

Board Office Use: Legislative File Info.	
File ID Number	18-1029
Introduction Date	8-8-2018
Enactment Number	18-1454
Enactment Date	8/22/18 os



Memo

To Board of Education

From Kyla Johnson-Trammell, Superintendent and Secretary, Board of Education
 Timothy White, Deputy Chief, Facilities Planning and Management

Board Meeting Date August 8, 2018

Subject Modular Construction Agreement - Kitchens to Go Built By Carlin - Ralph Bunche High School CTE Kitchen Project

Action Requested Approval by the Board of Education of a Modular Construction Agreement between the District and Kitchens To Go Built By Carlin, Fresno, CA, for the latter to provide a DSA pre-checked 24'x40' Modular Kitchen Unit and a 48'x40' Modular Dining Unit; an installation of a ADA ramp and deck, testing and training on site, kitchen equipment and delivery and installation of both units, in conjunction with the Ralph Bunche High School CTE Kitchen Project, more specifically delineated in the Scope of Services in Exhibit "A", incorporated herein by reference as though fully set forth, commencing August 9, 2018 and concluding no later than December 31, 2018, in the amount not-to-exceed \$717,475.51.

Discussion Services required for installation of a new CTE Kitchen.

LBP (Local Business Participation Percentage) 0.00%

Recommendation Approval by the Board of Education of a Modular Construction Agreement between the District and Kitchens To Go Built By Carlin, Fresno, CA, for the latter to provide a DSA pre-checked 24'x40' Modular Kitchen Unit and a 48'x40' Modular Dining Unit; an installation of a ADA ramp and deck, testing and training on site, kitchen equipment and delivery and installation of both units, in conjunction with the Ralph Bunche High School CTE Kitchen Project, more specifically delineated in the Scope of Services in Exhibit "A", incorporated herein by reference as though fully set forth, commencing August 9, 2018 and concluding no later than December 31, 2018, in the amount not-to-exceed \$717,475.51.

Fiscal Impact Fund 25, Fund 01

- Attachments**
- Modular Construction Agreement including scope of work
 - Certificate of Insurance
 - Payment and Performance Bonds

RESOLUTION
OF THE
BOARD OF EDUCATION
OF THE
OAKLAND UNIFIED SCHOOL DISTRICT

NO. 1819-0006

**AUTHORIZING MODULAR KITCHEN AND CAFETERIA CONSTRUCTION AGREEMENT FOR
PERMANENT MODULAR BUILDING**

WHEREAS, the Oakland Unified School District (“District”) has a need to contract for the construction of a modular commercial kitchen building; and

WHEREAS, building construction services are often secured by a competitive bidding process pursuant to Public Contract Code section 20111; and

WHEREAS, one building construction contractor, Kitchens To Go built by Carlin, a division of GRS Holding, LLC (“Kitchens To Go”), constructs modular commercial kitchen buildings that are uniquely compatible with the District's requirements, including a project design that meets the instructional program needs, accommodates pre-existing kitchen equipment, enables an expedited review by the Division of State Architect, and meets the District's specifications for new equipment to be installed; and

WHEREAS, despite inquiry, the District has not identified any other contractor that constructs buildings that meet the District's requirements; and

WHEREAS, the District may forego competitive bidding if it concludes that competitive bidding would be futile or would not otherwise produce an advantage, as found in the cases of *Los Angeles Dredging v. City of Long Beach* (1930) 210 Cal. 350 and *Cobb v. Pasadena City Bd. of Education* (1955) 134 Cal.App.2d 93; and

WHEREAS, the District desires to contract directly with Kitchens to Go for building construction services to take advantage of Kitchens To Go's unique benefits.

NOW, THEREFORE, THE BOARD OF TRUSTEES FINDS AS FOLLOWS:

1. The recitals above are true and correct.
2. The District waives competitive bidding to allow for the District to contract directly with Kitchens To GO Built By Carlin for building construction services because public bidding would be futile and not produce an advantage for the District.

3. The Modular Kitchen and Cafeteria Construction Agreement between the District and Kitchens To Go Built By Carlin, Fresno, CA, for the latter to design, engineer and build a DSA pre-checked 24'x40' Modular Kitchen Unit and a 48'x40' Modular Dining Unit; install an a ADA ramp and deck, testing and training on site of kitchen equipment and delivery and installation of same, in conjunction with the Ralph Bunche High School CTE Kitchen Project, more specifically delineated in the Scope of Services in Exhibit "A" of the Agreement, incorporated herein by reference as though fully set forth, commencing August 9, 2018 and concluding no later than December 31, 2018, in the amount not-to-exceed \$717,475.51, is hereby approved.

PASSED AND ADOPTED by the Board of Trustees of the Oakland Unified School District at Oakland, California on August 22, 2018 by the following vote:

PREFERENTIAL AYE: None
 PREFERENTIAL NOE: None
 PREFERENTIAL ABSTENTION: None
 PREFERENTIAL RECUSE: None
 AYES: Jody London, Roseann Torres, Nina Senn, James Harris, Vice President Jumoke Hinton Hodge, President Aimee Eng
 NOES: Shanthi Gonzales
 ABSTAINED: None
 RECUSE: None
 ABSENT: Student Director Chavez and Omosowho

CERTIFICATION

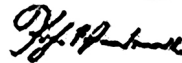
We hereby certify that the foregoing is a full, true and correct copy of a Resolution passed at a Regular Meeting of the Board of Education of the Oakland Unified School District, held on August 22, 2018.

Legislative File Info.	
File ID Number:	18-1633
Introduction Date:	8/8/18
Enactment Number:	18-1454
Enactment Date:	8/22/18 os

OAKLAND UNIFIED SCHOOL DISTRICT



Aimee Eng
 President, Board of Education



Kyla Johnson-Trammell
 Superintendent and Secretary, Board of Education

**KITCHENS TO GO BUILT BY CARLIN
COMMERCIAL MODULAR AGREEMENT
CONTRACT PAGE**

Modular Unit Numbers: CM893, CM894, CM895, CM896, CM897, CM898
Date: June 29, 2018

Description of Modular Complex:

Design / Engineer and Build a 24' x 40' Modular Kitchen and 48' x 40' Modular Dining complex for the Ralph J. Bunche Academy.

The Modular Complex is further described by the drawings and specifications attached to and incorporated into this Agreement as Exhibit A.

Buyer: Oakland Unified School District
 Ralph J. Bunche Academy
 1000 Broadway, Suite 680
 Oakland, CA 94607

Seller: Kitchens To Go built by Carlin
 131 West Jefferson Avenue Suite 223
 Naperville, IL 60540

Signed: _____
 Authorized Representative of Buyer

Signed: Julie Jones
 Authorized Representative of Seller

 Print Name Date

Julie Jones 7-16-18
 Print Name Date

Ship To Address: Ralph J. Bunche Academy
 1240 18th Street
 Oakland, CA 94607

Estimated Production Schedule: If signed contract is received by Kitchens To Go built by Carlin no later than July 6, 2018, estimated delivery date is **October 25, 2018.**

Item #	Description	Qty	Unit Price	Total Price
1.	Design, Engineering and Build Design and Engineering Health Dept. Submittal Package			\$ 10,042.50
2.	Build 24' x 40' Modular Kitchen (See attached A-102 Sheet) 48' x 40' Modular Dining (See attached A-102 Sheet) Convenience Electrical Outlets (End of each modular and in ceiling for projector)			\$ 592,202.08
3.	ADA Ramp and Deck (See attached A-102 Sheet) Delivery and installation			\$ 26,522.50
4.	Equipment (See Attached A-102 Sheet for Delineation of Equip) Burn-in (in plant), testing and training on site			\$ 20,728.42

131 West Jefferson Avenue, Suite 223, Naperville, IL 60540
 Phone – 630-355-1660 www.k-t-g.com

5.	Delivery and Installation (See attached Scope of Work Delineation)	\$ 65,662.50
6.	Performance and Payment Bonds (Delivery and Installation)	\$ 2,317.51
	SUB TOTAL	\$ 717,475.51
	Sales Tax	(Exempt)
	TOTAL	\$ 717,475.51

Payment Schedule

Deposit of 50%	\$ 358,373.00
Purchase Order Payment of K4293 (Check #88-51067882 received 6/28/18)	- \$ 40,000.00
Balance Due	\$ 318,738.51

SELLER GUARANTEES PRICES SET FORTH HEREIN FOR 30 DAYS FROM THE DATE FIRST WRITTEN ABOVE. THEREAFTER, PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. A FIFTY PERCENT (50%) PAYMENT FOR CONSTRUCTION OF THE MODULAR (ITEMS 1 & 2, SPECIFIED ABOVE) MUST BE PAID WITH CASH, CERTIFIED FUNDS OR WIRE TRANSFER AT TIME THE CONTRACT IS SIGNED. THE BALANCE OF FIFTY PERCENT (50%) PAYMENT FOR ITEMS 1 & 2, SPECIFIED ABOVE IS DUE AND MUST BE PAID UPON COMPLETION OF COMPLEX INSPECTION AND ACCEPTANCE BY BUYER AT BUYER'S LOCATION.

THIS AGREEMENT INCORPORATES THE KITCHENS TO GO BUILT BY CARLIN COMMERCIAL MODULAR PURCHASE ORDER TERMS AND CONDITIONS AND THE KITCHENS TO GO BUILT BY CARLIN COMMERCIAL MODULAR LIMITED WARRANTY.

Right to Inspect and Acceptance: After completion of installation, BUYER will have right to inspection. Following inspection, BUYER shall either accept the Commercial Modular Complex or present SELLER with a punch list of items that deviate from the specifications or drawings. SELLER shall promptly correct such deviations and provide BUYER proof of such corrections. Upon receipt of such proof and further inspection confirming satisfactory completion of all corrections, Buyer shall accept the Commercial Modular Complex.

Taxes and Licensing Fees: BUYER has advised seller they are exempt from sales tax. Therefore, seller will not initially collect sales tax from BUYER. If for any reason BUYER is deemed responsible for sales tax and not tax exempt, paragraph 10 of KTG Terms and Conditions shall apply.

00319-00005/4286893.1

KITCHENS TO GO BUILT BY CARLIN, A DIVISION OF GRS HOLDING, LLC COMMERCIAL MODULAR PURCHASE ORDER TERMS AND CONDITIONS

1. ACCEPTANCE-AGREEMENT: SELLER'S commencement of work on the Commercial Modular subject to this purchase order or shipment thereof or SELLER'S special ordering from another manufacturer or supplier of the Commercial Modular, whichever occurs first, shall be deemed an effective mode of acceptance of this purchase order. Any acceptance of this purchase order is limited to acceptance of the express terms contained on the face and back hereof. Any proposal for additional or different terms or any attempt by BUYER to vary in any degree any of the terms of this offer in BUYER'S acceptance is hereby objected to and rejected, but such proposals shall not operate as a rejection of this offer unless such variances are in the terms of the description, quality, price or delivery schedule of the goods, but shall be deemed a material alteration thereof, and this offer shall be deemed accepted by BUYER without said additional or different terms. If this purchase order shall be deemed an acceptance of a prior offer by BUYER, such acceptance is limited to the express terms contained herein and on the Contract page. Additional or different terms or any attempt by BUYER to vary in any degree any of the terms of this purchase order shall be deemed material and are objected to and rejected, but this purchase order shall not operate as a rejection of BUYER'S offer unless it contains variances in the terms of the description, quantity, price or delivery schedule of the goods.

2. PURCHASE PRICE: BUYER agrees to pay the total purchase price set forth on the Contract page hereof. The purchase price shall be payable as follows: A fifty percent (50%) payment for construction of the modular (Items 1 & 2, specified on the Contract Page) must be paid at the time the contract is signed. The balance of fifty percent (50%) payment for Items 1 & 2, specified on the Contract Page is due and payable upon completion of modular inspection and acceptance by BUYER at BUYER'S location. The remaining balance for Items 3, 4, 5, and 6 on the contract page shall be due and payable upon final inspection and acceptance of the project installation at BUYER'S location.

3. DELIVERY: SELLER agrees to use its best efforts to deliver the Commercial Modular to BUYER at BUYER'S location on or about the date set forth on the Contract page hereof. Unless otherwise set forth on the Contract page hereof or in any subsequent change orders, all sales are FOB BUYER'S location. Risk of loss shall pass to BUYER upon SELLER'S delivery to BUYER'S location. Unless otherwise set forth herein, SELLER shall be responsible for obtaining insurance upon and arranging shipment of the Commercial Modular. SELLER shall comply with BUYER'S instructions with regard to freight.

4. TITLE: Upon acceptance and payment in full, SELLER will transfer title to BUYER via a Bill of Sale.

5. RIGHT TO INSPECT AND ACCEPTANCE: SELLER will notify BUYER of the estimated delivery date of the Commercial Modular to the carrier. Unless otherwise set forth on the Contract page, during the five (5) days immediately preceding the delivery date, BUYER shall have the right to inspect the Commercial Modular at SELLER'S FACTORY during regular business hours. BUYER shall at this time accept the Commercial Modular or present SELLER with a punchlist of items that deviate from the specifications or drawings. SELLER shall promptly correct such deviations and provide BUYER proof of such corrections. Upon receipt of such proof, Buyer shall accept the Commercial Modular.

6. PROPRIETARY INFORMATION – CONFIDENTIALITY: SELLER shall designate in writing all information considered to be confidential and, except as required by the California Public Records Act or other California public records requirements, BUYER shall not disclose any such information to any other person, nor shall BUYER use such information for any purpose other than for the performance of this agreement, unless BUYER obtains prior written permission from SELLER to do so. BUYER'S duties hereunder include, but are not limited to, the duty not to disclose any pricing, technical information, drawings, specifications, or other documents prepared by SELLER for BUYER in connection with this order. Unless otherwise agreed in writing, no commercial, financial, or technical information shall be disclosed in any manner or at any time by BUYER to SELLER; no such information shall be deemed secret or confidential, and BUYER shall have no rights whatsoever against SELLER with respect thereof.

7. WARRANTY: The SELLER warrants the Commercial Modular being sold pursuant to this agreement conforms to the description set forth on the Contract page hereof. SELLER MAKES NO OTHER WARRANTIES, EITHER EXPRESS OR IMPLIED, EXCEPT AS SPECIFICALLY SET FORTH WITHIN THE LIMITED WARRANTY PROVIDED WITH THE COMMERCIAL MODULAR. BUYER hereby acknowledges that it has received and reviewed said LIMITED WARRANTY.

8. FORCE MAJEURE: SELLER shall be excused from any delay in performance due to acts of God, war, riot, acts of civil or military authorities, fire, floods, accidents, strikes, or labor unrest, delays in transportation, shortages, or any other causes beyond the reasonable control of SELLER.

9. INDEMNIFICATION: BUYER and SELLER shall each defend, indemnify, and hold harmless, the other Party against any and all damages, claims or liabilities and expenses (including attorney's fees) arising out of or resulting in any way from any act or omission of its own or its agent, employees or subcontractors with respect to this Agreement. This provision shall not, in any way, change, alter, or modify SELLER'S legal responsibility for a defective product sold to BUYER pursuant to this Agreement.

10. TAXES AND LICENSING FEES: Subject to the terms set forth on the Contract page, any sales, use, or other taxes and licensing fees, which SELLER may be required to pay or collect under any existing or future law, upon or with respect to the sale, purchase, delivery, storage, processing, or use of the Commercial Modular sold hereunder, including taxes upon or measured by the receipts from the sale set forth herein, shall be paid by BUYER promptly upon demand if not paid as set forth on the face hereof.

11. WAIVER: No waiver, alteration, addition, or modification of the terms and conditions of this agreement shall be binding upon SELLER or BUYER unless made in writing and signed by a duly-authorized officer of SELLER or BUYER.

12. LAW: This agreement shall be governed by and interpreted under the laws of the State of California, with specific reference to and including the Uniform Commercial Code as adopted by the State of California. The parties hereto agree that any action arising out of or relating to this Agreement shall be instituted and maintained if in a state court, a court of general jurisdiction in Alameda County, California, or if in a federal court, the northern district of California. In the event of a dispute between the parties hereto, the prevailing party in such proceeding shall be entitled to reimbursement of its cost and expenses incurred in connection therewith, including reasonable legal fees.

13. OPTIONS: BUYER acknowledges having been offered various safety options available through SELLER as noted on SELLER most recent Options List, including Fire Suppression Systems, and hereby confirms choosing only those options listed on the Contract page.

14. ENTIRE AGREEMENTS: This agreement constitutes the agreement between the parties for Items 1, 2, 3, & 4 identified on the Contract Page. Items 5 & 6 on the contract page are governed by a separate Installation Agreement, which, together with this agreement, constitutes the entire agreement between the parties. Nothing in the course of prior dealing usage of trade shall supplement or alter of the terms and conditions stated herein and face hereof.

051417

Initials of Buyer

00319-00005/4288892.1

**ONE – YEAR
COMMERCIAL MODULAR LIMITED WARRANTY**

Kitchens To Go, a division of GRS Holding, LLC ("SELLER") is pleased to provide this Warranty on new Commercial Modular units to the ORIGINAL OWNER ONLY.

This warranty covers only defects in material and/or workmanship which are found to be defective under normal use and service within one year of Buyer's final acceptance of installation of the Commercial Modular. Not included are any components or equipment not manufactured by SELLER. SELLER will pass to the owner any manufacturer's warranty for the components and equipment, which are not manufactured by SELLER. Also excluded from the terms of this Warranty are repairs required due to owner's misuse, failure to properly care for and maintain the equipment, accident, fire or other casualty, modification or improper repair and normal wear or deterioration.

Any part of the Commercial Modular subject to this Warranty which is found to be defective in material or workmanship will be repaired or replaced, at SELLER's sole option, upon notice of the defect without charge to the owner for such parts or replacement. The warranty service will be performed upon the Commercial Modular. For defective in material or workmanship that has been repaired or replaced, a successive one-year warranty period shall commence upon completion of the repair or replacement.

ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE SHALL BE LIMITED TO THE DURATION OF THIS WRITTEN WARRANTY. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This Warranty gives you specific legal rights, and you may also have other rights, which vary, from state to state.

EXCEPT WHERE CIRCUMSTANCES CAUSE THE REMEDY TO FAIL OF ITS ESSENTIAL PURPOSE, THE ORIGINAL OWNER'S SOLE REMEDY WITH RESPECT TO ANY COMMERCIAL MODULAR SHALL BE REPAIR OR REPLACEMENT OF DEFECTIVE COMPONENTS UNDER THE TERMS OF THIS WARRANTY. ALL RIGHTS TO CONSEQUENTIAL OR INCIDENTAL DAMAGES (INCLUDING CLAIMS FOR LOST SALES, LOST PROFITS, PROPERTY DAMAGES OR SERVICE EXPENSES) ARE EXPRESSLY EXCLUDED. NO DISTRIBUTOR, DEALER OR PERSON IS AUTHORIZED TO MAKE ANY COMMITMENT OR ASSUME ANY LIABILITY ON BEHALF OF THE SELLER BEYOND THIS WARRANTY.

Initials of Buyer _____

131 West Jefferson Avenue, Suite 223, Naperville, IL 60540
Phone – 630-355-1660 www.k-t-g.com

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Oakland Unified School District

Modular Kitchen and Cafeteria Construction Agreement

**SECTION 1
AGREEMENT**

AGREEMENT

THIS AGREEMENT is made as of the last date of execution indicated on the signature page below in the County of Alameda, State of California, by and between the **Oakland Unified School District** (the "District") and **Kitchens-to-go** built by **Carlin** (the "Contractor"). The District and Contractor may be referred to herein individually as a "Party" and collectively as the "Parties."

RECITALS

- A. District has contracted for Modular Kitchen and Cafeteria Construction ("Project") at Ralph J. Bunche Continuation High School.
- B. Contractor has been selected to complete the Project.
- C. Contractor shall design, engineer and construct and deliver the Project, and equipment, to Buyer's location.
- D. Contractor shall be responsible for ensuring installation of the Project by a State of California General Contractors license in accordance with the terms and conditions set forth in this Agreement and all Contract Documents incorporated herein.

NOW, THEREFORE, in consideration of the mutual agreements and covenants contained in this Agreement, and other valuable consideration, the receipt and sufficiency of which is hereby acknowledged, the Parties agree as follows:

ARTICLE 1 - SCOPE OF WORK. The Contractor shall perform within the time stipulated in the contract as herein defined, and shall provide all labor, materials, tools, utility services, and transportation to complete in a workmanlike manner all of the work required in connection with the following titled project:

Modular Kitchen and Cafeteria Construction Project

in strict compliance with the Contract Documents as specified in Article 4 below, which shall be free from any and all liens and claims from mechanics, material suppliers, subcontractors, artisans, machinists, teamsters, freight carriers, and laborers required for the Project. The Scope of Work shall be set forth in part in **Exhibit 1**, attached hereto.

ARTICLE 2 - TIME FOR COMPLETION. The Contractor shall mobilize and commence work on the Project at the direction of District staff. Time is of the essence for this Contract and the Contractor shall complete the Project within the period specified in the Contract Documents and in accordance with the schedule for the Project developed by the District and the Construction Manager, if applicable. In entering into this Agreement, Contractor acknowledges and agrees that the duration stipulated herein is adequate and reasonable for the size and scope of the Project. The Project Schedule is attached hereto as **Exhibit 2**.

ARTICLE 3 - CONTRACT PRICE. The District shall pay to the Contractor as full consideration for the faithful performance of the Contract. Payment and performance bonds are to be issued each in the amount of one hundred percent (100%) of the total delivery and installation amount payable under the Contract. Contractor shall adjust the payment and performance bonds if outstanding work exceeds the original amount of the bonds. No bond shall be required for the design, engineering and construction of the buildings occurring prior to delivery and installation.

The Contract Price is subject to increases or decreases as provided in the Contract Documents. The District shall pay the Contract Price to the Contractor in accordance with the Payment Schedule, attached hereto as **Exhibit 3**.

The Contract Price for delivery and installation, including payment and performance bonds is: sixty-seven thousand nine-hundred-eighty dollars and one cent (\$67,980.01).

ARTICLE 4 - COMPONENT PARTS OF THE CONTRACT. The Contract entered into by this Agreement consists of the following Contract Documents, all of which are component parts of the Contract as if herein set out in full or attached hereto:

- Agreement
- Performance Bond
- Payment Bond
- General Conditions
- Special Conditions
- Drawings and Specifications
- Workers' Compensation Certification
- Contractor Fingerprinting Certification
- Asbestos-Free Materials Certification
- Drug-Free Workplace Certification
- Certificate Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion
- Project Warranty

All of the above-named Contract Documents are intended to be complementary. Work required by one of the above-named Contract Documents and not by others shall be done as if required by all. This Agreement shall supersede any prior agreement of the Parties.

ARTICLE 5 - CONTRACTOR'S LICENSE. Contractor is not licensed to perform work in the State of California. The Contractor shall ensure that any subcontractor's performing work on site shall possess throughout the Project the legally-required contractor's license classification for this Project, issued by the State of California, which must be current and in good standing.

ARTICLE 6 - ENTIRE AGREEMENT. The Contract, which consists of all of the documents listed in Article 4 above, constitutes the entire agreement between the Parties relating to the Project, and supersedes any prior or contemporaneous agreement between the Parties, oral or written, including the District's award of the Project to Contractor, unless such agreement is expressly incorporated herein. The District makes no representations or warranties, express or implied, not specified in the Contract. The Contract is intended as the complete and exclusive statement of the Parties' agreement pursuant to Code of Civil Procedure section 1856.

ARTICLE 7 - EXECUTION OF OTHER DOCUMENTS. The Parties to this Agreement shall cooperate fully in the execution of any and all other documents and in the completion of any additional actions that may be necessary or appropriate to give full force and effect to the terms and intent of the Contract.

ARTICLE 8 - EXECUTION IN COUNTERPARTS. This Agreement may be executed in counterparts such that the signatures may appear on separate signature pages. A copy, or an original, with all signatures appended together, shall be deemed a fully executed Agreement.

ARTICLE 9 – BINDING EFFECT. Contractor, by execution of this Agreement, acknowledges that Contractor has read this Agreement and the other Contract Documents, understands them, and agrees to be bound by their terms and conditions. The Contract shall inure to the benefit of and shall be binding upon the Contractor and the District and their respective successors and assigns.

ARTICLE 10 – SEVERABILITY; GOVERNING LAW; CHOICE OF FORUM. If any provision of the Contract shall be held invalid or unenforceable by a court of competent jurisdiction, such holding shall not invalidate or render unenforceable any other provision hereof. The Contract shall be governed by the laws of the State of California. Any action or proceeding seeking any relief under or with respect to this Agreement shall be brought solely in the Superior Court of the State of California for the County of Alameda, subject to transfer of venue under applicable State law.

ARTICLE 11 – AMENDMENTS. The terms of the Contract shall not be waived, altered, modified, supplemented or amended in any manner whatsoever except by written agreement signed by the Parties and approved or ratified by the Governing Board.

ARTICLE 12 – ASSIGNMENT OF CONTRACT. The Contractor shall not assign or transfer by operation of law or otherwise any or all of its rights, burdens, duties or obligations without the prior written consent of the surety on the payment bond, the surety on the performance bond, and the District.

ARTICLE 13 – WRITTEN NOTICE. Written notice shall be deemed to have been duly served if delivered in person to the individual or member of the firm or to an officer of the corporation for whom it was intended, or if delivered at or sent by registered or certified or overnight mail to the last business address known to the person who gives the notice.

ARTICLE 14 – PROVISIONS REQUIRED BY LAW. Each and every provision of law and clause required to be inserted in this contract shall be deemed to be inserted herein, and this Contract shall be read and enforced as though it were included herein, and if through mistake or otherwise any such provision is not inserted or is not inserted correctly, then upon application of either Party the Contract shall forthwith be physically amended to make such insertion or correction.

ARTICLE 15 – AUTHORITY TO EXECUTE. The individual(s) executing this Agreement on behalf of the Contractor is/are duly and fully authorized to execute this Agreement on behalf of Contractor and to bind the Contractor to each and every term, condition and covenant of the Contract Documents.

[Remainder of Page Intentionally Left Blank]

IN WITNESS WHEREOF, this Agreement has been duly executed by the above-named parties, on the day and year first above written. To the extent that there exists any conflicts or inconsistencies between this Agreement and the General Conditions, the provisions contained in the General Conditions shall govern.

CONTRACTOR:

Signature *Julie Jones*
Name Julie Jones
Title Business Manager
License No. N/A

DISTRICT:

Oakland Unified School District
Signature *Tadashi Nakadegawa*
Name: Tadashi Nakadegawa
Title Director of Facilities

(Corporate Seal)

Governing Board Approval Date _____
Agenda Item No. _____

OAKLAND UNIFIED SCHOOL DISTRICT

Aimee Eng 8/23/18

Aimee Eng, President, Board of Education Date
Kyla Johnson-Trammell 8/23/18

Kyla Johnson-Trammell, Superintendent & Secretary, Board of Education Date
Timothy White 7/23/18

Timothy White, Deputy Chief, Facilities Planning and Management Date
APPROVED AS TO FORM:
Maidebani 8/3/18

OUSD Facilities Legal Counsel Date

**EXHIBIT 1
SCOPE OF WORK**

[INSERTED BEHIND THIS PAGE]



466 W. Fallbrook Ave, Ste. 106
Fresno, CA 93711
www.k-t-g.com
t: (559) 276-0123
c: (630) 470-5176
sam@k-t-g.com

May 11, 2018



**OAKLAND UNIFIED
SCHOOL DISTRICT**
Community Schools, Thriving Students

Mr. John Howell
Sr. Construction Manager
Cordoba Corporation
O: (510) 535-7066
C: (510) 299-0618
jhowell@cordobacorp.com

r.e – Kitchens To Go Scope of Work Narrative - Ralph J. Bunche Academy Teaching Kitchen

Dear Mr. Howell,

Please accept this Summary of Scope as it relates to the contract between Kitchens To Go built by Carlin (KTG) and Oakland Unified School District for the upcoming installation of the factory built teaching kitchen at Ralph J. Bunche Academy. This narrative summarizes the attached, previously submitted document (***Kitchens To Go Scope of Work - Final - Ralph Bunche Academy (26March18).xlsx***). Any scope items not included herein should be considered out of the scope of KTG's work. Items added to KTG's scope that are not listed herein are subject to change order and potential additional charges. If you have any questions please feel free to contact me. Thank you again for the opportunity to work with the District on this project.

General Conditions:

1. Develop Preliminary project schedule in coordination with owner and AOR.
2. Provide Insurance for the buildings during transportation to the site.
3. Pull Permits for the transportation of the buildings to the site.

Design and Engineering:

1. Health Department Plan Check Package: KTG to provide supporting documents including a scaled drawing of the interior layout of the complex with finish schedule, unit drawings with mechanical, electrical and plumbing details, kitchen equipment schedule, specifications and manufacturer's cut sheets.
2. Foundation Engineering (Calcs): . KTG to provide building and plumbing details so that Byrens Kim can develop the appropriate foundation detail for the Concrete DSA Perimeter Frame.
3. Sprinkler Plan: KTG provides a diagram for the sprinkler plumbing inside the KTG Building. Owner to hire a fire protection company to design the remainder of the system including riser, flow switch, alarm and backflow prevention (outside the facility and low voltage monitoring).

Modular Buildings:

1. Kitchen Buildout:
2. Dining Room Buildout:
3. Equipment - Kitchen and Dining: See attached A-102 for delineation of equipment. KTG will procure and install all the equipment marked as provided by "KTG" in the plant. KTG will install all equipment marked as "CS" in the field. RBA should plan to have all equipment staged and ready to be moved into the modular kitchen upon arrival.
4. Interior Finishes:
5. Lighting - Interior:
6. HVAC: (2) Five Ton end mounted BARD units for dining.
7. Automatic Fire Protection: Ansul.
8. Plumbing Fixtures - Interior:
9. Make Up Air - Kitchen: Tempered: Gas Heating, Evaporative Cooling.
10. Exterior Lighting: Porch lights over exterior entry doors.
11. Gutters and Downspouts: Integrated gutter system.

Decks, Docks, Ramps, Steps and Awnings:

1. Decks, Ramps, Steps Design and Engineering: In coordination with AOR. KTG to provide design and engineering for pressure treated, wood, ADA compliant ramp / deck / stair configuration. See attached A-102.3 drawing.
2. Decks, Ramps, Steps Installation: KTG to install pressure treated, wood, ADA compliant ramp / deck / stairs. See attached A-102.3 drawing.
3. Awnings / Canopies: Buildings will come with a 5' overhang that spans the entry side (both the kitchen and dining. There are no additional awnings or canopies currently included.

Site Work:

All work to prepare the site and foundation for the building installation to be completed by someone other than KTG. Site / foundation work to include but not limited to:

1. Demolition, Grading, Fill and Compaction
2. Excavation (if required)
3. Concrete Work (Foundation or Other)
4. Paving or Slab
5. Drainage
6. Landscaping and Lighting
7. Curbing
8. Fencing
9. Underground Obstructions / Utilities

Building Installation:

1. Project Supervision and Management: KTG Project Manager on site during installation to oversee KTG subs and set crew.
2. Building and Equipment Staging: In coordination with Owner.
3. Place and Set Buildings and Roof Top Equipment:
4. Level Buildings and Seal Matelines:

5. Install Skirting / Exterior Trim:
6. Provide Small Crane Truck or Lull For Rooftop Equipment:
7. Interior / Exterior Finish Work:
8. Connect Client Supplied Equipment In New Kitchen:

Electrical:

1. Interior Electrical:
2. Electrical Interconnections / Crossovers:
3. Exit Signs and Emergency Lighting - Interior:

Plumbing:

1. Interior Plumbing: KTG to provide new quick disconnect gas hoses for all gas fired equipment.+
2. Interior Plumbing Crossovers:
3. Interior Fire Sprinkler Piping and Heads:
4. Interior Fire Sprinkler Crossovers Between Buildings:

Regards,



Sam Prosperi
Account Manager
Kitchens To Go built by Carlin

RALPH J BUNCHE ACADEMY - MODULAR TEACHING KITCHEN AND

Scope of Work Delineation

Final Contract Version

Mar 26, 2018

Tasks		
General Conditions	RBA	BKDW
Preliminary Project Schedule	X	X
Insurance - During Transportation		
Applicable Taxes - Sales Tax		
Applicable Taxes - Installation	X	
Applicable Taxes - Rental	X	
Permit Fees - DSA	X	
Permit Fees - Health Department	X	
Permit Fees - Misc.	X	
Permits - Transportation		
Permits - Site	X	
Design and Engineering	RBA	BKDW
Health Department Plan Check Package		
Health Department Plan Check Submittal and Fees	X	
DSA Plan Check Package		X
DSA Plan Check Submittal		X
State Approval of Facility		
Local Approval of Facility		X
Foundation Engineering (Calcs)		X
Sprinkler Plan	X	
Civil Engineering		X
Site Utility Engineering		X
Stormwater and Erosion Control Plan		X
Surveying		X
Soil Test / Compaction Analysis		X
Water Test (Hardness)	X	
Modular Buildings	RBA	BKDW
Kitchen Buildout		
Dining Buildout		
Equipment - Kitchen and Dining	X	
Interior Finishes		
Lighting - Interior		
HVAC		
Automatic Fire Protection (Ansul)		
Plumbing Fixtures (Interior)		
Make Up Air		
Exterior Lighting		
Gutters and Downspouts		
Decks, Docks, Ramps, Steps and Awnings	RBA	BKDW
Decks, Ramps, Steps Design and Engineering		X
Decks, Ramps, Steps Installation		

Site Work	Awnings / Canopies	X	
		RBA	BKDW
	Demolition, Grading, Fill and Compact	X	
	Excavation	X	
	Concrete Work (Foundation or Other)	X	
	Paving or slab	X	
	Drainage	X	
	Landscaping and Lighting	X	
	Curbing	X	
Fencing	X		
	Underground Obstructions / Utilities	X	
Building Installation		RBA	BKDW
	Project Supervision and Management		
	Building and Equipment Staging	X	
	Supply Dumpster	X	
	Place and Set Buildings and Roof Top Equipment		
	DSA Concrete Perimeter Frame	X	
	Level Buildings and Seal Matelines		
	Install Skirting / Exterior Trim		
	Install Connect Roof Top Equipment		
	Provide Small Crane Truck or Lull For Rooftop Equipment		
	Provide Large Crane to Pick and Set Buildings		
	Interior / Exterior Finish Work		
	Disconnect Owner Supplied Equipment From Existing Kitchen	X	
	Relocate Client Supplied Equipment Into New Kitchen	X	
	Reconnect Client Supplied Equipment In New Kitchen		
Electrical		RBA	BKDW
	Interior Electrical		
	Electrical Service - Site Utilities	X	
	Electrical Interconnections / Crossovers		
	Electrical Connections To Roof Top MUA	X	
	Low voltage wiring or devices (phone, data, alarm wiring, alarm	X	
	Exit Signs Emergency Lighting - Interior		
	Fire Alarm Systems	X	
	Phone	X	
	Data	X	
	Security System	X	
	Misc. Low Voltage	X	
Plumbing		RBA	BKDW
	Interior Plumbing		
	Interior Plumbing - Crossovers (Module to Module)		
	Exterior Plumbing Connections - Gas	X	
	Exterior Plumbing Connections - Fresh Water	X	
	Exterior Plumbing Connections - Gray Water	X	
	Plumbing Connections - Condensation Lines (Exterior)	X	
	Grease Trap	X	
	Water Softener/Water Treatment Equipment	X	

	Backflow Preventer	X	
	Pressure Regulators	X	
	Interior Fire Sprinkler Piping and Heads		
	Interior Fire Sprinkler crossover between KTG Buildings		
	Fire Sprinkler - Riser	X	
	Fire Sprinkler - Riser Connection	X	

SERVERY - TYPE 5B - NATURAL GAS

RBA	Ralph J. Bunche Academy (Owner)
BKDW	Byrens Kim Design Works (Architect of Record)
KTG	Kitchens To Go built by Carlin
Delineation of Responsibility	
KTG	Notes
X	In Coordination
X	
	As Required - Check on Owner's tax status (exempt?)
	As Required - Check on Owner's tax status (exempt?)
	As Required - Check on Owner's tax status (exempt?)
X	
	As Required
KTG	Notes
X	KTG to provide supporting documents including a scaled drawing of the KTG will support the plan check process through onsite meetings and/or KTG to support BKDW with building detail and information, foundation
	N/A - DSA Buildings
X	Concrete DSA Perimeter Frame. KTG to provide building and plumbing
X	KTG provides a diagram for the sprinkler plumbing inside the KTG Building.
	This is recommended by KTG to ensure the longevity of the equipment in
KTG	Notes
X	See attached A-102 - 24' x 40' Modular Kitchen
X	See attached A-102 - 48' x 40' Modular Dining
X	See attached A-102 for delineation of equipment. KTG will procure and
X	
X	
X	(2) Five Ton end mounted BARD units for dining.
X	
X	
X	Tempered: Gas Heating, Evaporative Cooling
X	Porch lights over exterior entry doors
X	Integrated gutter system.
KTG	Notes
X	KTG to provide design and engineering for pressure treated, wood, ADA
X	KTG to install pressure treated, wood, ADA compliant ramp / deck / stair

	Buildings will come with a 5' overhang that spans the entry side (both the
KTG	Notes
KTG	Notes
X	KTG Project Manager on site during installation to oversee KTG subs and set
X	In Coordination with RBA
	If necessary
X	
	Due to the size of the facility, a concrete perimeter frame will be required
X	
X	
X	
X	
	Not included. If crane is required owner can procure or KTG can price and
X	
X	In coordination
X	
KTG	Notes
X	
	Multiple points of connection. KTG will provide utility matrix showing POC
X	
	Multiple points of connection. KTG will provide utility matrix showing POC
X	
	Installed on site by Owner if required.
	Installed on site by Owner if required.
	Installed on site by Owner if required.
	Installed on site by Owner if required.
	Installed on site by Owner if required.
KTG	Notes
X	KTG to provide new quick disconnect gas hoses for all gas fired equipment.
X	
	Multiple points of connection. KTG will provide utility matrix showing POC
	Multiple points of connection. KTG will provide utility matrix showing POC
	Provided and installed by Owner as part of their utility design. KTG can
	A water softener and/or water treatment equipment may be required if the water test results exceed the acceptable limits. Lessee responsible for providing and installing this system.

X	Sprinkler pricing included in quote.
X	

EXHIBIT 2
PROJECT SCHEDULE

Anticipated Start Date: October 25, 2018

Anticipated Completion Date: To be added after Contract execution

See Scope of Work Delineation for further detail.

**EXHIBIT 3
PAYMENT SCHEDULE**

[INSERT PAYMENT SCHEDULE]

Execution Of Contract Documents	50% of Modular Construction and Delivery (Items 1 & 2 on the Contract page)
Delivery/Acceptance of Modular by Buyer	50% of Modular Construction and Delivery (Items 1& 2 on the Contract page)
Final Completion/Acceptance of Installation	Remaining Balance (Items 3, 4, 5 & 6 on the Contract page)

**EXHIBIT 4
COMMERCIAL MODULES AGREEMENT**

[INSERT]

Oakland Unified School District

Modular Kitchen and Cafeteria Construction Agreement

**SECTION 2
PERFORMANCE BOND**

**PERFORMANCE BOND
(CALIFORNIA PUBLIC WORK)**

WHEREAS the **OAKLAND UNIFIED SCHOOL DISTRICT** (also referred to herein "Obligee") has awarded to Kitchens to Go, LLC built by Carlin (hereinafter "Contractor"), a contract for work consisting of but not limited to, furnishing all labor, materials, tools, equipment, services, and incidentals for the **Modular Kitchen and Cafeteria Construction** (the "Project");

WHEREAS, the Work to be performed by the Contractor is more particularly set forth in that certain Agreement between the Obligee and Contractor dated _____, which Agreement and all other contract documents set forth therein (collectively, the "Contract Documents") are incorporated herein and made a part hereof by this reference; and

WHEREAS, the Contractor is required by said Contract Documents furnish a bond ensuring the Contractor's prompt, full and faithful performance of the Work under the Contract Documents ("Bond"),

NOW, THEREFORE, we Kitchens to Go, LLC built by Carlin, the undersigned Contractor, as Principal, and Merchants Bonding Company (Mutual), a corporation organized and existing under the laws of the State of Iowa, and duly authorized to transact business under the laws of the State of California, as Surety, are held and firmly bound, along with our respective heirs, executors, administrators, successors and assigns, jointly and severally, unto the **OAKLAND UNIFIED SCHOOL DISTRICT** in the sum of Sixty Five Thousand Six Hundred Sixty Two 50/100 dollars, \$ 65,662.50, said sum being not less than 100% of the total amount payable by the said Obligee under the terms of the Contract Documents, in lawful money of the United States, as more particularly set forth herein.

THE CONDITION OF THIS OBLIGATION IS SUCH, that if the Principal, his or its heirs, executors, administrators, successors or assigns, promptly, fully and faithfully performs each and all of the obligations and things to be done and performed by the Principal in strict accordance with the terms of the Contract Documents, as they may be modified or amended from time to time, and if the Principal indemnifies and saves harmless the Obligee, its officers, agents and employees from any and all losses, liability and damages, claims, judgments, liens, costs, and fees of every description which may be incurred by the Obligee by reason of the failure or default on the part of the Principal in the performance of any or all of the terms or obligations of the Contract Documents, including all modifications and amendments thereto, and any warranties or guarantees required thereunder, as set forth in the Contract Documents, then this obligation shall become null and void; otherwise it shall be and remain in full force and effect.

The Surety, for value received, hereby stipulates and agrees that no change, adjustment of the Contract Time, adjustment of the Contract Price, alterations, deletions, additions, or any other modifications to the terms of the Contract Documents, the Work to be performed thereunder, or to the Specifications or the Drawings shall limit, restrict or otherwise impair Surety's obligations or Obligee's rights hereunder. Surety hereby waives notice from the Obligee of any such changes, adjustments of Contract Time, adjustments of Contract Price, alterations, deletions, additions or other modifications to the Contract Documents, the Work to be performed under the Contract Documents, or the Drawings or the Specifications.

In the event of the Obligee's termination of the Contract due to the Principal's breach or default of the Contract Documents, within twenty (20) days after written notice from the Obligee to the Surety of the Principal's breach or default of the Contract Documents and Obligee's termination of the Contract, the Surety shall notify Obligee in writing of Surety's assumption of obligations hereunder by its election to

either remedy the default or breach of the Principal or to take charge of the Work of the Contract Documents and complete the Work at its own expense ("Notice of Election"); provided, however, that the procedure by which the Surety undertakes to discharge its obligations under this Bond shall be subject to the advance written approval of the Oblige, which approval shall not be unreasonably withheld, limited or restricted. The insolvency of the Principal or the Principal's mere denial of a failure of performance or default under the Contract Documents shall not by itself, without the Surety's prompt, diligent inquiry and investigation of such denial, be justification for Surety's failure to give the Notice of Election or for its failure to promptly remedy the failure of performance or default of the Principal or to complete the Work.

In the event the Surety fails to issue its Notice of Election to Oblige within the time specified herein, the Oblige may take all such action or actions necessary to cure or remedy the Principal's failure of performance or default or to complete the Work. The Principal and the Surety shall be each jointly and severally liable to the Oblige for all damages and costs sustained by the Oblige as a result of the Principal's failure of performance under the Contract Documents or default in its performance of obligations thereunder, including without limitation the costs of cure or completion exceeding the then remaining balance of the Contract Price; provided that the Surety's liability hereunder for the costs of performance, damages and other costs sustained by the Oblige upon the Principal's failure of performance under or default under the Contract Documents shall be limited to the penal sum hereof, which shall be deemed to include the costs or value of any Changes of any Work which increases the Contract Price.

The Principal and Surety agree that if the Oblige is required to engage the services of an attorney in connection with enforcement of the Bond, Principal and Surety shall pay Oblige's reasonable attorneys' fees incurred, with or without suit, in addition to the above sum.

In the event that suit or other proceeding is brought upon this Bond by the Oblige, the Surety shall pay to the Oblige all costs, expenses and fees incurred by the Oblige in connection therewith, including without limitation, attorneys' fees.

[Remainder of page intentionally left blank.]

IN WITNESS WHEREOF, we have set our hands and seals this 25th day of May, 20 18.

Kitchens to Go, LLC built by Carlin
Principal/Contractor

By: [Signature]
President

Merchants Bonding Company (Mutual)
Surety

By: Lori A. Proch
Attorney-in-Fact Lori A Proch

The rate of premium on this bond is \$30.00 per thousand.

The total amount of premium charged, \$ 1970.00

(The above must be filled in by corporate surety.)

A notary public or other officer completing this certificate verifies only the identity of the individual who signed the document to which this certificate is attached, and not the truthfulness, accuracy, or validity of that document.

State of Ohio)
County of Summit)

On this 25th day of May, in the year 2018, before me,
Gail Baker, a Notary Public in and for said state, personally appeared
Lori A Proch, known to me (or proved to be on the basis of satisfactory evidence)
to be the person whose name is subscribed to the within instrument as the Attorney-in-Fact of the
Merchants Bonding Company (Mutual) (surety) and acknowledged to me that he subscribed the name of
the Merchants Bonding Company (Mutual) (surety) thereto and his own name as Attorney-in-Fact.



GAIL BAKER
Notary Public, State of Ohio
My Commission Expires 01-30-2022

Ohio
Notary Public in and for said State

[Signature]

My Commission expires January 30, 2022

CERTIFICATE AS TO CORPORATE PRINCIPAL

I, _____, certify that I am the
_____. Secretary of the corporation named as principal to
the within bond; that _____ who signed the said bond on behalf
of the principal was then _____ of said corporation; that I know his
signature, and his signature thereto is genuine; and that said bond was duly signed, sealed and attested for
and in behalf of said corporation by authority of its governing Board.

(Corporate Seal)

Signature

Date

NOTE: A copy of the power of attorney to local representatives of the bonding company may be attached hereto.

[This space intentionally left blank.]

MERCHANTS
BONDING COMPANY™
POWER OF ATTORNEY

Know All Persons By These Presents, that MERCHANTS BONDING COMPANY (MUTUAL) and MERCHANTS NATIONAL BONDING, INC., both being corporations of the State of Iowa (herein collectively called the "Companies") do hereby make, constitute and appoint, individually,

Bruce W Lockhart; David J Black; Gail Baker; Gary E Roadruck; Jeremy S Ball; Kristine M Heinrich; Kyp L Ross; Linka V Roeser; Lori A Proch;
 Louis A Colagrossi; Mark N Coleman; Mary Ann Copley; Nicole Green; Stephanie A Rook; Sue A Brandal; Teresa Bennett

their true and lawful Attorney(s)-in-Fact, to sign its name as surety(ies) and to execute, seal and acknowledge any and all bonds, undertakings, contracts and other written instruments in the nature thereof, on behalf of the Companies in their business of guaranteeing the fidelity of persons, guaranteeing the performance of contracts and executing or guaranteeing bonds and undertakings required or permitted in any actions or proceedings allowed by law.

This Power-of-Attorney is granted and is signed and sealed by facsimile under and by authority of the following By-Laws adopted by the Board of Directors of Merchants Bonding Company (Mutual) on April 23, 2011 and amended August 14, 2015 and adopted by the Board of Directors of Merchants National Bonding, Inc., on October 16, 2015.

"The President, Secretary, Treasurer, or any Assistant Treasurer or any Assistant Secretary or any Vice President shall have power and authority to appoint Attorneys-in-Fact, and to authorize them to execute on behalf of the Company, and attach the seal of the Company thereto, bonds and undertakings, recognizances, contracts of indemnity and other writings obligatory in the nature thereof."

"The signature of any authorized officer and the seal of the Company may be affixed by facsimile or electronic transmission to any Power of Attorney or Certification thereof authorizing the execution and delivery of any bond, undertaking, recognizance, or other suretyship obligations of the Company, and such signature and seal when so used shall have the same force and effect as though manually fixed."

In connection with obligations in favor of the Florida Department of Transportation only, it is agreed that the power and authority hereby given to the Attorney-in-Fact includes any and all consents for the release of retained percentages and/or final estimates on engineering and construction contracts required by the State of Florida Department of Transportation. It is fully understood that consenting to the State of Florida Department of Transportation making payment of the final estimate to the Contractor and/or its assignee, shall not relieve this surety company of any of its obligations under its bond.

In connection with obligations in favor of the Kentucky Department of Highways only, it is agreed that the power and authority hereby given to the Attorney-in-Fact cannot be modified or revoked unless prior written personal notice of such intent has been given to the Commissioner-Department of Highways of the Commonwealth of Kentucky at least thirty (30) days prior to the modification or revocation.

In Witness Whereof, the Companies have caused this instrument to be signed and sealed this _____ day of _____

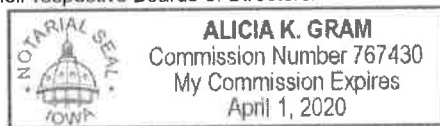


MERCHANTS BONDING COMPANY (MUTUAL)
 MERCHANTS NATIONAL BONDING, INC.

By *Larry Taylor*
 President

STATE OF IOWA
 COUNTY OF DALLAS ss.

On this this 19th day of February 2018, before me appeared Larry Taylor, to me personally known, who being by me duly sworn did say that he is President of MERCHANTS BONDING COMPANY (MUTUAL) and MERCHANTS NATIONAL BONDING, INC.; and that the seals affixed to the foregoing instrument are the Corporate Seals of the Companies; and that the said instrument was signed and sealed in behalf of the Companies by authority of their respective Boards of Directors.



Alicia K. Gram
 Notary Public

(Expiration of notary's commission does not invalidate this instrument)

I, William Warner, Jr., Secretary of MERCHANTS BONDING COMPANY (MUTUAL) and MERCHANTS NATIONAL BONDING, INC., do hereby certify that the above and foregoing is a true and correct copy of the POWER-OF-ATTORNEY executed by said Companies, which is still in full force and effect and has not been amended or revoked.

In Witness Whereof, I have hereunto set my hand and affixed the seal of the Companies on this 25th day of May, 2018.



William Warner Jr.
 Secretary

STATE OF CALIFORNIA
DEPARTMENT OF INSURANCE
SAN FRANCISCO

Amended
Certificate of Authority

THIS IS TO CERTIFY that, pursuant to the Insurance Code of the State of California,

Merchants Bonding Company (Mutual)

of Iowa, organized under the laws of Iowa, subject to its Articles of Incorporation or other fundamental organizational documents, is hereby authorized to transact within this State, subject to all provisions of this Certificate, the following classes of insurance:

Surety, Liability, and Miscellaneous

as such classes are now or may hereafter be defined in the Insurance Laws of the State of California.

THIS CERTIFICATE is expressly conditioned upon the holder hereof now and hereafter being in full compliance with all, and not in violation of any, of the applicable laws and lawful requirements made under authority of the laws of the State of California as long as such laws or requirements are in effect and applicable, and as such laws and requirements now are, or may hereafter be changed or amended.

IN WITNESS WHEREOF, effective as of the 1st day of October, 2015, I have hereunto set my hand and caused my official seal to be affixed this 1st day of October, 2015.



Dave Jones
Insurance Commissioner

A handwritten signature in blue ink, appearing to read "Valerie Sarfaty".

By

Valerie Sarfaty
for Nettie Hoge
Chief Deputy

NOTICE:

Qualification with the Secretary of State must be accomplished as required by the California Corporations Code promptly after issuance of this Certificate of Authority. Failure to do so will be a violation of Insurance Code section 701 and will be grounds for revoking this Certificate of Authority pursuant to the covenants made in the application therefor and the conditions contained herein.



MERCHANTS BONDING COMPANY (MUTUAL)

Statements of Admitted Assets, Liabilities, and Surplus - Statutory Basis

	<u>Dec. 31, 2017</u>
Admitted Assets	
Cash and Invested Assets	
Bonds	\$ 110,194,543
Common Stocks	42,207,824
Real Estate	13,480,691
Cash and Short-Term Investments	8,649,849
Total Cash and Invested Assets	<u>174,532,907</u>
Investment Income Due and Accrued	764,861
Premiums in the Course of Collection	8,168,991
Reinsurance Recoverable from Reinsurers	1,623,662
Current Federal Income Taxes Recoverable	644,265
Net Deferred Tax Asset	1,877,429
Receivable from Affiliate	6,707,824
Other Assets	6,092,196
Total Admitted Assets	<u>\$ 200,412,135</u>
Liabilities & Surplus	
Liabilities	
Losses	\$ 7,188,916
Reinsurance Payable on Paid Losses and LAE	1,256,761
Loss Adjustment Expenses	11,621,620
Commissions Payable	1,870,998
Other Expenses	3,260,682
Taxes, Licenses, and Fees	550,887
Unearned Premiums	40,826,735
Dividends Declared to Policyholders	3,314,380
Reinsurance Payable to Reinsurers	1,905,129
Amounts Withheld for Others	7,422,185
Total Liabilities	<u>79,218,293</u>
Surplus	<u>121,193,842</u>
Total Liabilities and Policyholders' Surplus	<u>\$ 200,412,135</u>

I, Don Blum, Chief Financial Officer and Treasurer of Merchants Bonding Company (Mutual), do hereby certify that the foregoing is a true and correct statement of the balance sheet of said Corporation as of December 31, 2017, to the best of my knowledge and belief.

Don Blum, CFO & Treasurer

Oakland Unified School District

Modular Kitchen and Cafeteria Construction Agreement

**SECTION 3
PAYMENT BOND**

PAYMENT BOND
(CALIFORNIA PUBLIC WORK)

WHEREAS, the **OAKLAND UNIFIED SCHOOL DISTRICT** (the "Obligee") has awarded to Kitchens to Go, LLC built by Carlin (the "Principal") a contract for the Work commonly described as the: **Modular Kitchen and Cafeteria Construction** (the "Project"); and

WHEREAS, the Work to be performed by the Principal is more particularly set forth in that certain Agreement between the Principal and the Obligee, dated _____, 2018 which Agreement and all other contract documents set forth therein (collectively, the "Contract Documents") are incorporated herein and made a part hereof by this reference; and

WHEREAS, by the terms of the Contract Documents, and in accordance with California Civil Code §§ 9550 *et seq.*, the Principal is required to furnish a bond for the prompt, full and faithful payment to any Claimant, as hereinafter defined, for all labor, materials or services used, or reasonably required for use, in the performance of the Work on the Project ("Bond"); and

WHEREAS, the term "Claimant" shall refer to any of the persons described in California Civil Code § 9100, who provide or furnish labor, materials or services used or reasonably required for use in the performance of the Work under the Contract Documents, without regard to whether such labor, materials or services were sold, leased or rented.

NOW THEREFORE, we, Kitchens to Go, LLC built by Carlin, as Principal, and Merchants Bonding Company (Mutual), as Surety, are held and firmly bound, along with our respective heirs, executors, administrators, successors and assigns, jointly and severally, unto Oakland Unified School District, as Obligee, for payment of the penal sum of Sixty Five Thousand Six Hundred Sixty Two 50/100 Dollars (\$ 65,662.50), said sum being not less than one hundred percent (100%) of the total amount payable by the Obligee under the terms of the Contract Documents, in lawful money of the United States, as more particularly set forth herein.

This Bond shall inure to the benefit of all Claimants so as to give them, or their assigns and successors, a right of action upon this Bond.

The condition of the obligation is such that if the Principal, or its subcontractors, heirs, executors, administrators, successors or assigns fail to pay (1) any Claimant, (2) amounts due under the Unemployment Insurance Code with respect to Work or labor performed on the Project, or (3) amounts required to be deducted, withheld, and paid to the Employment Development Department from the wages of employees of the Principal and its subcontractors under Section 13020 of the Unemployment Insurance Code with respect to the Work and labor, then Surety will pay for the same in an amount not to exceed the sum specified above and, if an action is brought to enforce the liability on the Bond, the Surety shall pay such reasonable attorneys' fees as fixed by the court, as set forth in Civil Code § 9554.

If the Principal promptly, fully and faithfully makes payment to any Claimant for all labor, materials or services used or reasonably required for use in the performance of the Work, then this obligation shall be void; otherwise, it shall be, and remain, in full force and effect.

The Surety, for value received, hereby stipulates and agrees that no change, extension of time, alteration, deletion, addition, or any other modification to the terms of the Contract Documents, the Work to be performed thereunder, the Specifications or the Drawings, or any other portion of the Contract Documents, shall in any way limit, restrict or otherwise affect its obligations under this Bond; the Surety hereby waives notice from the Obligee of any such change, extension of time, alteration, deletion, addition

or other modification to the Contract Documents, the Work to be performed under the Contract Documents, the Drawings or the Specifications of any other portion of the Contract Documents.

IN WITNESS WHEREOF, the Principal and Surety have executed this instrument this 25th day of May, 2018 by their duly authorized agents or representatives.

(Corporate Seal)

Kitchens to Go, LLC built by Carlin

(Principal Name)

By:


(Signature)

RALPH GOLOBEK

(Typed or Printed Name)

Title:

PARTNER

(Corporate Seal)

Merchants Bonding Company (Mutual)

(Surety Name)

By:



(Signature of Attorney-in-Fact for Surety)

(Attach Attorney-in-Fact Certificate)

Lori A Proch

(Typed or Printed Name of Attorney-in-Fact)

6700 Westown Parkway, West Des Moines, IA 50266

(Address)

515-243-8171

(Area Code and Telephone Number of Surety)

IMPORTANT: THIS IS A REQUIRED FORM.

Surety companies executing bonds must possess a certificate of authority from the California Insurance Commissioner authorizing them to write surety insurance defined in California Insurance Code section 105, and if the Work or Project is financed, in whole or in part, with federal, grant or loan funds, Surety's name must also appear on the Treasury Department's most current list (Circular 570 as amended).

Any claims under this bond may be addressed to:

(Name and Address of Surety)

(Name and Address of agent or representative for service for service of process in California)

Merchants Bonding Company (Mutual)
6700 Westown Parkway
West Des Moines, IA 50266

AssuredPartners of Ohio, LLC
3900 Kinross Lakes Pkwy, Suite 300
Richfield, OH 44286

Telephone: 515-243-8171

Telephone: 440-333-9000

A notary public or other officer completing this certificate verifies only the identity of the individual who signed the document to which this certificate is attached, and not the truthfulness, accuracy, or validity of that document.

STATE OF Ohio)
) ss.
COUNTY OF Summit)

On May 25, 2018, before me, Gail Baker, a Notary Public, personally appeared Lori A Proch, who proved to me on the basis of satisfactory evidence to be the person(s) whose name(s) is/are subscribed to the within instrument and acknowledged to me that he/she/they executed the same in his/her/their authorized capacity(ies), and that by his/her/their signature(s) on the instrument the person(s), or the entity upon behalf of which the person(s) acted, executed the instrument.

I certify under PENALTY OF PERJURY under the laws of the State of California that the foregoing paragraph is true and correct.

WITNESS my hand and official seal.

Ohio
Notary Public in and for said State

Commission expires: January 30, 2022



GAIL BAKER
Notary Public, State of Ohio
My Commission Expires 01-30-2022

NOTE: A copy of the power-of-attorney to local representatives of the Surety must be attached hereto.

MERCHANTS
BONDING COMPANY
POWER OF ATTORNEY

Know All Persons By These Presents, that MERCHANTS BONDING COMPANY (MUTUAL) and MERCHANTS NATIONAL BONDING, INC., both being corporations of the State of Iowa (herein collectively called the "Companies") do hereby make, constitute and appoint, individually, Bruce W Lockhart; David J Black; Gail Baker; Gary E Roadruck; Jeremy S Ball; Kristine M Heinrich; Kyp L Ross; Linka V Roeser; Lori A Proch; Louis A Colagrossi; Mark N Coleman; Mary Ann Copley; Nicole Green; Stephanie A Rook; Sue A Brandal; Teresa Bennett

their true and lawful Attorney(s)-in-Fact, to sign its name as surety(ies) and to execute, seal and acknowledge any and all bonds, undertakings, contracts and other written instruments in the nature thereof, on behalf of the Companies in their business of guaranteeing the fidelity of persons, guaranteeing the performance of contracts and executing or guaranteeing bonds and undertakings required or permitted in any actions or proceedings allowed by law.

This Power-of-Attorney is granted and is signed and sealed by facsimile under and by authority of the following By-Laws adopted by the Board of Directors of Merchants Bonding Company (Mutual) on April 23, 2011 and amended August 14, 2015 and adopted by the Board of Directors of Merchants National Bonding, Inc., on October 16, 2015.

"The President, Secretary, Treasurer, or any Assistant Treasurer or any Assistant Secretary or any Vice President shall have power and authority to appoint Attorneys-in-Fact, and to authorize them to execute on behalf of the Company, and attach the seal of the Company thereto, bonds and undertakings, recognizances, contracts of indemnity and other writings obligatory in the nature thereof."

"The signature of any authorized officer and the seal of the Company may be affixed by facsimile or electronic transmission to any Power of Attorney or Certification thereof authorizing the execution and delivery of any bond, undertaking, recognizance, or other suretyship obligations of the Company, and such signature and seal when so used shall have the same force and effect as though manually fixed."

In connection with obligations in favor of the Florida Department of Transportation only, it is agreed that the power and authority hereby given to the Attorney-in-Fact includes any and all consents for the release of retained percentages and/or final estimates on engineering and construction contracts required by the State of Florida Department of Transportation. It is fully understood that consenting to the State of Florida Department of Transportation making payment of the final estimate to the Contractor and/or its assignee, shall not relieve this surety company of any of its obligations under its bond.

In connection with obligations in favor of the Kentucky Department of Highways only, it is agreed that the power and authority hereby given to the Attorney-in-Fact cannot be modified or revoked unless prior written personal notice of such intent has been given to the Commissioner-Department of Highways of the Commonwealth of Kentucky at least thirty (30) days prior to the modification or revocation.

In Witness Whereof, the Companies have caused this instrument to be signed and sealed this _____ day of _____

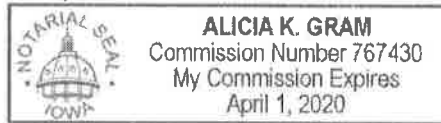


MERCHANTS BONDING COMPANY (MUTUAL)
MERCHANTS NATIONAL BONDING, INC.

By *Larry Taylor*
President

STATE OF IOWA
COUNTY OF DALLAS ss.

On this this 19th day of February 2018, before me appeared Larry Taylor, to me personally known, who being by me duly sworn did say that he is President of MERCHANTS BONDING COMPANY (MUTUAL) and MERCHANTS NATIONAL BONDING, INC.; and that the seals affixed to the foregoing instrument are the Corporate Seals of the Companies; and that the said instrument was signed and sealed in behalf of the Companies by authority of their respective Boards of Directors.



Alicia K. Gram

Notary Public

(Expiration of notary's commission does not invalidate this instrument)

I, William Warner, Jr., Secretary of MERCHANTS BONDING COMPANY (MUTUAL) and MERCHANTS NATIONAL BONDING, INC., do hereby certify that the above and foregoing is a true and correct copy of the POWER-OF-ATTORNEY executed by said Companies, which is still in full force and effect and has not been amended or revoked.

In Witness Whereof, I have hereunto set my hand and affixed the seal of the Companies on this 25th day of May, 2018



William Warner Jr.

Secretary

STATE OF CALIFORNIA
DEPARTMENT OF INSURANCE
SAN FRANCISCO

Amended
Certificate of Authority

THIS IS TO CERTIFY *that, pursuant to the Insurance Code of the State of California,*

Merchants Bonding Company (Mutual)

of Iowa, organized under the laws of Iowa, subject to its Articles of Incorporation or other fundamental organizational documents, is hereby authorized to transact within this State, subject to all provisions of this Certificate, the following classes of insurance:

Surety, Liability, and Miscellaneous

as such classes are now or may hereafter be defined in the Insurance Laws of the State of California.

THIS CERTIFICATE is expressly conditioned upon the holder hereof now and hereafter being in full compliance with all, and not in violation of any, of the applicable laws and lawful requirements made under authority of the laws of the State of California as long as such laws or requirements are in effect and applicable, and as such laws and requirements now are, or may hereafter be changed or amended.

IN WITNESS WHEREOF, *effective as of the 1st day of October, 2015, I have hereunto set my hand and caused my official seal to be affixed this 1st day of October, 2015.*



Dave Jones
Insurance Commissioner

Valerie Sarfaty
for Nettie Hoge
Chief Deputy

By

NOTICE:

Qualification with the Secretary of State must be accomplished as required by the California Corporations Code promptly after issuance of this Certificate of Authority. Failure to do so will be a violation of Insurance Code section 701 and will be grounds for revoking this Certificate of Authority pursuant to the covenants made in the application therefor and the conditions contained herein.



MERCHANTS BONDING COMPANY (MUTUAL)

Statements of Admitted Assets, Liabilities, and Surplus - Statutory Basis

	<u>Dec. 31, 2017</u>
Admitted Assets	
Cash and Invested Assets	
Bonds	\$ 110,194,543
Common Stocks	42,207,824
Real Estate	13,480,691
Cash and Short-Term Investments	8,649,849
Total Cash and Invested Assets	<u>174,532,907</u>
Investment Income Due and Accrued	764,861
Premiums in the Course of Collection	8,168,991
Reinsurance Recoverable from Reinsurers	1,623,662
Current Federal Income Taxes Recoverable	644,265
Net Deferred Tax Asset	1,877,429
Receivable from Affiliate	6,707,824
Other Assets	6,092,196
Total Admitted Assets	<u>\$ 200,412,135</u>
Liabilities & Surplus	
Liabilities	
Losses	\$ 7,188,916
Reinsurance Payable on Paid Losses and LAE	1,256,761
Loss Adjustment Expenses	11,621,620
Commissions Payable	1,870,998
Other Expenses	3,260,682
Taxes, Licenses, and Fees	550,887
Unearned Premiums	40,826,735
Dividends Declared to Policyholders	3,314,380
Reinsurance Payable to Reinsurers	1,905,129
Amounts Withheld for Others	7,422,185
Total Liabilities	<u>79,218,293</u>
Surplus	<u>121,193,842</u>
Total Liabilities and Policyholders' Surplus	<u>\$ 200,412,135</u>

I, Don Blum, Chief Financial Officer and Treasurer of Merchants Bonding Company (Mutual), do hereby certify that the foregoing is a true and correct statement of the balance sheet of said Corporation as of December 31, 2017, to the best of my knowledge and belief.

Don Blum, CFO & Treasurer

Oakland Unified School District

Modular Kitchen and Cafeteria Construction Agreement

**SECTION 5
SPECIAL CONDITIONS**

SPECIAL CONDITIONS

- a. Time of Performance. The Contractor shall mobilize and commence work on the Project at the direction of District staff. The Contractor shall complete the project within the period specified in these Special Conditions and in accordance with the schedule for the Project developed by the District for the Project, if applicable. In entering into this Agreement, Contractor acknowledges and agrees that the construction duration stipulated herein is adequate and reasonable for the size and scope of the Project.
 - i. Work under this Contract shall be scheduled and coordinated in compliance with the following:
 - ii. Substitutions to Specified Materials, Processes, or Articles: Any proposal to substitute equipment, materials, or products other than what is specified must be submitted, in writing, to the District. After reviewing the request, the District will respond with its decision. The District has the right to reject any or all requests for substitutions of equipment, materials, or products other than what is specified. The Contractor shall bear all of the District's costs associated with the review of substitution requests.
 - iii. Work shall begin as directed by District staff.
 - iv. Contractor shall complete work under this agreement as identified in the Scope of Work and Drawings and Specifications, or as arranged by District staff.
 - v. The Contractor acknowledges that it fully understands the Project work to be performed has been scheduled by the District for a specific time period. In addition the Contractor acknowledges that it fully understands that scheduling has been established for this Project in order to promote the best usage of school facilities and to timely provide an appropriate learning environment for students to the fullest extent possible. With these understandings in mind, it is acknowledged and understood by the Contractor that it is a substantial violation of the Contract for the Contractor to fail to provide all submittals in the time specified and identified. Furthermore, it is acknowledged and understood by the Contractor that it is a substantial violation of the Contract for the Contractor to fail to provide a full work crew or properly skilled workers with proper and sufficient materials and equipment from the first day of Project work scheduled, or such Project work start date as shall be otherwise specified in writing by District.
 - vi. If the site will not be available immediately after execution of the Contract, Contractor shall utilize this time period for administrative tasks and initial mobilization and shall coordinate such activities with District.

b. Future Work: All future work awarded from this Contract shall be coordinated with the District staff and the Contractor. No work shall be started until scheduling has been agreed upon by all parties.

c. Insurance Requirements:

The limits of insurance shall not be less than the following amounts:

Commercial General Liability	Split Limit	\$2,000,000 per occurrence; \$4,000,000 aggregate
Product Liability and Completed Operations		\$4,000,000
Automobile Liability – Any Auto	Combined Single Limit	\$4,000,000
Workers Compensation		Statutory limits pursuant to State law
Employers’ Liability		\$1,000,000
Builder’s Risk (Course of Construction)		Issued for the value and scope of Work indicated herein.

i. Commercial General Liability and Automobile Liability Insurance.

a) Contractor shall procure and maintain, during the life of this Contract, Commercial General Liability Insurance and Automobile Liability Insurance that shall protect Contractor, District, State, Construction Manager(s), Project Inspector(s), and Architect(s) from all claims for bodily injury, property damage, personal injury, death, advertising injury, and medical payments arising from operations under this Contract. This coverage shall be provided in a form at least as broad as Insurance Services (ISO) Form CG 0001 11188. Contractor shall ensure that Products Liability and Completed Operations coverage, Fire Damage Liability, and Any Auto including owned, non-owned, and hired, are included within the above policies and at the required limits, or Contractor shall procure and maintain these coverages separately.

b) Contractor’s deductible or self-insured retention for its Commercial General Liability Insurance policy shall not exceed \$25,000 unless approved in writing by District.

c) All such policies shall be written on an occurrence form.

ii. Umbrella Liability Insurance.

a) Contractor may procure and maintain, during the life of this Contract, an Umbrella Liability Insurance Policy to meet the policy limit requirements

of the required policies if Contractor's underlying policy limits are less than required.

- b) There shall be no gap between the per occurrence amount of any underlying policy and the start of the coverage under the Umbrella Liability Insurance Policy. Any Umbrella Liability Insurance Policy shall protect Contractor, District, State, Construction Manager(s), Project Manager(s), and Architect(s) in amounts and including the provisions as set forth in the Supplementary Conditions (if any) and/or Special Conditions, and that complies with all requirements for Commercial General Liability and Automobile Liability and Employers' Liability Insurance.
- iii. Builder's Risk (or Course of Construction Coverage) Applicable/Fire Insurance: Project Replacement Value at 100% (One Hundred Percent).
- iv. Insurance Covering Special Hazards: The following special hazards shall be covered in addition to the above mentioned commercial liability insurance or property damage insurance policy or policies of insurance, or by special policies of insurance, in amounts as follows:
 - Automotive and truck where operated in the amount of \$1,000,000
 - Material hoist where used in the amount of \$1,000,000
 - Explosion, collapse & underground (XCU) coverage \$1,000,000
 - Excess Liability Insurance coverage in the amount of \$1,000,000
- v. Additional Insurance: Contractor shall procure and maintain and shall require all subcontractors, if any, whether primary or secondary, to procure and maintain Worker's Compensation Insurance and Automobile Liability Insurance.
- vi. Additional Insured Endorsement: Any general liability policy provided by Contractor hereunder shall contain an endorsement which applies its coverage to District, members of District's Governing Board, and the officers, agents, employees and volunteers of District, the State Allocation Board if applicable, the Construction Manager, and the Construction Manager's consultants, individually and collectively, as additional insureds (see General Conditions).
- d. License Classification: Contractor and/or all subcontractors performing work at the site shall be licensed pursuant to the Business and Professions Code in the following classification(s), including but not restricted to: B - General Building Contractor.
- e. Fingerprinting:

The District Determination of Fingerprinting Requirement Application is as follows:

- i. The District has considered the totality of the circumstances concerning the Project and has determined that the Contractor and Contractor's employees:

- a. _____ are subject to the requirements of Education Code section 45125.2. Fingerprinting and criminal background checks are required for this project.
 - b. _____ are not subject to the requirements of Education Code section 45125.2.
- f. Time of Work Restrictions. The worksites will be available Monday through Friday, from 7 AM to 5 PM. This schedule is subject to change as the needs of the District require.

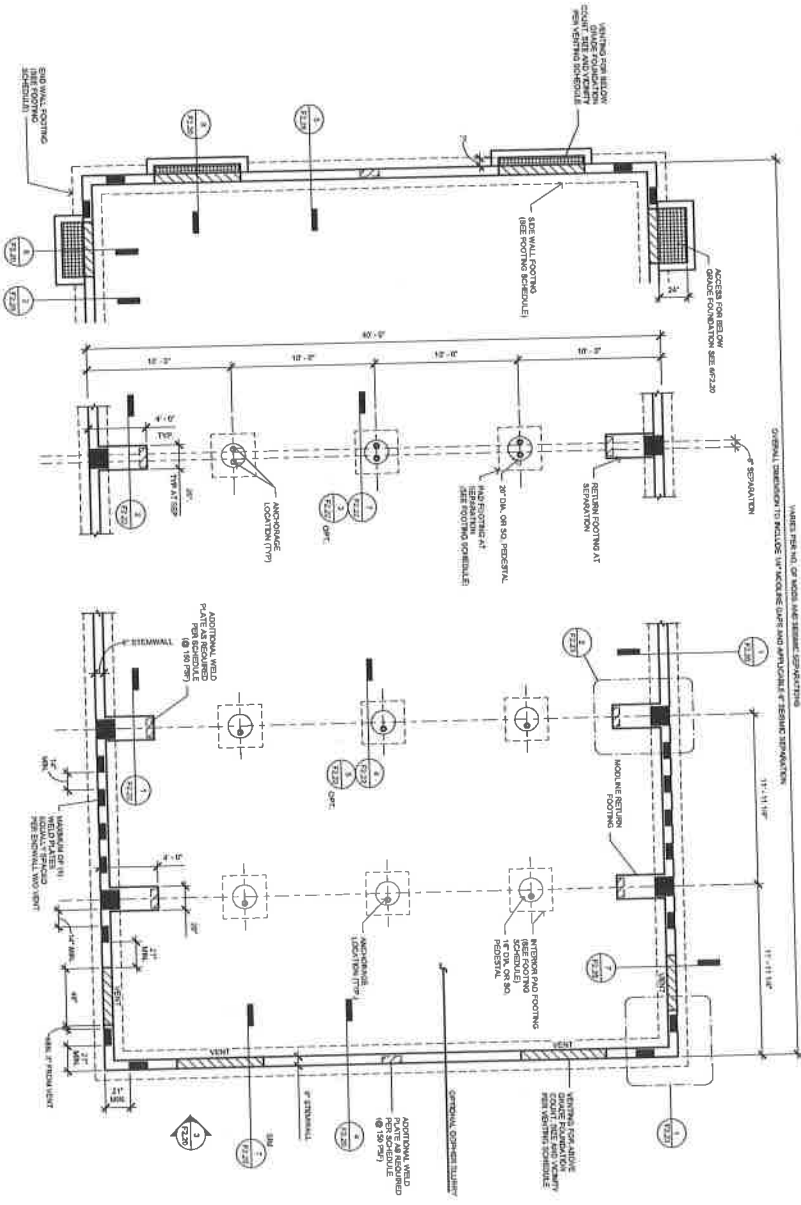
Oakland Unified School District

Modular Kitchen and Cafeteria Construction Agreement

**SECTION 6
DRAWINGS AND SPECIFICATIONS**

[INSERT DRAWINGS AND SPECIFICATIONS]

VENT 'A' 7'2 1/2" W x 6'4 1/2" H VENT AREA = 47.25 SF VENT PERIM. = 14' 1 1/2"	VENT 'B' 7'2 1/2" W x 6'4 1/2" H VENT AREA = 47.25 SF VENT PERIM. = 14' 1 1/2"	VENT 'C' 4'0" W x 6'4 1/2" H VENT AREA = 25.80 SF VENT PERIM. = 10' 8 1/2"
VENT 'D' 7'2 1/2" W x 6'4 1/2" H VENT AREA = 47.25 SF VENT PERIM. = 14' 1 1/2"	VENT 'E' 7'2 1/2" W x 6'4 1/2" H VENT AREA = 47.25 SF VENT PERIM. = 14' 1 1/2"	VENT 'F' 7'2 1/2" W x 6'4 1/2" H VENT AREA = 47.25 SF VENT PERIM. = 14' 1 1/2"
VENT 'G' 7'2 1/2" W x 6'4 1/2" H VENT AREA = 47.25 SF VENT PERIM. = 14' 1 1/2"	VENT 'H' 7'2 1/2" W x 6'4 1/2" H VENT AREA = 47.25 SF VENT PERIM. = 14' 1 1/2"	VENT 'I' 7'2 1/2" W x 6'4 1/2" H VENT AREA = 47.25 SF VENT PERIM. = 14' 1 1/2"



FOOTING SCHEDULE (WOOD FLOOR)

DESIGN FLOOR LEVEL	SECTIONAL FOOTING	WIDENED END FOOTING	FIN FOOTING
12' WIDE	12' WIDE	7' - 0" SQ	3' - 0" SQ
12' WIDE	12' WIDE	10' - 0" SQ	4' - 0" SQ
12' WIDE	12' WIDE	11' - 0" SQ	4' - 0" SQ
12' WIDE	12' WIDE	11' - 0" SQ	4' - 0" SQ
12' WIDE	12' WIDE	11' - 0" SQ	4' - 0" SQ
12' WIDE	12' WIDE	11' - 0" SQ	4' - 0" SQ
12' WIDE	12' WIDE	11' - 0" SQ	4' - 0" SQ
12' WIDE	12' WIDE	11' - 0" SQ	4' - 0" SQ
12' WIDE	12' WIDE	11' - 0" SQ	4' - 0" SQ
12' WIDE	12' WIDE	11' - 0" SQ	4' - 0" SQ

FOOTING SCHEDULE (CONCRETE FLOOR)

DESIGN FLOOR LEVEL	SECTIONAL FOOTING	WIDENED END FOOTING	FIN FOOTING
12' WIDE	12' WIDE	7' - 0" SQ	3' - 0" SQ
12' WIDE	12' WIDE	10' - 0" SQ	4' - 0" SQ
12' WIDE	12' WIDE	11' - 0" SQ	4' - 0" SQ
12' WIDE	12' WIDE	11' - 0" SQ	4' - 0" SQ
12' WIDE	12' WIDE	11' - 0" SQ	4' - 0" SQ
12' WIDE	12' WIDE	11' - 0" SQ	4' - 0" SQ
12' WIDE	12' WIDE	11' - 0" SQ	4' - 0" SQ
12' WIDE	12' WIDE	11' - 0" SQ	4' - 0" SQ
12' WIDE	12' WIDE	11' - 0" SQ	4' - 0" SQ
12' WIDE	12' WIDE	11' - 0" SQ	4' - 0" SQ

- NOTES:**
- THE FOUNDATION DESIGN CONSIDERS AN ALTERNATE TO THE BEARING CAPACITY OF THE SOILS.
 - THE FOUNDATION DESIGN CONSIDERS THE EFFECTS OF SEISMICITY. A SEISMIC DESIGN CATEGORY OF II IS ASSUMED.
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WELD PLATE SCHEDULE

WELD TYPE	WELD SIZE	WELD LENGTH	WELD LOCATION
1/4" E70XX	1/4"	12"	WALL TO FOOTING
1/4" E70XX	1/4"	12"	WALL TO FOOTING
1/4" E70XX	1/4"	12"	WALL TO FOOTING
1/4" E70XX	1/4"	12"	WALL TO FOOTING
1/4" E70XX	1/4"	12"	WALL TO FOOTING
1/4" E70XX	1/4"	12"	WALL TO FOOTING
1/4" E70XX	1/4"	12"	WALL TO FOOTING
1/4" E70XX	1/4"	12"	WALL TO FOOTING
1/4" E70XX	1/4"	12"	WALL TO FOOTING
1/4" E70XX	1/4"	12"	WALL TO FOOTING

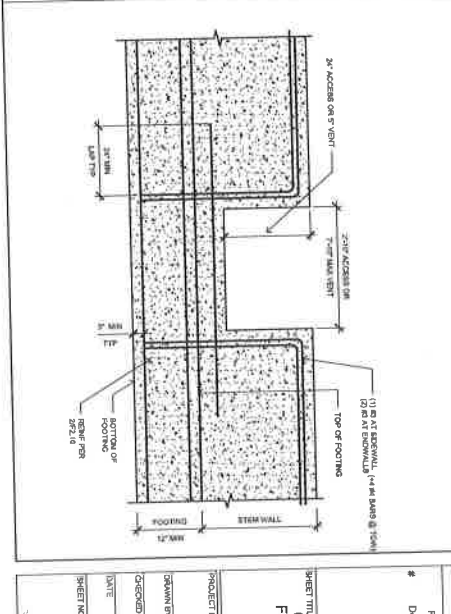
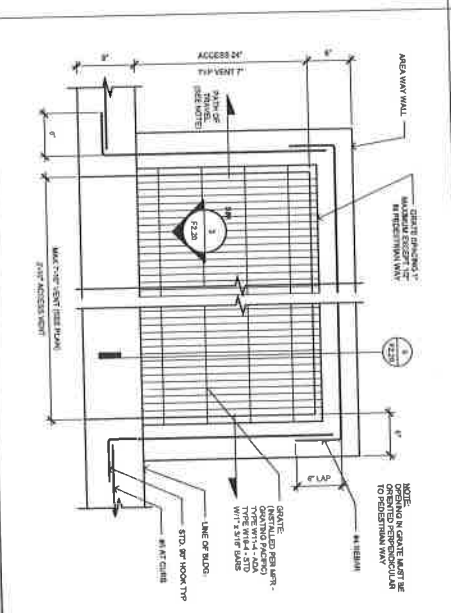
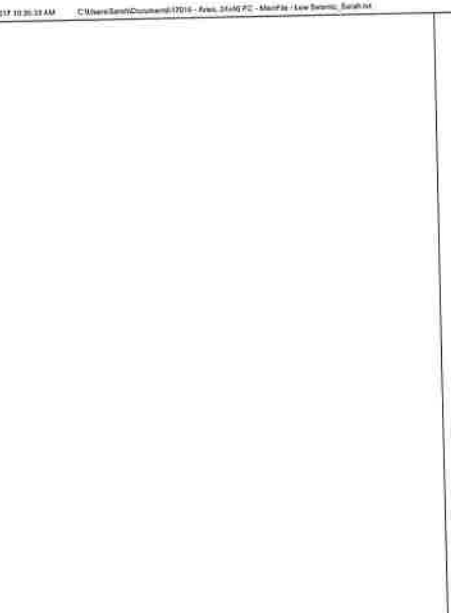
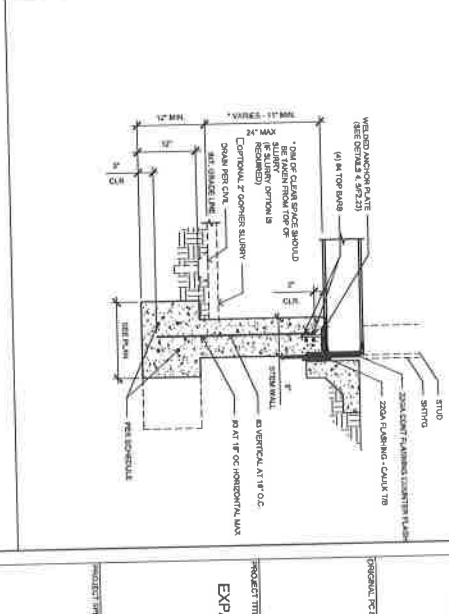
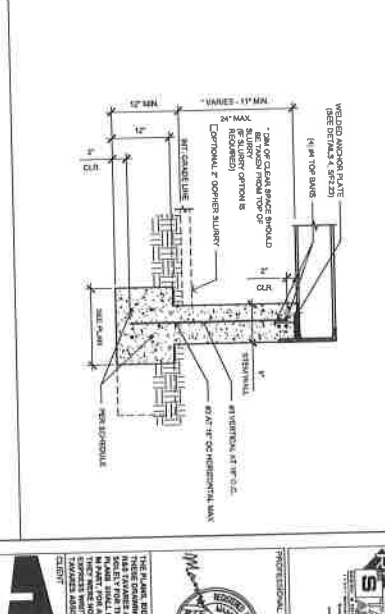
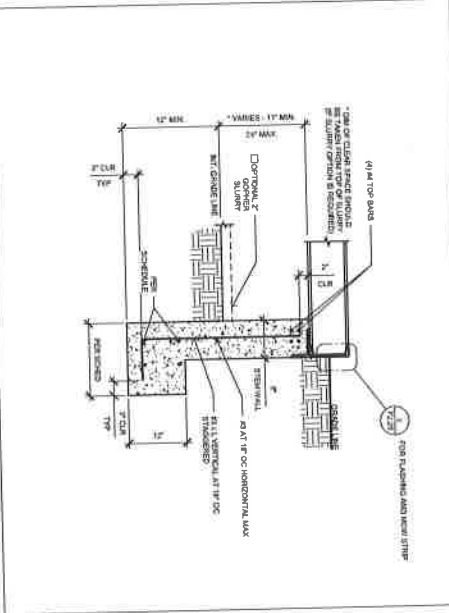
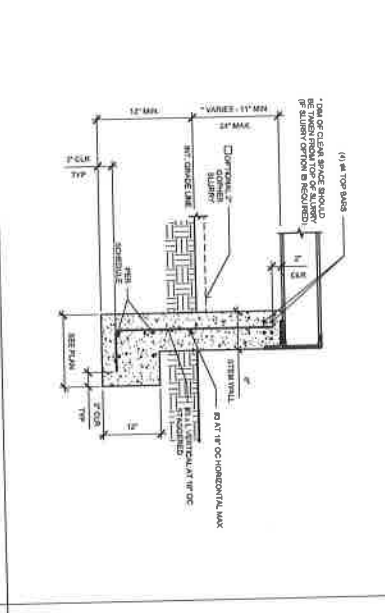
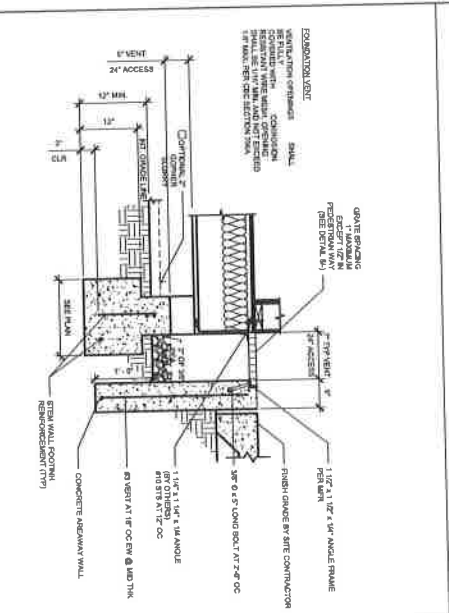
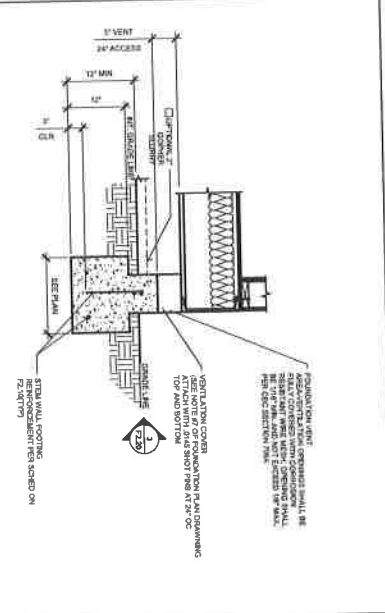
PROJECT TITLE:
24' x 40'
EXPANDABLE TO
48' x 40'

CLIENT:
CLASS LEASING LLC
1231 Valley Forge Boulevard
Yuba, CA 95971

PROFESSIONAL SEAL:
REGISTERED PROFESSIONAL ENGINEER
SEAL AND SIGNATURE

REVISIONS:

#	Description	Date
1	FOUNDATION PLAN	1/2/18



CLASS LEASING LLC
1521 Harbor Boulevard
Newport, CA 95757

PROJECT TITLE
24' x 40' EXPANDABLE TO 48' x 40'

Revision Schedule
Description Date

SHEET TITLE
CONCRETE FOUNDATION DETAILS

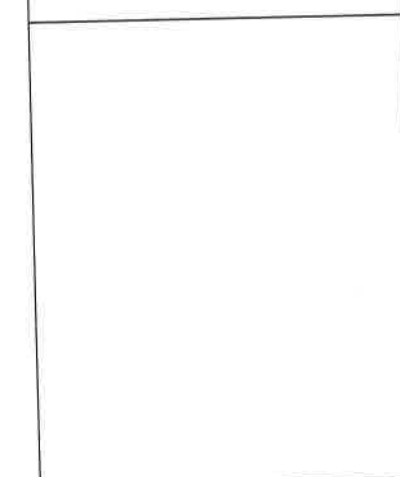
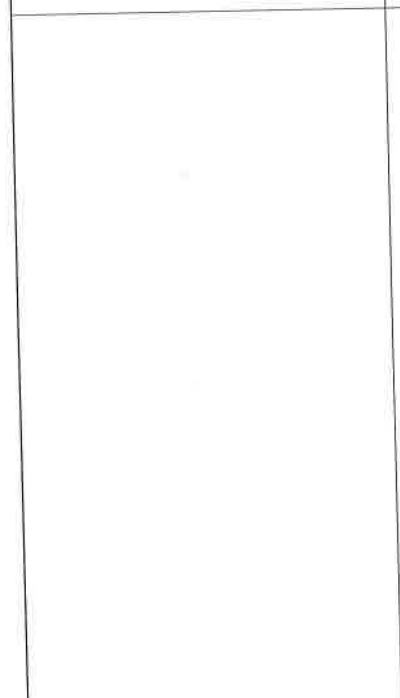
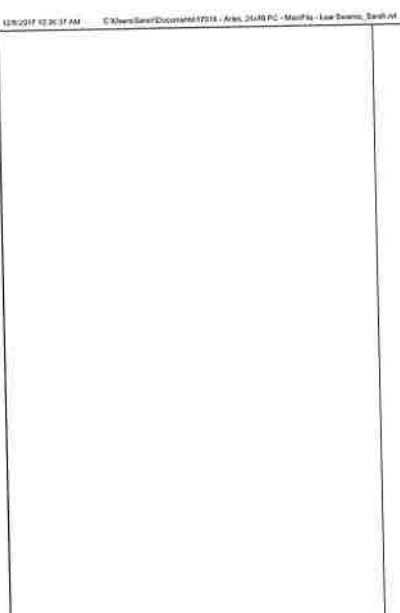
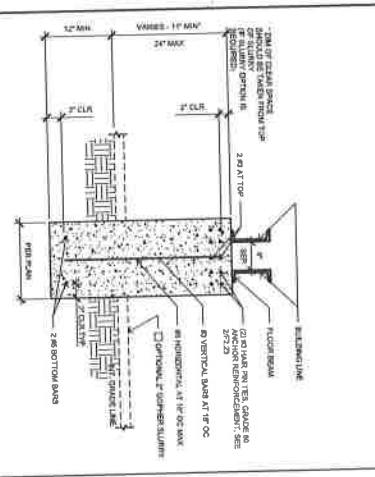
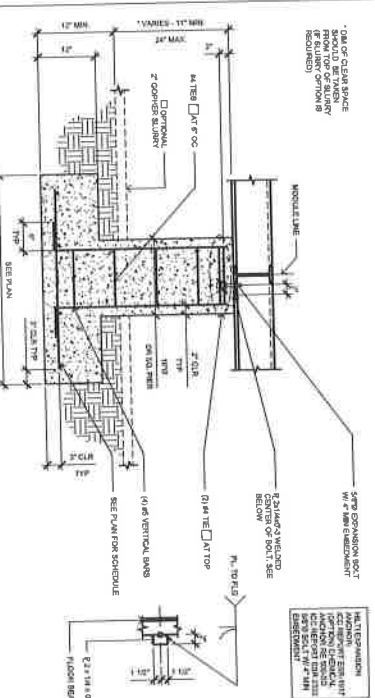
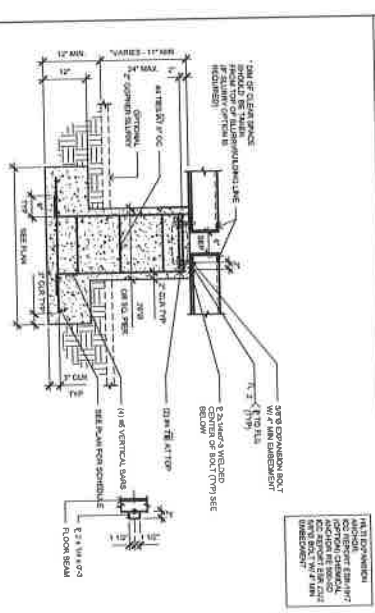
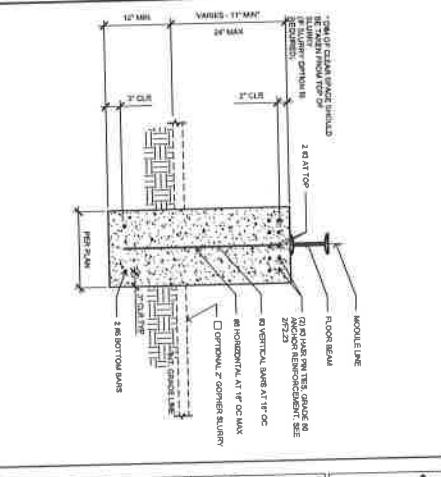
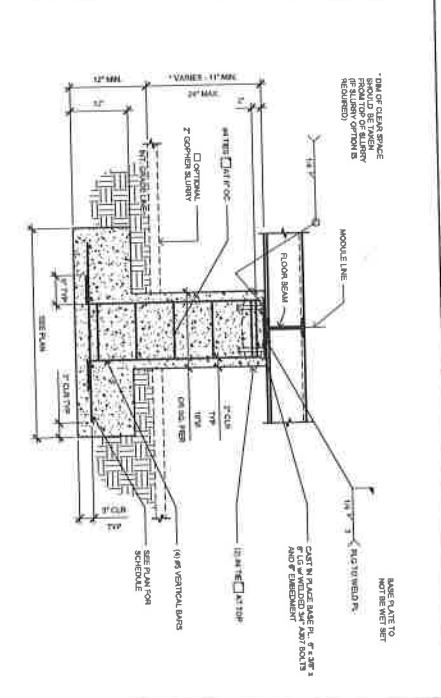
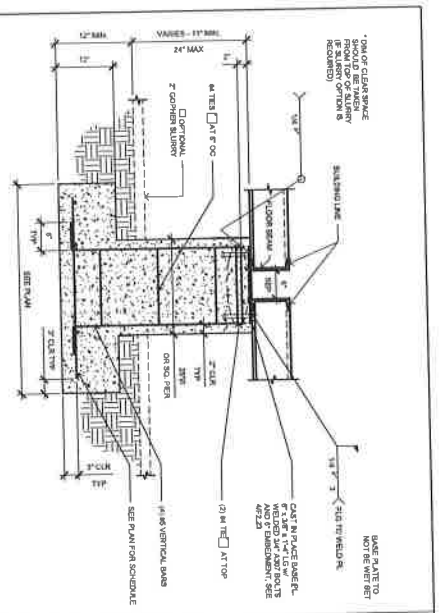
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DRAWN BY
MASC

CHECKED BY
JART

DATE
2017/06/05

SHEET NO.
F2.20



CLASS LEASING LLC
1201 Taylor Road, Suite 100
Palo Alto, CA 94301

PROJECT TITLE
24' X 40'
EXPANDABLE TO
48' X 40'

PROJECT NUMBER
170194

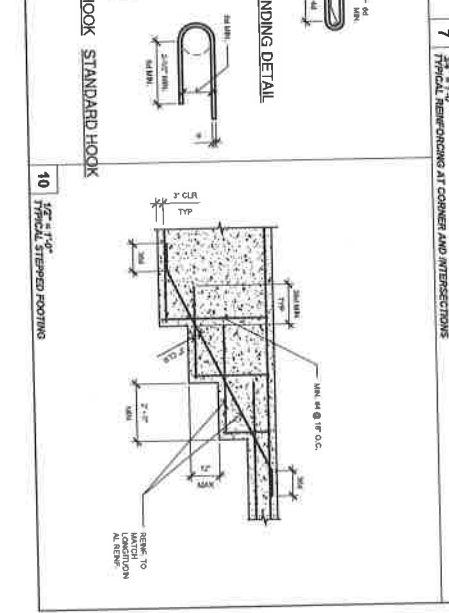
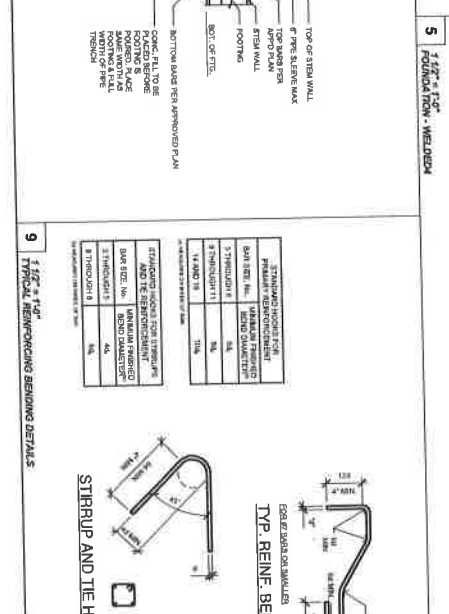
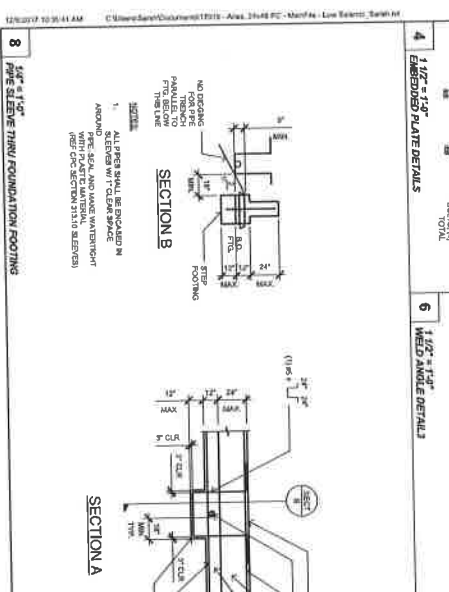
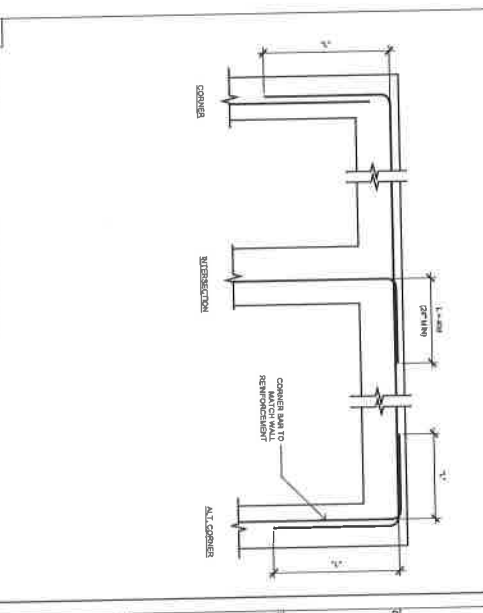
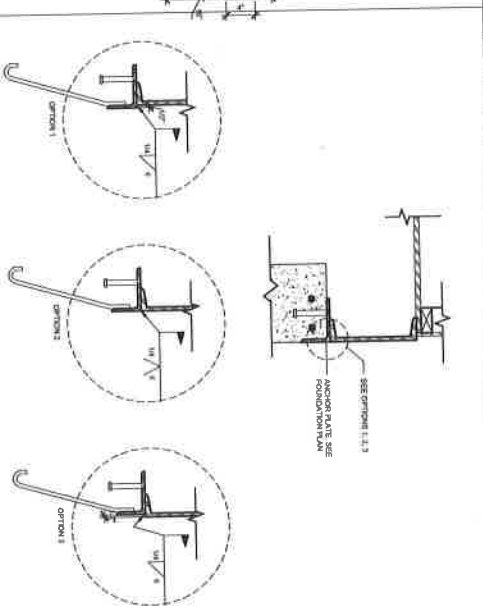
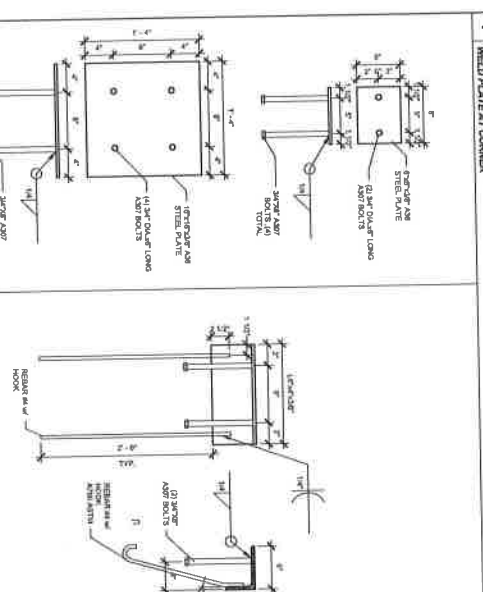
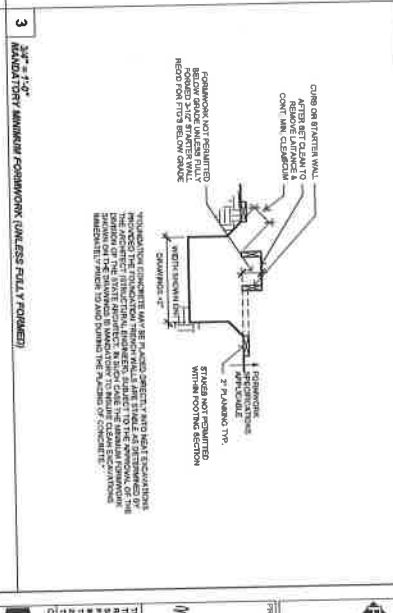
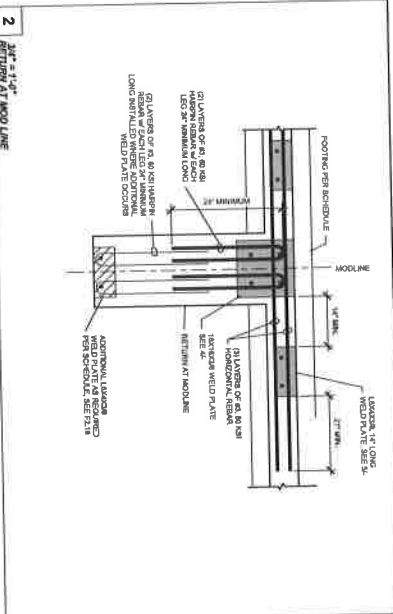
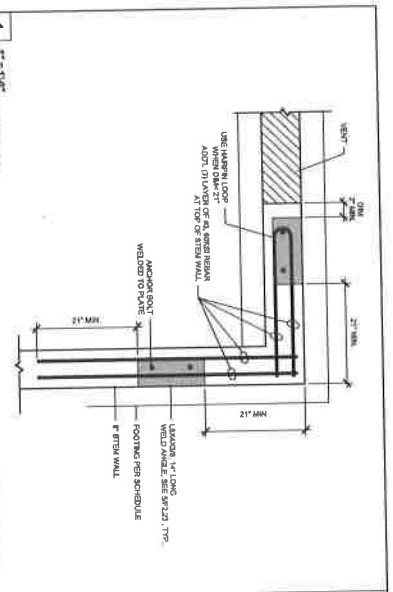
DATE
2/17/2016

PROJECT NO.
F2.22

REVISIONS

#	Description	Date
1	Revision Schedule	Done

SHEET TITLE
CONCRETE FOUNDATION DETAILS



CLASS LEASING LLC
100
Newport, CA 95057

STAMPED
Professional Seal
M. Garcia

PROJECT TITLE: 24' x 40' EXPANDABLE TO 48' x 40'

CLIENT: CLASS LEASING LLC

DESIGNER: J. GARCIA

DATE: 2/17/2016

PROJECT NUMBER: 170184

DESIGNED BY: MASJC

CHECKED BY: JARRI

DATE: 2/17/2016

PROJECT NO: F2.23

OAKLAND USD RALPH J BUNCHE ACADEMY KITCHEN COMPLEX

DRAWING INDEX

SHEET NO.	SHEET CREATED	DESCRIPTION	REV. NUMBER	REV. DATE	REV. NOTE
G-001		Cover Sheet & Drawing Index	2	03-06-18	CHANGED PER CLIENT
A-102		Complex Plan	4	06-05-18	ADDED EQUIPMENT
A-102.2		Complex Plan & Equipment List	4	06-05-18	ADDED EQUIPMENT
A-102.3		Complex Plan & Equipment List	4	06-05-18	ADDED EQUIPMENT
A-103		Complex Utilities Plan			

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KITCHENS TO GO!
Last of Great

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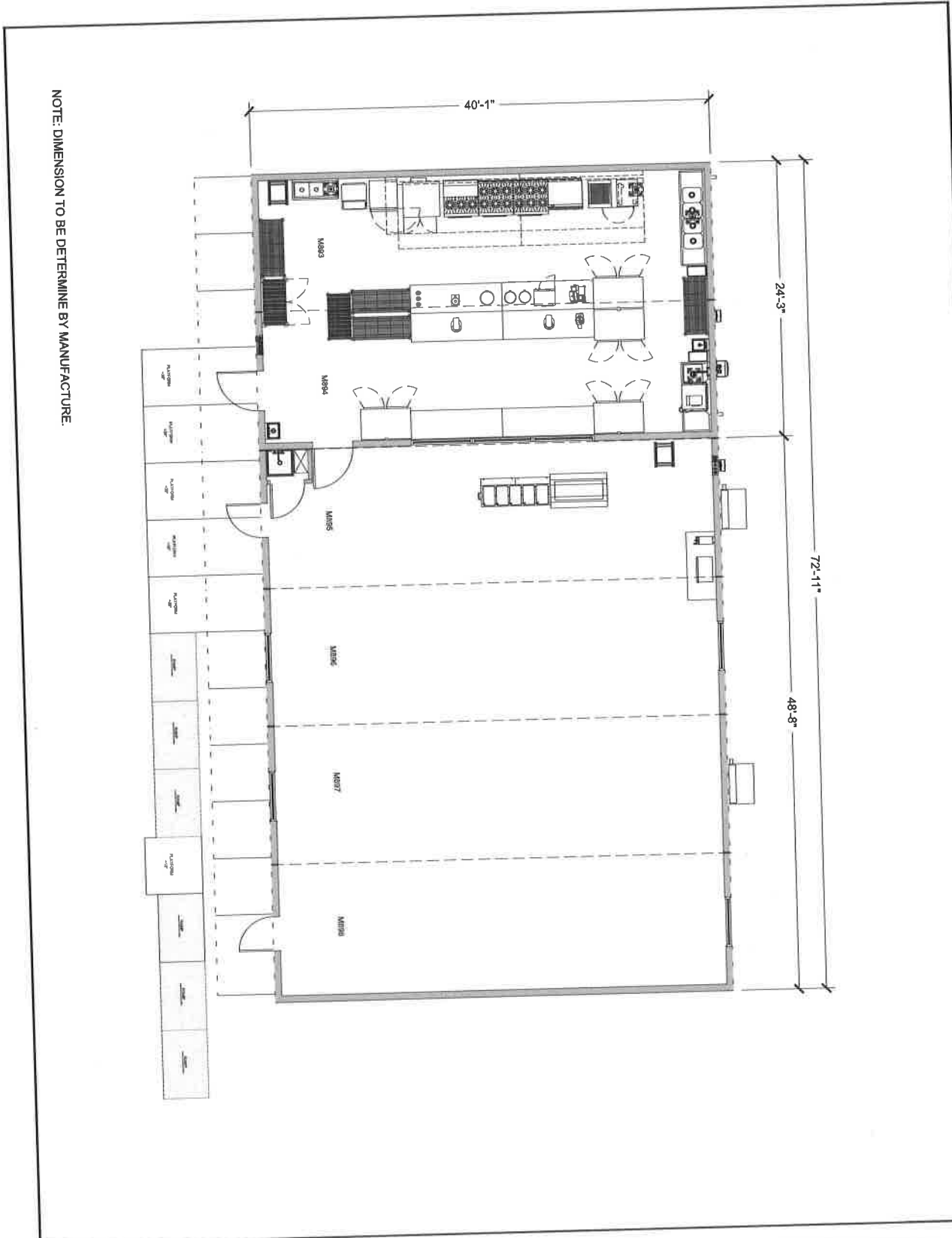
CARLIN
Manufacturing

Manufacturing & Distribution Division
The Carlin Group, Inc. is a public company listed on the NASDAQ stock exchange under the symbol CARLIN. The Carlin Group, Inc. is a public company listed on the NASDAQ stock exchange under the symbol CARLIN. The Carlin Group, Inc. is a public company listed on the NASDAQ stock exchange under the symbol CARLIN.



OAKLAND USD
RALPH J BUNCHE ACADEMY
KITCHEN COMPLEX
1240 18TH STREET
OAKLAND, CA 94607

REV.	DATE	DESCRIPTION	ISSUED
DELTA	3	REV.	4
Drawn By: _____ Approved By: _____ HB DATE NUMBER 5/17/2018 11x17 SCALE: N/A 22x34 SCALE: N/A COVER SHEET & DRAWING INDEX Sheet: G-001			

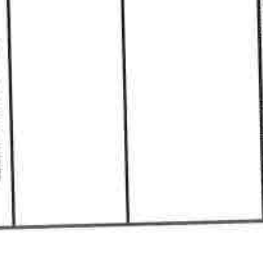


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REV.	DATE	DESCRIPTION	NAME
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REV. 4			

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 SHEET NUMBER: _____
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 SCALE: 1/8" = 1'-0"
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COMPLEX PLAN

OAKLAND USD
RALPH J BUNCHE ACADEMY
KITCHEN COMPLEX
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 OAKLAND, CA 94607



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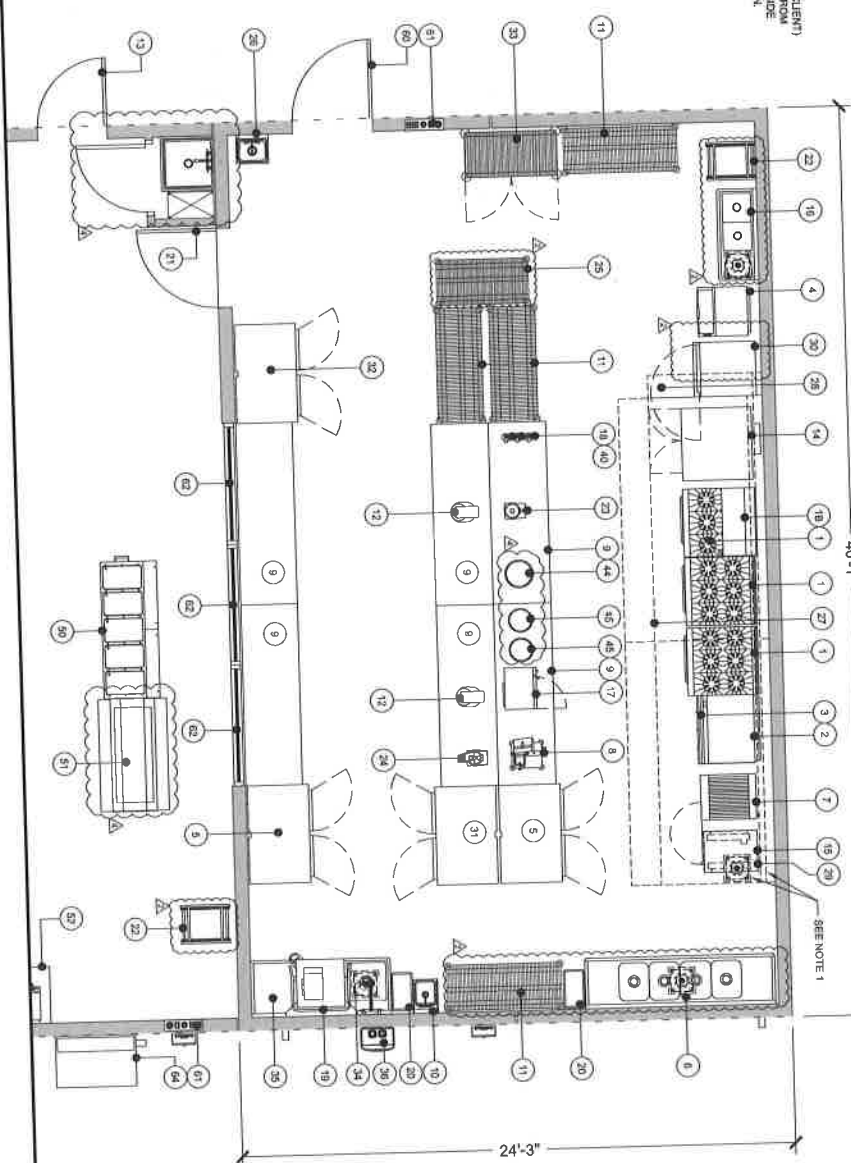
KITCHENS TO GO
 Plans by CARLIN

A-102

EQUIPMENT SCHEDULE:
CS = CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS
18	Range With Oven - 6 Open Burners	X	X	19	Dishwasher - Low Temp Door Type	X	X	20	Hot Food Warming Cabinet	X	X
19	Stainless Boiler	X	X	20	Garbage Can	X	X	21	Hand Mixer	X	X
2	Countertop Griddle - 36"	X	X	22	Refrigerator Rack - 48" High	X	X	23	5-1/2" Wire Shelving Unit - 14" x 24"	X	X
3	Equipment Stand - 36"	X	X	24	Food Processor	X	X	25	3/8" Insulator Door	X	X
4	Ice Cube And Bin	X	X	26	Mobile Cart - 24" X 48"	X	X	27	Roast Cooker	X	X
5	Refrigerator - 2 Door	X	X	28	Wall Mount Hand Sink	X	X	29	Countertop Soap Warmer	X	X
6	Compartments Sink	X	X	29	Type I Chemical Hood	X	X	30	Hot Food Table - 5 Well	X	X
7	Countertop Dishwasher With Equipment Stand	X	X	30	Hot Food Warming Cabinet	X	X	31	Cold Buffet	X	X
8	Food Slicer	X	X	31	Hot Food Warming Cabinet	X	X	32	Stainless Steel Table 30"x72"	X	X
9	Stainless Steel Work Table - 30" X 96"	X	X	32	Equipment Stand For Slicer	X	X	33	Exterior Door - 42"	X	X
10	Wall Mount Hand Sink	X	X	33	Refrigerator - 2 Door	X	X	34	Electrical Panel	X	X
11	Mobile Cart - 24" X 60"	X	X	34	Refrigerator - 2 Door	X	X	35	Interior Window	X	X
12	Emergency Alarm	X	X	35	Solid Durabite - 24"	X	X	36	Exterior Window	X	X
13	Emergency Alarm	X	X	36	Clean Durabite - 24"	X	X	37	HVAC Unit	X	X
14	Single Stack Convector Oven	X	X	37	7 Gallon Water Heater	X	X				
15	Countertop Dishwasher	X	X								
16	2 Compartment Sink	X	X								
17	Microwave Oven	X	X								
18	Immersion Blender	X	X								

NOTE:
1. METALL UTILITIES FOR FUTURE COMBI OVEN
2. 3/4" NPT GAS CONNECTION WITH SHUT OFF VALVE
3. 3/4" NPT UNTREATED WATER INLET FILTRATION SYSTEM BY CLIENT
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DATE: _____ BY: _____

APPROVED BY CLIENT: _____

Approved By: _____

Delta 3 Rev. 4

DATE: 06-06-18

REVISION: 06-06-18

DESCRIPTION: CHANGED PER CLIENT

DATE: 06-06-18

DESCRIPTION: CHANGED PER CLIENT

DATE: 06-06-18

DESCRIPTION: CHANGED PER CLIENT

1517 SCALE: 3/16" = 1'-0"

2504 SCALE: 3/8" = 1'-0"

COMPLEX PLAN AND EQUIPMENT LIST

A-102.2

1517 SCALE: 3/16" = 1'-0"

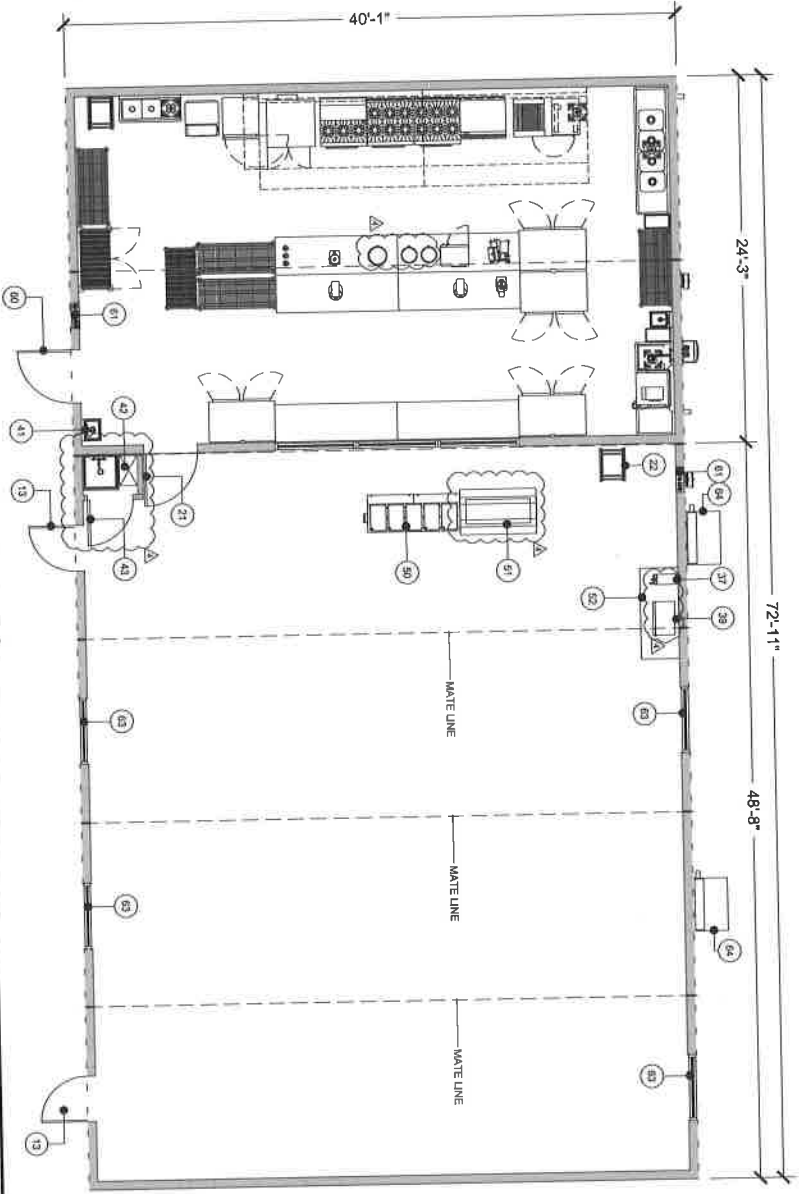
2504 SCALE: 3/8" = 1'-0"

COMPLEX PLAN AND EQUIPMENT LIST

A-102.2

EQUIPMENT SCHEDULE:
CS = CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	MTG	CS	ITEM NO.	DESCRIPTION	MTG	CS	ITEM NO.	DESCRIPTION	MTG	CS
1	Range With Oven - 6 Open Burners	X	X	19	Gambacher - Laminated Door Type	X	X	38	Wall Mount Stainless Steel Overfill - 54"	X	X
1B	Salinometer Blender	X	X	20	Garbage Can	X	X	39	Hand Dipper	X	X
2	Countertop Sink - 36"	X	X	21	Interior Door - 42"	X	X	40	Hand Mixer	X	X
3	Equipment Stairs - 36"	X	X	22	Refrigerator - Reach In	X	X	41	Trash bin	X	X
4	Ice Chiller And Bin	X	X	23	Commercial Food Blender	X	X	42	5.7hp Wire Strapping Unit - 1'4" x 24"	X	X
5	Reach In Refrigerator - 2 Door	X	X	24	Food Processor	X	X	43	36" Interior Door	X	X
6	4 Compartment Sink	X	X	25	Model Cart - 24" X 48"	X	X	44	Rice Cooker	X	X
7	Countertop Dishwasher With Equipment Stand	X	X	26	Wall Mount Sinks Sink	X	X	45	Combining Soup Warmer	X	X
8	Food Steer	X	X	27	Type I Grease Hood	X	X	50	Hot Food Table - 5 W/II	X	X
9	Stainless Steel Work Table - 36" X 96"	X	X	28	Small Automatic Fire Suppression Automaton	X	X	51	Cold Buffet	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Shelf For Steamer	X	X	52	Stainless Steel Table 30"X72"	X	X
11	Mobile Cart - 24" X 60"	X	X	30	Hot Food Warming Cabinet	X	X	60	Exterior Door - 42"	X	X
12	Penaltery Mixer	X	X	31	Reach In Freezer - 2 Door	X	X	61	Electrical Panel	X	X
13	Exterior Door - 36"	X	X	32	Reach In Refrigerator - 2 Door	X	X	62	Interior Window	X	X
14	Single Sided Connection Oven	X	X	33	Security Cart	X	X	63	Exterior Window	X	X
15	Countertop Connection Steamer	X	X	34	Sched Dishwasher - 24"	X	X	64	HVAC Unit	X	X
16	2 Compartment Sink	X	X	35	Chart Dispenser - 24"	X	X				
17	Monitors Oven	X	X	36	Tandem Water Heater	X	X				
18	Immersion Blender	X	X	37	Coffee Brewer	X	X				



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OAKLAND USD
RALPH J BUNCHE ACADEMY
KITCHEN COMPLEX
1240 18TH STREET
OAKLAND, CA 94607

REV.	DATE	DESCRIPTION	NAME
1	02-28-18	CHANGED RAMP	DN
2	02-28-18	REMOVED PARTITION	HB
3	02-28-18	ADDED EQUIPMENT	DN
4	02-28-18	CHANGED RAMP	DN

Delta 3 REV. 4

Drawn By: Approved By:

DATE: 02/28/18
SCALE: 1/8" = 1'-0"
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COMPLEX PLAN & EQUIPMENT LIST

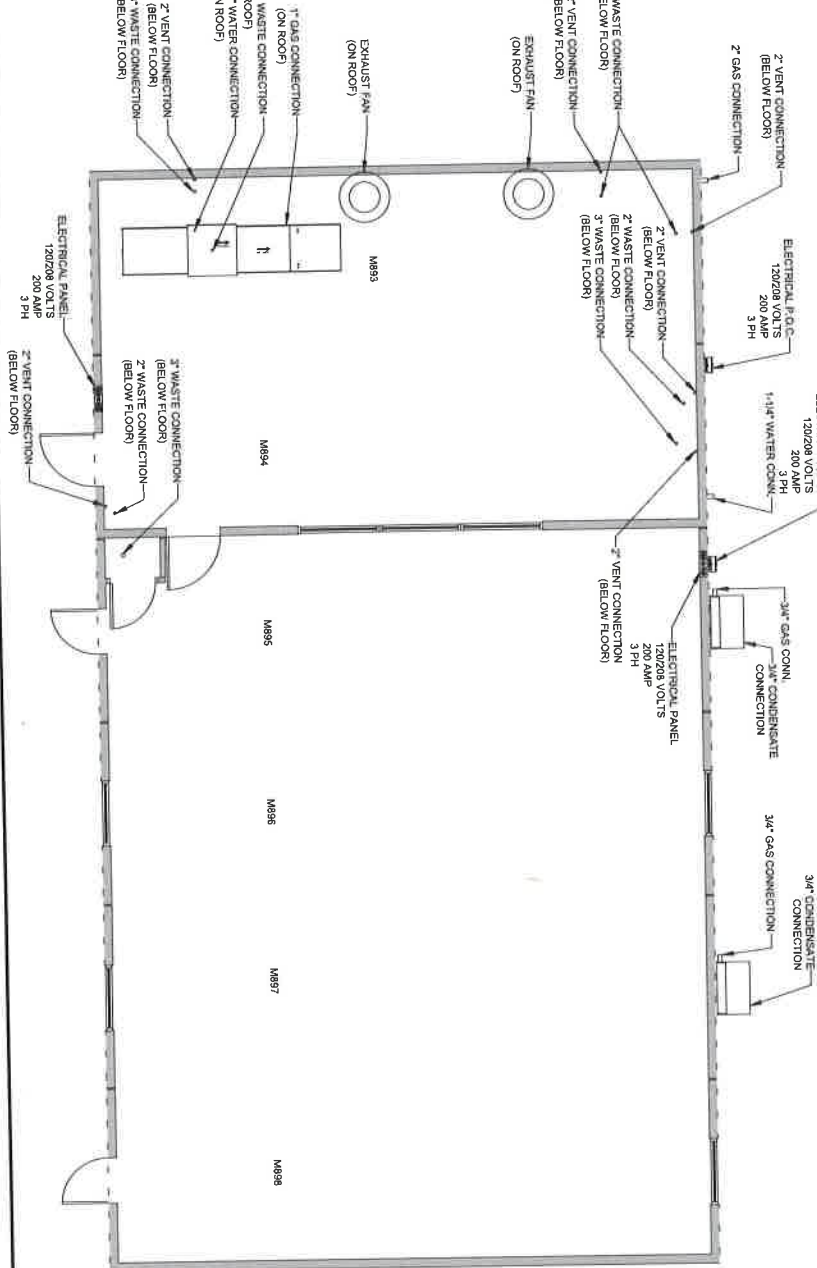
Sheet

NATURAL GAS PROJECT

MEP LOADS

POC	TYPE	PANEL	VOLTS	PANEL SIZE	MAIN BREAKER SIZE	ESTIMATED LOAD (AMPS)	NATURAL GAS	WATER POC	WASTE POC
							BTU/H	POC	
1	Cooling/80/90/4	3	120/208	200	200	128	1,241,000	"	5/4" SCH 40
2	HLA						1,241,000	"	1/2" SCH 40
3	DRIVING						150,000	"	1/2" SCH 40
							2.5A 3/4"		5/8" SCH 40
							254.0		
							1,391,000		

1. Check to provide a water pressure regulator to deliver minimum 35 PSIG to maximum of 70 PSI into a tank flow pressure.
2. Check to provide vent stack. Any other stack will have 1/2" minimum diameter to condensation trap water and prevent condensation.
3. Check to provide and install a gas trap.
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OAKLAND UNIFIED SCHOOL DISTRICT

RALPH J BUNCHE ACADEMY KITCHEN COMPLEX

1240 18TH STREET
OAKLAND, CA 94607

DELTA 31 REV. 4

COMPLEX UTILITY PLAN

A-103

OAKLAND USD RALPH BUNSCHE HIGH SCHOOL KITCHEN COMPLEX - M893

DRAWING INDEX

SHEET NO.	SHEET CREATED	DESCRIPTION	REV. NUMBERS	REV. DATE	REV. NOTE
(893) G-001		Cover Sheet & Drawing Index			
(893) I-101		Interior Floor Plan & Equipment List	4	06-06-18	ADDED EQUIPMENT
(893) I-201		Interior Outside Elevation & Equipment List	4	06-06-18	ADDED EQUIPMENT
(893) I-202		Interior Outside Elevation & Equipment List	4	06-06-18	ADDED EQUIPMENT
(893) E-101		Electrical Floor Plan Schematic			
(893) M-102		Mechanical Air Ducting Plan			
(893) M-201		Exhaust Fan & Aerial Details			
(893) M-202		Exhaust Fan Ducting & Details			
(893) M-204		Exhaust Fan Details			
(893) M-205		Mechanical Air Ducting Details			
(893) M-206		Hood Control Panel			
(893) P-201		Final Water Plumbing Schematic			
(893) P-202		Final Water Plumbing Schematic			
(893) P-203		Gas Plumbing Schematic			
(893) S-101		Structural Floor Column Plan			
(893) S-201		Structural Outside Column Elevation			

6/18/2018 11:19:52 AM

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CARLIN'S
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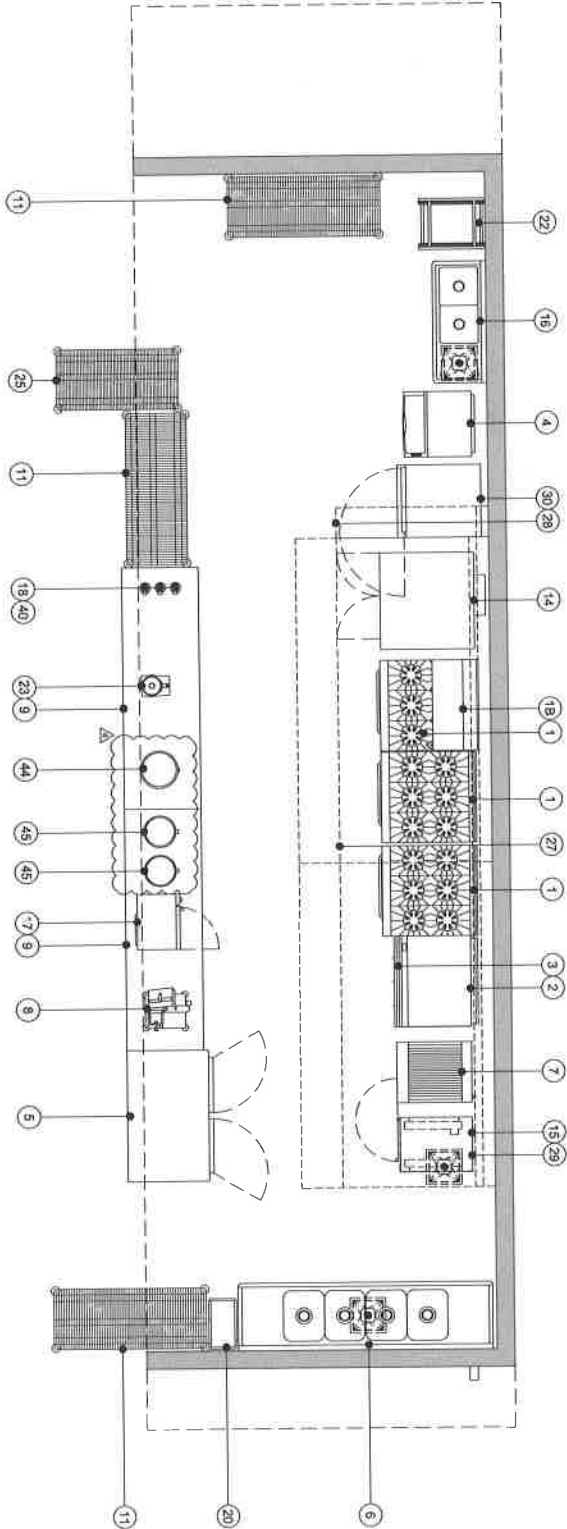
OAKLAND USD
RALPH J BUNSCHE ACADEMY
KITCHEN COMPLEX
1240 18TH STREET
OAKLAND, CA 94607

REV.	DATE	DESCRIPTION	BY	CHK
4	06-06-18	ADDED EQUIPMENT		
DELTA 3 REV. 4				
Drawn By:		Approved By:		
Checked By:		Verified By:		
Contract Number:		Unit Number:		
S17-030		M893		
Title Scale: N/A		2004 Scale: N/A		
COVER SHEET & DRAWING INDEX				
(893) G-001				

EQUIPMENT SCHEDULE:
CS - CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS
1	Range With Oven - 6 Open Burners	X	X	19	Dishwasher - Low Temp Door Type	X	X	38	Wall Mount Stainless Steel Oven/Grill - 36"	X	X
18	Salamander Broiler	X	X	20	Garbage Can	X	X	39	Wall Mount Stainless Steel Oven/Grill - 36"	X	X
2	Commercial Foodie - 36"	X	X	21	Interior Door - 48"	X	X	40	Hand Mixer	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator Freezer - Reach In	X	X	41	Hand Mixer	X	X
4	Hot Cooler And Dish	X	X	23	Commercial Food Blender	X	X	42	5-Tier Wire Shelving Unit - 14" x 24"	X	X
5	Reach-In Refrigerator - 2 Door	X	X	24	Food Processor	X	X	43	38" Interior Door	X	X
6	4 Compartment Sink	X	X	25	Mobile Cart - 24" x 48"	X	X	44	Hot Cooler	X	X
7	Countertop Dishwasher With Equipment Stand	X	X	26	Wall Mount Sinks	X	X	45	Conducting Spout Warmer	X	X
8	Food Slicer	X	X	27	Type I Grease Trap	X	X	50	Hot Food Table - 5' Wall	X	X
9	Stainless Steel Work Table - 30" x 36"	X	X	28	Asset Automated Fire Suppression Module	X	X	51	Cold Buffet	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Stand For Steamer	X	X	52	Stainless Steel Table 36"x27"	X	X
11	Mobile Cart - 24" x 48"	X	X	30	Hot Food Warming Cabinet	X	X	53	Interior Window	X	X
12	Exterior Door - 36"	X	X	31	Reach-In Freezer - 2 Door	X	X	54	Exterior Window	X	X
13	Exterior Door - 36"	X	X	32	Security Cart	X	X	54	HVAC Unit	X	X
14	Single Stack Convection Oven	X	X	33	Security Cart	X	X				
15	Countertop Convection Steamer	X	X	34	Scaled Dishwasher - 24"	X	X				
16	2 Compartment Sink	X	X	35	Crane Dishwasher - 24"	X	X				
17	Microwave Oven	X	X	36	Tandem Water Heater	X	X				
18	Immersion Blender	X	X	37	Cable Street	X	X				

NOTE: SHELL OR MODULE UNIT SHOWN ONLY AS A GUIDE TO MANUFACTURER FOR EQUIPMENT LAYOUT. MANUFACTURER SHALL USE THEIR STANDARD DSA APPROVED SHELL OR MODULE UNITS.



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6/18/2018 11:19:53 AM

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OAKLAND USD
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KITCHEN COMPLEX
1240 18TH STREET
OAKLAND, CA 94607

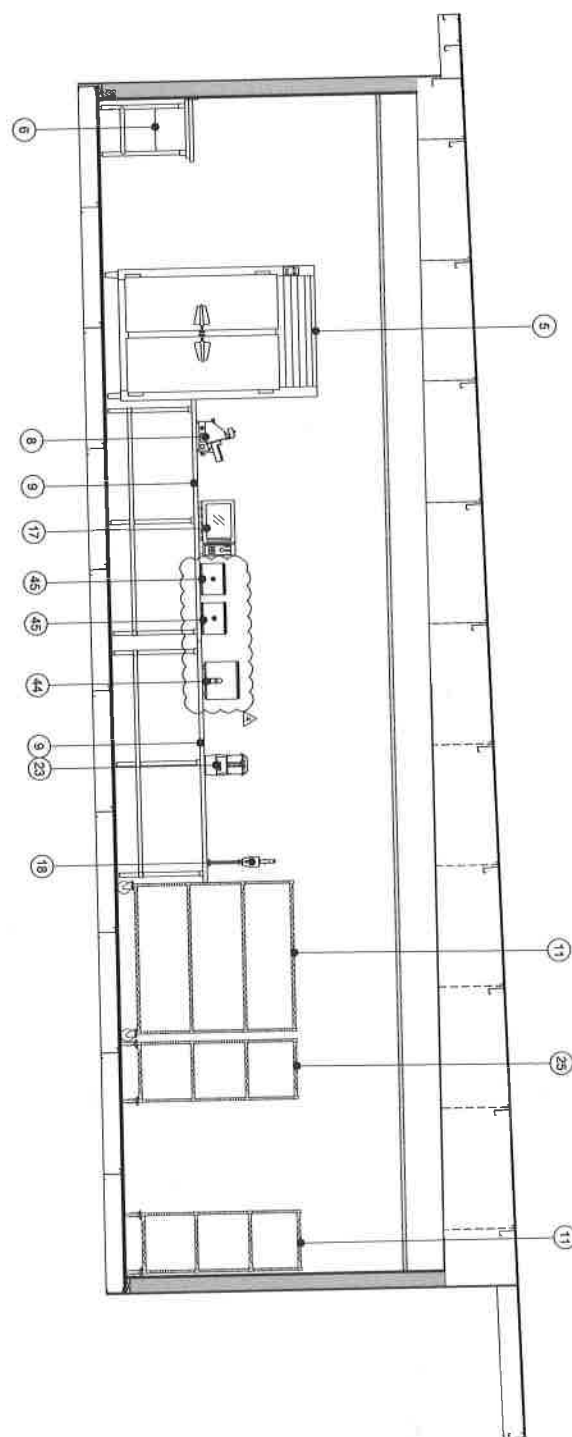
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4	06/26/18	ADDED EQUIPMENT	THE
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1			

Drawn By: Approved By:
 S17-009 18893
 1/4" = 1'-0"
 1/2" = 1'-0"
 INTERIOR FLOOR PLAN & EQUIPMENT LIST

Sheet
(893) 1-101

EQUIPMENT SCHEDULE:
CS - CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS
1	Range With Oven - 6 Open Burners	X	X	18	Dishwasher - 1400mm Deep Type	X	X	38	Wall Mount Stainless Steel Overhill - 96"	X	X
1B	Sink/Hand Basin	X	X	20	Garage Car	X	X	39	Wall Mount Stainless Steel Overhill - 96"	X	X
2	Countertop Drain - 36"	X	X	21	Trash Can 42"	X	X	40	Hand Mixer	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator Fridge - 42"	X	X	41	Food Slicer	X	X
4	Box Cider And Bin	X	X	23	Commercial Food Blender	X	X	42	5-Tier Wire Shelving Unit - 12" X 24"	X	X
5	Reach-In Refrigerator - 2 Door	X	X	24	Food Processor	X	X	43	30" Heavy Door	X	X
6	4 Compartment Sink	X	X	25	Metal Cart - 24" X 48"	X	X	44	Hot Cooker	X	X
7	Countertop Dishwasher With Equipment Stand	X	X	26	Wall Mount Hand Sink	X	X	45	Countertop Soap Dispenser	X	X
8	Food Slicer	X	X	27	Hand Mixer	X	X	50	Hot Food Table - 5'WH	X	X
9	Stainless Steel Work Table - 30" X 60"	X	X	28	Hand Mixer	X	X	51	Hot Food Table - 5'WH	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Stand For Blender	X	X	52	Hot Food Table - 5'WH	X	X
11	Metal Cart - 24" X 60"	X	X	30	Hot Food Warning Cabinet	X	X	53	Shelving Shelf Table 30"X27"	X	X
12	Planetary Mixer	X	X	31	Reach-In Freezer - 2 Door	X	X	60	Exterior Door - 42"	X	X
13	Exterior Door - 36"	X	X	32	Reach-In Refrigerator - 2 Door	X	X	81	Electrical Panel	X	X
14	Single Grid Connecter Oven	X	X	33	Security Cam	X	X	82	Interior Window	X	X
15	Countertop Connecter Slicer	X	X	34	Sink Drainboard - 24"	X	X	83	Exterior Window	X	X
16	2 Compartment Sink	X	X	35	Clean Drainboard - 24"	X	X	84	RVAC Unit	X	X
17	Microwave Oven	X	X	36	Tandem Water Heater	X	X				
18	Immersion Blender	X	X	37	Coffee Brewer	X	X				



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OAKLAND UNIFIED SCHOOL DISTRICT

OAKLAND USD
RALPH J BUNCHE ACADEMY
KITCHEN COMPLEX
1240 18TH STREET
OAKLAND, CA 94607

Drawn By: Approved By:

DATE: DESCRIPTION: NAME:

REVISIONS:

NO. DATE DESCRIPTION NAME:

1 11/17 SCALE 1/4" = 1'-0"

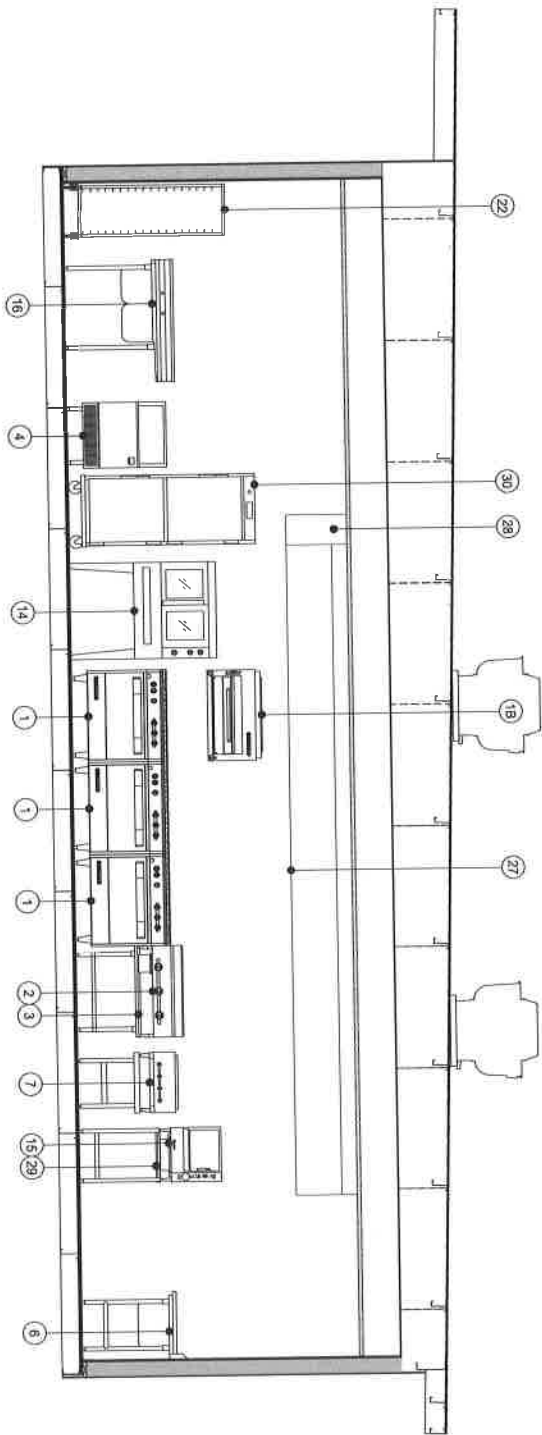
2 2/24 SCALE 1/2" = 1'-0"

INTERIOR CURBSIDE ELEVATION & EQUIP. LIST

Sheet: **(893) I-201**

EQUIPMENT SCHEDULE:
CS = CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS
1	Range With Oven - 4 Open Burners	X	X	19	Culinary - Low Temp Door Type	X	X	30	Wall Mount Stainless Steel Overhaul - 68"	X	X
1B	Stainless Steel	X	X	20	Garbage Can	X	X	31	Hand Mixer	X	X
2	Countertop Drain - 36"	X	X	21	Freezer - 42"	X	X	40	Wife Dispenser	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator Freezer - Reach In	X	X	41	Temp Log	X	X
4	Ice Chisel And Bin	X	X	23	Commercial Food Blender	X	X	42	5-Tier Wire Stacking Unit - 14" x 24"	X	X
5	Reach-In Refrigerator - 2 Door	X	X	24	Food Processor	X	X	43	36" Interior Door	X	X
6	4 Compartment Sink	X	X	25	Metal Cart - 24" X 48"	X	X	44	Roll Cocker	X	X
7	Countertop Dishwasher With Equipment Stand	X	X	26	Wall Mount Hand Sink	X	X	45	Countertop Soup Warmer	X	X
8	Food Slicer	X	X	27	Type 1 Grates Hood	X	X	50	Hot Food Table - 5 Wall	X	X
9	Stainless Steel Work Table - 30" X 96"	X	X	28	Animal Automatic Fire Suppression Automaton	X	X	51	Cold Buffet	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Stand For Steamer	X	X	52	Stainless Steel Table 30"X72"	X	X
11	Metal Cart - 24" X 48"	X	X	30	Hot Food Warmup Cabinet	X	X				
12	Panetary Mixer	X	X	31	Reach-In Freezer - 2 Door	X	X	60	Entrance Door - 42"	X	X
13	Entrance Door - 36"	X	X	32	Reach-In Refrigerator - 2 Door	X	X	61	Electrical Panel	X	X
14	Single Stage Convection Oven	X	X	33	Security Cart	X	X	62	Interior Window	X	X
15	Countertop Convection Steamer	X	X	34	Stainless Steel Table - 24"	X	X	63	Entrance Window	X	X
16	2 Compartment Sink	X	X	35	Clear Dish Rack - 24"	X	X	64	RVAC Unit	X	X
17	Microwave Oven	X	X	36	Tandem Water Heater	X	X				
18	Immersion Blender	X	X	37	Coffee Brewer	X	X				



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REV. DATE DESCRIPTION NAME
DELTA 31REV. 4

Drawn By: Approved By:
DATE: DATE:
CHECKED: DATE:
11/17 SCALE: 1/4" = 1'-0"
2204 SCALE: 1/2" = 1'-0"
INTERIOR ROADSIDE
ELEVATION & EQUIP. LIST

(893) 1-202

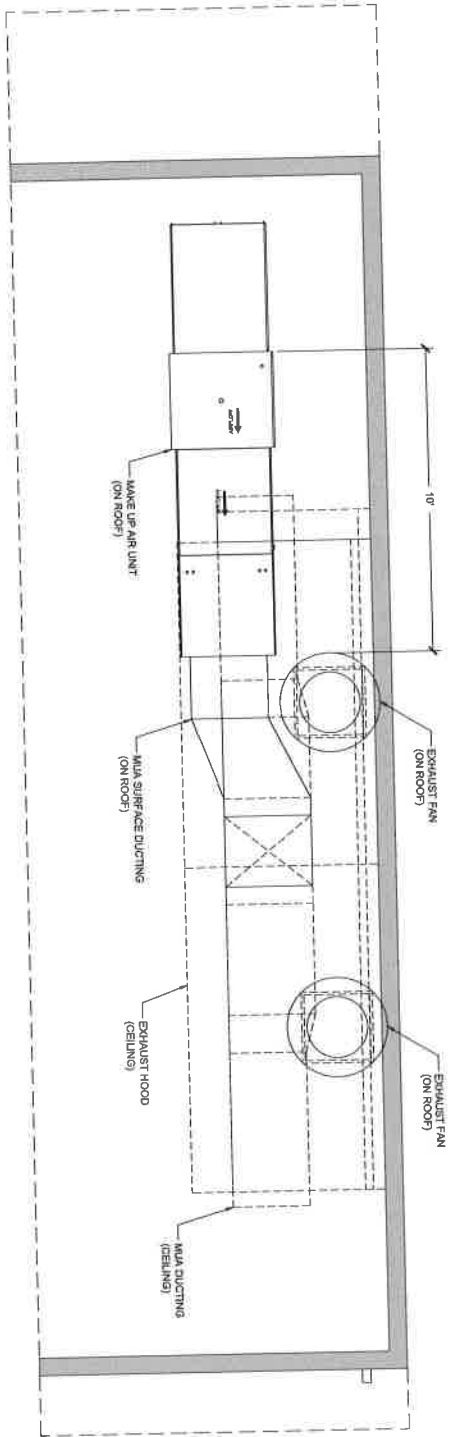
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OAKLAND, CA 94607

REV.	DATE	DESCRIPTION	BY
DELTA	3	REV.	4
DN		Approved By:	
DN		Drawn By:	
QUOTE NUMBER	UNT180488		
SIT-420	M893		
11X17 SCALE	1/4" = 1'-0"		
22X34 SCALE	1/2" = 1'-0"		

MAKEUP AIR DUCTING PLAN

Sheet:
(893) M-102



HOOD INFORMATION - MECHANICAL AIR BALANCE

HOOD TAG	NO.	LENGTH	WIDTH	DEPTH	TYPE	EXHAUST	CFM	LOCATION	DATE
1	1	12'-0"	3'-0"	2'-0"	TYPE 1	EXHAUST	4000	1ST FLOOR	6/18/18
2	1	12'-0"	3'-0"	2'-0"	TYPE 2	EXHAUST	518	1ST FLOOR	6/18/18

HOOD OPTIONS

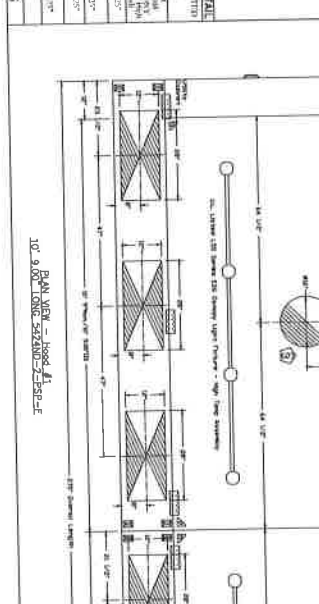
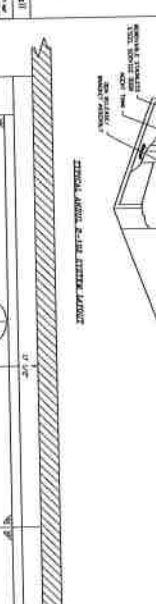
HOOD TAG	NO.	TYPE	SIZE	LOCATION	DATE
1	1	TYPE 1	12'-0" x 3'-0"	1ST FLOOR	6/18/18
2	1	TYPE 2	12'-0" x 3'-0"	1ST FLOOR	6/18/18

APPROXIMATE HOOD PLACEMENTS

HOOD TAG	NO.	POS.	LENGTH	WIDTH	DEPTH	TYPE	EXHAUST	CFM	LOCATION
1	1	FRONT	12'-0"	3'-0"	2'-0"	TYPE 1	EXHAUST	4000	1ST FLOOR
2	1	FRONT	12'-0"	3'-0"	2'-0"	TYPE 2	EXHAUST	518	1ST FLOOR

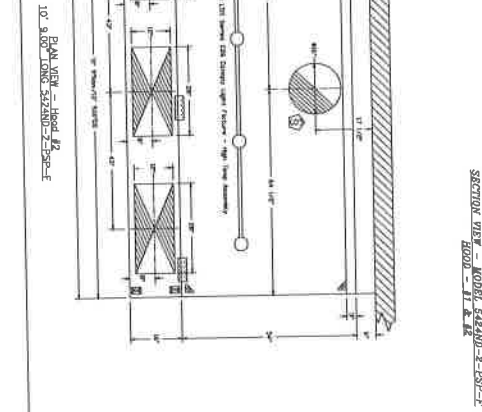
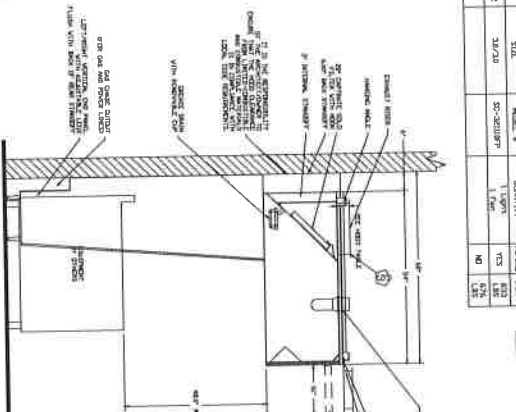
CALCULATIONS UTILIZED

NO.	DESCRIPTION	DATE
1	MECHANICAL AIR BALANCE	6/18/18
2	MECHANICAL AIR BALANCE	6/18/18



MECHANICAL AIR BALANCE

MECHANICAL AIR BALANCE	MECHANICAL AIR BALANCE
TOTAL HOOD EXHAUST	4516 CFM
HOOD #1A VIA PSP	4000 CFM
DEDICATED #1A VIA DIFFUSER	518 CFM
REMAINDER FROM HVAC	0 CFM



1/2 Print Overall Cup Detail

HOOD #1 HANGING ANGLE DETAIL

HOOD #2 HANGING ANGLE DETAIL

HOOD #3 HANGING ANGLE DETAIL

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HOOD #100 HANGING ANGLE DETAIL

MECHANICAL AIR BALANCE

TOTAL HOOD EXHAUST 4516 CFM

HOOD #1A VIA PSP 4000 CFM

DEDICATED #1A VIA DIFFUSER 518 CFM

REMAINDER FROM HVAC 0 CFM

CAPTIVE AIR

Los Angeles Office

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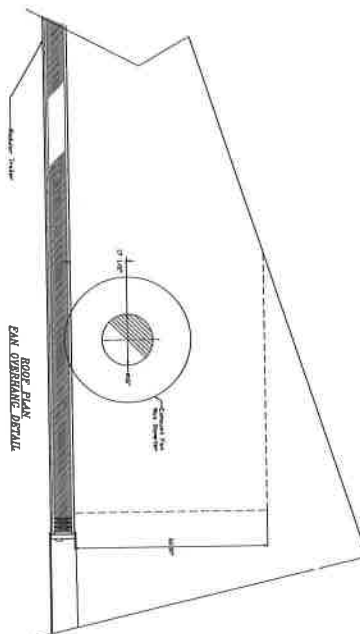
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KITCHEN COMPLEX
1240 18TH STREET
OAKLAND, CA 94607

DELTA 3 REV. 4

Drawn By: Approved By:
Checked By: Date:
Scale: 3/4" = 1'-0"
Material: M893
100% SCALE: N/A

EXHAUST HOOD & ANSUL DETAILS

(893) M-501



OUSD - Ralph Bunche HS - Oakland, CA rev1
 OAKLAND, CA, 94607
 DATE: 6/11/2018
 DWGNO: 2096453
 DRAWING: 001-01
 SCALE: 3/4" = 1'-0"
 MASTER DRAWING

CAPTIVE AIR
 Los Angeles Office
 1810 14th St Suite 214, East Wharfedale, CA, 94612 PHONE: (510) 276-8000 FAX: (510) 747-0630 EMAIL: info@captivemfg.com
 www.captivemfg.com

PRELIMINARY - NOT FOR CONSTRUCTION 6/18/2018 11:20:19 AM

REV.	DATE	DESCRIPTION	BY
DELTA 3	REV. 4		

DRAWN BY: [Blank]
 APPROVED BY: [Blank]
 CHECKED BY: [Blank]
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 2004 SCALE: N/A
 EXHAUST FAN OVERHANG
 DETAIL

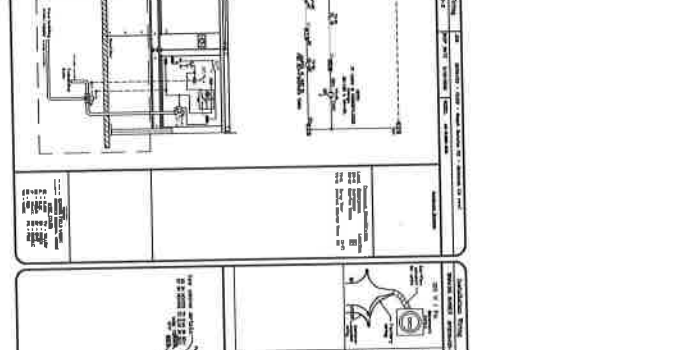
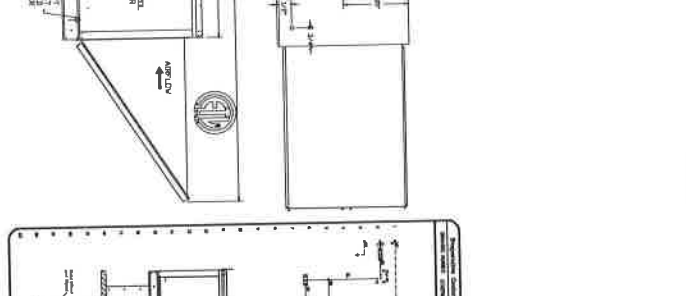
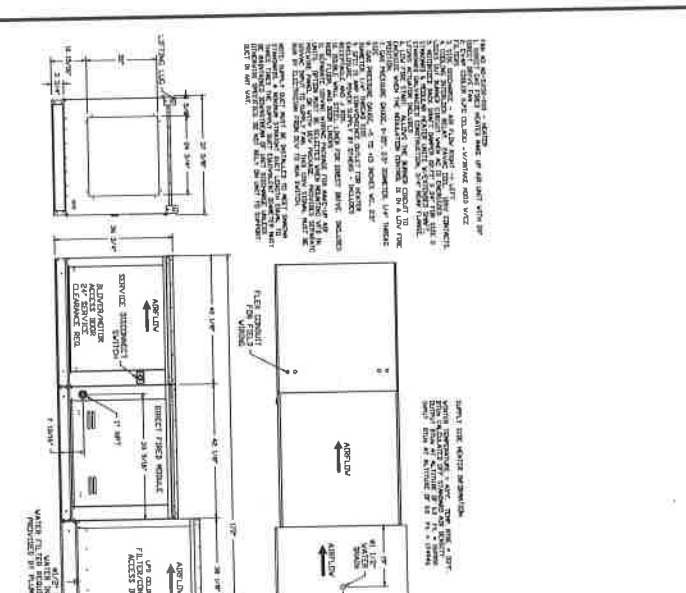
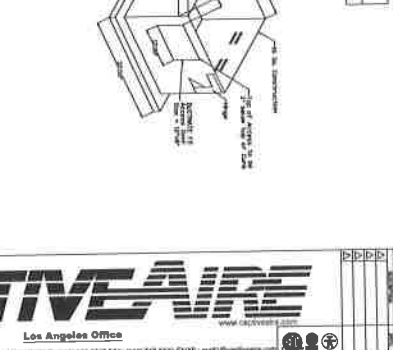
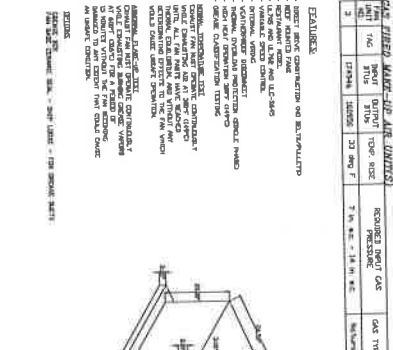
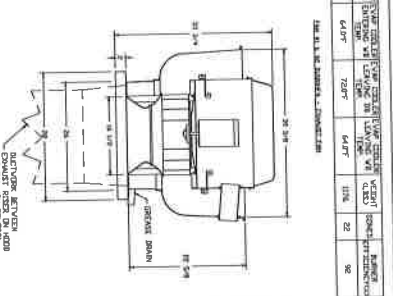
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(893) M-504

AIR FLOW INFORMATION - (AS APPLIED)										
NO.	AREA	TYPE	FLOW	VELOCITY	CFM	CFM/FT ²	VELOCITY	CFM	CFM/FT ²	VELOCITY
1	100	100	100	100	100	100	100	100	100	100
2	200	200	200	200	200	200	200	200	200	200
3	300	300	300	300	300	300	300	300	300	300



<p>REVISIONS</p> <table border="1"> <thead> <tr> <th>NO.</th> <th>DATE</th> <th>DESCRIPTION</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>6/18/2018</td> <td>ISSUED FOR PERMIT</td> </tr> </tbody> </table>		NO.	DATE	DESCRIPTION	1	6/18/2018	ISSUED FOR PERMIT	<p>DATE: 6/18/2018 TIME: 11:20:26 AM</p>
NO.	DATE	DESCRIPTION						
1	6/18/2018	ISSUED FOR PERMIT						
<p>PROJECT INFORMATION</p> <p>CLIENT: DUSD - Ralph Bunche HS - Oakland, CA PROJECT: OAKLAND, CA, 94607</p>		<p>OWNER DUSD - Ralph Bunche HS - Oakland, CA 1240 18TH STREET OAKLAND, CA 94607</p>						
<p>DESIGNER CAPTIVE AIR 1000 W. 10TH STREET LOS ANGELES, CA 90057</p>		<p>PROJECT NO. 2</p>						
<p>SCALE 3/4" = 1'-0"</p>		<p>DATE 5/10/2018</p>						
<p>PROJECT NO. 2</p>		<p>DATE 5/10/2018</p>						



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6/18/2018 11:20:26 AM

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 1240 18TH STREET
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REVISIONS

NO.	DATE	DESCRIPTION	VALUE
1	5/10/2018	ISSUED FOR PERMIT	

PROJECT INFORMATION

CLIENT: DUSD - Ralph Bunche HS - Oakland, CA
 PROJECT: OAKLAND, CA, 94607

OWNER
 DUSD - Ralph Bunche HS - Oakland, CA
 1240 18TH STREET
 OAKLAND, CA 94607

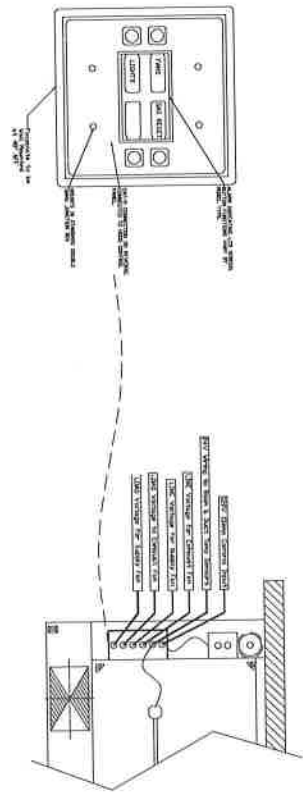
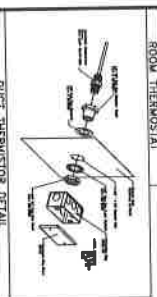
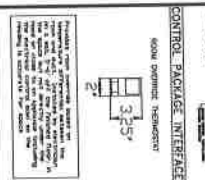
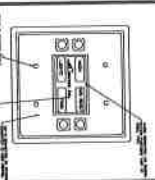
DESIGNER
 CAPTIVE AIR
 1000 W. 10TH STREET
 LOS ANGELES, CA 90057

PROJECT NO.
 2

SCALE
 3/4" = 1'-0"

DATE
 5/10/2018

PROJECT NO.	20180202	DATE	6/18/2018
REV	NO	DESCRIPTION	DATE
1	1	ISSUED FOR PERMIT	6/18/2018
2	1	ISSUED FOR CONSTRUCTION	6/18/2018
3	1	ISSUED FOR CONSTRUCTION	6/18/2018
4	1	ISSUED FOR CONSTRUCTION	6/18/2018



NO.	DESCRIPTION	DATE	BY	CHKD.
1	CONTROL PANEL TO FAN	5/15/2018	SM	SM
2	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM
3	CONTROL PANEL TO ROOM THERMISTOR	5/15/2018	SM	SM
4	CONTROL PANEL TO DUCT THERMISTOR	5/15/2018	SM	SM
5	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM
6	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM
7	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM
8	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM
9	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM
10	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM
11	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM
12	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM
13	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM
14	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM
15	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM
16	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM
17	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM
18	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM
19	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM
20	CONTROL PANEL TO EXHAUST FAN	5/15/2018	SM	SM

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1810 Hwy 91 Suite 214, Santa Monica, CA 90405 PHONE: (310) 879-8000 FAX: (310) 897-6800 EMAIL: info@captivair.com

DUSD - Ralph Bunche HS - Oakland, CA rev1
OAKLAND, CA, 94607

DATE: 5/15/2018
DRAWN BY: SM-81
SCALE: 3/4" = 1'-0"
PANEL DRAWING

SHEET NO. 4

PRELIMINARY - NOT FOR CONSTRUCTION 6/18/2018 11:20:33 AM

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466 WEST FALLBROOK AVE
SUITE 108
FREMONT, CA 94538
PHONE: 510-776-1123
WWW.KTTOGO.COM

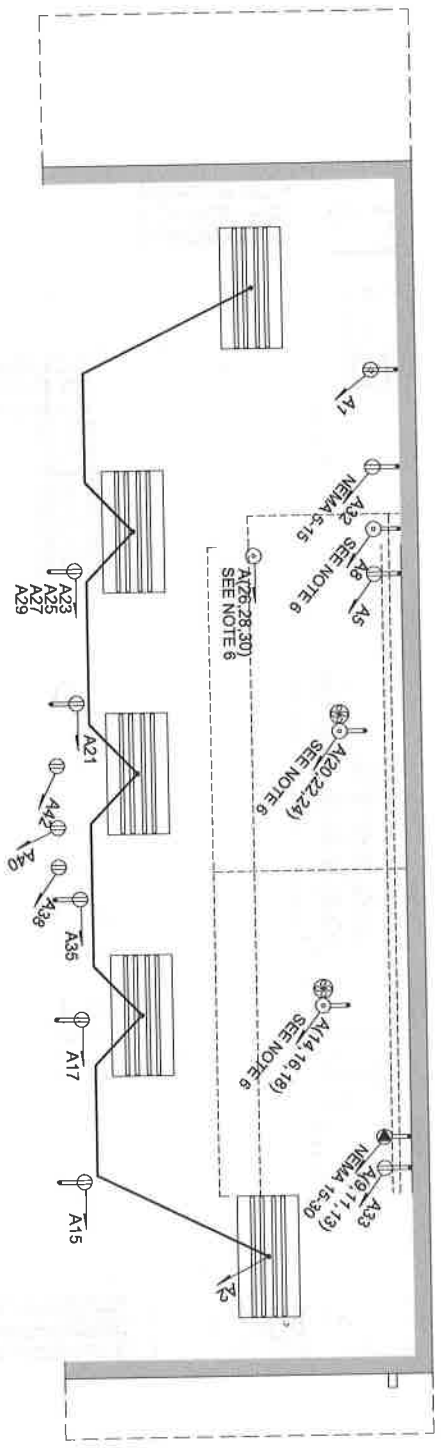
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Manufacturing

OAKLAND USD
RALPH J BUNCHE ACADEMY
KITCHEN COMPLEX
1240 18TH STREET
OAKLAND, CA 94607

REV	DATE	DESCRIPTION	NAME
1			
2			
3			
4			

Drawn By: **DELTA 3REV. 4**
Checked By: **SM-81**
DATE PLOTTED: 5/17/2018 11:20:33 AM
SCALE: 3/4" = 1'-0"
PANEL DRAWING

1. CIRCUITS A14, 16, 18, A(20,22,24), A(26,28,30) ARE EXTERIOR HARDWIRED CONNECTIONS.
2. CIRCUIT A41 IN AN EXTERIOR RECEPTACLE, WITH WEATHER PROOF EXTRA HEAVY DUTY COVER.
3. ALL 120 VOLTS SINGLE PHASE, 15 AND 20 AMP RECEPTACLES SHALL BE GROUND FAULT PROTECTED OR PROTECTED BY GFCI BREAKER.
4. ALL INTERIOR RECEPTACLES UP 12" TO BOTTOM, UNLESS OTHERWISE NOTED.
5. DRAWINGS ARE DIAGRAMMATIC AND INDICATE GENERAL INTENT OR ARRANGEMENT OF SYSTEMS.
6. SEE SHEET (893) M-506 FOR HOOD CONTROL PANEL WIRING DIAGRAM.
7. CIRCUITS A15, A17, A21, A23, A25, A27, A29, A38, A40 & A42 TO BE CORD DROPS.
8. SEE SHEET (894) E-801 FOR PANEL SCHEDULE.



⊕	1/4" - 4 TUBE FLUORESCENT FIXTURE
⊕	1/4" - 3 TUBE FLUORESCENT FIXTURE
⊕	SINGLE OUTLET - FLUSH MOUNTED
⊕	DUPLEX OUTLET - FLUSH MOUNTED
⊕	DUPLEX OUTLET - SURFACE MOUNTED
⊕	FOURPLEX OUTLET - FLUSH MOUNTED
⊕	FOURPLEX OUTLET - SURFACE MOUNTED
⊕	HARDWARE CONNECTION - FLUSH MOUNTED
⊕	HARDWARE CONNECTION - SURFACE MOUNTED
⊕	200V OUTLET - FLUSH MOUNTED
⊕	200V OUTLET - SURFACE MOUNTED
⊕	EXPANSI PAN
⊕	SWITCH - FLUSH MOUNTED
⊕	SWITCH - SURFACE MOUNTED
⊕	SWAY SWITCH - FLUSH MOUNTED
⊕	SWAY SWITCH - SURFACE MOUNTED
⊕	DRY SENSITIVE (NUMBER 60)
⊕	SENSOR LIGHT / ENTRY LIGHT
⊕	TOXIC PROOF LIGHTHOOD LIGHT
⊕	EMERGENCY EXIT LIGHT

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OAKLAND, CA 94607

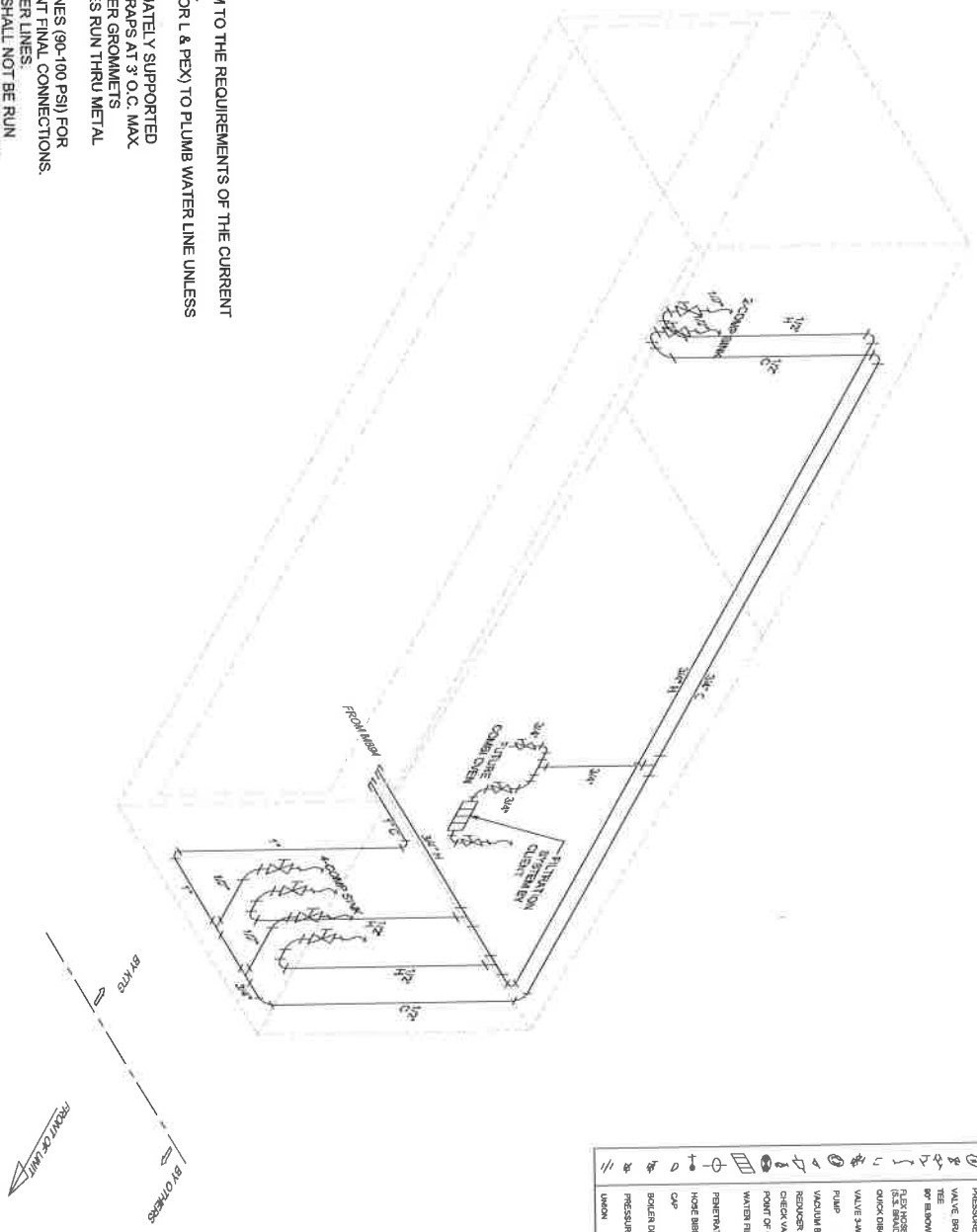
REV	DATE	DESCRIPTION	NAME
DELTA 3	REV. 4		

Electrical Floor Plan Schematic

(893) E-101

WATER PLUMBING SCHEMATIC

- NOTES:**
1. ALL WORK SHALL CONFORM TO THE REQUIREMENTS OF THE CURRENT CODES AND REGULATIONS.
 2. USE COPPER PIPE TYPE K OR L & PEVX TO PLUMB WATER LINE UNLESS OTHERWISE SPECIFIED.
 3. ALL LINES SHALL BE ADEQUATELY SUPPORTED WITH GALV. STL. 2 HOLE STRAPS AT 3' O.C. MAX. WHENEVER PLUMBING LINES RUN THRU METAL PLATES, SKIN, CURB, ETC.
 4. ALWAYS USE ROUND RUBBER GROMMETS.
 5. PRESSURE TEST WATER LINES (90-100 PSI) FOR LEAKS PRIOR TO EQUIPMENT FINAL CONNECTIONS.
 6. FOR STORAGE: DRAIN WATER LINES.
 7. EXPOSED SURFACE LINES SHALL NOT BE RUN UNLESS APPROVED BY CARLIN MANUFACTURING PIPES TO BE RUN HORIZONTALLY UNDER THE FLOOR AS CLOSE AS POSSIBLE TO BOTTOM OF THE FLOOR EXCEPT WHERE NOTED.
 8. PRESSURE AVAILABLE ON SITE TO BE MAXIMUM 55 PSI, MINIMUM 40 PSI.



SYM	DESCRIPTION
○	HOT WATER LINE
○	COLD WATER LINE
○	PRESSURE REGULATOR
○	VALVE BRASS BALL
○	TEE
○	90° ELBOW
○	FLAT HOSE ASSEMBLY (3/8\"/>

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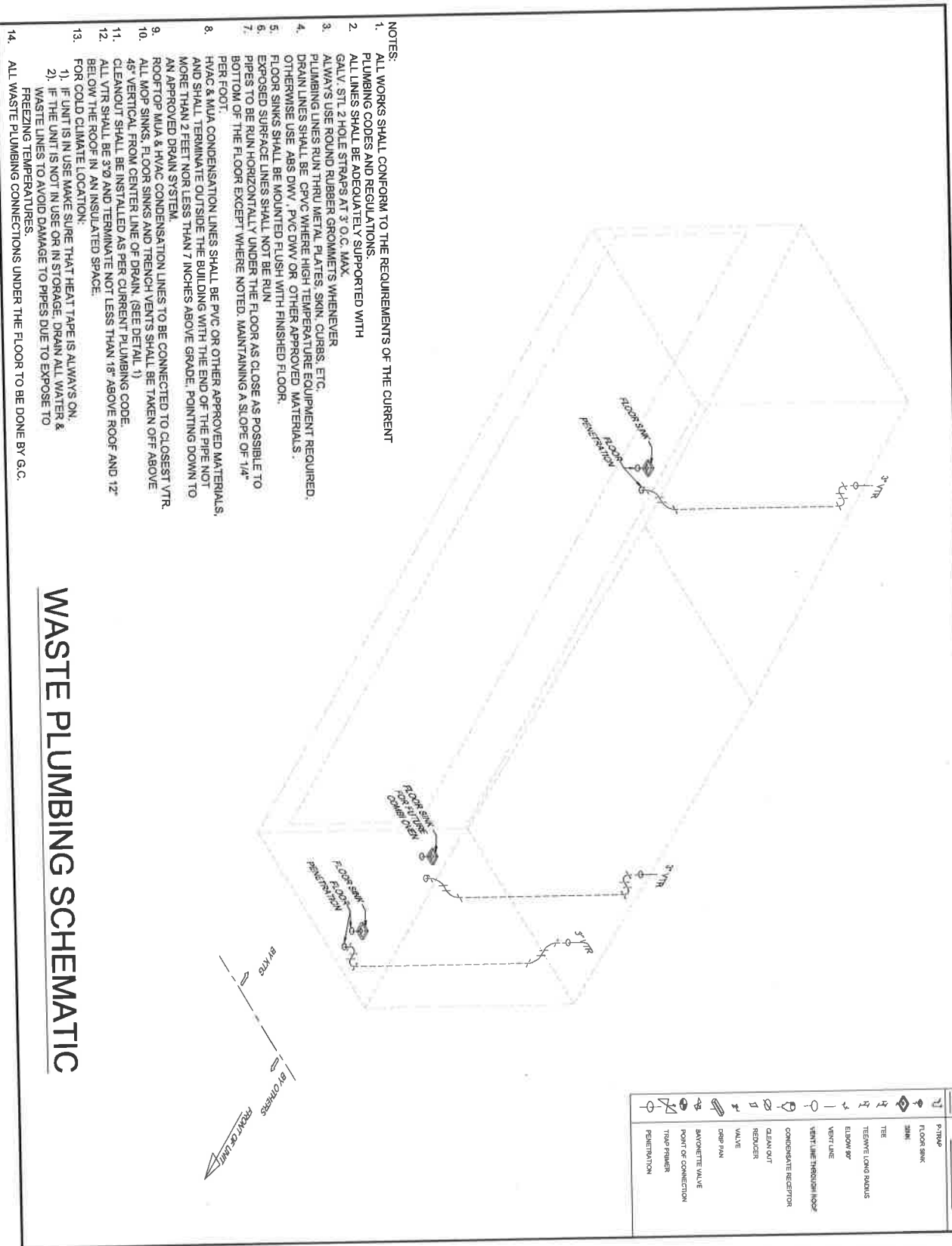
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 508-276-0123
www.cadltrim.com
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REV	DATE	DESCRIPTION	NAME
DELTA 3	3	REV. 4	

Drawn By: [Blank] Approved By: [Blank]
 QUOTE NUMBER: [Blank] UNIT NUMBER: [Blank]
 SFT-2501 [Blank]
 11577 SCALE: N/A
 1224 SCALE: N/A

FRESH WATER PLUMBING SCHEMATIC

(893) P-601



- NOTES:
1. ALL WORKS SHALL CONFORM TO THE REQUIREMENTS OF THE CURRENT PLUMBING CODES AND REGULATIONS.
 2. ALL LINES SHALL BE ADEQUATELY SUPPORTED WITH GALV. STL 2 HOLE STRAPS AT 3' O.C. MAX.
 3. ALWAYS USE ROUND RUBBER GROMMETS WHENEVER PLUMBING LINES RUN THRU METAL PLATES, SKIN, CURBS, ETC.
 4. DRAIN LINES SHALL BE CPVC WHERE HIGH TEMPERATURE EQUIPMENT REQUIRED. OTHERWISE USE ABS DWV, PVC DWV OR OTHER APPROVED MATERIALS.
 5. FLOOR SINKS SHALL BE MOUNTED FLUSH WITH FINISHED FLOOR.
 6. EXPOSED SURFACE LINES SHALL NOT BE RUN PIPES TO BE RUN HORIZONTALLY UNDER THE FLOOR AS CLOSE AS POSSIBLE TO BOTTOM OF THE FLOOR EXCEPT WHERE NOTED. MAINTAINING A SLOPE OF 1/4" PER FOOT.
 7. HVAC & MUA CONDENSATION LINES SHALL BE PVC OR OTHER APPROVED MATERIALS, AND SHALL TERMINATE OUTSIDE THE BUILDING WITH THE END OF THE PIPE NOT MORE THAN 2 FEET NOR LESS THAN 7 INCHES ABOVE GRADE. POINTING DOWN TO AN APPROVED DRAIN SYSTEM.
 8. ALL MOP SINKS, FLOOR SINKS AND TRENCH VENTS SHALL BE TAKEN OFF ABOVE ROOFTOP MUA & HVAC CONDENSATION LINES TO BE CONNECTED TO CLOSEST VTR.
 9. ALL VTR SHALL BE INSTALLED AS PER CURRENT PLUMBING CODE.
 10. CLEANOUT SHALL BE INSTALLED AS PER CURRENT PLUMBING CODE.
 11. ALL VTR SHALL BE 3/8" AND TERMINATE NOT LESS THAN 18" ABOVE ROOF AND 12" BELOW THE ROOF IN AN INSULATED SPACE.
 12. FOR COLD CLIMATE LOCATION:
 - 1) IF UNIT IS IN USE MAKE SURE THAT HEAT TAPE IS ALWAYS ON.
 - 2) IF THE UNIT IS NOT IN USE OR IN STORAGE, DRAIN ALL WATER & WASTE LINES TO AVOID DAMAGE TO PIPES DUE TO EXPOSE TO FREEZING TEMPERATURES.
 13. ALL WASTE PLUMBING CONNECTIONS UNDER THE FLOOR TO BE DONE BY G.C.

WASTE PLUMBING SCHEMATIC

PRELIMINARY - NOT FOR CONSTRUCTION

6/18/2018 11:20:36 AM

REV.	DATE	DESCRIPTION	NAME
DELTA 3	REV. 4		

Drawn By: Approved By:
 Design DN: Part Number:
 S17-030 M893
 UNIT SCALE: N/A
 2224 SCALE: N/A

WASTE WATER PLUMBING SCHEMATIC
 Sheet
(893) P-602

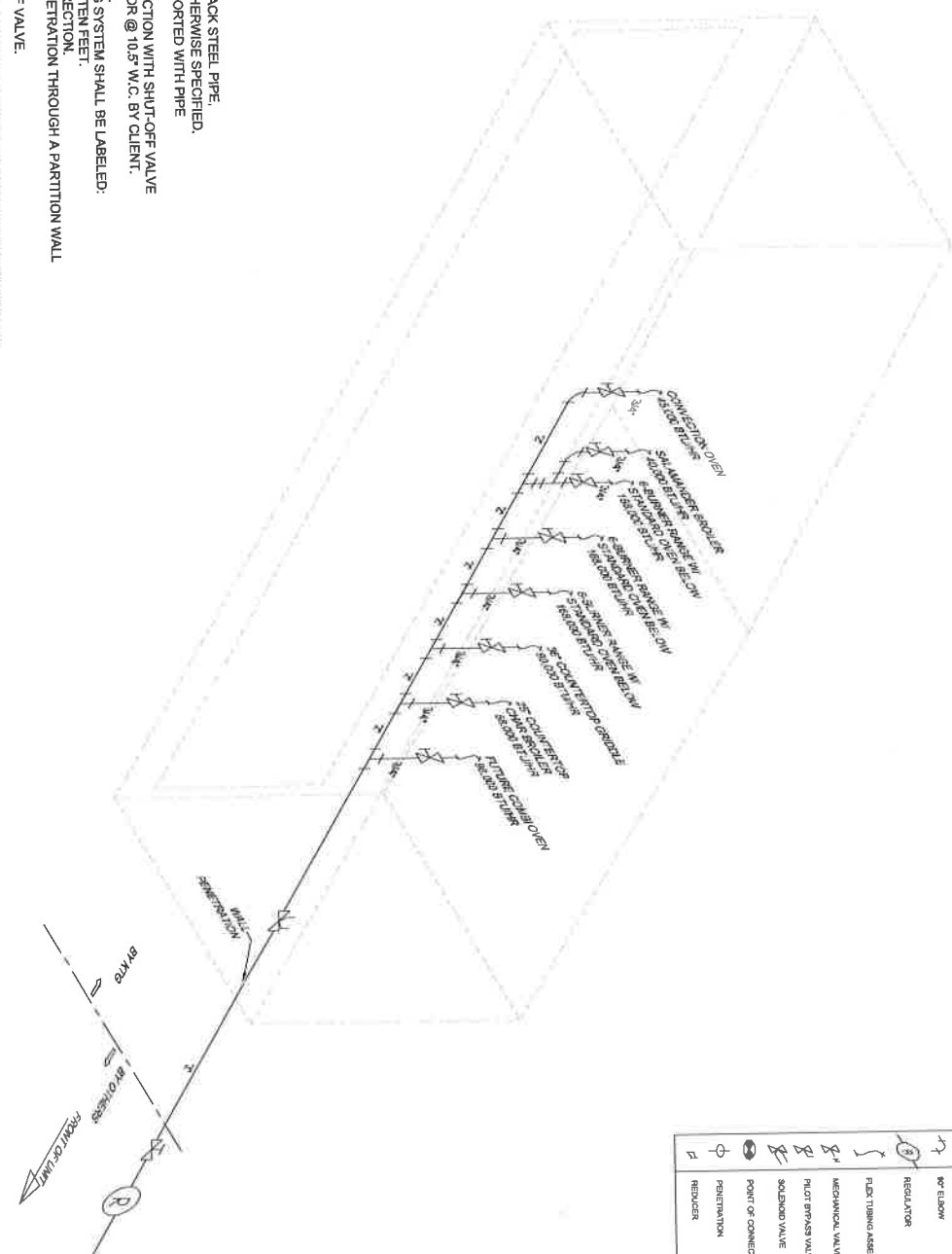
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- NOTES:
1. GAS LINES SHALL BE IN BLACK STEEL PIPE, SCHEDULE 40, UNLESS OTHERWISE SPECIFIED.
 2. GAS LINES SHALL BE SUPPORTED WITH PIPE STRAPS.
 3. SINGLE POINT GAS CONNECTION WITH SHUT-OFF VALVE AND PRESSURE REGULATOR @ 10.5" W.C. BY CLIENT.
 4. PRESSURE TEST GAS LINE.
 5. LABELING: THE GAS PIPING SYSTEM SHALL BE LABELED:
 - i. AT A MINIMUM OF EVERY TEN FEET.
 - ii. ON EACH SIDE OF A PENETRATION THROUGH A PARTITION WALL FLOOR OR CEILING; AND
 - iii. AT EVERY GAS SHUT-OFF VALVE.
 6. THE LABELS SHALL BE:
 - i. (1) COLORED YELLOW WITH BLACK LETTERING, INDICATING THE TYPE OF GAS AND THE PRESSURE CONTAINED WITHIN THE PIPING SYSTEM, AND
 - ii. (2) THE LETTERS SHALL BE SIZED SO THAT LABELING CAN BE READ FROM A NORMAL LINE OF VISION WHEN STANDING AT THE MAIN FLOOR LEVEL.
 7. PIPES TO BE RUN HORIZONTALLY UNDER THE FLOOR AS CLOSE AS POSSIBLE TO BOTTOM OF THE FLOOR EXCEPT WHERE NOTED.



SYM	DESCRIPTION
	VALVE GAS
	TEE
	90° ELBOW
	REGULATOR
	FLARE FITTING ASSEMBLY
	MECHANICAL VALVE
	PILOT BRASSY VALVE
	SOLDERED VALVE
	POINT OF CONNECTION
	PENETRATION
	REDUCER

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OAKLAND UNIFIED
SCHOOL DISTRICT

**RALPH J BUNCHE ACADEMY
KITCHEN COMPLEX**
1240 18TH STREET
OAKLAND, CA 94607

REV	DATE	DESCRIPTION	NAME

Drawn By: **DELTA**

Checked By: **3**

Approved By: **REV. 4**

DATE: 5/17/2018

UNITS: INCHES

SCALE: 1/4" = 1'-0"

DATE: 5/17/2018

SCALE: N/A

DATE: 5/17/2018

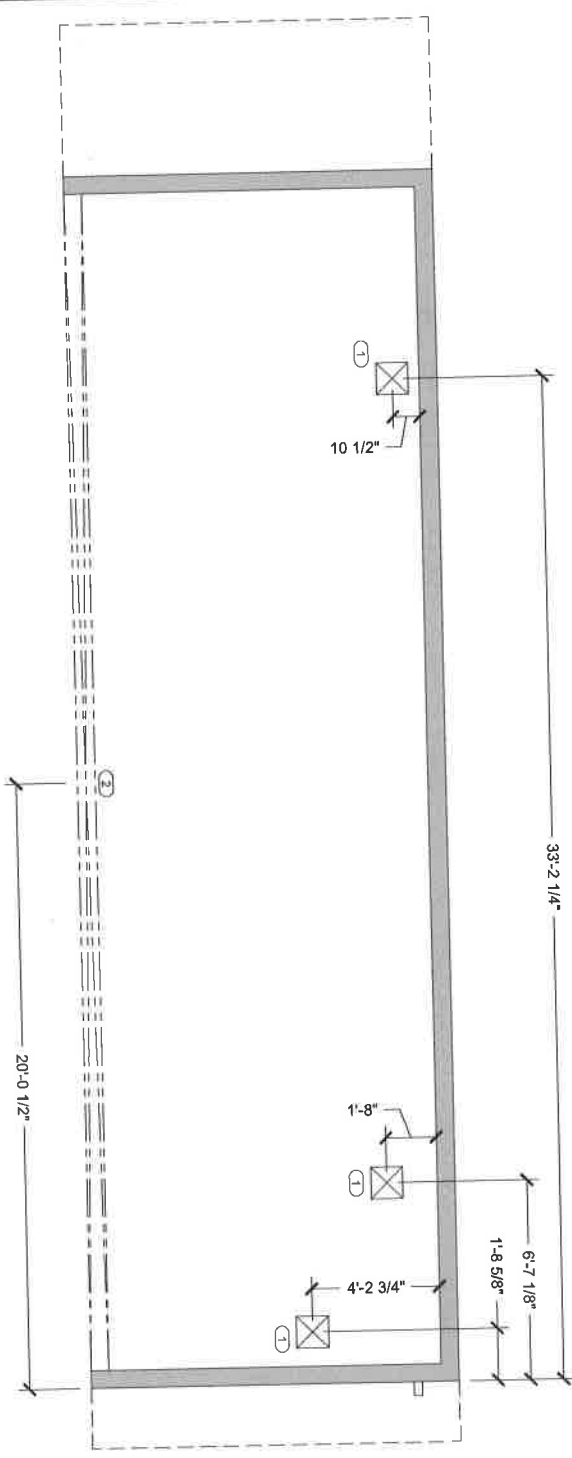
SCALE: N/A

GAS PLUMBING SCHEMATIC

(893) P-603

CUTOUT SCHEDULE		
CUTOUT TAG	CUTOUT SIZE	CUTOUT NOTES
1	12.58" W x 19.98" H	OPENING FOR ESCAPE SINK
2	38" W x 7.2" H	WALL OPENING

NOTE: DIMENSIONS TO BE VERIFY BY SHELL OR MODULE UNIT MANUFACTURER.



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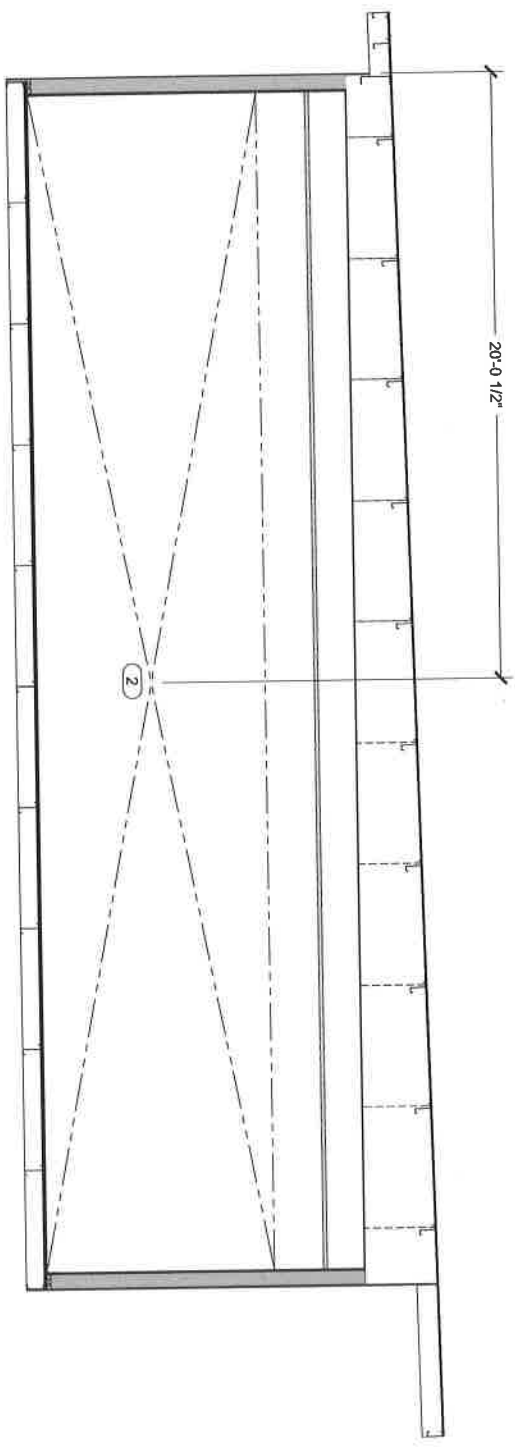
REV.	DATE	DESCRIPTION	NAME
DELTA 3			
4			

Drawn By: [blank] Approved By: [blank]
 QUOTE NUMBER: STY-030 MRS3
 UNIT NUMBER: MRS3
 TITLE SCALE: 1/4" = 1'-0"
 2004 SCALE: 1/2" = 1'-0"

STRUCTURAL FLOOR CUTOUT PLAN
 Sheet
(893) S-101

OUTPUT TAG	OUTPUT SIZE	OUTPUT NOTES
1	12'-0" W x 12'-0" L	OPENING FOR FLOOR SINK
2	38" H W x 1'-6" H	WALL OPENING

NOTE: DIMENSIONS TO BE VERIFY BY SHELL OR MODULE UNIT MANUFACTURER.



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OAKLAND, CA 94607

REV.	DATE	DESCRIPTION	BY	CHKD
DELTA 3				
REV. 4				

Drawn By: **DN** Approved By: **MSB**

DATE: 6/18/2018

SCALE: 1/4" = 1'-0"
2 1/2" = 1'-0"

STRUCTURAL CURBSIDE CUTOUT ELEVATION

Sheet: **(893) S-201**

OAKLAND USD

RALPH BUNCHE HIGH SCHOOL

KITCHEN COMPLEX - M894

DRAWING INDEX

SHEET NO.	SHEET CREATED	DESCRIPTION	REV. NUMBER	REV. DATE	REV. NOTE
(894) G-001		Cover Sheet & Drawing Index			
(894) I-101		Interior Floor Plan & Equipment List			
(894) I-201		Interior Corridor Elevation & Equipment List			
(894) I-202		Interior Roadside Elevation & Equipment List			
(894) I-203		Interior Front Elevation & Equipment List			
(894) I-204		Interior Rear Elevation & Equipment List			
(894) E-101		Electrical Floor Plan Schematic			
(894) E-201		Electrical Panel Schedule(S)			
(894) P-401		Final Water Plumbing Schematic			
(894) P-402		Waste Water Plumbing Schematic			
(894) P-403		Gas Plumbing Schematic			
(894) S-101		Structural Floor Detail Plan			
(894) S-201		Structure Corridor Column Elevation			
(894) S-202		Structural Roadside Column Elevation			
(894) S-204		Structural Rear Column Elevation			

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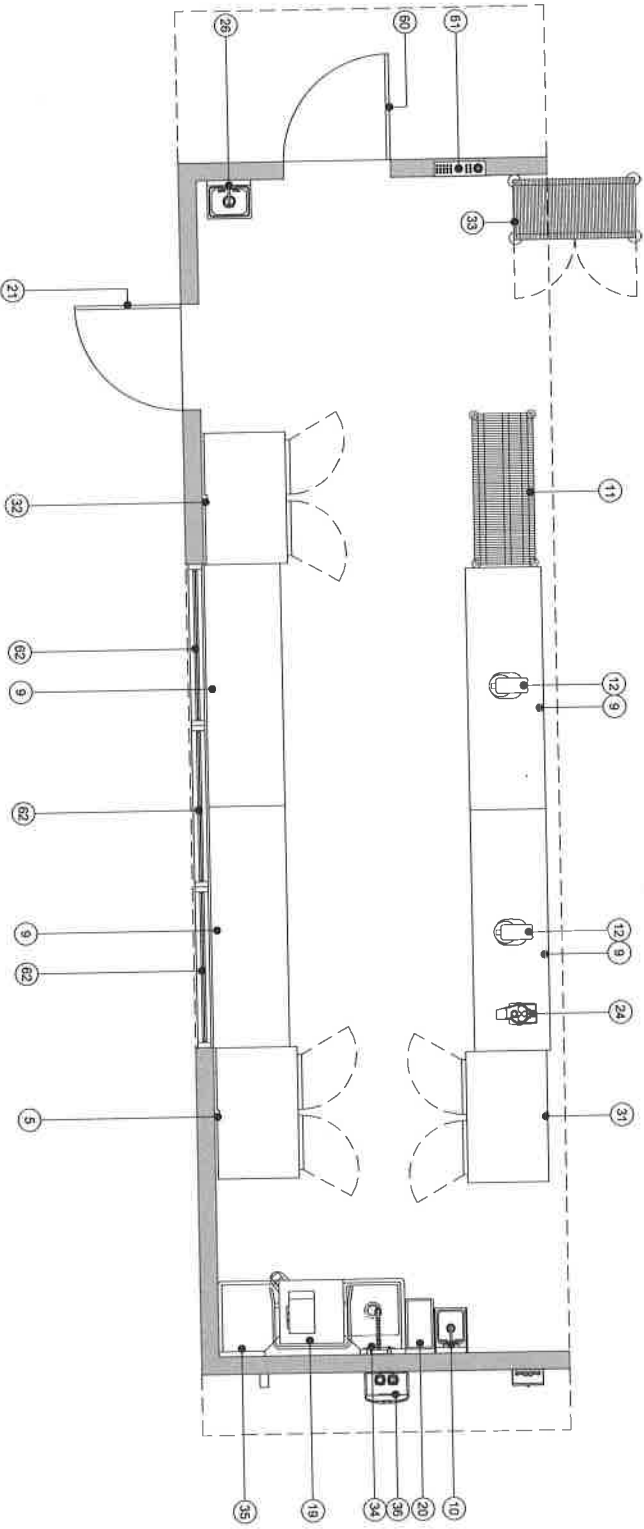
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 <p style="text-align: center;">OAKLAND UNIFIED SCHOOL DISTRICT</p> <p style="text-align: center;">RALPH J BUNCHE ACADEMY KITCHEN COMPLEX 1240 18TH STREET OAKLAND, CA 94607</p>	<p style="text-align: right;">KITCHENS TO GO® <small>RAVE TO GO</small></p> <p style="text-align: right;">468 WEST FAIRBROOK AVE SUITE 108 FRESNO, CA, 93711 589.276-0123 www.ktogo.com www.k-t-g.com</p>	<p style="text-align: right;">CARLIN® Manufacturing</p> <p style="text-align: right;"><small>18 CARLIN MANUFACTURING, INC. IS AN EQUAL OPPORTUNITY AFFIRMATIVE ACTION EMPLOYER. MINORITIES AND WOMEN ARE ENCOURAGED TO APPLY. CARLIN MANUFACTURING, INC. IS AN EQUAL OPPORTUNITY AFFIRMATIVE ACTION EMPLOYER. MINORITIES AND WOMEN ARE ENCOURAGED TO APPLY.</small></p>												
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>REV.</th> <th>DATE</th> <th>DESCRIPTION</th> <th>VALUE</th> </tr> </thead> <tbody> <tr> <td>DELTA 3</td> <td></td> <td></td> <td></td> </tr> <tr> <td>REV. 4</td> <td></td> <td></td> <td></td> </tr> </tbody> </table>	REV.	DATE	DESCRIPTION	VALUE	DELTA 3				REV. 4				<p style="text-align: center;">DRAWN BY: [Name] CHECKED BY: [Name] DATE: 6/18/18 1/4" = 1'-0" SCALE 20% SCALE N/A</p> <p style="text-align: center;">COVER SHEET & DRAWING INDEX</p> <p style="text-align: center;">(894) G-001</p>	
REV.	DATE	DESCRIPTION	VALUE											
DELTA 3														
REV. 4														

EQUIPMENT SCHEDULE:
CS = CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS
1	Fatiga Wm Oven - 6 Open Burners	X	X	10	Dishwasher - Low Temp Case Type	X	X	38	Wall Mount Stainless Dish Oven/Hot - 64"	X	X
1B	Salamander Broiler	X	X	20	Garbage Can	X	X	39	Mini Dispenser	X	X
2	Countertop Griddle - 36"	X	X	21	Interior Case - 42"	X	X	40	Hand Mixer	X	X
3	Countertop Griddle - 36"	X	X	22	Refrigerator - 42"	X	X	41	Hand Mixer	X	X
4	Hot Cakes And Bln	X	X	23	Refrigerator - 42"	X	X	42	5-Tier Wm Stacking Unit - 14" X 24"	X	X
5	Refrigerator - 2 Door	X	X	24	Commercial Food Blender	X	X	43	36" Interior Door	X	X
6	Commercial Sink	X	X	25	Food Processor	X	X	44	Rice Cooker	X	X
7	Commercial Counter Top Equipment Stand	X	X	26	Wash Cart - 24" X 48"	X	X	45	Countertop Soap Wmmer	X	X
8	Food Slicer	X	X	27	1 Type 1 Grease Hood	X	X	50	Hot Food Table - 5 Wall	X	X
9	Stainless Steel Work Table - 30" X 48"	X	X	28	Aval Automatic Fire Suppression Automm	X	X	51	Code Book	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Stand For Shaver	X	X	52	Stainless Steel Table 30X72"	X	X
11	Machine Cart - 24" X 60"	X	X	30	Hot Food Warming Cabinet	X	X	60	Exterior Door - 42"	X	X
12	Panini Maker	X	X	31	Sanitair Fryer - 2 Door	X	X	61	Electrical Panel	X	X
13	Exterior Door - 36"	X	X	32	Refrigerator - 2 Door	X	X	62	Interior Window	X	X
14	Single Stack Convection Oven	X	X	33	Shredder	X	X	63	Exterior Window	X	X
15	Countertop Convection Sautmer	X	X	34	Socket Drainage - 24"	X	X	64	HVAC Unit	X	X
16	Countertop Sink	X	X	35	Handicapped Water Heater	X	X				
17	Microwave Oven	X	X	36	Coffee Brewer	X	X				
18	Immersion Blender	X	X	37							

NOTE: SHELL OR MODULE UNIT SHOWN ONLY AS A GUIDE TO MANUFACTURER FOR EQUIPMENT LAYOUT. MANUFACTURER SHALL USE THEIR STANDARD DSA APPROVED SHELL OR MODULE UNITS.



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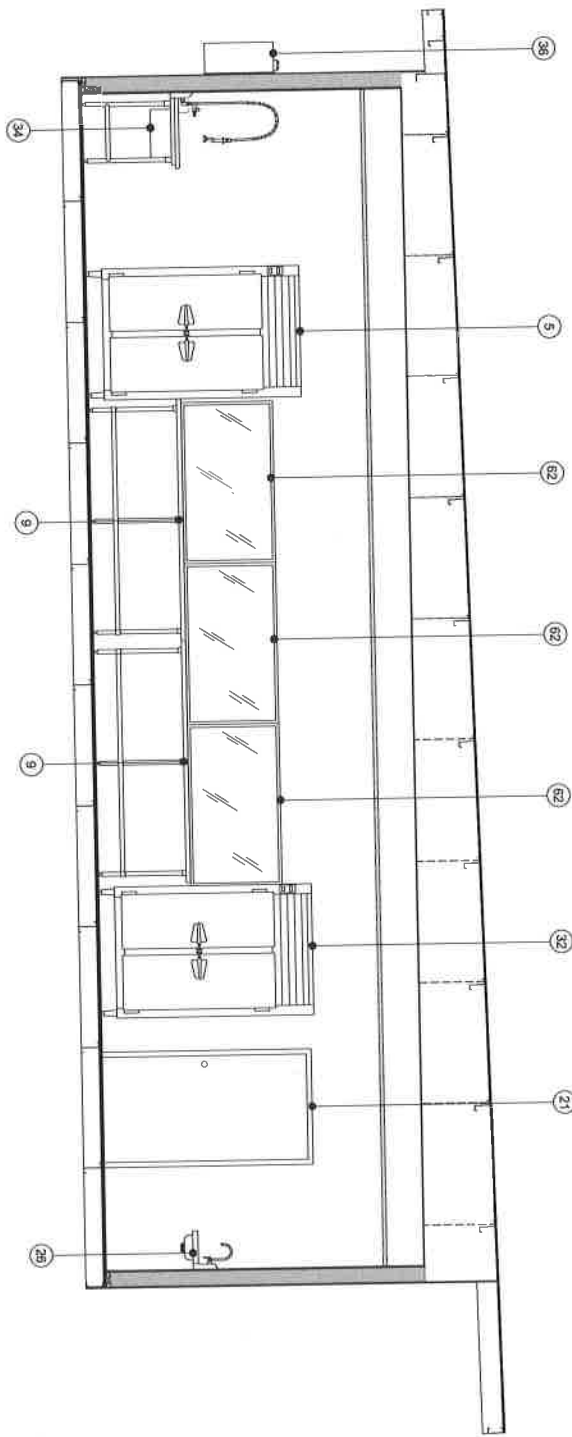
Drawn By: **DELTA 3**
Approved By: **REV. 4**

1/4" = 1'-0"
3/8" = 1'-0"
1/2" = 1'-0"
3/4" = 1'-0"
1" = 1'-0"
INTERIOR FLOOR PLAN &
EQUIPMENT LIST

(894) 1-101

EQUIPMENT SCHEDULE:
CS = CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS
1	Range With Oven - 6 Open Burners	X	X	19	Dishwasher - Low Temp Door Type	X	X	39	Wall Mount Stainless Steel Ovenmitt - 48"	X	X
1B	Steamer Boiler	X	X	20	Cheerings Cabinet	X	X	39	Milk Dispenser	X	X
2	Countertop Griddle - 30"	X	X	21	Interior Door - 42"	X	X	40	Hand Mixer	X	X
3	Equipment Stand - 30"	X	X	22	Refrigerator Rack - 48" H	X	X	41	mpg sink	X	X
4	Ice Chiller And Bin	X	X	23	Commercial Food Blender	X	X	42	5-Tier Wire Stacking Unit - 18" X 24"	X	X
5	Handwash Handdryer - 2 Door	X	X	24	Food Processor	X	X	43	30" Interior Door	X	X
6	Countertop Sink	X	X	25	Mobile Cart - 24" X 48"	X	X	44	Refr. Cooler	X	X
7	Countertop Commercial With Equipment Stand	X	X	26	Wall Mount Hand Sink	X	X	45	Countertop Soap Warmer	X	X
8	Food Slicer	X	X	27	1/2psi Grease Hood	X	X	50	Hot Food Table - 5 Wall	X	X
9	Starline Steam Work Table - 30" X 96"	X	X	28	Auto Automatic Fire Suppression Aluduan	X	X	51	Cold Buffet	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Stand For Steamer	X	X	52	Shelves Steel Table 30"X72"	X	X
11	Mobile Cart - 24" X 60"	X	X	30	Hot Food Holding Cabinet	X	X	60	Estator Door - 42"	X	X
12	Panetary Mixer	X	X	31	Reach-In Freezer - 2 Door	X	X	61	Electrical Panel	X	X
13	Estator Door - 30"	X	X	32	Reachin Handdryer - 2 Door	X	X	62	Interior Window	X	X
14	Single Stack Convection Oven	X	X	33	Security Cart	X	X	63	Exterior Window	X	X
15	Countertop Convection Steamer	X	X	34	Spined Chutuble - 24"	X	X	64	HVAC Unit	X	X
16	Countertop Sink	X	X	35	Clean Dishdrub - 24"	X	X				
17	Monoware Oven	X	X	36	1 Tanket Water Heater	X	X				
18	Minicarton Blender	X	X	37	Coffee Brewer	X	X				



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6/18/2018 4:36:43 PM

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Sheet

DELTA 3 | REV. 4

Drawn By: Approved By:

Checked By: MBSA

5/17/2018

1/16" SCALE 1/4" = 1'-0"

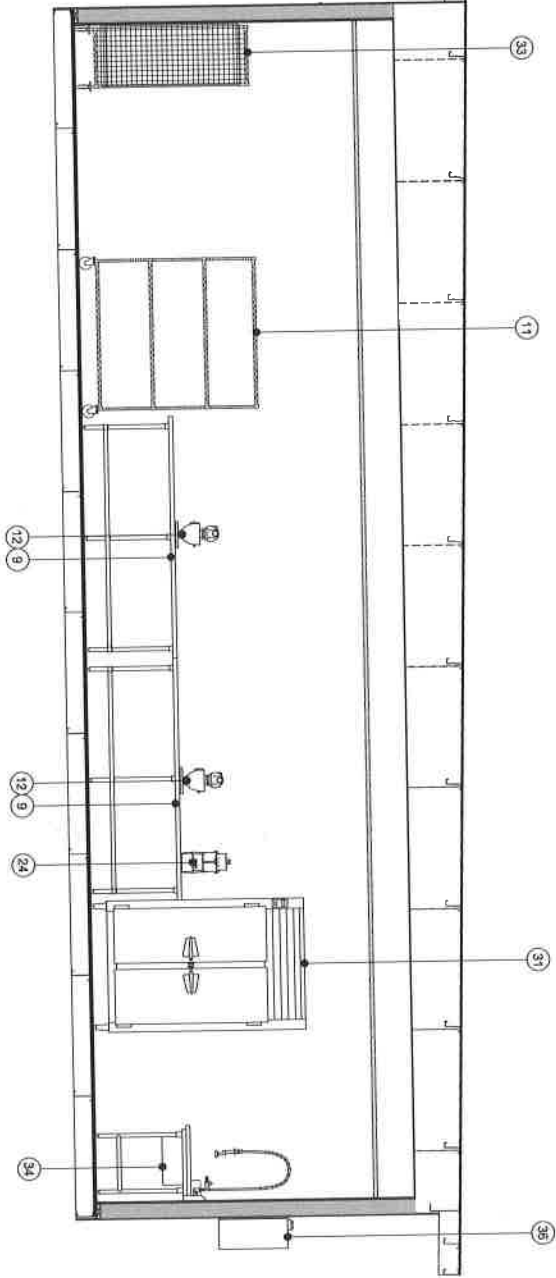
2004 SCALE 1/2" = 1'-0"

INTERIOR CURSIDE
ELEVATION & EQUIP. LIST

(894) 1-201

EQUIPMENT SCHEDULE:
CS = CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS
1	Ramp Vihn Oven - 6 Open Burners	X	X	16	Dishwasher - Low Temp Door, 1'pm	X	X	38	Wall Mount Stainless Steel Oven/Hot - 34"	X	X
1B	Salvamarde Blender	X	X	20	Catering Can	X	X	39	Milk Dispenser	X	X
2	Countertop Griddle - 36"	X	X	21	Refrigerator - 42"	X	X	40	Hand Mixer	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator - Reach In	X	X	41	mp sink	X	X
4	Ice Cube And Bin	X	X	23	Commercial Food Blender	X	X	42	5-Tier Wire Shelving Unit - 14" X 24"	X	X
5	Reach-In Refrigerator - 2 Door	X	X	24	Food Processor	X	X	43	36" Interior Door	X	X
6	4 Compartment Bin	X	X	25	Mobile Cart - 24" X 48"	X	X	44	Refr. Cooler	X	X
7	Countertop Charbroiler Vihn Equipment Stand	X	X	26	Wall Mount Hand Sink	X	X	45	Cooking Soap Warmer	X	X
8	Food Slicer	X	X	27	1'pm 1 Grease Hood	X	X	50	Hot Food Table - 5'WHL	X	X
9	Spinless Steel Work Table - 30" X 48"	X	X	29	Arrol Automatic Fire Suppression Aluminun	X	X	51	Cold Bank	X	X
10	Wall Mount Hand Sink	X	X	30	Equipment Stand For Steamer	X	X	52	Shelves Steel Table 30"X72"	X	X
11	Mobile Cart - 24" X 60"	X	X	31	Hot Food Warming Cabinet	X	X	60	Exterior Door - 42"	X	X
12	Planchery Mixer	X	X	32	Reach-In Refrigerator - 2 Door	X	X	61	Biological Panel	X	X
13	Exterior Door - 36"	X	X	33	Security Call	X	X	62	Interior Window	X	X
14	Single Slant Convection Oven	X	X	34	Ballast Chutside - 24"	X	X	63	Exterior Window	X	X
15	Countertop Convection Steamer	X	X	35	Chair Dishes - 24"	X	X	64	HVAC Unit	X	X
16	3 Compartment Sink	X	X	36	Trayless Mixer Heater	X	X				
17	Mechanical Oven	X	X	37	Coffee Brewer	X	X				
18	Immersion Blender	X	X								



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Delta 31 Rev. 4

Drawn By: [Name]
Approved By: [Name]
SIT/DOB: M884

1/4" = 1'-0"
1/2" = 1'-0"
2204 SCALE

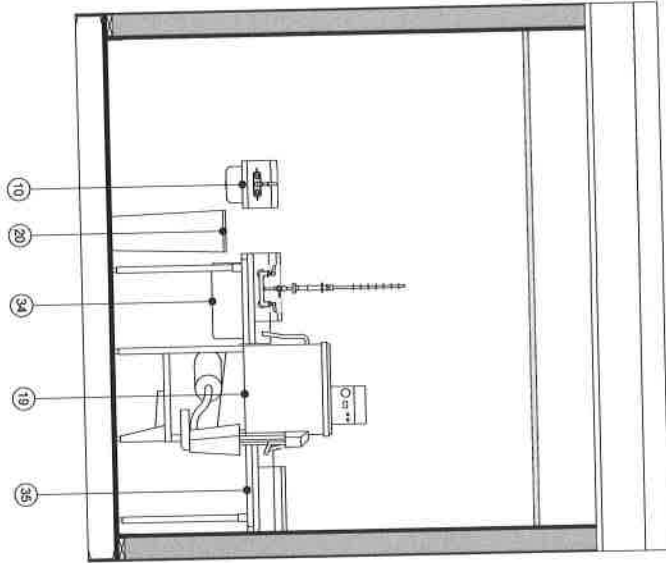
INTERIOR ROADSIDE ELEVATION & EQUIP. LIST

Sheet

(894) I-202

EQUIPMENT SCHEDULE:
CS = CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS
1	Range With Oven - 6 Open Burners	X	X	19	Dishwasher - Low Temp Door Type	X	X	28	Ames / Automatic For Suppression Aluminum Hood	X	X
2	Saltwater Boiler	X	X	20	Garbage Can	X	X	29	Equipment Stand For Steamer	X	X
3	Equipment Cabinet - 36"	X	X	21	Interior Door - 42"	X	X	30	Hand Mixer	X	X
4	Ice Cabinet And Bin	X	X	22	Refrigerator Rack - Reach In	X	X	31	Hand Mixer	X	X
5	Reach In Refrigerator - 2 Door	X	X	23	Commercial Food Blender	X	X	32	map sink	X	X
6	4 Compartment Sink	X	X	24	Food Processor	X	X	33	S-Tier Wire Shelving Unit - 14" X 24"	X	X
7	Countertop Charbroiler With Equipment Stand	X	X	25	Mobile Cart - 24" X 48"	X	X	34	36" Interior Door	X	X
8	Food Slicer	X	X	26	Wall Mount Hand Sink	X	X	35	Rice Cooker	X	X
9	Stainless Steel Work Table - 30" X 96"	X	X	27	Typical Grease Hood	X	X	36	Countertop Soap Warmer	X	X
10	Wall Mount Hand Sink	X	X	28	Ames / Automatic For Suppression Aluminum Hood	X	X	37	Hot Food Table - 3 Wall	X	X
11	Mobile Cart - 24" X 60"	X	X	29	Equipment Stand For Steamer	X	X	38	Cold Buffet	X	X
12	Penetration Miter	X	X	30	Hot Food Shelving Cabinet	X	X	39	Stainless Steel Table 20'X72"	X	X
13	Exterior Door - 36"	X	X	31	Reach In Freezer - 2 Door	X	X	40	Exterior Door - 42"	X	X
14	Single Stack Convection Oven	X	X	32	Reach In Refrigerator - 2 Door	X	X	41	Electrical Panel	X	X
15	Countertop Convection Steamer	X	X	33	Security Cart	X	X	42	Interior Window	X	X
16	2 Compartment Sink	X	X	34	Scaled Dishracks - 24"	X	X	43	Exterior Window	X	X
17	Mirrored Oven	X	X	35	Clean Dishracks - 24"	X	X	44	HVAC Unit	X	X
18	Immediate Blender	X	X	36	Tandem Water Heater	X	X	45			
				37	Coffee Brewer	X	X				



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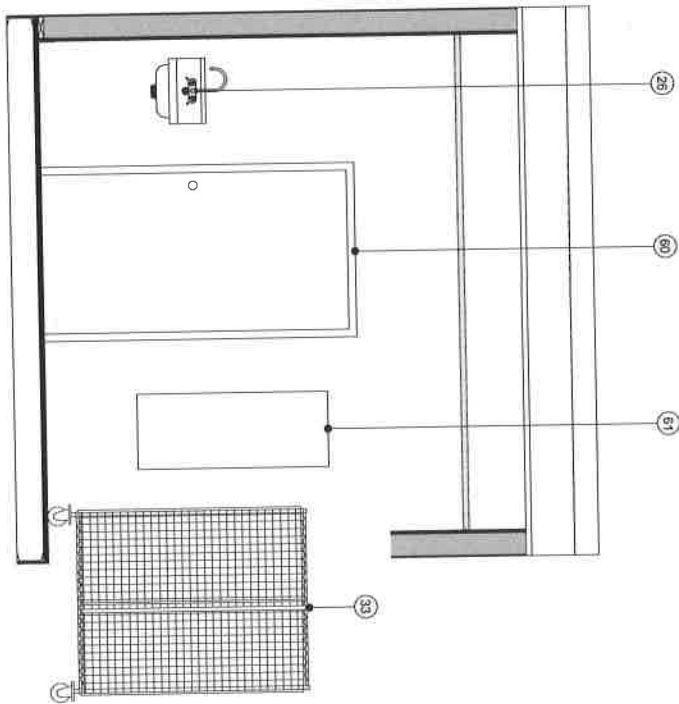
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REV.	DATE	DESCRIPTION	VALUE
DELTA 3	REV. 4		
Drawn By:	Approved By:		
Client Address:	MSR:		
517-030	MSR:		
11x17 SCALE: 3/8" = 1'-0"			
22x34 SCALE: 3/4" = 1'-0"			
INTERIOR FRONT ELEVATION & EQUIP. LIST			

(984) 1-203

EQUIPMENT SCHEDULE:
CS - CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS
1	Range With Oven - 8 Open Burners	X	X	19	Dishwasher - Low Temp Door Type	X	X	38	Wall Mount Stainless Steel Oven/Hot - 48"	X	X
18	Salamander Broiler	X	X	20	Shelving Cart	X	X	39	Milk Dispenser	X	X
2	Countertop Griddle - 36"	X	X	21	Interior Door - 42"	X	X	40	Hand Mixer	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator - 42"	X	X	41	Hand Sink	X	X
4	Van Cabinet Bin	X	X	23	Commercial Food Blender	X	X	42	5-Tier Wire Shelving Unit - 14" x 24"	X	X
5	Reach-In Refrigerator - 2 Door	X	X	24	Food Processor	X	X	43	30" Interior Door	X	X
6	Reach-In Refrigerator - 2 Door	X	X	25	Mobile Cart - 24" X 48"	X	X	44	Rice Cooker	X	X
7	Commercial Dishwasher With Equipment Stand	X	X	26	Mobile Cart - 24" X 48"	X	X	45	Commercial Soup Warmer	X	X
8	Food Slicer	X	X	27	Types I Grater Hand	X	X	50	Hot Food Tables - 5 Wall	X	X
9	Stainless Steel Work Table - 36" X 96"	X	X	28	Artid Automatic Fire Suppression Automatic	X	X	51	Cold Buffet	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Stand For Steamer	X	X	52	Salamander Steel Table 30"X72"	X	X
11	Mobile Cart - 24" X 60"	X	X	30	Hot Food Warming Cabinet	X	X	60	Exterior Door - 42"	X	X
12	Planetary Mixer	X	X	31	Reach-In Refrigerator - 2 Door	X	X	61	Biological Bin	X	X
13	Exterior Door - 36"	X	X	32	Security Unit	X	X	62	Interior Window	X	X
14	Single Stack Convection Oven	X	X	33	Steam Dishes - 24"	X	X	63	Exterior Window	X	X
15	Guarantee Convection Steamer	X	X	34	Clean Dishes - 24"	X	X	64	HVAC Unit	X	X
16	2 Compartment Sink	X	X	35	Tankless Water Heater	X	X				
17	Microwave Oven	X	X	36							
18	Immersion Blender	X	X	37	Coffee Brewer	X	X				



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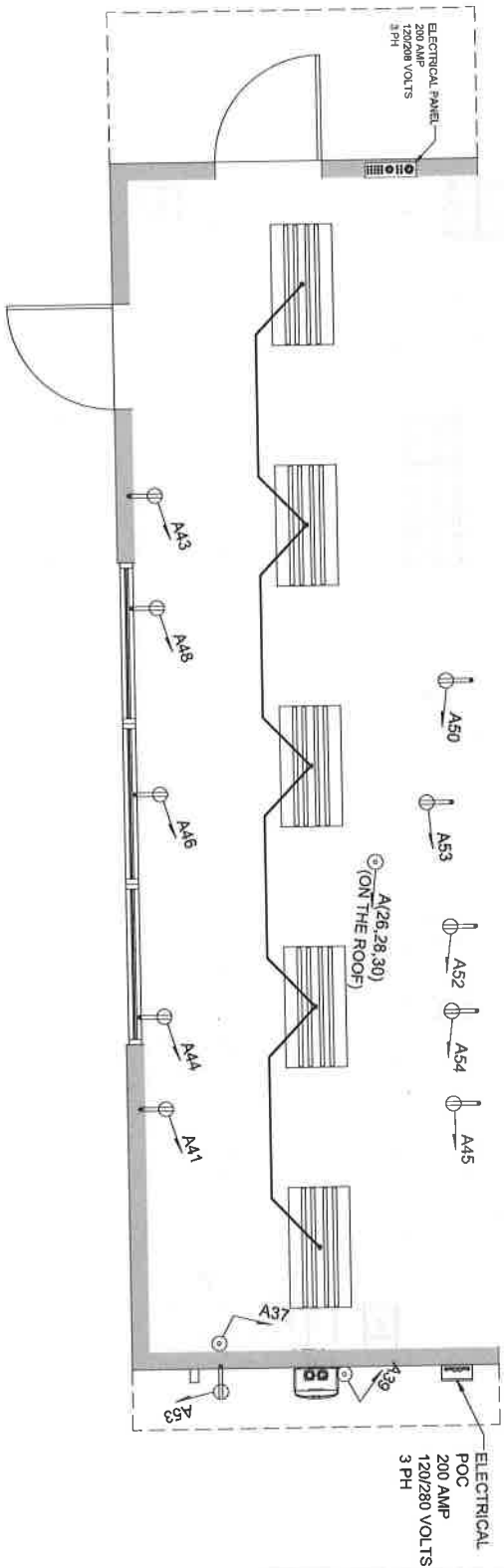
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REV.	DATE	DESCRIPTION	WAVE
DELTA 3			
REV. 4			

Drawn By: Approved By:
 DESIGNER: LARSEN
 SUTHERLAND
 1700 SCALE 3/8" = 1'-0"
 1700 SCALE 3/4" = 1'-0"
INTERIOR REAR ELEVATION & EQUIP. LIST

(894) I-204

- NOTES:
1. CIRCUIT A39 IS AN EXTERIOR HARDWARE CONNECTION.
 2. ALL 120 VOLTS SINGLE PHASE, 15 AND 20 AMP RECEPTACLES SHALL BE GROUND FAULT PROTECTED OR PROTECTED BY GFCI BREAKER.
 3. ALL INTERIOR RECEPTACLES UP 12" TO BOTTOM, UNLESS OTHERWISE NOTED.
 4. DRAWINGS ARE DIAGRAMMATIC AND INDICATE GENERAL INTENT OR ARRANGEMENT OF SYSTEMS.
 5. CIRCUITS A45, A50, A52, A54 TO BE CORD DROPS.
 6. CIRCUITS A41 & A53 ARE EXTERIOR RECEPTACLES, WITH WEATHER PROOF EXTRA HEAVY DUTY COVER.



[Symbol]	4 - 4 TUBE FLUORESCENT FIXTURE
[Symbol]	4 - 3 TUBE FLUORESCENT FIXTURE
[Symbol]	SINGLE OUTLET - FLUSH MOUNTED
[Symbol]	DUPLEX OUTLET - FLUSH MOUNTED
[Symbol]	DUPLEX OUTLET - SURFACE MOUNTED
[Symbol]	FOURPR EX OUTLET - FLUSH MOUNTED
[Symbol]	FOURPR EX OUTLET - SURFACE MOUNTED
[Symbol]	HARDWARE CONNECTION - FLUSH MOUNTED
[Symbol]	HARDWARE CONNECTION - SURFACE MOUNTED
[Symbol]	208V OUTLET - FLUSH MOUNTED
[Symbol]	208V OUTLET - SURFACE MOUNTED
[Symbol]	EXHAUST FAN
[Symbol]	SWITCH - FLUSH MOUNTED
[Symbol]	SWITCH - SURFACE MOUNTED
[Symbol]	SWITCH - SURFACE MOUNTED
[Symbol]	SWITCH - SURFACE MOUNTED
[Symbol]	IDENTIFIES CIRCUIT NUMBER (49)
[Symbol]	EXT. SCENE LIGHT / ENTRY LIGHT
[Symbol]	VAPOR PROOF LIGHTHOOD LIGHT
[Symbol]	EMERGENCY EXIT LIGHT

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REV	DATE	DESCRIPTION	NAME

Drawn By: **DELTA 3** REV. 4

Approved By: _____

DATE: _____

CHECKED BY: _____

DATE: _____

11X17 SCALE: 1/2" = 1'-0"

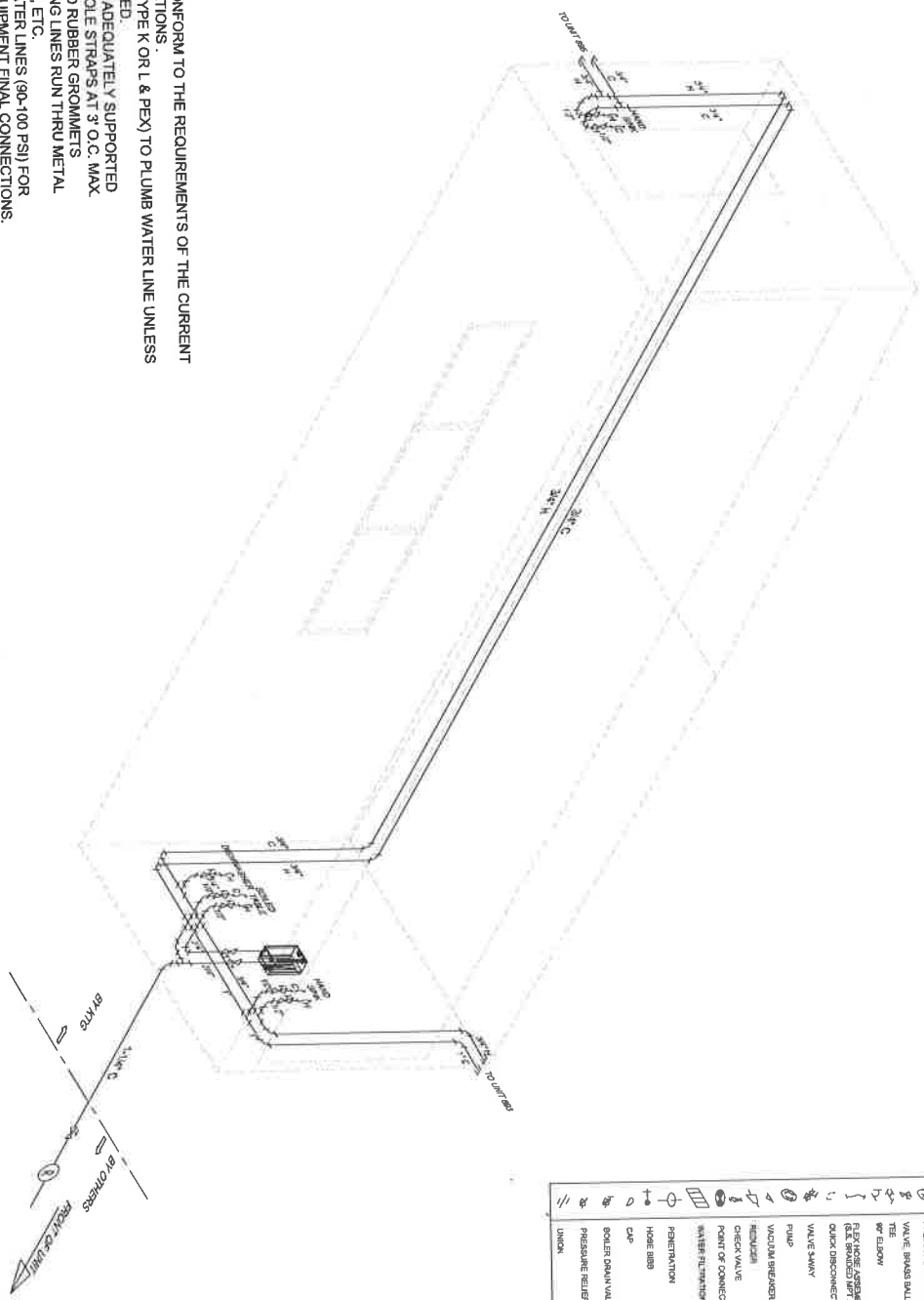
22X34 SCALE: 1/2" = 1'-0"

ELECTRICAL FLOOR PLAN SCHEMATIC

(894) E-101

WATER PLUMBING SCHEMATIC

- NOTES:
1. ALL WORK SHALL CONFORM TO THE REQUIREMENTS OF THE CURRENT CODES AND REGULATIONS.
 2. USE COPPER PIPE (TYPE K OR L & PEV) TO PLUMB WATER LINE UNLESS OTHERWISE SPECIFIED.
 3. ALL LINES SHALL BE ADEQUATELY SUPPORTED WITH GALV. STL. 2 HOLE STRAPS AT 3' O.C. MAX
 4. ALWAYS USE ROUND RUBBER GROMMETS WHENEVER PLUMBING LINES RUN THRU METAL PLATES, SKIN, CURB, ETC.
 5. PRESSURE TEST WATER LINES (90-100 PSI) FOR LEAKS PRIOR TO EQUIPMENT FINAL CONNECTIONS.
 6. FOR STORAGE: DRAIN WATER LINES.
 7. EXPOSED SURFACE LINES SHALL NOT BE RUN UNLESS APPROVED BY CARLIN MANUFACTURING PIPES TO BE RUN HORIZONTALLY UNDER THE FLOOR AS CLOSE AS POSSIBLE TO BOTTOM OF THE FLOOR EXCEPT WHERE NOTED.
 8. PRESSURE AVAILABLE ON SITE TO BE MAXIMUM 55 PSI, MINIMUM 40 PSI.



SYM	DESCRIPTION
1	1/2\"/>

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DELTA 3 REV. 4

DATE DESCRIPTION NAME

DRIVER BY APPROVED BY

DATE NUMBER

11/17/2017 SCALE: N/A

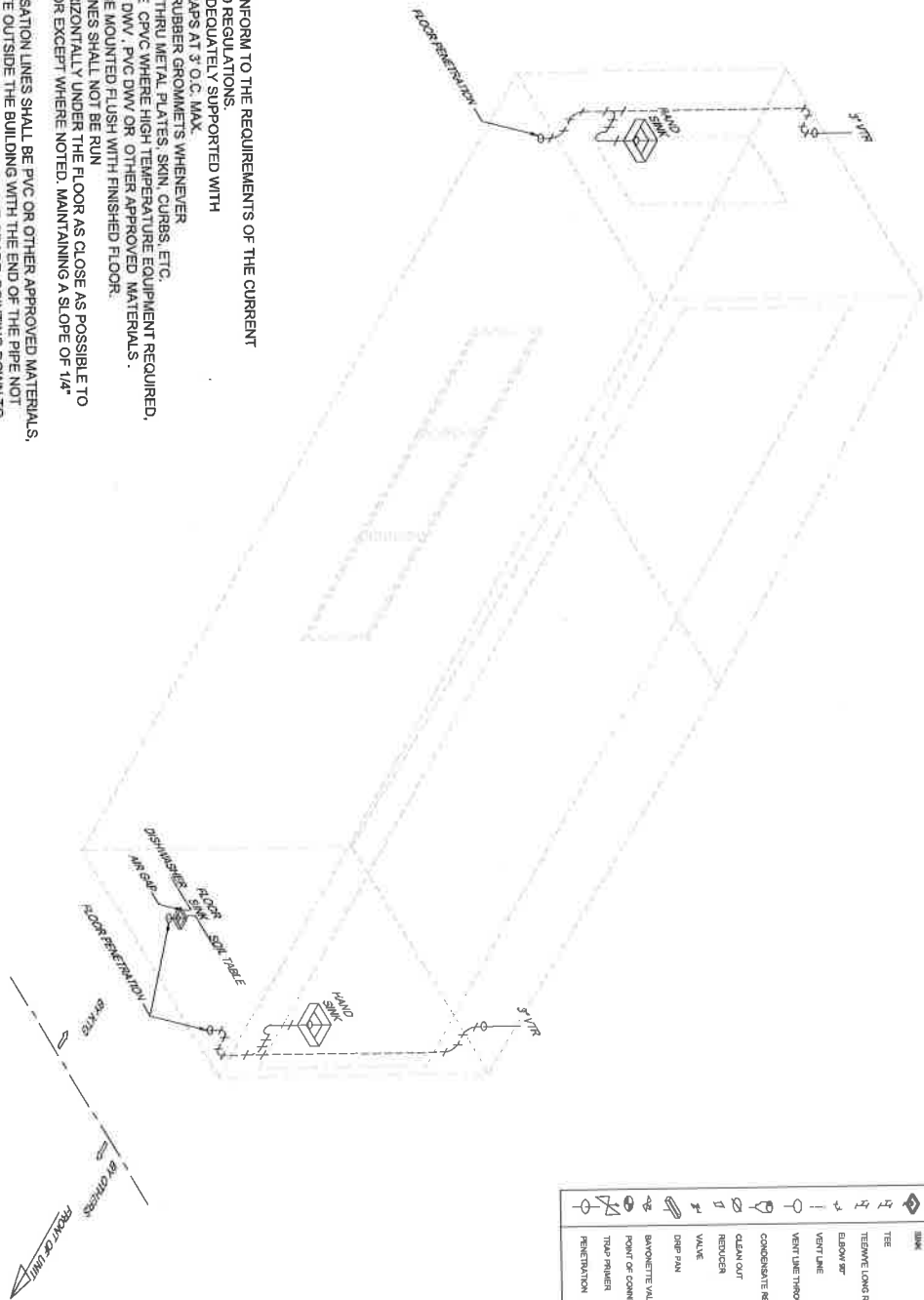
22/04/2018 SCALE: N/A

FRESH WATER PLUMBING SCHEMATIC

(894) P-601

1. ALL WORKS SHALL CONFORM TO THE REQUIREMENTS OF THE CURRENT PLUMBING CODES AND REGULATIONS.
2. ALL LINES SHALL BE ADEQUATELY SUPPORTED WITH GALV. STL. 2 HOLE STRAPS AT 3' O.C. MAX.
3. ALWAYS USE ROUND RUBBER GROMMETS WHENEVER PLUMBING LINES RUN THRU METAL PLATES, SKIN, CURBS, ETC.
4. DRAIN LINES SHALL BE CPVC WHERE HIGH TEMPERATURE EQUIPMENT REQUIRED, OTHERWISE USE ABS DWV, PVC DWV OR OTHER APPROVED MATERIALS.
5. FLOOR SINKS SHALL BE MOUNTED FLUSH WITH FINISHED FLOOR.
6. EXPOSED SURFACE LINES SHALL NOT BE RUN PIPES TO BE RUN HORIZONTALLY UNDER THE FLOOR AS CLOSE AS POSSIBLE TO BOTTOM OF THE FLOOR EXCEPT WHERE NOTED, MAINTAINING A SLOPE OF 1/4" PER FOOT.
7. HVAC & MUA CONDENSATION LINES SHALL BE PVC OR OTHER APPROVED MATERIALS, AND SHALL TERMINATE OUTSIDE THE BUILDING WITH THE END OF THE PIPE NOT MORE THAN 2 FEET NOR LESS THAN 7 INCHES ABOVE GRADE, POINTING DOWN TO AN APPROVED DRAIN SYSTEM.
8. ROOFTOP MUA & HVAC CONDENSATION LINES TO BE CONNECTED TO CLOSEST VTR. ALL MOP SINKS, FLOOR SINKS AND TRENCH VENTS SHALL BE TAKEN OFF ABOVE 48" VERTICAL, FROM CENTER LINE OF DRAIN. (SEE DETAIL 1)
9. CLEANOUT SHALL BE INSTALLED AS PER CURRENT PLUMBING CODE.
10. ALL VTR SHALL BE 3/8" AND TERMINATE NOT LESS THAN 18" ABOVE ROOF AND 12" BELOW THE ROOF IN AN INSULATED SPACE.
11. FOR COLD CLIMATE LOCATION:
 - 1) IF UNITS IN USE MAKE SURE THAT HEAT TAPE IS ALWAYS ON.
 - 2) IF THE UNITS NOT IN USE OR IN STORAGE, DRAIN ALL WATER & WASTE LINES TO AVOID DAMAGE TO PIPES DUE TO EXPOSED TO FREEZING TEMPERATURES.
12. ALL WASTE PLUMBING CONNECTIONS UNDER THE FLOOR TO BE DONE BY G.C.

WASTE PLUMBING SCHEMATIC



SYM	DESCRIPTION
	FLOOR SINK
	SINK
	TEE
	TEE W/ LONG RADIUS
	ELBOW 90°
	VENT LINE
	VENT LINE THROUGH ROOF
	CONDENSATE RECEPTOR
	CLEAN OUT
	REDUCER
	VALVE
	DIP PAN
	BAYONETTE VALVE
	POINT OF CONNECTION
	TOP PRIMER PENETRATION

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REV.	DATE	DESCRIPTION	MADE

Drawn By: **DELTA 3REV. 4** Approved By: _____

DATE: _____

QUOTE NUMBER: 11477 SCALE: N/A

UNIT NUMBER: 11477 SCALE: N/A

2224 SCALE: N/A

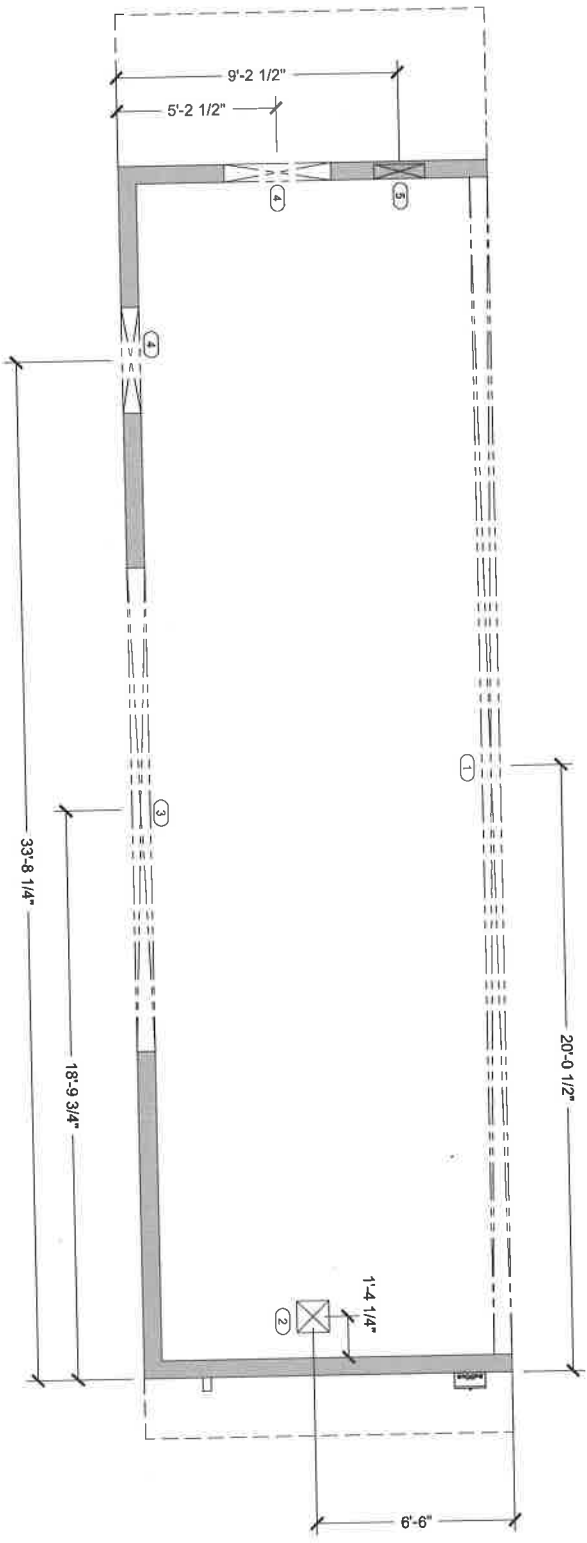
WASTE WATER PLUMBING SCHEMATIC

Sheet: _____

(894) P-602

CUTOUT SCHEDULE		CUTOUT NOTES	
CUTOUT TAG	CUTOUT SIZE	WALL OPENING	
1	39'-2" W x 1'-4" H	OPENING FOR ELOOR SINK	
2	1'-4" W x 1'-4" H	OPENING FOR WINDOW	
3	16'-0" W x 3'-8" H	OPENING FOR 42" DOOR	
4	42" W x 6'-4" H	ELECTRICAL PANEL OPENING	
5	20" W x 50" H		

NOTE: DIMENSIONS TO BE VERIFY BY SHELL OR MODULE UNIT MANUFACTURER.



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REV.	DATE	DESCRIPTION	NAME

Drawn By: **DELTA 3** | Approved By: **REV. 4**

Sheet Number: **MS94**

CUTOUT NUMBER: **S17-030**

TAKIT SCALE: **1/4" = 1'-0"**

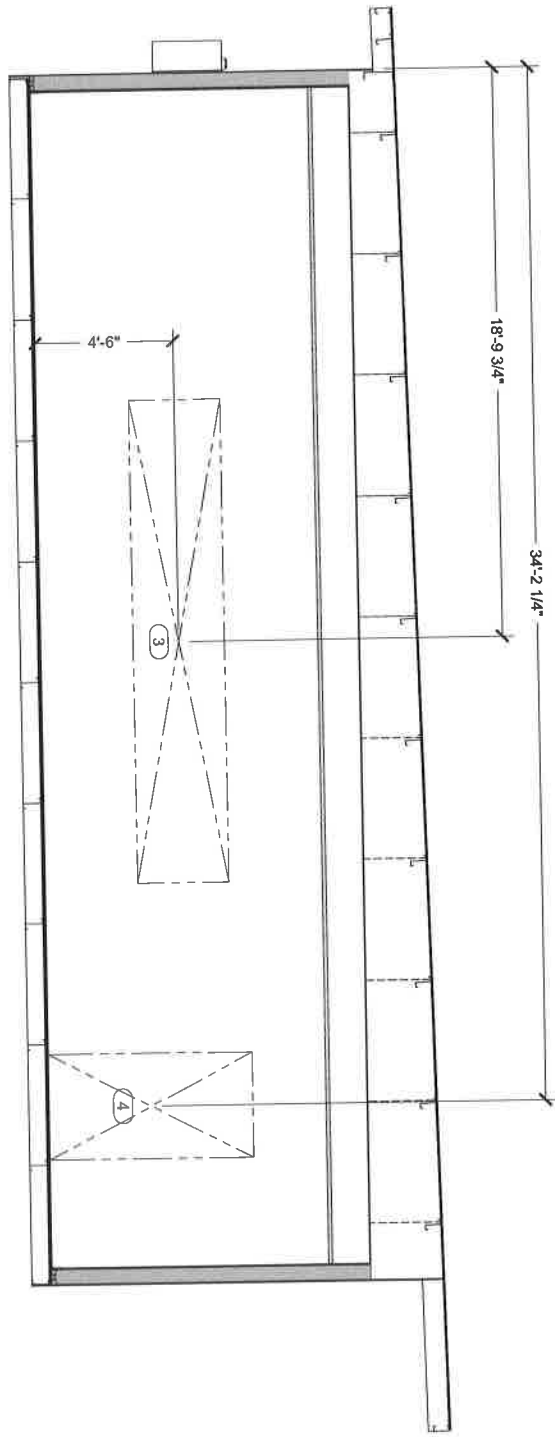
ZOOD SCALE: **1/2" = 1'-0"**

STRUCTURAL FLOOR CUTOUT PLAN

(894) S-101

OUTPUT TAG	OUTPUT SIZE	CUTOUT NOTES
1	36"3" W. X 7'6" H	WALL OPENING
2	13'6" W. X 13'6" L	OPENING FOR FLOOR SINK
3	4'2" W. X 3'8" H	OPENING FOR WINDOW
4	4'2" W. X 3'8" H	OPENING FOR 4'2" DOOR
5	30" W. X 6'0" H	ELECTRICAL PANEL OPENING

NOTE: DIMENSIONS TO BE VERIFY BY SHELL OR MODULE UNIT MANUFACTURER.



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REV.	DATE	DESCRIPTION	DATE
DELTA 3		REV. 4	

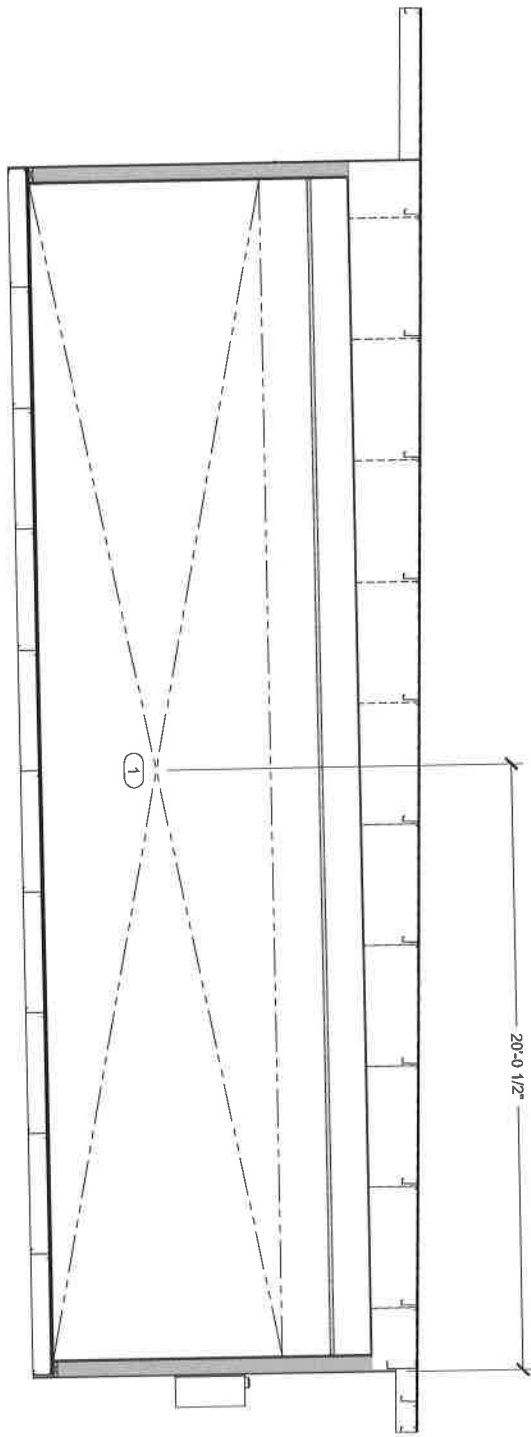
Drawn By: _____ Approved By: _____
 DATE: _____
 COST# NUMBER: S17-430 UNIT NUMBER: M884
 11/17 SCALE: 1/4" = 1'-0"
 2/25/14 SCALE: 1/2" = 1'-0"

STRUCTURAL CURBSIDE CUTOUT ELEVATION

Sheet
(894) S-201

CUTOUT SCHEDULE		CUTOUT NOTES	
1	36" W x 14" H	WALL OPENING	
2	13.5" W x 12.5" H	OPENING FOR FLOOR SINK	
3	16" W x 36" H	OPENING FOR WINDOW	
4	42" W x 66" H	OPENING FOR 42" DOOR	
5	20" W x 59" H	ELECTRICAL PANEL OPENING	

NOTE: DIMENSIONS TO BE VERIFY BY SHELL OR MODULE UNIT MANUFACTURER.



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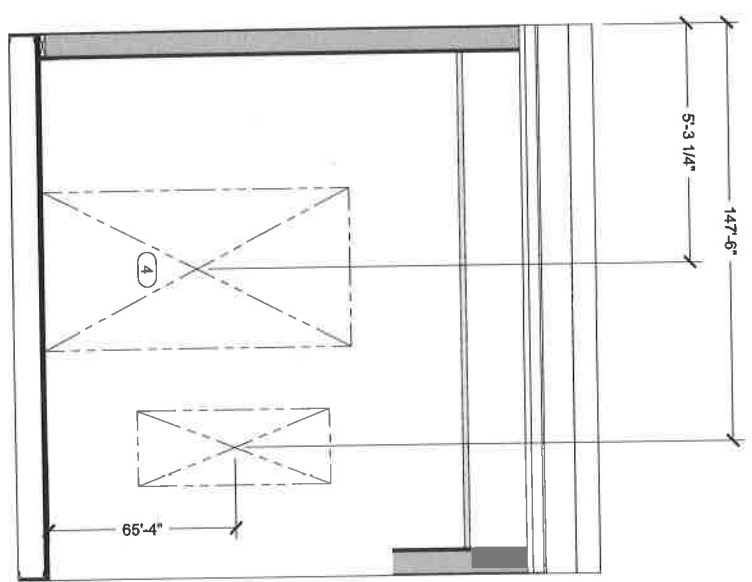
REV.	DATE	DESCRIPTION	NAME
DELTA 3			
4			

Drawn By: [blank] Approved By: [blank]
 Project Number: 517400 User Number: M884
 1/8" = 1'-0" SCALE
 3/8" = 1'-0" SCALE
STRUCTURAL ROADSIDE CUTOUT ELEVATION

Sheet: **(894) S-202**

OUTCUT TAG	OUTCUT SIZE	OUTCUT NOTES
1	39'-3" W x 7'-0" H	WALL OPENING
2	13'-0" W x 13'-0" H	OPENING FOR FLOOR SINK
3	16'-0" W x 3'-0" H	OPENING FOR WINDOW
4	42" W x 84" H	OPENING FOR 42" DOOR
5	37" W x 50" H	ELECTRICAL PANEL OPENING

NOTE: DIMENSIONS TO BE VERIFY BY SHELL OR MODULE UNIT MANUFACTURER.



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6/18/2018 4:36:53 PM

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OAKLAND, CA 94607

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KITCHEN COMPLEX
1240 18TH STREET
OAKLAND, CA 94607

REV	DATE	DESCRIPTION	HAAS
DELTA 3			
4			

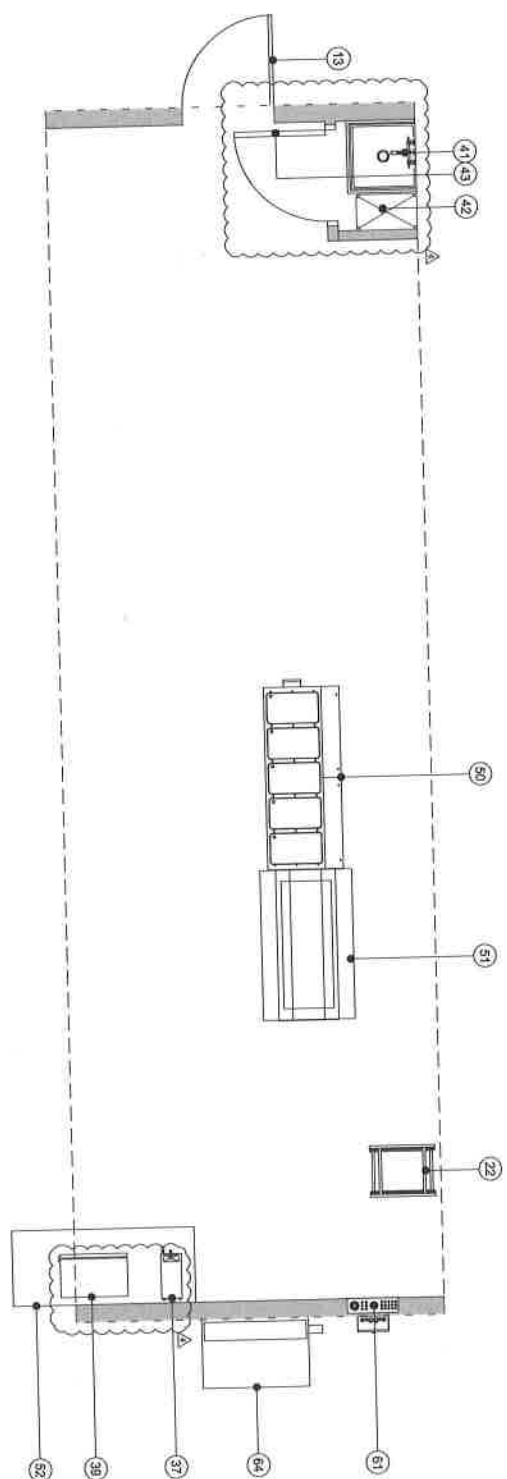
Drawn By: _____
 Checked By: _____
 11-17 SCALE: 3/8" = 1'-0"
 2024 SCALE: 3/4" = 1'-0"

Sheet: _____
(894) S-204

EQUIPMENT SCHEDULE:
CS = CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	KITG	CS	ITEM NO.	DESCRIPTION	KITG	CS	ITEM NO.	DESCRIPTION	KITG	CS
1	Range With Oven - 6 Open Burners	X	X	19	Dispenser - Low-Temp Door Type	X	X	39	Wall Mount Stainless Steel Dishpan - 60"	X	X
1B	Saucepan Boiler	X	X	20	Shelving Cart	X	X	40	Wall Dispenser	X	X
2	Commercial Sinks - 3P	X	X	21	Interior Door - 42"	X	X	41	Hand Mixer	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator Freezer - Reach In	X	X	42	Hand Mixer	X	X
4	Hot Colder And Bin	X	X	23	Commercial Food Blender	X	X	43	5 Tier Wire Shelving Unit - 14" x 24"	X	X
5	Reach-In Refrigerator - 2 Door	X	X	24	Food Processor	X	X	44	3P Insulated Door	X	X
6	Reach-In Refrigerator - 2 Door	X	X	25	Melting Cart - 24" X 48"	X	X	45	Reach In	X	X
7	Countertop Charcoler With Equipment Stand	X	X	26	Wall Mount Hand Sink	X	X		Countertop Soup Warmer	X	X
8	Food Slicer	X	X	27	Type I Griddle Hood	X	X	60	Hot Food Table - 5'x6'	X	X
9	Stainless Steel Work Table - 36" X 36"	X	X	28	Asul Automatic Fro Dispenser Automaton	X	X	51	Cafe Boiler	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Stand For Steamer	X	X	52	Business Show Table 30"X72"	X	X
11	Mobile Cart - 24" X 60"	X	X	30	Hot Food Warming Cabinet	X	X	61	Exterior Door - 42"	X	X
12	Planetary Mixer	X	X	31	Reach In Freezer - 2 Door	X	X	62	Electrical Panel	X	X
13	Espresso Maker - 3P	X	X	32	Reach In Refrigerator - 2 Door	X	X	63	Interior Window	X	X
14	Single Stage Convection Oven	X	X	33	Security Cart	X	X	64	Exterior Window	X	X
15	Countertop Convection Steamer	X	X	34	Sealed Container - 24"	X	X	64	HVAC Unit	X	X
16	2 Compartment Sink	X	X	35	Clean Dispenser - 24"	X	X	64	HVAC Unit	X	X
17	Microwave Oven	X	X	36	Tealight Water Heater	X	X				
18	Immersion Blender	X	X	37	Coffee Brewer	X	X				

NOTE: SHELL OR MODULE UNIT SHOWN ONLY AS A GUIDE TO MANUFACTURER FOR EQUIPMENT LAYOUT. MANUFACTURER SHALL USE THEIR STANDARD DSA APPROVED SHELL OR MODULE UNITS.



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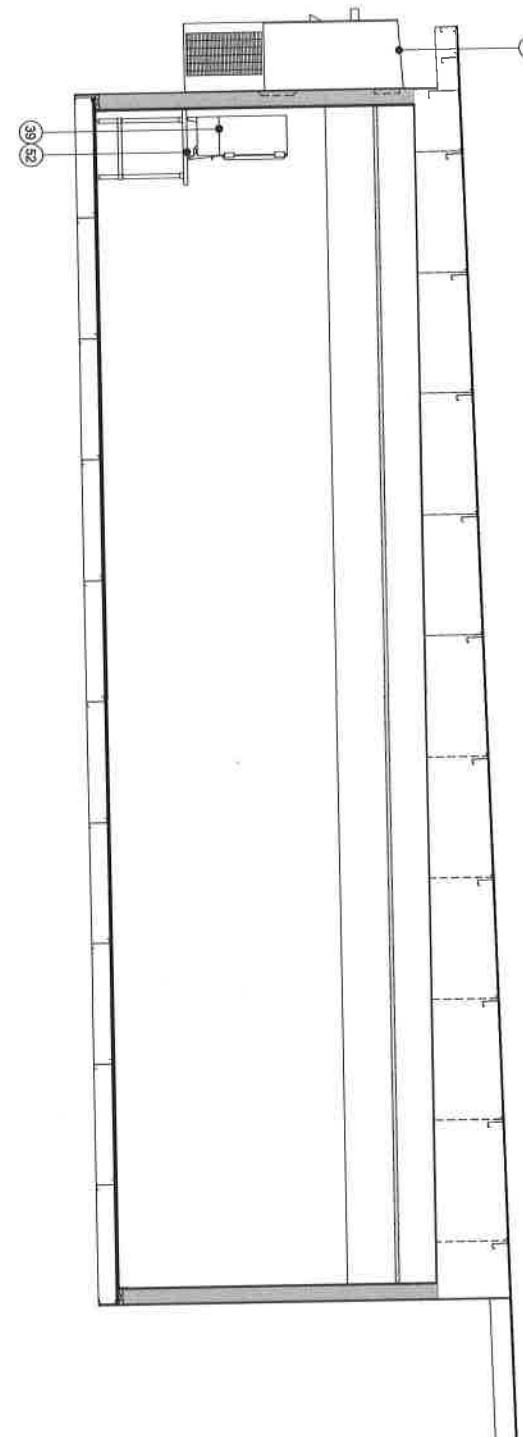
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Delta 31REV. 4
DATE: 11/14/18
APPROVED BY: [Signature]

Interior Floor Plan & Equipment List
(895) 1-101

EQUIPMENT SCHEDULE:
CS = CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS
1	Range With Oven - 6 Open Burners	X	X	19	Dishwasher - Load Temp Door Type	X	X	35	Wall Mount Stainless Steel Dishwasher - 24"	X	X
18	Stainless Steel	X	X	20	Quench Can	X	X	40	Hand Mixer	X	X
2	Countertop Griddle - 36"	X	X	21	Interior Door - 42"	X	X	41	Hot Pot	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator Walk-In - 60"	X	X	42	5-Tier Wire Shelving Unit - 14" x 24"	X	X
4	Hot Cabinet And Bin	X	X	23	Commercial Food Blender	X	X	43	30" Interior Door	X	X
5	Refrigerator - 2 Door	X	X	24	Food Processor	X	X	44	Rice Cooker	X	X
6	1 Compartment Sink	X	X	25	Moblie Cart - 24" x 48"	X	X	45	Countertop Seng. W/Timer	X	X
7	Commercial Charbroiler With Equipment Stand	X	X	26	Wall Mount Hand Sink	X	X	50	Hot Food Table - 5 W/Well	X	X
8	Food Slicer	X	X	27	1 Type I Grease Hood	X	X	51	Cold Burn	X	X
9	Stainless Steel Work Table - 30" X 66"	X	X	28	Annul Automatic Fire Suppression Automann	X	X	52	Stainless Steel Table 30"X72"	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Stand For Slicer	X	X	60	Exterior Door - 42"	X	X
11	Moblie Cart - 24" X 48"	X	X	30	Hot Food Serving Cabinet	X	X	61	Electrical Panel	X	X
12	Flamery Hood	X	X	31	Refrigerator - 2 Door	X	X	62	Interior Window	X	X
13	Exterior Door - 36"	X	X	32	Refrigerator - 2 Door	X	X	63	Exterior Window	X	X
14	Singe Sides Convection Oven	X	X	33	Security Cart	X	X	64	HVAC Unit	X	X
15	Countertop Convection Sizzler	X	X	34	Scaled Dishbale - 24"	X	X				
16	2 Compartment Sink	X	X	35	Clean Dishbale - 24"	X	X				
17	Microwave Oven	X	X	36	Tainless Water Heater	X	X				
18	Immersion Blender	X	X	37	Coffee Brewer	X	X				



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6/19/2018 9:11:37 AM

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SCARLW
Manufacturing

Drawn By: **DELTA 3** Approved By: **REV. 4**

DATE: _____ DESCRIPTION: _____ NAME: _____

REVISIONS:

NO.	DATE	DESCRIPTION	NAME

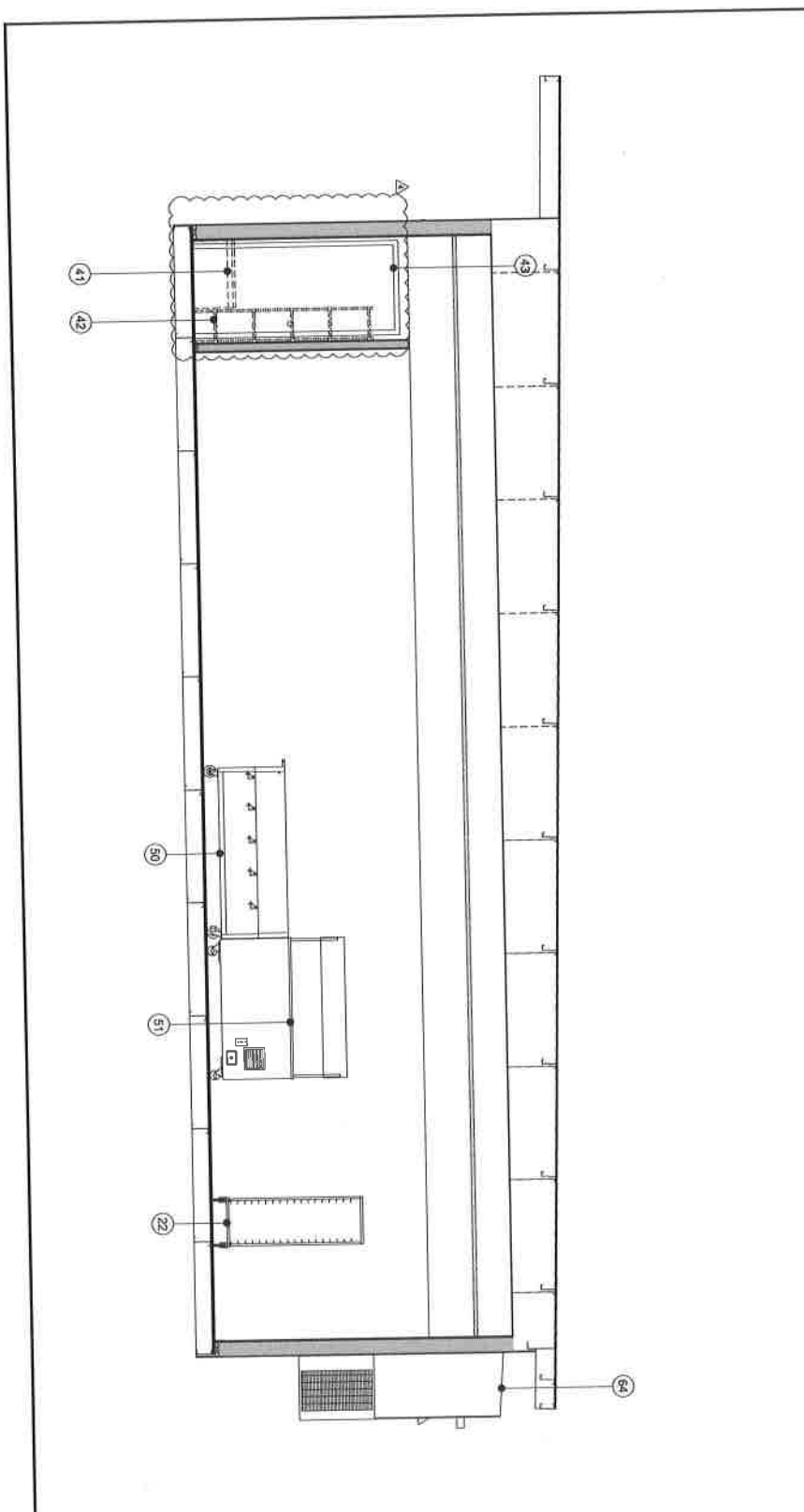
PROJECT NO: 1805
SITING: 1805
DATE: 6/19/2018
SCALE: 1/2" = 1'-0"
SCALE: 1/2" = 1'-0"

INTERIOR CURBSIDE ELEVATION & EQUIP. LIST

Sheet: **(895) I-201**

EQUIPMENT SCHEDULE:
CS = CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS
1	Range With Oven - 6 Open Burners	X	X	19	Dishwasher - Low Temp Door Type	X	X	38	Wall Mount Stainless Steel Oven/Wall - 48"	X	X
1B	Shredder Blender	X	X	20	Garage Can	X	X	39	MR Dispenser	X	X
2	Commercial Griddle - 36"	X	X	21	Printer - 42"	X	X	40	Hand Mixer	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator - 42"	X	X	41	mp sink	X	X
4	Sanitizer And Rinse	X	X	23	Refrigerator - 48" - 60"	X	X	42	5-Tier Wire Shelving Unit - 14" x 24"	X	X
5	Refrigerator - 2 Door	X	X	24	Commercial Food Blender	X	X	43	36" Insular Door	X	X
6	Refrigerator - 2 Door	X	X	25	Food Processor	X	X	44	Rice Cooker	X	X
7	Commercial Dishwasher With Equipment Stand	X	X	26	Mobile Cart - 24" x 48"	X	X	45	Countertop Soup Warmer	X	X
8	Food Slicer	X	X	27	Wall Mount Hand Sink	X	X	50	Hot Food Table - 8 Wall	X	X
9	Stainless Steel Work Table - 36" x 96"	X	X	28	Animal Automatic Fire Suppression Automaton	X	X	51	Hot Food Table - 8 Wall	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Stand For Shaver	X	X	52	Code Book	X	X
11	Mobile Cart - 24" x 60"	X	X	30	Hot Food Warming Cabinet	X	X	60	Exterior Door - 42"	X	X
12	Paradey Mixer	X	X	31	Refrigerator - 2 Door	X	X	61	Electric Panel	X	X
13	Exterior Door - 36"	X	X	32	Refrigerator - 2 Door	X	X	62	Interior Window	X	X
14	Single Stack Commercial Oven	X	X	33	Security Cam	X	X	63	Interior Window	X	X
15	Countertop Commercial Shaver	X	X	34	Sand Dredger - 24"	X	X	64	HVAC Unit	X	X
16	2 Compartment Sink	X	X	35	Clean Dredger - 24"	X	X				
17	Microwave Oven	X	X	36	Tandem Mixer Heater	X	X				
18	Immersion Blender	X	X	37	Coffee Brewer	X	X				



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DELTA 3 | REV. 4

Drawn By: _____
 Checked By: _____
 Approved By: _____

DATE: _____
 DESCRIPTION: _____
 NAME: _____

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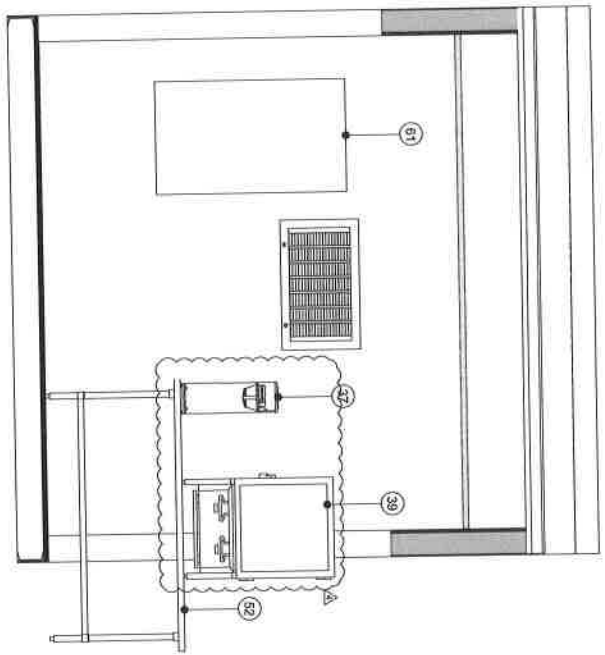
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 OAKLAND, CA 94607

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EQUIPMENT SCHEDULE:
CS = CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS
1	Range With Oven - 6 Open Burners	X	X	19	Dishwasher - Low Temp Door Type	X	X	38	Wall Mount Stainless Steel Overhill - 64"	X	X
1B	Salami/Broiler	X	X	20	Waste Can	X	X	39	Wall Mount Stainless Steel Overhill - 64"	X	X
2	Countertop Cold - 36"	X	X	21	Insulated Door - 42"	X	X	40	Hand Mixer	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator Plus - Reach In	X	X	41	Hot Sink	X	X
4	Ice Cuber And Bin	X	X	23	Commercial Food Blender	X	X	42	5 Tier Wire Shelving Unit - 14" x 24"	X	X
5	Reach-In Refrigerator - 2 Door	X	X	24	Food Processor	X	X	43	36" Interior Door	X	X
6	4 Compartment Sink	X	X	25	Mobile Cart - 24" X 48"	X	X	44	Roll Cooler	X	X
7	Countertop Chiller/ With Equipment Stand	X	X	26	Wall Mount Hand Sink	X	X	45	Countertop Sinks/Warmer	X	X
8	Food Slicer	X	X	27	Type I Drainage Hood	X	X	50	Hot Food Table - 5 Wall	X	X
9	Stainless Steel Work Table - 36" X 96"	X	X	28	Manual Automatic Fire Suppression Automaton	X	X	51	Card Table	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Stand For Steamer	X	X	52	Stainless Steel Table 36"X72"	X	X
11	Mobile Cart - 24" X 60"	X	X	30	Hot Food Warming Cabinet	X	X	60	Exterior Door - 42"	X	X
12	Planetary Mixer	X	X	31	Reach-In Refrigerator - 2 Door	X	X	61	Electrical Panel	X	X
13	Exterior Door - 36"	X	X	32	Reach-In Refrigerator - 2 Door	X	X	62	Interior Window	X	X
14	Single Stack Convection Oven	X	X	33	Steaming Cart	X	X	63	Exterior Window	X	X
15	Countertop Convection Steamer	X	X	34	Sliced Dishes - 24"	X	X	64	HVAC Unit	X	X
16	2 Compartment Sink	X	X	35	Chain Dispenser - 24"	X	X				
17	Maximum Oven	X	X	36	1/2" Copper Water Heater	X	X				
18	Interruption Breaker	X	X	37	Code Stamp	X	X				



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6/19/2018 9:11:39 AM

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OAKLAND, CA 94607

DELTA 3 REV. 4

Drawn By: Approved By:
Checked By: M885
Date: 11/17/2017
Scale: 3/8" = 1'-0"
2004 SCALE: 3/4" = 1'-0"

INTERIOR FRONT ELEVATION & EQUIP. LIST

Sheet: **(895) 1-203**

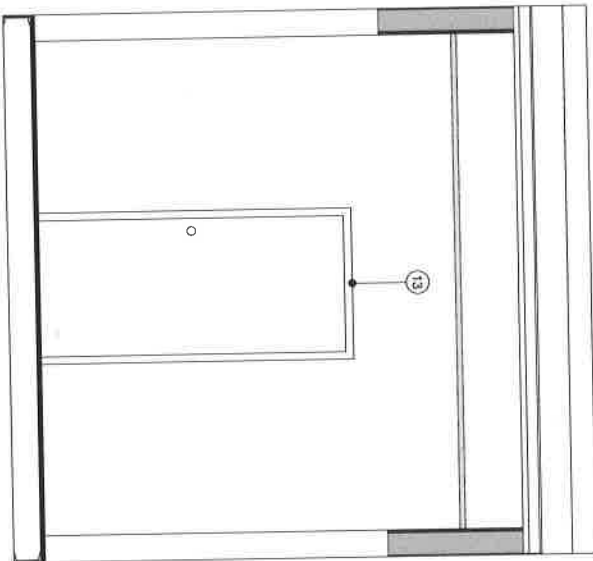
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EQUIPMENT SCHEDULE:
CS - CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	KTS	CS	ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTS	CS
1	Range Wall Oven - 8 Open Burners	X	X	19	Garbage Chute	X	X	38	Wall Mount Stainless Steel Oven/Rail - 34"	X	X
10	Sammaker Slicer	X	X	20	Garbage Can	X	X	39	Wall Dispenser	X	X
2	Counttop Dishdr - 36"	X	X	21	Interior Door - 42"	X	X	40	Hand Mixer	X	X
3	Equipment Stand - 36"	X	X	22	Integrated Face - Roll-In	X	X	41	mop sink	X	X
4	Box Caster And Bin	X	X	23	Commercial Food Blender	X	X	42	5-Tier Wire Sweeping Unit - 14" x 24"	X	X
5	Reach-In Refrigerator - 2 Door	X	X	24	Food Processor	X	X	43	3/8" Insular Door	X	X
6	Reach-In Refrigerator	X	X	25	Mopie Cart - 24" X 48"	X	X	44	Food Caster	X	X
7	Counttop Dishdrdr With Equipment Stand	X	X	26	Wall Mount Hand Sink	X	X	45	Counttop Soup Warmer	X	X
8	Food Slicer	X	X	27	Type I Grease Hood	X	X	50	Hot Food Table - 5 WxH	X	X
9	Stainless Steel Wxk Table - 30" X 96"	X	X	28	Atual Automatic Fire Suppression Automat	X	X	51	Cold Buffet	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Stand For Steamer	X	X	52	Stainless Steel Table 30"X72"	X	X
11	Mopie Cart - 24" X 60"	X	X	30	Hot Food Warming Cabinet	X	X	60	Elevator Door - 42"	X	X
12	Planetary Mixer	X	X	31	Reach-In Freezer - 2 Door	X	X	61	Electrical Panel	X	X
13	Elevator Door - 36"	X	X	32	Reach-In Refrigerator - 2 Door	X	X	62	Interior Window	X	X
14	Single Stack Connection Down	X	X	33	Security Cart	X	X	63	Elevator Window	X	X
15	Countertop Connection Steamer	X	X	34	Stand Dishdr - 24"	X	X	64	HVAC Unit	X	X
16	2 Countertop Sink	X	X	35	Chair Dishdr - 24"	X	X				
17	Microwave Oven	X	X	36	Featureless Water Heater	X	X				
18	Immersion Blender	X	X	37	Coffee Brewer	X	X				



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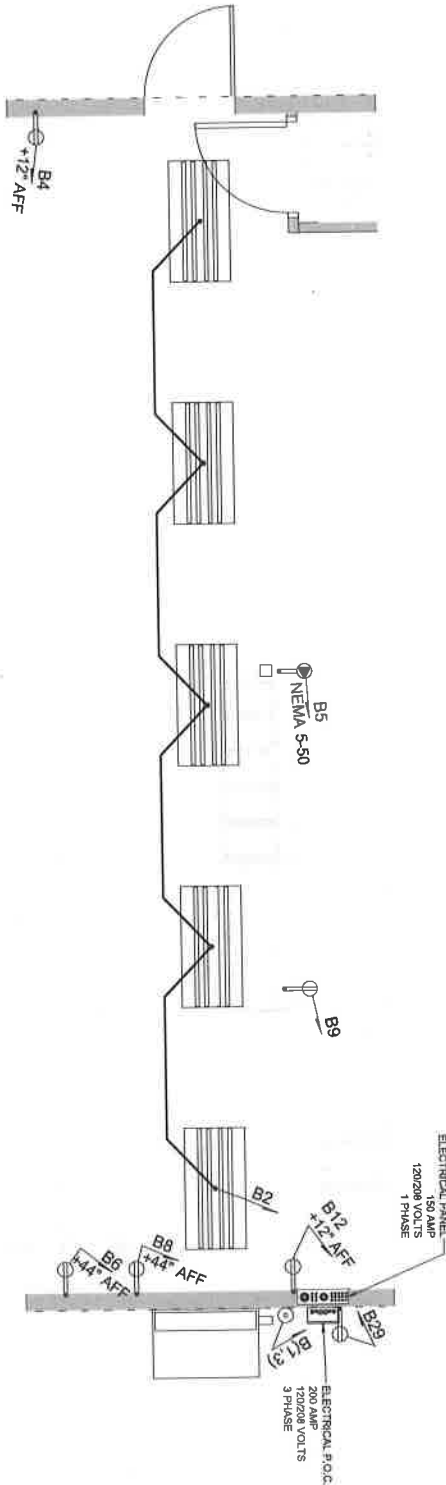
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KITCHEN COMPLEX
1240 18TH STREET
OAKLAND, CA 94607

REV.	DATE	DESCRIPTION	NAME
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REV.	DATE	DESCRIPTION	NAME

Drawn By: Approved By:
S17-030 MMS
DATE: 6/19/2018
TIME: 11:30 AM
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2004 SCALE: 3/4" = 1'-0"
INTERIOR REAR ELEVATION
& EQUIP. LIST

Sheet
(895) I-204

- NOTES:
1. CIRCUITS B1(3) IS AN EXTERIOR CONNECTIONS.
 2. CIRCUIT B29 IN AN EXTERIOR RECEPTACLE WITH WEATHER PROOF EXTRA HEAVY DUTY COVER.
 3. ALL 120 VOLTS SINGLE PHASE, 15 AND 20 AMP RECEPTACLES SHALL BE GROUND FAULT PROTECTED OR PROTECTED BY GFCI BREAKER.
 4. ALL INTERIOR RECEPTACLES UP 12" TO BOTTOM, UNLESS OTHERWISE NOTED.
 5. DRAWINGS ARE DIAGRAMMATIC AND INDICATE GENERAL INTENT OR ARRANGEMENT OF SYSTEMS.
 6. CIRCUITS NUMBER B5 & B9 TO BE CORD DROPS.



⊠	4" TUBE FLUORESCENT FIXTURE
⊡	3" TUBE FLUORESCENT FIXTURE
⊢	SINGLE OUTLET - FLUSH MOUNTED
⊣	DUPEX OUTLET - FLUSH MOUNTED
⊤	DUPEX OUTLET - SURFACE MOUNTED
⊥	FOURPEX OUTLET - FLUSH MOUNTED
⊦	FOURPEX OUTLET - SURFACE MOUNTED
⊧	HARDWARE CONNECTION - FLUSH MOUNTED
⊨	HARDWARE CONNECTION - SURFACE MOUNTED
⊩	208V OUTLET - SURFACE MOUNTED
⊪	EXHAUST FAN
⊫	SWITCH - SURFACE MOUNTED
⊬	3-WAY SWITCH - FLUSH MOUNTED
⊭	3-WAY SWITCH - SURFACE MOUNTED
⊮	DEVIOTES CIRCUIT NUMBER (DB)
⊯	EXT. SCENE LIGHT / ENTRY LIGHT
⊰	VAPOR PROOF LIGHTHOOD LIGHT
⊱	EMERGENCY EXIT LIGHT

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OAKLAND, CA 94607

REV.	DATE	DESCRIPTION	NAME
DELTA 3		REV. 4	

Drawn By: Approved By:
 Project No: 1817430
 User Number: M885
 Plot Scale: 1/4" = 1'-0"
 Plot Scale: 1/2" = 1'-0"

ELECTRICAL FLOOR PLAN SCHEMATIC

Sheet: **(895) E-101**

NOTES:
 1. REVISION MAN BEAKER (R)
 2. 4/40 AND 7/40 COPPER WIRE
 3. 1/4" AND 3/8" COPPER WIRE GROUND

1. ALL CONDUIT SHALL HAVE A DESIGNATED NEUTRAL WIRE THAT IS EQUAL TO THE OTHER WIRE SIZE.
2. ALL CONDUIT SHALL BE INSTALLED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC) AND THE NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) 70B.
3. ALL CONDUIT SHALL BE INSTALLED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC) AND THE NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) 70B.
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18. ALL CONDUIT SHALL BE INSTALLED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC) AND THE NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) 70B.
19. ALL CONDUIT SHALL BE INSTALLED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC) AND THE NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) 70B.
20. ALL CONDUIT SHALL BE INSTALLED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC) AND THE NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) 70B.

200 AMP		1250V/12.5		PHASE		400V		3PH		OAKLAND UNIMED SCHOOL DISTRICT	
LINE	TYPE	NO.	SIZE	NO.	SIZE	NO.	SIZE	NO.	SIZE	NO.	SIZE
1	TRM	1	1/2"	1	1/2"	1	1/2"	1	1/2"	1	1/2"
2	TRM	2	1/2"	2	1/2"	2	1/2"	2	1/2"	2	1/2"
3	TRM	3	1/2"	3	1/2"	3	1/2"	3	1/2"	3	1/2"
4	TRM	4	1/2"	4	1/2"	4	1/2"	4	1/2"	4	1/2"
5	TRM	5	1/2"	5	1/2"	5	1/2"	5	1/2"	5	1/2"
6	TRM	6	1/2"	6	1/2"	6	1/2"	6	1/2"	6	1/2"
7	TRM	7	1/2"	7	1/2"	7	1/2"	7	1/2"	7	1/2"
8	TRM	8	1/2"	8	1/2"	8	1/2"	8	1/2"	8	1/2"
9	TRM	9	1/2"	9	1/2"	9	1/2"	9	1/2"	9	1/2"
10	TRM	10	1/2"	10	1/2"	10	1/2"	10	1/2"	10	1/2"
11	TRM	11	1/2"	11	1/2"	11	1/2"	11	1/2"	11	1/2"
12	TRM	12	1/2"	12	1/2"	12	1/2"	12	1/2"	12	1/2"
13	TRM	13	1/2"	13	1/2"	13	1/2"	13	1/2"	13	1/2"
14	TRM	14	1/2"	14	1/2"	14	1/2"	14	1/2"	14	1/2"
15	TRM	15	1/2"	15	1/2"	15	1/2"	15	1/2"	15	1/2"
16	TRM	16	1/2"	16	1/2"	16	1/2"	16	1/2"	16	1/2"
17	TRM	17	1/2"	17	1/2"	17	1/2"	17	1/2"	17	1/2"
18	TRM	18	1/2"	18	1/2"	18	1/2"	18	1/2"	18	1/2"
19	TRM	19	1/2"	19	1/2"	19	1/2"	19	1/2"	19	1/2"
20	TRM	20	1/2"	20	1/2"	20	1/2"	20	1/2"	20	1/2"
21	TRM	21	1/2"	21	1/2"	21	1/2"	21	1/2"	21	1/2"
22	TRM	22	1/2"	22	1/2"	22	1/2"	22	1/2"	22	1/2"
23	TRM	23	1/2"	23	1/2"	23	1/2"	23	1/2"	23	1/2"
24	TRM	24	1/2"	24	1/2"	24	1/2"	24	1/2"	24	1/2"
25	TRM	25	1/2"	25	1/2"	25	1/2"	25	1/2"	25	1/2"
26	TRM	26	1/2"	26	1/2"	26	1/2"	26	1/2"	26	1/2"
27	TRM	27	1/2"	27	1/2"	27	1/2"	27	1/2"	27	1/2"
28	TRM	28	1/2"	28	1/2"	28	1/2"	28	1/2"	28	1/2"
29	TRM	29	1/2"	29	1/2"	29	1/2"	29	1/2"	29	1/2"
30	TRM	30	1/2"	30	1/2"	30	1/2"	30	1/2"	30	1/2"
31	TRM	31	1/2"	31	1/2"	31	1/2"	31	1/2"	31	1/2"
32	TRM	32	1/2"	32	1/2"	32	1/2"	32	1/2"	32	1/2"
33	TRM	33	1/2"	33	1/2"	33	1/2"	33	1/2"	33	1/2"
34	TRM	34	1/2"	34	1/2"	34	1/2"	34	1/2"	34	1/2"
35	TRM	35	1/2"	35	1/2"	35	1/2"	35	1/2"	35	1/2"
36	TRM	36	1/2"	36	1/2"	36	1/2"	36	1/2"	36	1/2"
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38	TRM	38	1/2"	38	1/2"	38	1/2"	38	1/2"	38	1/2"
39	TRM	39	1/2"	39	1/2"	39	1/2"	39	1/2"	39	1/2"
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42	TRM	42	1/2"	42	1/2"	42	1/2"	42	1/2"	42	1/2"
43	TRM	43	1/2"	43	1/2"	43	1/2"	43	1/2"	43	1/2"
44	TRM	44	1/2"	44	1/2"	44	1/2"	44	1/2"	44	1/2"
45	TRM	45	1/2"	45	1/2"	45	1/2"	45	1/2"	45	1/2"
46	TRM	46	1/2"	46	1/2"	46	1/2"	46	1/2"	46	1/2"
47	TRM	47	1/2"	47	1/2"	47	1/2"	47	1/2"	47	1/2"
48	TRM	48	1/2"	48	1/2"	48	1/2"	48	1/2"	48	1/2"
49	TRM	49	1/2"	49	1/2"	49	1/2"	49	1/2"	49	1/2"
50	TRM	50	1/2"	50	1/2"	50	1/2"	50	1/2"	50	1/2"

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 OAKLAND, CA 94607

REV: _____ DATE: _____ DESCRIPTION: _____ VALUE: _____

DELTA 3 | REV. 4

Drawn By: _____ Approved By: _____

DATE: _____

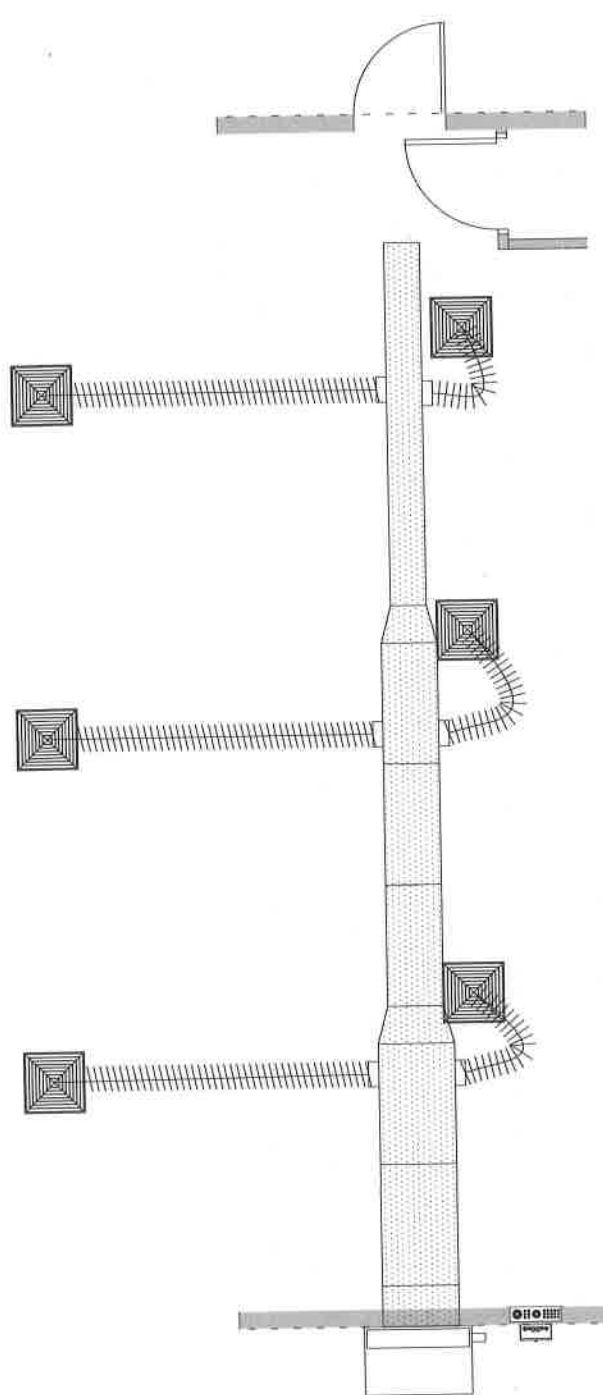
SCALE: 1/8" = 1'-0"

DATE: _____

SCALE: 1/8" = 1'-0"

DATE: _____

SCALE: 1/8" = 1'-0"



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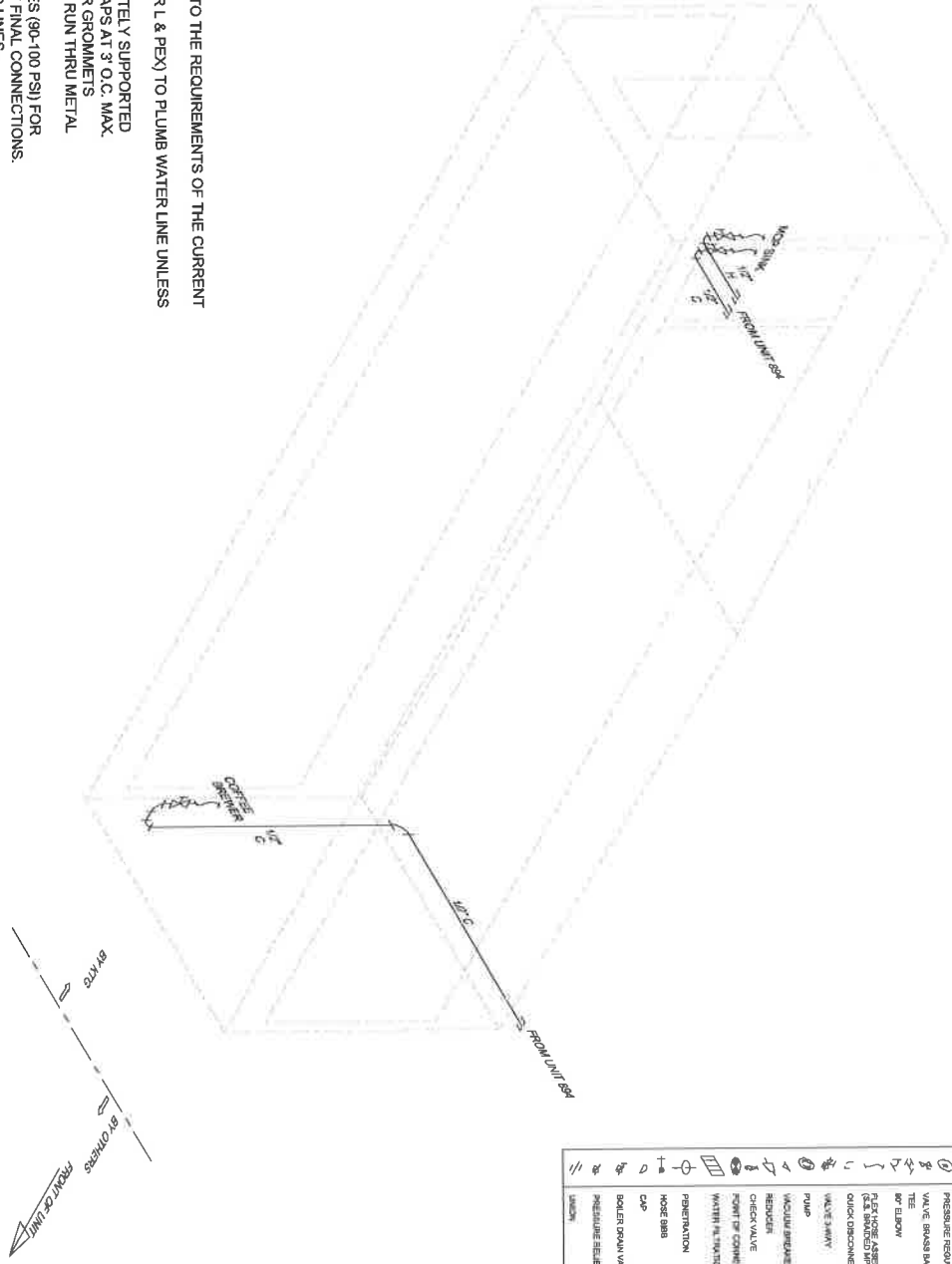
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KITCHEN COMPLEX
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OAKLAND, CA 94607

REV.	DATE	DESCRIPTION	MADE
DELTA 3			
REV. 4			

Drawn By: _____
 Checked By: _____
 Design: _____
 S17(2011)
 MARS
 1/8" SCALE 1/4" = 1'-0"
 2/8" SCALE 1/2" = 1'-0"
 HVAC DUCTING PLAN

Project: _____
(895) M-101

- NOTES:
1. ALL WORK SHALL CONFORM TO THE REQUIREMENTS OF THE CURRENT CODES AND REGULATIONS.
 2. USE COPPER PIPE (TYPE K OR L & PEX) TO PLUMB WATER LINE UNLESS OTHERWISE SPECIFIED.
 3. ALL LINES SHALL BE ADEQUATELY SUPPORTED WITH GALV. STL. 2 HOLE STRAPS AT 3' O.C. MAX.
 4. WHENEVER PLUMBING LINES RUN THRU METAL PLATES, SKIN, CURB, ETC.
 5. ALWAYS USE ROUND RUBBER GROMMETS
 6. PRESSURE TEST WATER LINES (90-100 PSI) FOR LEAKS PRIOR TO EQUIPMENT FINAL CONNECTIONS.
 7. FOR STORAGE: DRAIN WATER LINES.
 8. EXPOSED SURFACE LINES SHALL NOT BE RUN UNLESS APPROVED BY CARLINI MANUFACTURING PIPES TO BE RUN HORIZONTALLY UNDER THE FLOOR AS CLOSE AS POSSIBLE TO BOTTOM OF THE FLOOR EXCEPT WHERE NOTED.
 9. PRESSURE AVAILABLE ON SITE TO BE MAXIMUM 55 PSI, MINIMUM 40 PSI.



SYM	DESCRIPTION
1	COPPER WATER LINE
2	COLD WATER LINE
3	PRESSURE REDUCATOR
4	VALVE BRASS BALL
5	TEE
6	90° ELBOW
7	FLAT HOSE ASSEMBLY (SEE BIDDING PARTS LIST SWA74)
8	OUTER DISCONNECT
9	VALVE 3/4" IN
10	PIPE
11	VACUUM BREAKER
12	REDUCER
13	CHECK VALVE
14	POINT OF CONNECTION
15	WATER FILTRATION SYSTEM
16	PENETRATION
17	HOSE BIBB
18	CAP
19	BOILER DRAIN VALVE
20	PRESSURE SELECT VALVE
21	UNION

WATER PLUMBING SCHEMATIC

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REV.	DATE	DESCRIPTION	MADE
1			
2			
3			
4			

Drawn By: Approved By:
 Design No: Project Number:
 1747 SCALE: N/A
 1747 SCALE: N/A
 FRESH WATER PLUMBING SCHEMATIC

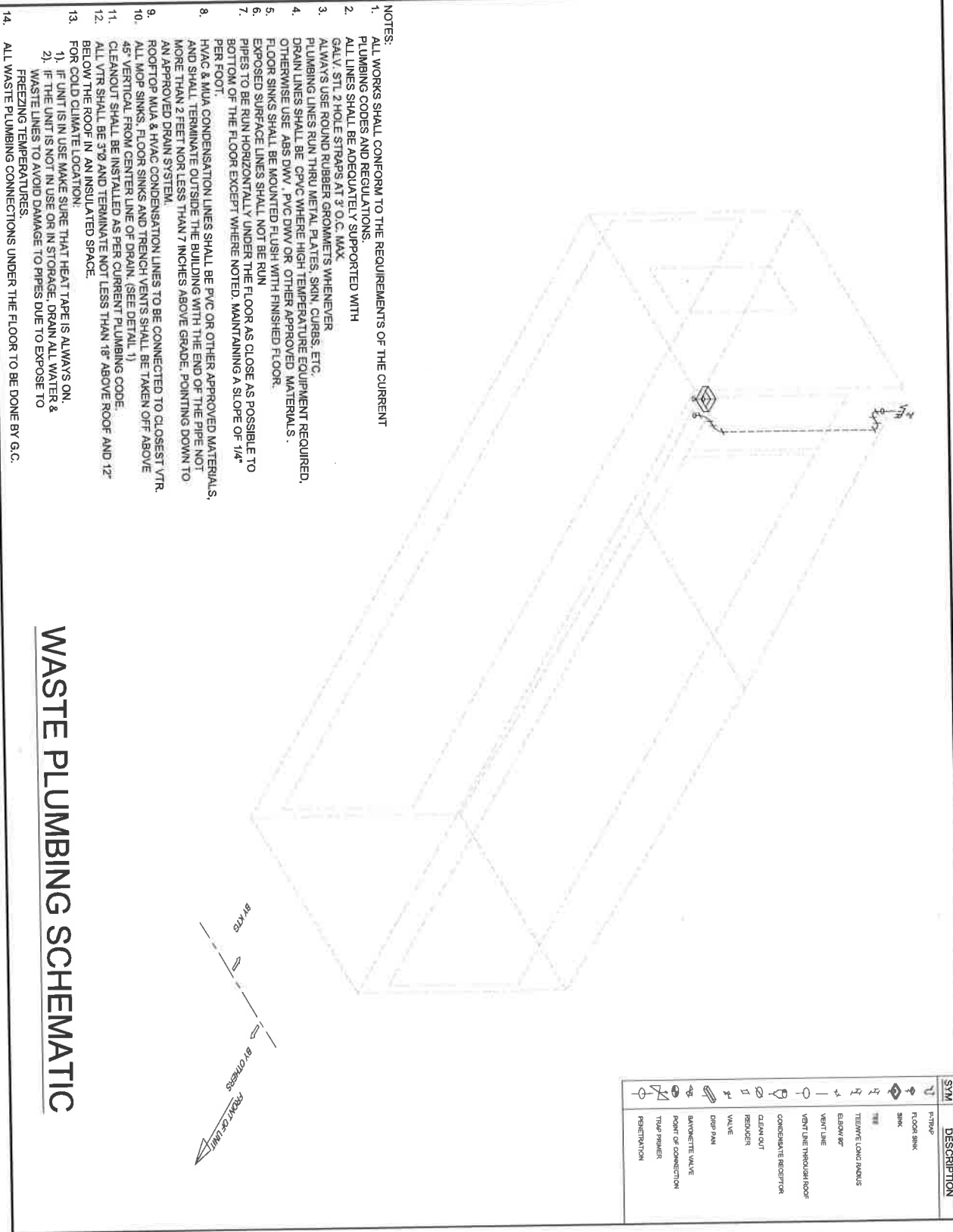
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REV	DATE	DESCRIPTION	BY

Drawn By: **DELTA 3**

Checked By: **REV. 4**

DATE: 6/19/2018

11x17 SCALE: N/A

22x34 SCALE: N/A

WASTE WATER PLUMBING SCHEMATIC

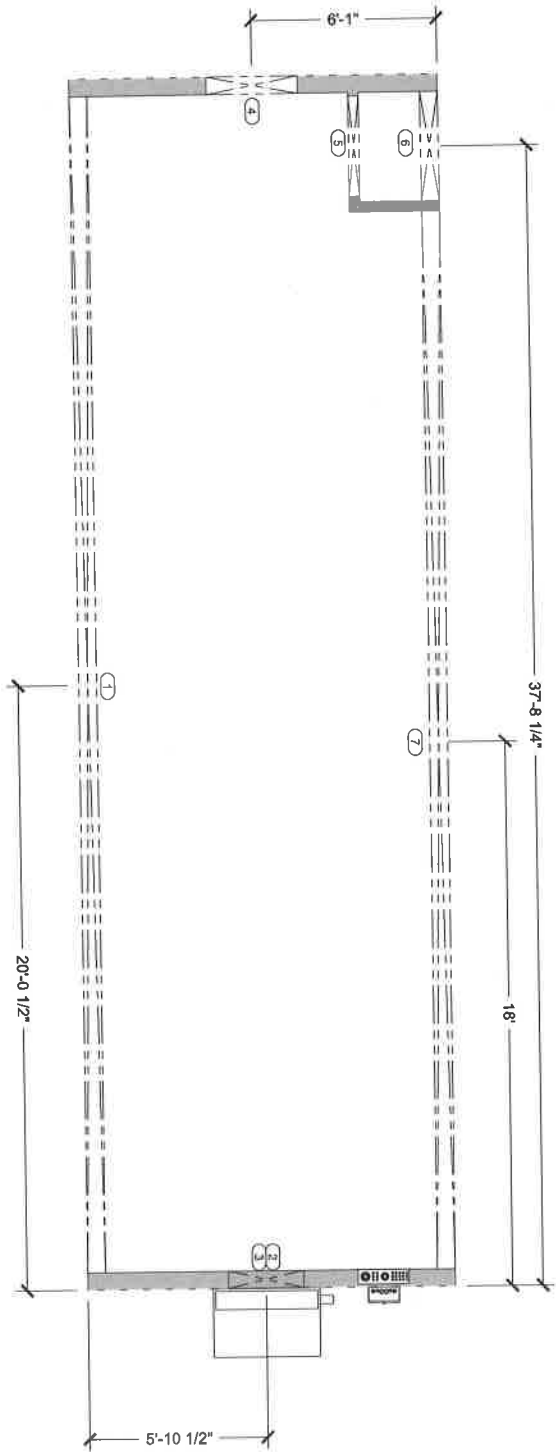
(995) P-602

- NOTES:**
1. ALL WORKS SHALL CONFORM TO THE REQUIREMENTS OF THE CURRENT PLUMBING CODES AND REGULATIONS.
 2. ALL LINES SHALL BE ADEQUATELY SUPPORTED WITH GALV. STL. 2 HOLE STRAPS AT 3' O.C. MAX.
 3. ALWAYS USE ROUND RUBBER GROMMETS WHENEVER PLUMBING LINES RUN THRU METAL PLATES, SKIN, CURBS, ETC.
 4. DRAIN LINES SHALL BE CPVC WHERE HIGH TEMPERATURE EQUIPMENT REQUIRED, OTHERWISE USE ABS DWV, PVC DWV OR OTHER APPROVED MATERIALS.
 5. FLOOR SINKS SHALL BE MOUNTED FLUSH WITH FINISHED FLOOR.
 6. EXPOSED SURFACE LINES SHALL NOT BE RUN PIPES TO BE RUN HORIZONTALLY UNDER THE FLOOR AS CLOSE AS POSSIBLE TO BOTTOM OF THE FLOOR EXCEPT WHERE NOTED. MAINTAINING A SLOPE OF 1/4" PER FOOT.
 7. HVAC & MDA CONDENSATION LINES SHALL BE PVC OR OTHER APPROVED MATERIALS, AND SHALL TERMINATE OUTSIDE THE BUILDING WITH THE END OF THE PIPE NOT MORE THAN 2 FEET NOR LESS THAN 7 INCHES ABOVE GRADE. POINTING DOWN TO AN APPROVED DRAIN SYSTEM.
 8. ROOFTOP MUA & HVAC CONDENSATION LINES TO BE CONNECTED TO CLOSEST VTR. ALL MOP SINKS, FLOOR SINKS AND TRENCH VENTS SHALL BE TAKEN OFF ABOVE 45" VERTICAL FROM CENTER LINE OF DRAIN. (SEE DETAIL 1)
 9. CLEANOUT SHALL BE INSTALLED AS PER CURRENT PLUMBING CODE.
 10. ALL VTR SHALL BE 3/4" AND TERMINATE NOT LESS THAN 18" ABOVE ROOF AND 12" BELOW THE ROOF IN AN INSULATED SPACE.
 11. FOR COLD CLIMATE LOCATION:
 - 1) IF THE UNIT IS IN USE MAKE SURE THAT HEAT TAPE IS ALWAYS ON.
 - 2) IF THE UNIT IS NOT IN USE OR IN STORAGE, DRAIN ALL WATER & WASTE LINES TO AVOID DAMAGE TO PIPES DUE TO EXPOSE TO FREEZING TEMPERATURES.
 12. ALL WASTE PLUMBING CONNECTIONS UNDER THE FLOOR TO BE DONE BY G.C.

WASTE PLUMBING SCHEMATIC

CUTOUT TAG	CUTOUT SIZE	CUTOUT NOTES
1	39'-3" W X 7'-6" H	WALL OPENING OPENING FOR SUPPLY
2	26'-0" W X 8'-0" H	OPENING FOR RETURN
3	26'-0" W X 15'-0" H	OPENING FOR 30" ENTRY DOOR
4	40" W X 8'-6" H	OPENING FOR 30" INTERIOR DOOR
5	43" W X 7'-6" H	WALL OPENING
6	30" S.W. W X 7'-6" H	WALL OPENING
7	30" S.W. W X 7'-6" H	ELECTRICAL PANEL OPENING
8	20" W X 4'-6" H	ELECTRICAL PANEL OPENING

NOTE: DIMENSIONS TO BE VERIFY BY SHELL OR
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REV.	DATE	DESCRIPTION	NAME
DELTA 3		REV. 4	

Drawn By: Approved By:

Checked By: MBS

DATE: 6/19/2018

PROJECT: 1240 18TH STREET

SCALE: 1/2" = 1'-0"

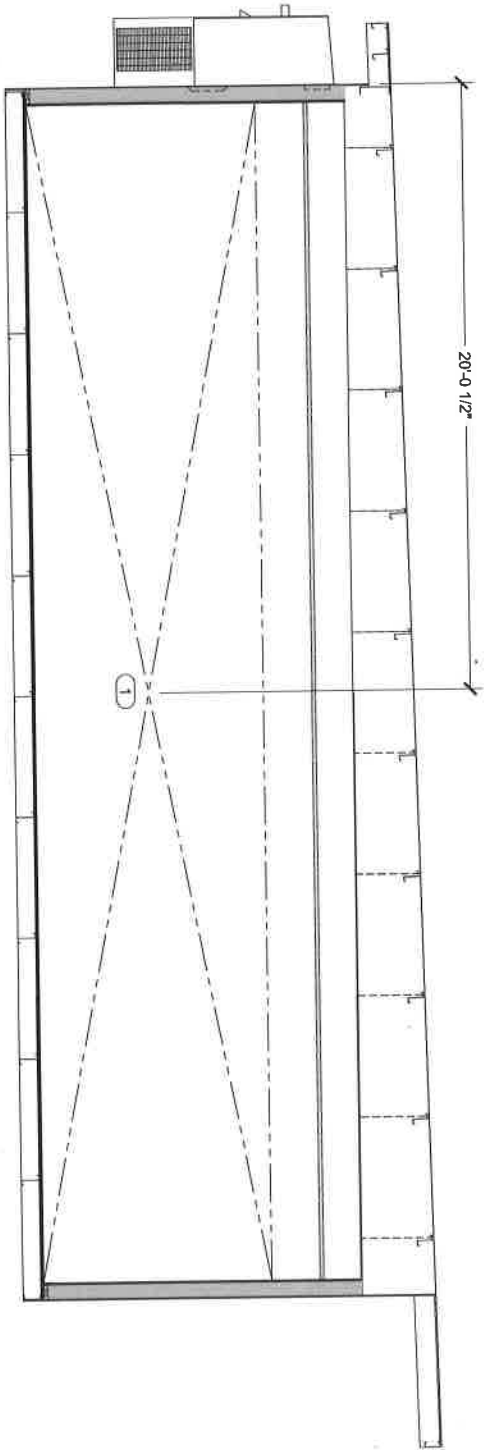
SCALE: 1/2" = 1'-0"

Sheet

(895) S-101

CUTOUT TAG	CUTOUT SIZE	CUTOUT NOTES
1	36" W X 7'-6" H	WALL OPENING
2	28 1/8" W X 8 1/8" H	OPENING FOR SUPPLY
3	28 1/8" W X 15-1/8" H	OPENING FOR RETURN
4	36" W X 8 1/8" H	OPENING FOR 36" ENTRY DOOR
5	40" W X 8 1/8" H	OPENING FOR 36" INTERIOR DOOR
6	43" W X 7'-6" H	WALL OPENING
7	35 3/4" W X 7'-6" H	WALL OPENING
8	20" W X 4'-6" H	ELECTRICAL PANEL OPENING

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REV.	DATE	DESCRIPTION	NAME
DELTA	3	REV.	4

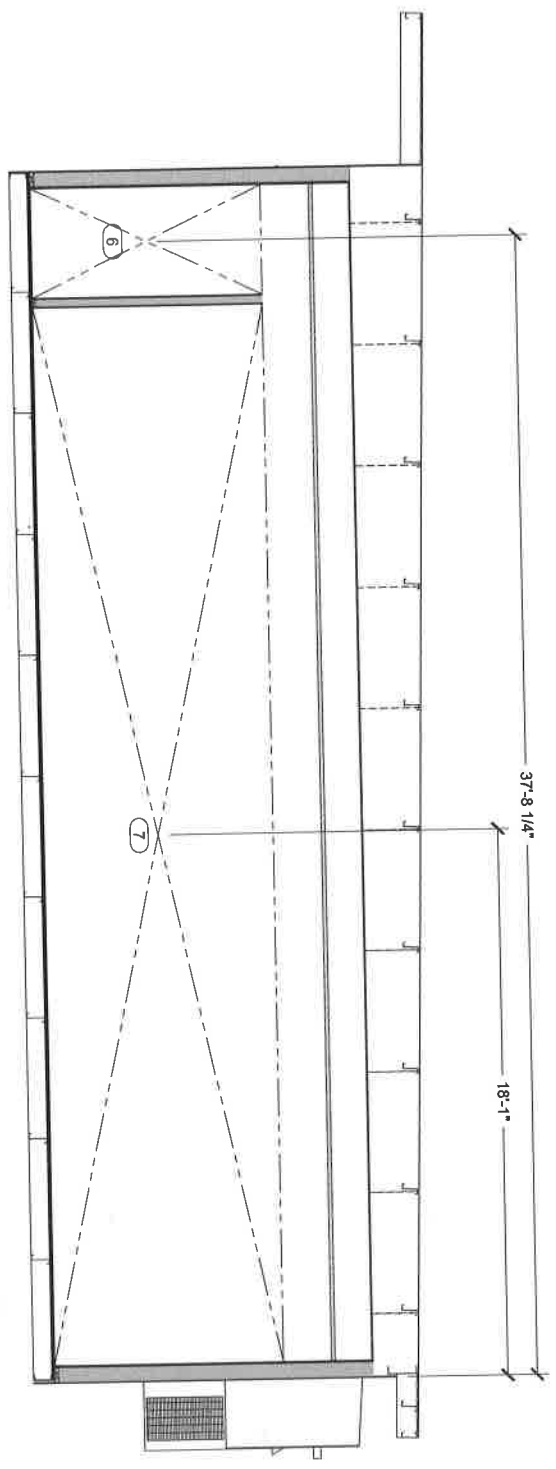
Drawn By: _____ Approved By: _____
 QUOTE NUMBER: UNIT NUMBER: _____
 11/17 SCALE: 1/8" = 1'-0"
 2/28/18 SCALE: 1/8" = 1'-0"

STRUCTURAL CURBSIDE
CUTOUT ELEVATION

Sheet
(895) S-201

CUTOUT TAG	CUTOUT SIZE	CUTOUT NOTES
1	35'-7" W x 7'-6" H	WALL OPENING
2	35'-7" W x 9'-7" H	OPENING FOR SUPPLY
3	28'-7" W x 15'-7" H	OPENING FOR RETURN
4	35' W x 8'-4" H	OPENING FOR 35' ENTRY DOOR
5	42' W x 8'-4" H	OPENING FOR 35' INTERIOR DOOR
6	42' W x 7'-6" H	WALL OPENING
7	35'-3" W x 7'-6" H	ELECTRICAL PANEL OPENING
8	35' W x 4'-4" H	

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REV.	DATE	DESCRIPTION	NAME
DELTA 3			
4			

Drawn By: _____
Checked By: _____
Approved By: _____

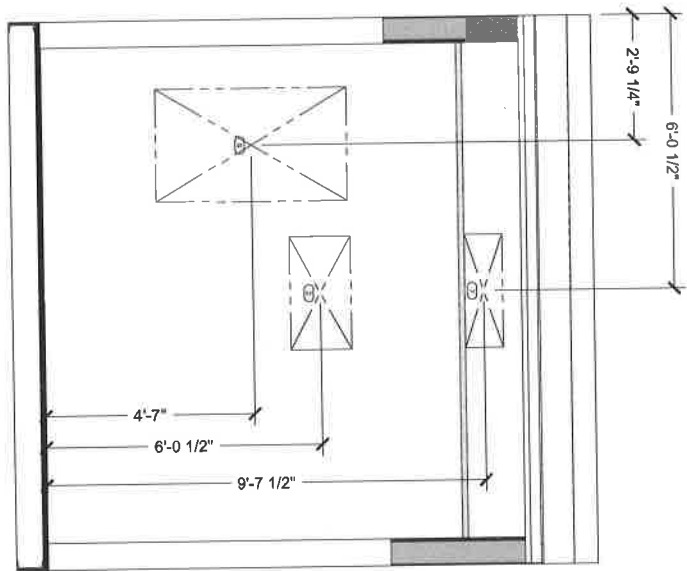
UNIT NUMBER: 317-080 14895
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250% SCALE 1/2" = 1'-0"

STRUCTURAL ROADSIDE CUTOUT ELEVATION

Sheet
(895) S-202

OUTLET TAG	OUTLET SIZE	OUTLET NOTES
1	36" W x 7'-6" H	WALL OPENING
2	24" W x 8'-0" H	OPENING FOR SUPPLY
3	24" W x 13'-0" H	OPENING FOR RETURN
4	36" W x 8'-0" H	OPENING FOR 36" ENTRY DOOR
5	48" W x 8'-0" H	OPENING FOR 36" INTERIOR DOOR
6	48" W x 7'-0" H	WALL OPENING
7	36" W x 7'-6" H	WALL OPENING
8	20" W x 24" H	ELECTRICAL PANEL OPENING

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REV.	DATE	DESCRIPTION	NAME
DELTA 3			
4			

Drawn By: **DELTA 3** Approved By: **REV. 4**

DATE: **DN** UNIT NUMBER: **1886**

CAD FILE NUMBER: **S174300**

1/8" = 1'-0" SCALE: **3/8" = 1'-0"**

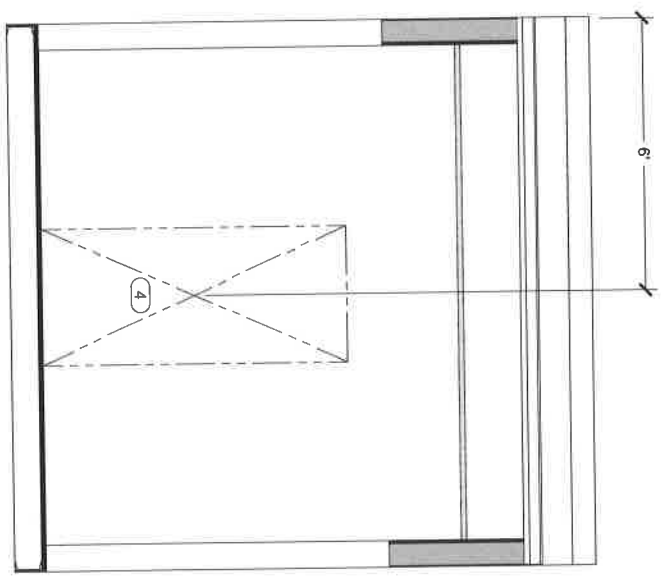
22x24 SCALE: **3/8" = 1'-0"**

STEEL

(895) S-203

CUTOUT TAG	CUTOUT SIZE	CUTOUT NOTES
1	38-3/4" W X 7'-6" H	WALL OPENING OPENING FOR SUPPLY
2	28-7/8" W X 8-2/8" H	OPENING FOR RETURN
3	28-7/8" W X 18-7/8" H	OPENING FOR 3/4" ENTRY DOOR
4	40" W X 84" H	OPENING FOR 3/4" INTERIOR DOOR
5	43" W X 7'-6" H	WALL OPENING
6	35-3/4" W X 7'-6" H	WALL OPENING
7	20" W X 4'-6" H	ELECTRICAL PANEL OPENING

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REV.	DATE	DESCRIPTION	NAME
DELTA 3			
4			

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DRAWING INDEX

SHEET NO.	SHEET CREATED	DESCRIPTION	REV. NUMBERS	REV. DATE	REV. NOTE
(0910) G-001		Cover Sheet & Drawing Index			
(0905) I-101		Floor Plan & Equipment List			
(0905) E-101		Electrical Floor Plan Schematic			
(0905) S-101		Structural Floor Ceiling Plan			
(0905) S-201		Structural Outside Cabod Elevation			
(0905) S-202		Structural Outside Cabod Elevation			
(0905) S-203		Structural Front Cabod Elevation			
(0905) S-204		Structural Rear Cabod Elevation			

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 <p>OAKLAND USD RALPH J BUNSCHE ACADEMY KITCHEN COMPLEX 1240 18TH STREET OAKLAND, CA 94607</p>	<p>KITCHENS TO GO® PART OF CARLIN</p> <p>489 WEST FALLBROOK AVE. SUITE 108 FREMONT, CA 94531 568-2776/0123 www.carlinmg.com www.k-t-g.com</p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>REV.</th> <th>DATE</th> <th>DESCRIPTION</th> <th>NAME</th> </tr> </thead> <tbody> <tr> <td>DELTA 3</td> <td></td> <td></td> <td></td> </tr> <tr> <td>REV. 4</td> <td></td> <td></td> <td></td> </tr> </tbody> </table> <p>Drawn By: <u> </u> Approved By: <u> </u> Date: <u> </u> Date: <u> </u> Scale: <u> </u> Scale: <u> </u> Title: <u> </u> Title: <u> </u></p> <p style="text-align: center;">COVER SHEET & DRAWING INDEX</p> <p style="text-align: center;">Sheet (896) G-001</p>	REV.	DATE	DESCRIPTION	NAME	DELTA 3				REV. 4			
REV.	DATE	DESCRIPTION	NAME											
DELTA 3														
REV. 4														

EQUIPMENT SCHEDULE:
CS - CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	RTG	CS	ITEM NO.	DESCRIPTION	RTG	CS	ITEM NO.	DESCRIPTION	RTG	CS
1	Range W/M Oven - 6 Open Burners	X	X	19	Dishwasher - Low Temp Door Type	X	X	38	Wall Mount Stainless Steel Oven/Hood - 36"	X	X
1B	Saferender Blender	X	X	20	Chopping Cam	X	X	39	Hand Mixer	X	X
2	Countertop Griddle - 36"	X	X	21	Interior Door - 42"	X	X	40	Hot Sink	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator - 42"	X	X	41	5-Tier Wire Shelving Unit - 14" x 24"	X	X
4	Ice Cube And Bin	X	X	23	Commercial Food Blender	X	X	42	36" Interior Door	X	X
5	Refrigerator - 2 Door	X	X	24	Food Processor	X	X	43	Rice Cooker	X	X
6	Commercial Sink	X	X	25	Waffle Maker	X	X	44	Commercial Soup Warmer	X	X
7	Commercial Oven/Warm Equipment Shelf	X	X	26	Wall Mount Hand Sink	X	X	45	Hot Food Table - 5 Wall	X	X
8	Food Slicer	X	X	27	Type 1 Grease Hood	X	X	50	Cold Buffet	X	X
9	Stainless Steel Work Table - 36" X 96"	X	X	28	Alloy Automatic Fire Suppression Aluminum	X	X	51	Business Steel Table 30"X72"	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Stand For Steamer	X	X	52	Interior Window	X	X
11	Mobile Cart - 24" X 60"	X	X	30	Hot Food Warmers Cabinet	X	X	60	Exterior Door - 42"	X	X
12	Hand Mixer	X	X	31	Refrigerator - 2 Door	X	X	61	Biological Panel	X	X
13	Exterior Door - 36"	X	X	32	Refrigerator - 2 Door	X	X	62	Interior Window	X	X
14	Single Stack Convection Oven	X	X	33	Security Cam	X	X	63	Exterior Window	X	X
15	Countertop Convection Steamer	X	X	34	Solid Dishwasher - 24"	X	X	64	HVAC Unit	X	X
16	2 Compartment Sink	X	X	35	Clean Dishcabinet - 24"	X	X				
17	Mechanical Oven	X	X	36	Tandem Water Heater	X	X				
18	Immersed Boiler	X	X	37	Coffee Brewer	X	X				

NOTE: SHELL OR MODULE UNIT SHOWN ONLY AS A GUIDE TO MANUFACTURER FOR EQUIPMENT LAYOUT. MANUFACTURER SHALL USE THEIR STANDARD DSA APPROVED SHELL OR MODULE UNITS.



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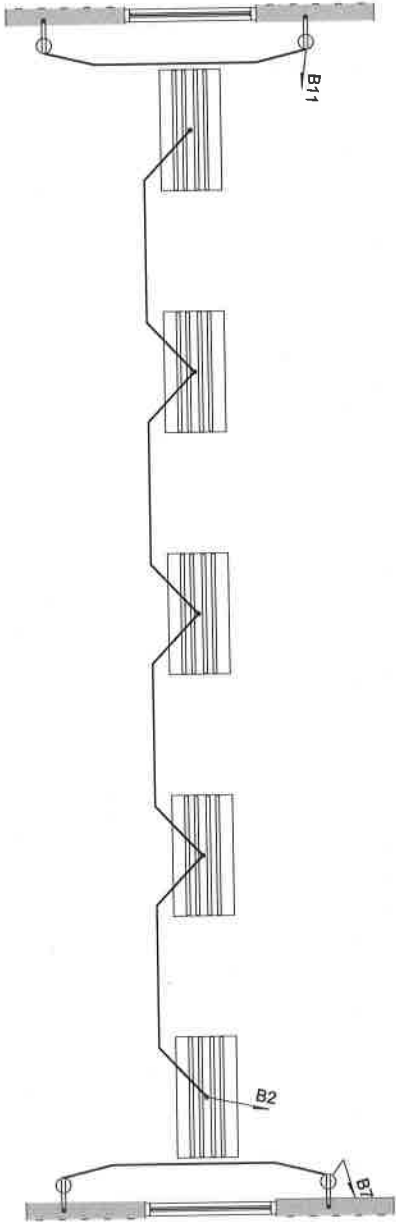
REV.	DATE	DESCRIPTION	NAME
DELTA 3			
4			

Drawn By: [Blank] Approved By: [Blank]
DATE: [Blank]
DATE RECEIVED: [Blank]
SHEET NO.: 11/20/2018
11/20/2018 SCALE: 1/8" = 1'-0"
22/24 SCALE: 1/2" = 1'-0"

INTERIOR FLOOR PLAN & EQUIPMENT LIST

Sheet (896) 1-101

- NOTES:
1. ALL 120 VOLTS SINGLE PHASE, 15 AND 20 AMP RECEPTACLES SHALL BE GROUND FAULT PROTECTED OR PROTECTED BY GFCI BREAKER.
 2. ALL INTERIOR RECEPTACLES UP 12" TO BOTTOM, UNLESS OTHERWISE NOTED.
 3. DRAWINGS ARE DIAGRAMMATIC AND INDICATE GENERAL INTENT OR ARRANGEMENT OF SYSTEMS.
 4. SEE SHEET # (895) E-601 FOR PANEL SCHEDULE.



ELECTRICAL SYMBOL LEGEND

	4-4 TUBE FLUORESCENT FIXTURE
	4-3 TUBE FLUORESCENT FIXTURE
	SINGLE OUTLET - FLUSH MOUNTED
	DUPLEX OUTLET - FLUSH MOUNTED
	DUPLEX OUTLET - SURFACE MOUNTED
	FOURPLEX OUTLET - FLUSH MOUNTED
	FOURPLEX OUTLET - SURFACE MOUNTED
	HARDWARE CONNECTION - FLUSH MOUNTED
	HARDWARE CONNECTION - SURFACE MOUNTED
	200V OUTLET - FLUSH MOUNTED
	200V OUTLET - SURFACE MOUNTED
	EXHAUST FAN
	SWITCH - FLUSH MOUNTED
	SWITCH - SURFACE MOUNTED
	3-WAY SWITCH - FLUSH MOUNTED
	3-WAY SWITCH - SURFACE MOUNTED
	DEMONT'S CIRCUIT NUMBER (89)
	EXT. SCENE LIGHT 1
	VAPOR PROOF LIGHTHOOD LIGHT
	EMERGENCY EXIT LIGHT

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OAKLAND, CA 94607

REV.	DATE	DESCRIPTION	BY
3		REV.	
4		DELTA 3	

Drawn By: Approved By:

DN

QUOTE NUMBER: UNIT NUMBER:

SIT: 000

11x17 SCALE: 1/4" = 1'-0"

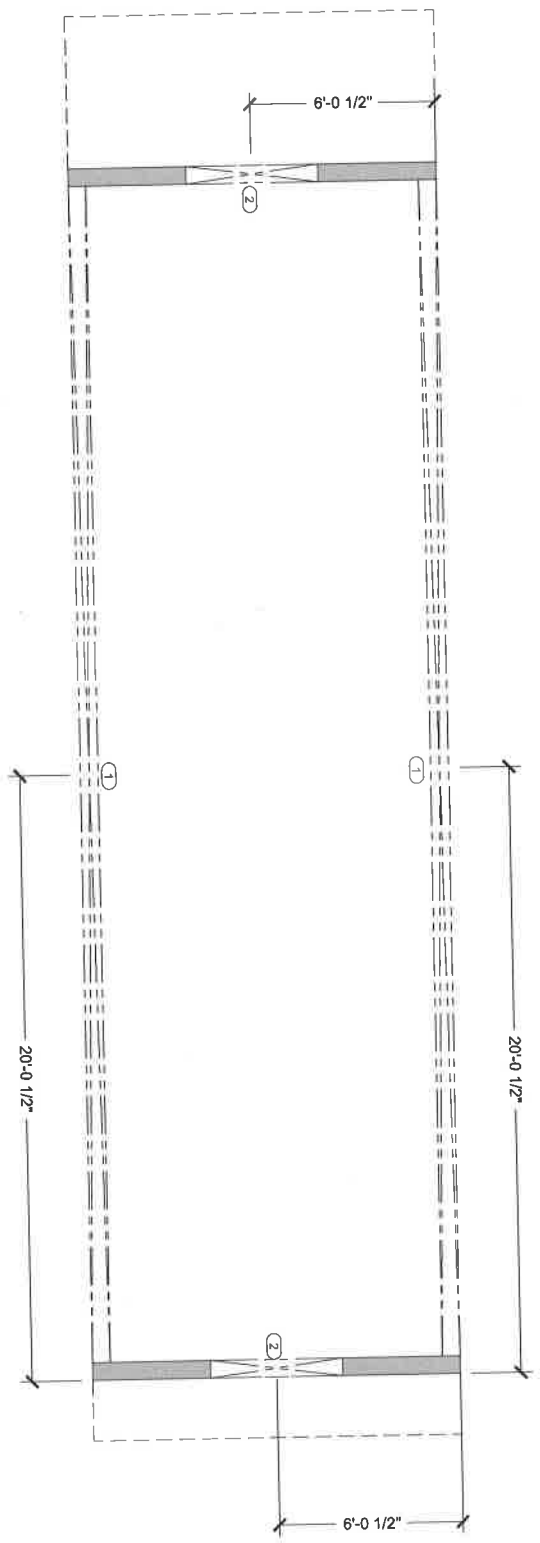
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ELECTRICAL FLOOR PLAN SCHEMATIC

Sheet
(896) E-101

CUTOUT SCHEDULE	
CUTOUT TAG	CUTOUT NOTES
1	CUTOUT SIZE: 39'-3" W x 7'-4" H WALL OPENING SEE NOTE
2	SEE NOTE

- NOTE:
- DIMENSIONS TO BE VERIFY BY SHELL OR MODULE
 - UNIT MANUFACTURER.
 - WINDOWS TO MEET DSA MINIMUM COMPLIANCE
 - REVISE SIZE, SHAPE & LOCATION AS NEED IT.



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REV.	DATE	DESCRIPTION	NAME
DELTA 3			
4			

Drawn By:
 Approved By:
 CHECKED BY:
 DATE:
 1/2" SCALE: 1/4" = 1'-0"
 2/2" SCALE: 1/2" = 1'-0"

STRUCTURAL FLOOR CUTOUT PLAN
 Sheet: **(896) S-101**

OAKLAND USD
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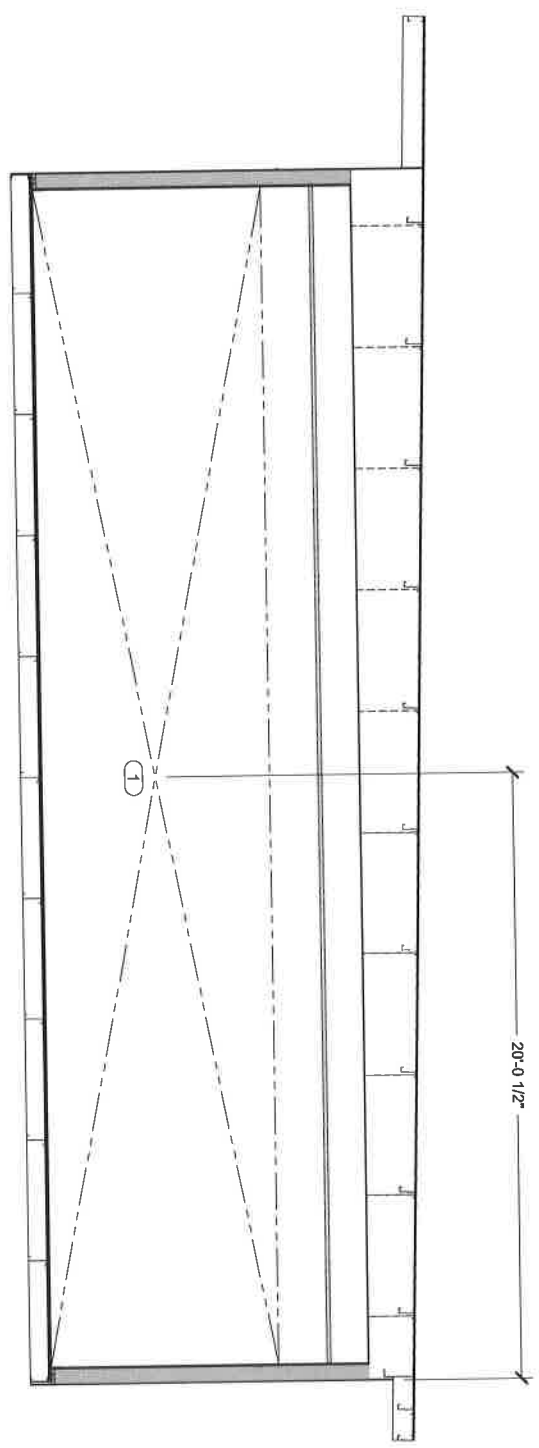
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CUTOUT SCHEDULE	
CUTOUT TAG	CUTOUT NOTES
1	36'-3" W x 7'-0" H WALL OPENING SEE NOTE
2	

- NOTE:
1. DIMENSIONS TO BE VERIFY BY SHELL OR MODULE UNIT MANUFACTURER.
 2. WINDOWS TO MEET DSA MINIMUM COMPLIANCE REVISE SIZE, SHAPE & LOCATION AS NEED IT.



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REV.	DATE	DESCRIPTION	NAME

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Sheet
(896) S-202

DELTA 3 | REV. 4

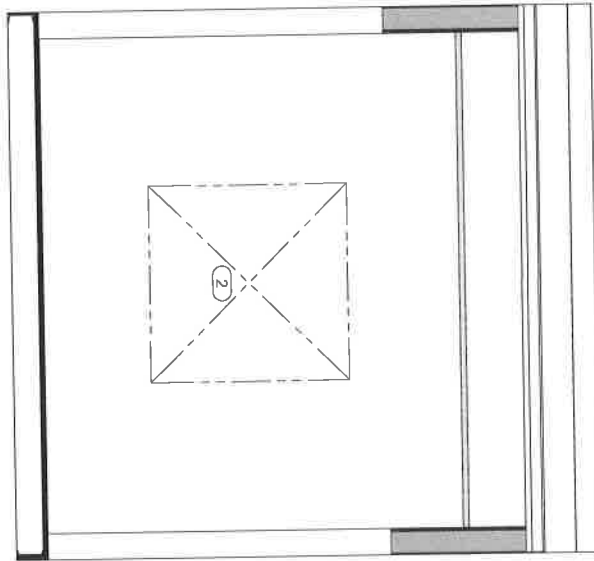
Drawn By: Approved By:
 Checked By: User: M888
 SUT: M888

1/4" = 1'-0"
 20' = 1'-0"

STRUCTURAL ROADSIDE
CUTOUT ELEVATION

CUTOUT SCHEDULE		
CUTOUT TAG	CUTOUT SIZE	CUTOUT NOTES
1	36" W x 7'-6" H	WALL OPENING
2		SEE NOTE

- NOTE:
- DIMENSIONS TO BE VERIFY BY SHELL OR MODULE UNIT MANUFACTURER.
 - WINDOWS TO MEET DSA MINIMUM COMPLIANCE REVISE SIZE, SHAPE & LOCATION AS NEED IT.



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REV	DATE	DESCRIPTION	NAME
DELTA 3			
REV. 4			

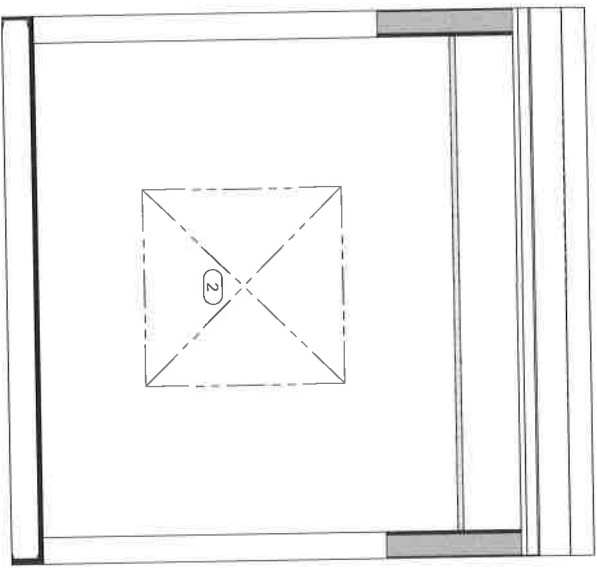
Drawn By: Approved By:
 Design: Date:
 Scale: 3/4" = 1'-0"
 Scale: 3/4" = 1'-0"

STRUCTURAL FRONT
 ELEVATION CUTOUT

Sheet
(896) S-203

CUTOUT SCHEDULE	
CUTOUT TAG	CUTOUT SIZE
1	36" W x 14" H
2	SEE NOTE

- NOTE:
1. DIMENSIONS TO BE VERIFY BY SHELL OR MODULE UNIT MANUFACTURER.
 2. WINDOWS TO MEET DSA MINIMUM COMPLIANCE REVISE SIZE, SHAPE & LOCATION AS NEED IT.



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REV.	DATE	DESCRIPTION	NAME
DELTA 3			
REV. 4			

Drawn By: Approved By:

Checked By: EN: M888

1/8" SCALE 3/4" = 1'-0"

3/4" SCALE 3/4" = 1'-0"

2024 SCALE 3/4" = 1'-0"

Sheet

(896) S-204

OAKLAND USD RALPH BUNCHE HIGH SCHOOL KITCHEN COMPLEX - M897

DRAWING INDEX

SHEET NO.	SHEET CREATOR	DESCRIPTION	REV. NUMBER	REV. DATE	REV. NOTE
(897) G-001		Cover Sheet & Drawing Index			
(897) 1-101		Interior Floor Plan & Equipment List			
(897) E-101		Electrical Floor Plan Schematic			
(897) M-101		HVAC Ducting Plan			
(897) S-101		Structural Floor - Outdoor Plan			
(897) S-201		Structural Outdoor Culvert Elevation			
(897) S-302		Structural Mainlevel Culvert Elevation			
(897) S-303		Structural Floor Culvert Elevation			
(897) S-304		Structural Riser Culvert Elevation			

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REV.	DATE	DESCRIPTION	NAME
DELTA 3			
REV. 4			

Drawn By: _____
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 Date: _____
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 1/4" SCALE: N/A
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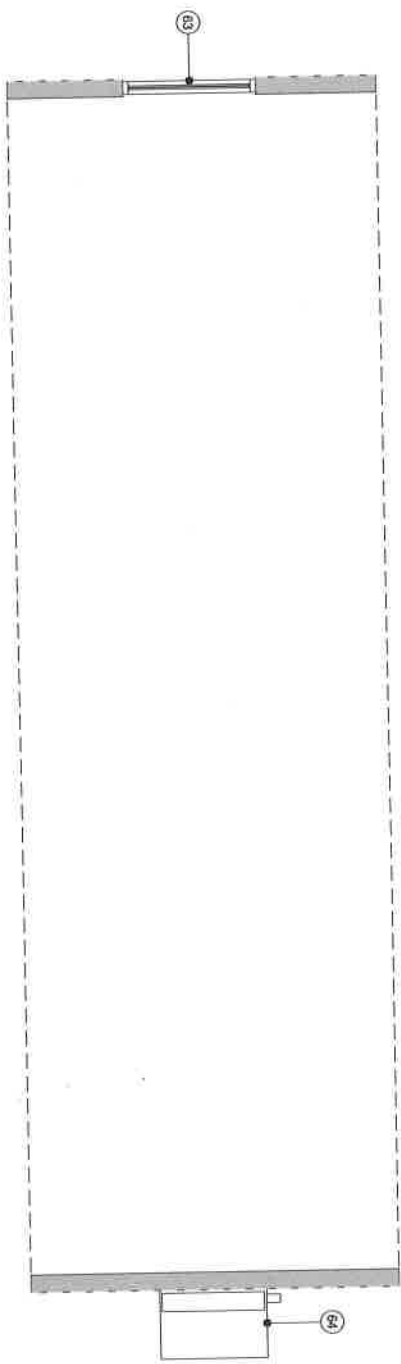
COVER SHEET & DRAWING INDEX

Sheet
(897) G-001

EQUIPMENT SCHEDULE:
CS = CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS
1	Range With Oven - 6 Open Burners	X	X	19	Dishwasher - Low Temp Door Type	X	X	35	Wall Mount Stainless Steel Overhead - 64"	X	X
1B	Secondary Blower	X	X	20	Chopping Can	X	X	39	Milk Dispenser	X	X
2	Cumulative Griddle - 30"	X	X	21	Hummer Door - 42"	X	X	40	Hand Mixer	X	X
3	Equipment Stand - 30"	X	X	22	Refrigerator Rack - Roll-In	X	X	41	Trash can	X	X
4	Two Color And Ben	X	X	23	Commercial Food Blender	X	X	42	5-Tier Wire Stacking Unit - 14" x 24"	X	X
5	Refrin Refrigerator - 2 Door	X	X	24	Food Processor	X	X	43	30" Interior Door	X	X
6	4 Compartment Sink	X	X	25	Mobile Cart - 24" X 48"	X	X	44	Rice Cooker	X	X
7	Cometox Chutcher With Equipment Stand	X	X	26	Wall Mount Hand Sink	X	X	45	Commercial Soup Warmer	X	X
8	Food Slicer	X	X	27	Type1 Grates Hood	X	X	50	Hot Food Table - 5' Wide	X	X
9	Shelving Steel Work Table - 30" X 66"	X	X	28	Final Automatic Fire Suppression Asstman	X	X	51	Cold Buffet	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Stand For Steamer	X	X	52	Business Sheet Table 30"X72"	X	X
11	Mobile Cart - 24" X 60"	X	X	30	Hot Food Heating Cabinet	X	X	60	Exterior Door - 42"	X	X
12	Planetary Mixer	X	X	31	Refrin Refrig - 2 Door	X	X	61	Biological Panel	X	X
13	Exterior Door - 24"	X	X	32	Refrin Refrig - 2 Door	X	X	62	Interior Window	X	X
14	Single Stack Convect Oven	X	X	33	Security Cart	X	X	63	Exterior Window	X	X
15	Countertop Convect Steamer	X	X	34	Sand Dishwasher - 24"	X	X	64	HVAC Unit	X	X
16	2 Compartment Sink	X	X	35	Clean Dishwasher - 24"	X	X				
17	Microwave Oven	X	X	36	Tankless Water Heater	X	X				
18	Immersion Blender	X	X	37	Coffee Brewer	X	X				

NOTE: SHELL OR MODULE UNIT SHOWN ONLY AS A GUIDE TO MANUFACTURER FOR EQUIPMENT LAYOUT. MANUFACTURER SHALL USE THEIR STANDARD DSA APPROVED SHELL OR MODULE UNITS.



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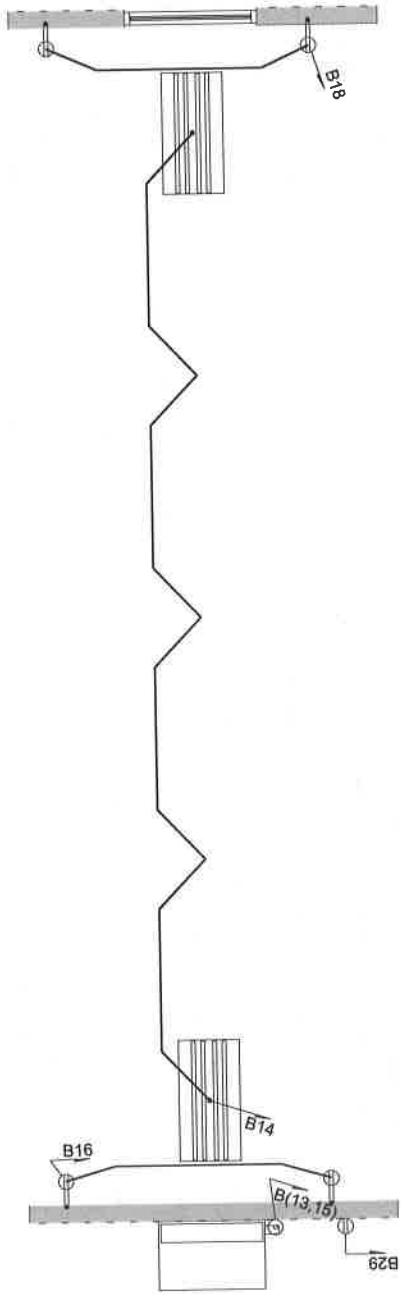
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 Design: _____
 DATE: _____
 REVISION: _____
 PROJECT: _____
 SHEET: _____

DELTA 3 REV. 4

INTERIOR FLOOR PLAN & EQUIPMENT LIST

Sheet: **(897) I-101**

- NOTES:**
1. CIRCUITS B(13, 15) IS AN EXTERIOR CONNECTIONS.
 2. CIRCUIT B29 IN AN EXTERIOR RECEPTACLE, WITH WEATHER PROOF EXTRA HEAVY DUTY COVER.
 3. ALL 120 VOLTS SINGLE PHASE, 15 AND 20 AMP RECEPTACLES SHALL BE GROUND FAULT PROTECTED OR PROTECTED BY GFCI BREAKER.
 4. ALL INTERIOR RECEPTACLES UP 12" TO BOTTOM, UNLESS OTHERWISE NOTED.
 5. DRAWINGS ARE DIAGRAMMATIC AND INDICATE GENERAL INTENT OR ARRANGEMENT OF SYSTEMS.
 6. SEE SHEET (895) E-601 FOR PANEL SCHEDULE.

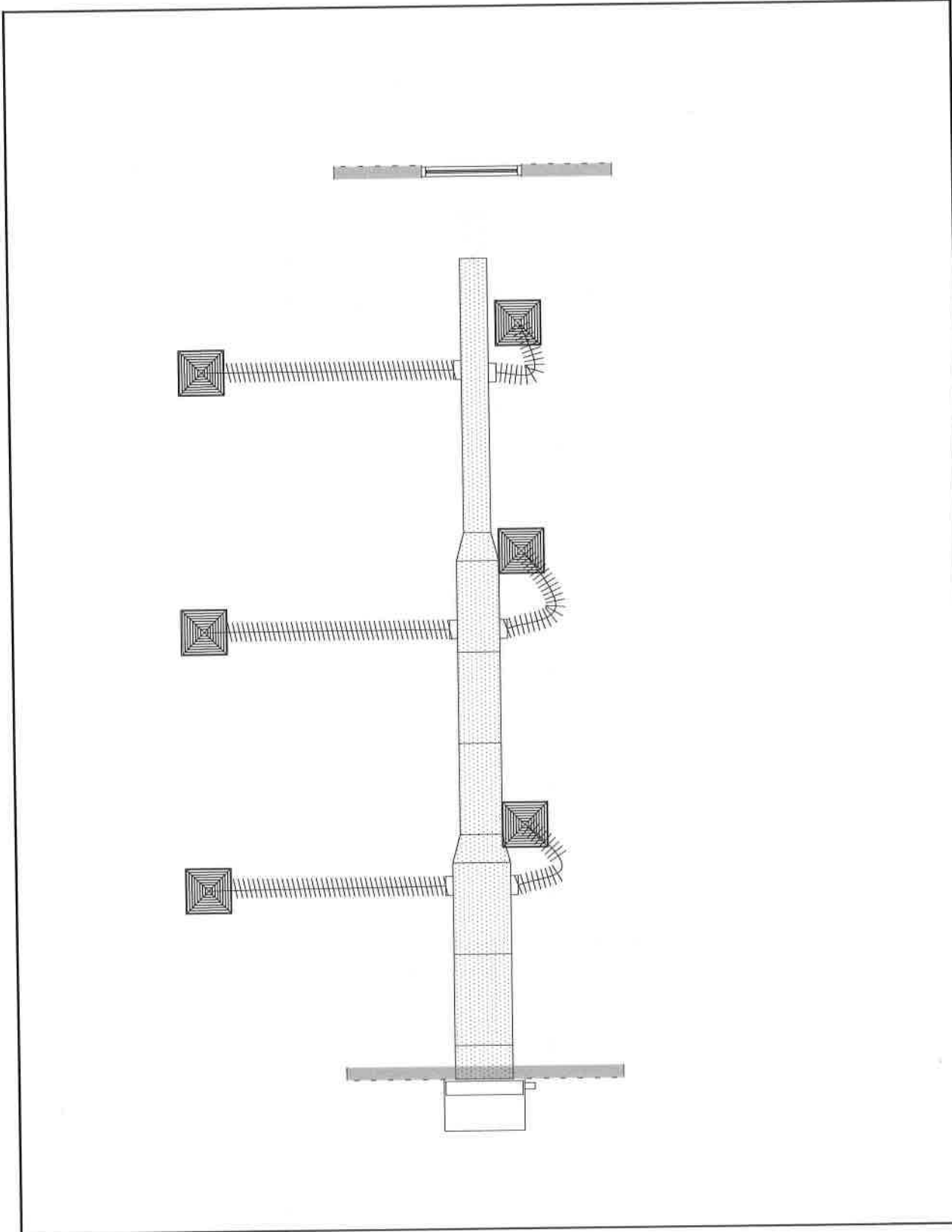


ELECTRICAL SYMBOL LEGEND

⊠	4" x 4" TUBE FLUORESCENT FIXTURE
⊡	4" x 4" TUBE FLUORESCENT FIXTURE
⊣	SINGLE OUTLET - FLUSH MOUNTED
⊤	DUPLEX OUTLET - FLUSH MOUNTED
⊥	DUPLEX OUTLET - SURFACE MOUNTED
⊦	FOURPLEX OUTLET - FLUSH MOUNTED
⊧	FOURPLEX OUTLET - SURFACE MOUNTED
⊨	HARDWARE CONNECTION - FLUSH MOUNTED
⊩	200V OUTLET - FLUSH MOUNTED
⊪	200V OUTLET - SURFACE MOUNTED
⊫	EXHAUST FAN
⊬	SWITCH - FLUSH MOUNTED
⊭	SWITCH - SURFACE MOUNTED
⊮	3-WAY SWITCH - FLUSH MOUNTED
⊯	3-WAY SWITCH - SURFACE MOUNTED
⊰	DEVOTES CIRCUIT NUMBER (89)
⊱	EXT SCENE LIGHT / ENTRY LIGHT
⊲	VAPOR PROOF LIGHTHOOD LIGHT
⊳	EMERGENCY EXIT LIGHT

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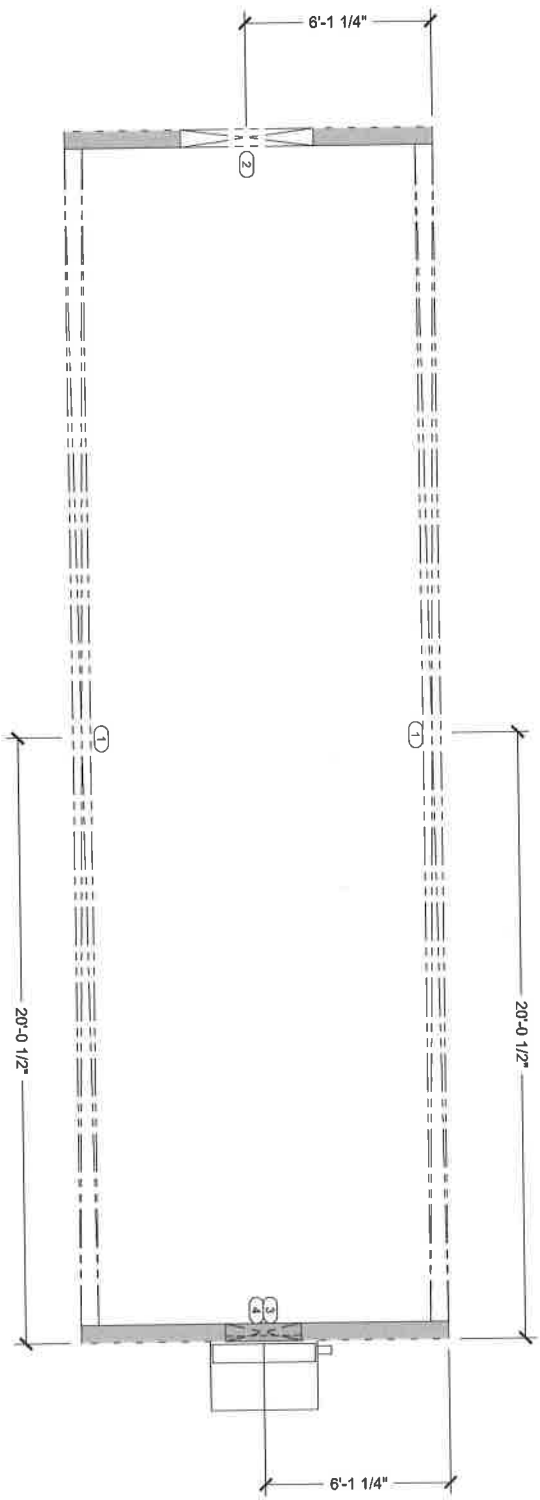
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<p>OAKLAND UNIFIED SCHOOL DISTRICT</p> <p>OAKLAND USD RALPH J BUNGCHE ACADEMY KITCHEN COMPLEX 1240 18TH STREET OAKLAND, CA 94607</p>		<p>Sheet</p> <p>(897) M-101</p>	
REV.	DATE	DESCRIPTION	NAME
DELTA 3	REV. 4		
Drawn By: Approved By: DN: Unit: DATE: 6/19/18 11:47 SCALE: 1/4" = 1'-0" 25:24 SCALE: 1/2" = 1'-0"		HVAC DUCTING PLAN	

CUTOUT SCHEDULE	
CUTOUT TAG	CUTOUT NOTES
1	36" W. x 7'-6" H. WALL OPENING
2	36" W. x 8'-7 1/2" H. SEE NOTE
3	24" W. x 8'-7 1/2" H. OPENING FOR SUPPLY
4	24" W. x 15'-0" H. OPENING FOR RETURN

- NOTE:
1. DIMENSIONS TO BE VERIFY BY SHELL OR MODULE UNIT MANUFACTURER.
 2. WINDOWS TO MEET DSA MINIMUM COMPLIANCE REVISE SIZE, SHAPE & LOCATION AS NEED IT.



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KITCHEN COMPLEX
1240 18TH STREET
OAKLAND, CA 94607



OAKLAND UNIFIED SCHOOL DISTRICT
1240 18TH STREET
OAKLAND, CA 94607

REV.	DATE	DESCRIPTION	BY
DELTA 3			
REV. 4			

Drawn By: **DN**
Checked By: **DN**
Quote Number: **SV17030**
Unit Number: **1887**
11'-17" SCALE: 1/4" = 1'-0"
20'-0" SCALE: 1/2" = 1'-0"

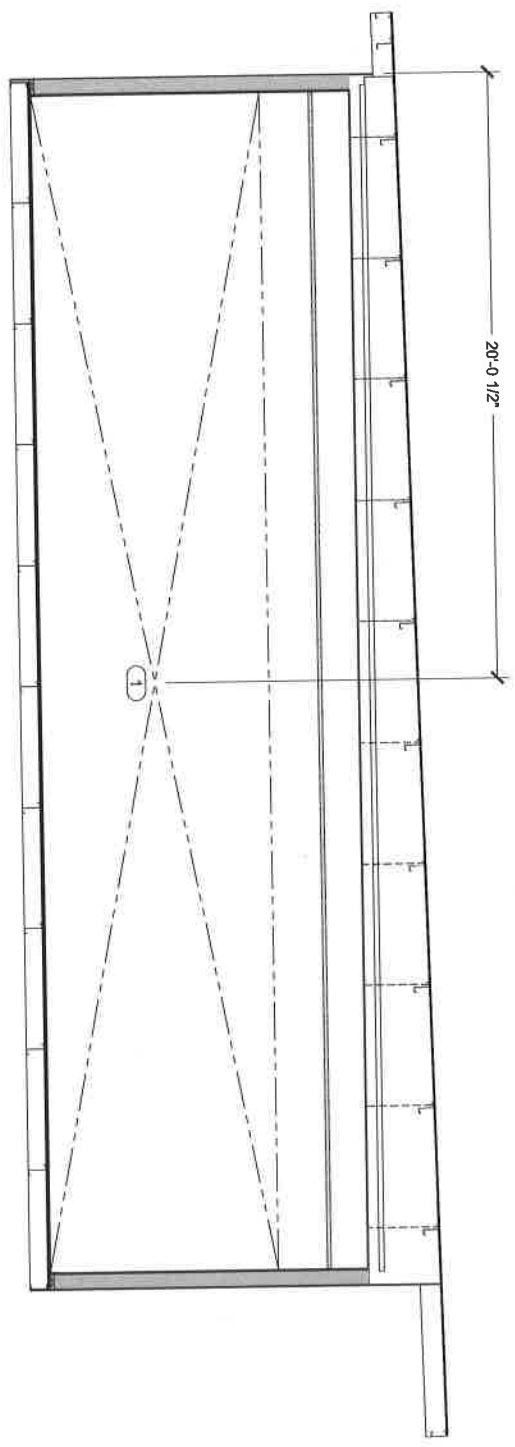
Approved By: **DN**
Date: **6/19/2018**

STRUCTURAL FLOOR CUTOUT PLAN

Sheet **(897) S-101**

CUTOUT SCHEDULE		CUTOUT NOTES	
OUTPUT TAG	CUTOUT SIZE	WALL OPENING	SEE NOTE
1	28'-7" W x 7'-4" H		
2	28'-7/8" W x 8'-7/8" H	OPENING FOR SUPPLY	
3	28'-7/8" W x 15'-7/8" H	OPENING FOR RETURN	
4			

- NOTE:
- DIMENSIONS TO BE VERIFY BY SHELL OR MODULE UNIT MANUFACTURER.
 - WINDOWS TO MEET DSA MINIMUM COMPLIANCE REVISE SIZE, SHAPE & LOCATION AS NEED IT.



PRELIMINARY - NOT FOR CONSTRUCTION

6/19/2018 11:38:12 AM

REV	DATE	DESCRIPTION	NAME
DELTA 3			
REV. 4			

Drawn By: Approved By:

ENR

DATE: 1/20/18

PROJECT NUMBER: 18080

SYMBOL: 18080

1/8" = 1'-0"

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8" = 1'-0"

8 1/4" = 1'-0"

8 1/2" = 1'-0"

8 3/4" = 1'-0"

9" = 1'-0"

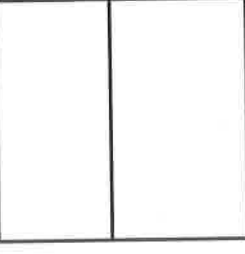
9 1/4" = 1'-0"

9 1/2" = 1'-0"

9 3/4" = 1'-0"

10" = 1'-0"

OAKLAND USD
RALPH J BUNCHE ACADEMY
KITCHEN COMPLEX
1240 18TH STREET
OAKLAND, CA 94607



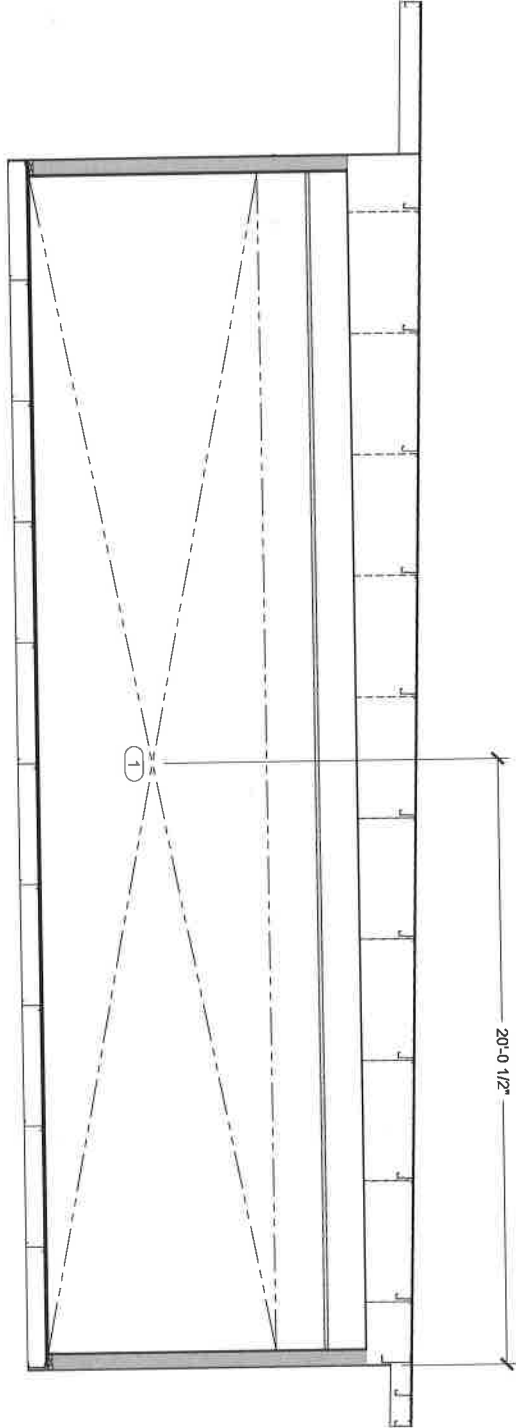
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FRESNO, CA 93711
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Sheet
(897) S-201

CUTOUT SCHEDULE		CUTOUT NOTES	
CUTOUT TAG	CUTOUT SIZE	CUTOUT NOTES	WALL OPENING
1	35'-0" W x 7'-0" H	SEE NOTE	
2	25'-0" W x 4'-0" H	OPENING FOR SUPPLY	
3	25'-0" W x 4'-0" H	OPENING FOR RETURN	
4	25'-0" W x 15'-0" H		

- NOTE:
- DIMENSIONS TO BE VERIFY BY SHELL OR MODULE UNIT MANUFACTURER.
 - WINDOWS TO MEET DSA MINIMUM COMPLIANCE REVISE SIZE, SHAPE & LOCATION AS NEED IT.



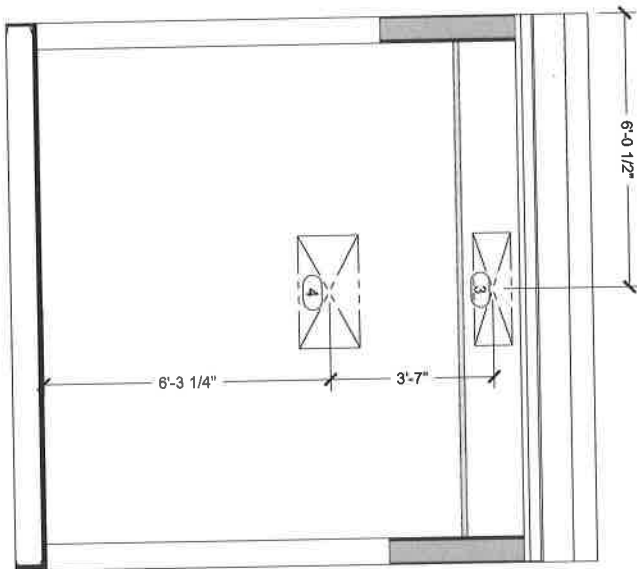
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6/19/2018 11:38:12 AM

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NO.	DATE	DESCRIPTION	NAME				
DELTA 3 REV. 4							
Drawn By:	DK	Approved By:					
DATE:	6/19/2018	DATE:	6/19/2018				
SCALE:	1/2" = 1'-0"	SCALE:	1/2" = 1'-0"				
STRUCTURAL ROADSIDE CUTOUT ELEVATION							
Sheet (897) S-202							

CUTOUT TAG	CUTOUT SIZE	CUTOUT NOTES
1	38-0" W x 7'-8" H	WALL OPENING
2		SEE NOTE
3	28-7/8" W x 8-7/8" H	OPENING FOR SUPPLY
4	28-7/8" W x 15-1/8" H	OPENING FOR RETURN

- NOTE:**
- DIMENSIONS TO BE VERIFY BY SHELL OR MODULE
 - UNIT MANUFACTURER
 - WINDOWS TO MEET DSA MINIMUM COMPLIANCE
 - REVISE SIZE, SHAPE & LOCATION AS NEED IT.



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REV.	DATE	DESCRIPTION	NAME

Drawn By: **DELTA 3** Approved By: **4**

DN: **DELTA 3** WBSZ

5/17/2018

1150T SCALE: 3/8" = 1'-0"

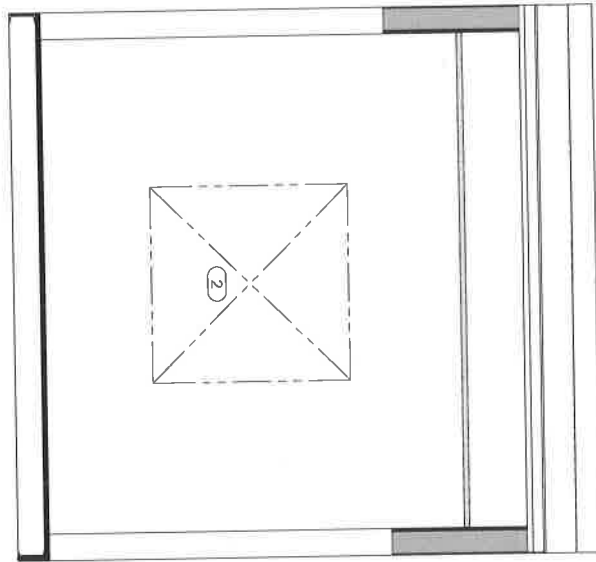
2250T SCALE: 3/8" = 1'-0"

STRUCTURAL FRONT CUTOUT ELEVATION

Sheet **(897) S-203**

CUTOUT SCHEDULE		CUTOUT TAG	CUTOUT SIZE	CUTOUT NOTES
1		28'-7 1/8" W x 7'-0" H		WALL OPENING
2		28'-7 1/8" W x 8'-7 1/8" H		SEE NOTE
3		28'-7 1/8" W x 8'-7 1/8" H		OPENING FOR SUPPLY V.
4		28'-7 1/8" W x 15'-7 1/8" H		OPENING FOR RETURN

- NOTE:
- DIMENSIONS TO BE VERIFY BY SHELL OR MODULE UNIT MANUFACTURER.
 - WINDOWS TO MEET DSA MINIMUM COMPLIANCE REVISE SIZE, SHAPE & LOCATION AS NEED IT.



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Manufacturing

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OAKLAND USD
RALPH J BUNCHE ACADEMY
KITCHEN COMPLEX
1240 18TH STREET
OAKLAND, CA 94607



OAKLAND UNIFIED
SCHOOL DISTRICT

REV	DATE	DESCRIPTION	BY
DELTA	3	REV.	4

Drawn By: **DN**

Checked By: **DN**

DATE: **5/17/2018**

SCALE: **3/8" = 1'-0"**

SCALE: **3/8" = 1'-0"**

Approved By: **DN**

DATE: **5/17/2018**

SCALE: **3/8" = 1'-0"**

SCALE: **3/8" = 1'-0"**

STRUCTURAL REAR CUTOUT ELEVATION

(897) S-204

OAKLAND USD RALPH BUNSCHE HIGH SCHOOL KITCHEN COMPLEX - M898

DRAWING INDEX

SHEET NO.	SHEET	DESCRIPTION	REV. NUMBER	REV. DATE	REV. NOTE
(898) G-001	CREATED	Cover Sheet & Drawing Index			
(898) 1-101		Floor Plan & Equipment List			
(898) E-101		Electrical Floor Plan Schematic			
(898) S-101		Structural Floor Ceilad Plan			
(898) S-202		Structural Roadside Culvert Elevation			
(898) S-203		Structural Front Culvert Elevation			
(898) S-204		Structural Rear Culvert Elevation			

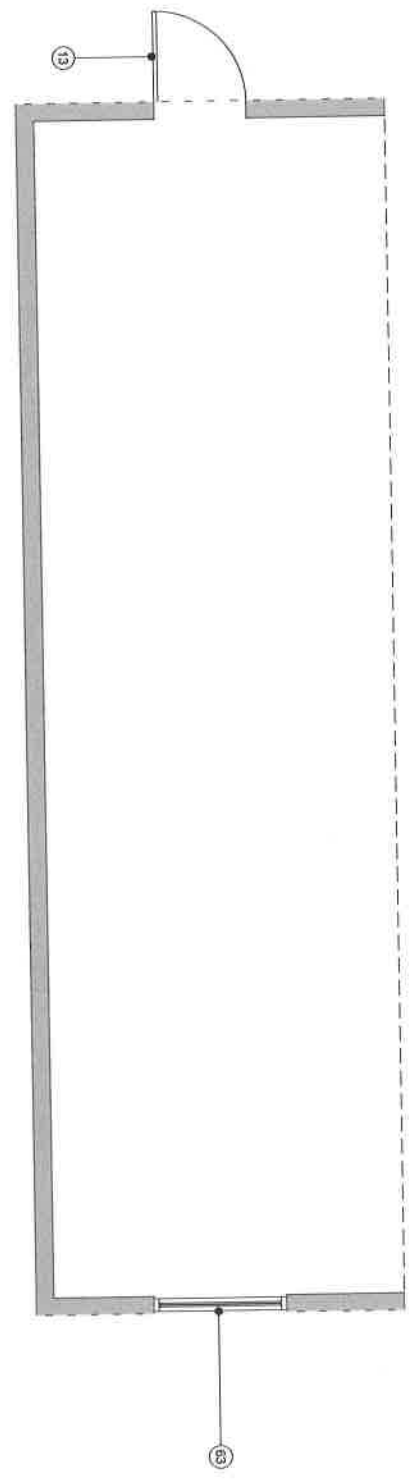
PRELIMINARY - NOT FOR CONSTRUCTION 6/19/2018 1:23:07 PM

 <p>488 WEST FALLEROOK AVE SUITE 108 FALLEROOK, CA 94711 Phone: 530.277.60123 www.cafemfg.com www.k-t-g.com</p>	 <p>SCARLVN Manufacturing</p>	 <p>OAKLAND UNIFIED SCHOOL DISTRICT</p>	 <p>OAKLAND USD RALPH J BUNSCHE ACADEMY KITCHEN COMPLEX 1240 18TH STREET OAKLAND, CA 94607</p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>REV.</th> <th>DATE</th> <th>DESCRIPTION</th> <th>NAME</th> </tr> </thead> <tbody> <tr> <td>DELTA 3</td> <td></td> <td></td> <td></td> </tr> <tr> <td>REV. 4</td> <td></td> <td></td> <td></td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>	REV.	DATE	DESCRIPTION	NAME	DELTA 3				REV. 4																																			
REV.	DATE	DESCRIPTION	NAME																																													
DELTA 3																																																
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<p>Drawn By: <input type="checkbox"/> Approved By: <input type="checkbox"/></p> <p>DATE: 6/19/2018</p> <p>DATE: 6/19/2018</p> <p>1/8" = 1'-0" SCALE: N/A</p> <p>1/2" = 1'-0" SCALE: N/A</p>		<p>COVER SHEET & DRAWING INDEX</p> <p style="font-size: 24pt; font-weight: bold;">(898) G-001</p>		<p>Sheet</p>																																												

EQUIPMENT SCHEDULE:
CS - CLIENT SUPPLIED EQUIPMENT

ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS	ITEM NO.	DESCRIPTION	KTG	CS
1	Range With Oven - 6 Open Burners	X	X	19	Dishwasher - Lean Temp Door Type	X	X	36	Wall Mount Stainless Steel Ovenhider - 48"	X	X
1B	Steamer Broiler	X	X	20	Garbage Can	X	X	39	Wall Mount Stainless Steel Ovenhider - 48"	X	X
2	Grainmill Griddle - 36"	X	X	21	Interior Door - 48"	X	X	40	Hand Mixer	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator - 48"	X	X	41	map sink	X	X
4	Box Cutter And Bin	X	X	23	Refrigerator - 48" - 60"	X	X	42	5-Tier Wire Shelving Unit - 14" X 24"	X	X
5	Mixer In Refrigerator - 2 Door	X	X	24	Commercial Food Blender	X	X	43	36" Trencher Dish	X	X
6	4 Compartment Sink	X	X	25	Food Processor	X	X	44	Rice Cooker	X	X
7	Countertop Dishwasher With Equipment Stand	X	X	26	Melting Chart - 24" X 48"	X	X	45	Countertop Soup Warmer	X	X
8	Food Slicer	X	X	27	Wall Mount Hand Sink	X	X	30	Hot Food Table - 5 Wall	X	X
9	Shainless Steel Work Table - 30" X 66"	X	X	28	Typical 1 Grease Hood	X	X	51	Cool Burner	X	X
10	Wall Mount Hand Sink	X	X	29	Antial Automatic Fire Suppression Automon	X	X	52	Shainless Steel Table 30"X42"	X	X
11	Melting Chart - 24" X 48"	X	X	30	Equipment Stand For Steamer	X	X	60	Exterior Door - 48"	X	X
12	Primary Mixer	X	X	31	Hot Food Warming Cabinet	X	X	61	Electrical Panel	X	X
13	Exterior Door - 36"	X	X	32	Refrigerator - 2 Door	X	X	62	Interior Window	X	X
14	Single Stack Convection Oven	X	X	33	Refrigerator - 2 Door	X	X	63	Exterior Window	X	X
15	Commercial Convection Steamer	X	X	34	Security Cart	X	X	64	HYAC Unit	X	X
16	2 Compartment Sink	X	X	35	Scaled Dishtray - 24"	X	X				
17	Microwave Oven	X	X	36	Clean Dishtray - 24"	X	X				
18	Immersion Blender	X	X	37	Tankless Water Heater	X	X				
					Coffee Brewer	X	X				

NOTE: SHELL OR MODULE UNIT SHOWN ONLY AS A GUIDE TO MANUFACTURER FOR EQUIPMENT LAYOUT. MANUFACTURER SHALL USE THEIR STANDARD DSA APPROVED SHELL OR MODULE UNITS.



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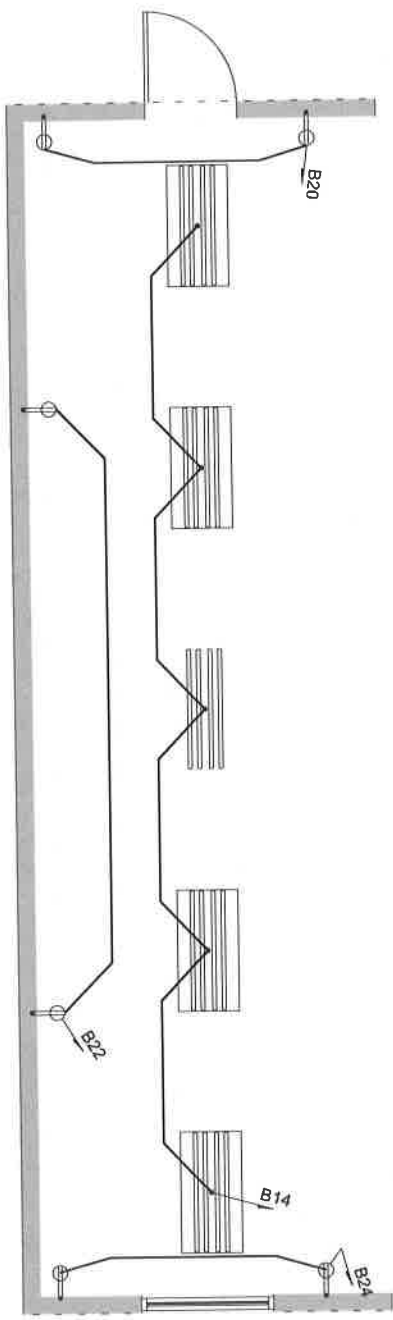
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OAKLAND UNIFIED SCHOOL DISTRICT
RALPH J BUNCHE ACADEMY KITCHEN COMPLEX
1240 18TH STREET
OAKLAND, CA 94607

REV.	DATE	DESCRIPTION	BY
DELTA 3			
4			

Drawn By: _____
 Approved By: _____
 Date: _____
 1:17 SCALE 1/4" = 1'-0"
 2:24 SCALE 1/2" = 1'-0"
INTERIOR FLOOR PLAN & EQUIPMENT LIST
 Sheet
(898) 1-101

- NOTES:
1. ALL 120 VOLTS SINGLE PHASE, 15 AND 20 AMP RECEPTACLES SHALL BE GROUND FAULT PROTECTED OR PROTECTED BY GFCI BREAKER.
 2. ALL INTERIOR RECEPTACLES UP 12" TO BOTTOM, UNLESS OTHERWISE NOTED.
 3. DRAWINGS ARE DIAGRAMMATIC AND INDICATE GENERAL INTENT OR ARRANGEMENT OF SYSTEMS.
 4. SEE SHEET (899) E-601 FOR PANEL SCHEDULE.



[Symbol]	4" - 4 TUBE FLUORESCENT FIXTURE
[Symbol]	4" - 3 TUBE FLUORESCENT FIXTURE
[Symbol]	SINGLE OUTLET - FLUSH MOUNTED
[Symbol]	DUPLEX OUTLET - FLUSH MOUNTED
[Symbol]	DUPLEX OUTLET - SURFACE MOUNTED
[Symbol]	FOURPLEX OUTLET - FLUSH MOUNTED
[Symbol]	FOURPLEX OUTLET - SURFACE MOUNTED
[Symbol]	HARDWARE CONNECTION - FLUSH MOUNTED
[Symbol]	HARDWARE CONNECTION - SURFACE MOUNTED
[Symbol]	200V OUTLET - FLUSH MOUNTED
[Symbol]	200V OUTLET - SURFACE MOUNTED
[Symbol]	EXHAUST FAN
[Symbol]	SWITCH - SURFACE MOUNTED
[Symbol]	SWITCH - SURFACE MOUNTED
[Symbol]	3WAY SWITCH - FLUSH MOUNTED
[Symbol]	3WAY SWITCH - SURFACE MOUNTED
[Symbol]	DENOTES CIRCUIT NUMBER (#9)
[Symbol]	EXT. SCENE LIGHT / ENTRY LIGHT
[Symbol]	VAPOR PROOF LIGHTHOOD LIGHT
[Symbol]	EMERGENCY EXIT LIGHT

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FAX: 510-771-1121
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RALPH J BUNCHE ACADEMY
KITCHEN COMPLEX
1240 18TH STREET
OAKLAND, CA 94607

OAKLAND UNIFIED SCHOOL DISTRICT

REV.	DATE	DESCRIPTION	NAME

Drawn By: **DELTA 3** Approved By: **REV. 4**

DATE: **DN**

PROJECT NUMBER: **UNIVERSITY**

DATE: **ST/2018**

11X17 SCALE: **1/4" = 1'-0"**

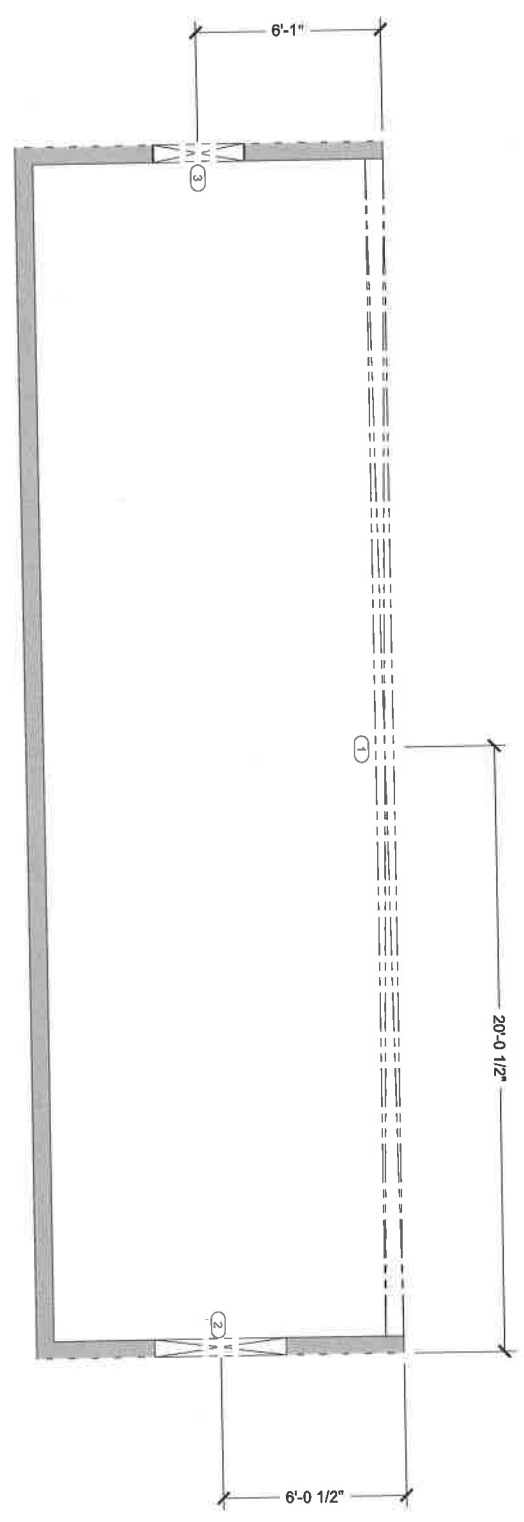
22X34 SCALE: **1/2" = 1'-0"**

ELECTRICAL FLOOR PLAN SCHEMATIC

Sheet **(898) E-101**

CUTOUT SCHEDULE		CUTOUT NOTES
1	39" W x 7'-6" H	WALL OPENING
2	36" W x 6'-4" H	SEE NOTE
3	36" W x 6'-4" H	OPENING FOR JIC ENTRY DOOR

- NOTE:
1. DIMENSIONS TO BE VERIFY BY SHELL OR MODULE UNIT MANUFACTURER.
 2. WINDOWS TO MEET DSA MINIMUM COMPLIANCE REVISE SIZE, SHAPE & LOCATION AS NEED IT.



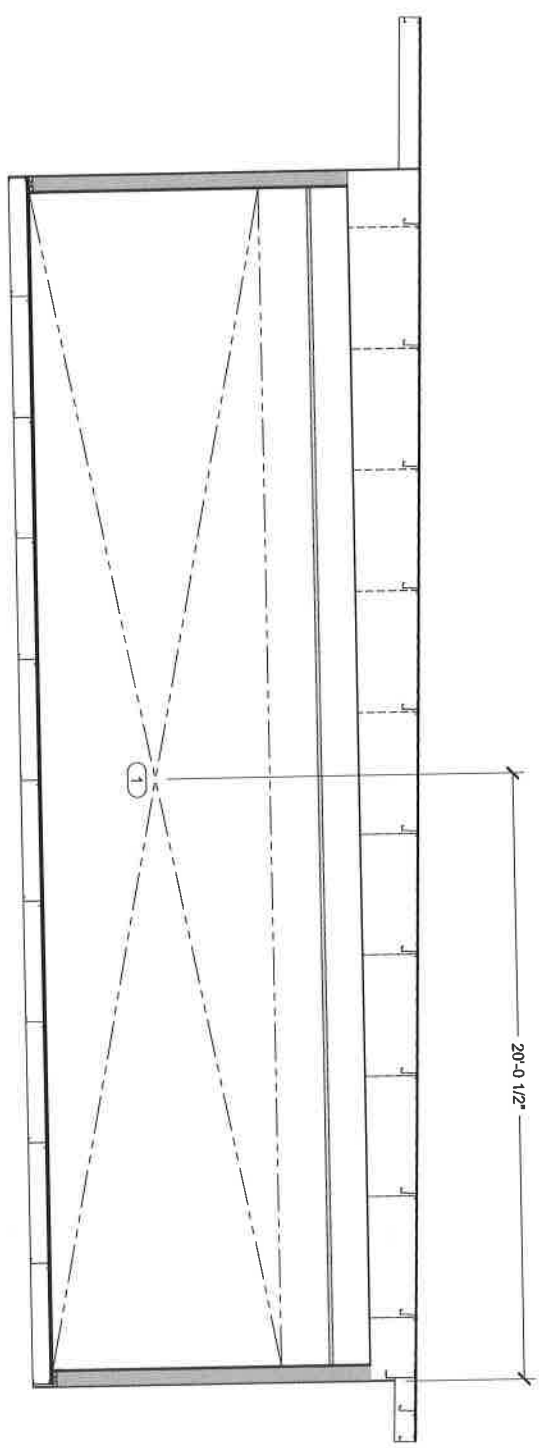
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<p>OAKLAND UNIFIED SCHOOL DISTRICT</p>		<p>OAKLAND USD RALPH J BUNCHE ACADEMY KITCHEN COMPLEX 1240 18TH STREET OAKLAND, CA 94607</p>	
REV.	DATE	DESCRIPTION	NAME
DELTA 3	REV. 4		
Drawn By: Approved By:		QUOTE NUMBER: M889 SITT/DOB: 1/4" SCALE: 1/4" = 1'-0" 2204 SCALE: 1/2" = 1'-0"	
STRUCTURAL FLOOR CUTOUT PLAN			
Sheet (898) S-101			

CUTOUT SCHEDULE		CUTOUT NOTES	
CUTOUT TAG	CUTOUT SIZE	WALL OPENINGS	
1	38'-3" W x 7'-6" H	SEE NOTE	
2	38'-3" W x 7'-6" H	SEE NOTE	
3	38" W x 84" H	OPENING FOR 38" ENTRY DOOR	

- NOTE:
1. DIMENSIONS TO BE VERIFY BY SHELL OR MODULE UNIT MANUFACTURER.
 2. WINDOWS TO MEET DSA MINIMUM COMPLIANCE REVISE SIZE, SHAPE & LOCATION AS NEED IT.



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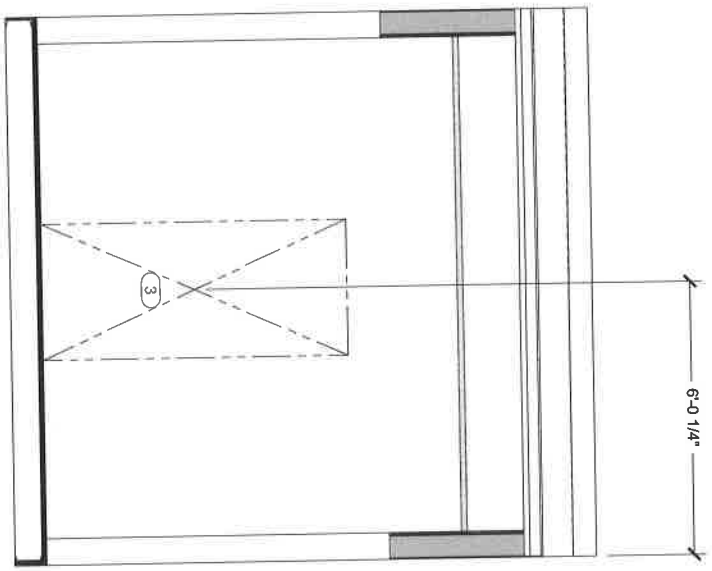
REV.	DATE	DESCRIPTION	NAME
DELTA 3			
REV. 4			

Drawn By: [Name] Approved By: [Name]
 Date: [Date]
 1:187 SCALE = 1/8" = 1'-0"
 2:228 SCALE = 1/2" = 1'-0"

Sheet
(898) S-202

CUTOUT SCHEDULE		
CUTOUT TAG	CUTOUT SIZE	CUTOUT NOTES
1	36"3 W X 1'-6" H	WALL OPENING SEE NOTE
2		
3	36" W X 64" H	OPENING FOR 36" ENTRY DOOR

- NOTE:
- DIMENSIONS TO BE VERIFY BY SHELL OR MODULE UNIT MANUFACTURER.
 - WINDOW TO MEET DSA MINIMUM COMPLIANCE REVISE SIZE, SHAPE & LOCATION AS NEED IT.



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RALPH J BUNCHE ACADEMY
KITCHEN COMPLEX
 1240 18TH STREET
 OAKLAND, CA 94607

REV.	DATE	DESCRIPTION	NAME
DELTA 3		REV. 4	

Drawn By: _____ Approved By: _____
 Designer: _____ Checker: _____
 317-030 MB88
 TYPICAL SCALE 3/8" = 1'-0"
 2004 SCALE 3/4" = 1'-0"

Sheet
(898) S-204

Project
 Ralph J Bunche Academy
 S17-030 D3
 1240 18th Street
 Oakland, CA 94607

From
 Kitchens To Go built by Carlin, A
 Division of GRS Holding LLC
 Sam Prospero
 466 W. Fallbrook Avenue
 Fresno, CA 93711
 (559)276-0123
 (559)276-0123 (Fax)

ITEM 1-CS - RANGE, 36", 6 OPEN BURNERS (3 REQ'D)
Southbend Model S36D Dimensions: 59.5(h) x 36.5(w) x 34(d)

S-Series Restaurant Range, gas, 36", (6) 28,000 BTU open burners, (1) standard oven, snap action thermostat, removable cast iron grate tops & crumb drawer, hinged lower valve panel, includes (1) rack, stainless steel front, sides, shelf, 4" front rail & 6" adjustable legs, 203,000 BTU, CSA, NSF

- 3 ea Domestic Shipping, inside of North America
- 3 ea Natural Gas
- 3 ea Casters, 2 locking & 2 standard, in lieu of legs



GAS			
	SIZE	MBTU	KW
1	3/4"	203.0	

STEAM					
	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

ITEM 1B-CS - SALAMANDER BROILER, GAS (1 REQ'D)
Southbend Model P36-RAD Dimensions: 21.5(h) x 36(w) x 15.5(d)

Platinum Compact Radiant Broiler, gas, 36", riser mount, dual valve control, counter balanced rack system, stainless steel front & sides, 40,000 BTU, CSA, NSF

- 1 ea Domestic Shipping, inside of North America
- 1 ea Natural Gas
- 1 ea Assembly: Flue riser mounting and interpiping at no additional charge
- 1 ea Flue Mount Kit



GAS			
	SIZE	MBTU	KW
1	3/4"	40.0	

STEAM					
	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

ITEM 2-CS - GAS COUNTERTOP GRIDDLE (1 REQ'D)
Wells Model HDG-3630G Dimensions: 17(h) x 36.13(w) x 31.69(d)

Griddle, countertop, natural gas, 35" W x 23-9/16" D cooking surface, 3/4" griddle plate, (3) manual controls, splashguard, stainless steel housing & grease drawer, 4" steel legs, 90,000 BTU, NSF, cULus (ships with LP conversion kit)

- 1 st Model 20563 Legs, 4", stainless steel, set of four, adjustable, for counter models



GAS			
	SIZE	MBTU	KW
1	3/4"	90.0	

STEAM					
	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

ITEM 3-CS - EQUIPMENT STAND, FOR COUNTERTOP COOKING (1 REQ'D)

GSW USA Model ES-S3036 Dimensions: 24(h) x 36(w) x 30(d)

Equipment Stand, 36"W x 30"D x 24"H, 18 gauge stainless steel top with 1" up-turn on sides & rear, galvanized undershelf & legs, adjustable plastic bullet feet, ETL



ITEM 4-CS - ICE CUBER WITH BIN (1 REQ'D)

Manitowoc Model UYF-0140A Dimensions: 38.5(h) x 26(w) x 28(d)

NEO™ Undercounter Ice Maker, cube-style, air-cooled, self contained, 26"W x 28"D x 38-1/2"H, production capacity up to 137 lb/24 hours at 70°/50° (100 lb AHRI certified at 90°/70°), 90 lb ice storage capacity, electronic controls, half dice size cubes, NSF, cULus, CE



- 1 ea (-161) 115v/60/1-ph, 5.0 amps, cord with NEMA 5-15P
- 1 ea Model AR-PRE Arctic Pure® Pre-Filter Assembly, 5 micron filtration includes head, shroud, hardware, mounting assembly, & (1) filter cartridge, (NOT stand-alone; should be used in conjunction with primary water filter assembly)
- 1 st Model K-00151 Legs, 6", with adjustable flanged foot, gray painted (set of 4)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	5.0				

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1/2"	

PLUMBING 1 REMARKS

Drain for ice maker

ITEM 5-CS - REACH-IN REFRIGERATOR (2 REQ'D)

Traulsen Model G20010 Dimensions: 83.44(h) x 52.13(w) x 35(d)

Dealer's Choice Refrigerator, Reach-in, two-section, 46.0 cu. ft., self-contained refrigeration with microprocessor control, stainless steel front & full height doors (hinged left/right), anodized aluminum sides & interior, (3) epoxy coated shelves per section (factory installed), LED interior lights, 6" high casters, 1/3 HP, cULus, NSF



- 2 ea 115v/60/1ph, 7.4 amps, NEMA 5-15P, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/3		
2	115	60	1	Cord & Plug		5-15P	7.4				

ITEM 6-CS - THREE (3) COMPARTMENT SINK (1 REQ'D)

GSW USA Model SH18243D Dimensions: 45(h) x 90.38(w) x 30(d)

Sink, three compartment, 90-3/8"W x 30"D x 45"H, 16-gauge stainless steel construction, 18"W x 24" front-to-back x 14" deep compartments, 18" drainboards on left & right, 11-1/2"H backsplash, 8" O.C. splash mount faucet holes, includes (3) strainers with 3-5/8" dia. openings, stainless steel legs & side cross bracing, ETL



- 1 ea T&S Brass Model B-0133-ADF-LN EasyInstall Pre-Rinse Unit, with mixing faucet, includes wall bracket, wall mount base, 8" centers, B-0044-H stainless steel flexible hose with polyurethane inner hose, overhead spring body and B-0107 spray valve, 18" riser, add-on

- faucet less nozzle, Eterna cartridges with spring checks, lever handles, 1/2" NPT female inlets, EPAAct2005 compliant
- 1 cs T&S Brass Model 063XM Nozzle, swivel, 14" long, standard, stream regulator outlet, low-lead, chrome-plated brass, NSF (deduct cost of standard nozzle) (12 each per master carton)

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		

ITEM 7-CS - CHARBROILER, GAS, COUNTERTOP (1 REQ'D)

Rankin-Delux Model RB-825-C Dimensions: 14(h) x 25(w) x 28.5(d)

Radiant Charbroiler, gas, countertop, cast iron radiants, cast iron grates elevated at rear with cast-in foot, 25" W x 28-1/2" D, stainless steel front, top, ends, back splash, front valve panel, 4" legs, 58,000 BTU

1 ea Natural gas

1 ea Model KBGS-2425 Equipment Stand for RB broilers, Thermo griddles & Combos, open base, 25" W x 24" D x 21-1/2" H, stainless steel top, aluminized steel undershelf, plated legs



GAS

	SIZE	MBTU	KW
1	3/4"	58.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

ITEM 8-CS - FOOD SLICER, ELECTRIC (1 REQ'D)

Globe Model C10 Dimensions: 15(h) x 19(w) x 17.25(d)

Food Slicer, manual, 10" diameter knife, 0" to 9/16" slice thickness, removable gravity feed food chute, top mounted sharpener, slice deflector and knife cover, belt-driven, chute slide system, anodized aluminum, rubber feet, 1/4 HP, 115v/60/1, 2.5 amps, NEMA 5-15P, cETLus, NSF/ANSI 8-2010



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	2.5		1/4		

ITEM 9-CS - WORK TABLE, STAINLESS STEEL TOP (6 REQ'D)

GSW USA Model WT-EE3096 Dimensions: 35(h) x 96(w) x 30(d)

Economy Work Table, 96"W x 30"D x 35"H, 18/430 stainless steel top, 18 gauge galvanized undershelf, 18 gauge galvanized legs with adjustable plastic bullet feet, ETL



ITEM 10-CS - HAND SINK (1 REQ'D)

GSW USA Model HS-1217S Dimensions: 12.5(w) x 17.25(d)

Hand Sink, wall mount, space saver, 9-3/4"W x 12-1/2"D x 5-5/8" deep bowl, includes welded splash guard, no lead faucet & strainer, 20 gauge 304 polished satin stainless steel, ETL



ITEM 11-CS - CART, STEM CASTER (4 REQ'D)

Eagle Group Model CC2460C-SB Dimensions: 68(h) x 60(w) x 24(d)

Stem Caster Cart, 4-tier, 60"W x 24"D x 68"H, wire shelves with patented QuadTruss® design, (4) 63"H posts, includes plastic split sleeves & donut bumpers, chrome-plated finish, (2) swivel & (2) swivel/brake 5" stem casters with resilient tread, KD, NSF



ITEM 12-CS - PLANETARY MIXER (2 REQ'D)

KitchenAid Commercial Model KSM8990WH Dimensions: 16.5(h) x 13.3(w) x 14.6(d)

KitchenAid® Commercial Stand Mixer, countertop, 8 quart bowl with lift, PowerCore® technology, commercial attachment power hub, ASF control panel, stainless steel bowl, dough hook, flat beater, and wire whip, speed control protection, white finish, 500 watts, 1-1/3 HP, 120v/60/1-ph, 4' cord, cULus, NSF



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug				.5	1-1/3		

ITEM 13 - SPARE NO.

ITEM 14-CS - CONVECTION OVEN, GAS (1 REQ'D)

Blodgett Oven Model BDO-100-G-ES SGL Dimensions: 57.06(h) x 38.25(w) x 36.88(d)

Convection Oven, gas, single deck, standard depth, capacity (5) 18" x 26" pans, stainless steel doors, dual pane thermal glass windows, (5) stainless steel racks and (11) rack positions, chrome plated door handle, (SSM) solid state manual controls, cooling fan, porcelain cavity, lights, full angle iron frame, stainless steel construction, 25" stainless steel legs, 45,000 BTU, 3/4 hp blower, cETLus, NSF, ENERGY STAR® (Call local sales representative for price)



- 1 ea NOTE: Draft diverter is not required for this oven
- 1 ea Natural gas
- 1 ea 115v/60/1-ph, 8.0 amps, cord & plug, 3/4 hp, 2-wire with ground, standard
- 1 st 25" legs, adjustable, stainless steel (set), standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									3/4		
2	115	60	1				8.0		3/4		

GAS

	SIZE	MBTU	KW
1	3/4"	45.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

ITEM 15-CS - CONVECTION STEAMER, COUNTERTOP (1 REQ'D)

Groen Model VRC-3E Dimensions: 19.5(h) x 21.75(w) x 31(d)

(QUICK SHIP) Convection Steamer, connectionless, electric, countertop, (3) 12" x 20 x 2-1/2" pan capacity, 4 gallon capacity water reservoir, manual controls, electronic timer, left-hinged door, manual fill & drain, stainless steel construction, 4" legs, 6.8 kW, 208v/60/3-ph, 18.8 amps, NEMA 15-30P, UL, cUL, NSF, ENERGY STAR®



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208	60	3	Cord & Plug		15-30P	18.8	6.8			

ITEM 16-CS - ONE (1) COMPARTMENT SINK (1 REQ'D)

GSW USA Model SEE18181L Dimensions: 45(h) x 39(w) x 24(d)

Sink, one compartment, 39"W x 24"D x 45"H, 18-gauge stainless steel construction, 18" x 18" x 12" deep compartment, 18" drainboard on left, 11-1/2"H backsplash, 8" O.C. splash mount faucet holes, includes stainer with 3-5/8" dia. opening, stainless steel legs & crossbracing, NSF, ETL (Economy Line)

- 1 cs T&S Brass Model B-1125-LNM Faucet Workboard, less nozzle, splash mounted, bronze body, removable seats, 10-1/2"L x 2"W chrome-plated escutcheon, 8" centers, 2"L, 1/2" IPS shanks for mounting on thick counter tops, sinks, etc. (6 each per master pack)
- 1 cs T&S Brass Model O60XM Nozzle, swivel, 8" long, standard, laminar flow device, low-lead, 2.2 GPM (015425-45 included) (deduct cost of standard nozzle) (12 each per master carton)

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	3-5/8"	

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 8" O.C.

ITEM 17-CS - MICROWAVE OVEN (1 REQ'D)

MenuMaster Model MCS10DSE Dimensions: 13.8(h) x 22(w) x 19(d)

MenuMaster® Commercial Microwave Oven, countertop, 1000 watts convection, 1.2 cu. ft. capacity, stainless steel interior & exterior, (4) power levels, 10- minute dial timer, stackable, interior light, Grab & Go door handle, non-removable air filter, side hinged door with glass window, 120v/60/1-ph, 1550 total watts, 13.0 amps, cord, NEMA 5-15P, ETL, cETLus



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	13	1.55			

ITEM 18-CS - IMMERSION BLENDER (2 REQ'D)

Waring Model WSB50 Dimensions: 27(h) x 5(w) x 5.5(d)

Big Stix® Immersion Blender, heavy duty, 40 qt. (10 gallon) capacity, 12" stainless steel removable shaft, variable speed motor, continuous ON feature, rubberized comfort grip, 1 HP, 120v, 750W, 6.25 amps, NSF



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1				6.25	.75	1		

ITEM 19-CS - DISHWASHER, DOOR TYPE (1 REQ'D)

Jackson WWS Model CONSERVER XL-E Dimensions: 68.5(h) x 30.13(w) x 29.5(d)

Conserver® Dishwasher, Door Type, 33-1/8"W x 29-1/2"D x 68-1/2"H, low temperature chemical sanitizing, universal (straight-thru/corner) type, approximately (39) racks/hour, (3) built-in dispensing pumps, built-in scrap accumulator, removable screen, drain pump, auto-start, stainless steel construction, 3" adjustable stainless steel bullet feet, 1 HP wash pump, cETLus, NSF, ENERGY STAR®

1 ea 115V/60/1-ph, 11.4 amps, std.



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1		
2	115	60	1				11.4	1.311			

WATER

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

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	2"	

ITEM 20-CS - GARBAGE CAN (2 REQ'D)

Rubbermaid Model FG354060GRAY Dimensions: 30(h) x 22(w) x 11(d)

Slim Jim® Container, 23 gallon, 22"W x 11"D x 30"H, with venting channels, molded-in handles, general purpose waste, open type without lid, high-impact plastic construction, gray



ITEM 21-CS - TRANSIT BOX - MOBILE (1 REQ'D)

Custom Model TBD

Transit Box for Tools, Mobile

ITEM 22-CS - REFRIGERATOR RACK, ROLL-IN (2 REQ'D)

Lakeside Manufacturing Model 8522 Dimensions: 63(h) x 20.5(w) x 26(d)

Roll-In Cooler Rack, 63"H, open sides, capacity (18) 18" x 26" pans, angle ledge, 3" spacing, welded aluminum construction, fits low type coolers, NSF, Made in USA

2 ea Casters, 5" swivel, standard



ITEM 23-CS - COMMERCIAL FOOD BLENDER (1 REQ'D)

Vitamix Model 62827 Dimensions: 20.3(h) x 8(w) x 9(d)

(ALL 120V COUNTRIES, EXCLUDING MEXICO) (Formerly 1002, 1003) Vita-Prep, 64 oz. (2 liters) capacity, clear BPS-free Tritan™ standard container with wet blade assembly, manually-operated variable speed control, start/stop switch automatically returns to neutral position, includes: lid & tamper, black base, 2.3 peak HP, 120v/50/60/1-ph, 13.0 amps, cULus, NSF



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug			11.5		2.3		

ITEM 24-CS - FOOD PROCESSOR (1 REQ'D)

Robot Coupe Model R2N Dimensions: 19.19(h) x 8.75(w) x 15.81(d)

Commercial Food Processor, 2.9 liter gray polycarbonate bowl with handle, vegetable prep attachment with external ejection, kidney-shaped opening, includes: (1) "S" blade (27055), (1) 2mm grating disc (27577), (1) 4mm slicing disc (27566), continuous feed, bowl attachment designed for vertical cutting & mixing, on/off & pulse switch, single speed, 1725 RPM, 120v/60/1-ph, 7 amps, 1 HP, NEMA 5-15P, cETLus, ETL-Sanitation



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1				7		1		

ITEM 25 - CART, STEM CASTER (1 REQ'D)

Eagle Group Model CC2448C-SB Dimensions: 68(h) x 48(w) x 24(d)

Stem Caster Cart, 4-tier, 48"W x 24"D x 68"H, wire shelves with patented QuadTruss® design, (4) 63"H posts, includes plastic split sleeves & donut bumpers, chrome-plated finish, (2) swivel & (2) swivel/brake 5" stem casters with resilient tread, KD, NSF



ITEM 26-CS - HAND SINK (1 REQ'D)

Advance Tabco Model 7-PS-60 Dimensions: 13(h) x 17.25(w) x 15.25(d)

Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, with splash mounted faucet, basket drain, wall bracket, NSF, cCSAus



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		1-1/2"

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 4" OC, splash mount

ITEM 27 - TYPE I EXHAUST HOOD SYSTEM (1 REQ'D)

Captive-Aire Model ND-2

Type I Exhaust Hood System including tempered makeup air and integral Ansul Fire Suppression System (Item #28)

ITEM 28 - FIRE SUPPRESSION SYSTEM (1 REQ'D)

Ansul Fire Protection Model R-102

Ansul R-102 Automatic Fires Suppression System (integral with Type I Hood Item #27)



ITEM 29-CS - STEAMER STAND (1 REQ'D)

Groen Model TBD

Equipment Stand for existing Groen Steamer (Item #15-CS)

ITEM 30-CS - CABINET, COOK / HOLD / OVEN (1 REQ'D)

Cres Cor Model 1000-CH-AL-2DE Dimensions: 73.25(h) x 22.63(w) x 32.75(d)

Cook-N-Hold Cabinet, mobile, two compartment, radiant, insulated, capacity (16) 18" x 26" angle pan slides on 3" center, (6) wire grids, solid state electronic control, LED digital display, standard controls, cook & hold cycles, field reversible doors, magnetic latches, anti-microbial latches, stainless steel interior, aluminum exterior, (4) 5" swivel casters (2) braked, cCSAus, CSA

1 ea 208-240v/60/1-ph, 6000 w, 30.0 amps, NEMA 6-30P, standard



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208-240	60	1	Cord & Plug		6-30P	30.0	6.0			

ITEM 31 - REACH-IN FREEZER (1 REQ'D)

Traulsen Model G22013 Dimensions: 83.44(h) x 52.13(w) x 35(d)

Dealer's Choice Freezer, Reach-in, two-section, 46.0 cu. ft., self-contained refrigeration with microprocessor control, stainless steel front & full height doors (hinged left/left), anodized aluminum sides & interior, (3) epoxy coated shelves per section (factory installed), LED interior lights, 6" high casters, cULus, unit can be programmed to operate at -10 degrees Fahrenheit, 3/4 hp, NSF, ENERGY STAR®

1 ea 115v/60/1ph, 11.2 amps, NEMA 5-15P, standard



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									3/4		
2	115	60	1	Cord & Plug		5-15P	11.2				

ITEM 32 - REACH-IN REFRIGERATOR (1 REQ'D)

Traulsen Model G20010 Dimensions: 83.44(h) x 52.13(w) x 35(d)

Dealer's Choice Refrigerator, Reach-in, two-section, 46.0 cu. ft., self-contained refrigeration with microprocessor control, stainless steel front & full height doors (hinged left/right), anodized aluminum sides & interior, (3) epoxy coated shelves per section (factory installed), LED interior lights, 6" high casters, 1/3 HP, cULus, NSF

1 ea 115v/60/1ph, 7.4 amps, NEMA 5-15P, standard



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/3		
2	115	60	1	Cord & Plug		5-15P	7.4				

ITEM 33 - SECURITY UNIT (1 REQ'D)

Metro Model SEC55DC Dimensions: 68.5(h) x 52.75(w) x 27.25(d)

Super Erecta® Security Unit, mobile, chrome plated finish, 52-3/4"W x 27-1/4"D x 68-1/2"H, no intermediate shelves, (4) 5MP casters

2 ea Model 2448NC Super Erecta® Shelf, wire, 48"W x 24"D, chrome plated finish, plastic split sleeves are included in each carton, NSF



ITEM 34-CS - SOILED DISHTABLE (1 REQ'D)

GSW USA Model DT24S-L Dimensions: 34(h) x 24(w) x 30(d)

Soiled Dishtable, straight design, left-to-right operation, 24"W x 30"D x 34"H, 16/304 stainless steel construction, 8"H backsplash, 8" O.C. splash mount faucet holes, 20"W x 20"D x 6" deep pre-rinse sink bowl, stainless steel legs & cross-braces, ETL



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	3-1/2"	

ITEM 35-CS - CLEAN DISHTABLE (1 REQ'D)

GSW USA Model DT24C-R Dimensions: 34(h) x 24(w) x 30(d)

Clean Dishtable, straight design, left-to-right operation, 24"W x 30"D x 34"H, 16/304 stainless steel construction, 8" backsplash, stainless steel legs & cross-braces, ETL



ITEM 36 - WATER HEATER, TANKLESS, GAS (1 REQ'D)

Navien Model NPE-240A

Tankless Water Heater, Nat Gas, 199,900 Btu/Hr - 3/4" NPT Inlet
120V - 200W - 2A



ITEM 37 - SAFETY SYSTEM MOVEABLE GAS CONNECTOR (7 REQ'D)

Dormont Manufacturing Model 1675KIT2S48

Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 2 Swivel MAX®, 1 full port valve, coiled restraining cable with hardware, 160,000 BTU/hr minimum flow capacity, limited lifetime warranty



ITEM 38-CS - SHELVING, WALL-MOUNTED (1 REQ'D)

John Boos Model EWS8-1684 Dimensions: 9.5(h) x 84(w) x 16(d)

Shelf, wall-mounted, 84"W x 16"D, with Stallion safety edge front, 1-1/2"H rear up-turn, includes (3) support brackets, 18/430 stainless steel with # 4 polish, KD, NSF



ITEM 39 - SPARE NO.

ITEM 40-CS - HAND MIXER (2 REQ'D)

Dynamic USA Model MX070.1 Dimensions: 15.5(h)

MiniPro Mixer, hand-held, variable speed, 7" detachable shaft, includes: (4) cutter blades (emulsifying, standard, batter & dairy), 0 - 13,000 RPM, 200 watts, 115v/60/1-ph, ETL



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1					.2			

ITEM 51-CS - SERVING COUNTER, HOT FOOD, ELECTRIC (1 REQ'D)

Duke Manufacturing Model EP305SW Dimensions: 34(h) x 72.38(w) x 22.44(d)

Aerohot Steamtable Portable Hot Food Unit, 72-3/8"L, electric, (5) 12" x 20" sealed hot food wells with individual drains with valves, infinite controls, stainless steel top with 1/2" thick x 7" wide poly carving board, stainless steel open base with undershelf, 5" casters, cULus, UL EPH CLASSIFIED

1 ea 120v/60/1-ph, 3750 watts, 31.3 amps, NEMA 5-50P

1 ea Model 839 Buffet Shelf, stainless steel construction, with dual glass sneeze guards, without lights, heat rod or lamps, 72-3/8" l x 10-1/2" w x 20" h & 1/4" acrylic end guards, NSF



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-50P	31.3	3.75			

ITEM 52-CS - COLD FOOD BUFFET, TABLETOP (1 REQ'D)

Cambro Model 5FBRTT110 Dimensions: 27(h) x 63.5(w) x 33.25(d)

Table Top Food Bar, 63-1/2"L x 33-1/4"W x 27"H, table top, with iced cold pan, 4-pan size, sneeze guard, double-wall polyethylene, non-electrical, black, NSF



11/28/2017

Ralph J Bunche Academy

ITEM 53-CS - WORK TABLE, STAINLESS STEEL TOP (2 REQ'D)

GSW USA Model WT-EE3072 Dimensions: 35(h) x 72(w) x 30(d)

Economy Work Table, 72"W x 30"D x 35"H, 18/430 stainless steel top, 18 gauge galvanized undershelf, 18 gauge galvanized legs with adjustable plastic bullet feet, ETL





S-SERIES RESTAURANT RANGE 36" SERIES

Standard Exterior Features

- 36-1/2" wide open top with six (6) 28,000 BTU NAT (24,000 BTU LP) **PATENTED**, one-piece cast iron, non-clog burners with Lifetime Warranty.
- Stainless steel front, sides and removable shelf.
- 4" Stainless steel front rail with closed, welded end caps
- Six (6) removable, cast iron grate tops (rear holds up to 14" stock pot)
- Removable, one-piece crumb drawer under burners
- Metal knobs w/ red stripe
- Hinged, lower valve panel
- Quadrant spring doors with ergonomic chrome handle
- 6" stainless steel, adjustable legs
- Factory installed pressure regulator

Standard Oven Features (D)

- 35,000 BTU standard oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner
- Equipped with flame failure safety device
- Large 26" wide X 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 2-position rack guides with one removable rack

Convection Oven Features (A)

- 35,000 BTU convection oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner
- Equipped with flame failure safety device
- Large 26" wide X 24" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 1/2 hp, 1710 rpm, 60 cycle, 115V AC high efficiency, permanent split phase motor
- On/Off switch to allow CO base to operate as a standard oven
- 5-position rack guides with two (2) removable racks

Cabinet Base Features (C)

- Aluminized cabinet base. Optional no-charge doors that open from the center available

S36D - 6 Open Burners, Standard Oven
 S36A - 6 Open Burners, Convection Oven
 S36C - 6 Open Burners, Cabinet Base



(S36D shown with optional casters)

Job
Item#

BIDDING SPECIFICATION

The unit shall be a 36-1/2" wide, S-Series Restaurant Range with six (6) 28,000 BTU NAT (24,000 BTU LP) open top burners with six (6) removable cast iron grate tops. The exterior of the unit shall be constructed of stainless steel and have a 4" stainless steel front rail with closed, welded end caps. The unit shall have 6" stainless steel, adjustable legs. The unit shall come with a 22.5" high stainless steel flue riser with single shelf. The unit shall come with a factory installed regulator.

S36D - The unit shall have a 35,000 BTU standard oven with snap action thermostat, adjustable from 175°F to 550° F. The interior shall be enameled and measure 26" wide X 26.5" deep X 14" high, and includes 2-position rack guides with one removable rack.

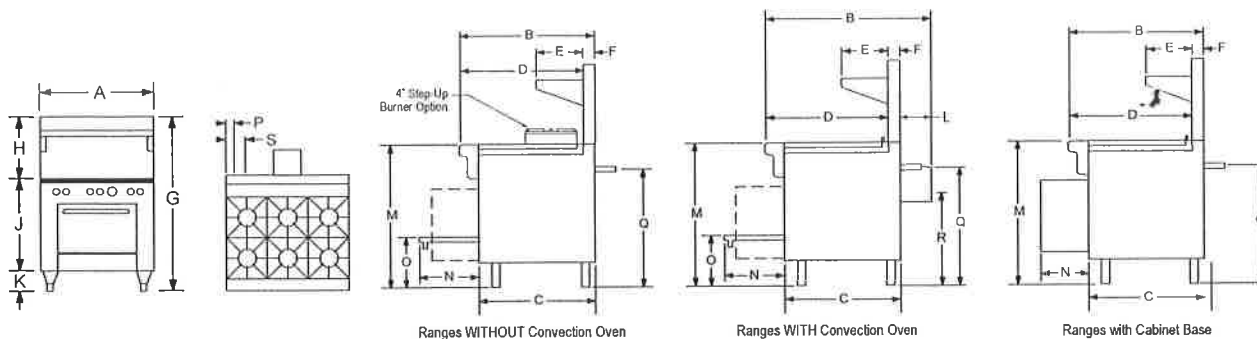
S36A - The unit shall have a 35,000 BTU convection oven with snap action thermostat, adjustable from 175°F to 550° F. The unit shall include a 1/2 hp split phase motor with on/off switch to allow CO base to operate as a standard oven. The interior shall be enameled and measure 26" wide X 24" deep X 14" high, and includes 5-position rack guides with two removable racks.

S36C - The unit shall have an aluminized cabinet base without doors. Optional, no-charge doors that open from the center available.



Models: S36D S36A S36C

Dimensions -in (mm)



MODEL	EXTERIOR											COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONN.		ELECTRIC	
	Width A	Depth B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q	R	S
S36D	36.50" (927)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	15.50" (394)	13.00" (330)	2.50" (64)	30.25" (768)	-	-
S36A	36.50" (927)	41.75" (1060)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	8.25" (210)	37.00" (940)	15.50" (394)	13.00" (330)	2.50" (64)	30.25" (768)	24.00" (610)	6.00" (152)
S36C	36.50" (927)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	16.50" (394)	-	2.50" (64)	30.25" (768)	-	-

MODEL	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
S36D	26.00" (660)	26.50" (673)	14.00" (356)	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft 1.58 cu.m.	660 lbs. 299.3 kg.
S36A	26.00" (660)	24.00" (610)	14.00" (356)	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft 1.58 cu.m.	660 lbs. 299.3 kg.
S36C	-	-	-	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft 1.58 cu.m.	660 lbs. 299.3 kg.

UTILITY INFORMATION

Gas Type	BURNERS (BTU/EACH)		
	OPEN TOP BURNER	STANDARD OVEN	CONVECTION OVEN
Natural	28K	35K	35K
LP	24K	35K	35K

- Each unit has a 3/4", male, rear gas connection.
- Minimum inlet pressure - Natural Gas is 7" W.C
- Propane Gas is 11" W.C.
- Each convection oven is standard 115/60/1 furnished with 6' cord with 3-prong plug. Total max amps is 5.9.
- Optional - 208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps is 2.7.
- For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.
- Check local codes for fire, installation and sanitary regulations.
- For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.
- Clearance to noncombustible construction is 0" for all tops and bases.
- If using Flex-Hose, the I.D. should not be smaller than the I.D. of the manifold of the unit to which it is being connected.
- If casters are used, a restraining device should be used to eliminate undue strain on the flex hose.
- Install under vented hood.
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven.

NOTICE: Southbend reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

OPTIONS AND ACCESSORIES

- Casters - all swivel - front with locks
- Restraining device
- Cabinet base doors (No charge)
- 10" flue riser
- Extra oven racks
- Various salamander & cheesemelter mounts available (Please contact factory)
- 3/4" quick disconnect with flexible hose - complies with ANSI Z 21.69 (Specify 3ft, 4ft or 5ft).
- Auxiliary griddle plates

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NOT FOR HOUSEHOLD USE.**



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(919) 762-1000 www.southbendnc.com

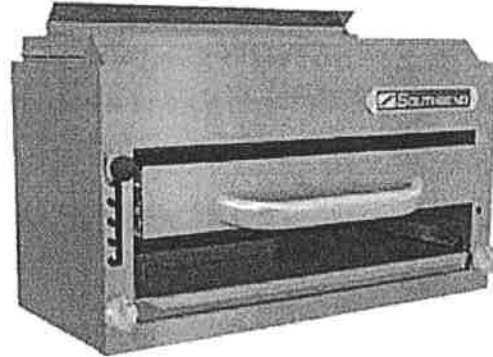


RADIANT COMPACT BROILER (RANGE MOUNT, WALL MOUNT AND COUNTERTOP)

Standard Features

P32-RAD; P36-RAD; P48-RAD

- Standard (2) years limited parts and labor warranty (reference <http://www.southbendnc.com/service.html> for limited warranty details).
- Stainless steel cradle and carriage construction.
- Largest Cooking Area
- Total BTU's: 32" - 40,000 BTU (NAT or LP)
36" - 40,000 BTU (NAT or LP)
48" - 60,000 BTU (NAT or LP)
- Dual valve control for left and right operation
- Durable stainless steel radiants
- Broiler to range interpiping for factory mount
- Stainless steel interior
- Stainless steel construction
- Bright anneal face plate and removable grease drawer.
- 5 position, "Easy Track", counter balanced, rack adjustment and easy roll-out access
- Cool touch handle design
- Range mount on flue riser standard
- Chrome plated cooking grates



(Model P36-RAD)

Job _____
Item# _____

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Constructed of 430 stainless steel #3 polish. Face plate and crumb tray are 430 bright anneal.

Assembly: Double wall enforced sides and back. 2 -15" removable broiler racks, constructed of .375" diameter welded steel chrome plated rod. 5 adjustable broiling positions. Dual stainless steel removable grease drip shields.

Controls: Independent dual valve controls to operate left and right burner field. Heavy duty gas valves adjust gas flow with 3 position temperature settings: High, Low and Off. Broiler rack platform (5 positions) can be raised or lowered for optimum broiling applications.

Mounting: Range mounted to a flue riser is standard. Also available as a wall mount or countertop unit with 4" legs.

Flue Riser: Heavy duty, reinforced flue riser and air insulated shield located on bottom of broiler to protect broiler from heat generated on range top.

Broiler: Radiant broiler that can mount on the flue riser of a 32", 36" or 48" sectional and/or restaurant range, wall, used with 4" legs as a countertop unit. Available in natural or propane.

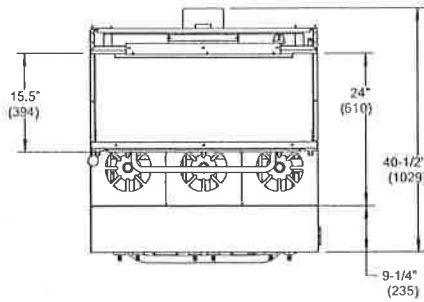
P32-RAD: Equipped with 4 -10,000 BTU (NAT or LP) radiant burners - total 40,000 BTU and dual valve control for left and right operation. "Easy-Track" counter balanced, roll-out removable broiler rack is 26" wide and 14" deep, with five adjustable positions. 364 sq. in. cooking surface.

P36-RAD: Equipped with 4 -10,000 BTU (NAT or LP) radiant burners - total 40,000 BTU and dual valve control for left and right operation. "Easy-Track" counter balanced, roll-out removable broiler rack is 30" wide and 14" deep, with five adjustable positions. 420 sq. in. cooking surface.

P48-RAD: Equipped with 6 -10,000 BTU (NAT or LP) radiant burners - total 60,000 BTU and dual valve control for left and right operation. "Easy-Track" counter balanced, roll-out removable broiler rack is 42" wide and 14" deep, with five adjustable positions. 588 sq. in. cooking surface.

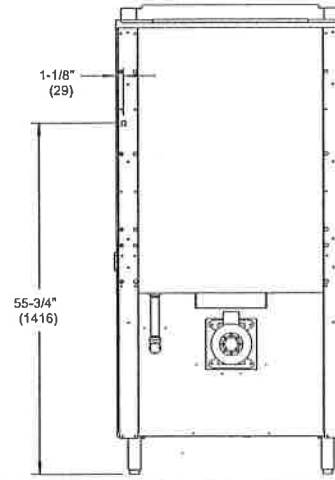
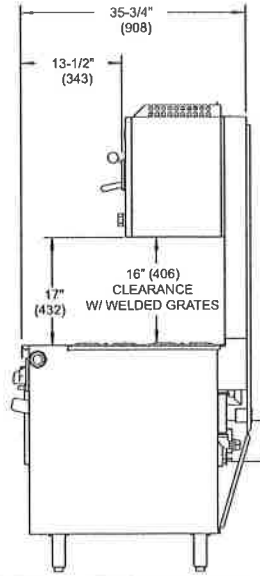
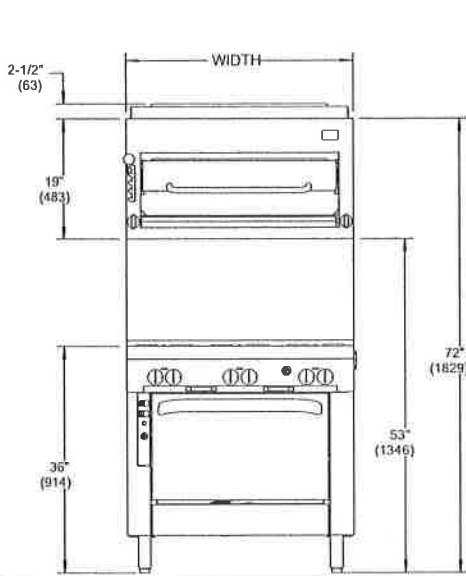


Models: P32-RAD P36-RAD P48-RAD



Model	Width	Height	Depth	Weight
P32-RAD	32\"/>			

The broiler and flue riser assembly is shown here mounted on a six-burner open top range with a convection oven base.



UTILITY INFORMATION

GAS: Required natural gas operating pressure is 4" W.C. Required propane gas operating pressure is 10" W.C. A pressure regulator with a 3/4" NPT Inlet/Outlet is supplied with the unit. Diameter of piping or flex hose used to supply gas to unit, needs to be sized to achieve specified operating pressure. The rear gas inlet is 3/8" NPT pipe and has a centerline location of 2-3/4" from the bottom and 1-1/8" from the right side as you face the unit.

Model	Gas (BTU/Hr)	
	NATURAL	PROPANE
P32-RAD	40,000	40,000
P36-RAD	40,000	40,000
P48-RAD	60,000	60,000

MISCELLANEOUS

- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 1" on sides and 0" on rear.
- Check local codes for fire and sanitary regulations.

NOTICE:
Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

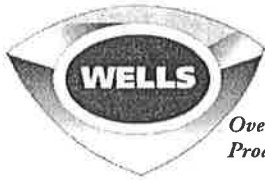
OPTIONS AND ACCESSORIES

- Range mount (specify riser size)
- Wall mount with bracket
- Countertop with 4" stainless steel legs
- Sloped enclosure

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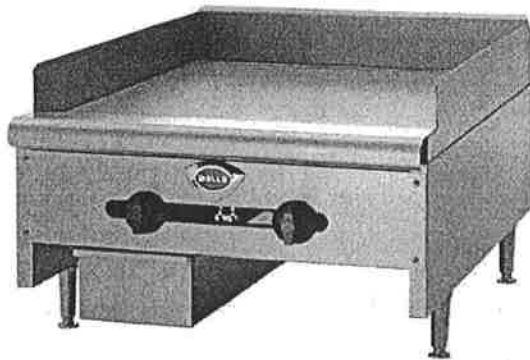


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Job _____ Item No. _____

HD Gas Counter Griddles

MODELS	Manual Controls	Thermostatic Controls
	<input type="checkbox"/> HDG2430G	<input type="checkbox"/> HDTG2430G
	<input type="checkbox"/> HDG3630G	<input type="checkbox"/> HDTG3630G
	<input type="checkbox"/> HDG4830G	<input type="checkbox"/> HDTG4830G
	<input type="checkbox"/> HDG6030G	<input type="checkbox"/> HDTG6030G



Model HDG2430G

SPECIFICATIONS

Wells HD Gas Countertop Griddles are a perfect match with the Wells HD Gas Hot Plates and HD Gas Char Broilers.

The HDG and HDTG Series griddles are extra heavy-duty and feature a $\frac{3}{4}$ " griddle plate for quick pre-heat, even heat distribution and fast recovery. Manual control models features operator adjustable infinite heat adjustment and on/off control while the thermostatically control models provide precise operator controlled temperatures from 200° - 450°F (93°- 232° C). Each control features an adjustable air shutter to control air and optimize combustion.

Additional specifications include removable stainless steel front panel for easy access to components, stainless steel side panels, stainless splash guard, full-width, front mounted grease trough, removable large capacity drip pan for ease of clean-up and adjustable 4" heavy-duty steel legs.

HD Gas Griddles ship natural gas and are field convertible to LP Gas – conversion kit included.

STANDARD FEATURES

- Manual or thermostatic controls
- Each burner has adjustable heat control, on/off control valves and adjustable air shutter for perfect combustion
- Available in 2, 3, 4, or 5 burner models
- $\frac{3}{4}$ " griddle plate
- Stainless steel front, sides and splash guard
- Easily removable from panel
- Convertible from NG to LP – conversion kit included
- Large capacity, removable drip pan
- Full-width, front mounted grease trough

OPTIONS & ACCESSORIES

- Additional set of 4 adjustable legs #20563

PRODUCT WARRANTY

- Two year parts and one year labor warranty

CERTIFICATIONS



Sheet No. WELLS_HDG-07/14



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www.wellsbloomfield.com • Printed in the U.S.A.

NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.

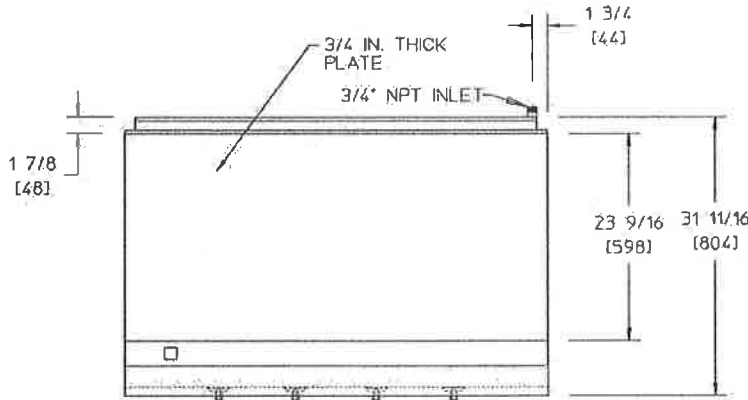


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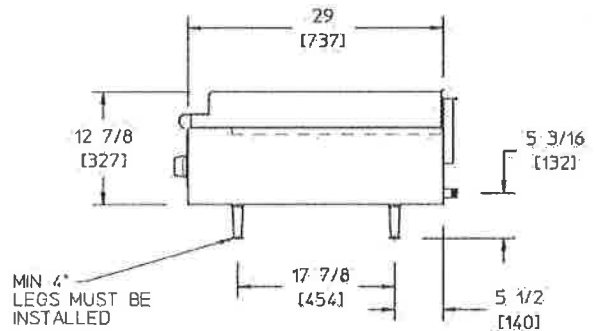
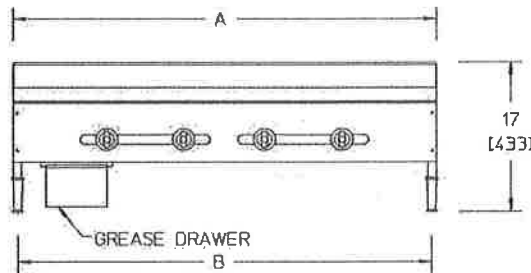
HD Gas Counter Griddles

MODELS

- | | |
|-----------------------------------|------------------------------------|
| Manual Controls | Thermostatic Controls |
| <input type="checkbox"/> HDG2430G | <input type="checkbox"/> HDTG2430G |
| <input type="checkbox"/> HDG3630G | <input type="checkbox"/> HDTG3630G |
| <input type="checkbox"/> HDG4830G | <input type="checkbox"/> HDTG4830G |
| <input type="checkbox"/> HDG6030G | <input type="checkbox"/> HDTG6030G |



MINIMUM CLEARANCE FROM NON-COMBUSTIBLE SURFACES			
BACK	SIDE	BOTTOM	FRONT
0" (0mm)	0" (0mm)	4" (102mm)	0" (0mm)



DIMENSIONS: INCH [MM]

NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions at www.wellsbloomfield.com prior to installing unit.

Model No.	Number of Controls	Width (A) (MM)	Width (B) (MM)	Depth (MM)	Height (MM) (Includes 4" legs)	BTU Rating		Approx. Weight Shipping lbs. (kg)	Approx. Weight Installed lbs. (kg)
						Natural GAS 5" W.C.	L.P. GAS 10" W.C.		
HDG2430G & HDT2430G	2	24-1/8" (613)	23" (584)	31-11/16" (804)	17" (433)	60,000	60,000*	249 (113)	199 (90)
HDG3630G & HDT3630G	3	36-1/8" (917)	35" (889)	31-11/16" (804)	17" (433)	90,000	80,000*	397 (180)	287 (130)
HDG4830G & HDT4830G	4	48-1/8" (1222)	47" (1194)	31-11/16" (804)	17" (433)	120,000	120,000*	507 (230)	393 (178)
HDG6030G & HDT6030G	5	60-1/8" (1527)	59" (1499)	31-11/16" (804)	17" (433)	150,000	150,000*	640 (290)	530 (240)

*PROPANE CONVERSION KIT INCLUDED WITH EACH HOTPLATE

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells 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.



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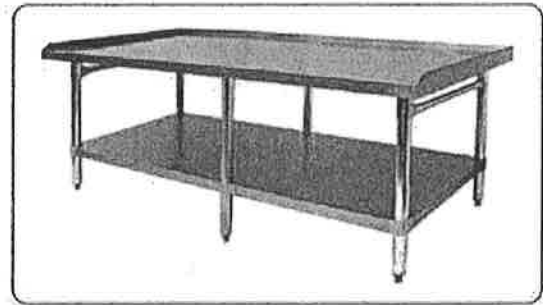
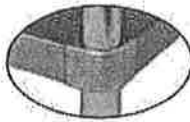
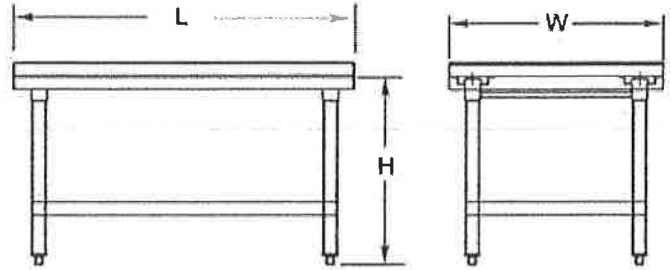
NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.



TABLES

3 Side-Upturn Models

- * Easy to assemble
- * 1" upturn on 3 sides
- * Galvanized undershelf, legs and gussets are standard except All S/S Models
- * 18 gauge polished stainless steel or Galvanized top
- * Top reinforced with welded on hat channel frame
- * Adjustable ABS bullet feet
- * All models hold up 600lbs equipment
- * 60" and up models have 6 legs for extra strength



60" & 72" have 6 legs

Order No				W	L	H	Weight lbs/ea
All Galvanized Top, Under-shelf, & legs	S/S TOP Galv. Under-shelf, & legs	ALL S/S Top, Under-shelf, S/S legs	ALL Welded S/S Top, Under-shelf, S/S legs				
	ES-S2412			24	12-1/2	24	24.2
	ES-S2418			24	18-1/2	24	29
	ES-S2424			24	24-1/2	24	37.4
	ES-S2436			24	36-1/2	24	46
	ES-S2448			24	48-1/2	24	57
ES-E3012	ES-S3012	ES-P3012		30-1/2	12-1/2	24	26.4
ES-E3018	ES-S3018	ES-P3018		30-1/2	18-1/2	24	37.4
ES-E3024	ES-S3024	ES-P3024		30-1/2	24-1/2	24	42
ES-E3036	ES-S3036	ES-P3036	ES-P3036W	30-1/2	36-1/2	24	53
ES-E3048	ES-S3048	ES-P3048	ES-P3048W	30-1/2	48-1/2	24	68
ES-E3060	ES-S3060	ES-P3060	ES-P3060W	30-1/2	60-1/2	24	84
ES-E3072	ES-S3072	ES-P3072		30-1/2	72-1/2	24	106

Equipment Stands (79~81)



NEO® 140/190 Undercounter Ice Machines

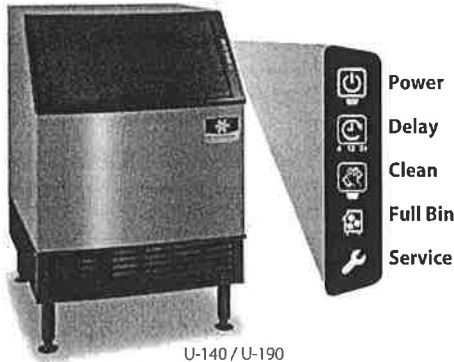
NEO® 140/190 Undercounter Ice Machines

Models

- URF-0140A
- UDF-0140A

- UYF-0140A

- UDF-0190A
- UYF-0190A



U-140 / U-190

- Ranging from 137 lbs. (62 kg) to 190 lbs. (79 kg) daily ice production
- Only 26" (66.04 cm) wide, 28.50" (72.4 cm) deep, and 38.50" (97.8 cm) high on 6" (15.24 cm) legs
- Cabinet volume 3.037 ft³ (0.086 m³)
- 90 lb. (40.0 Kg) ice storage capacity*
- Application capacity based on: 90% volume x 33lbs/ft³ average density of ice.

NEO undercounter ice machines are designed to provide ice right where you need it – within reach. Improvements in **Performance, Intelligence and Convenience** make your ice machine easy to own and less expensive to operate.

Performance – NEO produces more ice than ever before while using less water and energy. The storage bin provides industry leading capacity.

Intelligence – NEO provides feedback with full bin and service indicators. Delay function allows you to pause your machine for slow periods or days when you're closed.

Convenience – NEO offers a forward-sliding storage bin for easy access to refrigeration components without having to move the entire ice machine. Smooth, sealed food-zone with removable water trough, distribution tube, and damper door for faster cleaning. AlphaSan added to key internal components.

Available **LuminIce® Growth Inhibitor** extends cleaning intervals by reducing yeast and bacteria growth keeping your ice machine cleaner, longer.

Specifications

BTU Per Hour:
U-140: 2,150 (average)
2,600 (peak)

U-190: 2,150 (average)
2,600 (peak)

Compressor:
Nominal rating: .42 HP

Operating Limits:
• Ambient Temperature Range:
40° to 110°F (4.4° to 43.3°C)

• Water Temperature Range:
45° to 90°F (4.4° to 32.2°C)

• Water Pressure Ice Maker
Water In:
Min. 20 psi (137.9 kPa)
Max. 80 psi (551.1 kPa)



Ice Shape



Half Dice
3/8" x 1 1/8" x 7/8"
(.95 x 2.86 x 2.22 cm)



Dice
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)



Regular
1 1/8" x 1 1/8" x 7/8"
(2.86 x 2.86 x 2.22 cm)

Ice Machine Electric

115/60/1. (208-230/60/1 and 230/50/1 available.) 115/60/1 ice machines are factory pre-wired with a 6' (180 cm) power cord and NEMA 5-15P-plug configuration. 208-230/60/1 ice machines are factory pre-wired with a 6' (180 cm) power cord only, no plug is supplied.

Total Amps:

U-140: 115/60/1: Air-cooled: 5 amps
208-230/60/1: Air-cooled: 2.5 amps

U-190: 115/60/1: Air-cooled: 6 amps
208-230/60/1: Air-cooled: 3 amps

Maximum fuse size:

Air-cooled: 15 amps

HACR-type circuit breakers can be used in place of fuses.



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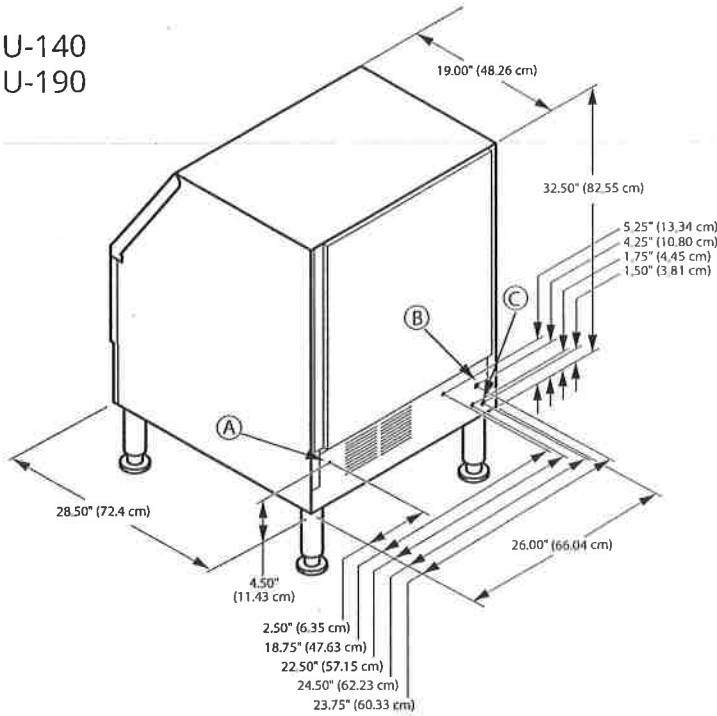
www.manitowocice.com





NEO® 140/190 Undercounter Ice Machines

U-140
U-190



Installation Note Recommended clearance for top, sides, and back is 5" (12.7 cm) however, there is no minimum clearance required.

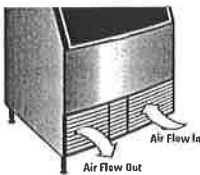
- (A) Electrical Entrance
- (B) 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
- (C) 1/2" (1.27 cm) F.P.T. Ice Bin Drain

Specifications

Model	Ice Shape	Ice Production 24 Hours		Power kWh/100 lbs. @ 90°/70°F 32°/21°C	Potable water usage gal/100 lbs. ice @90/70°F		
		70°Air/50°F Water 21°Air/10°C Water	90°Air/70°F Water 32°Air/21°C Water				
URF-0140A	regular	127 lbs	58 kg	95 lbs	43 kg	9.6	16.7
UDF-0140A	dice	135 lbs	61 kg	95 lbs	43 kg	9.8	16.7
UYF-0140A	half-dice	137 lbs	62 kg	100 lbs	45 kg	9.2	16.7
UDF-0190A	dice	198 lbs	90 kg	140 lbs	64 kg	8.4	23.9
UYF-0190A	half-dice	193 lbs	88 kg	140 lbs	64 kg	8.3	21.6

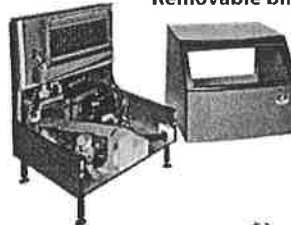
Standard 6" / 15.24 cm adjustable flange foot - gray painted legs included.
Standard plastic NEO ice scoop included.

Air Flow

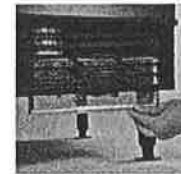


Air in right, air out left, no side vents. Great for installation under countertops and next to other equipment.

Removable Bin



Air Filter



Simple, tool-free removal for quick access during routine cleaning and maintenance.

Welbilt reserves the right to make changes to the design or specifications without prior notice. ©2018 Manitowoc

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Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

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6501 01/18





ICE MACHINE WARRANTY

Manitowoc Ice, Inc. (hereinafter referred to as the "COMPANY") warrants for a period of thirty-six months from the installation date (except as limited below) that new ice machines manufactured by the COMPANY shall be free of defects in material or workmanship under normal and proper use and maintenance as specified by the COMPANY and upon proper installation and start-up in accordance with the instruction manual supplied with the ice machine. The COMPANY'S warranty hereunder with respect to the compressor shall apply for an additional twenty-four months, excluding all labor charges, and with respect to the evaporator for an additional twenty-four months, including labor charges.

The obligation of the COMPANY under this warranty is limited to the repair or replacement of parts, components, or assemblies that in the opinion of the COMPANY are defective. This warranty is further limited to the cost of parts, components or assemblies and standard straight time labor charges at the servicing location.

Time and hourly rate schedules, as published from time to time by the COMPANY, apply to all service procedures. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the ice machine, or shipping are the responsibility of the owner, along with all maintenance, adjustments, cleaning, and ice purchases. Labor covered under this warranty must be performed by a COMPANY Contracted Service Representative or a refrigeration service agency as qualified and authorized by the COMPANY'S local Distributor. The COMPANY'S liability under this warranty shall in no event be greater than the actual purchase price paid by customer for the ice machine.

The foregoing warranty shall not apply to (1) any part or assembly that has been altered, modified, or changed; (2) any part or assembly that has been subjected to misuse, abuse, neglect, or accidents; (3) any ice machine that has been installed and/or maintained inconsistent with the technical instructions provided by the COMPANY; or (4) any ice machine initially installed more than five years from the serial number production date. This warranty shall not apply if the Ice Machine's refrigeration system is modified with a condenser, heat reclaim device, or parts and assemblies other than those manufactured by the COMPANY, unless the COMPANY approves these modifications for specific locations in writing.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES OR GUARANTEES OF ANY KIND, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

In no event shall the COMPANY be liable for any special, indirect, incidental or consequential damages. Upon the expiration of the warranty period, the COMPANY'S liability under this warranty shall terminate.

The foregoing warranty shall constitute the sole liability of the COMPANY and the exclusive remedy of the customer or user. To secure prompt and continuing warranty service, the warranty registration card or register on file within five (5) days from the installation date.

MANITOWOC ICE, INC.

2110 So. 26th St., P.O. Box 1720, Manitowoc, WI 54221-1720
Telephone: 920-682-0161 • Fax: 920-683-7585
Web Site - www.manitowocice.com
Form 80-0373-3 Rev. 01/02



Arctic Pure®

Ice Machine - Water Filtration
Arctic Pure®

Ice Machine - Water Filtration

Models

AR-PRE

AR-10000

AR-20000

AR-40000



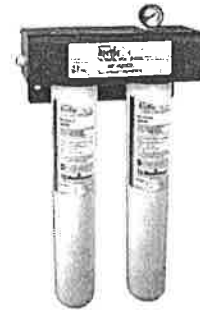
AR-PRE



AR-10000



AR-20000



AR-40000

- Pre-filter, dirt and rust sediment reduction

- 1 micron particle reduction
- 14,000 gal. capacity
- 20 grams scale inhibitor
- Lbs. of ice per day 0-600

- 1 micron particle reduction
- 20,000 gal. capacity
- 40 grams scale inhibitor
- Lbs. of ice per day 601-1000

- 1 micron particle reduction
- 40,000 gal. capacity
- 80 grams scale inhibitor
- Lbs. of ice per day 1001-2,500

Standard Features

Over 60% of ice machine maintenance calls are water-related! **Arctic Pure®** water filters are designed exclusively for ice machine applications and will reduce these calls.

Built-in scale inhibitor.

- Scale inhibitor is designed into the filters to reduce scale build-up even under the hardest water conditions.

Reduces chlorine taste and odor.

- All filtration and scale reduction material is NSF and/or FDA compliant and is engineered to reduce chlorine taste and odor. Ice looks and tastes better.

Graded density carbon block filter.

- Provides superior dirt holding capacity and fine sediment reduction.

Sanitary quick change housing.

- Design minimizes contamination of filter media during filter cartridge change-out. All filters are provided with automatic shut-off and pressure relief valves.

Warranty

3-Year parts and labor warranty on head, shroud, hardware, and mounting assembly (water filter cartridge not included).



AR-10000
AR-20000
AR-40000

Chlorine reduction taste and odor reduction Class I.

Visit www.nsf.org for listed product claims.

2110 South 26th Street
PO Box 1720
Manitowoc, WI 54221-1720 USA

Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com





Ice Machine - Water Filtration

Arctic Pure

Dimensions

Model	Dimensions						Mtg. Holes		Weight	
	Height		Width		Depth		Center to Center		lbs.	kgs.
	inches	cm	inches	cm	inches	cm	inches	cm		
AR-Pre	17.09	43.41	6.72	17.10	4.00	10.16	1.50	3.81	4	1.81
AR-10000	17.09	43.41	5.72	14.50	4.00	10.16	1.50	3.81	5	1.81
AR-20000	21.34	54.2	5.72	14.50	4.00	10.16	1.50	3.81	5	2.27
AR-40000	21.23	54.1	15.88	40	5.00	12.7	Top 11.50 Bottom 9.75	29.2 24.8	12	5.44

Specifications

Maximum Operating Pressure:
25-125 psi (1.7-8.6 bar)

Maximum Operating Temperature:
35°-100°F (1.7°-38°C)

Flow Rate: AR-100000 .75 gpm (2.84 LPM)
AR-20000 0.75 gpm (2.84 LPM)
AR-40000 1.5 gpm (5.68 LPM)

Cartridge Housing Material:
Talc Filled Polypropylene

Primary Filter
1 micron particle reduction. Filter media is graded density carbon block containing scale inhibitor, which holds dissolved minerals in suspension. (AR-10000/20 grams scale inhibitor, AR-20000/40 grams scale inhibitor, AR-40000/80 grams scale inhibitor - 40 grams per cartridge).

Inlet/Outlet Fittings:
- 3/8" John Guess

Optional Pre-Filter:
An optional pre-filter is recommended for ice machine installations in areas with high particulate matter (dirty water). The pre-filter extends the filtration efficiency and working life of the primary filter cartridge where this condition exists. The Manitowoc pre-filter is a cost-efficient solution to the particulate matter (dirty water) problem because pre-filter replacements are more economical than a primary filter cartridge.

Replacement Cartridges:

Pre-FilterK-00337
Primary Filter AR-10000.....K-00338
AR-20000/40000.....K-00339

To insure maximum filtration efficiency, replace the primary filter cartridge every 6 months. A filter gauge will indicate if replacement is necessary prior to six months usage (below 20 psig).

Important Notice:

Read this performance sheet and compare the capabilities of this unit with your actual water treatment needs. It is recommended that you have your water supply tested to determine your actual water treatment needs before purchasing a water treatment unit.

Warning:

Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfections before or after the unit.

Caution:

The filter must be protected from freezing. Failure to do so may result in cracking of the filter housing and water leakage.

Note:

Before using Arctic Pure on non-Manitowoc machines consult the ice machine manufacturer for water supply usage requirements.

Ice Model	Model			
	AR-PRE	AR-10000	AR-20000	AR-40000
QM30	•	•		
QM45	•	•		
U-140	•	•		
U-190	•	•		
U-240	•	•		
U-310	•	•		
i-300	•	•		
i-320	•	•		
i-520	•	•		
i-450	•	•		
i-500	•	•		
i-606	•	•		
i-906	•		•	
i-1000	•		•	
i-1200	•			•
i-1400	•			•
i-1800	•			•
i-1470C	•			•
i-1870C	•			•
i-2170C	•			•
IB-696C	•	•		
IB-890C	•		•	
IB-1090C	•		•	
SN-12/20	•	•		
RN-400	•	•		
RN-1000	•			•
RN-1078C	•		•	
RN-1278C	•			•
RN-1400	•			•
RF-0244	•	•		
RF-0266	•	•		
RF/RFS-0300	•	•		
RF-0385	•	•		
RF-0399	•	•		
RF/RFS-0650	•		•	
RF/RFS-1200	•			•
RF-0644	•		•	
RF/RFS-1278C	•		•	
RF/RFS-1279R	•		•	
RF-2300	•		•	
RF/RFS-2378C	•			•
RF/RFS-2379R	•			•

21891 ©2013 Manitowoc 8/13 Continuing product improvement may necessitate change of specifications without notice.

2110 South 26th Street
PO Box 1720
Manitowoc, WI 54221-1720 USA

Tel: 1.920.682.0161
Fax: 1.920.683.7589
www.manitowocice.com



ArcticPure™ Accessory Warranty

Manitowoc Ice, Inc. (hereinafter referred to as the "COMPANY") warrants for a period of thirty-six months from the installation date (except as limited below) that new ArcticPure™ Accessory sold by the COMPANY shall be free of defects in material or workmanship under normal and proper use and maintenance as specified by the COMPANY and upon proper installation and start-up in accordance with the instruction manual supplied with the ArcticPure™ Accessory.

The obligation of the COMPANY under this warranty is limited to the repair or replacement of parts, components, or assemblies that in the opinion of the COMPANY are defective. This warranty is further limited to the cost of parts, components or assemblies and standard straight time labor charges at the servicing location.

Time and hourly rate schedules, as published from time to time by the COMPANY, apply to all service procedures. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the ArcticPure™ Accessory, or shipping are the responsibility of the owner, along with all maintenance, adjustments, and cleaning costs. Labor covered under this warranty must be performed by a COMPANY Contracted Service Representative or a refrigeration service agency as qualified and authorized by the COMPANY'S local Distributor. The COMPANY'S liability under this warranty shall in no event be greater than the actual purchase price paid by the customer for the ArcticPure™ Accessory.

The foregoing warranty shall not apply to (1) any part or assembly that has been altered, modified, or changed; (2) any part or assembly that has been subjected to misuse, abuse, neglect, or accidents; (3) wear items such as cartridges or o-rings; (4) any ArcticPure™ Accessory that has been installed and/or maintained inconsistent with the technical instructions provided by the COMPANY; or (5) any ArcticPure™ Accessory initially installed more than five years from the serial number production date.

The ArcticPure™ Accessory is designed to operate only with COMPANY'S ice machines.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES OR GUARANTEES OF ANY KIND, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. In no event shall the COMPANY be liable for any special, indirect, incidental or consequential damages. Upon the expiration of the warranty period, the COMPANY'S liability under this warranty shall terminate. The foregoing warranty shall constitute the sole liability of the COMPANY and the exclusive remedy of the customer or user.

To secure prompt and continuing warranty service, the warranty registration card must be completed and sent to the COMPANY within five (5) days from the installation date.

Complete the following and retain for your record:

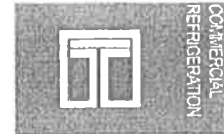
Distributor/Dealer _____
 Model Number _____ Serial Number _____
 Installation Date _____

MANITOWOC ICE, INC.
 2110 So. 26th St., P.O. Box 1720, Manitowoc, WI 54221-1720
 Telephone: 920-682-0161 • Fax: 920-683-7585
 Web Site - www.manitowocice.com
 Form 80-1464-3 06/03





Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



G-SERIES

2-Sections Refrigerator Reach-In
 Self-Contained Solid Door(s)



Many models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.



Intertek
 4004142
CERTIFIED TO THE 2005 UL 171
 CAN. UL CAN/CAN 276-12.2.3 2007.20



CERTIFIED TO ANSI/NSF 7



This unit is listed to the applicable UL, CSA and NSF Standards by an approved NRTL. Consult the factory or unit's data plate for approval information.

AVAILABLE CONFIGURATIONS

Half-Height Door Models

- G20000
- G20001
- G20002
- G20003

Hinging

- Left/Right
- Right/Left
- Right/Right
- Left/Left

Full-Height Door Models

- G20010
- G20011
- G20012
- G20013

Hinging

- Left/Right
- Right/Left
- Right/Right
- Left/Left

STANDARD PRODUCT FEATURES

- High Performance, Energy Efficient Refrigeration System
- Reliable Microprocessor Control With LED Temperature Display
- Evaporator Coil Outside Food Zone Provides More Usable Space
- Load-Sure Guard Prevents Problems From Improper Loading
- Durable All Metal Construction
- Stainless Steel Front & Doors, Anodized Aluminum Sides & Interior
- Full or Half Height Door Models with a Variety of Hinging Configurations
- Long Life EZ Clean Door Gaskets
- Three (3) Epoxy Coated Shelves Per Section (factory installed)
- Easy to Maintain Front Facing Condenser Coil
- 6" High Locking Casters
- Guaranteed for Life Door Handles & Hinges
- 3-Year Parts & Labor Warranty
- 2-Years Additional Compressor Parts Warranty

ACCESSORIES & OPTIONS (*field installed)

- ▣ Tray Slides for 18" x 26" Sheet Pans*
- ▣ Tray Slides for 12" x 20" Food Pans*
- ▣ Tray Slides for 14" x 18" Sheet Pans*
- ▣ Tray Slides for 18" x 26, 12" x 20" & 14" x 18" Pans*
- ▣ Additional Shelves*
- ▣ 6" High Legs*
- ▣ Lower Height Casters*
- ▣ Optional Remote Applications

*Please refer to form number TR35872 for precise kit details. See back page for tray slide versatility chart.

Approved by _____ Date _____ Approved by _____ Date _____

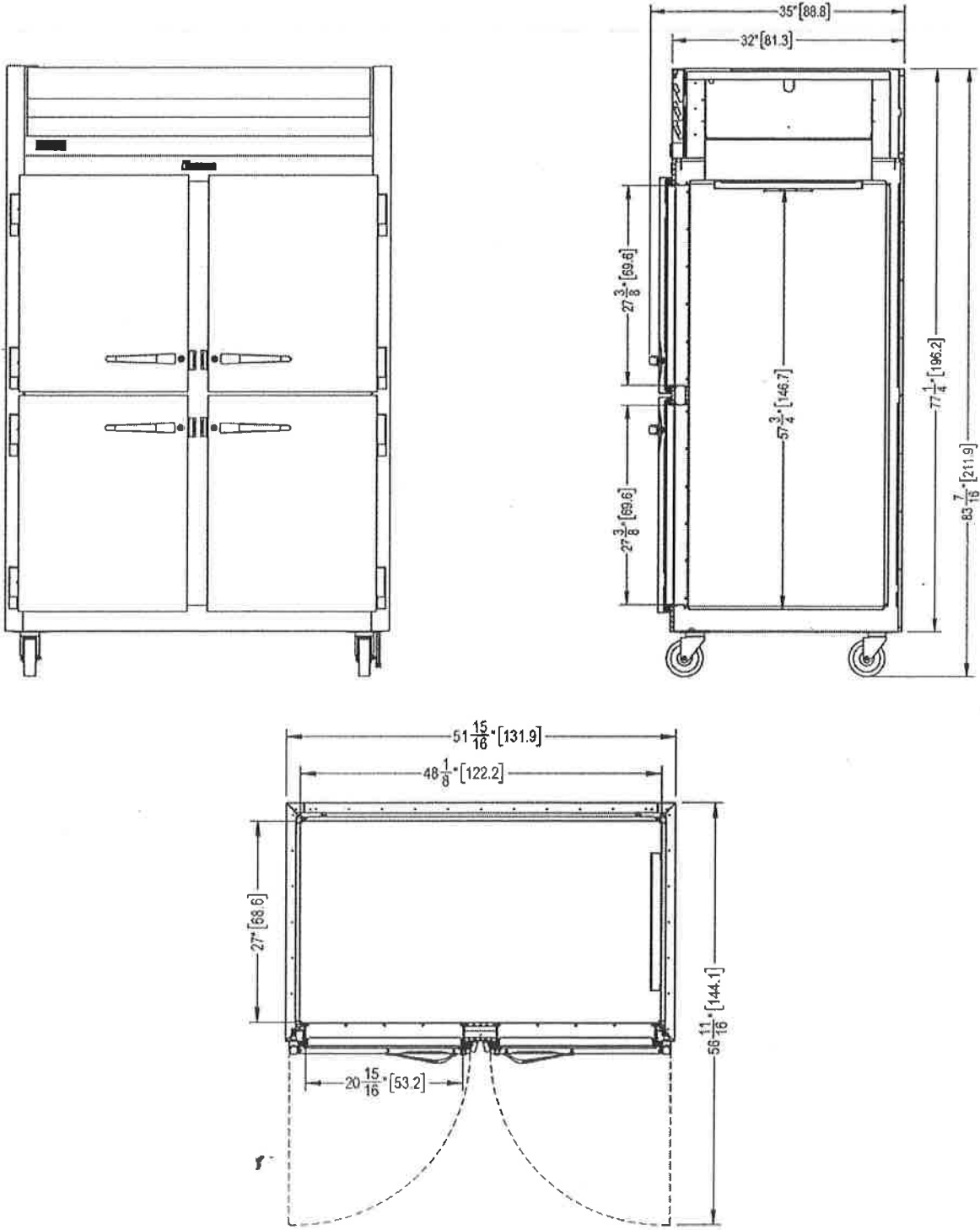
DEALERS CHOICE G-SERIES

SECTION 4-3



MODELS

Half Height Door Models: G20000, G20001, G20002, G20003

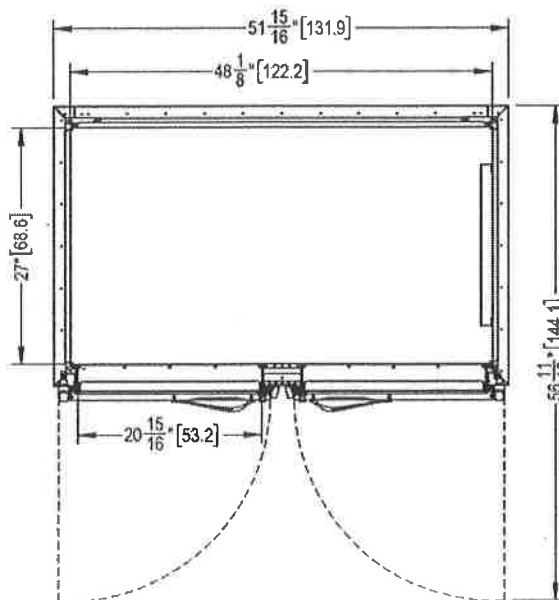
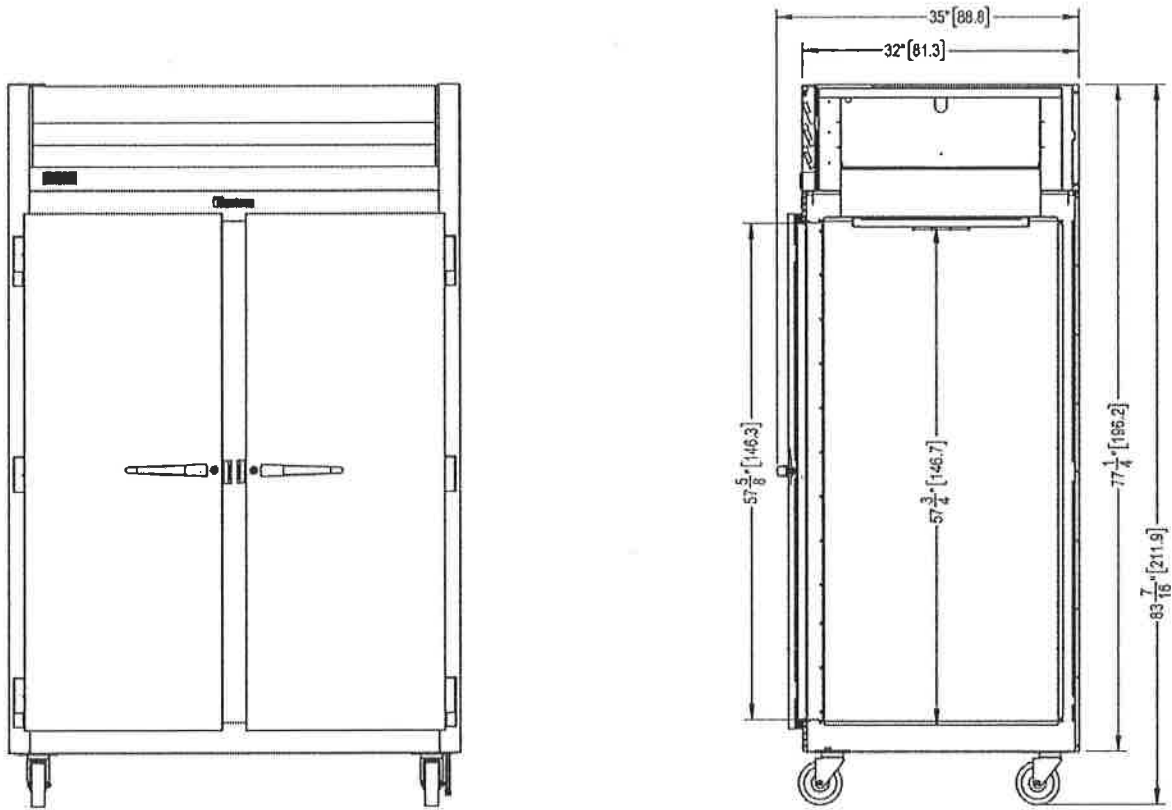


G-SERIES

2-Sections Refrigerator Reach-In
Self-Contained Solid Door(s)

MODELS

Full Height Door Models: G20010, G20011, G20012, G20013





G-SERIES

2-Sections Refrigerator Reach-In Self-Contained Solid Door(s)

MODELS

Half Height Door Models: G20000, G20001, G20002, G20003
Full Height Door Models: G20010, G20011, G20012, G20013

MODELS	G200__
DIMENSIONAL DATA	
Net Capacity cu. ft. ¹	45.89 (1300 l) 46.02 (1303 l)
L x D x H - Overall in. ²	52½ (132.4 cm) x 35 (88.8 cm) x 83¾ (211.9 cm)
Depth - over body in.	32 (81.3 cm)
Depth - door open 90° in.	57½ (146.3 cm)
Clear half-door W x H in.	21½ (53.6 cm) x 27½ (69.9 cm)
Clear full-door W X H in.	21½ (53.6 cm) x 57½ (146.3 cm)
No. Standard Shelves	6
Shelf Area sq. ft. ³	34.6 (3.21 sq m)
ELECTRICAL DATA	
Voltage Plug	115/60/1 NEMA 5-15P (attached)
Feed wires with ground	3
Full Load Amperes MDEC ⁴	7.4 3.48 KWH/Day
REFRIGERATION DATA	
Refrigerant	R-134a
BTU/HR H.P. ⁵	2240 1/3 HP
Required Clearance	12" Above
SHIPPING DATA	
L x D x H Crated in.	62 (158 cm) x 42(107 cm) x 85(216 cm)
Volume Crated cu. ft.	128 (3625 l)
Uncrated Crated Weight lbs.	450 (204 kg) 480 (218 kg)

NOTES:

1. Net Capacity cu. ft. = Half Height Door | Full Height Door models.
2. Height shown when mounted on standard 6" high casters.
3. Figure shown reflects the area of standard shelf complement.
4. MDEC = Maximum Daily Energy Consumption
5. Based on a 90°F ambient and 20°F evaporator. For remote data please refer to spec sheet TR35837.

EQUIPMENT SPECIFICATIONS

CONSTRUCTION, HARDWARE, INSULATION

Cabinet exterior front, louver assembly and door(s) are constructed of 20 gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge galvanized steel. A set of four (4) 6" high locking casters are included. Doors are equipped with a gasket protecting, raised metal door pan, cylinder locks, and guaranteed for life self-closing cam-lift hinges with a stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior LED lighting. Guaranteed for life, metal work flow door handles are mounted horizontally over recess in door which limits protrusion into aisle ways. Gasket profile and durable long life material simplify cleaning and increase overall gasket life. Anti condensate heaters are located behind each door opening. Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, 100% foamed in place polyurethane.

SELF-CONTAINED REFRIGERATION SYSTEM

A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve metering device, air-cooled hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.

CONTROL

The easy to use water resistant microprocessor control is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

INTERIOR ARRANGEMENTS

Standard interior arrangements include three (3) epoxy coated steel wire shelves per section, mounted on shelf pins, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs.

DOMESTIC WARRANTY

Both a three year parts and labor warranty and an additional two year compressor parts warranty (for a total of five on self-contained models) are provided standard.

OPTIONAL ACCESSORY TRAY SLIDE VERSATILITY CHART

TRAY SLIDE DRAWINGS						
TRAY SLIDE OFFERING	#1 (1) 18" x26" or (2) 14"x18"	#4 (Rod Type) (1) 18" x26"	Universal (1) 18" x26" or (2) 14"x18" or (2) 12"x20"	#1 EZ-Change (1) 18" x26" or (2) 14"x18"	Universal EZ-Change (1) 18" x26" or (2) 14"x18" or (2) 12"x20"	HD Universal EZ-Change (1) 18" x26" or (2) 14"x18" or (2) 12"x20"
SPACING CAPACITY DOOR SIZE	2" 28 Pairs Full Door & 13 Half 3" 19 Pairs Full Door & 09 Half 4" 14 Pairs Full Door & 07 Half 5" 11 Pairs Full Door & 05 Half	1 1/2" 38 Pairs Full Door 1 1/2" 18 Pairs Half Door	4" 14 Pairs Full Door & 06 Half 4" 14 Pairs Full Door & 07 Half 5" 11 Pairs Full Door & 05 Half 6" 09 Pairs Full Door & 04 Half	2" 26 Pairs Full Door & 12 Half 4" 13 Pairs Full Door & 06 Half	2 1/4" 22 Pairs Full Door & 11 Half 4 1/2" 11 Pairs Full Door & 05 Half	4 1/2" 11 Pairs Full Door & 05 Half 9" 05 Pairs Full Door & 02 Half

- Upper Half Height Door¹
- Lower Half Height Door²

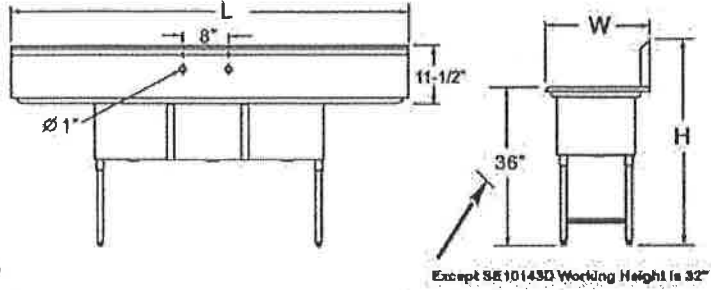
CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.

SINKS

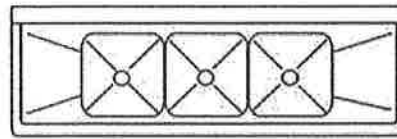


Three Compartment Sinks

- * Stainless steel legs with cross bracing.
- * Extra welded under tubs for longevity .
- * Strainer included.
- * Strainer opening diameter 3-5/8" (Except SE10143D strainer opening dia. 1-7/8").
- * Faucet not included.



Except SE10143D Working Height is 32"



D
(Left & Right Board)

Suggested accessory



AA-7XXG



AA-8XXG

Sinks (69~78)

THREE TUBS SINK W/ 2 DRAIN BOARDS

Order No	DBRD Side *	DBRD Length (inch)	Ga	Bowl Size (inch)			Overall Size (inch)			Weight lbs/ea
				BW	BL	BD	W	L	H	
*** SE10143D	L&R	12	18	14	10	10	21	54-3/8	41	48
SE15153D	L&R	15	18	15	15	12	21	75-3/8	45	70
SE16203D18	L&R	18	18	20	16	12	26	84-3/8	45	84
SE16203D24	L&R	24	18	20	16	12	26	96-3/8	45	88
SE18183D	L&R	18	18	18	18	12	24	90-3/8	45	91
SE18183D20	L&R	20	18	18	18	14	24	94-3/8	45	93
SE18183D24	L&R	24	18	18	18	14	24	102-3/8	45	96
SH18243D	L&R	18	16	24	18	14	30	90-3/8	45	125
SH18243D24	L&R	24	16	24	18	14	30	102-3/8	45	130
SH20203D	L&R	20	16	20	20	14	26	100-3/8	45	112
SH20243D	L&R	20	16	24	20	14	30	100-3/8	45	132
** SH20283D	L&R	20	16	28	20	14	34	100-3/8	45	145
** SH24243D	L&R	24	16	24	24	14	30	120-3/8	45	155

* DBRD: Drain Board

** Two Sets of Faucets

*** SE10141D Working Height is 41", Overall size is 54-3/8"



T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

B-0133-ADF-LN

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 854-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

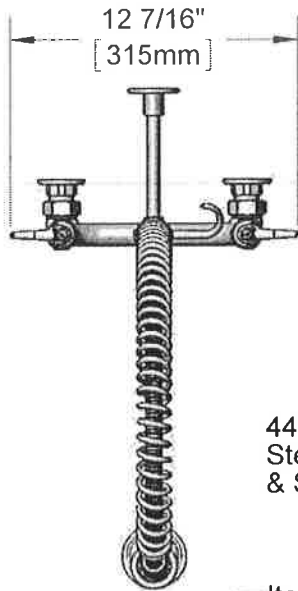
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



44" Flexible Stainless Steel Hose w/ Spring & Spray Valve

Items Not Shown For Clarity
3/8" NPT x 18" Riser
Finger Hook

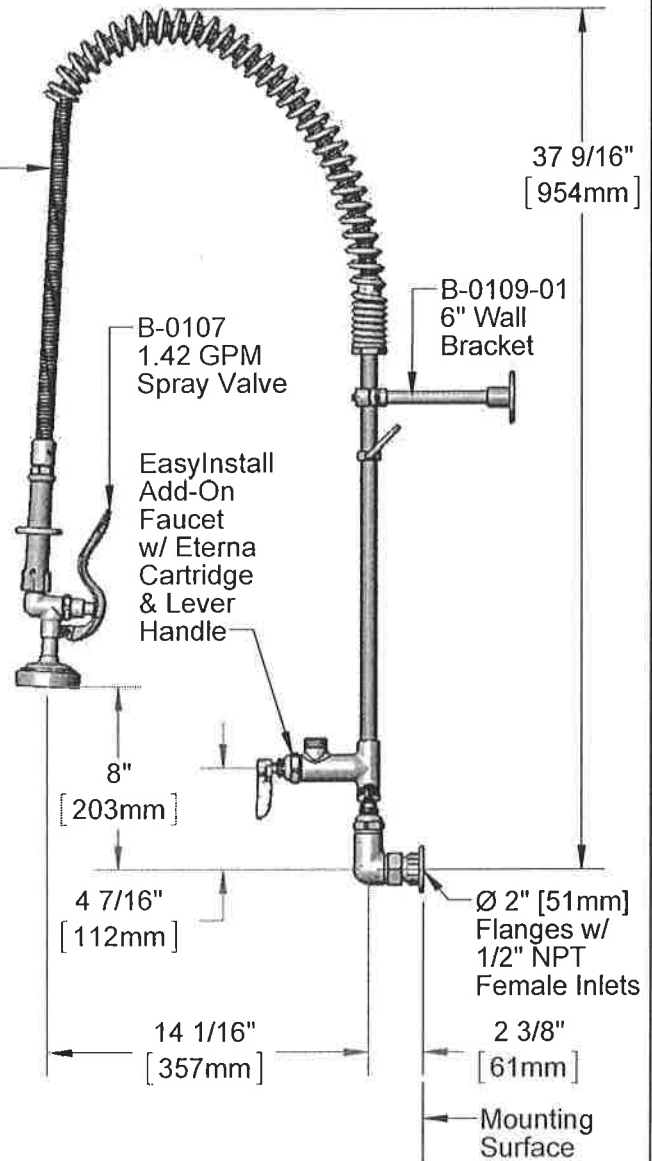
EasyInstall Lock Nut & Bushing

Eterna Cartridges w/ Spring Check & Lever Handles w/ Color Coded Indexes

3 11/16" [94mm]

8" [203mm]

Adjustable From 7 3/4" to 8 1/4" [197mm to 210mm]



37 9/16" [954mm]

B-0107 1.42 GPM Spray Valve

B-0109-01 6" Wall Bracket

EasyInstall Add-On Faucet w/ Eterna Cartridge & Lever Handle

8" [203mm]

4 7/16" [112mm]

14 1/16" [357mm]

Ø 2" [51mm] Flanges w/ 1/2" NPT Female Inlets

2 3/8" [61mm]

Mounting Surface

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Eterna Cartridges w/ Spring Checks, Lever Handles, Add-On Faucet (Less Swing Nozzle), 44" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
EPA Act 2005 (PRSV)

Drawn: KJG | Checked: JRM | Approved: JHB | Date: 03/14/14 | Scale: 1:8 | Sheet: 1 of 2



T&S BRASS AND BRONZE WORKS, INC.

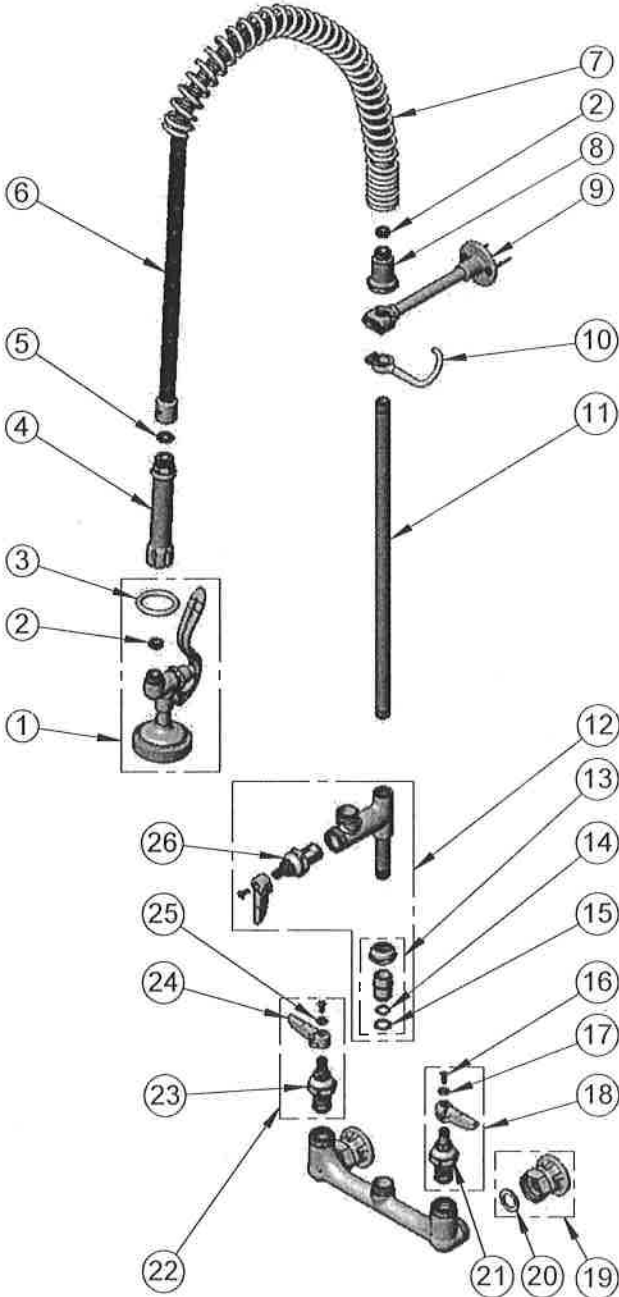
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0133-ADF-LN

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-4518 • www.tsbrass.com



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107	1.42 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle
5	001014-45	Washer, B-0100 Hose Barrel
6	B-0044-H2A	44" Flexible Stainless Steel Hose, Less Handle
7	000888-45	EasyInstall Overhead Spring
8	000821-40	Spring Body
9	B-0109-01	6" Wall Bracket
10	004R	Finger Hook
11	000369-40	3/8" NPT x 18" Riser
12	B-0155-LNEZ	Add-On Faucet w/ 1/4 Turn Eterna Cartridge, RTC & Lever Handle (Less Nozzle)
13	EZ-K	EasyInstall Kit: Nut, Bushing, O-ring & Lock Washer
14	001065-45	O-Ring
15	014200-45	Star Washer, Anti-Rotation
16	000922-45	Lever Handle Screw
17	001660-45	Blue Index-CW
18	002711-40	Eterna Cartridge, LTC w/ Spring Check, Handle, Index & Screw
19	00AA	1/2" NPT Female Eccentric Flange
20	001019-45	Coupling Nut Washer
21	012442-25	Eterna Cartridge, LTC w/ Spring Check
22	002712-40	Eterna Cartridge, RTC w/ Spring Check, Handle, Index & Screw
23	012443-40	Eterna Cartridge, RTC w/ Spring Check
24	001638-45	Lever Handle
25	001661-45	Red Index-HW
26	005960-40QT	1/4 Turn Eterna Cartridge, RTC

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Eterna Cartridges w/ Spring Checks, Lever Handles, Add-On Faucet (Less Swing Nozzle), 44" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
EPA Act 2005 (PRSV)

Drawn: KJG | Checked: JRM | Approved: JHB | Date: 03/14/14 | Scale: NTS | Sheet: 2 of 2



T&S BRASS AND BRONZE WORKS, INC.
 2 SADDLEBACK COVE / P.O. BOX 1088 / TRAVELERS REST, SC 29690
 PHONE 800-476-4103 FAX 864- 834-3518



Model No.

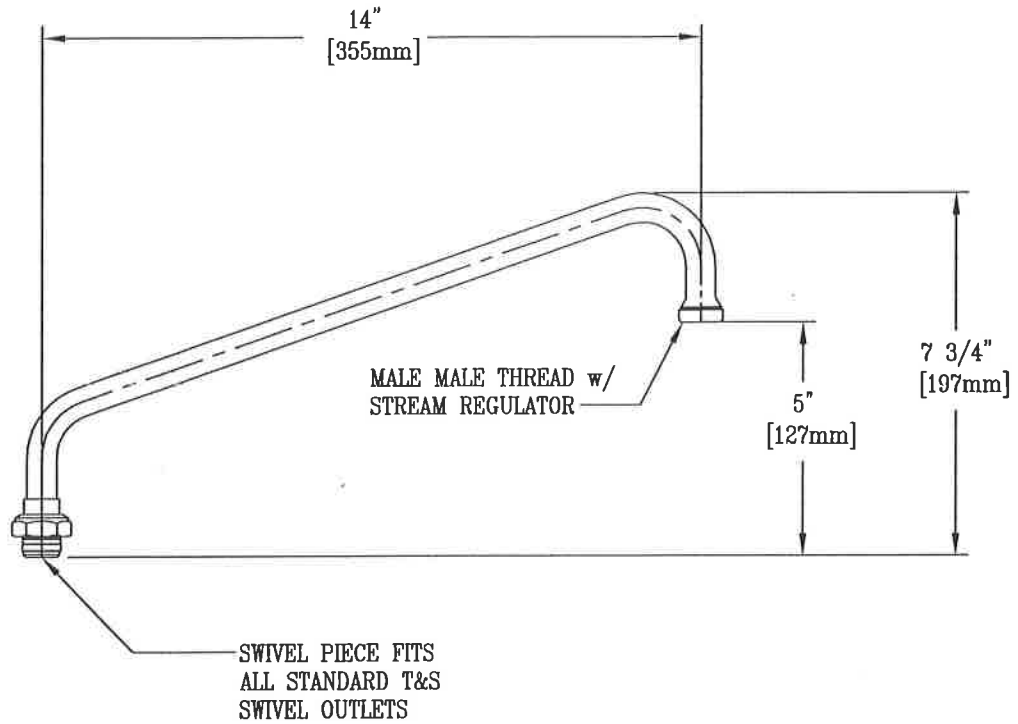
063X

Item No.:

Job Name:

Architect/Engineer Approval:

Notes:



Product Description:

14" SWING NOZZLE w/ STREAM REGULATOR

Drawn:

WJS

Checked

MWR

Scale:

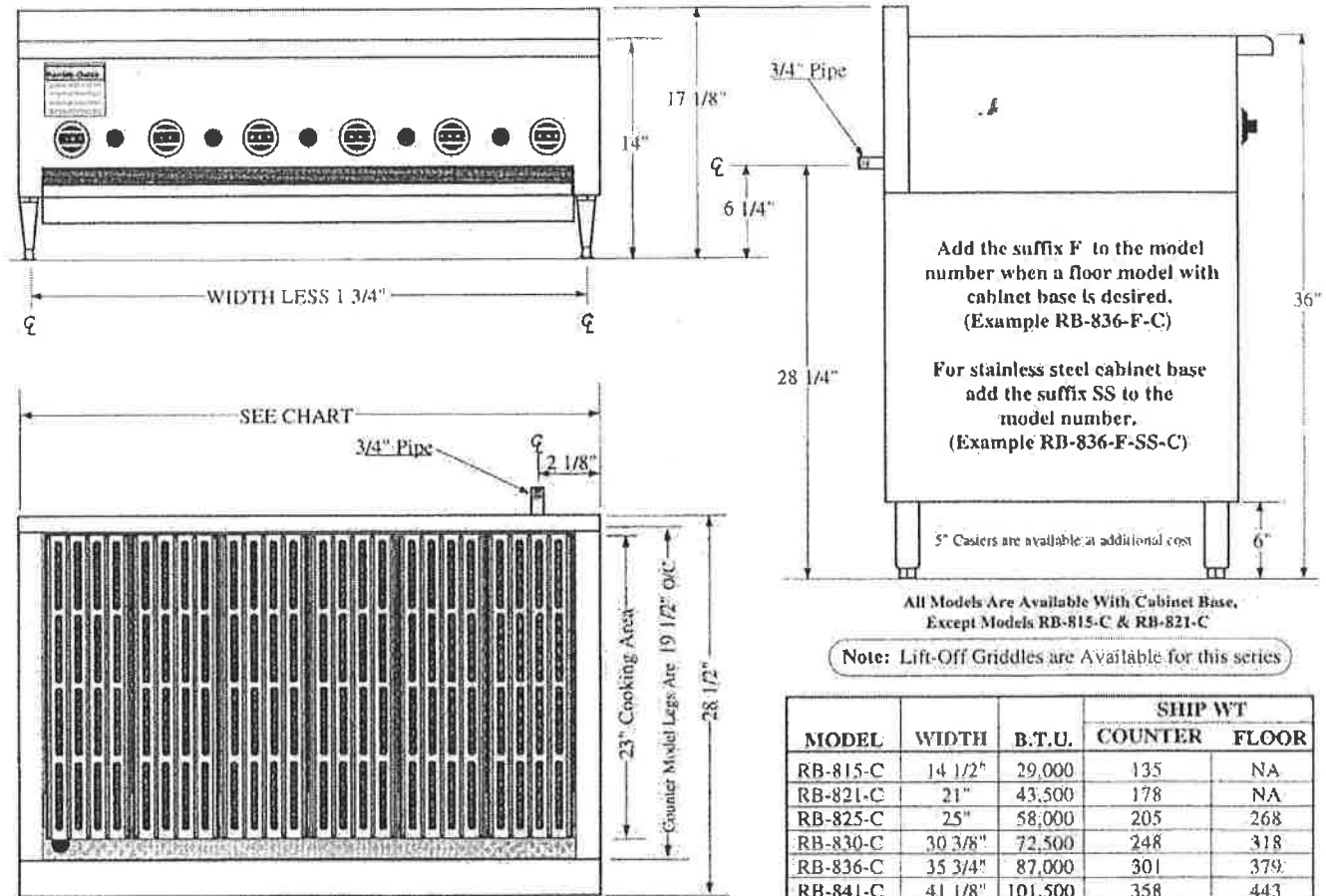
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Approved

CA

Date:

11-15-95



Add the suffix **F** to the model number when a floor model with cabinet base is desired. (Example RB-836-F-C)

For stainless steel cabinet base add the suffix **SS** to the model number. (Example RB-836-F-SS-C)

All Models Are Available With Cabinet Base, Except Models RB-815-C & RB-821-C

Note: Lift-Off Griddles are Available for this series

MODEL	WIDTH	B.T.U.	SHIP WT	
			COUNTER	FLOOR
RB-815-C	14 1/2"	29,000	135	NA
RB-821-C	21"	43,500	178	NA
RB-825-C	25"	58,000	205	268
RB-830-C	30 3/8"	72,500	248	318
RB-836-C	35 3/4"	87,000	301	379
RB-841-C	41 1/8"	101,500	358	443
RB-846-C	46 1/2"	116,000	400	494
RB-860-C	60"	145,000	468	588
RB-872-C	71"	174,000	520	665
RB-884-C	84"	217,500	730	883

Broiler top grates are 5.25" wide each, and may be individually elevated at the rear, by means of a cast-in foot at the rear bottom of the grate.

CLEARANCES TO:	SIDES	BACK
COMBUSTIBLES:	12"	8"
NONCOMBUSTIBLES:	0"	0"

NOTE: Fish Grates are available in lieu of standard grates.

FURNISHED WITH PRESSURE REGULATOR
Specifications are subject to change without notice.

FINISH: Stainless steel top, back splash, front valve panel and sides.
CONSTRUCTION: All welded 16 gauge steel body with 14 gauge removable radiant pan.
INSULATION: Body is insulated with mineral wool insulation (withstands 800° temperatures).
BURNERS: Heavy cast iron burners, equipped with constant pilots, and controlled by a smooth action burner valve. Each burner is protected by it's own radiant and is easily removable for servicing.
RADIANTS: Heavy duty cast iron, inverted "V" type radiants. Radiants are cast of a special alloy metal with protrusions on the underside to produce maximum infrared rays and even heat distribution. Radiants are easily removed for servicing.
GRATES: The cast iron grates are approximately 5.25" wide each, and may be individually elevated at the rear, by means of a cast-in foot at the rear bottom of the grate. A pitched grease trough is cast on both sides of each blade to facilitate runoff and help reduce flare-up.

DRIP PAN: Furnished with a full width drip pan made of heavy gauge aluminized steel with a stainless steel handle.
GREASE TROUGH: Full width, sloping grease trough carries grease runoff from the grates to the grease receptacle located in the front of the drip pan.
VALVES: Each burner is equipped with a smooth action valve for maximum heat control.
GAS INLET: 3/4" gas pipe is located on the right rear.
VENTING: Ventilation fans should have a minimum capacity of 200 to 300 CFM per square foot of broiling surface. Consult local codes for exact requirements.
LEGS: 4" chrome adjustable legs on counter model, 6" adjustable legs finished in Deluxtone Electro Finish furnished on floor model, 6" stainless steel legs are standard on stainless steel base. Stainless steel legs are available as an optional extra on Deluxtone base.

DESIGNED FOR COMMERCIAL USE ONLY

RANKIN-DELUX, INC. P.O. BOX 4488 WHITTIER, CA 90607-4488		
EASTERN REGIONAL OFFICE P.O. Box 270417 St. Louis, Missouri 63126 Phone: 314/843-3858 Fax: 314/843-3709	FACTORY 12862 East Florence Avenue Santa Fe Springs, CA 90670 Phone: 562/944-7076 Fax: 562/941-7858	
FORM RDRB699-5M © Rankin-Delux, Inc		

*Quality at an affordable price***RANKIN-DELUX®**

COMMERCIAL COOKING EQUIPMENT



CHAR BROILER

RADIANT TYPE

Gas Operated

FLOOR MODEL



Model RB-836-C


 Model RB-836-F-C
 Pictured With Optional Casters.


COUNTER MODEL

NSF

This broiler uses specially designed top grates that have a sloping trough cast on both sides of each blade to facilitate fast grease runoff even when used in the lower position.

A wide sloping grease trough across the front catches the runoff from the grates and drains it into a separate grease pan for safety and easier cleaning.

The radiants are heavy duty castings of the inverted "V" design and have cast protrusions on the underside to increase energy absorption, and provide more infrared rays to seal in juices for tastier meats.

Quality at an affordable price.

Designed for Commercial
Use Only

EASTERN REGIONAL OFFICE
P.O. Box 270417
St. Louis, Missouri 63126
Phone: 314/843-3858 Fax: 314/843-3709

RANKIN-DELUX, INC.

P.O. BOX 4488
WHITTIER, CA 90607-4488

FACTORY
12862 East Florence Avenue
Santa Fe Springs, CA 90670
Phone: 562/944-7076 Fax: 562/941-7858

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



Chefmate® by Globe Compact Manual Slicer

**Enhanced usability,
cleanability and sanitation
features!**

*Ergonomic handle, lubricated ball bearings,
removable knife sharpener, knife cover and
food chute.*



Model

- C10 – 10" Diameter Knife

Standard Features

- 10" hard chromed special alloy hollow ground knife, longer lasting and easier to sharpen
- 0 to 9/16" slice thickness
- 1/4 HP fan-cooled knife motor with permanently lubricated ball bearings, overload protection and manual reset
- Oversized positive traction grooved belt drive
- Smooth stainless steel ball bearing chute slide for ease of operation
- Stain resistant and easy-to-clean anodized aluminum finish
- Ergonomic dual purpose handle
- Lightweight and compact Italian space-saving design
- Easy to access top mounted, removable all metal knife sharpener — dual action with two stones for a razor sharp cutting edge!
- Food chute, slice deflector and knife cover are removable and easy-to-clean
- Metal bottom enclosure
- Moisture proof, easy-to-clean ON/OFF switch and knife hub
- Sealed splash zones for added sanitation and protection of electronics
- Angled gravity feed chute
- Power indicator light
- Non-slip rubber feet

Warranty

- One-year parts and labor

Optional items

- Slicer cover
- Extended warranty

To select options, see complete list on back

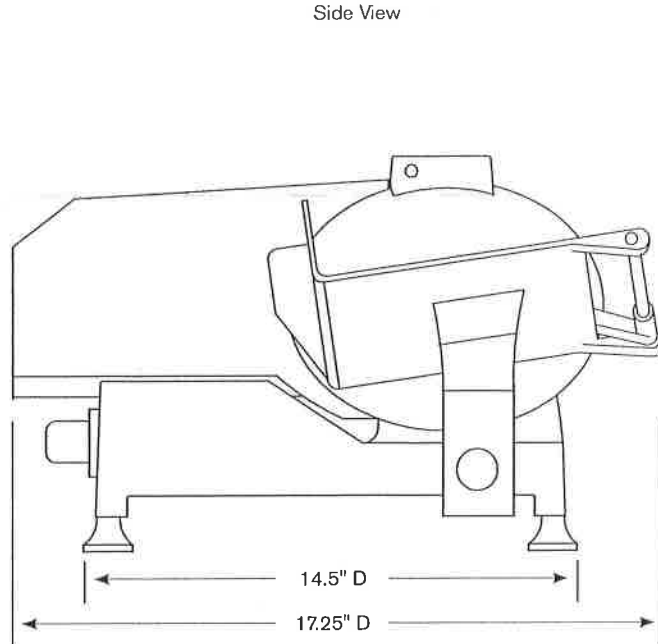
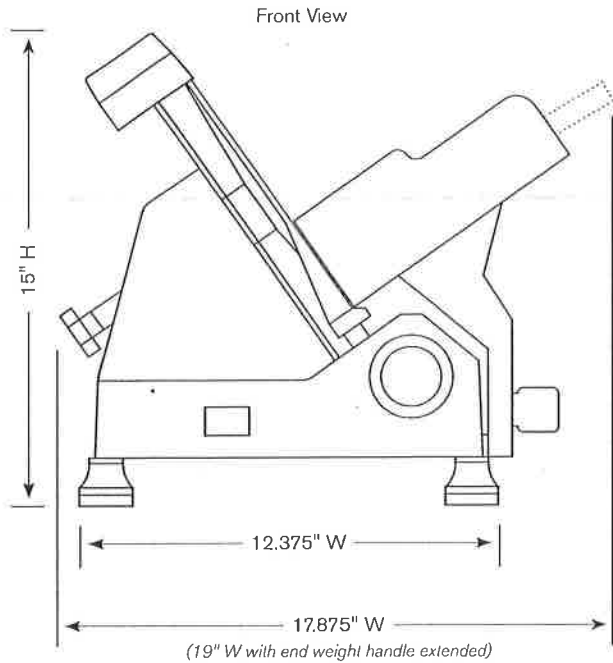
Approved by: _____ Date: _____

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com



Chefmate® by Globe Compact Manual Slicer

C10



SPECIFICATIONS

Model	Auto or Manual	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Product Cutting Capacity		
										W (Width)	D (Diameter)	H (Height)
C10	Manual	1/4 HP	115-60-1	2.5	Belt	< 30 minutes		10" (22.8 cm)	9/16" (1.4 cm)	8.6" (23 cm)	6.8" (17.4 cm)	7.25" (18.4 cm)

Cord & Plug: Attached 5.5 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15

DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment. **Freight class 85.**

Model	Overall Dimensions	Net Wt	Shipping Dimensions	Shipping Wt
C10	19" w x 17.25" d x 15" h (48.3 cm x 43.8 cm x 38 cm)	33.6 lbs (15.2 kg)	18" w x 22" d x 17" h (46 cm x 56 cm x 43 cm)	38 lbs (17 kg)

Manual slicer with 10" diameter hard chromed, special alloy, hollow ground knife with stain resistant anodized aluminum finish. Unit has 1/4 HP fan cooled motor with overload protection, manual reset, permanently lubricated ball bearings and positive traction grooved drive belt. Slicer has top mounted, removable, dual action knife sharpener with two stones, and removable food chute, slice deflector and knife cover. On/Off switch and electric wiring are moisture proof, with sealed splash zones. Slicer is NSF and ETL listed. One year parts and labor warranty.

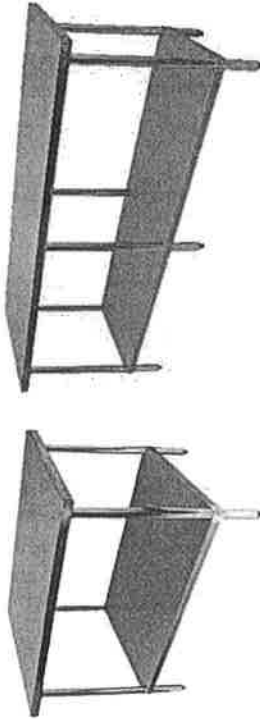
OPTIONAL ITEMS:

- SC-SMALL** small slicer cover
 - C-XDSL** Extended warranty, extends factory warranty to 2 years on parts and labor in the continental U.S.
- Available only at time of purchase.*

GSW USA

WT-EE3096

Item #9-CS

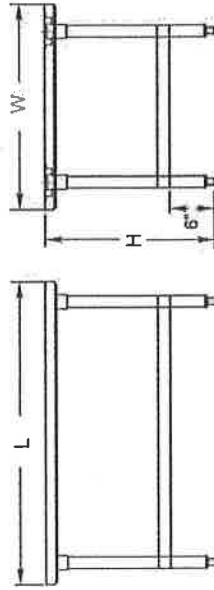


G.S.W.

WT-EXXXX

Flat Top Work Table

* 72" and up models have 6 legs



S/S #16 GA Ckry, unbrnshd, & legs	S/S #18 GA Ckry, unbrnshd, & legs	ALL S/S Top, unbrnshd, S/S legs	W	L	H	Weight lbs/ea
WT-E2412	WT-EE2412	WT-P2412	24	12	36	26
WT-E2418	WT-EE2418	WT-P2418	24	18	35	33
WT-E2424	WT-EE2424	WT-P2424	24	24	35	36
WT-E2430	WT-EE2430	WT-P2430	24	30	35	43
WT-E2436	WT-EE2436	WT-P2436	24	36	35	50
WT-E2448	WT-EE2448	WT-P2448	24	48	35	65
WT-E2460	WT-EE2460	WT-P2460	24	60	35	76
WT-E2472	WT-EE2472	WT-P2472	24	72	35	86
WT-E2484	WT-EE2484	WT-P2484	24	84	35	112
WT-E2496	WT-EE2496	WT-P2496	24	96	35	125
WT-E3012	WT-EE3012	WT-P3012	30	12	35	32
WT-E3018	WT-EE3018	WT-P3018	30	18	35	36
WT-E3024	WT-EE3024	WT-P3024	30	24	35	41
WT-E3030	WT-EE3030	WT-P3030	30	30	35	48
WT-E3036	WT-EE3036	WT-P3036	30	36	35	56
WT-E3048	WT-EE3048	WT-P3048	30	48	35	71
WT-E3060	WT-EE3060	WT-P3060	30	60	35	86
WT-E3072	WT-EE3072	WT-P3072	30	72	35	110
WT-E3084	WT-EE3084	WT-P3084	30	84	35	122
WT-E3096	WT-EE3096	WT-P3096	30	96	35	138

Model	WT-EE-Series	WT-E-Series	WT-P-Series
Table Top	#16GA S/S	#18GA S/S	#18GA S/S
Underneath	#18GA Galvanized	#18GA Galvanized	#18GA S/S
Legs	#18GA Galvanized Log Coater	#18GA Galvanized Die Cast Alum. Clamp	#18GA S/S Die Cast Alum. Clamp
Socket	(See Storage Specs)	(See Storage Specs)	(See Storage Specs)



Visit our website at
www.GSW-USA.com
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Tel: (909) 857-5989, (925) 291-6599
E-mail: sales@gsw-usa.com



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Ralph J Bunche Academy

Kitchens To Go built by Carlin, A Division of

Page: 26

SINKS

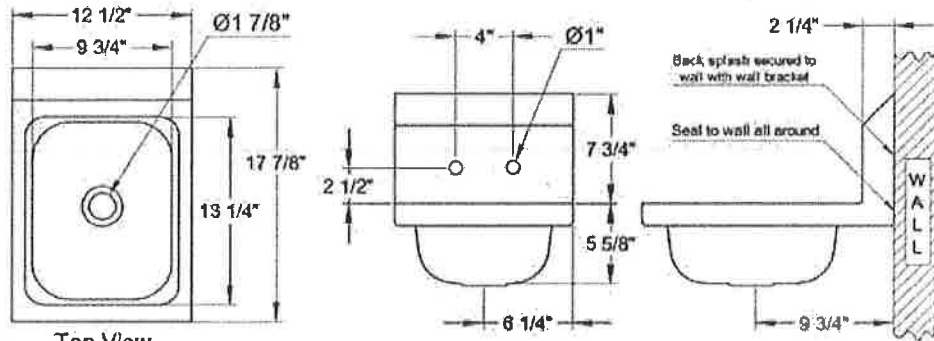


Lead Free Faucets
All faucets conform to AB 1953 and 2014 Federal Lead Free Standards.



Space Saver Hand Sinks

Faucet & Strainer Included



HS-1217WG



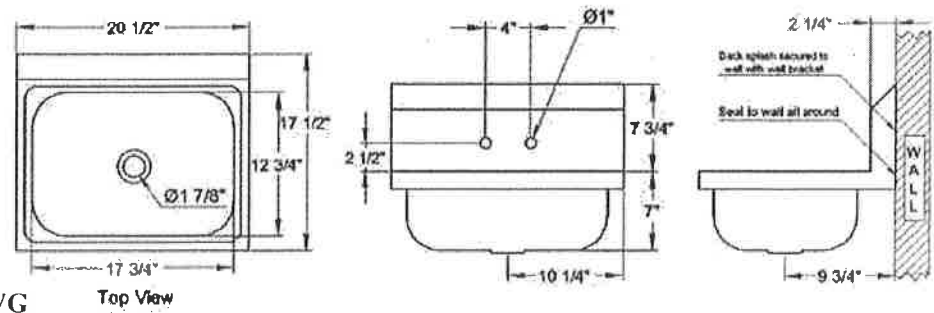
HS-1217SSG

Order No	Description	Weight lbs/case	Pack/case
HS-1217WG	Space Saver Wall Mount Hand Sink	9.4	1
HS-1217SSG	Space Saver Wall Mount Hand Sink w/ Welded Splash Guards	13.8	1

Hand Sinks (61~68)

Extra Wide Hand Sink & Welded Splash Guards

Faucet & Strainer Included



HS-2017WG



HS-2017SSG

Order No	Description	Weight lbs/case	Pack/case
HS-2017WG	Extra Wide Wall Mount Hand Sink, 7" Deep	12.2	1
HS-2017SSG	Extra Wide Hand Sink w/Welded Splash Guards	17	1



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

Specification Sheet

Short Form Specifications

Eagle Stem Caster Cart, model _____, (EAGLEbrite®, Chrome) four-shelf cart with patented QuadTruss® design open-grid wire shelves, 63" posts, donut bumpers and casters. 68" overall height. Unit shipped knocked down.



Options / Accessories

- Ledges
- Dividers
- Shelf markers
- Tray slides
- Rods & tabs
- Utility drawer

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 SpecFAB² Division.
 Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Stem Caster Carts

MODELS:

- | | | |
|-----------------------------------|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> CC1836-* | <input type="checkbox"/> CC2136-* | <input type="checkbox"/> CC2436-* |
| <input type="checkbox"/> CC1848-* | <input type="checkbox"/> CC2148-* | <input type="checkbox"/> CC2448-* |
| <input type="checkbox"/> CC1860-* | <input type="checkbox"/> CC2160-* | <input type="checkbox"/> CC2460-* |

* See chart on back for complete model numbers.

Design and Construction Features

- Sturdy, mobile four-shelf carts available in mirror chrome and EAGLEbrite® zinc finishes.
- Patented QuadTruss® design (patent #5,390,803) makes shelves up to 25% stronger and provides a retaining ledge for increased storage stability and product retention.
- Open-wire construction promotes higher visibility by allowing light to pass through the shelves, permits greater air circulation which helps reduce dust and contamination build up, and increases the effectiveness of fire suppression systems.
- 63" (1600mm) posts are numbered on vertical one inch increments to help ensure fast and level assembly. Shelving can be adjusted up and down every inch for optimum cart configuration.
- Fast assembly without tools: Numerically calibrated grooved posts, tapered high temperature resistant plastic split sleeves and shelf collars combine to make shelving assembly a simple two-step exercise:
 - 1) Snap the split sleeves onto the posts at the location of your choice;
 - 2) Slide the collars of the shelf over the split sleeves.
 A positive lock between the shelf and the split sleeves is created without the use of any tools, becoming stronger as additional weight is added to the shelving.
- Variety of 5" (127mm)-diameter, 1¼" (32mm)-wide casters available.
- 68" (1727mm) overall height.
- Shipped knocked-down.



AUTOQUOTES



EG01.07 Rev. 08/11

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

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EG01.07



Profit from the Eagle Advantage®

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

Catalog Specification Sheet No.

Stem Caster Carts

Stem Caster Carts

EAGLEbrite® model #	chrome model #	shelf dimensions				weight		caster type	wheel tread
		width		length		lbs.	kg		
		in.	mm	in.	mm				
CC1836Z-S	CC1836C-S	18"	457	36"	914	58	26.3	swivel	resilient
CC1836Z-SP	CC1836C-SP	18"	457	36"	914	58	26.3	swivel	poly
CC1836Z-SB	CC1836C-SB	18"	457	36"	914	58	26.3	swivel/brake	resilient
CC1836Z-SBP	CC1836C-SBP	18"	457	36"	914	58	26.3	swivel/brake	poly
CC1836Z-SR	CC1836C-SR	18"	457	36"	914	58	26.3	swivel/rigid	resilient
CC1836Z-SRP	CC1836C-SRP	18"	457	36"	914	58	26.3	swivel/rigid	poly
CC1848Z-S	CC1848C-S	18"	457	48"	1219	70	31.7	swivel	resilient
CC1848Z-SP	CC1848C-SP	18"	457	48"	1219	70	31.7	swivel	poly
CC1848Z-SB	CC1848C-SB	18"	457	48"	1219	70	31.7	swivel/brake	resilient
CC1848Z-SBP	CC1848C-SBP	18"	457	48"	1219	70	31.7	swivel/brake	poly
CC1848Z-SR	CC1848C-SR	18"	457	48"	1219	70	31.7	swivel/rigid	resilient
CC1848Z-SRP	CC1848C-SRP	18"	457	48"	1219	70	31.7	swivel/rigid	poly
CC1860Z-S	CC1860C-S	18"	457	60"	1524	86	39.0	swivel	resilient
CC1860Z-SP	CC1860C-SP	18"	457	60"	1524	86	39.0	swivel	poly
CC1860Z-SB	CC1860C-SB	18"	457	60"	1524	86	39.0	swivel/brake	resilient
CC1860Z-SBP	CC1860C-SBP	18"	457	60"	1524	86	39.0	swivel/brake	poly
CC1860Z-SR	CC1860C-SR	18"	457	60"	1524	86	39.0	swivel/rigid	resilient
CC1860Z-SRP	CC1860C-SRP	18"	457	60"	1524	86	39.0	swivel/rigid	poly
CC2136Z-S	CC2136C-S	21"	533	36"	914	67	30.4	swivel	resilient
CC2136Z-SP	CC2136C-SP	21"	533	36"	914	67	30.4	swivel	poly
CC2136Z-SB	CC2136C-SB	21"	533	36"	914	67	30.4	swivel/brake	resilient
CC2136Z-SBP	CC2136C-SBP	21"	533	36"	914	67	30.4	swivel/brake	poly
CC2136Z-SR	CC2136C-SR	21"	533	36"	914	67	30.4	swivel/rigid	resilient
CC2136Z-SRP	CC2136C-SRP	21"	533	36"	914	67	30.4	swivel/rigid	poly
CC2148Z-S	CC2148C-S	21"	533	48"	1219	79	35.8	swivel	resilient
CC2148Z-SP	CC2148C-SP	21"	533	48"	1219	79	35.8	swivel	poly
CC2148Z-SB	CC2148C-SB	21"	533	48"	1219	79	35.8	swivel/brake	resilient
CC2148Z-SBP	CC2148C-SBP	21"	533	48"	1219	79	35.8	swivel/brake	poly
CC2148Z-SR	CC2148C-SR	21"	533	48"	1219	79	35.8	swivel/rigid	resilient
CC2148Z-SRP	CC2148C-SRP	21"	533	48"	1219	79	35.8	swivel/rigid	poly
CC2160Z-S	CC2160C-S	21"	533	60"	1524	96	43.5	swivel	resilient
CC2160Z-SP	CC2160C-SP	21"	533	60"	1524	96	43.5	swivel	poly
CC2160Z-SB	CC2160C-SB	21"	533	60"	1524	96	43.5	swivel/brake	resilient
CC2160Z-SBP	CC2160C-SBP	21"	533	60"	1524	96	43.5	swivel/brake	poly
CC2160Z-SR	CC2160C-SR	21"	533	60"	1524	96	43.5	swivel/rigid	resilient
CC2160Z-SRP	CC2160C-SRP	21"	533	60"	1524	96	43.5	swivel/rigid	poly
CC2436Z-S	CC2436C-S	24"	610	36"	914	74	33.5	swivel	resilient
CC2436Z-SP	CC2436C-SP	24"	610	36"	914	74	33.5	swivel	poly
CC2436Z-SB	CC2436C-SB	24"	610	36"	914	74	33.5	swivel/brake	resilient
CC2436Z-SBP	CC2436C-SBP	24"	610	36"	914	74	33.5	swivel/brake	poly
CC2436Z-SR	CC2436C-SR	24"	610	36"	914	74	33.5	swivel/rigid	resilient
CC2436Z-SRP	CC2436C-SRP	24"	610	36"	914	74	33.5	swivel/rigid	poly
CC2448Z-S	CC2448C-S	24"	610	48"	1219	90	40.8	swivel	resilient
CC2448Z-SP	CC2448C-SP	24"	610	48"	1219	90	40.8	swivel	poly
CC2448Z-SB	CC2448C-SB	24"	610	48"	1219	90	40.8	swivel/brake	resilient
CC2448Z-SBP	CC2448C-SBP	24"	610	48"	1219	90	40.8	swivel/brake	poly
CC2448Z-SR	CC2448C-SR	24"	610	48"	1219	90	40.8	swivel/rigid	resilient
CC2448Z-SRP	CC2448C-SRP	24"	610	48"	1219	90	40.8	swivel/rigid	poly
CC2460Z-S	CC2460C-S	24"	610	60"	1524	110	49.9	swivel	resilient
CC2460Z-SP	CC2460C-SP	24"	610	60"	1524	110	49.9	swivel	poly
CC2460Z-SB	CC2460C-SB	24"	610	60"	1524	110	49.9	swivel/brake	resilient
CC2460Z-SBP	CC2460C-SBP	24"	610	60"	1524	110	49.9	swivel/brake	poly
CC2460Z-SR	CC2460C-SR	24"	610	60"	1524	110	49.9	swivel/rigid	resilient
CC2460Z-SRP	CC2460C-SRP	24"	610	60"	1524	110	49.9	swivel/rigid	poly

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

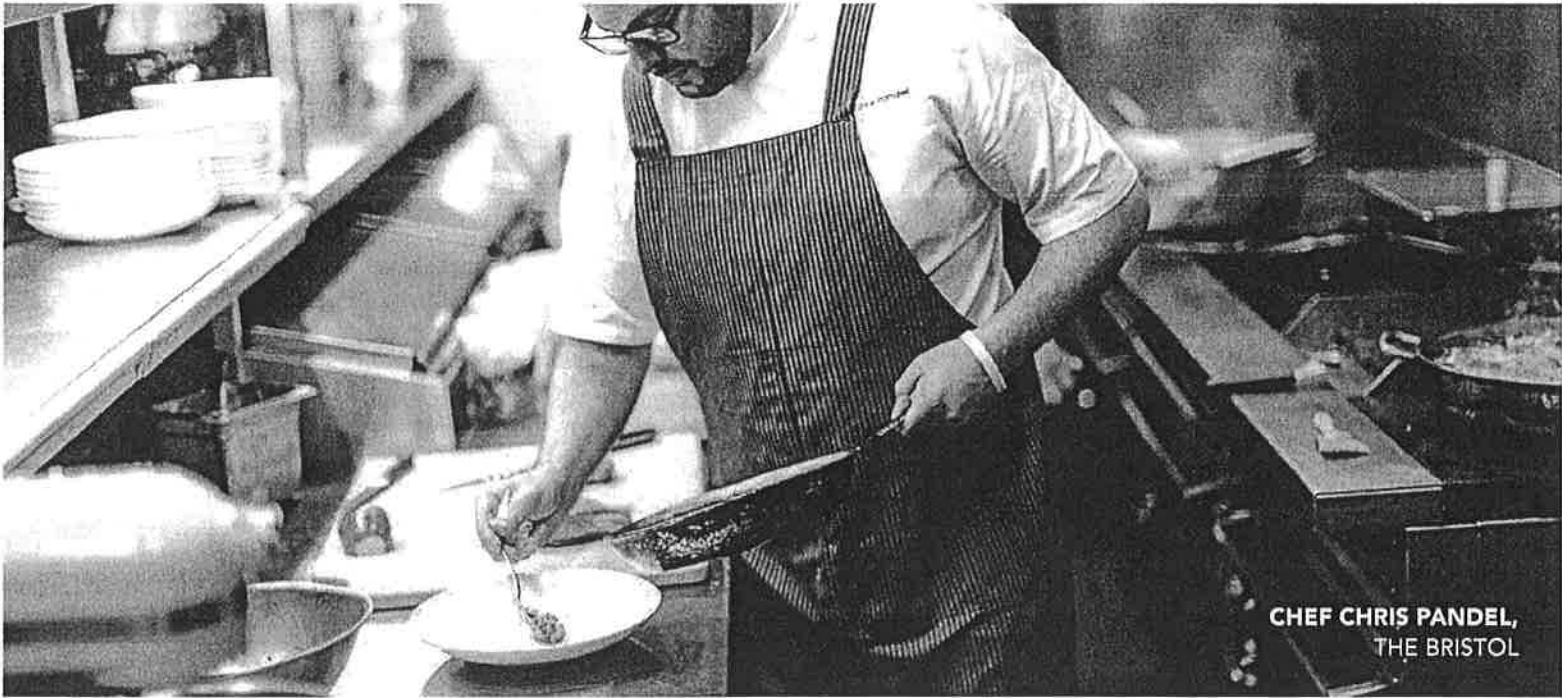
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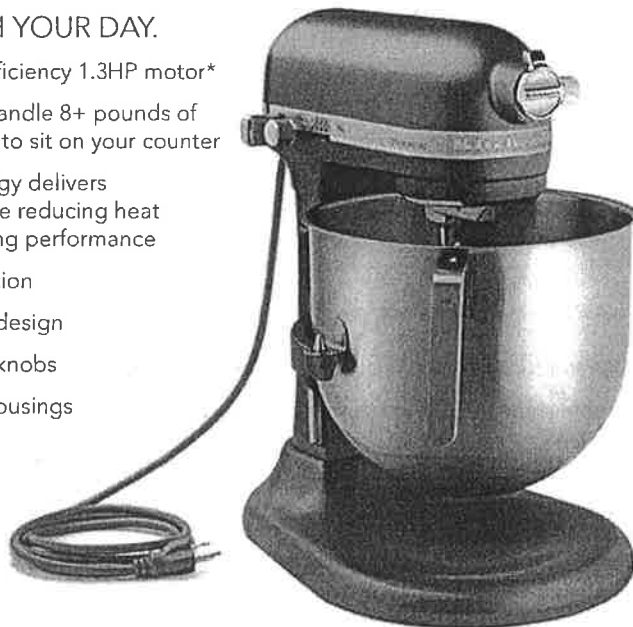
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POWER THROUGH YOUR DAY.

- NSF-certified, high-efficiency 1.3HP motor*
- Powerful enough to handle 8+ pounds of dough; quiet enough to sit on your counter
- PowerCore® technology delivers consistent power while reducing heat buildup for long-lasting performance
- Speed control protection
- Commercial bowl-lift design
- Robust metal control knobs
- All-metal gears and housings



KSM8990DP

COMMERCIAL-GRADE ACCESSORIES COME STANDARD.



Stainless Steel
Spiral Dough Hook



Stainless Steel
Flat Beater



Stainless Steel
Elliptical 11-Wire Whip



8-Qt Brushed Stainless Steel
Bowl with "J" Style Handle



* Motor horsepower for our mixer motors was measured using a dynamometer, a machine laboratories routinely use to measure the mechanical power of motors. Our 1.3-horsepower (HP) motor reference reflects the horsepower rating of the motor itself and not the mixer's horsepower output to the mixer bowl.

KitchenAid




COMMERCIAL

KITCHENAID® COMMERCIAL 8-QUART BOWL LIFT STAND MIXER

POWER. VERSATILITY.
PERFORMANCE.

- NSF CERTIFIED FOR COMMERCIAL USE.
- OUR MOST POWERFUL, QUIETEST AVAILABLE 1.3HP high-efficiency DC motor* is designed to run longer and delivers optimum torque with less heat buildup. Easily handles recipes requiring longer mixing, kneading and whipping times. The all-metal, precise gear design produces a smooth, quiet sound.
- LARGE CAPACITY easily mixes recipes with up to 16 cups of flour, 13 dozen cookies or kneads dough for 8¼ loaves of bread in a single bowl.
- POWERCORE® TECHNOLOGY feedback control communicates in micro seconds to the motor to ensure optimal power is delivered to the bowl.
- SPEED CONTROL PROTECTION reduces the risk of accidentally turning on the mixer when wiping it clean.

AVAILABLE COLORS

MODEL	COLOR		UPC
KSM8990DP	Dark Pewter		883049 33288 8
KSM8990ER	Empire Red		883049 33286 4
KSM8990OB	Onyx Black		883049 33287 1
KSM8990WH	White		883049 33285 7

ACCESSORIES

MODEL	ITEM	UPC
KSMC8QBOWL	8-Qt Bowl	883049 28824 6
KSMC7QBOWL	7-Qt Bowl	883049 25462 3
KSMC5QBOWL	5-Qt Bowl	883049 28825 3
KSMC7QDH	SS Dough Hook	883049 25445 6
KSMC7QEW	SS Elliptical Whisk	883049 25444 9
KSMC7QFB	SS Flat Beater	883049 24418 1

FEATURES

LIST ¹	8-Qt Commercial, \$970
MOTOR	500 Watts 1.3HP High-Efficiency DC Motor* 120 V, 60 Hz Converted to 15,000x per Second
NSF COMMERCIAL CERTIFIED	Yes
CAPACITY	8-Qt/7.6L
KNOB STYLE	Heavy-Duty Metal
ATTACHMENT HUB	Fits All KitchenAid Attachments
CONTROL PANEL	High-Performance Control ASF – Advanced Sensory Feedback (15,000x per second)
BOWL	Brushed Stainless Steel with Commercial "J" Style Handle
BEATER	Dishwasher Safe – Stainless Steel
DOUGH HOOK	Dishwasher Safe – Stainless Steel Spiral
WHIP	Dishwasher Safe – Stainless Steel 11-Wire Elliptical

¹ List Price is provided for reference purposes only.
Dealer alone determines advertised, selling and promotional prices.

SPECIFICATIONS AND DIMENSIONS

Dimensions in inches (centimeters)
Weight in pounds (kilograms)

KSMC895	PRODUCT	PRODUCT CARTON	MASTER PACK
Height	16.5 (41.9)	19.4 (49.3)	19.4 (50.8)
Width	13.3 (33.8)	13.3 (33.8)	13.3 (33.8)
Depth	14.6 (37.1)	17.3 (45.9)	17.3 (45.9)
Cord Length	48.0 (121.9)	—	—
Net Weight	25.0 (11.3)	—	—
Shipping Weight	—	30.0 (13.6)	30.0 (13.6)
Master Pack Quantity	—	—	1 Unit
8 Master Packs per Layer x 4 Layers per Skid = 32 Units per Skid			

Specifications subject to change without notice

Visit kitchenaidcommercial.com

2-YEAR REPLACEMENT LIMITED COMMERCIAL WARRANTY
Visit kitchenaidcommercial.com for complete warranty details.



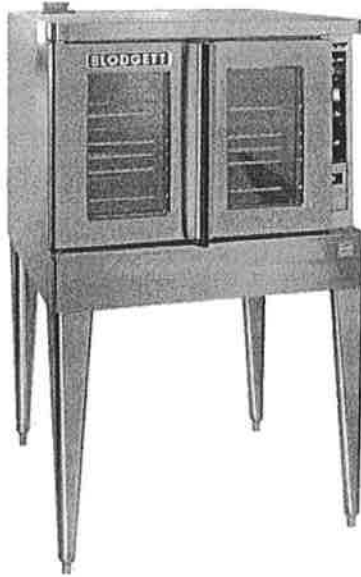
* Motor horsepower for our mixer motors was measured using a dynamometer, a machine laboratories routinely use to measure the mechanical power of motors. Our 1.3-horsepower (HP) motor reference reflects the horsepower rating of the motor itself and not the mixer's horsepower output to the mixer bowl.

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The name KitchenAid is a registered trademark of U.S. and other countries. Rev. 1/15



MODEL BDO-100-G-ES Full-Size Convection Oven


BDO-100-G-ES

Project _____

Item No. _____

Quantity _____

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions.
All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Tubular black soft touch handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- 1" solid block plus 1" mineral fiber insulation for a total of 2" of insulation

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (16 gauge)
- Stainless steel combustion chamber
- Single inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior lights

OPERATION

- Direct Fired Gas system
- Electronic spark ignition control system
- Removable inshot burners
- Internal pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor (single speed in CE model)
- 3/4 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan

STANDARD FEATURES

- SSM - Solid state manual control with 60 minute electro-mechanical timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Two year parts and one year labor warranty*

* For all international markets, contact your local distributor.

OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
 - 6" (152mm) seismic legs
 - 6" (152mm) casters
 - 4" (102mm) low profile casters (double only)
 - 25" (635mm) stainless steel stand w/rack guides
 - 29" (737mm) stainless steel, fully welded open stand with pan supports
- **Gas hose w/quick disconnect restraining device:**
 - 48" (1219mm) hose
 - 36" (914mm) hose
- Extra oven racks
- Gas manifold (for double sections)
- Flue connector
- Draft hood for venting

OPTIONS AND ACCESSORIES (AT NO CHARGE)

- Solid stainless steel doors

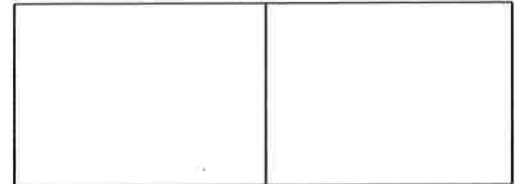


BLODGETT OVEN COMPANY

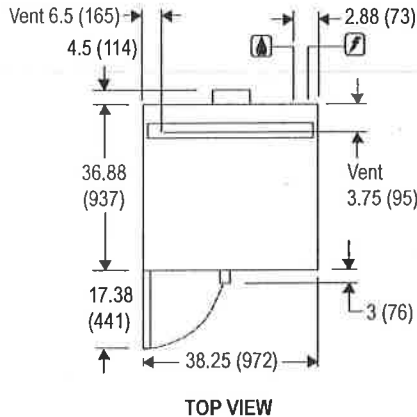
www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183



BDO-100-G-ES

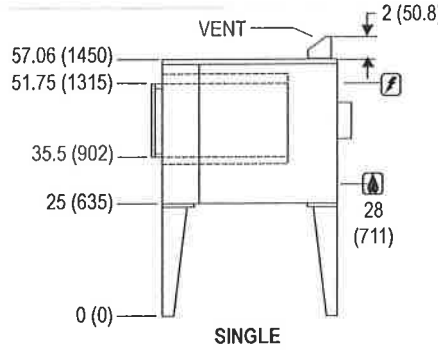


APPROVAL/STAMP

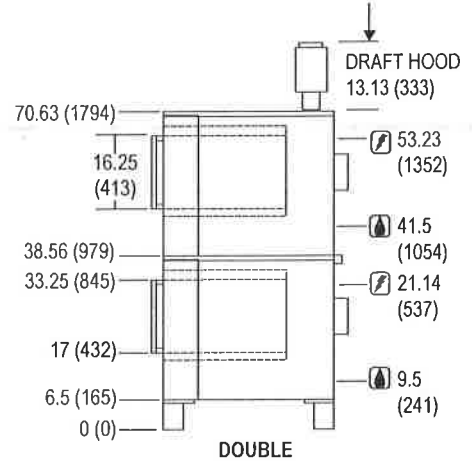


TOP VIEW

DIMENSIONS ARE IN INCHES (MM)



SINGLE



DOUBLE

SHORT FORM SPECIFICATIONS: Provide Blodgett full-size convection oven model BDO-100-G-ES, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/dual pane thermal glass windows) with single tubular black soft touch handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a direct fired system with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed (single speed for CE model), 3/4 HP motor with thermal overload protection. Each chamber shall be fitted with two lamps and five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual) infinite thermostat (200- 500°F), and 60-minute timer. Provide two year parts, one year labor warranty. Provide options and accessories as indicated.

DIMENSIONS:

- Floor space 38-1/4" (972mm) W x 36-7/8" (937mm) D
- Product clearance 0" from combustible and non-combustible construction
- Interior 29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D

If oven is on casters:

- Single Add 4-1/2" (114mm) to all height dimensions
- Double Height dimensions remain the same
- Double Low Profile Subtract 2.5" (64mm) from all height dimensions

GAS SUPPLY:

3/4" NPT

Manifold Pressure:

- Natural 3.5" W.C
- Propane 10" W.C.

Inlet Pressure:

- Natural 7.0" W.C. min. – 10.5" W.C. max.
- Propane 11.0" W.C. min. – 13.0" W.C. max.

MAXIMUM INPUT:

- Single 45,000 BTU/hr (13.2 Kw)
- Double 90,000 BTU/hr (26.4 Kw)

POWER SUPPLY:

- 115 VAC, 1 phase, 8 Amp, 60 Hz., 2-wire with ground,
- 3/4 H.P., 2 speed motor, 1120 and 1680 RPM
- 6' (1.8m) electric cord set furnished on 115 VAC ovens only.
- Blodgett recommends a Pass & Seymour, model 2095, GFCI for this oven.

MINIMUM ENTRY CLEARANCE:

- Uncrated 32-1/16" (814mm)
- Crated 37-1/2" (953mm)

SHIPPING INFORMATION:

Approx. Weight:

- Single 590 lbs. (268 kg)
- Double 1095 lbs. (497 kg)

Crate sizes:

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

NOTE: The company reserves the right to make substitutions of components without prior notice

BLODGETT OVEN COMPANY

www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183



Vortex100 Connectionless Steamer model VRC-3E

Description

Steamer shall be a Groen model VRC-3E stainless steel pressureless steamer with a 6.8KW electric connectionless steam reservoir, per Bulletin 142591 as follows:

Construction

Steamer cavity and cabinet shall be all stainless steel construction with removable right and left side panels providing access to internal components.

Steamer door is all stainless steel with strong continuous hinge and is field reversible for left or right swing. Door shall be insulated and provided with a one piece, replaceable seal. Easy open handle and latch shall provide positive lock and seal when door is pushed or slammed shut.

Hidden magnetic door switch cuts power to blower when door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. A removable stainless steel condensate collection tray is positioned under cavity door.

Finish

Cabinet exterior including door shall be finished to a No. 3 uniform finish. Cavity interiors are polished stainless steel.

UL Listing

Steamer shall be UL and cUL listed.

Sanitation

Unit shall be NSF listed. Unit to allow operator easy cleaning of water reservoir through cavity door.

Controls

Steamer controls shall include an ON-OFF rocker switch; electronic timer, with continuous steam setting; a HOLD light which indicates when cavity is at holding temperature and an ADD-WATER light to indicate when water is needed in the reservoir to generate steam.

Performance Features

Steamer cavity shall have a powerful side mounted blower, which increases steam velocity and provides efficient steam distribution throughout the cavity and between loaded pans.

Unit shall come ready to steam in 15 - 20 minutes from a cold start, and provide warm cavity-instant steam capacity. Cavity is kept warm and ready for instant steam between loads.

Water indicator light warns operator of need to add water to the cavity reservoir. Unit will shut off if no water is added. Water reservoir can be drained by turning the drain handle to the open position.

Unit will be a NSF listed holding cabinet capable of holding food above safe temperatures (145°F). Unit will be Energy Star qualified.

Atmospheric Steam Generation

Model VRC-3E shown



Unit shall have an electric heated water reservoir to provide atmospheric steam at the temperature of approximately 212°F. Water reservoir has electric water level sensors. When filled to the high level sensor, it has a capacity of 4 gallons.

Pan Capacity

Pan Size / Type	Number
12 x 20 x 1"	6
12 x 20 x 2 1/2"	3
12 x 20 x 4"	2

Installation

Unit requires 208, 240 or 480 volt, three phase electric service. Unit is shipped with cord set ready to plug in. Single phase 208 or 240 volt models are available.

Water Supply Requirements

No water hook up is needed.

Options/Accessories

- Stainless steel support stand
- Pan racks for support stand
- Water fill/drain kit
- Single phase models
- Water grate

Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

**3 Pan Capacity
Stainless Steel
Pressureless,
Connectionless Steamer**

**Table Top
Self-Contained
Electric Heated**

Short Form

Unit shall be a Groen Vortex® 100 pressureless connectionless steamer Model VRC-3E with a cavity water reservoir electric heated for steam generation per Bulletin 142591. Stainless steel construction with a powerful blower to circulate steam within the cavity. Standard operating controls includes: electronic timer, constant steam setting, HOLD mode and add water light (to know when to add water into the reservoir to continue operation.) Door is field reversible, with easy open latch and hidden magnetic door switch. The inside cavity water reservoir for steam generation requires no pressure gauge or switches. Unit has 6.8KW power input. Unit shall come ready to steam in 15 - 20 minutes from a cold start, and provide warm cavity-instant steam capability. See other side for electric connections required. Made in the U.S.A.



Applications

Pasta
Rice
Vegetables (Fresh & Frozen)
Seafood (Fresh & Frozen)
Poultry
Potatoes
Eggs
Meats
Reheat Cook-Chill &
Prepared Foods

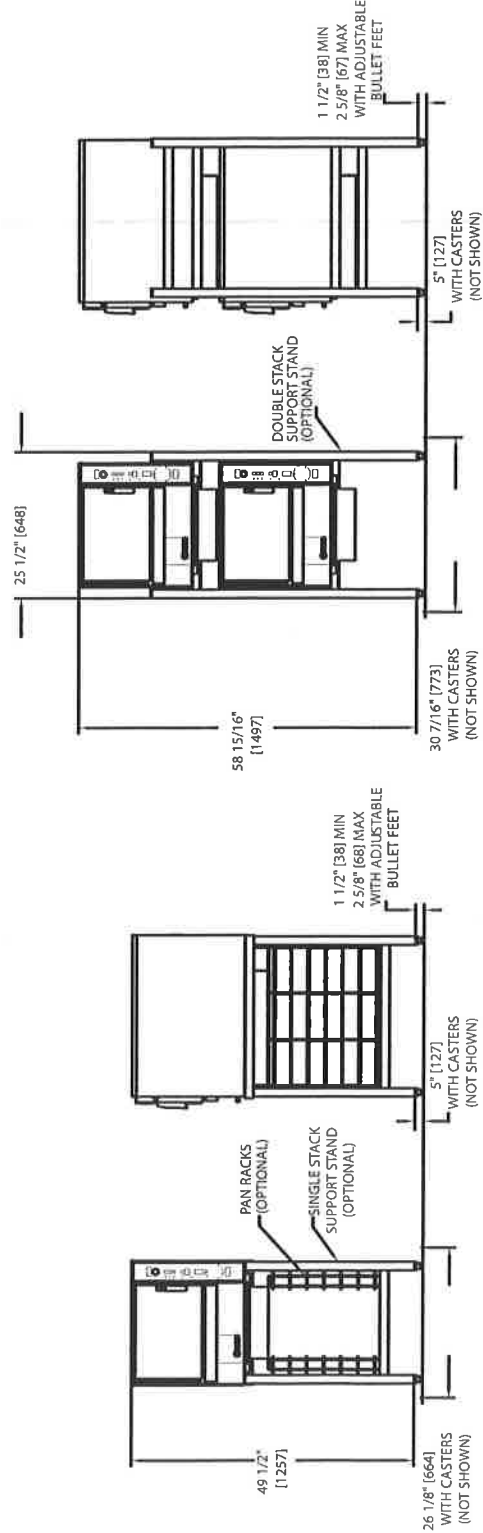
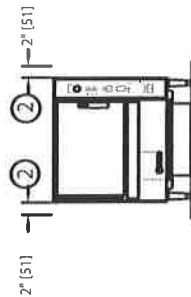
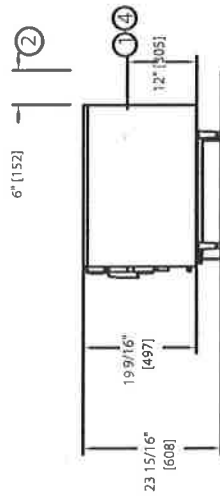
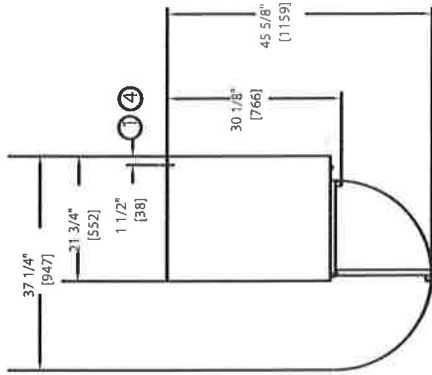


Model VRC-3E

P/N 142731 REV N

VOLTAGE	PHASE	KW MAX	AMP MAX	NEMA CONNECTOR NO.
208	3	6.8	18.8	15-30P (3PH)
240	3	6.8	16.3	15-30P (3PH)
480	3	6.8	8.2	L16-30P
208	1	6.8	32.7	-
240	1	6.8	28.3	-

- NOTES:
- ① REFER TO ELECTRICAL CHART FOR NEMA TYPE PLUG CONNECTOR
 - ② MINIMUM CLEARANCE REQUIRED.
 - ③ DIMENSIONS IN BRACKETS () ARE MM.
 - ④ FIVE FOOT CORD WITH NEMA CONNECTOR NOT SHOWN.



GSW USA

GSW®



Intertek

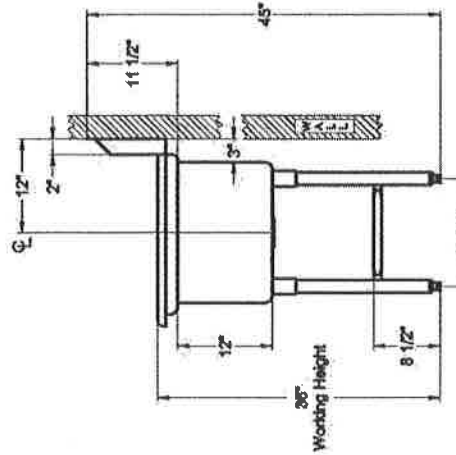
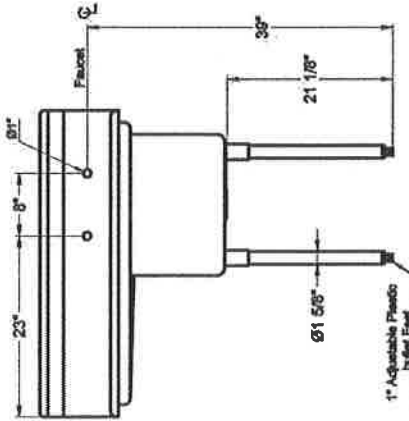
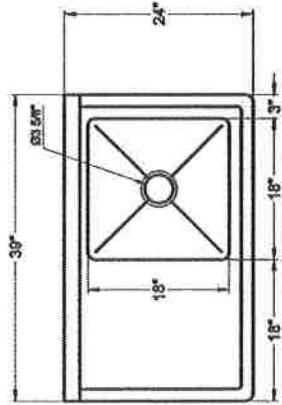
SANITATION LISTED
3176427
Complies to NSF
STD 2 & STD 4

SEE18181L

Item #16-CS

SEE18181L

Economy One Tub Sink w/Left Drain Board



Visit our website at
www.GSW-USA.com
4177 Rowland Ave., #2, El Monte, CA 91731
Tel: (909) 287-0999, (425) 201-5509
Email: sales@gswusa.com

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T&S BRASS AND BRONZE WORKS, INC.

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



REG. #A2601
ISO #9001

Model No.

B-1125-LN

Item No.

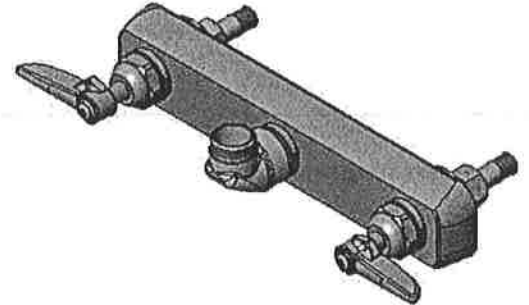
Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

This Space for Architect/Engineer Approval

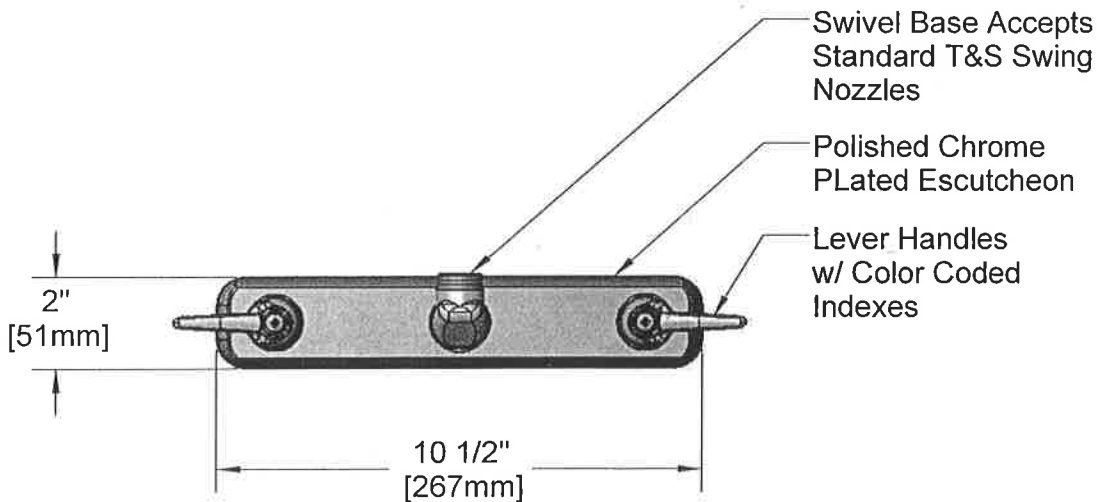
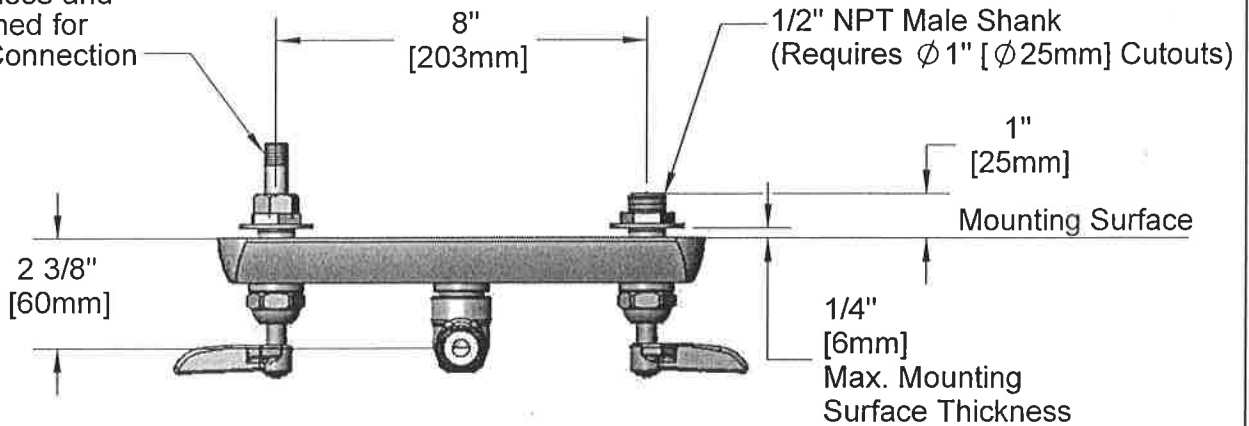
Job Name _____ Date _____
 Model Specified _____ Quantity _____
 Customer/Wholesaler _____
 Contractor _____
 Architect/Engineer _____



ADA Compliant



150A Tailpiece and Nut Furnished for 1/4" NPT Connection



Product Specifications:
 8" Inlet Centers Wall Mount Workboard Faucet Less Nozzle w/ Lever Handles & 1/2" NPT Male Shanks

Drawn KJG	Checked DHL	Approved JHB
Scale: 1:4		Date: 09/29/08



T&S BRASS AND BRONZE WORKS, INC.

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



REG. #A2601
ISO #9001

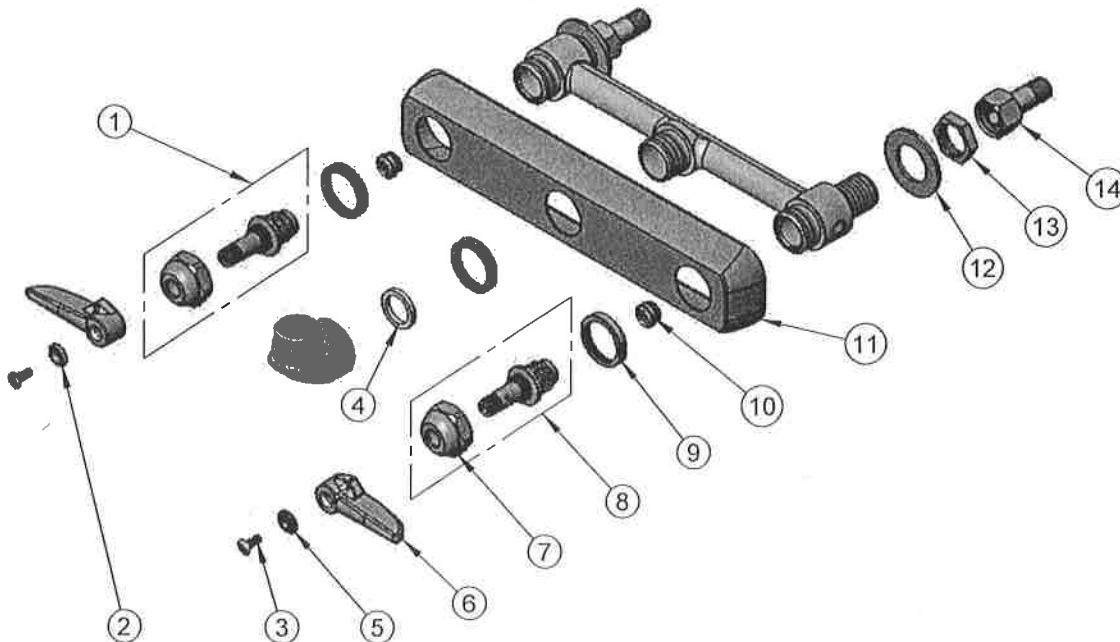
Model No.

B-1125-LN

Item No.

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

ITEM NO.	SALES NO.	DESCRIPTION
1	009753-25	B-1100 RH Spindle Assembly
2	001661-45	Red Index-HW
3	000922-45	Lever Handle Screw
4	001017-45	Washer
5	001660-45	Blue Index-CW
6	001638-45	Lever Handle
7	009749-25	Bonnet Nut
8	009754-25	B-1100 LH Spindle Assembly
9	000712-25	Escutcheon Lock Nut
10	000763-20	Seat
11	001259-40	Escutcheon
12	000999-45	Brass Lock Washer
13	002954-45	Shank Lock Nut
14	150A	Bag of (1) Nut & (1) Tailpiece



Product Specifications:

8" Inlet Centers Wall Mount Workboard Faucet Less Nozzle
w/ Lever Handles & 1/2" NPT Male Shanks

Drawn KJG	Checked DHL	Approved JHB
Scale: 1:4		Date: 09/29/08



T&S BRASS AND BRONZE WORKS, INC.
 2 SADDLEBACK COVE / P.O. BOX 1088 / TRAVELERS REST, SC 29690
 PHONE 800-476-4103 FAX 864- 834-3518



Model No.

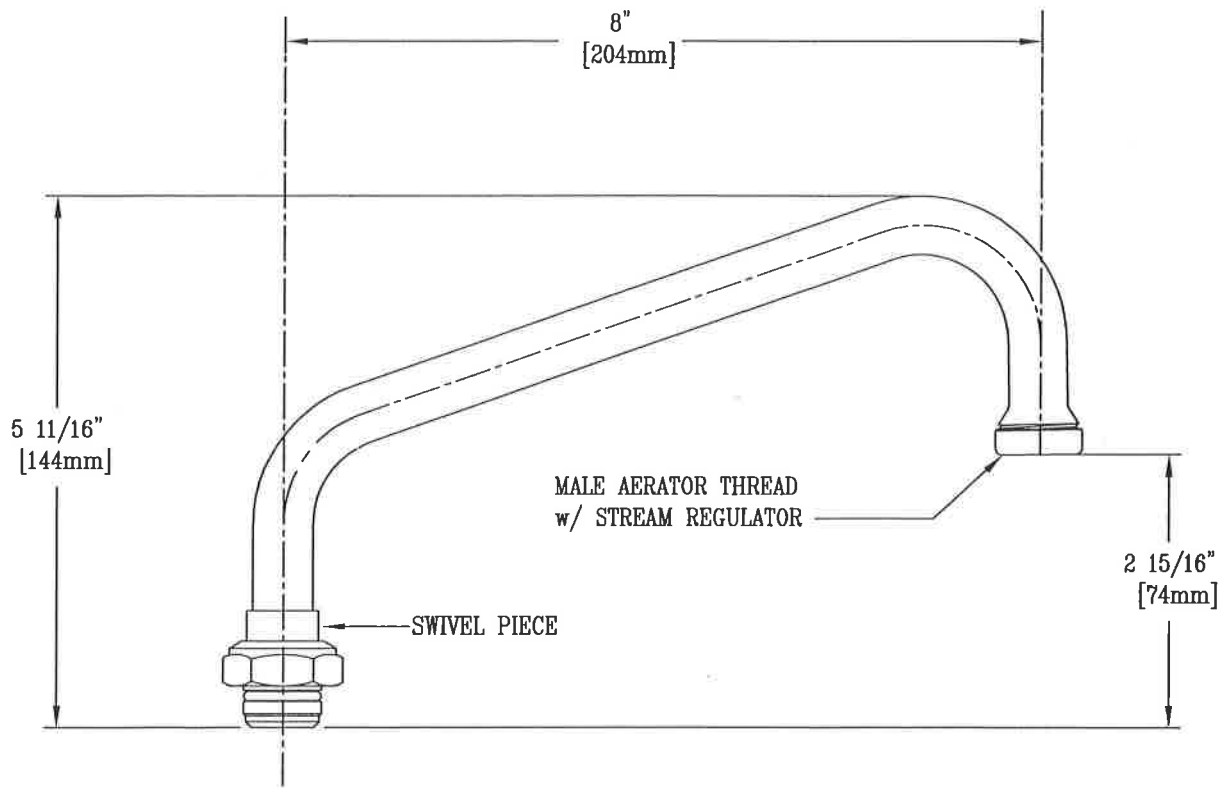
060X

Item No.:

Job Name:

Architect/Engineer Approval:

Notes:



Product Description:

8" SWING NOZZLE ASM w/ STREAM REGULATOR

Drawn:

WJS

Checked

MWR

Scale:

1 : 2

Approved

CA

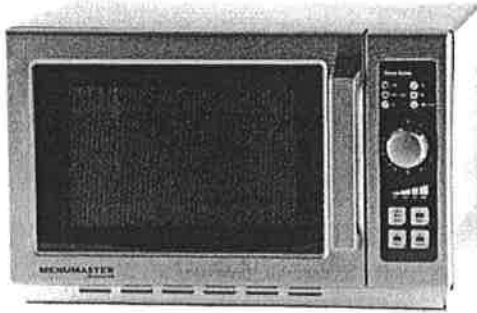
Date:

1-19-96

Project #: _____

Item #: _____

MENUMASTER[®] Commercial



Model MCS10DSE shown

Medium Volume

Menumaster Commercial Microwave Model MCS10DSE

Power Output

- 1000 watts of power.
- Four power levels.

Easy to Use

- User friendly ten minute dial timer lights up for at-a-glance monitoring.
- Timer automatically resets to zero if door is opened during heating. User option allows manual reset to zero.
- See-through door and lighted interior for monitoring without opening the door.
- 1.2 cubic ft. (34 liter) capacity accommodates a 14" (356 mm) platter, prepackaged foods and single servings.
- Stackable to save valuable counter space.

Easy to Maintain

- Stainless steel exterior and interior for easy cleaning and a commercial look.
- Constructed to withstand the foodservice environment.
- Non-removable air filter protects oven components.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.
- ETL Listed.

Medium Volume This category of microwave is ideal for...

Applications:

- Coffee shops
- Ethnic restaurants
- Concessions
- Dessert stations

All ACP, Inc. commercial ovens are backed by our Culinary Center. Call us with any question regarding food preparation, menu development and cooking times. 866-426-2621.

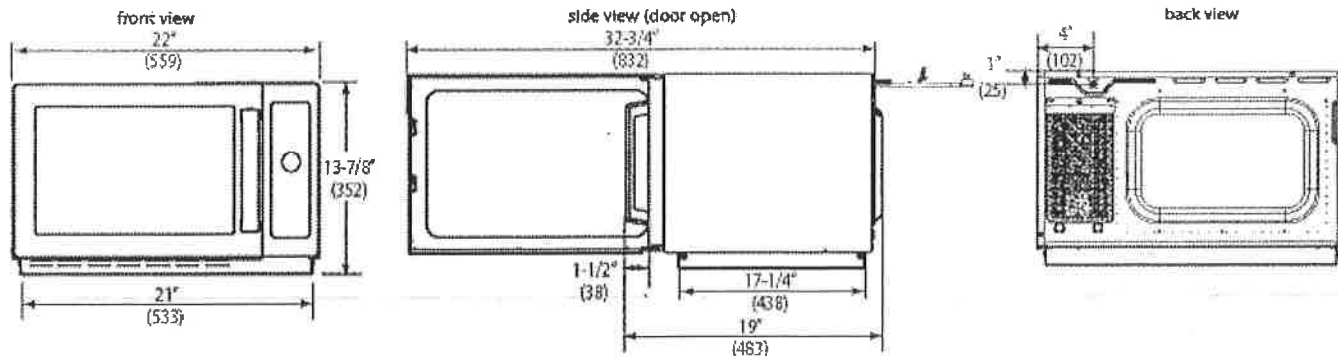


AIA File #:

Specification #:



Menumaster Commercial Microwave Model MCS10DSE | Medium Volume



Installation Clearances - Top: 2" (51), Sides: 1" (25), Back: None

Drawings available from KCL CADlog - techs@kclcad.com

Specification #:

Specifications	
Model	MCS10DSE UPC Code 728028129472
Configuration	Countertop
Control System	Dial
Max. Cooking Time	10:00
Power Levels	4
Time Entry Option	Yes
Microwave Distribution	Rotating antenna, top
Magnetron	1
Stackable	Yes
Stage Cooking	1
Interior Light	Yes
Door Handle	Grab & Go
Signal	End of cycle
Exterior Dimensions	H 13 3/4" (352) W 22" (559) D* 19" (483)
Cavity Dimensions	H 8 1/2" (216) W 14 1/2" (368) D 15" (381)
Door Depth	32 3/4" (832), 90°+ door open
Usable Cavity Space	1.2 cubic ft. (34 liter)
Exterior Finish	Stainless steel
Interior Finish	Stainless steel
Power Consumption	1550 W, 13 A
Power Output**	1000 W** Microwave
Power Source	120V, 60 Hz, 15 A single phase
Plug Configuration / Cord	NEMA 5-15 5 ft. (1.5m) ⚠
Frequency	2450 MHz
Product Weight	41 lbs. (19 kg.)
Ship weight (approx.)	48 lbs. (22 kg.)
Shipping Carton Size	H 16 5/8" (422) W 23 3/16" (640) D 19 3/4" (502)
UPS Shippable	Yes

Specifications

Commercial microwave shall have a user-friendly 10 minute dial timer with illuminated digits and an end of cycle audible signal. Timer shall automatically reset if the door is opened during heating with user option to manually reset to zero. There shall be a four power levels and one cooking stage. Microwave output shall be 1000 watts distributed by one magnetron with a rotating top antenna to provide superior even heating throughout the cavity. Durable door shall have a tempered glass window and a grab and go handle with a 90°+ opening for easy access. An interior light shall facilitate monitoring without opening the door. The large 1.2 cubic ft. (34 liter) cavity shall accommodate a 14" (356 mm) platter. Interior ceramic shelf shall be sealed and recessed on oven bottom to reduce plate-to-shelf edge impact. Oven shall have a stainless steel exterior and interior and be stackable to save counter and shelf space. The air filter shall be permanently affixed to the front of the oven. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, UL923 for safety and NSF4 for sanitation.



Warranty

Warranty Certificate for this product on the ACP, Inc. website at:

www.acpsolutions.com/warranty

Service

All products are backed by the ACP, Inc. 24/7 ComServ Support Center.



AIA File #:

Measurements in () are millimeters

* Includes handle

** IEC 60705 Tested

Part No. 20154728
Updated 6/16/16
Original Instructions



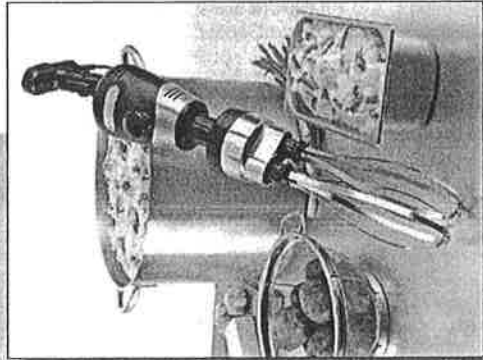
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Cedar Rapids, Iowa 52404

WARING® COMMERCIAL IMMERSION BLENDERS



Heavy-Duty Big Stix®

Immersion Blenders, Whisk Attachment and Accessories



The Big Stix®

- WSB50
12" Immersion Blender
- WSB55
14" Immersion Blender
- WSB60
16" Immersion Blender
- WSB65
18" Immersion Blender
- WSB70
21" Immersion Blender
- WSBPPW
10" Stainless Steel Whisk



Ralph J. Bunche Academy

Kitchens To Go built by Carlin, A Division of GRS Holding LLC



Specifications

Item	Electrical	Watts	Listings	Max RPM	Dimensions (H" x W" x D")	Warranty
WSB50	120 Volt, 6.25 Amps, 50/60 Hz	750	ETL, NSF	18,000	27" x 5" x 5.5"	Limited 1 Year
WSB55	120 Volt, 6.25 Amps, 50/60 Hz	750	ETL, NSF	18,000	29" x 5" x 5.5"	Limited 1 Year
WSB60	120 Volt, 6.25 Amps, 50/60 Hz	750	ETL, NSF	18,000	31" x 5" x 5.5"	Limited 1 Year
WSB65	120 Volt, 6.25 Amps, 50/60 Hz	750	ETL, NSF	18,000	33" x 5" x 5.5"	Limited 1 Year
WSB70	120 Volt, 6.25 Amps, 50/60 Hz	750	ETL, NSF	18,000	36" x 5" x 5.5"	Limited 1 Year
WSBPPW	120 Volt, 6.25 amps, 50/60 Hz	750	ETL, NSF	1,600	31" x 5" x 5.5"	Limited 1 Year

Ordering Information

Description	Catalog #	Std Pkg.	Ship Wt. (lbs.)	Cubic Feet	UPC Code
12" Big Stix® Immersion Blender	WSB50	2	9.5	1.70	040072002137
14" Big Stix® Immersion Blender	WSB55	2	9.75	1.90	040072002120
16" Big Stix® Immersion Blender	WSB60	2	10.0	2.10	040072002113
18" Big Stix® Immersion Blender	WSB65	2	10.25	2.30	040072002878
21" Big Stix® Immersion Blender	WSB70	2	10.38	2.60	040072002885
12" Stainless Steel Shaft	WSB50ST	6	2.5	1.59	040072002540
14" Stainless Steel Shaft	WSB55ST	6	2.75	1.96	040072002557
16" Stainless Steel Shaft	WSB60ST	6	3.0	2.17	040072002564
18" Stainless Steel Shaft	WSB65ST	6	3.25	2.38	040072002922
21" Stainless Steel Shaft	WSB70ST	6	3.38	2.70	040072002939
10" Big Stix® Whisk	WSBPPW	2	22.0	2.94	040072008184
10" Whisk Attachment	WSB2W	4	18.2	1.20	040072009242
2 Stainless Steel Whipping Paddles	WSBWP	10	1.5	0.07	040072008504
Bowl Clamp	WSBBC	1	4.0	0.13	040072006937
Wall Mount Hanger	WSB01	64	32.1	1.66	040072002380
Big Stix® Power Pack	WSBPP	2	7.0	1.27	040072002649

Waring Commercial • 314 Ella T. Grasso Ave. • Torrington • Connecticut 06790
 Tel. (800) 492-7464 • Fax (860) 496-9008 • www.waringproducts.com • ©2007 Waring
 07WVC0095
 PG-21421

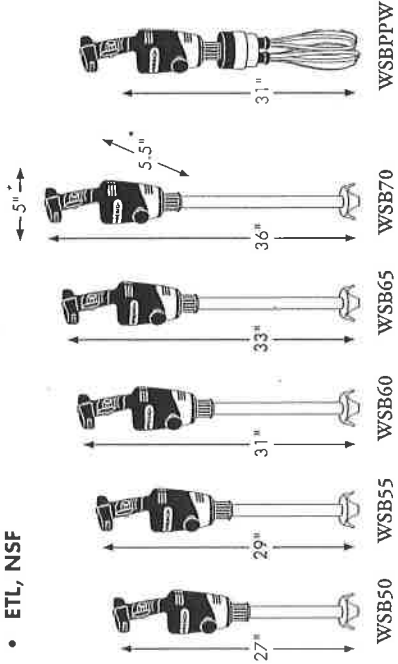
Big Stik® Heavy-Duty Immersion Blenders

The high-efficiency variable speed motor that powers Waring's Big Stik® Immersion Blenders drives through the thickest ingredients to produce sauces, batters and soups in just minutes. Complete with rubberized comfort grip and second handle (patent pending), the lightweight, ergonomic design allows for safe and controlled operation during any job, large or small. The easily removable stainless steel shafts are available in five sizes (up to 21") and are completely sealed and dishwasher safe. With the Big Stik® line, you can mix, purée and emulsify up to 50 gallons. Blend smoothly, and carry the Big Stik®.

Features

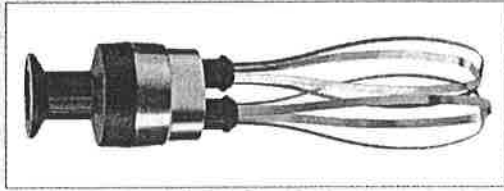
- **Heavy-Duty Motor** – High efficiency 1 HP motor, 750 watts, 18,000 RPMs processing speed on high
- **Variable Speed Motor** – Unlimited speed adjustment from 5,000 – 18,000 RPMs provides full control and consistency, from light mixing to puréeing and emulsifying
- **Lightweight and Ergonomic** – Rubberized comfort grip and second handle allow for safe and controlled operation
- **Completely Sealed Shafts** – Stainless steel shafts are easily removable and dishwasher safe
- **Continuous On Operation**
- **Versatility** – All five stainless steel shafts are interchangeable with one universal motor housing (Power pack – WSBPP)
- **Limited One Year Warranty**
- **ETL, NSF**

• 5" width and 5.5" depth are the same for all five immersion blenders and whisk

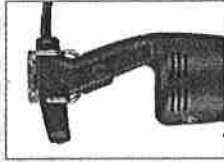


Optional Accessories

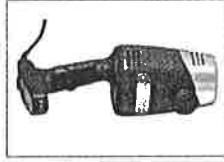
Waring makes it easy to do more than just blend. The 10" Stainless Steel Whisk Attachment quickly transforms the Big Stik® into a gentle giant as it whips delicate egg whites, creams to any consistency and mashes potatoes in record time with its heavy-duty construction. The bowl clamp lightens the load for hands-free operation while the wall-mount hanger provides an easy storage option.



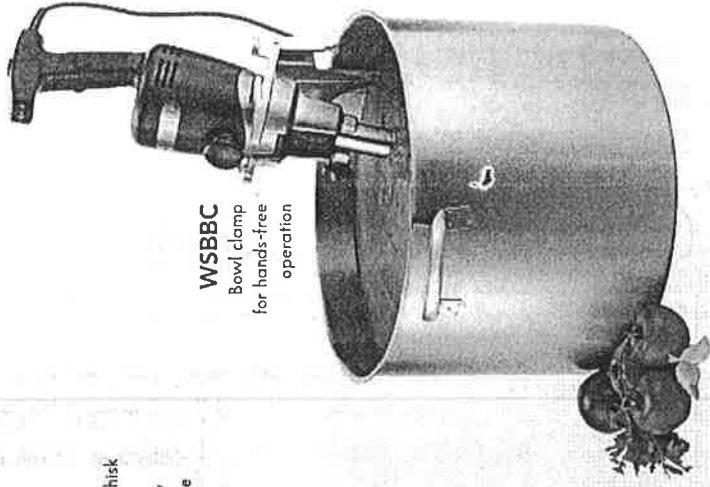
WSB2W
10" Stainless Steel Whisk Attachment fits entire Big Stik® Heavy-Duty Immersion Blender line



WSB01
Wall-mount hanger available for easy storage while unit is not in use



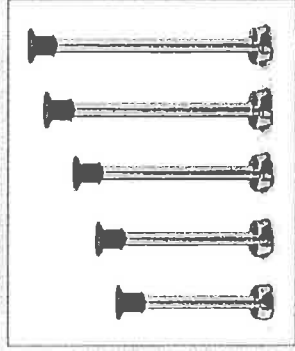
WSBPP
Power pack fits entire Big Stik® Heavy-Duty Immersion Blender line



WSBBC
Bowl clamp for hands-free operation

WSB Series Big Stik® Heavy Duty Shafts

Stainless steel shafts are interchangeable with the WSBPP Power Pack



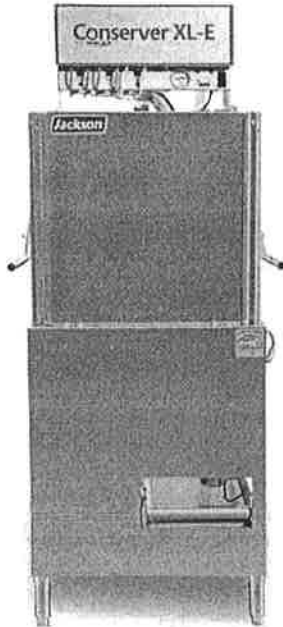


Conserver® XL-E

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

Conserver® XL-E

Models
 Conserver® XL-E



Standard Features

- Electromechanical timer
- Internal sump design
- Built-in waste accumulator
- Delimer switch for easy removal of hard water deposits
- Removable scrap screen
- Air gap instead of vacuum breaker
- Door switch
- Convenient top mounted controls
- Auto start
- Interchangeable upper and lower stainless steel wash/rinse arms
- Wash thermometer
- Low chemical indicator lights
- Stainless steel adjustable bullet feet

Mandatory Specs

Specify voltage _____

Options

- Water Hammer Arrestor
- Scaltrol
- False Panel
- Flanged Feet
- Audible Low Product Alarm
(available only on 115v models)

Accessories

- 36-Compartment Rack
 - 4-1/8" tall (105 mm)
 - 5-5/8" tall (143 mm)
 - 7" tall (178 mm)
- Combination Rack
- Peg Rack

Specifications

Uses 1.02 gallons (3.9 liters) water per rack

39 racks per hour (Normal cycle)

Single point electrical connection

Self-draining stainless steel pump eliminates soil/detergent carryover between wash and rinse cycles

Fill and Dump design disposes of dirty water, replacing it with a fresh water rinse every cycle

Field convertible from straight to corner and corner to straight for flexible installations and applications

17-1/4" (438 mm) vertical inside clearance

Built-in chemical pumps and priming switches

Large removable scrap screen

Durable stainless steel construction



Intertek



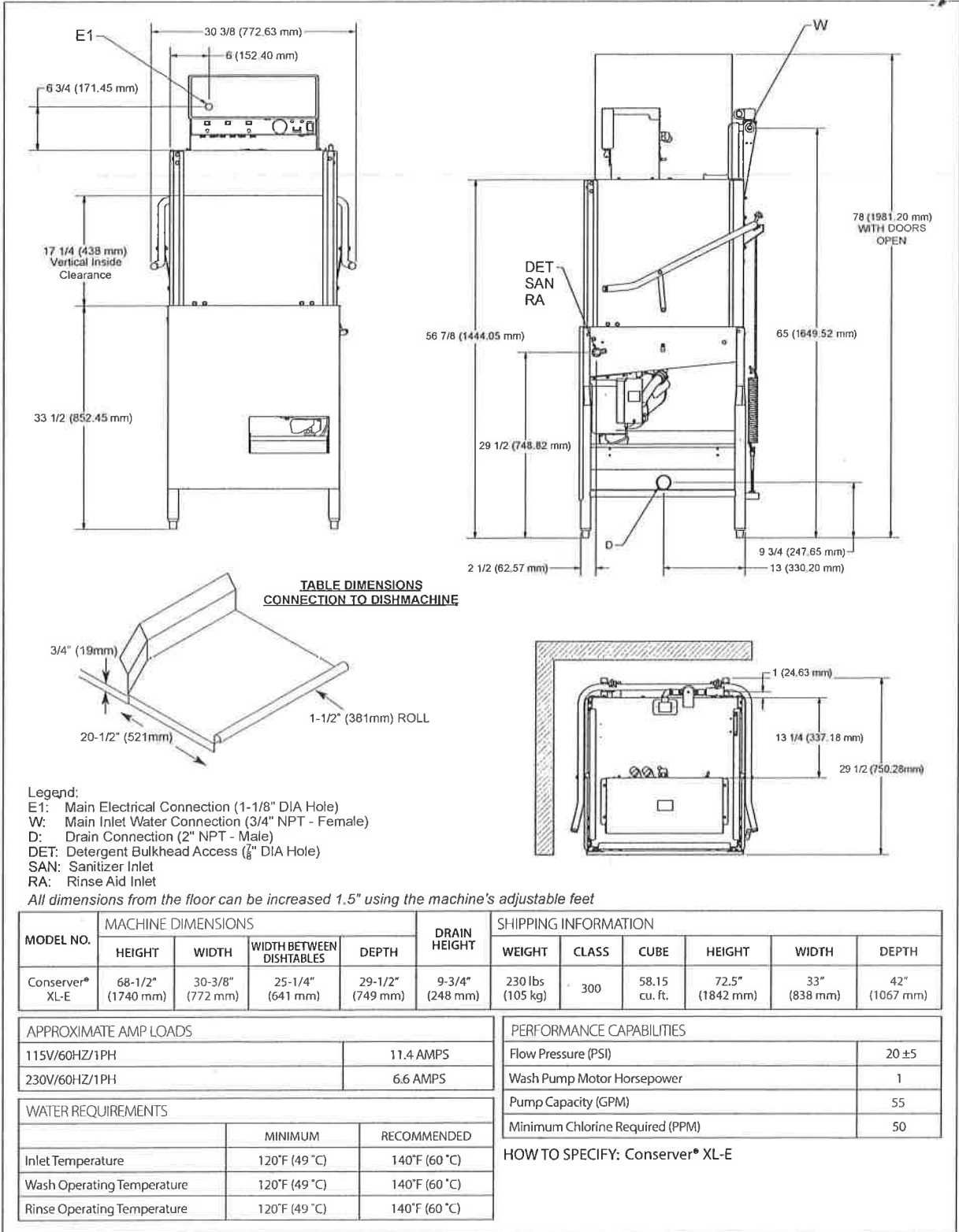
Intertek



www.jacksonwws.com



Conserver® XL-E



MODEL NO.	MACHINE DIMENSIONS					SHIPPING INFORMATION					
	HEIGHT	WIDTH	WIDTH BETWEEN DISHTABLES	DEPTH	DRAIN HEIGHT	WEIGHT	CLASS	CUBE	HEIGHT	WIDTH	DEPTH
Conserver® XL-E	68-1/2" (1740 mm)	30-3/8" (772 mm)	25-1/4" (641 mm)	29-1/2" (749 mm)	9-3/4" (248 mm)	230 lbs (105 kg)	300	58.15 cu. ft.	72.5" (1842 mm)	33" (838 mm)	42" (1067 mm)

APPROXIMATE AMP LOADS		PERFORMANCE CAPABILITIES		
115V/60HZ/1PH	11.4 AMPS	Flow Pressure (PSI)	20 ±5	
230V/60HZ/1PH	6.6 AMPS	Wash Pump Motor Horsepower	1	
WATER REQUIREMENTS		Pump Capacity (GPM)	55	
	MINIMUM	RECOMMENDED	Minimum Chlorine Required (PPM)	50
Inlet Temperature	120°F (49 °C)	140°F (60 °C)	HOW TO SPECIFY: Conserver® XL-E	
Wash Operating Temperature	120°F (49 °C)	140°F (60 °C)		
Rinse Operating Temperature	120°F (49 °C)	140°F (60 °C)		

Jackson WWS, Inc.
 Shipping Address: 6209 North U.S. Highway 25E, Gray, KY 40734
 Mailing Address: P.O.Box 1060, Barbourville, KY 40906
 Telephone: 888-800-5672 · Fax: 606-523-1799
 Email: info@jacksonwws.com
 07610-004-00-91 [12/14/17]

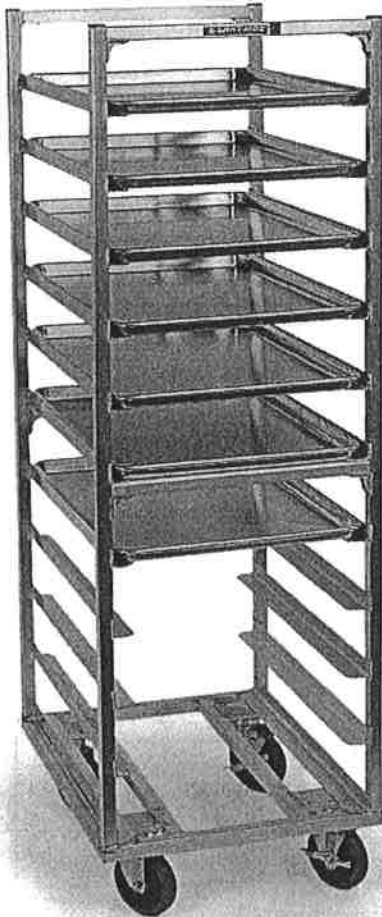
www.jacksonwws.com

Item # _____

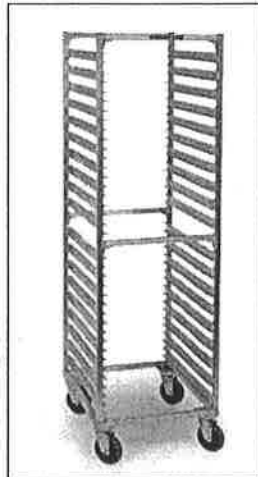
Quantity _____

Open Pan & Tray Racks

Aluminum



Model 8528



Model 8559

Durable, efficient storage system with all-welded aluminum construction

Benefits

- Light-weight aluminum is rust-proof
- Welded construction

Features

- Channel and angle style ledges are continuously welded to the uprights to withstand rugged use.
- Reinforced bottom design provides added durability during offsite transport.
- Accomodates 18" x 26" or 14" x 18" pans and trays.
- NSF listed.

Casters

- Heavy-duty 5" plate-mount with non-marking poly wheels



Specifications:

Shall be constructed of hi-tensile, corrosion-resistant, rust proof, primary extruded aluminum, Type 6463-T5 alloy. All seams shall be heli-arc welded and sealed (no rivets). Tray ledges 1-1/4" x 1-5/8" x .100 extruded aluminum welded to frame on 3" or 5" centers, with channel type ledges to be on 11/2" centers. Unit shall have four horizontal supports located at the top and center of 1" x 1" x .070 wall aluminum tube. Corner gussets of 1-1/2" x 1-1/2" x 5/8" thick angle shall be welded to the inside angles (bottom side) where horizontal cross bracing meets vertical uprights with a 4 1/2" continuous weld. Unit base shall be constructed of 1" x 1" x .070 wall tube welded into a rectangular frame (20-1/2" x 26"), with two extra laterals where caster mount reinforcement plates shall be inset. reinforcement caster plates (2-3/4" x 4" x 3/8"), pre-tapped for 1/4" bolts, shall be welded to this frame. Casters shall be plate mount type, with 5" diameter non-marking polyurethane wheel, full swivel design with sealed ball bearing races.

Spec. # _____

AIA # _____

LAKESIDE
MOVING FOODSERVICE FORWARD

Lit# APTR 0812

Lakeside reserves the right to modify specifications or discontinue models without prior notification.

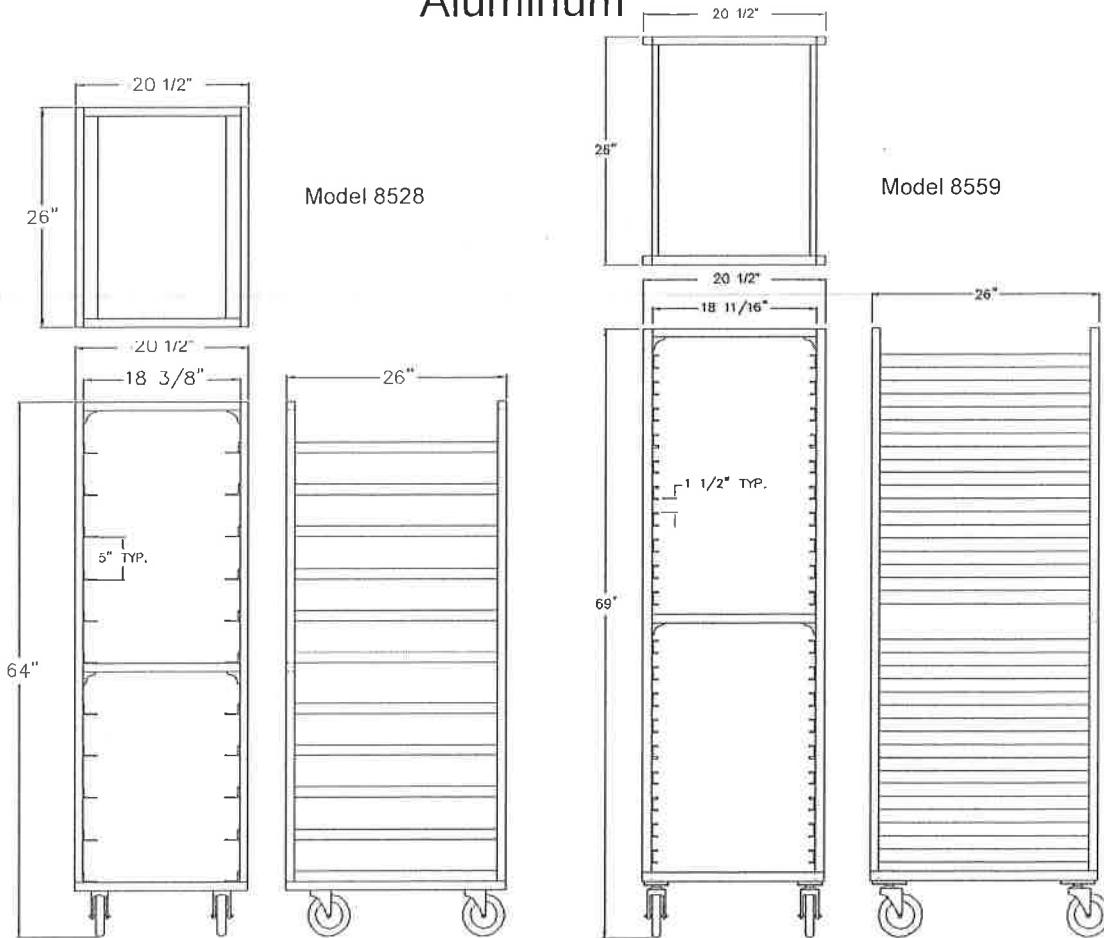
Printed in the U.S.A.

Lakeside Manufacturing, Inc.
4900 West Electric Avenue • West Milwaukee, WI 53219 U.S.A.
800-558-8565 • 414-902-6400 • Fax 414-902-6446 • www.eLakeside.com

PR-6

Open Pan & Tray Racks

Aluminum



Dimensions:

Model	Pan/Tray Capacity		Ledge		Overall Size			Case Wt. Lbs.
	Full Size	Half Size	Type	Spacing	W	L	H	
8522	18	36	Angle	3" (76)	20½" (521)	26" 660	63" 1600	42 (18.9 kg)
8528	11	22	Angle	5" (127)	20½" (521)	26" 660	64" 1626	38 (17.1 kg)
8529	18	36	Angle	3" (76)	20½" (521)	26" 660	64" 1626	48 (21.6 kg)
8547	34	68	Channel	1½" (38)	20½" (521)	26" 660	64" 1626	53 (23.9 kg)
8559	38	76	Channel	1½" (38)	20½" (521)	26" 660	69" 1753	56 (25.2 kg)

Dimensions in () denote metric millimeters, unless otherwise noted.

Options:

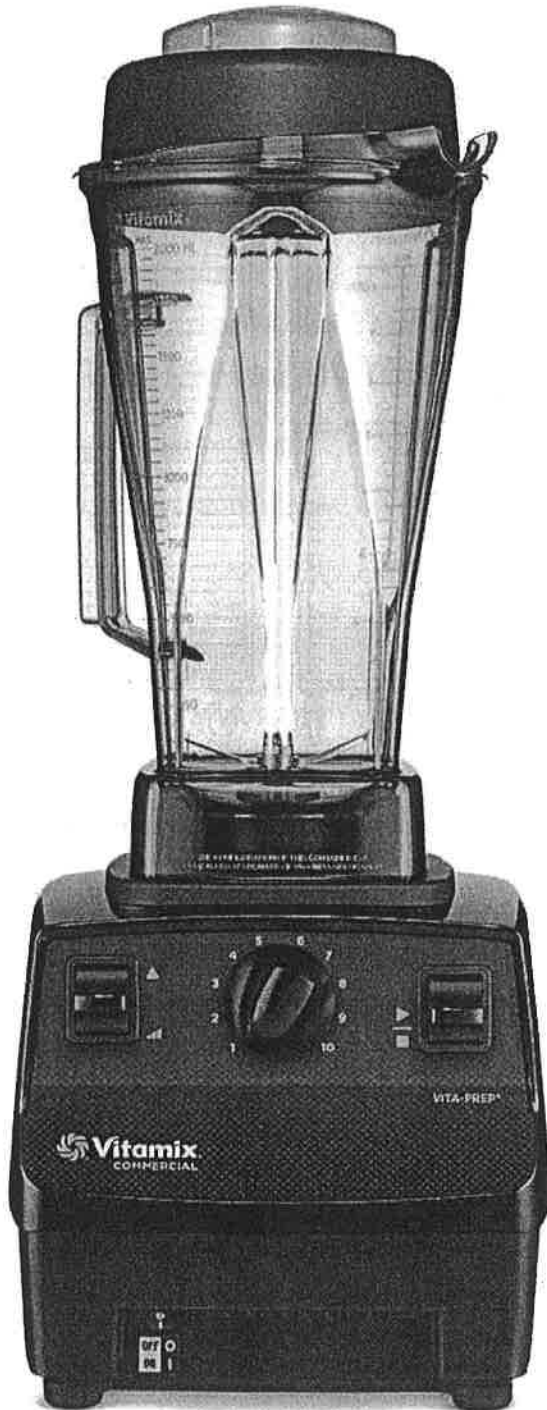
- Break casters (set of 2)
- Perimeter bumper
- Vertical leg bumpers (set of 4)
- Pan stop
- Bottom corner bumpers (set of 4)
- Solid sheet base



Lakeside Manufacturing, Inc.
4900 West Electric Avenue • West Milwaukee, WI 53219 U.S.A.
800-558-8565 • 414-902-6400 • Fax 414-902-6446 • www.eLakeside.com

Spec. #

AIA #

Vita-Prep®

Versatility for Commercial Kitchens

The Vita-Prep® is a dependable power tool for commercial kitchens. Variable Speed Control delivers precise textures and reduces prep time, while the tamper lets you blend thick mixtures without stopping the machine. The versatile Vita-Prep is a must in busy kitchens where consistency and quality are essential.

Smart Product Design

- The enhanced design of our 2.3 peak output HP motor delivers power and durability for improved processing and back-to-back blends.
- Sturdy, intuitive controls improve grip and minimize training time.
- Tamper allows for control and easy processing of dense ingredients.
- Start/stop switch automatically returns to a neutral position, helping to prevent unintentional start-ups.

Versatilidad para cocinas comerciales

La licuadora Vita-Prep® es una herramienta eléctrica confiable para cocinas comerciales. El Control de velocidad variable genera texturas precisas y reduce el tiempo de preparación, mientras que el pisón permite realizar mezclas espesas sin detener la máquina. La Vita-Prep versátil es imprescindible en cocinas dinámicas, donde la consistencia y la calidad son fundamentales.

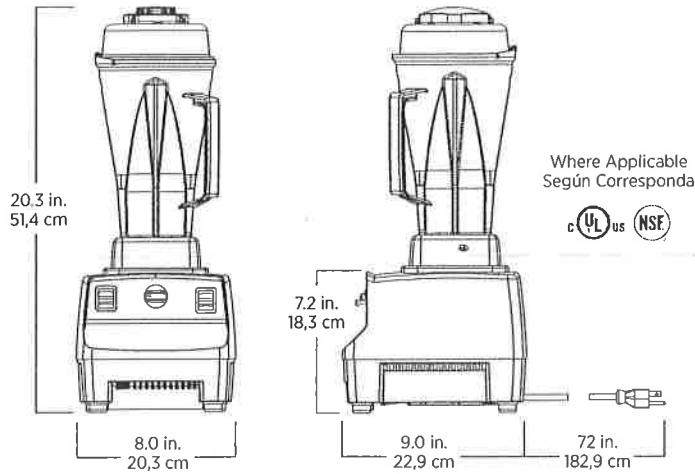
Producto con diseño inteligente

- El diseño mejorado de nuestro motor de 2,3 HP de salida máxima ofrece potencia y durabilidad para la mejora del procesamiento y las mezclas consecutivas.
- Los controles intuitivos y robustos mejoran el agarre y reducen al mínimo el tiempo de capacitación.
- El pisón permite el control y facilita el procesamiento de ingredientes densos.
- El interruptor de encendido/apagado vuelve automáticamente a la posición neutra, lo que ayuda a prevenir arranques accidentales.

vitamix.com/commercial

Vita-Prep®

062827



Includes Vita-Prep with 64 oz. high-impact, clear container complete with blade assembly and lid, tamper, and black base.

The Vita-Prep is backed by a three-year warranty on motor base parts and a one-year warranty on labor. For more complete warranty terms and conditions, please call 1.800.437.4654 or visit vitamix.com.

Incluye Vita-Prep con recipiente transparente de 64 oz (2,0 L) resistente a impactos, completo con conjunto de cuchillas y tapa, herramienta aceleradora y base de color negro.

La licuadora Vita-Prep está respaldada por una garantía de tres años en cuanto a las piezas de la base del motor y una garantía de un año en mano de obra. Para conocer los términos y condiciones más completos de la garantía, llame al 1.800.437.4654 o visite vitamix.com.

Product Specifications

Item Number	062827
Motor	≈2.3 peak output horsepower motor
Electrical	120 V, 50/60 Hz, 11.5 A
Net Weight	12.2 lbs. (13.8 lbs. with box)
Dimensions	20.3 x 8.0 x 9.0 in. (HxWxD)

Especificaciones del producto

Número de artículo	062827
Motor	Motor de ≈2,3 caballos de potencia máxima
Consumo eléctrico	120 V, 50/60 Hz, 11,5 A
Peso neto	5,53 kg (6,26 kg con la caja)
Dimensiones	44,96 x 20,32 x 22,86 cm (HxAxP)

Also Available

1195	64 oz. container (with blade assembly and lid)
15504	48 oz. standard container (with blade assembly and lid)
15652	32 oz. standard container (with blade assembly and lid)

También disponible

1195	Envase de 2,0 L (con conjunto de cuchillas y tapa)
15504	Envase de serie de 1,4 L (con conjunto de cuchillas y tapa)
15652	Envase de serie de 0,9 L (con conjunto de cuchillas y tapa)

Contact Information / Información de Contacto

U.S.A. & Canada

Phone 800.4DRINK4 or 800.437.4654 | Email commercial@vitamix.com

vitamix.com/commercial

For more information, contact your local foodservice distributor.

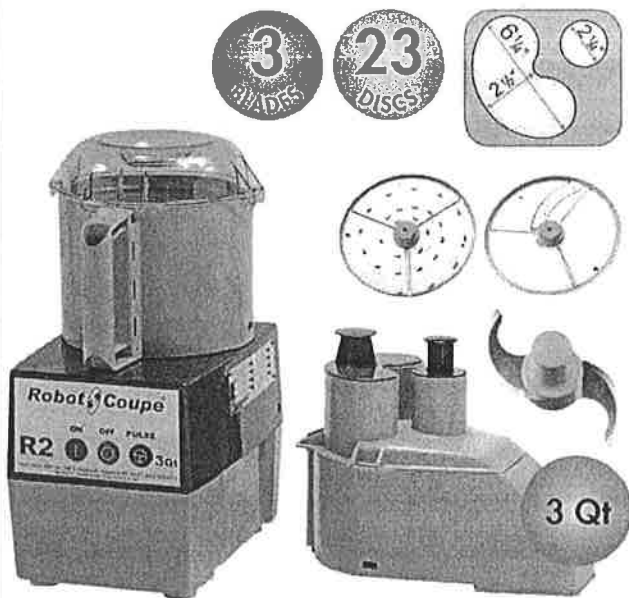
Por más informaciones, entre en contacto con su distribuidor local de servicios alimenticios.



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COMBINATION PROCESSOR : Bowl cutter & Vegetable prep *robot coupe*

R 2 N



A SALES FEATURES

R 2 N Combination Processor: Bowl cutter & Vegetable Prep equipped with a cutter attachment for chopping, fine mincing, emulsions, grinding and kneading, and a vegetable preparation attachment for slicing, grating, ripple cut slicing, and julienne.

B TECHNICAL FEATURES

R 2 N Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120/60/1. Power 1 HP. Speed: 1725 rpm. 3 qt. cutter bowl in composite material and smooth bowl-base blade assembly. Vegetable preparation attachment in composite material equipped with 2 hoppers : 1 large and 1 cylindrical hopper. Supplied with 2mm (5/64") grating and 4mm (5/32") slicing discs. Large range of 23 stainless steel discs available as option. 10 to 30 meals.

Select your options at the back page, F part.

C TECHNICAL DATA

Output power	1 HP
Electrical data	120V/60/1 - 7 Amp
Speed	1725 rpm
Dimensions (WxDxH)	8 3/4" x 15 13/16" x 19 3/16"
Rate of recyclability	95%
Net weight	27 lbs
Nema #	5-15P
Reference	R 2 N 120V/60/1

D	Number of meals per service	10 to 30
	Quantity per batch in cutter function	Up to 2.2 lbs
	Vegetable slicer output	Up to 90 lbs/h

E VEGETABLE PREPARATION FUNCTION

MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 1 HP
- Stainless steel motor shaft.
- Built in on / off / pulse buttons.
- Speed: 1725 rpm.
- Pulse button for better cut precision.

CUTTER FUNCTION

- 3 qt. cutter bowl in composite material with handle, and high resistance smooth blade assembly.

VEGETABLE FUNCTION

- Vegetable preparation attachment equipped with 2 hoppers :
1 large hopper (surface : 12 square inches) and 1 cylindrical hopper (Ø : 2 1/4"). Removable bowl and lid.
- Removable chute and feed lead for dishwasher safe and easy cleaning.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 23 stainless steel discs available as option.

COULIS/ FRUIT SAUCE & CITRUS PRESS FUNCTIONS:

- Option: Cuisine Kit including a coulis/ fruit sauce attachment and a citrus press attachment to prepare amuse-bouche, in-a-glass preparations, sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes...

ACCESSORIES INCLUDED

- Cutter attachment: lid and high resistance stainless steel smooth blade assembly with removable cap.
- Vegetable attachment : chute, feed lead and discharge plate
- Supplied with 2 mm (5/64") grating and 4mm (5/32") slicing discs

STANDARDS
ETL electrical and sanitation Listed/ cETL (Canada)



Specification sheet

www.robotcoupeusa.com

Update : November 2014

Robot Coupe USA, Inc.

264 South Perkins - Ridgeland, MS 39157

PH: 601-898-8411 - Toll free: 800-824-1646 - Fax: 601-898-9134

info@robotcoupeusa.com

Kitchens To Go built by Carlin, A Division of GRS

Ralph J Bunche Academy

Page: 50

R2N

COMBINATION PROCESSOR : Bowl cutter & Vegetable prep *robot coupe*

R2N

F OPTIONAL ACCESSORIES

• BLADE OPTIONS

- Coarse serrated blade assembly for kneading and grinding, ref 27138
- Fine serrated blade assembly for chopping herbs and spices, ref 27061

• OTHER OPTIONS

- Cuisine Kit for fruit sauces and citrus fruit juice, ref 27393
- Wall-mounted blade and disc holder: holds 1 blade and 8 discs, ref 107810

SUGGESTED PACKS OF DISCS

3 disc package

6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing discs.

5 disc package

6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing, 2mm (5/64") julienne and 6mm (1/4") slicing discs.

• OPTIONAL DISCS



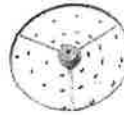
SLICING

1 mm (1/32")	27051
2 mm (5/64")	27555
3 mm (1/8")	27086
4 mm (5/32")	27566
5 mm (3/16")	27087
6 mm (1/4")	27786



RIPPLE CUTTING

2 mm (5/64")	27621
--------------	-------



GRATING

1.5 mm (1/16")	27588
2 mm (5/64")	27577
3 mm (1/8")	27511
6 mm (1/4")	27046
9 mm (11/32")	27632
Hard Cheese grate	27764
Rösti potatoes	27191
Fine Pulping Disc	27078
Pulping Disc	27079
Pulping Disc	27130

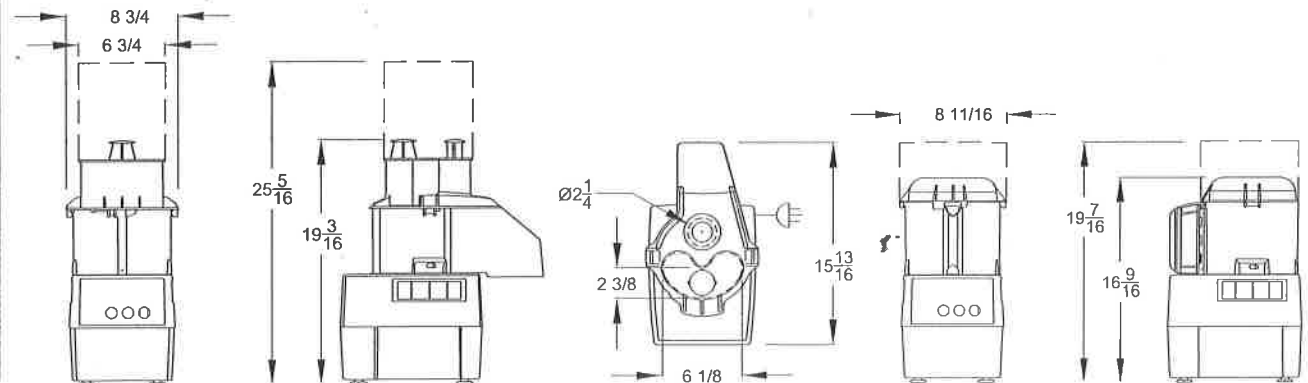


JULIENNE

2x4 mm (5/64" x 5/32")	27080
2x6 mm (5/64" x 1/4")	27081
2x2 mm (5/64" x 5/64")	27599
4x4 mm (5/32" x 5/32")	27047
6x6 mm (1/4" x 1/4")	27610
8x8 mm (5/16" x 5/16")	27048

G ELECTRICAL DATA

120V/60/1 - delivered with cord and plug





STAINLESS STEEL
HAND SINKS NSF
STANDARD

SPLASH MOUNTED FAUCETS



7-PS-60



7-PS-68



7-PS-50



7-PS-54



7-PS-67

DECK MOUNTED FAUCET



7-PS-20



7-PS-20-NF
Faucet omitted

SINGLE HOLE PUNCH
Faucet omitted



7-PS-71

DOUBLE HOLE PUNCH
Faucet omitted



7-PS-70

LARGE SINK BOWLS

Features
Large Size
Sink Bowl
16" x 20" x 8"



7-PS-45

Features
Large Size
Sink Bowl
16" x 14" x 8"



7-PS-49

Item #:	_____	Qty #:	_____
Model #:	_____		
Project #:	_____		

Keyhole Bracket for easier installation and greater stability.



FEATURES:

One piece **Deep Drawn** sink bowl design.
Sink bowl is 10" x 14" x 5".

7-PS-45 sink bowl size is 16" x 20" x 8".

7-PS-49 sink bowl size is 16" x 14" x 8".

All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

Keyhole wall mount bracket.

Stainless steel basket drain 1-1/2" IPS.

Additional Features:

7-PS-20 4" O.C. deck mounted centerset faucet.

7-PS-20-NF Deck mounted faucet omitted. 4" O.C. hole punch.

7-PS-45 Same as above plus 2 Support Brackets (Hardware Included).

7-PS-49 4" O.C. splash mounted gooseneck faucet.

7-PS-50 Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. 1-1/2" P-Trap. 4" O.C. splash mounted gooseneck faucet.

7-PS-54 4" O.C. splash mounted gooseneck faucet. Features 1-1/2" P-Trap.

7-PS-60 4" O.C. splash mounted gooseneck faucet.

7-PS-67 Features lever operated drain.

7-PS-68 4" O.C. splash mounted gooseneck faucet with Wrist Handles.

7-PS-70 Splash mounted faucet omitted. 4" O.C. hole punch.

7-PS-71 Splash mounted faucet omitted. Single center hole.

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Die formed Countertop Edge with a No-Drip offset.

One sheet of stainless steel - No Seams.

MATERIAL:

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is Galvanized and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

Faucet supply is 1/2" IPS male thread hot and cold.

**Standard Faucet conforms to NSF 61 Standard 9.
Faucets Are AB1953 Lead Free Compliant.**

For Replacement Faucets & Upgrades, Drains & Accessories
Visit our website at www.advancetabco.com

Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 8:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933



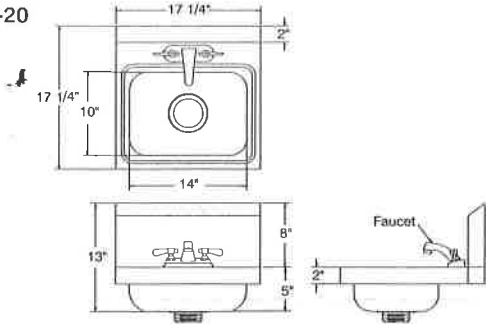
DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500" Interior: ± .250"

FITTINGS SUPPLIED AS SHOWN

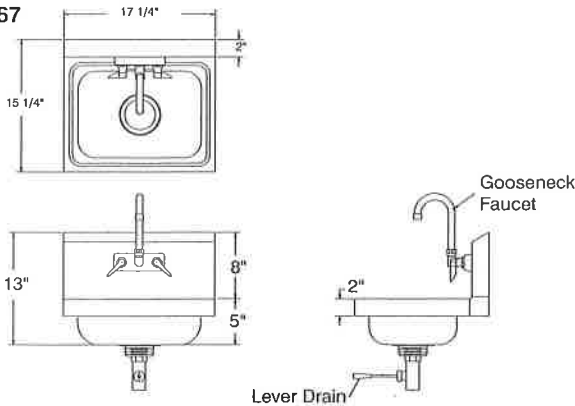
ALL DIMENSIONS ARE TYPICAL

7-PS-20



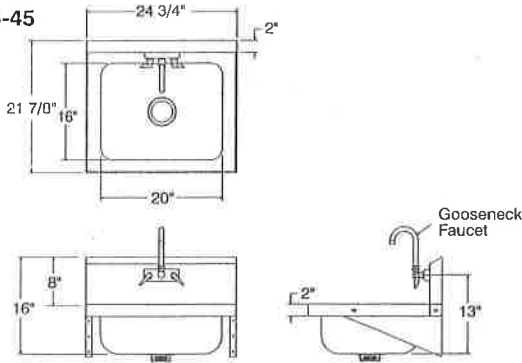
15 lbs.

7-PS-67



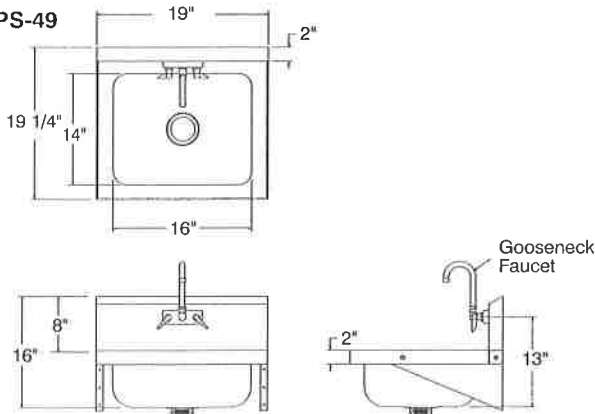
15 lbs.

7-PS-45



31 lbs.

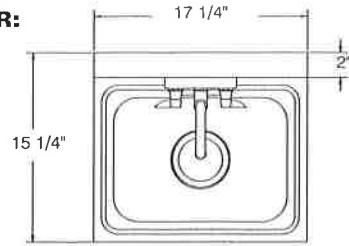
7-PS-49



31 lbs.

TOP VIEW FOR:

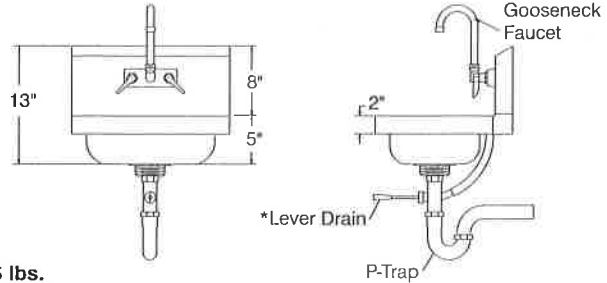
7-PS-50
7-PS-54
7-PS-60
7-PS-68
7-PS-70



Sink Bowl 10" x 14" x 5"

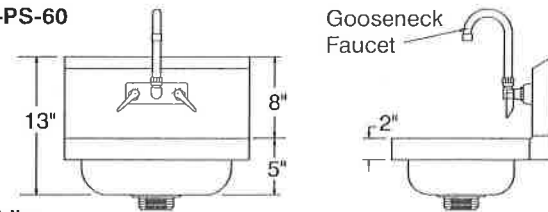
7-PS-50 & 7-PS-54*

NOTE: *7-PS-54 Hand Sink Excludes Lever Drain and Overflow



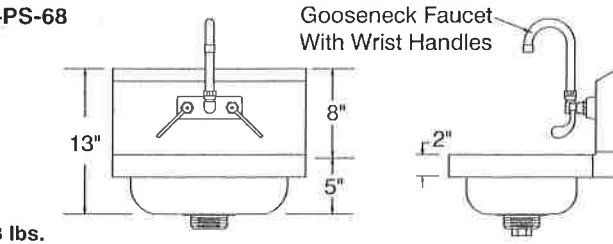
15 lbs.

7-PS-60



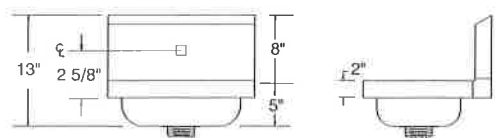
13 lbs.

7-PS-68

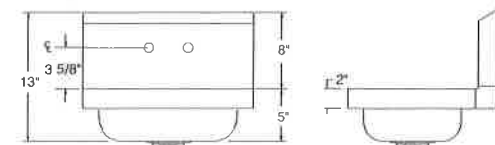


13 lbs.

7-PS-71

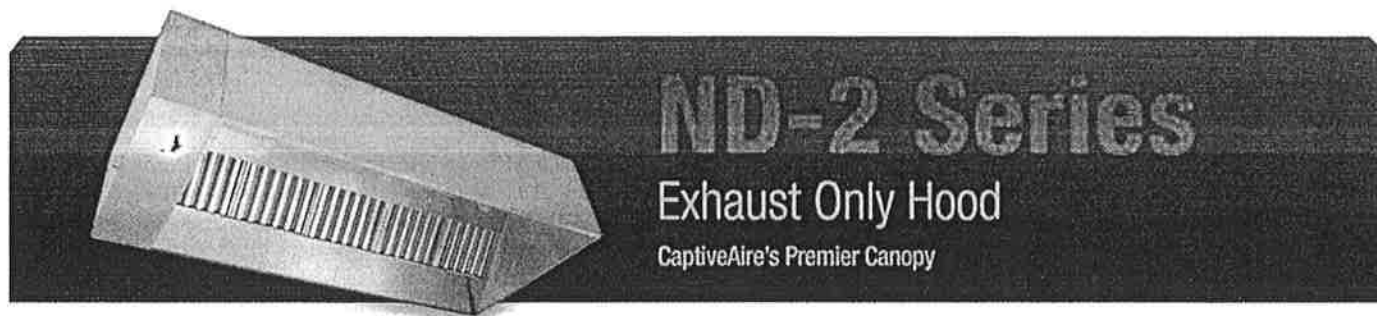


7-PS-70



12 lbs.

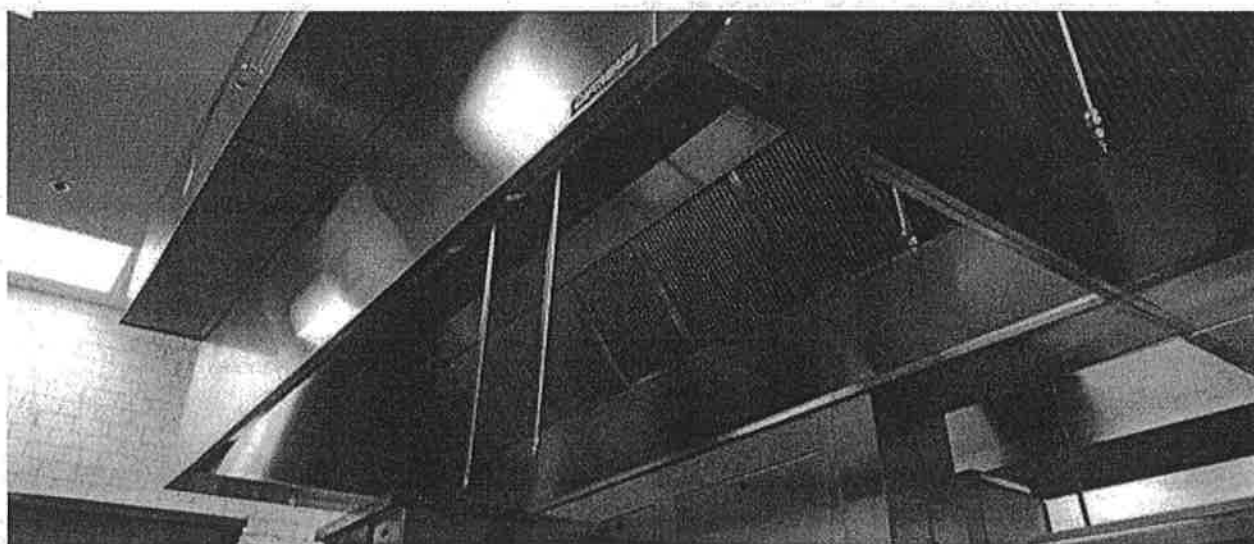




The ND-2 Series is a Type I, Wall Canopy Hood for use over 450°F, 600°F and 700°F cooking surface temperatures. The aerodynamic design includes a mechanical baffle and performance enhancing lip for exceptional capture and containment.

Fully Integrated Package

CaptiveAire sells this hood as a stand-alone appliance to be integrated into a kitchen ventilation application, or provided as part of a FULLY INTEGRATED PACKAGE designed by CaptiveAire and pre-engineered for optimum performance. The package consists of the hood, an integral utility cabinet, factory pre-wired electrical controls, and a listed fire suppression system. Other options include a listed exhaust fan, a listed make-up air unit and listed, factory-built ductwork.



Advantages

- **Exhaust Flow Rates:** Superior exhaust flow rates. A 4' Hood can operate at 150 CFM/ft or 600 total CFM. Available in single or back-to-back configurations.
- **ETL Listed:** ETL Listed for use over 450°F, 600°F and 700°F cooking surface temperatures, which provides flexibility in designing kitchen ventilation systems. ETL Listed to US and Canadian safety standards, ETL Sanitation Listed and built in accordance with NFPA 96.
- **Capture and Containment:** 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.
- **Convenient Design:** Factory pre-wired lighting to illuminate the cooking surface is accessible from the bottom of the hood. Fitted with UL Listed, pre-wired, incandescent light fixtures and tempered glass globes to hold up to a standard 100 watt bulb. Pre-punched hanging angles on each end of hood and additional set provided for hoods longer than 12'.

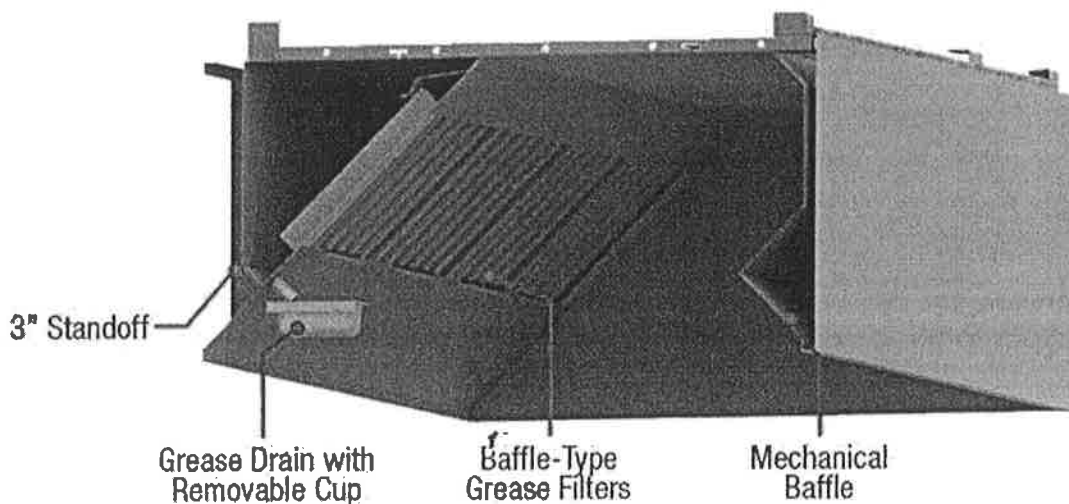
- **Construction:** Polished stainless steel on the interior and exterior of the front enhance aesthetics. Fully welded and polished front corners. Fabricated from Type 430 stainless steel with option of Type 304 available.
- **Channels:** Hood comes standard with structural channels on top and wrapper channels on the bottom.
- **Grease Extraction:** All hoods come standard with stainless steel baffle filters and a deep grease trough which allows for easy cleaning. Captrate Combo® and Captrate Solo® filters are optional. Grease drain system with removable 1/2 pint cup for easy cleaning. Standard filter stops eliminate gaps between filters.
- **Reduced Lead Times and Shipping Costs:** Produced on a high volume assembly line at one of five manufacturing facilities to reduce lead times and shipping costs.
- **Clearance to Combustibles:** Standard built in 3" rear standoff to meet NFPA 96 requirements, when installed in a wall application.
- **Controls:** 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.
- **Optional Make-Up Air:** Up to 80% make-up air can be supplied through optional front and/or side plenums (ND-2 Series with PSP or AC-PSP Accessory).
- **Reduced Weight:** Rigid single wall end panels reduce weight.

Performance

AVG. COOKING SURFACE TEMP. (°F)	CONFIGURATION	MIN. EXHAUST CFM / FT.
450°F - Ovens, Steamers, Kettles, Open-Burner Ranges, Griddles, Fryers	Single Wall Hood 2 Wall Hoods Back-to-Back	150 300
600°F - Gas Charbroilers, Electric Charbroilers, Woks	Single Wall Hood 2 Wall Hoods Back-to-Back	200 400
700°F - Mesquite Grills, Charcoal Charbroilers, Wood Burning Appliances	Single Wall Hood 2 Wall Hoods Back-to-Back	250 500

Recommended Duct Sizing: Exhaust - Based on 1500 FPM

Features



Options

Utility Cabinet: Listed for integral side mount and fabricated of same material as hood. Cabinet can house listed fire suppression system and listed, pre-wired electrical controls.

Front Perforated Supply Plenum: Provides low velocity make-up air for the kitchen and is discharged in front of the hood. Perforated diffuser plates allow for even air distribution and supply riser includes a volume damper for easy balancing. Side Perforated Supply Plenums can be added to optimize the air flow if necessary.

Rear Make-Up Air Plenum: Provides make-up air for the kitchen and is discharged below cooking equipment. Provides required clearance from limited combustibles per NFPA 96 Standards.

Enclosure Panels: Constructed of stainless steel. Sized to extend from hood top to ceiling, enclosing pipe and hanging parts.

End Panels: Should be used to maximize hood performance and eliminate the effects of cross drafts in kitchen. units constructed of stainless steel and sized according to hood width and cooking equipment. Exposed edges hemmed for safety and rigidity.

Roof Top Package: Combination ETL Listed exhaust/supply air unit with factory prewired and mounted motors, trunkline and curb vented on exhaust side.

Separate Exhaust and/or Make-Up Air Fans: ETL Listed single exhaust fans and supply-air fans and curbs available.

Fire Suppression System: UL 300 fire suppression system.

Lighting: Recessed Incandescent, Recessed Fluorescent, Compact Fluorescent, LED, Recessed LED, Halogen

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.



Intertek

DATA SHEET



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.

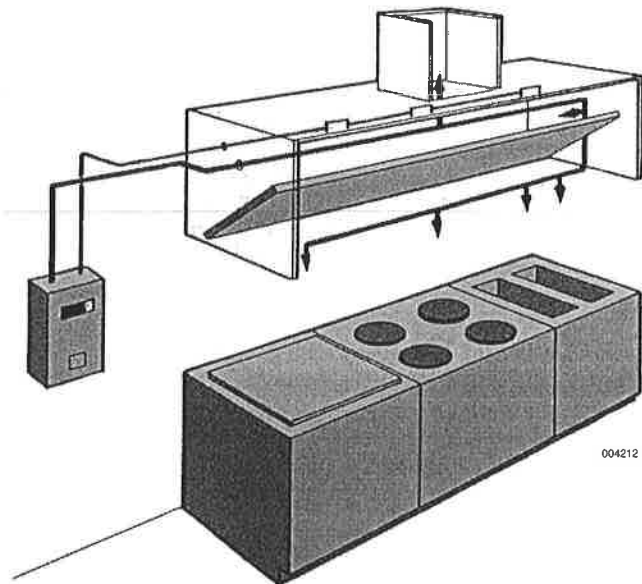
Use of the R-102 system is limited to indoor applications or locations that provide weatherproof protection within tested temperature limitations. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C). 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.

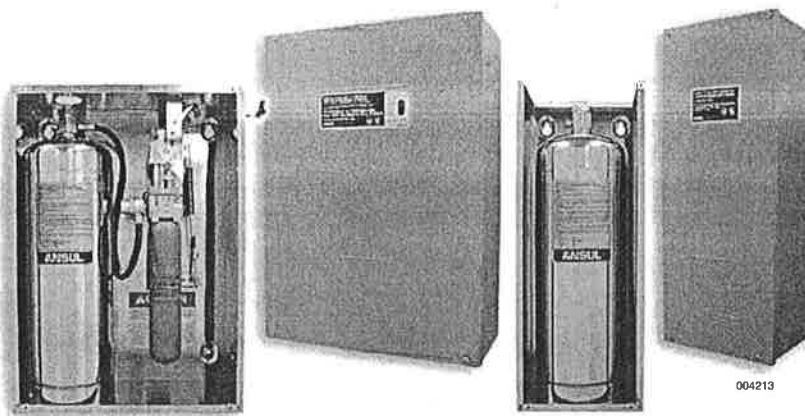
A system owner's guide is available containing basic information pertaining to system operation and maintenance. A detailed technical manual, including system description, design, installation, recharge and resetting instructions, and maintenance procedures, is available to qualified individuals.

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
- TFR1
- 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. Nozzle 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.



JOB: _____

ITEM NO: _____

COOK-N-HOLD LOW TEMPERATURE RADIANT OVEN 1000-CH-2D Series

FEATURES AND BENEFITS:

- Ovens with two separate compartments and lower profile with two easy to see controls permit menu flexibility. Fully insulated Cook-N-Hold gentle radiant oven designed for flavorful results by slow cooking.
- Slow cooking means 15% to 20% less shrinkage.
- Efficient 6000 Watt power unit allows for reheating of prepared meals or bulk items. Maximum temperature 325° (163°C). Easy to read thermometer.
- Two individual standard solid state electronic controls with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures.
- Factory installed cord and plug at no additional charge.
- Cook and hold over 240 lbs. (108 kg.) of meat in just 5 sq. ft. of floor space.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Fully insulated, stainless steel interior for ease of cleaning; stainless steel or aluminum exterior.
- Oven is operable on either 208 or 240 Volt circuits at the flip of a switch.
- Smooth interior coved corners prevent food particle/grease buildup.
- Field reversible insulated doors prevent temperature loss. Silicone door gaskets for proper seal. High temperature ceramic magnetic latches for "easy open" and security during transport.
- Safety conscious anti-microbial latches protect against spreading germs. Standard with right hand hinging; left hand hinging available upon request.
- Removable stainless steel pan slides hold sixteen (16) 18" x 26" pans on 3" centers. Supplied with 3 wire grids per compartment.
- Heavy duty 5" casters, two swivel with brakes, two rigid. Provides mobility when fully loaded.

POWER UNIT OPTIONS:

6000 Watts, 208/240 Volts, 1 Phase, 60 Hz.

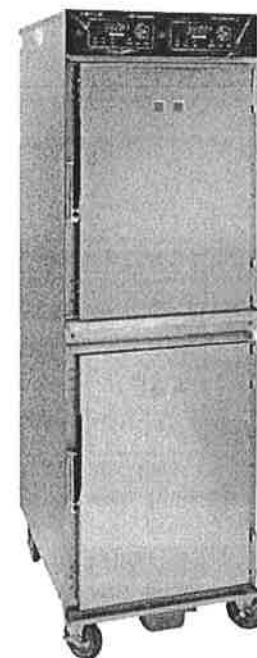
6000 Watts, 208/240 Volts, 3 Phase, 60 Hz.

Deluxe Models (-DX) have 18 factory or field programmed cook & hold cycles. Each programmed menu can be customized for exact time and temperature needs. Probe cooking includes one 6" meat temperature probe and port.



Silver indicates our
2-Year Parts / 1-Year Labor
Warranty with Lifetime on heating
elements (excludes labor)

CRES COR
5925 Heisley Road • Mentor, OH 44060-1833
Phone: 877/CRESCOR • Fax: 440/350-7267
www.crescor.com



1000-CH-SS-2DE



NSF/ANSI 4



Standard (-DE)



All Ovens come standard with easy-to-read and operate LED digital controls.

Deluxe (-DX)



Deluxe Controls are available with 18 programmable menus and 6" meat probe.

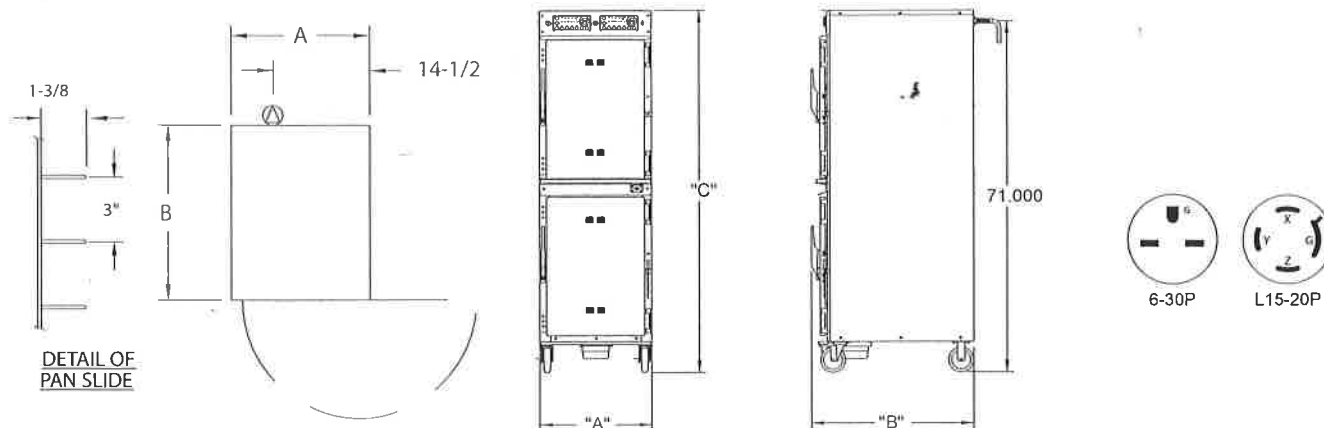
ACCESSORIES and OPTIONS (Available at extra cost):

- Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe).
- Additional Probes
- Tempered Glass Door Window
- Key Lock Latches
- Extra Wire Grids
- Perimeter Bumper
- Corner Bumpers
- Various Caster Options

See page E-10 for accessory details.

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Jan., 2015

1000-CH-2D Series



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
1000-CH-AL-2DE	16	18 X 26	IN	22-5/8	32-3/4	73-1/4	18-3/16	27	26-3/4	LBS	375
1000-CH-AL-2DX											
1000-CH-SS-2DE		460 X 660	MM	575	835	1860	465	690	680	KG	170
1000-CH-SS-2DX											

*Inside dimensions for each compartment.

(-DE) models are standard models, (-DX) are upgraded deluxe models. See accessory sheet E-10 for more information.

CABINETS:

- 1000-CH-SS-D Body: 22 ga. stainless steel outer body.
- 1000-CH-AL-D Body: .063 aluminum outer body.
- Inner body & top: 18 ga. stainless steel.
- Reinforcements: Internal framework of 18 ga. stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F, 1-1/2" in walls, 1" in doors.
- Drip pan: 18 ga. stainless steel with drain; removable.
- Casters: 5" dia., modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45/+180°F. Delrin bearings. Front swivel casters equipped with brakes; rigid casters on rear.

DOORS:

- Field reversible.
- Formed 20 ga. stainless steel.
- Latches: Anti-microbial chrome plated zinc with composite handle, ceramic magnetic type; mounted inboard.
- Hinges (4): Heavy duty chrome plated zinc; mounted inboard
- Gaskets: Perimeter type, silicone.
- Adjustable vents.

PAN SLIDES (removable):

- 18 ga. stainless steel angles, 1 x 1-3/8; riveted on 3" centers.
- Grids: Stainless steel, 18 x 26; supplied with (3) grids per compartment.

CLEARANCE REQUIREMENTS:

- 3" (76mm) at the back, 2" (51mm) at the top, 1" (25mm) at both sides.

POWER REQUIREMENTS:

- 6000/5300 Watts, 208/240 Volts, 60 Hz., 1 phase, 30 Amp. Service 29 Amps at 208 Volts, 25 Amps at 240 Volts.
- 6000/5300 Watts, 208/240 Volts, 60 Hz., 3 phase, 20 Amp. Service 16 Amps at 208 Volts, 14 Amps at 240 Volts.

ELECTRICAL COMPARTMENTS:

- Control panels: Formed stainless steel; black front.
- Thermostats (cook/hold): Solid state digital display control, 140°F (60°C) to 325°F (163°C).
- Switches: ON-OFF push button type.
- Power Cord: Permanent, 6 ft. 10/3 ga. with right angle plug.
- Three (3) heater circuits each compartment
- Thermometers: Digital display.
- Voltage selector switch: Change to 208 or 240 Volt; on back of oven.

INSTALLATION REQUIREMENTS:

- This model complies with section 59 of UL710B for emissions of grease laden air, and according to UL is not required to be placed under a ventilation hood. Check local requirements before installation.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Radiant Oven Model 1000-CH-___-2D___; Solid state electronic controlled times and temperatures. Outer body of 22 ga. stainless steel for the 1000-CH-SS Series and .063 aluminum for the 1000-CH-AL Series. Inner body, top and frame of 18 ga. stainless steel. Fiberglass insulation 1-1/2" in walls; 1" in door. Stainless steel internal frame; coved corners. Anti-microbial chrome plated latches. Separate thermometer for each compartment. Six (6) heated inner walls. Removable pan supports for (16 or 8) 18" x 26" pans spaced on 3" centers. Casters 5" modulus casters (2) swivel, (2) rigid, Delrin bearings. Load capacity 250 lbs. each. 6000 Watts, 208/240 Volts, 60 Hz., ___ Phase. 2-Year Parts / 1-Year Labor warranty. Lifetime on heating elements (excluding labor). Provide the following accessories: ___ CSA-US, CSA-C, CSA to NSF4 listed.

In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.



5925 Heisley Road • Mentor, OH 44060-1833

Phone: 877/CRESCOR • Fax: 440/350-7267

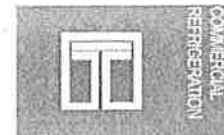
www.crescor.com

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Litho in U.S.A.



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



G-SERIES

2-Sections Freezer Reach-In
 Self-Contained Solid Door(s)



Many models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.



This unit is listed to the applicable UL, CSA and NSF Standards by an approved NRTL. Consult the factory or unit's data plate for approval information.

AVAILABLE CONFIGURATIONS

Half-Height Door Models

- G22000
- G22001
- G22002
- G22003

- Hinging**
 Left/Right
 Right/Left
 Right/Right
 Left/Left

Full-Height Door Models

- G22010
- G22011
- G22012
- G22013

- Hinging**
 Left/Right
 Right/Left
 Right/Right
 Left/Left

STANDARD PRODUCT FEATURES

- High Performance, Energy Efficient Refrigeration System
- Reliable Microprocessor Control With LED Temperature Display
- Evaporator Coil Outside Food Zone Provides More Usable Space
- Load-Sure Guard Prevents Problems From Improper Loading
- Durable All Metal Construction
- Stainless Steel Front & Doors, Anodized Aluminum Sides & Interior
- Full or Half Height Door Models with a Variety of Hinging Configurations
- Long Life EZ Clean Door Gaskets
- Three (3) Epoxy Coated Shelves Per Section (factory installed)
- Easy to Maintain Front Facing Condenser Coil
- 6" High Locking Casters
- Guaranteed for Life Door Handles & Hinges
- 3-Year Parts & Labor Warranty
- 2-Years Additional Compressor Parts Warranty

ACCESSORIES & OPTIONS (*field installed)

- ▣ Tray Slides for 18" x 26" Sheet Pans*
- ▣ Tray Slides for 12" x 20" Food Pans*
- ▣ Tray Slides for 14" x 18" Sheet Pans*
- ▣ Tray Slides for 18" x 26, 12" x 20" & 14" x 18" Pans*
- ▣ Additional Shelves*
- ▣ 6" High Legs*
- ▣ Lower Height Casters*
- ▣ Optional Remote Applications

*Please refer to form number TR35872 for precise kit details. See back page for tray slide versatility chart.

Approved by _____ Date _____ Approved by _____ Date _____

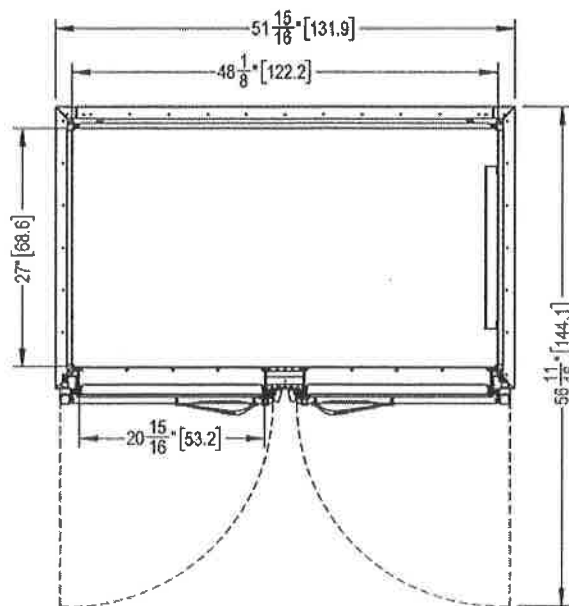
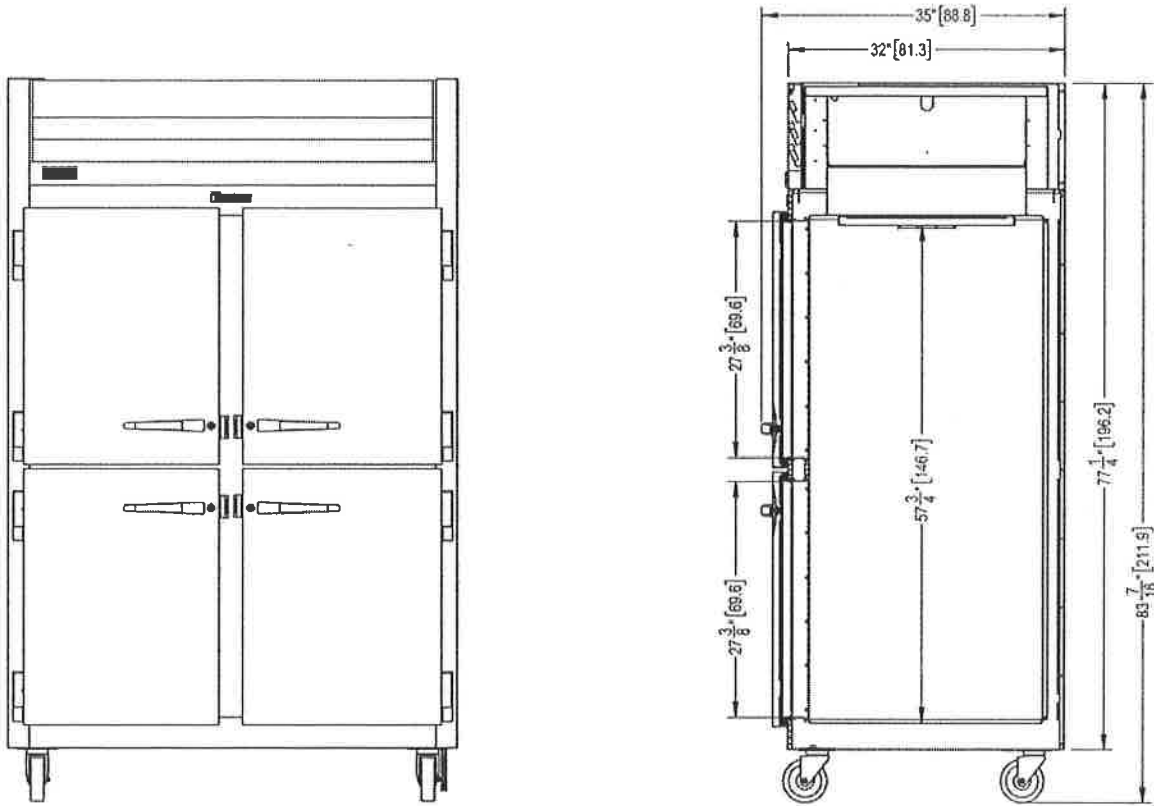
DEALERS CHOICE G-SERIES

SECTION 4-4



MODELS

Half Height Door Models: G22000, G22001, G22002, G22003

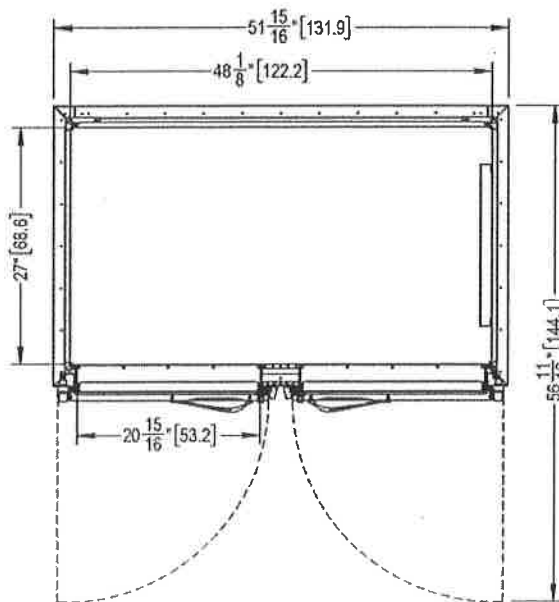
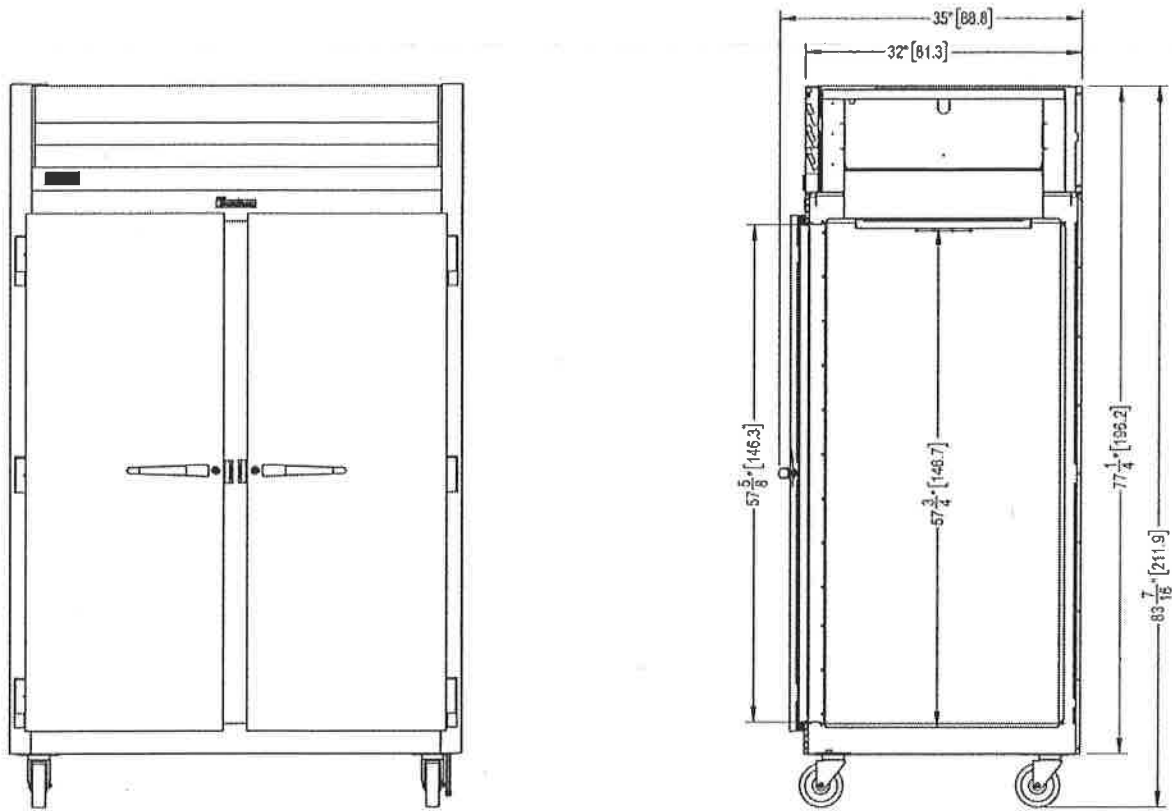


G-SERIES

2-Sections Freezer Reach-In
Self-Contained Solid Door(s)

MODELS

Full Height Door Models: G22010, G22011, G22012, G22013





G-SERIES

2-Sections Freezer Reach-In
Self-Contained Solid Door(s)

MODELS

Half Height Door Models: G22000, G22001, G22002, G22003
Full Height Door Models: G22010, G22011, G22012, G22013

MODELS	G220
DIMENSIONAL DATA	
Net Capacity cu. ft. ¹	45.89 (1299 l) 46.02 (1303 l)
L x D x H - Overall in. ²	52½ (132.4 cm) x 35 (88.8 cm) x 83¾ (211.9 cm)
Depth - over body in.	32 (81.3 cm)
Depth - door open 90° in.	57¾ (146.3 cm)
Clear half-door W x H in.	21½ (53.6 cm) x 27½ (69.9 cm)
Clear full-door W X H in.	21½ (53.6 cm) x 57¾ (146.3 cm)
No. Standard Shelves	6
Shelf Area sq. ft. ³	34.6 (3.21 sq m)
ELECTRICAL DATA	
Voltage Plug	115/60/1 NEMA 5-15P (attached)
Feed wires with ground	3
Full Load Amperes MDEC ⁴	11.2 9.89 KWH/Day
REFRIGERATION DATA	
Refrigerant	R-404A
BTU/HR H.P. ⁵	2270 3/4 HP
Required Clearance	12" Above
SHIPPING DATA	
L x D x H Crated in.	62 (158 cm) x 42 (107 cm) x 85 (216 cm)
Volume Crated cu. ft.	128 (3625 l)
Uncrated Crated Weight lbs.	450 (204kg) 510 (231 kg)

NOTES:

1. Net Capacity cu. ft. = Half Height Door | Full Height Door models.
2. Height shown when mounted on standard 6" high casters.
3. Figure shown reflects the area of standard shelf compliment.
4. MDEC = Maximum Daily Energy Consumption
5. Based on a 90°F ambient and -20°F evaporator. For remote data please refer to spec sheet TR35837.

EQUIPMENT SPECIFICATIONS

CONSTRUCTION, HARDWARE, INSULATION

Cabinet exterior front, louver assembly and door(s) are constructed of 20 gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge galvanized steel. A set of four (4) 6" high locking casters are included. Doors are equipped with a gasket protecting, raised metal door pan, cylinder locks, and guaranteed for life self-closing cam-lift hinges with a stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior LED lighting. Guaranteed for life, metal work flow door handles are mounted horizontally over recess in door which limits protrusion into aisle ways. Gasket profile and durable long life material simplify cleaning and increase overall gasket life. Anti condensate heaters are located behind each door opening. Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, 100% foamed in place polyurethane.

SELF-CONTAINED REFRIGERATION SYSTEM

A top mounted, self-contained, balanced refrigeration system using R-404A refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve metering device, air-cooled hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 0 to -5°F and can be adjusted to operate as low as -10°F in a 90 degree F or less ambient.

CONTROL

The easy to use water resistant microprocessor control is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

INTERIOR ARRANGEMENTS

Standard interior arrangements include three (3) epoxy coated steel wire shelves per section, mounted on shelf pins, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs.

DOMESTIC WARRANTY

Both a three year parts and labor warranty and an additional two year compressor parts warranty (for a total of five on self-contained models) are provided standard.

OPTIONAL ACCESSORY TRAY SLIDE VERSATILITY CHART						
TRAY SLIDE DRAWINGS						
TRAY SLIDE OFFERING	#1 (1) 18"x26" or (2) 14"x18"	#4 (Rod Type) (1) 18"x26"	Universal (1) 18"x26" or (2) 14"x18" or (2) 12"x20"	#1 EZ-Change (1) 18"x26" or (2) 14"x18"	Universal EZ-Change (1) 18"x26" or (2) 14"x18" or (2) 12"x20"	HD Universal EZ-Change (1) 18"x26" or (2) 14"x18" or (2) 12"x20"
SPACING CAPACITY DOOR SIZE	2" 28 Pairs Full Door & 13 Half 3" 19 Pairs Full Door & 09 Half 4" 14 Pairs Full Door & 07 Half 5" 11 Pairs Full Door & 05 Half	1 1/2" 38 Pairs Full Door 1 1/2" 18 Pairs Half Door	4" 14 Pairs Full Door & 06 Half* 4" 14 Pairs Full Door & 07 Half* 5" 11 Pairs Full Door & 05 Half 6" 09 Pairs Full Door & 04 Half	2" 26 Pairs Full Door & 12 Half 4" 13 Pairs Full Door & 06 Half	2 1/4" 22 Pairs Full Door & 11 Half 4 1/2" 11 Pairs Full Door & 05 Half	4 1/2" 11 Pairs Full Door & 05 Half 5" 05 Pairs Full Door & 02 Half

- * Upper Half Height Door¹
- * Lower Half Height Door²

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.



Item # _____

Job _____

METRO Security Units

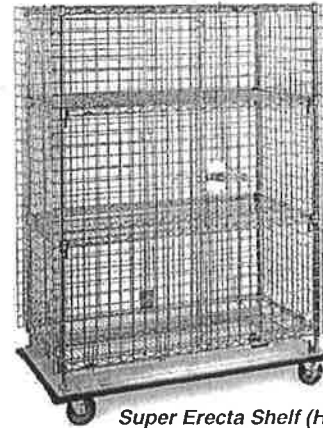
SECURITY UNITS

Features:

- **Safe Storage:** Protects valuable materials and sensitive items from loss or pilferage.
- **Microban® Antimicrobial Product Protection*:** Metroseal 3 and MetroMax Q models feature Microban Antimicrobial Product Protection, designed to stay "cleaner between cleanings."
- **Ready View of Contents:** Heavy-gauge open wire construction keeps the entire contents of the truck visible at all times, making it easy to check inventory.
- **Adjustable, Optional Intermediate Shelves:** Patented, easily adjustable shelf designs — Super Adjustable Super Erecta, MetroMax Q, and qwikSLOT — allow flexibility to meet changing needs. Can be positioned in 1" (25 mm) increments along the entire height of post.
- **Patented, Ergonomic, 1/4-Turn Door Handle:** Makes opening and closing the unit easier than conventional security unit designs.
- **Double Door:** Each door opens 270 degrees and can be secured along the sides of the unit.
- **Time Saving Assembly:** Metro security units assemble quickly — right out of the box.
- **Shipped Knocked-Down:** Saves on freight costs. Easily assembled.

Choose from Stationary or Mobile Standard and Heavy-Duty Configurations:

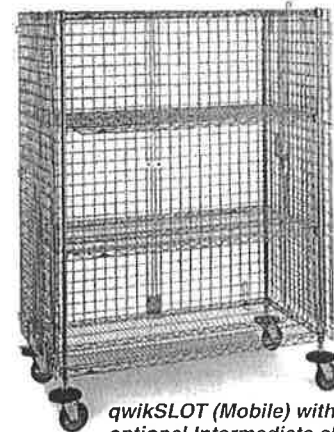
- **Safe Transportation:** Mobile, security trucks provide the advantage of quick, protective transportation.
- **Easy Cleaning of Storage Areas:** Mobile units move easily from walls to allow thorough cleaning of floors and walls.
- **Mobile Units:** Available in Standard and Heavy-Duty models. Heavy-Duty units offer increased rigidity and durability for applications such as crossing thresholds.
- **Stationary Units:** Posts have leveling feet to compensate for uneven surfaces.



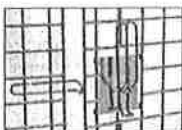
Super Erecta Shelf (HD Mobile) with optional Super Adjustable Super Erecta® Intermediate shelves



MetroMax Q (Stationary) with optional Intermediate shelves



quwikSLOT (Mobile) with optional Intermediate shelves



Handle (open position)



Handle (closed position)

*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



InterMetro Industries Corporation
 North Washington Street
 Wilkes-Barre, PA 18705
 www.metro.com



14.01



SECURITY UNITS

Specifications

Super Erecta Shelf Stationary Security

Model No. Chrome	Model No. Metroseal 3	Model No. Stainless Steel	Width		Length		Height		Fits Shelf		Approx. Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
SEC33C	SEC33K3	SEC33S	21 1/2	546	38 1/2	980	66 13/16	1695	18x36	457x914	138	63
SEC35C	SEC35K3	SEC35S	21 1/2	546	50 1/2	1295	66 13/16	1695	18x48	457x1219	157	71
SEC53C	SEC53K3	SEC53S	27 1/4	692	38 1/2	980	66 13/16	1695	24x36	610x914	154	70
SEC55C	SEC55K3	SEC55S	27 1/4	692	50 1/2	1295	66 13/16	1695	24x48	610x1219	174	79
SEC56C	SEC56K3	SEC56S	27 1/4	692	62 1/2	1587	66 13/16	1695	24x60	610x1524	195	89
SEC63C		SEC63S	33 1/2	851	38 1/2	980	66 13/16	1695	30x36	760x914	167	76
SEC65C		SEC65S	33 1/2	851	50 1/2	1295	66 13/16	1695	30x48	760x1219	193	88
SEC66C		SEC66S	33 1/2	851	62 1/2	1587	66 13/16	1695	30x60	760x1524	215	98

Super Erecta Shelf Mobile Security

Standard-Duty Stem Caster Models: feature 5" (127mm) swivel casters. Please note model numbers for specific caster types.

Model No. Chrome	Model No. Metroseal 3	Caster Type	Width		Length		Height		Fits Shelf		Approx. Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
SEC33EC	SEC33EK3	(2) 5MP/(2) 5MPB	21 1/2	546	40 3/4	1035	68 1/2	1740	18x36	457x914	146	66
SEC35EC	SEC35EK3	(2) 5MP/(2) 5MPB	21 1/2	546	52 3/4	1340	68 1/2	1740	18x48	457x1219	165	75
SEC53DC	SEC53DK3	(4) 5MP	27 1/4	692	40 3/4	1035	68 1/2	1740	24x36	610x914	162	74
SEC55DC	SEC55DK3	(4) 5MP	27 1/4	692	52 3/4	1340	68 1/2	1740	24x48	610x1219	182	83
SEC56DC	SEC56DK3	(4) 5MP	27 1/4	692	65	1651	68 1/2	1740	24x60	610x1524	203	92
SEC53EC	SEC53EK3	(2) 5MP/5MPB	27 1/4	692	40 3/4	1035	68 1/2	1740	24x36	610x914	162	74
SEC55EC	SEC55EK3	(2) 5MP/5MPB	27 1/4	692	52 3/4	1340	68 1/2	1740	24x48	610x1219	182	83
SEC56EC	SEC56EK3	(2) 5MP/5MPB	27 1/4	692	65	1651	68 1/2	1740	24x60	610x1524	203	92
	SEC53VK3	(2) 5PC/5PCB	27 1/4	692	40 3/4	1035	68 1/2	1740	24x36	610x914	162	74
	SEC55VK3	(2) 5PC/5PCB	27 1/4	692	52 3/4	1340	68 1/2	1740	24x48	610x1219	182	83
	SEC56VK3	(2) 5PC/5PCB	27 1/4	692	65	1651	68 1/2	1740	24x60	610x1524	203	92
SEC63EC		(2) 5MP/(2) 5MPB	33 1/2	851	40 3/4	1035	68 1/2	1740	30x36	760x914	175	80
SEC65EC		(2) 5MP/(2) 5MPB	33 1/2	851	52 3/4	1340	68 1/2	1740	30x48	760x1219	202	92
SEC66EC		(2) 5MP/(2) 5MPB	33 1/2	851	65	1651	68 1/2	1740	30x60	760x1524	223	101

Casters: 5MP and 5MPB (with locking brake) feature a polyurethane tread.

5PC and 5PCB (with locking brake) casters feature a polymer horn and resist rusting. They are recommended for high-moisture environments.

Heavy-Duty Models: feature aluminum dollies with wraparound bumpers and 5" (127mm) diameter casters.

Model No. Chrome	Model No. Metroseal 3	Caster Type	Width		Length		Height		Fits Shelf		Approx. Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
SEC53LC	SEC53LK3	(2) B5P/B5PB	28 1/16	713	38 1/2	980	68 1/2	1740	24x36	610x914	187	85
SEC55LC	SEC55LK3	(2) B5P/B5PB	28 1/16	713	50 1/2	1285	68 1/2	1740	24x48	610x1219	210	95
SEC56LC	SEC56LK3	(2) B5P/B5PB	28 1/16	713	63 1/8	1600	68 1/2	1740	24x60	610x1524	235	107

Stainless Steel: Casters must be ordered separately on "-SD" models. Dollies and casters must be ordered separately on "-HD" models.

Model No.	Description	Width		Length		Height		Fits Shelf		Approx. Pkd. Wt.	
		(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
SEC33S-SD	Standard Duty	21 1/2	546	40 3/4	1035	62	1575	18x36	457x914	138	63
SEC35S-SD	Standard Duty	21 1/2	546	52 3/4	1340	62	1575	18x48	457x1219	157	71
SEC53S-SD	Standard Duty	27 1/4	692	40 3/4	1035	62	1575	24x36	610x914	154	70
SEC55S-SD	Standard Duty	27 1/4	692	52 3/4	1340	62	1575	24x48	610x1219	174	79
SEC56S-SD	Standard Duty	27 1/4	692	65	1651	62	1575	24x60	610x1524	195	89
SEC63S-SD	Standard Duty	33 1/2	851	40 3/4	1035	62	1575	30x36	760x914	167	76
SEC65S-SD	Standard Duty	33 1/2	851	52 3/4	1340	62	1575	30x48	760x1219	193	88
SEC66S-SD	Standard Duty	33 1/2	851	65	1651	62	1575	30x60	760x1524	215	98
SEC53S-HD	Heavy Duty	28 1/16	713	38 1/2	980	62	1575	24x36	610x914	154	70
SEC55S-HD	Heavy Duty	28 1/16	713	50 1/2	1285	62	1575	24x48	610x1219	174	79
SEC56S-HD	Heavy Duty	28 1/16	713	63 1/8	1600	62	1575	24x60	610x1524	195	89

NOTE: Given height is for unit without dolly or casters (depending on model chosen). For approximate overall unit height add chosen caster diameter plus 1" (25mm).

CAUTION: Large casters can create a tipping hazard. On 18" (457mm) security units, do not use casters larger than 5" (127mm) in diameter.

Intermediate Super Adjustable Shelves for Super Erecta Shelf Security Units

Model No. Chrome	Model No. Metroseal 3	Model No. Stainless Steel	Width		Length		Approx. Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
A1836NC	A1836NK3	A1836NS	18	457	36	914	9 1/2	4.3
A1848NC	A1848NK3	A1848NS	18	457	48	1219	12	5.4
A2436NC	A2436NK3	A2436NS	24	610	36	914	13	6
A2448NC	A2448NK3	A2448NS	24	610	48	1219	16	7
A2460NC	A2460NK3	A2460NS	24	610	60	1524	21	9.5
A3036NC		A3036NS	30	760	36	914	15	6.8
A3048NC		A3048NS	30	760	48	1219	21	9.5
A3060NC		A3060NS	30	760	60	1524	26 1/2	11.8

NOTE: Standard Super Erecta shelves can also be used as intermediate shelves. Refer to catalog sheet 10.01 for more information.



SECURITY UNITS — METROMAX Q

MetroMax Q Security Units

- Microban antimicrobial product protection is built into the enclosures, doors, handles, and shelves to keep the product "cleaner between cleanings."
- Optional intermediate shelves: MetroMax Q quick adjust shelves or corrosion proof MetroMax i.

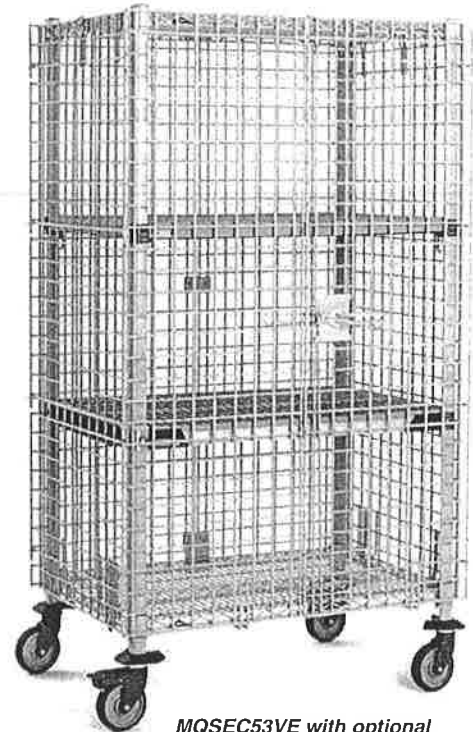
Specifications

- Standard Units consist of taupe epoxy coated top and bottom wire shelves, tri-lobal steel posts, wire enclosures, and doors. Casters and bumpers are included with mobile units. Intermediate shelves are sold separately.
- Grid openings: 1³/₄" x 1³/₄" (44 x 44mm).

MetroMax Q Stationary Units — 66³/₁₆" (1681mm) High

Model No.	Actual Outside Dimensions (including handle)		Length		Fits Shelf		Approx. Pkd. Wt. (lbs.) (kg)
	Width (in.)	Width (mm)	(in.)	(mm)	(in.)	(mm)	
MQSEC53E	26 ¹⁵ / ₁₆	685	38 ⁷ / ₈	987	24 x 36	610 x 914	148 67
MQSEC55E	26 ¹⁵ / ₁₆	685	50 ⁷ / ₈	1292	24 x 48	610 x 1219	156 71
MQSEC56E	26 ¹⁵ / ₁₆	685	62 ⁷ / ₈	1597	24 x 60	610 x 1524	161 73

Note: Leveling foot on post can be adjusted up to 1" (25mm) to compensate for uneven floors.



MQSEC53VE with optional intermediate shelves

MetroMax Q Stem Caster Mobile Units — 67¹³/₁₆" (1723mm) High

Model No. Includes four 5" (127mm) diameter swivel casters	Model No. Includes four 5" (127mm) diameter swivel casters	Actual Outside Dimensions (including bumpers and handle)		Length		Fits Shelf		Approx. Pkd. Wt. (lbs.) (kg)
		Width (in.)	Width (mm)	(in.)	(mm)	(in.)	(mm)	
MQSEC53DE	MQSEC53VE	27 ¹³ / ₁₆	707	40 ³ / ₄	1035	24 x 36	610 x 914	166 75
MQSEC55DE	MQSEC55VE	27 ¹³ / ₁₆	707	52 ³ / ₄	1340	24 x 48	610 x 1219	176 80
MQSEC56DE	MQSEC56VE	27 ¹³ / ₁₆	707	64 ³ / ₄	1645	24 x 60	610 x 1524	179 81

Note: DE models use four SMPX casters. VE models use two 5PCX and two 5PCBX casters.



Ergonomic 1/4-turn door handle

MetroMax Q Heavy-Duty Mobile Units — 68¹/₂" (1740mm) High

Mounted on an aluminum dolly with 5" (127mm) plate casters and wraparound bumpers.

Model No.	Actual Outside Dimensions (including handle)		Length		Fits Shelf		Approx. Pkd. Wt. (lbs.) (kg)
	Width (in.)	Width (mm)	(in.)	(mm)	(in.)	(mm)	
MQSEC53LE	28 ¹ / ₁₆	713	39 ¹ / ₈	994	24 x 36	610 x 914	166 75
MQSEC55LE	28 ¹ / ₁₆	713	51 ¹ / ₈	1299	24 x 48	610 x 1219	176 80
MQSEC56LE	28 ¹ / ₁₆	713	63 ¹ / ₈	1603	24 x 60	610 x 1524	179 81

Note: The aluminum dollies used on the LE models have two B5P and two B5PB plate casters.



Replacement Tri-Lobal Adapters for MetroMax Q Wire Security Shelves
 Model No. MTLA*
 Four pair per bag.

*Not compatible with MetroMax Q security units manufactured prior to May 2009. For older MetroMax Q security units, use MQ9985 wedges if replacements are needed for the wire shelves.

Optional Intermediate Shelves

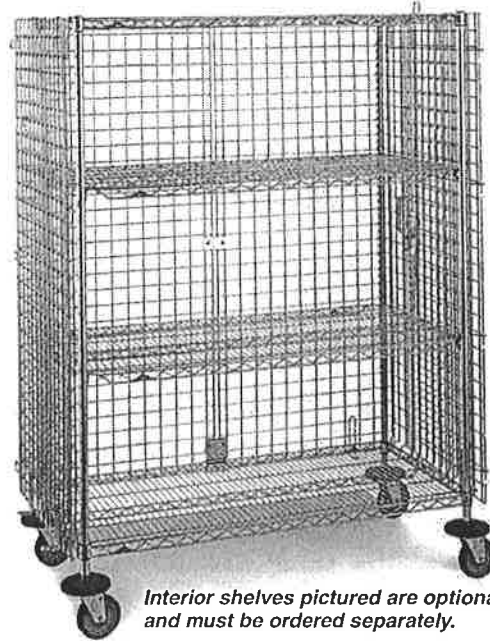
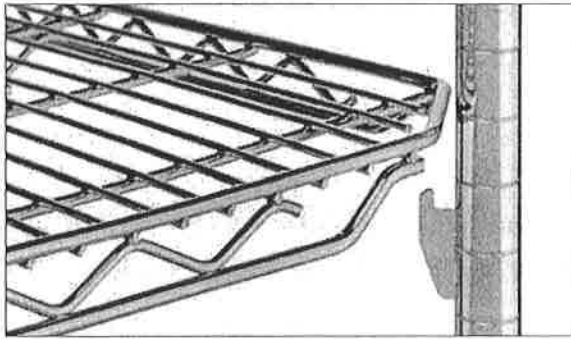
i Shelf with Grid Mat Model No.	i Shelf with Solid Mat Model No.	Q Shelf with Grid Mat Model No.	Nominal Width (in.)	Nominal Length (in.)	Nominal Width (mm)	Nominal Length (mm)
MX2436G	MX2436F	MQ2436G	24	36	610	914
MX2448G	MX2448F	MQ2448G	24	48	610	1219
MX2460G	MX2460F	MQ2460G	24	60	610	1524



SECURITY UNITS

qwikSLOT™ Security Units

- **Add/Remove a Shelf Feature:** Allows the unit to be quickly adapted to fit your changing storage needs.
- **Shelves can easily be adjusted in seconds.**



Interior shelves pictured are optional and must be ordered separately.

Specifications

qwikSLOT Stationary Security

Model No. Chrome	Width		Length		Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
SEC33CQ	21½	546	38½	980	66 ¹³ / ₁₆	1695	138	63
SEC35CQ	21½	546	50½	1283	66 ¹³ / ₁₆	1695	157	71
SEC53CQ	27¼	705	38½	980	66 ¹³ / ₁₆	1695	154	70
SEC55CQ	27¼	705	50½	1283	66 ¹³ / ₁₆	1695	174	79
SEC56CQ	27¼	705	62½	1587	66 ¹³ / ₁₆	1695	195	89

qwikSLOT Mobile Security

Standard-Duty Stem Caster Models: feature 5" (127mm) swivel casters. Please note model numbers for specific caster types.

Model No. Chrome	Caster Type	Width		Length		Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
SEC33ECQ	(2) 5MP/5MPB	21½	546	40¾	1035	68½	1740	146	66
SEC35ECQ	(2) 5MP/5MPB	21½	546	52¾	1340	68½	1740	165	75
SEC53DCQ	(4) 5MP	27¼	692	40¾	1035	68½	1740	162	74
SEC55DCQ	(4) 5MP	27¼	692	52¾	1340	68½	1740	182	83
SEC56DCQ	(4) 5MP	27¼	692	65	1651	68½	1740	203	92
SEC53ECQ	(2) 5MP/5MPB	27¼	692	40¾	1035	68½	1740	162	74
SEC55ECQ	(2) 5MP/5MPB	27¼	692	52¾	1340	68½	1740	182	83
SEC56ECQ	(2) 5MP/5MPB	27¼	692	65	1651	68½	1740	203	92

Casters: 5MP and 5MPB (with locking brake) feature a polyurethane tread. 5PC and 5PCB (with locking brake) casters feature a polymer horn and resist rusting. They are recommended for high moisture environments.

CAUTION: Large casters can create a tipping hazard. On 18" (457mm) security units, do not use casters larger than 5" (127mm) in diameter.

Heavy-Duty Models: feature aluminum dollies with wraparound bumpers and 5" (127mm) diameter casters.

Model No. Chrome	Caster Type	Width		Length		Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
SEC53LCQ	(2) 5BP/5BPB	28 ¹ / ₁₆	713	38½	980	68½	1740	187	85
SEC55LCQ	(2) 5BP/5BPB	28 ¹ / ₁₆	713	50½	1283	68½	1740	210	95
SEC56LCQ	(2) 5BP/5BPB	28 ¹ / ₁₆	713	63 ¹ / ₈	1600	68½	1740	235	107

Intermediate Shelves for Super Erecta Shelf Security Units

Model No. Chrome	Width		Length		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
1836QBR*	18	457	36	914	8½	3.8
1848QBR*	18	457	48	1219	11¼	5.0
2436QBR*	24	610	36	914	13	6.0
2448QBR*	24	610	48	1219	16	7.0
2460QBR	24	610	60	1524	21	9.5

*Chrome qwikSLOT shelves available in sizes 18x36, 18x48, 24x36, and 24x48 (457x914, 457x1219, 610x914, 610x1219, and 610x1524)
**Drop Mat qwikSLOT shelves with 1" (25mm) ledge also available in sizes 24x36, 24x48 (610x914, 610x1219)



SECURITY UNITS

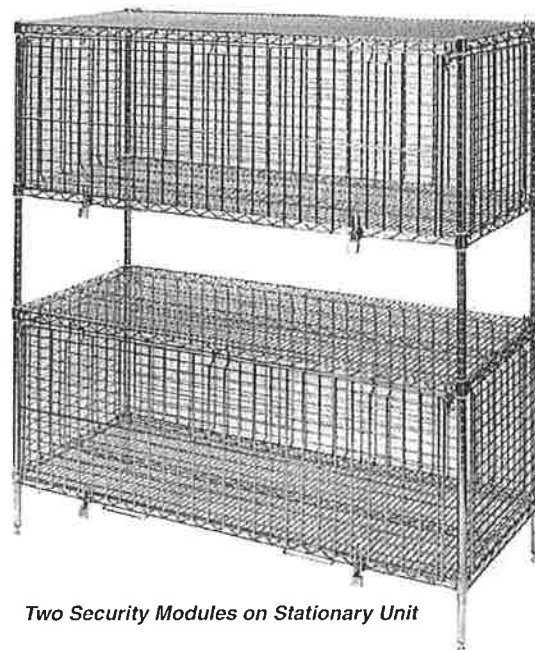
SUPER ERECTA® SHELF SECURITY MODULES

for Standard 24" (610mm) Wide Super Erecta Shelf Wire Units

- **Designed** to convert a standard 24" (610mm) wide unit into a combination of open and lockable shelving through the use of a kit.
- **Kit Includes:** Two end panels, one back panel and one door and slides. Fits between any two shelves spaced 20" (508mm) apart on any Super Erecta Shelf Wire Unit with 24" (610mm) wide shelves in 30", 48" and 60" (762, 1219 and 1524mm) lengths.
- **Versatile:** Security Modules enclose only one section of the shelving unit, leaving the rest open for conventional use. Depending upon your needs, more than one Security Module can be used on the same shelving unit.
- **Ready View of Contents:** As with Metro's Security Trucks and Stationary Security Units, the heavy-gauge, open-wire construction of the Security Module keeps its entire contents visible at all times, and makes inventory easy.
- **Convenient Door:** Has hasps for two padlocks and, when opened, slides under the upper shelf conveniently out of the way.
- **Durable Chrome-Plated Finish**

Note: Security Modules can be installed on 24" (610mm) wide Super Erecta Shelf wire shelves only.

When multiple security modules are stacked on one shelving unit, separate top and bottom shelves are still necessary for each module.



Two Security Modules on Stationary Unit

Specifications

Model No.	Description	Width		Length		Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
SECM2430NC	Security Module	24	610	30	760	20	508	29½	14
SECM2448NC	Security Module	24	610	48	1219	20	508	39¾	18
SECM2460NC	Security Module	24	610	60	1524	24	508	45¾	21

Note: Security Module consists of side panels, back panels and door. Posts and shelves sold separately.

Job _____

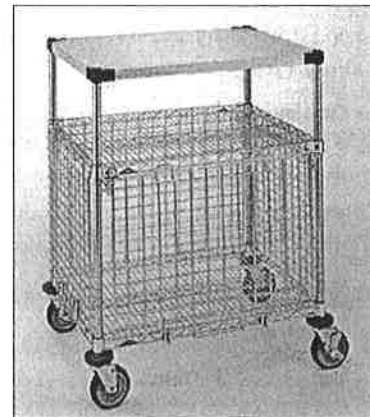


SECURITY UNITS

UTILITY CARTS WITH SECURE STORAGE

Corrosion Proof Model in Stainless Steel

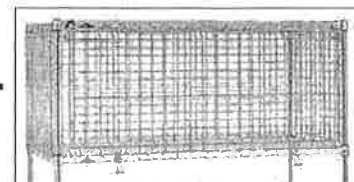
- **Corrosion Proof:** Features stainless steel wire and solid shelves, security module, and posts.
- **Easy to Maneuver:** Includes two 5MP swivel casters and two 5MPB swivel/brake casters.
- Solid top shelf with raised ship's edge is ideal for use as a work surface and can contain unwanted spills
- Easy assembly in minutes.



Model No.	Width		Length		Height		Cart Load Rating		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)	(lbs.)	(kg)
SECMLAB	24	610	30	760	39	990	600	273	85	38.6

Other finishes and configurations are available:

Similar units can be constructed using chrome-plated components and galvanized solid Super Erecta shelves. Refer to the security modules on the previous page, and pair them with Metro SP series wire carts or your own combination of SES posts and shelves, for a customized solution. Security modules must be placed between two wire shelves.



Technical Information and Recommended Usage Guidelines: Security Units

- **Shelves:**
 - Solid shelves cannot be used as the top or bottom shelf on a security unit. For those applications requiring a solid bottom surface, Super Erecta Shelf inlays are recommended.
 - It is recommended that standard Super Erecta shelves are used for the top and bottom shelves on a Super Erecta security unit.
- **Security Enclosure Panels:**
 - Grid spacing measures 1 3/4" x 1 3/4" (44 x 44mm).
 - The distance from the top of the top shelf to the top of the bottom shelf measures approximately 57" (1448mm).
- **Mobile Units:**
 - 18" (457mm) deep security units must be used with casters that have a diameter of 5" (127mm) or less.
 - Order aluminum split sleeves with c-rings for use with the top and bottom SES shelves of a mobile unit for applications that require a more rigid assembly. (9986Z for aluminum sleeves with zinc c-rings; 9986S for aluminum sleeves with stainless c-rings)
- **Use with other Metro components:**
 - Tray slides (15SNC, 20SNC) measure approximately 23" (584mm) in height. A standard security unit can accommodate 2 levels of these tray slides.
 - Metro's brake/lock plate caster system can be used with 24" (610mm) deep security mobile units featuring a dolly base.
 - Solid SES shelves can be used as interior shelves on a security unit. Wire shelves must be used as the top and bottom shelves.
 - A push handle is available through Custom Engineering for the 24" (610mm) deep SES security units (subject to custom order minimums). Handle is available in chrome finish (Part # CC2835N).

All Metro Catalog Sheets are available on our Web Site: www.metro.com



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Item # _____

Job _____

SUPER ERECTA SHELF® WIRE SHELVING

- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal 3™ with Microban® antimicrobial product protection and stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Versatile:** Super Erecta Shelf® wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect™ Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

Note: Stainless stationary posts are equipped with stainless steel leveling feet.



*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



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Wilkes-Barre, PA 18705
www.metro.com



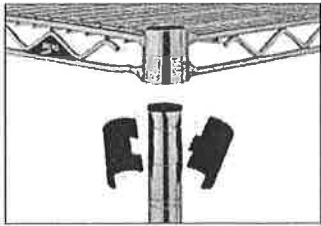
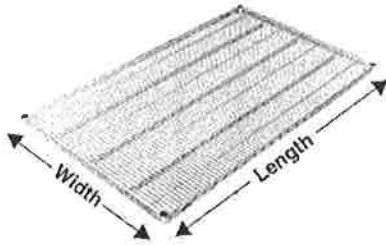
Wire Shelving

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**SUPER ERECTA SHELF®
WIRE SHELVING**

Wire Shelves



Split Sleeve



Aluminum Split Sleeve

- **Metroseal 3:** Metro's proprietary epoxy coating contains Microban® antimicrobial product protection. Microban antimicrobial protects the epoxy coating from bacteria, mold, mildew, and fungus that cause odors, stains, and product degradation.
- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf
Replacements are available: Cat. No. 9985 (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications and autoclave applications.
Cat. No. 9986Z (bag of 4 with zinc C-rings)
Cat. No. 9986S (bag of 4 with stainless steel C-rings)
- Load capacity (evenly distributed) per shelf
Depths: 14" to 24" (355 to 610mm)
800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)
600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Load capacity (evenly distributed) per unit.
Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg)
Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings
- SUPER ERECTA SHELF meets Government Specifications MIL-S-40144E.

Model No. Super Erecta Brite	Model No. Chrome	Model No. Metroseal 3 with Microban®	Model No. Stainless	Nominal Width/Length (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)
1424BR	1424NC	1424NK3	1424NS	14x24 355x610	6 2.7
1430 BR	1430NC	1430NK3	1430NS	14x30 355x760	7 3.2
1436BR	1436NC	1436NK3	1436NS	14x36 355x914	8 3.6
1442BR	1442NC	1442NK3	1442NS	14x42 355x1066	9 1/2 4.3
1448BR	1448NC	1448NK3	1448NS	14x48 355x1219	10 1/2 4.7
1460BR	1460NC	1460NK3	1460NS	14x60 355x1524	14 6.3
1472BR	1472NC	1472NK3	1472NS	14x72 355x1829	17 7.7
1824BR	1824NC	1824NK3	1824NS	18x24 457x610	7 3.2
1830BR	1830NC	1830NK3	1830NS	18x30 457x760	8 3.6
1836BR	1836NC	1836NK3	1836NS	18x36 457x914	9 1/2 4.3
1842BR	1842NC	1842NK3	1842NS	18x42 457x1066	11 5.0
1848BR	1848NC	1848NK3	1848NS	18x48 457x1219	12 5.4
1854BR	1854NC	1854NK3	1854NS	18x54 457x1370	14 1/2 6.6
1860BR	1860NC	1860NK3	1860NS	18x60 457x1524	17 7.7
1872BR	1872NC	1872NK3	1872NS	18x72 457x1829	20 9.1
2124BR	2124NC	2124NK3	2124NS	21x24 530x610	8 3.6
2130BR	2130NC	2130NK3	2130NS	21x30 530x760	9 4.1
2136BR	2136NC	2136NK3	2136NS	21x36 530x914	11 5.0
2142BR	2142NC	2142NK3	2142NS	21x42 530x1066	12 5.4
2148BR	2148NC	2148NK3	2148NS	21x48 530x1219	14 6.4
2154BR	2154NC	2154NK3	2154NS	21x54 530x1370	16 7.3
2160BR	2160NC	2160NK3	2160NS	21x60 530x1524	18 8.2
2172BR	2172NC	2172NK3	2172NS	21x72 530x1829	24 10.9
2424BR	2424NC	2424NK3	2424NS	24x24 610x610	9 4.1
2430BR	2430NC	2430NK3	2430NS	24x30 610x760	11 5.0
2436BR	2436NC	2436NK3	2436NS	24x36 610x914	13 5.9
2442BR	2442NC	2442NK3	2442NS	24x42 610x1066	15 6.8
2448BR	2448NC	2448NK3	2448NS	24x48 610x1219	16 7.3
2454BR	2454NC	2454NK3	2454NS	24x54 610x1370	19 8.6
2460BR	2460NC	2460NK3	2460NS	24x60 610x1524	21 9.5
2472BR	2472NC	2472NK3	2472NS	24x72 610x1829	26 11.8

Note: 14" (355mm) deep units
Free-standing units: Foot plates should be used and secured to the floor.
Mobile units: maximum allowable post height is 54" (1370mm).

SUPER ERECTA SHELF®
WIRE SHELVING

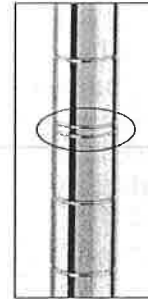


SiteSelect™ Posts

Stationary Posts

Stationary posts are equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap Leveling bolt can be adjusted 1/2" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts
Zinc Cat. No. RPF04-004 Stainless Steel Cat. No. RPF04-004C
- Replacement post cap for standard posts
Black Cat. No. RPC06-035



SiteSelect Posts feature double grooves every 8" (203mm) to aid assembly.

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
			(in.)	(mm)	(lbs.)	(kg)
7P			7 ³ / ₈	187	1/2	0.3
13P	13PK3	13PS	14 ³ / ₈	365	1	0.5
27P		27PS	28 ³ / ₈	720	1 ³ / ₄	0.75
33P	33PK3	33PS	34 ³ / ₈	873	2	0.9
54P	54PK3	54PS	54 ⁷ / ₁₆	1382	3	1.4
63P	63PK3	63PS	62 ⁷ / ₁₆	1585	3 ¹ / ₂	1.6
74P	74PK3	74PS	74 ¹ / ₂	1892	4	1.8
86P	86PK3	86PS	86 ¹ / ₂	2197	5	2.3
*96P			96 ¹ / ₂	2450	5 ¹ / ₂	2.5

*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.

Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
			(in.)	(mm)	(lbs.)	(kg)
27UP		27UPS	27 ³ / ₄	704	1 ³ / ₄	0.75
33UP	33UPK3	33UPS	33 ³ / ₄	857	2	0.9
54UP	54UPK3	54UPS	53 ¹³ / ₁₆	1366	3	1.4
63UP	63UPK3	63UPS	61 ¹³ / ₁₆	1570	3 ¹ / ₂	1.6
	70UPK3		69 ³ / ₄	1771	3 ³ / ₄	1.7
74UP	74UPK3	74UPS	73 ⁷ / ₈	1876	4	1.8
86UP	86UPK3	86UPS	85 ⁷ / ₈	2181	4 ¹ / ₂	2.0

Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications.
- Each includes a leveling/connecting bolt.

Model No. Chrome	Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(kg)
54P-STKD	54PS-STKD	54 ⁷ / ₁₆	1382	3	1.4
63P-STKD	63PS-STKD	62 ⁷ / ₁₆	1585	3 ¹ / ₂	1.6
74P-STKD	74PS-STKD	74 ¹ / ₂	1892	4	1.8

Swedged Posts (For use with Stem Casters in Cart Wash Applications)

- Each post has an aluminum cap swedged into the top of the post.

Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(kg)
33UPS-SW	33 ³ / ₄	857	2	0.9
54UPS-SW	53 ¹³ / ₁₆	1366	3	1.4
63UPS-SW	61 ¹³ / ₁₆	1570	3 ¹ / ₂	1.6

Special Length Posts
Special length cut posts are available. Consult your Metro representative for more information.

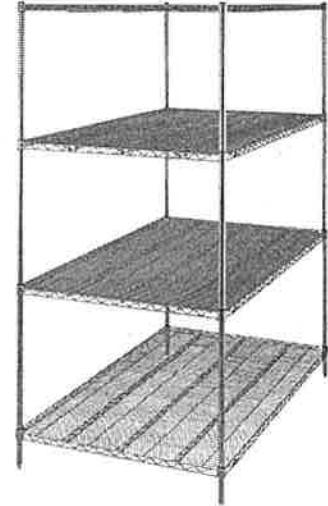
Job _____



**SUPER ERECTA SHELF®
WIRE SHELVING**

Super Wide Shelving

- **High-density Storage:** Super Wide™ shelves have a greater storage area for holding large quantities of supplies, especially large, bulky objects, providing maximum storage in minimum space.
- **Load Capacity** (evenly distributed) per shelf:
 Depths: 30" and 36" (760 and 914mm)
 600 lbs. (272kg) for lengths 48" (1219mm) or shorter.
 400 lbs. (181kg) for lengths 54" (1370mm) or longer.



Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Nominal Width/Length		Approx. Pkd. Wt.	
			(in.)	(mm)	(lbs.)	(kg)
3036NC	3036NK3	3036NS	30x36	760x914	15	6.8
3048NC	3048NK3	3048NS	30x48	760x1219	21	9.5
3060NC	3060NK3	3060NS	30x60	760x1524	26½	11.8
3072NC	3072NK3	3072NS	30x72	760x1829	31	14.0
3636NC	3636NK3	3636NS	36x36	910x914	18	8.2
3648NC	3648NK3	3648NS	36x48	910x1219	23	10.4
3660NC	3660NK3	3660NS	36x60	910x1524	29	13.1
3672NC	3672NK3	3672NS	36x72	910x1829	34½	15.4

Foot Plates

- Use to bolt units to the floor, or when a broader, more stable foot is desired. Foot plates also help to protect floors by distributing the point load of the shelving unit across a larger contact point.
- Foot plates (completely tightened) add 1/8" (3mm) to the specified heights of each stationary post on the table.
 Zinc Cat. No. 9993Z
 Stainless Steel Cat. No. 9993S



"S" Hook

- Used to add on shelving units with only two posts required. Order two per shelf level.
 Cat. No. 9995Z



All Metro Catalog Sheets are available on our Web Site: www.metro.com



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SINKS



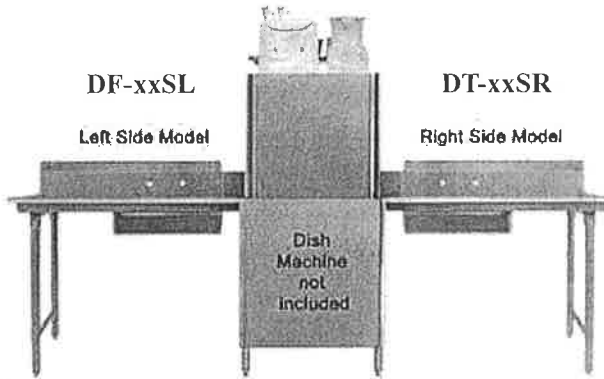
Lead Free Faucets

All faucets conform to AB 1953 and 2014 Federal Lead Free Standards.



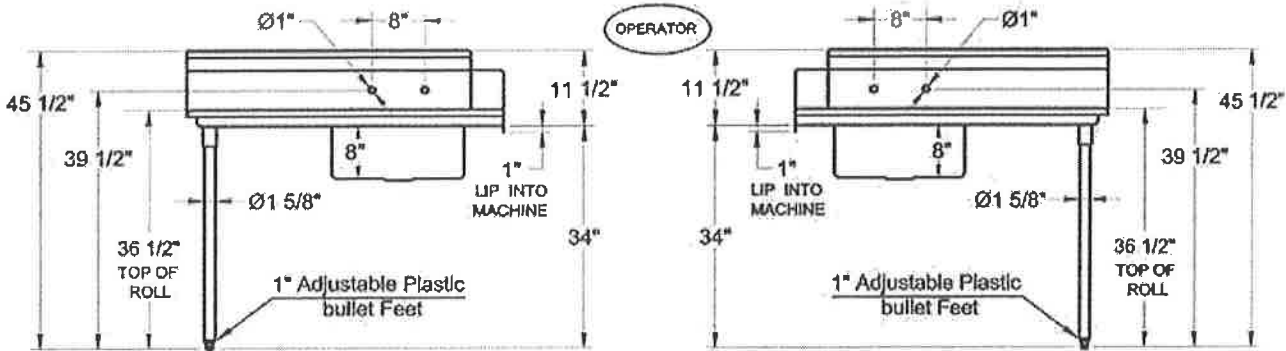
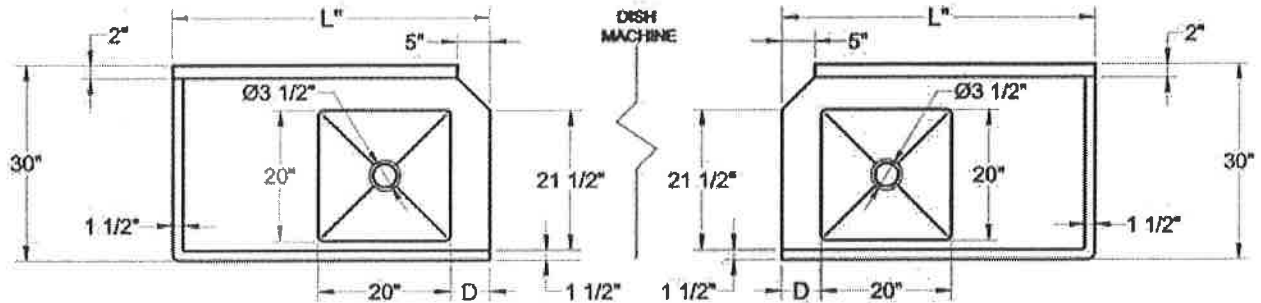
Soiled Dishtables

- * Polished stainless steel work surface
- * Table has formed-down lip to fit most standard dishwashers.
- * 16 Ga. 304 S/S top & bowls.
- * 11-1/2" backsplash, 20"x20"x8" bowl.
- * Stainless steel cross braced legs.
- * Faucet and scrap basket are not included.
- * 72" and up models come with 4 legs.



Order No	Gauge	Overall Size (inch)			D	Weight lbs/ea
		W	L	H		
DT24S-L	16	30	24	45-1/2	1.25	39
DT24S-R	16	30	24	45-1/2	1.25	39
DT30S-L	16	30	30	45-1/2	6	44
DT30S-R	16	30	30	45-1/2	6	44
DT36S-L	16	30	36	45-1/2	6	48
DT36S-R	16	30	36	45-1/2	6	48
DT48S-L	16	30	48	45-1/2	6	59
DT48S-R	16	30	48	45-1/2	6	59
DT60S-L	16	30	60	45-1/2	6	67
DT60S-R	16	30	60	45-1/2	6	67
DT72S-L	16	30	72	45-1/2	6	77
DT72S-R	16	30	72	45-1/2	6	77
DT84S-L	16	30	84	45-1/2	6	87
DT84S-R	16	30	84	45-1/2	6	87
DT96S-L	16	30	96	45-1/2	6	97
DT96S-R	16	30	96	45-1/2	6	97

Dishtables(58~60)



Left Side Model

Right Side Model



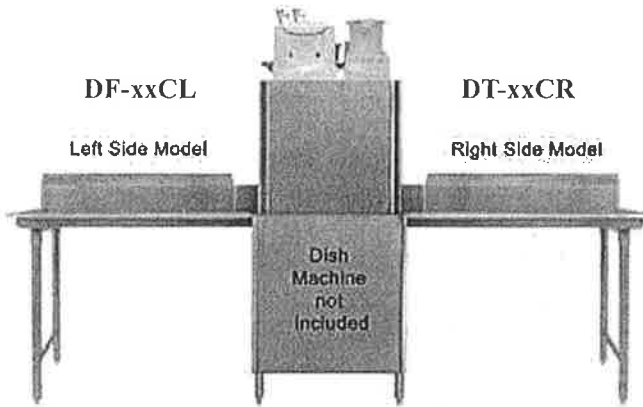
Lead Free Faucets
All faucets conform to AB 1953 and 2014 Federal Lead Free Standards.



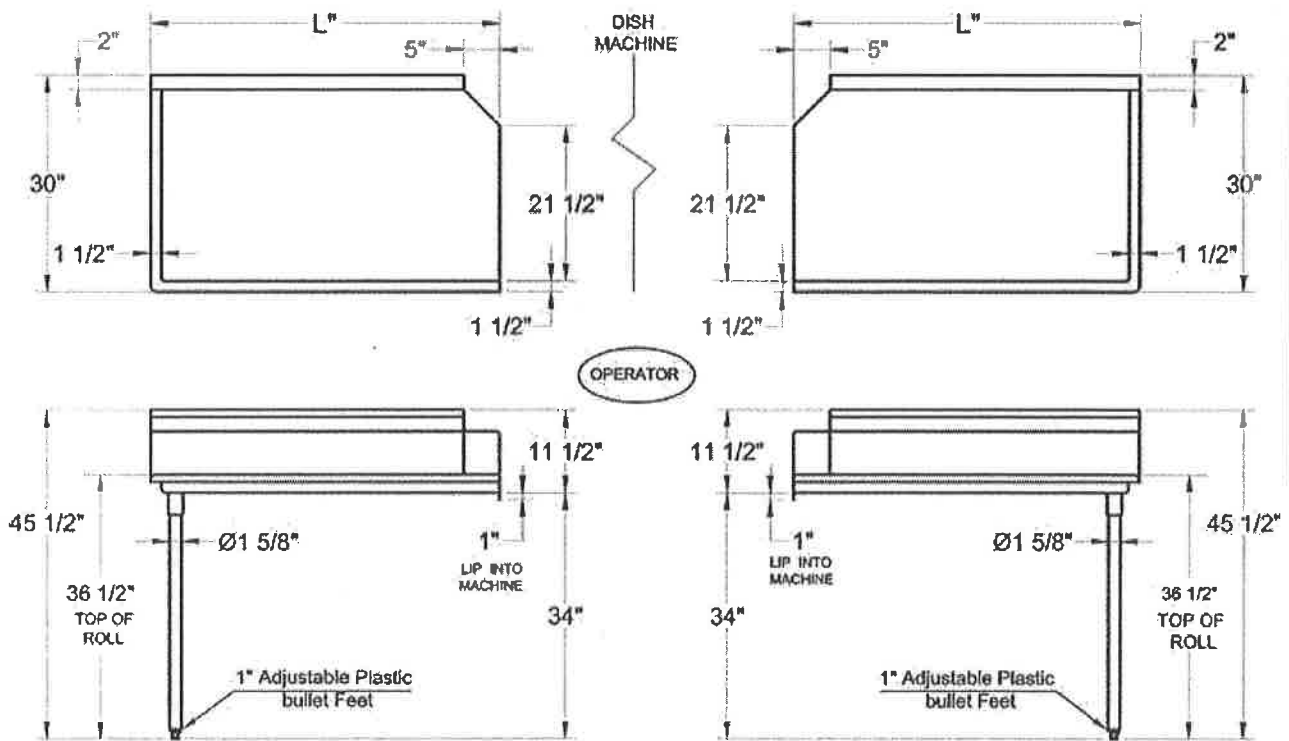
SINKS

Clean Dishtables

- * Polished stainless steel work surface
Table has formed-down lip to fit most standard dishwashers.
- * 16 Ga. 304 S/S top, 11-1/2" backplash.
- * 72" and up models come with 4 legs.



Order No	Gauge	Overall Size (inch)			Weight lbs/ea
		W	L	H	
DT24C-L	16	30	24	45-1/2	29
DT24C-R	16	30	24	45-1/2	29
DT30C-L	16	30	30	45-1/2	34
DT30C-R	16	30	30	45-1/2	34
DT36C-L	16	30	36	45-1/2	38
DT36C-R	16	30	36	45-1/2	38
DT48C-L	16	30	48	45-1/2	50
DT48C-R	16	30	48	45-1/2	50
DT60C-L	16	30	60	45-1/2	57
DT60C-R	16	30	60	45-1/2	57
DT72C-L	16	30	72	45-1/2	67
DT72C-R	16	30	72	45-1/2	67
DT84C-L	16	30	84	45-1/2	77
DT84C-R	16	30	84	45-1/2	77
DT96C-L	16	30	96	45-1/2	87
DT96C-R	16	30	96	45-1/2	87



Left Side Model

Right Side Model

Dishtables (58~60)

NAVIENTM

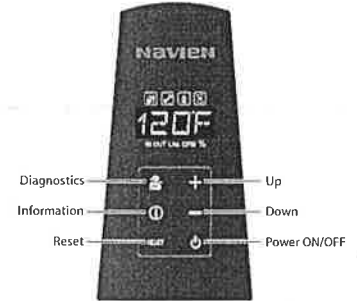
Premium Condensing
Tankless Gas Water Heater

NPE Series Tankless Water Heaters Specification Sheet

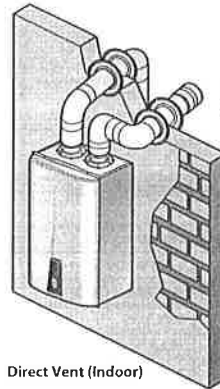
- Certified design according to ANSI Z21.10.3/CSA 4.3-2013 standards for both indoor or outdoor installations (with optional Outdoor Vent Kit)
- Compatible with 1/2" gas pipe up to a length of 24 ft* (*see Installation Manual for additional information)
- Compatible with 2" PVC vent up to 60 ft** and 150 ft** using 3" PVC vent (**with no elbows)
- Gas Input Ranges
 - NPE-150 - 120,000 to 18,000 BTU/h
 - NPE-180 - 150,000 to 15,000 BTU/h
 - NPE-210 - 180,000 to 19,900 BTU/h
 - NPE-240 - 199,900 to 19,900 BTU/h
- Hot Water Flow Rate Capacity (*based on 35°F temperature rise)
 - NPE-150 - 6.8 GPM
 - NPE-180 - 8.4 GPM
 - NPE-210 - 10.1 GPM
 - NPE-240 - 11.2 GPM
- Dual Primary and Secondary Stainless Steel Heat Exchangers for optimum efficiency and durability
- Built-in Control Panel - allows adjustment of temperature settings and displays the operating status and error codes
- ComfortFlow™ Technology - "A" models come included with built-in 0.5 gallon Buffer Tank and Recirculation Pump to provide maximum comfort
- INTELLIGENT Preheating - recognizes hot water usage patterns to intelligently provide hot water when needed (optional for "S" models)
- Temperature Options - available temperature settings for Residential applications range from 98°F up to 140°F with high temperature Commercial mode capable of up to 182°F
- Ready-Link Multi-System - up to 16 units can be cascaded together for increased hot water production
- Reduced pressure loss for maximum hot water output
- Ease of Maintenance and Service - allows for quick removal and simple repairs to waterway components such as the pump, water adjustment valve, and 2-way valve
- Freeze Protection - maintains normal operation during freezing ambient temperatures down to -5°F (standard on all models)
- Uniform Energy Factor Ratings for NG and LP units
 - NPE-180A/210A/240A - 0.96 UEF (0.97 EF for Canada)
 - NPE-150S - 0.96 UEF (0.97 EF for Canada)
 - NPE-180S/210S/240S - 0.97 UEF (0.99 EF for Canada)
- Compatible with Natural Gas (NG) and Propane (LPG)** (*requires installation of included Field Conversion Kit by a qualified gas servicer)
- Approved for Installations on Mobile/Manufactured Homes
- Certified by CSA, NSF 5, AHRI, AB1953 CA Low Lead, SCAQMD (Rule 1146.2 Type 1 - Complies with 14 ng/l or 20 ppm NOx @ 3% O2)
- 15-Year Heat Exchanger and 5-Year Parts Warranty (Residential)
- 8-Year Heat Exchanger and 3-Year Parts Warranty (Commercial)**** (*see Navien Limited Warranty)
- Optional accessories are available (see below)



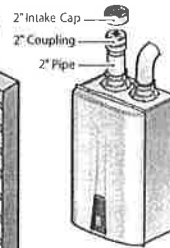
Sleek Design - Compatible with 2" PVC Vent and 1/2" Gas Pipe



Built-In Control Panel with Diagnostics



Direct Vent (Indoor)



Non-Direct Vent (Indoor)

Indoor and Outdoor Venting Options



Non-Direct Vent (Outdoor)



Job Name: _____

Location: _____

Engineer: _____

Wholesaler: _____

Contractor: _____

Model No.: _____

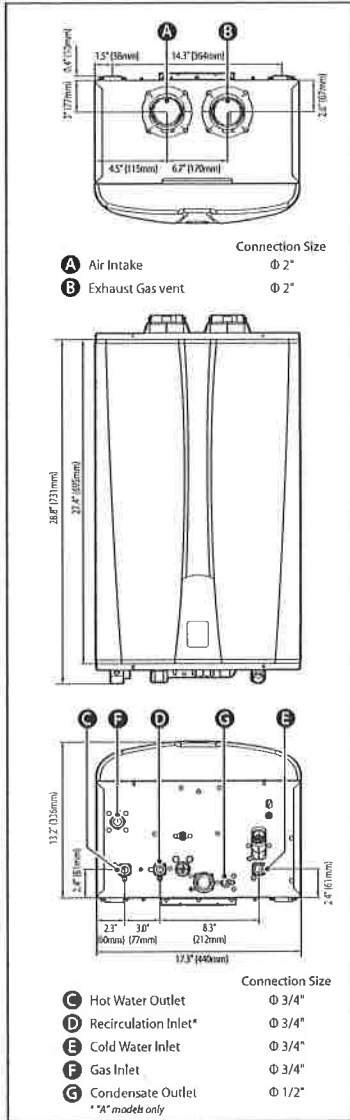
Submitted to: _____

Remote Controller NR-20DU (30009757A)	Plumb Easy Valve Set (3/4") (30009323A - Lead Free) (30012581A - for Pipe Cover)	Condensate Neutralizer (GXXX001322 - Single Unit) (GXXX001324 - Up to 6 Units) (GXXX001325 - Up to 16 Units)	Ready-Link Communication Cable (GXXX000546)	Outdoor Vent Kit (30010604A)	External Pump Wire (GXXX001319)	3" Vent Termination Caps and Wall Flanges (GXXX3873B)

NAVIENTM
Premium Condensing
Tankless Gas Water Heater

NPE Series Tankless Water Heaters
Specification Sheet

Dimensions



Specifications

Item	NPE-150S	NPE-180A	NPE-180S	NPE-210A	NPE-210S	NPE-240A	NPE-240S
Heat Capacity (Input)	Natural Gas	18,000-120,000 BTU/H	15,000-150,000 BTU/H		19,900-180,000 BTU/H		19,900-199,900 BTU/H
	Propane Gas	15,000-150,000 BTU/H	19,900-180,000 BTU/H		19,900-199,900 BTU/H		
Efficiency Ratings	UEF (for NG & LP)	0.96	0.96	0.97	0.96	0.97	0.96
	EF (Canada) (for NG & LP)	0.97	0.97	0.99	0.97	0.99	0.97
Flow Rate (DHW)	35°F (19°C) Temp Rise	6.8 GPM (26 L/m)	8.4 GPM (32 L/m)		10.1 GPM (38 L/m)		11.2 GPM (42 L/m)
	45°F (25°C) Temp Rise	5.3 GPM (20 L/m)	6.5 GPM (25 L/m)		7.8 GPM (30 L/m)		8.7 GPM (33 L/m)
	67°F (36°C) Temp Rise	3.2 GPM (12 L/m)	4.3 GPM (16 L/m)	4.2 GPM (16 L/m)	5.0 GPM (19 L/m)	5.2 GPM (20 L/m)	5.6 GPM (21 L/m)
Dimensions	17.3"(W) x 27.4"(H) x 13.2"(D)						
Weight	55 lbs (25kg)	75 lbs (34kg)	67 lbs (30kg)	82 lbs (37 kg)	75 lbs (34kg)	82 lbs (37 kg)	75 lbs (34kg)
Installation Type	Indoor or Outdoor Wall-Hung						
Venting Type	Forced Draft Direct Vent						
Ignition	Electronic Ignition						
Water Pressure	15-150 PSI						
Natural Gas Supply Pressure (from source)	3.5 in WC-10.5 in WC						
Propane Gas Supply Pressure (from source)	8 in WC-13 in WC						
Natural Gas Manifold Pressure (min-max)	-0.04 in WC - -0.38 in WC	-0.04 in WC - -0.84 in WC		-0.05 in WC - -0.36 in WC		-0.05 in WC - -0.58 in WC	
Propane Gas Manifold Pressure (min-max)	-0.04 in WC - -0.42 in WC	-0.05 in WC - -0.50 in WC		-0.10 in WC - -0.66 in WC		-0.10 in WC - -0.78 in WC	
Minimum Flow Rate	0 GPM (0 L/m) for "A" models / 0.5 GPM (1.9 L/m) for "S" models						
Connection Sizes	Cold Water Inlet	3/4 in NPT					
	Hot Water Outlet	3/4 in NPT					
	Gas Inlet	3/4 in NPT					
Power Supply	Main Supply	120V AC, 60Hz					
	Maximum Power Consumption	200W (max 2A), 350W (max 4A) with external pump connected					
Materials	Casing	Cold Rolled Carbon Steel					
	Heat Exchangers	Primary Heat Exchanger: Stainless Steel Secondary Heat Exchanger: Stainless Steel					
Venting	Exhaust	2" or 3" PVC, CPVC, Polypropylene 2" or 3" Special Gas Vent Type BH (Class II, A/B/C)					
	Intake	2" or 3" PVC, CPVC, Polypropylene 2" or 3" Special Gas Vent Type BH (Class II, A/B/C)					
	Vent Clearances	0" to combustibles					
Safety Devices	Flame Rod, APS, Ignition Operation Detector, Water Temperature High Limit Switch, Exhaust Temperature High Limit Sensor, Power Surge Fuse						

Gas-fired, tankless, condensing, wall-mounted water heater(s) shall be direct vent NPE Series models as manufactured by Navien, Inc. and are certified by CSA Group to the latest edition of ANSI standard Z21.10.3/GSA 4.3. Water heater(s) shall have a 15-year limited Heat Exchanger warranty and 5-year limited Parts warranty (8-year Heat Exchanger and 3-year Parts for Commercial use) per Navien Limited Warranty. Unit(s) shall be designed to burn natural gas and can be for use with propane when a Field Conversion Kit is installed. Water heater(s) shall have a nominal flow rate capacity of _____ GPM/GPH at _____ °F rise with rated input of _____ BTU/hr. Water heater(s) shall be vented with 2" PVC/CPVC vent pipe at a distance not to exceed 60' (or equivalent) with each elbow equal to 8' of pipe length or 3" PVC/CPVC vent pipe at a distance of 150' (or equivalent) with each elbow equal to 5' of pipe length. Water heater(s) is rated for 150 PSI working water pressure and 300 PSI test pressure. Gas supply pressure shall be 3.5" to 10.5" WC for natural gas and 8.0" to 13.0" WC for propane. Unit(s) shall have a steel case, dual stainless steel heat exchangers, eco premixed burner, negative pressure gas valve, dual venturi, 3/4" inlet gas connection, 3/4" brass inlet/outlet water connections, water holding capacity of 0.6 gallons for the NPE-150S, 1.0 gallon for the NPE-180A model (0.7 gallons for NPE-180S model), 1.2 gallons for the NPE-210A/NPE-240A models (0.7 and 0.9 gallons for NPE-210S and NPE-240S models respectively), and a condensate collector. The NPE-150S model weighs 55 lbs, the NPE-180A model weighs 75 lbs (NPE-180S weighs 67 lbs), and the NPE-210A/NPE-240A models weigh 82 lbs (NPE-210S and NPE-240S weigh 75 lbs). Unit(s) shall include features such as an adjustment for installations at high elevation, temperature lockout, and temperature options from 98-120°F in 1°F intervals and 125-140°F in 5°F intervals. The unit(s) shall include additional temperature options of 150-180°F in 10°F intervals, and 182°F for high temperature commercial applications. All NPE "A" models shall include an internal circulation pump and 0.5 gallon buffer tank. The water heater(s) shall be controlled by an internal circuit board that monitors the inlet and outlet temperatures with installed thermistors, sensing and controlling flow rate to set point temperature with air-fuel ratio controls in order to maintain thermal combustion efficiency. Unit(s) shall include safety features such as flame sensor system, high limit sensors, overheat prevention device, freeze protection mode, and fan motor rotation detector. Multi-system (cascade) applications that require 2 to 16 units shall be installed by connecting the units using cable-only connections (Ready-Link). The water heater(s) exceeds the energy efficiency requirements of ASHRAE 90.1-2013 and is listed by SCAQMD rule 1146.2 (Type 1) for Low NOx that complies with 14 ng/J or 20 ppm NOx requirements @ 3% O2.

*Navien reserves the right to change specifications at any time without prior notice

Dormont®

Foodservice Moveable Equipment Installation Products

The Dormont Blue Hose™ is the heart of the Safety System, specifically engineered for easier-mounted commercial cooking equipment. The Blue Hose includes an antimicrobial protective PVC coating, and our Stress Guard® technology that makes the hose easier to install and dramatically reduces stress on the hose ends.

The fuel gas codes require the use of an ANSI Z21.69/CSA 6.16 moveable gas connector with all appliances that may or may not utilize casters and, under normal use, are moved on a regular basis for service, positioning or area cleanliness.

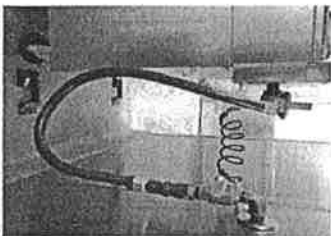


Rotation technology reduces stress on both ends of the hose

Stainless Steel Construction Heavy-duty, flexible, corrugated 304 stainless steel tubing

Stainless Steel Braid Tight-weave braid prevents corrugations from stretching as equipment is moved

Antimicrobial PVC Coating Inhibits growth of bacteria, mold and mildew on the gas connector



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. It is a complete system of connection products designed with the safety of your kitchen, the food you serve, your employees, and your business in mind.

The Safety System includes the famous Dormont Blue Hose and our exclusive safety-based fittings - the SnapFast quick-disconnect, the Safety Quik-quick-disconnect valve, and the Swivel MAX. Safe, unique, and affordable, the Dormont Safety System provides peace of mind for the gas connections in your commercial kitchen.



Safety Quik

- Prevents user from turning on gas while appliance is disconnected
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



SnapFast

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Swivel MAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



Restraining Cable

- Prevents transmission of strain to connector
- Provided 1" shorter than the gas connector



Safety-Set







- Ensures cooking equipment is always positioned in design-specified location
- Fast installation with choice of adhesive foam tape or thumbscrews



5.81190191NF-Forma level 1

A Watts Water Technologies Company USA, 6015 Enterprise Drive, Export, PA 15632 • 1-800-DORMONT • Dormont.com

Dormont® Moveable Commercial Equipment Kits

KIT SOLUTIONS	50 = 1/2" ID 75 = 3/4" ID 100 = 1" ID 125 = 1-1/4" ID	BTU/hr Minimum Flow Capacity*						
	PART NUMBER		THE BLUE HOSE™	SnapFast® QUICK-DISCONNECT	Swivel MAX® 1st SWIVEL	Swivel MAX® 2nd SWIVEL	Safety Quik® VALVE	RESTRAINING CABLE
Standard Kit (KIT)¹ The Dormont Blue Hose™ SnapFast Quick-Disconnect Restraining Cable	1650KIT36	77K	✓	✓				✓
	1650KIT48	68K	✓	✓				✓
	1650KIT60	60K	✓	✓				✓
	1675KIT36	218K	✓	✓				✓
	1675KIT48	180K	✓	✓				✓
	1675KIT60	158K	✓	✓				✓
	16100KIT36	379K	✓	✓				✓
	16100KIT48	334K	✓	✓				✓
	16100KIT60	294K	✓	✓				✓
Single Swivel MAX Kit (KITS)² The Dormont Blue Hose™ SnapFast Quick-Disconnect One Swivel MAX Swivel Restraining Cable	1650KITS36	72K	✓	✓	✓			✓
	1650KITS48	63K	✓	✓	✓			✓
	1650KITS60	56K	✓	✓	✓			✓
	1675KITS36	203K	✓	✓	✓			✓
	1675KITS48	167K	✓	✓	✓			✓
	1675KITS60	147K	✓	✓	✓			✓
	16100KITS36	353K	✓	✓	✓			✓
	16100KITS48	310K	✓	✓	✓			✓
	16100KITS60	274K	✓	✓	✓			✓
Double Swivel MAX Kit (KIT2S)³ The Dormont Blue Hose™ SnapFast Quick-Disconnect Two Swivel MAX Swivels Restraining Cable	1650KIT2S36	69K	✓	✓	✓	✓		✓
	1650KIT2S48	60K	✓	✓	✓	✓		✓
	1650KIT2S60	54K	✓	✓	✓	✓		✓
	1675KIT2S36	193K	✓	✓	✓	✓		✓
	1675KIT2S48	160K	✓	✓	✓	✓		✓
	1675KIT2S60	140K	✓	✓	✓	✓		✓
	16100KIT2S36	336K	✓	✓	✓	✓		✓
	16100KIT2S48	295K	✓	✓	✓	✓		✓
	16100KIT2S60	261K	✓	✓	✓	✓		✓
Safety Quik Kit (KITCF)⁴ The Dormont Blue Hose™ Safety Quik Quick-Disconnect Restraining Cable	1650KITCF36	77K	✓				✓	✓
	1650KITCF48	68K	✓				✓	✓
	1650KITCF60	60K	✓				✓	✓
	1675KITCF36	218K	✓				✓	✓
	1675KITCF48	180K	✓				✓	✓
	1675KITCF60	158K	✓				✓	✓
	16100KITCF36	379K	✓				✓	✓
	16100KITCF48	334K	✓				✓	✓
	16100KITCF60	294K	✓				✓	✓
Safety Quik Single Swivel MAX Kit (KITCFS)⁵	1650KITCFS36	72K	✓		✓		✓	✓
	1650KITCFS48	63K	✓		✓		✓	✓
	1650KITCFS60	56K	✓		✓		✓	✓
	1675KITCFS36	203K	✓		✓		✓	✓
	1675KITCFS48	161K	✓		✓		✓	✓
	1675KITCFS60	147K	✓		✓		✓	✓
	16100KITCFS36	353K	✓		✓		✓	✓
	16100KITCFS48	310K	✓		✓		✓	✓
	16100KITCFS60	274K	✓		✓		✓	✓

¹ Includes Full Port Gas Valve and (2) 90° Street Elbows
 ² Includes Full Port Gas Valve and (1) 90° Street Elbow
 ³ Includes Full Port Gas Valve
 ⁴ Includes (2) 90° Street Elbows
 ⁵ Includes (1) 90° Street Elbow

*BTU/hr Minimum Flow Capacity (0.64 Sp.Gr., 1000 BTU/hr Natural Gas at 0.5" w.c. pressure drop)
 ADDITIONAL CONFIGURATIONS ARE AVAILABLE IN OUR CATALOG.



Add PS to the end of any part number to include the Safety-Set® wheel placement system



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.



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

063017

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

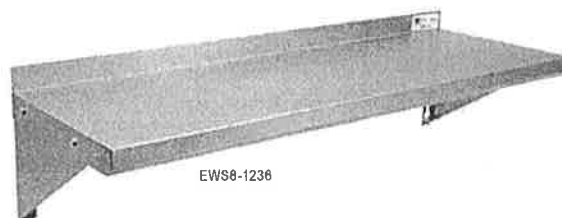
"EWS8" WALL SHELVES - STAINLESS STEEL 18GA



W/ 1.5" REAR RISER

FEATURES:

- TYPE 430 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH
- FINISHED W/ A SAFETY STALLION FRONT EDGE
- 1-1/2" TURNED UP BACKSPLASH
- 12" OR 16" DEPTH
- SHIPPED KNOCKED-DOWN, EASY-TO-ASSEMBLE (MOST SHIP UPS)
- ALL MODELS ARE NSF CERTIFIED

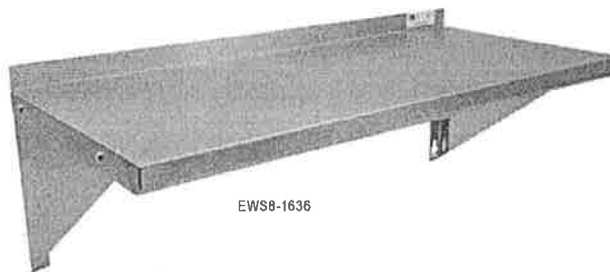


CONSTRUCTION:

- STAINLESS STEEL SHELVES ARE TIG WELDED
- EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE

MATERIAL:

- SHELF: 18 GAUGE TYPE 430 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH
- BRACKETS: 18 GAUGE TYPE 430 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH

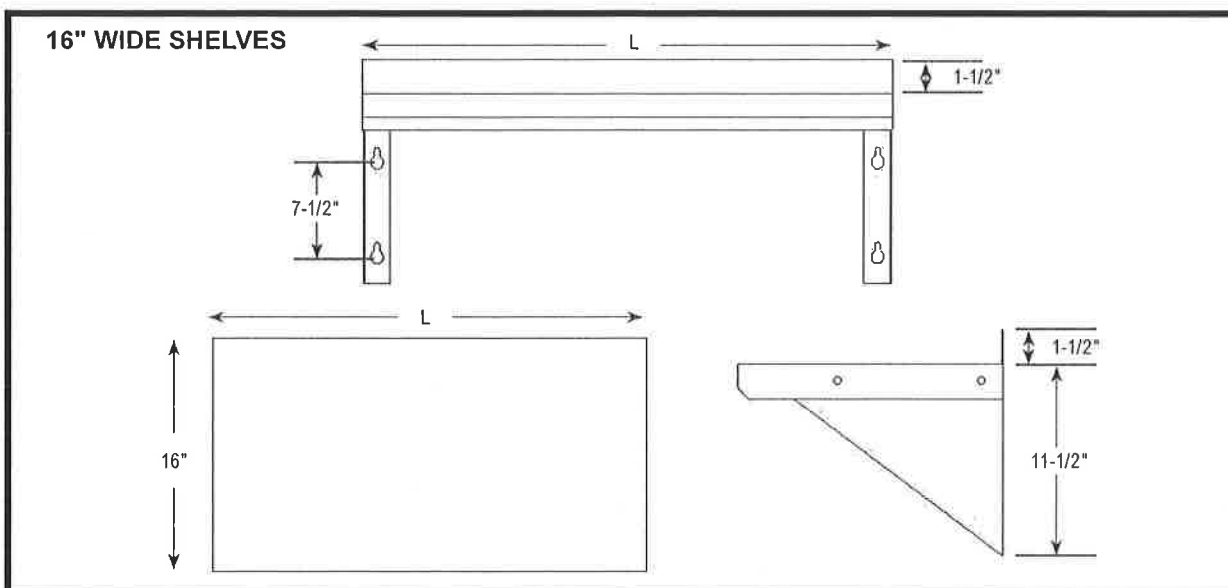
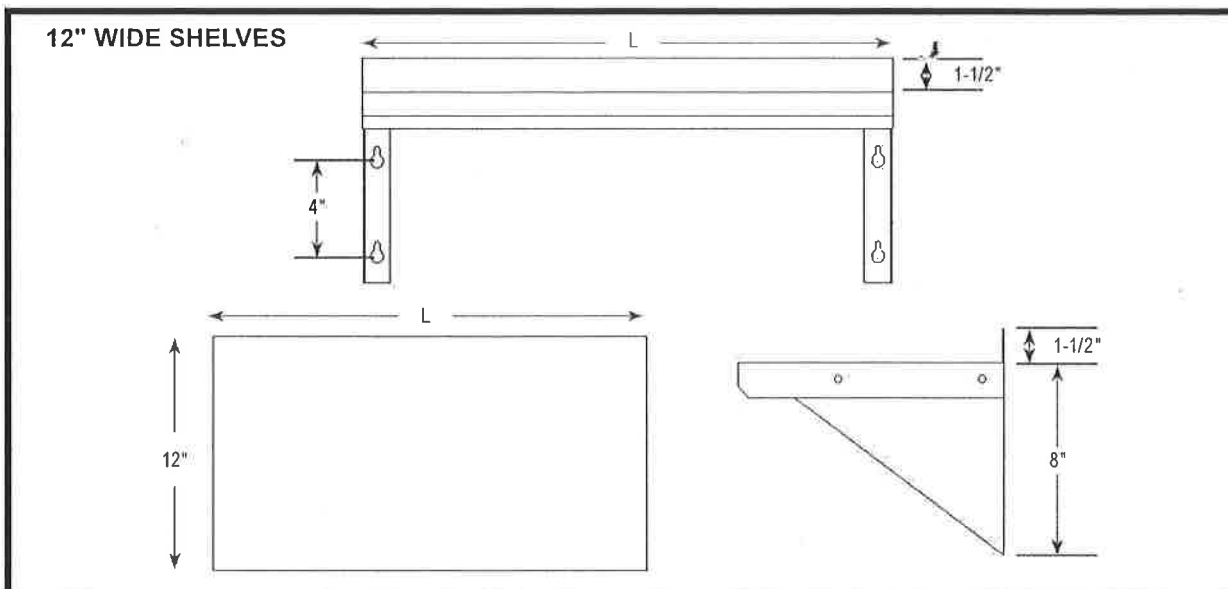


18GA STAINLESS STEEL F

12" WIDE	QTY	16" WIDE	QTY
EWS8-1224		EWS8-1624	
EWS8-1236		EWS8-1636	
EWS8-1248		EWS8-1648	
EWS8-1260		EWS8-1660	
EWS8-1272		EWS8-1672	
EWS8-1284		EWS8-1684	
EWS8-1296		EWS8-1696	

UNITS 6 FT. AND LARGER ARE FURNISHED WITH 3 SUPPORT BRACKETS.

DETAILED SPECIFICATIONS



18GA STAINLESS STEEL WALL SHELF

LENGTH	12" WIDE	WT. (LBS)	16" WIDE	WT. (LBS)
24"	EWS8-1224	8	EWS8-1624	10
36"	EWS8-1236	12	EWS8-1636	14
48"	EWS8-1248	16	EWS8-1648	18
60"	EWS8-1260	21	EWS8-1660	24
72"	EWS8-1272	25	EWS8-1672	30
84"	EWS8-1284	29	EWS8-1684	35
96"	EWS8-1296	33	EWS8-1696	38

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"
 John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



3601 S. Banker St. • Effingham, IL 62401 • PO BOX 609 • quotes@johnboos.com

www.johnboos.com

063017

385

MINI Series

A truly professional mixer for small preparations!

The Minipro is light, quick and efficient with a detachable foot allowing for simple and easy maintenance. It is the perfect mixer with easily interchangeable attachments.



Accessories (included)



Emulsifying cutter blade



Standard cutter blade



Batter blade



Dairy blade

Accessories (sold separately)



Graduated cup
1 litre / 40 oz + cover



Stainless steel cup 3 litres
+ cover

MiniPro

By **Dynamic**

Detachable Shaft



Q3 / 1gl.



0 - 13000 R.P.M.



IDEAL FOR PASTRY, CHOCOLATE, SOUPS AND SAUCES...



MiniPro Detachable shaft + all blades

Ref. MX070.1

MiniPro with all blades includes : 1 MiniPro + 1 emulsifying blade + 1 standard blade + 1 batter blade + 1 dairy blade

Total length:	395 mm / 15.5"
Shaft length:	160 mm / 7"
Diameter:	70 mm / 2.8"
Actual / shipping weight:	0.990 Kg / 2.20 lbs
Output:	200 W
Speed:	0 to 13000 R.P.M.



Specifications

F.O.B Sedalia, Missouri 65301



E303SW

OPTIONS:

- 3-phase wiring
- Drop type brackets for cutting board
- Stainless steel feet
- Adapter plates
- Insets/Inset Covers
- Dish Shelf
- Trayslides & Workshelves
- Foodshields

AGENCY LISTINGS:



DUKE MANUFACTURING CO.
 2305 N. Broadway
 St. Louis, MO 63102

800.735.3853 Toll Free
 314.231.1130 In Missouri
 314.231.5074 Fax
www.dukemfg.com

SS-DM-0004-AFS-05

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

**AeroHot™ Foodservice
 Hot Food Units - Electric - Sealed Wells**

- E302SW/EP302SW** 2 top openings
- E303SW/EP303SW** 3 top openings
- E304SW/EP304SW** 4 top openings
- E305SW/EP305SW** 5 top openings

TOP:

- 20 gauge, stainless steel
- Die-stamped openings - 11-7/8" x 19-7/8"
- Poly carving board - 7"W x 1/2" thick with 18 gauge stainless steel support shelf and die-stamped brackets

HEAT COMPARTMENTS:

- Stainless steel die-formed 6-1/2" deep sealed well
- Individual well drains and drain valves
- Wet or dry use
- Single phase standard

BODY AND INTERIOR SHELF:

- 20 gauge, 430 Series stainless steel body
- 20 gauge, 43U Series stainless steel undershelf
- 430 Series stainless steel tubular legs with adjustable plastic feet

ELECTRICAL INFORMATION:

- 750 watt element under each compartment
- Wired to operate on 120, 208 or 240 Volt
- Single or Three phase
- AC current
- Each section with infinite switch
- Permanently wired, 6' long cord and plug provided

SHORT FORM SPECIFICATIONS:

AeroHot™ Foodservice - Hot Food - Electric - Sealed Wells.
 20 gauge tops w/ 430 series s/s body, under shelf and legs of heavy gauge 430 series s/s, 12"x 20" sealed hot food wells w/individual drains w/valves, infinite controls, s/s top w/1/2" thick x 7" wide poly carving board, s/s open base w/undershelf, 6' cord & plug, legs & feet. Portable units to have 5" dia. NSF approved swivel casters, 2 w/ locks, 9" pusher bar.

"EP" - prefix on model number denotes portable unit.

AEROHOT™ FOODSERVICE - HOT FOOD UNITS - ELECTRIC - SEALED WELLS

Catalog No. AFS-ELECSW

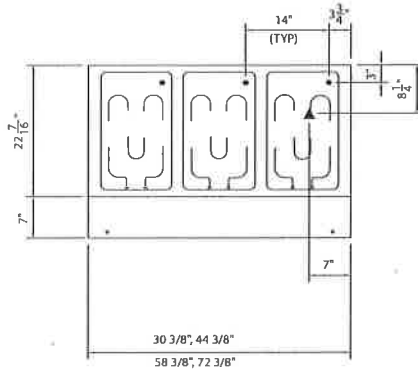
A.I.A. File No. 35-C-13

Aerohot

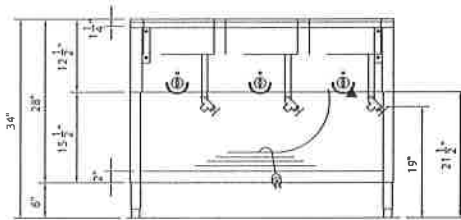
MODEL:

**Aerohot™ Foodservice
Hot Food Units - Electric - Sealed Well**

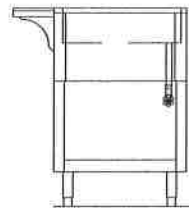
- E302SW/EP302SW 2 top openings
- E303SW/EP303SW 3 top openings
- E304SW/EP304SW 4 top openings
- E305SW/EP305SW 5 top openings



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

LEGEND	
▲	ELECTRICAL CONNECTION
"EP" = prefix on model number denotes portable unit	

DIMENSIONS: (Consult factory for 3-phase electrical requirements and other options.)

Freight Class: 85

Model	Length		Width		Height		Top Openings	Cube ft. Crated	Weight	
	in	cm	in	cm	in	cm			lbs	kg
E302SW/EP302SW	30-3/8	77.2	22-7/16	57.1	34	86.4	2	23.4	81/90	36.8/40.9
E303SW/EP303SW	44-3/8	112.8	22-7/16	57.1	34	86.4	3	32.5	107/114	48.6/51.8
E304SW/EP304SW	58-3/8	148.3	22-7/16	57.1	34	86.4	4	41.5	138/144	62.7/65.5
E305SW/EP305SW	72-3/8	183.9	22-7/16	57.1	34	86.4	5	50.5	165/172	75.0/78.2

ELECTRICAL SPECIFICATIONS: CONTACT FACTORY: Electric values & plug configurations change for 3 phase or when adding electric options.

Model	120 Volt - 750 watt elements			208 Volt - 750 watt elements			240 Volt - 750 watt elements		
	Watts	Amps	NEMA	Watts	Amps	NEMA	Watts	Amps	NEMA
E302SW/EP302SW	1500	12.5	5-15	1500	7.2	6-20	1500	6.3	6-20
E303SW/EP303SW	2250	18.8	L5-30	2250	10.8	6-20	2250	9.4	6-20
E304SW/EP304SW	3000	25.0	5-50	3000	14.4	6-20	3000	12.5	6-20
E305SW/EP305SW	3750	31.3	5-50	3750	18.0	L6-30	3750	15.6	6-20

Cord and NEMA plug included

DUKE MANUFACTURING CO.

2305 N. Broadway
St. Louis, MO 63102

800.735.3853 Toll Free
314.231.1130 In Missouri
314.231.5074 Fax
www.dukemfg.com



Specification subject to change

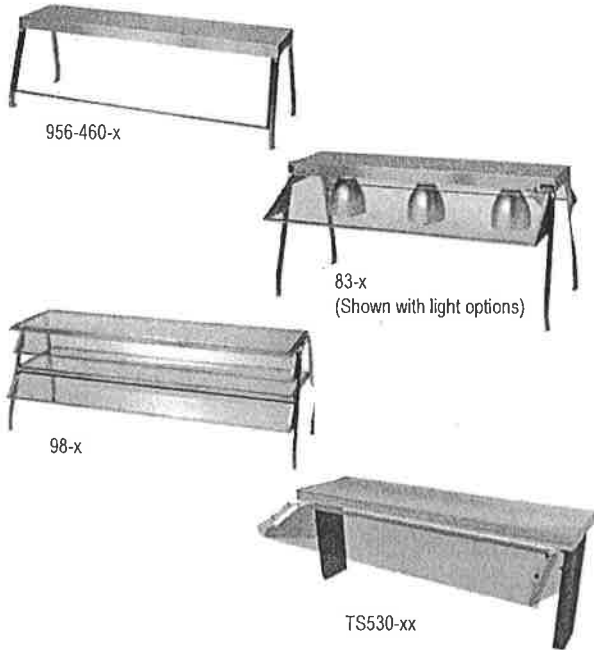
05/11
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"Your Solutions Partner"

Specifications

F.O.B Sedalia, Missouri 65301



Approval Stamp(s):

AEROSERV - SERVING SYSTEMS - SHELVES

PRODUCT INFORMATION:

PROJECT: _____
 ITEM: _____
 QUANTITY: _____

MODEL:

AeroServ Serving Systems Shelving

- 956-x Serving Shelves - 10-1/2" W
- 956-460-x Serving Shelves - 10-1/2"W and protector panel
- 83x Buffet Shelves - 10-1/2W
- 98x Glass Display Shelves - 16"W
- TS530-x Self-Service Canopies - shelf 13"W

FRAMES:

- 956-x, 98x, 83x 3/4" square stainless steel tube
- 956-460-x 3/4" square stainless steel tube
- TS530-xx heavy gauge painted steel with edges flanged down

GUARDS:

- 956-460-x With 1/4" thick tempered glass protector panels
- 98x Glass guards mounted on adjustable stainless brackets with exposed glass edges bound in stainless channels
- 83-x Glass guards clear counter top by 12"
- TS530-xx Flip-up 1/4" acrylic panels

SIZES:

956-x, 83x, 956-460x, 98x and TS530-xx shelves available in the following lengths: 30-3/8", 44-3/8", 58-3/8", 72-3/8"

TS530-xx Canopies in following lengths: 31-5/8", 45-5/8", 59-5/8", 73-5/8"

SHORT FORM SPECIFICATIONS:

Duke AeroServ Cafeteria Counters - Shelving. 956 Series and 83x Series shelves shall be constructed of heavy gauge stainless steel, with edges flanged down 2" and supported on formed, 3/4" square stainless steel tubular brackets. These shelves shall be 10-1/2" wide. 956 Series serving shelves shall extend 14" above counter top and be available with or without glass protector panel. 856 shelves will not accommodate No. 546 Telescope Cover. 83x Series shelves shall extend 20" above counter surface. The guards are glass and will clear top by 12", permitting easy self-service of food. The 98x Series of glass display shelves shall be 16" wide and have glass set in a rectangular frame made of 3/4" square stainless steel tubing. Glass to be flush with the top of the frame. Upright supports shall be formed. 3/4" square stainless steel tubular brackets. The top shelf on the 98x Series extends 20" above counter top with bottom shelf located in 8" below top shelf. Sneeze guards to be mounted on adjustable stainless steel brackets with exposed glass edges bound in stainless steel channels. TS530-xx Series canopies to have clear plexiglass flip-up food shields. Heavy gauge painted steel shelf and upright supports. Available in twelve powder coat paint colors. When shelves with lights or heat lamps are mounted to unit, unit may not be UL listed.

Catalog No. ASC-SHELVES

A.I.A. File No. 35-C-13

OPTIONS:

- Radiant Heat Rods (HT) - (956-x, 83x Series, TS530-x Series) (specify voltage)
- Fluorescent Lights (FL) (956-x, 98-x, 83-x, TS530-xx Series)
- Bullet-type Heat Lamps (BL) (83x)
- Food shield on one side only
- Bullet-type incandescent lights (BI) (83x)
- End enclosures (956-x, 98x, 83x, TS530-x Series)
- Stainless protector panel (956-461-x)
- Stainless shelves (98x)
- Special lengths
- Special guards

AGENCY LISTINGS:



DUKE MANUFACTURING CO.
 2305 N. Broadway
 St. Louis, MO 63102

800.735.3853 Toll Free
 314-231-1130 In Missouri
 314.231.5074 Fax
 www.dukemfg.com

DSB-13

A.I.A. File No. 35-C-13

Catalog No. ASC-SHELVES

AEROSERV - SERVING SYSTEMS - SHELVES



AeroServ Serving Systems - Shelving

- 956-x Serving Shelves - 10-1/2"W
- 956-460-x Serving Shelves - 10-1/2"W and protector panel
- 83X Buffet Shelves - 10-1/2"W
- 98x Glass Display Shelves - 16W
- TX530-xx Self-Service Canopies - shelf 13"W

Serving Shelves

FREIGHT CLASS 85

Model		Length		Width		Height		Cube ft. crated	Weight			
W/Glass Protector	Shelf Only	in.	cm	in.	cm	in.	cm		W/Protector		Shelf Only	
		lbs.	kg	lbs.	kg							
956-460-2	956-2	30-3/8	77.2	10-1/2	26.7	14	35.6	6.7	32	14.6	23	10.5
956-460-3	956-3	44-3/8	112.8	10-1/2	26.7	14	35.6	9.3	40	18.2	31	14.1
956-460-4	956-4	58-3/8	148.3	10-1/2	26.7	14	35.6	11.9	50	22.7	48	21.8
956-460-5	956-5	72-3/8	183.9	10-1/2	26.7	14	35.6	14.5	58	26.4	50	22.7

Deluxe Glass Display Shelves

FREIGHT CLASS 85

Model	Length		Width		Height		Cube ft. crated	Weight	
	in.	cm.	in.	cm	in.	cm		lbs.	kg
982	30-3/8	77.2	16	40.6	20	50.8	11.8	50	22.7
983	44-3/8	112.8	16	40.6	20	50.8	16.3	65	29.6
984	58-3/8	148.3	16	40.6	20	50.8	20.1	80	36.4
985	72-3/8	183.9	16	40.6	20	50.8	27.0	100	45.5

Deluxe Buffet Shelves

FREIGHT CLASS 85

Model	Length		Width		Height		Cube ft. crated	Weight	
	in.	cm.	in.	cm	in.	cm		lbs.	kg
836	30-3/8	77.2	10-1/2	26.7	20	50.8	8.6	40	18.2
837	44-3/8	112.8	10-1/2	26.7	20	50.8	11.8	48	21.8
838	58-3/8	148.3	10-1/2	26.7	20	50.8	15.1	68	30.9
839	72-3/8	183.9	10-1/2	26.7	20	50.8	18.4	98	44.6

When ordering units with extras, specify: Radiant Heat Rod (HT) (specify voltage); Fluorescent Lights (FL), Bullet-Type Heat Lamps (BL), Bullet-Type Incandescent Lamps (BI); Radiant Heat Rod - available 120/208/240 volt - 1 Phase. Others - available 120 volt - 1 Phase. only BI & BL - Not available on 956 Shelves

FREIGHT CLASS 85

Self-Service Canopies - available with Fluorescent Lights (FL) and Heat Strips, with lights (HL). Also available in stainless steel

Model	Length		Width		Height		Cube ft. crated	Weight* (approx.)	
	in.	cm.	in.	cm	in.	cm		lbs.	kg
TS530-32	31-5/8	80.4	31-1/2	80.0	18	45.3	12.9	45	20.5
TS530-46	45-5/8	116.0	31-1/2	80.0	18	45.3	17.9	53	24.1
TS530-60	59-5/8	151.5	31-1/2	80.0	18	45.3	22.9	73.	33.2
TS530-84	73-5/8	222.6	31-1/2	80.0	18	45.3	27.8	98	44.6



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 2305 N. Broadway
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Specification subject to change

06/08

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Food Bars

Table Top

Models 6FBRTT - 6 ft. (182 cm), 5FBRTT - 5 ft. (162 cm)
4FBRTT - 4 ft. (130 cm)

Features & Benefits

- Easily turns any 4 - 6 foot (122 - 182 cm) table into a profit producing food bar. Beautifully showcases cold food offerings and/or beverages.
- Will accommodate 3 - 5 each GN 1/1 Full Size Food Pans, and Fractional Size Food Pans with Divider Bars.
- Double-wall polyethylene construction provides extra strength, durability and reliability. Scratch-resistant textured exterior. Simple to clean - just wipe off.
- Thick foamed-in-place polyurethane insulation maintains food temperatures and holds ice cold for hours. Provides added structural strength.
- Drain plug is included to offer quick and easy clean up.
- Standard accessories include protective sneeze guard, made from NSF listed material. Accommodates self-service from both sides.
- Optional accessories include Divider Bars, Crock Holder, and Salad Bowl Holders.
- Non-electrical.
- Easy to assemble.
- Available in 15 colors.

6 ft. (182 cm) model holds 1 each Salad Bowl Holder (SBH18 or SBH15) and 3 each Crock Holders (CPH3)

5 ft. (162 cm) model holds 1 each Salad Bowl Holder (SBH18 or SBH15) and 2 each Crock Holders (CPH3)

4 ft. (130 cm) model holds 1 each Salad Bowl Holder (SBH18 or SBH15) and 1 each Crock Holder (CPH3)

6 ft. (182 cm) model holds 5 each GN 1/1 Full or holds Fractional Size Food Pans with DIV12 and DIV20 Divider Bars

5 ft. (162 cm) model holds 4 each GN 1/1 Full or holds Fractional Size Food Pans with DIV12 and DIV20 Divider Bars

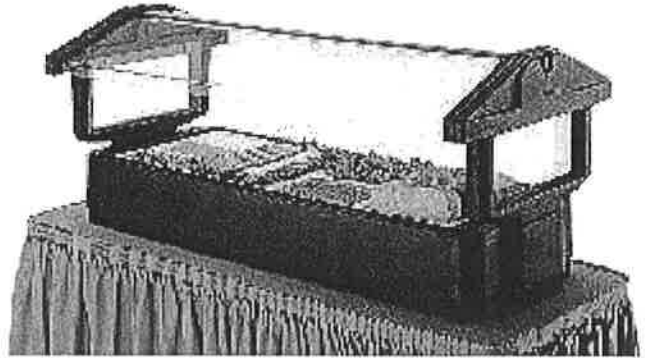
4 ft. (130 cm) models hold 3 GN 1/1 Full or holds Fractional Size Food Pans with DIV12 and DIV20 Divider Bars

Item No. _____

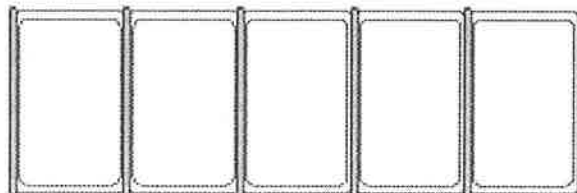
Specifier Identification No. _____

Model No. _____

Quantity _____



5FBRTT



Approvals



Food Bars

Table Top

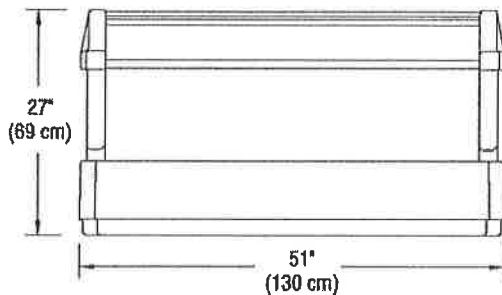
Models 6FBRTT - 6 ft. (182 cm), 5FBRTT - 5 ft. (162 cm)
4FBRTT - 4 ft. (130 cm)

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____



Code	Description	GN 1/1 Full Size Food Pan Capacity	Exterior Dimensions L x W x H	Case lbs./cube Kg/m ³
6FBRTT	6 ft. (182 cm) Table Top Food Bar	5	71 ⁷ / ₁₆ " x 32 ⁷ / ₈ " x 27" (182 x 83 x 69 cm)	111 (17.57) 50,5 (0,49)
5FBRTT	5 ft. (162 cm) Table Top Food Bar	4	63 ³ / ₄ " x 32 ⁷ / ₈ " x 27" (162 x 83 x 69 cm)	98 (16.26) 45 (0,455)
4FBRTT	4 ft. (130 cm) Table Top Food Bar	3	51" x 32 ⁷ / ₈ " x 27" (130 x 83 x 69 cm)	85 (16.26) 39 (0,455)

Divider Bars

- DIV12 DIV20

3-Crock Holder

- CPH3 (holds 1.5 qt. (1,4 L) and 2.7 qt. (2,4 L) crocks)

Salad Bowl Holders

- SBH15 (holds one 15" (38 cm) bowl, 3 crocks)
 SBH18 (holds one 18" (45,7 cm) bowl)

- | | | |
|--|--|---|
| <input type="checkbox"/> Black (110) | <input type="checkbox"/> Slate Blue (401) | <input type="checkbox"/> Brick Red (402) |
| <input type="checkbox"/> Coffee Beige (157) | <input type="checkbox"/> Dark Brown (131) | <input type="checkbox"/> Cold Blue (159) |
| <input type="checkbox"/> Navy Blue (186) | <input type="checkbox"/> Dusty Rose (400) | <input type="checkbox"/> Gray (180) |
| <input type="checkbox"/> Green (519) | <input type="checkbox"/> Hot Red (158) | <input type="checkbox"/> Granite Gray (191) |
| <input type="checkbox"/> Granite Green (192) | <input type="checkbox"/> Granite Red (193) | <input type="checkbox"/> Granite Sand (194) |

Divider Bar:

- White (148) Clear (035)

Crock Holder and Salad Bowl Holder:

- White (148)

RALPH BUNCHE ACADEMY
(Subject to change for nonstock equipment)

POC	TYPE	PHASE	VOLTS	PANEL SIZE	MAIN BREAKER SIZE	ESTIMATED LOAD (AMPS)	NATURAL GAS		WATER POC	WASTE POC
							BTU/H	POC		
1	Cook	3	120/208	200	200	108	1,041,000	2"	1"	See note 8
2	MUA	3	120/208				160,950	1" see note 7		1" see note 4
3	Prep/Wash	3	120/208	200	200	86	274,000	1"	1"	See note 8
4	Dinning 1	1	120/208	150	150	105	75,000	1"	1/2"	See note 8
5	Dinning 2	1	120/208	150	150	78	75,000	1"		
6	Dinning 3	1	120/208	150	150	78	75,000	1"		
7	Dinning 4	1	120/208	150	150	78	75,000	1"		
TOTAL						534.0	1,775,950			
KEY NOTES										
1	Client to provide a water pressure regulator to deliver minimum 35 PSI to maximum 60 PSI, and a back flow preventer.									
2	Client to provide soft water. Any water supply with over 3 grains per gallon is considered hard water and requires conditioning.									
3	Client shall provide and install a grease trap.									
4	Condensate drains to be indirectly connected to sewer line by G.C.									
5	Sprinkler system if required not included in above, client to provide riser, valve, alarm and connection to each module.									
6	Client to provide a gas pressure regulator to deliver 10" for Natural gas of water column of pressure to each point of connection									
7	Gas MUA point of connection on the roof by G.C.									
8	Multiple plumbing fixture and waste vents stub-outs under the units floor. All waste connections to be connected by G.C.									
<p>These are estimations only, requirements may change per project specifics. Data, Phone, Security and Fire Alarm by others</p>										



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)

07/09/2018

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER AssuredPartners of Illinois, LLC Four Westbrook Corporate Ctr Suite 500 Westchester IL 60154	CONTACT NAME: Sue Allen PHONE (A/C, No, Ext): (800)894-9091 E-MAIL ADDRESS: Susan.Allen@assuredpartners.com	FAX (A/C, No): (630)990-9098
	INSURER(S) AFFORDING COVERAGE	
INSURED Kitchens To Go, built by Carlin, a Division of GRS Holding, LLC 131 W. Jefferson Ave. #223 Naperville IL 60540	INSURER A: Twin City Fire Insurance Company	NAIC # 29459
	INSURER B: Hartford Accident and Indemnity Company	22357
	INSURER C: Travelers Property & Casualty Ins Co of America	25674
	INSURER D:	
	INSURER E:	

COVERAGES **CERTIFICATE NUMBER:** 18-19 MASTER **REVISION NUMBER:**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

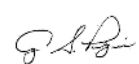
INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input checked="" type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER:	Y		83CESOA9994	07/10/2018	07/10/2019	EACH OCCURRENCE \$ 1,000,000
	DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 300,000						
B	<input type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input checked="" type="checkbox"/> HIRED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input checked="" type="checkbox"/> NON-OWNED AUTOS ONLY			83UECIU2910	07/10/2018	07/10/2019	COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000
	BODILY INJURY (Per person) \$						
A	<input checked="" type="checkbox"/> UMBRELLA LIAB <input checked="" type="checkbox"/> OCCUR <input type="checkbox"/> EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE <input type="checkbox"/> DED <input checked="" type="checkbox"/> RETENTION \$ 10,000			83HUSL8431	07/10/2018	07/10/2019	EACH OCCURRENCE \$ 5,000,000
	AGGREGATE \$ 5,000,000						
C	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	N/A		QT6608J906765TIL18	06/01/2018	06/01/2019	PER STATUTE OTH-ER
	E.L. EACH ACCIDENT \$						
	E.L. DISEASE - EA EMPLOYEE \$						
	E.L. DISEASE - POLICY LIMIT \$						
	Leased/Rented Equipment						Any one Item Limit \$100,000 Deductible \$5,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

Oakland Unified School District, its governing board, agents, representatives, employees, trustees, officers, consultants, and volunteers are listed as additional insureds on a primary basis with respect to the General Liability and Auto coverage, when required by written contract or written agreement.

A Waiver of Subrogation is issued on behalf of Oakland Unified School District for the General Liability and Auto coverage when required by written contract or written agreement.

CERTIFICATE HOLDER **CANCELLATION**

Oakland Unified School District 100 Broadway, Suite 680 Oakland CA 94607	SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE 
--	--

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CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)

07/09/2018

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

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PRODUCER AssuredPartners of Illinois, LLC Four Westbrook Corporate Ctr Suite 500 Westchester IL 60154	CONTACT NAME: Sue Allen PHONE (A/C, No, Ext): (800)894-9091 E-MAIL ADDRESS: Susan.Allen@assuredpartners.com	FAX (A/C, No): (630)990-9098
	INSURER(S) AFFORDING COVERAGE	
INSURED Kitchens To Go, built by Carlin, a Division of GRS Holding, LLC 131 W. Jefferson Ave. #223 Naperville IL 60540	INSURER A: Twin City Fire Insurance Company	NAIC # 29459
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	INSURER D:	
	INSURER E:	

COVERAGES **CERTIFICATE NUMBER:** 18-19 MASTER **REVISION NUMBER:**


THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input checked="" type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER:			83CESOA9994	07/10/2018	07/10/2019	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 300,000 MED EXP (Any one person) \$ Excluded PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMP/OP AGG \$ 2,000,000 Per Project - Max \$ 5,000,000
	<input type="checkbox"/> AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input checked="" type="checkbox"/> SCHEDULED AUTOS <input checked="" type="checkbox"/> HIRED AUTOS ONLY <input checked="" type="checkbox"/> NON-OWNED AUTOS ONLY			83UECIU2910	07/10/2018	07/10/2019	COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ Medical Payments \$ 5,000
A	<input checked="" type="checkbox"/> UMBRELLA LIAB <input checked="" type="checkbox"/> OCCUR <input type="checkbox"/> EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE <input type="checkbox"/> DED <input checked="" type="checkbox"/> RETENTION \$ 10,000			83HUSL8431	07/10/2018	07/10/2019	EACH OCCURRENCE \$ 5,000,000 AGGREGATE \$ 5,000,000
	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below						PER STATUTE OTH-ER E.L. EACH ACCIDENT \$ E.L. DISEASE - EA EMPLOYEE \$ E.L. DISEASE - POLICY LIMIT \$
C	Leased/Rented Equipment			QT6608J906765TIL18	06/01/2018	06/01/2019	Any one Item Limit \$100,000 Deductible \$5,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

RE: Ralph J. Bunche Continuation High School
 The following are included as Additional Insured on General Liability when required by written contract:
 Oakland Unified School District, members of the Districts Governing Board, and the officers, agents, employees and volunteers.

CERTIFICATE HOLDER **CANCELLATION**

Oakland Unified School District 1000 Broadway Suite 680 Oakland CA 94607	SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE 
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DIVISION OF FACILITIES PLANNING & MANAGEMENT ROUTING FORM

Project Information

Project Name	Ralph Bunche High School CTE Kitchen Project	Site	309
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Basic Directions

Services cannot be provided until the contract is fully approved and a Purchase Order has been issued.

Attachment Checklist	<input type="checkbox"/> Proof of general liability insurance, including certificates and endorsements, if contract is over \$15,000 <input type="checkbox"/> Workers compensation insurance certification, unless vendor is a sole provider
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Contractor Information

Contractor Name	Kitchens to Go Build by Carlin	Agency's Contact	Sam Prosperi		
OUSD Vendor ID #	V060056	Title	Project Manager		
Street Address	466 West Fallbrook Ave, Ste. 106	City	Fresno	State	CA
Telephone	559-276-0123	Policy Expires			
Contractor History	Previously been an OUSD contractor? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Worked as an OUSD employee? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		
OUSD Project #	17114				

Term

Date Work Will Begin	8-9-2018	Date Work Will End By <small>(not more than 5 years from start date)</small>	12-31-2018
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Compensation

Total Contract Amount	\$	Total Contract Not To Exceed	\$717,475.51
Pay Rate Per Hour (If Hourly)	\$	If Amendment, Changed Amount	\$
Other Expenses		Requisition Number	

Budget Information

If you are planning to multi-fund a contract using LEP funds, please contact the State and Federal Office before completing requisition.

Resource #	Funding Source	Org Key	Object Code	Amount
0000	Fund 25	3099000831	6274	\$64,475.51
6387	Fund 01	9126387802	6274	\$653,000.00

Approval and Routing (in order of approval steps)

Services cannot be provided before the contract is fully approved and a Purchase Order is issued. Signing this document affirms that to your knowledge services were not provided before a PO was issued.

	Division Head	Phone	510-535-7038	Fax	510-535-7082
1.	Director, Facilities Planning and Management				
	Signature	Date Approved	7/19/18		
2.	General Counsel, Department of Facilities Planning and Management				
	Signature	Date Approved			
3.	Deputy Chief, Facilities Planning and Management				
	Signature	Date Approved	7/23/18		
4.	Senior Business Officer, Board of Education				
	Signature	Date Approved			
5.	President, Board of Education				
	Signature	Date Approved			