

BANNEKER POOL CONCESSION STAND

Washington, DC

CONCESSIONS EQUIPMENT CUT-SHEETS

October 5, 2015
(Revised: November 6, 2015)

NA **NYIKOS**
ASSOCIATES, INC.

Food Facilities Design/Consulting
18219-A Flower Hill Way ■ Gaithersburg, MD 20879
(240) 683-9530, Fax - (240) 683-9532



Submittal Sheet

10/05/2015

ITEM# 1 - REACH-IN DUAL TEMP CABINET (1 EA REQ'D)

Continental Refrig DL2RFS-SA

Designer Line Refrigerator/Freezer, reach-in, two-section, self-contained refrigeration, stainless steel exterior, aluminum interior, shallow depth cabinet, narrow full-height solid doors, exterior digital thermometer, dual 1/4 & 1/3 HP

The cutsheet for this item can be viewed on item 1

ACCESSORIES

Mfr	Qty	Model	Spec
Continental Refrig	1		Refrigerator: Self-Contained refrigeration, 1/4 hp, standard
Continental Refrig	1		115v/60/1, 6.9 amps, cord & plug, standard
Continental Refrig	1		Standard warranty (for the United States & Canada Only): 3 year parts and labor; 5 year compressor
Continental Refrig	1		Freezer: Self-Contained refrigeration, 1/3 hp, standard
Continental Refrig	1		115v/60/1, 7.6 amps, cord & plug, standard
Continental Refrig	1		Standard warranty (for the United States & Canada Only): 3 year parts and labor; 5 year compressor
Continental Refrig	1		Left door hinged on left & right door hinged on right, standard
Continental Refrig	1	50177-4	Casters, swivel, with brakes (5" diameter rubber tires) set of 4 (6" height)
Continental Refrig	1	50-P008A	Pan Slide Assembly, full section for 18 x 26 or (2) 18 x 14 pans on 3" centers, bottom support, stainless steel angle (holds 16 per full section)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/4		
2	115	60	1				6.9				
3									1/3		
4	115	60	1				7.6				

Continental

Designer-line
DUAL TEMPS

Refrigerator

SHALLOW DEPTH
SIDE BY SIDE
DUAL TEMPS

Utilizing Environmentally Safe, CFC-free R-134a & R-404A Refrigerant

Standard Depth & Extra Wide



DL2RFS-SS

Standard (S/S Front, Aluminum Ends & Interior)
Suffix SA (S/S Exterior, Aluminum Interior)
Suffix SS (S/S Exterior & Interior)

Standard Features

- Modern, State-of-the-Art Styling
- Performance Rate "Plug" Refrigeration Systems
- 3" Non-CFC Polyurethane Foam Insulation
- Chrome-Plated Flow Line Handles
- Cam-Action Lift-Off Hinges
- Self-Closing Doors
- Magnetic Snap-In Gaskets
- Cylinder Lock In Each Door
- Automatic Hot Gas Condensate Evaporator
- Adjustable 6" Stainless Steel Legs
- External Digital Thermometers
- Automatic Electric Defrost on Freezer System
- Automatic Interior Lighting

Optional Features & Accessories

- Half-Door
- Remote
- Stainless Steel Shelves
- Consult Factory
- Pass-Thru
- Casters
- Correctional Facility Package

REFRIGERATION SYSTEM

Two "performance rated", air cooled hermetically sealed, capillary type refrigeration systems are installed on top of each dual temp. Plasticized fin coil and air circulating fans are contained within each concealed "plug" type insulated housing, readily accessible on the top of the cabinet and separate from each food zone to increase food storage capacity. Both "plug" systems are fully charged with refrigerant and mounted on a sturdy steel, rail-type base which can be easily removed. Refrigerator sections are designed to maintain 38° to 40° Fahrenheit (3° to 5° Centigrade), and Freezer sections 0° Fahrenheit (-18° Centigrade) while operating with an unrestricted air supply in a maximum ambient temperature of 100° Fahrenheit. Freezer "Plug" systems have an automatic electric defrost timer which initiates defrost cycles at predetermined intervals. All condensate water is evaporated by an automatic, non-electric, corrosion-resistant condensate evaporator. A strict quality-assurance team inspects all materials and components to certify that each model conforms to the most exacting standards. All models are factory performance tested for a minimum of 16 hours prior to crating.

CABINET CONSTRUCTION

All materials are of top quality, assembled to conform with strict quality-assurance requirements. The cabinet front and doors are constructed of heavy-gauge polished stainless steel for durability. All cabinet joints and seams are sealed vapor tight. Case is of all metal, welded construction and internally supported and braced for a rigid unit construction. Cabinet design eliminates overlapping panels with raw edges. Cabinet body, doors and plug are insulated with non-CFC, foamed-in-place polyurethane foam with an average thickness of 3" to ensure increased energy efficiency. Full-length louvered air grille located above the doors allows equal air circulation to the condensing unit. Easily removable, low-wattage, anti-sweat door heaters concealed by a non-metallic, non-conductive, high-impact thermal breaker strip eliminate condensate build-up on the cabinet front. Automatic interior lighting is controlled by door openings. Cabinets are equipped with 6-inch adjustable stainless steel legs.

SHELVING

Shelves are designed for heavy-duty use with .306" diameter frame and brace members and .140" diameter fill wires spaced 3/4" apart. Shelves are welded steel and epoxy-coated for a durable, long, rust-free service life. Adjustments are in 1/2" increments and a wide door opening allows the use of a variety of optional pan and tray slide types.

DOOR CONSTRUCTION

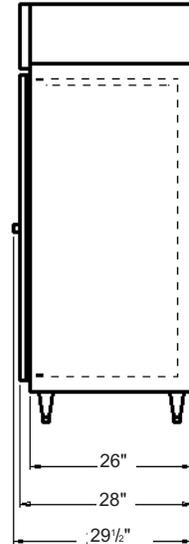
Door shells are constructed of heavy gauge stainless steel and are internally braced and urethane-foamed-insulated for rigidity. Door corners are of welded construction and polished. REplaceable snap-in gaskets are self-adjusting, heavy-duty, magnetic type. Door handles and hinges are chrome-plated and non-corrosive. Doors are provided with built-in cylinder locks which are keyed alike. Hinges are cam action, lift-off type featuring positive safety stop at 120°.





DUAL TEMPS

CHARACTERISTICS	DL2RF-SS	DL2RFE-SS
DIMENSIONAL DATA		
Net Capacity (cu. ft.)	21/21	22/22
Width, Overall (in.)	52	57
Depth, Overall (Incl. Hdls.) (in.)	29½	29½
Depth (Less Door(s)) (in.)	26	26
Depth (Doors(s) Open 90°) (in.)	49⅜	51⅞
Clear Door Width (in.)	19⅜	19⅜
Clear Full-Door Height (in.)	58⅝	58⅝
Clear Half-Door Height (in.)	27½	27½
Height, Overall (Inc. 6" Legs)(in.)	83¼	83¼
No. of Full Door(s)	2	2
No. of Half Door(s)	4	4
No. of Shelves	6	6
Shelf Area (sq. ft.)	20.4/20.4	20.4/20.4



SIDE VIEW

REFRIGERATION DATA

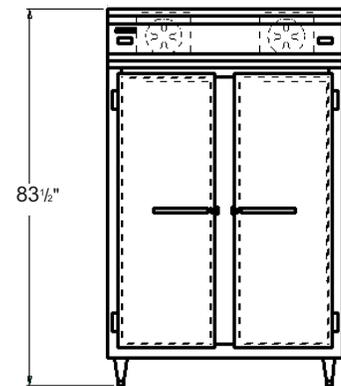
Condensing Unit Size (H.P.)	¼, ⅓	¼, ⅓
Capacity (BTU/hr)**	1940/1590	1940/1590

ELECTRICAL DATA

Cabinet Specifications	115/60/1	115/60/1
Feed Wires (Incl. Ground)	3/3	3/3
Condensing Unit Specs.	115/60/1	115/60/1
Total Amperes	6.9/7.6	6.9/7.6
Defrost Amperes	4.3	4.3
Power Supply Cord	yes	yes

SHIPPING DATA

Height – crated (in.)	85½	85½
Width – crated (in.)	55	64
Depth – crated (in.)	37	37
Volume – crated (cu.ft.)	97	133
Weight Std – crated (lbs.)	630	630
Weight SS – crated (lbs.)	710	710
Weight Std – uncrated (lbs.)	460	460
Weight SS – uncrated (lbs.)	380	380



DL2RFS/DL2RFES

*Rating @ +25°F Evaporator, 90° Ambient (Refrigerator)

*Rating @ -15°F Evaporator, 90° Ambient (Freezer)

Note: All Specifications subject to change without notice.

Note: If the cabinet is located directly against wall and/or under low ceiling, a minimum clearance of 2" required.

Cabinet upper side panels and refrigeration plug systems can be easily removed and reinstalled at installation site where space limitations are confining.



A Division of National Refrigeration & A/C Products, Inc.
 539 Dunksferry Road Bensalem, PA 19020
 (800) 523-7138 Fax: (215) 244-9579
www.continentalrefrigerator.com



Submittal Sheet

10/05/2015

ITEM# 2 - THREE (3) COMPARTMENT SINK (1 EA REQ'D)

Eagle FN2048-3-18-14/3

Spec-Master® Sink, three compartment, stainless steel, with 18" left & right-hand drainboards, 20" front-to-back x 16"W compartment, 14"D, with 9-1/2"H splash, stainless steel open frame base, boxed crossrails, 14/304 stainless steel, NSF

The cutsheet for this item can be viewed on item 2

ACCESSORIES

Mfr	Qty	Model	Spec
Eagle	1	E52	High backsplash up to 13", per linear foot
Eagle	1	E101A	Turn down back of splash per table with Z clip
Eagle	1	E30	End splash, per end, all heights (specify end)
Eagle	1		Kit E, Spec-Master includes (1) T&S faucet #313293 & (3) twist handle drain w/overflow, add suffix "-FDOT" to model no.

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	(3) 2"	



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Spec-Master® Three-Compartment Sinks, model _____ . Unit constructed of 14/304, 18-8 stainless steel throughout. Sink bowls covered with a full $\frac{5}{8}$ " radius, and shall have a 14" water level. Drainboards, when required, shall be "V" creased for positive drainage. 9 $\frac{1}{2}$ " high backsplash with 1" upturn and tile edge. Legs to be 1 $\frac{1}{2}$ " O.D., stainless steel, with stainless steel gussets, stainless steel crossbracing and adjustable stainless steel bullet feet.



3-compartment sink
(faucets not included)

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Lever drain | <input type="checkbox"/> Faucets |
| <input type="checkbox"/> Lever drain with overflow | <input type="checkbox"/> Polyboard sink covers |
| <input type="checkbox"/> Twist handle drains | <input type="checkbox"/> Stainless steel sink covers |
| <input type="checkbox"/> Overflow hole | <input type="checkbox"/> Skirted front panel |
| <input type="checkbox"/> Sink kits | |

Assembly:

- Entire assembly is fuse-welded and planished, providing a one-piece seamless sink unit.
- Welded areas are high-speed belt blended to match adjacent surfaces with continuity of satin finish.
- All outside corners of assembly are bullnosed to provide safe, clean edges.
- Water supply is $\frac{1}{2}$ " (13mm) IPS for hot and cold lines.

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our **SpecFAB®** Division.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Item No.: _____
Project No.: _____
S.I.S. No.: _____

Spec-Master® FN Series Coved Corner Three-Compartment Sinks

MODELS:

- | | |
|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> FN2048-3-* | <input type="checkbox"/> FN2472-3-* |
| <input type="checkbox"/> FN2054-3-* | <input type="checkbox"/> FN2860-3-* |
| <input type="checkbox"/> FN2060-3-* | |

* See table on back for complete model numbers.

Top:

- Drainboards, backsplash and rolled rims are 14 gauge type 304 stainless steel.
- Drainboards, when provided, are integrally welded.
- All rolled edges are highlighted for enhanced appearance.
- 9 $\frac{1}{2}$ " high backsplash with 1" upturn and tile edge.
- 1 $\frac{1}{2}$ " (29mm) faucet holes** punched on 8" (203mm) centers.

Base:

- Legs: 1 $\frac{1}{2}$ " (41mm)-diameter stainless steel tubing with stainless steel gussets and fully adjustable stainless steel bullet feet.
- Crossbracing: Adjustable, 1 $\frac{1}{4}$ " (32mm)-diameter stainless steel; running left-to-right and front-to-back.
- Leg locations fall directly under sink bowls, providing increased stability and maximum weight support.
- Leg gussets welded to a die-cut heavy-gauge stainless steel reinforcing corner plate.
- Legs are crossbraced on all sides for increased stability.

Sink Bowls:

- 14 gauge type 304 stainless steel.
- 14" (356mm) water level, 17" (432mm) flood level.
- Sink compartments are coved on a full $\frac{5}{8}$ " (41mm) radius and constructed using state-of-the-art seamless welding techniques.
- Basket-type waste drain fits sink bowls' 3 $\frac{1}{2}$ " (89mm) opening and features 1 $\frac{1}{2}$ " (38mm) outlet.

** Three-compartment sinks with 20" x 16" (508 x 406mm) bowls have one set of faucet holes. All others feature two sets of faucet holes.

Certifications / Approvals



Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

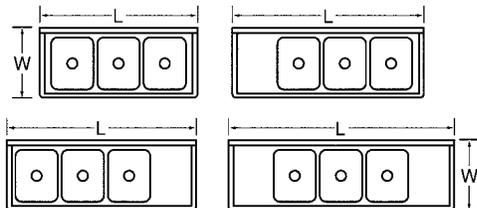
Eagle Foodservice Equipment, Eagle MHC, SpecFAB®, and Retail Display are divisions of Eagle Group. ©2010 by the Eagle Group



Profit from the Eagle Advantage®

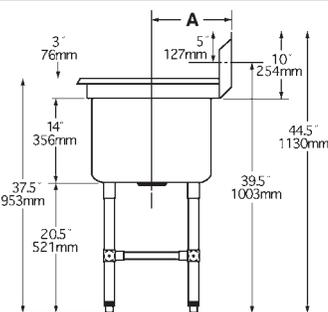
 Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Spec-Master® FN Series Coved Corner Three-Compartment Sinks



Drain location for rough-in

bowl width	bowl length	Dimension A	
in. mm	in. mm	in.	mm
20" 508	16" 406	14"	356
20" 508	18" 457	14"	356
20" 508	20" 508	14"	356
24" 610	24" 610	16"	406
28" 711	20" 508	18"	457



model #	BOWL DIMENSIONS				DRAINBOARD			OVERALL DIMENSIONS				weight	
	width		length		quantity	length		width		length		lbs.	kg
	in.	mm	in.	mm		in.	mm	in.	mm	in.	mm		
FN2048-3-14/3	20"	508	16"	406	0	-	-	27"	686	57"	1448	99	44.9
FN2048-3-18R or L-14/3	20"	508	16"	406	1	18"	457	27"	686	73½"	1867	118	53.5
FN2048-3-18-14/3	20"	508	16"	406	2	18"	457	27"	686	90"	2286	137	61.7
FN2048-3-24R or L-14/3	20"	508	16"	406	1	24"	610	27"	686	79½"	2019	124	56.2
FN2048-3-24-14/3	20"	508	16"	406	2	24"	610	27"	686	102"	2591	149	67.6
FN2048-3-30R or L-14/3	20"	508	16"	406	1	30"	762	27"	686	85½"	2172	129	58.5
FN2048-3-30-14/3	20"	508	16"	406	2	30"	762	27"	686	114"	2896	159	72.1
FN2048-3-36R or L-14/3	20"	508	16"	406	1	36"	914	27"	686	91½"	2324	134	60.8
FN2048-3-36-14/3	20"	508	16"	406	2	36"	914	27"	686	126"	3200	169	76.7
FN2054-3-14/3 *	20"	508	18"	457	0	-	-	27"	686	63"	1600	102	46.3
FN2054-3-18R or L-14/3 *	20"	508	18"	457	1	18"	457	27"	686	79½"	2019	121	54.9
FN2054-3-18-14/3 *	20"	508	18"	457	2	18"	457	27"	686	96"	2438	140	63.5
FN2054-3-24R or L-14/3 *	20"	508	18"	457	1	24"	610	27"	686	85½"	2172	127	57.6
FN2054-3-24-14/3 *	20"	508	18"	457	2	24"	610	27"	686	108"	2743	158	71.6
FN2054-3-30R or L-14/3 *	20"	508	18"	457	1	30"	762	27"	686	91½"	2324	132	59.9
FN2054-3-30-14/3 *	20"	508	18"	457	2	30"	762	27"	686	120"	3048	162	73.5
FN2054-3-36R or L-14/3 *	20"	508	18"	457	1	36"	914	27"	686	97½"	2477	137	62.1
FN2054-3-36-14/3 *	20"	508	18"	457	2	36"	914	27"	686	132"	3358	172	78.0
FN2060-3-14/3 *	20"	508	20"	508	0	-	-	27"	686	69"	1753	114	51.7
FN2060-3-18R or L-14/3 *	20"	508	20"	508	1	18"	457	27"	686	85½"	2172	133	60.3
FN2060-3-18-14/3 *	20"	508	20"	508	2	18"	457	27"	686	102"	2591	152	68.9
FN2060-3-24R or L-14/3 *	20"	508	20"	508	1	24"	610	27"	686	91½"	2324	139	63.1
FN2060-3-24-14/3 *	20"	508	20"	508	2	24"	610	27"	686	114"	2896	164	74.4
FN2060-3-30R or L-14/3 *	20"	508	20"	508	1	30"	762	27"	686	97½"	2477	144	65.3
FN2060-3-30-14/3 *	20"	508	20"	508	2	30"	762	27"	686	126"	3200	174	78.9
FN2060-3-36R or L-14/3 *	20"	508	20"	508	1	36"	914	27"	686	103½"	2629	149	67.6
FN2060-3-36-14/3 *	20"	508	20"	508	2	36"	914	27"	686	138"	3505	184	83.5
FN2472-3-14/3 *	24"	610	24"	610	0	-	-	31"	787	81"	2057	127	57.6
FN2472-3-18R or L-14/3 *	24"	610	24"	610	1	18"	457	31"	787	97½"	2477	146	66.2
FN2472-3-18-14/3 *	24"	610	24"	610	2	18"	457	31"	787	114"	2896	165	74.8
FN2472-3-24R or L-14/3 *	24"	610	24"	610	1	24"	610	31"	787	103½"	2629	152	68.9
FN2472-3-24-14/3 *	24"	610	24"	610	2	24"	610	31"	787	126"	3200	177	80.3
FN2472-3-30R or L-14/3 *	24"	610	24"	610	1	30"	762	31"	787	109½"	2769	157	71.2
FN2472-3-30-14/3 *	24"	610	24"	610	2	30"	762	31"	787	138"	3505	187	84.8
FN2472-3-36R or L-14/3 *	24"	610	24"	610	1	36"	914	31"	787	115½"	2934	162	73.5
FN2472-3-36-14/3 *	24"	610	24"	610	2	36"	914	31"	787	150"	3810	197	89.4
FN2860-3-14/3 *	28"	711	20"	508	0	-	-	35"	889	69"	1753	130	59.0
FN2860-3-18R or L-14/3 *	28"	711	20"	508	1	18"	457	35"	889	85½"	2172	149	67.6
FN2860-3-18-14/3 *	28"	711	20"	508	2	18"	457	35"	889	102"	2591	168	76.2
FN2860-3-24R or L-14/3 *	28"	711	20"	508	1	24"	610	35"	889	91½"	2324	155	70.3
FN2860-3-24-14/3 *	28"	711	20"	508	2	24"	610	35"	889	114"	2896	180	81.6
FN2860-3-30R or L-14/3 *	28"	711	20"	508	1	30"	762	35"	889	97½"	2477	160	72.6
FN2860-3-30-14/3 *	28"	711	20"	508	2	30"	762	35"	889	126"	3200	190	86.2
FN2860-3-36R or L-14/3 *	28"	711	20"	508	1	36"	914	35"	889	103½"	2629	165	74.8
FN2860-3-36-14/3 *	28"	711	20"	508	2	36"	914	35"	889	138"	3505	200	90.7

* Features two sets of faucet holes.

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.



Profit from the Eagle Advantage®

Specification Sheet

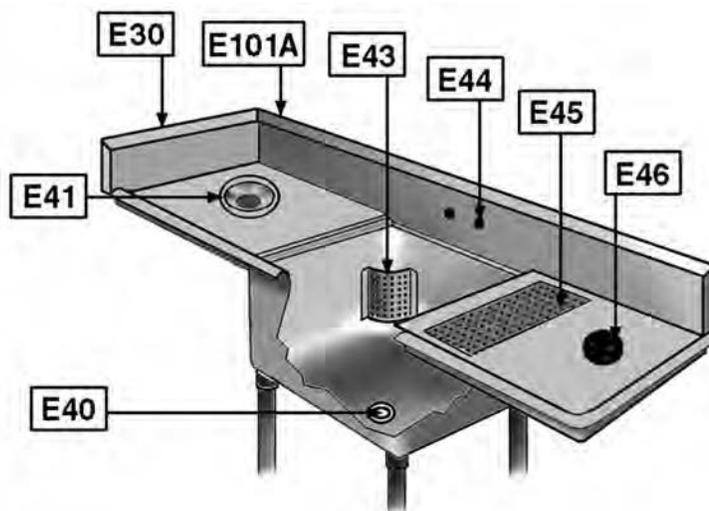
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Sink Modifications

MODELS:

- | | | | | | |
|---------------------------------|-------------------------------|------------------------------|-------------------------------|------------------------------|--------------------------------|
| <input type="checkbox"/> E30 | <input type="checkbox"/> E39 | <input type="checkbox"/> E44 | <input type="checkbox"/> E48 | <input type="checkbox"/> E50 | <input type="checkbox"/> E54 |
| <input type="checkbox"/> E37 | <input type="checkbox"/> E40 | <input type="checkbox"/> E45 | <input type="checkbox"/> E48A | <input type="checkbox"/> E51 | <input type="checkbox"/> E55 |
| <input type="checkbox"/> E37A | <input type="checkbox"/> E41 | <input type="checkbox"/> E46 | <input type="checkbox"/> E49 | <input type="checkbox"/> E52 | <input type="checkbox"/> E56 |
| <input type="checkbox"/> E38-6 | <input type="checkbox"/> E41A | <input type="checkbox"/> E47 | <input type="checkbox"/> E49A | <input type="checkbox"/> E53 | <input type="checkbox"/> E101A |
| <input type="checkbox"/> E38-12 | <input type="checkbox"/> E43 | | | | |

Refer to chart below for description of E# models.



model # description

E37	NSF sprayed-on latex sound deadening - up to 12' (3658mm)
E37A	- for each additional foot
E38-6 *	Cantilever mount up to 6' (1829mm)
E38-12 *	Cantilever mount up to 12' (3658mm)
E39	Enclosed backsplash
E47	Sink cover holders, sized for stainless steel or poly (includes upper and lower track)
E48	Stainless steel apron, to cover sink bowls - 2 or 3 compartment
E48A	- for each additional compartment over 3
E49	s/s undershelf under drainboards - up to 24" (610mm) w/short legs
E49A	- for each additional foot over 24" (610mm)
E50	Provision for water pump
E51	Optional size drainboard
E52	High backsplash up to 13" (330mm)
E53	High backsplash up to 18" (457mm)
E54	Working height revision

* Applicable to wall mount shelves and pot racks.

model # description

E55	Drainboard corner turn
E56	overflow hole

included in illustration above:

model # description

E30	End splash - per end, all heights
E40	Provision for sink heater
E41	Disposal provision package—collar
E41A	Disposal provision package—cone
E43	Stand pipe with corner guard, available only on FN-style and utility sinks
E44	Faucet hole revision (adding or moving)
E45	Trough installed in drainboard - up to 30" (762mm) long
E46	Rubber scrap block installed
E101A	Turn down backsplash (per table), includes Z-clips

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA
 Phone: 302-653-3000 • Fax: 302-653-2065
 www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Certifications / Approvals



(fabricated to NSF-applicable standards)



EG20.50 Rev. 04/10

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Eagle Foodservice Equipment, Eagle MHC, SpecFAB®, and Retail Display are divisions of Eagle Group. ©2010 by the Eagle Group



Submittal Sheet

10/07/2015

ITEM# 2A - DISPOSER (1 EA REQ'D)

InSinkErator SS-100-12C-AS101

SS-100™ Complete Disposer Package, with 12" diameter bowl, 6-5/8" diameter inlet, with removable splash baffle, 1 HP motor, stainless steel construction, includes syphon breaker, (2) solenoid valves, (2) flow control valves, programmable AquaSaver® control center AS-101, automatic water saving function, auto reversing, timed run, post flush

The cutsheet for this item can be viewed on item 2A

ACCESSORIES

Mfr	Qty	Model	Spec
InSinkErator	1		(3) years parts & labor warranty from date of installation (standard)
InSinkErator	1		208v/60/1-ph, 5.1 amps
InSinkErator	1	SYPHON STD	Syphon breaker standard, 1/2" (11477)
T&S Brass	1	B-0455	Vacuum Breaker Unit, 1/2" IPS piping, slip flanges for mounting on 45° surface, 6" between piping

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1		
2	208	60	1				5.1				

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				1/2"					
2				1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"
2		

PROJECT: _____ ITEM NO.: _____



1/2 – 1-1/4 H.P. DISPOSER MODELS

Heavy-duty disposer designed for continuous operation in restaurants, hotels, hospitals and cafeterias. Food waste including steak bones is quickly and efficiently removed with this labor-saving, self-cleaning, environmentally sound disposer.

SPECIFICATIONS

- **Grind Chamber:** Corrosion Resistant Stainless Steel
- **Mounting:** 3/4" (19.1 mm) rubber mounting above grinding chamber isolates sound and eliminates vibration. Mounting is enclosed in chrome plated covers for sanitation and appearance.
- **Motor:** 1/2 – 1-1/4 HP Induction Motor, 1725 RPM, totally enclosed to provide protection against outside moisture. Controlled power air flow cools motor for efficiency and longer life. Built-in thermal overload protection.
- **Cutting Elements:** Stationary and rotating shredding elements made from cast nickel chrome alloy for long life and corrosion resistance, designed for reverse action grinding.
- **Main Bearings:** Double-tapered Timken roller bearings provide a shock absorbing cushion.
- **Motor Seals:** Triple lip seal protects motor from water damage. Secondary spring-loaded oil seal provides double protection against water and loss of grease.
- **Finish:** All Stainless Steel and Chrome plated. Paint-free for lasting sanitation.
- **Warranty:** 1 year full warranty from date of installation.
- **A Disposer Package Includes:** 1 Mounting/Bowl Assembly, 1 Electrical Control, 1 Syphon Breaker, 1 Solenoid Valve, and 1 Flow Control Valve. The standard Flow Control Valve will be sent with the unit unless the optional valve is specified.



MODEL & HORSEPOWER/ELECTRICAL REQUIREMENTS

<input type="checkbox"/> SS-50 1/2 H.P.	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 8.4/4.0/4.2 amps, UL	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.0/2.2/1.1 amps, UL
<input type="checkbox"/> SS-75 3/4 H.P.	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 10.0/4.2/5.0 amps, UL	<input type="checkbox"/> 230/460V, 50 Hz, 3 Ph, 2.7/1.4 amps
	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.5/3.0/1.5 amps, UL	<input type="checkbox"/> 380V, 50 Hz, 3 Ph, 1.1 amps
	<input type="checkbox"/> 115/230V, 50 Hz, 1 Ph, 7.7/3.7 amps	
<input type="checkbox"/> SS-100 1 H.P.	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, UL	<input type="checkbox"/> 120/208-240V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, NOM
	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.2/3.0/1.5 amps, UL	<input type="checkbox"/> 100/200-230V, 50/60 Hz, 1 Ph, 10.4/5.2/5.4 amps
<input type="checkbox"/> SS-125 1-1/4 H.P.	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 12.8/5.9/6.6 amps, UL	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.6/3.3/1.9 amps, UL

NOTE: All amp ratings denote amp draw during a grind load.

ELECTRICAL CONTROLS



AS-101 Control Center AquaSaver® (Auto-Reversing)



CC-101 Control Center (Auto-Reversing)



CC-202 Control Center (Auto-Reversing)



Manual Reverse Switch (Dual Direction)



Manual Switch (Single Direction)

A complete collection of our product drawings is available for download at the **InSinkErator Revit/CAD Library**, which can be found at www.insinkerator.com/foodservice. Product information is also accessible on **The KCL CADalog**. More information is available from KCL at www.kclcad.com.



4700 21st STREET
RACINE, WI 53406
TEL: 800-845-8345
FAX: 262 554-3620

www.insinkerator.com/foodservice



The Emerson logo is a trademark and a service mark of Emerson Electric Co.



DISPOSER MOUNTING ASSEMBLIES (choose one)

Bowl Mounts

-  Type A Sink Bowl Assembly: Includes bowl, water nozzle(s), bowl cover, splash baffle
-  Type B Sink Bowl Assembly: Includes bowl, water nozzle(s), silver guard, splash baffle
-  Type C Sink Bowl Assembly: Includes bowl, water nozzle(s), splash baffle

Sink Bowl Assembly Size

- 12" (304.8 mm) with one adjustable water nozzle
- 15" (381.0 mm) with one adjustable water nozzle
- 18" (457.2 mm) with two adjustable water nozzles

Collar Mounts

-  #5 Sink Flange Mounting Assemblies for 3-1/2" – 4" (88.9 mm – 101.6 mm) sink opening (support legs are recommended)
-  #6 Collar Adaptor for welding into trough, provides 6-5/8" (168.3 mm) opening, includes splash baffle
-  #7 Collar Adaptor for welding into sink, provides 6-5/8" (168.3 mm) opening, includes splash baffle and stopper

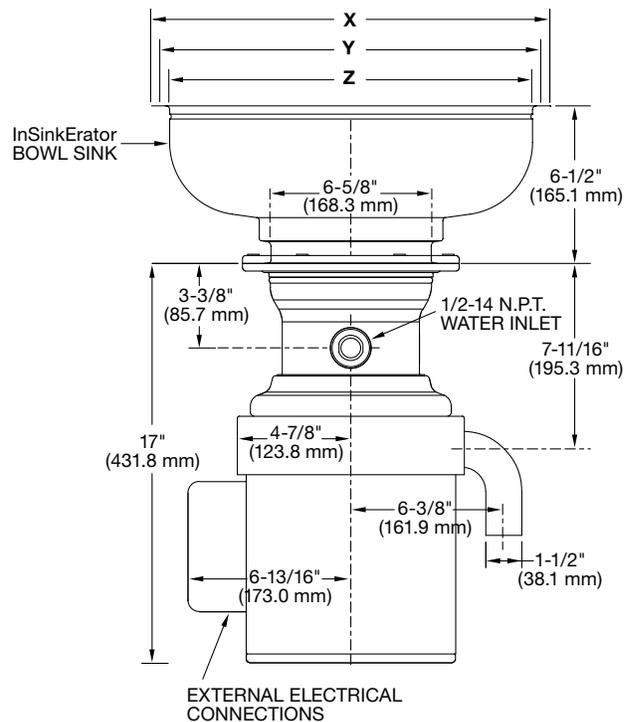
DIMENSIONS

IMPORTANT: Use dimension chart below for adaptor height in place of InSinkErator bowl sink height when mounting directly to a sink.

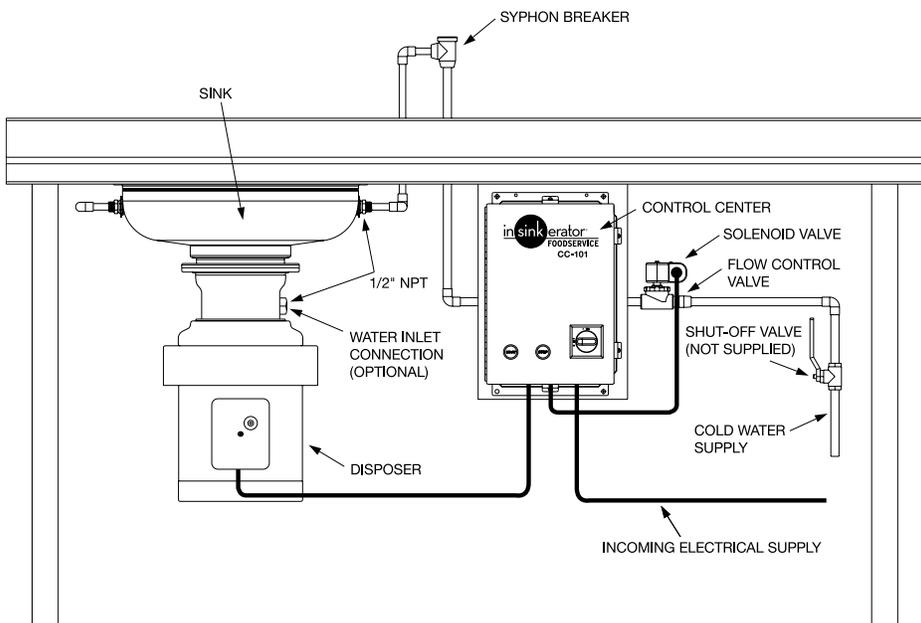
Bowl Sinks	Flange O.D. X	Work Table Hole Y	Flange I.D. Z	Height
12" (304.8 mm)	13-1/2" (342.9 mm)	12-1/4" (311.2 mm)	12" (304.8 mm)	6-1/2" (165.1 mm)
15" (381 mm)	16-1/2" (419.1 mm)	15-1/4" (387.4 mm)	15" (381.0 mm)	6-1/2" (165.1 mm)
18" (457.2 mm)	19-1/2" (495.3 mm)	18-1/4" (463.6 mm)	18" (457.2 mm)	6-1/2" (165.1 mm)
Adaptors	X	Y	Z	Height
No. 5	Fits Standard Sink Opening: 3-1/2" – 4" (88.9 mm – 101.6 mm)			2-3/4" (69.9 mm)
No. 6	7-13/16" (198.4 mm)	6-7/8" (174.6 mm)	6-5/8" (168.3 mm)	1-3/16" (30.2 mm)
No. 7	9-1/8" (231.8 mm)	7-7/8" (200.0 mm)	7-5/8" (193.7 mm)	2-1/16" (52.4 mm)

NOTE:

- Adaptors are available upon request for all competitor sink bowls or cones.
- Please have sink bowl/cone type with the necessary dimensions when ordering adaptors.



RECOMMENDED INSTALLATION



RECOMMENDED WATER USAGE

	Standard	Optional
SS-50	3 GPM (11.4 LPM)	N/A
SS-75	3 GPM (11.4 LPM)	N/A
SS-100	5 GPM (18.9 LPM)	3 GPM (11.4 LPM)
SS-125	5 GPM (18.9 LPM)	3 GPM (11.4 LPM)

For additional information, see Foodservice Product Information Binder.



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0455

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

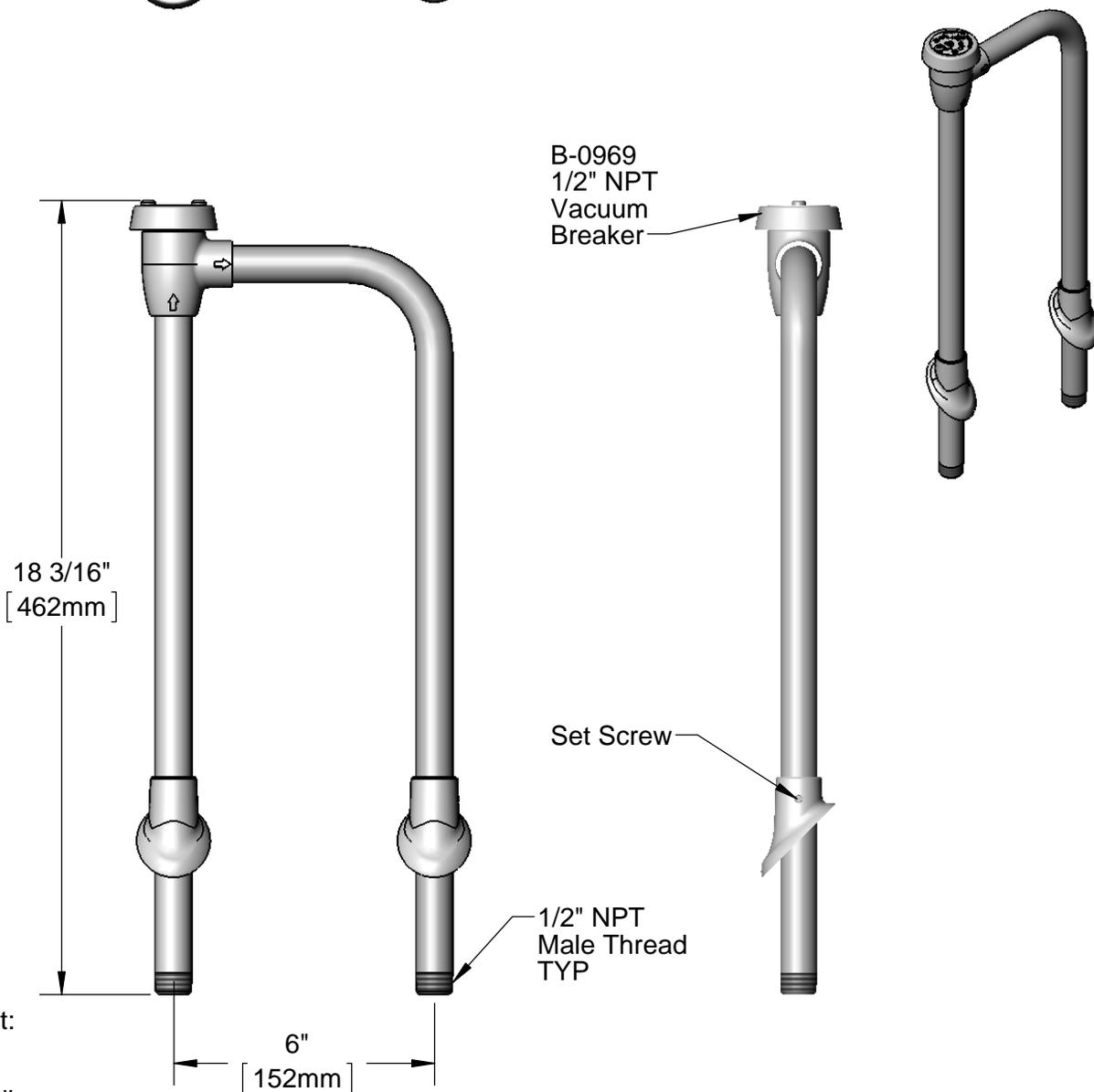
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Note:
Pipe Must be Held Rigid Under Sink by Connection Fittings, Brace, Etc.

Rough-In Requirement:
(2) Ø1 1/4" [32mm]
Hole in Center of 45°
Mounting Surface to Slip
1/2" Pipe Through

Product Specifications:
1/2" NPT Vacuum Breaker Unit, 6" c/c

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ASSE 1001



Submittal Sheet

10/05/2015

ITEM# 3 - GREASE INTERCEPTOR (1 EA REQ'D)

Custom

Grease Interceptor, N.I.K.E.C. - Specified by Mechanical Division



Submittal Sheet

10/05/2015

ITEM# 4 - HAND SINK (1 EA REQ'D)

Eagle HSA-10-FA

Hand Sink, wall mount, 13-1/2" Wide x 9-3/4" front-to-back x 6-3/4" deep bowl, 304 stainless steel construction, splash mount gooseneck faucet, P-trap & tail piece, basket drain, deep-drawn seamless design-positive drain, inverted "V" edge, NSF

The cutsheet for this item can be viewed on item 4

ACCESSORIES

Mfr	Qty	Model	Spec
Eagle	1	306495	Standard Gooseneck Faucet, with wrist handles, splash mount, 4" O.C., NSF
Eagle	1	606215	Skirt Assembly
Eagle	1	-LRS	Left & right side splashes

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									
2	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"
2		



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Hand Sink, model HSA-10. Constructed of type 304 stainless steel, all-welded with deep-drawn positive drain sink bowl, inverted "V" edge to prevent spillage and basket drain. Unit less faucet.

Eagle Hand Sink, model HSA-10-F. Features the same as sink #HSA-10, plus splash mounted gooseneck faucet.

Eagle Hand Sink, model HSA-10-FA. Features the same as sink #HSA-10, plus p-trap, tailpiece, and splash mounted gooseneck faucet.

Eagle Hand Sink, model HSA-10-FAW. Features the same as sink #HSA-10, plus p-trap, tailpiece, and splash mounted gooseneck faucet with wrist handles.

Eagle Hand Sink, model HSA-10-FL. Constructed of type 304 stainless steel, all-welded with deep-drawn positive drain sink bowl, inverted "V" edge to prevent spillage, polymer lever drain, and splash mounted gooseneck faucet.

Eagle Hand Sink, model HSA-10-FO. Features the same as sink #HSA-10-FL, plus polymer lever drain includes overflow.



#HSA-10-F

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: quotes@eaglegrp.com

Item No.: _____
Project No.: _____
S.I.S. No.: _____

Traditional Hand Sinks

MODELS:

- HSA-10
- HSA-10-F
- HSA-10-FAW
- HSA-10-FA
- HSA-10-FL
- HSA-10-FO

Design & Construction Features

- Heavy gauge type 304 stainless steel all-welded construction.
- Inverted "V" edge rim retards spillage.
- Unique deep-drawn positive-drain bowl assures complete drainage to meet the most stringent health code requirements.
- Water inlet: ½" (13mm) NPS.
- Drain outlet: 1½" (38mm) NPS.
- Six models to choose from.

Options / Accessories

- P-trap
- Tail piece
- End splashes
- Front skirt
- Side mount wall bracket
- MICROGARD®* antimicrobial protection

* For hand sinks #HSA-10, HSA-10-F, HSA-10-FA, and HSA-10-FAW

Certifications / Approvals



AUTOQUOTES



Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Eagle Foodservice Equipment, Eagle MHC, SpecFAB®, and Retail Display are divisions of Eagle Group. ©2013 by the Eagle Group

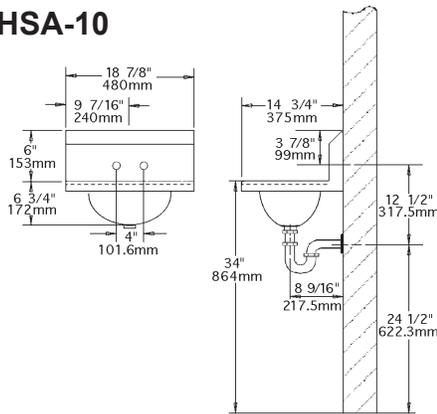


Profit from the Eagle Advantage®

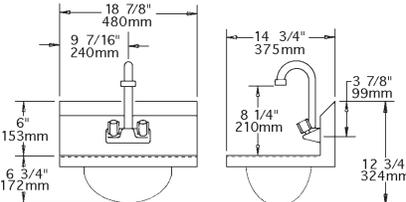
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Traditional Hand Sinks

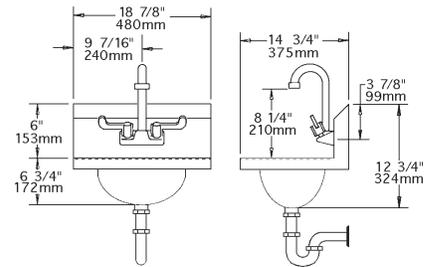
HSA-10



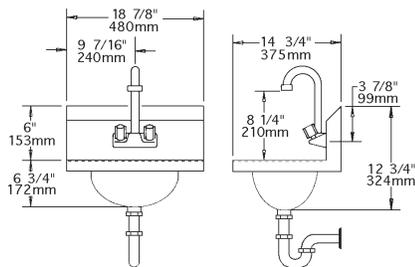
HSA-10-F



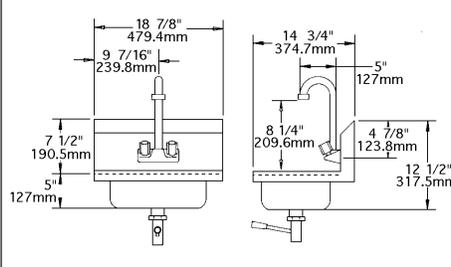
HSA-10-FAW



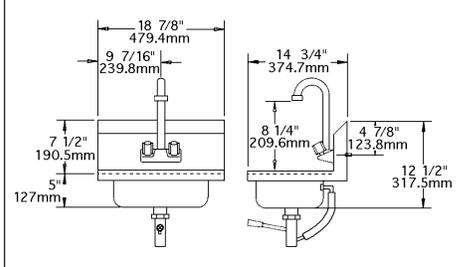
HSA-10-FA



HSA-10-FL



HSA-10-FO



model #	includes	bowl size		overall size		weight	
		width	length x depth	width	length x height	lbs.	kg
		in.	mm	in.	mm		
HSA-10 *	4" (102mm) centerline faucet holes, basket drain	9 3/4"	13 1/2" x 6 3/4"	248 x 343 x 173	14 3/4" x 18 7/8" x 12 3/4"	376 x 480 x 324	10 4.5
HSA-10-F	faucet, basket drain	9 3/4"	13 1/2" x 6 3/4"	248 x 343 x 173	14 3/4" x 18 7/8" x 12 3/4"	376 x 480 x 324	12 5.2
HSA-10-FA	faucet, p-trap, tail piece, basket drain	9 3/4"	13 1/2" x 6 3/4"	248 x 343 x 173	14 3/4" x 18 7/8" x 12 3/4"	376 x 480 x 324	14 6.4
HSA-10-FAW	faucet w/wrist handles, p-trap, tail piece, basket drain	9 3/4"	13 1/2" x 6 3/4"	248 x 343 x 173	14 3/4" x 18 7/8" x 12 3/4"	376 x 480 x 324	14 6.4
HSA-10-FL	faucet, polymer lever drain	10"	14" x 5"	254 x 256 x 127	14 3/4" x 18 7/8" x 12 1/2"	376 x 480 x 318	15 6.6
HSA-10-FO	faucet, polymer lever drain w/overflow	10"	14" x 5"	254 x 256 x 127	14 3/4" x 18 7/8" x 12 1/2"	376 x 480 x 318	13 5.9

* To order hand sink with no faucet holes, add suffix "-NH" to model number (example: HSA-10-NH).

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.

***Submittal Sheet***

10/05/2015

ITEM# 5A - SOAP DISPENSER (1 EA REQ'D)

Bobrick B-5050

Matrix Series LiquidMate Soap Dispenser, surface-mounted, 5-15/16" W x 8-2/32" H, 50-fl. oz. capacity, grey polymer, ADA-ABA & ICC/ANSI

The cutsheet for this item can be viewed on item 5A



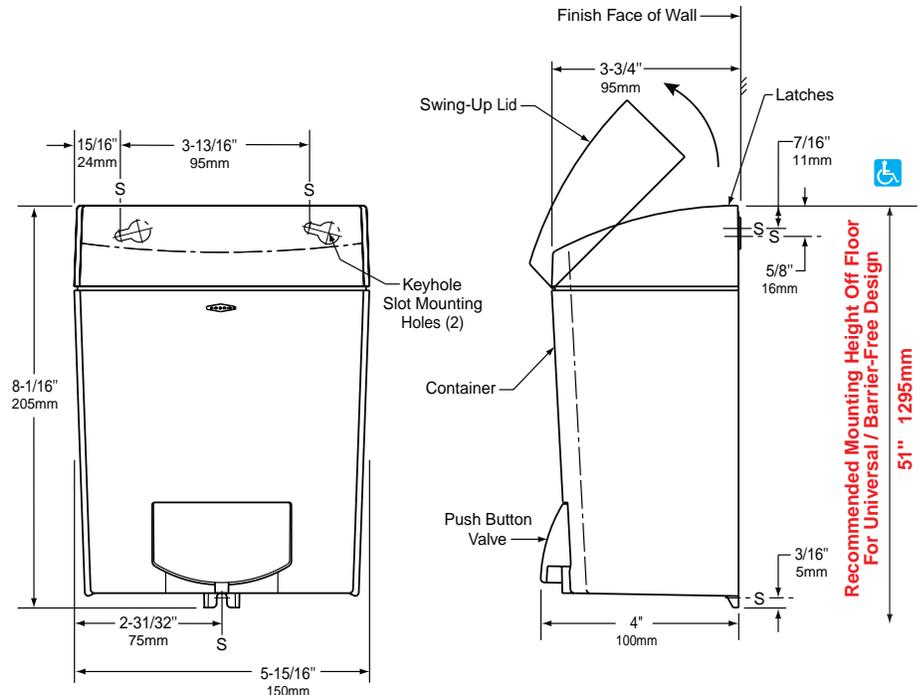
Technical Data

MatrixSeries™ SURFACE-MOUNTED SOAP DISPENSER

B-5050



Patented



MATERIAL:

Valve — Durable, high-impact grey ABS push button and spout with high-gloss finish on exposed surfaces. Soap head-holding capsule valve. Stainless steel spring. U-packing seal and duckbill.

Container — Durable, impact-resistant grey polymer with high-gloss finish on exposed surfaces. Equipped with a concealed locking device to secure lid; keyed like other Bobrick washroom accessories. Front of container has same degree of arc as front of lid and other Bobrick MatrixSeries washroom accessories. Radius on corners and edges of container complement corners and edges of lid and other MatrixSeries accessories. Capacity: 50-fl oz (1.5-L).

Lid — Durable, impact-resistant grey polymer with high-gloss finish on exposed surfaces. Front of lid has same degree of arc as front of container and other Bobrick MatrixSeries washroom accessories. Radius on corners, edges and top of lid complement corners and edges of container and other MatrixSeries accessories.

OPERATION:

Corrosion-resistant valve dispenses commercially marketed all-purpose hand soaps. Valve is operable with one hand, without tight grasping, pinching, or twisting of the wrist, and with less than 5 pounds of force (22.2 N) to comply with barrier-free accessibility guidelines (including ADAAG in U.S.A.).

continued . . .

INSTALLATION:

Provide (3) #10 x 1-1/2" (4.8 x 38mm) sheet-metal mounting screws to mount the container on wall at points indicated by an S. For plaster or dry wall construction, provide concealed backing to comply with local building codes, then secure unit with sheet-metal screws. For other wall surfaces, provide fiber plugs or expansion shields for use with sheet-metal screws, or provide 1/8" (3mm) toggle bolts or expansion bolts. For mirrors or glass surfaces, use pressure-sensitive tape strips furnished by manufacturer: clean glass, apply both tape strips horizontally to back of container, press container onto glass surface, then allow the tape to set 24 hours before filling with soap.

To fill container, push furnished key down into slot at back of lid and lift off lid. To close the lid, hook bottom front of lid into recessed area located inside top front of container and rotate back of lid toward container. A snap will be heard when the lid is locked.

Note: Mount dispenser plumb and true with valve 6" (150mm) to right or left of lavatory center. Provide 6" (150mm) minimum clearance from lid to underside of any horizontal projection for top filling. Push buttons should be located 44" (1120mm) maximum above the finish floor.

SPECIFICATION:

Soap dispenser shall have durable, high-impact grey ABS valve. Container and lid shall be durable, impact-resistant grey polymer. All exposed surfaces shall have high-gloss finish. Vandal-resistant lid shall be secured to container with a concealed locking device keyed like other Bobrick washroom accessories. Lid shall pivot up from rear for top filling only after lock is disengaged with key provided. Front of soap dispenser shall have same degree of arc as other Bobrick MatrixSeries™ accessories in the washroom. Radius on corners, edges and top of dispenser shall complement other Bobrick MatrixSeries™ washroom accessories. Corrosion-resistant valve shall have soap head-holding capsule valve, stainless steel spring, U-packing seal, and duckbill; and shall dispense commercially marketed all-purpose hand soaps. Valve shall be operable with one hand and with less than 5 pounds of force (22.2 N) to comply with barrier-free accessibility guidelines (including ADAAG in U.S.A.). Container shall have a minimum capacity of 50-fl oz (1.5-L). Replacement part numbers shall be molded into unit. Manufacturer's service and parts manual shall be provided to the building owner/manager upon request.

Soap Dispenser shall be Model B-5050 of Bobrick Washroom Equipment, Inc., Clifton Park, New York; Jackson, Tennessee; Los Angeles, California; Bobrick Washroom Equipment Company, Scarborough, Ontario; Bobrick Washroom Equipment Pty. Ltd., Australia; and Bobrick Washroom Equipment Limited, United Kingdom.

***Submittal Sheet***

10/05/2015

ITEM# 5B - TOWEL DISPENSER (1 EA REQ'D)

Bobrick B-262

Classic Series Paper Towel Dispenser, surface-mounted, 10-31/16" W x 14-1/6" H, holds 400 C-fold or 525 multifold towels, tumbler lock, satin-finish stainless steel, ADA-ABA & ICC/ANSI

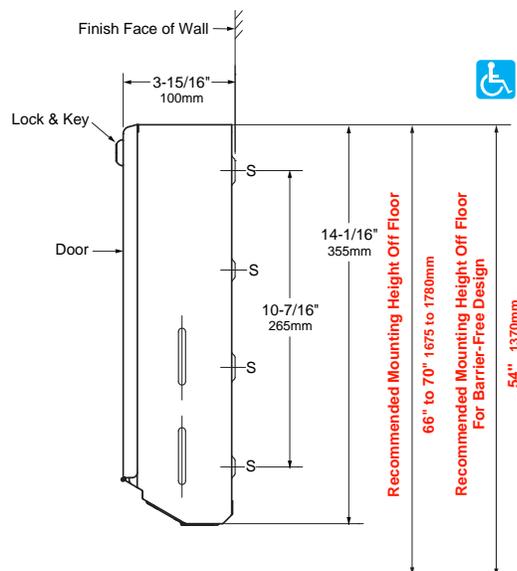
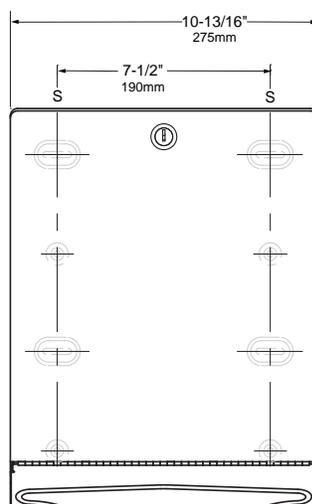
The cutsheet for this item can be viewed on item 5B



Technical Data

ClassicSeries® SURFACE-MOUNTED PAPER TOWEL DISPENSER

B-262



MATERIALS:

Cabinet — 18-8 S, type-304, 22-gauge (0.8mm) stainless steel. All-welded construction. Exposed surfaces have satin finish. Towel tray has hemmed opening to dispense paper towels without tearing.

Door — 18-8 S, type-304, 22-gauge (0.8mm) stainless steel with satin finish. Secured to cabinet with a full-length stainless steel piano-hinge. Equipped with a tumbler lock keyed like other Bobrick washroom accessories.

Optional: Order Bobrick Part No. 262-130 TowelMate™ available as an optional accessory. TowelMate accessory allows for paper towels to dispense one at a time without bulging, sagging or falling through the towel tray opening. TowelMate fits Gamco and most manufacturers' similar models.

OPERATION:

Unit dispenses C-fold and multifold paper towels 3-1/8" to 3-13/16" (79–97mm) deep. Slots in sides of cabinet indicate refill time. Capacity: 400 C-fold or 525 multifold paper towels. To dispense narrower towels 2-1/2" to 3-1/8" (64–79mm) deep, order optional TowelMate accessory Bobrick Part No. 262-130.

INSTALLATION:

Mount unit on wall with four #10 x 1-1/4" (4.8 x 32mm) sheet-metal screws (not furnished) at four of the eight mounting holes indicated by an S (top slots and bottom holes preferable). For plaster or dry wall construction, provide concealed backing to comply with local building codes, then secure with sheet-metal screws. For other wall surfaces, provide fiber plugs or expansion shields for use with sheet-metal screws, or provide 1/8" (3mm) toggle bolts or expansion bolts.

SPECIFICATION:

Surface-mounted paper towel dispenser shall be type-304 stainless steel with all-welded construction; exposed surfaces shall have satin finish. Door shall be secured to cabinet with a full-length stainless steel piano-hinge and equipped with a tumbler lock keyed like other Bobrick washroom accessories. Paper towel tray shall have hemmed opening to dispense paper towels without tearing. Unit shall be capable of dispensing 400 C-fold or 525 multifold paper towels measuring 3-1/8" to 3-13/16" (79 to 97mm) deep. Narrower paper towels 2-1/2" to 3-1/8" (65 to 79mm) deep may be efficiently dispensed with the use of an optional TowelMate accessory, Bobrick Part No. 262-130. TowelMate accessory allows for paper towels to dispense one at a time without bulging, sagging or falling through the towel tray opening.

Surface-Mounted Paper Towel Dispenser shall be Model B-262 of Bobrick Washroom Equipment, Inc., Clifton Park, New York; Jackson, Tennessee; Los Angeles, California; Bobrick Washroom Equipment Company, Scarborough, Ontario; Bobrick Washroom Equipment Pty. Ltd., Australia; and Bobrick Washroom Equipment Limited, United Kingdom.

**Submittal Sheet**

10/07/2015

ITEM# 6 - WORK TABLE (1 EA REQ'D)

Eagle T3072SE-BS

Spec-Master® Series Work Table, 72"W x 30"D, 14/304 stainless steel top, 4-1/2" backsplash, rolled front edge, square turndown ends, 18/304 stainless steel adjustable undershelf, Uni-Lok® gusset system, (4) 1-5/8" O.D. stainless steel legs with 1" adjustable stainless steel feet, NSF

The cutsheet for this item can be viewed on item 6

ACCESSORIES

Mfr	Qty	Model	Spec
Eagle	1		NSF sprayed-on latex sound deadening, add suffix -SD



Profit from the Eagle Advantage®

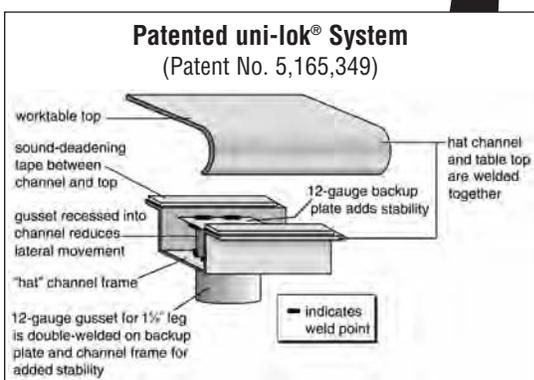
Specification Sheet

Short Form Specifications

Eagle worktables, Spec-Master® series, model _____.
Top constructed of 14/304 stainless steel with 1½" roll on front, 4½" backsplash, and sides turned down 90°. Adjustable undershelf constructed of 18/304 stainless steel with marine edge. Top reinforced with stainless steel hat channels and sound deadened. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. 1½"-diameter stainless steel legs, with stainless steel gussets and 1" stainless steel adjustable bullet feet.



worktable with backsplash and adjustable undershelf



Item No.:	_____
Project No.:	_____
S.I.S. No.:	_____

Worktables with Backsplash and Stainless Steel Base with Undershelf —Spec-Master® Series

MODELS:

<input type="checkbox"/> T2424SE-BS	<input type="checkbox"/> T24108SE-BS	<input type="checkbox"/> T3072SE-BS	<input type="checkbox"/> T3660SE-BS
<input type="checkbox"/> T2430SE-BS	<input type="checkbox"/> T24120SE-BS	<input type="checkbox"/> T3084SE-BS	<input type="checkbox"/> T3672SE-BS
<input type="checkbox"/> T2436SE-BS	<input type="checkbox"/> T24132SE-BS	<input type="checkbox"/> T3096SE-BS	<input type="checkbox"/> T3684SE-BS
<input type="checkbox"/> T2448SE-BS	<input type="checkbox"/> T24144SE-BS	<input type="checkbox"/> T30108SE-BS	<input type="checkbox"/> T3696SE-BS
<input type="checkbox"/> T2460SE-BS	<input type="checkbox"/> T3030SE-BS	<input type="checkbox"/> T30120SE-BS	<input type="checkbox"/> T36108SE-BS
<input type="checkbox"/> T2472SE-BS	<input type="checkbox"/> T3036SE-BS	<input type="checkbox"/> T30132SE-BS	<input type="checkbox"/> T36120SE-BS
<input type="checkbox"/> T2484SE-BS	<input type="checkbox"/> T3048SE-BS	<input type="checkbox"/> T30144SE-BS	<input type="checkbox"/> T36132SE-BS
<input type="checkbox"/> T2496SE-BS	<input type="checkbox"/> T3060SE-BS	<input type="checkbox"/> T3648SE-BS	<input type="checkbox"/> T36144SE-BS

Tabletop

- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 4½" (114mm)-high 90° backsplash with 1" (25mm) turn at 90°.
- 1½" (38mm)-diameter 180° rolled edge on front. Ends are turned down 90°, providing for flush installations when required.
- 14 gauge type 304 polished stainless steel.

Adjustable Undershelf

- Heavy gauge stainless steel.
- Gusset welded to each corner.
- Heavy duty marine edge design.

Legs—1½" (41mm)-diameter

- Tables 96" (2438mm) and longer come with six legs or more.
- Heavy gauge stainless steel.
- 1" (25mm) adjustable stainless steel feet.

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Drawer | <input type="checkbox"/> Duplex receptacles |
| <input type="checkbox"/> Lock | <input type="checkbox"/> Pot rack |
| <input type="checkbox"/> Casters | <input type="checkbox"/> Sink |
| <input type="checkbox"/> Stainless steel bullet feet | <input type="checkbox"/> Additional undershelf |
| <input type="checkbox"/> Overshelves | <input type="checkbox"/> Stabilizer Bar (for 30"- and 36"-wide tables) |
| <input type="checkbox"/> Power strip (for material handling) | |

Certifications / Approvals



AUTOQUOTES



EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Eagle Foodservice Equipment, Eagle MHC, SpecFAB®, and Retail Display are divisions of Eagle Group. ©2012 by the Eagle Group



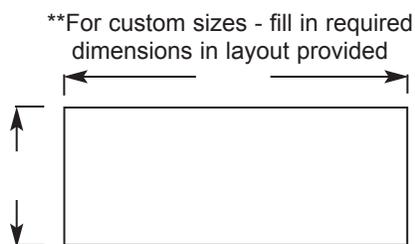
Profit from the Eagle Advantage®

Item No.: _____

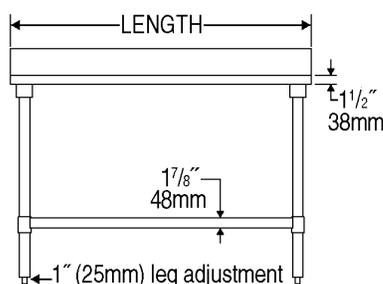
Project No.: _____

S.I.S. No.: _____

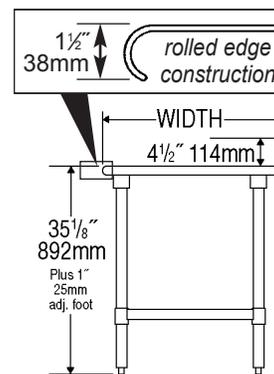
Worktables with Backsplash and Stainless Steel Base with Undershelf—Spec-Master® Series



TOP VIEW



FRONT VIEW



SIDE VIEW

model #	# of legs	width		length		weight	
		in.	mm	in.	mm	lbs.	kg
T2424SE-BS	4	24"	610	24"	610	47	21.3
T2430SE-BS	4	24"	610	30"	762	53	24.0
T2436SE-BS	4	24"	610	36"	914	58	26.3
T2448SE-BS	4	24"	610	48"	1219	69	31.3
T2460SE-BS	4	24"	610	60"	1524	80	36.3
T2472SE-BS	4	24"	610	72"	1829	94	42.6
T2484SE-BS	4	24"	610	84"	2134	107	48.5
T2496SE-BS	6	24"	610	96"	2438	125	56.7
T24108SE-BS	6	24"	610	108"	2743	156	70.3
T24120SE-BS	6	24"	610	120"	3048	169	76.7
T24132SE-BS	8	24"	610	132"	3353	183	83.0
T24144SE-BS	8	24"	610	144"	3658	196	88.9
T3030SE-BS	4	30"	762	30"	762	55	24.9
T3036SE-BS	4	30"	762	36"	914	58	26.3
T3048SE-BS	4	30"	762	48"	1219	77	34.9
T3060SE-BS	4	30"	762	60"	1524	89	40.4
T3072SE-BS	4	30"	762	72"	1829	103	46.3
T3084SE-BS	4	30"	762	84"	2134	119	54.0
T3096SE-BS	6	30"	762	96"	2438	143	64.9
T30108SE-BS	6	30"	762	108"	2743	165	74.4
T30120SE-BS	6	30"	762	120"	3048	187	84.8
T30132SE-BS	8	30"	762	132"	3353	207	93.9
T30144SE-BS	8	30"	762	144"	3658	228	103.4
T3648SE-BS	4	36"	914	48"	1219	85	38.6
T3660SE-BS	4	36"	914	60"	1524	99	44.9
T3672SE-BS	4	36"	914	72"	1829	117	53.1
T3684SE-BS	4	36"	914	84"	2134	135	61.2
T3696SE-BS	6	36"	914	96"	2438	145	65.8
T36108SE-BS	6	36"	914	108"	2743	186	84.4
T36120SE-BS	6	36"	914	120"	3048	211	95.7
T36132SE-BS	8	36"	914	132"	3353	238	108.0
T36144SE-BS	8	36"	914	144"	3658	263	119.3

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.



Submittal Sheet

10/07/2015

ITEM# 7 - SPARE NO.

<Spare No.>



Submittal Sheet

10/07/2015

ITEM# 8 - SPARE NO.

<Spare No.>



Submittal Sheet

10/07/2015

ITEM# 9 - REFRIGERATED MERCHANDISER (1 EA REQ'D)

True GDM-41SL-LD

Slim Line Refrigerated Merchandiser, two-section, (8) wire shelves, laminated vinyl exterior, white interior with stainless steel floor, (2) Low-E thermal glass sliding doors, LED interior lights, 1/3 HP, 115v/60/1, 8.8 amps, NEMA 5-15P, cULus, NSF, MADE IN USA

The cutsheet for this item can be viewed on item 9

ACCESSORIES

Mfr	Qty	Model	Spec
True	1		Self-contained refrigeration standard
True	1		Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics
True	1		Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
True	1		Exterior: Permanent non-peel non-chip black vinyl, standard
True	1		Interior: White aluminum, standard
True	1		Illuminated sign decal: S-TS-01 "TRUE Stripe" graphic, standard
True	1		Castors, 4", set of 4
True	1		Barrel lock factory installed, each

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	8.8		1/3		15.0

TRUE FOOD SERVICE EQUIPMENT, INC. 2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: _____ Location: _____ Item #: _____ Qty: _____ Model #: _____	A/A # S/S #
	Model: GDM-41SL-LD Glass Door Merchandiser: <i>Slide Door Slim Line Refrigerator with LED Lighting</i>	
	Model: GDM-41SL-LD Glass Door Merchandiser: <i>Slide Door Slim Line Refrigerator with LED Lighting</i>	



GDM-41SL-LD

- ▶ The world's #1 manufacturer of glass door merchandisers.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ Exterior - non-peel or chip black laminated vinyl; durable and permanent.
- ▶ Interior - attractive, NSF approved, white aluminum interior liner with stainless steel floor.
- ▶ Self closing doors. Counter-balanced weight system for smooth, even, positive closing.
- ▶ "Low-E", double pane thermal insulated glass door assemblies with mitered plastic channel frames. The latest in energy efficient technology.
- ▶ Entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Bottom mounted units feature

- ▶ "No stoop" lower shelf to maximize product visibility.
- ▶ Storage on top of cabinet.
- ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

Specifications subject to change without notice.
 Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.)	Crated Weight (lbs.)
			(mm)	L	D†						
GDM-41SL-LD	2	8	47 1/8 1197	24 1/8 613	78 5/8 1998	1/3 N/A	115/60/1	8.8 N/A	5-15P	9 2.74	415 189

† Depth does not include 3/8" (23 mm) for door handles.

2/15	APPROVALS:	AVAILABLE AT:
Printed in U.S.A.		

Model:
GDM-41SL-LD

Glass Door Merchandiser:
Slide Door Slim Line Refrigerator with LED Lighting



STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive merchandiser that brilliantly displays packaged food and beverages.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True merchandisers a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature pull down of warm product, colder holding temperatures and faster recovery in high use situations.
- Bottom mounted condensing unit positioned for easy maintenance. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.

CABINET CONSTRUCTION

- Exterior - non-peel or chip black laminated vinyl; durable and permanent.
- Interior - attractive, NSF approved, white aluminum liner with stainless steel floor.

- Insulation - entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with leg levelers.
- Illuminated exterior sign panel. Variety of sign options available.

DOORS

- "Low-E"; double pane thermal insulated glass door assemblies with mitered plastic channel frames. The latest in energy efficient technology.
- Self closing doors. Counter-balanced weight system for smooth, even, positive closing.

SHELVING

- Eight (8) adjustable, heavy duty PVC coated wire shelves 20 7/8" L x 16 1/4" D (531 mm x 413 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- See our website www.truemfg.com for latest color and sign offerings.

- Convenient clean-out drain built in cabinet floor.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



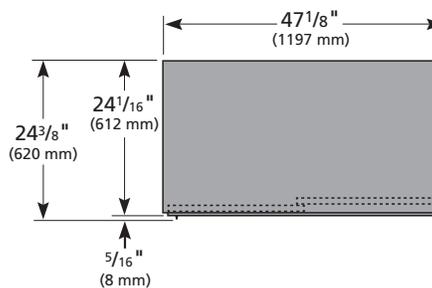
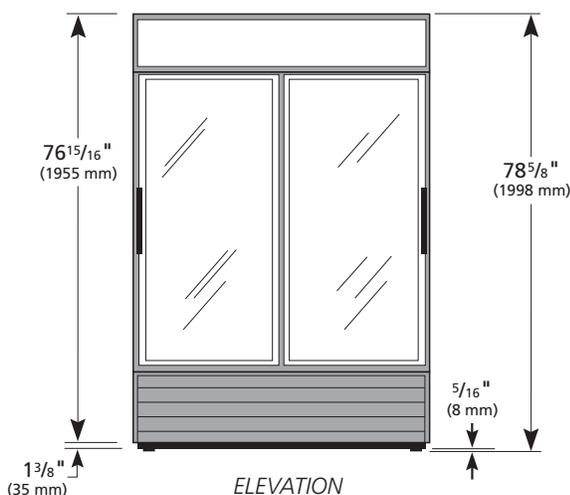
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- White exterior.
- Stainless steel exterior.
- Black aluminum interior liner with black shelving.
- Stainless steel interior liner.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Red wine thermostat.
- White wine thermostat.
- Chocolate thermostat.
- Barrel lock (factory installed).
- Ratchet locks.
- Additional shelves.
- TrueTrac gravity feed organizers.

PLAN VIEW



WARRANTY*
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
GDM-41SL-LD	TFAY06E	TFDY05S	TFDY05P	TFDY053	

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com



Submittal Sheet

10/07/2015

ITEM# 10 - FRYER (1 EA REQ'D)

Frymaster RE14

High Efficiency Fryer, electric, floor model, 50 lb. capacity, open frypot design, automatic melt cycle, boil out temperature control, temperature probe, includes: rack-type basket support, basket hanger & twin baskets, (SE finish) stainless steel frypot, end & sides, 14 kW, cULus, NSF, CE, ENERGY STAR®, Enerlogic®

The cutsheet for this item can be viewed on item 10

ACCESSORIES

Mfr	Qty	Model	Spec
Frymaster	1		NOTE: For multiple units or custom batteries without filtration call Customer Service - Toll Free 1-800-221-4583
Frymaster	1		208v/50/60/3-ph, 39.0 amps, 14.0 kW, 3 wire plus ground, cord, standard
Frymaster	1		ANALOG Controller, standard
Frymaster	1		Full frypots, standard
Frymaster	1	803-0358	Sediment Tray, full pot, 10-1/2" x 11-5/8" x 4" (RE14, RE17, RE22, RE14TC, RE17TC, RE22TC)
Frymaster	1		8-1/2" casters
Frymaster	1	803-0271	Fry Basket, twin, 11814 & HD50, ea 5-7/8" x 12-5/8" x 6-5/8"

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1								14.0			
2	208	50/60	3				39.0	14.0			



RE Electric Fryers

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

RE Electric Fryers

Models

- | | | | | | |
|---------------------------------|-----------------------------------|---------------------------------|-----------------------------------|---------------------------------|-----------------------------------|
| <input type="checkbox"/> RE14 | <input type="checkbox"/> RE14TC | <input type="checkbox"/> RE17 | <input type="checkbox"/> RE17TC | <input type="checkbox"/> RE22 | <input type="checkbox"/> RE22TC |
| <input type="checkbox"/> RE14-2 | <input type="checkbox"/> RE14-2TC | <input type="checkbox"/> RE17-2 | <input type="checkbox"/> RE17-2TC | <input type="checkbox"/> RE22-2 | <input type="checkbox"/> RE22-2TC |



RE14

Shown with optional CM3.5 controller and casters

Standard Features

- 14 kw, 17 kw or 22 kw input
- Open frypot (full or split) design -- easy to clean
- Proprietary, self-standing, swing-up, flat-bar, low-watt density, long-life heating elements*
- Robust, RTD 1° compensating temperature probe.
- RE14/RE17/RE22 -- Analog** controller
- RE14TC/RE17TC/RE22TC -- CM3.5 controller
- Melt cycle and boil out mode
- Deep cold zone with 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve for full frypots; 1" IPS full-port ball-type drain valve for split frypots
- 2 twin fry baskets
- 8-1/2" (22 cm) adjustable legs

Full Frypot

- 50-lb. (25 liter***) oil capacity
- 14/17/22 kw
- Frying area 14" X 15-1/2" (35.6 x 39.4 cm)

Split Frypot

- 25-lb. (12 liter***) oil capacity
- 7/8.5/11 kw
- Frying area 6-3/4" x 15-1/2" (17.1 x 39.4 cm)

*Lift handle not available on 22 kw split pot assembly.
 **Not available for CE. Digital controller standard for CE.
 ***Liter conversions are for solid shortening @70°F.

Options & Accessories

- Split frypots
- Stand-alone spreader cabinet
- RE Controllers: CM3.5, SMART4U® 3000, Digital. RETC -- no controller options
- Automatic basket lifts (units with basket lifts require casters and CM3.5 or 3000 controller to be purchased also)
- Frypot cover
- Casters
- Full basket
- Triplet basket
- Crisper tray
- Sediment tray
- Splash shield
- Top connecting strip

Specifications

Specifically designed for high-volume frying and controlled performance

Frymaster's proprietary self-standing, swing-up elements and precise controls ensure industry-leading energy efficiency with ASTM ratings greater than 83%, far exceeding ENERGY STAR® qualification standards and qualify these fryers for energy-saving rebates.

The thermostat, mounted on the elements, ensures precise temperature readings. The thermostat system minimizes temperature overshoot maximizing oil life.

The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine cleaning. A rear flush feature moves sediment to the front drain valve for easy and thorough removal.

These models will accommodate additional accessories including CM3.5 controller (standard on TC models) and automatic basket lifts. The fryer cabinet can include an additional spreader cabinet with an optional heat lamp and holding station.

The TC model electric fryers have advanced electronic switching devices which pulse the amount of energy required to the electric elements in much smaller increments than traditional on/off electrical contactors or gas controls. The result: greater reliability and more precise temperature control. These models also have an insulated frypot which can reduce standby energy consumption by an additional 10%, and they come standard with the CM3.5 controller which ensures pinpoint accuracy of oil temperature and adjusts cooking time for consistent high-quality production.



RE fryers meet ENERGY STAR® guidelines for high efficiency, and all RE fryers are part of the Manitowoc EnerLogic® program.



8700 Line Avenue
 Shreveport, LA 71106-6800
 USA

Tel: 318-865-1711
 Tel: 1-800-221-4583
 Fax: 318-868-5987
 E-mail: info@frymaster.com

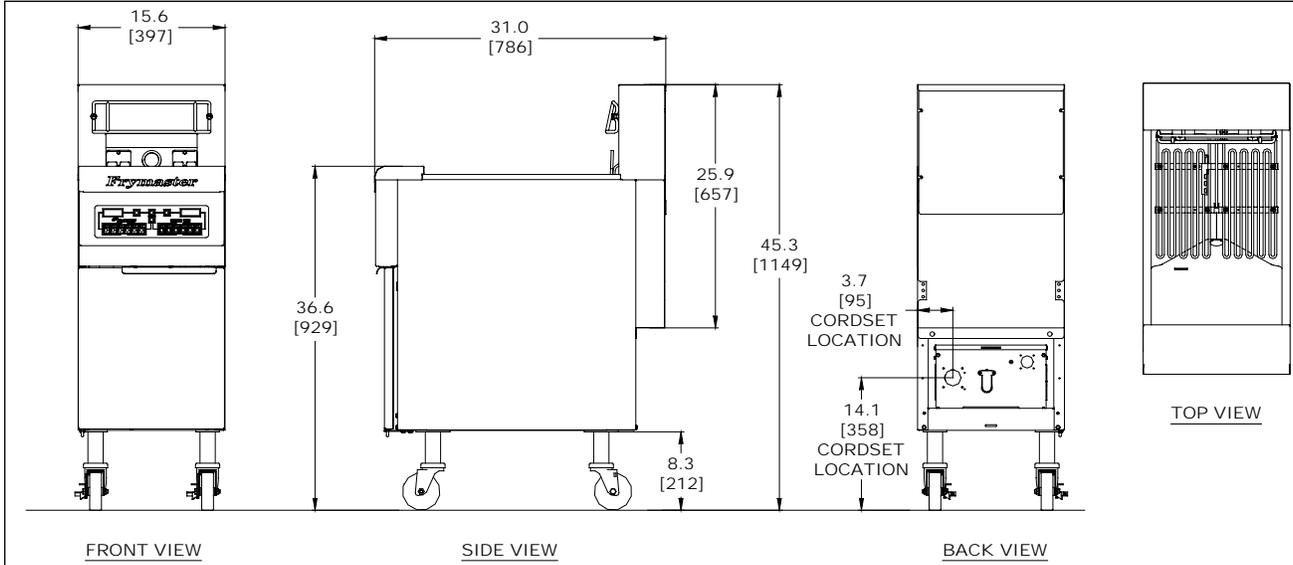
www.frymaster.com
 Bulletin No. 818-0468
 Revised 2/13/15



Frymaster

RE Electric Fryers

Model # _____
CSI Section 11400



DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	DRAIN HEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
RE14/17/22 RE14/TC/17TC/22TC RE14-2/17-2/22-2 RE14-2TC/17-2TC/22-2TC	50 lb (25 liter) 25 lb. (12 liter)	15-5/8" (39.7)	31"* (78.6)	45-3/8"* (115.2)	150 lbs. (68 kg)	11-7/8" (29.9 cm)	190 lbs. (86 kg)	85	21.31	W 22" (55.9)	D 36" (91.4)	H 46-1/2" (118.1)

*without basket lifts

POWER REQUIREMENTS

BASIC DOMESTIC	kw	ELEMENTS/FRYPOT			CONTROLS/FRYPOT	BASKET LIFTS/FRYPOT
		VOLTAGE	3 PHASE*	1 PHASE**		
RE14 RE14TC***	14	208V 240V 480V	39 A 34 A 17 A	67 A 58 A N/A	1 A 1 A 120V 1 A	2 A 2 A 120V 3 A
RE14-2 RE14-2TC***	7	208V 240V 480V	48 A 41 A 17 A	82 A 71 A N/A	1 A 1 A 120V 1 A	2 A 2 A 120V 3 A
RE17 RE17TC***	17	208V 240V 480V	48 A 41 A 21 A	82 A 71 A N/A	1 A 1 A 120V 1 A	2 A 2 A 120V 3 A
RE17-2 RE17-2TC***	8.5	208V 240V 480V	48 A 41 A 21 A	82 A 71 A N/A	1 A 1 A 120V 1 A	2 A 2 A 120V 3 A
RE22 RE22TC***	22	208V 240V 480V	61 A 53 A 27 A	106 A 92 A N/A	1 A 1 A 120V 1 A	2 A 2 A 120V 3 A
RE22-2 RE22-2TC***	11	208V 240V 480V	61 A 53 A 27 A	106 A 92 A N/A	1 A 1 A 120V 1 A	2 A 2 A 120V 3 A
BASIC EXPORT & CE						
RE14 RE14TC	14	220V/380V 230V/400V 240V/415V 250/430V****	22 A 21 A 20 A 20 A	N/A	1 A 1 A 1 A 1 A	2 A 2 A 2 A 2 A
RE14-2 RE14-2TC	7	220V/380V 230V/400V 240V/415V 250/430V****	26 A 25 A 24 A 25 A	N/A	1 A 1 A 1 A 1 A	2 A 2 A 2 A 2 A
RE17 RE17TC	17	220V/380V 230V/400V 240V/415V 250/430V****	26 A 25 A 24 A 25 A	N/A	1 A 1 A 1 A 1 A	2 A 2 A 2 A 2 A
RE17-2 RE17-2TC	8.5	220V/380V 230V/400V 240V/415V 250/430V****	26 A 25 A 24 A 25 A	N/A	1 A 1 A 1 A 1 A	2 A 2 A 2 A 2 A
RE22 RE22TC	22	220V/380V 230V/400V 240V/415V 250/430V****	34 A 32 A 31 A 32 A	N/A	1 A 1 A 1 A 1 A	2 A 2 A 2 A 2 A
RE22-2 RE22-2TC	11	220V/380V 230V/400V 240V/415V 250/430V****	34 A 32 A 31 A 32 A	N/A	1 A 1 A 1 A 1 A	2 A 2 A 2 A 2 A

*3 PH/3 Wire/Plus Ground Wire.

**1 PH/2 Wire/Plus Ground Wire.

***TC models not available in 480V.

****Australia filter models only -- when operating at 250V, elements will be rated at approximately 15.2/18.5/23.9 kw.

NOTES

- TC models not available in 480V.
- One cord is provided per full and dual split frypot on 3 phase 14 kw and 17 kw models.
- Cord is provided on 3 phase units with exception of items in red (see chart on left).
- Plug is optional accessory on units shipping with cord. Canada is an exception and cords, where available, must have a plug attached.
- Optional plug -- (Domestic NEMA # 15-60P).
- All 22 kw and single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing.
- Controller, filter pump and basket lifts are powered by element voltages except for 480V fryers.
- All 480 volt models are provided with separate 120 volt cord and plug for filter pump, and/or controller, and/or basket lifts.

CLEARANCE INFORMATION

A minimum of 24" (61 cm) should be provided at the front of the unit for servicing and proper operation, 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

HOW TO SPECIFY

The following description will assist with ordering the features desired:

- RE14 14 kw full frypot, analog controller
- RE14TC 14 kw full frypot, triac controls, CM3.5 controller
- RE14-2 14 kw split frypot, analog controller
- RE14-2TC 14 kw split frypot, triac controls, CM3.5 controller
- RE17 17 kw full frypot, analog controller
- RE17TC 17 kw full frypot, triac controls, CM3.5 controller
- RE17-2 17 kw split frypot, analog controller
- RE17-2TC 17 kw split frypot, triac controls, CM3.5 controller
- RE22 22 kw full frypot, analog controller
- RE22TC 22 kw full frypot, triac controls, CM3.5 controller
- RE22-2 22 kw split frypot, analog controller
- RE22-2TC 22 kw split frypot, triac controls, CM3.5 controller

8700 Line Avenue
Shreveport, LA 71106-6800
USA

Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

www.frymaster.com
Bulletin No. 818-0468
Revised 2/13/15
Litho in U.S.A. ©Frymaster



We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.



Submittal Sheet

10/05/2015

ITEM# 11 - GRIDDLE, MOBILE (1 EA REQ'D)

Garland US Range ED-24G

Designer Series Griddle, electric, 24" W, countertop, 23-5/8" W x 18" cooking surface, smooth griddle plate, thermostatic control, grease drawer, stainless steel front and sides, 4" legs, 6.7 kW (Garland), CSA, NSF, CE

The cutsheet for this item can be viewed on item 11

ACCESSORIES

Mfr	Qty	Model	Spec
Garland US Range	1		One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard
Garland US Range	1		208v/60/1-ph, 33 amps, direct, standard
Garland US Range	1		Stainless steel main back and bottom
Garland US Range	1	SS-CSD-24	Designer Series Equipment Stand, 24" W x 25" H, open base with undershelf, stainless steel finish, for GD-24RB, GD-24G, GD-24GTH (Garland)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208	60	1	Direct			33.0				



Designer Series Electric Griddles

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Designer Series Electric Griddles

Models:

- ED-15G ED-24G ED-36G
 EDU-15G EDU-24G EDU-36G



Model ED-24G

Standard Features:

- Stainless steel front and sides
- Easy clean design with recessed protected controls.
- Heat-On indicator lamps
- Thermostat controlled one per foot of width. Dial settings off 100°-450°F (38°-232° C).
- Models with EDU prefix are "CE" approved
- 18" (457mm) deep cooking surface
- 4" (102mm) Stainless Steel legs.
- 1/2" (13mm) polished steel griddle with 2-5/8" (67mm) welded splash guard on sides and rear of plate

- Concealed grease drawer
- One-Year limited parts & labor warranty (USA & Canada only)

Optional Features:

- Stainless steel back and bottom
- Fully grooved griddle, add suffix U (i.e. GD-15GU) or grooved sections, add U1 for 12"(305mm) on left side and U2 for 24" (610mm) on left side

Note : Stands are available see form # CS24/CSD

Specifications:

Electric designer series griddles in three widths: models ED-15G, 15" (381mm) wide; ED-24G, 24" (610mm) wide and ED-36G, 36" (914mm) wide. Designed as free standing or to be banked with other ED series equipment. 24" (610mm) deep x 13-3/4" (349mm) high, easy clean design with stainless steel front and sides. Thermostat controlled, with improved insulation underneath the elements allowing for better heat efficiency. Concealed grease drawer behind lower hinged panel. Fully grooved or grooved section griddle available. Models with EDU prefix are "CE" Approved.



Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

General Inquiries 1-905-624-0260
 USA Sales, Parts and Service 1-800-424-2411
 Canadian Sales 1-888-442-7526
 Canada or USA Parts/Service 1-800-427-6668

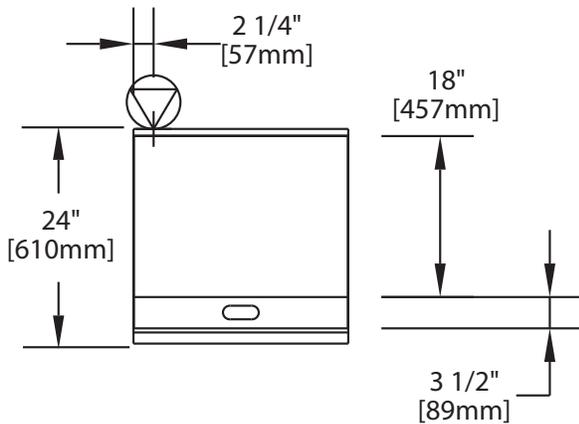




Designer Series Electric Griddles

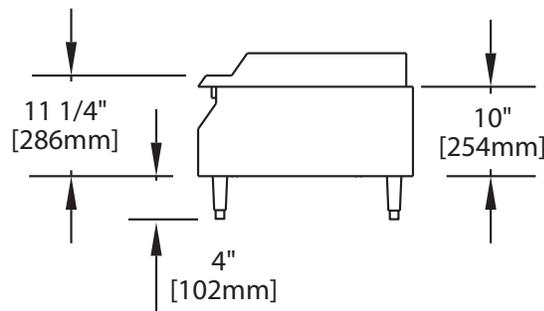
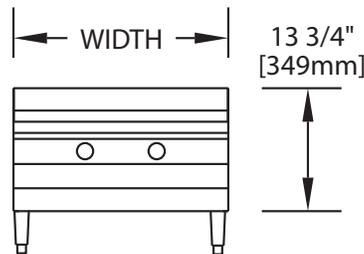
Models	Total kW Load				Nominal Amperes Per Line							
					North America				Export			
	North America		Export		Single Phase		Hi Line - 3 Phase		Single Phase		Hi Line - 2 or -3 Phase	
	208V	240V	220V/380V	240V/415V	208V	240V	208V	240V	220V/380V	240V/415V	220V/380V	240V/415V
ED-15G, EDU-15G	3.4	3.4	3.4	3.4	17	14	N/A	N/A	16	14	N/A	N/A
ED-24G, EDU-24G	6.7	6.7	6.7	6.7	33	28	28	25	31	28	16	14
ED-36G, EDU-36G	10.1	10.1	10.1	10.1	49	42	28	25	46	42	16	14

Model	Overall Dimensions			Useable Cooking Surface		Cu Ft	Shipping Wt. Lb/kg
	Height	Width	Depth	Width	Depth		
ED-15G	13-3/4" (349mm)	15" (381mm)	24" (610mm)	14-5/8" (371mm)	18" (457mm)	6	90/41
ED-24G	13-3/4" (349mm)	24" (610mm)	24" (610mm)	23-5/8" (600mm)	18" (457mm)	8	135/61
ED-36G	13-3/4" (349mm)	36" (914mm)	24" (610mm)	35-5/8" (876mm)	18" (457mm)	11	175/80



Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Installation Clearances	
Side	Rear
1" (25mm)	1.5" (38mm)



Form# ED-15G, ED-24G, ED-36G (02/10/14)

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquiries 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668





Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

E24, G24 & Designer Series Equipment Stands

E24, G24 & Designer Series Equipment Stands

Models:

CS24 Stands for E24 & G24 Series

- | | | | |
|----------------------------------|----------------------------------|----------------------------------|----------------------------------|
| <input type="checkbox"/> CS24-15 | <input type="checkbox"/> CS24-24 | <input type="checkbox"/> CS24-48 | <input type="checkbox"/> CS24-72 |
| <input type="checkbox"/> CS24-18 | <input type="checkbox"/> CS24-36 | <input type="checkbox"/> CS24-60 | |

CSD Stands for Designer Series

- | | | | |
|---------------------------------|---------------------------------|---------------------------------|---------------------------------|
| <input type="checkbox"/> CSD-GF | <input type="checkbox"/> CSD-18 | <input type="checkbox"/> CSD-30 | <input type="checkbox"/> CSD-42 |
| <input type="checkbox"/> CSD-15 | <input type="checkbox"/> CSD-24 | <input type="checkbox"/> CSD-36 | |



*Stainless Steel CS24/ CSD Series Counter
Equipment stand Shown with optional casters*

Standard Features

- Stainless steel construction
- Seamless welded square tube legs
- 35-1/2" (902 mm) working height
- Accommodates 15"-72" (381-829 mm) widths
- Intermediate shelf in units up to 48" (1219 mm)
- CS24 stands depth 28 29/32" , CSD stands depth 24".
- All CS24 and CSD stands are designed specifically to fit Garland indented models.

Options & Accessories

- Swivel casters set of 4 w/front brakes

Specifications:

Shall be Garland Countertop Equipment Heavy Duty Stand for use with E24, G24 or ED,GD designer series units. One unit per stand. Model _____ with stainless steel construction and seamless welded square tube legs. Unit to have intermediate shelf, with working height of 35-1/2" (902 mm).



Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668





E24, G24 & Designer Series Equipment Stands

EQUIPMENT STANDS FOR E24 & G24 SERIES

Model Number	Description	Ship Weight Lb / Kg
SS-CS24-15	Stand 15" (381mm) Wide for E24-12H	36/16
SS-CS24-18	Stand 18" (457mm) Wide for E24-31F/SF	38/17
SS-CS24-24	Stand 24" (610mm) Wide	42/19
SS-CS24-36	Stand 36" (914mm) Wide	48/22
SS-CS24-48	Stand 48" (1219mm) Wide	54/25
SS-CS24-60	Stand 60" (1524mm) Wide (No Shelf Included)	60/27
SS-CS24-72	Stand 72" (1829mm) Wide (No Shelf Included)	66/30

EQUIPMENT STANDS FOR DESIGNER SERIES

Item Number	Description	Ship Weight Lb / Kg
SS-CSD-GF	Stand 15" (381mm) Wide For Gas Fryer Only	36/16
SS-CSD-15	Stand 15" (381mm) Wide	36/16
SS-CSD-18	Stand 18" (457mm) Wide	38/17
SS-CSD-24	Stand 24" (610mm) Wide	42/19
SS-CSD-30	Stand 30" (762mm) Wide	44/20
SS-CSD-36	Stand 36" (914mm) Wide	48/22
SS-CSD-42	Stand 42" (1067mm) Wide	54/25

- Many local codes exist, and it is the responsibility of the owner and installer to comply with those codes.
- Garland reserves the right to change or improve product specifications without notification.
- Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Form# CS24/CSD (12/19/14)

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668





Submittal Sheet

10/05/2015

ITEM# 12 - VENTILATOR (1 EA REQ'D)

Captive-Aire

Ventilator, Wall Mounted, With Fire Protection System

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCF
1	120		1					0.35			
2	120		1				20				

VENTILATION

	EXHAUST					MAKE UP				
	WIDTH	DEPTH	DIAM	CFM	SPWG	WIDTH	DEPTH	DIAM	CFM	SPWG
1				1200						

ND-2

Exhaust Only Hood



The ND-2 Series is a Type I, Wall Canopy Hood for use over 450°F, 600°F and 700°F cooking surface temperatures. The aerodynamic design includes a mechanical baffle and performance enhancing lip for exceptional capture and containment.

Features & Benefits

- Superior exhaust flow rates. Available in single or back-to-back configurations.
- Insulated, double-wall rigid front has aerodynamic design that reduces radiant heat into kitchen, prevents condensation and provides exceptional capture and containment of cooking vapors. This is accomplished with the signature ND-2 “mechanical baffle” on the front of the hood’s capture area and the “C-shaped” design of the hood’s capture area.
- Mechanical baffle provides a built-in wiring chase for optimal positioning of electrical controls and outlets on the front face of the hood without penetrating capture area or requiring external chase way.
- U.L. incandescent light fixtures and globes shall be installed and pre-wired to a junction box. The light fixtures shall be installed with a maximum of 4’0” spacing on center and allow up to a 100 watt standard light bulb.
- Pre-punched hanging angles on each end of hood and additional set provided for hoods 12’ and longer
- Polished stainless steel on the interior and exterior of the front enhance aesthetics. Fully welded and polished front corners. Fabricated from stainless steel.
- Rigid single wall end panels reduce weight.
- All hoods come standard with stainless steel baffle filters and a deep grease trough which allows for easy cleaning. Grease drain system with removable 1/2 pint cup for easy cleaning. Standard filter stops eliminate gaps between filters.
- Standard built in 3” rear standoff to meet NFPA 96 requirements, when installed in a wall application.
- Hoods can be equipped with modular utility cabinets and end standoffs. Optional listed light and fan control switches flush mounted and pre-wired through electrical chase way.

Options

- Utility Cabinet
- Front Perforated Supply Plenum
- Electrical Controls
- Fully Integrated Self Cleaning System
- CORE Fire Suppression

- ETL Listed Exhaust Fire Damper
- Enclosure Panels to Ceiling
- End Panels
- Type 304 Stainless Steel Construction
 - Exposed Surfaces Only
 - 100% Construction
- High Velocity Cartridge Filters
 - Stainless Steel Baffle Type
 - Captrate Combo & Solo Filters
- Lighting
 - Recessed Incandescent
 - Recessed Fluorescent
 - Compact Fluorescent
 - Recessed LED
 - Halogen
- Roof Top Package
- Separate Exhaust and/or Make-Up Air Fans
- Heated Make-Up Air Units
 - Direct Gas Fired Heated Make-Up Air Fans
 - Indirect Gas Fired Heated Make-Up Air Units
 - Electric Heated Make-Up Air Units

Performance Data

Max Avg Cooking Surface Temp (°F) - Cooking Surface	Configuration	Min. Exhaust CFM/Ft.	Recommended Duct Sizing
400° F - Ovens, Steamers, Kettles, Open-Burner Ranges, Griddles, Fryers	Single Wall Hood	150	Exhaust - Based on 1500 FPM
	2 Wall Hoods Back-to-Back in an Island Configuration	300	
600° F - Gas Charbroilers, Electric Charbroilers	Single Wall Hood	200	
	2 Wall Hoods Back to Back in an Island Configuration	400	
600° F - Mesquite Grills, Charcoal Charbroilers, Gas Conveyor Charbroilers	Single Wall Hood	250	
	2 Wall Hoods Back to Back in an Island Configuration	500	

Specifications

Description The model ND-2 is a Type I wall mounted or double island, exhaust canopy used for collection and removal of grease-laden vapors and smoke over all types of restaurant equipment.

Construction The hood shall be constructed of type 430 stainless steel with #3 or #4 polish where exposed. All seams shall be welded or in conformance with UL 710 standards. Unexposed surfaces shall be constructed of aluminized steel. Individual component construction shall be determined by manufacturer and ETL. Construction shall be dependent on the structural application to minimize distortion and other defects. All seams, joints and penetrations of the hood where grease-laden vapors and exhaust gases are present must be liquid-tight, continuous external weld in accordance with NFPA 96.

The hood shall be constructed to include:

- A double wall insulated front to eliminate condensation and increase rigidity. The insulation shall have a flexural modulus of 475 EI, meet UL 181 requirements and be in accordance with NFPA 90A and 90B.
- An integral front baffle to direct grease-laden vapors toward the exhaust filter bank.
- An integral grease drain system to include an exposed, removable 1/2 pint grease cup to facilitate cleaning.
- A built-in wiring chase for electrical controls on the front face of the hood designed to avoid penetration of the capture area and eliminate the need for an external chaseway.
- UL incandescent light fixtures and globes, allowing up to a 100 watt standard light bulb, installed and pre-wired to a junction box and installed with a maximum of 3'-6" spacing on center.
- Exhaust duct collar 4" high with 1" flange.
- A minimum of four connections for hanger rods. Corner hanging angles have a 5/8" x 1-1/2" slot pre-punched at the factory, allowing hanging rods to be used for quick and safe installation.
- UL Classified aluminum baffle filters, with size and quantity determined by the hood's dimensional parameters, but extending the full length of the hood with filler panels not to exceed 6".

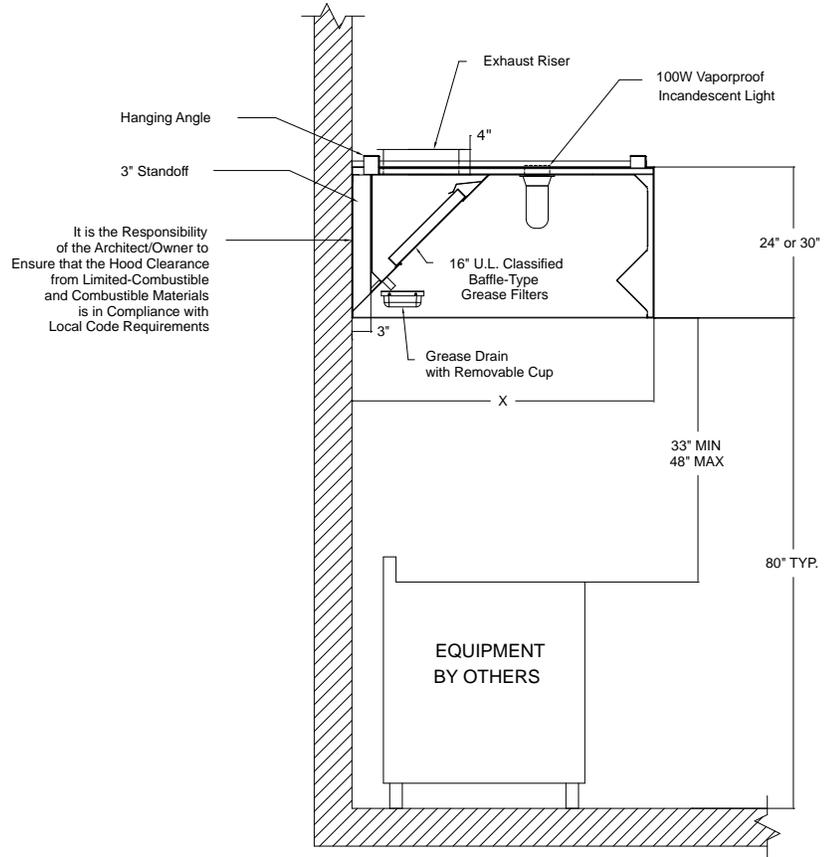
Certifications

The ND-2 Model has been certified by ITS. This certification mark indicates that the product has been tested to and has met the minimum requirements of a widely recognized (consensus) U.S. and Canadian products safety standard, that the manufacturing site has been audited, and that the applicant has agreed to a program of periodic factory follow-up inspections to verify continued performance.



Models ND-2 are ETL Listed under file number 3054804-001 and complies with UL710, ULC710 and ULC-S646 Standards.

Sectional View ND-2



R-102 Restaurant Fire Suppression Systems

Features

- Low pH Agent
- Proven Design
- Reliable Gas Cartridge Operation
- Aesthetically Appealing
- UL Listed – Meets Requirements of UL 300
- ULC Listed – Meets Requirements of ULC/ORD-C1254.6
- CE Marked

Application

The ANSUL® R-102 Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect areas associated with ventilating equipment including hoods, ducts, plenums, and filters. The system also protects auxiliary grease extraction equipment and cooking equipment such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite, or gas-radiant char-broilers; and woks.

The system is ideally suitable for use in restaurants, hospitals, nursing homes, hotels, schools, airports, and other similar facilities.

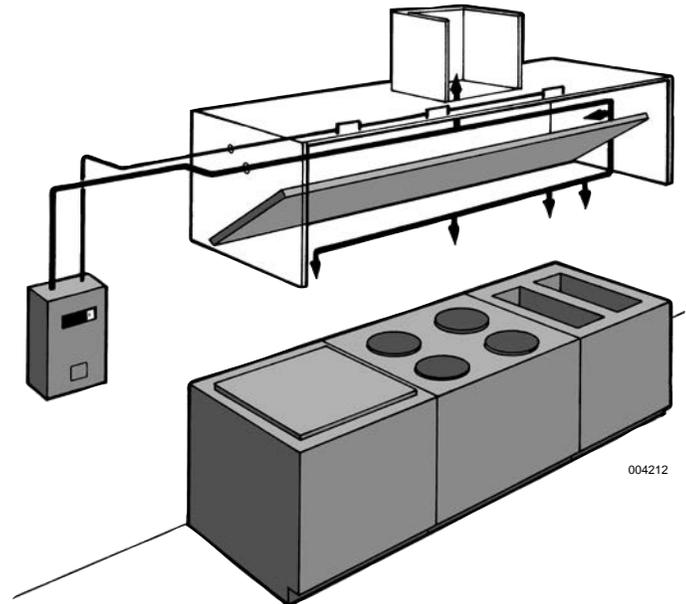
Use of the R-102 system is limited to indoor applications or locations that provide weatherproof protection within tested temperature limitations. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C). The system must be designed and installed within the guidelines of the UL/ULC Listed Design, Installation, Recharge, and Maintenance Manual.

System Description

The restaurant fire suppression system is a pre-engineered, wet chemical, cartridge-operated, regulated pressure type with a fixed nozzle agent distribution network. It is listed with Underwriters Laboratories, Inc. (UL/ULC).



004215



004212

The system is capable of automatic detection and actuation as well as remote manual actuation. Additional equipment is available for building fire alarm panel connections, electrical shutdown and/or interface, and mechanical or electrical gas line shut-off applications.

The detection portion of the fire suppression system allows for automatic detection by means of specific temperature-rated alloy type fusible links, which separate when the temperature exceeds the rating of the link, allowing the regulated release to actuate.

A system owner's guide is available containing basic information pertaining to system operation and maintenance. A detailed technical manual, including system description, design, installation, recharge and resetting instructions, and maintenance procedures, is available to qualified individuals.

The system is installed and serviced by authorized distributors that are trained by the manufacturer.

The basic system consists of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles with blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows are supplied in separate packages in the quantities needed for fire suppression system arrangements.

Additional equipment includes a remote manual pull station(s), mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off. Accessories can be added such as alarms, warning lights, etc., to installations where required.

Additional tanks and corresponding equipment can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.



Component Description

Wet Chemical Agent – The extinguishing agent is a mixture of organic salts designed for rapid flame knockdown and foam securement of grease related fires. It is available in plastic containers with instructions for wet chemical handling and usage.

Agent Tank – The agent tank is installed in a stainless steel enclosure or wall bracket. The tank is constructed of stainless steel.

Tanks are available in two sizes: 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar).

The tank includes an adaptor/tube assembly. The adaptor assembly includes a chrome-plated steel adaptor with a 1/4 in. NPT female gas inlet, a 3/8 in. NPT female agent outlet, and a stainless steel agent pick-up tube. The adaptor also contains a bursting disc seal which helps to prevent the siphoning of agent up the pipe during extreme temperature variations.

Regulated Release Mechanism – The regulated release mechanism is a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one, two, or three agent tanks depending on the capacity of the gas cartridge used. It contains a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism contains a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure contains knock-outs for 1/2 in. conduit. The cover contains an opening for a visual status indicator.

It is compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch and manual reset relay, it is compatible with electric gas line or appliance shut-off devices.

Regulated Actuator Assembly – When more than two agent tanks (or three 3.0 gallon (11.4 L) tanks in certain applications) are required, the regulated actuator is available to provide expellant gas for additional tanks. It is connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. It contains a regulated actuator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities using pressure from the regulated release mechanism cartridge.

The regulated actuator assembly contains an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure contains knockouts to permit installation of the expellant gas line.

Discharge Nozzles – Each discharge nozzle is tested and listed with the R-102 system for a specific application. Nozzle tips are stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle must have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

Agent Distribution Hose – Kitchen appliances manufactured with or resting on casters (wheels/rollers) may include an agent distribution hose as a component of the suppression system. This allows the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. The hose assembly includes a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

Flexible Conduit – Flexible conduit allows for quicker installations and the convenience of being able to route the cable over, under and around obstacles. Flexible conduit can be used as a substitute for standard EMT conduit or can be used with EMT conduit.

Flexible conduit can be used only with the Molded Remote Manual Pull Station.

Pull Station Assembly – The remote manual pull station is made out of a molded red composite material. The red color makes the pull station more readily identifiable as the manual means for fire suppression system operation.

The pull station is compatible with the ANSUL Flexible Conduit.

Approvals

- UL/ULC Listed
- CE Marked
- New York City Department of Buildings
- LPCB
- TFRI
- Marine Equipment Directive (MED)
- DNV
- ABS
- Lloyd's Register
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of NFPA 17A (Standard on Wet Chemical Extinguishing Systems)

Ordering Information

Order all system components through your local authorized ANSUL Distributor.

Specifications

An ANSUL R-102 Fire Suppression System shall be furnished. The system shall be capable of protecting all hazard areas associated with cooking equipment.

1.0 GENERAL

1.1 References

- 1.1.1 Underwriters Laboratories, Inc. (UL)
 - 1.1.1.1 UL Standard 1254
 - 1.1.1.2 UL Standard 300
- 1.1.2 Underwriters Laboratories of Canada (ULC)
 - 1.1.2.1 ULC/ORD-C 1254.6
- 1.1.3 National Fire Protection Association (NFPA)
 - 1.1.3.1 NFPA 96
 - 1.1.3.2 NFPA 17A

1.2 Submittals

- 1.2.1 Submit two sets of manufacturer's data sheets
- 1.2.2 Submit two sets of piping design drawings

1.3 System Description

- 1.3.1 The system shall be an automatic fire suppression system using a wet chemical agent for cooking grease related fires.
- 1.3.2 The system shall be capable of suppressing fires in the areas associated with ventilating equipment including hoods, ducts, plenums, and filters as well as auxiliary grease extraction equipment. The system shall also be capable of suppressing fires in areas associated with cooking equipment, such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers; and woks.
- 1.3.3 The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories (UL/ULC).
- 1.3.4 The system shall be installed and serviced by personnel trained by the manufacturer.
- 1.3.5 The system shall be capable of protecting cooking appliances by utilizing either dedicated appliance protection and/or overlapping appliance protection.

1.4 Quality Control

- 1.4.1 Manufacturer: The R-102 Restaurant Fire Suppression System shall be manufactured by a company with at least forty years experience in the design and manufacture of pre-engineered fire suppression systems. The manufacturer shall be ISO 9001 registered.
- 1.4.2 Certificates: The wet agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease-related fires.

1.5 Warranty, Disclaimer, and Limitations

- 1.5.1 The pre-engineered restaurant fire suppression system components shall be warranted for five years from date of delivery against defects in workmanship and material.

1.6 Delivery

- 1.6.1 Packaging: All system components shall be securely packaged to provide protection during shipment.

1.7 Environmental Conditions

- 1.7.1 The R-102 system shall be capable of operating within a temperature range of 32 °F to 130 °F (0 °C to 54 °C).

2.0 PRODUCT

2.1 Manufacturer

- 2.1.1 Tyco Fire Protection Products, One Stanton Street, Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.

2.2 Components

- 2.2.1 The basic system shall consist of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off, and building fire alarm control panel interface.
- 2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease related fires.
- 2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gal (11.4 L). The tank shall have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.
- 2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used or three 3.0 gallon (11.4 L) agent storage tanks in certain applications. It shall contain a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar).
It shall have the following actuation capabilities: automatic actuation by a fusible link detection system and remote manual actuation by a mechanical pull station.
The regulated release mechanism shall contain a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure shall contain knock-outs for 1/2 in. conduit. The cover shall contain an opening for a visual status indicator.
It shall be compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch(es), it shall be compatible with electric gas line or appliance shut-off devices, or connections to a building fire alarm control panel.

Specifications (Continued)

- 2.2.5 Regulated Actuator Assembly: When more than two agent tanks or three agent tanks in certain applications are required, the regulated actuator shall be available to provide expellant gas for additional tanks. It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. The regulator shall be deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). The regulated actuator assembly shall contain an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of the expellant gas line.
- 2.2.6 Discharge Nozzles: Each discharge nozzle shall be tested and listed with the R-102 system for a specific application. Nozzles tips shall be stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle shall have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.
- 2.2.7 Distribution Piping: Distribution piping shall be Schedule 40 black iron, chrome-plated, or stainless steel conforming to ASTM A120, A53, or A106.
- 2.2.8 Detectors: The detectors shall be the fusible link style designed to separate at a specific temperature.
- 2.2.9 Cartridges: The cartridge shall be a sealed steel pressure vessel containing either carbon dioxide or nitrogen gas. The cartridge seal shall be designed to be punctured by the releasing device supplying the required pressure to expel wet chemical agent from the storage tank.
- 2.2.10 Agent Distribution Hose: An optional agent distribution hose shall be available for kitchen appliances manufactured with or resting on casters (wheels/rollers). This shall allow the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. Hose assembly shall include a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.
- 2.2.11 Flexible Conduit: The manufacturer supplying the Restaurant Fire Suppression System shall offer flexible conduit as an option to rigid EMT conduit for the installation of pull stations and/or mechanical gas valves. The flexible conduit shall be UL Listed and include all approved components for proper installation.
- 2.2.12 Pull Station Assembly: The Fire Suppression System shall include a remote pull station for manual system actuation. The pull station shall be designed to include a built-in guard to protect the pull handle. The pull station shall also be designed with a pull handle to allow for three finger operation and shall be red in color for quick visibility.

3.0 IMPLEMENTATION

3.1 Installation

- 3.1.1 The R-102 fire suppression system shall be designed, installed, inspected, maintained, and recharged in accordance with the manufacturer's listed instruction manual.

3.2 Training

- 3.2.1 Training shall be conducted by representatives of the manufacturer.

ANSUL, R-102, and the product names listed in this material are marks and/or registered marks. Unauthorized use is strictly prohibited.

K-GUARD Kitchen Hand Portable Extinguisher

Features

- Meets or exceeds requirements of UL Standard 8 and Standard 711
- Meets requirements of ULC Standard S554
- Meets requirements of NFPA 10
- Simple operation and maintenance
- Wide angle, soft discharge spray pattern
- Stainless steel bourdon tube gauge
- Bilingual nameplate with barcode
- Rechargeable
- Sold and serviced through a network of independent distributors in every state and most foreign countries
- UL/ULC rated 2-A:K
- Factory filled and pressurized
- Stainless steel pick-up tube and strainer
- Contains 1.6 Gallons (6 L) ANSULEX Low pH agent

Applications

The K-GUARD liquid agent fire extinguisher is specifically designed for use on fires that involve combustible cooking vegetable or animal fats in commercial cooking equipment. Typical appliances include: fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite, or gas-radiant char-broilers; and woks.

Newer, more efficient cooking appliances, plus the use of non-saturated cooking oils, require a fire extinguishing agent which will not only smother a fire but provide a cooling effect.

The extinguisher is ideally suitable for use in restaurants, hospitals, nursing homes, hotels, schools, airports, and other similar facilities.

It is used as a backup to an automatic fire suppression system.

The energy source to the cooking equipment shall be shut off by the automatic fire suppression system to assist in the suppression process and permit the cooking media to cool below its auto-ignition temperature.

Description

The K-GUARD extinguisher is an attractive, easy to use and maintain, stainless steel extinguisher.

The ANSULEX Low pH fire suppressant agent used in the extinguisher is a specially-formulated aqueous solution. It has been developed to help provide rapid flame knockdown and securement of hot fuels such as cooking shortenings.



009101

Codes

Meets new Class K (Combustible Cooking Media) fire requirements of NFPA 10.

Specifications

■ Model No.	K01-3
■ UL/ULC Rating	2-A:K
■ Capacity	1.6 gal (6 L) of ANSULEX Low pH Agent
■ Extinguisher Height	21.25 in. (540 mm)
■ Width	9.5 in. (241 mm)
■ Depth (Diameter)	7 in. (178 mm)
■ Shipping Weight	25 lb (11.3 kg)
■ Range	8-10 ft (2.4-3.1 m)
■ Discharge Time	Approximately 45 seconds
■ Temperature Range	-20 °F to 120 °F (-29 °C to 49 °C)
■ Bracket	Wall Mount

Ordering Information

<u>Description</u>	<u>Part No.</u>
K-GUARD Model K01-3	434909 (UL)
Liquid Agent Fire Extinguisher	439654 (ULC)
3 Gallon (11.36 L) Container	79372
ANSULEX Low pH Liquid Agent	

Note: The converted metric values in this document are provided for dimensional reference only and do not reflect an actual measurement.

ANSUL, K-GUARD, and the product names listed in this material are marks and/or registered marks. Unauthorized use is strictly prohibited.



Submittal Sheet

10/05/2015

ITEM# 13 - FRY WARMING STATION (1 EA REQ'D)

Hatco GRFFB

Glo-Ray® Portable Foodwarmer, with metal sheathed element, heats from above & below, with thermo controlled base, 750 watts, 6.3 amps

The cutsheet for this item can be viewed on item 13

ACCESSORIES

Mfr	Qty	Model	Spec
Hatco	1		NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
Hatco	1		NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
Hatco	1		One year on-site parts and labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
Hatco	1		120v/60/1-ph, NEMA 5-15P
Hatco	1		12" Clearance

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1							6.3	.75			
2	120	60	1	Cord & Plug		5-15P				15	



Project _____

Item # _____

Quantity _____

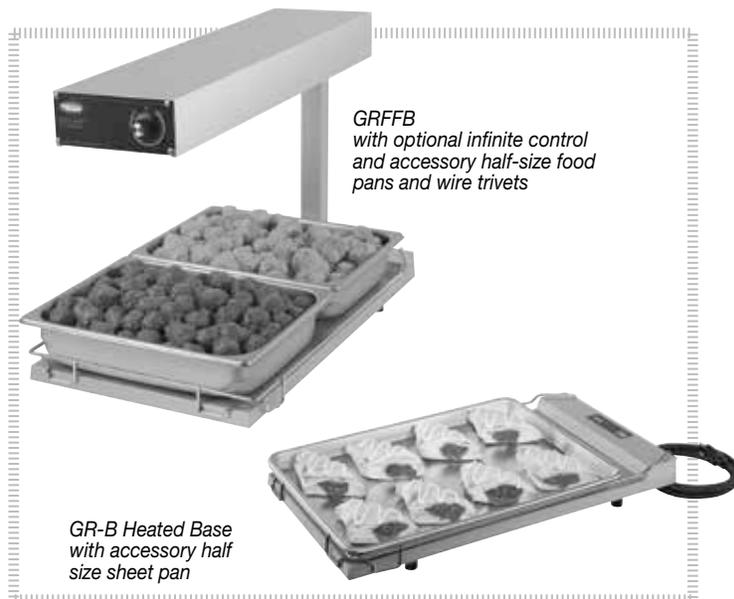
Glo-Ray® Portable Foodwarmers

Models: GR-B, GRFF, GRFFL, GRFFB, GRFFBL

Hatco Glo-Ray Portable Foodwarmers keep food hot at kitchen work areas, waitress pickup stations or customer serving points. Available in models and sizes to meet every food warming need.

Standard features

- Available with heat above the food, below the food, or both
- GR-B has a preset automatic thermostat to maintain proper base temperatures
- GRFF has a stand to keep food holding pans off the work area and allows easy access from three sides
- GRFFL models include two shatter resistant incandescent lights
- GRFFB's base conducts heat from the bottom while infrared elements heat from above
- GRFFB has a clearance of 12", 14", or 16" (305, 356, or 406 mm) between heated base and upper housing
- Hatco can custom design portable foodwarmers to meet customer specifications or to fit an unusual situation
- Factory pre-wired with a 6' (1829 mm) cord and plug
- Metal sheathed heating elements guaranteed against burnout and breakage for two years



Options (available at time of purchase only)

- Designer Colors (One color per unit, heated base is not powdercoated)
 - Warm Red Black Gray Granite White Granite
 - Navy Blue Hunter Green Antique Copper
- Gloss Finishes (One color per unit, heated base is not powdercoated)
 - Gleaming Gold Glossy Gray Bold Black
 - Radiant Red Brilliant Blue
- 9"W x 5.5"H (229 x 140 mm) Display Sign Holder (Sign not included) (GRFFL model with back toggle only) adds 3" (76 mm) to height of unit
- Infinite Control (not available on GR-B or units with sign holder)
- Halogen Bulb

Accessories

- 5 Pleat Hardcoated French Fry Box Ribbon
- 8 Pleat Hardcoated French Fry Bag Ribbon
- Food Holding Pans
- Wire Trivets

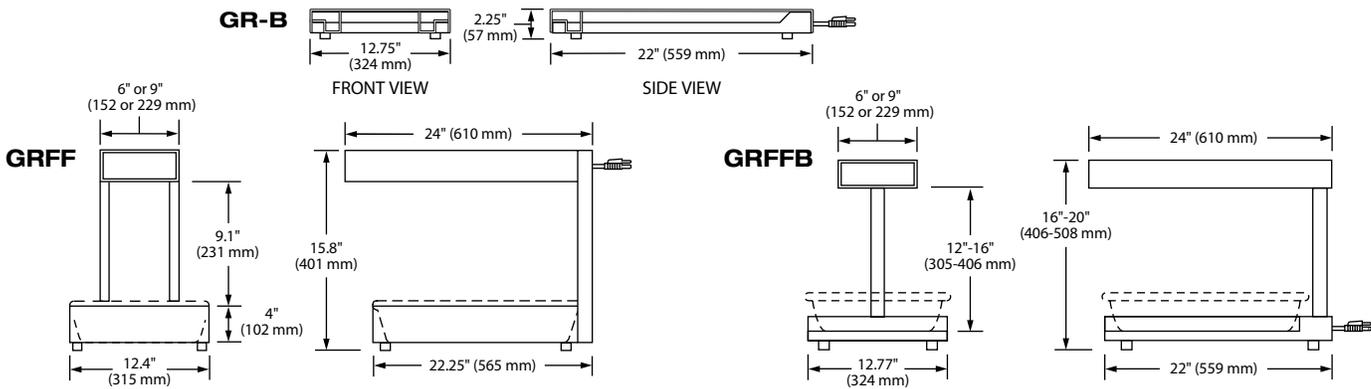


HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350
 Fax: (800) 543-7521 | Int'l. Fax: (414) 671-3976 | www.hatcocorp.com | email: equipsales@hatcocorp.com



Glo-Ray® Portable Foodwarmers

Models: GR-B, GRFF, GRFFL, GRFFB, GRFFBL



SPECIFICATIONS - Glo-Ray Portable Foodwarmers

The shaded areas contain electrical information for International models only

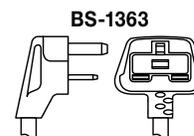
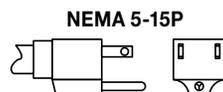
Model	Dimensions (Width x Depth x Height)	Volts	Phase	Watts	Amps	Plug	Ship Weight*	
GR-B	12.75" x 22" x 2.25" (324 x 559 x 57 mm)	120	Single	250	2.1	NEMA 5-15P	16 lbs. (7 kg)	
		220		250	1.1	CEE 7/7 Schuko		
		240		210-230	1.0	BS-1363		
		220-230 (CE)		230-250		CEE 7/7 Schuko		
		230-240 (CE)		BS-1363				
GRFF	12.4" x 24" x 15.8" (315 x 610 x 401 mm)	100	Single	500	5.0	NEMA 5-15P	16 lbs. (7 kg)	
		120			4.2	NEMA 5-15P		
		220			2.3	CEE 7/7 Schuko		
		240		2.1	BS-1363			
		220-230 (CE)		500-546	2.3-2.4	CEE 7/7 Schuko		
		230-240 (CE)		459-500	2.0-2.1	BS-1363		
GRFFL	12.4" x 24" x 15.8" (315 x 610 x 401 mm)	100	Single	584	5.8	NEMA 5-15P	18 lbs. (8 kg)	
		120			6.5	NEMA 5-15P		
		220			6.0	CEE 7/7 Schuko		
		240		6.2	5.6	BS-1363		
		220-230 (CE)		600-656	6.1-6.4	CEE 7/7 Schuko		
		230-240 (CE)		569-620	5.4-5.6	BS-1363		
GRFFB	12.75" x 24" x 16"-20" (324 x 610 x 406-508 mm)	100	Single	750	7.5	NEMA 5-15P	26 lbs. (12 kg)	
		120			6.3	NEMA 5-15P		
		220			7.1	3.2		CEE 7/7 Schuko
		240		7.5	3.1	BS-1363		
		220-230 (CE)		710-777	3.2-3.4	CEE 7/7 Schuko		
		230-240 (CE)		689-750	3.0-3.1	BS-1363		
GRFFBL	12.75" x 24" x 16"-20" (324 x 610 x 406-508 mm)	100	Single	833	8.3	NEMA 5-15P	31 lbs. (14 kg)	
		120			8.7	7.3		NEMA 5-15P
		220			8.1	3.7		CEE 7/7 Schuko
		240		8.7	3.6	BS-1363		
		220-230 (CE)		810-867	3.7-3.8	CEE 7/7 Schuko		
		230-240 (CE)		799-870	3.5-3.6	BS-1363		

*Shipping weight includes packaging.

CORD LOCATION

GR-B, GRFFB, GRFFBL: Back, lower middle.
 GRFF, GRFFL: Back, upper middle.

PLUG CONFIGURATIONS



PRODUCT SPECS Portable Foodwarmer

The Portable Foodwarmer shall be a Glo-Ray®, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 parts and service assistance (U.S. and Canada only), the Foodwarmer shall be a Glo-Ray Modwttts, ... volts, single phase and be ... inches (millimeters) in overall width.

The Glo-Ray shall consist of aluminum housing and include an infrared heating element that shall be tubular metal sheathed. Optional shatter resistant incandescent display lights and heated base. Accessories shall include food holding pans, trivets, and ribbons.

Comes with 24/7 parts and service assistance (U.S. and Canada only).

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350

Fax: (800) 543-7521 | Int'l. Fax: (414) 671-3976 | www.hatcocorp.com | email: equipsales@hatcocorp.com



Submittal Sheet

02/08/2016

ITEM# 14 - HOT DOG GRILL (1 EA REQ'D)

Star 20C

Star Grill-Max® Hot Dog Grill, roller-type, capacity 20 hot dogs, chrome-plated rollers, cULus, UL, CE, NSF 4

ACCESSORIES

Mfr	Qty	Model	Spec
Star	1		1 year parts & labor warranty, standard
Star	1		120v/60/1-ph, 930 watt, 7.8 amps, cord w/NEMA 5-15P, standard
Star	1	20SG-1D	Sneeze Guard, single door, for models 20 & 20S, UL, NSF 4
Star	1	RGLK	Leg Kit, 4" adjustable, (set of 4)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	7.8	.93			



Star Manufacturing International, Inc.



Grill Max® Roller Grills

GRILL-MAX® ROLLER GRILLS

Model 20C, 20SC, 30C, 30SC, 45C, 45SC, 50C, 50SC, 75C, & 75SC

Features/Benefits:

- ★ Star's Grill-Max Roller Grills are designed to handle high-volume demand. Grills are available in a variety of sizes accommodating capacities from 20 to 75 hot dogs to meet your counter space needs.
- ★ Star's high-performance motor is designed for 24/7 operations and features a unique chain tension system that prevents the chain from becoming loose over time. Our advanced tooth design allows for more efficient and fluid roller movement.
- ★ Exclusive new and improved Duratec® coating dramatically improves "roll-ability" for non-uniform products such as taquitos, egg rolls and other bakery products. The best non-stick high performance coating for today's high volume operations.
- ★ Standard chrome rollers provide a durable cooking surface designed for traditional cooking operations.
- ★ Star has improved our Seal-Max® system adding an industry-first secondary seal-the only dual seal system on the market. One internal and one external seal at each roller thus eliminates the potential for grease and food particles to enter the drive system.
- ★ Quick and easy front and side access to inside components improves serviceability and accessibility without turning the equipment upside down.
- ★ Infinite temperature controls provide more linear heat control for better performance.
- ★ Unique stadium seating slanted roller design provides the best presentation of your products increasing sales and impulse purchases.
- ★ Easy access control knobs provide sectional heating for front and rear rollers.



Models 20C

Applications:

Star's Grill-Max Roller Grills are available in a variety of styles and sizes and are perfect for use in snack bars, convenience stores, recreational facilities, stadiums and virtually any venue where you need fast food.

Quality Construction:

Constructed of all stainless steel body for low maintenance, Duratec non-stick rollers or chrome rollers with tubular stainless steel sheath elements, and heavy-duty motor and chain drive system providing 360° rotation of rollers. Star's patented Seal-Max seal and bearing combination and pilot light is standard.



Models 30SC

Accessories:

- ★ Optional merchandising door to increase merchandising opportunities and conceal the control panel.
- ★ Heated bun warmers have thermostatic controls providing precise temperature control from 80° to 200°F.
- ★ Sneeze guards are formed polycarbonate and meet health department requirements.

Warranty:

Grill-Max and Grill-Max Pro roller grills are covered by Star's one year parts and labor warranty.

Star Grill-Max patent #6,659,574 & #6,659,574



Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800

Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

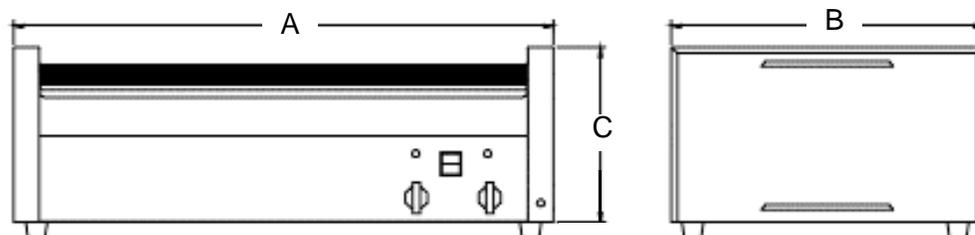
S160/0117



Star Manufacturing International, Inc

GRILL-MAX[®] ROLLER GRILLS

Model 20C, 20SC, 30C, 30SC, 45C, 45SC, 50C, 50SC, 75C, & 75SC



Model Specifications

Model No.	Capacity	Dimensions			Voltage	Wattage	Amps	NEMA	Approximate Weight	
		(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)					Shipping lbs. (kg)	Installed lbs. (kg)
20C 20SC	20 Hot Dogs	17-1/8 (43.5)	20-5/8 (52.4)	12-1/2 (31.8)	120V	930	7.8	5-15P	44 (19.5)	35 (15.9)
30C 30SC	30 Hot Dogs	23-3/4 (60.3)	20-5/8 (52.4)	12-1/2 (31.8)	120V 230V	1150	9.5 5	5-15P CEE7-7	53 (22.7)	40 (18.1)
45C 45SC	45 Hot Dogs	23-3/4 (60.3)	28-1/2 (72.4)	12-1/2 (31.8)	120V* 230V	1650	13.8 7.2	5-15P CEE7-7	70 (29.4)	54 (24.5)
50C 50SC	50 Hot Dogs	35-3/4 (90.8)	20-5/8 (52.4)	12-1/2 (31.8)	120V* 230V	1535	12.8 6.7	5-15P CEE7-7	69 (29.0)	53 (24.0)
75C 75SC	75 Hot Dogs	35-3/4 (90.8)	28-1/2 (72.4)	15-1/2 (39.3)	120V 230V 208V 240V	1730 2210 1810 2400	14.4 9.6 8.7 10	5-20P CEE7-7 6-15P 6-15P	108 (49.0) 108 (49.0)	78 (35.4) 78 (35.4)

* NOT CUL APPROVED

Merchandising Door Model Specifications

Model	Roller Grill Models	Weight
20RGMD	Models 20C and 20SC Merchandising Door	3 lbs.
30RGMD	Models 30C, 30SC, 45C, 45SC Merchandising Door	2 lbs.
50RGMD	Models 75C, 75SC, 50C, 50SC Merchandising Door	4 lbs.

Typical Specifications

Roller Grills are constructed of all stainless steel and utilizes Duratec[®] non-stick coated rollers or chrome rollers and tubular stainless steel elements. Elements are mounted in a fixed and floating system allowing for lateral expansion to minimize warping. Infinite temperature controls provide accurate cooking and holding from low to high. Unit has a heavy-duty motor and provides 360° rotation of rollers. The rollers are arranged in stadium seating with a slope of 3° to 5° providing better merchandising. Roller grills incorporates Seal-Max[®], Star's exclusive seal and bearing combination. The unit has a pilot light, the 120V units have a 6' lead in cord with NEMA 5-15P, 5-20P for 75 models and CEE7-7 for 230V models. UL Sanitation to NSF Std. #4 approved and UL listed. Star Grill-Max patent #6,393,971 & #6,782,802. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800

Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com



Star Manufacturing International, Inc.

STAR GRILL-MAX[®] ACCESSORIES

SNEEZE GUARDS

Features/Benefits:

- ★ Star's sneeze guards have ultra clear plastic to provide a clear and appetizing view of products.
- ★ Easy installation - fits tightly on sides of Roller Grills - no tools required.
- ★ Maintain cooking and warming temperatures more evenly.
- ★ One and two door styles available for use as operator only or self-serve applications.
- ★ Models are available to fit all new and old style roller grills Grill-Max roller grills (Models 40 and 12 excluded).
- ★ UL sanitation and safety approved - meets Health Department requirements.
- ★ Heavy-duty polycarbonate material for years of maintenance free service.
- ★ Pass thru styles available.
- ★ Door access accommodates both operator and self-serve needs.
- ★ Sneeze guards have nesting framework to provide a secure fit for all Star roller grills.

Application:

These sneeze guards are designed to fit Grill-Max roller grills. Complete your needs by adding a sneeze guard to protect your products.

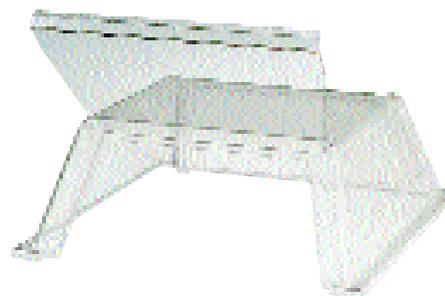
Quality Construction:

Star's line of sneeze guards are constructed of 3/16" thick formed polycarbonate for easy maintenance free service.

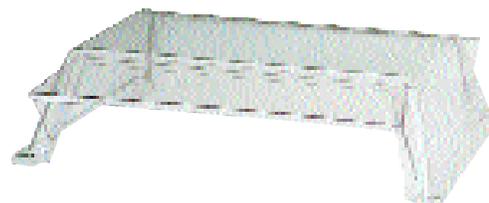
Warranty:

Sneeze guards are covered by Star's one year parts and labor warranty.

Patent #6,659,574



Model 30SG-1D



Model 45SG-FCA with optional SGS Sneeze Guard Shields



Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800
Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

S133/0068

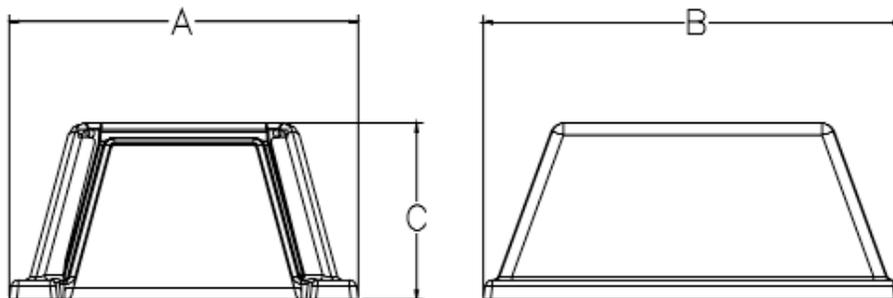


Star Manufacturing International, Inc.

Star-Grill Max® Accessories

STAR GRILL-MAX® ACCESSORIES

SNEEZE GUARDS



Model Specifications

Model No.	Description	Dimensions			Shipping Weight lbs. (kg)
		(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	
STAR GRILL-MAX SNEEZE GUARDS					
20SG-1D	Single Door Sneeze Guard- Models 20C & 20SC	17-1/2"	21-3/8"	9"	12
20SG-2D	Two Door Sneeze Guard- Models 20C & 20SC	(44.5)	(54.3)	(22.9)	(5.4)
30SG-1D	Single Door Sneeze Guard- Models 30C, 30SC, 30CBB, 30SCBB	24-1/2"	21-3/8"	9"	15
30SG-2D	Two Door Sneeze Guard- Models 30C, 30SC, 30CBB, 30SCBB	(62.2)	(54.3)	(22.9)	(6.8)
45SG-1D	Single Door Sneeze Guard- Models 45C, 45SC, 45CBB, 45SCBB	24-1/2"	29-1/4"	9"	17
45SG-2D	Two Door Sneeze Guard- Models 45C, 45SC, 45CBB, 45SCBB	(62.2)	(74.3)	(22.9)	(7.7)
50SG-1D	Single Door Sneeze Guard- Models 50C, 50SC, 50CBB, 50SCBB	36-1/2"	21-3/8"	9"	20
50SG-2D	Two Door Sneeze Guard- Models 50C, 50SC, 50CBB, 50SCBB	(92.7)	(54.3)	(22.9)	(9.1)
75SG-1D	Single Door Sneeze Guard- Models 75C, 75SC, 75CBB, 75SCBB	36-1/2"	29-1/4"	9"	27
75SG-2D	Two Door Sneeze Guard- Models 75C, 75SC, 75CBB, 75SCBB	(92.7)	(74.3)	(22.9)	(12.2)
OLD STYLE SNEEZE GUARDS					
25SG-FCA	Two Door Sneeze Guard for Models 25 and 25S	23-5/8"	18"	9"	15
		(60.0)	(45.7)	(22.9)	(6.8)
45SG-FCA	Two Door Sneeze Guard for Models 45 and 45S	35-3/8"	18"	9"	21
		(90.5)	(45.7)	(22.9)	(9.5)
75SG-FCA	Two Door Sneeze Guard for Models 75A and 75SA	35-3/8"	27-1/2"	9"	21
		(90.5)	(12.5)	(22.9)	(9.5)
40SGA-PT	Pass-thru Sneeze Guard for Models 40 and 40S				

SNEEZE GUARD SHIELDS

20SGS	Sneeze Guard Shield to replace one door for Model 20 Sneeze Guards	.2
30SGS	Sneeze Guard Shield to replace one door for Model 30 & 45 Sneeze Guards	.3
50SGS	Sneeze Guard Shield to replace one door for Models 50 & 75 Sneeze Guards	.4

Note: Sneeze Guard Shields can be added to two door models to create a pass through model. Dimensions will increase slightly in the depth of the unit.

Typical Specifications

Sneeze Guard is constructed with 3/16" formed polycarbonate. Units are UL - Sanitation Classified to NSF Std. #4 approved. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800

Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

***Submittal Sheet***

10/05/2015

ITEM# 15 - WORKCOUNTER (1 EA REQ'D)

Eagle OB30120SE-BS

Spec-Master® Work Table, cabinet base with open front, 120"W x 30"D, 14/304 stainless steel top with 4-1/2" backsplash, rolled front edge, square turndown ends, stainless steel wrapper & legs, adjustable feet, NSF

The cutsheet for this item can be viewed on item 15

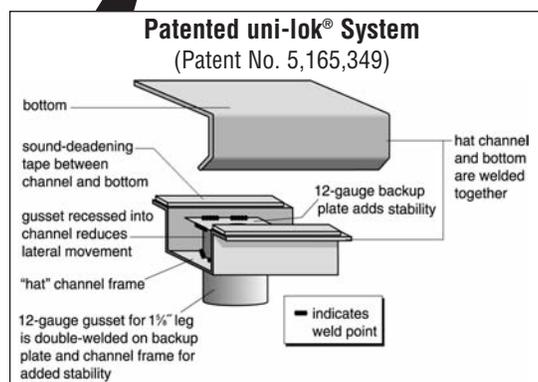


Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Spec-Master® Enclosed Base Worktable, model _____ . Top is 14/304 stainless steel, sides and back are heavy gauge stainless steel. (Open Front, Stainless Steel Sliding Door, or Stainless Steel Hinged Door) models with 1½" rolled edge on front, sides turned down, and 4" backsplash on rear. Constructed with uni-lok® patented gusset system, with the gussets recessed into the hat channels to reduce lateral movement. 1½" O.D. stainless steel tubular legs with adjustable bullet feet.



Item No.:	_____
Project No.:	_____
S.I.S. No.:	_____

Spec-Master® Enclosed Worktables with Backsplash

MODELS:

- | | | |
|---------------------------------------|---------------------------------------|--|
| <input type="checkbox"/> OB2436SE-BS | <input type="checkbox"/> CB2436SE-BS | <input type="checkbox"/> CBH2436SE-BS |
| <input type="checkbox"/> OB2448SE-BS | <input type="checkbox"/> CB2448SE-BS | <input type="checkbox"/> CBH2448SE-BS |
| <input type="checkbox"/> OB2460SE-BS | <input type="checkbox"/> CB2460SE-BS | <input type="checkbox"/> CBH2460SE-BS |
| <input type="checkbox"/> OB2472SE-BS | <input type="checkbox"/> CB2472SE-BS | <input type="checkbox"/> CBH2472SE-BS |
| <input type="checkbox"/> OB2484SE-BS | <input type="checkbox"/> CB2484SE-BS | <input type="checkbox"/> CBH2484SE-BS |
| <input type="checkbox"/> OB2496SE-BS | <input type="checkbox"/> CB2496SE-BS | <input type="checkbox"/> CBH2496SE-BS |
| <input type="checkbox"/> OB24120SE-BS | <input type="checkbox"/> CB24120SE-BS | <input type="checkbox"/> CBH24120SE-BS |
| <input type="checkbox"/> OB3036SE-BS | <input type="checkbox"/> CB3036SE-BS | <input type="checkbox"/> CBH3036SE-BS |
| <input type="checkbox"/> OB3048SE-BS | <input type="checkbox"/> CB3048SE-BS | <input type="checkbox"/> CBH3048SE-BS |
| <input type="checkbox"/> OB3060SE-BS | <input type="checkbox"/> CB3060SE-BS | <input type="checkbox"/> CBH3060SE-BS |
| <input type="checkbox"/> OB3072SE-BS | <input type="checkbox"/> CB3072SE-BS | <input type="checkbox"/> CBH3072SE-BS |
| <input type="checkbox"/> OB3084SE-BS | <input type="checkbox"/> CB3084SE-BS | <input type="checkbox"/> CBH3084SE-BS |
| <input type="checkbox"/> OB3096SE-BS | <input type="checkbox"/> CB3096SE-BS | <input type="checkbox"/> CBH3096SE-BS |
| <input type="checkbox"/> OB30120SE-BS | <input type="checkbox"/> CB30120SE-BS | <input type="checkbox"/> CBH30120SE-BS |

Features

- All-welded design.
- Available with open front, sliding doors, or hinged doors.
- Doors are 20 gauge type 430 stainless steel.
- Top mechanically polished to satin finish.
- Top is 14 gauge type 304 stainless steel reinforced with a full length "hat" channel support.
- Body is heavy gauge type 430 stainless steel.
- Sound-deadened between top and frame.
- 1½" (42mm)-diameter type 304 stainless legs.
- 1" (25mm) adjustable stainless steel feet.
- 1½" (38mm) sanitary rolled rim on front.
- 4½" (114mm) backsplash on rear.
- Square edge on ends for flush fit.
- Optional fixed center shelf available. To order, add suffix "-CS" to model number. Example: OB2436SE-BS-CS

Options / Accessories

- Lock (for units with doors)
- Casters*
- Overshelf
- Center shelf

* To order table with 4" (102mm)-diameter casters, add suffix "-CA" (ex: OB3048SE-BS-CA). To order table with 5" (127mm)-diameter casters, add suffix "-CAH" (ex: CB3048SE-BS-CAH).

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Certifications / Approvals



Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

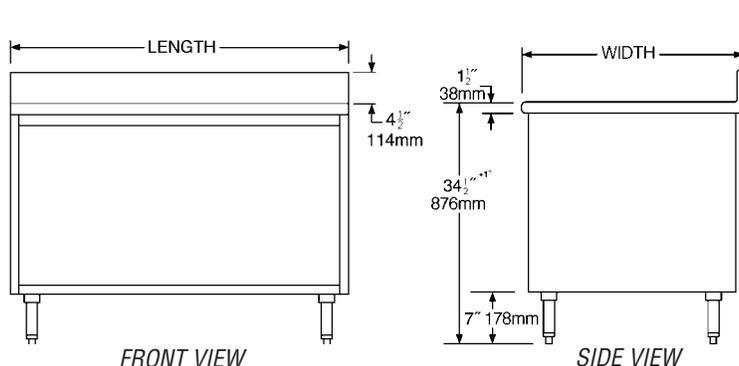
Eagle Foodservice Equipment, Eagle MHC, SpecFAB®, and Retail Display are divisions of Eagle Group. ©2008 by the Eagle Group



Profit from the Eagle Advantage®

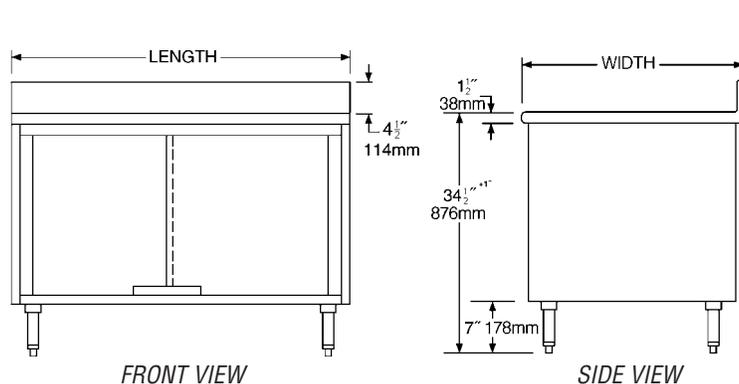
 Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Spec-Master® Enclosed Worktables with Open Front



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
OB2436SE-BS	24"	610	36"	914	133	60.3
OB2448SE-BS	24"	610	48"	1219	161	73.0
OB2460SE-BS	24"	610	60"	1524	202	91.6
OB2472SE-BS	24"	610	72"	1829	243	110.2
OB2484SE-BS	24"	610	84"	2134	284	128.8
OB2496SE-BS	24"	610	96"	2438	326	147.9
OB24120SE-BS	24"	610	120"	3048	390	176.9
OB3036SE-BS	30"	762	36"	914	137	62.1
OB3048SE-BS	30"	762	48"	1219	167	75.8
OB3060SE-BS	30"	762	60"	1524	201	91.2
OB3072SE-BS	30"	762	72"	1829	251	113.9
OB3084SE-BS	30"	762	84"	2134	299	135.6
OB3096SE-BS	30"	762	96"	2438	344	156.0
OB30120SE-BS	30"	762	120"	3048	438	198.7

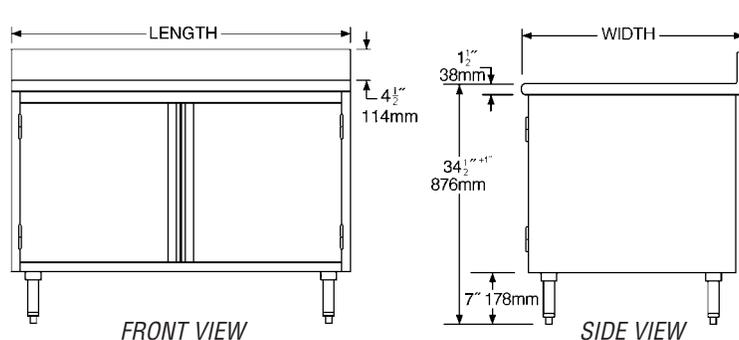
Spec-Master® Enclosed Worktables with Sliding Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CB2436SE-BS	24"	610	36"	914	139	63.1
CB2448SE-BS	24"	610	48"	1219	171	77.6
CB2460SE-BS	24"	610	60"	1524	214	97.1
CB2472SE-BS	24"	610	72"	1829	256	116.1
CB2484SE-BS*	24"	610	84"	2134	304	137.9
CB2496SE-BS*	24"	610	96"	2438	343	155.6
CB24120SE-BS*	24"	610	120"	3048	390	176.9
CB3036SE-BS	30"	762	36"	914	143	64.9
CB3048SE-BS	30"	762	48"	1219	174	78.9
CB3060SE-BS	30"	762	60"	1524	221	100.2
CB3072SE-BS	30"	762	72"	1829	264	119.8
CB3084SE-BS*	30"	762	84"	2134	319	144.7
CB3096SE-BS*	30"	762	96"	2438	355	161.0
CB30120SE-BS*	30"	762	120"	3048	458	207.8

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

Spec-Master® Enclosed Worktables with Hinged Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CBH2436SE-BS	24"	610	36"	914	139	63.1
CBH2448SE-BS	24"	610	48"	1219	171	77.6
CBH2460SE-BS	24"	610	60"	1524	214	97.1
CBH2472SE-BS	24"	610	72"	1829	256	116.1
CBH2484SE-BS*	24"	610	84"	2134	304	137.9
CBH2496SE-BS*	24"	610	96"	2438	343	155.6
CBH24120SE-BS*	24"	610	120"	3048	390	176.9
CBH3036SE-BS	30"	762	36"	914	143	64.9
CBH3048SE-BS	30"	762	48"	1219	174	78.9
CBH3060SE-BS	30"	762	60"	1524	221	100.2
CBH3072SE-BS	30"	762	72"	1829	264	119.8
CBH3084SE-BS*	30"	762	84"	2134	319	144.7
CBH3096SE-BS*	30"	762	96"	2438	355	161.0
CBH30120SE-BS*	30"	762	120"	3048	458	207.8

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

EAGLE GROUP
 100 Industrial Boulevard, Clayton, DE 19938-8903 USA
 Phone: 302-653-3000 • Fax: 302-653-2065
 www.eaglegrp.com

Foodservice Division: Phone 800-441-8440
 MHC/Retail Display Divisions: Phone 800-637-5100

Printed in U.S.A.
 ©2008 by Eagle Group

Rev. 11/08

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.



Submittal Sheet

10/05/2015

ITEM# 16 - SPARE NO.

<Spare No.>



Submittal Sheet

10/07/2015

ITEM# 17 - HEATED MERCHANDISER (1 EA REQ'D)

Hatco MDW-1X

Mini Display Warmer, counter model, (1) door, (3) magnetically adjustable shelves for horizontal or slanted display, thermostatic control with rocker switch, 470W

The cutsheet for this item can be viewed on item 17

ACCESSORIES

Mfr	Qty	Model	Spec
Hatco	1		NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
Hatco	1		NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
Hatco	1		One year on-site parts and labor warranty, plus one additional year parts only warranty on all metal sheathed air heating elements
Hatco	1		120v/60/1-ph, 3.9 Amps, NEMA 5-15P

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1								.47			
2	120	60	1	Cord & Plug		5-15P	3.9			15	



Project _____

Item # _____

Quantity _____

Mini Display Warmers

Models:MDW-1X, -2X

The Hatco Mini Display Warmer holds and serves products like sandwiches, cookies and pretzels at temperatures up to 180°F (82°C). Perfect for convenience stores, restaurants, recreational facilities and theme parks, and anywhere there is limited counterspace. The non-humidified Mini Display Warmer allows food to be showcased on three magnetically adjustable shelves for maximum visibility. One or two-door models are available for server and self-serve operations. The optional hood with backlit sign cutout can be rotated to face any side. Unit available in *Designer* colors with black hood.

Standard features

- Three magnetically adjustable shelves for horizontal or slanted displays provide flexibility for a variety of product choices
- Tempered glass sides and incandescent light to showcase food products
- Optional hood with backlit sign cutout (sign included) can be rotated to face any side
- Single door or pass-through models available. Doors are field reversible for right or left opening and can be on any side of the unit
- Thermostat control with rocker switch for precise temperature control



MDW-1X with standard Designer color and optional hood with backlit sign cut out on one side (sign included)

Magnetically adjustable shelves provide flexibility for a variety of product choices



Options (available at time of purchase only)

Designer Colors – Non-standard colors are non-returnable

– Black standard

- Warm Red Black Gray Granite White Granite
 Navy Blue Hunter Green Antique Copper

- Hood with Backlit Sign Cutout on One Side (Sign included) (Black only)

Accessories

- Aluminum Tray

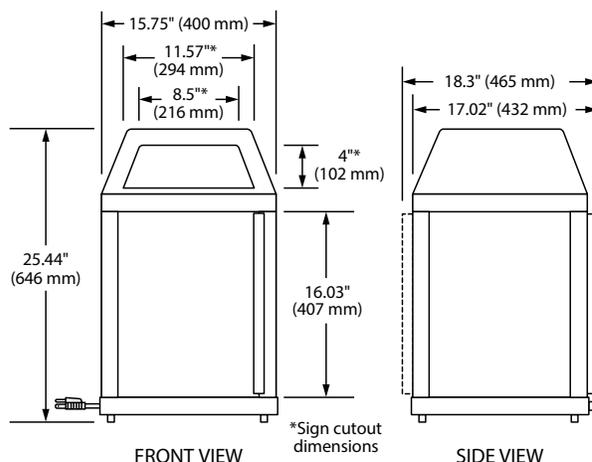


HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350
 Fax: (800) 543-7521 | Int'l. Fax: (414) 671-3976 | www.hatcocorp.com | equipmentsales@hatcocorp.com | intl@hatcocorp.com



Mini Display Warmer

MDW-1X, -2X



SPECIFICATIONS

Mini Display Warmers - Non-Humidified

The shaded areas contain electrical information for International models

Model	Description	Dimensions (W x D x H)	Cabinet Opening (W x H)	Volts	Watts	Amps	Plug	Ship Weight*
MDW-1X	1 Door with 3 shelves	15.75" x 17.02" x 25.44" (400 x 432 x 646 mm)	12.5" x 15.63" (318 x 397 mm)	120	470	3.9	NEMA 5-15P	46 lbs. (21 kg)
				230	510	2.2	CEE 7/7 Schuko, AS 3112, BS-1363	46 lbs. (21 kg)
MDW-2X	2 Doors with 3 shelves	15.75" x 18.3" x 25.44" (400 x 465 x 646 mm)	12.5" x 15.63" (318 x 397 mm)	120	470	3.9	NEMA 5-15P	53 lbs. (24 kg)
				230	510	2.2	CEE 7/7 Schuko, AS 3112, BS-1363	53 lbs. (24 kg)

* Shipping weight includes packaging.

CORD LOCATION

Facing controls, bottom right corner.

DOOR HINGES

Control Side: Left-hand side.

Customer Side (Two-door models only): Right-hand side.

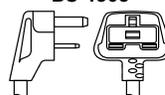
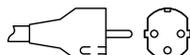
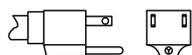
PLUG CONFIGURATIONS

NEMA 5-15P

CEE 7/7 Schuko

AS 3112

BS-1363



PRODUCT SPECS

Mini Display Warmers

The Mini Display Warmer shall be a Model ... rated at ... volts and ... watts, as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Mini Display Warmer Cabinet shall have ... door(s), tempered glass sides and doors, and incandescent display light. It shall include a temperature selector dial,

On/Off rocker switch, three adjustable shelves, and a 6' (1829 mm) cord with plug attached.

Warranty consists of 24/7 parts and service assistance (US and Canada only).

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350

Fax: (800) 543-7521 | Int'l. Fax: (414) 671-3976 | www.hatcocorp.com | equipsales@hatcocorp.com | intl@hatcocorp.com



Submittal Sheet

10/05/2015

ITEM# 18 - UNDERCOUNTER FREEZER, MOBILE (1 EA REQ'D)

Continental Refrig UCF27-GD

Undercounter Display Freezer, 27" wide, one-section, (1) field rehingable glass door, LED interior lighting, stainless steel front, aluminum subtop, sides, back & interior, 3-5/8" casters, rear-mounted self-contained refrigeration, 1/3 hp

The cutsheet for this item can be viewed on item 18

ACCESSORIES

Mfr	Qty	Model	Spec
Continental Refrig	1		115v/60/1, 6.9 amps, NEMA 5-15P, standard
Continental Refrig	1		Self-Contained refrigeration, 1/3 hp, standard
Continental Refrig	1		Standard warranty (for the United States & Canada Only): 3 year parts and labor; 5 year compressor
Continental Refrig	1	20177	Cylinder lock, per drawer or door (not available on 3 tier drawers)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6.9				
2									1/3		

UNDERCOUNTER FREEZER (0°F)

Model: UCF27-GD

27" Undercounter Freezer with Hinged Glass Door

Stainless steel front, aluminum subtop, end panels, case back and interior.
Designed to maintain NSF-7 temperatures in 100°F ambient.



Options and Accessories

(upcharge and lead times may apply)

Stainless steel exterior and interior - SS models	Stainless steel shelves
Stainless steel subtop	Expansion valve system
Solid door in lieu of glass door	Remote models
Drawers in lieu of door	Door lock
Additional epoxy-coated steel shelves	Special electrical requirements (consult factory)
Automatic electric condensate evaporator	

Project Name:

Model Specified:

Location:

Item No: **Quantity:**

AIA #: **SIS #:**

Standard Model Features

- REFRIGERATION SYSTEM**
- Performance-rated refrigeration system
 - Environmentally-safe R-404A refrigerant
 - Automatic, energy-saving, non-electric condensate evaporator
 - Non-corrosive, plasticized fin evaporator coil
 - Easily serviceable back mounted compressor
- CABINET ARCHITECTURE**
- 2" non-CFC polyurethane foam insulation
 - Double pane, low-e, tempered hinged glass door
 - Magnetic snap-in door gasket
 - Heavy-duty, epoxy-coated steel shelf
 - Completely enclosed, vented and removable case back
 - 3 5/8" casters

- MODEL FEATURES**
- Interior hanging thermometer
 - LED interior lighting
 - Front breathing
 - Automatic electric defrost
 - Field rehingable door
 - Meets ADA height requirements

Front breathers are a unique, field assembled, bottom mounted ventilation system designed to allow cabinets to be flush against a wall or built into a counter to conserve space.

APPROVAL:



Toll-Free: 800-523-7138
 Phone: 215-244-1400
 Fax: 215-244-9579

539 Dunksferry Road
 Bensalem, PA 19020
www.continentalrefrigerator.com

Model Specifications

DIMENSIONAL DATA

Net Capacity (cu. ft.)	7.4 (210 cu l)
Width, Overall (in.)	27 11/16 (703 mm)
Depth, Overall (in.) (incl. handle)	30 5/16 (770 mm)
Depth, Body Only (less door) (in.)	27 1/2 (699 mm)
Height, Overall (in.) (incl. 3 5/8" casters)	31 61/64 (812 mm)
Shelf Area (sq. ft.)	3.5 (.3 sq m)
No. of Shelves	1
No. of Doors	1
Interior Depth (in.)	See Drawing
Interior Height (in.)	23 5/8 (600 mm)
Interior Width (in.)	24 1/2 (622 mm)

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/3
Capacity (BTU/Hr)*	1340

ELECTRICAL DATA

Voltage (int'l)	115/60/1 (220/50/1)
Fans	1
Total Amps (int'l)	6.9 (2.8)
Defrost Amps (int'l)	3.9 (2.0)
10 ft. Cord/Plug [attached] (int'l)	Yes (No)

SHIPPING DATA

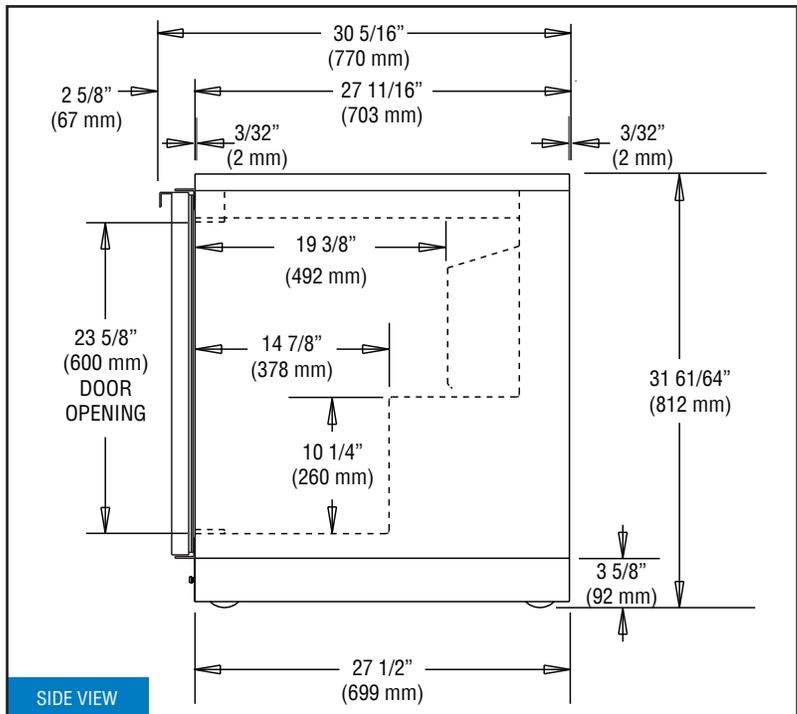
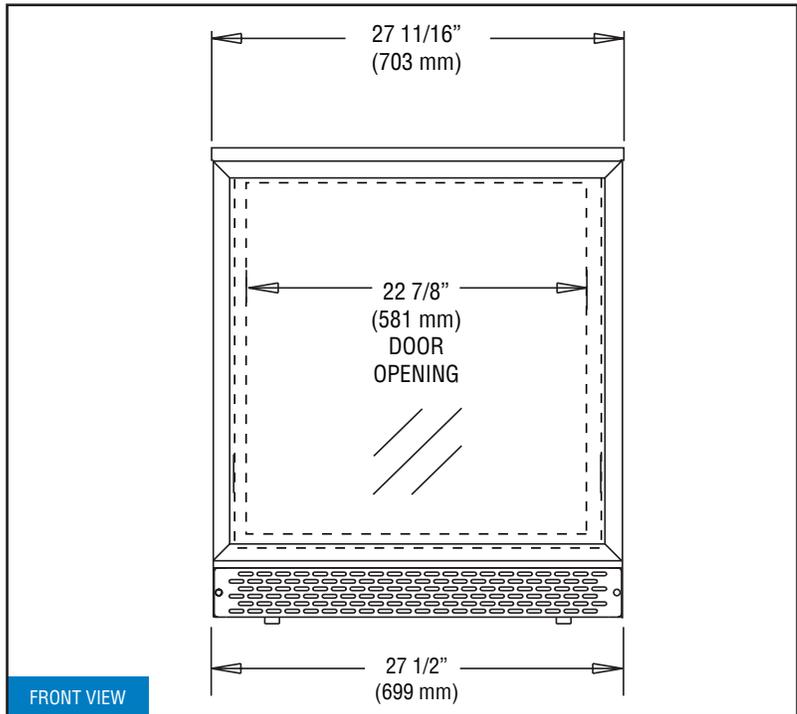
Weight (lbs.)	180 (82 kg)
Height - Crated (in.)	43 1/4 (1099 mm)
Width - Crated (in.)	35 3/4 (908 mm)
Depth - Crated (in.)	37 1/4 (946 mm)

* Rating @ -15°F evaporator, 90°F ambient
 Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug (varies by country)

Model Plan Views



Toll-Free: 800-523-7138
 Phone: 215-244-1400
 Fax: 215-244-9579

539 Dunkserry Road
 Bensalem, PA 19020
www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.



MADE IN THE U.S.A.

© Copyright 2014. Continental Refrigerator.
 A Division of National Refrigeration & Air Conditioning Products, Inc.



Submittal Sheet

10/07/2015

ITEM# 19 - SPARE NO.

<Spare No.>



Submittal Sheet

10/07/2015

ITEM# 20 - SPARE NO.

<Spare No.>



Submittal Sheet

10/05/2015

ITEM# 21 - CASH REGISTER (1 EA REQ'D)

Custom

Cash Register, N.I.K.E.C. - Furnished by Owner



Submittal Sheet

10/05/2015

ITEM# 22 - BOTTLE COOLER, MOBILE (1 EA REQ'D)

Krowne MB-1830

Ice Bin, mobile, insulated, 30"W x 18-1/2"D x 30"H, no backsplash, 12" deep bin, crossbraced legs, 20 gauge stainless steel bin interior, sides & front, 1" IPS drain connection with shut-off

The cutsheet for this item can be viewed on item 22

ACCESSORIES

Mfr	Qty	Model	Spec
Krowne	1	MB-SC	Sliding Cover, stainless steel, for MB-1830

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1"	



STANDARD SERIES UNDERBAR DROP-IN ICE BINS / MOBILE ICE BIN

MODEL: _____ PROJECT: _____ ITEM #: _____ QTY: _____

PRODUCT IMAGES



D2712 & D278 SHOWN

AVAILABLE IN MEDIUM OR LARGE

PRODUCT IMAGES



MB-1830 SHOWN

DROP-IN ICE BINS STANDARD FEATURES

- **Ice Bin Interior**
20 gauge stainless steel
- **Cold Plate**
Cast aluminum post mix cold plate with seven circuits. Each circuit is 5/16" OD stainless steel tubing. Two full with remainder to be half circuits. Bump and swedge fittings on ends.
- **Sliding Cover**
Two piece 20 gauge stainless steel
- **Plumbing**
Cold Plate: 1/2" IPS drain connection
No Cold Plate: 1" IPS drain connection

MOBILE ICE BIN STANDARD FEATURES

- **Ice Bin Interior**
20 gauge stainless steel. 12" deep bin
- **Front Apron**
20 gauge stainless steel
- **Sides**
20 gauge stainless steel
- **Plumbing**
1" IPS drain connection with shut-off
- **Optional Cover**
MB-SC: Sliding cover for mobile ice bin



CERTIFICATIONS:

APPROVED BY:

Due to our commitment to continued product improvement, specifications are subject to change without notice.

Printed in the USA

Krowne Metal Corporation

100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129

sales@krowne.com • www.krowne.com • www.facebook.com/KrowneMetal • www.twitter.com/KrowneMetal

Rev. 04/2013
No. 3.2

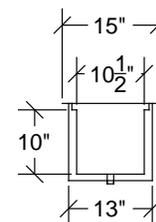
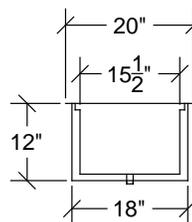
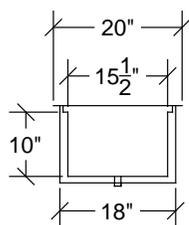
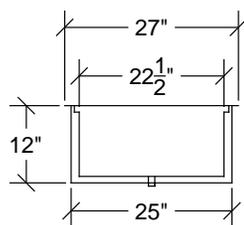
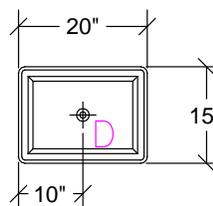
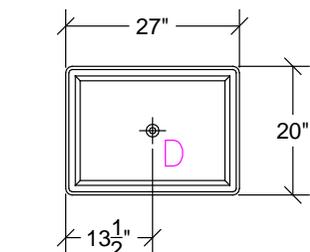


STANDARD SERIES UNDERBAR DROP-IN ICE BINS / MOBILE ICE BIN

MODEL: _____ PROJECT: _____ ITEM #: _____ QTY: _____

LARGE DROP-IN ICE BIN

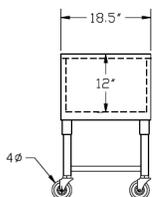
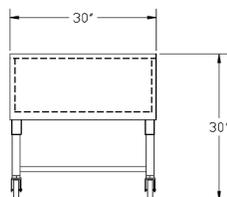
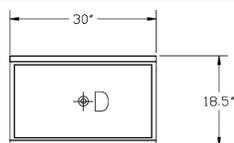
MEDIUM DROP-IN ICE BIN



Model Numbers	Length	Width	Liner Depth Ⓐ	Overall Depth Ⓑ	Cold Plate Circuits	Ice Capacity (lbs.)	Cutout Size	Weight (lbs.)
D2712	27"	20"	10"	12"	N/A	73	25 1/4" x 18 1/4"	60
D2712-7	27"	20"	10"	15"	7	73	25 1/4" x 18 1/4"	95
D278	20"	15"	10"	12"	N/A	50	18 1/4" x 13 1/4"	35

MECHANICAL REQUIREMENTS: Cold Plate: 1/2" IPS drain connection. No Cold Plate: 1" IPS drain connection

MOBILE ICE BIN



Model Number	Length	Width	Depth	Ice Capacity (lbs.)	Weight (lbs.)
MB-1830	30"	18 1/2"	12"	97	60

MECHANICAL REQUIREMENTS: 1" IPS drain connection



APPROVED BY:

CERTIFICATIONS:

Due to our commitment to continued product improvement, specifications are subject to change without notice.



Submittal Sheet

10/05/2015

ITEM# 23 - FLY FAN (1 EA REQ'D)

Mars Air Systems N242-1UA-OB

Industrial NSF N2 Series Air Curtain, for 42" wide door, Unheated, (1) 1/2 HP motor, 115v/60/1-ph, Obsidian Black powder coated cabinet (Standard Production Color), cETLus, CE, NSF

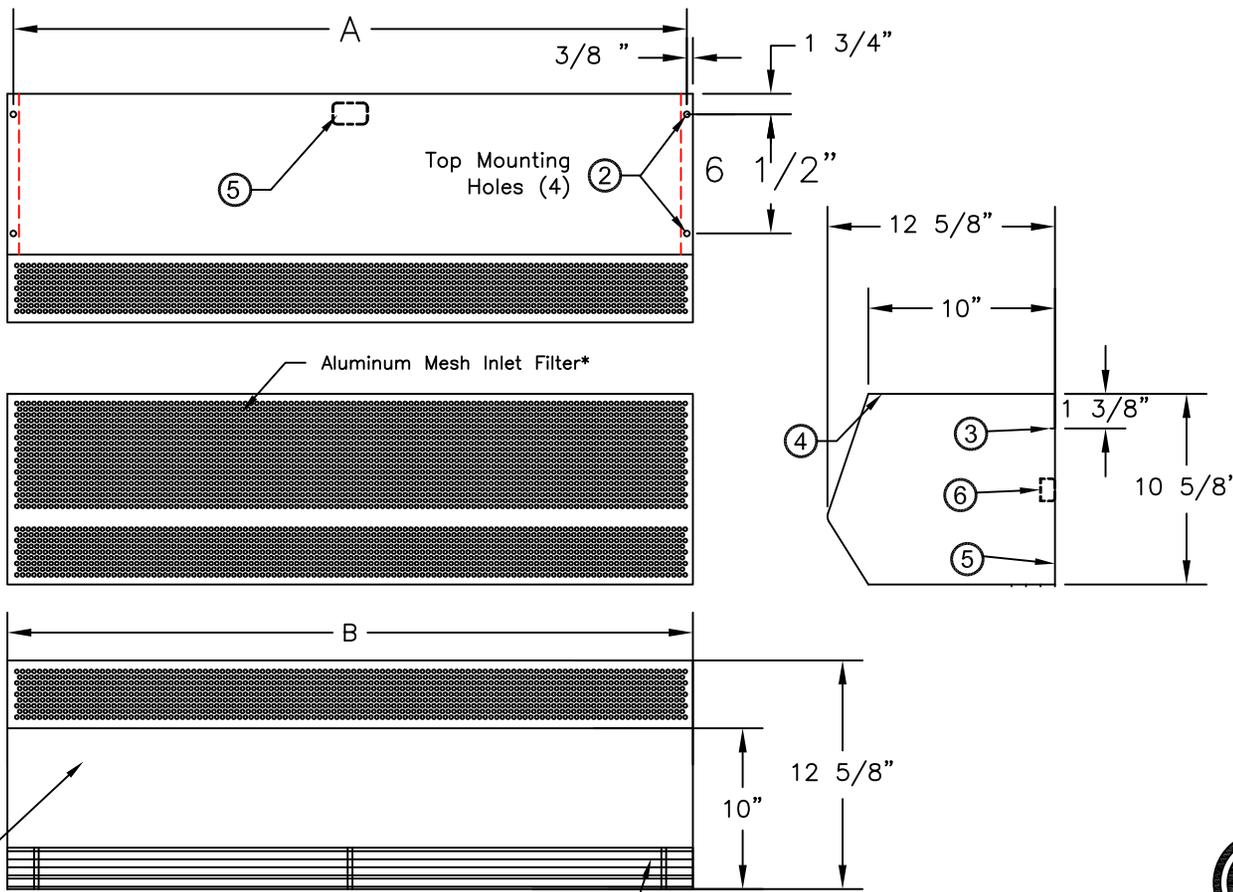
The cutsheet for this item can be viewed on item 23

ACCESSORIES

Mfr	Qty	Model	Spec
Mars Air Systems	1		5 year warranty, standard
Mars Air Systems	1		Options WITHOUT control panel
Mars Air Systems	1		Options WITHOUT time delay

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCF
1	115	60	1						1/2		



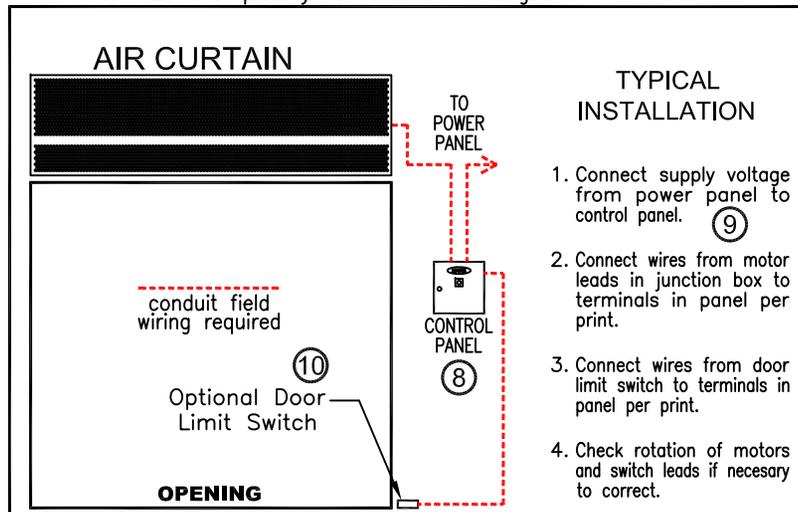
NOTES:

- ① This product is designed to comply with the National Electric Code (NEC), ETL listed for US & Canada, and bear the CE mark.
- ② 7/16" top mounting holes (4) provided, (2) on each end.
- ③ 1/2" key hole slots (2) provided, (1) on each end for wall mounting.
- ④ All units have a self contained one piece cabinet, fire retardant and corrosion proof paint lock metal, double protected with baked on gray color, rust preventative electrostatic polyurethane powder coating.
- ⑤ Cabinet has sufficient strength for fastening to wall on both ends without intermediate support.
- ⑥ Internal J-Box(es) for electrical wiring.
- ⑦ Unit is to be installed such that air flow is unobstructed. Air discharge nozzle containing adjustable air directional vanes with 40° sweep front to back.
- ⑧ Optional motor control panel. Overloads are factory pre-set. Standard procedure is to ship panel loose for remote mount. Can be factory mounted on either left or right hand side of air curtain housing. Please specify.
- ⑨ Circuit protection as per NEC by others.
- ⑩ Optional door limit switch is field installed and is to be wired to the control panel. Switch to be mounted such that the air curtain turns on as door begins to open.

-2, -3 & -4 designates the number of motors. *NOTE: Filter size and quantity varies with unit length.



MODEL NUMBER	MOUNTING A	LENGTH B
N2 36-1U	35 1/8"	36"
N2 42-1U	41 1/8"	42"
N2 48-1U	47 1/8"	48"
N2 60-2U	59 1/8"	60"
N2 64-2U	63 1/8"	64"
N2 72-2U	71 1/8"	72"
N2 78-2U	77 1/8"	78"
N2 84-2U	83 1/8"	84"
N2 96-2U	95 1/8"	96"
N2 96-3U	95 1/8"	96"
N2 108-3U	107 1/8"	108"
N2 120-3U	119 1/8"	120"
N2 144-3U	143 1/8"	144"
N2 144-4U	143 1/8"	144"



PROJECT	Model No.:
LOCATION	Drawing No.:
ARCHITECT	Date
ENGINEER	Sheet of
	Drawn By:
	Checked By:



14716 S. BROADWAY • GARDENA, CA 90248 • USA
 TEL: (310) 532-1555 • (800) 421-1266 • FAX: (310) 324-3030
 Web Site: www.marsair.com • E-mail: info@marsair.com

JOB:

**ARCHITECT/ENGINEER:
CONTRACTOR:**

DRWG.:

SHEET _____ **of** _____ **DATE:** _____

MARK	STANDARD MODEL NUMBER	NO. REQ'D	LENGTH	WEIGHT (LBS)	MOTOR HP	MOTOR RPM**	VOLTS & PHASE	MOTOR FAN DATA				Max FPM** at Nozzle	Max CFM** at Nozzle	dBA 10 ft. from Nozzle	REMARKS
								FLA* SINGLE PHASE		FLA* THREE PHASE					
								115V	208V/230V	208V/230V	460V				
	N2 36-1U		3'	65	1/2	1750		5.1	2.5/2.5	1.8/1.6	0.8	3400	2550	66	
	N2 42-1U		3' 6"	70	1/2	1750		5.1	2.5/2.5	1.8/1.6	0.8	2925	2550	66	
	N2 48-1U		4'	75	1/2	1750		5.1	2.5/2.5	1.8/1.6	0.8	2550	2550	66	
	N2 60-2U		5'	100	Two 1/2	1750		10.2	5.0/5.0	3.6/3.2	1.6	3825	5100	68	
	N2 64-2U		5' 4"	120	Two 1/2	1750		10.2	5.0/5.0	3.6/3.2	1.6	3825	5100	68	
	N2 72-2U		6'	130	Two 1/2	1750		10.2	5.0/5.0	3.6/3.2	1.6	3475	5100	68	
	N2 78-2U		6' 6"	130	Two 1/2	1750		10.2	5.0/5.0	3.6/3.2	1.6	3200	5100	68	
	N2 84-2U		7'	135	Two 1/2	1750		10.2	5.0/5.0	3.6/3.2	1.6	2925	5100	68	
	N2 96-2U		8'	145	Two 1/2	1750		10.2	5.0/5.0	3.6/3.2	1.6	2550	5100	68	
	N2 96-3U		8'	180	Three 1/2	1750		15.3	7.5/7.5	5.4/4.8	2.4	3825	7650	71	
	N2 108-3U		9'	190	Three 1/2	1750		15.3	7.5/7.5	5.4/4.8	2.4	3400	7650	71	
	N2 120-3U		10'	200	Three 1/2	1750		15.3	7.5/7.5	5.4/4.8	2.4	3060	7650	71	
	N2 144-3U		12'	215	Three 1/2	1750		15.3	7.5/7.5	5.4/4.8	2.4	2550	7650	71	
	N2 144-4U		12'	255	Four 1/2	1750		20.4	10.0/10.0	7.2/6.4	3.2	3400	10,200	73	

EQUIPMENT SPECIFICATIONS - Standard Features

GENERAL

Air curtain shall be a Mars® Air Doors brand air curtain: Type NSF Certified Industrial High Velocity Unheated.

APPROVALS

Air curtain Shall be, Canadian Standard Association Certified, NSF Certified, meet the requirements of the National Electric Code (NCE), ETL Certified, and bear the CE mark.

CABINET

Cabinet shall be a self contained one piece housing with sufficient strength for fastening to wall on both ends without intermediate support. Cabinet constructed of fire retardant, corrosion proof paint lock metal and double protected with gray baked rust preventative electrostatic polyurethane powder coating. Cabinet to have washable aluminum mesh air intake filter. Discharge air outlet nozzle shall be wedge shaped containing adjustable air directional vanes with 40° sweep front to back. Motor/Fan assembly to be easily accessible for maintenance.

MOTORS AND BLOWER WHEELS

Motor(s) shall be totally enclosed air over (TEAO) type suitable for continuous heavy duty, all angle operation. Construction shall include sealed lifetime pre-lubricated ball bearings, resilient mounted and protected by an automatic reset thermal overload switch. Motor(s) to have double extended shaft and direct drive, double inlet, dynamically balanced forward curved squirrel cage blower wheels.

ELECTRICAL WIRING

All junction boxes are internally mounted: one motor-(1) 2"x 4"; two motors-(1) 4"x 4"; three or four motors-(2) 4"x 4".

GUARANTEE

Shall be five years on all parts.

ACCESSORIES

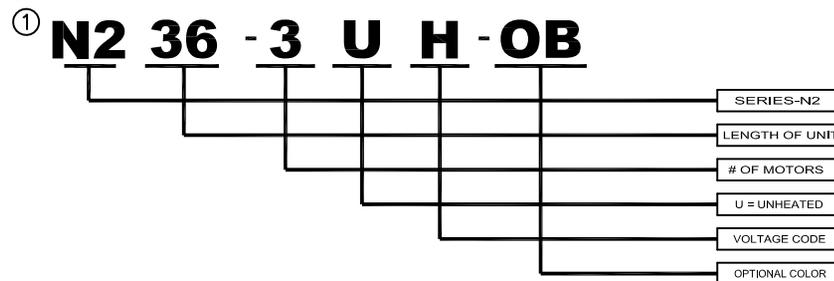
Refer to optional features and accessories page.

* - For Ampacity Multiply FLA X 1.25

** - 17% Reduction in Performance on units with 50Hz.

NOTE: NSF Certified models shall produce 600 FPM velocity measured 3' off the floor on all customer entrance doors (N prefix models) and 1600 FPM velocity measured 3' off the floor on all receiving doors (NH prefix models).

EXAMPLE



SIZE	VOLTAGE	CODE
36"-144"	115/1/60	A
36"-144"	208-230/1/60	D
36"-144"	220/1/50	U
36"-144"	208-230/3/60	G
36"-144"	460/3/60	H
36"-144"	575/3/60	I

COLOR	CODE
OBSIDIAN BLACK	OB
TITANIUM SILVER	TS
PEARL WHITE	PW
SPARTAN BRONZE	SB
BATTLESHIP GRAY	BG

MADE WITH PRIDE IN THE U.S.A.

INDUSTRIAL NSF (N2) INTERNATIONAL CERTIFIED MODELS SQ24BX2-N 11/28/11 N

Item #23

N242-1UA-OB

Mars Air Systems

Page: 74

Nyikos Associates Inc.

BANNER POOL CONCESSION STAND