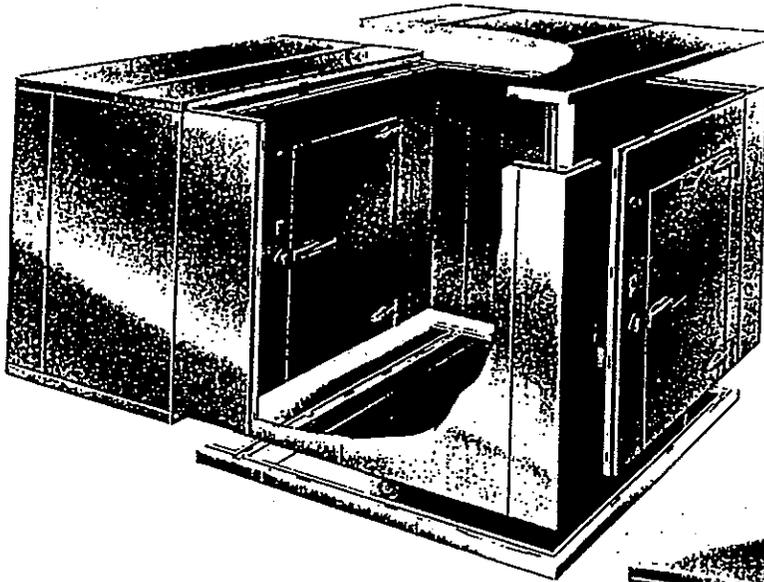


THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

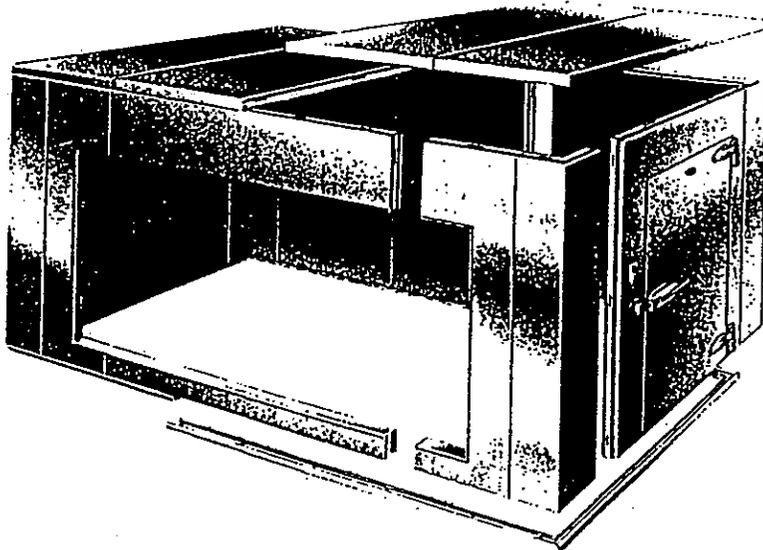
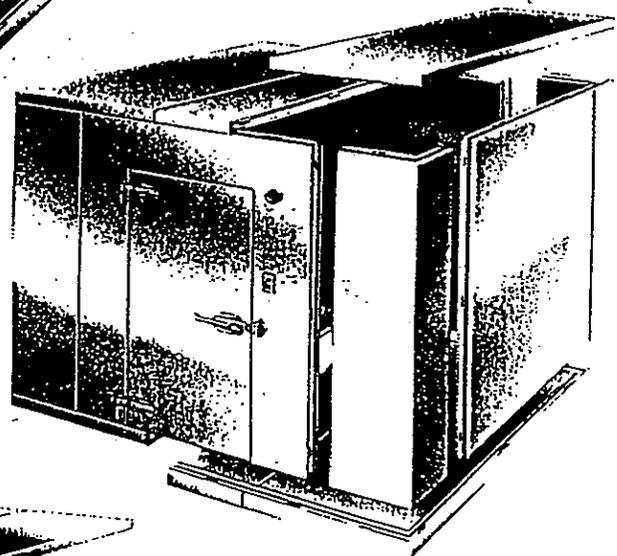
ITEM NO.

40  
BuyLine 5609



IN CONJUNCTION  
WITH ITEMS

- 006
- 006A
- 007
- 007A
- 008



**W.A. BROWN**  
**COOLERS**  
**FREEZERS**

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

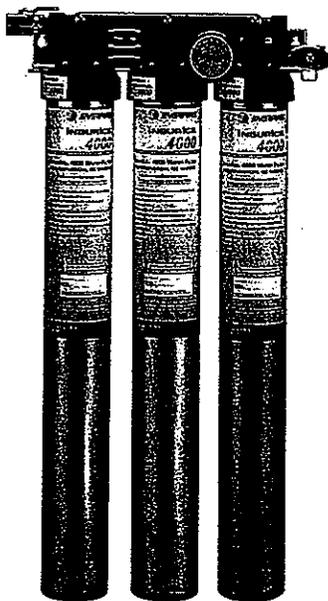
FOR USE WITH ITEM 092



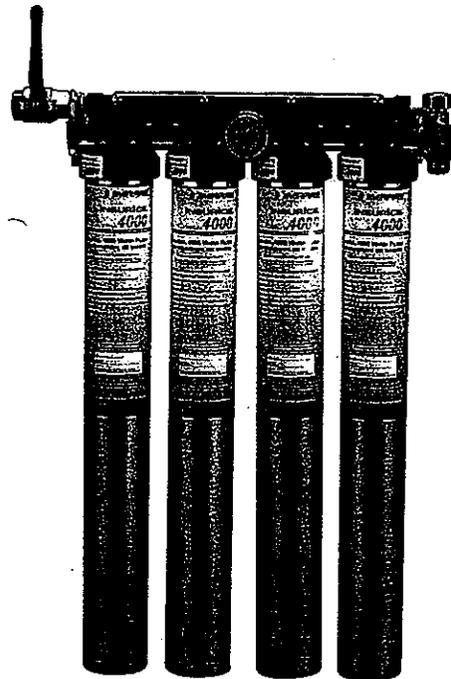
## InsurIce 4000 Triple & Quad Water Filters for Ice Makers

Triple 9325-03 · Quad 9325-04

Our largest, high capacity systems designed to meet the higher flow rates of larger commercial ice makers. Precoat filtration coupled with scale inhibitor.



Triple System: 9325-03  
4000 Cartridge: P/N 9612-36



Quad System: 9325-04  
4000 Cartridge: P/N 9612-36

### BENEFITS

- Traps dirt as small as 1/2 micron in size
- Reduces off-tastes and odors, and chlorine
- Keeps ice makers functioning at full capacity by reducing lime scale buildup in water distribution lines, small orifices, and on evaporator plates
- Better tasting beverages
- Reduces parasitic cysts such as *Cryptosporidium* and *Giardia*
- Saves energy and reduces downtime

### INSTALLATION TIPS

- Choose a mounting location which is suitable to support the full weight of the system when operating
- Use a minimum 1/2" water line.
- Do not connect system to water-cooled condenser.
- Flush filter cartridges by running water to drain at full flow through the flushing valve for 5 minutes.

### OPERATION TIPS

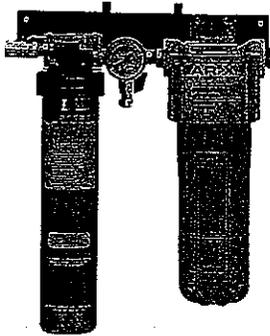
- Change 4000 series cartridges
    - on a regular 6 month preventative maintenance basis
    - when the pressure gauge indicates a pressure less than 10 psi when the system is operating.
    - or at least annually
- Always flush the filter cartridges when changing.

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

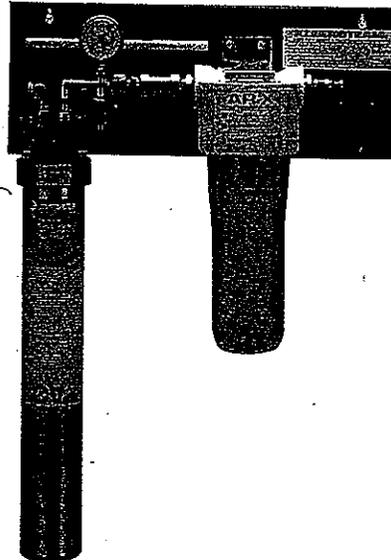
FOR USE WITH ITEM 032

**EVERPURE®****KLEENSTEAM®**Model CT for countertop steamers Model  
AR-X for boiler base steamers

*A total system approach for steamers, providing high quality filtered water plus cleaning and deliming capabilities. The Kleensteam system is simple to install, operate and maintain.*

**MODEL CT FOR COUNTERTOP STEAMERS****System Part No.: 9797-50**

- 4CB5 Cartridge Part No.: 9617-11 (1 pack)
- AR-10 Acidulent Cartridge Part No.: 9496-10 (1 pack)  
9496-16 (6 pack)
- ScaleKleen 7 oz. Packet Part No.: 9798-20 (24 pack)
- Dip Tube Part No.: 3080-40

**MODEL AR-X FOR BOILER-BASE STEAMERS****System Part No.: 9797-00**

- CV Cartridge Part No.: 9625-01 (1 pack)
- AR-10 Acidulent Cartridge Part No.: 9496-10 (1 pack)  
9496-16 (6 pack)
- ScaleKleen 2.2 lb. Packet Part No.: 9798-01 (4 pack)
- Dip Tube Part No.: 3080-40

**BENEFITS:**

- Reduces limescale buildup.
- Fine filters the incoming water.
- Reduces chlorine-induced corrosion.
- Controls alkalinity and pH.
- Increases energy efficiency.
- Increases life of steamer.
- Semi-annual deliming with Everpure's ScaleKleen® which is safe to handle and sewer system disposable.
- ScaleKleen is fed directly into the boiler through the AR-X bowl without boiler disassembly or the use of dangerous acids which require special disposal and handling.

**INSTALLATION TIPS**

- Use a minimum 3/8" water line.
- Do not exceed recommended service flow rate.
- Flush filter cartridge by running water to drain through flushing valve for five minutes.
- **Connect the system to the boiler water only!**  
**Do not connect to the condenser!**

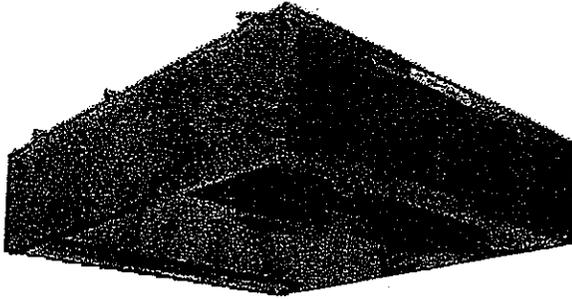
**OPERATION TIPS**

- Change CV or 4CB5 cartridge
  - on a regular 6 month preventative maintenance basis.
  - when the outlet pressure gauge indicates a pressure less than 10 psi *when the system is operating.*
- Change AR-10 cartridge
  - when the white powder drops to 1/4" in depth.

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

IN CONJUNCTION WITH  
ITEMS 039A  
041

# Vent Master



### APPLICATION

Developed for heavy grease applications, Hotels, hospitals, institutions and national restaurants. Recommended for use with Ecology systems. Box style ventilators are recommended for all types of cooking equipment.

### CONSULTANT SPECIFICATION

Kitchen exhaust ventilator shall be a Vent Master Model CM-D-MA-UV, UL/ULC Listed.

The ventilator shall have Reactocell light source technology which self cleans the hood interior. The hood shall have a UL/ULC listing for 90% minimum grease removal efficiency. The ventilator shall be complete with a control panel with a kitchen Exhaust Fan On/Off switch, Alarm Reset push-button, alarm buzzer and lamps to indicate Power On, Maintenance Required, Access Open, No Airflow, and Fire. A text read-out screen indicating total hours of operation and system status shall also be provided within the panel. A logic board interlock will be provided. Electrical supply 120/1/60.

The ventilator shall be constructed of stainless steel, and be provided with a stainless steel all welded exhaust duct collar with a 1" connection flange. All joints and seams shall be welded and/or liquid tight. All exposed welds are ground and polished to the original finish of metal. Full length hanging brackets shall be supplied on each ventilator for ceiling or wall mount installations.

CM-D-MA-UV Series ventilators shall be equipped with a UL/ULC listed self-closing, spring loaded fire damper assembly which is activated by a listed fusible link, rated at 286°F (141°C). An adjustable UL/ULC listed exhaust air volume control damper shall also be provided for optimum balancing of single and multiple ventilator installations, all dampers shall be accessible through the ventilator plenum.

Integrated insulated make-up air plenum is located at the front of the ventilator. Make-up air is discharged through stainless steel panels.

JOB: \_\_\_\_\_

ITEM: \_\_\_\_\_

Model: CM-D-MA-UV  
(UL/ULC Hood and Damper Assembly)

Model: CM-X-D-MA-UV  
(UL Hood without Damper)

HOOD SIZE - LENGTH\_\_\_\_, WIDTH\_\_\_\_, HEIGHT\_\_\_\_

SERVICES - EXHAUSTAIR: \_\_\_\_\_

MAKE-UPAIR: \_\_\_\_\_

STATIC PRESSURE: \_\_\_\_\_

COLLAR SIZE: \_\_\_\_\_

ELECTRICAL: 120/1/60, WATT \_\_\_\_\_

DIRECT-CONNECT TO JUNCTION BOX(ES)

FOR LIGHTS (BY ELECTRICAL DIVISION)

### MODIFICATIONS AND OPTIONS

- MAKE-UPAIR GRILLS - Double deflection grills with opposed blade balancing in lieu of perforated panels.
- LIGHTS - Ventilator shall contain - Quantity \_\_\_\_\_
- a) Flush mount fluorescent light fixtures 36" (914mm) or 48" (1219mm) long (2x40 watts).
- b) Flush mount vapor proof incandescent light fixture (2x75 watts)
- c) Surface mount globe type light fixtures complete with clear thermal shock proof glass with plated steel wire guard (1x100 watts).
- STAINLESS STEEL MAIN BACK - Where exposed, for island applications.
- DIMENSIONS - Height, length and depth can be altered as required. Consult factory.

NOTE: LAMPS PROVIDED BY OTHERS.  
PATENT PENDING.

**REACTOCELL™**

Canopy Style Ventilator Ceiling or Wall & Ceiling Mounted

ISO 9001



**Vent Master**

Enodis

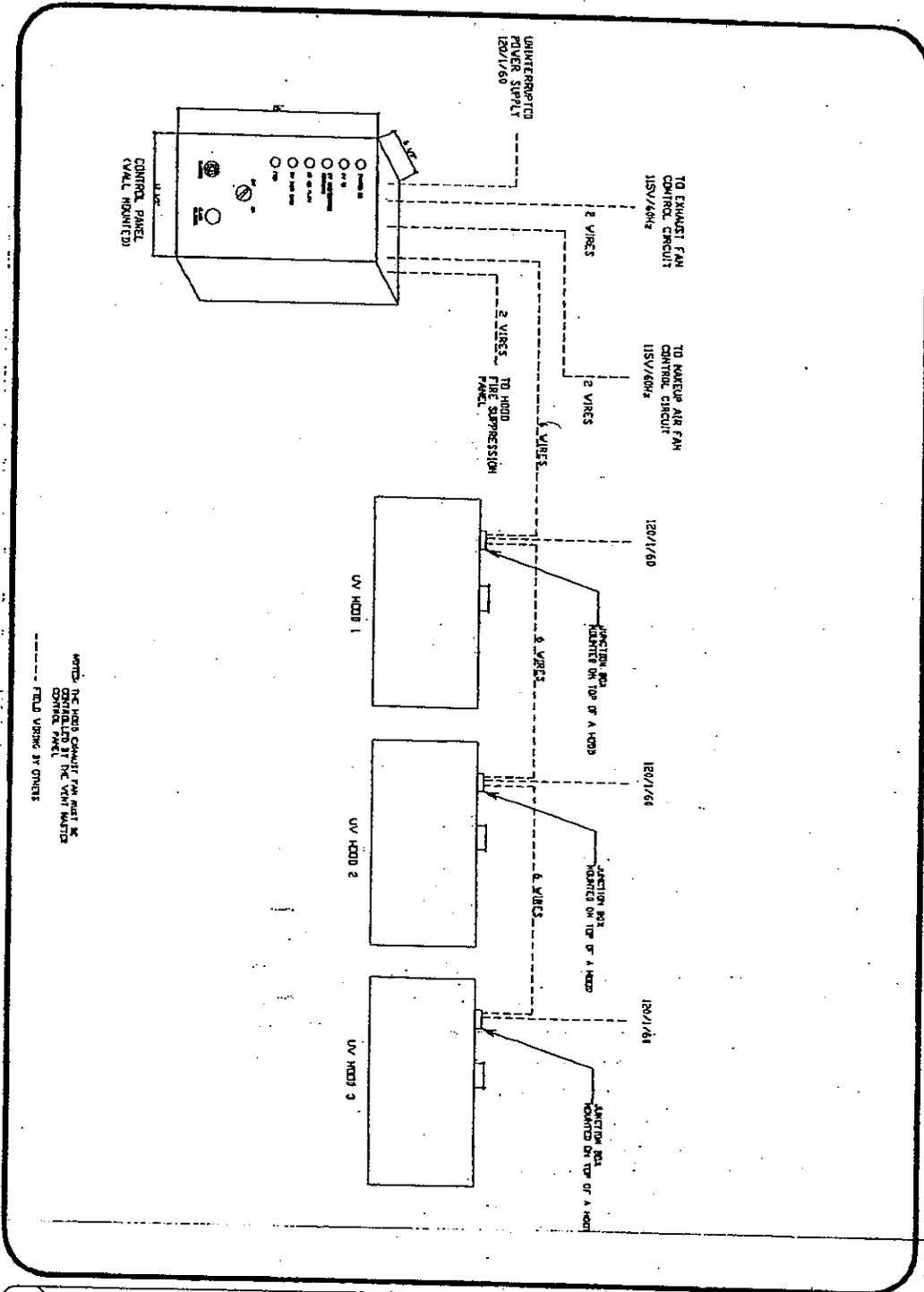




Ft. Drum  
Watertown, NY  
Project #: 04-0050

Δ 7/13/04  
WITH ITEM 039 & 072  
Item 039A

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT



PROJECT NO. DRAWING NO. 1 OF 1	UV HOOD FIELD WIRING (TYPICAL) MULTIPLE HOOD INSTALLATION				THIS DRAWING IS THE PROPERTY OF VENTMASTER AND CAN BE REPRODUCED ONLY BY PERMISSION. IN WHICH CASE, ALL DRAWINGS MUST BEAR THE NAME VENTMASTER.					
	DRAWN BY: C.R.	DATE DRAWN: JUN. 13/00	CHECKED BY: C.R.	DATE CHECKED:	REV.:	REVISIONS - DESCRIPTION	BY	DATE		CHK.
SCALE: N.T.S.		THIS DRAWING IS NOT TO BE SCALED		DIMENSIONS ARE IN INCHES UNLESS NOTED OTHERWISE						
VISIT OUR WEB SITE <a href="http://www.garland-group.com">www.garland-group.com</a>										
 A HEISEY COMPANY										



Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

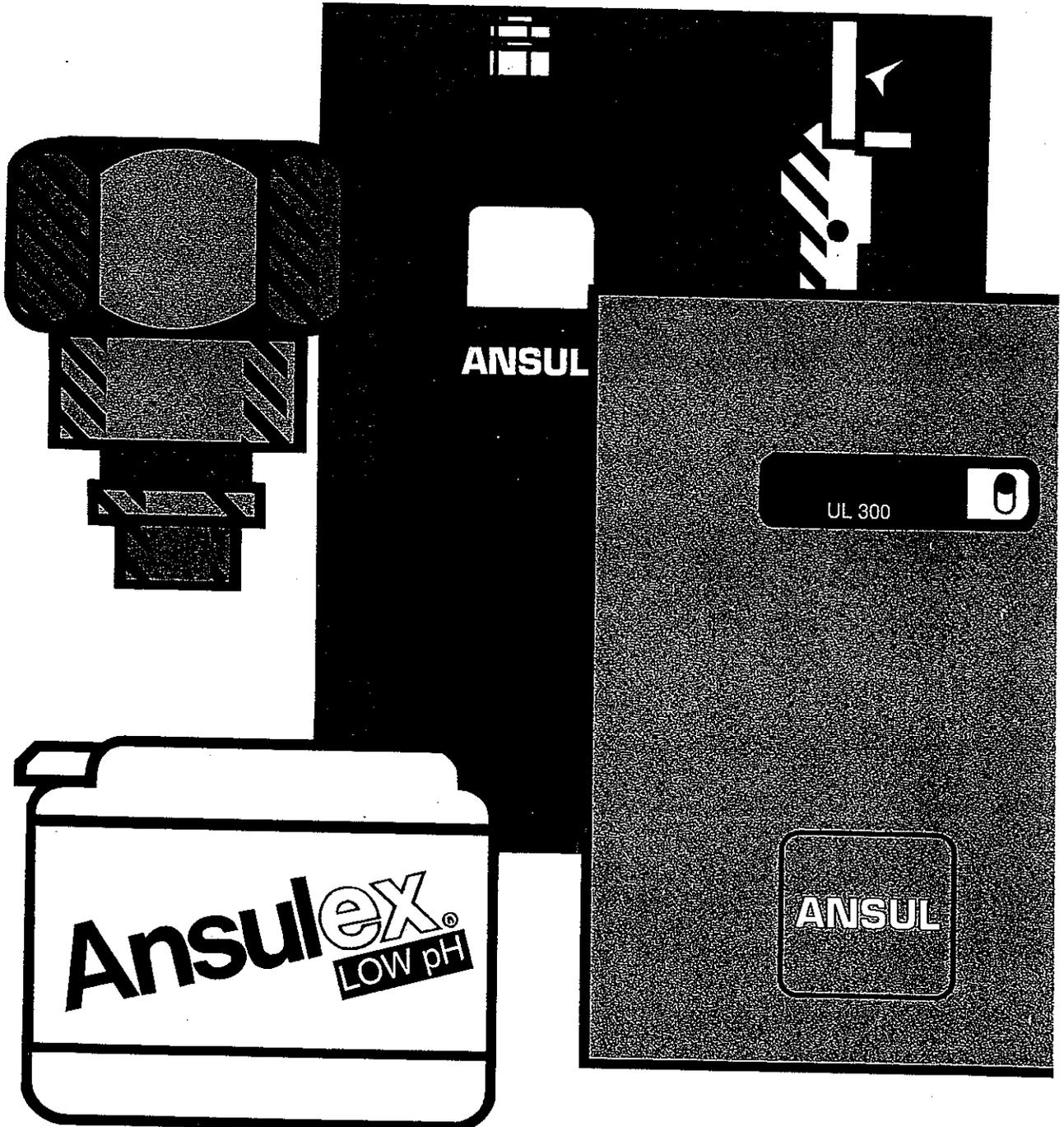
Δ 7/13/04

Item 041

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT WITH ITEM 39

**ANSUL**

**Restaurant Fire Suppression Systems**





Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

Δ 7/13/04

Item 064A

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

**DESCRIPTION:** Low Wall w/ Trayslide - Deli

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)**  
**FURNISHED BY:**
  - OWNER
  - SUPPLIER/VENDOR
  - GENERAL CONTRACTOR
  - MILLWORK TRADE
  - OTHER TRADES \_\_\_\_\_

**REMARKS:**

STANDARD DETAILS  
9.03.2  
4.03  
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Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

Δ 7/13/04

Item 064C

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

**DESCRIPTION:** Low Wall w/ Tray Slide - Grill

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)  
 FURNISHED BY:
  - OWNER
  - SUPPLIER/VENDOR
  - GENERAL CONTRACTOR
  - MILLWORK TRADE
  - OTHER TRADES \_\_\_\_\_

**REMARKS:**

STANDARD DETAIL 4.04A  
9.03.2  
4.03

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Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

Δ 07/13/04

Item 064B

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

**DESCRIPTION:** Low Wall w/ Trayside - Pizza

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)**  
**FURNISHED BY:**
  - OWNER
  - SUPPLIER/VENDOR
  - GENERAL CONTRACTOR
  - MILLWORK TRADE
  - OTHER TRADES \_\_\_\_\_

**REMARKS:**

STANDARD DETAILS  
9.03.02  
4.03  
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Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

Item 64E

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

**DESCRIPTION:** Low Wall w/ Tray Slide - Salad

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED

**NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)  
 FURNISHED BY:**

- OWNER
- SUPPLIER/VENDOR
- GENERAL CONTRACTOR
- MILLWORK TRADE
- OTHER TRADES \_\_\_\_\_

**REMARKS:**

STANDARD DETAIL  
9.03.2  
4.03  
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Ft. Drum  
Watertown, NY  
Project #: 04-0050

Δ 7/13/04

Item 064D

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

**DESCRIPTION:** Low Wall w/ Trayslide - Soup

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)  
FURNISHED BY:
  - OWNER
  - SUPPLIER/VENDOR
  - GENERAL CONTRACTOR
  - MILLWORK TRADE
  - OTHER TRADES \_\_\_\_\_

**REMARKS:**

STANDARD DETAIL  
9.03.2  
4.03



Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

Δ 7/13/04

Item 064

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

**DESCRIPTION:** Pizza Counter

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
- WHERE SHOWN
- RELOCATED
- MODIFIED

**NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)  
 FURNISHED BY:**

- OWNER
- SUPPLIER/VENDOR
- GENERAL CONTRACTOR
- MILLWORK TRADE
- OTHER TRADES \_\_\_\_\_

**REMARKS:**

STANDARD DETAILS:

1.02	4.26
1.06	
1.06.1	
1.08	
4.03	



Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

Δ 7/13/04

Item 067

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

**DESCRIPTION:** Grill / Hot Entrée Counter

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
  - FURNISHED BY:
    - OWNER
    - SUPPLIER/VENDOR
    - GENERAL CONTRACTOR
    - MILLWORK TRADE
    - OTHER TRADES \_\_\_\_\_

**REMARKS:**

STANDARD DETAILS

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1.02

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1.06

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1.06.1

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1.08

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4.03

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4.26

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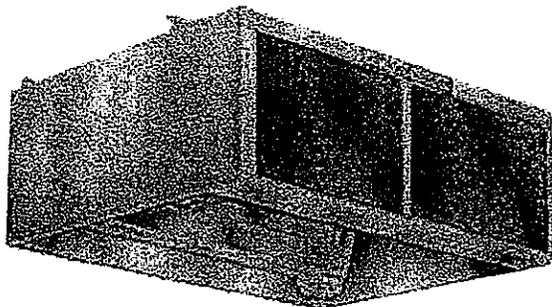
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

WITH ITEMS

072

039A

# Vent Master



JOB: \_\_\_\_\_

ITEM: \_\_\_\_\_

Model: CM-B-MA-UV  
(UL/ULC Hood and Damper Assembly)

Model: CM-X-B-MA-UV  
(UL Hood without Damper)

### APPLICATION

Developed for heavy grease applications, Hotels, hospitals, institutions and national restaurants. Recommended for use with Ecology systems. Box style ventilators are recommended for all types of cooking equipment.

### CONSULTANT SPECIFICATION

Kitchen exhaust ventilator shall be a Vent Master Model CM-B-MA-UV, UL/ULC Listed. The ventilator shall have Reactocell light source technology which self cleans the hood interior. The hood shall have a UL/ULC listing for 90% minimum grease removal efficiency. The ventilator shall be complete with a control panel with a kitchen Exhaust Fan On/Off switch, Alarm Reset push-button, alarm buzzer and lamps to indicate Power On, Maintenance Required, Access Open, No Airflow, and Fire. A text read-out screen indicating total hours of operation and system status shall also be provided within the panel. A logic board interlock will be provided. Electrical supply 120/1/60.

The ventilator shall be constructed of stainless steel, and be provided with a stainless steel all welded exhaust duct collar with a 1" connection flange. All joints and seams shall be welded and/or liquid tight. All exposed welds are ground and polished to the original finish of metal. Full length hanging brackets shall be supplied on each ventilator for ceiling or wall mount installations.

CM-B-MA-UV Series ventilators shall be equipped with a UL/ULC listed self-closing, spring loaded fire damper assembly which is activated by a listed fusible link, rated at 286°F (141°C). An adjustable UL/ULC listed exhaust air volume control damper shall also be provided for optimum balancing of single and multiple ventilator installations, all dampers shall be accessible through the ventilator plenum.

HOOD SIZE - LENGTH \_\_\_\_\_, WIDTH \_\_\_\_\_, HEIGHT \_\_\_\_\_

SERVICES - EXHAUSTAIR: \_\_\_\_\_

MAKE-UPAIR: \_\_\_\_\_

STATIC PRESSURE: \_\_\_\_\_

COLLAR SIZE: \_\_\_\_\_

ELECTRICAL: 120/1/60, WATT \_\_\_\_\_

DIRECT CONNECT TO JUNCTION BOX(ES)

FOR LIGHTS (BY ELECTRICAL DIVISION)

### MODIFICATIONS AND OPTIONS

- MAKE-UPAIR GRILLS - Double deflection grills with opposed blade balancing dampers in lieu of perforated panels.
- INSULATED MAKE-UP AIR PLENUM - To reduce condensation build-up
- LIGHTS - Ventilator shall contain - Quantity \_\_\_\_\_
- a) Flush mount fluorescent light fixtures 36" (914mm) or 48" (1219mm) long (2x40 watts).
- b) Flush mount vapor proof incandescent light fixture (2x75 watts)
- c) Surface mount globe type light fixtures complete with clear thermal shock proof glass with plated steel wire guard (1x100 watts).
- STAINLESS STEEL MAIN BACK - Where exposed, for island applications.
- DIMENSIONS - Height, length and depth can be altered as required. Consult factory.

NOTE: LAMPS PROVIDED BY OTHERS.  
PATENT PENDING.

ISO 9001



# Vent Master

Enedis



REACTOCELL™

Canopy Style Ventilator Ceiling or Wall & Ceiling Mounted



Ft. Drum  
Watertown, NY  
Project #: 04-0050

Δ 11/3/04

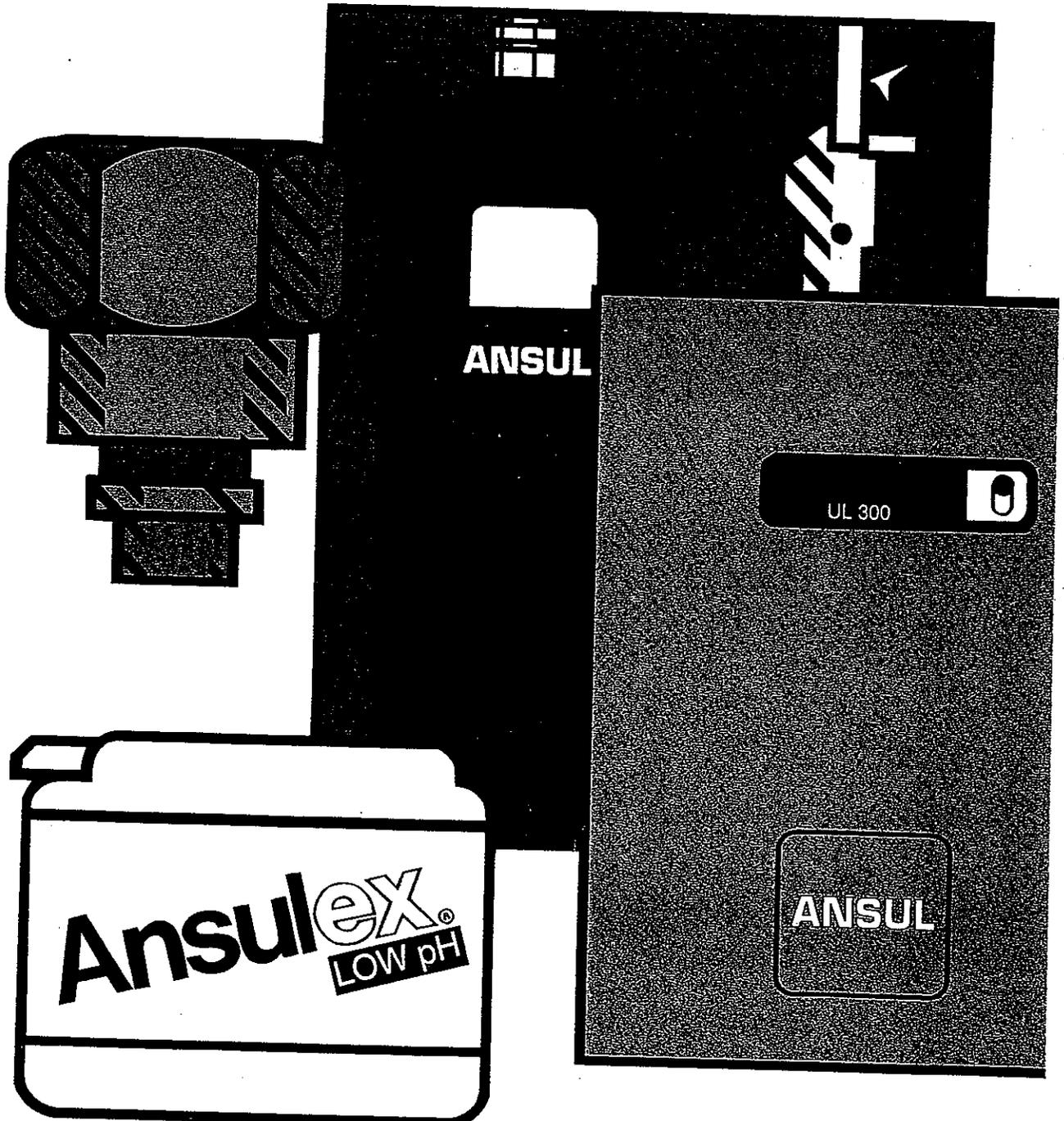
Item 072

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

WITH ITEMS  
071, 130, 132

**ANSUL**

**Restaurant Fire Suppression Systems**





Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

Δ 1/13/04

Item 075

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Dessert Counter

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
  - FURNISHED BY:
  - OWNER
  - SUPPLIER/VENDOR
  - GENERAL CONTRACTOR
  - MILLWORK TRADE
  - OTHER TRADES \_\_\_\_\_

REMARKS:

STANDARD DETAILS

1.02

1.06

1.06.1

1.08

4.03



Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

Δ 7/13/04

Item 081

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Beverage Counter

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)  
 FURNISHED BY:
  - OWNER
  - SUPPLIER/VENDOR
  - GENERAL CONTRACTOR
  - MILLWORK TRADE
  - OTHER TRADES \_\_\_\_\_

REMARKS:

STANDARD DETAILS

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1.02

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1.06

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1.06.1

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1.08

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4.03

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4.27

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Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

Δ 7/13/04

Item 086

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Beverage Island

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)  
 FURNISHED BY:
  - OWNER
  - SUPPLIER/VENDOR
  - GENERAL CONTRACTOR
  - MILLWORK TRADE
  - OTHER TRADES \_\_\_\_\_

REMARKS:

STANDARD DETAILS

1.02

1.06

1.06.1

1.08

4.03

4.27



Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

Δ 7/13/04

Item 097

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Deli Counter

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
  - FURNISHED BY:
  - OWNER
  - SUPPLIER/VENDOR
  - GENERAL CONTRACTOR
  - MILLWORK TRADE
  - OTHER TRADES \_\_\_\_\_

REMARKS:

STANDARD DETAILS

1.02

1.06

1.06.1

1.08

4.03

4.27



Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

Item 100

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Cold Specials

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)  
 FURNISHED BY:
  - OWNER
  - SUPPLIER/VENDOR
  - GENERAL CONTRACTOR
  - MILLWORK TRADE
  - OTHER TRADES \_\_\_\_\_

REMARKS:

STANDARD DETAIL

1.02

1.06

1.06.1

1.08

4.03

4.27



Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

Δ 7/13/04

Item 103

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Soiled Breakdown Table w/ Troughed Bridges

- OPEN NUMBER
- CUSTOM FABRICATED

- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED

NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)  
 FURNISHED BY:

- OWNER
- SUPPLIER/VENDOR
- GENERAL CONTRACTOR
- MILLWORK TRADE
- OTHER TRADES \_\_\_\_\_

REMARKS:

STANDARD DETAILS  
2.02  
2.13.1  
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Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

Δ 7/13/04

Item 121

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Hot Specials

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
  - FURNISHED BY:
    - OWNER
    - SUPPLIER/VENDOR
    - GENERAL CONTRACTOR
    - MILLWORK TRADE
    - OTHER TRADES \_\_\_\_\_

REMARKS:

STANDARD DETAILS

1.02

1.06

1.06.1

1.08

4.03

4.26



Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

Δ 7/13/04

Item 124

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Toppings Bar

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)  
 FURNISHED BY:
  - OWNER
  - SUPPLIER/VENDOR
  - GENERAL CONTRACTOR
  - MILLWORK TRADE
  - OTHER TRADES \_\_\_\_\_

REMARKS:

STANDARD DETAILS

1.02

1.06

1.06.1

1.08

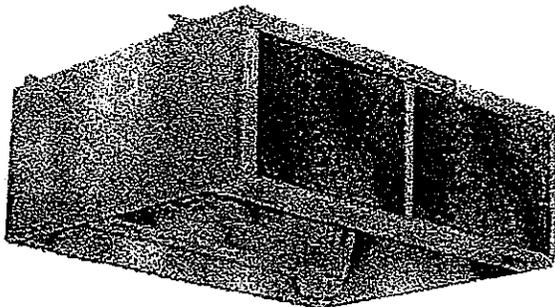
4.03

4.26

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

WITH ITEMS  
 072  
 039A

# Vent Master



JOB: \_\_\_\_\_

ITEM: \_\_\_\_\_

**Model: CM-B-MA-UV**  
 (UL/ULC Hood and Damper Assembly)

**Model: CM-X-B-MA-UV**  
 (UL Hood without Damper)

### APPLICATION

Developed for heavy grease applications, Hotels, hospitals, institutions and national restaurants. Recommended for use with Ecology systems. Box style ventilators are recommended for all types of cooking equipment.

### CONSULTANT SPECIFICATION

Kitchen exhaust ventilator shall be a Vent Master Model CM-B-MA-UV, UL/ULC Listed. The ventilator shall have Reactocell light source technology which self cleans the hood interior. The hood shall have a UL/ULC listing for 90% minimum grease removal efficiency. The ventilator shall be complete with a control panel with a kitchen Exhaust Fan On/Off switch, Alarm Reset push-button, alarm buzzer and lamps to indicate Power On, Maintenance Required, Access Open, No Airflow, and Fire. A text read-out screen indicating total hours of operation and system status shall also be provided within the panel. A logic board interlock will be provided. Electrical supply 120/1/60. The ventilator shall be constructed of stainless steel, and be provided with a stainless steel all welded exhaust duct collar with a 1" connection flange. All joints and seams shall be welded and/or liquid tight. All exposed welds are ground and polished to the original finish of metal. Full length hanging brackets shall be supplied on each ventilator for ceiling or wall mount installations. CM-B-MA-UV Series ventilators shall be equipped with a UL/ULC listed self-closing, spring loaded fire damper assembly which is activated by a listed fusible link, rated at 286°F (141°C). An adjustable UL/ULC listed exhaust air volume control damper shall also be provided for optimum balancing of single and multiple ventilator installations, all dampers shall be accessible through the ventilator plenum.

HOOD SIZE - LENGTH \_\_\_\_\_, WIDTH \_\_\_\_\_, HEIGHT \_\_\_\_\_

SERVICES - EXHAUSTAIR: \_\_\_\_\_

MAKE-UPAIR: \_\_\_\_\_

STATIC PRESSURE: \_\_\_\_\_

COLLAR SIZE: \_\_\_\_\_

ELECTRICAL: 120/1/60, WATT \_\_\_\_\_

DIRECT CONNECT TO JUNCTION BOX(ES)  
 FOR LIGHTS (BY ELECTRICAL DIVISION)

### MODIFICATIONS AND OPTIONS

- MAKE-UPAIR GRILLS - Double deflection grills with opposed blade balancing dampers in lieu of perforated panels.
- INSULATED MAKE-UP AIR PLENUM - To reduce condensation build-up
- LIGHTS - Ventilator shall contain - Quantity \_\_\_\_\_
- a) Flush mount fluorescent light fixtures 36" (914mm) or 48" (1219mm) long (2x40 watts).
- b) Flush mount vapor proof incandescent light fixture (2x75 watts)
- c) Surface mount globe type light fixtures complete with clear thermal shock proof glass with plated steel wire guard (1x100 watts).
- STAINLESS STEEL MAIN BACK - Where exposed, for island applications.
- DIMENSIONS - Height, length and depth can be altered as required. Consult factory.

NOTE: LAMPS PROVIDED BY OTHERS.  
 PATENT PENDING.

**REACTOCELL™**

Canopy Style Ventilator Ceiling or Wall & Ceiling Mounted

ISO 9001



**Vent Master**

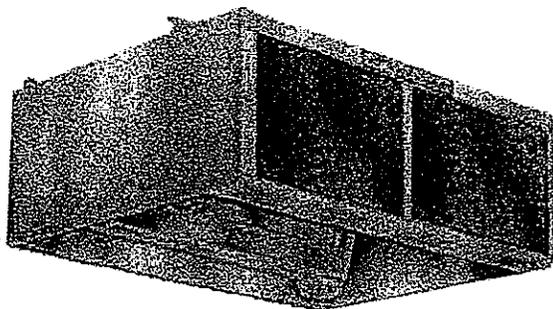
Ecodyis



THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

WITH ITEMS  
072  
039A

# Vent Master



JOB: \_\_\_\_\_

ITEM: \_\_\_\_\_

Model: CM-B-MA-UV  
(UL/ULC Hood and Damper Assembly)

Model: CM-X-B-MA-UV  
(UL Hood without Damper)

### APPLICATION

Developed for heavy grease applications, Hotels, hospitals, institutions and national restaurants. Recommended for use with Ecology systems. Box style ventilators are recommended for all types of cooking equipment.

### CONSULTANT SPECIFICATION

Kitchen exhaust ventilator shall be a Vent Master Model CM-B-MA-UV, UL/ULC Listed. The ventilator shall have Reactocell light source technology which self cleans the hood interior. The hood shall have a UL/ULC listing for 90% minimum grease removal efficiency. The ventilator shall be complete with a control panel with a kitchen Exhaust Fan On/Off switch, Alarm Reset push-button, alarm buzzer and lamps to indicate Power On, Maintenance Required, Access Open, No Airflow, and Fire. A text read-out screen indicating total hours of operation and system status shall also be provided within the panel. A logic board interlock will be provided. Electrical supply 120/1/60. The ventilator shall be constructed of stainless steel, and be provided with a stainless steel all welded exhaust duct collar with a 1" connection flange. All joints and seams shall be welded and/or liquid tight. All exposed welds are ground and polished to the original finish of metal. Full length hanging brackets shall be supplied on each ventilator for ceiling or wall mount installations. CM-B-MA-UV Series ventilators shall be equipped with a UL/ULC listed self-closing, spring loaded fire damper assembly which is activated by a listed fusible link, rated at 286°F (141°C). An adjustable UL/ULC listed exhaust air volume control damper shall also be provided for optimum balancing of single and multiple ventilator installations, all dampers shall be accessible through the ventilator plenum.

HOOD SIZE - LENGTH \_\_\_\_\_, WIDTH \_\_\_\_\_, HEIGHT \_\_\_\_\_

SERVICES - EXHAUSTAIR: \_\_\_\_\_

MAKE-UPAIR: \_\_\_\_\_

STATIC PRESSURE: \_\_\_\_\_

COLLAR SIZE: \_\_\_\_\_

ELECTRICAL: 120/1/60, WATT \_\_\_\_\_

DIRECT CONNECT TO JUNCTION BOX(ES)  
FOR LIGHTS (BY ELECTRICAL DIVISION)

### MODIFICATIONS AND OPTIONS

- MAKE-UPAIR GRILLS - Double deflection grills with opposed blade balancing dampers in lieu of perforated panels.
- INSULATED MAKE-UP AIR PLENUM - To reduce condensation build-up
- LIGHTS - Ventilator shall contain - Quantity \_\_\_\_\_
- a) Flush mount fluorescent light fixtures 36" (914mm) or 48" (1219mm) long (2x40 watts).
- b) Flush mount vapor proof incandescent light fixture (2x75 watts)
- c) Surface mount globe type light fixtures complete with clear thermal shock proof glass with plated steel wire guard (1x100 watts).
- STAINLESS STEEL MAIN BACK - Where exposed, for island applications.
- DIMENSIONS - Height, length and depth can be altered as required. Consult factory.

NOTE: LAMPS PROVIDED BY OTHERS.  
PATENT PENDING.

REACTOCELL™

Canopy Style Ventilator Ceiling or Wall & Ceiling Mounted

ISO 9001



**Vent Master**

Enrodix





Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

Δ 7/13/04 Item 134

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT.

DESCRIPTION: Salad Bar

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)  
 FURNISHED BY:
  - OWNER
  - SUPPLIER/VENDOR
  - GENERAL CONTRACTOR
  - MILLWORK TRADE
  - OTHER TRADES \_\_\_\_\_

REMARKS:

STANDARD DETAILS  
 1.02  
 1.06  
 1.06.1  
 1.08  
 4.03  
 4.27



Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

A 7/13/04

Item 136

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: POS STATION

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED

NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)  
 FURNISHED BY:

- OWNER
- SUPPLIER/VENDOR
- GENERAL CONTRACTOR
- MILLWORK TRADE
- OTHER TRADES \_\_\_\_\_

REMARKS:

STANDARD DETAILS  
9.26.1  
9.26.2  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_



Ft. Drum  
 Watertown, NY  
 Project #: 04-0050

Δ 7/13/04

Item 136A

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: POS STATION - DOUBLE SIDED

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
  - WHERE SHOWN
  - RELOCATED
  - MODIFIED

NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)  
 FURNISHED BY:

- OWNER
- SUPPLIER/VENDOR
- GENERAL CONTRACTOR
- MILLWORK TRADE
- OTHER TRADES \_\_\_\_\_

REMARKS:

STANDARD DETAILS  
 RLO 9.26.1  
 9.26.2

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