

<b>Board Office Use: Legislative File Info.</b>	
File ID Number	18-1033
Introduction Date	8-8-2018
Enactment Number	
Enactment Date	



OAKLAND UNIFIED  
SCHOOL DISTRICT  
Community Schools. Growing Up Smart.

# 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

**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 18<sup>th</sup> 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.	<b>Design, Engineering and Build</b> Design and Engineering Health Dept. Submittal Package			\$ 10,042.50
2.	<b>Build</b> 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.	<b>ADA Ramp and Deck (See attached A-102 Sheet)</b> Delivery and installation			\$ 26,522.50
4.	<b>Equipment</b> (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](http://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
	<b>SUB TOTAL</b>	<b>\$ 717,475.51</b>
	Sales Tax	(Exempt)
	<b>TOTAL</b>	<b>\$ 717,475.51</b>

**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](http://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.

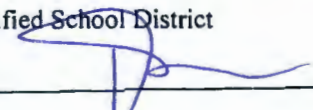
[Remainder of Page Intentionally Left Blank]

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

**DISTRICT:**

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

(Corporate Seal)

Governing Board Approval Date \_\_\_\_\_

Agenda Item No. \_\_\_\_\_

**OAKLAND UNIFIED SCHOOL DISTRICT**

\_\_\_\_\_  
Aimee Eng, President, Board of Education Date

\_\_\_\_\_  
Kyla Johnson-Trammell, Superintendent & Secretary, Board of Education Date

 7/23/18  
\_\_\_\_\_  
Timothy White, Deputy Chief, Facilities Planning and Management Date

APPROVED AS TO FORM:  
 8/3/18  
\_\_\_\_\_  
OUSD Facilities Legal Counsel Date

**EXHIBIT 1  
SCOPE OF WORK**

**[INSERTED BEHIND THIS PAGE]**



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Fresno, CA 93711  
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c: (630) 470-5176  
[sam@k-t-g.com](mailto: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](mailto: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 Prospero  
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		
<b>General Conditions</b>	<b>RBA</b>	<b>BKDW</b>
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	
<b>Design and Engineering</b>	<b>RBA</b>	<b>BKDW</b>
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	
<b>Modular Buildings</b>	<b>RBA</b>	<b>BKDW</b>
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		
<b>Decks, Docks, Ramps, Steps and Awnings</b>	<b>RBA</b>	<b>BKDW</b>
Decks, Ramps, Steps Design and Engineering		X
Decks, Ramps, Steps Installation		

<b>Site Work</b>	Awnings / Canopies	X	
		<b>RBA</b>	<b>BKDW</b>
	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	
<b>Building Installation</b>		<b>RBA</b>	<b>BKDW</b>
	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		
<b>Electrical</b>		<b>RBA</b>	<b>BKDW</b>
	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	
<b>Plumbing</b>		<b>RBA</b>	<b>BKDW</b>
	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**

<b>RBA</b>	Ralph J. Bunche Academy (Owner)
<b>BKDW</b>	Byrens Kim Design Works (Architect of Record)
<b>KTG</b>	Kitchens To Go built by Carlin
<b>Delineation of Responsibility</b>	
<b>KTG</b>	<b>Notes</b>
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
<b>KTG</b>	<b>Notes</b>
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
<b>KTG</b>	<b>Notes</b>
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.
<b>KTG</b>	<b>Notes</b>
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
<b>KTG</b>	<b>Notes</b>
<b>KTG</b>	<b>Notes</b>
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	
<b>KTG</b>	<b>Notes</b>
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.
<b>KTG</b>	<b>Notes</b>
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 \_\_\_\_\_

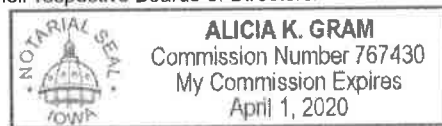


MERCHANTS BONDING COMPANY (MUTUAL)  
MERCHANTS NATIONAL BONDING, INC.

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 1<sup>st</sup> day of October, 2015, I have hereunto set my hand and caused my official seal to be affixed this 1<sup>st</sup> 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>
<b>Admitted Assets</b>	
<b>Cash and Invested Assets</b>	
Bonds	\$ 110,194,543
Common Stocks	42,207,824
Real Estate	13,480,691
Cash and Short-Term Investments	8,649,849
<b>Total Cash and Invested Assets</b>	<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
<b>Total Admitted Assets</b>	<u><u>\$ 200,412,135</u></u>
<b>Liabilities &amp; Surplus</b>	
<b>Liabilities</b>	
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
<b>Total Liabilities</b>	<u>79,218,293</u>
<b>Surplus</b>	<u>121,193,842</u>
<b>Total Liabilities and Policyholders' Surplus</b>	<u><u>\$ 200,412,135</u></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.

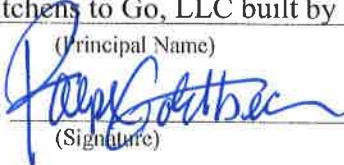
IN WITNESS WHEREOF, the Principal and Surety have executed this instrument this 25th day of May, 2018 by their duly authorized agents or representatives.

(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 \_\_\_\_\_

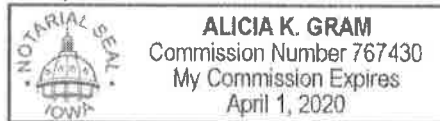


MERCHANTS BONDING COMPANY (MUTUAL)  
MERCHANTS NATIONAL BONDING, INC.

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 1<sup>st</sup> day of October, 2015, I have hereunto set my hand and caused my official seal to be affixed this 1<sup>st</sup> day of October, 2015.*



Dave Jones  
*Insurance Commissioner*

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>
<b>Admitted Assets</b>	
<b>Cash and Invested Assets</b>	
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>
<b>Liabilities &amp; Surplus</b>	
<b>Liabilities</b>	
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>
<b>Surplus</b>	<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**

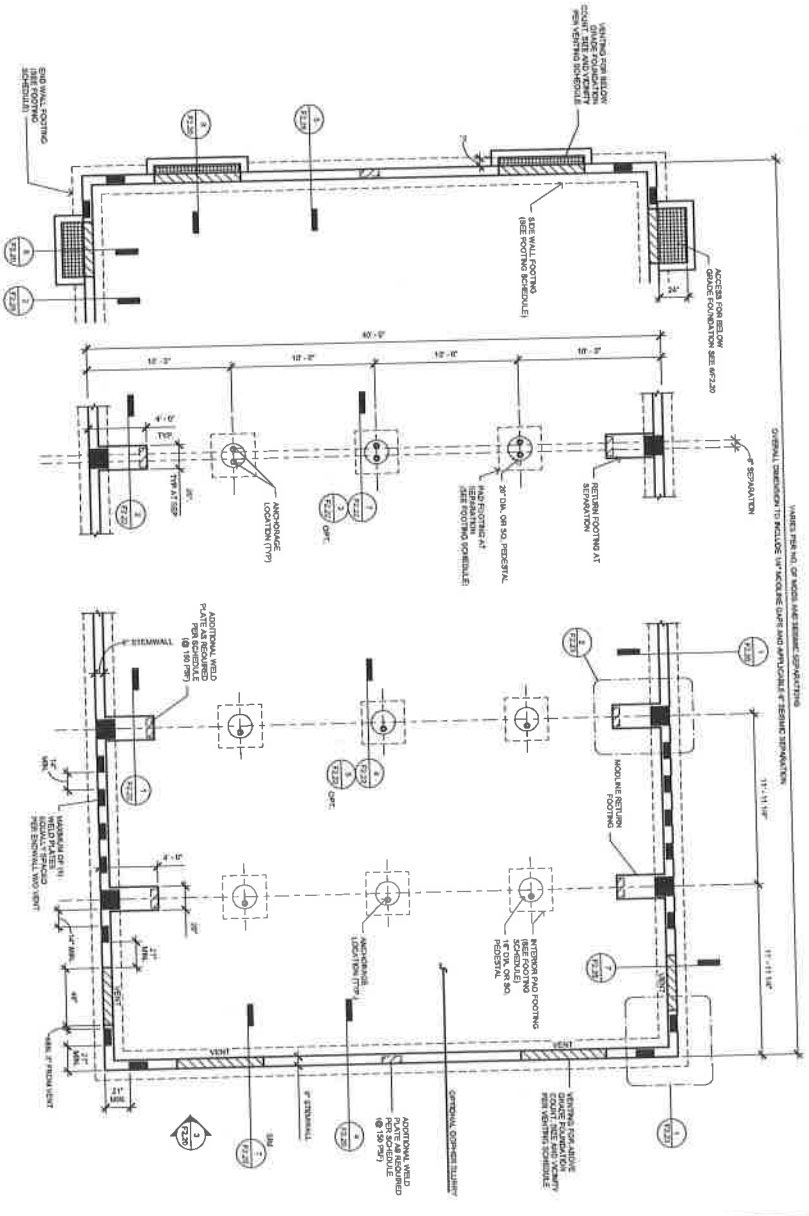
**Modular Kitchen and Cafeteria Construction Agreement**

**SECTION 6  
DRAWINGS AND SPECIFICATIONS**

**[INSERT DRAWINGS AND SPECIFICATIONS]**



VENT X - 7.20' W x 6.42' H VENT Y - 2.25' W x 1.90' H VENT Z - 1.00' W x 0.42' H	= 128 SF = 425 SF = 187 SF
VENT AREA REQ. = 800 SF = 44 SF	
VENT AREA AVAIL. = 2130 SF = 1737 SF	
VENT AREA REQ. = 1480 SF = 84 SF	
VENT AREA AVAIL. = 1732 SF = 1427 SF	
VENT AREA REQ. = 1280 SF = 128 SF	
VENT AREA AVAIL. = 1432 SF = 1432 SF	



- ABOVE GRADE FOUNDATION
- BELOW GRADE FOUNDATION
- STRIKE SEPARATION

**FOOTING SCHEDULE (WOOD FLOOR)**

DESIGN FLOOR LEVEL (L1)	SECT/WALL FOOTING	WINDWARD WALL FOOTING	FIN FOOTING
12' WIDE	12" WIDE	7" - 8" DIA.	3" x 6" x 24"
8" x 8" PIPE	8" WIDE	6" DIA.	3" x 6" x 24"
12' WIDE	12" WIDE	7" - 8" DIA.	3" x 6" x 24"
8" x 8" PIPE	8" WIDE	6" DIA.	3" x 6" x 24"
12' WIDE	12" WIDE	7" - 8" DIA.	3" x 6" x 24"
8" x 8" PIPE	8" WIDE	6" DIA.	3" x 6" x 24"
12' WIDE	12" WIDE	7" - 8" DIA.	3" x 6" x 24"
8" x 8" PIPE	8" WIDE	6" DIA.	3" x 6" x 24"

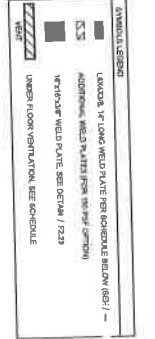
**FOOTING SCHEDULE (CONCRETE FLOOR)**

DESIGN FLOOR LEVEL (L1)	SECT/WALL FOOTING	WINDWARD WALL FOOTING	FIN FOOTING
8" x 15" PIPE	8" WIDE	7" - 8" DIA.	3" x 6" x 24"
12' WIDE	12" WIDE	7" - 8" DIA.	3" x 6" x 24"
8" x 8" PIPE	8" WIDE	6" DIA.	3" x 6" x 24"
12' WIDE	12" WIDE	7" - 8" DIA.	3" x 6" x 24"
8" x 8" PIPE	8" WIDE	6" DIA.	3" x 6" x 24"
12' WIDE	12" WIDE	7" - 8" DIA.	3" x 6" x 24"
8" x 8" PIPE	8" WIDE	6" DIA.	3" x 6" x 24"
12' WIDE	12" WIDE	7" - 8" DIA.	3" x 6" x 24"
8" x 8" PIPE	8" WIDE	6" DIA.	3" x 6" x 24"

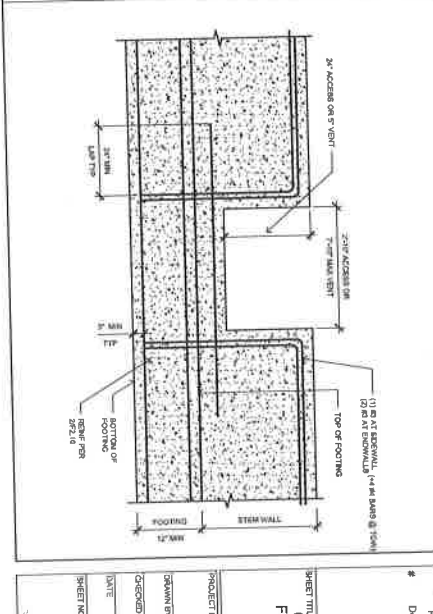
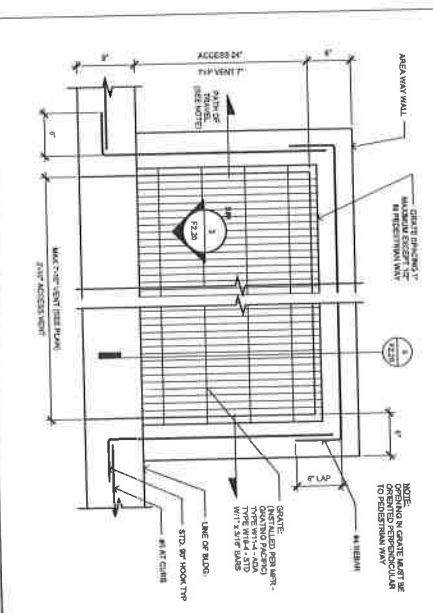
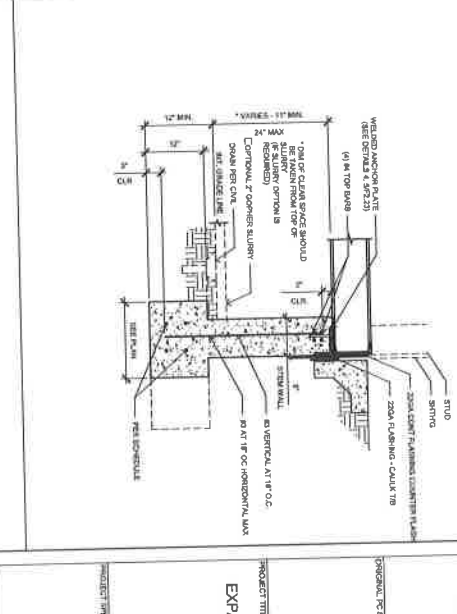
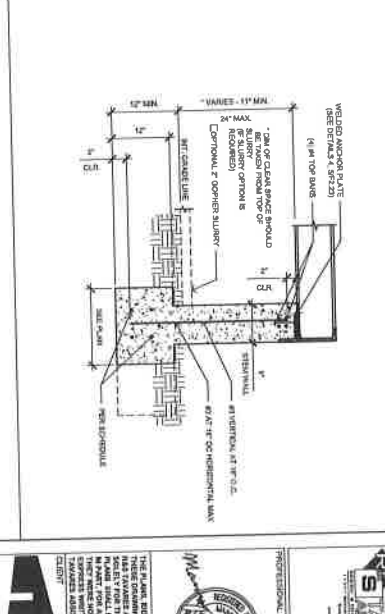
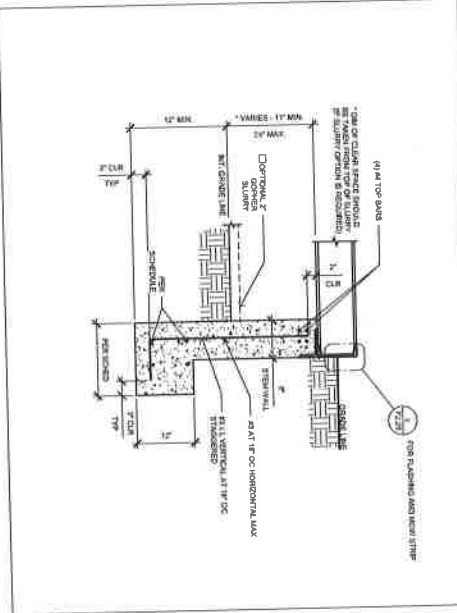
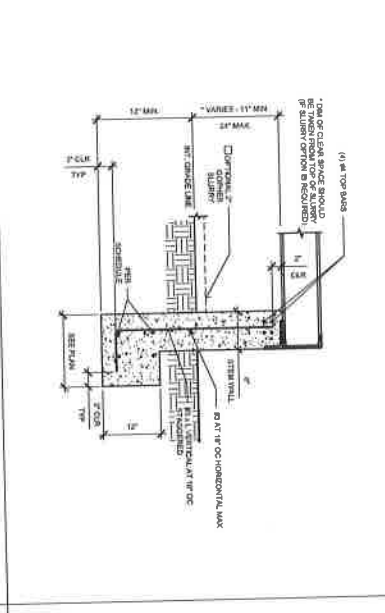
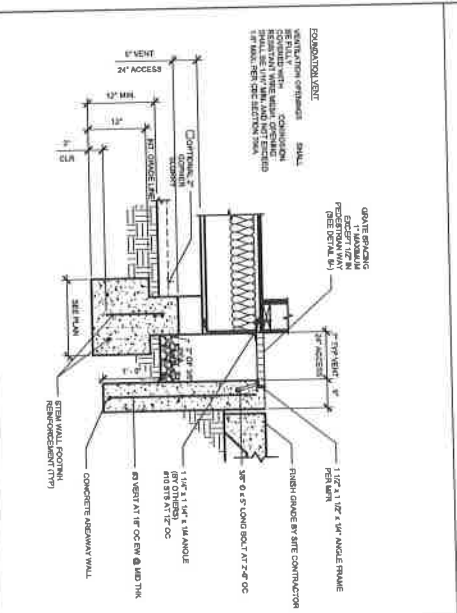
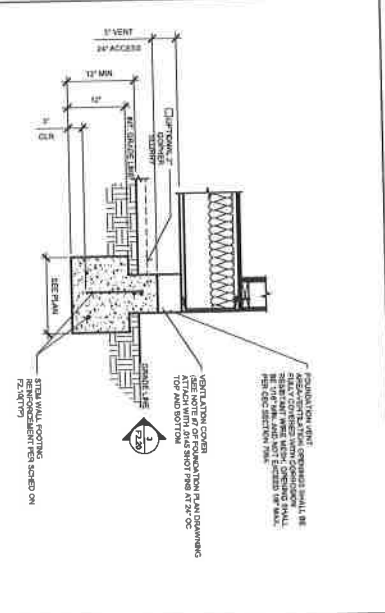
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**WELD PLATE SCHEDULE**

WELD PLATE	THICKNESS	LENGTH	LOCATION
WELD PLATE	1/2"	12"	WINDWARD WALL
WELD PLATE	1/2"	12"	FIN FOOTING
WELD PLATE	1/2"	12"	WINDWARD WALL
WELD PLATE	1/2"	12"	FIN FOOTING



<p><b>PROJECT TITLE</b> CONCRETE FOUNDATION PLAN</p> <p><b>CLIENT</b> CLASS LEASING LLC</p> <p><b>PROJECT NUMBER</b> 17116A</p> <p><b>DATE</b> 2017/06/06</p>	<p><b>REVISIONS</b></p> <table border="1"> <tr> <th>#</th> <th>Description</th> <th>Date</th> </tr> <tr> <td> </td> <td> </td> <td> </td> </tr> </table>	#	Description	Date				<p><b>PROJECT INFORMATION</b></p> <p>PROJECT NUMBER: 17116A</p> <p>DATE: 2017/06/06</p> <p>PROJECT TITLE: CONCRETE FOUNDATION PLAN</p> <p>CLIENT: CLASS LEASING LLC</p> <p>PROJECT LOCATION: 1251 Lakeview Blvd, Mendocino, CA 95921</p>	<p><b>DESIGNER</b> R. STAVARDES</p> <p><b>PROJECT NUMBER</b> 17116A</p> <p><b>DATE</b> 2017/06/06</p> <p><b>PROJECT TITLE</b> CONCRETE FOUNDATION PLAN</p>	<p><b>PROJECT INFORMATION</b></p> <p>PROJECT NUMBER: 17116A</p> <p>DATE: 2017/06/06</p> <p>PROJECT TITLE: CONCRETE FOUNDATION PLAN</p> <p>CLIENT: CLASS LEASING LLC</p> <p>PROJECT LOCATION: 1251 Lakeview Blvd, Mendocino, CA 95921</p>
#	Description	Date								



**CLASS LEASING LLC**  
1521 Harbor Boulevard  
Newport, CA 92571

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

Revision Schedule  
# Description Date

SHEET TITLE  
**CONCRETE FOUNDATION DETAILS**

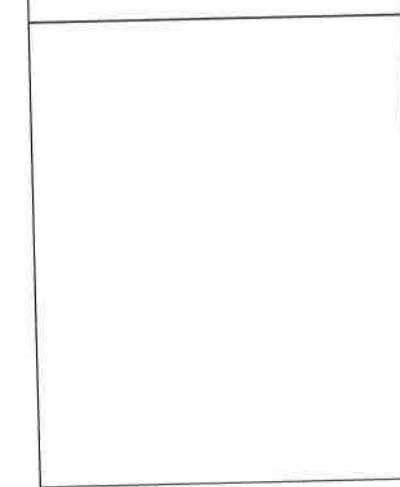
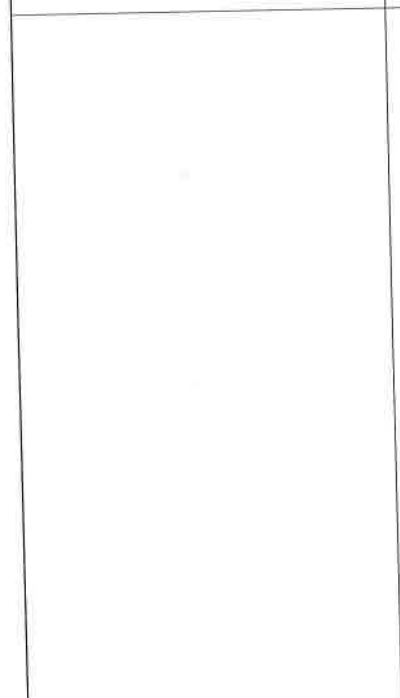
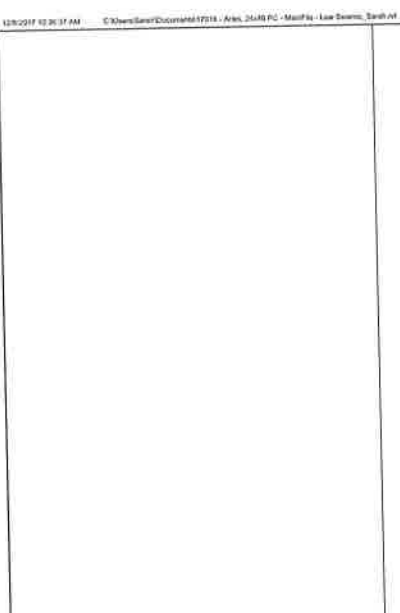
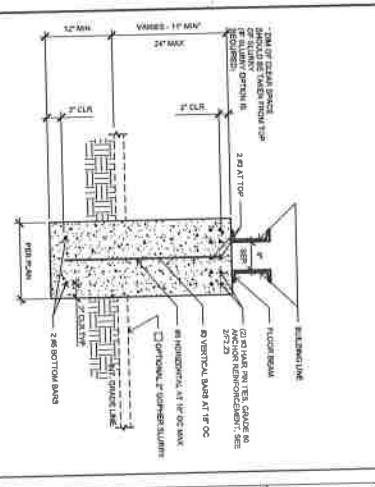
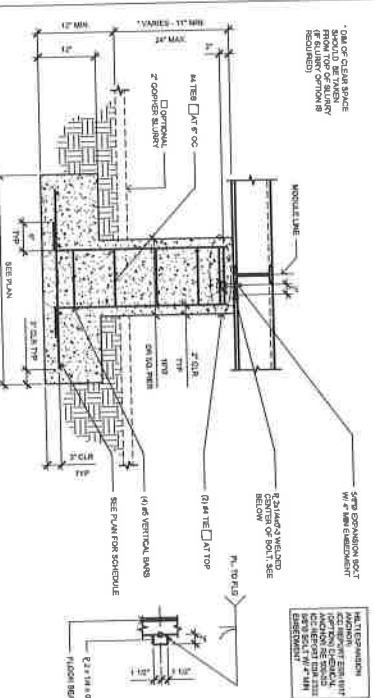
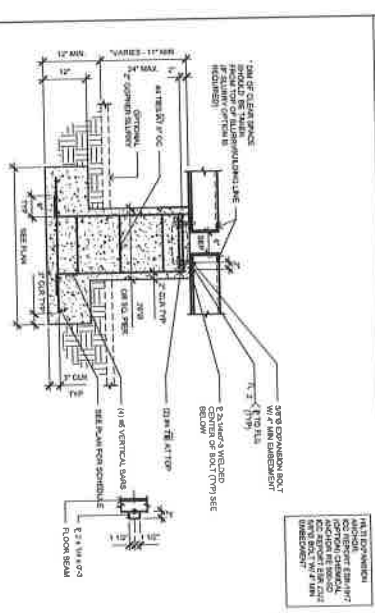
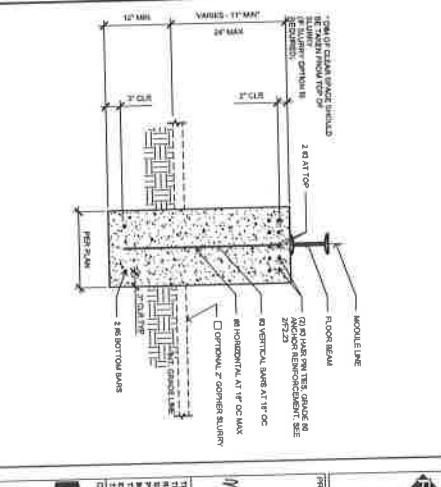
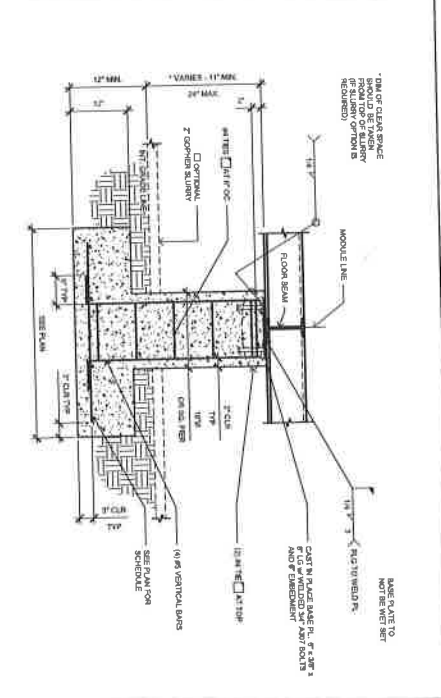
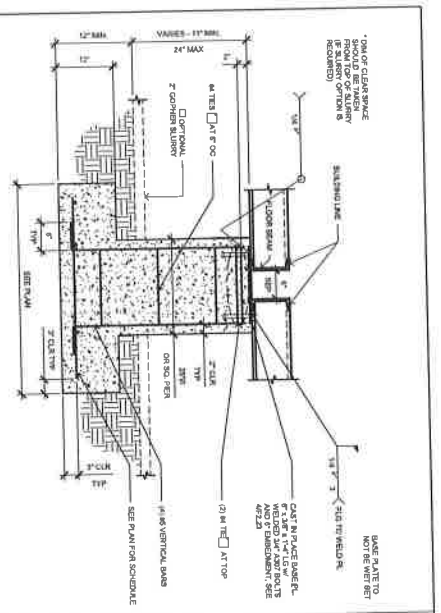
PROJECT NUMBER  
17196A

DRAWN BY  
MASC

CHECKED BY  
JART

DATE  
2017/06/05

SHEET NO.  
**F2.20**



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

**PROFESSIONAL STAMP**  
Lee Dennis  
Structural Engineer  
No. 170194

**CLIENT NUMBER**  
170194

**DATE**  
2017/06/05

**PROJECT TITLE**  
CONCRETE  
FOUNDATION  
DETAILS

**REVISIONS**

#	Description	Date

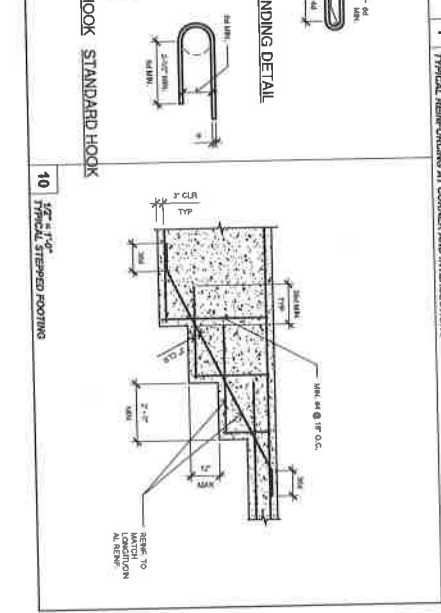
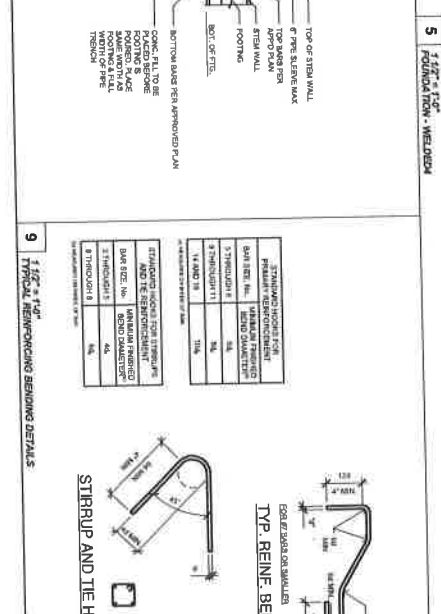
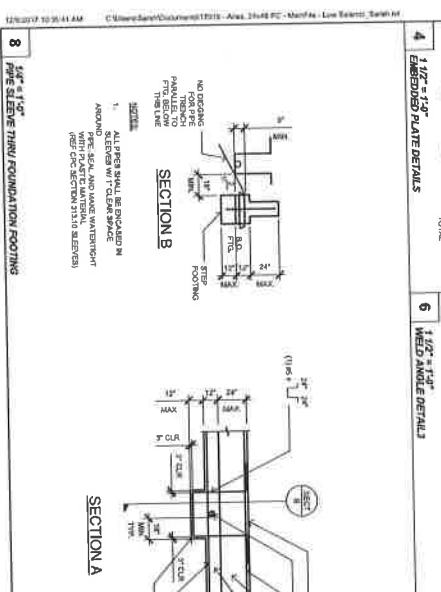
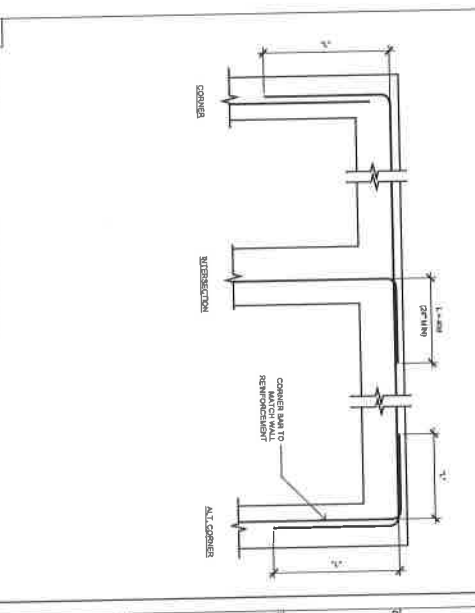
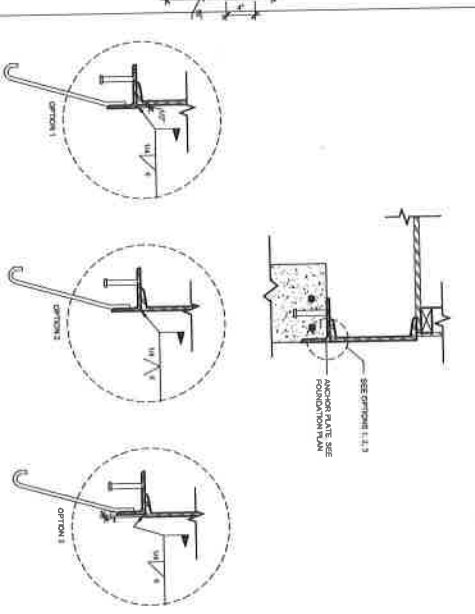
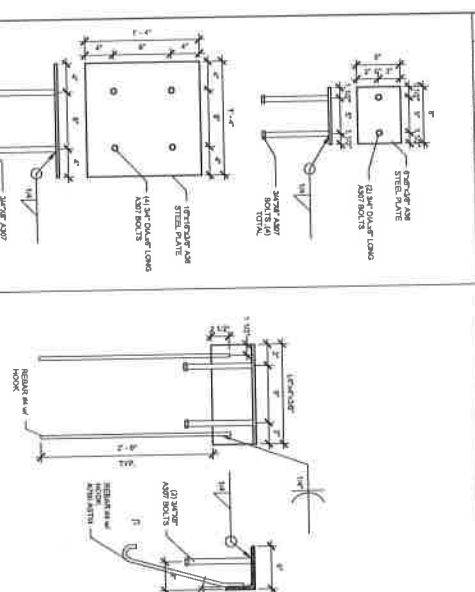
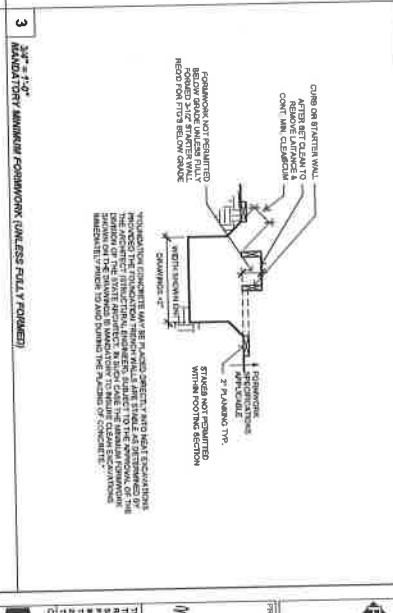
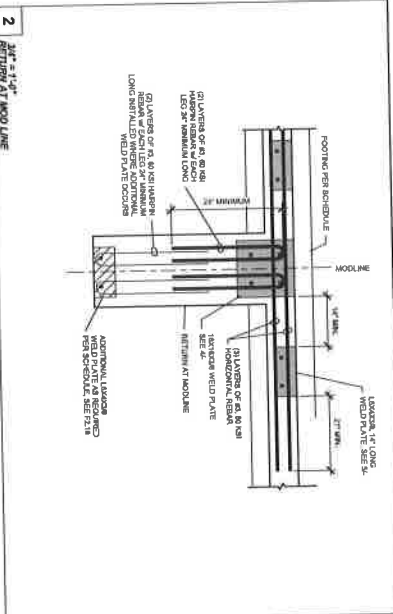
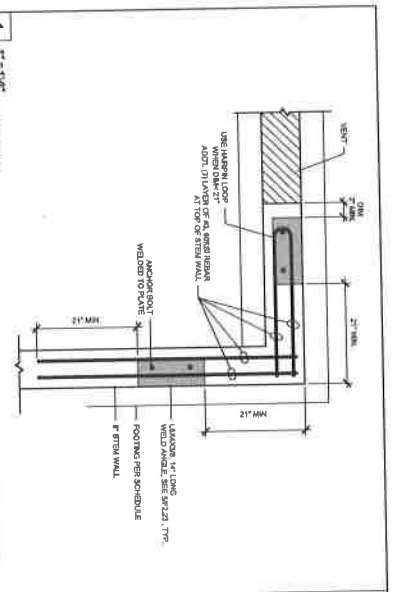
**DESIGNED BY**  
JLART

**CHECKED BY**  
JLART

**PROJECT NUMBER**  
F2.22

**DATE**  
2017/06/05

**CLASS LEASING LLC**  
1201 Taylor Road, Suite 200  
Palo Alto, CA 94301



**CLASS LEASING LLC**  
100  
Foothill, CA 92701

**STAMPED**  
Professional Seal  
M. M. M. M.

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

CLIENT: CLASS LEASING LLC

DESIGNER: JAG

DATE: 2/17/2016

PROJECT NUMBER: 170184

DESIGNED BY: MASC

CHECKED BY: JARI

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			

6/19/2018 1:33:49 PM

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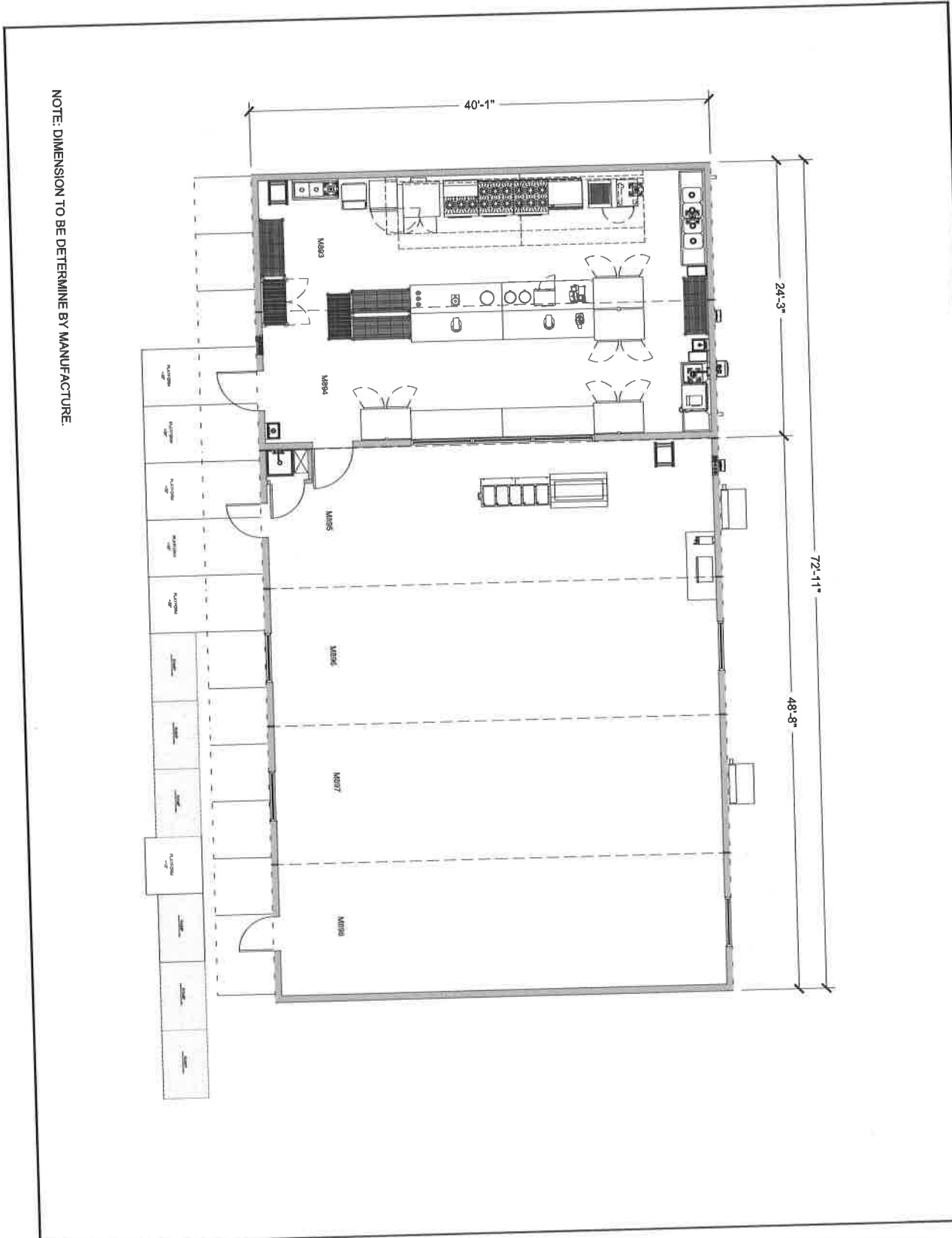
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Manufacturing

Manufacturing & Distribution Division  
10000 S. GARDNER AVE., SUITE 100, GARDNER, CA 95947  
TEL: 530-842-1111 FAX: 530-842-1112  
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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 DOWNE NUMBER: 517-4280 11x17 SCALE: N/A 22x34 SCALE: N/A COVER SHEET & DRAWING INDEX Sheet: <b>G-001</b>			



**PRELIMINARY - NOT FOR CONSTRUCTION**

6/19/2018 1:33:58 PM

REV.	DATE	DESCRIPTION	BY
DELTA 3	REV. 4		

Drawn By: \_\_\_\_\_  
 Approved By: \_\_\_\_\_  
 DATE: \_\_\_\_\_  
 SHEET NUMBER: \_\_\_\_\_  
 11x17 SCALE: 1/8" = 1'-0"  
 24x36 SCALE: 1/4" = 1'-0"  
**COMPLEX PLAN**

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

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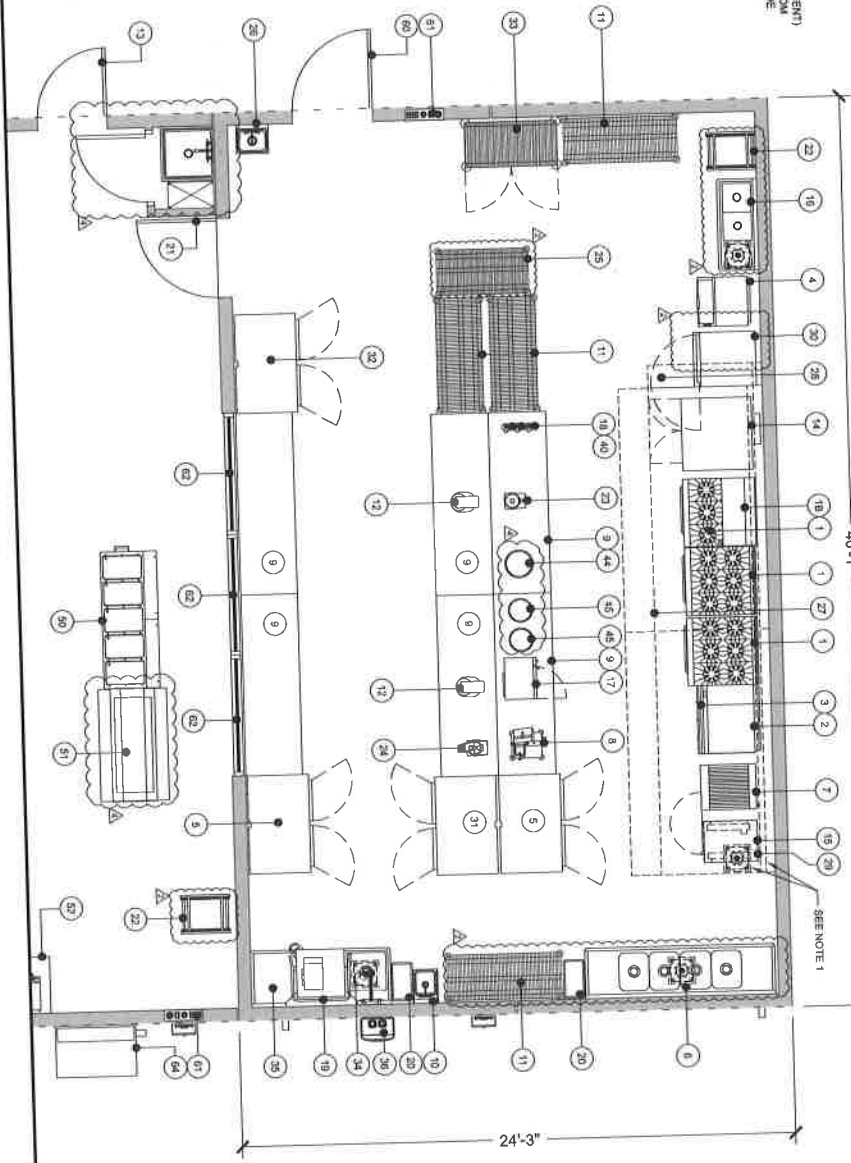
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**A-102**

**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	Hand Mop Sinks Steel Drainover - 84"	X	X
19	Stainless Boiler	X	X	20	Garbage Can	X	X	21	Hand Mop Sinks	X	X
2	Countertop Griddle - 36"	X	X	22	Refrigerator Rack - 60x48"	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	25	Mobile Cart - 24" X 48"	X	X	26	3/8" Insulator Door	X	X
5	Refrigerator - 2 Door	X	X	26	Wall Mount Hand Sink	X	X	27	Countertop Soap Warmer	X	X
6	Compartments Sink	X	X	27	Type I Chemical Hood	X	X	28	Hot Food Table - 5 Well	X	X
7	Countertop Dishwasher With Equipment Stand	X	X	28	Facial Automatic Fire Suppression Aluminum	X	X	29	Cold Buffet	X	X
8	Food Slicer	X	X	29	Hot Food Warming Cabinet	X	X	30	Stainless Steel Table 30"x72"	X	X
9	Stainless Steel Work Table - 30" X 96"	X	X	30	Hot Food Warming Cabinet	X	X	31	Exterior Door - 42"	X	X
10	Wall Mount Hand Sink	X	X	31	Refrigerator - 2 Door	X	X	32	Electrical Panel	X	X
11	Mop Cart - 24" X 60"	X	X	32	Refrigerator - 2 Door	X	X	33	Interior Window	X	X
12	Emergency Alarm	X	X	33	Security Cart	X	X	34	Interior Window	X	X
13	Exterior Door - 36"	X	X	34	Solid Durabite - 24"	X	X	35	Clean Durabite - 24"	X	X
14	Single Stack Convector Oven	X	X	35	Clean Durabite - 24"	X	X	36	Hand Mop Sink	X	X
15	Countertop Dishwasher	X	X	36	Hand Mop Sink	X	X	37	Hand Mop Sink	X	X
16	2 Compartment Sink	X	X	37	Coffee Brewer	X	X				
17	Microwave Oven	X	X								
18	Immersion Blender	X	X								

NOTE:  
1. METALL UTILITIES FOR FUTURE COMBI OVEN  
1. 3/4" NPT GAS CONNECTION WITH SHUT OFF VALVE  
2. 3/4" NPT TREATED WATER INLET FILTRATION SYSTEM BY CLIENT  
3. 3/4" NPT TREATED WATER INLET FILTRATION SYSTEM BY CLIENT  
SAME 3/4" SOURCE WATER INLET 1/2" INFLUENT RUN ONE SIDE  
4. FLOOR SINK (REPRESENT SERVICE BEFORE RUNNING TO OVEN)  
5. FLOOR SINK  
6. 120 VOLTS, 1 PH, 20 AMP CIRCUIT



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

APPROVED BY CLIENT

DATE: \_\_\_\_\_

BY: \_\_\_\_\_

REV	DATE	DESCRIPTION	BY
1	06-20-18	ADDED EQUIPMENT	HB
2	06-20-18	CHANGED NEW CLIENT	HB

Drawn By: \_\_\_\_\_ Approved By: \_\_\_\_\_

DATE: 6/19/2018 1:34:06 PM  
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SCALE: 3/8" = 1'-0"

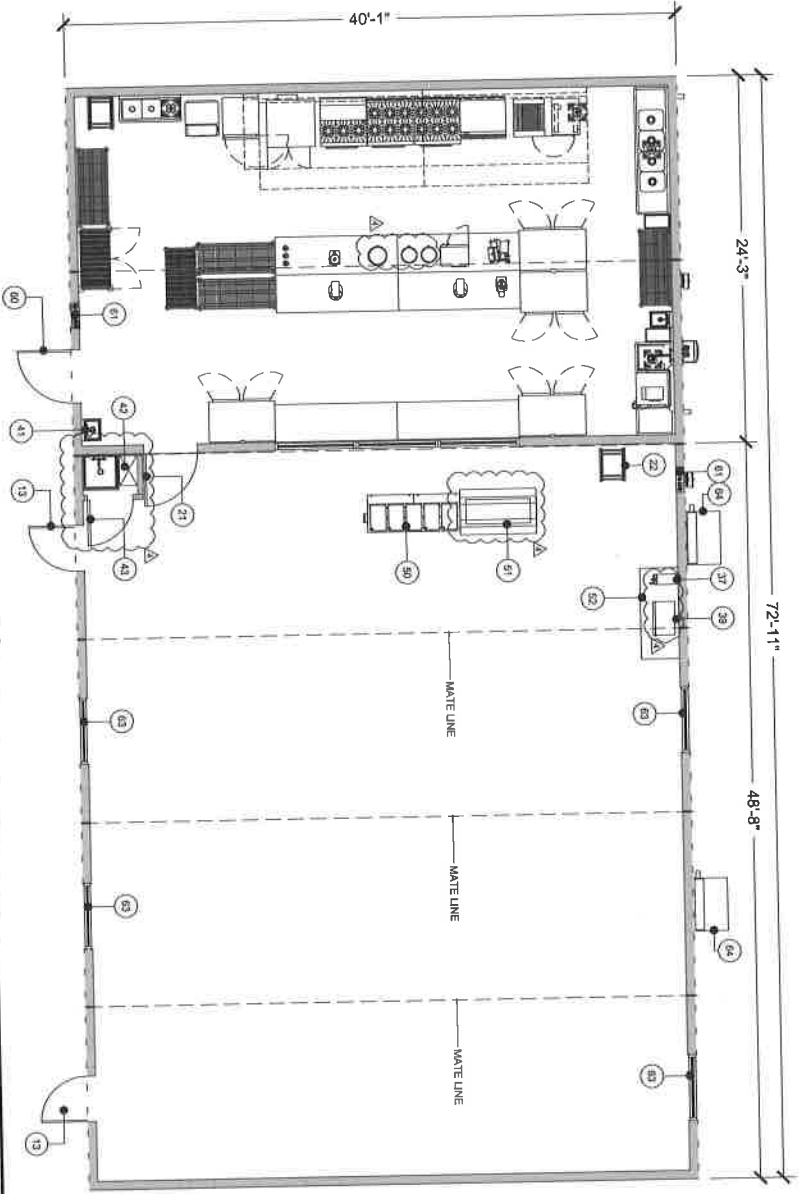
**DELTA 3REV. 4**

**COMPLEX PLAN AND EQUIPMENT LIST**

Sheet **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	Saltwater Blower	X	X	20	Garbage Can	X	X	39	Hand Dipper	X	X
2	Countertop Drain - 36"	X	X	21	Interior Door - 42"	X	X	40	Hand Mixer	X	X
3	Equipment Sinks - 36"	X	X	22	Refrigerator - Reach In	X	X	41	Trash bin	X	X
4	Ice Churn And Bin	X	X	23	Commercial Food Blender	X	X	42	5.7hp Wire Stripping 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 Slicer	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 Drainage - 24"	X	X	64	HVAC Unit	X	X
16	2 Compartment Sink	X	X	35	Chart Dispenser - 24"	X	X				
17	Machona Oven	X	X	36	Tandem Water Heater	X	X				
18	Immersion Blender	X	X	37	Coffee Brewer	X	X				



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

REV.	DATE	DESCRIPTION	NAME
1	02-28-15	CHANGED RAMP	DN
2	02-28-15	REMOVED PARTITION	HB
3	02-28-15	ADDED EQUIPMENT	DN
4	02-28-15	CHANGED RAMP	DN

DELTA 3 REV. 4

Drawn By: Approved By:

DATE: 02/28/15  
SCALE: 1/4" = 1'-0"

COMPLEX PLAN & EQUIPMENT LIST

A-102.3

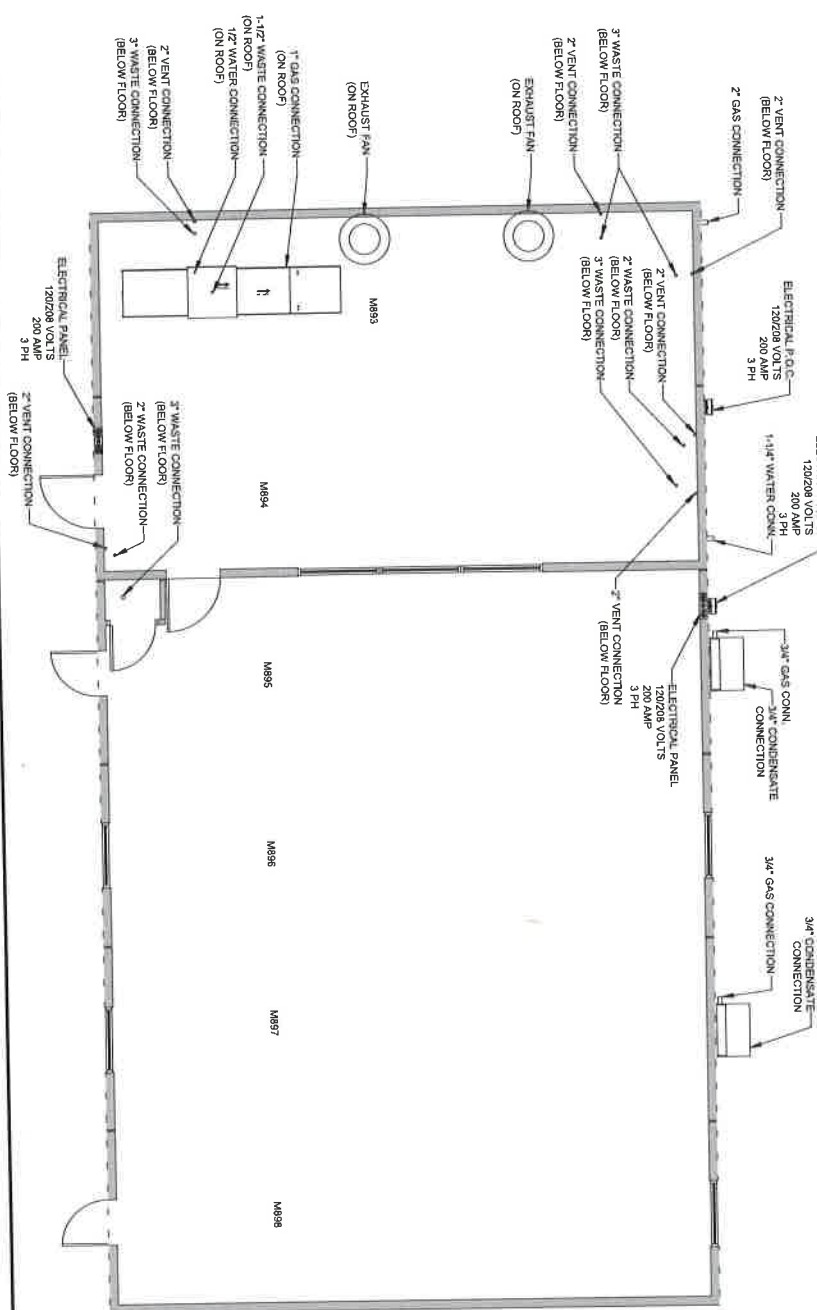


# NATURAL GAS PROJECT

### 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					120/208	1,100,000	1/2" SCH 40	1/12" SCH 40
3	Drying 95/90/97/79/6	3	120/208	200	200	151	50,000	2 x 3/4"	Sch 40 x 8
						TOTAL	2,541	1.31" SCH 40	

- NOTES:**
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" gas per gallon to condensation line water and required venting.
  3. Check panel ratings and inside a ground trip.
  4. Condensate return to be factory approved to sewer via the G.C.
  5. Specify system a qualified and licensed electrician, after to provide clear, visible, clean and unobstructed work areas.
  6. Check to provide a gas pressure regulator to deliver 1/2" for natural gas or water column of pressure to each point of distribution.
  7. Check to ensure that all connections are made in the field by G.C.
  8. Manage stacking order and verify work materials under the work flow. All water connections to be coordinated by G.C.
- There are additional code requirements and change per project specific.  
 Code: Plumbing, Electrical and Fire Alarm by authority.



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**OAKLAND UNIFIED SCHOOL DISTRICT**

**RALPH J BUNCHE ACADEMY KITCHEN COMPLEX**

1240 18TH STREET  
 OAKLAND, CA 94607

**DELTA 3 | 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-501		Exhaust Fan & Aerial Details			
(893) M-502		Exhaust Fan Ducting & Details			
(893) M-504		Exhaust Fan Details			
(893) M-505		Making Air Ducting Details			
(893) M-506		Hood Control Panel			
(893) P-401		Final Water Plumbing Schematic			
(893) P-402		Waste Water Plumbing Schematic			
(893) P-403		Gas Plumbing Schematic			
(893) S-101		Structural Floor Ceiling Plan			
(893) S-201		Structural Outside Ceiling Elevation			

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REV.	DATE	DESCRIPTION	NAME
4	06-06-18	ADDED EQUIPMENT	
<b>DELTA 3   REV. 4</b>			
Drawn By:	Approved By:		
Checked By:	Unit Number:		
Contract Number:	M893		
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3/4" = 1'-0"	N/A		

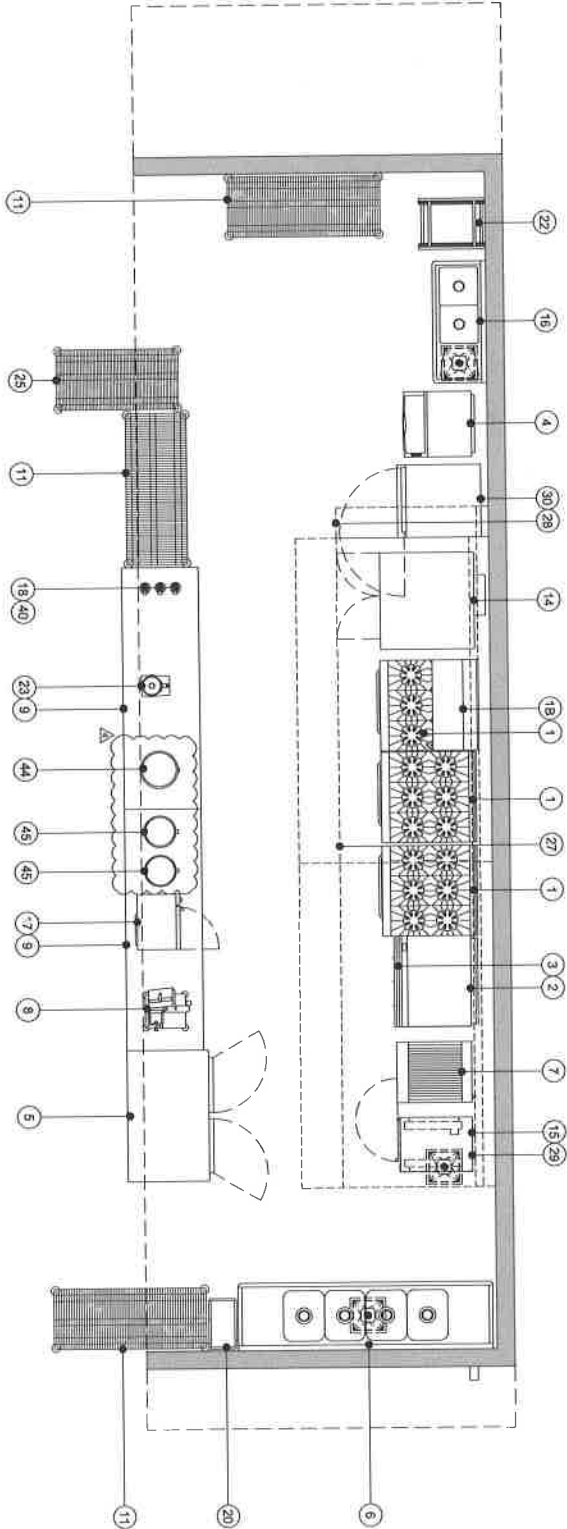
COVER SHEET &  
DRAWING INDEX

(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 Back - Rosh	X	X	41	Hand Mixer	X	X
4	Hot Cooler And Dish	X	X	23	Commercial Food Blender	X	X	42	5-Tier Mm Slicing 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	Asid Automatic Fire Suppression Activator	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	Stainless Steel Table 36"X27"	X	X
12	Fireproof Mail	X	X	31	Reach-In Freezer - 2 Door	X	X	54	Interior Window	X	X
13	Emergency Door - 30"	X	X	32	Security Cart	X	X	55	Interior Window	X	X
14	Single Stack Convection Oven	X	X	33	Security Cart	X	X	56	Interior Window	X	X
15	Countertop Convection Steamer	X	X	34	Scaled Dishwasher - 24"	X	X	57	Interior Window	X	X
16	2 Compartment Sink	X	X	35	Crane Dishwasher - 24"	X	X	58	HVAC Unit	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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OAKLAND, CA 94607

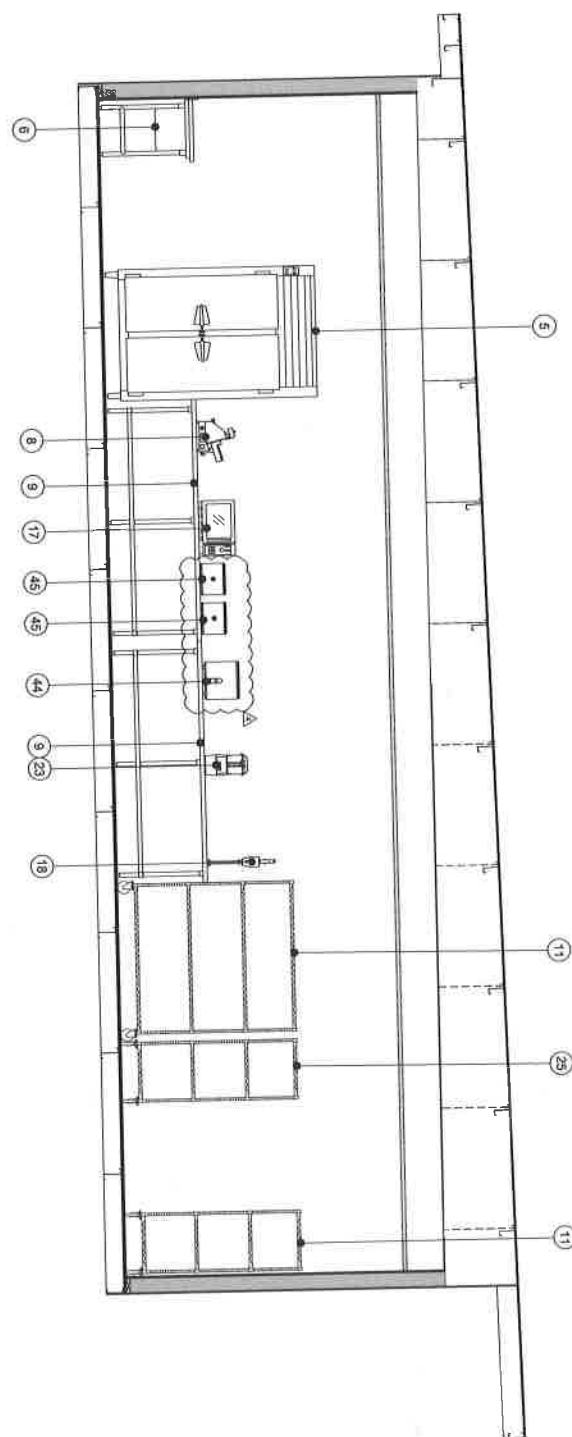
REV	DATE	DESCRIPTION	NAME
4	06/26/18	ADDED EQUIPMENT	THE
3			
2			
1			

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

(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 Venti Oven - 6 Open Burners	X	X	18	Dishwasher - 1400mm Deep Type 1	X	X	38	Wall Mount Stainless Steel Overhill - 96"	X	X
1B	Sinkwater Boiler	X	X	20	Garage Car	X	X	39	Wall Mount Stainless Steel Overhill - 96"	X	X
2	Counting Scale - 30"	X	X	21	Hand Mixer	X	X	40	Hand Mixer	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator Fridge - 42"	X	X	41	5-Tier Wire Shelving Unit - 12" x 24"	X	X
4	Box Cider And Bin	X	X	23	Commercial Food Blender	X	X	42	36" Heavy Door	X	X
5	Reach-In Refrigerator - 2 Door	X	X	24	Food Processor	X	X	43	Hot Cooker	X	X
6	4 Compartment Sink	X	X	25	Melch Cart - 24" x 48"	X	X	44	Countertop Soda Dispenser	X	X
7	Countertop Dishwasher With Equipment Stand	X	X	26	Wall Mount Hand Sink	X	X	45	Hot Food Table - 5'WHL	X	X
8	Food Slicer	X	X	27	Type I Grease Hood	X	X	50	Hot Food Table - 5'WHL	X	X
9	Stainless Steel Work Table - 30" X 60"	X	X	28	Animal Automatic Fire Suppression Automaton	X	X	51	Hot Food Table - 5'WHL	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Stand For Blender	X	X	52	Hot Food Table - 5'WHL	X	X
11	Melch Cart - 24" X 60"	X	X	30	Hot Food Warning Cabinet	X	X	53	Hot Food Table - 5'WHL	X	X
12	Planetary Mixer	X	X	31	Reach-In Freezer - 2 Door	X	X	54	Hot Food Table - 5'WHL	X	X
13	Evaporator Door - 36"	X	X	32	Reach-In Refrigerator - 2 Door	X	X	60	Exterior Door - 42"	X	X
14	Single Grid Connectri Oven	X	X	33	Security Cam	X	X	81	Electrical Panel	X	X
15	Countertop Connectri Steamer	X	X	34	Sink Drainhole - 24"	X	X	82	Interior Window	X	X
16	2 Compartment Sink	X	X	35	Clean Drainhole - 24"	X	X	83	Exterior Window	X	X
17	Microwave Oven	X	X	36	Tandem Water Heater	X	X	84	HVAC Unit	X	X
18	Immersion Blender	X	X	37	Coffee Brewer	X	X			X	X



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6/18/2018 11:19:55 AM

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See the manufacturer's literature for details on the equipment and its features. The manufacturer's literature is the final authority on the equipment's specifications and features. The manufacturer's literature is the final authority on the equipment's specifications and features.

OAKLAND UNIFIED  
SCHOOL DISTRICT

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

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

Drawn By: Approved By:

DATE: DESCRIPTION: NAME:

REV. DATE DESCRIPTION NAME:

**DELTA 3 REV. 4**

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

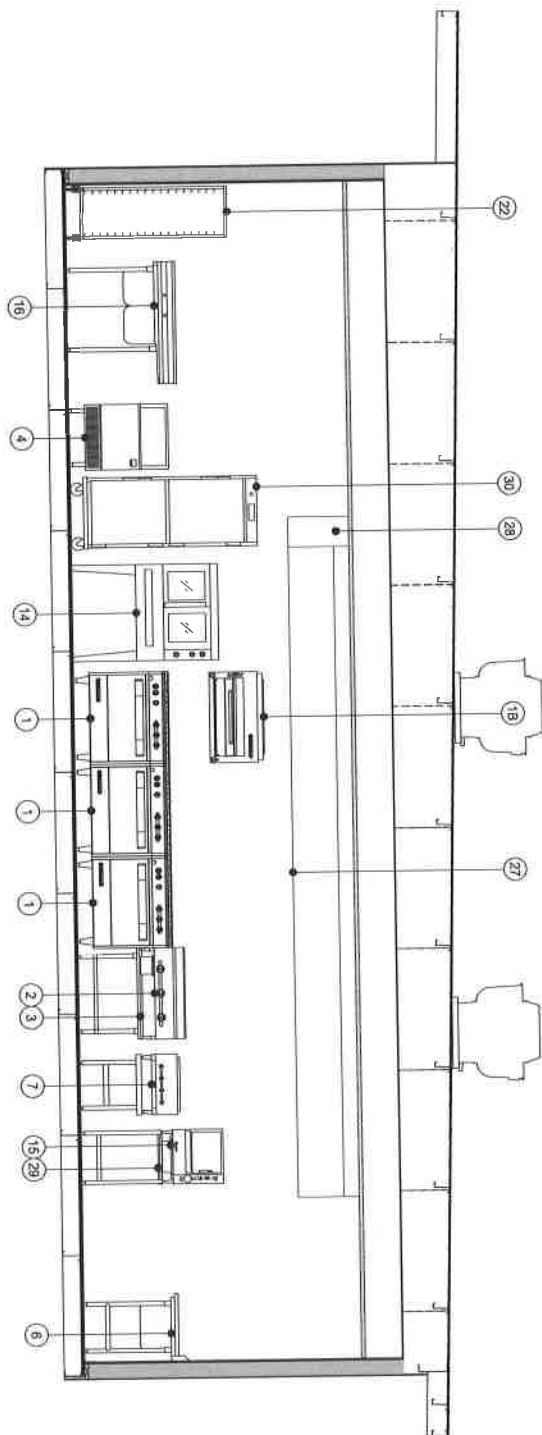
22/24 SCALE 1/2" = 1'-0"

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 - 48"	X	X
1B	Stainless Steel	X	X	20	Garage Cap	X	X	31	Hand Mixer	X	X
2	Countertop Drain - 36"	X	X	21	Interior Door - 48"	X	X	40	Wife Dispenser	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator Foot - 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 Dishracks With Equipment Stand	X	X	26	Wall Mount Hand Sink	X	X	45	Countertop Soap Dispenser	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 Refrigerator - 2 Door	X	X	60	Entrance Door - 48"	X	X
13	Entrance Door - 36"	X	X	32	Reach-In Refrigerator - 2 Door	X	X	61	Electrical Panel	X	X
14	Single Stack 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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6/18/2018 11:19:57 AM

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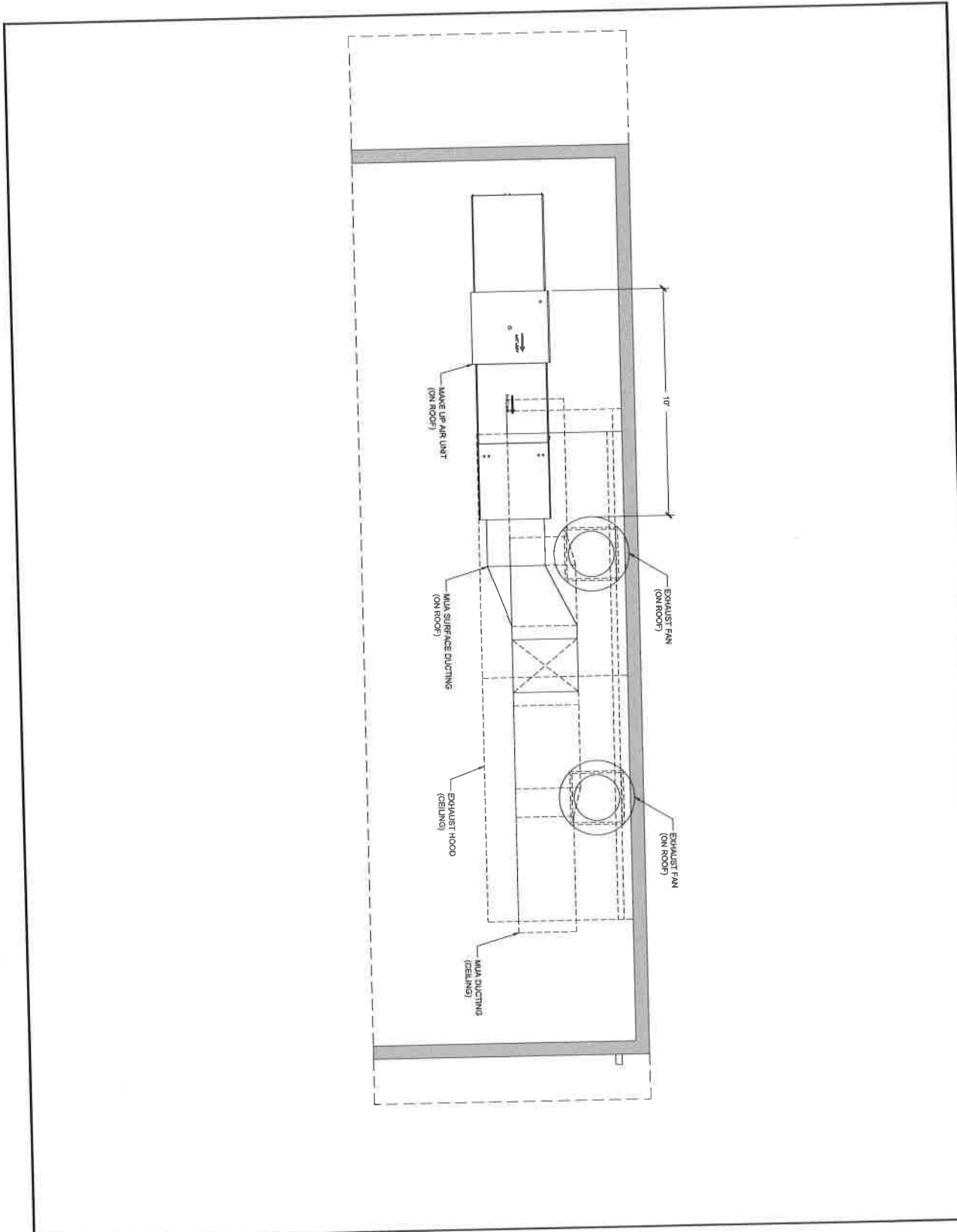
REV	DATE	DESCRIPTION	NAME
3			
2			
1			
0			

Drawn By: **DELTA 3** Approved By: **REV. 4**  
DATE: **06/18/2018**  
DATE: **06/18/2018**

DATE REVISION: **06/18/2018**  
BY: **WMS**  
SYNOPSIS: **INTERIOR**

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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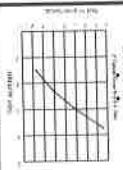


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REV.	DATE	DESCRIPTION	BY
DELTA 3			
REV. 4			

Drawn By: JN  
 Checked By: JN  
 Approved By: JN  
 QUOTE NUMBER: S17-420  
 UNIT NUMBER: M883  
 11x17 SCALE: 1/4" = 1'-0"  
 22x34 SCALE: 1/2" = 1'-0"  
**MAKEUP AIR DUCTING PLAN**

Sheet:  
**(893) M-102**



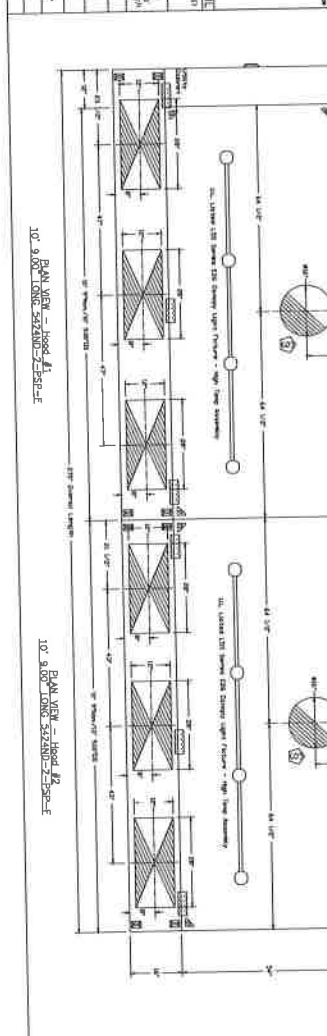
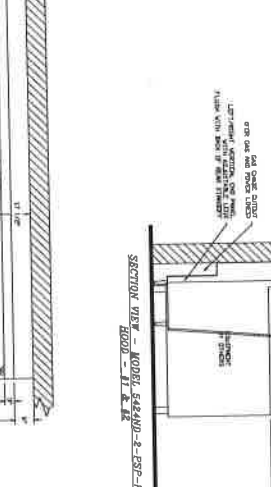
HOOD INFORMATION - MECHANICAL	ESSENTIAL DATA	HOOD TYPE	EXHAUST TYPE
HOOD TAG	MODEL	LENGTH	WIDTH
1	3200	120"	48"
2	3200	120"	48"

HOOD INFORMATION - ELECTRICAL	ESSENTIAL DATA	HOOD TYPE	EXHAUST TYPE
HOOD TAG	MODEL	LENGTH	WIDTH
1	3200	120"	48"
2	3200	120"	48"



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

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



1/2" Offset Cup Detail

MECHANICAL AIR BALANCE

TOTAL HOOD EXHAUST: 4516 CFM

HOOD NUA VIA PSP: 4000 CFM

DEDICATED NUA VIA DIFFUSER: 518 CFM

REMAINDER FROM HVAC: 0 CFM

MECHANICAL AIR BALANCE

TOTAL HOOD EXHAUST: 4516 CFM

HOOD NUA VIA PSP: 4000 CFM

DEDICATED NUA VIA DIFFUSER: 518 CFM

REMAINDER FROM HVAC: 0 CFM

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OAKLAND, CA, 94607

DATE: 5/10/2018

DRAWN BY: BHW-01

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

WALLEN DRAWING

SHEET NO. 1

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REV.	DATE	DESCRIPTION	NAME
DELTA 3			
REV. 4			

DRAWN BY: Approved by: BHW-01

DATE: 5/10/2018

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

WALLEN DRAWING

SHEET NO. 1

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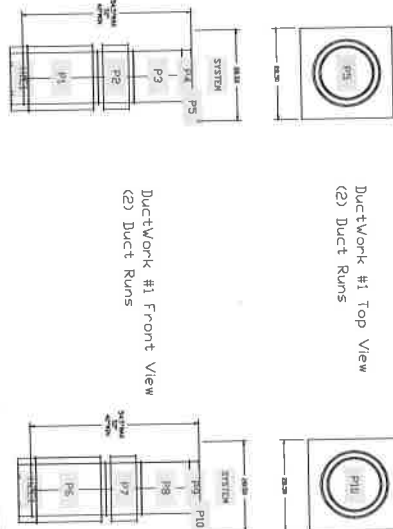
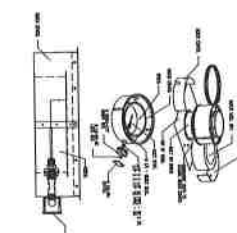
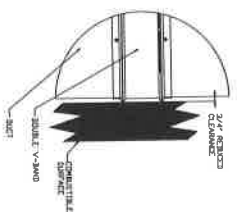
1240 18TH STREET

OAKLAND, CA 94607

(893) M-501

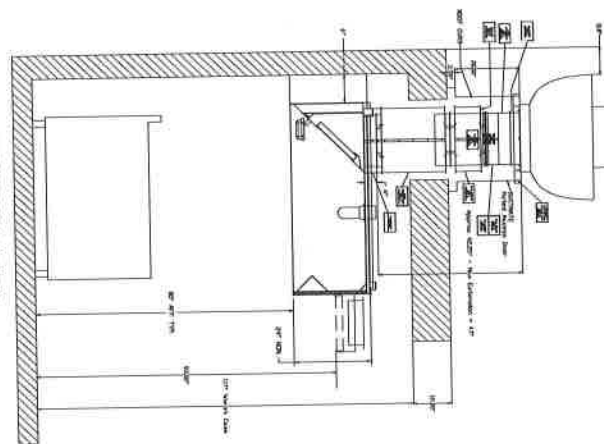
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103	DUCTWORK - 36" DIA	103.00	LINEAL FEET	
104	DUCTWORK - 48" DIA	104.00	LINEAL FEET	
105	DUCTWORK - 60" DIA	105.00	LINEAL FEET	
106	DUCTWORK - 72" DIA	106.00	LINEAL FEET	
107	DUCTWORK - 84" DIA	107.00	LINEAL FEET	
108	DUCTWORK - 96" DIA	108.00	LINEAL FEET	
109	DUCTWORK - 108" DIA	109.00	LINEAL FEET	
110	DUCTWORK - 120" DIA	110.00	LINEAL FEET	

Reduced Clearance Detail



Ductwork #1 Top View  
(2) Duct Runs

Turn on under and factory built grease duct for use with Type I kitchen hood, which conforms to the requirements of NFPA-96 products are listed for grease duct applications when installed in accordance with the listing instructions. The duct shall be constructed of galvanized steel with a minimum of 40K amp thickness. The duct shall be installed in a vertical position. The duct shall be supported by means of hanger rods and clips and shall be listed as 1/4" or zero inch clearance, according to code listings. The duct shall be supported by means of hanger rods and clips and shall be listed as 1/4" or zero inch clearance, according to code listings. The duct shall be supported by means of hanger rods and clips and shall be listed as 1/4" or zero inch clearance, according to code listings. The duct shall be supported by means of hanger rods and clips and shall be listed as 1/4" or zero inch clearance, according to code listings. The duct shall be supported by means of hanger rods and clips and shall be listed as 1/4" or zero inch clearance, according to code listings.



DATE: 5/10/2018  
 DRAWN BY: J. J. ...  
 CHECKED BY: J. J. ...  
 PROJECT: ...  
 SHEET NO. 5



PRELIMINARY - NOT FOR CONSTRUCTION 6/18/2018 11:20:12 AM

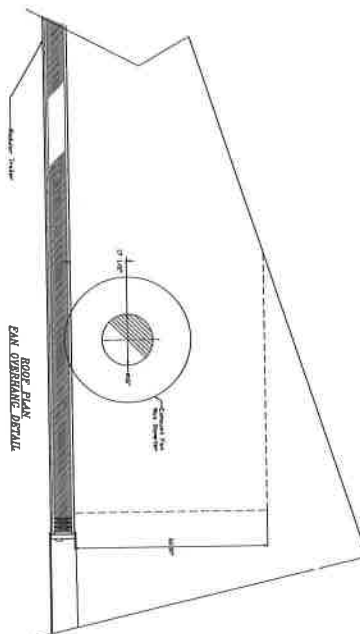
REV.	DATE	DESCRIPTION	BY
DELTA	3REV.	4	

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1 1/4" SCALE N/A  
 EXHAUST FAN DUCTING & DETAILS  
 (893) M-502





SHEET NO. 3  
 DATE: 6/11/2018  
 DRAWN BY: 2596453  
 CHECKED BY: 2596453  
 SCALE: 3/4" = 1'-0"  
 MASTER DRAWING  
 OUSD - Ralph Bunche HS - Oakland, CA rev1  
 OAKLAND, CA, 94607  
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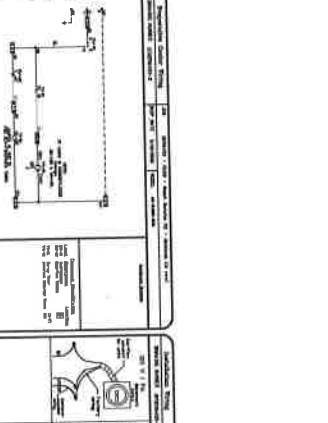
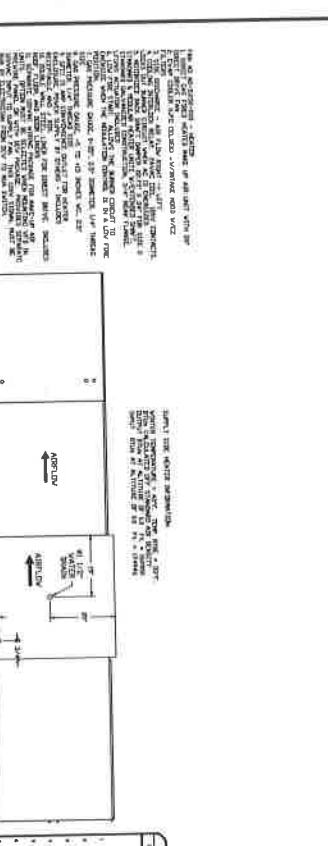
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<p> <b>KITCHENS TO GO®</b>  <small>Formed by CARLUN</small>            468 WEST FALLBROOK AVE            SUITE 108            FRESNO, CA 93711            559.276.0123            www.kitchens.com            www.ctg.com         </p>	<p> <b>CARLUN</b>            Manufacturing  <small>THE CARLUN GROUP HAS BEEN A LEADER IN THE MANUFACTURING INDUSTRY SINCE 1963. WE ARE CURRENTLY EXPANDING OUR MANUFACTURING CAPABILITY AND ARE CURRENTLY SEEKING QUALIFIED MANUFACTURERS TO JOIN OUR TEAM.</small> </p>	<p> <b>OAKLAND UNITED SCHOOL DISTRICT</b>    <b>RALPH J BUNCHE ACADEMY KITCHEN COMPLEX</b>            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>BY</th> </tr> </thead> <tbody> <tr> <td>DELTA 3</td> <td>REV. 4</td> <td></td> <td></td> </tr> </tbody> </table>	REV.	DATE	DESCRIPTION	BY	DELTA 3	REV. 4			<p>           OAKLAND USD            RALPH J BUNCHE ACADEMY            KITCHEN COMPLEX            1240 18TH STREET            OAKLAND, CA 94607         </p>
REV.	DATE	DESCRIPTION	BY									
DELTA 3	REV. 4											

(893) M-504  
 Exhaust Fan Overhang Detail

NO.	REV.	DATE	BY	CHKD.	DESCRIPTION
1					ISSUED FOR PERMIT
2					ISSUED FOR PERMIT
3					ISSUED FOR PERMIT

NO.	REV.	DATE	BY	CHKD.	DESCRIPTION
1					ISSUED FOR PERMIT
2					ISSUED FOR PERMIT
3					ISSUED FOR PERMIT



NOT TO SCALE - SEE PLAN FOR DIMENSIONS AND LOCATIONS OF ALL AIR SUPPLY AND RETURN DUCTS. ALL DUCTS SHALL BE INSTALLED IN ACCORDANCE WITH THE FOLLOWING NOTES:

1. ALL DUCTS SHALL BE INSTALLED IN ACCORDANCE WITH THE FOLLOWING NOTES:

2. ALL DUCTS SHALL BE INSTALLED IN ACCORDANCE WITH THE FOLLOWING NOTES:

3. ALL DUCTS SHALL BE INSTALLED IN ACCORDANCE WITH THE FOLLOWING NOTES:

4. ALL DUCTS SHALL BE INSTALLED IN ACCORDANCE WITH THE FOLLOWING NOTES:

5. ALL DUCTS SHALL BE INSTALLED IN ACCORDANCE WITH THE FOLLOWING NOTES:

6. ALL DUCTS SHALL BE INSTALLED IN ACCORDANCE WITH THE FOLLOWING NOTES:

7. ALL DUCTS SHALL BE INSTALLED IN ACCORDANCE WITH THE FOLLOWING NOTES:

8. ALL DUCTS SHALL BE INSTALLED IN ACCORDANCE WITH THE FOLLOWING NOTES:

9. ALL DUCTS SHALL BE INSTALLED IN ACCORDANCE WITH THE FOLLOWING NOTES:

10. ALL DUCTS SHALL BE INSTALLED IN ACCORDANCE WITH THE FOLLOWING NOTES:

**QUAD - Ralph Bunche HS - Oakland, CA rev1**  
**DAKLAND, CA, 94607**

**DATE:** 5/10/2018  
**PROJECT:** 2018-013  
**DATE:** 5/10/2018  
**SCALE:** 3/4" = 1'-0"  
**MADETO DRAWING:** MRS

**SHEET NO. 2**



PRELIMINARY - NOT FOR CONSTRUCTION

6/18/2018 11:20:26 AM

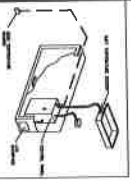
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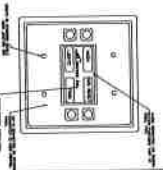
**OAKLAND USD**  
 RALPH J BUNCHE ACADEMY  
 KITCHEN COMPLEX  
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 OAKLAND, CA 94607

REV.	DATE	DESCRIPTION	VALUE
4		DELTA 3 REV.	
3		DELTA 3 REV.	
2		DELTA 3 REV.	
1		DELTA 3 REV.	

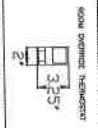
PROJECT NO.	24322924	DATE	6/18/2018	
NO.	1	DESCRIPTION	HOOD CONTROL PANEL	
DATE	6/18/2018	BY	DAVID S. COLEMAN	
SCALE	1/4" = 1'-0"	CHECKED	DAVID S. COLEMAN	
DESIGNED BY	DAVID S. COLEMAN	DATE	6/18/2018	
PROJECT	RALPH J. BUNCHE HS - OAKLAND, CA		PROJECT NO.	24322924
DATE	6/18/2018	BY	DAVID S. COLEMAN	
SCALE	1/4" = 1'-0"	CHECKED	DAVID S. COLEMAN	
DESIGNED BY	DAVID S. COLEMAN	DATE	6/18/2018	



UTILITY CABINET DETAIL  
SEE OAKLAND ACADemy  
DRAWING 24322924-01

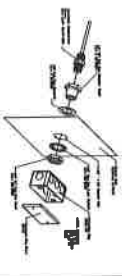


CONTROL PACKAGE INTERFACE

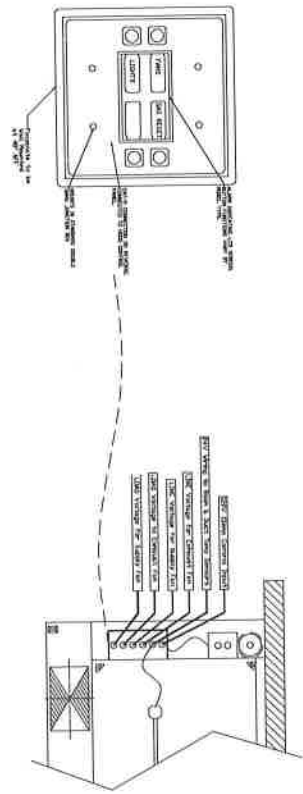


400V SWITCHING TRANSFORMER  
RATIO 3:1

ROOM THERMOSTAT



DUCT THERMISTOR DETAIL



NO.	DESCRIPTION	QUANTITY	UNIT	REMARKS
1	HOOD CONTROL PANEL	1	EA	
2	400V SWITCHING TRANSFORMER	1	EA	
3	ROOM THERMOSTAT	1	EA	
4	DUCT THERMISTOR	1	EA	
5	UTILITY CABINET	1	EA	
6	WIRING	1	EA	
7	WIRING	1	EA	
8	WIRING	1	EA	
9	WIRING	1	EA	
10	WIRING	1	EA	
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16	WIRING	1	EA	
17	WIRING	1	EA	
18	WIRING	1	EA	
19	WIRING	1	EA	
20	WIRING	1	EA	

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DAKLAND, CA, 94607

DATE: 5/15/2018  
DRAWN BY: DSC-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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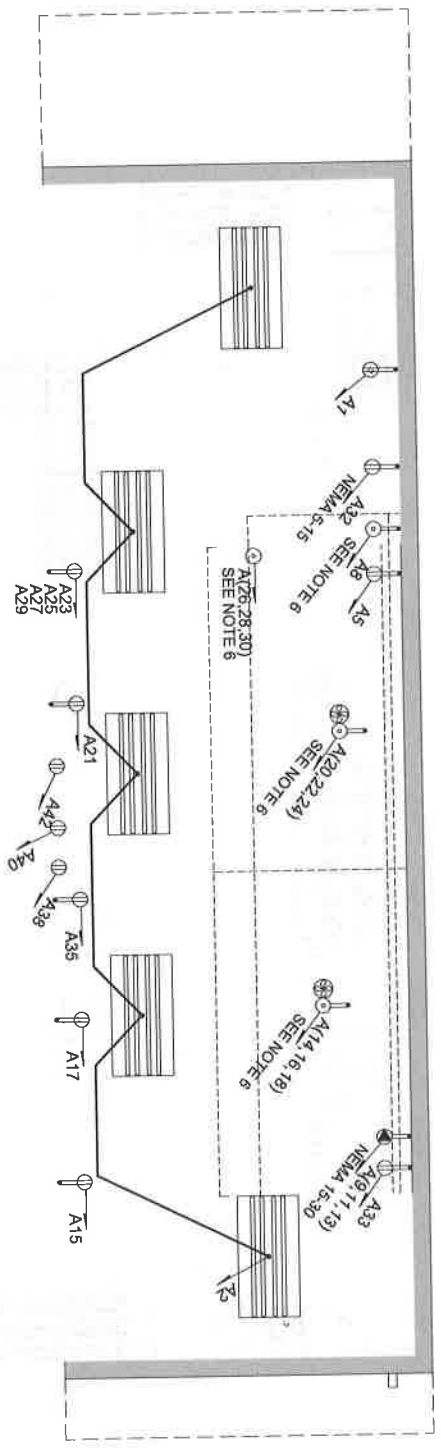
REV.	DATE	DESCRIPTION	BY	CHKD.
1				
2				
3				
4				

Drawn By: DAVID S. COLEMAN  
Checked By: DAVID S. COLEMAN  
DATE PLOTTED: 6/18/2018  
11:17 AM  
2204 SCALE: N/A

HOOD CONTROL PANEL

Sheet (893) M-506

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.



⊕	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
⊕	EXPANSI PAN
⊕	SWITCH - FLUSH MOUNTED
⊕	SWITCH - SURFACE MOUNTED
⊕	SWAY SWITCH - FLUSH MOUNTED
⊕	SWAY SWITCH - SURFACE MOUNTED
⊕	DRY SENSITIVE (NUMBER 60)
⊕	SENSOR LIGHT / ENTRY LIGHT
⊕	DANGER PROOF LIGHTHOOD LIGHT
⊕	EMERGENCY EXIT LIGHT

PRELIMINARY - NOT FOR CONSTRUCTION 6/18/2018 11:20:35 AM

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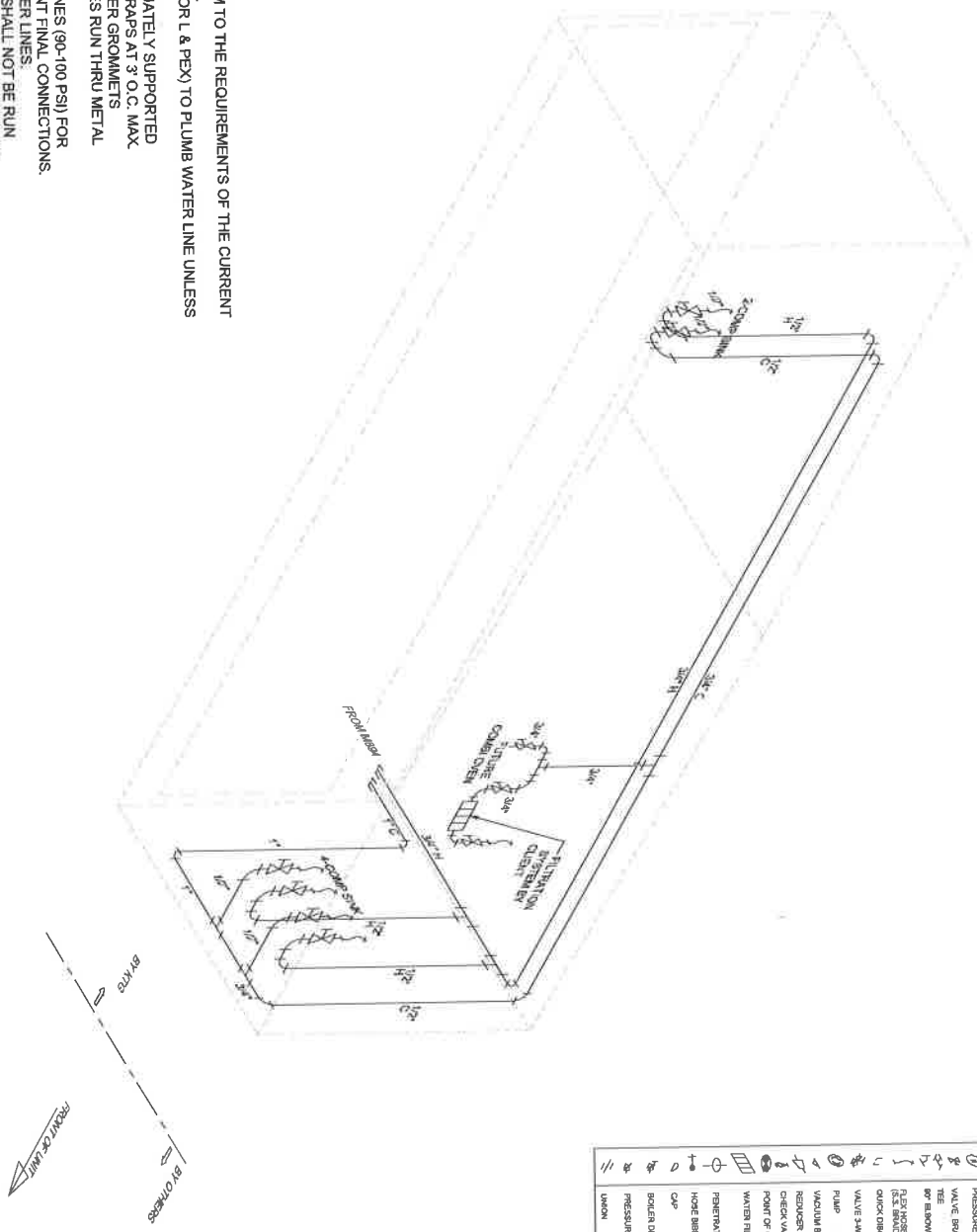
OAKLAND UNIFIED SCHOOL DISTRICT  
1240 18TH STREET  
OAKLAND, CA 94607

REV	DATE	DESCRIPTION	NAME
DELTA 3	REV. 4		

Sheet (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" BRASS) WITH 1/2" PT SWIVEL QUICK DISCONNECT
○	VALVE 3/4" WY
○	PUMP
○	VACUUM BREAKER
○	REZONER
○	CHECK VALVE
○	POINT OF CONNECTION
○	WATER FILTRATION SYSTEM
○	FILTRATION SYSTEM BY CARLIN
○	PERMEATION
○	HOSE BIBB
○	CUP
○	SOILER DRAIN VALVE
○	PRESSURE RELIEF VALVE
○	UNION

**PRELIMINARY - NOT FOR CONSTRUCTION** 6/18/2018 11:20:35 AM

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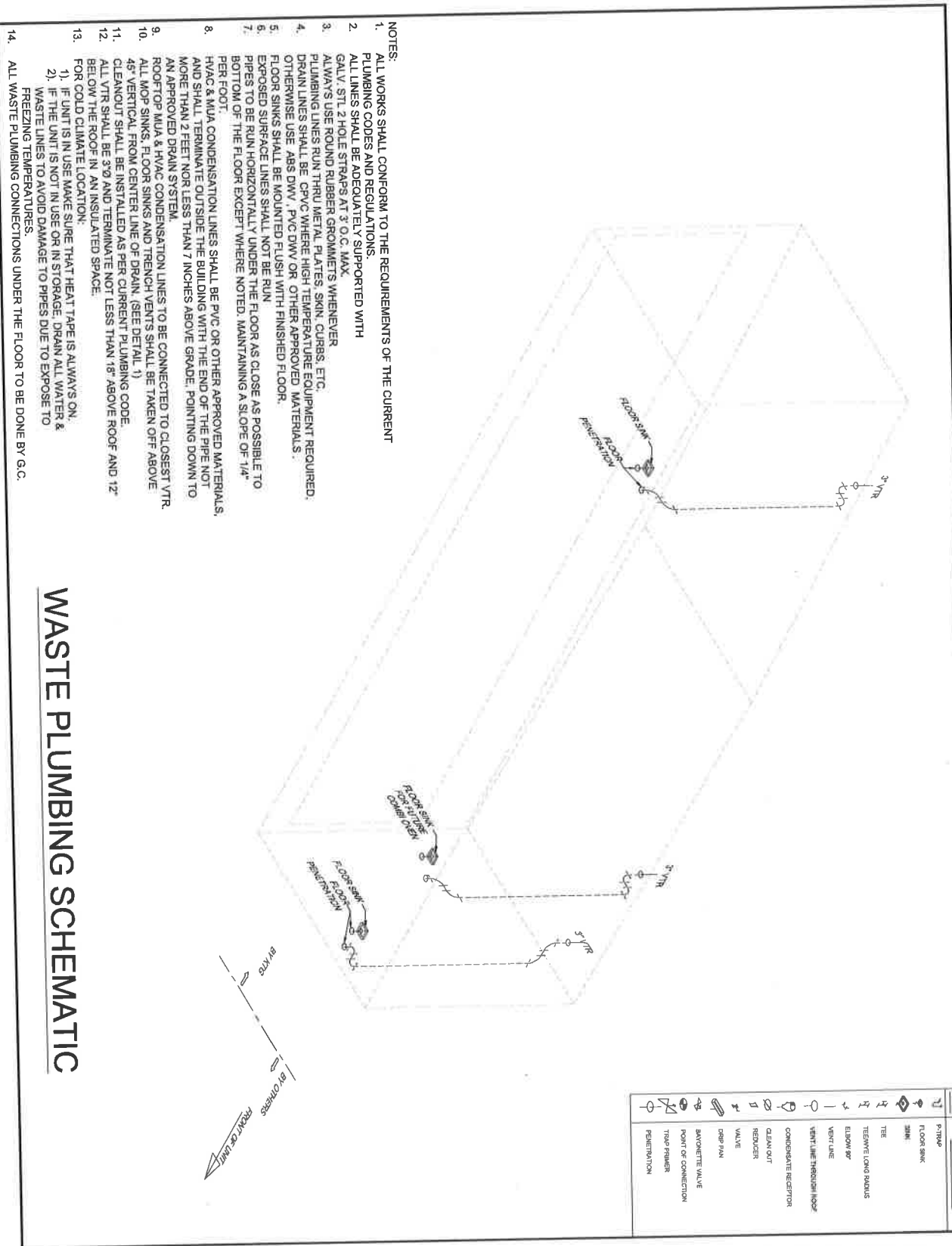
**DELTA 3 | REV. 4**

REV	DATE	DESCRIPTION	NAME

Drawn By:                      Approved By:                       
 DATE:                      DATE:                       
 QUOTE NUMBER:                      UNIT NUMBER:                       
 SHEET:                      OF                      SHEETS  
 1/8" SCALE:                      N/A  
 1/2" 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

SYM	DESCRIPTION
PT	FLOOR SINK
SD	FLOOR SINK
TD	FLOOR SINK
TE	TELETYPE LONG HOURS
EL	ELBOW 90°
VE	VENT LINE THROUGH ROOF
CR	CONDENSATE RECEIVER
CO	CLEAN OUT
RE	RENEWER
VA	VALVE
DF	DROP PAN
AV	AVOIDABLE VALVE
PC	POINT OF CONNECTION
TR	TRAP PRIMER
PE	PERMUTATION

PRELIMINARY - NOT FOR CONSTRUCTION

6/18/2018 11:20:36 AM

REV.	DATE	DESCRIPTION	NAME
DELTA 3	REV. 4		

Drawn By: Approved By:   
 Design No: 187-020   
 Part Number: M893   
 UNIT SCALE: N/A   
 DRAWING SCALE: N/A

**WASTE WATER PLUMBING SCHEMATIC**

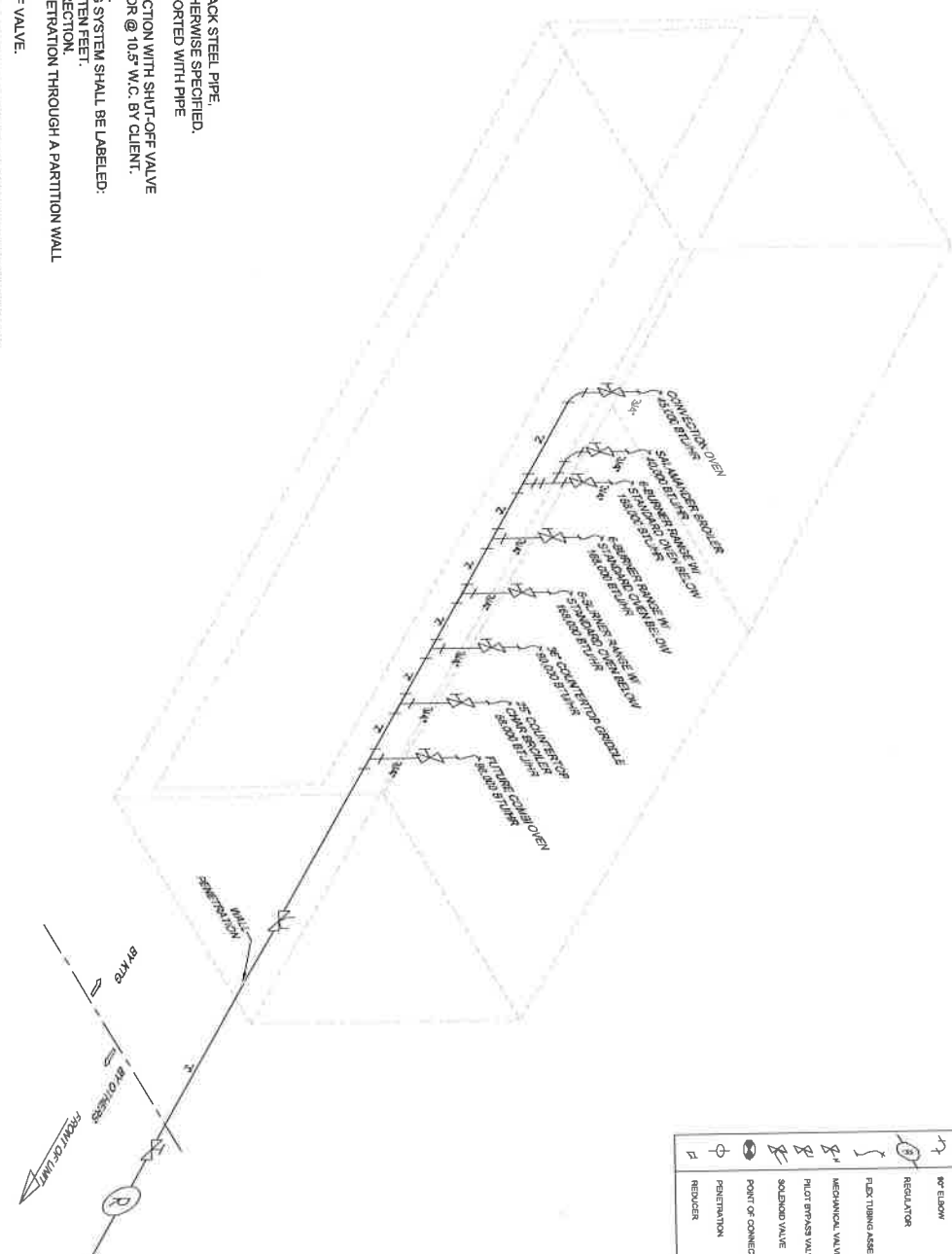
Sheet: **(893) P-602**

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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
	FLEX TUBING ASSEMBLY
	MECHANICAL VALVE
	PILOT BRINLEY VALVE
	SOLDERED VALVE
	POINT OF CONNECTION
	PENETRATION
	REDUCER

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6/18/2018 11:20:36 AM

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REV	DATE	DESCRIPTION	NAME
DELTA	3	REV.	4

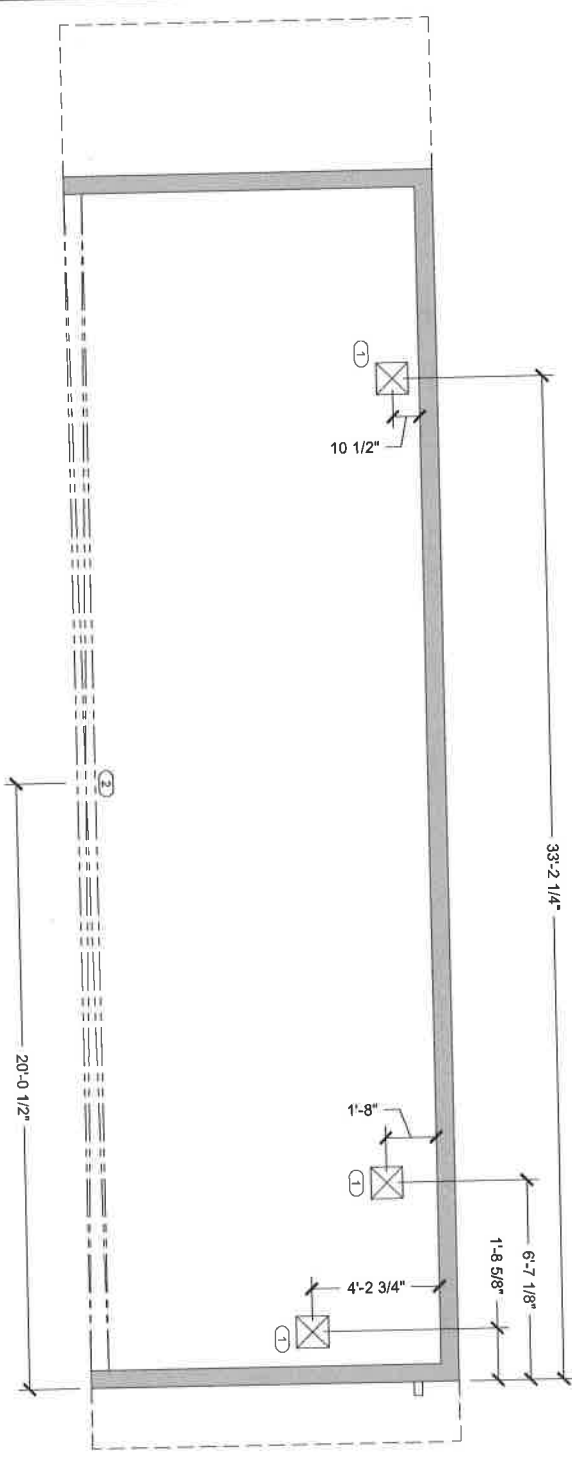
Drawn By: \_\_\_\_\_ Approved By: \_\_\_\_\_  
 QUOTE NUMBERS: 517-030 UNIT NUMBER: M893  
 11X17 SCALE: N/A  
 22X24 SCALE: N/A

**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			

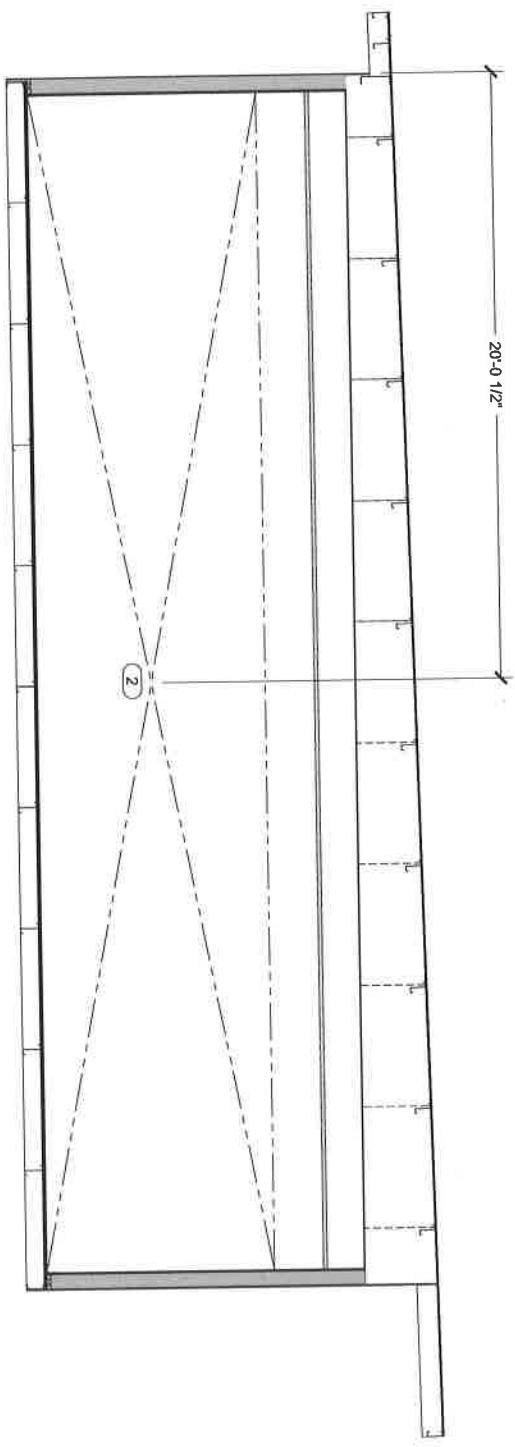
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 QUOTE NUMBER: STY-030 MRS3  
 UNIT NUMBER: [blank]  
 11817 SCALE: 1/4" = 1'-0"  
 2204 SCALE: 1/2" = 1'-0"

**STRUCTURAL FLOOR CUTOUT PLAN**  
 Sheet  
**(893) S-101**



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

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



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REV.	DATE	DESCRIPTION	BY	CHKD
DELTA 3				
REV. 4				

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

DATE: 6/18/2018

SCALE: 1/4" = 1'-0"  
2x2x4 SCALE: 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		Fresh 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			

PRELIMINARY - NOT FOR CONSTRUCTION

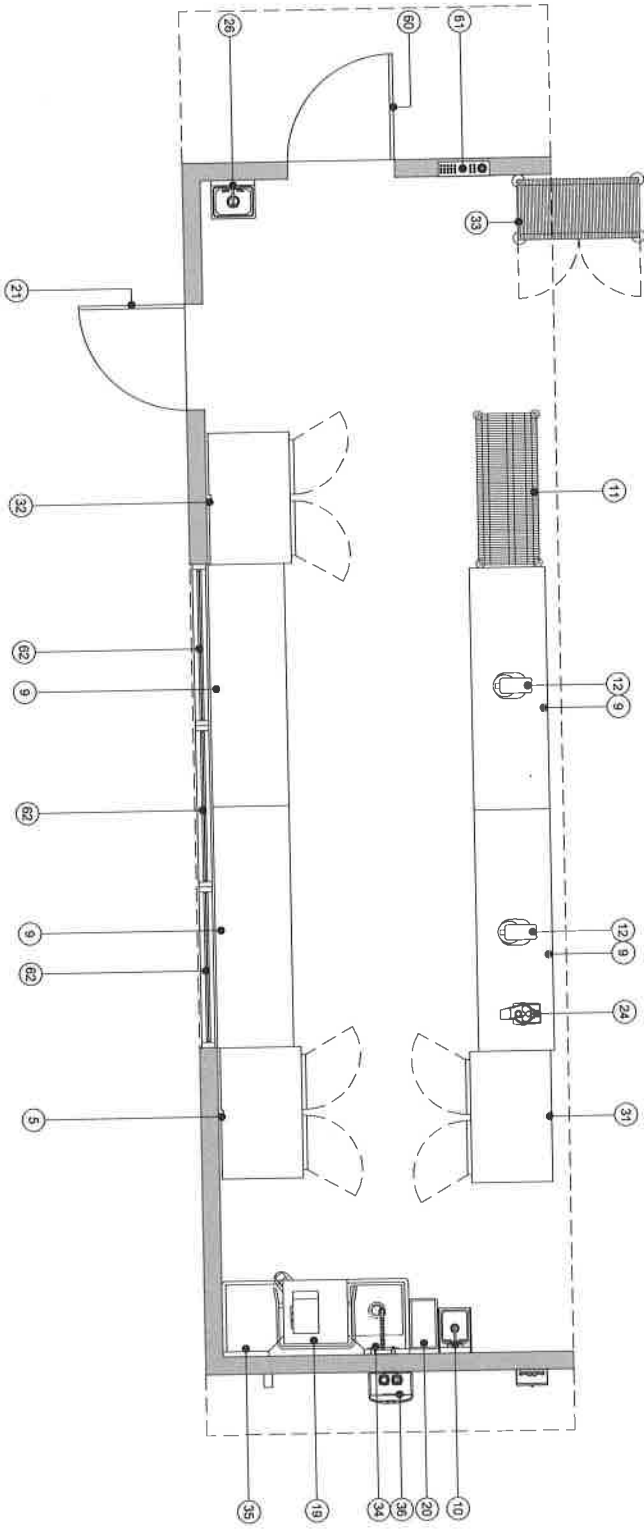
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	<p><b>KITCHENS TO GO</b> BUILT BY CARLIN</p> <p>468 WEST FAIRBROOK AVE SUITE 108 FRESNO, CA, 93711 589.276-0123 www.carlinfo.com www.k-t-g.com</p>	<p><b>OAKLAND UNIFIED SCHOOL DISTRICT</b></p>  <p><b>RALPH J BUNCHE ACADEMY KITCHEN COMPLEX</b> 1240 18TH STREET OAKLAND, CA 94607</p>	<p><b>DELTA 3   REV. 4</b></p> <p>Drawn By: Approved By: Checked By: User Name: 5/17/2018 10:54 1/1" = 1'-0" SCALE N/A 20% SCALE N/A</p> <p><b>COVER SHEET &amp; DRAWING INDEX</b></p> <p>Sheet: <b>(894) G-001</b></p>
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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	Fatiga Wm Oven - 6 Open Burners	X	X	10	Dishwasher - Low Temp Case Type	X	X	38	Wall Mount Stainless Steel Oven/Hot - 64"	X	X
1B	Salamander Broiler	X	X	20	Garbage Can	X	X	39	Mt 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	Food Slicer	X	X
4	Hot Chiller And Bin	X	X	23	Refrigerator - 42"	X	X	42	5-Tier Wm Shelving 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	Countertop Charcoal Wm Equipment Stand	X	X	26	Mt Case - 24" X 48"	X	X	45	Countertop Soap Wm	X	X
8	Food Slicer	X	X	27	Wm Mount Hand Sink	X	X	50	Hot Food Table - 5 Wm	X	X
9	Stainless Steel Work Table - 30" X 48"	X	X	28	1 Type 1 Grease Hood	X	X	51	Code Book	X	X
10	Wall Mount Hand Sink	X	X	29	Aval Automatic Fire Suppression Automm	X	X	52	Stainless Steel Table 30X72"	X	X
11	Mt Case - 24" X 60"	X	X	30	Equipment Stand For Shearer	X	X	60	Exterior Door - 42"	X	X
12	Paniniery Maker	X	X	31	Hot Food Wmng 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	Shearer Case	X	X	63	Exterior Window	X	X
15	Countertop Convection Oven	X	X	34	Socket Drainage - 24"	X	X	64	HVAC Unit	X	X
16	Countertop Convection Oven	X	X	35	Socket Drainage - 24"	X	X				
17	Microwave Oven	X	X	36	Trayless Wmng 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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6/18/2018 4:36:42 PM

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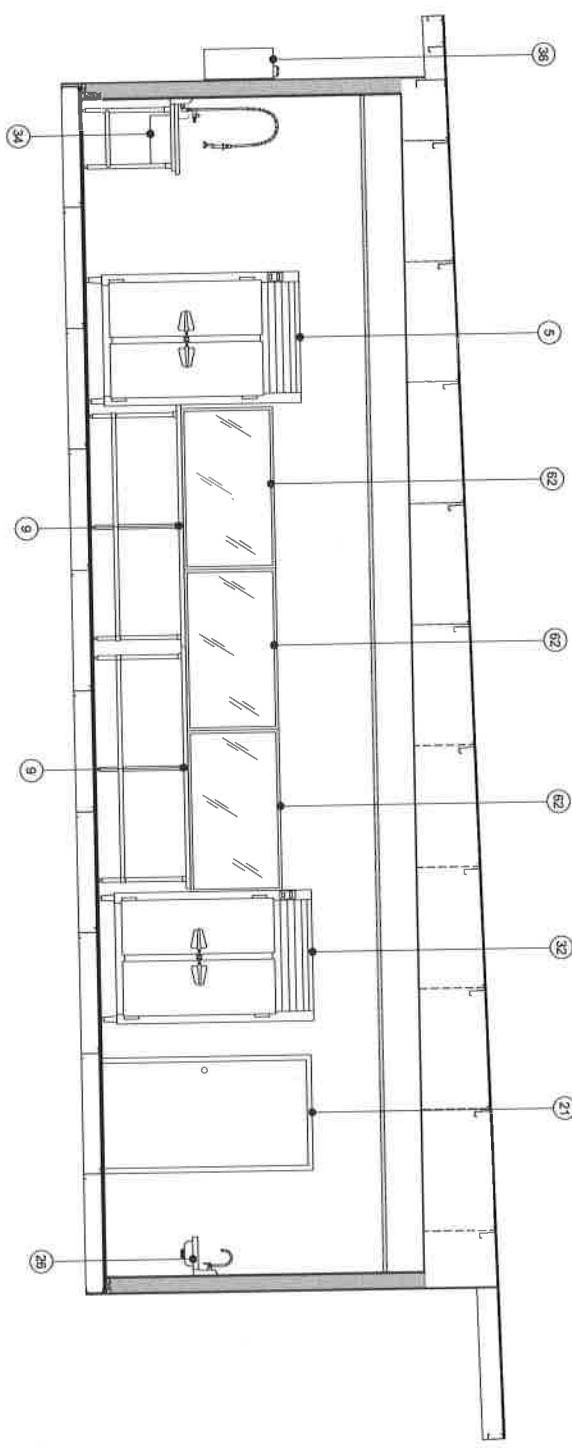
REV. DATE DESCRIPTION NAME

Drawn By: Approved By:  
DATE: 3/REV. 4  
11/17/2017 SCALE: 1/4" = 1'-0"  
2004 SCALE: 1/2" = 1'-0"

INTERIOR FLOOR PLAN &  
EQUIPMENT LIST  
Sheet:  
(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	Cheerup Can	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" x 24"	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 Handgun - 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	Stainless Steel Work Table - 30" X 96"	X	X	28	Auto Automatic Fire Suppression Aldusian	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	Exterior Door - 30"	X	X	32	Reachin Refrigerator - 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 Dishbasin - 24"	X	X				
17	Monoware Oven	X	X	36	1 Tankless 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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**ESPERANZA**

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RALPH J BUNCHE ACADEMY  
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OAKLAND, CA 94607

Sheet

Delta 31REV. 4

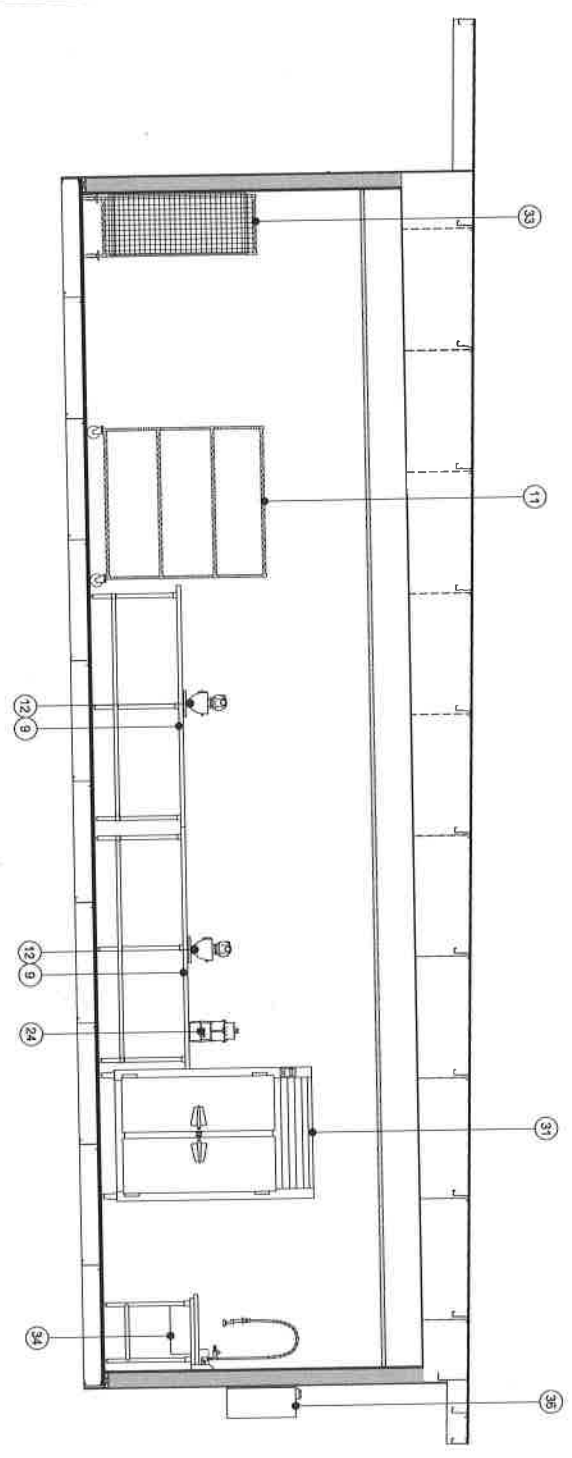
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2/24" SCALE 1/2" = 1'-0"

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	16	Dishwasher - Low Temp Door, 1'pm		X	38	Wall Mount Stainless Steel Oven/Hot - 34"		X
1B	Salamander Broiler		X	20	Catering Cart		X	39	Hand Dispenser		X
2	Countertop Griddle - 36"		X	21	Refrigerator - 42"		X	40	Hand Mixer		X
3	Equipment Stand - 36"		X	22	Refrigerator - Reach In		X	41	mp sink		X
4	Ice Cube And Bin		X	23	Commercial Food Blender		X	42	5-Tier Wire Shelving Unit - 14" X 24"		X
5	Reach-In Refrigerator - 2 Door		X	24	Food Processor		X	43	36" Interior Door		X
6	4 Compartment Sink		X	25	Mobile Cart - 24" X 48"		X	44	Refr. Cooler		X
7	Countertop Charbroiler - Vihn Equipment Stand		X	26	Wall Mount Hand Sink		X	45	Cooking Soap Warmer		X
8	Food Slicer		X	27	1'pm 1 Grease Hood		X	50	Hot Food Table - 5'Wx11'		X
9	Spinless Steel Work Table - 30" X 48"		X	29	Autol Automatic Fire Suppression Aluminun		X	51	Cold Bank		X
10	Wall Mount Hand Sink		X	29	Equipment Stand For Steamer		X	52	Spinless Steel Table 30"x72"		X
11	Mobile Cart - 24" X 60"		X	30	Hot Food Warming Cabinet		X	60	Exterior Door - 42"		X
12	Planchet Mixer		X	31	Reach-In Refrigerator - 2 Door		X	61	Biological Panel		X
13	Exterior Door - 36"		X	32	Reach-In Refrigerator - 2 Door		X	62	Interior Window		X
14	Single Sided Convection Oven		X	33	Security Cart		X	63	Exterior Window		X
15	Countertop Convection Steamer		X	34	Roller Dishrack - 24"		X	64	HVAC Unit		X
16	3 Compartment Sink		X	35	Chair Dishrack - 24"		X				
17	Refrigerator Oven		X	36	Trayless Mixer Header		X				
18	Immersion Blender		X	37	Coffee Brewer		X				



PRELIMINARY - NOT FOR CONSTRUCTION

6/18/2018 4:36:44 PM

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DESIGNER: DELTA 3 | REV. 4

DATE: \_\_\_\_\_ DESCRIPTION: \_\_\_\_\_ NAME: \_\_\_\_\_

DATE: \_\_\_\_\_ DESCRIPTION: \_\_\_\_\_ NAME: \_\_\_\_\_

DATE: \_\_\_\_\_ DESCRIPTION: \_\_\_\_\_ NAME: \_\_\_\_\_

DATE: \_\_\_\_\_ DESCRIPTION: \_\_\_\_\_ NAME: \_\_\_\_\_

DATE: \_\_\_\_\_ DESCRIPTION: \_\_\_\_\_ NAME: \_\_\_\_\_

Drawn By: \_\_\_\_\_ Approved By: \_\_\_\_\_

Checked By: \_\_\_\_\_

5/17/2020 MBSA

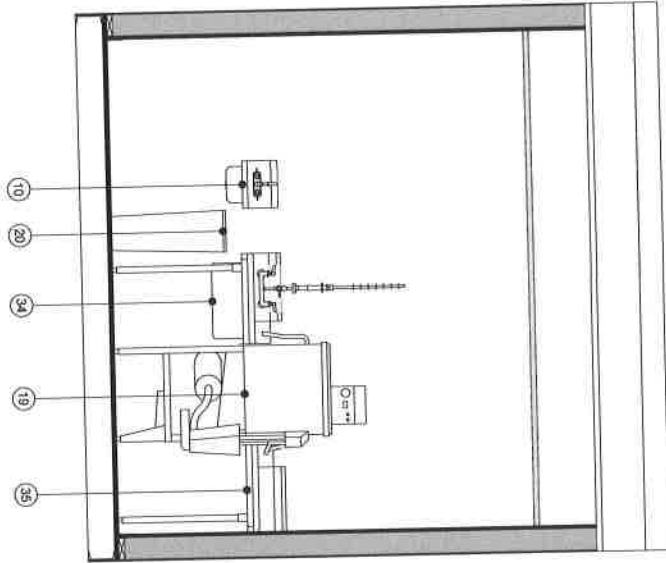
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1/2" = 1'-0" SCALE  
2204 SCALE

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	Typical Grease Hood	X	X
2	Saltwater Boiler	X	X	20	Garbage Can	X	X	29	Ames Automatic Fire Suppression Automatic	X	X
3	Equipment Cabinet - 30"	X	X	21	Interior Door - 42"	X	X	30	Equipment Stand For Steamer	X	X
4	Equipment Stand - 30"	X	X	22	Refrigerator Rack - Reach In	X	X	31	Hand Rack Warming Cabinet	X	X
5	Ice Cabinet And Bin	X	X	23	Commercial Food Blender	X	X	32	Reach In Freezer - 2 Door	X	X
6	Reach In Refrigerator - 2 Door	X	X	24	Food Processor	X	X	33	Security Cart	X	X
7	4 Compartment Sink	X	X	25	Mobile Cart - 24" X 48"	X	X	34	Scaled Dish Rack - 24"	X	X
8	Food Slicer	X	X	26	Wall Mount Hand Sink	X	X	35	Clean Dish Rack - 24"	X	X
9	Stainless Steel Work Table - 30" X 96"	X	X	27	Wall Mount Hand Sink	X	X	36	Tandem Water Heater	X	X
10	Wall Mount Hand Sink	X	X	28	Ames Automatic Fire Suppression Automatic	X	X	37	Coffee Brewer	X	X
11	Mobile Cart - 24" X 60"	X	X	29	Equipment Stand For Steamer	X	X				
12	Penetration Miter	X	X	30	Hand Rack Warming Cabinet	X	X				
13	Exterior Door - 36"	X	X	31	Reach In Freezer - 2 Door	X	X				
14	Single Stack Convection Oven	X	X	32	Reach In Refrigerator - 2 Door	X	X				
15	Commercial Convection Steamer	X	X	33	Security Cart	X	X				
16	2 Compartment Sink	X	X	34	Scaled Dish Rack - 24"	X	X				
17	Microwave Oven	X	X	35	Clean Dish Rack - 24"	X	X				
18	Immediate Blender	X	X	36	Tandem Water Heater	X	X				
				37	Coffee Brewer	X	X				



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Sheet

DELTA 3 REV. 4

Drawn By: \_\_\_\_\_ Approved By: \_\_\_\_\_

DATE: \_\_\_\_\_ DESCRIPTION: \_\_\_\_\_ VALUE: \_\_\_\_\_

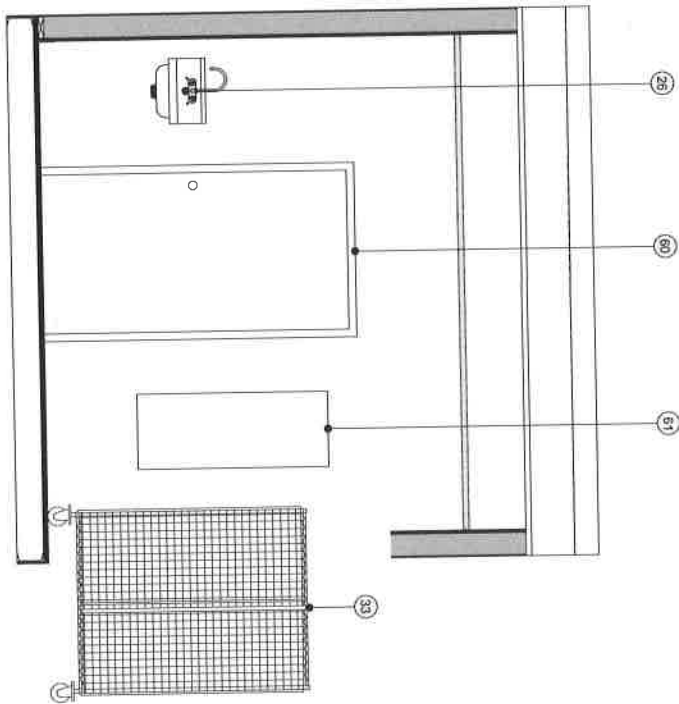
11x17 SCALE: 3/8" = 1'-0"  
 22x34 SCALE: 3/4" = 1'-0"

INTERIOR FRONT  
 ELEVATION & EQUIP. LIST

(984) 1-203

**EQUIPMENT SCHEDULE:**  
CS - CLIENT SUPPLIER 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	Insulator Door - 42"	X	X	40	Hand Mixer	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator - 42"	X	X	41	mpd sink	X	X
4	Ice Chest 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	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	Type I Grease Hood	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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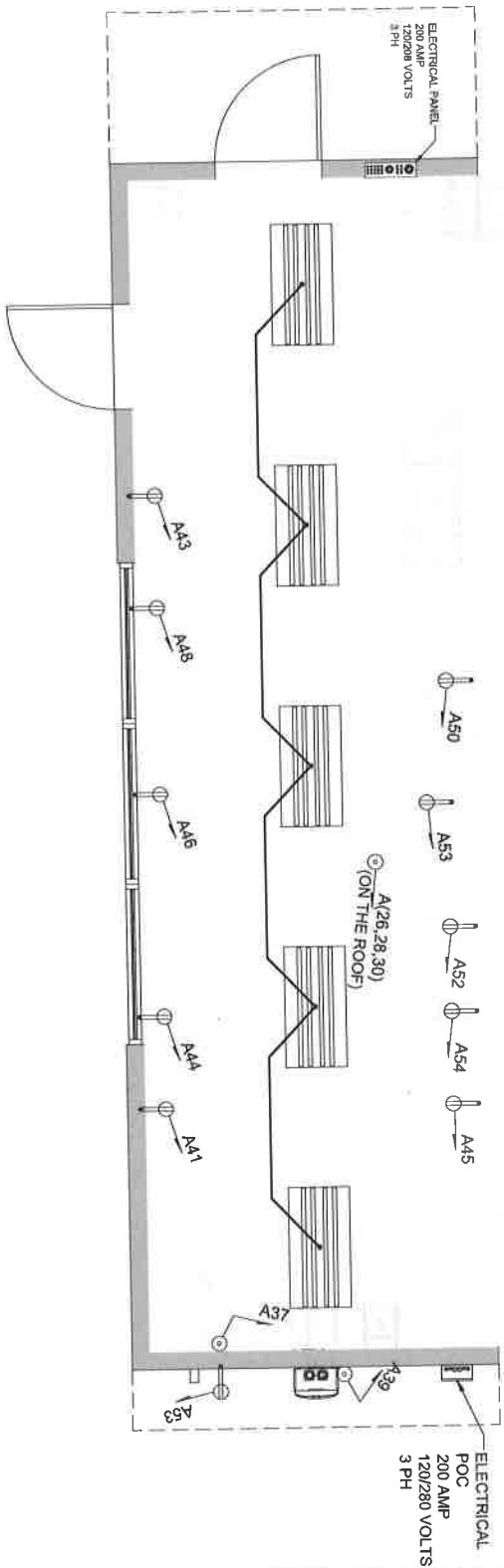
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REV.	DATE	DESCRIPTION	WAVE
DELTA 3			
REV. 4			

Drawn By: Approved By:  
 DESIGNER: LARSEN  
 SUTHERLAND  
 17001 SCALE 3/8" = 1'-0"  
 17000 SCALE 3/8" = 1'-0"  
**INTERIOR REAR ELEVATION & EQUIP. LIST**

Sheet  
**(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]	FOURPRX OUTLET - FLUSH MOUNTED
[Symbol]	FOURPRX 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 - 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: **3**  
 Designer: **DELTA 3**  
 Checker: **DELTA 3**  
 11X17 SCALE: 1/2" = 1'-0"  
 22X34 SCALE: 1/2" = 1'-0"

**ELECTRICAL FLOOR PLAN SCHEMATIC**

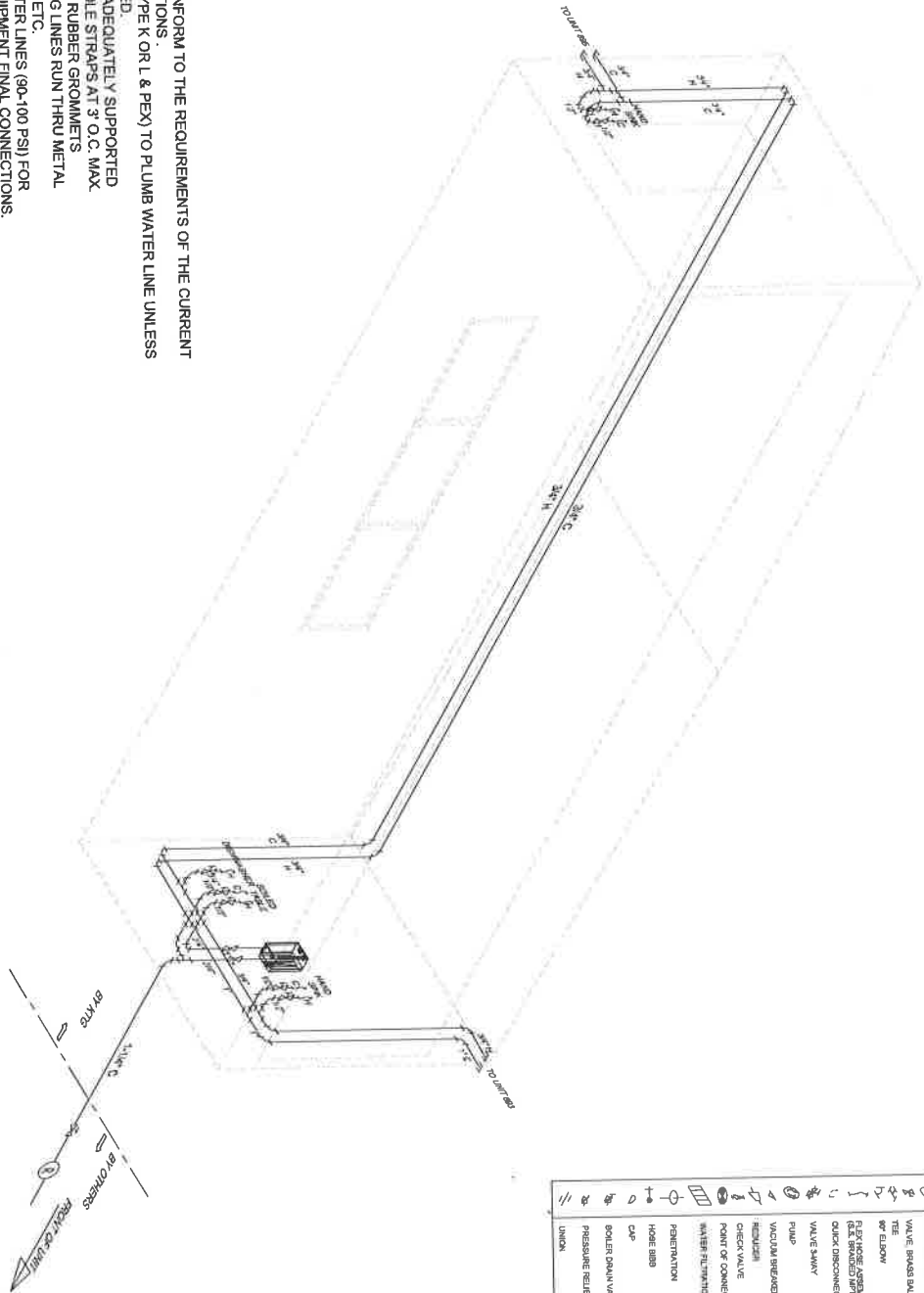
**(894) E-101**





# 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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Checked By: \_\_\_\_\_  
Approved By: \_\_\_\_\_

DATE: \_\_\_\_\_ DESCRIPTION: \_\_\_\_\_ NAME: \_\_\_\_\_

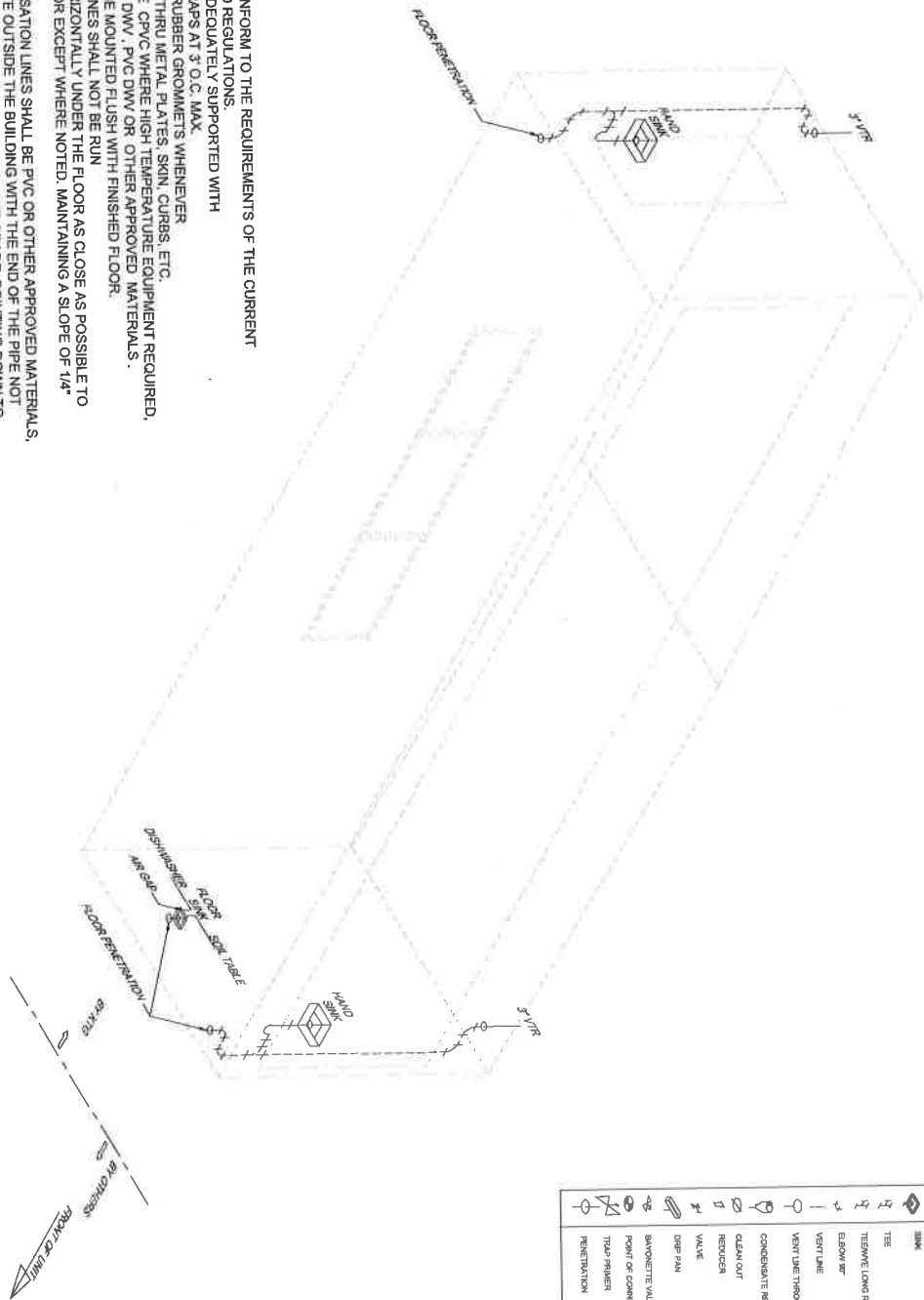
11/17 SCALE: N/A  
22x4 SCALE: N/A

**FRESH WATER PLUMBING SCHEMATIC**

Sheets  
**(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 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 3** Approved By: **REV. 4**

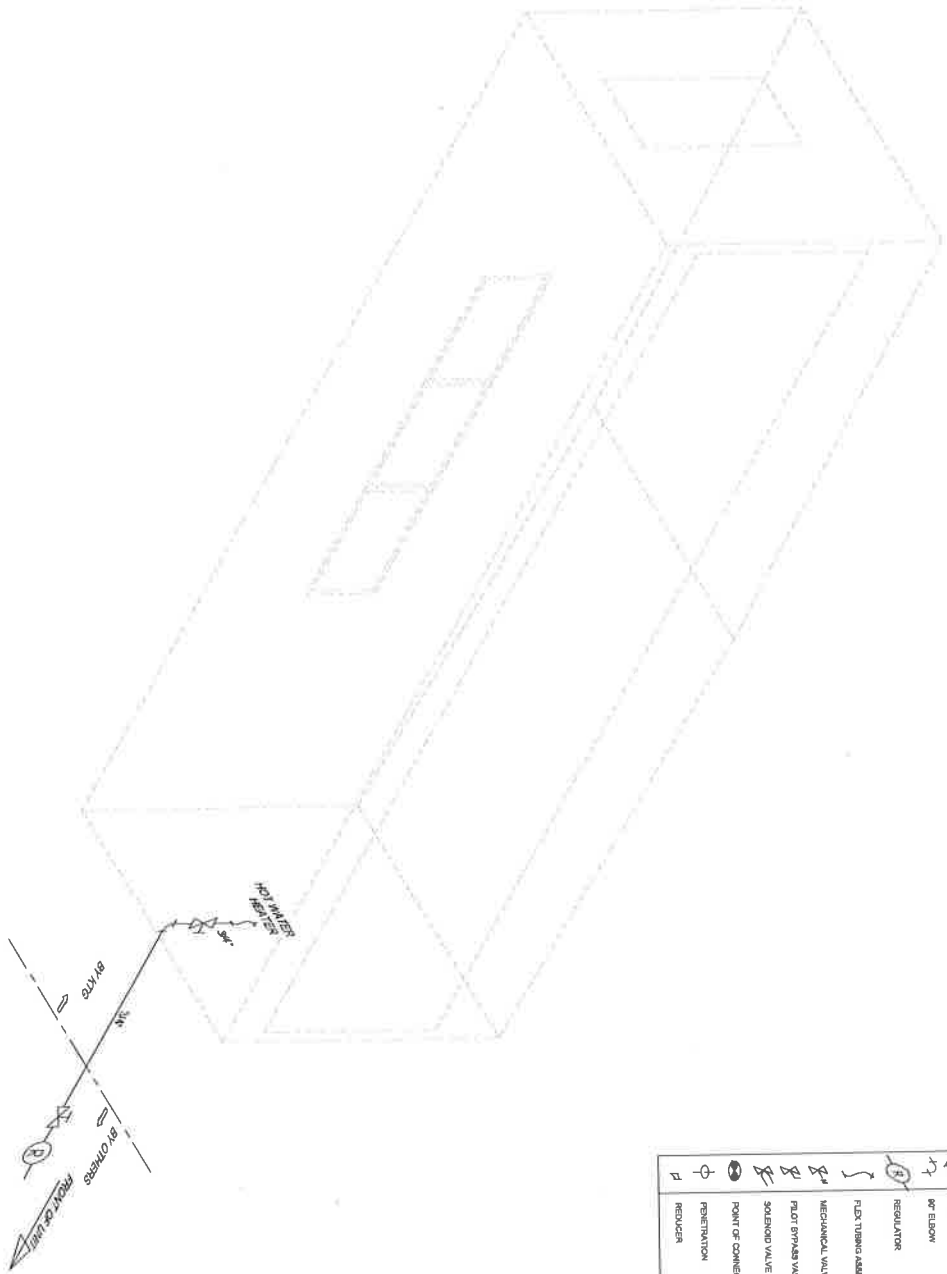
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11417 SCALE: N/A

2204 SCALE: N/A

**WASTE WATER PLUMBING SCHEMATIC**

Street: **(894) P-602**



SYM	DESCRIPTION
	VALVE GAS
	TEE
	90° ELBOW
	REGULATOR
	FLEX TUBING ASSEMBLY
	MECHANICAL VALVE
	FLAT SPREADS VALVE
	SOLENOID VALVE
	POINT OF CONNECTION
	PENETRATION
	REDUCER

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REV	DATE	DESCRIPTION	NAME

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DATE: \_\_\_\_\_

DESIGNER: \_\_\_\_\_

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DATE: \_\_\_\_\_

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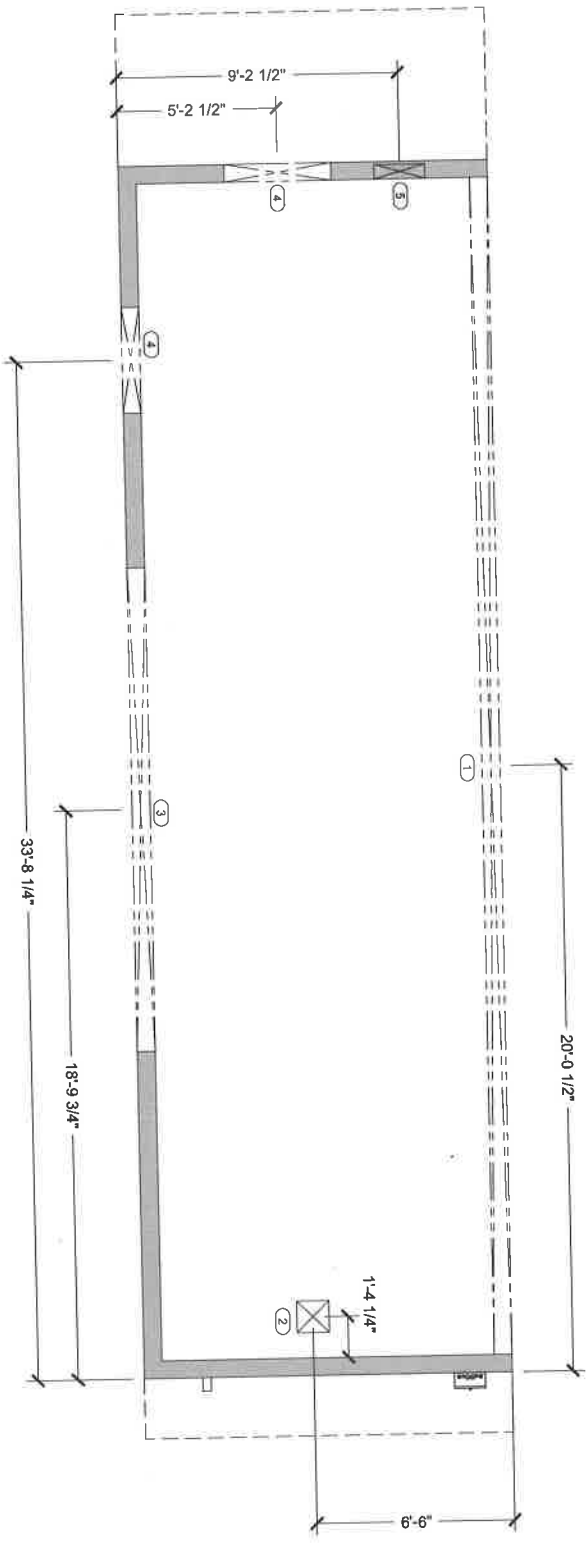
**GAS PLUMBING SCHEMATIC**

Sheet

**(894) P-603**

CUTOUT SCHEDULE		CUTOUT NOTES	
CUTOUT TAG	CUTOUT SIZE	WALL OPENING	
1	39'-2 1/4" W x 1'-4 1/4" H	OPENING FOR ELOOR SINK	
2	1'-2 3/8" W x 1'-2 3/8" 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: **S17-030** | Unit Number: **M894**

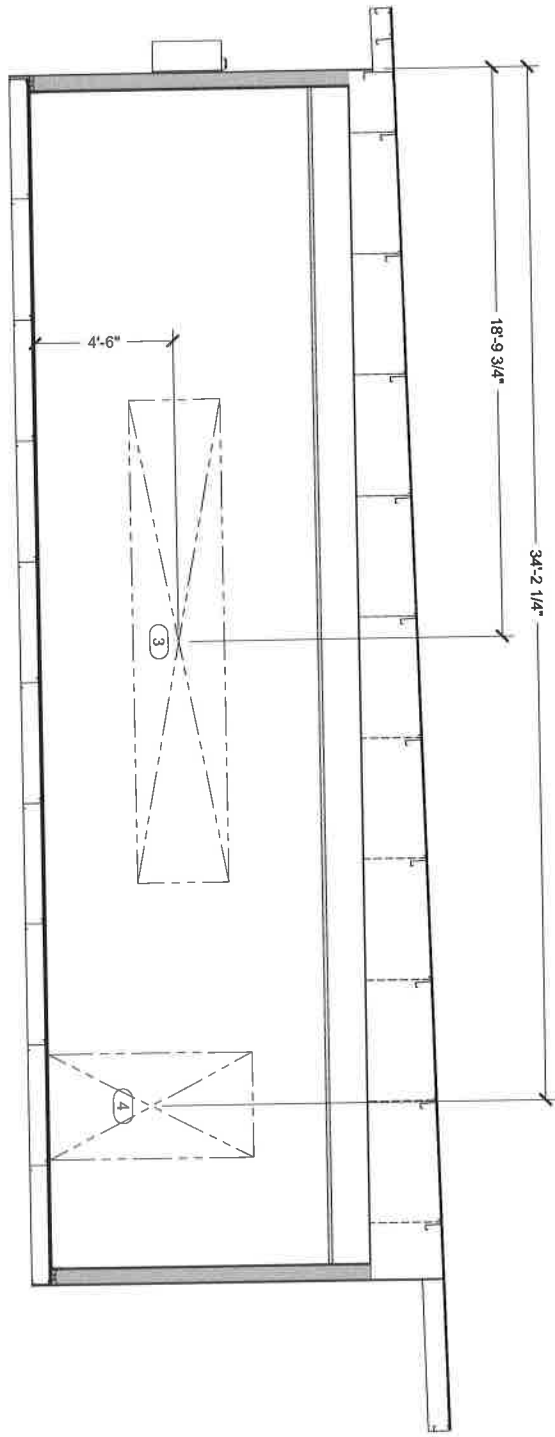
1/4" = 1'-0" | 20' SCALE: 1/2" = 1'-0"

**STRUCTURAL FLOOR CUTOUT PLAN**

**(894) S-101**

OUTPUT TAG	OUTPUT SIZE	CUTOOUT NOTES
1	36"3" W. X 7'6" H	WALL OPENING
2	13'56" W. X 13'56" L	OPENING FOR FLOOR SINK
3	42" W. X 36" H	OPENING FOR WINDOW
4	42" W. X 36" H	OPENING FOR 42" DOOR
5	30" W. X 60" H	ELECTRICAL PANEL OPENING

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REV.	DATE	DESCRIPTION	DATE
DELTA 3		REV. 4	

Drawn By:                      Approved By:                     

DN:                      MBR:                     

PROJECT NUMBER:                      UNIT NUMBER:                     

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

2/25/14 SCALE: 1/2" = 1'-0"

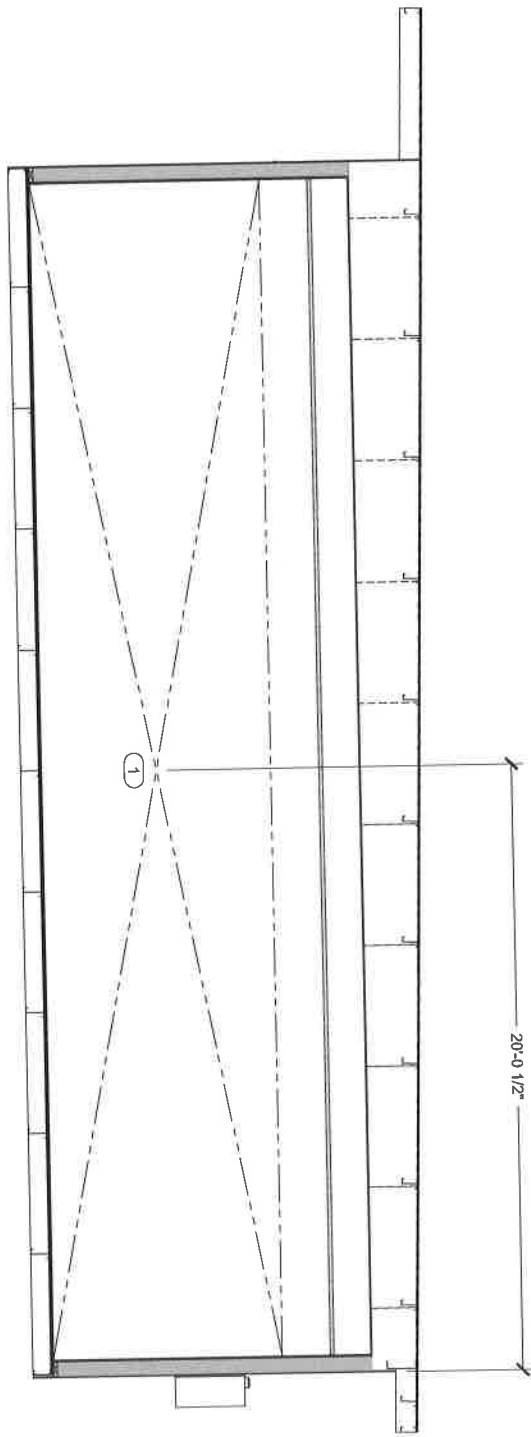
**STRUCTURAL CURBSIDE CUTOOUT ELEVATION**

Sheet                     

**(894) S-201**

CUTOUT SCHEDULE		CUTOUT NOTES	
1	38" W x 14" H	WALL OPENING	
2	13.58" W x 12.58" H	OPENING FOR FLOOR SINK	
3	16" W x 36" H	OPENING FOR WINDOW	
4	42" W x 64" 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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DRIVER: [ ] APPROVED BY: [ ]

DATE: [ ] DESCRIPTION: [ ]

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

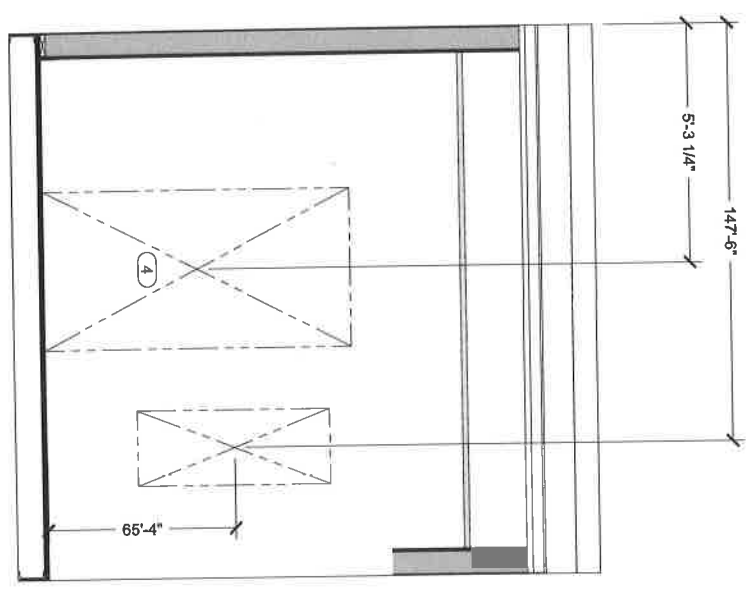
SCALE: 1/2" = 1'-0"

STRUCTURAL ROADSIDE CUTOUT ELEVATION

Sheet: (894) S-202

OUTCUT TAG	OUTCUT SIZE	OUTCUT NOTES
1	39'-3" W x 7'-4" H	WALL OPENING
2	13'-6" W x 13'-5" 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

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REV	DATE	DESCRIPTION	HAAS
DELTA 3	REV. 4		

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 Checked By: \_\_\_\_\_  
 Scale: 3/8" = 1'-0"  
 2024 SCALE: 3/4" = 1'-0"

Sheet: \_\_\_\_\_  
**(894) S-204**



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## DRAWING INDEX

SHEET NO.	SHEET CREATED	DESCRIPTION	REV. NUMBER	REV. DATE	REV. NOTE
(895) G-001		Cover Sheet & Drawing Index			
(895) I-101		Interior Floor Plan & Equipment List	4	04-06-18	ADDED EQUIPMENT
(895) I-201		Interior Corridor Elevation & Equipment List			
(895) I-202		Interior Roadside Elevation & Equipment List	4	30-06-18	ADDED EQUIPMENT
(895) I-203		Interior Front Elevation & Equipment List	4	30-06-18	ADDED EQUIPMENT
(895) I-204		Interior Rear Elevation & Equipment List			
(895) E-101		Electrical Floor Plan Schematic			
(895) E-401		Electrical Panel Schedule(s)			
(895) M-101		HVAC Ducting Plan			
(895) P-401		Fresh Water Plumbing Schematic			
(895) P-402		Waste Water Plumbing Schematic			
(895) P-403		Gas Plumbing Schematic			
(895) S-101		Structural Floor Column Plan			
(895) S-201		Structural Corridor Column Elevation			
(895) S-202		Structural Roadside Column Elevation			
(895) S-203		Structural Front Column Elevation			
(895) S-204		Structural Rear Column Elevation			

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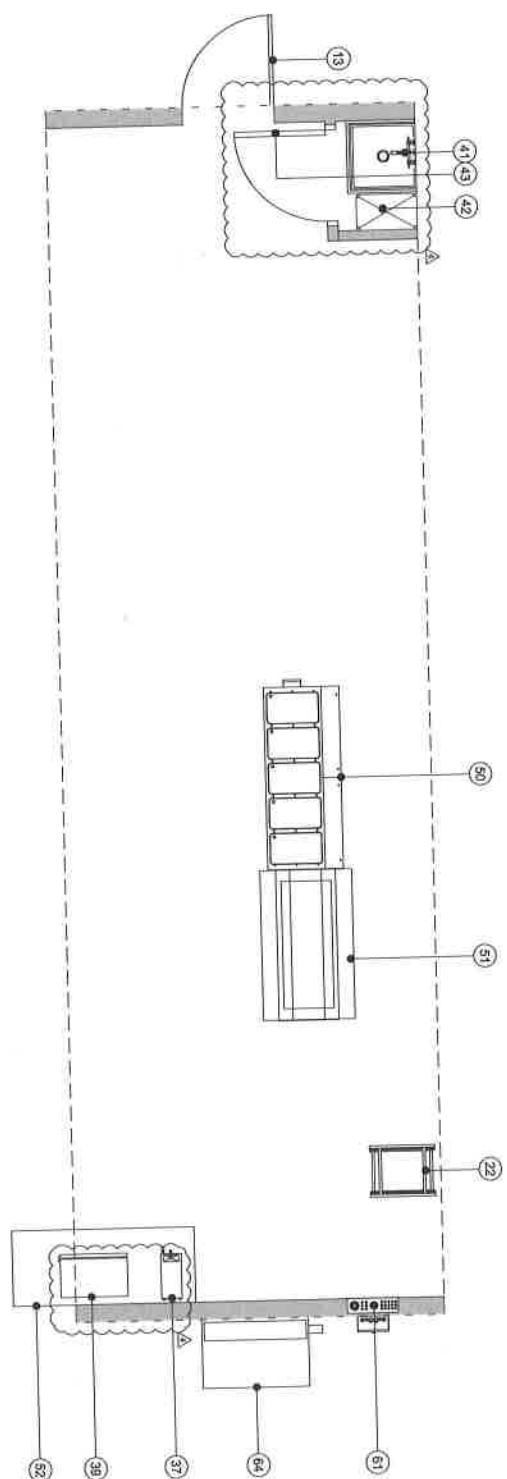
REV.	DATE	DESCRIPTION	NAME
DELTA 3			
REV. 4			

Drawn By: Approved By:  
Checked By: Verifier:  
S17400 M895  
1/4" = 1'-0" SCALE: N/A  
25% SCALE: N/A  
COVER SHEET &  
DRAWING INDEX  
Sheet  
**(895) G-001**

**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 - 8"	X	X
1B	Saucepan Boiler	X	X	20	Shelving Cart	X	X	40	Wall Dispenser	X	X
2	Countertop Sink - 3P	X	X	21	Interior Door - 42"	X	X	41	Hand Mixer	X	X
3	Equipment Stand - 3P	X	X	22	Refrigerator Freezer - Reach In	X	X	42	Hand Mixer	X	X
4	Hot Cold And Hot	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	Mixing Cart - 24" X 48"	X	X	45	Reach In	X	X
7	Countertop Charbroiler 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'x36"	X	X
9	Stainless Steel Work Table - 37" X 36"	X	X	28	Asst. Automatic Fro Dispenser Automaton	X	X	51	Coffee Maker	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Stand For Steamer	X	X	52	Business Sign 144x307x72"	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 Freezer - 2 Door	X	X	61	Electrical Panel	X	X
13	Escalator Door - 3P	X	X	32	Reach-In Refrigerator - 2 Door	X	X	62	Interior Window	X	X
14	Single Stage Convection Oven	X	X	33	Security Cart	X	X	63	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	Tandem 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.



6/19/2018 9:11:36 AM

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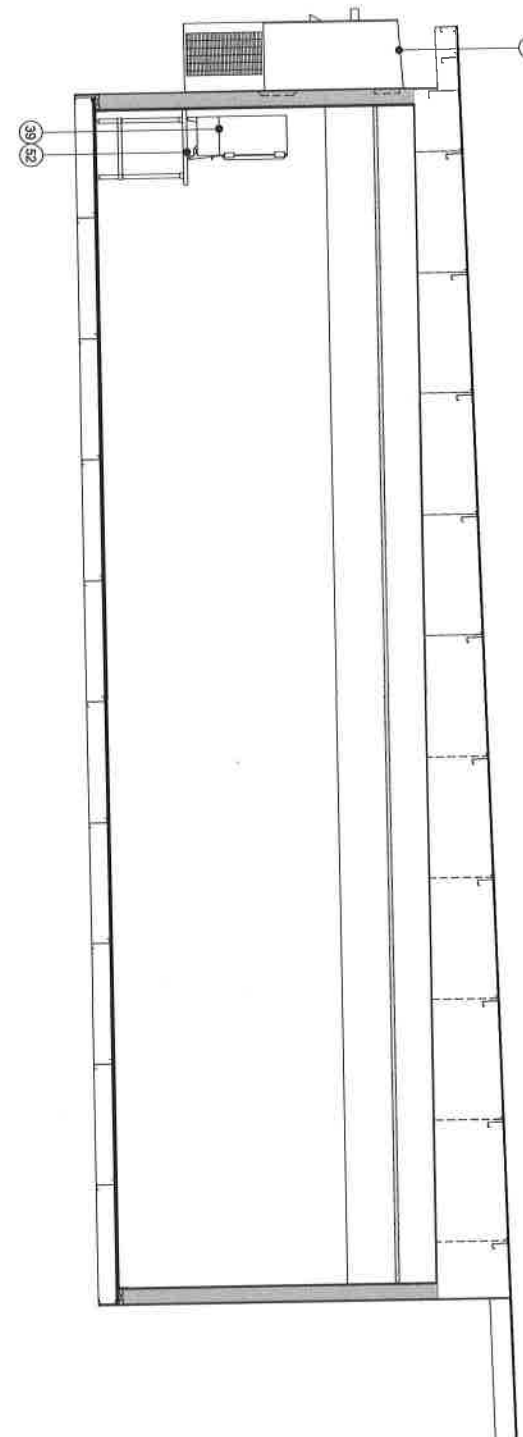
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KITCHEN COMPLEX  
1240 18TH STREET  
OAKLAND, CA 94607

OAKLAND UNIFIED  
SCHOOL DISTRICT

NO.	REVISION	DATE	DESCRIPTION	BY	CHK
4	REVISION		ADD EQUIPMENT		
<p>Delta 3 Rev. 4</p> <p>Drawn By: [Name] Approved By: [Name]</p> <p>DATE: [Date]</p> <p>SCALE: 1/4" = 1'-0"</p> <p>SCALE: 1/2" = 1'-0"</p> <p>INTERIOR FLOOR PLAN &amp; EQUIPMENT LIST</p> <p>(895) 1-101</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 - Lower Temp Door Type	X	X	35	Wall Mount Stainless Steel Dishwasher - 64"	X	X
18	Stainless Steel Drain	X	X	20	Quarantine Cart	X	X	40	Hand Mop	X	X
2	Countertop Gutter - 36"	X	X	21	Interior Door - 42"	X	X	41	Hand Mop	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator Walk-In Cooler	X	X	42	Hand Mop	X	X
4	Hot Cold Air Bln	X	X	23	Commercial Food Blender	X	X	43	5-Tier Wire Shelving Unit - 14" x 24"	X	X
5	Refrigerator - 2 Door	X	X	24	Food Processor	X	X	44	30" Interior Door	X	X
6	Compartments Sink	X	X	25	Mobile Cart - 24" x 48"	X	X	45	Rice Cooker	X	X
7	Commercial Charbroiler With Equipment Stand	X	X	26	Wall Mount Hand Sink	X	X	46	Countertop Seng. Utensil	X	X
8	Food Slicer	X	X	27	Typical Grease Hood	X	X	47	Hot Food Table - 5 Well	X	X
9	Stainless Steel Work Table - 30" x 66"	X	X	28	Animal Automatic Feeding System	X	X	48	Cold Burn	X	X
10	Wall Mount Hand Sink	X	X	29	Equipment Stand For Slicer	X	X	49	Stainless Steel Table 30"X72"	X	X
11	Mobile Cart - 24" x 48"	X	X	30	Hot Food Serving Cabinet	X	X	50	Exterior Door - 42"	X	X
12	Flamethrower	X	X	31	Refrigerator - 2 Door	X	X	51	Electrical Panel	X	X
13	Exterior Door - 36"	X	X	32	Refrigerator - 2 Door	X	X	52	Interior Window	X	X
14	Slope Sign Connection Oven	X	X	33	Security Cart	X	X	53	Exterior Window	X	X
15	Countertop Connection Slicer	X	X	34	Scaled Dishbowl - 24"	X	X	54	HVAC Unit	X	X
16	2 Compartment Sink	X	X	35	Clean Dishbowl - 24"	X	X				
17	Microwave Oven	X	X	36	Tankless Water Heater	X	X				
18	Immersion Blender	X	X	37	Coffee Brewer	X	X				



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**SCARLON Manufacturing**

**OAKLAND USD**  
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OAKLAND, CA 94607

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

DATE: \_\_\_\_\_ DESCRIPTION: \_\_\_\_\_ NAME: \_\_\_\_\_

1/4" SCALE 1/2" = 1'-0"  
1/8" SCALE 1/2" = 1'-0"

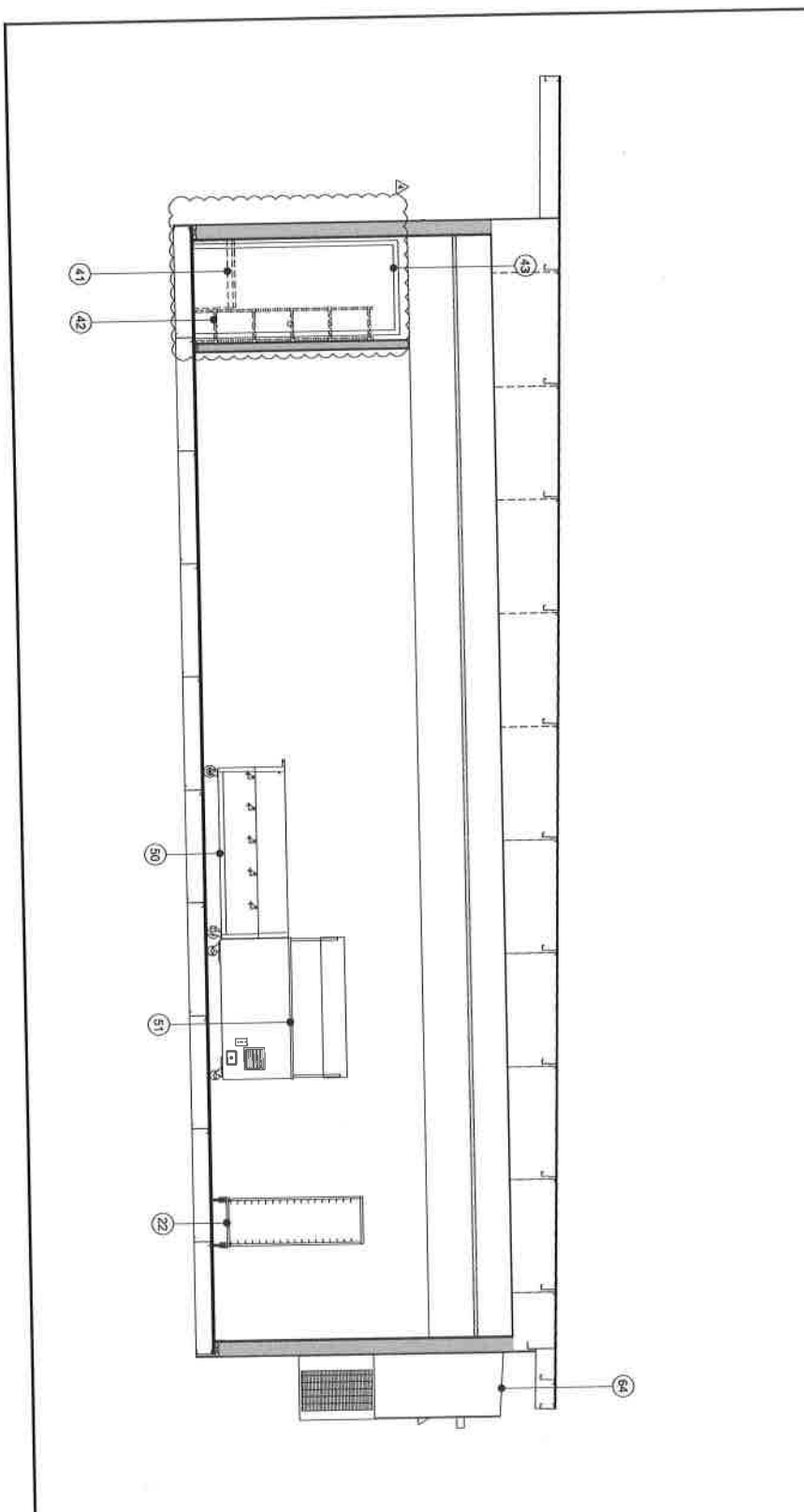
**INTERIOR CURBSIDE ELEVATION & EQUIP. LIST**

Sheet: \_\_\_\_\_

**(895) 1-201**

**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/Doc - 42"	X	X	40	Hand Mixer	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator Rack - Roll-In	X	X	41	mp sink	X	X
4	San Closer 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	Reach-In Refrigerator - 2 Door	X	X	25	Mobile Cart - 24" X 48"	X	X	44	Reel Cooler	X	X
7	Countertop Convector 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 Type I Grease Hood	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 Automon	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	Reach-In Freezer - 2 Door	X	X	61	Electric 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	Security Cam	X	X	63	Interior Window	X	X
15	Counting Convection Steamer	X	X	34	Sand Destruder - 24"	X	X	64	INVA-C UNIT	X	X
16	2 Compartment Sink	X	X	35	Clean Destruder - 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: \_\_\_\_\_


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

**INTERIOR ROADSIDE  
 ELEVATION & EQUIP. LIST**

Sheet: \_\_\_\_\_

**(895) 1-202**

**RAKLAND USD**  
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**KITCHEN COMPLEX**  
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**OAKLAND UNIFIED  
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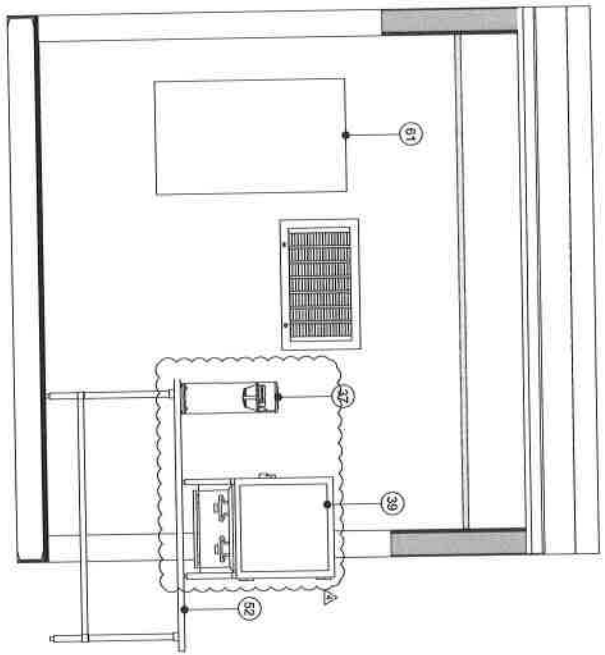
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**EQUIPMENT SCHEDULE:**  
CS = CLIENT SUPPLIED EQUIPMENT

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 Griddle - 36"	X	X	21	Insulated Door - 42"	X	X	40	Hand Mixer	X	X
3	Equipment Stand - 36"	X	X	22	Refrigerator - 60" - 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	Rice Cooker	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	Type1 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	Over Sink	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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Delta 3 Rev. 4

Drawn By: Approved By:  
Checked By: M885  
Date: 5/17/2018  
1/4" = 1'-0"  
2004 SCALE: 3/4" = 1'-0"

INTERIOR FRONT  
ELEVATION & EQUIP. LIST

Sheet  
**(895) 1-203**

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DELTA 3 REV. 4

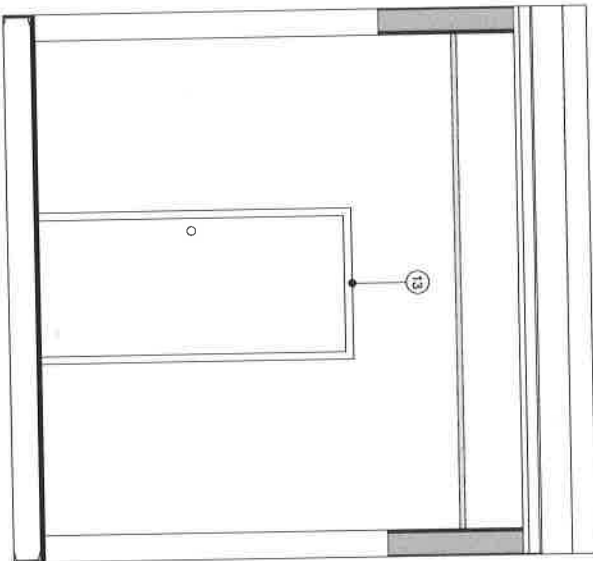
DATE DESCRIPTION NAME

REVISIONS

NO. REVISION DESCRIPTION NAME

**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
18	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 Sweving Lint - 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	Flour Caster	X	X
7	Counttop Dishdrdr With Equipment Stand	X	X	26	Wall Mount Hand Sink	X	X	45	Counttop Soap Wanner	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	Eductor Door - 42"	X	X
12	Planetary Mixer	X	X	31	Reach-In Freezer - 2 Door	X	X	61	Electrical Panel	X	X
13	Eductor Door - 36"	X	X	32	Reach-In Refrigerator - 2 Door	X	X	62	Interior Window	X	X
14	Single Stack Connection Oven	X	X	33	Security Cart	X	X	63	Eductor Window	X	X
15	Counttop Connection Steamer	X	X	34	Stand Dishdr - 24"	X	X	64	HVAC Unit	X	X
16	2 Connection Sink	X	X	35	Chair Dishdr - 24"	X	X				
17	Microvave Oven	X	X	36	Featureless Water Heater	X	X				
18	Immersion Blender	X	X	37	Coffee Brewer	X	X				



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REV.	DATE	DESCRIPTION	NAME
DELTA 3			
REV.	DATE	DESCRIPTION	NAME
4			

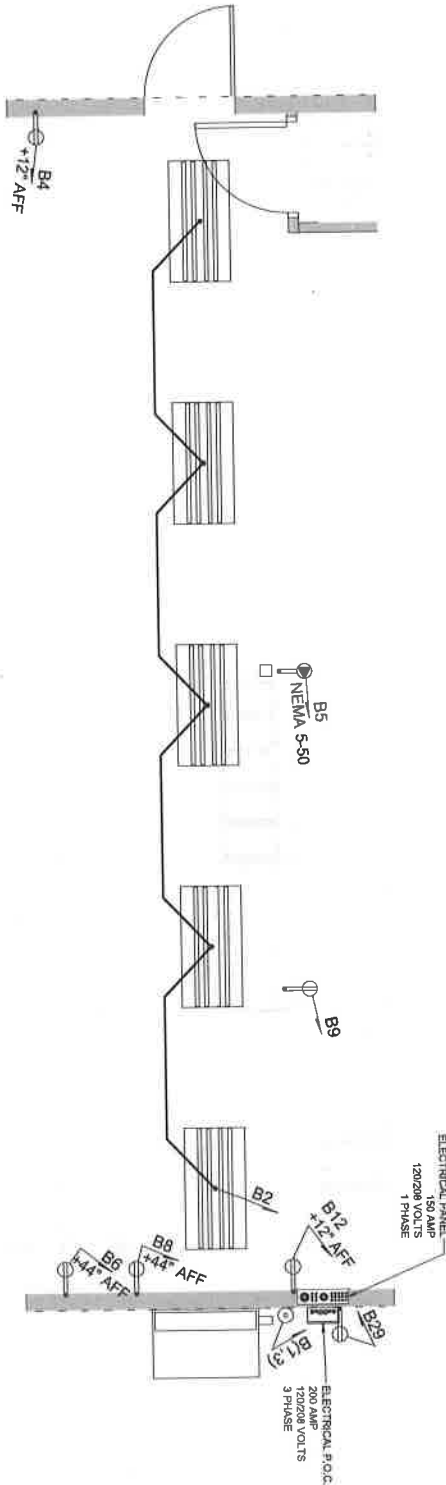
Drawn By: \_\_\_\_\_  
Checked By: \_\_\_\_\_  
Approved By: \_\_\_\_\_  
Contract No: S17-030  
MNS

TEXT SCALE: 3/8" = 1'-0"  
2004 SCALE: 3/4" = 1'-0"

INTERIOR REAR ELEVATION  
& EQUIP. LIST

Sheet  
**(895) 1-204**

- 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
⊕	4" 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
⊕	208V OUTLET - FLUSH MOUNTED
⊕	EXHAUST FAN
⊕	SWITCH - FLUSH MOUNTED
⊕	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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REV.	DATE	DESCRIPTION	NAME
DELTA 3			
REV. 4			

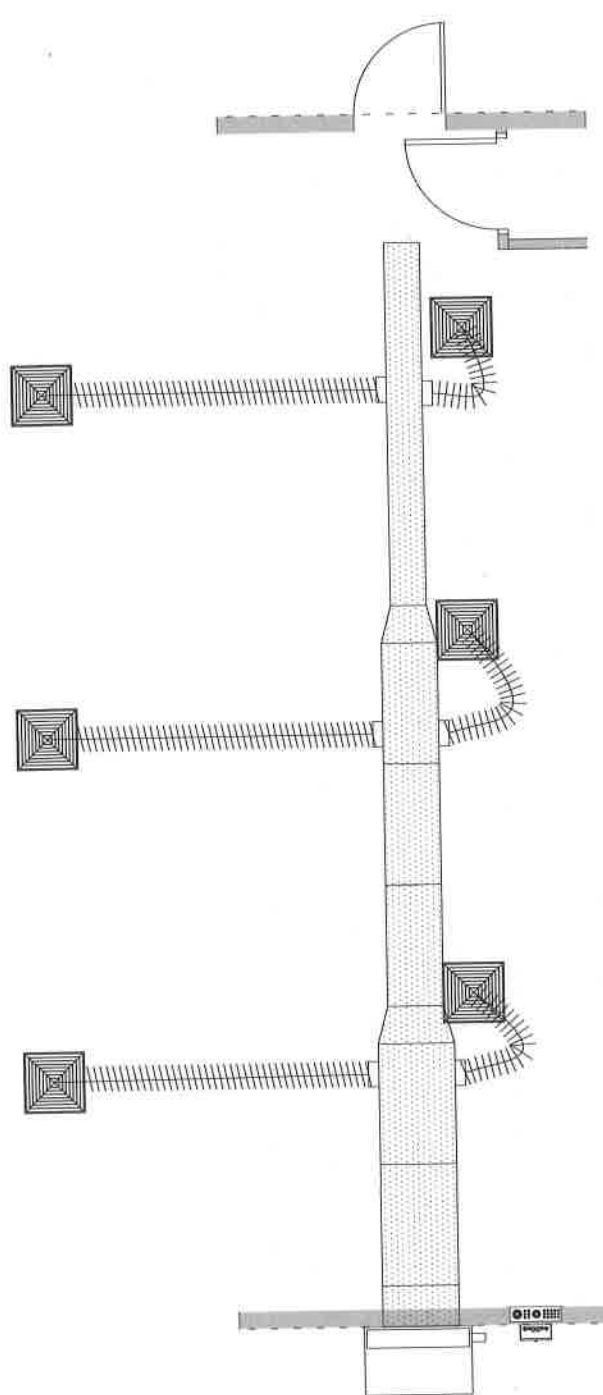
Drawn By: Approved By:  
 Project No: 1817430  
 User Number: M885  
 Plot Scale: 1/4" = 1'-0"  
 Plot Scale: 1/2" = 1'-0"

**ELECTRICAL FLOOR PLAN SCHEMATIC**

Sheet (895) E-101







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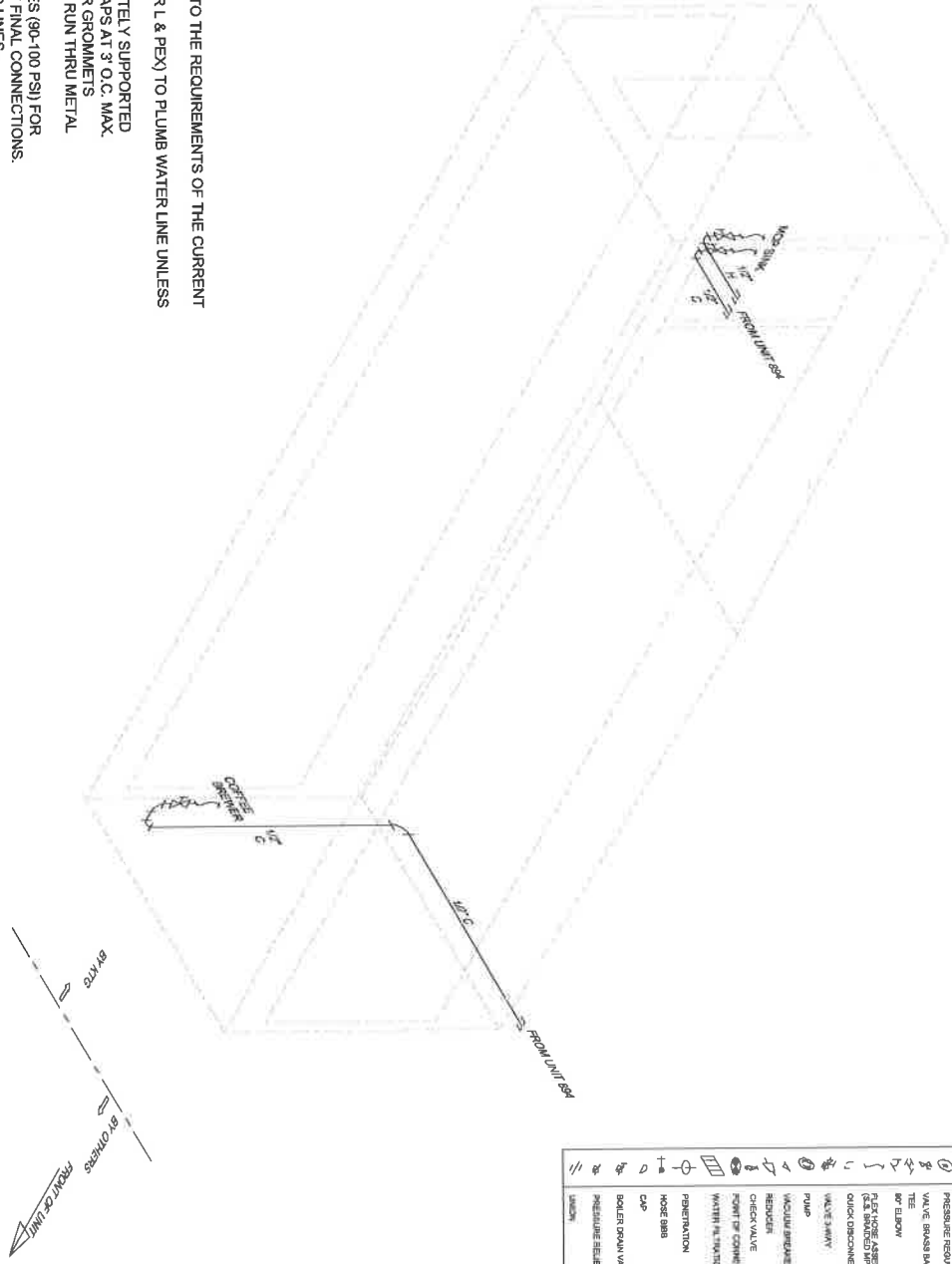
OAKLAND USD  
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OAKLAND, CA 94607

REV#	DATE	DESCRIPTION	MADE
DELTA 3			
REV. 4			

Drawn By: \_\_\_\_\_  
 Checked By: \_\_\_\_\_  
 Approved By: \_\_\_\_\_  
 Date: \_\_\_\_\_  
 1/8" SCALE 1/2" = 1'-0"  
 3/8" SCALE 1/2" = 1'-0"  
 HVAC DUCTING PLAN

Sheet: \_\_\_\_\_  
**(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.



# WATER PLUMBING SCHEMATIC

PRELIMINARY - NOT FOR CONSTRUCTION

6/19/2018 9:11:41 AM

REV.	DATE	DESCRIPTION	MADE
3			
4			

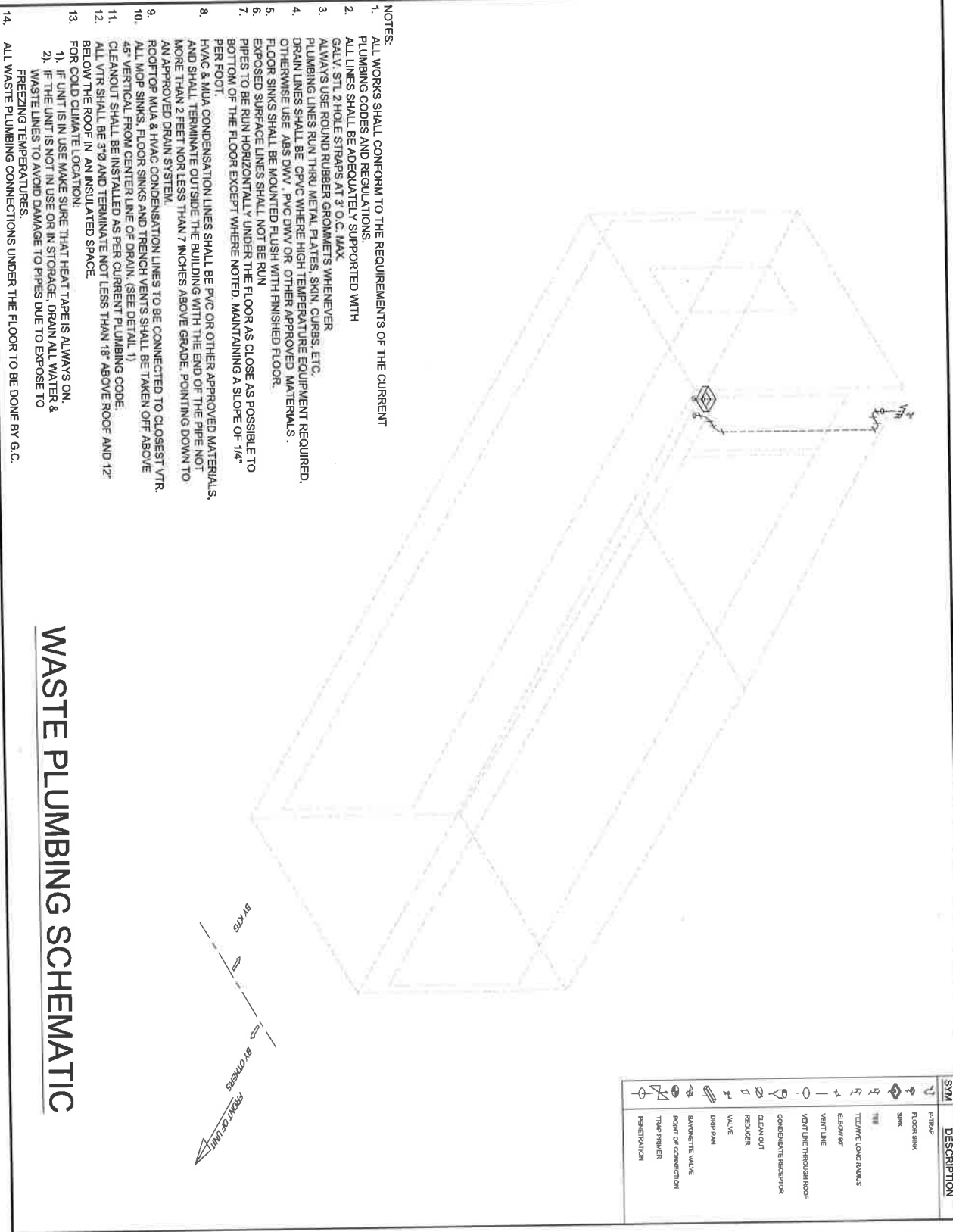
Drawn By: Approved By:  
 Design No: Project Number:  
 1747 SCALE: N/A  
 517/430 MBS  
 1/2" SCALE: N/A  
 FRESH WATER PLUMBING SCHEMATIC

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Sheet (895) P-601



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OAKLAND, CA 94607

**DELTA 3REV. 4**

DATE: \_\_\_\_\_ DESCRIPTION: \_\_\_\_\_

REV: \_\_\_\_\_ DATE: \_\_\_\_\_ DESCRIPTION: \_\_\_\_\_

Drawn By: \_\_\_\_\_ Approved By: \_\_\_\_\_

DATE: \_\_\_\_\_

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

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

**WASTE WATER PLUMBING SCHEMATIC**

Sheet: \_\_\_\_\_

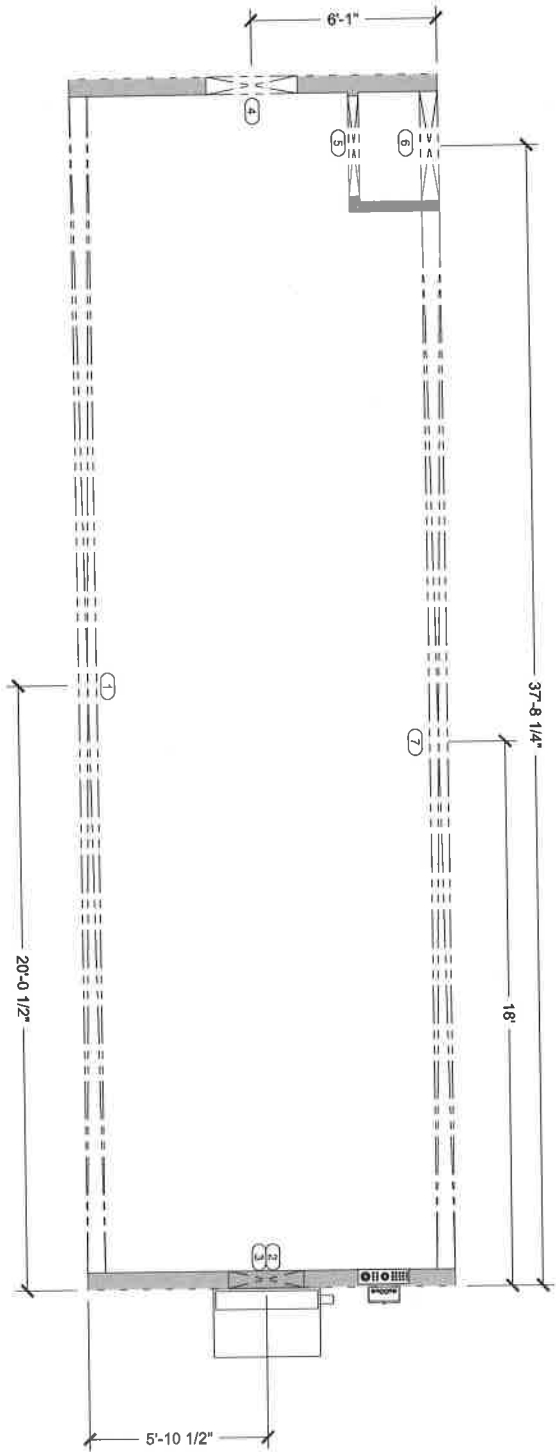
**(895) P-602**

- NOTES:**
- ALL WORKS SHALL CONFORM TO THE REQUIREMENTS OF THE CURRENT PLUMBING CODES AND REGULATIONS.
  - ALL LINES SHALL BE ADEQUATELY SUPPORTED WITH GALV. STL. 2 HOLE STRAPS AT 3' O.C. MAX.
  - ALWAYS USE ROUND RUBBER GROMMETS WHENEVER PLUMBING LINES RUN THRU METAL PLATES, SKIN, CURBS, ETC.
  - DRAIN LINES SHALL BE CPVC WHERE HIGH TEMPERATURE EQUIPMENT REQUIRED, OTHERWISE USE ABS DWV, PVC DWV OR OTHER APPROVED MATERIALS.
  - FLOOR SINKS SHALL BE MOUNTED FLUSH WITH FINISHED FLOOR.
  - 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.
  - 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.
  - 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)
  - CLEANOUT SHALL BE INSTALLED AS PER CURRENT PLUMBING CODE.
  - ALL VTR SHALL BE 3/4" AND TERMINATE NOT LESS THAN 18" ABOVE ROOF AND 12" BELOW THE ROOF IN AN INSULATED SPACE.
  - FOR COLD CLIMATE LOCATION:
    - IF THE UNIT IS IN USE MAKE SURE THAT HEAT TAPE IS ALWAYS ON.
    - 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.
  - 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	

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



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REV.	DATE	DESCRIPTION	NAME
DELTA 3		REV. 4	

Drawn By: Approved By:  
Checked By: MBS  
DATE: 5/17/2018

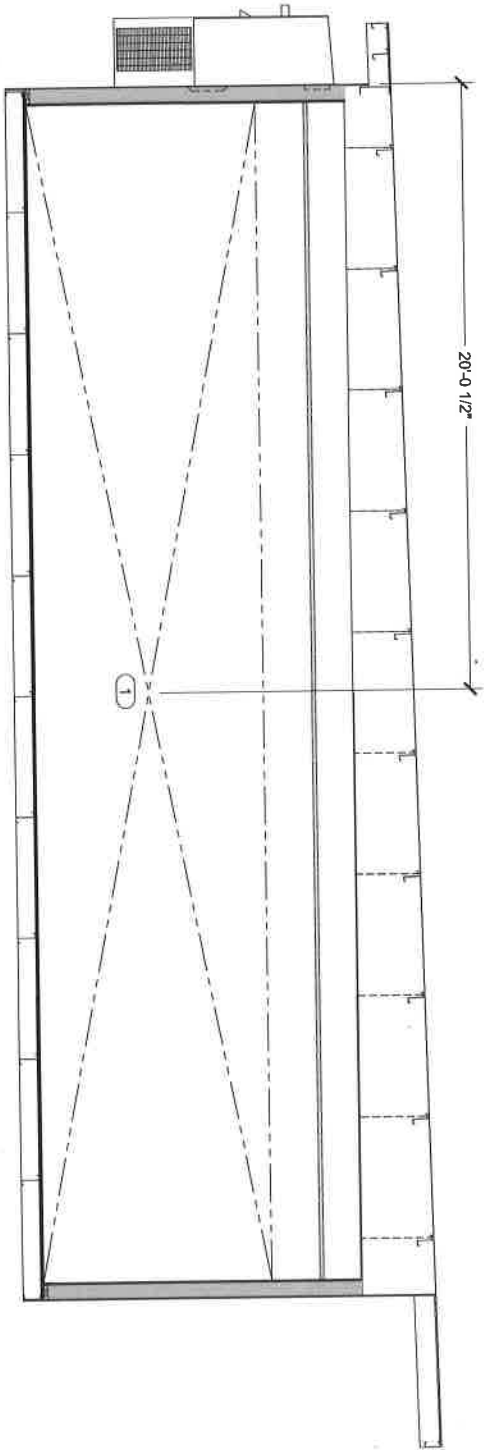
NOT SCALE: 1/4" = 1'-0"  
ROOM SCALE: 1/2" = 1'-0"

**STRUCTURAL FLOOR  
CUTOUT PLAN**

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

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

Drawn By: Approved By:  
DN

QUOTE NUMBER: UNIT NUMBER:  
SIT-030 10895

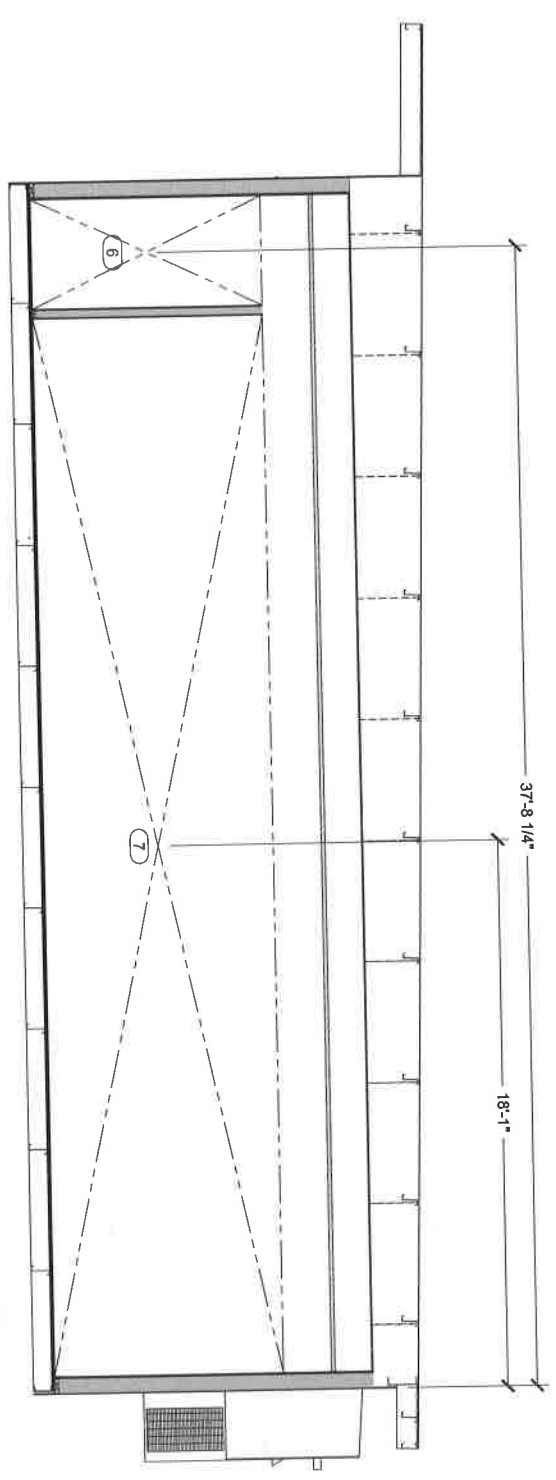
11/17 SCALE 1/8" = 1'-0"  
22/04 SCALE 1/2" = 1'-0"

**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 8'-7" H	OPENING FOR SUPPLY
3	28'-7" W X 15'-7" H	OPENING FOR RETURN
4	35" W X 84" H	OPENING FOR 35" ENTRY DOOR
5	42" W X 84" 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 44" H	

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



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REV.	DATE	DESCRIPTION	NAME
DELTA 3			
4			

Drawn By: \_\_\_\_\_  
Checked By: \_\_\_\_\_  
Approved By: \_\_\_\_\_

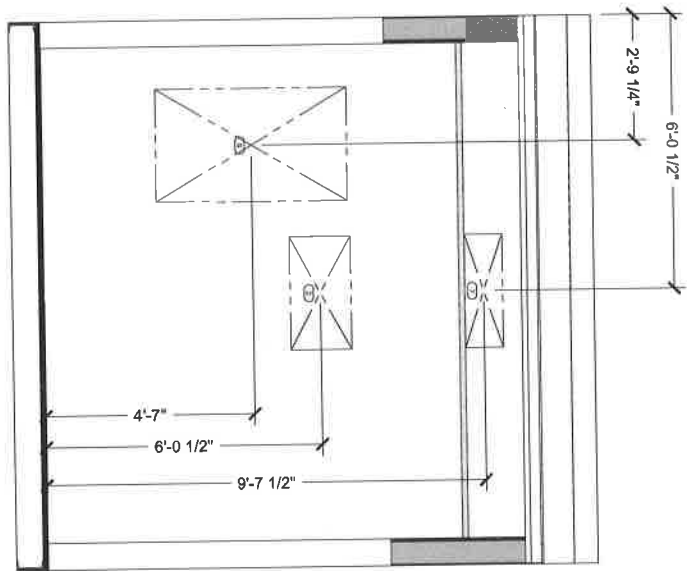
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250% SCALE 1/2" = 1'-0"

**STRUCTURAL ROADSIDE CUTOUT ELEVATION**

Sheet  
**(895) S-202**

CUTOUT TAG	CUTOUT SIZE	CUTOUT NOTES
1	36" W x 7'-6" H	WALL OPENING
2	28" W x 8'-0" H	OPENING FOR SUPPLY
3	28" W x 13'-0" H	OPENING FOR RETURN
4	50" W x 8'-0" H	OPENING FOR 3/4" ENTRY DOOR
5	40" W x 8'-0" H	OPENING FOR 3/4" INTERIOR DOOR
6	42" W x 7'-0" H	WALL OPENING
7	35" W x 7'-6" H	WALL OPENING
8	20" W x 2'-0" H	ELECTRICAL PANEL OPENING

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



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REV.	DATE	DESCRIPTION	NAME
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3			
4			

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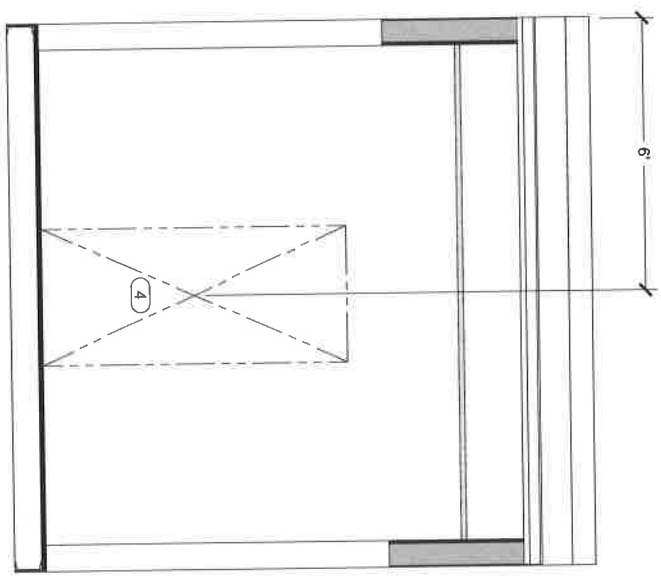
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Steel  
**(895) S-203**

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	30" W X 6'-6" H	OPENING FOR 3/4" INTERIOR DOOR
5	40" W X 6'-6" H	WALL OPENING
6	43" W X 7'-6" H	WALL OPENING
7	35-3/4" W X 7'-6" H	ELECTRICAL PANEL OPENING
8	20" W X 4'-6" H	

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



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REV.	DATE	DESCRIPTION	NAME
DELTA 3			
4			

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Sheet  
**(895) S-204**



# OAKLAND USD RALPH BUNSCHE HIGH SCHOOL KITCHEN COMPLEX - M896

## DRAWING INDEX

SHEET NO.	SHEET CREATED	DESCRIPTION	REV. NUMBERS	REV. DATE	REV. NOTE
(0896) G-001		Cover Sheet & Drawing Index			
(0896) I-101		Floor Plan & Equipment List			
(0896) E-101		Electrical Floor Plan Schematic			
(0896) S-101		Structural Floor Ceiling Plan			
(0896) S-201		Structural Outside Cabod Elevation			
(0896) S-202		Structural Outside Cabod Elevation			
(0896) S-203		Structural Front Cabod Elevation			
(0896) S-204		Structural Rear Cabod Elevation			

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 <b>OAKLAND UNIFIED SCHOOL DISTRICT</b>	<b>OAKLAND USD</b> <b>RALPH J BUNSCHE ACADEMY</b> <b>KITCHEN COMPLEX</b> 1240 18TH STREET OAKLAND, CA 94607	 <b>CARLIN Manufacturing</b>	<b>KITCHENS TO GO®</b> <small>Part of CARLIN</small> 489 WEST FALLBROOK AVE. SUITE 108 FRESNO, CA 93711 Phone: 559-276-0123 www.carlinmg.com www.k-t-g.com
Sheet <b>(896) G-001</b>	<b>DELTA 3   REV. 4</b>		
	Drawn By: Checked By: Date: Scale: Title:		

**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/Hot - 34"	X	X
1B	Safranmadi Boiler	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 Shear	X	X	27	Typical Glass 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 30X60"	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	53	Exterior Window	X	X
12	Hand Mixer	X	X	31	Refrigerator - 2 Door	X	X	54	Interior Window	X	X
13	Exterior Door - 36"	X	X	32	Refrigerator - 2 Door	X	X	55	HVAC Unit	X	X
14	Simple Stack Convection Oven	X	X	33	Security Cam	X	X	60	Exterior Door - 42"	X	X
15	Commercial Convection Steamer	X	X	34	Solid Dishwasher - 24"	X	X	61	Biological Panel	X	X
16	2 Compartment Sink	X	X	35	Clean Dishwasher - 24"	X	X	62	Interior Window	X	X
17	Mechanical Oven	X	X	36	Tandem Water Heater	X	X	63	Exterior Window	X	X
18	Immercion Boiler	X	X	37	Coffee Brewer	X	X	64	HVAC Unit	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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DELTA 3 REV. 4

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Approved By: [Signature]

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NAME: [Blank]

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OAKLAND, CA 94607

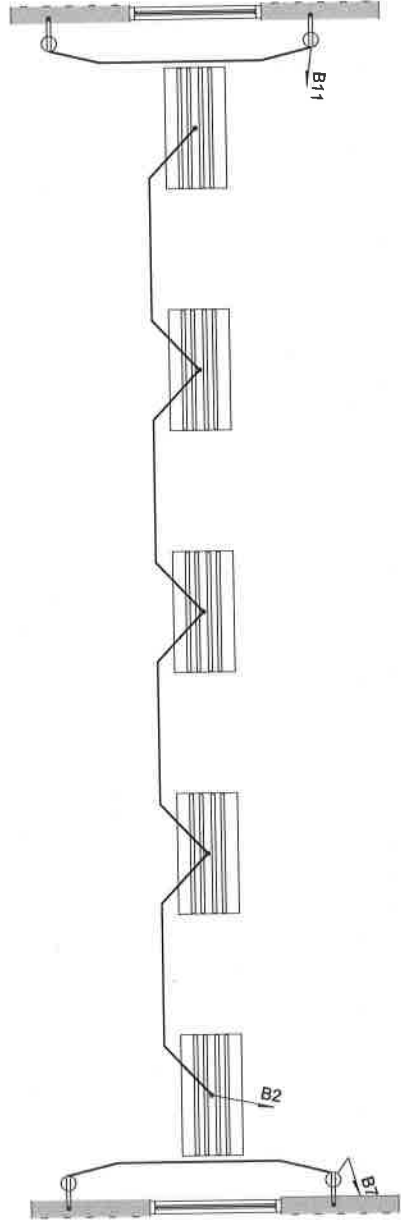
1147 SCALE 1/8" = 1'-0"

2254 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**

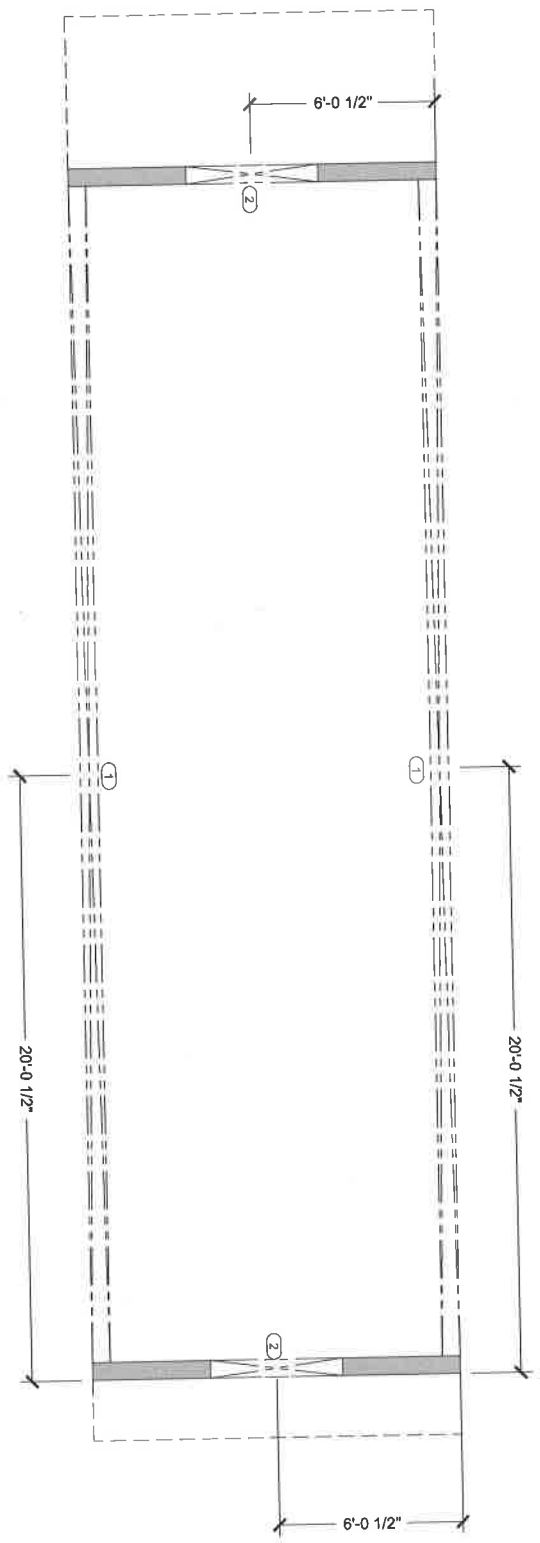
	4 - 4 TUBE FLUORESCENT FIXTURE
	4 - 3 TUBE FLUORESCENT FIXTURE
	SINGLE OUTLET - FLUSH MOUNTED
	DUPLEX OUTLET - FLUSH MOUNTED
	DUPLEX OUTLET - SURFACE MOUNTED
	FOURPLEX OUTLET - FLUSH MOUNTED
	FOURPLEX OUTLET - SURFACE MOUNTED
	HARDWARE CONNECTION - FLUSH MOUNTED
	HARDWARE CONNECTION - SURFACE MOUNTED
	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
	VAPOR PROOF LIGHTHOOD LIGHT
	EMERGENCY EXIT LIGHT

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REV.	DATE	DESCRIPTION	BY																																												

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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4			

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

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

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**KITCHEN COMPLEX**  
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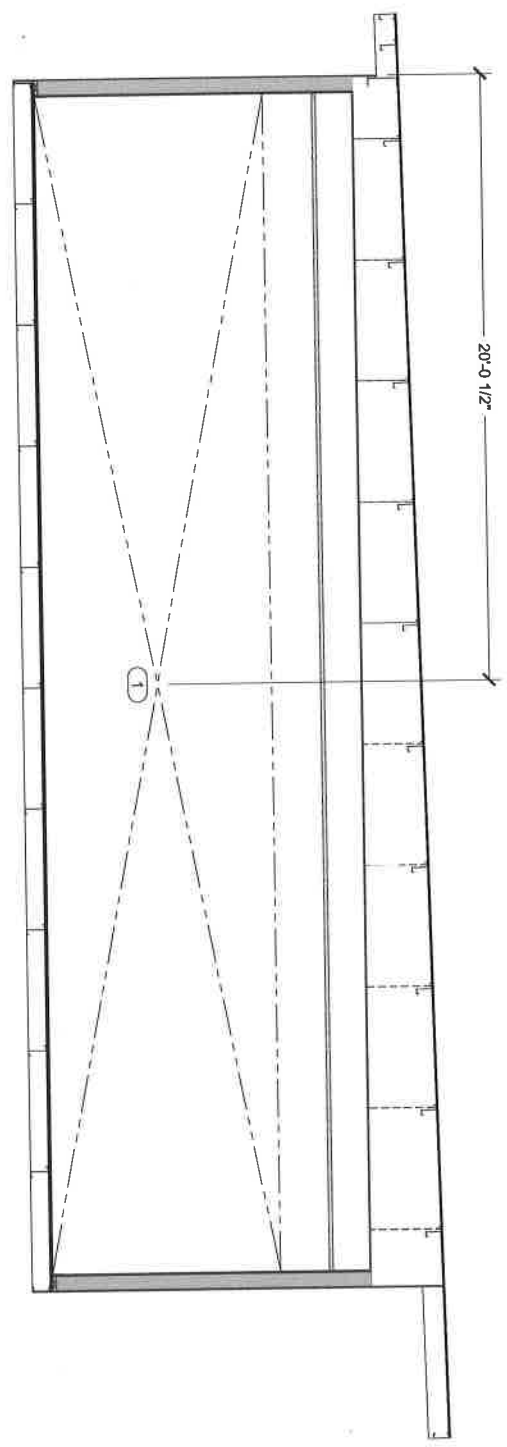
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CUTOUT SCHEDULE	
CUTOUT TAG	CUTOUT NOTES
1	38'-2" W x 7'-5" H WALL OPENING SEE NOTE
2	

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



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REV	DATE	DESCRIPTION	VALUE

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

OAKLAND UNIFIED SCHOOL DISTRICT  
 1000 BAY STREET, SUITE 100  
 OAKLAND, CA 94612  
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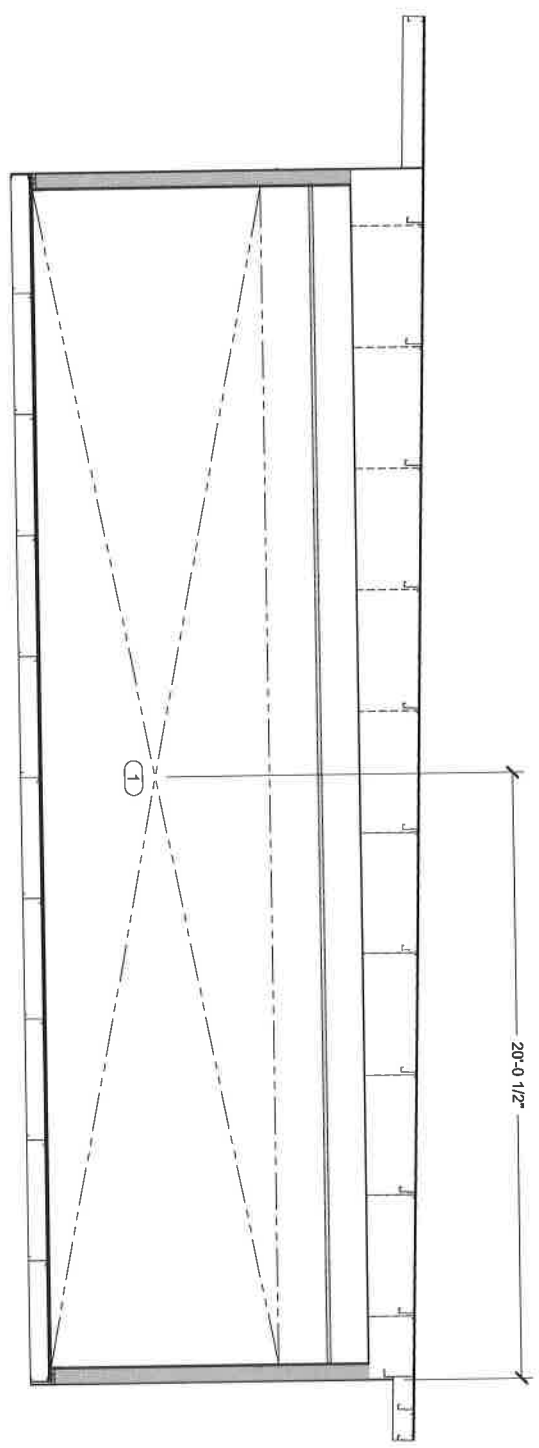
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**(896) S-201**

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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6/19/2018 9:47:02 AM

REV.	DATE	DESCRIPTION	NAME

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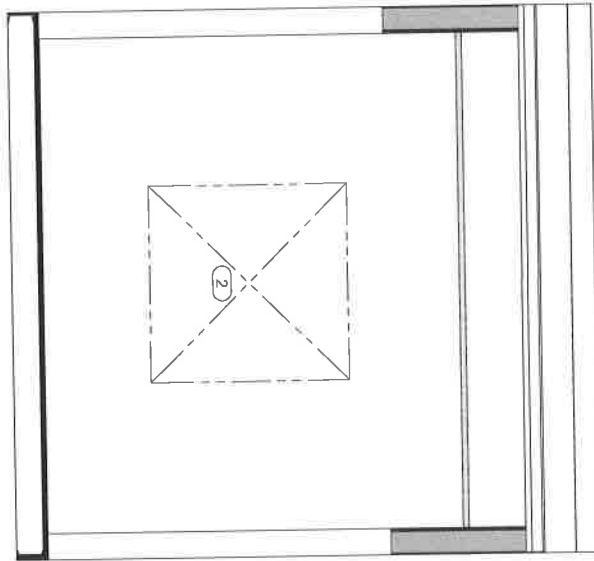
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Sheet  
**(896) S-202**

CUTOUT SCHEDULE		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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6/19/2018 9:47:03 AM

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REV	DATE	DESCRIPTION	NAME
DELTA 3			
REV. 4			

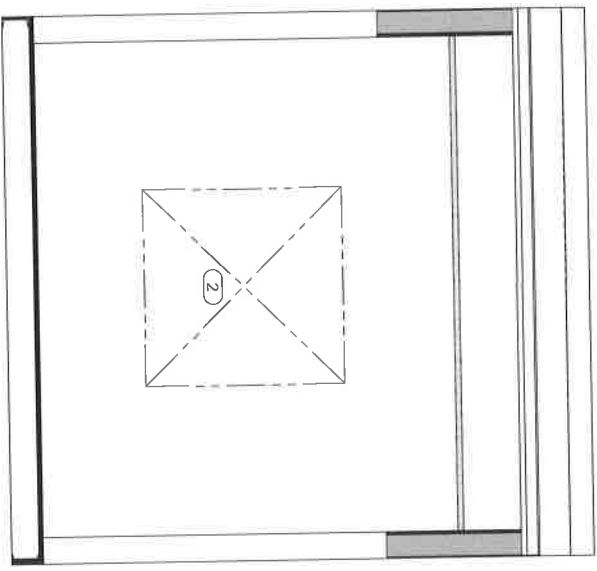
Drawn By: Approved By:  
 Design: Part Number:  
 SHT/DOB: MARI  
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 3/32" SCALE: 3/8" = 1'-0"

**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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6/19/2018 9:47:03 AM



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REV.	DATE	DESCRIPTION	NAME
DELTA 3			
REV. 4			

Drawn By: Approved By:

Checked By: EN: MBB

Project Number: S17-030

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 - Ceiling Plan			
(897) S-201		Structural Outside Column Elevation			
(897) S-302		Structural Outside Column Elevation			
(897) S-303		Structural Floor Ceiling Elevation			
(897) S-304		Structural Riser Column Elevation			

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REV.	DATE	DESCRIPTION	NAME
DELTA 3			
REV. 4			

Drawn By: [Blank] Approved By: [Blank]  
DATE: 06/19/2018  
SCALE: 1/8" = 1'-0"  
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SCALE: N/A

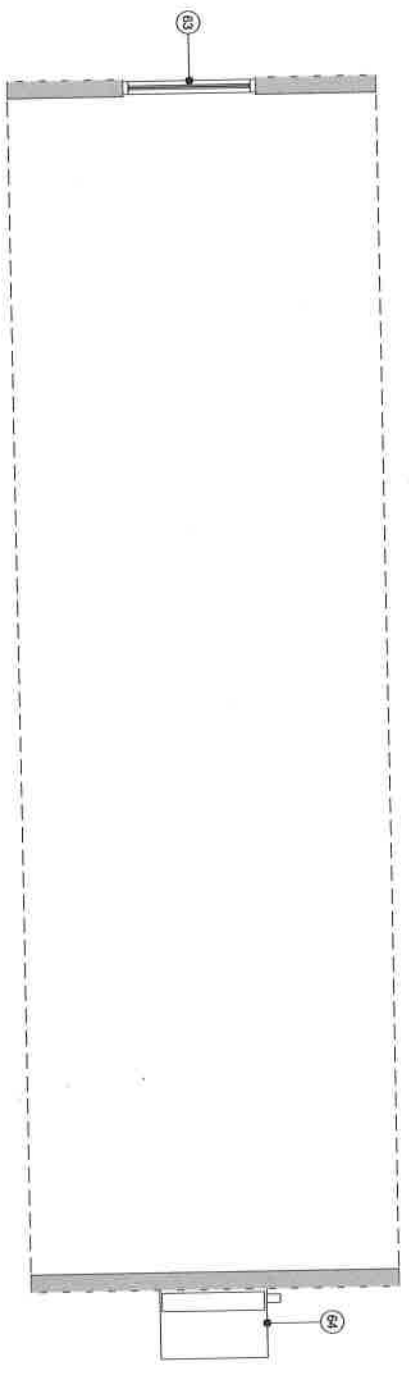
COVER SHEET &  
DRAWING INDEX

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 Grate - 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 Ase Bin	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	Cometrol Chutney With Equipment Stand	X	X	26	Wall Mount Hand Sink	X	X	45	Commercial Soup Warmer	X	X
8	Food Slicer	X	X	27	Type I 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 Refrigerator - 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	1 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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NO.	DATE	DESCRIPTION	BY
1			
2			
3			
4			

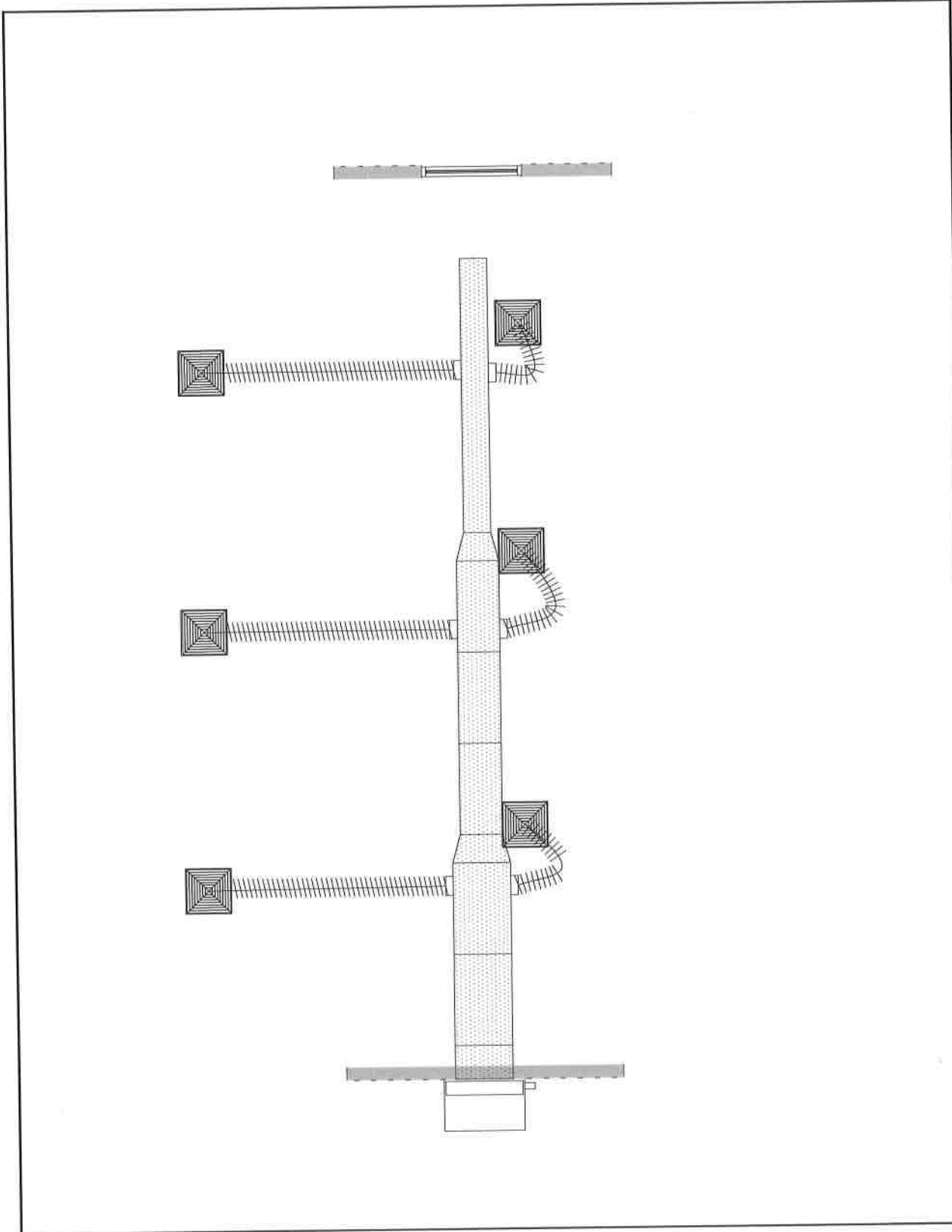
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DESIGNED BY: DATE: 1/18/17  
CHECKED BY: DATE: 1/18/17  
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**DELTA 3 REV. 4**

INTERIOR FLOOR PLAN & EQUIPMENT LIST

Sheet: (897) I-101





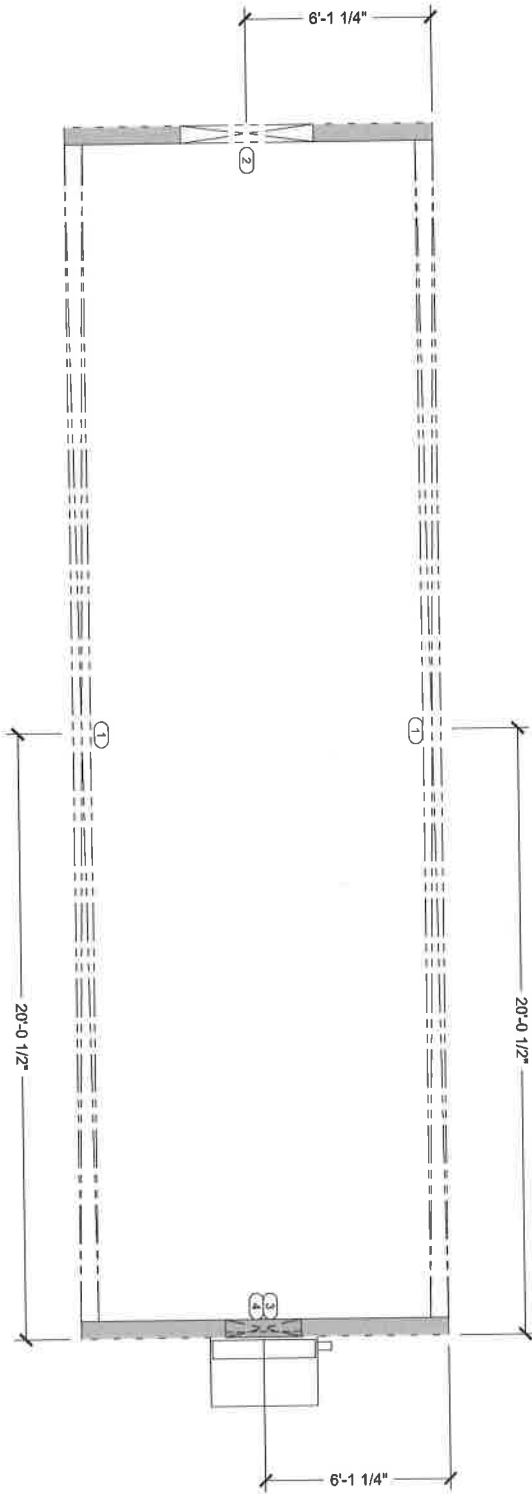
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REV	DATE	DESCRIPTION	NAME		
DELTA 3	REV. 4				
<p>Drawn By: HBS</p> <p>Approved By:</p>		<p>DATE: _____</p> <p>DESCRIPTION: _____</p> <p>NAME: _____</p>			
<p>SCALE: 1/4" = 1'-0"</p> <p>11x17 SCALE: 1/2" = 1'-0"</p> <p>22x34 SCALE: 1/2" = 1'-0"</p>		<p>Sheet</p> <p>(897) M-101</p>			

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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 OAKLAND, CA 94607

REV.	DATE	DESCRIPTION	BY
DELTA 3	REV. 4		

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

QUOTE NUMBER: **SV17-034** UNIT NUMBER: **10887**

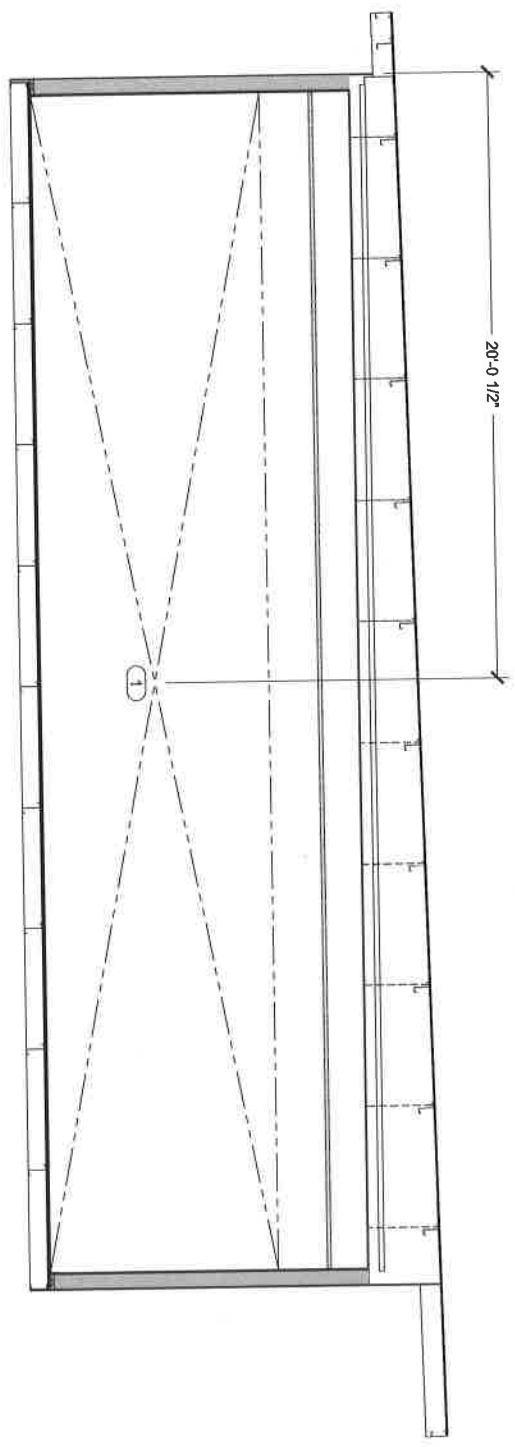
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 22'-0" SCALE: 1/2" = 1'-0"

**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:
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:

ENR

DATE: 1/20/18

PROJECT NUMBER: 18080

SYMBOL: 18080

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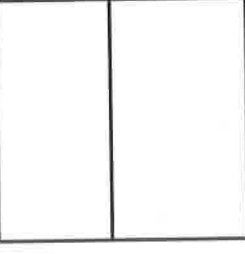
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9 3/4" = 1'-0"

10" = 1'-0"

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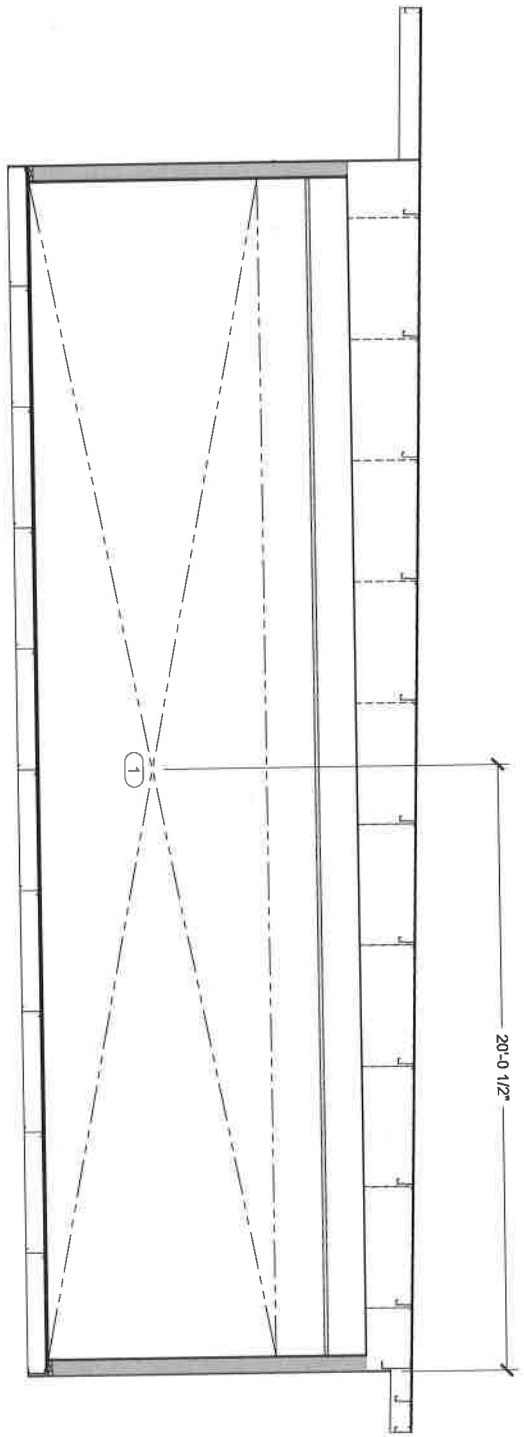
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Sheet  
**(897) S-201**

CUTOUT SCHEDULE		CUTOUT NOTES	
CUTOUT TAG	CUTOUT SIZE	WALL OPENING	SEE NOTE
1	35'-0" W x 7'-0" H		
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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**GOVERNMENT**

REV	DATE	DESCRIPTION	NAME
DELTA 3			
REV. 4			

Drawn By: **DM**      Approved By: **DM**

DATE: **6/19/2018**      UNIT NUMBER: **4897**

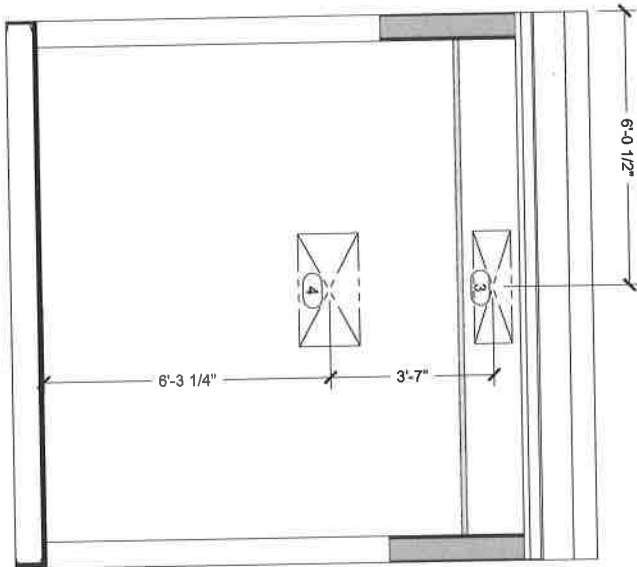
PROJECT NUMBER: **1147**      PROJECT NAME: **1147**

SCALE: **1/2" = 1'-0"**      SHEET: **12**

Sheet: **(897) S-202**

CUTOUT SCHEDULE		CUTOUT NOTES	
CUTOUT TAG	CUTOUT SIZE	WALL OPENING	
1	36"-0" W x 7'-8" H	SEE NOTE	
2	28"-7/8" W x 8'-7/8" H	OPENING FOR SUPPLY	
3	28"-7/8" W x 15'-11/16" 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.



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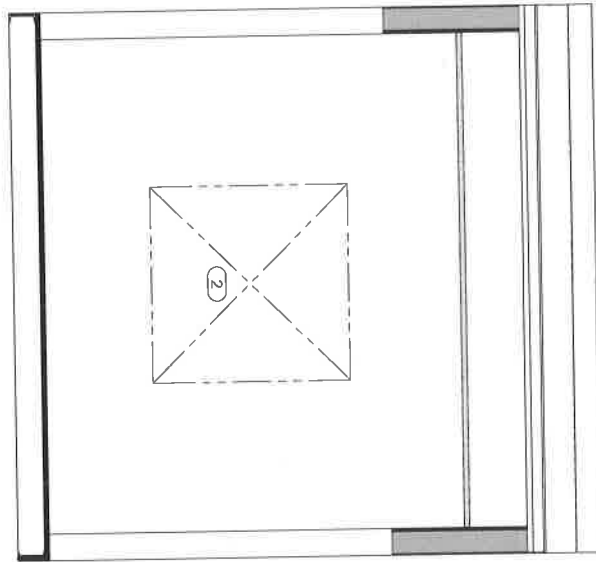
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<p>OAKLAND USD RALPH J BUNCHE ACADEMY KITCHEN COMPLEX 1240 18TH STREET OAKLAND, CA 94607</p>		<p>DELTA 3   REV. 4</p> <p>Drawn By: [Blank] Approved By: [Blank]</p> <p>DN: [Blank] DATE: [Blank]</p> <p>SYT/030 VABZ</p> <p>1150T SCALE: 3/8" = 1'-0"</p> <p>2250T SCALE: 3/4" = 1'-0"</p> <p>STRUCTURAL FRONT CUTOUT ELEVATION</p> <p>Sheet <b>(897) S-203</b></p>	



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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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**

Sheet **(897) S-204**

# OAKLAND USD RALPH BUNSCHE HIGH SCHOOL KITCHEN COMPLEX - M898

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 Ceilng Plan			
(898) S-202		Structural Roadside Culvert Elevation			
(898) S-203		Structural Front Culvert Elevation			
(898) S-204		Structural Rear Culvert Elevation			

DRAWING INDEX


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6/19/2018 1:23:07 PM

**COVER SHEET & DRAWING INDEX**

**(898) G-001**

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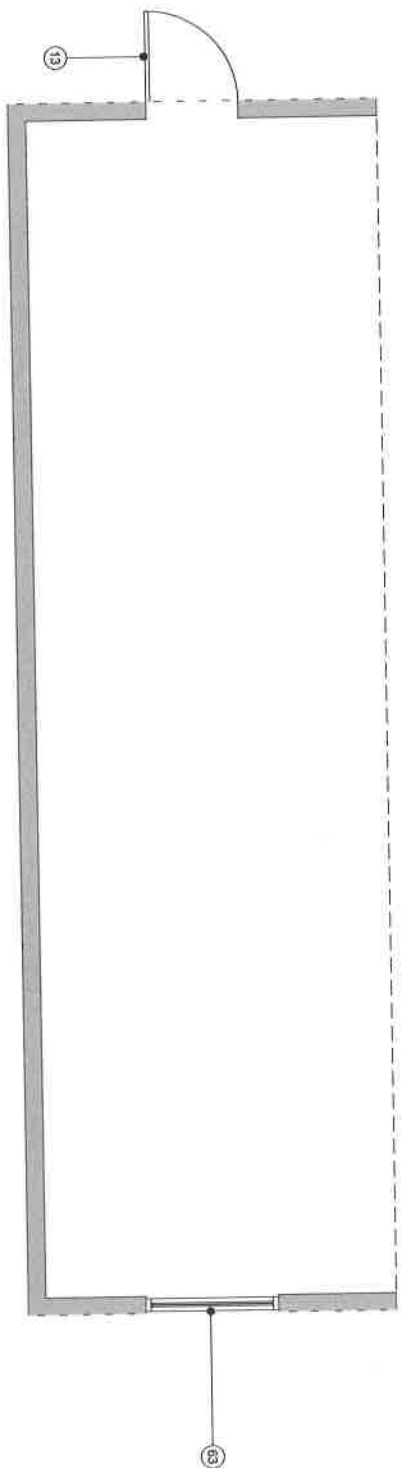
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**EQUIPMENT SCHEDULE:**  
CS - CLIENT SUPPLIED EQUIPMENT

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 - 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 - 16" X 24"	X	X
5	Multipin 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	Mop Bucket - 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	Mopia Cart - 24" X 60"	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	Disinfect 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	FVAC Unit	X	X
16	2 Compartment Sink	X	X	35	Scaled Dishdrake - 24"	X	X				
17	Microwave Oven	X	X	36	Clean Dishdrake - 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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**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: [Name]    Approved By: [Name]

DATE: 6/19/2018

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

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

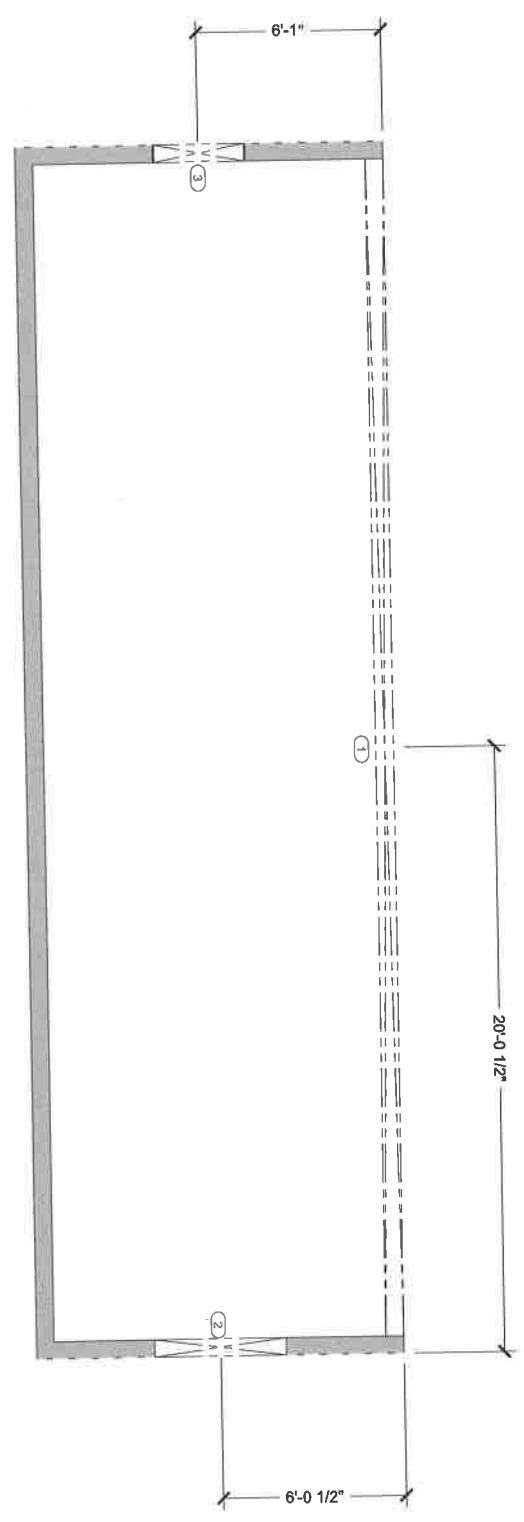
**INTERIOR FLOOR PLAN & EQUIPMENT LIST**

Sheet (898) I-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.



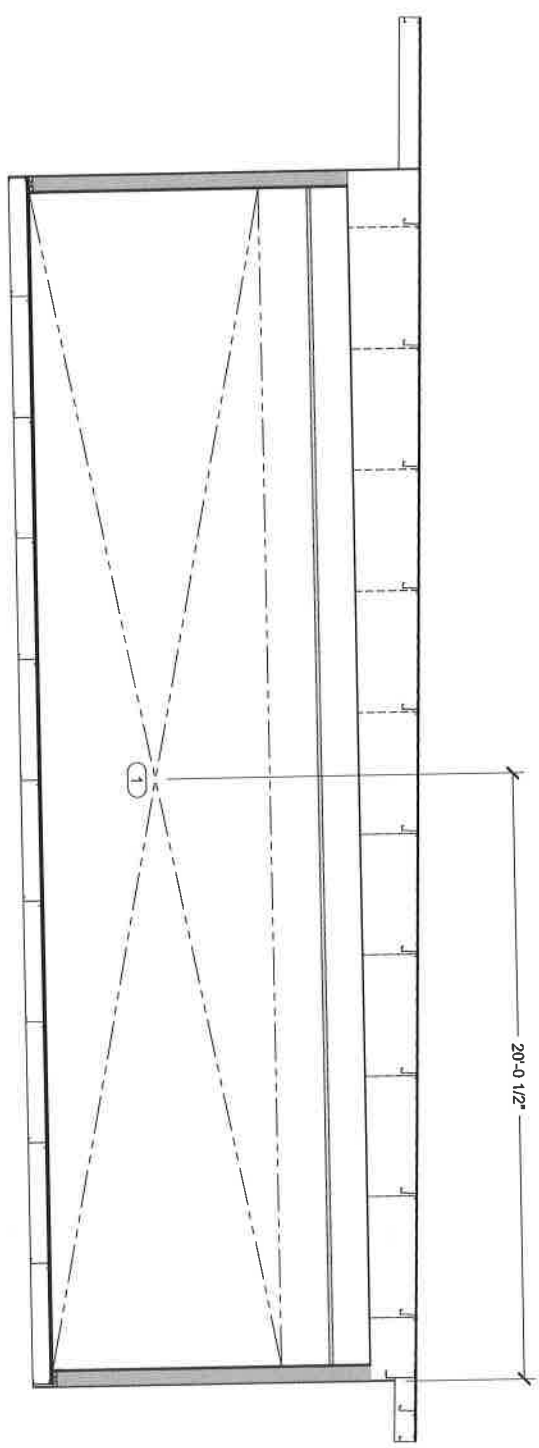
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<p>OAKLAND USD RALPH J BUNCHE ACADEMY KITCHEN COMPLEX 1240 18TH STREET OAKLAND, CA 94607</p>			
			
REV.	DATE	DESCRIPTION	NAME
DELTA	3	REV.	4
<p>Drawn By: Approved By:</p>			
QUOTE NUMBER	UNIT NUMBER		
ST7420	M889		
<p>1/4" SCALE 1/4" = 1'-0" 250% SCALE 1/2" = 1'-0"</p>			
<p>STRUCTURAL FLOOR CUTOUT PLAN</p>			
<p>Sheet <b>(898) S-101</b></p>			

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
1			
2			
3			
4			

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

OAKLAND UNIFIED SCHOOL DISTRICT

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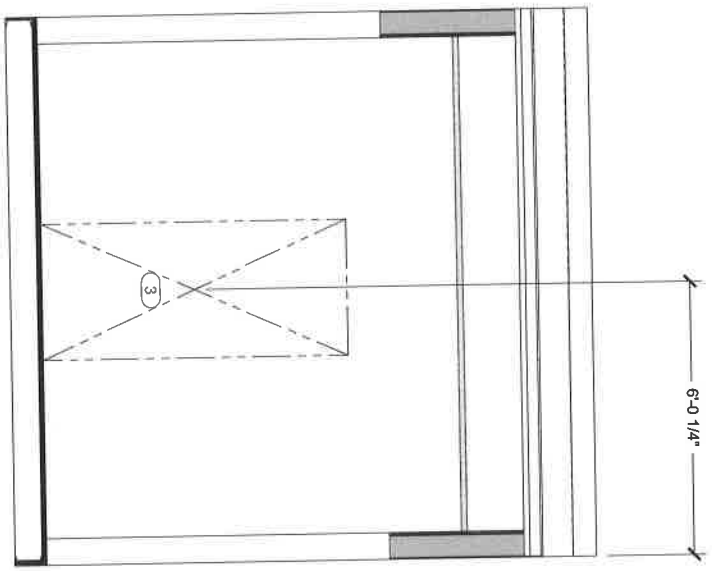
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Sheet  
**(898) S-202**



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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REV.	DATE	DESCRIPTION	NAME
DELTA 3		REV. 4	

Drawn By: **MSB** Approved By: \_\_\_\_\_  
 Project Number: **MSB**  
 Title Scale: **3/8" = 1'-0"**  
 Zone 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

Job

Item#



(S36D shown with optional casters)

### 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.

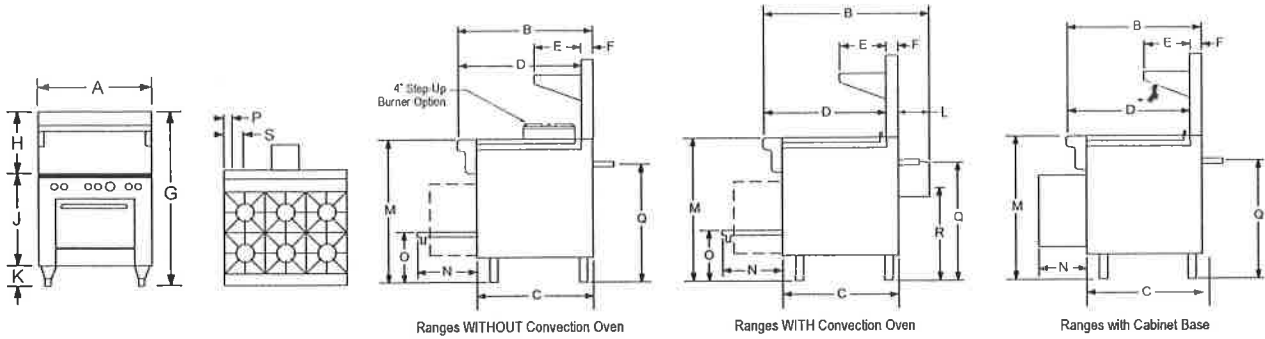
**S36A** - The unit shall have a 35,000 BTU convection oven with snap action thermostat, adjustable from 175°F to 550° F. The unit shall include a 1/2 hp split phase motor with on/off switch to allow CO base to operate as a standard oven. The interior shall be enameled and measure 26" wide X 24" deep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

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



1100 Old Honeycull Road, Fuquay-Varina, NC 27526  
(919) 762-1000 www.southbendnc.com

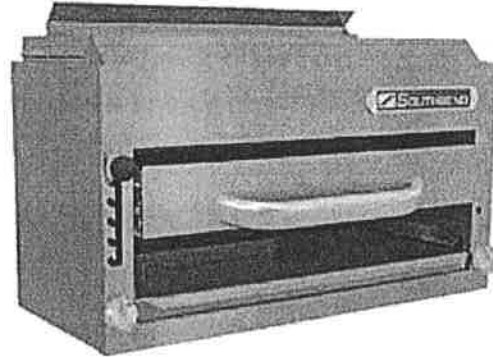


# RADIANT COMPACT BROILER (RANGE MOUNT, WALL MOUNT AND COUNTERTOP)

### 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.

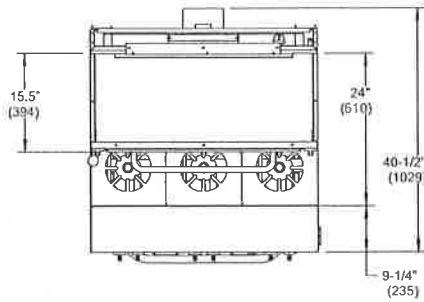
**P32-RAD:** Equipped with 4 -10,000 BTU (NAT or LP) radiant burners - total 40,000 BTU and dual valve control for left and right operation. "Easy-Track" counter balanced, roll-out removable broiler rack is 26" wide and 14" deep, with five adjustable positions. 364 sq. in. cooking surface.

**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.

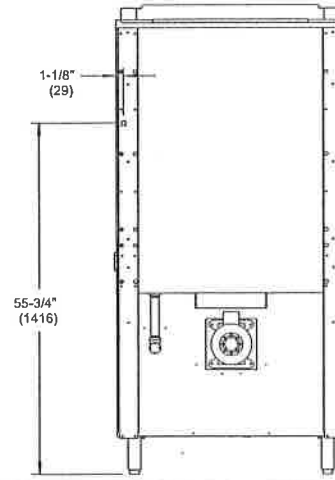
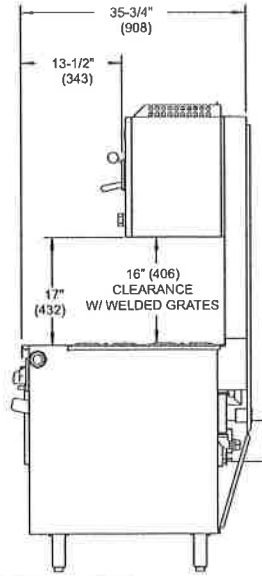
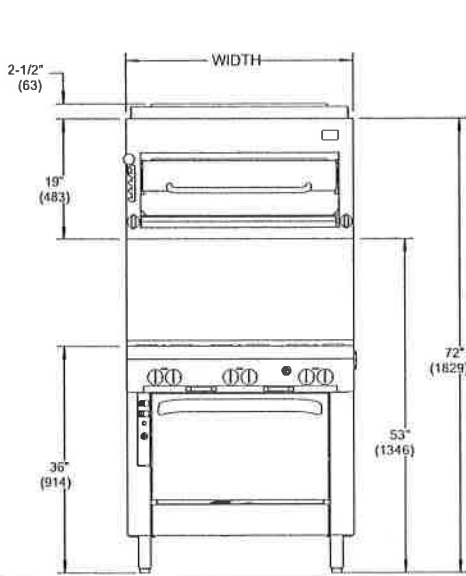


Models:  P32-RAD  P36-RAD  P48-RAD



Model	Width	Height	Depth	Weight
P32-RAD	32\"/>			
P36-RAD	36\"/>			
P48-RAD	48\"/>			

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.

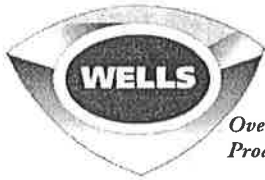
**OPTIONS AND ACCESSORIES**

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

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



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(919) 762-1000 www.southbendnc.com

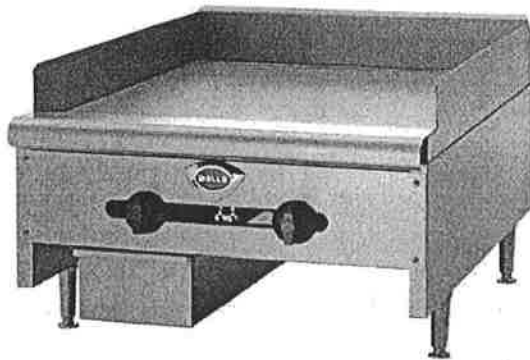


Over 90 Years Of Quality Foodservice  
Products And Service

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



Wells Bloomfield • 10 Sunnen Dr. St. Louis, MO 63143 U.S.A.  
Phone : (314) 678-6314 • Fax (314) 781-5445  
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.



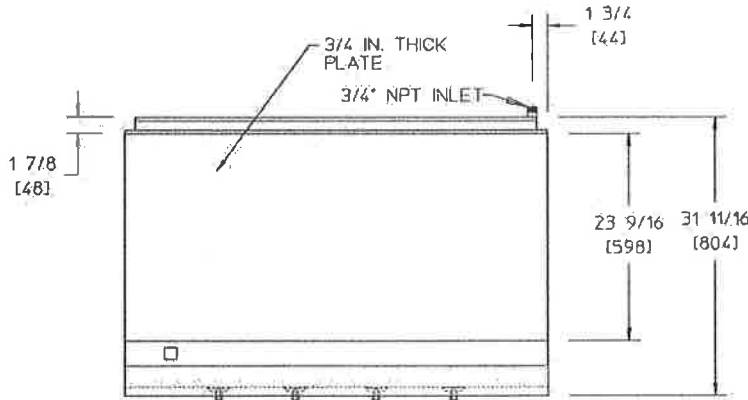


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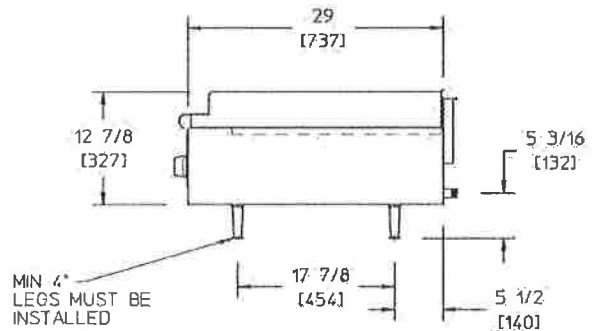
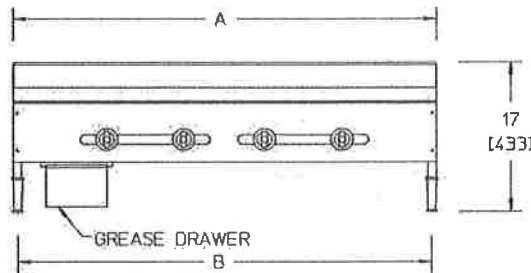
# HD Gas Counter Griddles

## MODELS

- |                                   |                                    |
|-----------------------------------|------------------------------------|
| <b>Manual Controls</b>            | <b>Thermostatic Controls</b>       |
| <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](http://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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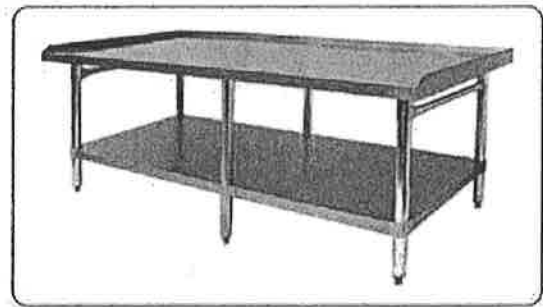
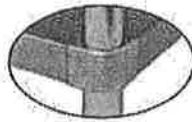
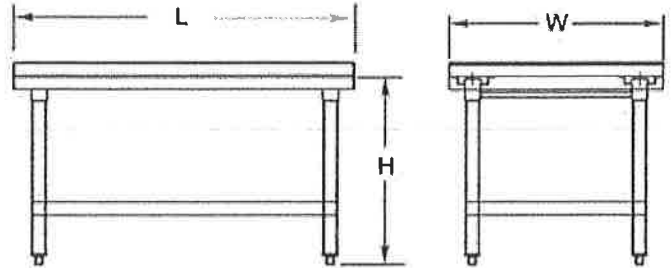
NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.



# 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)

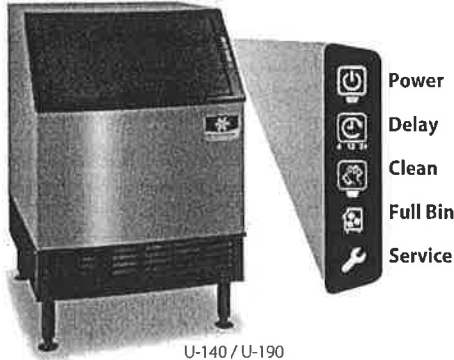


# NEO® 140/190 Undercounter Ice Machines

NEO® 140/190 Undercounter Ice Machines

## Models

- URF-0140A       UYF-0140A       UDF-0190A
- UDF-0140A       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 ft<sup>3</sup> (0.086 m<sup>3</sup>)
- 90 lb. (40.0 Kg) ice storage capacity\*
- Application capacity based on: 90% volume x 33lbs/ft<sup>3</sup> 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.



2110 South 26th Street  
Manitowoc, WI 54220

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Fax: 1.920.683.7589

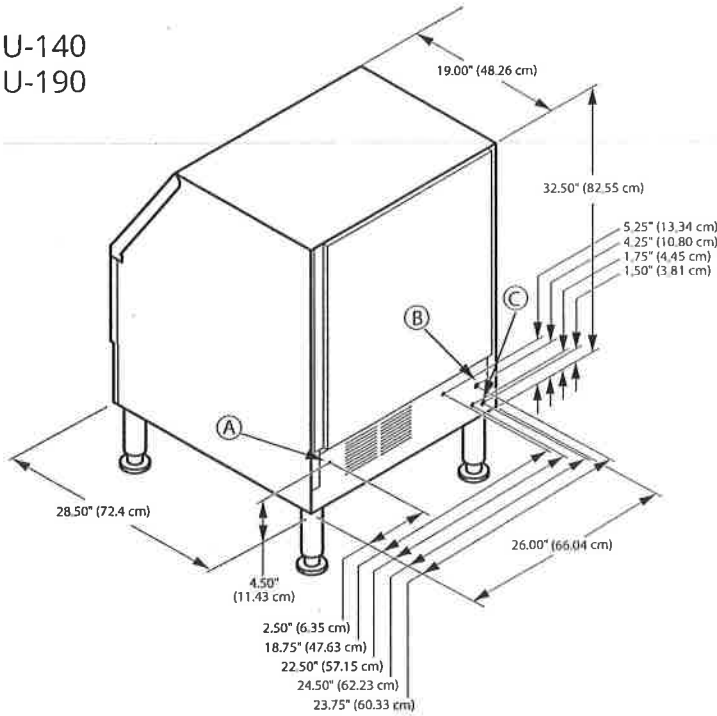
www.manitowocice.com





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.

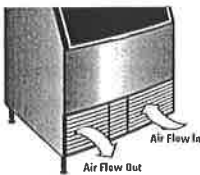
- (A) Electrical Entrance
- (B) 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
- (C) 1/2" (1.27 cm) F.P.T. Ice Bin Drain

### 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

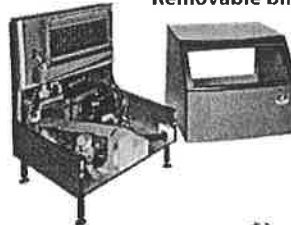
Standard 6" / 15.24 cm adjustable flange foot - gray painted legs included.  
Standard plastic NEO ice scoop included.

#### 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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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](http://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



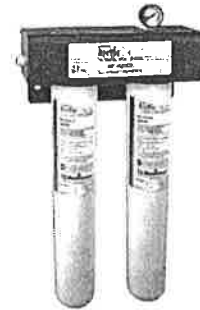
AR-PRE



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](http://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

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Ice Machine - Water Filtration

**Arctic Pure**

### Dimensions

Model	Dimensions						Mtg. Holes		Weight	
	Height		Width		Depth		Center to Center			
	inches	cm	inches	cm	inches	cm	inches	cm	lbs.	kgs.
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 Guest

**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-Filter .....K-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	•			•

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Manitowoc, WI 54221-1720 USA

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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 \_\_\_\_\_

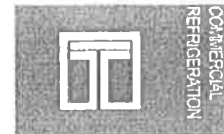
**MANITOWOC ICE, INC.**  
 2110 So. 26<sup>th</sup> St., P.O. Box 1720, Manitowoc, WI 54221-1720  
 Telephone: 920-682-0161 • Fax: 920-683-7585  
 Web Site - [www.manitowocice.com](http://www.manitowocice.com)  
 Form 80-1464-3 06/03





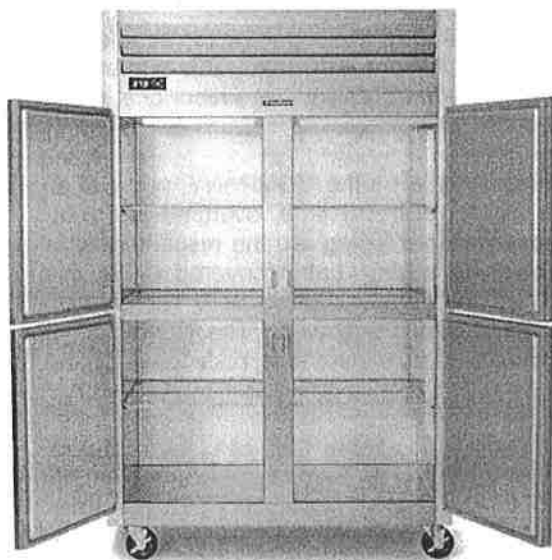


Project \_\_\_\_\_  
 AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
 Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000



# G-SERIES

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



Many models are ENERGY STAR® listed. Please refer to [www.energystar.gov](http://www.energystar.gov) to view the most up-to-date product listing and performance data.



**Intertek**  
 4004142  
CERTIFIED TO UL, CSA, NSF, IFS  
 CAN. UL CAN/CAN 276-12.23 NAB 730



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 \_\_\_\_\_

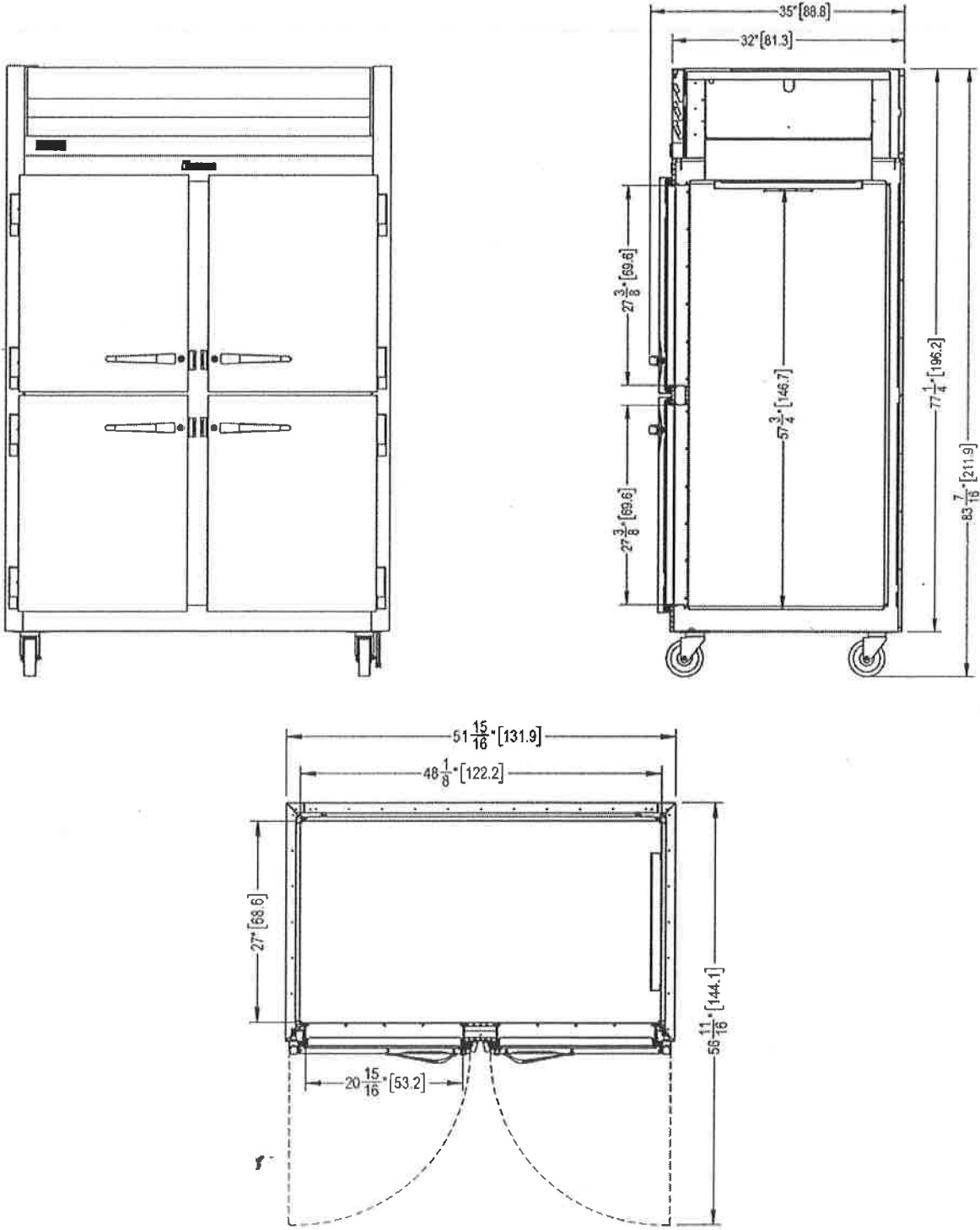
DEALERS CHOICE G-SERIES

SECTION 4-3



MODELS

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

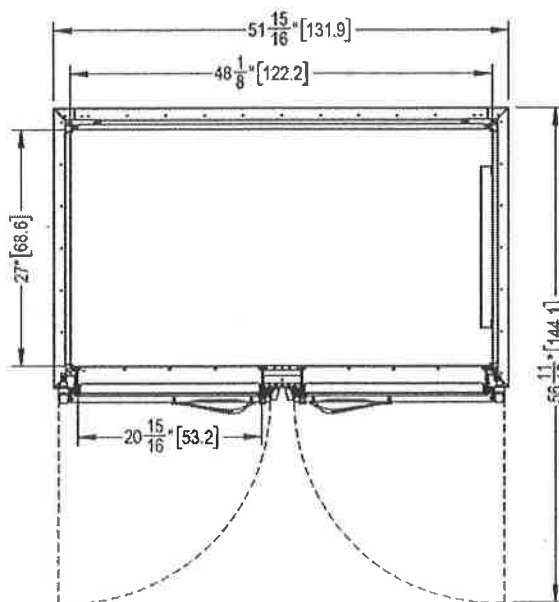
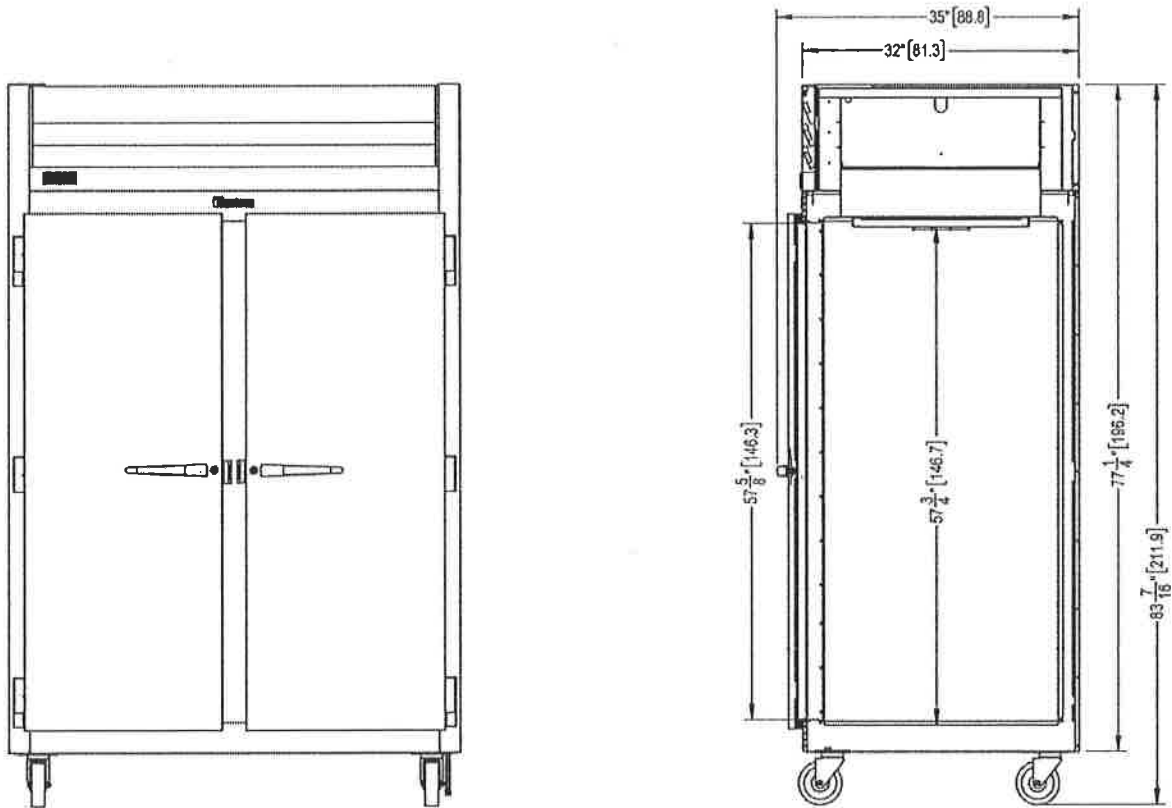


# G-SERIES

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__
<b>DIMENSIONAL DATA</b>	
Net Capacity cu. ft. <sup>1</sup>	45.89 (1300 l)   46.02 (1303 l)
L x D x H - Overall in. <sup>2</sup>	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. <sup>3</sup>	34.6 (3.21 sq m)
<b>ELECTRICAL DATA</b>	
Voltage   Plug	115/60/1   NEMA 5-15P (attached)
Feed wires with ground	3
Full Load Amperes   MDEC <sup>4</sup>	7.4   3.48 KWH/Day
<b>REFRIGERATION DATA</b>	
Refrigerant	R-134a
BTU/HR   H.P. <sup>5</sup>	2240   1/3 HP
Required Clearance	12" Above
<b>SHIPPING DATA</b>	
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 Door<sup>1</sup>
- Lower Half Height Door<sup>2</sup>

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.

# SINKS

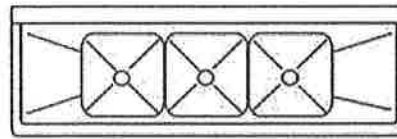
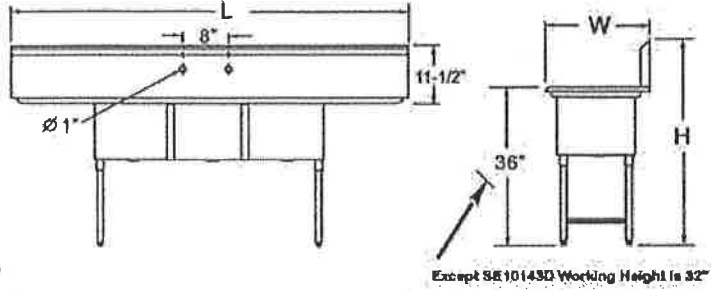


**Lead Free Faucets**  
All faucets conform to AB 1953 and 2014 Federal Lead Free Standards.



## 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.



**D**  
(Left & Right Board)

Suggested accessory



AA-7XXG



AA-8XXG

## 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"

Sinks (69~78)



**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

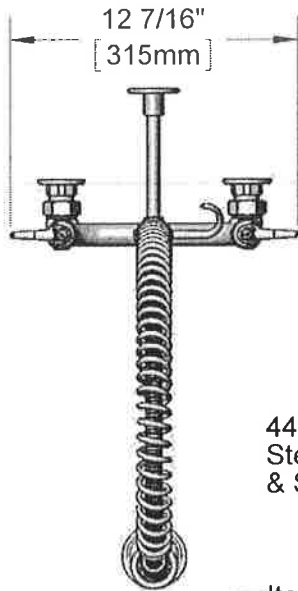
Job Name \_\_\_\_\_ Date \_\_\_\_\_

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

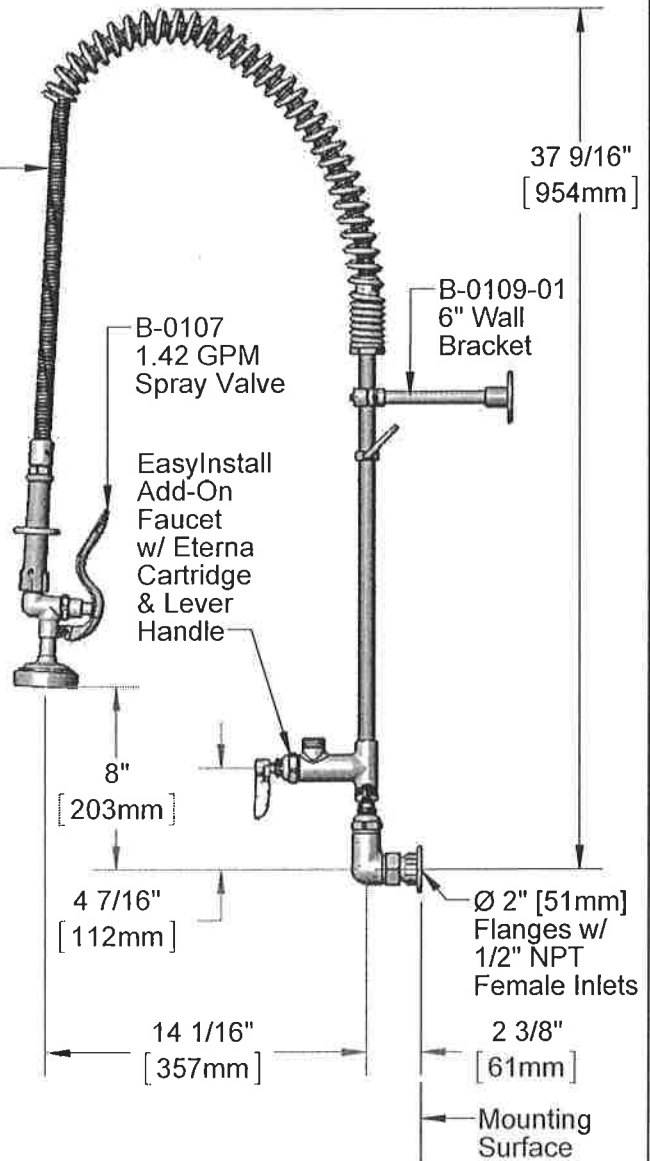
EasyInstall Lock Nut & Bushing

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.**

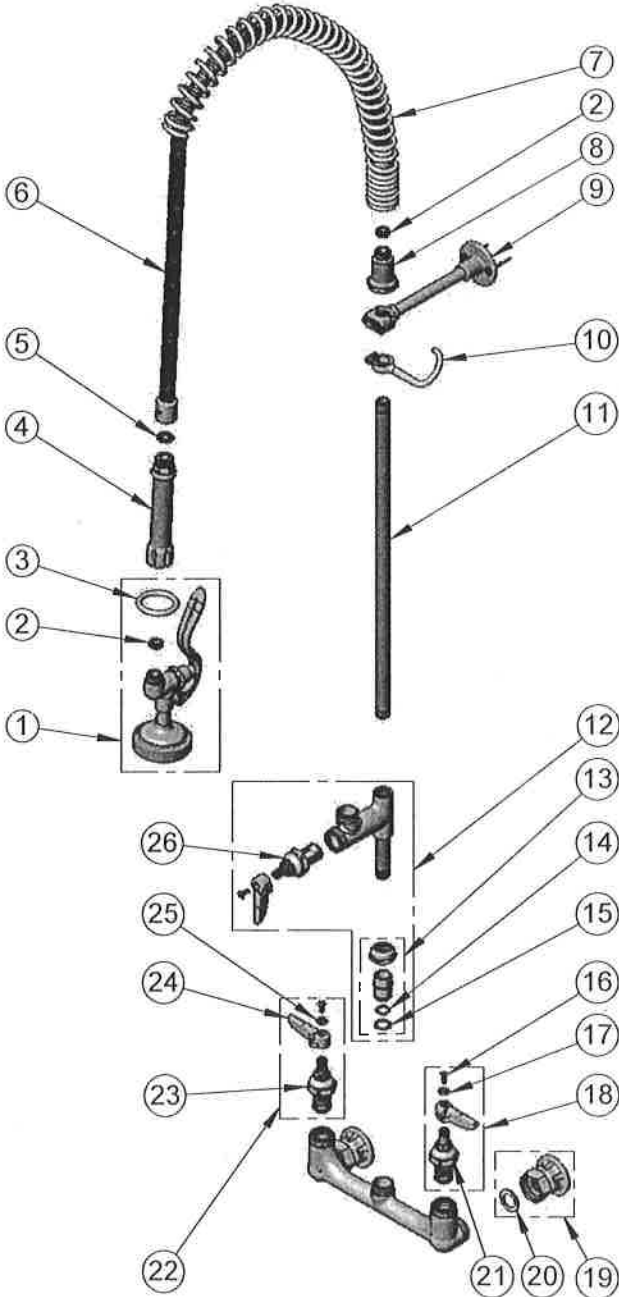
2 Saddleback Cove / P.O. Box 1088  
Travelers Rest, SC 29690

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.

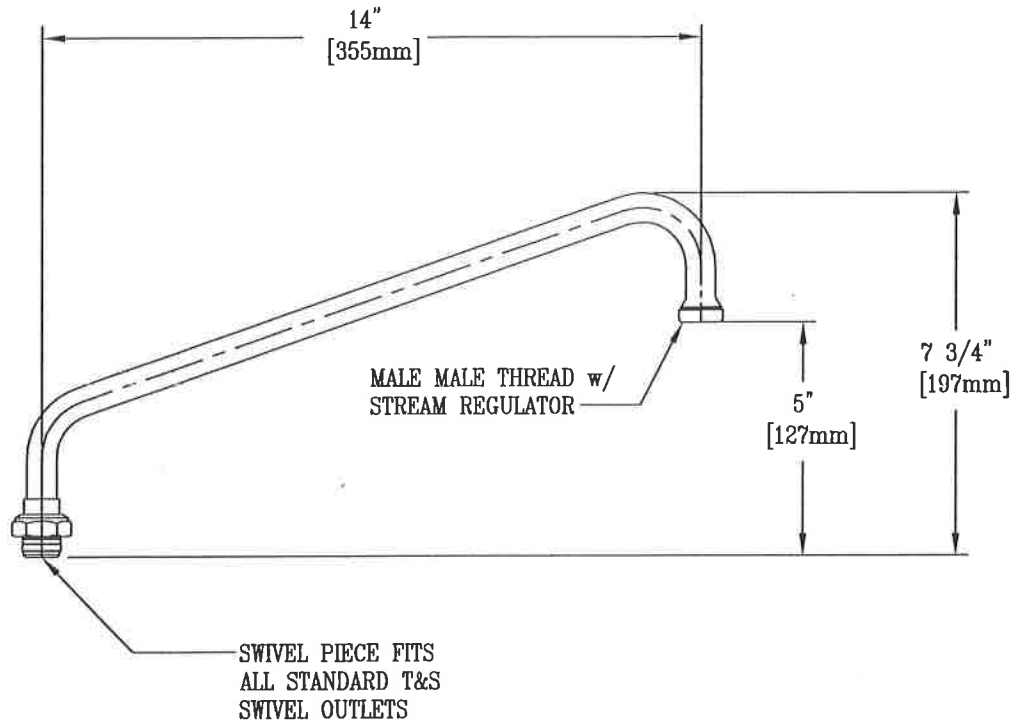
063X

Item No.:

Job Name:

Architect/Engineer Approval:

Notes:



Product Description:

14" SWING NOZZLE w/ STREAM REGULATOR

Drawn:

WJS

Checked

MWR

Scale:

1 : 4

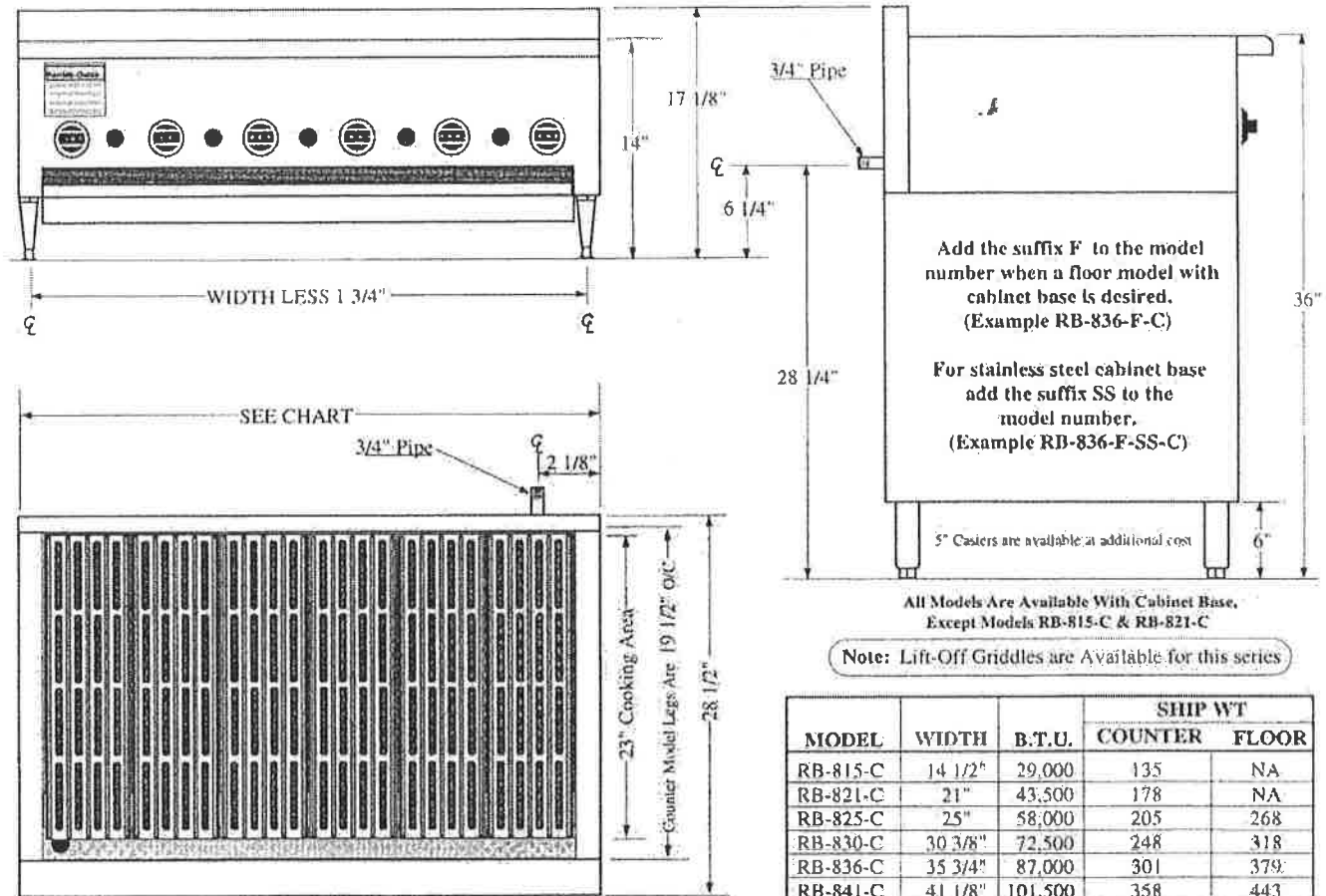
Approved

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

<b>RANKIN-DELUX, INC.</b> P.O. BOX 4488 WHITTIER, CA 90607-4488		
<b>EASTERN REGIONAL OFFICE</b> P.O. Box 270417 St. Louis, Missouri 63126 Phone: 314/843-3858 Fax: 314/843-3709	<b>FACTORY</b> 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.*



**AQ** AutoQuotes

## 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*

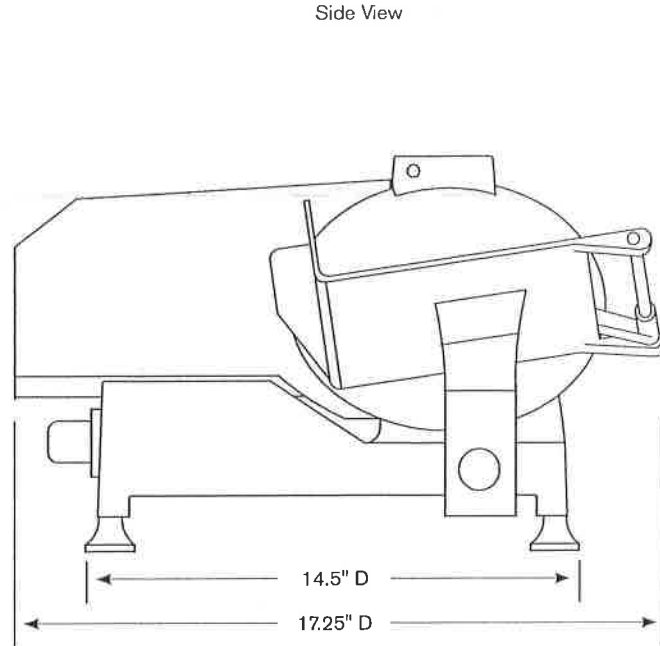
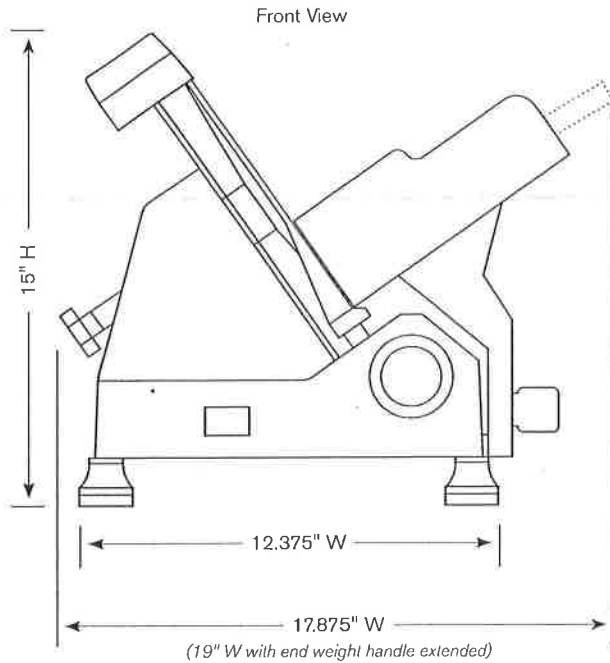
Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | [www.globefoodequip.com](http://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.

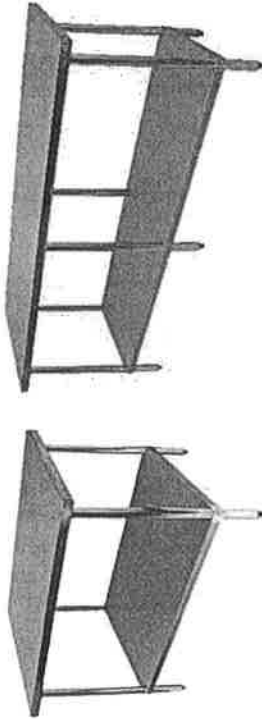
### OPTIONAL ITEMS:

- 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

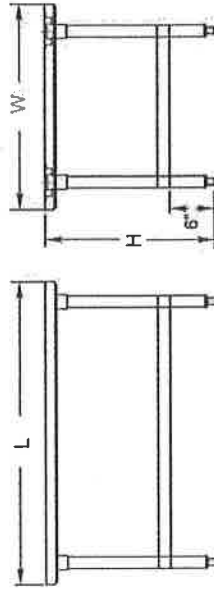


**G.S.W.**

# 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	#16GA S/S	#16GA S/S
Underneath	#16GA Galvanized	#16GA Galvanized	#16GA S/S
Legs	#16GA Galvanized Log Coater	#16GA Galvanized Die Cast Alum. Clamp	#16GA S/S Die Cast Alum. Clamp
Socket	(See Storage Specs)	(See Storage Specs)	(See Storage Specs)



Visit our website at  
**www.GSW-USA.com**  
4177 Rowland Ave., El Monte, CA 91731  
Tel: (909) 857-5989, (925) 291-6599  
E-mail: sales@gsw-usa.com



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# SINKS



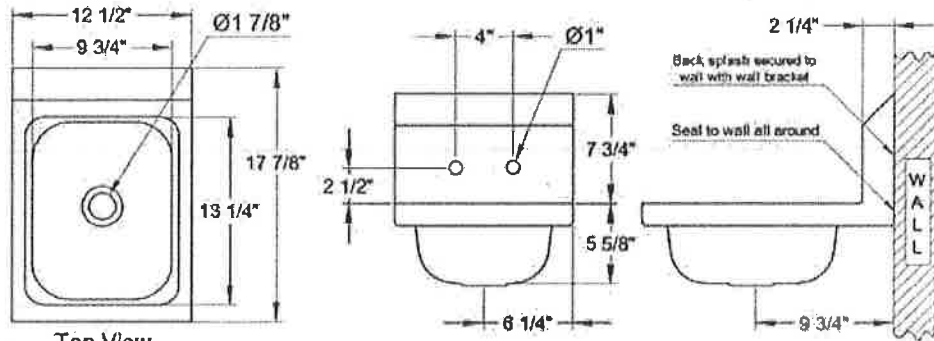
**Lead Free Faucets**

All faucets conform to AB 1953 and 2014 Federal Lead Free Standards.



## Space Saver Hand Sinks

Faucet & Strainer Included



HS-1217WG



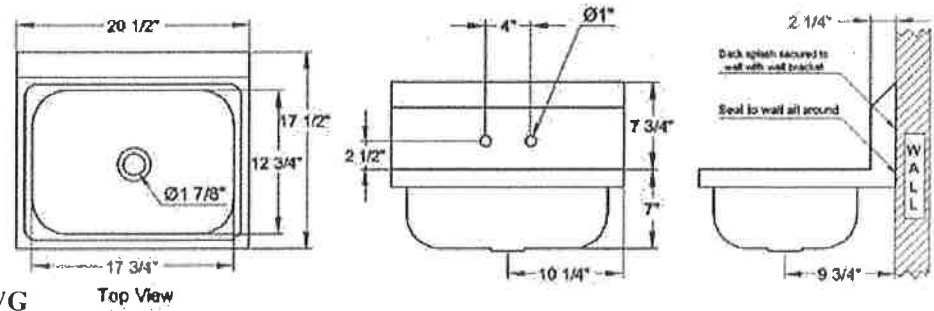
HS-1217SSG

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



## 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](http://www.eaglegrp.com)

Foodservice Division: Phone 800-441-8440

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

For custom configuration or fabrication needs, contact our SpecFAB<sup>2</sup> Division.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: [specfab@eaglegrp.com](mailto:specfab@eaglegrp.com)

**Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)**

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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## 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.

### Certifications / Approvals



### AUTOQUOTES



EG01.07 Rev. 08/11

EG01.07

Catalog Specification Sheet No.

Stem Caster Carts



Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## 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

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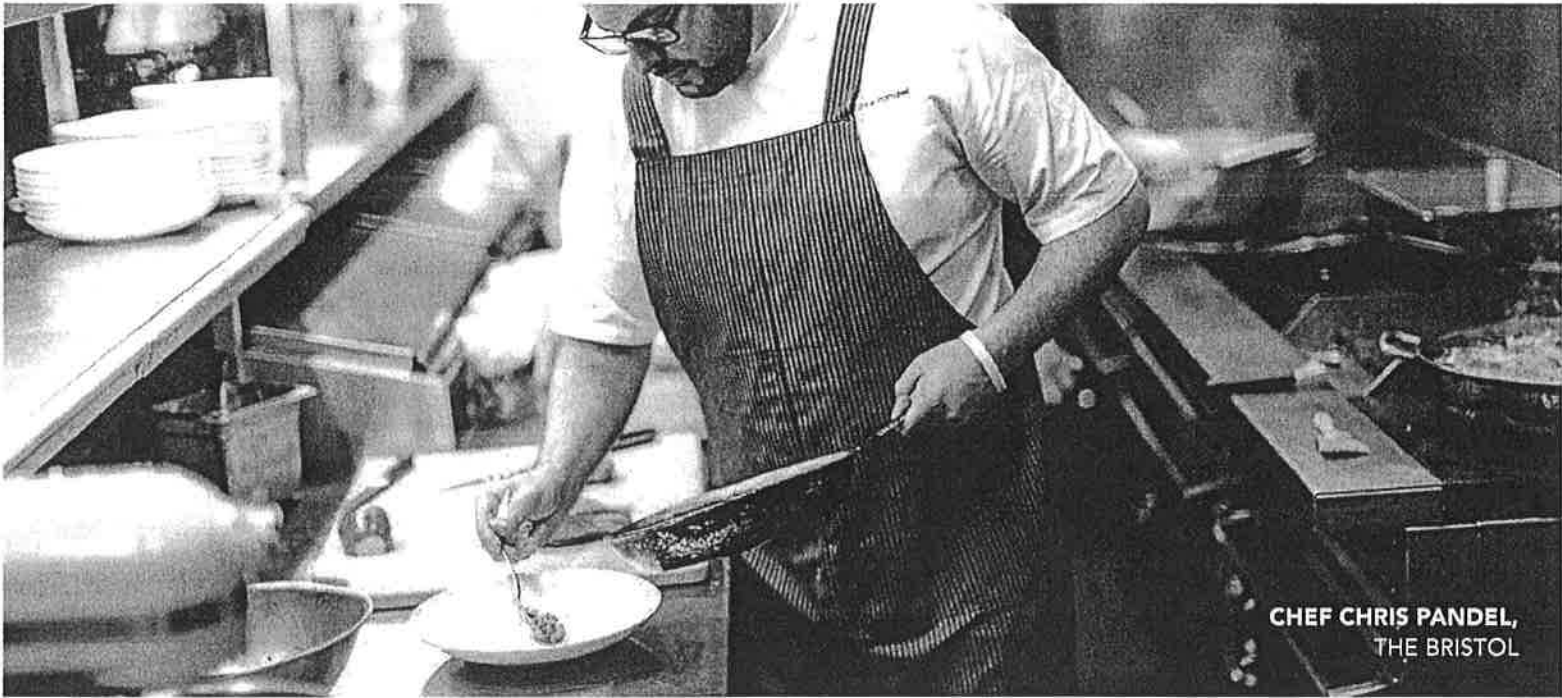


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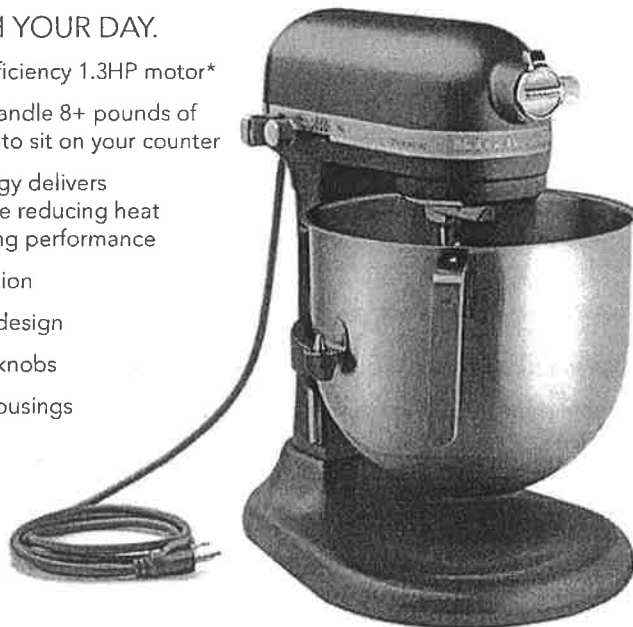
CHEF CHRIS PANDEL,  
THE BRISTOL

KSM8990

# KITCHENAID® COMMERCIAL 8-QUART BOWL LIFT STAND MIXER

## 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 <sup>1</sup>	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

<sup>1</sup> 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
<b>8 Master Packs per Layer x 4 Layers per Skid = 32 Units per Skid</b>			

Specifications subject to change without notice

Visit [kitchenaidcommercial.com](http://kitchenaidcommercial.com)

**2-YEAR REPLACEMENT LIMITED COMMERCIAL WARRANTY**  
Visit [kitchenaidcommercial.com](http://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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Ralph J Bunche Academy

Kitchens To Go built by Carlin, A Division of GRS

**KitchenAid**  
COMMERCIAL

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## 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

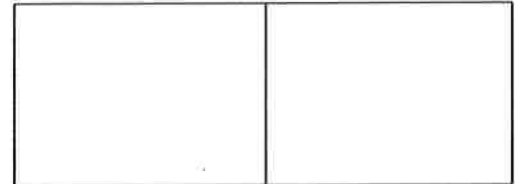


**BLODGETT OVEN COMPANY**

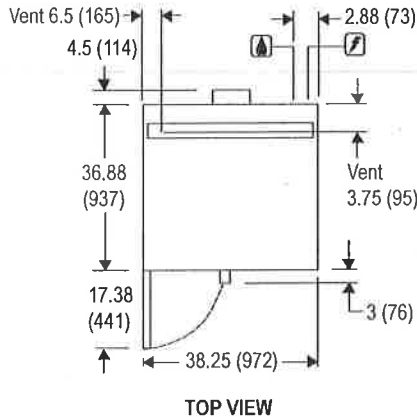
www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183



**BDO-100-G-ES**

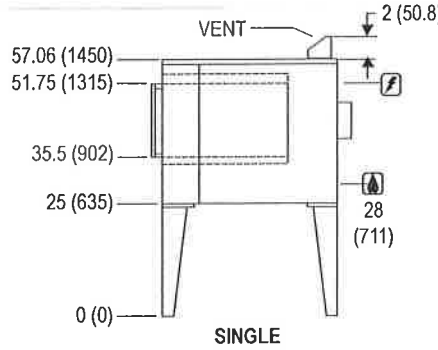


APPROVAL/STAMP

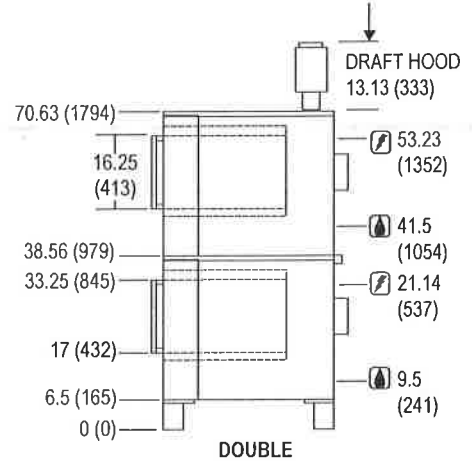


TOP VIEW

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

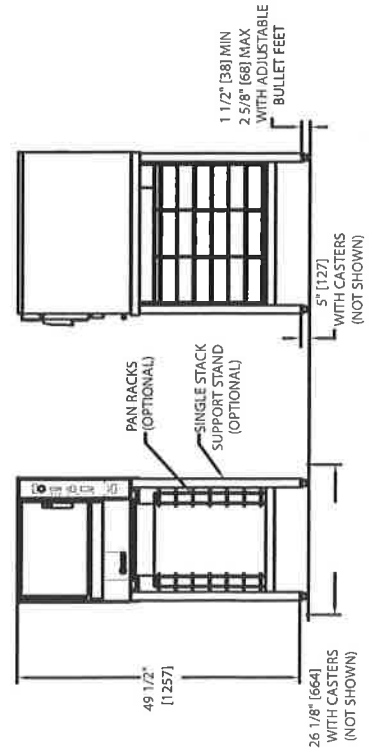
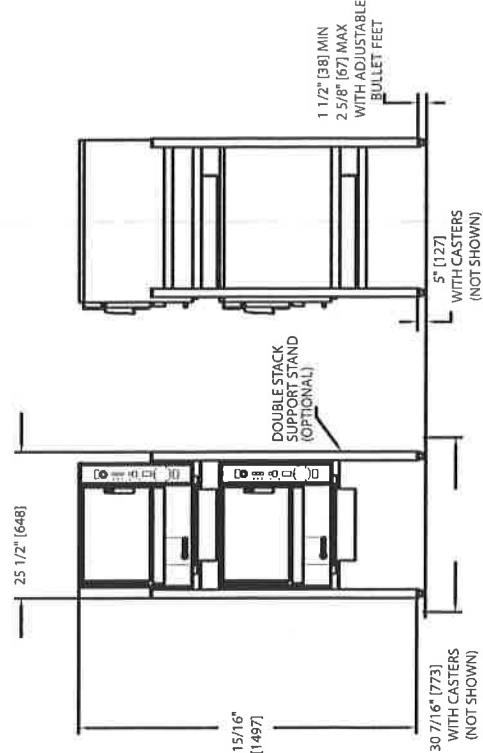
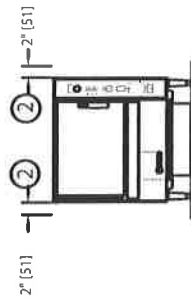
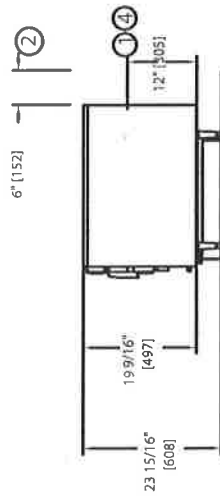
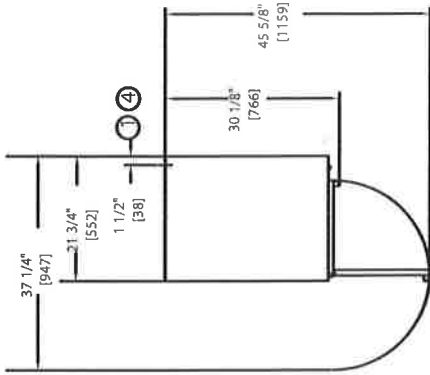


Model VRC-3E

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®



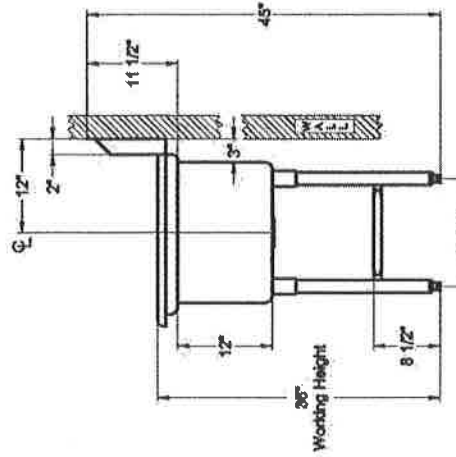
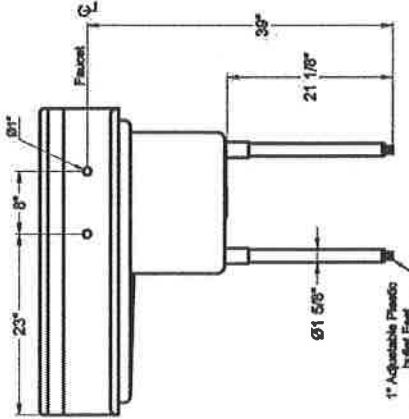
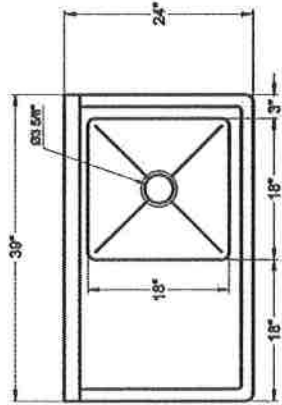
Intertek

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](http://www.GSW-USA.com)  
4177 Rowland Ave., #2, El Monte, CA 91731  
Tel: (909) 287-0999, (423) 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.

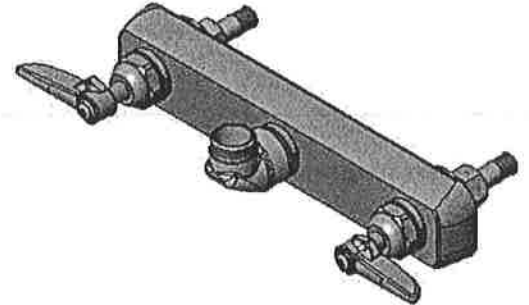
Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

This Space for Architect/Engineer Approval

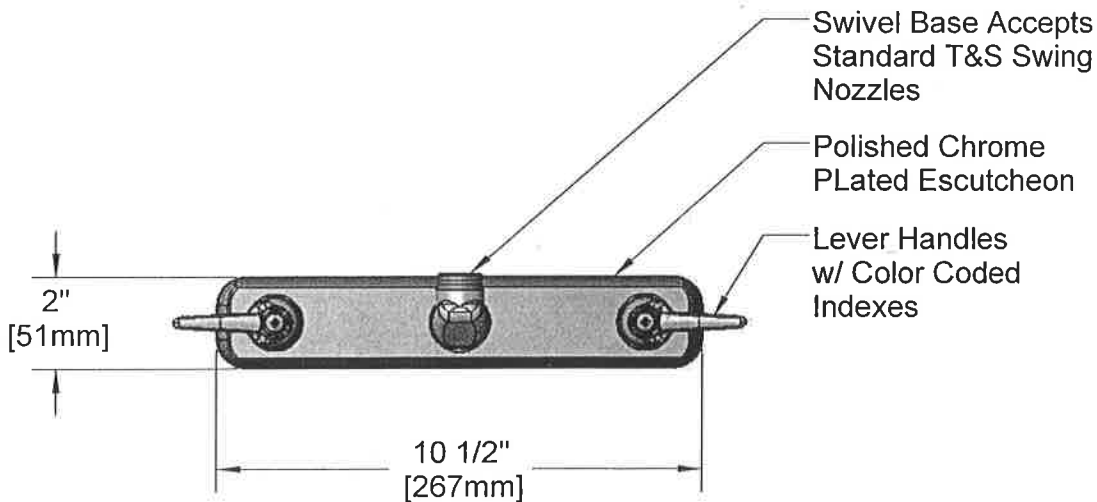
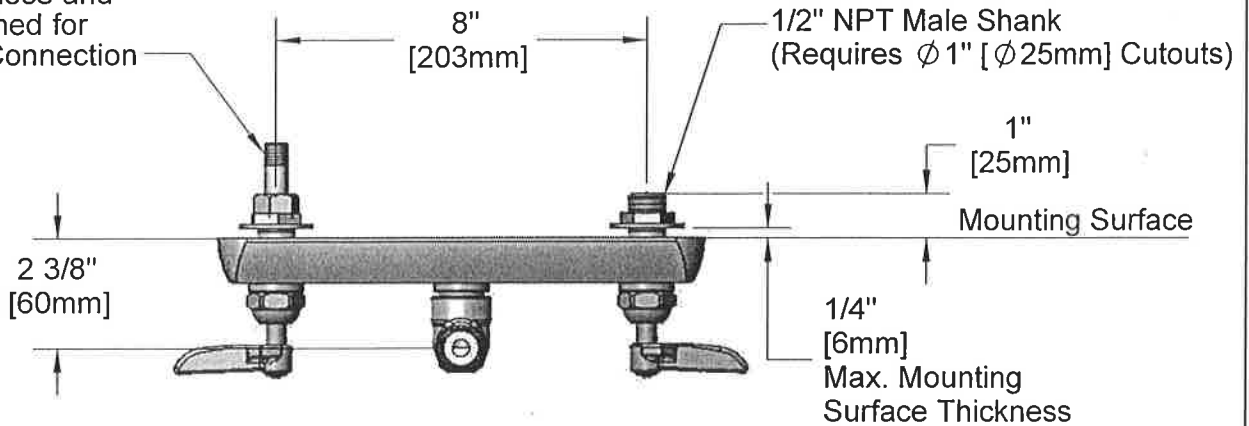
Job Name \_\_\_\_\_ Date \_\_\_\_\_  
 Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_  
 Customer/Wholesaler \_\_\_\_\_  
 Contractor \_\_\_\_\_  
 Architect/Engineer \_\_\_\_\_



**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

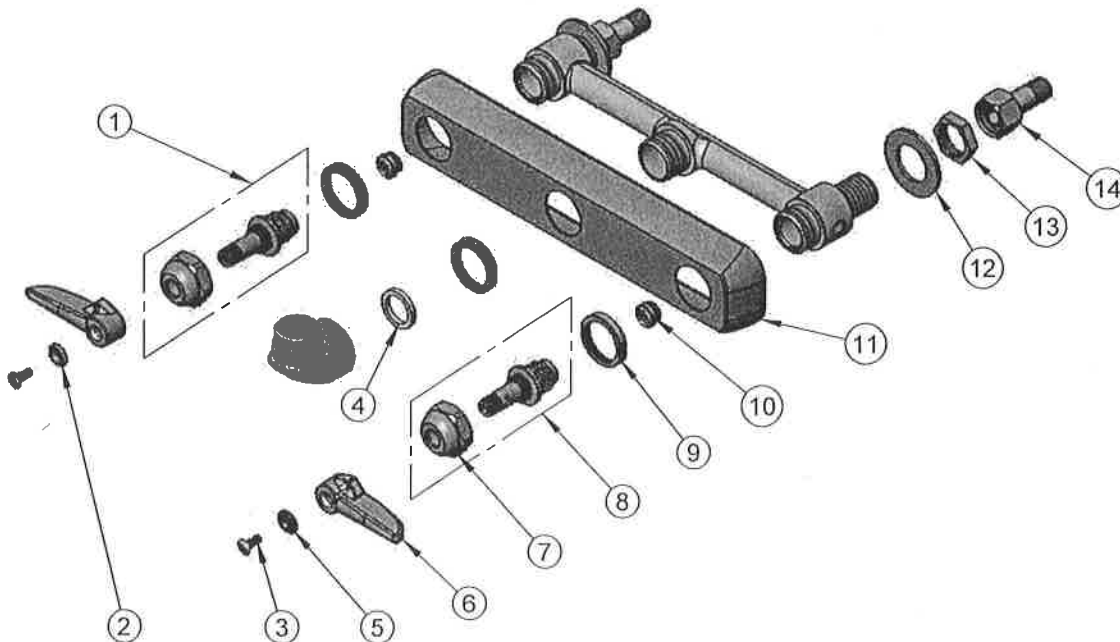
Model No.

**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.

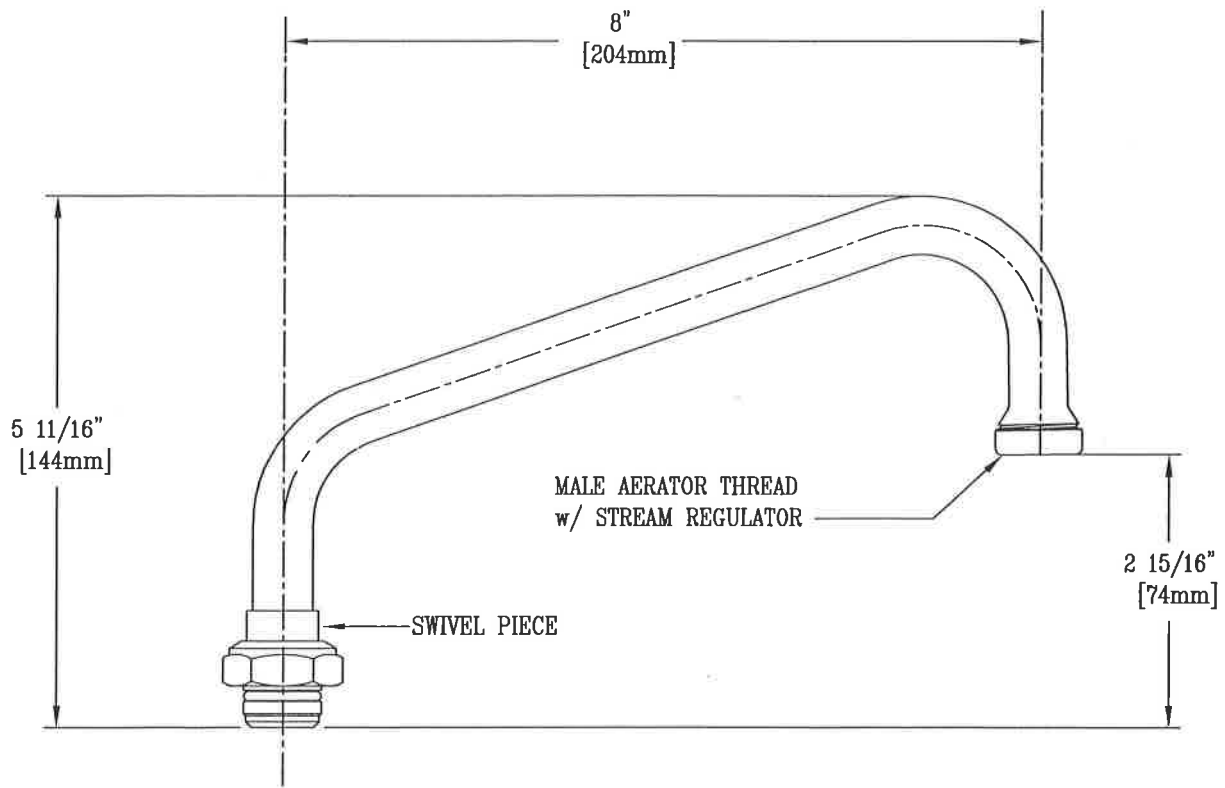
060X

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

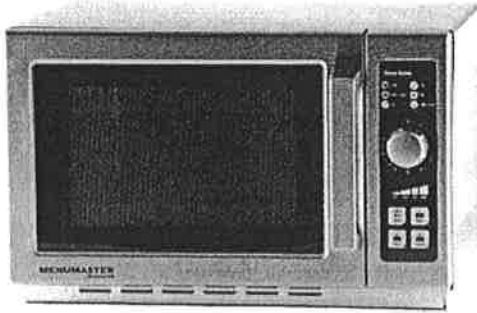
Date:

1-19-96

Project #: \_\_\_\_\_

Item #: \_\_\_\_\_

# MENUMASTER<sup>®</sup> 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.

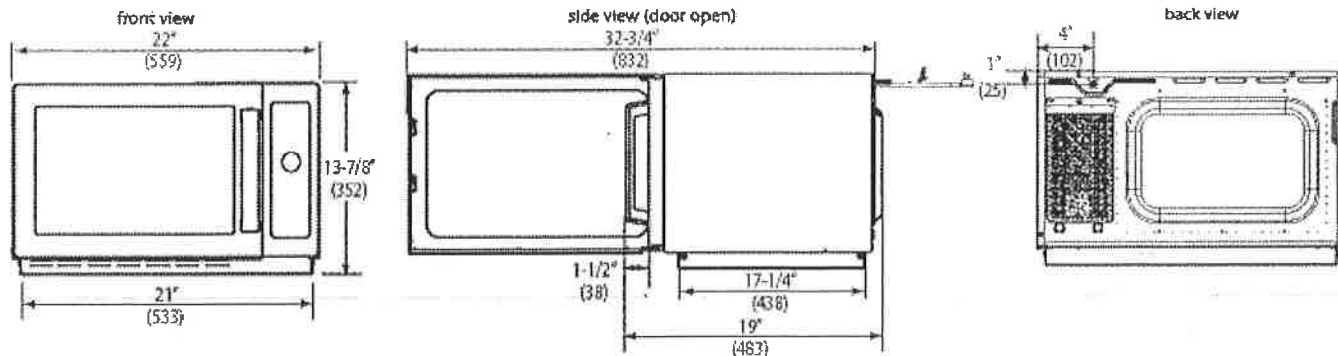


AIA File #:

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](http://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



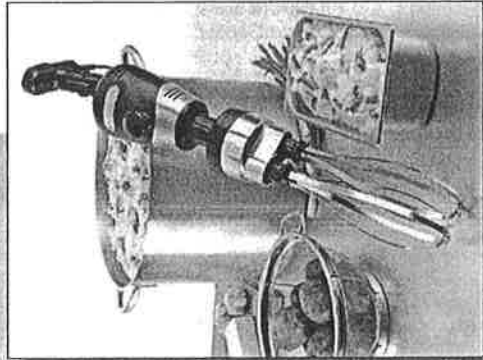
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Cedar Rapids, Iowa 52404

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	WSB8C	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  
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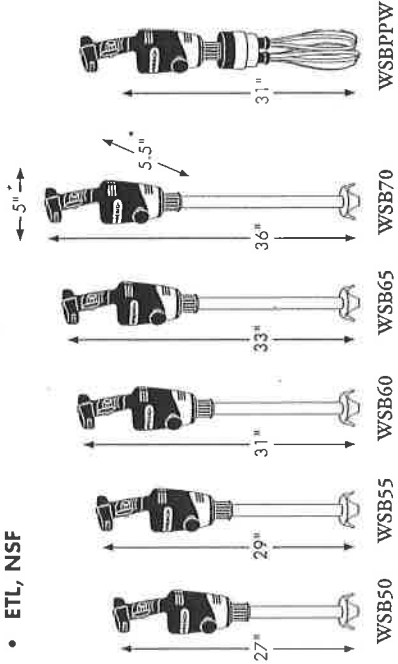
# Big Stik® Heavy-Duty Immersion Blenders

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

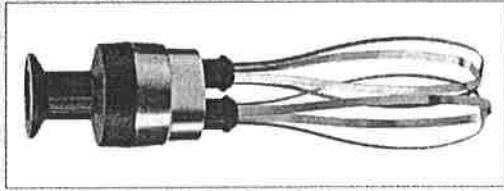
- **Heavy-Duty Motor** – High efficiency 1 HP motor, 750 watts, 18,000 RPMs processing speed on high
- **Variable Speed Motor** – Unlimited speed adjustment from 5,000 – 18,000 RPMs provides full control and consistency, from light mixing to puréeing and emulsifying
- **Lightweight and Ergonomic** – 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

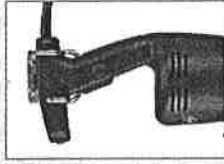


# Optional Accessories

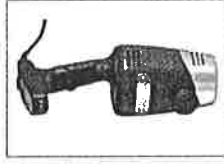
Waring makes it easy to do more than just blend. The 10" Stainless Steel Whisk Attachment quickly transforms the Big Stik® into a gentle giant as it whips delicate egg whites, creams to any consistency and mashes potatoes in record time with its heavy-duty construction. The bowl clamp lightens the load for hands-free operation while the wall-mount hanger provides an easy storage option.



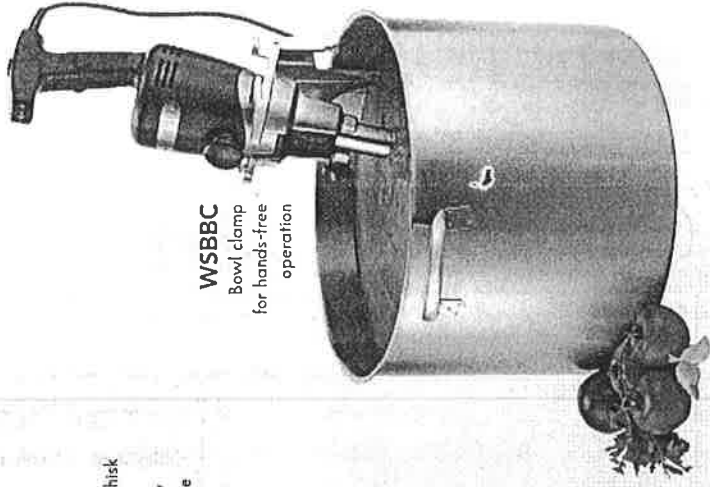
**WSB2W**  
10" Stainless Steel Whisk Attachment fits entire Big Stik® Heavy-Duty Immersion Blender line



**WSB01**  
Wall-mount hanger available for easy storage while unit is not in use



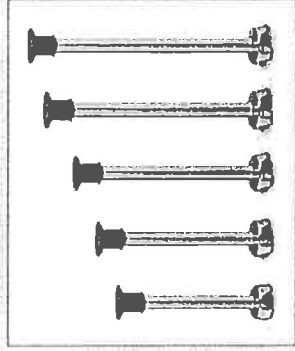
**WSBPP**  
Power pack fits entire Big Stik® Heavy-Duty Immersion Blender line



**WSBBC**  
Bowl clamp for hands-free operation

### WSB Series Big Stik® Heavy Duty Shafts

Stainless steel shafts are interchangeable with the WSBPP Power Pack



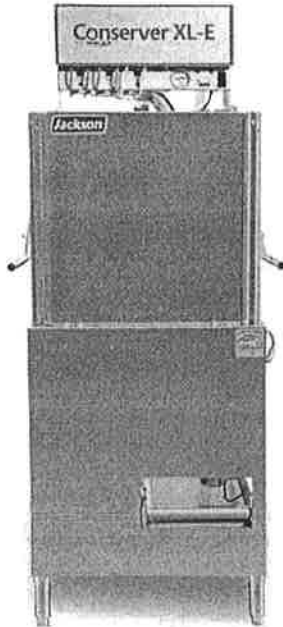


# Conserver<sup>®</sup> XL-E

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

Conserver<sup>®</sup> XL-E

Models  
 Conserver<sup>®</sup> 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



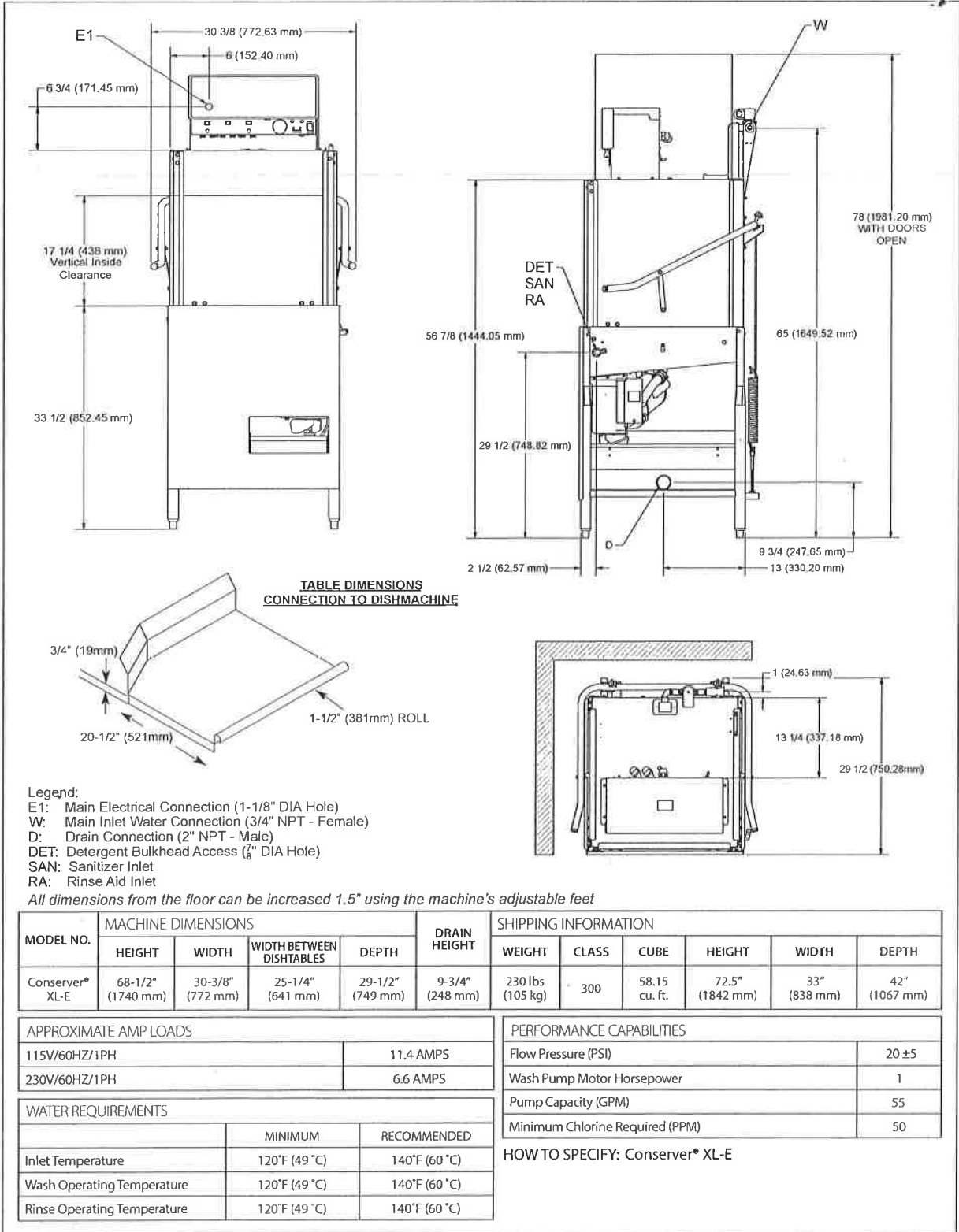
Intertek



[www.jacksonwws.com](http://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

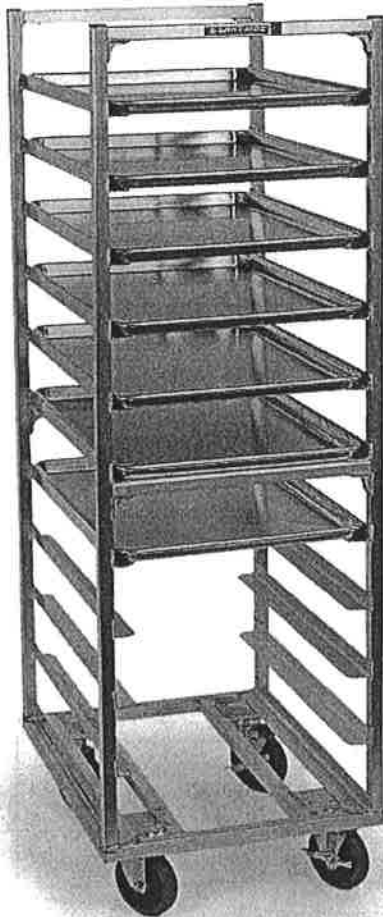


Item # \_\_\_\_\_

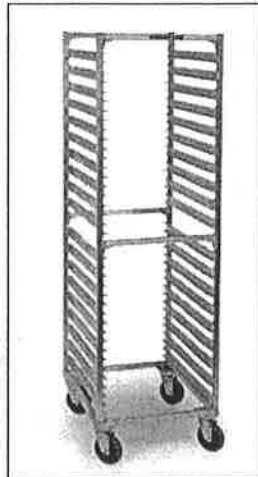
Quantity \_\_\_\_\_

# 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**<sup>®</sup>  
MOVING FOODSERVICE FORWARD

Lit# APTR 0812

Lakeside reserves the right to modify specifications or discontinue models without prior notification.

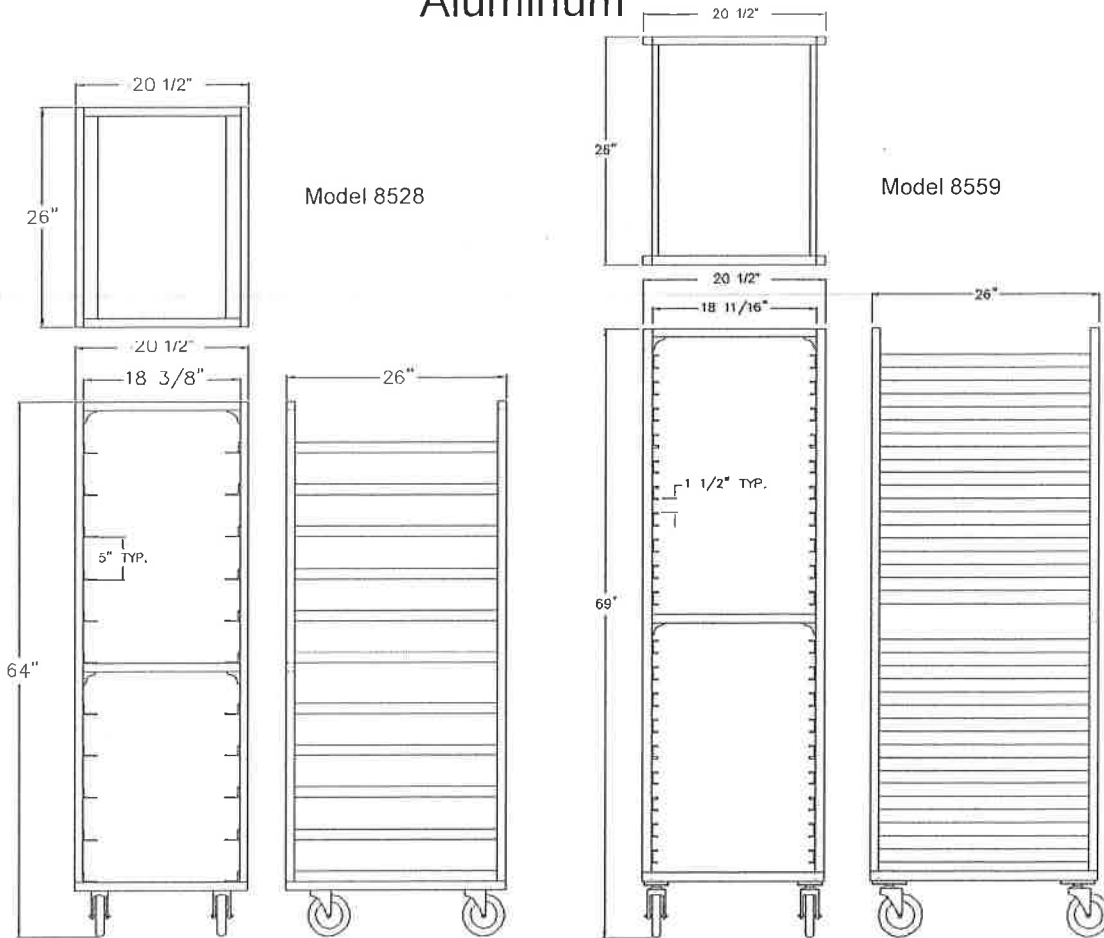
Printed in the U.S.A.

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.
	Full Size	Half Size	Type	Spacing	W	L	H	Lbs.
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*

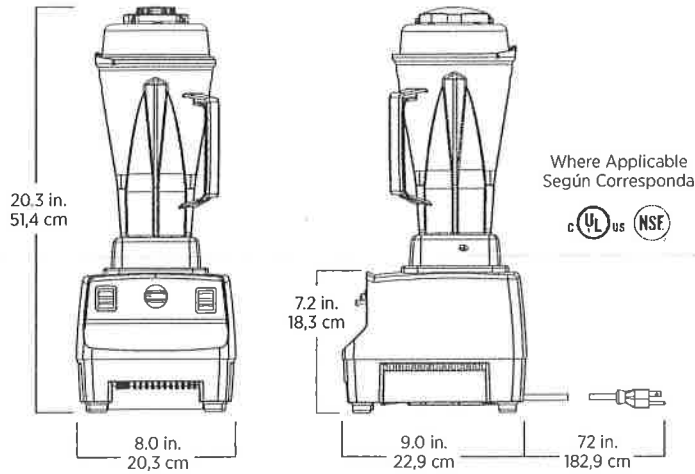
La licuadora Vita-Prep® es una herramienta eléctrica confiable para cocinas comerciales. El Control de velocidad variable genera texturas precisas y reduce el tiempo de preparación, mientras que el pisón permite realizar mezclas espesas sin detener la máquina. La Vita-Prep versátil es imprescindible 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](http://vitamix.com/commercial)

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.

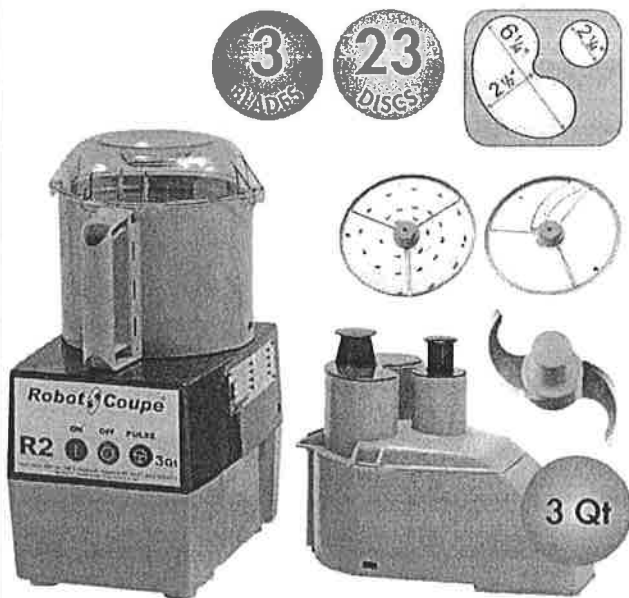
Por más informaciones, entre en contacto con su distribuidor local de servicios alimenticios.



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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)



# COMBINATION PROCESSOR : Bowl cutter & Vegetable prep *robot coupe*

## R2N

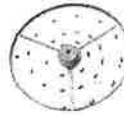
### F OPTIONAL ACCESSORIES

#### • 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



### 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

### 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 6 mm (1/4") slicing discs.



### 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

### • 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



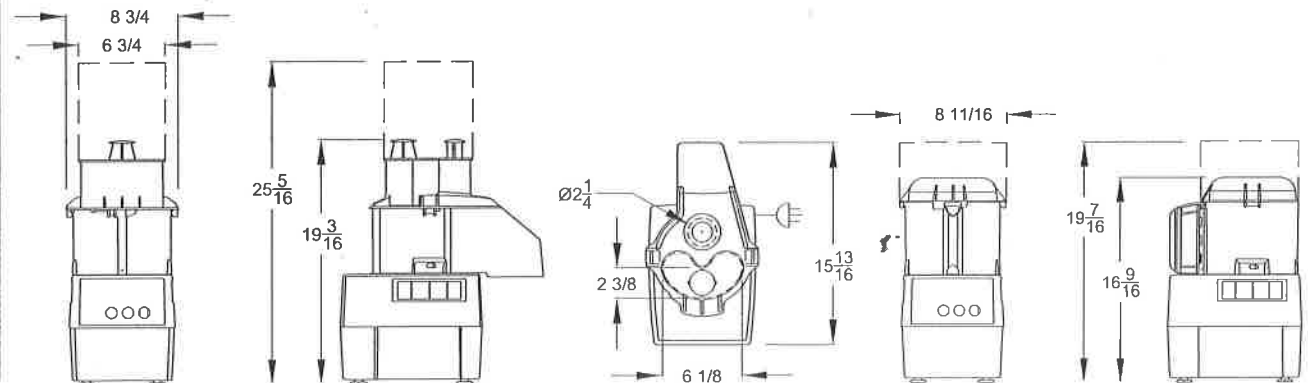
#### RIPPLE CUTTING

2 mm (5/64")	27621
--------------	-------

### G

### ELECTRICAL DATA

120V/60/1 - delivered with cord and plug



R2N



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](http://www.advancetabco.com)

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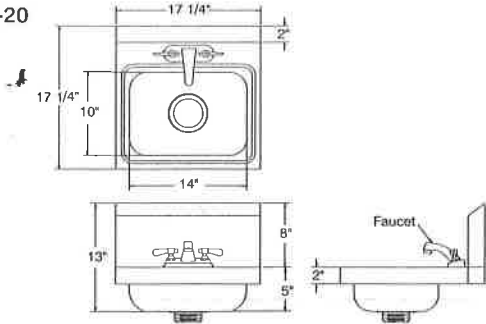
# DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500" Interior: ± .250"

FITTINGS SUPPLIED AS SHOWN

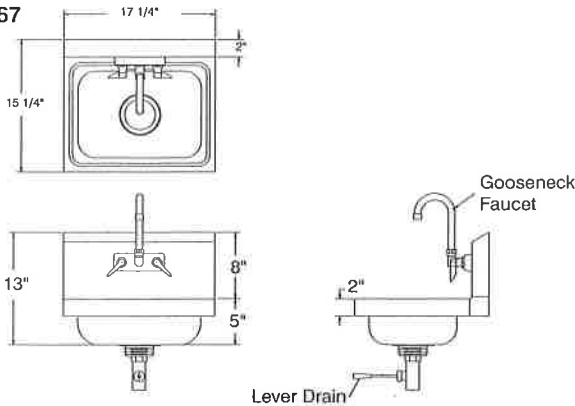
ALL DIMENSIONS ARE TYPICAL

7-PS-20



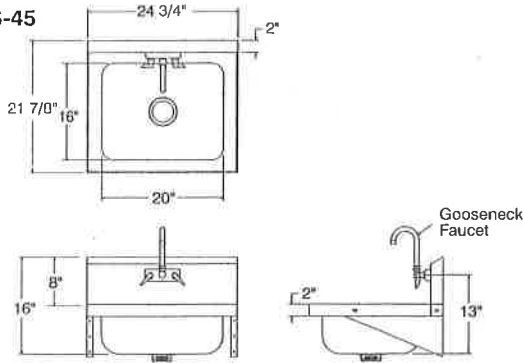
15 lbs.

7-PS-67



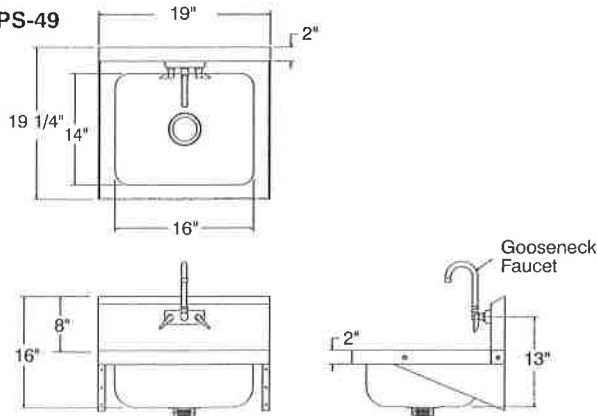
15 lbs.

7-PS-45



31 lbs.

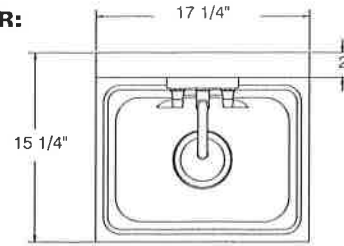
7-PS-49



31 lbs.

TOP VIEW FOR:

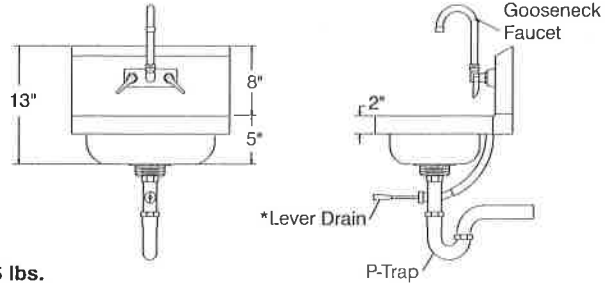
- 7-PS-50
- 7-PS-54
- 7-PS-60
- 7-PS-68
- 7-PS-70



Sink Bowl 10" x 14" x 5"

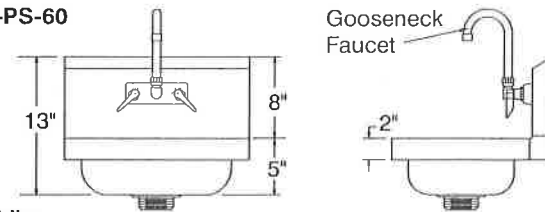
7-PS-50 & 7-PS-54\*

NOTE: \*7-PS-54 Hand Sink Excludes Lever Drain and Overflow



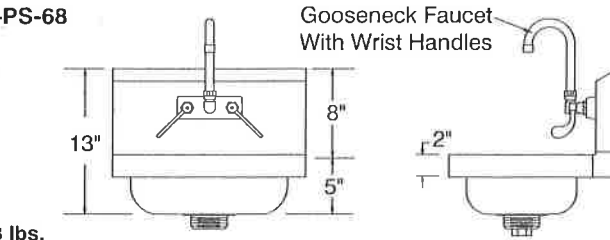
15 lbs.

7-PS-60



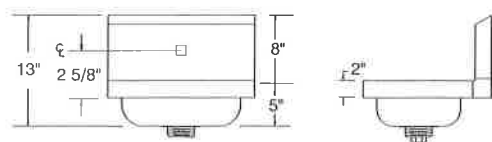
13 lbs.

7-PS-68

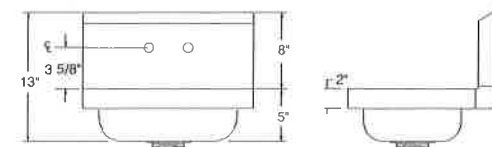


13 lbs.

7-PS-71



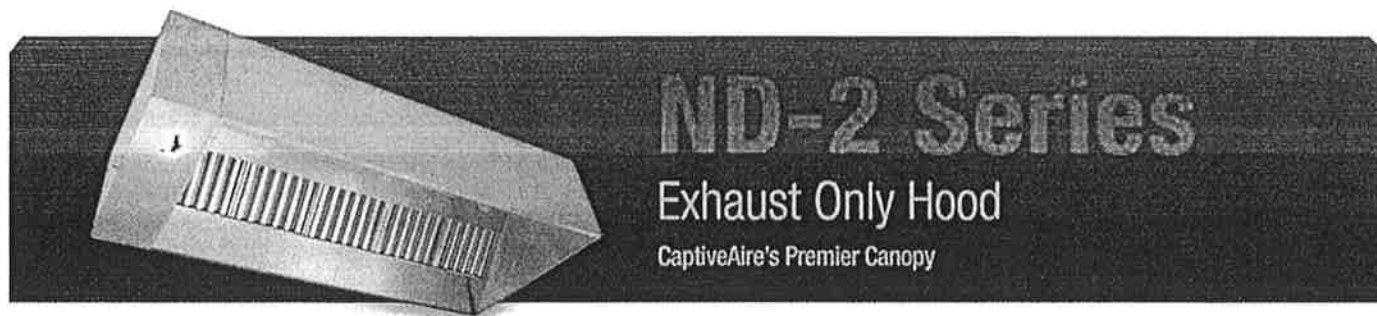
7-PS-70



12 lbs.



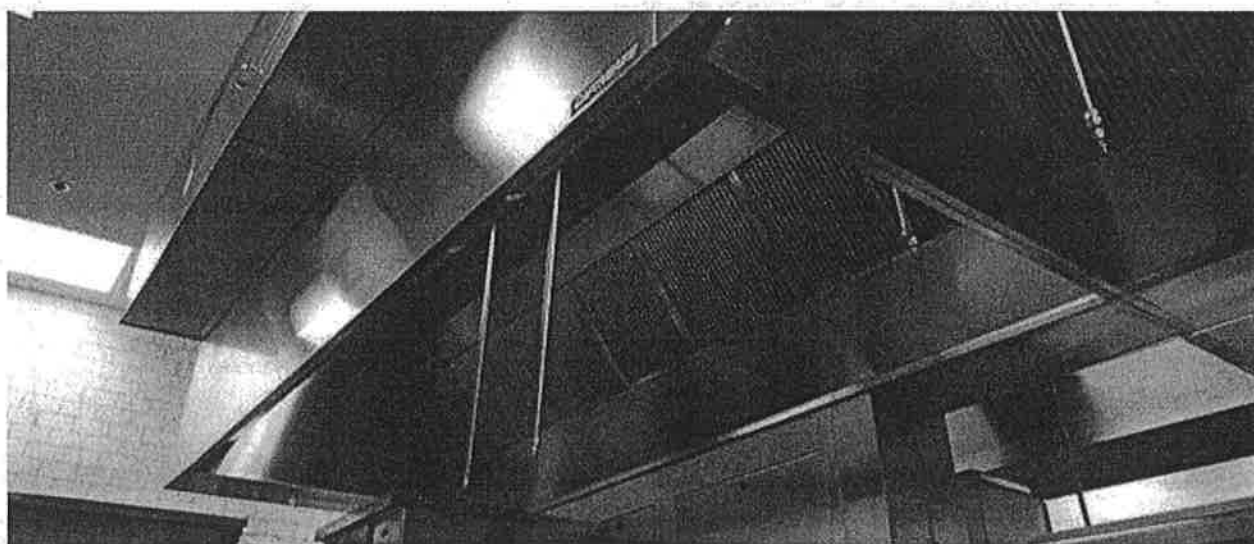




The ND-2 Series is a Type I, Wall Canopy Hood for use over 450°F, 600°F and 700°F cooking surface temperatures. The aerodynamic design includes a mechanical baffle and performance enhancing lip for exceptional capture and containment.

### 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'.

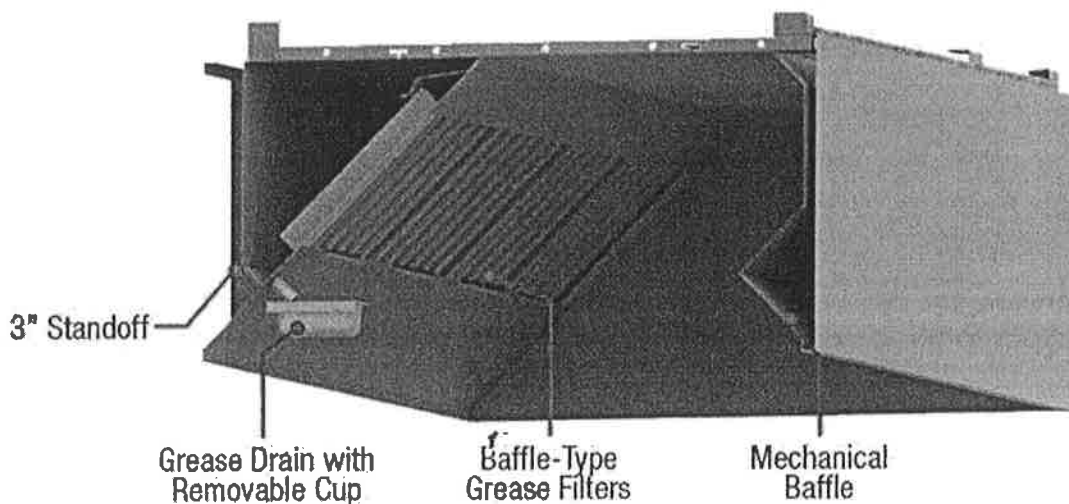
- **Construction:** Polished stainless steel on the interior and exterior of the front enhance aesthetics. Fully welded and polished front corners. Fabricated from Type 430 stainless steel with option of Type 304 available.
- **Channels:** Hood comes standard with structural channels on top and wrapper 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.

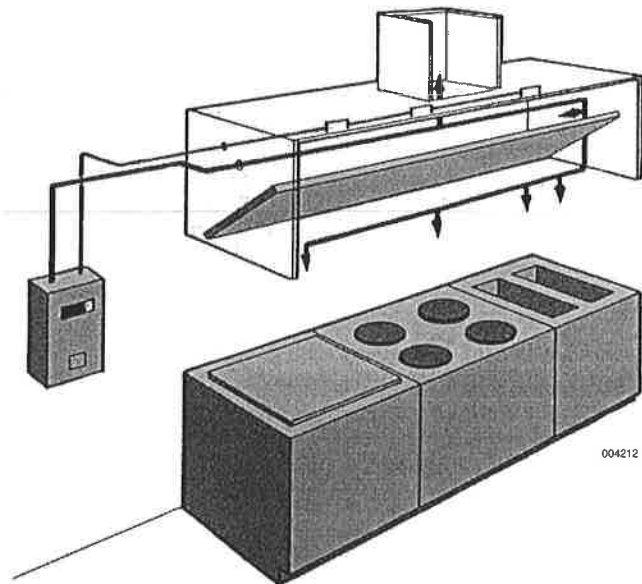
Use of the R-102 system is limited to indoor applications or locations that provide weatherproof protection within tested temperature limitations. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C). 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.



## 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.

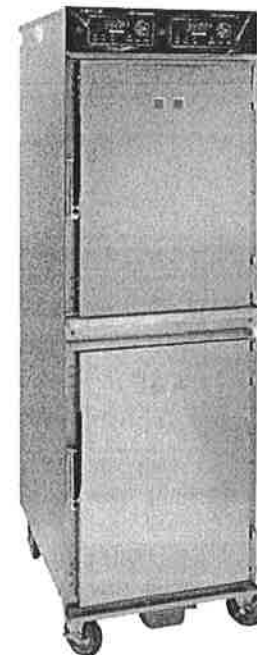
6000 Watts, 208/240 Volts, 3 Phase, 60 Hz.

**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):

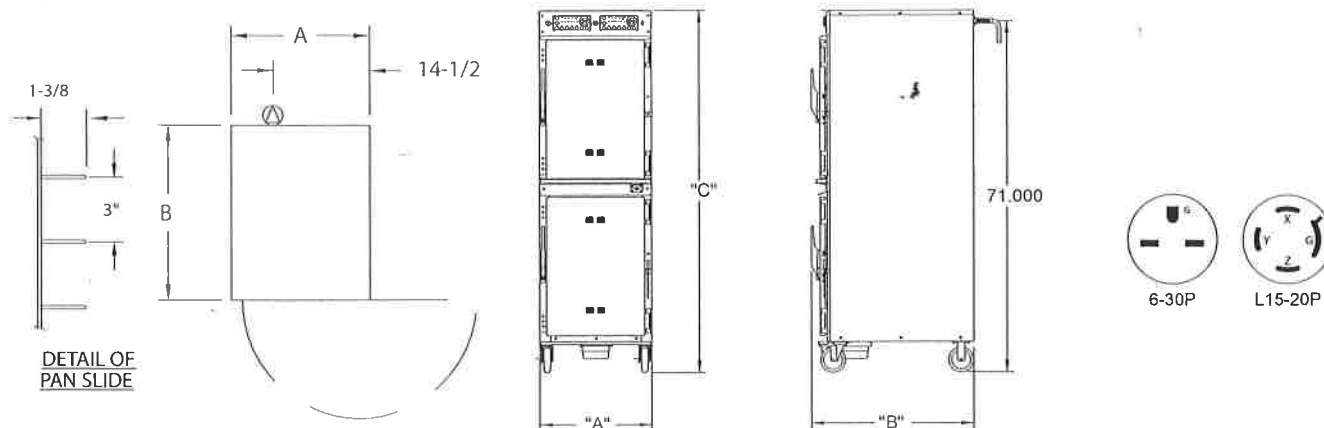
- Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe).
- Additional Probes
- Tempered Glass Door Window
- Key Lock Latches
- Extra Wire Grids
- Perimeter Bumper
- Corner Bumpers
- Various Caster Options

See page E-10 for accessory details.

Page E-7  
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.*



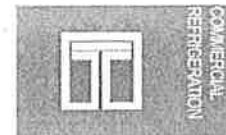
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 www.crescor.com

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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](http://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 \_\_\_\_\_

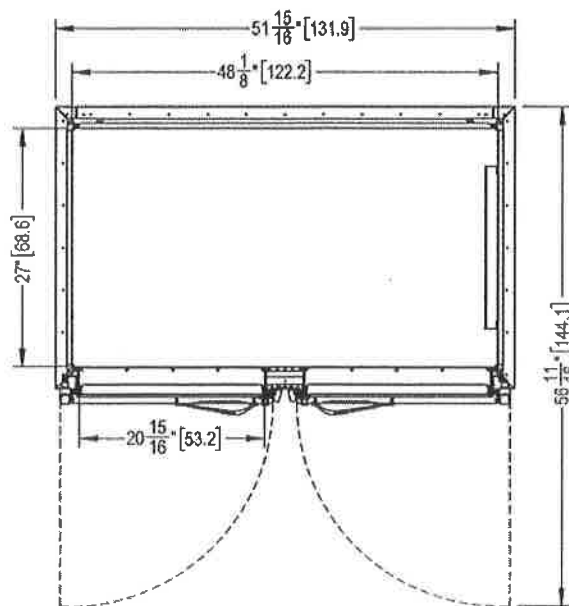
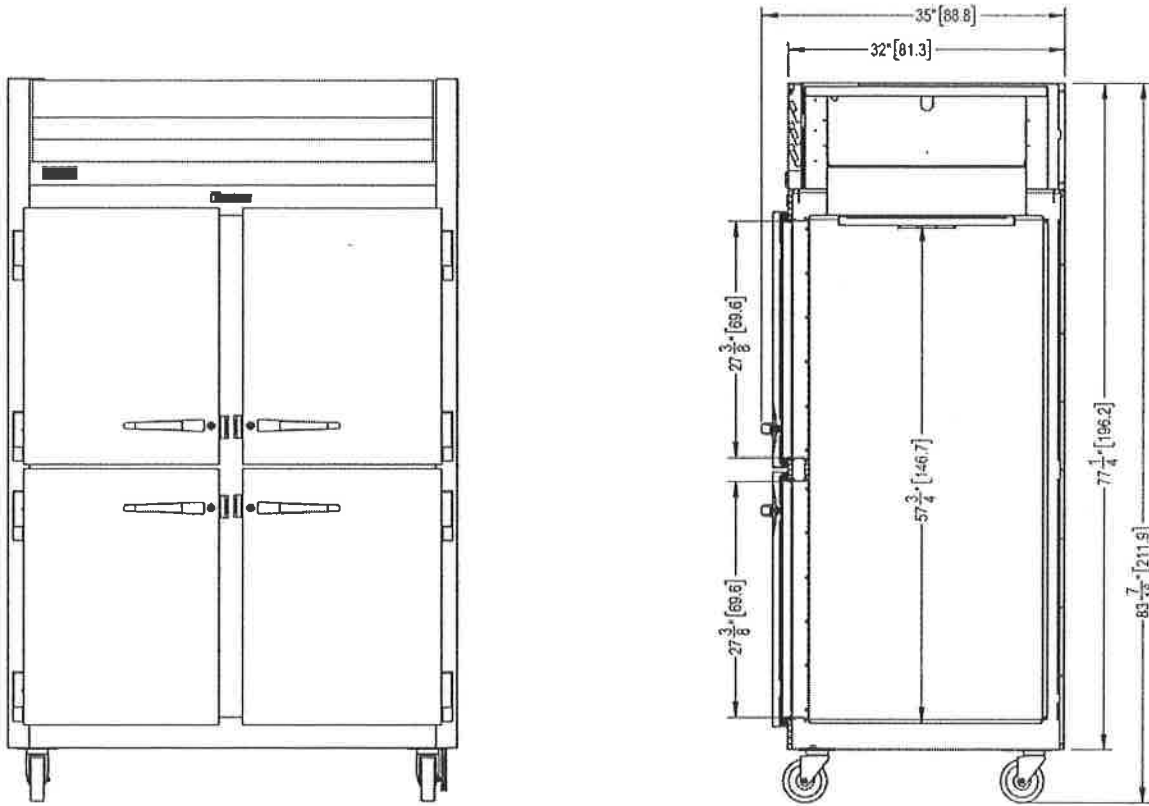
DEALERS CHOICE G-SERIES

SECTION 4-4



MODELS

Half Height Door Models: G22000, G22001, G22002, G22003

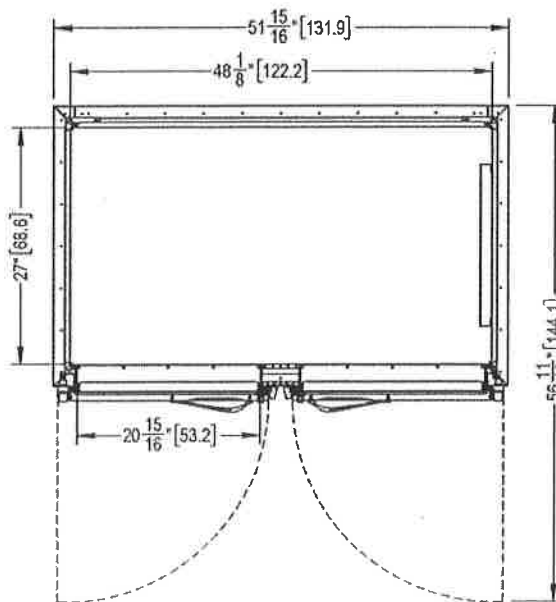
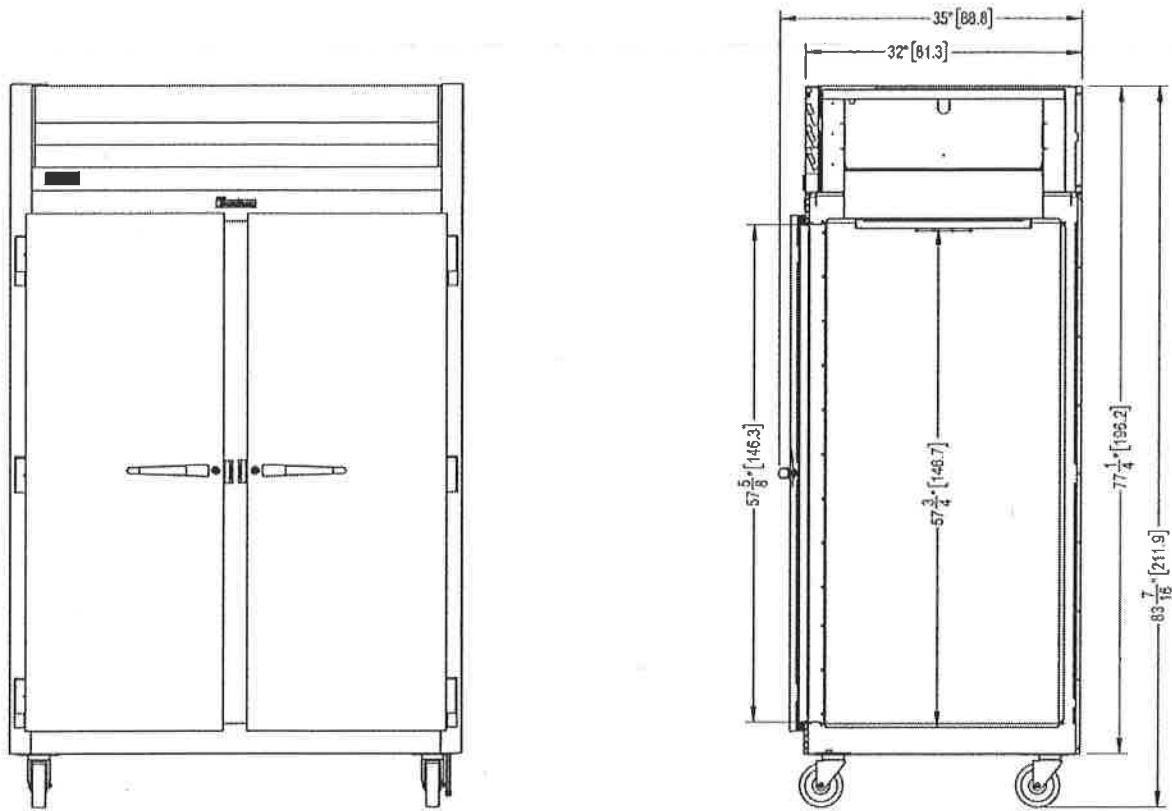


# G-SERIES

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
<b>DIMENSIONAL DATA</b>	
Net Capacity cu. ft. <sup>1</sup>	45.89 (1299 l)   46.02 (1303 l)
L x D x H - Overall in. <sup>2</sup>	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. <sup>3</sup>	34.6 (3.21 sq m)
<b>ELECTRICAL DATA</b>	
Voltage   Plug	115/60/1   NEMA 5-15P (attached)
Feed wires with ground	3
Full Load Amperes   MDEC <sup>4</sup>	11.2   9.89 KWH/Day
<b>REFRIGERATION DATA</b>	
Refrigerant	R-404A
BTU/HR   H.P. <sup>5</sup>	2270   3/4 HP
Required Clearance	12" Above
<b>SHIPPING DATA</b>	
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 Door<sup>1</sup>
- \* Lower Half Height Door<sup>2</sup>

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.



Item # \_\_\_\_\_

Job \_\_\_\_\_

**METRO Security Units**

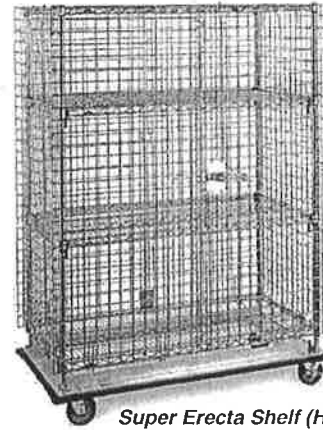
## SECURITY UNITS

### 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.



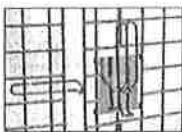
*Super Erecta Shelf (HD Mobile) with optional Super Adjustable Super Erecta® Intermediate shelves*



*MetroMax Q (Stationary) with optional Intermediate shelves*



*quikSLOT (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.

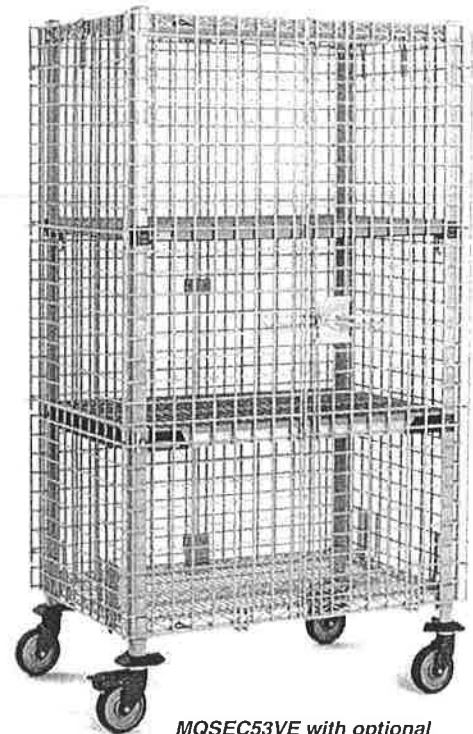
### Specifications

- 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: 1<sup>3</sup>/<sub>4</sub>" x 1<sup>3</sup>/<sub>4</sub>" (44 x 44mm).

## MetroMax Q Stationary Units — 66<sup>3</sup>/<sub>16</sub>" (1681mm) High

Model No.	Actual Outside Dimensions (including handle)		Length		Fits Shelf		Approx. Pkd. Wt. (lbs.) (kg)
	Width (in.)	(mm)	(in.)	(mm)	(in.)	(mm)	
MQSEC53E	26 <sup>15</sup> / <sub>16</sub>	685	38 <sup>7</sup> / <sub>8</sub>	987	24 x 36	610 x 914	148 67
MQSEC55E	26 <sup>15</sup> / <sub>16</sub>	685	50 <sup>7</sup> / <sub>8</sub>	1292	24 x 48	610 x 1219	156 71
MQSEC56E	26 <sup>15</sup> / <sub>16</sub>	685	62 <sup>7</sup> / <sub>8</sub>	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 — 67<sup>13</sup>/<sub>16</sub>" (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.)	(mm)	(in.)	(mm)	(in.)	(mm)	
MQSEC53DE	MQSEC53VE	27 <sup>13</sup> / <sub>16</sub>	707	40 <sup>3</sup> / <sub>4</sub>	1035	24 x 36	610 x 914	166 75
MQSEC55DE	MQSEC55VE	27 <sup>13</sup> / <sub>16</sub>	707	52 <sup>3</sup> / <sub>4</sub>	1340	24 x 48	610 x 1219	176 80
MQSEC56DE	MQSEC56VE	27 <sup>13</sup> / <sub>16</sub>	707	64 <sup>3</sup> / <sub>4</sub>	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 — 68<sup>1</sup>/<sub>2</sub>" (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.)	(mm)	(in.)	(mm)	(in.)	(mm)	
MQSEC53LE	28 <sup>1</sup> / <sub>16</sub>	713	39 <sup>1</sup> / <sub>8</sub>	994	24 x 36	610 x 914	166 75
MQSEC55LE	28 <sup>1</sup> / <sub>16</sub>	713	51 <sup>1</sup> / <sub>8</sub>	1299	24 x 48	610 x 1219	176 80
MQSEC56LE	28 <sup>1</sup> / <sub>16</sub>	713	63 <sup>1</sup> / <sub>8</sub>	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.)	(mm)	Nominal Length (in.)	(mm)
MX2436G	MX2436F	MQ2436G	24	610	36	914
MX2448G	MX2448F	MQ2448G	24	610	48	1219
MX2460G	MX2460F	MQ2460G	24	610	60	1524

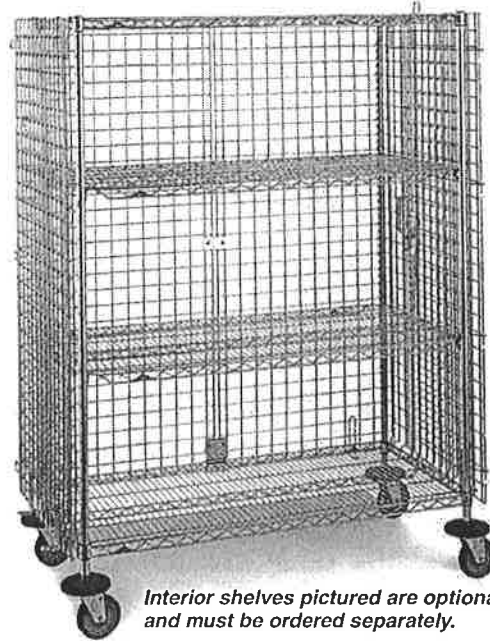
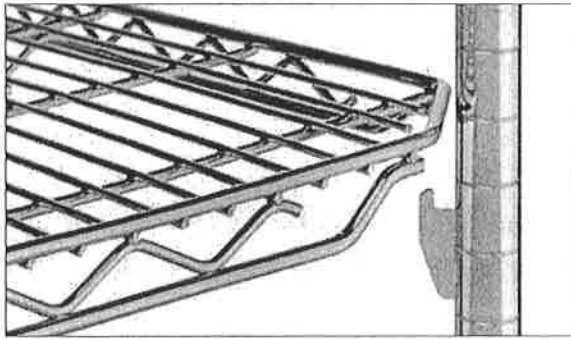




# SECURITY UNITS

## 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 <sup>13</sup> / <sub>16</sub>	1695	138	63
SEC35CQ	21½	546	50½	1283	66 <sup>13</sup> / <sub>16</sub>	1695	157	71
SEC53CQ	27¼	705	38½	980	66 <sup>13</sup> / <sub>16</sub>	1695	154	70
SEC55CQ	27¼	705	50½	1283	66 <sup>13</sup> / <sub>16</sub>	1695	174	79
SEC56CQ	27¼	705	62½	1587	66 <sup>13</sup> / <sub>16</sub>	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	40 <sup>3</sup> / <sub>4</sub>	1035	68½	1740	146	66
SEC35ECQ	(2) 5MP/5MPB	21½	546	52 <sup>3</sup> / <sub>4</sub>	1340	68½	1740	165	75
SEC53DCQ	(4) 5MP	27¼	692	40 <sup>3</sup> / <sub>4</sub>	1035	68½	1740	162	74
SEC55DCQ	(4) 5MP	27¼	692	52 <sup>3</sup> / <sub>4</sub>	1340	68½	1740	182	83
SEC56DCQ	(4) 5MP	27¼	692	65	1651	68½	1740	203	92
SEC53ECQ	(2) 5MP/5MPB	27¼	692	40 <sup>3</sup> / <sub>4</sub>	1035	68½	1740	162	74
SEC55ECQ	(2) 5MP/5MPB	27¼	692	52 <sup>3</sup> / <sub>4</sub>	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 <sup>1</sup> / <sub>16</sub>	713	38½	980	68½	1740	187	85
SEC55LCQ	(2) 5BP/5BPB	28 <sup>1</sup> / <sub>16</sub>	713	50½	1283	68½	1740	210	95
SEC56LCQ	(2) 5BP/5BPB	28 <sup>1</sup> / <sub>16</sub>	713	63 <sup>1</sup> / <sub>8</sub>	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

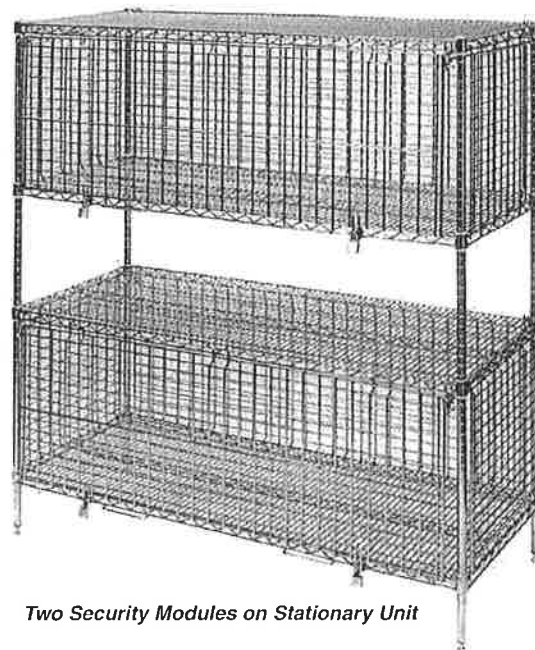
## SUPER ERECTA® SHELF SECURITY MODULES

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 \_\_\_\_\_

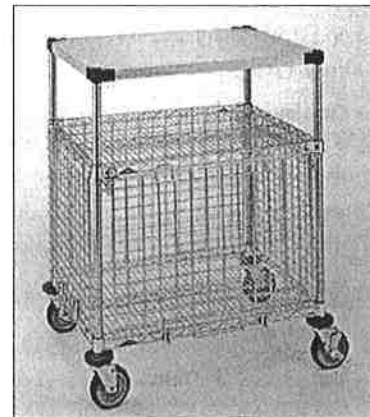


## SECURITY UNITS

### UTILITY CARTS WITH SECURE STORAGE

Corrosion Proof Model in Stainless Steel

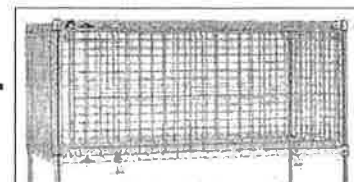
- **Corrosion Proof:** Features stainless steel wire and solid shelves, security module, and posts.
- **Easy to Maneuver:** Includes two 5MP swivel casters and two 5MPB swivel/brake casters.
- Solid top shelf with raised ship's edge is ideal for use as a work surface and can contain unwanted spills
- 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](http://www.metro.com)



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 Information and specifications are subject to change without notice. Please confirm at time of order.

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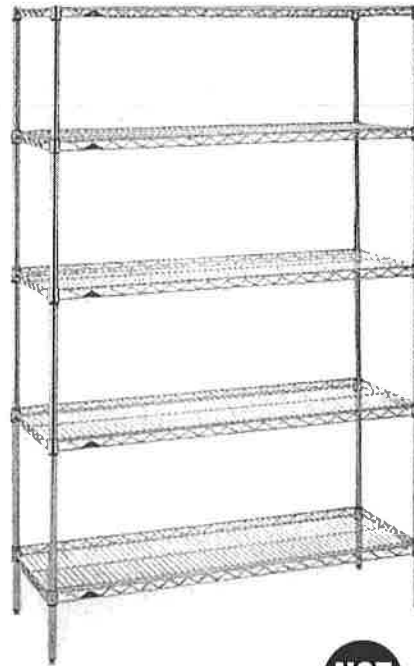
Item # \_\_\_\_\_

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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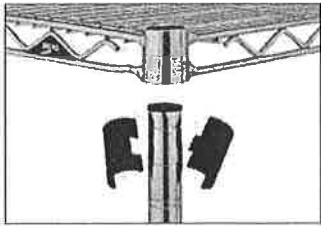
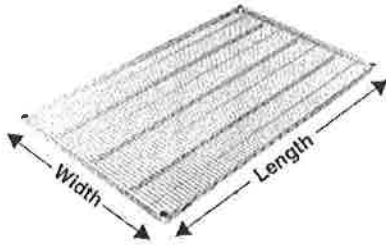
# Wire Shelving

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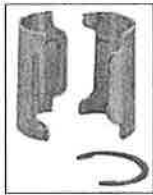


**SUPER ERECTA SHELF®  
WIRE SHELVING**

**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	9½ 4.3
1448BR	1448NC	1448NK3	1448NS	14x48 355x1219	10½ 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	9½ 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	14½ 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

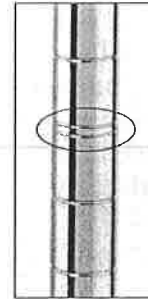


SiteSelect™ Posts

**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 <sup>3</sup> / <sub>8</sub>	187	1/2	0.3
13P	13PK3	13PS	14 <sup>3</sup> / <sub>8</sub>	365	1	0.5
27P		27PS	28 <sup>3</sup> / <sub>8</sub>	720	1 <sup>3</sup> / <sub>4</sub>	0.75
33P	33PK3	33PS	34 <sup>3</sup> / <sub>8</sub>	873	2	0.9
54P	54PK3	54PS	54 <sup>7</sup> / <sub>16</sub>	1382	3	1.4
63P	63PK3	63PS	62 <sup>7</sup> / <sub>16</sub>	1585	3 <sup>1</sup> / <sub>2</sub>	1.6
74P	74PK3	74PS	74 <sup>1</sup> / <sub>2</sub>	1892	4	1.8
86P	86PK3	86PS	86 <sup>1</sup> / <sub>2</sub>	2197	5	2.3
*96P			96 <sup>1</sup> / <sub>2</sub>	2450	5 <sup>1</sup> / <sub>2</sub>	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 <sup>3</sup> / <sub>4</sub>	704	1 <sup>3</sup> / <sub>4</sub>	0.75
33UP	33UPK3	33UPS	33 <sup>3</sup> / <sub>4</sub>	857	2	0.9
54UP	54UPK3	54UPS	53 <sup>13</sup> / <sub>16</sub>	1366	3	1.4
63UP	63UPK3	63UPS	61 <sup>13</sup> / <sub>16</sub>	1570	3 <sup>1</sup> / <sub>2</sub>	1.6
	70UPK3		69 <sup>3</sup> / <sub>4</sub>	1771	3 <sup>3</sup> / <sub>4</sub>	1.7
74UP	74UPK3	74UPS	73 <sup>7</sup> / <sub>8</sub>	1876	4	1.8
86UP	86UPK3	86UPS	85 <sup>7</sup> / <sub>8</sub>	2181	4 <sup>1</sup> / <sub>2</sub>	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 <sup>7</sup> / <sub>16</sub>	1382	3	1.4
63P-STKD	63PS-STKD	62 <sup>7</sup> / <sub>16</sub>	1585	3 <sup>1</sup> / <sub>2</sub>	1.6
74P-STKD	74PS-STKD	74 <sup>1</sup> / <sub>2</sub>	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 <sup>3</sup> / <sub>4</sub>	857	2	0.9
54UPS-SW	53 <sup>13</sup> / <sub>16</sub>	1366	3	1.4
63UPS-SW	61 <sup>13</sup> / <sub>16</sub>	1570	3 <sup>1</sup> / <sub>2</sub>	1.6

**Special Length Posts**  
Special length cut posts are available. Consult your Metro representative for more information.

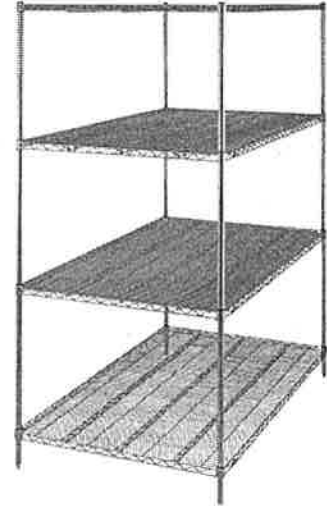
Job \_\_\_\_\_



**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



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# SINKS



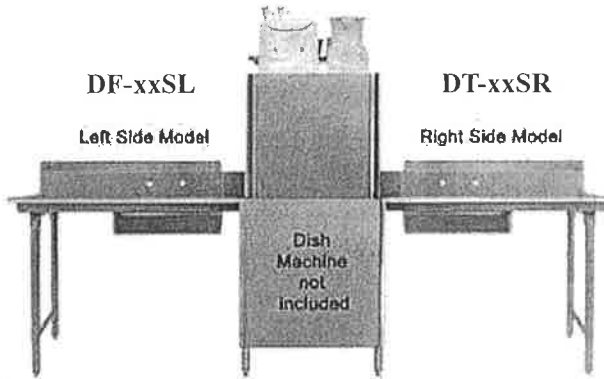
**Lead Free Faucets**

All faucets conform to AB 1953 and 2014 Federal Lead Free Standards.



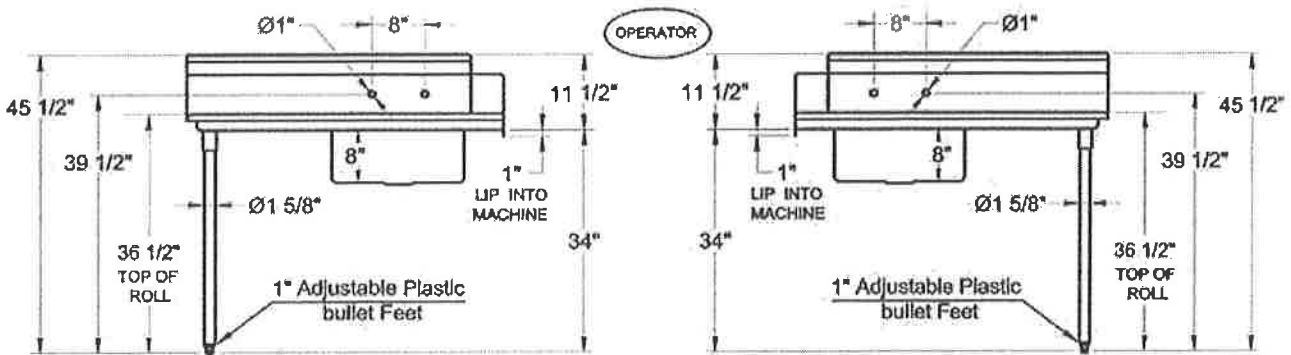
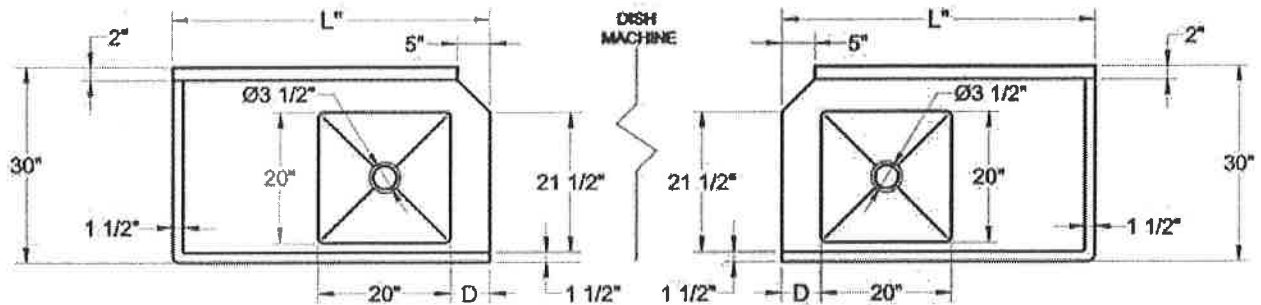
## Soiled Dishtables

- \* 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





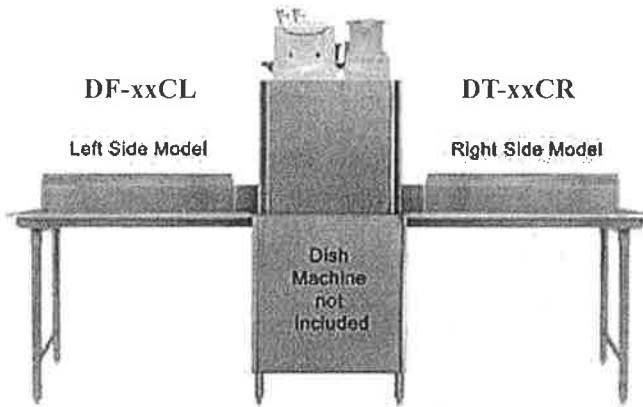
**Lead Free Faucets**  
All faucets conform to AB 1953 and 2014 Federal Lead Free Standards.



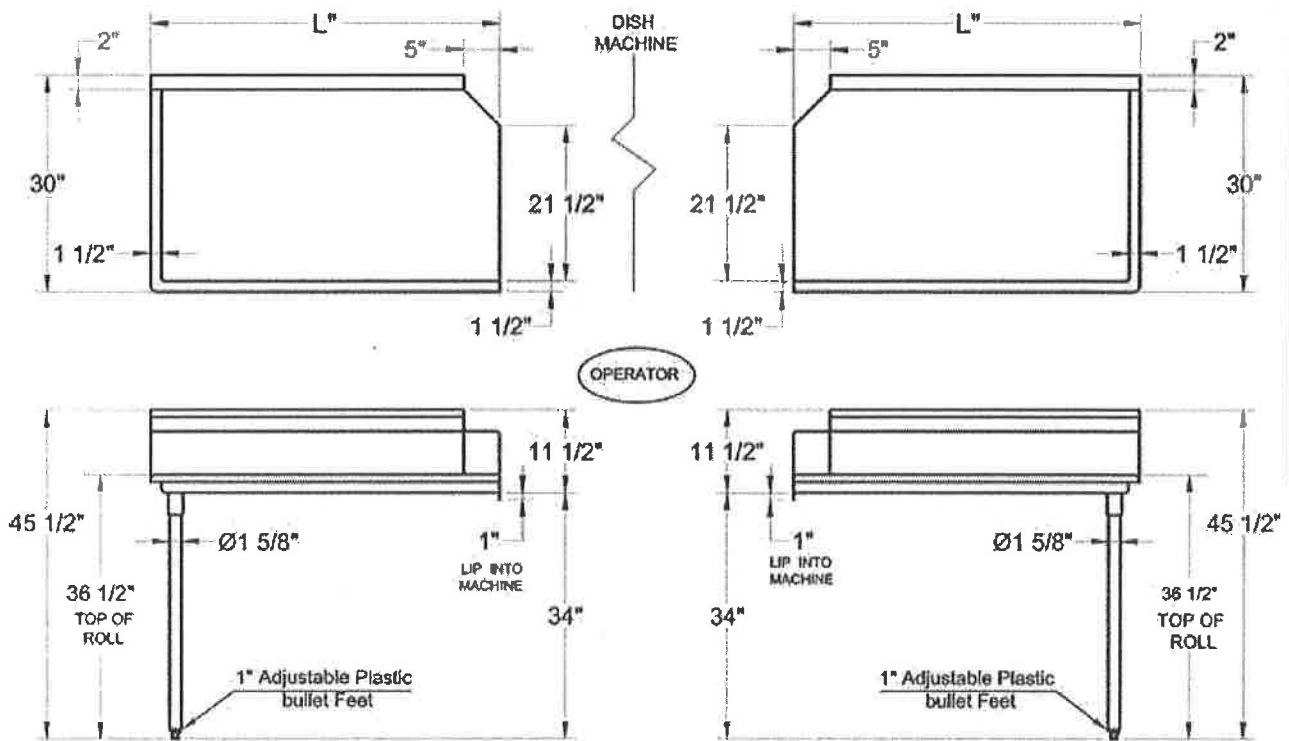
# SINKS

## 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

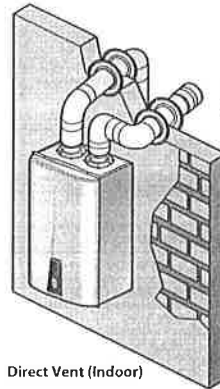
- Certified design according to ANSI Z21.10.3/CSA 4.3-2013 standards for both indoor or outdoor installations (with optional Outdoor Vent Kit)
- Compatible with 1/2" gas pipe up to a length of 24 ft\* (\*see Installation Manual for additional information)
- Compatible with 2" PVC vent up to 60 ft\*\* 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)



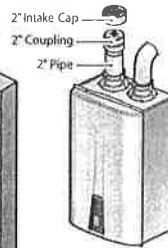
Sleek Design - Compatible with 2" PVC Vent and 1/2" Gas Pipe



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: \_\_\_\_\_

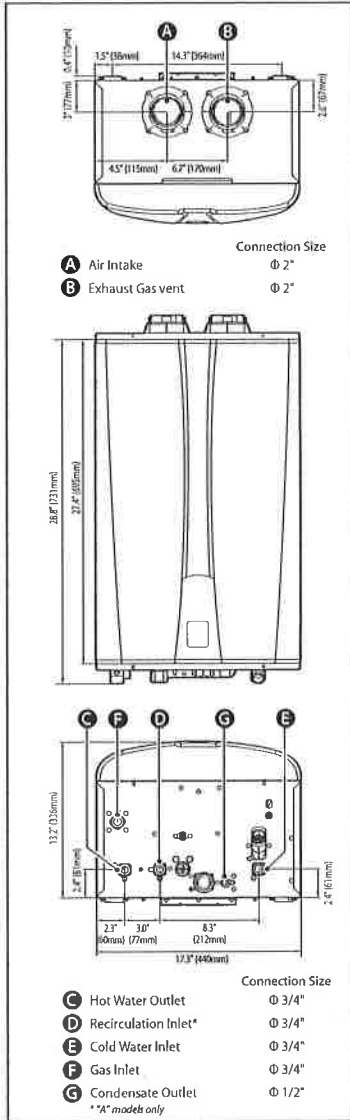
Remote Controller NR-20DU (30009757A)	Plumb Easy Valve Set (3/4") (30009323A - Lead Free) (30012581A - for Pipe Cover)	Condensate Neutralizer (GXXX001322 - Single Unit) (GXXX001324 - Up to 6 Units) (GXXX001325 - Up to 16 Units)	Ready-Link Communication Cable (GXXX000546)	Outdoor Vent Kit (30010604A)	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.

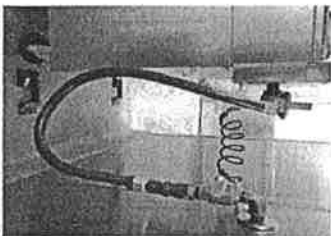


Rotation technology reduces stress on both ends of the hose

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)



- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



- 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









- Ensures cooking equipment is always positioned in design-specified location
- Fast installation with choice of adhesive foam tape or thumbscrews



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
<b>Standard Kit (KIT)¹</b> 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	✓	✓				✓
<b>Single Swivel MAX Kit (KITS)²</b> 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	✓	✓	✓			✓
<b>Double Swivel MAX Kit (KIT2S)³</b> 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	✓	✓	✓	✓		✓
<b>Safety Quik Kit (KITCF)⁴</b> 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	✓				✓	✓
<b>Safety Quik Single Swivel MAX Kit (KITCFS)⁵</b>	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

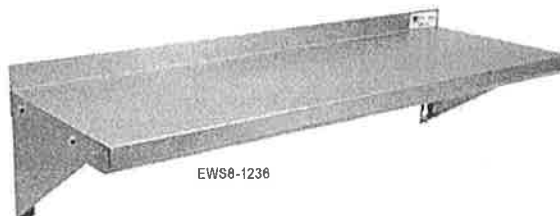
**"EWS8" WALL SHELVES - STAINLESS STEEL 18GA**



**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

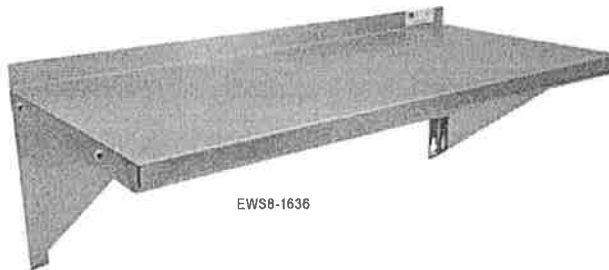


**CONSTRUCTION:**

- 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

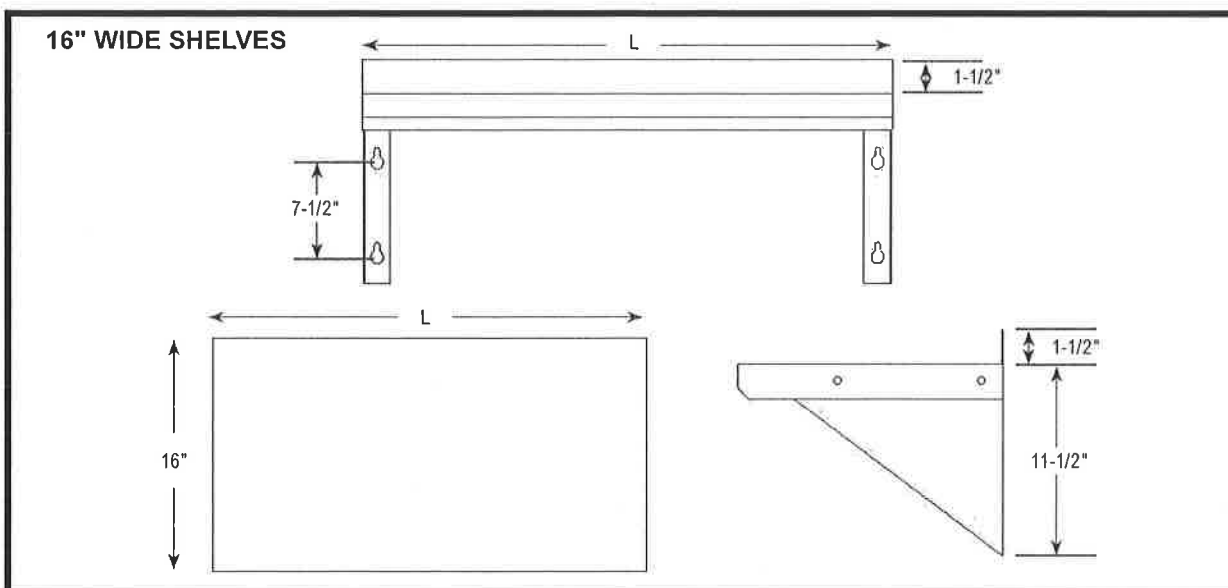
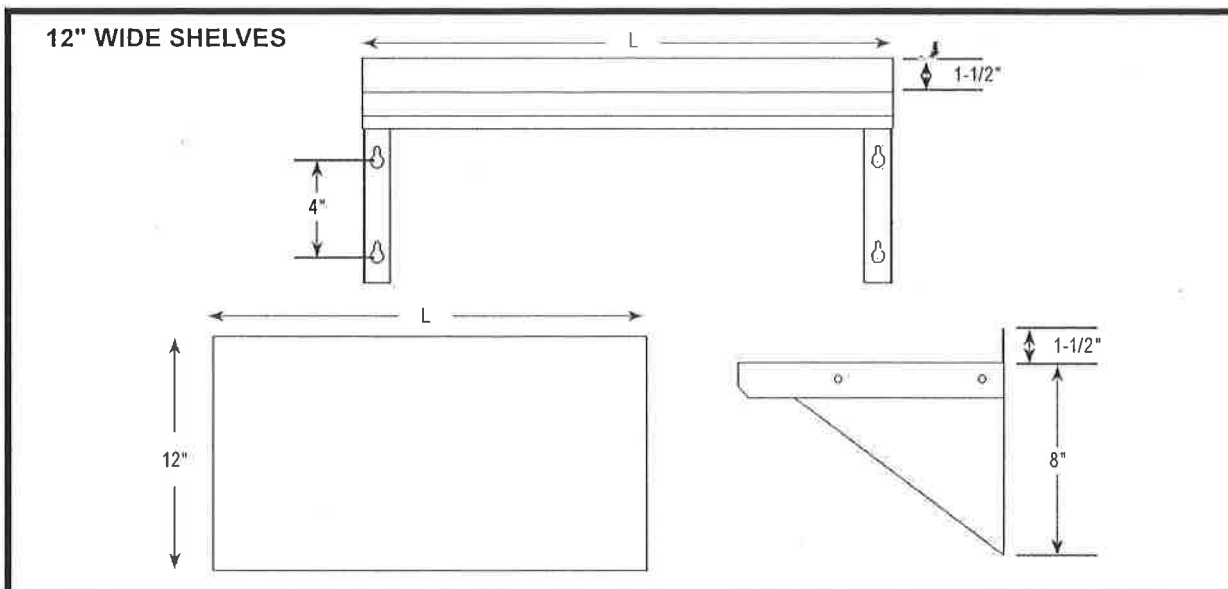


**18GA STAINLESS STEEL F**

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](http://www.johnboos.com)

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385

**MINI**

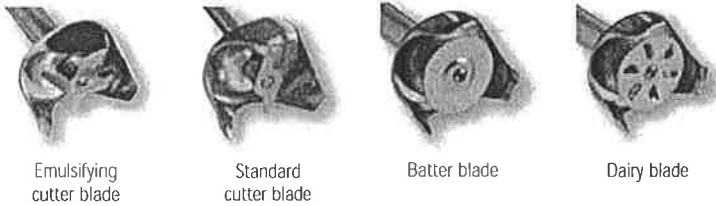
# MINI Series

**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](http://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

A.I.A. File No. 35-C-13

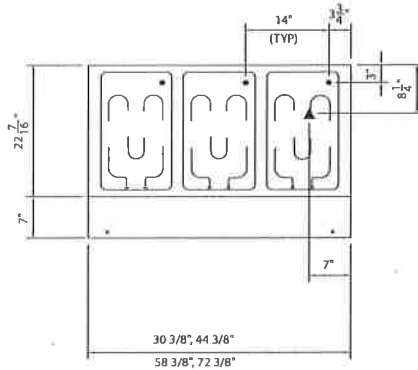
Catalog No. AFS-ELECSW

AEROHOT™ FOODSERVICE- HOT FOOD UNITS - ELECTRIC - SEALED WELL

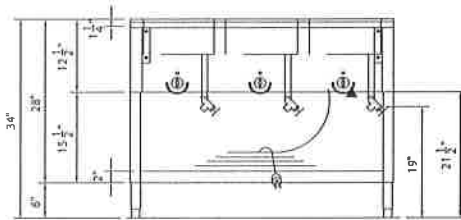
# Aerohot

**MODEL:**  
**Aerohot™ Foodservice**  
**Hot Food Units - Electric - Sealed Well**

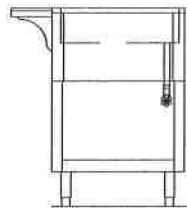
- E302SW/EP302SW 2 top openings
- E303SW/EP303SW 3 top openings
- E304SW/EP304SW 4 top openings
- E305SW/EP305SW 5 top openings



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

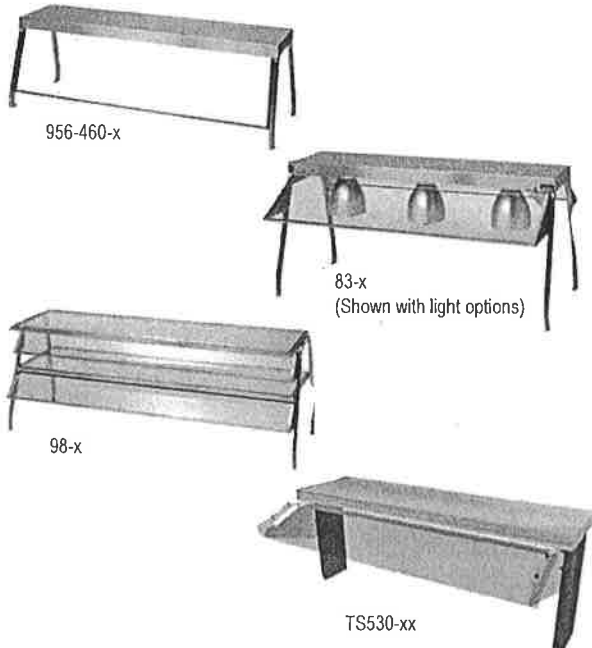
05/11  
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"Your Solutions Partner"

# 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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"Your Solutions Partner"

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

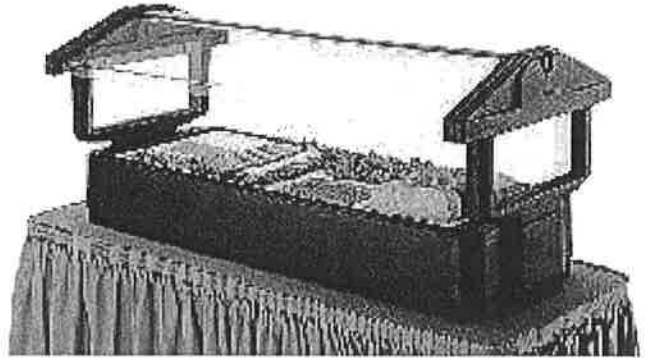
4 ft. (130 cm) models hold 3 GN 1/1 Full or holds Fractional Size Food Pans with DIV12 and DIV20 Divider Bars

Item No. \_\_\_\_\_

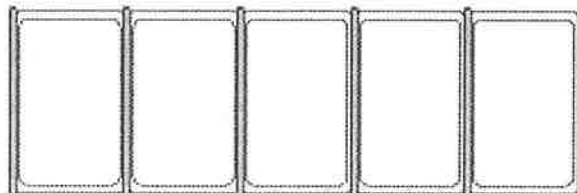
Specifier Identification No. \_\_\_\_\_

Model No. \_\_\_\_\_

Quantity \_\_\_\_\_



5FBRTT



### Approvals



# Food Bars

## Table Top

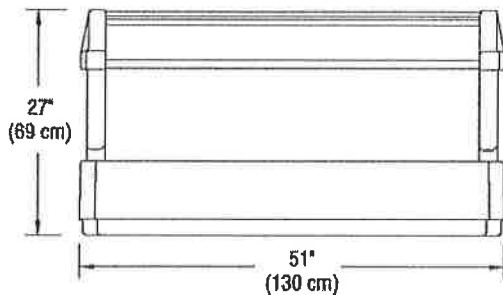
Models 6FBRTT - 6 ft. (182 cm), 5FBRTT - 5 ft. (162 cm)  
4FBRTT - 4 ft. (130 cm)

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 <sup>3</sup>
6FBRTT	6 ft. (182 cm) Table Top Food Bar	5	71 <sup>7</sup> / <sub>16</sub> " x 32 <sup>7</sup> / <sub>16</sub> " 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 <sup>3</sup> / <sub>4</sub> " x 32 <sup>7</sup> / <sub>16</sub> " 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 <sup>7</sup> / <sub>16</sub> " 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><b>These are estimations only, requirements may change per project specifics.</b>  <b>Data, Phone, Security and Fire Alarm by others</b></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).

<b>PRODUCER</b> AssuredPartners of Illinois, LLC Four Westbrook Corporate Ctr Suite 500 Westchester IL 60154	<b>CONTACT NAME:</b> Sue Allen <b>PHONE (A/C, No, Ext):</b> (800)894-9091 <b>E-MAIL ADDRESS:</b> Susan.Allen@assuredpartners.com	<b>FAX (A/C, No):</b> (630)990-9098
	<b>INSURER(S) AFFORDING COVERAGE</b>	
<b>INSURED</b> Kitchens To Go, built by Carlin, a Division of GRS Holding, LLC 131 W. Jefferson Ave. #223 Naperville IL 60540	<b>INSURER A:</b> Twin City Fire Insurance Company	<b>NAIC #</b> 29459
	<b>INSURER B:</b> Hartford Accident and Indemnity Company	22357
	<b>INSURER C:</b> Travelers Property & Casualty Ins Co of America	25674
	<b>INSURER D:</b>	
	<b>INSURER E:</b>	

**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"/> <b>COMMERCIAL GENERAL LIABILITY</b> <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"/> <b>UMBRELLA LIAB</b> <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	<b>WORKERS COMPENSATION AND EMPLOYERS' LIABILITY</b> 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

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<b>PRODUCER</b> AssuredPartners of Illinois, LLC Four Westbrook Corporate Ctr Suite 500 Westchester IL 60154	<b>CONTACT NAME:</b> Sue Allen <b>PHONE (A/C, No, Ext):</b> (800)894-9091 <b>E-MAIL ADDRESS:</b> Susan.Allen@assuredpartners.com	<b>FAX (A/C, No):</b> (630)990-9098
	<b>INSURER(S) AFFORDING COVERAGE</b>	
<b>INSURED</b> Kitchens To Go, built by Carlin, a Division of GRS Holding, LLC 131 W. Jefferson Ave. #223 Naperville IL 60540	<b>INSURER A:</b> Twin City Fire Insurance Company	<b>NAIC #</b> 29459
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	<b>INSURER D:</b>	
	<b>INSURER E:</b>	

**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"/> <b>COMMERCIAL GENERAL LIABILITY</b> <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"/> <b>AUTOMOBILE LIABILITY</b> <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"/> <b>UMBRELLA LIAB</b> <input checked="" type="checkbox"/> OCCUR <input type="checkbox"/> <b>EXCESS LIAB</b> <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
	<b>WORKERS COMPENSATION AND EMPLOYERS' LIABILITY</b> ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below						<input type="checkbox"/> PER STATUTE <input type="checkbox"/> 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

<b>Project Name</b>	Ralph Bunche High School CTE Kitchen Project	<b>Site</b>	309
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### Basic Directions

**Services cannot be provided until the contract is fully approved and a Purchase Order has been issued.**

<b>Attachment Checklist</b>	<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

<b>Contractor Name</b>	Kitchens to Go Build by Carlin	<b>Agency's Contact</b>	Sam Prosperi		
<b>OUSD Vendor ID #</b>	V060056	<b>Title</b>	Project Manager		
<b>Street Address</b>	466 West Fallbrook Ave, Ste. 106	<b>City</b>	Fresno	<b>State</b>	CA
<b>Telephone</b>	559-276-0123	<b>Policy Expires</b>			
<b>Contractor History</b>	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		
<b>OUSD Project #</b>	17114				

### Term

<b>Date Work Will Begin</b>	8-9-2018	<b>Date Work Will End By</b> <small>(not more than 5 years from start date)</small>	12-31-2018
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### Compensation

<b>Total Contract Amount</b>	\$	<b>Total Contract Not To Exceed</b>	\$717,475.51
<b>Pay Rate Per Hour (If Hourly)</b>	\$	<b>If Amendment, Changed Amount</b>	\$
<b>Other Expenses</b>		<b>Requisition Number</b>	

### 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.

	<b>Division Head</b>	<b>Phone</b>	510-535-7038	<b>Fax</b>	510-535-7082
1.	<b>Director, Facilities Planning and Management</b>				
	Signature	Date Approved	7/19/18		
2.	<b>General Counsel, Department of Facilities Planning and Management</b>				
	Signature	Date Approved			
3.	<b>Deputy Chief, Facilities Planning and Management</b>				
	Signature	Date Approved	7/23/18		
4.	<b>Senior Business Officer, Board of Education</b>				
	Signature	Date Approved			
5.	<b>President, Board of Education</b>				
	Signature	Date Approved			