The Neighborhood House Association

REQUEST FOR PROPOSALS

to

Design and Build Commercial Kitchen and Office Space
Request # 2014-003

Issue Date: Monday, September 22, 2014
Response Due: 5:00 PM (PST), Friday, October 24, 2014
Questions: Jerome Gissendanner, Purchasing Agent
Email: jerome@neighborhoodhouse.org
Phone: (858) 715-2642, ext. 183

Request

The Neighborhood House Association ("NHA") requests your participation in a competitive bidding process for the selection of a contractor to Design and Build a Commercial Kitchen and Office Space. Qualified (Design and Build Contractor) DBC interested in providing such services ("Respondents") must demonstrate the ability to perform the work described in the Project Scope set forth in this request for proposal (the "Request", or "RFP") and have significant, prior experience successfully performing comparable work.

This Request is not an offer or commitment to purchase any goods or services or to award or enter into a contract.

PROPOSAL TIME LINES

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**EXHIBITS**

A - Sketches of Proposed Area  
B - Cut Sheets and List of Equipment to be relocated

**ATTACHMENTS**

1 - Request Response Submittal Form  
2 - Specimen Contract
About Neighborhood House Association

Neighborhood House Association (NHA) is a California nonprofit, public benefit corporation and recognized as a 501(c)(3) tax-exempt organization with its administrative offices located at 5660 Copley Drive, San Diego, CA 92111. NHA operates a multi-purpose human service agency that facilitates leadership in communities and assists individuals and families. NHA operates fifty-five (55) locations throughout San Diego County, delivering services that are designed to improve the quality of life through programs related to child development, feeding seniors and assisting them to live on their own, mental health services, housing and rental assistance, and related social services. Established in 1914 as a Settlement House to serve the growing immigrant population and incorporated in 1923, NHA programs currently include:

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<th>• Adult Day Health Care</th>
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<td>• Emergency Services</td>
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<td>• Head Start/Early Head Start</td>
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Neighborhood House Association produces and delivers meals including breakfasts, lunches, and snacks to 40 Head Start, preschool k-8th grade schools, and senior nutrition locations daily and is funded primarily by the United States Department of Agriculture Child and Adult Care Food Program, Head Start, and several food service vendor agreements with outside agencies.

NHA has adopted a corporate policy reaffirming its commitment to equal opportunity contracting. Small, local, disadvantaged, women-owned, and ethnic minority-owned businesses are encouraged to submit responses to this Request.

For further information, please refer to the NHA website: [www.neighborhoodhouse.org](http://www.neighborhoodhouse.org).
1.0 PROJECT OBJECTIVE AND SUMMARY

The Neighborhood House Association (NHA) has issued a Request for Proposal (RFP) to evaluate and select a Commercial Kitchen Design-Build Contractor (DBC) to provide preconstruction, construction and equipment relocation services for the design and build-out of an existing 10,525 square foot leased structure located at 7818 Wilkerson Ct., San Diego, CA 92111. The facility after renovation, will be home to NHA’s Central Kitchen presently located at 1929 Hancock Street, San Diego, CA 92110. Key considerations in the project will be the design and construction of a commercial grade kitchen space; design and construction of associated office space; minimum down time for the Central Kitchen operation during the time of the transition; complying with State and County of San Diego Department of Environmental Health and City requirements for food processing and the reduction of power consumption and food scrap waste through green technology and environmentally friendly systems. The quote is to include the relocation and connection of all kitchen equipment at the existing location to the new location.

It is anticipated that the start date of this project which encompasses design/permit approvals, construction, construction management and equipment relocation and connection will be November 2014 with delivery date of the relocated Central Kitchen with “Occupancy Permit” by April 15, 2015.

2.0 PROJECT SCOPE

NHA desires to engage the services of a Design-Build Contractor to Design and Build a commercial kitchen, (including office space) and remove, relocate and reinstall kitchen equipment from 1929 Hancock Street, San Diego, CA 92110 to 7818 Wilkerson Ct., San Diego, CA 92111.

2.1 Scope of Project, and Schedule

The DBC shall provide project leadership and overall team coordination. The DBC shall obtain and designate a lead registered engineer and/or architect as the Designer of Record who will be responsible for the integration and approval of the complete design package. The Designer of Record must sign all construction documents. As mandated by applicable jurisdiction, the Designer of Record will designate representatives as sign-off authority for individual disciplines required for the completion of the design. These individuals must be registered engineers and/or architects and have significant influence over the development of the design. Sign-off from the Designer of Record and the designated representatives will be on all applicable design documents, specifications and shop drawings before construction begins.

2.2 Design and Build Considerations

Respondents must submit both cost proposals as provided below.

Cost proposal A must include all considerations in sections 2.2.1 through 2.2.6 plus 2.2.7, as well as, 3.2 and 3.4 (Selected Equipment Purchase and Installation)
Cost proposal B must include considerations in sections 2.2.1 through 2.2.6 plus 2.2.8 as well as, 3.2 and 3.4 (Selected Equipment Relocation, Modification and Installation)

Additional information is provided below and in Exhibits A1 and A2, attached hereto this RFP and incorporated by reference.

2.2.1 Central Kitchen and Offices, (EXHIBITS A1 & A2)

- Director’s office, approx. 10 ft. X 12 ft. with attached conference room.
- Conference room, approx. 14 ft. X 20 ft.
- Administrative Staff Offices, qty. 3, 100 sq. ft. each
- Chef’s office, 120 sq. ft., overview of kitchen floor.
- Restrooms with change room.
- Janitor closet, 72 sq. ft. for chemicals, janitor sink, mop bucket, mops, brooms.
- Supply closet- 50 sq. ft., office supplies
- Two (2) computer desk stations
- IT/TelComm closet- 6’ X 5’
- Archive storage room- 120 sq. ft.
- Kitchen area with counter, cabinets, refrigerator, microwave, sink.
- Break area, 120 sq. ft.
- Hot water heater closet or instant hot fixture.

2.2.1.1 Interior Designer

The DBC must have an interior designer that shall be part of planning systems, such as lighting, power and data delivery, floor, wall and ceiling finishes, etc. To accomplish this, the interior designer shall be approved by NHA prior to design development. Programming to be performed by interior designer for uses and functionality.

2.2.1.2 Interior Furniture and Equipment

The following interior design services must be included in the Commercial Kitchen and Office Space Design and Build project:

- Complete layout of all furniture and equipment
- Samples of all colors, textures, fabrics, floor and wall coverings, hardware for doors and windows, interior signage, and other interior finishes
- Possible selection and placement of art
- With the lighting engineer/consultant, selection and placement of task and special lighting

2.2.1.3 Furniture and Equipment layout

This layout will be used throughout plan development by comparing it against lighting, power and telecommunications outlet overlays, as well as, other major building systems. This furniture and equipment layout must also show an adequate amount of electrical outlets to service electrical equipment, task lighting, maintenance and upkeep functions.
2.2.3 **Kitchen Production Area, (EXHIBITS A1 & A2)**

- Vent hood required over
  - Convection double ovens (6)
  - Steam Kettles (3)
  - Tilting Skillets (4)
  - Convection steamers (2)
  - Six-burner gas ranges (2)

- Additional equipment in production area
  - Food warmers (3)
  - Mobile freezer (1)
  - Mobile refrigerator (2)
  - Produce washing station by refrigerator.
  - Meat washing station by freezer.
  - Hand washing stations (6) spread around production area.
  - Floor drains (trench) in front of soup kettles and tilting skillets with grating for walking on and aid in cleaning.
  - Meat slicing station
  - Food prep tables (15), 8' X 30".
  - Floor mounted food mixer (1)
  - Floor mounted food processor (1)
  - Ice maker (1)
  - Grease trap, approx. 1,250 gallon capacity (53 DFUS units)
  - Fire Suppression system under fume hoods.
  - Tile floor/sealed floor for food preparation & clean-out.

2.2.4 **Clean Out Area, (EXHIBITS A1 & A2)**

- Wash-out station for food warmer carts
  - Pressurized hot water unit and nozzle
  - Floor drains
  - Waterproof siding

- Washing stations
  - Three basin washing sinks
  - Initial rinse sinks with disposal prior to dishwasher station.
  - Water heater boosters (2)
  - Dishwasher, roll through, ECOLAB EC-66 High Hood, door type 200-230/60/3 electrical. To be leased by NHA and installed under proposal.
  - Air drying station
  - Hot water boiler, A.O. Reed, Burkay Genesis, Dia-scan II.
  - Waste reduction system, National Conveyor, NC-5000-WRS.

2.2.5 **Storage Areas**

- Walk-in freezer, 440 sq. ft. minimum
- Walk-in refrigerator, 540 sq. ft. minimum
- Dry Goods storage - fenced
- Staging area for warming carts, load/unload
- Raw goods unloading dock

2.2.6 General Operation Requirements
- Electrical power to unit is to be 1,000AMPS service minimum.
- Gas service to be separate and plumbed to each appliance.
- Separate janitor closets for office and product area.
- Air chamber at front roll-up door.
- HVAC for offices and kitchen production area.
- Ceiling is to be sealed from dirt, dust, etc. for food production area.
- Lighting is to be LED in general production area, washing, dock area, offices and Dry Goods storage area.
- Electrical drops (8) by stainless steel tables for use with food warmers or general equipment, 110volts only.

2.2.7 Equipment to be relocated to New Location:
- Convection double ovens (6)
- Steam Kettles(3)
- Tilting Skillets(4)
- Convection steamers(2)
- Six-burner gas ranges(2)
- Food warmers(3)
- Mobile freezer(1)
- Mobile refrigerators(2)
- Hand washing stations(4) spread around production area.
- Meat slicing station
- Food prep tables(6), 8' X 30"
- Floor mounted food mixer(1)
- Floor mounted food processor(1)
- Ice maker(1)
- Three basin washing sink
- Initial rinse sinks with disposal prior to dishwasher station.
- Water heater booster(2)
- Hot water boiler, A.O. Reed, Burkay Genesis, Dia-scan II.
- Air curtain.

2.2.8 Selected Equipment Purchase and Installation
- Purchase & install new fume hoods
- Purchase & install new Ansul fire suppression system
- Purchase & install tile on floor in production area
2.2.9 Selected Equipment Relocation, Modification and Installation

- Relocate existing fume hoods from existing site, modify and install over equipment at new location.
- Relocate existing Ansul fire suppression system from existing site, modify and install in fume hood at new location.

2.2.10 The Services must be performed in accordance with the specifications, terms and conditions of a written contract. A sample of NHA’s standard contract terms and conditions is attached to this Request, in the document entitled “Specimen Contract,” attached hereto as Attachment 2.

2.3 Mandatory Job Walk

A mandatory respondent’s job walk will be held at 8:30 AM, Wednesday, October 1, 2014. (Proposals will only be evaluated from respondents that attend the mandatory job walk.) This job walk will provide respondents the opportunity to tour the existing Central Kitchen facility at 1929 Hancock Street, San Diego, CA 92110 and the new Central Kitchen facility at 7818 Wilkerson Ct., San Diego, CA 92111. This job walk will afford respondents the opportunity to obtain measurements and compare layouts with the sketches provided in the RFP.

Since parking is limited at the Hancock Street location, transportation will be provided by NHA. All job walk participants will meet at NHA’s Howard H. Carey Administration Building located at 5660 Copley Drive, San Diego, CA 92111. Job walk will begin at 8:30 AM. Respondents should allow a minimum of four hours for the job walk.

Please RSVP for job walk with Jerome Gissendanner at 858-715-267 ext.183 or email: jerome@neighborhoodhouse.org no later than 5:00 P.M. on Tuesday, September 30, 2014.

2.4 Schedule

The Project’s optimal schedule calls for the DBC selection by November 2014 and construction completion and Kitchen relocation by April 15, 2015.

2.5 Funding Limitations and Payment Schedule

The total amount for this project will not exceed $600,000 inclusive of Design/Build design professional fees, reimbursable expenses, overhead and profit.

2.6 Construction Payment Schedule

Using the general payment schedule contained within the proposal, a final construction payment schedule will also be agreed upon during the Final Design Package.

The DBC team is responsible for providing all design and construction services required for the guaranteed maximum contract amount. This project is a Prevailing Wage job and must conform to the Davis-Bacon Act.
2.7. Liquidated Damages
It is agreed by the parties that time is of the essence, and in the event project completion delivery is not met within the schedule set by NHA, and pursuant to the RFP specifications, damage will be sustained by NHA, it will be impractical, and extremely difficult to ascertain, and determine the actual damage sustained. Therefore, it is agreed that the successful bidder shall pay to NHA, as fixed and liquidated damages, and not as penalty, a dollar sum in the amount of $1,000.00 per calendar day for each and every calendar day that a delay in making delivery in excess of the time or times specified. It is further agreed that in the event such damages are sustained by NHA, that NHA shall deduct the amount from any payment due or that may become due to the Contractor under the contract.

3.0 DESIGN AND PERMIT SERVICES

3.1 Design Deliverable Formats
The DBC shall:

- Provide 2-D drawings in compliance with San Diego City and County submittal requirements and shall be identified in the proposal.
- Provide all related source and configuration files.
- Provide each monochrome 2D construction drawing in PDF format, Version 8.0 or higher, set to scale, with layer structure.
- Provide all text and presentation document source files on Microsoft Office format, and in PDF format, which is book marked and fully text retrievable.
- See Exhibits A-F for design considerations.

3.2 Design Documents
Within fourteen (14) calendar days after a contract is signed, DBC shall develop and submit a 50% Design that includes the following:

- Basis of Design describing the systems, components, conditions, and methods chosen to meet the project's intent and goal.
- Final proposed production area layout, office configuration and layout, refrigeration/ freezer configuration and layout, etc.
- Applicable drawing sheets necessary to describe pertinent project features – including, but not limited to architectural, civil, structural, mechanical, plumbing, electrical, etc.
- Applicable specifications with catalog cut sheets.

The DBC shall not begin construction until all these major elements of the 50% Design submission are established and accepted by NHA. A "Notice to Proceed" will be sent to the DBC by NHA. The DBC should evaluate the impact of design decisions on contract budget, scheduling and conduct "value engineering" during the design process and offer cost savings suggestions and best value recommendations.
Within fourteen (14) calendar days of receipt of 50% Design review comments from NHA, the DBC shall deliver the Final Design Package for NHA approval, which includes a schedule for the design, construction and equipment relocation/purchase phases of the project. The Final Design Package shall be prepared and organized in a manner which effectively facilitates the review and approval by applicable building code and health and safety officials. It will also include a final construction and equipment relocation payment schedule for NHA’s approval.

As-Built Submission – Upon construction completion, receipt of “Permit of Occupancy” and equipment relocation, the DBC shall submit as-built drawings and documents. The DBC shall revise all engineering plans and specifications throughout the duration of the project. All engineering changes occurring by the "supplied by others" components shall also be reflected in the plans and specifications developed by the DBC. The DBC Contractor shall maintain up-to-date red line drawings onsite during the construction and equipment relocation.

3.3 Design Approval

Design documents shall be of a quality and details commensurate with Best Industry Standards and Practices.

All design documents shall be reviewed and approved by NHA’s representative.

DBC shall anticipate a turn-around time not to exceed fourteen (14) calendar days for all design review comments by NHA.

3.4 Permits

The DBC, at its sole expense, is responsible for the obtaining all necessary permits and design approvals from all applicable, state, local, federal government agencies and County of San Diego Department of Environmental Health before commencing construction.

4.0 CONSTRUCTION SERVICES AND WARRANTY

4.1 Construction Approvals

The DBC shall ensure that all applicable city and county government inspections and permit requirements are successfully met/approved – including Final Occupancy Approval.

No environmental assessment/studies have been made on the property. DBC will remove, control, or encapsulate any hazards that may surface as a result of construction in accordance with applicable laws and environmental regulations.

The DBC will assume the risk of delivering the Project and will be responsible for construction means and methods. The DBC shall conduct weekly project progress meetings with NHA throughout the duration of construction and equipment relocation. The first progress meeting will be scheduled the first week after the “Notice to Proceed” has been issued. The DBC will provide construction estimates, actual vs budget status, definite points in project for progress payments, etc. at regular intervals and ensure that the scope of the project stays within budget of the project.
4.2 Warranty

All labor and material shall be warranted as per acceptable industry practice and standards. The DBC shall provide a warranty schedule within the proposal.

5.0 GENERAL REQUIREMENTS

Response Submittal Procedures

5.1 Clarifications & Inquiries. Requests for clarification regarding this RFP must be directed to Jerome Gissendanner, Purchasing Agent via email at jerome@neighborhoodhouse.org or in a letter sent to the address in section 5.4 below. The last day to submit questions is Friday, October 10, 2014 at 5:00 PM.

5.2 Addenda. Any material changes to this Request resulting from either a request for clarification or a business decision of NHA will be issued in written form in the same manner this Request was advertised. All changes in such addenda shall supersede or supplement this Request. Respondents are solely responsible for determining whether any addenda have been issued prior to submittal of a response.

5.3 All costs incurred in the preparation of a proposal responding to this RFP will be the responsibility of the Respondent and will not be reimbursed by NHA.

5.4 Response Submittal Package. Respondent must submit proposal documents as described in the table below. Documents must be submitted in a properly sealed envelope.

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<tr>
<th>Documents</th>
<th>Number</th>
<th>Requirements</th>
</tr>
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| Signed original proposals                | 3      | • Typed or printed on 8 ½ x 11 white paper.
|                                          |        | • Responses in the order requirements are listed in RFP. |
| NHA Request Response Submittal Forms     | 3      | • Form must be complete and signed                |
| (Attachment 1)                           |        |                                                   |
| Completed W-9 Form                       | 1      | • Form must be complete and signed                |

The envelope must be addressed as follows:

   Neighborhood House Association  
   Attn: Jerome Gissendanner, Purchasing  
   Procurement Division – RFP# 2014-003  
   5660 Copley Drive  
   San Diego, CA 92111

5.5 Additionally, it is important that the Respondent’s proposal be marked in the lower left-hand corner with the following information:
5.6. **Submittal Deadline.** Submittals must be received by 5:00 PM (PST), October 24, 2014. **Proposals received after the submittal deadline will be rejected.**

It is the responsibility of the Respondent to insure that the proposal is received by NHA by the date and time specified above.

5.7 **Right to Reject.** NHA reserves the right to reject any and all proposals received in response to this RFP. A contract for the accepted proposal will be based upon the factors described in this RFP.

5.8 **Small and/or Minority-Owned Businesses.** Efforts will be made by NHA to utilize small businesses and minority-owned businesses. A Respondent qualifies as a small business firm, if it meets the definition of "small business" as established by the Small Business Administration (13 CFR 121.201).

5.9 **Submittal Methods.** Submittals may be sent by U.S. or private delivery mail service or by personal delivery to NHA's Administration Offices. **Proposals received after the submittal deadline will be rejected.**

5.10 **Withdrawal of Submittal.** A Respondent may withdraw its proposal by written request at any time prior to the submittal deadline. NHA will destroy and not return the submittal package.

5.11 Prior to submitting a response, the Respondent must carefully review this Request and any addenda subsequently issued. The Respondent is responsible for seeking any clarification or information needed to respond. The Respondent is solely responsible for any deficiencies in the response submitted.

### 6.0 REQUIRED FORMAT FOR PROPOSAL

Submissions must follow the format outlined below and be signed by an officer or principal with the authority to contractually bind the firm. **Proposals submitted by respondents that did not attend the mandatory job walk will not be evaluated.**

6.1 A separate transmittal letter, front and back covers

6.2 Proposal Cover Page

6.3 Be contained in a document not to exceed fifteen (15) single sided pages including whatever pictures, charts, graphs, tables, and text the team deems appropriate to be part of the review of the firm’s qualifications. and blank section/numerical dividers will not be counted in the page limit.

6.4 Page size is limited to 8-1/2 X 11 inches with basic text information no smaller than 12-point.
6.5 Table of Contents

6.6 A brief profile of the firm's ownership structure and leadership. Explain staff to be assigned to this project with brief description of experience and expertise offered by each team member (designer, estimator, project manager, etc.)

6.7 Name, address, phone number and E-mail address for a contact person at the submitting firm. This information may be included in the content of the cover letter.

6.8 Resumes of key individuals proposed to be involved in this Project

6.9 Description of Services/Work

6.10 Budget & Proposed Fee

6.10.1 Include proposed budget for the project including both cost proposals: Cost Proposal A and Cost Proposal B as listed below, as well as for design and construction.

Cost Proposal A must include all considerations in sections 2.2.1 through 2.2.6 plus 2.2.7, as well as, 3.2 and 3.4 (Selected Equipment Purchase and Installation)

Cost Proposal B must include considerations in sections 2.2.1 through 2.2.6 plus 2.2.8, as well as, 3.2 and 3.4 (Selected Equipment Relocation, Modification and Installation)

The total aggregated cost for each Cost Proposal A and Cost Proposal B must be entered on the Request Response Submittal Form, attached hereto as Attachment 1, and incorporated herein by this reference.

6.11 Summary demonstrating the firm's qualifications and ability to meet time schedule and manage a commercial kitchen construction project.

6.12 References – List of successfully completed projects and current projects under construction with names, addresses and point of contact. List design-build projects separately with names, addresses and point of contact.

6.13 List of sub-contractors to be used on this project, their contractor's license number, experience.

7.0 EVALUATION CRITERIA

7.1 Proposals will be evaluated based on relevant factors, including but not limited to the following:

7.1.1 Overall responsiveness

7.1.2 Professional experience
7.1.3 Experience, commercial kitchen
- Summary of qualifications related to the scope of work.
- Experience on similar projects.
- County of San Diego’s Food Facility Plan and Review Process

7.1.4 Project Management
- Identification of project key objectives.
- Identification of key milestones and potential problems.
- Plan for managing to the objectives and milestones and minimizing the potential problems and their impact.
- Include a schedule for the design, construction and equipment relocation phases. Number of days required to complete each phase of the project.

7.1.5 Overall Cost

7.1.6 References

Proposals submitted by respondents that did not attend the mandatory job walk will not be evaluated.

8.0 SELECTION PROCESS

This Request is seeking to identify the Respondent(s) most qualified to provide the Services. NHA, in its sole discretion, will determine the most qualified Respondent(s) to provide the Services, based on the information in the response submittals. The Respondent(s) may be asked to interview with NHA representatives, make an oral presentation and/or respond to questions regarding the submittal response. NHA may elect to negotiate pricing with one or more of the most qualified Respondents. NHA, in its sole discretion, will make its final selection of the Respondent(s) whose experience, expertise, reputation, capabilities and past performance is determined to be best suited for the performance of the Services. NHA’s decision is final and is not subject to any form of administrative review, appeal or protest.

Notification of Award. It is expected that a decision selecting the successful Respondent(s) will be made by the end of November 2014.

9.0 REQUEST FOR CHANGES

A Respondent may submit a written request for a change or clarification of particular solicitation provisions, specifications, or conditions (including comments on any specifications that a firm believes limits competition) to Jerome Gissendanner, Purchasing Agent at the address in Section 5.4 of this RFP or Email Address: Jerome@neighborhoodhouse.org, no later than 5:00 P.M., October 10, 2014. A request for change or clarification must include the reasons for the requested or proposed changes to the solicitation provisions and specifications and conditions.

Any changes or modifications to the specifications or the procurement process, if made, will be in the form of an addendum to the RFP. No information received in any manner different from
that described herein shall serve to change the RFQ in any way, regardless of the source of the information.

### 10.0 INDEMNIFICATION, INSURANCE, BONDS AND LIEN RELEASES

#### 10.1 Insurance

Contractor shall, at its sole cost and expense, procure and maintain, throughout the term of this Contract, the insurance set forth herein. All insurance policies shall be issued by an insurance company authorized by law to conduct business in the State of California, subject to Corporation’s approval. Prior to commencing performance of this Contract, Contractor shall provide Corporation original insurance certificates evidencing the following, required, coverage within ten (10) calendar days after its receipt of the “Notice of Award”:

1. Commercial General Liability (CGL) policy with coverage(s) as broad and as encompassing as CGL in the occurrence form, and providing coverage against claims for bodily injury or death and property damage occurring in or upon the Center or the Project site, and arising out of Contractor’s and its employees’, subcontractors’, agents’ and authorized representatives’ performance of this Contract. Such insurance shall be primary and non-contributory with any other coverage, including Corporation’s, and shall afford immediate defense and indemnification of Corporation to the limit of not less than one million dollars ($1,000,000.00). Such insurance shall waive any right of subrogation against Corporation;

2. Employer’s Liability insurance with the following limits:
   - Bodily Injury by Accident - $1,000,000.00 each accident
   - Bodily Injury by Disease - $1,000,000.00 policy limit
   - Bodily Injury by Disease - $1,000,000.00 each employee

3. Commercial Automobile Liability, or Business Auto coverage with limits not less than one million dollars ($1,000,000.00) for each occurrence, combines single limit for bodily injury or death and/or property damage, covering owned, non-owned and hired automobiles, including loading and unloading operations;

4. Workers’ Compensation insurance as required by the laws of the State of California.

The above described insurance policies (collectively, the “Policies”) must include the following additional insured endorsement language:

“The Neighborhood House Association (NHA), and its members, officers, directors, agents and employees are named as additional insured and are provided the same coverage as the named insured, including the cost of defense against claims for bodily injury or death and property damage occurring in or upon or resulting from the insured’s use or occupancy of the Center or the Project site, or arising out of the insured’s or its members’ officers’, directors’, employees’, agents’, or subcontractors’ performance or non-performance of this Contract between the insured and NHA, unless such claim is determined by a court of competent jurisdiction to have arisen from the sole or gross negligence or the willful misconduct of an additional insured. The named insured's coverage is primary and shall not require contribution from the additional insured's insurance coverage.”

The Policies shall provide for not less than thirty (30) days prior written notice of cancellation to Corporation as the certificate holder. Contractor and Corporation agree that the specified coverage or limits of insurance in no way limits the liability of Contractor. Contractor shall
maintain the required insurance coverage and endorsements throughout the term of this Contract.

10.2 Bonds
(1) A bid guarantee from each bidder equivalent to five percent of the bid price. The “bid guarantee” shall consist of a firm commitment such as a bid bond, certified check, or other negotiable instrument accompanying a Proposal/Quote as assurance that the bidder shall, upon acceptance of his bid, execute such contractual documents as may be required within the time specified.

(2) A performance bond on the part of the contractor for 100 percent of the contract price. A “performance bond” is one executed in connection with a contract to secure fulfillment of all the contractor’s obligations under such contract.

(3) A payment bond on the part of the contractor for 100 percent of the contract price. A “payment bond” is one executed in connection with a contract to assure payment as required by statute of all persons supplying labor and material in the execution of the work provided for in the contract.

(4) Where bonds are required in the situations described herein, the bonds shall be obtained from companies holding certificates of authority as acceptable sureties pursuant to 31 CFR part 223, “Surety Companies Doing Business with the United States.”

All negotiated contracts (except those for less than the simplified acquisition threshold) awarded by recipients shall include a provision to the effect that the recipient, the HHS awarding agency, the U.S. Comptroller General, or any of their duly authorized representatives, shall have access to any books, documents, papers and records of the contractor which are directly pertinent to a specific program for the purpose of making audits, examinations, excerpts and transcriptions. All contracts, including small purchases, awarded by recipients and their contractors shall contain the procurement provisions of appendix A to this part, as applicable. [59 FR 43760, Aug. 25, 1994, as amended at 61 FR 1747, Mar. 22, 1996; 62 FR 41878, Aug. 4, 1997]

11.0 COMPLIANCE WITH STATE AND FEDERAL LAWS

11.1 Copeland Anti-kickback Act
Contractor, and any subcontractor hired by Contractor to perform on its behalf hereunder, will comply with the Copeland “Anti-Kickback” Act (18 U.S.C. 874), as supplemented by the Department of Labor Regulations (29 C.F.R. Part 3, “Contractors and subcontractors on public building or public work financed in whole or in part by loans or grants from the United States”).

11.2 Davis-Bacon Act
Contractor, and any subcontractor hired by Contractor to perform on its behalf hereunder, shall comply with the Davis-Bacon Act (40 U.S.C. §§ 276a to 276a-7) and as supplemented by Department of Labor Regulations (29 CFR Part 5, “Labor standards provisions applicable to contracts governing federally financed and assisted construction”), which includes the requirement that the correct scale of wages to be paid be posted by the Contractor in a prominent and easily accessible location at the HHS funded worksite.
11.3 Hatch Act

Contractor, and any subcontractor hired by Contractor to perform on its behalf hereunder, will comply with the provisions of the Hatch Act (5 U.S.C. §§ 1501 -1508, and 7324 - 7328), which limits the political activity of the employee.

11.4 Debarment Status

Contractor assures and certifies to NHA that it and any subcontractor hired by Contractor to perform on its behalf hereunder, are not currently suspended, debarred, or otherwise prohibited (i) by the federal government from bidding on, accepting or being awarded federally funded contracts, either as a contractor or subcontractor; or (ii) by the state of California from bidding on, accepting or being awarded public works contracts, either as a contractor or subcontractor. Contractor agrees to inform NHA within forty-eight (48) hours of any change in its debarment status.

11.5 Federal Nondiscrimination Statement

The U.S. Department of Agriculture prohibits discrimination against its customers, employees, and applicants for employment on the bases of race, color, national origin, age, disability, sex, gender identity, religion, reprisal, and where applicable, political beliefs, marital status, familial or parental status, sexual orientation, or all or part of an individual's income is derived from any public assistance program, or protected genetic information in employment or in any program or activity conducted or funded by the Department. (Not all prohibited bases will apply to all programs and/or employment activities.)

If you wish to file a Civil Rights program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, found online at http://www.ascr.usda.gov/complaint_filing_cust.html, or at any USDA office, or call (866) 632-9992 to request the form. You may also write a letter containing all of the information requested in the form. Send your completed complaint form or letter to us by mail at U.S. Department of Agriculture, Director, Office of Adjudication, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, or by fax (202) 690-7442 or by email at program.intake@usda.gov. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish).

USDA is an equal opportunity provider and employer.

12.0 Contracting Process

Neither this Request nor the selection of a Respondent will create a binding commitment on NHA. Upon completion of the selection process, NHA will award a contract to the party(ies) whom it elects to provide the Services in this Request. A Specimen Contract (non-binding) is provided at Attachment 2 of this RFP and included herein by this reference. A binding commitment will only occur (i) when a contract between NHA and the successful Respondent has been fully executed; and (ii) when the successful Respondent furnishes sufficient evidence that it has satisfied each of the insurance requirements referenced in the final contract.
**Disclaimers:** NHA anticipates a single contractor will be selected as a result of this Request; however, NHA reserves the right, in its sole discretion, to award contracts to multiple contractors, to perform apportionments of the Services. NHA further reserves the right, in its sole discretion, to reject any or all response submittals, waive any informalities in this process or the submittal requirements; and/or cancel, in whole or in part, this Request.

### 13.0 Exhibits to this Request

The following exhibits are attached hereto and incorporated herein:

- A - Sketch of Proposed area
- B - Cut Sheets and List of Equipment to be Relocated

### 14.0 Attachments to this Request

The following attachments are included and incorporated herein:

- 1 – Request Response Submittal Form
- 2 – Specimen Contract
Central Kitchen

EXHIBIT A1 & A2

Sketches of Proposed Area
EXHIBIT B

Cut Sheets and
List of Equipment to be Relocated
MODEL
ZEPHAIRE-240G PLUS
Full-Size Standard Depth
Gas Convection Oven

OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)
- Legs/casters/stands:
  - 6" (152mm) seismic legs
  - 6" (152mm) casters
  - 4" (107mm) low profile casters
  - 25" (635mm) stainless steel open stand with rack guides
- Gas hose with quick disconnect and restraining device:
  - 48" (1219mm) hose
  - 36" (914mm) hose
- Solid state digital control with LED display, Cook & Hold and Pulse Plus
- Extra oven racks
- Gas manifold (for double sections)
- Stainless steel solid back panel
- Extended warranty

EXHIBIT B
Item #: 3

BLODGETT OVEN COMPANY
www.blodgett.com
44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 868-6600 • Fax: (802) 864-0183

KRISTINE SMITH (NEIGHBORHOOD HOUSE ASSOC.)
San Diego Restaurant Supply

ZEPHAIRE-240G PLUS

Project __________________________
Item No. __________________________
Quantity __________________________

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions
All data is shown per oven section, unless otherwise indicated.
Refer to operator manual specification chart for listed model name.

EXTERIOR CONSTRUCTION
- Full angle iron frame
- Stainless steel front, top, sides and legs
- Dual pane thermal glass windows encased in stainless steel door frames
- Porcelain door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Removable front control panel
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION
- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION
- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator and manual gas service cut-off valve located in front control area
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/3 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Two 50 watt commercial bake oven lamps

STANDARD FEATURES
- Solid state manual controls with separate dials for thermostat and timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- 60 minute electric timer with buzzer
- Porcelainized oven liner
- One year parts and labor oven warranty*
- Three year limited oven door warranty*

* For all international markets, contact your local distributor.
MODEL ZEPHAIRE-240G PLUS

DIMENSIONS ARE IN INCHES (MM)

SHORT FORM SPECIFICATIONS
Provide Blodgett full-size convection oven model ZEPHAIRE-240G PLUS, (single)double compartment. Each compartment shall have porcelainized steel liner and shall accept five 18" x 26" standard full-size bake pans in left to right positions. Doors shall have dual pane thermal glass windows with single porcelain handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat. Air in baking chamber distributed by dual inlet blower wheel powered by a two speed, 1/3 HP motor with thermo Overload protection. Each chamber shall be fitted with five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state manual infinite thermostat (200 - 500°F), and 60-minute timer. Provide options and accessories as indicated.

DIMENSIONS:
Floor space 38-1/4" (972mm) W x 36-7/8" (936mm) L
Product clearance
Oven Back 0" from combustible and non-combustible construction.
Oven Sides 2" from combustible and non-combustible construction.
Interior 29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
If oven is on casters:
Single Add 4-1/2" (114mm) to all height dimensions
Double Dimensions do not change
Double Low Profile Subtract 2-1/2" (64mm) from all dimensions

GAS SUPPLY:
3/4" IPS connection at rear of oven
Manifold Pressure:
• Natural – 3.5" W.C
• Propane – 10" W.C.
Inlet Pressure:
• Natural – 7.0" W.C. min. – 10.5" W.C. max.
• Propane – 10.5" W.C. min. – 13.0" W.C. max.

MAXIMUM INPUT:
Single 50,000 BTU/hr
Double 100,000 BTU/hr

POWER SUPPLY:
115 VAC, 1 phase, 6 Amp, 60 Hz, 2-wire with ground, 1/3 H.P., 2 speed motor, 1140 and 1725 RPM
6' (1.8m) electric cord set furnished.
Blodgett recommends a Pass & Seymour, model 2095, GFCI for this oven.

MINIMUM ENTRY CLEARANCE:
Uncrated 32-1/16" (814mm)
Crated 37-1/2" (953mm)

SHIPPING INFORMATION:
Approx. Weight:
Single: 535 lbs. (243 kg)
Double: 1070 lbs. (485 kg)
Crate sizes:
37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

NOTE: The company reserves the right to make substitutions of components without prior notice

BLODGETT OVEN COMPANY
www.blodgett.com
44 Lakeside Avenue, Burlington, VT 05401 - Phone: (802) 658-6600 • Fax: (802) 894-0183

Printed in U.S.A.
KRISTINE SMITH (NEIGHBORHOOD HOUSE ASSOC.) San Diego Restaurant Supply

NOTE: FOR COMMERCIAL USE ONLY
P/N 52774 Rev E (3/12)
Convection Steamers

MODEL: □ 24-CGA-10

 ITEM NUMBER ____________________
 JOB NAME / NUMBER ____________________

![Image of SteamCraft Ultra 10 Steam Generator]

Shown with optional Electronic Timer

SHORT FORM SPECIFICATION

Shall be CLEVELAND SteamCraft Ultra 10, two compartments, Floor Model Steamer, Model 24-CGA-10, single, large capacity Gas-fired Atmospheric Steam Generator, 125M BTU input, Remote Probe-Type Water Level Controls, Steam Generator with Automatic Water Fill on start-up, Automatic Generator Blowdown, Electronic Spark Ignition and Generator Stand-by for instant start. Choice of Compartment Controls, Manual Bypass Operation Mode. Compensating Thermostats, Patented Cold Water Condenser design, Type 430 Stainless Steel exterior and cooking compartments.

Options & Accessories

□ Right-Hand Door Hinging, Controls on the Right (DHR)
□ Electronic Timer with Compensating Load Feature (ETC)
□ ON/OFF Steam Switch only for compartment controls (OBS)
□ 6" Stainless Steel Legs
□ Dissolve* liquid descaling kit. USDA and FDA approved (10617413)
□ Compartment Door Steam Shut-Off Switch (SCS)
□ Cafeteria Pans in depths of 1", 2½" and 4"
□ Automatic Mineral Purge Cycle:
  Automatically cleans generator, reducing scale build-up by up to as much as 60% (MPC)  
□ Propane Gas option (PG)

San Diego Restaurant Supply

Cleveland
Steam Cooking Specialists

SteamCraft
Ultra 10

TWO COMPARTMENT FLOOR MODEL DESIGN
PRESSURELESS CONVECTION STEAMER
Gas Steam Generator, 125M BTU

Cleveland Standard Features

■ Cooking Capacity for up to ten, 12" x 20" x 2½" deep Cafeteria Pans, five each compartment.
■ Innovative PowerPak Gas Steam Generator: Unique 125,000 BTU, 80% efficient Vertical Atmospheric Generator Design, only uses 75M BTU when one compartment is used. Strong 14 Gauge Stainless Steel Construction. Large 7.5-gallon generator reservoir for high speed cooking production. Fully-insulated rear-mounted steam generator.
■ Easy Access Cleaning Port: Generator Cleaning Port located on the outside, top of the unit.
■ Generator Cleaning Light: Indicator Light located on the front of the unit warns operator if it is time to de-lime generator.
■ Instant Steam Stand By Mode: Hold generator at a steaming temperature. Allows unit to start cooking instantly.
■ Durable 14 Gauge, 304 Stainless Steel Construction: For compartment door, cavity and steam generator.
■ Two 60-Minute Electro-Mechanical Timers and Switches for manual operation: Audible signal for cooking time completion. (MCS)
■ Main Power On/Off Switch: Automatically fills generator with water, then ignites gas burners via a fully-automatic Electronic Spark Ignition (pilotless) to start generator.

Unique Patented Steam Cooking Distribution System: Patented Brass Steam Jets produce a high velocity convection steam without fans. Coved Corner design in cooking compartment distributes heat evenly, and is easy to keep clean. Creased top and bottom enhance drainage. Cold Water Condenser for each compartment maintains a dry steam. Fully-insulated cooking compartment for thermal efficiency. Removable Stainless Steel Slide Racks.

Automatic Generator Drain: Contains a "Water Jet" Spray Rinse Drain Cleaning Cycle to keep drain clear.

Patented Automatic Float for Water Level Control: Separate from the generator for easy access, contains a high velocity rinse cycle to eliminate mineral build-up.

Exclusive “Cool to the Touch” Two-Piece Compartment Door Design: Free-floating inner door with reversible gasket provides an airtight seal. Stainless Steel Slam/Latch Door Latch mechanism for reliability.

Condensate Drip Trough: Provide under lower compartment door to collect condensate.

Left-Hand Door Hinging: Compartment Doors hinged on the left, controls on the right.

NSF Certified 6" Stainless Steel Legs with adjustable flanged feet for a one inch level adjustment.
Each compartment has capacity for: Five, 12" x 20" x 2" deep Cafeteria Pans.

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 quality of water varies greatly from region to region. Steam equipment must be blown down daily and chemically descaled periodically to ensure proper operation. To minimize service problems caused by the accumulation of minerals and chemicals in water, review the following quality guidelines with a local water treatment specialist. Inlet water that is beyond these specified guidelines should be treated to achieve the acceptable limits.

**TOTAL DISSOLVED SOLIDS** less than 60 parts per million
**TOTAL ALKALINITY** less than 20 parts per million
**SILICA** less than 13 parts per million
**pH FACTOR** greater than 7.5
**CHLORINE** less than 30 parts per million

A typical water quality analysis can be secured from your local water district. Water that is potable does not guarantee compatibility with steam equipment.

### TOTAL CAPACITY (2 Compartments)

<table>
<thead>
<tr>
<th>Compartment Details</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 - 12&quot; x 20&quot; x 2&quot; Cafeteria Pans</td>
<td>10 compartments</td>
</tr>
<tr>
<td>20 - 12&quot; x 20&quot; x 1&quot; Cafeteria Pans</td>
<td>20 compartments</td>
</tr>
<tr>
<td>6 - 12&quot; x 20&quot; x 4&quot; Cafeteria Pans</td>
<td>6 compartments</td>
</tr>
</tbody>
</table>

### UTILITY CONNECTIONS

<table>
<thead>
<tr>
<th>Component</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electrical Supply</td>
<td>35 psi minimum, 60 psi maximum</td>
</tr>
<tr>
<td>Cold Water Supply for Condenser</td>
<td>3/8&quot; Dia. IPS (for water treatment connection)</td>
</tr>
<tr>
<td>Drain: 1.50&quot; (38mm) Dia.</td>
<td></td>
</tr>
<tr>
<td>Flue Gas Exhaust from Boiler</td>
<td></td>
</tr>
<tr>
<td>Inlet for Generator Drying Solution</td>
<td></td>
</tr>
<tr>
<td>Flue Diverter (if required)</td>
<td></td>
</tr>
<tr>
<td>Gas Supply 50&quot; (13mm) Dia.</td>
<td></td>
</tr>
</tbody>
</table>

### GAS

<table>
<thead>
<tr>
<th>Supply Pressure</th>
<th>Natural</th>
<th>Propane</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.00&quot; W.C. minimum</td>
<td>12.00&quot; W.C. minimum</td>
<td></td>
</tr>
<tr>
<td>14.00&quot; W.C. maximum</td>
<td>14.00&quot; W.C. maximum</td>
<td></td>
</tr>
</tbody>
</table>

Manufacturers must be notified if unit will be used above 2,000 ft. altitude.

Cleveland Range reserves right of design improvement or modification, as warranted.
Combi Oven/Steamers

CombiCraft®
ONE COMPARTMENT-FULL SIZE
FLOOR MODEL TYPE-GAS-FIRED
"SPLASH-PROOF SERIES"

Cleveland Standard Features

- Multi-Purpose Oven offers Pressureless Convection cooking in a variety of cooking modes, featuring Automatic Reversible Fan operation for superior Convection Cooking.
  - Hot Air Convection.
  - Pressureless Convection Steamer.
  - Combination of Convection Steamer and Hot Air.
- Reliable, easy to operate mechanical controls feature:
  - One 120-minute Mechanical Dial Timer Control.
  - One 125-500 degree Mechanical Dial Temperature control.
  - One Mechanical Dial Control for three modes of cooking operation; Hot Air, Steaming or Combi.
- User-friendly control panel has many standard features for superior cooking performance.
  - On/Off Switch for externally mounted oven lights.
  - Automatic Fast Cool Down Control.
  - Two-Speed Fan (High/Low) control switch.
  - Humidity Release Control Switch removes excess moisture from compartment.
  - Generator Blowdown Control.
- Core-Temperature Probe with Digital Read-Out automatically turns off unit when desired temperature is reached.
- Compartment comes with Five Stainless Steel Wire Shelves.
- Fully-insulated Cooking Compartment and Steam Generator for thermal efficiency. Easy to clean Die Pressed interior compartment features a Coved Corner design.
- Heavy Gauge Stainless Steel Gas-Fired Steam Generator with 65,500 BTU power rating features an Easy Access Deliming Port and Electronic Spark Ignition for easy start-up. Reliable Electronic Controls monitor Water Level and safety functions in steam generator.
- One Removable Stainless Steel Oven Rack Cassette. Can be used with optional Transport Cart.
- Standard with Adjustable Left-Hand Door Hinge and Large Glass Window to observe cooking operation. Removable Double Door Gasket Seal prevents leaking. Safety Switch stops fan when compartment door is opened.
- Compartment Door Condensate Drip Tray automatically empties into floor drain.
- NSF Approved 6" Stainless Steel Adjustable Legs: provides one inch level adjustment.
- Standard voltage for controls is 115 volts, 60 Hz, single phase.

MODEL: ☑ CCG-210X

ITEM NUMBER

JOB NAME / NUMBER

SHORT FORM SPECIFICATION

Shall be CLEVELAND, CombiCraft®, Floor Type Multi-Purpose Oven, Model CCG-210X for gas operation. 115 volts, Hz, __ phase. Cooking modes for: Hot Air Convection; Low and High Temperature Convection Steam; combination of Hot Air and Steam; variable Steam Exhaust Condensation Control; and Butterfly Valve to regulate humidity exhaust; and Mechanical Controls.

- Each compartment has the capacity for:
  - Twenty-two, 13" x 18" U.S. Bake Pans.
  - Ten, 12" x 20" x 2½" Steam Table Pans.
  - Eleven, 10" x 25" U.S. Bake Pans.

Options & Accessories

- Transport Cart Model (CS-210)
- Additional Oven Rack Cassette Model (SG-210)
- Mobile Oven Rack Floor Stand Model (TS-220)
- Grease Filter Model (FX-210)
- Additional Stainless Steel Wire Shelves
- Steam Table Pans in depths of 1", 2½" or 4"
- Spray Hose with 60" Flexible Hose for Cleaning (SH-60)
- Correctional Packages
- Dissolve* Liquid Descaling Kit (10617413)
- Compartment has capacity for:
  a) Eleven, 18" x 26" Wire Shelves or
  Eleven, 18" x 26" Bun Pans
  b) Ten, 12" x 20" x 2½" Steam Table Pans or
     Twenty-two 12" x 20" x 1" Steam Table Pans
- Many local codes exist and it is the responsibility of the owner and installer to comply with these codes.
- Cleveland Range equipment is built to comply with applicable standards for manufacturers, included among those acceptable agencies are: UL, A.S.A., NSF, ASME, B&c, C.S.A., G.A.A., E.T., and others.

### WATER QUALITY REQUIREMENT
The recommended minimum water quality standards whether untreated or pre-treated, based upon 10 hours of use per day, and a Daily Blowdown, are as follows:

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>TOTAL DISSOLVED SOLIDS</td>
<td>less than 60 parts per million</td>
</tr>
<tr>
<td>ALKALINITY</td>
<td>less than 20 parts per million</td>
</tr>
<tr>
<td>SILICA</td>
<td>less than 15 parts per million</td>
</tr>
<tr>
<td>CHLORIDE</td>
<td>less than 30 parts per million</td>
</tr>
<tr>
<td>pH FACTOR</td>
<td>greater than 7.5</td>
</tr>
</tbody>
</table>

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.

### SHIPPING WEIGHT
= 795 Lbs.

### MAX. WATER CONSUMPTION
= 6.3 Gal./Hr

### AVERAGE WATER CONSUMPTION
= 8.9 Gal./Hr

### TOTAL WATER CONSUMPTION
= 13.2 Gal./Hr

### UTILITY CONNECTIONS
- A = ELECTRIC CONNECTION
- E = COLD WATER INLET 3/4" N.H.
- C = COLD WATER INLET 3/4" N.H.
- D = EXHAUST GAS OUTLET 3/4" DIA.
- H = GAS CONNECTION 3/4" DIA.
- J = EXHAUST CHIMNEY HOT AIR
- F = EXHAUST CHIMNEY HOSE
- I = EXHAUST CHIMNEY HOSE

### MODEL

<table>
<thead>
<tr>
<th>MODEL</th>
<th>GAS</th>
<th>ELECTRIC</th>
<th>WATER</th>
</tr>
</thead>
<tbody>
<tr>
<td>CCG-210X</td>
<td></td>
<td>208-340</td>
<td></td>
</tr>
</tbody>
</table>

### DRAINAGE

<table>
<thead>
<tr>
<th>DRAINAGE</th>
<th>CLEARANCE</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4&quot; N.H. or GARDEN HOSE for Boiler &amp; Condenser</td>
<td>RIGHT: 4&quot; LEFT: 4&quot; NEAR: 4&quot;</td>
</tr>
</tbody>
</table>

Cleveland Range reserves right of design improvement or modification, as warranted.
Model #: SGM-100/200
Product Name: Summit Gas Convection Oven

Standard Features
- Summit 30 Series Solid State control with mechanical timer.
- Auto-Cool Down feature automatically cools down the oven cavity before shutting off the oven. This feature prolongs fan motor life.
- Electronic spark ignition, including automatic pilot system with 100% safety shut off.
- Two-speed fan control (high and low) with 3/4 HP fan motor.
- Total of 60,000 BTU (17.6 kW) loading per oven cavity.
- Natural or propane gas.
- Stainless steel front, black powder coat epoxy sides, top, and legs.
- 60/40 dependent door design with double pane thermal window in left-hand door and interior lighting
- Porcelain enamel oven interior with coated corners.
- Five (5) chrome plated oven racks on 11-position rack guides.
- Service accessibility from the front.
- Double deck models available.
- One year limited parts and labor warranty (USA and Canada only).
- Five year limited door warranty, excluding window (USA and Canada only).

Optional Features
- Summit 41 Solid State Digital control with 150°F (66°C) to 550°F (288°C) temperature range. 99 hour, 59 minute timer displays hours/minutes above 60 minutes and minutes/seconds below 60 minutes. Variable-mode fan control (high, low and pulse).
- Auto-Setback energy saving feature sets back oven temperature to 250°F when oven idle for 30 minutes. Can be cancelled by user.
- Summit 45 Solid State Digital Control with Cook-N-Hold.
- Summit 45S Solid State Digital Control with Cook-N-Hold plus Core Probe.
- 80,000 BTU (23.4kW) burner package.
- Windows in both doors.
- Independent doors (not available with window in right-hand door).
- Stainless steel solid doors.
- Continuous clean oven interior.
- Stainless steel oven interior.
- Extra oven racks.
- Swivel casters, (4) w/ front brakes.
- Low profile casters, (4) w/ front brakes (durable ovens only).
- Open base with rack guides and shelf (black powder coat epoxy or stainless steel).
- Canopy diverter (black powder coat epoxor stainless steel).
- Direct connect vent (specify single or double oven).
- Back enclosure (black powder coat epoxy or stainless steel).
- Solid stainless steel door.
- Stainless steel sides.
- Stainless steel top.
- Stainless steel legs.
- 4" gas flex hose and quick disconnect.
- 50 cycle components.
- 208 or 240 volt, single phase (please specify).
U.S. Range
A WELBILT Company

Model #: SGM-100/200
Product Name: Summit Gas Convection Oven

Installation Notes:
- Non-Combustible and Combustible Wall Clearances
- Sides: 1" (25 mm)
- Back: 3" (76 mm)
- Entry Clearance: Crated: 44 1/2" (1130 mm)
  Uncrated: 32 1/2" (826 mm)
- Manifold Pressure: Natural: 4.5 WC (11 mbar)
- Propane: 10 WC (25 mbar)
- NOTE: Data applies only to North America.

Single-Deck Models

<table>
<thead>
<tr>
<th>Models</th>
<th>Interior Dimensions</th>
<th>Exterior Dimensions</th>
<th>Ship Wt.</th>
<th>Ship Dim</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>W</td>
<td>H</td>
<td>D</td>
<td>W</td>
</tr>
<tr>
<td>Standard Depth</td>
<td>24&quot; (610 mm)</td>
<td>24&quot; (610 mm)</td>
<td>24&quot; (610 mm)</td>
<td>98&quot; (956 mm)</td>
</tr>
<tr>
<td>Deep Depth</td>
<td>24&quot; (610 mm)</td>
<td>24&quot; (610 mm)</td>
<td>28&quot; (711 mm)</td>
<td>98&quot; (956 mm)</td>
</tr>
</tbody>
</table>

Double-Deck Models

<table>
<thead>
<tr>
<th>Models</th>
<th>Interior Dimensions</th>
<th>Exterior Dimensions</th>
<th>Ship Wt.</th>
<th>Ship Dim</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>W</td>
<td>H</td>
<td>D</td>
<td>W</td>
</tr>
<tr>
<td>Standard Depth</td>
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<td>24&quot; (610 mm)</td>
<td>24&quot; (610 mm)</td>
<td>98&quot; (956 mm)</td>
</tr>
<tr>
<td>Deep Depth</td>
<td>24&quot; (610 mm)</td>
<td>24&quot; (610 mm)</td>
<td>28&quot; (711 mm)</td>
<td>98&quot; (956 mm)</td>
</tr>
</tbody>
</table>

Notes:
1. Standard electrical specifications include motor requirements.
2. (120V units) 115V, 3/4 HP, 2-speed motor; 1140 and 1725 rpm, 60 Hz.
3. (240V units) 200-240V, 3/4 HP, 2-speed motor; 1140 and 1725 rpm, 60/50 Hz.
4. A 6 ft. line cord is provided for each 120V deck with a (NEMA #5-15) plug.

Gas Input Ratings shown here are for installations up to 2,000 ft. (610 m) above sea level. Specify altitudes over 2,000 ft.
Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association’s standard NFPA 96, “Vapor Removal from Cooking Equipment.” (NOTE: For North America only)
Please specify gas type when ordering.
Continuous product improvement is a US Range policy. Specifications and designs are subject to change without notice.

Form # SGM (7/99)
**Specification Drawing**
Stationary, KGL-40, KGL-60, KGL-80, KGL-100

UNIT SHOWN WITH OPTIONAL 2" TANGENT DRAW-OFF VALVE, SPRING ASSIST COVER AND HOT & COLD WATER FAUCET.

**DIMENSIONS**

| GALS./LITERS | A  | B  | C  | D  | E  | F  | G  | H  | J  | K  | L  | M  | N  | O  | P  | S  | T.L.D. |
|--------------|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|
| 150 mm       | 896 | 940 | 820 | 1029 | 235 | 407 | 1817 | 243 | 451 | 659 | 264 | 474 | 683 | 724 | 118 | 646 | 661 |
| 60 IN        | 38 1/4 | 35 | 34 1/4 | 43 1/2 | 8 3/4 | 14 1/4 | 75 | 8 15/16 | 19 1/8 | 23 5/16 | 10 3/8 | 18 5/8 | 27 7/16 | 30 1/4 | 5 1/4 | 27 | 29 1/2 |
| 225 mm       | 972 | 991 | 670 | 1105 | 223 | 362 | 1905 | 229 | 486 | 745 | 294 | 474 | 709 | 769 | 134 | 696 | 750 |
| 300 mm       | 1058 | 1077 | 902 | 1156 | 223 | 362 | 1905 | 229 | 486 | 745 | 294 | 474 | 709 | 769 | 134 | 696 | 750 |
| 100 IN       | 44 1/2 | 43 1/2 | 39 1/2 | 47 1/2 | 8 3/4 | 15 1/2 | 83 1/2 | 9 1/8 | 21 7/8 | 34 5/8 | 10 3/8 | 18 5/8 | 31 1/4 | 32 1/2 | 7 1/2 | 30 1/2 | 35 1/2 |
| 375 mm       | 1118 | 1105 | 928 | 1207 | 223 | 394 | 2121 | 232 | 556 | 880 | 264 | 474 | 794 | 826 | 191 | 775 | 902 |

**GAS**

<table>
<thead>
<tr>
<th></th>
<th>NATURAL</th>
<th>PROPANE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Piping</td>
<td>3/4&quot; N.P.T.</td>
<td>3/4&quot; N.P.T.</td>
</tr>
<tr>
<td>Supply pressure: 40.00 W.C. minimum</td>
<td>40.00 W.C. minimum</td>
<td></td>
</tr>
<tr>
<td>14.00 W.C. maximum</td>
<td>14.00 W.C. maximum</td>
<td></td>
</tr>
</tbody>
</table>

**B.T.U. RATING**

<table>
<thead>
<tr>
<th></th>
<th>NATURAL</th>
<th>PROPANE</th>
</tr>
</thead>
<tbody>
<tr>
<td>40 gal.</td>
<td>140,000</td>
<td></td>
</tr>
<tr>
<td>60 gal.</td>
<td>190,000</td>
<td></td>
</tr>
</tbody>
</table>

Manufacturer must be notified if unit will be operated above 2,000 ft. altitude.

**ELECTRIC**

<table>
<thead>
<tr>
<th></th>
<th>120V-1 Phase, 60 Hz, 10 amps</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1/2&quot; dia. Soft Copper Tubing (each)</td>
</tr>
<tr>
<td></td>
<td>When ordered with optional faucet.</td>
</tr>
<tr>
<td>RIGHT</td>
<td>3&quot;</td>
</tr>
<tr>
<td>LEFT</td>
<td>3&quot;</td>
</tr>
<tr>
<td>REAR</td>
<td>3&quot;</td>
</tr>
</tbody>
</table>

Allow 6" space minimum from rear and sides when located near combustible walls. 12" recommended on right side for service.

**WATER**

<table>
<thead>
<tr>
<th></th>
<th>1/2&quot; dia. Soft Copper Tubing</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>When ordered with optional faucet.</td>
</tr>
</tbody>
</table>

**CLEARANCE**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**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.
- Installation of boreflow preservers, vacuum breakers and other specific code requirements is 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 U.L., A.G.A., NSF, ASME, UL, CDA, CGA, ETL and others.

3
Steam Jacketed Kettles

TABLE TOP, GAS
6 OR 12 GALLONS (23 OR 45 LITERS)
2/3 STEAM JACKETED, TILTING
"SPASH-PROOF SERIES"

Cleveland Standard Features
- Self-contained gas tilting kettle is easily installed, only needs a gas connection and a 115 volt outlet.
- Precise, consistent temperature control, less than 1°C temperature variance (ideal for simmering). Operating temperature range from 145°F - 260°F (63°C-127°C).
- Kettle and all exterior surfaces are a 304 Stainless Steel with a #4 finish.
- Energy efficient (65%), high performance gas-fired heating system for fast heat-up and recovery time:
  - Six-gallon model with a 34,000 BTU firing rate, and 22,100 BTU directly applied to the product.
  - Twelve-gallon model with a 53,000 BTU firing rate, and 34,450 BTU directly applied to the product.
- Supplied with Gas Pressure Regulator.
- Standard for natural gas operation.
- Self-locking marine type tilting mechanism prevents accidental tilting. Balanced design makes it easy to tilt. The tilt handle easily mounts on left or right side. Double safety gas shut off turns off the gas when the unit is tilted.
- Large pouring lip for easier, faster pouring. Heavy-duty Rolled Rim design provides strong reinforcement, prevents damages from abuse.
- "Splash-Proof" recessed pressure/vacuum gauge.
- Steam jacket permanently filled with treated distilled water, venting and / or refilling is not required.
- 50 psi Steam Jacket Rating. Safety Valve mounted toward rear of kettle to avoid tampering.
- Automatic Electronic Spark Ignition System.
- Supplied with cord and plug for 115 volt controls.

Options & Accessories
- Stainless Steel equipment stand with sliding drain drawer and splash shield (STD-28)
- Hot and cold water faucet (DPK), or Cold Water (SPK).
  Requires bracket (FBKT)
- 316 Stainless Steel Liner (316G)

MODELS:  □ KGT-6-T
         □ KGT-12-T

SHORT FORM SPECIFICATION
- Shall be CLEVELAND, Gas Kettle, Table Type, self-contained, tilting. Model KGT-□□T: □□□□ gallons, natural or LP gas, 5Steam Jacketed, Type 304 Stainless Steel and supports. Jacket rated at 50 psi with Safety Valve. Complete with Solid-State Water Level, Temperature, and Safety Low Water Power Cut-Off, including L.E.D. Indicators. Option Lift-Off Cover.
- □ Cooking Baskets (BS)
- □ Food Strainers (FS)
- □ Measuring Strips (MS)
- □ Spray Hose (PRS-K)
- □ Lift-Off Cover (CL)
- □ Propane Gas Operation (PG)
- □ Self-Locking Hand Tilt Mechanism (HTK - 12 gallons only)
- CAPACITIES: (in 4 oz. servings) (Other sizes may be calculated.)
  6 gallons / 23 liters ......192 servings
  12 gallons / 45 liters ......352 servings
- 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/Nelson., CSA, CGA, ETL, and others.

<table>
<thead>
<tr>
<th>KETTLE SIZE</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>E</th>
<th>F</th>
<th>G</th>
<th>H</th>
<th>J</th>
<th>K</th>
<th>L</th>
<th>M</th>
<th>N</th>
</tr>
</thead>
<tbody>
<tr>
<td>GALS.</td>
<td>INCHES</td>
<td>mm</td>
<td>INCHES</td>
<td>mm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>5</td>
<td>0.25</td>
<td>65</td>
<td>0.27</td>
<td>69</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>0.5</td>
<td>125</td>
<td>0.47</td>
<td>119</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
</tr>
</tbody>
</table>

GAS
- Natural
  piping: 3/8" NPT.
  Supply pressure: 4.5" W.C. minimum
- Propane
  piping: 3/8" NPT.
  Supply pressure: 11.0" W.C. minimum

B.T.U. RATING
- 6 gal. | 500,000
- 12 gal. | 510,000

ELECTRIC
- 120V 1 ph
- 6 ft. [1.8m] cord
- 60 Hz

WATER
- 1/4" O.D. Copper Tube
- Plug supplied.

CLEARANCE
- RIGHT = 0'
- LEFT = 0'
- REAR = 4' [120cm]

Manufacturer must be notified if unit will be operated above 2,000 ft. [610m] altitude.

Cleveland Range reserves right of design improvement or modification, as warranted.
Cleveland
Steam Cooking Specialists

GAS TILTING SKILLETs
OPEN BASE TYPE
"SPASH-PROOF SERIES"

Cleveland Standard Features

- Available in 30- and 40-gallon (115 & 150 liter) open frame design models. Full capacity to bottom of pouring lip.
- Exclusive Dual Power Cooking Control for energy efficiency and high performance. 30-gallon (115 liter) model has a standard power of 120M BTU and high power of 150M BTU. 40-gallon (150 liter) model has a standard power of 180M BTU, high power of 260M BTU.
- "Splash-Proof" Solid-State Temperature Controls. For precise, consistent temperature control ±5°F (±3°C) temperature variance. Temperature Range from 100°F to 425°F (38°C - 220°C), a 480°F (257°C) high limit safety.
- All controls are serviceable from the front of the unit.
- Durable 12 gauge, Type 304 Stainless Steel pan construction. 1/4" (16mm) mild steel clad bottom plus a 1/4" (1.6mm) Stainless Steel Plate for even heat distribution. Cooking surface guaranteed against warping.
- Stainless Steel Bead-Blasted cooking surface and Coved Corner pan design with both gallon and liter markings in 5-gallon (20 liter) increments.
- Separate Main Switch for Power "On/Off"
- Standard with power tilt and a separate hand tilt manual override that includes a hand crank handle.
- Spring-Assist Cover with full width handle.
- Standard with four 6" (150mm) stainless steel adjustable legs and rear flanged feet for bolting to the floor.
- Conforms to ASTM spec F1047-91.
- Standard with Electronic Spark Ignition.
- Supplied with cord and plug for 115 volt controls.

Options & Accessories

- 2" (50mm) Tangent Draw-Off Valve for draining (TD-2)
- Console-mounted Hot and Cold Water Faucet (DPS) or Cold Water only (SPS) with swing spout
- Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- Vegetable Steamer Baskets (VS)
- Poaching Pans (PP)
- Flanged Feet for front Legs (FFA)
- Types of Gas other than natural
- Correctional Packages
- Voltages and wiring other than standard

Tilting Skillets

MODELS:
☐ SGL-30-T4
☐ SGL-40-T4

ITEM NUMBER_________________
JOB NAME / NUMBER_________________

Showed with optional Pan Carrier:

SHORT FORM SPECIFICATION

Shall be Cleveland, Tilting Skillet; Model SGL-____-T4 gas (Type _____) holding no less than _____ gallons; complete with "Splash-Proof" Solid-State Controls; Gallon Markings; Dual Power cooking controls, 35" Stainless Steel Clad Cooking Surface; Power Tilt with Manual Override, Spring-Assist Cover. All Stainless Steel Construction.

☐ Wall Mounting (WMS)
☐ In-Wall Carriers (IWCS)
☐ Pan Carriers (PCS)
☐ Casters: Set of four — 2 swivel, 2 locking (CS)
CAPACITIES: (In 4 oz servings) (Other sizes may be calculated)
30 gallons / 115 Liters ........... 960
40 gallons / 150 Liters .......... 1260

Many 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 A.G.A., NSF, CGA, CSA, and others.

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<table>
<thead>
<tr>
<th>MODEL</th>
<th>CAPACITY</th>
<th>INPUT CHART</th>
<th>DIMENSIONS</th>
<th>INSTALLATION NOTES</th>
<th>SERVICE CONNECTIONS</th>
</tr>
</thead>
</table>
| SGL-30-T4 | 30       | 115         | 125,000    | GAS INPUT RATINGS - Ratings shown are continuous gas installations up to 2000 feet (610 meters) above sea level. B.t.u. input ratings must be derated for high altitude installations. Specify
| SGL-40-T4 | 40       | 150         | 200,000    | Back | G.E. | 6" | 12" WC | Natural | 2" WC | Propane | Electrical connection - supplied with 10 ft. cord - 1 phase grounded outlet - 3 amperes max. |

Normal supply pressures: 12" WC
Cuisine Series | 36" Heavy-Duty Ranges / 1" Thick Fry Tops

With Ovens • Cabinet Base • Modular Models

Standard Features
- 1" Thick Steel Fry Top Plate.
- 15,000 BTU Burners — 90,000 Total.
- Stainless Steel Front — Balance Black.
- 11/4" IPS Gas Manifold.
- Automatic Lighting — All Burners.
- 6" High Stainless Steel Stub Back.
- 36" Wide x 36" Deep.
- 6" Legs with Adjustable Feet.
- Ranges Can Be Connected Individually or in a Battery.
- One-Year Parts & Labor Warranty.

Standard On Applicable Models
- 30,000 BTU Open Burners With Center Pilot — One-Piece Cast Iron Top Grates.
- Cast Iron Hot Top —
  - 12" Section — 17,500 BTU Burner (Total 35,000 BTU)
  - 18" Section — 32,500 BTU Burner (Total 32,500 BTU)

Models Available

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Description</th>
<th>Total BTU</th>
<th>Shipping Information</th>
<th>Top Config.</th>
</tr>
</thead>
<tbody>
<tr>
<td>0836-1</td>
<td>36&quot; Manual Control Fry Top</td>
<td>130,000</td>
<td>633 450 223 33 2</td>
<td></td>
</tr>
<tr>
<td>0836-1M</td>
<td>w/o Oven-Multi-Modular</td>
<td>90,000</td>
<td>663 490 231 33 2</td>
<td></td>
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<tr>
<td>0836-1-1</td>
<td>36&quot; Thermostat Controlled</td>
<td>130,000</td>
<td>663 490 223 33 2</td>
<td></td>
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<tr>
<td>0836-1-1M</td>
<td>Fry Top — w/o Oven-Multi-Modular</td>
<td>90,000</td>
<td>663 490 231 33 2</td>
<td></td>
</tr>
<tr>
<td>0836-2</td>
<td>24&quot; Fry Top and 2 Open Burners</td>
<td>160,000</td>
<td>630 450 226 33 2</td>
<td></td>
</tr>
<tr>
<td>0836-2M</td>
<td>w/o Oven-Multi-Modular</td>
<td>120,000</td>
<td>630 450 226 33 2</td>
<td></td>
</tr>
<tr>
<td>0836-3</td>
<td>24&quot; Fry Top and 12&quot; Hot Top</td>
<td>135,000</td>
<td>630 477 221 33 2</td>
<td></td>
</tr>
<tr>
<td>0836-3M</td>
<td>w/o Oven-Multi-Modular</td>
<td>95,000</td>
<td>630 477 221 33 2</td>
<td></td>
</tr>
<tr>
<td>0836-4</td>
<td>18&quot; Fry Top and 2 Open Burners</td>
<td>145,000</td>
<td>620 447 231 33 2</td>
<td></td>
</tr>
<tr>
<td>0836-4M</td>
<td>w/o Oven-Multi-Modular</td>
<td>105,000</td>
<td>620 447 231 33 2</td>
<td></td>
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<tr>
<td>0836-5</td>
<td>18&quot; Fry Top and 18&quot; Hot Top</td>
<td>117,500</td>
<td>635 462 228 33 2</td>
<td></td>
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<tr>
<td>0836-5M</td>
<td>w/o Oven-Multi-Modular</td>
<td>77,500</td>
<td>635 462 228 33 2</td>
<td></td>
</tr>
</tbody>
</table>

Models 0836-1, 0836-1M, 0836-1-1, 0836-1-1M, 0836-2, 0836-2M, 0836-3, 0836-3M, 0836-4, 0836-4M, 0836-5, 0836-5M

Oven Features
- Porcelain Enamel Oven Interior.
- 40,000 BTU Burner.
- One Chrome Plated Rack Per Oven — Three Position.
- Fully Insulated Oven Interior.
- 100% Safety Oven Pilot.
- Removable Oven Bottom.
- Thermostat Control — 150°-500°F.

Convection Oven Features
- 33,000 BTU Burner.
- Electrical — 1/4 hp motor (120VAC/60-1HP — 5A) 6' Electrical Cord.
- Two Oven Racks — Three Position.
- Electric Thermostat — 200°-500°F.
- Burner "ON" Indicator Light.
- Automatic Door Switch — Shuts off fan/motor when oven door is opened.
- Quick Cool Down Feature — Enables fan/motor to remain on when oven door is opened.

Optional Features
- Single Deck High Shelves.
- High Back Risers.
- Stainless Steel Ends.
- Modular Unit Without Legs. Grease drawer built into body.
- Casters.
- Rear Gas Connection
  - 3/4" Max. 250,000 BTUs.
- 1/4" A/C
- Pressure Regulator.
- Thermostat Controlled Fry Top.

Types of Gas
- Natural
- Propane
- Elevation Above 2,000 Ft. — Specify _______ ft.
CUISINE SERIES 36" HEAVY-DUTY RANGES / 1" THICK FRY TOPS
With Ovens = Cabinet Base = Modular Models

SHORT FORM SPECIFICATIONS
Shall be U.S. Range Cuisine Series 36" Heavy Duty Range Series,

Model ______________ with total BTU/Hour rating of ______________ when used with natural/propane gas. Finish is to be stainless steel front and painted sides. Unit is to have 5" legs with adjustable feet.

Ovens -- oven door is to be one piece. Oven interior is to be porcelainized with a heavy-duty, "keep-cold" door handle. Standard oven to come with a thermostat having temperature range from 300° (low) to 500°F. Oven interior is to have one chrome plated oven rack.

Open Burners are to be 30,000 BTU/Hour per burner with center pilot and one piece, cast iron top grate over two open burners.

Fry Taps are to be 1" thick steel plate with 2" wide grease trough. Burners are to be rated 15,000 BTU/Hour each. Two burners per 12" section.

12" Section Hot Taps are to be 17,500 BTU/Hour each burner with two per plate.

18" Section Hot Taps or French Taps are to be 32,500 BTU/Hour each burner with one per plate.

SPECIFICATIONS

<table>
<thead>
<tr>
<th>Description</th>
<th>836</th>
<th>0836</th>
<th>0836-M</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width</td>
<td>36&quot;</td>
<td>36&quot;</td>
<td>36&quot;</td>
</tr>
<tr>
<td>Depth</td>
<td>36&quot;</td>
<td>36&quot;</td>
<td>36&quot;</td>
</tr>
<tr>
<td>Height w/o Legs</td>
<td>30&quot;</td>
<td>30&quot;</td>
<td>10&quot;</td>
</tr>
<tr>
<td>Height w/Legs</td>
<td>36&quot;</td>
<td>36&quot;</td>
<td>36&quot;</td>
</tr>
<tr>
<td>Type of Gas</td>
<td>Natural/Propane</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BTU – Fry Top Burners</td>
<td>15,000 ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BTU – Open Top Burners</td>
<td>30,000 ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BTU – Hot Top Burners – 12&quot; Section</td>
<td>17,500 ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BTU – Hot Top Burners – 18&quot; Section</td>
<td>32,500 ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BTU – French Top Burners – 18&quot; Section</td>
<td>32,500 ea.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BTU – Oven Burner – Standard</td>
<td>40,000</td>
<td></td>
<td></td>
</tr>
<tr>
<td>– Convection</td>
<td>33,000</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oven Interior – Standard</td>
<td>26½&quot;W x 28½&quot;D x 15½&quot;H</td>
<td>26½&quot;W x 18½&quot;D x 13½&quot;H</td>
<td></td>
</tr>
<tr>
<td>– Convection</td>
<td>26½&quot;W x 28½&quot;D x 13½&quot;H</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Storage Area – Cabinet Base</td>
<td>33½”W x 28½”D x 19½”H</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gas Manifold</td>
<td>1½”IPS</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

NOTE: Also Available in 41" Depth. Specify 841, 0841L or 0841-M Series.

NOTE: Optional Pressure Regulator Required.
Many local codes exist, and it is the responsibility of the Owner and Installer to comply with those codes.
U.S. Range reserves the right to change or improve specifications without notification.
These appliances are intended for commercial use by professionally trained personnel.

U.S. Range
A WELBILT Company
### Standard Features
- Stainless Steel Front and Doors
- Anodized Aluminum interior and External Sides (including returns)
- Three Epoxy Coated Shelves Per Section
- Self-Closing Doors with Stay-Open Feature at 120°
- Guaranteed For Life Work Flow Door Handle
- Guaranteed For Life Cam Lift Glide Hinges
- Next Generation Digital Control With Temperature Read-out
- Automatically Activated Interior Lighting
- One Piece Louver Assembly
- Stainless Steel Breaker Caps
- Automatic Non-Electric Condensate Evaporator
- Plasticized Fin Coil
- Magnetic Door Gaskets
- Heavy Duty Legs
- Door Locks
- Cord and Plug Attached
- 1 Year Parts and Labor Warranty

### New Microprocessor Control

#### KEY FEATURES
- 3-Digit LED Display
- Temperature Monitoring
- Internal Time Clock
- °F or °C Temperature Display Capability

### Options & Accessories
- Additional Epoxy Shelf Kits (each includes 3 shelves with pins)
- Optional Chrome Plated Shelves (mounted on standards)
- Tray Slide Kits
- Factory Installation of Optional Interior Arrangements
- Remote Applications
- Export Voltages
- G-Plus Option (stainless steel legs and exterior)
- Heavy Duty 6" High Casters
- Two Year Service/Labor Warranty Available
- Five Year Compressor Warranty Available

---

**Traulsen**

Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and Listed by NSF International.
Specifications

**Refrigeration System**
A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece lower assembly. It features a plenum effect blower coil, large, high humidity evaporator coil located outside the food zone, top mounted non-electric condensate evaporator, and an automatic preset time activated electric defrost (freezer models only).

**Controller**
The water resistant digital microprocessor control is provided. It includes an RS485 port for communications ability, in addition to features such as a defrost icon and lock-out (freezer models only).

**Interior**
Standard interior arrangements include three (3) epoxy coated steel wire shelves, mounted on shelf pins, per section. Recommended load limit per shelf should not exceed 225 lbs. Additional shelves or optional tray slides may be purchased in kits for easy installation on-site.

**Warranties**
The standard warranty includes a one year parts and labor warranty on all components and the cabinet, including the compressor. Additional warranties are available at extra cost. The microprocessor control is warranted by a two year parts and labor warranty.

**Uses one NEMA 5-15P Plug**

<table>
<thead>
<tr>
<th>DIMENSIONAL DATA</th>
<th>1 Section</th>
<th>2 Section</th>
<th>3 Section</th>
</tr>
</thead>
<tbody>
<tr>
<td>Net Capacity cu. ft.</td>
<td>24.2 (696 cu ft)</td>
<td>46.6 (1303 cu ft)</td>
<td>69.1 (1559 cu ft)</td>
</tr>
<tr>
<td>Length Overall in.</td>
<td>29&quot; (73.7 cm)</td>
<td>52&quot; (132.4 cm)</td>
<td>76&quot; (193.8 cm)</td>
</tr>
<tr>
<td>Depth - Over Body in.</td>
<td>32 (81.3 cm)</td>
<td>32 (81.3 cm)</td>
<td>32 (81.3 cm)</td>
</tr>
<tr>
<td>Width - W/Door Open 90° in.</td>
<td>57 7/8 (146.5 cm)</td>
<td>58 1/4 (147.5 cm)</td>
<td>59 1/4 (147.5 cm)</td>
</tr>
<tr>
<td>Depth - Overall in.</td>
<td>36 (91.4 cm)</td>
<td>36 (91.4 cm)</td>
<td>36 (91.4 cm)</td>
</tr>
<tr>
<td>Clear Door Width in.</td>
<td>21 1/2 (55.8 cm)</td>
<td>21 1/2 (55.8 cm)</td>
<td>21 1/2 (55.8 cm)</td>
</tr>
<tr>
<td>Clear Door Height in.</td>
<td>27 1/2 (70.1 cm)</td>
<td>27 1/2 (70.1 cm)</td>
<td>27 1/2 (70.1 cm)</td>
</tr>
<tr>
<td>Clear Full Door Height in.</td>
<td>36 7/8 (93.5 cm)</td>
<td>36 7/8 (93.5 cm)</td>
<td>36 7/8 (93.5 cm)</td>
</tr>
<tr>
<td>Number of shelves</td>
<td>3</td>
<td>6</td>
<td>9</td>
</tr>
<tr>
<td>Shelf area sq. ft.</td>
<td>13.5 (1.3 sq m)</td>
<td>25.8 (2.4 sq m)</td>
<td>39.2 (3.6 sq m)</td>
</tr>
<tr>
<td>Height - Overall in.</td>
<td>83 1/4 (211.5 cm)</td>
<td>83 1/4 (211.5 cm)</td>
<td>83 1/4 (211.5 cm)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ELECTRICAL DATA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Voltage</td>
</tr>
<tr>
<td>Feed Wires with Ground</td>
</tr>
<tr>
<td>Full Load Amps</td>
</tr>
<tr>
<td>Wattage</td>
</tr>
<tr>
<td>Full load amps/remote models</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>REFRIGERATION DATA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Refrigerant</td>
</tr>
<tr>
<td>BTU/HR - HP</td>
</tr>
<tr>
<td>CARTON DIMENSIONS Domestic Crated Only</td>
</tr>
<tr>
<td>Length - Crated in.</td>
</tr>
<tr>
<td>Depth - Crated in.</td>
</tr>
<tr>
<td>Height - Crated in.</td>
</tr>
<tr>
<td>Volume - Crated cu. ft.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WEIGHT DATA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Net Weight - Uncrated lbs.</td>
</tr>
<tr>
<td>Gross Weight - Crated lbs.</td>
</tr>
</tbody>
</table>

**NOTES**

1. Figures in parentheses reflect metric equivalents.
2. For approximate remote weights deduct 40 lbs. from respective net or gross weight.
3. Wattage is determined by listed amps x listed volts X an average run time of 70% for refrigerators and 80% for freezers.

Continued product development may necessitate specification changes without notice.

Part No. TR-196 (revised 10/99)

**SECTION 4-1**
"G-Series" Express Freezers/Self-Contained

Model G12010
Model G22010

AVAILBLE MODELS

Standard Features
- Stainless Steel Front and Doors
- Anodized Aluminum Interior and External Sides (including returns)
- Three Epoxy Coated Shelves Per Section
- Self-Closing Doors with Stay-Open Feature at 120°
- Guaranteed For Life Work Flow Door Handle
- Guaranteed For Life Cam Lift Glide Hinges
- Next Generation Digital Control With Temperature Read-out
- Automatically Activated Interior Lighting
- One Piece Louver Assembly
- Stainless Steel Breaker Caps
- Automatic Non-Electric Condensate Evaporator
- Plasticized Fin Coil
- Magnetic Door Gaskets
- Heavy Duty Legs
- Door Locks
- Cord and Plug Attached
- 1 Year Parts and Labor Warranty

Key Features
- 3-Digit LED Display
- Temperature Monitoring
- Internal Time Clock
- °F or °C Temperature Display Capability

Options & Accessories
- Additional Epoxy Shelf Kits (each includes 3 shelves with pins)
- Optional Chrome Plated Shelves (mounted on standards)
- Tray Slide Kits
- Factory Installation of Optional Interior Arrangements
- Remote Applications
- Export Voltages
- G-Plus Option (stainless steel legs and exterior)
- Heavy Duty 6" High Casters
- Two Year Service/Labor Warranty Available
- Five Year Compressor Warranty Available

The G-Series Express models are designed to incorporate many of the most desired standard features on a cost effective platform for rapid delivery. Among the many top of the line features they offer are: next generation controls, balanced refrigeration systems, stainless steel doors and sturdy interior arrangements. Stock models are warehoused in Texas, New York and California to further your replacement or time critical delivery needs.
Specifications

Construction, Hardware and Insulation
Cabinet door, face and lower assembly are constructed of heavy gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. Exterior cabinet top, back and bottom are constructed of heavy gauge aluminumized steel. Adjustable 6" high legs are included.

Doors are equipped with removable plug cylinder locks and secured for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a switch to automatically activate the interior incandescent lighting. Guaranteed for life, work flow door handle is mounted horizontally over recess in door which limits protrusion from door face into aisleways.

Easily removable for cleaning, vinyl magnetic door gasket assures tight door seal. Anti condensate heaters are located behind each door opening.

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

Refrigeration System
A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece lower assembly. It features a plenum effect blower coil, large, high humidity evaporator coil located outside the food zone, top mounted non-electric condensate evaporator, and an automatic preset time activated electric defrost (freezer models only).

Controller
The water resistant digital microprocessor control is provided. It includes an R445 port for communications ability, in addition to features such as a defrost icon and look-out (freezer models only).

Interior
Standard interior arrangements include three (3) epoxy coated steel wire shelves, mounted on shelf pins, per section. Recommended load limit per shelf should not exceed 225 lbs. Additional shelves or optional tray slides may be purchased in kits for easy installation on-site.

Warranties
The standard warranty includes a one year parts and labor warranty on all components and the cabinet, including the compressor. Additional warranties are available at extra cost. The microprocessor control is warranted by a two year parts and labor warranty.

<table>
<thead>
<tr>
<th>DIMENSIONAL DATA</th>
<th>Section 1</th>
<th>Section 2</th>
<th>Section 3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Net Capacity cu. ft.</td>
<td>24.2 (686 cu ft)</td>
<td>46.0 (1303 cu ft)</td>
<td>69.1 (1958 cu ft)</td>
</tr>
<tr>
<td>Length Overall in.</td>
<td>29(\frac{1}{8}) (75.9 cm)</td>
<td>52(\frac{1}{2}) (132.4 cm)</td>
<td>76(\frac{1}{2}) (193.8 cm)</td>
</tr>
<tr>
<td>Depth - Over Body in.</td>
<td>32 (81.3 cm)</td>
<td>32 (81.3 cm)</td>
<td>32 (81.3 cm)</td>
</tr>
<tr>
<td>Depth - W/Door Open 90° in.</td>
<td>57(\frac{1}{2}) (146.5 cm)</td>
<td>56(\frac{1}{2}) (144.5 cm)</td>
<td>56(\frac{1}{2}) (144.5 cm)</td>
</tr>
<tr>
<td>Depth - Overall in.</td>
<td>35 (88.8 cm)</td>
<td>35 (88.8 cm)</td>
<td>35 (88.8 cm)</td>
</tr>
<tr>
<td>Clear Door Width in.</td>
<td>21(\frac{1}{2}) (54.5 cm)</td>
<td>20(\frac{1}{8}) (52.2 cm)</td>
<td>20(\frac{1}{8}) (52.2 cm)</td>
</tr>
<tr>
<td>Clear Door Height in.</td>
<td>27(\frac{3}{8}) (69.9 cm)</td>
<td>27(\frac{3}{8}) (69.9 cm)</td>
<td>27(\frac{3}{8}) (69.9 cm)</td>
</tr>
<tr>
<td>Clear Full Door Height in.</td>
<td>57(\frac{1}{8}) (146.3 cm)</td>
<td>57(\frac{1}{8}) (146.3 cm)</td>
<td>57(\frac{1}{8}) (146.3 cm)</td>
</tr>
<tr>
<td>Number of Shelves</td>
<td>3</td>
<td>6</td>
<td>6</td>
</tr>
<tr>
<td>Shelf area sq. ft.</td>
<td>13.5 (1.3 sq m)</td>
<td>25.8 (2.4 sq m)</td>
<td>58.2 (5.6 sq m)</td>
</tr>
<tr>
<td>Height - Overall in.</td>
<td>63(\frac{1}{2}) (211.5 cm)</td>
<td>63(\frac{1}{2}) (211.5 cm)</td>
<td>63(\frac{1}{2}) (211.5 cm)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ELECTRICAL DATA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Voltage</td>
</tr>
<tr>
<td>Feed Wires with Ground</td>
</tr>
<tr>
<td>Full Load Amps</td>
</tr>
<tr>
<td>Wattage</td>
</tr>
<tr>
<td>Full load amps/remote models</td>
</tr>
<tr>
<td>Refrigerant</td>
</tr>
<tr>
<td>Btu/hr - HP</td>
</tr>
<tr>
<td>Weight</td>
</tr>
<tr>
<td>Carton Dimensions Crated Only</td>
</tr>
<tr>
<td>Weight - Uncrated lbs.</td>
</tr>
<tr>
<td>Gross Weight - Crated lbs.</td>
</tr>
</tbody>
</table>

**NOTES**

1=Based on a 90 degree F ambient and 30 degree F evaporator.
2=For approximate remote weights deduct 40 lbs. from respective net or gross weight.
3=Wattage is determined by listed amps x listed volts X an average run time of 70% for refrigerators and 90% for freezers.

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

**NOTE:** When ordering please specify: Voltage, Hinge, Door Size, Options and any additional warranties. For test order entry: Fax 1 (800) 765-9728.
# 100 lb. Capacity Reach-In Blast Chiller

**RBC SERIES**

**MODEL RBC100**

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
- Color Keyed Probe and Control System
- Automatic After Chilling Product Hold Mode
- Up to 72 Hour Memory
- Magnetic Door Gaskets
- Horizontal Work Flow Door Handles Guaranteed for Life
- Plasticized Fin Coil
- Rehingeable Door (Standard Hinged Left) With Lock
- Automatic or Manual Defrost
- 1 Year Parts and Labor Warranty and 5 Year Compressor Warranty
- 1/2 HP Self-Contained Holding and 1 1/4 HP Blast Chill Compressor
- Adjustable Product Chill Endpoints
- Adjustable Product Holding Temperature

### 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
- Two Year Service/Labor Warranty Available
- Optional Condensate Removal Kit
- Six Inch Locking Casters
- Optional Right Hand Hinging

---

**Approval:**

Listed by Underwriters Laboratories Inc. and CSA certified by Underwriters Laboratories Inc. and classified by Underwriters Laboratories in accordance with ANSI/NSF.
BLAST CHILL CYCLE -- BATCH DATA

THE BATCH DATA WILL PRINT OUT AUTOMATICALLY AT THE END OF A COMPLETED BATCH.

PROGRAM CHIP REVISION

OPERATOR NUMBER

AUTOMATIC NEW BATCH NUMBER

UNIT 1 OR 2

BATCH MODE: BLAST CHILL
SOFT CHILL
FLASH CHILL

KEY TEMPERATURES VS TIME IDENTIFICATION
140°F, 70°F, END (41°F)

GRAPH OF BATCH PROBE DATA

TIME REQUIRED TO CHILL PRODUCT FROM 140°F TO 70°F

TIME REQUIRED TO CHILL PRODUCT FROM 70°F TO 41°F

END OF BATCH FOOD PROBE TEMPERATURE. THE WARMEST PROBE MUST REACH THE END OF BATCH TEMPERATURE (41°F) TO COMPLETE THE CHILL CYCLE.

TOTAL TIME TO COMPLETE THE CHILL CYCLE FROM START TEMPERATURE (ABOVE 140°F) DOWN TO THE END TEMPERATURE (41°F).

END OF CHILL CYCLE DATE & TIME (BATCH IS COMPLETE). SYSTEM RETURNS TO NORMAL REFRIGERATION 34°F - 38°F (MAINTENANCE MODE).

Traulsen
MODEL DESCRIPTION
RBC100

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

6 [15.2cm] MINIMUM
AIR CLEARANCE
REQUIRED FOR
PROPER AIR FLOW

4 [10.2cm] REQUIRED
FOR PROPER
AIR FLOW

6 [15.2cm] REQUIRED
FOR PROPER
AIR FLOW

5/8 [1.6cm] D.D.
DRAIN PORT

SECTION
6-2
Specifications

Hardware, Insulation and Construction

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

Doors are equipped with guaranteed for life cam-lift, gravity-action, self-closing glide hinges with stay open feature at 120°. Guaranteed for life work-flow door 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 contains high density, non-CFC foamed in place polyurethane insulation.

Refrigeration System

Two stage refrigeration system consisting of a separate self-contained 1/4 HP condensing unit for chill operation and a self-contained 1/3 HP condensing unit for product maintenance. Both are mounted at the bottom of the cabinet and accessible behind a removable, one piece lower assembly.

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

Blast Chill Operation

In the Blast Chill mode, two 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 product probes ensures rapid chilling without freezing the product.

After chill operation is complete and food product has reached target temperature, the maintenance system takes over automatically and maintains the product at set maintenance temperature.

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

Interior

Five pairs of tray slides to accommodate two each 12” x 20” x 2” pans for a total capacity of ten pans is provided standard. These tray slides also have the ability to hold each 18” x 26” pans, for a total of five pans in place of the 12” x 20” x 2” pans.

Warranties

The unit is standard with a one year parts & labor warranty on all components and the cabinet, and an additional four year parts only warranty on the 1/4 HP Chill Compressor and 1/3 HP Maintenance Compressor. Additional warranties are available at extra cost.

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<thead>
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<tr>
<td>Number of Pans 12” x 20” x 2½”</td>
<td>10</td>
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<tr>
<td>Max. Product Capacity lbs.</td>
<td>100 (45.4 kg)</td>
</tr>
<tr>
<td>Length - Overall in.</td>
<td>34 (86.4 cm)</td>
</tr>
<tr>
<td>Depth - Overall in.</td>
<td>41½ (105.7 cm)</td>
</tr>
<tr>
<td>Depth - Cabinet only In. Over Body In.</td>
<td>38 (96.4 cm)</td>
</tr>
<tr>
<td>Depth - with Door Open 90° in.</td>
<td>74 (188.0 cm)</td>
</tr>
<tr>
<td>Clear Door Width in.</td>
<td>22½ (57.5 cm)</td>
</tr>
<tr>
<td>Clear Door Height in.</td>
<td>33½ (85.5 cm)</td>
</tr>
<tr>
<td>Height - Overall on 6” Legs</td>
<td>89½ (228.3 cm)</td>
</tr>
<tr>
<td>ELECTRICAL DATA</td>
<td></td>
</tr>
<tr>
<td>Voltage</td>
<td>220/60/1</td>
</tr>
<tr>
<td>Feed Wires with ground - without Plug</td>
<td>4</td>
</tr>
<tr>
<td>Full Load Amperes</td>
<td>15.1</td>
</tr>
<tr>
<td>Circuit Ampacity</td>
<td>20 amp</td>
</tr>
<tr>
<td>Voltage 1/4 HP Blast Chill Compressor</td>
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</tr>
<tr>
<td>Voltage 1/3 HP Holding Compressor</td>
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</table>

<table>
<thead>
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</thead>
<tbody>
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<td>R404a</td>
</tr>
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<td>BTU/HR 1/4 HP Blast Chill Compressor</td>
<td>5450</td>
</tr>
<tr>
<td>BTU/HR 1/3 HP Holding Compressor</td>
<td>2230</td>
</tr>
<tr>
<td>SHIPPING DATA</td>
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</tr>
<tr>
<td>Length - Crated In.</td>
<td>42 (106.7 cm)</td>
</tr>
<tr>
<td>Depth - Crated In.</td>
<td>46 (116.8 cm)</td>
</tr>
<tr>
<td>Height - Crated in.</td>
<td>82 (208.3 cm)</td>
</tr>
<tr>
<td>Volume - Crated Cubic Feet</td>
<td>73 (2085.1 l)</td>
</tr>
<tr>
<td>WEIGHT DATA</td>
<td></td>
</tr>
<tr>
<td>Net Weight Lbs. Uncrated</td>
<td>662 (300.3 kg)</td>
</tr>
<tr>
<td>Gross Weight Lbs. Crated</td>
<td>763 (346.1 kg)</td>
</tr>
</tbody>
</table>

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

NOTE: When ordering please specify: Voltage, Hinging, Door Size, Options and any additional warranties. For last order entry: Fax 1 (603) 768-8723.

Continued product development may necessitate specification changes without notice.
Part No. TR-102 (revised 4/99)

SECTION 6-2
**“G-Series” Express Refrigerators/Self-Contained**

<table>
<thead>
<tr>
<th>Model Specified:</th>
<th>Quantity</th>
<th>Item #</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>CSI Section 11400</td>
</tr>
</tbody>
</table>

**One, Two and Three Section Models**

![G EXPRESS](image)

The G-Series Express models are designed to incorporate many of the most desired standard features on a cost effective platform for rapid delivery. Among the many top of the line features they offer are: next generation controls, balanced refrigeration systems, stainless steel doors and sturdy interior arrangements. Stock models are warehoused in Texas, New York and California to further your replacement or time critical delivery needs.

<table>
<thead>
<tr>
<th>AVAILABLE MODELS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single Section (Formerly Model GHT 1-32 Nut)</td>
</tr>
<tr>
<td>Model</td>
</tr>
<tr>
<td>-------</td>
</tr>
<tr>
<td>G1000</td>
</tr>
<tr>
<td>G10001</td>
</tr>
<tr>
<td>G10010</td>
</tr>
<tr>
<td>G10011</td>
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<tr>
<td>G20010</td>
</tr>
<tr>
<td>G20011</td>
</tr>
<tr>
<td>G20012</td>
</tr>
<tr>
<td>G20013</td>
</tr>
</tbody>
</table>

**Standard Features**

- Stainless Steel Front and Doors
- Anodized Aluminum Interior and External Slides (including returns)
- Three Epoxy Coated Shelves Per Section
- Self-Closing Doors with Stay-Open Feature at 120°
- Guaranteed For Life Work Flow Door Handle
- Guaranteed For Life Cam LIFT Glide Hinges
- Next Generation Digital Control With Temperature Read-out
- Automatically Activated Interior Lighting
- One Piece Louver Assembly
- Stainless Steel Breaker Caps
- Automatic Non-Electric Condensate Evaporator
- Plasticized Fin Coil
- Magnetic Door Gaskets
- Heavy Duty Legs
- Door Locks
- Cord and Plug Attached
- 1 Year Parts and Labor Warranty

**New Microprocessor Control**

**KEY FEATURES**

- 3-Digit LED Display
- Temperature Monitoring
- Internal Time Clock
- °F or °C Temperature Display Capability

**Options & Accessories**

- Additional Epoxy Shelf Kits (each includes 3 shelves with pins)
- Optional Chrome Plated Shelves (mounted on standards)
- Tray Slide Kits
- Factory Installation of Optional Interior Arrangements
- Remote Applications
- Export Voltages
- G-Plus Option (stainless steel legs and exterior)
- Heavy Duty 6” High Casters
- Two Year Service/Labor Warranty Available
- Five Year Compressor Warranty Available

---

**Approval:**

UL Listed
NSF Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and Listed by NSF International.

---

San Diego Restaurant Supply

*Item #128*

Neighborhood House

Mfr: Traulsen
Model: G20010

Page 1

SECTION 41
### Specifications

#### Construction, Hardware and Insulation
Cabinet door, face and houzer assembly are constructed of heavy gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. Exterior cabinet top, back and bottom are constructed of heavy gauge aluminum steel. Adjustable 6" high legs are included.

Doors are equipped with removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a switch to automatically activate the interior incandescent lighting. Guaranteed for life, work flow door handle is mounted horizontally over recess in door which limits protrusion from door face into aislesways.

Easily removable for cleaning, vinyl magnetic door gasket assures tight door seal. Anti condensate heaters are located behind each door opening.

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

#### Refrigeration System
A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece lower assembly. It features a plenum effect blower coil, large, high humidity evaporator coil located outside the food zone, top mounted non-electric condensate evaporator, and an automatic preset time activated electric defrost (freezer models only).

#### Controller
The water resistant digital microprocessor control is provided. It includes an RS485 port for communications ability, in addition to features such as a defrost icon and lock-out (freezer models only).

#### Interior
Standard interior arrangements include three (3) epoxy coated steel wire shelves, mounted on shelf pins, per section. Recommended load limit per shelf should not exceed 225 lbs. Additional shelves or optional tray slides may be purchased in kits for easy installation on-site.

#### Warranties
The standard warranty includes one year parts and labor warranty on all components and the cabinet, including the compressor. Additional warranties are available at extra cost. The microprocessor control is warranted by a two year parts and labor warranty.

---

### Electrical Data

- **Voltage**: 115/60/1
- **Feed Wires with Ground**: 3
- **Full Load Amperes**: 8.0
- **Wattage**
  - 644
- **Full load amps/remote models**: 1.3

### Refrigeration Data

- **Refrigerant**: R134a
- **BTU/HR - HP**
  - 2220 (1/3 HP)
- **Carton Dimensions Domestic Crated Only**
  - **Length - Crated in.**: 36 (88.9 cm)
  - **Depth - Crated in.**: 43 (109.2 cm)
  - **Height - Crated in.**: 83 (211.2 cm)
  - **Volume - Crated cu. ft.**: 78 (2068 cu ft)

### Weight Data

- **Net Weight - Uncrated lbs.**: 305 (138 kg)
- **Gross Weight - Crated lbs.**: 395 (179 kg)

---

**NOTES**

1. Figures in parentheses reflect metric equivalents.
2. Approximate remote weights are based on 30 degree F ambient and 20 degree F evaporator.
3. Wattage is determined by listed amps X listed volts X an average run time of 70% for refrigerators and 80% for freezers.

---

**SECTION 4-1**

**TRAULSEN**

---

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

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

PRE-ASSEMBLED REMOTE SYSTEM
“PR” Hermetic Air Cooled

The KOLPAK Pre-Assembled Remote System consists of a condensing unit assembly, an evaporator assembly and all necessary controls for proper operation. The refrigerant lines between the high and low side are field supplied and installed allowing for remote location of the high side.

Evaporator Assembly

Condensing Unit Assembly

The KOLPAK “PR” system is supplied with a holding charge of refrigerant. Refrigerant lines must be run between the condensing unit assembly and the evaporator assembly. The electrician must bring power to both the condensing unit assembly and the evaporator assembly. On low temperature systems the time clock is shipped loose and is to be field located in a convenient location outside of the walk-in.

“PR” System Consists of:
- Condensing Unit (high side assembly)
- Evaporator (low side assembly)
- All necessary controls for proper operation of condensing unit and evaporator
- Refrigerant lines between high and low side field supplied and installed
- Time Clock (low temperature applications)—shipped loose

Standard Installed Components include:
- Thermostatic Expansion Valve
- Solenoid Valve
- Temperature control
- Sight glass
- Drier
- Pressure Control
- Crankcase Heater (outdoor)
- Low Ambient Controls (outdoor)
- Weatherproof Housing (outdoor)

Electrician must bring power to both high and low sides

In the interest of continued product improvement, we reserve the right to change specifications without notice.

1-800-826-7036
River Falls, WI
Parsons, TN
Los Angeles, CA
REFRIGERATION SYSTEMS

“PR” Hermetic Air Cooled

Dimensional and Technical Data

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*Includes compressor, RLA, compressor fan motor(s) and crankcase heater. Transformer mounted and wired for 208 volt operation.

In the interest of continued product improvement, we reserve the right to change specifications without notice.

1-800-826-7036
River Falls, WI
Parsons, TN
Los Angeles, CA
Kolpak Large Room Refrigeration Systems are available in air cooled models with either outdoor system (Model G) or indoor system (Model I). All semi-hermetic (Discus) systems are also available as indoor water cooled condensers (Model W). Every system is mounted on a welded structural steel frame of channel and angle which has been primed and painted for weather resistance. Outdoor systems are enclosed in an unitized weather housing with Kolpak's one piece die formed louver.
## Large Room Systems

### Electrical Specifications

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F12A  In the interest of continued product improvement, we reserve the right to change specifications without notice.
**REFRIGERATION SYSTEMS**

“PR” Hermetic Air Cooled

**Dimensional and Technical Data**

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<td>1</td>
<td>P52</td>
<td>HL-095</td>
<td>EL-040</td>
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<td>PR145L</td>
<td>1-1/2</td>
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<td>HL-145</td>
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<td>PR170L</td>
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**Connections**

<table>
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<th>CONNECTIONS</th>
<th>SUCTION LIQUID</th>
<th>SUCTION LIQUID</th>
<th>BASE MTG CENTERS</th>
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<tbody>
<tr>
<td>DRAIN</td>
<td>2/56</td>
<td>2/56</td>
<td>2/56</td>
</tr>
<tr>
<td>COND UNIT</td>
<td>5/20</td>
<td>5/20</td>
<td>5/20</td>
</tr>
<tr>
<td>EVAPORATOR</td>
<td>5/20</td>
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**Base Mounting Centers**

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<tr>
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<th>EVAP</th>
<th>ST. U.P.</th>
<th>ST. H.P.</th>
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</thead>
<tbody>
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<td>5/20</td>
<td>5/20</td>
<td>5/20</td>
<td>5/20</td>
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</tr>
</tbody>
</table>

*Includes Compressor R/L A, Compressor R/N Motor(s) and Crankcase Heater*

*Transformer Mounted and Wired P/F Z/E, 115V Operation*

In the interest of continual product improvement, we reserve the right to change specifications without notice.

I-800-826-7036
River Falls, WI

Parsons, TN

Los Angeles, CA

F - 10
REFRIGERATION SYSTEMS

PRE-ASSEMBLED REMOTE SYSTEM
“PR” Hermetic Air Cooled

The KOLPAK Pre-Assembled Remote System consists of a condensing unit assembly, an evaporator assembly and all necessary controls for proper operation. The refrigerant lines between the high and low side are field supplied and installed allowing for remote location of the high side.

The KOLPAK “PR” system is supplied with a holding charge of refrigerant. Refrigerant lines must be run between the condensing unit assembly and the evaporator assembly. The electrician must bring power to both the condensing unit assembly and the evaporator assembly. On low temperature systems the time clock is shipped loose and is to be field located at a convenient location outside of the walk-in.

“PR” System Consists of:
- Condensing Unit (high side assembly)
- Evaporator (low side assembly)
- All necessary controls for proper operation of condensing unit and evaporator
- Refrigerant lines between high and low side field supplied and installed
- Time Clock (low temperature applications)—shipped loose

Standard Installed Components include:
- Thermostatic Expansion Valve
- Solenoid Valve
- Temperature control
- Sight glass
- Drier
- Pressure Control
- Crankcase Heater (outdoor)
- Low Ambient Controls (outdoor)
- Weatherproof Housing (outdoor)

Electrician must bring power to both high and low sides

In the interest of continued product improvement, we reserve the right to change specifications without notice.
MODEL 1826-13-BC-IS SERIES
INSTITUTIONAL SERIES
HOLDING AND TRANSPORT CABINETS

MODELS:
- 1826-13-BC-IS
- 1826-13-BC-DD-IS
- 1826-13-BC-GD-IS

Standard Features
- Heated holding and transport cabinets with a capacity of 13 each 18" x 26" sheet pans, 26 each 12" x 20" x 2 1/2" pan, or a combination of both on 3" centers
- Side mounted push/pull handles
- Complete with full perimeter bumper and heavy duty 5" casters (2 swivel with brake, 2 rigid)
- Recessed control panel containing dual indicator light (red when connected to power and amber when heating elements are in operation), thermometer, and full range thermostat for temperatures up to 190°F (88°C)
- Fully insulated 1 1/2" in side walls and 2" in top
- Heavy duty polished 300 series stainless steel construction; 20 gauge exterior, 22 gauge interior
- Removable universal tray slides provide for easy cleaning
- 13 pairs of universal tray slides adjustable on 1 1/2" centers
- 120 volt, 1200 watts, 10 amps
- Complete with 6' heavy duty cord and NEMA 5-15 plug
- Positive action door latch
- DD designates Dutch style door
- GD designates glass door

Specifications
Wittco Model (1826-13-BC-IS) (1826-13-BC-DD-IS) (1826-13-BC-GD-IS) institutional series heated holding and transport cabinets. Complete with full perimeter bumper and 5" heavy duty casters (2 swivel with brakes, 2 rigid). Recessed control panel containing dual indicator light (red when connected to power and amber when heating elements are in operation), thermometer, and full range thermostat for temperatures up to 190°F (88°C). Cabinet capacity is 13 each 18" x 26" sheet pans, 26 each 12" x 20" x 2 1/2" steam table pans, or a combination of both on 3" centers. Complete with 13 pairs of universal tray slides adjustable on 1 1/2" centers. Cabinet exterior is 20 gauge and interior is 22 gauge 300 series stainless steel. Side mounted push/pull handles standard. Lifetime warranty on heating elements. Fully insulated, 1 1/2" in side walls and 2" in top. Welded tubular steel interior frame for maximum strength. Complete with cord and plug (NEMA 5-15). 208/240 volt cabinets are supplied with NEMA 6-15 plug. DD designates Dutch style doors. GD designates glass door.

UL listed. UL listed to Canadian safety standards. NSF listed.

Options
- 208/240 volt (no charge)
- 1000 watt elements (no charge)
- Stainless steel legs
- 4", 6" & 8" heavy duty casters
- Security package
- Left hand hinge door (no charge)
- Cold cartridge
- Top mounted bumper
- 18" x 26" wire basket
- 18" x 13" wire basket
- Card holder
- Cord wrap
- Electronic temperature control
- Additional universal tray slides
MODEL 1826-13-BC-IS SERIES
INSTITUTIONAL SERIES
HOLDING AND TRANSPORT CABINETS

NOTE: In line with its policy to continually improve its products, Wittco Foodservice Equipment reserves the right to change materials and specifications without notice.

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Capacity 12&quot; x 20&quot; x 2'1/2&quot;</th>
<th>Capacity 18&quot; x 26&quot;</th>
<th>High</th>
<th>Deep</th>
<th>Wide</th>
<th>Shipping Weight</th>
<th>Volts</th>
<th>Watts</th>
<th>Amps</th>
</tr>
</thead>
<tbody>
<tr>
<td>1826-13-BC-IS</td>
<td>26</td>
<td>13</td>
<td>57.25&quot;</td>
<td>33.75&quot;</td>
<td>28.25&quot;</td>
<td>340# 154 kg</td>
<td>120</td>
<td>1200</td>
<td>10</td>
</tr>
<tr>
<td>-BC-DD-IS</td>
<td></td>
<td></td>
<td>1454 mm</td>
<td>857 mm</td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
MODEL 1826-13-BC-IS SERIES
INSTUTIONAL SERIES
HOLDING AND TRANSPORT CABINETS

MODELS:
- 1826-13-BC-IS
- 1826-13-BC-DD-IS
- 1826-13-BC-GD-IS

Standard Features
- Heated holding and transport cabinet with a capacity of 13 each 18" x 26" sheet pans, 26 each 12" x 20" x 2½" pan, or a combination of both on 3" centers
- Side mounted push/pull handles
- Complete with full perimeter bumper and heavy duty 5" casters (2 swivel with brake, 2 rigid)
- Recessed control panel containing dual indicator light (red when connected to power and amber when heating elements are in operation), thermometer, and full range thermostat for temperatures up to 190°F (88°C)
- Fully insulated 1½" in side walls and 2" in top
- Heavy duty polished 300 series stainless steel construction; 20 gauge exterior, 22 gauge interior
- Removable universal tray slides provide for easy cleaning
- 13 pairs of universal tray slides adjustable on 1½" centers
- 120 volt, 1200 watts, 10 amps
- Complete with 6' heavy duty cord and NEMA 5-15 plug
- Positive action door latch
- DD designates Dutch style door
- GD designates glass door

Options
- 208/240 volt (no charge)
- 1000 watt elements (no charge)
- Stainless steel legs
- 4", 6" & 8" heavy duty casters
- Security package
- Left hand hinge door (no charge)
- Cold cartridge
- Top mounted bumper
- 18" x 26" wire basket
- 18" x 13" wire basket
- Card holder
- Cord wrap
- Electronic temperature control
- Additional universal tray slides

Specifications
Witco Model (1826-13-BC-IS) (1826-13-BC-DD-IS) (1826-13-BC-GD-IS) Institutional series heated holding and transport cabinets. Complete with full perimeter bumper and 5" heavy duty casters (2 swivel with brakes, 2 rigid). Recessed control panel containing dual indicator light (red when connected to power and amber when heating elements are in operation), thermometer, and full range thermostat for temperatures up to 190°F (88°C). Cabinet capacity is 13 each 18" x 26" sheet pans, 26 each 12" x 20" x 2½" steam table pans, or a combination of both on 3" centers. Complete with 13 pairs of universal tray slides adjustable on 1½" centers. Cabinet exterior is 20 gauge and interior is 22 gauge 300 series stainless steel. Side mounted push/pull handles standard. Lifetime warranty on heating elements. Fully insulated, 1½" in side walls and 2" in top. Welded tubular steel interior frame for maximum strength. Complete with cord and plug (NEMA 5-15). 208/240 volt cabinets are supplied with NEMA 6-15 plug. DD designates Dutch style doors. GD designates glass door.

UL listed, UL listed to Canadian safety standards. NSF listed.
MODEL 1826-13-BC-IS SERIES
INSTITUTIONAL SERIES
HOLDING AND TRANSPORT CABINETS

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Capacity 12&quot; x 20&quot; x 2'1&quot;</th>
<th>Capacity 18&quot; x 26&quot;</th>
<th>High</th>
<th>Deep</th>
<th>Wide</th>
<th>Shipping Weight</th>
<th>Volts</th>
<th>Watts</th>
<th>Amps</th>
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<tbody>
<tr>
<td>1826-13-BC-IS</td>
<td>26</td>
<td>13</td>
<td>57.25&quot;</td>
<td>33.75&quot;</td>
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<td>340# 154 kg</td>
<td>120</td>
<td>1200</td>
<td>10</td>
</tr>
<tr>
<td>-BC-DD-IS</td>
<td>26</td>
<td>13</td>
<td>57.25&quot;</td>
<td>857 mm</td>
<td>718 mm</td>
<td>340# 154 kg</td>
<td>120</td>
<td>1200</td>
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<td>-BC-GD-IS</td>
<td>26</td>
<td>13</td>
<td>57.25&quot;</td>
<td>857 mm</td>
<td>718 mm</td>
<td>340# 154 kg</td>
<td>120</td>
<td>1200</td>
<td>10</td>
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</table>

NOTE: In line with its policy to continually improve its products, Wittco Foodservice Equipment reserves the right to change materials and specifications without notice.
STAINLESS STEEL
SERVICE & MOP SINKS

FLOOR MOUNTED

<table>
<thead>
<tr>
<th>Model #</th>
<th>Qty</th>
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<tr>
<td>9-OP-20</td>
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<td>9-OP-28</td>
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<td>9-OP-40</td>
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<tr>
<td>9-OP-48</td>
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REQUIRED ACCESSORIES

<table>
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<th>Model #</th>
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<tbody>
<tr>
<td>Service Faucet</td>
<td>K-240</td>
</tr>
<tr>
<td>Mop Hanger</td>
<td>K-242</td>
</tr>
<tr>
<td>Hose &amp; Bracket</td>
<td>K-244</td>
</tr>
<tr>
<td>Utility Shelf</td>
<td>K-245</td>
</tr>
<tr>
<td>Utility Shelf</td>
<td>K-246</td>
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Conventional & Economy

<table>
<thead>
<tr>
<th>Model #</th>
<th>Qty</th>
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<tbody>
<tr>
<td>8-OP-16</td>
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</tr>
<tr>
<td>4-OP-18</td>
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</table>

REQUIRED ACCESSORIES

<table>
<thead>
<tr>
<th>Model #</th>
<th>Qty</th>
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<tbody>
<tr>
<td>FAUCETS</td>
<td></td>
</tr>
<tr>
<td>DRAINS</td>
<td></td>
</tr>
</tbody>
</table>

Floor Mounted 9-OP Series Specifications

(For conventional and economy see back)

FEATURES:
Floor mounted unit eliminates the need of lifting heavy containers.
No-Drip die formed recessed V-edge on three sides with a tile
deg edge furnished on the rear.
Sink Bowl is seamless and is Deep Drawn designed.
Deep Drawn bowls having large liberal radii with a minimum of
3" and rectangular in design for increased capacity.

CONSTRUCTION:
All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin
finish.

MECHANICAL:
Supply is 1/2" IPS hot & cold.
Drain is cast brass with 2" IPS male threads.
Stainless steel drain body is designed for easy installation to
threaded coupling.
Faucet holes on 8" centers.
Faucets are not included (see accessories).

MATERIAL:
Heavy gauge type "304" series stainless steel.
**DETAILS and SPECIFICATIONS**

*ALL DIMENSIONS ARE TYPICAL*

**SUGGESTED INSTALLATION**

9-OP-20: 16" x 20" x 6" Bowl with 10" Overall Height.
9-OP-28: 20" x 28" x 6" Bowl with 10" Overall Height.
9-OP-40: 16" x 20" x 12" Bowl with 16" Overall Height.
9-OP-48: 20" x 28" x 12" Bowl with 16" Overall Height.

**9-OP-20**

Overall 21" x 25"

**9-OP-28**

Overall 25" x 33"

**Deep Drawn Bowls**

(1) 2" Free Flow Drain w/ S/S Strainer,
S/S Retaining Ring, Fiber Washer & Rebber Waste.
(supplied by Advance)

**8-OP-16**

CONVENTIONAL DESIGN

**4-OP-18**

ECONOMY DESIGN

---

**MECHANICAL:**
Supply is 1/2" hot & cold. Faucet holes on 8" centers.
Waste drains are 1 1/2" IPS basket type and are included.
Faucets are not included (see accessories)

**MATERIAL:**
Heavy gauge stainless steel.
Legs are stainless steel tubing with 1" adjustable metal bullet feet.

**CONSTRUCTION:**
All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.

**Deep Drawn** sink bowl and entire unit is seamless.
No-Drip die formed V-edge

---

**MECHANICAL:**
Supply is 1/2" hot & cold. Faucet holes on 8" centers.
Waste drains are 1 1/2" IPS basket type and are included.
Faucets are not included (see accessories)

**MATERIAL:**
Heavy gauge stainless steel.
Legs are stainless steel tubing with 1" adjustable metal bullet feet.

**CONSTRUCTION:**
All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.
IN A CLASS BY ITSELF

• Competitively priced
• Free shipping - continental USA
• 3 model widths: 36", 42" and 48"...for wider doors.
• Combine models
• Interior and exterior openings
• Applications: Environmental separation, insect barrier, refrigerated rooms
• High-impact lightweight PVC plastic casing that resists corrosion and ultraviolet light
• 18 month parts warranty
• UL Listed
• A.M.C.A. Licensed Air Performance
• U.S.D.A. and F.D.A. Compliance
• 40 years of manufacturing quality air doors

BERNER
INTERNATIONAL CORPORATION

800-343-7991 or 412-658-3551
Since 1956, Berner International has been an industry leader in developing industrial environmental control systems. The ARISTOCRAT has been developed exclusively for the food service and restaurant industries. We have a proven record of superior quality, excellent performance and dependability. Throughout our operations, we emphasize technically advanced, high quality products.

**FRONT DOOR - "ASF" SERIES APPLICATIONS**

<table>
<thead>
<tr>
<th>Max. Door Height</th>
<th>Insect Control</th>
<th>Environmental Separation</th>
<th>Coolers: +35°F to +55°F</th>
<th>Freezers: +30°F to -10°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>8'0&quot;</td>
<td>9'0&quot;</td>
<td>10'0&quot;</td>
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**PERFORMANCE DATA - "ASF" SERIES**

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<th></th>
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</thead>
<tbody>
<tr>
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<td>337</td>
<td>1170</td>
<td>%</td>
<td>.51</td>
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<td>3.8</td>
<td>45</td>
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<tr>
<td>42&quot;</td>
<td>ASF-42</td>
<td>2700</td>
<td>171</td>
<td>1195</td>
<td>%</td>
<td>.55</td>
<td>78.9</td>
<td>7.5</td>
<td>3.8</td>
<td>48</td>
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<tr>
<td>48&quot;</td>
<td>ASF-48</td>
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<td>111</td>
<td>1180</td>
<td>%</td>
<td>.53</td>
<td>59.4</td>
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<td>3.8</td>
<td>50</td>
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</tbody>
</table>

Model ASF-36 sound level measured 10' from the unit in the field: 67 dBA

**VELOCITY PROFILE MODEL:** ASF-36

<table>
<thead>
<tr>
<th>Distance from Nozzle (ft.)</th>
<th>2</th>
<th>3</th>
<th>5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Core Velocity (fpm)</td>
<td>1555</td>
<td>1011</td>
<td>900</td>
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</tbody>
</table>

* AMCA Seal applies to air capacities, power, motor, and outlet velocity only. Performance does not include the effects from having the nozzle vane.

**BEAR DOOR - "ASR" SERIES APPLICATIONS**

<table>
<thead>
<tr>
<th>Max. Door Height</th>
<th>Insect Control</th>
<th>Environmental Separation</th>
</tr>
</thead>
<tbody>
<tr>
<td>8'0&quot;</td>
<td>10'0&quot;</td>
<td></td>
</tr>
</tbody>
</table>

**PERFORMANCE DATA - "ASR" SERIES**

<table>
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<th></th>
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</thead>
<tbody>
<tr>
<td>36&quot;</td>
<td>ASR-36</td>
<td>3500</td>
<td>365</td>
<td>1720</td>
<td>%</td>
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<td>79.6</td>
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<tr>
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<td>3.8</td>
<td>50</td>
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</table>

Model ASR-36 sound level measured 10' from the unit in the field: 57 dBA

**VELOCITY PROFILE MODEL:** ASR-36

<table>
<thead>
<tr>
<th>Distance from Nozzle (ft.)</th>
<th>3</th>
<th>5</th>
<th>7</th>
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</thead>
<tbody>
<tr>
<td>Core Velocity (fpm)</td>
<td>2080</td>
<td>1555</td>
<td>1300</td>
</tr>
</tbody>
</table>

*Berner International Corporation certifies that the air curtains shown on this page are licensed to bear the AMCA seal. The ratings shown are based on tests and procedures performed in accordance with AMCA Publication 211 and comply with the requirements of the AMCA Certified Ratings Program.

*Berner International Corporation has been an industry leader in developing industrial environmental control systems. The ARISTOCRAT has been developed exclusively for the food service and restaurant industries. We have a proven record of superior quality, excellent performance and dependability. Throughout our operations, we emphasize technically advanced, high quality products.

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*The AMCA Certified Ratings Seal is based on airflow rate, average outlet velocity, outlet velocity uniformity, velocity projection and power rating at free delivery only.*

*The AMCA Certified Ratings Seal is based on air performance rating only.*

**Berner**

INTERNATIONAL CORPORATION

P.O. Box 5205
New Castle, PA 16105-0205
800-343-7991
412-658-3551
412-652-0682 (FAX)
Product Description:
SERVICE SINK FAUCET W/ BUILT IN STOPS, VACUUM BREAKER, LEVER HANDLES, WALL BRACE, AND AVAILABLE WITH ROUGH OR POLISHED CHROME FINISH
NOTES:
1. COLOR IS SILVER METALLIC.
2. UNIT IS FURNISHED WITH 35 FEET OF 3/8" I.D. HEAVY DUTY HOSE WITH ADJUSTABLE HOSE BUMPER, 3/8" NPT FEMALE INLET.
3. FLEXIBLE CONNECTION (FURNISHED BY OTHERS) RECOMMENDED AT INLET.
4. ALL LINES SHOWN DOTTED TO BE FURNISHED BY OTHERS.
NOTE:
1. ALSO AVAILABLE WITH B-WH-4" OR B-WH-6"
   WRIST ACTION BLADE HANDLES.
2. ALSO AVAILABLE WITH B-199-1 NON-SPASH AERATOR.
3. NOZZLE SWINGS 360°.
4. NSF STANDARD 61, SECTION 9 CERTIFIED

Product Description:
DECK MIXING FAUCET WITH 12" SWING NOZZLE
STAINLESS STEEL

HAND SINKS

TRADITIONAL

Keyhole Bracket for easier installation and more stability.

FEATURES:
One piece Deep Drawn sink bowl design.
All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

CONSTRUCTION:
All TIG welded.
Welded areas blended to match adjacent surfacess 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.

MECHANICAL:
Faucet supply is 1/2" IPS male thread hot and 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 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.
7-PS-12 Soap Dispenser.
Towel dispenser with hinged cover. Unit uses standard C-fold towels.
Sink bowl is 10" x 14" x 5".

MATERIAL:
Heavy gauge type 304 series stainless steel.
Wall mounting bracket is stainless steel and offset design.
All fittings are brass / nickel plated unless otherwise indicated.
Model CFS01 & CFS02

What will the CFS01/CFS02 products do:

- Reduce unpleasant taste/odors; therefore providing great-tasting beverages.
- Remove impurities as small as 5 microns (a single grain of talcum powder).
- Extend the life of equipment by reducing abrasive dirt, grit, and sand.
- Meet NSF standards.
- No preactivation of cartridge(s) is required.

CUNO Food Service Products offer two valve-in-head water filter models. The CFS01 & CFS02 are made of tough, durable molded plastic which defies rust and corrosion and is highly fatigue resistant for long, trouble-free life.

Model CFS01 is a single cartridge filter. For higher flow use a CFS02 multi-cartridge filter.

CUNO's CFS01 and CFS02 water filters are installed on the cold water feed line. These filters have their own shut-off valve, making it unnecessary to install additional valve on the water line. To change the filter cartridge, simply turn the handle in the filter head and the built-in valve shut off water from the inlet and the outlet. Internal pressure automatically vented for easy housing removal.

Filter designs allow self positioning of cartridges for quiet and easy cartridge installation and maintenance.
SPECIFICATIONS

<table>
<thead>
<tr>
<th>MODEL NO.</th>
<th>PIPE SIZE</th>
<th>DIMENSIONS</th>
<th>MAXIMUM TEMPERATURE</th>
<th>MAXIMUM PRESSURE</th>
<th>REPLACEMENT CTG. QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>CF501</td>
<td>1/4&quot; NPT</td>
<td>19/64&quot; X 9/16&quot; (49.2 mm X 247.8 mm)</td>
<td>100°C (30°C)</td>
<td>125 psi (8.82 Bar)</td>
<td>1</td>
</tr>
<tr>
<td>CF502</td>
<td>1/4&quot; NPT</td>
<td>15/64&quot; X 9/16&quot; (73.2 mm X 247.6 mm)</td>
<td>100°C (30°C)</td>
<td>125 psi (8.82 Bar)</td>
<td>2</td>
</tr>
</tbody>
</table>

REPLACEMENT PARTS LIST
CFS01 & CFS02

The CFS01 and CFS02 are designed to use only CUNO Food Service replacement cartridges. Use of replacement cartridges other than those specified below may seriously compromise water quality and/or cartridge life and product warranty.

Cartridge | Function | Service Flow Rate (per cartridge)**
----------|---------|---------------------
CFS2506   | Particulate Reduction (Class I) | 2 gpm (8.7 lpm) |
CFS2507   | Particulate Reduction (Class I) | 6 gpm (22.7 lpm) |
*CFS2501  | Cyst, Turbidity & Particulate Reduction (Class I) | 3 gpm (11.4 lpm) |
*CFS2502  | Cyst, Turbidity & Particulate Reduction (Class I) | 6 gpm (22.7 lpm) |
CFS1001/1 | Particulate Reduction | 6 gpm (22.7 lpm) |
CFS1003   | Particulate Reduction (Class II) | 3 gpm (11.4 lpm) |
*CFS1010  | Particulate Reduction (Class V) | 6 gpm (22.7 lpm) |
CFS1111   | Particulate Reduction | 6 gpm (22.7 lpm) |
CFS1214   | Particulate Reduction | 6 gpm (22.7 lpm) |
*CFS1117  | Taste, Odor & Chlorine Reduction (Class III) | 3 gpm (11.4 lpm) |
*CFS117S  | Taste, Odor & Chlorine Reduction (Class III); Also Inhibits Scale/Corrosion | 6 gpm (22.7 lpm) |
CFS420MF  | Scale Inhibitor & Particulate Reduction | 6 gpm (22.7 lpm) |

**When used with the CFS02 filter, the service flow rate is doubled, except for CFS2502

Particulate Removal Cartridge Options

<table>
<thead>
<tr>
<th>Cartridge Model</th>
<th>Efficiency</th>
<th>Dirt Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>CFS2505, CFS2507</td>
<td>Submicronic</td>
<td>Standard Duty</td>
</tr>
<tr>
<td>CFS2501, CFS2502</td>
<td>Progressive</td>
<td>Progressively</td>
</tr>
<tr>
<td>CFS1001/CFS1003</td>
<td>Fine</td>
<td>Longer Life</td>
</tr>
<tr>
<td>CFS1110 H/C</td>
<td>Filtration</td>
<td>Extra Long Life</td>
</tr>
<tr>
<td>CFS111 H/C</td>
<td>Coarse</td>
<td></td>
</tr>
<tr>
<td>CFS1214 H/C</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

NOTE: Activated carbon filters should not be used on water that is microbiologically unsafe or of unknown quality.

CUNO’s CFS01 and CFS02 have a ten year limited warranty against defects in materials and workmanship. Complete warranty information is provided with the product.

*Products marked (*) conform to NSF Standard 42 and/or 53 for salted water treatment claims

Distributed By:

CUNO, Inc.
Food Service
Water Filtration Products
400 Research Parkway
Meredith, CT 06450, U.S.A.
Fax: 203-238-6701
Toll Free: 1-800-243-8694
In CT: 203-237-5541

Food Service
Water Filtration Products
A unit of Commercial Intertech Corp.
The Dormont Cimfast™ QDV Safety Fitting is a revolutionary product that enhances the safety of commercial equipment installations. The patented design of the Cimfast™ combines a quick disconnect and a gas shut-off ball valve, resulting in a product with unique value-added features. The safety-sleeve prevents the gas connectors from being disconnected until the gas valve is completely shut off. It also prevents the gas valve from being opened until the quick disconnect is properly reattached. Cimfast™ also features a thermal shut-off safety feature integrated into the quick disconnect. These value-added features make the Dormont Cimfast™ QDV Safety Fitting an excellent upgrade to the Dormont Supr-Safe® Gas Equipment Installation System.

**Features and Benefits**

**Safety**
- Patented safety-sleeve design prevents the gas connector from being disconnected before the gas is completely shut-off, and prevents the gas valve from being opened if the gas connector is not properly attached, eliminating unsafe, uncontrolled gas flow.
- Quick disconnect “thermal shut-off” safety feature automatically shuts off the gas flow when internal temperatures exceed 350°F, resulting in increased kitchen safety.
- Flat-face design of the quick disconnect keeps dirt and grease from building up on the fitting or entering the flow chamber, preventing reduction of flow performance.

**Convenience**
- Patented design conveniently combines the valve and the quick-disconnect fitting into one integrated unit, providing a safer gas connection system with a more streamlined design.
- Exclusive “push-to-connect” quick disconnect allows convenient one-handed operation to safely and quickly disconnect the gas line from a moveable appliance.

**Product Specifications**
- **Material:** Brass body construction, carbon steel safety-sleeve
- **Quick Disconnect:** Flat-face, push-to-connect design
- **Thermal Shut-off:** Polymer insert in push-to-connect QD melts at 350°F, to shut off gas flow
- **Valve:** Full port brass ball valve
- **Safety Sleeve:** Built-in safety-sleeve prevents incorrect use of gas connector and uncontrolled gas flow
- **US Patent #5,383,492**

---

**Dormont**

ISO 9001 REGISTERED

[UL Certification]
Cimfast™ Safety Fittings

<table>
<thead>
<tr>
<th>Product Number</th>
<th>Connector Series (Specify Length)</th>
<th>Inside Diameter (Inches)</th>
<th>Length* (Inches)</th>
</tr>
</thead>
<tbody>
<tr>
<td>CF-50</td>
<td>1/2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CF-75</td>
<td>3/4</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CF-100</td>
<td>1</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

The Cimfast™ Gas Connector Kits are available in 4-color boxes for display on the Dormont Supr-Connector™ display rack. Boxes are available for 1/2”, 3/4” and 1” connectors in both 36” and 48” lengths.

Cimfast™ Deluxe Gas Connector Installation Kits with Single Supr-Swivel™ Fitting

<table>
<thead>
<tr>
<th>Product Number</th>
<th>Inside Diameter (Inches)</th>
<th>Length* (Inches)</th>
</tr>
</thead>
<tbody>
<tr>
<td>CF-50</td>
<td>1/2</td>
<td></td>
</tr>
<tr>
<td>CF-75</td>
<td>3/4</td>
<td></td>
</tr>
<tr>
<td>CF-100</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

Cimfast™ Deluxe Gas Connector Installation Kits with Double Supr-Swivel™ Fittings

<table>
<thead>
<tr>
<th>Product Number</th>
<th>Inside Diameter (Inches)</th>
<th>Length* (Inches)</th>
</tr>
</thead>
<tbody>
<tr>
<td>CF-50</td>
<td>1/2</td>
<td></td>
</tr>
<tr>
<td>CF-75</td>
<td>3/4</td>
<td></td>
</tr>
<tr>
<td>CF-100</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

BTU Flow Capacity – Cimfast™ Fitting

<table>
<thead>
<tr>
<th>Product Number</th>
<th>Inside Diameter (Inches)</th>
<th>BTU/hr***</th>
</tr>
</thead>
<tbody>
<tr>
<td>CF-50</td>
<td>1/2</td>
<td>111,000</td>
</tr>
<tr>
<td>CF-75</td>
<td>3/4</td>
<td>237,000</td>
</tr>
<tr>
<td>CF-100</td>
<td>1</td>
<td>360,000</td>
</tr>
</tbody>
</table>

*** Flow rating BTU/hr (w) 0.64 specific gravity natural gas & 0.5” WC pressure drop.

Standards and Certifications

ANSI Z21.41 - Quick Disconnect Devices For Use With Gas Fuel
ANSI Z21.15/CGA 9.1 - Manually Operated Gas Valves For Appliances, Appliance Connectors, Valves, and Hose End Valves
AGA # 7-90 - Requirement for Gas Connector Outlets and Optional Enclosures

Cimfast™ QDV’s ARE CERTIFIED FOR USE WITH DORMONT GAS CONNECTORS ONLY.

Accessories

Supr-Swivel™ Multi-Plane Swivel Fitting
- Increases range of motion of connector
- Decreases stress on gas connector
- Increases workable aisle space
Product Description:
PRE-RINSE UNIT
**Model 200**

**FOOD WASTE DISPOSER**

**2 HP - 1 Phase & 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**

- All Piping 1/4"" (Note: Install per all applicable codes)
- Optional Cone Cover
- Vacuum Breaker
- Solenoid Valve W/ Water Flow Control
- Disposer Control
- Food Waste Disposer
- Scrap Ring

---

**FULL LOAD AMPS**

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Phase</th>
<th>Maximum Amperage</th>
</tr>
</thead>
<tbody>
<tr>
<td>115 Volts</td>
<td>1 Phase</td>
<td>24 Amps</td>
</tr>
<tr>
<td>208 Volts</td>
<td>1 Phase</td>
<td>12.1 Amps</td>
</tr>
<tr>
<td>230 Volts</td>
<td>1 Phase</td>
<td>12 Amps</td>
</tr>
<tr>
<td>208 Volts</td>
<td>3 Phase</td>
<td>6.6 Amps</td>
</tr>
<tr>
<td>230 Volts</td>
<td>3 Phase</td>
<td>6 Amps</td>
</tr>
<tr>
<td>460 Volts</td>
<td>3 Phase</td>
<td>3 Amps</td>
</tr>
</tbody>
</table>
Salvajor Model 200
Food Waste Disposer  2HP - 1 Phase & 3 Phase

DETAILS AND DIMENSIONS

SPECIFICATIONS:

MOUNTING – Rubber adaptor above gird 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 – 8 inch diameter, machined high strength, wear resistant hardened carbide alloy.

ROTOR – 8 inch diameter, machined high strength, wear resistant hardened carbide alloy.


BEARINGS – Tapered roller (top)
Sealed ball (bottom)

SEAL – Patented Air/Water Seal and secondary Teflon Lip Water Seal.

WATER REQUIREMENT – 5 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 “2”, “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)

The Salvajor Company

Manufacturers of Commercial Food Waste Disposing Systems since 1944
www.salvajor.com           e-mail: salvajor@att.net

SAMPLE SPECIFICATION

| 200-CA-18 | MSS-3 (230/60/3) |
| Model     | Cone Size     | Disposer Control |
| Assembly  |              | Electrical Specs. |

□ SB: Scrap Basin Chute
□ FWI: Fresh Water Trough Chute
(Use in lieu of Sink Mount)

NOTE: Dimensions in parenthesis are in centimeters
(Specifications subject to change without notice)
TWO-SPEED AUTOMATIC SLICER

Two-Speed Automatic Carriage with Front Mounted Controls. Offers flexibility and ease of operation in automatic or manual modes.

Exclusive Tilting, Removable Carriage System. Tilt design allows for easy mid-day cleaning. Also, easily removable for complete cleaning and sanitation procedures.

Contoured Cast Stainless Steel Stay Sharp™ Knife. Combines the thinnest edge with the most durable casting process giving unsurpassed longevity and performance.


Sanitary Burnished Aluminum Base. No cracks/crevices or bolt holes where product can lodge and bacteria may grow. Easy clean-up and durable finish.

Double-Action Indexing Cam. The first full revolution of the indexing knob provides precise control for shaving, chipping and thin slicing. The second revolution opens the gauge plate quickly for thicker slicing.

Permanently Mounted Ring Guard. Protects knife during operation and cleaning.

Meat Grip Options. Choices for ideal weight and shape, producing consistent product feed and increased product yield. Front meat grip is standard. Optional rear meat grip is available.

Heavy Gauge Stainless Steel Top Cover with Integrated Product Deflector. Twelve-gauge stainless steel maintains shape to ensure consistent fit. Spring loaded knob for quick removal and easy clean-up.

Lift Lever. Easy cleaning underneath slicer.

Removable Rear Deflector. No tools required means easy removal during cleaning.

Specifications, Details and Dimensions on Reverse Side.
2712 AUTOMATIC SLICER

SPECIFICATIONS Listed by Underwriters Laboratories Inc and NSF International.


ELECTRICAL SPECIFICATIONS:
120V/60/1, also available - 240V/60/1, 100V/50/60/1, 230V/50/1, 115V/50/1, not submitted for U.L. Listing.

SWITCH: Moisture protected toggle type, operated by a push-pull rod.

CORD AND PLUG: 6-foot, three-wire power supply cord and plug. Plug not furnished for export models.

BEARINGS: Transport slide rod bearings feature an oil reservoir/roll wick.

KNIFE: Hobart Stay Sharp™ contoured cast stainless steel, 11¾" diameter with sanitary hub. Knife is protected by a permanently mounted ring guard with integrated product deflector. The stainless steel knife cover provides easy access for cleaning. Gauge plate protects knife edge when indicator is at zero. Knife is driven by a Poly V belt and runs at 400 rpm for optimal performance.

CARRIAGE DRIVE: Low speed; 36 strokes per minute. 51 strokes per minute for greater productivity. Carriage can be disengaged from power drive whether slicer is in operation or not. Automatic engagement and speed selector controls located in front of machine. Speed can be changed with slower motor on or off. Carriage driven by DC gear-reduction motor and 4 bar synchronous linkage.

KNIFE SHARPENER: One lever operation utilizing two Borazon stones to sharpen and hone in 5 seconds. Removable and top mounted. When sharpener is removed for cleaning, knife edge is shielded.

TILTING REMOVABLE CARRIAGE SYSTEM: Positive Angle carriage design enables operator to slice without manual feed. The stainless steel carriage system tilts back easily for mid-day cleaning and is removable for thorough cleaning and sanitation procedures. The carriage has a 12¾" manual travel.

CAPACITY: The carriage will take food up to 12" in width or 7¾" in diameter.

MEAT GRIP: Front mounted grip is high strength thermoplastic coated steel. Swings out of way when not in use.

GAUGE PLATE: Gauge plate is a heavy aluminum casting with ribbed laminated stainless steel face for smooth feeding. Adjustable to cut any thickness of slice up to 1".

DOUBLE-ACTION INDEXING CAM:
First revolution of index cam for precision slicing; second revolution for thicker slicing selection. Indexing cam holds true to setting during slicing operation.

SANITARY FEATURES: 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, deflector and knife cover for thorough cleaning of the slicer. Lift lever facilitates relatching slicer to tilted position for cleaning beneath the machine. The knife cover is quickly removed with a quarter turn of the looking knob.


ACCESSORIES:
- Tubular chute with heavy pusher
- Adjustable high fence
- Adjustable low fence
- Rear mounted heavy meat grip
- Front mounted heavy meat grip
- 4" leg set

WEIGHT: Shipping 182 lbs., Net 140 lbs.

As this manual and specifications are subject to change without notice.
STAINLESS STEEL
HAND SINKS
TRADITIONAL

Keyhole Bracket for easier installation and more stability.

FEATURES:
One piece Deep Drawn sink bowl design.
All sink bowls have a large liberal radii with a minimum dimension of 2” and are rectangular in design for increased capacity.

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.

MECHANICAL:
Faucet supply is 1/2” IPS male thread hot end 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 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.
7-PS-12 Soap Dispenser.
Towel dispenser with hinged cover. Unit uses standard
C-fold towels.
Sink bowl is 10” x 14” x 5”.

MATERIAL:
Heavy gauge type 304 series stainless steel.
Well mounting bracket is stainless steel and of offset design.
All fittings are brass / nickel plated unless otherwise indicated.
DETAILS and SPECIFICATIONS

7-PS-50

7-PS-60

7-PS-70

7-PS-80

7-PS-85

7-PS-90

SUGGESTED PLUMBING

SKIRT INSTALLATION

TOP VIEW

TOL ± .500"
ALL DIMENSIONS ARE TYPICAL

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 1990
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

Job Name: Architect/Engineer Approval: Notes:

B-100 WALL BRACKET (ORDERED SEPARATELY)

SPRING CHECKS BUILT-IN TO PREVENT CROSS-FLOW OF WATER

B-107 SPRAY UNIT 3/4 MAX. [100mm]

B-111 BASE FAUCET FITS COUNTERTOPS UP TO 1 1/2" [38mm] THICK

1/4 NPT UNION TAILPIECES

PRODUCT DESCRIPTION:

PRE-RINSE UNIT

Drawn: Checked: Scale:
MCW MW 1.5" = 1'

Approved: Date:
CA 0/12/95
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

Job Name: Architect/Engineer Approval:

Notes:

NOTE: ALSO AVAILABLE WITH 1/2" NPT MALE INLETS AND LOCKNUTS ON FAUCETS IN PLACE OF FEMALE INLETS.
STANDARD HOSE LENGTH-44" OTHER HOSE LENGTHS AVAILABLE

Product Description:
PRE-RINSE UNIT

Orth # 187
Neighborhood House

T&S
Model: B-0133

Model No.
B-0133

Item No.

San Diego Restaurant Supply

Mfr.

Page 1 of 1
FURNISHED WITH TWO #12 1 1/2" CHROME PLATED WOOD SCREWS

WALL BRACE ASSEMBLY

VACUUM BREAKER

LEVER HANDLES WITH COLOR CODED INDEXES

6" [203mm] C/C ADJUSTABLE FROM 7 3/4" TO 8 1/4" [197 TO 210mm]

8 7/8" [225mm]

14 3/4" [375mm]

6 1/2" [165mm]

3/4" GARDEN HOSE THREAD OUTLET

1/2" IPS FEMALE INLETS

2 3/8" [60mm]

SERVICE SINK FAUCET W/ BUILT IN STOPS, VACUUM BREAKER, LEVER HANDLES, WALL BRACE, AND AVAILABLE WITH ROUGH OR POLISHED CHROME FINISH

Drawn: WJS
Checked: MW
Approved: CA

Scale: 3" = 1'
Date: 11/22/95
NOTES:
1. COLOR IS SILVER METALLIC.
2. UNIT IS FURNISHED WITH 35 FEET OF 3/8" I.D. HEAVY DUTY HOSE WITH ADJUSTABLE HOSE BUMPER, 3/8" NPT FEMALE INLET.
3. FLEXIBLE CONNECTION (FURNISHED BY OTHERS) RECOMMENDED AT INLET.
4. ALL LINES SHOWN DOTTED TO BE FURNISHED BY OTHERS.

Product Description:
"REEL-KLEEN" RETRACTABLE HOSE REEL & SPRAY, 35 FT. HOSE & SPRAY VALVE ON WALL BRACKET WITH MIXING FAUCET, VACUUM BREAKER, & SUPPLY RISER
T&S BRASS AND BRONZE WORKS, INC.
2 SADDLEBACK COVE / P.O. BOX 1088 / TRAVELERS REST, SC 29690
PHONE 800-476-4103
FAX 864-834-3518

Model No.: B-0225
Item No.: B-0225

Notes:

NOTES:
1. ALSO AVAILABLE WITH B-WH-4" OR B-WH-6"
   WRIST ACTION BLADE HANDLES.
2. ALSO AVAILABLE WITH B-199-1 NON-SPASH AERATOR.
3. NOZZLE SWINGS 360°.
4. NSF STANDARD 61, SECTION 9 CERTIFIED

Product Description:
DECK MIXING FAUCET WITH 12" SWING NOZZLE

Drawn: MCW
Checked: SCM
Scale: 3" = 1'
Approved: CA
Date: 7/2/95
IN A CLASS BY ITSELF

- Competitively priced
- Free shipping - continental USA
- 3 model widths: 36”, 42” and 48” ...for wider doors, combine models
- Interior and exterior openings
- Applications: Environmental separation, insect barrier, refrigerated rooms
- High-impact lightweight PVC plastic casing that resists corrosion and ultraviolet light
- 18 month parts warranty
- UL Listed
- A.M.C.A. Licensed Air Performance
- U.S.D.A. and F.D.A. Compliance
- 40 years of manufacturing quality air doors

BERNER
INTERNATIONAL CORPORATION

800-343-7991 or 412-658-3551
Since 1956, Berner International has been an industry leader in developing industrial environmental control systems. The ARISTOCRAT has been developed exclusively for the food service and restaurant industries. We have a proven record of superior quality, excellent performance and dependability. Throughout our operations, we emphasize technically advanced, high quality products.
Model 200

FOOD WASTE DISPOSER
2 HP - 1 Phase & 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

- 12" Cone - 12 1/2" (Optional Cone Cover)
- 15" Cone - 15 1/2"
- 18" Cone - 18 1/2"

NOTE: INSTALL PER ALL APPLICABLE CODES

FULL LOAD AMPS

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Phase</th>
<th>Amperes</th>
</tr>
</thead>
<tbody>
<tr>
<td>115 V</td>
<td>1</td>
<td>24 Amps</td>
</tr>
<tr>
<td>208 V</td>
<td>1</td>
<td>12.1 Amps</td>
</tr>
<tr>
<td>230 V</td>
<td>1</td>
<td>12 Amps</td>
</tr>
<tr>
<td>208 V</td>
<td>3</td>
<td>6.6 Amps</td>
</tr>
<tr>
<td>230 V</td>
<td>3</td>
<td>6 Amps</td>
</tr>
<tr>
<td>460 V</td>
<td>3</td>
<td>3 Amps</td>
</tr>
</tbody>
</table>

UL Listed
Salvajor Model 200
Food Waste Disposer 2 HP - 1 Phase & 3 Phase

DETAILS AND DIMENSIONS

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 – 8 inch diameter, machined high strength, wear resistant hardened carbide alloy.

ROTOR – 8 inch diameter, machined high strength, wear resistant hardened carbide alloy.


BEARINGS – Tapered roller (top)
Sealed ball (bottom)

SEAL – Patented Air/Water Seal and secondary Teflon Lip Water Seal.

WATER REQUIREMENT – 5 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 6¼" 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)

The Salvajor Company

Manufacturers of Commercial Food Waste Disposing Systems since 1944
www.salvajor.com  e-mail: salvajor@att.net
ICE0400/O405/O406 - CUBE ICE MAKER

Features
- Only 30" (762 mm) wide.
- Produces up to 529 lbs (240 kg) of ice per day.
- Harvest Assist provides consistent ice production for the life of the ice maker while reducing energy consumption and increasing capacity.
- Pure Ice® exclusively by Ice-O-Matic. Built-in antimicrobial protection for the life of the ice maker inhibits bacteria growth on ice maker surfaces. Ice-O-Matic’s optional water filtration system provides protection against unpleasant tastes, odors and scale formation.
- Durable, electroless nickel plating on all evaporator plates ensures reliability.
- Longest warranty in the industry. Purchase an Ice-O-Matic water filter with your cube ice maker, replace the filter every six months, and the evaporator warranty is extended to 7 years parts and labor (available in the U.S. and Canada only).
- Constructed from corrosion-resistant stainless steel and fingerprint-proof plastic.
- Free factory-installed optional Top Air Discharge available for maximum ice production in a small space.

Options & Accessories

<table>
<thead>
<tr>
<th>WATER FILTERS</th>
<th>ICE MACHINE MODEL</th>
<th>MANIFOLD</th>
<th>INLINE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>ICE0400</td>
<td>IIQI</td>
<td>IOMG (I) IIF1C / IIF18C</td>
</tr>
<tr>
<td></td>
<td>ICE0405</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>ICE0406</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Ice Maker Warranty
Every Ice-O-Matic ice maker is backed by a warranty that provides both parts and labor coverage.

- Three years Parts and Labor.
- Five years Parts coverage on the evaporator and compressor.
- Seven years Parts and Labor on the evaporator when you purchase an Ice-O-Matic water filter with your cube ice maker and replace the filter every six months (available in the U.S. and Canada only).

Ice Form

Bin Chart

- Kits for Combining Wider Bins with Smaller Models

ICE STORAGE BINS

<table>
<thead>
<tr>
<th>MODEL NO.</th>
<th>STORAGE (B { } )</th>
<th>KIT</th>
<th>STORAGE (B { } )</th>
<th>KIT</th>
</tr>
</thead>
<tbody>
<tr>
<td>ICE0400</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ICE0405</td>
<td>Kit Not Required</td>
<td>N/A</td>
<td>Kit Not Required</td>
<td>KBT5</td>
</tr>
<tr>
<td>ICE0406</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*See Ice-O-Matic Price List for Adapter Kits to combine ice makers with most available ice/beverage dispensers.
ICE0400/0405/0406 - CUBE ICE MAKER

Air Cooled
Please note: air-cooled units require 6\" (152 mm) clearance for air intake and exhaust.
A. Ice maker potable water in, 3/6 FPT.
B. Ice maker water out, 3/4 FPT.
C. Hole for electrical connections, 7/8\".
D. Electrical connection junction box.

Water Cooled
A. Ice maker potable water in, 3/6 FPT.
B. Ice maker water out, 3/4 FPT.
C. Hole for electrical connections, 7/8\".
D. Electrical connection junction box.
E. Condenser water in, 3/6 FPT.
F. Condenser water out, 1/2 FPT.

Operating Requirements

<table>
<thead>
<tr>
<th></th>
<th>MINIMUM</th>
<th>MAXIMUM</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>60 Hz</td>
<td>50 Hz</td>
</tr>
<tr>
<td>Ambient Temp. Range Air</td>
<td>50°F (10°C)</td>
<td>100°F (38°C)</td>
</tr>
<tr>
<td>Water Temp.</td>
<td>40°F (4.4°C)</td>
<td>110°F (43°C)</td>
</tr>
<tr>
<td>Water Pressure</td>
<td>20 PSI (1.4 BAR)</td>
<td>60 PSI (4.1 BAR)</td>
</tr>
</tbody>
</table>

Dimensions

<table>
<thead>
<tr>
<th></th>
<th>ALL MODELS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>W x D x H (in.)</td>
</tr>
<tr>
<td></td>
<td>W x D x H (mm)</td>
</tr>
</tbody>
</table>

Specifications

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Cond. Unit</th>
<th>Ice Production</th>
<th>Water Usage</th>
<th>LPWL Used</th>
<th>Voltage Characteristics</th>
<th>Min. Circuit Ampacity</th>
<th>Screw Size</th>
<th>Approx. BTU/hr.</th>
</tr>
</thead>
<tbody>
<tr>
<td>ICE0400A</td>
<td>Air</td>
<td>355 (230)</td>
<td>368 (246)</td>
<td>26.4</td>
<td>81</td>
<td>171</td>
<td>1S</td>
<td>7815</td>
</tr>
<tr>
<td>ICE0400W</td>
<td>Water</td>
<td>406 (275)</td>
<td>407 (245)</td>
<td>26.5</td>
<td>81</td>
<td>171</td>
<td>1S</td>
<td>7815</td>
</tr>
<tr>
<td>ICE0400T</td>
<td>Top Air</td>
<td>479 (297)</td>
<td>357 (246)</td>
<td>26.5</td>
<td>81</td>
<td>171</td>
<td>1S</td>
<td>7815</td>
</tr>
<tr>
<td>ICE0406A</td>
<td>Air</td>
<td>539 (340)</td>
<td>358 (246)</td>
<td>26.5</td>
<td>81</td>
<td>171</td>
<td>1S</td>
<td>7815</td>
</tr>
<tr>
<td>ICE0406W</td>
<td>Water</td>
<td>525 (328)</td>
<td>459 (300)</td>
<td>26.5</td>
<td>81</td>
<td>171</td>
<td>1S</td>
<td>7815</td>
</tr>
<tr>
<td>ICE0405A</td>
<td>Air</td>
<td>498 (326)</td>
<td>356 (246)</td>
<td>26.5</td>
<td>81</td>
<td>171</td>
<td>1S</td>
<td>7815</td>
</tr>
<tr>
<td>ICE0405W</td>
<td>Water</td>
<td>525 (328)</td>
<td>440 (300)</td>
<td>26.5</td>
<td>81</td>
<td>171</td>
<td>1S</td>
<td>7815</td>
</tr>
</tbody>
</table>

Notes:
- Number of Wires: 4 (including ground)
- Approx. Shipping Weight (lbs): ICE0400A 165 (lbs) - ICE0400W 165 (lbs) - ICE0400T 165 (lbs) - ICE0406A 165 (lbs) - ICE0406W 165 (lbs) - ICE0405A 165 (lbs) - ICE0405W 165 (lbs)

★ ENERGY STAR qualified machine. Please see our website www.iceomatic.com for the latest list of ENERGY STAR qualified machines and available rebates.
Features

- Application storage capacity from 242 lbs (110 kg) to 1807 lbs (821 kg).
- Ultra-low profile – 28" (711 mm) to 66" (1676 mm) tall.
- Multiple bin tops provide an easy solution for mounting ice makers on different sized bins.
- Polyethylene bin liner is insulated with foam for maximum ice preservation – 1.5" to 3" (38 mm to 76 mm).
- Perfect-fit seal for improved ice preservation.
- Rugged, fingerprint-proof door.
- Built-in ice scoop holders on certain models.
- Sturdy leg design – 6" (152 mm) adjustable NSF approved legs – standard.
- Durable stainless finish.
- Corrosion-proof bin liner.

Ordering and Specification Information - Required Bin Top

<table>
<thead>
<tr>
<th>Bin Model No.</th>
<th>App. Storage Capacity</th>
<th>Bin Storage Vol. (L)</th>
<th>Appropriate Weight Capacity</th>
<th>ICE Scars™ Cube Ice Makers</th>
<th>Flake Ice Makers</th>
</tr>
</thead>
<tbody>
<tr>
<td>B25PP</td>
<td>242 (110)</td>
<td>190 (86)</td>
<td>74 (34)</td>
<td>KBT19</td>
<td>N/A</td>
</tr>
<tr>
<td>B40PS</td>
<td>244 (116)</td>
<td>220 (103)</td>
<td>120 (54)</td>
<td>KBT19</td>
<td>N/A</td>
</tr>
<tr>
<td>B42PS</td>
<td>351 (160)</td>
<td>279 (125)</td>
<td>198 (88)</td>
<td>KBT19</td>
<td>N/A</td>
</tr>
<tr>
<td>B55PS</td>
<td>510 (232)</td>
<td>400 (182)</td>
<td>148 (67)</td>
<td>KBT19</td>
<td>N/A</td>
</tr>
<tr>
<td>B70-30</td>
<td>741 (336)</td>
<td>581 (264)</td>
<td>240 (100)</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>B70-1506</td>
<td>741 (336)</td>
<td>581 (264)</td>
<td>240 (100)</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>B90-30</td>
<td>1022 (440)</td>
<td>622 (264)</td>
<td>285 (120)</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>B90-1506</td>
<td>1022 (440)</td>
<td>622 (264)</td>
<td>285 (120)</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>B120PS</td>
<td>884 (386)</td>
<td>690 (304)</td>
<td>191 (87)</td>
<td>N/A</td>
<td>KBT5</td>
</tr>
<tr>
<td>B130SP/SS</td>
<td>1427 (599)</td>
<td>1066 (437)</td>
<td>204 (93)</td>
<td>N/A</td>
<td>KBT19</td>
</tr>
<tr>
<td>B130SP</td>
<td>1427 (599)</td>
<td>1066 (437)</td>
<td>204 (93)</td>
<td>N/A</td>
<td>KBT19</td>
</tr>
<tr>
<td>B160SP/SS</td>
<td>1447 (595)</td>
<td>1135 (515)</td>
<td>338 (155)</td>
<td>N/A</td>
<td>KBT19</td>
</tr>
<tr>
<td>B180PS/SS</td>
<td>1827 (681)</td>
<td>1477 (643)</td>
<td>390 (177)</td>
<td>N/A</td>
<td>KBT19</td>
</tr>
</tbody>
</table>

** Kit not required. Hold down securing recommended.
* Bin height includes 6" (152 mm) legs. All bins have polyethylene liners.
** Recessed finish.
*** ICE Scars™ is compatible with B120, B130, B180 and B210 using KBT43.
NOTES:
Approx. Shipping Weight Bins (kg):  B100 193 (43 lb)  B120 204 (45 lb)  B150 234 (52 lb)  B170 256 (56 lb)  B170 270 (59 lb)
B25 89 (20 lb)  B40 105 (23 lb)  B42 122 (27 lb)  B70 147 (32 lb)  B90 167 (37 lb)  B70 230 (51 lb)  B90 290 (64 lb)

KATHY LAWRENCE (NEIGHBORHOOD HOUSE)
Sea Place Restaurant Supply

Rev: 07/12
Part: 3000
### Features
- High-capacity activated carbon filtration makes ice free of taste or odor, and protects equipment against corrosive chlorine.
- Patented IsoNet scale inhibiting technology helps protect equipment against scale (lime-scale) and corrosion.
- Gradient-density sediment filtration reduces dirt and other suspended particulates as small as 1/2 micron.
- Improves ice maker operating efficiency.
- Reduces maintenance and extends equipment life.
- 1/4 turn Quick-Twist cartridge makes changing filters quick and easy.
- IFQ1 & IFQ2 are NSF Certified under Standard 42.

### IFQ Series Filter System

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Description</th>
<th>Max. Capacity ICE Maker Capacity</th>
<th>Flow Rate</th>
<th>Pressure</th>
<th>Max. Operating Temp. °F (°C)</th>
<th>Micron Rating</th>
<th>Approx. Shipping Weight lbs (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>IFQ1</td>
<td>Single Filter</td>
<td>1000 (454.4)</td>
<td>1.5 (5.7)</td>
<td>125</td>
<td>100 (38)</td>
<td>5</td>
<td>4 (1.8)</td>
</tr>
<tr>
<td>IFQ2</td>
<td>Dual Filter</td>
<td>2400 (1090.6)</td>
<td>3.0 (1.4)</td>
<td></td>
<td></td>
<td></td>
<td>6 (5.6)</td>
</tr>
</tbody>
</table>

### Single Inline Filter Cartridges

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Description</th>
<th>Max. Capacity ICE Maker Capacity</th>
<th>Flow Rate</th>
<th>Pressure</th>
<th>Max. Operating Temp. °F (°C)</th>
<th>Micron Rating</th>
<th>Approx. Shipping Weight lbs (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>IFMC</td>
<td>Single Inline Cartridge 1/4&quot; compression</td>
<td>360 (163)</td>
<td>1.0</td>
<td>100</td>
<td>100 (38)</td>
<td>10</td>
<td>2 (0.9)</td>
</tr>
<tr>
<td>IFBC</td>
<td>Single Inline Cartridge 3/8&quot; compression</td>
<td>600 (272)</td>
<td>1.0</td>
<td>100</td>
<td>100 (38)</td>
<td>10</td>
<td>2 (0.9)</td>
</tr>
</tbody>
</table>
WATER FILTERS

IfQ Series Filter Systems

Single Inline Filter

Replacement Filter Cartridges

All filter systems include:
Filter cartridge with FDA approved scale inhibitor, inlet shut-off valve, gauge and quick-connect fittings.
*IOMQ replacement cartridges for use with IFQ1 & IFQ2 manifold filter systems.

FILTER SIZING CHART

<table>
<thead>
<tr>
<th>Ice-O-Matic Cube Ice Maker</th>
<th>Ice-O-Matic Flaker Ice Maker</th>
<th>Ice-O-Matic Pearl Ice™ Maker</th>
<th>Recommended Ice-O-Matic Water Filter</th>
</tr>
</thead>
<tbody>
<tr>
<td>ICE0070, 150, 220, 226, 300, I0E250, O300, O400, O406, O500, O520, O606</td>
<td>MF10500, EF250, EF450</td>
<td>GEM0200, GEM0270, GEM0520, GEM0540, GEM0790, GEM0450</td>
<td>IFQ1 (Single Manifold cartridge filter system) IIF1C or IIICC (Single inline filter system)</td>
</tr>
<tr>
<td>ICE0806</td>
<td>MF10800</td>
<td>GEM0650, 0956</td>
<td>IFQ1 (Single Manifold cartridge filter system)</td>
</tr>
<tr>
<td>ICE0006, 1006, 1506, ICE 1806, 2706</td>
<td>MF10800, MF12406</td>
<td>GEM0236</td>
<td>IFQ2 (Dual Manifold cartridge Filter System)</td>
</tr>
</tbody>
</table>

Extended Warranty Program
- Buy a new Ice-O-Matic Water Filter System with a new ICE Series™ Cube ice maker, replace the filter cartridge every 6 months, and Ice-O-Matic will extend the limited cuber evaporator warranty to 7 years parts and labor (U.S. and Canada only).
- New ice maker and filter must be installed at the same time.
- Ice maker and water filter must be registered with Ice-O-Matic within 10 days of installation. Register ice maker and filter at www.iceomatic.com.
- Water filters must be changed every 180 days (6 months), at a minimum. All changes must be registered with Ice-O-Matic and include the water filter's model and serial numbers. Register water filter changes at www.iceomatic.com.
- Program is available with all Ice-O-Matic IFQ1, IFQ2, IFI4C or IFI8C water filter systems.
- Replacement filter must be Ice-O-Matic models.
Questions about this product? Call us at -
800-460-8402

Send this Item

Name
Email

SEND

Ice-O-Matic B25PP - 242 lb. Ice Storage Bin w/ Front-Opening Door

Model Number: B25PP

Your Price: $634.00

ADD TO CART FOR PRICE!

FREE SHIPPING

Quantity: 1

ADD TO CART
Usually Ships In: 5 - 7 Business Days

Description

Ice Bin, 242 lb storage capacity, w/top-hinged front-opening door, for top-mounted ice maker, polymer coated exterior, molded plastic door

Features

- 242 lb. Storage capacity
- Ultra-low profile
- Top-hinged front-opening door
- For top-mounted ice maker
- Polymer coated exterior, molded plastic door
- Each polyethylene bin liner is insulated with foam for maximum ice preservation - 1-1/2" - 3" of insulation
- Perfect-fit seal for improved ice preservation
- Rugged, fingerprint-proof door
- Sturdy leg design - 6" adjustable NSF approved legs
- Corrosion-proof bin liner

Specifications

ARI Bin Storage: 190 lbs.
Bin Weight: 74 lbs.
Width: 30"
Depth: 31"
Height: 28"

View B25PP Spec Document

Call us now!
1-800-460-8402

Monday-Friday
7:30-5:30 MST

Email Us

Items just like this one

Manitowoc B-170 - 150 lb. Ice Storage Bin - 30" Wide

Your Price: $646.00

ADD TO CART FOR PRICE!

Quantity: 1
### Storage Bin

#### B25 Bin

<table>
<thead>
<tr>
<th>Item</th>
<th>B25 Bin</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>2031302-01</td>
<td>Hinge-Left Hand</td>
</tr>
<tr>
<td>2</td>
<td>2031302-02</td>
<td>Hinge-Right Hand</td>
</tr>
<tr>
<td>3</td>
<td>2031303-97</td>
<td>Door, 30 x 11.375 Black Only (Includes Gasket)</td>
</tr>
<tr>
<td>4</td>
<td>6081036-01</td>
<td>Door Gasket 3.00 Ft. Required</td>
</tr>
<tr>
<td>5</td>
<td>9031008-15</td>
<td>Screw-Hinge to Door</td>
</tr>
<tr>
<td>6</td>
<td>2101252-01</td>
<td>Drip Shield/Ice Deflector</td>
</tr>
<tr>
<td>7</td>
<td>9031098-03</td>
<td>Drip Shield Screw</td>
</tr>
<tr>
<td>8</td>
<td>9031141-01</td>
<td>Plastic Nut</td>
</tr>
<tr>
<td>9</td>
<td>3012646-03</td>
<td>Drip Shield Stainless Steel Stiffner</td>
</tr>
<tr>
<td>10</td>
<td>9031113-04</td>
<td>Drip Shield Stainless Steel Stiffner Screws</td>
</tr>
<tr>
<td>11</td>
<td>6081004-07</td>
<td>Drip Shield Gasket 2.50 Ft. Required</td>
</tr>
<tr>
<td>12</td>
<td>6081004-06</td>
<td>Bin Perimeter Gasket 6.33 Ft. Required</td>
</tr>
<tr>
<td>13</td>
<td>3012608-01</td>
<td>Connecting Strap</td>
</tr>
<tr>
<td>14</td>
<td>9031113-03</td>
<td>Connecting Strap Screw</td>
</tr>
<tr>
<td>15</td>
<td>9021001-04</td>
<td>Legs (Set of 4)</td>
</tr>
<tr>
<td>16</td>
<td>9051127-01</td>
<td>Ice Scoop</td>
</tr>
<tr>
<td>17</td>
<td>2031453-01</td>
<td>Leg Support (Includes Nut Retainers)</td>
</tr>
<tr>
<td>18</td>
<td>9031012-02</td>
<td>Leg Nut Retainer</td>
</tr>
</tbody>
</table>
STANDARD FEATURES

- 5 H.P. Motor
- 45-Quart Capacity Stainless Steel Bowl with Pouring Lip
- Durable Steel Base with Epoxy Enamel Finish
- Electromechanical Safety Interlocks
- Start/Stop Push Button Switches
- 5 Minute Timer with "Hold" and "Jog" Settings
- Counterbalanced Clear Lexan® Polycarbonate Bowl Cover with Stainless Steel Support Bar
- Bowl Tilt Lever
- Stainless Steel Mixing Baffle with Pour-Through Center Shaft
- 2 Blade Cut/Mix Knife
- Knead/Mix Attachment
- Polypropylene Strainer Basket
- 6' Power Cable, Plug and Receptacle

ACCESSORIES

- Casters
- Extra Basket Kit
- 4 Blade Knife

MODEL

- HCM450 — 45-Quart Cutter Mixer with Stainless Steel Bowl, Stainless Steel Mixing Baffle, Cut/Mix Knife, Knead/Mix Attachment and 6' Power Cable with Plug and Receptacle
- HCM450C — Standard 45-Quart Cutter Mixer with Maximum Security Correctional Package (200/60/3 and 460/60/3 only)

Specifications, Details and Dimensions on Inside and Back.
SOLUTIONS / BENEFITS

5 H.P. Motor
Durability, Reliability, Consistency
- Heavy-duty to meet the most demanding operations
- Single-speed, 1140 RPM allows for consistent processing of various products

Electromechanical Safety Interlocks
Safety, Protection
- Prevents operation unless bowl cover is closed and latched
- Prevents operation if bowl is tilted beyond 20 degrees from vertical position

Start/Stop Push Button Switches
Durability, Reliability
- Switches are completely sealed and washable
- All electric controls are housed in a reinforced polyester, high impact resistance enclosure to insure long life

5 Minute Timer with “Hold” and “Jog” Settings
Consistency, Flexibility
- Supports consistent results and thorough processing
- “Hold” and “Jog” settings allow the operator the flexibility needed for non-timed recipes

Counterbalanced Clear Lexan® Polycarbonate Bowl Cover with Stainless Steel Support Bar
Reliability, Ease of Use
- Clear Lexan® bowl cover effectively seals in liquid product without a rubber gasket
- Counterbalanced for ease in handling
- Stainless steel support bar for long life and durability

Bowl Tilt Lever
Ease of Use
- Allows bowl to tilt to a 90 degree angle for easy pouring and removal of product
- Makes clean-up easy

Stainless Steel Mixing Baffle with Pour-Through Center Shaft
Consistency, Productivity, Ease of Use
- Manually operated to move products continually into the shaft blades for better product consistency
- Built-in bowl cover scraper allows for easy viewing of product
- Pour-through center shaft permits addition of liquid products with the cover closed

Polypropylene Strainer Basket
Economical, Productivity
- Allows re-use of water when cutting head lettuce or other tender vegetables
SPECIFICATIONS

MOTOR: Dual voltage configuration with thermal overload protection, single speed, 1140 RPM, totally enclosed, externally fan cooled, ball bearings, grease packed and sealed. Motor shaft is stainless steel.

ELECTRICAL: 200/60/3, 230/60/3 and 460/60/3 – U L Listed.

CONTROLS: Magnetically operated start and stop selectors are completely sealed and washable. All electrical controls are housed in a high impact resistance, reinforced polyester enclosure.

TIMER: 5 minute, automatically shuts off machine after time set has elapsed. Non-timed operation obtained by setting timer on run or jog.

POWER CABLE, PLUG AND RECEPTACLE: 6 foot, flexible type “SO” cable with grounding polarized plug. A grounding polarized power receptacle is furnished. See chart at the bottom of the page for proper size and voltage.

BRANCH POWER CIRCUIT REQUIREMENTS: 200 or 230/60/3 machine should be connected to a 30 amp service; 460/60/3 requires 20 amp service.

BOWL: Stainless steel, 45-quart capacity with built-in pouring lip to guide liquids into a container. Bowl will tilt 90 degrees to a pour height of 15¾” from the floor. All stainless steel.

BOWL COVER: ¾” clear Lexan® Polycarbonate that seals effectively without a gasket. Counterbalanced for ease of handling. Cover support bar is stainless steel.

BOWL TILT MECHANISM: A lever is provided to control the bowl for “hold” position when running or “tilt” to empty. When set to “hold” there is a firm grip to prevent tipping of the bowl during normal operation. “Tilt” setting releases the hold but provides a constant preset drag, which allows pivoting but will hold the bowl in any position. The bowl and motor are counterbalanced for easy handling.

MIXING BAFFLE: All stainless steel. Manually operated to move products continually into the shaft blades. Exclusive pour-through center shaft permits addition of liquid ingredients with the cover closed, the baffle in position and the machine operating. Exclusive built-in scraper, located on the mixing baffle, helps keep the cover clean during operation, and enables easy cleaning of the cover before opening. Baffle removable for cleaning.

SAFETY: Electromechanical interlocks prevent operation unless bowl cover is closed and latched. Interlock also prevents operation if bowl is tilted beyond 20 degrees from vertical position. A centrifugal brake stops motor when the stop switch is pushed or an interlock shuts off electrical power.

BASE: Rectangular steel tubing, formed and welded. Finished in gray epoxy-based enamel.

STANDARD EQUIPMENT: Consists of Cutter Mixer unit with manually operated mixing baffle, polypropylene strainer basket, cut/mix attachment, knead/mix attachment; 6 foot power cable with plug and power receptacle.

ACCESSORIES: Casters, Extra Basket Kit and 4 Blade Knife

NET WEIGHT: 282 lbs.

SHIPPING WEIGHT: 362 lbs.

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PLUG &amp; RECEPTACLE</th>
<th>OPTIONAL PENDANT</th>
</tr>
</thead>
<tbody>
<tr>
<td>200/60/3</td>
<td>Hubbell 2811/L21-30P</td>
<td>Hubbell 2813/L21-30R</td>
</tr>
<tr>
<td></td>
<td>Hubbell 2810/L21-30R</td>
<td></td>
</tr>
<tr>
<td>230/60/3</td>
<td>Woodhead 28W75 L15-30P</td>
<td>Woodhead 29W75 L15-30R</td>
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<tr>
<td></td>
<td>Woodhead 69W75 L15-30R</td>
<td></td>
</tr>
<tr>
<td>460/60/3</td>
<td>Woodhead 26W76L16-20P</td>
<td>Woodhead 27W76 L16-20R</td>
</tr>
<tr>
<td></td>
<td>Woodhead 87W76L16-20R</td>
<td></td>
</tr>
</tbody>
</table>
HCM450
CUTTER MIXER

DETAILS AND DIMENSIONS

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

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.
30-QUART MIXER DESIGNED SPECIFICALLY FOR DOUGH AND HEAVY-DUTY APPLICATIONS

- 1/4 H.P. fixed speed motor — Hobart-built, extra heavy-duty to meet the most demanding operations.

- Gear-driven transmission — Ensures smooth performance and minimum downtime. Positive drive even under heavy loads.

- 15 minute timer standard — Shuts off the mixer in any speed after time has elapsed. Eliminates overmixing; increases productivity.

- Three standard fixed speeds — Consistent mixing; time after time.

- Open Base — Allows easy cleaning of the floor; improves sanitation.

- Up to 50% greater dough capacity than comparable mixer — Increased productivity. Ideal for start-up pizza operation; increased production capacity. Full bowl capacity on some dough recipes.

- Large, easy-to-reach controls — Promotes ease of operation.

- #12 Taper attachment hub standard — Improved versatility; slice, shred, dice with available attachments.

- Stainless steel bowl guard — Standard two-piece bowl guard adds protection without sacrificing productivity and sanitation.

- Electronic timer control option — Provides accurate, consistent results. Preset recipes. Simplify operation.

Specifications, Details and Dimensions on Reverse Side.
**D-330 MIXER**

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

**MOTOR:** 1½ H.P., Hobart-built, permanently lubricated ball bearings, totally enclosed, fan-cooled. Single-phase is capacitor-start, capacitor-run type. Three-phase is squirrel cage, induction-run type.

**ELECTRICAL:** 120/60/1, 208/60/1, 240/60/1, 208/60/3, 240/60/3, 480/60/3.

**CONTROLS:** Magnetic contactor with bimetallic thermal overload protection internally mounted. “Start-Stop” push-buttons protected by rubber caps. A 15-minute electric timer is standard. Electronic timer control is available at extra cost.

**TRANSMISSION:** Gear-driven. Gears are constant mesh heat-treated alloy steel. Anti-friction ball or roller bearings. A hardened steel worm and alloy bronze worm gear transmit power from motor to transmission.

**SPEEDS:** Three positive speeds — Low, Intermediate and High.

<table>
<thead>
<tr>
<th>Agitator</th>
<th>Attachment</th>
</tr>
</thead>
<tbody>
<tr>
<td>RPM</td>
<td>RPM</td>
</tr>
<tr>
<td>Low</td>
<td>96</td>
</tr>
<tr>
<td>Intermediate</td>
<td>172</td>
</tr>
<tr>
<td>High</td>
<td>319</td>
</tr>
</tbody>
</table>

**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. Bowl support interlock provides further protection.

**BOWL LIFT:** Hand lever, spring counterbalanced, lift locks automatically at top or bottom of travel. Bowl lift is adjustable, to assure proper clearance between bowl and beater.

**ATTACHMENTS:** Equipped with Hobart standard #12 taper attachment hub, and any #12 size attachments may be used.

**FINISH:** Standard machine Metallic Gray, Top Charcoal Gray, Polyurethane Enamel.

**TRUCK:** Self-centering, 4-wheel dolly-type available at extra cost.

**STANDARD EQUIPMENT:** Consists of the mixer unit with one (1) 30-quart stainless steel bowl, one (1) "B" flat beater, one (1) "D" wire loop whip, and one (1) "ED" dough arm and stainless steel bowl guard.

**ATTACHMENTS AND ACCESSORIES:**

<table>
<thead>
<tr>
<th>9&quot; Vegetable Slicer</th>
<th>Stainless Steel Dicer</th>
<th>B Bearer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat Chopper</td>
<td>Pastry Knife</td>
<td>S Sweet Dough Arm</td>
</tr>
<tr>
<td>Tray Support</td>
<td></td>
<td></td>
</tr>
<tr>
<td>20 Qt. Bowl Adapter</td>
<td>Bowl Splash Cover</td>
<td>I Heavy-Duty</td>
</tr>
<tr>
<td>Bowl Truck</td>
<td>Wire Whip</td>
<td></td>
</tr>
<tr>
<td>Bowl Scraper</td>
<td>Ingredient Chute</td>
<td></td>
</tr>
<tr>
<td>Soup Strainer/Colander</td>
<td>C Wing Whip</td>
<td></td>
</tr>
</tbody>
</table>

**WEIGHT:** Net 472 lbs.

Shipping 536 lbs.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.
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.
**H-600 MIXER**

**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 480/60/3—UL listed. Also available in 115/50/1, 220/50/1, 230/50/3, 380/50/3, and 415/50/3—Not submitted for UL listing.

<table>
<thead>
<tr>
<th>ELECTRICAL SPEC.</th>
<th>RATES</th>
<th>AMPS</th>
<th>MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPLITUDE*</th>
<th>MAXIMUM PROTECTIVE DEVICE*</th>
</tr>
</thead>
<tbody>
<tr>
<td>115/60/1</td>
<td>19.0</td>
<td>15 ams</td>
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<tr>
<td>230/60/1</td>
<td>9.5</td>
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<td>230/60/3</td>
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<tr>
<td>480/60/3</td>
<td>2.5</td>
<td>15 ams</td>
<td>15 ams</td>
<td>15 ams</td>
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</tbody>
</table>

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

**CONTACTS:** Magnetic contactor with automatic resetting bimetallic thermal overload protection internally mounted. "Start-Stop" pushbutton protection by rubber cover. Reduced voltage pilot circuit transformer is supplied for three-phase machines above 250 volts and is available, at extra cost, for all voltages 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 while machine is stopped.

<table>
<thead>
<tr>
<th>Agitator Attachment</th>
<th>RPM</th>
<th>RPM</th>
</tr>
</thead>
<tbody>
<tr>
<td>First</td>
<td>70</td>
<td>79</td>
</tr>
<tr>
<td>Second</td>
<td>124</td>
<td>139</td>
</tr>
<tr>
<td>Third</td>
<td>206</td>
<td>232</td>
</tr>
<tr>
<td>Fourth</td>
<td>362</td>
<td>408</td>
</tr>
</tbody>
</table>

**BOWL GUARD:** Heavy-duty stainless steel wire front and solid stainless steel rear portion. Front portion of guard revolves 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 bowl.

**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 Guard
- Bowl Extension Ring
- Bowl Truck
- Bowl Truck Adapter
- Bowl Jacket (40 & 30 Qt.)

**SOUP STRAINER/COLANDER:**
- Chute
- Bowl Adapters (40 & 30 Qt.)
- Bowl Scrapper

**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, "D" Beater, "O" Wire Loop Whip, ED Dough Arm and stainless steel bowl guard.

**WEIGHT H-600:** Net Standard Mixer 716 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 "D" Beater, "O" Whip and ED Dough Arm.

**WEIGHT H-600-D:** Net Deluxe Mixer 716 lbs., Shipping 722 lbs.

**POWER BOWL LIFT SPECIFICATIONS:**
- Powered by a 3 1/2 H.P. motor, the bowl may be raised or lowered by finger-tip 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.

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**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:**
- MOUNTING TO FLOOR UNNECESSARY EXCEPT ON SHIPBOARD

---

**HOBART FOOD EQUIPMENT**

**EXECUTIVE OFFICE**
701 RIDGE AVENUE
TROY, OHIO 45374-0001
FAST, RELIABLE PERFORMANCE

**EC-66 High Hood Dishmachine**

- 25" clearance in wash chamber allows for large dishware cleaning.
- Separation of wash and rinse sections help prevent water contamination in the final rinse.
- Machine design provides high throughput, 244 racks per hour.

Leasing a dishmachine from Ecolab allows you to focus on your business with the security of knowing your warewashing operation is properly managed.
FAST, RELIABLE PERFORMANCE

**EC-66 Dishmachine**

- Extended 18" wash section provides consistent results.
- Separation of wash and rinse sections help prevent water contamination in the final rinse.
- Machine design provides high throughput, 244 racks per hour.
Superior Results, 24/7 Service and a Great Financial Option.

SPECIFICATIONS

<table>
<thead>
<tr>
<th>OPERATING CAPACITY</th>
<th>244</th>
</tr>
</thead>
<tbody>
<tr>
<td>WASH KG CAPACITY</td>
<td>2200 lbs</td>
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<tr>
<td>WATER CONSUMPTION</td>
<td>0.91 gallons per rack</td>
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<tr>
<td>ELECTRICAL RATINGS</td>
<td>Wash Pump: 2 hp, Pre-Wash Pump: 1 hp, Drive Motor: 1/4 hp</td>
</tr>
<tr>
<td>WASH CHAMBER HEIGHT</td>
<td>18”</td>
</tr>
<tr>
<td>WEIGHT</td>
<td>872 lbs</td>
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<tr>
<td>VOLTAGE REQUIREMENTS/ELECTRICAL</td>
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<td>208V/60Hz/3 Ph</td>
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<td>Voltage/Frequency/Phase:</td>
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<td>460V/60Hz/3 Ph</td>
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<tr>
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<td>208V/60Hz/1 Ph</td>
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<tr>
<td>Waterline Size</td>
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<tr>
<td>Flow Pressure</td>
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<tr>
<td>Incoming Temp (min)</td>
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<tr>
<td>low-temp</td>
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<tr>
<td>high-temp</td>
<td>180°F</td>
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<tr>
<td>Incoming Temp (recommended)</td>
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<tr>
<td>low-temp</td>
<td>140°F</td>
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<tr>
<td>high-temp</td>
<td>180°F</td>
</tr>
<tr>
<td>DRAIN</td>
<td>1 1/2”</td>
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<tr>
<td>VENT HOOD</td>
<td>Flow Cubic Feet per Minute: 600</td>
</tr>
<tr>
<td>CHEMICAL SANITIZER RANGE</td>
<td>Minimum chlorine, ppm (low-temp): 50</td>
</tr>
</tbody>
</table>

370 Wabasha Street N St. Paul, MN 55102
www.ecolab.com 1 800 35 CLEAN

Ecolab
WASTE REDUCTION SYSTEM
Model No. NWK-3000-WRS
Model No. NWK-5000-WRS

SPECIFICATIONS AND
ENGINEERING DATA

FURNISH NATIONAL CONVEYOR CORP., MODEL NO.

H.P., WASTE REDUCTION SYSTEM.

Capacities  Mixed waste approximately 300 lbs.
            Food waste approximately 500 lbs.

Water Consumption  Approximately 3 GPM

Drainage  2 inch

Electrical  3 Phase 380V 50Hz  1 Phase 230V 50Hz
           3 Phase 415V 50Hz  3 Phase 208-220/440V 60Hz
           1 Phase 240V 50Hz  1 Phase 115/230V 60Hz

Water Extractor  • Unit mounted on adjustable legs fitted
                  with Flange Feet
                  • Stainless Steel Auger fitted with
                    Cleaning Brush
                  • Discharge Chute fitted with Safety
                    Interlock Switch
                  • Removable access door for cleaning
                  • 2 HP Drive motor for Auger
                  • Heavy duty Gear reducer
                  • 1/3 HP return water pump-40/50 gpm
                  • Remote Stainless Steel NEMA 4
                    Rated Control Panel

3 H.P.
5 H.P.

NATIONAL WASTE KING
SUGGESTED LAYOUTS

350 SEAT EMPLOYEE CAFETERIA

600 SEAT BANQUET FACILITY

National Conveyor Corp.
2250 Yates Ave. • City of Commerce, CA 90040
Phone: 213/725-0355 • Fx: 213/725-1440
OUTSTANDING STANDARD FEATURES

- Energy Efficient - High production and Readily Convertible to:
  - Hot Water Sanitizing – 150°F Wash Temperature minimum, 180°F Final Rinse, 53 racks per hour.
  - Chemical Sanitizing – Normal Duty – 120°F Minimum Wash and Final Rinse Temperature (140°F Recommended), Injection of Sodium Hypochlorite required, 62 racks per hour.
  - Chemical Sanitizing – Light Duty – 130°F Minimum Wash and 120°F Minimum Final Rinse Temperature (140°F Recommended), Injection of Sodium Hypochlorite required, 80 racks per hour.
- Low water consumption (1.2 gallons/rack).
- Rinse system with exclusive Sani Dwell Cycle (Hot Water Sanitizing only).
- Microcomputer controls.
- LED Display of Cycles (Fill, Wash, Rinse) and Temperature.
- Built-in service aids for enhanced serviceability.
- Choice of Electric Heat, Gas Immersion Tube Heat, or Steam Injectors.
- Microcomputer control of water temperature and positive protection against tank heat damage.
- Snap-in stainless steel front panel (on AM-14).
- Field adjustable control box height 4¾" to 12¾" to table.
- Inspection Door (on AM-14).
- Manual By-Pass Controls.

All of these standard features make this Hobart AM Dishwasher an outstanding value for exceptional dishwashing performance, with built-in Hobart reliability.

Specifications, Details and Dimensions Inside.

AM-14 with Booster Heater Option
**AM-14 AM-14C DISHWASHERS**

**Legend**
- [A/P] = Above Finished Floor
- [A/P] = Above Ground Floor

**Electrical Connection Information**
- E1: Electrical connection, interior & movable / immovable electrical heat exchanger, 1/4" NPT / 1/8" NPT
- E2: Electrical connection, terminal fixture
- E3: Electrical connection, floor level, 1/4" NPT
- E4: Electrical connection, booster, 1/4" NPT / 3/4" NPT / 1" NPT
- E5: Electrical connection, booster, 1/4" NPT / 3/4" NPT / 1" NPT

**Common Water Connection**
- P1: Common water connection (no booster)
- P2: Common water connection (no booster)
- P3: Drain: 2" NPT / 2-1/4" NPT plus (1) side by side
- P4: Steam heater (when ordered) 10 to 24 psig, 20 psig max.
- P5: Steam valve (when ordered) 10 to 24 psig, 20 psig max.
- P6: Steam valve (when ordered)
- P7: Steam valve (when ordered)
- P8: Steam valve (when ordered)
- P9: Steam valve (when ordered)
- P10: Steam valve (when ordered)
- P11: Steam valve (when ordered)
- P12: Steam valve (when ordered)
- P13: Steam valve (when ordered)
- P14: Steam valve (when ordered)

**Booster Amperage Ratings**
- 10 kW

**Booster Electrical Specifications**

<table>
<thead>
<tr>
<th>Booster Electrical Specifications</th>
<th>100-120/60/1</th>
<th>200-230/60/3</th>
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<tbody>
<tr>
<td>ELEC. SPECS.</td>
<td>200-230/60/3</td>
<td>400-460/3</td>
</tr>
<tr>
<td>RATED AMPS.</td>
<td>30</td>
<td>30</td>
</tr>
<tr>
<td>MINIMUM SUPPLY CIRCUIT AMPERAGE</td>
<td>50</td>
<td>100</td>
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<tr>
<td>MAXIMUM SUPPLY CIRCUIT AMPERAGE</td>
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<td>100</td>
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<tr>
<td>MAXIMUM PROTECTION DEVICE</td>
<td>20</td>
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</tbody>
</table>

**AM-14C WITH STEAM OR GAS HEAT**

<table>
<thead>
<tr>
<th>ELEC. SPECS.</th>
<th>RATED AMPS.</th>
<th>MINIMUM SUPPLY CIRCUIT AMPERAGE</th>
<th>MAXIMUM PROTECTION DEVICE</th>
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<tbody>
<tr>
<td>100-120/60/1</td>
<td>19.7</td>
<td>25</td>
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<tr>
<td>200-230/60/3</td>
<td>11.4</td>
<td>15</td>
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<td>200-230/60/3</td>
<td>7.6</td>
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<tr>
<td>400-460/60/3</td>
<td>5.3</td>
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**AM-14C WITH ELECTRIC HEAT**

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<tr>
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<th>RATED AMPS.</th>
<th>MINIMUM SUPPLY CIRCUIT AMPERAGE</th>
<th>MAXIMUM PROTECTION DEVICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>100-120/60/1</td>
<td>60.8</td>
<td>80</td>
<td>80</td>
</tr>
<tr>
<td>200-230/60/3</td>
<td>35.9</td>
<td>50</td>
<td>50</td>
</tr>
<tr>
<td>200-230/60/3</td>
<td>22.9</td>
<td>30</td>
<td>30</td>
</tr>
<tr>
<td>400-460/60/3</td>
<td>12.2</td>
<td>50</td>
<td>50</td>
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</table>

**MACHINE ELECTRICAL SPECIFICATIONS**

<table>
<thead>
<tr>
<th>ELEC. SPECS.</th>
<th>RATED AMPS.</th>
<th>MINIMUM SUPPLY CIRCUIT AMPERAGE</th>
<th>MAXIMUM PROTECTION DEVICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>100-120/60/1</td>
<td>200-230/60/3</td>
<td>400-460/3</td>
<td>115/50/1</td>
</tr>
<tr>
<td>200-230/60/3</td>
<td>300/50/3</td>
<td>300/50/3</td>
<td>300/50/3</td>
</tr>
</tbody>
</table>

**These electrical specifications are not submitted for UL Listing.**

**NSF**

**UL**

**HOBART**
AM-14 AM-14C DISHWASHERS

SPECIFICATIONS


The microcomputer-based control system is built into the AM-14 Series Dishwashers. Model AM-14C is for straight-through operation with a third (front) door for inspection, and AM-14G for corner installation. Each is available in standard electrical specifications of 100-120/60/1, 200-230/60/1, 200-230/60/3, 400-480/60/3 and all are equipped with a reduced voltage pilot circuit transformer.

*CAUTION: CERTAIN MATERIALS, INCLUDING SILVER, ALUMINUM AND PEWTER ARE ATTACKED BY SODIUM HYPOCHLORITE (LIQUID BLEACH) IN THE CHEMICAL SANITIZING DISHWASHER MODE OF OPERATION. WATER HARDNESS MUST BE CONTROLLED TO 2-6 OR. FOR BEST RESULTS.

CONSTRUCTION: Tank and wash chamber constructed of #18 gauge stainless steel, arc-welded. Unitized welded stainless steel tank, frame and stainless steel feet. Wash chamber and front of tank above motor compartment are polished satin finish. New stainless steel snap-in front panel—no fasteners required.

DOOR LIFT: Doors coupled by chrome-plated door handle, spring counterbalanced (except the front inspection door). All doors guided for ease of operation and long life.


MOITOR: Hobart-built, 1 H.P., with solid state thermal protection, grease-packed ball bearings, splashproof design, ventilated. Single-phase is capacitor-start, induction-run type. Three-phase is squirrel-cage, induction type.

MICROCOMPUTER CONTROL SYSTEM: Hobart microcomputer controls, assembled within water-protected enclosure, provide built-in performance and reliability.

The microcomputer control, switches and contactors are housed in a single enclosure, mounted on right-hand side of dishwasher below table level. Control enclosure is field adjustable to an alternate lower position to clear standard 12" deep table trough of table sink installation. The line voltage electrical components are completely wired with 105°C, 600V thermoplastic insulated wire with stranded conductors and routed through listed electrical conduit. Low-voltage electrical components are wired with type ST cord. Line disconnect switch NOT furnished.

CYCLE OPERATION: The microcomputer timing program is started by closing the doors, which actuates the door cycle switch.

HEATING EQUIPMENT: Standard tank heat is 5kw electric immersion heating element. Regulated power immersion tube gas burner system is optional at extra cost. A solid-state ignitor board controls the gas valve and provides flame ignition. A transformer steps the control circuit voltage down to 24 volts to power the ignitor board and gas valves. Gas Heated Dishwasher: For natural gas, gas pressure (customer connection) not to exceed 7" W.C. For liquefied petroleum, gas pressure (customer connection) not to exceed 11" W.C. If gas pressure is higher than 7" W.C. natural or 11" W.C. LP, a pressure regulating valve must be supplied (by others) in the gas line to the dishwasher.

Regulated 3/8" steam injector optional at extra cost. Water temperature regulation is controlled by thermistor sensor in combination with microcomputer controls.

The tank heat and positive low water protection microcomputer circuits are automatically activated when the main power switch is turned "on". If tank is accidentally drained, low water protection device automatically turns heat off. Gas immersion tube is additionally protected by a high limit device mounted on the surface of the tube. These features are standard with the Hobart Microcomputer Control System.

STANDARD EQUIPMENT: In addition to the standard features listed on the front, the following—latest design door cycle switch, ratio fill, stainless steel adjustable feet. Adjustable height control panel, chamber tank and all doors of 18 gauge stainless steel. Detergent injector and sensing connections provided as well as connection in fill line for rinse agent and sanitizer dispensing. Manual by-pass switch.

OPTIONAL EQUIPMENT AT EXTRA COST - ELECTRIC BOOSTER HEATER: Electric booster adequately sized to raise 120°F inlet water to 180°F. Pressure/temperature relief valve and pressure gauge for incoming water.

Peg and Combination 19"x 19" Hobart heavy duty all-plastic racks.

ACCESSORIES: Desirable functional accessories can be furnished at added cost. See listed options and accessories on this specification sheet. Write to the factory for special requirements not listed above.

*As continued product improvement is a policy of Hobart, specifications are subject to change without notice.
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 gallons (23 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 dishwasher.
- Each booster has fiberglass insulation to minimize heat loss.
- Built-in low water protection prevents heating element burnout.
- 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.

### Water Temperature Recovery Table

<table>
<thead>
<tr>
<th>Model</th>
<th>40°F (22°C) Rise</th>
<th>70°F (39°C) Rise</th>
</tr>
</thead>
<tbody>
<tr>
<td>C-4</td>
<td>40 gph (151 lph)</td>
<td>23 gph (.87 lph)</td>
</tr>
<tr>
<td>C-5</td>
<td>50 gph (189 lph)</td>
<td>29 gph (1.10 lph)</td>
</tr>
<tr>
<td>C-6</td>
<td>60 gph (227 lph)</td>
<td>34 gph (1.28 lph)</td>
</tr>
<tr>
<td>C-7</td>
<td>70 gph (265 lph)</td>
<td>40 gph (1.51 lph)</td>
</tr>
<tr>
<td>C-9</td>
<td>90 gph (341 lph)</td>
<td>52 gph (1.97 lph)</td>
</tr>
<tr>
<td>C-12</td>
<td>120 gph (454 lph)</td>
<td>69 gph (2.61 lph)</td>
</tr>
<tr>
<td>C-13</td>
<td>135 gph (511 lph)</td>
<td>77 gph (2.82 lph)</td>
</tr>
<tr>
<td>C-15</td>
<td>151 gph (572 lph)</td>
<td>86 gph (3.26 lph)</td>
</tr>
<tr>
<td>C-17</td>
<td>173 gph (655 lph)</td>
<td>98 gph (3.75 lph)</td>
</tr>
<tr>
<td>C-18</td>
<td>181 gph (685 lph)</td>
<td>103 gph (3.90 lph)</td>
</tr>
<tr>
<td>C-24</td>
<td>241 gph (912 lph)</td>
<td>138 gph (5.22 lph)</td>
</tr>
<tr>
<td>C-27</td>
<td>271 gph (1026 lph)</td>
<td>155 gph (5.87 lph)</td>
</tr>
<tr>
<td>C-30</td>
<td>301 gph (1139 lph)</td>
<td>172 gph (6.51 lph)</td>
</tr>
<tr>
<td>C-33</td>
<td>351 gph (1357 lph)</td>
<td>206 gph (7.80 lph)</td>
</tr>
<tr>
<td>C-39</td>
<td>391 gph (1480 lph)</td>
<td>224 gph (8.48 lph)</td>
</tr>
<tr>
<td>C-45</td>
<td>452 gph (1711 lph)</td>
<td>258 gph (9.77 lph)</td>
</tr>
<tr>
<td>C-54</td>
<td>542 gph (2052 lph)</td>
<td>310 gph (11.74 lph)</td>
</tr>
<tr>
<td>C-58</td>
<td>588 gph (2228 lph)</td>
<td>335 gph (12.68 lph)</td>
</tr>
</tbody>
</table>
**COMPACT ELECTRIC BOOSTER WATER HEATERS**

Models C-1, C-5, C-15, C-38, C-54, C-58

<table>
<thead>
<tr>
<th>DIMENSIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>4kW to 18kW: 13&quot;W x 13¾&quot;H without legs x 20¾&quot;D (28&quot;)</td>
</tr>
<tr>
<td>(33 x 35 x 53 cm (86 cm)).</td>
</tr>
<tr>
<td>24kW to 56.5kW: 18&quot;W x 12&quot;H without legs x 24¾&quot;D (30¾&quot;)</td>
</tr>
<tr>
<td>(46 x 31 x 61 cm (78 cm)).</td>
</tr>
<tr>
<td>Includes Temperature/Pressure Relief Valve.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>VOLTAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>208, 240 and 480 volts available. Export voltages available.</td>
</tr>
</tbody>
</table>

**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Model</th>
<th>kW</th>
<th>1-Phase</th>
<th>3-Phase</th>
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</thead>
<tbody>
<tr>
<td>C-4</td>
<td>4</td>
<td>208 19 30</td>
<td>105 lbs. (48 kg)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>240 17 30</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>480 8 15</td>
<td></td>
</tr>
<tr>
<td>C-5</td>
<td>5</td>
<td>208 24 30</td>
<td>105 lbs. (48 kg)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>240 21 30</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>480 10 15</td>
<td></td>
</tr>
<tr>
<td>C-6*</td>
<td>6</td>
<td>208 29 40</td>
<td>118 lbs. (54 kg)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>240 25 40</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>480 13 20</td>
<td></td>
</tr>
<tr>
<td>C-7*</td>
<td>7</td>
<td>208 34 50</td>
<td>118 lbs. (54 kg)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>240 30 50</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>480 13 20</td>
<td></td>
</tr>
<tr>
<td>C-9*</td>
<td>9</td>
<td>208 39 60</td>
<td>118 lbs. (54 kg)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>240 35 60</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>480 13 20</td>
<td></td>
</tr>
<tr>
<td>C-12</td>
<td>12</td>
<td>208 45 70</td>
<td>120 lbs. (54 kg)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>240 50 70</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>480 16 20</td>
<td></td>
</tr>
<tr>
<td>C-13</td>
<td>13.3</td>
<td>208 51 80</td>
<td>120 lbs. (54 kg)</td>
</tr>
<tr>
<td></td>
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<td>240 56 80</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>480 16 20</td>
<td></td>
</tr>
<tr>
<td>C-15</td>
<td>18</td>
<td>208 62 90</td>
<td>120 lbs. (54 kg)</td>
</tr>
<tr>
<td></td>
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<td>240 63 90</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>480 18 30</td>
<td></td>
</tr>
<tr>
<td>C-17</td>
<td>17.2</td>
<td>208 86 125</td>
<td>120 lbs. (54 kg)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>240 75 109</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>480 21 30</td>
<td></td>
</tr>
</tbody>
</table>

**OPTIONS (NOT FOR RETROFIT)**

- All Stainless Steel Body and Base
- Slide Brackets

**ACCESSORIES**

- Adjustable Stainless Steel Legs 6"-8" (15-20 cm)
- Shock Absorber – to reduce water hammer
- Brass Pressure Reducing Valve with bypass

**ARCHITECT SPECS**

Booster Water Heaters

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 by the Hatco Corporation, Milwaukee, WI 53224 U.S.A.

The booster shall have the capacity to heat...gph...from 120°F to 150°F (49°C to 66°C) and 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 U.L. #1453 and N.E.C. 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 hammer tone 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 gages and shock absorber.

**HATCO CORPORATION**
HEAVY-DUTY, FRONT LOADING UTENSIL WASHER PROVIDES FULLY AUTOMATIC AND ADJUSTABLE OPERATION ...

- Designed for limited space availability in supermarkets, institutions, restaurants, bakery and deli areas.

- Front loading, split door design with pull-out rack for ease of loading large bun pans, meat lugs, deli containers, up to and including a 140 quart mixer bowl.

- Adjustable timer provides longer wash cycles required for difficult-to-remove soils, such as dried blood, crusted bread and baked beans.

- Two upper and two lower revolving stainless steel wash and rinse arms.

- Stainless steel sloping strainer system collects food soil in deep, perforated, removable stainless steel basket.

- Stainless steel front panel.

- Connections provided for easy hook-up of detergent equipment.

- Choice of Electric, Gas or Steam Heat.

- Top-mounted dial thermometers.

- Door actuated drain closer.

- Top-mounted electric booster heater available.

Shown with optional top-mounted electric booster heater.
SPECIFICATIONS: Listed by Underwriters Laboratories Inc and by NSF International.

DESIGN: Heavy-duty, full automatic, front loading utensil warewasher with large split door system. Upper door section to automatically slide upward as the door section is pulled down. Stainless steel pull out rack for easy loading the largest of utensils. Choice of three wash cycles allows variable cycle with up to six (6) minutes to ensure thorough cleaning of ware. Accommodates utensils 24¼" high and 40½" wide. Machine designed to clean and sanitize with 180°F final rinse water. Door interlock switch prevents operation if doors are not closed.

CONSTRUCTION: Tank and hood are of 16 gauge stainless steel. Feet are of 14 gauge stainless steel. Front enclosure panel is standard.

MOTOR: Five (5) H.P. motor, available electrical specifications. 208/60/3, 240/60/3, 480/60/3. Drip proof motor has overload protection, and sealed ball bearings.

CONTROLS: Allows choice of 2, 4 or 6 minute wash cycle followed by a 5 second dwell and a 24 second rinse.

PUMP CAPACITY: 343 gallons per minute; cast iron pump mounted integrally with motor to ensure true alignment and fitted with Ni-Resistant impeller and packless seal with carbon and ceramic faces.

RACKS PER HOUR:
- 2 minute: 18
- 4 minute: 12
- 6 minute: 9

WASH: Wash tank is equipped with revolving upper and lower stainless steel wash arms, with specially shaped nozzles having large openings and arranged to effectively direct water jets to all ware surfaces. Removable, perforated stainless steel, sloping strainer pans direct food soil to a deep perforated stainless steel basket. Basket and strainer pans can be removed without lower wash arm removal.

RINSE: 180°F final rinse provided by upper and lower revolving rinse arms fitted with stainless steel rinse jets. Removable without the use of tools. Top-mounted booster heater available from Hobart.

TIMED FILL: 2½ minute timed fill.

STANDARD EQUIPMENT: Sealed dial type thermometer for wash and rinse mounted at eye level on top of machine. Standard rack assortment consists of one flat bottomed frame rack; one flat grid insert rack; two tray support insert racks. Racks are chrome nickel steel with external dimensions of 40¾" wide x 22¾" deep x 4¾" high. Low water protection for tank heat; built-in wireway; detergent and rinse agent equipment connection points; timed fill system. Drain automatically closes when machine door is closed.

OPTIONAL EQUIPMENT:

ELECTRIC TANK HEAT: 10 KW Electric tank heat. Water temperature thermostatically controlled with positive low-water protection.

GAS TANK HEAT: Regulated power immersion tube gas burner system. Tank water temperature is controlled by solid-state thermostat and a blower motor with a centrifugal switch. Positive low water protection is provided. Immersion tube is additionally protected by a high limit device mounted on the surface of the tube. A solid-state ignitor board controls the gas valve and provides flame ignition. A transformer steps the control circuit voltage down from 120 volts to 24 volts to power the ignitor board and gas valves.

For natural gas, gas pressure to burner (customer connection) not to exceed 7" W.C.

For liquified petroleum, gas pressure to burner (customer connection) not to exceed 11" W.C.

If gas pressure is higher than 7" W.C. natural or 11" W.C. LP, a pressure regulating valve must be supplied (by others) in the gas line to the dishwasher.

STEAM TANK HEAT: One-inch stainless steel steam injector or one-inch stainless steel steam coils (for contaminated steam). Tank water temperature thermostatically controlled with positive low-water protection 15-50 PSI; 60 lbs/hr. steam requirement.

ELECTRIC BOOSTER HEATER: Top-mounted electric booster heater capable of the following inlet water temperature ranges:
- 2 min. cycle - 140°F to 180°F
- 4 min. cycle - 110°F to 180°F
- 6 min. cycle - 80°F to 180°F

STANDARD INFORMATION:

Water Requirements: 4 gal. per cycle.
Drain Flow: 38 GPM Peak Flow.
Wash Tank Capacity: 27 Gal.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.
KEEP 'EM COMING WITH FRONT-LOAD DESIGN AND WIDE WASH TANK.

What could be faster, easier and more convenient than front loading! The UW-50 features a split door system that makes it easy to load and unload. Plus, the extra wide 47" machine makes loading and unloading a breeze.

The Hobart UW-50 Utensil Washer is a lasting part of your operation. The all-stainless steel design ensures that the UW-50 will stand up to years of use in your operation.

With the UW-50 you know that whatever goes in soiled, comes out clean. Because the UW-50 has dual wash arms — revolving upper and lower wash and rinse arms that wash and sanitize with a direct spray over the full rack. What's more, wash arm assemblies remove easily as a unit — without the use of tools.
Model GLD-B-MA
(UL / ULC Hood and Damper Assembly)

/ Model GL-B-MA
(UL / ULC Hood without Damper)

Dimensions: inches

PLAN VIEW

EXHAUST AIR COLLAR
HANGER BRACKET

VARIES (10" - 14") (1880 MAX)

EXHAUST AIR COLLAR
MAKE UP AIR COLLAR

VARIES (DEC.CAMRT)
J(76) BRACKET

29" (711) STD.

29" (792) STD.

FRONT ELEVATION VIEW
(Note: Optimum Hood Mounting 78" / 1981 mm A.F.P.)

SECTION VIEW

REMOVABLE PERFORATED PANELS
5 1/4" (133)
10" (254)
2 5/8" (66)

Continuous product improvement is a Vent Master policy, therefore specifications and design are subject to change without notice.
Canopy style ventilator. Ceiling and wall mounted. With integral, front discharge make-up air for all types of cooking equipment.

FEATURES
- balancing dampers on GLD Series (unique to Vent Master)
- all stainless steel construction
- all stainless steel filters
- listed fire dampers on GLD Models only
- flexible options and modifications
- ease of installation, cleaning and servicing
- available in lengths 3'-0" to 16'-0" (914mm to 4877mm) in 6" (152mm) increments – consult factory if over 12'-0" (3658mm)

APPLICATION – Developed for chain accounts, food courts and national restaurants.

Box style ventilators are recommended for all types of cooking equipment. Ventilator should overhang front and ends of equipment by minimum of 8" (152mm) and minimum of 12" (305mm) over open broilers.

CONSULTANT SPECIFICATION
Kitchen exhaust ventilator shall be a Vent Master Model ______, complete with Vent Master stainless steel GFII Series UL / ULC listed filters.

The ventilator shall be constructed of stainless steel. The ventilator shall be provided with a stainless steel all welded exhaust duct collar with a 1" (25mm) connection flange. All joints and seams are welded and/or liquid tight. All exposed welds are ground and polished to the original finish of metal. Hanging brackets shall be supplied on each unit for ceiling or wall mount installations.

GLD Series ventilators will be equipped with a UL / ULC listed self-closing, spring loaded fire damper assembly which shall be activated by a listed fusible link, rated at 286°F (141°C).

A UL / ULC listed air balancing damper shall also be provided for optimum balancing of single and multiple ventilator systems. All dampers shall be accessible through the ventilator plenum.

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

Ventilators shall be listed by Underwriters Laboratories and/or Underwriters Laboratories of Canada and meet all NFPA 96 requirements.

HOOD SIZE: LENGTH ______, WIDTH ______, HEIGHT ______

SERVICES - EXHAUST AIR:

STATIC PRESSURE: __________________

COLLAR SIZE: __________________

ELECTRICAL: 120/1/60, _______ WATT

DIRECT CONNECT TO _______ JUNCTION BOXES FOR LIGHTS (BY ELECTRICAL DIVISION)

MODIFICATIONS AND OPTIONS
☐ OFFSET COLLAR - Duct collars can be offset (left or right of centre line).
☐ REAR DUCT - Rear duct collar take-off.
☐ DIMENSIONS - Height, length and depth can be altered as required. Consult factory.
☐ LIGHTS - Ventilator shall contain - Quantity ______
  a) Flush mount fluorescent light fixtures 36" (914mm) or 48" (1219mm) long (2x40 watts).
  b) Flush mount vapour proof incandescent light fixture (2x75 watts).
  c) Surface mount globe type light fixtures complete with clear thermal shock proof glass with plated steel wire guard (1x100 watts).
☐ MAKE-UP AIR GRILLES - Double deflection grilles with opposed blade balancing dampers in lieu of perforated panels.
RESTAURANT
FIRE
SUPPRESSION
SYSTEMS
DATA SHEET

MODEL R-102
(STANDARD
UL 300 LISTED)

FEATURES
- Low pH Agent
- Proven Design
- Reliable Cartridge Operated
- Aesthetically Appealing
- UL Listed – Meets Requirements of UL 300

APPLICATION
The Ansul R-102 Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect the following areas associated with cooking equipment: ventilating equipment including hoods, ducts, plenums, and filters; fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers and woks.

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

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

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

The system is capable of automatic detection and actuation and/or remote manual actuation. Additional equipment is available for mechanical or electrical gas line shut-off applications.

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

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

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

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

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

Tanks can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.
COMPONENT DESCRIPTION

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

Agent Tank — The agent tank is installed in a stainless steel enclosure or wall bracket. The tank is deep drawn carbon steel finished in red enamel. The tank includes an adaptor/tube assembly. The adaptor is chrome-plated steel with a 1/4 in. NPT female gas inlet and a 3/8 in. NPT female agent outlet. The adaptor also contains a bursting disc seal which prevents the ejection of agent up the pipe during extreme temperature variations.

Regulated Release Mechanism — The regulated release mechanism is a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks, depending on the capacity of the gas cartridge used. It contains a factory installed regulator deadset at 100 psi (6.9 bar) with an internal relief of approximately 145 psi (10.0 bar). It has automatic actuation capabilities by a fusible link detection system and remote manual actuation by a mechanical pull station.

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

SPECIFICATIONS

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

1.0 GENERAL

1.1 References

1.1.1 Underwriters Laboratories, Inc. (UL)
1.1.1.1 UL Standard 1254
1.1.1.2 UL Standard 500
1.1.2 National Fire Protection Association (NFPA)
1.1.2.1 NFPA 96
1.1.2.2 NFPA 17A

1.2 Submittals

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

1.3 System Description

1.3.1 The system shall be an automatic fire suppression system using a wet chemical agent for grease related fires.
1.3.2 The system shall be capable of suppressing fires in the following areas associated with cooking equipment: ventilating equipment including hoods, ducts, plenums, and filters; fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers.
1.3.3 The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories, Inc. (UL).
1.3.4 The system shall be installed and serviced by personnel trained by the manufacturer.

1.4 Quality Control

1.4.1 Manufacturer: The R-102 Restaurant Fire Suppression System shall be manufactured by a company with at least thirty years experience in the design and manufacture of pre-engineered fire suppression systems. The manufacturer shall be ISO 9002 registered.
1.4.2 Certificates: The wet agent shall be specially formulated, aqueous solution of organic salts with a pH range between 7.8 – 8.2, designed for flame knockdown and foam securment of grease-related fires.

1.5 Warranty, Disclaimer, and Limitations

1.5.1 The pre-engineered restaurant fire suppression system components shall be warranted for five years from date of delivery against defects in workmanship and material.
1.6 Delivery
1.6.1 Packaging: All system components shall be securely packaged to provide protection during shipment.

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

2.0 PRODUCT

2.1 Manufacturer
2.1.1 Ansul Fire Protection, One Stanton Street, Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.

2.2 Components
2.2.1 The basic system shall consist of an ANSUL AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, pressure switches, and electrical switches for automatic equipment and gas line shut-off.

2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.8 - 8.2, designed for flame knockdown and foam securement of grease related fires.

2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be deep drawn carbon steel finished in red enamel. Tanks shall be available in two sizes: 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks shall have a working pressure of 100 psi (6.9 bar), a test pressure of 300 psi (20.7 bar), and a minimum burst pressure of 600 psi (41.4 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.

2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used. It shall contain a factory installed regulator deaerated at 100 psi (6.9 bar) with an internal relief of approximately 145 psi (10.0 bar).

It shall have the following actuation capabilities: automatic actuation by a fusible link detection system and remote manual actuation by a mechanical pull station.

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

It shall be compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch, it shall be compatible with electric gas line or appliance shut-off devices.

2.2.5 Regulated Actuator Assembly: When more than two agent tanks are required, the regulated actuator shall be available to provide expellant gas for additional tanks. It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. The regulator shall be deaerated at 100 psi (6.9 bar) with an internal relief of approximately 145 psi (10.0 bar). The regulated actuator assembly shall contain a regulated actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of the expellant gas line.

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

2.2.7 Distribution Piping: Distribution piping shall be Schedule 40 black iron, chrome-plated, or stainless steel pipe conforming to ASTM A120, A53, or A106.

2.2.8 Detectors: The detectors shall be the fusible link style designed to separate at a specific temperature.

2.2.9 Cartridges: The cartridge shall be a sealed steel pressure vessel containing either carbon dioxide or nitrogen gas. The cartridge seal shall be designed to be punctured by the releasing device supplying the required pressure to expel wet chemical agent from the storage tank.

3.0 IMPLEMENTATION

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

3.2 Training
3.2.1 Training shall be conducted by representatives of the manufacturer.
ATTACHMENT 1

Request Response Submittal Form
ATTACHMENT 1

REQUEST RESPONSE SUBMITTAL FORM

NHA Request # 2014-003

The undersigned has carefully examined this entire RFP and familiarized themselves with all conditions pertinent to this Request. The undersigned hereby proposes to furnish all Services necessary to completely fulfill the Scope of Services without restriction for the time period October 24, 2014 through April 15, 2015 for a total amount for Cost Proposal A: $___________ and a total amount for Cost Proposal B: $___________ as specified in Section 6.10.1 of the RFP.

Respondent Name (Please Print) __________________________ Business Address: __________________________

[ ] Proprietorship [ ] Partnership [ ] Corporation [ ] LLC [ ] LLP    FEIN # ______________________

If Partnership, list all general partner(s) __________________________________________________________

If LLC or LLP, list managing member(s)/partner(s) __________________________________________________

Primary contact for the Request Process ____________________________________________________________

Title ______________ Phone ______________ Fax ______________ Email ______________________

Can Respondent commence work on the start date in the Request? Y / N    If no, when? ______________

Has the Specimen Contract attached to the Request been reviewed? Y / N

Are any terms unacceptable? Y / N    If yes, specify the terms ______________________________

Would Respondent seek to negotiate any terms? Y / N    If yes, specify the terms ______________________

State Business License: _________________________________________________________________

State Contractors License (where applicable) ____________________________________________________

CERTIFICATION

I declare that the foregoing is true and correct and that I am authorized to make this representation and submit the attached Response to NHA’s Request #___________ on behalf of __________________________

Date: ____________________________

Signature __________________________________________

Type or Print Name ___________________________________
ATTACHMENT 2

Specimen Contract
CONTRACT FOR CONSTRUCTION
BETWEEN

THE NEIGHBORHOOD HOUSE ASSOCIATION
AND

VENDOR NAME
CONTRACT NO. 14-00xxxx-CR

This Contract for Construction (the “Contract”) is entered into effective [Date], by and between The Neighborhood House Association (NHA), a California non-profit public benefit corporation with primary offices located at 5660 Copley Drive, San Diego, California 92111 (“Corporation”) and VENDOR NAME a California corporation (Vendor corporate number), with its primary office located at Vendor Address (“Contractor”).

RECITALS

WHEREAS, Corporation is contracted through various governmental agencies, including the United States Department of Agriculture (USDA), Federal Department of Health & Human Services (“HHS”) and the California Department of Education (CDE) to provide food, beverage and nutrition services to seniors and children residing in communities located throughout San Diego County;

WHEREAS, Corporation desires to procure the services of a qualified construction firm to complete the work referenced in the document entitled “Scope of Work”, which is attached hereto as EXHIBIT “A” and incorporated herein by this reference;

WHEREAS, Contractor has experience in the construction required for such improvements, has submitted its proposal to complete the “Work”, defined below, and was awarded the Contract by Corporation.

NOW THEREFORE, in consideration of the mutual covenants and conditions herein, which by this reference shall include the foregoing Recitals, the parties agree as follows:

SECTION 1. SCOPE OF WORK. Contractor agrees to provide all necessary procurement, excavation, demolition, layout, installation of appurtenances and accessories required to complete all tasks referenced in the document attached hereto as EXHIBIT “A” (hereinafter the “Project” or “Scope of Work”), which is incorporated herein by this reference. In the event of any conflict between the terms and conditions of this Contract and any documents incorporated into it by reference, this Contract shall prevail.

The Project shall be completed in accordance with the specifications, terms and conditions set forth in this Contract, as follows:
1.1 **Project Design/Build Drawings.** Contractor’s Work shall include, but not be limited to the following standards:

1.1.1 Contractor shall design, construct, and deliver the best possible Project in accordance with the time, monetary and quality parameters set forth in this Contract and, to the extent applicable, comply with each of the following:

(a) Construct the Project on time and within the “MCC”, referenced in Section 4.1 below, working closely with Corporation’s Project Manager, referenced in Section 5.2 below, throughout the Project;

(b) Perform all construction on the Project utilizing contractors appropriately licensed by the California Contractors State License Board;

(c) To the extent applicable, take all reasonable steps during the course of construction of the Project so as not to interfere with the existing operations at the Project location;

(d) Take all necessary precautions not to interfere with pedestrian and vehicular access or Project site safety; and, to the extent applicable, install safety fencing as required to keep pedestrians and Contractor’s staff out of Contractor’s work area(s);

(e) Control dust, odors and noise in accordance with the provisions of the Standard Specifications for Public Works Construction and this Contract;

(f) Provide security to protect visitors and employees from danger at or in the Project site; &

(g) Use reasonable care to avoid damaging existing structures and equipment adjacent to the Project site and replace or repair any damaged property.

1.1.2 Permit(s) may be required to load/unload products from the street and will be the responsibility of the Contractor, including its installer(s), to schedule, pay, obtain and keep valid for the time of installation, until Corporation’s acceptance of the Project.

1.1.3 Work scope shall include all required permits, drawings for approval, inspections required by city, county or state departments or required approvals of agencies.

1.1.4 Contractor shall provide administration, supervision and coordination of all services.

1.1.5 Contractor shall review construction documents with governmental authorities having jurisdiction over the Project, if required.

1.1.6 Contractor shall notify the Corporation, in writing and within five (5) days, whenever Contractor reasonably believes that the cost of the Project is likely to exceed the MCC and include in said notice:

(a) An itemized cost breakdown estimate; and

(b) A list of recommended revisions which Contractor believes would bring Project within the MCC.
Contractor agrees to assist Corporation in reviewing the itemized cost breakdown and recommend revisions so that Corporation can revise the scope of the Project so that the MCC is not exceeded.

1.1.7 Contractor shall clean up and remove all construction related debris at the end of each day (shift). Contractor shall provide a thorough sweeping (and to the extent applicable, a wash down) of the entire Project construction site at the end of each workweek.

1.1.8 Contractor shall provide hoisting for construction materials and debris if necessary.

1.1.9 Contractor shall provide protection from rain leaks throughout the work site during the construction process.

1.1.10 Contractor is to obtain all required city permits for all work to be accomplished at the Center.

1.1.11 Contractor is to comply with prevailing wages in the area.

1.1.12 Contractor shall dispose of all demolished or removed material according to city, state and federal regulations.

1.1.13 Contractor shall notify the Corporation, in writing and within five (5) days, in the event Contractor, or any of its subcontractors or personnel performing the Work, files or records any liens, including but not limited to mechanic liens, against the Center.

1.1.14 Contractor shall not engage in any activities that exceed 100 decibels (loud noises) during the hours of 12:00 pm to 2:00 pm Monday through Friday, unless otherwise permitted by Corporation’s Project Manager, in writing.

1.1.15 Contractor shall provide sanitation facilities for its workers.

1.2 **Contractor Submittals.** Contractor agrees to provide and deliver to Corporation the following items, if applicable to the Project:

1.2.1 Product Data: Contractor shall submit within twenty (20) business days after receipt of “Notice of Award” complete sets of the material and equipment submittals, including:

1.2.1.1 Project material and equipment information disclosing manufacturer and manufacturer’s representative’s name(s), business address(es), phone number and address for warranty work or questions.

1.2.1.2 Plan view drawings and/or three-dimensional (3D) renderings which shall include, if applicable, all model numbers, descriptive labels (including component names) and notations of compliance with the above guidelines.

1.2.1.3 Detailed component list with model numbers and catalog descriptions.

1.2.1.4 Written material specifications for all components to be furnished by Contractor.

1.2.1.5 Copy of manufacturer’s warranty, in certificate format, if any.

1.2.2 Corporation’s Notice to Proceed shall be the Contractor’s authorization to order the required material and equipment. There will be no deviation from the approved submittals without written authorization from the Corporation’s Project Manager.
1.3 **Project Products.** Contractor agrees the Project shall comply with the following:

1.3.1 Products: The Scope of Work is based upon equipment and measurements from the Contractor and or their representative(s). All dimensions, surrounding obstructions, etc. shall be the responsibility of the Contractor and its representative(s) to take into consideration during completion of the Project, including the designing and setting of materials and equipment.

1.3.2 Modifications: Any expense of modification, adjustment or revision required ensuring compliance of furnished equipment to specified equipment and landscape design shall be the sole expense and responsibility of the Contractor.

SECTION 2. MATERIALS.

2.1 Contractor must have all materials available prior to beginning the Work. DELIVERY INSTRUCTIONS MUST BE COORDINATED WITH CORPORATION’S PROJECT MANAGER PRIOR TO ANY ON-SITE DELIVERIES TO THE CENTER. All on-site storage/delivery sites must be approved by the Corporation in writing. Where a specific manufacturer, trade name or material is specified or indicated, it is to establish a standard of quality and shall not be construed as limiting competition. If the Contractor desires to use a manufacturer, trade name or material other than specified, it shall request approval of such substitution in writing to the Corporation’s Project Manager, not later than five (5) days prior to delivery of such materials. Items found acceptable will be approved by a duly authorized addendum issued by the Corporation. The Corporation reserves the right to reject or accept substituted materials submitted at its sole discretion.

SECTION 3. TIME OF PERFORMANCE.

3.1 **Work Schedule.** Prior to commencing the Work, Contractor shall prepare, for Corporation’s approval, a schedule for the completion of the Work (“Work Schedule”) which shall have incorporated all major milestones for the work to be performed, commencement of work, sequence of work, days scheduled to be on the Project site, Substantial Completion and Final Completion. Contractor shall identify and incorporate in the Work Schedule, all operational impacts involving interruptions of building systems or interference with events occurring in the building or vicinity.

3.2 **Commencement/Completion. TIME IS OF THE ESSENCE** with respect to all provisions of this Contract that specify a time for performance. The parties acknowledge and agree that any unreasonable delay in the completion of the Project shall constitute a material breach of this Contract. Contractor shall commence performance of the Work within twenty-four (24) hours of the Corporation’s issuance of a written Notice to Proceed, or Letter of Intent. Contractor shall complete the Work no later than end date.

3.3 **Liquidated Damages**
It is agreed by the parties that time is of the essence, and in the event project completion delivery is not met within the schedule set by NHA, and pursuant to the RFP specifications, damage will be sustained by NHA, it will be impractical, and extremely difficult to ascertain, and determine the actual damage sustained. Therefore, it is agreed that the successful bidder shall pay to NHA, as fixed and liquidated damages, and not as penalty, a dollar sum in the amount of $1,000.00 per calendar day for each and every calendar day that a delay in making delivery in excess of the time or times specified. It is further agreed that in the event such damages are sustained by NHA, that NHA shall deduct the amount from any payment due or that may become due to the Contractor under the contract.
3.4 **Work Hours Available for Construction.** Contractor shall perform the Work Monday through Saturday, within the hours of 8:00 am to 6:00 pm, unless otherwise approved by the Corporation’s Project Manager in writing.

SECTION 4. COMPENSATION AND PAYMENT.

4.1 **Maximum Contract Cost.** The total compensation payable to Contractor pursuant to this Contract shall not exceed \textbf{XXXX Dollars (xxxx.xx)} (“Maximum Contract Cost” or “MCC”). The MCC includes all fees and costs, including those for inspection, labor, materials, goods and equipment used to perform the Work.

4.2 **Contractor Guarantee.** Contractor guarantees that it can perform the Work and complete the Work within the MCC and understands that the Corporation shall have no obligation or liability to compensate Contractor for any additional cost above the MCC that may be required to complete the Work as required by this Contract, except as provided herein.

4.3 **Change Orders.** In the event the Corporation determines to change the Scope of Work to either add or subtract work to be performed by Contractor (or the materials to be provided for the Work), Contractor shall prepare a Change Order setting forth in detail the changes to the Scope of Work, the cost associated with the changes, and the amount by which the MCC will decrease or increase. Corporation shall have the right to approve or disapprove the Change Order.

4.4 **Method of Payment.**

4.4.1 **Initial Deliverables.** Within ten (10) business days following full execution of this Contract, Contractor shall submit to Corporation’s Project Manager, documentation evidencing Contractor’s compliance with the insurance obligations referenced herein.

4.4.2 Contractor and Corporation acknowledge and agree that Corporation shall not be obligated to furnish any payment(s) to Contractor until the Project is satisfactorily completed by Contractor; at which time, Corporation agrees to pay Contractor an amount not to exceed ninety percent (90%) of the MCC, following receipt, and subsequent approval, of Contractor’s invoice(s). The remaining ten percent (10%) of the MCC (the “Retention”) shall not become due and payable to Contractor until the prerequisites for final payment, referenced in Section 4.6 below, are satisfied by Contractor and Corporation, respectively. Corporation agrees that its final inspection of the Project shall not be unreasonably withheld. **Contractor shall submit its invoice(s) for Payment using a format acceptable to the Corporation that includes each the following:**

(a) Detailed statement of the Work covered by the billing and percentage of work completed to date;

(b) Detailed statement of the amount being billed, less a deduction of the Retention;

(c) **The Purchase Order Number(s) (referenced in the Notice to Proceed Letter authorizing Contractor to begin the Project);** the amount of the original MCC; all change orders separately identified by number and amount; the total amount billed to date (including the current billing); and the percentage of the MCC billed to date (including the current billing);

Contractor shall submit duplicate invoices to:

**The Neighborhood House Association**  
**Attn:** Director, Facilities and Support Services
In the event of a disputed invoice, the Parties agree to work in good faith to resolve any discrepancies.

(d) Weekly copies of payrolls for Contractor, and any subcontractors performing Work on Contractors’ behalf hereunder. Each weekly payroll submission must be accompanied by a “Statement of Compliance.” All payroll submissions shall be complete and contain the correct information required, which includes specifying the classification(s) for each employee working on the Project and their labor classification, as defined by the Secretary of Labor. Partial Social Security Numbers and omission of home addresses are recommended for security of personal information. Each laborer or mechanic must be paid in full for the weekly wages earned. Each laborer or mechanic must not be paid less than the applicable prevailing wage rates and fringe benefits. This information may be faxed or mailed to NHA’s Project Manager.

4.5 Disallowed Costs and Withheld Payments. Corporation shall have the right to disallow any costs that are improperly or incorrectly billed, or exceed the payment schedule. Corporation shall have the right to withhold payments owed Contractor, such amounts as in its judgment may be necessary to cover:

(a) Valid claims for payment for labor or materials furnished by third parties for the Work;
(b) Correction of defective work which Contractor has failed to correct; and/or
(c) Costs associated with completing the Work when it reasonably appears that the unexpended funds for the Work are insufficient to cover the cost of completion.

When the cause for withholding the funds has been addressed to the Corporation’s satisfaction, the withheld funds shall be paid to Contractor.

4.6 Pre-requisites to Final Payment. Corporation shall pay Contractor the Retention when Contractor has achieved Final Completion of the Work and:

(a) The Corporation has inspected and accepted the Work, as described in Section 5.7 below;
(b) Contractor has submitted to Corporation all required written guarantees, including but not limited to documentation evidencing to the Corporation that all of Contractor’s subcontractors and agents utilized in connection with the Project have been fully paid, and accordingly, that any recorded mechanics liens filed against the Center, or such other real property connected with the Corporation, have validly been recorded as released;
(c) Contractor has prepared and submitted to Corporation a statement executed under penalty of perjury, stating that: (a) Contractor has fully paid all persons performing labor or other Work on the Project, including all firms supplying the materials, and all subcontractors providing labor and/or materials for the Work; and (b) that there are no unpaid bills for either labor or materials, except specific disputed items or claims (which must be set forth in the statement). Contractor’s obligation under this provision shall survive the termination or expiration of this Contract;
(d) Notice of Completion of Work has been filed.

SECTION 5. GENERAL PERFORMANCE OBLIGATIONS OF CONTRACTOR.
5.1 General Standards: Site Examination. All Work shall be performed as described in this Contract and in accordance with industry standards for the type of Work being performed. Contractor has satisfied itself as to the nature and location of the Work, the kind and type of equipment, facilities and materials needed to perform the Work, and all other matters, which may in any way, affect the Work. Contractor agrees that the MCC is based on its examination of the site and that it will make no claim for additional compensation if the conditions encountered differ from those anticipated by such examination.

5.2 Project Managers. The parties' respective designated representatives shall be the day-to-day contact persons during Contractor's performance of the Work. Contractor's Project Manager shall be the below signed employee of Contractor, or such other person Contractor designates in writing. Corporation's Project Manager shall be its Director, Facilities and Support Services. During the term of this Contract, Contractor agrees to consult with Corporation's Project Manager regarding the format of any final report(s) and deliverables and the adequacy of the Work performed by Contractor. All submittals required of Contractor shall be delivered to Corporation's Project Manager; however, Corporation's Project Manager (or its designee), may not (i) award, renew or terminate this Contract; (ii) agree to, or sign any modifications to the Contract; or (iii) obligate NHA for payment outside the scope of the Contract.

5.3 Injury to Persons; Damage to the Center or Corporation's Equipment. Contractor shall be solely liable for any death or bodily injury, or any damage to the Center, including the contents therein, or Corporation's Equipment, caused by Contractor, its agents and employees, in connection with performing the Work. Contractor shall, at its own expense, promptly cause any damage to be repaired and/or replace anything irreparably damaged.

5.4 Shutdown of Building Systems. Contractor shall identify any requirements for shutdown of building systems, including but not limited to the life safety system, within the Progress Schedule. Said shutdown of building systems must also be specifically approved by Corporation twenty-four (24) hours prior to such shutdowns.

5.5 Regulations. Before commencing the Work, Contractor shall procure all necessary building permits and comply with all the laws, ordinances, codes and regulations now or hereafter in effect promulgated by any Federal, State, or local governmental agency relating to the performance of Work herein. Contractor agrees to indemnify the Corporation from liability or penalty that might be imposed by reason of an asserted violation of such laws, ordinances, codes and regulations. Upon completion of the Work, Contractor shall submit to the Corporation original Certificates of Inspection and Acceptance. Contractor shall obtain any required building permits. Contractor agrees to comply with all other laws, ordinances, codes and regulations now or hereafter in effect promulgated by any Federal, California or local governmental agency relating to the performance of work herein.

5.6 Safety. Contractor agrees to protect its Work (in progress and completed) and be responsible under all circumstances for its condition until the Corporation's acceptance of the entire Project and to reasonably protect the Corporation's facility, property, employees and the public from damage or injury. Contractor shall abide by all standards of the Occupational Safety & Health Administration (OSHA) which are applicable to the Work being performed as well as all safety rules issued by the Corporation from time to time.

5.7 Inspection and Acceptance. The Corporation shall have access to and the right to inspect all material, equipment and work during the course of performance of the Work. Contractor shall replace, without charge, any material or correct any workmanship found by the Corporation not to conform to the requirements of this Contract unless the Corporation consents to accept such material or workmanship with an appropriate reduction in the price.
5.8 **Warranty/Guarantee.** For materials provided by Contractor, Contractor shall ensure that the equipment manufacturer(s) it selects warranty material and workmanship against defects, from the date of manufacturer’s final invoice, for the period of time as follows:

5.8.1 LIMITED ONE (1) YEAR WARRANTY on all products furnished by Contractor for the Project against structural failure caused by defective materials or defective workmanship.

5.8.2 Repaired or replacement parts are only warranted for the balance of the original limited warranty.

5.8.3 Contractor shall guarantee installation workmanship for a period of one (1) year from the date of Substantial Completion of the Project. The Contractor shall be responsible for coordinating manufacturer material warranty items with the manufacturer/distributor and for the installation of replacement material(s) at no additional cost to Corporation.

5.8.4 If requested by Corporation’s Project Manager, Contractor shall provide Corporation’s Project Manager with a copy of Contractor’s installation warranty on company letterhead and dated.

5.9 **Title to the Work.** The title to all Work accepted at the Center and all materials, for which Corporation has paid Contractor, shall be in Corporation. Title and risk of loss of all other materials, equipment and tools delivered to the site shall be and remain in Contractor.

5.10 **Electrical Power and Water.** To the extent applicable, Corporation agrees to use its best effort to provide Contractor with convenient access to electrical power and cold water required to perform the Work. The electrical outlets and water sources used by Contractor shall be those designated or approved by the Corporation.

5.11 **Site Supervision.** Contractor shall ensure that a superintendent is present and supervising Contractor’s employees at all times while Work is being performed.

5.12 **Apprentices.** Apprentices of any crafts or trade may be employed and when required by California Labor Code, Article 3, Section 1777.5, provided they are properly indentured to the Contractor in full compliance with provisions of the stated Labor Code. The prime contractor shall bear the responsibility of compliance with Labor Code Section 1777.5 and for all apprenticeship occupations and agrees to comply with that section.

5.13 **Prevailing Wage Requirement.** Contractor shall comply and require all subcontractors to comply with the prevailing wage law of the State of California set forth in California Labor Code.

5.14 **Hours of Work.** It is Contractor’s responsibility to be fully aware of and comply with State law pertaining to legal days worked as provided in California Labor Code, Article 3, §§ 1810, et seq. Hours and days may be adjusted as schedule of events allows and with adequate advance approval to the Corporation. The projected windows for work are: 8:00 AM until 6:00 PM, unless otherwise notified by Corporation’s Project Manager.

5.15 **Employee Identification.** Contractor shall issue identification badges and/or uniforms that shall be worn by Contractor’s employees when present in or around the Center. Contractor’s employees shall maintain identification that, at a minimum, displays the employee’s picture, name and Contractor’s name. When performing the Work, all employees of Contractor shall wear uniforms that bear the company name
5.16 **Center Access.** Access to the Center and its surrounding premises shall be permitted only as directed by the Corporation’s Project Manager. Contractor and its employees shall not have access to, nor shall they enter, certain areas of the Center designated as restricted.

5.17 **Equal Employment Opportunity.** Contractor shall not discriminate against any employee or applicant for employment on any basis prohibited by law. Contractor shall provide equal opportunity in all employment practices. In the event Contractor has fifteen (15) or more employees, Contractor agrees to be bound by the City of San Diego Equal Employment Opportunity Ordinance (Municipal Code Chapter II, Article 2, Division 27), setting forth the City of San Diego Equal Employment Opportunity ("EEO") Program, which is applicable to this Contract and administered by the Corporation. Contractor shall comply with all state and federal Wage and Hour laws and all California and Federal laws and regulations governing employment and conditions of employment. Contractor shall comply with the California Workers’ Compensation Act as applicable to its employees.

5.18 **Drug Free Workplace Policy.** Contractor shall advise all of its employees of the Corporation’s DRUG FREE WORKPLACE POLICY, which states:

> "The unlawful manufacture, distribution, dispensing, possession, or use of a controlled substance is prohibited at The Neighborhood House Association, including its Head Start Centers and other work sites."

Contractor’s employees must agree to the terms of this policy as a condition of employment and be advised that violations of this policy shall result in appropriate disciplinary action, up to and including termination, and that an employee convicted of a violation of a criminal drug statute, occurring in the workplace, is required to notify his/her supervisor of the conviction, in writing, not later than five (5) calendar days after such conviction.

5.19 **Federal Nondiscrimination Statement**

The U.S. Department of Agriculture prohibits discrimination against its customers, employees, and applicants for employment on the bases of race, color, national origin, age, disability, sex, gender identity, religion, reprisal, and where applicable, political beliefs, marital status, familial or parental status, sexual orientation, or all or part of an individual's income is derived from any public assistance program, or protected genetic information in employment or in any program or activity conducted or funded by the Department. (Not all prohibited bases will apply to all programs and/or employment activities.)

If you wish to file a Civil Rights program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, found online at http://www.ascr.usda.gov/complaint_filing_cust.html, or at any USDA office, or call (866) 632-9992 to request the form. You may also write a letter containing all of the information requested in the form. Send your completed complaint form or letter to us by mail at U.S. Department of Agriculture, Director, Office of Adjudication, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, or by fax (202) 690-7442 or by email at program.intake@usda.gov. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish).

USDA is an equal opportunity provider and employer.

5.20 **Additional Assurances.** Attached hereto as EXHIBIT “B” and incorporated herein by this reference are the Assurances governing contracts between Corporation and Contractor for professional
services rendered to Corporation. The parties to this Contract agree to abide by all of the terms and conditions set forth in the Assurances.

SECTION 6. INDEMNIFICATION, INSURANCE, & BOND

6.1 Indemnification. Contractor shall indemnify, hold harmless and defend Corporation, its directors, officers, employees, agents, representatives and affiliates (including, without limitation, the administrators of Corporation's employee benefit plans) from and against any and all liabilities, obligations, damages, costs, losses, and expenses (including reasonable attorneys' fees), and all claims, demands, actions or judgments of every nature whatsoever in favor of any person or entity on account of personal injury or death, or damages to or loss of property or profits resulting in whole or in part from any act, omission, negligence, fault or violation of law or ordinance associated with (i) Contractor's performance or nonperformance of services under this Contract or the Work performed by Contractor, its employees, agents, subcontractors or any other person entering the premises under the expressly or implied direction of Contractor; (ii) Contractor's hiring, employment and/or management practices; (iii) any breach or default by Contractor of any of its representations, warranties or covenants set forth in this Contract and (iv) any transactions arising out of or related to this Contract. Such indemnification by Contractor shall apply unless such damage or injury results from the sole negligence, gross negligence or willful misconduct of Corporation and its officers, directors, agents and employees.

Contractor's indemnification shall also cover its representations made in Section 5.5 above. The effect and application of this indemnification provision shall survive the termination or expiration of this Contract.

6.2 Insurance Provided by Contractor. Contractor shall, at its sole cost and expense, procure and maintain, throughout the term of this Contract, the insurance set forth herein. All insurance policies shall be issued by an insurance company authorized by law to conduct business in the State of California, subject to Corporation's approval. Prior to commencing performance of this Contract, Contractor shall provide Corporation original insurance certificates evidencing the following, required, coverage within ten (10) calendar days after its receipt of the "Notice of Award":

(1) Commercial General Liability (CGL) policy with coverage(s) as broad and as encompassing as CGL in the occurrence form, and providing coverage against claims for bodily injury or death and property damage occurring in or upon the Center or the Project site, and arising out of Contractor's and its employees', subcontractors', agents' and authorized representatives' performance of this Contract. Such insurance shall be primary and non-contributory with any other coverage, including Corporation's, and shall afford immediate defense and indemnification of Corporation to the limit of not less than one million dollars ($1,000,000.00). Such insurance shall waive any right of subrogation against Corporation;

(2) Employer's Liability insurance with the following limits:

- Bodily Injury by Accident - $1,000,000.00 each accident
- Bodily Injury by Disease - $1,000,000.00 policy limit
- Bodily Injury by Disease - $1,000,000.00 each employee

(3) Commercial Automobile Liability, or Business Auto coverage with limits not less than one million dollars ($1,000,000.00) for each occurrence, combines single limit for bodily injury or death and/or property damage, covering owned, non-owned and hired automobiles, including loading and unloading operations;

(4) Workers' Compensation insurance as required by the laws of the State of California.
The above described insurance policies (collectively, the "Policies") must include the following additional insured endorsement language:

"The Neighborhood House Association (NHA), and its members, officers, directors, agents and employees are named as additional insured and are provided the same coverage as the named insured, including the cost of defense against claims for bodily injury or death and property damage occurring in or upon or resulting from the insured's use or occupancy of the Center or the Project site, or arising out of the insured's or its members', officers', directors', employees', agents', or subcontractors' performance or non-performance of this Contract between the insured and NHA, unless such claim is determined by a court of competent jurisdiction to have arisen from the sole or gross negligence or the willful misconduct of an additional insured. The named insured's coverage is primary and shall not require contribution from the additional insured's insurance coverage."

The Policies shall provide for not less than thirty (30) days prior written notice of cancellation to Corporation as the certificate holder. Contractor and Corporation agree that the specified coverage or limits of insurance in no way limits the liability of Contractor. Contractor shall maintain the required insurance coverage and endorsements throughout the term of this Contract.

6.3. **Bonds Provided by Contractor.** Contractor assures it has submitted a bid guarantee in the form of a bond, certified check, or other negotiable instrument equivalent to five percent (5%) of the bid price. Contractor shall replace its submitted bid guarantee by furnishing bonds in the amounts set forth below, with the name of the obligee(s) designated as "The Neighborhood House Association".

1. A performance bond in the amount of one hundred percent (100%) of the MCC as security for the faithful performance of all Contractor's obligations under this contract.

2. A payment bond in the amount of one hundred percent (100%) of the MCC to assure payment as required by statute of all persons supplying labor and material in the execution of the work provided for in this Contract.

Contractor shall submit all certificates evidencing its purchase of the performance and payment bonds within twenty (20) calendar days after its receipt of the "Notice of Award". These bonds shall remain in effect until thirty (30) days after the filing date of the Notice of Completion, except as otherwise provided by law, regulation, or by this Contract.

All bond(s) shall be in the form prescribed by the Corporation and shall be issued by sureties which are admitted insurers in the State of California and are subject to regulation by the Department of Insurance, and which also satisfy the provisions of the Code of Civil Procedure. All bond(s) signed by an agent must be accompanied by a certified copy of such agent's authority to act. Surety companies must be duly licensed or authorized in the jurisdiction in which the Project is located to issue bonds for the limits so required. If the surety on any bond declares bankruptcy or becomes insolvent or its right to do business is terminated, Contractor shall within seven (7) days thereafter substitute another bond and surety that must be accepted by the Corporation.

**SECTION 7. CONTRACTOR'S DEFAULT; CORPORATION'S RIGHT TO SUSPEND WORK AND RIGHT TO TERMINATE FOR CAUSE.**
7.1 **Default by Contractor.** Contractor shall be in default if it:

1. provides defective materials or workmanship or fails to perform the Work in accordance with the terms of this Contract;
2. fails to perform the Work in compliance with the provisions of this Contract;
3. disregards or violates any applicable laws or regulations; &
4. declares bankruptcy, becomes insolvent, assigns its assets for the benefit of its creditors, or is unable to pay debts as they become due.

7.2 **Notice of Default; Cure of Default; Right to Suspend Work.** The Corporation shall give Contractor a written Notice of Default specifying the nature of the default and providing a commercially reasonable time for Contractor to cure the default. If Corporation determines, in its sole discretion, that the nature of the default justifies it, the Corporation shall have the right to direct Contractor to suspend further progress on the Project and performance of the Work until the default is corrected and cured.

7.3 **Termination for Cause; Corporation’s Right to Complete Work at Contractor’s Expense.** In the event Contractor fails to cure the default within the time allowed in the Notice of Default, the Corporation shall have the right to terminate this Contract and Contractor’s performance hereunder by issuing a written Notice of Termination, specifying the effective date of termination. Upon receipt of the Notice of Termination, Contractor shall:

1. Stop work immediately or as specified in the notice;
2. place no further contracts for materials, Work or equipment required for the Work; and
3. terminate any subcontracts for work to be performed on, or Work provided to, the Work.

Within five (5) business days of the termination date, Contractor shall submit to the Corporation all documents relating to the Work, all documents required by this Contract to be given to Corporation upon completion of the Work, and a final billing statement for Work provided through the termination date. The Corporation shall have the right to take immediate possession of the completed Work and the Work in progress, and have the unfinished Work completed by whatever method or means the Corporation may select. Contractor shall be liable for the cost to correct any defective work and complete the Work, to the extent the cost exceeds the remaining unpaid balance of the MCC. Corporation shall have the right to withhold any payments due to Contractor at the time the Contract is terminated and apply such sums to the completion cost.

7.4 **Corporation’s Rights Preserved.** The termination of this Contract and Contractor’s performance, pursuant to Sections 7.1 – 7.4, shall not affect any rights or remedies Corporation may have against Contractor, then existing or which may thereafter accrue. Corporation’s retention of payments due Contractor shall not release Contractor from such liability.
SECTION 8. TERMINATION FOR FUNDING. Contractor understands and accepts that Corporation is a non-profit community based organization that is operated primarily on public funding, which funding may be terminated at any time. Therefore, Corporation may terminate this Contract without cause due to a lack of continued funding for the Work. In the event Corporation determines to terminate the Contract pursuant to this Section, it shall give Contractor written Notice of Termination not less than ten (10) days prior to the effective date of termination. Upon receipt of such notice, Contractor shall place no further orders for material, labor or equipment for the Work, and shall cease all progress related to the Project and terminate all subcontracts on or before the effective date of termination.

Within five (5) business days of the effective date of termination, Contractor shall submit to the Corporation a final billing for all Work provided through the date of termination. Corporation shall be liable only for the value of the Work performed and actual costs incurred by Contractor through the termination date. Corporation shall not be liable to Contractor for lost profit or lost opportunity cost(s).

SECTION 9. CORPORATION’S DEFAULT; TERMINATION BY CONTRACTOR. In the event Corporation fails to perform its obligations hereunder, Contractor may provide Corporation a written notice specifying the nature of the default and providing Corporation a commercially reasonable time to cure the default. If Corporation fails to cure the default within the time allowed in the notice, Contractor shall have the right to terminate this Contract by giving Corporation a written notice of termination specifying the effective date of termination and ceasing its performance of the Work required by this Contract.

Within five (5) business days of effective date of termination, Contractor shall submit to Corporation a final billing for all Work provided through the date of termination. Corporation shall be liable only for the value of the Work performed and actual costs incurred by Contractor through the termination date. Corporation shall not be liable to Contractor for lost profit or lost opportunity costs.

SECTION 10. OWNERSHIP OF DOCUMENTS; DESIGN AND/OR CONSTRUCTION DOCUMENTS. Any and all materials and documents, including without limitation all drawings, specifications, computations, technical data, design and construction documents, plans, investigations and reports, as well as all information and data retained on electronic or magnetic media, prepared by or for Contractor or obtained by Contractor in connection with the performance of the Work, shall be the Corporation’s property. The originals of all such materials and documents shall be delivered to Corporation upon its request. Contractor shall have the right, at its own expense, to make duplicate copies of such materials and documents for its own files, or other purposes as authorized in writing by Corporation.

Corporation acknowledges that design and construction documents are instruments of professional service. Nonetheless, design and construction documents prepared pursuant to this Contract shall become Corporation’s property upon completion of the Work and payment in all sums owed to Contractor. Corporation agrees, to the fullest extent permitted by law, to indemnify and hold Contractor harmless from any claim, liability or cost (including reasonable attorney’s fees and defense costs) arising out of any unauthorized reuse or modification of the design and/or construction documents by Corporation or any person or entity acquiring such documents from or through Corporation with Contractor’s written consent.

SECTION 11. GENERAL PROVISIONS.

11.1 Independent Contractor Status; No Agency Relationship. Contractor is and shall remain, for all intents and purposes, an independent contractor of Corporation. Contractor shall be solely responsible for (i) all hiring/firing decisions; (ii) supervising its workers and working conditions; (iii) all taxes and
applicable withholdings; (iv) wages and hours; and (v) other similar statutory obligations with respect to amounts paid by Corporation to Contractor. Contractor is not an employee, partner or a joint venture participant of Corporation, and Contractor has no right or authority to take any action or to enter into any contract or agreement on behalf of Corporation or otherwise bind Corporation in any manner, or incur any liability or make any representation on behalf of Corporation.

11.2 Force Majeure. The obligation of any party to perform any acts herein shall be suspended during the period such performance is prevented by acts of God; war; riot; invasion; fire; accident; strike or walkout; government interference, regulation, appropriation, or rationing; or by inability to secure goods because of the foregoing conditions. The obligation to perform shall resume immediately upon cessation of the force majeure condition(s).

11.3 Notices. Any notice required by this Contract must be in writing and shall be deemed to have been sufficiently communicated when (i) personally delivered; or (ii) on the second (2nd) business day after mailing by overnight delivery, postage prepaid:

**to Corporation addressed:**
Director, Facilities & Support Services  
The Neighborhood House Association  
5660 Copley Drive  
San Diego, California 92111

**with copies to:**
Legal Department  
The Neighborhood House Association  
5660 Copley Drive  
San Diego, California 92111

**or to Contractor addressed:**
Vendor Name  
Vendor Address

11.4 Confidential Information. All information furnished or disclosed to Contractor by Corporation in connection with this Contract which is identified as confidential is received in confidence, shall remain the property of Corporation and shall not be disclosed to any third-party without Corporation’s prior written consent. Contractor shall not use any such information for any purpose other than to perform this Contract.

If requested, Contractor shall execute a Non-Disclosure Agreement prepared by Corporation before receipt of any such confidential information. Contractor will return all such confidential information to Corporation upon completion by Contractor of its obligations hereunder, or upon demand. The obligations of this Section shall survive the expiration or termination of this Contract.

11.5 Subordination. This Contract and the obligations of Corporation herein shall be subordinate to any ground and premises leases, and to obligations (including deeds of trusts, mortgages, bonds, and all instruments supplemental thereto), and all renewals, modifications, consolidations, replacements and extensions thereof, created or given by Corporation with respect to the Center. Contractor hereby covenants and agrees that it will at any time required by Corporation, during the term hereof and any extension or renewal, give and execute all further assurances as may be reasonably required to evidence and effectuate this subordination provision, to the holder or holders of any such leases or obligations.

11.6 Binding on Successors and Assigns. The provisions of this Contract shall be binding upon and shall inure to the benefit of the parties hereto and each of their respective successors and assigns, subject to the limitations on assignment and subcontracting set forth below.

11.7 Assignment and Subcontracting. Contractor shall not assign or transfer any interest in this Contract, whether by assignment or novation, without the prior written consent of Corporation; and any purported assignment by Contractor, without prior written consent, shall be null and void and constitute a material breach.
Claims for money due or to become due to Contractor from Corporation under this Contract may be assigned to a bank, trust company, or other financial institutions, or to a Trustee in Bankruptcy, without such approval. Notice of any such assignment or transfer shall be promptly furnished to Corporation.

No performance required of Contractor herein may be subcontracted without Corporation’s prior written approval, unless such subcontracting was included in Contractor’s proposal.

11.8 Modifications and Amendments. No amendment or modification of this Contract shall be valid or binding unless made in writing and signed on behalf of each party by a duly authorized representative.

11.9 Singular, Plural, and Gender. As used herein, the singular shall include the plural and the masculine shall include the feminine or neuter.

11.10 Headings. All section and paragraph headings are for reference and convenience only and do not alter, amend, explain, interpret or otherwise affect the terms and conditions of this Contract.

11.11 Applicable Law. This Contract is made and entered into in the State of California and its interpretation and enforcement and the construction of its terms shall be governed by California law.

11.12 Attorneys’ Fees. If legal action, including arbitration or action for declaratory relief, is brought by either party to interpret or enforce any provisions of this Contract, the prevailing party shall be entitled to an award of reasonable attorneys’ fees and other costs incurred, the award of which may be determined in the same action or a separate action brought for that purpose.

11.13 Entire Agreement. This Contract represents the sole and entire agreement between Corporation and Contractor, and supersedes all prior negotiations, representations, agreements, arrangements or understandings, either oral or written, between or among the parties hereto, relating to the subject matter of this Contract.

11.14 Partial Invalidity. If any term or provision of this Contract is held by a court of competent jurisdiction to be invalid, void or unenforceable, the remainder of the provisions of this Contract shall remain in full force and effect and shall in no way be affected, impaired or invalidated.

11.15 Signatory Authority. If Contractor is a corporation, partnership, trust or other entity, the individual or individuals signing this Contract on behalf of Contractor represents to Corporation that he or she has full authority to do so, has received all required consents, and that his or her signature (together with the signature or signatures of any other individual signing below on behalf of such corporation, partnership, trust or other entity) is (are) the only signatures required to bind Contractor.

11.16 Survival. The provisions set forth in Sections 1.1.13, 1.2, 4.5 – 4.6, 5.3, 5.8, 5.19, 6.1 – 6.2, 11.1, 11.4 of 11.18 this Contract shall survive the termination or expiration of this Agreement.

11.17 Compliance with Laws and Debarment Status. Contractor and each of its employees, contractors, agents, representatives and other personnel hired or retained by Contractor in connection with the performance of Contractor’s obligations under this Contract shall be fully informed of all federal, state and local laws, rules and regulations that affect or are applicable to the performance of Contractor’s obligations under this Contract, and shall at all times observe and comply with all such laws, rules and regulations, regardless of whether all or any of such laws, rules and regulations are referenced in this Contract. Contractor further assures and certifies to NHA that it and any subcontractor hired by Contractor to perform on its behalf hereunder, are not currently suspended, debarred, or otherwise prohibited (i) by the federal government from bidding on, accepting or being awarded federally funded contracts, either as a contractor or subcontractor; or (ii) by the state of California from bidding on,
accepting or being awarded public works contracts, either as a contractor or subcontractor. Contractor agrees to inform NHA within forty-eight (48) hours of any change in its debarment status.

11.18 **No Waiver of Breach or Default.** Corporation’s failure to strictly and/or promptly enforce any of its rights, including but not limited to declaring a default, requiring cure of default, and/or terminating this Contract, shall not operate as a waiver of the default or breach of Corporation’s rights, or to defeat or affect in any way the rights of either party, with respect to any such continuing or subsequent default or breach. No waiver shall be inferred from or implied by anything done or omitted by either party, except an express written waiver. All rights and remedies of either party with respect to default and breach shall be cumulative and not alternative. Corporation expressly reserves the right to enforce any and all rights it has herein at any such time as the party, in its sole discretion, deems appropriate.

IN WITNESS WHEREOF, the parties hereto have duly executed duplicate originals of this Contract on the date set forth on the first page hereof, including *Exhibit “A” – Scope of Work*; and *Exhibit “B” – Assurances for Construction.*

**Vendor Name (License #XXXXX)**

By ______________________________
Name: ______________________________
Title: ______________________________

**The Neighborhood House Association**

By ______________________________
Name: ______________________________
Title: ______________________________

Approved as to form and legality:

______________________________
Dwight D. Smith
Executive VP & General Counsel
The Neighborhood House Association
EXHIBIT A
"Scope of Work"

[ATTACHED SEPARATELY]
EXHIBIT B
ASSURANCES FOR CONSTRUCTION

The Contractor hereby assures and certifies that Contractor will comply with the regulations, policies, guidelines and requirements, including OMB Circulars No. A-87, A-102, and E.O. 12372 as they relate to the application, acceptance and use of federal funds for this federally assisted project. Additionally, Contractor assures and certifies to Corporation that:

1. It possesses legal authority to enter into this Contract; that a resolution, motion, or similar action has been duly adopted or passes as an official act of the applicant’s governing body, authorizing the execution of the Contract, including all understandings and assurances contained therein, and directing and authorizing the person identified as the official representative of the Contractor to act in connection with the Contract and to provide such additional information as may be required.


3. It, and any subcontractor hired by Contractor to perform on its behalf hereunder, shall fully comply with Title VII of the Civil Rights Act of 1964, as amended, the California Fair Employment Practices Act, and any other Federal and State law and regulations hereinafter enacted.

4. It, and any subcontractor hired by Contractor to perform on its behalf hereunder, will comply with the Copeland “Anti-Kickback” Act (18 U.S.C. 874), as supplemented by the Department of Labor Regulations (29 C.F.R. Part 3, “Contractors and subcontractors on public building or public work financed in whole or in part by loans or grants from the United States”).

5. It, and any subcontractor hired by Contractor to perform on its behalf hereunder, shall comply with the Davis-Bacon Act (40 U.S.C. §§ 276a to 276a-7) and as supplemented by Department of Labor Regulations (29 CFR Part 5, “Labor standards provisions applicable to contracts governing federally financed and assisted construction”), which includes the requirement that the correct scale of wages to be paid be posted by the Contractor in a prominent and easily accessible location at the HHS funded worksite. The Davis–Bacon Act applies to all construction and renovation work done over $2,000. The term construction, prosecution, completion, or repair means all types of work done on a particular building or work at the site thereof, including, without limitation, altering, modeling, painting and decorating, the transporting of materials and supplies to or from the building or work by the employees of the construction contractor or construction subcontractor, and the manufacturing or furnishing of materials, articles, supplies, or equipment on the site of the building or work, by persons employed at the site of the contractor or subcontractor.

6. It, and any subcontractor hired by Contractor to perform on its behalf hereunder, will comply with the provisions of the Hatch Act (5 U.S.C. §§ 1501 -1508, and 7324 - 7328), which limits the political activity of the employee.

7. Contracts in excess of $2,000 for construction contracts and in excess of $2,500 for other contracts involving the employment of mechanics or laborers shall comply with Sections 102 and 107 of the Contract Work Hours and Safety Standards Act (40 U.S.C. 327-333), as supplemented.
by Department of Labor regulations (29 CFR Part 5). This includes all laborers and mechanics employed by contractors and subcontractors working upon the site of the work. Contractors shall pay prevailing wages at rates not less than those prevailing on projects of a character similar in the locality as determined by the Secretary of Labor. Wages must include fringe benefits. Laborers and mechanics must be paid weekly.

8. It, and any subcontractor hired by Contractor to perform on its behalf hereunder, will establish safeguards to prohibit employees from using their positions for a purpose that is or gives the appearance of being motivated by a desire for private gain for themselves or others, particularly those with whom they have family, business, or other ties. Regarding all negotiated contracts excluding those for less than $2,500, NHA, the Federal Awarding Agency, the Comptroller General of the United States, or any of their duly authorized representatives, shall have access to any books, documents, papers and records of the contractor which are directly pertinent to a specific program for the purpose of making audits, examinations, excerpts and transcriptions.

9. It, and any subcontractor hired by Contractor to perform on its behalf hereunder, will fully comply with all Federal statutes relating to the prohibition against forced child labor and severe forms of trafficking in persons. These include but are not limited to the Trafficking Victims Protection Act of 2000 (22 U.S.C. §§ 7104, et seq.) which authorizes the termination of grants, contracts and/or cooperative agreements, without penalty to the Federal awarding agency/department, if Contractor or any of its subcontractors (i) engages in severe forms of trafficking in persons; (ii) has procured a commercial sex act during the effective period of the contract; and/or (iii) uses forced labor in its performance of this Contract.

10. It, and any subcontractor hired by Contractor to perform on its behalf hereunder, will fully comply with all Federal statutes relating to non-discrimination. These include but are not limited to: (a) Title VI of the Civil Rights Act of 1964 (42 U.S.C. §§ 2000d et seq.) which prohibits discrimination on the bases of race, color or national origin; Title VII of the Civil Rights Act of 1964, as amended, the California Fair Employment Practices Act; and any other Federal and State law and regulations hereinafter enacted which may apply to the application.

11. It, and any subcontractor hired to perform on its behalf hereunder, will comply with all applicable requirements of all other Federal laws, executive orders, regulations and policies governing this program.

12. It, and any subcontractor hired by Contractor to perform on its behalf hereunder, will fully comply with the standards, orders, or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401 et seq.) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251 et seq.).