

Chairperson  
Vic Baker



President and CEO  
Rudolph A. Johnson, III

## 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](mailto: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.***

<b>PROPOSAL TIME LINES</b>	
<i>RFP Release Date</i>	<i>Monday, September 22, 2014</i>
<i>Mandatory Job Walk (See RFP Section 2.3)</i>	<i>Wednesday, October 1, 2014, 8:30 AM</i>
<i>Last Day for Questions</i>	<i>Friday, October 10, 2014, 5:00 PM</i>
<i>Proposal Due Date</i>	<i>Friday, October 24, 2014, 5:00 PM (PST)</i>
<i>Anticipated Selection Date</i>	<i>November 2014</i>
<i>All Work Completed</i>	<i>Wednesday, April 15, 2015, 5:00 PM</i>

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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:

• Adult Day Health Care	• HIV/AIDS Services
• Nutrition Services/Central Kitchen	• Housing Counseling
• Emergency Services	• Project Enable and Friendship Clubhouse (Mental Health Services)
• Head Start/Early Head Start	• Senior Service Center

Neighborhood House Association produces and delivers meals including breakfasts, lunches, and snacks to 40 Head Start, preschool k-8<sup>th</sup> 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](mailto: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](mailto: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.

Documents	Number	Requirements
Signed original proposals	3	<ul style="list-style-type: none"><li>• Typed or printed on 8 ½ x 11 white paper.</li><li>• Responses in the order requirements are listed in RFP.</li></ul>
NHA Request Response Submittal Forms (Attachment 1)	3	<ul style="list-style-type: none"><li>• Form must be complete and signed</li></ul>
Completed W-9 Form	1	<ul style="list-style-type: none"><li>• Form must be complete and signed</li></ul>

***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:



Request for Proposal #2014-003  
**5:00 PM on Friday, October 24, 2014**  
Sealed Proposal  
for Kitchen Design and Build

**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](mailto: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 11747, 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](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](mailto: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

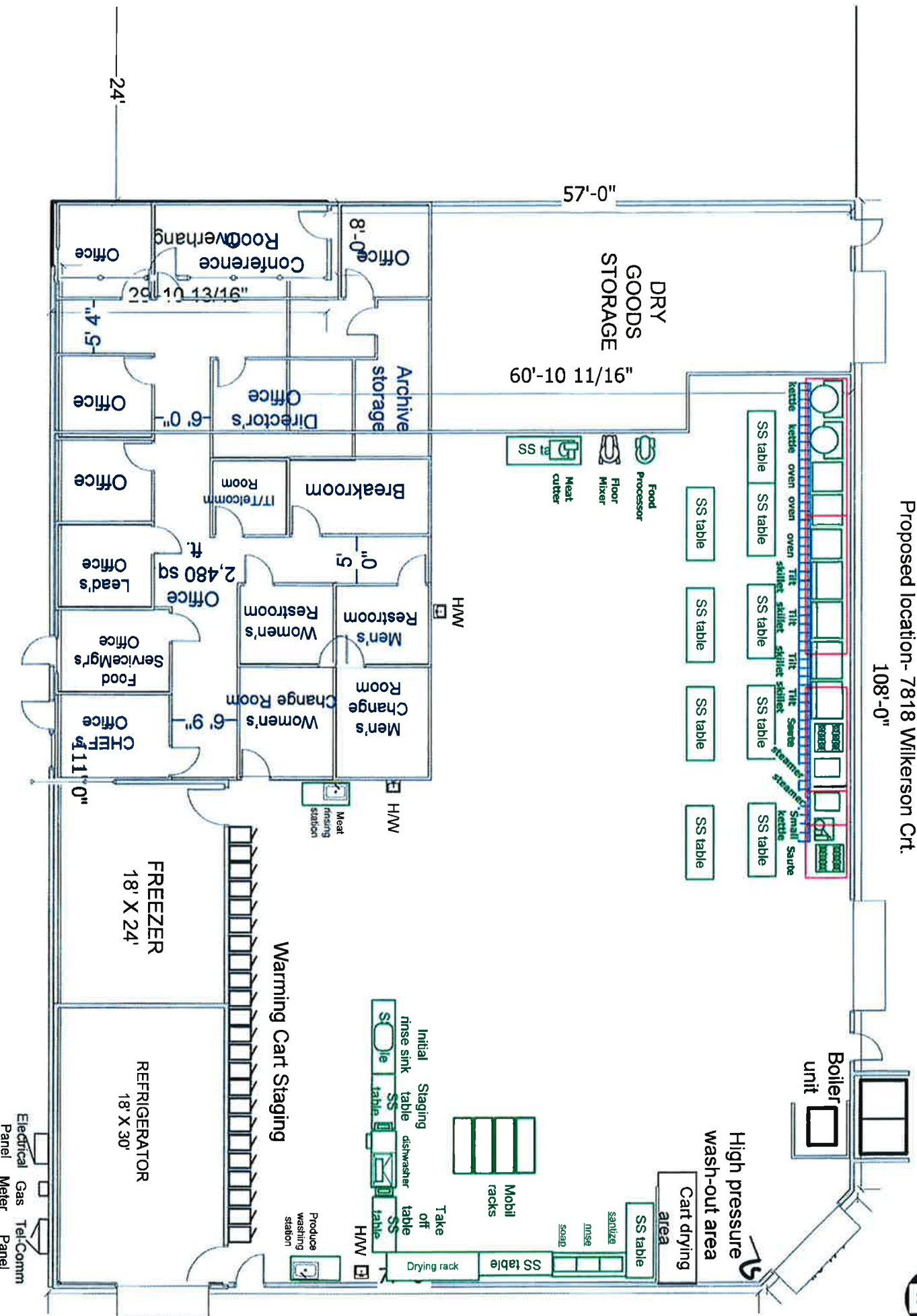
## EXHIBIT A1 & A2

### Sketches of Proposed Area

# EXHIBIT A1 CENTRAL KITCHEN

Proposed location- 7818 Wilkerson Crt.

108'-0"

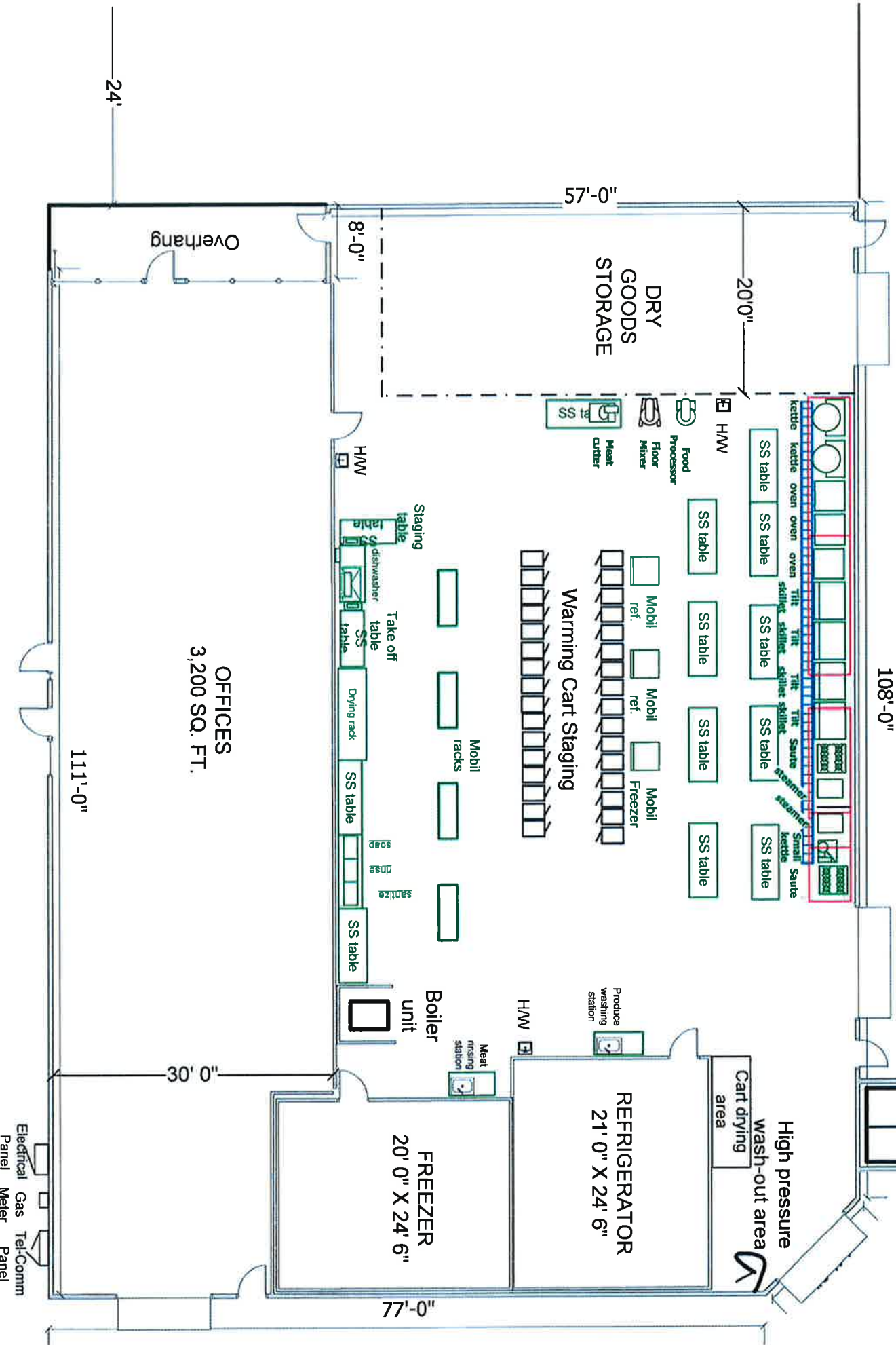


# EXHIBIT A2 CENTRAL KITCHEN

Proposed location- 7818 Wilkerson Crt.

108'-0"

Trash bin



# **EXHIBIT B**

## **Cut Sheets and List of Equipment to be Relocated**



**MODEL  
ZEPHAIRE-240G PLUS**  
Full-Size Standard Depth  
Gas Convection Oven



*Shown with optional casters*

**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

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.



**Intertek**



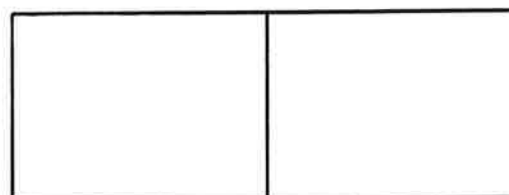
**BLODGETT OVEN COMPANY**

[www.blodgett.com](http://www.blodgett.com)

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

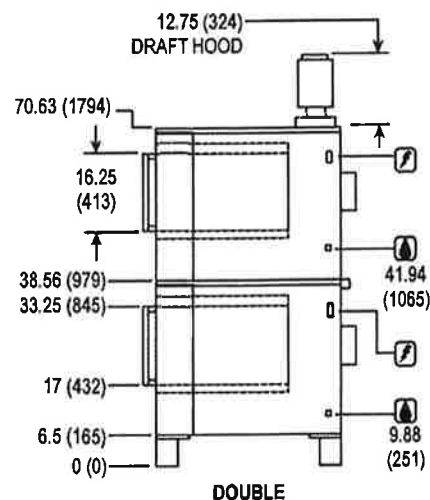
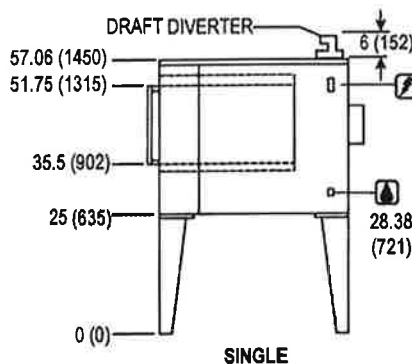
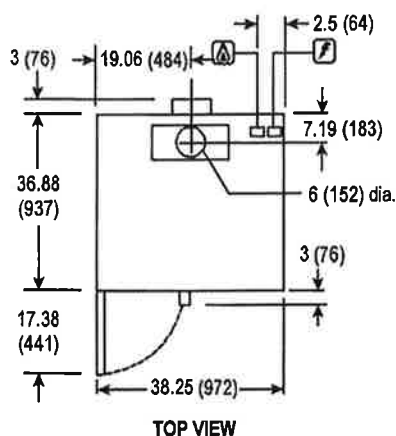


## MODEL ZEPHAIRE-240G PLUS



APPROVAL/STAMP

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 thermal 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:

<b>Floor space</b>	38-1/4" (972mm) W x 36-7/8" (936mm) L
<b>Product clearance</b>	
Oven Back	0" from combustible and non-combustible construction.
Oven Sides	2" from combustible and non-combustible construction.
<b>Interior</b>	29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
<b>If oven is on casters:</b>	
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

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

### 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)

### BLODGETT OVEN COMPANY

www.blodgett.com

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





## Convection Steamers

### SteamCraft® Ultra 10

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

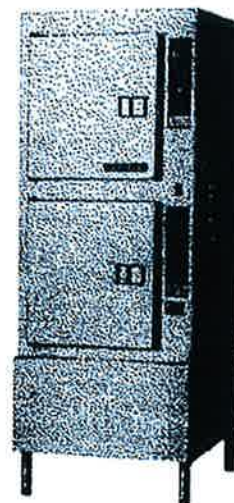
#### Cleveland Standard Features

- 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 it is time to delime 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.

MODEL: ☐ 24-CGA-10

ITEM NUMBER \_\_\_\_\_

JOB NAME / NUMBER \_\_\_\_\_



Shown with optional  
Electronic Timer

#### SHORT FORM SPECIFICATION

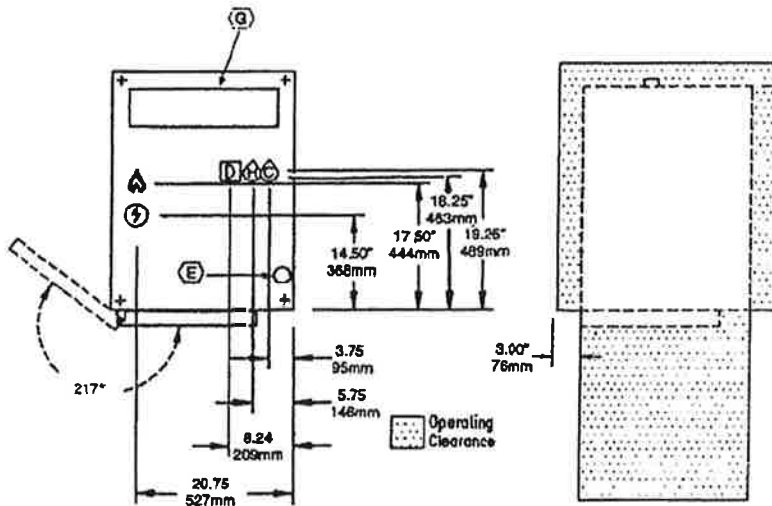
Shall be CLEVELAND, *SteamCraft® Ultra 10*, two compartments, Floor Model Steamer, Model 24-CGA-10, single, large capacity Gas-fired Atmospheric Steam Generator, 125M BTU input. Remote Probe-Type Water Level Controls. Steam Generator with Automatic Water Fill on start-up, Automatic Generator Blowdown,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

#### Options & Accessories

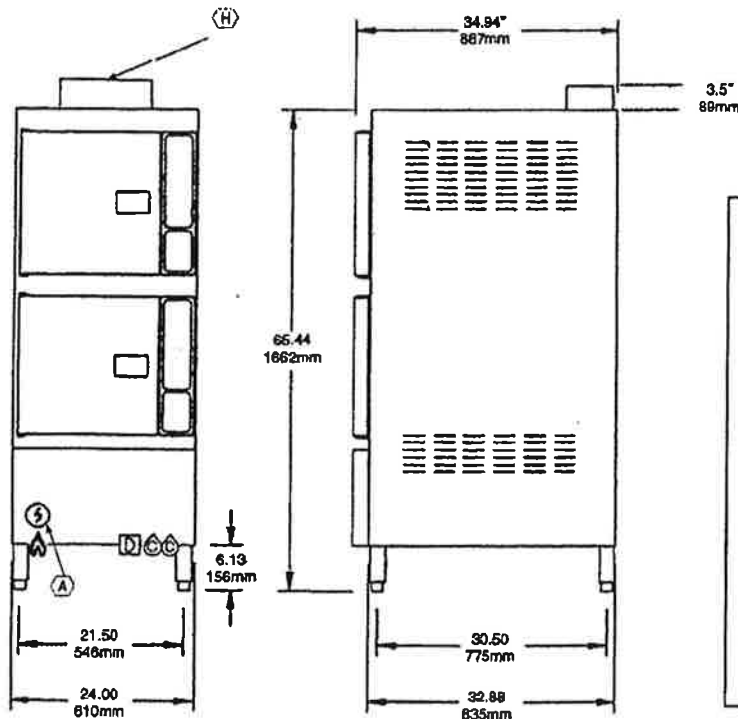
- ☐ Right-Hand Door Hinging, Controls on the Right (DHR)
- ☐ Electronic Timer with Compensating Load Feature (ETC)
- ☐ ON/OFF Steam Switch only for compartment controls (NC)
- ☐ 8" Stainless Steel Legs
- ☐ Dissolve® liquid descaling kit. USDA and FDA approved (10617413)
- ☐ Compartment Door Steam Shut-Off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

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- Each Compartment has capacity for: Five, 12" x 20" x 2 1/2" 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)	UTILITY CONNECTIONS		
10 — 12" x 20" x 2 1/2" Cafeteria Pans or 20 — 12" x 20" x 1" Cafeteria Pans or 6 — 12" x 20" x 4" Cafeteria Pans	(A) Electrical Supply	(D) Drain: 1.50" (38mm) Dia.	(G) Flue Gas Exhaust from Boiler
	(B) Cold Water Supply for Condenser 3/8" Dia. IPS	(E) Inlet for Generator Delineing Solution	(H) Flue Diverter (if required)
	(C) Cold Water Supply for Generator and Water Injection. 3/8" Dia. IPS (for water treatment conn.) Unit comes with a 50 Mesh Water Strainer (Installation required)	(F) Gas Supply 50" (13mm) Dia.	

GAS 	ELECTRIC 	COLD WATER 	DRAINAGE 						
75,000 BTU - 1 Compartment, 125,000 BTU - 2 Compartments	115V - 1 Phase 1 Fan & Controls - 150 Watts	35 psi minimum 60 psi maximum  3/4" Dia. IPS for Generator (for water treatment connection)  3/4" Dia. IPS for Condenser	1 1/4" Dia. Do not connect other units to this drain. Drain line must be vented. No PVC pipe for drain.						
<table><tr><th colspan="2">SUPPLY PRESSURE</th></tr><tr><th>NATURAL</th><th>PROPANE</th></tr><tr><td>4.00" W.C. minimum 14.00" W.C. maximum</td><td>12.00" W.C. minimum 14.00" W.C. maximum</td></tr></table> <p>Manufacturer must be notified if unit will be used above 2,000 ft. altitude.</p>				SUPPLY PRESSURE		NATURAL	PROPANE	4.00" W.C. minimum 14.00" W.C. maximum	12.00" W.C. minimum 14.00" W.C. maximum
SUPPLY PRESSURE									
NATURAL	PROPANE								
4.00" W.C. minimum 14.00" W.C. maximum	12.00" W.C. minimum 14.00" W.C. maximum								

SCALE .50" = 1'  
SECT. IV PAGE 14  
1298  
Litho In U.S.A.



## Combi Oven/Steamers

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

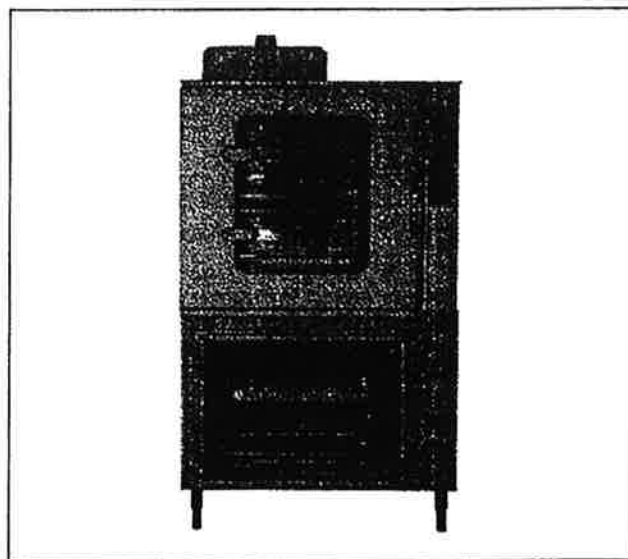
MODEL: ☒ CCG-210X

ITEM NUMBER \_\_\_\_\_

JOB NAME / NUMBER \_\_\_\_\_

#### 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 85,500 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 Hinging 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.



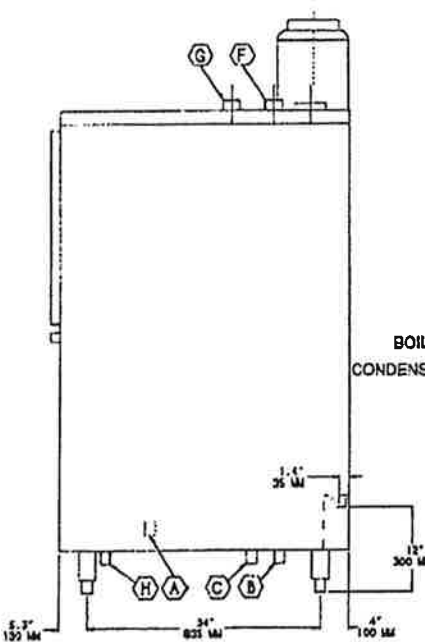
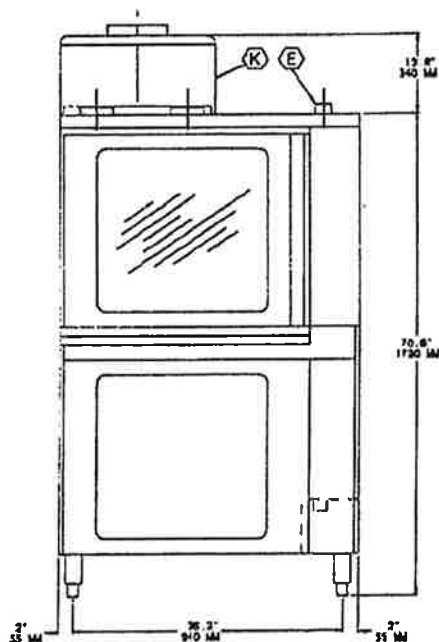
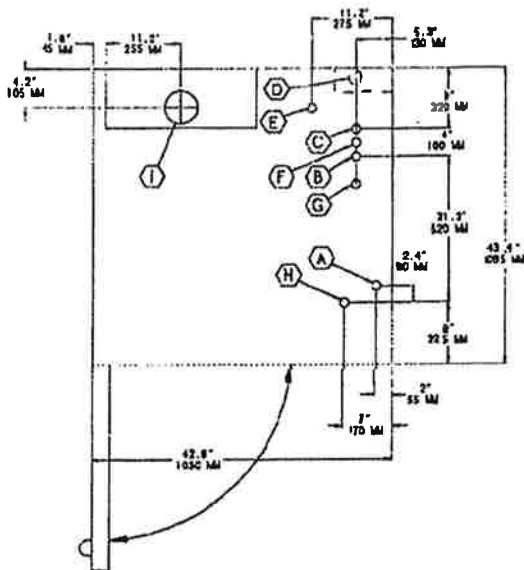
#### SHORT FORM SPECIFICATION

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, 18" x 26" 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)



## UTILITY CONNECTIONS

- (A) = ELECTRIC CONNECTION  
 BOILER (B) = COLD WATER INLET 3/4" NHT.  
 CONDENSER (C) = COLD WATER INLET 3/4" NHT.  
 (D) = DRAINAGE 2.50" DIA. (64 MM)  
 (E) = DESCALER INLET  
 (F) = WASTE AIR OUTLET 1.18" DIA. (30 MM)  
 (G) = CHAMBER WASTE AIR OUTLET  
 (H) = GAS CONNECTION 3/4" DIA.  
 (I) = EXHAUST CHIMNEY HOT AIR  
 (J) = EXHAUST CHIMNEY BOILER  
 (K) = EXHAUST MANIFOLD

## • Compartment has capacity for:

- a) Eleven, 18" x 26" Wire Shelves or  
 Eleven, 18" x 26" Bun Pans  
 b) Ten, 12" x 20" x 2 1/4" 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 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.B.d., CSA, CGA, ETL, 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:

TOTAL DISSOLVED SOLIDS	less than	60 parts per million
TOTAL ALKALINITY	less than	20 parts per million
SILICA	less than	19 parts per million
CHLORIDE	less than	30 parts per million
pH FACTOR	greater than	7.5

Consult a local water treatment specialist for an on-site water analysis for recommendations concerning steam generator feed water treatment (if required), in order to remove or reduce harmful concentrations of minerals. The use of highly mineralized water will mean that more frequent servicing of the steam generator will be necessary. The fact that a water supply is potable is not proof that it will be suitable for the generator.

SHIPPING WEIGHT = 795 Lbs.

MAX. WATER CONSUMPTION = 6.3 Gal./Hr

PER HR. STEAM PRODUCTION

AVERAGE WATER CONSUMPTION = 6.9 Gal./Hr

PER HR. STEAM CONDENSER

TOTAL WATER CONSUMPTION = 13.2 Gal./Hr

MODEL	GAS (A)	ELECTRIC (F) (3 PH)	WATER (G)	DRAINAGE (D)	CLEARANCE
CCG-210X	(BTU) HOT AIR 95,500 BOILER 85,500 COAL 145,000	ELECTRICAL DATA 115/200/1 MINIMUM WIRE CAPACITY (AMPS) 15 MAXIMUM TIME DELAY FUSE 16 MAXIMUM TIME DELAY FUSE 12	35 PSI MINIMUM 80 PSI MAXIMUM 3/4" NHT (GARDEN HOSE) FOR BOILER & CONDENSER	2.50" DIA. (64 MM) DO NOT CONNECT ANY OTHER UNITS TO THIS DRAIN DRAIN LINE MUST BE VENTED	RIGHT - 6" LEFT - 8" REAR - 7" NOTE: 12" RIGHT SIDE CLEARANCE IS REQUIRED IF PLACED NEXT TO HEAT SOURCE

MANUFACTURER MUST BE NOTIFIED IF UNIT WILL BE USED ABOVE 3,000 FT. ALTITUDE

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

SECT. II PAGE 12

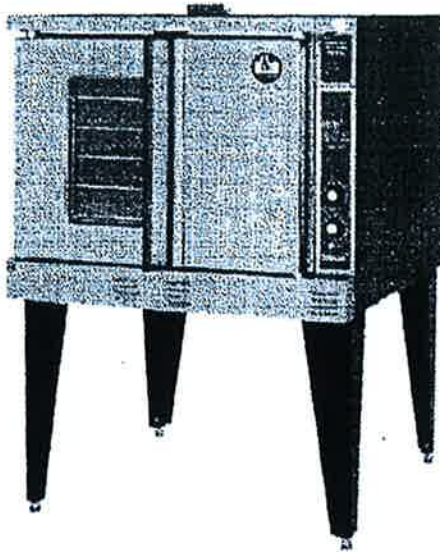
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Litho in U.S.A.



# U.S. Range

A WELBILT Company



Model SGM-100

## Short Form Specifications

U.S. Range Summit Full-Size Standard Depth Single/Double (SGM-100/200) or Deep Depth Single or Double (SGM-100D/200D) gas convection oven. 60,000 BTU (17.6 kW)/cavity, 3/4 HP fan motor with two-speed fan speed control. Electronic spark ignition. Natural or propane gas. Summit 300 Control. Auto Cool Down feature. Porcelain enameled oven interior with coved corners, five (5) oven racks and 11-position rack guides. Interior measures 29" (736mm) W x 24" (610mm) H x 24" (610mm) D for standard depth and 29" (736mm) W x 24" (610mm) H x 28" (610mm) D for deep depth. 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. Specify voltage if other than 115 volt, 60 Hz, 1 phase. UL, CUL Classified and NSF Listed.



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 enameled oven interior with coved 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, 99 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 45+ 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 (dable ovens only).
- ☐ Open base with rack guides and shelf (black powder coat epoxy or stainless steel).
- ☐ Canopy diverter (black powder coat epoxy or 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.
- ☐ 3/4" gas flex hose and quick disconnect.
- ☐ 50 cycle components.
- ☐ 208 or 240 volt, single phase (please specify).



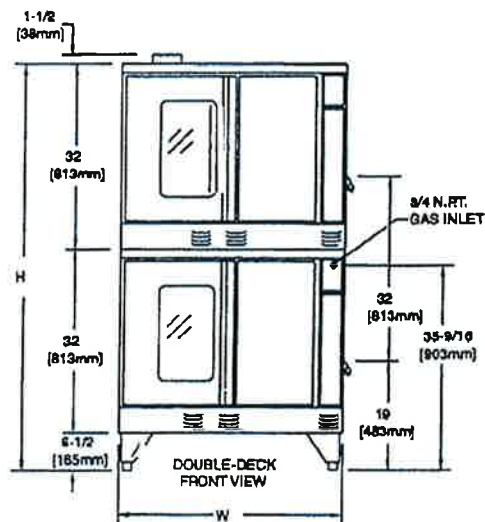
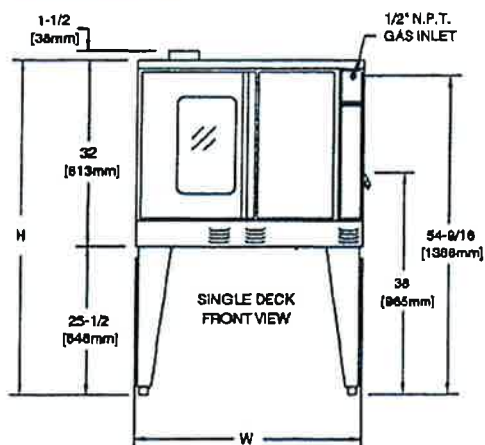
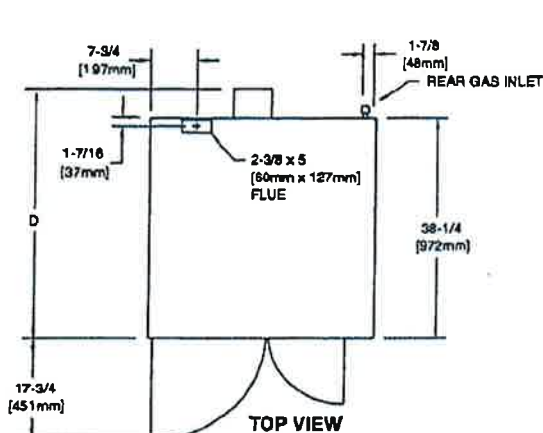


# U.S. Range

A WELBILT Company

Model #: SGM-100/200

Product Name: Summit Gas Convection Oven



### Installation Notes:

Non-Combustible and  
Combustible Wall Clearances:  
Sides: 1" (25mm)  
Back: 3" (76mm)

Entry Clearance:  
Crated: 44 1/2" (1130mm)  
Uncrated: 32 1/2" (826mm)

Manifold Pressure:  
Natural: 4.5 WC (11 mbar)  
Propane: 10 WC (25 mbar)

NOTE: Data applies only to  
North America.

SINGLE-DECK MODELS	INTERIOR DIMENSIONS			EXTERIOR DIMENSIONS			SHIP WT. Lbs./kg	SHIP DIM. Cubic Ft.
	W	H	D	W	H	D		
Standard Depth	29" (738mm)	24" (610mm)	24" (610mm)	38" (965mm)	57 1/2" (1461mm)	39 1/4" (997mm)	510/232	42
Deep Depth	29" (738mm)	24" (610mm)	28" (711mm)	38" (965mm)	57 1/2" (1461mm)	43 1/4" (1099mm)	510/232	42

DOUBLE-DECK MODELS	INTERIOR DIMENSIONS			EXTERIOR DIMENSIONS			SHIP WT. Lbs./kg	SHIP DIM. Cubic Ft.
	W	H	D	W	H	D		
Standard Depth	29" (738mm)	24" (610mm)	24" (610mm)	38" (965mm)	70 1/2" (1791mm)	39 1/4" (997mm)	1024/464	84
Deep Depth	29" (738mm)	24" (610mm)	28" (711mm)	38" (965mm)	70 1/2" (1791mm)	43 1/4" (1099mm)	1024/464	84

MODELS	INPUT RATINGS, NAT & PRO			ELECTRICAL SPECIFICATIONS		
	BTU/hr	KW Eqiv.	Gas Inlet	120V/1Ph.	240V/1Ph.	Int'l.
Single Deck	60,000	17.6	(1) 1/2" NPT	(1) 8.5A	(1) 4.2A	Contact Canadian Operation
Double Deck	120,000	35.2	(1) 1/2" NPT	(2) 8.5A	(2) 4.2A	

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

Gas Input Ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.

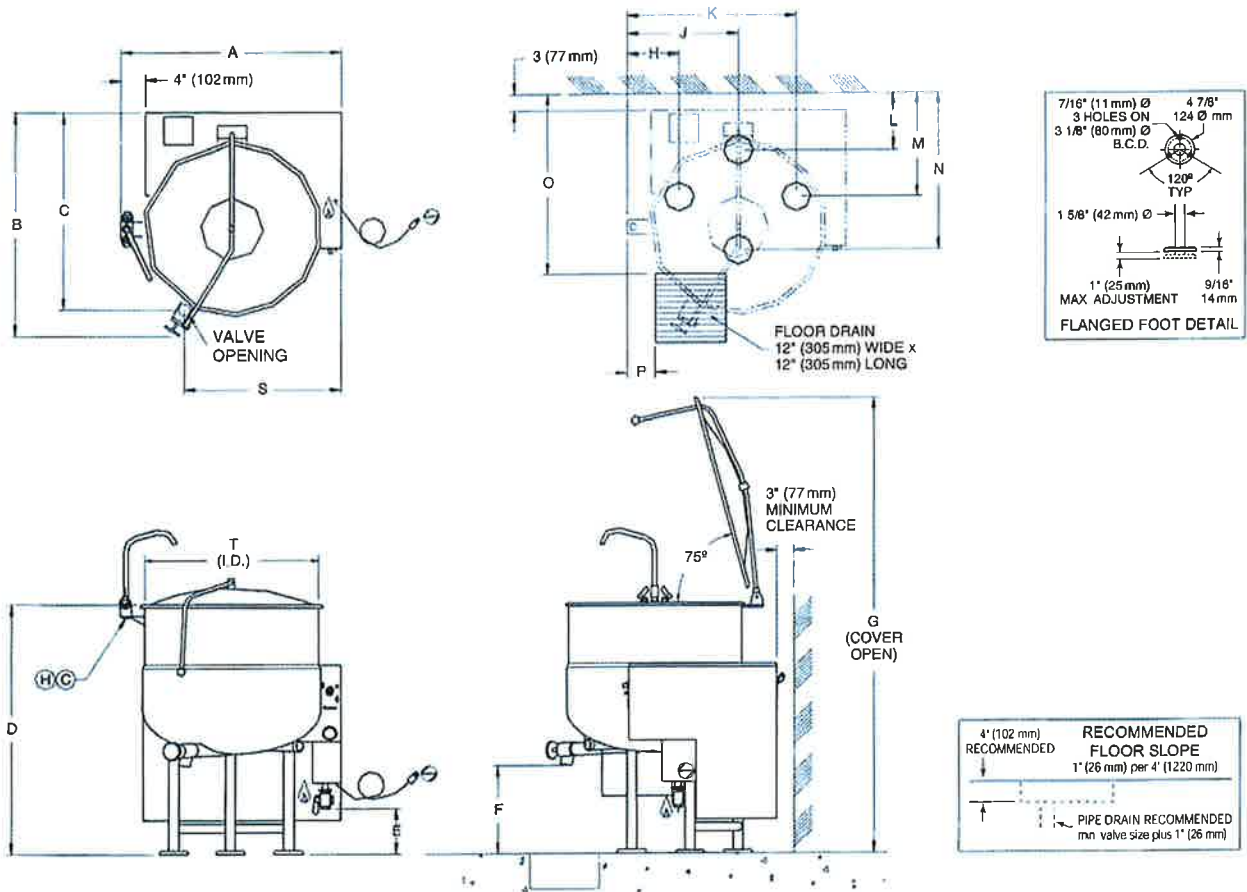
Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard NFPA96, "Vapor Removal from Cooking Equipment." (NOTE: For North America only)  
Please specify gas type when ordering.

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.I.D.
40	IN	35 1/8	37	32 1/4	40 1/2	9 1/4	16	71 1/2	9 9/16	17 3/4	25 15/16	10 3/8	18 5/8	26 7/8	28 1/2	4 5/8	24 1/2	26
150	mm	893	940	820	1029	235	407	1817	243	451	659	264	474	683	724	118	648	661
60	IN	38 1/4	39	34 1/4	43 1/2	8 3/4	14 1/4	75	8 15/16	19 1/8	29 5/16	10 3/8	18 5/8	27 7/8	30 1/4	5 1/4	27	29 1/2
225	mm	972	991	870	1105	223	362	1905	228	486	745	264	474	709	769	134	686	750
80	IN	41 5/8	42 3/8	35 1/2	45 1/2	8 3/4	15 1/2	79	9 1/4	20 3/4	32 1/4	10 3/8	18 5/8	29 5/8	31 1/2	6 5/8	29	33
300	mm	1058	1077	902	1156	223	394	2007	235	528	820	264	474	753	801	169	737	839
100	IN	44	43 1/2	36 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	22.3	394	2121	232	556	880	264	474	794	826	191	775	902

GAS			ELECTRIC	WATER	CLEARANCE
NATURAL	PROPANE	B.T.U. RATING			
Piping: 3/4" N.P.T.	Piping: 3/4" N.P.T.	40 gal. 140,000	120V-1 Phase, 60 Hz, 10 amps	1/2" dia. Soft Copper Tubing (each) When ordered with optional faucet.	RIGHT = 3" LEFT = 3" REAR = 3" Allow 6" space minimum from rear and sides when located near combustible walls. 12" recommended on right side for service
Supply pressure: 4.00" W.C. minimum	Supply pressure: 4.00" W.C. minimum	60 gal. 190,000			
14.00" W.C. maximum	14.00" W.C. maximum	80 gal. 100 gal.			

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

## 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 backflow preventers, 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/N.B.d., CSA, CGA, ETL and others.



## Steam Jacketed Kettles

### TABLE TOP, GAS

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

MODELS: ☐ KGT- 6-T  
☐ KGT-12-T

ITEM NUMBER \_\_\_\_\_

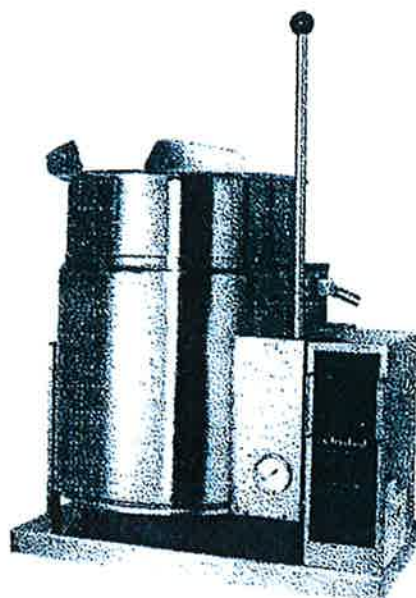
JOB NAME / NUMBER \_\_\_\_\_

### 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°- 260°F (63°C-127°C).
- "Splash-Proof" Solid-State Control Panel for temperature, Low Water Safety, and Power "On/Off" Switch. Accurate L.E.D. Indicators for Heat Cycle and Low Water Warning.
- 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)



### SHORT FORM SPECIFICATION

Shall be CLEVELAND, Gas Kettle, Table Type, self-contained, tilting, Model KGT-\_\_\_\_-T; \_\_\_\_ gallons, natural or LP gas, 2/3 Steam 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)



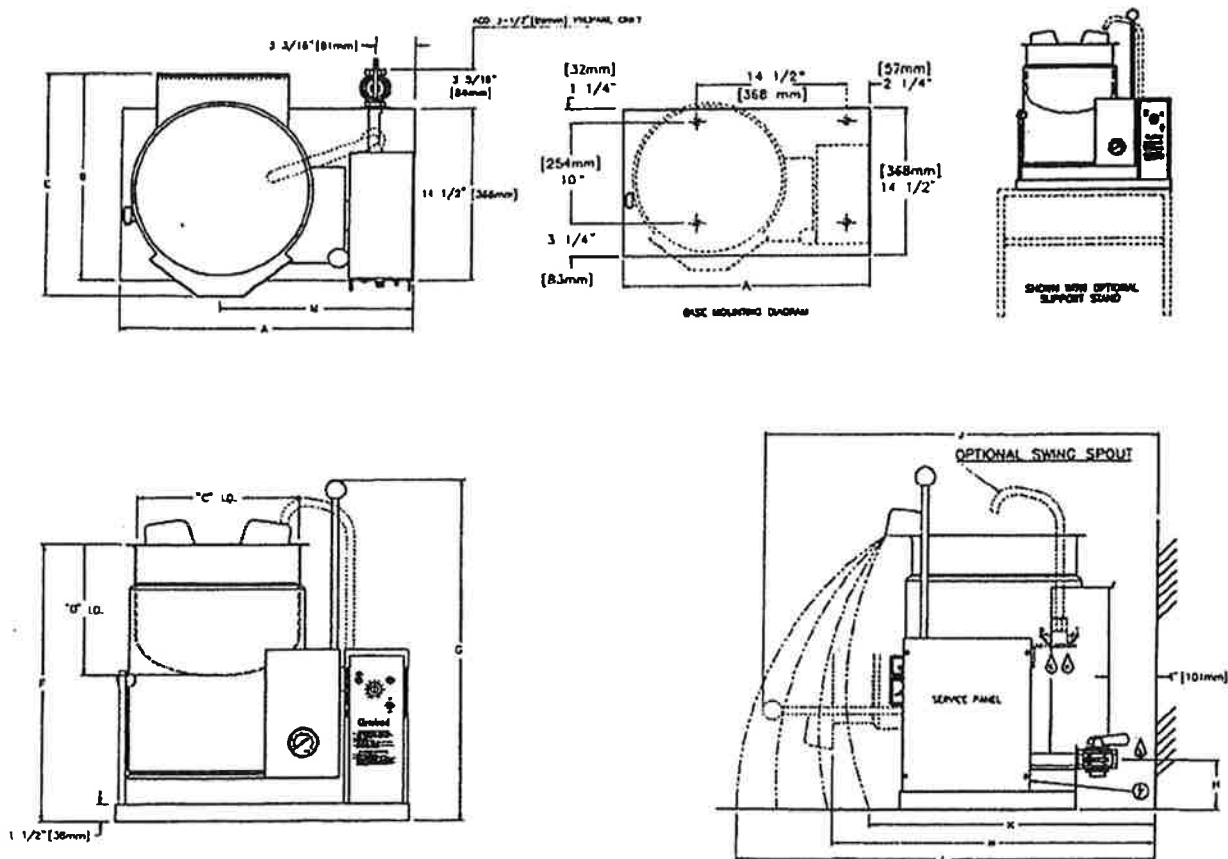
•CAPACITIES: (in 4 oz. servings) (Other sizes may be calculated.)

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/N.Bd., CSA, CGA, ETL, and others.



KETTLE SIZE			A	B	C	D	E	F	G	H	J	K	L	M	N
GALS.	LITERS														
6	23	INCHES mm	24 610	19¼ 490	13¾ 340	11 279	18½ 476	23¼ 594	28½ 730	4¼ 108	32¼ 826	24 610	37 940	15¾ 400	27¼ 692
12	46	INCHES mm	27 686	20¾ 518	16¼ 425	14½ 357	23 584	27 686	39 991	5¼ 149	43 1092	30 762	43 1092	16¾ 419	31 787

Ⓐ GAS				Ⓔ ELECTRIC		Ⓒ Ⓓ WATER		CLEARANCE	
NATURAL		PROPANE		B.T.U. RATING		120V 1 ph 60 hz 8 ft. (1.8m) cord c/w U-ground plug supplied.		1/2" O.D. Copper Tube	
piping: 3/4" NPT.		piping: 3/4" NPT.		6 gal. 34,000				RIGHT = 0"	
Supply pressure:		Supply pressure:		12 gal. 53,000				LEFT = 0"	
4.5" W.C. minimum		11.00" W.C. minimum						REAR = 4" (102mm)	
14.00" W.C. maximum		14.00" W.C. maximum							

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.

SCALE .50" = 1'  
SECT. IX PAGE 6  
1298  
Litho in U.S.A.



## Tilting Skillets

### GAS TILTING SKILLETS OPEN BASE TYPE "SPASH-PROOF SERIES"

MODELS: ☐ SGL-30-T4  
☐ SGL-40-T4

ITEM NUMBER \_\_\_\_\_

JOB NAME / NUMBER \_\_\_\_\_

#### 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 160M BTU, high power of 200M BTU.
- "Splash-Proof" Solid-State Temperature Controls. For precise, consistent temperature control  $\pm 5^{\circ}\text{F}$  ( $3^{\circ}\text{C}$ ) temperature variance. Temperature Range from  $100^{\circ}$  to  $425^{\circ}\text{F}$  ( $38^{\circ}\text{C}$  -  $220^{\circ}\text{C}$ ), a  $460^{\circ}\text{F}$  ( $237^{\circ}\text{C}$ ) high limit safety.
- All controls are serviceable from the front of the unit.
- Durable 12 gauge, Type 304 Stainless Steel pan construction.  $\frac{1}{8}$ " (16mm) mild steel clad bottom plus a  $\frac{1}{8}$ " (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
- ☐ Wall Mounting (WMS)
- ☐ In-Wall Carriers (IWCS)
- ☐ Pan Carriers (PCS)
- ☐ Casters: Set of four — 2 swivel, 2 locking (CS)

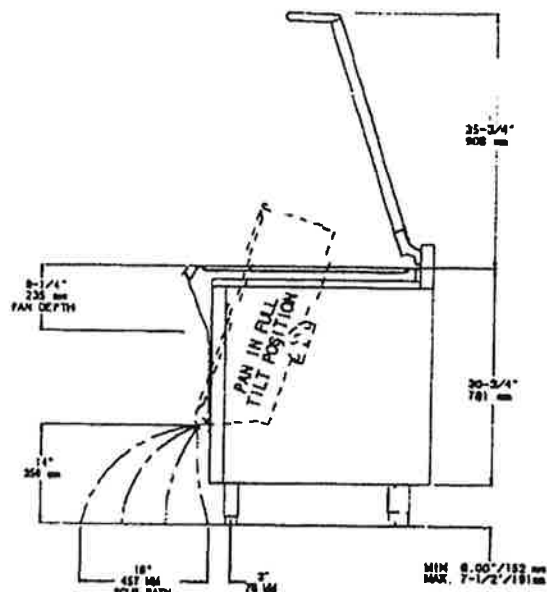
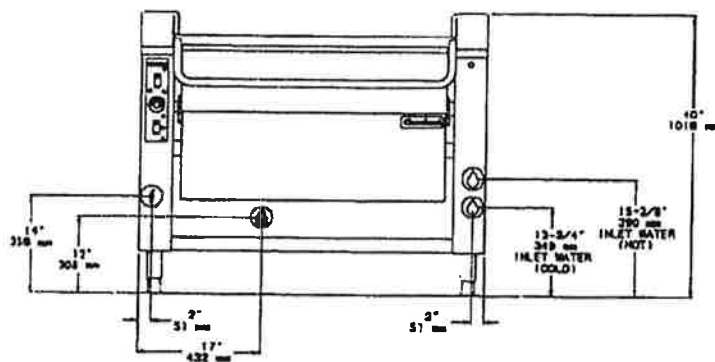
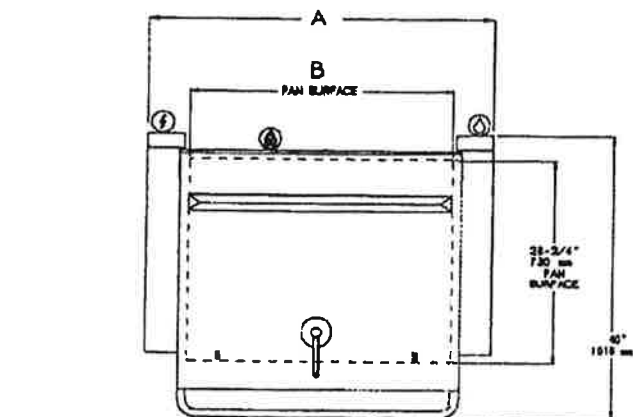



Shown with optional Pan Carrier

#### 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,  $\frac{1}{8}$ " Stainless Steel Clad Cooking Surface; Power Tilt with Manual Override; Spring-Assist Cover. All Stainless Steel Construction.

- CAPACITIES: (In 4 oz. servings) (Other sizes may be calculated)  
30 gallons / 115 Liters.....960  
40 gallons / 150 Liters.....1280
- 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.



MODEL	CAPACITY		INPUT CHART		DIMENSIONS				INSTALLATION NOTES			SERVICE CONNECTIONS	
			NATURAL GAS		A		B		SUITABLE FOR INSTALLATION ON COMBUSTIBLE FLOORS	GAS INPUT RATINGS - Ratings shown are for natural gas installations up to 2000 feet (610mm) above sea level. B.T.U. input ratings must be derated for high altitude installations. Specify altitude of project if over 2000 feet (610 meters). For other gases specify type, caloric value, specific gravity and pressure at appliance inlet. When ordering specify type of gas to be used.		Electrical connection - supplied with 10 ft. cord - 1 phase grounded outlet - 3 ampere max.	
Basic No.	U.S. Gallons	Liters	B.T.U. Inputs Per Hour	Gas Inlet	in.	mm.	in.	mm.					SIDES 1"
SGL-30-T4	30	115	125,000	1/2" N.P.T.	36	914	24.5	622	GAS PRESSURE REQUIRED:				
SGL-40-T4	40	150	200,000	1/2" N.P.T.	48	1219	36.5	927	Normal supply pressures				



U.S. Range

A WELBILT Company

# 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.
- 1¼" 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)



Model 0836-1



Model 0836-1M



Model 836-1

Shown with Optional Casters

**MODELS AVAILABLE**

Model No.	Description	Total BTU	Shipping Information			Top Config.
			Lbs.	kg	Cube	
<input type="checkbox"/> 836-1	36" Manual Control Fry Top — w/Oven — w/o Oven — Modular	130,000	663	301	35.2	
<input type="checkbox"/> 0836-1		90,000	490	223	35.2	
<input type="checkbox"/> 0836-1M		90,000	405	184	35.2	
<input type="checkbox"/> 836-1-1	36" Thermostat Controlled Fry Top — w/Oven — w/o Oven — Modular	130,000	663	301	35.2	
<input type="checkbox"/> 0836-1-1		90,000	490	223	35.2	
<input type="checkbox"/> 0836-1-1M		90,000	405	184	35.2	
<input type="checkbox"/> 836-2	24" Fry Top and 2 Open Burners — w/Oven — w/o Oven — Modular	160,000	630	286	35.2	
<input type="checkbox"/> 0836-2		120,000	460	209	35.2	
<input type="checkbox"/> 0836-2M		120,000	375	170	35.2	
<input type="checkbox"/> 836-3	24" Fry Top and 12" Hot Top — w/Oven — w/o Oven — Modular	135,000	650	295	35.2	
<input type="checkbox"/> 0836-3		95,000	477	217	35.2	
<input type="checkbox"/> 0836-3M		95,000	392	178	35.2	
<input type="checkbox"/> 836-4	18" Fry Top and 2 Open Burners — w/Oven — w/o Oven — Modular	145,000	620	282	35.2	
<input type="checkbox"/> 0836-4		105,000	447	203	35.2	
<input type="checkbox"/> 0836-4M		105,000	362	165	35.2	
<input type="checkbox"/> 836-5	18" Fry Top and 18" Hot Top — w/Oven — w/o Oven — Modular	117,500	635	289	35.2	
<input type="checkbox"/> 0836-5		77,500	462	210	35.2	
<input type="checkbox"/> 0836-5M		77,500	377	171	35.2	

NOTE: For Convection Oven — Add Suffix "C" (i.e. 836-1C)

**OVEN FEATURES**

- Porcelainized 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 — ¼ hp motor (120VAC/60~/1φ — 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.
- ☐ Double Deck High Shelves.
- ☐ High Back Risers.
- ☐ Stainless Steel Ends.
- ☐ Modular Unit Without Legs. Grease drawer built into body.
- ☐ Casters.
- ☐ Rear Gas Connection —
  - ☐ ¾" Max. 250,000 BTU's.
  - ☐ 1¼"
- ☐ Pressure Regulator.
- ☐ Thermostat Controlled Fry Top.

**Type 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 6" legs with adjustable feet.

**Ovens** — oven door is to be one piece. Oven interior is to be porcelainized with a heavy-duty, "keep-cool" door handle. Standard oven to come with a thermostat having temperature range from 150° (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 a one piece, cast iron top grate over two open burners.

**Fry Tops** 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 Tops** are to be 17,500 BTU/Hour each burner with two per plate.

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

## SPECIFICATIONS

Description	SERIES		
	836	0836	0836-M
Width	36"	36"	36"
Depth	36"	36"	36"
Height w/o Legs	30"	30"	10 1/2"
Height w/ Legs	36"	36"	36"

Type of Gas ..... Natural/Propane

BTU — Fry Top Burners ..... 15,000 ea.

BTU — Open Top Burners ..... 30,000 ea.

BTU — Hot Top Burners — 12" Section .... 17,500 ea.

— 18" Section .... 32,500 ea.

BTU — French Top Burners — 18" Section. . 32,500 ea.

BTU — Oven Burner — Standard ..... 40,000

— Convection ..... 33,000

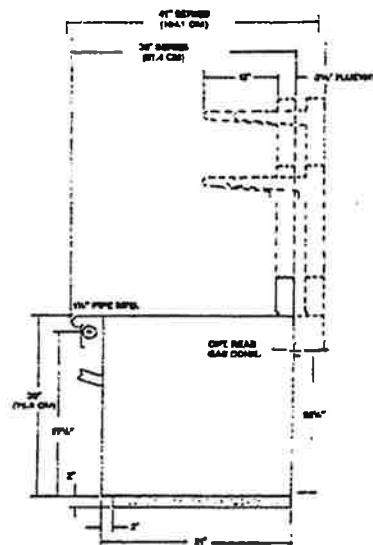
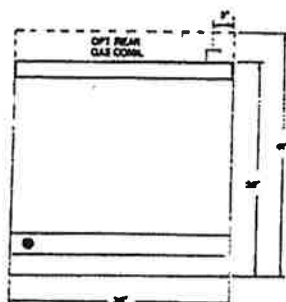
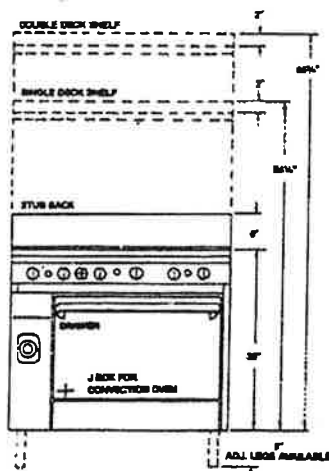
Oven Interior — Standard ..... 26"W x 28"D x 15"H

— Convection ..... 26 1/2"W x 18 3/4"D x 13 1/2"H

Storage Area — Cabinet Base ..... 33 1/2"W x 28 1/2"D x 19 1/2"H

Gas Manifold ..... 1 1/4" IPS

NOTE: Also Available in 41" Depth. Specify 841, 0841, 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

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Printed in U.S.A.  
SM-3861-GT2716



Project

Quantity

Item #

Model Specified:

CSI Section 11400

**"G-Series" Express Refrigerators/Self-Contained**

Model G10010



Model G20010

**One, Two and Three Section Models**
**G**  
 EXPRESS

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.

**AVAILABLE MODELS****Single Section (Formerly Model GHT 1-32 WUT)**

Model #	Door	Hinging
G10000	Half	Right
G10001	Half	Left
G10010	Full	Right
G10011	Full	Left

**Two Section (Formerly Model GHT 2-32 NUT)**

Model #	Door	Hinging
G20000	Half	Left-Right
G20001	Half	Right-Left
G20002	Half	Right-Right
G20003	Half	Left-Left
G20010	Full	Left-Right
G20011	Full	Right-Left
G20012	Full	Right-Right
G20013	Full	Left-Left

**Three Section (Formerly Model GHT 3-32 NUT)**

Model #	Door	Hinging
G30000	Half	Left-Right-Right
G30001	Half	Left-Left-Right
G30002	Half	Right-Right-Right
G30003	Half	Left-Left-Left
G30010	Full	Left-Right-Right
G30011	Full	Left-Left-Right
G30012	Full	Right-Right-Right
G30013	Full	Left-Left-Left

**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

Approval: \_\_\_\_\_



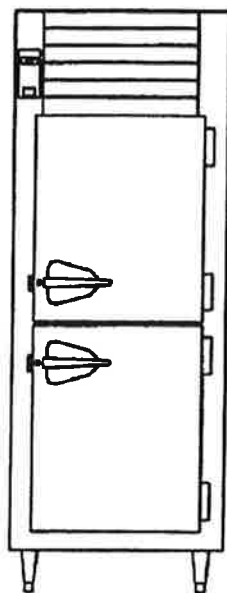
Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and Listed by NSF International.

**Traulsen**
**New Microprocessor Control****KEY FEATURES**

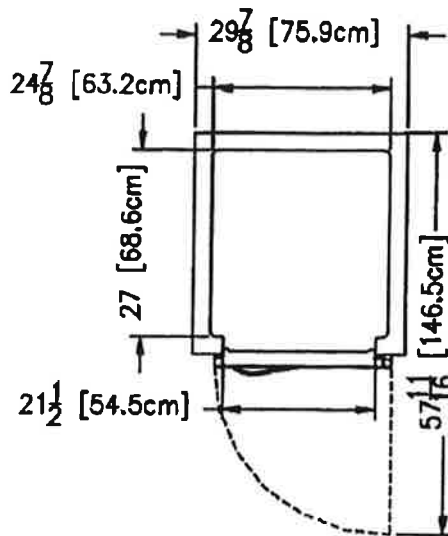
- 3-Digit LED Display
- Temperature Monitoring
- Internal Time Clock
- °F or °C Temperature Display Capability

**Options & Accessories**

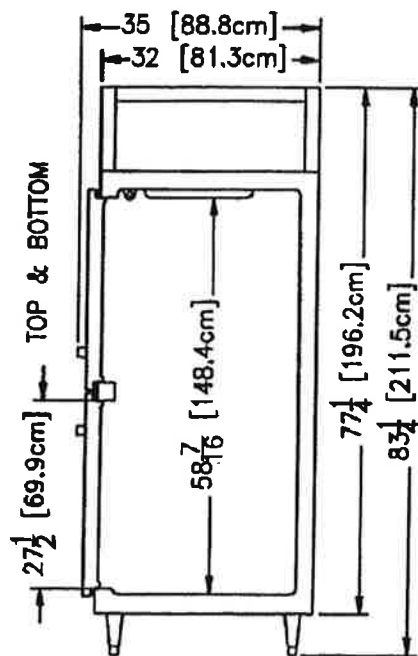
- Additional Epoxy Shelf Kits (each includes 3 shelves with pins)
- Optional Chrome Plated Shelves (mounted on standards)
- Tray Slide Kits
- Factory Installation of Optional Interior Arrangements
- Remote Applications
- Export Voltages
- G-Plus Option (stainless steel legs and exterior)
- Heavy Duty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



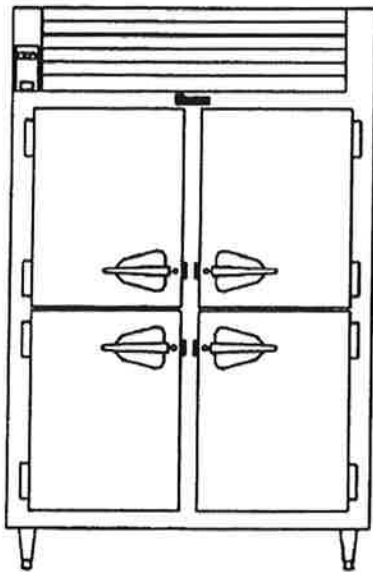
G10000 Front View



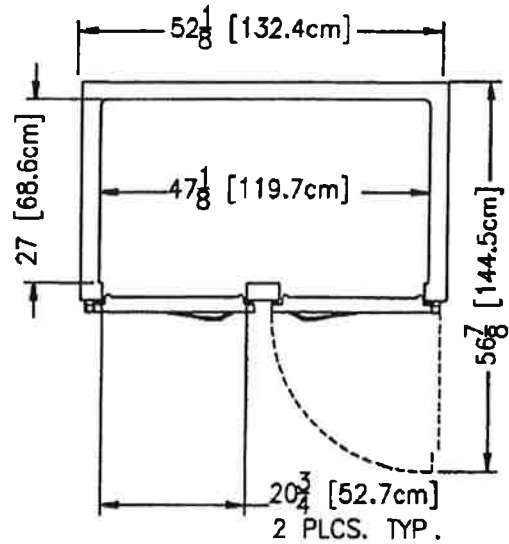
G10000 Top View



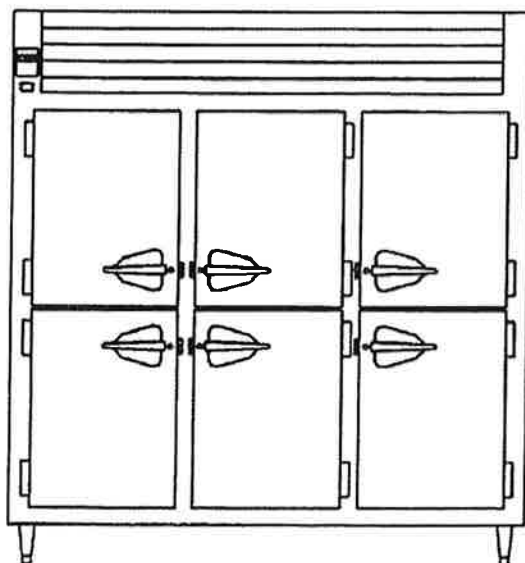
All Models Side View



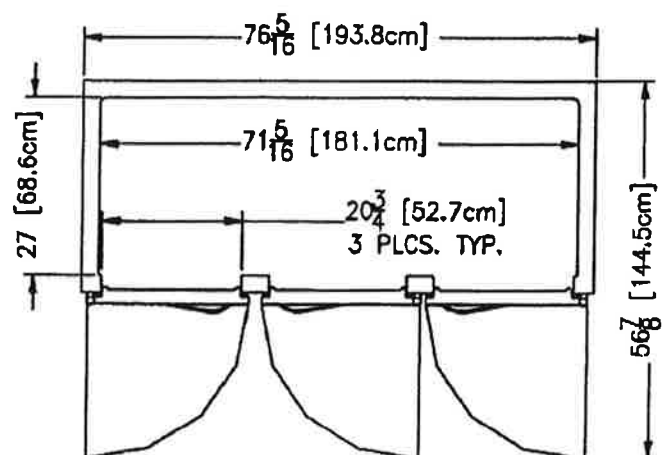
G20000 Front View



G20000 Top View



G30000 Front View



G30000 Top View

**Traulsen**

Project

Quantity

Item #

Model Specified:

CSI Section 11400

## Specifications

### Construction, Hardware and Insulation

Cabinet door, face and louver 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 aluminized 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 aiseways.

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 louver 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.

DIMENSIONAL DATA	1 Section	2 Section	3 Section
Net Capacity cu. ft.	24.2 (686 cu l)	46.0 (1303 cu l)	69.1 (1958 cu l)
Length Overall in.	29 1/4 (75.9 cm)	52 1/4 (132.4 cm)	76 1/4 (193.8 cm)
Depth - Over Body in.	32 (81.3 cm)	32 (81.3 cm)	32 (81.3 cm)
Depth - W/Door Open 90° in.	57 1/4 (146.5 cm)	56 1/4 (144.5 cm)	56 1/4 (144.5 cm)
Depth - Overall in.	35 (88.8 cm)	35 (88.8 cm)	35 (88.8 cm)
Clear Door Width in.	21 1/4 (54.5 cm)	20 1/4 (52.7 cm)	20 1/4 (52.7 cm)
Clear Half Door Height in.	27 1/4 (69.9 cm)	27 1/4 (69.9 cm)	27 1/4 (69.9 cm)
Clear Full Door Height in.	57 1/4 (146.3 cm)	57 1/4 (146.3 cm)	57 1/4 (146.3 cm)
Number of shelves	3	6	9
Shelf area sq. ft.	13.5 (1.3 sq m)	25.6 (2.4 sq m)	39.2 (3.6 sq m)
Height - Overall in.	83 1/4 (211.5 cm)	83 1/4 (211.5 cm)	83 1/4 (211.5 cm)
ELECTRICAL DATA			
Voltage	115/60/1	115/60/1	115/60/1
Feed Wires with Ground	3	3	3
Full Load Amperes	8.0	8.5	10.9
Wattage <sup>3</sup>	644	684	878
Full load amps/remote models	1.3	1.7	2.2
REFRIGERATION DATA			
Refrigerant	R134a	R134a	R134a
BTU/HR - HP <sup>1</sup>	2220 (1/3 HP)	2220 (1/3 HP)	4200 (1/2 HP)
CARTON DIMENSIONS Domestic Crated Only			
Length - Crated in.	35 (88.8 cm)	63 (160 cm)	91 (231 cm)
Depth - Crated in.	43 (109.2 cm)	43 (109.2 cm)	43 (109.2 cm)
Height - Crated in.	83 1/2 (212.1 cm)	83 1/2 (212.1 cm)	83 1/2 (212.1 cm)
Volume - Crated cu. ft.	73 (2068 cu l)	131 (3711 cu l)	189 (5354 cu l)
WEIGHT DATA <sup>2</sup>			
Net Weight - Uncrated lbs.	305 (138 kg)	450 (204 kg)	610 (277 kg)
Gross Weight - Crated lbs.	395 (179 kg)	590 (268 kg)	790 (358 kg)

### NOTES

NOTE: Figures in parentheses reflect metric equivalents.

1= Based on a 90 degree F ambient and 20 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 80% for freezers.



Uses one NEMA 5-15 P Plug

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

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

Continued product development may necessitate specification changes without notice.  
Part No. TR-196 (revised 10/99)

Project

Quantity

Item #

Model Specified:

CSI Section 11400

**"G-Series" Express Freezers/Self-Contained**

Model G12010



Model G22010

**One, Two and Three Section Models****G****EXPRESS**

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.

**AVAILABLE MODELS****Single Section (Formerly Model GLT 1-32 WUT)**

Model #	Door	Hinging
G12000	Half	Right
G12001	Half	Left
G12010	Full	Right
G12011	Full	Left

**Two Section (Formerly Model GLT 2-32 NUT)**

Model #	Door	Hinging
G22000	Half	Left-Right
G22001	Half	Right-Left
G22002	Half	Right-Right
G22003	Half	Left-Left
G22010	Full	Left-Right
G22011	Full	Right-Left
G22012	Full	Right-Right
G22013	Full	Left-Left

**Three Section (Formerly Model GLT 3-32 NUT)**

Model #	Door	Hinging
G31000	Half	Left-Right-Right
G31001	Half	Left-Left-Right
G31002	Half	Right-Right-Right
G31003	Half	Left-Left-Left
G31010	Full	Left-Right-Right
G31011	Full	Left-Left-Right
G31012	Full	Right-Right-Right
G31013	Full	Left-Left-Left

**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

Approval: \_\_\_\_\_



Listed by Underwriters Laboratories Inc., NSF International and CSA certified by Underwriters Laboratories Inc.

**New Microprocessor Control****KEY FEATURES**

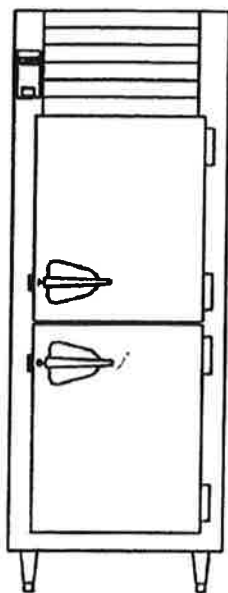
- 3-Digit LED Display
- Temperature Monitoring
- Internal Time Clock
- °F or °C Temperature Display Capability

**Options & Accessories**

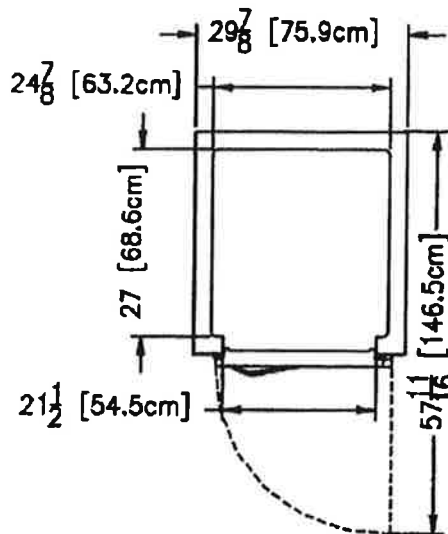
- Additional Epoxy Shelf Kits (each includes 3 shelves with pins)
- Optional Chrome Plated Shelves (mounted on standards)
- Tray Slide Kits
- Factory Installation of Optional Interior Arrangements
- Remote Applications
- Export Voltages
- G-Plus Option (stainless steel legs and exterior)
- Heavy Duty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

**Traulsen**SECTION  
4-2

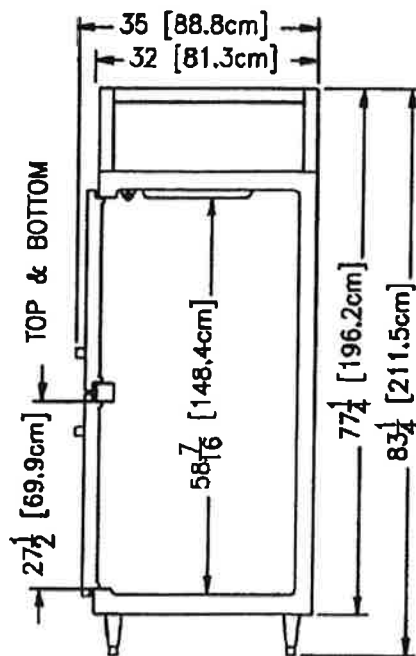




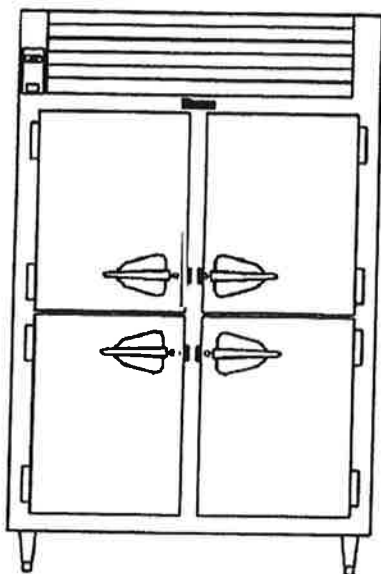
G12000 Front View



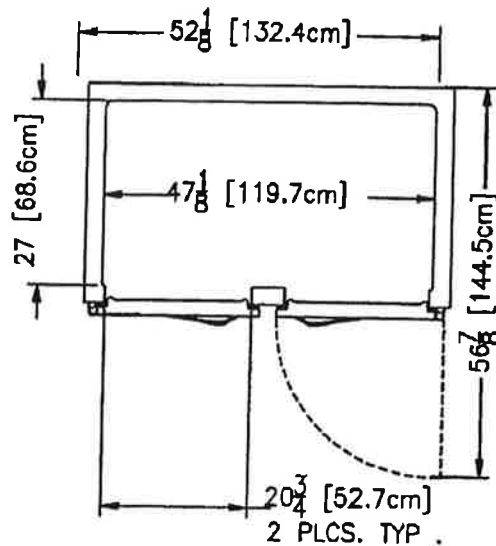
G12000 Top View



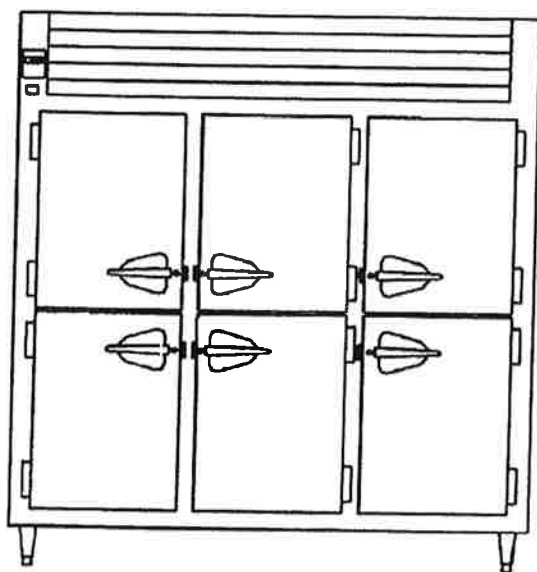
All Models Side View



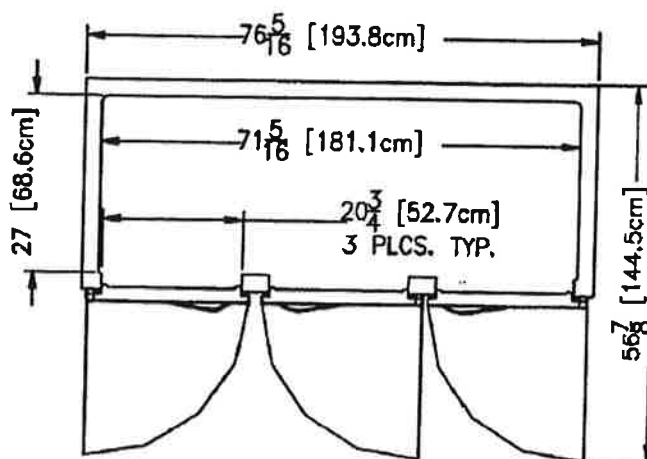
G22000 Front View



G22000 Top View



G31000 Front View



G31000 Top View

**Traulsen**

Project

Quantity

Item #

Model Specified:

CSI Section 11400

## Specifications

### Construction, Hardware and Insulation

Cabinet door, face and louver 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 aluminized 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 louver 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 5-15 P Plug

DIMENSIONAL DATA	1 Section	2 Section	3 Section
Net Capacity cu. ft.	24.2 (686 cu l)	46.0 (1303 cu l)	69.1 (1958 cu l)
Length Overall in.	29 3/4 (75.9 cm)	52 1/4 (132.4 cm)	76 1/4 (193.8 cm)
Depth - Over Body in.	32 (81.3 cm)	32 (81.3 cm)	32 (81.3 cm)
Depth - W/Door Open 90° in.	57 1/16 (146.5 cm)	56 3/4 (144.5 cm)	56 3/4 (144.5 cm)
Depth - Overall in.	35 (88.8 cm)	35 (88.8 cm)	35 (88.8 cm)
Clear Door Width in.	21 1/2 (54.5 cm)	20 3/4 (52.7 cm)	20 3/4 (52.7 cm)
Clear Half Door Height in.	27 1/2 (69.9 cm)	27 1/2 (69.9 cm)	27 1/2 (69.9 cm)
Clear Full Door Height in.	57 1/2 (146.3 cm)	57 1/2 (146.3 cm)	57 1/2 (146.3 cm)
Number of shelves	3	6	9
Shelf area sq. ft.	13.5 (1.3 sq m)	25.6 (2.4 sq m)	39.2 (3.6 sq m)
Height - Overall in.	83 3/4 (211.5 cm)	83 3/4 (211.5 cm)	83 3/4 (211.5 cm)
ELECTRICAL DATA			
Voltage	115/60/1	115/60/1	115/60/1
Feed Wires with Ground	3	3	3
Full Load Amperes	11.3	14.9	15.8
Wattage <sup>3</sup>	1040	1371	1454
Full load amps/remote models	7.5	10.0	10.8
REFRIGERATION DATA			
Refrigerant	R404A	R404A	R404A
BTU/HR - HP <sup>1</sup>	1690 (1/2 HP)	3070 (3/4 HP)	3810 (1 HP)
CARTON DIMENSIONS Domestic Crated Only			
Length - Crated in.	35 (88.8 cm)	63 (160 cm)	91 (231 cm)
Depth - Crated in.	43 (109.2 cm)	43 (109.2 cm)	43 (109.2 cm)
Height - Crated in.	83 1/2 (212.1 cm)	83 1/2 (212.1 cm)	83 1/2 (212.1 cm)
Volume - Crated cu. ft.	73 (2068 cu l)	131 (3711 cu l)	189 (5354 cu l)
WEIGHT DATA <sup>2</sup>			
Net Weight - Uncrated lbs.	320 (145 kg)	650 (295 kg)	690 (313 kg)
Gross Weight - Crated lbs.	410 (186 kg)	700 (318 kg)	870 (395 kg)

### NOTES

NOTE: Figures in parentheses reflect metric equivalents.

1= Based on a 90 degree F ambient and 20 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 80% for freezers.

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

Continued product development may necessitate specification changes without notice.  
 Part No. TR-197 (revised 10/99)

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

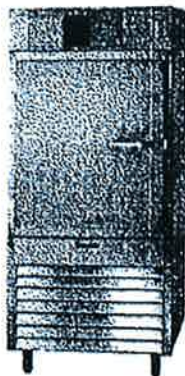
Project

Quantity

Item #

Model Specified:

CSI Section 11400

**100 lb. Capacity Reach-In Blast Chiller**

Model RBC100  
100 lb/Cycle Product  
Chill Capacity

**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
- ½ HP Self-Contained Holding and 1¼ HP Blast Chill Compressor
- Adjustable Product Chill Endpoints
- Adjustable Product Holding Temperature

**Microprocessor****Microprocessor Features****Four Chilling Functions**

**Blast Chill** - Chill cooked foods from 140°F to below 41°F in approximately 90 minutes.

**Soft Chill** - To chill delicate food products which may freeze from normal blast chilling temperatures.

**Flash Chill** - Food is chilled to 0-5°F.

**Constant Chill** - Food is chilled based on time.

**Options & Accessories**

- Correctional Facility Package for Blast Chill
- 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 Inc. in accordance with ANSI/NSF7.

# Traulsen

**BLAST CHILL CYCLE -- BATCH DATA**THE BATCH DATA WILL PRINT OUT AUTOMATICALLY  
AT THE END OF A COMPLETED BATCH.Traulsen  
Digitraul II  
Version 1.01

PROGRAM CHIP REVISION

Employee Number:

OPERATOR NUMBER

01

Batch Number:

AUTOMATIC NEW BATCH NUMBER

0027

Unit Number: 1

UNIT 1 OR 2

Batch Mode:

Blast Chill

BATCH MODE: BLAST CHILL  
SOFT CHILL  
FLASH CHILL

Start Time:

02/06/1999

01:20 PM

140 -- \*

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

70 -- \*

GRAPH OF BATCH  
PROBE DATA

41 -- \*

0 1 2 3 4 5 6

Time from  
140F to 70F:1 Hours  
3 MinutesTIME REQUIRED TO  
CHILL PRODUCT FROM  
140°F TO 70°FTime from  
70F to end:0 Hours  
27 MinutesTIME REQUIRED TO  
CHILL PRODUCT FROM  
70°F TO 41°F

Probe 1: 39

Probe 2: 41

Probe 3: 40

Total Batch

Time:

1 Hours  
35 MinutesEND OF BATCH FOODPROBE 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).

Stop Time:

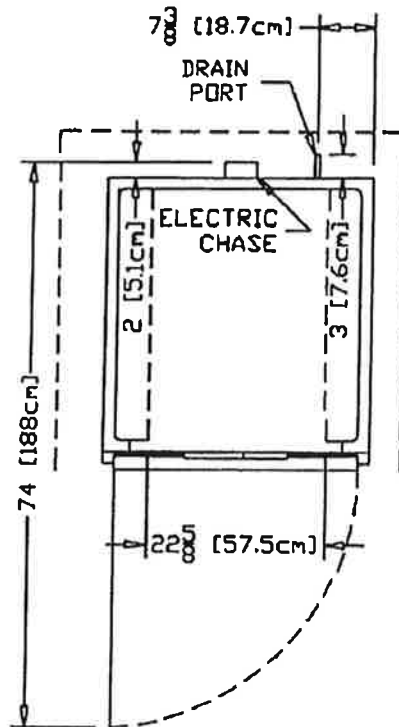
02/06/1999

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

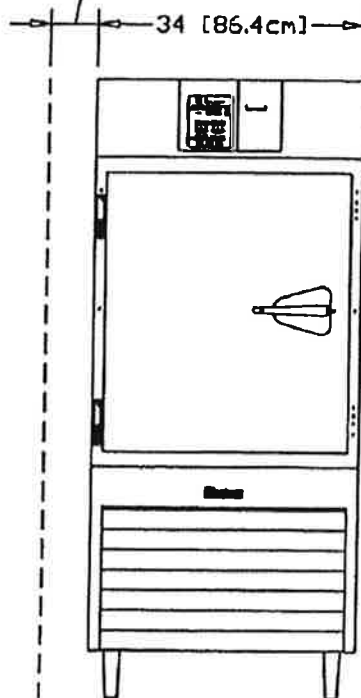
Traulsen



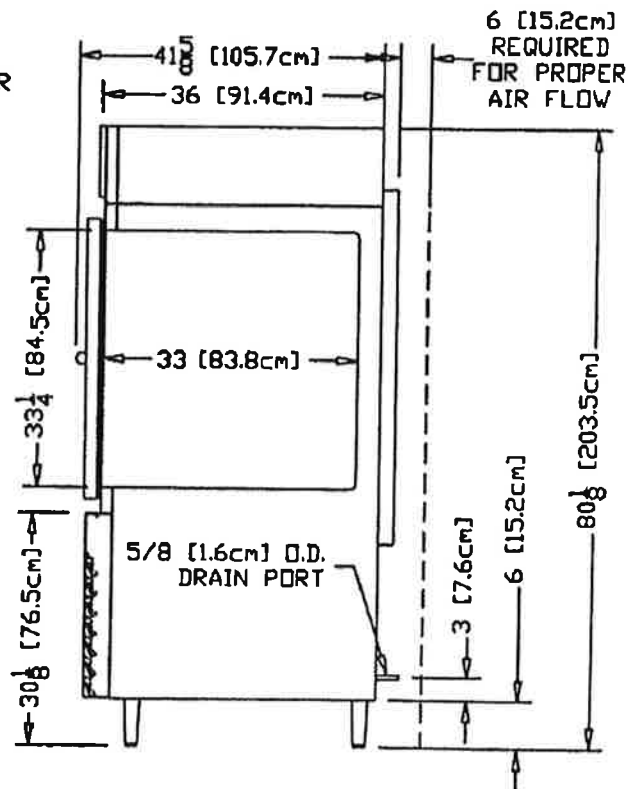
**MODEL DESCRIPTION**  
RBC100

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

**Traulsen**

Project

Quantity

Item #

Model Specified:

CSI Section 11400

**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 aluminized 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 1¼ HP condensing unit for chill operation and a self-contained ½ HP condensing unit for product maintenance. Both are mounted at the bottom of the cabinet and accessible behind a removable, one piece louver 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 assures 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 2½" pans for a total capacity of ten pans is provided standard. These tray slides also have the ability to hold one each 18" x 26" pans, for a total of five pans in place of the 12" x 20" x 2½" 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 1¼ HP Chill Compressor and ½ HP Maintenance Compressor. Additional warranties are available at extra cost.

DIMENSIONAL DATA		RBC100
Net Capacity cu. ft.		19.72 (557.5 l)
Number of Pans 12" x 20" x 2½"		10
Max. Product Capacity lbs.		100 (45.4 kg)
Length - Overall in.		34 (86.4 cm)
Depth - Overall in.		41½ (105.7 cm)
Depth - Cabinet only in. Over Body in.		36 (91.4 cm)
Depth - with Door Open 90° in.		74 (188.0 cm)
Clear Door Width in.		22½ (57.5 cm)
Clear Door Height in.		33½ (84.5 cm)
Height - Overall on 6" Legs		80½ (203.5 cm)
ELECTRICAL DATA		
Voltage		220/60/1
Feed Wires with ground - without Plug		4
Full Load Amperes		15.1
Circuit Ampacity		20 amp
Wattage 1¼ HP Blast Chill Compressor		1690
Wattage ½ HP Holding Compressor		1165

Figures in parentheses reflect metric equivalents

REFRIGERATION DATA	
Refrigerant	R404a
BTU/HR 1¼ HP Blast Chill Compressor	5460
BTU/HR ½ HP Holding Compressor	2280
SHIPPING DATA	
Length - Crated in.	42 (106.7 cm)
Depth - Crated in.	46 (116.8 cm)
Height - Crated in.	82 (208.3 cm)
Volume - Crated cubicfeet	73 (2065.9 l)
WEIGHT DATA	
Net Weight-lbs. Uncrated	682 (309.3 kg)
Gross weight-lbs. Crated	763 (346.1 kg)

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

NOTE: When ordering please specify: Voltage, Hinging, Door Size, Options and any additional warranties. For fast order entry: Fax 1 (800) 785-8728.

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

Project

Quantity

Item #

Model Specified:

CSI Section 11400

**"G-Series" Express Refrigerators/Self-Contained****One, Two and Three Section Models**

Model G10010



Model G20010

**G**  
EXPRESS

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.

**AVAILABLE MODELS****Single Section (Formerly Model GHT 1-32 WUT)**

Model #	Door	Hinging
G10000	Half	Right
G10001	Half	Left
G10010	Full	Right
G10011	Full	Left

**Two Section (Formerly Model GHT 2-32 NUT)**

Model #	Door	Hinging
G20000	Half	Left-Right
G20001	Half	Right-Left
G20002	Half	Right-Right
G20003	Half	Left-Left
G20010	Full	Left-Right
G20011	Full	Right-Left
G20012	Full	Right-Right
G20013	Full	Left-Left

**Three Section (Formerly Model GHT 3-32 NUT)**

Model #	Door	Hinging
G30000	Half	Left-Right-Right
G30001	Half	Left-Left-Right
G30002	Half	Right-Right-Right
G30003	Half	Left-Left-Left
G30010	Full	Left-Right-Right
G30011	Full	Left-Left-Right
G30012	Full	Right-Right-Right
G30013	Full	Left-Left-Left

**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

Approval: \_\_\_\_\_



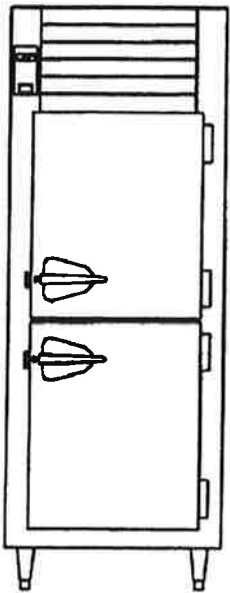
Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and Listed by NSF International.

**Traulsen**
**New Microprocessor Control****KEY FEATURES**

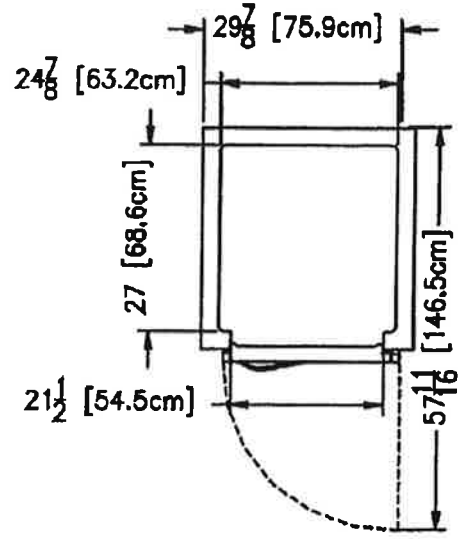
- 3-Digit LED Display
- Temperature Monitoring
- Internal Time Clock
- °F or °C Temperature Display Capability

**Options & Accessories**

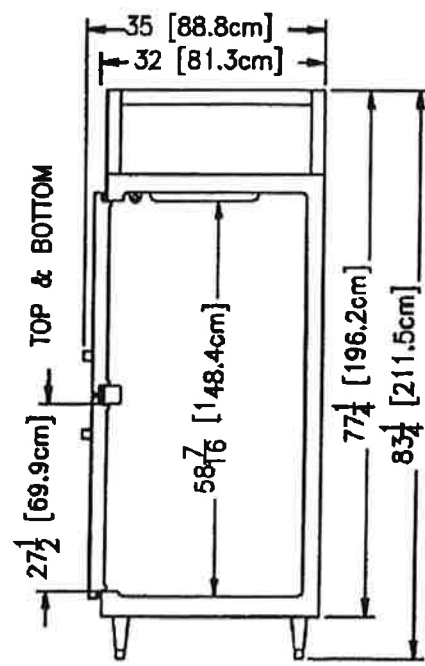
- Additional Epoxy Shelf Kits (each includes 3 shelves with pins)
- Optional Chrome Plated Shelves (mounted on standards)
- Tray Slide Kits
- Factory Installation of Optional Interior Arrangements
- Remote Applications
- Export Voltages
- G-Plus Option (stainless steel legs and exterior)
- Heavy Duty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



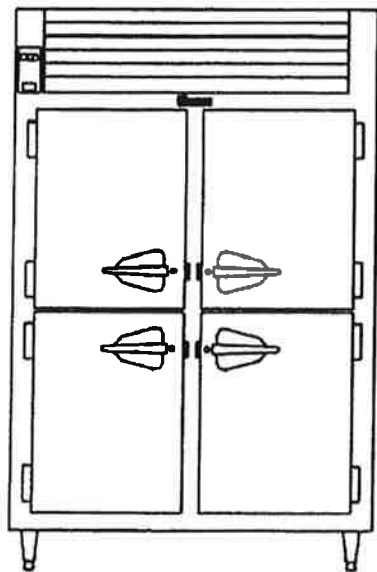
G10000 Front View



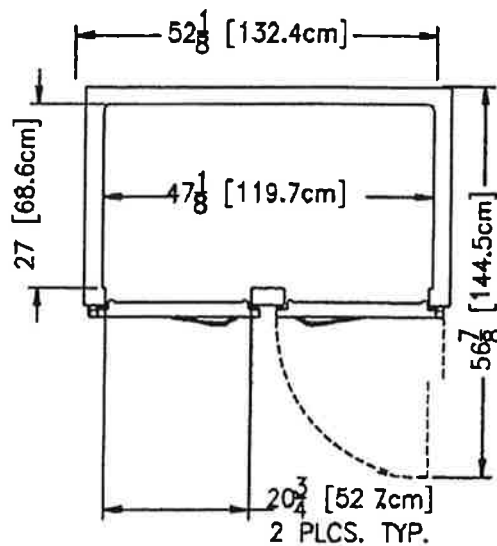
G10000 Top View



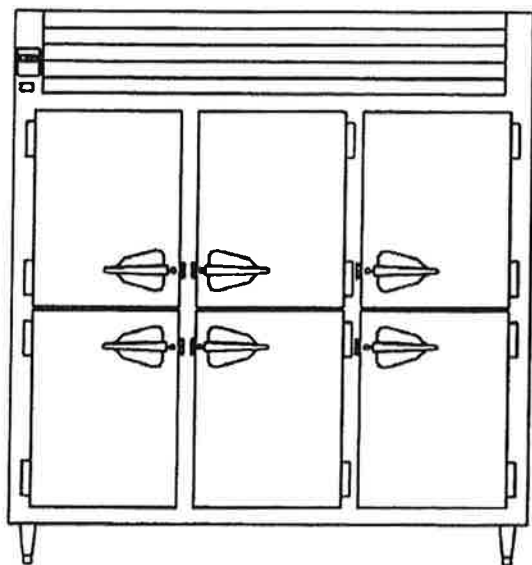
All Models Side View



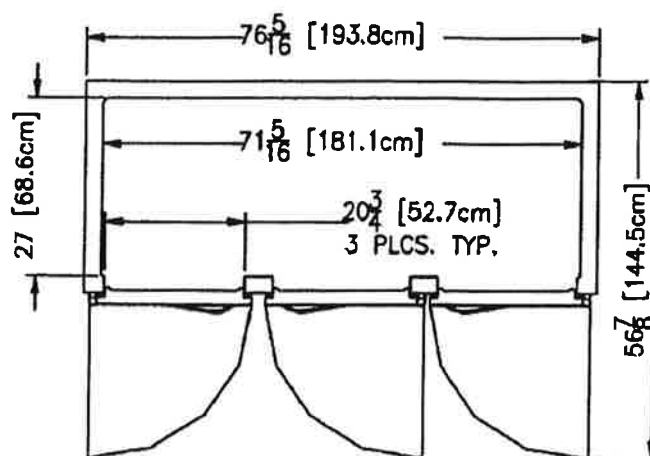
G20000 Front View



G20000 Top View



G30000 Front View



G30000 Top View



Project

Quantity

Item #

Model Specified:

CSI Section 11400

## Specifications

### Construction, Hardware and Insulation

Cabinet door, face and louver 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 aluminized 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 aiseways.

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 louver 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.

DIMENSIONAL DATA	1 Section	2 Section	3 Section
Net Capacity cu. ft.	24.2 (686 cu l)	46.0 (1303 cu l)	69.1 (1958 cu l)
Length Overall in.	29 1/4 (75.9 cm)	52 1/4 (132.4 cm)	76 1/4 (193.8 cm)
Depth - Over Body in.	32 (81.3 cm)	32 (81.3 cm)	32 (81.3 cm)
Depth - W/Door Open 90° in.	57 1/4 (146.5 cm)	56 1/4 (144.5 cm)	56 1/4 (144.5 cm)
Depth - Overall in.	35 (88.8 cm)	35 (88.8 cm)	35 (88.8 cm)
Clear Door Width in.	21 1/4 (54.5 cm)	20 1/4 (52.7 cm)	20 1/4 (52.7 cm)
Clear Half Door Height in.	27 1/4 (69.9 cm)	27 1/4 (69.9 cm)	27 1/4 (69.9 cm)
Clear Full Door Height in.	57 1/4 (146.3 cm)	57 1/4 (146.3 cm)	57 1/4 (146.3 cm)
Number of shelves	3	6	9
Shelf area sq. ft.	13.5 (1.3 sq m)	25.6 (2.4 sq m)	39.2 (3.6 sq m)
Height - Overall in.	83 1/4 (211.5 cm)	83 1/4 (211.5 cm)	83 1/4 (211.5 cm)
ELECTRICAL DATA			
Voltage	115/60/1	115/60/1	115/60/1
Feed Wires with Ground	3	3	3
Full Load Amperes	8.0	8.5	10.9
Wattage <sup>3</sup>	644	684	878
Full load amps/remote models	1.3	1.7	2.2
REFRIGERATION DATA			
Refrigerant	R134a	R134a	R134a
BTU/HR - HP <sup>1</sup>	2220 (1/3 HP)	2220 (1/3 HP)	4200 (1/2 HP)
CARTON DIMENSIONS Domestic Crated Only			
Length - Crated in.	35 (88.8 cm)	63 (160 cm)	91 (231 cm)
Depth - Crated in.	43 (109.2 cm)	43 (109.2 cm)	43 (109.2 cm)
Height - Crated in.	83 1/4 (212.1 cm)	83 1/4 (212.1 cm)	83 1/4 (212.1 cm)
Volume - Crated cu. ft.	73 (2068 cu l)	131 (3711 cu l)	189 (5354 cu l)
WEIGHT DATA <sup>2</sup>			
Net Weight - Uncrated lbs.	305 (138 kg)	450 (204 kg)	610 (277 kg)
Gross Weight - Crated lbs.	395 (179 kg)	590 (268 kg)	790 (358 kg)

### NOTES

NOTE: Figures in parentheses reflect metric equivalents.

1= Based on a 90 degree F ambient and 20 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 80% for freezers.



Uses one NEMA 5-15 P Plug

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

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

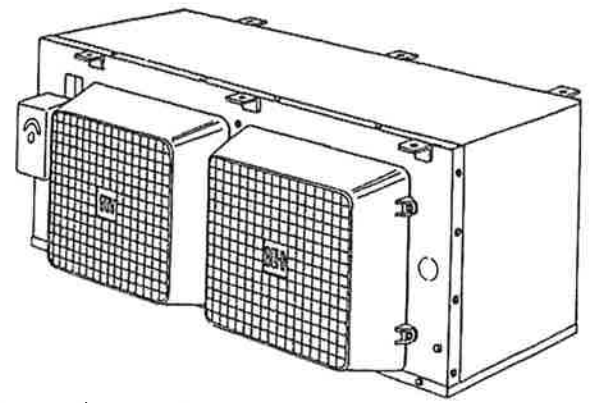
Continued product development may necessitate specification changes without notice.  
Part No. TR-196 (revised 10/99)

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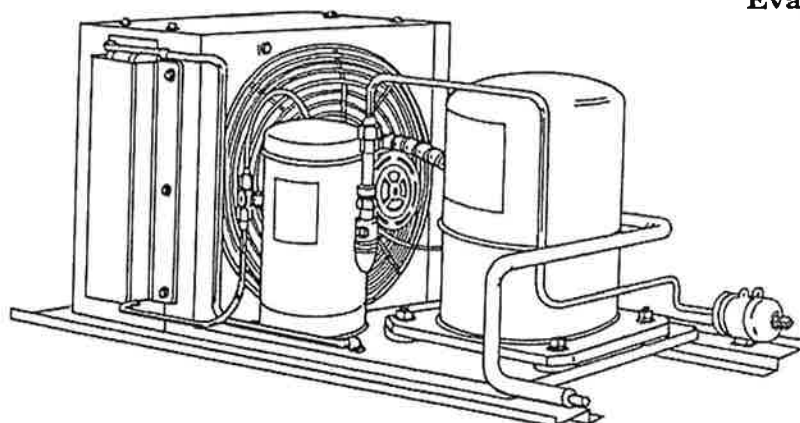
## REFRIGERATION SYSTEMS

### **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.

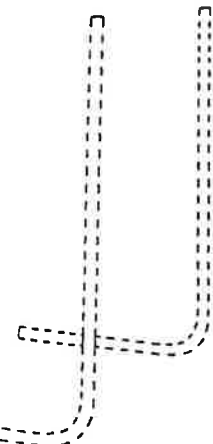


**Evaporator Assembly**



**Condensing Unit Assembly**

**Refrigerant Lines  
(By others)**



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.

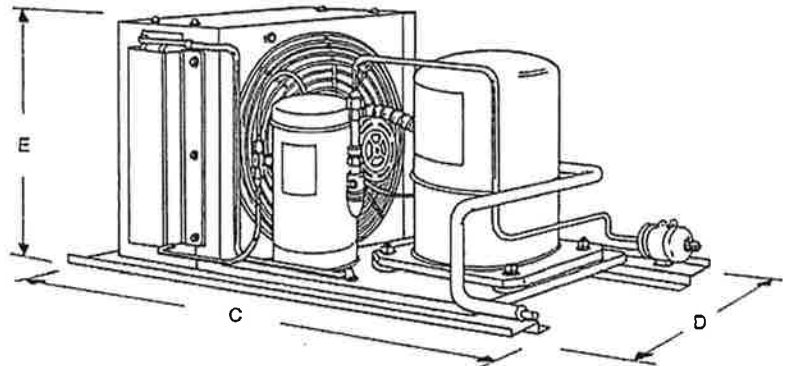
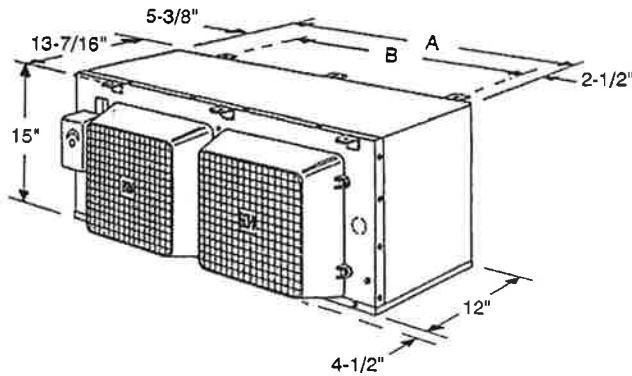
# REFRIGERATION SYSTEMS

Item #9  
Neighborhood House

**KOLPAK**  
WALK-INS

## "PR" Hermetic Air Cooled

### Dimensional and Technical Data



#### MEDIUM TEMPERATURE

MODEL	A	B	C	D	E
PR45M	29	21	23	15	17-3/4
PR70M	29	21	33	21	18-3/4
PR95M	41	33	33	21	18-3/4
PR145M	49	41	33	21	18-3/4
PR195M	49	41	33	35-5/8	22-1/4
PR295M	89	81	33	35-5/8	22-1/4
PR395M	129	121	37	45-5/8	29-1/4
PR495M	129	121	37	45-5/8	29-1/4

#### LOW TEMPERATURE

MODEL	A	B	C	D	E
PR70L	29	21	33	21	18-3/4
PR95L	29	21	33	21	18-3/4
PR145L	41	33	33	21	18-3/4
PR170L	41	33	33	21	18-3/4
PR195L	49	41	33	35-5/8	22-1/4

#### MEDIUM TEMPERATURE

MODEL NUMBER	HP	REF	COND UNIT	EVAP	BTU/HR +35°F BOX TEMP	EVAP 115-60-1 FAN MTR AMPS	HIGH SIDE AMPS*			CONNECTIONS					BASE MTG CENTERS	
							115- 60-1	208/230 60-1	208/230 60-3	DRAIN	COND UNIT		EVAPORATOR		LENGTH	WIDTH
PR45M	1/2	R22	HM-045	AM-052	4,840	2.6	15.2	7.4	-	5/8MF	3/8OD	1/4FL	5/8OD	1/4OD	21-3/8	5-7/16
PR70M	3/4	R22	HM-070	AM-052	6,600	2.6	15.7	7.7	-	5/8MF	5/8OD	3/8FL	5/8OD	3/8OD	31-3/8	11-7/16
PR95M	1	R22	HM-095	AM-070	8,900	4.7	-	10.2	8.2	5/8MF	5/8OD	3/8FL	7/8OD	3/8OD	31-3/8	11-7/16
PR145M	1-1/2	R22	HM-145	AM-104	11,750	4.7	-	14.2	12.7	5/8MF	5/8OD	3/8FL	7/8OD	3/8OD	31-3/8	11-7/16
PR195M	2	R22	HM-195	AM-130	15,575	4.7	-	16.25	11.55	5/8MF	7/8OD	3/8FL	7/8OD	3/8OD	31-3/8	26-1/16
PR295M	3	R22	HM-295	AM-208	24,800	8.9	-	28.8	20.6	3/4FPT	7/8OD	3/8FL	1-1/8OD	1/2OD	31-3/8	26-1/16
PR395M	4	R22	HM-395	AM-312	35,500	13.1	-	34.8	22.0	3/4FPT	1-1/8OD	1/2FL	1-1/8OD	1/2OD	35-3/8	36-1/16
PR495M	5	R22	HM-495	AM-312	40,000	13.1	-	38.4	25.0	3/4FPT	1-1/8OD	1/2FL	1-1/8OD	1/2OD	35-3/8	36-1/16

#### LOW TEMPERATURE

MODEL NUMBER	HP	REF	COND UNIT	EVAP	BTU/HR 0°F BOX TEMP	BTU/HR -10°F BOX TEMP	EVAPORATOR		HIGH SIDE AMPS*		CONNECTIONS					BASE MTG CENTERS	
							208/230-60-1 MTR AMPS	HTR AMPS	208/230 60-1	208/230 60-3	DRAIN	COND UNIT		EVAPORATOR		LENGTH	WIDTH
PR70L	3/4	R502	HL-070	EL-040	4,125	3,250	1.6	4.35	10.5	-	5/8MF	5/8OD	3/8FL	5/8OD	3/8OD	31-3/8	11-7/16
PR95L	1	R502	HL-095	EL-040	4,750	3,800	1.6	4.35	12.1	7.4	5/8MF	5/8OD	3/8FL	5/8OD	3/8OD	31-3/8	11-7/16
PR145L	1-1/2	R502	HL-145	EL-065	6,900	5,450	2.7	6.96	14.85	11.65	5/8MF	5/8OD	3/8FL	5/8OD	3/8OD	31-3/8	11-7/16
PR170L	1-3/4	R502	HL-170	EL-065	8,550	6,625	2.7	6.96	13.0*	8.6	5/8MF	7/8OD	3/8FL	5/8OD	3/8OD	31-3/8	11-7/16
PR195L	2	R502	HL-195	EL-090	11,650	9,650	2.7	8.7	18.2*	12.7	5/8MF	7/8OD	3/8FL	7/8OD	3/8OD	31-3/8	26-1/16

\* 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.

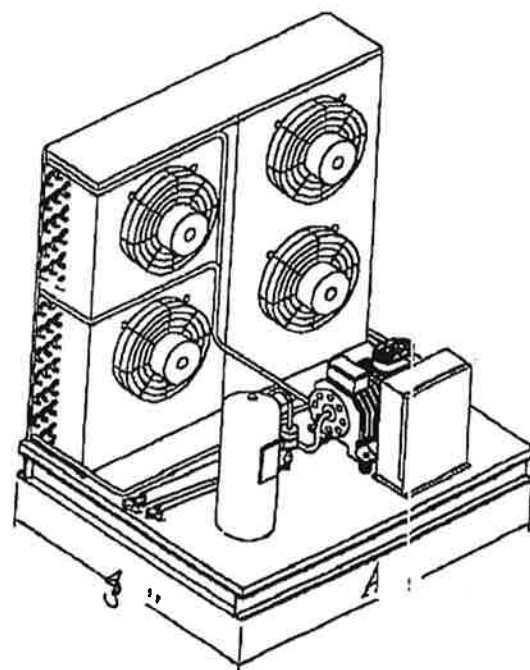
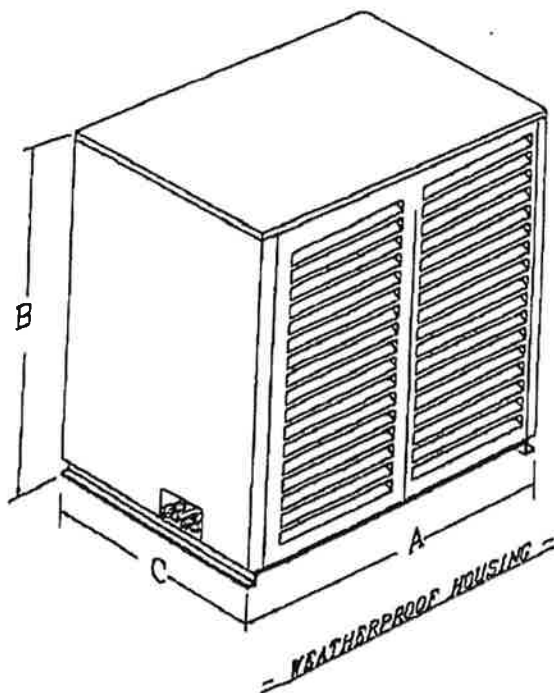
1-800-826-7036  
River Falls, WI

Parsons, TN

Los Angeles, CA F - 10

**Kolpak  
Large Room Refrigeration**

Model	Dimensions			Line Connections	
	A	B	C	Suction	Liquid
M15X	59"	58"	43"	1-5/8" OD	5/8" OD
L15X	59 "	58"	43"	1-3/8" OD	5/8" OD
M12X	59"	58"	43"	1-3/8" OD	5/8" OD
M10X	59"	58"	43"	1-3/8" OD	5/8" OD
L10X	59"	52"	43"	1-3/8" OD	5/8" OD
L900	59"	52"	43"	1-3/8" OD	5/8" OD
M955	51"	41"	43"	1-3/8" OD	5/8" OD
M750	51"	49"	43"	1-3/8" OD	1/2" OD
L750	51"	49"	43"	1-3/8" OD	1/2" OD
M745	51"	41"	43"	1-3/8" OD	1/2" OD
L601	51"	49 "	43"	1-3/8" OD	1/2" OD
L600	51"	31"	43"	1-3/8" OD	1/2" OD
M595	51"	41"	43"	7/8" OD	1/2" OD
M501	51"	49"	43"	1 3/8" OD	1/2" OD
M500	51"	31"	43"	3/8" OD	1/2" OD



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.

# Electrical Specifications

28°F System Model	HP	208-230/60/3				460/60/3			
		Cond.	Evaporator		Cond.	Evaporator			
			208-230/60/1			208-230/60/1			
M500/2LET200	5	25.8	208-230/60/1	43.6	12.4	208-230/60/1	43.6		
M501/FL550	5	25.8	208-230/60/3	45.2	12.7	460/60/3	22.7		
M750/FL740	7.5	38.5	208-230/60/3	47.7	17.6	460/60/3	23.9		
M10X/FL840	10	50.1	208-230/60/3	71.3	23.5	460/60/3	35.7		
M12X/FL950	15	54.7	208-230/60/3	71.3	27.1	460/60/3	35.7		
M15X/FL1050	15	66.1	208-230/60/3	90.4	32.5	460/60/3	45.2		
M500/BME390	5	25.8	208-230/60/3	24.3	12.4	460/60/3	13.9		
M501/BME520	5	25.8	208-230/60/3	32.0	12.7	460/60/3	18.2		
M750/2BME310	7.5	38.5	208-230/60/3	48.6	17.6	460/60/3	27.8		
M10X/2BME520	10	50.1	208-230/60/3	64.0	23.5	460/60/3	36.4		
M500/2WKE210	5	25.8	208-230/60/1	45.2	12.4	208-230/60/1	22.6		
M501/2WKE270	5	25.8	208-230/60/1	45.2	12.7	208-230/60/1	45.2		

0°F System Model	HP	208-230/60/3				460/60/3			
		Cond.	Evaporator		Cond.	Evaporator			
			208-230/60/3			460/60/3			
L601/FL400	6	36.8	208-230/60/3	27.0	17.2	460/60/3	18.1		
L750/FL480	7.5	38.0	208-230/60/3	31.7	19.6	460/60/3	22.7		
L900/FL550	9	45.5	208-230/60/3	45.2	20.4	460/60/3	22.7		
L10X/FL650	10	48.5	208-230/60/3	47.7	22.1	460/60/3	23.9		
L15X/FL950	15	59.1	208-230/60/3	71.3	28.0	460/60/3	35.7		
L600/BME390	6	31.7	208-230/60/3	24.3	17.2	460/60/3	13.9		
L601/BME390	6	36.8	208-230/60/3	24.3	17.2	460/60/3	13.9		
L750/2BME520	7.5	38.5	208-230/60/3	32.0	19.6	460/60/3	18.2		
L10X/2BME390	10	48.5	208-230/60/3	46.8	22.1	460/60/3	27.8		
L15X/2BME520	15	59.1	208-230/60/3	61.2	28.0	460/60/3	31.8		
L600/2LET160	6	31.7	208-230/60/1	43.6	15.3	208-230/60/1	63.6		
L601/2LET200	6	36.8	208-230/60/1	43.6	17.2	208-230/60/1	43.6		
L750/2LET240	7.6	38.0	208-230/60/1	52.2	19.6	208-230/60/1	52.2		

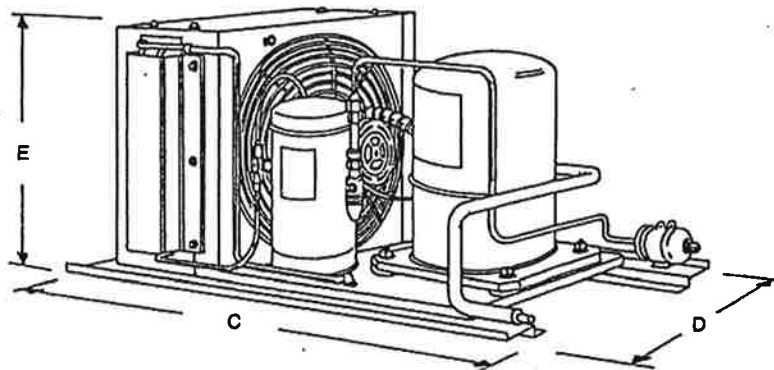
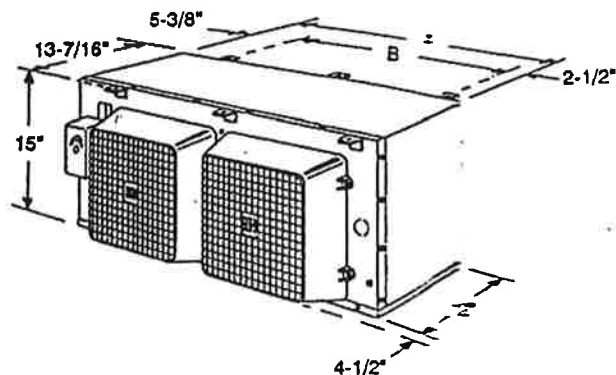
# REFRIGERATION SYSTEMS

Item #9  
Neighborhood House

**KOLPAK**  
WALK-INS

## "PR" Hermetic Air Cooled

### Dimensional and Technical Data



#### MEDIUM TEMPERATURE

MODEL	A	B	C	D	E
PR45M	29	21	23	15	17-3/4
PR70M	29	21	23	21	18-3/4
PR95M	41	33	33	21	18-3/4
PR145M	49	41	33	21	18-3/4
PR195M	49	41	33	35-5/8	22-1/4
PR295M	89	81	33	35-5/8	22-1/4
PR395M	129	121	33	45-5/8	29-1/4
PR495M	129	121	33	45-5/8	29-1/4

#### LOW TEMPERATURE

MODEL	A	B	C	D	E
PR70L	29	21	33	21	18-3/4
PR95L	29	21	33	21	18-3/4
PR145L	41	33	33	21	18-3/4
PR170L	41	33	33	21	18-3/4
PR195L	49	41	33	35-5/8	22-1/4

#### MEDIUM TEMPERATURE

MODEL NUMBER	HP	REF	COND UNIT	EVAP	EVAP		HIGH SIDE AMPS*			CONNECTIONS						BASE MTG CENTERS	
					5/8" BCK	115-60-1	115- 60-1	208/230 60-1	208/230 60-3	DRAIN	COND UNIT		EVAPORATOR				
					+35°F EXC TEMP	FAN MTR AMPS					SUCTION	LIQUID	SUCTION	LIQUID	LENGTH		
PR45M	1/2	R22	HM-045	AM-052	4.50	2.6	15.2	7.4	-	5/8MF	3/8OD	1/4FL	5/8OD	1/4OD	21-3/8	5-7/16	
PR70M	3/4	R22	HM-070	AM-052	6.50	2.6	15.7	7.7	-	5/8MF	5/8OD	3/8FL	5/8OD	3/8OD	31-3/8	11-7/16	
PR95M	1	R22	HM-095	AM-070	8.50	4.7	-	10.2	8.2	5/8MF	5/8OD	3/8FL	7/8OD	3/8OD	31-3/8	11-7/16	
PR145M	1-1/2	R22	HM-145	AM-104	11.50	4.7	-	14.2	12.7	5/8MF	5/8OD	3/8FL	7/8OD	3/8OD	31-3/8	11-7/16	
PR195M	2	R22	HM-195	AM-130	15.50	4.7	-	16.25	11.55	5/8MF	7/8OD	3/8FL	7/8OD	3/8OD	31-3/8	26-1/16	
PR295M	3	R22	HM-295	AM-208	24.50	8.9	-	28.8	20.6	3/4FPT	7/8OD	3/8FL	1-1/8OD	1/2OD	31-3/8	26-1/16	
PR395M	4	R22	HM-395	AM-312	35.50	13.1	-	34.8	22.0	3/4FPT	1-1/8OD	1/2FL	1-1/8OD	1/2OD	35-3/8	36-1/16	
PR495M	5	R22	HM-495	AM-312	45.50	13.1	-	38.4	25.0	3/4FPT	1-1/8OD	1/2FL	1-1/8OD	1/2OD	35-3/8	36-1/16	

#### LOW TEMPERATURE

MODEL NUMBER	HP	REF	COND UNIT	EVAP	BTU/Hr. 30°F BCK - 0°F FCX		EVAPORATOR 208/230-60-1		HIGH SIDE AMPS*		CONNECTIONS					BASE MTG CENTERS	
					TEMP	TEMP	MTR AMPS	HTR AMPS	208/230 60-1	208/230 60-3	DRAIN	COND UNIT		EVAPORATOR		LENGTH	WIDTH
												SUCTION	LIQUID	SUCTION	LIQUID		
PR70L	3/4	R502	HL-070	EL-040	4.125	3.25	1.6	4.35	10.5	-	5/8MF	5/8OD	3/8FL	5/8OD	3/8OD	31-3/8	11-7/16
PR95L	1	R502	HL-095	EL-040	4.75	3.3	1.6	4.35	12.1	7.4	5/8MF	5/8OD	3/8FL	5/8OD	3/8OD	31-3/8	11-7/16
PR145L	1-1/2	R502	HL-145	EL-065	6.90	5.5	2.7	6.96	14.85	11.65	5/8MF	5/8OD	3/8FL	5/8OD	3/8OD	31-3/8	11-7/16
PR170L	1-3/4	R502	HL-170	EL-065	8.55	5.55	2.7	6.96	13.0*	8.6	5/8MF	7/8OD	3/8FL	5/8OD	3/8OD	31-3/8	11-7/16
PR195L	2	R502	HL-195	EL-090	11.65	5.55	2.7	8.7	18.2*	12.7	5/8MF	7/8OD	3/8FL	7/8OD	3/8OD	31-3/8	26-1/16

INCLUDES COMPRESSOR RLA, COMPRESSOR FAN MOTOR(S) AND CRANKCASE HEATER  
TRANSFORMER MOUNTED AND WIRED FOR 240V AC OPERATION

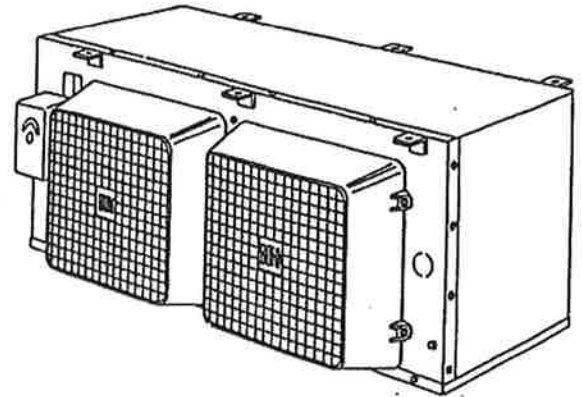
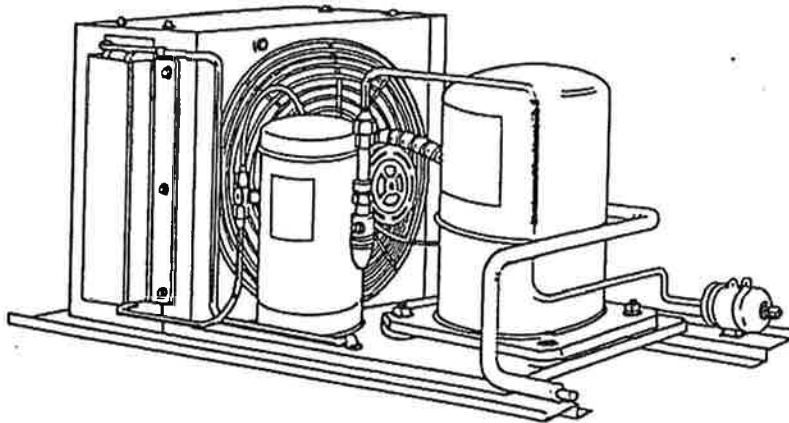
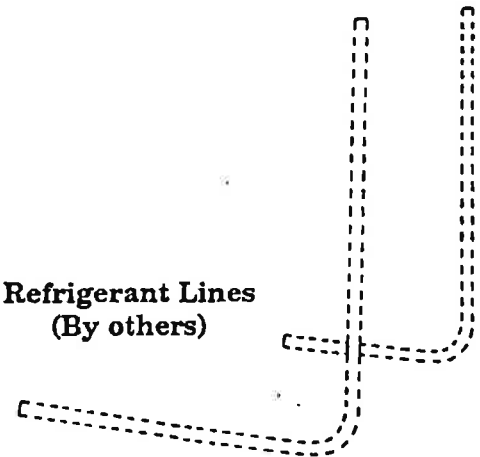
In the interest of continued product improvement, we reserve the right to change specifications without notice.



#9/pg.2

**KOLPAK**  
WALK-INS**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****Refrigerant Lines**  
(By others)

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:**

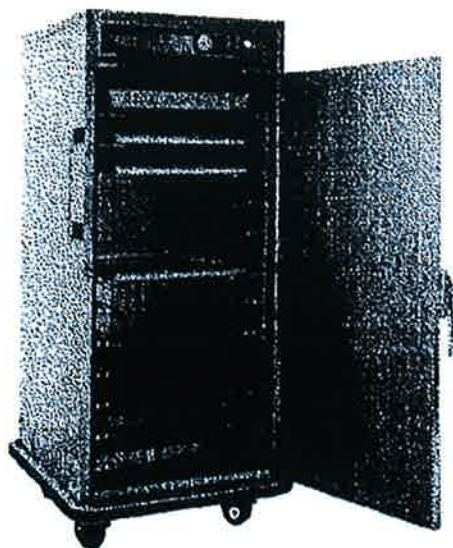
- Condensing Unit (high side assembly)
- Evaporator (low side assembly)
- All necessary controls for proper operation of condensing unit and evaporator
- Refrigerant lines between high and low side field supplied and installed
- Time Clock (low temperature applications)—shipped loose

**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.



Model 1826-13-BC-IS



## 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.

## 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 cabinet 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

#### Options

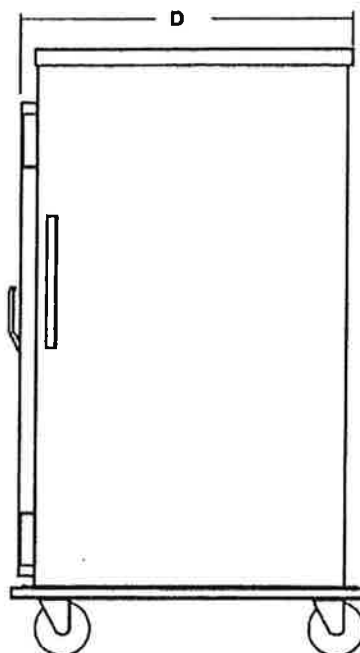
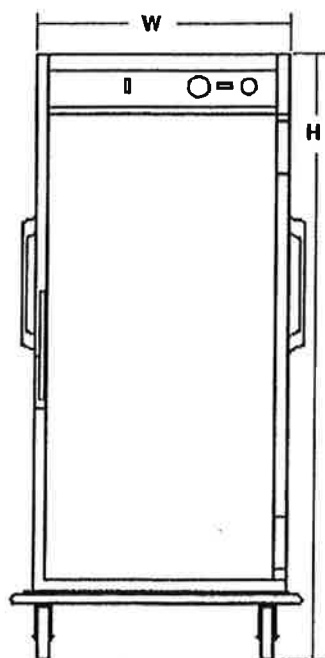
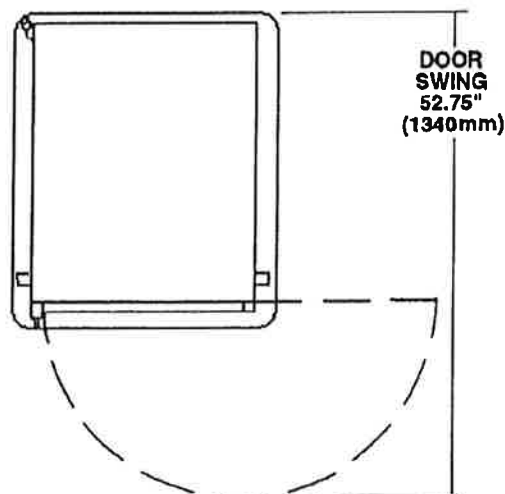
- ☐ 208/240 volt (no charge)
- ☐ 1000 watt elements (no charge)
- ☐ Stainless steel legs
- ☐ 4", 6" & 8" heavy duty casters
- ☐ Security package
- ☐ Left hand hinge door (no charge)
- ☐ Cold cartridge
- ☐ Top mounted bumper
- ☐ 18" x 26" wire basket
- ☐ 18" x 13" wire basket
- ☐ Card holder
- ☐ Cord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



# MODEL 1826-13-BC-IS SERIES

## INSTITUTIONAL SERIES

### HOLDING AND TRANSPORT CABINETS



Model No.	Capacity 12" x 20" x 2 1/2"	Capacity 18" x 26"	High	Deep	Wide	Shipping Weight	Volts	Watts	Amps
1826-13-BC-IS	26	13	57.25"	33.75"	28.25"	340#	120	1200	10
-BC-DD-IS			1454 mm	857 mm	718 mm	154 kg			
-BC-GD-IS									

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



Model 1826-13-BC-IS



## 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.

## 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

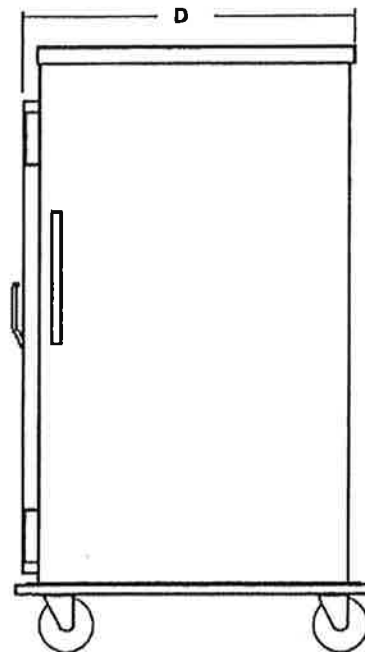
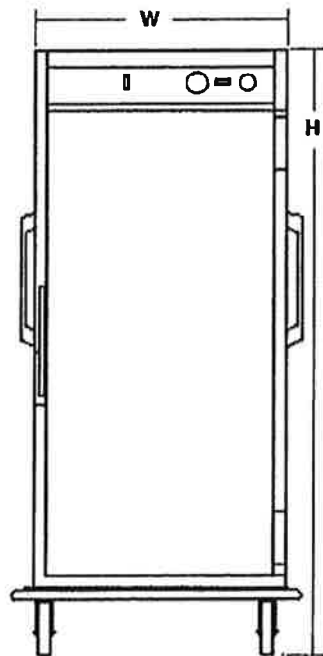
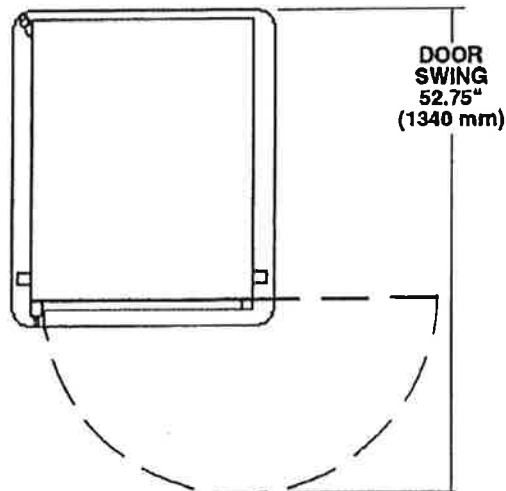
- Heated holding and transport cabinet with a capacity of 13 each 18" x 26" sheet pans, 26 each 12" x 20" x 2 1/2" pan, or a combination of both on 3" centers
- Side mounted push/pull handles
- Complete with full perimeter bumper and heavy duty 5" casters (2 swivel with brake, 2 rigid)
- Recessed control 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

#### 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

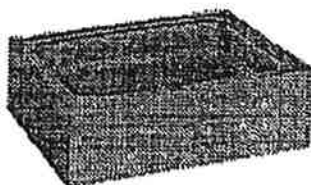


Model No.	Capacity 12" x 20" x 2 1/2"	Capacity 18" x 26"	High	Deep	Wide	Shipping Weight	Volts	Watts	Amps
1826-13-BC-IS	26	13	57.25"	33.75"	28.25"	340#	120	1200	10
-BC-DD-IS			1454 mm	857 mm	718 mm	154 kg			
-BC-GD-IS									

**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



9-OP-20



9-OP-40

Conventional



8-OP-16

Economy



4-OP-18

## FLOOR MOUNTED

Model #	Qty
9-OP-20	
9-OP-28	
9-OP-40	
9-OP-48	

REQUIRED  
ACCESSORIES

	Model #	Qty
Service Faucet	K-240	
Mop Hanger	K-242	
Hose & Bracket	K-244	
Utility Shelf	K-245	
Utility Shelf	K-246	

## Conventional &amp; Economy

Model #	Qty
8-OP-16	
4-OP-18	

## 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 edge furnished on the rear.

Sink Bowl is seamless and is **Deep Drawn** design.

**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.

REQUIRED  
ACCESSORIES

	Model #	Qty
FAUCETS		
DRAINS		



K-240



K-242



K-245 &amp; K-246



K-244



**NEW YORK**  
(800) 645-3166  
Fax: (516) 242-6900

**GEORGIA**  
(800) 832-1218  
Fax: (770) 775-5625  
200 Heartland Boulevard, Edgewood, NY 11717-8380  
e-mail: adlab@aol.com www.advancetabco.com

**TEXAS**  
(800) 527-0353  
Fax: (972) 932-4795

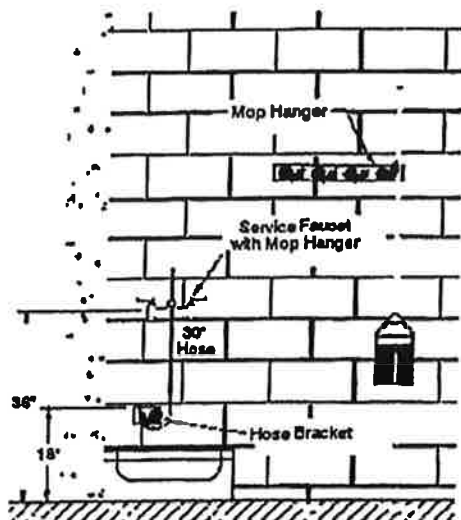
**NEVADA**  
(800) 446-8684  
Fax: (775) 972-1578



**DETAILS and SPECIFICATIONS**

ALL DIMENSIONS ARE TYPICAL

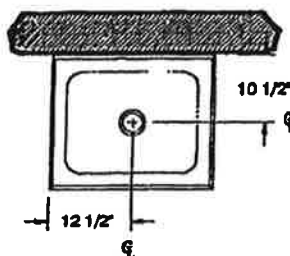
TOL ± .500"

**SUGGESTED INSTALLATION**

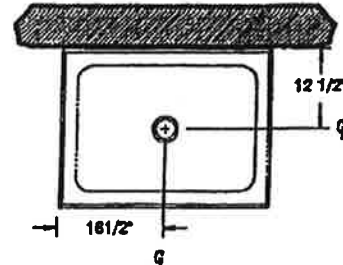
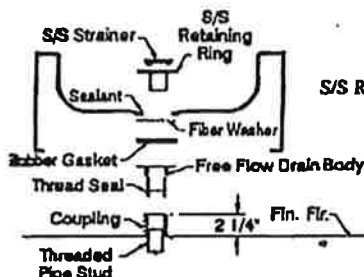
- 9-OP-20: 16" x 20" x 6" Bowl with 10" Overall Height.  
 9-OP-28: 20" x 28" x 6" Bowl with 10" Overall Height.  
 9-OP-40: 16" x 20" x 12" Bowl with 16" Overall Height.  
 9-OP-48: 20" x 28" x 12" Bowl with 16" Overall Height.

**9-OP-20  
9-OP-40**

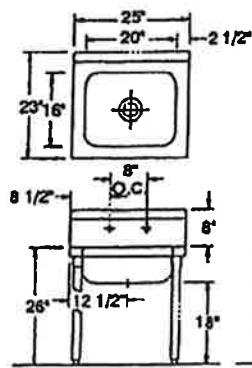
Overall 21" x 25"

**9-OP-28  
9-OP-48**

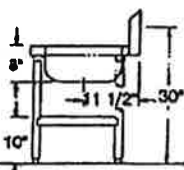
Overall 25" x 33"

**Deep Drawn Bowls**

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

**8-OP-16**

CONVENTIONAL DESIGN

**MECHANICAL:**

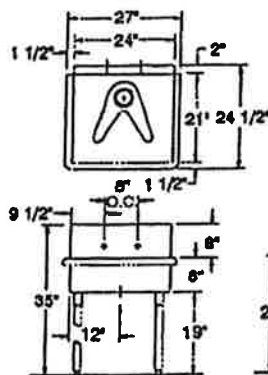
Supply is 1/2" hot & cold. Faucet holes on 8" centers.  
 Waste drains are 1 1/2" IPS basket type and are included.  
 Faucets are not included (see accessories)

**MATERIAL:**

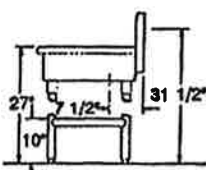
Heavy gauge stainless steel.  
 Legs are stainless steel tubing with 1" adjustable metal bullet feet.

**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

**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.



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

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Item #19  
Neighborhood House



# THE ARISTOCRAT



air door  
MADE IN THE USA

## 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

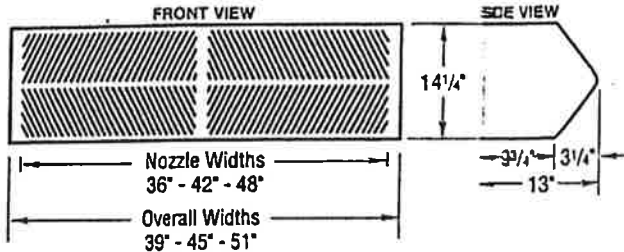
**BERNER**  
INTERNATIONAL CORPORATION

800-343-7991 or 412-658-3551



# THE ARISTOCRAT

air door  
MADE IN THE USA



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.



E6 1232  
Outdoor Use



Certified  
ASF-36 • ASF- 42



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.

## FRONT DOOR - "ASF" SERIES APPLICATIONS

Max. Door Height	Insect Control	Environmental Separation	Coolers: +35°F to +55°F / Freezers: +30°F to -10°F
	8' 0"	9' 0"	10' 0"

## PERFORMANCE DATA - "ASF" SERIES

For door widths exceeding 48", combine models

Door Width	Model	Max. Vel. (fpm)	Avg. Outlet Vel. (fpm)	Air Vol.* (cfm)	Motor HP	Power Rating* (kw)	Outlet Vel. Unif.* (%)	Amps 115V	Amps 208/240V	Net Unit Weight
36"	ASF-36	2700	1337	1170	3/4	.51	81.4	7.5	3.8	45
42"	ASF-42	2700	1171	1195	3/4	.55	78.9	7.5	3.8	48
48"	ASF-48	2700	1111	1180	3/4	.53	59.4	7.5	3.8	50

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

## VELOCITY PROFILE MODEL: ASF36

Distance from Nozzle (ft.)	2	3	5
Core Velocity (fpm)	1555	1011	900

\* AMCA Seal applies to air capacities, power ratings, outlet velocity uniformity and velocity profile only. Performance does not include the effects from turning the nozzle vanes.

## REAR DOOR - "ASR" SERIES APPLICATIONS

Max. Door Height	Insect Control	Environmental Separation
	8' 0"	10' 0"

## PERFORMANCE DATA - "ASR" SERIES

For door widths exceeding 48", combine models

Door Width	Model	Max. Vel. (fpm)	Avg. Outlet Vel. (fpm)	Air Vol.* (cfm)	Motor HP	Power Rating* (kw)	Outlet Vel. Unif.* (%)	Amps 115V	Amps 208/240V	Net Unit Weight
36"	ASR-36	3500	1365	1720	3/4	.68	79.6	7.5	3.8	45
42"	ASR-42	3500	1116	1752	3/4	.75	78.6	7.5	3.8	48
48"	ASR-48	3500	1104	1755	3/4	.73	54.6	7.5	3.8	50

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

## VELOCITY PROFILE MODEL: ASR36

Distance from Nozzle (ft.)	3	5	7
Core Velocity (fpm)	2060	1555	1300

\*The AMCA Certified Ratings Seal applies to airflow rate, average outlet velocity, outlet velocity uniformity, velocity projection and power rating at free delivery only.

\*The AMCA Certified Ratings Seal applies to 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)



**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.

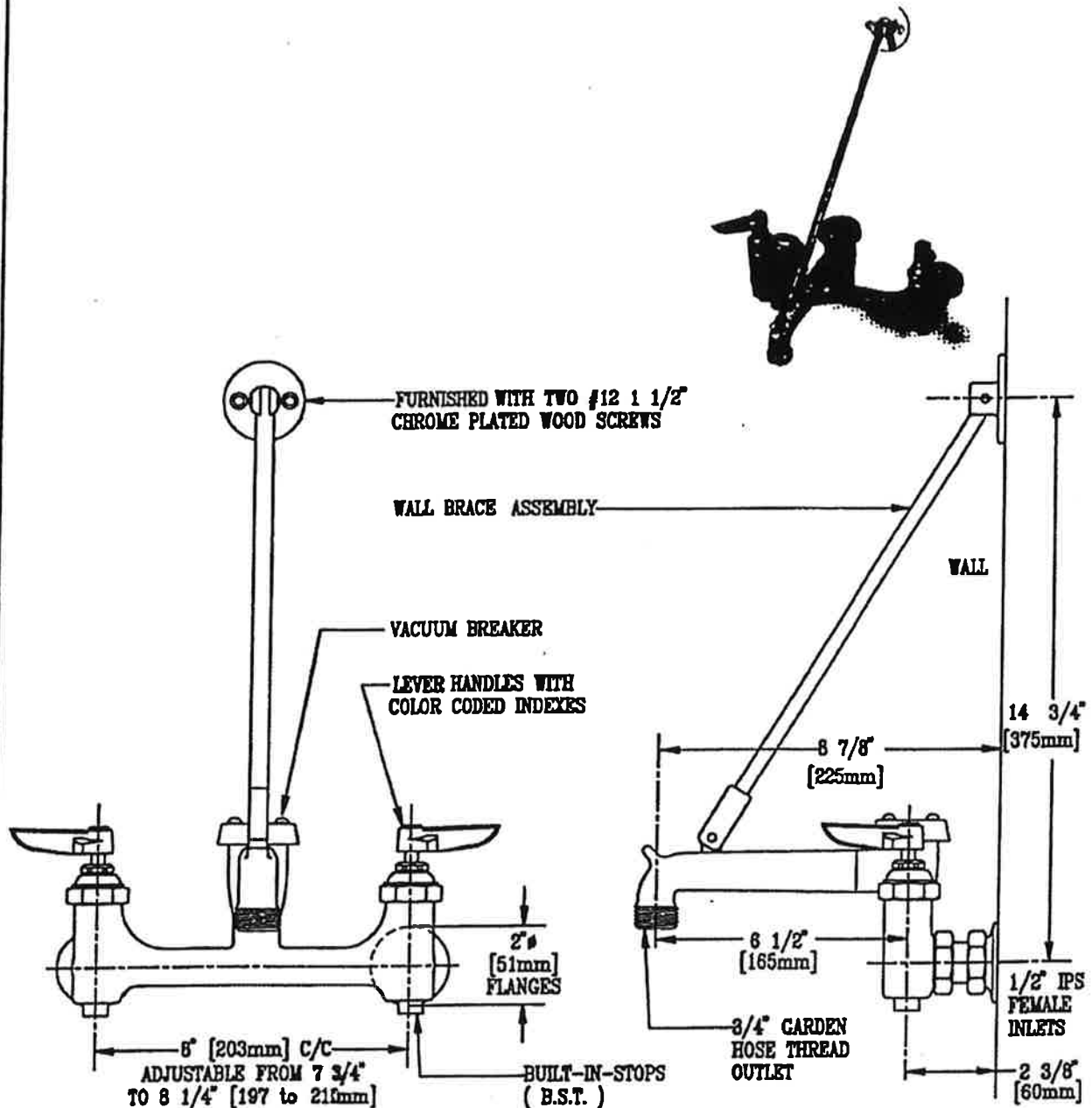
B-0665-BSTP / R

Item No.:

Job Name:

Architect/Engineer Approval:

Notes:



## Product Description:

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

Scale:

3" = 1'

Approved:

CA

Date:

1/22/95



**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



Model No.

B-1433

Item No.:

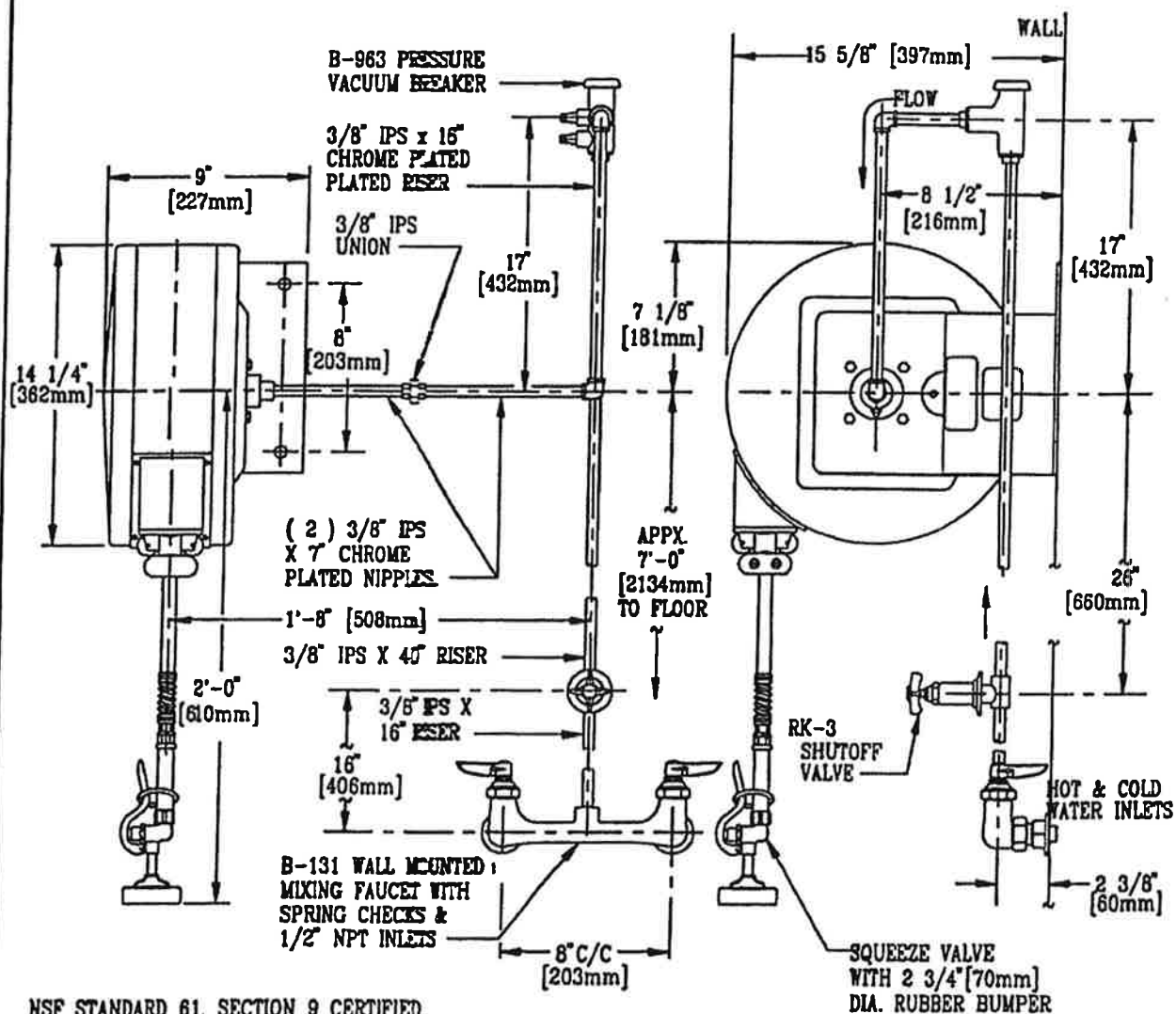
Job Name:

Arch itect/Engineer Approval :

Notes:

**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.



NSF STANDARD 61, SECTION 9 CERTIFIED.

**Product Description:**

"REEL-KLEEN" RETRACTABLE HOSE REEL & SPRAY,  
35 FT. HOSE & SPRAY VALVE ON WALL BRACKET WITH  
MIXING FAUCET, VACUUM BREAKER, & SUPPLY RISER

Drawn:

WJS

Approved

CA

Checked

JKD

Scale:

1.5" = 1'

Date:

11/22/95



**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



Model No.

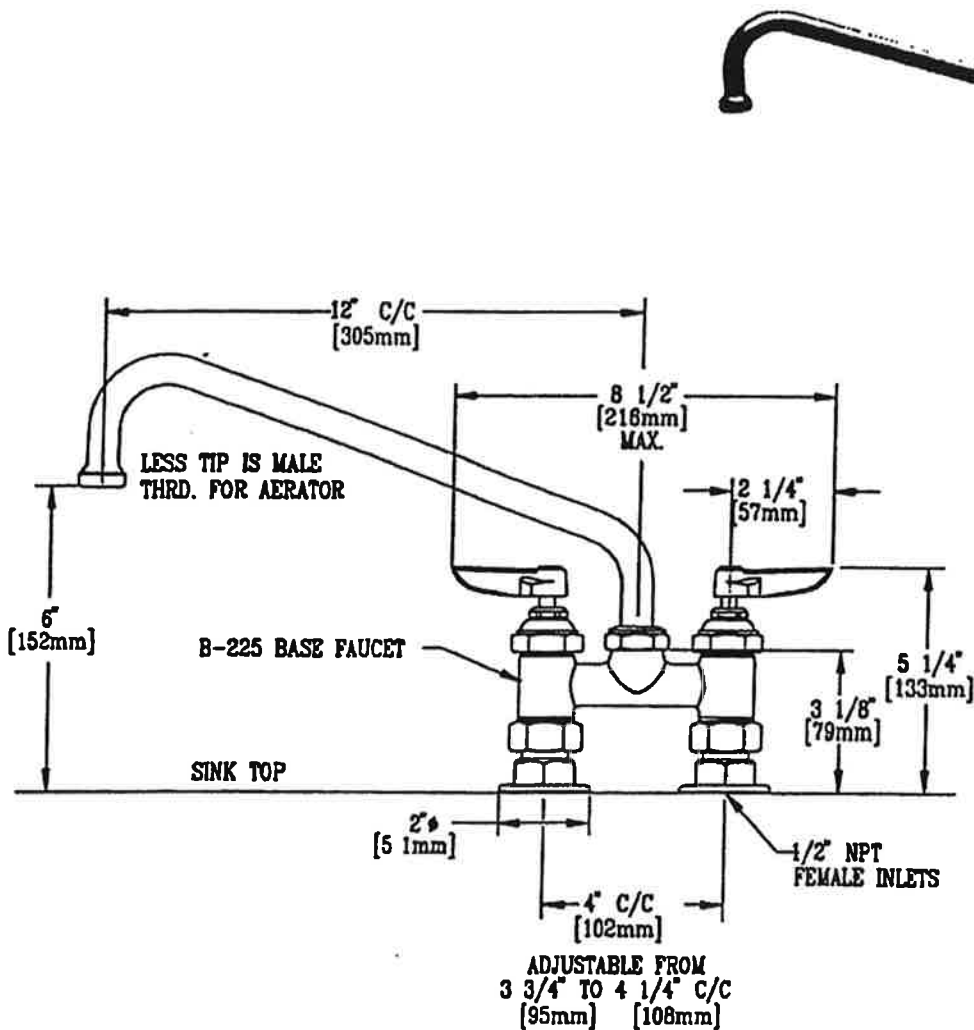
B-0225

Item No.:

Job Name:

Architect/Engineer Approval:

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-SPLASH AERATOR.
3. NOZZLE SWINGS 360°.
4. NSF STANDARD 61, SECTION 9 CERTIFIED

Product Description:

DECK MIXING FAUCET WITH 12" SWING NOZZLE

Drawn:

MCW

Approved

CA

Checked:

SCM

Scale:

3" = 1'

Date:

7/2/95





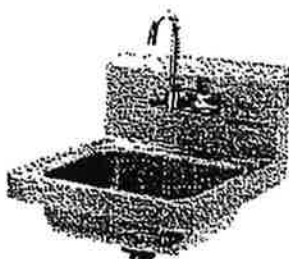
STAINLESS STEEL  
**HAND SINKS**  
**TRADITIONAL**

Keyhole Bracket for  
easier installation  
and more stability.

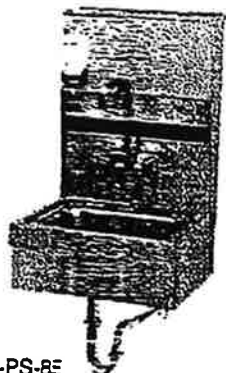


7-PS-50

Model #	Qty
7-PS-50	
7-PS-60	
7-PS-70	
7-PS-80	
7-PS-85	
7-PS-90	



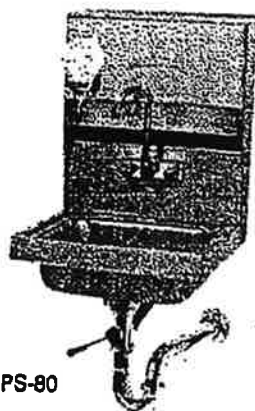
7-PS-60



7-PS-85



7-PS-70



7-PS-80



7-PS-90

**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 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.

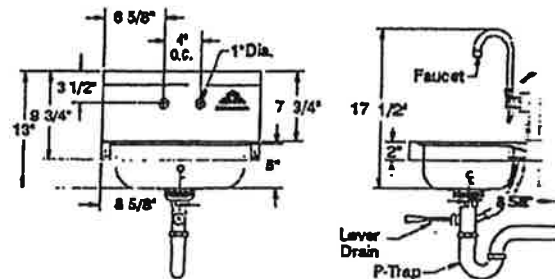
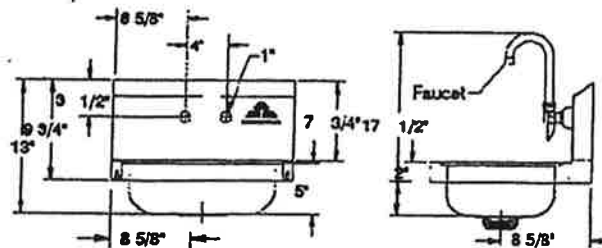
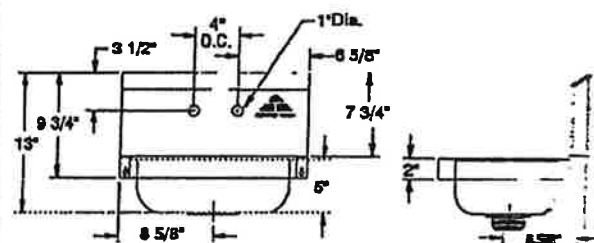
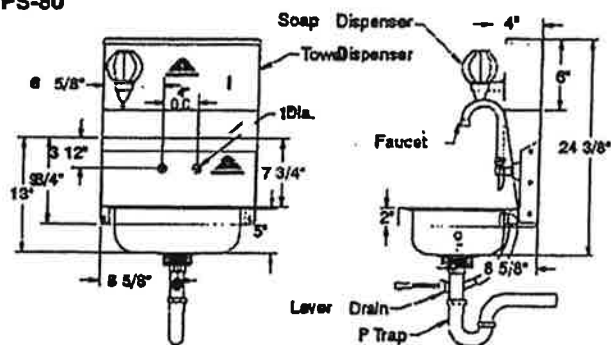
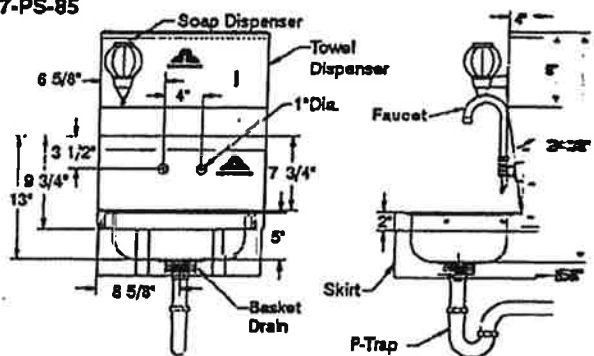
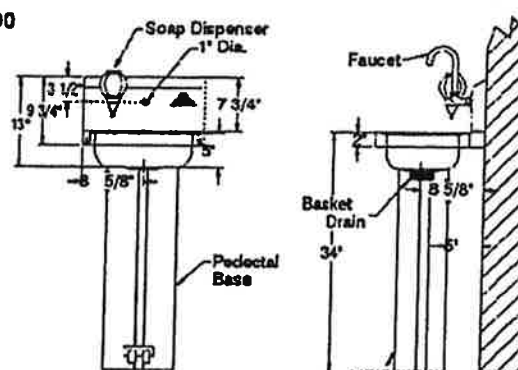
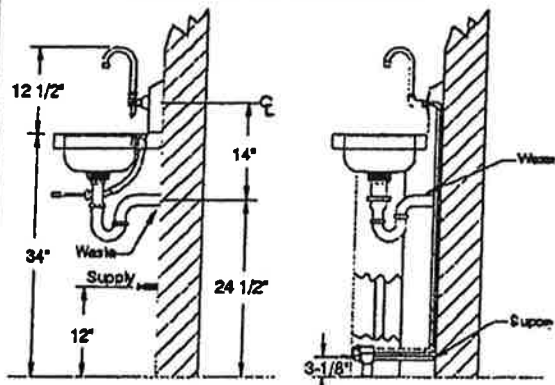
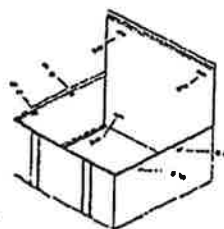
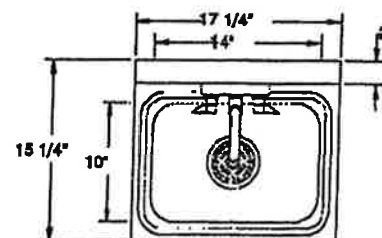
Sink bowl is 10" x 14" x 5".

**MATERIAL:**

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is stainless steel and 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  $\pm .500"$   
ALL DIMENSIONS ARE TYPICAL



## 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 Water Filtration Products

CFS01



CFS02



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.

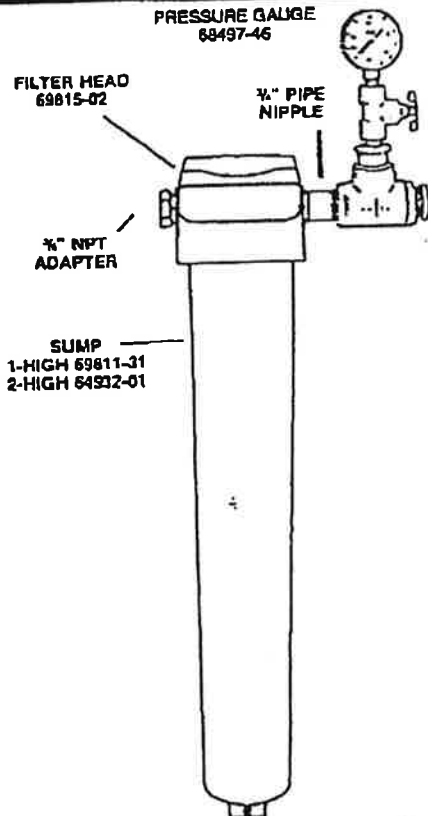
CUNO's CFS01 and CFS02 water filters are installed in the cold water feed line. These filters have their own shut off valve, making it unnecessary to install additional valves on the water line. To change the filter cartridge, simply turn the handle in the filter head and the built-in valve shuts off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

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

# SPECIFICATIONS

MODEL NO.	PIPE SIZE	DIMENSIONS	MAXIMUM TEMPERATURE	MAXIMUM PRESSURE	REPLACEMENT CTG. QTY
CFS01	3/4" NPT	19 1/2" X 9 1/2" (492.1 mm X 247.8 mm)	100°F (38°C)	125 psi (8.62 Bar)	1
CFS02	3/4" NPT	20 1/2" X 9 1/2" (735.2 mm X 247.6 mm)	100°F (38°C)	125 psi (8.62 Bar)	2

## REPLACEMENT PARTS LIST CFS01 & CFS02



Replacement parts are available from your CUNO Food Service distributor.

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 stated water treatment claims

Distributed By:

## CARTRIDGE DESCRIPTION GUIDE

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)	3 gpm (11.4 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/ CFS1003	Particulate Reduction CFS1001/1 Micron - CFS1003/3 Micron	6 gpm (22.7 lpm)
*CFS110 H/C	Particulate Reduction (Class V)	6 gpm (22.7 lpm)
CFS111 H/C	Particulate Reduction	6 gpm (22.7 lpm)
CFS124 H/C	Particulate Reduction	6 gpm (22.7 lpm)
*CFS117	Taste, Odor, & Chlorine Reduction (Class III)	3 gpm (11.4 lpm)
*CFS117S	Taste, Odor, & Chlorine Reduction (Class III); Also Inhibits Scale/Corrosion	3 gpm (11.4 lpm)
CFS420IMF	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

Cartridge Model	Efficiency	Dirt Capacity
CFS2506, CFS2507 CFS2501, CFS2502 CFS1001/CFS1003 CFS110 H/C CFS111 H/C CFS124 H/C	Submicronic ↑ Progressively Finer Filtration ↓ Coarse	Standard Duty ↓ Progressively Longer Life ↓ Extra Long Life

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



**Food Service  
Water Filtration Products**  
A unit of Commercial Intertech Corp.

CUNO, Inc.  
Food Service  
Water Filtration Products  
400 Research Parkway  
Meriden, CT 06450, U.S.A.  
Fax: 203-238-8701  
Toll Free: 1-800-243-6894  
In CT: 203-237-5541

# DORMONT



## Cimfast™ QDV-Quick Disconnect/ Valve Safety Fitting

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~~ 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

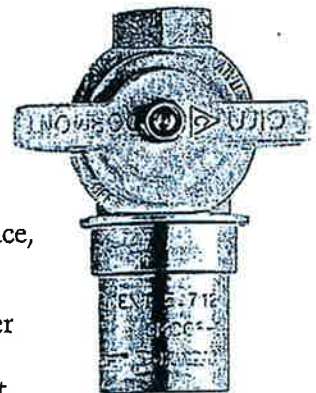
- Patented safety-sleeve design prevents the gas connector from being disconnected before the gas is completely shut-off, and prevents the gas valve from being opened if the gas connector is not properly attached, eliminating unsafe, uncontrolled gas flow.
- Quick disconnect "thermal shut-off" safety 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







## Cimfast™ QDV-Quick Disconnect/ Valve Safety Fitting

### Cimfast™ Safety Fittings

Product Number	Connector Series (Inside Diameter in Inches)
CF-50	1/2
CF-75	3/4
CF-100	1

The Cimfast™ Gas Connector Kits are available in 4-color boxes for display on the Dormont Supr-Center™ 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

Product Number (Specify Length*)	Inside Diameter (Inches)	Length* (Inches) (Add length in inches to the root part number - xx)					
1650KITCF - xx	1/2	12	24	36	48	60	72
1675KITCF - xx	3/4						
16100KITCF - xx	1						

Cimfast™ Gas Connector Installation Kits include: (1) Supr-Safe® moveable gas connector with the Cimfast™ QDV, (1) coiled restraining device with installation mounting hardware, (2) 90° elbows.

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

Product Number (Specify Length*)	Inside Diameter (Inches)	Length* (Inches) (Add length in inches to the root part number - xx)					
1650KITCFS-xx	1/2	12	24	36	48	60	72
1675KITCFS-xx	3/4						
16100KITCFS-xx	1						

Cimfast™ Single Swivel Kits include: (1) Supr-Safe® moveable gas connector with the Cimfast™ QDV, (1) Supr-Swivel™ multi-plane fitting, (1) coiled restraining device with installation mounting hardware, (1) 90° elbow.

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

Product Number (Specify Length*)	Inside Diameter (Inches)	Length* (Inches) (Add length in inches to the root part number - xx)					
1650KITCF2S-xx	1/2	12	24	36	48	60	72
1675KITCF2S-xx	3/4						
16100KITCF2S-xx	1						

Cimfast™ Double Swivel Kits include: (1) Supr-Safe® moveable gas connector with the Cimfast™ QDV, (2) Supr-Swivel™ multi-plane fittings, (1) coiled restraining device with installation mounting hardware, (1) NPS coupler.

### BTU Flow Capacity - Cimfast™ Fitting

Product Number	Inside Diameter (Inches)	BTU/hr***
CF-50	1/2	111,000
CF-75	3/4	237,000
CF-100	1	360,000

\*\*\* Flow rating BTU/hr (w) 0.64 specific gravity natural gas @ 1/2" 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 Connect 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



6015 Enterprise Drive • Export, PA 15622  
Phone: (724) 733-4800 • Fax: (724) 733-4808  
1-800-DORMONT (367-6668) • www.dormont.com

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CIMSS899





**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



RES. #A2801  
ISO 9002

Model No.

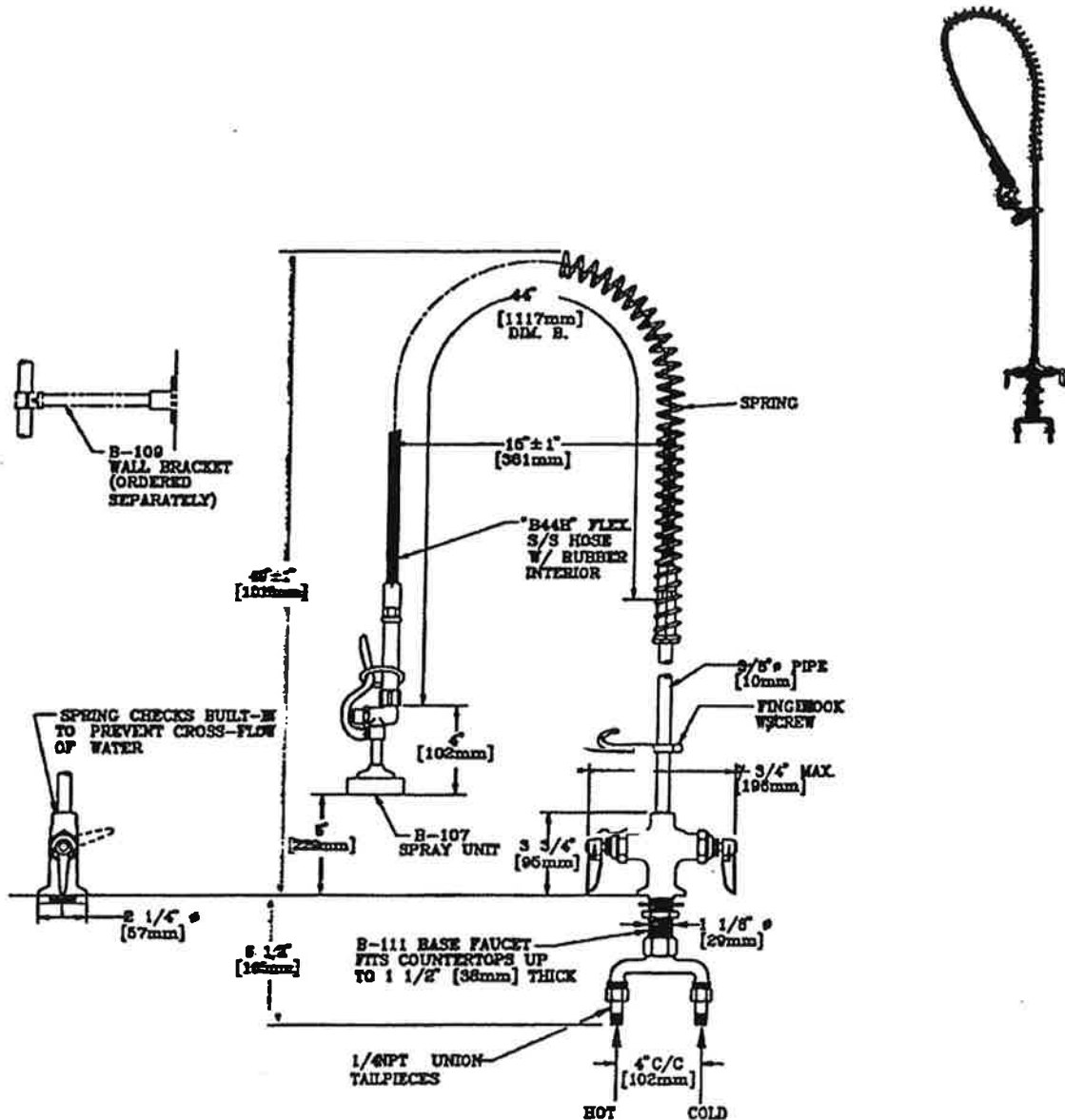
B-0113

Item No.:

Job Name:

Architect/Engineer Approval:

Notes:



Product Description:

PRE-RINSE UNIT

Drawn:

MCW

Checked:

MW

Scale:

1/5" = 1'

Approved:

CA

Date:

10/12/95

**Salvajor**
**The Salvajor Company**
☐ **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.

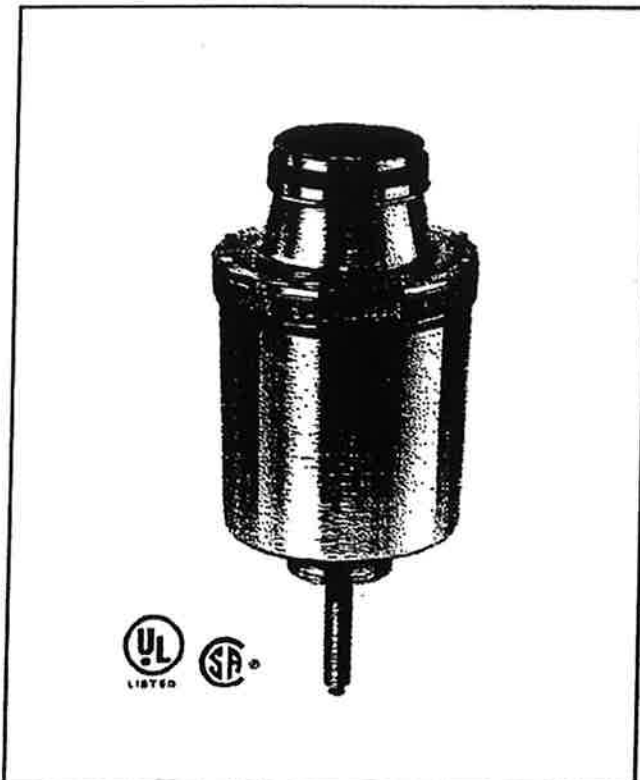
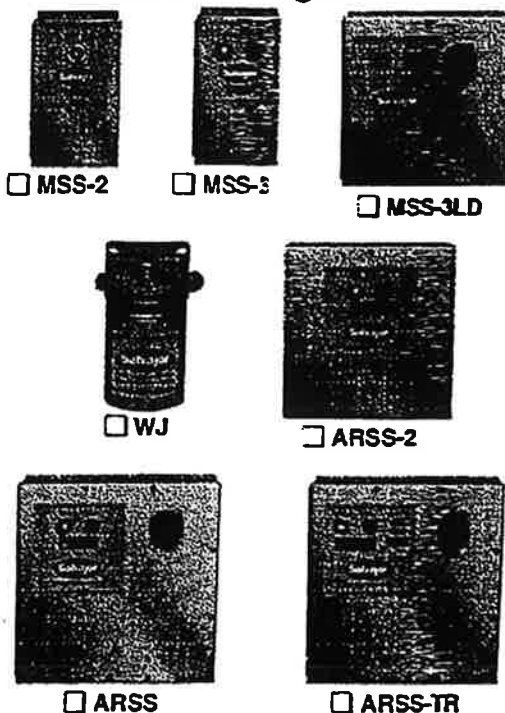
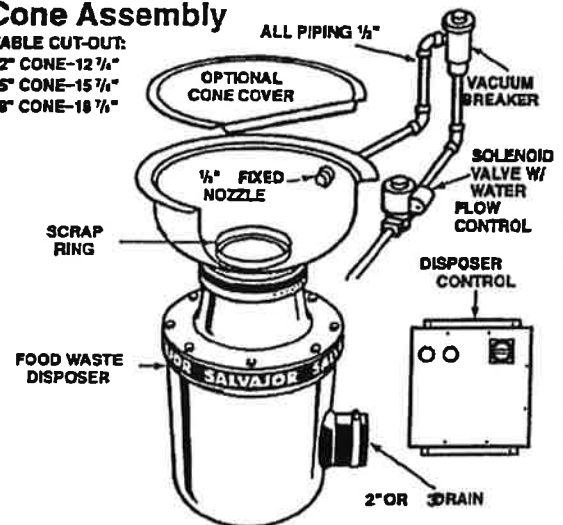
**Waste Mixing Chamber** - Extra large to ensure proper mixture of water to waste.

**NEMA 4 Water-tight Controls**

**Cone Assembly**

 TABLE CUT-OUT:  
 12" CONE-12 1/4"  
 15" CONE-15 1/4"  
 18" CONE-18 1/4"


NOTE: INSTALL PER ALL APPLICABLE CODES

**FULL LOAD AMPS**

<input type="checkbox"/>	115 Volts	1 Phase	24 Amps
<input type="checkbox"/>	208 Volts	1 Phase	12.1 Amps
<input type="checkbox"/>	230 Volts	1 Phase	12 Amps
<input type="checkbox"/>	208 Volts	3 Phase	6.6 Amps
<input type="checkbox"/>	230 Volts	3 Phase	6 Amps
<input type="checkbox"/>	460 Volts	3 Phase	3 Amps

# Salvajor Model 200

## Food Waste Disposer 2HP – 1 Phase & 3 Phase

### DETAILS AND DIMENSIONS

#### SPECIFICATIONS:

**MOUNTING** – Rubber adapter 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.

**MOTOR** – 2 HP totally enclosed. Fan cooled and water cooled for efficiency and longer life. Built-in manual reset thermal overload protection. Available in 208 volts or 115/230 volts, 60 cycle, 1 phase and 208-230/460 volts, 60 cycle, 3 phase.

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

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

**WATER REQUIREMENT** – 5 gallons of cold water per minute.

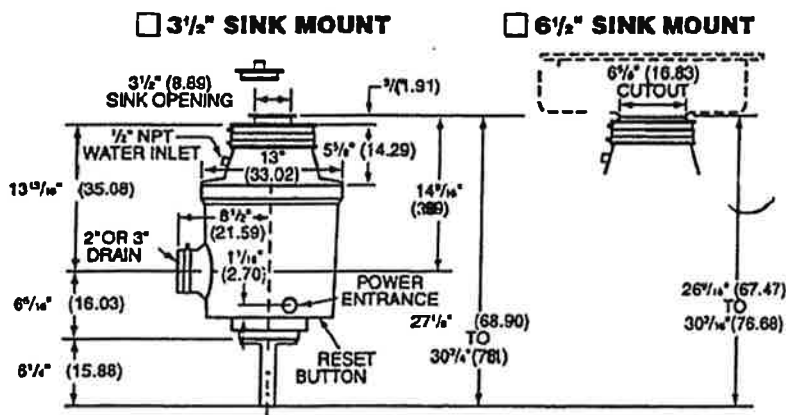
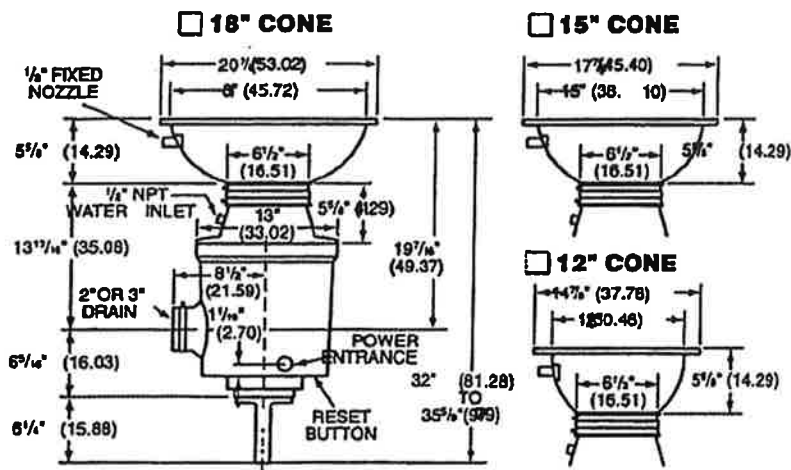
**WASTE OUTLET** – Rubber drain accepts 2" piping or 3" piping by removing drain insert.

**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 3 1/2" or 6 1/2" Sink Collar

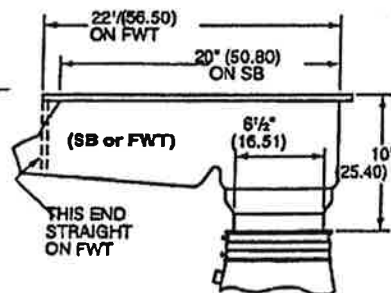
**DISPOSER CONTROLS:** (See Specification Sheet)  
MSS-2, MSS-3, MSS-3LD: (Non Reversing)  
WJ: (Manual Reversing)  
ARSS, ARSS-2, ARSS-TR: (Automatic Reversing)



- ☐ SB: Scrap Basin Chute  
☐ FWT: Fresh Water Trough Chute  
(Use in lieu of Sink Mount)

NOTE: Dimensions in parentheses are in centimeters

(Specifications subject to change without notice)



#### SAMPLE SPECIFICATION

200-CA-18

Model Cone Size

Assembly

MSS-3 (230/60/3)

Disposer Control

Electrical Specs.



The Salvajor Company

**2712  
AUTOMATIC SLICER****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.

**Top Mounted Borazon Stone Sharpener.** Single lever action sharpens and hones in just five seconds. Removable for easy cleaning and sanitation, fully submersible. Long life Borazon sharpening stones provide maximum performance and reduce maintenance costs.

**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.

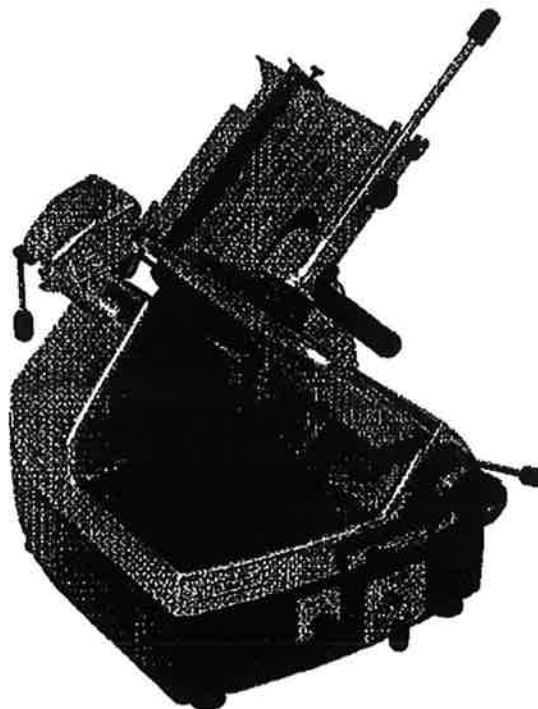
**Meat Grip Options.** Choices for ideal weight and shape, producing consistent product feed and increased product yield. Front meat grip is standard. Optional rear meat grip is available.

**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.

**KNIFE MOTOR:** 1/2 H.P., permanently lubricated ball bearings. Single phase capacitor-start, induction run.

**ELECTRICAL SPECIFICATIONS:** 120/60/1, also available - 240/60/1, 100/50/60/1, 230/50/1, 115/50/1, 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 on export models.

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

**KNIFE:** Hobart Stay Sharp™, contoured cast stainless steel, 1 1/4" 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 slicer 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 12 1/2" manual travel.

**CAPACITY:** The carriage will take food up to 12" in width or 7 1/2" 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 raising slicer to tilted position for cleaning beneath the machine. The knife cover is quickly removed with a quarter turn of the locking knob.

**FINISH:** Stainless steel knife, knife cover, carriage, and gauge plate. Burnished aluminum base.

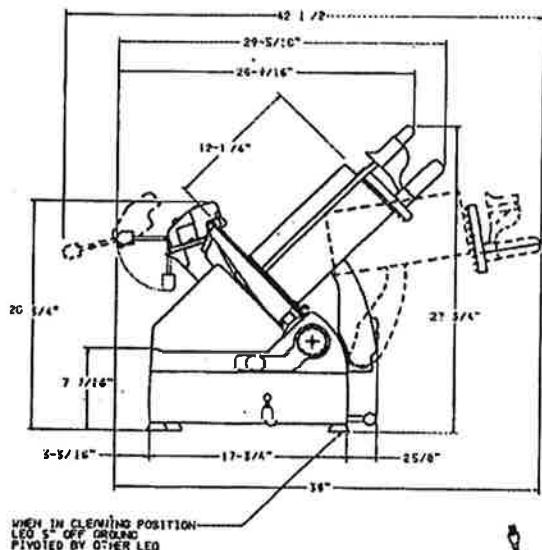
### ACCESSORIES:

- ☐ Tubular chute w/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 continued product improvement is a policy of Hobart, specifications are subject to change without notice.

### DETAILS AND DIMENSIONS



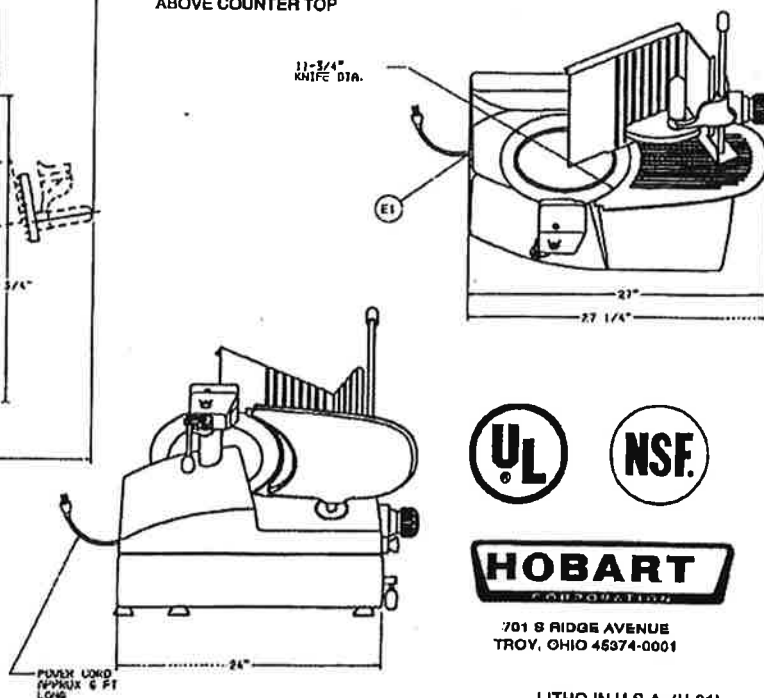
### WARNING

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

FORM F-39686 (598)

### LEGEND

E1-ELECTRICAL CONNECTION, APPROX 6 1/4" ABOVE COUNTER TOP



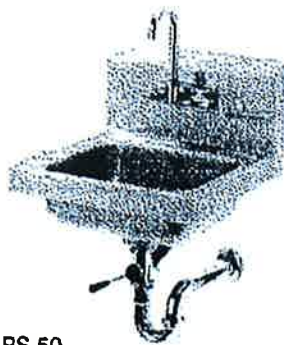
701 S RIDGE AVENUE  
 TROY, OHIO 45074-0001

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

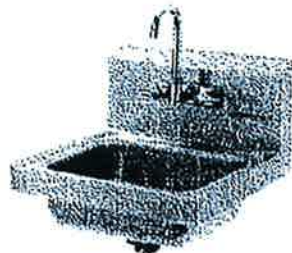


STAINLESS STEEL  
**HAND SINKS**  
**TRADITIONAL**

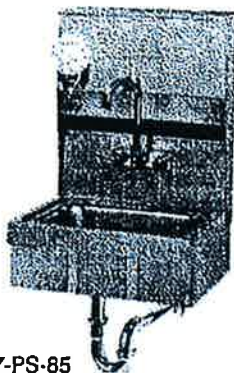
Keyhole Bracket for  
easier installation  
and more stability.



7-PS-50



7-PS-60



7-PS-85



7-PS-70



7-PS-80



7-PS-90

NSF

Model #	Qty
7-PS-50	
7-PS-60	
7-PS-70	
7-PS-80	
7-PS-85	
7-PS-90	

**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 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".

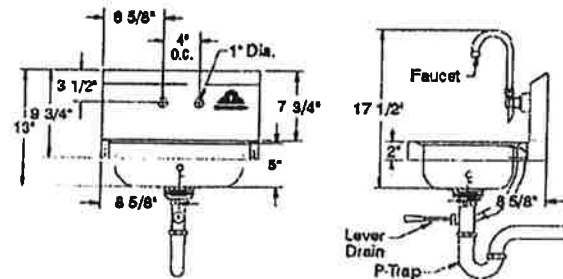
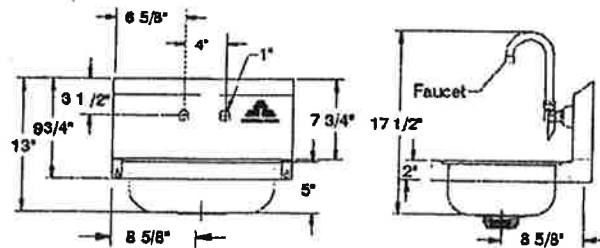
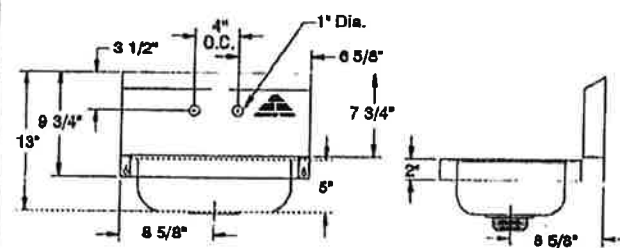
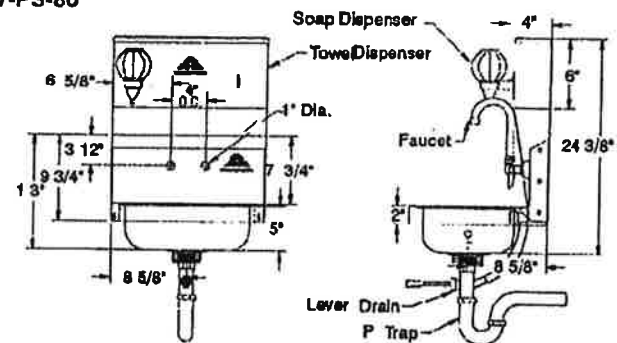
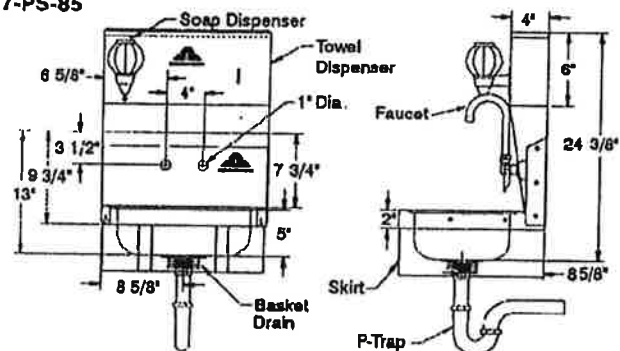
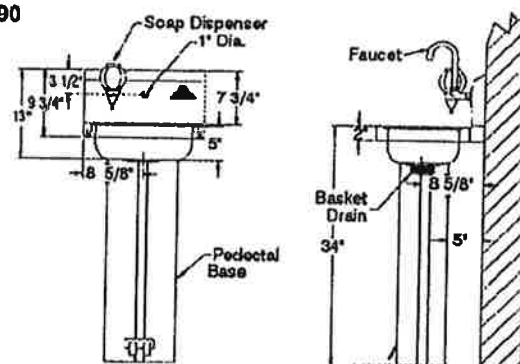
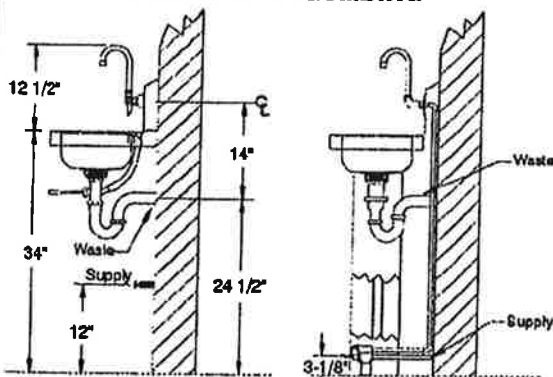
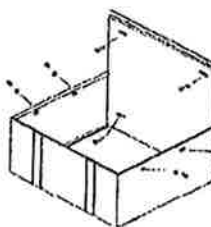
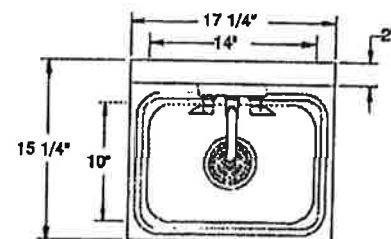
**MATERIAL:**

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is stainless steel and 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



**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.

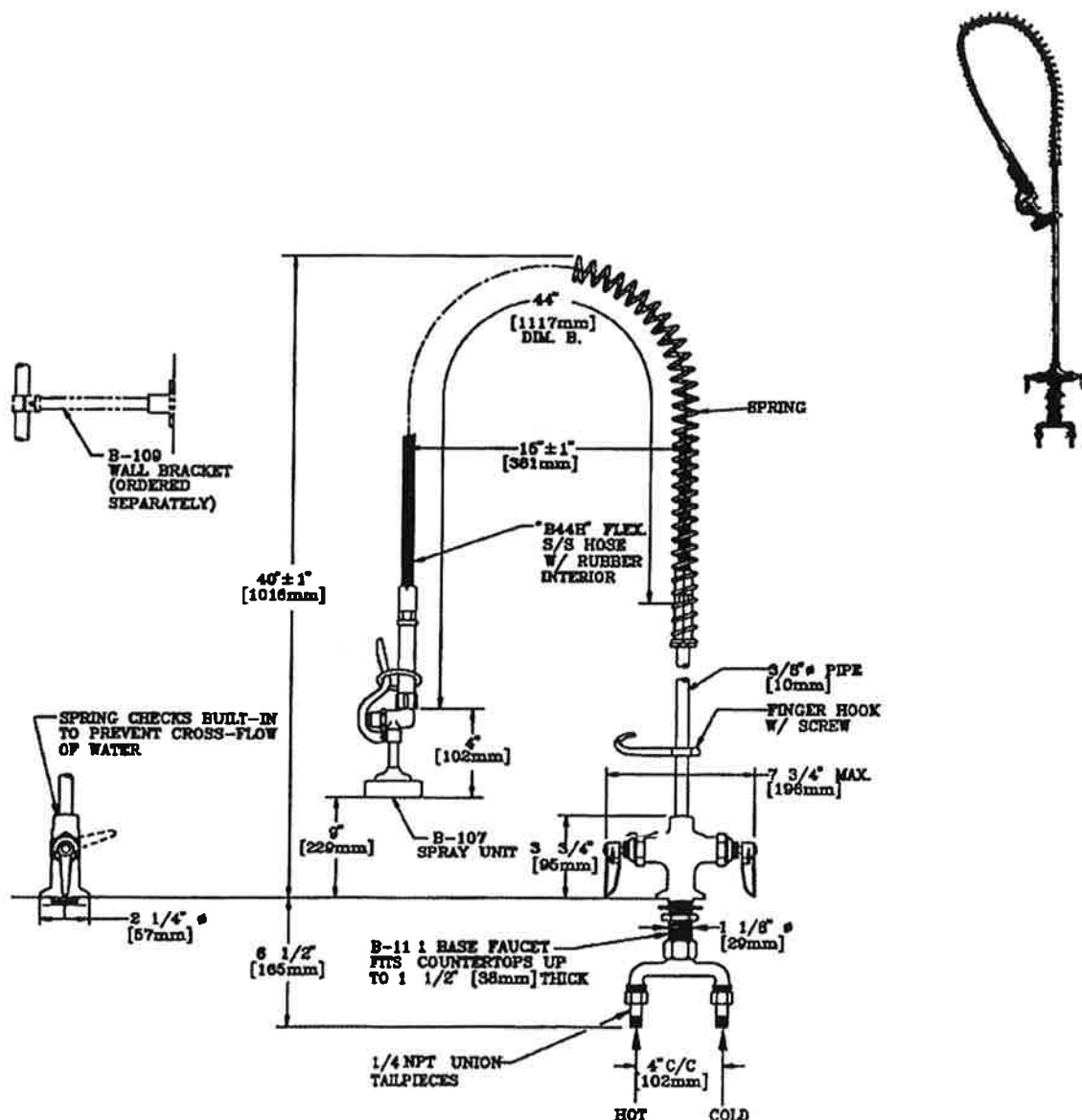
B-0113

Item No.:

Job Name:

Architect/Engineer Approval:

Notes:



Product Description:

PRE-RINSE UNIT

Drawn:

MCW

Checked:

MW

Scale:

1.5" = 1'

Approved:

CA

Date:

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



Model No.

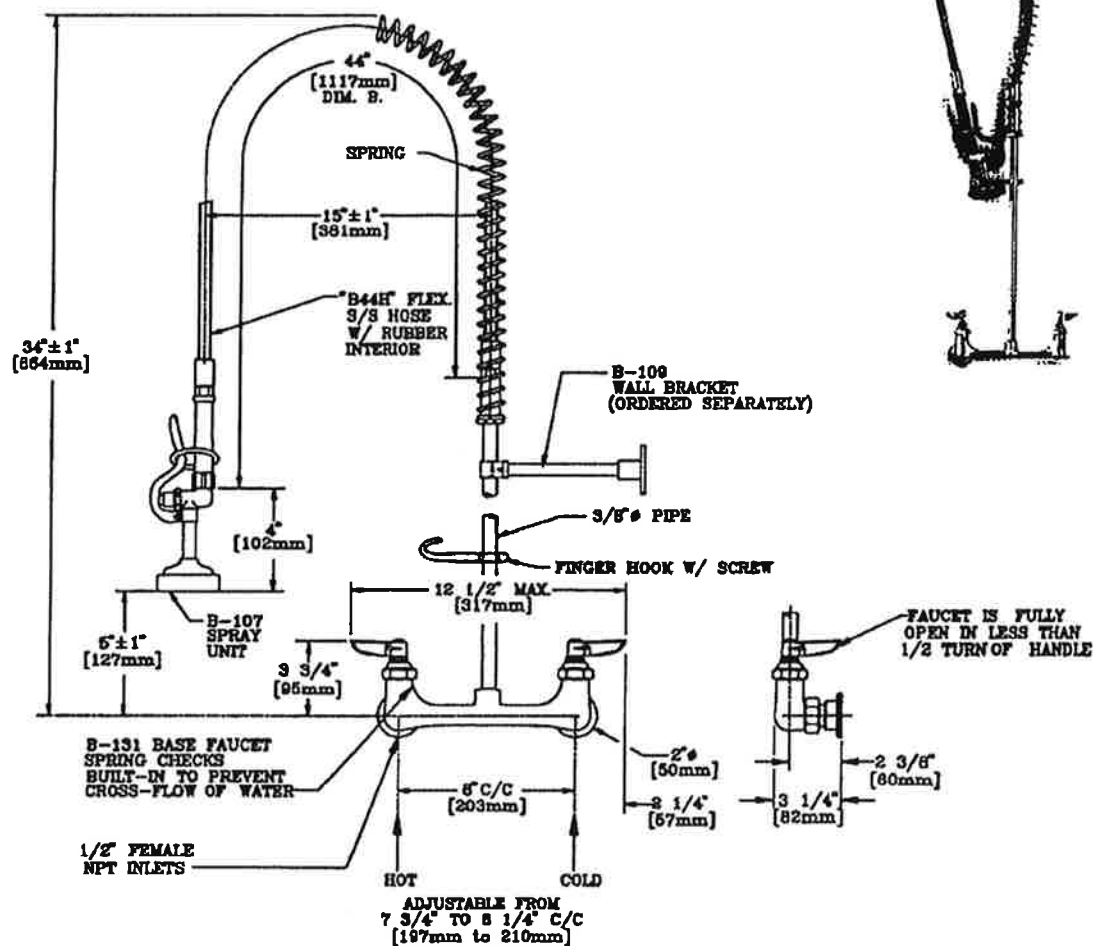
B-0133

Item No.:

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

Drawn:

MCW

Checked

MW

Scale:

1.5" = 1'

Approved

CA

Date:

10/2/95



**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



Model No.

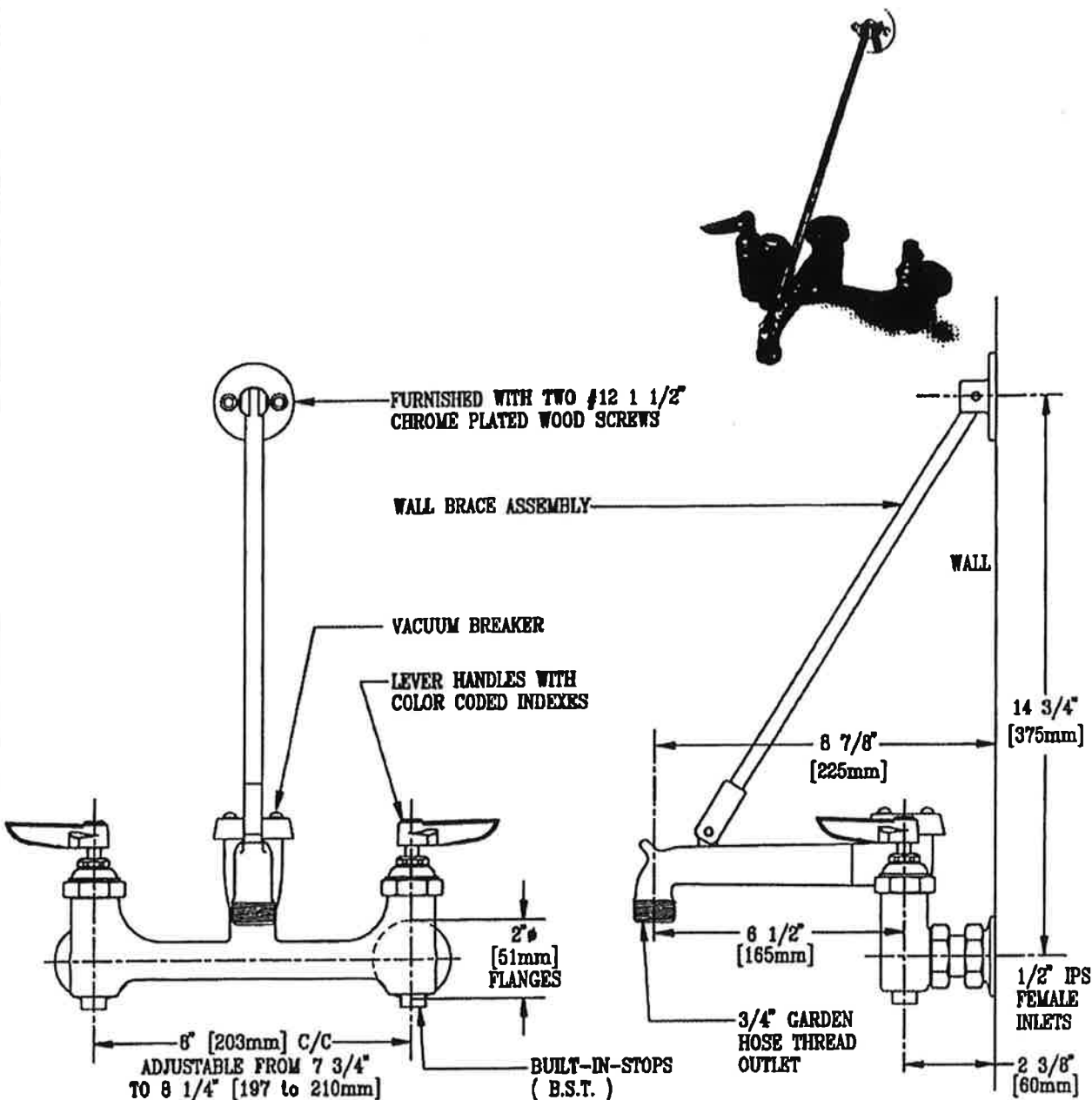
B-0665-BSTP / R

Item No.:

Job Name:

Architect/Engineer Approval:

Notes:



## Product Description:

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

Scale:

3" = 1'

Approved

CA

Date:

11/22/95



**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



Model No.

B-1433

Item No.:

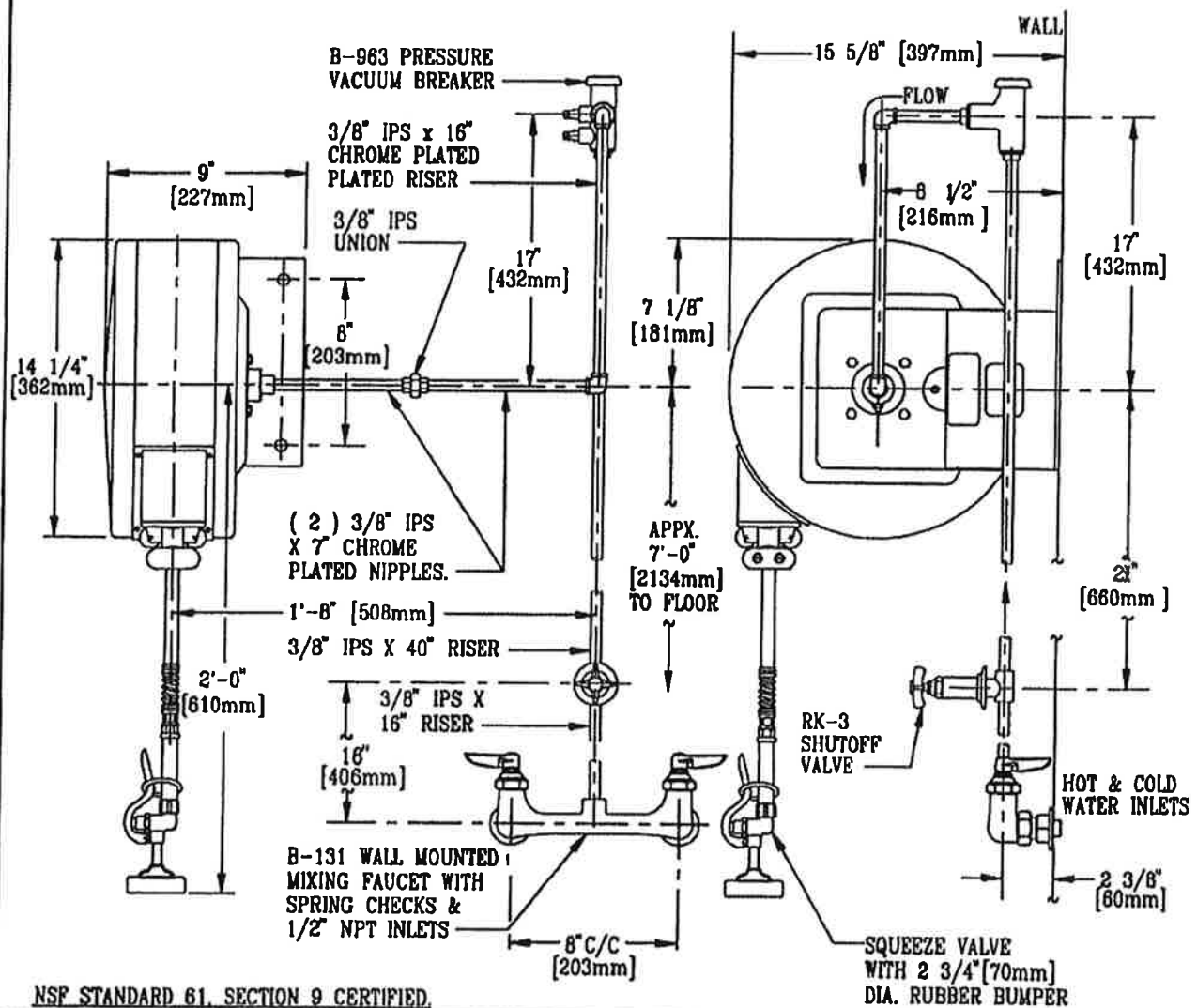
Job Name:

Architect/Engineer Approval:

Notes:

**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.



NSF STANDARD 61, SECTION 9 CERTIFIED.

**Product Description:**

"REEL-KLEEN" RETRACTABLE HOSE REEL & SPRAY,  
35 FT. HOSE & SPRAY VALVE ON WALL BRACKET WITH  
MIXING FAUCET, VACUUM BREAKER, & SUPPLY RISER

Drawn:

WJS

Checked:

JKD

Scale:

1.5" = 1'

Approved:

CA

Date:

11/22/95



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



Model No.

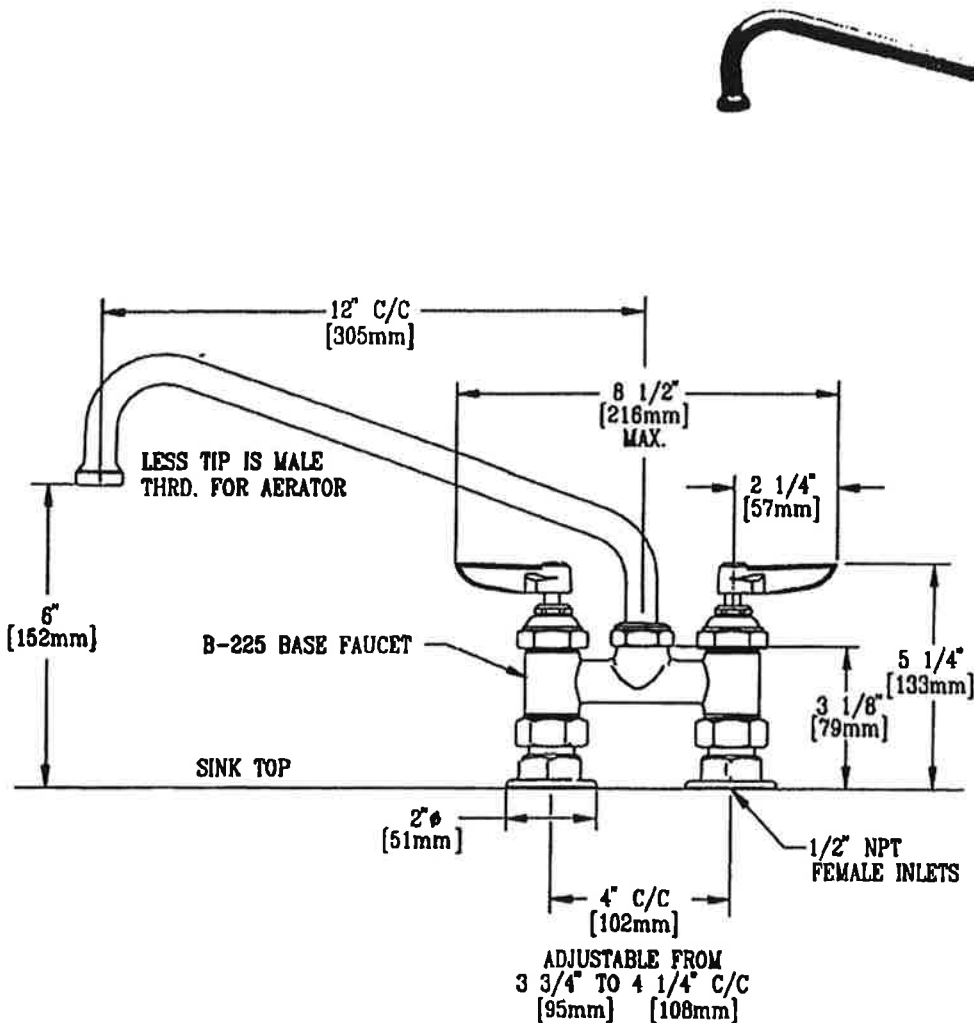
B-0225

Item No.:

Job Name:

Architect/Engineer Approval:

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-SPLASH AERATOR.
3. NOZZLE SWINGS 360°.
4. NSF STANDARD 61, SECTION 9 CERTIFIED

Product Description:

DECK MIXING FAUCET WITH 12" SWING NOZZLE

Drawn:

MCW

Approved

CA

Checked:

SCM

Scale :

3" = 1'

Date:

7/2/95

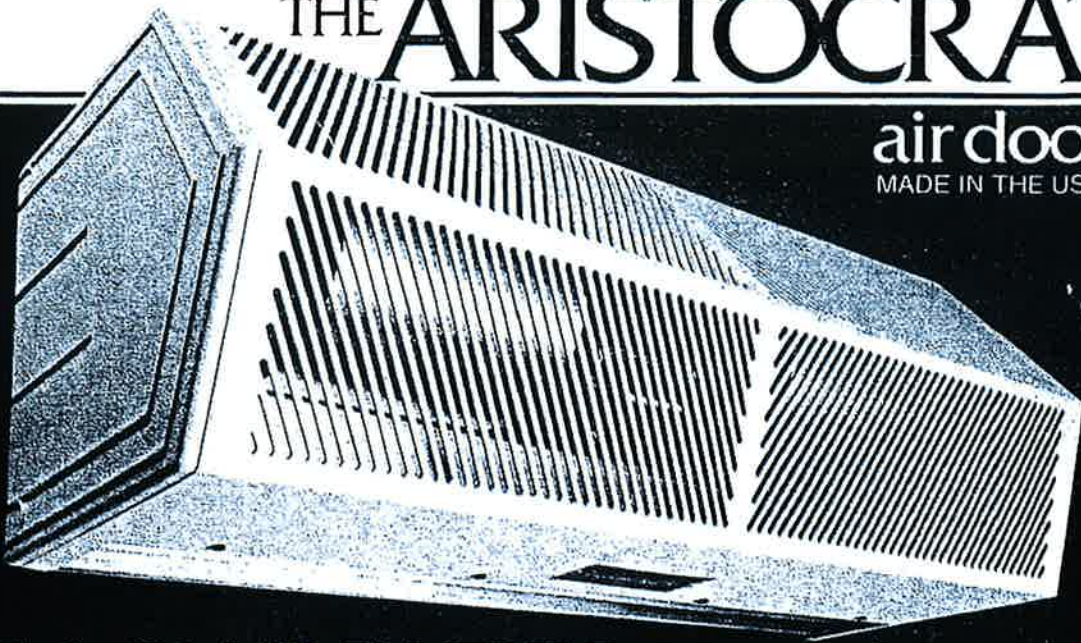


Item #19  
Neighborhood House



# THE ARISTOCRAT

air door  
MADE IN THE USA



## 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

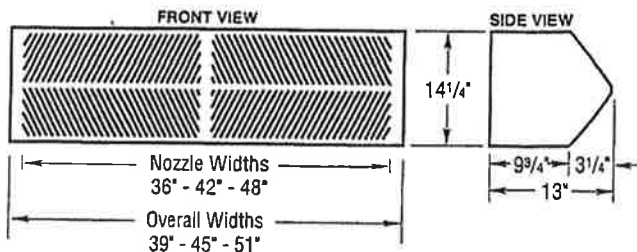
800-343-7991 or 412-658-3551



Item #19 / Pg. 2  
 Rough bore barrel door

# THE ARISTOCRAT

air door  
 MADE IN THE USA



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.



E6 1232  
 Outdoor Use



Certified  
 ASF-36 • ASF- 42



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.

## FRONT DOOR - "ASF" SERIES APPLICATIONS

Max. Door Height	Insect Control	Environmental Separation	Coolers: +35°F to +55°F / Freezers: +30°F to -10°F
	8' 0"	9' 0"	10' 0"

## PERFORMANCE DATA - "ASF" SERIES

For door widths exceeding 48", combine models

Door Width	Model	Max. Vel. (fpm)	Avg. Outlet Vel.* (fpm)	Air Vol.* (cfm)	Motor HP	Power Rating* (kw)	Outlet Vel. Unif.* (%)	Amps 115V	Amps 208/240V	Net Unit Weight
36"	ASF-36	2700	1337	1170	¾	.51	81.4	7.5	3.8	45
42"	ASF-42	2700	1171	1195	¾	.55	78.9	7.5	3.8	48
48"	ASF-48	2700	1011	1180	¾	.53	59.4	7.5	3.8	50

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

## VELOCITY PROFILE MODEL: ASF 36

Distance from Nozzle (ft.)	2	3	5
Core Velocity (fpm)	1555	1011	900

\* AMCA Seal applies to air capacities, power ratings, outlet velocity uniformity and velocity profile only. Performance does not include the effects from turning the nozzle vanes.

## REAR DOOR - "ASR" SERIES APPLICATIONS

Max. Door Height	Insect Control	Environmental Separation
	8' 0"	10' 0"

## PERFORMANCE DATA - "ASR" SERIES

For door widths exceeding 48", combine models

Door Width	Model	Max. Vel. (fpm)	Avg. Outlet Vel.* (fpm)	Air Vol.* (cfm)	Motor HP	Power Rating* (kw)	Outlet Vel. Unif.* (%)	Amps 115V	Amps 208/240V	Net Unit Weight
36"	ASR-36	3500	1965	1720	¾	.68	79.6	7.5	3.8	45
42"	ASR-42	3500	1716	1752	¾	.75	78.6	7.5	3.8	48
48"	ASR-48	3500	1504	1755	¾	.73	54.6	7.5	3.8	50

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

## VELOCITY PROFILE MODEL: ASR36

Distance from Nozzle (ft.)	3	5	7
Core Velocity (fpm)	2060	1555	1300

\*The AMCA Certified Ratings Seal applies to airflow rate, average outlet velocity, outlet velocity uniformity, velocity projection and power rating at free delivery only.

\*The AMCA Certified Ratings Seal applies to 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)



The Salvajor Company

## 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



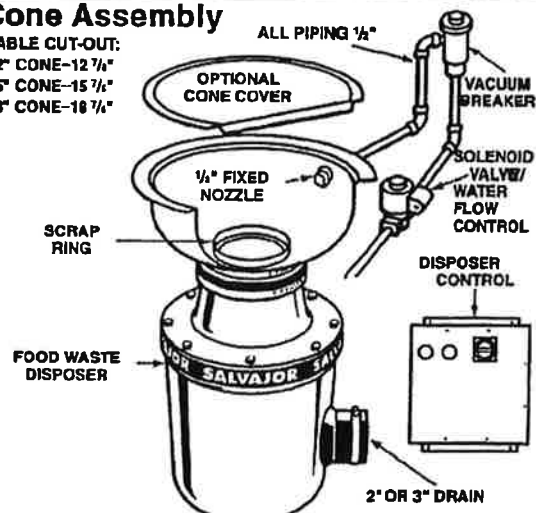
☐ ARSS



☐ ARSS-TR

#### Cone Assembly

TABLE CUT-OUT:  
12" CONE-12 7/8"  
15" CONE-15 7/8"  
18" CONE-18 7/8"



NOTE: INSTALL PER ALL APPLICABLE CODES

#### FULL LOAD AMPS

<input type="checkbox"/> 115 Volts	1 Phase	24 Amps
<input type="checkbox"/> 208 Volts	1 Phase	12.1 Amps
<input type="checkbox"/> 230 Volts	1 Phase	12 Amps
<input type="checkbox"/> 208 Volts	3 Phase	6.6 Amps
<input type="checkbox"/> 230 Volts	3 Phase	6 Amps
<input type="checkbox"/> 460 Volts	3 Phase	3 Amps

# 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.

**MOTOR** – 2 HP totally enclosed. Fan cooled and water cooled for efficiency and longer life. Built-in manual reset thermal overload protection. Available in 208 volts or 115/230 volts, 60 cycle, 1 phase and 208-230/460 volts, 60 cycle, 3 phase.

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

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

**WATER REQUIREMENT** – 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

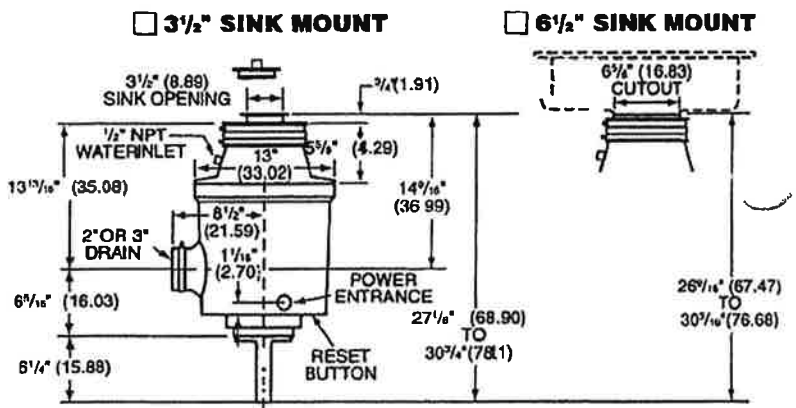
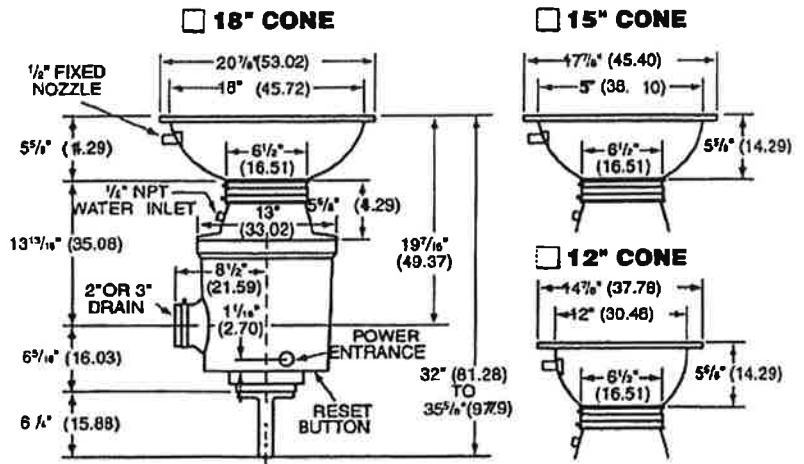
SA – Sink Assembly with 3 1/2" or 6 1/2" Sink Collar

**DISPOSER CONTROLS:** (See Specification Sheet)

MSS-2, MSS-3, MSS-3LD: (Non Reversing)

WJ: (Manual Reversing)

ARSS, ARSS-2, ARSS-TR: (Automatic Reversing)



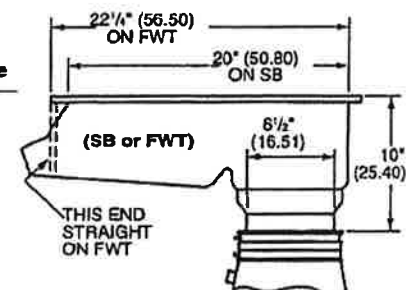
☐ **SB:** Scrap Basin Chute

☐ **FWT:** Fresh Water Trough Chute

(Use in lieu of Sink Mount)

NOTE: Dimensions in parenthesis are in centimeters

(Specifications subject to change without notice)



#### SAMPLE SPECIFICATION

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



The Salvajor Company



# ICE0400/O405/O406 - CUBE ICE MAKER

**Ice-O-Matic**  
Ice. Pure and Simple



ICE0406 ON SS5

## 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

WATER FILTERS			
Ice Machine Model	Manifold		Inline
	System	Replacement	System
ICE0400			
ICE0405	IFQ1	IOMQ (I)	IFI4C / IFI8C
ICE0406			

## 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



### CUBE

FULL CUBE DIMENSIONS	
W x D x H (in.)	7 1/8 x 7 1/8 x 3/8
W x D x H (mm)	22 x 22 x 22
HALF CUBE DIMENSIONS	
W x D x H (in.)	3 7/8 x 7 1/8 x 3/8
W x D x H (mm)	10 x 22 x 22

## Bin Chart Kits for Combining Wider Bins with Smaller Models

ICE STORAGE BINS										
Model No.	B25	B40	B42	B55	B70-30	B90-30	B100	B120	B150	B170
Capacity	242 lbs (110 kg)	344 lbs (156 kg)	351 lbs (160 kg)	510 lbs (232 kg)	741 lbs (337 kg)	1023 lbs (465 kg)	854 lbs (388 kg)	1142 lbs (519 kg)	1447 lbs (658 kg)	1807 lbs (821 kg)
Width	30 in (762 mm)	30 in (762 mm)	22 in (559 mm)	30 in (762 mm)	30 in (762 mm)	30 in (762 mm)	48 in (1219 mm)	48 in (1219 mm)	60 in (1524 mm)	60 in (1524 mm)
Kits	ICE0400		ICE0405		ICE0406		ICE0406		ICE0406	
Kit Not Required	Kit Not Required		N/A		Kit Not Required		KBT 5		Hold Down Securement Recommended	

\*See Ice-O-Matic Price List for Adapter Kits to combine ice makers with most available ice/beverage dispensers.





# ICE0400/O405/O406 - CUBE ICE MAKER

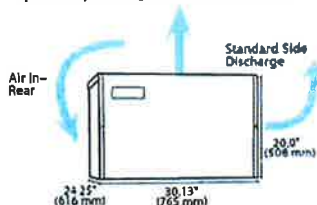
**Ice-O-Matic**  
Ice. Pure and Simple

## Air Cooled

Please note: air-cooled units require 6" (152 mm) clearance for air intake and exhaust.

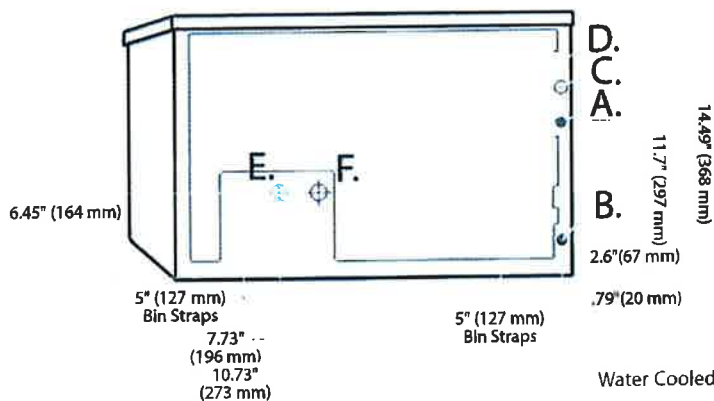
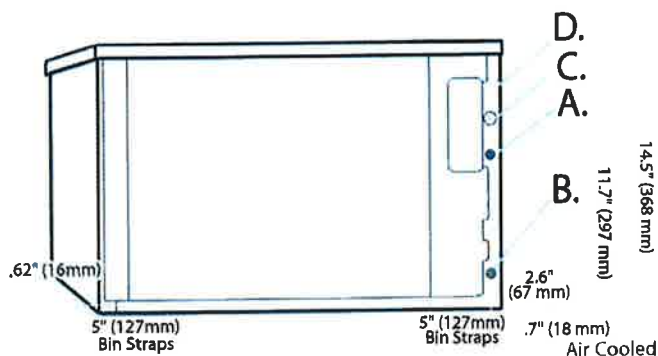
- A. Ice maker potable water in, 3/8" FPT.
- B. Ice maker water out, 3/4" FPT.
- C. Hole for electrical connections, 7/8".
- D. Electrical connection junction box.

Optional Top Discharge—No Side Clearance Required



## Water Cooled

- A. Ice maker potable water in, 3/8" 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, 3/8" FPT.
- F. Condenser water out, 1/2" FPT.



## Operating Requirements

		MINIMUM		MAXIMUM	
				60 Hz	50 Hz
Ambient Temp. Range Air	50°F (10°C)			100°F (38°C)	110°F (43°C)
Water Temp.	40°F (4.4°C)				
Water Pressure	20 PSIG (1.4 BAR)			60 PSIG (4.1 BAR)	

## Dimensions

ALL MODELS	
W x D x H (in.)	30.13 x 24.25 x 20.00
W x D x H (mm)	765 x 616 x 508

## Specifications

Model Number	Cool. Unit	Ice Production per hour		Water Usage Gallons per 100 lbs of ice		kWH Used per 100 lbs of ice	Voltage Characteristics	Min. Circuit Ampacity	Fuse Size	Approx. BTUs per hour
		50°F air/ 50°F water lbs (kg)	90°F air/ 20°F water lbs (kg)	Potable	Condenser					
ICE0400A★	Air	505 (230)	368 (167)	24.4	-	6.1	115/60/1	17.1	15	7,835
ICE0400W	Water	496 (225)	407 (185)	28.8	148	4.6		12.9		7,563
ICE0400T★	Top Air	499 (227)	357 (162)	25.0	-	6.3	208-230/60/1	17.1		7,757
ICE0406A	Air	529 (240)	358 (162)	24.0	-	5.95		8.0		7,523
ICE0406W	Water	523 (238)	439 (200)	28.9	132	4.2	230/50/1	6.4	16	7,770
ICE0405A	Air	498 (226)	366 (166)	22.7	-	6.0		8.2		7,735
ICE0405W	Water	525 (239)	440 (200)	26.5	166	4.7		6.2		8,213

### Notes:

Number of Wires: 3 (including ground)  
Approx. Shipping Weight lbs (kg): ICE0400A 165 (75) • ICE0400W 165 (75) • ICE0400T 165 (75) • ICE0406A 165 (75) • ICE0406W 165 (75) • ICE0405A 165 (75) • ICE0405W 165 (75)  
Refrigerant Type: R404A

★ENERGY STAR qualified machine. Please see our website [www.iceomatic.com](http://www.iceomatic.com) for the latest list of ENERGY STAR qualified machines and available rebates





STORAGE BINS

**Ice-O-Matic**  
 Ice. Pure and Simple.


## 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.

STORAGE BINS

## Ordering and Specification Information – Required Bin Top

Bin Model No.	Appl. Storage Rating	ABT Bin Storage (lb./kg.)	Approximate Shipping Weight (lb./kg.)	ICE Series™ Cube Ice Makers			Power Ice Makers	Flake Ice Makers	
				12" (305 mm) wide	30" (762 mm) wide	48" (1219 mm) wide		24" (609 mm) wide	42" (1067 mm) wide
B25PP*	242 (110)	190 (86)	74 (34)	KBT19		N/A	KBT19	KBT19	N/A
B4OPS	344 (156)	270 (123)	120 (54)	KBT19		N/A	KBT19	KBT19	N/A
B42PS	351 (160)	275 (125)	128 (58)		N/A	N/A	KBT24	KBT24	N/A
B55PS	510 (232)	400 (182)	148 (67)	KBT19		N/A	KBT19	KBT19	N/A
B70-30	741 (336)	581 (264)	240 (109)	N/A		N/A	N/A	N/A	N/A
B70-1506	741 (336)	581 (264)	240 (109)	N/A		N/A	N/A	N/A	N/A
B90-30	1023 (464)	802 (364)	285 (129)	N/A		N/A	N/A	N/A	N/A
B90-1506	1023 (464)	802 (364)	285 (129)	N/A		N/A	N/A	N/A	N/A
B10OPS	854 (388)	670 (304)	191 (87)	N/A	KBT5		KBT23	KBT23	KBT26
B12OSP/SS	1142 (519)	896 (407)	304 (138)	N/A		KBT44	N/A		
B13OSP	1457 (661)	1144 (404)	340 (151)	N/A		KBT44	N/A		
B15OSP/SS	1447 (658)	1135 (515)	338 (153)	N/A		KBT44	N/A		
B17OSP/SS	1807 (821)	1417 (643)	390 (177)	N/A		KBT44	N/A		

Kit not required. Hold down securement recommended.  
 Bin Height includes 6" (423 mm) legs. All bins have polyethylene liners.

\*Rotocast finish

\*\*ICE1506 is compatible with B120, B130, B150 and B170 using at KBT43



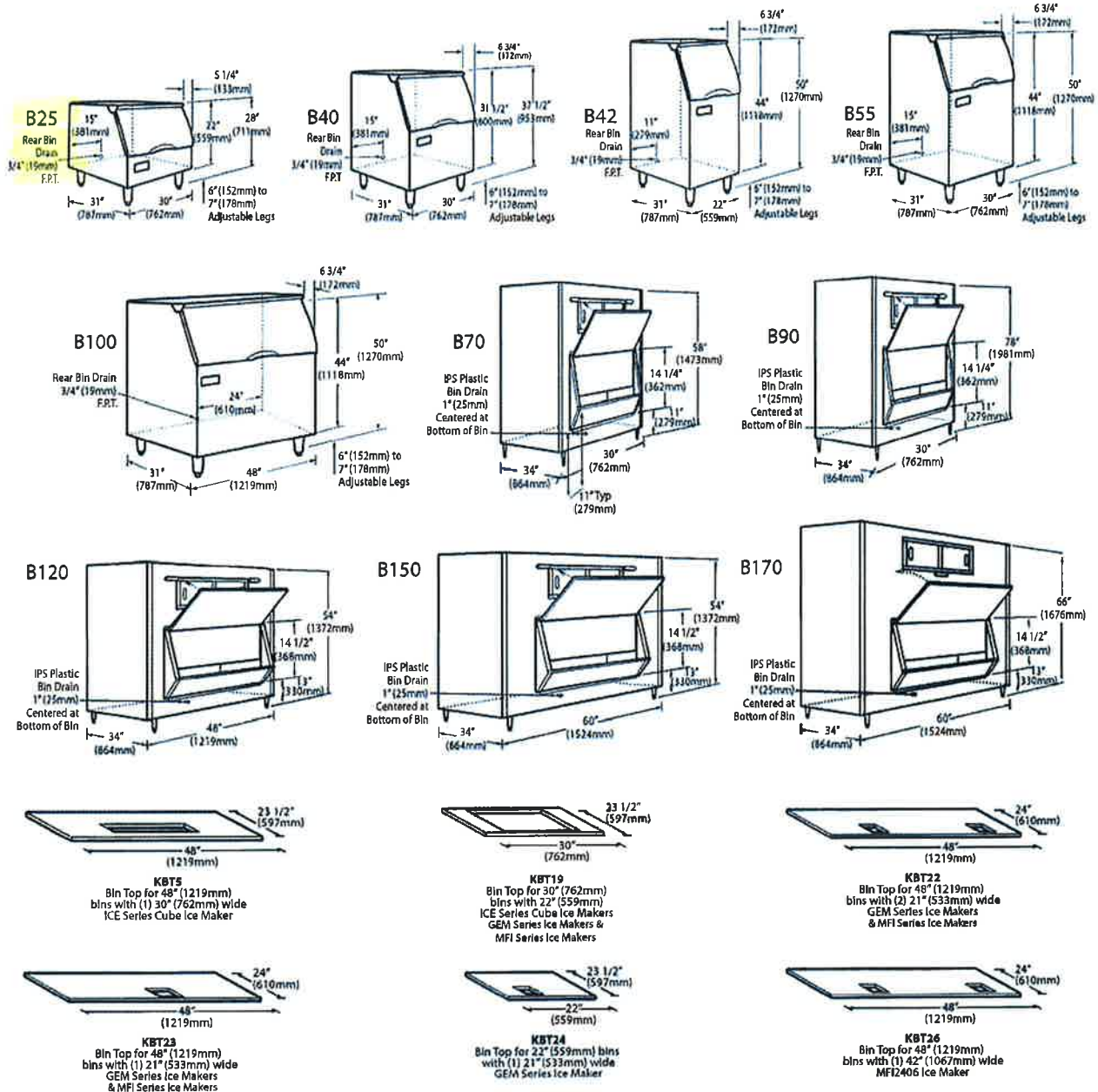


## STORAGE BINS

# Ice-O-Matic

Ice Pure and Simple

## Dimensions



## NOTES:

Approx. Shipping Weight lbs (kg): B100 191 (87 kg) • B120 304 (138 kg) • B130 334 (152 kg) • B150 338 (153 kg) • B170 390 (177 kg)  
B25 95 (43 kg) • B40 135 (61 kg) • B42 135 (61 kg) • B55 170 (77 kg) • B70 240 (109 kg) • B90 285 (129 kg)



WATER FILTERS

**Ice-O-Matic**  
 Ice. Pure and Simple


## 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.

WATER FILTERS

IFQ SERIES FILTER SYSTEM

Model Number	Description	Max.Capacity ICE Maker Capacity lbs (kg) Per Day	Flow Rate Max. gpm (lpm)	Pressure Max. psi	Max. Operating Temp. °F* (°C)	Micron Rating	Approx. Shipping Weight lbs (kg)
IFQ1	Single Filter	1000 (454.4)	1.5 (5.7)	125	100 (38)	5	4 (1.8)
IFQ2	Dual Filter	2400 (1090.6)	3.0 (11.4)				8 (3.6)

SINGLE INLINE FILTER CARTRIDGES

Model Number	Description	Max.Capacity ICE Maker Capacity lbs (kg) Per Day	Flow Rate Max. gpm (lpm)	Pressure Max. psi	Max. Operating Temp. °F* (°C)	Micron Rating	Approx. Shipping Weight lbs (kg)
IF14C	Single Inline Cartridge 1/4" compression	600 (272)	1.0	100	100 (38)	10	2 (.9)
IF18C	Single Inline Cartridge 3/8" compression						



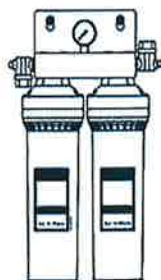


## WATER FILTERS

**Ice-O-Matic**  
Ice. Pure and Simple

IFQ Series  
Filter Systems

**IFQ1**  
15"H x 6"W x 4"D  
(381 mm x 152 mm x 102 mm)



**IFQ2**  
16"H x 10"W x 6"D

Single Inline  
Filter

**IFI4C, IFI8C**  
11" x 2.5"  
(279 mm x 57 mm)

Replacement  
Filter Cartridges

**IOMQ**  
12.75" x 4"  
(324 mm x 102 mm)

## 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

Ice-O-Matic Cube Ice Maker	Ice-O-Matic Flake Ice Maker	Ice-O-Matic Pearl Ice® Maker	Recommended Ice-O-Matic Water Filter
ICEU070, 150, 220, 226, 300, ICE0250, 0320, 0400, 0406, 0500, 0520, 0606	MFIO500, EF250, EF450	GEMU090, GEMD270, GEMD520, GEMD540, GEMD790, GEMO450	IFQ1 (Single Manifold cartridge Filter System) IFI4C or IFI8C (Single inline Filter System)
ICE0806	MFIO800	GEMO650, 0956	IFQ1 (Single Manifold cartridge Filter System)
ICE1006, 1406, 1506, ICE 1806, 2106	MFIO800, MF12406	GEM1256	IFQ2 (Dual Manifold cartridge Filter System)

## 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](http://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](http://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.



**MOST ITEMS SHIP WITHIN 24 HOURS!**



Questions about this product? Call us at -  
**800-460-8402**

[Send this Item](#)

Name

Email



## 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



**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**

App. Storage Rating: 242 lbs.

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**

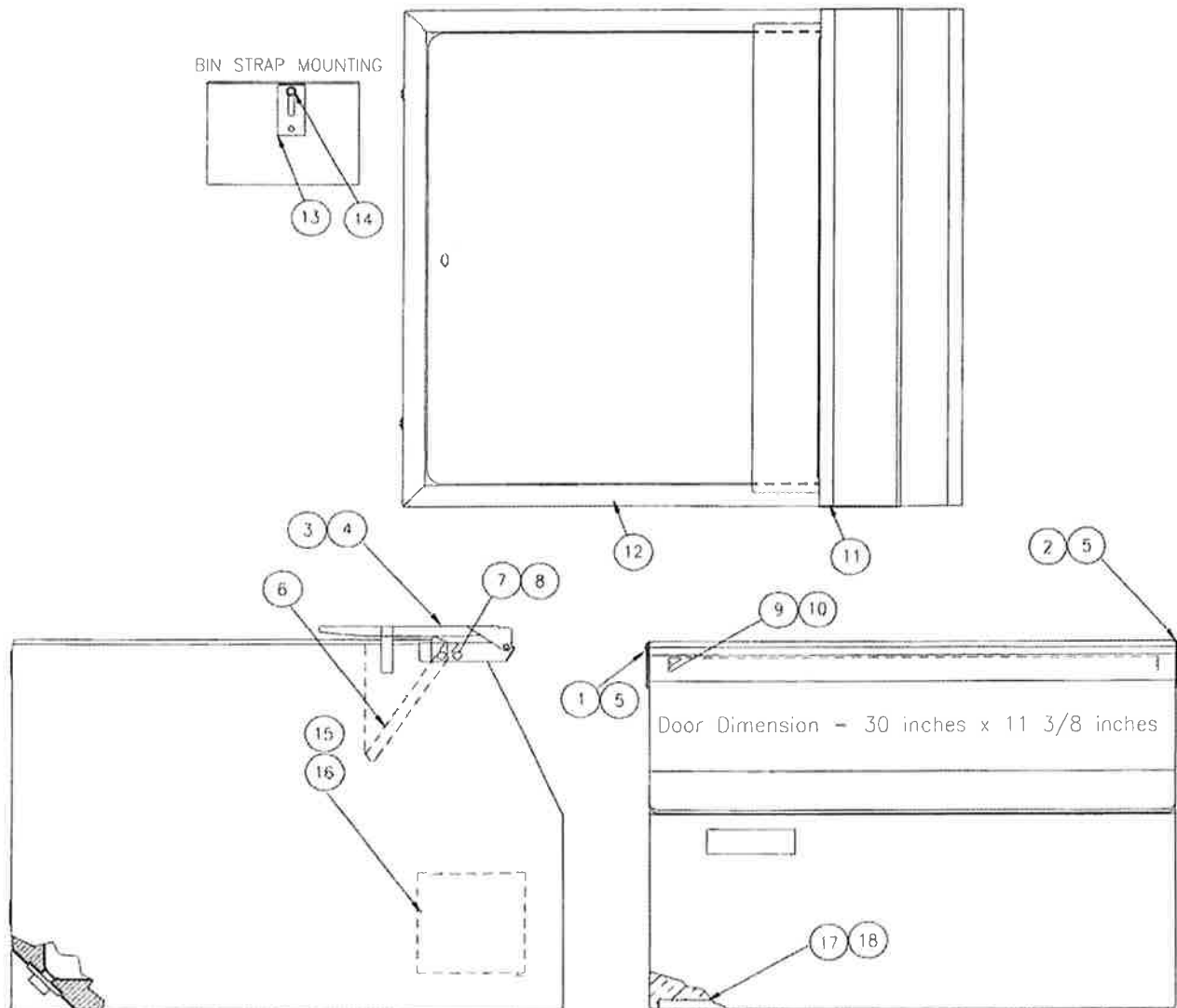


Your Price: ~~\$646.00~~

**ADD TO CART FOR PRICE!**

**Quantity: 1**





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



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## HCM450 CUTTER MIXER

### 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.



# HCM450 CUTTER MIXER



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## 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



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## HCM450 CUTTER MIXER

### 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 15 $\frac{3}{4}$ " from the floor. All stainless steel.

**BOWL COVER:**  $\frac{3}{16}$ " 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.

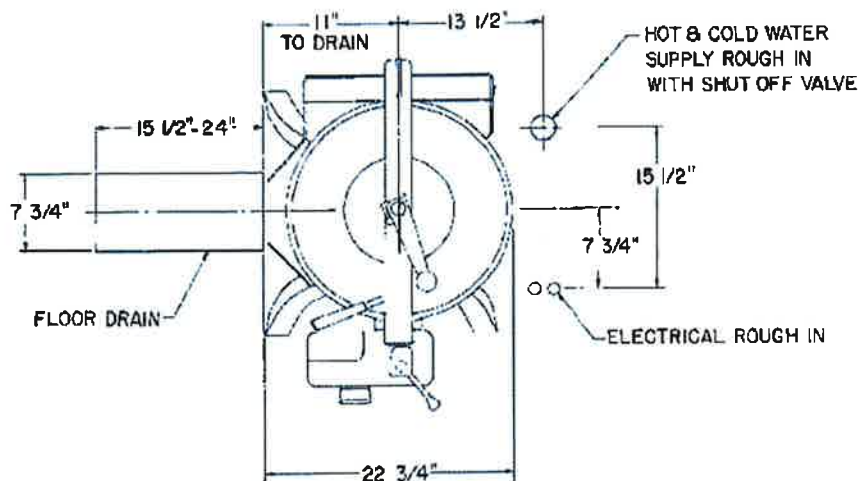
VOLTAGE	PLUG & RECEPTACLE	OPTIONAL PENDANT
200/60/3	Hubbell 2811/L21-30P Hubbell 2810/L21-30R	Hubbell 2813/L21-30R
230/60/3	Woodhead 28W75 L15-30P Woodhead 69W75 L15-30R	Woodhead 29W75 L15-30R
460/60/3	Woodhead 26W76L16-20P Woodhead 67W76L16-20R	Woodhead 27W76 L16-20R

# HCM450 CUTTER MIXER

## HOBART

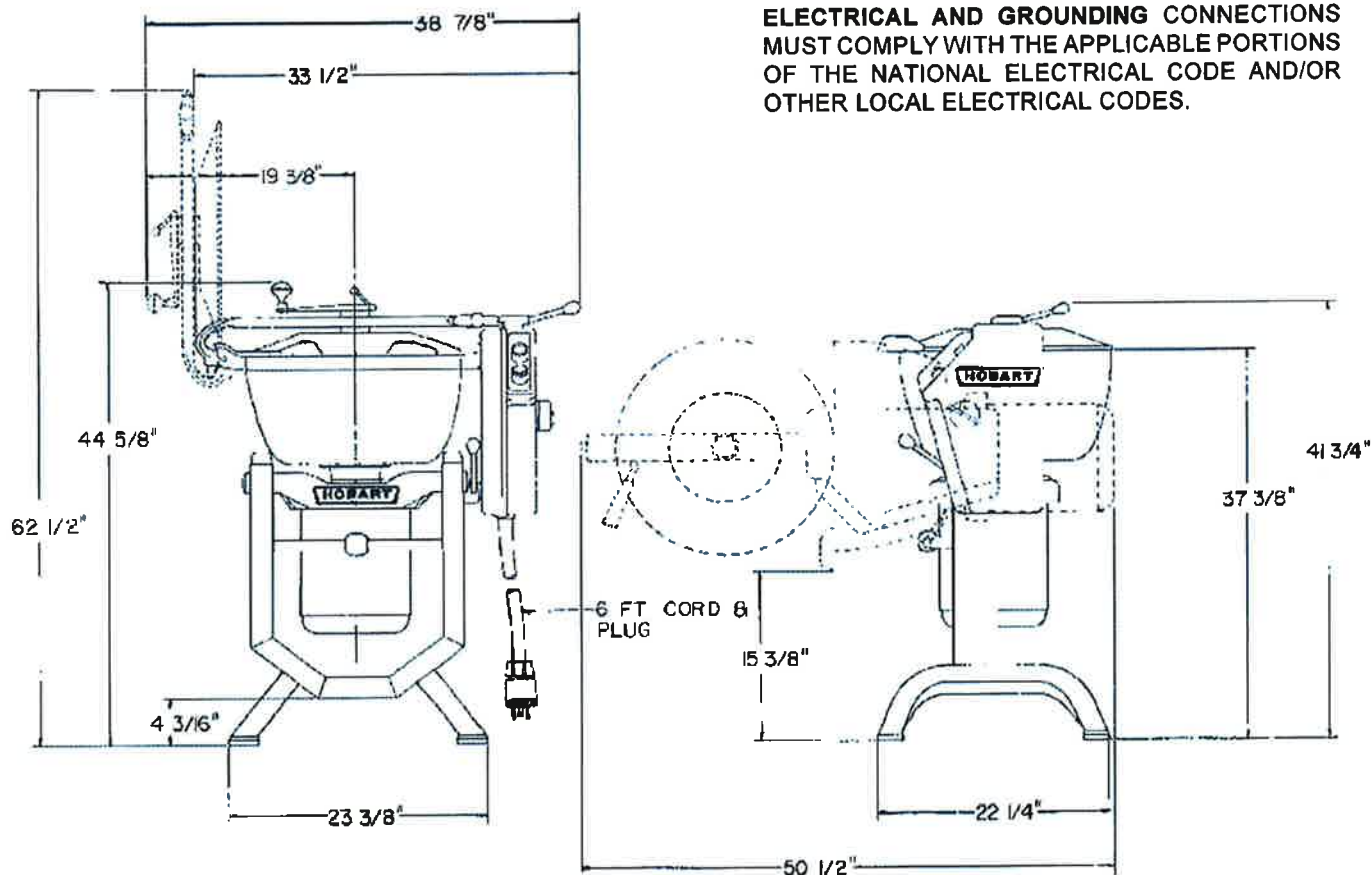
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### DETAILS AND DIMENSIONS



### 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.



**HOBART**

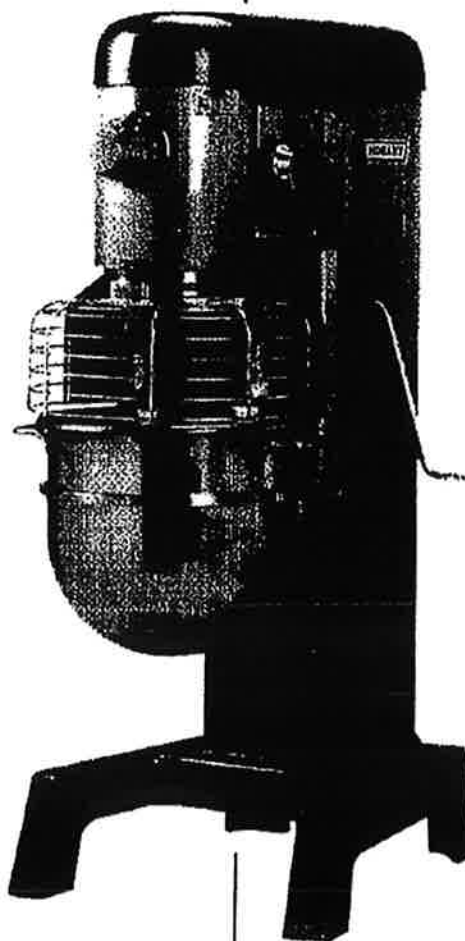
FOOD EQUIPMENT

**D-330  
MIXER****30-QUART  
MIXER DESIGNED  
SPECIFICALLY FOR  
DOUGH AND HEAVY-  
DUTY APPLICATIONS**

- **1½ 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****HOBART**

FOOD EQUIPMENT

**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.

	Agitator (RPM)	Attachment (RPM)
Low	96	56
Intermediate	172	100
High	319	185

**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 counter-balanced, 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:** The following are available at extra cost:

9" Vegetable Slicer	Stainless Steel
Dicer	B Beater
Meat Chopper	P Pastry Knife
Tray Support	S Sweet Dough
20 Qt. Bowl Adapter	Arm
Bowl Splash Cover	I Heavy-Duty
Bowl Truck	Wire Whip
Bowl Scraper	Ingredient Chute
Soup Strainer/Colander	
C Wing Whip	

**WEIGHT:** Net 472 lbs.

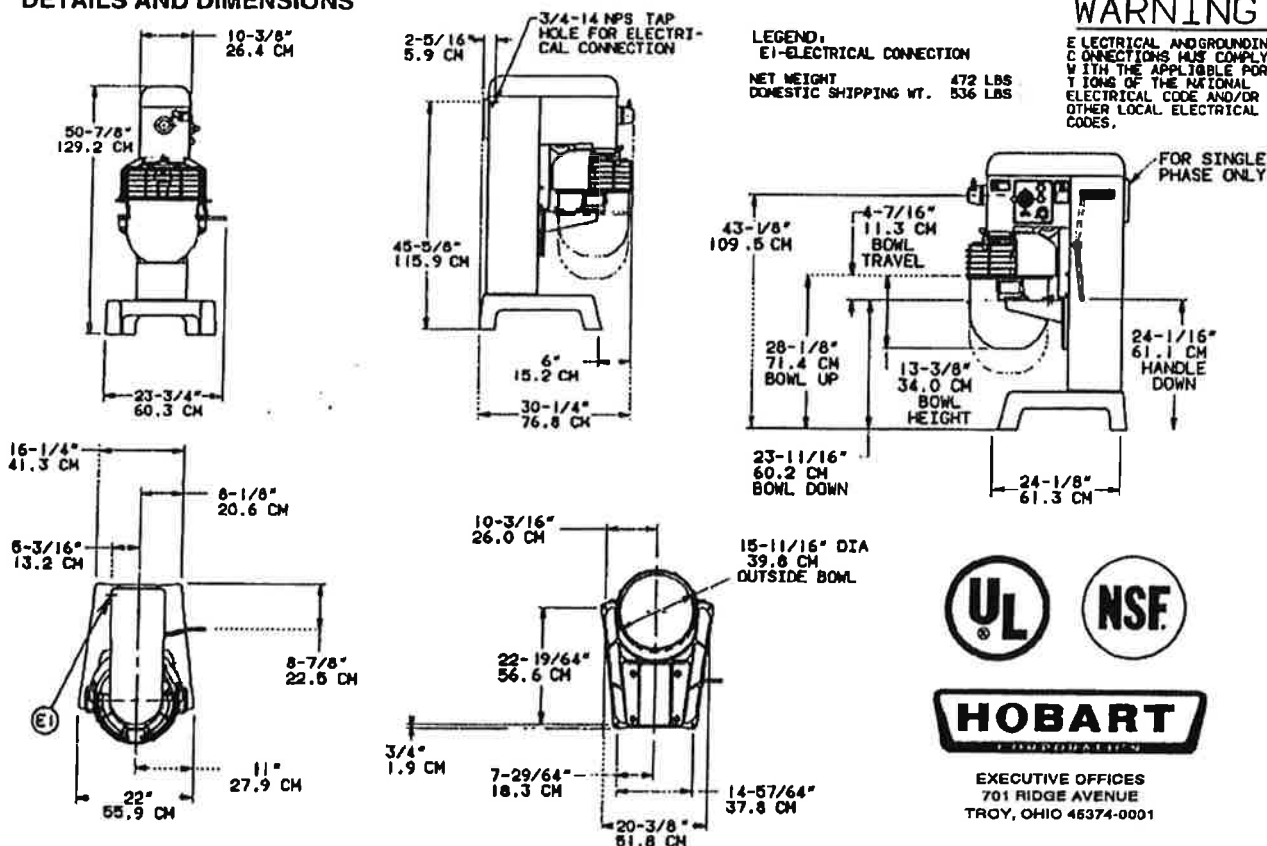
Shipping 536 lbs.

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

**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.

**LEGEND:**  
E1-ELECTRICAL CONNECTION  
NET WEIGHT 472 LBS  
DOMESTIC SHIPPING WT. 536 LBS



**HOBART**

FOOD EQUIPMENT

**H-600  
MIXER****GREATER  
FLEXIBILITY THAN  
EVER BEFORE**

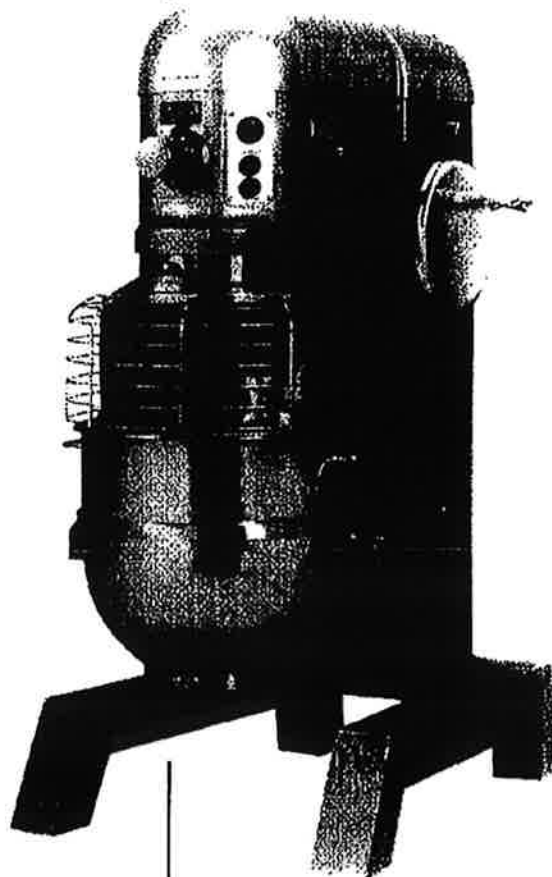
- **Durable Operation** — This popular 60 Quart Mixer can be purchased with a motor driven or hand operated bowl lift; a choice of deluxe finish or scratch resistant metallic gray polyurethane enamel. Like all Hobart-built machines, the H-600 Mixer is built to take it:
- **2 H.P. Fixed Speed Motor** — 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****HOBART**

FOOD EQUIPMENT

**SPECIFICATIONS** Listed by Underwriters Laboratories Inc and by National Sanitation Foundation  
Certified by Baking Industry Sanitation Standard Committee**MOTOR:** 2 H.P., Hobart built, high-torque, ball bearing, ventilated within mixer enclosure. Single phase is capacitor-start, induction run type. Three phase is polyphase squirrel cage, induction run type.**ELECTRICAL:** Furnished in 115/60/1, 200/60/1, 230/60/1, 200/60/3, 230/60/3, and 460/60/3—UL listed. Also available in 115/50/1, 220/50/1, 220/50/3, 380/50/3, and 415/50/3—Not submitted for UL listing.

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

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

**CONTROLS:** Magnetic contactor with automatic resetting bimetallic thermal overload protection internally mounted. "Start-Stop" pushbuttons protected by rubber caps. 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 only while machine is stopped.

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

**BOWL GUARD:** Heavy-duty stainless steel wire front and solid stainless steel rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. The bowl support lock prevents the bowl from being lowered while mixer is running. Bowl support interlock provides further protection.**BOWLS AND BEATERS:** 60 Quart capacity, standard with sanitary, open rim design. Bowl of heavy tinned steel. Bowl lift hand operated, self-locking in any position. A full line of beaters and whips are available for all sizes of bowls.**ATTACHMENTS AND ACCESSORIES:** The following are available at extra cost:

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

- Soup Strainer/Colander
- Ingredient Chute
- Bowl Adapters (40 & 30 Qt.)
- Bowl Scraper

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

**FINISH:** Standard machine Metallic Gray Polyurethane Enamel.**STANDARD EQUIPMENT:** Basic Mixer with one 60 quart tinned bowl, "B" Beater, "D" Wire Loop Whip, ED Dough Arm and stainless steel bowl guard.**WEIGHT H-600:** Net Standard Mixer 718 lbs., Shipping 722 lbs.**MODEL H-600-D (Deluxe Model)**  
USDA Listed**FINISH:** Transmission case and bowl support; pedestal, base and transmission case cover are nickel-chrome plated. Stainless steel 60 quart bowl and standard "B" Beater, "D" Whip and ED Dough Arm.**WEIGHT H-600-D:** Net Deluxe Mixer 718 lbs., Shipping 722 lbs.**POWER BOWL LIFT SPECIFICATIONS:** Powered by a 1/2 H.P. motor, the bowl may be raised or lowered by fingertip control through the conveniently located switch. Bowl will remain in position until switch is activated. Available on mixers with the following electrical specifications of 200/60/1, 230/60/1, 200/60/3, and 230/60/3.

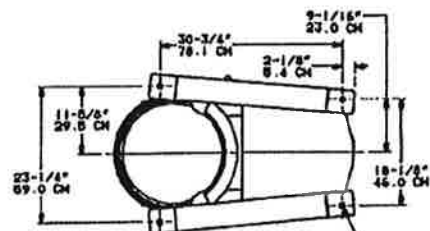
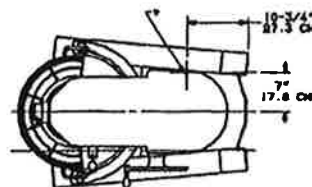
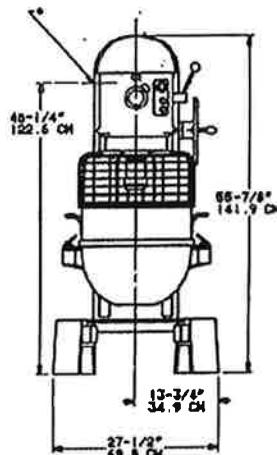
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**DETAILS AND DIMENSIONS**

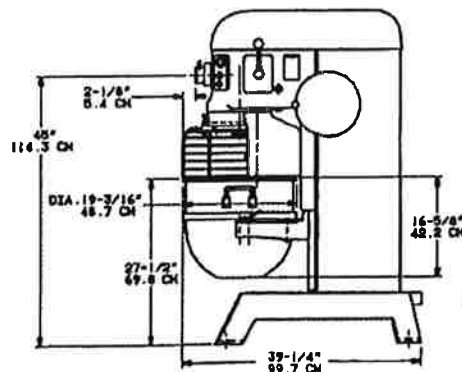
\* DENOTES 1-1/16" HOLE FOR ELECTRICAL CONNECTION

**WARNING**

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



DECK PLATES AVAILABLE FOR PERMANENT MOUNTING

**NOTE:**  
BOLTING TO FLOOR  
UNNECESSARY  
EXCEPT ON SHIPBOARDEXECUTIVE OFFICES  
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.

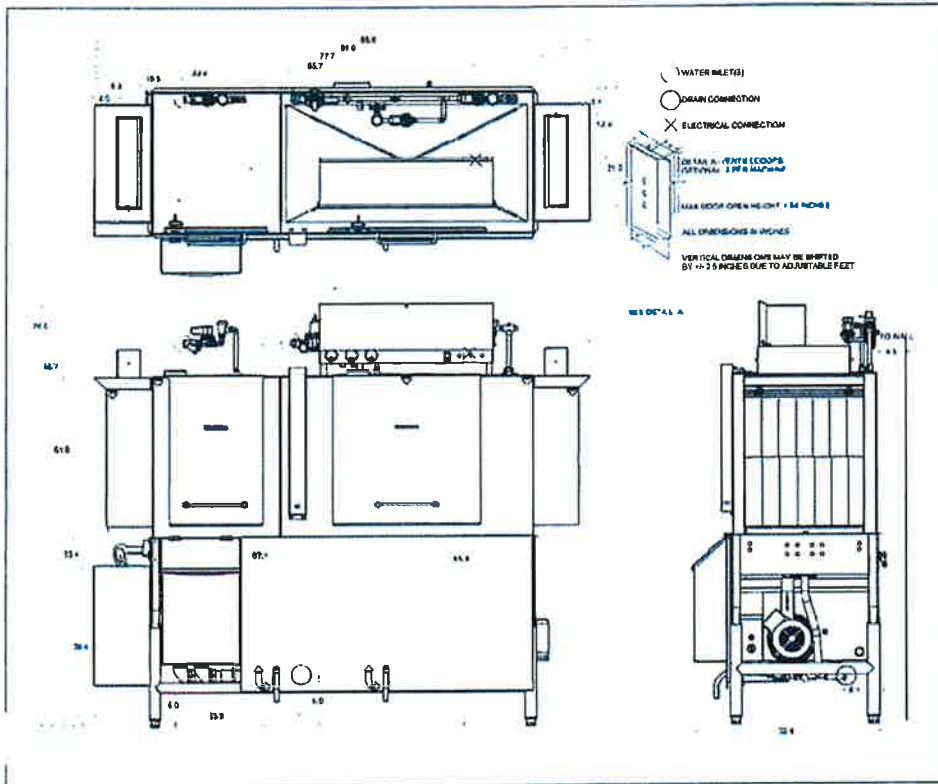
Leasing a dishmachine from Ecolab allows you to focus on your business with the security of knowing your warewashing operation is properly managed.



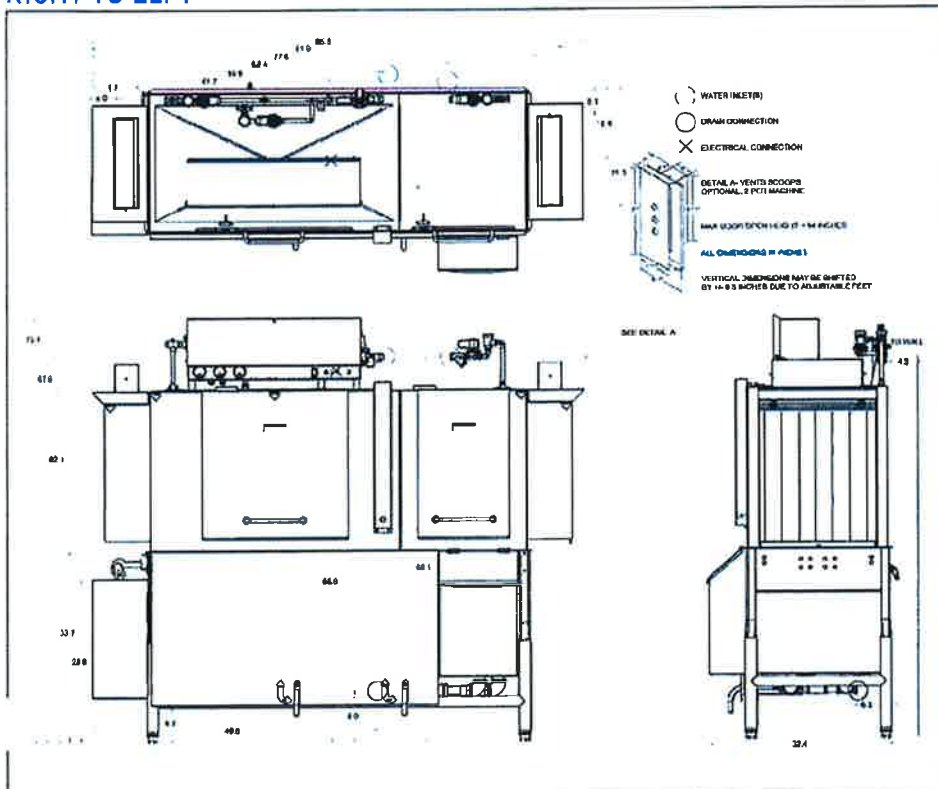


# Superior Results, 24/7 Service and a Great Financial Option.

LEFT TO RIGHT



RIGHT TO LEFT



## SPECIFICATIONS

### OPERATING CAPACITY

Racks per Hour	244
----------------	-----

### OPERATING TEMPERATURES

Wash (min)	
low-temp	140° F
high-temp	160° F
Sanitizing Rinse (min)	
low-temp	120° F
high-temp	180° F

### WATER CONSUMPTION

Gallons per Rack	0.91
------------------	------

### ELECTRICAL RATINGS

Wash Pump	2 hp
Pre-Wash Pump	1 hp
Drive Motor	1/4 hp

### WASH CHAMBER

Internal Height	25"
-----------------	-----

### WEIGHT

Machine Weight	888 lbs
----------------	---------

### UTILITY REQUIREMENTS ELECTRICAL

Voltage/Frequency/Phase:	
208V/60Hz/3 Ph	
Total Amperage	52.15 A
Typical Electrical Circuit	60 A

Voltage/Frequency/Phase:	
230V/60Hz/3 Ph	
Total Amperage	48.0 A
Typical Electrical Circuit	60 A

Voltage/Frequency/Phase:	
460V/60Hz/3 Ph	
Total Amperage	24.1 A
Typical Electrical Circuit	30 A

Voltage/Frequency/Phase:	
208V/60Hz/1 Ph	
Total Amperage	88.65 A
Typical Electrical Circuit	100 A

Voltage/Frequency/Phase:	
230V/60Hz/1 Ph	
Total Amperage	81.85 A
Typical Electrical Circuit	90 A

### WATER

Waterline Size (min)	1/2"
Flow Pressure (required)	15-25 psi
Incoming Temp (min)	
low-temp	120° F
high-temp	180° F
Incoming Temp (recommended)	
low-temp	140° F
high-temp	180° F

### DRAIN

Drainline Size	1 1/2"
----------------	--------

### VENT HOOD

Flow-Cubic Feet per Minute	600
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### CHEMICAL SANITIZER RINSE

Minimum chlorine, ppm (low-temp)	50
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## FAST, RELIABLE PERFORMANCE

### EC-66 Dishmachine

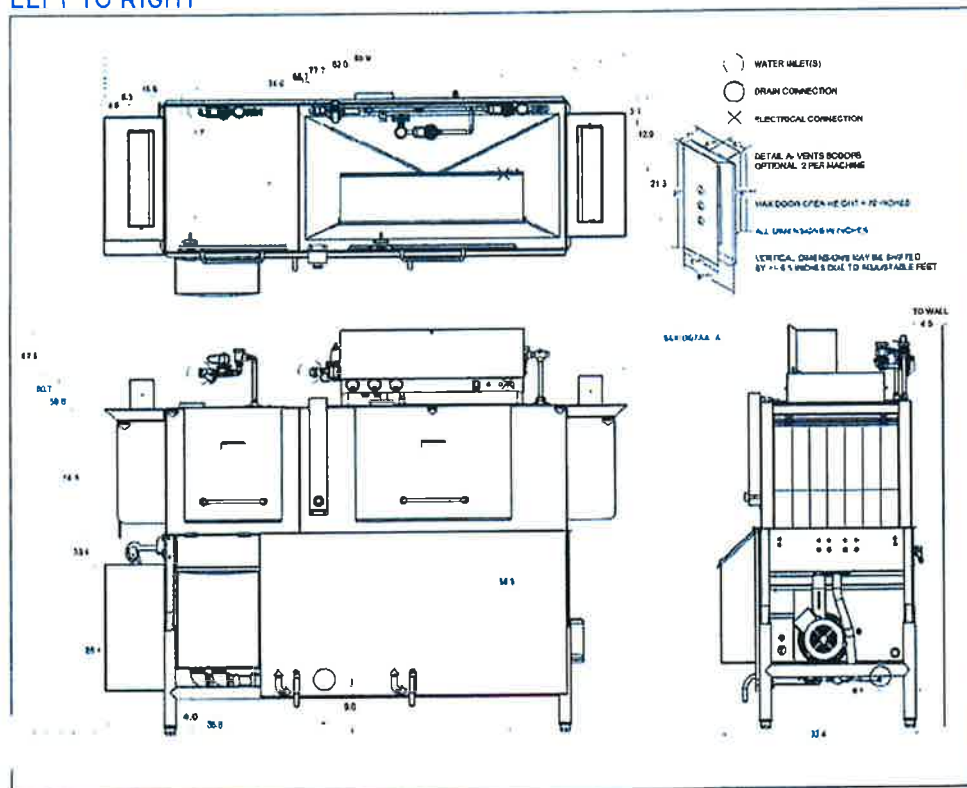
- ▶ Extended 18" wash section provides consistent results.
- ▶ Separation of wash and rinse sections help prevent water contamination in the final rinse.
- ▶ Machine design provides high throughput, 244 racks per hour.

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

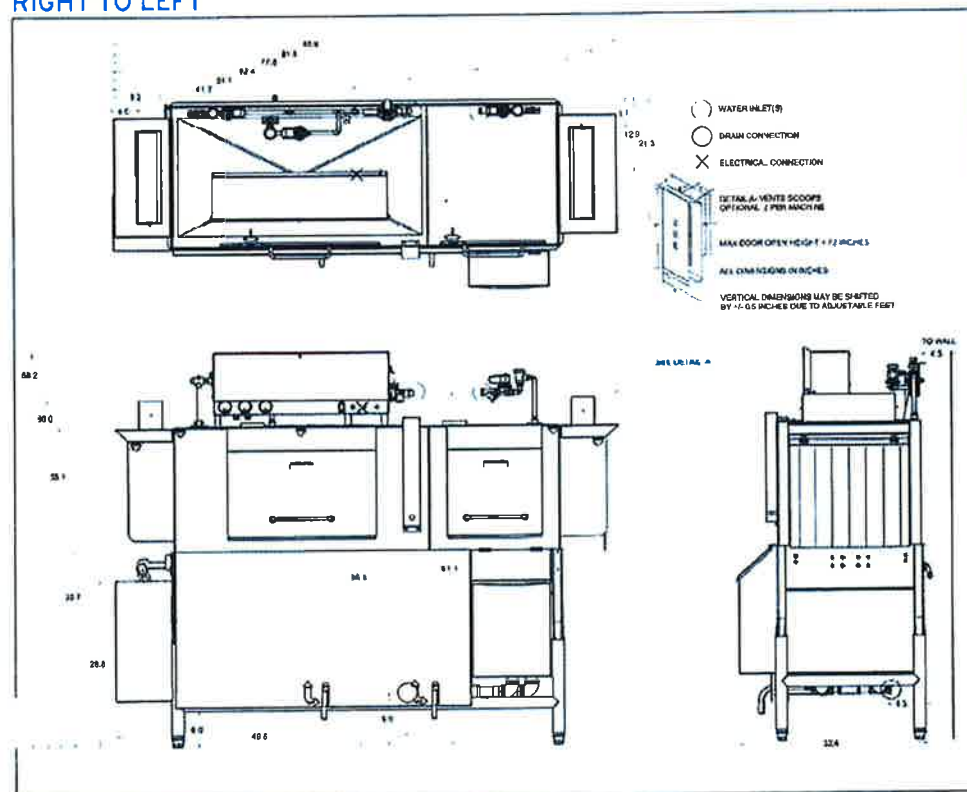


# Superior Results, 24/7 Service and A Great Financial Option.

## LEFT TO RIGHT



## RIGHT TO LEFT



## SPECIFICATIONS

### OPERATING CAPACITY

Racks per Hour	244
----------------	-----

### OPERATING TEMPERATURES

Wash (min)	
low-temp	140° F
high-temp	160° F
Sanitizing Rinse (min)	
low-temp	120° F
high-temp	180° F

### WATER CONSUMPTION

Gallons per Rack	0.91
------------------	------

### ELECTRICAL RATINGS

Wash Pump	2 hp
Pre-Wash Pump	1 hp
Drive Motor	1/4 hp

### WASH CHAMBER

Internal Height	18"
-----------------	-----

### WEIGHT

Machine Weight	872 lbs
----------------	---------

### UTILITY REQUIREMENTS ELECTRICAL

Voltage/Frequency/Phase:	
208V/60Hz/3 Ph	
Total Amperage	52.15 A
Typical Electrical Circuit	60 A

Voltage/Frequency/Phase:	
230V/60Hz/3 Ph	
Total Amperage	48.0 A
Typical Electrical Circuit	60 A

Voltage/Frequency/Phase:	
460V/60Hz/3 Ph	
Total Amperage	24.1 A
Typical Electrical Circuit	30 A

Voltage/Frequency/Phase:	
208V/60Hz/1 Ph	
Total Amperage	88.65 A
Typical Electrical Circuit	100 A

Voltage/Frequency/Phase:	
230V/60Hz/1 Ph	
Total Amperage	81.85 A
Typical Electrical Circuit	90 A

### WATER

Waterline Size (min)	1/2"
Flow Pressure (required)	15-25 psi
Incoming Temp (min)	
low-temp	120° F
high-temp	180° F
Incoming Temp (recommended)	
low-temp	140° F
high-temp	180° F

### DRAIN

Drainline Size	1 1/2"
----------------	--------

### VENT HOOD

Flow-Cubic Feet per Minute	600
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### CHEMICAL SANITIZER RINSE

Minimum chlorine, ppm (low-temp)	50
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Item #189 Neighborhood #10

# 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.

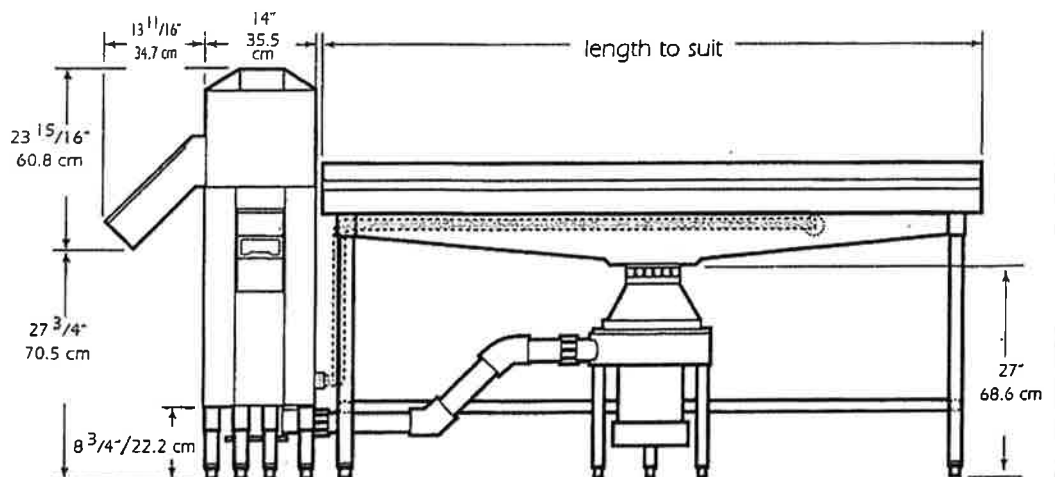
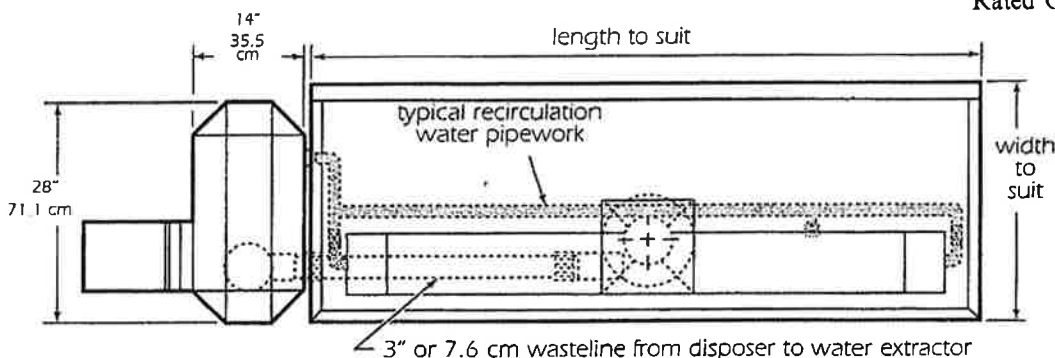
**Water Consumption** Approximately 3 GPM

**Drainage** 2 inch

**Electrical**

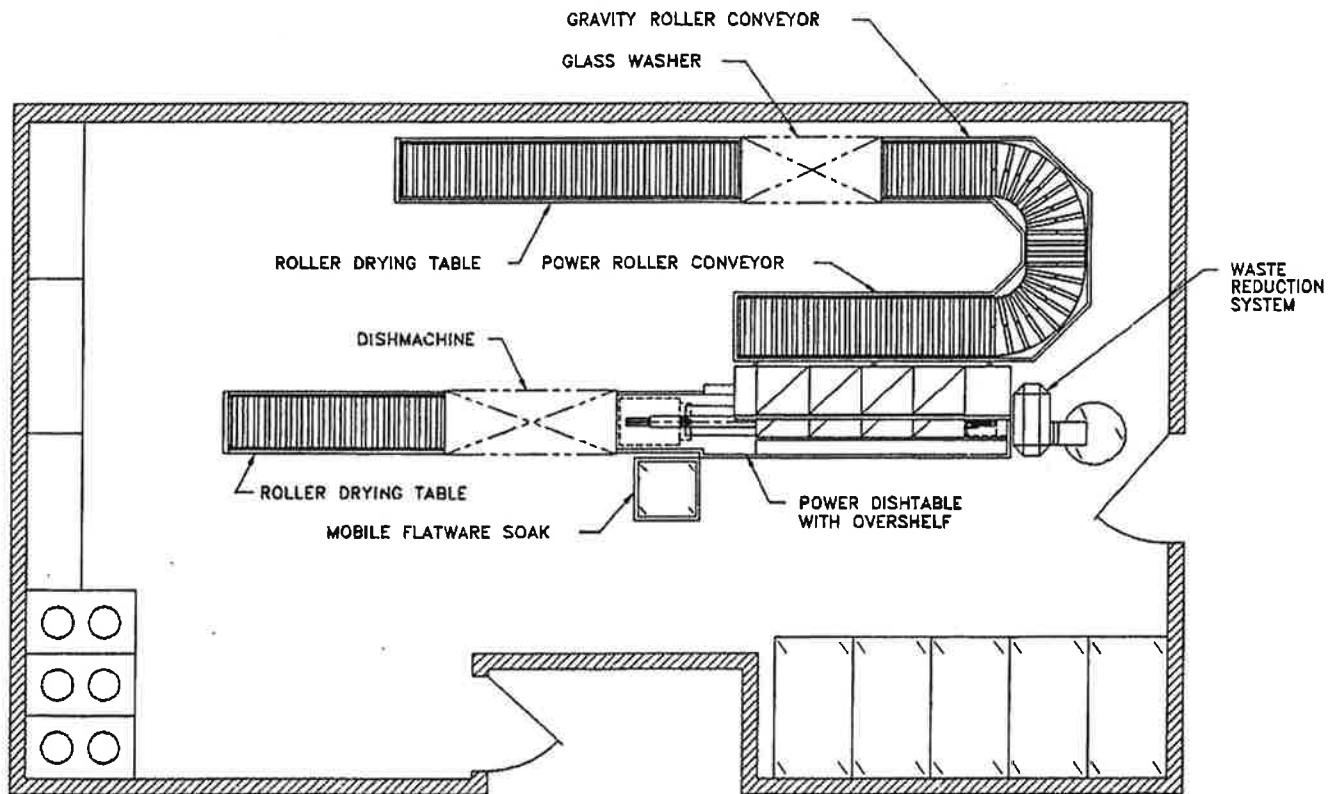
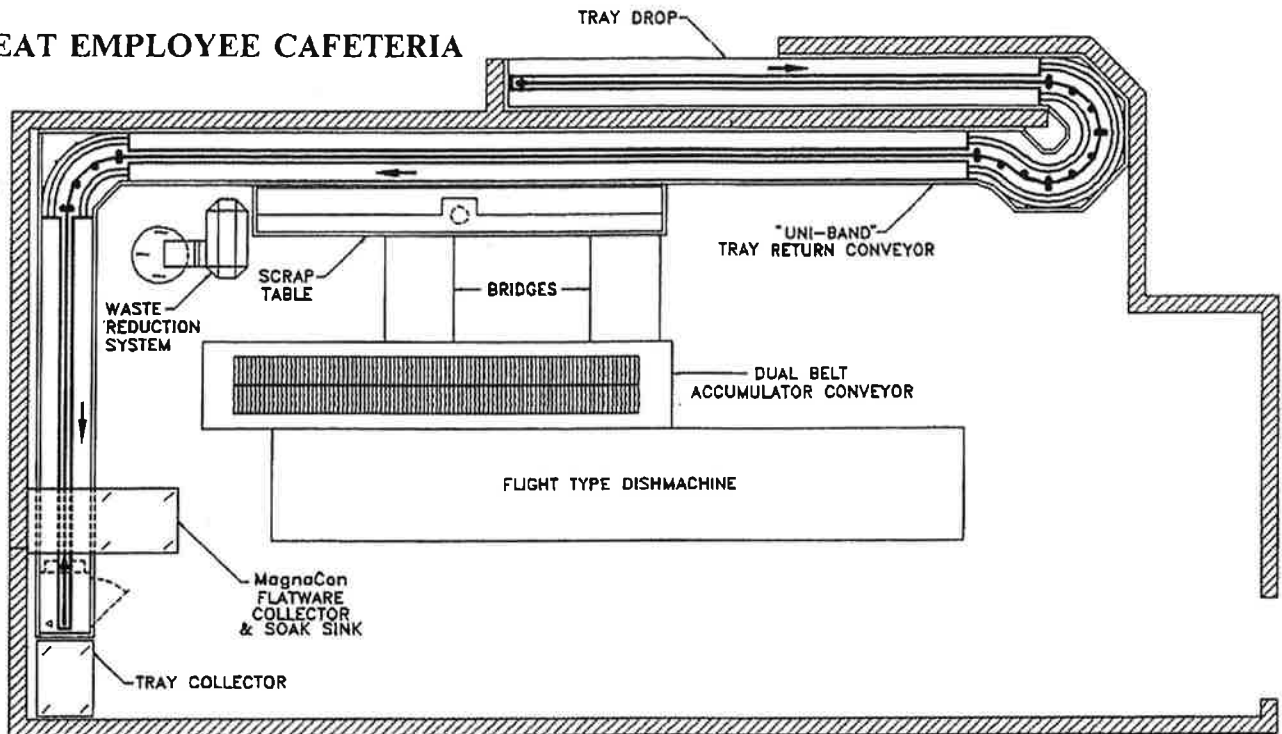
3 Phase 380V 50Hz	1 Phase 230V 50Hz
3 Phase 415V 50Hz	3 Phase 208-220/440V 60Hz
1 Phase 240V 50Hz	1 Phase 115/230V 60Hz

- 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



## 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



**HOBART**

FOOD EQUIPMENT

**AM-14 AM-14C  
DISHWASHERS****OUTSTANDING  
STANDARD  
FEATURES**

- Energy Efficient - High production and Readily Convertible to:

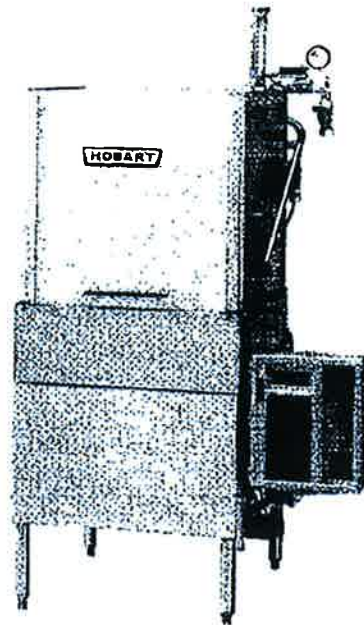
**Hot Water Sanitizing** - 150°F Wash Temperature minimum, 180°F Final Rinse, 53 racks per hour.

**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.
- All stainless steel revolving upper and lower interchangeable wash arms.

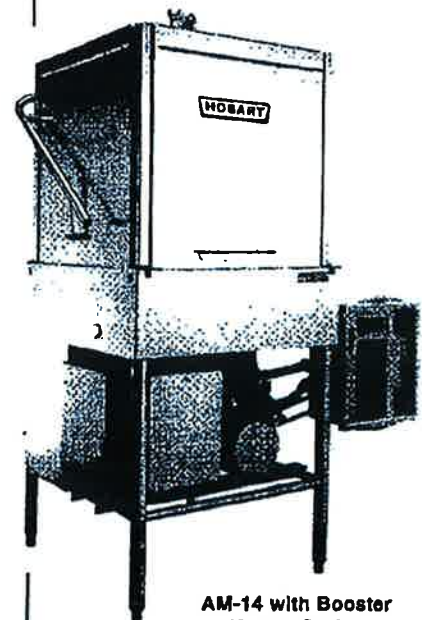
- All stainless steel revolving upper and lower rinse arms.
- Microcomputer controlled motor protection.
- Door actuated drain closer.
- Exclusive all stainless steel interior.
- Self-flushing stainless steel strainer pans.
- Large, removable scrap basket.



- Snap-in stainless steel front panel (on AM-14).
- Field adjustable control box height 4 $\frac{1}{2}$ " to 12 $\frac{5}{8}$ " 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**





## DETAILS, DIMENSIONS AND CONNECTIONS AM-14

## GAS HEATED DISHWASHERS

FOR NATURAL GAS, PRESSURE TO THE BURNER (CUSTOMER CONNECTION) SHOULD NOT EXCEED 7" W.C.  
FOR LIQUIFIED PETROLEUM GAS, PRESSURE TO THE BURNER (CUSTOMER CONNECTION) SHOULD NOT EXCEED 11" W.C.  
IF GAS PRESSURE IS HIGHER THAN 7" OR 11" W.C., A PRESSURE REGULATING VALVE MUST BE INSTALLED (BY OTHERS) IN THE GAS LINE TO THE DISHWASHER.

GAS HEAT BTU INPUT - 20,000 NATURAL  
20,000 PROPANE

## PLUMBING NOTES:

WATER HAMMER ARRESTOR MEETING ASSE-1016 STANDARD OR EQUIVALENT TO BE SUPPLIED (BY OTHERS) IN COMMON WATER SUPPLY LINE AT SERVICE CONNECTION.

RECOMMENDED WATER HARDNESS TO BE 2-6 GRAINS FOR BEST RESULTS.

RECOMMENDED BUILDING FLOWING WATER PRESSURE TO THE DISHWASHER 10-20 PSI. IF PRESSURE HIGHER THAN 20 PSI ARE PRESENT, A PRESSURE REGULATING VALVE MUST BE SUPPLIED (BY OTHERS) IN THE WATER LINE TO THE DISHWASHER.

FOR CONVENIENCE WHEN CLEANING, WATER TAP SHOULD BE INSTALLED NEAR MACHINE WITH HEAVY DUTY HOSE AND SOUCER VALVE.

FLOWING STEAM PRESSURES ABOVE 50 PSI MUST HAVE A PRESSURE REGULATOR (NOT SUPPLIED) INSTALLED IN THE STEAM LINE.

SHUT OFF VALVE MUST BE SUPPLIED (BY OTHERS) IN THE STEAM LINE TO THE DISHWASHER.

## MISCELLANEOUS NOTES:

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE 3/4" OR DECREASE 1/2" DEPENDING ON LEG ADJUSTMENT.

NET WEIGHT OF MACHINE, 260 LBS. (INCLUDING 4 RACKS) W/O BOOSTER  
DOMESTIC SHIPPING WEIGHT, 450 LBS. (INCLUDING 4 RACKS) W/O BOOSTER

NET WEIGHT OF MACHINE, 402 LBS. (INCLUDING 4 RACKS) W/ BOOSTER  
DOMESTIC SHIPPING WEIGHT, 492 LBS. (INCLUDING 4 RACKS) W/ BOOSTER

SIZE OF RACKS - 19-3/4" X 19-3/4"

DRAIN LEVER LOCATED INSIDE TANK.

VENT HOOD (IF REQUIRED) TO PROVIDE 100 CFM EXHAUST

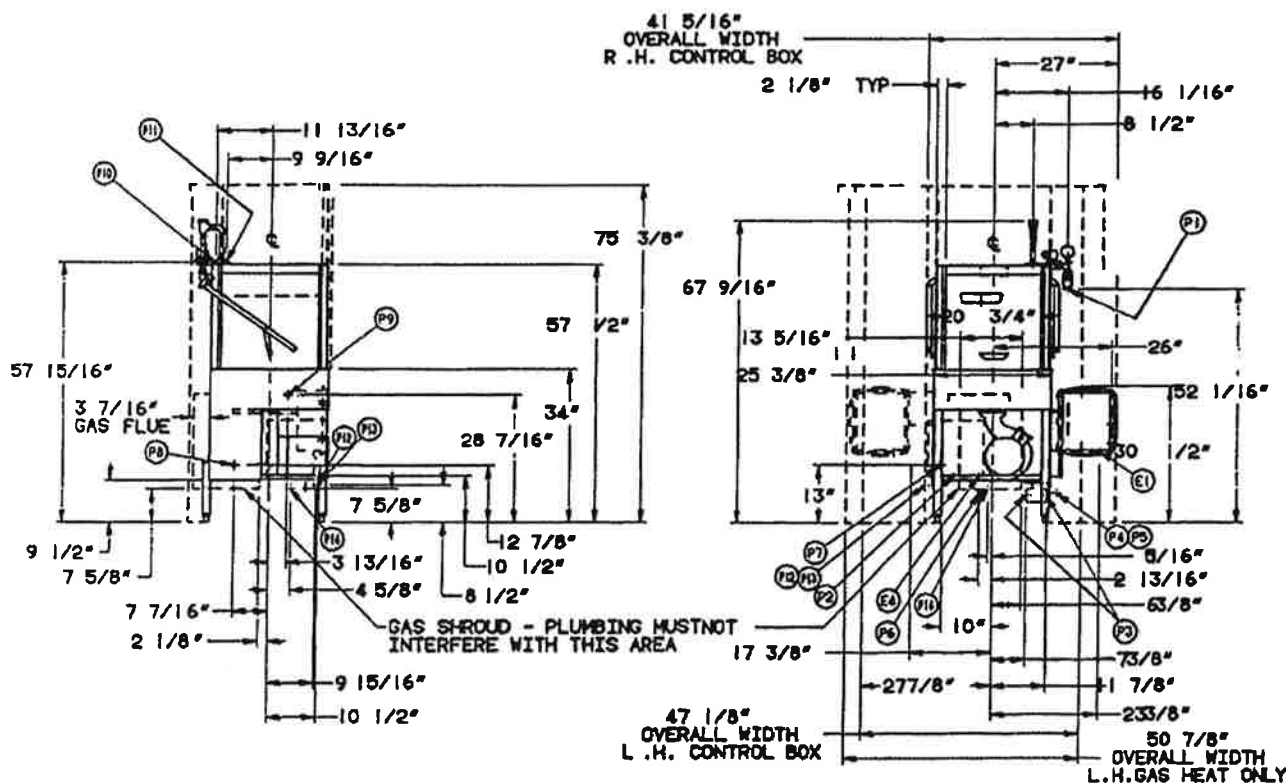
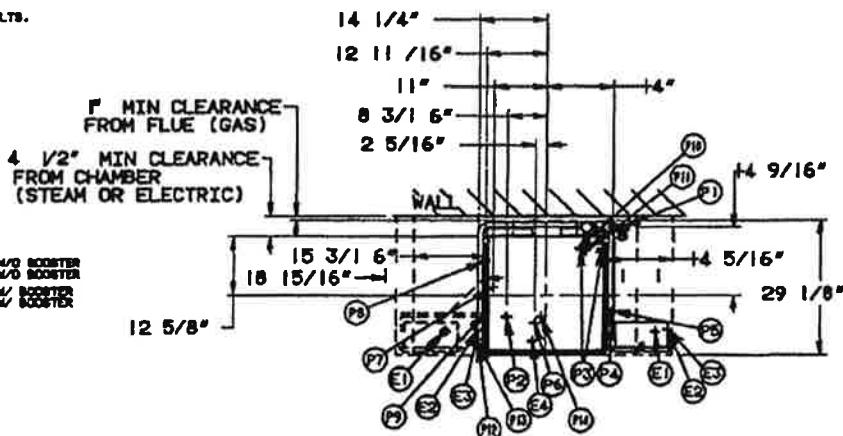
1 H.P. MOTOR

\* CONTROL BOX IS ADJUSTABLE TO 4-5/8" STANDARD OR 12-5/8".

## WARNING

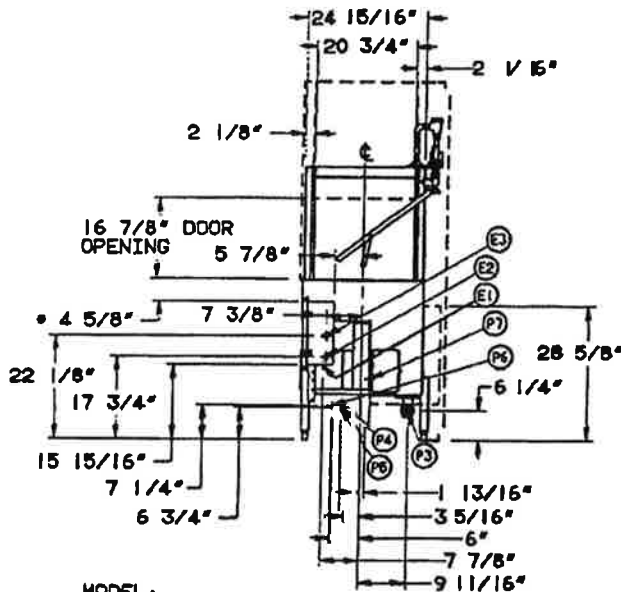
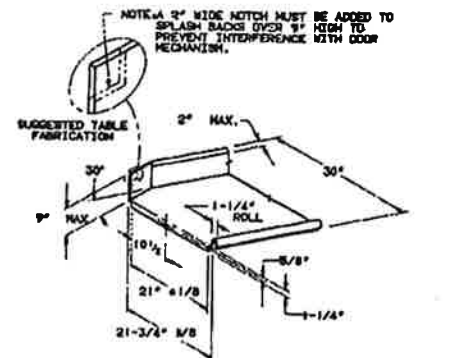
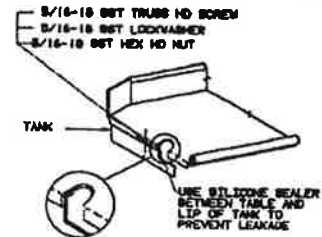
ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY, AND PLUMBING CODES.

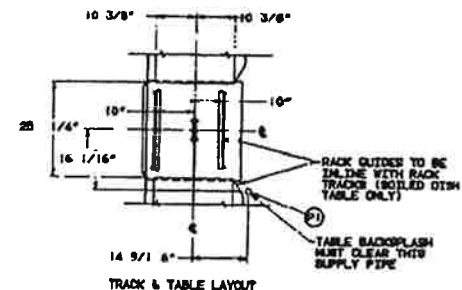


AM-14 AM-14C  
DISHWASHERSLEGEND CONNECTION INFORMATION  
(•AFF - ABOVE FINISHED FLOOR)

- E1 ELECTRICAL CONNECTION, MOTORS & CONTROLS (INCLUDING ELECTRIC HEAT WHEN SPECIFIED), 1-1/4" CONDUIT HOLE, 16-15/16" AFF.
- E2 ELECTRICAL CONNECTION, DETERGENT FEEDER, 3/4" CONDUIT HOLE, 17-3/4" AFF.
- E3 ELECTRICAL CONNECTION, RINSE AGENT & SANITIZER FEEDERS, 3/4" CONDUIT HOLE, 22-1/8" AFF.
- E4 ELECTRICAL CONNECTION, BOOSTER, 1/2", 3/4", OR 1" CONDUIT HOLE, 10-1/2" AFF. AVAILABLE ON STEAM OR ELECTRIC TANK HEAT MODELS ONLY.
- P1 COMMON WATER CONNECTION: (W/O BOOSTER)  
(180° F WATER HCN, HOT WATER SANITIZING)  
(180° F WATER HCN, CHEMICAL SANITIZING-NORMAL DUTY)  
(180° F WATER HCN, CHEMICAL SANITIZING-LIGHT DUTY)  
3/4" FPT, 22-1/8" AFF.
- P2 COMMON WATER CONNECTION: (W/BOOSTER)  
(180° F WATER HCN, HOT WATER SANITIZING);  
3/4" FPT, 16-1/8" AFF.
- P3 DRAIN, 2" FPT, 6-1/4" AFF PLUS (1) SIDE BY HOBART.
- P4 STEAM INJECTOR (WHEN ORDERED), 10 TO 20 PSI FLOWING, 30 PSI MAX., 3/4" FPT, 6-3/4" AFF.
- P5 STEAM COIL (WHEN ORDERED), 10 TO 20 PSI FLOWING, 30 PSI MAX., 3/4" FPT, 6-3/4" AFF.
- P6 CONDENSATE RETURN (STEAM COIL-WHEN ORDERED), 10 TO 20 PSI FLOWING, 3/4" FPT, 7-1/4" AFF. (BUCKET TYPE TRAP FURNISHED).
- P7 DETERGENT PHONE MONITOR (W/O BOOSTER); REMOVE CAP AND STUD ASSEMBLY TO ACCESS 7/8" HOLE, 12-7/8" AFF.
- P8 DETERGENT PHONE MONITOR (W/BOOSTER); REMOVE CAP AND STUD ASSEMBLY TO ACCESS 7/8" HOLE, 12-7/8" AFF.
- P9 DETERGENT FEEDER; REMOVE CAP PLUG TO ACCESS 7/8" HOLE, 22-7/16" AFF.
- P10 RINSE AGENT FEEDER, 1/8" NPT, REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE, 27-15/16" AFF.
- P11 SANITIZER FEEDER (NORMAL/LIGHT DUTY) 1/8" NPT, REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE, 27-15/16" AFF.
- P12 GAS CONNECTION - NAT. (WHEN ORDERED), 1/2" FPT, 6-1/2" AFF.
- P13 GAS CONNECTION - L.P. (WHEN ORDERED), 1/2" FPT, 6-1/2" AFF.
- P14 PRESSURE/TEMPERATURE RELIEF VALVE, WHEN BOOSTER IS SPECIFIED, 3/4" F.P.T., MUST BE PIPED TO OPEN DRAIN RECEIVER IN THE FLOOR, 7-3/8" AFF.



MODEL:  
AM-14  
D-289232  
REV. J



BOOSTER AMPACITY RATINGS 10 KV			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
200/60/1	48	60	60
230/60/1	45.5	60	60
200/60/3	27.7	40	40
230/60/3	26.3	40	40
460/60/3	13.1	20	20

## BOOSTER ELECTRICAL SPECIFICATIONS

200/60/1  
230/60/1  
200/60/3  
230/60/3  
460/60/3  
220/50/1  
200/50/3  
240/50/3

\*THESE ELECTRICAL SPECIFICATIONS ARE NOT SUBMITTED FOR UL LISTING

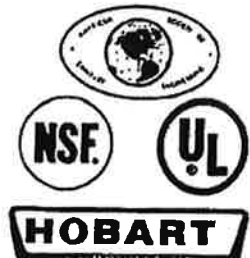
AM-14 WITH STEAM OR GAS HEAT			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
100-120/60/1	19.7	25	25
200-230/60/1	11.4	15	15
200-230/60/3	7.6	15	15
400-460/60/3	5.3	15	10

AM-14 WITH ELECTRIC HEAT			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
100-120/60/1	60.8	80	80
200-230/60/1	39.9	50	50
200-230/60/3	23.9	30	30
400-460/60/3	12	15	15

## MACHINE ELECTRICAL SPECIFICATIONS

100-120/60/1  
200-230/60/1  
200-230/60/3  
400-460/60/3  
115/50/1  
220/50/1  
220/50/3  
380/50/3

\*THESE ELECTRICAL SPECIFICATIONS ARE NOT SUBMITTED FOR UL LISTING





## DETAILS, DIMENSIONS AND CONNECTIONS AM-14C

## GAS HEATED DISHWASHERS

FOR NATURAL GAS, PRESSURE TO THE BURNER (CUSTOMER CONNECTION) SHOULD NOT EXCEED 7" W.C.  
FOR LIQUEFIED PETROLEUM GAS, PRESSURE TO THE BURNER (CUSTOMER CONNECTION) SHOULD NOT EXCEED 11" W.C.  
IF GAS PRESSURE IS HIGHER THAN 7" OR 11" W.C., A PRESSURE REGULATING VALVE MUST BE INSTALLED (BY OTHERS) IN THE GAS LINE TO THE DISHWASHER.

GAS HEAT BTU INPUT - 30,000 NATURAL  
30,000 PROPANE

## PLUMBING NOTES:

WATER WARMER ARRESTOR (MEETING ASSE-1010 STANDARD OR EQUIVALENT) TO BE SUPPLIED (BY OTHERS) IN COMMON WATER SUPPLY LINE AT SERVICE CONNECTION.  
RECOMMENDED WATER HARDNESS TO BE 2-6 GRAINS FOR BEST RESULTS.

RECOMMENDED BUILDING FLOWING WATER PRESSURE TO THE DISHWASHER IS 20-25 PSI. IF PRESSURES HIGHER THAN 25 PSI ARE PRESENT, A PRESSURE REGULATING VALVE MUST BE SUPPLIED (BY OTHERS) IN THE WATER LINE TO THE DISHWASHER.

FOR CONVENIENCE WHEN CLEANING, WATER TAP SHOULD BE INSTALLED NEAR MACHINE WITH HEAVY DUTY HOSE AND BRASS VALVE.

FLOWING STEAM PRESSURES ABOVE 50 PSI MUST HAVE A PRESSURE REGULATOR (NOT SUPPLIED) INSTALLED IN THE STEAM LINE.

SHUT OFF VALVE MUST BE SUPPLIED (BY OTHERS) IN THE STEAM LINE TO THE DISHWASHER.

## MISCELLANEOUS NOTES:

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE 3/4" OR DECREASE 1/2" DEPENDING ON LEG ADJUSTMENT.

NET WEIGHT OF MACHINE, 340 LBS. (INCLUDING 4 RACKS) W/O BOOSTER  
DOMESTIC SHIPPING WEIGHT, 450 LBS. (INCLUDING 4 RACKS) W/O BOOSTER

NET WEIGHT OF MACHINE, 402 LBS. (INCLUDING 4 RACKS) W/ BOOSTER  
DOMESTIC SHIPPING WEIGHT, 495 LBS. (INCLUDING 4 RACKS) W/ BOOSTER

SIZE OF RACKS - 19-3/4" X 19-3/4"

DRAIN LEVER LOCATED INSIDE TANK.

VENT HOOD (IF REQUIRED) TO PROVIDE 100 CFM EXHAUST

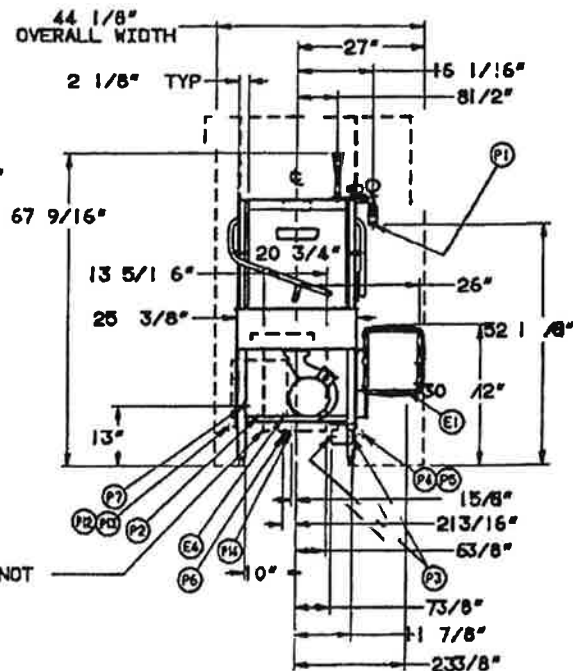
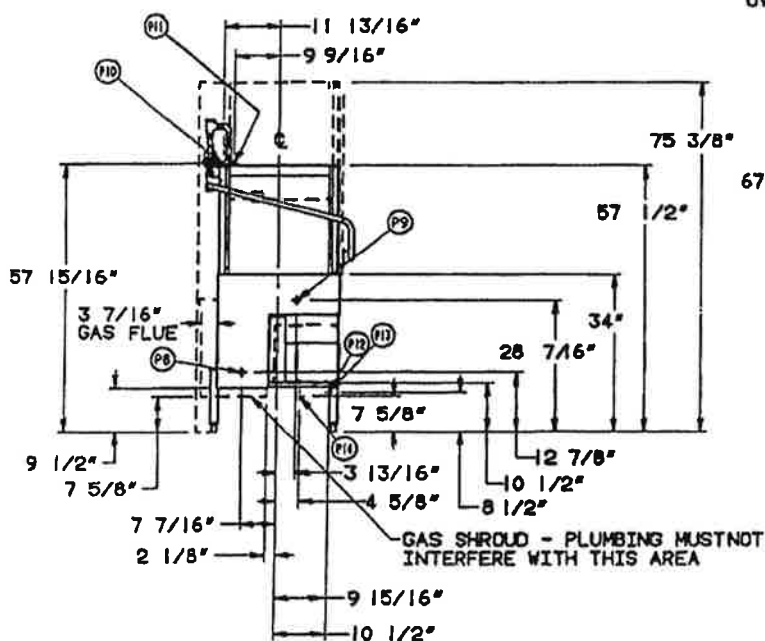
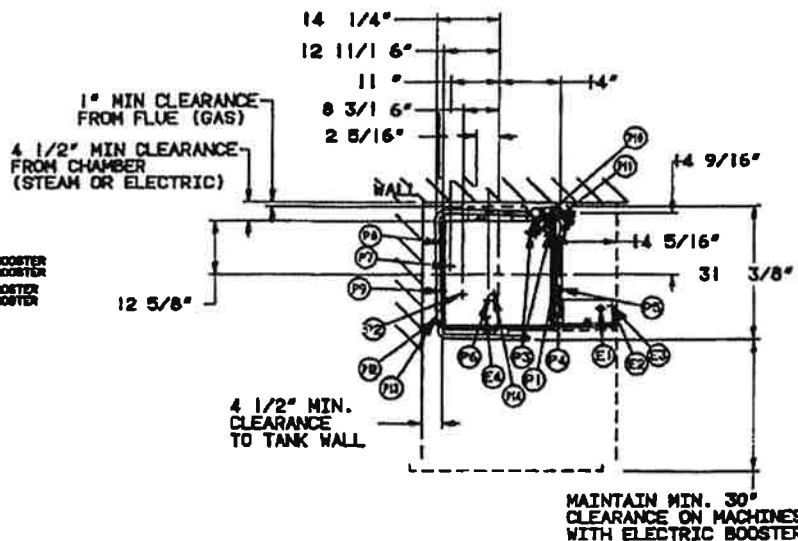
1 H.P. MOTOR

\* CONTROL BOX IS ADJUSTABLE TO 4-5/8" STANDARD OR 12-5/8".

## WARNING

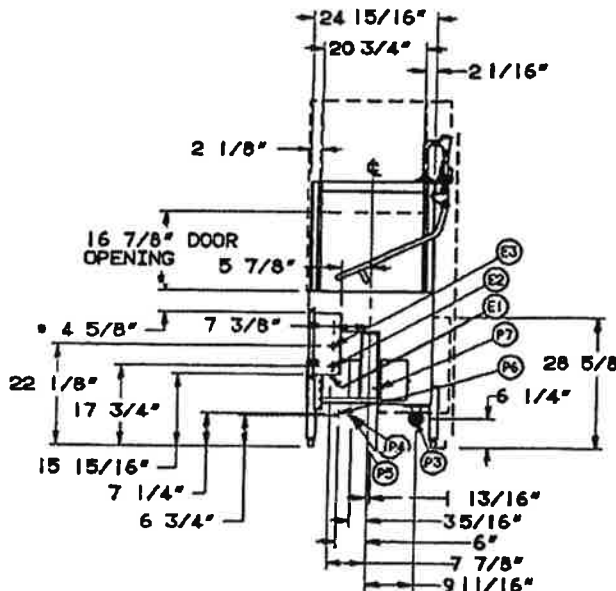
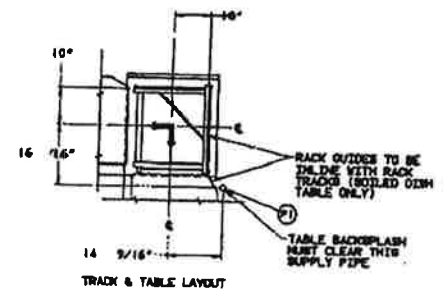
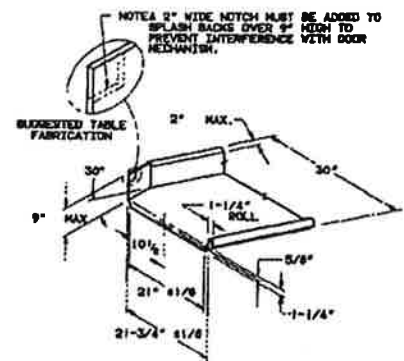
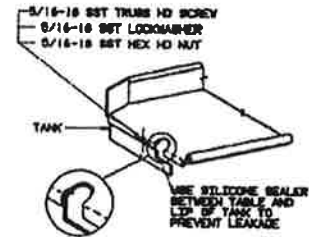
ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY, AND PLUMBING CODES.



**AM-14 AM-14C  
DISHWASHERS****LEGEND CONNECTION INFORMATION**  
(•AFF - ABOVE FINISHED FLOOR)

- E1 ELECTRICAL CONNECTION, MOTORS & CONTROLS (INCLUDED) ELECTRIC HEAT WHEN SPECIFIED, 1-1/4" CONDUIT HOLE, 18-18 1/8" AFF.
- E2 ELECTRICAL CONNECTION, DETERGENT FEEDER, 3/4" CONDUIT HOLE, 17-3/4" AFF.
- E3 ELECTRICAL CONNECTION, RINSE AGENT & SANITIZER FEEDERS, 3/4" CONDUIT HOLE, 22-1/8" AFF.
- E4 ELECTRICAL CONNECTION, BOOSTER, 1/2", 3/4", OR 1" CONDUIT HOLE, 10-1/2" AFF. AVAILABLE ON STEAM OR ELECTRIC TANK HEAT MACHINES ONLY.
- P1 COMMON WATER CONNECTION: (W/O BOOSTER)  
[180°F WATER NON-HOT WATER SANITIZED]  
[180°F WATER NON-CHLORICAL SANITIZED-NORMAL DUTY]  
[180°F WATER NON-CHLORICAL SANITIZED-LIGHT DUTY]  
1/2" FPT, 18-1/16" AFF.
- P2 COMMON WATER CONNECTION: (W/BOOSTER)  
[180°F WATER NON-HOT WATER SANITIZED]  
[180°F WATER NON-CHLORICAL SANITIZED-NORMAL DUTY]  
[180°F WATER NON-CHLORICAL SANITIZED-LIGHT DUTY]  
3/4" FPT, 10-1/2" AFF.
- P3 DRAIN: 2" FPT, 6-1/4" AFF PLUS (1) SIDE BY HOBART.
- P4 STEAM INJECTOR (WHEN ORDERED), 10 TO 20 PSI FLOWING, 60 PSI MAX., 3/4" FPT, 6-3/4" AFF.
- P5 STEAM COIL (WHEN ORDERED), 10 TO 20 PSI FLOWING, 60 PSI MAX., 3/4" FPT, 6-3/4" AFF.
- P6 CONDENSATE RETURN (STEAM COIL-WHEN ORDERED), 10 TO 20 PSI FLOWING, 3/4" FPT, 7-1/2" AFF. (BUCKET TYPE TRAP PLUNGED).
- P7 DETERGENT PROBE SENSOR: (W/O BOOSTER) REMOVE CAP AND STUD ASSEMBLY TO ACCESS 7/8" HOLE, 13" AFF.
- P8 DETERGENT PROBE SENSOR: (W/BOOSTER) REMOVE CAP AND STUD ASSEMBLY TO ACCESS 7/8" HOLE, 12-7/8" AFF.
- P9 DETERGENT FEEDER: REMOVE CAP PLUG TO ACCESS 7/8" HOLE, 22-7/16" AFF.
- P10 RINSE AGENT FEEDER: 1/2" NPT, REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE, 27-15/16" AFF.
- P11 SANITIZER FEEDER: (NORMAL/LIGHT DUTY) 1/8" NPT, REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE, 27-15/16" AFF.
- P12 GAS CONNECTION - NAT. (WHEN ORDERED), 1/2" FPT, 8-1/2" AFF.
- P13 GAS CONNECTION - L.P. (WHEN ORDERED), 1/2" FPT, 8-1/2" AFF.
- P14 PRESSURE/TEMPERATURE RELIEF VALVE, WHEN BOOSTER IS SPECIFIED, 3/4" F.P.T., MUST BE PIPED TO OPEN DRAIN RECEIVER IN THE FLOOR, 7-5/8" AFF.



MODEL:  
AM-14C  
D-289233  
REV. H

BOOSTER AMPACITY RATINGS 10 KV			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
200/60/1	48	60	60
230/60/1	45.5	60	60
200/60/3	27.7	40	40
230/60/3	26.3	40	40
460/60/3	13.1	20	20

BOOSTER ELECTRICAL SPECIFICATIONS

200/60/1  
230/60/1  
200/60/3  
230/60/3  
460/60/3  
220/50/1  
200/50/3  
240/50/3

THESE ELECTRICAL SPECIFICATIONS ARE NOT SUBMITTED FOR UL LISTING

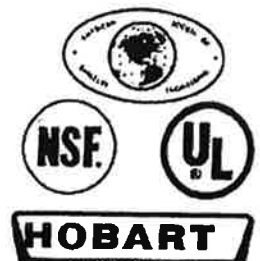
AM-14C WITH STEAM OR GAS HEAT			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
100-120/60/1	19.7	25	25
200-230/60/1	11.4	15	15
200-230/60/3	7.6	15	15
400-460/60/3	5.3	15	10

AM-14C WITH ELECTRIC HEAT			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
100-120/60/1	60.8	80	80
200-230/60/1	39.9	50	50
200-230/60/3	23.9	30	30
400-460/60/3	12	15	15

MACHINE ELECTRICAL SPECIFICATIONS

100-120/60/1  
200-230/60/1  
200-230/60/3  
400-460/60/3  
115/50/1  
220/50/1  
220/50/3  
380/50/3

THESE ELECTRICAL SPECIFICATIONS ARE NOT SUBMITTED FOR UL LISTING



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

FOOD EQUIPMENT

**SPECIFICATIONS** Listed by Underwriters Laboratories Inc. and by NSF International.  
Meets Requirements of A.S.S.E. Standard No. 1004.

The microcomputer-based control system is built into the AM-14 Series Dishwashers. Model AM-14 is for straight-through operation with a third (front) door for inspection, and AM-14C for corner installation. Each is available in standard electrical specifications of 100-120/60/1, 200-230/60/1, 200-230/60/3, 400-460/60/3 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 GR. FOR BEST RESULTS.**

**CONSTRUCTION:** Tank and wash chamber constructed of #16 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.

**PUMP:** With Ni-Resist impeller, integral with motor assures alignment and quiet operation. Pump shaft seal with stainless steel parts and a carbon ceramic sealing interface. Easily removable impeller housing permits ease of inspection. Capacity 160 GPM. Pump is completely self-draining.

**MOTOR:** 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.

The microcomputer energizes the wash pump motor contactor during the wash portion of the program. After the wash, a dwell permits the upper wash manifold to drain. At the end of the dwell, the final rinse solenoid valve is energized, after the final rinse valve closes, Sani-Dwell (Hot Water Mode only) permits sanitization to continue. The Rinse LED remains on during this period, completing the program. If the microcomputer is interrupted during a cycle by the door-cycle switch, the microcomputer is reset to the beginning of the program. **Hot Water Sanitizing - 62 seconds (53 Racks/hr.):** 40 Second Wash, 4 Second Dwell, 9 Second Rinse, 9 Second Sani-Dwell. **Chemical Sanitizing (Normal Duty) - 53 Seconds (62 Racks/hr.):** 40 Second Wash, 4 Second Dwell, 9 Second Rinse. **Chemical Sanitizing (Light Duty) - 40 Seconds (80 Racks/hr.):** 27 Second Wash, 4 Second Dwell, 9 Second Rinse (130°F Minimum). All of the above programs and many more can be pre-selected by your Hobart service technician.

**WASH:** Hobart revolving stainless steel wash arms with unrestricted openings above and below provide thorough distribution of water jets to all dishware surfaces. Arms are easily removable for cleaning and are interchangeable. Stainless steel tubing manifold connects upper and lower spray system.

**RINSE:** Eleven overhead rotating rinse spray nozzles with two nozzles mounted to spray and sanitize the interior of the chamber. The stainless steel upper and lower rinse arms are easily removable without tools and feature curved ends for greater uniformity of rinse coverage. Lower revolving rinse arm with nine nozzles lifts out for inspection. Diaphragm-type rinse control solenoid valve mounted outside machine. Machine is equipped with special hot water vacuum breaker on downstream side of rinse valve - mounted 6" above uppermost rinse opening. Easy open brass line strainer furnished.

**FILL:** Microcomputer controlled fill valve installed on upstream side of rinse vacuum breaker. Ratio fill method is used giving the correct fill at any flowing water pressure. (20 PSIG necessary for proper rinsing.)

**DRAIN AND OVERFLOW:** Large bell type automatic overflow and drain valve controlled from inside of machine. Drain automatically closed by lowering doors. Drain seal is large diameter, high temperature "O" ring. Cover for overflow is integral part of stainless steel strainer system.

**STRAINER SYSTEM:** Equipped with large, exclusive self-flushing, easily removable perforated stainless steel strainer and large capacity soil basket. Submerged soil basket minimizes frequent removal and cleaning.

**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 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. Regulated ¾" 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 are the following-latest design door cycle switch, ratio fill, stainless steel adjustable feet. Adjustable height control panel. Chamber, tank and all doors of 16 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 19¼" x 19¼" 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.

**HOBART**  
CORPORATION





## COMPACT ELECTRIC BOOSTER WATER HEATERS

Models C-4, -5, -6, -7, -9, -12, -13, -15, -17, -18, -24, -27, -30, -36, -39, -45, -54, -58

The Hatco Compact Electric Booster Water Heater provides all the 180°F. (82°C) final rinse water required to sanitize and flash-dry dishes and flatware.

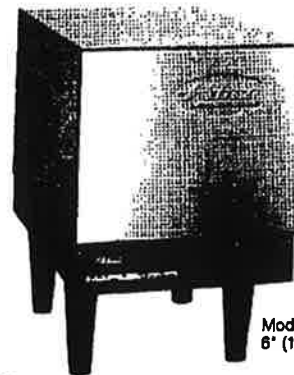
### FLEXIBILITY

The space saving Compact is easy to install next to the dishwasher with slide brackets or on 6" (15 cm) legs. The storage capacity is 6 gallons (23 liters).

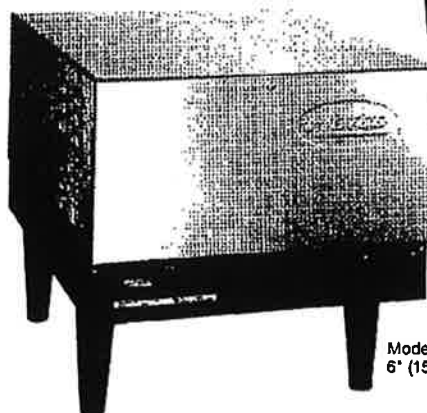
### QUALITY

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 dishtable.
- 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.



Model C-18 on  
6" (15 cm) legs



Model C-24 on  
6" (15 cm) legs

Water Temperature Recovery Table

Compact Model	40°F. (22°C) Rise	70°F. (39°C) Rise
C-4	40 gph ( 151 lph)	23 gph ( 87 lph)
C-5	50 gph ( 189 lph)	29 gph ( 110 lph)
C-6	60 gph ( 227 lph)	34 gph ( 129 lph)
C-7	70 gph ( 265 lph)	40 gph ( 151 lph)
C-9	90 gph ( 341 lph)	52 gph ( 197 lph)
C-12	120 gph ( 454 lph)	69 gph ( 261 lph)
C-13	135 gph ( 511 lph)	77 gph ( 292 lph)
C-15	151 gph ( 572 lph)	86 gph ( 326 lph)
C-17	173 gph ( 655 lph)	99 gph ( 375 lph)
C-18	181 gph ( 685 lph)	103 gph ( 390 lph)
C-24	241 gph ( 912 lph)	138 gph ( 522 lph)
C-27	271 gph ( 1026 lph)	155 gph ( 587 lph)
C-30	301 gph ( 1139 lph)	172 gph ( 651 lph)
C-36	361 gph ( 1367 lph)	206 gph ( 780 lph)
C-39	391 gph ( 1480 lph)	224 gph ( 848 lph)
C-45	452 gph ( 1711 lph)	258 gph ( 977 lph)
C-54	542 gph ( 2052 lph)	310 gph ( 1174 lph)
C-58	588 gph ( 2226 lph)	335 gph ( 1268 lph)

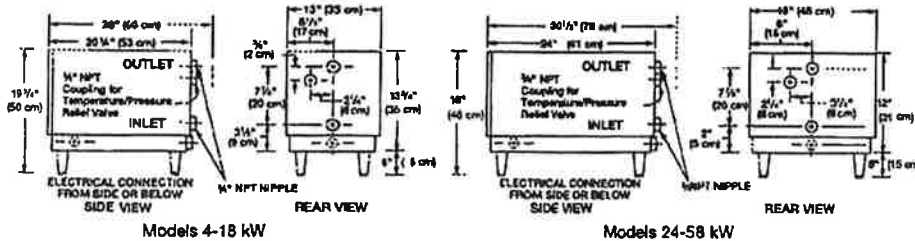


HATCO CORPORATION



## COMPACT ELECTRIC BOOSTER WATER HEATERS

Models C-4, -5, -6, -7, -9, -12, -13, -15, -17, -18, -24, -27, -30, -36, -39, -45, -54, -58



### DIMENSIONS

4kW to 18kW: 13"W x 13 3/4"H without legs x 20 3/4"D (26"†)  
 (33 x 35 x 53 cm (66 cm†)).  
 24kW to 58.5kW: 18"W x 12"H without legs x 24"D (30 1/2"†)  
 (46 x 31 x 61 cm (78 cm†)).  
 † Includes Temperature/Pressure Relief Valve.

### VOLTAGE

208, 240 and 480 volts available.  
 Export voltages available.

### SPECIFICATIONS

Model	kW	Volts	1-Phase		3-Phase		Shipping Weight
			Amps	Breaker/Fuse Size	Amps	Breaker/Fuse Size	
C-4	4	208	19	30	-	-	105 lbs. (48 kg)
		240	17	30	-	-	
		480	8	15	-	-	
C-5	5	208	24	30	-	-	105 lbs. (48 kg)
		240	21	30	-	-	
		480	10	15	-	-	
C-6*	6	208	29	40	25*	40	118 lbs. (54 kg)
		240	25	40	22*	30	
		480	-	-	11*	15	
C-7*	7	208	34	50	29*	40	118 lbs. (54 kg)
		240	29	40	25*	40	
		480	-	-	13*	20	
C-9*	9	208	43	60	38*	50	118 lbs. (54 kg)
		240	38	50	33*	50	
		480	-	-	16*	20	
C-12	12	208	58	90	33	50	120 lbs. (54 kg)
		240	50	70	29	40	
		480	-	-	14	20	
C-13	13.5	208	65	90	38	50	120 lbs. (54 kg)
		240	56	70	33	50	
		480	-	-	16	20	
C-15	18	208	72	90	42	60	120 lbs. (54 kg)
		240	63	90	36	50	
		480	-	-	18	30	
C-17†	17.2	208	-	-	48	60	120 lbs. (54 kg)
		208	86	125	-	-	
C-18§	18	240	75	100	43	60	120 lbs. (54 kg)
		480	-	-	21	30	

Model	kW	Volts	1-Phase		3-Phase		Shipping Weight
			Amps	Breaker/Fuse Size	Amps	Breaker/Fuse Size	
C-24	24	208	115	150	67	90	142 lbs. (64 kg)
		240	100	125	58	90	
		480	-	-	29	40	
C-27	27	208	130	175	75	100	142 lbs. (64 kg)
		240	113	150	65	90	
		480	-	-	33	50	
C-30	30	208	144	200	83	125	142 lbs. (64 kg)
		240	125	175	72	90	
		480	-	-	36	50	
C-36	36	208	173	225	100	125	142 lbs. (64 kg)
		240	150	200	87	125	
		480	-	-	43	60	
C-39	39	208	188	250	108	150	142 lbs. (64 kg)
		240	163	225	94	125	
		480	-	-	47	60	
C-45*	45	208	-	-	125	175	142 lbs. (64 kg)
		240	188	250	108	150	
		480	-	-	54	70	
C-54**	54	208	-	-	150	200	142 lbs. (64 kg)
		240	-	-	130	175	
		480	-	-	65	90	
C-58**	58	208	-	-	161	225	142 lbs. (64 kg)
		240	-	-	141	200	
		480	-	-	71	90	

\* Only 6, 7 & 9kW Models, 208 and 240 volts only can be field converted to single phase (units are shipped 3-phase open delta). Larger branch circuit required than for balanced 3-phase of equal kW (Balanced 3-phase available, consult factory.)

† 17.2kW Models available in 208v 3-phase only.

§ 18kW Models not available in 208v 3-phase.

\* Not available in 208v single phase.

\*\* Not available in 208v or 240v single phase.

### OPTIONS (NOT FOR RETROFIT)

☐ All Stainless Steel Body and Base

### ACCESSORIES

☐ Slide Brackets

### 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 53234 U.S.A.

The booster shall have the capacity to heat.....gph (lph) from 120°F. to 180°F. (49°C to 82°C) and it shall be rated at.....kW, ....volts, ....phase. The tank shall be designed for a working pressure of 150 psi (1034 kPa) and hydrostatically tested at 300 psi (2069 kPa) with a Hatco Castone® lining.

The heater shall be complete with all internal plumbing, including 3/4" NPT pipe and fittings for inlet and outlet. All controls shall be

☐ Adjustable Stainless Steel Legs 6"-8" (15-20 cm)

☐ Shock Absorber - to reduce water hammer

☐ Brass Pressure Reducing Valve with By-Pass

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 hammertone body with standard 6" (15 cm) legs.

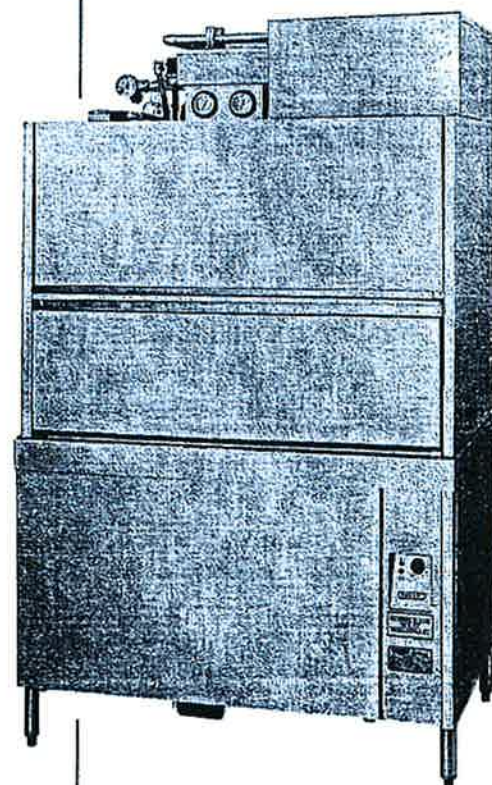
The heater shall include a temperature/pressure relief valve, high-temperature pressure reducing valve with bypass, two indicating temperature/pressure gauges and shock absorber.

**HOBART**

FOOD EQUIPMENT

**UW-50  
UTENSIL WASHER****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.

## UW-50 UTENSIL WASHER

**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 lower 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 24 $\frac{1}{4}$ " high and 40 $\frac{1}{2}$ " 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. Legs, legs and enclosed adjustable 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:

Wash Cycle	Racks/Hr.
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 two 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:** 2 $\frac{1}{2}$  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 40 $\frac{7}{8}$ " wide x 22 $\frac{7}{8}$ " deep x 4 $\frac{1}{8}$ " 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.

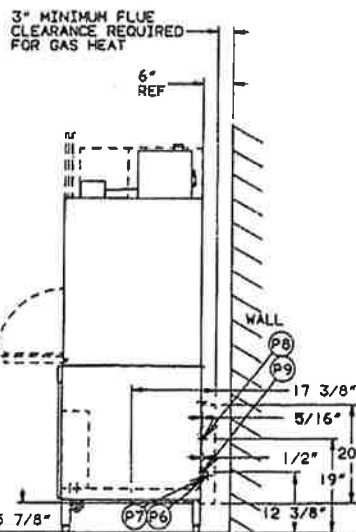
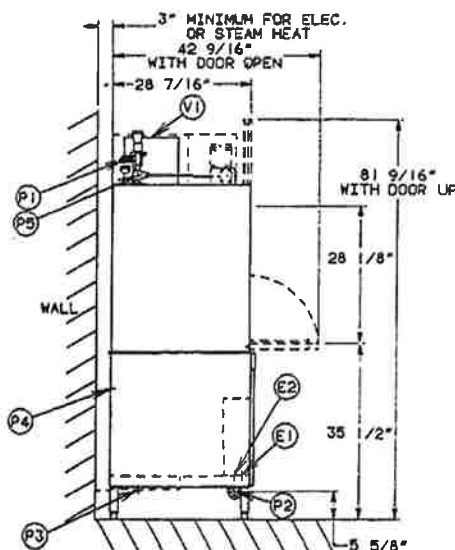
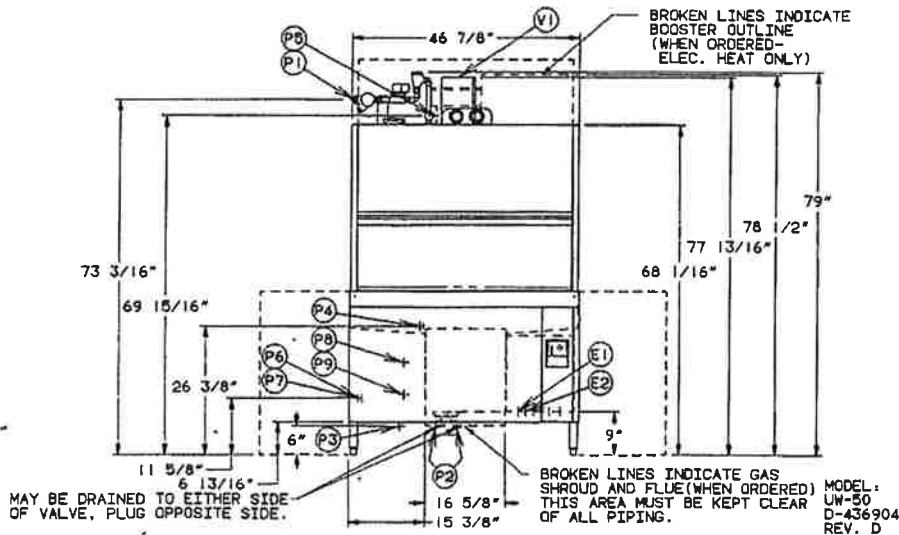
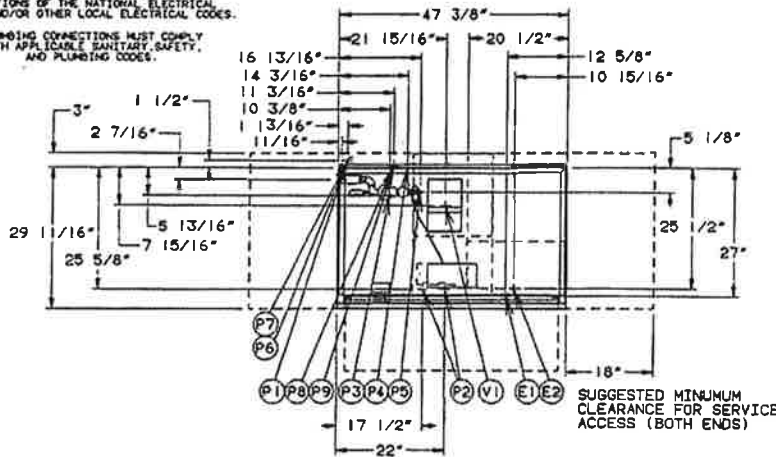
As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

# UW-50 UTENSIL WASHER

## WARNING

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

PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY, AND PLUMBING CODES.



## GAS HEATED DISHWASHERS

FOR NATURAL GAS, PRESSURE TO THE BURNER (CUSTOMER CONNECTION) SHOULD NOT EXCEED 7 1/2" W.C. H<sub>2</sub>O. FOR LIQUIDIFIED PETROLEUM GAS, PRESSURE TO THE BURNER (CUSTOMER CONNECTION) SHOULD NOT EXCEED 11" W.C. IF GAS PRESSURE IS HIGHER THAN 7 1/2" W.C. (11" W.C.), A PRESSURE REGULATING VALVE MUST BE INSTALLED (BY OTHERS) IN THE GAS LINE TO THE DISHWASHER. GAS HEAT BTU INPUT - 47,000 NATURAL GAS, 47,000 PROPANE.

## PLUMBING NOTES:

WATER SUPPLY: WATER SUPPLY LINE - 1/2" STANDARD OR EQUIVALENT TO BE SUPPLIED (BY OTHERS) IN COMMON WATER SUPPLY LINE AT SERVICE CONNECTION.

RECOMMENDED WATER HARDNESS TO BE 2-4 GRAINS FOR BEST RESULTS. DISHWASHER IS 1/2" NPT. IF HARDNESS HIGHER THAN 25 PSI, A PRESSURE REGULATING VALVE MUST BE SUPPLIED (BY OTHERS) IN THE WATER LINE TO THE DISHWASHER.

FOR CONVENIENCE WHEN CLEANING, WATER TAP SHOULD BE INSTALLED NEAR MACHINE WITH HEAVY DUTY HOSE AND RELEASE VALVE.

FLOWING STEAM PRESSURES ABOVE 50 PSI MUST HAVE A PRESSURE REGULATOR (NOT SUPPLIED) INSTALLED IN THE STEAM LINE.

SHUT OFF VALVE MUST BE SUPPLIED (BY OTHERS) IN THE STEAM LINE TO THE DISHWASHER.

## MISCELLANEOUS NOTES:

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY BE INCREASED BY UP TO 1-1/4" WITH LEG ADJUSTMENT.

NET HEIGHT OF MACHINE: 79" LBS. W/O BOOSTER

DOMESTIC SHIPPING WEIGHT: 782 LBS. W/O BOOSTER

NET WEIGHT OF MACHINE: 704 LBS. W/O BOOSTER

DOMESTIC SHIPPING WEIGHT: 644 LBS. W/O BOOSTER

SHIPPING DIMENSIONS: 60" X 36" X 83" HIGH

SIZE OF RATCH: 40-7/8" X 22-7/8" X 4-1/8"

DRAIN LEVER LOCATED INSIDE TANK.

## CONNECTION INFORMATION

(=AFF - ABOVE FINISHED FLOOR)

## LEGEND

- E1 ELECTRICAL CONNECTION (INCLUDING ELECTRIC HEAT WHEN SPECIFIED) 1-1/4" CONDUIT HOLE, 9" AFF.
- E2 ELECTRICAL CONNECTION-DETERGENT/RINSE AGENT FEEDERS 1-1/2" CONDUIT HOLE, 9" AFF.
- P1 COMMON WATER CONNECTION; 180°F WATER MIN. (140°F MINIMUM W/O BOOSTER); 1/2" FPT., 73-3/16" AFF.
- P2 DRAIN, 2" FPT., 5-5/8" AFF TWO CONNECTIONS.
- P3 STEAM INJECTOR (WHEN ORDERED); 10 TO 25 PSI FLOWING, 50 PSI MAX.; 3/4" FPT., 6" AFF.
- P4 DETERGENT PROBE SENSOR; REMOVE CAP AND STUD ASSEMBLY TO ACCESS TAPPED HOLE, 26-3/8" AFF.
- P5 RINSE AGENT FEEDER; 1/8" NPT. REMOVE 1/8" NPT. PIPE PLUG TO ACCESS TAPPED HOLE, 69-15/16" AFF.
- P6 GAS CONNECTION - NAT. (WHEN ORDERED); 1/2" FPT., 11-5/8" AFF.
- P7 GAS CONNECTION - L.P. (WHEN ORDERED); 1/2" FPT., 11-5/8" AFF.
- P8 STEAM COIL (WHEN ORDERED); 10 TO 25 PSI FLOWING, 50 PSI MAX.; 3/4" FPT., 19" AFF.
- P9 CONDENSATE RETURN (STEAM COIL-WHEN ORDERED); 10 TO 50 PSI FLOWING, 3/4" FPT., 12-3/8" AFF. (BUCKET TYPE TRAP FURNISHED).
- V1 VENT EXIT, 7" X 11" X 10" HIGH TO ALLOW FOR EXPANSION OF AIR. DO NOT CONNECT TO EXTERNAL VENT. IF REQUIRED, VENT HOOD TO PROVIDE 400 CFM EXHAUST.

FOR SUPPLY CONNECTION USE WIRES SUITABLE FOR AT LEAST 90°C OR EQUIVALENT.

SINGLE POINT ELECTRIC CONNECTION UW-50 WITH 10KW ELECTRIC HEAT (CONTROLS AND SHP PUMP MOTOR)				
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE	
208/60/3	50.3	70	70	
240/60/3	44.2	60	60	
480/60/3	23.5	30	30	

SINGLE POINT ELECTRIC CONNECTION UW-50 WITH 10KW ELECTRIC HEAT AND 14KW ELECTRIC BOOSTER (CONTROLS AND SHP PUMP MOTOR)				
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE	
208/60/3	89.2	100	100	
240/60/3	79.9	100	100	
480/60/3	40.4	50	50	

SINGLE POINT ELECTRIC CONNECTION UW-50 WITH STEAM HEAT (CONTROLS AND SHP PUMP MOTOR)				
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE	
208/60/3	20.3	25	25	
240/60/3	17.6	25	25	
480/60/3	9.2	15	15	

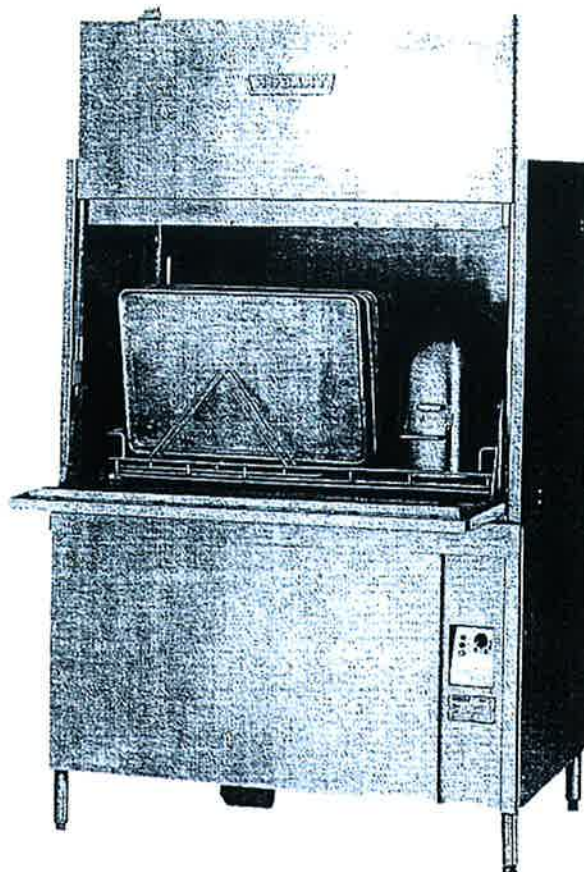
SINGLE POINT ELECTRIC CONNECTION UW-50 WITH GAS HEAT (CONTROLS AND SHP PUMP MOTOR)				
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE	
208/60/3	21.4	30	30	
240/60/3	18.6	25	25	
480/60/3	9.6	15	15	





**UW-50  
UTENSIL WASHER****HOBART**

FOOD EQUIPMENT

**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.

**HOBART**  
CORPORATION701 S RIDGE AVENUE  
TROY, OHIO 45374-0001

Item #76/Range hood

## Model GLD-B-MA

(UL / ULC Hood and Damper Assembly)

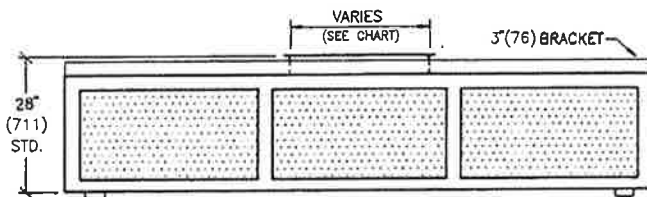
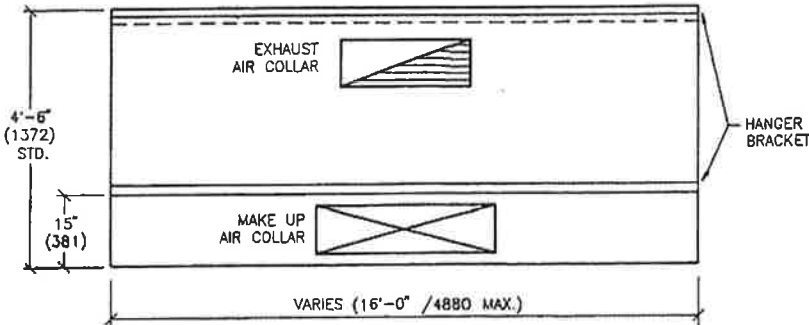
## Model GL-B-MA

(UL / ULC Hood without Damper)



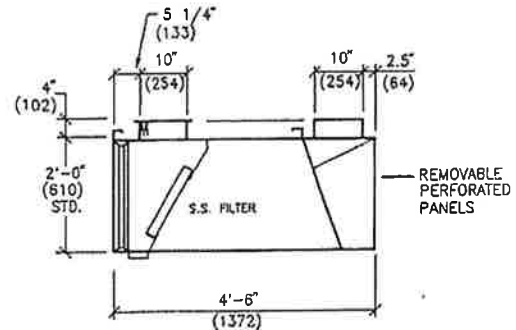
Dimensions:  $\frac{\text{Inches}}{\text{mm}}$

### PLAN VIEW



### FRONT ELEVATION VIEW

(NOTE: OPTIMUM HOOD MOUNTING 78" / 1981mm A.F.F.)



### SECTION VIEW

COOKING EQUIPMENT AIR REQUIREMENTS					EXHAUST AIR VOLUMES		DUCT COLLAR SIZES 10" (254mm) x		SUPPLY AIR VOLUMES		DUCT COLLAR SIZES 10" (254mm) x	
					CFM	m <sup>3</sup> s	INCHES	mm	CFM	m <sup>3</sup> s	INCHES	mm
Vent Master ventilators have been tested and listed to operate efficiently between 250 and 350 cfm per active linear foot of ventilator, with static pressure readings at duct collar as stated below:					600 - 799	.28 - .38	6	152	480 - 640	.226 - .302	10	254
					800 - 999	.38 - .47	8	203	640 - 800	.302 - .377	12	305
					1000 - 1199	.47 - .57	10	254	800 - 960	.377 - .453	14	356
					1200 - 1399	.57 - .66	12	305	960 - 1120	.453 - .528	16	406
					1400 - 1599	.66 - .75	14	356	1120 - 1280	.528 - .604	19	483
					1600 - 1799	.75 - .85	16	406	1280 - 1440	.604 - .679	21	533
					1800 - 1999	.85 - .94	18	457	1440 - 1600	.679 - .755	23	584
					2000 - 2299	.94 - 1.09	20	508	1600 - 1840	.755 - .868	27	686
					2300 - 2499	1.09 - 1.18	22	559	1840 - 2000	.868 - .943	29	737
					2500 - 2699	1.18 - 1.27	24	610	2000 - 2160	.943 - 1.019	31	787
					2700 - 2899	1.27 - 1.37	26	660	2160 - 2320	1.019 - 1.094	34	864
					2900 - 3099	1.37 - 1.46	28	711	2320 - 2480	1.094 - 1.170	36	914
					3100 - 3299	1.46 - 1.56	30	762	2480 - 2640	1.170 - 1.245	38	965
					3300 - 3499	1.56 - 1.65	32	812	2640 - 2800	1.245 - 1.321	40	1016
					3500 - 3699	1.65 - 1.75	34	864	2800 - 2960	1.321 - 1.396	2 @ 22	2 @ 559
					3700 - 3899	1.75 - 1.84	36	914	2960 - 3120	1.396 - 1.472	2 @ 23	2 @ 584
					3900 - 4099	1.84 - 1.93	38	965	3120 - 3280	1.472 - 1.547	2 @ 24	2 @ 610
					4100 - 4299	1.93 - 2.03	40	1016	3280 - 3440	1.547 - 1.623	2 @ 25	2 @ 635
					4300 - 4499	2.03 - 2.12	2 @ 20	2 @ 508	3440 - 3600	1.623 - 1.699	2 @ 26	2 @ 660
					4500 - 4699	2.12 - 2.22	2 @ 22	2 @ 559	3600 - 3760	1.699 - 1.774	2 @ 27	2 @ 686
					4700 - 4899	2.22 - 2.31	2 @ 22	2 @ 559	3760 - 3920	1.774 - 1.850	2 @ 28	2 @ 711
					4900 - 5199	2.31 - 2.45	2 @ 24	2 @ 610	3920 - 4160	1.850 - 1.963	2 @ 30	2 @ 762
					5200 - 5399	2.45 - 2.55	2 @ 24	2 @ 610	4160 - 4320	1.963 - 2.038	2 @ 31	2 @ 787
					5400 - 5600	2.55 - 2.64	2 @ 26	2 @ 660	4320 - 4480	2.038 - 2.114	2 @ 32	2 @ 813

This latitude of exhaust air volumes covers the needs of all types of cooking equipment which vary in size, fuel, capacity and products produced.

Ventilator exhaust air volume requirements depend on type of equipment, model of ventilator, location of ventilator in relation to adjacent walls and the make-up air velocity and balance within the cooking area. Each kitchen's air system must be calculated individually and engineered to meet these conditions.

It is essential that all air, ventilator and cooking equipment factors be established and co-ordinated by the design team to achieve proper ventilator exhausting of cooking equipment.

Contact Vent Master for assistance to determine proper cooking equipment and ventilator exhaust air volumes.

**AIR VOLUME AND DUCT COLLAR SIZE CHART**  
Duct collars sized to move air at a minimum velocity of 1500 fpm (7.65 m/s).

Continuous product improvement is a Vent Master policy, therefore specifications and design are subject to change without notice.

Vent Master a division of:

**GARLAND COMMERCIAL RANGES LIMITED**  
1177 Kamato Road  
Mississauga, Ontario  
Canada L4W 1X4



**Vent Master**  
SPECIALISTS IN KITCHEN VENTILATION

Tel: 905/624-0260  
Fax: 905/624-5547  
Tel: U.S.A. to Canada 1-800-565-2981  
Fax: U.S.A. to Canada 1-800-665-2438

**Canopy style ventilator.  
Ceiling and wall mounted.  
With integral, front  
discharge make-up air  
for all types of cooking  
equipment.**

**CYCLOVENT**

**Model GLD-B-MA**

(UL / ULC Hood and Damper Assembly)



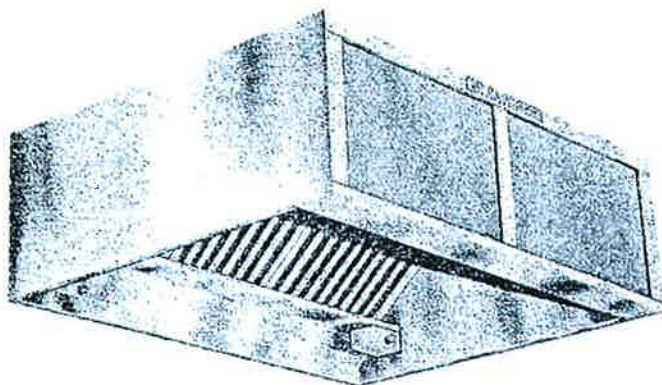
**Model GL-B-MA**

(UL / ULC Hood without Damper)



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

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



**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 6" (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 GFIII 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 BOX(ES) 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.



 **Vent Master**  
SPECIALISTS IN KITCHEN VENTILATION

Recycled  
Paper





# ANSUL®

## PARSONS AIRGAS

FIRE / SECURITY DIVISION  
9010 Clairemont Mesa Blvd.  
San Diego, California 92123  
(619) 279-8200 or (619) 495-2311

### FEATURES

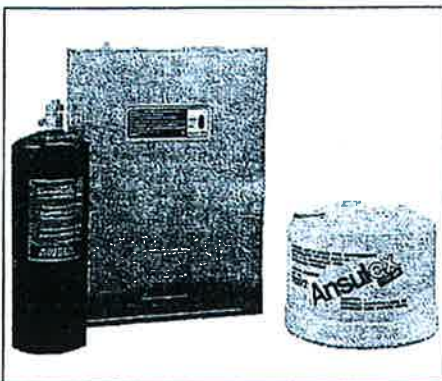
- Low pH Agent
- Proven Design
- Reliable Cartridge Operated
- Aesthetically Appealing
- UL Listed — Meets Requirements of UL 300

### 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

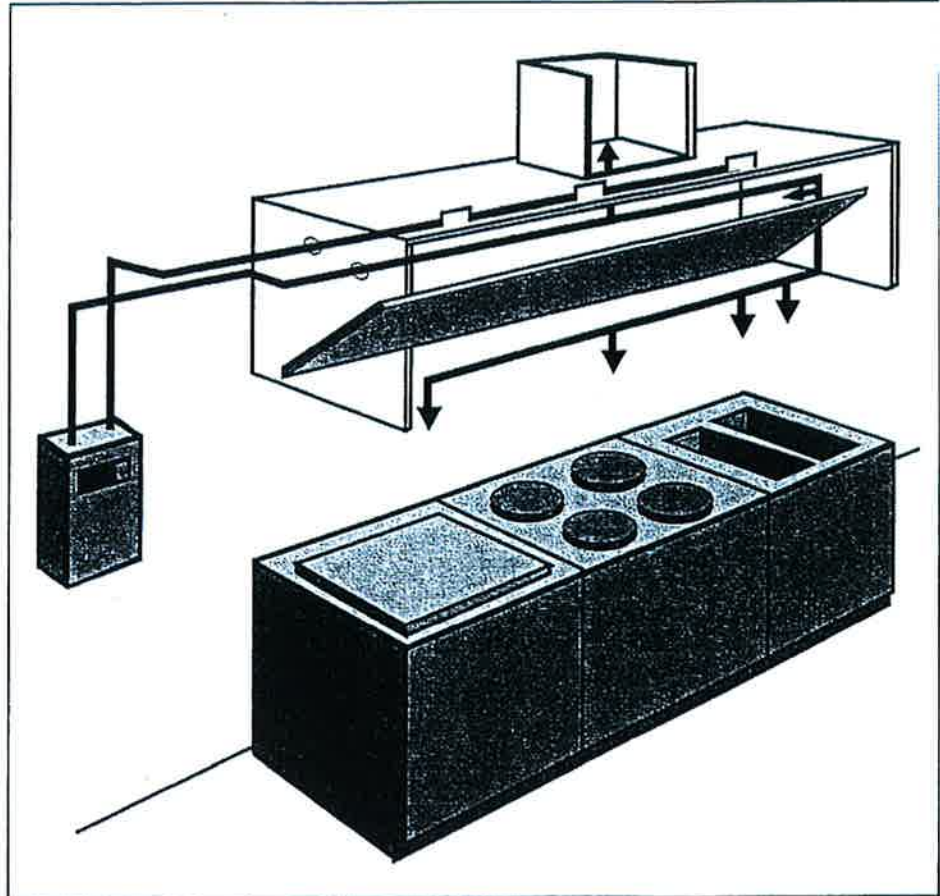
The restaurant fire suppression system is a pre-engineered, wet chemical, cartridge-operated, regulated pressure type with a fixed nozzle agent distribution network. It is listed with Underwriters Laboratories, Inc. (UL).

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.

## RESTAURANT FIRE SUPPRESSION SYSTEMS DATA SHEET

Item #79 neighborhood house

## MODEL R-102 (STANDARD UL 300 LISTED)



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.

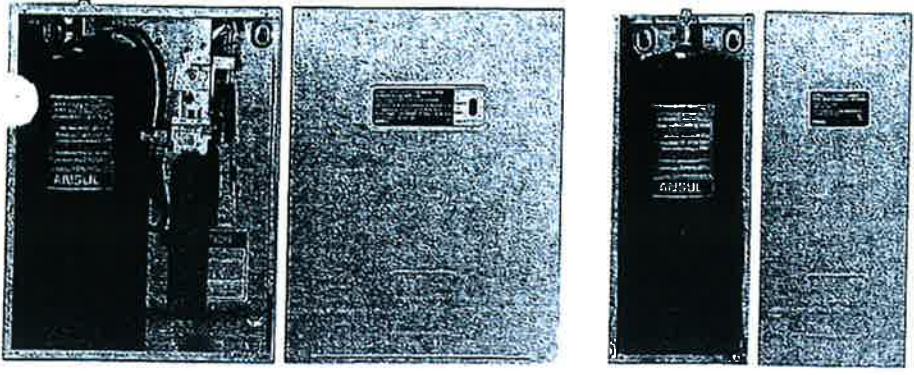
The system is installed and serviced by authorized distributors that are trained by the manufacturer.

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 pulley 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 securement of grease related fires. It is available in plastic containers with instructions for wet chemical handling and usage.

**Agent Tank** – The agent tank is installed in a stainless steel enclosure or wall bracket. The tank is deep drawn carbon steel finished in red enamel.

Tanks are available in two sizes: 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks have a working pressure of 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 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 siphoning of agent up the pipe during extreme temperature variations.

**Regulated Release Mechanism** – The regulated release mechanism is a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one 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.

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

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

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

## APPROVALS

Applicable Standards: ULI listed under EX-8470; ULC listed under CEX-747; meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment); NFPA 17A (Standard on Wet Chemical Extinguishing Systems).

## ORDERING INFORMATION

Order all system components through your local authorized Ansul Distributor.

## SPECIFICATIONS

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

### 1.0 GENERAL

#### 1.1 References

- 1.1.1 Underwriters Laboratories, Inc. (UL)
  - 1.1.1.1 UL Standard 1254
  - 1.1.1.2 UL Standard 300
- 1.1.2 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 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.

#### 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.



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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 deadset 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 deadset 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

Chairperson  
Vic Baker



President and CEO  
Rudolph A. Johnson, III

## **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

Chairperson  
Vic Baker



President and CEO  
Rudolph A. Johnson, III

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 **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**

**5660 Copley Drive, San Diego, California 92111**

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

and/or logo.

**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](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](mailto: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 expressed 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 (2<sup>nd</sup>) 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 #XXXXXX)**

**The Neighborhood House Association**

By \_\_\_\_\_  
Name:  
Title:

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”**

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[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.
2. It, and any subcontractor hired by Contractor to perform on its behalf hereunder, will comply with E.O. 11246, "Equal Employment Opportunity," as amended by E.O. 11375, "Amending Executive Order 11246 relating to Equal Employment Opportunity," and as supplemented by regulations at 41 CFR Part 60, "Office of Federal Contract Compliance Programs, Equal Employment Opportunity, and Department of Labor."
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.).
13. It, and any subcontractor hired by Contractor to perform on its behalf hereunder, will fully comply with the Byrd Anti-Lobbying Amendment (31 U.S.C. 1352). Contractors shall file the required certification. Each tier certifies to the tier above that it will not and has not used Federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any Federal agency, a member of Congress, officer or employee of Congress, or an employee of a member of Congress in connection with obtaining any Federal contract, grant, or award covered by 31 U.S.C. 1352. Each tier shall also disclose any lobbying with non-Federal funds that takes place in connection with obtaining any Federal award. Such disclosures are forwarded from tier to tier up to the recipient.