Ft. Drum

Ft. Drum, NY

FOODSERVICE PROJECT MANUAL

April 15, 2004

Project #: 04-0050

Cini-Little International, Inc.
20250 Century Boulevard, Ste. 100
Germantown, MD 20874-1114 USA

301-528-9700 phone
301-528-9711 fax
www.cinilittle.com

Cini-Little

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

Item 001

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

ITEM 1

HOBART
FOOD EQUIPMENT

HOB COUNTER SPRING DIAL SCALE

FOR PROFIT PROTECTION

A low cost profit protecting scale for commercial and foodservice application. This fast operating dial scale is ideal for receiving meats, produce and other commodities invoiced by weight.

Hobart Counter Spring Dial Scales meet various duty requirements for a receiving scale and also fits food service operations requiring ingredient weighing.

Choice of three avoirdupois and two metric charts to fit your weighing requirements.

FEATURES

CHART: Non-glare three plated lock steel face with large vertical numbers for maximum readability.

WEIGHING MECHANISM: Temperature compensated precision spring, rack and pinion mechanism.

TARE KNOB: Allows a tare setting up to 10% of chart capacity.

LEVELING BUBBLE: Conveniently located next to column.

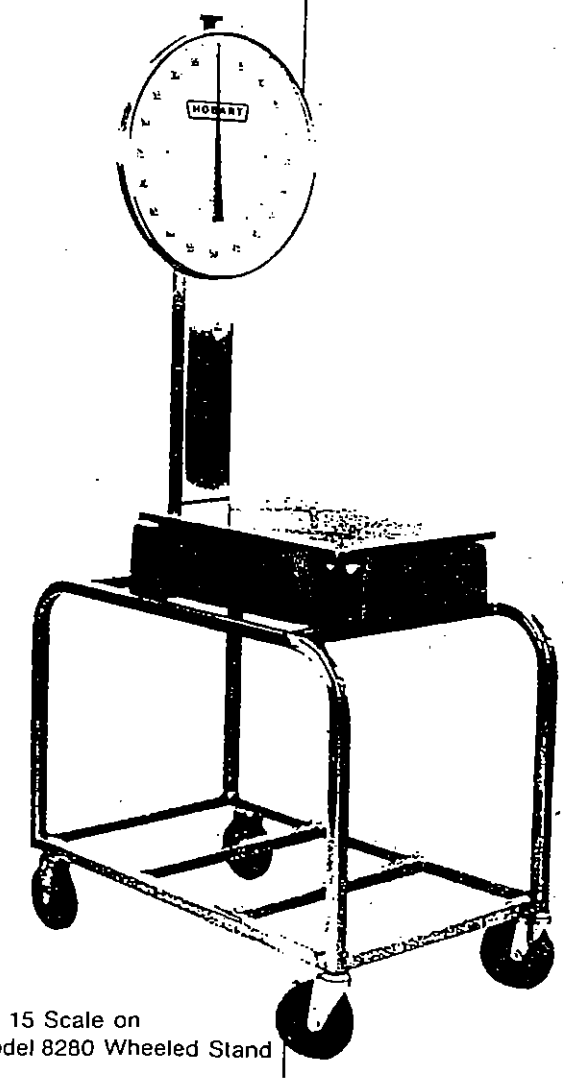
COLUMN: Stainless steel wrap around is standard. Tall column offers an unobstructed view of the indicator.

PLATFORM: Stainless steel platform cover is standard. 13¾" x 19".

FINISH: Grey Gloss Baked Enamel.

Specifications, Details and Dimensions on Reverse Side

W/ STAND



Model HOB 15 Scale on
Optional Model 8280 Wheeled Stand

Cini-Little

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

Item 001

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

HOB 15 COUNTER SPRING DIAL SCALE

HOBART
FOOD EQUIPMENT

SPECIFICATIONS

AVAILABLE CHARTS

Chart	Avoirdupois Capacity	Chart	Metric Capacity
50A	50 lb. x 1 oz.	25M	25kg x 50g
100A	100 lb. x 2 oz.	50M	50kg x 100g
200A	200 lb. x 4 oz.		

NOTE: When ordering specify Model Number, Chart and accessory stand, if required.

Standard Accessories:

Stainless Steel Column Wrap-Around, 16" Tall.

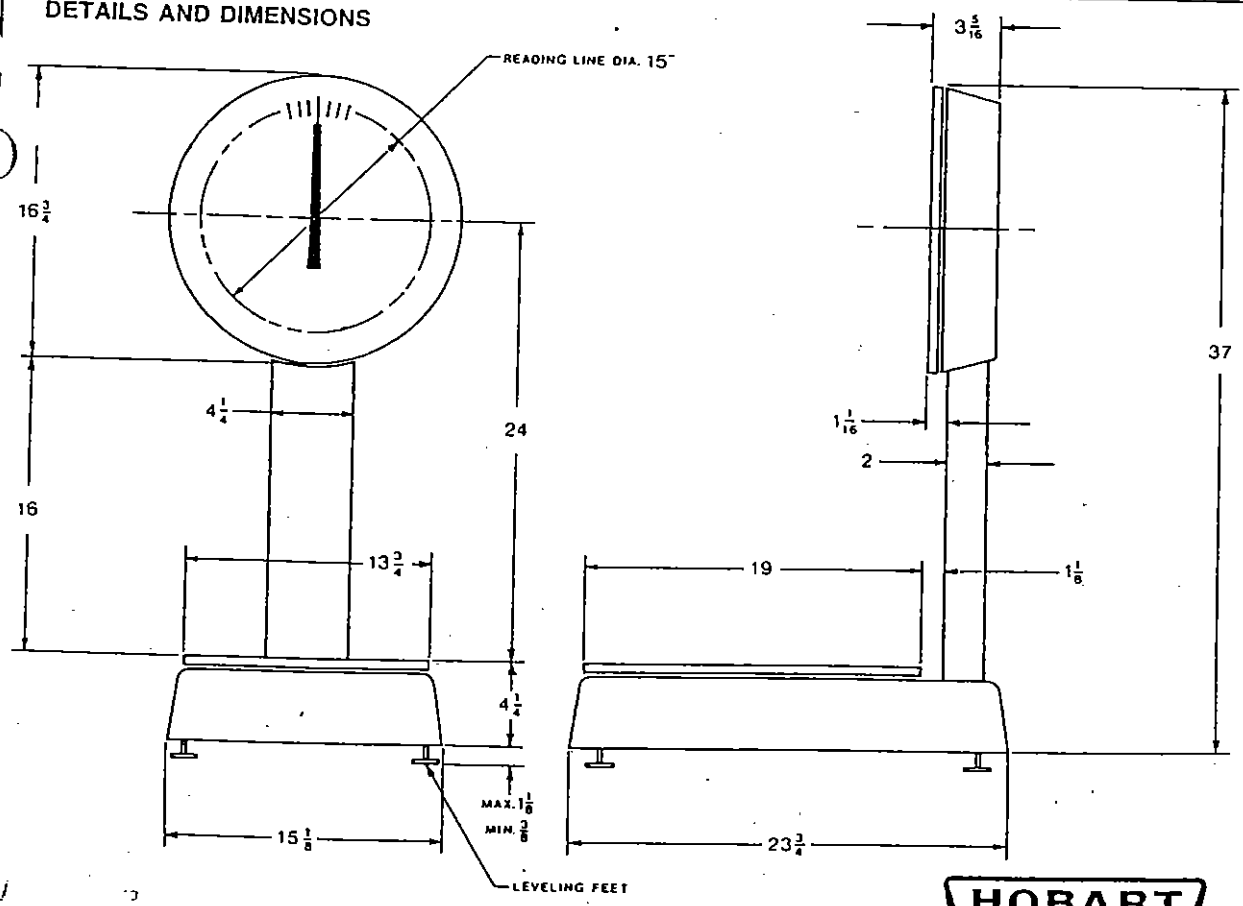
Stainless Steel Platform Cover: 13¾" x 19" Stainless steel meets USDA requirements.

Optional Accessory:

Wheeled Stand: 19" wide; 31⅝" long; 26" high. Square steel tubing; chrome finished for maximum rust prevention. Large wheels for stability as well as portability.

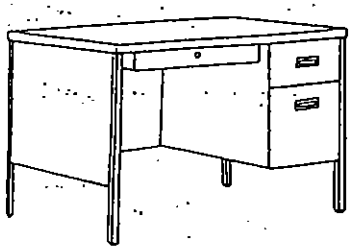
As continued product improvement is a policy of Hobart, specifications are subject to change without notice

DETAILS AND DIMENSIONS



HOBART CORPORATION
WORLD HEADQUARTERS
TROY, OHIO 45374

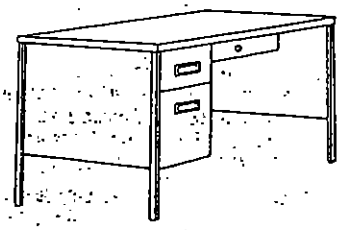
FORM E-8288 (REV. 2/86)



Right-hand pedestal does not have an overhang and does not accommodate an L-return desk attachment. Measures 45" wide, 30" deep and 29-1/2" high.

Black 7110-00-149-1624
..... Direct Delivery
EA $170.06

Parchment 7110-00-149-1628
..... Direct Delivery
EA $172.85



Left-hand pedestal does not have an overhang. May be used with the appropriate L-return desk attachment. Measures 60" wide, 30" deep and 29-1/2" high.

Black 7110-01-016-5642
..... Direct Delivery
EA $174.66

■ *Quick Shipment Available*

Parchment 7110-01-021-3609
..... Direct Delivery
EA $177.65

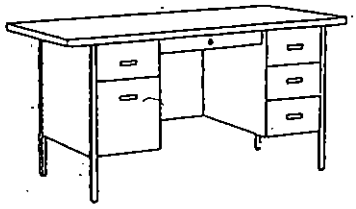
Left-hand pedestal does not have an overhang and does not accommodate an L-return desk attachment. Measures 45" wide, 30" deep and 29-1/2" high.

Black 7110-00-149-1625
..... Direct Delivery
EA $170.28

Parchment 7110-00-149-1629
..... Direct Delivery
EA $175.31

Brand Name
Inclusion of a brand name (or a manufacturer's name and part number) in the item description does not constitute an endorsement of any kind by GSA.

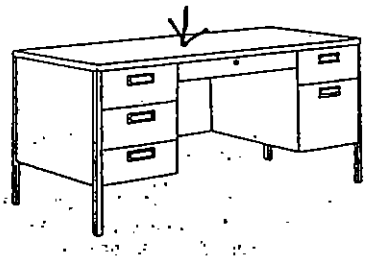
Double-pedestal desk has three storage drawers in the left pedestal and a storage drawer and file drawer in the right pedestal, providing ample space. Storage drawers measure 11-1/2 x 22 x 4-1/2"; file drawer measures 11-1/2 x 24 x 10" and has a spring-activated follower block and full progressive suspension.



Conference-style desk has a 6" overhang at the back and on both sides. Measures 72" wide, 36" deep and 29-1/2" high.

Black 7110-00-149-1627
..... Direct Delivery
EA $221.39

Parchment 7110-00-149-1631
..... Direct Delivery
EA $221.89



Nonconference-style desk does not have an overhang. Measures 60" wide, 30" deep and 29-1/2" high.

Black 7110-00-149-1626
..... Direct Delivery
EA $216.25

■ *Quick Shipment Available*

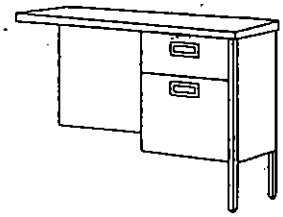
Parchment 7110-00-149-1630
..... Direct Delivery
EA $220.89

Contemporary-Style Desk Attachment

Desk Attachment, Contemporary-Style

L-return desk attachment is for use with 60"-wide, single-pedestal, contemporary-style steel desk. Has a 1"-thick laminated plastic top with a walnut pattern and a self-edge. Does not have an overhang. Equipped with two 1"-square, steel, full-height legs with a bright chrome-plated finish and adjustable leveling glides. Welded drawer construction makes attachment suitable for heavy-duty office use. Flush end panels and recessed drawer handles create a sleek design. Includes attachment bracket and fasteners. CID A-A-2093.

Clerical-height attachment matches desk height for a consistent work surface. Drawer pedestal contains a storage drawer measuring 11-1/2 x 14-1/2 x 4-1/2" above a file drawer measuring 11-1/2 x 14-1/2 x 10". Measures 37-1/2 to 40" wide, 18 to 20" deep and 29 to 29-1/4" high.



Use for right-hand attachment on desk with left-hand pedestal.

Black ..... 7110-01-016-71[illegible]
..... Direct Delive[illegible]
EA ..... $114.[illegible]

■ *Quick Shipment Available*

Parchment ..... 7110-01-016-71[illegible]
..... Direct Delive[illegible]
EA ..... $115.[illegible]

Use for left-hand attachment on desk with right-hand pedestal.

Black ..... 7110-01-016-71[illegible]
..... Direct Delive[illegible]
EA ..... $114.[illegible]

■ *Quick Shipment Available*

Parchment ..... 7110-01-016-[illegible]
..... Direct Delive[illegible]
EA ..... $115.[illegible]

Having trouble locating an item? Check the Alphabetical Index.

Cini•Little

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

Item 003

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

PERSONAL STORAGE LOCKERS

Design excellence and quality fabrication make Penco's Vanguard line of lockers a wise choice for your personal storage needs. A wide selection of attractive colors coordinate with any modern office decor, while a complete line of accessories including locks, benches and finished panels allow you to oufit your lockers to fit your requirements. Ask your local representative for our complete locker catalog, including color selection guide.

SINGLE TIER

Most popular and widely used locker offers maximum roominess. Clothes hang full length. Convenient shelf for hats, books, small articles, etc.

Standard Equipment: Vanguard handle, coat hooks, hanger rod (in lockers 18" or more in depth), hat shelf, padlock attachment, bank of 6 ventilating louvers top and bottom.

Optional Equipment: May be equipped with sloping tops, locks, closed bases (when furnished with 6" legs).

Optional Classic II recessed handle available. Ask for details.
Add 6" to height for legs.

W x D x H			Unit Packed 1 Locker Wide Catalog Number	Unit Packed 3 Lockers Wide Catalog Number
12	12	60	68001	68003
12	15	60	68011	68013
12	18	60	68021	68023
12	12	72	68051	68053
12	15	72	68061	68063
12	18	72	68071	68073
15	18	72	68091	68093
18	18	72	68101	68103

DOUBLE TIER

Accommodates twice as many people as single tier lockers in the same space, still provides individual locker privacy.

Standard Equipment: Vanguard handles, coat hooks, padlock attachment, number plate,four ventilating louvers top and bottom.

Optional Equipment: May be equipped with sloping tops, locks, closed bases (when furnished with 6" legs).

30" opening overall height 60"

36" opening overall height 72"

Add 6" to height for legs.

W x D x H			Unit Packed 1 Locker Wide Catalog Number	Unit Packed 3 Lockers Wide Catalog Number
12	12	30	68111	68113
12	12	36	68121	68123
12	15	36	68131	68133
12	18	36	68141	68143
15	15	36	68151	68153

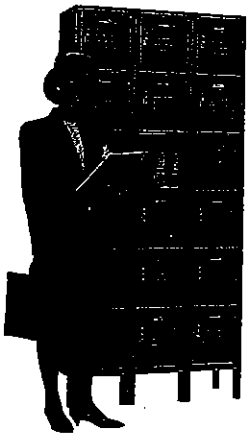
MULTIPLE TIER

These space-saving "locker room" lockers provide individual box locker privacy for storing handbags, hats, gloves, and other small personal items.

Standard Equipment: Number plate on each locker door, padlock hasp, and ventilating louvers on each door.

Optional Equipment: May be equipped with sloping tops; closed bases (when supplied with 6" legs).

Also available 3 and 4 openings. Ask for details.



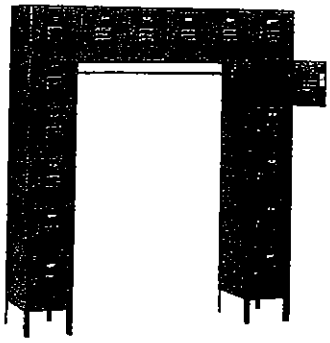
5 opening overall height 60"

6 opening overall height 72"

Add 6" to height for legs.

W x D x H			Unit Packed 1 Locker Wide 5 Openings High 5 Openings Catalog Number	Units Packed 3 Lockers Wide 5 Openings High 15 Openings Catalog Number
12	12	12	68161	68163
12	15	12	68171	68173
15	15	12	68181	68183
			6 Openings High 6 Openings	6 Openings High 18 Openings
12	12	12	68191	68193
12	15	12	68201	68203
12	18	12	68211	68213

16-PERSON



A low-cost multiple unit comprising sixteen roomy private compartments and a hanging area for 16 coats in only 69" of floor space.

Standard Equipment: 6" high legs, number plate on each locker door, padlock hasp, group of three ventilating louvers on each locker door.

Optional Equipment: May be furnished with closed bases, locks.

Add 6" to height for legs.

Unit Size W x D x H	Catalog Number
69" 18" 72"	68231

WALL MOUNTED LOCKER COAT RACK

A practical storage unit where space is at a premium. Four roomy private compartments with a hanging area for 16 coats. May be wall-mounted or set on counters or cabinets (without coat rod).

Standard Equipment: Padlock hasp, group of three ventilating louvers, hardware included (wall anchors not included).

Unit Size W x D x H**	Catalog Number
45" 18" 13¾"	68242

**Height Without Coat Rod.

For a copy of Penco's locker catalog with complete details, contact your local Penco representative. Shipped KD.

Cini•Little

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

Item 003A

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

DESCRIPTION: Changing Bench

- ☐ **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:

Cini-Little

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

Item 004

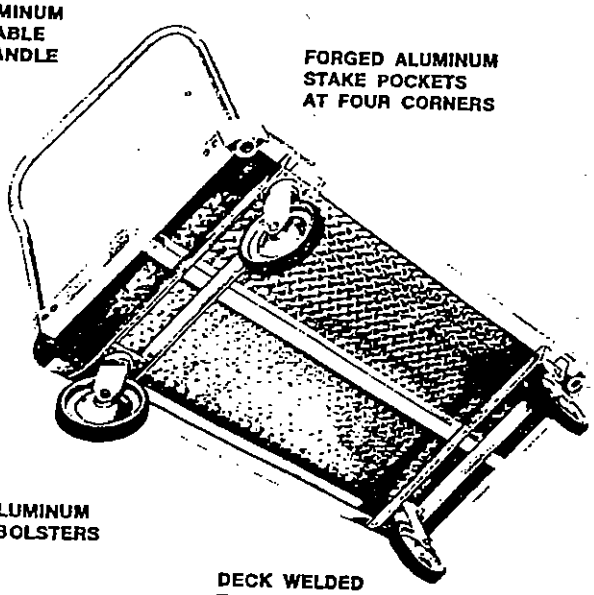
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

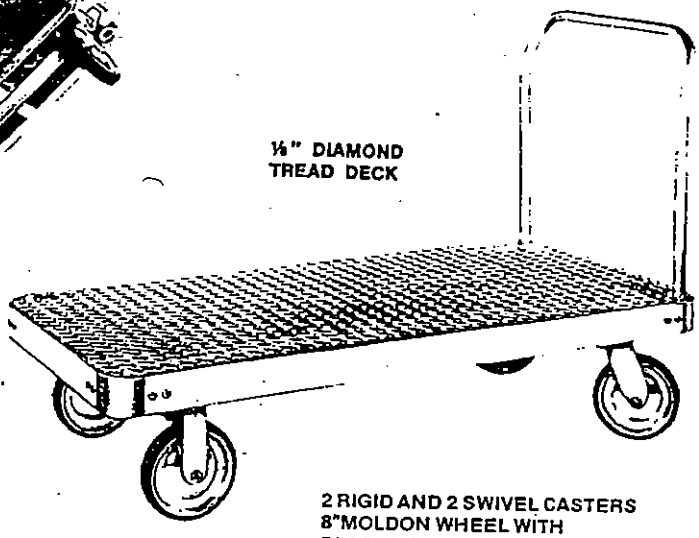
colson

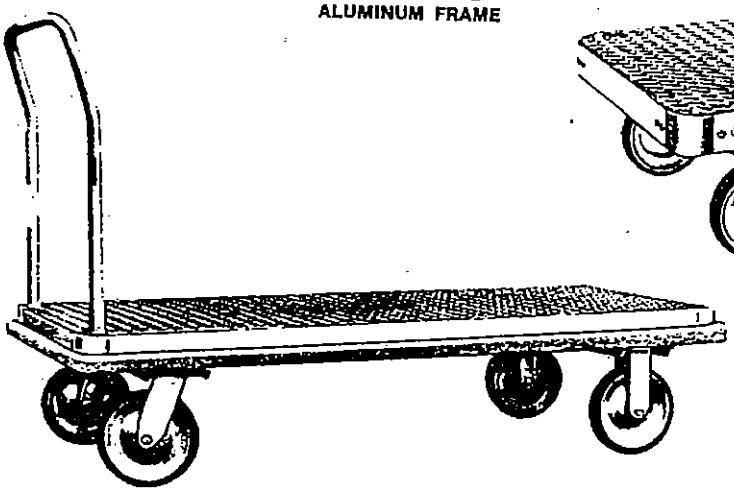
ITEM 4

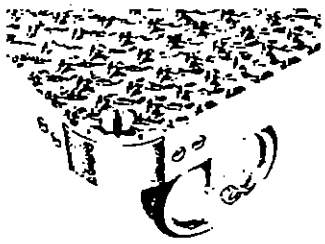
PLATFORM TRUCKS LIFT JACK AND SKIDS DOLLIES

BULLETIN No. PT-11-78









ALUMINUM PLATFORM TRUCKS 2000 LB. CAPACITY

ADDITIONAL END RACKS

One only end rack is furnished with the truck. Order additional end racks by model number.

No. 69523x37 — end rack for 24" x 48" truck
No. 69523x38 — end rack for 30" x 60" truck
No. 69528x18 — end rack for 36" x 60" truck
No. 69528x24 — end rack for 27" x 54" truck

SPECIFICATIONS COMMON TO ALL MODELS

HEIGHT FROM FLOOR TO TOP OF DECK: 13½". HEIGHT TO TOP OF HANDLE: 43". WHEEL EQUIPMENT: two 8" swivel casters No. 3-8199-639, two 8" rigid casters No. 3-8198-639. END RACKS: one only furnished as standard equipment.

Model No. less Bumper	Model No. with Bumper	Deck Size Inch.	Approx. Ship. Wt.	Load Capacity
6219	10-6219	24x48	82 lbs.	2000 lbs.
6220	10-6220	30x60	93 lbs.	2000 lbs.
6223	10-6223	27x54	89 lbs.	2000 lbs.
6224	10-6224	36x60	98 lbs.	2000 lbs.

Cini-Little

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

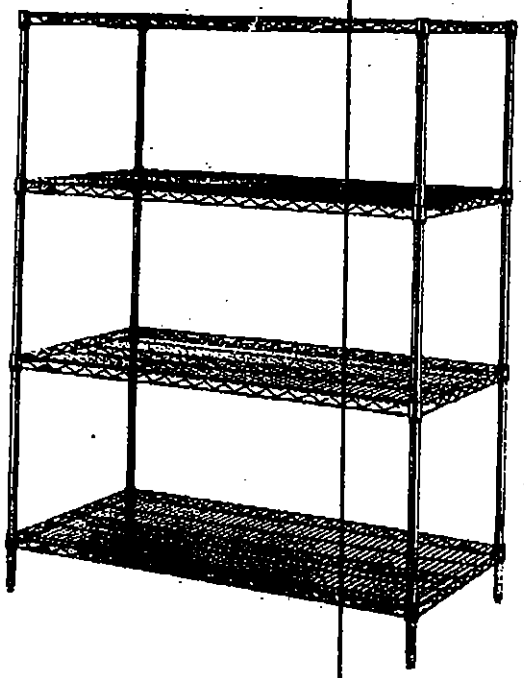
Item 005

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

METRO

Item# _____

Job Otto Mark



SUPER ERECTA SHELF®

WIRE SHELVING

- **Unique Design:** The open wire design of these heavy-gauge carbon-steel or stainless steel shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration.
- **Versatile Construction:** Super Erecta Shelf® wire shelving can change as quickly as your needs change. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect™ Posts with the triple-groove visual guide feature, have circular grooves at 1" (25mm) intervals and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve (plastic or aluminum) 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.
- **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 use of maximum storage space of cube.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Durable:** Super Erecta Shelf® wire shelving is available in four options: Super Erecta Brite™, chrome-plated, stainless steel and Metroseal™.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

NSF

CASTERS

METRO Wire Shelving

10.01

METRO
InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com

Copyright © 1997 Metropolitan Wire Corp.

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

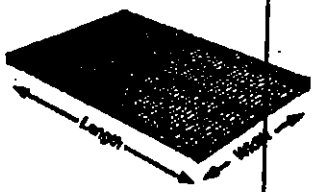
Job_____

10.01

METRO

SUPER ERECTA SHELF®
WIRE SHELVING

WIRE SHELVES



Split Sleeves

SUPER ERECTA SHELF meets U.S. Government Specifications MIL-S-40144E.
PLATED SHELVING has clear protective coating.

For load capacity guidelines, ask your InterMetro representative for a copy of "Helpful Hints."

Width (in.)	Width (mm)	Length (in.)	Length (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Stainless
14	355	24	610	6	2.7	1424BR	1424NC	1424NS
14	355	30	760	7	3.2	1430BR	1430NC	1430NS
14	355	36	910	8	3.6	1436BR	1436NC	1436NS
14	355	42	1060	9½	4.3	1442BR	1442NC	1442NS
14	355	48	1220	10½	4.7	1448BR	1448NC	1448NS
14	355	60	1525	14	6.3	1460BR	1460NC	1460NS
14	355	72	1825	17	7.7	1472BR	1472NC	1472NS
18	455	24	610	7	3.2	1824BR	1824NC	1824NS
18	455	30	760	8	3.6	1830BR	1830NC	1830NS
18	455	36	910	9½	4.3	1836BR	1836NC	1836NS
18	455	42	1060	11	5.0	1842BR	1842NC	1842NS
18	455	48	1220	12	5.4	1848BR	1848NC	1848NS
18	455	54	1370	14½	6.6	1854BR	1854NC	1854NS
18	455	60	1525	17	7.7	1860BR	1860NC	1860NS
18	455	72	1825	20	9.1	1872BR	1872NC	1872NS
21	530	24	610	8	3.6	2124BR	2124NC	2124NS
21	530	30	760	9	4.1	2130BR	2130NC	2130NS
21	530	36	910	11	5.0	2136BR	2136NC	2136NS
21	530	42	1060	12	5.4	2142BR	2142NC	2142NS
21	530	48	1220	14	6.4	2148BR	2148NC	2148NS
21	530	54	1370	16	7.6	2154BR	2154NC	2154NS
21	530	60	1525	18	8.2	2160BR	2160NC	2160NS
21	530	72	1825	24	10.9	2172BR	2172NC	2172NS
24	610	24	610	9	4.1	2424BR	2424NC	2424NS
24	610	30	760	11	5.0	2430BR	2430NC	2430NS
24	610	36	910	13	5.9	2436BR	2436NC	2436NS
24	610	42	1060	15	6.8	2442BR	2442NC	2442NS
24	610	48	1220	16	7.3	2448BR	2448NC	2448NS
24	610	54	1370	18	8.6	2454BR	2454NC	2454NS
24	610	60	1525	21	9.5	2460BR	2460NC	2460NS
24	610	72	1825	26	11.8	2472BR	2472NC	2472NS

NOTE: For Metrosel shelving information see sheet No. 10.10.

"S" Hooks

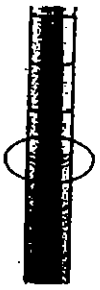
Used to "add-on" shelving units with only two posts required.
Cat. No. 9985Z

SiteSelect™ Posts

Height* (in.)	Height* (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Plated	Cat. No. Stainless
7⅝	190	1/2	0.2	7P	
14½	368	1	0.5	13P	13PS
28½	724	1⅔	0.75	27P	27PS
34½	876	2	0.9	33P	33PS
54 9/16	1386	3	1.4	54P	54PS
62 7/16	1589	3½	1.6	63P	63PS
74⅝	1895	4	1.8	74P	74PS
86⅝	2200	5	2.3	86P	86PS

*Height includes leveling bolt and cap.

SiteSelect™ Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are triple-grooved every 8" (203mm) for easy identification.



Important: When ordering by components remember that stability decreases as the ratio of height to width increases. Units should be kept as wide and low as possible. With 14" shelving, foot plates should be used and secured to the floor on free-standing units; on mobile units, maximum post height is 54".

Manufactured by:
InterMetro Industries Corp.
North Washington Street
Wilkes-Barre, PA 18705

Phone 717-825-2741
FAX 717-825-2852
For Product Information, call 1-800-433-2232
For Customer Service, call 1-800-992-1776

Wire Shelving

METRO

InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com

L02-006
Rev. 3/98 BJ
Printed in U.S.A.
Information and specifications are subject to change without notice. Please confirm at time of order.

Cini•Little

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

Item 006

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

DESCRIPTION: Freezer System

- ❑ **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:

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

DESCRIPTION: Refrigerator System

- ☐ **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:

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

8

CURTRON M-200 POLAR STRIP DOORS

APPLICATIONS:

Curtron Strip Doors are a series of flexible, transparent, overlapping vinyl strips that part to allow easy passage of traffic, then fall instantly back in place to provide an efficient air seal.

The Model M-200 Polar described here has proved its application in foodservice walk-in coolers and freezers as a significant energy saver. The main doors can be left open during periods of delivery or heavy use with minimal energy loss. The inherent fear of being closed in a refrigerator box is alleviated.

The Curtron M-200 Polar Strips each have a sealed loop at the top which swings freely on a round bar fastened to the inside upper face of the box with two end brackets. The individual strips are easily removed for cleaning or replacement.

The strips are 8 inches wide and overlap approximately 2 inches which has proved to be most efficient for this application. The vinyl material is USDA approved for contact with food and can withstand temperatures from as low as 40 degrees below zero to 150 degrees above.

We recommend the Curtron M-200 Polar Strip Doors be specified for use with all walk-in refrigerated spaces. Other models and styles are available for other applications such as warehouse doors or open display cases.

TYPICAL WALK-IN BOX APPLICATION

SPECIFICATIONS:

General: Provide Curtron M-200 Polar Strip Doors installed on all walk-in refrigerated boxes as shown according to the plan. USDA vinyl strips to be 8 inches wide with a 2 inch nominal overlap, reinforced with nylon cord, and with an electronically heat sealed loop at the top to swing free on a round rod supported by end brackets attached to the inside face of the door frame. To be as manufactured by Curtron Industries, Catskill, New York.

Construction: Vinyl material shall be USDA Polar, .08 inches thick, approved for use in contact with exposed food in temperatures from -40 degrees to + 150 degrees fahrenheit. Each strip shall be 8 inches wide with three embedded nylon reinforcing cords the full height spaced approximately 3 inches apart. A continuous loop at the top of each strip shall be permanently heat sealed and designed to ntain a round rod for easy swinging.

Assembly: Each strip shall be shaped so that an overlap of approximately 2 inches of one strip to another shall be made when the strips are assembled on the hanging rod.

Installation: One heavy duty aluminum bracket shall be fastened at least 2 inches above the inside face of the door, with two screws, to support each end of the round aluminum hanging rod.

Selection: Select strip curtains from standard sizes shown in the table. (Consult factory for special sizes.) Select standard size that is at least 4 inches wider and 2 inches higher than the actual door opening. Curtain will almost touch the floor and overlap each side of the door at least 2 inches.

Warranty: This product is guaranteed against defects in material and workmanship for one year from date of purchase.

SPECIFICATION SHEET FORM NO. M-200 ITEM NO._____ QUANTITY_____ MODEL NO._____

Curtron INDUSTRIES INC.
44 W. Bridge St. Catskill, N.Y. 12414 Toll Free [800] 833-5005 In NY [518] 943-6931

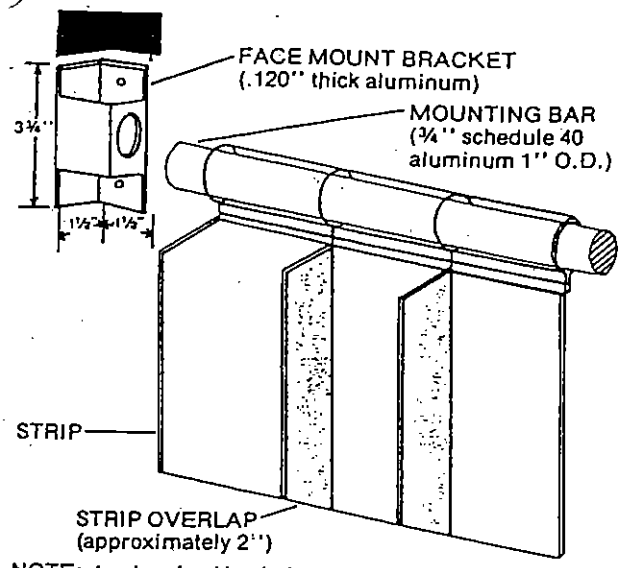
Cini-Little

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

Item 008

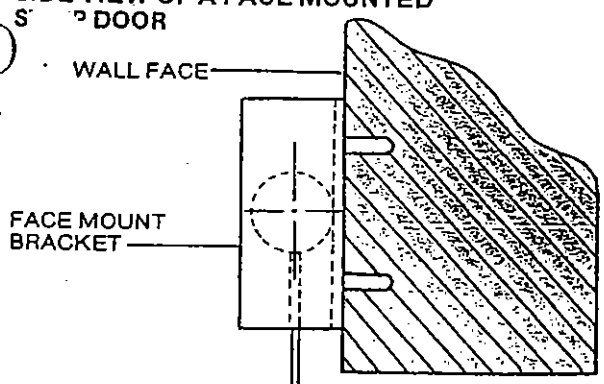
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

CURTRON MODEL M-200

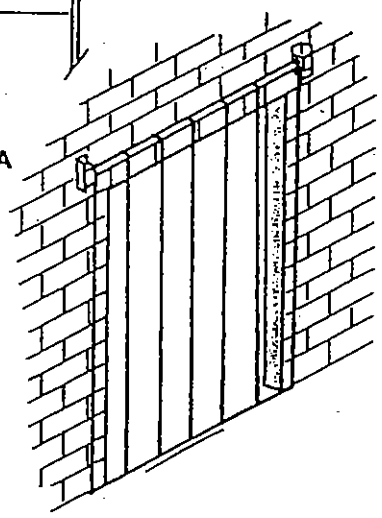


NOTE: 4 galvanized lag bolts provided with each door. Also available; nylon bolts or nylon threaded rod for bolting through wall to other side.

SIDE VIEW OF A FACE MOUNTED STRIP DOOR



FRONT VIEW OF A FACE MOUNT



STANDARD SIZES

MODEL #	SIZE	WEIGHT
M200-3480	34"W x 80"H	17#
M200-3484	34"W x 84"H	18#
M200-4080	40"W x 80"H	19#
M200-4084	40"W x 84"H	20#
M200-4096	40"W x 96"H	22#
M200-40108	40"W x 108"H	23#
M200-40120	40"W x 120"H	24#
M200-4784	47"W x 84"H	21#
M200-4796	47"W x 96"H	26#
M200-47108	47"W x 108"H	28#
M200-47120	47"W x 120"H	30#
M200-5384	53"W x 84"H	25#
M200-5396	53"W x 96"H	28#
M200-53108	53"W x 108"H	30#
M200-53120	53"W x 120"H	32#
M200-6084	60"W x 84"H	28#
M200-6096	60"W x 96"H	30#
M200-60108	60"W x 108"H	32#
M200-60120	60"W x 120"H	34#
M200-6684	66"W x 84"H	30#
M200-6696	66"W x 96"H	35#
M200-66108	66"W x 108"H	37#
M200-66120	66"W x 120"H	39#
M200-7384	73"W x 84"H	32#
M200-7396	73"W x 96"H	40#
M200-73108	73"W x 108"H	42#
M200-73120	73"W x 120"H	44#
M200-7984	79"W x 84"H	36#
M200-7996	79"W x 96"H	40#
M200-79108	79"W x 108"H	45#
M200-79120	79"W x 120"H	47#
M200-8684	86"W x 84"H	40#
M200-8696	86"W x 96"H	47#
M200-86108	86"W x 108"H	50#
M200-86120	86"W x 120"H	55#
M200-9284	92"W x 84"H	55#
M200-9296	92"W x 96"H	60#
M200-92108	92"W x 108"H	65#
M200-92120	92"W x 120"H	70#

(CONSULT FACTORY FOR SPECIAL SIZES)

Also Available:

A) Model M104 polar — uses identical type of looped strips & mounting hardware - except strips are 4" wide x .04" thick.

B) Model M107 polar — uses identical type of looped strips & mounting hardware - except strips are 6" wide x .06" thick.

(CONSULT FACTORY FOR SPECIAL SIZES)

Cini-Little

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

Item 009

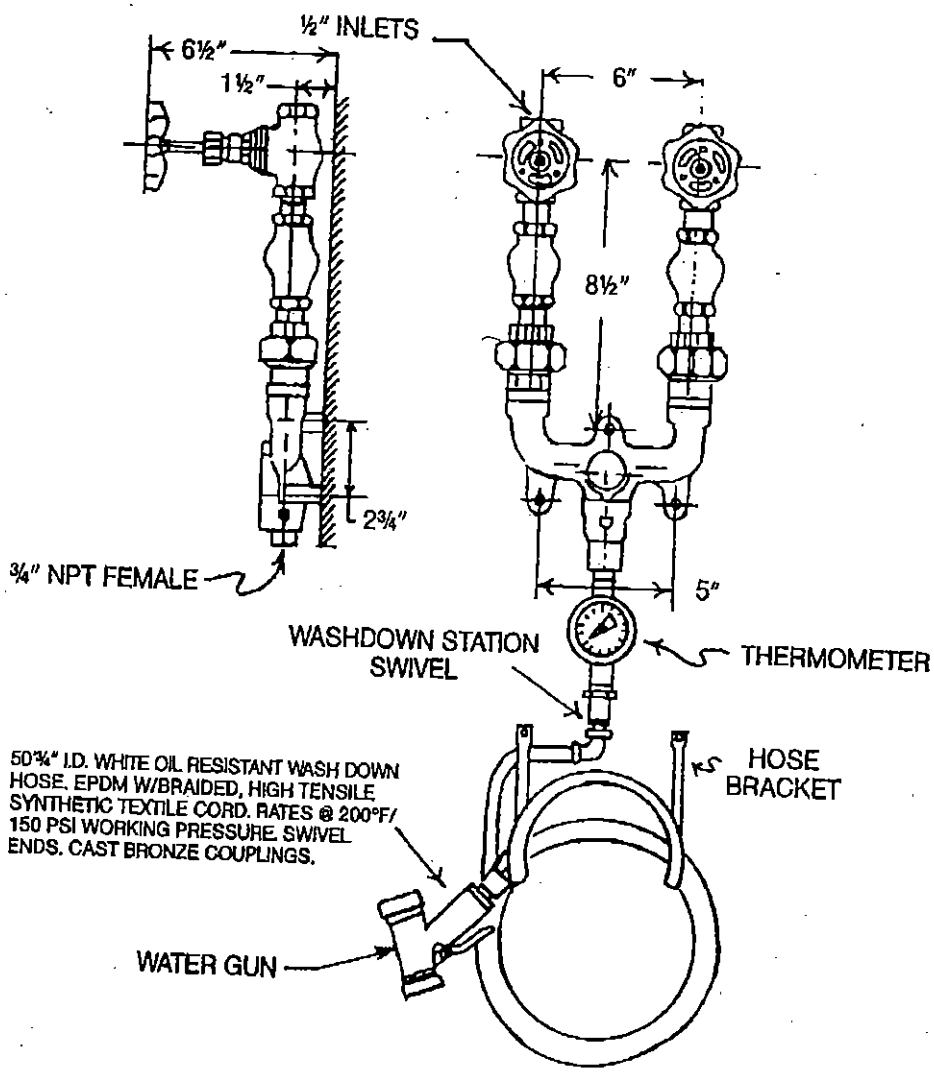
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

9

T&S BRASS AND BRONZE WORKS, INC.
TRAVELERS REST, SOUTH CAROLINA 29690
(803) 834-4102 TELEX 57-0311 FAX (803) 834-3518

Model No.
MV-0771-11CW

Cini



MODEL # MV-0771-11CW - CHROME PLATED HOT AND COLD WATER WASHDOWN STATION
MODEL # MV-0771-11C - CHROME PLATED HOT AND COLD WATER MIXING VALVE
MODEL # MV-0771-11NW - NATURAL FINISH HOT AND COLD WATER WASHDOWN STATION
MODEL # MV-0771-11N - NATURAL FINISH HOT AND COLD WATER MIXING VALVE

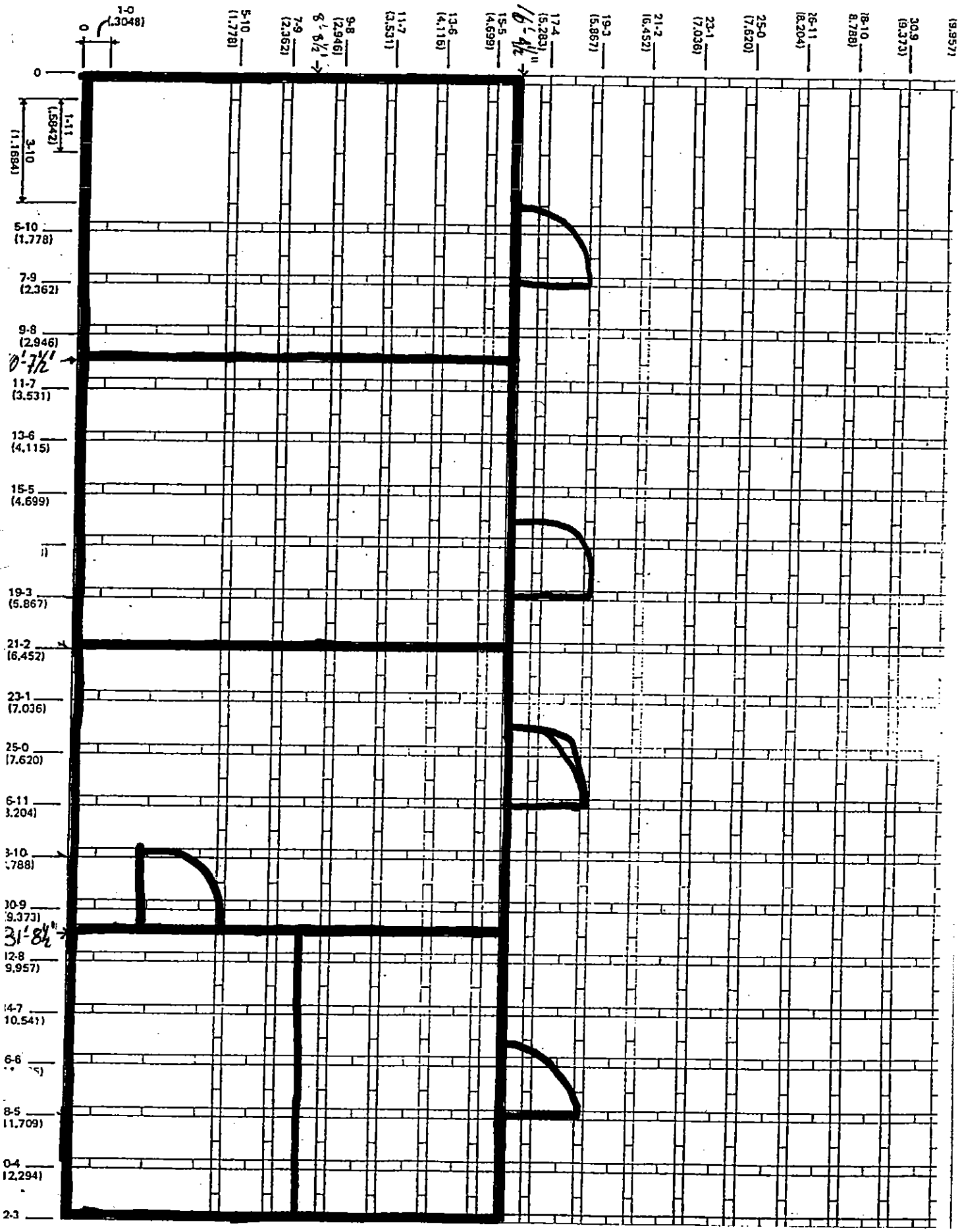
Product Description:	Drawn:	Checked:	Approved:	Date:
WASHDOWN STATION FOR HOT OR COLD WATER	MW	PMW	DB	
Item No.: Job Name:	Architect/Engineer Approval:			

Cini-Little

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

Item 010

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



Cini-Little

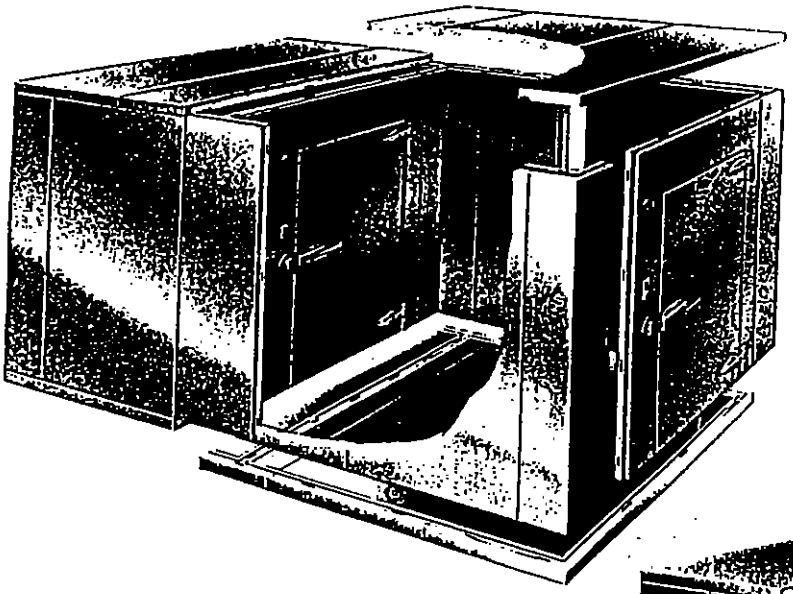
Ft. Drum
Watertown, NY
Project #: 04-0050

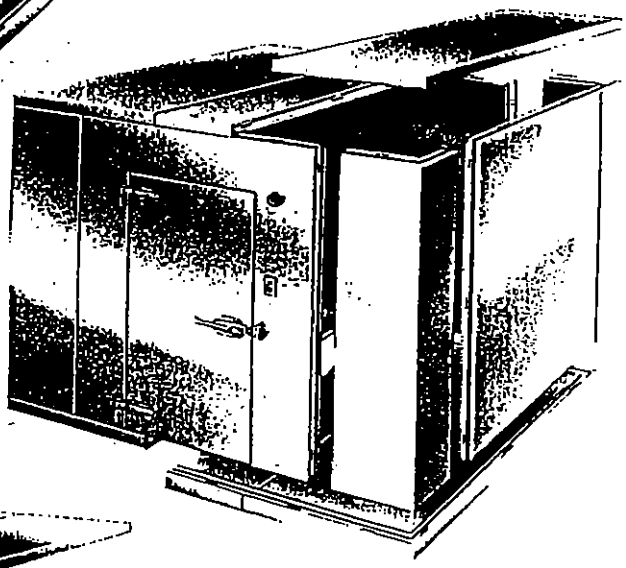
Item 010

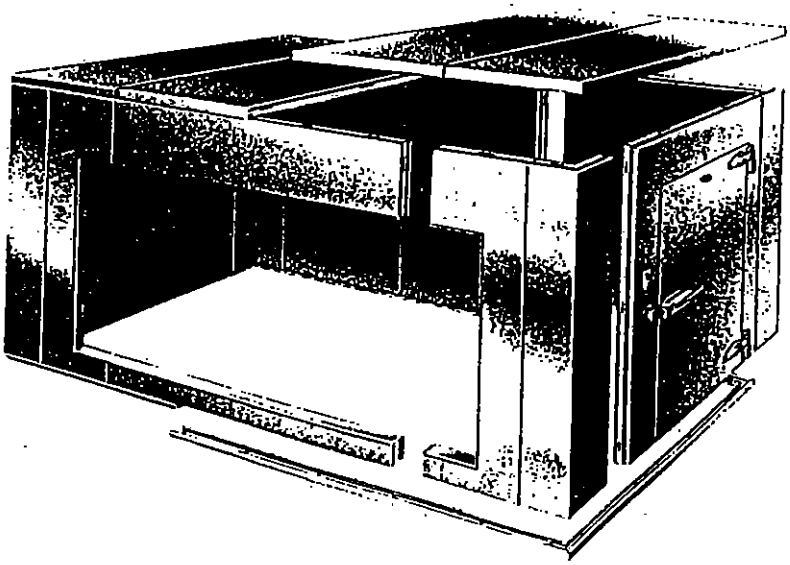
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

ITEM NO. [redacted]

BuyLine 5609







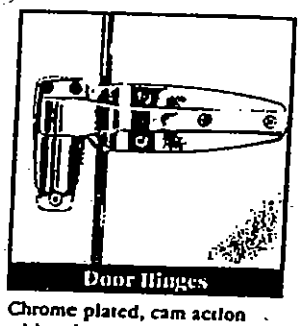
W.A.BROWN COOLERS FREEZERS

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

W.A.BROWN

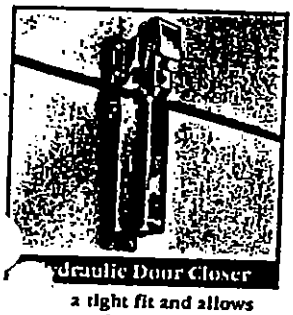
alisbury, NC, 704-636-5131

COOLERS • FREEZERS



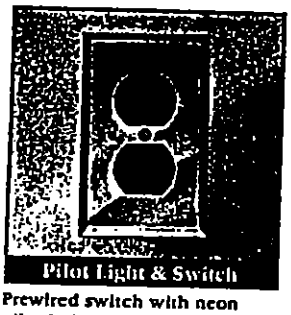
Door Hinges

Chrome plated, cam action with nylon pin and bushing.



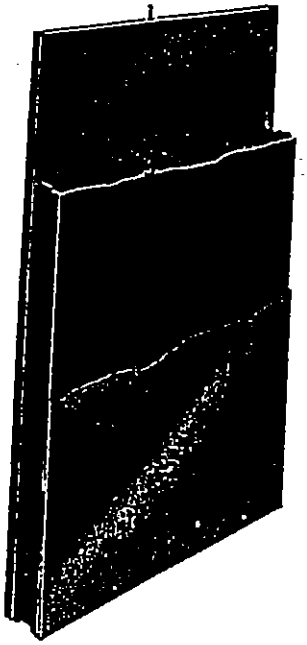
ydraulic Door Closer

a tight fit and allows r to be closed easily.



Pilot Light & Switch

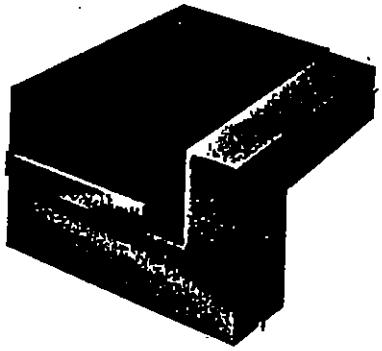
Prewired switch with neon pilot light connected to an interior vapor proof light.



Brown Foamed-in-Place Panels

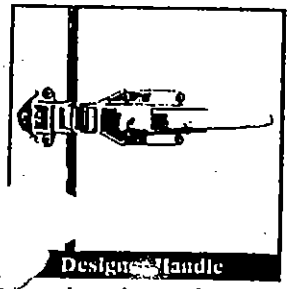
The uniformity and accuracy of each Brown panel allows complete flexibility in modular design and ease of assembly. Foamed-in-place urethane assures consistent insulation throughout.

1. Exterior skins are available in .040 gauge stucco patterned aluminum, .040 prepainted white aluminum, 24 gauge stainless steel and 24 gauge galvanized steel.
2. Internal skins are available in the same material as external skins.
3. 4" urethane high pressure foamed-in-place insulation.
4. Molded urethane tongue and groove edges.
5. Cam action locking device.



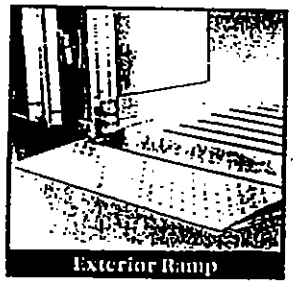
Outdoor Roofs

Brown recommends a single ply membrane roof for all outdoor applications. Other roofing systems are available.



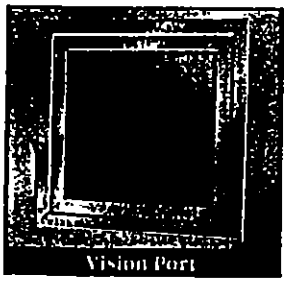
Designer Handle

Heavy duty, chrome plated with solid forged metal handle.



Exterior Ramp

Heavy duty steel constructed. Special non-skid strips for safety.



Vision Port

14" X 14" viewing window with three panes. Resistant to fogging. Freezer windows electrically heated.

Cini-Little

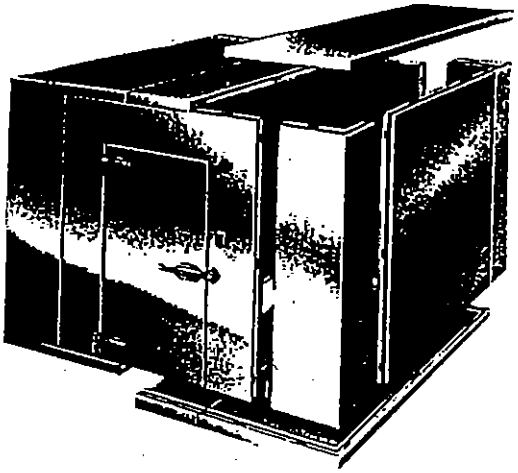
Ft. Drum
Watertown, NY
Project #: 04-0050

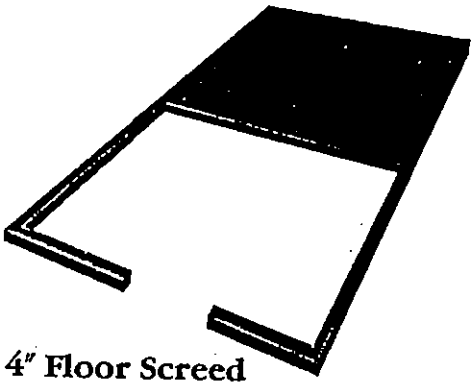
Item 010

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

11406/BRO
BuyLine 5609

Information Hotline
US 1-800-438-2316



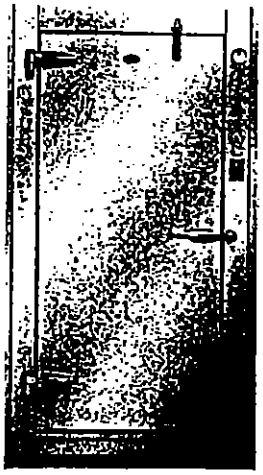


4" Floor Screed

A 4" floor screed is used when necessary to combine compartments with and without floors in a single unit.

Standard Door

Stucco aluminum or stainless steel finish. 4" urethane insulation. Right or left hand swing.



Pressure Relief Vent

Automatically opens and closes to prevent internal vacuum/pressure. Required on all freezer units.

Inside Safety Release

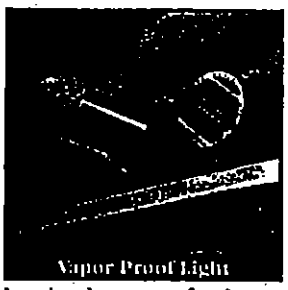
When externally locked, the only requirement for unlocking is to depress the knob and push.

Cam Action Locking Device

Assures a positive seal and rigidity of panels. Locking performed from interior with a supplied Allen wrench.

Digital Thermometer

Provides for constant and accurate temperature monitoring. Easy to read.



Vapor Proof Light

Interior shatter proof and vapor proof light prewired to exterior switch.

Protection Kickplate

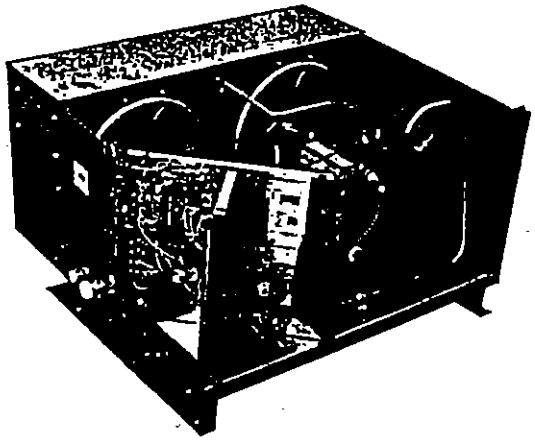
36" high Tread Brite aluminum protector plate attached to door.

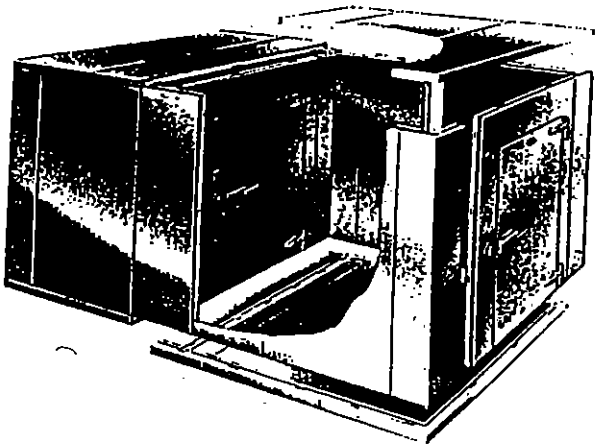
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

W.A.BROWN

Salisbury, NC, 704-636-5131

REFRIGERATION • WARRANTY APPROVALS • LISTINGS





Refrigeration

Brown offers three basic refrigeration systems. All are designed and engineered for high efficiency and low maintenance. Units are factory assembled and leak tested to insure peak performance.

lck Connect

A Quick Connect System enables the user to install a professionally balanced system with a minimum of high labor costs. The system consists of four major preselected components to fit your specific application.

- Condensing Unit
- Evaporator
- Precharged Refrigeration Lines
- Electrical Harness

Pre Assembled

System is prewired, prepiped and the liquid and suction lines are stubbed to the outside of the weather hood.

Remote System

The total system comes in two sections: a condensing unit and an evaporator coil matched to the condensing unit. Brown offers a parts kit designed to simplify the installation while insuring professional performance.

Warranty

- ear limited cabinet warranty on high pressure d-in-place panels.
- ur year limited compressor warranty. Optional at xtra charge.

NSF National Sanitation Foundation

Brown walk-in coolers and freezers should meet every local health department regulation having earned the NSF Seal Of Approval by meeting the conditions for design and construction.

Underwriters Laboratories

All door sections have been wired electrically in such a manner and design to be approved by Underwriters Laboratories.

Each panel has a UL flame spread rating of 25 or less and a smoke development of 400 or less. Tested as a composite panel, it's rated as a Class I building panel.

Factory Mutual

Brown's 24 gauge galvanized walls and ceilings with urethane core insulation of 4" thickness meets Factory Mutual approval as complete walls and ceilings.

USDA Approved

New York City Toxicity Approval & Listed MEA #37-85-M

New York State Toxicity Test

LRP-100-215 In compliance with fire gas toxicity product test.

Load Test

Completed successfully per specification E72-80.

Cini-Little

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

Item 010

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

11406/BRC
BuyLine 560

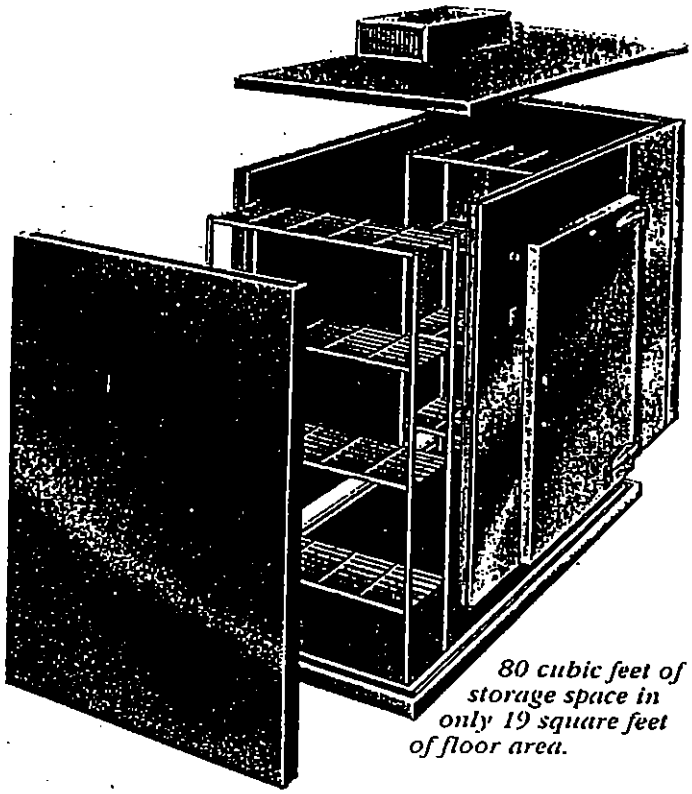
STEP-IN COOLER/FREEZER

Brown Step-In Cooler/Freezer

Whatever your needs: at home, industrial, commercial or institutional, the W.A. Brown step-in cooler/freezer keeps it cool or frozen.

For industrial, commercial and institutional uses, the list goes on and on to include beer, wine, ice cream, frozen produce, frozen dough products, computer disc, microfilm, photographic supplies, chemical houses, pharmacies, hospitals, blood banks, caterers, florists, restaurants and convenience stores.

At home, the Brown cooler/freezer is perfect for the prolific cook, the abundant garden, and the bulk purchases of meat.



80 cubic feet of storage space in only 19 square feet of floor area.

Dimensions

60" wide x 46" deep.
6'6" without condensing unit.
7'9" with condensing unit.

Standard Features:

- 0.040 stucco aluminum wall & ceiling.
- 24 gauge galvanized floor.
- Magnetic door gasket (can not be locked in).
- Dial thermometer.
- Vapor proof light.
- Light switch & neon pilot light.
- Shipped knocked-down for easy entrance through normal sized doors. (Must be field installed).
- 24" x 63" door with cam lift hinges for easy closing.
- 4" foamed-in-place urethane insulation (twice as much as home freezers).
- R-35 insulation factor.
- U.L. electric approved.
- N.S.F. approved (National Sanitation Foundation).
- U.L. flame spread rated foam panels.

Maintenance Features:

- Easy to clean and keep clean.
- All corners, including the ceiling and floor, have a NSF cove for easy cleaning.

Applications

Schools
Hospitals
Blood Banks
Florists
Pharmacies
Caterers
Restaurants
Wine
Garden Items
Meat
Bakeries
Beer
Yogurt Shops
Ice Cream
Computer Rooms
Chemicals
Frozen Foods

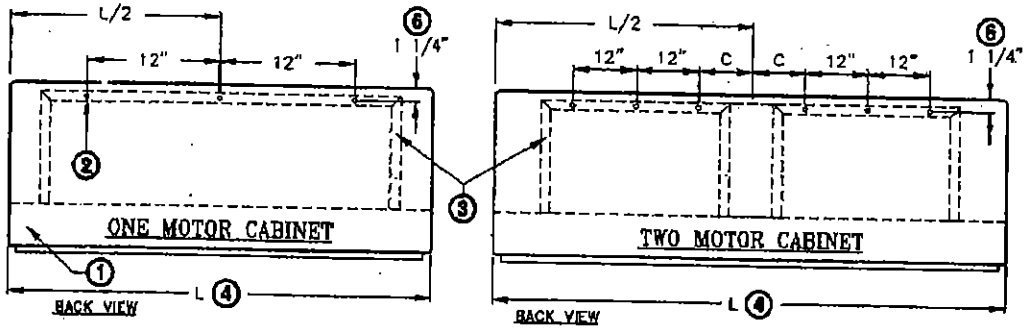
Cini-Little

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

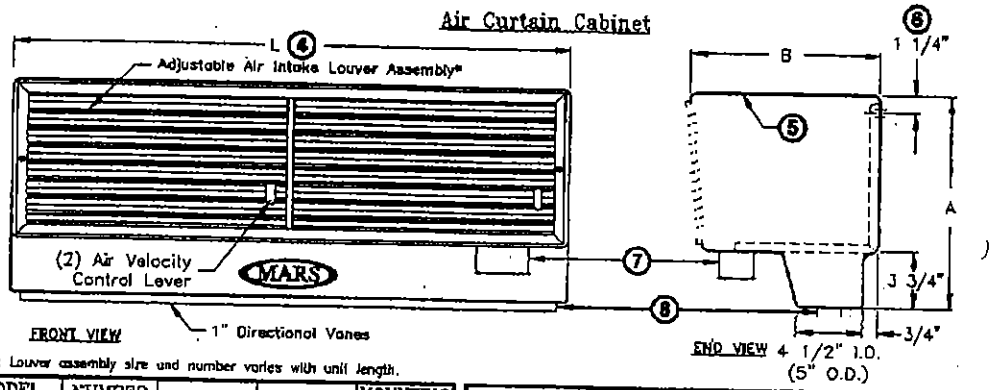
Item 011
011A

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

Air Curtain Mounting Bracket

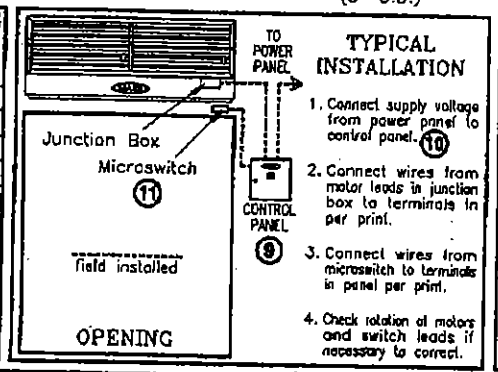


Air Curtain Cabinet



*NOTE: Louver assembly size and number varies with unit length.

MODEL NUMBER 4	NUMBER OF MOTORS	HEIGHT A	DEPTH B	MOUNTING HOLE SPACING C
36CH	1	14 3/4"	12 3/4"	–
38CH	1	14 3/4"	42 3/4"	–
42CH	1	14 3/4"	12 3/4"	–
48CH	1	14 3/4"	12 3/4"	–
60CH–2	2	14 3/4"	12 3/4"	4 3/4"
72CH	2	14 3/4"	12 3/4"	5"
96CH	2	18"	15"	12"
42CHS	1	18"	15"	–
48CHS	1	18"	15"	–
60CHS	1	18"	15"	–
96CHS	2	18"	15"	10"



TYPICAL INSTALLATION

1. Connect supply voltage from power panel to control panel. 10
2. Connect wires from motor leads in junction box to terminals in per print.
3. Connect wires from microswitch to terminals in panel per print.
4. Check rotation of motors and switch leads if necessary to correct.

NOTES:

1. This product is designed to comply with the National Electric Code (NEC) and is U.L. Listed and CSA Certified.
2. 7/16" mounting holes. (3) provided on one motor models, (6) provided on two motor models.
3. Cabinets contain an internal steel bracket with sufficient strength to provide cabinet rigidity and fastening to wall.
4. Model number indicates length of unit in inches, which is denoted as "L."
5. All units have a self contained one piece molded white high density polyethylene cabinet. Cabinets feature a self–extinguishing characteristic and are resistant to high humidity, chemical and climate exposures.
6. Wall mounting hole location. Model number 96CH and all 1 HP models are 3 3/4".
7. Electrical junction box mounted on bottom right hand side, specify for alternate location.
8. Units is to be installed such that air flow is unobstructed. Air discharge nozzle containing adjustable air directional vanes with 40° sweep front to back.
9. Optional motor control panel. Overloads are factory preset. Panels are to be shipped loose for remote mount.
10. Circuit protection as per N.E.C. by others.
11. Microswitch is field installed and is to be wired to the control panel. Switch to be mounted such that air curtain turns on as door starts to open.

UL LISTED CSA CERTIFIED USDA COMPLIANCE FDA COMPLIANCE

PROJECT	MODEL NO.
LOCATION	DRAWING NO.
	DATE
ARCHITECT	SHEET OF
ENGINEER	DRAWN BY
	CHECKED BY
	PROJECT NO.

MARS® Air Doors BRAND AIR CURTAIN
14716 SO. BROADWAY • GARDENA, CA 90248
Phone: (213) 770–1555 • (800) 421–1266 • Fax: (310) 324–3030

CH - CHS COMMERCIAL HIGH VELOCITY UNHEATED MODELS

SB4FX 4/22/98 FRC

Cini-Little

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

Item 011
011A

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

JOB: **ARCHITECT/ENGINEER:** **CONTRACTOR:** **DRWG.:** _____ **SHEET** ___ **of** ___ **DATE:** _____

MOTOR FAN DATA

MARK	CH/CHS MODEL NUMBER	NO. REQ'D	LENGTH (in)	NET WEIGHT (lbs)	HP 1750 RPM	VOLTS & PHASE	AMPS SINGLE PHASE 115V	AMPS SINGLE PHASE 208V 230V	AMPS THREE PHASE 208V 230V	AMPS THREE PHASE 480V	MAX FPM at Nozzle	MAX CFM at Nozzle	dBA Measured 10 ft. from Nozzle	REMARKS
	36CH		3'	50	1/2		5.1	2.5	1.2	.6	3400	2550	63	
	38CH		3' 2"	52	1/2		5.1	2.5	1.2	.6	3225	2550	63	
	42CH		3' 6"	55	1/2		5.1	2.5	1.2	.6	2925	2550	63	
	48CH		4'	60	1/2		5.1	2.5	1.2	.6	2550	2550	63	
	60CH-2		5'	95	Two 1/2		10.2	5.1	2.4	1.2	4080	5100	65	
	72CH		6'	105	Two 1/2		10.2	5.1	2.4	1.2	3400	5100	65	
	96CH		8'	130	Two 1/2		10.2	5.1	2.4	1.2	2550	5100	65	
	42CHS		3' 6"	80	1		16.0	8.0	4.2	2.0	4600	4000	69	
	48CHS		4'	85	1		16.0	8.0	4.2	2.0	4000	4000	69	
	60CHS		5'	90	1		16.0	8.0	4.2	2.0	3200	4000	69	
	96CHS		8'	160	Two 1		32.0	16.0	8.4	4.0	4000	8000	72	

EQUIPMENT SPECIFICATIONS - Standard Features

GENERAL
Air curtain shall be a Mars Air Door® brand air curtain: Type "CH" or "CHS" Commercial High Velocity Unheated Models.

APPROVALS
Air curtain shall be Underwriters Laboratories Listed (specify if for outdoor), Canadian Standard Association Certified and meet the requirements of the National Electric Code.

CABINET
Cabinet shall be a self contained one piece molded white high density polyethylene material. Cabinets shall feature self-extinguishing characteristics and be resistant to high humidity and climatic exposures. Cabinets to contain an internal steel bracket with sufficient strength to provide cabinet rigidity and fastening to the wall. Cabinet to have mechanically field adjustable variable air intake louver assembly capable of reducing outlet air velocity up to 60% with louvers in totally closed position. Discharge air outlet nozzle shall be wedged shaped containing adjustable air directional vanes with a 40° sweep front to back. Motor/Fan assembly to be easily accessible for maintenance.

MOTORS AND BLOWER WHEELS
Motor(s) shall be totally enclosed air over (TEAO) type suitable for continuous, heavy duty, all angle operation. Construction shall include sealed lifetime pre-lubricated ball bearings, resilient mounted and protected by an automatic reset thermal over-load switch. Motor(s) to have quick disconnect plugs for fast easy removal of motor/fan assembly for inspection and cleaning. Motor(s) to have double extended shaft and direct drive, double inlet, dynamically balanced forward curved squirrel cage blower wheels.

ELECTRICAL WIRING
Junction box shall be mounted on bottom right hand side, unless otherwise specified.

GUARANTEE
Shall be five years on all parts.

An equipment specification can be prepared by combining the standard features with the checked boxes below indicating the selection of the optional features.

OPTIONAL FEATURES
When checked below, the air curtain will be supplied with the following special features.

- ☐ Explosion proof motors
- ☐ Two speed motor (Available in single phase only)
- ☐ Door microswitch(s) (20 amp) for automatic on/off control. Turns air curtain on when door is opened and off when door is closed. Field installed.
  - ☐ Plunger type ☐ Roller type

Note: Mars® recommends the use of a motor control panel on 3 phase motors whenever a door microswitch is used to start and stop the air curtain. One door microswitch is used to directly control, one or two 1/2 HP single phase motors without the need for a motor control panel.

☐ Wall mounted control panel ☐ Factory mounted control panel on air curtain

Indicate the total number of motors to be powered through panel

☐ 1 ☐ 2 ☐ 3 ☐ 4

- ☐ Washable aluminum air filter
  - ☐ In lieu of adjustable inlet air louver
  - ☐ In conjunction with adjustable inlet air louver
- ☐ Cabinet Color
  - ☐ Gray ☐ Gold ☐ Beige ☐ Dark Bronze
  - ☐ Other_____

MADE WITH PRIDE IN THE U.S.A.

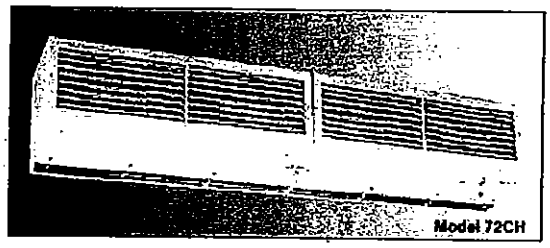
CH - CHS COMMERCIAL HIGH VELOCITY UNHEATED MODELS

SB4BX 4/22/98 FRC

Sweet's Group

MARS Air Doors

C, CH and CHS Series



For your added convenience, Mars® offers C, CH and CHS Series air curtains, which are similar in design and construction except for differences in outlet air flow and motor capacity. All of these commercial grade air curtains provide dependable climate, insect and energy control for a variety of settings, from receiving doors and cold storage doors, to entrances for office buildings, department stores and supermarkets. Depending upon the height of your doorway and the air flow required, one of these three models will provide a solid solution.

The C Model, designed to mount over customer entrances, creates a mild curtain of air undetected by customers walking through the doorway. It acts as a continual barrier against the outside climate to maintain the desired interior temperature. The unit also prevents loss of refrigerated air and reduces humidity or ice buildup, in coolers and freezers.

The CH and CHS Models produce a greater velocity of air flow. Recommended for above average insect conditions, the CH and CHS Models are highly effective in large markets, restaurants, hospitals, food processing plants and schools.

All three models are offered in heated and unheated versions. Adjustable vanes at the outlet nozzle make it possible to direct the air where needed most and to compensate for possible draft conditions through open doorways. These easy-to-install units create productive environments in so many important ways.

Key Features

- Models available in widths from 36" up to 96" and for door heights up to 12'
- Keeps out insects, dust and fumes
- Reduces humidity and loss of cold air from opening freezer and cooler doors
- Lowers building heating and cooling costs
- Maintains clean, sanitary premises
- Allows doors to remain open, which is conducive to attracting customers
- Eliminates nuisance of opening and closing doors, which can hamper productivity
- Provides easier flow of customers or personnel traffic
- Installs easily
- Four different models adapt to your specific environment
- Standard white or custom colors available
- Electrically heated models available C, CH and CHS only. Units furnished as standard with control panels.

Mars Air Doors
14716 South Broadway
Gardena, California 90248
Tel: (310) 532-1555
Toll-Free: (800) 421-1266
Fax: (310) 324-3030
E-mail: info@marsair.com

C, CH and CHS Series								
Model	Door Wdt Inches	Door Hgt Feet	Full Load Amps 1 Phase 208/230V (Note 1)	Full Load Amps 3 Phase 480V (Note 2)	Motor Horse Power 1750 RPM	Sound Pressure Level (Note 3)	Net Wt lbs (unheated)	Electric Heat available (Notes 4 & 5)
C MODELS								
36C	36	up to 8	2.5	0.6	1 @ 1/2	56	50	Yes
38C	38	up to 8	2.5	0.6	1 @ 1/2	56	52	Yes
42C	42	up to 8	2.5	0.6	1 @ 1/2	56	55	Yes
48C	48	up to 8	2.5	0.6	1 @ 1/2	56	60	Yes
60C	60	up to 8	2.5	0.6	1 @ 1/2	56	65	Yes
60C-2	60	up to 8	5.1	1.2	2 @ 1/2	63	95	Yes
72C	72	up to 8	5.1	1.2	2 @ 1/2	63	105	Yes
96C	96	up to 8	5.1	1.2	2 @ 1/2	63	130	Yes
CH MODELS								
36CH	36	8 – 10	2.5	0.6	1 @ 1/2	63	50	Yes
38CH	38	8 – 10	2.5	0.6	1 @ 1/2	63	52	Yes
42CH	42	8 – 10	2.5	0.6	1 @ 1/2	63	55	Yes
48CH	48	8 – 10	2.5	0.6	1 @ 1/2	63	60	Yes
60CH-2	60	8 – 10	5.1	1.2	2 @ 1/2	65	95	Yes
72CH	72	8 – 10	5.1	1.2	2 @ 1/2	65	105	Yes
96CH	96	8 – 10	5.1	1.2	2 @ 1/2	65	130	Yes
CHS MODELS								
42CHS	42	10 – 12	8.0	2.0	1 @ 1	69	80	Yes
48CHS	48	10 – 12	8.0	2.0	1 @ 1	69	85	Yes
60CHS	60	10 – 12	8.0	2.0	1 @ 1	69	90	Yes
96CHS	96	10 – 12	16.0	4.0	2 @ 1	72	160	Yes

NOTES:

1) Single phase full load current for 208/230V shown; for 115V single phase, multiply by 2. For ampacity multiply current by 1.25.
2) Three phase full load current for 480V shown; for 208/230V three phase, multiply by 2. For ampacity multiply current by 1.25.
3) The dBA is measured in free air 10 feet from the nozzle.
4) Heat not available with 115V, single phase air curtains.
5) Commercial Models available in Electric Heat Only.

General Notes: Specify voltage and phase when ordering. Electric motors are available in any other voltages, phases and frequencies.

Mars Air Doors

Cini-Little

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

Item 011
0114

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

Cini-Little

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

Item 012

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

JOB: ITEM #: QUANTITY:

UNIV. STEP-ANGLE RACKS

Universal Roll-In Step-Angle Racks

–Specifically designed to accommodate a large variety of pan sizes.

"Mix & Match" Pan Size & Shape

Extremely versatile, this multipurpose rack is designed to transport a WIDE variety of pans and trays in a WIDE variety of sizes. Extra wide step angles are welded to the heavy duty frame giving you the freedom to mix–and–match pans and trays of various sizes on **one** rack.

"Worry Free" Handling

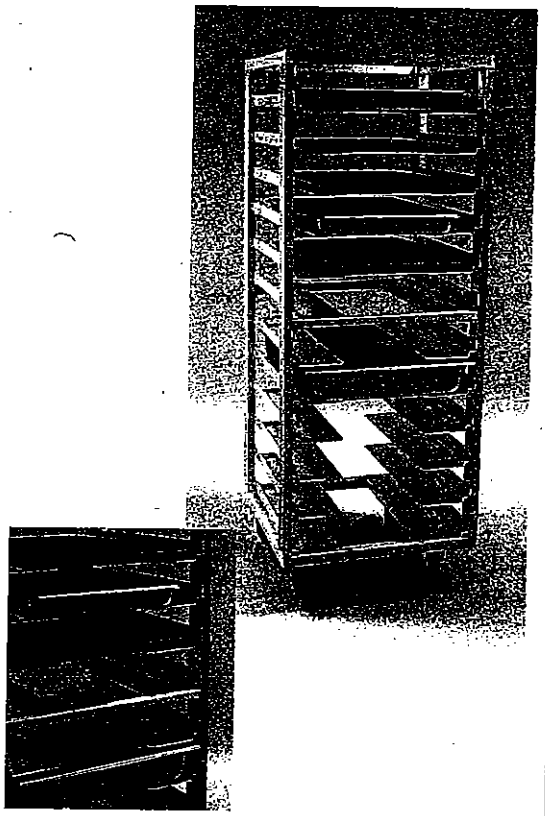
Specially designed to hold trays by the bottom insuring equal load distribution for easy, "worry free" handling. Heavy duty aluminum tube, channel, and angle slides maximize strength and durability.

Easy to Maneuver

Equipped with four 5" heavy duty platform type casters, these all welded aluminum carts are built to be pushed around. Non-marking wheels protect floors and minimize noise.

Guaranteed To Last

Guaranteed to last, each rack carries a ***Lifetime Guarantee*** against rust and corrosion as well as a ***Five-Year Guarantee*** against material defects and workmanship.



Universal Roll-In Step-Angle Rack
Model #1635

Sanitary

Each unit is all welded with all seams fully welded and sealed providing a smooth, easy to clean surface. No cracks or crevices to trap dirt!

NSF Certification Pending

UNIV. ROLL-IN STEP-ANGLE RACK

New Age Industrial Corp., Inc.
1000 E Hwy-36 • PO Box 520
Norton, Kansas 67654
Phone#: 800-255-0104
Fax#: 785-877-2616
www.newageindustrial.com

Cini-Little

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

Item 012

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

UNIV. ROLL-IN STEP-ANGLE RACKS

UNIV. STEP-ANGLE RACKS

JOB: ITEM #: QUANTITY:

SPECIFICATIONS

MATERIAL: Hi-tensile, corrosion resistant, rust proof, primary extruded aluminum, Type 6063-T5 alloy.

CONSTRUCTION: All heli-arc welded with all seams welded and sealed (no rivets).

VERTICAL UPRIGHTS: Extruded channel, 1" x 2-½" x .125 thick.

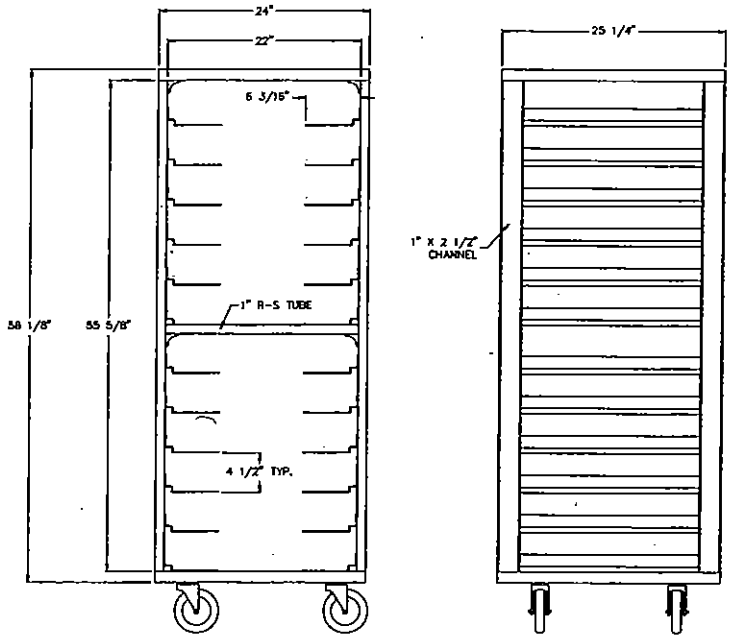
TOP AND BOTTOM: Extruded tube, 1-¼" x 1-½" x .070 wall, welded frame, welded to uprights. Bottom frame has caster plates (pre-tapped), ⅜" thick, welded to frame so that casters are inset.

CORNER GUSSETS: Gussets of 1-½" x 1-½" x ⅝" thick angle are welded to the inside angles (bottom side) where horizontal cross bracing meets vertical uprights. ***Note: Each gusset requires 4-½" of weld.***

TIE RODS: Two, 1" x 1" x .070 wall extruded tubes welded to uprights.

ANGLE GUIDES: Extruded angles are a stepped type, 2" x 6-3/16" x .100 thick, all corners chamfered and deburred. Guides are welded to uprights on 4-½" centers.

CASTERS: Four, 5" diameter, swivel, polyurethane tire, 1-¼" wide, load capacity 290# each, temperature range -25°/+190°. Axle bearings are sealed and permanently lubricated.



Model #1635
NSF Certification Pending

Model Number And Capacity 1635	1637	Pan Or Tray Size	Pan Or Tray Description
12	18	18" x 26" x 1	Bun Pan
12	18	18" x 26" x ¼"	Roast & Bake Pan
12	n/a	18" x 26" x 3-½"	Roast & Bake Pan
12	n/a	18" x 26" x 4"	Wire Basket
12	18	18" x 22"	Economy Pan
12	18	18" x 26"	Wire Screen
24	36	18" x 13" x 1"	½ Size Bun Pan
24	n/a	18" x 13" x 4"	½ Size Wire Bskt
12	18	20" x 20" x ½"	Roast & Bake Pan
12	18	20" x 22" x 1-¼"	Roast & Bake Pan
12	18	20" x 22" x 2-¼"	Roast & Bake Pan
12	n/a	20" x 22" x 3-½"	Roast & Bake Pan
12	n/a	20" x 24" x 3-½"	Roast & Bake Pan
12	18	20" x 24"	Maxi-Pan
12	18	15" x 20"	Service Tray
24	36	14" x 18"	Service Tray
24	36	12" x 20" x 2-½"	Steamtable Pan
24	n/a	12" x 20" x 4"	Steamtable Pan
24	36	12" x 18" x 2-½"	Steamtable Pan
24	n/a	12" x 18" x 4"	Steamtable Pan
24	36	10-⅞" x 19-¾" x 2-¼"	Bake Pan
24	n/a	10-⅞" x 19-¾" x 3-⅓"	Bake Pan

Universal Roll-In Step-Angle Racks

Model No.	Size W-H-D	Runner Spacing	Angle Runners	Ship Wt.
1635	24" x 64-¼" x 25-¼"	4-½"	12 Pair	90#
1637	24" x 64-¼" x 25-¼"	3"	18 Pair	115#

Four 5" platform type swivel casters (#C450). - *Inboard Caster Placement.*

Pan Sizes: 12" x 20" steam table pans, 14" x 18" trays, 13" x 18" pans, 18" x 26" pans, 10" x 20" and 22" x 20" roast and bake pans, etc...

All Units Must Ship By Common Carrier

Options:

Caster Locks (2) - *Add "CL" suffix to model #.*
Corner Bumpers (4) - Add "B" suffix to model #.
Vertical Corner Bumpers (4) - *Add "VB" suffix to model #.*
Pan Stop - Add "PS" suffix to model #.
Perimeter Bumper - Add "PB" suffix to model #.
Solid Bottom - Add "SB" suffix to model #.

ALUMINUM NEW AGE SPECIALISTS

"Nobody Builds It Better."

Phone: 800-255-0104 • Fax: 785-877-2616 • www.newageindustrial.com

Cini•Little

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

Item 012A

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

JOB: ITEM #: QUANTITY:

CAN RACKS

Can Racks • *Stationary & Mobile*

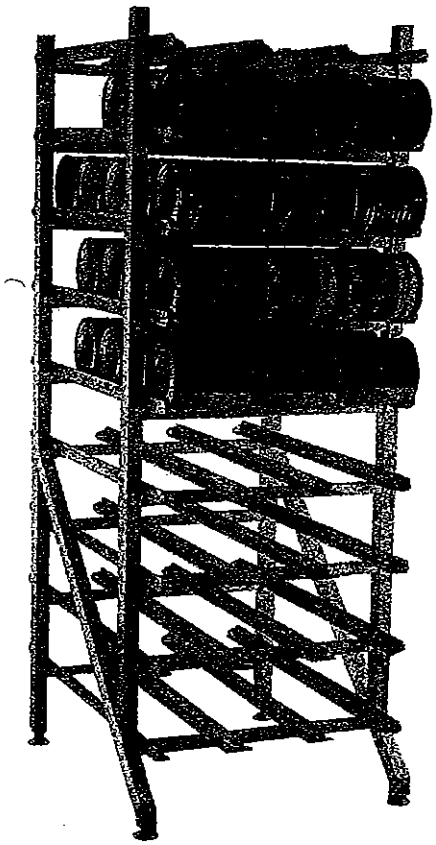
Eliminate searching through piles and piles of unorganized stock and crowded shelves. Our can racks provide easy product access and selection for convenient inventory control. By providing automatic stock rotation when loaded from the rear; the inclined extended angle glides give you easy access to a large number of cans with one unit.

Sanitary

Each unit is all welded with all seams fully welded and sealed providing a smooth, easy to clean surface. No cracks or crevices to trap dirt!

Guaranteed To Last

Guaranteed to last, each rack carries a ***Lifetime Guarantee*** against rust and corrosion as well as a ***Five-Year Guarantee*** against material defects and workmanship.



#1250 Can Rack
Holds 162 - #10 cans • 216 - #5 cans

CAN RACKS

New Age Industrial Corp., Inc.
E Hwy-36 • PO Box 520
Norton, Kansas 67654
Phone#: 800-255-0104
Fax#: 785-877-2616
www.newageindustrial.com

NSF

NSF Certified

0900

Cini-Little

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

Item 012A

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

CAN RACKS

JOB: ITEM #: QUANTITY:

CAN RACKS

SPECIFICATIONS

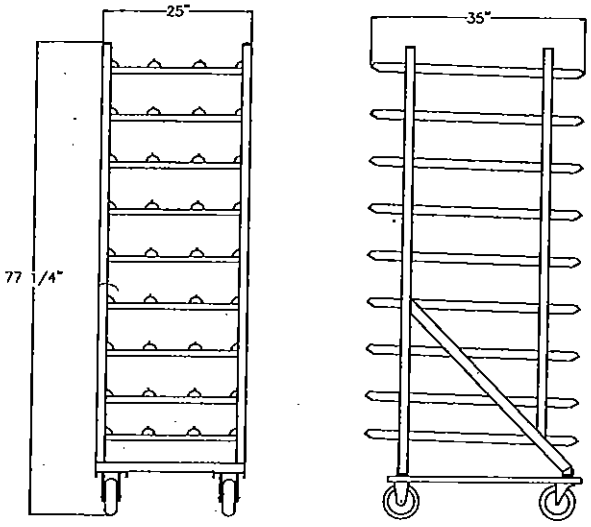
CONSTRUCTION: All welded (6063-T5) type alloy construction consisting of heavy duty tubing uprights and cross braces with can guides of "T" and angle.

UPRIGHTS & CROSS BRACES: Vertical corner uprights are constructed of 1-¼" x 1-½" x .070" wall extruded aluminum tubing to which horizontal cross braces of 1" x 1" x .070 wall aluminum tubing are welded.

CAN GUIDES: Guides are constructed of 1-¼" x 1-¼" x .100 thick angle and 1-¼" x 2-¼" x .100 thick "T" with front and rear edges turned up ¾". The guides are welded to the cross braces on 7-3/8" centers; the rear of each guide is positioned 1" higher than the front to allow cans to roll forward.

ADJUSTABLE FEET: Stationary racks are mounted on four threaded stem type adjustable feet.

CASTERS (#1250CK & 1256CK): Includes four 6" plate type casters, two swivel with brake (#C495) and two rigid (#C500) with wheels of non marking polyolefin with a weight capacity of 750# each.



Model #1250CK
(Note that casters are factory installed ONLY)

Options

SHELF INSERT: Removable aluminum shelf insert (Model #1255) fits into can guides for storing cans smaller than No.5 and No.10 sizes. *Designed to fit 35" deep can racks only.*

NSF

Can Rack Full Size

Model No.	Size W-H-D	Can Capacity #10	#5	#2-½	#303	Casters	Ship Wt.
1250*	25" x 71" x 35"	162	216	**	**	No	80#
1250CK	25" x 77-¼" x 35"	162	216	**	**	Yes	112#
1251*	23" x 71" x 35"	**	**	352	484	No	80#
1254*	25" x 71-¾" x 35"	**	288	**	**	No	72#
1256*	25-½" x 71" x 47"	216	297	**	**	No	100#
1256CK	25-½" x 77-¼" x 47"	216	297	**	**	Yes	128#

"CK" Units Include -Four 6" plate casters, two swivel w/ brake (#C495) and two rigid (#C500)

* Units without casters are equipped with NSF Certified adjustable feet.

Items Must Ship Common Carrier

OPTIONS:

1255 ..... Solid Shelf Trays (3)
0118 ..... Adjustable Feet - Replacement

ALUMINUM NEW AGE SPECIALISTS

"Nobody Builds It Better."

0900

Phone: 800-255-0104 • Fax: 785-877-2616 • www.newageindustrial.com

Cini-Little

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

Item 013

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

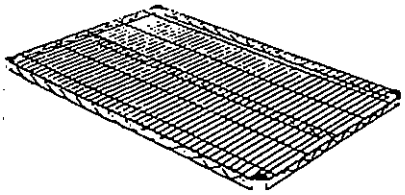
METRO

ITEM # 3

SUPER ERECTA SHELF® WIRE SHELVING

WIRE SHELVES

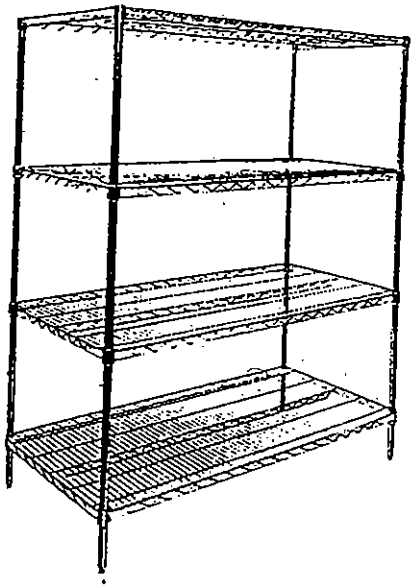
Super Erecta Shelf® wire shelves are available in four options: chrome-plated, zinc-plated, stainless steel or Metroseal™, in widths of 14", 18", 21" and 24" and in lengths from 24" to 72". Features include:



Open Wire — permits air circulation and light penetration, reduces dust and moisture accumulation; insures maximum efficiency of sprinkler systems.

Fast, Easy Assembly — patented split sleeve assembly device locks shelves in place in 1" increments along height of post. No screws or bolts required.

Versatile Construction — a variety of accessories permits almost unlimited application possibilities.



Shelf Accessibility — provides easy loading/unloading from all sides. Surface ribs run front to back so items slide on and off easily.

Adjustable Feet — leveling bolt compensates for uneven floors.

Shelves

Width/Length (in.)	Approx. Pkd. Wt. (lbs.)	Cat. No. Zinc-Plated	Cat. No. Chrome-Plated	Cat. No. Stainless	Cat. No. Metroseal*
14x24	6	1424NZ	1424NC	1424NS	1424NK
14x30	7	1430NZ	1430NC	1430NS	1430NK
14x36	8	1436NZ	1436NC	1436NS	1436NK
14x42	9½	1442NZ	1442NC	1442NS	1442NK
14x48	10½	1448NZ	1448NC	1448NS	1448NK
14x60	14	1460NZ	1460NC	1460NS	1460NK
14x72	17	1472NZ	1472NC	1472NS	1472NK
18x24	7	1824NZ	1824NC	1824NS	1824NK
18x30	8	1830NZ	1830NC	1830NS	1830NK
18x36	9½	1836NZ	1836NC	1836NS	1836NK
18x42	11	1842NZ	1842NC	1842NS	1842NK
18x48	12	1848NZ	1848NC	1848NS	1848NK
18x60	17	1860NZ	1860NC	1860NS	1860NK
18x72	20	1872NZ	1872NC	1872NS	1872NK
21x24	8	2124NZ	2124NC	2124NS	2124NK
21x30	9	2130NZ	2130NC	2130NS	2130NK
21x36	11	2136NZ	2136NC	2136NS	2136NK
21x42	12	2142NZ	2142NC	2142NS	2142NK
21x48	14	2148NZ	2148NC	2148NS	2148NK
21x60	18	2160NZ	2160NC	2160NS	2160NK
21x72	24	2172NZ	2172NC	2172NS	2172NK
24x24	9	2424NZ	2424NC	2424NS	2424NK
24x30	11	2430NZ	2430NC	2430NS	2430NK
24x36	13	2436NZ	2436NC	2436NS	2436NK
24x42	15	2442NZ	2442NC	2442NS	2442NK
24x48	16	2448NZ	2448NC	2448NS	2448NK
24x60	21	2460NZ	2460NC	2460NS	2460NK
24x72	26	2472NZ	2472NC	2472NS	2472NK

*Corrosion-resistant Metroseal shelves are carbon-steel plated with nickel and chrome and coated with a special polymer sealant.

Note: With 14" shelving, foot plates must be used on free-standing units; on mobile units, maximum post height is 54".

POSTS for SUPER ERECTA SHELF® Shelving — Wire and Solid

Super Erecta Shelf® posts are fitted with adjustable leveling bolts to compensate for uneven surfaces.

Posts

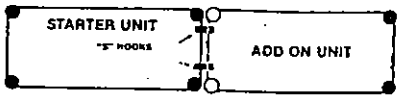
Height* (in.)	Approx. Pkd. Wt. (lbs.)	Cat. No. Plated	Cat. No. Metroseal	Cat. No. Stainless
14½	1	13P	13PK	13PS
34½	2	33P	33PK	33PS
54 9/16	3	54P	54PK	54PS
62 9/16	3½	63P	63PK	63PS
74⅝	4	74P	74PK	74PS
86⅝	5	86P	86PK	86PS

*Height includes leveling bolt and cap.

METROSEAL™ SHELVING

Metroseal™ shelves and posts provide a lower cost alternative to stainless steel for use in humid and other corrosive environments. Exclusive plating-plus-bonding system has a limited 5-year warranty against rust formation.

"S" HOOKS



"S" hooks are used to "add on" adjacent wire shelving units, saving the cost of two posts. Begin with a starter unit consisting of four Super Erecta Shelf® posts and any number of shelves. Then "add on" a unit consisting of two posts, the same number of shelves and two "S" hooks per shelf. Units can be joined in a straight line, as shown, or at right angles. Cat. No. 9995Z.

Super Erecta Shelf meets U.S. Government Specifications MIL-S-40144E.

U.S. Patents: D215,773; 3,424,111; 3,523,508; 3,757,705 and related foreign patents. Trademark 1,043,563

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

SUPER ERECTA SHELF® **SHELVING**

METRO

The SUPER ERECTA SHELF® System

Super Erecta Shelf is a unique system of modular shelving that can be arranged and rearranged to suit your needs. From standard components, thousands of shelving units, carts and trucks can be assembled quickly, easily and without special tools.

Metro's patented split-sleeve assembly device enables you to space or re-space shelves in one-inch increments in order to obtain fullest use of each shelving unit.

Super Erecta Shelf construction assures absolute rigidity. Tapered openings in the shelf corners slide over tapered split sleeves that snap onto rolled grooves on the posts, providing a positive lock that becomes only stronger as weight increases.

Optional Styles

This 1" post system offers five styles of shelves that can be intermixed and positioned as needed for the most efficient use of the shelving unit.

Open Wire gives maximum visibility of contents . . . maximum air circulation and light penetration . . . minimum dust and moisture accumulation.

Solid Flat serves best where a smooth, continuous surface is needed to hold small items, to provide a horizontal barrier or to serve as a work top.

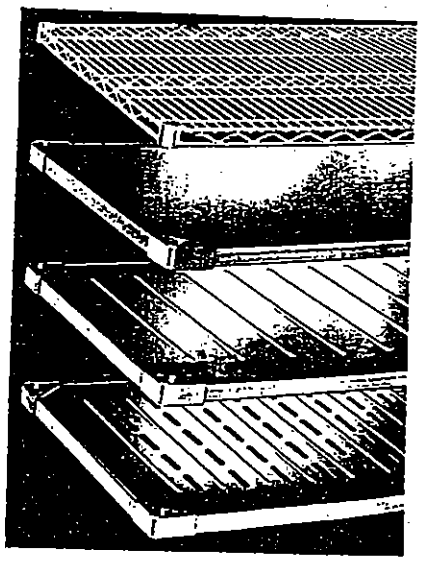
Solid Embossed provides a continuous surface with improved air circulation under stored items.

Solid Louvered-Embossed promotes uniform temperature and air flow while retaining basic solid-shelf characteristics.

Dunnage shelves feature two-piece construction with a heavy-gauge wire deck supported by a four-sided tubular steel frame, providing maximum load capacity and impact resistance.

Optional Materials

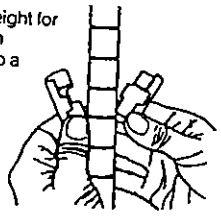
Wire shelves are available in zinc-chromate or nickel-chrome-plated carbon steel or stainless steel, as well as the patented Metroseal™ plating-plus-coating system. All three types of solid shelves are offered in galvanized or stainless steel. Dunnage shelves are chrome-plated or stainless steel.



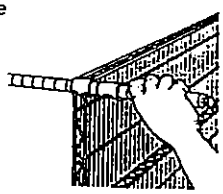
How to Assemble SUPER ERECTA SHELF® Units

Super Erecta Shelf® posts have rolled, circular grooves at 1" intervals along their entire height.

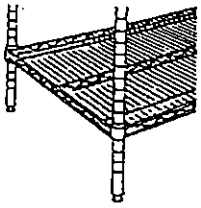
Select the desired height for the bottom shelf. Snap a pair of patented split sleeves into the groove on each post at height selected.



Tapered openings in the shelf corner slide over the tapered split sleeves, creating a "double wedge" that becomes more secure as shelf load increases.



Tap shelves down in corners, making certain that shelves are properly seated. Repeat procedure to install additional shelves where desired.



Copyright © 1982 Metropolitan Wire Corp.

Cini-Little

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

Item 014

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

MODIFIED PER PLAN

ADVANCE TABCO

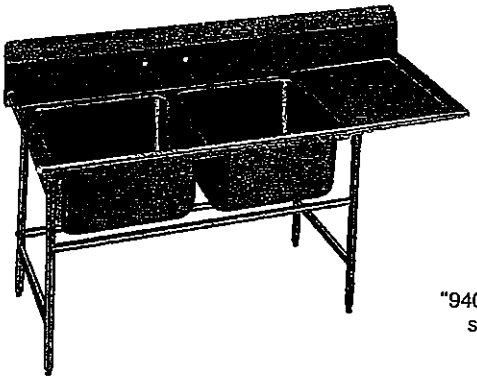
STAINLESS STEEL

REGALINE SINKS

Two Compartments - One Drainboard

NEW *Tile Edge Design*

NSF



"940" Series shown

Item #: _____

Model #: _____

Project#: _____

Spec-Line: **940 Series** 14 ga. 304 S/S Bowls, 14 ga. 304 Drainboards and Splash. 11" High Splash.

Standard: **930 Series** 16 ga. 304 S/S Bowls, 16 ga. 304 Drainboards and Splash. 8" Splash.

Super Saver: **900 Series** 16 ga. 304 S/S Bowls, 16 ga. 430 Drainboards and Splash. 8" Splash.

Bowl Sizes: 16" x 20", 24" x 24", 20" x 20", 18" x 24", 20" x 28"

Other available bowl sizes:

10" x 14" x 10", 14" x 16" x 12", 14" x 14" x 12", 12" x 20" x 12"

FEATURES:

Tile edge for ease of installation.

One piece **Deep Drawn** sink bowls with integral drainboards with splash.

Featuring the single bowl unit design.

All sink bowls have a large liberal 3" radius.

Placement of the welded leg assembly ensures stability and furnishes direct support of the column load requirement for the entire sink unit.

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Gussets welded to a die-embossed reinforcing channel.

MECHANICAL:

Supply is 1/2" IPS hot & cold.

Faucet holes on 8" centers.

Faucets are not included (see accessories).

Waste drains are 1 1/2" IPS S/S basket type and are included.

MATERIAL:

BOWLS: 940 Series: 14 gauge type 304 stainless steel.
930 Series: 16 gauge type 304 stainless steel.
900 Series: 16 gauge type 304 stainless steel.

TOP: 940 Series: 14 gauge type 304 stainless steel.
930 Series: 16 gauge type 304 stainless steel.
900 Series: 16 gauge type 430 stainless steel.

LEGS: 1 5/8" diameter tubular stainless steel.
Stainless steel gussets.
1" adjustable metal bullet feet.
"940" series is supplied with extra front and rear cross brace.

All Bowls 304 Stainless Steel					
14 Gauge 304		16 Gauge 304		16 Gauge 430	
940 Series	Qty	930 Series	Qty	900 Series	Qty
94-2-36-18R or L		93-2-36-18R or L		9-2-36-18R or L	
94-2-36-24R or L		93-2-36-24R or L		9-2-36-24R or L	
94-2-36-36R or L		93-2-36-36R or L		9-2-36-36R or L	
94-22-40-18R or L		93-22-40-18R or L		9-22-40-18R or L	
94-22-40-24R or L		93-22-40-24R or L		9-22-40-24R or L	
94-22-40-36R or L		93-22-40-36R or L		9-22-40-36R or L	
94-62-36-18R or L		93-62-36-18R or L		9-62-36-18R or L	
94-62-36-24R or L		93-62-36-24R or L		9-62-36-24R or L	
94-62-36-36R or L		93-62-36-36R or L		9-62-36-36R or L	
94-42-48-24R or L		93-42-48-24R or L		9-42-48-24R or L	
94-42-48-36R or L		93-42-48-36R or L		9-42-48-36R or L	
94-82-40-18R or L		93-82-40-18R or L		9-82-40-18R or L	
94-82-40-24R or L		93-82-40-24R or L		9-82-40-24R or L	
94-82-40-36R or L		93-82-40-36R or L		9-82-40-36R or L	

REQUIRED ACCESSORIES	Model #	Qty
DRAINS		
FAUCETS		

ADVANCE TABCO

NEW YORK (800) 645-3166 Fax: (516) 242-6900
GEORGIA (800) 832-1218 Fax: (770) 775-5625
TEXAS (800) 527-0353 Fax: (972) 932-4795
NEVADA (800) 446-8684 Fax: (775) 972-1578

200 Heartland Boulevard, Edgewood, NY 11717-8380
e-mail: advancetabco@advancetabco.com www.advancetabco.com

Cini-Little

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

Item 014

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

DETAILS and SPECIFICATIONS

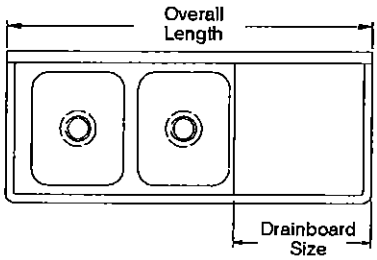
Two Compartments - One Drainboard

All **Deep Drawn** Sink Bowls Type 304 Stainless Steel.
All Units Feature S/S Legs and Metal Bullet Feet!

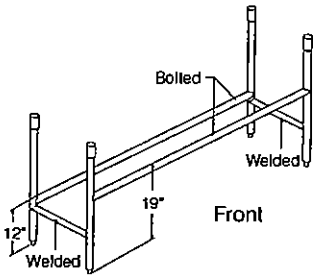
TOL ± .500"
ALL DIMENSIONS ARE TYPICAL

SPECIFICATIONS

BOWL (SIZE)	Overall Length	DRBD (SIZE)	WT (lbs)	Recommended Use	940 Series **Spec-Line** MODEL #	930 Series **Standard** MODEL #	900 Series **Supersaver** MODEL #
16x20	58"	18"	80	DISH SINKS	94-2-36-18R or L	93-2-36-18R or L	9-2-36-18R or L
	64"	24"	90		94-2-36-24R or L	93-2-36-24R or L	9-2-36-24R or L
	76"	36"	100		94-2-36-36R or L	93-2-36-36R or L	9-2-36-36R or L
20x20	66"	18"	110	DISH & POT SINKS	94-22-40-18R or L	93-22-40-18R or L	9-22-40-18R or L
	72"	24"	120		94-22-40-24R or L	93-22-40-24R or L	9-22-40-24R or L
	84"	36"	130		94-22-40-36R or L	93-22-40-36R or L	9-22-40-36R or L
18x24	62"	18"	120	DISH, POT & PAN SINKS	94-62-36-18R or L	93-62-36-18R or L	9-62-36-18R or L
	68"	24"	130		94-62-36-24R or L	93-62-36-24R or L	9-62-36-24R opr L
	80"	36"	140		94-62-36-36R or L	93-62-36-36R or L	9-62-36-36R or L
24x24	80"	24"	150	POT & PAN SINKS	94-42-48-24R or L	93-42-48-24R or L	9-42-48-24R or L
	92"	36"	160		94-42-48-36R or L	93-42-48-36R or L	9-42-48-36R or L
20x28	66"	18"	145	POT & PAN SINKS	94-82-40-18R or L	93-82-40-18R or L	9-82-40-18R or L
	72"	24"	160		94-82-40-24R or L	93-82-40-24R or L	9-82-40-24R or L
	84"	36"	170		94-82-40-36R or L	93-82-40-36R or L	9-82-40-36R or L
					14" Water Level 17" Flood Level	12" Water Level 15" Flood Level	12" Water Level 15" Flood Level



NSF



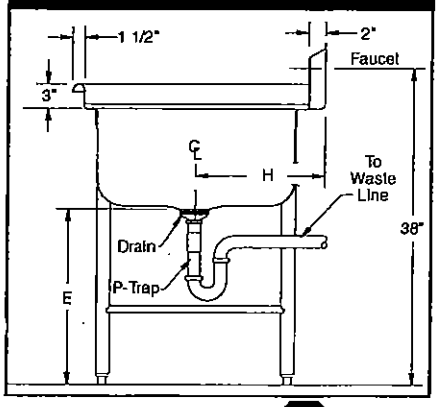
940 Series Cross Bracing

	SERIES 940	SERIES 900/930
A	17"	15"
B	14"	12"
C	11"	8"
D	45"	42"
E	20"	22"

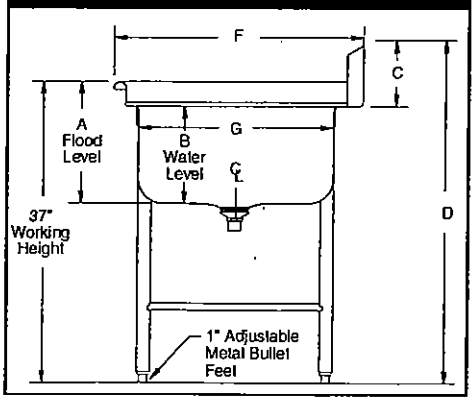
Stainless Steel Basket Type Drains are Standard on All Sinks.

Bowls	F	G	H
16 x 20	27"	20"	14"
20 x 20	27"	20"	14"
18 x 24	31"	24"	16"
24 x 24	31"	24"	16"
20 x 28	35"	28"	18"

PLUMBING ROUGH-IN



SECTION



ADVANCE TABCO

200 Heartland Boulevard, Edgewood, NY 11717-8380

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

© ADVANCE TABCO, JANUARY 1999

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

DESCRIPTION: Electrical Drop Cord

- ☐ **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** ELECTRICAL TRADE

REMARKS:

- 120 v / 1 ϕ 20 AMP
- Straight receptacle

Cini-Little

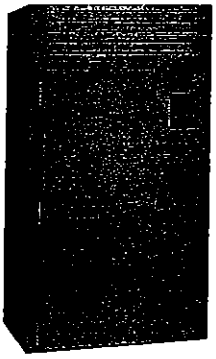
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 016

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

Project	Quantity	Item #
Model Specified:		CSI Section 11400

200 lb. Capacity Roll-in/Roll-thru Blast Chiller



Model RBC200
200 lb/Cycle Product
Chill Capacity

RBC SERIES — **MODEL RBC200 & RBC200RT**

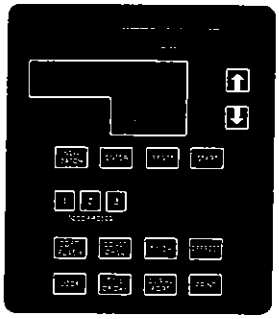
The Blast Chill Refrigeration system is designed to quickly cool foods through the temperature danger zone most conducive to micro-organism growth to assure food safety and quality. Rapid chilling also promotes increased product storage life and allows for greater labor productivity in the kitchen.

Standard Features

- Microprocessor with 3 Food Probes
- Onboard Printer
- Download Data Capability to PC
- Four Chilling Functions
  1. Blast Chill
  2. Soft Chill
  3. Flash Chill
  4. Constant Chill
- Unique Color Keyed Food Probes and Control System
- Automatic Hold Mode After Chilling Product
- Stainless Steel Breaker Caps
- Up to 72 Hour Memory
- Magnetic Door Gaskets
- Horizontal Work Flow Door Handles Guaranteed for Life
- Plasticized Fin Coil
- Rehingeable Door with Lock (Standard Left Hinging)
- Automatic or Manual Defrost
- One Piece Louver Rails
- 1 Year Parts and Labor Warranty
- 5 Year Parts Warranty on ¾ HP Holding Compressor
- ¾ HP Self-Contained Holding Compressor
- Adjustable Product Chill Endpoints
- Adjustable Product Holding Temperature
- Will Accommodate Maximum Rack Size of H=72" x W=27" x D=29"

NOTE: A quantity of one 4 HP Condensing Unit is required for Chill Operation.

Microprocessor



Microprocessor Features
Four Chilling Functions
Blast Chill - Chill cooked foods from 140°F to below 41°F in approximately 90 minutes.
Soft Chill - To chill delicate food products which may freeze from normal blast chilling temperatures.
Flash Chill - Food is chilled to 0-5°F.
Constant Chill - Food is chilled based on time.

Options & Accessories

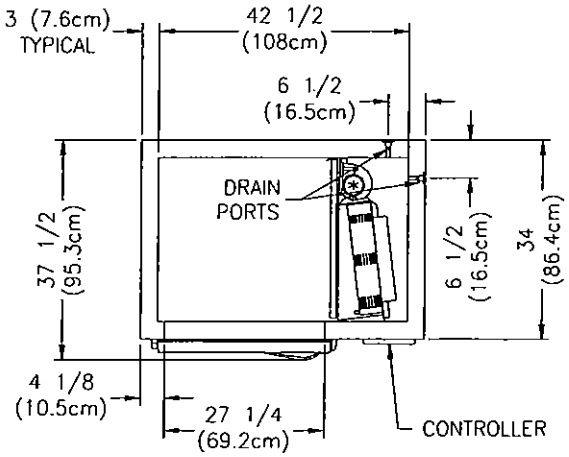
- Correctional Facility Package for Blast Chill
- Rear Louver Rails
- 4 HP Remote Condensing Unit (Installed by Others)
- Racks can be Purchased from Traulsen (accommodates up to 26-12" x 20" pans)
- Optional Right Hand Hinging Available
- Manual Control, No Food Probes
- For Other Voltage Options Consult Factory
- Two Year Service Labor Warranty Available
- Optional Condensate Removal Kit

Approval: _____

Listed by Underwriters Laboratories Inc. and CSA certified by Underwriters Laboratories Inc. and classified by Underwriters Laboratories in accordance with ANSI/NSF7.

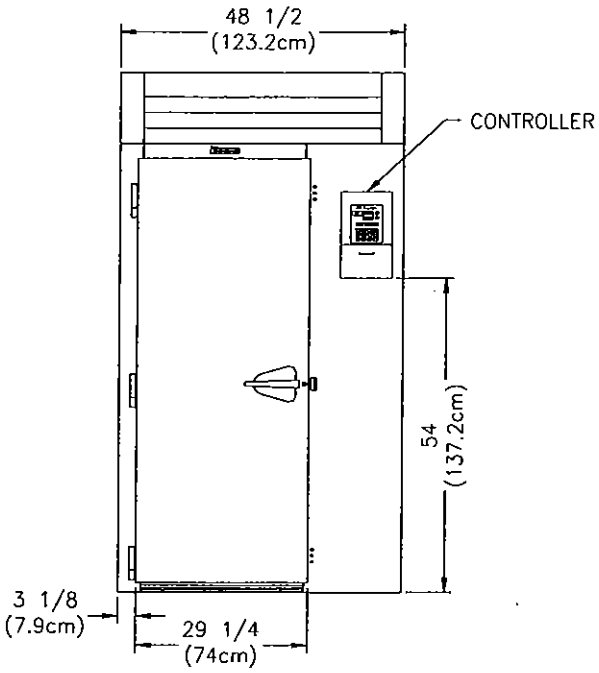
Traulsen
TRAULSEN & CO., INC.
4401 BLUE MOUND RD. FT. WORTH, TX 76106
PHONE 1 (800) 825-8220 FAX-MKTG. 1 (817) 624-4302
E-MAIL: traulsen@earthlink.net

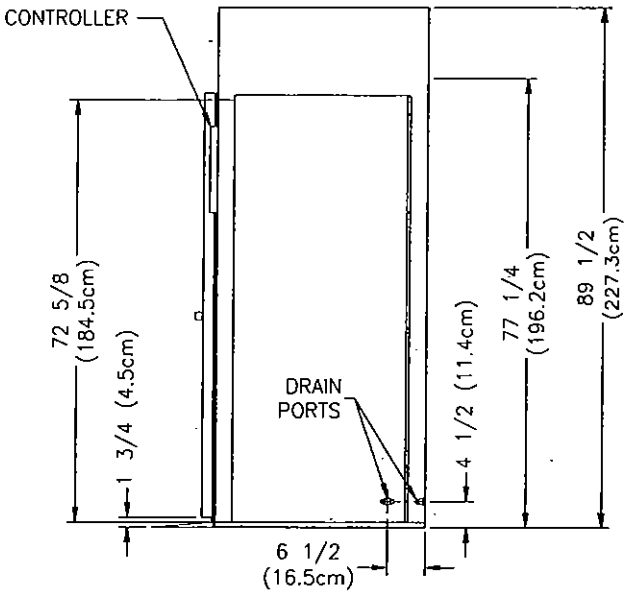
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT



MODEL DESCRIPTION
RBC200

NOTE: UNIT REQUIRES CONDENSATE REMOVAL VIA FLOOR SINK OR OPTIONAL CONDENSATE EVAPORITIVE PAN KIT.





TRAULSEN & CO., INC.
4401 BLUE MOUND RD.
PHONE 1 (800) 825-8220
E-MAIL: traulsen@earthlink.net
FT. WORTH, TX 76106
FAX-MKTG. 1 (817) 624-4302

Traulsen

Cini-Little

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

Item 016

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

Project	Quantity	Item #
Model Specified:		CSI Section 11400

Specifications

Construction, Hardware and Insulation

Unit exterior sides, front, rear, door and interior is constructed of heavy gauge stainless steel. Exterior top is constructed of heavy gauge aluminized steel.

Door is equipped with guaranteed for life cam lift, gravity-action, metal glide hinges with stay open feature at 120°. Guaranteed for life, work flow handle is mounted horizontally over recess in door which limits protrusion from door face into aisle ways. Door is standard with cylinder lock.

Easily removable for cleaning, vinyl magnetic gasket assures tight door seal. Anti-condensate heater is located behind door opening. Door is hinged left as standard.

Cabinet and door contain high density, non-CFC, foamed in place polyurethane insulation.

Refrigeration System

Two stage refrigeration system consisting of a separate remote 4 HP condensing unit for chill operation and a self-contained ¾ HP condensing unit for product maintenance. The 4 HP condensing unit can be supplied by others or obtained from Traulsen at extra cost. Installation is the responsibility of others.

The evaporator coil and blower assembly is mounted inside the cabinet behind a removable air distribution duct. Air flow is designed in a cyclonic pattern to ensure maximum heat removal.

DIMENSIONAL DATA	Models RBC200 Roll-In	RBC200RT Roll-Thru
Net Capacity cu. ft.	35 (990.5 l)	35 (990.5 l)
Number of Pans 12" x 20" x ½" # of Pans Depends Upon Rack Purchased	26	26
Length Overall in.	48½ (123.2 cm)	48½ (123.2 cm)
Depth - Cabinet Only in. / Over Body in.	34 (86.4 cm)	34 (86.4 cm)
Depth - with Door Open 90° in.	65⅛ (165.4 cm)	96¼ (244.5 cm)
Depth - Overall in.	37½ (95.3 cm)	41⅛ (104.5 cm)
Clear Door Width in.	27¼ (69.2 cm)	27¼ (69.2 cm)
Clear Door Height in.	72⅝ (184.5 cm)	72⅝ (184.5 cm)
Height - Overall in.	89½ (227.3 cm)	89½ (227.3 cm)
ELECTRICAL DATA		
Voltage	115/60/1	115/60/1
Feed Wires with Ground	3	3
Full Load Amperes	15.2	15.2
Wattage	1725	1725
REFRIGERATION DATA Holding System Only		
Refrigerant	R404a	R404a
BTU/HR - HP - ¾ HP Holding Compressor	3880	3880
Suction Line in.	⅜ (.95 cm)	⅜ (.95 cm)
Liquid Line in.	¼ (.63 cm)	¼ (.63 cm)
CARTON DIMENSIONS Domestic Crated Only		
Length - Crated in.	53 (134.6 cm)	53 (134.6 cm)
Depth - Crated in.	45 (114.3 cm)	45 (114.3 cm)
Height - Crated in.	92 (233.7 cm)	92 (233.7 cm)
Volume - Crated cu. ft.	126.9 (3591.2 l)	126.9 (3591.2 l)

Figures in parentheses reflect metric equivalents

Blast Chill Operation

In the Blast Chill mode, four blowers, as well as secondary temperature controls are in operation. Cabinet air temperature can be as low as 0°F. Close monitoring of temperature through the probes and microprocessor control assures a rapid chill without freezing product.

After chill operation is complete and food product has reached target temperature, which is adjustable from 35°F to 41°F, the maintenance system takes over automatically and maintains product at set maintenance temperature, which is adjustable from 34°F to 41°F.

Product temperature data is accumulated during operation and can be downloaded through a printout from the onboard printer or through a hardwire connection to the user's PC with software supplied by Traulsen. The control will store data for a 72 hour period.

Roll-In Racks

Readily removable, interior mounted stainless steel guides for rack are provided. Maximum rack size with wheels inboard of frame is 27" wide by 29" deep by 72" high. Racks are typically supplied by others, however these may be purchased directly from Traulsen as an option.

Warranties

The standard warranty is a one year parts and labor warranty on all components and the cabinet, and an additional four year parts only warranty on the ¾ HP maintenance compressor. Additional warranties are available at extra cost.

REMOTE CONDENSER
(Note: all models require a remote condenser unit. For additional technical support on optional remote condenser units consult factory.

REFRIGERATION DATA	RBC200	RBC200RT
Refrigerant	R404a	R404a
Voltage	208-230/60/1	208-230/60/1
Recommended BTU/HR - HP BTU's are rated at 90° F ambient and a -10° F evaporator temp.	18,700 - 4 HP	18,700 - 4 HP
Suction Line in. Ref. Lines at Blast Chill Unit	⅞ (2.2 cm)	⅞ (2.2 cm)
Liquid Line in. Ref. Lines at Blast Chill Unit	½ (1.3 cm)	½ (1.3 cm)
Suction Line in. Ref. Line on Remote Condenser	1⅛ (2.9 cm)	1⅛ (2.9 cm)
Liquid Line in. Ref. Line on Remote Condenser	½ (1.3 cm)	½ (1.3 cm)

NOTE: When ordering please specify: Voltage, Hinging, Door Size, Options and any additional Warranties. For fast order entry: Fax 1 (800) 765-8728.

SHIPPING INFORMATION	RBC200	RBC200RT
Net Weight - lbs. Uncrated	720 (326.6 kg)	771 (349.7 kg)
Gross Weight - lbs. Crated	830 (376.4 kg)	881 (399.6 kg)

NOTE: Freight charges are FOB destination for dock to dock delivery within the continental USA. Liftgate delivery charges are additional. For inside delivery charges, please consult factory.

Uses One NEMA 5-20 P Plug

nued product development may necessitate specification changes without notice.
. No. TR-104 (revised 6/00)

TRAULSEN & CO., INC.
4401 BLUE MOUND RD. FT. WORTH, TX 76106
PHONE 1 (800) 825-8220 FAX-MKTG. 1 (817) 624-4302
E-MAIL: traulsen@earthlink.net

Traulsen

Cini-Little

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

Item 017

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

Stainless Steel Work Tables

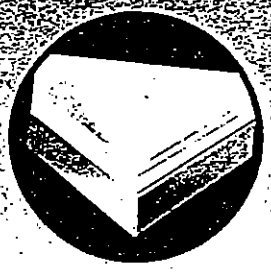
TABCO Countertop Flat Top

Under-Shelf-Style

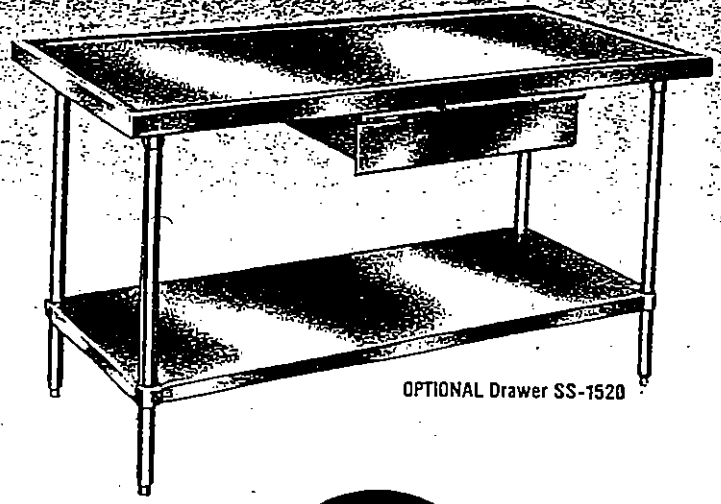
Introducing THE EDGE for SPEC-LINE STYLING

17

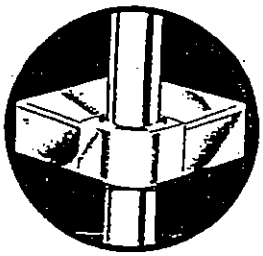
FEATURING Adjustable Undershelf



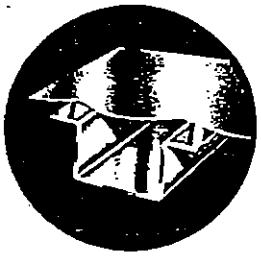
No drip...*DIE FORMED EDGE* offers the ultimate in design and function!



OPTIONAL Drawer SS-1520



Die cast *LEG CLAMP* secured to shelf eliminates unsightly nuts and bolts.



Stud-welded *HAT SECTION* reinforces and maintains level working surface.

SPEC-LINE STYLING Offers You ....

No-Drip Countertop Edge:
Functional and versatile, eliminates liquid spillage.

Standardization:
Assures greater economy by using engineered state-of-the-art tooling. Available as standard in lengths up to 12'-0"

Square Edge Flush-Fit Design:
Fulfills the demanding installation requirement of the "space between."

Bold Eye-Appeal:
Offers THE EDGE which satisfies the institutional custom one-of-a-kind installation requirement.

TABCO **Tables Mfg. Inc.**
P.O. BOX 447 KAUFMAN, TEXAS 75142-0447

NSF

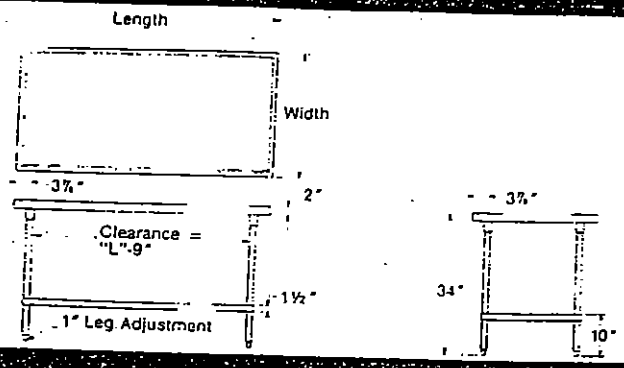
Cini-Little

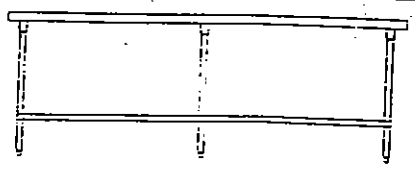
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 017

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

TABCO SPECIFICATIONS





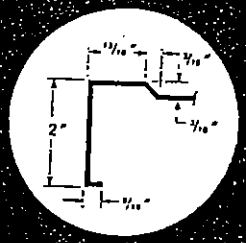
Units 8' 0" and larger are furnished with six (6) legs

All Units Shipped Unassembled (KD) For Reduced Shipping Costs

All Dimensions are Typical (tol ± .500")

NSF

Countertop Edge Detail



Your choice of . . . Two Available Options

VLG Series (price vs function)

- 14 gauge type 300 Series stainless steel top
- galvanized legs and gussets
- galvanized undershelf

VSS Series (institutional use)

- 14 gauge type 300 Series stainless steel top
- stainless steel legs and gussets
- stainless steel undershelf

DESIGN:

- Top is furnished with a 2" x 1" square die embossed NO-DRIP countertop offset edge with a ½" return on 4 sides.
- Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts.
- Undershelf is adjustable.
- Pre-engineered angle adapters insure ease of future drawer installation.

CONSTRUCTION:

- All heli-arc welded.
- Entire top mechanically polished to a satin finish.
- Top is sound-deadened.
- Stud-welded hat section reinforces and maintains level working surface.
- Gussets welded to support hat sections.

MATERIAL:

VSS Series

TOP: • 14 gauge stainless steel type 300 series. • Galvanized understructure.
SHELF: • 18 gauge stainless steel type 430 series.
LEGS: • 1⅝" diameter, 16 gauge tubular stainless steel. • Stainless steel gussets. • 1" adjustable METAL bullet feet.

VLG Series

TOP: • 14 gauge stainless steel type 300 series. • Galvanized understructure.
SHELF: • 16 gauge galvanized steel.
LEGS: • 1⅝" diameter, 16 gauge tubular galvanized steel. • Galvanized steel gussets. • 1" adjustable METAL bullet feet.

The Most Comprehensive Line In The Industry!

LENGTH		24" WIDE (610 mm)			30" WIDE (762 mm)			36" WIDE (915 mm)		
INCHES	(MM)	VLG SERIES	VSS SERIES	WEIGHT	VLG SERIES	VSS SERIES	WEIGHT	VLG SERIES	VSS SERIES	WEIGHT
24"	(610)	VLG-242	VSS-242	80 lbs.	VLG-302	VSS-302	88 lbs.			
36"	(915)	VLG-243	VSS-243	85 lbs.	VLG-303	VSS-303	98 lbs.			
48"	(1220)	VLG-244	VSS-244	90 lbs.	VLG-304	VSS-304	110 lbs.	VLG-364	VSS-364	130 lbs.
60"	(1524)	VLG-245	VSS-245	110 lbs.	VLG-305	VSS-305	135 lbs.	VLG-365	VSS-365	160 lbs.
72"	(1830)	VLG-246	VSS-246	130 lbs.	VLG-306	VSS-306	160 lbs.	VLG-366	VSS-366	190 lbs.
84"	(2134)	VLG-247	VSS-247	150 lbs.	VLG-307	VSS-307	185 lbs.	VLG-367	VSS-367	220 lbs.
96"	(2438)	VLG-248	VSS-248	170 lbs.	VLG-308	VSS-308	210 lbs.	VLG-368	VSS-368	250 lbs.
120"	(3046)	VLG-2410	VSS-2410	195 lbs.	VLG-3010	VSS-3010	260 lbs.	VLG-3610	VSS-3610	298 lbs.
144"	(3656)	VLG-2412	VSS-2412	220 lbs.	VLG-3012	VSS-3012	300 lbs.	VLG-3612	VSS-3612	340 lbs.

QUALITY

TABCO

TABCO is constantly engaged in a program of improving their products. Therefore we reserve the right to change our specifications without prior notice.

©AUGUST 1987

Tables Mfg. Inc.
P.O. BOX 447 KAUFMAN, TEXAS 75142-0447

Cini-Little

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

Item 018

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

Stainless Steel Work Tables

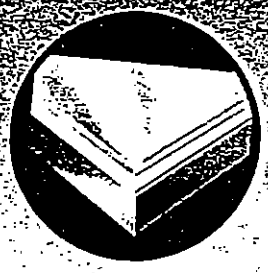
TABCO Countertop Flat Top

Under-Shelf-Style

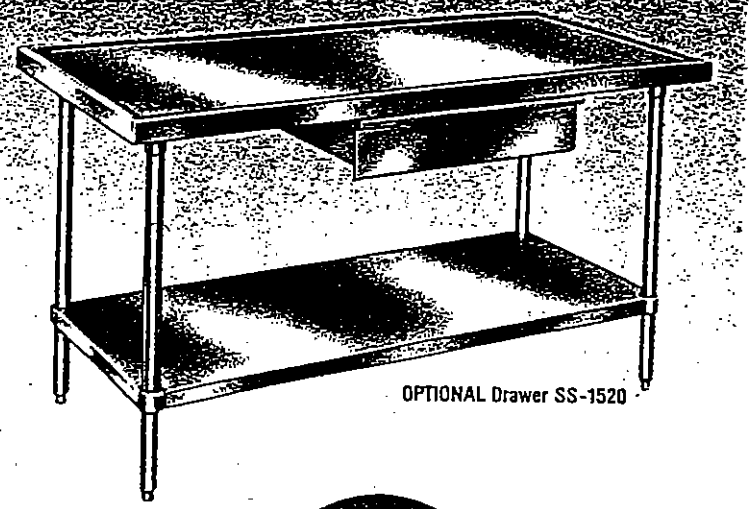
Introducing THE EDGE for SPEC-LINE STYLING

18

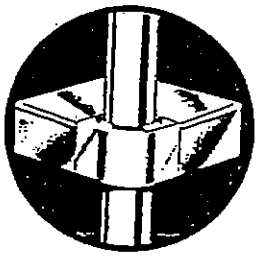
FEATURING Adjustable Undershelf



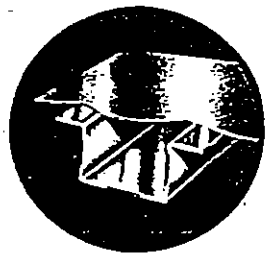
No drip...*DIE FORMED EDGE* offers the ultimate in design and function!



OPTIONAL Drawer SS-1520



Die cast *LEG CLAMP* secured to shell eliminates unsightly nuts and bolts.



Stud-welded *HAT SECTION* reinforces and maintains level working surface.

SPEC-LINE STYLING Offers You . . . .

No-Drip Countertop Edge:
Functional and versatile, eliminates liquid spillage.

Standardization:
Assures greater economy by using engineered state-of-the-art tooling. Available as standard in lengths up to 12'-0"

Square-Edge Flush-Fit Design:
Fulfills the demanding installation requirement of the "space between."

Bold Eye-Appeal:
*Offers **THE EDGE** which satisfies the institutional custom one-of-a-kind installation requirement.*

TABCO **Tables Mfg. Inc.**
P.O. BOX 447 KAUFMAN, TEXAS 75142-0447

NSF

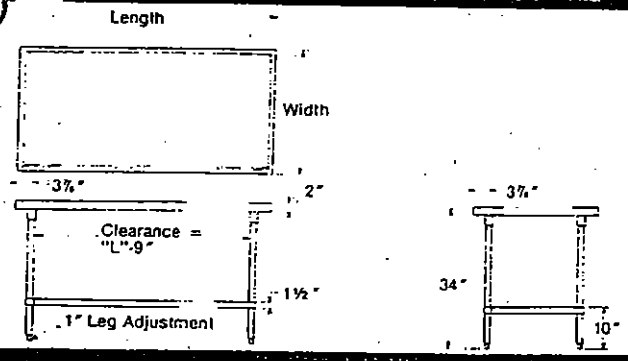
Cini-Little

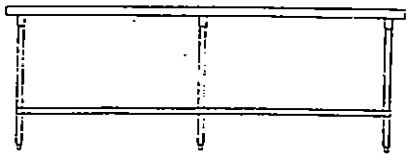
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 018

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

TABCO SPECIFICATIONS





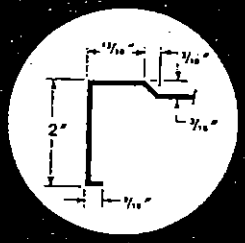
Units 8' 0" and larger are furnished with six (6) legs

All Units Shipped Unassembled (KD) For Reduced Shipping Costs

All Dimensions are Typical (tol ±.500")

NSF

Countertop Edge Detail



Your choice of . . . Two Available Options

VLG Series (price vs function)

- *14 gauge type 300 Series stainless steel top*
- *galvanized legs and gussets*
- *galvanized undershelf*

VSS Series (institutional use)

- *14 gauge type 300 Series stainless steel top*
- *stainless steel legs and gussets*
- *stainless steel undershelf*

DESIGN:

- Top is furnished with a 2" x 1" square die embossed NO-DRIP countertop offset edge with a ½" return on 4 sides.
- Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts.
- Undershelf is adjustable.
- Pre-engineered angle adapters insure ease of future drawer installation.

CONSTRUCTION:

- All heli-arc welded.
- Entire top mechanically polished to a satin finish.
- Top is sound-deadened.
- Stud-welded hat section reinforces and maintains level working surface.
- Gussets welded to support hat sections.

MATERIAL:

VSS Series

TOP: • 14 gauge stainless steel type 300 series.
• Galvanized understructure.
SHELF: • 18 gauge stainless steel type 430 series.
LEGS: • 1⅝" diameter, 16 gauge tubular stainless steel.
• Stainless steel gussets.
• 1" adjustable METAL bullet feet.

VLG Series

TOP: • 14 gauge stainless steel type 300 series.
• Galvanized understructure.
SHELF: • 16 gauge galvanized steel.
LEGS: • 1⅝" diameter, 16 gauge tubular galvanized steel.
• Galvanized steel gussets.
• 1" adjustable METAL bullet feet.

The Most Comprehensive Line In The Industry!

LENGTH		24" WIDE (610 mm)			30" WIDE (762 mm)			36" WIDE (915 mm)		
INCHES	(MM)	VLG SERIES	VSS SERIES	WEIGHT	VLG SERIES	VSS SERIES	WEIGHT	VLG SERIES	VSS SERIES	WEIGHT
24"	(610)	VLG-242	VSS-242	80 lbs.	VLG-302	VSS-302	88 lbs.			
36"	(915)	VLG-243	VSS-243	85 lbs.	VLG-303	VSS-303	98 lbs.			
48"	(1220)	VLG-244	VSS-244	90 lbs.	VLG-304	VSS-304	110 lbs.	VLG-364	VSS-364	130 lbs.
60"	(1524)	VLG-245	VSS-245	110 lbs.	VLG-305	VSS-305	135 lbs.	VLG-365	VSS-365	160 lbs.
72"	(1830)	VLG-246	VSS-246	130 lbs.	VLG-306	VSS-306	160 lbs.	VLG-366	VSS-366	190 lbs.
84"	(2134)	VLG-247	VSS-247	150 lbs.	VLG-307	VSS-307	185 lbs.	VLG-367	VSS-367	220 lbs.
96"	(2438)	VLG-248	VSS-248	170 lbs.	VLG-308	VSS-308	210 lbs.	VLG-368	VSS-368	250 lbs.
1[illegible]	(3046)	VLG-2410	VSS-2410	195 lbs.	VLG-3010	VSS-3010	260 lbs.	VLG-3610	VSS-3610	298 lbs.
44[illegible]	(3656)	VLG-2412	VSS-2412	220 lbs.	VLG-3012	VSS-3012	300 lbs.	VLG-3612	VSS-3612	340 lbs.

QUALITY

TABCO

TABCO is constantly engaged in a program of improving their products. Therefore we reserve the right to

©AUGUST 1987

Tables Mfg. Inc.
P.O. BOX 447, KAUFMAN, TEXAS 75142-0447

Cini-Little

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

Item 019

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

Stainless Steel

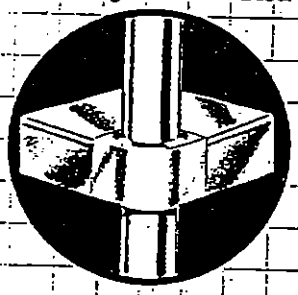
TABCO Mixer Table

Budget Series

Introducing THE EDGE for SPEC-LINE STYLING

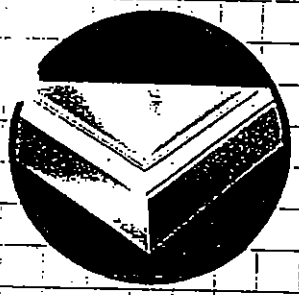
19

FEATURING **Adjustable Undershelf**

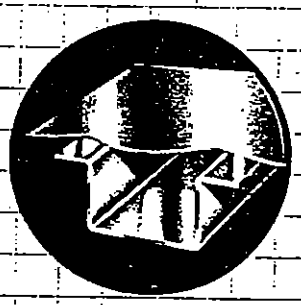


Die cast *LEG CLAMP* secured to shelf eliminates unsightly nuts and bolts.

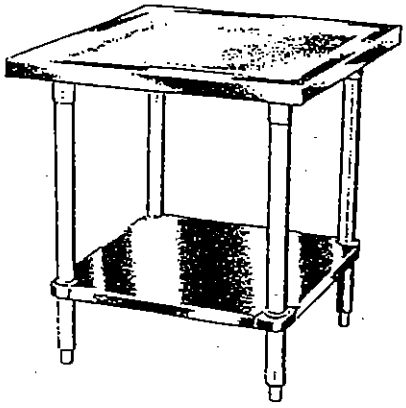
New!



No drip... *DIE FORMED EDGE* offers the ultimate in design and function!



Stud-welded *HAT SECTION* reinforces and maintains level working surface.



AG-MT-300

- Stainless Steel Top Type "430" Series
- Galvanized Legs and Gussets
- Galvanized Undershelf

SPEC-LINE STYLING Offers You ....

No-Drip Countertop Edge:
Functional and versatile, eliminates liquid spillage.

Standardization:
Assures greater economy by using engineered state-of-the-art tooling.

Square Edge Flush-Fit Design:
Fulfills the demanding installation requirement of the "e between."

Bold Eye-Appeal:
Offers THE EDGE which satisfies the institutional custom one-of-a-kind installation requirement.

TABCO **Tables Mfg. Inc.**
P.O. BOX 447 KAUFMAN, TEXAS 75142-0447

NSF

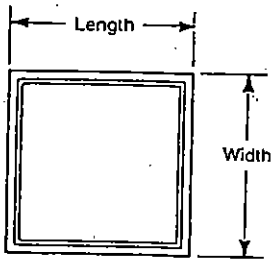
Cini-Little

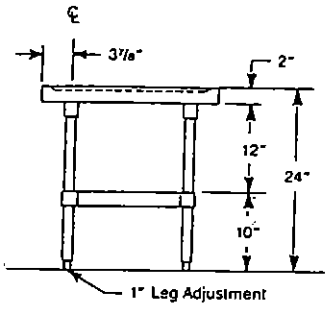
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 019

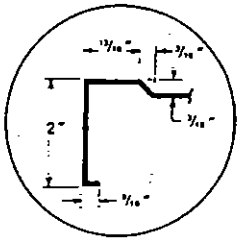
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

TABCO SPECIFICATIONS





THE EDGE



All Dimensions are Typical (tol ± .500")

NSF

Choose The Size To Fit Your Requirements!

DESIGN:

- Top is furnished with a 2" × 1" square die embossed NO-DRIP countertop offset edge with a ½" return on 4 sides.
- Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts.
- Undershelf is adjustable.

CONSTRUCTION:

- All heli-arc welded.
- Entire top mechanically polished to a satin finish.
- Top is sound deadened.
- Stud-welded hat section reinforces and maintains level working surface.
- Gussets welded to support hat sections.

MATERIAL:

TOP:
- 18 gauge stainless steel type "430" series.
- Galvanized understructure.

SHELF:
AG SERIES: • 16 gauge galvanized steel.
SAG SERIES: • 18 gauge stainless steel.

LEGS:
AG SERIES:
- 1⅝" diameter, 16 gauge tubular galvanized steel.
- Galvanized steel gussets.
- 1" adjustable PLASTIC bullet feet.

SAG SERIES:
- 1⅝" diameter, 16 gauge tubular stainless steel.
- Stainless steel gussets.
- 1" adjustable METAL bullet feet.

The Most Comprehensive Line In The Industry

SIZE	MODEL #	MODEL #	WT
24 × 24	AG – MT – 242	SAG – MT – 242	50 lbs.
24 × 30	AG – MT – 302	SAG – MT – 302	58 lbs.
30 × 30	AG – MT – 300	SAG – MT – 300	66 lbs.
30 × 36	AG – MT – 303	SAG – MT – 303	72 lbs.
36 × 36	AG – MT – 363	SAG – MT – 363	78 lbs.

QUALITY
TABCO
TABCO is constantly engaged in a program of improving their products. Therefore we reserve the right to

©FEBRUARY, 1989

Tables Mfg. Inc.

Cini-Little

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

Item 020

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

FEB-03-1999 13:04 INTERMETRO INDUSTRIES 800 433 2232 P.001

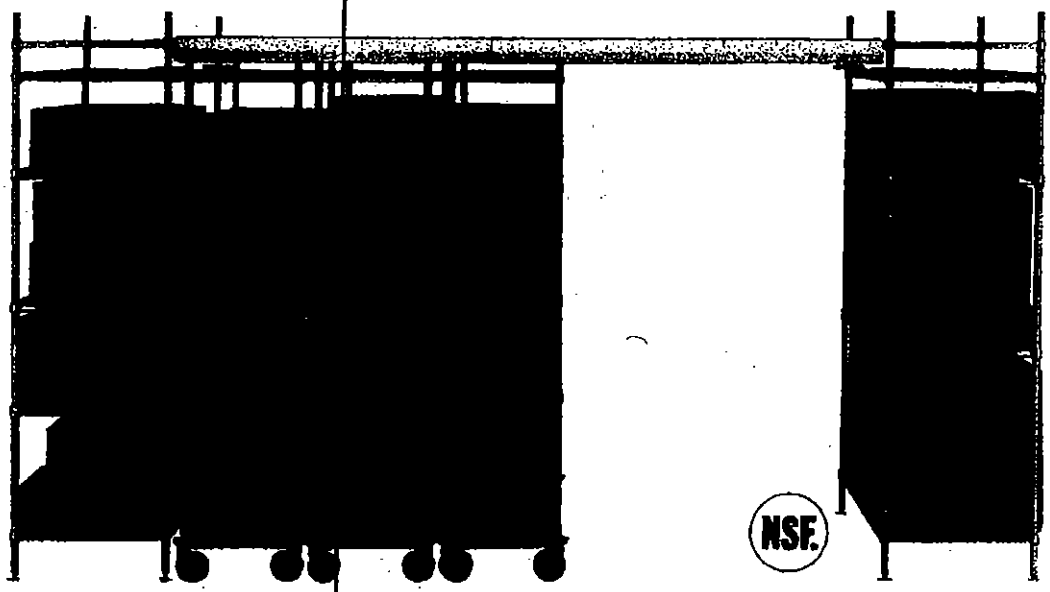
20

METRO

Item# _____

From: Lora at Metro

Job _____



TOP-TRACK HIGH DENSITY STORAGE SYSTEMS

FOR SUPER ERECTA AND SUPER ADJUSTABLE SUPER ERECTA SYSTEMS

- **High-Density/Cost-Effective Storage:** Mobile units are positioned between stationary units, and only a single aisle, which can be opened between any two units as needed, is required. This efficient utilization of space addresses the storage needs of growing operations, and may eliminate the need for facility expansion.
- **Super Adjustable:** For maximum storable density, Top Track can be configured using Super Adjustable Super Erecta shelves. These shelves feature shelf corners with a quick release lever that holds secure. Shelves can be rapidly adjusted, without the use of tools, to meet changing storage needs.
- **Easy Assembly/Cost-Saving Installation:** Units are easily assembled. The track does not require drilling or bolting to the floor as do most "floor-mounted" systems, saving time and money.
- **Versatile:** Super Erecta and Super Adjustable shelves are offered in various widths and lengths to fit any size area. Shelves are available in Brite™, chrome, and Metroseal II finishes. Super Erecta shelves are also available in stainless steel.
- **Sanitary and Safe:** Rollers guided by the overhead track eliminate dirt and debris accumulation and other sanitation problems often associated with floor-mounted track systems. Also, this overhead system allows for an unobstructed walking area within the system.
- **Accessible:** Unobstructed floor area within the system promotes easy aisle access for utility carts, simplifying material handling tasks.

METRO

InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705

Copyright © 1997 InterMetro Industries Corp.

METRO

Top-Track™ High-Density Storage Systems

11.12

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

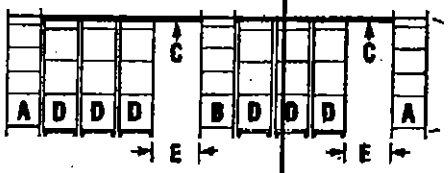
Job_____

TOP-TRACK™ HIGH-DENSITY STORAGE SYSYTEM

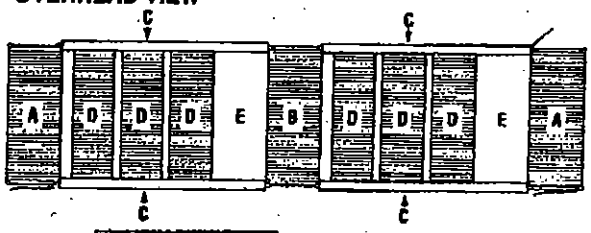
METRO

Top-Track™ High-Density Storage Systems

FRONT VIEW



OVERHEAD VIEW



Close-up of Roller Assembly in Overhead Track

SYSTEM COMPONENTS
A = Stationary End Units
B = Stationary Intermediate Unit (Optional)
C = Track Set
D = Mobile Units
E = Open Aisle

STATIONARY END UNIT KITS	Shelf Width (in.)	(mm)	Chrome-Plated	Metroseal II	Stainless Steel
Includes hardware necessary for connecting stationary end units to track. **ONE KIT IS REQUIRED PER SINGLE SYSTEM. SHELVES AND POSTS SOLD SEPARATELY.** 86" posts required.	18	455	TTE3C	TTE3K2	TTE3S
	21	530	TTE4C	TTE4K2	TTE4S
	24	610	TTE5C	TTE5K2	TTE5S
	30	760	TTE6C	TTE6K2	-
	36	910	TTE7C	TTE7K2	-

STATIONARY INTERMEDIATE UNIT KITS	Shelf Width (in.)	(mm)	Chrome-Plated	Metroseal II	Stainless Steel
Includes hardware necessary for connecting intermediate unit to track on both sides. **SHELVES AND POSTS SOLD SEPARATELY.** 86" posts required.	18	455	TTA3C	TTA3K2	TTA3S
	21	530	TTA4C	TTA4K2	TTA4S
	24	610	TTA5C	TTA5K2	TTA5S
	30	760	TTA6C	TTA6K2	-
	36	910	TTA7C	TTA7K2	-

TRACK SETS	6' (1830mm)	7' (2135mm)	8' (2440mm)	9' (2745mm)	10' (3050mm)	11' (3355mm)	12' (3660mm)	13' (3965mm)
Includes necessary sections of track for assembling track runs of 6'-21' (1830-6405mm). For track sizes within the even 1-foot increments, round up to the next foot.	TTS6N	TTS7N	TTS8N	TTS9N	TTS10N	TTS11N	TTS12N	TTS13N
	14' (4270mm)	15' (4575mm)	16' (4880mm)	17' (5185mm)	18' (5490mm)	19' (5795mm)	20' (6100mm)	21' (6405mm)
	TTS14N	TTS15N	TTS16N	TTS17N	TTS18N	TTS19N	TTS20N	TTS21N

MOBILE UNIT KITS	Shelf Width (in.)	(mm)	Chrome-Plated	Metroseal II	Stainless Steel
One kit required per mobile unit. Kit includes posts, casters/caster channels, donut bumpers, and roller bearing assemblies. **SHELVES SOLD SEPARATELY.**	18	455	TTM3AC	TTM3AK2	TTM3AS
	21	530	TTM4AC	TTM4AK2	TTM4AS
	24	610	TTM5AC	TTM5AK2	TTM5AS
	30	760	TTM6AC	TTM6AK2	-
	36	910	TTM7AC	TTM7AK2	-

NOTES:
1. The stationary end and intermediate units must have a minimum of four shelves.
2. The standard Top-Track™ system requires the use of 86" (2184mm) posts (i.e., 86P, 86PK or 86PS) on the stationary end and intermediate units. Posts and shelves for the stationary end and intermediate units are sold separately.
3. The mobile unit kit includes special 74" (1880mm) posts with casters. Shelves for mobile units are sold separately.
4. Recommended maximum load rating for a mobile unit is 900 lbs. (400kg). Floor should be level, smooth, and free from large cracks and raised obstacles.
5. Under normal conditions, an aisle width of 30"–36" (762–914mm) is recommended. The storage of very large objects within the system, however, may require an aisle width larger than 36" (914mm).
6. A stationary intermediate unit is required when track length exceeds 21 feet (6401mm). A stationary intermediate unit may be used at the discretion of the user when track lengths are less than 21 feet (6401mm).

METRO
InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705

For Product Information, call 1-800-433-2232.

L.12

Job_____

TOP-TRACK™ HIGH DENSITY STORAGE SYSTEMS

METRO

SPECIFICATIONS

- **Track & Joining Channel:** Aluminum extrusion 6063-T6.
- **Roller Assembly:** 18-8 stainless steel hardware with nylon roller.
- **Casters:**
  For applications where brite or chrome finishes are acceptable: 5" (127mm) polyolefin wheel with offset rigid horn, ball bearings in axle, nickel-plated, pre-lubricated.
- **For applications where Metroseal II™ and stainless steel are required:** 5" (127mm) polyolefin wheel with offset stainless steel rigid horn, stainless steel ball bearings in axle, pre-lubricated.

Workable Configurations of Mobile Units Based on Various Track Lengths and Desired Aisle Sizes

	Nominal Aisle Size= 30" (760mm)					Nominal Aisle Size= 33" (838mm)					Nominal Aisle Size= 36" (914mm)				
	No. Mobile Units (Note 1)			Actual Aisle Size		No. Mobile Units (Note 1)			Actual Aisle Size		No. Mobile Units (Note 1)			Actual Aisle Size	
Length of Track	18" (455mm)	21" (530mm)	24" (610mm)	(in.)	(mm)	18" (455mm)	21" (530mm)	24" (610mm)	(in.)	(mm)	18" (455mm)	21" (530mm)	24" (610mm)	(in.)	(mm)
6	2			31⅛	800	2			31⅛	800					
7			2	31½	800			2	31⅛	800		2		37¼	952
8	1	2		29¼	749	2	1		32¼	819	3			35¼	895
9			3	29¼	749		1	2	32¼	819	1		2	35¼	895
10	2	1	1	30	762	3		1	33	838	3	1		36	914
11		1	3	30	762		2	2	33	838		3	1	36	914
12	1	4		30¾	781	2	3		33¾	857	3	2		36¾	933
13		2	3	30¾	781		3	2	33¾	857		4	1	36¾	933
14	1	5		31⅛	800	2	4		34⅛	876			5	36¾	933
15	4	3		29¼	749	5	2		32¼	819	6	1		35¼	895
16	8			30	762	1	6		32¼	819	2	5		35¼	895
17	4	4		30	762	5	3		33	838	7		1	36	914
18		8		30	762	1	7		33	838	2	6		36	914
19	2		6	30	762	2	1	5	33	838	3		5	36	914
20			8	30	762		1	7	33	838		2	6	36	914
21						5	5		34⅛	876	6	4		37½	952

NOTE 1: Actual overall width of nominal 18" (455mm), 21" (530mm), and 24" (610mm) wide mobile units is 20¼" (514mm), 23¼" (590mm) and 26¼" (667mm). The number of mobile units here applies to individual units in a single system, and sets of units (two mobile units tied back-to-back) in a double deep system.
NOTE 2: In confined spaces, usable space for the Top-Track installation should be determined by deducting 4" (102mm) from the overall measured space. This allows for variables such as building tolerances.

EXAMPLE

Selection Criteria:

Actual track length required = 17'3" (5228mm). Aisle width must be in 30-36" (762-914mm) range.

Selection of Mobile Units:

	Nominal 30" (760mm) Aisle			Nominal 33" (838mm) Aisle		
	18" (455mm)	21" (530mm)	24" (610mm)	18" (455mm)	21" (530mm)	24" (610mm)
17' (5185mm)	4	4		5	3	

Other selections would produce a movable aisle outside the 30-36" (762-914mm) range.

For selection and ordering purposes, use the Top-Track™ Selection Guide in conjunction with the catalog sheet and price list.

Beyond the standard configurations mentioned above, **custom Top-Track capabilities include:**

- Attaching one end of the track to a wall in a single or double deep installation.
- Tying together a cluster of two mobile units (i.e., side-to-side) in a single system, or four mobile units in a double deep system.
- Using Metro® Super Wide™ shelves of 30" (762mm) and 36" (914mm) widths.
- A taller installation up to a maximum height of 8' (2438mm) (i.e., 86" (2184mm)-high posts in the stationary end units).
- Metroseal II and stainless steel Top-Track components for the double deep application.

Contact the factory for details.

Top-Track™ High-Density Storage Systems

METRO

InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705

L02-039
Rev. 11/97 BJ
Printed in U.S.A.

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

Cini-Little

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

Item 020

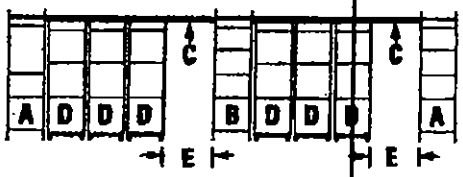
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

METRO

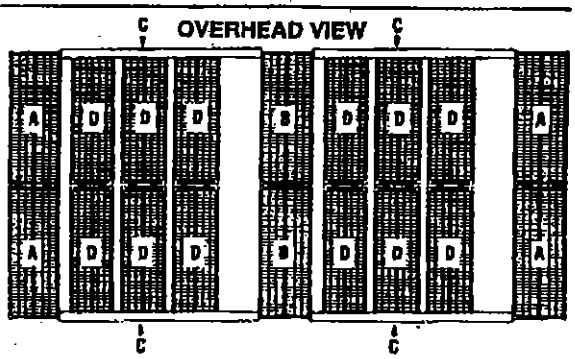
Job _____

TOP-TRACK™ HIGH-DENSITY STORAGE SYSYTEM

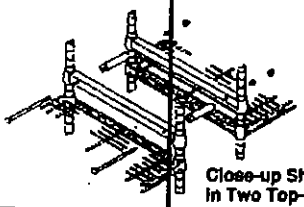
FRONT VIEW



OVERHEAD VIEW



SYSTEM COMPONENTS
- A = Stationary End Units
- B = Stationary Intermediate Unit (Optional)
- C = Track Set
- D = Mobile Units
- E = Open Aisle



Close-up Showing Shelving Units Connected End-to-End in Two Top-Track™ Systems

STATIONARY END UNIT KITS

Includes hardware necessary for connecting stationary end units in Double Deep systems and connecting to an overhead track set. **ONE KIT IS REQUIRED FOR THE ENTIRE DOUBLE DEEP CONFIGURATION. SHELVES AND POSTS SOLD SEPARATELY.** 86" posts required.

Shelf Width (in.)	(mm)	Chrome-Plated
18	455	LTTE3C
21	530	LTTE4C
24	610	LTTE5C
30	760	LTTE6C
36	910	LTTE7C

STATIONARY INTERMEDIATE UNIT KITS

Includes hardware necessary for connecting intermediate stationary units in Double Deep systems and connecting to an overhead track set on each side. **ONE KIT IS REQUIRED FOR INTERMEDIATE UNITS CONNECTED END-TO-END. SHELVES AND POSTS SOLD SEPARATELY.** 86" posts required.

Shelf Width (in.)	(mm)	Chrome-Plated
18	455	LTTA3C
21	530	LTTA4C
24	610	LTTA5C
30	760	LTTA6C
36	910	LTTA7C

TRACK SETS

Includes necessary sections of track for assembling track runs of 6'-21' (1830-6405mm). For track sizes within the even 1-foot increments, round up to the nearest foot. **ONLY ONE TRACK SET IS REQUIRED BETWEEN STATIONARY UNITS.**

6' (1830mm)	7' (2135mm)	8' (2440mm)	9' (2745mm)	10' (3050mm)	11' (3355mm)	12' (3660mm)	13' (3965mm)
TTS6N	TTS7N	TTS8N	TTS9N	TTS10N	TTS11N	TTS12N	TTS13N

14' (4270mm)	15' (4575mm)	16' (4880mm)	17' (5185mm)	18' (5490mm)	19' (5795mm)	20' (6100mm)	21' (6405mm)
TTS14N	TTS15N	TTS16N	TTS117N	TTS18N	TTS19N	TTS20N	TTS21N

MOBILE UNIT KITS

Includes the necessary posts, casters, caster channels, donut bumpers, roller bearing assemblies, and tie-together hardware to connect two mobile units together (i.e., one in each system). **SHELVES SOLD SEPARATELY.**

Shelf Width (in.)	(mm)	Chrome-Plated
18	455	LTTM3AC
21	530	LTTM4AC
24	610	LTTM5AC
30	760	LTTM6AC
36	910	LTTM7AC

NOTES:
1. Each stationary end and intermediate unit must have a minimum of four shelves. For all Super Adjustable applications, the top and bottom shelves are to be non "quick adjust" Super Erecta shelves.
2. The standard Double Deep Top-Track™ systems require the use of 68" (2184mm) posts (i.e., 86P) on the stationary end and intermediate units. Posts and shelves for the stationary end and intermediate units are sold separately.
3. The mobile unit kits include special 74" (1880mm) posts with casters. Shelves for mobile units are sold separately. For all Super Adjustable application, the top and bottom shelves are to be non quick adjust Super Erecta shelves.
4. Under normal conditions, an aisle width of 30"-36" (762-914mm) is recommended. The storage of very large objects within the system, however, may require an aisle width larger than 36" (914mm).
5. Two intermediate shelving units connected end-to-end are required when the track length exceeds 21 feet (6401mm). Stationary intermediate shelving units may be used at the discretion of the user when track lengths are less than 21 feet (6401mm).
6. The maximum Double Deep system configuration is 105" (3202mm) (e.g., two systems, each having 60" (1525mm) long shelves, plus 6" (152mm) for Top-Track components).
7. Ease of rollability for the mobile units is an important consideration in evaluating Top-Track as a possible storage alternative. The floor should be level, smooth, and free from large cracks and raised obstacles. Two mobile shelving units connected end-to-end and loaded with between 800 to 1200 lbs. (365-550kg) will require a human effort range (in lbs. of human force) of between 18-24lbs. (8-11kg) to move the unit from a complete stop. An average person will perceive this as acceptable effort levels.
8. Mobile units should have the top shelf positioned as close as possible to the track.

METRO

InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705

For Product Information, call 1-800-433-2232.

METRO

Double Deep Top-Track™ High-Density Storage Systems

Cini-Little

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

Item 021

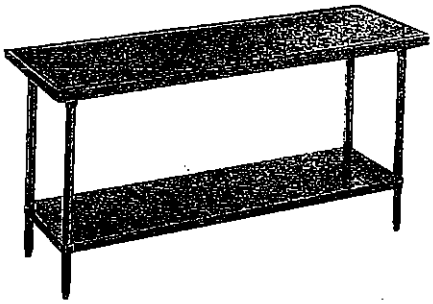
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

ADVANCE TABCO

STAINLESS STEEL

WORK TABLES

Spec-Line Series - Flat Top - UNDERSHELF Style

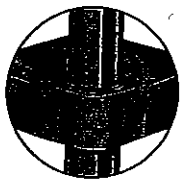


NSF

Item #: _____

Model #: _____

Project #: _____



Featuring as Standard:
"THE PROVEN"
ORIGINAL ADVANCE TABCO
Adjustable Undershelf with Die Cast Leg Clamp

FEATURES:

Top is furnished with a 2" x 1" square die embossed NO-DRIP countertop edge with a 1/2" return on 4 sides.

24" wide tables supplied with TWO hat channels stud welded to reinforce and maintain a level working surface. 30" and 36" wide tables supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts & bolts. Undershelf is adjustable.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish. Countertop edge polished to a MIRROR finish.

Top is sound deadened.

Stud welded hat section reinforces and maintains a level working surface.

Gussets welded to support hat sections.

MATERIAL:

VSS-SERIES: Stainless Steel Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.
SHELF: 18 gauge stainless steel.
LEGS: 1 5/8" diameter tubular stainless steel.
Stainless steel gussets.
1" adjustable metal bullet feet.

VLG-SERIES: Galvanized Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.
SHELF: 18 gauge galvanized steel.
LEGS: 1 5/8" diameter tubular galvanized steel.
Galvanized steel gussets.
1" adjustable metal bullet feet.

Stainless Steel Legs & Undershelf					
24" Wide	Qty.	30" Wide	Qty.	36" Wide	Qty.
VSS-240		VSS-300			
VSS-242		VSS-302			
VSS-243		VSS-303		VSS-363	
VSS-244		VSS-304		VSS-364	
VSS-245		VSS-305		VSS-365	
VSS-246		VSS-306		VSS-366	
VSS-247		VSS-307		VSS-367	
VSS-248		VSS-308		VSS-368	
VSS-249		VSS-309		VSS-369	
VSS-2410		VSS-3010		VSS-3610	
VSS-2411		VSS-3011		VSS-3611	
VSS-2412		VSS-3012		VSS-3612	

Galvanized Legs & Undershelf					
24" Wide	Qty.	30" Wide	Qty.	36" Wide	Qty.
VLG-240		VLG-300			
VLG-242		VLG-302			
VLG-243		VLG-303		VLG-363	
VLG-244		VLG-304		VLG-364	
VLG-245		VLG-305		VLG-365	
VLG-246		VLG-306		VLG-366	
VLG-247		VLG-307		VLG-367	
VLG-248		VLG-308		VLG-368	
VLG-249		VLG-309		VLG-369	
VLG-2410		VLG-3010		VLG-3610	
VLG-2411		VLG-3011		VLG-3611	
VLG-2412		VLG-3012		VLG-3612	

OPTIONAL ACCESSORIES	Model #	Qty
Drawer		
Lock		
Sink		
Casters		
Shelving		
Duplex Recept.		
16 Ga. S/S 304 Legs		

ADVANCE TABCO

NEW YORK (800) 645-3166 Fax: (516) 242-6900
GEORGIA (800) 832-1218 Fax: (770) 775-5625
TEXAS (800) 527-0353 Fax: (972) 932-4795
NEVADA (800) 446-8684 Fax: (775) 972-1578

200 Heartland Boulevard, Edgewood, NY 11717-8380
e-mail: advancetabco@advancetabco.com www.advancetabco.com

Cini-Little

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

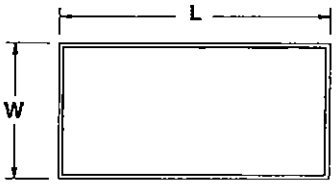
Item 021

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

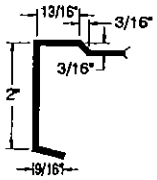
DETAILS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

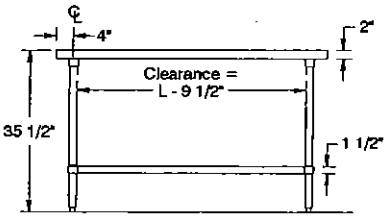
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

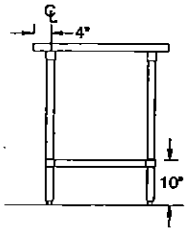


COUNTERTOP EDGE DETAIL

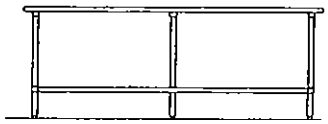


VSS & VLG Series
UNDERSHELF Style
FLAT TOP





Finished size of undershelf = Length minus 5 3/4"
Width minus 5 3/4"



Units 8 ft. and larger are furnished with six (6) legs

VSS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	VSS-240	49 lbs.	VSS-300	65 lbs.		
24"	VSS-242	31 lbs.	VSS-302	55 lbs.		
36"	VSS-243	64 lbs.	VSS-303	72 lbs.	VSS-363	88 lbs.
48"	VSS-244	79 lbs.	VSS-304	89 lbs.	VSS-364	98 lbs.
60"	VSS-245	92 lbs.	VSS-305	107 lbs.	VSS-365	118 lbs.
72"	VSS-246	109 lbs.	VSS-306	125 lbs.	VSS-366	138 lbs.
84"	VSS-247	130 lbs.	VSS-307	148 lbs.	VSS-367	164 lbs.
96"	VSS-248	145 lbs.	VSS-308	166 lbs.	VSS-368	184 lbs.
108"	VSS-249	161 lbs.	VSS-309	176 lbs.	VSS-369	190 lbs.
120"	VSS-2410	261 lbs.	VSS-3010	287 lbs.	VSS-3610	308 lbs.
132"	VSS-2411	293 lbs.	VSS-3011	324 lbs.	VSS-3611	358 lbs.
144"	VSS-2412	308 lbs.	VSS-3012	339 lbs.	VSS-3612	373 lbs.

VLG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	VLG-240	49 lbs.	VLG-300	65 lbs.		
24"	VLG-242	31 lbs.	VLG-302	55 lbs.		
36"	VLG-243	64 lbs.	VLG-303	72 lbs.	VLG-363	88 lbs.
48"	VLG-244	79 lbs.	VLG-304	89 lbs.	VLG-364	98 lbs.
60"	VLG-245	92 lbs.	VLG-305	107 lbs.	VLG-365	118 lbs.
72"	VLG-246	109 lbs.	VLG-306	125 lbs.	VLG-366	138 lbs.
84"	VLG-247	130 lbs.	VLG-307	148 lbs.	VLG-367	164 lbs.
96"	VLG-248	145 lbs.	VLG-308	166 lbs.	VLG-368	184 lbs.
108"	VLG-249	161 lbs.	VLG-309	176 lbs.	VLG-369	190 lbs.
120"	VLG-2410	261 lbs.	VLG-3010	287 lbs.	VLG-3610	308 lbs.
132"	VLG-2411	293 lbs.	VLG-3011	324 lbs.	VLG-3611	358 lbs.
144"	VLG-2412	308 lbs.	VLG-3012	339 lbs.	VLG-3612	373 lbs.

ADVANCE TABCO
200 Heartland Boulevard, Edgewood, NY 11717-8380

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.
© ADVANCE TABCO, JANUARY 1999

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

HOBART
FOOD EQUIPMENT

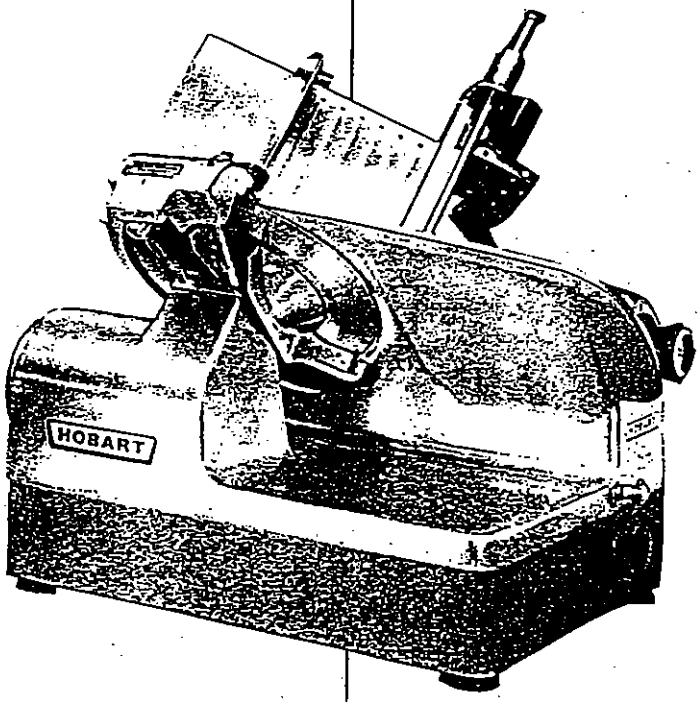
22

1712E SLICER

AUTOMATIC... EASIER OPERATION, ADJUSTMENT SHARPENING AND CLEANING

- **Two Speed Automatic Slicing** — Designed to meet your needs and method of operation.
- **Consistent Cuts** — Index mechanism design eliminates backlash and holds thickness setting.
- **Top Mounted Sharpener** — Simple to use sharpener flips into position for sharpening, then flips back into storage position easily. Lifts off for fast cleaning.
- **Knife Ring Guard** — Non-removable, stainless steel knife ring guard protects knife during cleaning and operation.
- **Easy To Remove Top Knife Cover** — Lift one lever to remove. Simplifies cleaning procedure.
- **Stainless Steel Deflector** — Easy to remove for cleaning.
- **Hobart Designed Motor** — Powerful ½ hp motor boosts productivity.
- **Carriage Roller Bearing** — Designed for smooth easy manual operation.
- **Lubrication Reservoir and Wick** — Carriage slide rod stays lubricated longer.
- **Exclusive Stay Sharp™ Cast Stainless Steel Knife** — Hobart built to hold the cutting edge longer, requires fewer sharpenings and lasts longer.
- **Direct Drive All-Gear Transmission** — No belts or chains that stall or slip.
- **Front Mounted Pusher Plate** — Easier to reach and use.
- **One-Piece Burnished Aluminum Base** — Eliminates cracks and crevices. Makes clean-up fast and easy.
- **NSF, UL and USDA Listed.**

Specifications, Details and Dimensions on Reverse Side.



Cini•Little

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

Item 022

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

1712E SLICER

HOBART FOOD EQUIPMENT

SPECIFICATIONS Listed by Underwriters Laboratories Inc and by National Sanitation Foundation. USDA Listed

MOTOR: ½ HP, permanently lubricated ball bearings, totally enclosed integral with slicer. Single phase capacitor-start induction run.

ELECTRICAL SPECIFICATIONS: Furnished in electrical specifications of 115-60-1, 230-60-1—UL Listed. Also available in 115-50-1, 220-50-1, 240-50-1—Not submitted for UL Listing.

SWITCH: Water protected double pole toggle type, operated by a push-pull rod. Neon pilot light illuminates ON-OFF knob when power is on.

CORD AND PLUG: 6-foot three wire power supply cord for grounding receptacle. Plug not furnished on export models.

KNIFE DRIVE: Spiral gear, polished worm meshing with aluminium-bronze worm wheel assures quiet operation and long life. Knife speed — 360 RPM.

CARRIAGE DRIVE: Gear driven by slicer [illegible]. Two speeds provided by diving key transmission. High speed, 51 strokes per minute for greater capacity - low speed, 36 strokes per minute. Carriage can be instantaneously disengaged from power drive, whether slicer is [illegible] or not. Speed selector is located at [illegible] of machine. Speed can be changed with slicer motor on or off.

BEARINGS: Bearings are either lubricated by oil pump or are self-lubricating. Slide rod bearings are self-aligning and feature an oil reservoir.

KNIFE: Hobart Stay-Sharp, cast solid Stainless Steel, 11¾" diameter with sanitary hub. Knife is protected by a permanently mounted ring guard. The stainless steel knife cover provides easy access for cleaning. Gauge plate protects knife edge when indicator is at zero.

KNIFE SHARPENER: Two stone sharpener and hone is quickly removable and top mounted with the ring guard. Sharpener lifts up and drops into the sharpening position for use. The unit returns to storage position without removal. When sharpener is removed for cleaning, knife edge is shielded.

POSITIVE ANGLE CARRIAGE: Angle feed enables operator to slice without manual feed. Stainless steel carriage readily removable for cleaning. Carriage has a 12" travel under power and 14" manual travel.

CAPACITY: The carriage will take food up to 12" in width ... or 7½" in diameter.

FEED GRIP: Chrome-plated cast iron. Grip swings out of way when not in use. Two removable prongs are provided on back side which can be pressure-applied into odd-shaped products.

ADJUSTABLE STAINLESS STEEL FENCE: Stainless Steel Fence can be set for any width of product, preventing it from rolling on the carriage during the automatic operation of the slicer. This device assures uniform slicing and straight feeding of the product in high speed. Up to 3 fences can be used to provide chutes for production slicing of meats or vegetables such as onions for onion rings, oranges, and many other food products. One fence furnished.

GAUGE PLATE: Gauge plate is a heavy aluminum casting, with a laminated stainless steel ribbed face for smoother feeding. It is exceptionally rigid, to provide close control of slice. It can be adjusted to cut any thickness of slice – up to 1¼ inches.

SANITARY FEATURES: Exceptionally easy to clean. All surfaces are durable and smooth, presenting no holes or crevices in which food can lodge. No tools are required for removal of the carriage and knife cover for thorough cleaning of the slicer. Lift lever facilitates raising and secures slicer in tilted position for cleaning beneath the machine. The top cover is quickly removed with a quarter turn of handle.

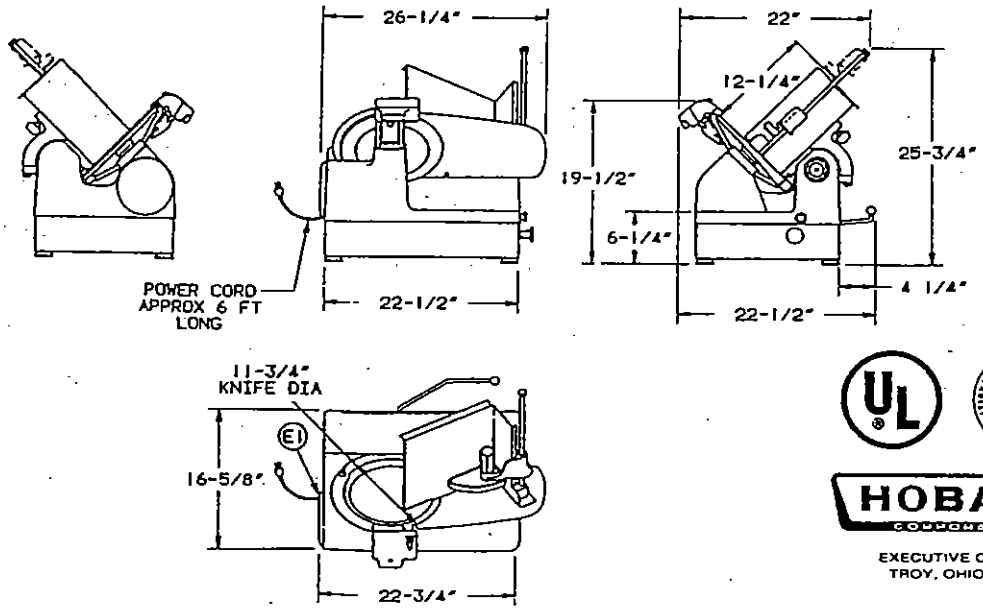
FINISH: The knife, knife cover, guage plate and carriage are stainless steel. The platter area is burnished aluminum.

OPTIONAL EQUIPMENT: A tubular chute for random slicing of fruits, vegetables and meats is available and can be used in place of the carriage. It is stainless steel and completely sanitary, with no cracks or crevices in the product zone. A heavy-plated plunger is provided with the chute to force-feed products which require it.

WEIGHT: 138 lbs. net ... 168 lbs. approximate shipping weight.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

DETAILS AND DIMENSIONS



HOBART CORPORATION
EXECUTIVE OFFICES
TROY, OHIO 45374

LITHO IN U.S.A. (H-01)

Cini-Little

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

Item 023

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

Qty. _____ **Item No.** _____

HOBART
FOOD EQUIPMENT

6430 • 6460 PEELER

6430 • 6460 PEELER

SAVE TIME
SAVE WORK
SAVE FOOD

Two stainless steel vegetable peelers loaded with features that meet these important kitchen needs . . . speed, no flats or bruising, reduced waste, gentle action. In three minutes or less the Models 6430 and 6460 will peel a full load of potatoes, carrots or other root vegetables.

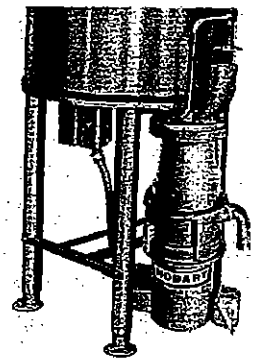
These peelers have a large disc made of durable reinforced plastic—not cast iron—with the abrasive permanently bonded to its surface. Bigger but lighter—actually weighs 48% less than the ordinary cast iron type. No struggling to remove this disc for cleaning.

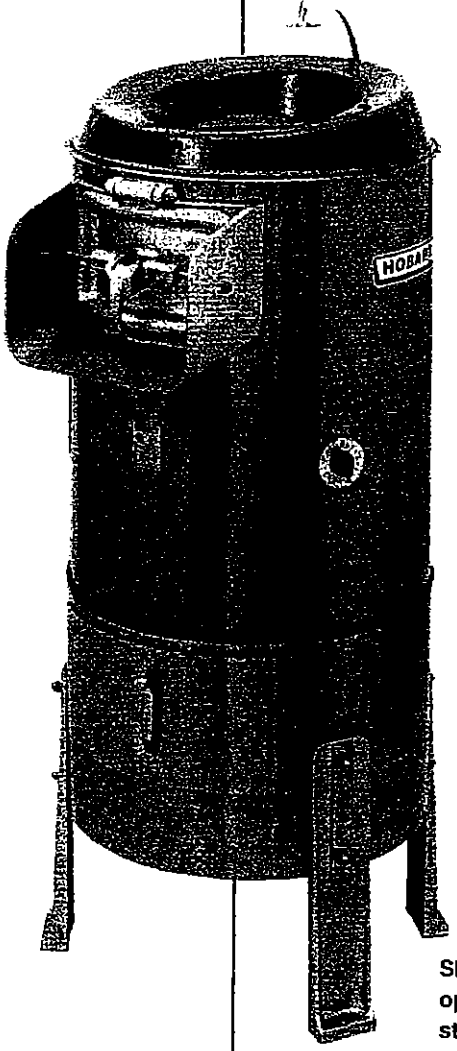
Convenience features, such as built-in peel trap, lock-on hopper cover, adjustable legs, and centralized controls make these Hobart Peelers a must for modern kitchens. Hopper with abrasives permanently bonded to its interior surface, insures constant rotation of vegetables. All combine to let you tailor this peeler to your kitchen needs.

DISPOSER STAND with stainless steel legs and four bolt-down adjustable, leveling feet permit installation of food waste disposer for Hobart Models 6430 & 6460. Permits continuous drain disposal of all peelings. (Peelers with stand, with or without disposer, not submitted for UL listing.) Stand is furnished with solenoid water control valve and air-gap type inlet.

Hobart Model FD2-50 with long upper housing Disposer, in single phase voltages below 250V. Specifically designed for use with the 6430 and 6460 peelers. (See illustration at right.)

Specifications, Details and Dimensions on Reverse Side.





Shown with optional peel strainer and trap.

Cini-Little

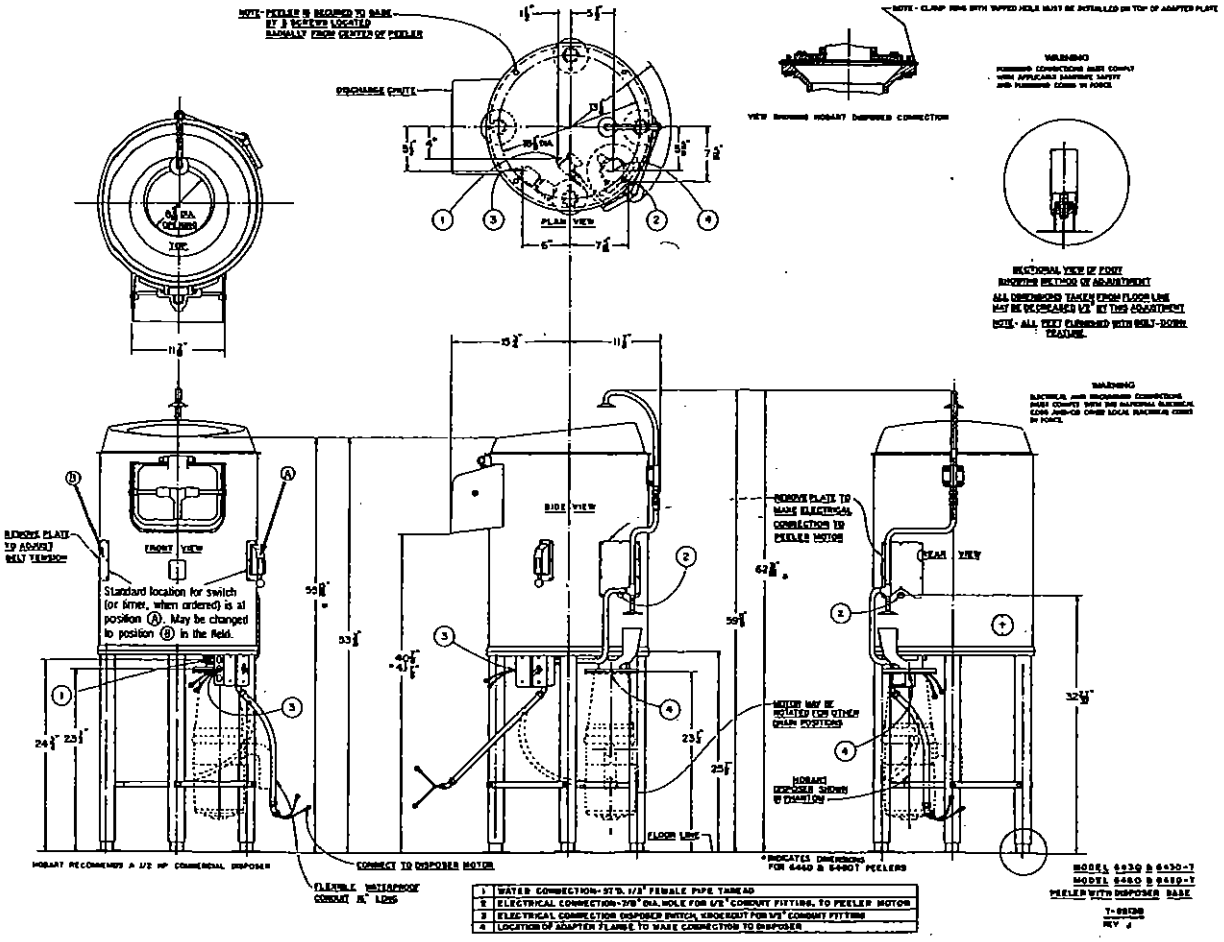
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 023

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

6430 • 6460 PEELER

DETAILS, DIMENSIONS AND CONNECTIONS OF PEELER WITH DISPOSER STAND



Single phase only.
DO NOT use three phase disposers.

6430 —Net Weight of Peeler	—142 lbs.
—Domestic Shipping Weight of Peeler	—147 lbs.
6460 —Net Weight of Peeler	—150 lbs.
—Domestic Shipping Weight of Peeler	—156 lbs.
6430 —Net Weight of Disposer Stand	—58 lbs.
—Domestic Shipping Weight of Disposer Stand	—65 lbs.
6460 —Net Weight of Disposer Stand	—60 lbs.
—Domestic Shipping Weight of Disposer Stand	—70 lbs.

NOTE—Disposer Stand shipped in Carton separate from Peeler

WARNING
ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES IN FORCE. PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY AND PLUMBING CODES IN FORCE.

Cini-Little

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

Item 023

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

6430 • 6460 PEELER

HOBART
FOOD EQUIPMENT

SPECIFICATIONS Listed by Underwriters Laboratories Inc and National Sanitation Foundation

MOTOR: ¾ H.P. Model 6430; 1 H.P. Model 6460. The motor features manual reset overload protection, grease-packed ball bearings, and ventilation within the peeler enclosure. Single phase is capacitor-start, induction run, and three phase is polyphase, squirrel-cage, induction-run type.

ELECTRICAL SPECIFICATIONS: 115/60/1, 200-230/60/1, 200-230/60/3, 460/60/3 UL Listed. 115/50/1, 220-240/50/1, 220-240/50/3, 380-415/50/3—Not submitted for UL Listing.

SWITCH: Manual tumbler type, located on right side of discharge chute as standard. Switch can be relocated to other side of chute if desired.

TIMER—Models 6430T and 6460T: Synchronous 4-minute timer, adjustable for any increments from ½ minute up to 4 minutes, with 15-second markings etched on a large timer dial. This timer is furnished only in single phase specifications as standard.

DRIVE: Multigrip, poly V-belt provides the ect speed reduction between motor and eling disc. Belt adjustment may be accomplished from outside the machine. The stainless steel drive shaft is rigidly mounted on grease-packed ball bearings. Advanced designed triple protection sealing prevents entrance of water into shaft bearings.

PEELER UNIT: Cylindrical construction, heliarc-welded stainless steel with abrasive permanently bonded on interior surface of peeling hopper. A one piece, reinforced plastic molded, lightweight, easily removable, positive locking hopper cover is provided for easy cleaning. Quick-opening-removable aluminum hopper door and positive, cam-type pressure lock. Discharge chute is cast aluminum. To facilitate installation, the peeler unit can be positioned at 90° intervals, in relation to the peel trap unit.

ABRASIVE DISC: An extremely lightweight fiberglass reinforced plastic disc is 20½ inches in diameter. The silicon-carbide abrasive is permanently bonded to the disc, assuring unequaled long service. Disc can be easily and quickly removed for cleaning by removing the lightweight hopper cover. Two angle mounted wipers provide positive movement of waste into the outlet.

OPTIONAL EQUIPMENT:

☐ **PEEL TRAP UNIT:** This unit consists of a base, strainer and legs.

BASE—Constructed with a closed top which prevents moisture from entering motor and drive unit. The sloping bottom insures the diversion of water into a two inch male drain pipe connection.

STRAINER—The standard strainer has a stainless steel front and stainless steel rectangular drawer. The bottom of the drawer is removable for easy cleaning.

LEGS—There are four adjustable cast aluminum legs. The working height of the machine is 37" from the floor to the bottom of the discharge chute. The legs can be adjusted 13/16" to compensate for floor variations.

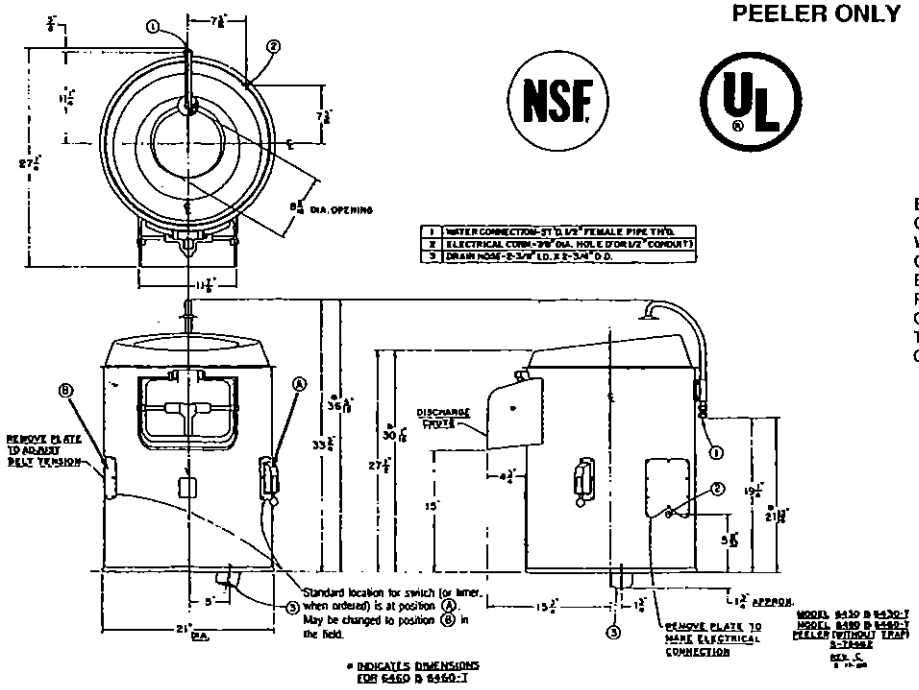
☐ **WATER INLET:** The inlet is the air-gap type, mounted at the rear of the peeler unit at sufficient height to meet plumbing codes. The water from the inlet impinges on the curved surface of the hopper cover to form a fan pattern of water into the unit. This design promotes interior self-cleaning and forms a water curtain which prevents undesirable splash.

WORKING CAPACITY: Model 6430 peels 30-33 pounds in one to three minutes. Model 6460 Peeler peels 50-60 pounds in similar time.

FINISH: Peeler and peel trap unit are #4 polished satin-finished stainless steel. Plastic molded hopper cover is gray. Door and handle, discharge chute, and legs are cast aluminum and ball burnished for durability. Bottom of peeler unit is cushioned in resilient rubber trim molding.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

DETAILS, DIMENSIONS AND CONNECTIONS PEELER ONLY



WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES IN FORCE. PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY AND PLUMBING CODES IN FORCE.

HOBART
CORPORATION

EXECUTIVE OFFICES
TROY, OHIO 45374

Cini-Little

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

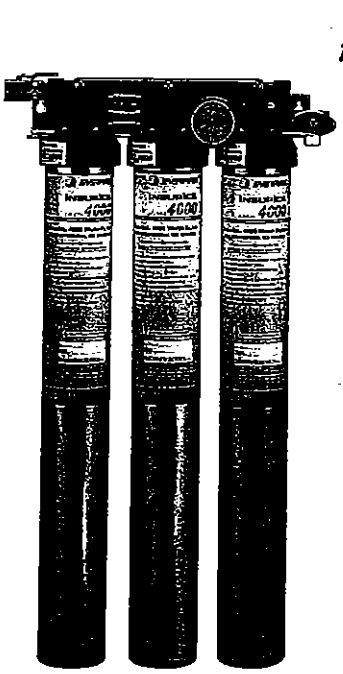
Item 024

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

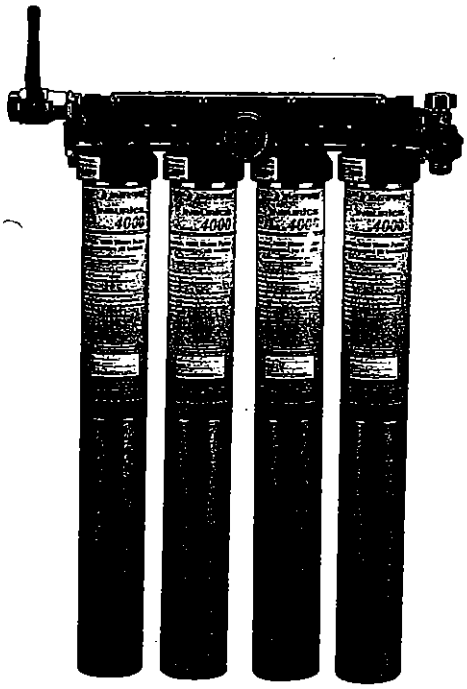
EVERPURE®

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.

Cini-Little

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

Item 024

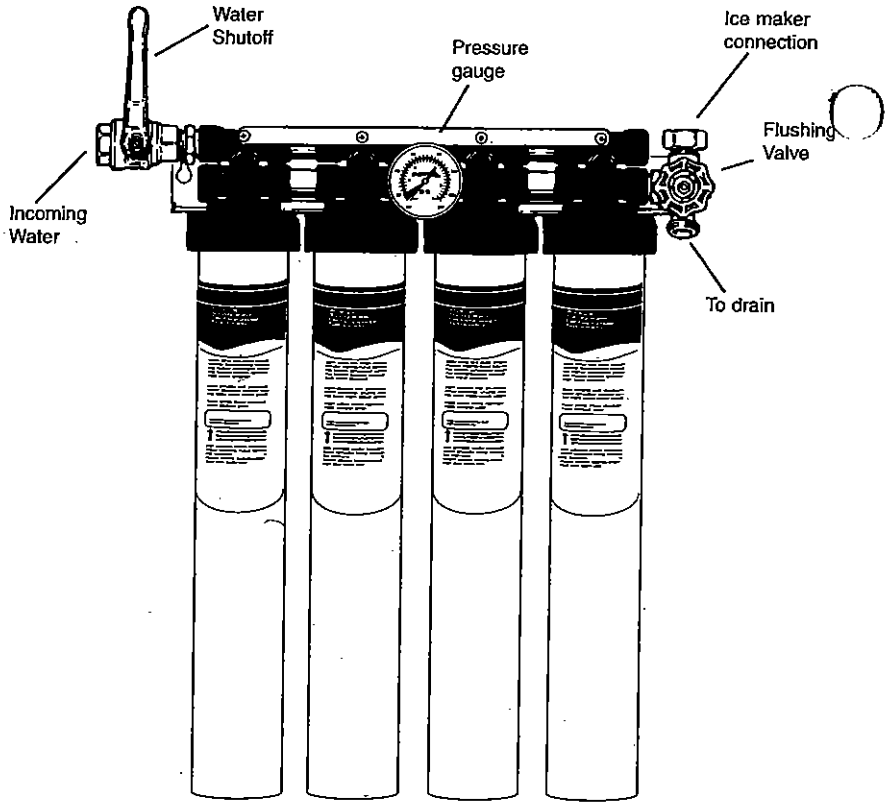
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

SPECIFICATIONS: Triple

Dimensions: 29-1/2"H x 15-1/2"W x 5"D
(includes 2-1/2" for cartridge change)
Inlet valve connection: 1/2" FPT
Service flow rate: Minimum .5 gpm
Maximum 5.0 gpm
Pressure: Minimum 10 psi
Maximum 125 psi (non-shock)
Maximum temperature: 100°F (38°C)
Shipping weight: 23 lbs.
Operating weight: 38 lbs.

SPECIFICATIONS: Quad

Dimensions: 29-1/2"H x 21"W x 5"D
(includes 2-1/2" for cartridge change)
Inlet valve connection: 3/4" FPT
Service flow rate: Minimum .5 gpm
Maximum 7.3 gpm
Pressure: Minimum 10 psi
Maximum 125 psi (non-shock)
Maximum temperature: 100°F (38°C)
Shipping weight: 27 lbs.
Operating weight: 42 lbs.



- quad system illustrated -

LIMITED WARRANTY OF PHYSICAL QUALITY

If, within eighteen months after manufacture or twelve months after purchase (whichever occurs first), any part of Everpure, Inc. manufacture which is returned to its factory, shipping charges prepaid, is found to be defective in material or workmanship in the judgement of Everpure's engineers, Everpure, Inc. will repair or replace such part at no charge, f.o.b., Westmont factory. Everpure, Inc. however, shall not be liable for damages or delays caused by any defective material or workmanship, or by failure of any parts due to normal wear and tear. Everpure, Inc. will not be responsible for products which malfunction due to user neglect or unauthorized modification.
NOTE: Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Similarly, some states do not allow the exclusion or limitation of consequential or incidental damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

NSF

System Tested and Certified by NSF International against ANSI/NSF Standard 42 and 53 for the reduction of:

Standard No. 42: Aesthetic Effects
Chemical Unit
Taste and Odor Reduction
Chlorine Reduction, Class I
Mechanical Filtration Unit
Particulate Reduction, Class I:
99.9+% reduction of particles one-half micron and larger in size
Standard No. 53: Health Effects
Chemical Reduction Unit
Mechanical Filtration Unit
Turbidity Reduction
Cyst Reduction
Asbestos Reduction

Check for compliance with state and local laws and regulations. Do not use with water that is is microbiologically unsafe, or of unknown quality without adequate disinfection before or after the system. May be used with disinfected water where filterable cysts may be present. Systems certified for Cyst reduction may be used with disinfected water that may contain filterable cysts.

EVERPURE®
WATER YOU CAN TRUST.

EVERPURE, INC.
660 Blackhawk Drive
Westmont, IL 60559-9005
Tel (630) 654-4000
FAX (630) 654-1115
Customer Service (800) 323-7873
Technical Service (800) 942-1153

In Europe:
N.V. EVERPURE (EUROPE) S.A.
Research Park, Haasrode
B-3001 Heverlee
Belgium
Tel 32-16-401191
FAX 32-16-402691

In Japan:
EVERPURE JAPAN, INC.
1-8-19, Tsumada Kita,
Atsugi-Shi
Kanagawa 243
Japan
Tel 81-462 (23) 6563
FAX 81-462 (21) 6775

Distributor in Canada:
DANAMARK, LTD.
135 Nuggett Court
Brampton, Ontario
Canada L6T 5H4
Tel (905) 792-2353
(800) 268-5967
FAX (905) 792-2986

©1995/1996/1999 Everpure, Inc.

Moore Part No. 47228 4/99 7006-98

Cini-Little

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

Item 025

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

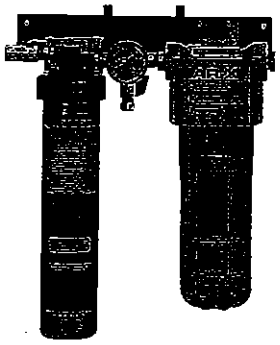
EVERPURE®

KLEENSTEAM®

Model CT for countertop steamers Model AR-X for boiler base steamers

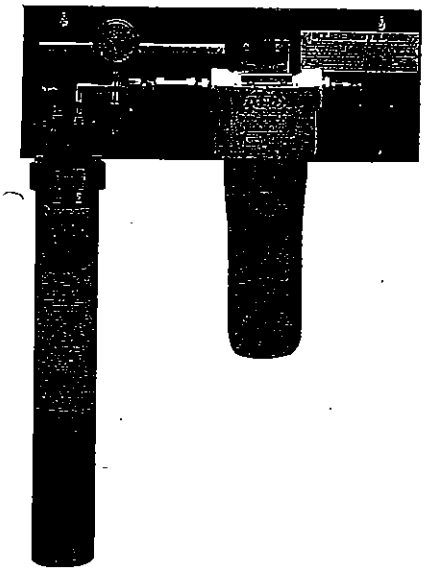
A total system approach for steamers, providing high quality filtered water plus cleaning and deliming capabilities. The Kleensteam system is simple to install, operate and maintain.

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

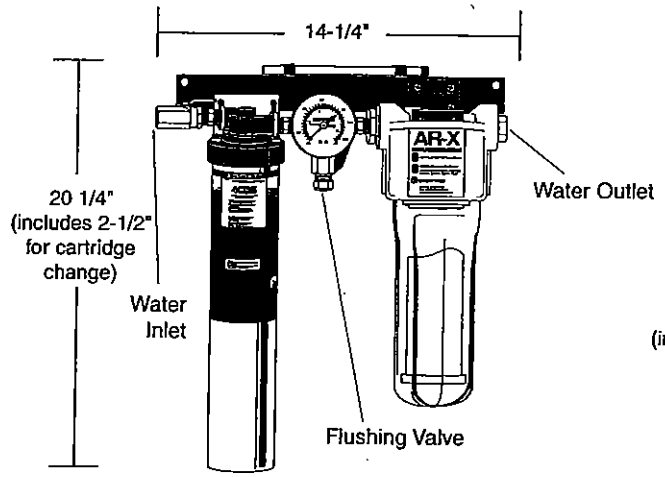
- Change CV or 4CB5 cartridge
  - on a regular 6 month preventative maintenance basis.
  - when the outlet pressure gauge indicates a pressure less than 10 psi *when the system is operating.*
- Change AR-10 cartridge
  - when the white powder drops to 1/4" in depth.

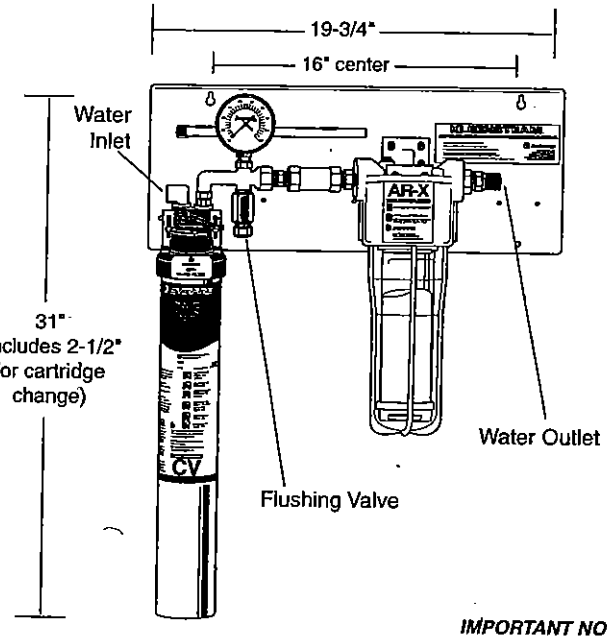
Cini-Little

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

Item 025

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





KLEENSTEAM MODEL CT
Dimensions: 14-1/4" x 20-1/4" x 6-1/4"
Width of mounting plate: 14"
Inlet connection: 3/8" FPT Outlet connection: 3/8" MPT
Service flow rate: up to 1.0 gpm
Pressure: Minimum 10 psi, Maximum 125 psi (non-shock)
Maximum water temperature at inlet: 80°F
Alkalinity range: 2 to 12 grains per gallon
No electrical connection required
Shipping weight: 11 lbs.
Operating weight: 9 lbs.

IMPORTANT NOTE:
Water from the Kleensteam System should only be connected to the boiler feed, and not to the condenser connection of the steamer.

KLEENSTEAM MODEL AR-X
Dimensions: 19-3/4" x 31" x 6-1/2"
Width of mounting plate: 19-3/4"
Inlet connection: 3/8" FPT Outlet connection: 1/2" MPT
Service flow rate: up to 1.5 gpm
Pressure: Minimum 10 psi, Maximum 125 psi (non-shock)
Maximum water temperature at inlet: 80°F
Alkalinity range: 2 to 12 grains per gallon
No electrical connection required
Shipping weight: 18 lbs.
Operating weight: 23 lbs.

LIMITED WARRANTY OF PHYSICAL QUALITY

If, within eighteen months after manufacture or twelve months after purchase (whichever occurs first), any part of Everpure, Inc. manufacture which is returned to its factory, shipping charges prepaid, is found to be defective in material or workmanship in the judgement of Everpure's engineers, Everpure, Inc. will repair or replace such part at no charge, f.o.b., Westmont factory. Everpure, Inc. however, shall not be liable for damages or delays caused by any defective material or workmanship, or by failure of any parts due to normal wear and tear. Everpure, Inc. will not be responsible for products which malfunction due to user neglect or unauthorized modification.
NOTE: Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Similarly, some states do not allow the exclusion or limitation of consequential or incidental damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

NSF

NSF's Certification Program is accredited by the American National Standards Institute

NSF's Certification Program is accredited by the Dutch Council for Accreditation

System Tested and Certified by NSF International against ANSI/NSF Standard 42 for the reduction of:

Standard No. 42: Aesthetic Effects
Chemical Unit
Taste and Odor Reduction
Chlorine Reduction, Class I
Mechanical Filtration Unit:
Particulate Reduction Class II
(99.9+% reduction of particles 1/2 micron and larger in size)

Check for compliance with state and local laws and regulations. Do not use where the water is microbiologically unsafe, or with waters of unknown quality without adequate disinfection before or after the unit.

EVERPURE®
WATER YOU CAN TRUST.

EVERPURE, INC.
660 Blackhawk Drive
Westmont, IL 60559-9005
Tel (630) 654-4000
FAX (630) 654-1115
Technical Service (800) 942-1153
Customer Service (800) 323-7873
www.everpure.com

In Europe:
N.V. EVERPURE (EUROPE) S.A.
Research Park, Haasrode
B-3001 Heverlee
Belgium
Tel 32-16-401191
FAX 32-16-402691

In Japan:
EVERPURE JAPAN, INC.
1-8-19, Tsumada Kita,
Atsugi-Shi
Kanagawa 243
Japan
Tel 81-462 (23) 6563
FAX 81-462 (21) 6775

©1995/1999 Everpure, Inc.

Moore Part No. 47226 8/99 7006-60F

Cini-Little

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

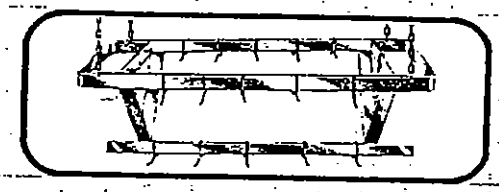
Item 026

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

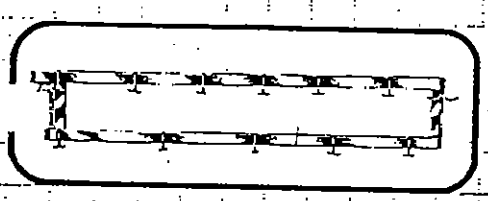
26

TABCO Pot Racks

Your choice.....



CEILING MOUNTED



WALL MOUNTED

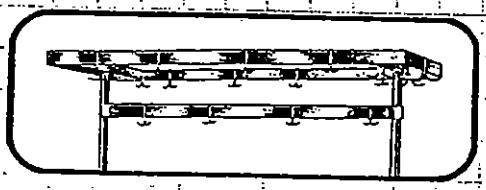
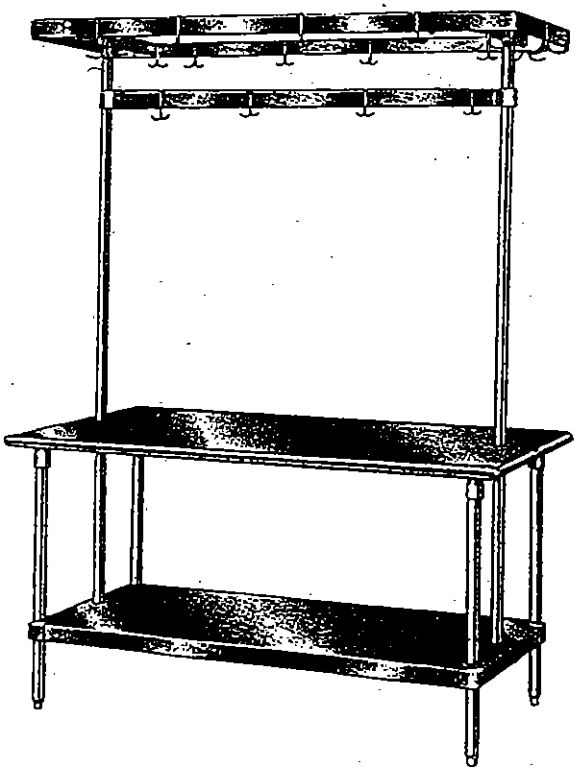


TABLE MOUNTED



Select from 7 sizes, 3 styles, 2 finishes

• STAINLESS STEEL • GALVANIZED STEEL

TABCO

Tables Mfg. Inc.
P.O. BOX 447 KAUFMAN, TEXAS 75142
(214) 932-4148

NSF

Cini-Little

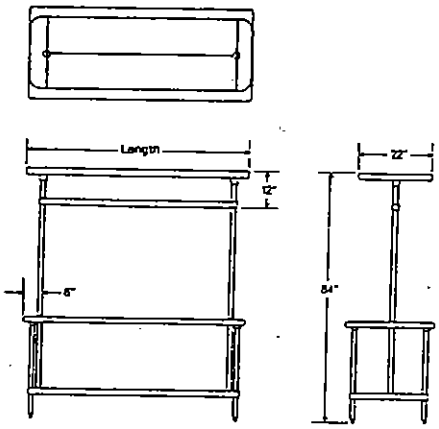
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 026

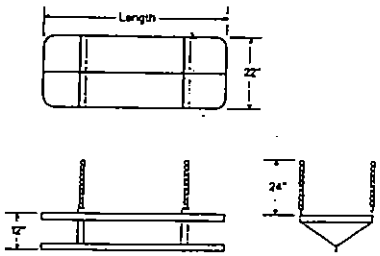
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

TABCO SPECIFICATIONS

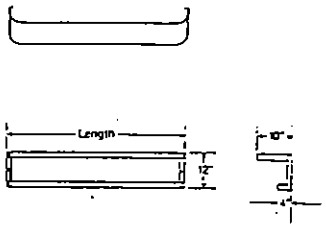
TABLE MOUNTED



CEILING MOUNTED



WALL MOUNTED



All Units Shipped Unassembled (KD) For Reduced Shipping Costs

All Dimensions are Typical (tol ± .500")

NSF

	TABLE MOUNTED	CEILING MOUNTED	WALL MOUNTED
MATERIAL:	• Flat steel bar is 2" x 3/16" and either galvanized or stainless steel (as specified) • Pot hooks are plated (18 per unit) • 1¾" tubular steel supports are galvanized or stainless steel (as specified)	• Flat steel bar is 2" x 3/16" and either galvanized or stainless steel (as specified) • Pot hooks are plated (18 per unit) • 24" long chain hangers are plated	• Flat steel bar is 2" x 3/16" and either galvanized or stainless steel (as specified) • Pot hooks are plated (18 per unit)
DESIGN:	• Tubular supports extend through table top and are secured to the undershelf.	• Ceiling suspension-employing chain hangers.	• To be secured to wall by means of bolts through welded brackets.
CONSTRUCTION:	• All welded-stainless steel units are blended to a satin finish — galvanized units are sprayed with grey enamel. • Factory Installed	• All welded-stainless steel units are blended to a satin finish — galvanized units are sprayed with grey enamel.	• All welded-stainless steel units are blended to a satin finish — galvanized units are sprayed with grey enamel.

LENGTH		TABLE MOUNTED			CEILING MOUNTED			WALL MOUNTED		
INCHES	(MM)	STAINLESS	GALVANIZED	WEIGHT	STAINLESS	GALVANIZED	WEIGHT	STAINLESS	GALVANIZED	WEIGHT
48"	(1220)	ST-48	GT-48	80 lbs.	SC-48	GC-48	75 lbs.	SW-48	GW-48	40 lbs.
60"	(1524)	ST-60	GT-60	90 lbs.	SC-60	GC-60	85 lbs.	SW-60	GW-60	50 lbs.
72"	(1830)	ST-72	GT-72	100 lbs.	SC-72	GC-72	95 lbs.	SW-72	GW-72	60 lbs.
84"	(2134)	ST-84	GT-84	110 lbs.	SC-84	GC-84	105 lbs.	SW-84	GW-84	70 lbs.
96"	(2438)	ST-96	GT-96	125 lbs.	SC-96	GC-96	115 lbs.	SW-96	GW-96	80 lbs.
	(3046)	ST-120	GT-120	140 lbs.	SC-120	GC-120	135 lbs.	SW-120	GW-120	100 lbs.
	(3656)	ST-144	GT-144	155 lbs.	SC-144	GC-144	160 lbs.	SW-144	GW-144	120 lbs.

QUALITY
TABCO

TABCO is constantly engaged in a program of improving their products. Therefore we reserve the right to change our specifications without prior notice.

© MARCH 1985

Tables Mfg. Inc.
P.O. BOX 447 KAUFMAN, TEXAS 75142

Cini-Little

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

Item 027

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

VULCAN

Item # 27

GAS RESTAURANT RANGES
Model: 24L With Space Saver Oven

Shown with optional single deck high shelf

Design Certified by the American Gas Association
Listed by the National Sanitation Foundation

STANDARD FEATURES
- Four 20,000 BTU/hr. open burners. Pilot for every burner.
- Level cast iron burner grates for easy sliding of pots and pans across the open top sections.
- Each open top removable grate section is cast in one piece with the burner spillover bowl. Grate size 12" x 12".
- Full width pull out crumb tray under the burners.
- Lift off anti clog open burner heads.
- Door is spring balanced.
- Black finish door and side panels.
- Stainless steel riser and plate shelf.
- Stainless steel front top ledge.
- Cool to the touch control knobs.
- Full width S/S panel behind controls.
- Full width S/S flip down panel under oven door.
- Sculptured door design.
- 6" adjustable legs, with black finish, shipped attached.
- Pressure regulator.
- Oven walls, top and door are insulated.
- Ideal for 9, 12, or 16 quart stock pots.
- One year limited parts and labor warranty.

OPTIONS AT EXTRA COST
- ☐ Stainless steel door panel.
- ☐ Stainless steel sides.
- ☐ Four stainless steel legs.
- ☐ ☐ 11"h, ☐ 23"h, S/S flue riser (No extra cost when in place of standard backguard and high shelf).
- ☐ Second year extended limited parts and labor warranty.

TOP OPTIONS AT EXTRA COST
- **Even Heat Hot Top Sections**
  - 20,000 BTU/hr. input per section.
  - 12" x 24" cast iron top sections.
  - Substitute for open top burner 12" sections, specify location(s).
  - Corrugated heat absorbing ribs on under side of casting.
  - Use for larger stock pots.
- **Griddle Tops**
  - Choice of 12" or 24" wide griddle with manual infinite controls every 12". Substitute for 12" open top section(s).
  - Griddle burners, 15,000 BTU/hr. every 12".
  - Griddles are supplied on the right.
  - 3½"h splashers on both sides and back.

SPECIFICATIONS:
Gas restaurant range with four 20,000 BTU/hr. open burners, with oven below. To be Model 24L, manufactured by Vulcan-Hart. Top to have four removable level top cast iron grates. Total top BTU/hr. input 80,000. Provide with black finish oven door, sides and 6" adjustable legs. To have stainless steel riser, plate shelf, control panel and full width stainless steel panel under oven door. Provide lift off anti-clog open burner heads and full width pull out crumb drawer. With pressure regulator. Oven door to be spring balanced. To have automatic lighting with oven and pilot gas shut off in case of pilot outage. Gas supply to be (natural) (propane).
Exterior dimensions: 24"W x 29¾"D x 59½"H.

To have a standard oven base with porcelain on steel door lining, rack supports and deck. Provide with one oven rack and two rack positions. To have 35,000 BTU/hr. burner, thermostat to be adjustable from 150°F to 500°F. Interior dimensions: 20¼"W x 22½"D x 14½"H. Total BTU/hr 115,000.
To be A.G.A. Design Certified and N.S.F. Listed.

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL.: (502) 778-2791
QUOTE FAX: 800-333-1808 ORDER FAX: 800-444-0602

F-31919 (12/91)

Cini-Little

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

Item 027

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

27

VULCAN

GAS RESTAURANT RANGES
Model: 24L With Space Saver Oven

OVEN FEATURES

- General purpose single pan baking and roasting oven.
- 35,000 BTU/hr. input.
- Door liner, rack supports and deck are porcelain on steel.
- Sides, top and rear are aluminized steel.
- Two oven rack supports.
- One nickel plated rack furnished as standard.
- Thermostat range is 150°F to 500°F (60° to 260°C).
- Interior dimensions 20¼"W x 22"D x 14½"H.
- Gas supply shuts off to oven burner and pilot on pilot outage.

ACCESSORIES

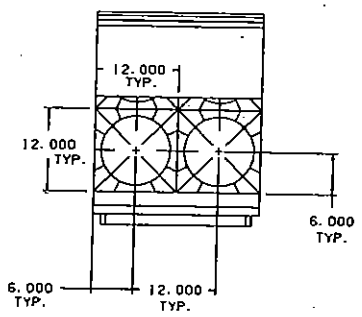
- ☐ Four stainless steel legs.
- ☐ Four casters, two locking.
- ☐ Oven racks. (Quantity _____).
- ☐ Shut off valve ¾" N.P.T.
- ☐ Flexible hose and quick disconnect ¾" N.P.T. ☐ 4 ft., ☐ 5 ft.

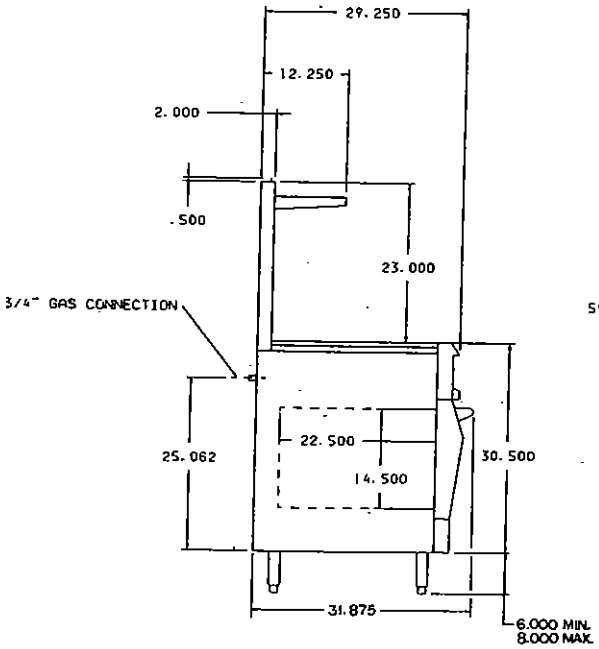
IMPORTANT

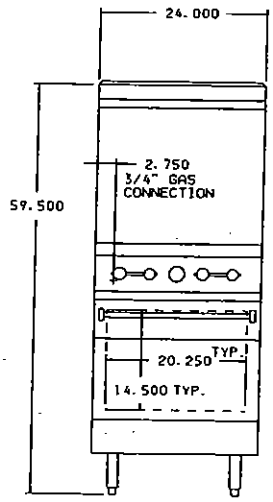
1. A pressure regulator sized for this unit is included. Natural gas 3.7" W.C., Propane gas 10" W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1a (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.

NOTE: This appliance must be installed with a six inch clearance at both sides and the rear adjacent to combustible construction.

Not intended for domestic household installation.







NOTE: In line with its policy to continuously improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

Cini-Little

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

Item 028

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

Cleveland

Enodis

PowerPan™ SERIES

35" RIM HEIGHT
TILTING SKILLET, GAS

MODELS: ☐ *SGL-30-T1*
☒ *SGL-40-T1*

Cleveland Standard Features

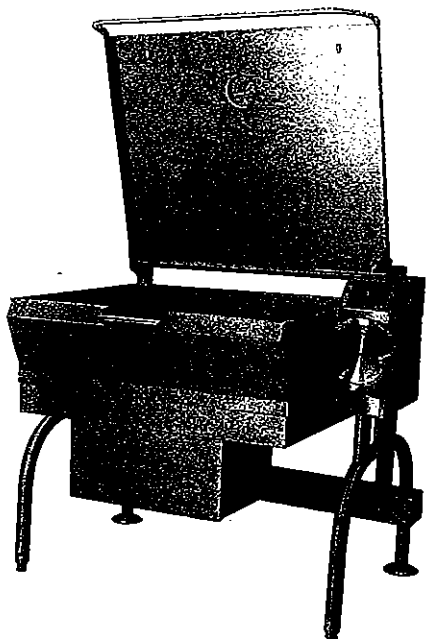
- Exclusive Ultra Efficient Power Burner (Forced-Air) Gas Combustion System with Automatic Ignition.
- Exclusive Dual Power Settings: 90,000 and 125,000 Btu for 30 gallons, 160,000 Btu and 200,000 Btu for 40 gallons provides superior heat-up and recovery.
- Open base design for easy cleaning and maintenance.
- 5/8" Stainless Steel Bead Blasted cooking surface prevents warping and keeps food from sticking.
- Durable 12 gauge, 304 Stainless Steel pan construction. 5/8" (16mm) mild steel clad bottom plus a 1/16" (1.6mm) Stainless Steel plate for even temperature distribution.
- Low 35" rim height for easy operation and cleaning.
- Splash Proof Controls and construction.
- Supplied with Cord & Plug for 115-volt controls.
- Easy-to-turn manual hand tilt. Optional power tilt with manual override available.
- Gallon/Liter Markings and Vented Spring Assist Cover standard.
- Available with Optional 2" Tangent Draw-Off Valve.
- 10° Cooking Feature. Tilt unit up to 10° without the power being turned off.
- Adjustable, Electronic Thermostat accurately controls temperature from 100° to 450° F.
- Electronic "Spark Ignition System Standard".
- Spring-Assist Cover with full width handle and vent.

Options & Accessories

- ☐ Power Tilt with Manual Override (PT1)
- ☐ 2" (50 mm) Tangent Draw-Off Valve (TD2)
- ☒ Double or Single Pantry Faucet (SPS, DPS)
- ☐ Faucet Bracket (FBKT1)
- ☐ Pan Carrier (PCS)
- ☐ Vegetable Steamer Baskets (VS)
- ☐ Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- ☐ Poaching Pans (PP)

ITEM NUMBER _____

JOB NAME / NUMBER _____



Short Form Specifications

Shall be CLEVELAND, Tilting Skillet Model Number SGL-__-T1, gas (type____) holding no less than (____ gallons); Complete with Dual Power Setting, Normal and High Power Cooking Controls, Power Burner (Forced-Air) Gas Combustion System, Automatic Ignition, Splash-Proof Construction, Spring Assist Cover with Vent, Gallon/Liter Markings, 5/8" Stainless Steel Clad Cooking Surface with Bead Blasted Finish, Easy to use Manual Hand Tilt, Adjustable Feet with Rear Flanged and Front Bullet Style.

Cleveland Range Inc.
1333 East 179th St., Cleveland, Ohio, U.S.A. 44110
Ph: 1-216-481-4900 **Fx**: 1-216-481-3782
Visit our Web Site at www.clevelandrange.com

Cini-Little

Ft. Drum

Watertown, NY

Project #: 04-0050

Item 028

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

DIMENSIONS

MODEL	A	B	C	D	E (combustible wall)	E (non-combustible wall)	F	G
SGL-30-T1	39 1/8"	24 1/2"	31 3/4"	12"	3 1/2"	0	18 1/4"	5 3/4"
	(994mm)	(623mm)	(807mm)	(305mm)	(89mm)		(464mm)	(146mm)
SGL-40-T1	51 1/8"	36 1/2"	43 3/4"	18"	3 1/2"	0	24 1/4"	5 3/4"
	(1299mm)	(928mm)	(1112mm)	(458mm)	(89mm)		(616mm)	(146mm)

CAPACITIES

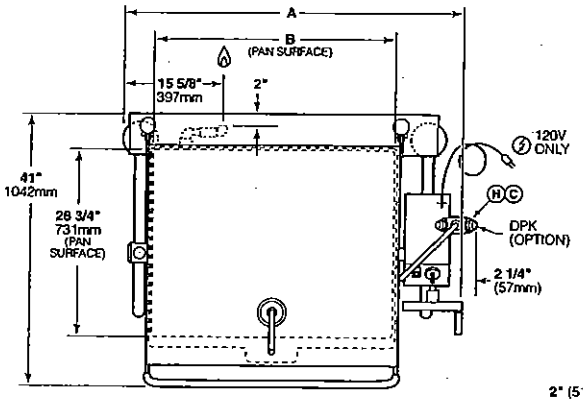
In 4 oz. servings. Other sizes may be calculated.
30 gallons / 115 Liters.....960
40 gallons / 150 Liters.....1280

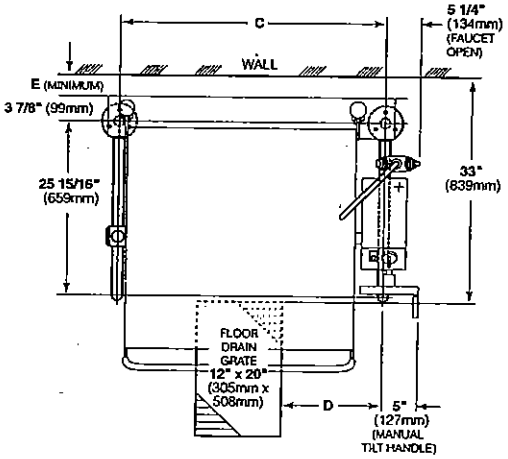
SPECIFICATIONS

ELECTRICAL SUPPLY	GAS SUPPLY (PIPING 3/4" NPT)	CLEARANCE	APPROX. SHIPPING WEIGHTS
VOLTS: 120 PHASE: 1 AMPS: 10 FREQ: 60 HZ	TYPE: NAT or LP WATER COLUMN: 3.5 (NAT), 10 (LP) BTU PER CU. FT.: 1025 (NAT), 2500 (LP) SUPPLY PRESSURE: 5" W.C. MIN (NAT), 11" W.C. MIN (LP) BTU RATINGS: *SGL-30-T*: 125,000 per hour *SGL-40-T*: 200,000 per hour	RIGHT: 3" (77mm) (manual tilt) 0 (power tilt) LEFT: 0" REAR: 0 (non-combustible wall) 3 1/2" (89mm) (combustible wall)	*SGL-30-T1* 520 LBS. 235 KG. *SGL-40-T1* 560 LBS. 255 KG

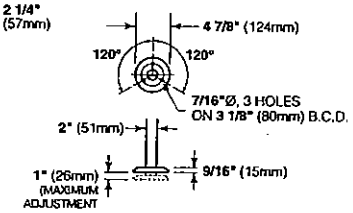
APPROVALS

AGA	CGA	NSF
✓	✓	✓

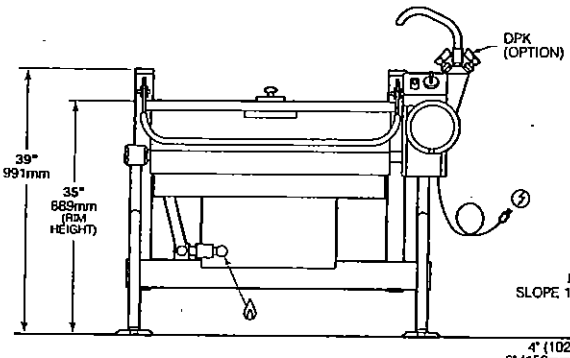


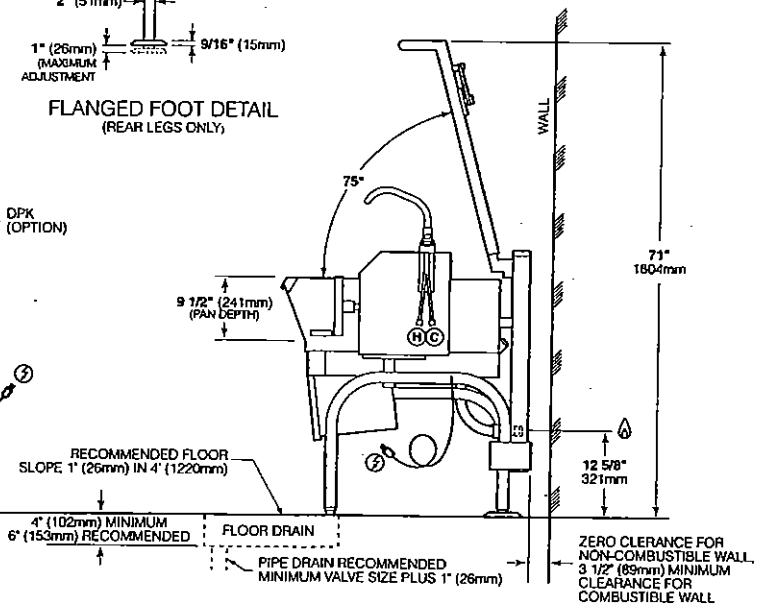


LEG LOCATION & SUGGESTED FLOOR DRAIN DETAIL



FLANGED FOOT DETAIL
(REAR LEGS ONLY)





NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

(NOT TO SCALE)

1201
Litho in U.S.A.

Cini-Little

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

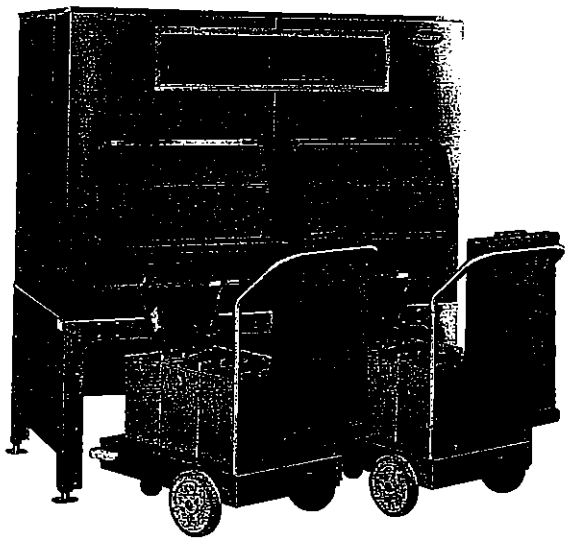
Item 029

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

Double Door Ice•DevIce™ Systems

SPECIFICATIONS

Elevated, chuted ice storage bin and cart systems use gravity to load ice into cart. Exceptional labor-savings, sanitation and safety for foodservice operations using cube ice. Storage capacities from 2110 lbs (957kg) to 4640 lbs (2105kg).



Labor-saving ice removal
- Ice flows smoothly through chute into Totes™ when chute door is opened
- Eliminates need to shovel or scoop ice from bin
- Reduces ice removal time by up to 75%

Two SmartCART™ 75 carts come standard* for safe, sanitary, easy ice distribution
- SmartCART 75 is a slim, 23" (585mm) wide cart that safely moves 75 lbs (34kg) of ice through narrow aisles; oversized back wheels allow easy rolling over safety mats and uneven floors
- Rugged poly Totes limit lifted weight to 25 lbs (11kg) for safer ice delivery
- Rectangular design facilitates pouring into beverage dispensers, wait stations and ice wells
- Dedicated-use Totes deliver more sanitary ice
- Cart lid protects ice during transport

Convenient, safer SmartGATE™ access
- Provides positive control of ice flow into snout area
- SmartGATE slots allow safer breaking of ice bridges through gate

Durable polyethylene lift doors with PowerHinge™
- Doors stay safely open without catches
- No sharp corners to injure workers
- Eliminates gaskets

Highest quality construction
- Non-corroding poly liners eliminate pitting, corrosion, staining
- Stainless steel exterior including back and bottom
- Stainless steel base

Optional accessories
- Drain pan assembly (required for some Vogt icemakers; consult factory)
- Center bin partition

*Other configurations - consult factory

Easy, safe to use!

No motors or augers

A better way to remove and transport ice!

Job: _____

Item: _____

FOLLETT
Cool Ideas For Ice Management

801 Church Lane • PO Box D • Easton, PA 18044
Toll free (800) 523-9361 • (888) 2-FOLLETT
(610) 252-7301 • Fax (610) 250-0696 • www.follettice.com

NSF

© Follett Corporation
Form #2320

Cini•Little

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

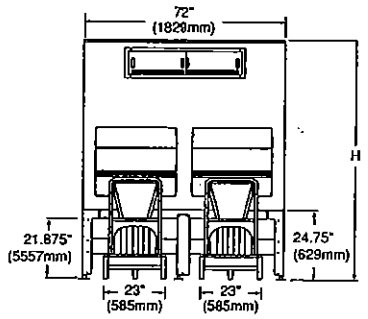
Item 029

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

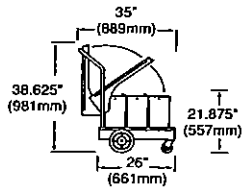
Double Door Ice•DevIce™ Systems

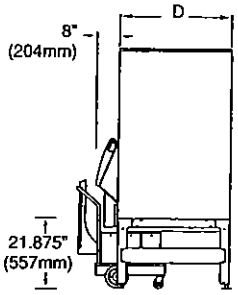
U.S. Patent 5,797,514
Other patents pending

Front **Side**

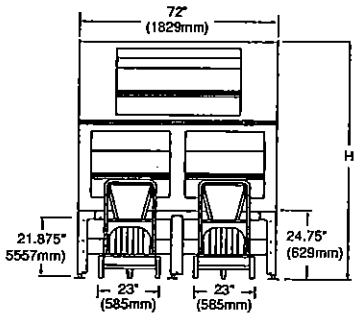


Models DEV2100, 2250, 2650

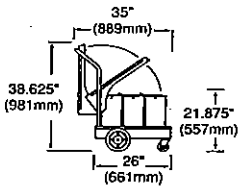


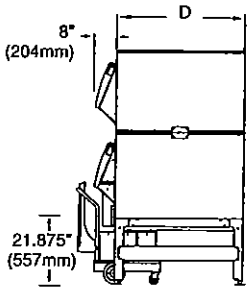


Follett recommends installation of a floor drain and floor grate with all ice storage bins. Consider cart positioning when locating the drain.



Models DEV3200, 3900, 4600





Clearance required to pull cart from below bin — minimum 26" (661mm), optimal 40" (1016mm)

Model Number	Cu. Vol. Ice (1 mm)	Max. Bin Cap. (1 mm)	Width (in mm)	Depth (D) in (mm)	Height (H) in (mm)	Req'd Door Access in (mm)	Approx. Ship Wt. (lbs)
DEV2100SG-72-75	59.4 (1.68)	2110 (957)	72 (1829)	40 (1016)	75.5 (1931)	41 (1024)	1148 (522)
DEV2250SG-72-75	71.5 (2.02)	2250 (1021)	72 (1829)	48 (1220)	69.5 (1766)	46 (1169)	1126 (512)
DEV2650SG-72-75	84.0 (2.38)	2650 (1202)	72 (1829)	40 (1016)	85.5 (2172)	41 (1024)	1190 (541)
DEV3200SG-72-75	102.7 (2.90)	3240 (1470)	72 (1829)	48 (1220)	88.5 (2248)	35 (889)	1413 (643)
DEV3900SG-72-75	125.1 (3.54)	3940 (1787)	72 (1829)	48 (1220)	100.5 (2566)	44 (1118)	1493 (679)
DEV4600SG-72-75	147.4 (4.17)	4640 (2105)	72 (1829)	48 (1220)	112.0 (2845)	47 (1194)	1662 (756)

List Prices
– Effective through 12/31/01

Model Number	75 W/2 SC75 Cars
DEV2100SG-72-75	$10275
DEV2250SG-72-75	$10300
DEV2650SG-72-75	$11730
DEV3200SG-72-75	$12245
DEV3900SG-72-75	$13450
DEV4600SG-72-75	$13950

Notes:
1 Computed on cubic volume of bin. Does not reflect cart capacity or voids that can occur due to pyramiding.
2 Add 2" (51mm) to depth and 10 lbs (4.5kg) to shipping weight when drain pan accessory used.
3 Door assemblies remove easily (3 screws, no sealant) if necessary for installation access.
4 Special top req'd for icemakers weighing more than 1000 lbs (454kg). Add 2.125" (54mm) to height. Contact factory.

Specifications
Follett Ice•DevIce™ System to be Follett Model _____ elevated bin, base, and ice transport cart system with front ice discharge chutes and industry-exclusive SmartGATE™ access doors design. Bin to hold approximately _____ lbs/kg of ice. Exterior finish of bin and base to be full stainless front, sides, back and bottom. Bin liner to have non-corroding polyethylene walls and stainless steel bottom. Bin insulation to be non-CFC polyurethane foam. Bin top to be stainless and custom cut for icemaker(s) to be used. Lower door assemblies to include non-corroding poly snout, poly lift door with PowerHinge to eliminate gasketing and latches, and inner SmartGATE to positively control ice flow into snout area. Entire lower door assemblies to be easily removable for installation through narrow doors. Where used, upper inspection windows to be of molded double-wall plastic to increase durability while minimizing meltage and condensation. All models to be equipped with flanged, adjustable feet. All models to have probe and rake tool set and be NSF listed.

Follett reserves the right to change specifications at any time without obligation.

FOLLETT
Cool Ideas For Ice Management

801 Church Lane • PO Box D • Easton, PA 18044
Toll free (800) 523-9361 • (888) 2-FOLLETT
(610) 252-7301 • Fax (610) 250-0696 • www.follettice.com

NSF

© Follett Corporation

Form #2320
8/01

Cini•Little

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

Item 030

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

ITEM N 30

- ideal for use in front of ice makers
- for use in front of walk-in refrigerator doors
- wherever a water receptacle is needed

IMC Teddy

FLOOR WATER RECEPTACLE

CONSTRUCTION

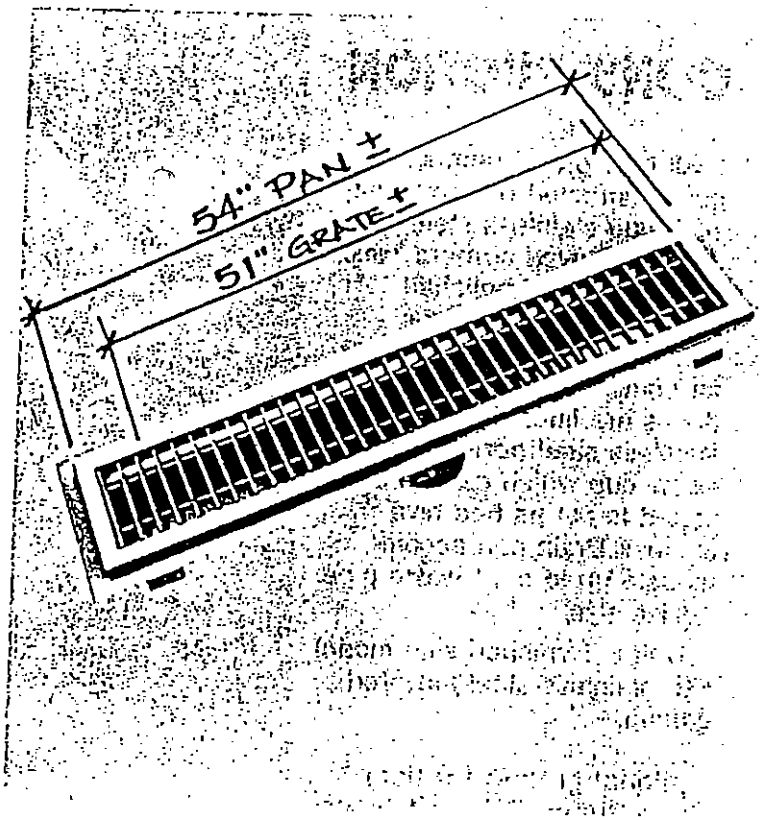
Unit is constructed of heavy duty, 14 gauge stainless steel, type 304, 18-8 all welded, ground and polished smooth.

Furnished with a type 304 stainless steel, subway grate.

Equipped with S/S clips for anchoring to floor.

Receptacle is pitched toward waste for complete drainage. Drain can accommodate up to a 3" waste pipe. Advise size.

Note: Special sizes available upon request—Consult factory

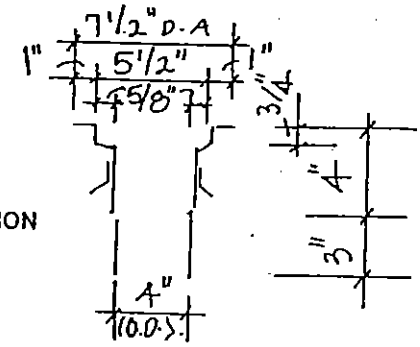


Model # FWR-36—36" long

Model # FWR-42—42" long

Model # FWR-48—48" long

SECTION



IMC Teddy FOOD SERVICE CORP.

POST OFFICE BOX 206 • COPIAGUE, NEW YORK

Cini-Little

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

Item 030

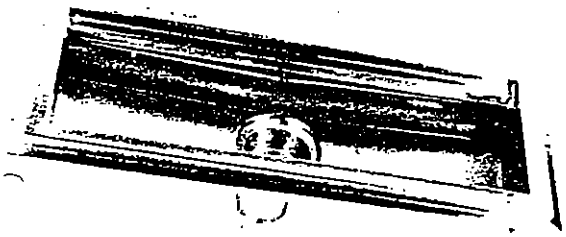
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

ITEM # 3C

TMC Teddy

STANDARD DEPTH FLOOR TROUGHS

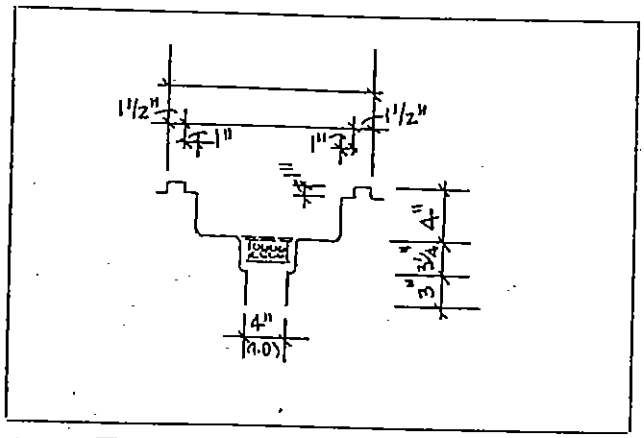
STANDARD
FLOOR TROUGHS Model #FT

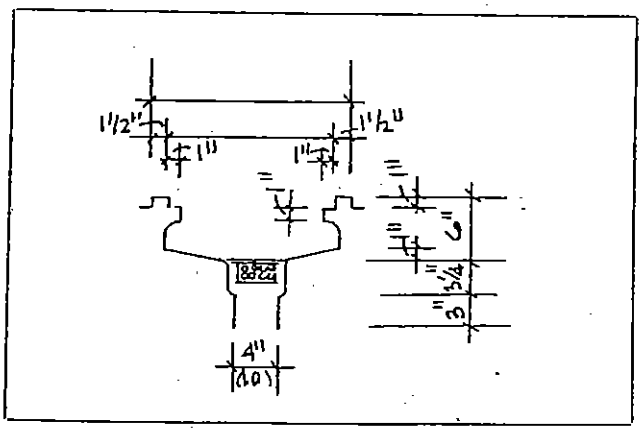


ANTI-SPILL
FLOOR TROUGHS Model # ASFT

CONSTRUCTION

All floor troughs are constructed of heavy duty 14 gauge stainless steel type 304- 18-8, completely welded and coved. All welds are ground & polished smooth. Troughs have built-in pitch towards wastes for complete drainage and anchor straps for securing. All troughs are fitted with special stainless steel waste cup with removable perforated stainless steel basket to accommodate up to 3" waste pipe. Advise size and location of waste outlet.





NOTE

For troughs less than 15" wide 1½" top edge will become ¾":

TMC Teddy

FOOD SERVICE CORP.
1-800-221-5644
POST OFFICE BOX 206 • COPIAGUE, NEW YORK 11726 • 516-789-8881
•OFFICE AND SHOWROOM, 310 MARCONI BLVD • FAX: 516-789-3633

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

30

IMC Teddy

GRATING FOR STANDARD TROUGHS

SUBWAY GRATING /Model #SG

(All Type 304 Stainless Steel)

Grating to be constructed of 3/16" x 1" bars, set in a vertical position with open front and back for ease of draining.

Two (2) 1/2" rods, set 3" in from each edge, are wedged thru the bars full length. Three (3) 1/2" rods are used for grating over 15" wide.

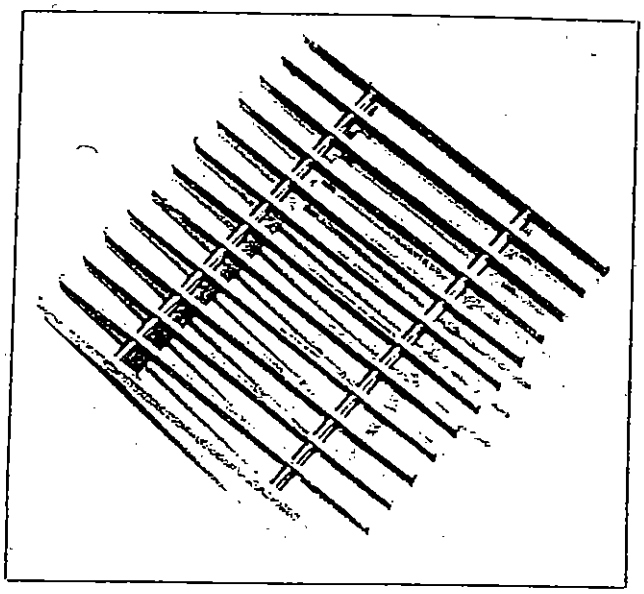
Rods are Heli Arc welded to each 3/16" bar for rigidity thereby eliminating swaying and crevices.

There is 13/16" clearance between bars so that wheels of mobile equipment will not become wedged.

Length of gratings are kept at maximum of 20", for ease of handling and for cleaning in dishwasher.

(Longer lengths available upon request.)

(Bars can be had at any desired centers, specify)



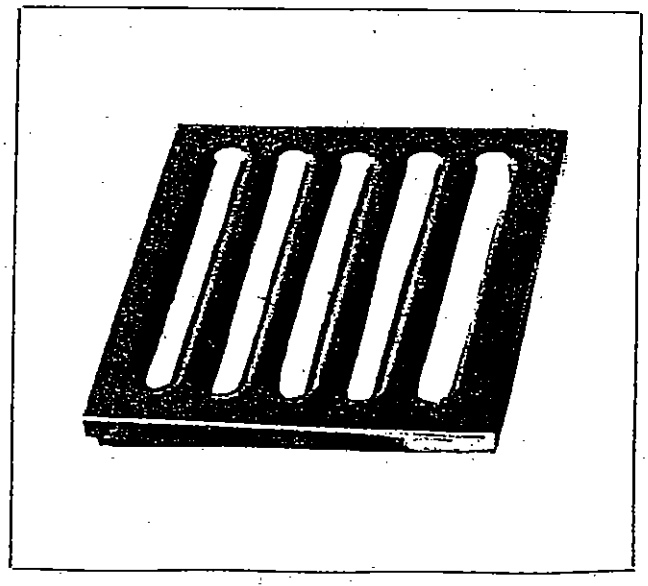
LOUVERED GRATING /Model #FG

Grating to be fabricated of 14 gauge 18-8 type 304 stainless steel.

Gratings are 1" thick and have die formed louvers, one piece design with a #3 polished finish.

They are fabricated in approximately 20" lengths and are easily removed for cleaning in dishwasher.

(Longer lengths available upon request.)



Cini-Little

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

Item 031

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

Continental

Refrigerator

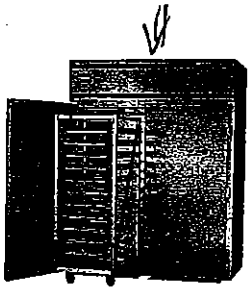
ROLL-IN & ROLL-THRU FREEZERS

Designer Line

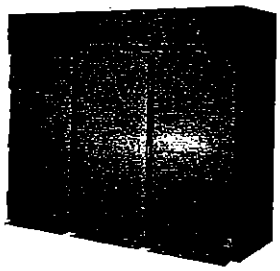
ROLL-IN FREEZERS

Utilizing Environmentally Safe, CFC-free R-404A Refrigerant

DL1FI-SS



DL2FI-SS



DL3FI-SS

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

Standard Features

- Modern, State-Of-The-Art Styling
- Performance Rated, "Plug" Refrigeration
- System Utilizing Environmentally Safe R-404A Refrigerant
- 3" High Density, Non-CFC Polyurethane Foam Insulation
- Chrome-Plated Flow Line Handles
- Cam-Action Lift-Off Hinges
- Cylinder Lock in Each Door
- Automatic Hot Gas Condensate Evaporator
- 27 3/8" Wide, 66 1/2" High Door Openings
- External Digital Thermometer
- Automatic Electric Defrost
- Removable Stainless Steel Rack Guides
- Magnetic Snap-In Door Gaskets
- Unique Air Flow Distribution Ducts Keep Pan

Models Available

- Roll-Thru
- Glass Door
- Remote
- Consult Factory

REFRIGERATION SYSTEM

A "performance rated", air-cooled hermetically sealed, capillary type refrigeration system is installed on the top of each freezer. Plasticized fin coil and air circulating fans are contained within a concealed "plug" type insulated housing, readily accessible on the top of the cabinet and separate from the food zone to increase food storage capacity. The entire "plug" system is fully charged with environmentally safe R-404A refrigerant and mounted on a sturdy steel, rail type base, which can be easily removed if refrigerator conversion is desired. Freezers are designed to maintain 0 degrees Fahrenheit (-18 degrees Centigrade) while operating with an unrestricted air supply in a maximum ambient temperature of 100 degrees Fahrenheit. Automatic electric defrost timer initiates defrost cycles at predetermined intervals. All condensate water is evaporated by an automatic, non-electric, corrosion-resistant condensate evaporator. A strict quality-assurance team inspects all materials and components to the most exacting standards. All models are factory performance-tested for a minimum of 16 hours prior to crating.

CABINET CONSTRUCTION

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

DOOR CONSTRUCTION

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

NSF CE UL UL

Cini-Little

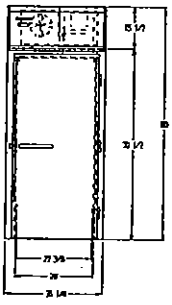
Ft. Drum
Watertown, NY
Project #: 04-0050

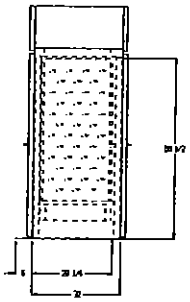
Item 031

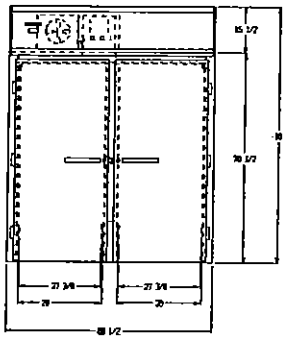
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

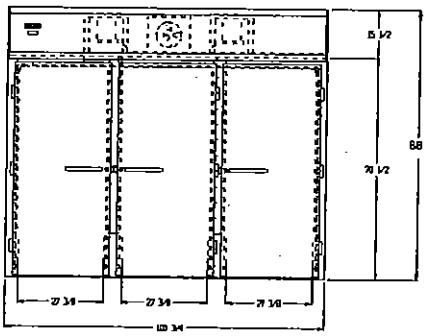
Designer Line
ROLL-IN FREEZERS

SPECIFICATIONS	MODEL DL1FI-SS ONE SECTION		MODEL DL2FI-SS TWO SECTION		MODEL DL3FI-SS THREE SECTION	
	Roll-In	Roll-Thru	Roll-In	Roll-Thru	Roll-In	Roll-Thru
DIMENSIONAL DATA						
Net Capacity (cu. ft.)	32	32	64	64	96	96
Width, Overall (in.)	35 1/4	35 1/4	68 1/2	68 1/2	101 3/4	101 3/4
Depth, Overall, Incl. Hdls.(in.)	35 1/2	39	35 1/2	39	35 1/2	39
Depth (Less Door(s))(in.)	32	32	32	32	32	32
Depth(Door(s) Open 90°)(in.)	65	98	65	98	65	98
Clear Door Width(in.)	27 3/8	27 3/8	27 3/8	27 3/8	27 3/8	27 3/8
Clear Full-Door Height (in.)	66 1/2	66 1/2	66 1/2	66 1/2	66 1/2	66 1/2
Height, Overall (in.)	86	86	86	86	86	86
No. of Full Door(s)	1	2	2	4	3	6
Rack Capacity*	1	1	2	2	3	3
REFRIGERATION DATA						
Condensing Unit Size (H.P.)	3/4	1/2	1	1	2	2
Capacity (BTU/Hr)**	3530	3530	4150	4150	9250	9250
Refrigerant	R-404A	R-404A	R-404A	R-404A	R-404A	R-404A
ELECTRICAL DATA						
Cabinet Specifications	115/208-230/60/1	115/208-230/60/1	115/208-230/60/1	115/208-230/60/1	115/208-230/60/1	115/208-230/60/1
Feed Wires (Incl. Ground)	4	4	4	4	4	4
Condensing Unit Specs.	208-230/60/1	208-230/60/1	208-230/60/1	208-230/60/1	208-230/60/1	208-230/60/1
Total Amperes	11.1	11.6	13.5	14.5	20.7	22.2
Cabinet Amperes	1.9	2.4	3.1	4.1	4.3	5.8
Defrost Amperes	9.6	9.6	9.6	9.6	19.2	19.2
Power Supply Cord	no	no	no	no	no	no
SHIPPING DATA						
Height-crated (in.)	90	90	90	90	90	90
Width-crated (in.)	43	43	77	77	109	109
Depth-crated (in.)	42	42	42	42	42	42
Volume-crated (cu. ft.)	94	94	168	168	238	238
Weight Std-crated (lbs.)	475	550	780	900	960	1100
Weight SS-crated (lbs.)	580	660	825	950	1050	1210
Weight Std - uncrated (lbs.)	380	435	625	720	760	875
Weight SS - uncrated (lbs.)	460	530	660	760	840	960


DL1FI FRONT VIEW


SIDE VIEW


DL2FI FRONT VIEW


DL3FI FRONT VIEW

*Maximum Rack Size Including Wheels - 27" Wide x 29" Deep x 66 1/4" High
**Rating @ -15° Evaporator, 90° Ambient

Note: All specifications subject to change without notice.
Note: If the cabinet is located directly against a wall and/or under low ceiling, minimum clearance of 2" is required

Continental Refrigerator
A Division of National Refrigeration & A/C Products, Inc.
539 Dunksferry Road Bensalem, PA 19020
(215)244-1400 **(800)523-7138** Fax: (215)244-9579

Cini-Little

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

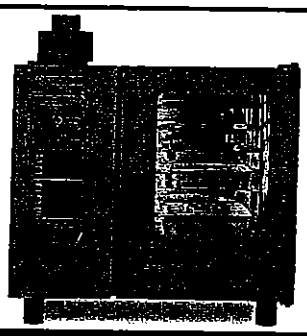
Item 032

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

Project: _____
Item #: _____
Quantity: _____

ClimaPlus Combi CPC 61 Gas

RATIONAL®



Counter Model

ClimaPlus Combi®: The universal, ultimate cooking equipment with automatic humidity control, "ClimaPlus Control", for selective use of cooking media - "Moist heat" and "Dry heat" - singly, sequentially or combined.

RATIONAL's cooking research team has converted this experience from cooking practice into intelligent, leading edge technology. This technology has "learned" to measure and control the humidity required to provide the ideal cooking climate for the food. Automatically - at the touch of a button.

ClimaPlus Control® is the measurement and contol center of the ClimaPlus Combi®. After all, only by being able to measure humidity can the climate be controlled, guaranteeing the ideal cooking climate for the food.

CPC - the one and only with the automatically controlled cooking cabinet climate

- **Simple to control:** ergonomically styled push buttons and pictograms on the panel. The unit will pay for itself by savings in labor, food, fat, energy and water within a short period of usage.
- **Combi-Steaming:-** The ideal climate for roasts, poultry, doughs,...or for reheating food without puddles or dried-out edges. With the woldwide unique ClimaPlus Control® the humidity can be selected between 0 and 100% and ClimaPlus® measures and controls it permanently and automatically.

Standards

- **Moist heat** generated by the steam generator is available at any time. The cooking process starts immediately, no par-boiling. The cooking temperature can be selected between 86 °F and 266 °F
  - 86°F-210°F for gentle cooking for sensitive food.
  - 212°F for steaming.
  - 213°F-266 °F for forced steaming of firm-cooking vegetables.
- **Dry Heat** 86 °F-575 °F
  - 575°F means sufficient power reserves even with full loads or grilling.
  - 86°F-210°F for low temperature cooking or cook & hold.
- **Moist and dry heat** (Steam and Hot air) are combined for quick and intensive cooking.
- **Cooking library** with fixed programs, e.g. for reheating, low temperature cooking and Delta-T-Cooking ensure perfect food quality and easy handling.
- **Unlimited cooking modes:** steaming, hot air, combi- steaming, vario-steaming, low temperature cooking, rethermalization, cook and hold, cook and chill
- **5 language settings** (English, Spanish, Portugese, French, German)

Construction

- Constructed entirely of stainless steel, cooking cabinet CNS 316 s/s #7 finish
- Fresh steam generator with SC-Automatic
- Seamless hygienic cooking cabinet with coved corners
- RATIONAL air circulation system for optimal even browning
- Autoreverse fan wheel
- Integrated grease extraction system (makes grease filters unnecessary)
- Mode and alarm displays
- Door set points, 110°/180° stops (Prevents Arm Burns)
- Door drip pan with automatic drain-off
- Door with back-ventilated double panes
- Halogen illumination in the cooking cabinet
- Fully automatic vapor quenching system
- SC-Automatic, reduces the descaling intervals
- Fixed waste water connection
- Swivelling service door for service and monitoring
- Plug-in door seal, easy to change
- Movable hinged rack
- Integrated retractable handshower with automatic rewind
- Single solenoid valves to fresh and soft water
- Serial Interface standard (HACCP)
- Demand related power supply
- Central dial
- Core temperature automatic meat probe
- IPX 5- protected against water jets. Confer with technician regarding application

Controls

- **Microprocessor controlled**
- **ClimaPlus Control®**, measurement and control of humidity
- **Climate window**, with precise inside bar code
- Temperature range 86 °F to 575 °F with automatic temperature control
- Digital timer 0-24 hours with permanent setting
- Preselected starting time-real time clock
- Automatic core temperature control/meat probe with digital display
- Alarm display if cabinet temperature is above set temperature
- Alarm display for lower water alarm
- Dry running protection for steam generator
- SC-Automatic self-flushing unit makes constant descaling unnecessary
- Contactless door contact switch with automatic shut-off when opened and restart when closed
- Service - Diagnostic-System (SDS)
- Safety valve for excess pressure and below atmospheric pressure

Technical Applications

•Steaming • Vacuum Cooking • Blanching • Roasting • Poaching
•Baking • Grilling • Combi-Steaming • Broiling • Forced Steaming
•Rethermalizing • Gratinating • Low Temperature Cooking • Cook & Hold • Preserving • Proofing

Operation/Function.

Push button operation with LED displays unlimited modes

- Easy-to-understand symbols for easy operation
- Cooking Library more than just an electronic cookbook
- Intelligent – Self-regulating cooking profile
- Moistening at 250°F-480°F
- Intermittent fan
- Delta-T cooking in steam, hot-air, combi-steaming
- 99 programs with up to 9 steps
- Alpha numeric text display for programming
- Naming programs can contain up to 9 letters
- Cleaning program pre-programmed
- Cool down - fast cooling
- Fully automatic vapor-quenching system

Options/Accessories

- Stands
- Transport trolley
- Heat retaining hood for mobile oven rack (banquet)
- Mobile oven racks for GN containers and platters, locking device
- Mobile oven racks for plates (banquet)
- Mobile oven rack for "Rotisserie Chicken"
- Special grids for "Rotisserie Chicken" - Super spike & grill rack
- Stacking kit for Combi-Duo
- GN-containers and grids
- Menu Pad
- Hand pressure spray gun
- Door with left hinge available
- Two-step door lock
- Prison security version, I, II
- Marine version
- RATIONAL spray bottle
- RATIONAL special cleaning agent

Approvals

America's Authority in ClimaPlus Control® Technology

RATIONAL Cooking Systems, Inc. • 455 E. State Parkway, Suite 201 • Schaumburg, Illinois 60173
Tel. 847-884-9950 • Fax. 847-884-9949 • Toll-free. 888-320-7274

Cini-Little

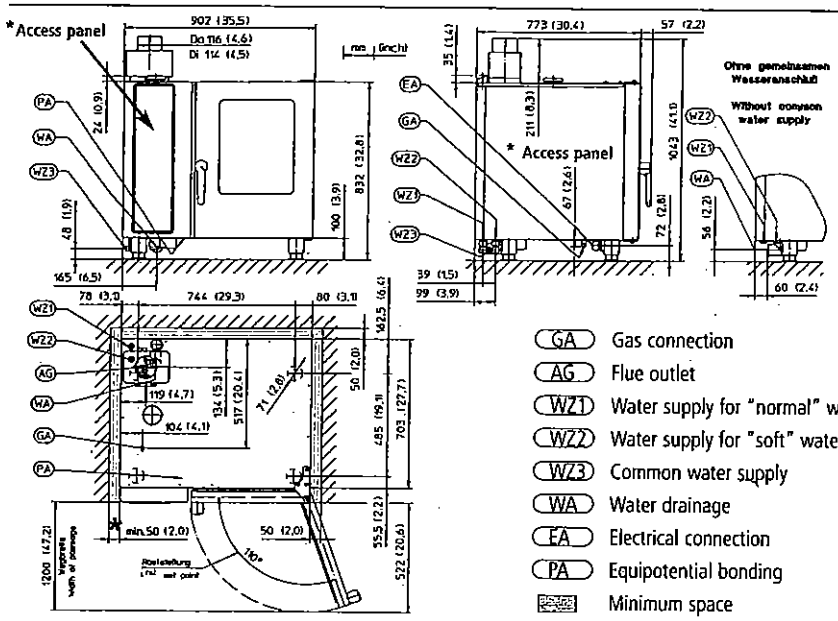
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 032

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

Clima Plus Combi CPC 61 Gas

RATIONAL®



GA Gas connection
AG Flue outlet
WZ1 Water supply for "normal" water
WZ2 Water supply for "soft" water
WZ3 Common water supply
WA Water drainage
EA Electrical connection
PA Equipotential bonding
Minimum space

Contact RATIONAL for CAD symbols library for AutoCAD and .dxf files.

NOTE: All figures in parentheses are in millimeters.

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 or previously purchased equipment.

***NOTE**

- During service and maintenance procedures access to the left side is necessary.
- In any installation which continually exposes the left side of the Combi to extreme heat (such as from adjacent appliances), the use of a thermal barrier on the left side of the unit is strongly recommended.

Capacity:
'eam pans: 6 12" x 20" x 2 1/2" (6 x 1/1 GN)
ılf size bake pans: 6 13" x 18"
GN- container/grids: 6 x 1/1
Other GN containers: 1/2, 1/3, 2/3, 2/8

Unit Size:
Width: 35.5" (902 mm)
Depth: 30.4" (773 mm)
Height: 32.8" (832 mm)
Height incl. flow safety valve: 41.09" (1043 mm)

Minimum Operating Clearance:
Left: 2.0" (50 mm)
Right: 2.0" (50 mm)
Back: 2.0" (50 mm)

Voltage:
120V/60Hz/15A/1ph

***Connected Load:** 92,000 btu/hr. (25 Kw)
Burner Ouput Steam:
46,000 btu/hr. (12.5 Kw)
Burner Ouput Hot Air:
46,000 btu/hr. (12.5 Kw)
Natural Gas:
5-10" (127 x 355 mm) water column
Propane Gas:
12-14" (304 x 355 mm) water column
Notes:
Circuit breaker required, do not use fuses. Dedicated ground wire required.

Minimum water conductive ability:
20 µS
Required water supply pressure:
21.75 psi - 87 psi (150 - 600 kPa)
Average water consumption:
6.3 gph (0.4 l/min)
*btu/hr ratings are determined by actual measurement.

Water connection:
3/4"NPS Note: Connect to drinking quality water only.
Drain connection:
2" (50 mm) O.D. (outside diameter) non-threaded stainless outlet. Note: Connect only to 2" (50mm) diameter steam temperature resistant pipe.
Gas connection: 1/2"
Measurements: Including Packing -
Width: 40.06" (1030 mm)
Depth: 37" (940 mm)
Height: 39.38" (1000 mm)
Shipping Weight:
Weight, gross: 418 lbs. (190 kg)
Weight, net: 335 lbs (152 kg)
Cubic packing: 34.2 cu.ft. (.97 m³)
Freight class: 85, F.O.B. Schaumburg, IL

- Installations must comply with all local electrical, plumbing, and ventilation codes.
- Consult owners manual for additional installation requirements.

Bidding specifications –

The RATIONAL ClimaPlus® Combi (CPC 61) unit cooks with hot air and pressureless steam—singularly, sequentially and in combination.

Cooking Modes:
Steaming 86-266°F, Hot Air 86-575 °F, Combi-Steaming 86-575 °F, Forced steaming up to 266 °F

Integrated retractable handshower: with automatic rewind

Functions: Operation with central dial to control the cooking data. Temperature 86-575 °F, Time 24 hrs, ClimaPlus® Humidity Control, Cooking Library, Language Settings, Core Temperature Selection

- change of operation mode without delay

Adjustment Vario-Steaming 86-210 °F, Rethermalizing, Low temperature cooking hot-air, hold for service. ClimaPlus® fully automatic control of humidity. Core temperature automatic/meat probe standard. Temperature range 86-575 °F.

Unit shall be equipped with a cabinet with Cooking Library • smooth welding and round corners • RATIONAL air circulation system for optimal even browning • safety thermal cut-out for cooking cabinet and steam generator • Halogen illumination for cooking cabinet with shock proof special glazing made of ceran • safety valve for excess and below atmospheric pressure • mode and alarm displays • buzzer • appliance door with back-ventilated double panes • door drip pan with automatic drain-off to drip pan and drip pan with connection to appliance discharge • plug-in door seal • hinged rack with additional rail for drip container • environmentally friendly all-round insulation • single solenoid valves for connecting the unit to fresh and soft water • adjustable feet, steam generator with SC-Automatic (self-cleaning system) • demand related power supply • RATIONAL air venting system • autoreverse fan wheel with grease extraction system – fat filter not necessary • fully automatic vapor quenching system • cool down mode • door with set points • double glass window - exterior door glass can be opened for cleaning • drip pan • HACCP Interface.

SS-CPC61 G 6/2/99 2.5M

RATIONAL Cooking Systems, Inc. • 455 E. State Parkway, Suite 201 • Schaumburg, Illinois 60173
Tel. 847-884-9950 • Fax. 847-884-9949 • Toll-free. 888-320-7274

Cini-Little

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

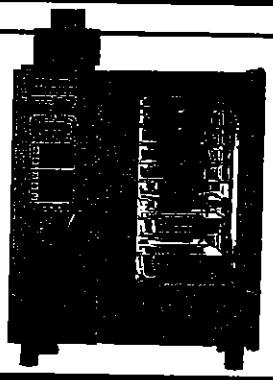
Item 032

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

Project: _____
Item #: _____
Quantity: _____

ClimaPlus Combi CPC 101 Gas

RATIONAL®



Counter Model

ClimaPlus Combi®: The universal, ultimate cooking equipment with automatic humidity control, "ClimaPlus Control", for selective use of cooking media - "Moist heat" and "Dry heat" - singly, sequentially or combined.

RATIONAL's cooking research team has converted this experience from cooking practice into intelligent, leading edge technology. This technology has "learned" to measure and control the humidity required to provide the ideal cooking climate for the food. Automatically - at the touch of a button.

ClimaPlus Control® is the measurement and contol center of the ClimaPlus Combi®. After all, only by being able to measure humidity can the climate be controlled, guaranteeing the ideal cooking climate for the food.

CPC - the one and only with the automatically controlled cooking cabinet climate

- **Simple to control:** ergonomically styled push buttons and pictograms on the panel. The unit will pay for itself by savings in labor, food, fat, energy and water within a short period of usage.
- **Combi-Steaming:**- The ideal climate for roasts, poultry, doughs,... or for reheating food without puddles or dried-out edges. With the woldwide unique ClimaPlus Control® the humidty can be selected between 0 and 100% and ClimaPlus® measures and controls it permanently and automatically.

Standards

- **Moist heat** generated by the steam generator is available at any time. The cooking process starts immediately, no par-boiling. The cooking temperature can be selected between 86 °F and 266 °F
  - 86°F-210°F for gentle cooking for sensitive food.
  - 212°F for steaming.
  - 213°F-266 °F for forced steaming of firm-cooking vegetables.
- **Dry Heat** 86 °F-575 °F
  - 575°F means sufficient power reserves even with full loads or grilling.
  - 86°F-210°F for low temperature cooking or cook & hold.
- **Moist and dry heat** (Steam and Hot air) are combined for quick and intensive cooking.
- **Cooking library** with fixed programs, e.g. for reheating, low temperature cooking and Delta-T-Cooking ensure perfect food quality and easy handling.
- **Unlimited cooking modes:** steaming, hot air, combi- steaming, vario-steaming, low temperature cooking, rethermalization, cook and hold, cook and chill
- **5 language settings** (English, Spanish, Portugese, French, German)

Construction

- Constructed entirely of stainless steel, cooking cabinet CNS 316 s/s #7 finish
- Fresh steam generator with SC-Automatic
- Seamless hygienic cooking cabinet with coved corners
- RATIONAL air circulation system for optimal even browning
- Autoreverse fan wheel
- Integrated grease extraction system (makes grease filters unnecessary)
- Mode and alarm displays
- Door set points, 110°/180° stops (Prevents Arm Burns)
- Door drip pan with automatic drain-off
- Door with back-ventilated double panes
- Halogen illumination in the cooking cabinet
- Fully automatic vapor quenching system
- SC-Automatic, reduces the descaling intervals
- Fixed waste water connection
- Swivelling service door for service and monitoring
- Plug-in door seal, easy to change
- Movable hinged rack
- Integrated retractable handshower with automatic rewind
- Single solenoid valves to fresh and soft water
- Serial Interface standard (HACCP)
- Demand related power supply
- Central dial
- Core temperature automatic meat probe
- IPX 5- protected against water jets. Confer with technician regarding application

Controls

- **Microprocessor controlled**
- **ClimaPlus Control®**, measurement and control of humidity
- **Climate window**, with precise inside bar code
- Temperature range 86 °F to 575 °F with automatic temperature control
- Digital timer 0-24 hours with permanent setting
- Preselected starting time-real time clock
- Automatic core temperature control/meat probe with digital display
- Alarm display if cabinet temperature is above set temperature
- Alarm display for lower water alarm
- Dry running protection for steam generator
- SC-Automatic self-flushing unit makes constant descaling unnecessary
- Contactless door contact switch with automatic shut-off when opened and restart when closed
- Service - Diagnostic-System (SDS)
- Safety valve for excess pressure and below atmospheric pressure

Technical Applications

•Steaming • Vacuum Cooking • Blanching • Roasting • Poaching
•Baking • Grilling • Combi-Steaming • Broiling • Forced Steaming
•Rethermalizing • Gratinating • Low Temperature Cooking • Cook & Hold • Preserving • Proofing

Operation/Function.

Push button operation with LED displays unlimited modes

- Easy-to-understand symbols for easy operation
- Cooking Library more than just an electronic cookbook
- Intelligent – Self-regulating cooking profile
- Moistening at 250°F-480°F
- Intermittent fan
- Delta-T cooking in steam, hot-air, combi-steaming
- 99 programs with up to 9 steps
- Alpha numeric text display for programming
- Naming programs can contain up to 9 letters
- Cleaning program pre-programmed
- Cool down - fast cooling
- Fully automatic vapor-quenching system

Options/Accessories

- Stands
- Transport trolley
- Heat retaining hood for mobile oven rack (banquet)
- Mobile oven racks for GN containers and platters, locking device
- Mobile oven racks for plates (banquet)
- Mobile oven rack for "Rotisserie Chicken"
- Special grids for "Rotisserie Chicken" - Super spike & grill rack
- Stacking kit for Combi-Duo
- GN-containers and grids
- Menu Pad
- Hand pressure spray gun
- Door with left hinge available
- Two-step door lock
- Prison security version, I, II
- Marine version
- RATIONAL spray bottle
- RATIONAL special cleaning agent

Approvals

America's Authority in ClimaPlus Control® Technology

RATIONAL Cooking Systems, Inc. • 455 E. State Parkway, Suite 201 • Schaumburg, Illinois 60173
Tel. 847-884-9950 • Fax. 847-884-9949 • Toll-free. 888-320-7274

Cini-Little

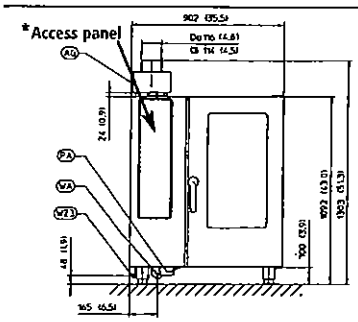
Ft. Drum
Watertown, NY
Project #: 04-0050

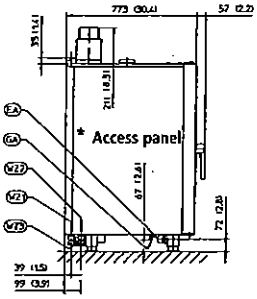
Item 032

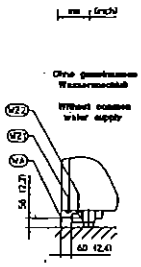
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

ClimaPlus Combi CPC 101 Gas

RATIONAL®



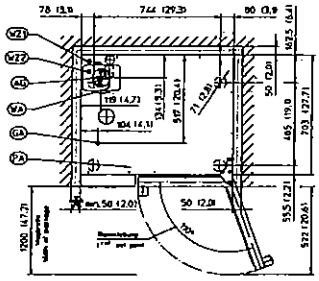




Contact RATIONAL for CAD symbols library for AutoCAD and .dxf files.

NOTE: All figures in parentheses are in millimeters.

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 or previously purchased equipment.



- GA — Gas connection
- AG — Flue outlet
- WZ1 — Water supply for "normal" water
- WZ2 — Water supply for "soft" water
- WZ3 — Common water supply
- WA — Water drainage
- EA — Electrical connection
- PA — Equipotential bonding
- Minimum space

***NOTE**

- During service and maintenance procedures access to the left side is necessary.
- In any installation which continually exposes the left side of the Combi to extreme heat (such as from adjacent appliances), the use of a thermal barrier on the left side of the unit is strongly recommended.

Capacity:
steam pans: 6 12" x 20"
half size bake pans: 6 13" x 18"
GN- container/grids: 6 x 1/1
Other containers: 1/3, 1/2, 2/3, 2/8

Unit Size:
Width: 35.5" (902 mm)
Depth: 30.4" (773 mm)
Height: 43" (1092 mm)
Height incl. flow safety value:
51.33" (1303 mm)

Minimum Operating Clearance:
Left: 2.0" (50 mm)
Right: 2.0" (50 mm)
Back: 2.0" (50 mm)

Voltage:
120V/60Hz/15A/1ph

***Connected Load:** 144,000 btu/hr. (38 Kw)
Burner Ouput Steam:
72,000 btu/hr. (19 Kw)
Burner Ouput Hot Air:
72,000 btu/hr. (19 Kw)
Natural Gas:
5-10" (127 x 355 mm) water column
Propane Gas:
12-14" (304 x 355 mm) water column
Notes:
Circuit breaker required, do not use fuses.
Dedicated ground wire required.

Minimum water conductive ability:
20 µS
Required water supply pressure:
21.75 psi - 87 psi (150 - 600 kPa)
Average water consumption:
6.3 gph (0.4 l/min)
*btu/hr ratings are determined by actual measurement.

Water connection:
3/4"NPS Note: Connect to drinking quality water only.
Drain connection:
2" (50 mm) O.D. (outside diameter) non-threaded stainless outlet. Note: Connect only to 2" (50mm) diameter steam temperature resistant pipe.
Gas connection: 3/4"
Measurements: Including Packing -
Width: 35.51" (1030 mm)
Depth: 30.43" (940 mm)
Height: 43.00" (1280 mm)
Shipping Weight:
Weight, gross: 461 lbs. (209 kg)
Weight, net: 383 lbs (174 kg)
Cubic packing: 42.4 cu.ft. (1.2 m³)
Freight class: 85, F.O.B. Schaumburg, IL

- Installations must comply with all local electrical, plumbing, and ventilation codes.
- Consult owners manual for additional installation requirements.

Bidding specifications –

The RATIONAL ClimaPlus® Combi (CPC 101) unit cooks with hot air and pressureless steam-singularly, sequentially and in combination.

Cooking Modes:
Steaming 86-266°F, Hot Air 86-575°F, Combi-Steaming 86-575°F, Forced steaming up to 266°F

Integrated retractable handshower: with automatic rewind

Functions: Operation with central dial to control the cooking data. Temperature 86-575°F, Time 24 hrs, ClimaPlus® Humidity Control, Cooking Library, Language Settings, Core Temperature Selection

- change of operation mode without delay

Free Adjustment Vario-Steaming 86-210 °F, Rethermalizing, Low Temperature cooking hot-air, hold for service. ClimaPlus® fully automatic control of humidity. Core temperature automatic/meat probe standard. Temperature range 86-575°F.

Unit shall be equipped with a cabinet with Cooking Library • smooth welding and round corners • RATIONAL air circulation system for optimal even browning • safety thermal cut-out for cooking cabinet and steam generator • Halogen illumination for cooking cabinet with shock proof special glazing made of ceran • safety valve for excess and below atmospheric pressure • mode and alarm displays • buzzer • appliance door with back-ventilated double panes • door drip pan with automatic drain-off to drip pan and drip pan with connection to appliance discharge • plug-in door seal • hinged rack with additional rail for drip container • environmentally friendly all-round insulation • single solenoid valves for connecting the unit to fresh and soft water • adjustable feet, steam generator with SC-Automatic (self-cleaning system) • demand related power supply • RATIONAL air venting system • autoreverse fan wheel with grease extraction system – fat filter not necessary • fully automatic vapor quenching system • cool down mode • door with set points • double glass window - exterior door glass can be opened for cleaning • drip pan • HACCP Interface.

SS-CPC101 G 2/99 2.5M

America's Authority in ClimaPlus Control® Technology

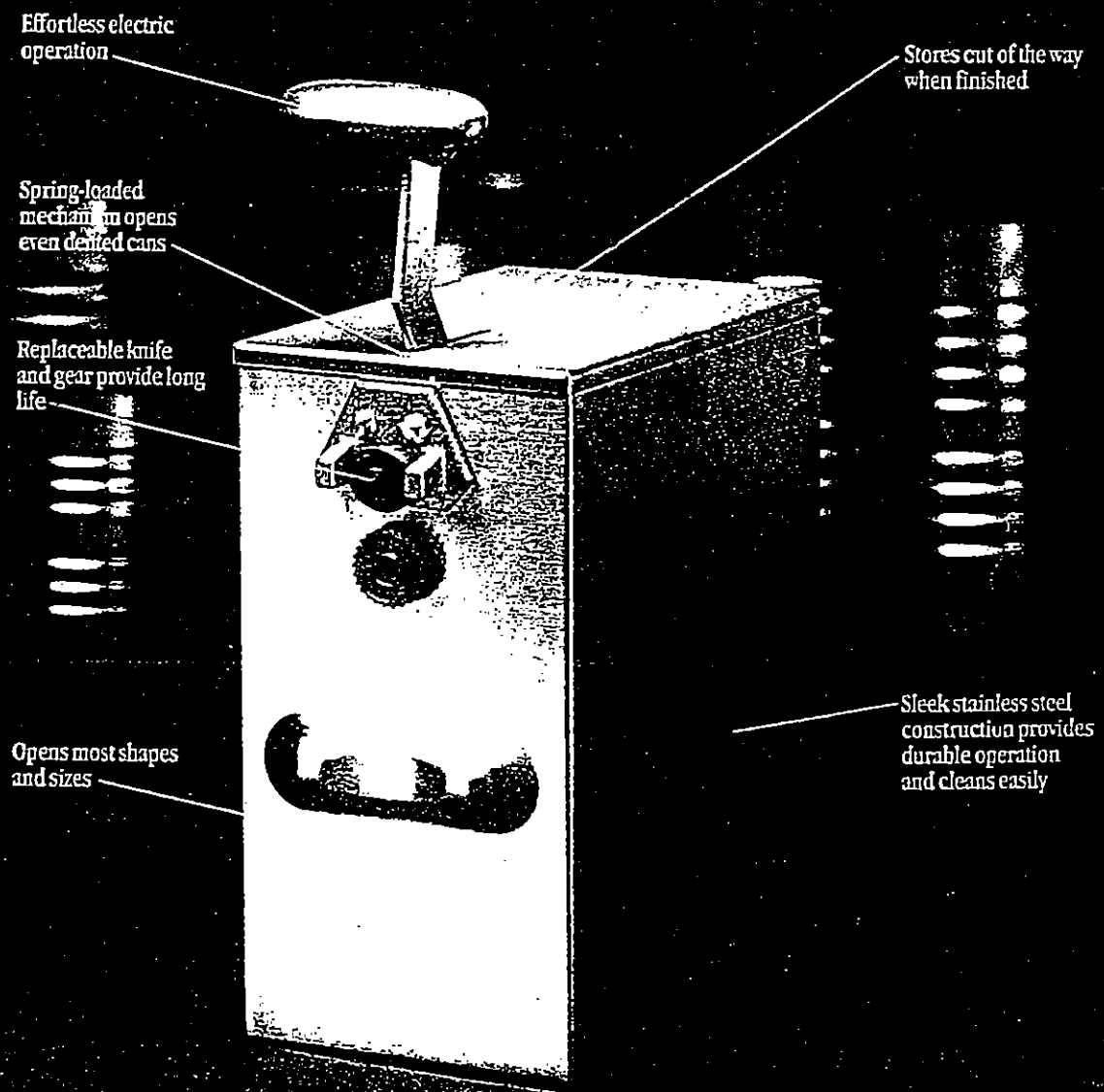
RATIONAL Cooking Systems, Inc. • 455 E. State Parkway, Suite 201 • Schaumburg, Illinois 60173
Tel. 847-884-9950 • Fax. 847-884-9949 • Toll-free. 888-320-7274

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

Edlund Electric Can Openers

33

For foodservice operations which open up to 100 cans per day, depend on an Edlund Electric Can Opener. These durable, dependable openers offer the ultimate in convenience while providing you with a choice of countertop or portable models.

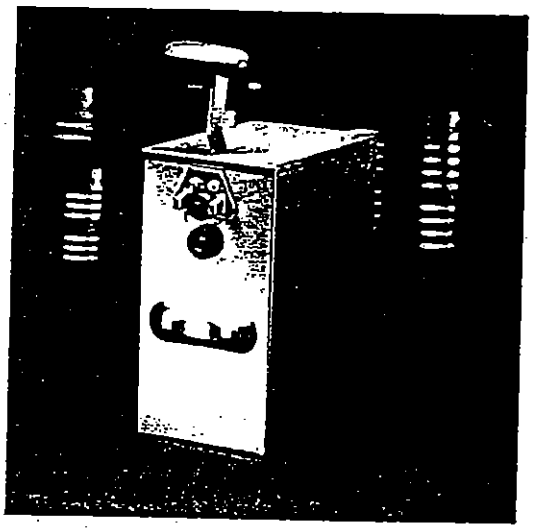


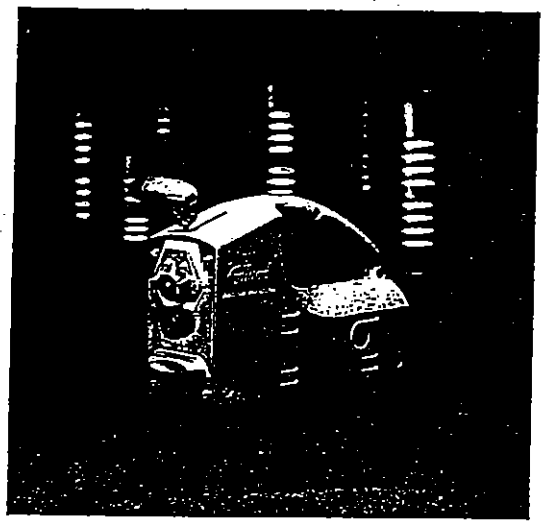
FINEST QUALITY since 1925

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

33

Can-opening convenience at the flip of a switch.





#203 Electric Can Opener

"Slide the cans to the opener" — there's no lifting of heavy cans with this convenient countertop model. #10 cans slide into position and lock right into place. This dual speed model will open most can sizes and shapes — even sardine cans! — and its single handle operation makes it very easy to operate.

- Countertop convenience
- Effortless electric operation
- Opens most can shapes/sizes
- Durable stainless steel construction
- Replaceable knife and gear
- Stores out of the way when finished
- Spring-loaded mechanism opens even dented cans
- Single handle operation
- Dual speed heavy motor
- Available in 115 or 220 volt

Also available from Edlund:
#266 Electric Can Opener
(all the features of the #203 but with a single speed motor)

#201 Electric Can Opener

"Take the opener to the cans" — the most portable electric can opener available. The #201 built for heavy duty use, gives you the flexibility to open cans of various heights. And its Lexan® housing is virtually indestructible.

- Portable convenience
- Effortless electric operation
- Opens most can shapes/sizes
- Durable Lexan® housing
- Replaceable knife and gear
- Spring-loaded mechanism opens even dented cans
- Stores out of the way when finished
- Available in 115 or 220 volt

All 115 volt models UL listed.

Warranty Information

[illegible]lund Company warrants these products to be free [illegible]ects in material and workmanship for a period of [illegible]ear from date of purchase. The company's obligation [illegible]r this warranty is limited to repairing or replacing [illegible]hout charge any part or parts found to be defective under normal use. It is the responsibility of the purchaser to return the entire unit to the factory or a factory service branch, transportation charges prepaid. This warranty does not cover parts that must be replaced under normal use, including knives and drive gears on can openers. No other

Edlund Products for Foodservice

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

Qty. _____ Item No. _____

HOBART
FOOD EQUIPMENT

H-600 MIXER

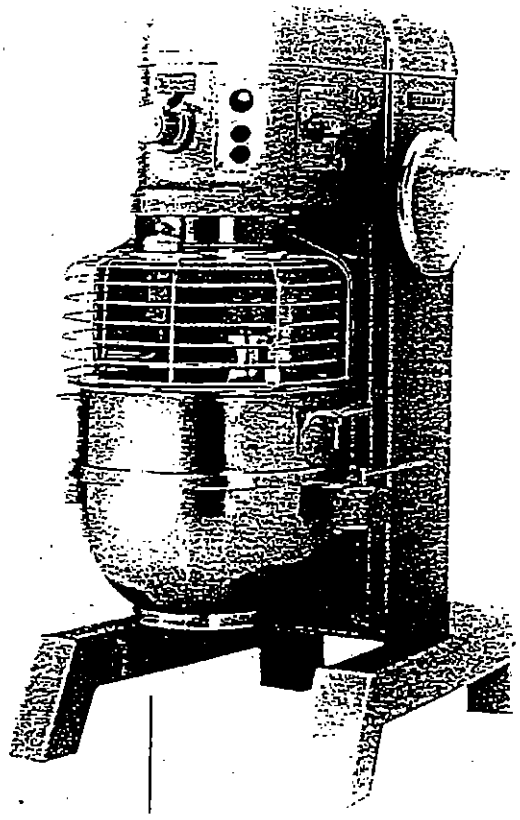
ITEM # 34

GREATER FLEXIBILITY THAN EVER BEFORE

- **Durable Operation** — This popular 60 Quart Mixer can be purchased with a motor driven or hand operated bowl lift; a choice of deluxe finish or scratch resistant metallic gray polyurethane enamel. Like all Hobart-built machines, the H-600 Mixer is built to take it.
- **2 H.P. Fixed Speed Motor** — Hobart designed and built for demanding mixing operations.
- **Long Life** — Hardened alloy steel helical gears stand up to years of demanding duty. Direct-drive transmission ensures smooth performance and minimum downtime.
- **Stainless Steel Bowl Guard** — Standard two-piece bowl guard adds protection without sacrificing productivity and sanitation.
- **Superior Sanitation** — With sanitation an ever important consideration for the modern operator, the H-600 more than meets today's exacting requirements. The open base allows easy cleaning of the floor while the basic machine design encourages the operator to keep the machine spotless.
- **Flexibility** — The H-600 is equipped with a #12 Attachment Hub which makes it one of the most versatile kitchen machines ever when used to operate a Dicer, 9" Vegetable Slicer, Meat Chopper or other Hobart Attachments. This 60 Quart Mixer works equally well in a kitchen, a pizza operation or a full service retail bake shop.
- **Consistency** — The standard 15-minute timer automatically shuts off the mixer in any speed after time has elapsed. "Non-timed" operation is obtained by setting timer on HOLD position. Optional electronic time control is available to ensure consistent results.

Model H-600-DT
Same as above with a nickel-chromed deluxe finish.

Specifications, Details and Dimensions on Reverse Side.



Cini-Little

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

Item 034

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

H-600 MIXER

HOBART
FOOD EQUIPMENT

ITEM # 34

SPECIFICATIONS Listed by Underwriters Laboratories Inc and by National Sanitation Foundation
Certified by Baking Industry Sanitation Standard Committee

MOTOR: 2 H.P., Hobart built, high-torque, ball bearing, ventilated within mixer enclosure. Single phase is capacitor-start, induction run type. Three phase is polyphase squirrel cage, induction run type.

ELECTRICAL: Furnished in 115/60/1, 200/60/1, 230/60/1, 200/60/3, 230/60/3, and 460/60/3—U L listed. Also available in 115/50/1, 220/50/1, 220/50/3, 380/50/3, and 415/50/3—Not submitted for U L listing.

ELECTRICAL SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY*	MAXIMUM PROTECTIVE DEVICE*
115/60/1	19.0	30 amps	30 amps
200/60/1	10.9	15 amps	15 amps
230/60/1	9.5	15 amps	15 amps
200/60/3	5.8	15 amps	15 amps
230/60/3	5.0	15 amps	15 amps
460/60/3	2.5	15 amps	15 amps

*Chart applies to standard machines and does not include bowl lift motor.

CONTROLS: Magnetic contactor with auto-matic resetting bimetallic thermal overload protection internally mounted. "Start-Stop" pushbuttons protected by rubber caps. Red voltage pilot circuit transformer is op or three-phase machines above 250 ts and is available, at extra cost, for all ges between 200 and 250 volts.

TIMER: 15-minute motor driven timer for accurate timing. Electronic timer control available at extra cost.

TRANSMISSION: Constant mesh helical gears of hardened alloy steel. A hardened steel worm and alloy bronze worm wheel transmit power from motor to transmission. All shafts are mounted in ball or roller bearings.

LUBRICATION: Circulating oil lubrication furnished to all gears. Visual type transmission oil level gauge.

SPEEDS: Four-speed transmission. Operating speed can be selected or changed only while machine is stopped.

	Agitator (RPM)	Attachment (RPM)
First	70	79
Second	124	139
Third	206	232
Fourth	362	408

BOWL GUARD: Heavy-duty stainless steel wire front and solid stainless steel rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. The bowl support lock prevents the bowl from being lowered while mixer is running. Bowl support interlock provides further protection.

BOWLS AND BEATERS: 60 Quart capacity, standard with sanitary, open rim design. Bowl of heavy tinned steel. Bowl lift hand operated, self-locking in any position. A full line of beaters and whips are available for all sizes of bowls.

ATTACHMENTS AND ACCESSORIES: The following are available at extra cost:

- 9" Vegetable Slicer
- Dicer-French Fry Cutter
- Meat Chopper
- Tray Support
- Beaters, Whips, Dough Arm
- Bowl Splash Cover
- Bowl Extension Ring
- Bowl Truck
- Bowl Truck Adapter
- Bowl Jacket (40 & 30 Qt.)
- Soup Strainer/Colander
- Ingredient Chute
- Bowl Scraper

See separate Attachments and Accessories Specification Sheet - Form F-7573.

FINISH: Standard machine Metallic Gray Polyurethane Enamel.

STANDARD EQUIPMENT: Basic Mixer with one 60 quart tinned bowl, "B" Beater, "D" Wire Loop Whip, ED Dough Arm and stainless steel bowl guard.

WEIGHT H-600: Net Standard Mixer 718 lbs., Shipping 722 lbs.

MODEL H-600-D (Deluxe Model)
USDA Listed

FINISH: Transmission case and bowl support; pedestal, base and transmission case cover are nickel-chrome plated. Stainless steel 60 quart bowl and standard "B" Beater, "D" Whip and ED Dough Arm.

WEIGHT H-600-D: Net Deluxe Mixer 718 lbs., Shipping 722 lbs.

POWER BOWL LIFT SPECIFICATIONS: Powered by a ¼ H.P. motor, the bowl may be raised or lowered by fingertip control through the conveniently located switch. Bowl will remain in position until switch is activated. Available on mixers with the following electrical specifications of 200/60/1, 230/60/1, 200/60/3, and 230/60/3.

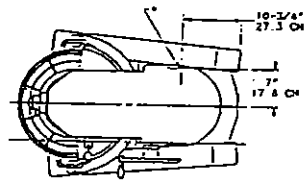
As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

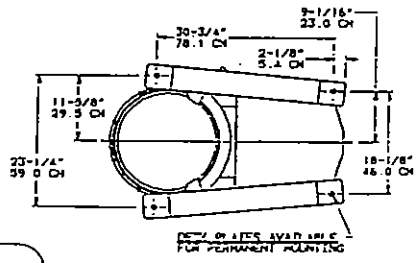
DETAILS AND DIMENSIONS

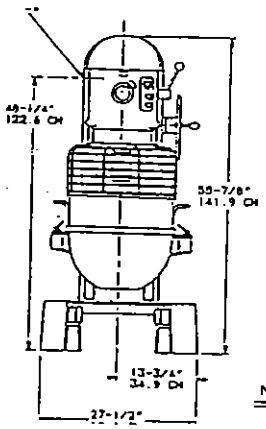
* DENOTES 1-1/16" HOLE FOR ELECTRICAL CONNECTION

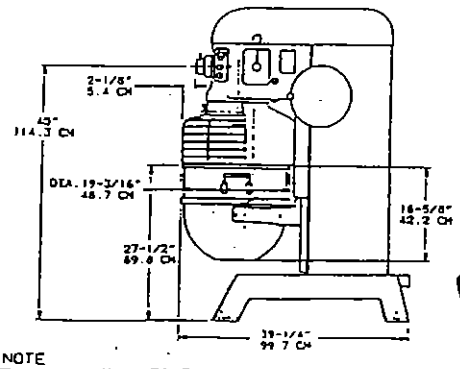
WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.









NOTE
BOLTING TO FLOOR

NSF. UL

HOBART CORPORATION

EXECUTIVE OFFICES
701 RIDGE AVENUE
TROY, OHIO 45374-0001

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

HOBART
FOOD EQUIPMENT

35

A200 MIXER

20 QUART MIXER SERIES

UTILITY AND POSITIVE PERFORMANCE

Popular, all-purpose, powerful A200 Bench type mixer for both kitchen and bake shop requirements. **Positive** gear drive keeps speeds constant regardless of consistency of the batch. Hobart **positive** planetary mixing action assures complete blending of all ingredients to give **positive results every time.**

Model A200DT deluxe finish is easy to keep clean—a wipe restores the original luster. Includes motor driven timer for mixing time.

This sturdy unit brings clean-lined efficiency to today's modern kitchen installations.

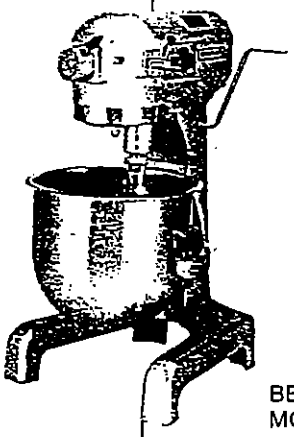
Model A200T and A200DT (deluxe finish) with timer and Hobart positive mixing performance provide exact duplication of recipe every time.

NO SPLASH-OUT

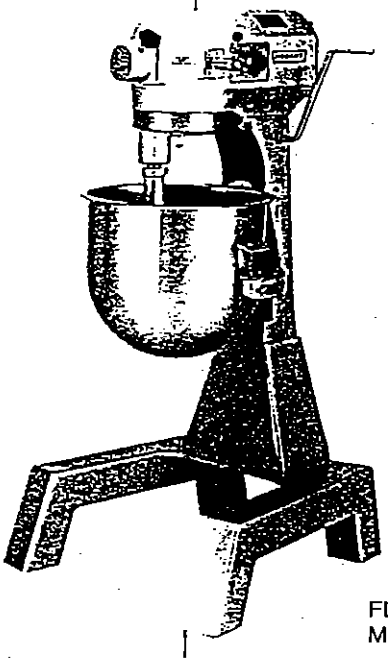
The exclusive Hobart "stirring" switch provides fingertip control of a low, low speed (only 53 RPM) to facilitate adding liquids to semi-solids, definitely a functional advantage over faster speeds. Simply set the speed selector to 1 — hold the switch in stir position only until contents "pick-up" (a maximum 15 seconds), then switch to on.

The AS200T series assures positive mixing, time after time. Less clean-up time, too. Reason: No splash-out or ingredient loss. Includes motor driven timer for accurate mixing time.

Specifications. Details and Dimensions on Following Pages.



BENCH MODEL



FLOOR MODEL

Cini-Little

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

Item 035

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

A200 MIXER

:ODEL A200 SERIES 3ENCH MODEL)

SPECIFICATIONS

Listed by Underwriters Laboratories, Inc. and National Sanitation Foundation.

OTOR: ½ H.P., Hobart-built, grease-ecked ball bearing, ventilated, splash-oof enclosure.

ngle-phase is capacitor-start, induction-n type. Three-phase is squirrel-cage, duction-run type.

ECTRICAL: 115-60-1, 230-60-1—UL sted. 115-50-1, 220-50-1. Not Submitted r UL Listing.

VITCH: Single pole toggle switch.

RD AND PLUG: 6 foot flexible three-:ord and plug for grounding. Plug . urnished on export models.

NSMISSION: The gears are con-ntly in mesh in a special lubricant, suring extremely quiet operation and ng life. Transmission gears are of heat ated alloy steel, accurately machined. bearings are ball bearings. A hard-ed steel worm and special worm wheel nsmit power from the motor to the nsmission.

EEDS: The mixer has three positive eeds as follows:

	Agitator (RPM)	*Attachment (RPM)*
Low	107	61
Intermediate	198	113
High	361	205

OWLS, BEATERS AND WHIPS: -quart capacity (12-quart capacity bowl so available as extra equipment), of ainless steel with handles and lugs elec-cally welded in place. Bowls are the nitary, open rim design. A hand lever, ounted on the machine column, raises d lo s the bowl holder and bowl. automatically at top and bot-ft travel. Bowl lift is adjustable to proper clearance between bowl d beater. A full line of beaters and ips is available for a variety of opera-ns. See separate specifications sheet.

ATTACHMENTS: The mixer carries the No. 12 taper hub and any attachment listed with that size taper hub can be used. See separate "Attachments and Accessories" specification sheet for descriptive information.

FINISH: Metallic gray polyurethane enamel.

STANDARD EQUIPMENT: Consists of the mixer unit with cord and plug, one 20-quart stainless steel bowl, one flat "B" beater and one "D" wire loop whip.

WEIGHT: Net — 204 pounds. Domestic shipping weight — 226 pounds.

TIMED MIXING CONTROL MODELS

MODEL A200T
Timed Mixing Control

Same specifications as A200, however Mixer is equipped with a 15 minute TIMER which automatically shuts off machine in all speeds after set time has elapsed. "Non-Timed" operation obtained by setting timer on "HOLD" position.

MODEL A200DT (Deluxe)

Same specifications as A200 & A200T however finish is deluxe - all metal, burnished aluminum with 20-quart stainless steel bowl. Cast base is chrome plated. If specified, will be furnished with standard tinned bowl.

WEIGHT: A200DT Net — 139 pounds. Domestic shipping weight — 161 pounds.

MODEL AS200T SERIES (BENCH MODELS)

SPECIFICATIONS

Listed by Underwriters Laboratories, Inc. and National Sanitation Foundation.

MOTOR: Hobart-built, ½ H.P., permanently lubricated ball bearings, ventilated, splash-proof enclosure, having a special design feature of ½ speed for initial stirring or blending only. Available only in 115-60-1.

SWITCH: Three position double pole rocker type having a manual holding position for initial stirring operation. Motor driven timer is standard.

SPEEDS: The AS200T series mixers have positive speeds as follows:

	Agitator Speed (RPM)	
	Std.	*Stir*
1. Low	107	53
2. Intermediate	198	99
3. High	361	180

	Attachment Speed(RPM)	
	Std.	*Stir*
1. Low	61	30
2. Intermediate	113	56
3. High	205	102

Cini-Little

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

Item 035

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

A200 MIXER

MODEL A200FT SERIES (FLOOR MODEL)

SPECIFICATIONS

Listed by Underwriters Laboratories, Inc. and National Sanitation Foundation.

MOTOR: ½ H.P., Hobart-built, grease-packed ball bearing, ventilated, splash-proof enclosure. Capacitor-start, induction-run type.

ELECTRICAL: 115-60-1, 230-60-1—UL Listed. 115-50-1, 220-50-1. Not Submitted for UL Listing.

SWITCH: Single pole toggle switch. Motor driven timer is standard.

CORD AND PLUG: 6 foot three-wire cord and plug for grounding. Plug not furnished on export models.

TRANSMISSION: The gears are constantly in mesh in a special lubricant, assuring extremely quiet operation and long life. Transmission gears are of heat treated alloy steel, accurately machined. All bearings are ball bearings. A hardened steel worm and special worm wheel transmit power from the motor to the transmission.

SPEEDS: The mixer has three positive speeds as follows:

	Agitator (RPM)	*Attachment (RPM)*
1. Low	107	61
2. Intermediate	198	113
3. High	361	205

BOWLS, BEATERS AND WHIPS: 20-quart capacity (12-quart capacity bowl also available as extra equipment), of stainless steel with handles and lugs electrically welded in place. Bowls are the sanitary, open rim design. A hand lever, mounted on the machine column, raises and lowers the bowl holder and bowl. Bowl locks automatically at top and bottom of lift travel. Bowl lift is adjustable to assure proper clearance between bowl and beater. A full line of beaters and whips is available for a variety of operations. See separate specifications sheet.

ATTACHMENTS: The mixer carries the No. 12 taper hub and any attachment listed with that size taper hub can be used. See separate "Attachments and Accessories" specification sheet for descriptive information.

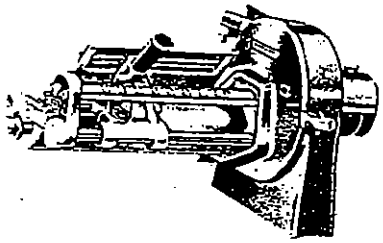
FINISH: Metallic gray polyurethane enamel.

STANDARD EQUIPMENT: Consists of the mixer unit with cord and plug, one 20-quart stainless steel bowl, one flat "B" beater and one "D" wire loop whip.

WEIGHT: Net — 230 pounds. Domestic shipping weight — 296 pounds.

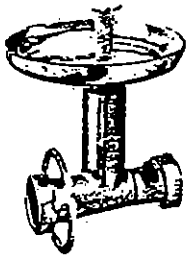
A200 SERIES ATTACHMENTS and ACCESSORIES

Just add attachments to your A200 series mixers, and you have a "one-man gang": handling all manner of jobs right at the mixer. Chopping, slicing, shredding, blending, dicing.



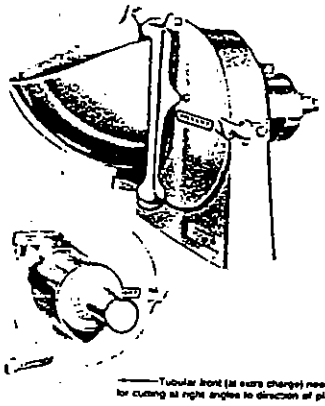
Dicer Attachment

Let your imagination go. You can dice potatoes, onions, apples, beets, turnips, celery, cucumbers, cheese and many other foods. For making french fries, too. The operator just inserts the product to be diced into the hopper, then puts a slight downward pressure on the handle. The product automatically slides forward into the cutting frames, and the pusher plate disengages itself when finished.



Meat and Food Chopper

Easily attached chopper makes a variety of chopped meat specialities, croquettes, meat loaves, patties and other profitable menu items.



Tubular front (at extra charge) needed for cutting at right angles to direction of plate.

9" Vegetable Slicer

This attachment and its interchangeable plates will do all your slicing, shredding and grating for salads, coleslaw and vegetable specialities.

Other Attachments and Accessories

Speed Drive
Adjustable Tray Support
Soup Strainer and Colander
Splash Cover
Bowl Extension Ring
Bowl Jacket and Installation Kit
Bowl Truck for floor model mixer
ED Dough Arm
P Pastry Knife
S Sweet Dough Arm

As continuous product improvement is a policy of Hobart, specifications are subject to change without notice

Cini-Little

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

Item 035

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

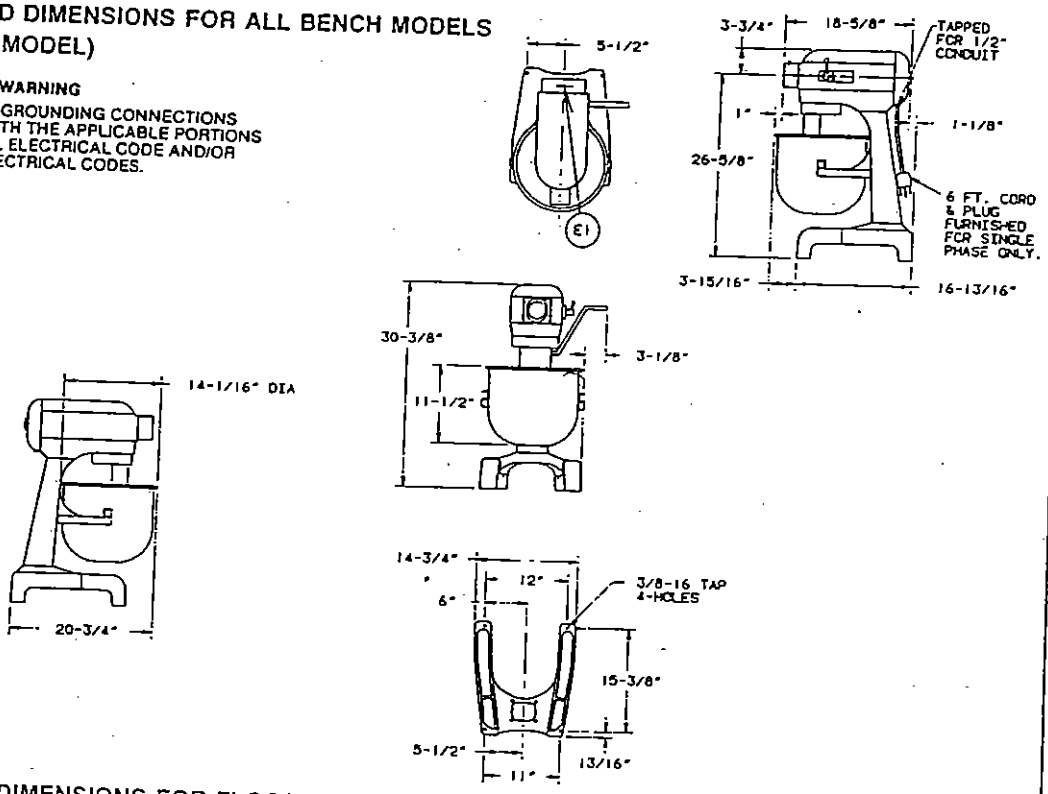
A200 MIXER

HOBART
FOOD EQUIPMENT

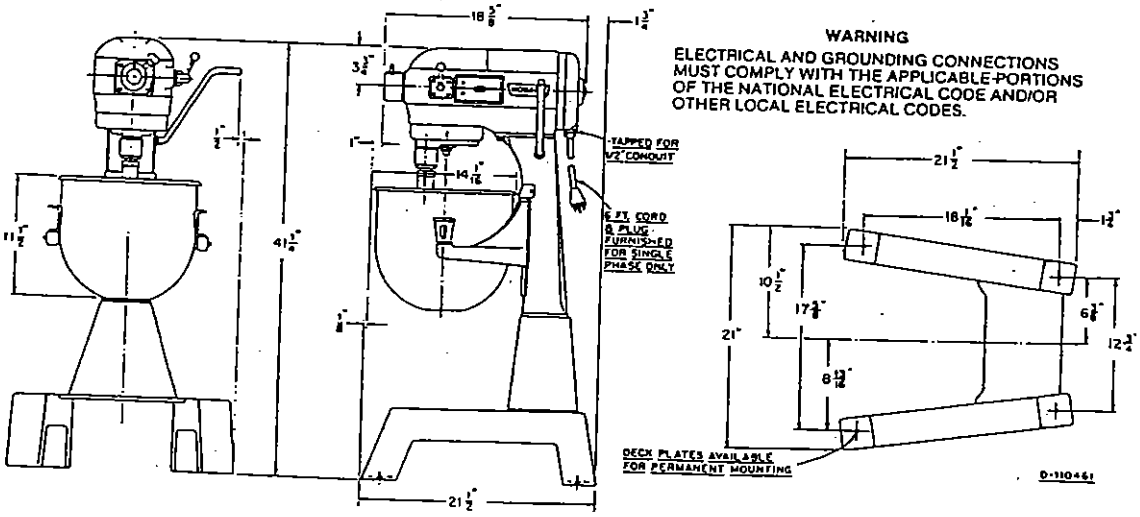
DETAILS AND DIMENSIONS FOR ALL BENCH MODELS (STANDARD MODEL)

WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.



DETAILS AND DIMENSIONS FOR FLOOR MODELS



WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

NSF UL HOBART CORPORATION
EXECUTIVE OFFICES
TROY, OHIO 45374

FORM E 7528 (REV. [illegible])

Cini-Little

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

Item 036

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

Cleveland

Steam Jacketed Kettles

LEG TYPE, GAS-FIRED

TILTING
40, 60, OR 80 GALLONS
(150, 225 or 300 LITERS)
⅔ STEAM JACKETED

MODELS: ☐ KGL-40-T ☐ KGL-80-T
☐ KGL-60-T

ITEM NUMBER _____

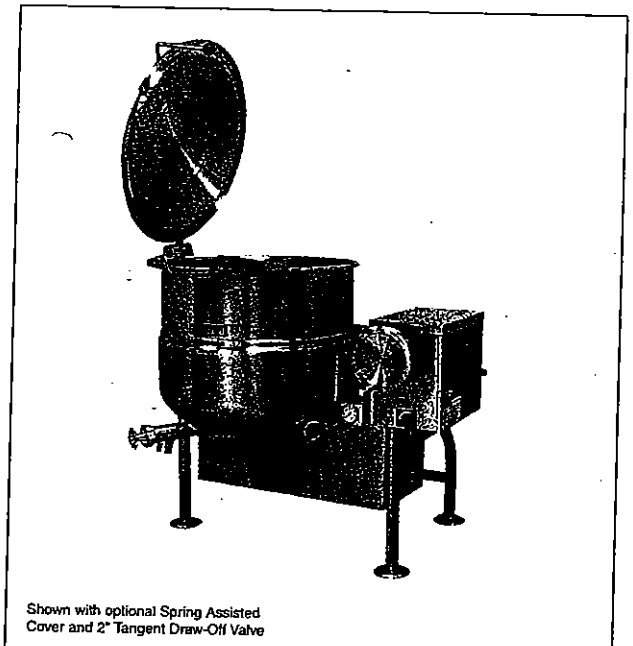
JOB NAME / NUMBER _____

Cleveland Standard Features

- High efficiency Power Burner Heating System (62% to 65% efficiency)
- Fast Heat-up and Recovery Time, 140M BTU's on 40 gallon models, 190M BTU's on 60 gallon and larger
- Insulated Heat Exchanger
- Automatic Ignition System
- Steam Jacket permanently filled with treated, distilled water. Venting and/or refilling not required.
- Solid State Controls, for Temperature and Low Water Safety, in a plug-in Control Module
- Control Panel includes:
  - Precise, consistent temperature control: less than ± 1°C variance (ideal for simmering).
  - L.E.D. Indicators for Heat Cycle and Low Water Warning.
  - Power "on/off" Switch
- Front mounted combination Pressure/Vacuum Gauge
- Type 304 Stainless Steel with #4 finish on kettle and supports
- Tilt Mechanism of roller bearings and case hardened self-locking worm and segment gear
- Support Legs with level adjustable feet, flanged for floor bolting
- 50 psi Steam Jacket Rating and Safety Valve
- Standard voltage is 115 volts, 60 Hz, single-phase, supplied with cord and plug
- Standard for natural gas operation

Options & Accessories

- ☐ Type 316 Stainless Steel Kettle Liner for high acid food products (316)
- ☐ Pan Carrier (PCK)
- ☐ Flow Diverter (FD)
- ☐ Food Strainer (FS)
- ☐ Kettle Markings (KM)
- ☐ Alternate Draw-off Valves
- ☐ Cooking Baskets and Tri-Basket Supports (BS and TBS)
- ☐ Drain Strainers (DS-)
- ☐ Faucet Mounting Bracket (FBKT)
- ☐ 2" or 3" diameter Tangent Draw-off Valve with Drain Strainer (TD2) or (TD3)
- ☐ 3" diameter Butterfly Valve (BV3)



Shown with optional Spring Assisted Cover and 2" Tangent Draw-Off Valve

SHORT FORM SPECIFICATION

Shall be CLEVELAND, Gas-Fired Tilting Kettle, Model KGL-____ T; ____ gallons, 2/3 Steam Jacketed, Power Burner Heating System, Insulated Heat Exchanger, 50 psi Steam Jacket Rating. Infinite Variable Temperature Control, L.E.D. indicators for Heat Cycle and Low Water Warning, Automatic Ignition System.

- ☐ Spring-assisted, hinged, rotatable, domed Stainless Steel Cover (CHS-)
- ☐ Hot and Cold Water Faucet with Swing Spout (DPK)
- ☐ Kettle Accessory Kit (KAK) includes:
  - ☐ Clean-up Brush(CB)
  - ☐ 36" Kettle Whip(KW)
  - ☐ Draw-off Brush (DB)
  - ☐ 36" Kettle Paddle (KP)
  - ☐ 36" Kettle Brush (KB)
  - ☐ 24 oz. Ladle (KL)
- ☐ Automatic Water Meter (GMF or LMF)
- ☐ Measuring Strip (MS)
- ☐ Option for Propane Gas operation
- ☐ Correctional Package

Cleveland Range Inc.
Ph: 1-216-481-4900 **Fx**: 1-216-481-3782
1333 East 179th St., Cleveland, Ohio, U.S.A. 44110
Visit our Web Site at **www.clevelandrange.com**

Cini-Little

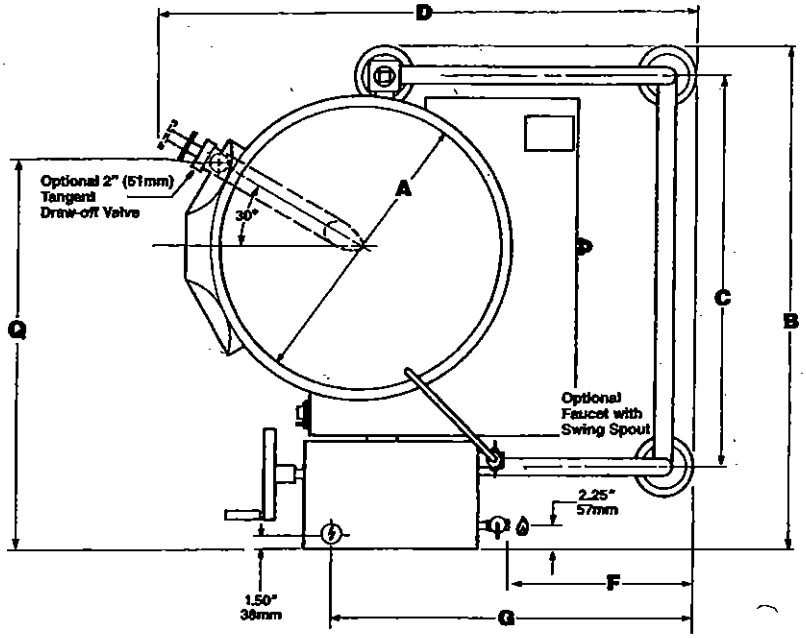
Ft. Drum

Watertown, NY

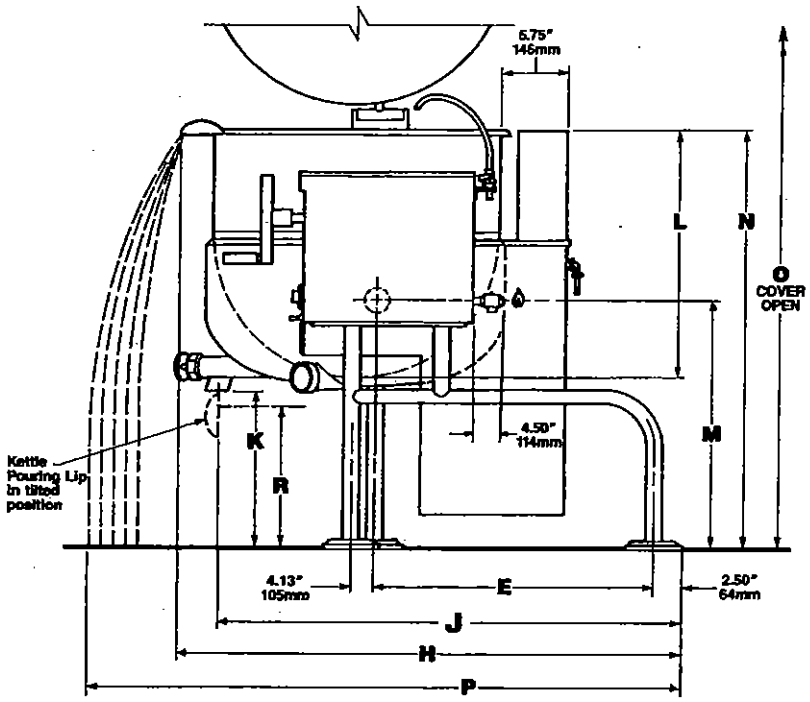
Project #: 04-0050

Item 036

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



- CAPACITIES: (in 8 oz. servings) (Other sizes may be calculated.)
  - 40 Gallon / 150 liters.....640
  - 60 Gallon / 225 liters.....960
  - 80 Gallon / 300 liters.....1280
- Many local codes exist and it is the responsibility of the Owner and Installer to comply with those codes.
- Installations of Back Flow Preventers, Vacuum Breakers and other specific code requirements are the responsibility of the Owner and Installer.
- Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are: UL, A.G.A., NSF, ASME/N.Bd., CSA, CGA, ETL, and others.



KETTLE SIZE GALS.	KETTLE SIZE LITERS		A	B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q	R
40	151	INCHES	26.00	45.75	35.75	44.50	19.00	9.00	24.00	42.25	38.00	15.75	22.50	23.37	40.50	69.75	51.50	35.00	9.50
		mm	660	1162	908	1130	483	229	610	1073	965	400	572	594	1029	1772	1308	889	241
60	227	INCHES	29.50	49.38	39.38	48.00	22.00	11.75	27.00	46.50	41.50	15.50	26.00	24.50	43.50	73.50	68.00	37.00	9.0
		mm	749	1254	1000	1219	559	298	686	1181	1054	394	660	622	1105	1867	1727	940	229
80	303	INCHES	33.00	53.00	43.00	51.00	25.00	14.75	30.00	51.00	44.50	13.75	28.00	25.00	44.75	82.00	74.50	39.00	9.75
		mm	838	1346	1092	1296	635	375	762	1296	1130	349	711	635	1137	2083	1892	991	248

GAS

NATURAL	PROPANE
Piping: ¾" N.P.T.	Piping: ¾" N.P.T.
Supply pressure: 4.00" W.C. minimum, 14.00" W.C. maximum	Supply pressure: 11.00" W.C. minimum, 14.00" W.C. maximum

B.T.U. RATING	
40 gal.	140,000
60 gal.	190,000
80 gal.	
100 gal.	

Manufacturer must be notified if unit will be operated above 2,000 ft. altitude.

ELECTRIC

120V-1 Phase, 60 Hz, 10 amps

WATER (H) (C)

(H)(C) ½" dia. Soft Copper Tubing (each)

When ordered with optional faucet.

CLEARANCE

RIGHT = 0"
LEFT = 0"
REAR = 0"

Allow 6.00" space minimum from rear and sides when located near combustible walls.

SCALE .50" = 1'

SECT. IX PAGE 2

0600

Litho in U.S.A.

Cleveland Range reserves right of design improvement or modification, as warranted.

Cini-Little

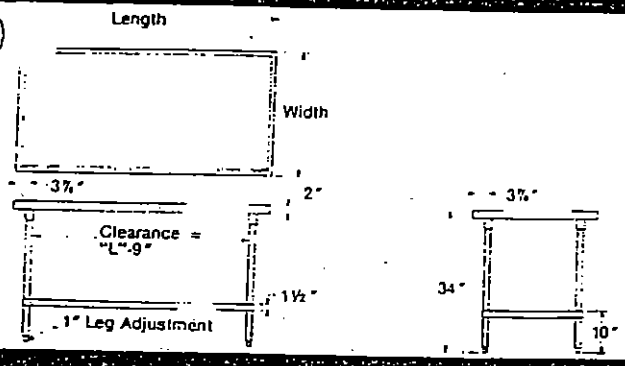
Ft. Drum
Watertown, NY
Project #: 04-0050

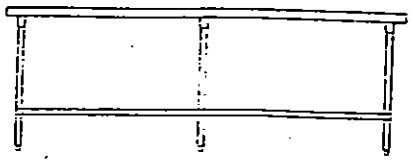
Item 037

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

TABCO SPECIFICATIONS

37





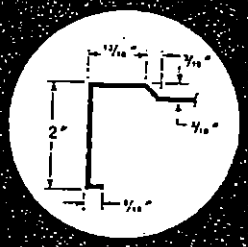
Units 8' 0" and larger are furnished with six (6) legs

All Units Shipped Unassembled (KD) For Reduced Shipping Costs

All Dimensions are Typical (tol ± .500")

NSF

Countertop Edge Detail



Your choice of . . . Two Available Options

VLG *Series (price vs function)*

- *14 gauge type 300 Series stainless steel top*
- *galvanized legs and gussets*
- *galvanized undershelf*

VSS *Series (institutional use)*

- *14 gauge type 300 Series stainless steel top*
- *stainless steel legs and gussets*
- *stainless steel undershelf*

DESIGN:

- Top is furnished with a 2" x 1" square die embossed NO-DRIP countertop offset edge with a ½" return on 4 sides.
- [illegible]minum die cast "leg-to-shelf" clamp secures shelf to leg [illegible]inating unsightly nuts and bolts.
- [illegible]ershelf is adjustable.
- Pre-engineered angle adapters insure ease of future drawer installation.

CONSTRUCTION:

- All heli-arc welded.
- Entire top mechanically polished to a satin finish.
- Top is sound-deadened.
- Stud-welded hat section reinforces and maintains level working surface.
- Gussets welded to support hat sections.

MATERIAL:

VSS Series

TOP: • 14 gauge stainless steel type 300 series.
• Galvanized understructure.
SHELF: • 18 gauge stainless steel type 430 series.
LEGS: • 1⅝" diameter, 16 gauge tubular stainless steel.
• Stainless steel gussets.
• 1" adjustable METAL bullet feet.

VLG Series

TOP: • 14 gauge stainless steel type 300 series.
• Galvanized understructure.
SHELF: • 16 gauge galvanized steel.
LEGS: • 1⅝" diameter, 16 gauge tubular galvanized steel.
• Galvanized steel gussets.
• 1" adjustable METAL bullet feet.

The Most Comprehensive Line In The Industry!

LENGTH		24" WIDE (610 mm)			30" WIDE (762 mm)			36" WIDE (915 mm)		
INCHES	(MM)	VLG SERIES	VSS SERIES	WEIGHT	VLG SERIES	VSS SERIES	WEIGHT	VLG SERIES	VSS SERIES	WEIGHT
24"	(610)	VLG-242	VSS-242	80 lbs.	VLG-302	VSS-302	88 lbs.			
36"	(915)	VLG-243	VSS-243	85 lbs.	VLG-303	VSS-303	98 lbs.			
48"	(1220)	VLG-244	VSS-244	90 lbs.	VLG-304	VSS-304	110 lbs.	VLG-364	VSS-364	130 lbs.
60"	(1524)	VLG-245	VSS-245	110 lbs.	VLG-305	VSS-305	135 lbs.	VLG-365	VSS-365	160 lbs.
72"	(1830)	VLG-246	VSS-246	130 lbs.	VLG-306	VSS-306	160 lbs.	VLG-366	VSS-366	190 lbs.
84"	(2134)	VLG-247	VSS-247	150 lbs.	VLG-307	VSS-307	185 lbs.	VLG-367	VSS-367	220 lbs.
96"	(2438)	VLG-248	VSS-248	170 lbs.	VLG-308	VSS-308	210 lbs.	VLG-368	VSS-368	250 lbs.
120"	(3046)	VLG-2410	VSS-2410	195 lbs.	VLG-3010	VSS-3010	260 lbs.	VLG-3610	VSS-3610	298 lbs.
144"	(3656)	VLG-2412	VSS-2412	220 lbs.	VLG-3012	VSS-3012	300 lbs.	VLG-3612	VSS-3612	340 lbs.

QUALITY

TABCO

TABCO is constantly engaged in a program of improving their products. Therefore we reserve the right to change our specifications without prior notice.

©AUGUST 1987

Tables Mfg. Inc.
P.O. BOX 447 KAUFMAN, TEXAS 75142-0447

Cini-Little

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

Item 038

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

Cleveland

Modular Bases

MODULAR BASE WITH KETTLE(S)

200M BTU GAS-FIRED STEAM GENERATOR
ONE or TWO, 6 GALLON KETTLE (S)
CABINET BASE:
24" (600mm) or 36" (900mm) WIDE
with Nickelguard

MODELS:
- ☐ 24-GM-K6-200
- ☒ 36-GM-K66-200
- ☐ 36-GM-K66-300

ITEM NUMBER _____

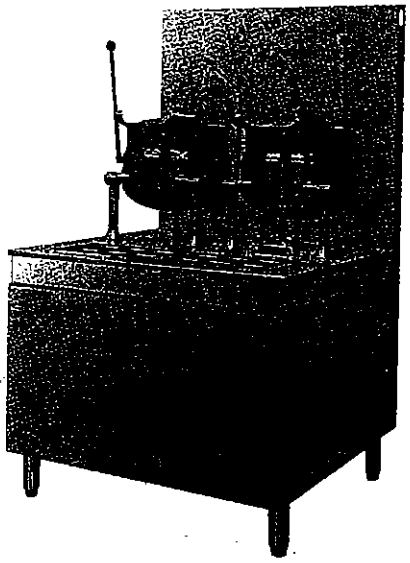
JOB NAME / NUMBER _____

Cleveland Standard Features

- Factory assembled Kettle/Steam Generator NickelGuard Base combination with one or two,6 gallon kettles with 200M BTU Gas-Fired Steam Generator
- Solid State steam generator Water Level Controls
- Low Water Safety Cut-Off
- Pressure Limit Controls with 15 psi Safety Valve
- Type 430 Stainless Steel exterior enclosure, and table top (with Drain Trough which has 1.50" diameter male drain), #4 exterior finish
- Type 304 Stainless kettle(s), #4 exterior finish
- Separate "Start/Reset" Illuminated Switch Controls,plus Pressure Gauge
- Solid State Electronic Spark Ignition for energy savings
- Major components serviceable from the front of the unit
- 6 gallon kettle(s) are 2/3 Steam Jacketed and include Lift off Cover(s)
- Hot and Cold Water Faucet with Swing Spout
- Kettle(s) have 50 psi Steam Jacket Rating, 50 psi chrome plated Safety Valve(s) and Manual Tilting, balanced design
- Tilt Handles can be mounted on either side
- Steam Generator empties under pressure (blowdown) automatically upon each Shut-Down. Automatic Water Refill on Start-Up
- Standard voltage for controls is 115 volt, 60 Hz, single phase
- Adjustable Flanged Feet (FF-A)

Options & Accessories

- ☐ Power Take-Off Kit (GPTO)
- ☒ Secondary Low Water Cut-Off, factory installed (CALG) (Required for AZ. AR. CA. CO. CT. DE. FL. GA. HI. IL. IA. KS. MD. MA. MI. MN. MT. NE. NV. NM. NC. OK. OR. PR. RI. TN. UT. VA. WA. WV., Buffalo, NY, Wash. DC)
- ☐ Gas, other than natural
- ☐ Type 316 Stainless Steel kettle interior for high acid food products (316)
- ☐ Food Strainers (FS)
- ☐ Stainless Steel Base Frame (FSS)
- ☐ 300,000 BTU Gas-Fired Boiler with Nickelguard
- ☐ Boiler Descaling Pump Kit (107142)



SHORT FORM SPECIFICATION

Shall be CLEVELAND, Modular Cabinet Base with one or two, 6 gallon kettle(s), Model____ GM-K____ -200, 200M Nickelguard BTU Gas-Fired Steam Generator, type 430 Stainless Steel exterior enclosure, Table Top, Back Splash and 4 level adjustable feet. 2/3 Steam Jacketed type 304 Stainless Steel kettle(s) with 50 psi Steam Jacket Rating; needle type Steam Control Valve on each kettle. Console mounted Controls, Pressure Gauge and Illuminated "Start/Reset" Control Switches. Solid State Water Level Steam Generator Controls and Electronic Spark Ignition. Steam Generator drains under pressure (blowdown) after each Shut-Down with Automatic Water Refill on Start-Up. 15 psi Safety Valve

Cleveland Range Inc.
Ph: 1-216-481-4900 **Fx**: 1-216-481-3782
1333 East 179th St., Cleveland, Ohio, U.S.A. 44110
Visit our Web Site at **www.clevelandrange.com**

Cini-Little

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

Item 038

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

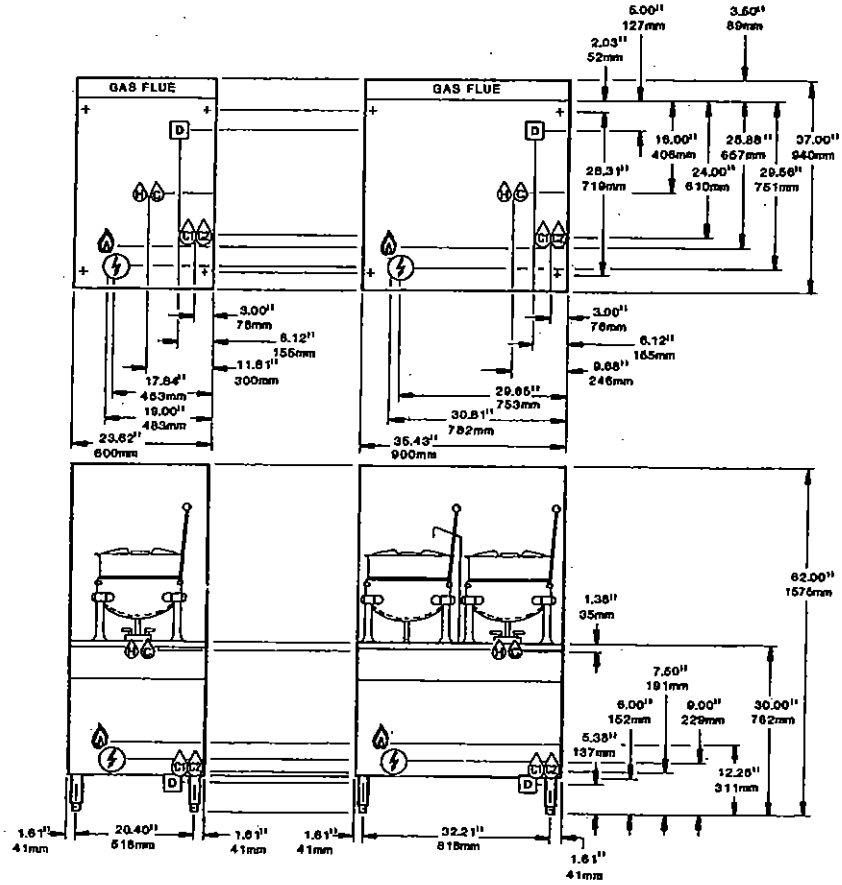
- CAPACITIES: (in 4 oz. servings) (Other sizes may be calculated)
  6 gallons / 23 liters. . .160 per kettle
- Many local codes exist and it is the responsibility of the Owner and Installer to comply with those codes.
- Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are: UL, A.G.A., NSF, ASME/N.Bd., CSA, CGA, ETL, and others.

WATER QUALITY REQUIREMENT

The recommended minimum water quality standards whether untreated or pretreated, based upon 10 hours of use per day, and a Daily Blowdown, are as follows:

TOTAL DISSOLVED SOLIDS	less than 60 parts per million
TOTAL ALKALINITY	less than 20 parts per million
SILICA	less than 13 parts per million
CHLORIDE	less than 30 parts per million
pH FACTOR	greater than 7.5

Consult a local water treatment specialist for an on site water analysis for recommendations concerning steam generator feed water treatment (if required), in order to remove or reduce harmful concentrations of minerals. The use of highly mineralized water will mean that more frequent servicing of the steam generator will be necessary. The fact that a water supply is potable is not proof that it will be suitable for the generator.



GAS	ELECTRIC	WATER	DRAINAGE	CLEARANCE
PING: ¾" IPS for 220,000 BTU or less Supply Pressure NATURAL: 4.00" W.C. minimum, 14.00" W.C. maximum PROPANE: 12.00" W.C. minimum, 14.00" W.C. maximum Manufacturer must be notified if unit will be used above 2,000 ft. altitude.	115V-1PH 25 watt Steam Generator control.	35 psi minimum 60 psi maximum H C ¾" IPS hot and cold water for kettles ¼" IPS cold water C Condenser feed CZ Boiler feed	1½" IPS common drain. Do not connect any other units to this drain. The Floor Drain must be located outside the confines of the equipment base.	RIGHT = 0" LEFT = 0" REAR = 0" For use only in non-combustible locations.

Cleveland Range reserves right of design improvements or modifications, as warranted.

SCALE .50"=1'

0600
Litho in USA.

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

Vent Master

REACTOCELL™

Canopy Style Ventilator Ceiling or Wall & Ceiling Mounted

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)

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.

MODIFICATIONS AND OPTIONS

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

NOTE: LAMPS PROVIDED BY OTHERS.
PATENT PENDING.

ISO 9001

Vent Master
Enodis

Recycled Paper

Cini-Little

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

Item 039

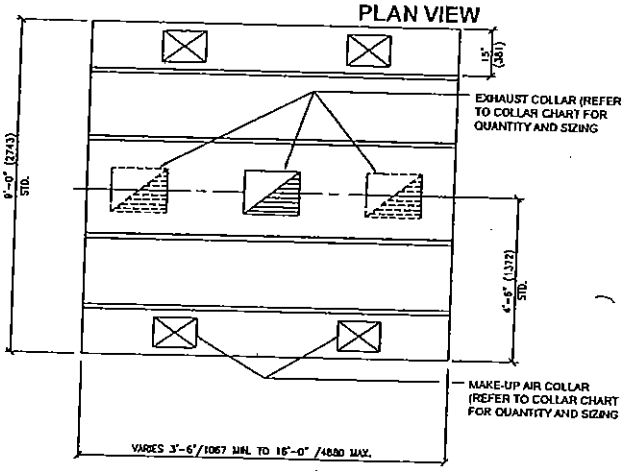
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

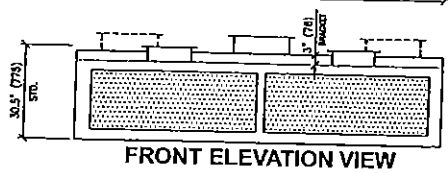
Vent Master

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

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

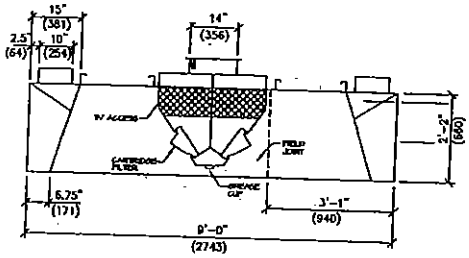
PLAN VIEW





FRONT ELEVATION VIEW

Dimensions: Inches / mm



LEFT SECTION VIEW

COOKING EQUIPMENT AIR REQUIREMENTS

Vent Master has been tested and listed to operate efficiently between 200 and 350 cfm per active foot of ventilator. This latitude of exhaust air volumes covers the needs of all types of cooking equipment which vary in size, fuel, capacity and products produced.

Ventilator exhaust air requirements on type of equipment, model of ventilator, location of ventilator in relation to adjacent walls and the make-up air velocity and balance within the cooking area. Each kitchen's air system must be calculated individually and engineered to meet these conditions.

It is essential that all air, ventilator and cooking equipment factors be established and coordinated by the design team to achieve proper ventilator exhausting of cooking equipment. Contact Vent Master for assistance to determine proper cooking equipment and ventilator exhaust air volumes.

EXHAUST AIR VOLUME AND DUCT COLLAR SIZE CHART-Duct collars size to move air at a minimum velocity of 1500 fpm (7.65m/s).SUPPLY AIR VOLUME AND DUCT COLLAR SIZE CHART-Duct collars sized to move air at a minimum velocity of 1000 fpm (5.08 m/s).

HOOD SIZE	400/ft at 1.3" S.P. (.189 m3/s per 305mm @ .322 Kpa)		500/ft at 1.7" S.P. (.236 m3/s per 305mm @ .422 Kpa)		600/ft at 1.3" S.P. (.283 m3/s per 305mm @ .322 Kpa)		700/ft at 1.7" S.P. (.330 m3/s per 305mm @ .422 Kpa)	
	DUCT COLLAR 14" (254mm) X__	CFM (m3/s)	DUCT COLLAR 14" (254mm) X__	CFM (m3/s)	DUCT COLLAR 14" (254mm) X__	CFM (m3/s)	DUCT COLLAR 14" (254mm) X__	CFM (m3/s)
3'- 6" to 5'-0"	10" 254	1400 0.661	12" 305	1750 0.826	14" 356	2100 .991	16" 406	2450 1.156
5'6" to 6'6"	14" 356	2200 1.038	18" 457	2750 1.298	24" 610	3300 1.557	26" 660	3850 1.817
7'0" to 8'6"	2@10" 2@254	2800 1.321	2@12" 2@305	3500 1.652	2@14" 2@356	4200 1.982	2@16" 2@406	4900 2.313
9'0" to 10'6"	1@10" & 1@14" 1@254 & 1@356	3600 1.699	1@12" & 1@18" 1@305 & 1@457	4500 2.124	1@14" & 1@24" 1@356 & 1@610	5400 2.549	1@16" & 1@126" 1@406 & 1@660	6300 2.973
11'0" to 12'0"	2@14" 2@356	4400 1.038	2@18" 2@457	5500 2.596	2@124" 2@610	6600 3.115	2@26" 2@660	7700 3.634
12'6" to 14'0"	2@10" & 1@14" 2@254 & 2@356	5000 2.36	2@12" & 1@18" 2@305 & 2@457	6250 2.95	2@14" & 1@24" 2@356 & 2@610	7500 3.54	2@16" & 1@26" 2@406 & 2@660	8750 4.13
14'6" to 16'0"	1@10" & 2@14" 1@254 & 2@356	5800 2.737	1@12" & 2@18" 1@305 & 2@457	7250 3.422	1@14" & 2@24" 1@356 & 2@610	8700 4.106	1@16" & 2@26" 1@406 & 2@660	10150 4.79

Note: ON HOODS WITH MULTIPLE COLLARS PLEASE CONTACT THE FACTORY TO CONFIRM LOCATIONS.

FRONT SUPPLY AIR VOLUME		DUCT COLLAR 10" (254mm) X
CFM	m3/s	Inches(mm)
480-640	.266-.302	10 (254)
640-800	.302-.377	12 (305)
800-960	.377-.453	14 (356)
960-1120	.453-.528	16 (406)
1120-1280	.528-.604	19 (483)
1280-1440	.604-.679	21 (533)
1440-1600	.679-.755	23 (584)
1600-1840	.755-.868	27 (686)
1840-2000	.868-.943	29 (737)
2000-2160	.943-1.019	31 (787)
2160-2320	1.019-1.094	34 (864)
2320-2480	1.094-1.170	36 (914)
2480-2640	1.170-1.245	38 (965)
2640-2800	1.245-1.321	40 (1016)
2800-2960	1.321-1.396	2 @ 22 (559)
2960-3120	1.396-1.472	2 @ 23 (584)
3120-3280	1.472-1.547	2 @ 24 (610)
3280-3440	1.547-1.623	2 @ 25 (635)
3440-3600	1.623-1.699	2 @ 26 (660)
3600-3760	1.699-1.774	2 @ 27 (686)
3760-3920	1.774-1.850	2 @ 28 (711)
3920-4160	1.850-1.963	2 @ 30 (762)
4160-4320	1.963-2.038	2 @ 31 (787)
4320-4880	2.038-2.114	2 @ 32 (813)

Continuous product improvement is a Vent Master policy, therefore specifications and design are subject to change without notice.

Vent Master
1021 Brevik Place
Mississauga, Ontario
Canada L4W 3R7

Form No. CMDMAUV (02/01)

Vent Master
Enodis

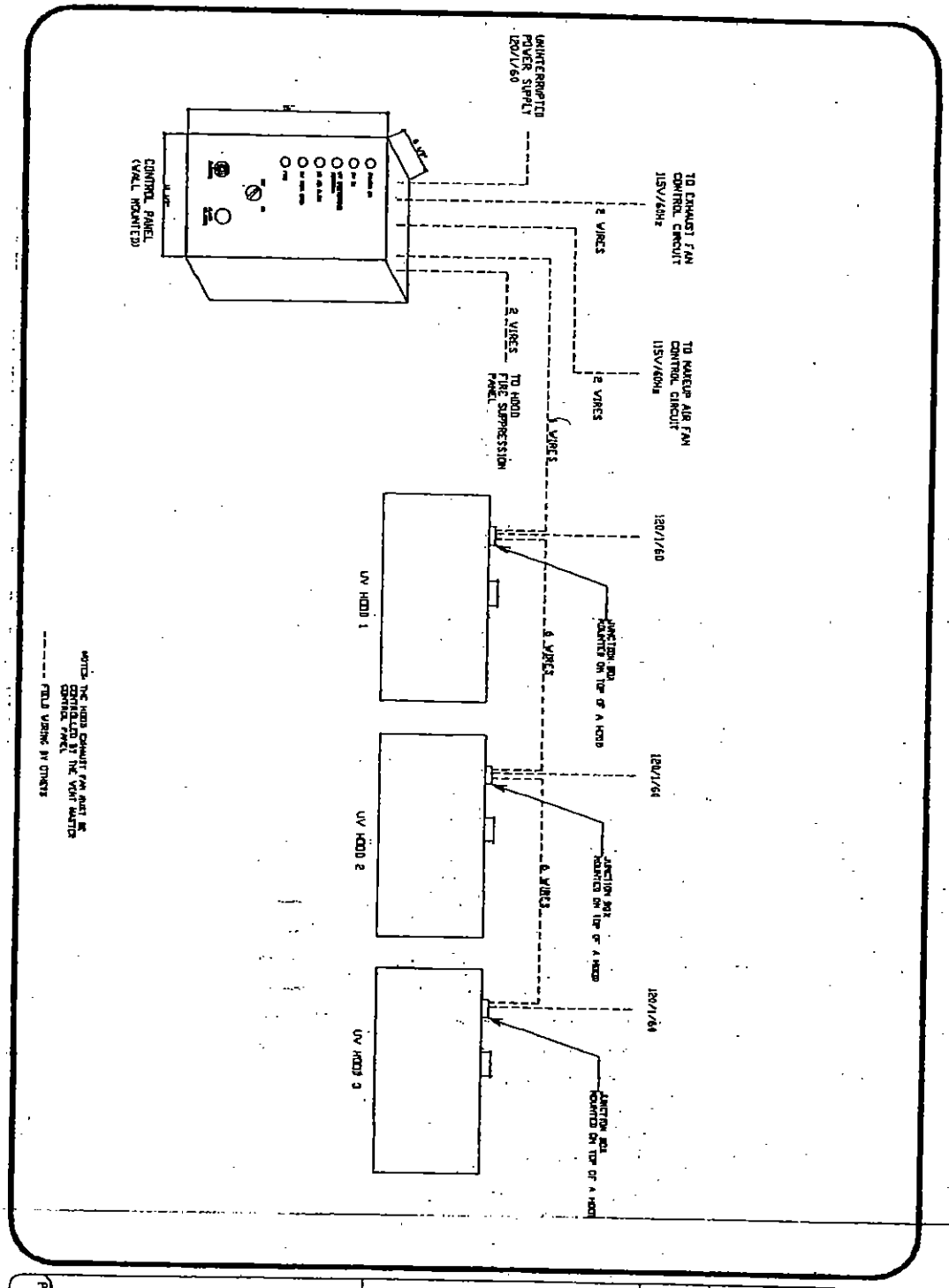
Tel: 905/624-0301
Fax: 905/624-5547
Tel: U.S.A. to Canada 1-800-565-2981
Fax: U.S.A. to Canada 1-800-665-2438

Cini-Little

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

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.	UV HOOD FIELD WIRING (TYPICAL) MULTIPLE HOOD INSTLLATION			
	DRAWN BY: C.R.	DATE DRAWN: JUN. 13/00	CHECKED BY: C.R.	DATE CHECKED:
	SCALE: N.T.S.	THIS DRAWING IS NOT TO BE SCALED	DIMENSIONS ARE inches (mm)	
DRAWING No. 1 of 1	VISIT OUR WEB SITE www.garland-group.com			

Vent Master
A MELBILT COMPANY

THIS DRAWING IS THE PROPERTY OF VENTMASTER AND CAN BE REPRODUCED ONLY BY PERMISSION, IN WHICH CASE, ALL DRAWINGS MUST BEAR THE NAME VENTMASTER.

REV.	REVISIONS - DESCRIPTION	BY	DATE	CHK	DATE
1					
2					
3					
4					
5					
6					
7					

Cini-Little

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

Item 040

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

- ideal for use in front of ice makers
- for use in front of walk-in refrigerator doors
- wherever a water receptacle is needed

ITEM No 40

IMC Teddy

FLOOR WATER RECEPTACLE

CONSTRUCTION

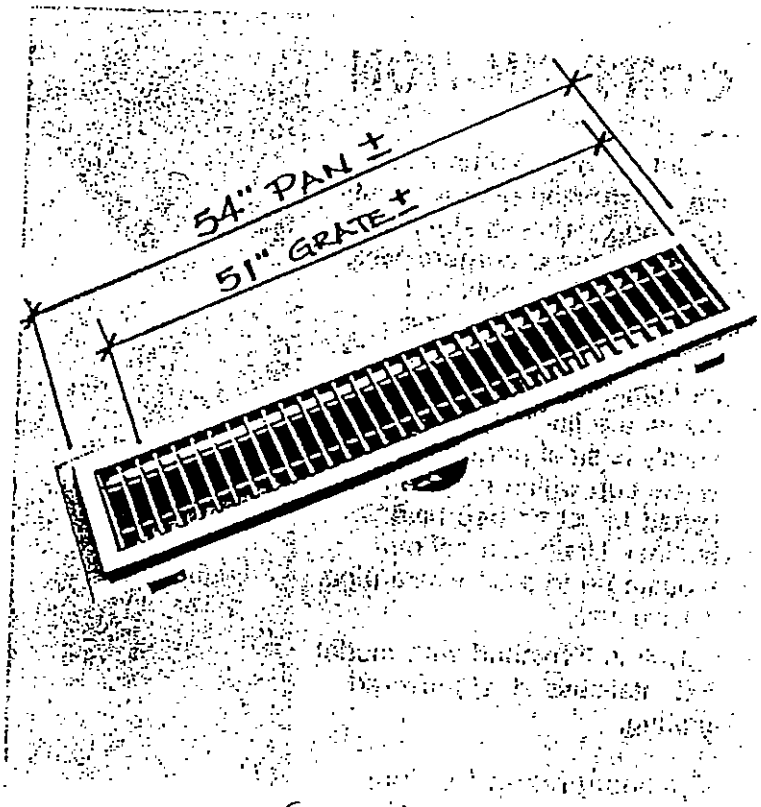
Unit is constructed of heavy duty, 14 gauge stainless steel, type 304, 18-8 all welded, ground and polished smooth.

Furnished with a type 304 stainless steel, subway grate.

Equipped with S/S clips for anchoring to floor.

Receptacle is pitched toward waste for complete drainage. Drain can accommodate up to a 3" waste pipe. Advise size.

Note: Special sizes available upon request—Consult factory

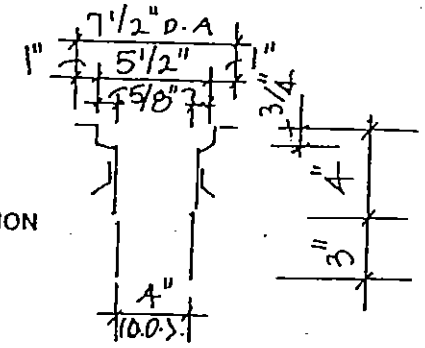


Special size needed
22.5 x 29.5

Model # FWR-36—36" long

Model # FWR-42—42" long

Model # FWR-48—48" long



SECTION

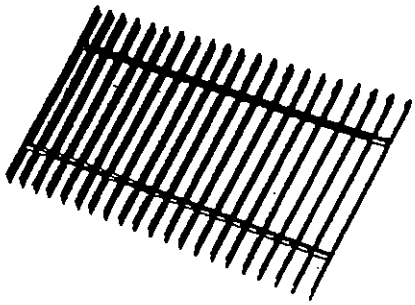
IMC Teddy FOOD SERVICE CORP.
POST OFFICE BOX 306 • CORNWALL, NEW YORK

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

PROJECT: QUANTITY: ITEM NO:

SUBWAY STYLE GRATING

40



Subway style floor grating is especially suited for spanning floor openings or troughs where strength, minimum splashing and rugged good looks are required. These grates are available in widths of 12", 15", 18", and 21", and custom lengths as specified. They are available in either stainless steel or aluminum. Their application requires that a ledge or surface be provided as part of the floor opening or trough.

SPECIFICATIONS

Series SFB subway style, stainless steel grating.

CONSTRUCTION: The units are fabricated of all-welded stainless steel. The vertical treads are 3/16" thick x 1" high with the two top corners radiused ¼". The horizontal rod supports are ½" diameter, with the ends ground and polished, and pass through holes in the treads. The treads are welded to the rods on 1" centers, in lengths as specified.

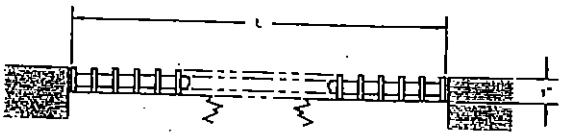
MODEL NUMBER	WIDTH	WEIGHT PER LINEAL FT. (lbs.)
☐ SFB-12	12"	9
☐ SFB-15	15"	11
☐ SFB-18	18"	14
☐ SFB-21	21"	18

Series AFB subway style, aluminum grating.

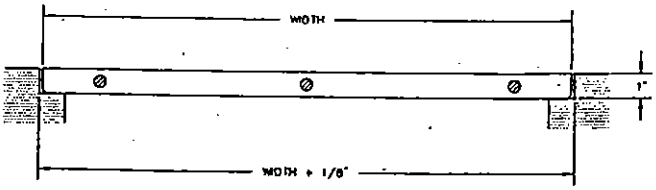
CONSTRUCTION: The units are fabricated of all-welded aluminum. The vertical treads are 3/16" thick x 1" high with the two top corners radiused ¼". The horizontal rod supports are ½" diameter, with the ends ground and polished, and pass through holes in the treads. The treads are welded to the rods on 1" centers, in lengths as specified.

MODEL NUMBER	WIDTH	WEIGHT PER LINEAL FT. (lbs.)
☐ AFB-12	12"	4
☐ AFB-15	15"	5
☐ AFB-18	18"	7
☐ AFB-21	21"	9

NOTE: When ordering, please specify length required.



SIDE VIEW



END VIEW

SERVOLIFT FASTERN
266 HANCOCK STREET, BOSTON, MASSACHUSETTS 02125
(617) 825-9000 • FAX: (617) 825-1292

Cini-Little

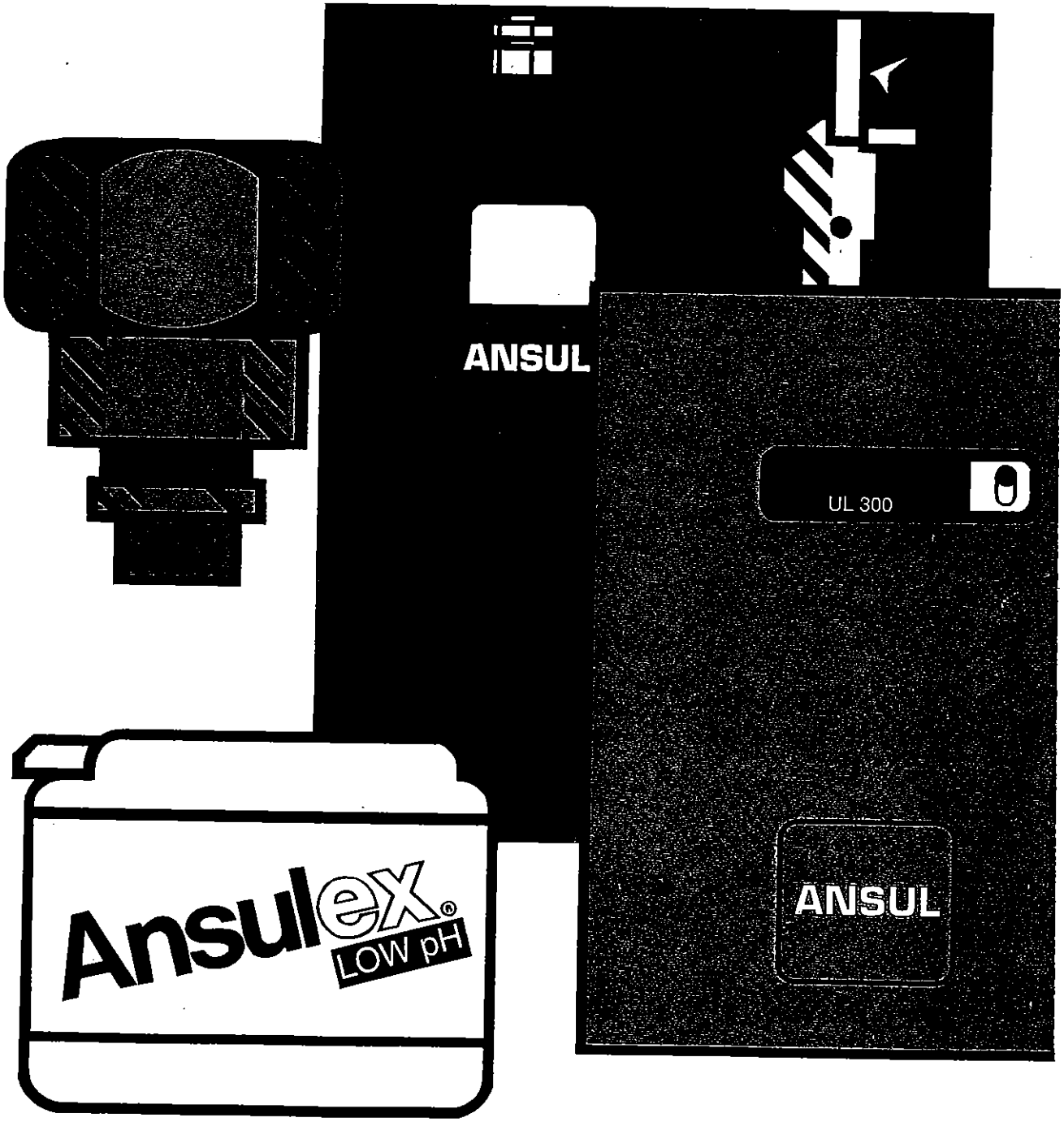
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 041

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

ANSUL

Restaurant Fire Suppression Systems



Cini-Little

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

Item 041

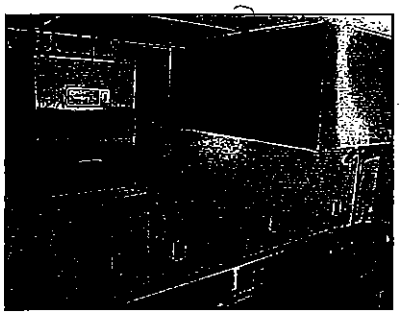
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

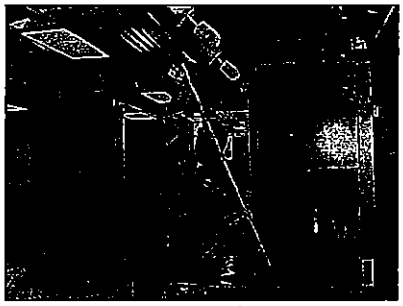
What makes the Ansul R-102 Restaurant System better?

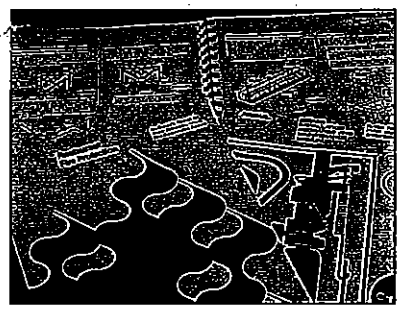
A better fire extinguishing agent. ANSULEX *Low pH* liquid fire suppressant is a true breakthrough in restaurant fire protection. An equipment-friendly, near-neutral pH agent - it rapidly suppresses fires, cools hot surfaces to help prevent fire reflash, and cleans up fast. Which means that if fire strikes, you're back in business faster with less damage and clean-up cost.

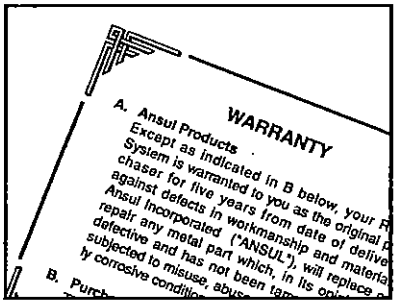
Great looking fire protection. Architects and kitchen designers appreciate the fact that the Ansul R-102 System is designed with aesthetics in mind. The R-102 System's exclusive stainless steel enclosure blends right into the surroundings of today's modern kitchens. It's completely self-contained so components can be installed out of sight where they won't interfere with the visual appearance or operation of the kitchen.

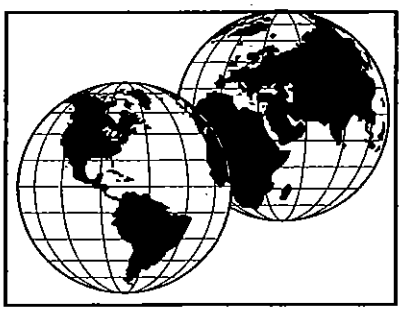
Simple to install, easy to service. The design of the Ansul R-102 System features simplified piping and nozzle placement. And thanks to its cartridge operation, the Ansul R-102 System is reliable and can be recharged faster on site than stored pressure systems. All of which means a more flexible, efficient system that can be installed easier and with less disruption to your facility.











Versatility. The Ansul R-102 System comes in 1.5 and 3 gallon sizes. These systems can be connected in various configurations to provide even greater capacity. Also, our systems are designed to protect a wider variety of appliances found in today's food service facilities... everything from grills and gas radiant charbroilers to chain broilers and mesquite wood cooking appliances.

Backed by the best warranty in the business. Ansul's five year limited warranty makes it five times better than any other restaurant system. In addition, the first major servicing of the system, which includes both a regulator pressure test and hydrostatic test of the tank, doesn't come up for 12 years. That's a real money-saving advantage because most of our competitors require a major servicing of their systems after only six years.

A distributor/installer network second to none. Ansul's worldwide network of restaurant systems distributors is the largest in the fire protection industry. Our distributors are factory trained to take care of all your fire protection needs. They can accurately determine which Ansul system is best for you, quickly and efficiently install the system, and provide the proper maintenance and service. All with a minimum amount of disruption to your business. Your nearby Ansul Distributors...when it comes to fire protection, they're good people to know.

Designed and built by Ansul. Which means, simply, that like all Ansul equipment, your Ansul R-102 System is rugged, reliable, built to last and U.L. listed. Only the finest quality materials go into its manufacture. And only those systems which pass Ansul's rigid quality assurance tests ever make it out our doors. You have our word – and our name – on it.

ISO 9002 Registered

Cini-Little

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

Item 041

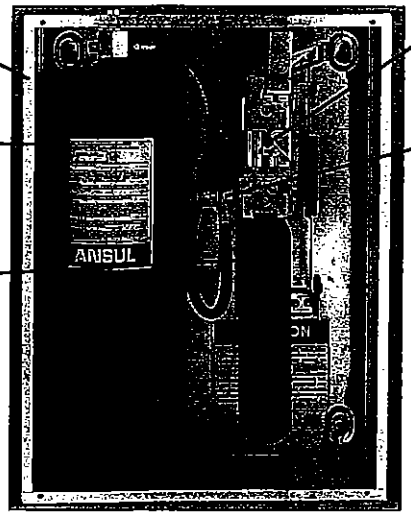
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

Check out the features of the Ansul R-102 System...

Stainless Steel Enclosure... An Ansul exclusive... aesthetically appealing... blends in with kitchen equipment... protects against tampering, damage.

Agent Storage Tank... Carbon steel... pressurized only when system is actuated... leak-proof... low maintenance... allows for fast, on-site recharging.

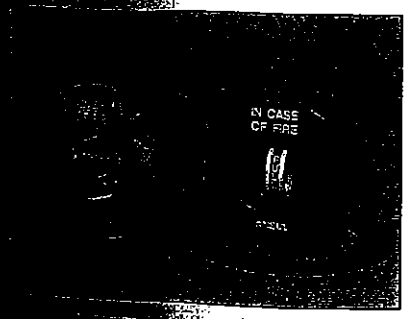
Expellant Gas Cartridge... Positive seal, self contained, no maintenance of valve required. Nitrogen or carbon dioxide.



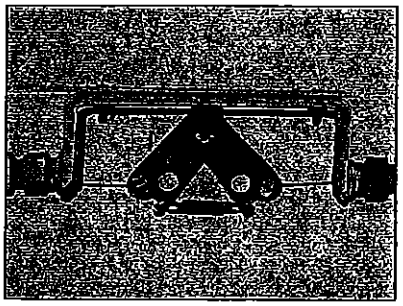
ANSUL AUTOMAN Release... Visible cocked/fired indicator... provides positive actuation of system... needs no periodic adjustment.

Regulator... 100 psi (6.9 bar) regulated pressure ensures constant flow of agent and consistent nozzle discharge pattern.

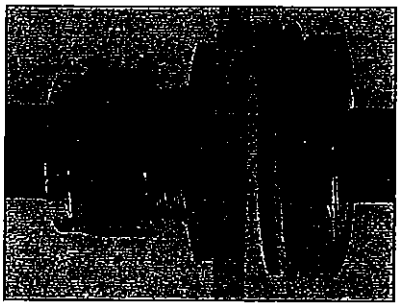
Manual Pull Station... Permits quick, [illegible] actuation of the system by [illegible] regardless of fire fighting [illegible] break rod indicating manual [illegible] operation.



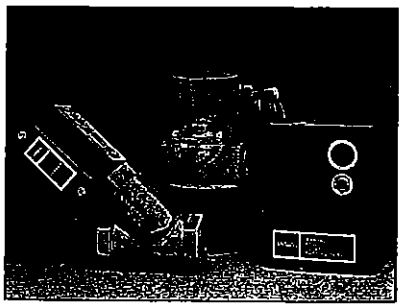
Fuse Link Detection System... Unique bracketing provides positive actuation upon exposure to heat.



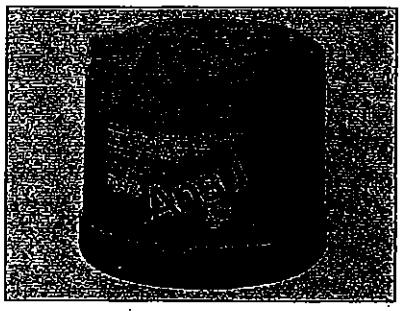
Hood-Seal Adaptors... Threaded or compression-seal options provide tight seal for hood penetrations required for distribution pipe or detection lines... more aesthetically appealing than welded seal.



[illegible]ned to provide agent [illegible]age to each special [illegible]pecial blow-off caps [illegible] grease vapor [illegible]chrome plating matches [illegible]liances.



Mechanical or Electrical Gas Shutoff Valve... Shuts off fuel or power source upon detection of fire... clearly marked open/closed indicator.



ANSULEX *Low pH* Agent... At approximately 8.2, it has the lowest pH of any wet chemical restaurant agent on the market. As a result, it's safer for your equipment and employees ...especially when compared to some other high pH restaurant agents.

Cini-Little

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

Item 041

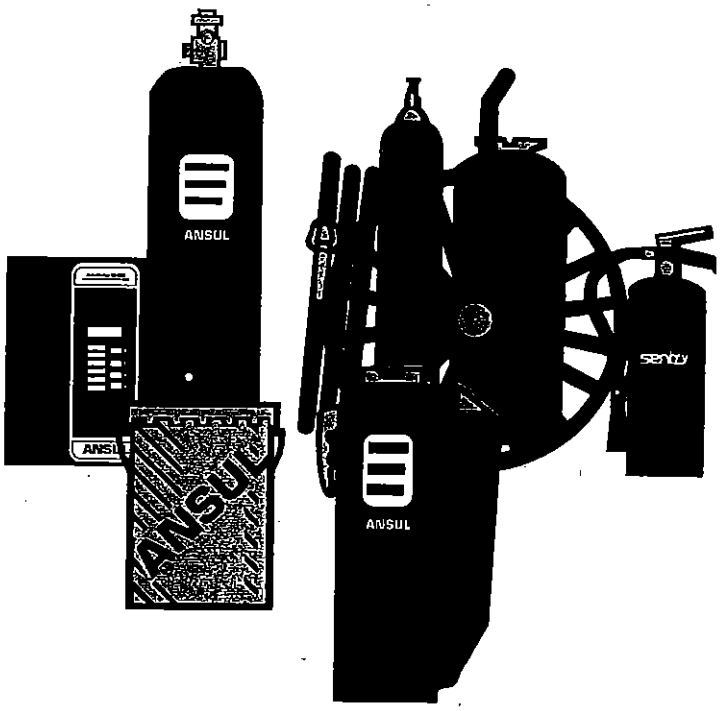
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

Call your nearby Ansul Restaurant Systems distributor...

They can help you analyze your fire protection needs, design the right system, install it, and provide 24-hour service. And they're only a phone call away. Check the Ansul listing in your Yellow Pages under "Fire Extinguishers..." or call toll-free 1-800-TO-ANSUL.

Ansul. Experts in Global Fire Solutions.

RED LINE Fire Equipment • SENTRY Fire Extinguishers • AUTOPULSE Detection and Control Systems • Ansul R-102 Restaurant Systems with ANSULEX *Low pH* Liquid Fire Suppressant • Ansul Carbon Dioxide, Foam, Dry Chemical and INERGEN Systems • ANSULITE "Class B" Foam Concentrates • SILV-EX "Class A" Foam Concentrate • Ansul Dry Chemical and Dry Powder Extinguishing Agents • SPILL-X Spill Control Agents and Applicators



ANSUL, SENTRY, ANSUL AUTOMAN, AUTOPULSE, ANSULEX, INERGEN, SILV-EX, SPILL-X, and ANSULITE are registered trademarks; RED LINE is a trademark.

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

ITEM 42

KEATING
OF CHICAGO, INC.®

MODEL 20 TS GAS

The Model 20TS with 2.75 sq. feet of cooking area and high production is ideal for multi-product use. A 165,000 BTU input allows you to cook an average of 180 pounds of frozen french fries or 200 pounds of chicken per hour.

INCREASE VOLUME & INCREASE PROFITS

INSTANT RECOVERY is Keating's trademark for continuous performance. A patented system of burners and heat transfer surfaces means no waiting between loads. Keating INSTANT RECOVERY fryers recover thermostat temperature before the cooked product is removed.

SAVE ON OIL COSTS & MAINTENANCE TIME

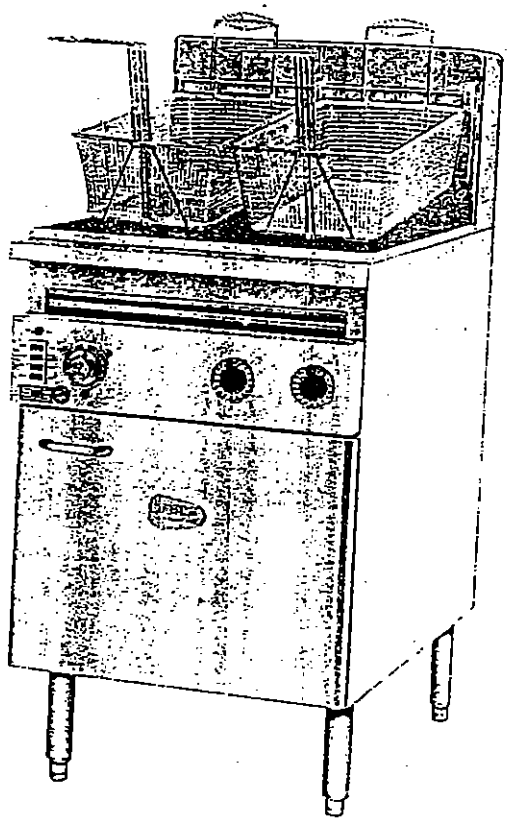
HIGHLY POLISHED STAINLESS STEEL is used on every fryer component contacting the oil during cooking. The highly polished surfaces reduce clean up time substantially. The use of stainless steel extends oil life by minimizing electrolysis.

COLD ZONE is an original Keating design which allows proper sedimentation. Food particles settle into the cooler oil where they do not transfer flavor but remain golden brown in color. Sediment can easily be cleaned from the bottom of the fryer. Oil life is extended by minimizing carbonization.

MELT CYCLE, another Keating first, allows you to safely melt shortening in a high input fryer. The melt cycle controls the amount of heat directed to the heat transfer surfaces. Clean up is easy and oil life is extended by this feature which minimizes scorching.

CONSISTENT QUALITY

Keating INSTANT RECOVERY fryers are performers, designed to deliver consistent, high quality food time after time. On the 'TS' model, a panel of 4 lights monitors the status of your fryer. (1) pilot—indicates pilot is on and ready to supply gas to the unit (2) burners on—indicates that the burners are heating the oil (3) fry—indicates fryer up to temperature (4) high limit—high limit control has been activated.



THE LOW TEMPERATURE SPECIALIST

High energy input, combined with an optimum ratio of heat surface to cooking oil in the Keating INSTANT RECOVERY fryer, cooks food at lower thermostat settings. The closer your thermostat setting is to 300°F (Ref. Vant Hoff's law), the longer cooking oil will last.

Low temperature does more than extend oil life. When frozen product is dropped into the Keating fryer, the 165,000 BTU input minimizes temperature drop. Less temperature drop allows you to cook at 325°F. The Keating fryer actually cooks at a higher overall temperature. Your product absorbs less oil giving you consistent, high quality food everytime.

Serving Those Who Serve The Young Set

Cini-Little

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

Item 042

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

42

MODEL 20 TS GAS

DESCRIPTION

The Keating Instant Recovery deep fryer consists of a fry pot with heat transfer tubes, having a splashdeck and splashback, installed in a cabinet. An automatic temperature control, melt cycle, dual timers, panel of 4 indicating lights, and safety shut off are arranged and designed for the proper frying of food in hot oil.

SPECIFICATIONS

Fry Pot: is made of 18 gauge stainless steel with a cooking oil capacity of 100 pounds. It is equipped with stainless steel heat transfer tubes spaced above the bottom of the vessel. This allows food particles to collect in the unheated cold zone, minimizing carbonization. The bottom of the pot slopes toward the front where it is equipped with a 1¼", full port, Teflon, ¼ turn drain valve. All components are highly polished for easy cleaning.

Splashdeck: is made of 18 gauge stainless steel, slopes toward the fry pot. Vertical sides, 4" high, prevent boil over when foods are immersed.

Splashback: is made of 20 gauge stainless steel, completely covering top and sides. The splashback is equipped with two horizontal stainless steel rods 5/16" in diameter designed to hold the fry baskets.

Cabinet: is made of 18 USS gauge mild steel with an enamel finish, mounted on four 8" adjustable chrome plated legs. Cabinet presents a stainless steel front with a full width 22 gauge stainless steel door directly under a 22 gauge stainless control panel and an 18 gauge stainless steel canopy. (No additional space is required for door to open a full 90 degrees.)

Heat Transfer Tubes: are made of highly polished stainless steel. The 20" TS has 4 burners with total input of 165,000 BTU's per hour natural gas, 136,000 BTU's LP. (The Canadian Gas Association rating for both natural and LP gas is 165,000 BTU's.)

Melt Cycle: standard on "TS" fryers, allows the safe melting of solid shortening. Fryer is left in the Melt Cycle mode until oil completely covers heat transfer tubes.

Indicating Lights: (1) pilot on (2) burners on (3) up to frying temperature (4) high limit has been activated.

Thermostat: close range, hydraulic type, accurate to ±2°F from 250° to 375°F. Application of this thermostat is patented by Keating.

High Limit Control: manual, resettable control has a safety "test" button on the control panel and a "reset" button located in the cabinet.

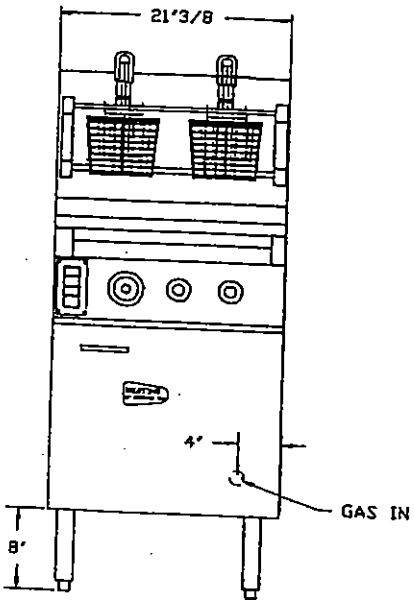
100% Safety Shut Off: mercury vapor type with dual combination control gas valve.

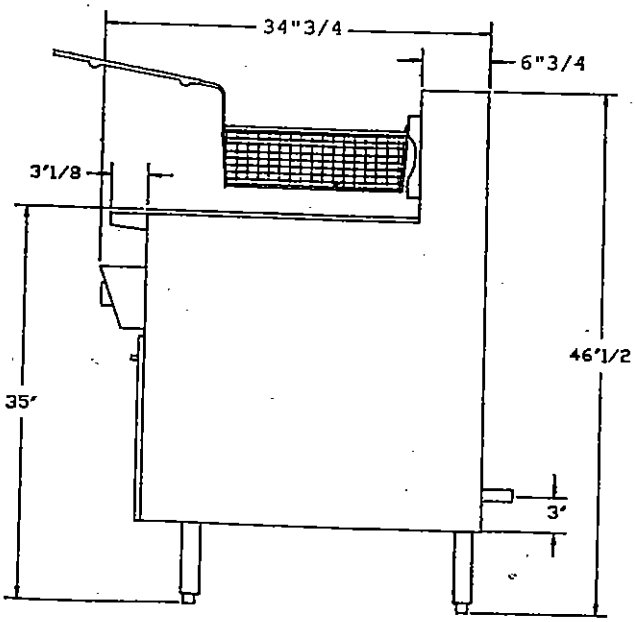
Standard Accessories: one pair chrome plated 4 mesh baskets, a chrome plated grid screen over heat transfer tubes, a drain clean out rod, and a sample of Keating Klenzer and Sea Powder.

Special Order Options: (1) battery (no additional charge), (2) common manifold (no additional charge), (3) full size or specialty baskets, (4) rear drain, (5) 5" casters, (6) stainless steel cabinet, (7) thermostat seals, (8) portable filter, (9) central filter (see WHIRL-O-SWIRL-A-WAY specifications).

Electrical Connections: 120V 1 amp, supplied with a cord and a 3 prong plug.

Gas Requirements: ¾" male IPS connection. 4" and 10" water column natural and LP gas (United States). 3½" and 11" water column natural and LP gas (Canada).





"As continuous product improvement occurs, specifications may be changed without notice."

KEATING OF CHICAGO, INC. IN CANADA 715 South 25th Avenue, Bellwood, Illinois 60104 (708) 544-6500 1-800-KEATING

Cini-Little

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

Item 043

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

FWE® FOOD WARMING EQUIPMENT

Specification Page: S3–1

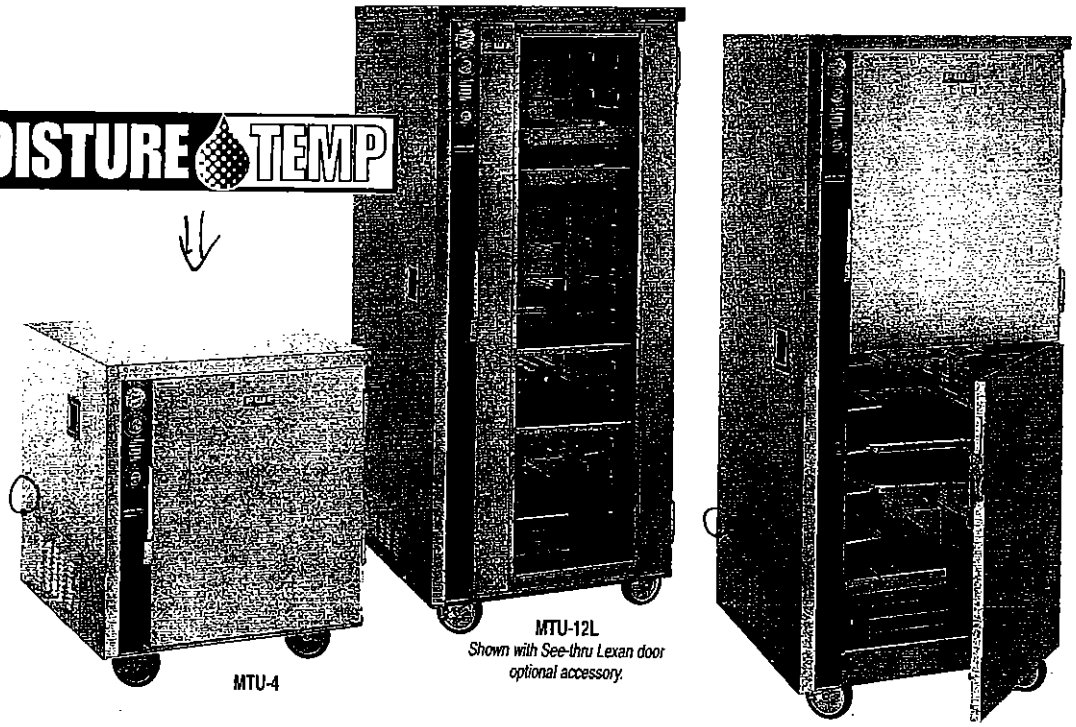
PROJECT:	MODEL:	QUANTITY:	ITEM NO:

MOISTURE-TEMP UNIVERSAL CABINETS

Humidified Holding System for Various Size Trays, Pans, and Gastro-Norm

"MTU SERIES"

MOISTURE TEMP



MTU-4

MTU-12L
Shown with See-thru Lexan door optional accessory.

MTU-12D
Shown with Dutch Door optional accessory.

Hold hot food fresh and ready to serve, longer than ever before!

FWE's Moisture-Temp (MTU) Series features separate "air moisture" and "air temperature" controls. The operator can adjust for the optimum temperature and moisture of the cabinet environment to hold plated food to maintain that "just-cooked" quality longer than ever before. The Moisture-Temp reduces waste and increases profits by allowing you to hold foods longer without sacrificing quality and customer satisfaction. FWE's Moisture-Temp (MTU) Series cabinets accommodate a wide range of sizes of trays and pans, including 18" x 26", 12" x 20", 14" x 18", 20" x 22", 10" x 20", and GN 2/1. FWE's unique universal tray slides make any combination of these trays and pans possible.

The heat system is built into the cabinet to reduce maintenance and cleaning costs. Clean up is effortless. The controls are upfront and eye-level and feature a full range thermostat adjustable to actual temperature so they are easy to see and operate. Our cabinets are built tough using stainless steel throughout. Welded construction and our exclusive tubular stainless steel base frame ensure that our cabinets will withstand the most demanding use. And when it comes to selection, no one offers more than FWE. We offer sizes and capacities to fit any operation. Make your choice FWE. . . the "Choice of the Professionals".

- ◊ "Moisture-Temp" humidified holding system
- ◊ Separate controls for heat and humidity
- ◊ Removable, oversized humidity reservoir
- ◊ Full range thermostat adjustable to *actual* temperature
- ◊ All stainless steel
- ◊ All welded construction - no rivets
- ◊ Tubular stainless steel welded base frame
- ◊ Heavy-duty polyurethane casters
- ◊ Recessed eye-level controls
- ◊ Heavy-duty hinges
- ◊ Positive close door latch
- ◊ Hi-temp door gasket
- ◊ Recessed hand grips
- ◊ Fully insulated throughout
- ◊ Universal tray slides
- ◊ Two year limited warranty

Choice of the Professionals Since 1953 ™

Cini-Little

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

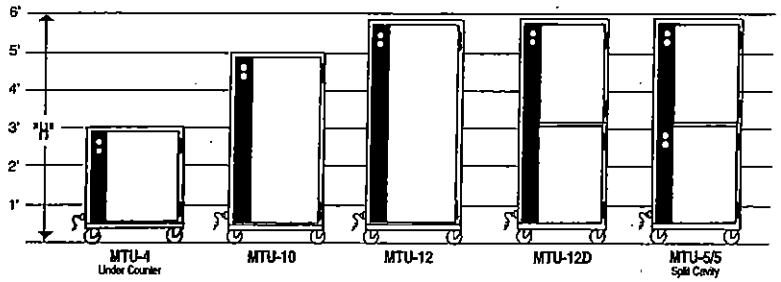
Item 043
01/16/04

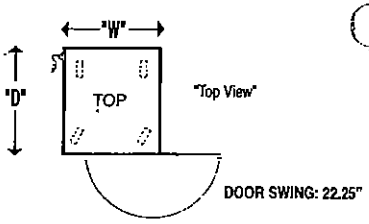
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

PROJECT:	MODEL:	QUANTITY:	ITEM NO:

SPECIFICATIONS: MOISTURE-TEMP CABINETS

For various size trays/pans

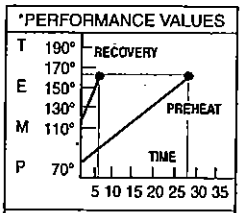




	STANDARD CAPACITY @ 4.5" Spacings (114 mm)																				
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN 2/1								HIGH "H"	DEEP "D"	WIDE "W"			
MTU-4 Under Counter	4 pr	4	8	8	8	4	8	4	6 pr (2 pr)	6	12	12	12	6	12	6	33" (838)	31" (787)	29" (737)	1	5"	164 (74)
MTU-10	10 pr	10	20	20	20	10	20	10	15 pr (5 pr)	15	30	30	30	15	30	15	60" (1524)	31" (787)	29" (737)	1	5"	220 (100)
MTU-12	12 pr	12	24	24	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	31" (787)	29" (737)	1	5"	290 (132)
MTU-12P P	12 pr	12	24	24	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	33.5" (851)	29" (737)	2	5"	320 (145)
MTU-12D Dutch Doors	12 pr	12	24	24	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	31" (787)	29" (737)	2 Dutch	5"	295 (134)
MTU-12PD Pass-thru 2 Dutch Doors	12 pr	12	24	24	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	33.5" (851)	29" (737)	3 2 Dutch	5"	315 (143)
MTU-12PDD Pass-thru 4 Dutch Doors	12 pr	12	24	24	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	33.5" (851)	29" (737)	4 Dutch	5"	350 (159)
MTU-5/5 Split Cavity	10 pr	10	20	20	20	10	20	10	14 pr (4 pr)	14	28	28	28	14	28	14	70" (1778)	31" (787)	29" (737)	2	5"	295 (134)
MTU-5/5P Split Cavity Pass-thru	10 pr	10	20	20	20	10	20	10	14 pr (4 pr)	14	28	28	28	14	28	14	70" (1778)	33.5" (851)	29" (737)	4	5"	330 (150)

[A] Universal Tray slides accommodate (1) 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 12" x 18", (1) 20" x 22", (2) 10" x 20", (1) GN 2/1 trays / pans. Number of tray slides are listed above. Uprights punched on 1-1/2" (38 mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

***PERFORMANCE VALUES**



PREHEAT	75°F to 160°F APPROX. 28 MIN.
RECOVERY	120°F to 160°F APPROX. 6 MIN.

* Values are for largest model listed.

ELECTRICAL DATA		MTU-5/5 Split Cavity
VOLTS	120	120
WATTS	1650	2300
AMPS	13.75	19.2
HERTZ	60	60
PHASE	Single	Single
NEMA PLUG	5-15P	5-20P

Dedicated circuit required.

- **Dutch Doors ("D")** are 2 half size doors on full-size models.
- **Pass-thru Door** [add "P"] is available on all model sizes. Add 2.5" to depth dimension.
- **See-thru Lexan Door** [add "L"] is available on all model sizes.

CONSTRUCTION. Heliarc welded, single unit construction of type 304 stainless steel; 20-gauge polished exterior, 24-gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing stress plates at corners.
INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and door(s).
HANDLES. Form grip flush-in-wall hand grips recess mounted on each side of unit.
DOORS AND LATCHES. Flush mounted, stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgemount die cast hinges. Door latch shall be edgemounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates.
CA Polyurethane tire casters with Zerk grease (lu fittings in a configuration of two (2) rigid, and two (2) swivel with brake. Casters shall have a reinforced yoke welded to 10-gauge caster mounting plate. The caster mounting plate shall be secured to a 10-gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.
TRAY SLIDES. Welded rod-style tray slides are chrome plated and epoxy coated for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1-1/2" (38) spacings, o.c., for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning.
MOISTURE-TEMP SYSTEM/CONTROLS. Built in humidified holding system shall include two (2) separate long life Incoloy nickel-chromium alloy heating elements per cavity; separate, adjustable controls shall be provided for each function. One to control the interior air temperature, and one to control the interior air moisture with hydro immersion waterbath. An oversized and baffled, stainless steel water reservoir shall be removable for ease of cleaning/sanitation. System shall have a Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor for moist air distribution. Controls shall be up-front, recessed and eye-level for convenience and safety, and shall include a full range thermostat adjustable to actual temperature. Thermostat shall include temperature scale marked in ten degree increments (F/C) from 90° to 190°F (30° to 90°C). An operational range thermometer, adjustable moisture control (moist to crisp), 20 amp ON/OFF power switch, humidity cycle light, and thermostat cycling light shall also be included.
ELECTRICAL CHARACTERISTICS. 3 wire grounded 10 foot extension power cord and plug, side mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.

Optional Accessories:

- ☒ Digital thermometer
- ☐ Mechanical timer
- ☐ 220 volt, 50/60 Hz, single phase
- ☐ CE compliant
- ☐ Heat retention battery
- ☐ Auto-fill water system
- ☐ Dutch doors
- ☐ See-thru lexan door
- ☐ Key locking door latch
- ☐ Magnetic latch
- ☐ Paddle latch
- ☒ Padlocking transport latch
- ☐ Left hand door hinging
- ☐ Security packages
- ☒ All swivel or larger casters
- ☐ Door edge trim
- ☐ Full extension bumper
- ☐ Heavy push/pull handles
- ☐ Corner bumpers (set of 4)
- ☐ Cold plate cartridge
- ☐ Floorlock (requires 6" casters)
- ☐ Extra tray slides
- ☐ "Ultra-Universal" transport slides

FWE

Food Warming Equipment Company, Inc.
P.O. Box 1001
Crystal Lake, IL 60039 USA
800-222-4393; 815-459-7500
Fax: 815-459-7989

Manufacturing Facilities:
7900 S. Route 31
Crystal Lake, IL 60014 USA
www.fweco.com sales@fweco.com

FWE products may be covered under one or more of the following U.S. patents: 288,299;238,300;3,952,609;4,192,991.

All specifications subject to change without notice.
© 03A Food Warming Equipment Company, Inc.

Cini-Little

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

Item 044

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

4

"HANDS FREE" CENTRAL FILTER

WHIRL-O-SWIRL-A-WAY: is a "hands free" system, requiring no contact with hot shortening. The system is further designed to utilize the natural sedimentation of the Instant Recovery fryer. Shortening is drained through a valve and drain pipe in rear of fryer. It passes through a strainer basket, Acidox filter media and filter paper before returning to the fryer through a closed pipe system. The shortening enters the bottom of the fryer in a swirling motion which rinses the sediment into the filter while minimizing aeration.

PERFORMANCE: WHIRL-O-SWIRL-A-WAY Central Filters may be installed in a battery of up to six fryers (no more than three per side). Since only one fryer is out of operation at a time, filtration may be conducted at anytime during working hours. Filtration time ranges from 4½ to 9 minutes depending on fryer size. (See chart below)

SAFETY SWITCH: provides 100% fryer shut off prior to filtration. Switch is activated when drain valve is opened.

RETURN VALVE: located above drain valve, activates WHIRL-O-SWIRL-A-WAY closed pipe return system. Return valve must be opened to open drain valve.

DRAIN VALVE: rear drain with front release. 1" on 14" model, 1¼" on 18" and 24" models.

DRAIN PIPE: 1⅜" on 14" model, 2" on 18" and 24" models with 6% grade to filter drawer. To prevent blockage, no sharp bend 90 degree elbows or fittings are used.

FILTER DRAWER: is removable on bearing rollers with 20% more shortening capacity than largest fryer in battery. Filter drawer holds strainer basket for large crumbs, a screen, hold down ring and spring loaded "T" arms for the filter paper and Acidox filter media. A sump and ⅜" pipe return the filtered shortening to the closed pipe system through a positive action "quick disconnect".

MELT SWITCH: activates the heat tape (option for solid shortening users) which liquifies any solid shortening in the closed, return pipe system.

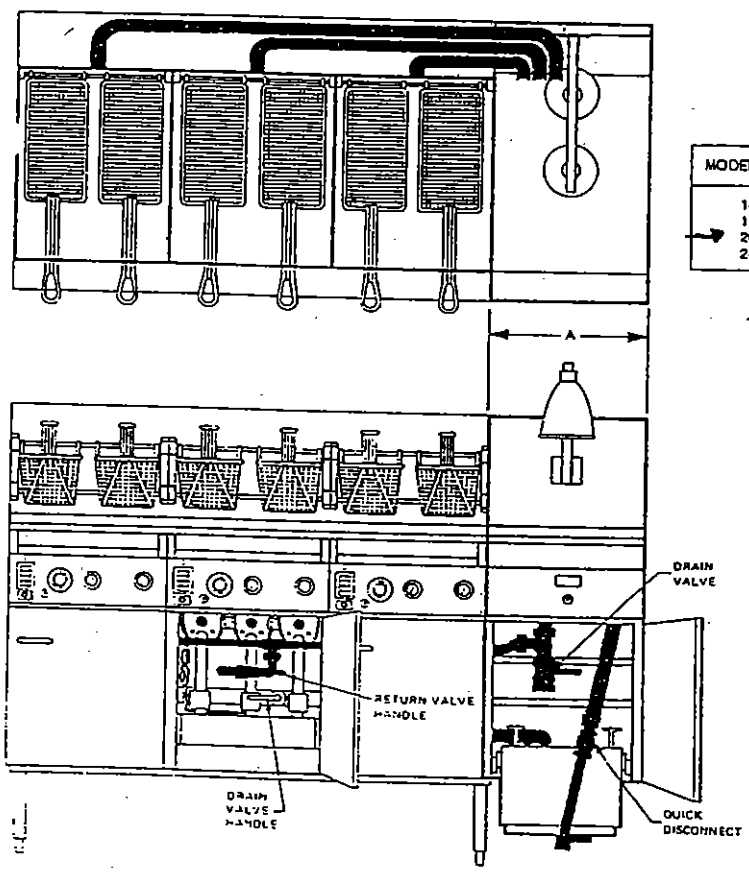
PUMP: is ⅓ horsepower rated at 5 gallons per minute.

ELECTRICAL REQUIREMENTS: 120V, 5.6 AMP circuit. Filter is supplied with a 6' neoprene cord with a three prong grounded plug. The use of heat tape will add up to 3.1 AMPS depending on length of heat tape used.

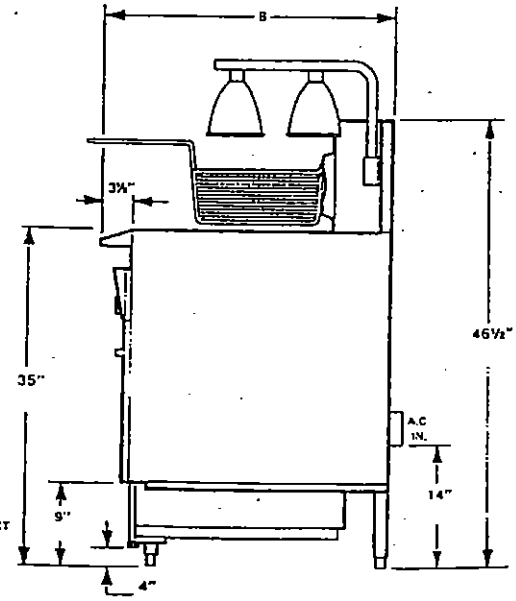
PREP AREA: recessed dump station over filter with stainless steel perforated screen.

ACCESSORIES: Keep Krisp mounted over prep area. Heat tape for solid shortening.

HOSE & WAND: provided for discarding shortening. Hose length varies with number and size of fryers.



MODEL SIZE	DIMENSION A	DIMENSION B	CAPACITY	FILTER TIME
14	15 ⅜"	29 ½"	48 lbs.	4.5 min.
18	21 ⅜"	33 ⅜"	100 lbs.	6 min.
20	21 ⅜"	35 ½"	100 lbs.	7.5 min.
24	25 ⅜"	39 ½"	140 lbs.	9 min.



"As continuous product improvement occurs, specifications may be changed without notice."

KEATING OF CHICAGO, INC. 715 South 25th Avenue, Bellwood, Illinois 60104 (708) 544-6500
IN CANADA 1-800-KEATING
ONE WORLD, INC. 100 Grove Street, Capron, IL 61012 (815) 569-2176 TELX 270-309

Cini-Little

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

Item 044

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

ITEM 43 44

KEATING® OF CHICAGO, INC.

"HANDS FREE" CENTRAL FILTER

[redacted]

HANDS FREE

Keating's WHIRL-O-SWIRL-A-WAY is truly a *"hands free"* central filter system. Patented Keating designs provide a long list of features that makes filtering as easy as 1, 2, 3.

EASY

To filter with a WHIRL-O-SWIRL-A-WAY *"hands free"* filter simply (1) open drain valve (2) switch on filter pump (3) close drain valve. The WHIRL-O-SWIRL-A-WAY does the rest. No additional equipment to store, no special attachments to put in place, no special steps to rinse down the fryer. The patented swirling action of the *"hands free"* filter does all the work.

FAST

Filtering a fryer is faster than ever with a WHIRL-O-SWIRL-A-WAY. Five minutes (depending on fryer size) is all you need. If you have a battery of Keating fryers, the only fryer out of service is the one being cleaned. Your cooks can filter one fryer at a time during slow periods to help cut labor costs.

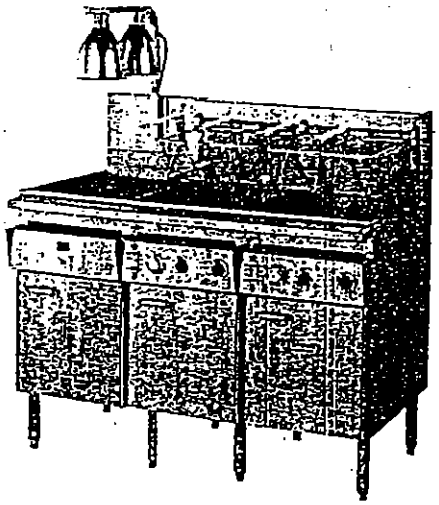
CLEAN

The WHIRL-O-SWIRL-A-WAY is a closed system requiring no direct contact with the shortening. A crumb basket, filter paper and acidox filter media in the bottom of the filter drawer removes free fatty acids and residue. Simply dump the crumbs and lift out the paper to complete the process.

SAFE

The WHIRL-O-SWIRL-A-WAY is designed to prevent contact with hot shortening during filtering. There are no open containers in the aisle, no strainer cones or bags. The system is located within the filter and fryer cabinets to assure proper handling of the hot oil.

Whirl-O-Swirl-a-Way



Typical Installation: 14" Central Filter with 24 TS Fryers and 2 LCF Keep Krisp Infrared Heat Lamp.

EFFECTIVE

Keating's patented fry pot design starts the filtration process by natural sedimentation in the COLD ZONE. Shortening then passes through a (1) crumb tray to remove large crumbs, (2) filter media to remove free fatty acids, (3) filter paper to remove microscopic particles. This process can double, even triple the life of your shortening.

THE KEATING NUTROILATOR FILTER

In the early 1960's Keating was a pioneer in the filtering of hot oils. Processes such as *"continuous filtration"* proved unsuccessful and even harmful to shortening life. Keating's NUTROILATOR process combined the advantages of *"low temperature cooking"*, *"cold zone"* sedimentation, and a one step, multi-layered filter to purify shortening. The results can be seen in the quality and extended life of the shortening used in a Keating INSTANT RECOVERY fryer with a Keating NUTROILATOR filter.

Serving Those Who Serve The Very Best

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

Stoppil

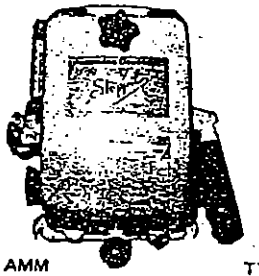
Gemini Bakery Equipment Co.
9990 Gantry Road
Philadelphia, PA 19115
215 673-3520
Telex No. 834-527 GEMCO PHA

45

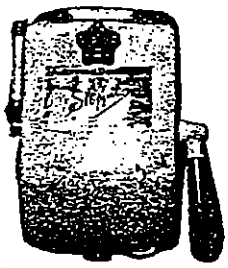
AUTOMATIC WATER METERS
HUNDREDS IN OPERATION IN U.S. & CANADA

ALLOWS:

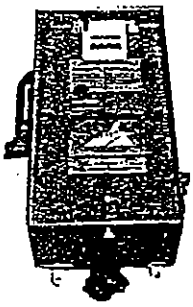
- Distributing liquid quantities according to the so-called "industrial accuracy" ± 1%.
- Handling and transferring liquids with accuracy and under full safe conditions.
- Sparing time and helping in the operation of adding liquids for industrial manufactures.
- Removing the necessity to stay watching large tank filling or carrying buckets.



TYPE AMM



TYPE A



TYPE
AMM Digital

HOT & COLD WATER TEMPERATURE CONTROLS

MODEL AMM	MODELS AVAILABLE	MODEL A
(with built in mixing valve) 100 lbs. 200 lbs. 400 lbs. 25 gallons capacity 70 lbs./minute		(cold water only) 100 lbs. 200 lbs. 400 lbs. 25 gallons capacity 100 lbs./minute

SINGLE USE

The user works his STOPPIL by sighting the required graduation. No accessory being necessary.

CONTINUOUS CLEANING

All devices can be provided with a continuous cleaning process allowing fast cleaning on the inner parts contacting the liquid by twin passage of the unit along a secondary cleaning circuit, antiseptic or dissolving liquid, even asepsis.

QUICK AND EASY INSTALLATION

- Through synchronizing a miniature switch with the opening of the valves, it is possible to connect or to disconnect a pump, just using the operation of the STOPPIL.
- Mounting brackets supplied to mount easily on any wall.
- Model AMM needs only a 1/2" hot and 1/2" cold water line.
- Model A requires only a 3/4" cold or mixed water line.

GUARANTEE
1 YEAR PARTS WARRANTY AGAINST ALL MANUFACTURING DEFECTS

DISTRIBUTORS THROUGHOUT U.S. & CANADA

with Stoppil quantity distribution becomes EASY, ACCURATE, SAFE

Gemini

Cini-Little

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

Item 046

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

TABCO

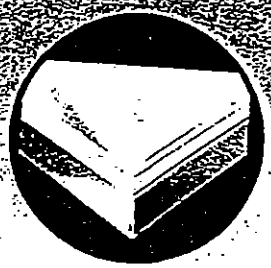
Stainless Steel Work Tables

Countertop Back Spla

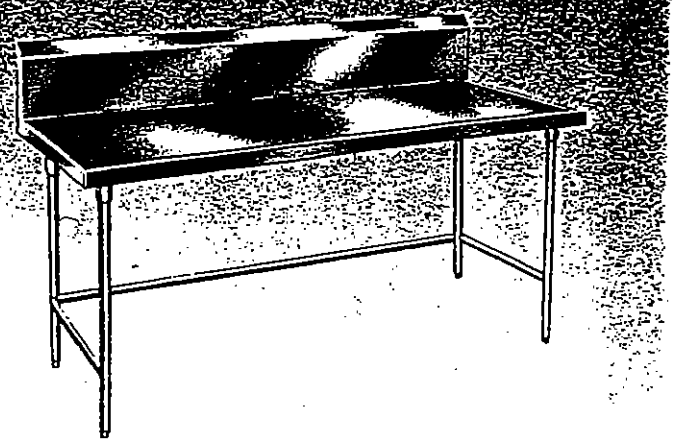
46

Open-Base-Style

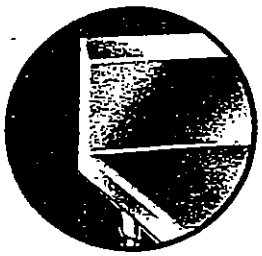
Introducing THE EDGE *for* SPEC-LINE STYLING . . .



No drip...*DIE FORMED EDGE* offers the ultimate in design and function!



Stud-welded *HAT SECTION* reinforces and maintains level working surface.



BOLD-LOOKING extra-large 10½" backsplash with a 2" return.

SPEC-LINE STYLING *Offers You . . . .*

No-Drip Countertop Edge:
Functional and versatile, eliminates liquid spillage.

Standardization:
Assures greater economy by using engineered state-of-the-art tooling. Available as standard in lengths up to 12'-0".

Square Edge Flush-Fit Design:
Fulfills the demanding installation requirement of the "space between."

Bold Eye-Appeal:
Offers ***THE EDGE*** *which satisfies the institutional custom one-of-a-kind installation requirement.*

TABCO **Tables Mfg. Inc.**
P.O. BOX 447 KAUFMAN, TEXAS 75142-0447
(214) 932-4148 (800) 527-0353 FAX: 214-932-4795

NSF

Cini-Little

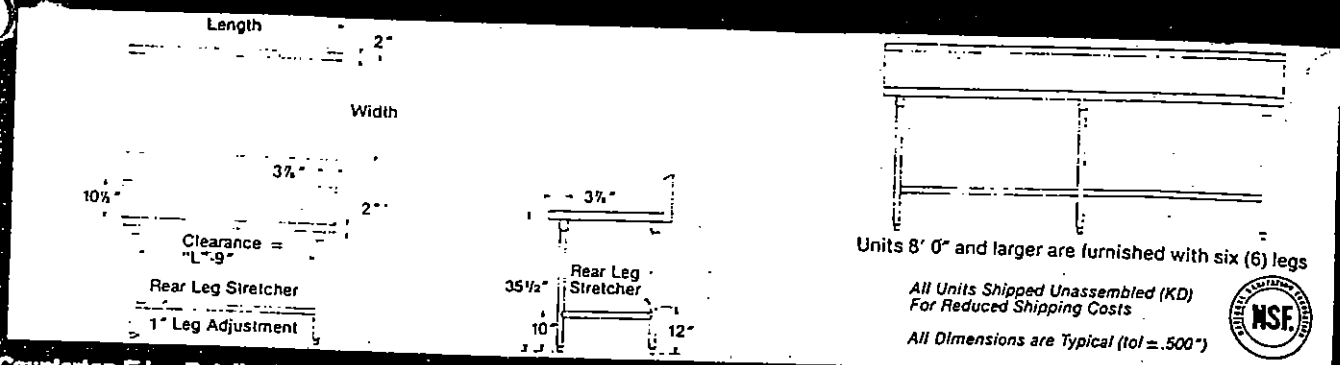
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 046

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

TABCO SPECIFICATIONS

46

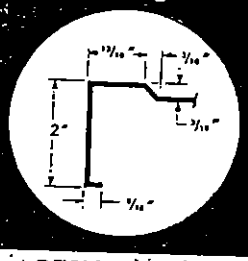


Units 8' 0" and larger are furnished with six (6) legs

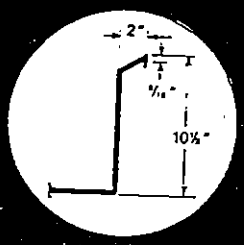
All Units Shipped Unassembled (KD) For Reduced Shipping Costs

All Dimensions are Typical (tol = .500")

Countertop Edge Detail



Splash Detail



Your choice of . . . .Two Available Options

***TVKG Series** (price vs function)*

- *14 gauge type 300 Series stainless steel top*
- *galvanized legs and gussets*

***TVKS Series** (institutional use)*

- *14 gauge type 300 Series stainless steel top*
- *stainless steel legs and gussets*

DESIGN:

- Top is furnished with a 2" x 1" square die embossed NO-DRIP countertop offset edge with a ½" return on 3 sides and a 10¼" splash with a 2" return on the rear side.
- Front to Back STRETCHER welded to legs.
- Left to Right STRETCHER bolted to legs and requires assembly.
- Pre-engineered angle adapters insure ease of future drawer installation.

CONSTRUCTION:

- All heli-arc welded.
- Entire top mechanically polished to a satin finish.
- Top is sound-deadened.
- Stud-welded hat section reinforces and maintains level working surface.
- Gussets welded to support hat sections.

MATERIAL:

TVKS Series

TOP:
- 14 gauge stainless steel type 300 series.
- Galvanized understructure.

LEGS:
- 1¾" diameter, 16 gauge tubular stainless steel.
- Stainless steel gussets.
- 1" adjustable METAL bullet feet.

TVKG Series

TOP:
- 14 gauge stainless steel type 300 series.
- Galvanized understructure.

LEGS:
- 1¾" diameter, 16 gauge tubular galvanized steel.
- Galvanized steel gussets.
- 1" adjustable METAL bullet feet.

The Most Comprehensive Line In The Industry!

LENGTH		24" WIDE (610 mm)			30" WIDE (762 mm)			36" WIDE (915 mm)		
INCHES	(MM)	TVKG SERIES	TVKS SERIES	WEIGHT	TVKG SERIES	TVKS SERIES	WEIGHT	TVKG SERIES	TVKS SERIES	WEIGHT
24"	(610)	TVKG-242	TVKS-242	80 lbs.	TVKG-302	TVKS-302	88 lbs.			
36"	(915)	TVKG-243	TVKS-243	85 lbs.	TVKG-303	TVKS-303	98 lbs.			
48"	(1220)	TVKG-244	TVKS-244	90 lbs.	TVKG-304	TVKS-304	110 lbs.	TVKG-364	TVKS-364	130 lbs.
60"	(1524)	TVKG-245	TVKS-245	110 lbs.	TVKG-305	TVKS-305	135 lbs.	TVKG-365	TVKS-365	160 lbs.
72"	(1830)	TVKG-246	TVKS-246	130 lbs.	TVKG-306	TVKS-306	160 lbs.	TVKG-366	TVKS-366	190 lbs.
84"	(2134)	TVKG-247	TVKS-247	150 lbs.	TVKG-307	TVKS-307	185 lbs.	TVKG-367	TVKS-367	220 lbs.
96"	(2438)	TVKG-248	TVKS-248	170 lbs.	TVKG-308	TVKS-308	210 lbs.	TVKG-368	TVKS-368	250 lbs.
[illegible]	(3046)	TVKG-2410	TVKS-2410	195 lbs.	TVKG-3010	TVKS-3010	260 lbs.	TVKG-3610	TVKS-3610	298 lbs.
[illegible]	(3656)	TVKG-2412	TVKS-2412	220 lbs.	TVKG-3012	TVKS-3012	335 lbs.	TVKG-3612	TVKS-3612	340 lbs.

QUALITY

TABCO

TABCO is constantly engaged in a program of improving their products. Therefore we reserve the right to change our specifications without prior notice.

©APRIL 1991

Tables Mfg. Inc.
P.O. BOX 447 KAUFMAN, TEXAS 75142-0447

Cini-Little

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

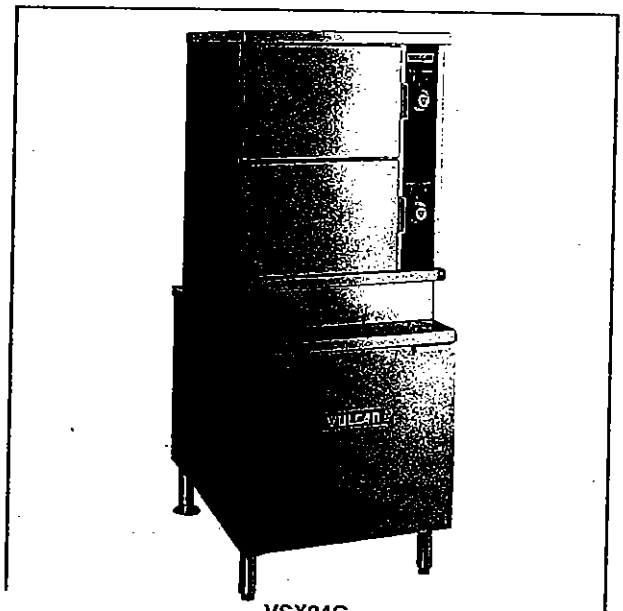
Item 047

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

VULCAN

Item # ITEM # 47

VSX24G
TWO COMPARTMENT, GAS GENERATOR CONVECTION STEAMER ON 24" BASE



VSX24G

Design certified by the American Gas Association
ASME Code Constructed
NSF Standard #4

SANITATION

CLASSIFIED UL 36Y9 CLASSIFIED TO NSF #4 - 1992

STANDARD FEATURES

- Convection steam flow, pressureless, free venting steamer.
- 200,000 BTU/hr. self generating steam generator mounted in an enclosed base, 24" wide x 33" deep.
- Capacity in 12" x 20" pans, two 4" deep or three 2½" deep, or six 1" deep.
- Compartment controls include 60 minute timer, amber "Cooking" light and red "Ready" light and buzzer.
- Boiler controls include a red lighted generator "On-Off" switch, automatic water fill, over temperature power shut off, low water power supply shut off, automatic generator blow down and 15 PSI relief valve.
- Polished stainless steel exterior front and sides.
- Insulated stainless steel interior compartment with coved corners.
- Heavy gauge stainless steel slammable door.
- Open and close door(s) anytime (steam shuts off when doors are opened).
- 1¼" compartment drain.
- 120/60/1 connection for controls, grounded.
- Enclosed cabinet base with lift off stainless steel removable panels and hinged front door.
- Mounted on 2" diameter, 6" high stainless steel legs with adjustable feet. Rear feet are flanged for floor anchoring.
- One year limited parts and labor warranty.

OPTIONS AT EXTRA COST

- ☐ 240,000 BTU/hr. input generator in place of 170,000 BTU/hr.
- ☐ Electronic ignition.
- ☐ Control circuit step down transformer to 120V, if higher than 120 volts.
- ☐ 15 PSI kettle connection.
- ☐ Hot and cold faucet mounted with 12" swing spout.
- ☐ California or Washington state boiler code requirements.
- ☐ Stainless steel back on boiler base.
- ☐ Stainless steel rear flue.
- ☐ Deliming piping assembly.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES

- ☐ Stainless steel manual sliding compartment shelf.
- ☐ Stainless Steel Pans
  - 12" x 20" x 1" (solid)(perforated). Qty._____
  - 12" x 20" x 2½" (solid)(perforated). Qty._____
  - 12" x 20" x 4" (solid)(perforated). Qty._____
- ☐ Stainless steel pan cover. Qty. _____
- ☐ Faucet bracket unmounted.
- ☐ Flanged stainless steel front feet.
- ☐ 5' of ¾" interconnecting copper steam supply plumbing between VSX and free standing kettle. Kettle must be within 2 feet to left or right.

SPECIFICATIONS:

Convection steamer, gas heated, to be model VSX24G, manufactured by Vulcan-Hart. Input to be 170,000 BTU/hr. Steamer to be pressureless, free venting. Base to be enclosed by stainless steel hinged door and removable side panels. Mounted on 2" diameter, 6" high stainless steel legs with adjustable feet. Rear feet flanged for floor anchoring. Compartment doors to have a removable inner liner of stainless steel with a full perimeter gasket seal. Exterior compartment door skin constructed of all welded stainless steel and positive lock and seal mechanism with spring release. Front control panel to include: red lighted master "on-off" control switch, amber "cooking" light, 60 minute dial timer with red "ready" light and buzzer. Steam flow is automatically stopped when compartment door is opened during cooking cycle. To have stainless steel removable pan slides. Pan capacity per compartment in 12" x 20" solid or perforated pans to be: six 1" deep, three 2½" deep, or two 4" deep. Compartment interior to be insulated and coved with a 1¼" compartment drain. Cold water condenser to be supplied. Gas supply to be (natural) (propane). To have a 120 volt grounded connection. Exterior dimensions to be: 24"W x 33"D x 60⅝"H. To be AGA design certified, ASME code constructed and U L classified for sanitation.

VSX24G TWO COMPARTMENT, GAS GENERATOR CONVECTION STEAMER ON 24" BASE

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL.: (502) 778-2791
QUOTE FAX: 800-333-1808 ORDER FAX: 800-444-0602

Cini-Little

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

Item 047

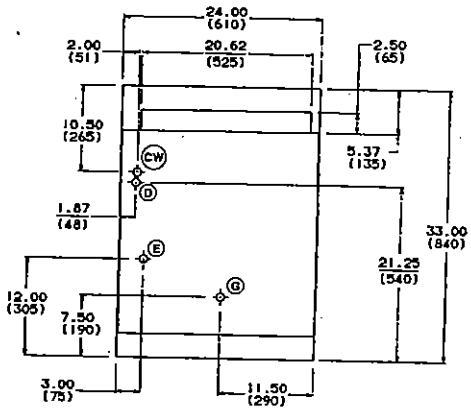
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

VULCAN

VSX24G
TWO COMPARTMENT, GAS GENERATOR CONVECTION STEAMER ON 24" BASE

SERVICE CONNECTIONS

(G) Gas connection: ¾" NPT. (Natural gas 4" W.C.)(Propane gas 11" W.C.)
(CW) Cold water supply connection: ¼" NPT for cold water boiler feed, and cold water condenser.
(E) Electrical connection for controls: 120 V/60 Hz/1 ph/300 watts maximum, power supply with ground wire required. (For other than 120 volt supply, consult factory for location of this connection.)
(D) Drain: compartment, boiler and exhaust group approximately 3½" in diameter. (Provide an open air gap type drain directly under unit frame. Do not connect solidly to any drain connections.)



NOTE: Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 mm). Normal dimensions are in inches. Dimensions in ( ) are in millimeters.

EQUIPMENT CLEARANCE:
Rear: 6"
Right and Left side: 6"

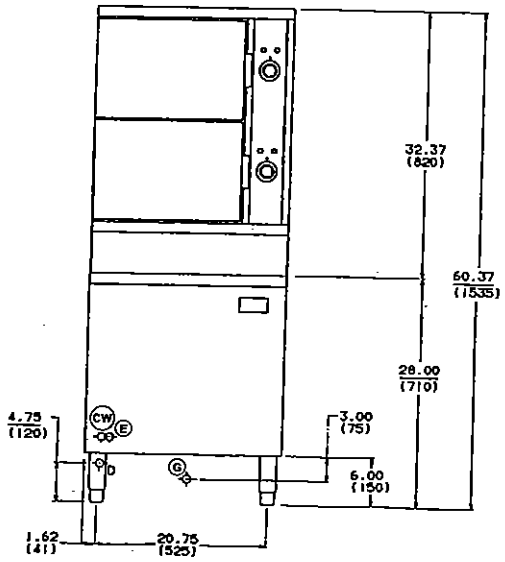
Water Quality Statement

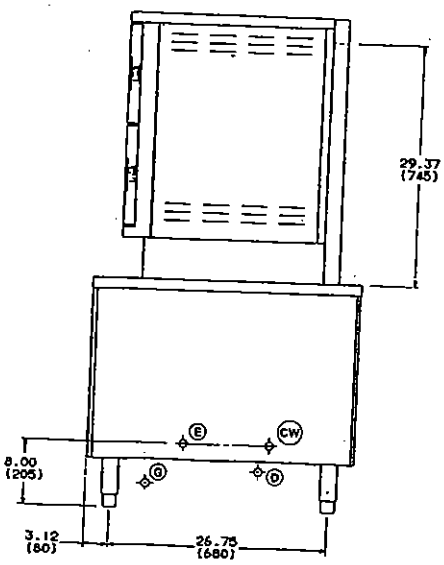
The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines;

TOTAL DISSOLVED SOLIDS	less than 80 PPM
TOTAL ALKALINITY	less than 20 PPM
SILICA	less than 13 PPM
CHLORIDE	less than 30 PPM
pH FACTOR	7-8

Other factors affecting steam generation are iron content, amount of chloridation and dissolved gasses. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

(Dimensions in parenthesis in millimeters)





NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL.: (502) 778-2791
QUOTE FAX: 800-333-1808 ORDER FAX: 800-444-0602

F-32024 (4/94)

Cini-Little

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

Item 048

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

Advance

STAINLESS STEEL

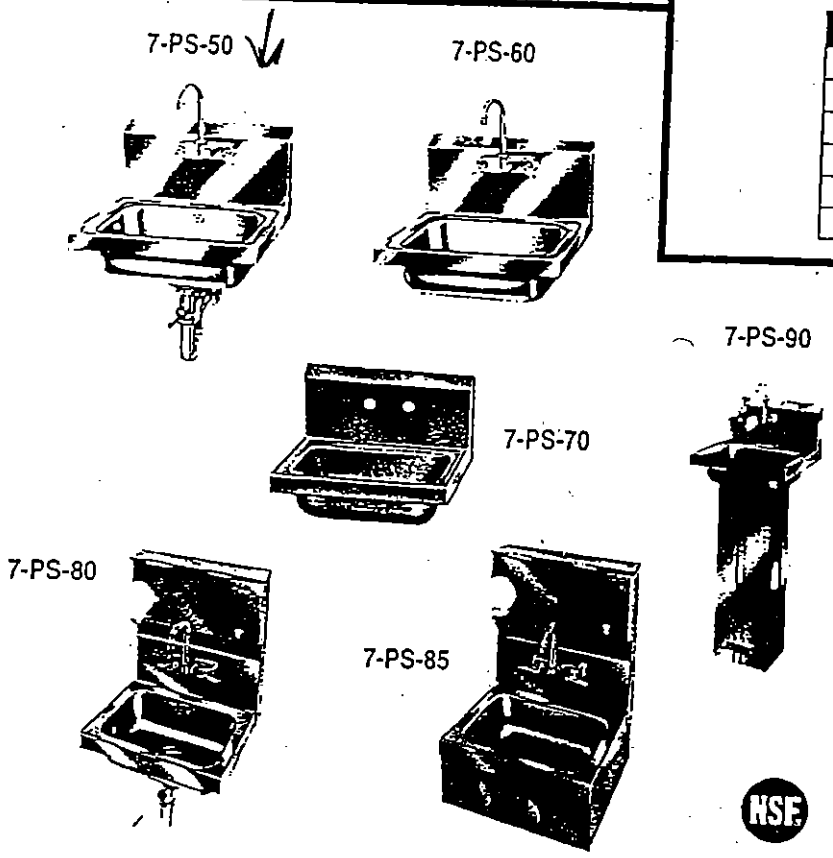
HAND SINKS

TRADITIONAL

48

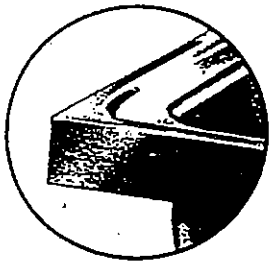
Item #: 48
Model #:
Project:

MODEL #	Qty
7-PS-50	
7-PS-60	
7-PS-70	
7-PS-80	
7-PS-85	
7-PS-90	



NSF

NEW DESIGN



Countertop Offset
NO-DRIP
Recessed Edge

FEATURES:

One piece **Deep Drawn** sink bowl design.

NEW Countertop die formed recessed edge offers the ultimate in design and function.

All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

MATERIAL:

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is stainless steel and of offset design.

All fittings are brass/nickel plated unless otherwise indicated.

MECHANICAL:

Faucet supply is 1/2" IPS male thread hot & cold.

K-59 splash mounted 4" O.C. gooseneck faucet chrome plated furnished with aerator.

K-6 stainless steel basket drain 1-1/2" IPS.

K-26 mini lever operated drain and built-in overflow with plastic overflow tube and spring clamps.

7-PS-14 P-Trap is 1-1/2" chrome plated.

Sink Bowl is 10" x 14" x 5"

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Die formed Countertop Edge with a 3/8" No-Drip offset.

One sheet of stainless steel is used. There are no welded seams other than corners.

Cini-Little

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

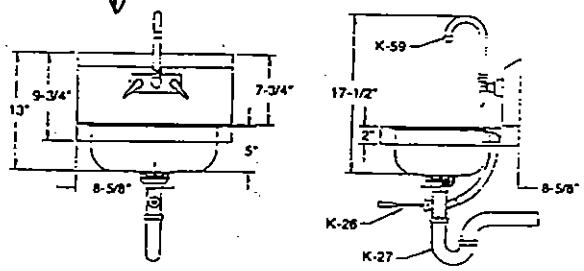
Item 048

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

48

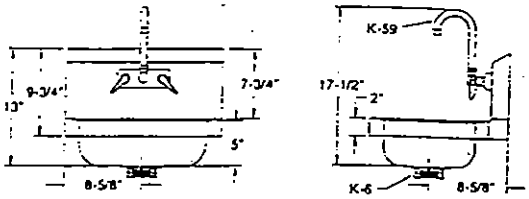
DETAILS & SPECIFICATIONS

7-PS-50



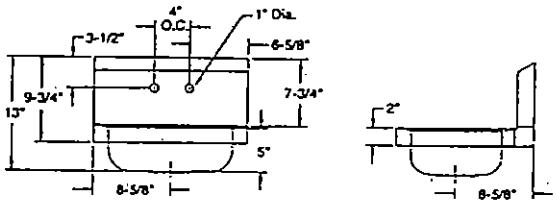
15 lbs.

7-PS-60



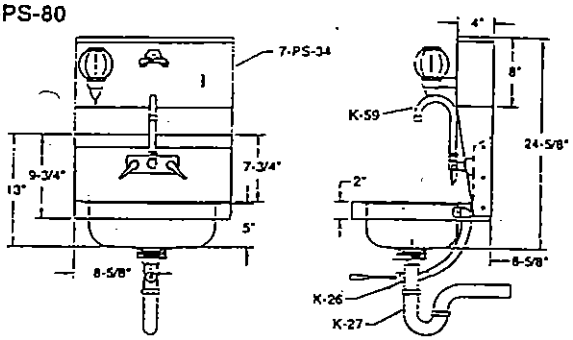
14 lbs.

7-PS-70



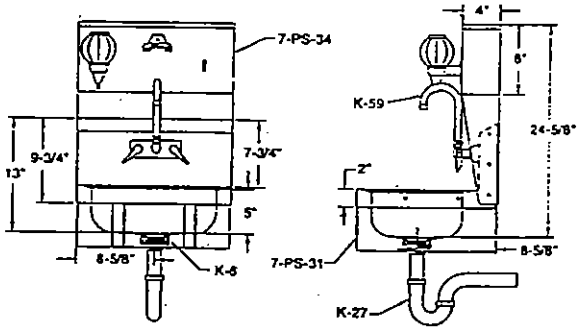
12 lbs.

7-PS-80



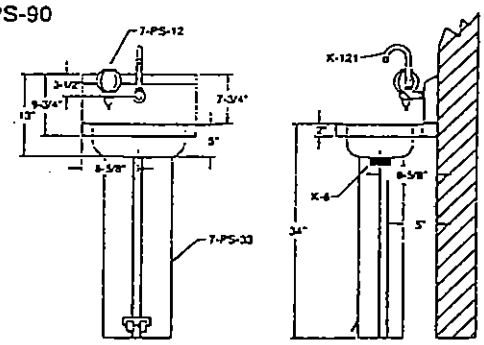
30 lbs.

7-PS-85



35 lbs.

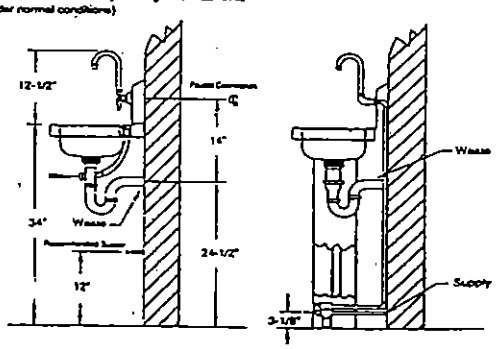
7-PS-90



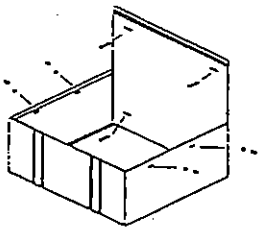
90 lbs.

SUGGESTED PLUMBING

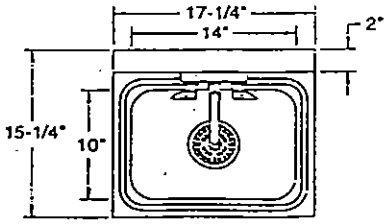
Wall bracket and "Hard" plumbing will sustain sink (under normal conditions)



SKIRT INSTALLATION



TOP VIEW



TOL ± .500" ALL DIMENSIONS ARE TYPICAL

© MARCH 1994, Advance Food Service Equipment, Inc.

ADVANCE TABCO is constantly engaged in a program of improving their products. Therefore we reserve the right to change our specifications without prior notice.

ADVANCE TABCO

200 Heartland Blvd. Edgewood, N.Y. 11717-8380

Cini-Little

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

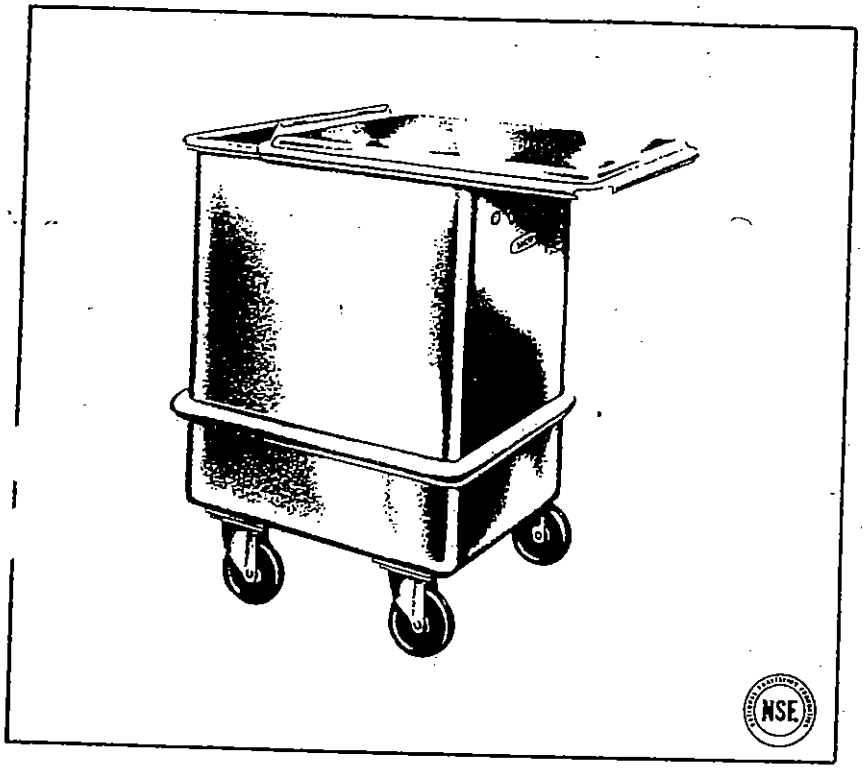
Item 049

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

Seco®

JOB _____ ITEM# 49

HEAVY DUTY
Mobile Ingredient Bins



Model No.
- ☐ 47-75
- ☒ 47-150
- ☐ 47-250

Application

Seco ingredient bins are used for storing and handling various bakery products, such as flour or sugar. The mobility allows the worker to store the bins under work tables or other various storage areas. Bins are available in 3 seperate sizes to meet your needs. Use stainless steel in applications where ruggedness is required.

Assembly Structure

Mobile ingredient bins as manufactured by Seco shall be constructed with heavy gauge stainless steel, with vertical seam welded, ground smooth and polished. Vertical corners rounded on radius of 1¾". Top edge rolled-diameter 7/16". Bottom edge flanged outward approximately 3/8". Bottom is deep drawn stainless steel, 5" deep, with vertical corners rounded on 1¼" radius-horizontal corners rounded on 1" radius. Top edge flanged outward to correspond with flange on bottom edge of sides. Two parts are welded together-inside seam soldered smooth. One piece fully enclosed rubber bumper encircles bin and is tightly cemented to the extended metal flange. Underside is reinforced with galvanized flange base, where four 4" diameter, ball bearing, rubber tired swivel casters are mounted. A slide-off cover of die-stamped stainless steel with rolled edges is provided.

Dimensions

Bins are available in 3 sizes: 75 lb. capacity measures 19¼" depth, 14¼" width and 27½" height; 150 lb. capacity 22 3/8" depth, 17 3/8" width and 27½" height; 250 lb. capacity 24 3/8" depth, 22 3/8" width and 27½" height.

Standard Features

- All stainless steel construction
- Coved corners-for easy cleaning
- Slide off cover s/s
- One piece rubber bumper
- Card holder

Old Highway 100 East
P.O. Box 187
Washington, MO 63090
(314) 239-4788 (800) 544-3057

Cini-Little

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

Item 049

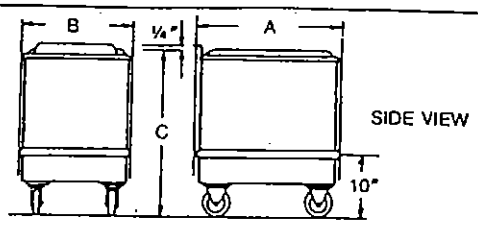
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

Model Number _____

49 -

DIMENSIONS/CATALOG NUMBERS

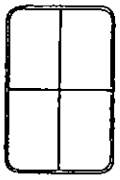
CAPACITY	OVERALL DIMENSIONS A	B	C	CATALOG NO.
75-100 LB.	19¼"	14¼"	27¼"	47-75
150 LB.	22³/₈"	17³/₈"	27¼"	47-150
250 LB.	24³/₈"	22³/₈"	27¼"	47-250



OPTIONS/ACCESSORIES

Stainless Steel Partitions

PARTITION DIRECTION	CATALOG NUMBER FOR 47-150 BIN	CATALOG NUMBER FOR 47-250 BIN
LENGTHWISE AND CROSSWISE	321-3444	321-3445
FRONT TO BACK	321-3441	321-3443
LEFT TO RIGHT	321-3442	321-3446



Lengthwise & Crosswise

719 ecifications subject to change without notice.

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.

Printed in U.S.A. 9/90

Seco
Old Highway 100 East
P.O. Box 187
Washington, MO 63090
(314) 239-4788 (800) 544-3057

Cini-Little

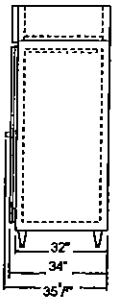
Ft. Drum
Watertown, NY
Project #: 04-0050

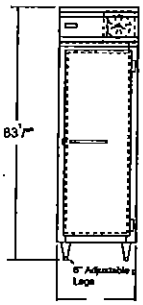
Item 050

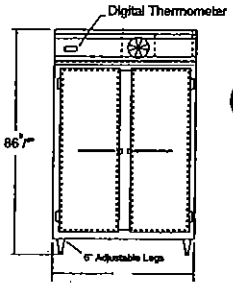
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

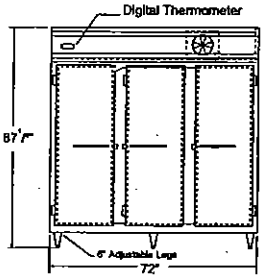
Designer Line FREEZERS

CHARACTERISTICS	DL1F-SS One Section		DL2F-SS Two Section		DL3F-SS Three Section	
	Reach-In	Pass-Thru	Reach-In	Pass-Thru	Reach-In	Pass-Thru
DIMENSIONAL DATA						
Net Capacity (cu. ft.)	21	21	50	52	72	72
Width, Overall (in.)	26	26	52	57	78	78
Depth, Overall (Incl. Hdls.) (in.)	35½	39	35½	39	35½	39
Depth (Less Door(s)) (in.)	32	32	32	32	32	32
Depth (Doors(s) Open 90°) (in.)	55½	79	55½	79	55½	79
Clear Door Width (in.)	19⅜	19⅜	19⅜	19⅜	19⅜	19⅜
Clear Full-Door Height (in.)	58⅝	58⅝	58⅝	58⅝	58⅝	58⅝
Clear Half-Door Height (in.)	27½	27½	27½	27½	27½	27½
Height, Overall (Inc. 6" Legs)(in.)	83¼	83¼	86¾	87¼	87¼	87¼
No. of Full Door(s)	1	2	2	4	3	6
No. of Half Door(s)	2	4	4	8	6	12
No. of Shelves	3	3	6	6	9	9
Shelf Area (sq. ft.)	20.4	20.4	40.8	40.8	61.2	61.2
Tray Slide Capacity (Half)	12 ea.	12 ea.	12 ea.	12 ea.	12 ea.	12 ea.
Tray Slide Capacity (Full)	25 ea.	25 ea.	25 ea.	25 ea	25 ea	25 ea
REFRIGERATION DATA						
Condensing Unit Size (H.P.)	⅓	⅓	½	¾	¾	1
Capacity (BTU/hr)**	1590	1590	2470	3575	3575	4325
ELECTRICAL DATA						
Cabinet Specifications	115/60/1	115/60/1	115/208-230/60/1	115/60/1	115/208-230/60/1	115/208-230/60/1
Feed Wires (Incl. Ground)	3	3	3	3	3	3
Condensing Unit Specs.	115/60/1	115/60/1	115/60/1	208-230/60/1	208-230/60/1	208-230/60/1
Total Amperes	7.6	8.0	12.8	9.3	9.3	14.3
Defrost Amperes	4.3	4.3	4.3	9.6	9.6	9.6
Power Supply Cord	yes	yes	yes	no	no	no
SHIPPING DATA						
Height – crated (in.)	83	83	83	83	83	83
Width – crated (in.)	32	32	58	58	84	84
Depth – crated (in.)	42	42	42	42	42	42
Volume – crated (cu.ft.)	65	65	117	117	176	176
Weight Std – crated (lbs.)	335	365	570	680	805	900
Weight SS – crated (lbs.)	395	425	650	760	920	1015
Weight Std – uncrated (lbs.)	235	265	400	510	595	690
Weight SS – uncrated (lbs.)	295	325	480	490	710	805









**Rating @ -15°F Evaporator, 90° Ambient
Note: All Specifications subject to change without notice.
Note: If the cabinet is located directly against a wall and/or under low ceiling, a minimum clearance of 2" is required.
Cabinet upper side panels and refrigeration plug system can be easily removed and reinstalled at installation site where space limitations are confining.

Continental Refrigerator
A Division of National Refrigeration & A/C Products, Inc.
539 Dunksferry Road Bensalem, PA 19020
(215)244-1400 **(800)523-7138** Fax: (215)244-9579

Cini-Little

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

Item 050

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

Continental

Refrigerator

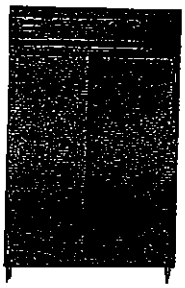
Designer Line

FREEZERS

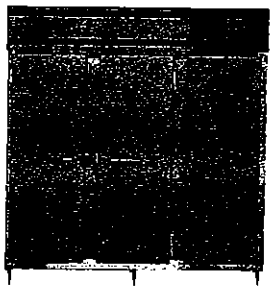
REACH-IN FREEZERS

Utilizing Environmentally Safe, CFC-free R-404A Refrigerant

DL1F-SS



DL2F-SS



DL3F-SS

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

Standard Features

- Modern, State-of-the-Art Styling
- Performance rated "Plug" Refrigeration System Utilizing Environmentally Safe R-404A Refrigerant Designed for (0°F) Cabinet
- 3" Non-CFC Polyurethane Foam Insulation
- Cam-Action Lift-Off Hinges
- Self-Closing Doors
- Magnetic Snap-In Door Gasket
- Cabinet Upper Side Panels And Refrigeration "Plug" System Can Be Easily Removed And Reinstalled At Job Site Where Space Limitations Are Confining
- Cylinder Lock In Each Door
- Automatic Hot Gas Condensate Evaporator
- Refrigeration System is Readily Accessible On Top Of The Cabinet And Separate From The Food Zone To Increase Food Storage Capacity
- Adjustable 6" Stainless Steel Legs
- Heavy-Duty, Epoxy-Coated Steel Shelves
- External Digital Thermometer
- Automatic Electric Defrost
- Fluorescent Interior Lighting

Models Available

- Half Door
- Pass-Thru
- Remote
- Consult Factory

Refrigeration System

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

Cabinet Construction

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

Shelving

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

Door Construction

Triple-pane tempered glass is encased by a heated heavy-duty aluminum extruded frame. Replaceable snap-in door gaskets are self-adjusting, heavy-duty, magnetic type. Door handles and hinges are chrome-plated and non-corrosive. Doors are provided with built-in cylinder locks which are keyed alike. Hinges are cam-action, lift-off type featuring positive safety stop at 120 degrees.

NSF CE UL c UL

Cini-Little

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

Item 51

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

MODIFIED PER PLAN

St. Louis Stainless

Authorized Licensed Manufacturer

X-Stream Wash™

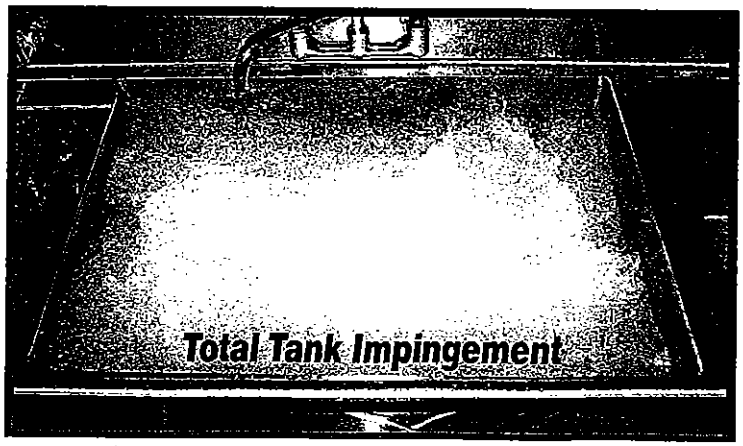
The Smart Power Wash Sink

Loaded With Features !

NSF ETL

- *10 and 14ga 304 S/S Construction*
- *No Extruding Tank Pipes*
- *Scalable Systems*
- *Any Custom Configuration*
- *No Water Short Cycling*
- *Total Tank Impingement*

Ware Washing Solutions For Todays Kitchen



- *Multi-Sided Discharge*
- *22 Wash Outlets*
- *Programmable Wash Cycles*
- *Automated Chemical Injection*
- *Auto Drain/Fill*
- *Multiple Language Display*
- *Intelligent Change Water Cycle*
- *Health Dept. Reports*
- *Communications*
- *NAFEM Data Protocol*
- *Complete Self Diagnostics*
- *Rolling Lid*

Cini•Little

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

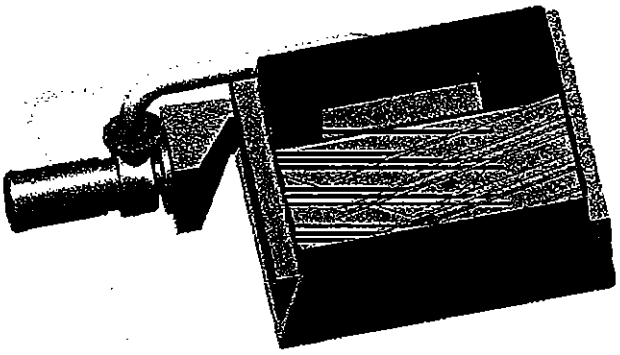
Item 51

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

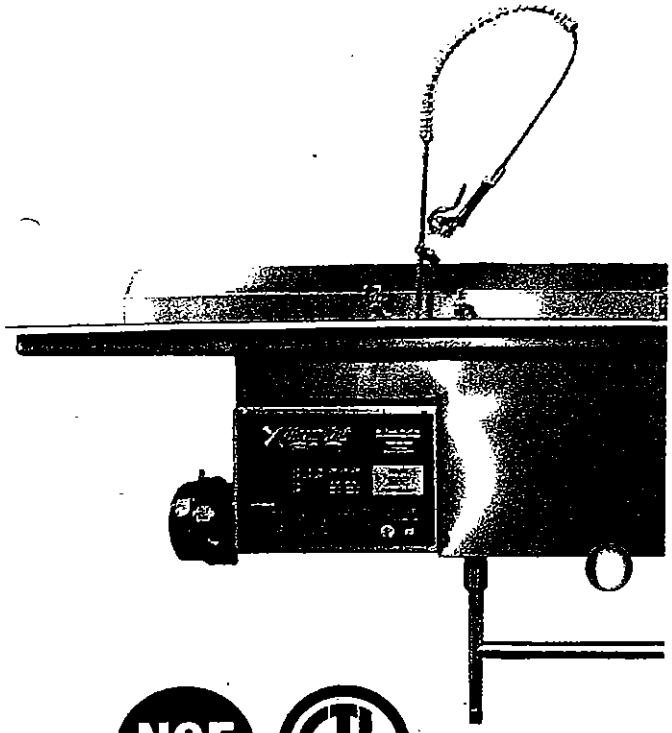
What Makes The Best Sink In T

Pure Power

X-Stream's wash tank design is second to none in the industry. With the only multi-sided discharge and rear intake return wash tank, X-Stream's tank has total impingement (NO DEAD ZONES). This means that no matter where the product you are washing is in the tank, it is in constant contact with the scrubbing outlets. Other systems claim to have the same wash action as X-Stream's 22 multi-sided wash outlets, but have only 4-6 washing outlets located along only one side of the tank or on top of the return intake. Having their wash outlets located next to the return intake causes the water to short cycle limiting the scrubbing action only to the product directly in front of the wash outlets. With over 500 gpm and only 2 psi pressure loss, X- Stream's tank produces greater power and efficency through out the system than any other product on the market.



Wash Tank



Intelligence

X-Stream's new control center makes ware washing a breeze. Simply press the cycle that you wish to run and X-Stream will handle the proper chemicals, wash time and shut off automatically when your cycle is complete. This means you do not have costly labor monitoring the unit to see if the product is clean or the high energy cost of a unit that continually runs all day. Wash temperatures can be adjusted up or down according to the users preference. X- Stream will automatically adjust the wash times and chemical levels based on your wash temperature. Let X-Stream handle your water changing needs with X-Stream's intelligent change water cycle. When the water is dirty the Auto Drain and Auto Fill changes the water for you! (Not only the wash tank but the rinse and sanitize tanks also.) Your health dept. will love it when you can hand them a printed report that states how many times the water has been changed, chemical levels and wash tank and sanitize tank temperatur at any given point of the day for up to a year. Do you have employees that can not speak English? X-Stream can display in up to six different languages. Simply press the language button to change to a different language.

New And Improved Patents Pending

www

Cini-Little

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

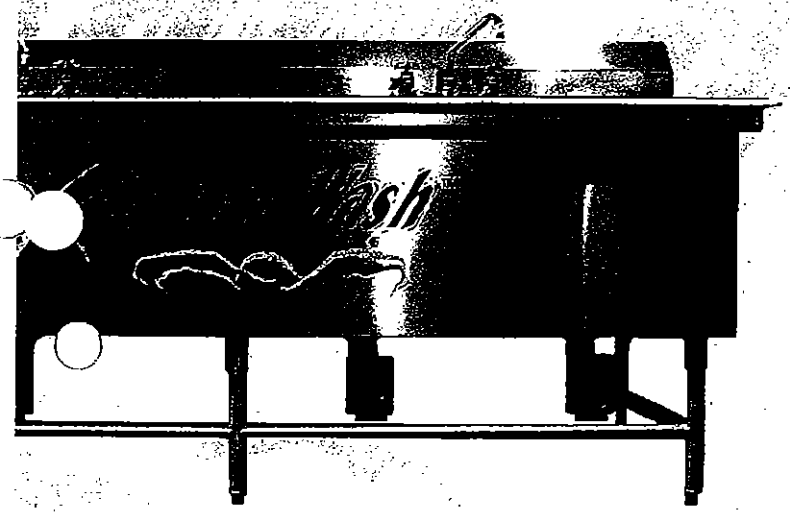
Item 51

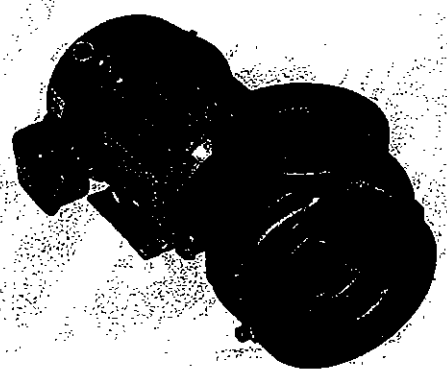
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

X-Stream Wash
Power Wash
ıe Industry?

Pump&Motor

X-Stream's power is produced by a 3 hp or 5 hp premium efficiency inverter duty TEFC U.S. motor and a 4 x 3 x 5 Ingersoll Dresser end suction pump. These give X-Stream over 500 gpm of performance. The pump and motor are protected and can be diagnosed by X-Stream's intelligent control center.

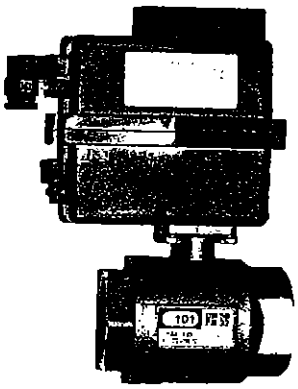




X-Stream Features

- .Multi-Sided Discharge .
- .Variable Speeds
- .Automated Soap Injection (WASH AND SANITIZE TANKS)
- .Intelligent Change Water Feature
- .Auto / Drain And Auto / Fill (WASH, RINSE AND SANITIZE)
- .Complete Self Diagnostics
- .3 HP or 5 HP Motor
- .Wash Tank Heater (5000 Kw)
- .PID Heater Control
- .Sanitize Tank Heater (5000 Kw)
- .NAFEM Data Protocol
- Online PM Program
- Online Service Diagnostics
- Online Multi-Store Networking
- Printed Health Dept. Reports
- Utility Tracking
- Chemical Usage Tracking
- .Lightening Protection
- .Change Water Cycle
- .Low Water Cut Off
- .3/4" Quick Fill Faucets
- .Pre Rinse Sprayer
- .Lever Drains
- .Rolling Lid
- .Utensil Basket

Auto Drain



X-Stream's Auto Drain and Auto Fill feature is the answer to the problem of getting employees to change the water in the sinks. The systems intelligent control center activates the drains according to which tank is dirty (wash rinse or sanitize). This occurs when the change water feature is activated. At this time the system will not run until the auto drain/fill button has been pressed and the tank has been drained and refilled. Even if an employee trys to turn off the power to the unit to by pass this feature the system will know that the water has not been changed.

Cini-Little

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

Item 51

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

X-Stream Wash™

The Smart Power Wash Sink

St. Louis Stainless

Authorized Licensed Manufacturer

Ordering X-Stream Wash equipment is Easy, Convenient, & Flexible. We want you to have the best powered wash sink system on the market today, with state of the art features, while keeping within your budget. You can order pre-packaged X-Stream Wash in 9, 10, & 12 foot complete systems. Or, you can customize your system by selecting a series of X-Stream Wash components.

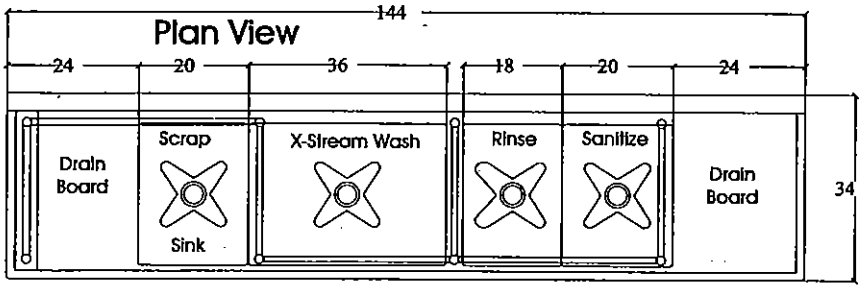
X-Stream Wash Complete- Pre-Packaged Systems

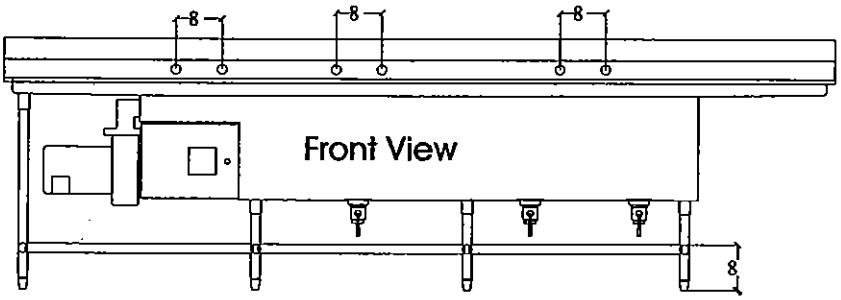
Complete Systems Consist of: (1) Powered Wash Tank with Scrapping Sink & Fitted Scrap Basket, Rinse and Sanitize Sinks with Right and Left Drainboards, Detergent Dispensing System, and Faucets. Available as packaged systems in 9,10, or 12 foot Overall Lengths.

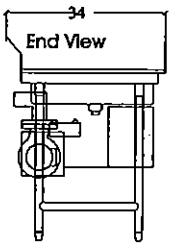
** X123436L - shown below. See price lists for various size configurations.

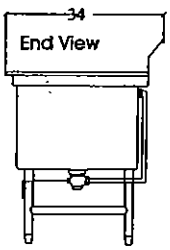
X-Stream Wash Complete Product/Pricing Guide Available

12' Complete X-Stream Wash System Shown









Customize with X-Stream Wash "Build A System" Pricing/Product Guide

Now in Auto Quotes

1 (888) 507-1578
(636) 343-1925 Fax

Cini-Little

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

Item 05 / A

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

ADVANCE TABCO

STAINLESS STEEL

POT RACKS

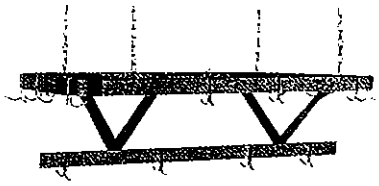
NSF

Item #: _____

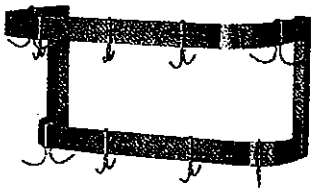
Model #: _____

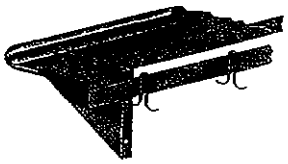
Project #: _____

CEILING MOUNTED



WALL MOUNTED





SHELF with POT RACK

CEILING MOUNTED

S/S	Qty	POWDER COATED	Qty
SC-36		GC-36	
SC-48		GC-48	
SC-60		GC-60	
SC-72		GC-72	
SC-84		GC-84	
SC-96		GC-96	
SC-108		GC-108	
SC-120		GC-120	
SC-132		GC-132	
SC-144		GC-144	

WALL MOUNTED

S/S	Qty	POWDER COATED	Qty
SW-36		GW-36	
SW-48		GW-48	
SW-60		GW-60	
SW-72		GW-72	
SW-84		GW-84	
SW-96		GW-96	
SW-108		GW-108	
SW-120		GW-120	
SW-132		GW-132	
SW-144		GW-144	

10" Wide	Qty	12" Wide	Qty	15" Wide	Qty	18" Wide	Qty
PS-10-36		PS-12-36		PS-15-36		PS-18-36	
PS-10-48		PS-12-48		PS-15-48		PS-18-48	
PS-10-60		PS-12-60		PS-15-60		PS-18-60	
PS-10-72		PS-12-72		PS-15-72		PS-18-72	
PS-10-84		PS-12-84		PS-15-84		PS-18-84	
PS-10-96		PS-12-96		PS-15-96		PS-18-96	
PS-10-108		PS-12-108		PS-15-108		PS-18-108	
PS-10-120		PS-12-120		PS-15-120		PS-18-120	
PS-10-132		PS-12-132		PS-15-132		PS-18-132	
PS-10-144		PS-12-144		PS-15-144		PS-18-144	

FEATURES: **(Ceiling Mounted)**

Ceiling suspension with chain hangers. Optional thresded rod available.

MATERIAL:

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated. (18 per unit)

24" long chain hangers are plated.

CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

FEATURES: **(Wall Mounted)**

Secured to wall by means of bolts through welded brackets.

MATERIAL:

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated. (18 per unit)

CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

FEATURES: **(Shelf/Pot Rack)**

A dual purpose unit for shelf and utensil storage.

Secured to wall by means of bolts through welded brackets.

MATERIAL:

Flat steel bar is 2" x 1/4".
Pot hooks are plated. (18 per unit)

CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

ADVANCE TABCO

NEW YORK (800) 645-3166 Fax: (516) 242-6900

GEORGIA (800) 832-1218 Fax: (770) 775-5625

TEXAS (800) 527-0353 Fax: (972) 932-4795

NEVADA (800) 446-8684 Fax: (775) 972-1578

200 Heartland Boulevard, Edgewood, NY 11717-8380
e-mail: advancetabco@advancetabco.com www.advancetabco.com

Cini-Little

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

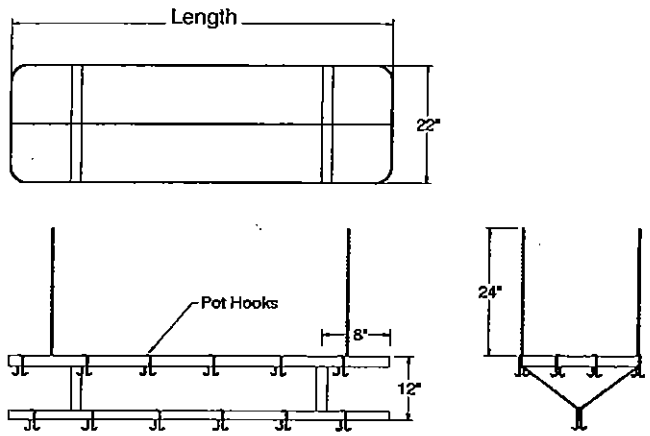
Item 051A

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

DETAILS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL

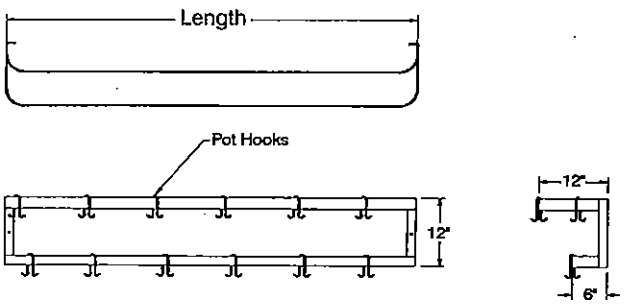
TOL ± .500"



Ceiling Mounted

18 Pot Hooks per unit.

L	S/S	POWDER COATED	Wt
36"	SC-36	GC-36	23 lbs.
48"	SC-48	GC-48	26 lbs.
60"	SC-60	GC-60	29 lbs.
72"	SC-72	GC-72	32 lbs.
84"	SC-84	GC-84	36 lbs.
96"	SC-96	GC-96	44 lbs.
108"	SC-108	GC-108	48 lbs.
120"	SC-120	GC-120	51 lbs.
132"	SC-132	GC-132	55 lbs.
144"	SC-144	GC-144	58 lbs.



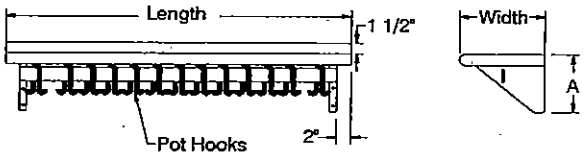
Wall Mounted

18 Pot Hooks per unit.

L	S/S	POWDER COATED	Wt
36"	SW-36	GW-36	14 lbs.
48"	SW-48	GW-48	16 lbs.
60"	SW-60	GW-60	18 lbs.
72"	SW-72	GW-72	21 lbs.
84"	SW-84	GW-84	24 lbs.
96"	SW-96	GW-96	26 lbs.
108"	SW-108	GW-108	28 lbs.
120"	SW-120	GW-120	31 lbs.
132"	SW-132	GW-132	31 lbs.
144"	SW-144	GW-144	31 lbs.

Shelf with Pot Rack

18 Pot Hooks per unit.



L	10" Wide	Wt	12" Wide	Wt	15" Wide	Wt	18" Wide	Wt
36"	PS-10-36	15 lbs.	PS-12-36	20 lbs.	PS-15-36	25 lbs.	PS-18-36	30 lbs.
48"	PS-10-48	25 lbs.	PS-12-48	30 lbs.	PS-15-48	35 lbs.	PS-18-48	40 lbs.
60"	PS-10-60	35 lbs.	PS-12-60	40 lbs.	PS-15-60	45 lbs.	PS-18-60	50 lbs.
72"	PS-10-72	45 lbs.	PS-12-72	50 lbs.	PS-15-72	55 lbs.	PS-18-72	60 lbs.
84"	PS-10-84	55 lbs.	PS-12-84	60 lbs.	PS-15-84	65 lbs.	PS-18-84	70 lbs.
96"	PS-10-96	65 lbs.	PS-12-96	70 lbs.	PS-15-96	75 lbs.	PS-18-96	80 lbs.
108"	PS-10-108	75 lbs.	PS-12-108	80 lbs.	PS-15-108	85 lbs.	PS-18-108	90 lbs.
120"	PS-10-120	85 lbs.	PS-12-120	90 lbs.	PS-15-120	95 lbs.	PS-18-120	100 lbs.
132"	PS-10-132	5 lbs.	PS-12-132	100 lbs.	PS-15-132	105 lbs.	PS-18-132	110 lbs.
144"	PS-10-144	105 lbs.	PS-12-144	110 lbs.	PS-15-144	115 lbs.	PS-18-144	120 lbs.

Units 8 ft. and larger are furnished with three (3) sets of tubing supports.

ADVANCE TABCO
200 Heartland Boulevard, Edgewood, NY 11717-8380

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.
© ADVANCE TABCO, JANUARY 1999

Cini-Little

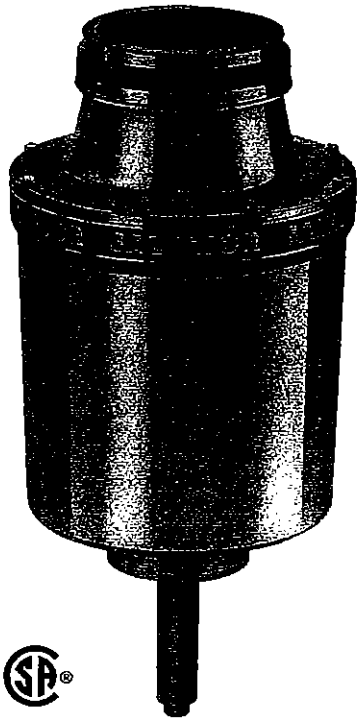
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 251 B

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

Salvajor®

JOB: _____ **Item No.:** _____



LISTED

☐ Model 300

FOOD WASTE DISPOSER
3 HP – 3 Phase

Corrosion Resistant Body – Permanent molded from heat treated aluminum alloy.

Patented Air/Water Seal – Protects the motor from damage by water.

Tapered Roller Bearing – Provides longer motor life, quiet operation and shock absorbing.

Water Cooled Motor – Provides maximum efficiency and longer life.

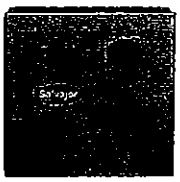
Quiet Operation – Extra thick rubber mounting adaptor and drain outlet isolates sound and eliminates vibration.

Waste Mixing Chamber – Extra large to ensure proper mixture of water to waste.

NEMA 4 Watertight Controls

☐ MSS-2

☐ MSS-3

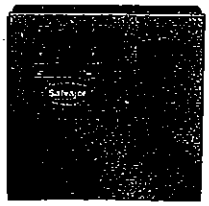


☐ MSS-3LD

☐ WJ

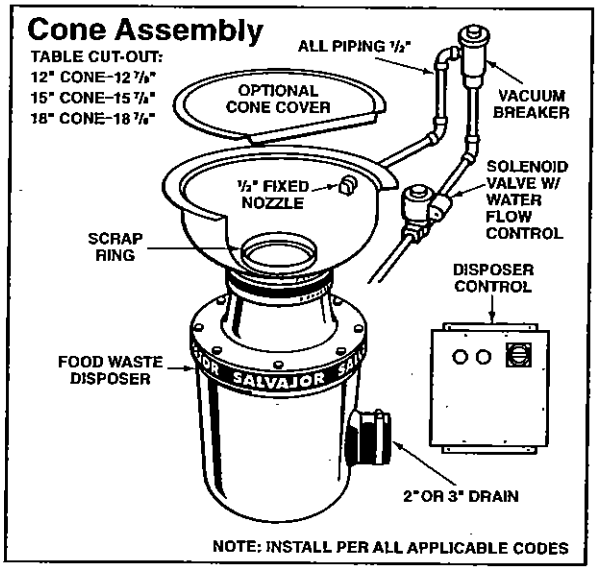
☐ ARSS-2

☐ ARSS



☐ ARSS-TR

Cone Assembly



NOTE: INSTALL PER ALL APPLICABLE CODES

FULL LOAD AMPS			
☐	208 Volts	3 Phase	8.8 Amps
☐	230 Volts	3 Phase	8 Amps
☐	460 Volts	3 Phase	4 Amps

Cini-Little

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

Item 051B

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

Salvajor Model 300

Food Waste Disposer 3 HP – 3 Phase

D E T A I L S A N D D I M E N S I O N S

SPECIFICATIONS:

MOUNTING – Rubber adaptor above grind chamber and rubber drain outlet isolates sound and eliminates vibration. No metal to metal contact.

EXTERIOR HOUSING – Permanent molded from heat treated, corrosion resistant aluminum alloy then computer machined to a smooth polished finish. Paint free.

SHREDDER – 9 inch diameter, machined high strength, wear resistant hardened carbide alloy.

ROTOR – 9 inch diameter, machined high strength, wear resistant hardened carbide alloy.

MOTOR – 3 HP totally enclosed. Fan cooled and water cooled for efficiency and longer life.
Built-in manual reset thermal overload protection.
Available in 208-230/460 volts, 60 cycle, 3 phase.

BEARINGS – Tapered roller (top)
Sealed ball (bottom)

SEAL – *Patented Air/Water Seal and secondary Teflon Lip Water Seal.*

WATER REQUIREMENT – 8 gallons of cold water per minute.

WASTE OUTLET – Rubber drain accepts 2" piping or 3" piping by removing drain insert.

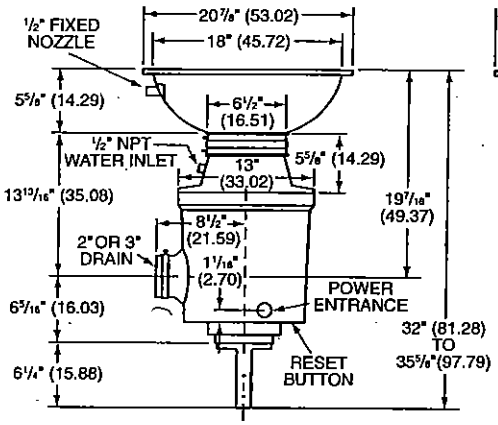
DUAL DIRECTION GRINDING – Designed to operate in either direction. Direction of rotation can be controlled when installed with automatic reversing controls. ***Reversing rotation can double cutting teeth life.***

LEG SUPPORT – Single leg, adjustable.

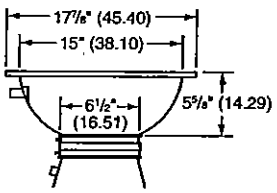
ASSEMBLIES: (See Specification Sheet)
- SS1 – Energy/Water-Saving Package
- CA – Cone Assembly with 12", 15" or 18" Cone
- SA – Sink Assembly with 3½" or 6½" Sink Collar

DISPOSER CONTROLS: (See Specification Sheet)
- MSS-2, MSS-3, MSS-3LD: (Non Reversing)
- WJ: (Manual Reversing)
- ARSS, ARSS-2, ARSS-TR: (Automatic Reversing)

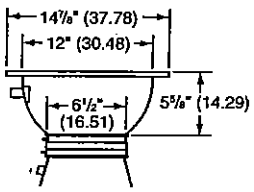
☐ **18" CONE**



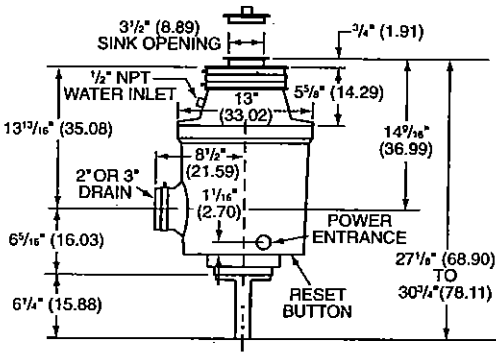
☐ **15" CONE**



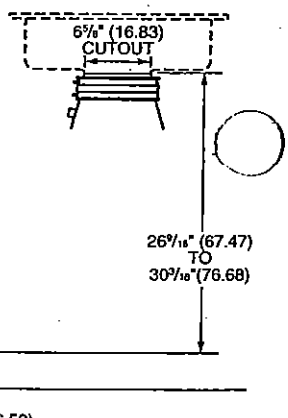
☐ **12" CONE**



☐ **3½" SINK MOUNT**



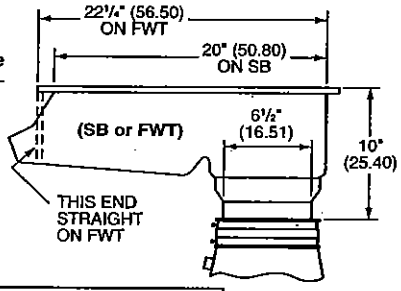
☐ **6½" SINK MOUNT**



☐ **SB:** Scrap Basin Chute

☐ **FWT:** Fresh Water Trough Chute

(Use in lieu of Sink Mount)



NOTE: Dimensions in parenthesis are in centimeters

(Specifications subject to change without notice)

SAMPLE SPECIFICATION

300-CA-18	ARSS (230/60/3)
Model / Cone Size / Assembly	Disposer Control / Electrical Specs.

Salvajor®

The Salvajor Company 4530 East 75th Terrace Kansas City, Missouri 64132-2081, USA
CALL TOLL FREE: 1-800-821-3136 (816) 363-1030 FAX TOLL FREE: 1-800-832-9373
Manufacturers of Commercial Food Waste Disposing Systems since 1944
www.salvajor.com e-mail: salvajor@att.net

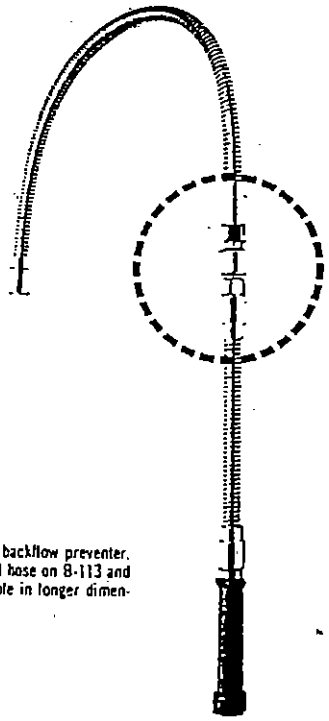
Printed in USA
Form No.S300-9

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

FOOD SERVICE SPECIALTIES T&S PRE-RINSE UNITS

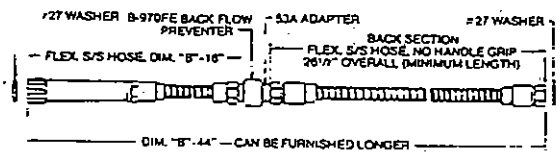
52

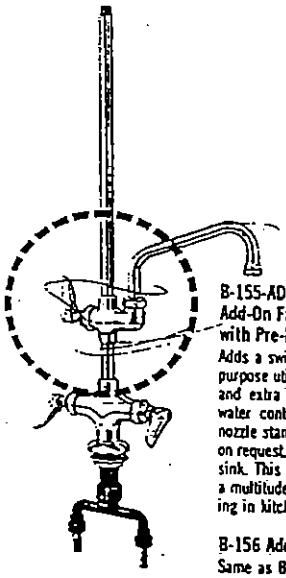
52



B-44V9
Pre-Rinse Hose with Backflow Preventer

Flexible stainless steel hose with built-in backflow preventer. Normally replaces Dim. B-44 flexible steel hose on B-113 and other similar pre-rinse units. Also available in longer dimensions upon request.





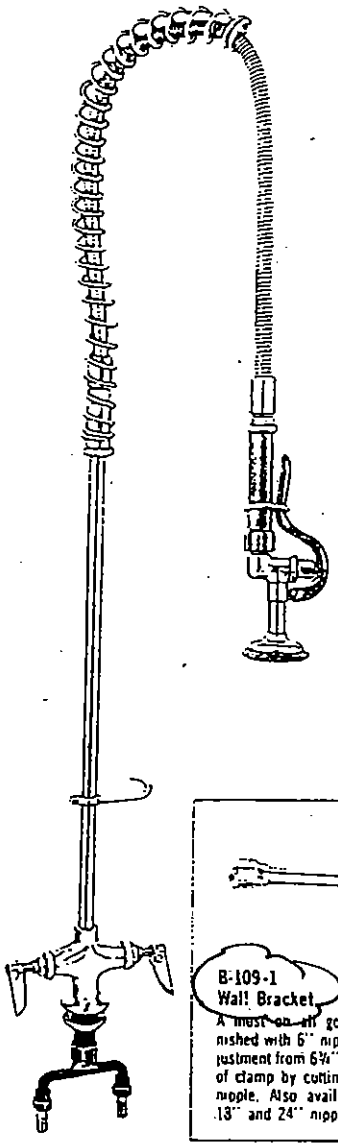
B-155-ADF
Add-On Faucet for Use with Pre-Rinse Units

Adds a swinging nozzle faucet to pre-rinse units for dual purpose utility — eliminating separate faucet installation and extra plumbing costs. Operates on same line and water controls as pre-rinse through diverter valve. 6" nozzle standard, but any length nozzles can be furnished on request, single or double jointed, for use on any type of sink. This exceptionally versatile combination unit offers a multitude of uses for rinsing, cleaning soaking and filling in kitchen and pantry.

B-156 Add-On Faucet
Same as B-155 except with 12" nozzle.

B-157 Add-On Faucet
Same as B-155 except with 18" nozzle.

NOTE: The B-155 increases the height of a pre-rinse unit by about 4½". If necessary to compensate, increase the length of the hose used.



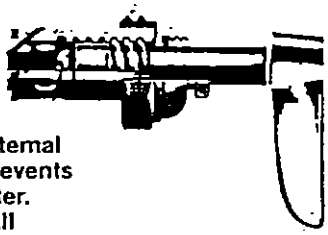
B-109-1
Wall Bracket

A must on all gooseneck units. Furnished with 6" nipple which allows adjustment from 6¾" to 2", wall to center of clamp by cutting off extra length of nipple. Also available with 9", 12", 18" and 24" nipples.

B-113
Pre-Rinse Unit

Complete pre-rinse unit includes a mixing faucet for obtaining correct water temperature. Deck type faucet has under-sink mixing spreader with built-in spring checks. ⅜" IPS tailpiece connections on 4" centers. Spring action type gooseneck gives a wide range of coverage. Unit is approximately 40" high with an overhang of about 15" and with 9" clearance. In normal position, the spray valve hangs approximately 31" below top of the gooseneck spring. Longer length hoses available on request.

B-113-B



Eterna Cartridge designed with internal spring check. Prevents cross flow of water. Incorporated in all Pre-Rinse units.

Cini-Little

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

Item 053

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

21

TABCO

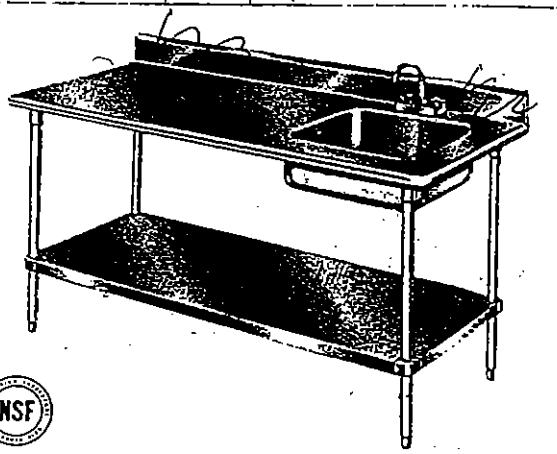
Stainless Steel Work Tables

Sinks

Accessories

YOU TELL US WHERE..... and we'll put it there!

- *YOUR CHOICE... 7 different size sink bowls are available.*
- *SINK BOWL welded into table top.*
- *INCLUDES... pantry type faucet and basket type drain.*



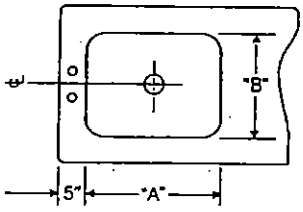
NSF

WE ONLY USE Deep Drawn SINK BOWLS

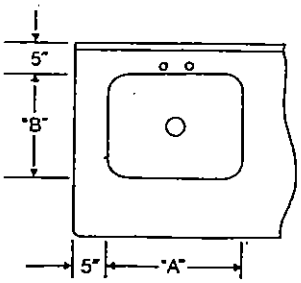
MODEL	BOWL SIZE	A	B	REMARKS
TA-11A	16"x20"x8"	20"	16"	
TA-11B	16"x20"x12"	20"	16"	
TA-11C	20"x20"x8"	20"	20"	only installed in tables 30" or wider
TA-11D	20"x20"x12"	20"	20"	only installed in tables 30" or wider
TA-11E	24"x24"x12"	24"	24"	only installed in tables 36" or wider
TA-11F	10"x14"x10"	10"	14"	
TA-11G	20"x28"x12"	28"	20"	only installed in tables 30" or wider

SUPPLY: ½" IPS on 4" centers.
DRAIN: 1½" IPS stainless steel basket drain and located in the exact center of the sink bowl.
– Only for FLAT TOP work tables will faucet holes be placed on the side of the sink bowl when sink is located at the end of the table.

FLAT TOP



SPLASH



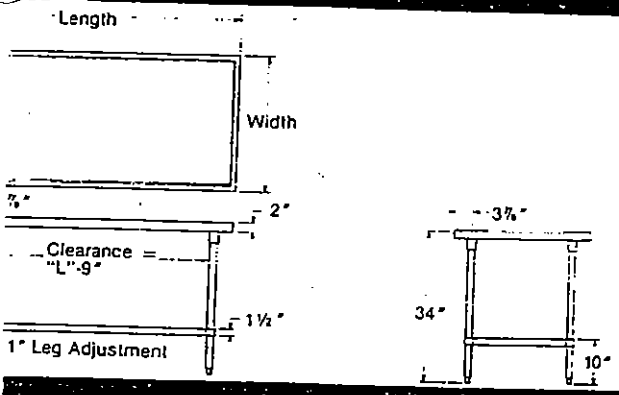
Cini-Little

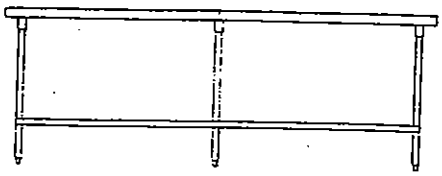
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 053

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

CO SPECIFICATIONS



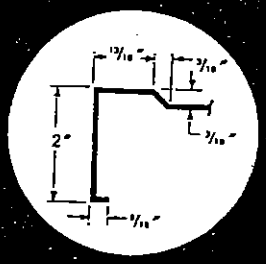


Units 8' 0" and larger are furnished with six (6) legs

All Units Shipped Unassembled (KD) For Reduced Shipping Costs

All Dimensions are Typical (tol ± .500")

op Edge Detail



Your choice of . . . .Two Available Options

VLG Series *(price vs function)*

- *14 gauge type 300 Series stainless steel top*
- *galvanized legs and gussets*
- *galvanized undershelf*

VSS Series *(institutional use)*

- *14 gauge type 300 Series stainless steel top*
- *stainless steel legs and gussets*
- *stainless steel undershelf*

s furnished with a 2" x 1" square die embossed NO-DRIP
ntertop offset edge with a ½" return on 4 sides.
minum die cast "leg-to-shelf" clamp secures shelf to leg
inating unsightly nuts and bolts.
ershelf is adjustable.
engineered angle adapters insure ease of future drawer
allation.

RUCTION:

eli-arc welded.
e top mechanically polished to a satin finish.
is sound-deadened.
-welded hat section reinforces and maintains level
ing surface.
sets welded to support hat sections.

MATERIAL:

VSS Series

TOP: • 14 gauge stainless steel type 300 series.
• Galvanized understructure.
SHELF: • 18 gauge stainless steel type 430 series.
LEGS: • 1⅝" diameter, 16 gauge tubular stainless steel.
• Stainless steel gussets.
• 1" adjustable METAL bullet feet.

VLG Series

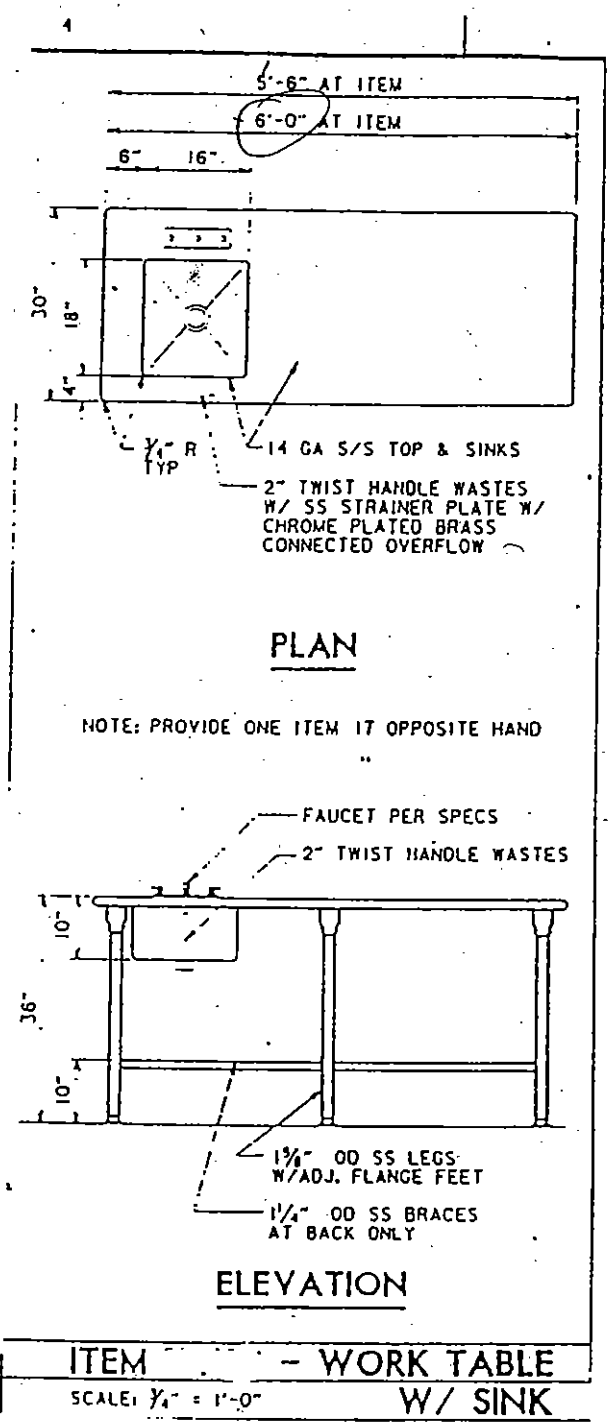
TOP: • 14 gauge stainless steel type 300 series.
• Galvanized understructure.
SHELF: • 16 gauge galvanized steel.
LEGS: • 1⅝" diameter, 16 gauge tubular galvanized steel.
• Galvanized steel gussets.
• 1" adjustable METAL bullet feet.

The Most Comprehensive Line In The Industry!

GTH	24" WIDE (610 mm)			30" WIDE (762 mm)			36" WIDE (915 mm)		
(MM)	VLG SERIES	VSS SERIES	WEIGHT	VLG SERIES	VSS SERIES	WEIGHT	VLG SERIES	VSS SERIES	WEIGHT
(610)	VLG-242	VSS-242	80 lbs.	VLG-302	VSS-302	88 lbs.			
(915)	VLG-243	VSS-243	85 lbs.	VLG-303	VSS-303	98 lbs.			
(1	VLG-244	VSS-244	90 lbs.	VLG-304	VSS-304	110 lbs.	VLG-364	VSS-364	130 lbs.
15[illegible])	VLG-245	VSS-245	110 lbs.	VLG-305	VSS-305	135 lbs.	VLG-365	VSS-365	160 lbs.
(1830)	VLG-246	VSS-246	130 lbs.	VLG-306	VSS-306	160 lbs.	VLG-366	VSS-366	190 lbs.
(2134)	VLG-247	VSS-247	150 lbs.	VLG-307	VSS-307	185 lbs.	VLG-367	VSS-367	220 lbs.
(2438)	VLG-248	VSS-248	170 lbs.	VLG-308	VSS-308	210 lbs.	VLG-368	VSS-368	250 lbs.
(3046)	VLG-2410	VSS-2410	195 lbs.	VLG-3010	VSS-3010	260 lbs.	VLG-3610	VSS-3610	298 lbs.
(3656)	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

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

§ 21



Cini-Little

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

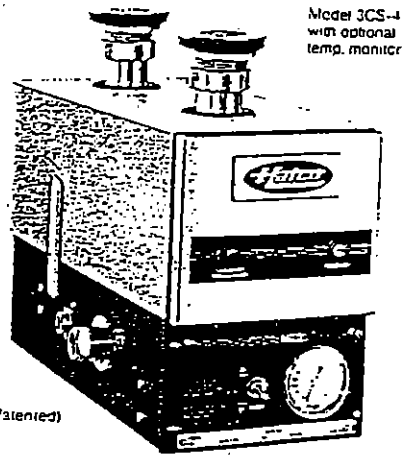
Item 054

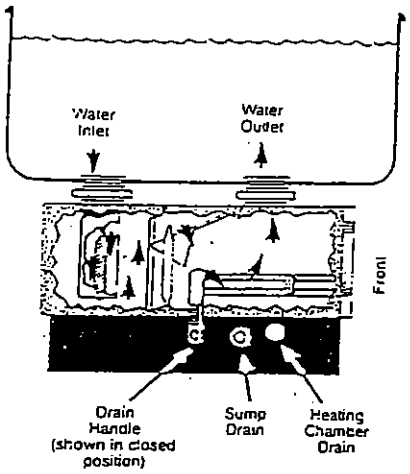
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

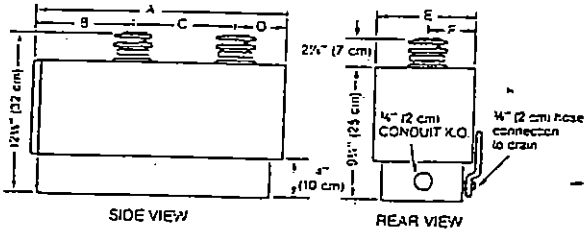
Hatco SANITIZING SINK HEATERS

3CS

ITEM # 54







Model	A	B	C	D	E	F
1 or 3 phase	16⅞" (43 cm)	5½" (14 cm)	8½" (22 cm)	2¾" (7 cm)	6¾" (17 cm)	3½" (9 cm)
Bal. 3 phase	17⅛" (44 cm)	4¾" (12 cm)	8½" (22 cm)	4" (10 cm)	8" (20 cm)	4" (10 cm)

Perfect for 3 or 4 compartment sinks and pot and pan sinks.

The Hatco 3CS sanitizing sink heater makes manual warewashing faster and more convenient. It maintains a continuous supply of sanitizing rinse water without taking up valuable sink space. Designed to fit *under* the sink, the 3CS is perfect for 3 or 4 compartment sinks, pot and pan sinks and bar sinks.

The 3CS features a unique dual reservoir system. One reservoir contains the heating element and should always be filled with water. The other reservoir *traps* and *collects* soil carried from other sink compartments. This reservoir is easily emptied after each use by a convenient drain.

Every Hatco 3CS is equipped with an ECO (Energy Cut-Off) wired into the electrical circuit. This built-in protection "breaks" the power to the elements if the temperature of the water goes above the normal thermostat setting.

All models include stainless steel front, silver gray hammertone body and convenient side drain. A toggle switch activates the heater and a yellow light indicates when power is on. A red light indicates low water and the need to refill and reset. Unit can be ordered with either a temperature monitor or a green temperature light that indicates when water reaches the sanitizing temperature. The 3CS is shipped ready to install with all gaskets and fittings.

ACCESSORIES

- All Stainless Steel Body and Base
- Rinse Temperature Monitor
- Rinse Temperature Light

VOLTAGE

All models available in 208 or 240 volts, 50/60 cycle. 480 volts available.

SPECIFICATIONS

Model	KWt	Phase	Sink Size	Ship. Wt.
3CS-3	3	1	15" (38 cm) Square or less	26 lbs. (12 kg)
3CS-4	4.5	1	16"-19" (41-48 cm) Square	26 lbs. (12 kg)
3CS-6	6	1 or 3★	20"-24" (51-61 cm) Square	27 lbs. (12 kg)
3CS-9	9	1 or 3★	Over 24" (61 cm) Square	27 lbs. (12 kg)
Balanced 3-phase available, consult factory				30 lbs. (14 kg)

★Open delta on 3 phase standard construction (Requires larger supply wires & circuit breaker than balanced 3 phase).
†Higher KW models available, consult factory.

SIZING INFORMATION

3CS sink heaters are sized based on 140°F (60°C) supply water with a 30 minute pre-heat period to reach the sanitizing temperature.

PLUMBING

Two sink strainer assemblies are mounted into the sink compartment. Special unions on these assemblies allow for detaching heater from the sink without disturbing the inlet and outlet fittings. Two 2" (5 cm) diameter holes are required in the sink bottom.

ELECTRICAL

Model 3CS is rated at 3kw, 4.5kw, 6kw or 9kw, either 208, 240 or 480 volts. For special voltages, consult factory.

IMPORTANT: When ordering specify: Model Number, Wattage, Voltage, Phase and Accessories.

Cini-Little

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

Item 055

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

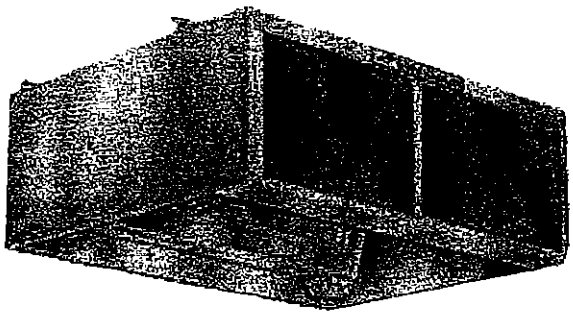
Vent Master

REACTOCELL™

Canopy Style Ventilator Ceiling or Wall & Ceiling Mounted

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

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

NOTE: LAMPS PROVIDED BY OTHERS.
PATENT PENDING.

ISO 9001

Vent Master
Enodis

Recycled Paper

Cini-Little

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

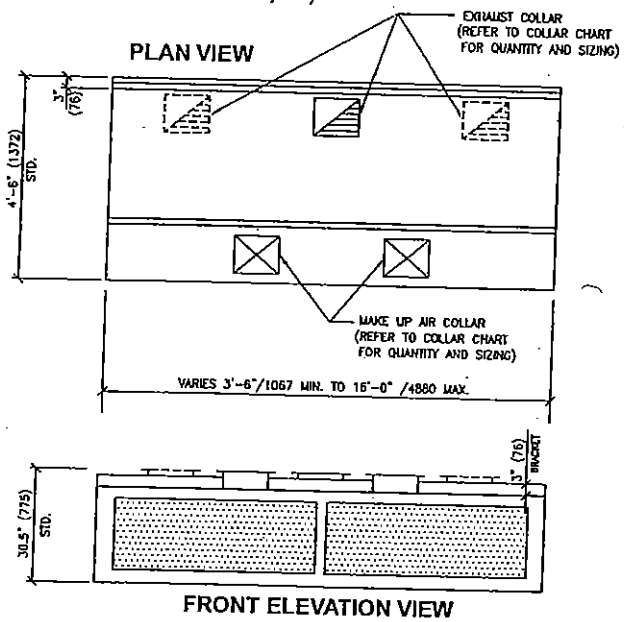
Item 055

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

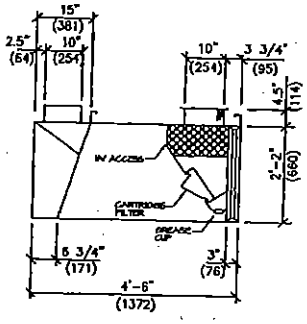
Vent Master

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

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



Dimensions: inches / mm



COOKING EQUIPMENT AIR REQUIREMENTS

Vent Master has been tested and listed to operate efficiently between 200 and 350 cfm per active foot of ventilator. This latitude of exhaust air volumes covers the needs of all types of cooking equipment which vary in size, fuel, capacity and products produced.

Ventilator exhaust air requirements on type of equipment, model of ventilator, location of ventilator in relation to adjacent walls and the make-up air velocity and balance within the cooking area. Each kitchen's air system must be calculated individually and engineered to meet these conditions.

It is essential that all air, ventilator and cooking equipment factors be established and coordinated by the design team to achieve proper ventilator exhausting of cooking equipment. Contact Vent Master for assistance to determine proper cooking equipment and ventilator exhaust air volumes.

EXHAUST AIR VOLUME AND DUCT COLLAR SIZE CHART-Duct collars size to move air at a minimum velocity of 1500 fpm (7.65m/s). SUPPLY AIR VOLUME AND DUCT COLLAR SIZE CHART-Duct collars sized to move air at a minimum velocity of 1000 fpm (5.08 m/s).

HOOD SIZE	200/ft at 1.3" S.P. (.094 m3/s per 305mm @ .322 Kpa)		250/ft at 1.7" S.P. (.118 m3/s per 305mm @ .422 Kpa)		300/ft at 1.3" S.P. (.143 m3/s per 305mm @ .322 Kpa)		350/ft at 1.7" S.P. (.165 m3/s per 305mm @ .422 Kpa)	
	DUCT COLLAR 10" (254mm) X__	CFM (m3/s)	DUCT COLLAR 10" (254mm) X__	CFM (m3/s)	DUCT COLLAR 10" (254mm) X__	CFM (m3/s)	DUCT COLLAR 10" (254mm) X__	CFM (m3/s)
3'- 6" to 5'-0"	6" 152	700 0.33	8" 203	875 0.413	10" 254	1050 0.496	12" 305	1225 0.578
5'6"to 6'6"	10" 254	1100 0.519	12" 305	1375 0.639	16" 406	1650 0.779	18" 457	1925 0.909
7'0" to 8'6"	2@6" 2@152	1400 0.66	2@8" 2@203	1750 0.826	2@10" 2@254	2100 0.991	2@12" 2@305	2450 0.1156
9'0" to 10'6"	1@6" & 1@10" 1@152 & 1@254	1800 0.85	1@8" & 1@12" 1@203 & 1@305	2250 0.1062	1@10" & 1@16" 1@254 & 1@406	2700 0.1274	1@12" & 1@18" 1@305 & 1@457	3150 0.1487
11'0" to 12'0"	2@10" 2@254	2200 0.1038	2@12" 2@305	2750 0.1298	2@16" 2@406	3300 0.1557	2@18" 2@457	3850 0.1817
12'6" to 14'0"	2@6" & 1@10" 2@152 & 2@254	2500 0.118	2@8" & 1@12" 2@203 & 2@305	3125 0.1475	2@10" & 1@16" 2@254 & 2@406	3750 0.177	2@12" & 1@18" 2@305 & 2@457	4375 0.2065
14'6" to 16'0"	1@6" & 2@10" 1@152 & 2@254	2900 0.1369	1@8" & 2@12" 1@203 & 2@305	3625 0.1711	1@10" & 2@16" 1@254 & 2@406	4350 0.2053	1@12" & 2@18" 1@305 & 2@457	5075 0.2395

Note: ON HOODS WITH MULTIPLE COLLARS PLEASE CONTACT THE FACTORY TO CONFIRM LOCATIONS.

FRONT SUPPLY AIR VOLUME		DUCT COLLAR 10" (254mm) X__
CFM	m3/s	Inches(mm)
480-640	.266-.302	10 (254)
640-800	.302-.377	12 (305)
800-960	.377-.453	14 (356)
960-1120	.453-.528	16 (406)
1120-1280	.528-.604	19 (483)
1280-1440	.604-.679	21 (533)
1440-1600	.679-.755	23 (584)
1600-1840	.755-.868	27 (686)
1840-2000	.868-.943	29 (737)
2000-2160	.943-1.019	31 (787)
2160-2320	1.019-1.094	34 (864)
2320-2480	1.094-1.170	36 (914)
2480-2640	1.170-1.245	38 (965)
2640-2800	1.245-1.321	40 (1016)
2800-2960	1.321-1.396	2 @ 22 (559)
2960-3120	1.396-1.472	2 @ 23 (584)
3120-3280	1.472-1.547	2 @ 24 (610)
3280-3440	1.547-1.623	2 @ 25 (635)
3440-3600	1.623-1.699	2 @ 26 (660)
3600-3760	1.699-1.774	2 @ 27 (686)
3760-3920	1.774-1.850	2 @ 28 (711)
3920-4160	1.850-1.963	2 @ 30 (762)
4160-4320	1.963-2.038	2 @ 31 (787)
4320-4880	2.038-2.114	2 @ 32 (813)

Continuous product improvement is a Vent Master policy, therefore specifications and design are subject to change without notice.

Vent Master
1021 Brevik Place
Mississauga, Ontario
Canada L4W 3R7

Form No. CMBMAUV (02/01)

Vent Master

Enodis

Tel: 905/624-0301
Fax: 905/624-5547
Tel: U.S.A. to Canada 1-800-565-2981
Fax: U.S.A. to Canada 1-800-665-2438

Cini-Little

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

Item 056

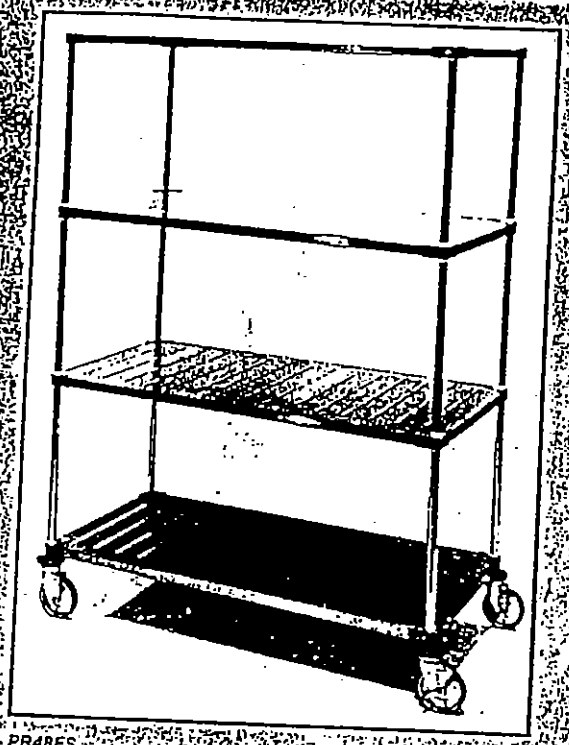
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

R48ES Rack

ITEM NO. 056

Additional Features

- ☐ **Stainless Steel Shelves:** Rust-proof. Easy to clean. Metro's most versatile shelving for all of your storage or transport needs.
- ☐ **Embossed Surface:** Allows air to circulate freely, helps pots, pans and utensils to dry quickly.
- ☐ **Polyurethane Casters:** Resist corrosion and abrasion, perform well at high temperatures.
- ☐ **Wheel Brakes:** Permit the rack to be "parked" safely.



PR48ES

DIMENSIONS

Model No.	Shelf Description	Overall Width (in.)	Overall Width (mm)	Overall Length (in.)	Overall Length (mm)	Overall Height (in.)	Overall Height (mm)	Casters (amt.)	Casters (type)	Shipping Weight (lbs)	Shipping Weight (kg)
PR48ES	Solid Embossed 24 x 48 (610mm x 1220mm)	26	660	50	1270	68	1725	2 2	5MP 5MPB	125	57
PR60ES	Solid Embossed 24 x 60 (610mm x 1525mm)	26	660	62	1575	68	1725	2 2	5MP 5MPB	153	69

For similar models with wire shelves, see sheet #11.01

METRO

InterMetro Industries Corporation
Wilkes-Barre, PA 18705

Cini-Little

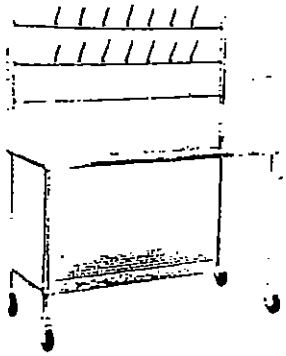
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 056A

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

PROJECT: QUANTITY ITEM NO: 56A

MIXER BOWL CART
WITH ATTACHMENT RACK



☐ MODEL 1005-A

SPECIFICATIONS

Model 1005-A mobile mixer bowl and attachment cart.

UPRIGHTS: The vertical uprights are fabricated of 1¼" O.D., 16 ga. stainless steel tubing and fit into the corner brackets of the shelves. The two rear uprights extend above the top shelf and provide support for the removable overhead attachment rack

SHELVES; The two shelves are 24" wide x 48" long and are constructed of 14 ga. stainless steel. All sides are flanged down 1-5/16" and in 1/2" to a channel form. Each shelf corner is fitted with a cast bracket to accommodate the uprights. The brackets include set screws to lock the shelves at the desired heights.

ATTACHMENT RACK: The removable overhead attachment rack is constructed of two 1⅝" O.D. stainless steel vertical tubular posts with top caps; three 1" O.D. stainless steel cross members, welded to the vertical posts so as to form a rigid structure; seven 3/4" O.D. x 6" long stainless steel pegs welded to each of the two top cross members; and seven 1/4" O.D. x 3" long pegs welded to the bottom cross member. The assembly fits over the rear uprights.

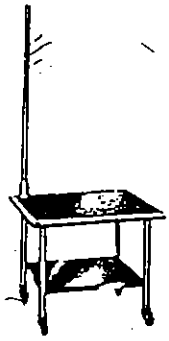
CASTERS: The unit is mounted on four 5" diameter heavy-duty, double ball bearing swivel casters with non-marking rubber tires. All four casters are fitted with rotating bumpers with stainless steel hubs and two casters are fitted with brakes.

OPTIONAL ITEMS

- ☐ Extra heavy-duty casters. (5" diam.)
- ☐ Casters with polyurethane tires.
- ☐ Stainless steel sanitary, adjustable bullet feet in lieu of casters.

Overall length and width of cart over rotating bumpers: 4'3" x 2'3".
Shipping weight: 150.

MIXING MACHINE TABLE
WITH ACCESSORY STORAGE



NSF

☐ MODEL 707

SPECIFICATIONS

Model 707 mixing machine table.

FRAME: The frame is constructed of 1⅝" O.D. 14 ga. stainless steel tubing welded to round stainless steel gussets for attaching to the underside of the top.

TOP: The top is formed of 14 ga. stainless steel with all edges flanged down 1½", and is securely anchored to the frame assembly.

UNDERSHELF: The undershelf is formed of 16 ga. stainless steel with all edges turned down 1½" and in 1/2" for rigidity. Corners are notched to the contour of, and welded to the tubular frame. The shelf is reinforced with a full length channel brace, and is set 10" above the floor.

STORAGE POST: The removable post is 1⅝" O.D. stainless steel tubing extending to 70" above the floor. It is fitted with five 3/8" x 6" long stainless steel pegs. The pegs slope upward at a 30° angle, are spaced 3" apart and are staggered at a 45° angle. The post is securely mounted within a stainless steel socket attached to the top.

CASTERS: The unit is mounted on four 5" diameter heavy-duty, double ball bearing swivel casters with non-marking rubber tires. Two casters are fitted with brakes.

OPTIONAL ITEMS

- ☐ Casters with polyurethane tires.
- ☐ 6" high adjustable stainless steel bullet feet in lieu of casters.

CAPACITY: Up to a 20 qt. mixer

Top 25" x 29", 26" above the floor.
Undershelf 20¼" x 24¼" with 14" clearance.
Shipping weight: 100.

SERVOLIFT EASTERN CORPORATION
266 HANCOCK STREET, BOSTON, MASSACHUSETTS 02125
(617) 825-9000 • FAX: (617) 825-1292

Printed in the U.S.A.

Cini-Little

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

Item 057

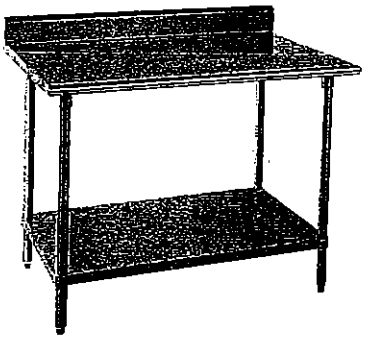
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

ADVANCE TABCO

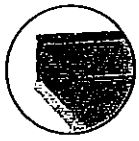
STAINLESS STEEL

WORK TABLES

STANDARD Series - 5" Backsplash - Undershelf Style



New Square Edge Design



Item #: _____

Model #: _____

Project #: _____

Featuring as Standard:
"THE PROVEN"
ORIGINAL ADVANCE TABCO
Adjustable Undershelf with Die Cast Leg Clamp

NSF

Stainless Steel Legs & Undershelf					
24" Wide	Qty.	30" Wide	Qty.	36" Wide	Qty.
KMS-240		KMS-300			
KMS-242		KMS-302			
KMS-243		KMS-303		KMS-363	
KMS-244		KMS-304		KMS-364	
KMS-245		KMS-305		KMS-365	
KMS-246		KMS-306		KMS-366	
KMS-247		KMS-307		KMS-367	
KMS-248		KMS-308		KMS-368	
KMS-249		KMS-309		KMS-369	
KMS-2410		KMS-3010		KMS-3610	
KMS-2411		KMS-3011		KMS-3611	
KMS-2412		KMS-3012		KMS-3612	

Galvanized Legs & Undershelf					
24" Wide	Qty.	30" Wide	Qty.	36" Wide	Qty.
KMG-240		KMG-300			
KMG-242		KMG-302			
KMG-243		KMG-303		KMG-363	
KMG-244		KMG-304		KMG-364	
KMG-245		KMG-305		KMG-365	
KMG-246		KMG-306		KMG-366	
KMG-247		KMG-307		KMG-367	
KMG-248		KMG-308		KMG-368	
KMG-249		KMG-309		KMG-369	
KMG-2410		KMG-3010		KMG-3610	
KMG-2411		KMG-3011		KMG-3611	
KMG-2412		KMG-3012		KMG-3612	

FEATURES:

Top is furnished with 1 5/8" sanitary rolled rim edge front, with a 1 5/8" square bend on sides, and a 5" splash with a 1"return on the rear side.

TWO hat channels stud welded to reinforce and maintain a level working surface. 30" and 36" wide tables supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershelf is adjustable.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

Top is sound deadened.

Stud welded hat section reinforces and maintains a level working surface.

Gussets welded to support hat sections.

MATERIAL:

KMS-SERIES: Stainless Steel Legs & Undershelf

TOP: 16 gauge stainless steel type "304" series.
SHELF: 18 gauge stainless steel.
LEGS: 1 5/8" diameter tubular stainless steel.
Stainless steel gussets.
1" adjustable bullet feet.

KMG-SERIES: Galvanized Legs & Undershelf

TOP: 16 gauge stainless steel type "304" series.
SHELF: 18 gauge galvanized steel.
LEGS: 1 5/8" diameter tubular galvanized steel.
Galvanized steel gussets.
1" adjustable bullet feet.

OPTIONAL ACCESSORIES	Model #	Qty
Drawer		
Lock		
Sink		
Casters		
Shelving		
Duplex Recept.		
16 Ga. S/S 304 Legs		

ADVANCE TABCO

NEW YORK (800) 645-3166 Fax: (516) 242-6900
GEORGIA (800) 832-1218 Fax: (770) 775-5625
TEXAS (800) 527-0353 Fax: (972) 932-4795
NEVADA (800) 446-8684 Fax: (775) 972-1578

200 Heartland Boulevard, Edgewood, NY 11717-8380
e-mail: advancetabco@advancetabco.com www.advancetabco.com

Cini-Little

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

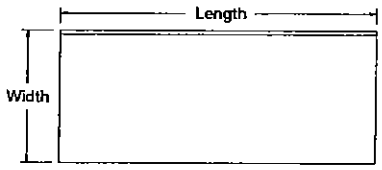
Item 057

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

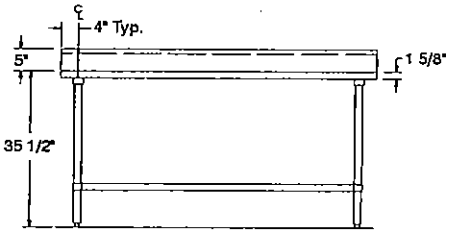
DETAILS and SPECIFICATIONS

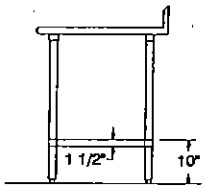
ALL DIMENSIONS ARE TYPICAL TOL ± .500"

All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

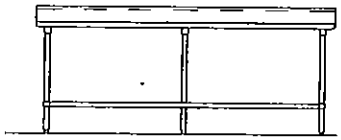


KMS & KMG Series
Undershelf Style
5" Backsplash





Finished size of undershelf = Length minus 5 3/4"
Width minus 5 3/4"



Units 8ft. and larger are furnished with six (6) legs

KMS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	KMS-240	55 lbs.	KMS-300	70 lbs.		
24"	KMS-242	50 lbs.	KMS-302	56 lbs.		
36"	KMS-243	66 lbs.	KMS-303	77 lbs.	KMS-363	92 lbs.
48"	KMS-244	81 lbs.	KMS-304	92 lbs.	KMS-364	101 lbs.
60"	KMS-245	95 lbs.	KMS-305	111 lbs.	KMS-365	121 lbs.
72"	KMS-246	113 lbs.	KMS-306	129 lbs.	KMS-366	142 lbs.
84"	KMS-247	135 lbs.	KMS-307	153 lbs.	KMS-367	169 lbs.
96"	KMS-248	150 lbs.	KMS-308	171 lbs.	KMS-368	189 lbs.
108"	KMS-249	165 lbs.	KMS-309	195 lbs.	KMS-369	260 lbs.
120"	KMS-2410	268 lbs.	KMS-3010	294 lbs.	KMS-3610	315 lbs.
132"	KMS-2411	301 lbs.	KMS-3011	331 lbs.	KMS-3611	358 lbs.
144"	KMS-2412	316 lbs.	KMS-3012	346 lbs.	KMS-3612	373 lbs.

KMG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	KMG-240	55 lbs.	KMG-300	70 lbs.		
24"	KMG-242	50 lbs.	KMG-302	56 lbs.		
36"	KMG-243	66 lbs.	KMG-303	77 lbs.	KMG-363	92 lbs.
48"	KMG-244	81 lbs.	KMG-304	92 lbs.	KMG-364	101 lbs.
60"	KMG-245	95 lbs.	KMG-305	111 lbs.	KMG-365	121 lbs.
72"	KMG-246	113 lbs.	KMG-306	129 lbs.	KMG-366	142 lbs.
84"	KMG-247	135 lbs.	KMG-307	153 lbs.	KMG-367	169 lbs.
96"	KMG-248	150 lbs.	KMG-308	171 lbs.	KMG-368	189 lbs.
108"	KMG-249	165 lbs.	KMG-309	195 lbs.	KMG-369	260 lbs.
120"	KMG-2410	268 lbs.	KMG-3010	294 lbs.	KMG-3610	315 lbs.
132"	KMG-2411	301 lbs.	KMG-3011	331 lbs.	KMG-3611	358 lbs.
144"	KMG-2412	316 lbs.	KMG-3012	346 lbs.	KMG-3612	373 lbs.

ADVANCE TABCO
200 Heartland Boulevard, Edgewood, NY 11717-8380

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.
© ADVANCE TABCO, JANUARY 1999

Cini-Little

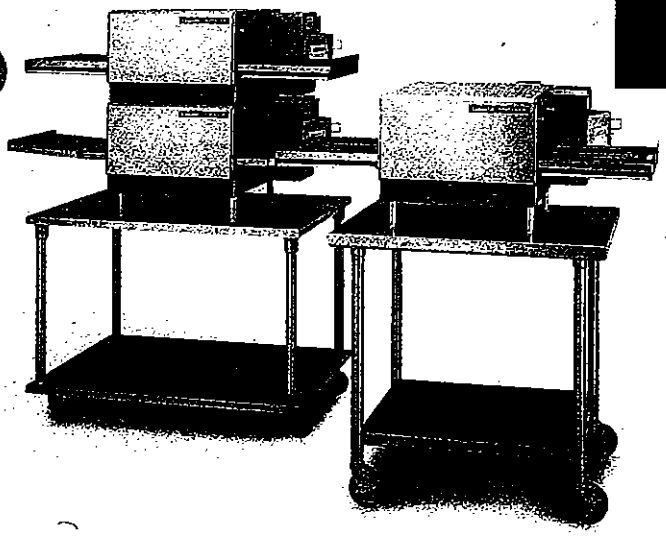
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 058

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

Countertop Impinger (1300 Series)

The Countertop Impinger puts large-oven capacity almost anywhere you need it. It is small enough to fit on most commercial countertops, but large enough to replace a half-sized convection oven or up to five microwave ovens. The CTI utilizes a 16" wide conveyor belt and 20" baking chamber, and can be stacked up to two high. It is only available in electric and does not require ventilation in most applications.



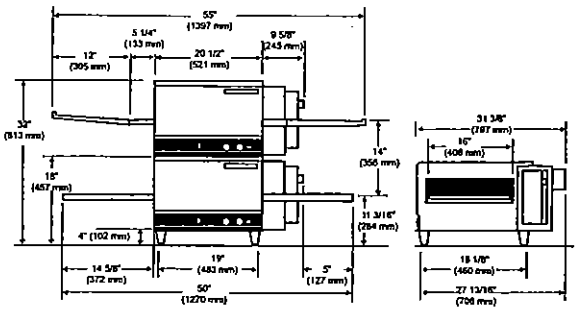
Electric

Testing Agency Listing	Cat. #	Width (31" Conveyor)	Width (50" Conveyor)	Depth	Height Sng Stack	Height Db Stack	Input Rate	Volts	Amps	Phase	Hz
NSF/UL/CSA	1301	35 3/8"	50"	31 3/8"	18"	32"	6kW	208	29	1	60
NSF/UL/CSA	1302	35 3/8"	50"	31 3/8"	18"	32"	6kW	240	25	1	60
NSF	1303	35 3/8"	50"	31 3/8"	18"	32"	6kW	220	29	1	50
NSF	1304	35 3/8"	50"	31 3/8"	18"	32"	6kW	240	25	1	50
NSF	1305	35 3/8"	50"	31 3/8"	18"	32"	6kW	380/220	16	1	50
NSF	1306	35 3/8"	50"	31 3/8"	18"	32"	6kW	415/220	14	1	50
NSF	1307	35 3/8"	50"	31 3/8"	18"	32"	6kW	200	17	1	50
NSF	1308	35 3/8"	50"	31 3/8"	18"	32"	6kW	380/220	9	3	50
NSF	1309	35 3/8"	50"	31 3/8"	18"	32"	6kW	415/240	8	3	50
NSF	1310	35 3/8"	50"	31 3/8"	18"	32"	6kW	220	27	1	60
NSF	1311	35 3/8"	50"	31 3/8"	18"	32"	6kW	380/220	9	3	60
NSF/CE	1312-000-E	35 3/8"	50"	31 3/8"	18"	32"	6kW	400/230	16	3	50
NSF/CE	1312-P20-E	35 3/8"	50"	31 3/8"	18"	32"	6kW	230	16	3	50
NSF/CE	1313-000-E	35 3/8"	50"	31 3/8"	18"	32"	6kW	400/230	15	2	50

Options & Accessories

Extended Warranty	**#1339**	Extended Warranty
	#1341	Exit shelf – 12"/305mm length
	#1342	Exit shelf – 4"/106mm length
	#1343	Entry incline shelf – 12"/305mm length
	#1344	Entry incline shelf – 4"/102mm length
	#1345	Conveyor end stop
	#1346	Extended conveyor – 50"/1270mm length
	#1352	Extended baffle, inlet and outlet
	#1353	Standard conveyor - 31" length
	#1366	Extended conveyor - 50" length w/non-stick coating
	#1367	Extended conveyor -50" length no frame -belt only w/non stick coating

Dimensions



* Top oven is shown with the 1353 standard conveyor and 1341/1343 12" shelves.
* Bottom oven is shown with the 1346 extended conveyor.
* 3" conveyor opening.

	#1370	Spare parts kit for #1300, #1303, #1304, #1305, #1306, #1307, #1308, #1309, #1310, #1311
	#1371	Spare parts kit for #1301 and #1302
	#1950	Wall receptacle – NEMA 6-50R (for oven models #1301 and #1302)

NOTE:
1. Countertop Ovens can be double-stacked.
2. We recommended the use of Entry & Exit Shelves with the standard conveyor and a conveyor End Stop with the Extended Conveyor.
3. Each Impinger Countertop Oven includes four columnating panels.
4. Startup/Checkout performed by trained personnel is not required for Impinger Countertop Ovens.

Cini-Little

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

Item 059

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

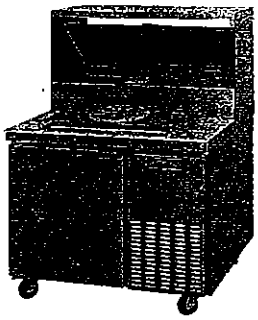
Continental

Refrigerator

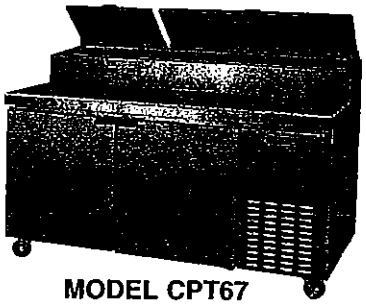
VALUE LINE
REFRIGERATORS

PIZZA PREPARATION TABLE REFRIGERATORS

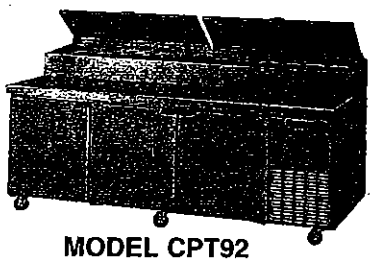
Utilizing Environmentally Safe, CFC-free R-404A Refrigerant



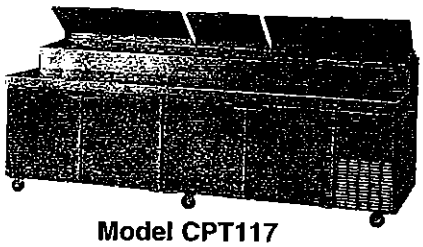
MODEL CPT42
(SHOWN W/OPTIONAL OVERSHELF & GARNISH RACK)



MODEL CPT67



MODEL CPT92



Model CPT117

NSF CE UL c UL

Standard Features

- Modern, State-of-the-Art Styling
- Performance Rated Refrigeration System Utilizing Environmentally Safe R-404A Refrigerant
- Exclusive Recessed Pan Rail with Specialized Wrapped Coldwall Allows Pan Product to Maintain 33-41°F Being in Compliance with and Certified Under the New '98 NSF Standard for Preparation Units
- Convenient Top Rail Shut-Off Switch with Separate Temperature Controls for Rail and Base
- Cabinet Construction Consisting of Heavy Gauge #300 Series, Stainless Steel Top, Stainless Steel Front and Case End Panels, Aluminum Case Back Cover and Interior
- Extra Wide 19" High Density, Full Length Polyethylene Cutting Board
- Automatic, Energy Saving, Non-Electric Condensate Disposal System
- Spring Loaded, Self Closing Doors with Magnetic, Snap-In Door Gaskets
- 5" High Swivel Casters
- Heavy-Duty, Long Lasting, Epoxy-Coated Steel Wire Shelves
- Non-Corrosive, Extra Large,Plasticized Fin Evaporator Coil
- High Density, Non-CFC Polyurethane Foamed-in-Place Insulation
- Completely Enclosed, Vented and Removable Case Back
- Easily Accessible and Serviceable Front Slide-Out Condensing Unit
- Interior Hanging Thermometer
- Extra Long 10' Power Supply Cord and Plug Attached

Optional Features & Accessories

- Stainless Steel Interior -SS Models
- Stainless Steel, 6" Deep Insert Pans
- Interior Adjustable, Removable Angle Sides
- Wire Rod, Bun Tray Racks
- Wire Rod, Garnish Racks
- Additional Epoxy Coated Steel Wire Shelves
- Stainless Steel Overshelf Assembly
- Stainless Steel or Black Legs
- Remote Models–R
- Electric Condensate
- Exterior Dial Thermometer
- Two Heavy Duty, Self Closing External Roll-Out Drawers per Section in Lieu of Door
- Stainless Steel Rear Cover

Cini-Little

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

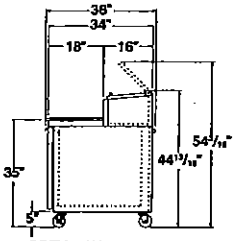
Item 059

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

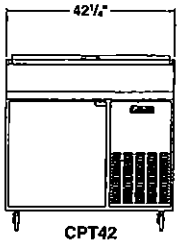
VALUE LINE

PIZZA PREPARATION TABLE REFRIGERATORS

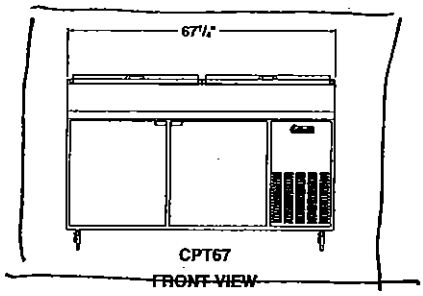
SPECIFICATIONS	MODEL CPT42	MODEL CPT67	MODEL CPT92	MODEL CPT117
DIMENSIONAL DATA				
Cu. Ft.	8.0	17.0	26.0	35.0
Pan Capacity	(4) ONE-THIRD / (1) ONE-HALF	(9) ONE-THIRD	(12) ONE-THIRD	(16) ONE-THIRD
Ext. Dim. (WxDxH)	42 1/4x36x44 13/16	67 1/4x36x44 13/16	92 1/4x36x44 13/16	117 1/4x36x44 13/16
Shelf Area	3.8	8.0	12.4	16.8
Shelves	1	2	3	4
Doors	1	2	3	4
Condensing Unit Size (H.P.)	1/4	1/3	1/3	1/2
Refrigerant	R-404A	R-404A	R-404A	R-404A
Cabinet Electrical	115/60/1	115/60/1	115/60/1	115/60/1
Amps	5.2	7.6	7.8	10.9
Fans	1	2	2	3
Interior Depth (in.)	28 1/2	28 1/2	28 1/2	28 1/2
Interior Height (in.)	26	26	26	26
Interior Width (in.)	22	47	72	97
Clear Door Width (in.)	21 3/8	21 3/8	21 3/8	21 3/8
Clear Door Height (in.)	23 3/8	23 3/8	23 3/8	23 3/8
Shipping Weight (lbs.	355	495	605	725
Shipping Height (in.)	43 3/4	43 3/4	43 3/4	43 3/4
Shipping Length (in.)	44 1/4	69 1/4	94 1/4	119 1/4
Shipping Depth (in.)	36	36	36	36



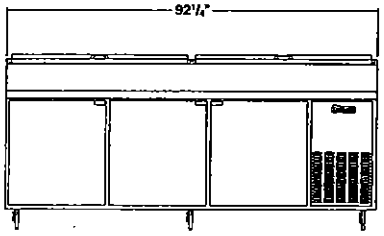
CPT42,67,92, & 117
SIDE VIEW



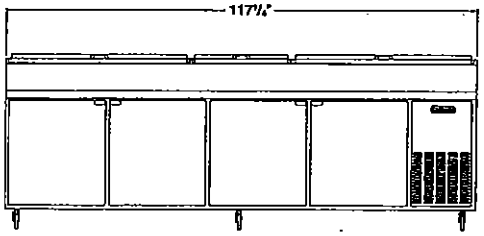
CPT42
FRONT VIEW



CPT67
FRONT VIEW



CPT92
FRONT VIEW



CPT117
FRONT VIEW

Continental Refrigerator

A Division of National Refrigeration & A/C Products, Inc.
539 Dunksferry Road • Bensalem, PA 19020-5908 • 215-244-1400 • **1-800-523-7138** • FAX 215-244-9579

Cini-Little

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

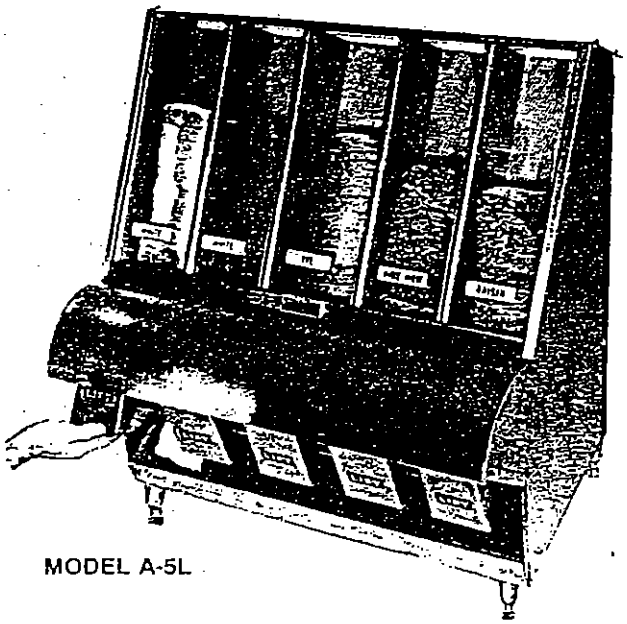
Item 060

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

60

Serv-a-Slice REAR LOADER

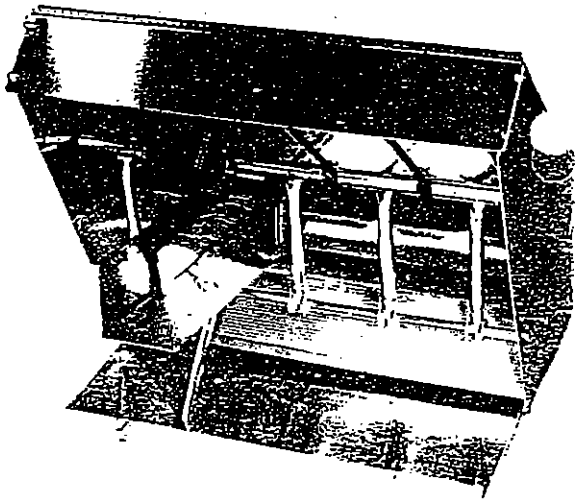
ALL A MODELS HAVE TEMPERED GLASS FRONT



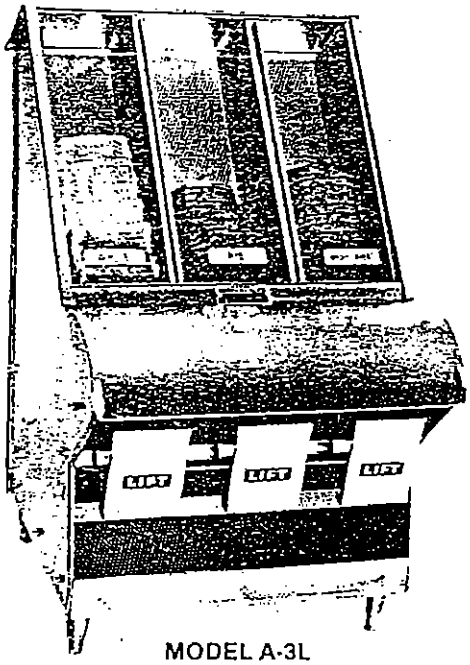
MODEL A-5L

STAINLESS STEEL CONSTRUCTION
Nothing to wear out or require service under normal usage. Eliminates wasting of bread from handling.

MODELS A-5 AND A-5L
Hold 5 Pullman Loaves



MODEL A-5



MODEL A-3L

ALL A MODELS

- Easily filled from rear
- Removable aluminum crumb tray

MODELS A-3 AND A-3L
Hold 3 Pullman Loaves

Models A-5, A-3, F-5 and F-3 ~~are~~ supplied with flush mounted rubber bumpers

Models A-5L, A-3L, F-5L and F-3L are supplied with NSF listed legs, adjustable from 4" to 5 1/2" with flanged bottom

NSF

NOT ILLUSTRATED
MODEL A-3

MODEL NO.	Overall Size			Weight		Number of Compartments	
	Width	Depth	Height	Net	Shipping	4¾ x 4¾	4¾ x 5½
A-5 and F-5	29"	23"	27"	82 Lbs.	96 Lbs.	4	1
A-3 and F-3	19½"	23"	27"	55 Lbs	63 Lbs	2	1

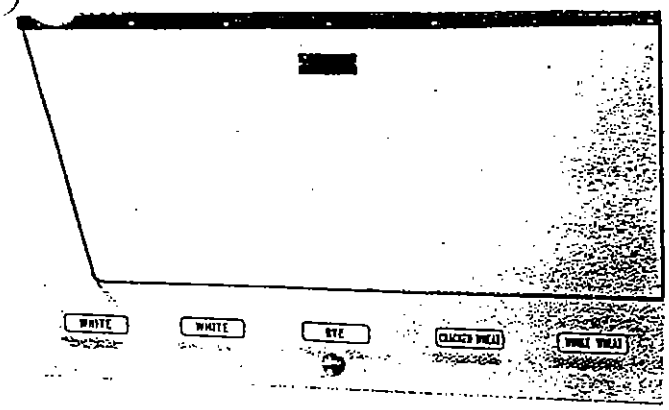
Cini-Little

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

Item ~~060~~ 061

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

Serv-a-Slice PLEXIGLASS FRONT LOADING DEVICE



61

MODEL CF-3
To Convert Model A-3 and A-3L

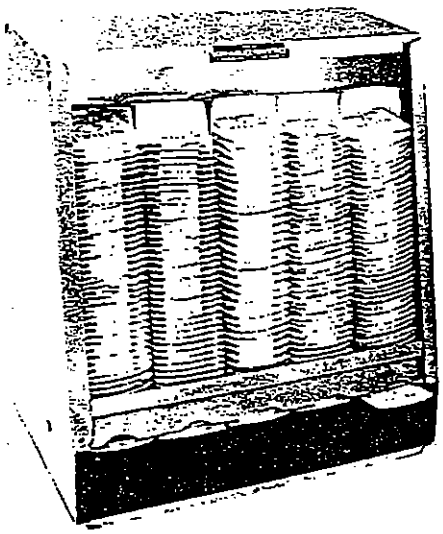
MODEL CF-5
To Convert Model A-5 and A-5L

MODEL CF-5

Present Models A-3 and A-5 now in use can be converted to a front loader by simply removing present glass and glass bumper and inserting front loading device.

Serv-a-Slice BUTTER DISPENSER

The Sanitary Way to Dispense Butter



All stainless steel dispenser with tempered glass front panel.

Two stainless steel eutectic cooling units furnished.

Five compartment unit holds 2½ pounds of butter, 225 pats or 180 pats.

Each unit will keep butter fresh and sweet for up to eight hours of normal operation.

12" Wide 9⅛" Deep 13¼" High

Saves on Labor — Easy to Refill — Sanitary
Fully Covered — Visible — Easy to Use

F.O.B. Elk Grove Village, Illinois

Shipping Weight — 32 Pounds

Also Available in 4 Compartment Size

NSF

A PERFECT COMPANION PIECE TO THE SERV-A-SLICE BREAD DISPENSER

SERV-A-SLICE INDUSTRIES

2375 AMERICAN LANE • ELK GROVE VILLAGE, IL 60007-6293

Phone (~~708~~ 847) 595-0828 Fax (708) 595-1039

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

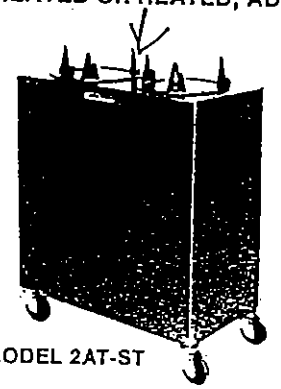
PROJECT | QUANTITY | ITEM NO 62

DISH

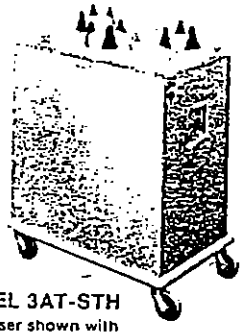
DISPENSERS

CABINET STYLE, MOBILE
UNHEATED OR HEATED, ADJUSTABLE

CAPACITY OF EACH TUBULAR DISPENSER—
Approx. 28 to 36 bowls or 50 to 72 plates.



MODEL 2AT-ST



MODEL 3AT-STH
Dispenser shown with optional wrap-around bumper.

MODEL 4AT-ST

SPECIFICATIONS

Models AT-ST unheated and AT-STH heated, cabinet style, mobile dish dispensers.

FRAME AND BODY: The frame is constructed of all welded heavy gauge steel finished with gray baked enamel over rust-resisting undercoat. The body sides are 20 ga. stainless steel and top is 18 ga. stainless steel. Bodies on AT-STH models are insulated on sides and top and lined with zinc coated steel.

DISPENSERS: All units are fitted with model AT adjustable drop-in dish dispensers (see catalog page A-1 for specifications). Units are also available for oval platters. (See catalog page A-2, Model TDO)

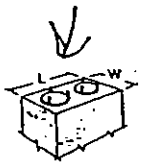
ATING SYSTEM: AT-STH models are fitted with a 120 or 208 volt (as specified) single phase, thermostatically controlled .ating system complete with a recessed control panel with on-off switch, neon pilot light and adjustable thermostat. The unit is equipped with a 4" long, three wire cord set with NEMA 5-15P plug for 120V or NEMA 6-15P for 208 volt. The unit is Underwriters Laboratories listed.

CASTERS: Unit is mounted on four 4" diameter heavy-duty, double ball bearing swivel casters with non-marking rubber tires.

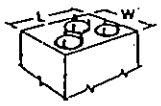
OPTIONAL ITEMS

- ☐ One piece, wrap-around, non-marking vinyl bumper. (Add 2" to length and width.)
- ☐ 12" vertical bumpers. (Add 1" to length and width.)
- ☐ 5" diameter heavy-duty casters. (Increase height 1".)
- ☐ Casters with polyurethane tires.

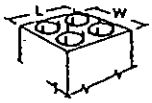
NOTE: Please circle model number required.



MODEL 2AT-ST(H)



MODEL 3AT-ST(H)



EL 4AT-ST(H)

DIMENSIONS

	UNHEATED MODELS									HEATED MODELS								
DISH DIAM.	MODEL NO.	L	W	MODEL NO.	L	W	MODEL NO.	L	W	MODEL NO.	L	W	MODEL NO.	L	W	MODEL NO.	L	W
Up to 5"	2AT1-ST	23	13	3AT1-ST	25	16	4AT1-ST	22	22	2AT1-STH	25	15	3AT1-STH	27	18	4AT1-STH	24	24
5½ to 5¾	2AT2-ST	23	13	3AT2-ST	25	16	4AT2-ST	22	22	2AT2-STH	25	15	3AT2-STH	27	18	4AT2-STH	24	24
5¾ to 6½	2AT3-ST	27	14	3AT3-ST	28	19	4AT3-ST	26	26	2AT3-STH	29	16	3AT3-STH	30	21	4AT3-STH	28	28
6½ to 7½	2AT4-ST	27	14	3AT4-ST	28	19	4AT4-ST	26	26	2AT4-STH	29	16	3AT4-STH	30	21	4AT4-STH	28	28
7½ to 8½	2AT5-ST	27	14	3AT5-ST	35	24	4AT5-ST	31	31	2AT5-STH	29	16	3AT5-STH	37	26	4AT5-STH	33	33
8½ to 9½	2AT6-ST	31	16	3AT6-ST	35	24	4AT6-ST	31	31	2AT6-STH	33	18	3AT6-STH	37	26	4AT6-STH	33	33
9½ to 10½	2AT7-ST	31	16	3AT7-ST	35	24	4AT7-ST	31	31	2AT7-STH	33	18	3AT7-STH	37	26	4AT7-STH	33	33
10½ to 12	2AT8-ST	35	16	3AT8-ST	38	27	4AT8-ST	35	35	2AT8-STH	37	20	3AT8-STH	40	29	4AT8-STH	37	37
Shipping Wt.	140			175			200			175			225			275		
Wattage										750			1500			1500		
Amps at 120V										6.3			12.5			12.5		

HEIGHT—Cabinet 36"
Dish guides 4"
Overall 40"

Add 1" to length and width for vertical bumpers
Add 2" to length and width for wrap-around bumpers

Cini-Little

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

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:

Cini-Little

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

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:

Cini-Little

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

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/ Trayslide - 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:

Cini-Little

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

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:

Cini-Little

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

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:

Cini-Little

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:

Cini-Little

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

Item 065

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

ITEM#

Hatco®

CHEF SYSTEM COOK AND HOLD OVENS

Models CS2-5, CS2-5S, CS2-10, CS2-10S

The Hatco Chef System Cook & Hold Oven roasts meat, poultry and fish, to juicy tenderness... and holds the flavor until ready to serve. Featuring an exclusive **Roast-Air™** process, Chef System uses radiant and convection heat that *browns naturally, tenderizes* and *holds natural juices*, creating distinctive and tasteful entrees.

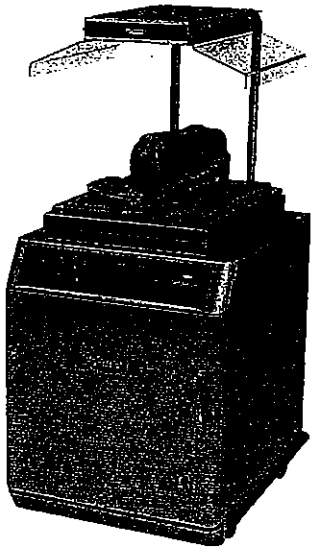
FLEXIBILITY

The Chef System is also available in a smoker model that combines traditional smoking techniques with the Roast-Air process for signature entrees such as salmon, turkey, pork tenderloin, barbecued ribs, brisket and duck. Smoke and hold ovens include 2 lbs. (1 kg) of wood chips.

Choose from models capable of cooking up to 250°F (121°C) or non-smoker models up to 350°F (177°C). All models offer the flexibility to program the oven to cook by the product's internal temperature on the Probe Cook and Hold cycle, by time on the Timed Cook and Hold cycle or with a Manual Timer, which has no hold cycle. Chef System allows the operator to cook in advance of peak periods and hold food for hours.

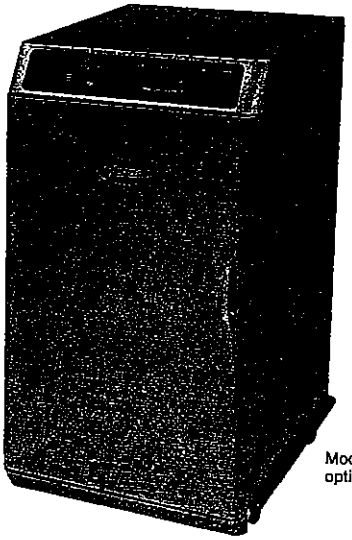
QUALITY

- Far less shrinkage – Meats cooked in the Chef System shrink as little as 7-10% compared to 25% in conventional ovens. The savings mean greater profitability.
- Exclusive Roast-Air cooking process combines 90% radiant heat with 10% low velocity convection to brown food naturally.
- Easy-to-use controls combine digital precision with simple dial adjustments. The settings can be changed at any time during the cooking process – preheating, cooking or holding.
- External vents control humidity without losing heat from opening the oven door.
- Power interruption warning – If power is ever lost for more than 10 minutes, the display will indicate the total power interruption time.
- Cleaning made easy – Chef System's stainless steel interior walls, drip pan and chrome wire racks are easily removed for cleaning in a pot and pan sink.
- The drip tray ensures a cleaner work environment.
- Versatility – Slow roast and hold, smoke and hold or bake with Chef System ovens.



Model CS2-5 with optional bumper guards and Carving Station Model GRCSCL-24

Model CS2-5S/CS2-5 with optional bumper guards and accessory stacking hardware



Model CS2-10S with optional bumper guards

METAL SHEATHED ELEMENTS GUARANTEED AGAINST BURNOUT AND BREAKAGE FOR 2 YEARS.

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

Cini-Little

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

Item 065

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

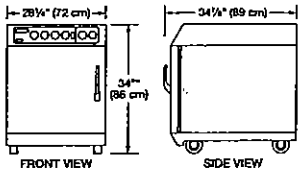
ITEM#

Hatco®

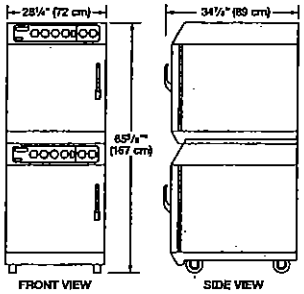
CHEF SYSTEM COOK AND HOLD OVENS

Models CS2-5, CS2-5S, CS2-10, CS2-10S

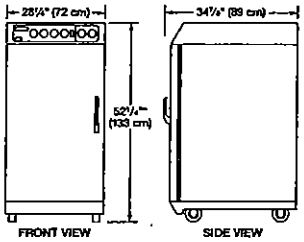
* With standard 4" (10 cm) diameter casters.



5-Pan Models



5-Pan Stacked Models



10-Pan Models

SPECIFICATIONS

5-Pan Models

Model*	Watts	Product Capacity	Shipping Weight†
Cook & Hold Ovens			
CS2-5	2170	90 lbs. (41 kg)	265 lbs. (120 kg)
CS2-5L	1795	90 lbs. (41 kg)	265 lbs. (120 kg)
Smoke & Hold Ovens			
CS2-5S	2320	90 lbs. (41 kg)	265 lbs. (120 kg)
CS2-5SL	1945	90 lbs. (41 kg)	265 lbs. (120 kg)

* "L" indicates 120 volt models only. All other models are available in 208, 220 and 240 volts.
† Add 90 lbs. (41 kg) for crates when shipping outside U.S.

10-Pan Models

Model	Watts	Product Capacity	Shipping Weight†
Cook & Hold Oven			
CS2-10	2870	180 lbs. (82 kg)	360 lbs. (163 kg)
Smoke & Hold Oven			
CS2-10S	3020	180 lbs. (82 kg)	360 lbs. (163 kg)

† Add 90 lbs. (41 kg) for crates when shipping outside U.S.

5-Pan Models Stacked

Model^	Watts	Product Capacity	Shipping Weight†
Cook & Hold Ovens			
CS2-5/5	2170 ea.	180 lbs. (82 kg)	530 lbs. (240 kg)
Smoke & Hold Ovens			
CS2-5S/5S	2320 ea.	180 lbs. (82 kg)	530 lbs. (240 kg)
Smoke/Cook & Hold Ovens			
CS2-5S/5	2320/2170	180 lbs. (82 kg)	530 lbs. (240 kg)

^ Other combinations available, consult factory.
† Add 90 lbs. (41 kg) per oven for crates when shipping outside U.S.

All models standard with a 250°F (121°C) maximum temperature. 350°F (177°C) models available for 208, 220 and 240 volt non-smoker units, consult factory. 5-Pan models include 2 chrome wire racks and one sheet pan. 10-Pan models include 4 chrome wire racks and one sheet pan. (Quantities for export models vary, consult factory.)

DIMENSIONS

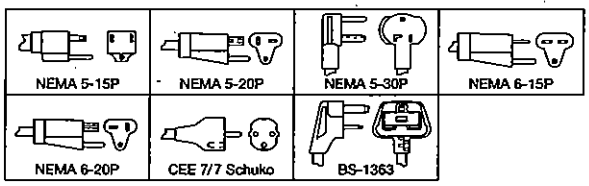
All Models: 28¼"W x 34⅞"D (72 x 89 cm)
5-Pan: 34" H* (86 cm) w/standard casters
10-Pan: 52¼" H* (133 cm) w/standard casters
Stacking 5-pan: 65⅝" H* (167 cm) w/standard casters
* Add 1" (3 cm) for units with 5" (13 cm) casters. Deduct 2" (5 cm) for units with low profile casters.

Cabinet Opening
5-Pan: 18¼"W x 20½"H (46 x 52 cm)
10-Pan: 18¼"W x 38½"H (46 x 98 cm)

CORD LOCATION

Center of back, 3½" (9 cm) below top of each unit.

PLUG CONFIGURATIONS



5-Pan Models

	60 Hz			50 Hz	
Model	120V	208V	240V	220V	240V
CS2-5	–	6-15P	6-15P	CEE7/7 Schuko	BS-1363
CS2-5L	5-15P, 5-20P†	–	–		
CS2-5S	–	6-15P	6-15P	CEE7/7 Schuko	BS-1363
CS2-5SL	5-20P, 5-30P†	–	–		

10-Pan Models

	60 Hz		50 Hz	
Model	208V	240V	220V	240V
CS2-10	6-15P, 6-20P†	6-15P	CEE7/7 Schuko	BS-1363
CS2-10S	6-15P, 6-20P†	6-15P	CEE7/7 Schuko	BS-1363

† For Canada

OPTIONS (NOT FOR RETROFIT)

- ❑ 350°F (177°C) Thermostat (Non-Smoker Models)
- ❑ Bumper Guards
- ❑ Security Package (Locking Control Panel Cover)
- ❑ Stacking Hardware
- ❑ Low Profile Casters
- ❑ 18" x 26" (46 x 66 cm) Sheet Pans
- ❑ Rib Rack Stainless Steel (13 Slots)
- ❑ Wire Racks (Chrome)
- ❑ Wire Racks (Stainless)
- ❑ 20 Amp Receptacle, 125V (NEMA 5-20R)
- ❑ 20 Amp Receptacle, 250V (NEMA 6-20R)

ACCESSORIES

- ❑ Carving Station
- ❑ Stainless Steel Legs
- ❑ Heavy-Duty 5" (13 cm) Diameter Casters

ARCHITECT SPECS

Cook & Hold Oven/Smoker

The low-temperature cook & hold oven (smoker) shall be a Chef System®, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The oven (smoker) shall be a Hatco Model ....rated at ....volts and ....watts, with a capacity of ....18" x 26" (46 cm x 66 cm) sheet pans. It shall include 250°F (121°C) thermostat, product probe, power interruption alert, locking door handle, 4" (10 cm) locking casters, chrome wire racks, sheet pan and a 6' (183 cm) attached cord with plug.

The oven shall be made of stainless steel with a positive-latch door, removable interior walls and easy to use controls. Smoker models shall have a removable box to hold wood chips and include 2 lbs. (1 kg) of wood chips. Oven may require exhaust hood, consult local codes.

The solid state controls shall have the capability to program the cooking mode, time, temperature and hold cycle. Audible and visual signals shall announce when the oven (smoker) is ready for cooking. Visual display shall indicate power loss greater than 10 minutes.

Accessories shall include 350°F (177°C) thermostat, perimeter bumpers, stainless rib rack, large 5" (13 cm) and low profile casters, stainless steel legs, security package, chrome wire racks, stainless wire racks and 18" x 26" (46 x 66 cm) sheet pans.

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

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

W I H SERIES

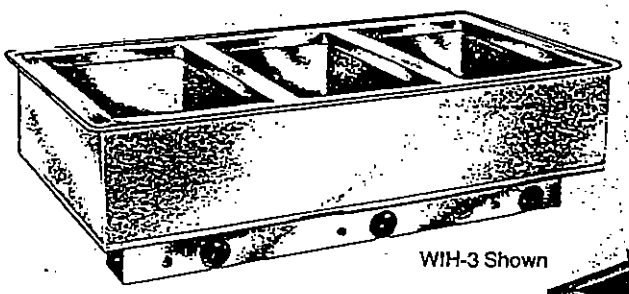
(May be used either wet or dry)

*** Available with Drains & Manifold**

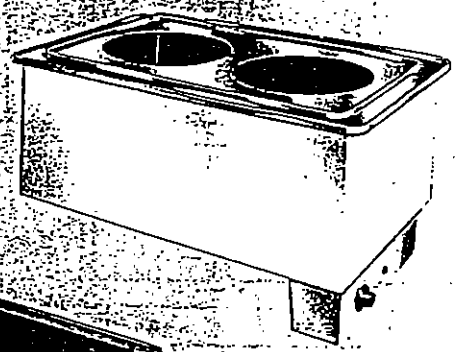
SET-N-SERV 66

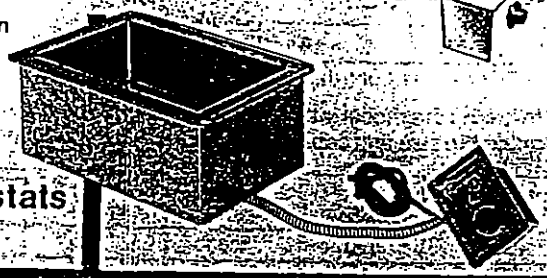
ELECTRIC HEATED UNIT

WIH-1



WIH-3 Shown





*** Available with Remote Thermostats**
As shown U.L. approved

THE SET-N-SERVE ELECTRIC HEATED UNIT

WIH series similar in construction as the WH series. Each food well individually controlled by a thermostat. A single outer case encloses all food wells. Fabricated in sizes that hold one pan, to a unit holding six pans. Each food well has an 850 watt heating element (1000 watt available on request). Single power supply cord for simple electrical connection.

SINGLE PAN UNIT

Single pan unit for spot locations. Can be used as shown with AD-28 Adapter for soup warmer. Converts to hot meat carving station with AD-GP gravy pan assembly, including adapter plate and meat prong.

- Is easy to install and maintain.
- Eliminates the need for costly investment, and installation expense.
- Converts any table or counter into a serving line.
- Features coved inside corners, for easy cleaning.
- N.S.F. Listed.
- Adapters are available for standard size inserts.
- Each hot food well is thermostatically controlled.
- Efficiently insulated — to retain heat.
- Has the unique Atlas Vinyl Gasket which assures complete seating and eliminates seepage.

Craftsmanship in Stainless Steel

ATLAS METAL INDUSTRIES

Cini-Little

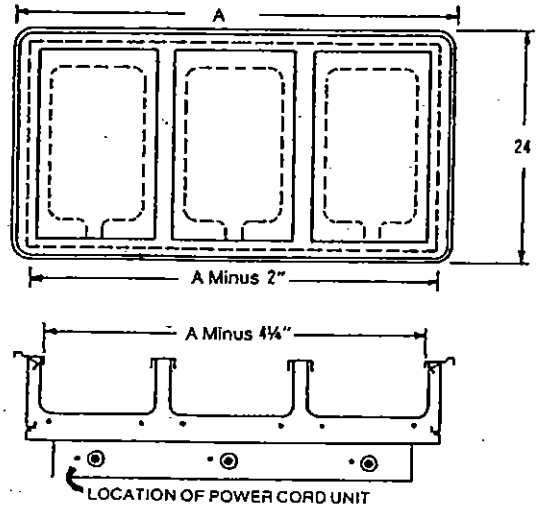
Ft. Drum
Watertown, NY
Project #: 04-0050

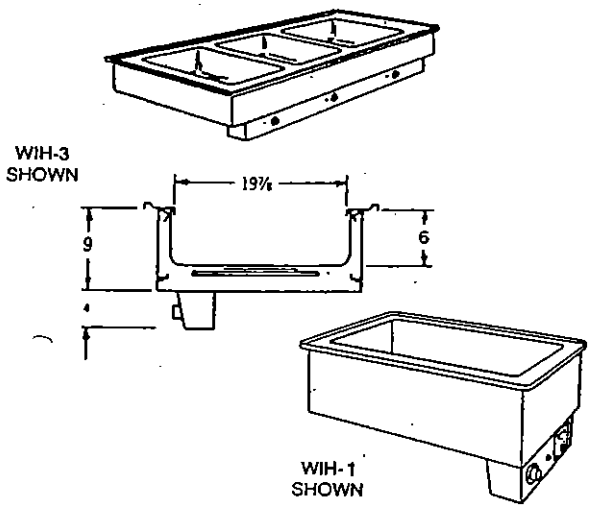
Item 066

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

66 [redacted]
6 pan

WIH SERIES





The numeral following the model letters (-3, -5, etc.) represent the number of 12X20 pans a drop-in unit will hold, indicating the size and capacity of the unit. It also indicates the size cart the drop-in will fit.

NEMA	Model Number	Volts	Watts	Amps	A Dim	Cut-Out Opening	Approx. Ship. Wt.
5-15P	**WIH-1	120	1000	8.3	16	22-1/4x14-1/4	35 lbs.
5-15P	WIH-2	120	1700	14.2	29-3/4	22-1/4x28	70 lbs.
6-15P	WIH-3	240	2550	10.6	43-1/2	22-1/4x41-3/4	95 lbs.
6-15P	WIH-4	240	3400	14.1	57-1/4	22-1/4x55-1/1	125 lbs.
	WIH-5	240	4250	17.7	71	22-1/4x69-1/4	160 lbs.
L-6-30P	WIH-6	240	5100	21.3	84-3/4	22-1/4x83	185 lbs.

extended leads

NOTE—240 Volt units also available in 208 Volts

SPECIFICATIONS

The wells shall have an inner liner of 18 gauge stainless steel, type 304, grade 18-8. Wells shall be of one piece all welded construction. All corners shall be coved with a minimum of ¼" Radius.

Insulation shall be fiberglass of 1" minimum thickness.

There shall be a minimum of 850 watts of heat per pan opening.

The top shall be of 18 gauge stainless steel die pressed with a raised bead edge around the entire perimeter.

There shall be a solid vinyl gasket under the bead edge to form a seal preventing seepage or marring of other equipment.

The unit shall be equipped with a 6 ft. long power cord.

The entire unit shall be removable without the use of tools.

ATLAS METAL INDUSTRIES

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

DESCRIPTION: Grill / Hot Entree 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:

Cini-Little

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

Item 068

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

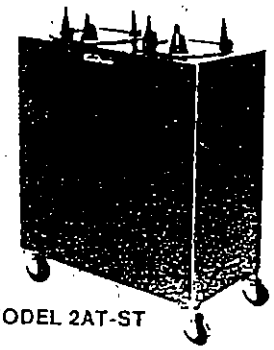
PROJECT | QUANTITY | ITEM NO 68

DISH

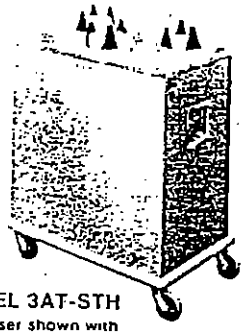
DISPENSERS

CABINET STYLE, MOBILE
UNHEATED OR HEATED, ADJUSTABLE

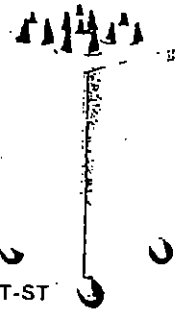
CAPACITY OF EACH TUBULAR DISPENSER—
Approx. 28 to 36 bowls or 50 to 72 plates.



MODEL 2AT-ST



MODEL 3AT-STH
Dispenser shown with optional wrap-around bumper.



MODEL 4AT-ST

SPECIFICATIONS

Models AT-ST unheated and AT-STH heated, cabinet style, mobile dish dispensers.

FRAME AND BODY: The frame is constructed of all welded heavy gauge steel finished with gray baked enamel over rust-resisting undercoat. The body sides are 20 ga. stainless steel and top is 18 ga. stainless steel. Bodies on AT-STH models are insulated on sides and top and lined with zinc coated steel.

DISPENSERS: All units are fitted with model AT adjustable drop-in dish dispensers (see catalog page A-1 for specifications). Units are also available for oval platters. (See catalog page A-2, Model TDO)

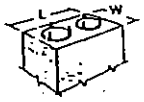
HEATING SYSTEM: AT-STH models are fitted with a 120 or 208 volt (as specified) single phase, thermostatically controlled heating system complete with a recessed control panel with on-off switch, neon pilot light and adjustable thermostat. The unit is equipped with a 4" long, three wire cord set with NEMA 5-15P plug for 120V or NEMA 6-15P for 208 volt. The unit is Underwriters Laboratories listed.

CASTERS: Unit is mounted on four 4" diameter heavy-duty, double ball bearing swivel casters with non-marking rubber tires.

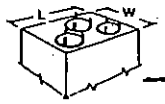
OPTIONAL ITEMS

- ☐ One piece, wrap-around, non-marking vinyl bumper. (Add 2" to length and width.)
- ☐ 12" vertical bumpers. (Add 1" to length and width.)
- ☐ 5" diameter heavy-duty casters. (Increase height 1".)
- ☐ Casters with polyurethane tires.

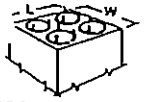
NOTE: Please circle model number required.



MODEL 2AT-ST(H)



MODEL 3AT-ST(H)



MODEL 4AT-ST(H)

DIMENSIONS

DISH DIAM.	UNHEATED MODELS: MODEL NO.	L	W	MODEL NO.	L	W	MODEL NO.	L	W	HEATED MODELS: MODEL NO.	L	W	MODEL NO.	L	W	MODEL NO.	L	W
Up to 5"	2AT1-ST	23	13	3AT1-ST	25	16	4AT1-ST	22	22	2AT1-STH	25	15	3AT1-STH	27	18	4AT1-STH	24	24
5⅛ to 5⅞	2AT2-ST	23	13	3AT2-ST	25	16	4AT2-ST	22	22	2AT2-STH	25	15	3AT2-STH	27	18	4AT2-STH	24	24
5⅞ to 6⅞	2AT3-ST	27	14	3AT3-ST	28	19	4AT3-ST	26	26	2AT3-STH	29	16	3AT3-STH	30	21	4AT3-STH	28	28
6⅞ to 7⅞	2AT4-ST	27	14	3AT4-ST	28	19	4AT4-ST	26	26	2AT4-STH	29	16	3AT4-STH	30	21	4AT4-STH	28	28
7⅞ to 8⅞	2AT5-ST	27	14	3AT5-ST	35	24	4AT5-ST	31	31	2AT5-STH	29	16	3AT5-STH	37	26	4AT5-STH	33	33
8⅞ to 9⅞	2AT6-ST	31	16	3AT6-ST	35	24	4AT6-ST	31	31	2AT6-STH	33	18	3AT6-STH	37	26	4AT6-STH	33	33
9⅞ to 10⅞	2AT7-ST	31	16	3AT7-ST	35	24	4AT7-ST	31	31	2AT7-STH	33	18	3AT7-STH	37	26	4AT7-STH	33	33
10⅞ to 12	2AT8-ST	35	18	3AT8-ST	38	27	4AT8-ST	35	35	2AT8-STH	37	20	3AT8-STH	40	29	4AT8-STH	37	37
Shipping Wt.	140			175			200			175			225			275		
Wattage										750			1500			1500		
Amps at 120V										6.3			12.5			12.5		

HEIGHT—Cabinet 36"
Dish guides 4"
Overall 40"

Add 1" to length and width for vertical bumpers
Add 2" to length and width for wrap-around bumpers

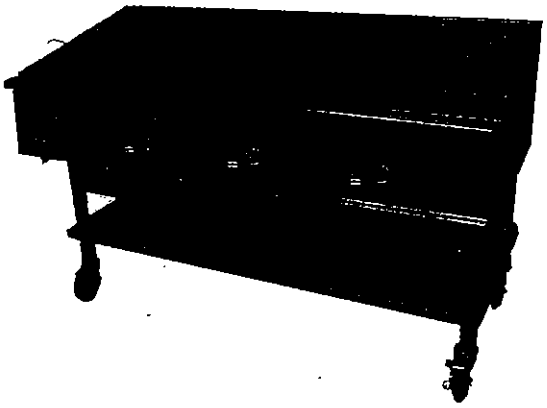
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

KEATING OF CHICAGO, INC.®

72" MIRACLEAN® 2000 GAS GRIDDLE

"Serving Those Who Serve The Very Best"®

- **100% customer satisfaction**
- **Saves 44% in clean up**
- **Cooler kitchen**
- **Low temperature cooking high heat transfer reducing shrinkage**
- **Save 32% in energy costs**
- **Reduced flavor transfer**
- **Zoned temperature control**
- **No electrical connections needed**
- **Many options available**



***Stand with casters or 4" legs are optional**

The Keating MIRACLEAN® Griddle is designed to provide maximum performance with many benefits to the operator. The mirror surface of the MIRACLEAN® is achieved in a special eight step process. High input burners rated at 30,000 BTU/hr. for natural gas are mounted every 12" to ensure performance and recovery allowing the operator to use zone cooking for different products.

SAVES ON ENERGY COSTS

Documented energy savings of 32% by Pacific Gas & Electric means dollar savings of up to $400 per year in energy costs on a 3-ft. model. The MIRACLEAN® surface also reduces radiated heat loss to less than 10% of a conventional steel plate griddle. By keeping heat on the surface and out of the kitchen, the MIRACLEAN® Griddle reduces air conditioning demands and gives the chef a cooler cooking environment.

REDUCES FLAVOR TRANSFER

The smooth MIRACLEAN® surface prevents food particles from being trapped as they are in steel plate griddles. The surface virtually eliminates flavor transfer.

SAVE 44% IN CLEAN UP

A documented study by the University of Illinois General Engineering department confirmed what has long been known by MIRACLEAN® operators that cleaning the MIRACLEAN® saves time! 44% savings means less labor cost and higher productivity. Cleaning just a three foot MIRACLEAN® versus a conventional steel plate model three times daily would mean savings of $2,600 over the life of the unit! Cleaning a MIRACLEAN® surface takes just three easy steps: scrape with the Keating Scraper, wash with a Keating Palmetto brush and water, and polish with Keating USDA approved Klenzer and a damp cloth. No more griddle bricks, grill screens or harsh chemicals are needed, and reseasoning the plate is not necessary.

ACCURATE TEMPERATURE CONTROL

MIRACLEAN® Griddles feature zoned temperature control to ensure temperature accuracy in cooking. The MIRACLEAN® surface allows the operator to cook at lower temperatures to control the degree of caramelization and product shrinkage.

KEATING OF CHICAGO, INC.®
72" WIDE MIRACLEAN® 2000 GAS GRIDDLE

Cini-Little

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

Item 069

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

KEATING OF CHICAGO, INC.®

72" MIRACLEAN® 2000 GAS GRIDDLE

Electrical Connections are not required.

DESCRIPTION

The Keating MIRACLEAN® Griddle consists of a griddle plate, having a drain trough and perimeter installed in a cabinet equipped with gas burners. An automatic temperature control mechanism and 100% safety shut off are all arranged and designed for the proper cooking of food on a griddle surface.

SPECIFICATIONS

Griddle Plate to be made of high carbon, 3/4" steel plate upon which a trivalent chromium surface has been applied in a special eight step process to ensure a mirror smooth surface. The MIRACLEAN® plate has an emissivity rating of .078.

Drain Trough 72x30 to be 3" on the left side and 2" across the front with a 4" x 1-1/2" drain in the left front (72x30FT and 72x36FT have no side trough). The drain is located above a large stainless steel grease drawer with baffles and a rear handle. The perimeter and grease trough are 14 gauge stainless steel. The perimeter is 4-1/2" high across the back with sides angling from 4-1/2" in the rear to 1/2" at the front. Sides and rear perimeter have an exterior trim of 22 gauge stainless steel.

Gas Burners to be "H" shaped cast iron construction, atmospheric type with one burner for every 12" of linear plate surface. Each pilot is manually ignited with a (piezo) igniter.

Cabinet to have an inner liner of 20 gauge aluminized steel. Outer cabinet sides 14 gauge stainless steel, 18 gauge stainless steel back and 16 gauge aluminized steel bottom. A stainless steel flue deflector is shipped with every unit.

Thermostat to be millivolt sealed contacts, close range, hydraulic type, accurate to ± 5° from 250° to 400°F. Application of this thermostat is patented by Keating.

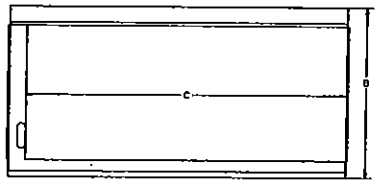
100% Safety Shut Off to be millivolt, thermocouple type with 100% safety shut off.

Standard Accessories to include Keating razor scraper with a packet of 10 blades, 4" wide spatula, long-handle palmetto brush, egg turner, can of Keating Klenzer.

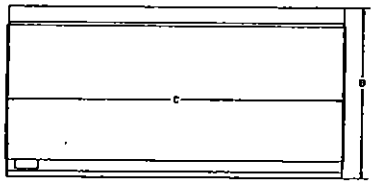
Special Order Options may include ❑ stand, ❑ stand with shelf and casters, ❑ cutting board: stainless, plastic or wood, ❑ plate shelf, ❑ thermostat knob guard, ❑ belly bar, ❑ extra thermostats, ❑ streaked surface, ❑ custom griddle styles and configurations.

Gas Requirements to install are 3/4" male NPT connection and 4" and 10" water column pressures natural and LP gas.

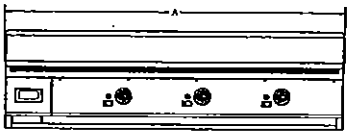
MODEL	BTU/hr. NG	BTU/hr. LP	BURNERS	T-STATS	(A) WIDTH	(B) DEPTH	HEIGHT	WORKING HEIGHT	(C) PLATE SIZE	SHIPPING WEIGHT
72x30	180,000	180,000	6	3	72-1/2"	30-5/8"	18"	12"	69"Wx24"D	950 lbs.
72x30 FT	180,000	180,000	6	3	72-1/2"	30-5/8"	18"	12"	72"Wx24"D	990 lbs.
72x36 FT	195,000	195,000	6	3	72-1/2"	36-5/8"	18"	12"	72"Wx30"D	1,230 lbs.



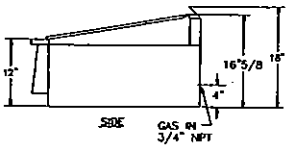
TOP VIEW



TOP VIEW
FRONT TROUGH ONLY



FRONT



SIDE

KEATING OF CHICAGO, INC.®

U.S.A., Canada, International:
KEATING OF CHICAGO, INC.
715 South 25th Avenue, Bellwood, Illinois 60104
Toll Free 1-800-KEATING • Tel. 708-544-6500
24 Hour FAX 708-544-6505
www.keatingofchicago.com

As continuous product improvement occurs, specifications may be changed without notice.

72" WIDE MIRACLEAN® 20. GAS GRIDDLE

KEATING OF CHICAGO, INC.®

Cini-Little

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

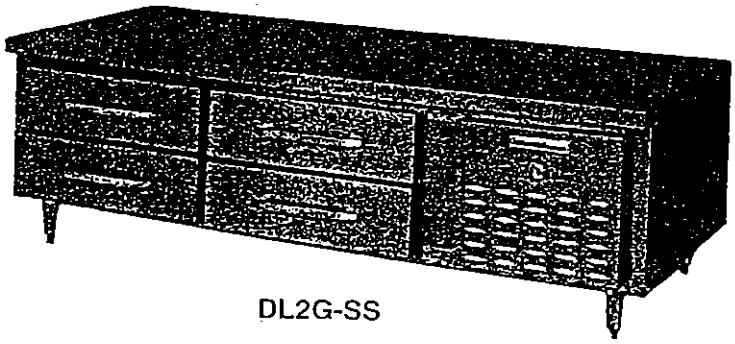
Item 070

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

Continental REFRIGERATOR

Designer line

GRIDDLE STAND REFRIGERATORS



DL2G-SS

Operationg with Environmentally Safe, CFC-free R-134a Refrigerant

Standard Features
- Stainless Steel Exterior and Interior
- Plasticized Fin Evaporator Coil
- Capillary Dial Thermometer
- Anti-Sweat Drawer Heaters
- Chrome-Plated Hardware
- Heavy-Duty Diecast Flowline Handle
- Heavy Gauge, Reinforced Stainless Steel Finished Work Top
- One Piece Magnetic Snap-In Drawer Gaskets
- Automatic, Energy Saving, Non-Electric Condensate Disposal
- Non-CFC Polyurethane Foam Insulation
- Easy Glide, Self-Closing Heavy-Duty Drawers
- Adjustable 6" Stainless Steel Legs
- 10 Ft. Power Supply Cord
- Performance Tested Refrigeration System Utilizing Environmentally Safe R-134a Refrigerant

Optional Features
- Heavy Duty Casters
- Remote Models
- Stainless Steel Top with DripGuard Edge
- Stainless Steel Pans
- Special Electrical Requirements
- Digital Thermometer

Refrigeration System
The self-contained refrigeration system is mounted within a side mounted housing, concealed behind a stainless steel louvered grille. Full length air grille allows for even air circulation to condensing unit. A "Performance Rated", air-cooled, hermetically sealed, capillary type refrigeration system is installed in each model. Contained behind mullion are a plasticized finned coil and air circulating fans. Our unique air flow design allows the cabinet to be enclosed on both sides or, to be mounted flush against a wall. Our refrigeration system, fully charged with R-134a refrigerant, is designed to maintain 38°-40° Fahrenheit while operating with an unrestricted air supply in an ambient temperature of 100° Fahrenheit. All condensate water is directed to a non-electric condensate vaporizer located in the compressor compartment, thus, no plumbing is required. A strict quality assurance team inspects all materials and components to certify that each model conforms to the most exacting standards. All models are performance tested for a minimum of 16 hours prior to crating.

Cabinet Construction
All materials are of top quality, and are assembled under rigid supervision conforming to strict quality assurance requirements. Case is of all metal welded construction and is internally supported and braced for rigid unit construction. Exterior cabinet back and bottom are of heavy gauge galvanized steel. Work top is constructed of heavy gauge polished stainless steel for durability.

Cabinet design eliminates overlapping panels with raw edges. Interior corners are rounded with a 1/4" radius for cleaning ease. All cabinet joints and seams are vapor-tight sealed. Easily removable anti-sweat drawer heaters, concealed by a non-metallic, non-conductive, high impact thermal breaker strip, eliminates condensation build-up on case front.

Insulation
All cabinet walls, top, and bottom have high density insulation. Foamed-in-place, non-CFC polyurethane insulation.

Drawer Construction
Door fronts and backs are constructed of heavy gauge, polished stainless steel with heavy duty, safety grip, chrome plated handles. All drawer fronts are insulated with non-CFC polyurethane foam insulation. Full extension, lift-out type drawer frames are of heavy gauge, welded stainless steel mounted on heavy duty, easy glide, self closing drawer slides. Each drawer holds two 12" x 20" x 4" deep pans (not furnished). Self adjusting, full perimeter, magnetic snap-in gaskets guarantee a positive seal.

NSF

A Division of National Refrigeration & A/C Products, Inc
539 Dunksferry Road • Bensalem, PA 19020-5908
215-244-1400 • 1-800-523-7138 • FAX 215-244-9579

UL

Cini-Little

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

Item 070

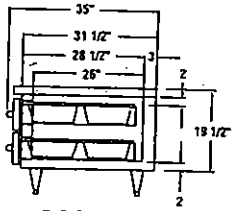
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

C-14

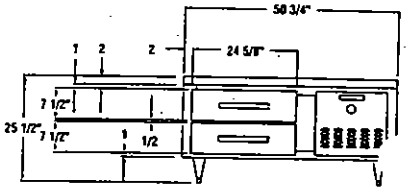
Designer line

GRIDDLE STAND REFRIGERATORS

CHARACTERISTICS	DL1G-SS One Section		DL2G-SS Two Section		DL3G-SS Three Section	
	Self-Contained	Remote	Self-Contained	Remote	Self-Contained	Remote
DIMENSIONAL DATA						
Net Capacity (cu.ft.)	6.0	6.0	12.0	12.0	18.0	18.0
Width, Overall (in.)	50 3/4	35 5/8*	76 3/8	61 1/4*	102	86 7/8*
Depth, Overall, Incl. Hdls. (in.)	35	35	35	35	35	35
Depth, Overall, Less Hdls. (in.)	33 5/8	33 5/8	33 5/8	33 5/8	33 5/8	33 5/8
Height, Overall (Incl. 6" Legs) (in.)	25 1/2	25 1/2	25 1/2	25 1/2	25 1/2	25 1/2
No. of Drawers (Std.)	2	2	4	4	6	6
No. of 12" x 20" Pans (Not Furnished)	4	4	8	8	12	12
REFRIGERATION DATA						
Condensing Unit Size (H.P.)	1/5	—	1/4	—	1/3	—
Capacity (BTU/HR)***	1725	1725	1940	1940	2560	2560
ELECTRICAL DATA						
Cabinet Specifications	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1
Condensing Unit Specs.	115/60/1	—	115/60/1	—	115/60/1	—
Cabinet Amperes	1.6	1.6	1.6	1.6	1.8	1.8
Total Amperes	6.0	1.6	6.9	1.6	9.0	1.8
Power Supply Cord 10 Ft.	yes	yes	yes	yes	yes	yes
SHIPPING DATA						
Height – crated (in.)	44	44	44	44	44	44
Width – crated (in.)	65	65	109	109	109	109
Depth – crated (in.)	41	41	41	41	41	41
Volume – crated (cu. ft.)	61	61	103	103	103	103
Weight – crated (lbs.)	450	390	580	520	730	670



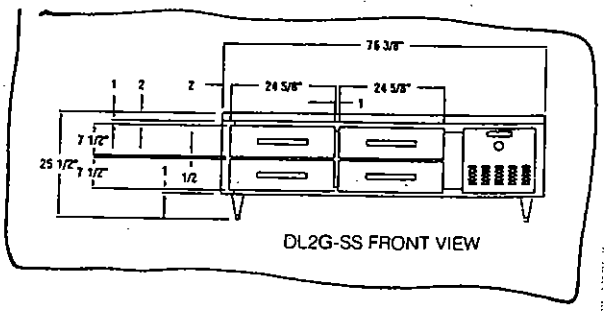
SIDE VIEW



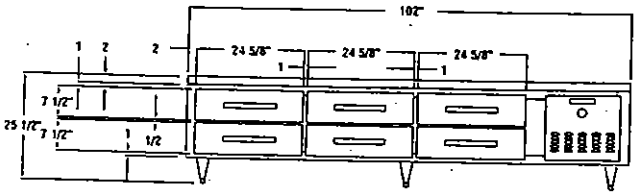
DL1G-SS FRONT VIEW

Note: All specifications subject to change without notice.

*Add 2 1/2" for side mounted electrical box
**Add 2" clearance with DripGuard edge option
***Rating @ +25° Evaporator, 90° Ambient



DL2G-SS FRONT VIEW



DL3G-SS FRONT VIEW

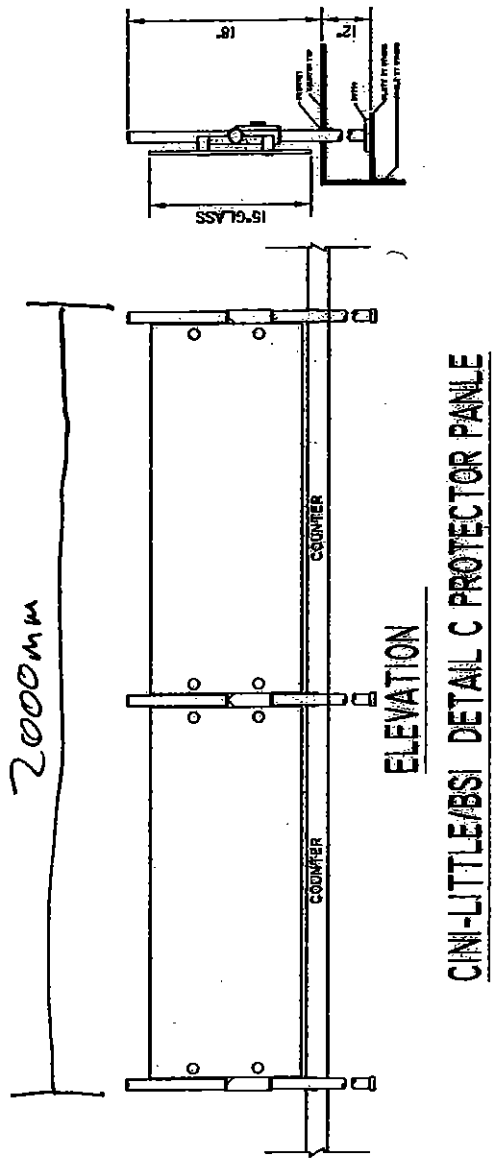
Continental REFRIGERATOR

A Division of National Refrigeration & A/C Products, Inc.
539 Dunksferry Road • Bensalem, PA 19020-5908 • 215-244-1400 • 1-800-523-7138 • FAX 215-244-9579

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

Item 070A

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



Cini-Little

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

Item 071

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

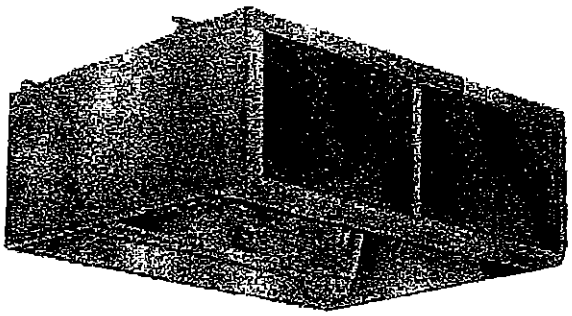
Vent Master

REACTOCELL™

Canopy Style Ventilator Ceiling or Wall & Ceiling Mounted

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

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

NOTE: LAMPS PROVIDED BY OTHERS.
PATENT PENDING.

ISO 9001

Vent Master
Enodis

Recycled Paper

Cini-Little

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

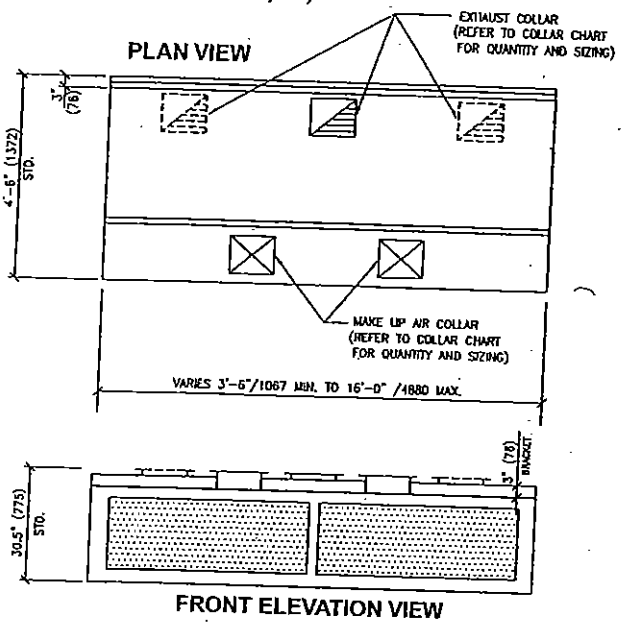
Item 071

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

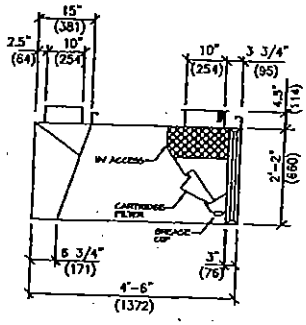
Vent Master

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

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



Dimensions: Inches / mm



COOKING EQUIPMENT AIR REQUIREMENTS

Vent Master has been tested and listed to operate efficiently between 200 and 350 cfm per active foot of ventilator. This latitude of exhaust air volumes covers the needs of all types of cooking equipment which vary in size, fuel, capacity and products produced.

Ventilator exhaust air requirements on type of equipment, model of ventilator, location of ventilator in relation to adjacent walls and the make-up air velocity and balance within the cooking area. Each kitchen's air system must be calculated individually and engineered to meet these conditions.

It is essential that all air, ventilator and cooking equipment factors be established and coordinated by the design team to achieve proper ventilator exhausting of cooking equipment. Contact Vent Master for assistance to determine proper cooking equipment and ventilator exhaust air volumes.

EXHAUST AIR VOLUME AND DUCT COLLAR SIZE CHART-Duct collars size to move air at a minimum velocity of 1500 fpm (7.65m/s). SUPPLY AIR VOLUME AND DUCT COLLAR SIZE CHART-Duct collars sized to move air at a minimum velocity of 1000 fpm (5.08 m/s).

HOOD SIZE	200/ft at 1.3" S.P. (.094 m3/s per 305mm @ .322 Kpa)		250/ft at 1.7" S.P. (.118 m3/s per 305mm @ .422 Kpa)		300/ft at 1.3" S.P. (.142 m3/s per 305mm @ .322 Kpa)		350/ft at 1.7" S.P. (.165 m3/s per 305mm @ .422 Kpa)	
	DUCT COLLAR 10" (254mm) X__	CFM (m3/s)	DUCT COLLAR 10" (254mm) X__	CFM (m3/s)	DUCT COLLAR 10" (254mm) X__	CFM (m3/s)	DUCT COLLAR 10" (254mm) X__	CFM (m3/s)
3'- 6" to 5'-0"	6" 152	700 0.33	8" 203	875 0.413	10" 254	1050 0.496	12" 305	1225 0.578
5'6"to 6'6"	10" 254	1100 0.519	12" 305	1375 0.639	15" 406	1650 0.779	18" 457	1925 0.909
7'0" to 8'6"	2@6" 2@152	1400 0.66	2@8" 2@203	1750 0.826	2@10" 2@254	2100 0.991	2@12" 2@305	2450 0.1156
9'0" to 10'6"	1@6" & 1@10" 1@152 & 1@254	1800 0.85	1@8" & 1@12" 1@203 & 1@305	2250 0.1062	1@10" & 1@16" 1@254 & 1@408	2700 0.1274	1@12" & 1@18" 1@305 & 1@457	3150 0.1487
11'0" to 12'0"	2@10" 2@254	2200 0.1038	2@12" 2@305	2750 0.1298	2@16" 2@406	3300 0.1557	2@18" 2@457	3850 0.1817
12'6" to 14'0"	2@6" & 1@10" 2@152 & 2@254	2500 0.118	2@8" & 1@12" 2@203 & 2@305	3125 0.1475	2@10" & 1@16" 2@254 & 2@406	3750 0.177	2@12" & 1@18" 2@305 & 2@457	4375 0.2065
14'6" to 16'0"	1@6" & 2@10" 1@152 & 2@254	2900 0.1369	1@8" & 2@12" 1@203 & 2@305	3625 0.1711	1@10" & 2@16" 1@254 & 2@406	4350 0.2053	1@12" & 2@18" 1@305 & 2@457	5075 0.2395

Note: ON HOODS WITH MULTIPLE COLLARS PLEASE CONTACT THE FACTORY TO CONFIRM LOCATIONS.

FRONT SUPPLY AIR VOLUME		DUCT COLLAR 10" (254mm) X__
CFM	m3/s	Inches(mm)
480-640	.266-.302	10 (254)
640-800	.302-.377	12 (305)
800-960	.377-.453	14 (356)
960-1120	.453-.528	16 (406)
1120-1280	.528-.604	19 (483)
1280-1440	.604-.679	21 (533)
1440-1600	.679-.755	23 (584)
1600-1840	.755-.868	27 (686)
1840-2000	.868-.943	29 (737)
2000-2160	.943-1.019	31 (787)
2160-2320	1.019-1.094	34 (864)
2320-2480	1.094-1.170	36 (914)
2480-2640	1.170-1.245	38 (965)
2640-2800	1.245-1.321	40 (1016)
2800-2960	1.321-1.396	2 @ 22 (559)
2960-3120	1.396-1.472	2 @ 23 (584)
3120-3280	1.472-1.547	2 @ 24 (610)
3280-3440	1.547-1.623	2 @ 25 (635)
3440-3600	1.623-1.699	2 @ 26 (660)
3600-3760	1.699-1.774	2 @ 27 (686)
3760-3920	1.774-1.850	2 @ 28 (711)
3920-4160	1.850-1.963	2 @ 30 (762)
4160-4320	1.963-2.038	2 @ 31 (787)
4320-4880	2.038-2.114	2 @ 32 (813)

Continuous product improvement is a Vent Master policy, therefore specifications and design are subject to change without notice.

Vent Master
1021 Brevik Place
Mississauga, Ontario
Canada L4W 3R7

Form No. CMBMAUV (02/01)

Vent Master
Enodis

Tel: 905/624-0301
Fax: 905/624-5547
Tel: U.S.A. to Canada 1-800-565-2981
Fax: U.S.A. to Canada 1-800-665-2438

Cini-Little

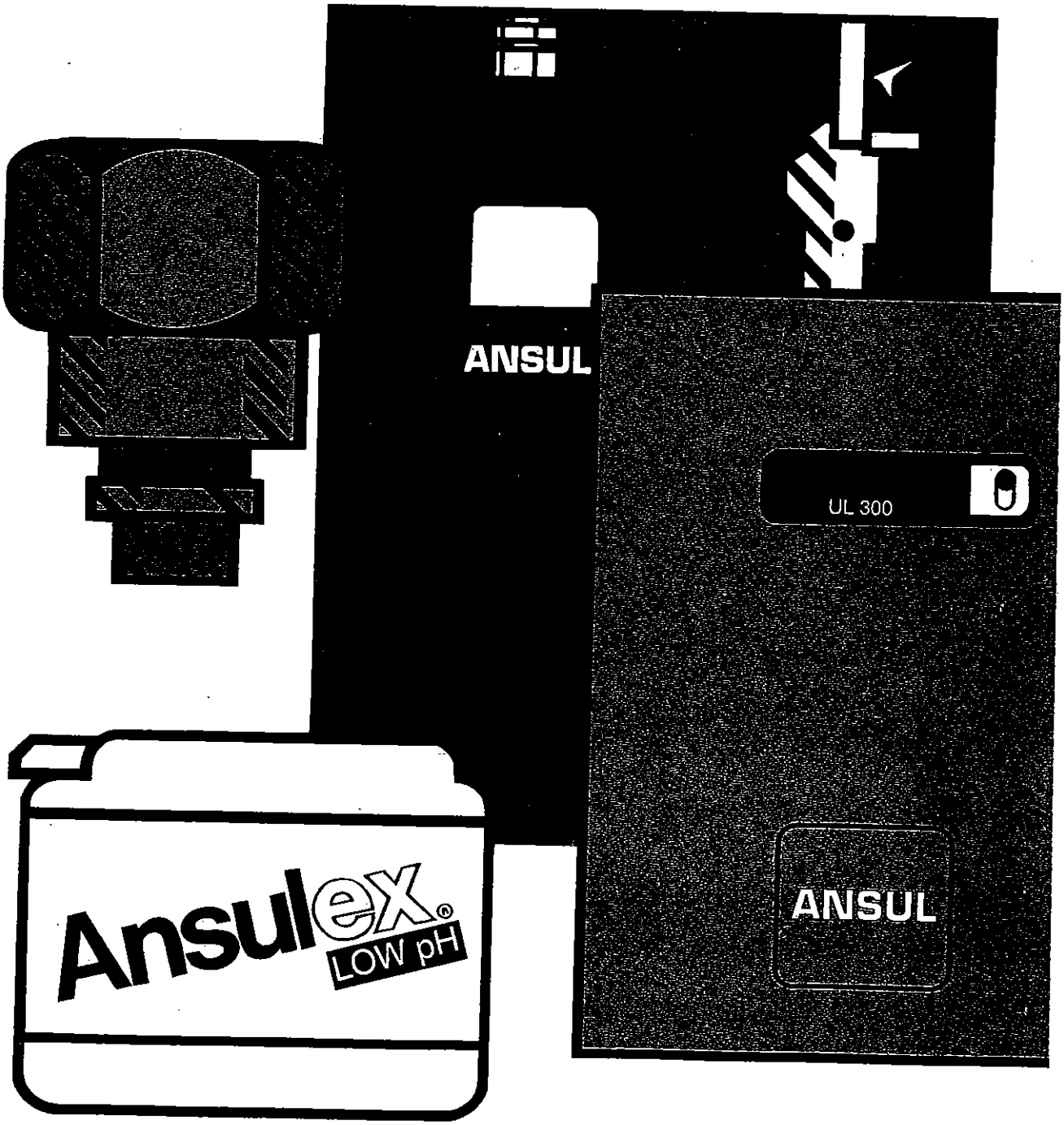
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 072

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

ANSUL

Restaurant Fire Suppression Systems



Cini-Little

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

Item 072

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

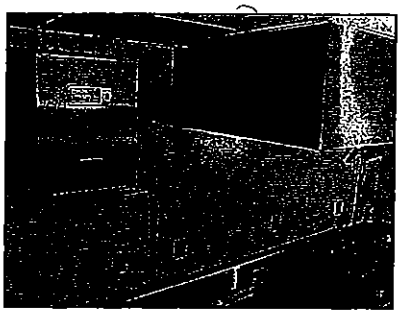
[redacted]

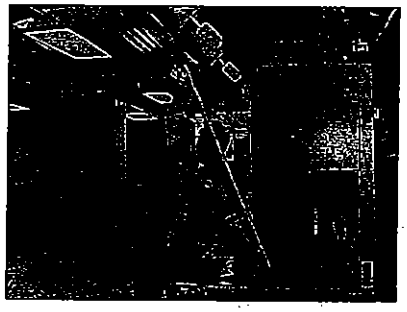
What makes the Ansul R-102 Restaurant System better?

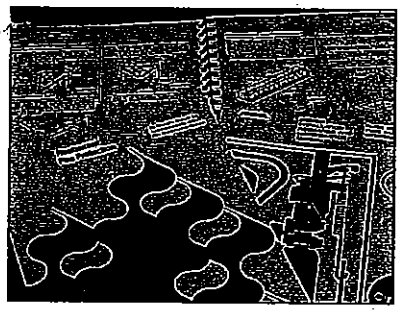
A better fire extinguishing agent. ANSULEX *Low pH* liquid fire suppressant is a true breakthrough in restaurant fire protection. An equipment-friendly, near-neutral pH agent - it rapidly suppresses fires, cools hot surfaces to help prevent fire reflash, and cleans up fast. Which means that if fire strikes, you're back in business faster with less damage and clean-up cost.

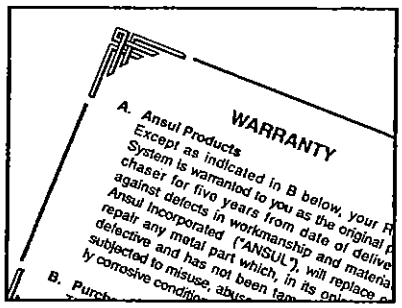
Great looking fire protection. Architects and kitchen designers appreciate the fact that the Ansul R-102 System is designed with aesthetics in mind. The R-102 System's exclusive stainless steel enclosure blends right into the surroundings of today's modern kitchens. It's completely self-contained so components can be installed out of sight where they won't interfere with the visual appearance or operation of the kitchen.

Simple to install, easy to service. The design of the Ansul R-102 System features simplified piping and nozzle placement. And thanks to its cartridge operation, the Ansul R-102 System is reliable and can be recharged faster on site than stored pressure systems. All of which means a more flexible, efficient system that can be installed easier and with less disruption to your facility.



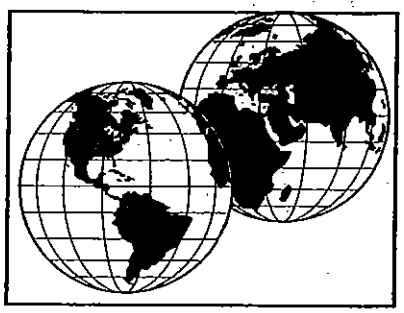






WARRANTY

A. Ansul Products
Except as indicated in B below, your R
System is warranted to you as the original p
chaser for five years from date of delive
against defects in workmanship and materia
Ansul Incorporated ("ANSUL"), will replace o
repair any metal part which, in its onl
defective and has not been tam
subjected to misuse, abus
ly corrosive conditio



Versatility. The Ansul R-102 System comes in 1.5 and 3 gallon sizes. These systems can be connected in various configurations to provide even greater capacity. Also, our systems are designed to protect a wider variety of appliances found in today's food service facilities... everything from grills and gas radiant charbroilers to chain broilers and mesquite wood cooking appliances.

Backed by the best warranty in the business. Ansul's five year limited warranty makes it five times better than any other restaurant system. In addition, the first major servicing of the system, which includes both a regulator pressure test and hydrostatic test of the tank, doesn't come up for 12 years. That's a real money-saving advantage because most of our competitors require a major servicing of their systems after only six years.

A distributor/installer network second to none. Ansul's worldwide network of restaurant systems distributors is the largest in the fire protection industry. Our distributors are factory trained to take care of all your fire protection needs. They can accurately determine which Ansul system is best for you, quickly and efficiently install the system, and provide the proper maintenance and service. All with a minimum amount of disruption to your business. Your nearby Ansul Distributors...when it comes to fire protection, they're good people to know.

Designed and built by Ansul. Which means, simply, that like all Ansul equipment, your Ansul R-102 System is rugged, reliable, built to last and U.L. listed. Only the finest quality materials go into its manufacture. And only those systems which pass Ansul's rigid quality assurance tests ever make it out our doors. You have our word – and our name – on it.

ISO 9002 Registered

[redacted]

Cini-Little

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

Item 072

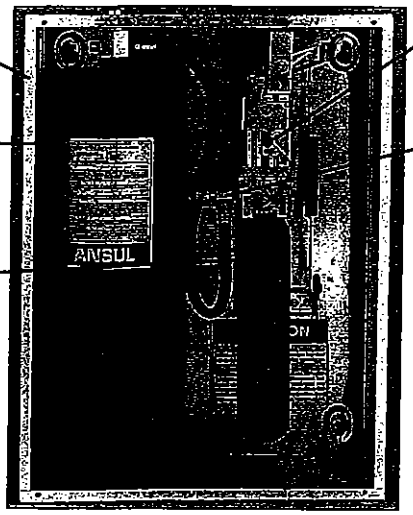
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

Check out the features of the Ansul R-102 System...

Stainless Steel Enclosure... An Ansul exclusive... aesthetically appealing... blends in with kitchen equipment... protects against tampering, damage.

Agent Storage Tank... Carbon steel... pressurized only when system is actuated... leak-proof... low maintenance... allows for fast, on-site recharging.

Expellant Gas Cartridge... Positive seal, self contained, no maintenance of valve required. Nitrogen or carbon dioxide.

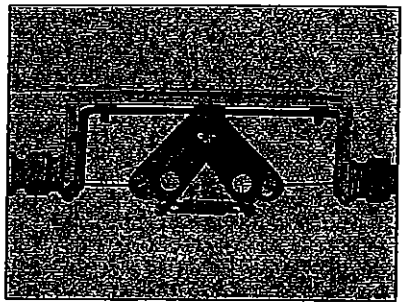


ANSUL AUTOMAN Release... Visible cocked/fired indicator... provides positive actuation of system... needs no periodic adjustment.

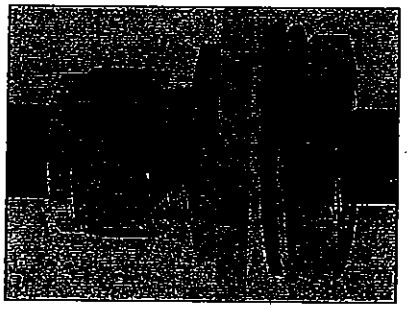
Regulator... 100 psi (6.9 bar) regulated pressure ensures constant flow of agent and consistent nozzle discharge pattern.

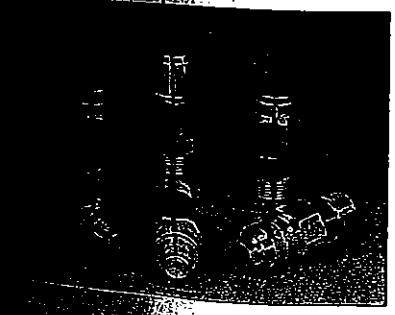
Manual Pull Station... Permits quick, [illegible] actuation of the system by [illegible] regardless of fire fighting [illegible] break rod indicating manual [illegible] operation.

Fuse Link Detection System... Unique bracketing provides positive actuation upon exposure to heat.

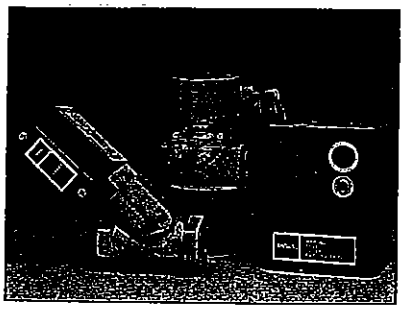


Hood-Seal Adaptors... Threaded or compression-seal options provide tight seal for hood penetrations required for distribution pipe or detection lines... more aesthetically appealing than welded seal.

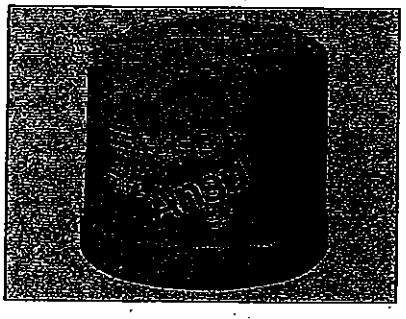




[illegible]ed to provide agent [illegible]age to each special [illegible]pecial blow-off caps [illegible] grease vapor [illegible]hrome plating matches [illegible]ances.



Mechanical or Electrical Gas Shutoff Valve... Shuts off fuel or power source upon detection of fire... clearly marked open/closed indicator.



ANSULEX *Low pH* Agent... At approximately 8.2, it has the lowest pH of any wet chemical restaurant agent on the market. As a result, it's safer for your equipment and employees ...especially when compared to some other high pH restaurant agents.

Cini-Little

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

Item 072

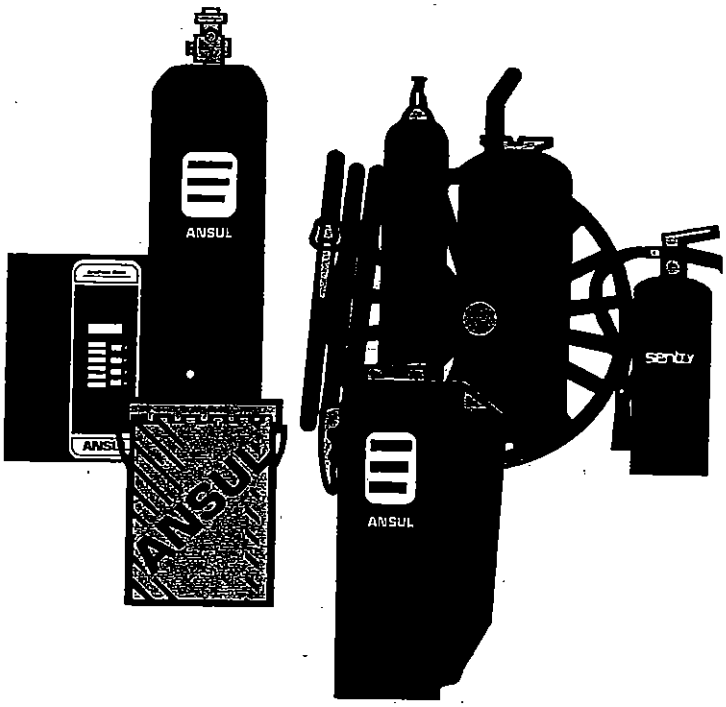
HIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

Call your nearby Ansul Restaurant Systems distributor...

They can help you analyze your fire protection needs, design the right system, install it, and provide 24-hour service. And they're only a phone call away. Check the Ansul listing in your Yellow Pages under "Fire Extinguishers..." or call toll-free 1-800-TO-ANSUL.

Ansul. Experts in Global Fire Solutions.

RED LINE Fire Equipment • SENTRY Fire Extinguishers • AUTOPULSE Detection and Control Systems • Ansul R-102 Restaurant Systems with ANSULEX *Low pH* Liquid Fire Suppressant • Ansul Carbon Dioxide, Foam, Dry Chemical and INERGEN Systems • ANSULITE "Class B" Foam Concentrates • SILV-EX "Class A" Foam Concentrate • Ansul Dry Chemical and Dry Powder Extinguishing Agents • SPILL-X Spill Control Agents and Applicators



ANSUL, SENTRY, ANSUL AUTOMAN, AUTOPULSE, ANSULEX, INERGEN, SILV-EX, SPILL-X, and ANSULITE are registered trademarks; RED LINE is a trademark.

ANSUL INCORPORATED, ONE STANTON STREET, MARINETTE, WI 54143-2542 715-735-7411
Form No. F-8879-6
©1997 Ansul Incorporated
Litho in U.S.A.

Cini-Little

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

Item 073

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

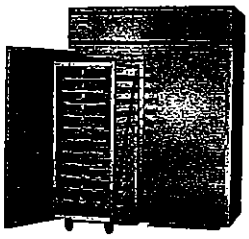
Continental

Designer Line

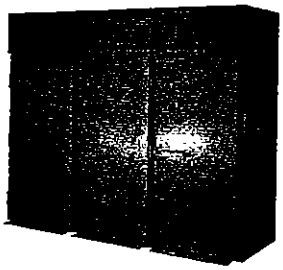
Refrigerator

ROLL-IN AND ROLL-THRU WARMERS
90° TO 180°F RANGE

MODEL DL1WI-SS



MODEL DL2WI-SS



MODEL DL3WI-SS

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

Standard Features

- Modern, State-of-the-Art Styling
- Top Mounted Heating Plenum "Plug" Design with Circulating Fans for Uniform Temperature Distribution
- Humidity Relief Vent
- 27 3/8" Wide, 66 1/2" High Door Openings
- 3" Non-CFC Polyurethane Foam Insulation
- Cam-Action Lift-Off Hinges
- Self-Closing Doors
- Automatic Interior Lighting
- Cylinder Lock In Each Door
- Exterior Thermostat Control with master On/Off Control Switch
- Removable Stainless Steel Ramps
- Magnetic Snap-In Door Gasket
- Exterior Digital Thermometer
- Removable Stainless Steel Rack Guides

Models Available

- Roll-Thru
- Consult Factory

Heating System
(Range 90°F to 180°F)
Electrically operated heating system is controlled by means of a highly sensitive calibrated thermostat mounted on the cabinet front. Fin strip heating elements are located in a top mounted, concealed "plug" housing allowing for maximum unobstructed interior storage and shielding against accidental contact by operating personnel. Air circulating blower distributes heat throughout product zone, assuring uniform cabinet temperatures. Cabinet top has a built-in humidity relief vent. The entire "plug" system is mounted on a sturdy steel, rail-type base which can be easily removed if refrigerator or freezer conversion is desired. A strict quality assurance team inspects all material and components to certify that each model conforms to the most exacting standards. All models are factory performance tested for a minimum of 16 hours prior to crating.

Cabinet Construction
All materials are of top quality, assembled to conform with strict quality-assurance requirements. The cabinet front and doors are constructed of heavy-gauge polished stainless steel for durability. All cabinet joints and seams are sealed vapor-tight. Case is of all metal, welded construction and internally supported and braced for a rigid unit construction. Cabinet design eliminates overlapping panels with raw edges. Cabinet body and doors are insulated with non-CFC, foamed-in-place polyurethane foam with an average thickness of 3 inches to ensure increased energy efficiency. Automatic interior lighting is controlled by door openings. Cabinets are equipped with an easily removable, stainless steel ramp and interior rack guides.

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

NSF CE UL c UL

Cini-Little

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

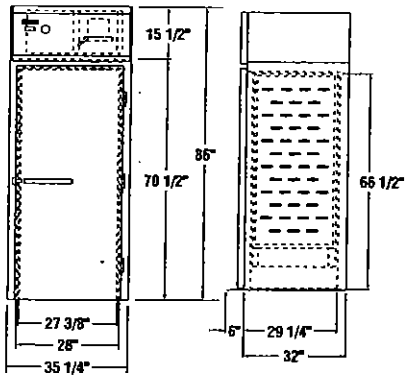
Item 073

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

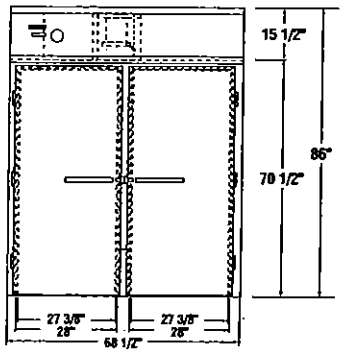
Designer Line

Roll In And Roll Thru Warming Cabinets

	DL1WI-SS One Section		DL2WI-SS Two Section		DL3WI-SS Three Section	
CHARACTERISTICS	Roll-In	Roll-Thru	Roll-In	Roll-Thru	Roll-In	Roll-Thru
DIMENSIONAL DATA						
Net Capacity (cu. ft.)	32	32	64	64	96	96
Width, Overall (in.)	35¼	35¼	68½	68½	101¾	101¾
Depth, Overall (Incl. Hdls.) (in.)	35 1/2	39	35 1/2	39	35½	39
Depth (Less Door(s)) (in.)	32	32	32	32	32	32
Depth (Doors(s) Open 90°) (in.)	65	98	65	98	65	98
Clear Door Width (in.)	27⅜	27⅜	27⅜	27⅜	27⅜	27⅜
Clear Full-Door Height (in.)	66 ½	66½	66½	66½	66½	66½
Height, Overall (in.)	86	86	86	86	86	86
No. of Full Door(s)	1	2	2	4	3	6
Rack Capacity*	1	1	2	2	3	3

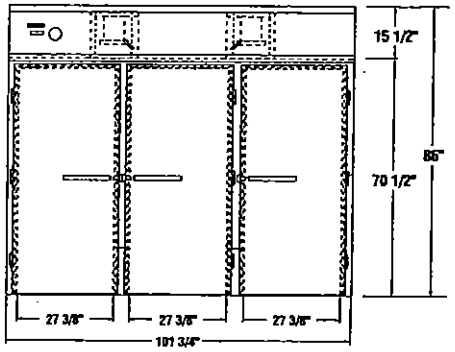


ELECTRICAL DATA						
Cabinet Specifications	115/208-230/60/1	115/208-230/60/1	115/208-230/60/1	115/208-230/60/1	115/208-230/60/1	115/208-230/60/1
Feed Wires (Incl. Ground)	4	4	4	4	4	4
Total Amperes	7.8	7.8	14.5	14.5	22.4	22.4
Wattage @ 208-230 Volts	1500	1500	3000	3000	4500	4500
er Supply Cord	no	no	no	no	no	no
SHIPPING DATA						
Height – crated (in.)	90	90	90	90	90	90
Width – crated (in.)	43	43	77	77	109	109
Depth – crated (in.)	42	42	42	42	42	42
Volume – crated (cu.ft.)	94	94	168	168	238	238
Weight Std – crated (lbs.)	415	475	680	780	840	960
Weight SS – crated (lbs.)	505	580	720	825	925	1050
Weight Std – uncrated (lbs.)	330	380	540	625	670	760
Weight SS – uncrated (lbs.)	405	460	575	660	740	840



* Maximum Rack Size Including Wheels – 27" Wide x 29" Deep x 66 1/4" High

Note: All specifications subject to change without notice.



Continental Refrigerator

A Division of National Refrigeration & A/C Products, Inc.
539 Dunksferry Road • Bensalem, PA 19020-5908 • 215-244-1400 • **1-800-523-7138** • FAX 215-244-9579

Cini-Little

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

Item 074

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

DESCRIPTION: Pastry Storage Rack

- ☐ **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:

24" x 24" (610mm x 610mm)

Cini-Little

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

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:

Cini-Little

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

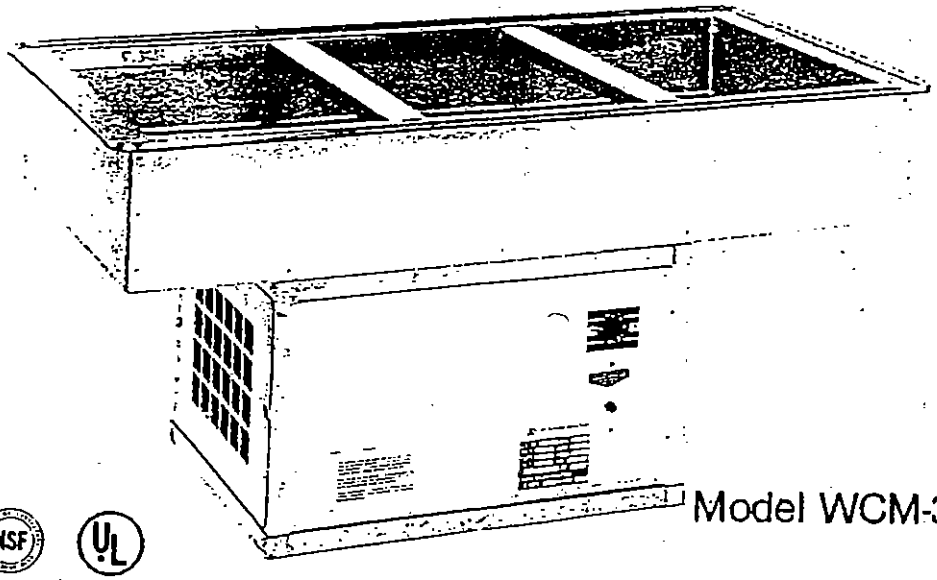
Item 076

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

63

WCM SERIES

SET-N-SERVE



Model WCM-3

***(For Short Term Storage)**

A completely self contained pre-charged and wired refrigeration unit designed to use the standard 12 x 20 inch pan.

Available in one pan size through six pan size.

Available without compressor for remote operation. See price sheet.

- Eliminates the need for costly investment and installation expenses.
- Converts any table or counter (steel, wood, formica) into a serving bar . . . easily.
- Just cut an opening, provide proper ventilation, install and plug in.
- Adaptable—can be used for ice storage, dessert and salad display.
- Coved inside corners for easy cleaning.
- NSF listed.
- Equipped with drain for easy wash-out.
- Stainless steel, one piece 18 gauge surface and inner pan. 20" removable divider bars furnished.
- Sure, styrofoam insulation.
- Hermetically sealed compressor.
- 20 month warranty on compressor/condenser system.
- Unique Atlas vinyl gasket assures complete seating and eliminates seepage.

Craftsmanship in Stainless Steel

ATLAS METAL INDUSTRIES

Cini-Little

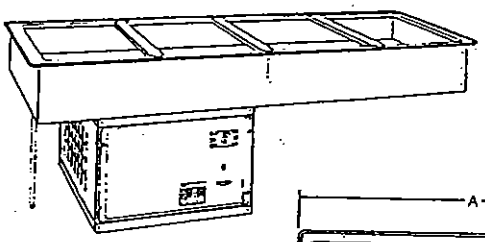
Ft. Drum
Watertown, NY
Project #: 04-0050

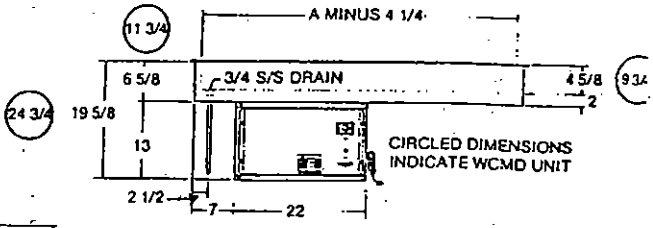
Item 076

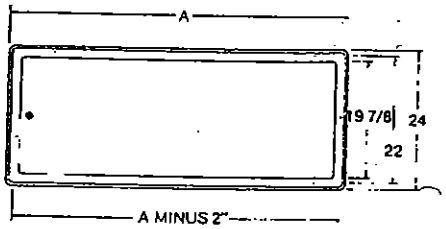
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

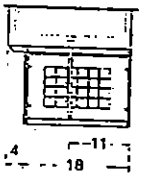
68

MECHANICAL COLD PAN AND DEEP COLD PAN









NOTE: All WCMDC units require the standard size counter cutout opening. See chart below.

The numeral following the model letters (-3, -5, etc.) represent the number of 12x20 pans a drop-in unit will hold, indicating the size and capacity of the unit. It also indicates the size cart the drop-in will fit into.

Standard Model	Deep Pan Model	Compressor H. P.	Amps	"A" Dim.	Cut Out Opening	WCM Approx. Shipping Wt.	WCMD Approx. Shipping Wt.
WCM-1	WCMD-1	1/8	2.5	16	22¼x14¼	90 lbs.	125 lbs.
WCM-2	WCMD-2	1/5	3.9	29¾	22¼x28	120 lbs.	160 lbs.
WCM-3	WCMD-3	1/5	3.9	43½	22¼x41¾	150 lbs.	195 lbs.
WCM-4	WCMD-4	1/4	5.4	57¼	22¼x55½	190 lbs.	230 lbs.
WCM-5	WCMD-5	1/3	7.1	71	22¼x69¾	225 lbs.	270 lbs.
WCM-6	WCMD-6	1/3	7.1	84¾	22¼x83	275 lbs.	315 lbs.

All compressors are single phase, 60 cycle and 120 volts. NEMA 5-15P

SPECIFICATIONS

The unit shall have an inner liner of 18 gauge stainless steel, type 304, grade 18-8. Unit shall be of one piece all welded construction. All corners shall be coved with a minimum of ¼" R.

Insulation shall be 1" on sides and 1½" on bottom.

The outer case shall be of 22 gauge galvanized steel.

This unit shall have embossed mounting lugs along inner surface of top frame to retain removable separator channels.

There shall be a solid vinyl gasket under the bead edge to form a seal, preventing seepage or marring of other equipment.

The compressor housing shall be fabricated from formed angles and bolted in a rigid form.

The entire unit shall be removable from its mounting without the use of tools.

ATLAS METAL INDUSTRIES

Cini-Little

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

Item 076A

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

Drop-In Serving Equipment

FROST TOP

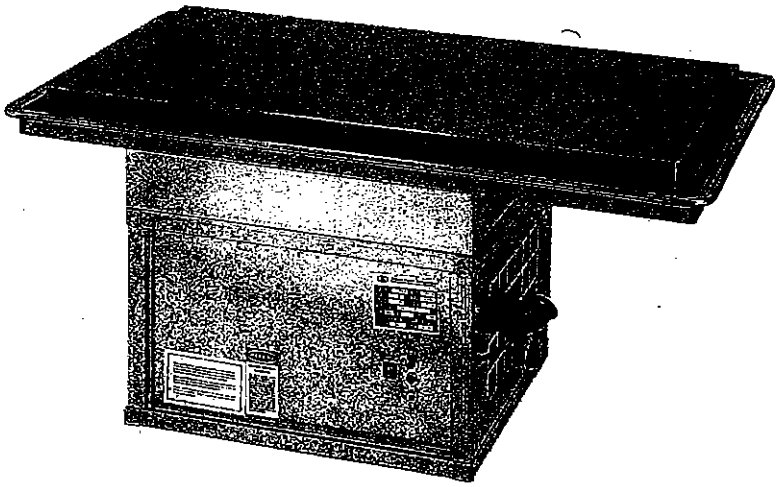
Refrigerated, Self-Contained or Remote

Item No. _____

Quantity _____

☐ WF/WFX-2
☐ WF/WFX-3
☐ WF/WFX-4
☐ WF/WFX-5
☐ WF/WFX-6

These units have not been performance tested for use with potentially hazardous foods.



WF-3
Shown

DESCRIPTION:

The WF series frost top provides the most attractive way of displaying your pre-plated cold foods. The unit frosts over quickly, providing a bed of snow - the perfect setting for salads and desserts. The drop-in pan can be installed in virtually any counter and can be provided as fully self-contained - just plug it in and turn it on - or remote, where there's a need to locate the compressor at a different location.

The pan is fully insulated for maximum efficiency and energy savings, and is provided with a factory applied gasket so that it can be installed in the finest wood fixtures without marring the counter top. The frost top is constructed of stainless steel and stands 1" above the counter top for an eye-catching display. When turned off, the condensate melts into the full perimeter gutter, sloped to a 1/2" drain.

FEATURES:

- "Quick," frost top, stands 1" above counter for attractive display - ideal for pre-plated cold food
- Fully insulated for maximum efficiency and energy savings
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- NSF certified - WF series is UL recognized

Atlas Metal INDUSTRIES, INC.

a subsidiary of Mercury Aircraft
1135 NW. 159 Dr., Miami, Florida 33169
Tel: (305) 625-2451 or (800) 762-7565 * Fax: (305) 623-0475

Cini-Little

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

Item 076A

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

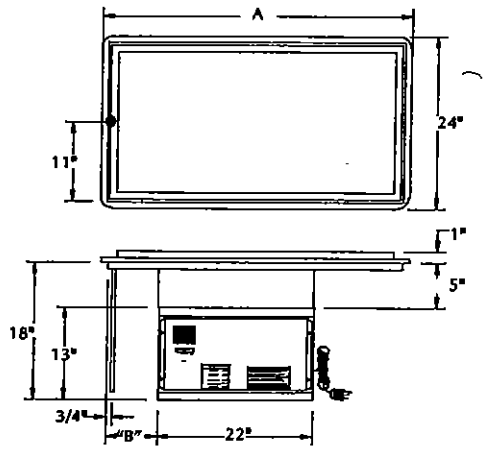
FROST TOP

Refrigerated, Self-Contained or Remote

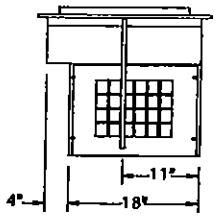
MODEL	"A"	FROST TOP SIZE	ELECTRICAL CHARACTERISTICS	CUT-OUT REQUIRED	SHIP WT. (lbs.)
☐ WF-2	29-3/4	19-1/2 X 25-1/4	2.3 amps. - 120 V 1/5 HP	[illegible]	120
☐ WF-3	43-1/2	19-1/2 X 39	6.8 amps. - 120 V 1/4 HP	[illegible]	170
☐ WF-4	57-1/4	19-1/2 X 52-3/4	9.8 amps. - 120 V. 1/3 HP	[illegible]	200
☐ WF-5	71	19-1/2 X 66-1/2	9.8 amps. - 120 V 1/3 HP	[illegible]	225
☐ WF-6	84-3/4	19-1/2 X 80-1/4	7.9 amps. - 120 V 1/2 HP	[illegible]	290

REMOTE REFRIGERATION* MODEL	SHIP WT. (lbs.)
☐ WFX-2	85
☐ WFX-3	120
☐ WFX-4	150
☐ WFX-5	170
☐ WFX-6	215

* Remote refrigeration does not include compressor. Drier and cap. tube are included.



WF	"B" dim.
WF-2	5-7/8"
WF-3	7"
WF-4	7"
WF-5	7"
WF-6	7"



SPECIFICATIONS:

TOP: Constructed of 14 gauge, type 304 stainless steel, die stamped with a raised perimeter bead. There shall be a solid viny gasket under the beaded edge to form a seal to the counter top, thus preventing seepage or marring of the counter top.

FROST TOP: Constructed of 14 gauge, type 304 stainless steel, one piece construction, all welded, ground and polished to a uniform finish. The top is formed to stand 1" above the counter top and is provided with a 1/2" full perimeter gutter to collect melted condensate; a 1" I.P.S. drain is provided. The frost top has copper tubing firmly soldered to the exterior bottom.

INSULATION: The pan is fully insulated with high density fiberglass and polystyrene, 1-1/2" thick, and enclosed with an 18 gauge galvanized steel outer liner. The entire unit is removable without the use of tools.

REFRIGERATION SYSTEM: (WCM series only) The compressor housing shall be fabricated from 14 gauge galvanized and bolted to the base of the unit. A fully self-contained condensing unit is provided with a hermetically sealed compressor. The system is fully charged with CFC free refrigerant and ready to operate.

NOTE: Proper ventilation must be provided in counter.

ELECTRICAL: (WF series only) The unit will be wired for 15 amps., 120 volt, single phase operation with an on/off switch and pilot light. A 6' long, 3-wire cord and plug (NEMA 5-15P) will be provided.

Specifications subject to change without notice.

ACCESSORIES:

- ☐ 5-year compressor warranty
- ☐ Option for frost top to be level with counter top
- ☐ Remote compressor (hook-up in field by others)
  - ☐ 1/5 HP for WFX-2
  - ☐ 1/4 HP for WFX-3
  - ☐ 1/3 HP for WFX-4&5
  - ☐ 1/2 HP for WFX-6

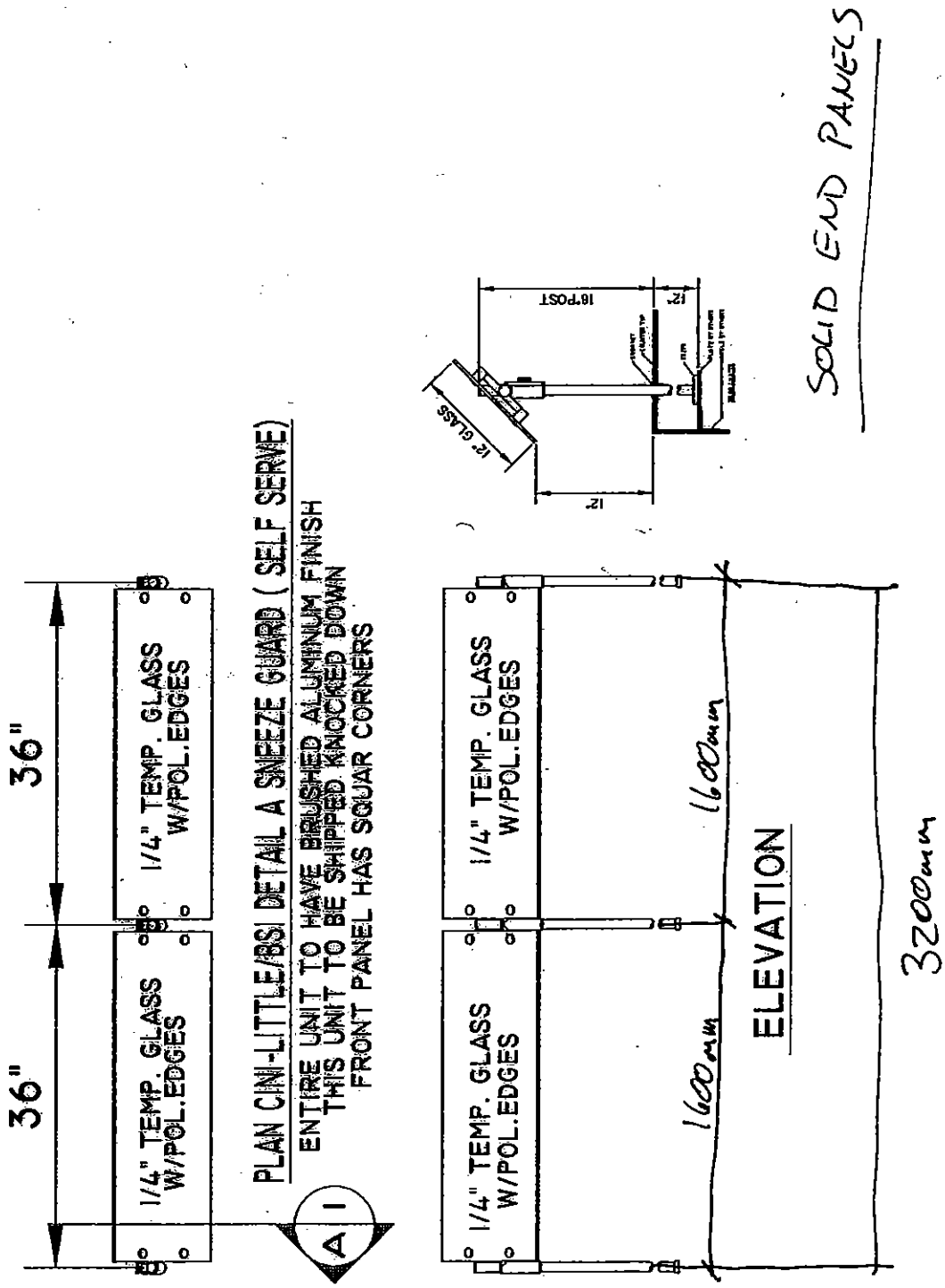
Atlas Metal INDUSTRIES, INC.

a subsidiary of Mercury Aircraft
1135 NW. 159 Dr., Miami, Florida 33169
Tel: (305) 625-2451 or (800) 762-7565 * Fax: (305) 623-0475

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

Item 077

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



Cini-Little

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

Item 078

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

Continental

Refrigerator

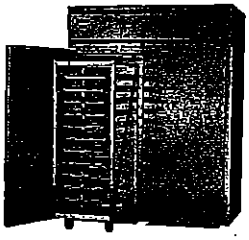
ROLL-IN & ROLL-THRU REFRIGERATORS

Designer Line

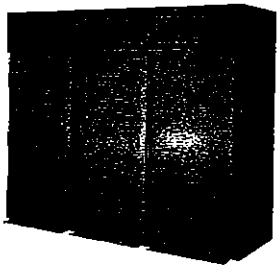
REFRIGERATORS

Utilizing Environmentally Safe, CFC-free R-134a Refrigerant

DL1RI-SS



DL2RI-SS



DL3RI-SS

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

Standard Features

- Modern, State-Of-The-Art Styling
- Performance Rated, "Plug" Refrigeration System Utilizing Environmentally Safe R-134a Refrigerant
- 3" High Density, Non-CFC Polyurethane Foam Insulation
- Chrome-Plated Flow Line Handles
- Cam-Action Lift-Off Hinges
- Self-Closing Doors
- Cylinder Lock in Each Door
- Automatic Hot Gas Condensate Evaporator
- 27 3/8" Wide, 66 1/2" High Door Opening
- External Digital Thermometer
- Removable Stainless Steel Rack Guides
- Magnetic Snap-In Door Gaskets
- Unique Air Flow Distribution Ducts Keep Pan Product at Uniformly Constant Temperatures

Models Available

- Roll-Thru
- Glass Door
- Remote
- Consult Factory

REFRIGERATION SYSTEM

A "performance rated", air-cooled hermetically sealed, capillary type refrigeration system is installed on the top of each refrigerator. Plasticized fin coil and air circulating fans are contained within a concealed "plug" type insulated housing, readily accessible on the top of the cabinet and separate from the food zone to increase food storage capacity. The entire "plug" system is fully charged with environmentally safe R-134a refrigerant and mounted on a sturdy steel, rail type base, which can be easily removed if freezer conversion is desired. Refrigerators are designed to maintain 38 to 40 degrees Fahrenheit (3-5 degrees Centigrade) while operating with an unrestricted air supply in a maximum ambient temperature of 100 degrees Fahrenheit. All condensate water is evaporated by an automatic, non-electric, corrosion-resistant condensate evaporator. A strict quality-assurance team inspects all materials and components to the most exacting standards. All models are factory performance-tested for a minimum of 16 hours prior to crating.

NSF CE UL UL

CABINET CONSTRUCTION

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

DOOR CONSTRUCTION

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

Cini-Little

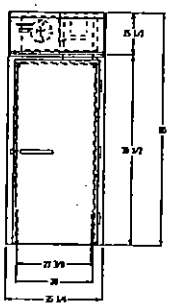
Ft. Drum
Watertown, NY
Project #: 04-0050

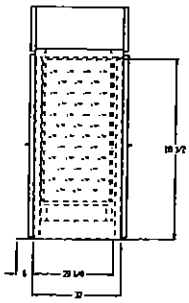
Item 078

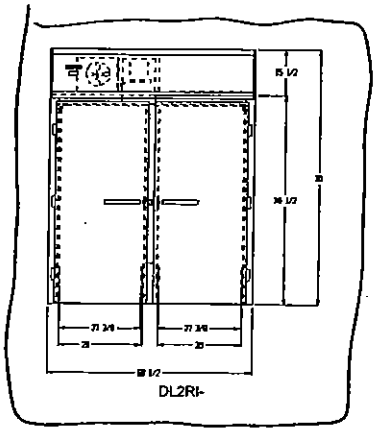
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

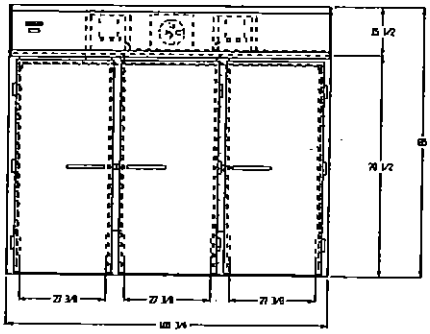
Designer Line
REFRIGERATORS

SPECIFICATIONS	MODEL DL1RI-SS ONE SECTION		MODEL DL2RI-SS TWO SECTION		MODEL DL3RI-SS THREE SECTION	
	Roll-In	Roll-Thru	Roll-In	Roll-Thru	Roll-In	Roll-Thru
DIMENSIONAL DATA						
Net Capacity (cu. ft.)	32	32	64	64	96	96
Width, Overall (in.)	35 1/4	35 1/4	68 1/2	68 1/2	101 3/4	101 3/4
Depth, Overall, Incl. Hdls. (in.)	35 1/2	39	35 1/2	39	35 1/2	39
Depth (Less Door(s))(in.)	32	32	32	32	32	32
Depth (Door(s) Open 90°)(in.)	65	98	65	98	65	98
Clear Door Width (in.)	27 3/8	27 3/8	27 3/8	27 3/8	27 3/8	27 3/8
Clear Full-Door Height (in.)	66 1/2	66 1/2	66 1/2	66 1/2	66 1/2	66 1/2
Height, Overall (in.)	86	86	86	86	86	86
No. of Full Door(s)	1	2	2	4	3	6
Rack Capacity*	1	1	2	2	3	3
REFRIGERATION DATA						
Condensing Unit Size (H.P.)	1/3	1/3	1/2	1/2	3/4	3/4
Capacity (BTU/Hr)**	2560	2560	4010	4010	5930	5930
Refrigerant	R-134a	R-134a	R-134a	R-134a	R-134a	R-134a
ELECTRICAL DATA						
Cabinet Specifications	115/60/1	115/60/1	115/60/1	115/60/1	115/208-230/60/1	115/208-230/60/1
Feed Wires (Incl. Ground)	3	3	3	3	4	4
Condensing Unit Specs.	115/60/1	115/60/1	115/60/1	115/60/1	208-230/60/1	208-230/60/1
Total Amperes	9.1	9.6	14.7	15.7	11.3	12.8
Cabinet Amperes	1.9	2.4	3.1	4.1	4.3	5.8
Defrost Amperes	-	-	-	-	-	-
Power Supply Cord	yes	yes	yes	yes	no	no
SHIPPING DATA						
Height-crated (in.)	90	90	90	90	90	90
Width-crated (in.)	43	43	77	77	109	109
Depth-crated (in.)	42	42	42	42	42	42
Volume-crated (cu. ft.)	94	94	168	168	238	238
Weight Std-crated (lbs.)	415	475	680	780	840	960
Weight SS-crated (lbs.)	505	580	720	825	925	1050
Weight Std - uncrated (lbs.)	330	380	540	625	670	760
Weight SS - uncrated (lbs.)	405	460	575	660	740	840


DL1RI


SIDE VIEW


DL2RI-


DL3RI-

Continental Refrigerator
A Division of National Refrigeration & A/C Products, Inc.
539 Dunksferry Road Bensalem, PA 19020
(215)244-1400 **(800)523-7138** Fax: (215)244-9579

Cini-Little

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

Item 079

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

ITEM#

Hatco®

TOAST KING® ELECTRIC CONVEYOR TOASTERS

Models TK-72, TK-90B, TK-100, TK-135B, TK-155B

The Hatco Toast King conveyorized toaster combines fast heat-up, uniform toasting and dependable performance to handle peak serving periods. Toast King features three basket access for fast loading and a vented top to keep heat away from the operator.

Hatco toasters utilizes conveyor speed, not temperature to determine toasting color. This method allows for *instant* adjustment of toasting time to match the bread product being toasted.

FLEXIBILITY

Models TK-72 and TK-100 are *bread or bun* toasters that feature instant color control on every toasted product-even frozen waffles and French toast. Toast King toasts buns up to 5½" (14 cm) wide and "Texas Toast" up to 1¼" (3 cm) thick.

Models TK-90B and TK-135B are perfect for high-speed *bun-only* operations. Buns come out tender, uncrushed and toasted to a crisp golden brown. Heats the entire bun, while toasting only the cut side.

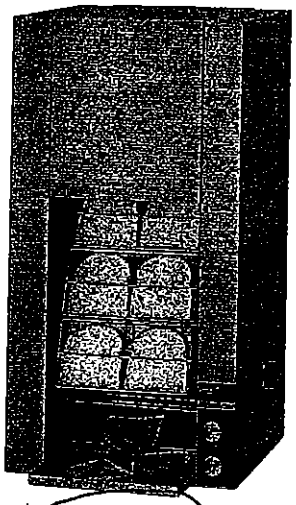
Model TK-155B is specially developed or toasting the *3-part hamburger bun.* Exclusive heat zones allow it to toast both sides of the center part of a 3-part bun and only the cut side of the top and bottom portion – all in one operation.

QUALITY

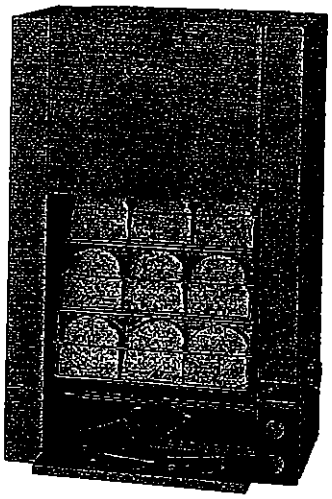
The following features assure the finest performance for years to come.

- Capacities of up to 720 or 1550 slices per hour.
- Select the degree of golden brown color desired and Hatco's colorguard sensing system holds it automatically ...slice after slice.
- All Toast King models include a heated toast storage area designed to maintain serving temperatures and prevent condensation.
- Multiple heating elements assure continuous toasting and are guaranteed against burnout and breakage for two years.
- Designed to maximize operating efficiency and lower costs, Toast King is fully insulated. The fiberglass heat barrier reflects heat back into the toasting area.
- Toast King features a power-saving thermostat for energy savings during non-peak times.

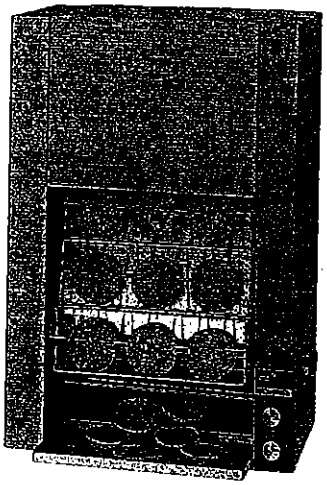
Each Toast King model features a speed control, manual advance and a 4' (122 cm) cord with plug.



Model TK-72



Model TK-100



Model TK-135B

METAL SHEATHED HEATING ELEMENTS GUARANTEED AGAINST BURNOUT AND BREAKAGE FOR 2 YEARS.

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

Form No. TK-1001(S)

Printed in U.S.A.

Cini-Little

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

Item 079

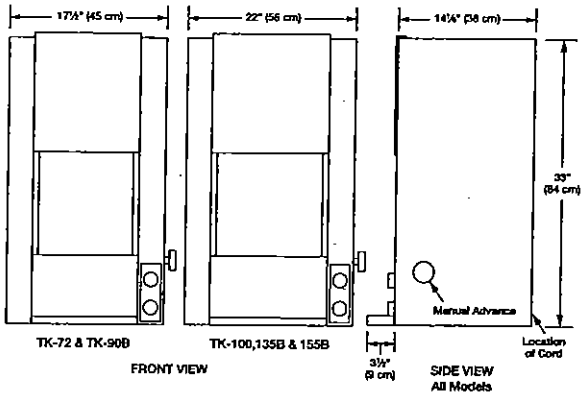
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

ITEM#

Hatco®

TOAST KING® ELECTRIC CONVEYOR TOASTERS

Models TK-72, TK-90B, TK-100, TK-135B, TK-155B



SPECIFICATIONS

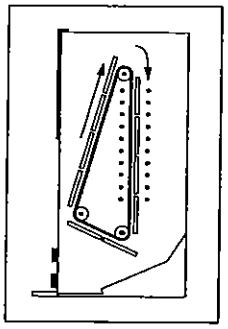
Model	kW	Type	Cap./Min.†	Shipping Weight
TK-72	4.0	Bread and Buns	12 slices	76 lbs. (35 kg)
TK-90B	3.2	Buns Only	15 slices	76 lbs. (35 kg)
TK-100	5.0	Bread and Buns	16 slices	88 lbs. (40 kg)
TK-135B	4.3	Buns Only	22 slices	88 lbs. (40 kg)
TK-155B	5.0	3-Part Buns	25 slices	88 lbs. (40 kg)

† Toasting capacity may vary by product. Toasting of coated products not recommended.

Selector Chart

Number of Customers	Model TK-72	Model TK-90B	Model TK-100	Model TK-135B
30	5 Min.	4 Min.	4 Min.	3 Min.
60	10 Min.	8 Min.	8 Min.	6 Min.
90	15 Min.	12 Min.	11 Min.	8 Min.
120	20 Min.	16 Min.	15 Min.	11 Min.
150	25 Min.	20 Min.	19 Min.	14 Min.

(Above chart based on serving 2 slices per customer.)



Product Flow

DIMENSIONS

TK-72, TK-90B: 17½"W x 14⅛"D x 33"H (45 x 36 x 84 cm).
TK-100, TK-135B, TK-155B: 22"W x 14⅛"D x 33"H (56 x 36 x 84 cm).
Basket size: TK-72, 90B: 10"W x 4⅝"H (25 x 12 cm).
TK-100, 135B, 155B: 14½"W x 4⅝"H (37 x 12 cm).
Tray extends: 3½" (9 cm).
Maximum Bread Product Thickness: 1¼" (3 cm).

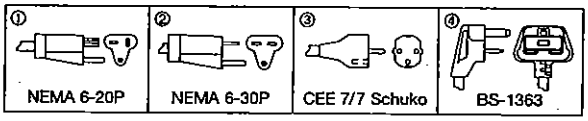
VOLTAGE

208 and 240 volts, 60 Hz, single phase, standard. Export voltages available.

CORD LOCATION

Bottom left side on back of unit.

PLUG CONFIGURATIONS



AMP RATING

Model	208 V	240 V
TK-72	19.4 amps ①②*	16.8 amps ①②*
TK-90B	15.6 amps ①	13.5 amps ①
TK-100	24.0 amps ②	21.0 amps ②
TK-135B	20.7 amps ②	17.9 amps ①②*
TK-155B	24.0 amps ②	20.8 amps ②

*② For Canada.
③ & ④ Export only.

ACCESSORIES

- ❑ Baskets for Jumbo 5½" (14 cm) Buns (9 per Toaster)
- ❑ 4" (10 cm) Adjustable Legs (4)
- ❑ 20 Amp Receptacle, 250 V (NEMA 6-20R)
- ❑ 30 Amp Receptacle, 250 V (NEMA 6-30R)

ARCHITECT SPECS

Conveyor Toasters

The electric Conveyor Toaster shall be a Hatco Model ....as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The toaster shall have the capacity to toast up to ....pieces per minute and it shall be rated at ....kW, ...volts, single phase.

The toaster shall be of stainless steel design and shall include a front mounted control panel with a toast selector knob, variable speed control knob and a toast collector pan.

The toaster will have multiple metal sheathed heating elements and an impedance protected motor. It shall be complete with factory attached UL listed 4' (122 cm) cord and plug.

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

Form No. TK-1001(S)

Printed in U.S.A.

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

ITEM 80

SODA DISPENSER

22" W X 32" H X 28" L

ITEM is LEASED

Specifications:

Electric: 115 volts, 1 PHASE, 60 Cycles, 1/4"

WATER LINE, 1/2 DRAIN FROM Drain trough

Cini-Little

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

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:

Cini-Little

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

Item 082

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

FEB 04 99 09:19

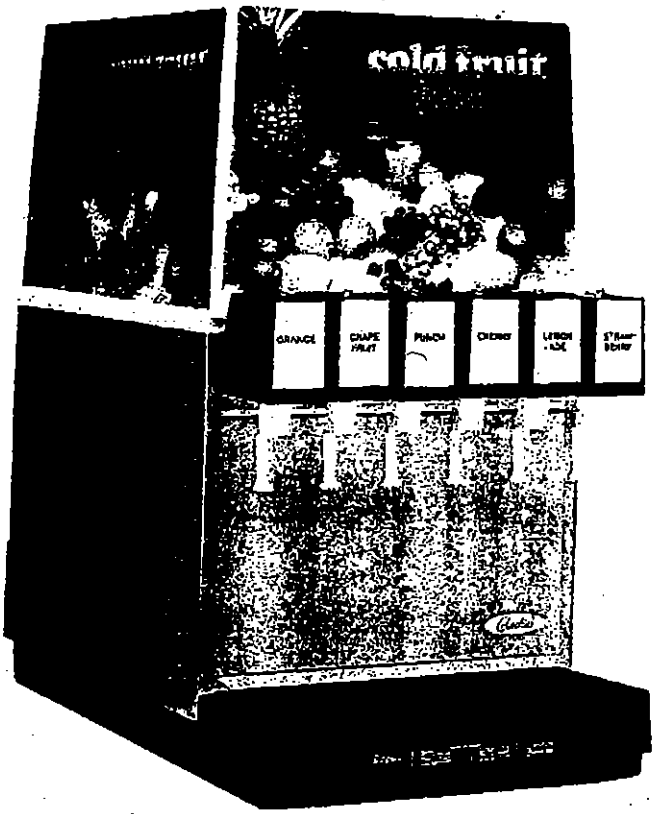
P.1

82

Cornelius.

JUICE & TEA

ATTN: MARK



Venture Post-Mix Non-Carbonated Beverage Dispenser

EFFICIENT
- Up to six flavors in a compact footprint
- Strong merchandising
- Large reserve cooling capacity

RELIABLE
- One piece lower housing
- No fittings to install or leak on drip tray
- All components are industry proven

COST EFFECTIVE
- Multiple flavors from a single unit
- Easily installed
- Low life cost
- Installation kits available to simplify installation

AGENCY LISTINGS
- UL, NSF

Printed in USA 5/96

IMI Cornelius Inc.
CAT G8517

Cini-Little

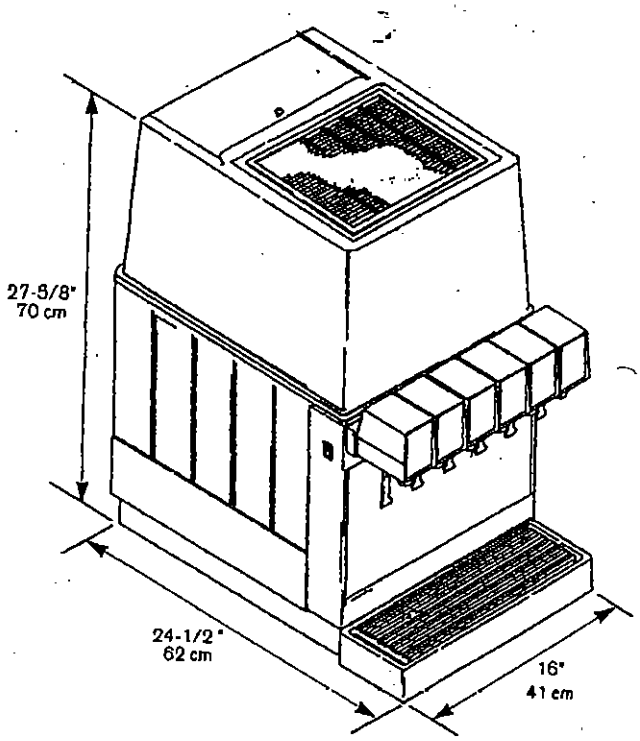
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 082

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

Venture Post-Mix Non-Carbonated Beverage Dispenser

JUICE & TEA



Compressor: 1/3 Hp
Condenser Finish: Black painted
Cup Clearance: 9-3/4" (25 cm)
Electrical Rating: 115 volts, 60 cycles, 8.1 amps / 230 volts, 50 & 60 cycles
Initial Average Icebank: 31 lbs.
Refrigerant: 134A
Valve Option: Push button or lever activated
Shipping Weight: 110 lbs. (50 kgs.)

SPECIFICATIONS

Part No.	Description
41-2155-xxx	Five Flavor Juice Dispenser
41-2156-xxx	Six Flavor Juice Dispenser 1020 PEPSI
41-2165-xxx	Five Flavor Juice Dispenser with Illuminated Merchandiser
41-2166-xxx	Six Flavor Juice Dispenser with Illuminated Merchandiser
31-9052-011	"4" Leg Kit

Cini-Little

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

Item 083

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

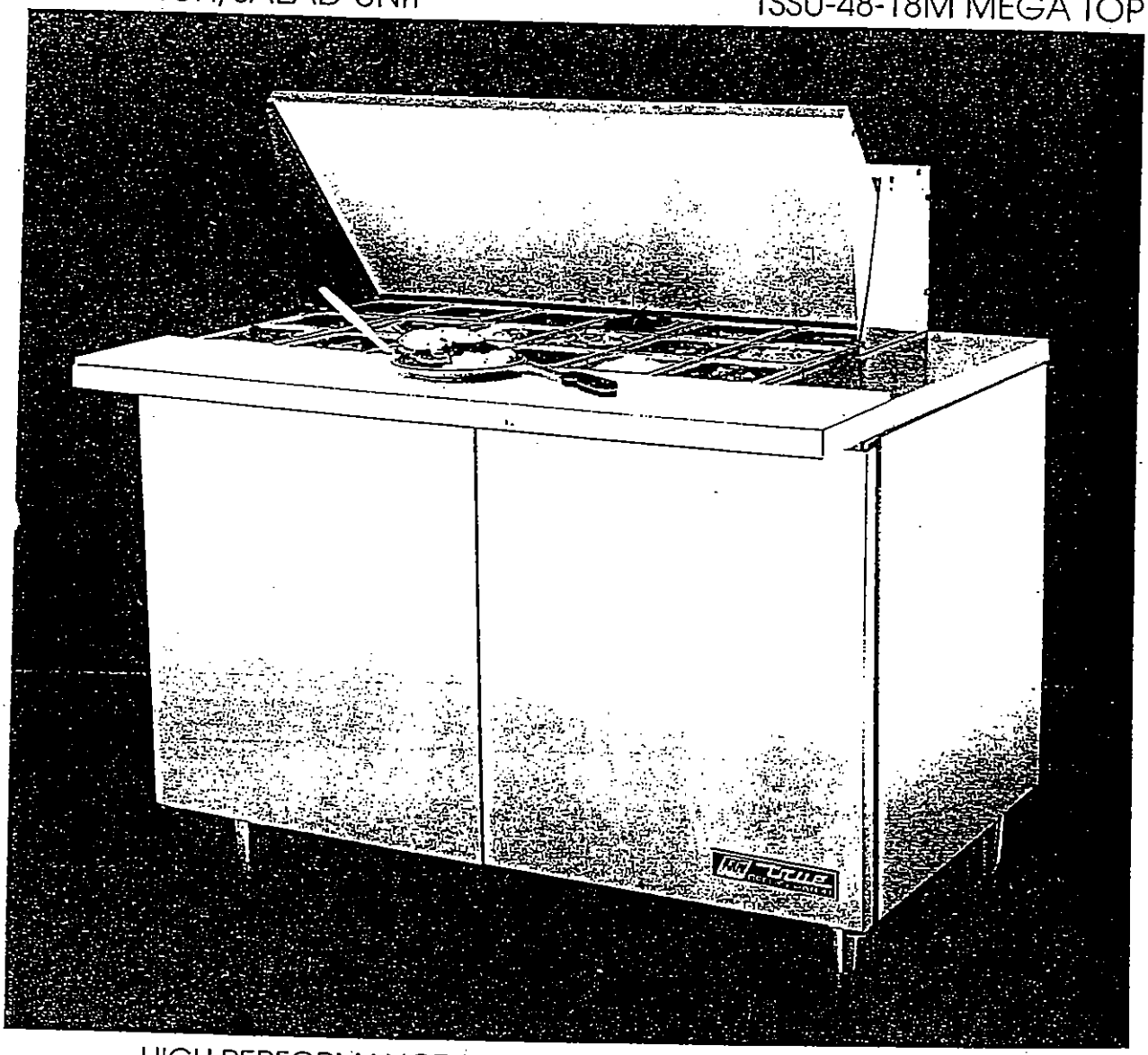
83

True

DISTINCTIVELY THE BEST FOR FOOD PRESERVATION AND STORAGE

SANDWICH/SALAD UNIT

TSSU-48-18M MEGA TOP



HIGH PERFORMANCE REFRIGERATION, SUPERIOR CABINET CONSTRUCTION, UNSURPASSED INSULATION

True

FOOD SERVICE EQUIPMENT, INC.

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 • Plants: O'Fallon, Missouri/St. Louis, Missouri

Cini-Little

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

Item 083

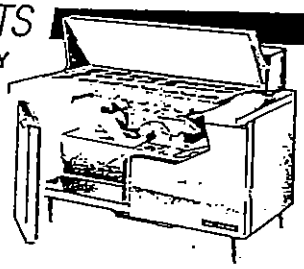
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

83

true

TSSU-48-18M Sandwich/Salad Unit

FEATURES/BENEFITS



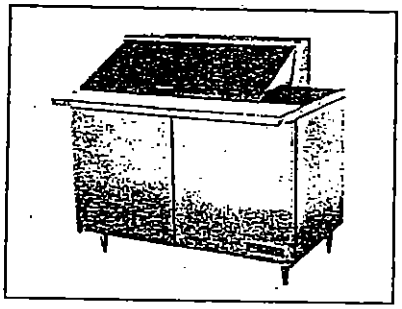
- **ENVIRONMENTALLY FRIENDLY FORCED-AIR REFRIGERATION (134A REFRIGERANT)**
  Featuring New Patented Airflow
  Purposely directed maximum airflow under pans for colder pan temperatures, plus uniform air circulation throughout cabinet for stay fresh meats and cheeses, and colder, crisper salads.
- **STAINLESS STEEL TELESCOPING ROLL-BACK FOAM INSULATED COVER** - *Patented Design*
  The only sandwich/salad unit on the market featuring a foam insulated cover to keep pans colder and lock in freshness. Also minimizes condensation.
- **EXTRA WIDE 8⅞" FULL LENGTH REMOVABLE CUTTING BOARD**
  Versatile, sanitary, high density polyethylene provides tough surface. Large, comfortable working area.
- **ALL STAINLESS STEEL FRONT, TOP AND SIDES**
  Bright, smooth sheen. Lifetime durability.
- **ADJUSTABLE VINYL COATED WIRE SHELVES**
  F[illegible] long lasting, extra deep shelves for greater storage c[illegible]city.
- **ALUMINUM FINISHED BACK**
  Minimizes dirt accumulation, provides attractive appearance.
- **6" ADJUSTABLE LEGS**
  Strong and durable. Castors optional.
- **FOAMED-IN-PLACE HIGH DENSITY POLYURETHANE INSULATION (CFC FREE)**
  Unsurpassed insulation extra dense, has highest R factor on the market. Energy efficient.
- **INTERIOR-WHITE ALUMINUM SIDES AND TOP, COVED CORNERS AND STAINLESS STEEL FLOOR**
  Non-rust, peel or chip. Easy to clean, bright sanitary appearance.
- **POSITIVE SEAL SELF-CLOSING DOORS**
  Factory tested (over 1,000,000 times) guranteed door hinges and torsion springs.
- **REMOVABLE BACK HOOD**
  Allows periodic cleaning and removal of food particles. Easy to maintain sanitary conditions.
- **SELF-CONTAINED SYSTEM**
  No plumbing required. Simple installation. Equipped with 7 foot cord.
- **DOOR SWINGS WITHIN CABINET DIMENSION**
  May be aligned side by side with other units.
- **STANDARD 4" DEEP, CLEAR POLYCARBONATE INSERT PANS**
  Tough enough to withstand sub-zero temperatures or sharp blows. Ideal for chilled food display. Dishwasher safe. Pan opening accommodates all standard sizes. Also holds 6" extra deep insert pans.

WARRANTY
One year warranty on all parts and an additional 4 year warranty on compressor. (U.S.A. and Canada only)

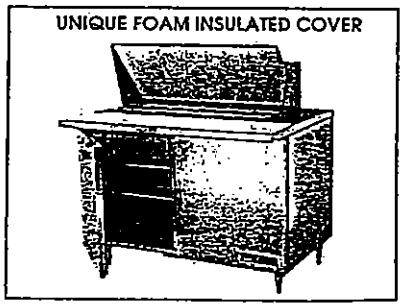
ARCHITECT'S CORNER

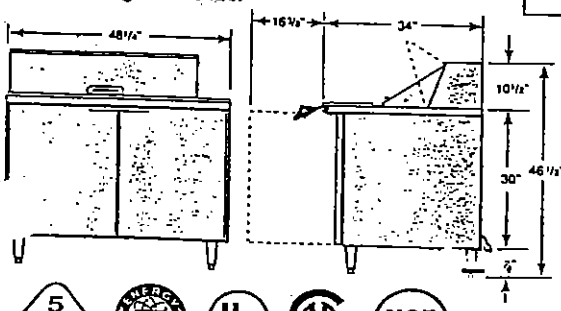
TSSU-48-18M
⅓ H.P. Compressor
12 Cubic Feet Capacity
4 Wire Shelves Standard
Plug-In Installation
Shelf Size: 21½" x 17½"
Exterior Dimensions:
48¼" L x 34" D x 46½" H
Voltage/Cycles: 115/60
Power Cord Length: 7 Feet
Amps: 9.0
Crated Weight: 270 lbs.

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

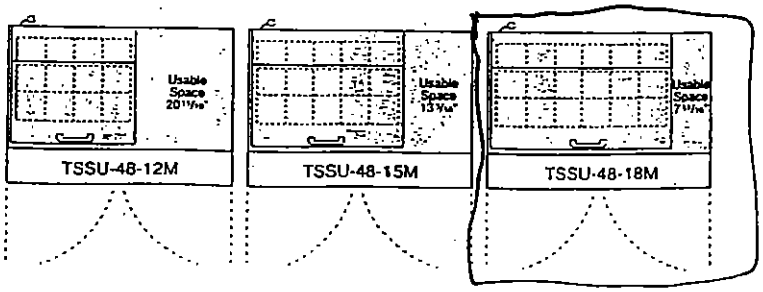


UNIQUE FOAM INSULATED COVER





PAN LAYOUTS



Cini•Little

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

Item 084

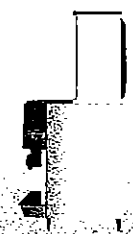
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

An Ice Machine Designed Specifically for Beverage Dispensers

Ice/Beverage Series 600C Remote

- *Narrow, small footprint enhances cleanability; allows for improved sanitation procedures for the ice storage area and beverage valves. Will not obstruct sight lines. Also allows for convenient manual loading of ice in dispenser to satisfy peak ice usage*
- *Can be installed or retrofitted to virtually any commercial beverage dispenser*
- *Only 14" (35.56 cm) deep, 22" (55.88 cm) wide, and 24" (60.96 cm) high*
- *Up to 635* lbs. (288 kgs.) daily ice production*

**Production rating outside the scope of ARI Standard 810.*



- *Quiet operation eliminates most noise from the refrigeration system. Promotes relaxing atmosphere*
- *Stainless steel exterior with fit and finish of an appliance enhances any self-serve environment*

THE RIGHT CLIMATE FOR LEADERSHIP

Manitowoc

ICE CUBE & FLAKE MACHINES • ICE STORAGE BINS • ICE DISPENSERS

Cini-Little

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

Item 084

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

Manitowoc Ice/Beverage IB-600C Remote Series

REMOTE AIR-COOLED ICE MACHINE

Model	Cube size	Ice production 24 hours lbs.	Ice production 24 hours kgs.	Power* kWh/100 lbs.	
IB-0622DC	dice	570	259	6.5 *1ph*	6.5 *3ph*
IB-0624YC	half-dice	570	259	6.5 *1ph*	6.5 *3ph*
Water usage/100 lbs./45.4 kgs. of Ice • Potable Water: 26.4 gallons, 100 liters					

Ice machine for use with ice dispenser, CVD condensing unit and dispenser adapter. All ordered separately.
*kWh per 100 lbs. is total power of ice machine and condensing unit. Ice machine is 1 ph only. Condensing unit is 1 ph or 3 ph.

Certified in Accordance with ARI Automatic Commercial Ice-Cube Machines (Batch-Type) Certification Program, which is based on ARI Standard 810

Ice Machine Electric

115/60/1 standard. (208-230/60/1 and 230/50/1 also available, consult factory.) 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: 1.1

Max. fuse size: 15 amps

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

24-HOUR PRODUCTION † lbs. kgs. REMOTE AIR-COOLED UNIT			
air temp	*water temp*		
°F	50°	70°	90°
°C	10°	21°	32°
-20° to 70°	635	575	540
-29° to 21°	288	261	245
90°	625	570	530
32°	284	259	241
100°	585	525	490
38°	266	238	223

† Production for Dice and Half Dice cubes.

Specifications

BTU Per Hour:
2,400 *(average)* 19,500 *(peak)*

Compressor:
Nominal rating: 1.5 HP

Operating Limits:
- *Ambient Temperature Range:* 35° to 110°F (1.6° to 43.4°C)
- *Water Temperature Range:* 33° to 90°F (0.6° to 32.2°C)
- *Water Pressure Ice Maker Water In:* Min. 20 psi (137.9 kPA) Max. 80 psi (551.1 kPA)

Refrigerant: R-404A

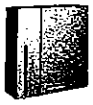
ISO 9001 Quality System Certified

2 Cube Sizes Available

Half Dice
⅜" x 1⅛" x ⅞"
(.95 x 2.86 x 2.22 cm)

Dice
⅞" x ⅞" x ⅞"
(2.22 x 2.22 x 2.22 cm)

AuCS® Accessory



AuCS® Automatic Cleaning System

Note: IB models are designed for use with an Ice/Beverage dispenser. Adapter required. Ordered separately. For attachment to ice storage bin, contact factory.

CVD 0675 REMOTE CONDENSING UNIT

Installation Information and Dimensions:

*Maximum Line Length—100' (30.5 m).**

Maximum Vertical Rise—35' (10.7 m) above ice machine.*

Maximum Vertical Drop—15' (4.5 m) below ice machine.

**A rise over 20' (6 m) requires S-Trap Kit K-00172 - ordered separately.*

Condensing Unit Electric

208-230/60/1 standard. 208-230/60/3 and 230/50/1 also available. 50 Hz version of this model meets the international standard, IEC335-1, requirements for "tropical rating," the most severe duty rating an ice machine can obtain, (consult factory). HACR-type circuit breakers can be used in place of fuses.
Note: QuietQube ice machine is 115/60/1 and wired independent of CVD condensing unit.

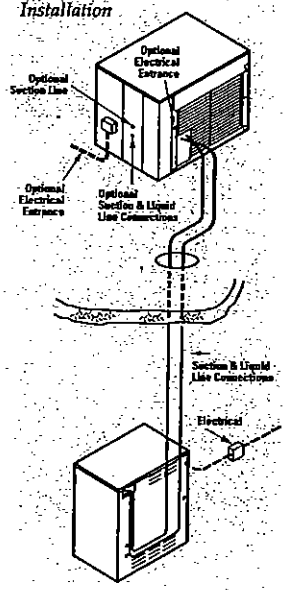
Min. circuit ampacity: 9.6 *1ph*, 7.3 *3ph*

Max. fuse size: 15 amps *1ph*, 15 amps *3ph*

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

Operating Limits:
- *Ambient Temperature Range:* -20° to 130°F (-29° to 54°C)

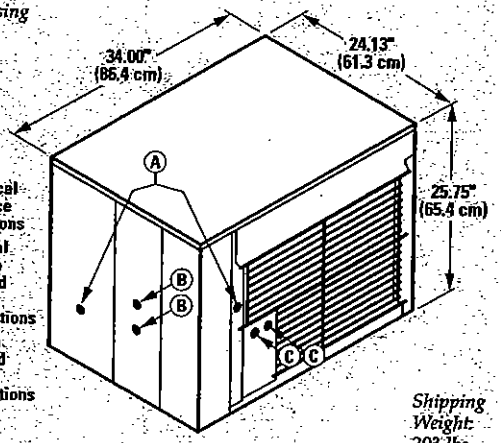
Typical Installation



Standard Interconnecting Tubing

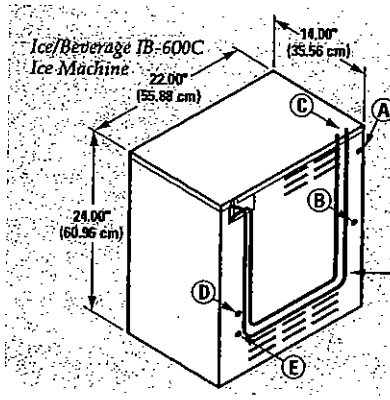
Model	Line Length ft.	Line Length m.	Weight lbs.	Weight kgs.
RC-21	20	6	10	5
RC-31	30	9	15	7
RC-51	50	15	25	12

CVD-0675 Condensing Unit



Shipping Weight: 203 lbs. 92 kgs.

Ice/Beverage IB-600C Ice Machine



Shipping Weight: 137 lbs. 62 kgs.

THE RIGHT CLIMATE FOR LEADERSHIP

Consult your local Manitowoc Representative:

Manitowoc Ice, Inc.
2110 South 26th Street, P.O. Box 1720 • Manitowoc, WI 54221-1720, USA
Ph: 920-682-0161 • Fax: 920-683-7589
www.manitowocice.com
A Manitowoc Company

©2002 Manitowoc 9834A - 6/02
Continuing product improvement may necessitate change of specifications without notice.

Manitowoc

Cini-Little

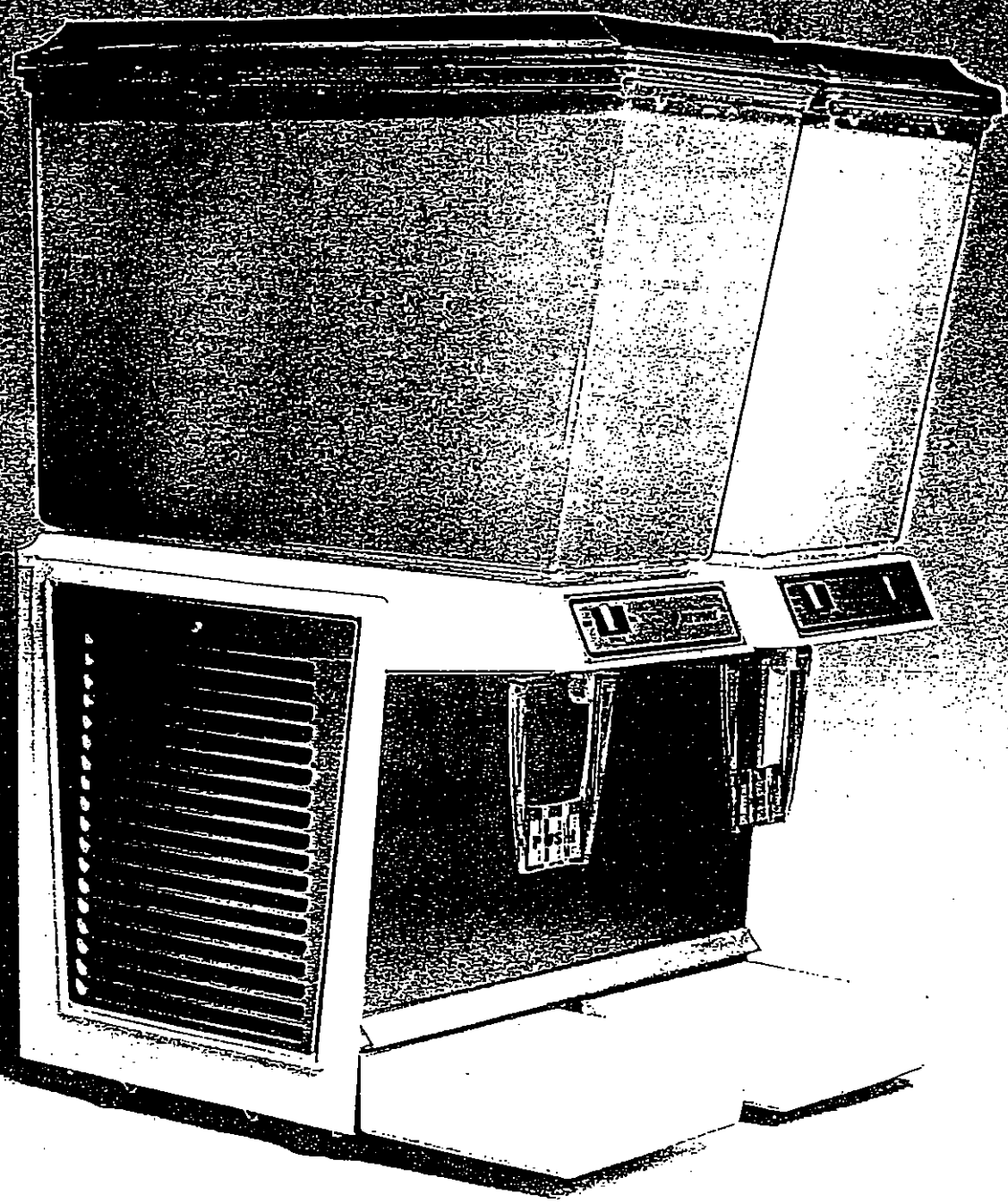
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 085

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

NEW INDIVIDUAL INTERCHANGEABLE BOWL VISUAL DISPLAY DISPENSER for Non-Carbonated and Whipped Beverages.

85



JET SPRAY

Cini-Little

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

Item 085

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

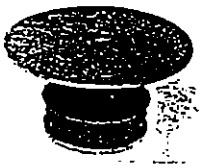
85

JET SPRAY JT 20 AND JWT 200

The two-bowl visual display dispenser for non-carbonated and whipped beverages.

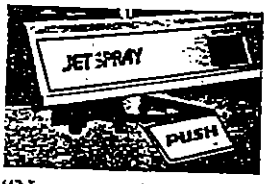
- Visual display dispensing system creates impulse sales.
- Merchandise two different beverages at once.
- Interchangeable three and five gallon bowls (11 and 19 liter) can mix and match to meet variable product demand.
- Your choice of one or two in-bowl whippers are available on the JWT 200 to serve a variety of whipped and non-carbonated beverages.
- Unique pinch tube system dispenses all types of beverages, including those with heavy pulp.
- Constant recirculation of beverage keeps drinks chilled and fresh.
- Sleek, modern design and white cabinetry fit into any foodservice environment.
- No downtime. Any one bowl can be removed and sanitized while the other operates.
- Easy cleaning and maintenance. Each part snaps in and out.
- Supported by a service network of over 180 service centers.

ACCESSORIES



Circulators add flexibility for products not suited for spraying. Replace one or more spray systems with easy-to-insert device.

Locking device prevents unauthorized use of dispenser when unattended.



"Non-cup contact" push handle replaces the standard handle to meet all hygiene and sanitary requirements.

4" Extension legs available where required.

SPECIFICATIONS

MODEL JT20

Model Numbers:	JT20	JT20-W25 (Export)	JT20-W26 (Export)
Electrical — Volts:	115V/60Hz	220/240V 50Hz	115V/50/60 Hz
Watts:	400	400	700
Amps:	3.5	1.8	6.0
Size:	16" wide x 17" deep x 26¾" high (with large bowls) (41 cm wide x 43 cm deep x 68 cm high) 16" wide x 17" deep x 23¾" high (with small bowls) (41 cm wide x 43 cm deep x 60 cm high)		
Beverage Bowl & Cover:	Transparent, virtually unbreakable LEXAN® resin. Bowls available in 3-gallon (11.4 liter) or 5-gallon (19.0 liter) with U.S. gallon and liter markings.		
Cabinet:	Stainless Steel and White LEXAN® resin		
Capacity:			
Large Bowls:	Approx. 10 U.S. gallons (38.0 liters) maximum		
Small Bowls:	Approx. 6 U.S. gallons (22.8 liters) maximum		
Refrigeration:	Jet Spray ¼ h.p. hermetically sealed system		
Refrigerant:	Freon 12 — Non-toxic, odorless		
Fan Motor:	No oiling required		
Spray Drive Motor:	No oiling required		
Power Drive Magnet:	Permanent INDOX magnet		
Packaging:	Packed in 3 cartons, 1 for base and 2 for bowls		
Carton Volume:			
Base Unit:	5.6 cu. ft. (0.14 cu.m.)		
Bowls: Large — each:	1.7 cu. ft. (0.05 cu.m.)		
Bowls: Small — each:	1.4 cu. ft. (0.04 cu.m.)		
Net Weight:			
Base Unit:	52 lbs. (23.6 kgs.)		
Bowls: Large — each:	7 lbs. (3.2 kgs.)		
Bowls: Small — each:	5 lbs. (2.3 kgs.)		
Shipping Weight:			
Base Unit:	62 lbs. (28.2 kgs.)		
Bowls: Large — each:	10 lbs. (4.7 kgs.)		
Bowls: Small — each:	7 lbs. (3.2 kgs.)		

MODEL JWT202*

Model Numbers:	JWT202	JWT202-W25 (Export)
Electrical — Volts:	115V/60Hz	220/240V 50Hz
Watts:	900**	900**
Amps:	9	4.5
Size:	16" wide x 17" deep x 26¾" high (with large bowls) (41 cm wide x 43 cm deep x 68 cm high) 16" wide x 17" deep x 23¾" high (with small bowls) (41 cm wide x 43 cm deep x 60 cm high)	
Beverage Bowl & Cover:	Transparent, virtually unbreakable LEXAN® resin. Bowls available in 3-gallon (11.4 liter) or 5-gallon (19.0 liter) with U.S. gallon and liter markings.	
Cabinet:	Stainless Steel and White LEXAN® resin	
Capacity:		
Large Bowls:	Approx. 10 U.S. gallons (38.0 liters) maximum	
Small Bowls:	Approx. 6 U.S. gallons (22.8 liters) maximum	
Refrigeration:	Jet Spray ¼ h.p. hermetically sealed system	
Refrigerant:	Freon 12 — Non-toxic, odorless	
Fan Motor:	No oiling required	
Spray Drive Motor:	No oiling required	
Power Drive Magnet:	Permanent INDOX magnet	
Packaging:	Packed in 3 cartons, 1 for base and 2 for bowls	
Carton Volume:		
Base Unit:	5.6 cu. ft. (0.14 cu.m.)	
Bowls: Large — each:	1.7 cu. ft. (0.05 cu.m.)	
Bowls: Small — each:	1.4 cu. ft. (0.04 cu.m.)	
Net Weight:		
Base Unit:	58.0 lbs. (26.4 kgs.)	
Bowls: Large — each:	7 lbs. (3.2 kgs.)	
Bowls: Small — each:	5 lbs. (2.3 kgs.)	
Shipping Weight:		
Base Unit:	68 lbs. (30.9 kgs.)	
Bowls: Large — each:	10 lbs. (4.7 kgs.)	
Bowls: Small — each:	7 lbs. (3.2 kgs.)	

*Also available as one-whipper unit (Models JWT201, JWT201-W15/W25)
**Maximum power consumption during "ON" cycle with both whipper motors and refrigeration system operating.

NSF UL CSA

U.L. applies to U.S.A. models only. Jet Spray reserves the right to make changes in design and or engineering without notice. This dispenser is covered by one or more U.S. Patents and applications.

JET SPRAY

825 University Ave., Norwood, MA 02062 U.S.A.
(USA) 800-JET CORP (Intl & MA) 617-769-7500
FAX: 617-769-2368 Telex: 924498

JET SPRAY Canada 416-239-3076 FAX: 416-239-3752
JET SPRAY London 0483-34644 FAX: 0483-300087

Cini•Little

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

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:

Cini-Little

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

Item 087

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

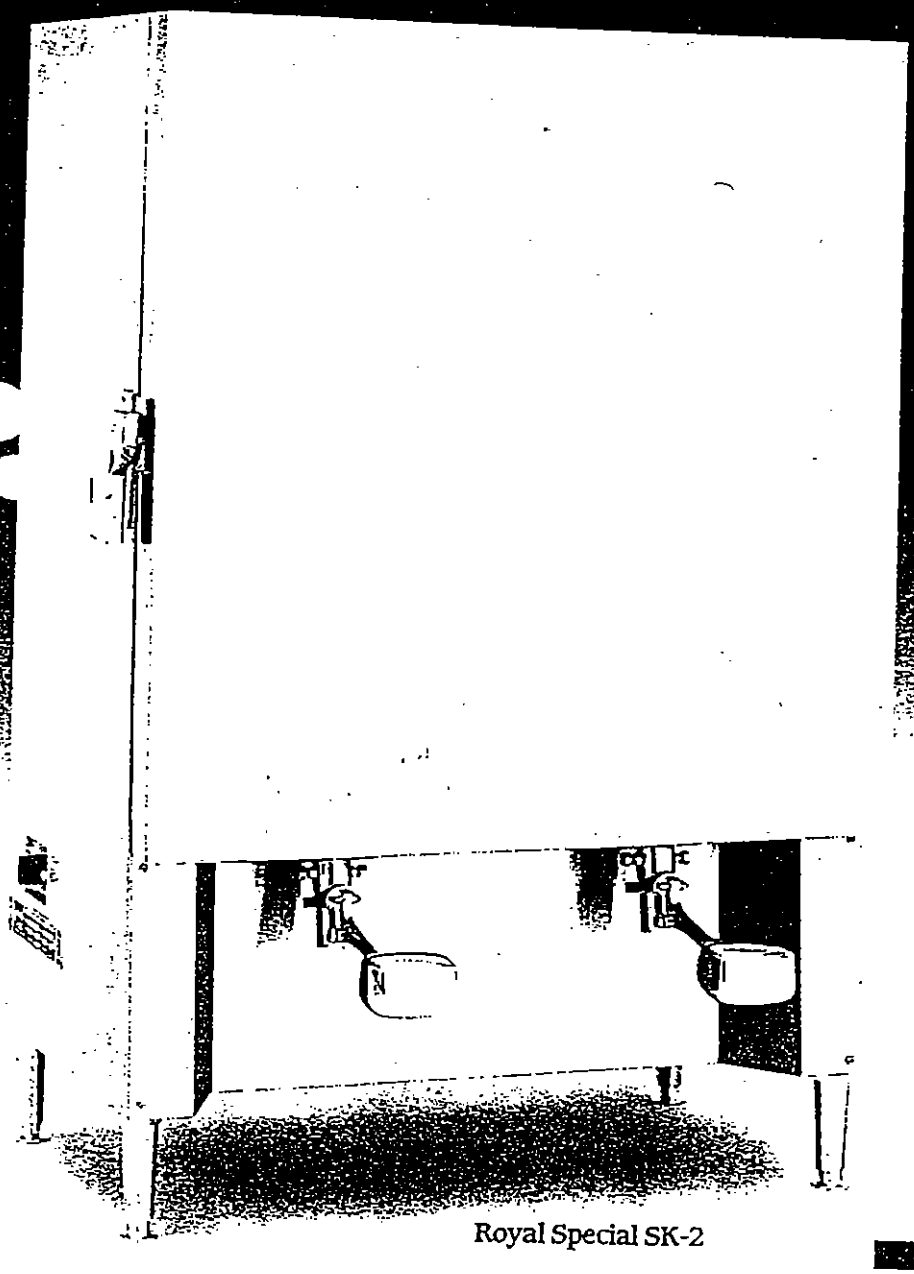
87

Silver King Refrigerated Milk Dispensers

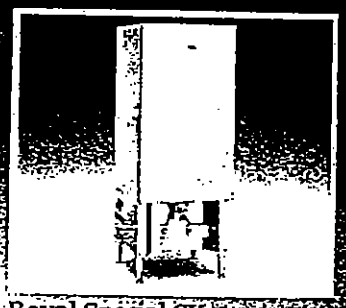
Royal Special Series

Royal Special Models: Built for the long run.

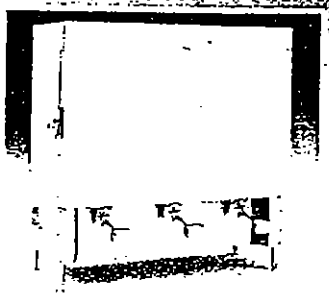
- Engineered for long-lasting, dependable performance day in and day out.
- Featuring Silver King quality and quiet operation.
- Temperature indicator in door.
- Choose from three different storage capacity models, three interchangeable valve types, and a variety of optional accessories.



Royal Special SK-2



Royal Special SK-1



Royal Special SK-3

SILVER KING

Cini-Little

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

Item 087

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

87

Silver King Royal Special Models SK-1, SK-2 and SK-3 Specifications

Exterior
Gleaming, high lustre stainless steel. Galvanized rear. Aluminum back cover.

Interior
Stainless steel interior, 18-gauge bottom. 12-gauge steel angle frame welded into cabinet interior. 12-gauge steel welded base assembly. Anti-fungus treated hardwood supports.

Insulation
Semi-rigid fiberglass and rigid polyfoam.

Doors
Stainless steel interior and exterior. Temperature indicator in door.

Hardware
Chrome plated or stainless steel. Wide surface, lift-off door hinges.

Gasket and Breaker Strips
Thermal-plastic PVC, non-migrating, sealed in place.

Legs
Adjustable 4-inch drip proof, pedestal-type, NSF listed.

Refrigeration
Copper tube cold wall evaporator. Hermetically sealed system. Adjustable temperature control.

Electrical
Available for 115 volt 60 cycle, or 220 volt 50 cycle, single phase operation. Furnished with 8-foot, 3-wire service cord and polarized plug.

Valves
Three types, all interchangeable. Standard lift valve operates on weight lift principle with a 45° to 90° mounting option; two other optional choices are a spring operated push type or a one-piece lift type. All assemblies are removable for easy cleaning and offer positive operation.

Containers
Accommodate 3 or 5-gallon dispenser cans or 3, 5 or 6-gallon, single-service bag and box containers.

Finishes
All models are available with Presidential Walnut Vinyl Woodgrain exterior at modest additional cost.

Approvals
Underwriters Laboratories, Canadian Standards Association.

Warranty
One-year warranty on cabinet and refrigeration system against defective materials or faulty workmanship. Five-year warranty on compressor. Full warranty information available on request.

Accessories
See separate accessories sheet for complete information on the following:

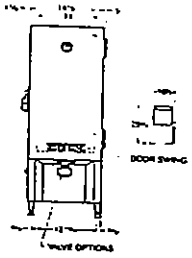
- Turntable Swivels
- Drip Trays
- Drips Basins
- Malt Mixers
- Wall Mount Kit

Specifications subject to change without notice.

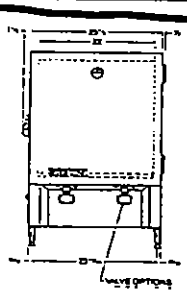
Model	OUTSIDE DIMENSIONS			STORAGE CAPACITY		Compressor	Amps	Approx. Shipping Weight
	Length	Depth	Height	Containers	Malt Mixers*			
SK-1	14⅛"	17⅛"	Adjustable	One	One or two	⅛ hp	1.7	98 lbs.
SK-2	25⅛"	17⅛"	All Models	Two	One, two or three	⅛ hp	1.7	132 lbs.
SK-3	36⅛"	17⅛"	39¼" to 40¼"	Three	One, two or three	⅓ hp	2.5	164 lbs.

*Optional accessories at additional cost.

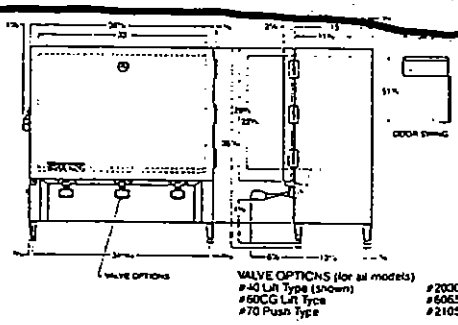
SK-1



SK-2



SK-3



Division of Stevens Lee Company

1600 Xenium Lane North, Minneapolis, MN 55441-3787
Phone: (612) 553-1881

SILVER KING

Form #2186
©Stevens Lee Company, 1986 6/91
Printed in U.S.A.

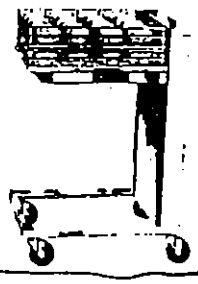
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

PROJECT	QUANTITY	ITEM NO 88

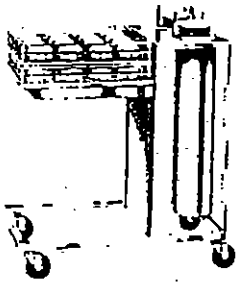
CUP OR GLASS, CUP AND SAUCER TRAY, TRAY AND SILVERWARE

DISPENSERS (NON ADJUSTABLE)

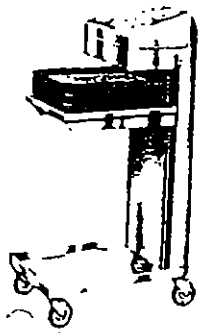
SERIES 40



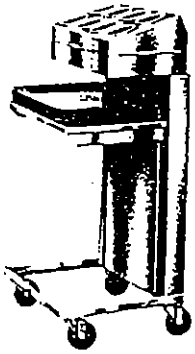
☐ MODEL 42 CUP OR GLASS DISPENSER
☐ MODEL 45 TRAY DISPENSER



☐ MODEL 43 CUP AND SAUCER DISPENSER



☐ MODEL 47 TRAY AND SILVERWARE DISPENSER



☐ MODEL 48 TRAY AND SILVERWARE DISPENSER

These are light weight, compact, economical units with storage for empty racks in the base.

SPECIFICATIONS

Models 42, 43, 45, 47 and 48 non-adjustable mobile dispensers.

FRAME AND BODY: The frame is constructed of all-welded heavy gauge steel finished with gray baked enamel over rust resisting undercoat and mounted on a 12 ga. stainless steel "L" section base. The body is fully enclosed in 20 ga. stainless steel and provided with a removable access panel.

DISPENSING MECHANISM: The tray and rack carrier is constructed of 16 ga. stainless steel and is connected to a self-leveling suspension system consisting of press-formed channel tracks, stainless steel cable, and pre-calibrated springs.

CASTERS: The units are mounted on four 4" diameter double ball bearing, swivel casters with non-marking rubber tires.

MODEL 42: Mobile cup or glass rack dispenser.

MODEL 43: Mobile cup rack dispenser, with the frame and top extended to accept two tubular saucer dispensers, Model AT (see specifications Page A-1) which are provided as a part of this unit.

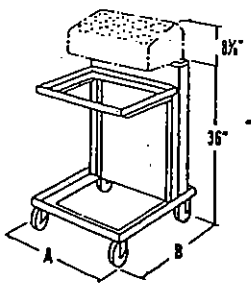
MODEL 45: Mobile tray dispenser.

MODEL 47: Mobile tray dispenser, fitted with a top mounted stainless steel silverware dispenser with openings for six round silverware cylinders. (Silverware cylinders not included.)

MODEL 48: Mobile tray dispenser, fitted with a top mounted stainless steel silverware dispenser with openings for eight round silverware cylinders. (Silverware cylinders not included.)

OPTIONAL ITEMS

- ☐ Removable stainless steel base panel and 1" O.D. stainless steel push handle.
- ☐ One piece, wrap-around, non-marking vinyl bumper. (Add 2" to length and width.)
- ☐ Nylon silverware cylinders.
- ☐ Stainless steel silverware cylinders.
- ☐ Stainless steel silverware identity plates at each opening.



RACK SIZE	MODEL 42 A	MODEL 42 B	MODEL 43 A	MODEL 43 B
☐ 10 x 20	11	27	—	—
☐ 20 x 10	—	—	21	22
☐ 14 x 20	15	27	21	26
→ ☐ 20 x 20	21	27	21	32
HEIGHT	36"		40¾"	
CAPACITY	to 192 glasses or 175 cups		to 175 cups 100 to 144 saucers	

TRAY SIZE	MODEL 45 A	MODEL 45 B	MODEL 47 A	MODEL 47 B	MODEL 48 A	MODEL 48 B
☐ 10 x 14	11	22	15	18	20	18
☐ 12¼ x 16½	13	23½	15	23½	20	19¼
☐ 14 x 18	15	25	15	25	—	—
☐ 18 x 14	—	—	—	—	20	21
☐ 15¼ x 20½	16	27½	16	27½	21	22¼
☐ 20½ x 15¼	—	—	21	22¼	—	—
☐ 16 x 22	17	29	17	29	20	29
☐ 22 x 16	—	—	23	23	23	23
HEIGHT	36"		44½"		44½"	
CAPACITY	100 to 150 trays		100 to 150 trays, 35-40 pieces of silverware in each cylinder			

Add 2" to length and width for wrap-around bumper. Approximate shipping weight—125.

Cini-Little

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

Item 089

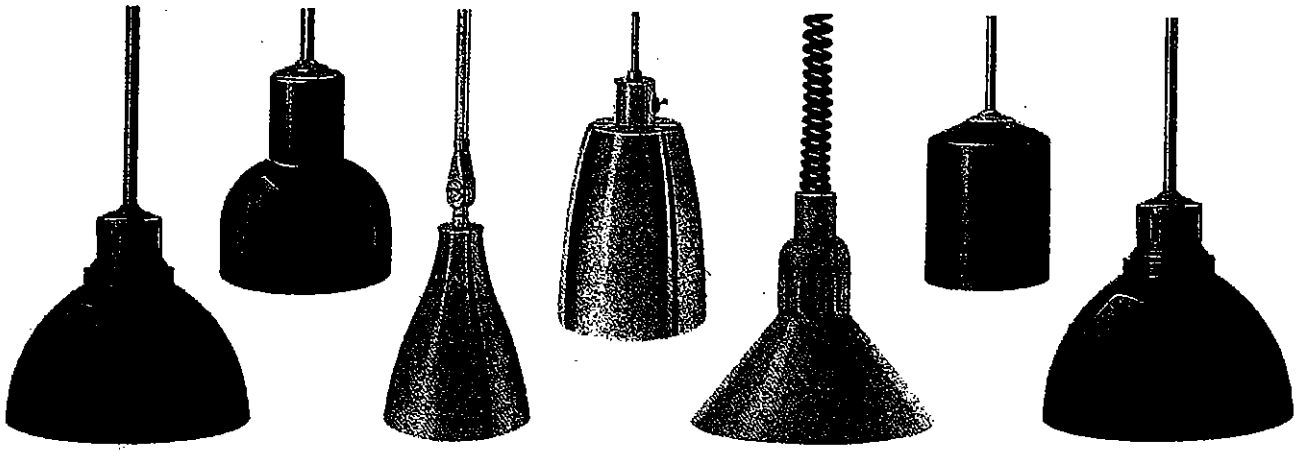
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

Item Number: _____

MERCO™

Contempo® Warmer Lamps

400, 500, 600, 700, 725, 760, 775



Models Shown (left to right):
750, 700, 500, 600, 775, 400, 725

Add a stylish touch to any foodservice operation – available in a rainbow of high-gloss colors to match any decor.

Electrical Requirements

All models, available in 120 or 240 volts, single phase AC only. 120 volt; 250 watt, white infrared bulbs are standard. 120 volt, 250 watt, red; and 240 volt, 250 watt, red infrared bulbs are available at extra cost (240 volt bulbs are not UL, NSF or CSA listed.)

Standard Features

Merco Contempo Warmer Lamps offer graceful, dramatic styling to match any decor. They are made to exacting tolerances from heavy-duty, solid, mandrel-spun aluminum for durability. They are available in a rainbow array of high-gloss colors including polished nickel and polished brass (traditional anodized satin-clear and satin-brass also available.) The long-life finishes are designed for easy cleaning and are unaffected by heat and grease vapors. All electrical components are heavy-duty – On/Off Switches are standard on all models (except Type "A" and "F" with Trac-Heat®). Every shade style is available in all mounting styles with either standard "Direct" or Merco's unique "Trac-Heat" track mounting system (for the ultimate in flexible lamp placement and installation ease.)

MERCO SAVORY™
A WELBILT Company
1111 North Hadley Road
P.O. Box 1229
Fort Wayne, IN 46801-1229
Phone: (219) 459-8200 / Fax: 1-800-285-9511
Toll Free 800 547-2513

NSF UL CSA

Printed in USA.
Designs and specifications are subject to change without notice
© 1993 Merco Products, Inc., All Rights Reserved

Cini-Little

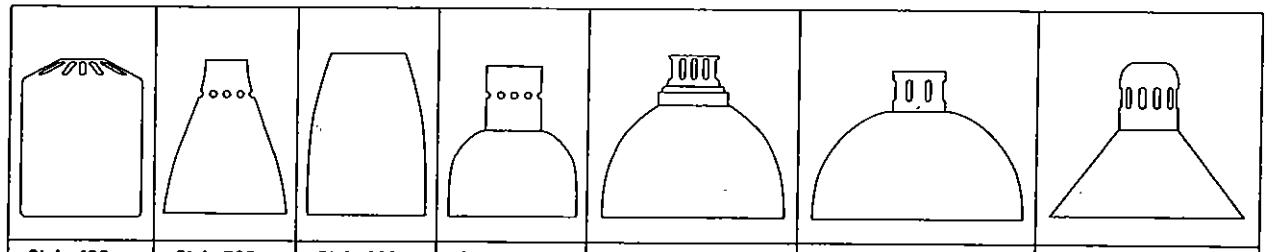
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 089

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

Contempo® Warmer Lamps

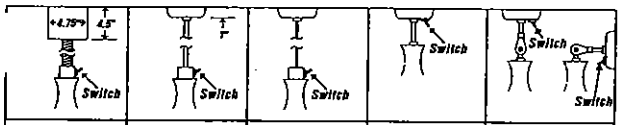
Shade Style



Style 400-	Style 500-	Style 600-	Style 700-	Style 725-	Style 750-	Style 775-
6" x 7.5" Dia. x Height	6" x 7.5" Dia. x Height	6.2" x 8" Dia. x Height	6.4" x 7.3" Dia. x Height	9.5" x 8" Dia. x Height	11" x 7.3" Dia. x Height	10.3" x 7.6" Dia. x Height

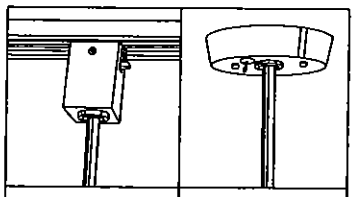
Shade Color Note: All shade styles available in Black, White, Red, Polished Brass and Polished Nickel. Style 400 and 500 shades also available in Satin-Clear and Satin-Brass, Custom colors & Accents available (consult factory).

Mounting Type



Type R	Type S	Type C	Type F	Type A
Retractable Cord Mount Adjusts up and down to vary heat 30"-68.5" length	**Stem Mount** Up to 71" stem length	**Cord Mount** Available in any length	**Fixed Mount** Up to 71" stem length	**Adjustable Wall or Overhead Mount** Adjusts to desired position Max.17" length

Connection



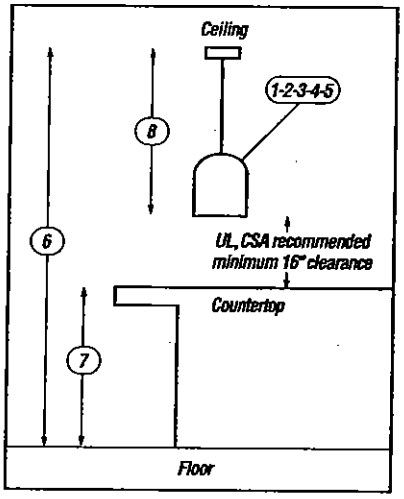
(T) Trac-Heat®	Std. Direct

400, 500, 600, 700, 725, 750, 775

Merco Contemporary Warmer Lamps are made to your exact specifications. Precise dimensions must accompany your order to insure easy installation. Please refer to the illustration below and use the check-list below to specify your order. Shipping weight will range from 5 to 12 lbs. (2.3 to 5.5kg). Note: Please pay particular attention to the 16" minimum clearance between lamp bottom and counter top surface.

Specify the following information with your order:

1 – Shade style number (400, 725, etc.)
2 – Mounting type code (R, S. etc.)
3 – Electrical connection (add "T" suffix for Trac-Heat)
4 – Shade color (see shade color note above at top of page)
5 – Bulb color and voltage (red or white, 120V or 240V)
6 – Ceiling height from floor (where unit will be mounted)
7 – Counter or shelf height from floor (directly beneath lamp)
8 – Unit length (from ceiling to bottom of warmer lamp shade)



For example

You Want:
Shade Style "725" (see #1)
Mounting Type "C" (see #2)
Connection "T" (see #3)

You Order:
Model 725-C(T), and give us your specifications (see #4-#8)

MERCO SAVORY™
A WELBILT Company
. . 1 North Hadley Road
P.O. Box 1229
Fort Wayne, IN 46801-1229
Phone: (219) 459-8200 / Fax: 1-800-285-9511
Toll Free 800 547-2513

Cini-Little

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

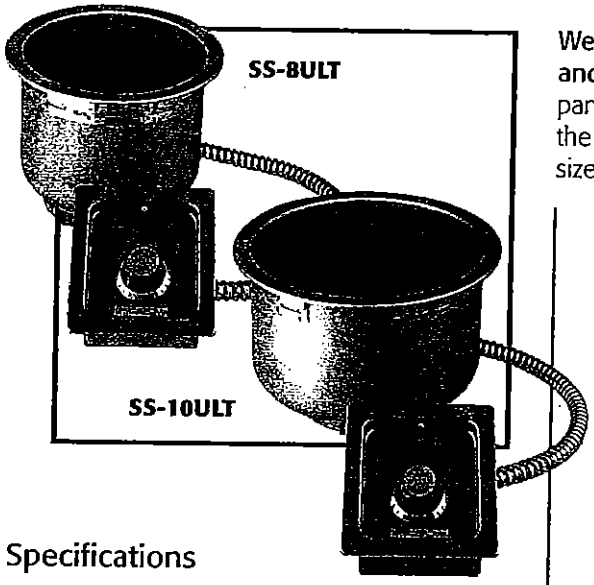
Item 090

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

WELLS MANUFACTURING

ITEM NO. _____

SS-4ULT, SS-8ULT AND SS-10ULT
BUILT-IN ROUND FOOD WARMERS



Wells Built-In Round Food Warmers SS-4ULT, SS-8ULT and SS-10ULT have a deep drawn, stainless steel warming pan making these warmers some of the most durable in the industry. These practical warmers come in a variety of sizes to fit your needs.

Features

- **The tubular element,** located under the warming pan, allows for quick and efficient heating.
- **The positive-off thermostat (T)** controls the element allowing for adjustable temperatures. A red light indicates that the heating element is energized.
- **Wellslok** allows for quick and easy installation in a variety of countertop materials.
- **Optional 1/2" drain (D),** located in the center of the unit, is available for all models.
- **Controls** are recessed in a one-piece, drawn, front-mounted panel.
- Designed for **wet or dry operation.**
- **Does not require additional agency evaluations after installation.**
- **The SS-4ULT, SS-8ULT and SS-10ULT Warmers** are Underwriters Laboratories, Inc. LISTED and meet the National Sanitation Foundation and Canadian standards.
- **A one-year warranty** against defects covers parts and labor.

Specifications

Overall Dimensions:	Inches	MM
Diameter		
SS-4 series	8 1/4	210
SS-8 series	10 1/16	256
SS-10 series	12	305
Height		
SS-4 series	9 1/4	235
SS-8 series	8 3/8	213
SS-10 series	8 3/8	213
Temperature Settings:	OFF/LO to HI	
Weights:	Lbs.	KG
SS-4 series		
Installed	4	2
Shipping	5	2
SS-8 series		
Installed	5	2
Shipping	6	2
SS-10 series		
Installed	6	3
Shipping	7	3

Export

The following models are available for export and meet the standards for CE:

- SS-4EUT/SS-4EUTD, 220-240V, 1Ø, 825 watts
- SS-8EUT/SS-8EUTD, 220-240V, 1Ø, 825 watts
- SS-10EUT/SS-10EUTD, 220-240V, 1Ø, 825 watts

Accessories / Options

Wellslok Extension Kit, designed for countertops up to 1" thick, refer to installation instructions, 22592

Drain Valve Extension Kit, extension from drain to counter front with remote handle, for use with "D" models only, 20385

Adapter Top, to convert SS-8ULT to hold one 4-quart inset, 20177

Adapter Top, to convert SS-10ULT to hold one 4-quart inset, 20822

Adapter Top, to convert SS-10ULT to hold one 7-quart inset, 20175

Inset, 4-quart capacity with lid, 20774

Inset, 7-quart capacity with lid, 20587

Inset, 11-quart capacity with hinged lid, 21057

Optional Drain (D) is available

SS-4ULT, SS-8ULT AND SS-10ULT BUILT-IN ROUND FOOD WARMERS

R A I S I N G T H E S T A N D A R D

WELLS

Cini-Little

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

Item 096

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

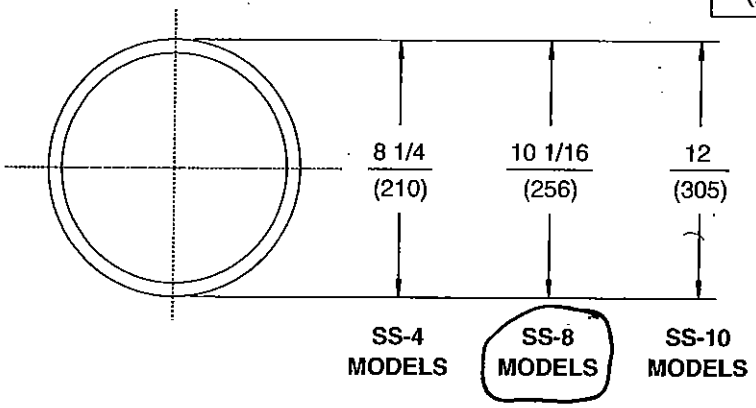
WELLS MANUFACTURING

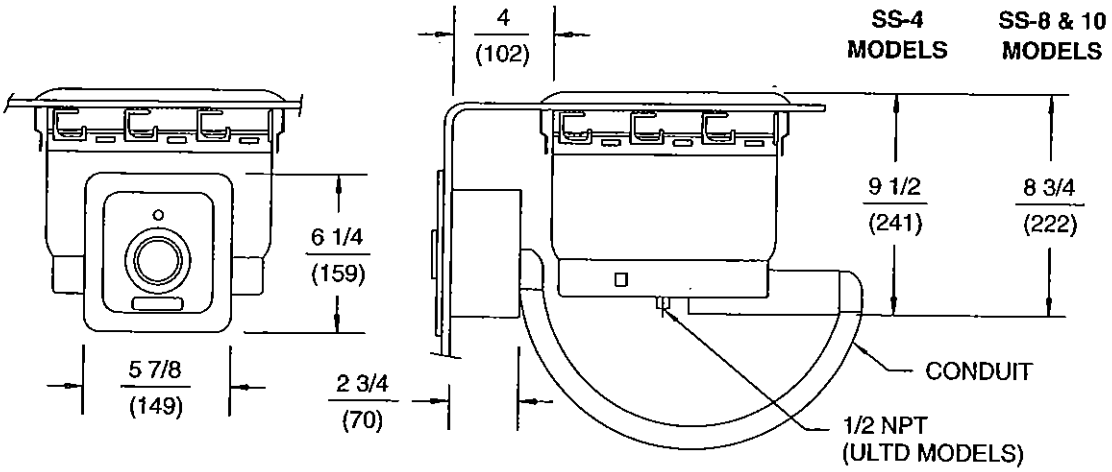
LISTED E6070 | STD.4 | LISTED E6070 | EXPORT MODELS ONLY

MODELS
SS-4ULT/D, SS-4EUT/D, SS-8ULT/D SS-8EUT/D, SS-10ULT/D, SS-10EUT/D BUILT-IN ROUND FOOD WARMERS

DIMENSIONS: INCH (MM)

MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST COMBUSTIBLE OBJECT.			
BACK	SIDE	BOTTOM	TOP
1 (25)	1 (25)	8 (203)	4 (102)





SS-4ULT, SS-8ULT, SS-10ULT SERIES ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS	PHASE	POWER SUPPLY CORD
SS-4,8,10ULT	120	825	6.9	SINGLE	NONE
SS-4,8,10ULT	220-240	825	3.4	SINGLE	NONE
SS-4,8,10ULT	240	825	3.4	SINGLE	NONE
SS-4,8,10ULT	220-240	825	3.4	SINGLE	NONE

All models with a 'D' suffix have the same electrical specs as the standard models.

Denotes export (EU) products

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

WELLS MANUFACTURING COMPANY
2 ERIK CIRCLE, PO BOX 280, VERDI, NV 89439 U.S.A. • USA PHONE: (775) 345-0444 • FAX: (775) 345-0569
FOR ORDERS ONLY: (888) 356-5362 • FAX: (800) 356-5142 • www.wellsbloomfield.com

A SPECIALTY EQUIPMENT COMPANY • 2000 WELLS MANUFACTURING • PRINTED IN THE U.S.A. • 10/00 • REV(I) • PART NO. 46221

WELLS

Cini-Little

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

Item 091

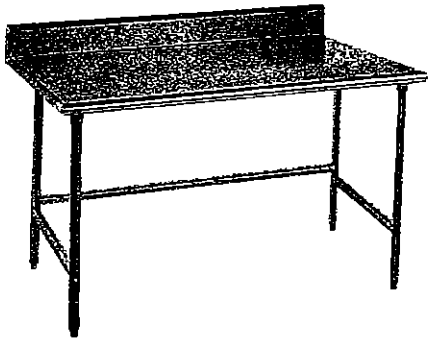
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

ADVANCE TABCO

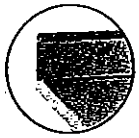
STAINLESS STEEL

WORK TABLES

STANDARD Series - 5" Backsplash - Open Base Style



New Square Edge Design



1-5/8" LEG STRETCHERS
Ensure Stability

NSF

Item #: _____

Model #: _____

Project #: _____

Stainless Steel Legs & Open Base					
24" Wide	Qty.	30" Wide	Qty.	36" Wide	Qty.
TKMS-240		TKMS-300			
TKMS-242		TKMS-302			
TKMS-243		TKMS-303		TKMS-363	
TKMS-244		TKMS-304		TKMS-364	
TKMS-245		TKMS-305		TKMS-365	
TKMS-246		TKMS-306		TKMS-366	
TKMS-247		TKMS-307		TKMS-367	
TKMS-248		TKMS-308		TKMS-368	
TKMS-249		TKMS-309		TKMS-369	
TKMS-2410		TKMS-3010		TKMS-3610	
TKMS-2411		TKMS-3011		TKMS-3611	
TKMS-2412		TKMS-3012		TKMS-3612	

Galvanized Legs & Open Base					
24" Wide	Qty.	30" Wide	Qty.	36" Wide	Qty.
TKMG-240		TKMG-300			
TKMG-242		TKMG-302			
TKMG-243		TKMG-303		TKMG-363	
TKMG-244		TKMG-304		TKMG-364	
TKMG-245		TKMG-305		TKMG-365	
TKMG-246		TKMG-306		TKMG-366	
TKMG-247		TKMG-307		TKMG-367	
TKMG-248		TKMG-308		TKMG-368	
TKMG-249		TKMG-309		TKMG-369	
TKMG-2410		TKMG-3010		TKMG-3610	
TKMG-2411		TKMG-3011		TKMG-3611	
TKMG-2412		TKMG-3012		TKMG-3612	

FEATURES:

Top is furnished with 1 5/8" sanitary rolled rim edge front, with a 1 5/8" square bend on sides, and a 5" splash with a 1" turn on the rear side.

VO hat channels stud welded to reinforce and maintain a level working surface. 30" and 36" wide tables supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Front to Back Stretchers bolted to legs and requires assembly. Left to Right Stretcher is welded to legs.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

Top is sound deadened.

Stud welded hat section reinforces and maintains a level working surface.

Gussets welded to support hat sections.

MATERIAL:

TKMS-SERIES: Stainless Steel Legs - Open Base

TOP: 16 gauge stainless steel type "304" series.
STRETCHERS: 1 5/8" dia. tubular stainless steel.
LEGS: 1 5/8" diameter tubular stainless steel.
Stainless steel gussets.
1" adjustable bullet feet.

TKMG-SERIES: Galvanized Legs - Open Base

TOP: 16 gauge stainless steel type "304" series.
STRETCHERS: 1 5/8" dia. tubular galvanized steel.
LEGS: 1 5/8" diameter tubular galvanized steel.
Galvanized steel gussets.
1" adjustable bullet feet.

OPTIONAL ACCESSORIES	Model #	Qty
Drawer		
Lock		
Sink		
Casters		
Shelving		
Duplex Recept.		
16 Ga. S/S 304 Legs		

ADVANCE TABCO

NEW YORK (800) 645-3166 Fax: (516) 242-6900
GEORGIA (800) 832-1218 Fax: (770) 775-5625
TEXAS (800) 527-0353 Fax: (972) 932-4795
NEVADA (800) 446-8684 Fax: (775) 972-1578

200 Heartland Boulevard, Edgewood, NY 11717-8380
e-mail: advancetabco@advancetabco.com www.advancetabco.com

Cini-Little

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

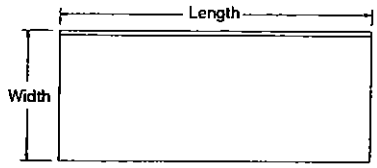
Item 091

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

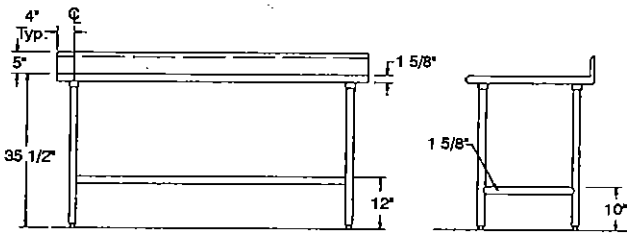
DETAILS and SPECIFICATIONS

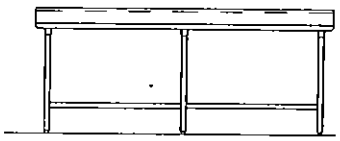
ALL DIMENSIONS ARE TYPICAL TOL ± .500"

All Units Shipped Unassembled (KD) for Reduced Shipping Costs.



TKMS & TKMG Series
Open Base Style
5" Backsplash





Units 8ft. and larger are furnished with six (6) legs

TKMS-Series: Stainless Steel Legs & Stretchers

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	TKMS-240	49 lbs.	TKMS-300	55 lbs.		
24"	TKMS-242	43 lbs.	TKMS-302	48 lbs.		
36"	TKMS-243	55 lbs.	TKMS-303	62 lbs.	TKMS-363	80 lbs.
48"	TKMS-244	67 lbs.	TKMS-304	75 lbs.	TKMS-364	85 lbs.
60"	TKMS-245	77 lbs.	TKMS-305	89 lbs.	TKMS-365	99 lbs.
72"	TKMS-246	89 lbs.	TKMS-306	97 lbs.	TKMS-366	112 lbs.
84"	TKMS-247	107 lbs.	TKMS-307	118 lbs.	TKMS-367	131 lbs.
96"	TKMS-248	119 lbs.	TKMS-308	131 lbs.	TKMS-368	145 lbs.
108"	TKMS-249	135 lbs.	TKMS-309	150 lbs.	TKMS-369	165 lbs.
120"	TKMS-2410	234 lbs.	TKMS-3010	249 lbs.	TKMS-3610	268 lbs.
132"	TKMS-2411	258 lbs.	TKMS-3011	276 lbs.	TKMS-3611	298 lbs.
144"	TKMS-2412	273 lbs.	TKMS-3012	291 lbs.	TKMS-3612	313 lbs.

TKMG-Series: Galvanized Steel Legs & Stretchers

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	TKMG-240	49 lbs.	TKMG-300	55 lbs.		
24"	TKMG-242	43 lbs.	TKMG-302	48 lbs.		
36"	TKMG-243	55 lbs.	TKMG-303	62 lbs.	TKMG-363	80 lbs.
48"	TKMG-244	67 lbs.	TKMG-304	75 lbs.	TKMG-364	85 lbs.
60"	TKMG-245	77 lbs.	TKMG-305	89 lbs.	TKMG-365	99 lbs.
72"	TKMG-246	89 lbs.	TKMG-306	97 lbs.	TKMG-366	112 lbs.
84"	TKMG-247	107 lbs.	TKMG-307	118 lbs.	TKMG-367	131 lbs.
96"	TKMG-248	119 lbs.	TKMG-308	131 lbs.	TKMG-368	145 lbs.
108"	TKMG-249	135 lbs.	TKMG-309	150 lbs.	TKMG-369	165 lbs.
120"	TKMG-2410	234 lbs.	TKMG-3010	249 lbs.	TKMG-3610	268 lbs.
132"	TKMG-2411	258 lbs.	TKMG-3011	276 lbs.	TKMG-3611	298 lbs.
144"	TKMG-2412	273 lbs.	TKMG-3012	291 lbs.	TKMG-3612	313 lbs.

ADVANCE TABCO
200 Heartland Boulevard, Edgewood, NY 11717-8380

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.
© ADVANCE TABCO, JANUARY 1999

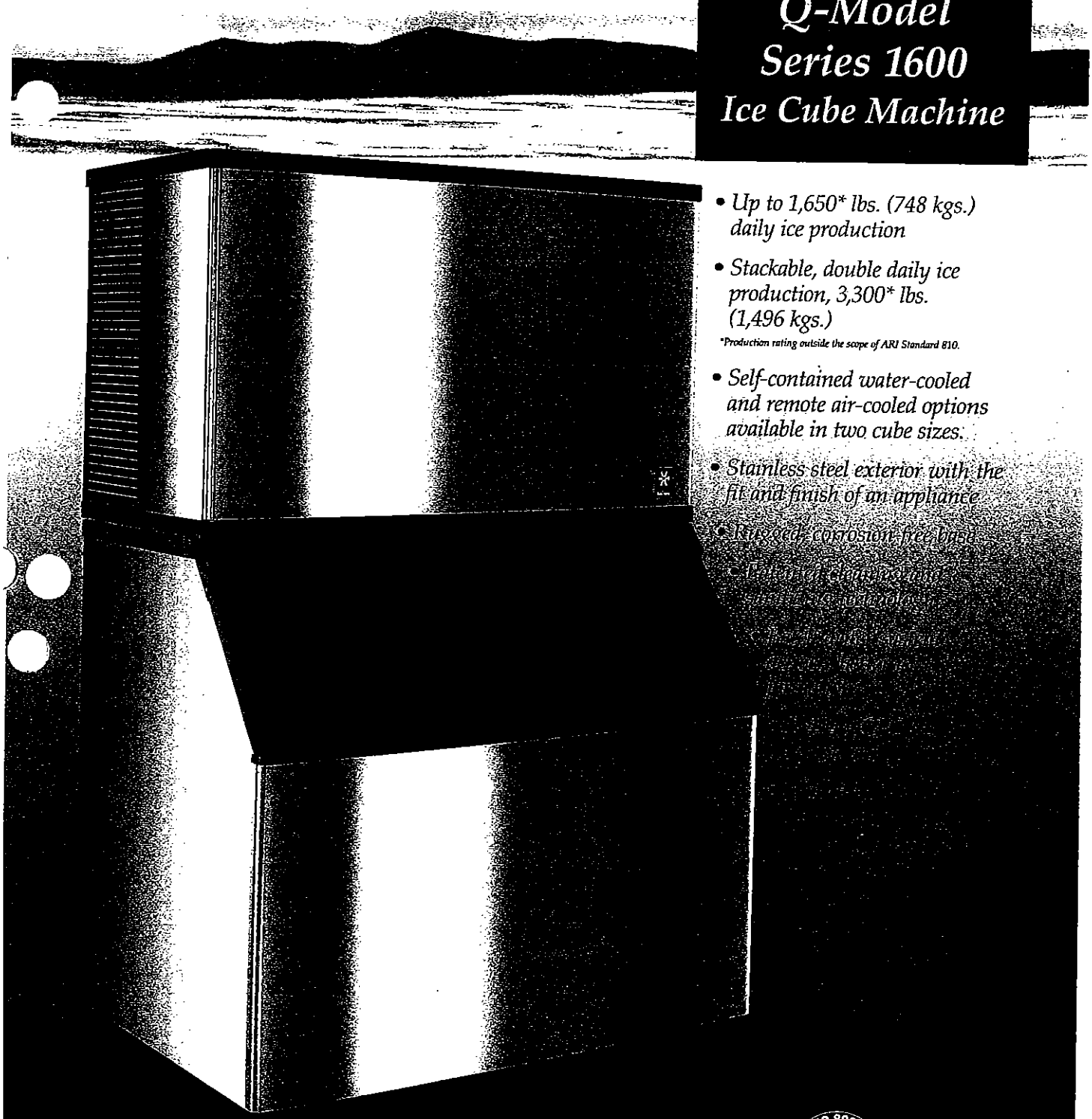
Cini•Little

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

Item 092

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

Q-Model Series 1600 Ice Cube Machine



- *Up to 1,650* lbs. (748 kgs.) daily ice production*
- *Stackable, double daily ice production, 3,300* lbs. (1,496 kgs.)*

**Production rating outside the scope of ARI Standard 810.*

- *Self-contained water-cooled and remote air-cooled options available in two cube sizes.*
- *Stainless steel exterior with the fit and finish of an appliance*
- *Rugged, corrosion-free base*
- *Patented cleaning and [illegible]*

ISO 9001 QUALITY SYSTEM CERTIFIED

THE RIGHT CLIMATE FOR LEADERSHIP

Manitowoc®

ICE CUBE & FLAKE MACHINES • ICE STORAGE BINS • ICE DISPENSERS

Cini-Little

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

Item 092

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

Manitowoc Q-Model 1600 Series

A seamless blend of thoughtful design, new technology and rugged construction.

Model	Cube size	Ice production 24 hours lbs.	Ice production 24 hours kgs.	Power kWh/100 lbs.	
QD-1603W	dice	1,490	676	4.3 *1ph*	4.2 *3ph*
QY-1605W	half-dice	1,490	676	4.3 *1ph*	4.2 *3ph*
REMOTE AIR-COOLED WITH JC-1895A CONDENSER					
QD-1692N	dice	1,425	647	4.8 *1ph*	4.7 *3ph*
QY-1694N	half-dice	1,425	647	4.8 *1ph*	4.7 *3ph*
Water usage/100 lbs./45.4 kgs. of ice					
Potable Water: 19 gallons, 72 liters • Water-cooled Condenser: 150 gallons, 568 liters					

Order ice storage bin separately. "W" following model number indicates "Water" condensing unit. Ice storage bin and JC-1895A remote condenser must be ordered separately. Consult remote condenser specification sheet for details. To order 3 phase add "3" sufix to model # (QD-1603W3). Note: Placing Q-1600 ice machine on non-Manitowoc bin or "F" model Manitowoc bin, requires installation of ice deflector K-00139.

Certified in Accordance with ARI Automatic Commercial Ice-Cube Machines (Batch-Type) Certification Program, which is based on ARI Standard 810

24-HOUR PRODUCTION † lbs. kgs.							
WATER-COOLED UNIT				REMOTE AIR-COOLED UNIT			
air temp	*water temp*			*air temp*	*water temp*		
°F	50°	70°	90°	°F	50°	70°	90°
°C	10°	21°	32°	°C	10°	21°	32°
70°	1,650	1,510	1,345	-20° to 70°	1,600	1,478	1,370
21°	749	686	611	-29° to 21°	726	671	622
80°	1,635	1,500	1,330	90°	1,523	1,425	1,340
27°	742	681	604	32°	691	647	608
90°	1,625	1,490	1,315	100°	1,460	1,350	1,290
32°	738	676	597	38°	663	613	586

†Production for Dice and Half Dice cubes.

Ice Machine Electric

208-230/60/1 standard. (208-230/60/3 also available.)

Min. circuit ampacity: Water-cooled — 17.2 *1ph* 11.0 *3ph*,
Remote — 18.2 *1ph* 12.0 *3ph*

Max. fuse size: Water-cooled, Remote — 30 amps *1ph*
20 amps *3ph*

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

Space-Saving Designs

	Q-1600 S-970
Height	79.50" 201.90 cm
Width	48.00" 121.92 cm
Depth	34.00" 86.30 cm
Bin Storage	710 lbs. 322.2 kgs.

Height includes adjustable bin legs 6.00" to 7.00" (15.24 to 17.78 cm) set at 6.00" (15.24 cm). For comparison purposes multiply ARI capacity by 1.3 (30%) to arrive at approximate "Application Rating Capacity."

Specifications

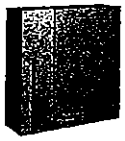
BTU Per Hour:
24,000 *(average)* 35,600 *(peak)*

Compressor:
Nominal rating: 2.5 HP

Cupra-Nickel Condenser:
(Water-cooled models)
Adds protection from corrosive water elements.

Operating Limits:
- *Ambient Temperature Range:*
  Air and water:
  35°-110°F (1.7°-43.3°C)
  Remote: -20°-120°F (-29°-49°C)
- *Water Temperature Range:*
  33°-90°F (0.6°-32.2°C)
- *Water Pressure Ice Maker Water In:*
  Min. 20 psi (137.9 kPA)
  Max. 80 psi (551.1 kPA)
- *Condenser Inlet Water In: (Water cooled only)*
  Min. 20 psi (137.9 kPA)
  Max. 150 psi (1,034.2 kPA)

AuCS® Accessory



AuCS® Automatic Cleaning System

2 Cube Sizes Available

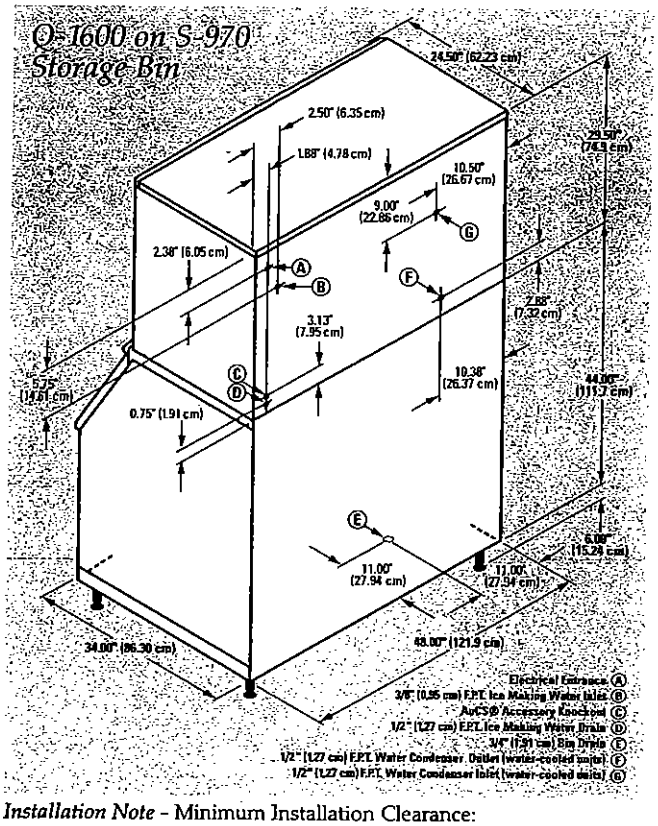
Half Dice
⅛" x 1⅛" x ⅞"
(.95 x 2.86 x 2.22 cm)

Dice
⅞" x ⅞" x ⅞"
(2.22 x 2.22 x 2.22 cm)

Guardian™ Accessory

Slime Inhibitor with Ice Sentry sachet refill.

Q-1600 on S-970 Storage Bin



Installation Note - Minimum Installation Clearance:
Water and remote units — Top/Sides: 8" (20.32 cm), Back: 5" (12.7 cm).

THE RIGHT CLIMATE FOR LEADERSHIP
Consult your local Manitowoc Representative:

Manitowoc Ice, Inc.
2110 South 26th Street, P.O. Box 1720 • Manitowoc, WI 54221-1720, USA
Ph: 920-682-0161 • Fax: 920-683-7589
www.manitowocice.com
A Manitowoc Company

©2002 Manitowoc 9965 • 7/02
Continuing product improvement may necessitate change of specifications without notice.

Manitowoc

Cini-Little

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

Item 093

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

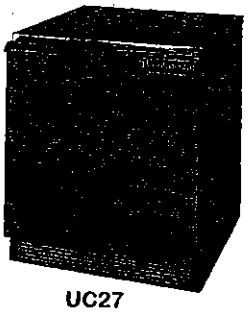
Continental

Refrigerator

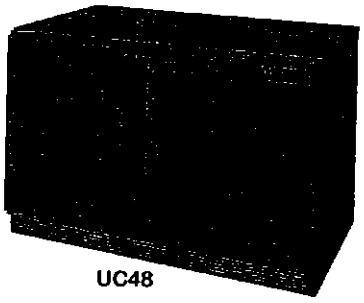
VALUE LINE
REFRIGERATORS

UNDER-COUNTER REFRIGERATORS

Utilizing Environmentally Safe, CFC-free R-134a Refrigerant



UC27



UC48

Models Available
- **UC27**
- **UC48**
- **UC60**
- **UC72**

Standard Features

- Unique Field Assembled, Bottom Mounted Ventilation System Designed to Allow Cabinets to be Flush Against a Wall or Built into a Counter to Conserve Space
- Modern State-of-the-Art Styling
- Performance Rated Refrigeration System Utilizing Environmentally Safe R-134a Refrigerant
- Unique Airflow Distribution Keeps Product at Uniformly Constant Temperatures
- Easily Serviceable Back Mounted Compressor
- 2" Non-CFC Polyurethane Foam Insulation
- Spring Loaded, Self-Closing Door
- Magnetic Snap-In Gasket
- 3 5/8" Casters
- Heavy-Duty, Epoxy-Coated Steel Shelves
- Interior Hanging Thermometer
- Cabinet Construction Consisting of Stainless Steel Front, Aluminum Top, End Panels, and Interior
- Non-Corrosive, Plasticized Fin Evaporator Coil
- Completely Enclosed, Vented & Removable Case Back
- Automatic, Energy Saving, Non-Electric Condensate Disposal
- Field Rehingeable doors
- Meets ADA Height Requirements
- 10ft. Cord & Plug Attached

Optional Features & Accessories

- Remote Models - R
- Additional Shelves
- Door Locks
- Electric Condensate
- Single Overshelf
- Double Overshelf

NSF CE UL c UL

Cini-Little

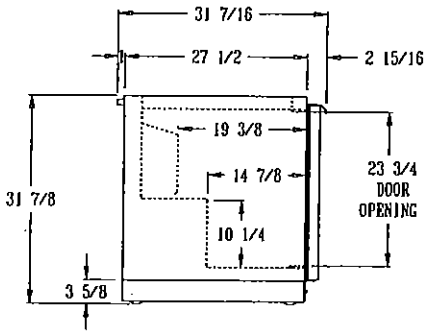
Ft. Drum
Watertown, NY
Project #: 04-0050

Item C93

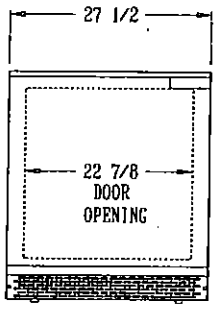
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

VALUE LINE
REFRIGERATORS

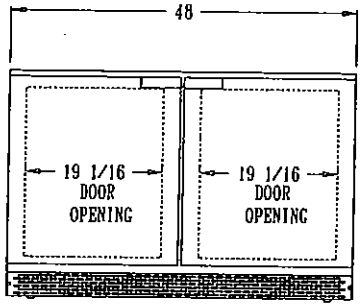
SPECIFICATIONS DIMENSIONAL DATA	MODEL UC27	MODEL UC48	MODEL UC60	MODEL UC72
Net Capacity (cu. ft.)	7.4	13.4	17.0	20.6
Width, Overall (in.)	27 1/4	48	60	72
Depth, Overall (Incl. Hdls.) (in.)	30	30	30	30
Height, Overall (Inc. casters)(in.)	31 61/64	31 61/64	31 61/64	31 61/64
No. of Shelves	1	2	2	3
Shelf Area (sq. ft.)	3.5	6.8	8.1	10.2
No. of Doors	1	2	2	3
Condensing Unit Size (H.P.)	1/5	1/5	1/4	1/4
Refrigerant	R-134a	R-134a	R-134a	R-134a
Cabinet Electrical	115/60/1	115/60/1	115/60/1	115/60/1
Amps	6.0	6.9	7.8	8.7
No. of Fans	2	3	3	4
Shipping Weight (lbs.)	180	263	300	333
Shipping Height (in.)	43 1/4	43 1/4	43 1/4	43 1/4
Shipping Length (in.)	35 3/4	55	68 1/4	80 1/4
Shipping Depth (in.)	37 1/4	37 1/4	37 1/4	37 1/4



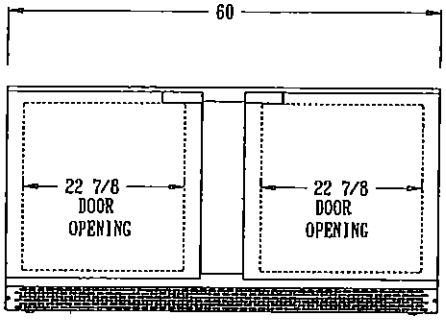
SIDE VIEW



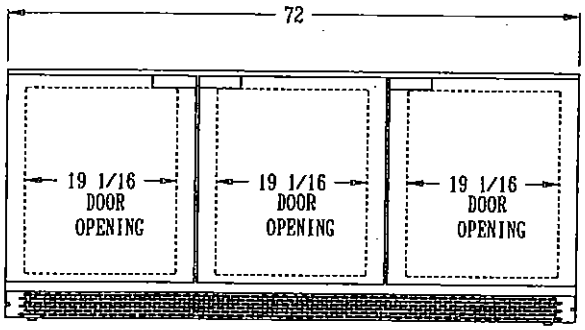
FRONT VIEW



FRONT VIEW



FRONT VIEW



FRONT VIEW

Continental Refrigerator
A Division of National Refrigeration & A/C Products, Inc.
539 Dunksferry Road Bensalem, PA 19020
(215)244-1400 **(800)523-7138** Fax: (215)244-9579

Cini-Little

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

Item 094

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

DESCRIPTION: Bag-n-Box Rack

- ☐ **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:

Cini-Little

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

Item 095

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

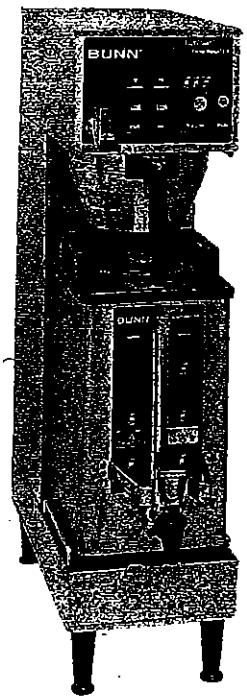
BUNN®

Single Soft Heat™ Brewer with Docking System

Features

Coffee brewers with portable servers

- Brews 10.6 to 11.4 gallons of perfect coffee per hour.
- Brews ½, 1, or 1½ gallon batches.
- Coffee stays fresh in patented super-insulated Soft Heat™ low BTU servers.
- Electronic grinder interface instructs grinder on exact amount of coffee for selected brew batch size.
- Remote 1 or 2 server docking stations for additional satellite coffee serving.
- Safety-Fresh® patented brew-through lid with vapor seal and spill prevention.
- Variable batch selector knob lets you brew large batches or small servings.
- International electrical configurations available.



Model Single SH with 1.5 gallon SH Server (server sold separately)

ITEM#

PROJECT

DATE

Models

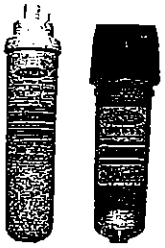
Single SH

Related Products

For available variations to some BUNN products, please contact your BUNN sales representative.

BUNN recommends the use of our Easy Clear® Water Quality Systems and BUNN paper filters to assure perfect taste.

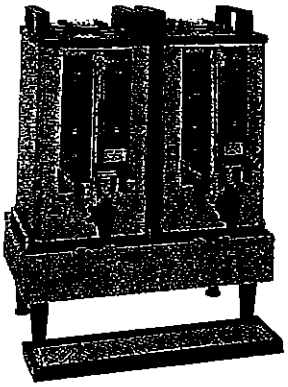
Easy Clear® EQ-11-TL
Product No.: 30344.1001
Dimensions:
15⅞" H x 3⅝" W x 4 17/32" D



Easy Clear® ED-11-TL
Product No.: 30244.1001
Dimensions:
14 3/16" H x 5 1/16" W x 5 1/16" D

Single/Dual Filter Pack
Product No.: 20138.0000
Packed per case: 500
Dimensions: 5¼" Base x 4¼" Sidewall

SH Server
Product No.: 27850.0001



1.5 gallon SH Servers on 2SH Stand with dual drip tray (optional)

BUNN®

Corporate Offices
1400 Stevenson Drive
Springfield, Illinois 62703
Phone
800-637-8606
217-529-6601
Fax
217-529-6644
Technical Services
800-286-6070
Internet
http://www.bunnomatic.com

Western Regional Office
16431 Carmenita Road,
Cerritos, California 90701
Phone
562-926-0764
Fax
562-926-0858

Canadian Office
280 Industrial Parkway South
Aurora, Ontario, L4G 3T9
Phone
905-841-2866
Fax
905-841-2775

Patents Apply

BUNN® practices 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.

Cini-Little

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

Item 095

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

BUNN®

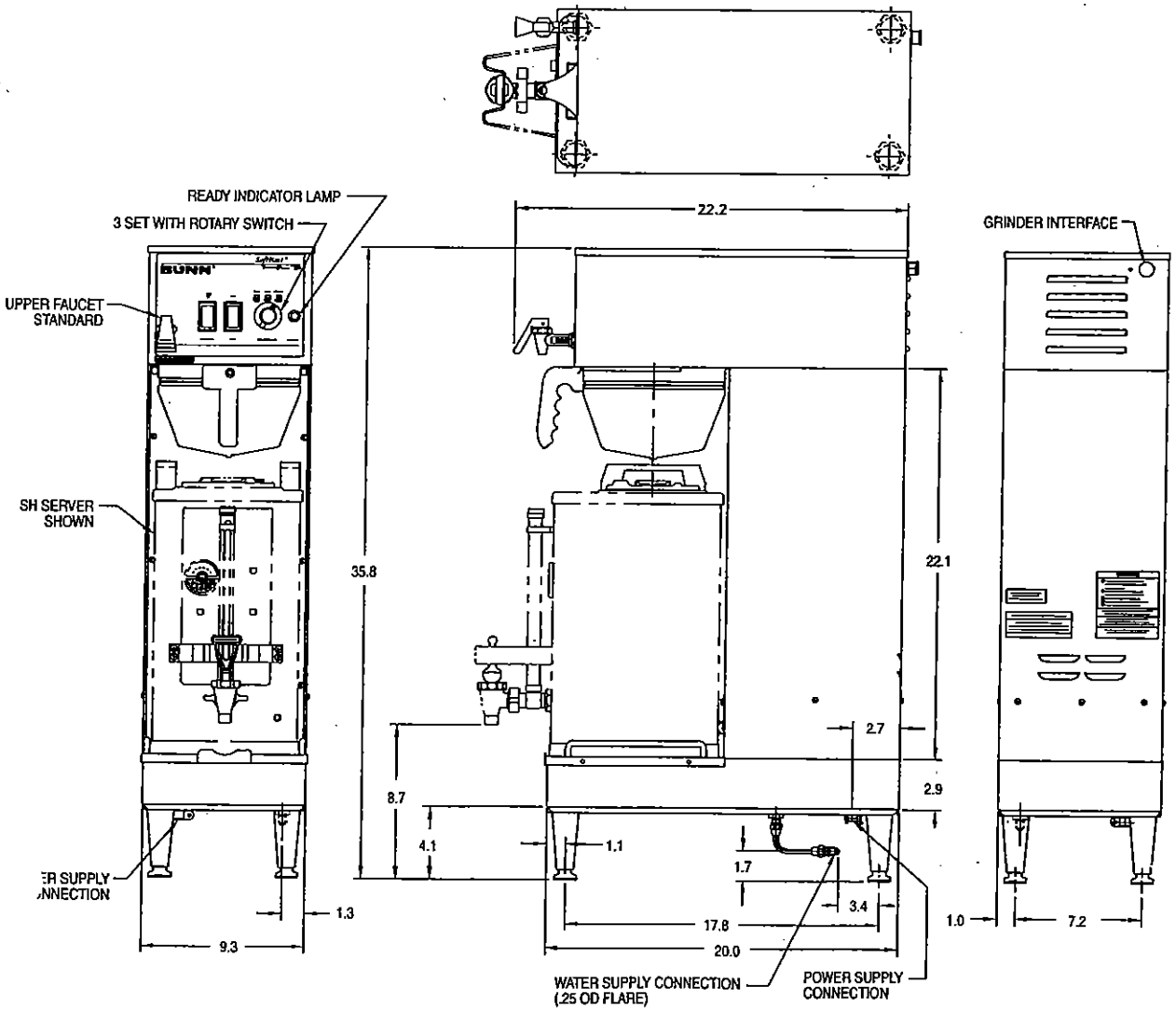
The Mark of Quality in Beverage Equipment Worldwide

Dimensions & Specifications

Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Brewing Capacity	Cu. Ft.	Shipping Weight
Single SH Brewer	27800.0001	120/208	18.3	3700	3800	10.6 gal./hr.	7.9	58 lbs. (26.3 kg)
Single SH Brewer	27800.0002	120/240	19.1	4000	4300	11.4 gal./hr.	7.9	59 lbs. (26.8 kg)
SH Server	27850.0001	n/a	n/a	n/a	n/a	1½ gal.	2.2	17 lbs. (7.7 kg)
1SH Stand	27825.0000	120	.8	n/a	90	Holds 1 SH Server	1.6	13 lbs. (5.9 kg)
2SH Stand	27875.0000	120	1.5	n/a	180	Holds 2 SH Servers	2.8	22 lbs. (10.0 kg)

Note: Soft Heat Brewers and Servers are boxed and shipped separately.

Electrical: Brewer is 3-wire (with ground), single phase, 60Hz. Cord set is attached.
Plumbing: 20-90 psi (69-621 kPa). Machine supplied with ¼" (6.4 mm) male fitting.



All dimensions shown in inches.

Cini-Little

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

Item 096

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

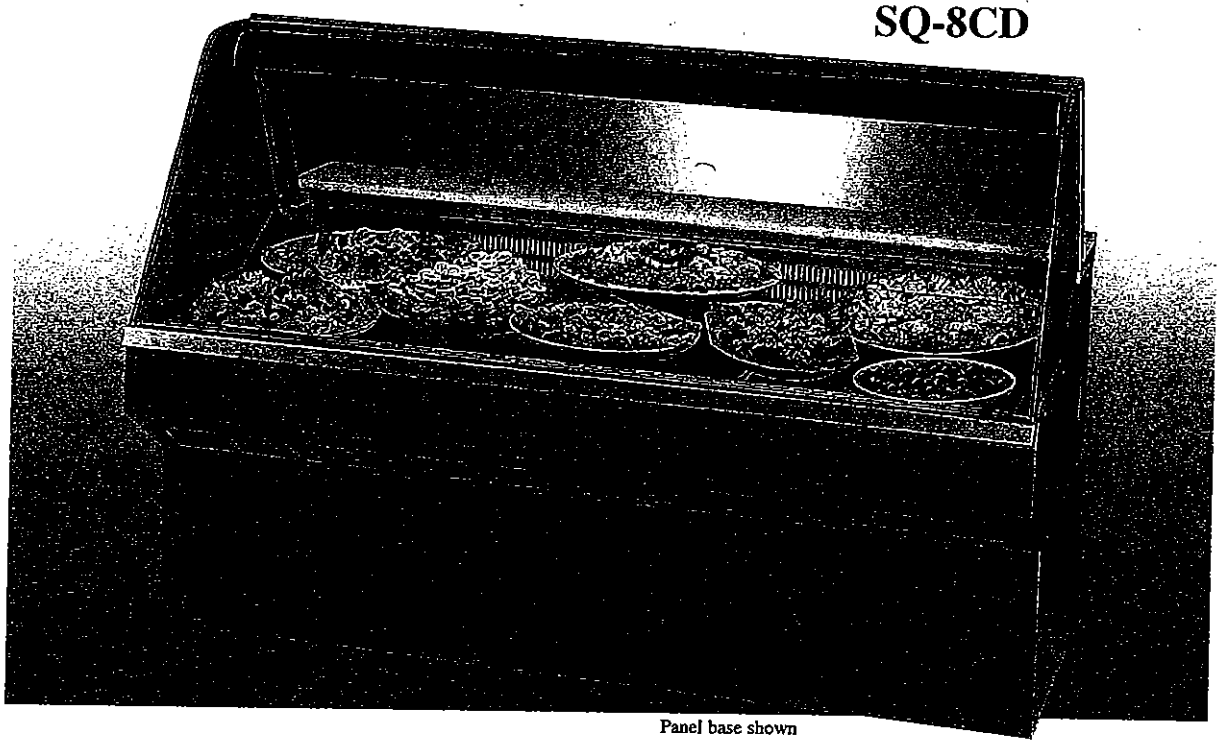
FEDERAL

a Standex company

Item_____

SQ MARKET DELI™ REFRIGERATED DELI CASE

MODEL SQ-3CD
SQ-4CD
SQ-6CD
SQ-8CD



Panel base shown

Market Deli. The low profile merchandiser that provides solutions to your fresh food merchandising needs. Cases are available in lengths of 3', 4', 6', and 8'. Designed for continuous case line-ups without middle end glass.

STANDARD FEATURES

- Lift-up, pneumatic, cylinder-assisted curved front glass.
- Four point leveling system.
- Rear work counter.
- Octron top light.
- Pedestal or panel base design.
- Tempered front and end glass.
- **Removable rear door assembly. Doors not required for operation.**
- Stainless steel interior and exterior finish.
- Solid-state control panel with main power, light, and temperature readout; humidity control optional.
- Condensate evaporator provided for a totally self-contained system. Remote refrigeration available.
- Average case temperature of 36° to 38° F is maintained.
- Oversized coil and low-velocity fan system maintains product freshness and high humidity.
- Appliance receptacle provided on back for cash register, scale, or slicer.
- Coated evaporator coil.
- UL & UL Sanitation Listed.
- Designed for continuous case line-ups.
- R134A Refrigerant.

Cini-Little

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

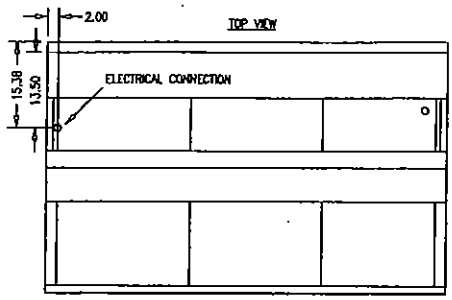
Item C96

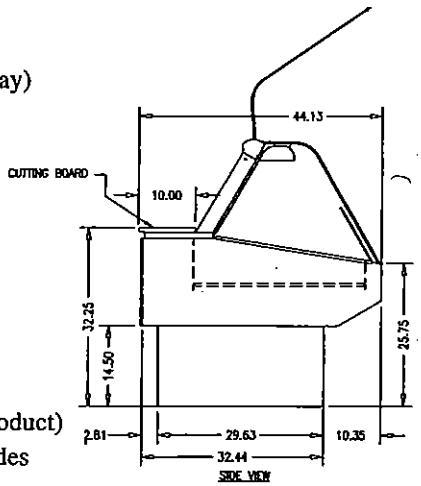
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

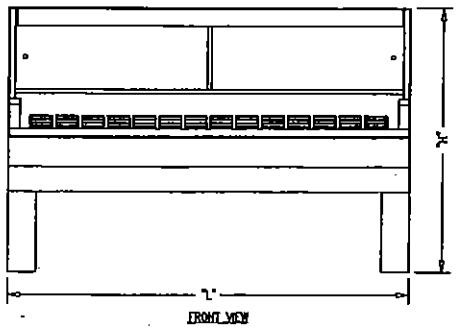
SQ MARKET DELI™
REFRIGERATED DELI CASE

OPTIONAL ACCESSORIES:

* Special Case Height (50" or 52")
* Front Bumper Rail (Black, White, Green, Gray)
* Reflective End Glass
* Display Riser or Step Pan Holder
* Remote Refrigeration
* Decorative End Panel (Black, White, Green, Gray)
* Scale Stand
* Food Container Holder
* Top Service Shelf
* Humidity Control
* Accent Base Light
* Slicer Stand
* Promolux Lighting
* Non-Glare Glass
* Mezzanine Shelf, Lighted (For Non-Refrigerated Product)
* Fish Case Package (Includes Ice Pan and Drain)







SPECIFICATIONS:

Model	*Dimensions L W H	Approx. Shipping Weight (lbs)	Capacity Display Riser	**Self-Contained 120/60/1	**Remote 120/60/1
SQ-3CD	36" x 44 1/8" x 48"	690	3	1/2 HP - 11.5 Amps	6 Amps
SQ-4CD	48" x 44 1/8" x 48"	895	4	1/2 HP - 13.8 Amps	7 Amps
SQ-6CD	72" x 44 1/8" x 48"	1,035	7	1/2 HP - 14.8 Amps	7 Amps
SQ-8CD	96" x 44 1/8" x 48"	1,185	9	3/4 HP - 16.0 Amps	8 Amps

- * Without decorative end panel.
- ** Plus general receptacle 120V, 15 Amp. (2nd circuit required.)
- **When ordering, specify case line-up and pedestal or panel design.**
- Cases are designed to operate in an environment of 75° ambient and 55% relative humidity.
- Due to continuing engineering improvements, specifications are subject to change without notice.

SANITATION CLASSIFIED

Look to Federal for Innovative Merchandising

FEDERAL
a Standex company

Federal Industries
A Standex Company
215 Federal Avenue
Belleville WI 53508-0290
Phone: 800-356-4206
Fax: 608-424-3234
Email: geninfo@federalind.com
Web Site: www.federalind.com

Cini•Little

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

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:

Cini-Little

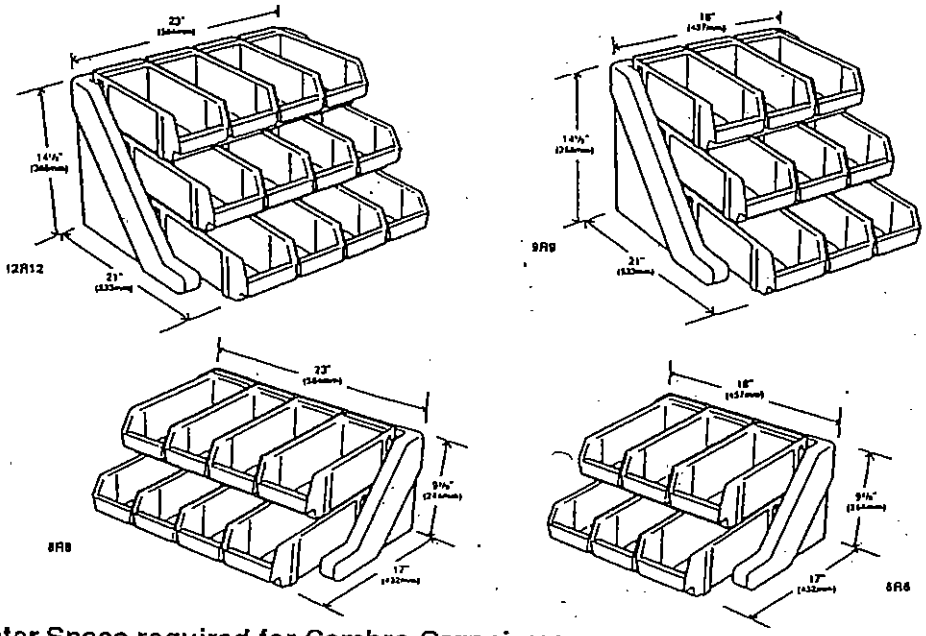
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 098

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

ITEM 98

New Cambro Organizer



Counter Space required for Cambro Organizers:

12R12: 23"L x 21"D x 14-1/2"H
(584mm x 533mm x 368mm)
9R9: 18"L x 21"D x 14-1/2H
(457mm x 533mm x 368mm)
8R8: 23"L x 17"D x 9-5/8"H
(584mm x 432mm x 244mm)
6R6: 18"L x 17"D x 9-5/8"H
(457mm x 432mm x 244mm)

Code	Description	Case Pack Each	Case Lbs.(Cube)	List Price Each
Combined Pack				
12R12	Rack w/ 12 Bins	1	15 (3.07)	$136.00
9R9	Rack w/ 9 Bins	1	13 (2.37)	114.50
8R8	Rack w/ 8 Bins	1	11 (2.08)	107.00
6R6	Rack w/ 6 Bins	1	9 (1.43)	96.50
Bins Only				
5412CBP	5" L x 12" D x 4-1/4" H (127mm x 305mm x 108mm)	12	9-1/4 (1.83)	4.70
Racks Only				
12R	Holds 12 Bins (4 across x 3 high)	1	8 (3.07)	86.00
9R	Holds 9 Bins (3 across x 3 high)	1	7 (2.37)	77.00
8R	Holds 8 Bins (4 across x 2 high)	1	6 (1.30)	75.00
6R	Holds 6 Bins (3 across x 2 high)	1	5 (1.13)	73.00

Colors: Coffee Beige (157), Dark Brown (131), Gray (180), Black (110), Slate Blue (401).

Cambro Manufacturing Company, 7601 Clay Avenue
P.O. Box 2000, Huntington Beach, CA 92647-2000

CAMBRO
A SPECIAL BRAND OF TOUGHNESS

Prices effective June 1, 1989.
Subject to change without notice.
Telephone (714) 848-1555. Toll Free (800) 854-7631
(except in California, Hawaii, Alaska & Canada).
Toll Free (800) 423-8716 in California
Toll Free (800) 225-4869 in Hawaii, Alaska & Canada.
Customer Service Hot Line (800) 833-3003 (except Alaska).

Cambro Manufacturing Company, 1989

Printed in U.S.A.

Cini-Little

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

Item 099

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

99

Cecilware – Reliability – Variety!

Cecilware has led the way in the highly profitable and growing market of Cappuccino with its GB series of automatic Cappuccino Dispensers. *Cecilware has set the standard for reliability and NOW leads the way in variety with over 43 different models to choose from.* Cecilware continues to lead the way in Cappuccino dispensing.

What Makes Cecilware #1 in Cappuccino?

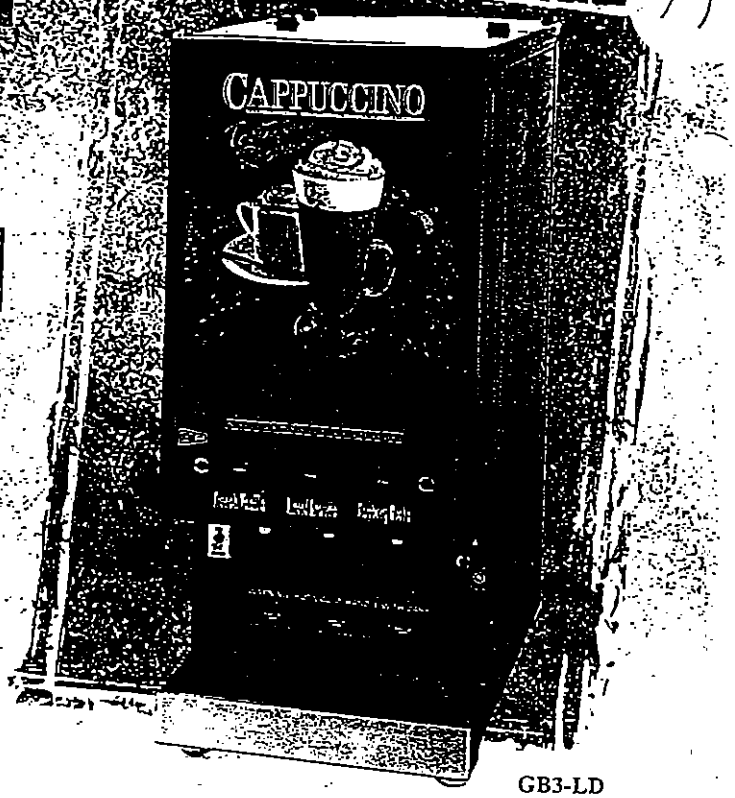
Fast Flow TECHNOLOGY INSIDE

Dispense Cappuccino at 1.3 oz. per second -*vs*- the standard 1 oz. per second with the same drink strength. "Fast Flow" speeds customers– reducing long Cappuccino lines by 30%, increases Cappuccino sales and profits, reduces wear and tear on major dispenser components (auger & whipper motors, dispense chambers, seals, etc.) and reduces electricity costs.

- **Variety – 1-2-3-4-5 flavor models and hot water too;** different footprints to accommodate your space requirements.
- **Direct Drive Auger System** – Insures perfect hopper alignment and "silent running".
- **Vacuum Steam Removal System (VSRS)** – Insures that the Cappuccino product will remain dry which eliminates clogging, caking and bridging.
- **High Capacity Design** – The largest water tanks and product hoppers mean less work for you. Product hoppers available in 4, 5½, 8, 10, 11 and 14 lb. capacities with matching water tanks for maximum Cappuccino dispensing.
- **Stainless Steel Drip Trays** – 3" high x 15" deep – Standard.
- **Flexible Dispensing** – Manual dispense operation to handle various cup sizes – 7" cup clearance handles tallest 20 oz. cups. Automatic portion controlled dispense available.
- **Product Integrity Guaranteed** – Individual product hoppers and dispense chambers prevent mixing of different products.
- **Uniquely Designed Water Tank** – Maintains brew temperature readiness at all times.
- **"Power Whip"** – Makes perfect, frothy Cappuccino instantly every time.
- **Eye Catching Lighted Graphics** – Bright, easily replaceable fluorescent bulbs in back of beautifully designed graphics – attracts customers' interest in Cappuccino products.
- **"High Tech" Look** – Combines heavy duty steel construction with a sleek, durable black enamel finish.

Easy Cleaning and Service

- **Self Cleaning Feature** – Rinse system is touch button easy and rinses the entire whipper chamber mechanism with hot water at the end of each cycle.
- **A Service Breeze** – All components and adjustments are readily accessible for easy, in-place service. All parts requiring regular cleaning can be removed by hand.



GB3-LD

Deluxe Models – Cecilware's original, high volume Cappuccino dispensers. With a maximum of lighted merchandising area, large water tanks and Stainless Steel drip trays, the Deluxe GB's come in 2, 3 and 4 product hopper versions.

MODEL NO.	GB2-LD	GB3-LD	GB4-LD
NO. OF HOPPERS	2	3	4
HOPPER CAPACITY**	(2) 10 lbs.	(1) 5½ lbs. (2) 10 lbs.	(2) 5½ lbs. (2) 10 lbs.
WIDTH	11"	14"	17"
WATER TANK	3.0 gal.	5.0 gal.	6.0 gal.
BURST CAPACITY*	53	78	98
LIT DISPLAY AREA (sq. in.)	123	156	156
SHIP WEIGHT (lbs.)	90	110	130

Depth: 22" Height: 34"

* Burst Capacities based on 6 oz. cups.

** Effective April 1, 1997

Stainless Steel Drip Trays – Standard.

Electrical: 120V Line Cord, 1.8 KW, Nema 5-15R Standard on all models; 3.0 KW and 6.0 KW 120/240V units available

Plumbing: ¼" water line required

SANITATION CLASSIFIED UL

Cini-Little

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:

Cini-Little

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

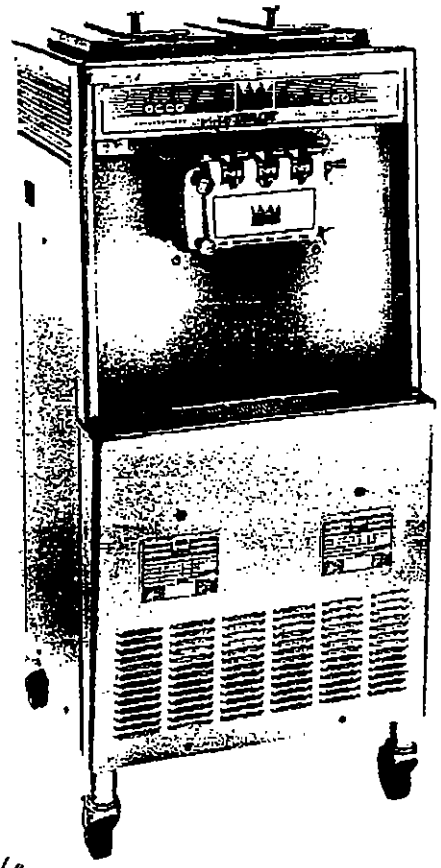
Item C-02
101

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

(2)

101

Model 754/8754



This Softech™, hopper style freezer provides the most advanced technology in a versatile soft serve ice cream and yogurt console model. The Model 754/8754 offers a choice of two individual flavors or an equal combination of both for a twist effect.

The Softech design incorporates our micro-processor based control system, programmed to regulate all necessary modes of operation with the use of a touch tone panel.

The Model 754/8754 is a profitable way to offer all the popular soft serve variations from low fat and no fat ice creams to custard, yogurt and sorbet.

Increase your sales and multiply your profits with Taylor's Model 754/8754.

ENVIRONMENTALLY SAFE

Also available as Model 8754 with In-Hopper Air/Mix Pump.

Taylor Freezer Sales Co.
"Contact for price"
Ed Brady 545-7900
Chesapeake, VA

TAYLOR

The Taylor world-wide distributor network offers the most complete line of equipment, factory trained service technicians, full parts inventory, merchandising programs, financing, and leasing capabilities to meet your needs. Your local distributor is a Taylor professional who can assist in planning your profit potential.

To project your own profit potential, use the chart provided.

SOFT SERVE Portion Size _____	Your Figures
Selling price	_____
Less food cost	- _____
Profit	_____
Multiply servings per day	X _____
Profit per day	_____
Multiply days open per year	X _____
Profit per year	_____

Cini-Little

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

Item ~~G-02~~ 101

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

FEB-04-99 THU 14:33 FAX NO. 8044243568 P. 03

(3)

Model 754/8754

FEATURES

Freezing Cylinder
Two, 3.4 quart (3.2 liter) volume freezing cylinders for fast and steady production.

Mix Hopper
Two, 20 quart (18.9 liter) capacity hoppers. Refrigerated and insulated. Mix flows directly into the freezing cylinder through a simple mix feed tube.

Mix Low Light
A warning light flashes to indicate low levels of mix in the hopper, and alerts the operator when to add mix.

Electronic Controls
Softech™ is standard, with our exclusive microprocessor based master control that regulates refrigeration by measuring product viscosity.

Separate Hopper Refrigeration (SHR)
An independent refrigeration system maintains product in the mix hopper below 41° F (5° C) during the "Auto" and "Standby" modes.

Freezer Door
A specially designed thermoplastic door allows quick ejection of product with a simple movement of the draw handle. A self closing draw handle is standard.

Beater and Blades
Model 754: Helix-wrap, plastic-shoe blades provide optimum overrun control through efficient scraping.

Model 8754: Beater design features an added support system to hold blades rigid resulting in efficient scraping.

In-Hopper Air/Mix Pumps
Pumps (available as Model 8754) are located in the hoppers to maintain product quality and overrun at desired levels.

OPTIONS

- Cone Dispenser
- Drain Kit with Funnel
- Draw Valve Lock Kit
- Faucet
- Hopper Locks
- Mix Low Chime (754 only)
- Panel Spinner
- Self Service Package
- Sneeze Guard
- Syrup Rail (side mount)

Consult your local Taylor distributor for availability of these options. All options may not be available in combination with others.

SPECIFICATIONS

Beater Motor
Two, 1.5 hp.

Refrigeration Unit
Two, approximately 9,500 btu/hr compressors, R404A. One, independent SHR compressor, approximately 400 btu/hr, R134a. (BTU's may vary based on compressor used.)

Air Cooled
Clearance: 3" (7.6 cm) on all sides. A deflector has been added to underside preventing recirculation of warm air. This will assure proper air flow across condensers to obtain optimum performance.

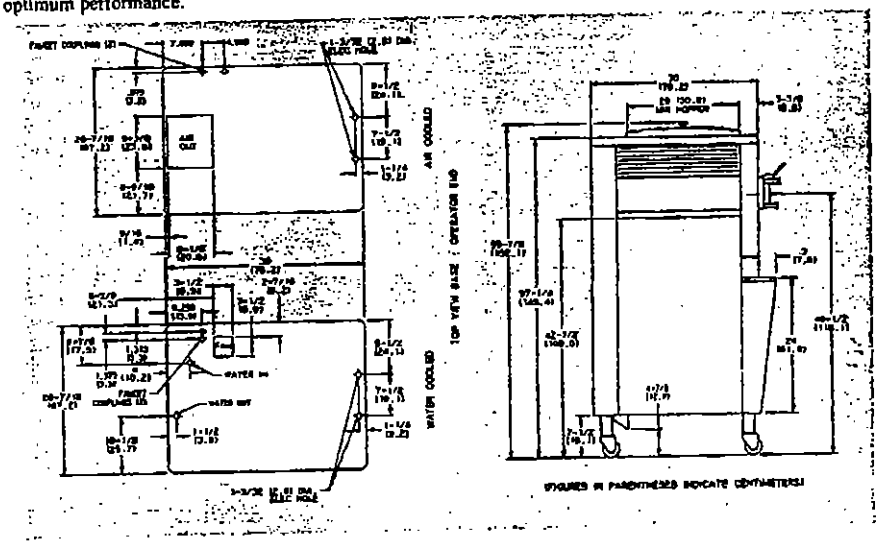
Electrical	Two dedicated connections.			
	Maximum Fuse Size		Minimum Circuit Ampacity	
Model 754	Left	Right	Left	Right
208-230/60/1 Air	35	30	26	22
208-230/60/1 Water	30	30	24	22
208-230/60/3 Air	25	20	19	15
208-230/60/3 Water	20	20	17	15
Model 8754				
208-230/60/1 Air	35	30	28	24
208-230/60/1 Water	35	30	25	24
208-230/60/3 Air	25	20	21	17
208-230/60/3 Water	25	20	18	17

This unit is manufactured in other electrical characteristics. Refer to the Distributor Data Book for availability. (For exact electrical information, always refer to the data label of the unit.)

Water Cooled
Water inlet and drain connections under side of base 1/2" FPT.

Dimensions
Width: 26-7/16" (67.2 cm.)
Depth: 33" (83.8 cm.)
Height: 59-7/8" (152.1 cm.)
Floor Clearance: 7-1/2" (19.1 cm.) mounted on standard casters.

Approximate Weights
Model 754:
Net: 680 lbs. (308.4 kgs.)
Crated: 707 lbs. (320.7 kgs.)
47.3 cu. ft. (1.34 cu. m.)
Model 8754:
Net: 730 lbs. (331.1 kgs.)
Crated: 768 lbs. (348.4 kgs.)
47.3 cu. ft. (1.34 cu. m.)
Availability and specifications subject to change without notice



Taylor Company
Rockton, Illinois 61072

NSF Standard 8 · c UL us LISTED · CE Selected 50 Hz Models

A4507 UL ISO 9001 Taylor Company

026161-ADV 3/98

Cambro® Organizers

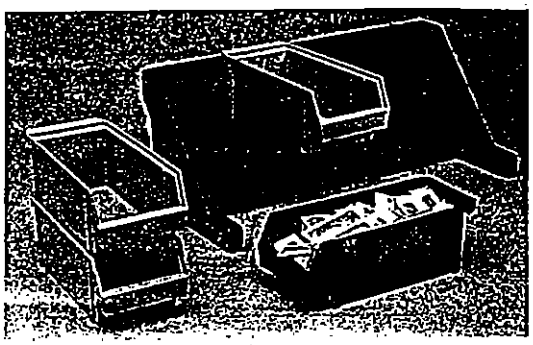
C-26

Cambro Organizer

There's a place for everything and everything's in its place with these handy, heavy-duty molded bins. Keep condiments, flatware, napkins and every little thing neatly organized, ready to dispense. Molded Polyethylene racks hold bins in 2x3, 2x4, 3x3, and 3x4 arrangements. Bins may be used individually or stacked together.

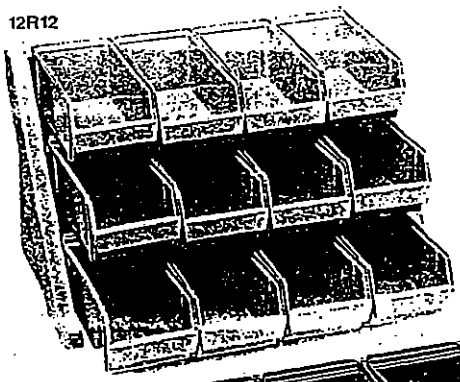
code	description	case pak ea.	case lbs. (cube)	list price ea.
Combined Pack:				
12R12	Rack w/12 bins	1	15 (3.07)	$146.00
9R9	Rack w/9 bins	1	13 (2.37)	123.00
8R8	Rack w/8 bins	1	11 (2.14)	114.00
6R6	Rack w/6 bins	1	9 (1.47)	103.00
Bins Only:				
5412CBP		12	8½ (1.85)	5.03
Racks Only:				
12R	Holds 12 bins (4 across x 3 high)	1	8 (3.07)	92.00
9R	Holds 9 bins (3 across x 3 high)	1	7 (2.37)	82.00
8R	Holds 8 bins (4 across x 2 high)	1	6 (1.45)	80.00
6R	Holds 6 bins (3 across x 2 high)	1	5 (1.16)	78.00

Colors: Coffee Beige (157), Dark Brown (131), Gray (180), Black (110), Slate Blue (401).
All products can be shipped UPS.

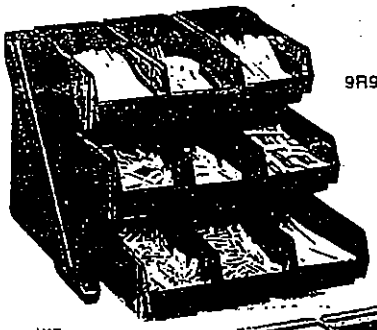


Racks and Bins sold separately

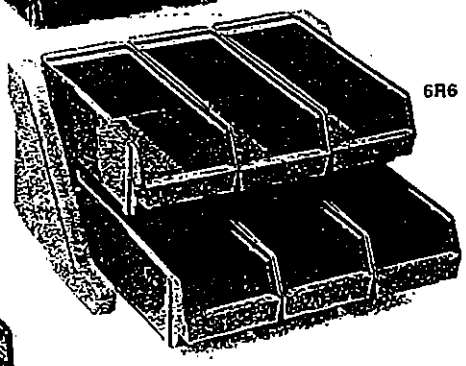
code	counter space required for Cambro Organizers
	L x D x H
12R12	23"x 21"x 14½"
9R9	18"x 21"x 14½"
8R8	23"x 17"x 9⅝"
6R6	18"x 17"x 9⅝"
Bins Only:	
5412CBP	5"x 12"x 4¼"



12R12



9R9



6R6

8R8

Cini•Little

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

Item 102

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

DESCRIPTION: Soiled Tray Dropp off Conveyor

- ☐ **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:

_____

Cini-Little

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

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/ Trough & 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:

Cini-Little

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

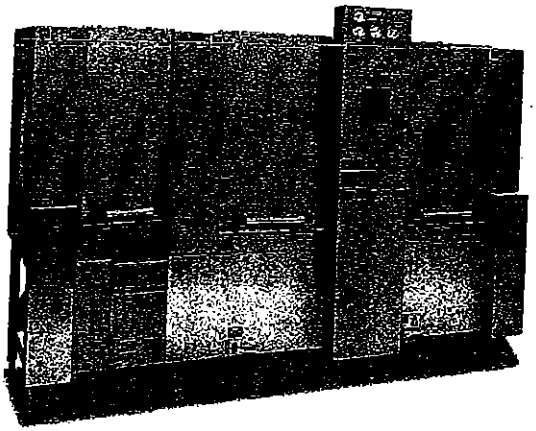
Item 104

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

Adamation™
INNOVATIVE WAREWASHING SOLUTIONS

Item #_____

ARC-86



86" Dual Tank Rack Conveyor with Pre-wash

Rated capacity of 338 20" x 20" racks per hours at 9.4 ft. per minute conveyor speed (approx. 8450 pcs. per hour).

- ☐ ARC-86ER - Electric heat, right-to-left operation
- ☐ ARC-86EL - Electric heat, left-to-right operation
- ☐ ARC-86SR - Steam heat, right-to-left operation
- ☐ ARC-86SL - Steam heat, left-to-right operation

The Industry Leader in Efficiency

Adamation Rack Conveyors will wash more dishes, in less time, with lower operating costs and utility usage than any other machine on the market, as evidenced by NSF data.

ARC-86 Performance Data

- 338 Racks per hour at 9.4 ft./min. conveyor speed
- 0.57 gal/rack (3.21 gal/min.) water usage
- Reduced energy usage from less hot water consumed

STANDARD FEATURES

- **22" Pre-wash**
  With 3/4 Hp pump recirculating 50 gal/min.
- **Seamless one-piece construction**
  Uni-body fabricated from 16 ga. type 304 stainless steel.
- **25" Wash Tunnel**
  Easily handles full-size sheet pans and stock pots up to 80 qt.
- **Front Mounted Controls**
  Single on/off switch with auto-fill. Internal contact switches start pumps and drive when rack is inserted.
- **Easy Access 2 Hp Pumps**
  Wash pumps mounted to machine front and accessed via lift-off panel. Stainless steel impeller assembly and motor shaft for long lasting durability and low maintenance.
- **Energy Saving Final Rinse Switch**
  Final rinse water flows only when rack is passing.
- **Easy Clean Interchangeable Scrap Screens**
- **Single-point Electrical Connection**
- **Detergent Connection Provision**
- **Door Safety and Low Water Protection**

OPTIONAL EQUIPMENT

**See spec sheets on individual options for complete details*

- o **Vent Hood and Collar***
  Reduces steam venting into dishroom to reduce cooling needs.
- o **Side Loader***
  Allows machine to be positioned in a corner to conserve space.
- o **Power Unloader***
  Increases productivity and reduces space requirements.
- o **Booster Heaters***
  Available in electric, steam or gas models.
- o **Blower / Dryer***
  Heated, forced-air rapid drying system.
- o **Table Limit Switch**
  Automatically stops machine when outfeed table is full.
- o **Pressure Reducing Valve**
  Adjusts incoming water line pressure to required spec.
- o **Chemical Package (Low Temp)**
  Machine preset at factory to utilize chemical sanitizer.
- o **Prison Package**
  Build to spec - consult factory for complete details.

NSF SP C US

Adamation™
INNOVATIVE WAREWASHING SOLUTIONS
87 Adams Street • Newton, MA 02458
(800) 225-3075 • (617) 244-7500 • Fax (617) 244-4609
www.adamationinc.com • E-mail info@adamationinc.com

rev. 8/2002 Printed in U.S.A.

Cini-Little

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

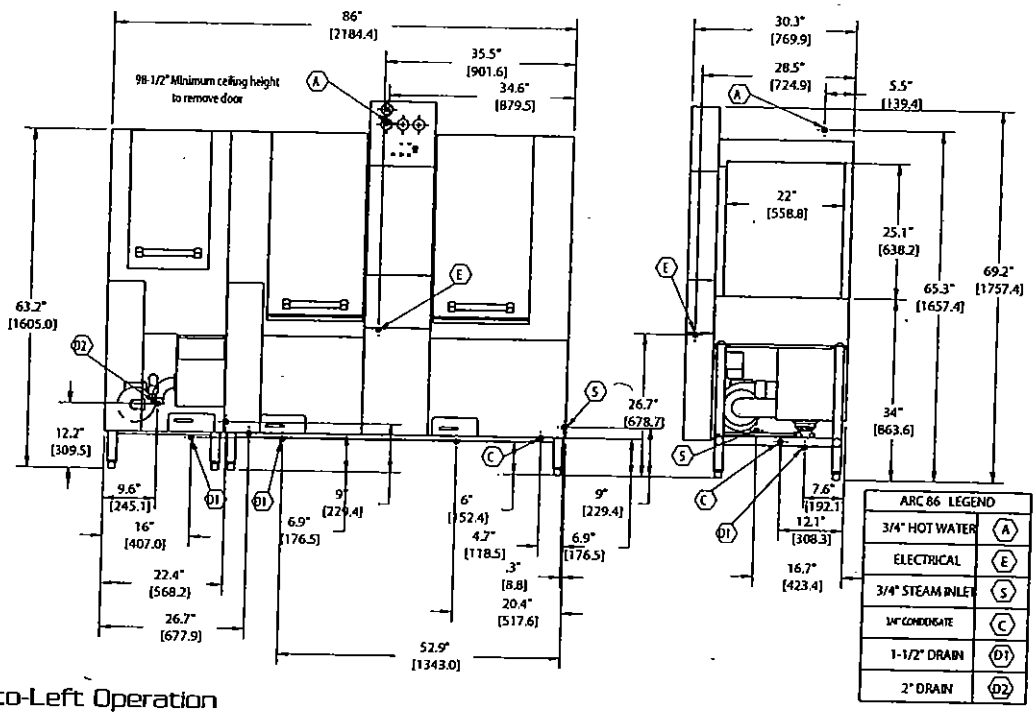
Item 104

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

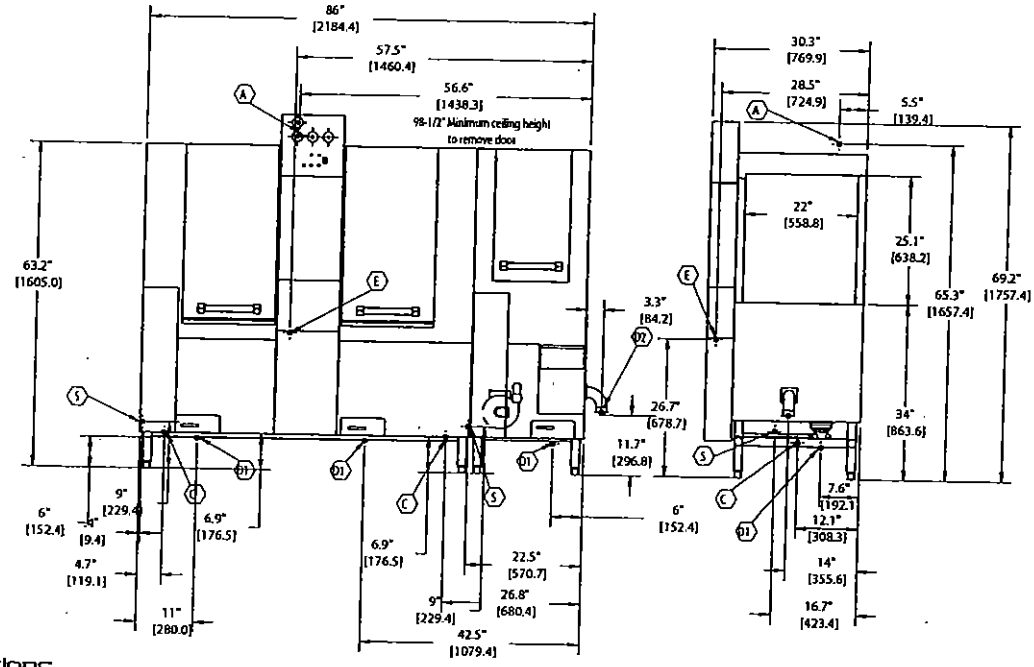
Adamation
INNOVATIVE WAREWASHING SOLUTIONS

ARC-86

Left-to-Right Operation



Right-to-Left Operation



Specifications

Rated Capacity	Tank Capacity	Motors (HP / Qty.)	Pump Capacity	Rinse Water Usage (@20psi)	Exhaust (CFM)	Crate Size (L x W x H)
338 racks/hr	Prewash - 5 gal.	Prewash - .75hp x 1	Prewash - 50 gpm	194 gal./hr.	Load end - 400	94 x 38 x 75
9.4 ft./min.	Wash - 25 gal.	Wash - 2hp x 1	Wash - 300 gpm	0.57 gal./rack	Unload end - 700	**Ship Weight**
8450 pcs./hr.	Rinse - 25 gal.	Rinse - 2hp x 1	Rinse - 300 gpm	-	-	approx. 1002 lbs.

Electrical Requirements

Current (V/Ph/Cyc)	Electric Heat	Steam Heat
208/3/60	98.9 amps	15.6 amps
440/3/60	47.6 amps	8.2 amps

Cini-Little

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

Item 104A

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

Hatco

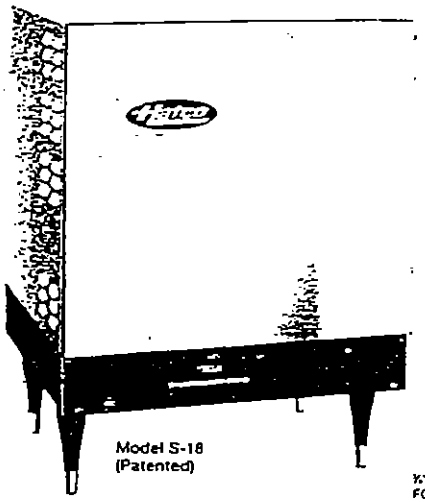
ELECTRIC BOOSTER WATER HEATERS

Imperial

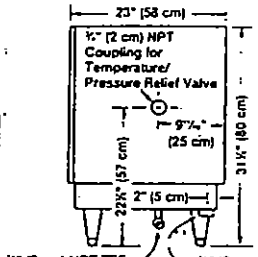
104A ~~24A~~

HATCO BOOSTER HEATER FEATURES

1. Fiberglass insulation to minimize heat loss.
2. Easy access to controls by removing front cover.
3. Power connection through enclosed panel.
4. Over current circuit protection (when required).
5. Factory pre-set thermostats.
6. Metal sheathed heating elements.
7. CASTONE™ lined tank with 10 year limited warranty.
8. Energy cut-off (ECO) – safety power shutoff.
9. Heat trap prevents hot water loss.
10. Low water cut-off to prevent element burnout.



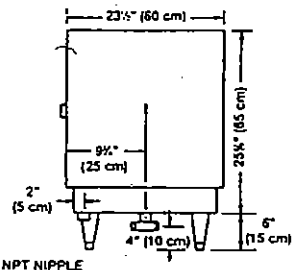
Model S-18
(Patented)



½" (2 cm) NPT TEE FOR 140° F. (60° C.) WATER INLET. INSTALL DRAIN VALVE OTHER END.

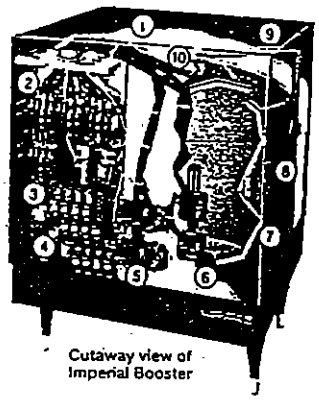
½" (2 cm) NPT NIPPLE 180° F. (82° C.) OUTLET

SIDE VIEW



ELECTRICAL CONNECTION FROM SIDE OR BELOW

REAR VIEW



Cutaway view of Imperial Booster

Working pressure of tanks, 150 psi (1034 kPa) – tested at 300 psi (2069 kPa).

The Hatco Imperial booster water heater combines quality construction and rugged dependability to provide up to 600 GPH (2300 LPH) of sanitizing rinse water. Dishes and flatware *air-dry* instantly to save time, space and money. Storage capacity is 16 gallons (60 liters).

ALL MODELS INCLUDE:
Basic heater, Castone® tank with 10 year warranty, temperature/pressure relief valve, pressure reducing valve, two temperature/pressure gauges, high temperature limit control and a low water cut-off to prevent element burnout due to low water condition.

Hatco booster heaters are factory pre-plumbed and pre-wired with calibrated immersion thermostats and high temperature limit switch. Service area is accessible from the front to permit easy installation, even next to other equipment.

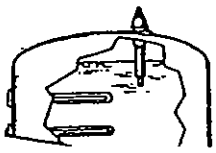
A stainless steel front panel and silver gray hammertone body is standard on all Imperial models.

▸ *For LOW-TEMP dishmachines, specify 140°F. (60°C.) thermostat setting. See Hatco Selector Chart for sizing to most dishwashers.*

ACCESSORIES
- All Stainless Steel Body and Base
- Adjustable Stainless Steel Legs (6" to 8") (15 to 20 cm)
- Shock Absorber – to reduce water hammer
- Pilot Light and On-Off Switch

VOLTAGE
able in 208, 240 and 480 volts. Export voltages available, sult factory.

LOW WATER CUT-OFF (LWCO)
The Hatco LWCO feature on booster heaters eliminates the chance of element burnout in the event the tank is only partly filled while unit is on.



SPECIFICATIONS

Model	KW	40° F. (22° C.) Rise	70° F. (39° C.) Rise	Ship. Wt.
S-6*	6	60 gph (227 lph)	34 gph (129 lph)	200 lbs. (91 kg)
S-7*	7	70 gph (265 lph)	40 gph (151 lph)	200 lbs. (91 kg)
S-9*	9	90 gph (341 lph)	52 gph (197 lph)	200 lbs. (91 kg)
S-12	12	120 gph (454 lph)	69 gph (261 lph)	200 lbs. (91 kg)
S-13	13.5	135 gph (511 lph)	77 gph (292 lph)	200 lbs. (91 kg)
~~S-15~~	~~15~~	~~151 gph (572 lph)~~	~~86 gph (326 lph)~~	~~200 lbs. (91 kg)~~
S-17•	17.2	173 gph (655 lph)	99 gph (375 lph)	200 lbs. (91 kg)
S-18§	18	181 gph (685 lph)	103 gph (390 lph)	200 lbs. (91 kg)
S-24	24	241 gph (912 lph)	138 gph (522 lph)	214 lbs. (97 kg)
S-27	27	271 gph (1026 lph)	155 gph (587 lph)	214 lbs. (97 kg)
S-30	30	301 gph (1139 lph)	172 gph (651 lph)	214 lbs. (97 kg)
S-36	36	361 gph (1367 lph)	206 gph (780 lph)	214 lbs. (97 kg)
S-39	39	391 gph (1480 lph)	224 gph (848 lph)	214 lbs. (97 kg)
S-40	40.5	407 gph (1541 lph)	232 gph (878 lph)	224 lbs. (102 kg)
S-45•	45	452 gph (1711 lph)	258 gph (977 lph)	224 lbs. (102 kg)
S-54•	54	542 gph (2052 lph)	310 gph (1174 lph)	224 lbs. (102 kg)
S-58•	58.5	588 gph (2226 lph)	335 gph (1268 lph)	224 lbs. (102 kg)

* Only 6, 7 & 9KW Models can be field converted to single or three phase (open delta on 3 phase). Larger branch circuit required than for balanced 3 phase of equal KW. (Balanced 3 phase available, consult factory.)
• 17.2KW models available in 208v 3 phase only.
§ 18KW models not available in 208v 3 phase.
• Not available in 208v single phase.
277v single phase available, consult factory.

IMPORTANT: When ordering specify: Model Number, Wattage, Voltage, Phase and Accessories.

- 800 558 -0607

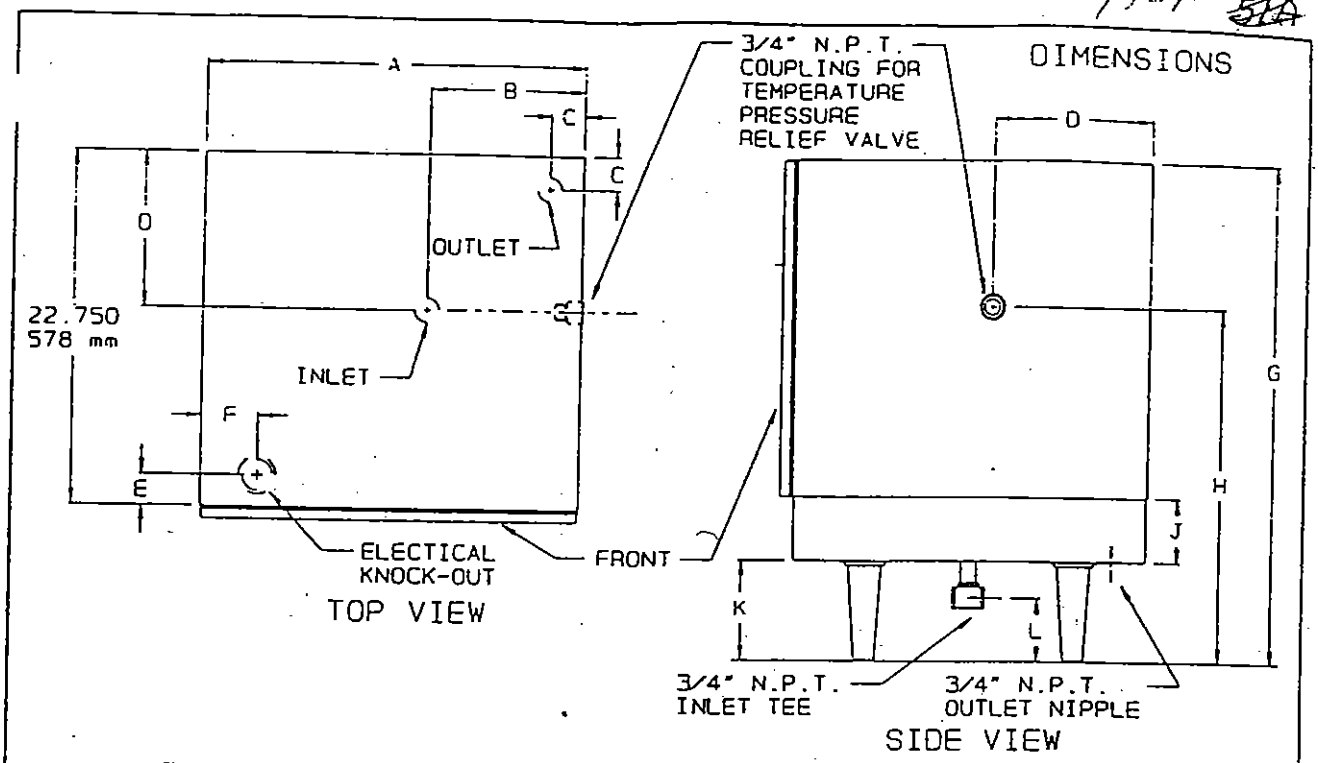
Cini-Little

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

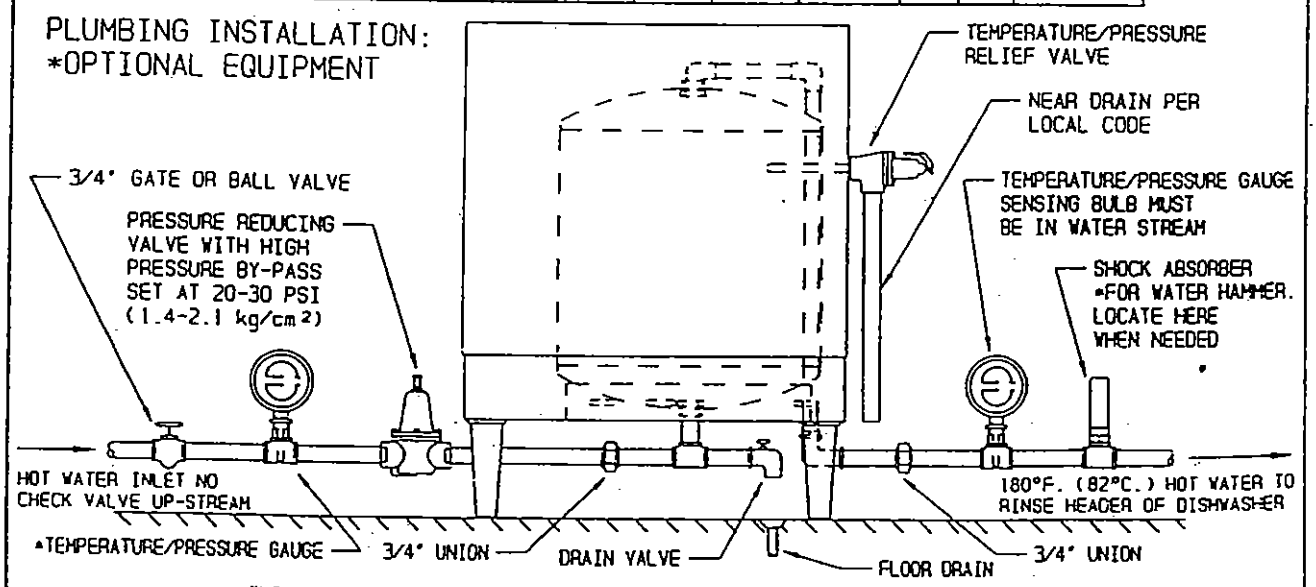
Item 104A

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

104A ~~57A~~



DIM.	A	B	C	D	E	F	G	H	J	K	L
INCHES	23 1/2	9 3/4	2	9 11/16	1 7/8	3 1/2	31 3/8	22 1/16	4	6	4 MIN.
mm	604	248	51	246	48	114	797	579	102	152	102 MIN.



THIS PRINT IS NOT TO BE REPRODUCED WITHOUT PERMISSION OF THE HATCO CORP.

ECO.#2717
SUPERCEDES HC1-343

INSTALLATION INFORMATION
FOR
BOOSTER WATER HEATER
IMPERIAL MODEL

HATCO CORP., MILWAUKEE, WIS.

DRAWN J.R.M. DATE 5-9-90
CHECKED _____ SCALE 1.2" =12"
FILES

HS1-1892

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

DESCRIPTION: _____

- [x] 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:

_____

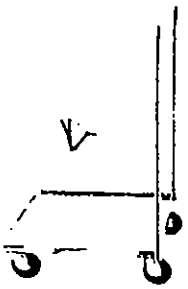
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

PROJECT: QUANTITY: ITEM NO: 106

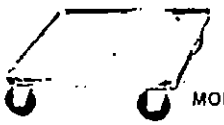
CUP AND GLASS RACK
DOLLIES

NSF

☐ MODEL 750
☐ MODEL 750-1



MODEL 750-1



MODEL 750

SPECIFICATIONS

Models 750 and 750-1 cup or glass rack dollies for 20" x 20" rack size.

PLATFORM: The platform is constructed of 14 ga. stainless steel turned up 1¼" on all four sides. On Model 750-1 a 1" O.D. 16 ga. tubular "U" shaped stainless steel handle is welded to the platform corners. The platform has a 1/2" hole in the center to permit drainage when the dolly is washed.

CASTERS: The units are mounted on four 4" diameter heavy-duty, double ball bearing swivel casters with non-marking rubber tires.

MODEL 750: Unit with platform only.

MODEL 750-1: Unit with platform and tubular handle.

OPTIONAL ITEMS

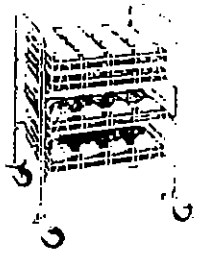
- ☐ One piece full perimeter non-marking vinyl wrap-around bumper on Model 750. (Add 2" to length and width.)
- ☐ One piece non-marking vinyl wrap-around bumper on front and 2 sides on Model 750-1. (Add 1" to length and 2" to width.)
- ☐ Non-marking vinyl corner bumpers. (Add 2" to length and width.)

NOTE: Other size platforms are available.

CAPACITY: One stack of 20" x 20" racks.
OVERALL DIMENSIONS: Model 750, 20½" long, 20½" wide, 6½" high.
Model 750-1, 21½" long, 20½" wide, 36" high.
Approximate shipping weight: 30.

CUP AND GLASS RACK
CART

NSF



☐ MODEL R-470

MODEL R-470
Shown with optional rotating bumpers.

SPECIFICATIONS

Model R-470 cup or glass rack cart for 20" x 20" rack size.

FRAME: The frame is constructed of 1" O.D. 16 ga. stainless steel tubing with 3/4" O.D. integrally welded cross rails for rigidity.

SHELVES AND SLIDES: The unit contains two solid 18 ga. stainless steel shelves, formed with three sides turned up 1" and the front edge turned down 1", and with all edges hemmed. All corners are notched to the contour of, and welded to the frame to form a unitized assembly. One pair of 1" x 2" 16 ga. stainless steel angle slides are welded to the frame between the two shelves. The bottom shelf is 12" above the floor, the angle slides are 6½" above the bottom shelf and the top shelf is 26½" above the floor.

CASTERS: The unit is mounted on four 4" diameter heavy-duty, double ball bearing swivel casters with non-marking rubber tires.

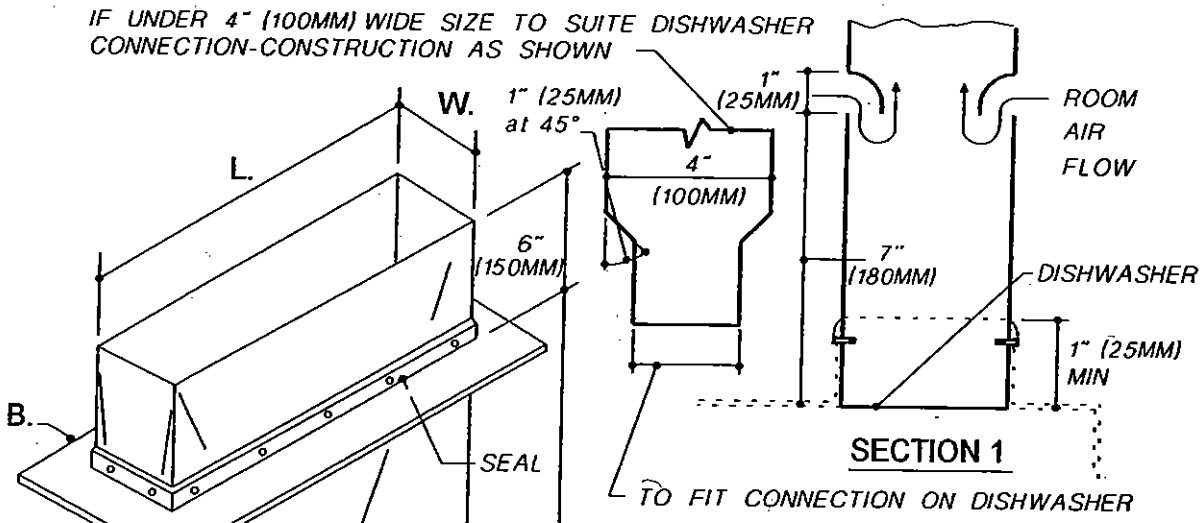
OPTIONAL ITEMS

- ☐ Rotating, non-marking neoprene bumpers with stainless steel hubs, mounted just above swivel casters. (Add 3" to length and width.)
- ☐ Circular neoprene bumpers. (Add 2" to length and width.)
- ☐ 2 casters with brakes.
- ☐ Extra heavy duty 4" or 5" diameter casters. (5" casters increase height 1")
- ☐ Casters with polyurethane tires.
- ☐ Transparent dust cover which fits over cart.

CAPACITY: Five 20" x 20" cup or glass racks.
OVERALL DIMENSIONS: 24" long, 23" wide, 36" high.
NOTE: Add 3" to length and width for rotating bumpers.
Add 2" to length and width for circular bumpers.
Shipping weight: 60.

266 HANCOCK STREET, BOSTON, MASSACHUSETTS 0212

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



A. DUCT - 18 GA. (1.2MM) S/S WITH (6) 1" X 4" (25MM X 100MM) LOUVERS DIE STAMPED INWARD TO ALLOW FLOW OF COOL AIR TO ENTER DUCT AS SHOWN TO CONDENSE MOISTURE-LADEN AIR FROM DISHWASHER. DUCT TO FIT TIGHT TO INSIDE OF DISHWASHER VENT COLLAR. SECURE WITH S/S SCREWS AND SEAL WITH SILICONE.

INVERTED, OUTWARD LOUVERS AND DUCTS FITTED TO OUTSIDE OF DISHWASHER VENT SHALL NOT BE ACCEPTED.

B. CEILING TRIM - 18 GA. (1.2MM) S/S, 1"X2" (25MM X 50MM) ANGLE TRIM SECURED TO DUCT WITH S/S SCREWS AND SEALED WITH SILICONE. PERIMITER CRIMPED TO PROVIDE A HUG TIGHT EDGE TO CEILING.

H. VERIFY. DUCTS OVER 60" (1525MM) SHALL BE CROSS CREASED FOR RIGIDITY.

L. &W. VERIFY. SHALL BE TIGHT FIT WITH INSIDE OF D.W. VENT.

NOTE: 1. DISHWASHER EXHAUST REQUIREMENTS. INCREASE DISHWASHER MANUFACTURERS CFM EXHAUST REQUIREMENTS FOR EACH VENT BY 50% TO ALLOW FOR AIR INDUCTION THROUGH DUCT VENTS.

2. EXHAUST DAMPER REQUIREMENTS. WHEN D.W. VENTS ARE NOT EQUIPPED WITH DAMPERS, EACH DUCT SHALL BE PROVIDED WITH AN 18 GA. (1.2MM) S/S DAMPER AND LOCKING QUADRANT LOCATED BETWEEN THE LOUVERS AND THE D.W. VENT.

APPROVED: 11-01-02

Cini•Little	DISHWASHER VENT DUCT NO SCALE	STANDARD DETAIL 5.06

Cini-Little

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

Item 108

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

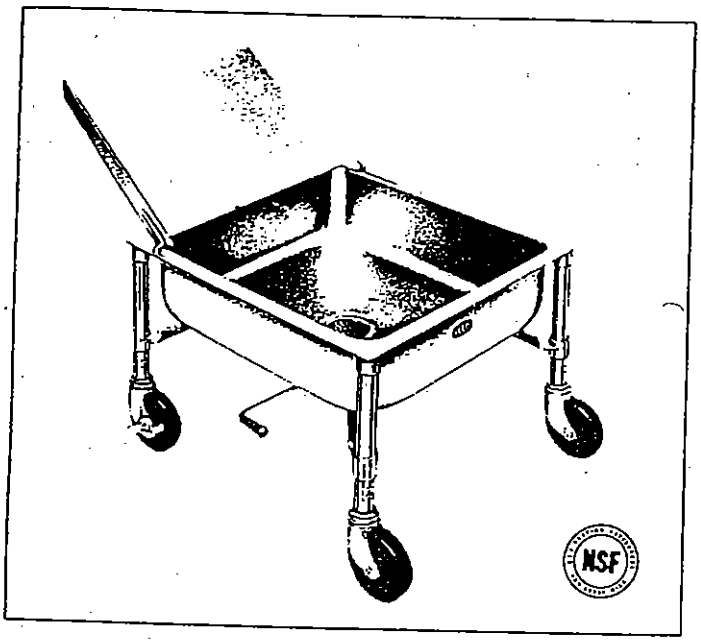
108

Seco®

A MIDDLEBY

MOBILE UNDERCOUNTER SOAK SINK

JOB_____ ITEM #.



MODEL NO.

☒ 3474

APPLICATION

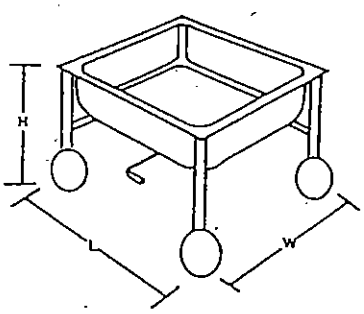
The heavy duty undercounter soak sink is designed to fit under most counters that allows silverware or similar products to be placed into for soaking purposes.

SPECIFICATION

The heavy gauge one piece seamless die drawn sink has coved corners on a 1-3/4" (44 mm) radius.

The sink bottom is sloped toward the center of the compartment and fitted with a newer hand drain.

The sink bowl is mounted on four (4) 1-3/8" (35 mm) O.D. 16-gauge stainless steel legs. At the top of each leg is a stainless steel slip flange welded to underside of channel rim. Each leg is further braced with a stainless steel slip flange. The slip flange is welded to a 2" (50 mm), 12-gauge stainless steel band, which in turn is welded to the sink bottom. All welds are ground smooth and polished.



Description	Overall Dimensions			Catalog No.
	Width	Length	Height	
Under Counter Soak Sink	25" (635 mm)	27" * (686 mm)	18" ** (457 mm)	3474

* Add 10" (254 mm) for height from back of chute to front of sink.
NOTE: Furnished standard with Lever Handle Drain.
** Add 12" (305 mm) for height to top of chute.

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.

Printed in U.S.A. 5/91

Seco®
Old Highway 100 East
P.O. Box 187
Washington, MO 63090
(314) 239 4788 (800) 544 3057

Cini-Little

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

Item 109

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

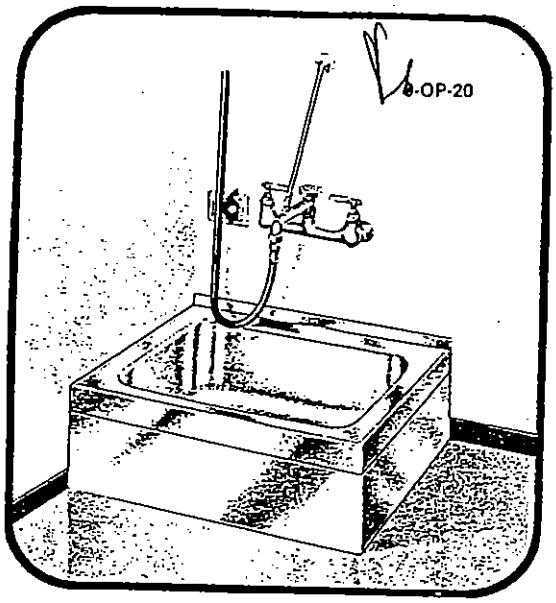
Advance

STAINLESS STEEL
SERVICE and MOP SINKS

109

Remember! *Stainless Steel is Superior in Cleanability when compared to cast-iron, concrete, plastics and other coated composites.*

IMPROVED!



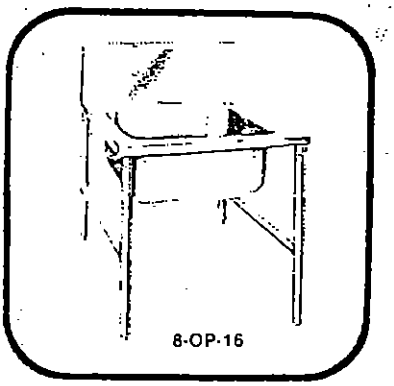
THE INSTITUTIONAL LOOK

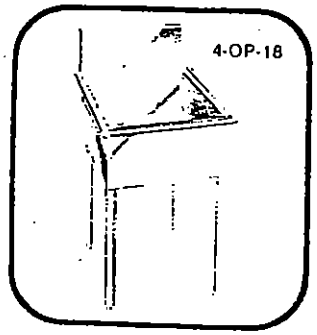
- FLOOR MOUNTED unit eliminates the need of lifting heavy containers.
- YOUR CHOICE! of 3 installation options, *left corner...center...right corner,* stainless steel apron on 3 sides assures this adaptability.
- **Deep Drawn** seamless sink bowl with liberal radius assures easy maintenance.
- NO DRIP, die formed "V-edge"
- "Two" water levels...6" – 12".

PRICE vs. FUNCTION

Deep Drawn conventional style seamless sink unit featuring...

- NO DRIP, die formed "V-edge"
- STAINLESS Steel Legs
- LARGE LIBERAL radius assures easy maintenance





ECONOMY

A unit that satisfies the service sink requirements for the Budget operation.

Advance FOOD SERVICE EQUIPMENT, INC. 200 HEARTLAND BLVD., EDGEWOOD, NY 11717-8380 (516) 242-4800 (800) 645-3166 FAX: (516) 242-6900

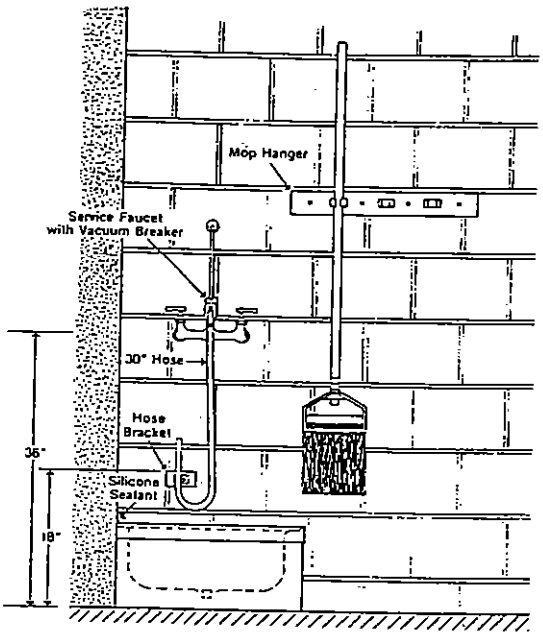
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

Advance

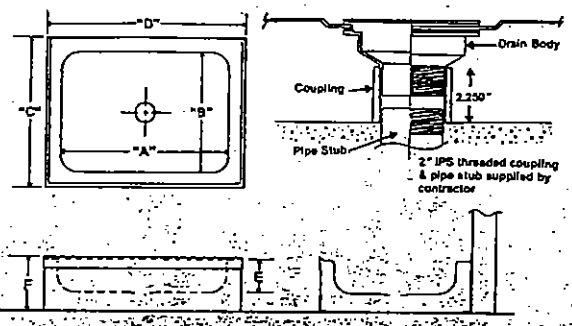
SPECIFICATIONS ACCESSORIES

109

SUGGESTED INSTALLATION



SUGGESTED DRAIN INSTALLATION



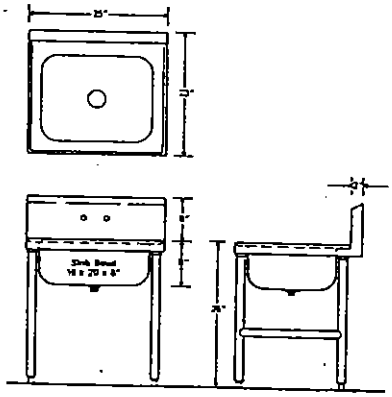
Model #	A	B	C	D	E	F
9-OP-28	28"	20"	25"	33"	6"	10"
9-OP-20	20"	16"	21"	25"	6"	10"
NEW 9-OP-48	28"	20"	25"	33"	12"	16"
NEW 9-OP-40	20"	16"	21"	25"	12"	16"

MECHANICAL:
- Drain is cast brass with 2" I.P.S. male threads.

MATERIAL:
- Heavy gauge Type "300" stainless steel

CONSTRUCTION:
- All Heli-arc welded
- Welded areas blended to match adjacent surfaces and to a satin finish.
- Sink bowl is seamless and of deep drawn design.
- "V-edge" is die formed and of no drip design.
- "V-edge" furnished on 3 sides with tile edge furnished on rear.

8-OP-16



SPECIFICATIONS

MECHANICAL:
- Supply is ½" hot & cold
- Faucet holes on 8" centers
- Waste drain: 1½"-ips basket type and is included
- Faucets are not included (see accessories)

MATERIAL:
- Heavy gauge stainless steel
- Legs are stainless steel tubing
- Leg adjustment is 1" with metal bullet feet

CONSTRUCTION:
- All heli-arc welded
- Welded areas blended to match adjacent surfaces and to a satin finish
- Sink bowl is seamless and of deep drawn design.
- Entire unit is seamless
- "V-edge" is die formed and of no-drip design.

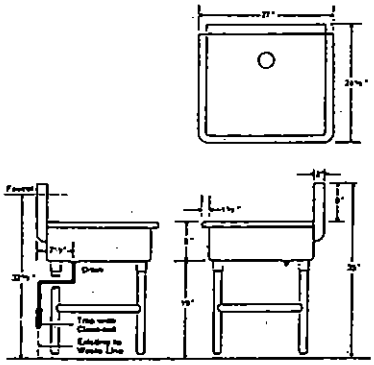
4-OP-18

SPECIFICATIONS

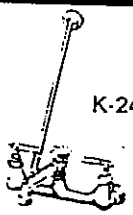
MECHANICAL:
- Supply is ½" hot & cold
- Faucet holes on 8" centers
- Waste drain: 1½"-ips basket type and is included
- Faucets are not included (see accessories)

MATERIAL:
- Heavy gauge stainless steel
- Legs are stainless steel tubing
- Leg adjustment is 1" with bullet feet

CONSTRUCTION:
- All heli-arc welded
- Welded areas blended to match adjacent surfaces and to a satin finish



ACCESSORIES



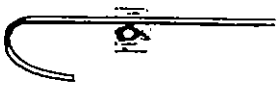
K-240

Service Faucet

K-242

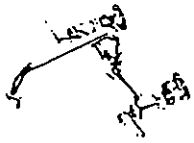
Mop Hanger
24" long x 3" wide. 18 Ga. 300 stainless steel attached

K-244



Hose and Hanger
30" long flexible, heavy duty rubber hose.

Faucet K-101



recommended for 4-OP-18 and 8-OP-16

ADVANCE is constantly engaged in a program of improving their products. Therefore we reserve the right to change

© April, 1991 Advance Food Service Equipment, Inc.

TOMORROW'S DESIGN IS Advance

Cini-Little

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

Item 110

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

DESCRIPTION: Clean Dishtable

- ☐ **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:

Cini-Little

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

Item 111

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

DESCRIPTION: Soiled Tray Conveyor

- ☐ **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:

Cini-Little

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

Item 112

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

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
REGISTERED FIRM REG. #A2601 ISO #9002

Model No. B-1433-01
Item No.:

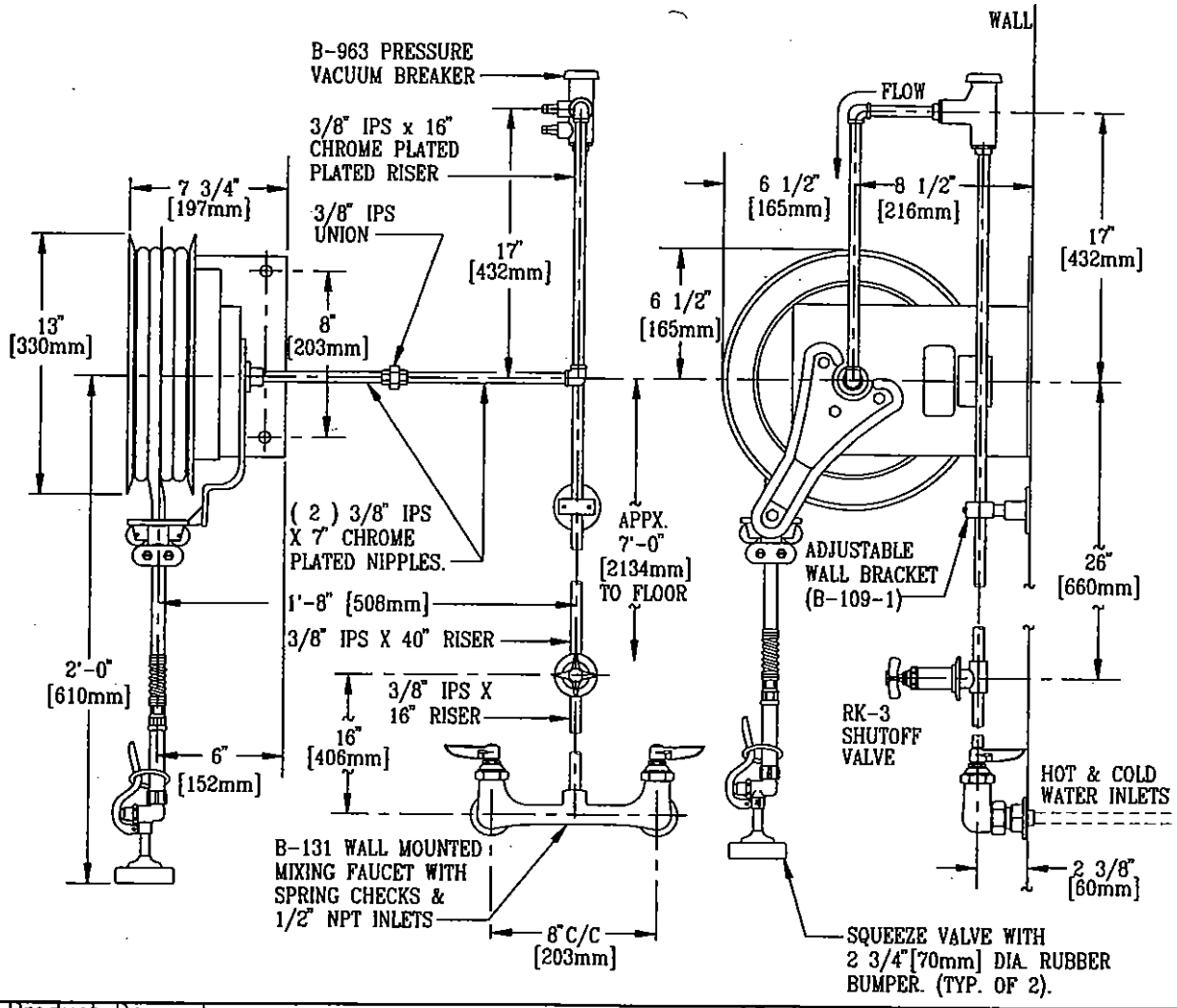
Job Name:

Architect/Engineer Approval:

Notes:

NOTES:

1. HOSE REEL COLOR IS SILVER METALLIC.
2. HOSE REEL IS FURNISHED WITH 35 FEET OF 3/8" I.D. HEAVY DUTY HOSE WITH ADJUSTABLE HOSE BUMPER, 3/8" NPT FEMALE INLET.
3. ALL LINES SHOWN DOTTED TO BE FURNISHED BY OTHERS.



Product Description:	Drawn:	Checked	Scale:
"REEL-KLEEN" RETRACTABLE HOSE REEL & SPRAY, 35 FT. HOSE & SPRAY VALVE ON WALL BRACKET W/ MIXING FAUCET, VACUUM BREAKER & SUPPLY RISER ASSEMBLY W/ WALL BRACE	WJS	JKD	1.5"=1'
	Approved		Date:
	CA		11/22/95

Cini-Little

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

Item 113

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

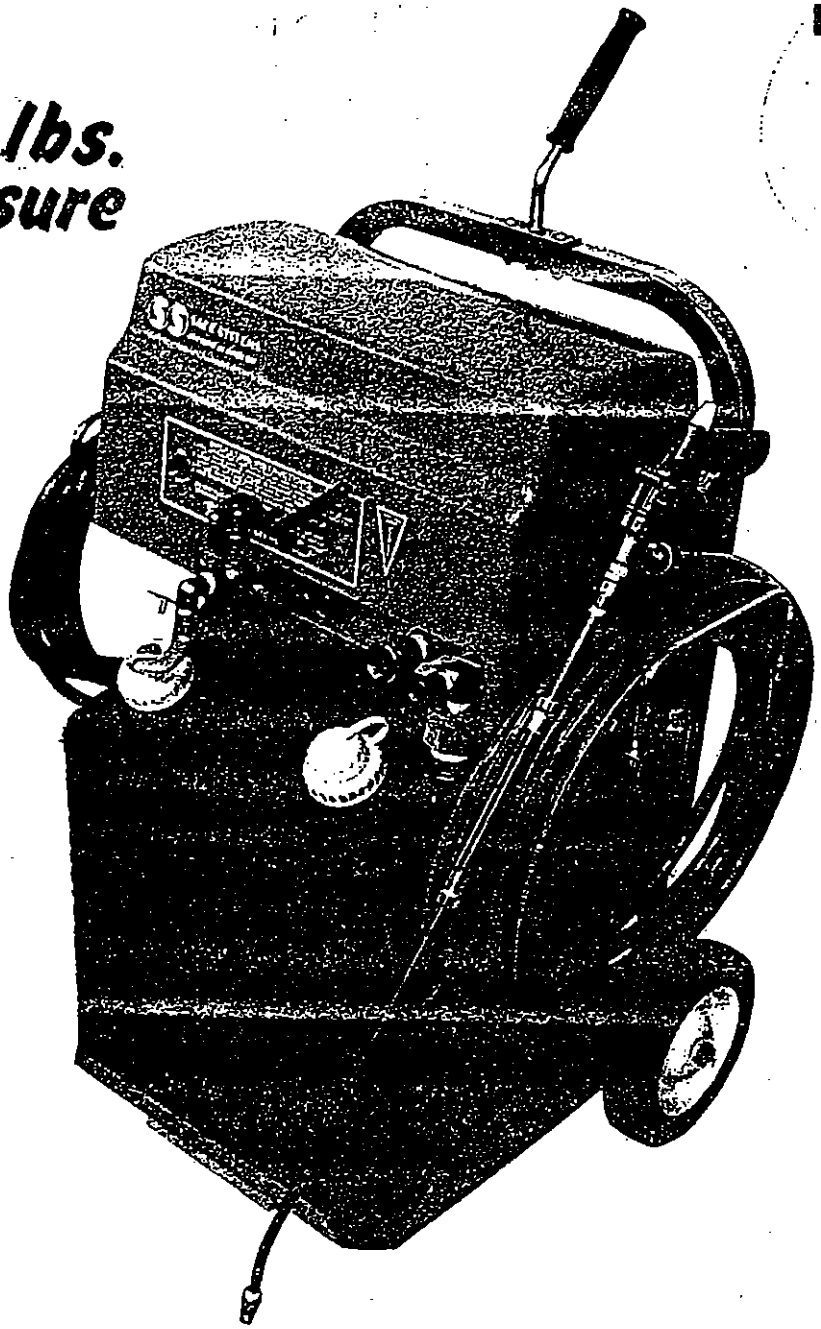
ITEM # 113

High Pressure Cleaning System

The savings begin with a flick of the switch . . .

Portable
MODEL 120
or
MODEL 180

600 lbs. Pressure



44

FOR ALL TYPES OF MAINTENANCE CLEANING

7400 DEERING AVENUE • CANOGA PARK, CALIFORNIA 91303

SAGE SYSTEMS, Inc.

Cini-Little

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

Item 113

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

113

You can PROFIT from SAVINGS

SAVES: TIME — MONEY — WORK

▲ MODEL 120-180 the IDEAL* Cleaner for **Food Service, Supermarket, Food Processing, Hospital, School** and **Institutional Use**

- V Does the "tough & dirty" scrub brush, mop and elbow grease jobs. Takes the pain and strain out of these *chores that nobody is willing to do.*
- V Detergent solution, hot water and hi-pressure (600 P.S.I.) combine to provide spotless cleaning.
- V Sanitizers, acid brighteners, germicides, etc., can be applied with greatest efficiency and effectiveness.
- V Safe and simple to operate, designed to be used by non-skilled help. Maintenance-free rugged construction (no gadgets, frills or gingerbread).

**When use of wall mount unit (S.S. Model 310) is impractical or not possible.*

●IF LABOR COSTS ARE EATING UP PROFITS AND GOOD SANITATION IS BECOMING MORE DIFFICULT TO MAINTAIN, DISCOVER THIS *PROVEN SOLUTION!* Blast away dirt, grease, grime and germs with this Sage Systems hi-pressure chemical and detergent injection spray unit. Unequalled for cleaning floors - docks - walls - machinery - carts - racks - conveyors - hoods - fans - vents - filters - ranges - grills - refrigeration condensors - coils - coolers - duck boards - louvres - blinds - screens - bage cans - refuse areas - trucks - boats - planes - autos and engines.

STANDARD EQUIPMENT

30' hi-pressure hose, spray gun with 24" S.S. wand with 25° nozzle.
Two 5 gal. detergent tanks.

OPTIONAL EQUIPMENT

Quick disconnet for hi-pressure hose No. 3-251 and 3-252.
Ball shut-off valve for Inlet hose No. 3-275
Quick disconnect for Inlet hose No. 3-109
50' hi-pressure hose No. 3-600
75' hi-pressure hose No. 3-900
Hose and cord hanger (pair No. 1-12) (Also converts unit to barrel mount)
Dual Jet - gives selection of two spray patterns or hi-low pressure.

DIMENSIONS

Height	(less handle)	31"
Width	(Incl. wheels)	22"
Depth		18"
Weight		100 lbs.

SPECIFICATIONS AND SPECIAL FEATURES

- Upright "golf cart" style gives maximum mobility using minimum space.
- All operating controls at top of unit for easy accessibility.
- Rugged square tubular steel frame, assembled, welded then plated as one unit with heavy nickel chrome for maximum corrosion and rust protection with stainless steel base.
- Molded "marine" fiberglass cover.
- Simple trouble-free long life components.
- No daily or weekly pump greasing.
- Direct drive, positive displacement twin piston pump with factory grease packed crankcase — for 180° water temperatures.
- Pressures to 600 P.S.I. Model 120 at 2 G.P.M. — or 500 P.S.I. Model 180 at 3 G.P.M.
- Precise factory set detergent metering device (adjustment fro inside case to prevent tampering).
- No electric control wires to spray gun to "short out" or cause expensive replacement and costly down time.
- Complete fingertip spray gun control shuts off spray with squeeze trigger and automatically puts pump and motor at "idle" position.
- Long life continuous duty 3/4 H.P. motor with automatic thermal overload protection, capacitor start, ball bearing, totally enclosed, fan cooled, (Model 180, 1 H.P. same features, 3 G.P.M.)
- Twin 5 gallon heavy gauge polyethylene detergent tanks provide up to 10 hours cleaning time before refill.
- Double tank arrangement provides for using two separate cleaning solutions or sanitizers.
- Safety overload and recirculating valve eliminates chance of excess pressures and pump damage.
- Water pressure regulator assures precise detergent ratio and prevents excess pressure on pump inlet valves.
- All fittings in fluid system brass or stainless steel.
- 20 Ft. heavy duty electric cord. 115V. 60 Hz. (Easy change to 220V).
- Cover color: Light yellow.
- Exclusive detergent tank fill valve. Eleminates need to disconnect inlet water supply hose to fill detergent tanks.

DISTRIBUTOR

WARRANTY

Your Sage System is warranted for 90 days from date of installation (not to exceed 120 days from date of shipment as determined by our records) against operating failure due to defective materials and/or workmanship. This warranty does not cover mis-application, mis-use, normal wear, or damage caused by operating at over recommended pressures, temperatures or for use in handling liquids damaging to the components, or repairs or alterations by anyone other than authorized representatives of SAGE SYSTEMS INC. This warranty [illegible] apply to damages resulting from faulty installation on the part of other contractors. SAGE SYSTEM'S [illegible] gation under this warranty is limited to repairing or replacing at its option, any machine or part [illegible] within 90 days after delivery of such machine or part to the original purchaser, be returned to an [illegible] representative of the company or the factory at Canoga Park, Calif., and which upon examination proves to the manufacturer's satisfaction to have been defective. This warranty is limited to furnishing of the part for replacement exclusive of installation labor unless the machine is returned to the assembly facilities of the company or authorized representatives in which event all transportation costs shall be paid by the purchaser. This warranty is expressly in lieu of any other warranties expressed or implied including any implied warranty of merchantability or fitness for a particular purpose and SAGE SYSTEMS INC. neither assumes or authorizes any other person to assume for it any other liability.

[illegible] Sage Systems, Inc. 7400 Deering Avenue,

Cini-Little

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

Item 114

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

PROJECT: QUANTITY: ITEM NO: 114

DISH CARTS

TUBULAR FRAME, EXTRA WIDE MODELS HEIGHT 36"

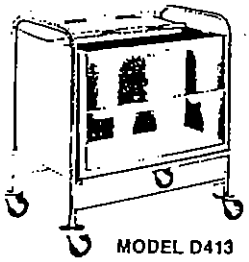
NSF

MODEL D411

Shown with optional rotating bumpers.

ONE COMPARTMENT

- ☐ WITH DOORS, MODEL D 410
- ☐ WITH DOORS AND COVER, MODEL D 411



MODEL D413

Shown with optional strip bumpers and rotating bumpers.

TWO COMPARTMENT

- ☐ WITH DOORS, MODEL D 412
- ☐ WITH DOORS AND COVER, MODEL D 413

SPECIFICATIONS

Tubular frame, extra wide dish carts, one or two compartments.

FRAME: The frame is constructed of 1" O.D. 16 ga. stainless steel tubing, with 3/4" O.D. integrally welded cross rails for rigidity.

CABINET: The cabinet is constructed of all-welded 18 ga. stainless steel, with all edges flanged for rigidity. The cabinet includes one or two flat bottomed shelves with enclosed ends and full height back, with all interior corners coved to a 1/2" radius. The side of each compartment is fitted with transparent plastic, removable, double sliding doors stacked in vertical tracks and provided with lift handle and latch. The shelves are set 14" above the floor and are provided with 1/2" diameter holes to permit drainage when the cart is washed.

CASTERS: The unit is mounted on 4" diameter heavy-duty, double ball bearing swivel casters with non-marking rubber tires.

MODEL D 410: One compartment cart with doors only.

MODEL D 411: Same as Model D 410, except equipped with a 22 ga. stainless steel hinged top cover.

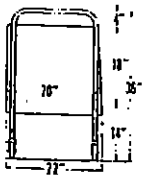
MODEL D 412: Two compartment cart with doors only.

MODEL D 413: Same as Model D 412, except equipped with two top covers.

OPTIONAL ITEMS

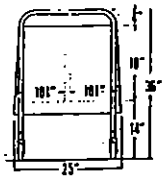
- ☐ Rotating, non-marking neoprene bumpers with stainless steel hubs, mounted just above casters. (Add 3" to length, 2" to width.)
- ☐ Circular neoprene bumpers. (Add 2" to length and width.)
- ☐ One piece, non-marking strip bumpers mounted on each long side. (Add 2" to width.)
- ☐ Plastisol coated, vertical, double rod type, self-locking sliding dish dividers mounted on stainless steel horizontal tubular guide.
- ☐ 2 casters with brakes.
- ☐ Extra heavy-duty 4" or 5" casters (5" casters increase height 1")
- ☐ Casters with polyurethane tires.
- ☐ Stainless steel doors in lieu of plastic.
- ☐ Carts in 31" undercounter height.

MODEL NO.	OVERALL DIMENSIONS LENGTH	WIDTH	HEIGHT	SHELF SIZE	APPROXIMATE CAPACITIES 10" PLATES	7" PLATES	5" PLATES	SHIPPING WEIGHT
D410	36	22	36	31¾ x 20¾	288-324	576-648	1152-1296	100
D411	36	22	36	31¾ x 20¾	288-324	576-648	1152-1296	115
D412	36	25	36	31¾ x 10¾	288-324	384-432	1152-1296	120
D413	36	25	36	31¾ x 10¾	288-324	384-432	1152-1296	130



MODEL D410

Add 3" to length and 2" to width for rotating bumpers.
Add 2" to width for strip bumpers. Add 2" to length and width for circular bumpers.
Approximate shipping weights: One compartment cart — 110 Two compartment cart — 130



MODEL D412

SERVOLIFT EASTERN
266 HANCOCK STREET, BOSTON, MASSACHUSETTS 021
(617) 825-9000 • FAX: (617) 825-1292

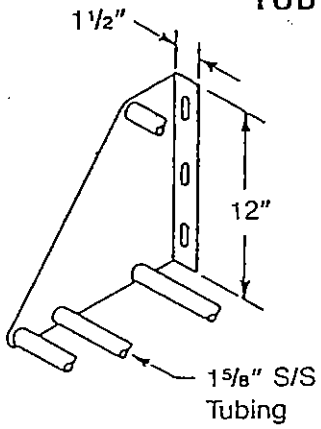
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

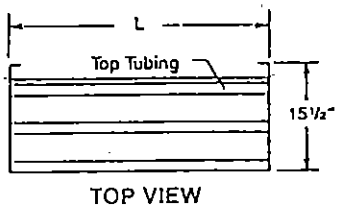
Advance

SPECIFICATIONS

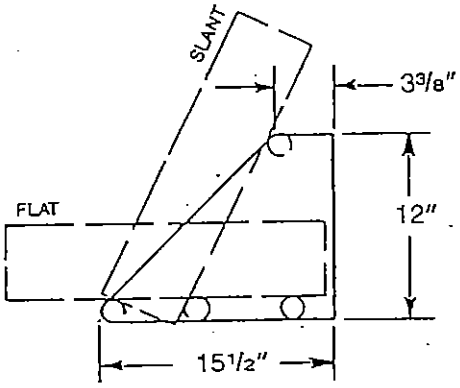
115

TUBULAR WALL MOUNTED SORTING SHELF





DUAL PURPOSE
STORAGE
(SLANT – FLAT)



MODEL #	# of Racks	"L"	WT
DT-6R-01	1	22"	20 lbs.
DT-6R-02	2	42"	36 lbs.
DT-6R-03	3	62"	52 lbs.
DT-6R-04	4	82"	68 lbs.

All Dimensions are Typical (to/ ± .500")

NSF

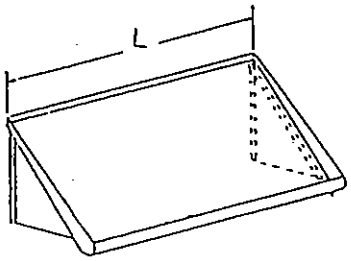
DESIGN:
A dual purpose open tubular design, wall mounted open style rack shelf with solid end brackets.

CONSTRUCTION:
TIG-welded with exposed areas blended to a #3 satin finish.

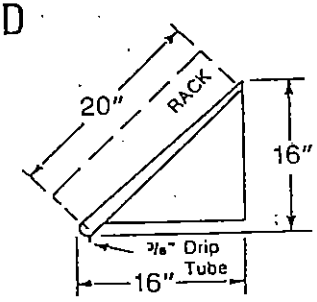
MATERIAL:
BRACKETS—14 ga type "300" series stainless steel.
TUBING – 1 5/8" diameter stainless steel 18 ga tubing.

The Most Comprehensive Line In The Industry!

TRADITIONAL WALL MOUNTED SORTING SHELF



NSF



MODEL #	# of Racks	"L"	WT
DT-6R-11	1	22"	20 lbs.
DT-6R-12	2	42"	40 lbs.
DT-6R-13	3	62"	60 lbs.
DT-6R-14	4	82"	80 lbs.

All Dimensions are Typical (to/ ± .500")

DESIGN:
A solid, die formed wall mounted rack shelf with solid end brackets.

CONSTRUCTION:
TIG-welded with exposed areas blended to a #3 finish.

MATERIAL:
BRACKETS—16 ga 430 series stainless steel.
SHELF – 16 ga 430 series stainless steel.

Cini-Little

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

Item 116

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

Drop-In Serving Equipment

COLD PAN

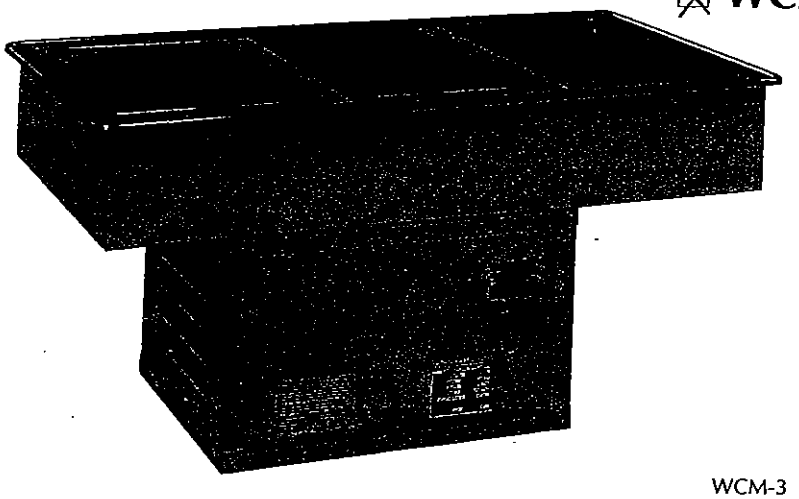
Refrigerated, Standard Depth Self-Contained or Remote

These units have not been performance tested for use with potentially hazardous foods, and must be used with ice.

Item No. _____

Quantity _____

- ☐ WCM/WCMX-1
- ☐ WCM/WCMX-2
- ☐ WCM/WCMX-3
- ☐ WCM/WCMX-4
- ☐ WCM/WCMX-5
- ☒ WCM/WCMX-6



WCM-3
Shown

DESCRIPTION:

The WCM series refrigerated cold pan eliminates the mess and expense of ice in your cold food displays. The drop-in pan can be installed in virtually any counter and can be provided as fully self-contained - just plug it in and turn it on - or remote, where there's a need to locate the compressor at a different location.

The pan is fully insulated for maximum efficiency and energy savings, and is provided with a factory applied gasket so that it can be installed in the finest wood fixtures without marring the counter top. The pan is constructed of stainless steel and is provided with a 3/4" stainless steel drain. The cold pan accommodates standard 12" x 20" pans, perfect for any cold food serving application.

FEATURES:

- Fully insulated for maximum efficiency and energy savings
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- Utilizes standard 12" x 20" pans, or fractional size pans with the use of adapter bars
- NSF certified - WCM series is UL recognized

Atlas Metal INDUSTRIES, INC.

a subsidiary of Mercury Aircraft
1135 NW. 159 Dr., Miami, Florida 33169
Tel: (305) 625-2451 or (800) 762-7565 • Fax: (305) 623-0475

Cini-Little

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

Item 116

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

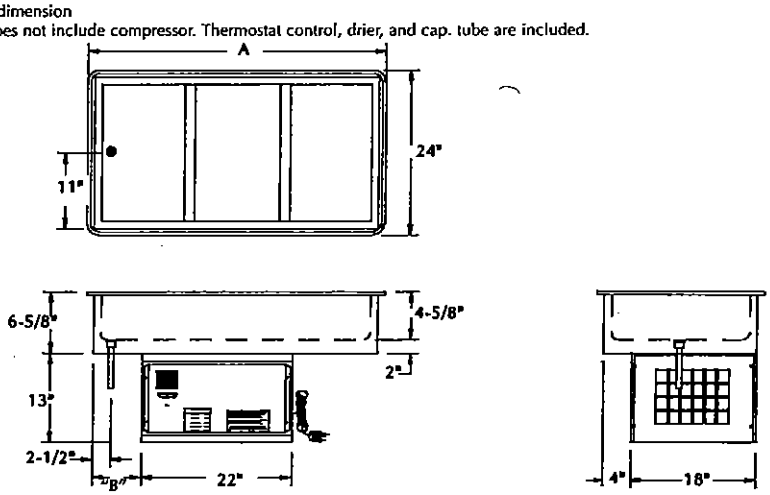
COLD PAN

Refrigerated, Standard Depth Self-Contained or Remote

	MODEL	PAN OPENINGS	"A"	PAN SIZE	ELECTRICAL CHARACTERISTICS	[redacted]	SHIP WT. (lbs.)
☐	*WCM-1	1	16	19-7/8 X 11-3/4 X 4-5/8	2.4 amps. - 120V 1/5 HP	[redacted]	90
☐	WCM-2	2	29-3/4	19-7/8 X 25-1/2 X 4-5/8	2.3 amps. - 120V 1/5 HP	[redacted]	120
☐	WCM-3	3	43-1/2	19-7/8 X 39-1/4 X 4-5/8	2.3 amps. - 120V 1/5 HP	[redacted]	150
☐	WCM-4	4	57-1/4	19-7/8 X 53 X 4-5/8	6.8 amps. - 120V 1/4 HP	[redacted]	190
☐	WCM-5	5	71	19-7/8 X 66-3/4 X 4-5/8	9.8 amps. - 120V 1/3 HP	[redacted]	215
☒	WCM-6	6	84-3/4	19-7/8 X 80-1/2 X 4-5/8	9.8 amps. - 120V 1/3 HP	[redacted]	290

	REMOTE REFRIGERATION** MODEL	RMX LESS COMP.
☐	WCMX-1	55
☐	WCMX-2	85
☐	WCMX-3	115
☐	WCMX-4	140
☐	WCMX-5	175
☐	WCMX-6	225

* Drain location on 16" dimension
** Remote refrigeration does not include compressor. Thermostat control, drier, and cap. tube are included.



WCM- WCMD-	"B" dim.
WCM-1	3-7/8"
WCM-2	5-5/8"
WCM-3	6-7/8"
WCM-4	6-7/8"
WCM-5	6-7/8"
WCM-6	6-7/8"

SPECIFICATIONS:

TOP: Constructed of 18 gauge, type 304 stainless steel, die stamped with a raised perimeter bead. There shall be a solid vinyl gasket under the beaded edge to form a seal to the counter top, thus preventing seepage or marring of the counter top. Embossed mounting lugs are provided along the inner surface of the top to hold the removable adapters in place.

LINER: The inner liner shall be 18 gauge, type 304 stainless steel, one piece construction, all welded, ground and polished to a uniform finish. All corners are coved with a minimum 1/4" radius. The liner has copper tubing firmly soldered to the exterior bottom. A 3/4" dia. drain with strainer, 4" PVC nipple, and valve is provided.

INSULATION: The pan is fully insulated with high density polystyrene, 1" thick on all sides, 1-1/2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer liner. The entire unit is removable without the use of tools.

REFRIGERATION SYSTEM: (WCM series only) The compressor housing shall be fabricated from 14 gauge galvanized and bolted to the base of the unit. A fully self-contained condensing unit is provided with a hermetically sealed compressor and a thermostat control. The system is fully charged with CFC free refrigerant and ready to operate.

NOTE: Proper ventilation must be provided in counter.

ELECTRICAL: (WCM series only) The unit will be wired for 15 amps., 120 volt, single phase operation with an on/off thermostat switch and pilot light. A 6' long, 3-wire cord and plug (NEMA 5-15P) will be provided.

Specifications subject to change without notice.

ACCESSORIES:
- ☒ Remote on/off switch
- ☐ Stainless steel adapter bars
- ☒ 5-year extended compressor warranty
- ☐ Remote compressor (hook-up in field by others)
  - ☐ 1/5 HP for WCMX-1,2,&3
  - ☐ 1/4 HP for WCMX-4
  - ☐ 1/3 HP for WCMX-5&6

Atlas Metal INDUSTRIES, INC.

a subsidiary of Mercury Aircraft
1135 NW. 159 Dr., Miami, Florida 33169
Tel: (305) 625-2451 or (800) 762-7565 • Fax: (305) 623-0475

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

PROJECT QUANTITY: ITEM NO: 117

TRAY AND SILVERWARE
DISPENSER
COMPACT CABINET STYLE, MOBILE

☐ **MODEL AT-ST-OSW8**

CAPACITY—Approx. 100 to 150 trays and 35-40 pieces of silverware in each cylinder.

Dispenser shown with optional silverware cylinders.

SPECIFICATIONS

Model AT-ST-OSW8 compact, cabinet style, mobile tray and silverware dispenser.

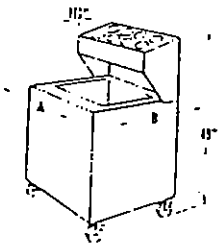
FRAME AND BODY: The frame, body sides and top are constructed of all-welded heavy gauge stainless steel. The top is fitted with a stainless steel sloped overhead-type silverware dispenser, enclosed on all four sides, and provided with eight openings for insertion of round silverware cylinders.

DISPENSING MECHANISM: The tray carrier is constructed of all-welded 16 ga. stainless steel. It is connected to a self-leveling suspension system consisting of a series of coil springs and ball bearing guides designed to keep the carrier level at all times. Dispensing height of the trays is adjustable for varying weights by engaging or disengaging individual springs.

CASTERS: Unit is mounted on four 4" diameter heavy-duty, double ball bearing swivel casters with non-marking rubber tires.

OPTIONAL ITEMS

- ☐ One piece, wrap-around, non-marking vinyl bumper. (Add 2" to length and width.)
- ☐ 12" vertical bumpers. (Add 1" to length and width.)
- ☐ Side panels in laminated plastic in lieu of stainless steel.
- ☐ 2 rigid casters in lieu of swivel.
- ☐ 2 casters with brakes.
- ☐ 5" diameter casters. (Increases height 1".)
- ☐ Casters with polyurethane tires.
- ☐ Nylon silverware cylinders.
- ☐ Stainless steel cylinders.
- ☐ Stainless steel silverware identity plates at each opening.



	TRAY SIZE	A	B
☐	10 x 14	19½	15½
☐	12¼ x 16½	21	16¾
☐	14 x 18	22½	18½
☐	15¼ x 20½	19¾	25
☐	17½ x 21	22	25½
☐	22 x 16	20½	26½

Add 1" to length and width for vertical corner bumpers.
Add 2" to length and width for wrap-around bumpers.
Shipping weight—90.

Height 49"—Other heights available.

TRAY AND SILVERWARE
DISPENSER
CANTILEVER STYLE, MOBILE

☐ **MODEL TCA-ST-OSW8**

CAPACITY—Approx. 100 to 150 trays and 35-40 pieces of silverware in each cylinder.

Dispenser shown with optional silverware cylinders and wrap-around bumper.

SPECIFICATIONS

Model TCA-ST-OSW8 cantilever style, mobile tray and silverware dispenser.

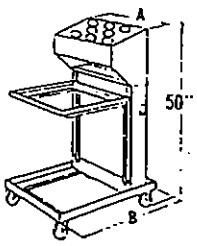
FRAME AND BODY: The frame is constructed of all-welded heavy gauge steel finished with gray baked enamel over rust-resisting undercoat and mounted on a 12 ga. stainless steel "Z" section base. The body sides are 20 ga. stainless steel. The top is fitted with a stainless steel sloped overhead-type silverware dispenser, enclosed on all four sides, and provided with eight openings for insertion of round silverware cylinders.

DISPENSING MECHANISM: The tray carrier is constructed of all-welded 16 ga. stainless steel. It is connected to a self-leveling suspension system consisting of stainless steel aircraft cable, plated steel pulleys fitted with shielded, grease packed ball bearings (no lubrication required), and tempered chrome vanadium coil springs. The dispensing height of the trays is adjustable for varying weights by use of a removable control handle that fits a recessed socket on the side of the body.

CASTERS: Unit is mounted on four 4" diameter heavy-duty, double ball bearing swivel casters with non-marking rubber tires.

OPTIONAL ITEMS

- ☐ One piece, wrap-around, non-marking vinyl bumper. (Add 2" to length and width.)
- ☐ 2 rigid casters in lieu of swivel.
- ☐ 2 casters with brakes.
- ☐ 5" diameter casters. (Increase height by 1".)
- ☐ Casters with polyurethane tires.
- ☐ Nylon silverware cylinders.
- ☐ Stainless steel cylinders.
- ☐ Stainless steel silverware identity plates at each opening.
- ☐ Tray guides.



	TRAY SIZE	A	B
☐	10 x 14	15	20
☐	12¼ x 16½	14	25½
☐	14 x 18	15	27
☒	15¼ x 20½	17	29½
☐	17½ x 21	19	30
☐	16 x 22	17	31

Add 2" to length and width for wrap-around bumpers.
Shipping weight—175.

Height 50"—Other heights available.

SERVOLIFT EASTERN
266 HANCOCK STREET, BOSTON, MASSACHUSETTS 02125
(617) 825-9000 • FAX (617) 825-1292

Cini•Little

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

Item 118

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

DESCRIPTION: Bread Rack

- ☐ **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:

762 x 762

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

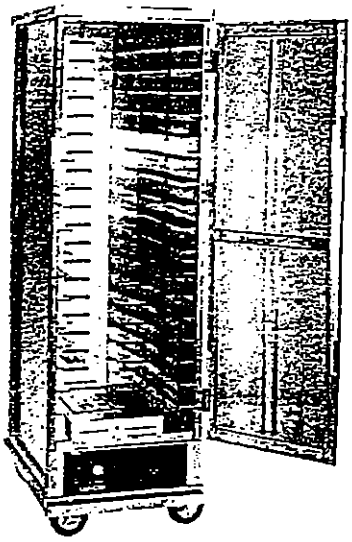
CRES COR®

JOB: 119
ITEM NO:

NON-INSULATED PROOFING CABINET MODEL 121-1816B

FEATURES AND BENEFITS:

- Non-Insulated proofing cabinet for producing quantities of uniformly raised dough.
- Powerful, yet efficient, heating system maintains the right combination of heat and humidity to properly proof products.
- Proofing with 1000 Watts allows for temperature from ambient to 95°F. (35°C.), with relative humidity of 95%.
- Body constructed of non-corrosive, Hi-Tensile aluminum with extruded frame fully welded for strength and ease of mobility.
- Reinforced, field reversible brushed aluminum door for flexibility. Standard with right hand hinging; left hand hinging available upon request.
- Gravity type latch secures door during transport.
- Extruded angle ledge pan supports hold 18" x 26" pans on 3" centers.
- Controls accessible without opening door; allows adjustments without interrupting process.
- Slanted control panel has easy-to-read thermometer; entire assembly removable for cleaning and maintenance.
- Integral drip trough on front keeps traffic area dry, safer.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.



121-1816B

NSF UL UL C

ACCESSORIES and OPTIONS (Available at extra cost):

- ❑ Lexan Door
- ❑ Dutch Doors
- ❑ Lock Hasp
- ❑ Perimeter Drip Trough (customer installed)
- ❑ Corner Bumpers
- ❑ Perimeter Bumper
- ❑ Floor Lock (for use with 5" casters)
- ❑ Various Caster Options
- ❑ Digital Thermometer
- ❑ Automatic Water Supply
- ❑ 240 Volt Service

See page C-3 for accessory details.

CRES COR®

12825 Taft Ave. • Cleveland, OH 44108-1683
Phone: 800/321-7174 • Fax: 216/851-9734

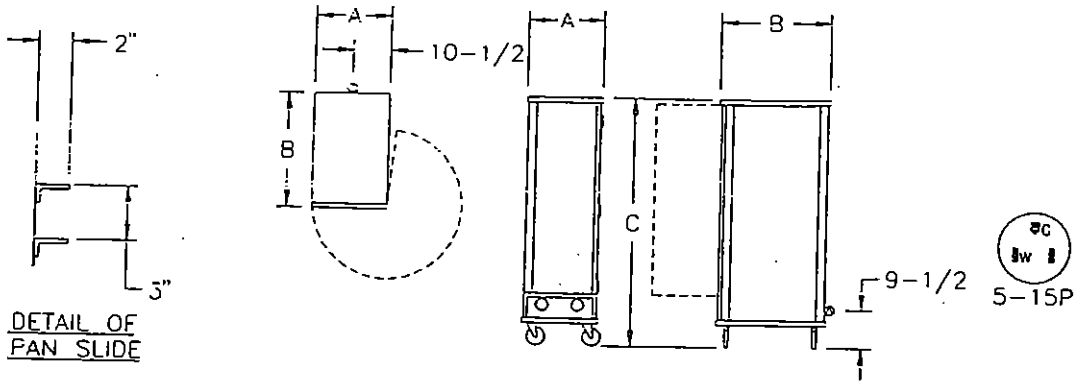
Cini-Little

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

Item 119

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

121-1816 119



CRES-COR MODEL NO.	PAN CAP	PAN SIZE		DIM "A" WIDTH	DIM "B" DEPTH	DIM "C" HEIGHT	INSIDE DIMENSIONS WIDTH	INSIDE DIMENSIONS DEPTH	INSIDE DIMENSIONS HEIGHT		WEIGHT ACT.
121-1816B	17	18 x 26	IN	21	32-1/4	69-3/4	18-1/16	28-1/2	54-3/8	LBS	163
		45.7 x 66.0	CM	53.3	81.9	177.2	45.9	72.4	138.1	KG	74

When ordering bumpers, add 2" to overall dimensions.

ALL ALUMINUM CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

CABINET:
Top: One piece .100 aluminum.
Posts: Extruded channels, 7/8 x 2-1/4 x .102, welded to top base, form a solid frame.
- Sides and back: .063 panels riveted to posts.
- Back panel: Fitted into posts, riveted to top and reinforced.
- Pan stop channel: Mounted to inside rear of cabinet.

BASE:
- One piece construction, .190 aluminum.
- Drip trough: Formed .100 aluminum mounted to front of base; removable drip pan.
- Casters: 5" dia., swivel, neoprene tires, 1-1/4 wide, load cap. 200 lbs. each, temp. range -20°/+160°F. Bearings are sealed and permanently lubricated. Front casters equipped with brakes.

DOOR:
- Field reversible.
- Panel: .063 brushed aluminum, fitted into door stile extrusions, 3/4 x 1-7/16 x .187.
- Reinforcement: 1/4 x 1-1/2 extruded bars riveted and welded horizontally to top, center and bottom.
- Pan stop channel: Mounted to inside of door.
- Latch: Gravity type, nickel plated steel.
- Hinges (3): Butt style, nickel plated steel; swings 270°.

PAN SLIDES:
- Extruded angle supports, 1 x 2 x .125; riveted to sides on 3" centers.

PROOF UNIT COMPONENTS:
- Removable bottom mount proof unit.
- Body: Formed .063 aluminum with black control panel.
- Thermostat: Mechanical, room ambient to 95°F. (35°C.).
- Pilot light.
- Switch.
- Power cord: Removable, 6 ft., 14/3 ga. with molded right angle plug.
- Thermometer.
- Water pan: 3-1/2 quart; 18 ga. 304 stainless steel with 1000 Watt heater.

POWER REQUIREMENTS:
- 1000 Watts, 120 Volts, 60 Hz., single phase, 8.3 Amps., 15 Amp. service.

SHORT FORM SPECIFICATIONS

Cres-Cor Proofing Cabinet Model 121-1816B. Formed and welded .100 aluminum top, .190 aluminum base. Extruded aluminum angles for (17) 18" x 26" pans, riveted on 3" centers. Field reversible brushed .063 aluminum door. Removable 1000 Watt, 120 Volt power unit. Controls accessible without opening door. Front drip trough. 5" swivel neoprene casters, permanently lubricated, sealed ball bearings. Load capacity 200 lbs. each. 2 year parts warranty. Provide the following accessories: ____ ____ ____ . NSF, UL listed.

CRES COR®

12825 Taft Ave. • Cleveland, OH 44108-1683
Phone: 800/321-7174 • Fax: 216/851-9734

© Crescent Metal Products, Inc. 1994 All rights reserved.

In line with its policy to continually improve its products, CRES-COR reserves the right to change materials and specifications without notice.

Litho in U.S.A.

Cini-Little

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

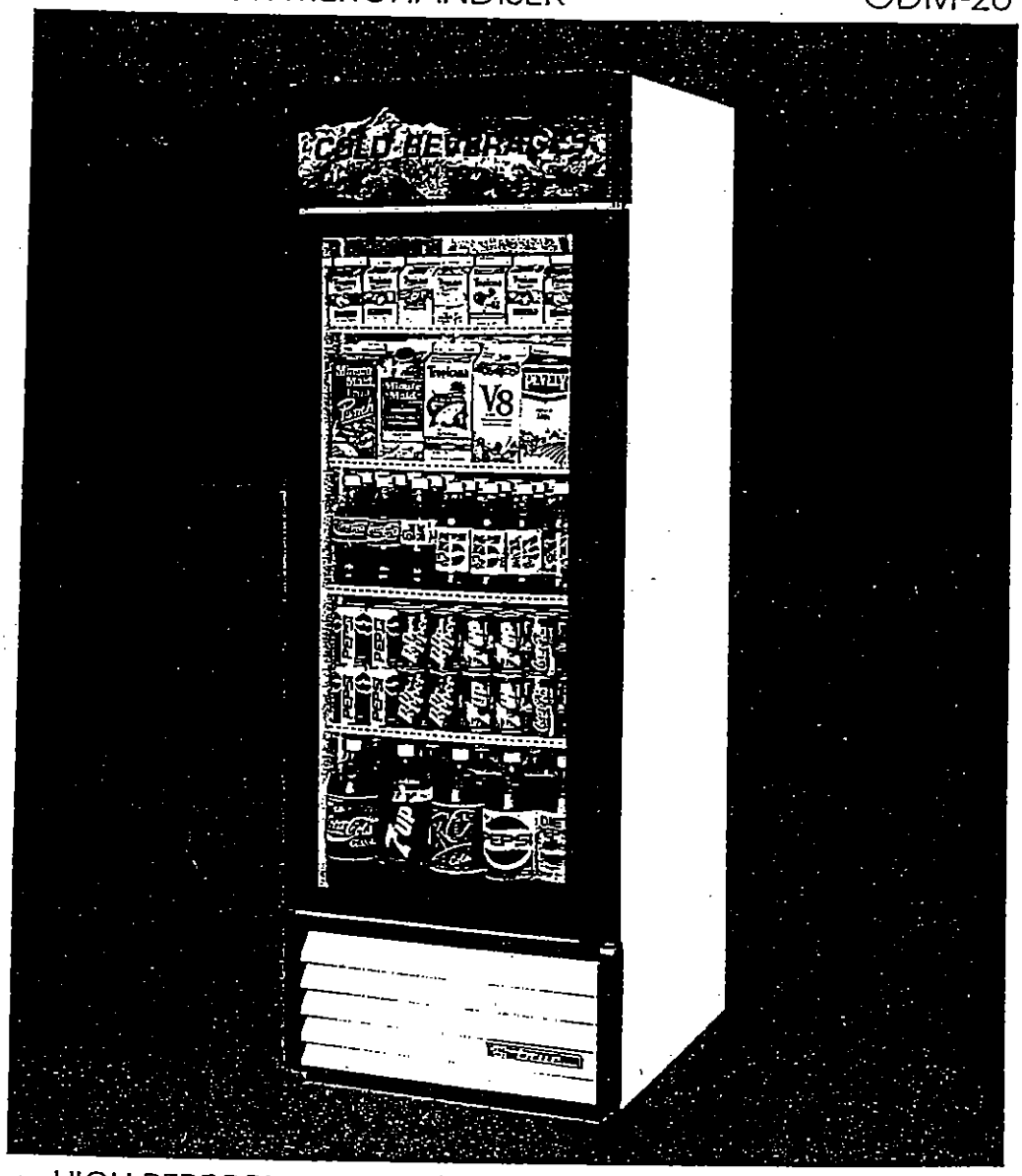
Item 120

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

True 120

DISTINCTIVELY THE BEST FOR FOOD PRESERVATION AND STORAGE

GLASS DOOR MERCHANDISER GDM-26



HIGH PERFORMANCE REFRIGERATION, SUPERIOR CABINET CONSTRUCTION, UNSURPASSED INSULATION

True

FOOD SERVICE EQUIPMENT, INC.

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 • Plants: O'Fallon, Missouri/St. Louis, Missouri
(314) 272-2400 • (800) 325-6152 • FAX# (314) 272-2408 • Parts Dept. (800) 424-TRUE • Parts Dept. FAX# (314) 272-9471

Cini-Little

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

Item 120

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

TRU 120

M-26 Glass Door Merchandiser

FEATURES/BENEFITS

- **ENERGY EFFICIENT**
  All models use a minimum of electricity due to superior insulation and no heater wires or electric condensate pans are required that offset refrigeration.

- **OVERSIZED, ENVIRONMENTALLY FRIENDLY REFRIGERATION SYSTEM**
  Oversized and balanced, 134A refrigeration system, factory sealed and prelubricated for long life. Fast pull-down to maintain middle thirty degree temperatures.

- **BOTTOM MOUNT COMPRESSOR**
  Bottom shelf height higher than coolers with top mount compressors. Designed for "no-stoop" easy removal of cold merchandise.

- **ATTRACTIVE THIN WALL CABINET DESIGN**
  Permits easier placement, saves aisle space.

- **.NG-LASTING AND PERMANENT 10 MIL WHITE VINYL LAMINATE EXTERIOR**
  Special finishes available including walnut woodgrain, black and light oak. All selections will blend with even the most distinctive decor. Non-peel or chip exterior.

- **TRIPLE PANE THERMAL GLASS**
  Three panes of thermal glass provide two air spaces for twice the insulation value. Also absolutely minimizes condensation on glass and prevents condensation build-up.

- **FOAMED-IN-PLACE POLYURETHANE HIGH DENSITY CELL INSULATION (CFC FREE)**
  Unsurpassed insulation, extra dense, has highest R factor on the market. Saves energy.

- **LIFETIME ACRYLIC WHITE ALUMINUM WALLS**
  Non-rust, peel or chip. Easy to clean. Bright sanitary appearance. Meets all NSF standards.

- **STAINLESS STEEL INTERIOR BOTTOM**
  Convenient clean-out drain, easy to maintain.

- **ADJUSTABLE VINYL COATED WIRE SHELVES**
  Durable, heavy-duty. Aluminum shelves are also available as special order.

- **SELF-CLOSING DOORS**
  Factory tested, (over 1,000,000 times), guaranteed door hinge and torsion springs.

- **FLUORESCENT INTERIOR LIGHTING**
  Safety shielded, assures longer, brighter, shadow-free product illumination.

- **SELF-CONTAINED SYSTEM**
  No plumbing required. Simple installation. Equipped with 9 foot cord.

- **ILLUMINATED SIGN PANEL**
  Your choice of sales stimulating signs.

5 YEAR COMPRESSOR WARRANTY · ENERGY SAVINGS · UL · CSA · NSF

ARCHITECT'S CORNER

GDM-26
½ H.P. Compressor
26 Cubic Feet Capacity
4 Wire Shelves Standard
Plug-in Installation
Shelf Size: 25 11/16" x 24"
Exterior Dimension:
30¼"W x 29½"D x 78¼"H
Voltage/Cycles: 115/60
Amps: 8.0
Power Cord Length: 9 Feet
Crated Weight: 321 lbs.

MADE IN U.S.A.

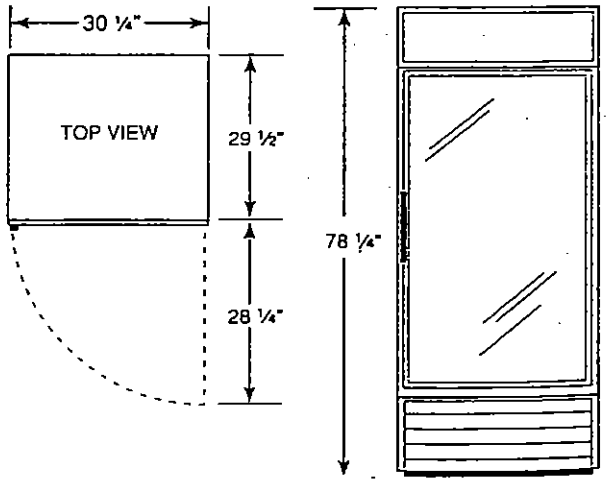
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

DISTRIBUTED BY

WARRANTY

One year warranty on all parts and an additional 4 year warranty on compressor. (U.S.A. and Canada only)

Available in Walnut Vinyl



Cini-Little

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

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:

Cini-Little

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

Item 122

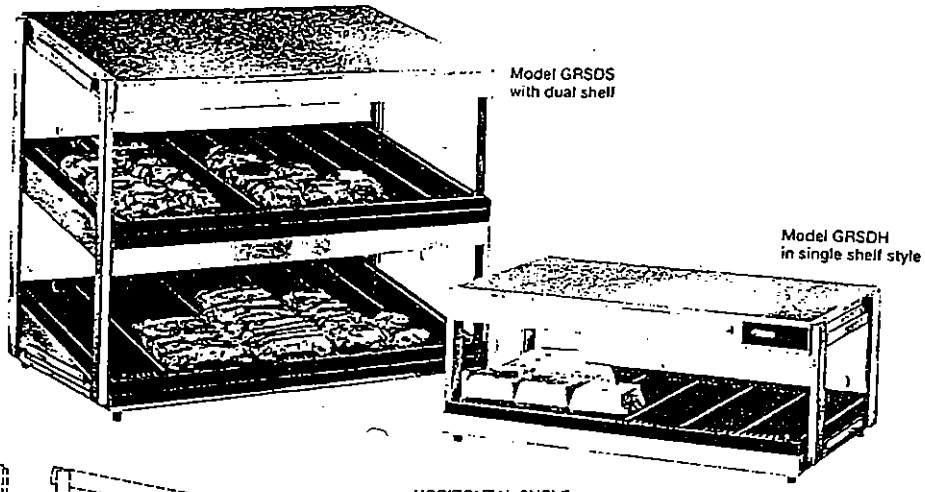
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

Hatco

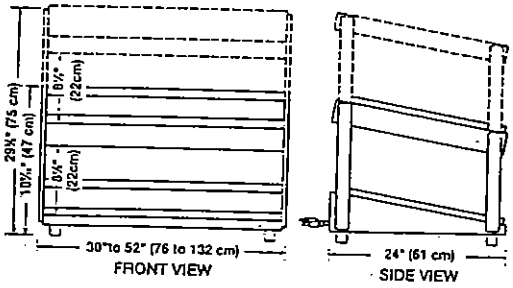
SANDWICH DISPLAY WARMERS

Glo-Ray

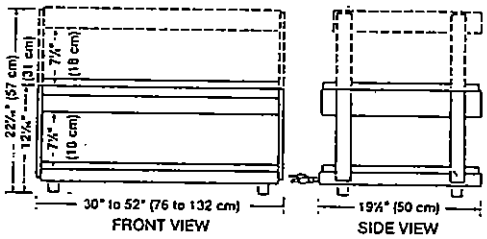
122



SLANT SHELF



HORIZONTAL SHELF



The perfect unit to merchandise hot fast foods is the Hatco Glo-Ray Sandwich Display. Designed to hold hot wrapped sandwiches, this unit offers the convenience of self-serve and the efficiency of kitchen-to-server holding.

Available with *slant* or *horizontal* shelves, the Glo-Ray Sandwich Display Warmer is offered in both single and dual shelf models. All models are made of extruded aluminum and sturdy stainless steel with tempered glass end panels. Incandescent lights illuminate the food holding area.

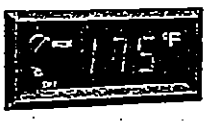
Hardkote shelves, adjustable dividers, display lights and 6 ft. (183 cm) cord with plug are standard.

ACCESSORIES

- Display Sign Holder (Signs not included)
- Temperature Monitor (120 Volt only)
- Electronic Temperature Controller (GRSDS Models only)
- 4" (10 cm) Adjustable Legs

VOLTAGE

120 volt. Export voltages available, consult factory. Models GRSDH-41D and GRSDH-52D, GRSDS-41D and GRSDS-52D are rated 120/208v or 120/240v, single phase, 4-wire.



ELECTRONIC TEMPERATURE CONTROLLER
(For GRSDS Models only)
This optional feature assures accurate temperature control.

:TAL SHEATHED ELEMENTS GUARANTEED AGAINST BURNOUT AND BREAKAGE FOR 2 YEARS.

IMPORTANT: When ordering specify: Model Number, Voltage and Accessories.

SPECIFICATIONS
Horizontal Model

	Model	Length	Watts	Amps*	Ship. Wt.
SINGLE SHELF	GRSDH-30	30" (76 cm)	790	6.6	60 lbs. (27 kg)
	GRSDH-36	36" (91 cm)	920	7.7	67 lbs. (31 kg)
	GRSDH-41	41" (104 cm)	1100	9.2	75 lbs. (34 kg)
	GRSDH-52	52" (132 cm)	1400	11.7	94 lbs. (43 kg)
DUAL SHELF	GRSDH-30D	30" (76 cm)	1510	12.6	100 lbs. (45 kg)
	GRSDH-36D	36" (91 cm)	1775	14.8	115 lbs. (52 kg)
	GRSDH-41D	41" (104 cm)	2075	9.2	130 lbs. (59 kg)
	GRSDH-52D	52" (132 cm)	2687	11.7	145 lbs. (66 kg)

* Based on 120 volts.

Slant Model

	Model	Length	Watts	Amps*	Ship. Wt.
SINGLE SHELF	GRSDS-30	30" (76 cm)	790	6.6	70 lbs. (32 kg)
	GRSDS-36	36" (91 cm)	935	7.8	82 lbs. (37 kg)
	GRSDS-41	41" (104 cm)	1090	9.1	100 lbs. (45 kg)
	GRSDS-52	52" (132 cm)	1400	11.7	115 lbs. (52 kg)
DUAL SHELF	GRSDS-30D	30" (76 cm)	1530	12.8	120 lbs. (54 kg)
	GRSDS-36D	36" (91 cm)	1810	15.1	140 lbs. (64 kg)
	GRSDS-41D	41" (104 cm)	2120	9.1	160 lbs. (73 kg)
	GRSDS-52D	52" (132 cm)	2725	11.7	180 lbs. (82 kg)

* Based on 120 volts.

Model Length	No. of Divider Rods Provided	Approx. Chute Width
30" (76 cm)	6 Rods per Shelf	4¼" (11 cm)
36" (91 cm)	7 Rods per Shelf	4½" (11 cm)
41" (104 cm)	8 Rods per Shelf	4½" (11 cm)
52" (132 cm)	10 Rods per Shelf	4¾" (12 cm)

UL NSF

Cini-Little

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

Item 122

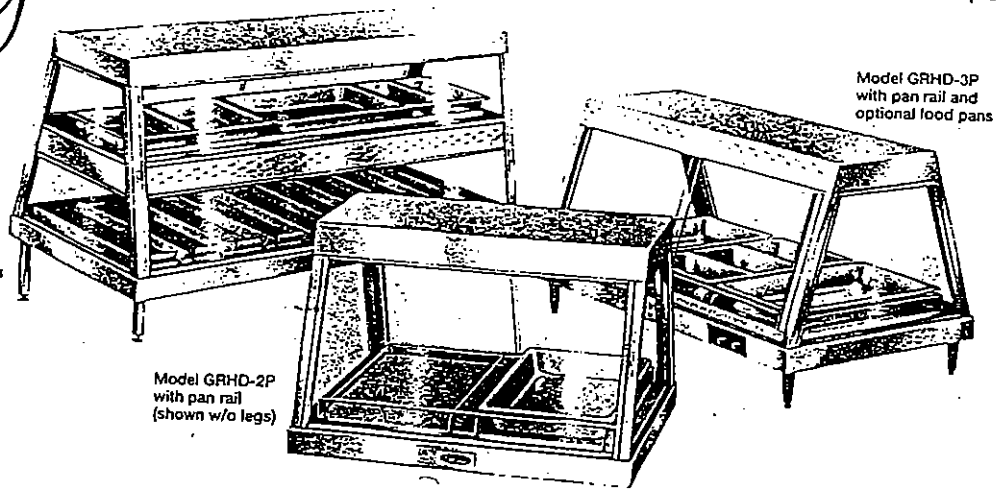
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

Hatco

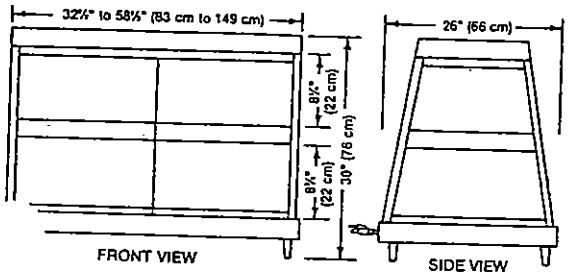
Glo-Ray

HEATED DISPLAY CASES

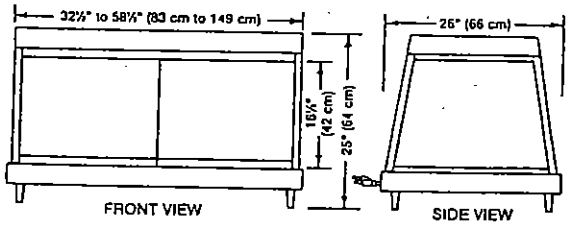
122



DUAL SHELF MODEL



SINGLE SHELF MODEL



Hatco Glo-Ray Heated Display Cases are designed for "show and sell" areas in any commercial foodservice operation.

Constructed of stainless steel and aluminum, they feature full-view tempered glass sides and rollerless sliding doors. A metal element directs heat from above while the thermo-controlled base conducts heat from below. Incandescent display lights illuminate the cabinet interior.

The *Single Shelf* model is available in 2, 3 and 4 pan sizes, with either one or both sides opening. The *Dual Shelf* model has the added feature of an upper holding and display area with independent temperature control.

Glo-Ray heated display cases have an exclusive *cool base* construction and use *less energy* than competitive display cases. The infrared heating elements are guaranteed against burnout and breakage for two years.

The Glo-Ray Heated Display is perfect for hot food merchandising. An exclusive infrared heat pattern, combined with the heated base, keeps all food at that "just made" taste and temperature longer.

All models shipped with chrome pan rail, 4" (10 cm) adjustable legs and factory attached 6' (183 cm) cord and plug. Single side opening standard, double side opening optional – available for retrofit, consult factory.

VOLTAGE

Models GRHD-2P and -3P: 120 volts. Model GRHD-4P: 120 volt, (30 amp circuit required) or 120/208v and 120/240v. Export voltages available, consult factory.

IMPORTANT: When ordering specify: Model Number, Voltage and Accessories.

M . SHEATHED ELEMENTS GUARANTEED AGAINST E OUT AND BREAKAGE FOR 2 YEARS.

SPECIFICATIONS

Model*	Wattage	Length	Ship. Wt.
GRHD-2P	1075	32¾" (83 cm)	135 lbs. (61 kg)
GRHD-2PD	1280	32¾" (83 cm)	150 lbs. (68 kg)
GRHD-3P	1515	45¾" (116 cm)	165 lbs. (75 kg)
GRHD-3PD	1660	45¾" (116 cm)	208 lbs. (95 kg)
GRHD-4P†	1990	58½" (149 cm)	215 lbs. (98 kg)
GRHD-4PD†	2545	58½" (149 cm)	260 lbs. (118 kg)

* Model number indicates food pans unit will hold, i.e., 2P (two pans). "D" indicates dual shelf model.

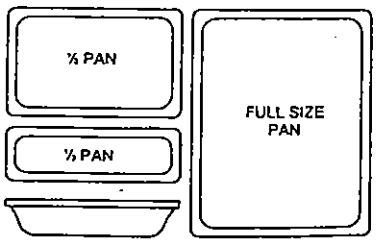
† 30 AMP circuit required with 120 volt, 60 Hz.

ACCESSORIES

- Double Side Opening
- Food Holding Pans (2½" or 4" deep) (6 or 10 cm)
- Wire Trivet
- Sandwich Chutes
- Slant Leg Kit
- Preheat Control
- Display Sign Holder
- Breath Protectors

STAINLESS STEEL FOOD PANS

- Full Size Pans (20¾" x 12¾" x 2½") (53 x 32 x 6 cm) (20¾" x 12¾" x 4") (53 x 32 x 10 cm)
- Half Size Pans (10⅜" x 12¾" x 2½") (27 x 32 x 6 cm)
- Third Size Pans (6¾" x 12¾" x 2½") (17 x 32 x 6 cm)



Wire Trivet available for all pans.

HATCO CORPORATION
635 S. 28th St., Milwaukee, WI 53215 U.S.A. (414) 671-6350

Printed in U.S.A.

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

KEVRY CORPORATION
INNOVATIVE DESIGN AND FABRICATION

DECO-TECH

ITEM: _____
QTY: _____
MODEL: HTC
LENGTH: _____

DECO-TECH
Glass Ceramic Heated Counter-Top Display

Kevry's HTC glass ceramic heated display combines European styling and elegance with excellent thermal conductivity to facilitate outstanding presentation and holding of hot food products. The form vs. function dilemma becomes moot as the black glass ceramic surface of the HTC highlights food rather than overwhelms it.

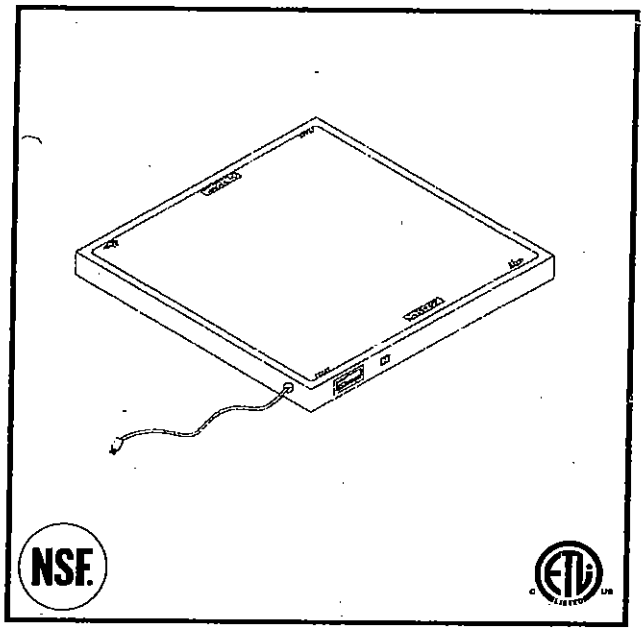
The HTC is the ideal heated merchandiser solution for use on heat sensitive counter tops. The extraordinary directional thermal properties of the glass ceramic surface transmit heat up through the top rather than out through all sides. While the operating surface is hot, the enclosure remains almost at ambient. The unit is so efficient that 120V operation is standard for all sizes.

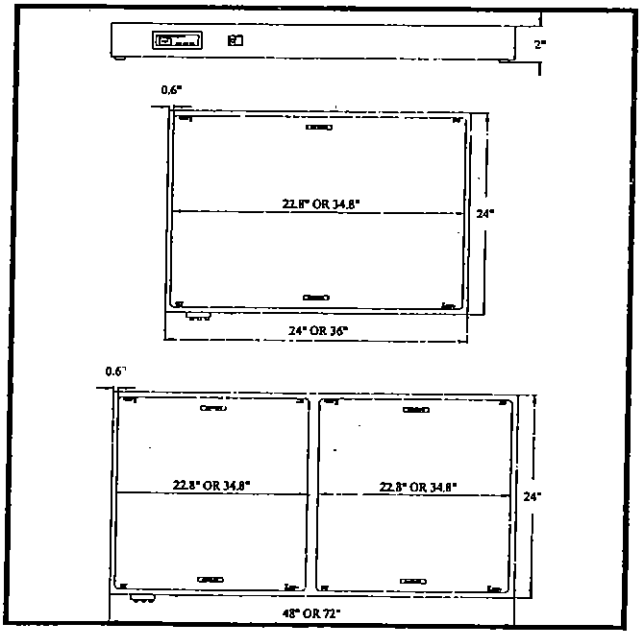
Heat is distributed evenly over the surface of the HTC. Surface temperatures of up to 180 degrees Fahrenheit can be set and maintained through the digital infinite control and temperature display.

The HTC comes standard with the easily cleanable matte black ceramic top and a black semi-gloss enclosure.

Kevry offers a variety of *DECO-TECH* sneeze guards and heat lamp accessories that can be matched with the HTC to create a complete portable solution to your heated food merchandising needs.

The HTC is also available in the HTD drop-in configuration. Photos are available on our web site.





Optional Frame Finish
- ❑ brushed stainless
- ❑ mirror stainless
- ❑ color_____

Model	*HTC-24*	*HTC-36*	*HTC-48*	*HTC-72*
Length	24"	36"	48"	72"
Width	24"	24"	24"	24"
Electrical Service	120V/4.5A	120V/6.7A	120V/8.9A	120V/13.4A
Net Wt.	20 lbs.	30 lbs.	40 lbs.	60 lbs.
Shipping Wt.	25 lbs.	37.5 lbs.	50 lbs.	75 lbs.
Cubes	1.5	2.1	2.8	4.2

Revision 1.9

Printed in U.S.A. 6/00©Kevry Corp

Cini-Little

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

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:

Cini-Little

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

Item 125

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

Drop-In Serving Equipment

COLD PAN

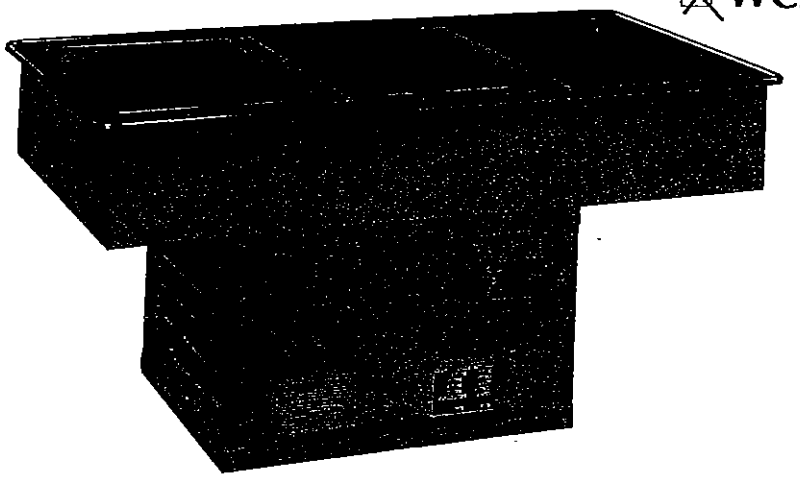
Refrigerated, Standard Depth Self-Contained or Remote

These units have not been performance tested for use with potentially hazardous foods, and must be used with ice.

Item No. _____

Quantity _____

- ☐ WCM/WCMX-1
- ☐ WCM/WCMX-2
- ☐ WCM/WCMX-3
- ☐ WCM/WCMX-4
- ☐ WCM/WCMX-5
- ☒ WCM/WCMX-6



WCM-3
Shown

DESCRIPTION:

The WCM series refrigerated cold pan eliminates the mess and expense of ice in your cold food displays. The drop-in pan can be installed in virtually any counter and can be provided as fully self-contained - just plug it in and turn it on - or remote, where there's a need to locate the compressor at a different location.

The pan is fully insulated for maximum efficiency and energy savings, and is provided with a factory applied gasket so that it can be installed in the finest wood fixtures without marring the counter top. The pan is constructed of stainless steel and is provided with a 3/4" stainless steel drain. The cold pan accommodates standard 12" x 20" pans, perfect for any cold food serving application.

FEATURES:

- Fully insulated for maximum efficiency and energy savings
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- Utilizes standard 12" x 20" pans, or fractional size pans with the use of adapter bars
- NSF certified - WCM series is UL recognized

Atlas Metal INDUSTRIES, INC.

a subsidiary of Mercury Aircraft
1135 NW. 159 Dr., Miami, Florida 33169
Tel: (305) 625-2451 or (800) 762-7565 * Fax: (305) 623-0475

Cini-Little

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

Item 125

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

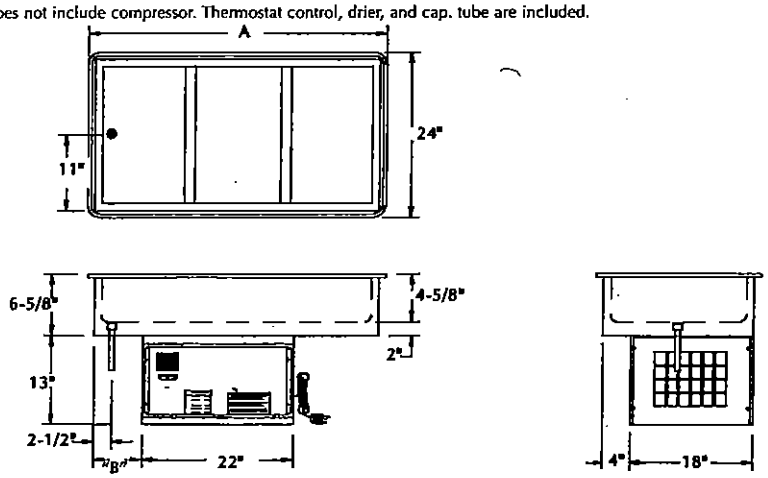
COLD PAN

Refrigerated, Standard Depth Self-Contained or Remote

	MODEL	PAN OPENINGS	"A"	PAN SIZE	ELECTRICAL CHARACTERISTICS	[redacted]	SHIP WT. (lbs.)
☐	*WCM-1	1	16	19-7/8 X 11-3/4 X 4-5/8	2.4 amps. - 120V 1/5 HP	[redacted]	90
☐	WCM-2	2	29-3/4	19-7/8 X 25-1/2 X 4-5/8	2.3 amps. - 120V 1/5 HP	[redacted]	120
☐	WCM-3	3	43-1/2	19-7/8 X 39-1/4 X 4-5/8	2.3 amps. - 120V 1/5 HP	[redacted]	150
☐	WCM-4	4	57-1/4	19-7/8 X 53 X 4-5/8	6.8 amps. - 120V 1/4 HP	[redacted]	190
☐	WCM-5	5	71	19-7/8 X 66-3/4 X 4-5/8	9.8 amps. - 120V 1/3 HP	[redacted]	215
☒	WCM-6	6	84-3/4	19-7/8 X 80-1/2 X 4-5/8	9.8 amps. - 120V 1/3 HP	[redacted]	290

	REMOTE REFRIGERATION** MODEL	RMX LESS COMP.
☐	WCMX-1	55
☐	WCMX-2	85
☐	WCMX-3	115
☐	WCMX-4	140
☐	WCMX-5	175
☐	WCMX-6	225

* Drain location on 16" dimension
** Remote refrigeration does not include compressor. Thermostat control, drier, and cap. tube are included.



WCM- WCMD-	"B" dim.
WCM-1	3-7/8"
WCM-2	5-5/8"
WCM-3	6-7/8"
WCM-4	6-7/8"
WCM-5	6-7/8"
WCM-6	6-7/8"

SPECIFICATIONS:

TOP: Constructed of 18 gauge, type 304 stainless steel, die stamped with a raised perimeter bead. There shall be a solid vinyl gasket under the beaded edge to form a seal to the counter top, thus preventing seepage or marring of the counter top. Embossed mounting lugs are provided along the inner surface of the top to hold the removable adapters in place.

LINER: The inner liner shall be 18 gauge, type 304 stainless steel, one piece construction, all welded, ground and polished to a uniform finish. All corners are coved with a minimum 1/4" radius. The liner has copper tubing firmly soldered to the exterior bottom. A 3/4" dia. drain with strainer, 4" PVC nipple, and valve is provided.

INSULATION: The pan is fully insulated with high density polystyrene, 1" thick on all sides, 1-1/2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer liner. The entire unit is removable without the use of tools.

REFRIGERATION SYSTEM: (WCM series only) The compressor housing shall be fabricated from 14 gauge galvanized and bolted to the base of the unit. A fully self-contained condensing unit is provided with a hermetically sealed compressor and a thermostat control. The system is fully charged with CFC free refrigerant and ready to operate.

NOTE: Proper ventilation must be provided in counter.

ELECTRICAL: (WCM series only) The unit will be wired for 15 amps., 120 volt, single phase operation with an on/off thermostat switch and pilot light. A 6' long, 3-wire cord and plug (NEMA 5-15P) will be provided.

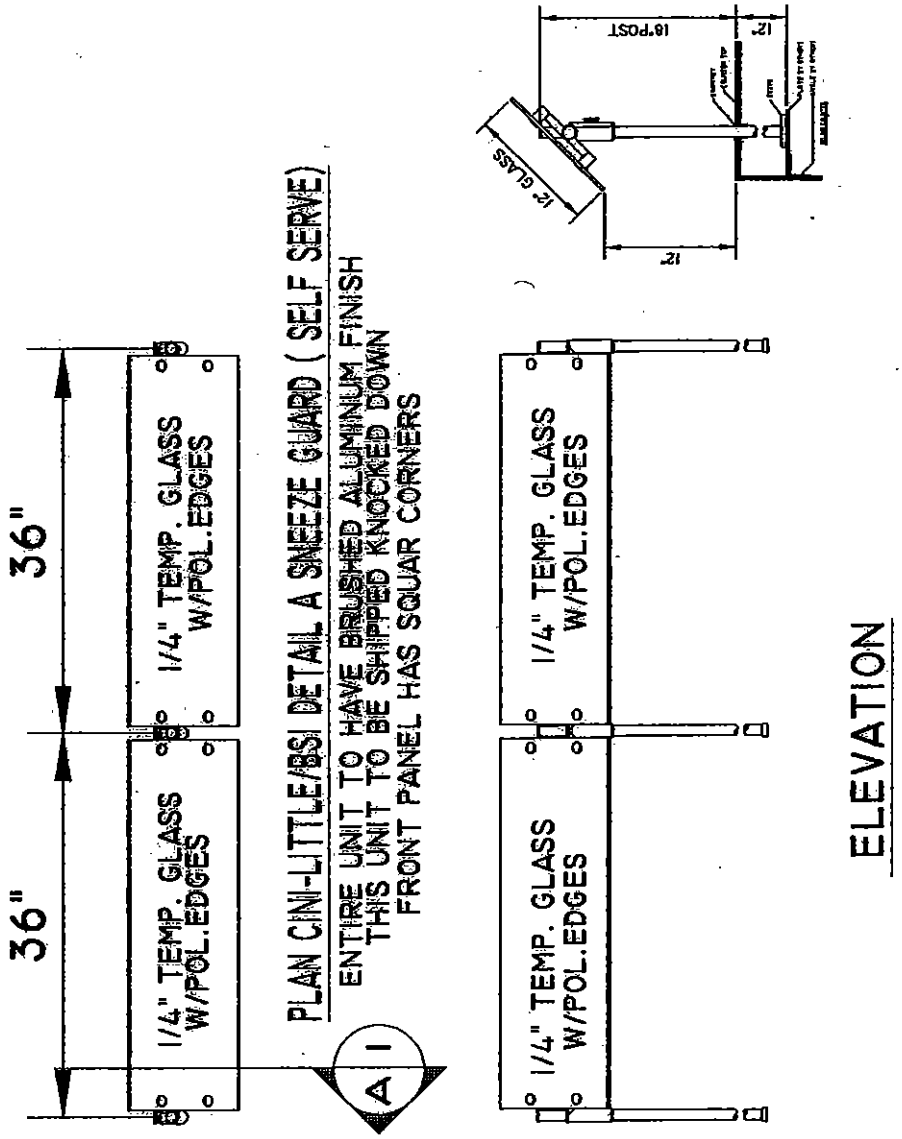
Specifications subject to change without notice.

ACCESSORIES:
- ☐ Remote on/off switch
- ☐ Stainless steel adapter bars
- ☐ 5-year extended compressor warranty
- ☐ Remote compressor (hook-up in field by others)
  - ☐ 1/5 HP for WCMX-1,2,&3
  - ☐ 1/4 HP for WCMX-4
  - ☐ 1/3 HP for WCMX-5&6

Atlas Metal INDUSTRIES, INC.

a subsidiary of Mercury Aircraft
1135 NW. 159 Dr., Miami, Florida 33169
Tel: (305) 625-2451 or (800) 762-7565 * Fax: (305) 623-0475

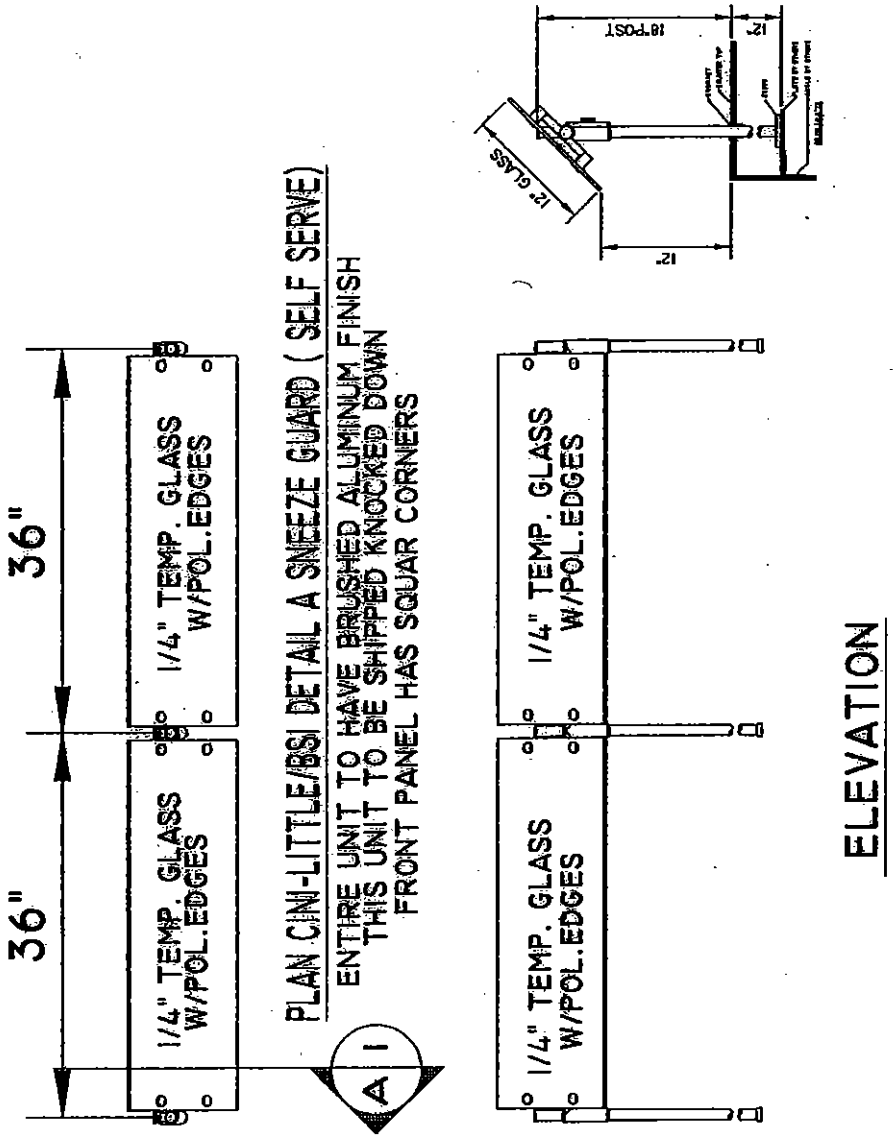
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT



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

Item 127

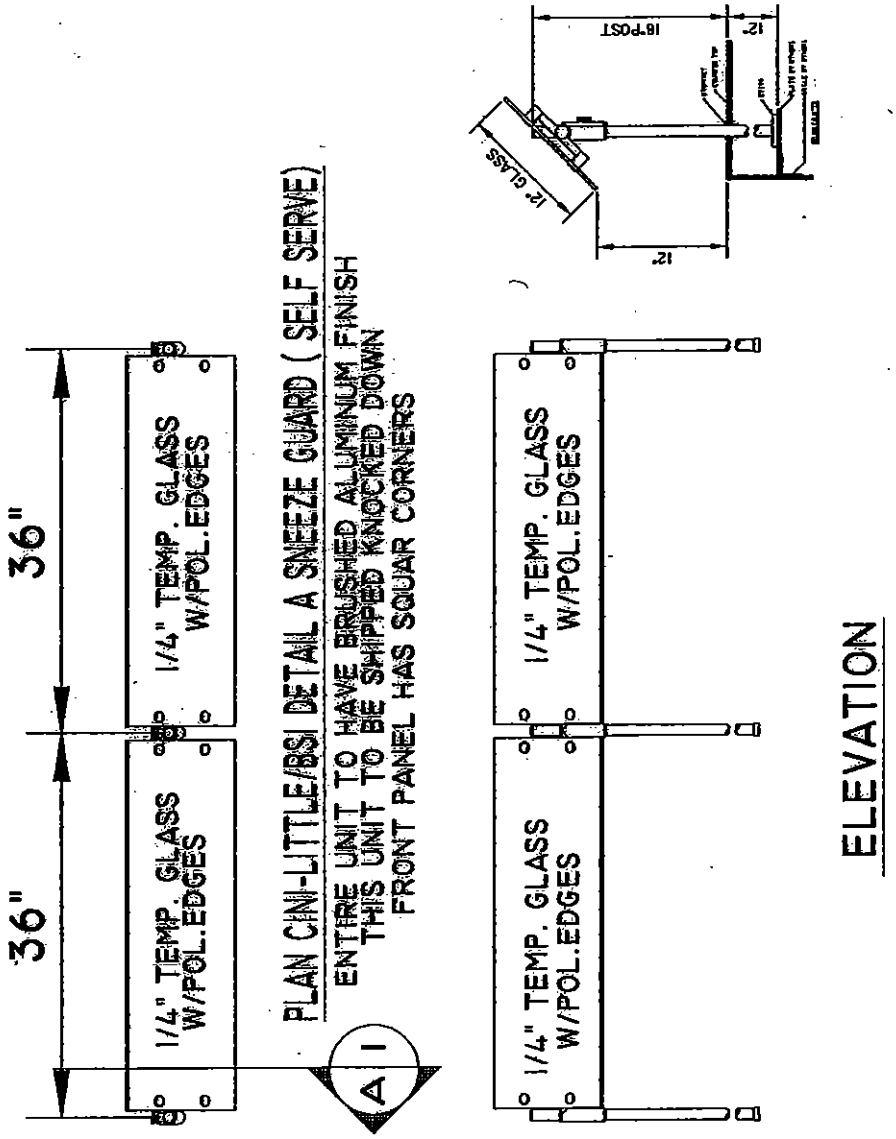
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT



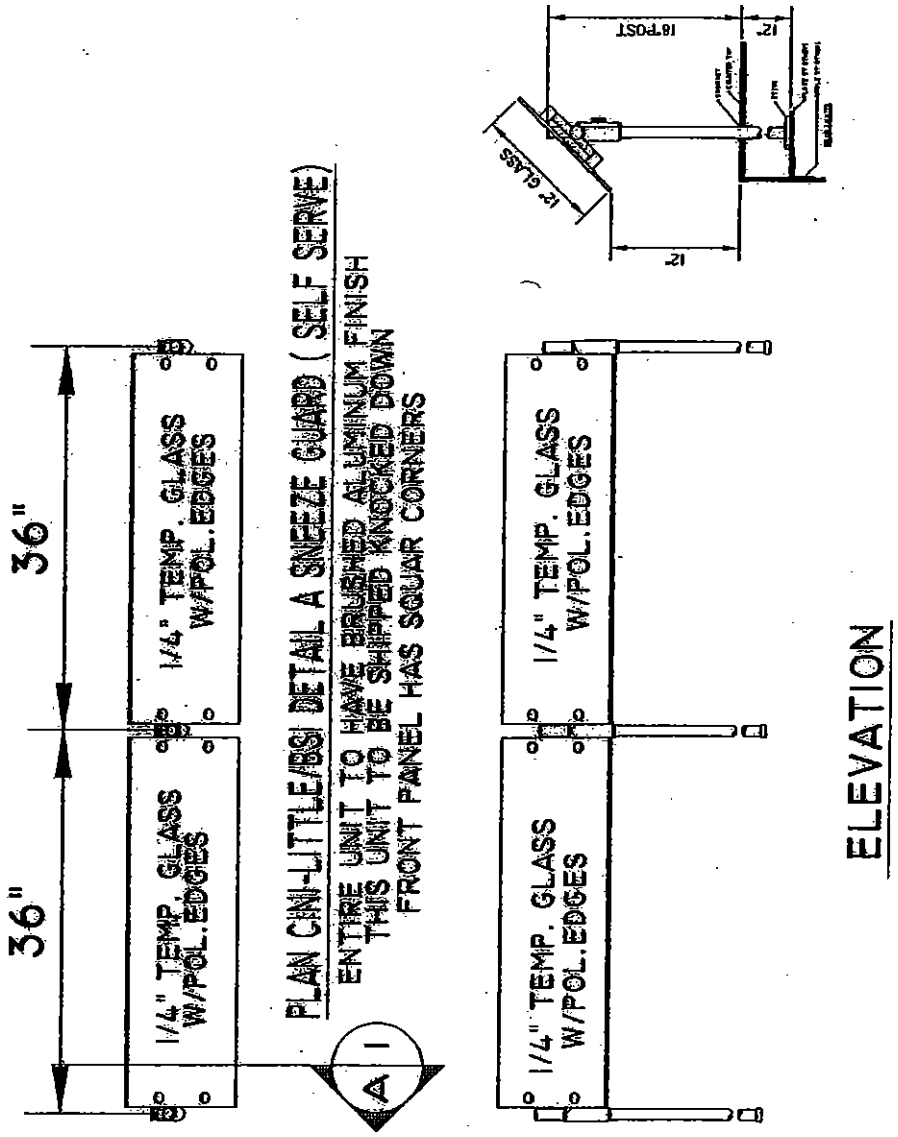
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 128

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



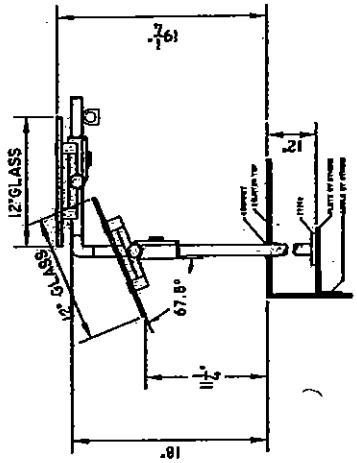
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

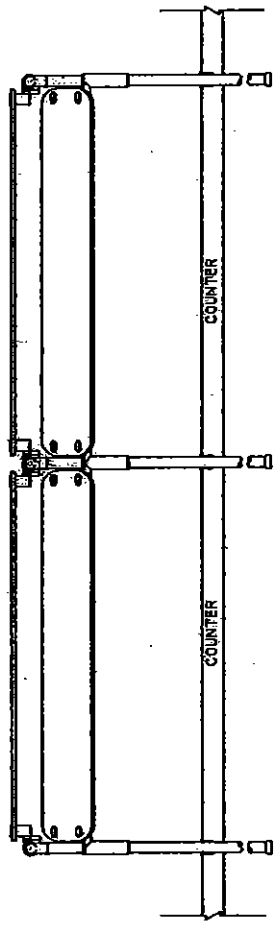


Ft. Drum
Watertown, NY
Project #: 04-0050

Item 130

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





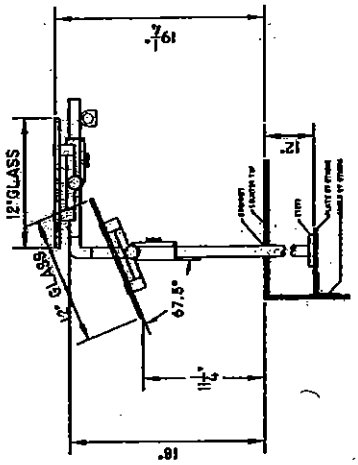
ELEVATION

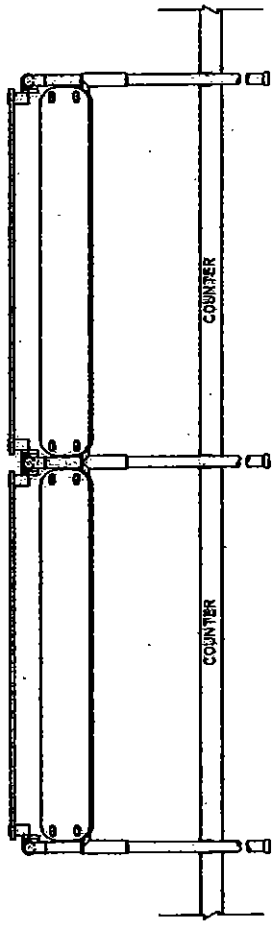
CICNI-LITTLE/BSI DETAIL E SNEEZE GUARD W SHELF (SELF SERVE)

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

Item 131

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





ELEVATION

CICNI-LITTLE/BSI DETAIL E SNEEZE GUARD W SHELF (SELF SERVE)

Cini-Little

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

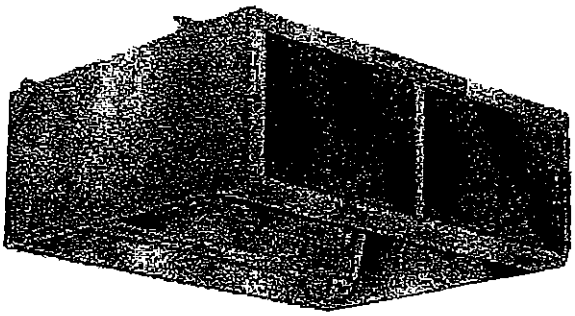
Item 132

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

Vent Master

REACTOCELL™

Canopy Style Ventilator Ceiling or Wall & Ceiling Mounted



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

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

NOTE: LAMPS PROVIDED BY OTHERS.
PATENT PENDING.

ISO 9001

Vent Master
Enodis

Recycled Paper

Cini-Little

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

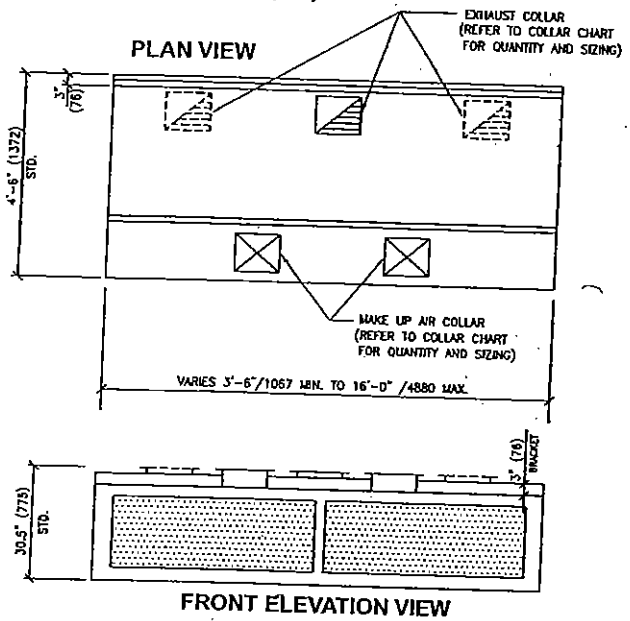
Item 132

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

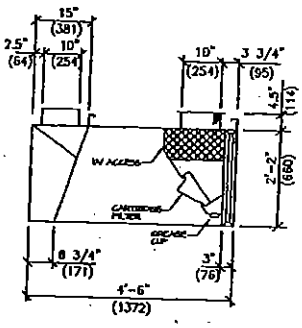
Vent Master

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

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



Dimensions: inches / mm



COOKING EQUIPMENT AIR REQUIREMENTS

Vent Master has been tested and listed to operate efficiently between 200 and 350 cfm per active foot of ventilator. This latitude of exhaust air volumes covers the needs of all types of cooking equipment which vary in size, fuel, capacity and products produced.

Ventilator exhaust air requirements on type of equipment, model of ventilator, location of ventilator in relation to adjacent walls and the make-up air velocity and balance within the cooking area. Each kitchen's air system must be calculated individually and engineered to meet these conditions.

It is essential that all air, ventilator and cooking equipment factors be established and coordinated by the design team to achieve proper ventilator exhausting of cooking equipment. Contact Vent Master for assistance to determine proper cooking equipment and ventilator exhaust air volumes.

EXHAUST AIR VOLUME AND DUCT COLLAR SIZE CHART-Duct collars size to move air at a minimum velocity of 1500 fpm (7.65m/s).SUPPLY AIR VOLUME AND DUCT COLLAR SIZE CHART-Duct collars sized to move air at a minimum velocity of 1000 fpm (5.08 m/s).

HOOD SIZE	200/ft at 1.3" S.P. (.094 m3/s per 305mm @ .322 Kpa)		250/ft at 1.7" S.P. (.118 m3/s per 305mm @ .422 Kpa)		300/ft at 1.3" S.P. (.142 m3/s per 305mm @ .322 Kpa)		350/ft at 1.7" S.P. (.165 m3/s per 305mm @ .422 Kpa)	
	DUCT COLLAR 10" (254mm) X__	CFM (m3/s)	DUCT COLLAR 10" (254mm) X__	CFM (m3/s)	DUCT COLLAR 10" (254mm) X__	CFM (m3/s)	DUCT COLLAR 10" (254mm) X__	CFM (m3/s)
3'- 6" to 5'-0"	6" 152	700 0.33	8" 203	875 0.413	10" 254	1050 0.496	12" 305	1225 0.578
5'6"to 6'6"	10" 254	1100 0.519	12" 305	1375 0.639	16" 406	1650 0.779	18" 457	1925 0.909
7'0" to 8'6"	2@6" 2@152	1400 0.66	2@8" 2@203	1750 0.826	2@10" 2@254	2100 0.991	2@12" 2@305	2450 0.1156
9'0" to 10'6"	1@6" & 1@10" 1@152 & 1@254	1800 0.85	1@8" & 1@12" 1@203 & 1@305	2250 0.1062	1@10" & 1@16" 1@254 & 1@406	2700 0.1274	1@12" & 1@18" 1@305 & 1@457	3150 0.1487
11'0" to 12'0"	2@10" 2@254	2200 0.1038	2@12" 2@305	2750 0.1298	2@16" 2@406	3300 0.1557	2@18" 2@457	3850 0.1817
12'6" to 14'0"	2@6" & 1@10" 2@152 & 2@254	2500 0.118	2@8" & 1@12" 2@203 & 2@305	3125 0.1475	2@10" & 1@16" 2@254 & 2@406	3750 0.177	2@12" & 1@18" 2@305 & 2@457	4375 0.2065
14'6" to 16'0"	1@6" & 2@10" 1@152 & 2@254	2900 0.1369	1@8" & 2@12" 1@203 & 2@305	3625 0.1711	1@10" & 2@16" 1@254 & 2@406	4350 0.2053	1@12" & 2@18" 1@305 & 2@457	5075 0.2395

Note: ON HOODS WITH MULTIPLE COLLARS PLEASE CONTACT THE FACTORY TO CONFIRM LOCATIONS.

FRONT SUPPLY AIR VOLUME		DUCT COLLAR 10" (254mm) X__
CFM	m3/s	Inches(mm)
480-640	.266-.302	10 (254)
640-800	.302-.377	12 (305)
800-960	.377-.453	14 (356)
960-1120	.453-.528	16 (406)
1120-1280	.528-.604	19 (483)
1280-1440	.604-.679	21 (533)
1440-1600	.679-.755	23 (584)
1600-1840	.755-.868	27 (686)
1840-2000	.868-.943	29 (737)
2000-2160	.943-1.019	31 (787)
2160-2320	1.019-1.094	34 (864)
2320-2480	1.094-1.170	36 (914)
2480-2640	1.170-1.245	38 (965)
2640-2800	1.245-1.321	40 (1016)
2800-2960	1.321-1.396	2 @ 22 (559)
2960-3120	1.396-1.472	2 @ 23 (584)
3120-3280	1.472-1.547	2 @ 24 (610)
3280-3440	1.547-1.623	2 @ 25 (635)
3440-3600	1.623-1.699	2 @ 26 (660)
3600-3760	1.699-1.774	2 @ 27 (686)
3760-3920	1.774-1.850	2 @ 28 (711)
3920-4160	1.850-1.963	2 @ 30 (762)
4160-4320	1.963-2.038	2 @ 31 (787)
4320-4880	2.038-2.114	2 @ 32 (813)

Continuous product improvement is a Vent Master policy, therefore specifications and design are subject to change without notice.

Vent Master
1021 Brevik Place
Mississauga, Ontario
Canada L4W 3R7

Form No. CMBMAUV (02/01)

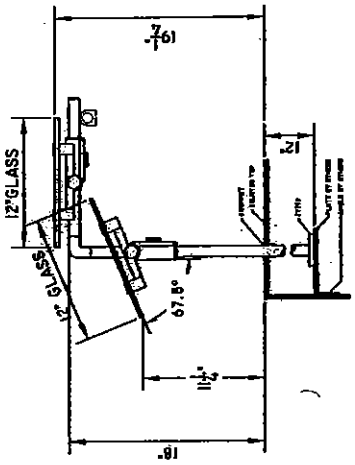
Vent Master
Enodis

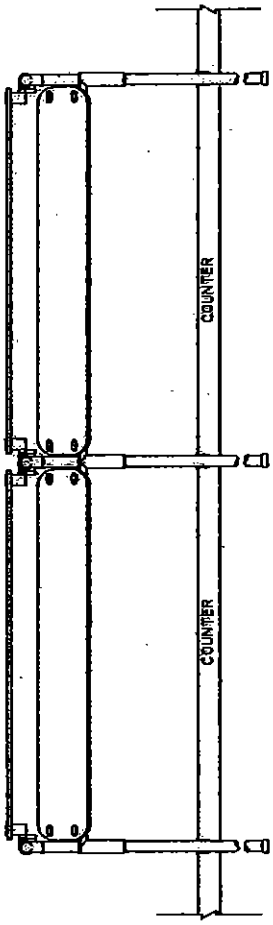
Tel: 905/624-0301
Fax: 905/624-5547
Tel: U.S.A. to Canada 1-800-565-2981
Fax: U.S.A. to Canada 1-800-665-2438

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

Item 133

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





ELEVATION

CICNI-LITTLE/BSI DETAIL E SNEEZE GUARD W SHELF (SELF SERVE)

Cini-Little

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

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

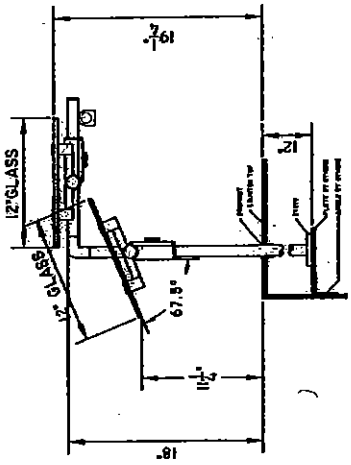
- ☐ **OPEN NUMBER**
- ☐ **CUSTOM FABRICATED**
- ☐ **EXISTING**
  - ☐ **WHERE SHOWN**
  - ☐ **RELOCATED**
  - ☐ **MODIFIED**
- ☐ **NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC) FURNISHED BY:**
  - ☐ **OWNER**
  - ☐ **SUPPLIER/VENDOR**
  - ☐ **GENERAL CONTRACTOR**
  - ☐ **MILLWORK TRADE**
  - ☐ **OTHER TRADES**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

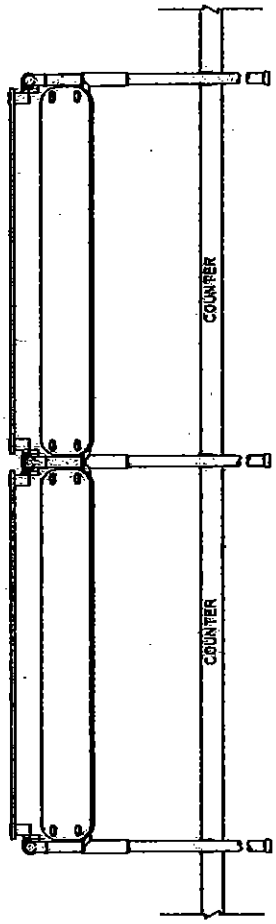
REMARKS:

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

Item 135

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





ELEVATION

CICNI-LITTLE/ABSI DETAIL E SNEEZE GUARD W SHELF (SELF SERVE)

Cini-Little

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

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:

Cini-Little

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

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** _____

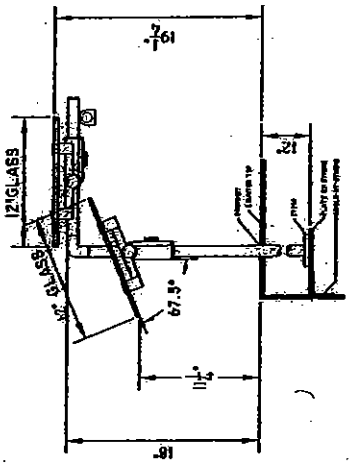
REMARKS:

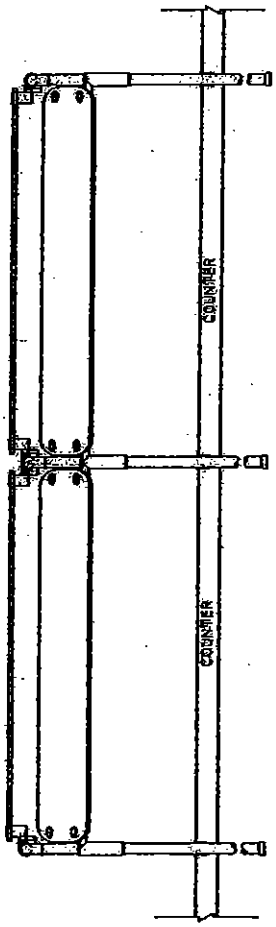
_____

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

Item 137

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

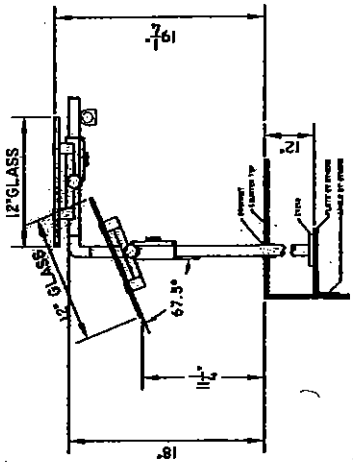


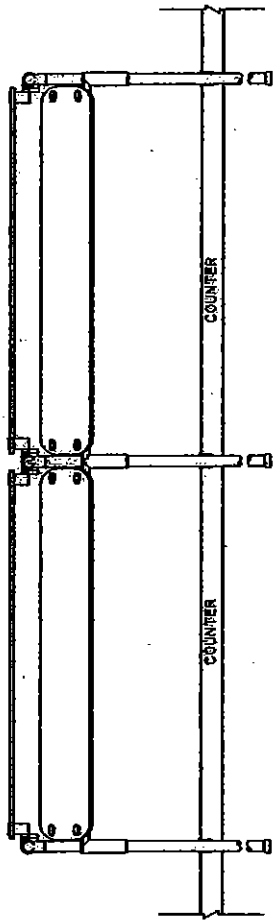


ELEVATION

CICNI-LITTLE/BSI DETAIL E SNEEZE GUARD W SHELF (SELF SERVE)

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





ELEVATION

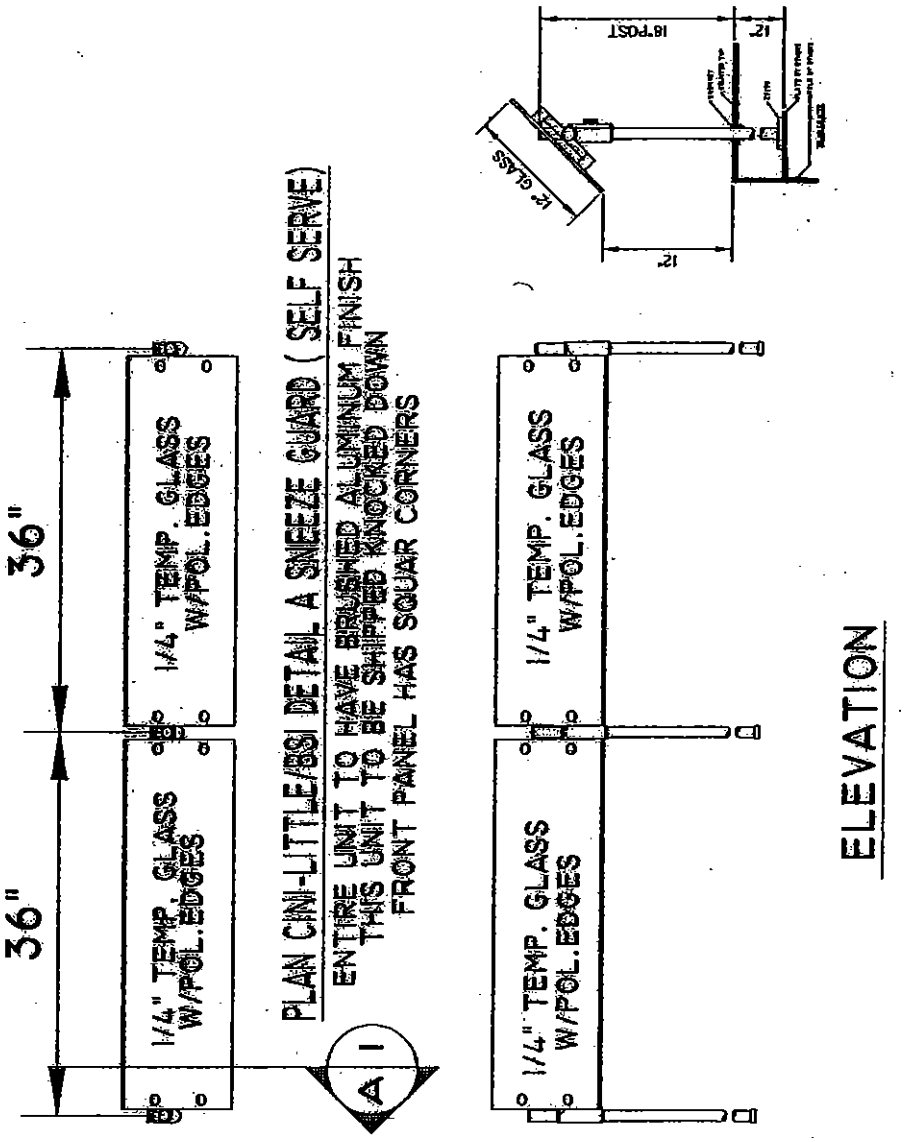
CICNI-LITTLE/BSI DETAIL E SNEEZE GUARD W SHELF (SELF SERVE)

Cini-Little

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

Item 139

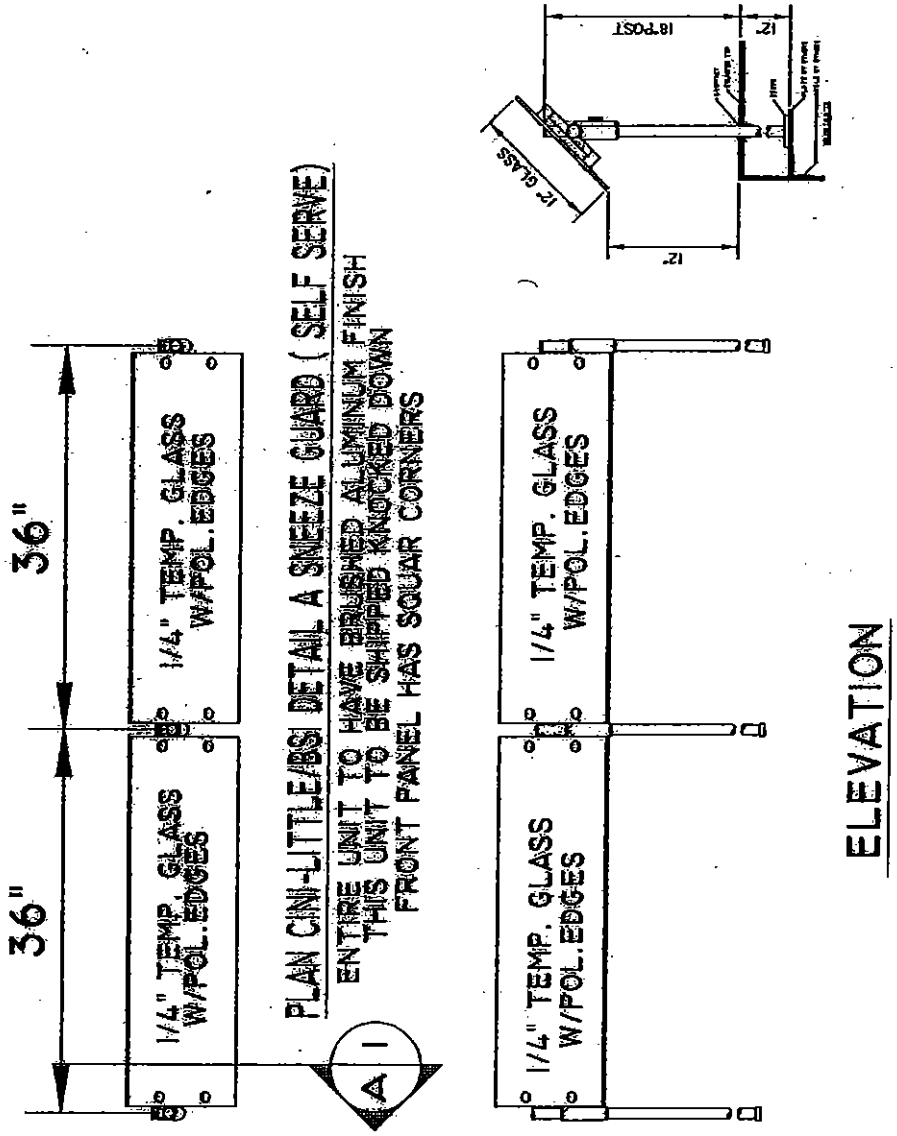
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT



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

Item 140

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



Cini-Little

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

Item 141

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

Drop-In Serving Equipment

COLD PAN

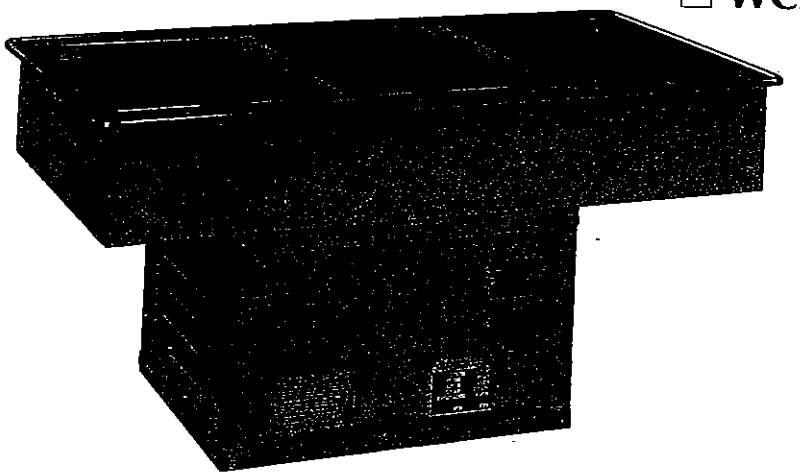
Refrigerated, Standard Depth Self-Contained or Remote

These units have not been performance tested for use with potentially hazardous foods, and must be used with ice.

Item No. _____

Quantity _____

- ☐ WCM/WCMX-1
- ☐ WCM/WCMX-2
- ☐ WCM/WCMX-3
- ☐ WCM/WCMX-4
- ☐ WCM/WCMX-5
- ☐ WCM/WCMX-6



WCM-3
Shown

DESCRIPTION:

The WCM series refrigerated cold pan eliminates the mess and expense of ice in your cold food displays. The drop-in pan can be installed in virtually any counter and can be provided as fully self-contained - just plug it in and turn it on - or remote, where there's a need to locate the compressor at a different location.

The pan is fully insulated for maximum efficiency and energy savings, and is provided with a factory applied gasket so that it can be installed in the finest wood fixtures without marring the counter top. The pan is constructed of stainless steel and is provided with a 3/4" stainless steel drain. The cold pan accommodates standard 12" x 20" pans, perfect for any cold food serving application.

FEATURES:

- Fully insulated for maximum efficiency and energy savings
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- Utilizes standard 12" x 20" pans, or fractional size pans with the use of adapter bars
- NSF certified - WCM series is UL recognized

Atlas Metal INDUSTRIES, INC.

a subsidiary of Mercury Aircraft
1135 NW. 159 Dr., Miami, Florida 33169
Tel: (305) 625-2451 or (800) 762-7565 * Fax: (305) 623-0475

Cini-Little

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

Item 141

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

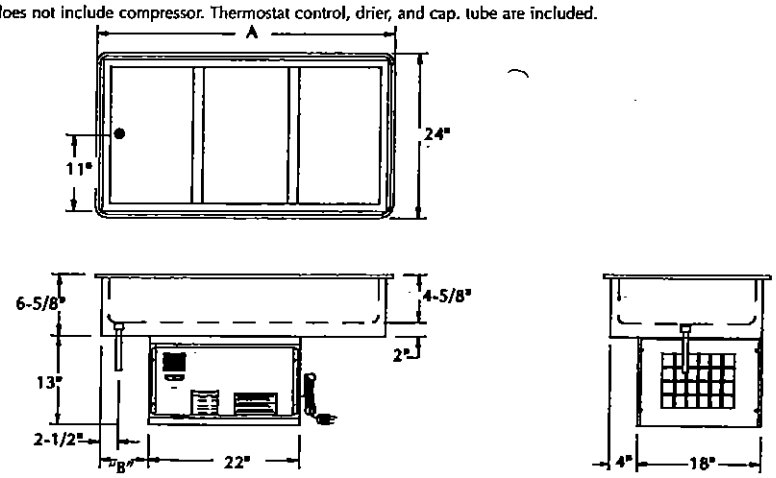
COLD PAN

Refrigerated, Standard Depth Self-Contained or Remote

	MODEL	PAN OPENINGS	"A"	PAN SIZE	ELECTRICAL CHARACTERISTICS	[redacted]	SHIP WT. (lbs.)
☐	*WCM-1	1	16	19-7/8 X 11-3/4 X 4-5/8	2.4 amps. - 120V 1/5 HP	[redacted]	90
☐	WCM-2	2	29-3/4	19-7/8 X 25-1/2 X 4-5/8	2.3 amps. - 120V 1/5 HP	[redacted]	120
☐	WCM-3	3	43-1/2	19-7/8 X 39-1/4 X 4-5/8	2.3 amps. - 120V 1/5 HP	[redacted]	150
☐	WCM-4	4	57-1/4	19-7/8 X 53 X 4-5/8	6.8 amps. - 120V 1/4 HP	[redacted]	190
☐	WCM-5	5	71	19-7/8 X 66-3/4 X 4-5/8	9.8 amps. - 120V 1/3 HP	[redacted]	215
☒	WCM-6	6	84-3/4	19-7/8 X 80-1/2 X 4-5/8	9.8 amps. - 120V 1/3 HP	[redacted]	290

	REMOTE REFRIGERATION** MODEL	RMX LESS COMP.
☐	WCMX-1	55
☐	WCMX-2	85
☐	WCMX-3	115
☐	WCMX-4	140
☐	WCMX-5	175
☐	WCMX-6	225

* Drain location on 16" dimension
** Remote refrigeration does not include compressor. Thermostat control, drier, and cap. tube are included.



WCM- WCMD-	"B" dim.
WCM-1	3-7/8"
WCM-2	5-5/8"
WCM-3	6-7/8"
WCM-4	6-7/8"
WCM-5	6-7/8"
WCM-6	6-7/8"

SPECIFICATIONS:

TOP: Constructed of 18 gauge, type 304 stainless steel, die stamped with a raised perimeter bead. There shall be a solid vinyl gasket under the beaded edge to form a seal to the counter top, thus preventing seepage or marring of the counter top. Embossed mounting lugs are provided along the inner surface of the top to hold the removable adapters in place.

LINER: The inner liner shall be 18 gauge, type 304 stainless steel, one piece construction, all welded, ground and polished to a uniform finish. All corners are coved with a minimum 1/4" radius. The liner has copper tubing firmly soldered to the exterior bottom. A 3/4" dia. drain with strainer, 4" PVC nipple, and valve is provided.

INSULATION: The pan is fully insulated with high density polystyrene, 1" thick on all sides, 1-1/2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer liner. The entire unit is removable without the use of tools.

REFRIGERATION SYSTEM: (WCM series only) The compressor housing shall be fabricated from 14 gauge galvanized and bolted to the base of the unit. A fully self-contained condensing unit is provided with a hermetically sealed compressor and a thermostat control. The system is fully charged with CFC free refrigerant and ready to operate.

NOTE: Proper ventilation must be provided in counter.

ELECTRICAL: (WCM series only) The unit will be wired for 15 amps., 120 volt, single phase operation with an on/off thermostat switch and pilot light. A 6' long, 3-wire cord and plug (NEMA 5-15P) will be provided.

Specifications subject to change without notice.

ACCESSORIES:

- ☐ Remote on/off switch
- ☐ Stainless steel adapter bars
- ☐ 5-year extended compressor warranty
- ☐ Remote compressor (hook-up in field by others)
  - ☐ 1/5 HP for WCMX-1,2,&3
  - ☐ 1/4 HP for WCMX-4
  - ☐ 1/3 HP for WCMX-5&6

Atlas Metal INDUSTRIES, INC.

a subsidiary of Mercury Aircraft
1135 NW. 159 Dr., Miami, Florida 33169
Tel: (305) 625-2451 or (800) 762-7565 • Fax: (305) 623-0475

Cini-Little

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

Item 142

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

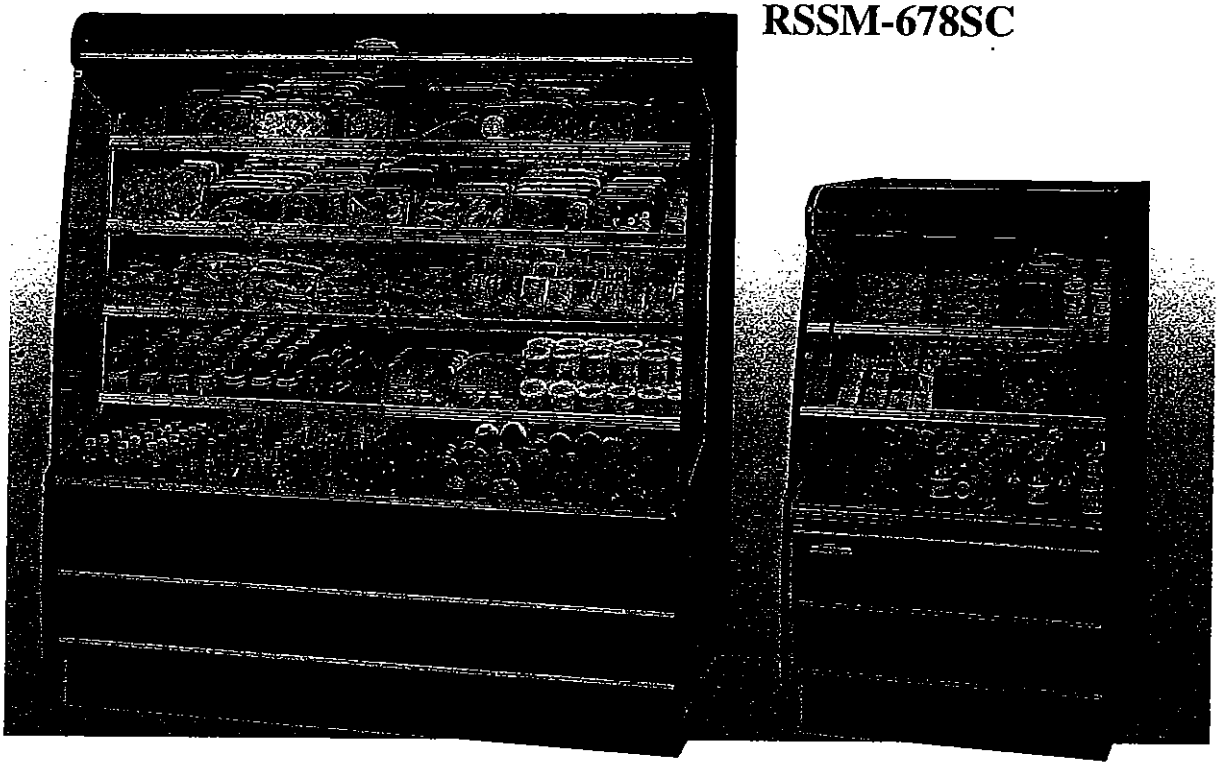
FEDERAL

a Standex company

Item_____

REFRIGERATED SELF-SERVICE HIGH PROFILE SPECIALTY MERCHANDISER

MODEL RSSM-360SC
RSSM-460SC
RSSM-660SC
RSSM-478SC
RSSM-678SC



Designed with impulse sales in mind. Get maximum return from an attention-grabbing merchandiser and increase profits. Available in lengths of 3', 4', and 6', and 60" or 78" high.

STANDARD FEATURES

- Adjustable white metal shelves with price tag molding. Shelves can be flat or slanted. The 60" case has two tiers of shelves, the 78"case has four tiers.
- Top mounted octron shielded light. Shelf lights optional.
- Choice of six standard laminates on exterior. Other color laminates are optional. Black metal front grill and galvanized steel back.
- Silver trim, gold tone optional.
- Stainless steel display deck, glass and solid white interior ends, black interior back panel.
- Solid state timer provides automatic defrost.
- Condensate evaporator provided for a totally self-contained system.
- Insulated with high-density urethane foam.
- Continuous line-ups are available for remote applications.
- Refrigeration controls maintain 40° F. Note: Case temperature will vary if the air curtain is disrupted.
- The rear of the unit needs to be 6" from a wall.
- Thermometer.

Cini-Little

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

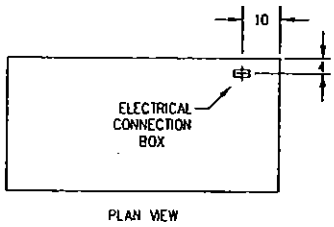
Item 142

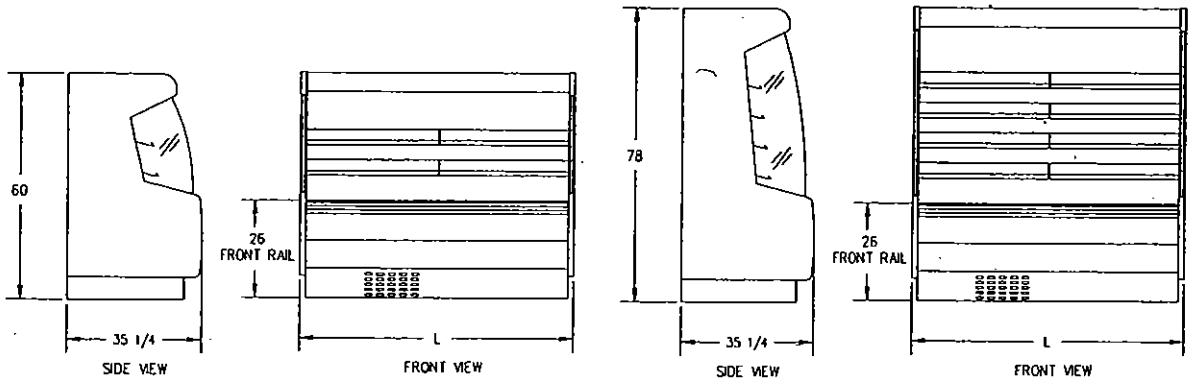
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

REFRIGERATED
SELF-SERVICE MERCHANDISER

OPTIONAL ACCESSORIES:

* Special Laminate
* Mirrored Stainless Steel Ends
* Security Night Cover
* Wire Shelves in lieu of Flat Metal
* Joining Kit for Continuous Line-ups
* Remote Condensing Unit
* Front Condensing Unit Air Discharge
* Rear Access Doors
* Rear Side Panel Extensions (Six Inches)
* Light Below Shelves
* Energy Saving Night Curtain
* Gold Tone Trim
* Wire Baskets in lieu of Flat Metal
* Deli Meat Hooks or Pegs
* Casters (Self-Contained Models Only) Cord Included.
* Cord & Plug (Self-Contained Models Only) (NEMA L14-20)
* Legs





SPECIFICATIONS:

Model	Dimensions L W H	Shipping Weight (lbs)	Shelving	Self-Contained 3-Wire Plus Ground 120/208-240/60/1	Remote 120/60/1
RSSM-360SC	36" x 35 1/4" x 60"	700	2 (15" x 34")	1/2 HP - 10 AMPS	12 AMPS
RSSM-460SC	47 1/4" x 35 1/4" x 60"	780	2 (15" x 45")	3/4 HP - 13 AMPS	12 AMPS
RSSM-660SC	71 1/4" x 35 1/4" x 60"	1,020	4 (15" x 34")	1 HP - 15 AMPS	13 AMPS
RSSM-478SC	47 1/4" x 35 1/4" x 78"	850	4 (15" x 45")	3/4 HP - 13 AMPS	12 AMPS
RSSM-678SC	71 1/4" x 35 1/4" x 78"	1,220	8 (15" x 34")	1 HP - 15 AMPS	13 AMPS

- Case temperature will vary if the air curtain is disrupted.
- The rear of the unit needs to be 6" from a wall.
- Electrical Requirement - The minimum circuit ampacity and maximum fuse size is 20 amps. A 120/208-240 volt, 60 hertz, 1 phase, 3 wire plus ground power supply.
- Refrigerated cases are designed to operate in a maximum of 75° F ambient and 55% relative humidity.
- Due to continuing engineering improvements, specifications are subject to change without notice.

SANITATION CLASSIFIED

Look to Federal for Innovative Merchandising

FEDERAL
a Standex company

Federal Industries
A Standex Company
215 Federal Avenue
Belleville WI 53508-0290
Phone: 800-356-4206
Fax: 608-424-3234
Email: geninfo@federalind.com
Web Site: www.federalind.com

Cini-Little

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

Item 143

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

MODELS "JB", "CLR", "BXB",

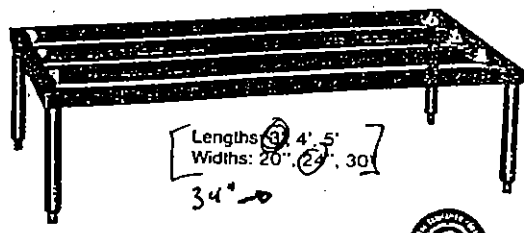
ITEM # 13

DUNNAGE RACK SERIES

MODEL "JB"

Model "JB" Dunnage Racks permit storage and drainage of case merchandise and allow for free circulation of air. Model "JB" Racks are fabricated entirely of Stainless Steel and never need replaced.

- 1½" square 16 gauge Stainless Steel Type 300 Tubular Frame.
- Approved by the National Sanitation Foundation and the U. S. Department of Agriculture.
- Stands 12" high with 1½" adjustable bullet feet.
- Optional 5" Dia. Heavy Duty Casters available. (See OPTIONS Sheet).

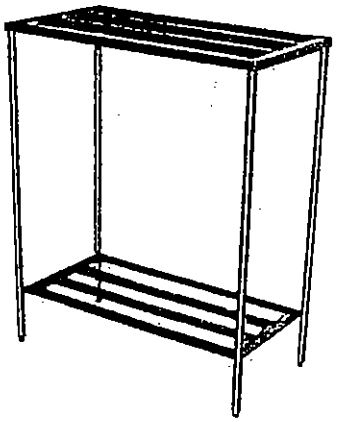


- 100% heliarc welded construction.
- Legs are 1-5/8" o.d. 16 gauge Stainless Steel Tube.
- 60" length sizes have 6 legs for extra center support.
- 3000 lb. capacity.

MODEL "CLR" COOLER RACKS

Model "CLR" Cooler Racks provide high quality storage for all forms of case and packaged goods in or out of the freezer. They are designed to allow for free air circulation without loss of storage capacity.

- ½" square 16 gauge Stainless Steel Type 300 tubular shelves.
- Legs are 1-5/8" o.d. 16 gauge Stainless Steel tube.
- Two or three shelf units available (additional shelves or shelf locations available upon request).
- 2,000 lb. capacity.
- Approved by the National Sanitation Foundation and the U.S. Department of Agriculture.
- 100% heliarc welded construction.
- Stands 60" high with 1½" adjustable bullet feet.
- Optional 5" Dia. Heavy Duty Casters available (see OPTIONS Sheet).

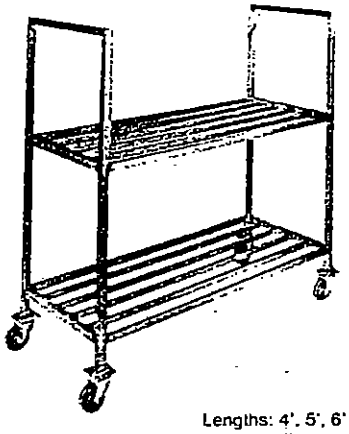


Lengths: 34", 47", 59", 71"
Widths: 18", 21", 24"

MODEL "BXB" BOXED BEEF CARTS

Model "BXB" Boxed Beef Carts reduce excess material handling from delivery door to storage area. Packaged case goods can be transferred from storage to preparation to merchandising areas with minimum handling.

- 1½" square 16 gauge Stainless Steel tubular shelves and legs.
- Additional shelves or shelf locations available on request.
- 3,000 lb. capacity.
- Approved by the National Sanitation Foundation and the U.S. Department of Agriculture.
- 100% heliarc welded construction.
- Stands 60" high with 5" Dia. Heavy Duty Casters standard.



Lengths: 4', 5', 6'
Width: 27"

Since 1887

John Boos & Co.

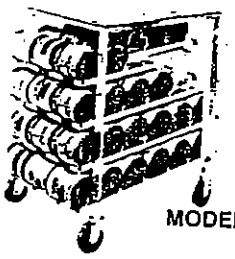
315 S. First Street, Effingham, IL 62401, Telephone: 217/347-7701; Telex: 206834
FACTORY SHOWROOMS:
North Rts. 32-33 at I-70, Effingham, IL • World Trade Center, Space #12065 — Dallas, TX

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

PROJECT: QUANTITY: ITEM NO: 12A

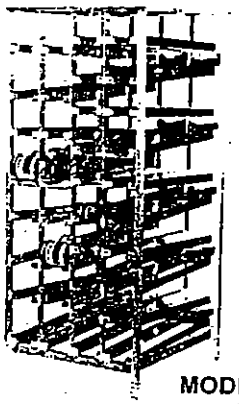
CAN STORAGE RACKS

SERIES CSR



MODEL CSR-84

MODEL CSR-210



MODEL CSR-FF-156
Front Loading

SPECIFICATIONS

Series CSR aluminum can storage racks.

FRAME: The vertical corner uprights and the top and bottom cross bracing are constructed of all-welded 2" x 2" x ⅛" thick extruded aluminum angles. The front and rear center uprights are 2" wide x ¼" thick aluminum, welded to the top and bottom cross braces. A solid top of either aluminum or stainless steel is securely fastened to all uprights.

GUIDES: The guides are 2" x 2" x ⅛" thick, formed aluminum angles with front and rear edges turned up ¾". The guides are welded to the uprights on 7¼" centers to accommodate No. 10 cans, with the rear of the guide 1½" higher than the front to allow the cans to roll forward.

MODEL CSR-84: The unit is mobile, mounted on four 5" diameter, heavy-duty, double ball bearing swivel casters with non-marking rubber tires. The top is 16 ga. stainless steel with all edges turned down 2". This unit is loaded from the rear.

MODEL CSR-210: The unit is stationary, mounted on four adjustable flanged feet welded to the uprights. The top is .060" thick aluminum with all edges turned down 2". This unit is loaded from the rear.

MODEL CSR-308: The unit is the same as Model CSR-210, except that it is constructed to accommodate No. 5 cans. The guides are set on 5-3/16" centers in lieu of 7¼". This unit is loaded from the rear.

MODEL CSR-FF-156: The unit is the same as Model CSR-210 except that it is front loading. The loading guides are inclined to the rear, where an aluminum deflector transfers the cans to unloading guides below which are inclined towards the front. Used where installation prevents rear loading.

MODEL NO.	DIMENSIONS W - D - H	CAPACITY	SHIPPING WEIGHT
☐ CSR-84	28⅜" 42½" 39"	84 #10 cans	85
? → ☒ CSR-210	28⅜" 42½" 86½"	210 #10 cans	168
☐ CSR-308	28⅜" 42½" 74¼"	308 #5 cans	190
☐ CSR-FF-156	28¼" 42" 82-1/16"	156 #10 cans	160

NOTE: Other sizes available, contact factory.

Cini-Little

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

Item 144

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

Drop-In Serving Equipment

COLD PAN

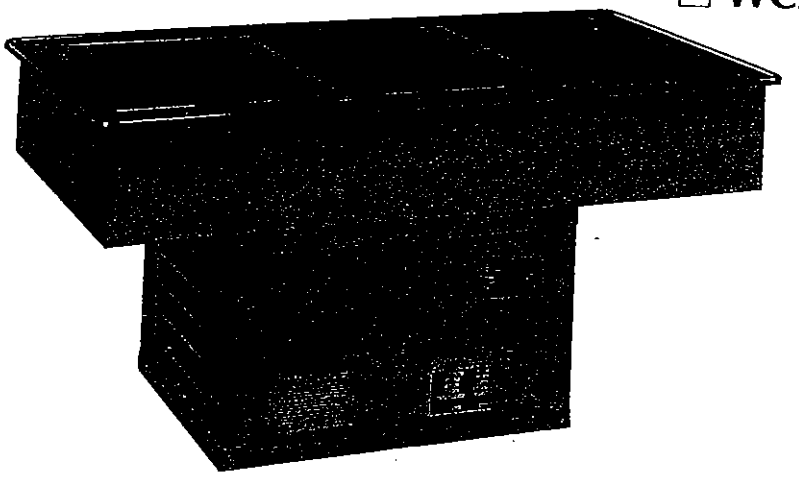
Refrigerated, Standard Depth Self-Contained or Remote

These units have not been performance tested for use with potentially hazardous foods, and must be used with ice.

Item No. _____

Quantity _____

- ☐ WCM/WCMX-1
- ☐ WCM/WCMX-2
- ☐ WCM/WCMX-3
- ☐ WCM/WCMX-4
- ☐ WCM/WCMX-5
- ☐ WCM/WCMX-6



WCM-3
Shown

DESCRIPTION:

The WCM series refrigerated cold pan eliminates the mess and expense of ice in your cold food displays. The drop-in pan can be installed in virtually any counter and can be provided as fully self-contained - just plug it in and turn it on - or remote, where there's a need to locate the compressor at a different location.

The pan is fully insulated for maximum efficiency and energy savings, and is provided with a factory applied gasket so that it can be installed in the finest wood fixtures without marring the counter top. The pan is constructed of stainless steel and is provided with a 3/4" stainless steel drain. The cold pan accommodates standard 12" x 20" pans, perfect for any cold food serving application.

FEATURES:

- Fully insulated for maximum efficiency and energy savings
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- Utilizes standard 12" x 20" pans, or fractional size pans with the use of adapter bars
- NSF certified - WCM series is UL recognized

Atlas Metal INDUSTRIES, INC.

a subsidiary of Mercury Aircraft
1135 NW. 159 Dr., Miami, Florida 33169
Tel: (305) 625-2451 or (800) 762-7565 * Fax: (305) 623-0475

Cini-Little

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

Item 144

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

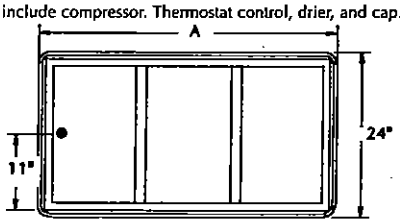
COLD PAN

Refrigerated, Standard Depth Self-Contained or Remote

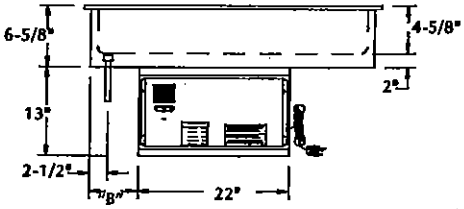
	MODEL	PAN OPENINGS	"A"	PAN SIZE	ELECTRICAL CHARACTERISTICS	[redacted]	SHIP WT. (lbs.)
☐	*WCM-1	1	16	19-7/8 X 11-3/4 X 4-5/8	2.4 amps. - 120V 1/5 HP	[redacted]	90
☐	WCM-2	2	29-3/4	19-7/8 X 25-1/2 X 4-5/8	2.3 amps. - 120V 1/5 HP	[redacted]	120
☐	WCM-3	3	43-1/2	19-7/8 X 39-1/4 X 4-5/8	2.3 amps. - 120V 1/5 HP	[redacted]	150
☐	WCM-4	4	57-1/4	19-7/8 X 53 X 4-5/8	6.8 amps. - 120V 1/4 HP	[redacted]	190
☐	WCM-5	5	71	19-7/8 X 66-3/4 X 4-5/8	9.8 amps. - 120V 1/3 HP	[redacted]	215
☐	WCM-6	6	84-3/4	19-7/8 X 80-1/2 X 4-5/8	9.8 amps. - 120V 1/3 HP	[redacted]	290

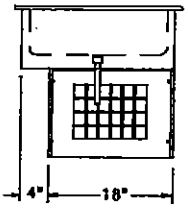
	REMOTE REFRIGERATION** MODEL	RMX LESS COMP.
☐	WCMX-1	55
☐	WCMX-2	85
☐	WCMX-3	115
☐	WCMX-4	140
☐	WCMX-5	175
☐	WCMX-6	225

* Drain location on 16" dimension
** Remote refrigeration does not include compressor. Thermostat control, drier, and cap. tube are included.



WCM- WCMD-	"B" dim.
WCM-1	3-7/8"
WCM-2	5-5/8"
WCM-3	6-7/8"
WCM-4	6-7/8"
WCM-5	6-7/8"
WCM-6	6-7/8"





SPECIFICATIONS:

TOP: Constructed of 18 gauge, type 304 stainless steel, die stamped with a raised perimeter bead. There shall be a solid vinyl gasket under the beaded edge to form a seal to the counter top, thus preventing seepage or marring of the counter top. Embossed mounting lugs are provided along the inner surface of the top to hold the removable adapters in place.

LINER: The inner liner shall be 18 gauge, type 304 stainless steel, one piece construction, all welded, ground and polished to a uniform finish. All corners are coved with a minimum 1/4" radius. The liner has copper tubing firmly soldered to the exterior bottom. A 3/4" dia. drain with strainer, 4" PVC nipple, and valve is provided.

INSULATION: The pan is fully insulated with high density polystyrene, 1" thick on all sides, 1-1/2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer liner. The entire unit is removable without the use of tools.

REFRIGERATION SYSTEM: (WCM series only) The compressor housing shall be fabricated from 14 gauge galvanized and bolted to the base of the unit. A fully self-contained condensing unit is provided with a hermetically sealed compressor and a thermostat control. The system is fully charged with CFC free refrigerant and ready to operate.

NOTE: Proper ventilation must be provided in counter.

ELECTRICAL: (WCM series only) The unit will be wired for 15 amps., 120 volt, single phase operation with an on/off thermostat switch and pilot light. A 6' long, 3-wire cord and plug (NEMA 5-15P) will be provided.

Specifications subject to change without notice.

ACCESSORIES:
- ☐ Remote on/off switch
- ☐ Stainless steel adapter bars
- ☐ 5-year extended compressor warranty
- ☐ Remote compressor (hook-up in field by others)
  - ☐ 1/5 HP for WCMX-1,2,&3
  - ☐ 1/4 HP for WCMX-4
  - ☐ 1/3 HP for WCMX-5&6

Atlas Metal INDUSTRIES, INC.

a subsidiary of Mercury Aircraft
1135 NW. 159 Dr., Miami, Florida 33169
Tel: (305) 625-2451 or (800) 762-7565 • Fax: (305) 623-0475

Cini-Little

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

Item 145

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

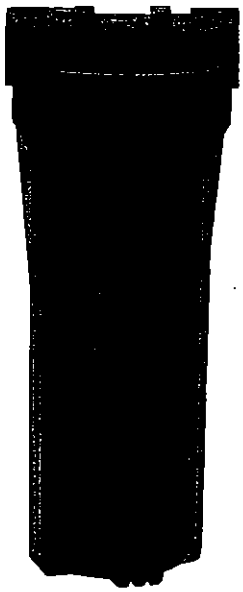
EVERPURE®

KLEENWARE Model HTS-10

Scale Prevention and Corrosion Control For Warewashing Equipment

Inhibit mineral scale deposits and provide corrosion control in foodservice warewashing equipment

The KleenWare warewashing scale control system from Everpure features HydroBlend™, a unique, specially blended compound developed to inhibit mineral scale deposits and provide corrosion protection in foodservice dish and glassware washing equipment. The high-temperature HTS-10 housing allows for hot water feed installations.



BENEFITS

- Prevents limescale formation in booster heaters and dishwashers.
- Provides corrosion protection.
  'rdroBlend is unaffected by high temperatures, permitting wide variety of applications
- Transparent housing and cartridge allows simple visual monitoring of product usage, and ensures against wasteful premature cartridge replacement.
- Specially designed venturi metering head assures consistent, predictable product feed rates.

HTS-10 System: 9799-10 (1 pack)
(Includes one HT-10 cartridge)

HT-10 Replacement Cartridge (Clear): 9799-22 (6 pack)

APPLICATIONS

- Commercial dish washers
- Commercial glassware washers
- Warewashing booster heaters

INSTALLATION TIPS

- The HTS-10 system must be used as a unit (i.e. high temperature bowl, head and cartridge).
- The HTS-10 system must be installed vertically. A mounting bracket is provided to facilitate mounting the venturi metering head to a wall.
- Observe proper inlet/outlet water directions. Flow directions are molded into the top of the head.
- Some pressure relief mechanism should be provided downstream of the system to permit releasing line pres- e when changing cartridges.

OPERATION TIPS

- De-liming of equipment prior to application is recommended, but not required.
- Inspect HT-10 cartridges at least every 6 months.
- Pre-existing equipment scale may be dislodged and settle to the bottom of a chamber and clog drain initially. Settled scale should be removed to assure satisfactory operation.
- In new installations, the HydroBlend usage rate may start high initially, then reduce as existing scale is removed.
- Replace HT-10 Cartridge before Hydroblend compound is completely used up.

Cini-Little

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

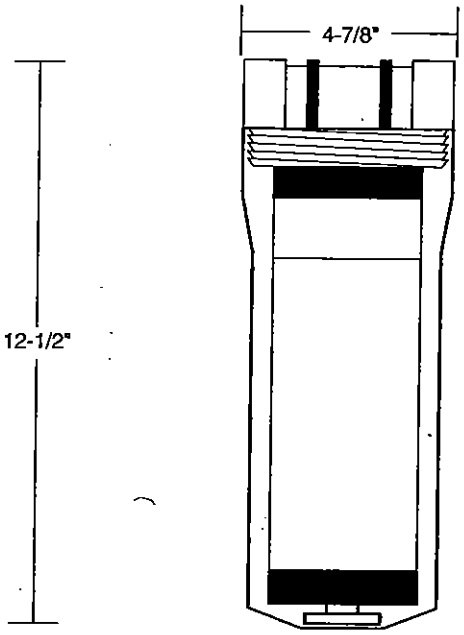
Item 145

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

SPECIFICATIONS

Dimensions: 4-7/8" Diameter
12-1/2" in Height
Connections: 3/4" FNPT
Weight: 6 lbs.
Water Flow Rate: 1-15 gpm
Maximum temperature: 170° F
Maximum line pressure: 150 psi
Capacity: 6 months*

* Capacity will vary depending on equipment type, water conditions and hours of operation.



HTS-10 System

LIMITED WARRANTY OF PHYSICAL QUALITY

If, within eighteen months after manufacture or twelve months after purchase (whichever occurs first), any part of Everpure, Inc. manufacture which is returned to its factory, shipping charges prepaid, is found to be defective in material or workmanship in the judgement of Everpure's engineers, Everpure, Inc. will repair or replace such part at no charge, f.o.b., Westmont factory. Everpure, Inc. however, shall not be liable for damages or delays caused by any defective material or workmanship, or by failure of any parts due to normal wear and tear. Everpure, Inc. will not be responsible for products which malfunction due to user neglect or unauthorized modification.
NOTE: Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Similarly, some states do not allow the exclusion or limitation of consequential or incidental damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

Hydroblend™ and ScaleStick™ are trademarks of PWC Enterprises Inc. DBA Southeastern Filtration & Equipment Systems.

EVERPURE®
WATER YOU CAN TRUST.

EVERPURE, INC.
660 Blackhawk Drive
Westmont, IL 60559-9005
Tel (630) 654-4000
FAX (630) 654-1115
Technical Service
(800) 942-1153
http://www.everpure.com

In Europe:
N.V. EVERPURE (EUROPE) S.A.
Research Park, Haasrode
B-3001 Heverlee
Belgium
Tel 32-16-401191
FAX 32-16-402691

In Japan:
EVERPURE JAPAN, INC.
1-8-19, Tsumada Kita,
Atsugi-Shi
Kanagawa 243
Japan
Tel 81-462 (23) 6563
FAX 81-462 (21) 6775

©2000 Everpure, Inc.

Moore Part No. 47330

Cini-Little

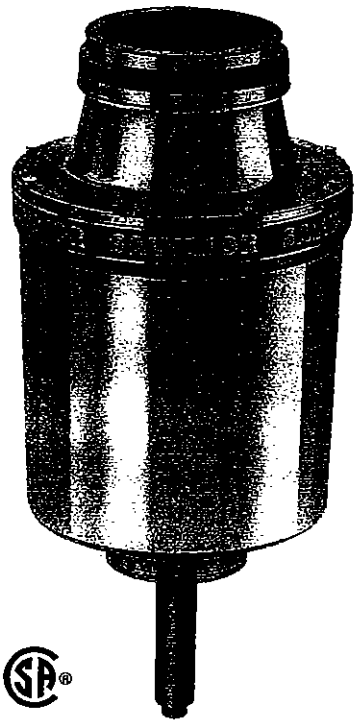
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 146

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

Salvajor®

JOB: _____ **Item No.:** _____



LISTED

☐ Model 750

FOOD WASTE DISPOSER
7 ½ HP – 3 Phase

Corrosion Resistant Body – Permanent molded from heat treated aluminum alloy.

Patented Air/Water Seal – Protects the motor from damage by water.

Tapered Roller Bearing – Provides longer motor life, quiet operation and shock absorbing.

Water Cooled Motor – Provides maximum efficiency and longer life.

Quiet Operation – Extra thick rubber mounting adaptor and drain outlet isolates sound and eliminates vibration.

Waste Mixing Chamber – Extra large to ensure proper mixture of water to waste.

NEMA 4 Watertight Controls

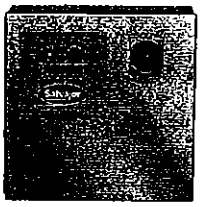
☐ MSS-2

☐ MSS-3

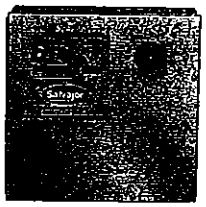
☐ MSS-3LD

☐ WR & WJ

☐ ARSS-2



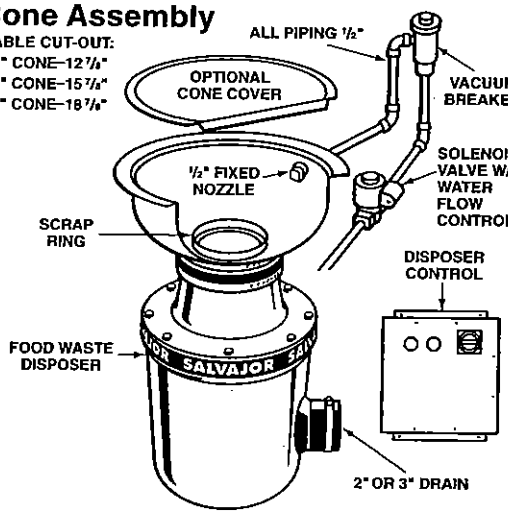
☐ ARSS



☐ ARSS-TR

Cone Assembly

TABLE CUT-OUT:
12" CONE–12 7/8"
15" CONE–15 7/8"
18" CONE–18 7/8"



NOTE: INSTALL PER ALL APPLICABLE CODES

FULL LOAD AMPS			
☐	208 Volts	3 Phase	19.8 Amps
☐	230 Volts	3 Phase	18 Amps
☐	460 Volts	3 Phase	9 Amps

Cini-Little

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

Item 146

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

Salvajor Model 750

Food Waste Disposer 7 ½ HP – 3 Phase

D E T A I L S A N D D I M E N S I O N S

SPECIFICATIONS:

MOUNTING – Rubber adaptor above grind chamber and rubber drain outlet isolates sound and eliminates vibration. No metal to metal contact.

EXTERIOR HOUSING – Permanent molded from heat treated, corrosion resistant aluminum alloy then computer machined to a smooth polished finish. Paint free.

SHREDDER – 10 inch diameter, machined high strength, wear resistant hardened carbide alloy.

ROTOR – 10 inch diameter, machined high strength, wear resistant hardened carbide alloy.

MOTOR – 7½ HP totally enclosed. Fan cooled and water cooled for efficiency and longer life.
Built-in manual reset thermal overload protection.
Available in 208-230/460 volts, 60 cycle, 3 phase.

BEARINGS – Tapered roller (top)
Sealed ball (bottom)

SEAL – *Patented Air/Water Seal and secondary Teflon Lip Water Seal.*

WATER REQUIREMENT – 8 gallons of cold water per minute.

WASTE OUTLET – Rubber drain accepts 2" piping or 3" piping by removing drain insert.

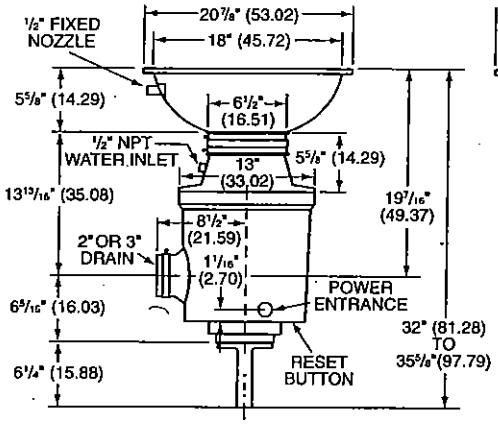
DUAL DIRECTION GRINDING – Designed to operate in either direction. Direction of rotation can be controlled when installed with automatic reversing controls. ***Reversing rotation can double cutting teeth life.***

LEG SUPPORT – Single leg, adjustable.

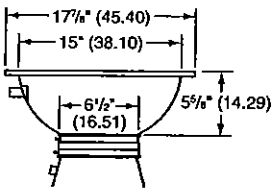
ASSEMBLIES: (See Specification Sheet)
- SS1 – Energy/Water-Saving Package
- CA – Cone Assembly with 12", 15" or 18" Cone
- SA – Sink Assembly with 3½" or 6½" Sink Collar

DISPOSER CONTROLS: (See Specification Sheet)
- MSS-2, MSS-3, MSS-3LD: (Non Reversing)
- WR/WJ: (Manual Reversing)
- ARSS, ARSS-2, ARSS-TR: (Automatic Reversing)

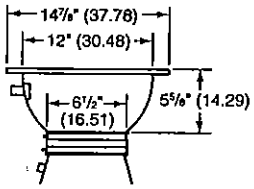
☐ **18" CONE**



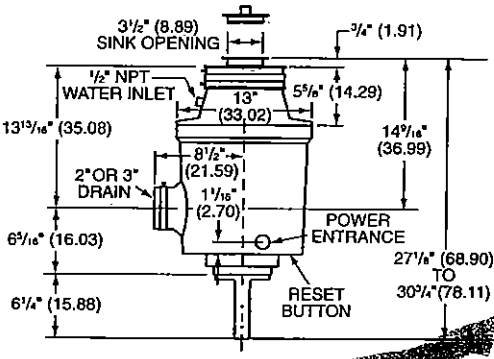
☐ **15" CONE**



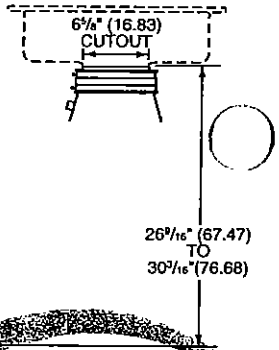
☐ **12" CONE**



☐ **3½" SINK MOUNT**



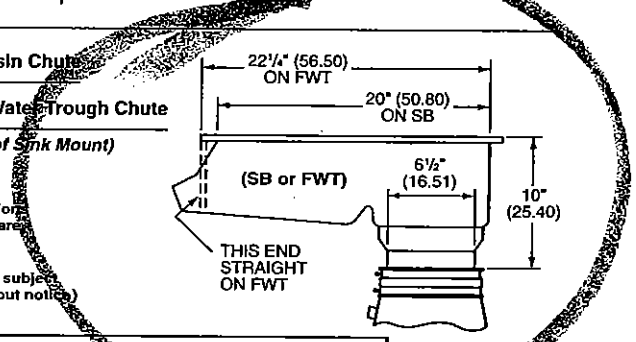
☐ **6½" SINK MOUNT**



☐ **SB:** Scrap Basin Chute

☐ **FWT:** Fresh Water Trough Chute

(Use in lieu of Sink Mount)



NOTE: Dimensions in parenthesis are in centimeters

(Specifications subject to change without notice)

SAMPLE SPECIFICATION

750-CA-18 ARSS (230/60/3)

- 750 – Model
- CA – Cone Assembly
- 18 – Cone Size
- ARSS – Disposer Control
- (230/60/3) – Electrical Specs.

Salvajor®

The Salvajor Company 4530 East 75th Terrace Kansas City, Missouri 64132-2081, USA
CALL TOLL FREE: 1-800-821-3136 (816) 363-1030 FAX TOLL FREE: 1-800-832-9373
Manufacturers of Commercial Food Waste Disposing Systems since 1944
www.salvajor.com e-mail: salvajor@att.net

Printed In USA
Form No.S750-7

Cini-Little

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

Item 147A

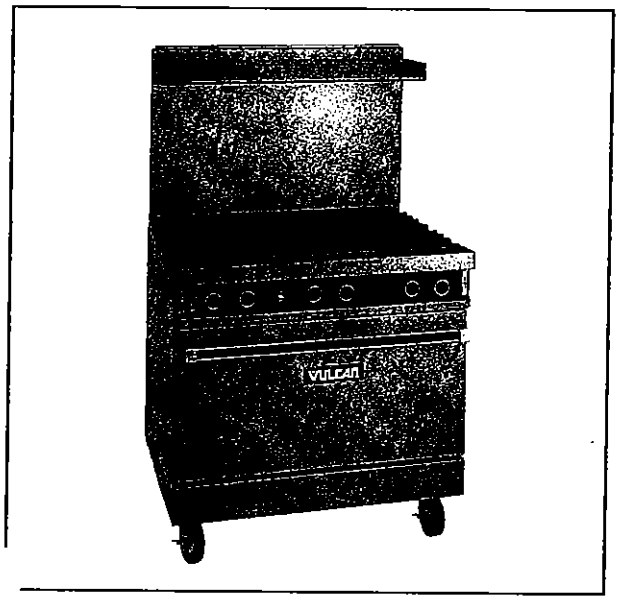
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

VULCAN

Item # _____

C.S.I. Section 11420

36L SERIES
GAS RESTAURANT RANGE



STANDARD FEATURES

- Stainless steel front, sides, back riser, high shelf and 6" adjustable legs.
- Red control panel with oversized easy grip knobs.
- Six 26,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner.
- 12" x 12" cast top grates with aeration bowls.
- Top grates and burner heads finished with matte black porcelain.
- Full width pull-out crumb tray under burners.
- 35,000 BTU/hr. standard oven measures 26¼"w x 22"d x 14½"h. Thermostat adjusts from 150° to 500°F. One oven rack and two rack positions.
- ¾" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

☐ 30,000 BTU/hr. Snorkel convection oven in place of standard oven. Interior measures 26¼"w x 19½"d x 13⅛"h. Three oven racks and five rack positions. Thermostat adjusts from 175° to 500°F. ¼ H.P., 120/60/1 blower motor with 7 ft. cord and plug.

☐ Elevated broiler or cheesemelter.

☒ Set of four casters, two locking. (Not available with elevated broiler or cheesemelter.)

☒ 11" or 23" high stainless steel flue riser in place of standard back riser and high shelf. (No charge.)

☒ Second year extended limited parts and labor warranty.

TOP OPTIONS

☐ **Even Heat Top Sections**
- 20,000 BTU/hr. input section.
- 12" x 24" cast iron top sections.
- Substitute for open top burner 12" sections, specify location(s).
- Corrugated heat absorbing ribs on underside of casting.
- Use for larger stock pots.

☐ **Griddle Tops**
- Choice of 12", 24" or 36" wide griddle with manual infinite controls every 12". Substitute for 12" open top section(s).
- Thermostatic controls available.
- Griddle burners, 15,000 BTU/hr.
- 3½" high splashers on both sides and back.

☒ **Step-Up Burners**
- Rear burners elevated 4".

ACCESSORIES

☐ Extra oven rack(s).

☒ Gas shut-off valve, ¾" NPT.

☒ Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.

SPECIFICATIONS:

36" wide gas restaurant range, Vulcan-Hart Model No. 36L. Stainless steel front, sides, back riser, high shelf and 6" adjustable legs. Red control panel with oversized easy grip knobs. Six 26,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner. 12" x 12" cast top grates with aeration bowls. Top grates and burner heads finished with matte black porcelain. Full width pull-out crumb tray under burners. 35,000 BTU/hr. standard oven measures 26¼"w x 22"d x 14½"h. Thermostat adjusts from 150° to 500°F. One oven rack and two rack positions. ¾" rear gas connection and gas pressure regulator. Total input 191,000 BTU/hr.

Exterior dimensions: 36"w x 32"d x 59½"h on 6" adjustable legs. 36½" working height.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

A2780 ISO9001 Vulcan-Hart Co.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

Cini-Little

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

Item 147A

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

VULCAN

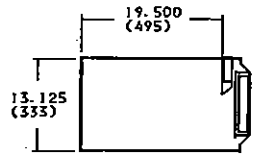
36L SERIES
GAS RESTAURANT RANGE

IMPORTANT

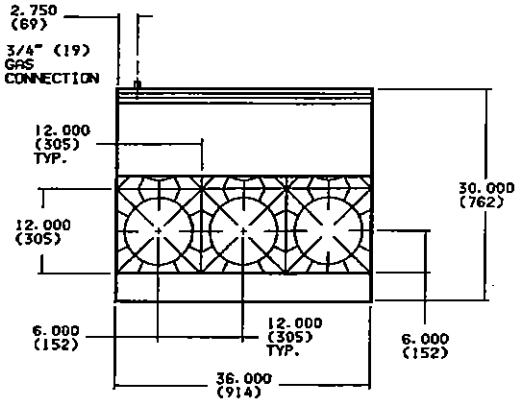
1. A pressure regulator sized for this unit is included. Natural gas 3.7" W.C., propane gas 10" W.C. manifold pressure.
2. This range is supplied with a ¾" gas connection. For maximum performance or where supply pipe lengths are greater than 2 ft. long, we recommend a 1" supply line. If a flexible connection is used, the connection must be rated for the total gas input requirements of the range.
3. Hot tops and griddle plates cannot be positioned directly over convection oven controls. 36" ranges with convection ovens must have open burners in the "A" position.
4. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
5. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
6. Clearances:

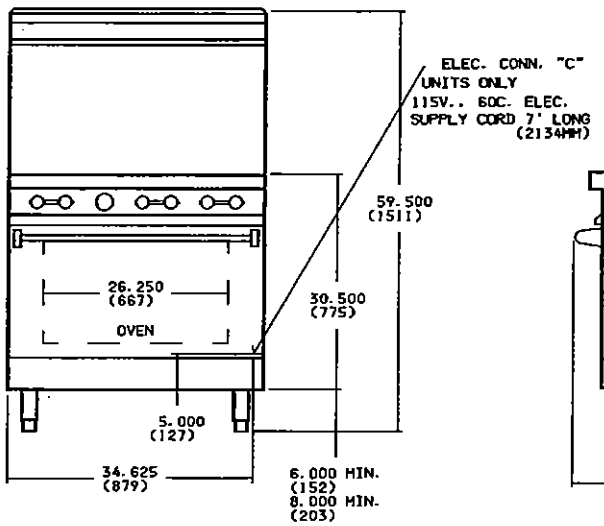
	Combustible	Non-combustible
Rear	6"	6"
Sides	10"	0"

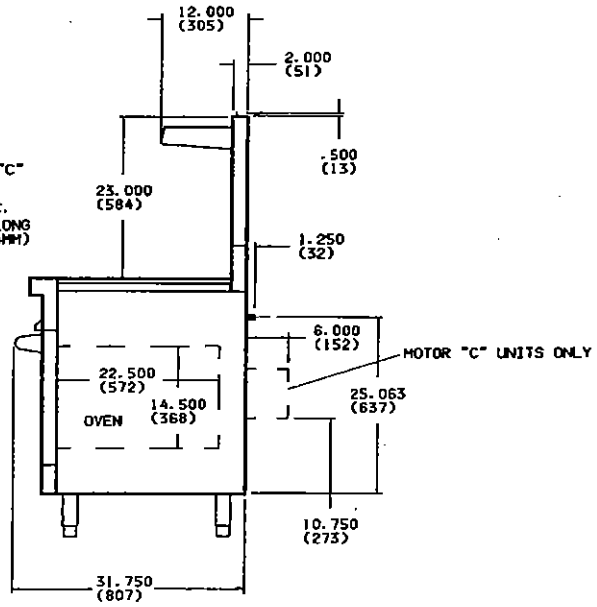
7. This appliance is manufactured for commercial installation only and is not intended for home use.



SNORKEL OVEN CAVITY DIMENSIONS
USABLE WIDTH (NOT SHOWN) 26.250 (667)
USABLE DEPTH 19.500 (495)
USABLE HEIGHT 13.125 (333)







NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

Cini-Little

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

Item 147

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

HENNY PENNY™
Global Foodservice Solutions

SCD-6 SCD-8 Specifications

Clearances Rear: 3 in. (76 mm) when stacked under rotisserie unit.

Capacity

	No. of racks	On centers	Whole Chickens per rack	Whole Chickens Total
SCD-6	4 7	6 in. (152 mm) 3 in. (152 mm)	4-6 -	Up to 24 -
SCD-8	5 9	6 in. (152 mm) 3 in. (152 mm)	6-7 -	Up to 35 -

Lighting (4) 40 w bulbs

Shipping weight SCD-6: 315 lbs. (143 kg)
SCD-8: 403 lbs. (183 kg)

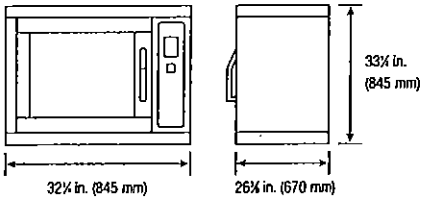
Listings UL, UL Sanitation, CUL

Electrical 208 or 240 v, 1 Phase, 50 or 60 hz, 2.3 kw

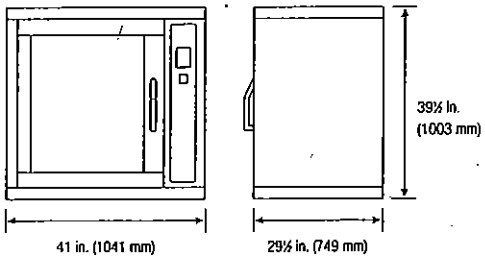
Dimensions

NOTE:
Height: Add 5¾ in. (137 mm) for casters
Depth: Add 4½ in. (114 mm) for two door handles
Width: Add 3 in. (76 mm) for electrical cord

SCD-6



SCD-8



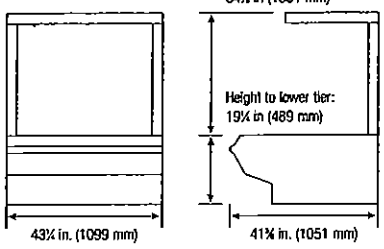
RMB-363 Specifications

Floor space 12.4 sq. ft. (1.16 m²)

Shipping weight 433 lbs. (197 kg)

Listings UL Sanitation

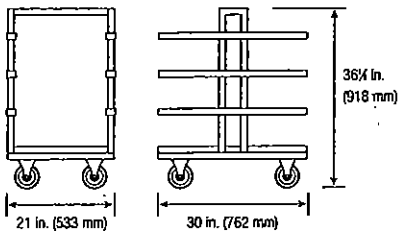
Dimensions



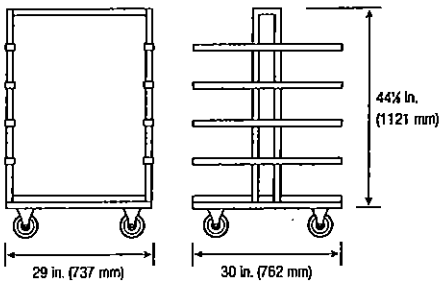
RSS-012 RSS-016 Specifications

Dimensions

RSS-012



RSS-016



	RSS-012	RSS-016
Floor space	4.3 sq. ft. (.41 m²)	6 sq. ft. (.56 m²)
Spit racks	3	4
Capacity	12 spits or baskets, 4 per rack on 8 in. (203 mm) centers	16 spits or baskets, 4 per rack on 8 in. (203 mm) centers
Shipping weight	97 lbs. (44 kg)	97 lbs. (44 kg)
Listings	UL Sanitation	UL Sanitation

Specifications subject to change without notice

Order from:

Manufactured by:

Henny Penny Corporation
P.O. Box 60
Eaton, OH 45320

Form No.: FM03-475 ©2000 Henny Penny Corporation, Eaton, OH 45320, Printed 8-00 Printed in USA

Cini-Little

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

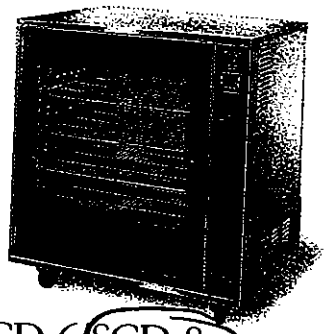
Item 147

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

HENNY PENNY™
Global Foodservice Solutions

Rotisserie Merchandising

Rotisserie merchandising equipment and accessories from Henny Penny can help improve sales and productivity in rotisserie programs.

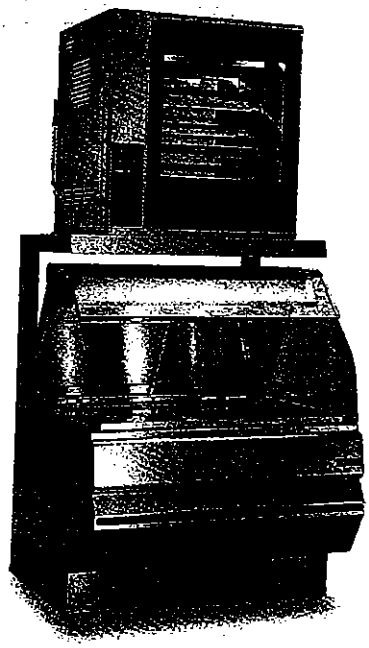


SCD-6/SCD-8
Rotisserie Display for SCR-6 and SCR-8 rotisseries

Description
Henny Penny Rotisserie displays are designed to hold and display cooked chickens until carving, serving, or selling. Display units correspond dimensionally to rotisseries, which can be stacked on the displays to save space and provide convenient access.

- SCR-6 stacks on SCD-6
- SCR-8 stacks on SCD-8

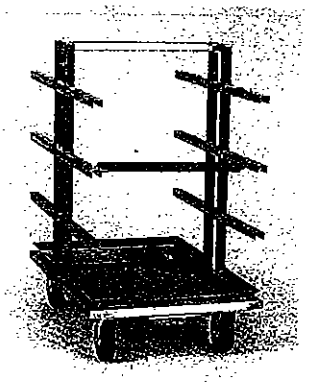
Features
- Durable stainless steel cabinet.
- Large tempered glass doors front and rear, shaded to match look of rotisseries.
- Magnetic door closures with optional customer side handle.
- Units hold full rotisserie loads.
- Incandescent lighting for warm, even illumination.
- Gentle even forced air heating.
- Fully insulated top and sidewalls.
- Removable drip tray for easy cleaning.
- Adjustable, removable wire shelves.



RMB-363
Rotisserie Display Base

Description
The Henny Penny Rotisserie Display Base is an attractive, sturdy unit specially designed to integrate rotisserie cooking and self-service merchandising into one convenient freestanding station. Designed for SCR-6 six spit rotisserie and HMR-3 three well self-serve merchandiser. (See separate data sheets for detailed information on rotisserie and merchandiser.)

Features
- Sleek, attractive design
- Minimal surfaces for easy self-serve access and high visibility.
- Durable, easy-to-clean stainless steel.
- Base profile designed for recessed kicker.
- Protective bumper strip



RSS-012/RSS-016
Rotisserie Spit Stand

Description
Henny Penny's new Rotisserie Spit Stands make loading and unloading your Henny Penny Rotisserie easy and efficient. Simply place loaded spits or baskets on the rotisserie stand and take them where you need to go. Seasoning can be applied as you load the stand. A removable drip tray in the bottom of the stand catches drippings.

Features
- Constructed of top quality stainless steel
- Accepts all types of Henny Penny spits and baskets
- Has four heavy-duty 5 in. (127 mm) locking swivel casters

Henny Penny Corporation
P.O. Box 60
Eaton, OH 45320

+1 937 456.8400
+1 937 456.8402 Fax

Toll free in USA
800 417.8417
800 417.8402 Fax

www.hennypenny.com

W/ MOBILE STAND (42" x 30")

Cini-Little

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

Item 148

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

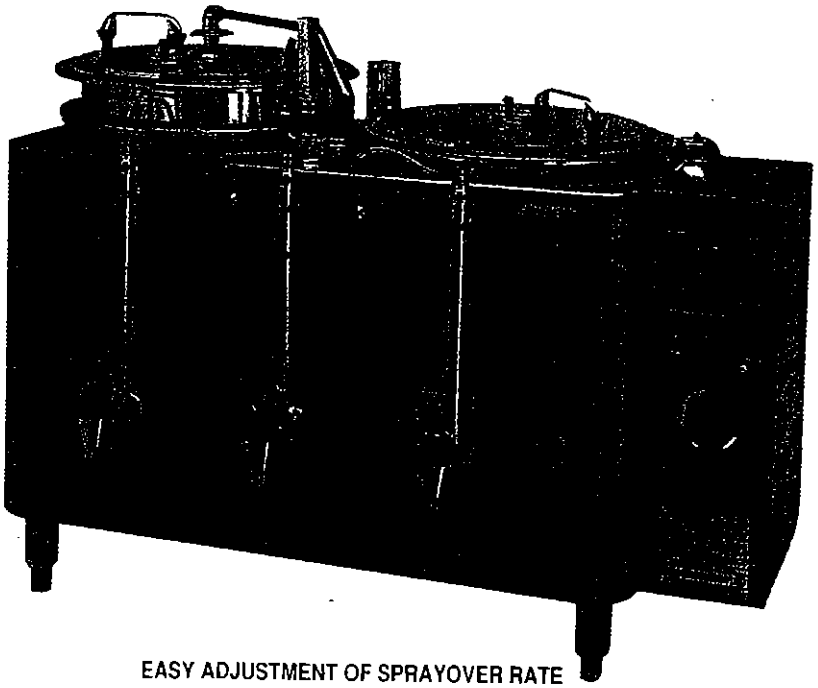
AMERICAN METAL WARE

Mid Line Urn

SINCE 1883

Automatic Coffee Urns
Fresh Water Brewing System

Twin Models: 7443, 7446, 74410
Single Models: 7413, 7416, 74110
Electric, Steam, Gas



FEATURES ONLY FROM AMERICAN

FRESH WATER BREWING
Heats water for brewing/sprayover as it travels through coil. fresh water for each batch brewed.

ONE YEAR SERVICE WARRANTY, PARTS AND LABOR

ALL A.I.S.I. TYPE 304 18-8 STAINLESS STEEL CONSTRUCTION.

ONE BUTTON FOOLPROOF OPERATION
Toggle switch selection for half and full batch. Brew time can be changed by adjusting the setting concealed on the front panel. Adjust with screwdriver through front panel. Stop sprayover with one touch.

AUTOMATIC COFFEE AGITATION
Thoroughly mixes coffee after sprayover stops.

AUTOMATIC REFILL OF WATER COMPARTMENT
Assures unlimited supply of hot water for tea, etc. always available.

CLOSED CHAMBER BREWING
Prevents escape of coffee vapors. Brews with NSF approved cover on brew basket. Prevents costly steam/moisture loss to atmosphere. Saves energy with savings of air conditioning load.

SPECIAL PINPOINT CONTROL THERMOSTAT
osition temperature selection on thermostat controls. The four temperature controls are Brew (200°F). Hold (180°F). Night Stand-by (160°F) and Off.

EASY ADJUSTMENT OF SPRAYOVER RATE
Simple screwdriver adjustment. No awkward changing of parts. Two stage flow regulator system can be fine tuned to brew the highest quality coffee.

VELVET SMOOTH SPRAY ARM
Special teflon coating on spray arm piston prevents liming and insures smooth operation. Positive "stops" on spray arm for operator safety.

ADJUSTABLE BYPASS ON SPRAY ARM
Enables proper brew extraction even with variations caused by treated water, or different coffee blends.

ONE STAINLESS STEEL BREW BASKET
With 25 filter papers.

LOW WATER CUTOFF SYSTEM
Solid state probe sensor system provides positive protection against heater burnout at start-up or in operation.

CONTROL BOX ON RIGHT HAND END
If requested, the control box can be located on left hand end of urn.

GREATEST SAFETY FOR OPERATOR (OSHA)
All controls operate on 120 volt.

DRAIN IN BOTTOM WITH HOSE CONNECTION
Allows faster access for service.

FAST INITIAL FILL RATE VALVE
Saves time filling urn during installation.

Grindmaster Crathco Systems, Inc. • PO. Box 35020 • Louisville, Kentucky 40232 USA • Phone (502) 425-4776 • Fax (502) 425-4664 • www.gcsworld.com
©Grindmaster Crathco Systems, Inc. 1995
Printed in USA

Cini-Little

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

Item 148

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

AMERICAN METAL WARE

Mid Line Urn

SINCE 1883

Automatic Coffee Urns
Fresh Water Brewing System

Twin Models: 7443, 7446, 74410
Single Models: 7413, 7416, 74110
Electric, Steam, Gas

MILITARY SPECIFICATIONS–MARINE MODIFICATIONS
Twin and single automatic urns MIL–U–43263E or latest specification. Available modified for marine (shipboard) use; no spillage of liquid with 15° list in any plane, and other requirements. Contact factory for detailed quotation and data.

MULTIPLE FAUCET OPTIONS

Opt. DS–1	2C, 1W	Back/Rear, No Gauge
Opt. DS–2	2C, 1W	Back/Rear, with Gauges
Opt. DS–3L	2C, 1W	Back/Rear, No Gauge, with selecta–flow
Opt. DS–11	2C, 1W	One End, No Gauge
Opt. DS–12	2C, 1W	One End, No Gauge with selecta–flow

FAST FILL OPTIONS

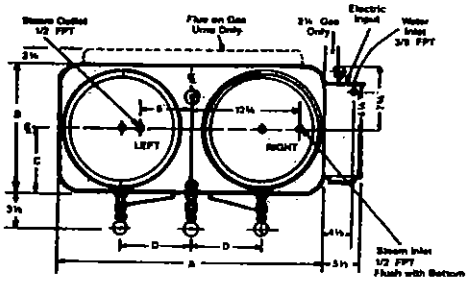
Opt. 56	Jug fill funnel and chain (18" long)
Opt. 57	Gravity Jug Fill Hose Assembly (6 feet long)
Opt. 70T1	High Speed Jug Fill – Coffee Only
Opt. 70T2	High Speed Jug Fill – Coffee and Water

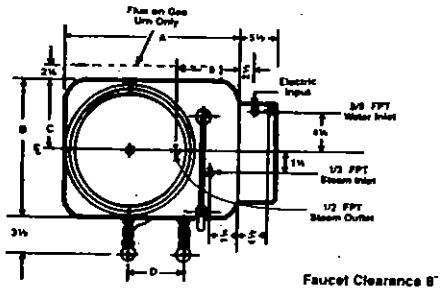
PRODUCTION ENGINEERING DATA

	TWIN			SINGLE		
Model Number	7443	7446	74410	7413	7416	74110
Coffee Capacity Each Liner	3 Gal.	6 Gal.	10 Gal.	3 Gal.	6 Gal.	10 Gal.
Actual Brew Time Per Liner	6 Minute	9 Minute	14 Minute	6 Minute	9 Minute	14 Minute
Brews Per Hour	8	5	4	6	5	4
*Gallons Per Hour (Up To) Electric, Steam	25	32	42	19	32	42
Gas	18	24	28	9	16	19
Number of 5 oz. Cups Per Hour Electric, Steam	625	800	1050	450	800	1050
Gas	450	600	700	225	400	475
Maximum Steam Demand Lbs. Per Hour	50	70	70	30	70	70
Gas Consumption BTU Per Hour	35,000	35,000	35,000	18,000	24,000	24,000

*Based on spraying over amount of water equal to capacity of liner.

ROUGHING-IN DATA Consult Factory for Current Roughing-In Drawing





Faucet Clearance 8" Min.

Model Number	A	B	C	D	† Work Height	† Overall Height
7443	30½"	15¼"	7⅝"	7¾"	21⅝"	27⅛"
7446	34"	16¾"	8⅜"	8⅝"	27⅝"	33⅛"
74410	34"	16¾"	8⅜"	8⅝"	27⅝"	34⅝"
7413	18"	15¼"	7⅝"	5½"	21⅝"	27⅛"
7416	21"	16¾"	8⅜"	7⅝"	27⅝"	33⅛"
74110	21"	16¾"	8⅜"	7⅝"	27⅝"	34⅝"

*Add 2¼" for flue on gas — allow 6" wall clearance. † Add 2½" on gas.

Brew Basket Selection Chart

ws No.	3 Gallon BB3	6 Gallon BB6	10 Gallon BB810	½ Batch on 3 Gallon BB3-1.5	½ Batch on 6 Gallon BB6-3	½ Batch on 10 Gallon BB810-6

Note: All SS Permanent Filter Brew Basket with SS woven wire cloth bottom is available. Filter paper is available from our stock. See price list.

ELECTRIC HEAT

Specify electric service desired. Standard is dual voltage 120/240 Volt or 120/208 Volt single phase 3 wire (neutral wire required). Watts and amps as shown. All services include terminal block connection.
*Note a ground wire must be provided in addition to wire service shown.

	120/240 Volt 1-Phase 3 Wire		120/208 Volt 1-Phase 3 Wire	
MODEL	KW	AMPS	KW	AMPS
7443	8	34	6	29
7446	11.5	48	8.5	41
74410	15	63	15	72
7413	7	29	5.5	25
7416	11.5	48	8.5	41
74110	15	63	15	72

	†240 Volt 3-Phase 3 Wire Specify Opt. 21B		120/208 Volt 3-Phase 4 Wire Specify Opt. 21A		†480 Volt 3-Phase 3 Wire Specify Opt.21C	
MODEL	KW	AMPS	KW	AMPS	KW	AMPS
7443	10.5	25	8	22	12	14
7446	12	29	11.5	31	12	14
74410	*15	36	*15	42	15	18
7413	10.5	25	8	22	12	14
7416	12	29	11.5	31	12	14
74110	*15	36	*15	42	15	18

*No extra charge.
† Control transformer included when no 120 Volt in field.

STEAM HEAT

Specify operating steam pressure. Standard is 10 to 25 PSI Gage.
1/2" FPT steam inlet and outlet.
Requires plug-in of 3 wire cord to 120 Volt AC outlet.
Steam trap to be supplied by others.

GAS HEAT

Specify Natural or L.P. gas. Standard includes thermostat with 100% safety pilot shutoff, stainless steel flue on rear and combustion chamber with aluminum heat shield under gas burner. Requires plug-in of 3 wire cord to 120 Volt AC outlet. Six and ten gallon models require connection to 160°F hot water line.

Grindmaster Crathco Systems Inc., • P.O. Box 35020 • Louisville, KY 40232 • Phone (502) 425-4776 • Fax (502) 425-4664 • www.gcsworld.com
©Grindmaster Crathco Systems Inc., 1995
PRINTED IN USA

Cini-Little

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

Item 149

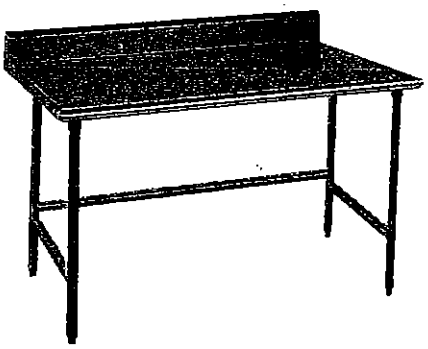
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

ADVANCE TABCO

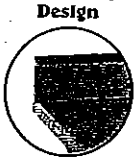
STAINLESS STEEL

WORK TABLES

PREMIUM Series - 5" Backsplash - Open Base Style



New Square Edge Design



Item #: _____

Model #: _____

Project #: _____

1-5/8" LEG STRETCHERS
Ensure Stability

NSF

FEATURES:

Top is furnished with 1 5/8" sanitary rolled rim edge front, with a 1 5/8" square bend on sides, and a 5" splash with a 1" return on the rear side.

24" wide tables supplied with TWO hat channels stud welded to reinforce and maintain a level working surface. 30" and 36" wide tables supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Front to Back Stretchers bolted to legs and requires assembly. Left to Right Stretcher is welded to legs.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

Top is sound deadened.

Stud welded hat section reinforces and maintains a level working surface.

Gussets welded to support hat sections.

MATERIAL:

TKSS-SERIES: Stainless Steel Legs - Open Base

TOP: 14 gauge stainless steel type "304" series.
STRETCHERS: 1 5/8" dia. tubular stainless steel.
LEGS: 1 5/8" diameter tubular stainless steel.
Stainless steel gussets.
1" adjustable metal bullet feet.

TKLG-SERIES: Galvanized Legs - Open Base

TOP: 14 gauge stainless steel type "304" series.
STRETCHERS: 1 5/8" dia. tubular galvanized steel.
LEGS: 1 5/8" diameter tubular galvanized steel.
Galvanized steel gussets.
1" adjustable metal bullet feet.

Stainless Steel Legs - Open Base					
24" Wide	Qty.	30" Wide	Qty.	36" Wide	Qty.
TKSS-240		TKSS-300			
TKSS-242		TKSS-302			
TKSS-243		TKSS-303		TKSS-363	
TKSS-244		TKSS-304		TKSS-364	
TKSS-245		TKSS-305		TKSS-365	
TKSS-246		TKSS-306		TKSS-366	
TKSS-247		TKSS-307		TKSS-367	
TKSS-248		TKSS-308		TKSS-368	
TKSS-249		TKSS-309		TKSS-369	
TKSS-2410		TKSS-3010		TKSS-3610	
TKSS-2411		TKSS-3011		TKSS-3611	
TKSS-2412		TKSS-3012		TKSS-3612	

Galvanized Legs - Open Base					
24" Wide	Qty.	30" Wide	Qty.	36" Wide	Qty.
TKLG-240		TKLG-300			
TKLG-242		TKLG-302			
TKLG-243		TKLG-303		TKLG-363	
TKLG-244		TKLG-304		TKLG-364	
TKLG-245		TKLG-305		TKLG-365	
TKLG-246		TKLG-306		TKLG-366	
TKLG-247		TKLG-307		TKLG-367	
TKLG-248		TKLG-308		TKLG-368	
TKLG-249		TKLG-309		TKLG-369	
TKLG-2410		TKLG-3010		TKLG-3610	
TKLG-2411		TKLG-3011		TKLG-3611	
TKLG-2412		TKLG-3012		TKLG-3612	

OPTIONAL ACCESSORIES	Model #	Qty
Drawer		
Lock		
Sink		
Casters		
Shelving		
Duplex Recept.		
16 Ga. S/S 304 Legs		

ADVANCE TABCO

NEW YORK (800) 645-3166 Fax: (516) 242-6900
GEORGIA (800) 832-1218 Fax: (770) 775-5625
TEXAS (800) 527-0353 Fax: (972) 932-4795
NEVADA (800) 446-8684 Fax: (775) 972-1578

200 Heartland Boulevard, Edgewood, NY 11717-8380
e-mail: advancetabco@advancetabco.com www.advancetabco.com

Cini•Little

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

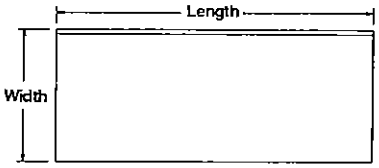
Item 149

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

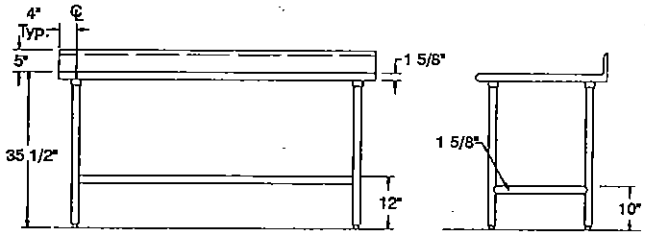
DETAILS and SPECIFICATIONS

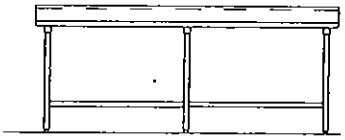
ALL DIMENSIONS ARE TYPICAL TOL ± .500"

All Units Shipped Unassembled (KD) for Reduced Shipping Costs.



TKSS & TKLG Series
Open Base Style
5" Backsplash





Units 8ft. and larger are furnished with six (6) legs

TKSS-Series: Stainless Steel Legs & Stretchers

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	TKSS-240	49 lbs.	TKSS-300	55 lbs.		
24"	TKSS-242	43 lbs.	TKSS-302	48 lbs.		
36"	TKSS-243	55 lbs.	TKSS-303	62 lbs.	TKSS-363	80 lbs.
48"	TKSS-244	67 lbs.	TKSS-304	75 lbs.	TKSS-364	85 lbs.
60"	TKSS-245	77 lbs.	TKSS-305	89 lbs.	TKSS-365	99 lbs.
72"	TKSS-246	89 lbs.	TKSS-306	97 lbs.	TKSS-366	112 lbs.
84"	TKSS-247	107 lbs.	TKSS-307	118 lbs.	TKSS-367	131 lbs.
96"	TKSS-248	119 lbs.	TKSS-308	131 lbs.	TKSS-368	145 lbs.
108"	TKSS-249	135 lbs.	TKSS-309	150 lbs.	TKSS-369	165 lbs.
120"	TKSS-2410	234 lbs.	TKSS-3010	249 lbs.	TKSS-3610	268 lbs.
132"	TKSS-2411	258 lbs.	TKSS-3011	276 lbs.	TKSS-3611	298 lbs.
144"	TKSS-2412	273 lbs.	TKSS-3012	291 lbs.	TKSS-3612	313 lbs.

TKLG-Series: Galvanized Steel Legs & Stretchers

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	TKLG-240	49 lbs.	TKLG-300	55 lbs.		
24"	TKLG-242	43 lbs.	TKLG-302	48 lbs.		
36"	TKLG-243	55 lbs.	TKLG-303	62 lbs.	TKLG-363	80 lbs.
48"	TKLG-244	67 lbs.	TKLG-304	75 lbs.	TKLG-364	85 lbs.
60"	TKLG-245	77 lbs.	TKLG-305	89 lbs.	TKLG-365	99 lbs.
72"	TKLG-246	89 lbs.	TKLG-306	97 lbs.	TKLG-366	112 lbs.
84"	TKLG-247	107 lbs.	TKLG-307	118 lbs.	TKLG-367	131 lbs.
96"	TKLG-248	119 lbs.	TKLG-308	131 lbs.	TKLG-368	145 lbs.
108"	TKLG-249	135 lbs.	TKLG-309	150 lbs.	TKLG-369	165 lbs.
120"	TKLG-2410	234 lbs.	TKLG-3010	249 lbs.	TKLG-3610	268 lbs.
132"	TKLG-2411	258 lbs.	TKLG-3011	276 lbs.	TKLG-3611	298 lbs.
144"	TKLG-2412	273 lbs.	TKLG-3012	291 lbs.	TKLG-3612	313 lbs.

ADVANCE TABCO
200 Heartland Boulevard, Edgewood, NY 11717-8380

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.
© ADVANCE TABCO, JANUARY 1999

Cini•Little

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

Item 151

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

ITEM#

Hatco®

COMPACT ELECTRIC BOOSTER WATER HEATERS

Models C-4, -5, -6, -7, -9, -12, -13, -15, -17, -18, -24, -27, -30, -36, -39, -45, -54, -58

The Hatco Compact Electric Booster Water Heater provides all the 180°F (82°C) final rinse water required to sanitize and flash-dry dishes and flatware.

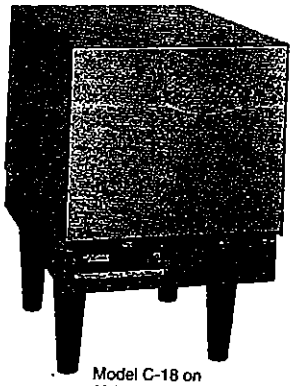
FLEXIBILITY

The space saving Compact is easy to install next to the dishwasher with slide brackets or on 6" (15 cm) legs. The storage capacity is 6 or 8 gallons (23 or 30 liters).

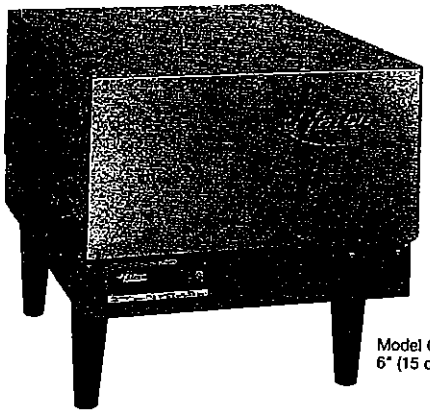
QUALITY

The following features assure the finest performance for years to come:

- All models include a Castone® lined tank with a 10-year limited warranty.
- Features include a temperature/pressure relief valve, a cast iron pressure reducing valve, two temperature/pressure gauges, a high-temperature limit control, pilot indicator light, on-off switch and a low water cut-off to prevent element burnout due to a low water condition.
- Available with slide brackets for mounting under a dishtable.
- Each booster has fiberglass insulation to minimize heat loss.
- Hatco electric booster heaters are factory pre-plumbed and pre-wired with calibrated immersion thermostat and high-temperature limit switch.
- A stainless steel front panel and powder-coated silver-gray hammertone body is standard on all Compact models.
- Removable front panels make access to controls easy and convenient.



Model C-18 on 6" (15 cm) legs



Model C-24 on 6" (15 cm) legs

Water Temperature Recovery Table

Compact Model	40°F (22°C) Rise	70°F (39°C) Rise
C-4	40 gph (151 lph)	23 gph (87 lph)
C-5	50 gph (189 lph)	29 gph (110 lph)
C-6	60 gph (227 lph)	34 gph (129 lph)
C-7	70 gph (265 lph)	40 gph (151 lph)
C-9	90 gph (341 lph)	52 gph (197 lph)
C-12	120 gph (454 lph)	69 gph (261 lph)
C-13	135 gph (511 lph)	77 gph (292 lph)
C-15	151 gph (572 lph)	86 gph (326 lph)
C-17	173 gph (655 lph)	99 gph (375 lph)
C-18	181 gph (685 lph)	103 gph (390 lph)
C-24	241 gph (912 lph)	138 gph (522 lph)
C-27	271 gph (1026 lph)	155 gph (587 lph)
C-30	301 gph (1139 lph)	172 gph (651 lph)
C-36	361 gph (1367 lph)	206 gph (780 lph)
C-39	391 gph (1480 lph)	224 gph (848 lph)
C-45	452 gph (1711 lph)	258 gph (977 lph)
C-54	542 gph (2052 lph)	310 gph (1174 lph)
C-58	588 gph (2226 lph)	335 gph (1268 lph)

WATER QUALITY REQUIREMENTS

Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being supplied to booster heater(s). Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

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

Form No. C-1002(S)
Printed in U.S.A.

Cini-Little

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

Item 151

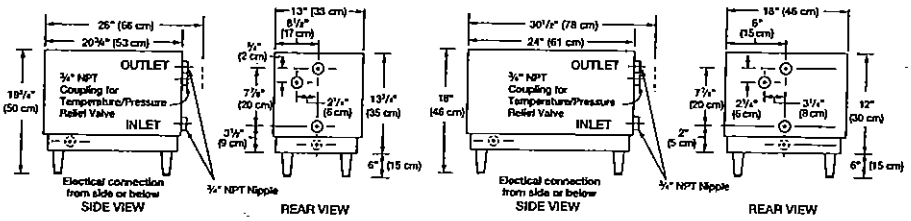
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

ITEM#

Hatco®

COMPACT ELECTRIC BOOSTER WATER HEATERS

Models C-4, -5, -6, -7, -9, -12, -13, -15, -17, -18, -24, -27, -30, -36, -39, -45, -54, -58



Models 4-18 kW

Models 24-58 kW

DIMENSIONS

4kW to 18kW: 13"W x 20¾"D (26"†) x 13¾"H without legs (33 x 53 (66 cm†) x 35 cm).

24kW to 58.5kW: 18"W x 24"D (30½"†) x 12"H without legs (46 x 61 (78 cm†) x 30 cm).

† Includes Temperature/Pressure Relief Valve.

VOLTAGE

208, 240 and 480 volts available. Export voltages available.

SPECIFICATIONS

			1-Phase		3-Phase		
Model	kW	Volts	Amps	Breaker/ Fuse Size	Amps	Breaker/ Fuse Size	Shipping Weight
C-4	4	208	19	30	–	–	105 lbs. (48 kg)
		240	17	30	–	–	
		480	8	15	–	–	
C-5	5	208	24	30	–	–	105 lbs. (48 kg)
		240	21	30	–	–	
		480	10	15	–	–	
C-6*	6	208	29	40	25*	40	118 lbs. (54 kg)
		240	25	40	22*	30	
		480	–	–	11*	15	
C-7*	7	208	34	50	29*	40	118 lbs. (54 kg)
		240	29	40	25*	40	
		480	–	–	13*	20	
C-9*	9	208	43	60	38*	50	118 lbs. (54 kg)
		240	38	50	33*	50	
		480	–	–	16*	20	
C-12	12	208	58	90	33	50	120 lbs. (54 kg)
		240	50	70	29	40	
		480	–	–	14.5	20	
C-13	13.5	208	65	90	38	50	120 lbs. (54 kg)
		240	56.3	90	33	50	
		480	–	–	16.3	30	
C-15	15	208	72	90	41.7	60	120 lbs. (54 kg)
		240	62.5	90	36.1	50	
		480	–	–	18.1	30	
C-17‡	17.2	208	–	–	47.9	60	120 lbs. (54 kg)
C-18§	18	208	86.5	125	–	–	120 lbs. (54 kg)
		240	75	100	43.4	60	
		480	–	–	21.7	30	

			1-Phase		3-Phase		
Model	kW	Volts	Amps	Breaker/ Fuse Size	Amps	Breaker/ Fuse Size	Shipping Weight
C-24	24	208	115.4	150	67.7	90	142 lbs. (64 kg)
		240	100	125	57.8	90	
		480	–	–	29.9	40	
C-27	27	208	129.8	175	75	100	142 lbs. (64 kg)
		240	112.5	150	65	90	
		480	–	–	32.5	50	
C-30	30	208	144	200	83.3	125	142 lbs. (64 kg)
		240	125	175	72.3	100	
		480	–	–	36	50	
C-36	36	208	173	225	100	125	142 lbs. (64 kg)
		240	150	200	86.7	125	
		480	–	–	43.3	60	
C-39	39	208	187.5	250	108	150	142 lbs. (64 kg)
		240	163.5	225	94	125	
		480	–	–	47	60	
C-45*	45	208	–	–	125	175	142 lbs. (64 kg)
		240	188	250	108	150	
		480	–	–	54	70	
C-54**	54	208	–	–	150	200	142 lbs. (64 kg)
		240	–	–	130	175	
		480	–	–	65	90	
C-58**	58.5	208	–	–	162.5	225	142 lbs. (64 kg)
		240	–	–	141	200	
		480	–	–	71	90	

* Only 6, 7 & 9kW Models, 208 and 240 volts only, can be field converted to single phase (units are shipped 3-phase open delta). Larger branch circuit required than for balanced 3-phase of equal kW. (Balanced 3-phase available, consult factory.)
‡ 17.2kW Models available in 208V 3-phase only.
§ 18kW Models not available in 208V 3-phase.
* Not available in 208V single phase.
** Not available in 208V or 240V single phase.

OPTIONS (NOT FOR RETROFIT)

- ❑ All Stainless Steel Body and Base
- ❑ Slide Brackets (In lieu of Standard 6" (15 cm) Legs)
- ❑ Adjustable Stainless Steel Legs 6" to 8" (15 to 20 cm)
- ❑ Brass Pressure Reducing Valve with Bypass
- ❑ Floor Mounting Hardware

ACCESSORIES

- ❑ Blended Phosphate Water Treatment System
- ❑ Shock Absorber – To Reduce Water Hammer

ARCHITECT SPECS

Electric Booster Water Heater

The Electric Booster Water Heater to supply the final 180°F (82°C) rinse for the dishwasher shall be a Hatco ....Model No. ....as manufactured for commercial use by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The booster shall have the capacity to heat ....gph (lph) from 120°F to 180°F (49°C to 82°C) and it shall be rated at ....kW, ...volts, ...phase. The tank shall be designed for a working pressure of 150 psi (1034 kPa) and hydrostatically tested at 300 psi (2069 kPa) with a Hatco Castone® lining.

The heater shall be complete with all internal plumbing, including ¾" NPT pipe and fittings for inlet and outlet. All controls shall be built-in, including contactors and prewired in accordance with UL #1453 and NEC 422-27. Proper surface mounting circuit breaker or fused disconnect switch shall be provided by electrical contractor.

Electric heating elements shall be metal sheathed, controlled by a close tolerance immersion thermostat. The booster shall be protected with high-temperature limit switch (ECO) and low water cut-off.

The heater shall consist of stainless steel body, base and stainless steel adjustable legs or stainless steel front and silver-gray hammertone body with standard 6" (15 cm) legs.

The heater shall include a temperature/pressure relief valve, high-temperature pressure reducing valve with bypass, two indicating temperature/pressure gauges and shock absorber.

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

Form No. C-1002(S)

Printed in U.S.A.

Cini-Little

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

Item 152

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

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

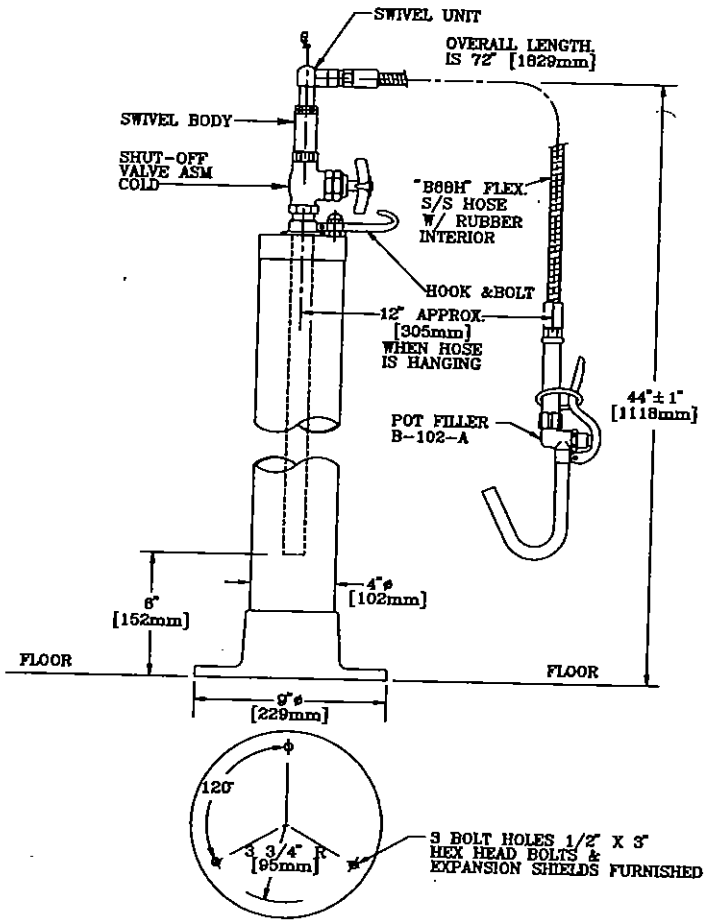
REG. #A2601 ISO #9002

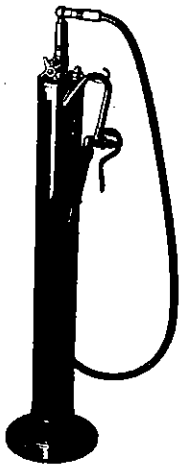
Model No.	
B-0195	
Item No.:	

Job Name:

Architect/Engineer Approval:

Notes:





NOTE: 1. ASSEMBLY CONNECTS TO 1/2" PIPE NIPPLES ROUGHED IN FROM FLOOR ON 2" CENTERS TO A HEIGHT OF 6".
2. STANCHION IS BRASS WITH POLISHED CHROMIUM PLATED FINISH.
3. STANDARD HOSE LENGTH=72" AND 108" OTHER HOSE LENGTHS AVAILABLE

Product Description:
KETTLE KADDY ASSEMBLY
KETTLE FILLER HOSE STANCHION
COLD WATER ASSEMBLY

Drawn:	Checked	Scale:
MCW	SCM	1.5"=1'
Approved		Date:
CA		6/30/95

Cini-Little

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

Item 153

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

Q-Model Series 420 Ice Cube Machine

- *Up to 530* lbs. (241 kgs.) daily ice production*
  **Production rating outside the scope of ARI Standard 810.*
- *Only 22" (55.88 cm) wide*
- *Stainless steel exterior with the fit and finish of an appliance*
- *Rugged, corrosion-free base*
- *Patented cleaning and sanitizing technology*
- *New batch water system delivers better ice cube formation*
- *R-404A CFC-free refrigerant*
- *Warranty*
  - *3 years parts and labor*
  - *[illegible]*
  - *[illegible]*
  - *[illegible]*

ISO 9001 QUALITY SYSTEM CERTIFIED

THE RIGHT CLIMATE FOR LEADERSHIP

Manitowoc®

ICE CUBE & FLAKE MACHINES • ICE STORAGE BINS • ICE DISPENSERS

Cini-Little

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

Item 153

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

Manitowoc Q-Model 420 Series

A seamless blend of thoughtful design, new technology and rugged construction.

Model	Cube size	Ice production 24 hours lbs.	Ice production 24 hours kgs.	Power kWh/100 lbs.
QR-0420A	regular	355	161	7.7
QR-0421W	regular	410	186	5.9
QD-0422A	dice	380	173	7.2
QD-0423W	dice	440	200	5.5
QY-0424A	half-dice	380	173	7.2
QY-0425W	half-dice	440	200	5.5
Water usage/100 lbs./45.4 kgs. of Ice				
Potable Water: 26.4 gallons, 99.93 liters				
Water-cooled Condenser: 177 gallons, 670 liters				

- Order ice storage bin separately.
- "A" or "W" following model number indicates "Air" or "Water" condensing unit.

Certified in Accordance with ARI Automatic Commercial Ice-Cube Machines (Batch-Type) Certification Program, which is based on ARI Standard 810

24-HOUR PRODUCTION † lbs. kgs.							
AIR-COOLED UNIT				WATER-COOLED UNIT			
air temp	water temp			air temp	water temp		
°F	50°	70°	90°	°F	50°	70°	90°
°C	10°	21°	32°	°C	10°	21°	32°
70°	530	480	440	70°	520	460	420
21°	241	218	200	21°	236	209	191
80°	480	430	400	80°	510	450	410
27°	218	195	182	27°	232	204	186
90°	430	380	350	90°	500	440	400
32°	195	173	159	32°	227	200	182

† Production for Dice and Half Dice cubes. Regular cube is 7% less than chart and kWh/100 lbs. increases 7%.

Ice Machine Electric

115/60/1. (208-230/60/1 also available. For 230/50/1 see 50 cycle literature.)

Minimum circuit ampacity:
Air-cooled — 12.3 amps. Water-cooled — 11.4 amps.

Maximum fuse size: Air and Water-cooled — 20 amps.

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

Specifications

BTU Per Hour:
7,000 *(average)* 9,600 *(peak)*

Compressor:
Nominal rating: 3/4 HP

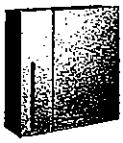
Cupra-Nickel Condenser:
(Water-cooled models)
Adds protection from corrosive water elements.

Operating Limits:
- *Ambient Temperature Range:* 35°-110°F (1.7°-43.3°C)
- *Water Temperature Range:* 33°-90°F (0.6°-32.2°C)
- *Water Pressure Ice Maker Water In:* Min. 20 psi (137.9 kPA) Max. 80 psi (551.1 kPA)
- *Condenser Inlet Water In: (Water cooled only)* Min. 20 psi (137.9 kPA) Max. 150 psi (1,034.2 kPA)

Air Flow Top View

Air-cooled

AuCS® Accessory



AuCS® Automatic Cleaning System

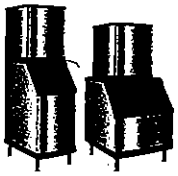
3 Cube Sizes to Choose From

Half Dice
⅜" x 1⅛" x ⅞"
(.95 x 2.86 x 2.22 cm)

Dice
⅞" x ⅞" x ⅞"
(2.22 x 2.22 x 2.22 cm)

Regular
1⅛" x 1⅛" x ⅞"
(2.86 x 2.86 x 2.22 cm)

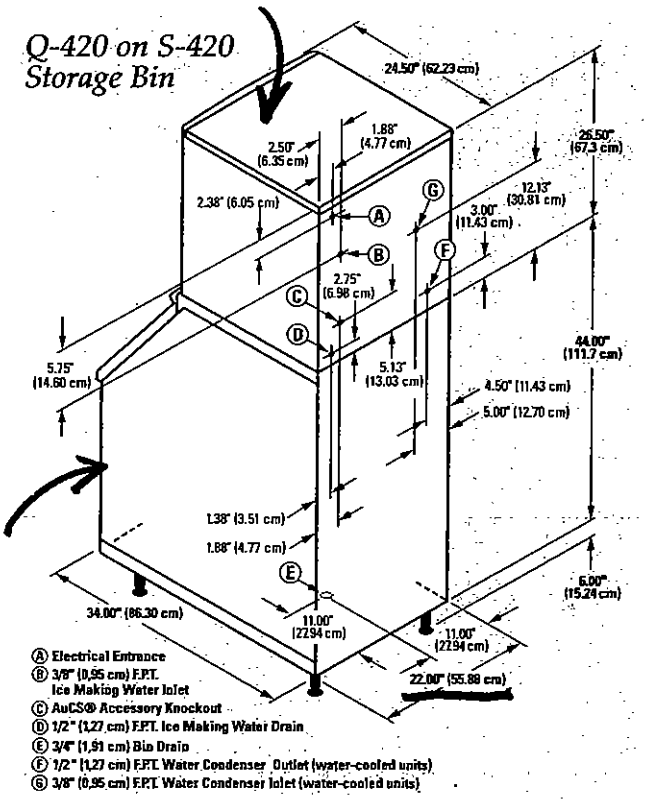
Space-Saving Designs



	Q-420 S-420	Q-420 S-400*
Height	76.50" 194.31 cm	64.50" 163.83 cm
Width	22.00" 55.88 cm	30.00" 76.20 cm
Depth	34.00" 86.30 cm	34.00" 86.30 cm
Bin Storage	310 lbs. 140.7 kgs.	290 lbs. 131.7 kgs.

Height includes adjustable bin legs 6.00" to 7.00" (15.24 to 17.78 cm) set at 6.00" (15.24 cm). For comparison purposes multiply ARI capacity by 1.3 (30%) to arrive at approximate "Application Rating Capacity."
*K-00141 bin adapter required.

Q-420 on S-420 Storage Bin



Installation Note - Minimum Installation Clearance: Top/Sides are 8" (20.32 cm), Back is 5" (12.7 cm).

THE RIGHT CLIMATE FOR LEADERSHIP
Consult your local Manitowoc Representative:

Manitowoc Ice, Inc.
2110 South 26th Street, P.O. Box 1720 • Manitowoc, WI 54221-1720, USA
Ph: 920-682-0161 • Fax: 920-683-7589
www.manitowocice.com
A Manitowoc Company

©2002 Manitowoc 9232D - 4/02
Continuing product improvement may necessitate change of specifications without notice.

Manitowoc

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

METRO®

Item # _____

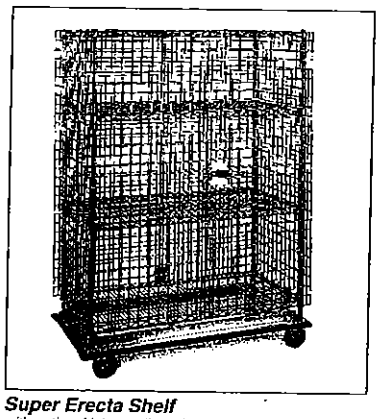
Job _____

SECURITY UNITS
Features:

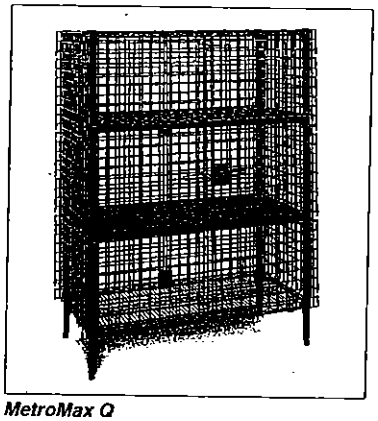
- **Safe Storage:** Protects valuable materials and sensitive items from loss or pilferage.
- **Microban® Antimicrobial Product Protection:** MetroMax Q shelves and Metroseal 3 models feature Microban Antimicrobial Product Protection, designed to stay "cleaner between cleanings."
- **Ready View of Contents:** 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:

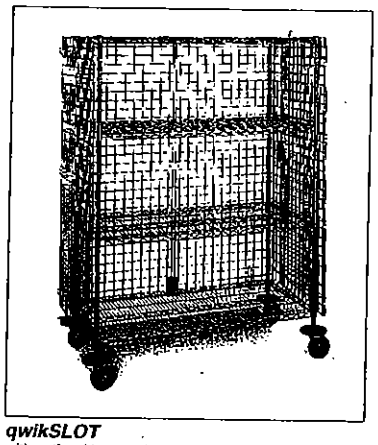
- **Safe Transportation:** Mobile, security trucks provide the advantage of quick, protective transportation.
- **Easy Cleaning of Storage Areas:** Mobile units move easily from walls to allow thorough cleaning of floors and walls.
- **Mobile Units:** Available in Standard and Heavy-Duty models. Heavy-Duty units offer increased rigidity and durability for applications such as crossing thresholds.
- **Stationary Units:** Posts have leveling feet to compensate for uneven surfaces.



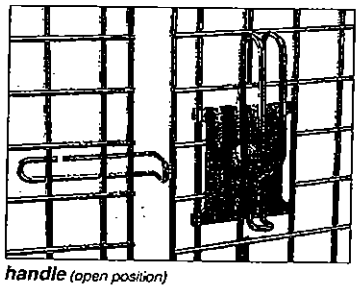
Super Erecta Shelf
with optional Intermediate shelves



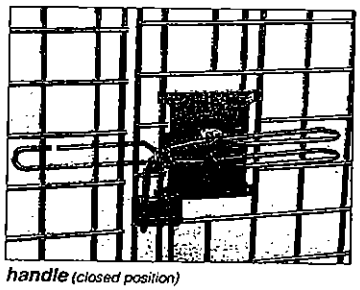
MetroMax Q
with optional Intermediate shelves



qwikSLOT
with optional Intermediate shelves



handle *(open position)*



handle *(closed position)*

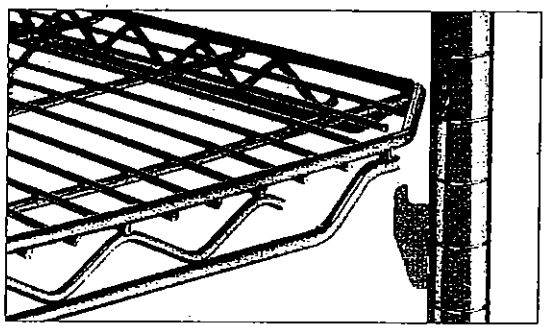
Job _____

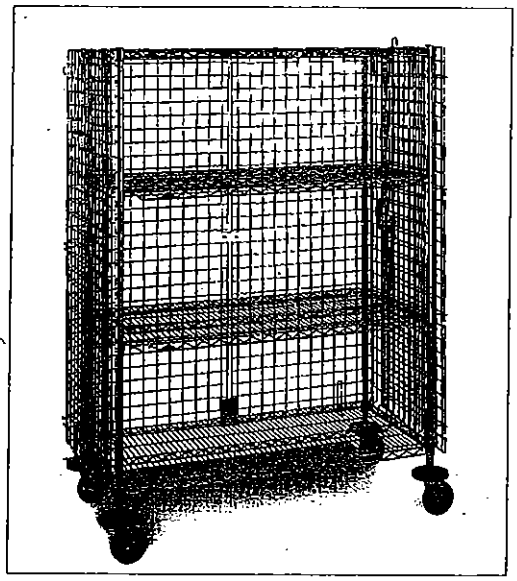
METRO®

SECURITY UNITS

METRO® 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 Units

Cat. No.	Description	Width (in.)	Width (mm)	Length (in.)	Length (mm)	Height (in.)	Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
SEC53CQ	Stationary	27 1/4	705	38 1/2	980	66 13/16	1695	111	50
SEC55CQ	Stationary	27 1/4	705	50 1/2	1285	66 13/16	1695	130	59
SEC56CQ	Stationary	27 1/4	705	62 1/2	1587	66 13/16	1695	150	68

qwikSLOT Mobile

Cat. No.	Description	Caster Type	Width (in.)	Width (mm)	Length (in.)	Length (mm)	Height (in.)	Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
SEC53DCQ	Mobile, Standard Duty	Four 5MP	27 1/4	705	40 3/4	1035	68 1/2	1740	122	55
SEC55DCQ	Mobile, Standard Duty	Four 5MP	27 1/4	705	52 3/4	1340	68 1/2	1740	141	64
SEC56DCQ	Mobile, Standard Duty	Four 5MP	27 1/4	705	65	1651	68 1/2	1740	161	73
SEC53ECQ	Mobile, Standard Duty	Two 5MP/5MPB	27 1/4	705	40 3/4	1035	68 1/2	1740	122	55
SEC55ECQ	Mobile, Standard Duty	Two 5MP/5MPB	27 1/4	705	52 3/4	1340	68 1/2	1740	141	64
SEC56ECQ	Mobile, Standard Duty	Two 5MP/5MPB	27 1/4	705	65	1651	68 1/2	1740	161	73
SEC53LCQ	Mobile, Heavy Duty*	Two B5P/B5PB	28 1/16	710	38 1/2	980	67 7/8	1730	147	67
SEC55LCQ	Mobile, Heavy Duty*	Two B5P/B5PB	28 1/16	710	50 1/2	1285	67 7/8	1730	174	79
SEC56LCQ	Mobile, Heavy Duty*	Two B5P/B5PB	28 1/16	710	63 1/8	1600	67 7/8	1730	198	90

*Heavy-duty mobile units are mounted on an aluminum dolly with wraparound bumper.

Intermediate Shelves for qwikSLOT Security Units

Cat. No.	For Use With	Width x Length (in.)	Width x Length (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
2436QBR*	Shelf for SEC53CQ, SEC53LCQ, SEC53DCQ,SEC53ECQ	24x36	610x910	13	6
2448QBR*	Shelf for SEC55CQ, SEC55LCQ, SEC55DCQ, SEC55ECQ	24x48	610x1220	16	7
2460QBR	Shelf for SEC56CQ, SEC56LCQ, SEC56DCQ, SEC56ECQ	24x60	610x1525	21	9.5

*Chrome qwikSLOT shelves available in sizes 24x36, 24x48.
**Drop Mat qwikSLOT shelves with 1" ledge also available in sizes 24x36, 24x48.

All Metro Catalog Sheets are available on our Web Site: **www.metro.com**

METRO®
InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852
For Product Information Call: 1-800-433-2232

L02-086A
Printed in U.S.A. Rev. 4/03

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

Copyright © 2003 InterMetro Industries Corp.

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

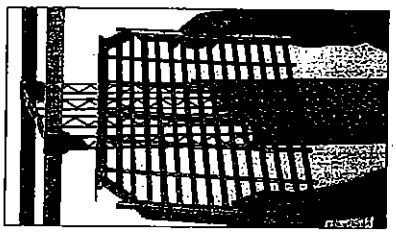
SECURITY UNITS

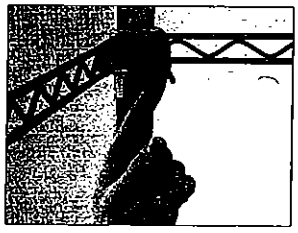
METRO

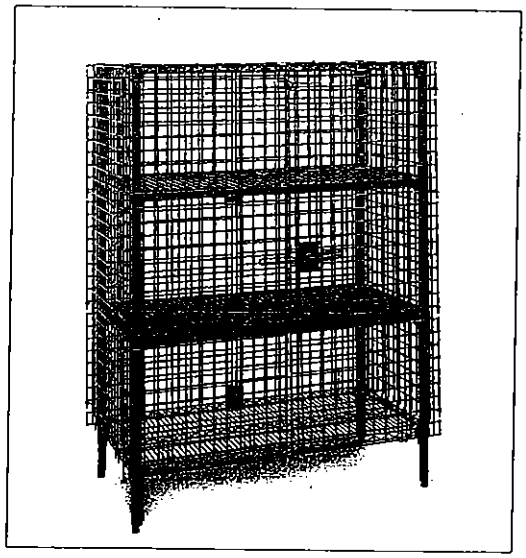
MetroMax Q™

SECURITY UNITS

- **Microban® Product Protection:** Polymer mats on intermediate shelves feature built-in Microban antimicrobial product protection, which inhibits the growth of bacteria, mold, mildew, and fungi that cause odors, stains, and product degradation.
- **Cleanable:** Removable polymer mats can be placed in the dishwasher or sink to make cleaning easy.
- **Corrosion Resistant:** Gray epoxy finish is perfect for both dry and high-moisture environments.







Interior shelves pictured are optional and must be ordered separately.

Specifications

MetroMax Q Stationary Units

66 13/16" (1696mm) high

Cat. No.	Width (in.)	Width (mm)	Length (in.)	Length (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
QSEC53E	24	610	36	910	148	67
QSEC55E	24	610	48	1220	147	67
QSEC56E	24	610	60	1525	151	69

MetroMax Q Stem Caster Mobile Units

68 1/2" (1740mm) high

Standard with four 5" (127mm) diameter swivel casters*	Corrosion Resistant with four polymer casters (2 with brakes)**	Width (in.)	Width (mm)	Length (in.)	Length (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
QSEC53DE	QSEC53VE	24	610	36	910	166	75
QSEC55DE	QSEC55VE	24	610	48	1220	176	80
QSEC56DE	QSEC56VE	24	610	60	1525	179	81

* "DE" models use four 5MP casters.
** "VE" models use two 5PCX and two 5PCBX casters.

MetroMax Q Heavy-Duty Mobile Units

67 7/8" (1724mm) high

Mounted on aluminum dolly with 5" (127mm) plate casters and wraparound bumpers.

Cat. No.	Caster Type	Width (in.)	Width (mm)	Length (in.)	Length (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
QSEC53LE	B5P/B5PB	24	610	36	910	181	82
QSEC55LE	B5P/B5PB	24	610	48	1220	193	88
QSEC56LE	B5P/B5PB	24	610	60	1525	201	91

Intermediate Shelves for MetroMax Q

Cat. No.	For Use With	Width (in.)	Width (mm)	Length (in.)	Length (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
Q2436G2	QSEC53E, QSEC53DE, QSEC53VE, QSEC53LE	24	610	36	910	12	5.5
Q2448G2	QSEC55E, QSEC55DE, QSEC55VE, QSEC55LE	24	610	48	1220	16	7.3
Q2460G2	QSEC56E, QSEC56DE, QSEC56VE, QSEC56LE	24	610	60	1525	20	9.1

*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.

Cini-Little

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

Item 154

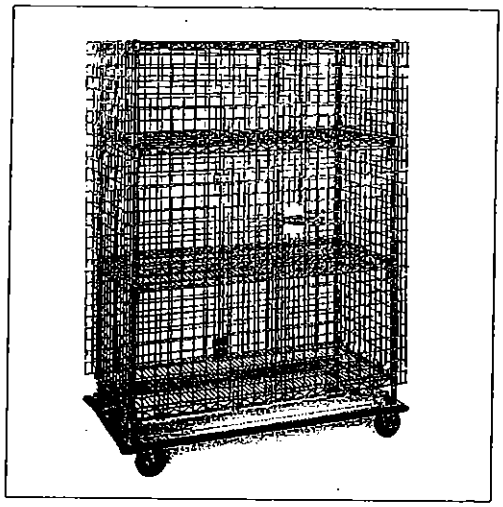
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

METRO

SECURITY UNITS

SUPER ERECTA SHELF®
SECURITY UNITS

- **Available in Chrome, Metroseal 3, or Stainless Steel Finish:** Choose from durable chrome for dry storage, Metroseal 3 for corrosion resistance in high-moisture environments, or stainless steel for corrosion-proof protection.
- **Polymer Caster Option Available on Metroseal 3:** Specifically designed for use in high-moisture environments.
- **Exclusive Protection with Metroseal 3:** Metro's new proprietary epoxy coating contains Microban® antimicrobial product protection that protects the epoxy coating from bacteria, mold, mildew, and fungi that cause odors, stains, and product degradation. The storage system remains cleaner between cleanings.



Interior Super Adjustable Super Erecta shelves (pictured) are optional and must be ordered separately. Heavy-Duty model shown.

Specifications

Super Erecta Shelf Stationary Security

Cat. No. Chrome	Cat. No. Metroseal 3	Cat. No. Stainless Steel	Width (in.)	Width (mm)	Length (in.)	Length (mm)	Height (in.)	Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
SEC53C	SEC53K3	SEC53S	66 13/16	1695	38 1/2	980	66 13/16	1695	111	50
SEC55C	SEC55K3	SEC55S	66 13/16	1695	50 1/2	1295	66 13/16	1695	130	59
SEC56C	SEC56K3	SEC56S	66 13/16	1695	62 1/2	1587	66 13/16	1695	150	68

Super Erecta Shelf Mobile Security

Cat. No. Chrome	Cat. No. Metroseal 3*	Caster Type	Description	Width (in.)	Width (mm)	Length (in.)	Length (mm)	Height (in.)	Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
SEC53DC	SEC53DK3	Four 5MP	Standard	27 1/4	705	40 3/4	1035	68 1/2	1740	122	55
SEC55DC	SEC55DK3	Four 5MP	Standard	27 1/4	705	52 3/4	1340	68 1/2	1740	141	64
SEC56DC	SEC56DK3	Four 5MP	Standard	27 1/4	705	65	1651	68 1/2	1740	161	73
SEC53EC	SEC53EK3	Two 5MP/5MPB	Standard	27 1/4	705	40 3/4	1035	68 1/2	1740	122	55
SEC55EC	SEC55EK3	Two 5MP/5MPB	Standard	27 1/4	705	52 3/4	1340	68 1/2	1740	141	64
SEC56EC	SEC56EK3	Two 5MP/5MPB	Standard	27 1/4	705	65	1651	68 1/2	1740	161	73
	SEC53VK3	Two 5PC/5PCB	Standard	27 1/4	705	40 3/4	1035	68 1/2	1740	122	55
	SEC55VK3	Two 5PC/5PCB	Standard	27 1/4	705	52 3/4	1340	68 1/2	1740	141	64
	SEC56VK3	Two 5PC/5PCB	Standard	27 1/4	705	65	1651	68 1/2	1740	161	73
SEC53LC	SEC53LK3	Two B5P/B5PB	Heavy Duty	28 1/16	710	38 1/2	980	67 7/8	1730	147	67
SEC55LC	SEC55LK3	Two B5P/B5PB	Heavy Duty	28 1/16	710	50 1/2	1285	67 7/8	1730	174	79
SEC56LC	SEC56LK3	Two B5P/B5PB	Heavy Duty	28 1/16	710	63 1/8	1600	67 7/8	1730	198	90

*NOTE: Standard duty polymer caster models "VK3," which resist rusting, are recommended for high-moisture environments.

STAINLESS STEEL**

Casters must be ordered separately.

Cat. No.	Description	Width (in.)	Width (mm)	Length (in.)	Length (mm)	Height (in.)	Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
SEC53S-SD	Standard	27 1/4	705	40 3/4	1035	62	1575	117	53
SEC55S-SD	Standard	27 1/4	705	52 3/4	1340	62	1575	138	63
SEC56S-SD	Standard	27 1/4	705	65	1651	62	1575	152	69
SEC53S-HD	Heavy Duty	28 1/16	710	38 1/2	980	62	1575	130	59
SEC55S-HD	Heavy Duty	28 1/16	710	50 1/2	1285	62	1575	152	69
SEC56S-HD	Heavy Duty	28 1/16	710	63 1/8	1600	62	1575	167	76

**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).

Intermediate Shelves for Super Erecta Shelf Security Units

Cat. No. Chrome	Cat. No. Metroseal 3	Cat. No. Stainless Steel	Width (in.)	Width (mm)	Length (in.)	Length (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
A2436NC	A2436NK3	A2436NS	24	610	36	910	13	6
A2448NC	A2448NK3	A2448NS	24	610	48	1220	16	8
A2460NC	A2460NK3	A2460NS	24	610	60	1525	21	9.5

NOTE 1: Basic Unit does not include intermediate shelves. They must be ordered separately.
NOTE 2: Standard Super Erecta Shelves may also be ordered for intermediate shelves.
NOTE 3: Covers for Security Trucks are available on custom order.

Cini-Little

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

Item 155

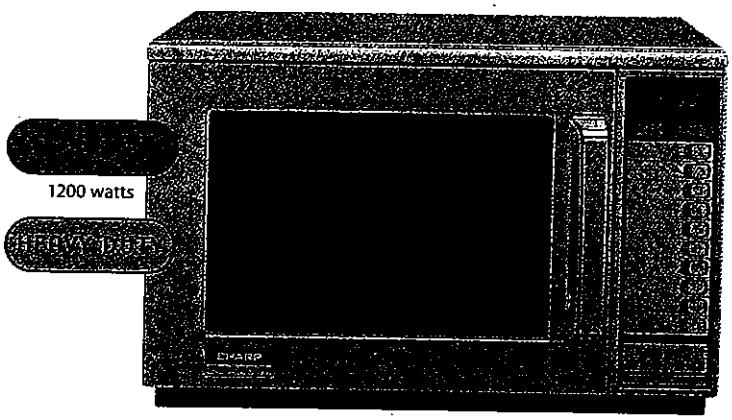
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

SHARP

[redacted]

R-22GT
1200 Watts of Power

Sharp dominates the market in every detail, from the mechanical mastery to the convenient extras. The R-22GT is powered to perform for high-volume restaurants, fast food feeders, hospitals, cafeterias and schools.



Dual Magnetrons
This feature provides dual benefits of even heating plus unsurpassed reliability. If one magnetron fails, oven continues to work at half power.

Top and Bottom Feeding
Provides unparalleled cooking, heating and defrosting performance. Both the top antenna and the bottom antenna have a motor to distribute the microwaves evenly throughout the oven.

Flexible Design
Offers the option of stacking two units. Comes with a mounting plate for easily securing one oven on top of another for space efficiency.

Stainless Steel Cabinet and Cavity
Rugged, dependable and easy-to-care-for stainless steel. Also features extra-strong grab handle, interior oven light, rubber-sealed ceramic shelf and see-through door.

Computerized Touch Control Operation
The 10 microprocessor-controlled programmable Memory pads are ultra-easy to use and dependable, providing one-second increment timing for exact control; easily converted for 20 memories. Built-in safeguards prevent unauthorized changes.

Two-way Programming
Use any of 10 preprogrammed Memory pads or program manually. Also has 3-stage programming for flexible cooking and defrosting capabilities.

SelectaPower™
Provides 10 variable power levels for precise control. Ideal for hard-to-heat-or-defrost foods.

Express Defrost
Quick, easy and automatic! Divides total defrosting time into 3 stages using 3 power levels.

Double Quantity
Automatically provides optimum heating times for two portions. No referencing or guesswork!

Memory Check
Manager or operator can confirm time setting and power level for each Memory pad.

Memory Lock
Prevents stored information from being erased during power interruptions or off times.

Counter Check
Keeps track of how often each feature is used and total number of manual uses.

Lighted Digital Display
Shows programmed and elapsed heating times, plus percentage of microwave power, all with the highest level of accuracy.

Service Door
Lets user replace cavity light easily; no need for a service call or tools.

Intelligent Extras
Signal Control offers a choice of 2 tones; signals the end of cycle. Handy peel-off menu labels for Memory pads.

Demonstration Mode
Lets dealer demonstrate or user practice oven programming with no power in the oven. The timer will count down rapidly.

NSF UL

Built to meet rugged commercial standards.
Complies with DHHS & FCC.

Cini-Little

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

Item 155

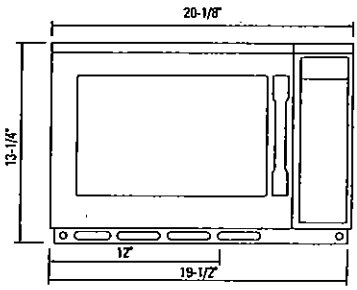
HIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

[redacted]

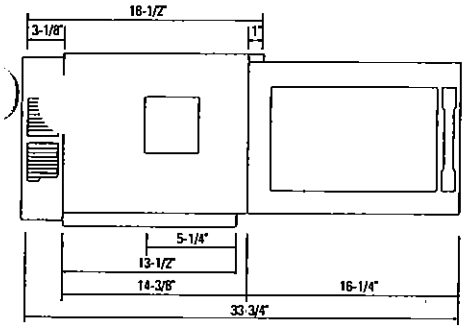
[redacted]

1200 watts

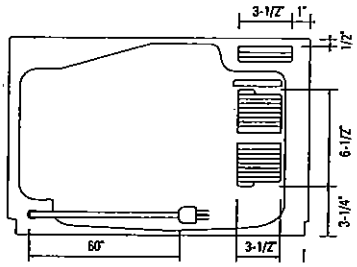
[redacted]



Front view



Side view with door open



Rear view

Other Sharp Commercial Microwave Ovens

R-21JC: 1000W	R-21HT: 1000W	R-21JV: 1000W
R-22GV: 1200W	R-23GT: 1600W	R-24GT: 1800W
		R-25JT: 2100W

R-22GT Specifications

AC Line Voltage:	[redacted]
Receptacle Required:	[redacted]
AC Power Required:	[redacted]
Output Power:	[redacted]
Frequency:	[redacted]
Outside Dimensions:	[redacted]
Cavity Dimensions:	[redacted]
Cavity:	[redacted]
Cabinet:	[redacted]
Anti-Theft:	[redacted]
[redacted]	[redacted]
Safety Switches:	[redacted]
Safety Standards:	[redacted]
Net Weight:	[redacted]
Shipping Weight:	[redacted]

To Specify a Sharp R-22GT Commercial Microwave Oven

Oven shall comply with standards set by the U.S. Department of Health and Human Services, FCC, NSF and UL and shall display such labels. Oven shall be equipped with 10 programmable microprocessor-controlled Memory pads, each adjustable in one-second increments from 0 to 30 minutes, without tools. Oven shall also be equipped with optional manual programming. Signal level shall be adjustable. Oven shall have Electrically Alterable Read Only (EAROM) to prevent programmed information from being erased due to power interruptions. Output wattage shall be 1200 watts. Top and bottom antennae feed distribution system with covers shall provide uniform heating pattern. Oven shall be equipped with SelectaPower™ control from 0 to 100 percent power in 10-percent increments. Oven shall have capacity to expand Memory pads from 10 to 20; a 3-stage, 3-power-level defrost system; and an automatic Double Quantity feature. Digital display must show heating time and percentage of power. Oven must have Demonstration Mode. Exterior cabinet shall be of stainless steel construction with see-through oven door. Cavity shall be stainless steel with interior oven light. Bottom of cavity shall consist of rubber-sealed ceramic shelf. Oven shall be equipped with double magnetron tubes with self-diagnostics. Oven shall have a three-year limited warranty on parts and labor in the end user's place of business.

Warranty

Sharp Commercial Microwave Ovens have a reputation for unsurpassed quality in the food-service industry. Sharp Commercial Microwave Ovens are backed by a three-year warranty on parts and labor with service provided in the end-user's place of business. See operation manual for complete details.

Specifications subject to change without notice.

Distributed By:

Sharp Electronics Corporation
Corporate Headquarters and Executive Offices
Sharp Plaza, Mahwah, New Jersey 07430-2135
(201) 529-8706

www.sharp-usa.com

©1998 Sharp Electronics Corporation CM-02-023 8/98

This is a Patch T type separator sheet.

Landscape Feed

New Document Follows...

Printed on 4/9/2004 12:32:07 PM

This is a Patch T type separator sheet.

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

DESCRIPTION: Display Unit

- ☐ **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:

Cini-Little

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

Item C-02

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

DESCRIPTION: Not Used

- ☐ **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:

Cini-Little

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

Item C-03

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:

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

DESCRIPTION: NOT USED

- ☐ **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:

Cini-Little

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

Item C-05

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

SERVEND

C-23

Cup Dispenser Series

Projecting a clean, high quality image is part of any successful food service program. SerVend cup dispensers help keep your hot or cold drink serving area organized by giving a uniform appearance to the storage of cups and drink accessory items, such as lids, straws, stirs, sugar, cream, napkins, condiments, etc.

SerVend cup dispenser cabinets are manufactured in durable stainless steel and have cup tubes which are adjustable to accommodate various size cup diameters. (Cup diameter spec list on back of this sheet.)

Removable plastic tops allow ease of cleaning. In the CD4 series, alternate removable tops offer versatility to change tops if your needs change.

Cup Dispenser Features
You can tell the features of the cup dispenser by the letters and numbers used for cup dispenser model numbers.
Cup dispenser model numbers are:

CD2A-C	CD3A-C	CD4A-C
CD2X-C		CD4X-C
		CD4A-T
		CD4X-T

CD is Cup Dispenser.
2, 3 or 4 refers to the number of cup storage tubes in the cup dispenser.

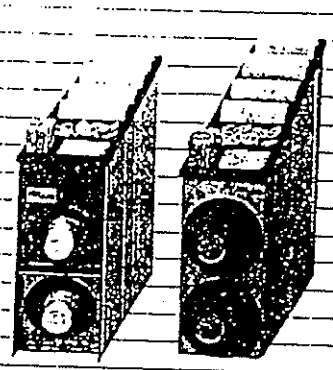
A (Gravity fed cup storage tube) — The cup storage tube is positioned at approximately a 45 degree angle and cups slide forward by gravity. Gravity fed cup tubes can be filled from the rear or front of the cup dispenser.

X (Spring loaded cup storage tube) — A spring in the back of the cup tube keeps cups pushed forward in the cup storage tube. Spring loaded cup tubes are filled from the front.

C ("C" top) — Cup dispenser top for high volume lid, straw and napkin storage. Removable plastic top.

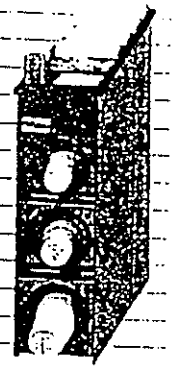
T ("T" top) — Cup dispenser top with compartments for condiment storage as well as storage for lids, straws and napkins. Removable plastic top.

Model CD2 Series



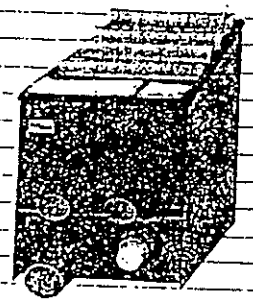
CD2A-C CD2X-C

Model CD3 Series

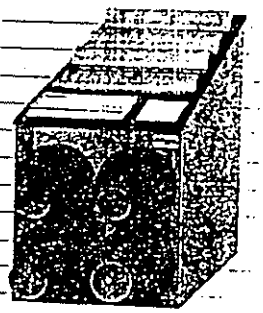


CD3A-C

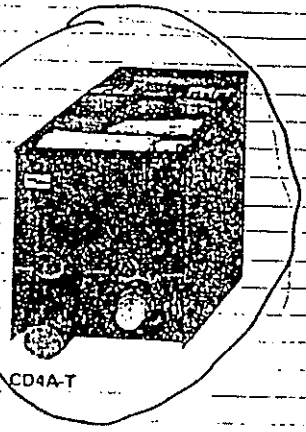
Model CD4 Series



CD4A-C



CD4X-C



CD4A-T

CD4X-T

Cini-Little

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

Item C-05

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

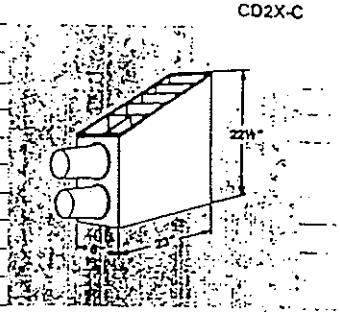
SERVEND™

C-23

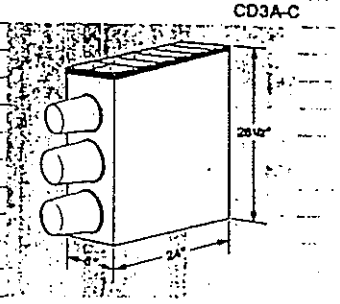
Cup Dispensers

Model	Description	Ship Wt.
	Storage areas for lids, sugar, cream, stirs and:	
CD2A-C	One 6-12 oz. (2¾" - 3⅜" cup diameter) gravity cup tube. One 12-24 oz. (3¼" - 3⅝" cup diameter) gravity cup tube. 6"W x 24"D x 21"H	19 lbs.
CD2X-C	Two 6-24 oz. (2½" - 3½" cup diameter) spring loaded cup tubes. 6"W x 23"D x 22½"H	23 lbs.
CD3A-C	One 6-12 oz. (2¾" - 3⅜" cup diameter) gravity cup tube. Two 12-24 oz. (3¼" - 3⅝" cup diameter) gravity cup tube. 6"W x 24"D x 26½"H	25 lbs.
	High volume lid, straw and napkin storage and:	
CD4A-C	One 6-12 oz. (2¾" - 3⅜" cup diameter) gravity cup tube. Two 12-24 oz. (3¼" - 3⅝" cup diameter) gravity cup tubes. One 32-46 oz. (3⅞" - 4⅝" cup diameter) gravity cup tube. 14"W x 24"D x 22½"H	32 lbs.
CD4X-C	Four 20-46 oz. (3½" - 4½" cup diameter) spring loaded cup tubes. 14"W x 23"D x 25⅛"H	39 lbs.
CD4A-T	Multi-purpose lid, straw, napkin and condiment storage and: One 6-12 oz. (2¾" - 3⅜" cup diameter) gravity cup tube. Two 12-24 oz. (3¼" - 3⅝" cup diameter) gravity cup tubes. One 32-46 oz. (3⅞" - 4⅝" cup diameter) gravity cup tube. 14"W x 24"D x 22½"H	34 lbs.
CD4X-T	Four 20-46 oz. (3½" - 4½" cup diameter) spring loaded cup tubes. 14"W x 23"D x 25⅛"H	41 lbs.

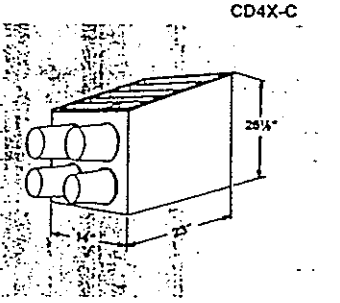
CD2X-C



CD3A-C



CD4X-C



Options: Non-standard cup tubes available from the factory.
Light spring kit for gravity cup tubes using styrofoam cups.
Heavy spring kit for gravity cup tubes using paper cups.

Dispenser Stands

SD Series dispenser stands feature 1¼" angle iron frame, sturdy hinged front door and solid base. Stands can be used for storage of beverage and CO_2 tanks, regulator, carbonator or other items. Adjustable 6" legs are standard.

SD23	For M-150 or KD-23. Holds 4 five gallon syrup tanks, carbonator, regulators and CO_2 tank. 23"W x 29¾"D x 36"H	137 lbs.
SD30	For M-250 or KD-30. Holds 6 five gallon syrup tanks, carbonator, regulators and CO_2 tank or bag-in-box. 30"W x 29¾"D x 36"H	147 lbs.

KD-23 with SD23 Stand

SerVend Warranty

Limited two year parts warranty, 30 day labor warranty.
Detailed warranty policy provided with each dispenser.

Continuing product improvement may necessitate change of specifications without notice.

©SerVend International, Inc., 1989
240 America Place
Jeffersonville, Indiana 47130
812-282-7878
FAX: 812-282-7400

Cini-Little

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

Item C·06

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

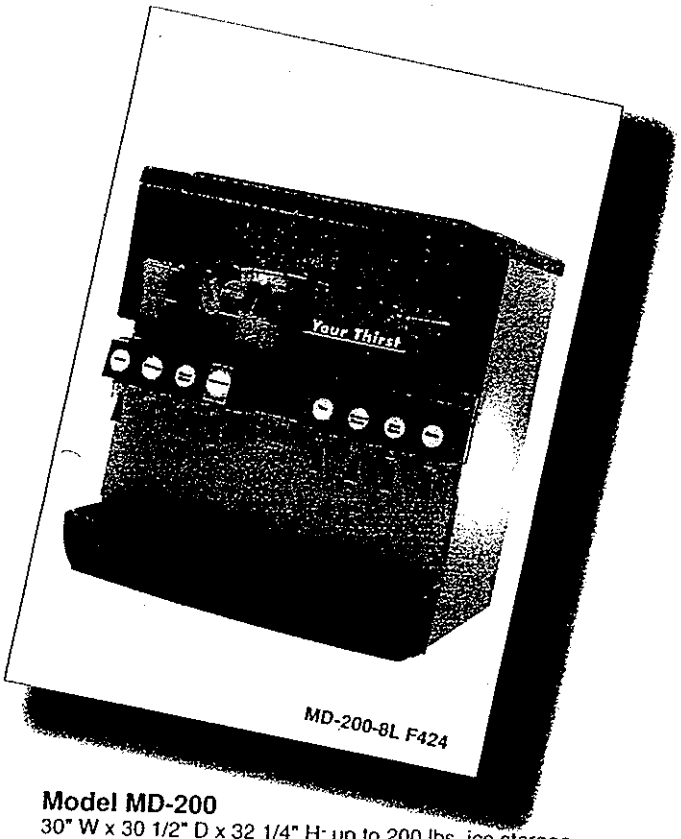
SERVEND
Ice & Beverage Systems

MD-200 and MD-250 Ice/Beverage Dispensers

The MD-series ice/beverage dispensers maximize counter space!

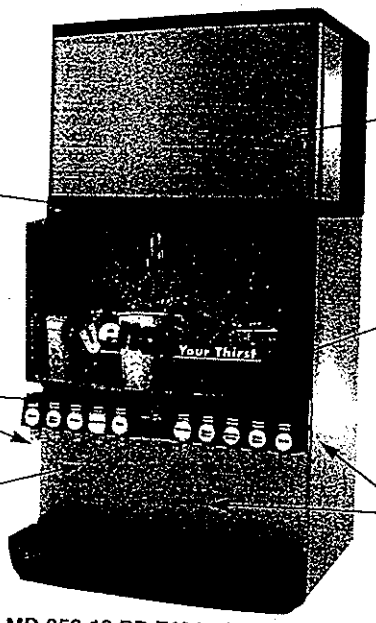
SerVend's patented paddle wheel ice dispenser technology maximizes counter space. SerVend's patented ***rocking chute*** ice dispense reduces ice spillage and its simple, non-electrical design has a convenient on-site "push button" / "push lever" conversion. The MD-series maximizes beverage cooling through SerVend's "Hard Plumbed" syrup and water lines and eliminates up to 35 potential leak points. The ambient capable syrup lines are great for juice, tea or other beverages that require ambient syrup.

- **Up to 10 valves in 30" width**
- **Up to 200/250 lbs. ice storage**
- **Maximum carb and non-carb flexibility and beverage cooling**



Model MD-200
30" W x 30 1/2" D x 32 1/4" H; up to 200 lbs. ice storage
Model MD-250
30" W x 30 1/2" D x 38 1/4" H; up to 250 lbs. ice storage

- **Accessible** Manual-fill front bin extension allows for easier filling of ice bin
- **Maximum beverage cooling** via "Hard Plumbed" syrup and water lines
- **Flexible design** Maximum carb and non-carb beverage flexibility

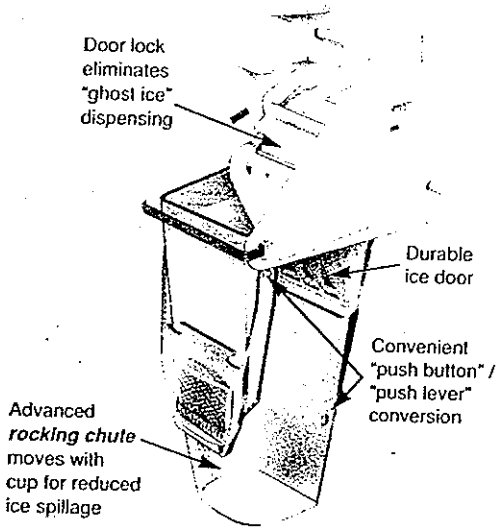


MD-250-10 PB F424 with optional Q450 Manitowoc ice cuber

- **Convenient** Optional top mounted **Manitowoc** ice cuber eliminates manual filling of ice
- **Patented technology** Quick on/off ***rocking chute*** ice dispense reduces ice spillage
- **Durable** stainless steel construction interior bin, bin liner and exterior cabinet

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

SerVend's Patented *Rocking Chute* Ice Dispense



SerVend's innovative *rocking chute* door mechanism has a simple, non-electrical injection molded design.

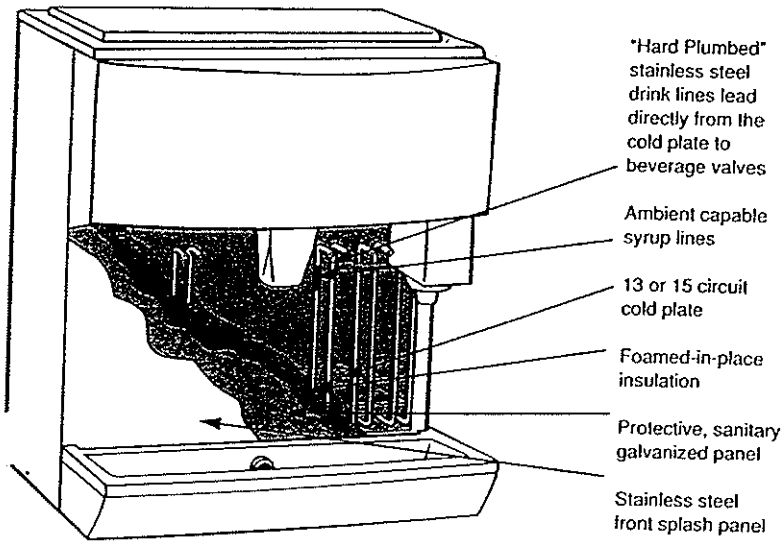
- 60% fewer parts than industry norm – no solenoids, springs, or counter weights to fail.
- On-site "push button" / "push lever" conversion.
- Reduces equipment and parts inventory.
- Reduces ice waste and build-up of ice in drain pan.
- Eliminates "ghost ice" dispensing.
- Reduces "in-flight" ice and ice spillage.

ny Carbonated and Non-Carbonated Drink Combination

Maximum carb and non-carb flexibility with enhanced "Hard Plumbed" beverage cooling

Servend's high capacity cold plate with 13 circuit, 8 valve 3-1-1-3 and 15 circuit,10 valve 5-2-1-1-1 manifold beverage systems enable any carbonated and non-carbonated drink combination. The 8 valve beverage system also has two ambient capable syrup lines and the 10 valve beverage system has three ambient capable syrup lines; both systems are great for juice, tea and other beverages that require ambient syrup.

Beverage cooling capacity for both high volume and casual drink requirements are maximized through SerVend's "Hard Plumbed" stainless steel syrup and water lines. "Hard Plumbed" stainless steel lines also eliminate up to 35 potential leak points.



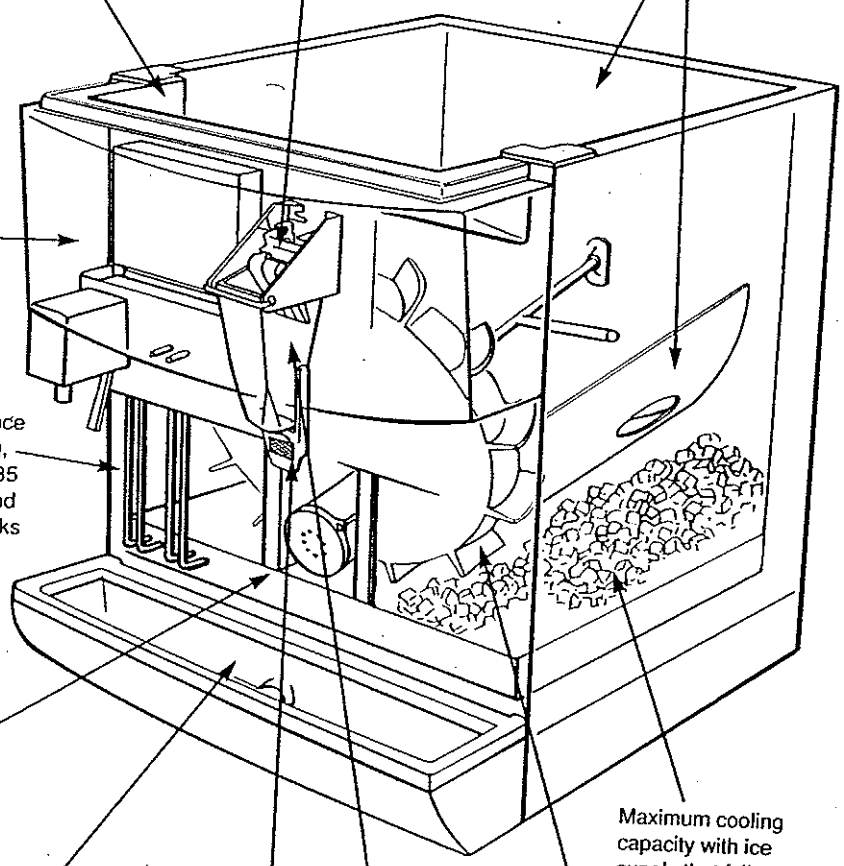
Cini-Little

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

Item C-06

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

Take a Closer Look at How SerVend's Patented Features and Advanced Technology Maximize Your Counter Space



Front bin extension for manual ice filling even when top mounted with ice cuber

Patented ***rocking chute*** ice dispense reduces ice spillage with quick on/off ice dispense

Durable stainless steel bin and bin liner

Large, curved merchandising area

"Hard Plumbed" drink lines enhance beverage cooling, eliminates up to 35 potential leaks and ensures cold drinks

Large cold plate for maximum beverage cooling

Drain pan holds a large amount of scrap ice

Maximum cooling capacity with ice supply that fully covers cold plate

Improved dispense height for larger cups

SerVend's patented delivery system and paddle wheel maximize ice storage, delivery and efficiency and enables all potable ice to be dispensed

Beverage valves, cold plate hook ups, drain connections and electrical components are all front serviceable

Rocking chute has 60% fewer parts than industry norm and has "push button" / "push lever" conversion

Cini-Little

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

Item C-06

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

SERVEND™

MD-200 and MD-250 Specification Guide

Model MD-200 ice/beverage dispenser as manufactured by SerVend International to be 30" W x 30 1/2" D x 32 1/4" H and MD-250 to be 30" W x 30 1/2" D x 38 1/4" H. MD-200 has ice storage up to 200 lbs.; 40 lbs. of ice on cold plate and MD-250 has ice storage up to 250 lbs.; 40 lbs. of ice on cold plate. Cold plate surfaces are separated from the dispensable ice supply by a stainless steel bin liner. Thirteen or fifteen circuit, 19" x 28" cold plate to be integrally sealed to ice bin. Up to 10 Flomatic push lever or push button valves to be provided. Exterior cabinet to be stainless steel with merchandiser, graphic panel and illumination. Ice agitator bar to be 1/2" diameter stainless steel rod welded at a 45 degree angle to 1/2" diameter stainless steel shaft. Controlled ice dispensing to be assisted by ***rocking chute***/door mechanism and patented paddle wheel technology, resulting in positive on/off ice delivery. Key switch, leg kits and timed agitation are standard.

Dimensions: MD-200: 30" W x 30 1/2" D x 32 1/4"* H / 76.2 cm W x 77.5 cm D x 82 cm* H;
MD-250: 30" W x 30 1/2" D x 38 1/4"* H / 76.2 cm W x 77.5 cm D x 97.1 cm* H
(* add 1 inch / 2.54 cm to height for lid).
Ice Storage Capacity: MD-200 – 200 lbs. / 91 kgs. and MD-250 – 250 lbs. / 113.6 kgs. total ice storage.
Cooling Capacity: At 75° F conditions, an indefinite number of 12 oz. drinks can be dispensed at or below 40° F provided ice is in contact with the full surface of the cold plate when dispensed at 12 drinks per minute.
Cabinet and Ice Bin: Stainless steel
Cold plate: 19" x 28", 13 circuit cold plate with 8 valve 3-1-1-3 manifold beverage system has two ambient capable syrup lines. The 15 circuit, 10 valve 5-2-1-1-1 manifold beverage system has three ambient capable syrup lines. Maximum carb and non-carb flexibility. Cold plate fittings are located at front of dispenser.
Electric: 120/60/1; 6 foot, three-wire cord and plug provided. Consult factory for other available options.
Amperage: 2.5 full load amps.
Drain: Single pre-installed 3/4" PVC (N.P.T.) drain fitting extends from the drain pan. Ice bin drains directly into drain pan, no hook up necessary.
Graphic Area Dimensions:* MD-200 physical trim area - 29 1/3" W x 10 5/8" H; Visual area - 28 1/3" W x 9 5/8" H; MD-250 physical trim area - 29 1/2" W x 16 5/8" H; Visual area - 28 1/2" W x 15 5/8" H.
* Dimensions for units built after May 1994. Contact parts department for older unit dimensions.
Ice Cube Compatibility: Dispenses any size cube ice up to one inch cube. Flake ice is not compatible.
Ice Cuber Compatibility: Manual fill or top mount with compatible 30" wide ice cubers. Contact factory for baffle and ice maker lid requirements for 30" wide top-mounted ice cuber applications. Certain top mounted ice cubers may reduce ice storage capacity.
Service: Drain pan, beverage valves, cold plate hook up connections and electrical components are all front serviceable.
Weight – MD-200 ship weight: 300 lbs. / 136 kgs.; counter top weight without ice: 260 lbs. / 118 kgs; MD-250 ship weight: 325 lbs. / 148 kgs.; counter top weight without ice: 280 lbs. / 127 kgs.
Options: Up to ten Flomatic beverage valves (standard, fast flow, push button or portion control), and other beverage valves, low ice indicator, side splash guards, water dispenser, carbonator, regulator, installation kits.

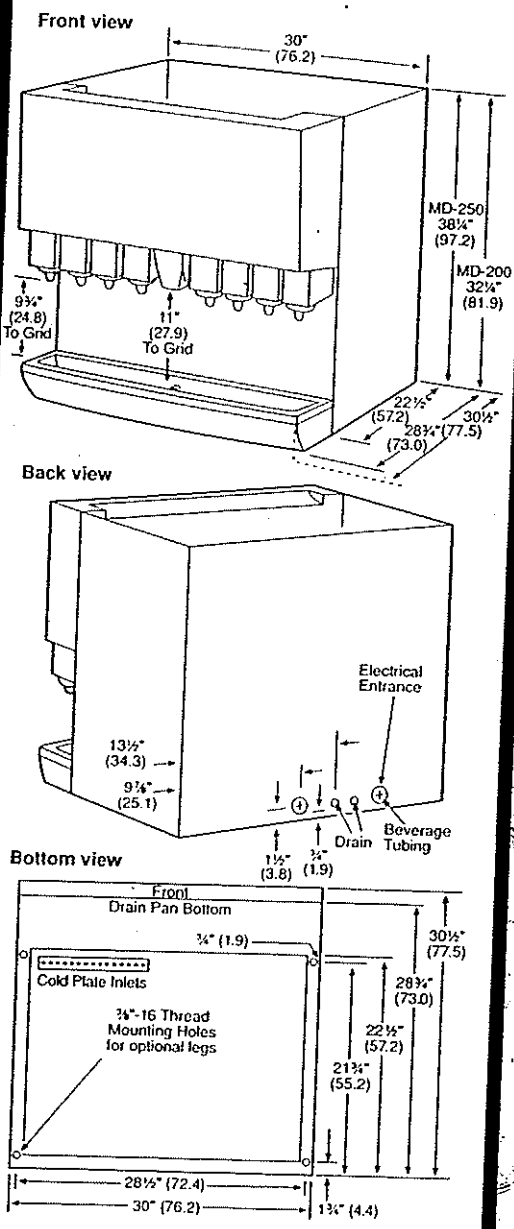
Continuing product improvements may necessitate change of specifications without notice. Contact factory for warranty details. Manufactured under one or more of the following patents: 4,930,685, 4,641,763, & 5,437,397. Other Patents Pending.

SerVend Warranty
Two years limited parts warranty. One year limited labor warranty. Optional third year extended customer care warranty. Call local distributor for details.

Form No. 2270 5/98

LITHO. IN U.S.A.

MD-200 and MD-250 Dimensions without lid: Inches (Centimeters)



SerVend International, Inc.
2100 Future Drive
Sellersburg, IN, U.S.A. 47172-1868
812-246-7000 / 800-367-4233
FAX (inside sales dept.) 812-246-7024
FAX (parts dept.) 800-240-PART (7278)
www.servend.com

© SerVend, 1997

Cini-Little

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

Item C-07

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

DESCRIPTION: Not USED

- ☐ **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:

Cini•Little

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

Item C-08

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

Vitality EXPRESS®

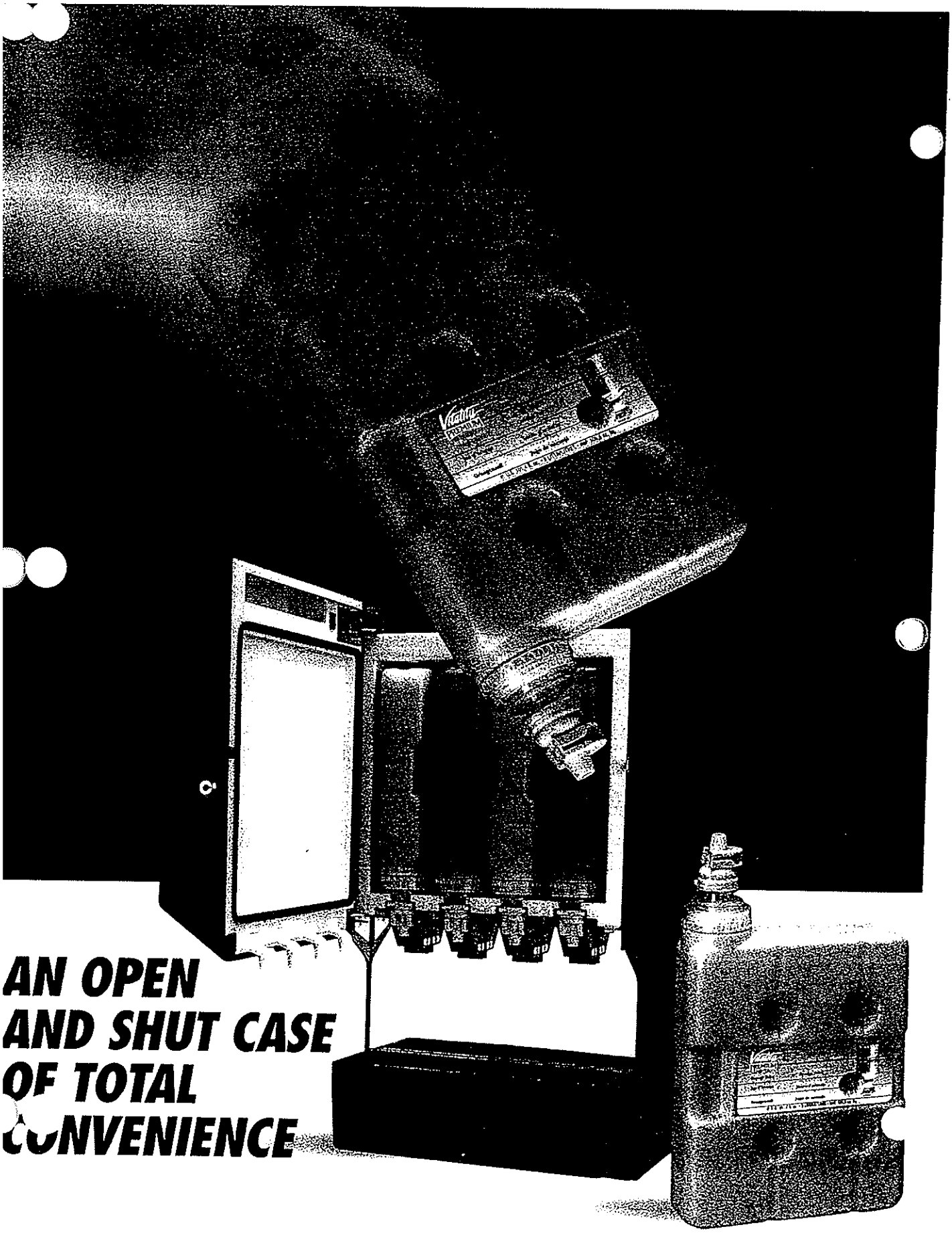
BEVERAGE SYSTEM

Cini•Little

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

Item C-08

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



AN OPEN AND SHUT CASE OF TOTAL CONVENIENCE

Cini-Little

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

Item C-08

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

Vitality EXPRESS® BEVERAGE SYSTEM

...The Preferred Disposable System

EASY FRONT LOADING - Minimizes labor costs. No hoses to connect, no heavy bottles to lift. VITALITY EXPRESS PAK® simply slides into place.

FOUR FLAVOR CAPABILITY - The narrow 15" space-saving VITALITY EXPRESS® dispenses up to four different flavors for greater sales potential.

EASE OF CLEANING - No hoses or nozzles to remove and clean for maximum sanitation.

TOUCH PANEL OPTIONS - Three different push-button models are available for greater operator convenience.

- Press & hold
- Portion control - 1 serving size
- Portion control - 3 serving sizes

MERCHANDISING PANEL - Bright, colorful lighted graphics invite and encourage juice sales.

PERFORMANCE STANDARDS - VITALITY EXPRESS can dispense up to five 5-ounce portions per minute under 45°F for peak demand. Casual drinks are also dispensed under 45°F.

QUICK THAWING - The unique VITALITY EXPRESS PAK design thaws frozen concentrate faster than other disposable systems for faster service.

EASY TO VIEW - The translucent VITALITY EXPRESS PAK lets you see when concentrate levels are low.

LARGER, NO SPLASH DRIP TRAY - Saves labor and increases efficiency by reducing the number of times the drip tray must be emptied.

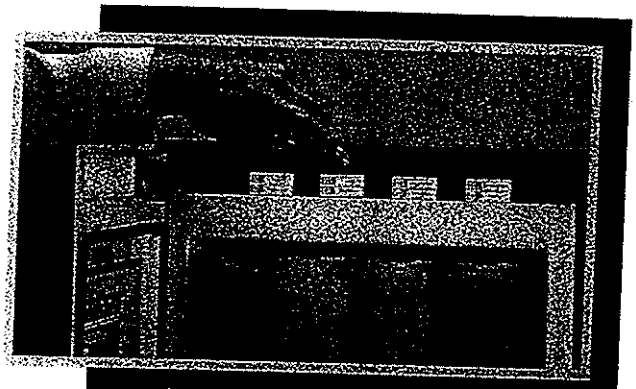
PATENTED EXPRESS PUMP NOZZLE - Unique pumping action accurately mixes concentrate with water to produce a perfect blend every time.

REFRIGERATION - Forced-air refrigeration with built-in defroster maintains concentrate at proper temperature to assure excellent drink quality.

PRODUCT SECURITY - VITALITY EXPRESS can be key locked for security. Additionally, a dispense switch turns off the pumping mechanism and graphics panel light for added safety.

RECYCLABLE CONTAINERS - VITALITY EXPRESS PAK is constructed of disposable, recyclable materials.

VITALITY® BRAND - The VITALITY EXPRESS serves a variety of fresh-tasting VITALITY® juices to please every customer.



Switch-a-Brix®

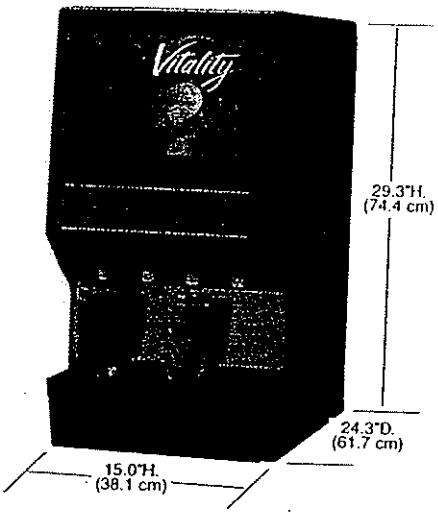
With the simple flip of a switch, the Switch-a-Brix® feature makes it easy for operators to serve different beverages during different day parts in place of low volume flavors.

Cini•Little

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

Item C-08

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



SERVICE:

VITALITY® customers enjoy the benefits of a unique pledge: To make emergency service available within 24 hours.

DISTRIBUTION:

Our worldwide distributor network is second to none, with representatives throughout the United States, Canada, Europe and Asia.

THE VITALITY EXPRESS® BEVERAGE SYSTEM

DISPENSER DIMENSIONS:

Height...29.3" (74.4 cm)
Width...15.0" (38.1 cm)
Depth...24.3" (61.7 cm)

TYPE: Post-mix - refrigerated concentrate and water mixed upon demand.

PUMP: Four electronically controlled pump motors with individual pressure regulating valves for water.

PRODUCT FLOW RATE:

Approximately 1.3 oz/second (38.5 mL). Varies with product.

CONCENTRATE CAPACITY:

Approximately 405.6 oz. (12.0L). Four separate packages with the capacity of 101.4 oz. (3.0L) each.

PRODUCT CAPABILITY: Four juice selections may be offered.

ELECTRICAL SYSTEM:

TYPE: Printed circuit board with integrated electronics and self-diagnostic system.

SECURITY SYSTEM: Key lock located on the side of the door. Dispense switch located behind graphics panel turns off water solenoid, pump motors, and turns off graphics panel.

REFRIGERATION SYSTEM:

TYPE: Dual capillary tube refrigeration system with individual controls for water chilling and concentrate cooling. The system uses a 64 oz (1.89L) chilled water reservoir. Temperature is controlled by electronic thermistors for accuracy.

CAPACITY: Five 5 oz. (148 mL) servings per minute under 40°F (4.4°C) at ambient and incoming water temperature of 75°F (23.9°C).

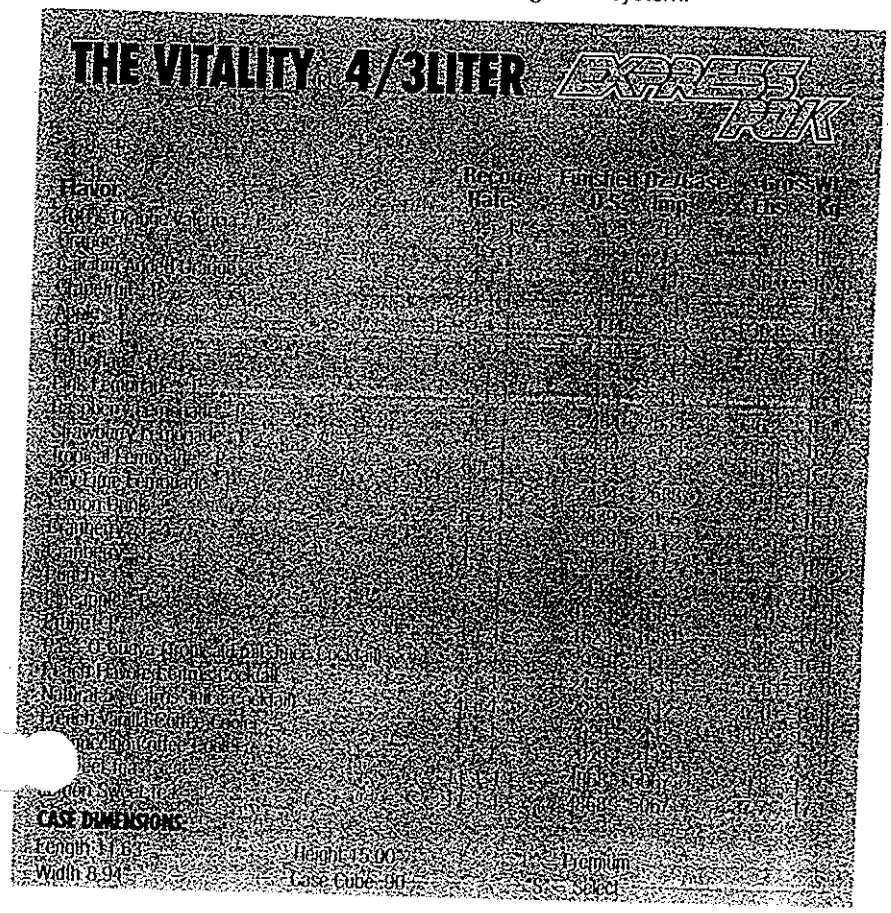
WATER CONNECTION: 3/8" (.95 cm) outlet hose fitted with 3/8" male flare.

WATER SUPPLY PRESSURE: Requires 30-100 PSI.

APPROVALS: UL, CSA, NSF, TUV

SHIPPING WEIGHT: 160 lb. (72.8 kg)

CLEARANCE: 2" (5.08 cm) at rear for ventillation.



Vitality Foodservice, Inc.
400 N. Tampa Street, Suite1700
Tampa, FL 33602
888-863-6726
Canada 888-788-5581
Fax 813-301-4760

Distributed by:

Cini•Little

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

Item C-09

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

DESCRIPTION: Worktable w/ Sink

- ☐ **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:

Cini-Little

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

Item C-10

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

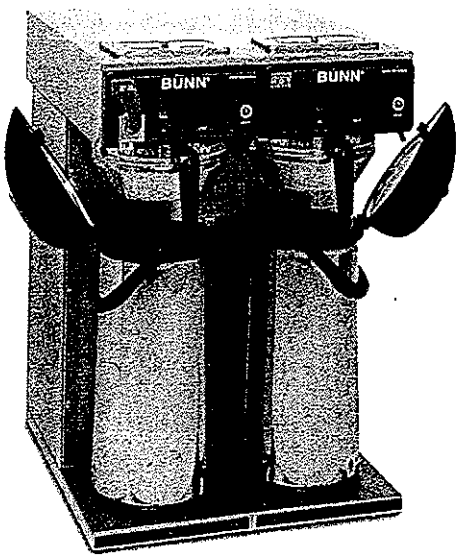
BUNN®

Twin Airpot Coffee Brewer

Features

Twin Airpot Coffee Brewer

- Brews 7.8 gallons of perfect coffee per hour.
- Brews directly into airpots.
- High volume, twin brew head system.
- Hot water faucet.
- Convenient airpots keep coffee hot and fresh for hours.
- Airpots are easily transported to remote meeting rooms, breakfast bars, etc.
- Pourover feature on both sides.



Model CWTF Twin APS with Airpots (airpots not included)

ITEM#

PROJECT

DATE

Model

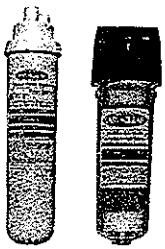
CWTF Twin APS

Related Products

For available variations to some BUNN products, please contact your BUNN sales representative.

BUNN recommends the use of our Easy Clear® Water Quality Systems and BUNN paper filters to assure perfect taste.

Easy Clear® EQ-11-TL
Product No.: 30344.1001
Dimensions:
15⅞" H x 3⅝" W x 4 17/32" D

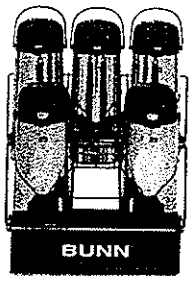


Easy Clear® ED-11-TL
Product No.: 30244.1001
Dimensions:
14 3/16" H x 5 1/16" W x 5 1/16" D

Paper Filter Pack
Product No.: 20115.0000
Packed per case: 1,000
Dimensions: 4¼" Base x 2¾" Sidewall

2.2 liter Airpot
Product No.: 28696.0002
Capacity: 74 oz. (2.2 l)

2.5 liter Airpot
Product No.: 13041.0001
Capacity: 84 oz. (2.5 l)



APR5
5 Position Airpot Rack
Product No.: 25371.0002
Capacity: 5 Airpots
(also available in 2 & 3 position models)

BUNN®

Corporate Offices
1400 Stevenson Drive
Springfield, Illinois 62703
Phone
800-637-8606
217-529-6601
Fax
217-529-6644
Technical Services
800-286-6070
Internet
http://www.bunnomatic.com

Western Regional Office
16431 Carmenita Road,
Cerritos, California 90701
Phone
562-926-0764
Fax
562-926-0858

Canadian Office
280 Industrial Parkway South
Aurora, Ontario, L4G 3T9
Phone
905-841-2866
Fax
905-841-2775

Patents Apply UL NSF

BUNN® practices 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.

Cini-Little

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

Item C-10

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

BUNN®

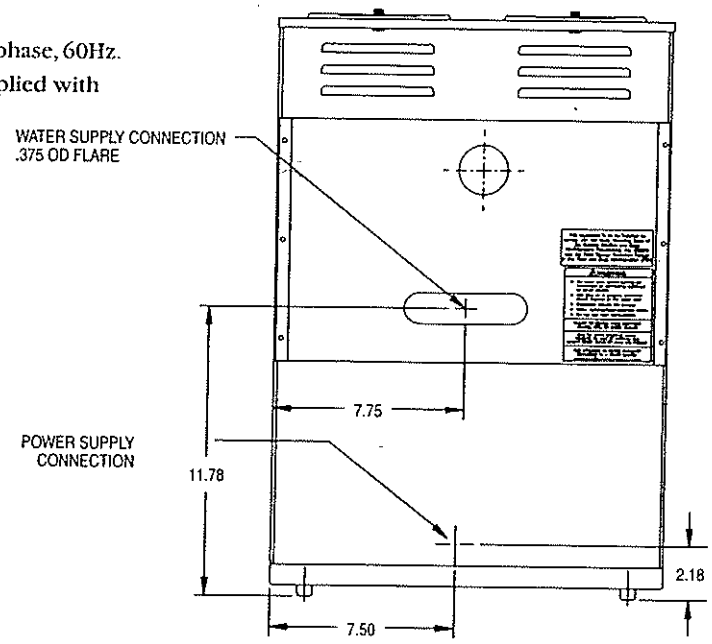
The Mark of Quality in Beverage Equipment Worldwide

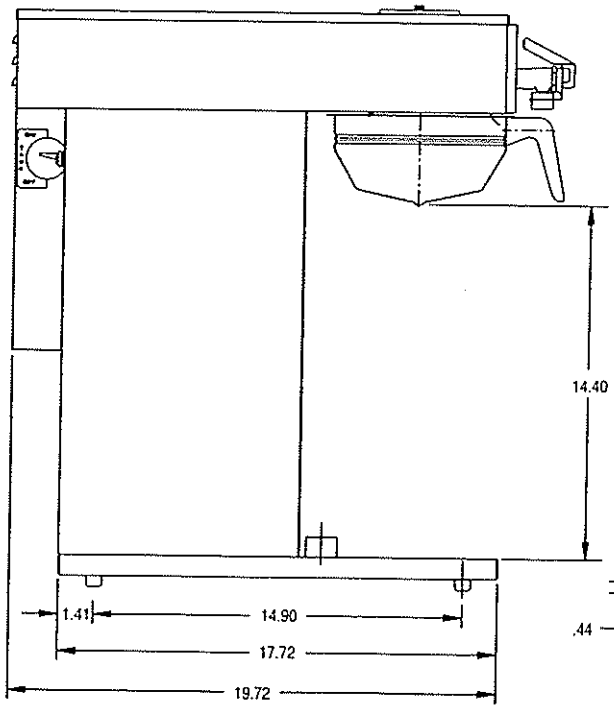
Dimensions & Specifications

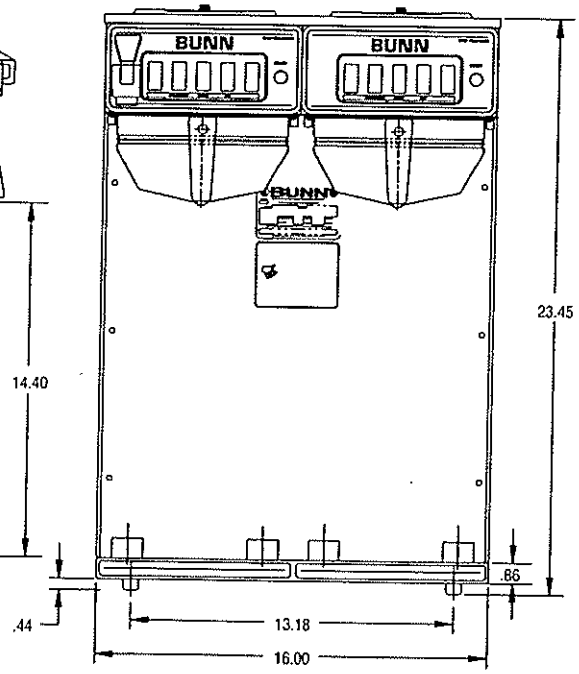
Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Brewing Capacity	Cu. Ft.	Shipping Weight
CWTF Twin APS	23400.0041	120/240	25.8	2 @ 3000	6250	7.8 gal./hr.	7.3	64 lbs. (29.0 kg)

Airpots not included

Electrical: 120/240V models are 3-wire, single phase, 60Hz.
Plumbing: 20-90 psi (69-621 kPa). Machine supplied with ⅜" (6.4 mm) male flare fitting.







All dimensions shown in inches.

Cini-Little

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

Item C-10

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

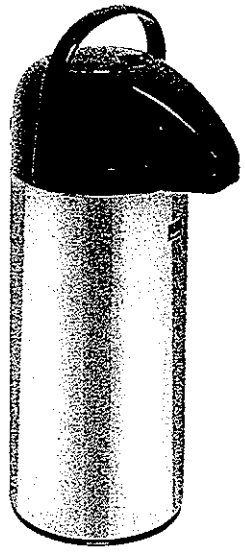
BUNN®

Airpots

Features

Airpots

- Brew-through pump assembly–no need to remove for brewing.
- Just close the lid after brewing–dispenses up to 4 ounces at the first pump.
- Glass insulation keeps beverage warm for hours.
- Attractive, chrome finish with black trim.
- Available in 2.2 liter (74 oz.) and 2.5 liter (84 oz.)



Model 2.2 liter Airpot

ITEM#

PROJECT

DATE

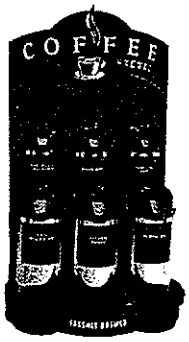
Model

Airpot

Related Products

For available variations to some BUNN products, please contact your BUNN sales representative.

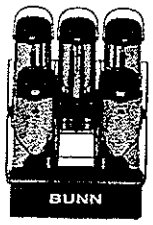
BUNN Advantage Coffee-iser
SET No.: SET00.0076
The Advantage Coffee-iser with graphic canopy adds stopping power and positions your product to increase coffee sales and profits.



SET Includes:

Base-X	No. 27908.0000
Standard Background	No. 27909.0000
Light Kit	No. 27940.0000
Standard I.D. Kits	No. 27912.0000

APR5
5 Position Airpot Rack
Product No.: 25371.0002
Capacity: 5 Airpots
(also available in 2 & 3 position models)



Base-X Airpot Rack
Product No.: 27908.0000
Capacity: holds six 2.2 liter or 2.5 liter airpots

BUNN®

Corporate Offices
1400 Stevenson Drive
Springfield, Illinois 62703
Phone
800-637-8606
217-529-6601
Fax
217-529-6644
Technical Services
800-286-6070
Internet
http://www.bunnomatic.com

Western Regional Office
16431 Carmenita Road,
Cerritos, California 90701
Phone
562-926-0764
Fax
562-926-0858

Canadian Office
280 Industrial Parkway South
Aurora, Ontario, L4G 3T9
Phone
905-841-2866
Fax
905-841-2775

Patents Apply

BUNN® practices 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.

Cini-Little

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

Item C-10

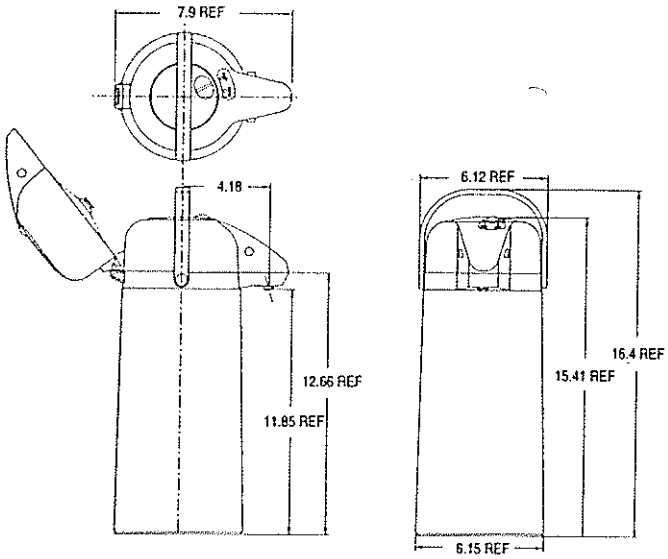
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

BUNN®

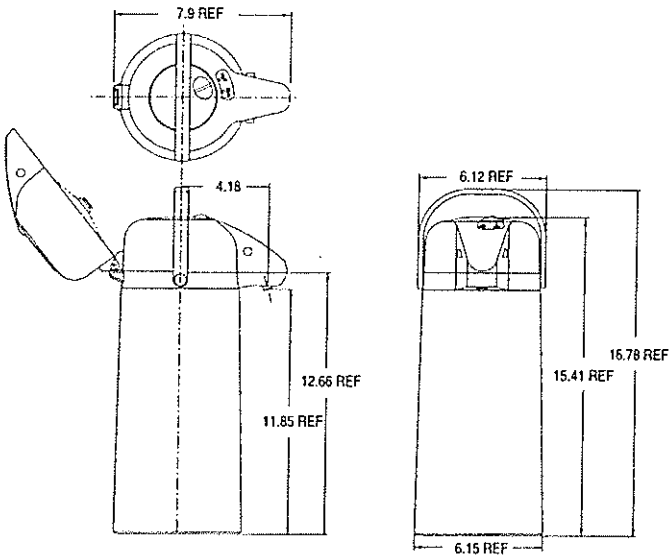
The Mark of Quality in Beverage Equipment Worldwide

Dimensions & Specifications

Model	Product #	Capacity	Quantity	Cu. Ft.	Shipping Weight
2.2 liter Airpot	28696.0002	2.2 liters (74 oz.)	single unit	.4	3 lbs. (1.4 kg)
2.2 liter Airpot	28696.0000	2.2 liters (74 oz.)	6 units to a case	2.8	23 lbs. (10.5 kg)
2.5 liter Airpot	13041.0001	2.5 liters (84 oz.)	single unit	.4	4 lbs. (1.8 kg)
2.5 liter Airpot	13041.0101	2.5 liters (84 oz.)	6 units to a case	2.9	25 lbs. (11.4 kg)



2.2 liter Airpot



2.5 liter Airpot

All dimensions shown in inches.

Cini-Little

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

Item C-10

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

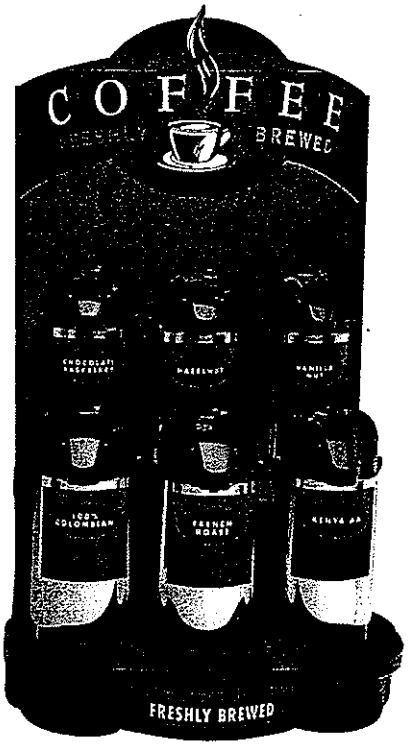
BUNN®

Advantage Coffee-iser

Features

Coffee-iser

- Holds 6 airpots to better satisfy the demand for a variety of coffees.
- Sturdy, rotationally molded black plastic base.
- Vinyl coated to resist corrosion and extend life.
- Holds 2.2 liter or 2.5 liter airpots.
- Sponge-lined trays to catch drips and spills.
- Full color graphics and light kit for maximum merchandising.
- Available in a variety of single item pieces or combination sets.



Model Advantage Coffee-iser (airpots not included)

ITEM#

PROJECT

DATE

Models

Advantage Coffee-iser

Related Products

For available variations to some BUNN products, please contact your BUNN sales representative.

Base-X Airpot Rack
Product No.: 27908.0000
Capacity: holds six 2.2 liter or 2.5 liter airpots

2.2 liter Airpot
Product No.: 28696.0000
Capacity: 74 oz. (2.2 l)

2.5 liter Airpot
Product No.: 13041.0001
Capacity: 84 oz. (2.5 l)

BUNN®

Corporate Offices
1400 Stevenson Drive
Springfield, Illinois 62703
Phone
800-637-8606
217-529-6601
Fax
217-529-6644
Technical Services
800-286-6070
Internet
http://www.bunnomatic.com

Western Regional Office
16431 Carmenita Road,
Cerritos, California 90701
Phone
562-926-0764
Fax
562-926-0858

Canadian Office
280 Industrial Parkway South
Aurora, Ontario, L4G 3T9
Phone
905-841-2866
Fax
905-841-2775

Patents Apply

BUNN® practices 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.

Cini•Little

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

Item C-10

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

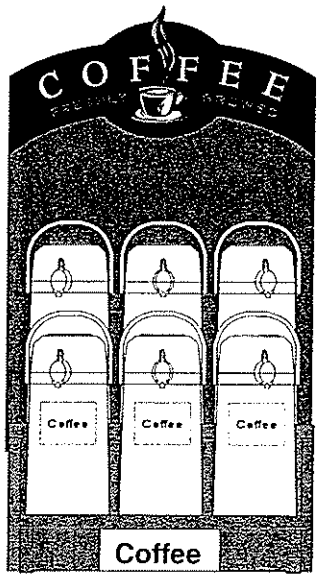
BUNN®

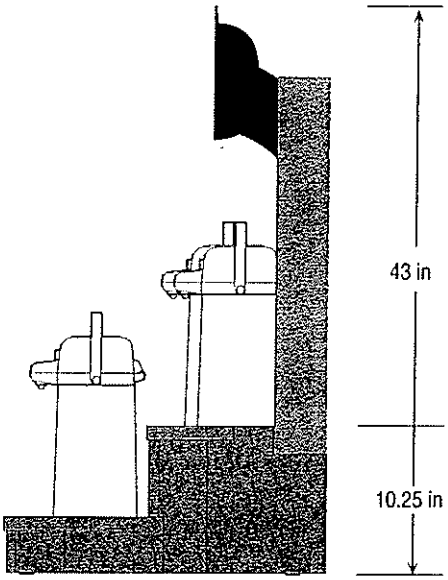
The Mark of Quality in Beverage Equipment Worldwide

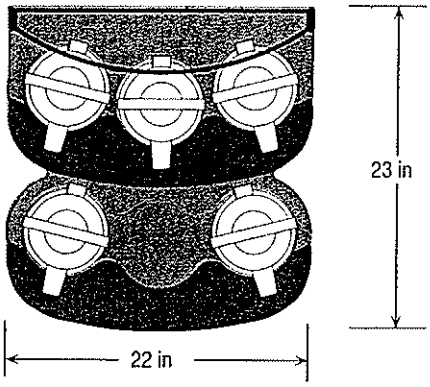
Dimensions & Specifications

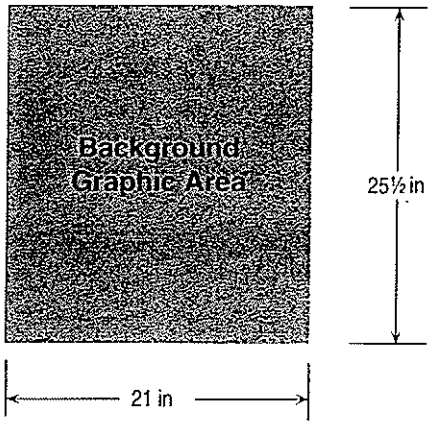
Model	Product #	Capacity	Cu. Ft.	Shipping Weight
Advantage Coffee-iser	SET00.0076*	6 airpots	27940.0000 & 27912.0000 ship together = 4.8 27908.0000 & 27909.0000 are packed individually (see below).	23 lbs. (10.9 kg)
Base-X	27908.0000	6 airpots	3.4	14 lbs. (6.8 kg)
Standard Background	27909.0000	n/a	1.1	7 lbs. (3.2 kg)
Light Kit	27940.0000	n/a	.2	1 lbs. (.5 kg)
Standard I.D.Tags	27912.0000	n/a	.1	1 lbs. (.5 kg)

*Set includes the Base-X which holds six airpots, a standard background, a light kit (120V, 15 amp with cord and plug attached) and a standard magnetic I.D. tag kit which includes 12 flavored coffee I.D. tags, 2 blank I.D. tags and 2 decaffeinated I.D. tags for labeling your airpots.









All dimensions shown in inches.

Cini-Little

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

Item C-11

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

DESCRIPTION: Hand Sink

- ☐ **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:

Cini•Little

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

Item C-12

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

DESCRIPTION: Janitor's Sink

- ☐ **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:

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

DESCRIPTION: _____

- [x] 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:

_____

Cini•Little

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

Item C-14

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

DESCRIPTION: _____

- ☒ **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:

_____

Cini-Little

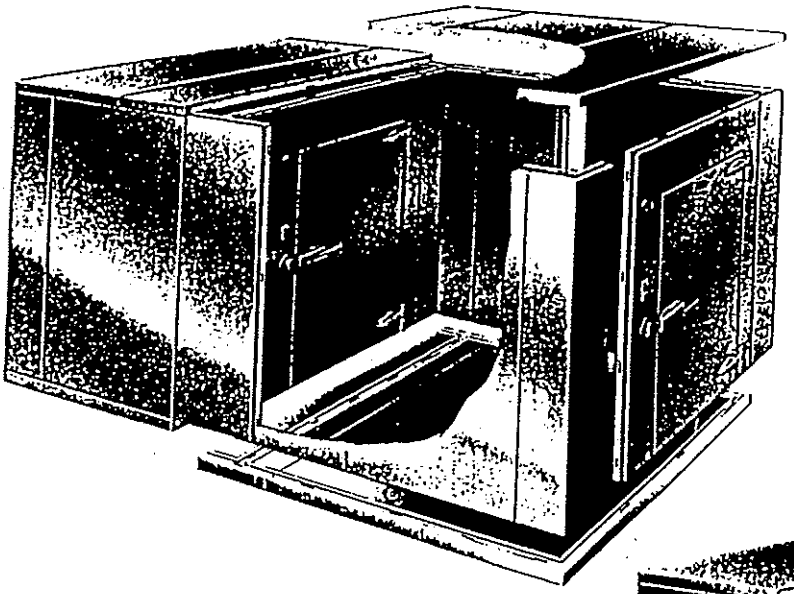
Ft. Drum
Watertown, NY
Project #: 04-0050

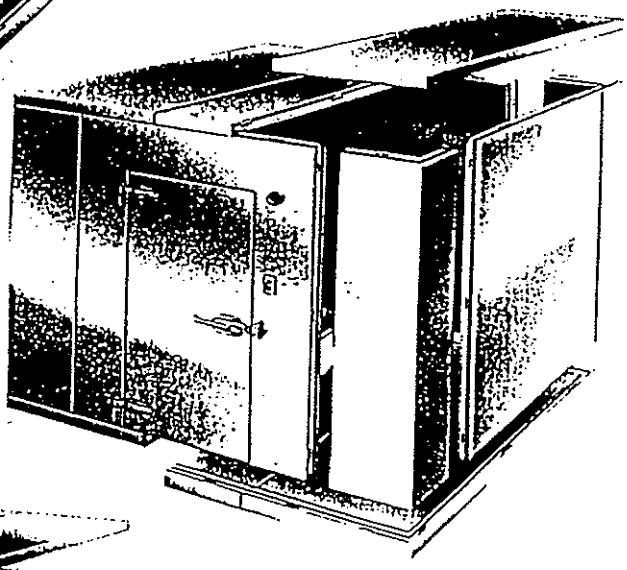
Item G-15

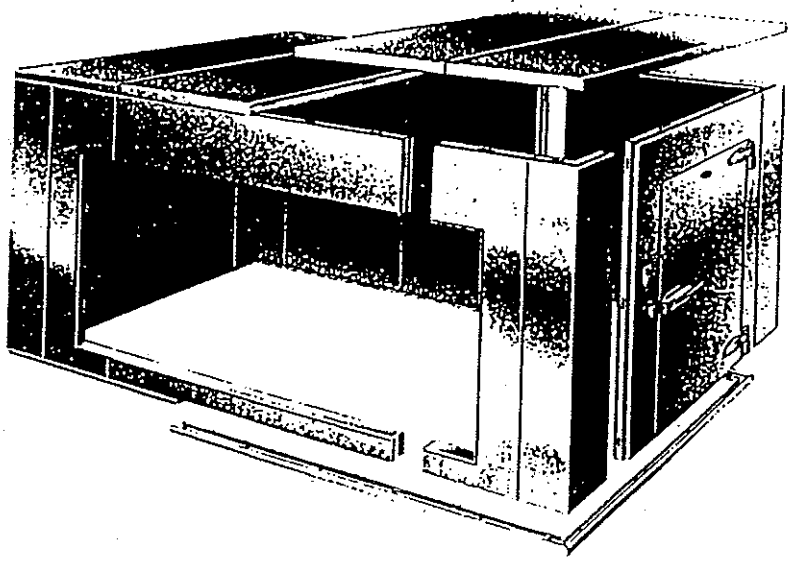
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

ITEM NO. [redacted]

BuyLine 5609







W.A.BROWN COOLERS FREEZERS

Cini-Little

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

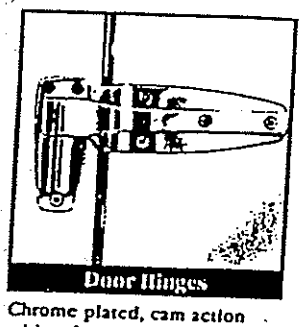
Item C-45

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

W.A.BROWN

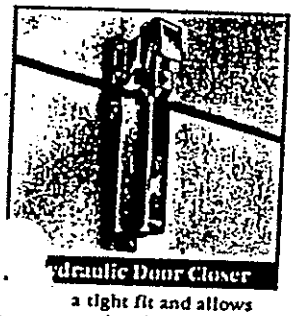
alisbury, NC, 704-636-5131

COOLERS • FREEZERS



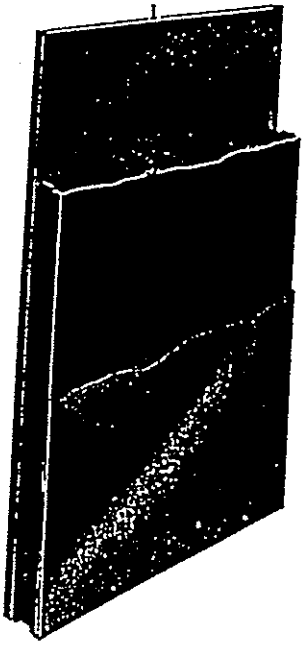
Door Hinges

Chrome plated, cam action with nylon pin and bushing.



ydraulic Door Closer

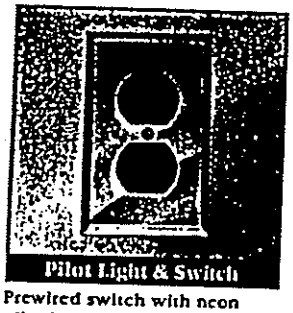
a tight fit and allows r to be closed easily.



Brown Foamed-in-Place Panels

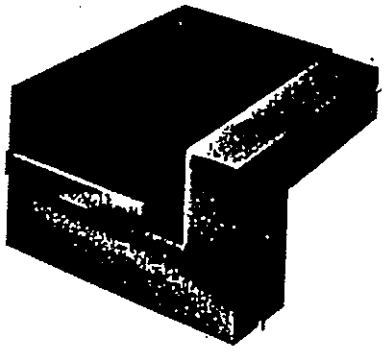
The uniformity and accuracy of each Brown panel allows complete flexibility in modular design and ease of assembly. Foamed-in-place urethane assures consistent insulation throughout.

1. Exterior skins are available in .040 gauge stucco patterned aluminum, .040 prepainted white aluminum, 24 gauge stainless steel and 24 gauge galvanized steel.
2. Internal skins are available in the same material as external skins.
3. 4" urethane high pressure foamed-in-place insulation.
4. Molded urethane tongue and groove edges.
5. Cam action locking device.



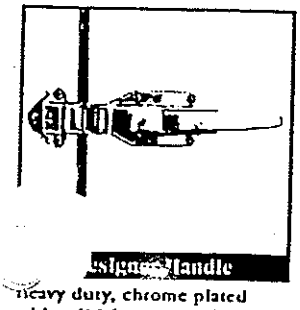
Pilot Light & Switch

Prewired switch with neon pilot light connected to an interior vapor proof light.



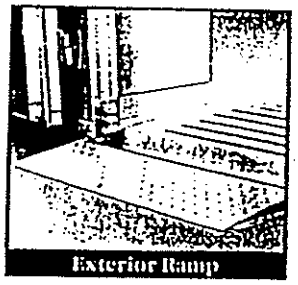
Outdoor Roofs

Brown recommends a single ply membrane roof for all outdoor applications. Other roofing systems are available.



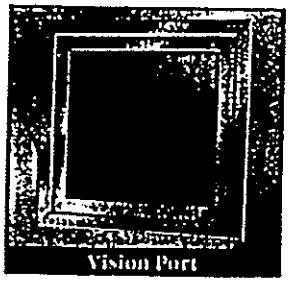
esigner Handle

Heavy duty, chrome plated with solid forged metal handle.



Exterior Ramp

Heavy duty steel constructed. Special non-skid strips for safety.



Vision Port

14" X 14" viewing window with three panes. Resistant to fogging. Freezer windows electrically heated.

Cini-Little

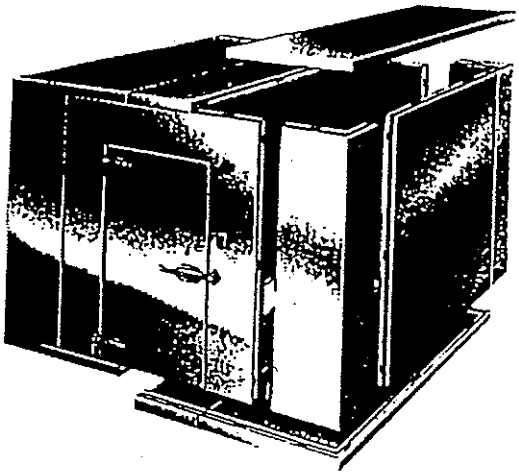
Ft. Drum
Watertown, NY
Project #: 04-0050

Item 045

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

11406/BRO
BuyLine 5609

Information Hotline
US 1-800-438-2316

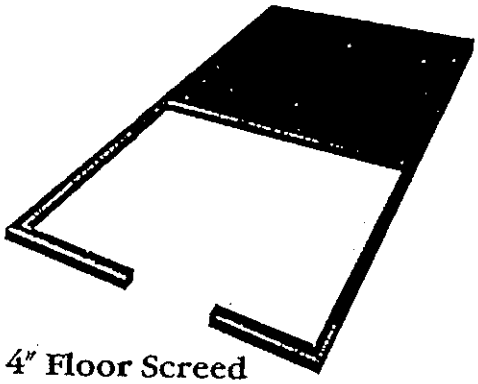


Pressure Relief Vent

Automatically opens and closes to prevent internal vacuum/pressure. Required on all freezer units.

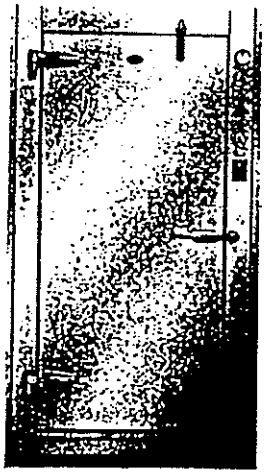
Inside Safety Release

When externally locked, the only requirement for unlocking is to depress the knob and push.



Standard Door

Stucco aluminum or stainless steel finish. 4" urethane insulation. Right or left hand swing.

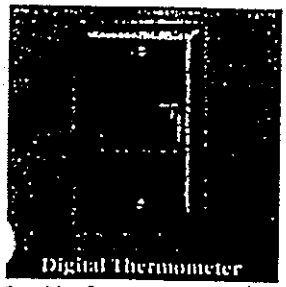


4" Floor Screed

A 4" floor screed is used when necessary to combine compartments with and without floors in a single unit.

Cam Action Locking Device

Assures a positive seal and rigidity of panels. Locking performed from interior with a supplied Allen wrench.

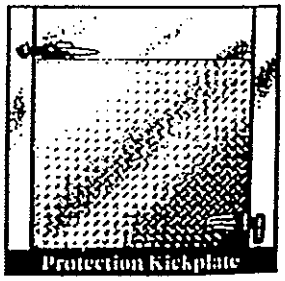


Digital Thermometer

Provides for constant and accurate temperature monitoring. Easy to read.

Vapor Proof Light

Interior shatter proof and vapor proof light prewired to exterior switch.



Protection Kickplate

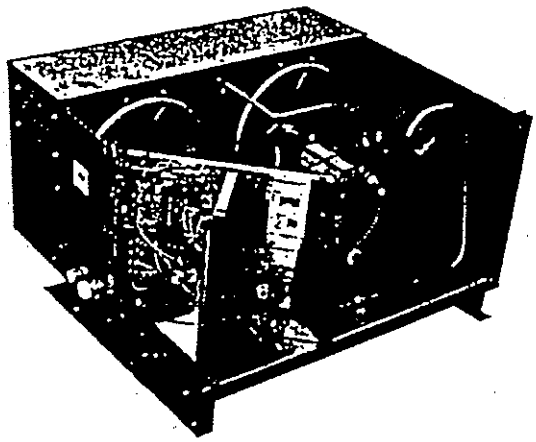
36" high Tread Brite aluminum protector plate attached to door.

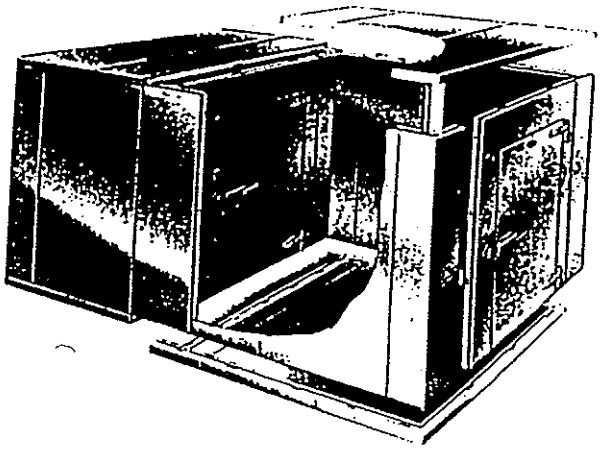
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

W.A.BROWN

Salisbury, NC, 704-636-5131

REFRIGERATION • WARRANTY APPROVALS • LISTINGS





Refrigeration

Brown offers three basic refrigeration systems. All are designed and engineered for high efficiency and low maintenance. Units are factory assembled and leak tested to insure peak performance.

Quick Connect

A Quick Connect System enables the user to install a professionally balanced system with a minimum of high labor costs. The system consists of four major preselected components to fit your specific application.

- Condensing Unit
- Evaporator
- Precharged Refrigeration Lines
- Electrical Harness

Pre Assembled

System is prewired, prepiped and the liquid and suction lines are stubbed to the outside of the weather hood.

Remote System

The total system comes in two sections: a condensing unit and an evaporator coil matched to the condensing unit. Brown offers a parts kit designed to simplify the installation while insuring professional performance.

Warranty

- [illegible]ear limited cabinet warranty on high pressure [illegible]ed-in-place panels.
- [illegible] year limited compressor warranty. Optional at extra charge.

NSF National Sanitation Foundation

Brown walk-in coolers and freezers should meet every local health department regulation having earned the NSF Seal Of Approval by meeting the conditions for design and construction.

Underwriters Laboratories

All door sections have been wired electrically in such a manner and design to be approved by Underwriters Laboratories.

Each panel has a UL flame spread rating of 25 or less and a smoke development of 400 or less. Tested as a composite panel, it's rated as a Class I building panel.

Factory Mutual

Brown's 24 gauge galvanized walls and ceilings with urethane core insulation of 4" thickness meets Factory Mutual approval as complete walls and ceilings.

USDA Approved

New York City Toxicity Approval & Listed MEA #37-85-M

New York State Toxicity Test

LRP-100-215 In compliance with fire gas toxicity product test.

Load Test

Completed successfully per specification E72-80.

Cini-Little

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

Item C-95

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

11406/BRC
BuyLine 560

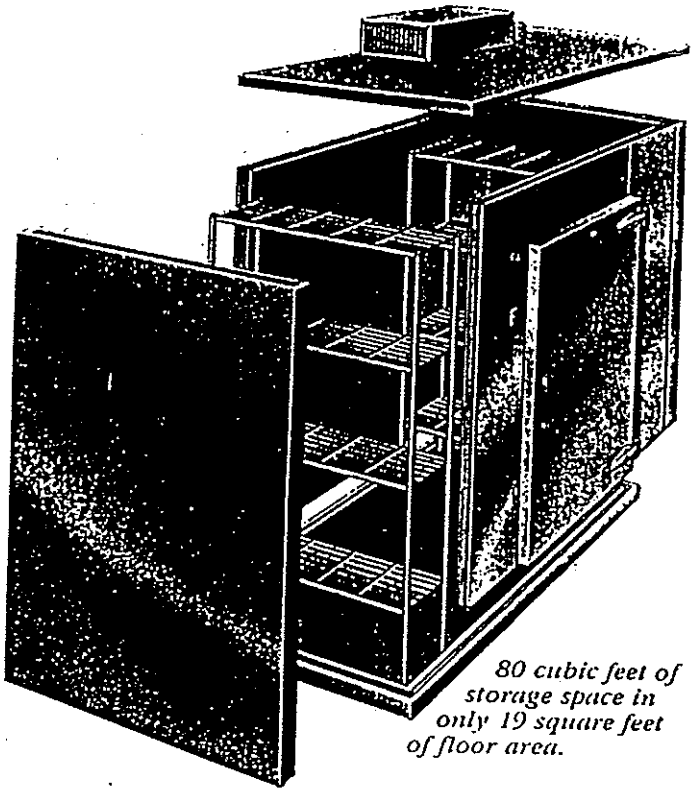
STEP-IN COOLER/FREEZER

Brown Step-In Cooler/Freezer

Whatever your needs: at home, industrial, commercial or institutional, the W.A. Brown step-in cooler/freezer keeps it cool or frozen.

For industrial, commercial and institutional uses, the list goes on and on to include beer, wine, ice cream, frozen produce, frozen dough products, computer disc, microfilm, photographic supplies, chemical houses, pharmacies, hospitals, blood banks, caterers, florists, restaurants and convenience stores.

At home, the Brown cooler/freezer is perfect for the prolific cook, the abundant garden, and the bulk purchases of meat.



80 cubic feet of storage space in only 19 square feet of floor area.

Dimensions

60" wide x 46" deep.
6'6" without condensing unit.
7'9" with condensing unit.

Standard Features:

- 0.040 stucco aluminum wall & ceiling.
- 24 gauge galvanized floor.
- Magnetic door gasket (can not be locked in).
- Dial thermometer.
- Vapor proof light.
- Light switch & neon pilot light.
- Shipped knocked-down for easy entrance through normal sized doors. (Must be field installed).
- 24" x 63" door with cam lift hinges for easy closing.
- 4" foamed-in-place urethane insulation (twice as much as home freezers).
- R-35 insulation factor.
- U.L. electric approved.
- N.S.F. approved (National Sanitation Foundation).
- U.L. flame spread rated foam panels.

Maintenance Features:

- Easy to clean and keep clean.
- All corners, including the ceiling and floor, have a NSF cove for easy cleaning.

Applications

Schools
Hospitals
Blood Banks
Florists
Pharmacies
Caterers
Restaurants
Wine
Garden Items
Meat
Bakeries
Beer
Yogurt Shops
Ice Cream
Computer Rooms
Chemicals
Frozen Foods

Cini•Little

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

Item C-16

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

DESCRIPTION: Evap Coil Cooler

- ☐ **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:

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

DESCRIPTION: Refrigerator System

- ❑ **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:

Cini-Little

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

Item C-18

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

DESCRIPTION: Evap Coil

- ☐ **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:

Cini•Little

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

Item C-19

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

DESCRIPTION: Freezer System

- ☐ **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:

Cini-Little

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

Item C-20

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

DESCRIPTION: Dunnage Rack

- ☐ **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:

Cini-Little

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

Item C-21

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

DESCRIPTION: Display Self

- ☐ **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:

Cini-Little

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

Item C-22

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

DESCRIPTION: Display Shelf

- ☐ **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:

Cini•Little

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

Item C-23

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

DESCRIPTION: Front 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:

Cini-Little

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

Item C-24

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

DESCRIPTION: Condiment Bin

- ☐ **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:

Cini-Little

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

Item C-25

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

DESCRIPTION: POS

- ☐ **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: GFGI

Cini•Little

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

Item C-26

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

DESCRIPTION: Display Rack

- ☐ 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:

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

Item No._____

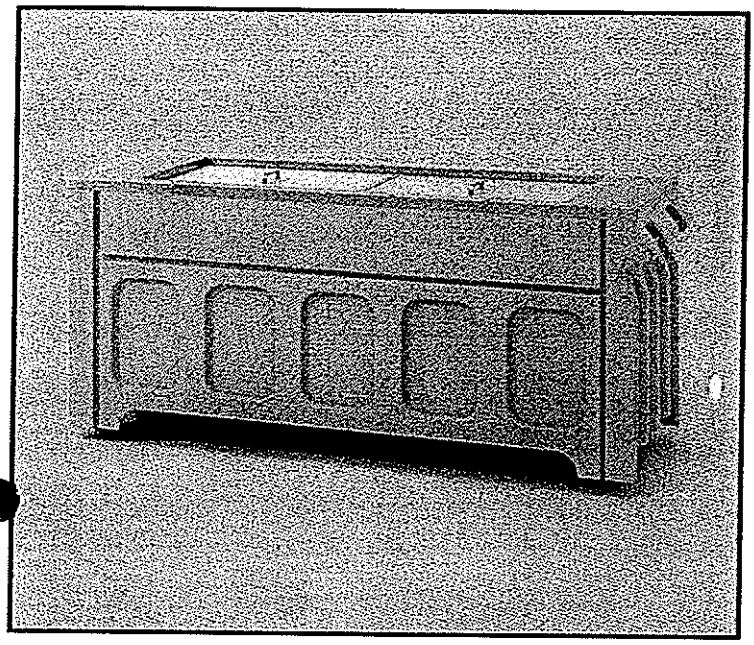
Galley® Line

Sanitary, Heavy Duty

Self-Service Convection Hot Food Module

Model No. 9056
Model No. 9057

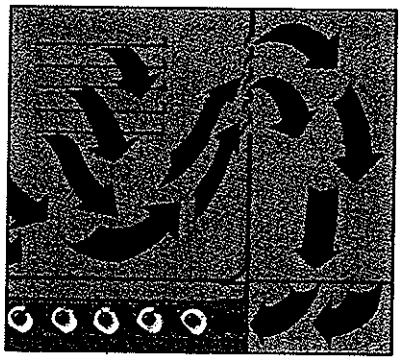
A1A11420



U.S. Patent No's. 4,008,931,244,735 AND OTHER PATENTS PENDING.

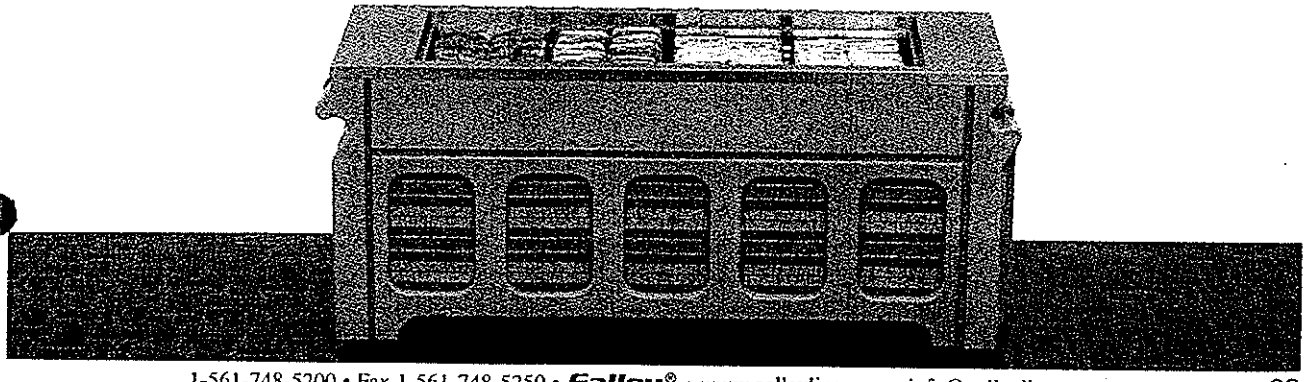
Convection Hot Food Modules
The energy efficient convection hot food module is an ideal way to heat and hold packaged foods for speed lines with lids off.

- Aesthetic design, three neutral colors, dove white, pewter tan and black pearl blends in with any surroundings.
- Four built-in & concealed stainless steel handles allow easy portability.
- Self-locking and self-aligning features eliminate time consuming hookup.
- Lightweight but extra-strong construction provides ease of mobility.
- Casters and brakes are almost completely concealed from patron's view.
- Soft textured surfaces and rounded corners help prevent skin cuts and clothing snags.



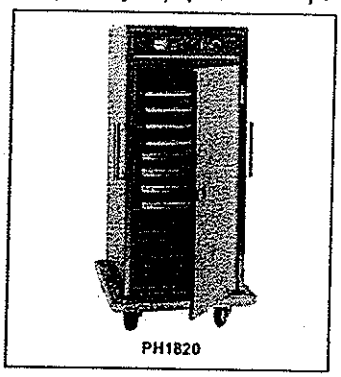
SELF-SERVICE CONVECTION HOT FOOD MODULE
The energy-efficient hot food module is an ideal way to heat, hold and serve pre-packaged "Type A" or ala carte foods.

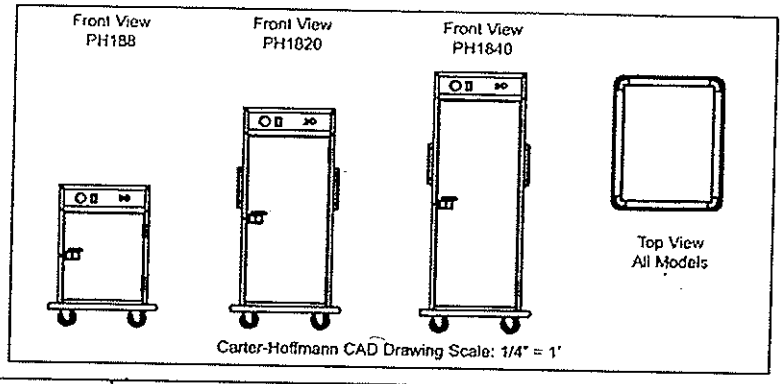
Cat. No.	Module Size W	Module Size D	Module Size H	Chest Size W	Chest Size D	Chest Size H	Volts	Amps	Phase	Watts	Hz	Blower HP	Shp. Wt. Lbs.	Quantity of Decorator Panels Included
9056	79"	28"	36"	58½"	21¾"	26"	120/208	21	1	60	4000	3/15	450	10
9057	79"	28"	36"	58½"	21¾"	26"	120/240	18.5	1	60	4000	3/15	450	10



CARTER-HOFFMANN
a Specialty Equipment Company

PH188, PH1820 & PH1840
HEATED TRANSPORT CARTS
(top mounted heating system)
Universal Slides


PH1820



Model Number	Tray/Pan Capacity* 18"x26"	Tray/Pan Capacity* 12"x20"	Slide Pairs Standard	Inside Working Height in	Inside Working Height mm	Overall Dimensions Height in	Overall Dimensions Height mm	Overall Dimensions Depth in	Overall Dimensions Depth mm	Overall Dimensions Width in	Overall Dimensions Width mm	Caster Diameter in	Caster Diameter mm	Shipping Weight lbs	Shipping Weight kgs
☐ PH188	6	12	6	23¼	591	39¾	1010	38	965	31½	800	5	127	295	134
☐ PH1820	12	24	10	45¾	1162	63¾	1619	38	965	31½	800	6	152	440	200
☐ PH1840	16	32	12	57½	1461	75½	1918	38	965	31½	800	6	152	457	208

* Capacity shown at 3 1/2" spacing. Tray slides adjustable on 1 3/4" increments. Universal models wilt accommodate Gastronorm 2/1 pans (1 per slide), 1/1 pans (2 per slide) And 12"x20" glass racks.

CONSTRUCTION... Completely welded cabinet construction and top corners, with outer cabinet formed to base and welded. All seams turned in to eliminate raw edges.

CABINET MATERIAL... Nickel-bearing type 300 series stainless steel; 20 gauge polished exterior and 24 gauge interior.

BASE FRAME...12 gauge stainless steel full depth bolsters with 1"x1" 14 gauge stainless steel perimeter tube supports welded to bolsters.

CASTERS...5" (PH188) and 6" (PH1820 & PH1840) diameter, all swivel, polyurethane tread. Sealed roller bearing and double ball bearing swivel. Zerk grease fittings. Plated mounted and bolted to base in offset wheel-ahead pattern.

BUMPER... Non-marking gray vinyl bumper set in heavy-duty 3/16" thick extruded aluminum frame with reinforced corner cutouts.

INSULATION... High density fiberglass, full 1" thick continuous wrap-around type fiberglass insulation.

DOORS... Removable, flush mounted design. Double panel stainless steel; 20 gauge polished exterior and 20 gauge interior. Filled with 1" thick high density fiberglass insulation.

HINGES...12 gauge stainless steel butt style hinges with 3/8" diameter stainless steel rod pins, fully welded to cabinet.

LATCH... Flush mounted heavy-duty slide latch for positive closing of door.

HANDLES... PH1820 & PH1840: two 1" diameter stainless steel tubular handles, vertically mounted and welded to cabinet.

TRAY RACK ASSEMBLIES... 16 gauge universal slides, fully adjustable at 1 3/4" spacing, placed into 18 gauge stainless steel baffles. Standard spacing at 3 1/2".

THERMOMETER... Dial type with remote sensing bulb. Set flush with control panel.

HEATING SYSTEM... Top mounted, all stainless steel construction. 1500 watt inconel-sheathed heating element. High impedence protectd, internally cooled fan motor. Manual reset high-limit switch to protect all internal components. Features include: removable large capacity humidifying pan, on/off toggle switch, power indicating light, thermostat control knob, recessed 12 gauge stainless steel cord wrap, remote thermostat sensing bulb.

ELECTRICAL CHARACTERISTICS... Operates on 120 volts, 60 cycle, single phase, 1500watts, 13 amps. Ten foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-15P.

PERFORMANCE... Capable of heating to 200° F (94° C). Preheat to 160° F (71° C) in approximately 25 minutes.

ACCESSORIES/OPTIONS...
- ☐ Transport Latch with Padlock Hasp
- ☐ Locking Door Latch
- ☐ Tamper Resistant Fasteners
- ☐ Alternate Caster Sizes and Types
- ☐ Thermometer Protector Cover
- ☐ Rack & Heater Security Hold Downs
- ☐ Menu Card Holder
- ☐ Correctional Package
- ☐ Alternate Electrical Configurations

CARTER-HOFFMANN 11 FOOD SERVICE EQUIPMENT HEATED TRANSPORT CARTS

SPECIFICATIONS

Printed in U.S.A. F30 0400
Carter-Hoffmann is a trademark of Carter-Hoffmann corp.

Specifications subject to change through product improvement & innovation.

CARTER-HOFFMANN
1551 McCormick Ave., Mundelein, IL 60060
(847) 362-5500 • (800) 323-9793 • Fax (847) 367-8981

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

RANDELL | Model: 44250A | Item# 3

Randell
A DOVER COMPANY

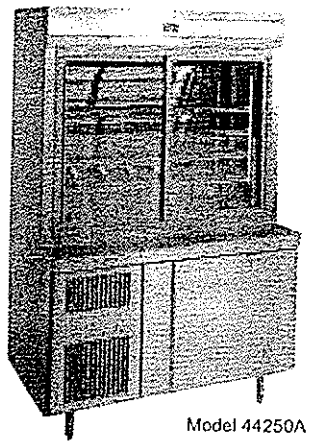
Custom Modular
44000A Series
Full View
Display Case (self-contained)

ITEM # QTY.

PROJECT

DATE

Self-Contained Full View Display Case



Model 44250A

Self-contained refrigerated display unit with insulated self-closing doors in upper display structure. Display area with stainless steel interior, (2) angled display mirrors, (4) display shelves and side mounted illumination. R-134a forced air refrigeration system with expansion valve and thermostatic control. Refrigerated storage base with service ledge. Foamed in place, "CFC free" insulation and cordset for 120V operation. Unit has 6" high adjustable and movable legs. Available as a Pass-Thru unit.

■ Single Service ■ Pass-Thru

STANDARD FEATURES:

- Self-contained refrigeration system that utilizes "CFC free" R-134a refrigerant.
- Display area illuminated from sides for shadow free display.
- Fluorescent illumination.
- Adjustable shelving.
- Insulated glass doors are self-closing and easily removed for cleaning.
- Foamed in place "CFC free" urethane insulation.
- Separate coil for upperstructure for more effective cooling of display area.
- 6" high legs—adjustable and movable.

SPECIFICATIONS:

CABINET EXTERIOR: Cabinet body is constructed of all metal. Service ledge to be one piece of die-formed 16 gauge stainless steel finish with 2 1/2" nosing. Ends at top fitted with recessed 11 gauge steel bars for field bolting units together, producing a hairline seam. **Upper display structure;** to have stainless steel exterior and interior sides. Self-closing, thermalpane glass doors that are easily removable for cleaning, riding in nylon track. **Base;** Door opening frames to be ABS and contain magnetic strip for positive sealing of gaskets. Exterior body to be corrosion resistant steel. Louver panel to be die-stamped stainless steel. Unit totally prewired to junction box. Legs to be 6" high stainless steel with adjustable bullet foot. Legs mounted to full length channel frame assembly which is integrally welded to bottom of body assembly. Legs can be moved left to right to avoid floor obstacles during installation.

CABINET INTERIOR: Upper display structure; (4) powder coated wire shelves provided, with (2) angled display mirrors. Illumination to be provided by (2) fluorescent fixtures, (1) per side, removable without the need for tools. Bottom of display area fitted with complement of standard 2000 series pans. **Base;** interior to be ABS thermoplastic at ends only. Stainless steel interior liner to be coved cornered to form bottom and back. One powder coat finished shelf provided behind each door. Upperstructure, and base with high density, CFC free, urethane expanding foam.

DOORS: Stainless steel fronts with easy to grasp stainless handles, mounted on heavy duty concealed hinges. Hinges are all stainless steel with bronze pivot pin in nylon bushing, spring loaded to be self-closing. Doors with foamed in place insulation, and magnetic gaskets.

REFRIGERATION: Base and upperstructure supplied with separate refrigeration coils. R-134a refrigeration system to include condensing unit installed with high capacity evaporator blower coils, blower coils fitted with expansion valves for fast recovery and thermostatic control for field adjustability. Condensing unit sized and installed for proper cooling in housing at left end. Optional condensate evaporator to be installed in compressor airflow. Unit totally prewired and to be supplied with 9' cordset for 120V plug-in operation.

PASS THRU MODELS: Same as above except to have (2) sets of self-closing doors, and no angled display mirrors or mirrored back. (4) fluorescent fixtures-(2) per side provided.

Randell Manufacturing, Inc.
520 S. Coldwater Rd. Weidman, MI 48893
Phone 1-800-621-8560 Fax 1-800-634-5369 www.randell.com

For the most current specifications, visit our WebSite. **www.randell.com**

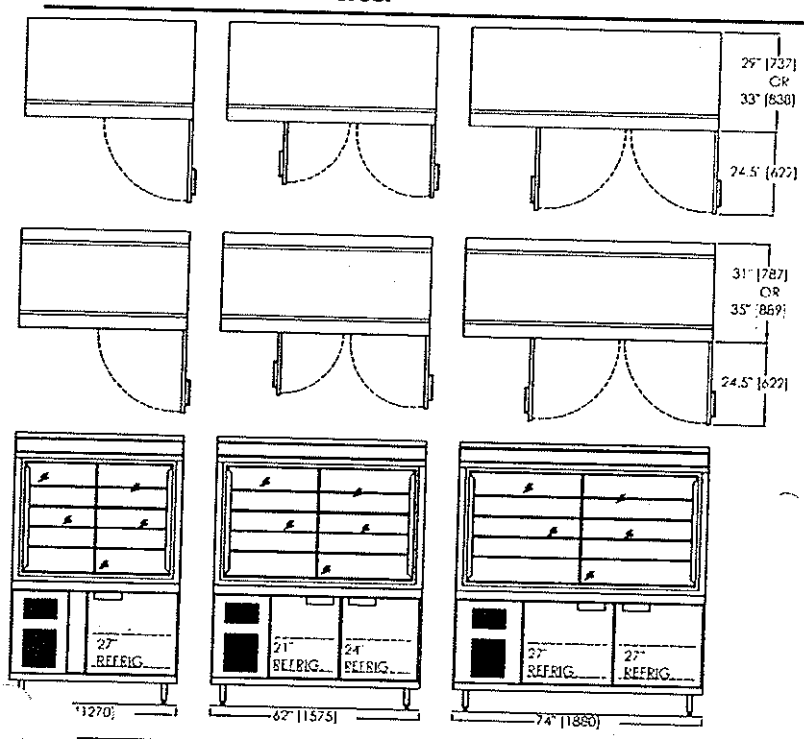
Printed/Revised: *March, 2002*
Rancraft Section 6, Page 9

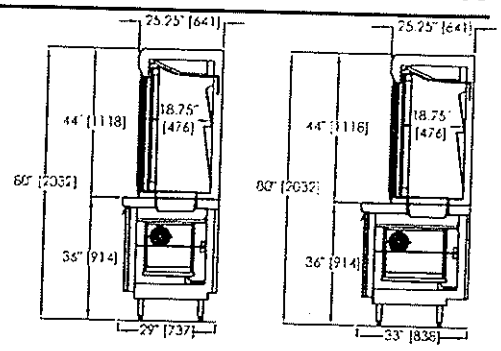
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

RANDELL | Model: 44250A | Item# 3

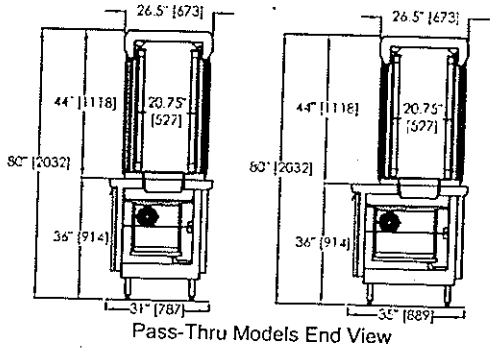
Dimensional Data

44000A Series





Single Service Models End View



Pass-Thru Models End View

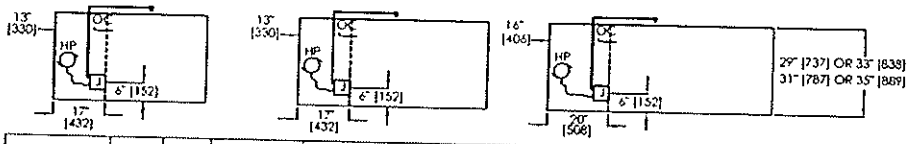
LEGEND FOR
MODEL #44250A
MODEL #44350A
MODEL #44250PA
MODEL #44350PA
AFF = ABOVE FIXED FLOOR
J JUNCTION BOX 26" AFF. 120V-60-1PH-12 Amps
1/2hp COMPRESSOR 8' LONG CORD SET (NEMA #5-15P)
QC CONDENSATE DRAIN 1/2" AT 10" AFF

LEGEND FOR
MODEL #44262A
MODEL #44362A
MODEL #44262PA
MODEL #44362PA
AFF = ABOVE FIXED FLOOR
J JUNCTION BOX 26" AFF. 120V-60-1PH-12 Amps
1/2hp COMPRESSOR 8' LONG CORD SET (NEMA #5-15P)
QC CONDENSATE DRAIN 1/2" AT 10" AFF

LEGEND FOR
MODEL #44274A
MODEL #44374A
MODEL #44274PA
MODEL #44374PA
AFF = ABOVE FIXED FLOOR
J JUNCTION BOX 26" AFF. 120V-60-1PH-16 Amps
3/4hp COMPRESSOR 8' LONG CORD SET (NEMA #5-20P)
QC CONDENSATE DRAIN 1/2" AT 10" AFF

Full View Display Case Door Opening Sizes - Interior Depths

Unit Length	Clearances Through Door Lt. to Rt.	Clearances Through Door Top to Bottom	Interior Depth Behind Sliding Glass Doors
50"	18 3/4"	32"	19 1/4"
62"	24 3/4"	32"	19 1/4"
74"	30 3/4"	32"	19 1/4"



29" Deep Models	Length	Height	No. of Doors	No. of 4" dp. pans in base top	H.P./Refrigerant	Amps	Volt/Cycle/Phase	NEMA	BTU Capacity	Ship Wt.- lbs.
44250A	50"	80"	(1) 27"	(4) 1/2	1/2 hp / 134a	12	115 / 60 / 1	5-15P	2890	593
44262A	62"	80"	(1) 21" (1) 24"	(4) 1/2 (1) 1/3	1/2 hp / 134a	12	115 / 60 / 1	5-15P	2890	746
44274A	74"	80"	(2) 27"	(6) 1/2	3/4 hp / 134a	16	115 / 60 / 1	5-20P	5120	834
33" Deep Models										
44350A	50"	80"	(1) 27"	(4) 1/2	1/2 hp / 134a	12	115 / 60 / 1	5-15P	2890	593
44362A	62"	80"	(1) 21" (1) 24"	(4) 1/2 (1) 1/3	1/2 hp / 134a	12	115 / 60 / 1	5-15P	2890	746
44374A	74"	80"	(2) 27"	(6) 1/2	3/4 hp / 134a	16	115 / 60 / 1	5-20P	5120	834

Pass Thru Models

33" Deep Models	Length	Height	No. of doors	No. of 4" dp. pans in base top	H.P./Refrigerant	Amps	Volt/Cycle/Phase	NEMA	BTU Capacity	Ship Wt - lbs.
44250PA	50"	80"	(1) 27"	(4) 1/2	1/2 hp / 134a	12	115 / 60 / 1	5-15P	2890	593
44262PA	62"	80"	(1) 21" (1) 24"	(4) 1/2 (1) 1/3	1/2 hp / 134a	12	115 / 60 / 1	5-15P	2890	746
44274PA	74"	80"	(2) 27"	(6) 1/2	3/4 hp / 134a	16	115 / 60 / 1	5-20P	5120	834
35" Deep Models										
[illegible]	50"	80"	(1) 27"	(4) 1/2	1/2 hp / 134a	12	115 / 60 / 1	5-15P	2890	593
[illegible]	62"	80"	(1) 21" (1) 24"	(4) 1/2 (1) 1/3	1/2 hp / 134a	12	115 / 60 / 1	5-15P	2890	746
443[illegible]	74"	80"	(2) 27"	(6) 1/2	3/4 hp / 134a	16	115 / 60 / 1	5-20P	5120	834

Our Product Line Is On
The KCL CADalog

AutoCAD™ R12-2000
AutoCAD™ Lt

Randell Manufacturing, Inc.

Due to a continuous program of product improvement, Randell reserves the right to make changes in design and specifications without prior notice

Cini-Little

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

Item C-29

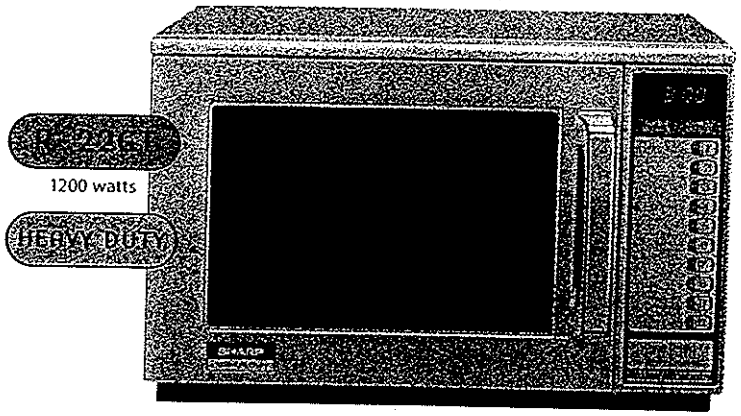
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

SHARP

R-22GT Commercial Microwave Oven

R-22GT
1200 Watts of Power

Sharp dominates the market in every detail - from the mechanical mastery to the convenient extras. The R-22GT is powered to perform for high-volume restaurants, fast food feeders, hospitals, cafeterias and schools.



Dual Magnetrons
This feature provides dual benefits of even heating plus unsurpassed reliability. If one magnetron fails, oven continues to work at half power.

Top and Bottom Feeding
Provides unparalleled cooking, heating and defrosting performance. Both the top antenna and the bottom antenna have a motor to distribute the microwaves evenly throughout the oven.

Flexible Design
Offers the option of stacking two units. Comes with a mounting plate for easily securing one oven on top of another for space efficiency.

Stainless Steel Cabinet and Cavity
Rugged, dependable and easy-to-care-for stainless steel. Also features extra-strong grab handle, interior oven light, rubber-sealed ceramic shelf and see-through door.

Computerized Touch Control Operation
The 10 microprocessor-controlled programmable Memory pads are ultra-easy to use and dependable, providing one-second increment timing for exact control; easily converted for 20 memories. Built-in safeguards prevent unauthorized changes.

Two-way Programming
Use any of 10 preprogrammed Memory pads or program manually. Also has 3-stage programming for flexible cooking and defrosting capabilities.

SelectaPower™
Provides 10 variable power levels for precise control. Ideal for hard-to-heat-or-defrost foods.

Express Defrost
Quick, easy and automatic! Divides total defrosting time into 3 stages using 3 power levels.

Double Quantity
Automatically provides optimum heating times for two portions. No referencing or guesswork!

Memory Check
Manager or operator can confirm time setting and power level for each Memory pad.

Memory Lock
Prevents stored information from being erased during power interruptions or off times.

Counter Check
Keeps track of how often each feature is used and total number of manual uses.

Lighted Digital Display
Shows programmed and elapsed heating times, plus percentage of microwave power, all with the highest level of accuracy.

Service Door
Lets user replace cavity light easily; no need for a service call or tools.

Intelligent Extras
Signal Control offers a choice of 2 tones; signals the end of cycle. Handy peel-off menu labels for Memory pads.

Demonstration Mode
Lets dealer demonstrate or user practice oven programming with no power in the oven. The timer will count down rapidly.

NSF UL

Built to meet rugged commercial standards.
Complies with DHHS & FCC.

Cini-Little

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

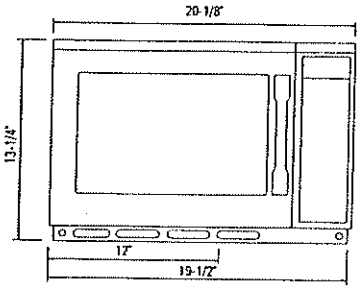
Item C-29

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

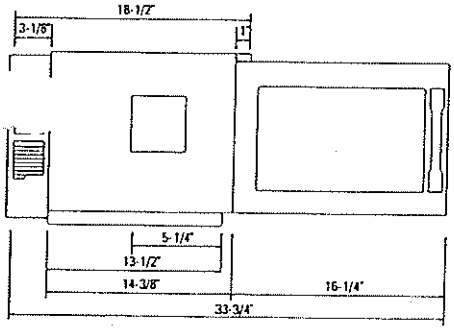
SHARP

1200 watts

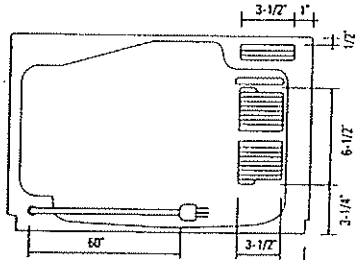
HEAVY DUTY



Front view



Side view with door open



Rear view

Other Sharp Commercial Microwave Ovens

R-21JC: 1000W	R-21HT: 1000W	R-21JV: 1000W
R-22GV: 1200W	R-23G1: 1600W	R-24GT: 1800W
		R-25JT: 2100W

R-22GT Specifications

AC Line Voltage:	
Receptacle Required:	
AC Power Required:	
Output Power:	
Frequency:	
Outside Dimensions:	
Cavity Dimensions:	
Cavity:	
Cabinet:	
Anti-Theft:	
Safety Switches:	
Safety Standards:	
Net Weight:	
Shipping Weight:	

To Specify a Sharp R-22GT Commercial Microwave Oven

Oven shall comply with standards set by the U.S. Department of Health and Human Services, FCC, NSF and UL and shall display such labels. Oven shall be equipped with 10 programmable microprocessor-controlled Memory pads, each adjustable in one-second increments from 0 to 30 minutes, without tools. Oven shall also be equipped with optional manual programming. Signal level shall be adjustable. Oven shall have Electrically Alterable Read Only (EAROM) to prevent programmed information from being erased due to power interruptions. Output wattage shall be 1200 watts. Top and bottom antennae feed distribution system with covers shall provide uniform heating pattern. Oven shall be equipped with SelectaPower™ control from 0 to 100 percent power in 10-percent increments. Oven shall have capacity to expand Memory pads from 10 to 20; a 3-stage, 3-power-level defrost system; and an automatic Double Quantity feature. Digital display must show heating time and percentage of power. Oven must have Demonstration Mode. Exterior cabinet shall be of stainless steel construction with see-through oven door. Cavity shall be stainless steel with interior oven light. Bottom of cavity shall consist of rubber-sealed ceramic shelf. Oven shall be equipped with double magnetron tubes with self-diagnostics. Oven shall have a three-year limited warranty on parts and labor in the end user's place of business.

Warranty

Sharp Commercial Microwave Ovens have a reputation for unsurpassed quality in the food-service industry. Sharp Commercial Microwave Ovens are backed by a three-year warranty on parts and labor with service provided in the end-user's place of business. See operation manual for complete details.

Specifications subject to change without notice.

Distributed By:

Sharp Electronics Corporation
Corporate Headquarters and Executive Offices
Sharp Plaza, Mahwah, New Jersey 07430-2135
(201) 529-8706

www.sharp-usa.com

©1998 Sharp Electronics Corporation CM-02-023 8/98