

ricca design
STUDIOS

5325 South Valentia Way, Greenwood Village, CO 80111
Phone 303 221 0500 Fax 303 221 0600

[illegible]

See Platform 4 PD Rev-1 only attachment for revisions to PD sheets

SUBMITTAL REVIEW

ricca design SUBMITTAL REVIEW
STUDIOS

- ☐ REVIEWED - NO EXCEPTIONS TAKEN
- ☐ REVIEWED - MAKE CORRECTIONS AS NOTED. RESUBMITTAL NOT REQUIRED UNLESS CONTRACTOR CANNOT COMPLY WITH CORRECTIONS NOTED
- ☒ REVISE AS NOTED AND RESUBMIT
- ☐ SUBMIT MISSING EQUIPMENT ITEMS NOTED
- ☐ RESUBMIT PROPERLY - SUBMITTAL NOT REVIEWED FOR THE REASONS NOTED
- ☐ REVIEWED FOR INFORMATION ONLY
- ☐ NOT REVIEWED - SUBMITTAL REQUIRES REVIEW BY OTHER DISCIPLINES
- ☐ RECEIVED FOR RECORD ONLY - SUBMITTAL NOT REVIEWED

RICCA'S REVIEW OF THIS SUBMITTAL IS FOR THE VERIFICATION OF CONFORMANCE WITH THE DESIGN INTENT EXPRESSED IN THE CONTRACT DOCUMENTS. COMMENTS MADE HEREIN ARE NOT TO BE CONSTRUED AS INDICATING APPROVAL OF AN ITEM OR ASSEMBLY.

THE CONTRACTOR REMAINS RESPONSIBLE FOR CHECKING DEVIATIONS BETWEEN THIS SUBMITTAL AND DIFFERING INFORMATION OR CONDITIONS IN THE CONTRACT DOCUMENTS AND FIELD CONDITIONS, FOR DETERMINING AND SUBSTANTIATING THE ACCURACY AND COMPLETENESS OF OTHER DETAILS SUCH AS DIMENSIONS, UTILITY REQUIREMENTS, QUANTITIES, CONSTRUCTION METHODS, TECHNIQUES, SCHEDULES, SEQUENCES, FABRICATION PROCESSES, ERRORS AND OMISSION. THE CONTRACTOR IS ALSO RESPONSIBLE FOR COORDINATION OF THE WORK OF THE OTHER TRADES, SAFETY PRECAUTIONS AND FOR PERFORMING WORK IN A SAFE AND SATISFACTORY MANNER.

BY: P.Landgraf DATE: 2/23/15
RICCA PROJECT NO. 14061 SUBMITTAL NO. 114000.005

PLATFORM 4

All hood connections have been submitted and approved with 114000.004 Hood Supports and Anchorage

Provide as single package, including utility rough-in, walk-ins, refrigeration, etc. information for review.

Counters and sneeze guards must be submitted as a coordinated package with serving counter submittals. Sneeze guards shown on counter drawings do not match sneeze guard submittals.

Included with submittal 114000.008 Food Service MEP Connections

SAUTE/TEACHING

ITEM #300 - 399

Provide room for A/V cabinet. See comment on sheet SM.-21 (page 255)

HENSEL PHELPS CONSTRUCTION CO.

- ☐ REVIEWED
- ☐ NO EXCEPTIONS TAKEN
- ☐ REVISE & RESUBMIT
- ☒ MAKE CORRECTIONS NOTED
- ☐ REJECTED

THIS SUBMITTAL HAS BEEN REVIEWED FOR GENERAL COMPLIANCE WITH THE CONTRACT DOCUMENTS. APPROVAL DOES NOT RELIEVE THE SUBCONTRACTOR/SUPPLIER OF THE RESPONSIBILITY FOR CONFORMANCE TO THE QUALITY STANDARDS AS SET FORTH IN THE CONTRACT DOCUMENTS, NOR DOES IT RELIEVE RESPONSIBILITY FOR FIELD VERIFICATION OF ALL CONDITIONS RELATING TO THE WORK OF THE SUBCONTRACTOR/SUPPLIER. THE SUBCONTRACTOR/SUPPLIER IS RESPONSIBLE FOR DIMENSIONS AND QUANTITIES OF MATERIALS RELATING TO THIS CONTRACT.

CK'D John Lockwood DATE 2/5/15
HPCC SUBMITTAL NO. 114000.005

MITHUN, Inc.

- ☐ Approved subject to consultant review - No Mithun comments
- ☒ Approved subject to consultant review and Mithun comments
- ☐ Revise and Resubmit per consultant or Mithun Comments
- ☐ Rejected per consultant or Mithun Comments
- ☐ Submittal not required - returned without review

Review/approval is for conformance with information given and design concept expressed in the Contract Documents. Contractor remains responsible for details and accuracy, confirming quantities and dimensions, selecting fabrication processes, technique of assembly, scheduling and safe performance of work.

REVIEW BY MITHUN LIMITED TO
ARCHITECTURAL COMPONENTS ONLY

BY: Erik Hagen AIA

DATE: 2/10/2015

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal Date			Item #	300
<input type="checkbox"/>	Re-Submittal Date			Quantity:	1 (ea)

Description	Mop Sink				
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Manufacturer	Eagle Foodservice	Model No:	F1916-VSCS		
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Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W. 1/2"
H.P.	C.W. 1/2"
K.W.	W. 2"
AMPS.	I.W.
CONN.	Gas
CFM	BTU

Misc

--

PROVIDE WITH THE FOLLOWING

Provide with wall flashing on interior of cabinet prior to faucet install per specs.

R.W. SMITH & CO	3186-A Airway Avenue Costa Mesa, CA 92626	Ph: 714 540-6633	Fax: 714 540-9523
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12/22/2014	11400
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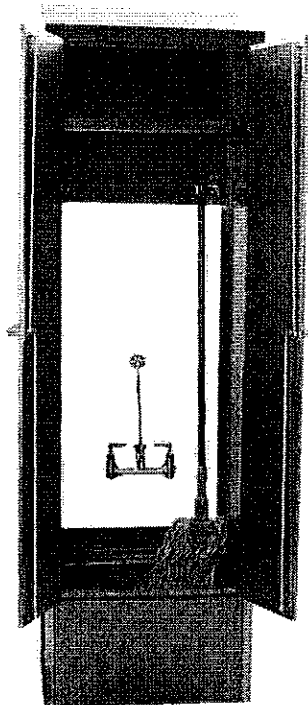
Product Announcement

Foodservice Equipment • Material Handling, Healthcare & Cleanroom Equipment • Retail Display

Short Form Specifications

Eagle Mop Sink Storage Cabinet, model F1916-VSCS. Heavy duty stainless steel cabinet body. Open back allows for cabinet to envelop standard wall-mounted service faucet, spray hose, and spray hose bracket. Double-pan 20-gauge stainless steel hinged doors with transverse rod handles. Slanted top. 12"-wide center shelf. Mop sink is heavy duty stainless steel, deep-drawn seamless construction. 8"-deep bowl with 3" radius corners. Drain is 2" NPS nickel-plated cast bronze body, with removable snap-on strainer plate.

New Mop Sink Storage Cabinet



#F1916-VSCS
(shown in use with service faucet)

Item #:	_____
Model #:	_____
Project #:	_____
SIS #:	_____

Optional Accessories	Model #	Qty.

Storage Cabinet

- Heavy gauge type 430 stainless steel cabinet body.
- 12" (305mm)-wide center shelf is heavy gauge type 430 stainless steel.
- Double-pan 20 gauge stainless steel hinged doors.
- Transverse rod handles featuring keyed locks.
- 22½" (565mm) front-to-back.
- 25" (635mm) side-to-side.
- 84¼" (2140mm) height.
- Top is slanted at a 15° angle.
- Holds two mops.

Mop Sink

- Heavy gauge type 304 stainless steel.
- Deep-drawn one-piece seamless construction.
- Generous radius with a minimum dimension of 3" (76mm), rectangular for maximum capacity.
- Drain is 2" (51mm) NPS nickel-plated cast bronze body, with removable snap-on stainless steel flat strainer plate.
- 8" (203mm) water level, 8¾" (222mm) flood level.
- 16 gauge type 304 stainless steel top, with edges to prevent spillage.
- Service faucet, spray hose, and spray hose bracket included.

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com



Foodservice Division: (800) 441-8440
MHC/Retail Display Divisions: (800) 637-5100
FAX: (302) 653-2065

For custom configuration or fabrication needs, contact our **SpecFAB® Division**.
Phone: (302) 653-3000. FAX: (302) 653-3091.
E-mail: specfab@eaglegrp.com

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UCI Mesa Court - Rev2

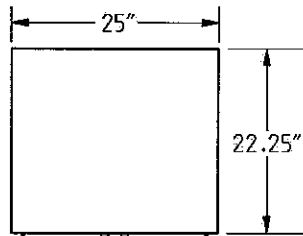
RWS - Contract/Design

EG8104 Rev. 07/11

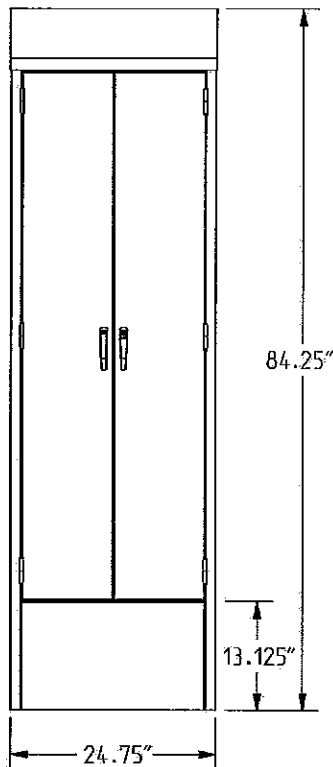
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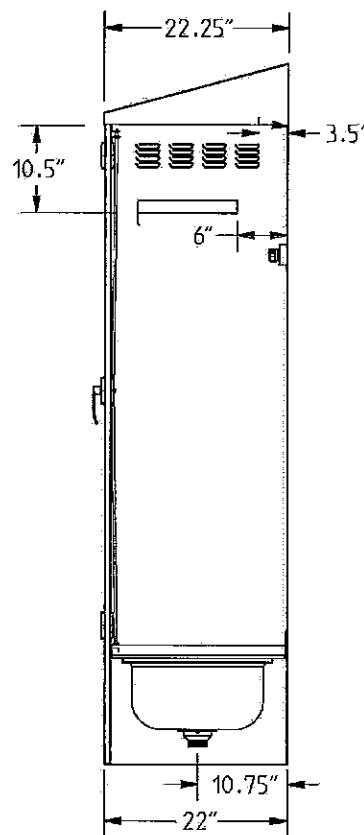
Mop Sink Storage Cabinet



TOP VIEW



FRONT VIEW

SIDE VIEW
(section)

width		length		height		model #
in.	mm	in.	mm	in.	mm	
22 1/4"	565	25"	635	84 1/4"	2140	F1916-VSCS

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/> Submittal:	Date		Item #	301
<input type="checkbox"/> Re-Submittal:	Date		Quantity:	1 (ea)

Description	Hand Sink		
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Manufacturer	Advance Tabco	Model No:	7-PS-25
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Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W. 1/2"
H.P.	C.W. 1/2"
K.W.	W. 1 1/2"
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

1	1(ea)	Low Flow Aerator	K-08
2	1(ea)	Welded Side Splash, Both Sides, For Handicap Sinks	7-PS-17D

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

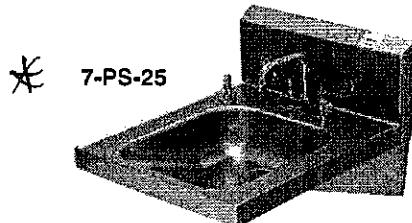
Fax: 714 540-9523

12/12/2014

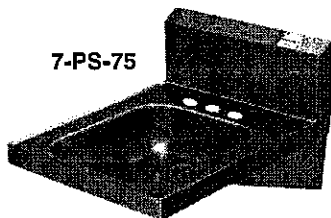
11400



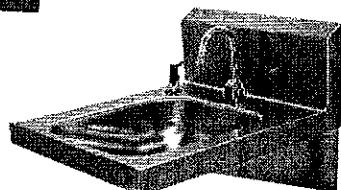
STAINLESS STEEL
HAND SINKS
A.D.A COMPLIANT LAVATORIES



7-PS-25



7-PS-75



7-PS-26

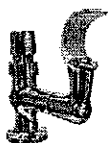
**FRONT LOADING
 PAPER TOWEL DISPENSER UNITS**



7-PS-41



7-PS-46



Optional A.D.A. Compliant Bubbler can be added to the 7-PS-25, 7-PS-26 & 7-PS-75 Only
 Use Model # K-47

Item #: 301 Qty #: _____
 Model #: _____
 Project #: _____

FEATURES:

One piece **Deep Drawn** sink bowl design.
 Sink bowl is 16" x 14" x 5".
 All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.
 Keyhole wall mount bracket.
 1 1/2" stainless steel drain with strainer plate.

Additional Specific Features:

- 7-PS-25** 6" Extended deck mounted gooseneck faucet with wrist handles & deck mounted liquid soap dispenser.
- 7-PS-26** includes a "Hands Free" AC/DC operated gooseneck faucet & deck mounted, liquid soap dispenser.
- 7-PS-75** Sink Only. Faucet not included. Three 1-3/8" dia. Holes Punched.
- 7-PS-41** includes a "Hands Free" AC/DC operated gooseneck faucet & deck mounted, liquid soap dispenser.
 Front loading paper towel dispenser (Standard C-Fold Towels).
 Stainless Steel Skirt with Removable Access Panel and enclosed bottom for storage. Optional **TA-14** lock available.
- 7-PS-46** 6" Extended splash mounted gooseneck faucet with wrist handles & deck mounted liquid soap dispenser.
 Front loading paper towel dispenser (Standard C-Fold Towels).
 Stainless Steel Skirt with Removable Access Panel and enclosed bottom for storage. Optional **TA-14** lock available.

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.
 Bowl made from One sheet of stainless steel - No Seams.

MATERIAL:

Heavy gauge type 304 series stainless steel.
 Wall mounting bracket is Galvanized and of offset design.
 All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

Faucet supply is 1/2" IPS male thread hot and cold.

Standard Faucet conforms to NSF 61 Standard 9.
 Faucets Are AB1953 Lead Free Compliant.

For Replacement Faucets & Upgrades, Drains & Accessories visit our website at www.advancetabco.com



Customer Service Available To Assist You **1-800-645-3166 8:30 am - 8:00 pm E.S.T.**
 Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

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GEORGIA
 Fax: (770) 775-5625

TEXAS
 Fax: (972) 932-4795

NEVADA
 Fax: (775) 972-1578

DIMENSIONS and SPECIFICATIONS

TOL Overall: $\pm .500"$ Interior: $\pm .250"$

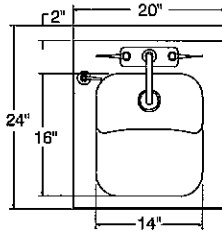
FITTINGS SUPPLIED AS SHOWN

ALL DIMENSIONS ARE TYPICAL

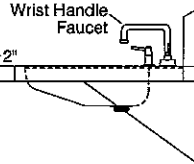
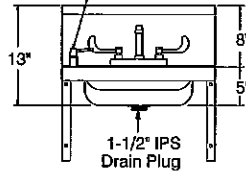
7-PS-25



TOP VIEW

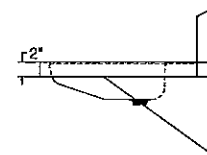
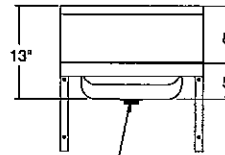
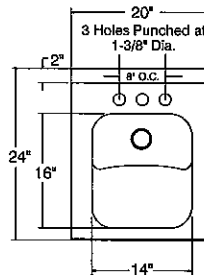


Deck Mounted
Soap Dispenser



25 lbs.

7-PS-75

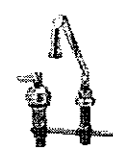


25 lbs.

Optional 8" O.C. Faucets Available



Heavy Duty
5-1/2"
Gooseneck



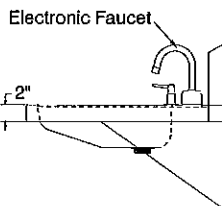
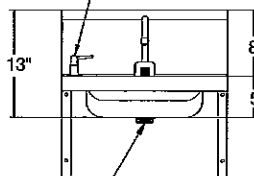
Heavy Duty
9" Swing
Spout

K-132

K-133

7-PS-26

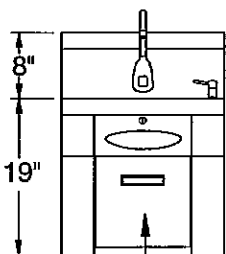
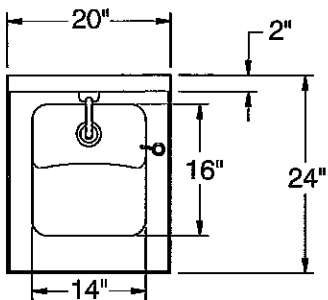
Deck Mounted
Soap Dispenser



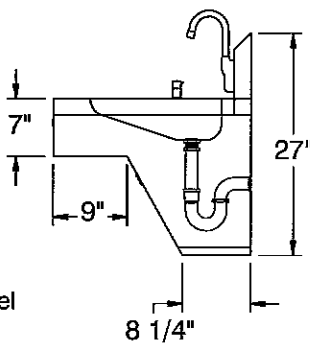
CENTER FAUCET HOLE ONLY
FOR 7-PS-26

25 lbs.

7-PS-41

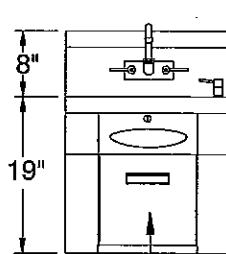
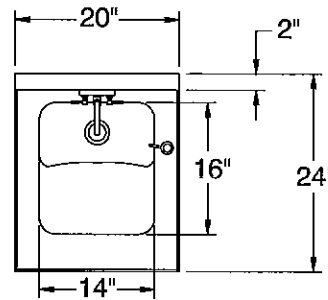


Removable Access Panel



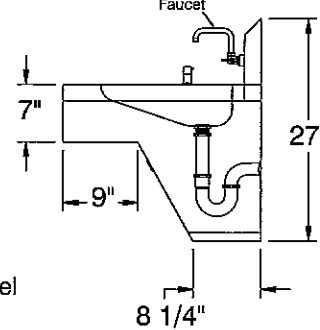
43 lbs.

7-PS-46



Removable Access Panel

"D" Spout
Faucet



43 lbs.



B-8a 200 Heartland Boulevard, Edgewood, NY 11717-8380

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

© ADVANCE TABCO, AUGUST 2013

SIDE SPLASHES FOR HAND SINKS

Welded



7-3/4" High Welded Side Splashes

ONE SIDE SPLASH

MODEL #
7-PS-16

7-PS-16A

7-PS-16B

7-PS-16C

7-PS-16D

7-PS-16E

TWO SIDE SPLASHES

MODEL # DESCRIPTION

7-PS-17 Units w/ 10"x14" Bowl
& Splash Mt. Faucet

7-PS-17A Units w/ 9"x9" Bowls

7-PS-17B Units w/ 10"x14" Bowl
& Deck Mt. Faucet

7-PS-17C Units w/ 16"x14"
& 16"x20" Bowls

7-PS-17D For Handicapped
Hand Sinks

7-PS-17E Units w/ 14"x16" Bowls

12" High Welded Side Splashes

ONE SIDE SPLASH

MODEL #
7-PS-11

7-PS-11A

7-PS-11B

7-PS-11C

7-PS-11D

7-PS-11E

TWO SIDE SPLASHES

MODEL # DESCRIPTION

7-PS-15 Units w/ 10"x14" Bowl
& Splash Mt. Faucet

7-PS-15A Units w/ 9"x9" Bowls

7-PS-15B Units w/ 10"x14" Bowl
& Deck Mt. Faucet

7-PS-15C Units w/ 16"x14" or
16"x20" Bowl

7-PS-15D For Handicapped
Hand Sinks

7-PS-15E Units w/ 14"x16" Bowl

Bolted



Includes Holes.
Hardware not
included

7-3/4" High Bolted Side Splashes

ONE SIDE SPLASH

MODEL #

7-PS-27

7-PS-27A

7-PS-27B

7-PS-27C

7-PS-27D

7-PS-27E

DESCRIPTION

Units w/ 10"x14" Bowl
& Splash Mt. Faucet

Units w/ 9"x9" Bowls

Units w/ 10"x14" Bowl
& Deck Mt. Faucet

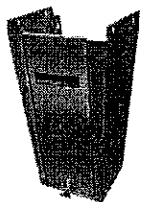
Units w/ 16"x14" & 16"x20" Bowls

For Handicapped Hand Sinks

Units w/ 14"x16" Bowl

Pedestal Bases

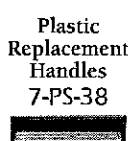
For use with 10" x 14" Hand Sink Bowls*
(Sinks Not Included)



With Foot Valve
7-PS-33



Basic Pedestal Base
7-PS-37



Plastic
Replacement
Handles
7-PS-38



Add Trash Receptacle
For 7-PS-33, 7-PS-37 or 7-PS-37B Only
7-PS-29

*Pedestal Base For 7-PS-20 and 7-PS-20-NF Hand Sinks
7-PS-37B

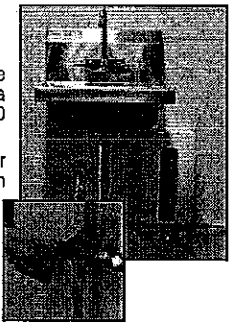
Instant Hot Water on Demand

This unit allows for hand sinks to be installed in remote areas with just a cold water supply and available 30 amp electric power.

There is no delay or wasted water while waiting for hot water to reach the faucet.

Includes Heater & Plumbing Hardware

7-PS-92



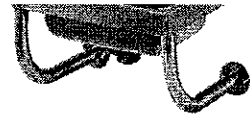
Tubular Wall Supports

MODEL # DESCRIPTION

7-PS-24 Units with 10"x14" Bowl
and Splash Mounted Faucet

7-PS-24B Units with 10"x14" Bowl
and Deck Mounted Faucet

7-PS-24C Units with 16"x14" & 16"x20" Bowls



Side Mounting Wall Brackets For Added Strength

7-PS-36

(includes 2 brackets (Add to price of sink))



Skirt Assembly For Support

7-PS-31

7-PS-31A

7-PS-31B



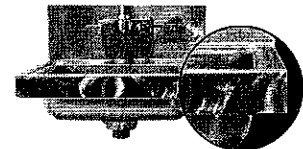
Fits Hand Sinks
with 10" x 14"
Bowl and Splash
Mounted Faucets

Fits Hand Sinks
with 9" x 9"
Bowl Only

Fits Hand Sinks
with 10" x 14"
Bowl and Deck
Mounted Faucets

Mirror Highlite Edge For Hand Sinks

7-PS-106



C-Fold Style Paper Towel & Soap Dispenser

Mounts On 17" Wide Hand Sinks Only

7-PS-34



Wall Mounted Paper Towel Dispenser

7-PS-35



Removable Utility Tray for Side Splashes

- 8" x 3" x 2 5/16" Tray.
- Tray hem allows to hang from any standard side splash.
- Perforated for water drainage.

7-PS-48



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.

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NEVADA
Fax: (775) 972-1578

HAND SINK FAUCETS & SPOUTS

All Faucets Meet 2014 Federal Lead Free Standards

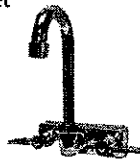
Extra Heavy Duty
Splash Mounted
Faucet

K-69
4" O.C.



3-1/2" Splash
Mounted
Faucet

K-59
4" O.C.



3-1/2" Splash
Mounted Faucet
with Wrist Handles

K-316
4" O.C.

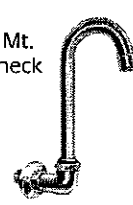


Wrist Handles
for Faucets
K-316-LU



3-1/2"
Splash Mt.
Gooseneck
Spout

K-12



Deck Mounted
Faucet



K-22

ELECTRONIC HANDS FREE FAUCETS



Splash Mt.
K-175



Deck Mt.
K-180

Replacement
Control Module

K-09



Infra-Red Sensor
and Wire Assembly

K-14



REPAIR KITS

Repair Kit for K-22,
K-50, K-52
and K-59
K-00



Repair Kit can only be used on
faucets purchased after 12/03

Punch for Single Hole
Deck Mt. Faucet

Faucet Not Included
K-71



Punch for 8" O.C.
Faucet Holes

K-70



"D" SPOUT EXTENDED FAUCETS

Deck Mt. 6"
Extended Spout

K-124



Deck Mt. w/
Wrist Handles

K-208



Splash Mt. 6"
Extended Spout

K-123



Splash Mt. w/
Wrist Handles

K-206



SPECIALTY FAUCETS & ADAPTERS

Slow-Released
Metered Faucet

K-190



Hands-Free
Wand

K-400



Spout not
included



Eye-Wash
Attachment

K-170



Low Flow
Aerator

K-08



.5 GPM

STANDARD HAND SINK REPLACEMENT FAUCETS

Model	Spout Size/Style	For Faucet Model
K-52SP	3-1/2" Swivel Gooseneck	K-52
K-59SP	3-1/2" Swivel Gooseneck	K-59
K-208SP	6" Extended Swivel Gooseneck	K-208
K-175SP	4-1/2" Gooseneck	K-175

DRAINS & P-TRAPS

Chrome Plated
P-Traps



Standard
22 Gauge
7-PS-14

Heavy Duty
17 Gauge
7-PS-10

Lever Drain with
P-Trap & Overflow

K-26



Lever Drain Only
P-Trap & Overflow Not Included

K-67



BASKET DRAINS & STRAINERS



3-1/2" Basket
Drain Assembly
K-6



Replacement Drain
Basket For K-6
K-310



2" Drain Assembly
w/ Strainer Plate
K-63



Replacement
Strainer Plates
for 3-1/2" Drain for 2" Drain
K-410 K-411

PEDALS & KNEE VALVES

Foot Pedal Assembly
w/Floor Bracket

7-PS-39



Knee Valve Assembly
w/ Mounting Bracket

7-PS-32



Replacement Bonnet
for Pedal/Knee Valve
(K-103 & K-104,
7-PS-32 & 7-PS-39)

K-01



Foot Pedal Valve
Replacement

K-103 Combo. H/C
Single Pedal



Knee Valve
Replacement

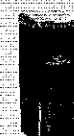
K-104



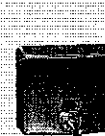
Thermostatic
Mixing Valve
K-425



SOAP DISPENSERS



Wall Mount
7-PS-12



Wall Mount
K-13



Deck
Mount
K-12



Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	302
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description	Soap/Towel Dispensers		
Manufacturer	Not In Contract	Model No:	Bv Owner

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

By: **Owner**
Verify Requirements

5/13/15 - UCI provide
backing requirements
- Cut sheet for weight
and elevation

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	303
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (lot)

Description	5-Tier Dry Storage Shelving		
Manufacturer	Intermetro Industries	Model No:	NC Series

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

1	10(ea)	24" x 48" Chrome Shelving	2448NC
2	8(ea)	86" Post	86UP
3	4(ea)	5" Stem Caster	5M
4	4(ea)	5" Stem Caster with Brake	5MB

Pending substitution
approval by Aramark.

Per 5/6/15 substitution
approval
Q in Cold areas
Wire in dry

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400



Item # _____

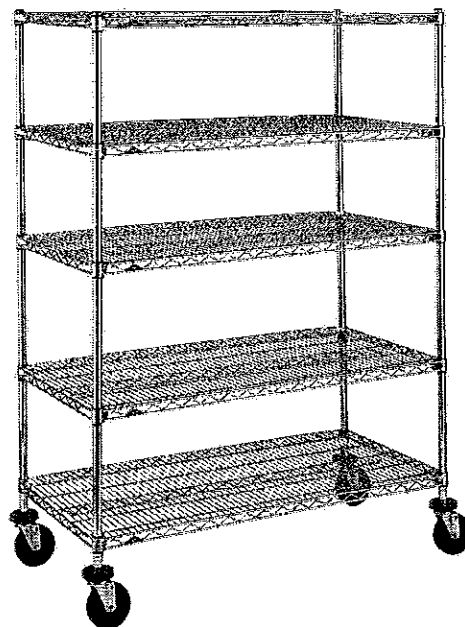
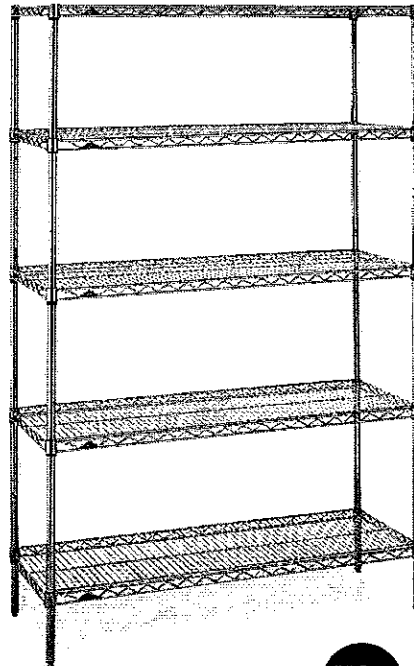
Job _____

METRO
Wire Shelving

SUPER ERECTA SHELF® WIRE SHELVING

- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal 3™ with Microban® antimicrobial product protection and stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Versatile:** Super Erecta Shelf® wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect™ Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

Note: Stainless stationary posts are equipped with stainless steel leveling feet.



*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



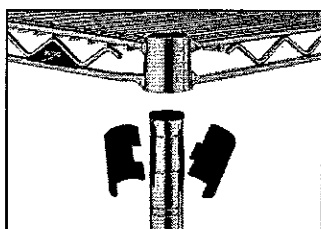
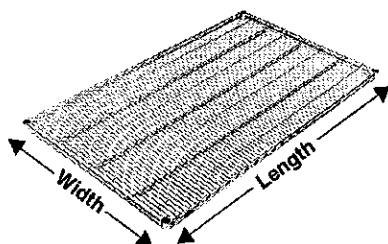
InterMetro Industries Corporation
 North Washington Street
 Wilkes-Barre, PA 18705
www.metro.com


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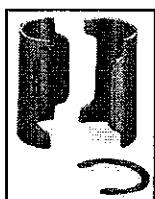


SUPER ERECTA SHELF® WIRE SHELVING

Wire Shelves



Split Sleeve

Aluminum
Split Sleeve

- **Metroseal 3:** Metro's proprietary epoxy coating contains Microban® antimicrobial product protection. Microban antimicrobial protects the epoxy coating from bacteria, mold, mildew, and fungus that cause odors, stains, and product degradation.
- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf
Replacements are available: Cat. No. 9985 (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications and autoclave applications.
Cat. No. 9986Z (bag of 4 with zinc C-rings)
Cat. No. 9986S (bag of 4 with stainless steel C-rings)
- Load capacity (evenly distributed) per shelf
Depths: 14" to 24" (355 to 610mm)
800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)
600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Load capacity (evenly distributed) per unit.
Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg)
Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings
- SUPER ERECTA SHELF meets Government Specifications MIL-S-40144E.

Model No. Super Erecta Brite	Model No. Chrome	Model No. Metroseal 3 with Microban®	Model No. Stainless	Nominal Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
1424BR	1424NC	1424NK3	1424NS	14x24	355x610	6	2.7
1430BR	1430NC	1430NK3	1430NS	14x30	355x760	7	3.2
1436BR	1436NC	1436NK3	1436NS	14x36	355x914	8	3.6
1442BR	1442NC	1442NK3	1442NS	14x42	355x1066	9 1/2	4.3
1448BR	1448NC	1448NK3	1448NS	14x48	355x1219	10 1/2	4.7
1460BR	1460NC	1460NK3	1460NS	14x60	355x1524	14	6.3
1472BR	1472NC	1472NK3	1472NS	14x72	355x1829	17	7.7
1824BR	1824NC	1824NK3	1824NS	18x24	457x610	7	3.2
1830BR	1830NC	1830NK3	1830NS	18x30	457x760	8	3.6
1836BR	1836NC	1836NK3	1836NS	18x36	457x914	9 1/2	4.3
1842BR	1842NC	1842NK3	1842NS	18x42	457x1066	11	5.0
1848BR	1848NC	1848NK3	1848NS	18x48	457x1219	12	5.4
1854BR	1854NC	1854NK3	1854NS	18x54	457x1370	14 1/2	6.6
1860BR	1860NC	1860NK3	1860NS	18x60	457x1524	17	7.7
1872BR	1872NC	1872NK3	1872NS	18x72	457x1829	20	9.1
2124BR	2124NC	2124NK3	2124NS	21x24	530x610	8	3.6
2130BR	2130NC	2130NK3	2130NS	21x30	530x760	9	4.1
2136BR	2136NC	2136NK3	2136NS	21x36	530x914	11	5.0
2142BR	2142NC	2142NK3	2142NS	21x42	530x1066	12	5.4
2148BR	2148NC	2148NK3	2148NS	21x48	530x1219	14	6.4
2154BR	2154NC	2154NK3	2154NS	21x54	530x1370	16	7.3
2160BR	2160NC	2160NK3	2160NS	21x60	530x1524	18	8.2
2172BR	2172NC	2172NK3	2172NS	21x72	530x1829	24	10.9
2424BR	2424NC	2424NK3	2424NS	24x24	610x610	9	4.1
2430BR	2430NC	2430NK3	2430NS	24x30	610x760	11	5.0
2436BR	2436NC	2436NK3	2436NS	24x36	610x914	13	5.9
2442BR	2442NC	2442NK3	2442NS	24x42	610x1066	15	6.8
2448BR	2448NC	2448NK3	2448NS	24x48	610x1219	16	7.3
2454BR	2454NC	2454NK3	2454NS	24x54	610x1370	19	8.6
2460BR	2460NC	2460NK3	2460NS	24x60	610x1524	21	9.5
2472BR	2472NC	2472NK3	2472NS	24x72	610x1829	26	11.8

Note: 14" (355mm) deep units.

Free-standing units: Foot plates should be used and secured to the floor.

Mobile units: maximum allowable post height is 54" (1370mm).

SUPER ERECTA SHELF® WIRE SHELVING

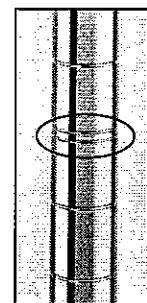


SiteSelect™ Posts

Stationary Posts

Stationary posts are equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap Leveling bolt can be adjusted 1/2" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts
Zinc Cat. No. RPF04-004 Stainless Steel Cat. No. RPF04-004C
- Replacement post cap for standard posts
Black Cat. No. RPC06-035



SiteSelect Posts
feature double
grooves every
8" (203mm) to
aid assembly.

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
7P			7 ³ / ₈	187	1/2	0.3
13P	13PK3	13PS	14 ³ / ₈	365	1	0.5
27P		27PS	28 ³ / ₈	720	1 ³ / ₄	0.75
33P	33PK3	33PS	34 ³ / ₈	873	2	0.9
54P	54PK3	54PS	54 ⁷ / ₁₆	1382	3	1.4
63P	63PK3	63PS	62 ⁷ / ₁₆	1585	3 ¹ / ₂	1.6
74P	74PK3	74PS	74 ¹ / ₂	1892	4	1.8
86P	86PK3	86PS	86 ¹ / ₂	2197	5	2.3
*96P			96 ¹ / ₂	2450	5 ¹ / ₂	2.5

*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.

Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
27UP		27UPS	27 ³ / ₄	704	1 ³ / ₄	0.75
33UP	33UPK3	33UPS	33 ³ / ₄	857	2	0.9
54UP	54UPK3	54UPS	53 ¹³ / ₁₆	1366	3	1.4
63UP	63UPK3	63UPS	61 ¹³ / ₁₆	1570	3 ¹ / ₂	1.6
	70UPK3		69 ³ / ₄	1771	3 ³ / ₄	1.7
74UP	74UPK3	74UPS	73 ⁷ / ₈	1876	4	1.8
86UP	86UPK3	86UPS	85 ⁷ / ₈	2181	4 ¹ / ₂	2.0

Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications.
- Each includes a leveling/connecting bolt.

Model No. Chrome	Model No. Stainless Steel	Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
54P-STKD	54PS-STKD	54 ⁷ / ₁₆	1382	3	1.4
63P-STKD	63PS-STKD	62 ⁷ / ₁₆	1585	3 ¹ / ₂	1.6
74P-STKD	74PS-STKD	74 ¹ / ₂	1892	4	1.8

Swedged Posts (For use with Stem Casters in Cart Wash Applications)

- Each post has an aluminum cap swedged into the top of the post.

Model No. Stainless Steel	Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
33UPS-SW	33 ³ / ₄	857	2	0.9
54UPS-SW	53 ¹³ / ₁₆	1366	3	1.4
63UPS-SW	61 ¹³ / ₁₆	1570	3 ¹ / ₂	1.6

Special Length Posts

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



Item # _____

Job _____



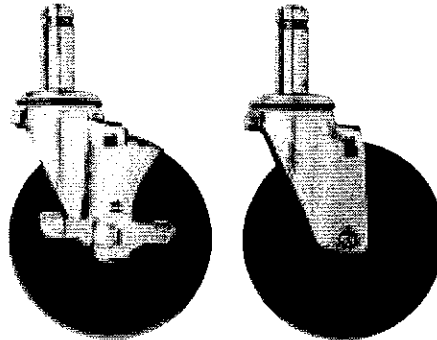
Casters (Stem Type)

METRO® STEM CASTERS

- **Metro Stem-Type Casters** are designed to fit Super Erecta Shelf® posts to form shelf carts and other mobile units.
- **Stainless Steel, Cart-Washable Casters** offer grease seals and zerk fittings. Can withstand high-pressure washings.
- **Polymer Horn Casters:** Innovative polymer stem casters offer corrosion resistance and enhanced durability. For all medium-duty applications.
- **Resilient Rubber Tread:** A molded, soft tread that provides good floor protection along with quiet operation. Non-marking.
- **Polyurethane Tread:** Long-wearing; resists abrasion. Non-marking, shock absorbing.
- **Wheel Brakes:** Foot-operated. Available on all caster models.
- **Caster Load Ratings:** From 125 lbs. to 300 lbs. (57 to 136kg) See chart.
- **Donut Bumpers:** Furnished standard on all Metro stem casters.
- **Additional Caster Types Available.**

Note: SPECIAL WHEELS — V-groove, Conductive, Steel and Phenolic — are available on request. For additional information, contact InterMetro Industries Corporation or your InterMetro representative.

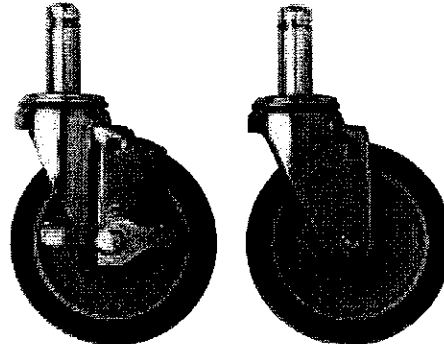
Resilient Rubber



5MB Wheel Brake
Includes Donut Bumper
(not shown)

5M Resilient
Includes Donut Bumper
(not shown)

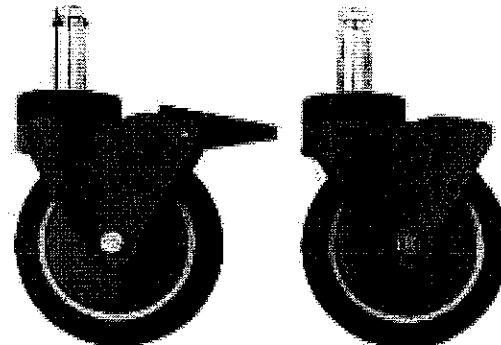
Stainless Steel, Cart Washable



5MDBGSA

5MDGSA

Polymer Horn Casters



5PCB

5PC



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

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Job _____

METRO®
STEM CASTERS

Dimensions

Standard Casters — Stem Type

Cat. No.	Wheel Diameter (in.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg)	Type	Wheel Tread	Approx. Pkd. Wt. (lbs.) (kg)
4LD	4 102	1/2 12	125 56	Stem/Swivel	Resilient	1 1/2 .6
5LD	5 127	1/2 12	125 56	Stem/Swivel	Resilient	2 .9
5M	5 127	1 1/4 32	200 90	Stem/Swivel	Resilient	2 1/2 1.1
5MB	5 127	1 1/4 32	200 90	Stem/Brake	Resilient	2 3/4 1.2
5MR	5 127	1 1/4 32	200 90	Stem/Rigid	Resilient	3 1/2 1.5
5MDA	5 127	1 1/4 32	250 111	Stem/Swivel	High Modulus Donut	2 1/2 1.1
5MDBA	5 127	1 1/4 32	250 111	Stem/Brake	High Modulus Donut	2 5/8 1.17
5MDRA	5 127	1 1/4 32	250 111	Stem/Rigid	High Modulus Donut	2 5/8 1.08
5MP	5 127	1 1/4 32	300 135	Stem/Swivel	Polyurethane	2 1/8 .94
5MPB	5 127	1 1/4 32	300 135	Stem/Brake	Polyurethane	2 1/4 1
5MPR	5 127	1 1/4 32	300 135	Stem/Rigid	Polyurethane	2 .9

NOTE 1: Stem casters are shipped with donut bumper at no additional charge.

NOTE 2: Rigid casters are held in position by a connecting channel. When ordering rigid casters, shell width must be known.

NOTE 3: Load Height for all 5M, 5MD and 5MP casters — 6 3/32" ± 1/16" (155 ± 1.5mm).

NOTE 4: Load Height for 4LD caster — 4 5/8" ± 1/16" (118 ± 1.5mm).

NOTE 5: Load Height for 5LD caster — 5 5/8" ± 1/16" (143 ± 1.5mm).

NOTE 6: Brakes are foot-operated.

Stainless Steel Cart-Washable Casters — Stem Type

Cat. No.	Wheel Diameter (in.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg)	Type	Wheel Tread	Approx. Pkd. Wt. (lbs.) (kg)
5MDGSA	5 122	1 1/4 32	150 68	Swivel	High Modulus Donut	2 1/2 1.1
5MDBGSA	5 122	1 1/4 32	150 68	Brake	High Modulus Donut	2 5/8 1.17
5MDRGSA	5 122	1 1/4 32	150 68	Rigid	High Modulus Donut	2 5/8 1.08
5MPGSA	5 127	1 1/4 32	300 135	Swivel	Polyurethane	2 1/8 .94
5MPBGSA	5 127	1 1/4 32	300 135	Brake	Polyurethane	2 1/4 1
5MPRGSA	5 127	1 1/4 32	300 135	Rigid	Polyurethane	2 .9

NOTE 1: Stem casters are shipped with donut bumper at no additional charge.

NOTE 2: Rigid casters are held in position by a connecting channel. When ordering rigid casters, shell width must be known.

NOTE 3: Load Height for all 5MD and 5MP casters — 6 3/32" ± 1/16" (155 ± 1.5mm).

NOTE 4: All casters are grease sealed with zerk fittings in swivel and axle.

NOTE 5: Brakes are foot-operated.

NOTE 6: "D" in model number designates donut wheel made of high-modulus rubber.

Polymer Casters — Stem Type

Cat. No.	Wheel Diameter (in.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg)	Type	Wheel Tread	Approx. Pkd. Wt. (lbs.) (kg)
5PC	5 127	1 1/4 32	300 135	Swivel	Polyurethane	2 .9
5PCB	5 127	1 1/4 32	300 135	Brake	Polyurethane	2 .9
5PCR	5 127	1 1/4 32	300 135	Rigid	Polyurethane	2 .9

NOTE 1: Optional thread guards (blue) may be ordered by adding "-TG" to the desired model number (eg. 5PC-TG, 5PCB-TG, 5PCR-TG).

NOTE 2: Stem casters are shipped with donut bumper at no additional charge.

NOTE 3: Rigid casters are held in place by a connecting channel. When ordering, shell depth must be provided.

Manufactured by:



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705

Phone: 570-825-2741 • Fax: 570-825-2852

For Product Information Call: 1-800-433-2232

Visit Our Web Site: www.metro.com

L02-041
Rev. 9/00
Printed in U.S.A.Information and specifications are subject to change
without notice. Please confirm at time of order.

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	304
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description	Exhaust Hood with Enclosure Panels		
Manufacturer	Halton Co.	Model No:	KVE W/Marvel

Electrical Requirements	Plumbing Requirements
Volts / Phase 120V., 1ph	H.W.
H.P.	C.W.
K.W.	W.
AMPS. 20.0	I.W.
CONN. Direct	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

See Shop Drawings

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

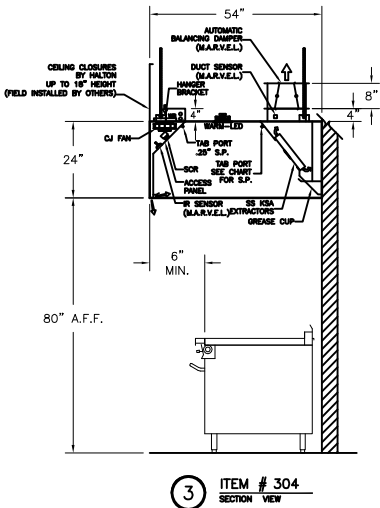
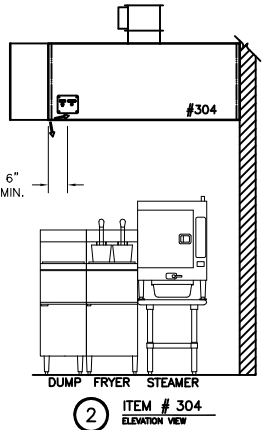
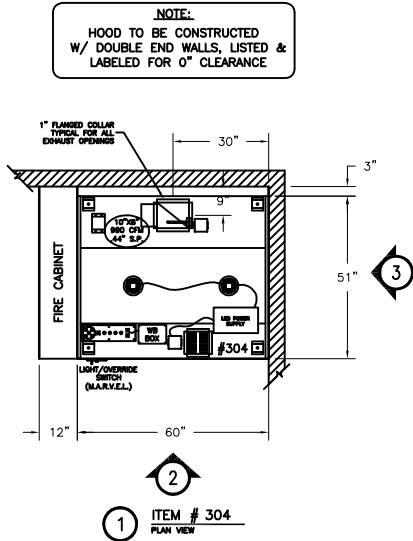
Fax: 714 540-9523

12/12/2014

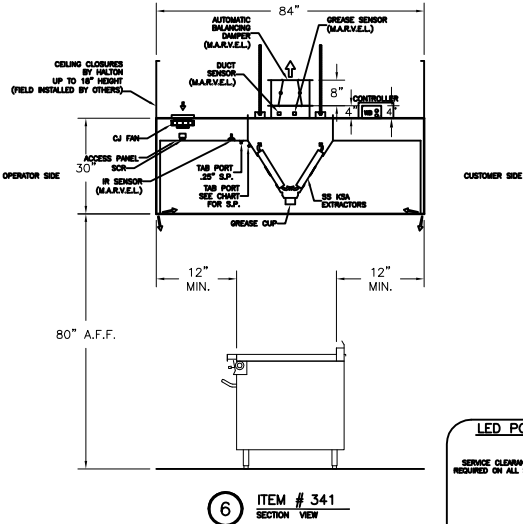
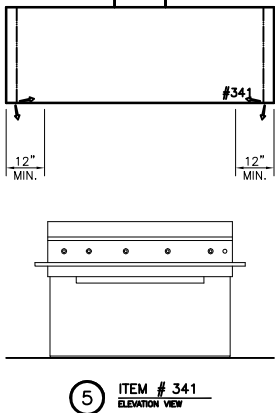
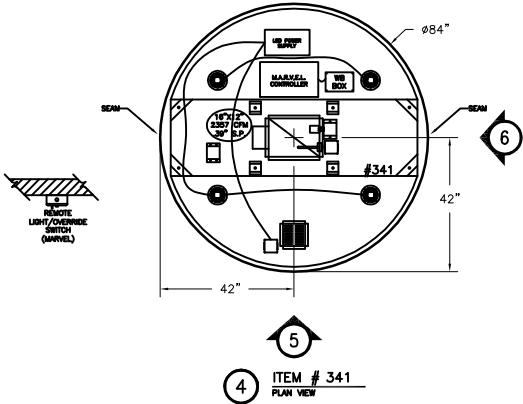
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HOOD INFORMATION TABLE										
HOOD NUMBER	HOOD MODEL	EXHAUST AIR FLOW REQUIREMENTS				GREASE EXTRACTOR			HOOD CONSTRUCTION	HOOD WEIGHT (LBS)
		EXHAUST CFM	T.A.B. PORT STATIC PRESSURE	TOTAL HOOD STATIC PRESSURE	EXHAUST COLLAR	QTY.	SIZE	TYPE		
					QTY.	LENGTH	WIDTH			
304	KVE	990	.33"	.44"	1	10"	8"	2	20" 13"	KSA
					1	11"	13"	1	11" 13"	KSA
341	KVR	2357	.27"	.39"	1	16"	12"	2	20" 13"	KSA
					2	11"	13"	2	11" 13"	KSA

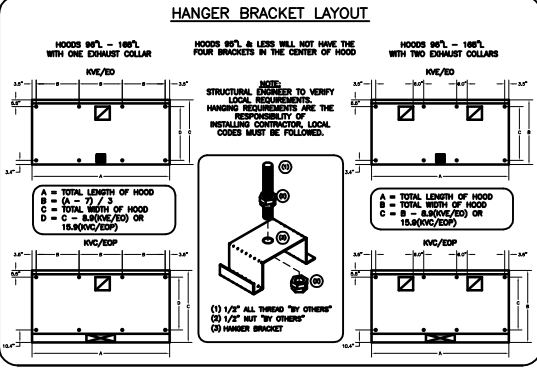
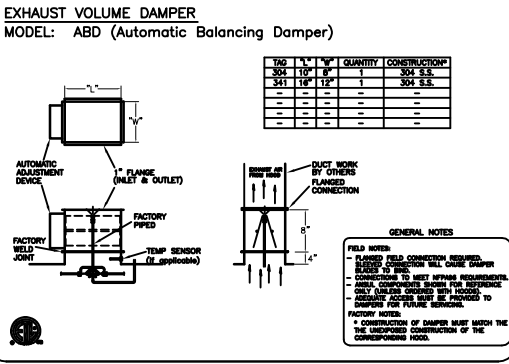
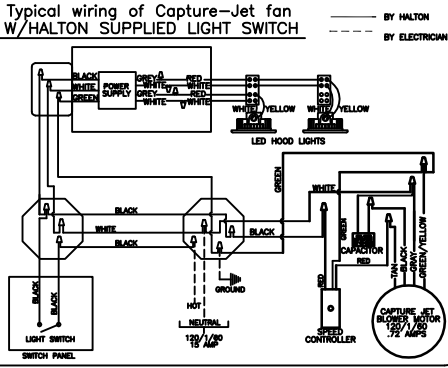
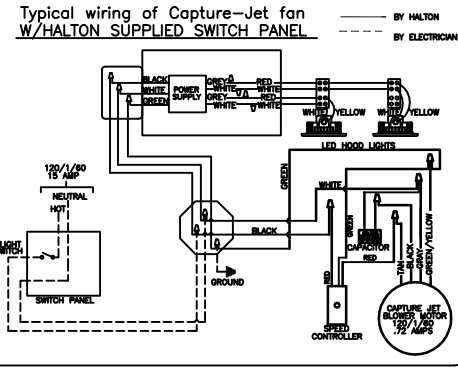
TOTAL EXH. CFM = 3347



SAUTE AREA



EXHAUST HOOD MUST BE INSTALLED SO THAT
THE COOKING EQUIPMENT IS CENTERED UNDER THE
EXHAUST HOOD ABOVE.



GENERAL SPECIFICATIONS

- HOOD CONSTRUCTION AND DESIGN MEETS NFPA 96 AND UL 710 STANDARD.
- HOOD IS NSF AND ETL LISTED UNDER THE FOLLOWING FILE NUMBER: ETL #3085193CLE-002
- ALL INSTALLATION WORK IS TO BE PERFORMED BY QUALIFIED PERSONS AND IN ACCORDANCE WITH STATE AND LOCAL BUILDING CODE REQUIREMENTS.
- THE INSTALLATION SHALL BE IN ACCORDANCE WITH NFPA 96, REMOVAL OF SMOKE AND GREASE LOZEN WIPERS FROM COMMERCIAL COOKING EQUIPMENT.
- ALL EXHAUST DUCTWORK AND TRANSITIONS ARE TO BE PROVIDED BY THE HVAC CONTRACTOR.
- CLEARANCE FROM HOOD AND DUCTS TO COMBUSTIBLE MATERIAL SHALL BE PER APPLICABLE BUILDING CODES.
- FOR PROPER OPERATION OF THE HOOD SYSTEM, IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO HAVE THE HOOD BALANCED AND TESTED TO ENSURE THAT THE EXHAUST AND SUPPLY REQUIREMENTS OF THE HOOD ARE MET.

INSTALLATION REQUIREMENTS

KITCHEN EQUIPMENT CONTRACTOR'S REQUIREMENTS

- PROVIDE DRAWINGS TO APPROPRIATE TRADES REFERENCING UTILITY SERVICE AND COORDINATE FINAL CONNECTION.
- DELIVER, ASSEMBLE AND INSTALL HALTON SYSTEM PER DRAWING.
- FURNISH WIRING AND PLUMBING DIAGRAMS TO END USER.
- THE K.E.C. MUST INFORM HALTON OF ANY CHANGES IN EQUIPMENT OR BUILDING STRUCTURE. FIELD MODIFICATIONS ARE THE RESPONSIBILITY OF THE K.E.C.
- IF HALTON MANUAL EXHAUST VOLUME DAMPERS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THEIR INSTALLATION OR TO MAKE ARRANGEMENTS WITH OTHER TRADES FOR THEIR INSTALLATION.

ELECTRICAL CONTRACTOR'S REQUIREMENTS

- PROVIDE AND CONNECT ALL REQUIRED VOLTAGES, CONNECTORS, WIRING, CONDUIT, ETC., PER NEC AND ALL APPLICABLE LOCAL CODES.

ELECTRICAL EQUIPMENT REQUIREMENTS

- FLUORESCENT LIGHT FIXTURE
40 WATT MAX BULB= .87 AMP EA.
- RECESSED INCANDESCENT LIGHT FIXTURE
150 WATT MAX BULB= 1.25 AMP EA.
- GLOBE INCANDESCENT LIGHT FIXTURE
100 WATT MAX BULB= .83 AMP EA.
- LED LIGHT FIXTURES= .30 AMP EA.
- CAPTURE JET FAN= .72 AMP EA.
- **ALL HOOD CIRCUITS ARE NOT TO EXCEED 15 AMP**
- **LIGHT BULBS, IF REQUIRED, ARE TO BE PROVIDED BY OTHERS**

CEILING HEIGHT NOTE

IF HALTON COMPANY IS TO PROVIDE CEILING CLOSURE PANELS, THE EXACT DIMENSION OF THE FINISHED CEILING HEIGHT MUST BE PROVIDED PRIOR TO RELEASE.

FINISHED CEILING HEIGHT A.F.F.: _____

PERFORMANCE CRITERIA

OTHER MANUFACTURERS WISHING TO OFFER AN ALTERNATE TO THE SPECIFIED MANUFACTURER MUST APPLY FOR PERMISSION TO DO SO IN WRITING FROM THE OFFICE OF THE SPECIFYING CONSULTANT. APPLICATION MUST BE RECEIVED BY THE CONSULTANT AT LEAST TEN WORKING DAYS PRIOR TO THE BID DATE. ANY ALTERNATE SYSTEM MUST MEET CONSTRUCTION AND PERFORMANCE REQUIREMENTS AND EFFICIENCIES AS OUTLINED IN THIS SPECIFICATION.

REQUESTS FOR APPROVAL MUST INCLUDE GREASE FILTRATION PERFORMANCE DATA (MICHON SIZE VS. EXTRACTION EFFICIENCY) AND MANUFACTURERS OWN EXHAUST AIR FLOW CALCULATIONS BASED ON THE CONNECTIVE HEAT LOAD OF COOKING EQUIPMENT BENEATH THE HOOD.

EFFICIENCY COMPARISON DATA TO BE PERFORMED IN ACCORDANCE WITH THE MOST CURRENT ASTM STANDARD F1704 AND INCLUDE RESULTS FOR THE REQUIRED CAPTURE AND CONTAINMENT EXHAUST AIR FLOW IN ACCORDANCE WITH THE "TEST METHOD TO DETERMINE THE THRESHOLD OF CAPTURE AND CONTAINMENT" DATA MUST INCLUDE THERMAL IMAGING RESULTS VALIDATING CONFORMANCE TO ASTM F1704 AND SUPPLY AIR TEMPERATURE REQUIREMENT OF 74°F.

MAKE UP AIR WILL BE CALCULATED SO THAT THE SAME AMOUNT OF AIR WILL BE TAKEN FROM THE ZONE AS IS REQUIRED BY THE SPECIFIED SYSTEM. AN ADDITIONAL LOAD CANNOT BE PLACED ON THE KITCHEN HVAC SYSTEM.

MANUFACTURER MUST PROVIDE A WRITTEN GUARANTEE OF PERFORMANCE, ENSURING THE SPECIFYING ENGINEER THAT THE SYSTEM WILL PERFORM TO THE ENGINEER'S SATISFACTION WHEN INSTALLED AND BALANCED ACCORDING TO DESIGN AIR FLOWS AND RESULTS OF ASTM STANDARD F1704 TEST. CONSULTANT RESERVES THE RIGHT TO REJECT ANY SYSTEM WHICH, WHEN INSTALLED, DOES NOT PROVIDE CAPTURE AND CONTAINMENT AT THE THRESHOLD FLOW RATE DETERMINED IN ASTM F1704. REJECTED SYSTEM MUST BE REPLACED WITH SPECIFIED SYSTEM, WITH ALL REPLACEMENT COSTS PAID BY MANUFACTURER OF REJECTED SYSTEM.

ANY CHANGES IN THE SPECIFIED SIZING OF POWER WIRING, FAN SIZE, HORSEPOWER REQUIREMENTS, OR GAS LINES DUE TO THE USE OF ANY SYSTEM OTHER THAN THAT WHICH IS SPECIFIED IS THE RESPONSIBILITY OF THE ALTERNATE HOOD MANUFACTURER, AND MUST BE COORDINATED BY THE HOOD MANUFACTURER AND CONTRACTORS INVOLVED.

THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE VERIFY THE FOLLOWING:

- ALL DIMENSIONAL INFORMATION, MOUNTING POSITIONS AND CLEARANCES.
- THE LOCATION AND TYPE OF COOKING EQUIPMENT.

NOTE TO APPROVER:
ANY CHANGES IN COOKING EQUIPMENT SUCH AS INCREASED ENERGY INPUTS OR EQUIPMENT CHANGES IN COOKING EQUIPMENT WHICH MAY CAUSE EXHAUST AIR FLOW OR EXHAUST AIR FLOW CHANGES TO OCCUR, A RE-CALCULATION EXHAUST AIRFLOW MAY BE REQUIRED.

REVISION AND RESUBMIT
APPROVED FOR FABRICATION
WITH NO CHANGES
WITH CHANGES AS NOTED

APPROVED BY: _____ DATE: _____

MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW:

WEBSITE: WWW.HALTONCOMPANY.COM
HALTON CO. (USA)
101 INDUSTRIAL DRIVE
SCOTTSDALE, KY 42164
1-270-237-5600

HALTON CO. (CANADA)
1021 BREVIK PLACE
MISSISSAUGA, ON L4W 3R7
1-905-624-0301

REV. 1 REVISION DESCRIPTION
2 NO CHANGE
3 REMOVED ANVUL
4 NO CHANGE
5
6
7

PROJECT: UC IRVINE

LOCATION: IRVINE, CA

DRAWN BY: BM DATE: 07.07.14

SCALE: NOT TO SCALE

CONSULTANT: RND

DRAWING TITLE:

HOOD DETAILS

DRAWING No.:

U14-346

REV. No.:

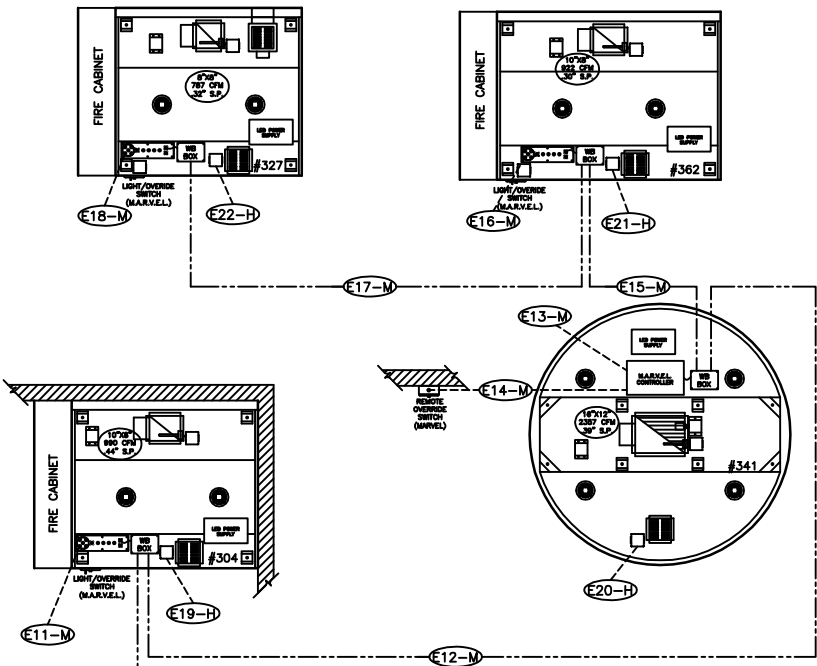
4

SHEET

8 of 11

Halton

ELECTRICAL & DATA CABLE CONNECTION SCHEDULE			
CONNECTION #	CONNECTION DESCRIPTION	FROM	TO
E1-M	120V, 15AMP - CONTROL PANEL POWER - 3 WIRES	BUILDING SOURCE	CONTROL PANEL
E2-M	BROADBAND INTERNET CONNECTION	BUILDING SOURCE	CONTROL PANEL
E3-M	FIRE MODE SIGNAL - TO FIRE SUPPRESSION PANEL - 2 WIRES	CONTROL PANEL	FIRE SYSTEM
E4-M	2 WIRE SHIELDED NETWORK CABLE - PROVIDED BY HALTON	CONTROL PANEL	HOOD #304
E5-M	0-10V MUA SIGNAL TO BMS - 2 WIRES	CONTROL PANEL	BMS
E6-M	5 WIRE STP CABLE - PLENUM RATED FT6 - TO EF VFD	CONTROL PANEL	VFD
E7-M	FIELD CONNECTION FOR MAIN DUCT GREASE SENSOR - 3 WIRES	CONTROL PANEL	GREASE SENSOR
E8-M	2 WIRES TO SPACE TEMPERATURE SENSOR	CONTROL PANEL	TEMP SENSOR
E9-M	HIGH VOLTAGE WIRING FROM BUILDING SOURCE TO VFD	BUILDING SOURCE	VFD
E10-M	HIGH VOLTAGE WIRING FROM VFD TO FAN MOTOR	VFD	EF MOTOR
E11-M	120V, 15AMP - M.A.R.V.E.L. CONTROLLER POWER - 3 WIRES	BUILDING SOURCE	HOOD #304
E12-M	2 WIRE SHIELDED NETWORK CABLE - PROVIDED BY HALTON	HOOD #304	HOOD #341
E13-M	120V, 15AMP - M.A.R.V.E.L. CONTROLLER POWER - 3 WIRES	BUILDING SOURCE	HOOD #341
E14-M	FIELD CONNECTION FOR REMOTE OVERRIDE - 4 WIRES	HOOD #341	OVERRIDE
E15-M	2 WIRE SHIELDED NETWORK CABLE - PROVIDED BY HALTON	HOOD #341	HOOD #362
E16-M	120V, 15AMP - M.A.R.V.E.L. CONTROLLER POWER - 3 WIRES	BUILDING SOURCE	HOOD #362
E17-M	2 WIRE SHIELDED NETWORK CABLE - PROVIDED BY HALTON	HOOD #362	HOOD #327
E18-M	120V, 15AMP - M.A.R.V.E.L. CONTROLLER POWER - 3 WIRES	BUILDING SOURCE	HOOD #327
E19-H	120V, 15AMP - HOOD LIGHT POWER - 3 WIRES	BUILDING SOURCE	HOOD #304
E20-H	120V, 15AMP - HOOD LIGHT POWER - 3 WIRES	BUILDING SOURCE	HOOD #341
E21-H	120V, 15AMP - HOOD LIGHT POWER - 3 WIRES	BUILDING SOURCE	HOOD #362
E22-H	120V, 15AMP - HOOD LIGHT POWER - 3 WIRES	BUILDING SOURCE	HOOD #327
E23-M	3 WIRE STP CABLE - PLENUM RATED - TO BMS(BACNET)	CONTROL PANEL	BMS



FAN CONFIGURATION DATA FOR M.A.R.V.E.L.

Exhaust Data:

EF Item #: _____ Voltage/Phase/Hz: _____

EF HP: _____

Hood Item #'s connected to this fan: _____

EF Item #: _____ Voltage/Phase/Hz: _____

EF HP: _____

Hood Item #'s connected to this fan: _____

EF Item #: _____ Voltage/Phase/Hz: _____

EF HP: _____

Hood Item #'s connected to this fan: _____

EF Item #: _____ Voltage/Phase/Hz: _____

EF HP: _____

Hood Item #'s connected to this fan: _____

Make Up Air Data:

Quantity of MUA "Zones": _____

Hood Item #'s located in Zone 1: _____

Hood Item #'s located in Zone 2: _____

NOTE: Above information must be completed in full prior to project being released for production. If more than four exhaust fans or two MUA zones are being used, please provide this data as well.

Coordinate/verify location with mechanical contractor.

5/13 - Hide conduits for control panel. Recess in wall if possible

TOUCH SCREEN PANEL MOUNTED (see detail below)

Provide mounting locations for review/approval. Recessed mounting required for all installations within custom view.

NOTE: HALTON SUPPLIED VARIABLE FREQUENCY DRIVES (VFD'S); MANUFACTURER: ALLEN BRADLEY VFD'S WILL BE PROGRAMMED BY HALTON.

GREASE SENSOR LOCATION MATRIX	
GREASE SENSOR #	LOCATION
1	MAIN DUCT
2	341
3	-
4	-
5	-
6	-
7	-
8	-
9	-
10	-

NOTES:

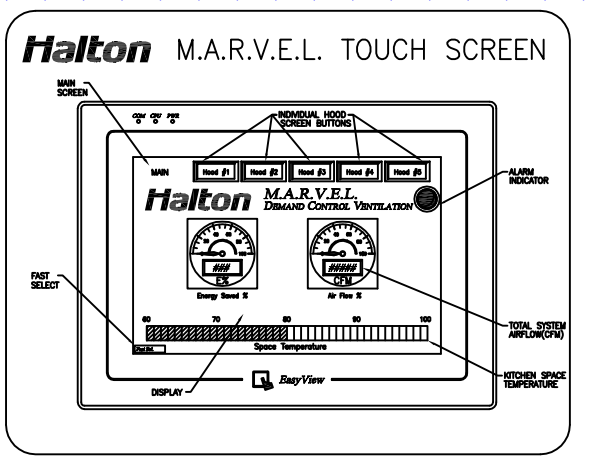
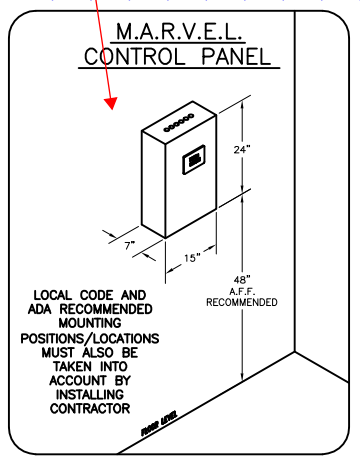
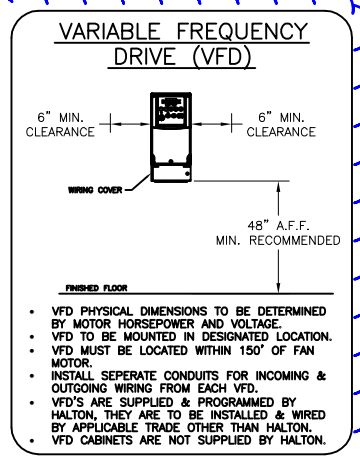
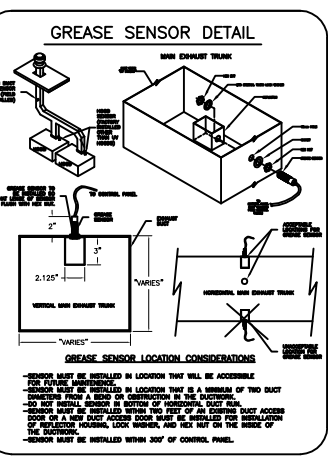
ALL WIRING AND CABLING TO BE PROVIDED BY ELECTRICAL CONTRACTOR UNLESS STATED OTHERWISE

NOTES:

ALL FAN MOTORS MUST BE COMPATIBLE WITH VARIABLE FREQUENCY DRIVES (VFD'S). ALL MOTORS MUST BE CONNECTED TO THREE PHASE POWER. ELECTRONICALLY COMMUTATED MOTORS (ECM) ARE ALSO ACCEPTABLE IF SINGLE PHASE POWER IS TO BE USED. (24V POWER SUPPLY TO THE ECM IS BY OTHERS)

NOTES:

ALL VARIABLE FREQUENCY DRIVES (VFD'S) MUST BE INSTALLED WITHIN 150' OF THE EXHAUST FAN.



M.A.R.V.E.L. SYSTEM

M.A.R.V.E.L. EQUIPMENT CONNECTED LOADS

M.A.R.V.E.L. CONTROL PANEL= 10 AMPS EA.

M.A.R.V.E.L. PLC AT EACH HOOD SECTION= 4 AMPS EA.

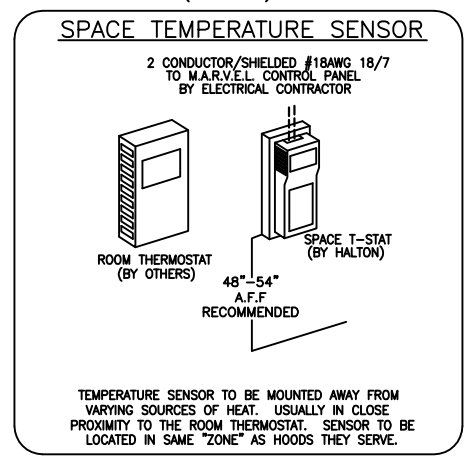
ALL CIRCUITS ARE NOT TO EXCEED 15 AMP

NOTES:

FIELD WIRING (BY E.C.) - 120V - 12AWG MIN.-10AWG MAX.

FIELD WIRING (BY E.C.) - 24V - 22AWG MIN.-18AWG MAX.

SHIELDED NETWORK CABLES - PROVIDED BY HALTON FIELD INSTALLED BY OTHERS



THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE VERIFY THE FOLLOWING:

- ALL DIMENSIONAL INFORMATION, MOUNTING POSITIONS AND CLEARANCES.
- THE LOCATION AND TYPE OF COOKING EQUIPMENT.

NOTE TO APPROVER: ANY CHANGES IN COOKING EQUIPMENT SUCH AS INCREASED ENERGY INPUTS OR EQUIPMENT CHANGES IN COOKING EQUIPMENT MUST BE APPROVED BY HALTON. ANY CHANGES TO THESE CHANGES OCCUR.

REVISION AND RESUBMIT ☐ WITH NO CHANGES ☐ WITH CHANGES AS NOTED

APPROVED BY: _____ DATE: _____

REVISION DESCRIPTION

REV.	REVISION	DATE
1	REVISED ITEM NUMBERS AND UPDATED MARVEL SHEET	07.22.14
2	UPDATED HOOD #362	07.29.14
3	NO CHANGE	10.27.14
4	NO CHANGE	01.08.15
5		
6		
7		

MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW:

HALTON CO. (CANADA)	HALTON CO. (USA)
1021 BREVIK PLACE	101 INDUSTRIAL DRIVE
MISSISSAUGA, ON L4W 3R7	SCOTTSDALE, KY 42164
1-905-624-0301	1-877-237-5600

WEBSITE: WWW.HALTONCOMPANY.COM

PROJECT: UC IRVINE

LOCATION: IRVINE, CA

DRAWN BY: BM

DATE: 07.07.14

SCALE: NOT TO SCALE

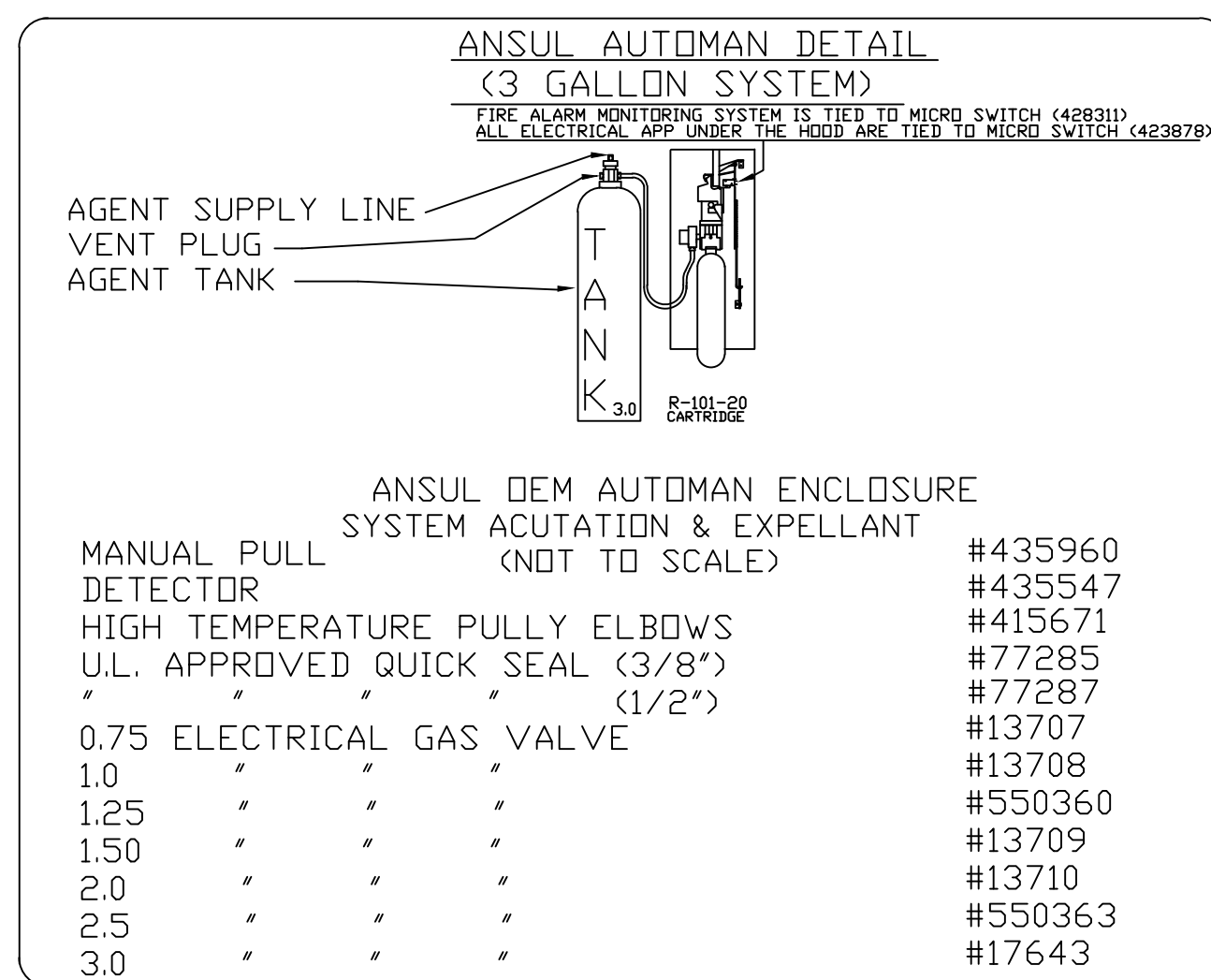
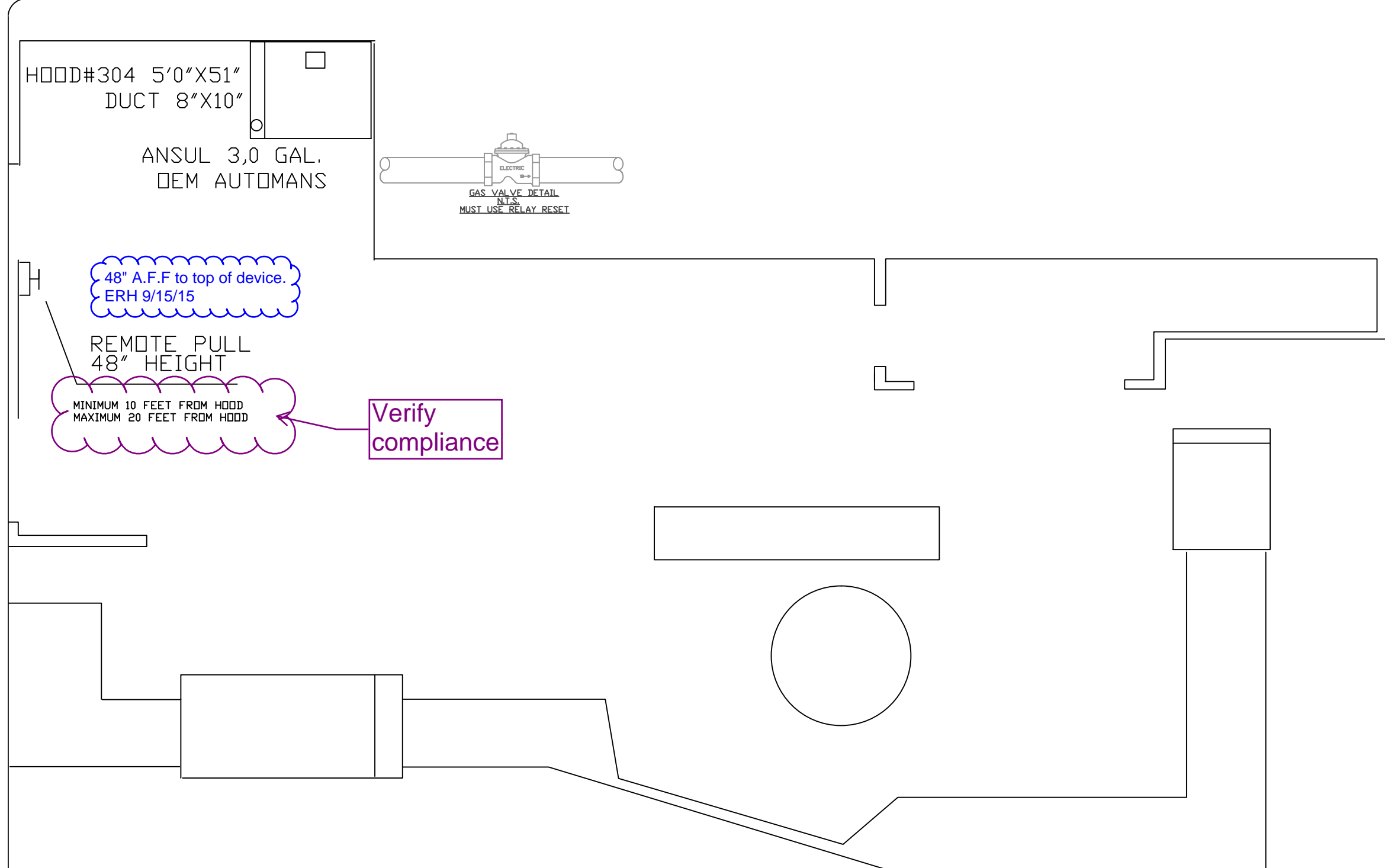
CONSULTANT: RND

DRAWING TITLE: DEMAND CONTROL DETAILS

DRAWING No.: U14-346

REV. No.: 4 SHEET 9 of 11

Halton



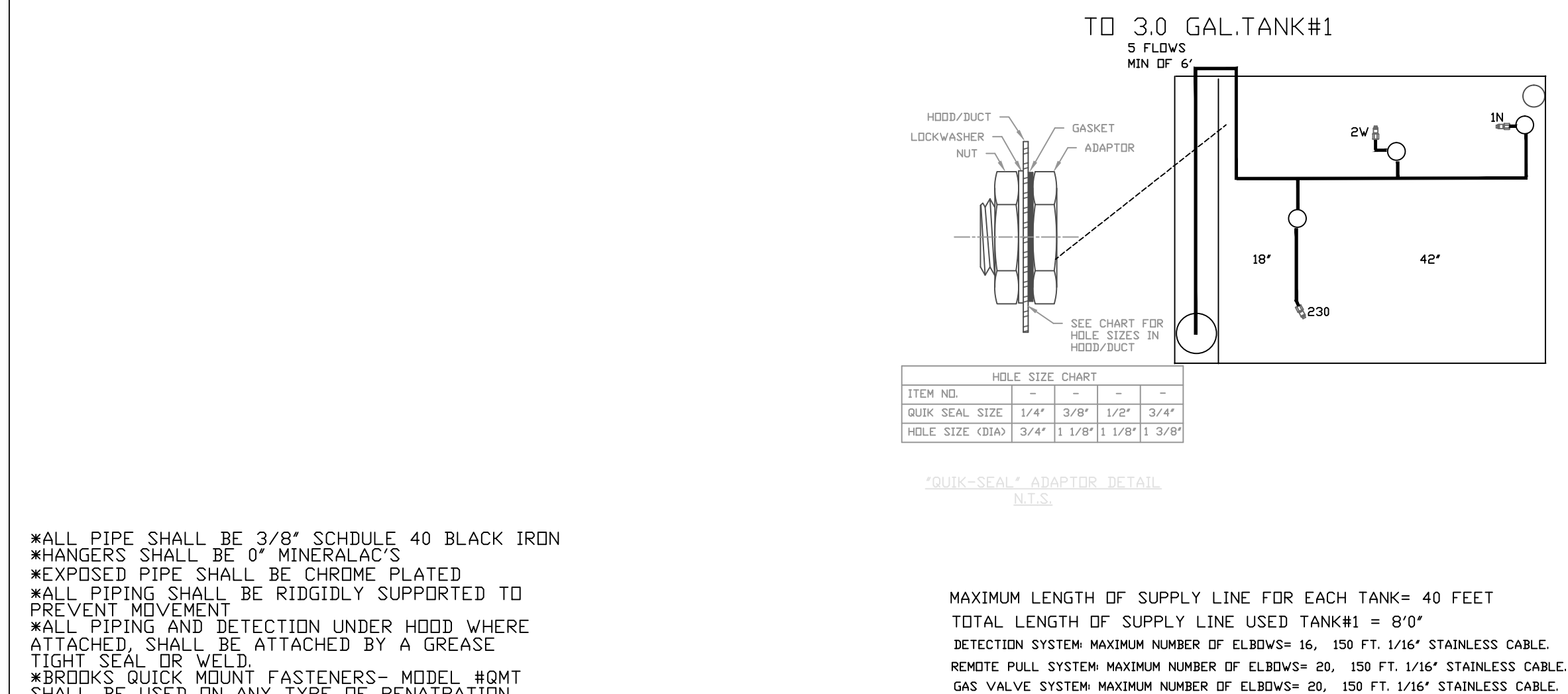
FIRE SUPPRESSION SYSTEM DETAIL INFORMATION					
FIRE SYSTEM TYPE; ANSUL R 102 3.0 GAL					
QTY.	NOZZLE	MODEL NUMBER	TIP NUMBER	FLOW POINTS	TOTAL FLOW PTS.
					TANK#1
1	DUCT	419337	2W	2	2
1	PLENUM	419335	1N	1	1
1	FRYER	419339	230	2	2
MEETS UL300 STANDARDS					
TOTAL NOZZLE FLOW POINTS USED:					5
TOTAL NOZZLE FLOW POINTS AVAILABLE:					11
(K) 450 DEGREE TEMPERATURE LINKS:					1

FIRE AUTHORITY NOTES

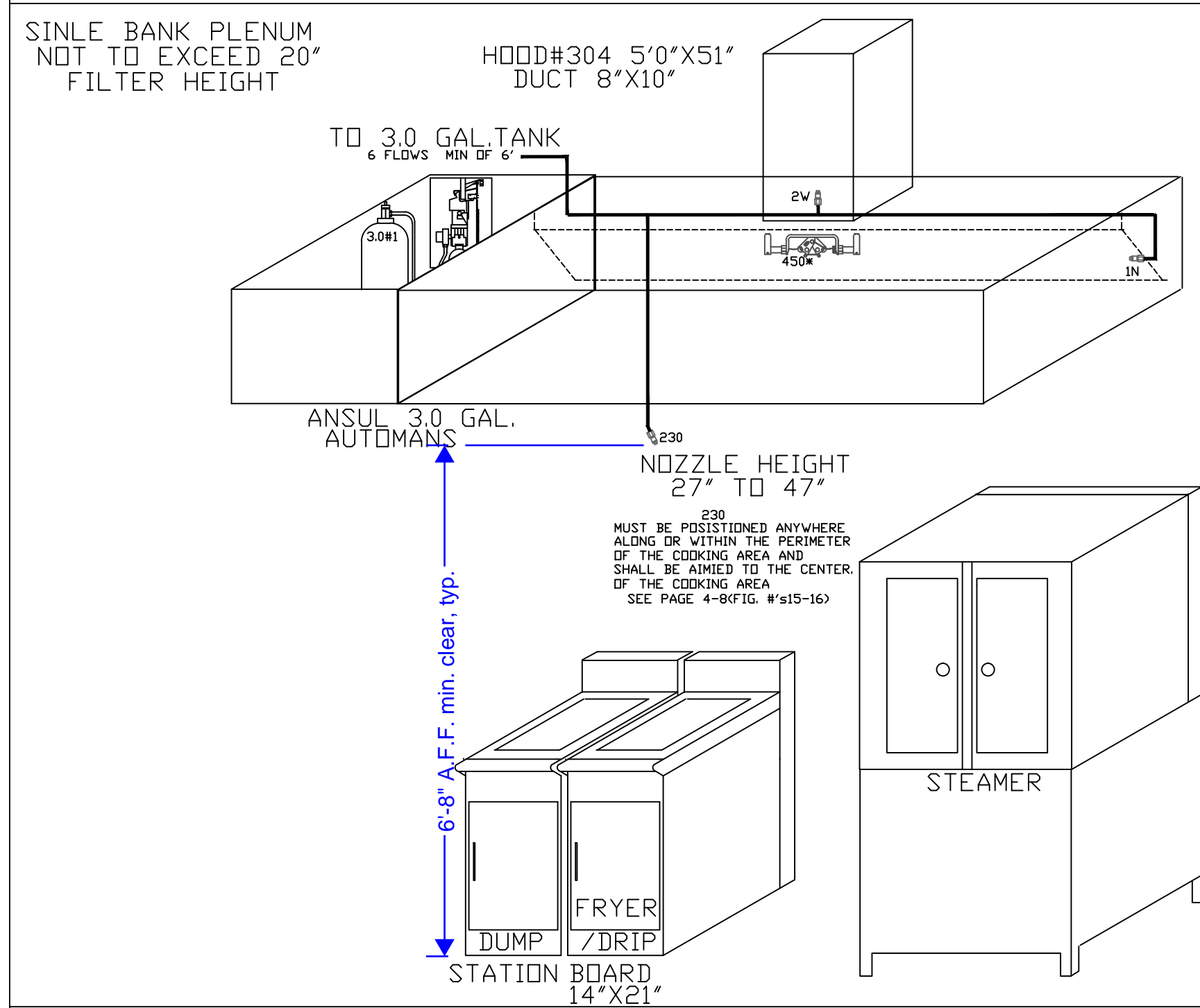
1. V FIRE'S SCOPE OF WORK IS TO HOOK UP ANSUL FIRE SUPPRESSION SYSTEM TO ANSUL PRE-ENGINEERED FIRE SUPPRESSION SYSTEM MANUAL.
2. THE SYSTEM SHALL BE PRE-TESTED PRIOR TO FA INSPECTION. THE SYSTEM SHALL BE INSTALLED AND FUNCTION IN ACCORDANCE WITH THE APPROVED PLANS AND MANUFACTURER'S INSTALLATIONS. TESTING DURING THE FIRE INSPECTION SHALL INCLUDE A MANUAL AND AUTOMATIC ACTIVATION VIA FUSIBLE LINK. THE COMPLETE TECHNICAL MANUAL SHALL BE MADE AVAILABLE TO THE INSPECTOR.
3. ALL GAS FUELED, ELECTRICALLY POWERED, AND HEAT-PRODUCING EQUIPMENT LOCATED UNDER THE HOOD SHALL SHUT DOWN UPON ACTIVATION OF THE EXTINGUISHING SYSTEM. CFC 904.11.2
4. DISCHARGE NOZZLES SHALL BE LOCATED AND INSTALLED AS SHOWN IN THE MANUFACTURER'S LISTED INSTALLATION MANUAL AND THE FA APPROVED PLANS. ALL DISCHARGE NOZZLES SHALL BE PROVIDED WITH CAPS, COVERS, OR OTHER SUITABLE PROTECTIVE DEVICES. NFPA 17A 4.3.1.5
5. WHERE A BUILDING FIRE ALARM OR MONITORING SYSTEM IS INSTALLED, THE AUTOMATIC FIRE-EXTINGUISHING SYSTEM SHALL BE MONITORED IN ACCORDANCE WITH NFPA 72 CFC 904.3.5 AS AMENDED. A FIRE ALARM PLAN SHALL BE SUBMITTED UNDER SEPARATE REVIEW AND APPROVAL BY THE FA.
6. PIPING SHALL BE RIGIDLY SUPPORTED TO PREVENT MOVEMENT. SWIVEL NOZZLES SHALL BE ROTATED TO A PREDETERMINED AIMING POINT AND THEN TIGHTENED TO HOLD THAT ANGLE. CAREFUL ATTENTION SHALL BE GIVEN AT THE TIME OF DESIGNING THE SYSTEM AS NOZZLES CANNOT BE MOVED "OUT OF THE WAY" ONCE APPROVED IN THE FIELD. ANY MOVING OF THE PIPE OR NOZZLES SHALL REQUIRE AN APPROVED CONTRACTOR TO EVALUATE THE PIPE/NOZZLE LAYOUT.
7. MOVABLE COOKING EQUIPMENT SHALL BE PROVIDED WITH A MEANS TO ENSURE THAT IT IS CORRECTLY POSITIONED IN RELATION TO THE APPLIANCE DISCHARGE NOZZLE DURING COOKING OPERATIONS. NFPA 17A 5.6.4
8. FRYERS SHALL BE SEPARATED FROM SURFACE FLAME APPLIANCES BY 16 INCHES OR AN 8 INCH STEEL OR TEMPERED GLASS BAFFLE PLATE SHALL BE PROVIDED BETWEEN FRYERS AND SURFACE FLAMES. CMC 515.12.5
9. MANUAL PULL STATIONS SHALL BE LOCATED NO HIGHER THAN FOUR FEET ABOVE FINISHED FLOOR AND SHALL BE READILY ACCESSIBLE FOR USE AT OR NEAR A MEANS OF EGRESS FROM THE COOKING AREA A MINIMUM OF 10 FEET AND MAXIMUM OF 20 FEET FROM THE KITCHEN EXHAUST SYSTEM. THE DISTANCE IS MEASURED FROM THE EDGE OF HOOD. CFC 904.11.1
10. A CLASS K RATED EXTINGUISHER SHALL BE PROVIDED WITHIN A MAXIMUM OF 30 FT. OF COOKING EQUIPMENT. PLACEMENT IS AT DISCRETION OF THE INSPECTOR. ADDITIONAL EXTINGUISHERS MAY BE REQUIRED BASED ON TRAVEL DISTANCE FOR SOLID FUELED EQUIPMENT OF MULTIPLE FRYERS. PORTABLE FIRE EXTINGUISHERS FOR COOKING EQUIPMENT LOCATED ALONG NORMAL PATHS OF TRAVEL WHERE THEY ARE READILY ACCESSIBLE. PORTABLE FIRE EXTINGUISHERS SHALL BE MAINTAINED WITH NFPA AND CFC REQUIREMENTS. CFC 906.1 & 906.2; CFC 904.11.5; 906.3.J
11. HOOD AND DUCT CONSTRUCTION SHALL BE INSTALLED IN ACCORDANCE WITH THE CMC AND NATIONALLY RECOGNIZED STANDARDS. THESE ASSEMBLIES ARE APPROVED AND INSPECTED BY THE LOCAL BUILDING OFFICIAL AND ARE NOT PART OF THE FA PLAN REVIEW PROCESS. APPROVED BUILDING DEPARTMENT PLANS MAY BE REQUIRED.
12. WHERE MORE THAN ONE MANUAL ACTUATOR (PULL) IS INSTALLED, THEY SHALL BE IDENTIFIED WITH A PERMANENT SIGN INDICATING WHICH EXTINGUISHING SYSTEM EACH WILL ACTIVATE.
13. HOOD EXHAUST FANS SHALL CONTINUE TO OPERATE AFTER THE EXTINGUISHING SYSTEM HAS BEEN ACTIVATED, UNLESS FAN SHUTDOWN IS REQUIRED BY A LISTED COMPONENT OF THE VENTILATION SYSTEM OR BY THE DESIGN OF THE EXTINGUISHING SYSTEM. MAKE UP AIR SUPPLIED INTERNALLY TO HOOD MUST SHUT DOWN UPON SUPPRESSION SYSTEM ACTIVATION.
14. THE INSIDE EDGE OF THE HOOD SHALL OVERHANG A HORIZONTAL DISTANCE OF NO LESS THAN 6 INCHES BEYOND THE EDGE OF THE COOKING SURFACE ON ALL FOUR SIDES. THE VERTICAL DISTANCE BETWEEN THE LIP OF THE HOOD AND THE COOKING SURFACE SHALL NOT EXCEED 4 FEET UNLESS THE MANUFACTURER'S SPECIFICATIONS STATES OTHERWISE. CMC 508.4.1

SYSTEM MAINTENANCE

15. THE APPROVED SET OF PLANS SHALL BE DELIVERED TO THE OWNER/MANAGER TO BE KEPT ON-SITE FOR REFERENCE AND INSPECTION RECORDS.
16. THE RESPONSIBILITY FOR INSPECTION, MAINTENANCE, TRAINING, AND CLEANLINESS OF THE VENTILATION CONTROL AND FIRE PROTECTION OF THE COMMERCIAL COOKING OPERATIONS SHALL BE THE OWNER OF THE SYSTEM PROVIDED THAT THIS RESPONSIBILITY HAS NOT BEEN TRANSFERRED IN WRITTEN FORM TO A MANAGEMENT COMPANY OR OTHER PARTY. CMC 507.1.3
17. RECORDS FOR INSPECTIONS SHALL STATE THE FOLLOWING:
 1. THE NAME OF THE INDIVIDUAL, OR COMPANY PERFORMING THE INSPECTION;
 2. A DESCRIPTION OF THE INSPECTION;
 3. WHEN THE INSPECTION TOOK PLACE;
 4. SUCH RECORDS SHALL BE COMPLETED AFTER EACH INSPECTION OR CLEANING, MAINTAINED ON THE PREMISES FOR A MINIMUM OF THREE YEARS AND COPIED TO THE FIRE CODE OFFICIAL UPON REQUEST. CFC 609.3.3.3
18. EXTINGUISHING SYSTEM SHALL BE MAINTAINED IN ACCORDANCE WITH THE 2013 CFC, CMC, 2013 NFPA 17A, 2010 NFPA 96 AND MANUFACTURER'S REQUIREMENTS.
19. FOR EXISTING HOOD EXTINGUISHING SYSTEMS, WHERE CHANGES IN THE COOKING MEDIA, POSITIONING OF COOKING EQUIPMENT OR REPLACEMENT OF COOKING EQUIPMENT OCCUR, PLANS SHALL BE SUBMITTED TO THE FA FOR THE AUTOMATIC FIRE-EXTINGUISHING SYSTEM AND SHALL COMPLY WITH THE APPLICABLE PROVISIONS CFC SECTIONS 904.11.6.1
20. EXTINGUISHING SYSTEMS SHALL BE SERVICED AT LEAST EVERY SIX MONTHS, OR AFTER ACTIVATION OF THE SYSTEM, BY A QUALIFIED PERSON. MAINTENANCE SHALL BE CONDUCTED IN ACCORDANCE WITH THE MANUFACTURER'S LISTED INSTALLATION AND MAINTENANCE MANUAL. CFC 904.11.6.2 NFPA 17A SECTION A7.3; CFC901.6.2
21. FUSIBLE LINKS SHALL BE REPLACED AT LEAST ANNUALLY. CFC 904.11.6.3
22. THE HOOD VENTILATION SYSTEM SHALL BE OPERATED AT THE REQUIRED RATE OF AIR MOVEMENT, AND HOOD GREASE FILTERS SHALL BE IN PLACE WHEN COOKING EQUIPMENT UNDER A KITCHEN GREASE HOOD IS OPERATED.
23. HYDROSTATIC TESTING OF THE WET CHEMICAL EXTINGUISHING SYSTEM SHALL BE COMPLETED IN INTERVALS NOT EXCEEDING 12 YEARS. NFPA 17A 7.5
24. ALL INTERIOR SURFACES OF THE EXHAUST SYSTEMS SHALL BE MADE ACCESSIBLE FOR CLEANING AND INSPECTION PURPOSES. IF DURING THE INSPECTION IT IS FOUND THAT THE HOOD, GREASE REMOVAL DEVICES, FAN, DUCTS OR OTHER APPURTENANCES HAVE AN ACCUMULATION OF GREASE, SUCH COMPONENTS SHALL BE CLEANED. CFC 609.3.3.2
25. THE ENTIRE EXHAUST SYSTEM SHALL BE INSPECTED FOR GREASE BUILD-UP BY A PROPERLY TRAINED, QUALIFIED, COMPANY OR PERSON. INSPECTIONS SHALL BE COMPLETED IN ACCORDANCE WITH CFC TABLE 609.3.3.1



PIPING LAYOUT

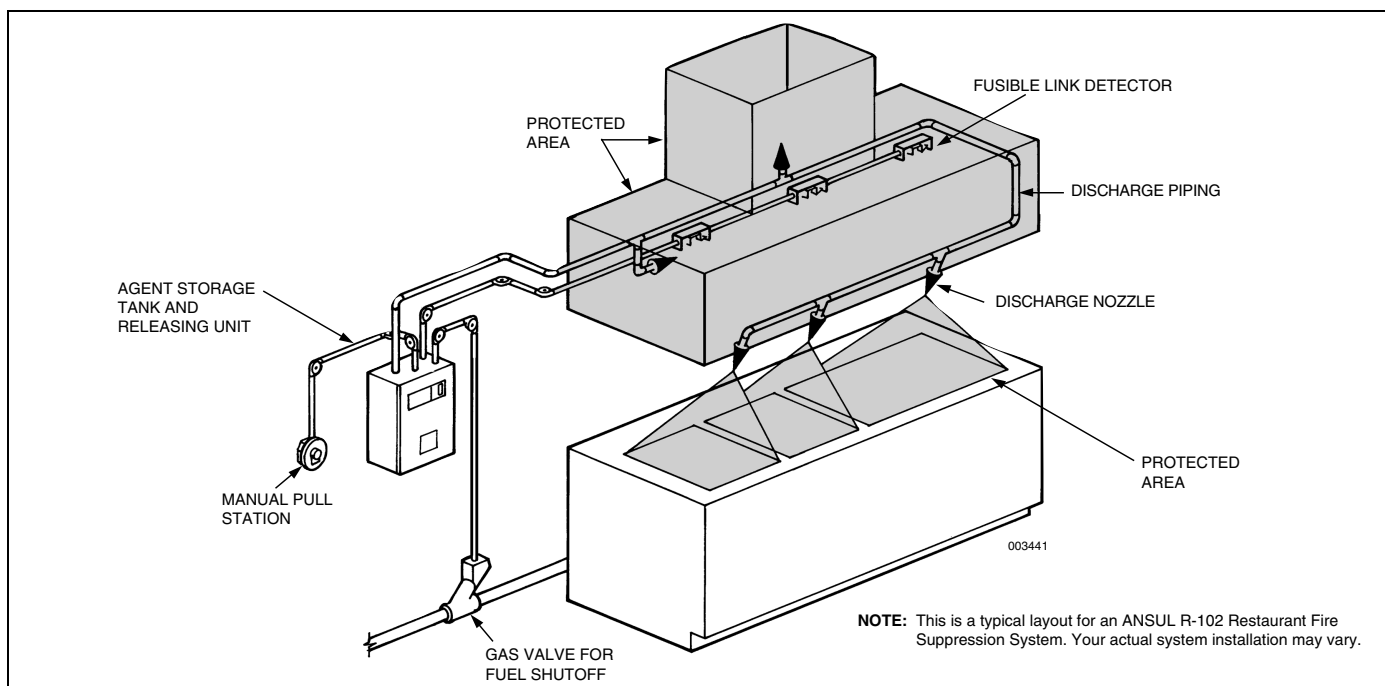


SYSTEM LAYOUT

NO.	DRAWINGS FOR
1	
JOB	
DATE	
PH#	
P.O.	
CONTACT	
PH#	

OWNER'S GUIDE

R-102™ RESTAURANT FIRE SUPPRESSION SYSTEM



HOW THE ANSUL R-102 SYSTEM OPERATES

1. A fire starts in the protected area...
2. Heat sensitive fusible link detectors activate the system.
3. Appliance energy sources are automatically shut off by accessory equipment appropriate for the type of fuel used by your cooking equipment.
4. The fire extinguishing agent is discharged into the plenum and duct and onto the cooking appliances.
5. The agent and the hot grease mix to form a foam. This temporarily seals combustible vapors, helping to inhibit re-ignition. This seal must not be disturbed.

INSPECTING YOUR R-102 SYSTEM

Your ANSUL R-102 system should be inspected at least monthly. **Should you discover any irregularities, contact an authorized ANSUL distributor immediately.**

1. Never use corrosive cleaning solutions on the fusible links or cables. Check to make certain there is no corrosion to any of the detection system components. Certain high alkaline cleaners could cause corrosion.
- ▶ 2. Ensure that metal fusible links are replaced semi-annually. Deterioration of these links could cause the system to be actuated or to malfunction in case of a fire.
3. Make certain the releasing unit has not been tampered with, and that visual inspection seals are not broken or missing.
4. At daily intervals check your system for loose pipes and missing or grease covered nozzle caps. Make certain nozzle caps are in place over the ends of each nozzle. Temporarily remove cap, check to make certain it is not brittle, and snap back on nozzle.
- ▶ **Note:** If caps are damaged or missing, contact the authorized ANSUL distributor for immediate replacement.
5. Check each metal blow-off cap and make certain the cap can be turned freely on the nozzle.
6. Periodically check your visual indicator on the releasing unit to make certain the system is cocked.
7. Have your system inspected by an authorized ANSUL distributor at a maximum of 6 month intervals and immediately after major hood and duct cleaning. Often fusible links are wired shut during the cleaning process to prevent accidental activation. This will prevent the system from operating automatically. It's also possible that your system might have been disconnected, damaged, or has accumulated excessive deposits of grease causing your system to become inoperative.
8. Check that the manual pull station is not obstructed, has not been tampered with, and is ready for operation.
9. Make certain that each tank and releasing unit is mounted in an area with a temperature range of 32 °F to 130 °F (0 °C to 54 °C).
10. Make certain the agent storage tank is not in an area in which the temperature can exceed 130 °F (54 °C) or can be heated to a temperature exceeding 130 °F (54 °C) due to conductivity through heated discharge piping.

R-102 Restaurant Fire Suppression Systems

Features

- Low pH Agent
- Proven Design
- Reliable Gas Cartridge Operation
- Aesthetically Appealing
- UL Listed – Meets Requirements of UL 300
- ULC Listed – Meets Requirements of ULC/ORD-C1254.6
- CE Marked

Application

The ANSUL® R-102 Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect areas associated with ventilating equipment including hoods, ducts, plenums, and filters. The system also protects auxiliary grease extraction equipment and cooking equipment such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite, or gas-radiant char-broilers; and woks.

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

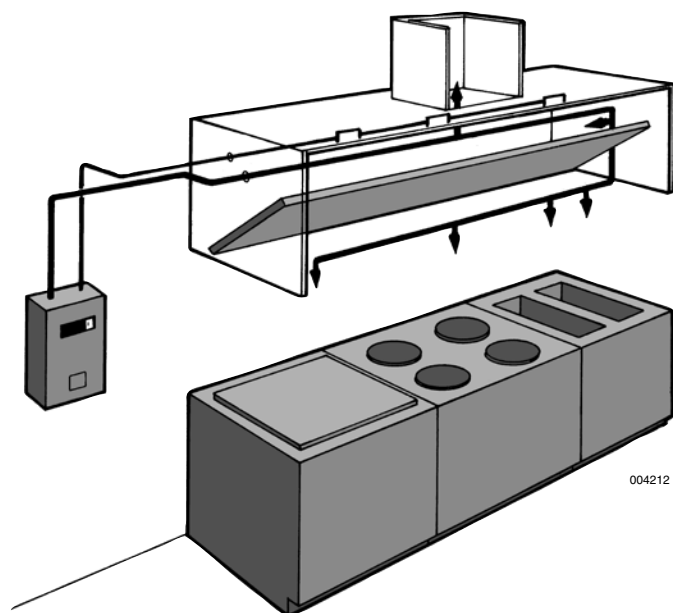
Use of the R-102 system is limited to indoor applications or locations that provide weatherproof protection within tested temperature limitations. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C).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

System Description

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



004215



004212

The system is capable of automatic detection and actuation as well as remote manual actuation. Additional equipment is available for building fire alarm panel connections, electrical shutdown and/or interface, and mechanical or electrical gas line shut-off applications.

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

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

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

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

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

Additional tanks and corresponding equipment can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.



Component Description

Wet Chemical Agent – The extinguishing agent is a mixture of organic 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 constructed of stainless steel.

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 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar).

The tank includes an adaptor/tube assembly. The adaptor assembly includes a chrome-plated steel adaptor with a 1/4 in. NPT female gas inlet, a 3/8 in. NPT female agent outlet, and a stainless steel agent pick-up tube. The adaptor also contains a bursting disc seal which helps to prevent 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, two, or three agent tanks depending on the capacity of the gas cartridge used. It contains a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 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 and manual reset relay, it is compatible with electric gas line or appliance shut-off devices.

Regulated Actuator Assembly – When more than two agent tanks (or three 3.0 gallon (11.4 L) tanks in certain applications) 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 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities using pressure from the regulated release mechanism cartridge.

The regulated actuator assembly contains an 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, or 3). Each nozzle must have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

Agent Distribution Hose – Kitchen appliances manufactured with or resting on casters (wheels/rollers) may include an agent distribution hose as a component of the suppression system. This allows the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. The hose assembly includes a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

Flexible Conduit – Flexible conduit allows for quicker installations and the convenience of being able to route the cable over, under and around obstacles. Flexible conduit can be used as a substitute for standard EMT conduit or can be used with EMT conduit.

Flexible conduit can be used only with the Molded Remote Manual Pull Station.

Pull Station Assembly – The remote manual pull station is made out of a molded red composite material. The red color makes the pull station more readily identifiable as the manual means for fire suppression system operation.

The pull station is compatible with the ANSUL Flexible Conduit.

Electrical Requirements - 120/1/15A

Approvals

- UL/ULC Listed
- CE Marked
- New York City Department of Buildings
- LPCB
- TFR1
- Marine Equipment Directive (MED)
- DNV
- ABS
- Lloyd's Register
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of 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 Underwriters Laboratories of Canada (ULC)
 - 1.1.2.1 ULC/ORD-C 1254.6
- 1.1.3 National Fire Protection Association (NFPA)
 - 1.1.3.1 NFPA 96
 - 1.1.3.2 NFPA 17A

1.2 Submittals

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

1.3 System Description

- 1.3.1 The system shall be an automatic fire suppression system using a wet chemical agent for cooking grease related fires.
- 1.3.2 The system shall be capable of suppressing fires in the areas associated with ventilating equipment including hoods, ducts, plenums, and filters as well as auxiliary grease extraction equipment. The system shall also be capable of suppressing fires in areas associated with cooking equipment, such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers; and woks.
- 1.3.3 The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories (UL/ULC).
- 1.3.4 The system shall be installed and serviced by personnel trained by the manufacturer.
- 1.3.5 The system shall be capable of protecting cooking appliances by utilizing either dedicated appliance protection and/or overlapping appliance protection.

1.4 Quality Control

- 1.4.1 Manufacturer: The R-102 Restaurant Fire Suppression System shall be manufactured by a company with at least forty years experience in the design and manufacture of pre-engineered fire suppression systems. The manufacturer shall be ISO 9001 registered.
- 1.4.2 Certificates: The wet agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease-related fires.

1.5 Warranty, Disclaimer, and Limitations

- 1.5.1 The pre-engineered restaurant fire suppression system components shall be warranted for five years from date of delivery against defects in workmanship and material.

1.6 Delivery

- 1.6.1 Packaging: All system components shall be securely packaged to provide protection during shipment.

1.7 Environmental Conditions

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

2.0 PRODUCT

2.1 Manufacturer

- 2.1.1 Tyco Fire Protection Products, One Stanton Street, Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.

2.2 Components

- 2.2.1 The basic system shall consist of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off, and building fire alarm control panel interface.
- 2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease related fires.
- 2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gal (11.4 L). The tank shall have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.
- 2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used or three 3.0 gallon (11.4 L) agent storage tanks in certain applications. It shall contain a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar).

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

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

It shall be compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch(es), it shall be compatible with electric gas line or appliance shut-off devices, or connections to a building fire alarm control panel.

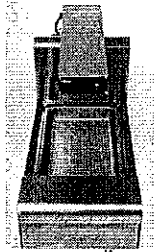


Food Warmers/Holding Stations/Spreader Cabinets

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

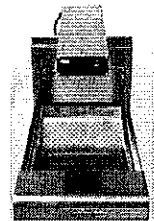
Models

- ☒ FWH-1 Food warmer with cafeteria pan ☐ 15MC Spreader Cabinet ☐ 22MC Spreader Cabinet
☐ FWH-1A Food warmer with scoop pan ☐ 20MC Spreader Cabinet



FWH-1 *

Food warmer and holding station with cafeteria pan.



FWH-1A *

Food warmer and holding station with scoop-type pan.



15MC Spreader Cabinet with optional Food Warmer, holding station with cafeteria pan and casters.

Standard Features

Food Warmers:

- Durable 6" W x 23-3/4" L (15.4 x 60.3 cm) aluminum alloy housing construction, easy to clean
- 750W radiant heat - 120V/60 Hz/1 Ph 6.3 A
- Ceramic heating element with wire guard
- "ON/OFF" toggle switch on front
- 6 ft. (1.8 M) cord with plug

Holding Stations:

- Stainless steel cafeteria pan, 12" x 20" x 2-1/2" (30.5 x 50.8 x 6.4 cm) with mesh screen
- Scoop-type, perforated pan, 13-1/2" x 18-1/2" x 5-1/4" (34.3 x 47.0 x 13.3 cm)

Food Warmers and Holding Stations available for:

Spreader Cabinets:

- 12" x 20" cutout standard (flat top option)
- Legs standard (casters option)

Specifications

Designed to keep prepared food fresh and hot

Food warmers and holding stations are optional accessories that may be added when purchasing a spreader cabinet. Use these items to maintain optimal temperature of prepared food. Food warmers are available separately to fit existing Dean holding stations.

The rectangular food warmer produces an 18" (45.7 cm) heat pattern over the entire length of the unit to keep cooked food at optimal temperature with radiant heat to assure peak flavor without cooking or drying. The shell is

manufactured with durable aluminum alloys and is easy to clean. "ON/OFF" toggle switch and a 6' (1.8 M) cord set are mounted in the shell. Mounting brackets and hardware are provided for installation.

The food warmers are NSF, cULus and CE approved and can be used with either the cafeteria-style pan with mesh screen or with the perforated, curved scoop pan for quick, easy bagging.

*Dean food warmers and holding stations are designed to fit the Dean spreader cabinet; they are not free standing accessories.



Agency approvals are for food warmers only.

8700 Line Avenue
 Shreveport, LA 71106-6800
 USA

Tel: 318-865-1711
 Tel: 1-800-221-4583
 Fax: 318-868-5987
 E-mail: info@frymaster.com

www.frymaster.com
 Bulletin No. 830-0122
 Revised 6/18/13

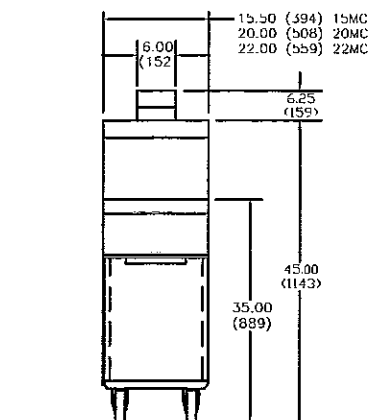


Food Warmers/Holding Stations/Spreader Cabinets

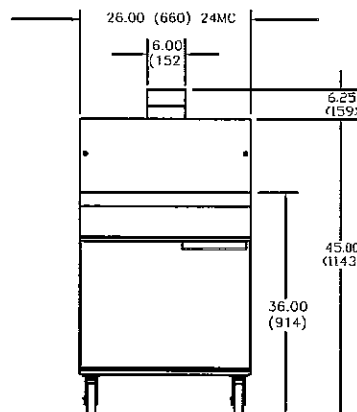


Food Warmers/Holding Stations/Spreaders

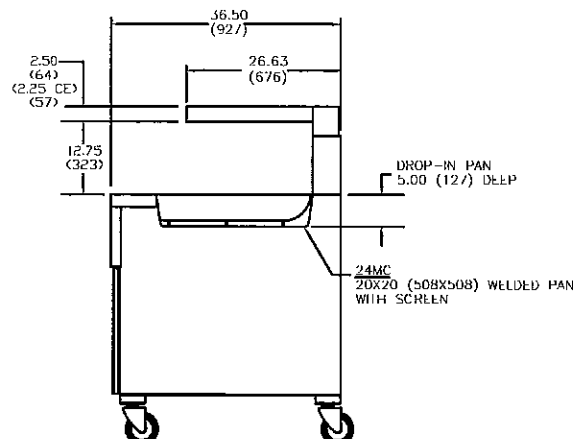
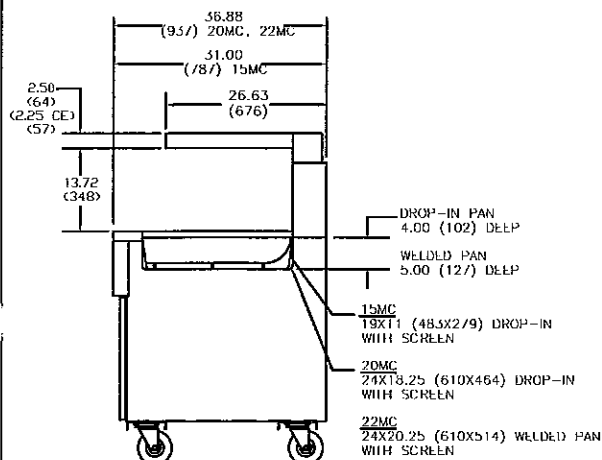
Model #
CSI Section 11400



TUBE FRYERS
15MC, 20MC, 22MC



FB FRYERS
24MC



DIMENSIONS:

DESCRIPTION	HEIGHT	WIDTH	LENGTH
Food warmer	2-1/2" (6.4 cm)	6" (15.4 cm)	23-3/4" (60.3 cm)
Food warmer (CE)	2-1/4" (5.7 cm)		
Cafeteria-style holding pan	2-1/2" (6.4 cm)	12" (30.5 cm)	20" (50.8 cm)
Scoop-style perforated pan	5-1/4"*** (13.3 cm)	13-1/2" (34.3 cm)	18-1/2" (47.0 cm)

***Depth is shown for deepest point in pan.

DESCRIPTION	HEIGHT	WIDTH	LENGTH
15MC Spreader Cabinet	45" (114 cm)	15-1/2" (39 cm)	31" (79 cm)
15MC Holding Station Opening		11" (28 cm)	19" (48 cm)
15MC Perforated Screen Opening		10" (25 cm)	18-3/4" (47.6 cm)
20MC Spreader Cabinet	45" (114 cm)	20" (51 cm)	37" (94 cm)
20MC Holding Station Opening		18-1/4" (46 cm)	24" (61 cm)
20MC Perforated Screen Opening		18" (45.7 cm)	22-3/4" (58 cm)
22MC Spreader Cabinet	45" (114 cm)	22" (56 cm)	37" (94 cm)
22MC Holding Station Opening		20-1/4" (51 cm)	24" (61 cm)
22MC Perforated Screen Opening		19-3/4" (50 cm)	23-3/4" (60 cm)

POWER REQUIREMENTS:

Domestic: 120V 1 Ph 6.3 A 750 W

CE: 230/240 1 Ph 2.1 A 500 W

CAUTION:

Locate heat lamp no closer than 3" (7.6 cm) to a side wall and 16-1/2" (42.0 cm) above a flammable surface.

HOW TO SPECIFY:

The following description will assist with ordering the features desired for this equipment:

- FWH-1 Food warmer and holding station with cafeteria pan.
FWH-1A Food warmer and holding station with scoop pan.

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Tel: 318-865-1711
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www.frymaster.com
Bulletin No. 830-0122
Revised 6/18/13
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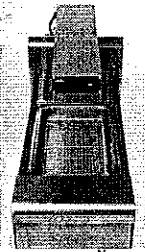
Food Warmers/Holding Stations/Spreader Cabinets

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Models

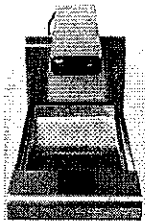
- ☐ FWH-1 Food warmer with cafeteria pan
☐ FWH-1A Food warmer with scoop pan

- ☐ Spreader Cabinet SD
☐ Spreader Cabinet SC



FWH-1 *

Food warmer and holding station with cafeteria pan.



FWH-1A *

Food warmer and holding station with scoop-type pan.



Spreader Cabinet with optional Food Warmer, holding station with cafeteria pan and casters.

Standard Features

Food Warmer:

- Durable 6" W x 23-3/4" L (15.4 x 60.3 cm) aluminum alloy housing construction, easy to clean
- 750W radiant heat - 120V/60 Hz/1 Ph 6.3 A
- Ceramic heating element with wire guard
- "ON/OFF" toggle switch on front
- 6 ft. (1.8 M) cord with plug

Holding Stations:

- Stainless steel cafeteria pan, 12" x 20" x 2-1/2" (30.5 x 50.8 x 6.4 cm) with mesh screen
- Scoop-type, perforated pan, 13-1/2" x 18-1/2" x 5-1/4" (34.3 x 47.0 x 13.3 cm)

Food Warmers and Holding Stations available for:

Spreader Cabinets:

- Available in stainless steel (SC) and enamel (SD)
- 12" x 20" cutout standard (flat top option)
- Legs standard (casters option)

Specifications

Designed to keep prepared food fresh and hot

Food warmers and holding stations are optional accessories that can be used with Frymaster spreader cabinets and fryers to maintain optimal temperature of prepared food. Food Warmers are available separately to fit existing Frymaster spreader cabinets.

The rectangular food warmer produces an 18" (45.7 cm) heat pattern over the entire length of the unit to keep cooked food at optimal temperature with radiant heat to assure peak flavor without cooking or drying. The shell is manufactured with

durable aluminum alloys and is easy to clean. "ON/OFF" toggle switch, and a 6' (1.8 M) cord set are mounted in the shell. Mounting brackets and hardware are provided for installation.

The food warmers are NSF, cULus, and CE approved and can be used with either the cafeteria-style pan with mesh screen or with the perforated, curved scoop pan for quick, easy bagging.

*Frymaster food warmers and holding stations are designed to fit the Frymaster spreader cabinet; they are not free-standing accessories.



Agency approvals are for food warmers only.

Food Warmers/Holding Stations/Spreader Cabinets

8700 Line Avenue
 Shreveport, LA 71106-6800
 USA

Tel: 318-865-1711
 Tel: 1-800-221-4583
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www.frymaster.com
 Bulletin No. 818-0061
 Revised 6/26/13



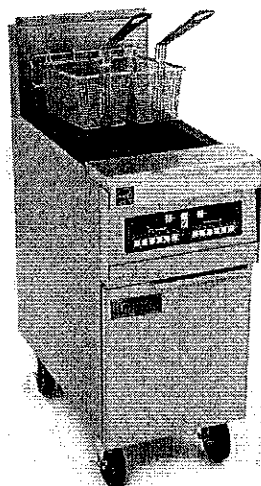


H55 and H55-2 High Efficiency Gas Fryers -- Domestic & Export

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Models
☒ H55

☐ H55-2



Shown with optional
CM3.5 controller and casters

Standard Features

- Open-pot design(split or full) is easy to clean
- 50-lb (25 L) oil capacity
- 80,000 Btu/hr. input (20,151 kcal) (23.4 kw) (84.4 MJ/hr) full pot; 40,000 Btu/hr. input (10,075 kcal) (11.7 kw) (42.2 MJ/hr)
- Frying area: 14" x 15" x 4-1/2" (35.6 x 38.1 x 11.4 cm) full frypot; 6-1/2" x 15" x 4-3/4" (16.5 x 38.1 x 12.1 cm) split frypot
- Analog controller
- Center-mounted, RTD, 1" compensating temperature probe
- Deep cold zone with forward-sloping bottom and 1-1/4" IPS full-port, ball-type drain valve
- Infrared burners ensure state-of-the-art heat transfer
- Stainless steel frypot and door, enamel cabinet
- Electronic ignition
- Automatic melt cycle and boil-out temperature control
- Two twin baskets
- 8-1/2" (22 cm) adjustable legs
- Gas connection -- see chart on back

Options & Accessories

- ☐ Built-in filter available on single frypot fryers and single frypot fryers including a spreader cabinet and on multiple frypot batteries -- 2 to 6 fryers can be battered to right side of filter
- ☐ External oil discharge -- contact Customer Service for availability
- ☐ CM3.5, SMART4U® 3000, Electronic Timer or Digital controllers
- ☐ Automatic basket lifts (units with basket lifts require casters to be purchased also)
- ☐ Spreader cabinet with flat top or holding station
- ☐ Frypot cover
- ☐ Casters
- ☐ Foam deck basket banger

See Frymaster domestic price list for other available options and accessories.

Specifications

Specifically designed for high capacity, reliability, versatility and efficiency

Frymaster's H55 is a premium open-pot fryer that combines state-of-the-art technology with decades of frying experience and customer satisfaction to set the standard for high-efficiency frying. The ENERGY STAR® rated H55 fryer saves thousands of dollars annually on energy costs. H55 fryers have long been the trusted choice of chains and independent operators worldwide because their efficient, state-of-the-art heat transfer system, precise controls and durability have stood the test of time.

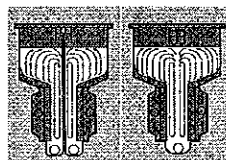
Infrared burners and blower system delivers an ultra-refined air-gas mixture so the fryer operates well in any gas application such as at high altitudes, in environments where air circulation is sub-optimal or when the heating value of the gas is diminished.

The H55 has a maximum 50-lb. (25 liter*) oil capacity. The frying area is 14" x 15" x 4-1/2" (35.6 x 38.1 x 11.4 cm) and heating input is 80,000 Btu/hr (20,151 kcal) (23.4 kw).

Each side of the H55-2 split-pot fryer operates on 40,000 Btu/hr. (10,076 kcal/hr) (11.7 kw) has a frying area of 6-1/2" x 15" x 4-3/4" (16.5 x 38.1 x 12.1 cm). The split-pot model has all of the features and options of the full-pot H55 and gives the operator the discretion of using only half the fryer.

The optional spreader cabinet can include a holding station with heat lamp option. The holding stations are available with cafeteria-style pan or scoop-type pan.

*Liter conversions are for liquid shortening @70°F.



H55-2

H55

Unique frypot design with deep cold zone and turbocharged, infrared burners.



Approved for
Australia

Approved for
Korea

8700 Line Avenue
 Shreveport, LA 71106-6800
 USA

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www.frymaster.com
 Bulletin No. 818-0499
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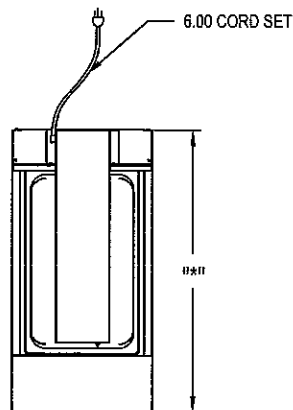


H55 and H55-2 High Efficiency Gas Fryers -- Domestic & Export

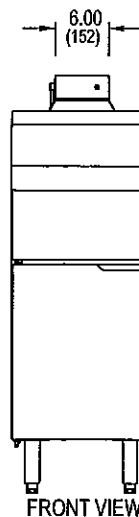


Food Warmers/Holding Stations/Spreaders

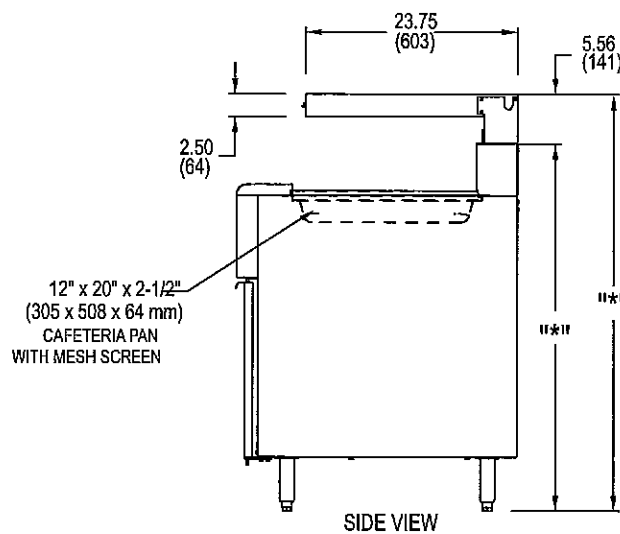
Model # _____
CSI Section 11400



TOP VIEW



FRONT VIEW



SIDE VIEW

DIMENSIONS

DESCRIPTION	HEIGHT	WIDTH	LENGTH
Food warmer	2-1/2" (6.4 cm)	6" (15.4 cm)	23-3/4" (60.3 cm)
Food warmer (CE)	2-1/4" (5.7 cm)		
Cafeteria-style holding pan	2-1/2" (6.4 cm)	12" (30.5 cm)	20" (50.8 cm)
Scoop-style perforated pan	5-1/4"*** (13.3 cm)	13-1/2" (34.3 cm)	18-1/2" (47.0 cm)

***Depth is shown for deepest point in pan.

SPREADER CABINETS SD & SC

MODEL	HEIGHT (CM)	WIDTH (CM)	LENGTH (CM)
H55/OCF30 gas	45-5/8" (*) (115.8)	15-5/8" (39.7)	31-1/2" (79.9)
MJ45/MJ45E/MJ35/MJ35E	46" (*) (116.8 cm)	15-5/8" (39.7)	31-1/2" (79.9)
RE14/17/22 / RE14TC/17TC/22TC/ OCF30 electric	45-1/2" (*) (115.2)	15-5/8" (39.7)	31" (78.6)
MJCF/MJCFE	46-1/8 H(*) (117.2)	20-7/8" (52.9)	39-7/8" (101.3)

POWER REQUIREMENTS

Domestic: 120V 1 Ph 6.3 A 750 W

CE: 230/240 1 Ph 2.1 A 500 W

CAUTION:

Locate heat lamp no closer than 3" (7.6 cm) to a side wall and 16-1/2" (42.0 cm) above a flammable surface.

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

FWH-1 Food warmer and holding station with cafeteria pan.

FWH-1A Food warmer and holding station with scoop pan.

SD Stainless steel door, enamel cabinet

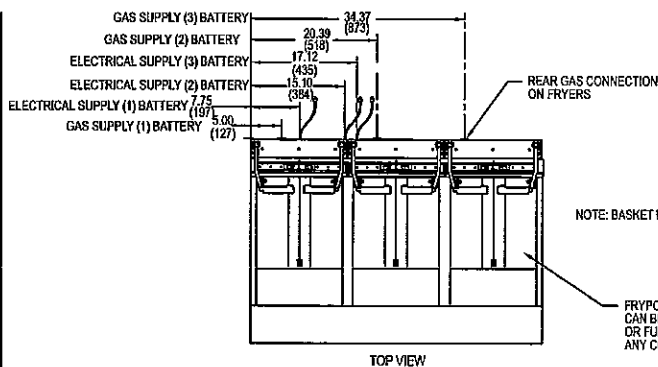
SC Stainless steel door and cabinet

700 Line Avenue
Shreveport, LA 71106-6800
USA

Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

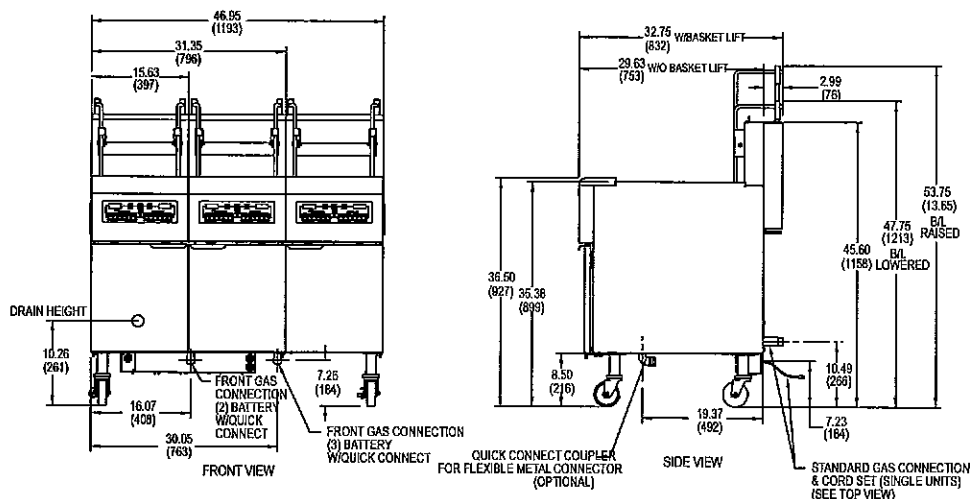
www.frymaster.com
Bulletin No. 818-0061
Revised 6/26/13
Litho in U.S.A. ©Frymaster





Gas Connection Requirements	
No. of Fryers	Gas Connection Size (With or Without Filtration)
1	3/4"
2-3	One 1"
4-6	Two 1"
80,000 BTU/h	

INCHES
(MM)



DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT (cm)	NET WEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
H55	50 lbs. (25 L)	15-5/8"	29-5/8"	45-5/8"	10-1/4"	160 lbs.	202 lbs.	85	21.32	W 22"	D 36"	H 46-1/2"
H55-2	25 lbs. (12 L) ea. side	(39.7)	(75.3)	(115.8)	(26.1)	(73 kg)	(92 kg)			(55.9)	(91.4)	(118.1)

*Without basket lifts.

POWER REQUIREMENTS

MODEL NO.	BASIC DOMESTIC OPTIONS		
	CONTROLS/FRYPOT	FILTER	BASKET LIFTS/FRYPOT
H55	120V 1 A	120V 8 A	120V 3 A
H55-2	220V 1 A	220V 5 A	220V 2 A
MODEL NO.	BASIC EXPORT OPTIONS		
	CONTROLS/FRYPOT	FILTER	BASKET LIFTS/FRYPOT
H55	220V 1 A	220V 5 A	220V 2 A
H55-2	230V 1 A	230V 5 A	230V 2 A
	240V 1 A	240V 5 A	240V 2 A
	250V 1 A	250V 5 A	250V 2 A

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

H55 50-lb. (25 L) high-efficiency, open-pot gas fryer with, analog controller, electronic ignition, melt cycle, boil-out temperature control and center-mounted (RTD) 1" compensating temperature probe

H55-2 Split pot with same features as full pot plus dual controls to operate each split pot independently

C CM3.5 controller

BL Basket Lifts

SD Stainless steel frypot and door -- enamel cabinet

SC Stainless steel frypot, door and cabinet

NOTES:

- 120 V 5 ft. (1.5 m) grounded cord set provided.
- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Should flexible gas line be used, it must be CSA approved, commercial type and sized per the gas line size in above drawing. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store supply pressure to be 6" W.C. for NAT Gas, and 11" W.C. for L.P. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P.

• DO NOT CURB MOUNT

CLEARANCE INFORMATION

- A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

700 Line Avenue
Shreveport, LA 71106-6800
USA

Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

www.frymaster.com
Bulletin No. 818-0499
Revised 11/5/13
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H55 and H55-2 High Efficiency Gas Fryers -- Domestic & Export

Model #
CSI Section 11400



STEAMCUB™ BOILERLESS CONNECTIONLESS STEAMER

Project _____
Item 308
Quantity _____
FCSI Section _____
Approval _____
Date _____

SteamCub™

PRESSURELESS STEAM COOKER,
RETHEMALIZER & HOLDING CABINET

MODEL: ☐ 1SCEMCS

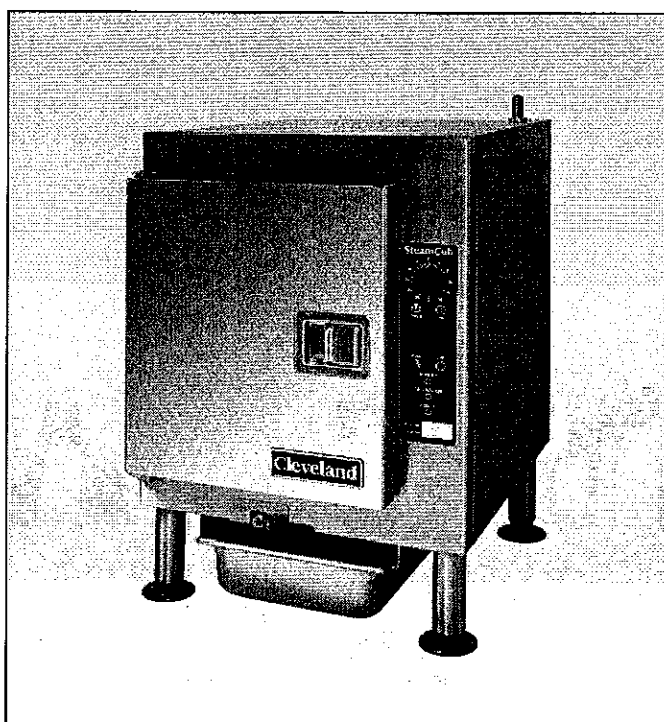


Cleveland Standard Features

- Boilerless Pressureless Steam Cooker and Rethernalizer.
- Capacity: Full Size Steam Table Pans:
 - Five: 2 1/2" x 12" x 20" (1/1 GN, 65mm)
 - Ten: 1" x 12" x 20" (1/1GN, 40mm)
- Easy installation, no drain line or water connections are required.
- 60 Mechanical Timer with ON/OFF Main Power Switch with a Heat On, Low Water Indicator Lights and High Temperature Safety Light and Shut-off (Reset Light).
- 6" (152mm) Skid Resistant Stainless Steel Adjustable Legs with Flanged Feet.
- 8 gauge stainless steel inner cooking compartment, 14 gauge stainless steel outer compartment with two piece compartment door for an airtight, leak-proof seal.
- Reversible Door Gasket.
- 12 kW total output, with easy to remove 1 kW heating elements (9 each) cast into aluminum blocks.
- Electronic Low-Water Shut-Off Safety Indicator with audible alarm, High Temperature Safety Shut-Off and LED "Heat On" Indicator Light.
- Separate Power ON/OFF Control includes an Automatic Pre-Heat when power is turned "ON".
- Easy-Access Manual Drain Valve located in front, Pan Slide Guides located under unit to fit 12" x 20" (1/1GN) Pans. Includes one 4" x 12" x 20" stainless steel pan (1/1GN-102mm).
- Approvals: cUL, NSF #4.

Options & Accessories

- ☒ Equipment Stand Model UniStand34.
- ☐ POSK Pull-Out Shelf Kit for UniStands (P/N 111724).
- ☒ URK Pan Rack Kit UniStands (P/N 111726)
- ☐ Optional Voltages, 480 Volt (VOS2).
- ☐ 6 kW total Output Six - 1 kW heating elements.
- ☒ Single Phase Operation.



Short Form Specifications

Shall be a Cleveland SteamCub™, Model 1SCEMCS, one compartment steamer. 60-minute mechanical timer with a low water indicator and alarm, a heat-on indicator light. 12 kW power rating. Capacity for five 2 1/2" deep full size steam table pans. 8 gauge stainless steel inner cooking compartment, 14 gauge stainless steel outer compartment with two piece compartment door.

SECT. I PAGE 1
0511

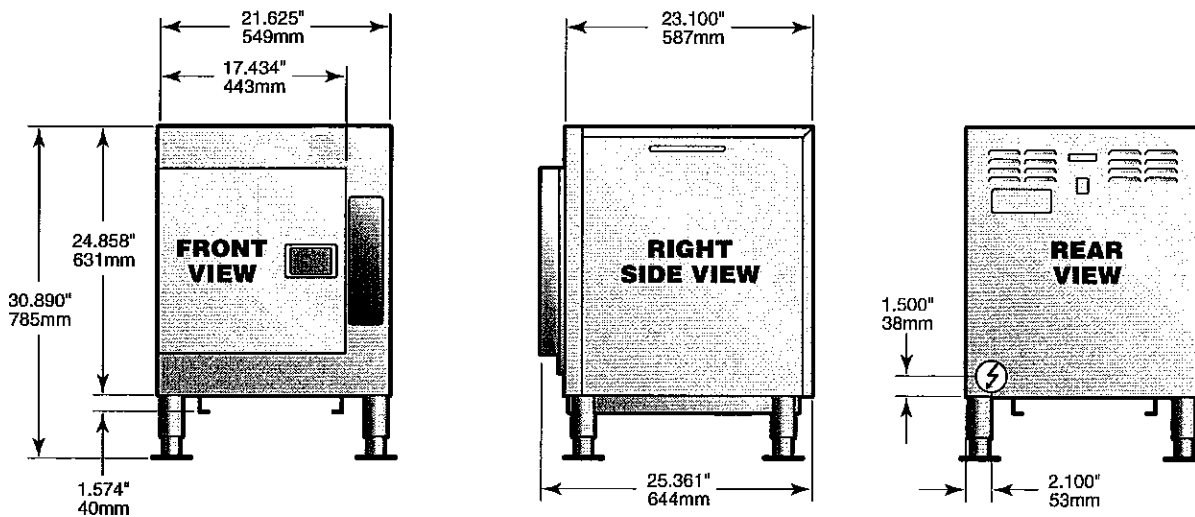
WATER QUALITY REQUIREMENT

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 13 parts per million
pH FACTOR	greater than 7.5
CHLORINE	less than 30 parts per million

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.

- Compartment has capacity for:
Five, 12" x 20" x 2½" deep Cafeteria Pans.



ELECTRICAL ⚡ (Contact factory if installed above 3,500 feet)

WATTS	VOLTS	PHASE	WIRES	CYCLE HERTZ	AMPS	SUPPLY CONNECTION WIRE SIZE (COPPER)*
Standard Wattage						
<i>Three Phase - 12 kW Standard</i>						
10,725	208	3	3	60	29.8	8
12,000	220	3	3	60	31.5	8
14,280	240	3	3	60	34.4	8
10,085	440	3	3	60	13.2	12
12,000	480	3	3	60	14.4	12

WATTS	VOLTS	PHASE	WIRES	CYCLE HERTZ	AMPS	SUPPLY CONNECTION WIRE SIZE (COPPER)*
Standard Wattage						
<i>Single Phase - 12 kW Standard</i>						
10,725	208	1	2	60	51.6	6
12,000	220	1	2	60	54.5	4
14,280	240	1	2	60	59.5	4
10,085	440	1	2	60	22.9	10
12,000	480	1	2	60	25.0	8

* For supply connection use only copper wire suitable for at least 75°C. (167°F).

Note: Consult local authorities for venting and installation requirements.

* For supply connection use only copper wire suitable for at least 75°C (167°F).

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L./NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)
SECT. I PAGE 2
0511
Litho in U.S.A.

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	309
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (lot)

Description	Wall Flashing
-------------	---------------

Manufacturer	Custom Stainless Steel	Model No:	Custom
--------------	------------------------	-----------	--------

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

See Shop Drawings

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	310
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description **Pot Rack**

Manufacturer **Custom Stainless Steel** Model No: **Custom**

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

See Shop Drawings

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	311
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description	Work Table with Sinks, Faucet and Waste
-------------	--

Manufacturer	Custom Stainless Steel	Model No:	Custom
--------------	-------------------------------	-----------	---------------

Electrical Requirements		Plumbing Requirements	
Volts / Phase	120V., 1ph	H.W.	1/2"
H.P.		C.W.	1/2"
K.W.		W.	
AMPS.	20.0	I.W.	1-1/2" to Floor Sink
CONN.	Convenience	Gas	
CFM		BTU	

MISC

PROVIDE WITH THE FOLLOWING

See Shop Drawings

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**LXe
HOT AND COLD****STANDARD FEATURES**

- 32 racks per hour – LXeH
- 34 racks per hour – LXeC
- .74 gallons of water per rack
- Hot water or chemical sanitation units available
- Low chemical alert indicators
- Sense-A-Temp™ booster heater capable of 70° rise, provided on LXeH models
- Delime notification with cycle
- Chemical pump “auto-prime”
- Service diagnostics
- Deep drawn stainless steel tank
- Microcomputer, top mounted controls with digital cycle/temperature display
- Revolving upper and lower anti-clogging wash arms
- Revolving upper and lower rinse arms
- Removable stainless steel scrap screen
- Corrosion resistant pump
- Automatic pumped drain
- 17" door opening
- Automatic fill
- Detergent and rinse aid pumps standard (plus sanitizer pump on chemical machine)
- Electric tank heat
- Two dishracks – one peg and one combination type

STANDARD VOLTAGES

- ☐ 120/208-240(3W)/60/1 (LXeH model only)
- ☐ 120/60/1 (LXeC model only)

OPTIONS AT EXTRA COST

- ☐ 208-240(2W)/60/1 (LXeH model only)
- ☐ 208-240/60/3 (LXeH model only)

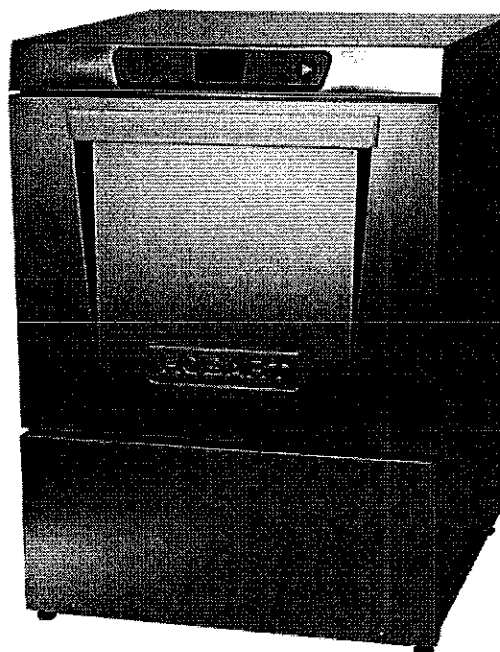
MODELS

- ☐ LXeC
- ☒ LXeH

ACCESSORIES

- ☐ Power cord kits
- ☐ Stainless steel base with 6" legs
- ☐ 17" stainless steel stand with storage
- ☐ External caster kit
- ☒ DWT-LXe drain water tempering kit

Specifications, Details and Dimensions on Back.

**HOBART****LXe HOT AND COLD**

LXeH HOT

HOBART

 701 S Ridge Avenue, Troy, OH 45374
 1-888-4HOBART • www.hobartcorp.com

NOTICE

Required flowing water pressure to the dishmachine is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others).

Pressure gauge not required on pumped rinse machines.

Important: The chemical containers should be placed no higher than 10" above floor.

If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line.

Notes:

1. All vertical machine dimensions taken from floor may be increased by 1".
2. Moist air escapes from the door.
Use only moisture resistant materials adjacent to dishmachine sides and top.
3. A vent hood is not recommended above the undercounter dishmachine since it does not produce excessive vapors.

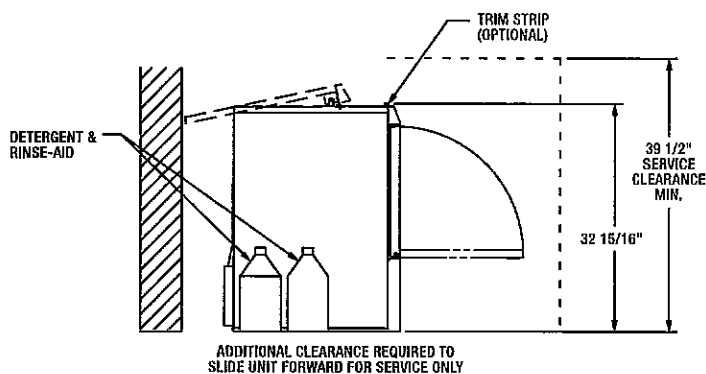
Plumbing notes:

1. Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
2. Recommended water hardness to be 3 grains or less for best results.
3. If drain hose is looped above a sink, the loop must not exceed 38" AFF.

CONNECTION INFORMATION
 (AFF = ABOVE FINISHED FLOOR)

LEGEND

- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT; 4-5/8" AFF.
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE; 110°F WATER MIN FOR LXeH
- P2 DRAIN CONNECTION: 5/8" BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.



HEAT OUTPUT, BTU/HR		
MODEL	LATENT	SENSIBLE
LXeH	4600	4000

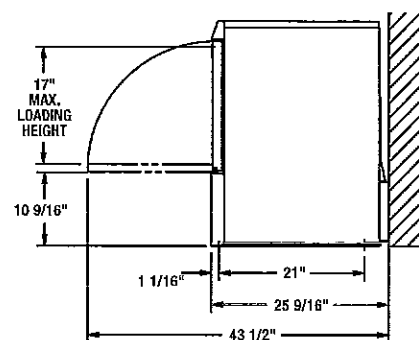
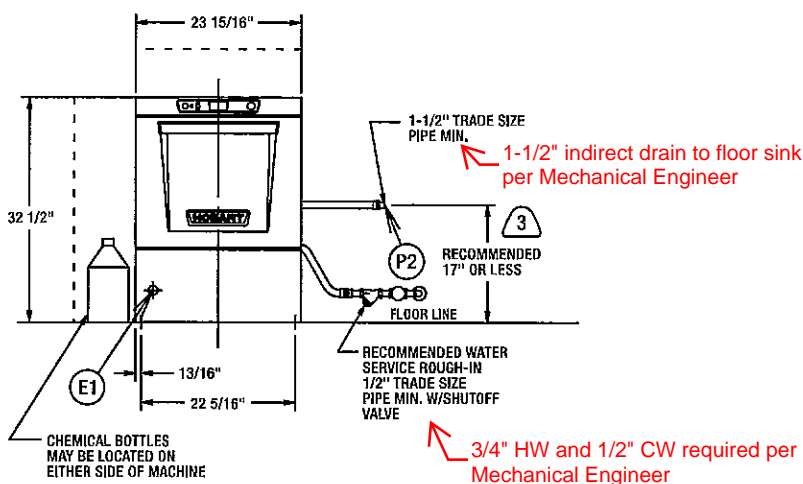
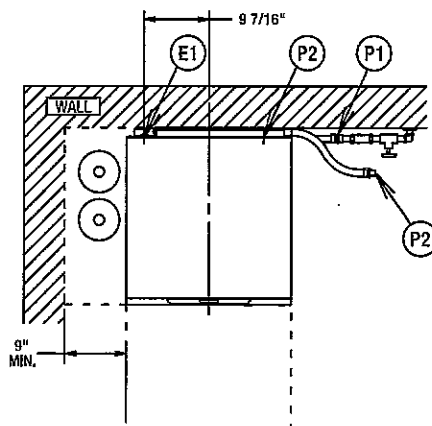
SHIPPING WEIGHTS		LXeH
NET WEIGHT OF MACHINE		150 LBS
DOMESTIC SHIPPING WEIGHT		170 LBS

MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CKT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
LXeH	208-240/60/1	30.5	40	40
	120/208-240(3W)/60/1*	30.5	40	40
	208-240/60/3	23.9	30	30
	220-240/50/1	30.5	40	40

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM.

* THIS SYSTEM REQUIRES THREE POWER WIRES WHICH INCLUDES A CURRENT CARRYING NEUTRAL, AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR MACHINE GROUND.

ACCESSORY CORD KIT AVAILABLE FOR ALL MACHINES


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. Drain and fill line configurations vary, some methods are shown on this drawing.

MODELS:
LXeH
00-947871
REV C

HOBART

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**LXeC
COLD****⚠ WARNING**

Do not premix other chemicals and sodium hypochlorite (liquid bleach).
Mixing may cause hazardous gas to form.

NOTICE

Required flowing water pressure to the dishmachine is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others). Pressure gauge not required on pumped rinse machines.

Important: Chemical containers should be placed no higher than 10" above floor.

If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line. Use only 6% or 8.4% sodium hypochlorite (liquid bleach) as sanitizing chemical to insure proper operation of dishmachine.

Certain materials including silver plate, aluminum and pewter are attacked by sodium hypochlorite (liquid bleach). See instructional manual.

Notes:

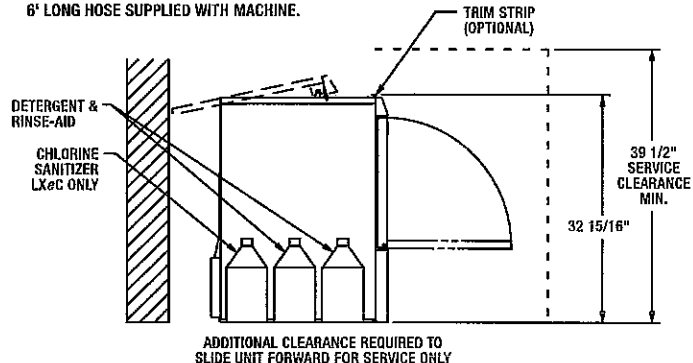
1. All vertical machine dimensions taken from floor may be increased by 1".
2. Moist air escapes from the door. Use only moisture resistant materials adjacent to dishmachine sides and top.
3. A vent hood is not recommended above the undercounter dishmachine since it does not produce excessive vapors.

Plumbing notes:

1. Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
2. Recommended water hardness to be 3 grains or less for best results.
3. If drain hose is looped above a sink, the loop must not exceed 38" AFF.

CONNECTION INFORMATION
(AFF = ABOVE FINISHED FLOOR)
LEGEND

- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT; 4-5/8" AFF.
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE.; 120°F WATER MIN. FOR LXeC, 140°F RECOMMENDED.
- P2 DRAIN CONNECTION: 5/8" BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.

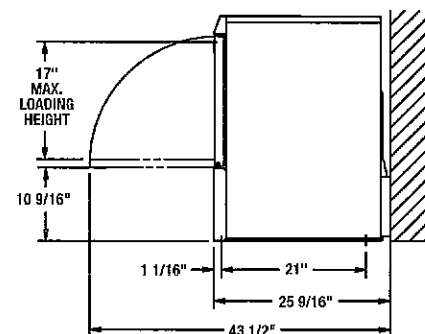
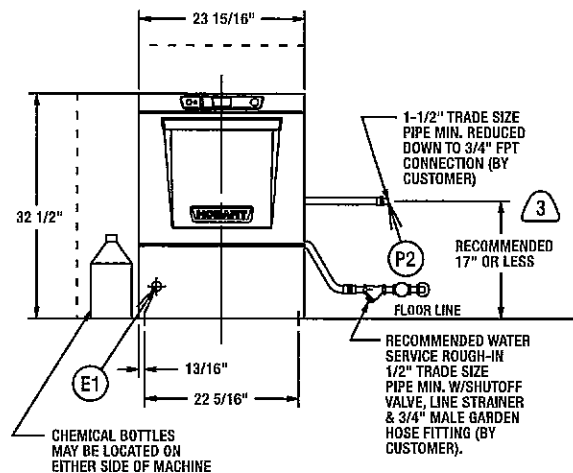
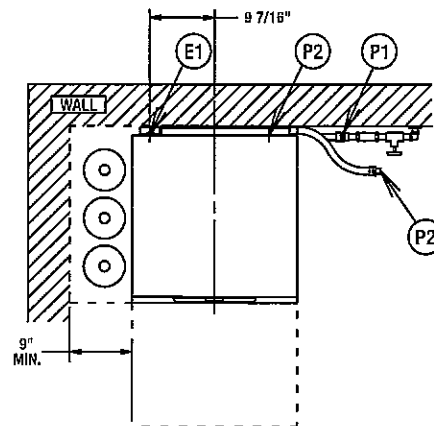


HEAT OUTPUT, BTU/HR		
MODEL	LATENT	SENSIBLE
LXeC	1900	800

SHIPPING WEIGHTS		LXeC
NET WEIGHT OF MACHINE		150 LBS
DOMESTIC SHIPPING WEIGHT		170 LBS

MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CKT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
LXeC	120/60/1	13.4	20	20

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM.
ACCESSORY CORD KIT AVAILABLE FOR ALL MACHINES

**⚠ 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. Drain and fill line configurations vary, some methods are shown on this drawing.

MODELS:
LXeC
00-947871
REV C

LXe HOT AND COLD



701 S Ridge Avenue, Troy, OH 45374
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SPECIFICATIONS

DESIGN: Front opening, equipped for installation in either freestanding or undercounter-type operations.

CONSTRUCTION: 300 series stainless steel tank, door and top panel.

PUMP: Centrifugal-type, integral with motor, horizontally mounted. Pump capacity 38 gpm.

MOTOR: Single phase, furnished for all electrical specifications. Factory sealed lubrication. Inherent overload protection with auto reset.

WASH AND RINSE CYCLE: Complete automatic type, controlled by solid-state electronics. Cycle may be interrupted any time by opening door. Cycle continues when door is closed.

- Initial cycle fills wash tank, to be recirculated each wash cycle. Some wash water is drained off before rinse cycle. Rinse cycle refreshes wash water and tank heat.

RINSE PUMP: Powered by a single phase motor, the rinse pump is made of high strength engineered composite material.

RINSE AND SANITATION:

- LXeH:** Sanitation is accomplished by means of a built-in booster heater designed to raise temperature of water to a minimum of 180°F from an incoming water temperature of 110°F.
- LXeC:** Sanitation is accomplished by injection of proper amount of sodium hypochlorite solution (liquid bleach) into final rinse water to achieve a minimum of 50PPM sanitizing solution. Injection of sodium hypochlorite is accomplished by a built-in sanitizing chemical pump.

PUMPED DRAIN: Machine automatically drains water through a built-in pump. Maximum 38" drain height permitted.

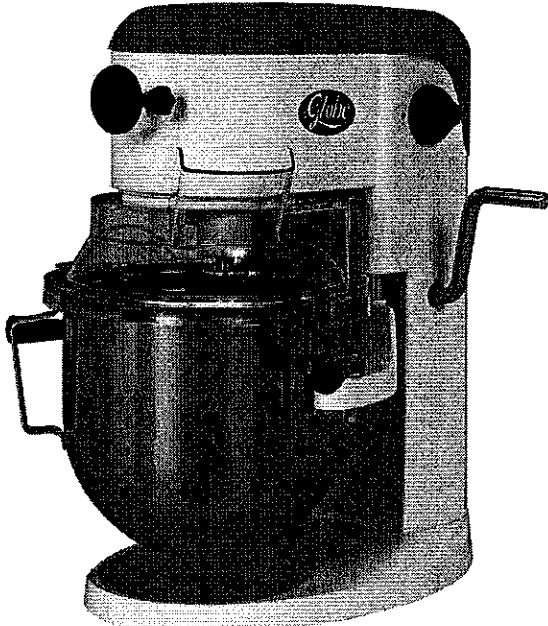


RACKING: Machines accommodate racks from 10" x 20" to 20" x 20". Also accepts 16" x 18" cafeteria trays.

NOTE: Certain materials, including silver, aluminum and pewter are attacked by Sodium Hypochlorite solution in the chemical sanitizing mode of operation.

SPECIFICATIONS: Listed by Underwriters Laboratories Inc. and NSF International.

MACHINE RATINGS	LXeC	LXeH
Racks per Hour Rate	34	32
Dishes per Hour (25 per Rack Avg.)	850	800
Glasses per Hour (36 per Rack Avg.)	1224	1152
Controls	Microcomputer	
Tank Capacity - Gallons	2.9	
Overall Dimensions - H x W x D	32½" x 23½" x 25½"	
Cycle Time - Seconds	105	109
Tank Heat	1.8 KW	
Electric Booster Heater	N/A	4.9 KW
Water Usage Per Rack - Gallons	.74	
Drain Design	Pumped	
Door Opening Height	17"	
Detergent Pump	Standard	
Rinse-Aid Pump	Standard	
Sanitizer Pump	Standard	N/A
Chemical Prime (auto prime)	Standard	
Peak Drain Flow - GPM	4.0	
Service Diagnostics	Standard	
70° Rise Sense-A-Temp™ Booster Heater	N/A	Standard
Incoming Water Temperature Required (minimum)	120°	110°

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

Project	Item #	Quantity	
			 SP5 5 Quart Power Mixer Model <input type="checkbox"/> SP5 - 5 Quart Power Mixer Color-White with gray top <input type="radio"/>
Standard Features <ul style="list-style-type: none"> • Ten speeds • Electronic speed and load control • Durable, NSF Approved, white powder coating • Rigid cast aluminum body • Polycarbonate splash cover with ingredient chute • All stainless steel attachments • Dual bowl clamps to lock bowl down • Heavy duty motor, 800 watts • Gear-driven, high torque transmission and motor • Permanently lubricated transmission • Thermal overload protection • Attachment hub • Easy action bowl lift • Six foot cord with plug 			Standard Accessories <ul style="list-style-type: none"> • 5 quart polished stainless steel bowl • Stainless steel flat beater • Stainless steel wire whip • Stainless steel spiral dough hook • Polycarbonate splash cover Standard Warranty <ul style="list-style-type: none"> • Two-years parts and one-year labor
Built into each mixer is the quality of workmanship and design synonymous with Globe.			Approved By: _____ Date: _____
 <i>precisely.</i>		GLOBE FOOD EQUIPMENT COMPANY www.globeslicers.com	
		2153 Dryden Rd. Dayton, OH 45439 Phone: 937-299-5493 Phone: 800-347-5423 Fax: 937-299-4147	

GLOBE FOOD EQUIPMENT COMPANY

5 Quart Power Mixer

SP5



5 Quart Power Mixer

SP5

Specifications

Motor: Universal motor, 800 watts, grease packed ball bearing, air cooled, 120/60/1, 4 amps. Electrically controlled thermal overload protection (manual reset).

Finish: NSF approved white powder coating.

Capacity: 5 quart (5 liter) bowl.

Transmission: Heavy duty transmission with precision milled gears that operate the planetary action and provide high torque mixing power. The gears are packed in a long lasting grease, and all shafts are mounted in ball bearings.

Cord and Plug: 6 ft. flexible three wire cord with ground plug.

Standard Equipment: Standard equipment includes a 5 quart #304 series stainless steel bowl, stainless steel spiral dough hook, stainless steel wire whip, stainless steel flat beater and polycarbonate bowl guard. A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.

Electronic Speed and Load Control: Guarantees consistent kneading and mixing performance.

Ten Speeds - Agitator Speeds (RPMs):

0	=	OFF
1	=	30 (stir)
2	=	50
3	=	70
4	=	90
5	=	105
6	=	120
7	=	145
8	=	165
9	=	180
10	=	200

Hub Attachment Speeds (RPMs):
50 to 450 RPMs

Dimensions:

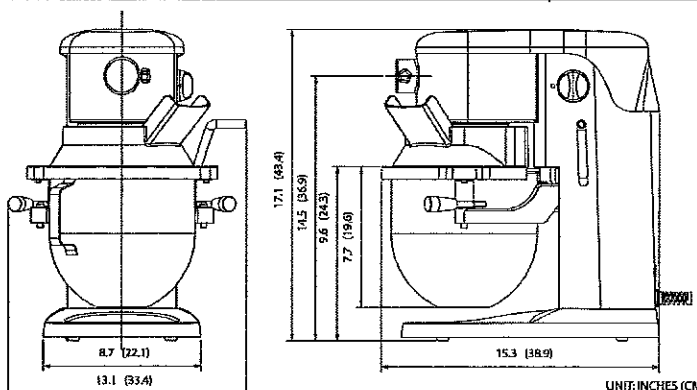
Foot Print = 13.1" x 15.3"
(33.4cm x 38.9cm)
Overall Length = 15.3" (38.9cm)
Overall Width = 13.1" (33.4cm)
Overall Height = 17.1" (43.3cm)

Shipping Information:

Freight Class: 85
Net Weight: 33 lbs (15 kg)
Shipping Weight: 40 lbs (18 kg)
Shipping Dimensions:
15"W x 18.5"D x 20.5"H
(37cm x 46cm x 52cm)
Cartons are reinforced for shipping. The weight and dimensions of this reinforced carton are included above and may vary from shipment to shipment.

Optional Accessories:

XTABLE Mixer Table with undershelf (Stainless steel top with galvanized steel undershelf and legs.)
30"W x 24"D x 24"H
(76.2cm x 61cm x 61cm)



Printed in U.S.A. 10-2009


GLOBE FOOD EQUIPMENT COMPANY
www.globeslicers.com

2153 Dryden Rd.
Dayton, OH 45439
Phone: 937-299-5493
Phone: 800-347-5423
Fax: 937-299-4147

Specifications are subject to change without notice.

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	314
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description	Prep Table with Sinks, Faucet and Waste
-------------	---

Manufacturer	Custom Stainless Steel	Model No:	Custom
--------------	------------------------	-----------	--------

Electrical Requirements	Plumbing Requirements
Volts / Phase H.P. K.W. AMPS. CONN. CFM	H.W. C.W. W. I.W. Gas BTU
120V., 1ph 20.0 Convenience	1/2" 1/2" Floor Sink

MISC

PROVIDE WITH THE FOLLOWING

See Shop Drawings

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	315
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	

Description **Spare Number**

Manufacturer Model No:

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

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12/12/2014

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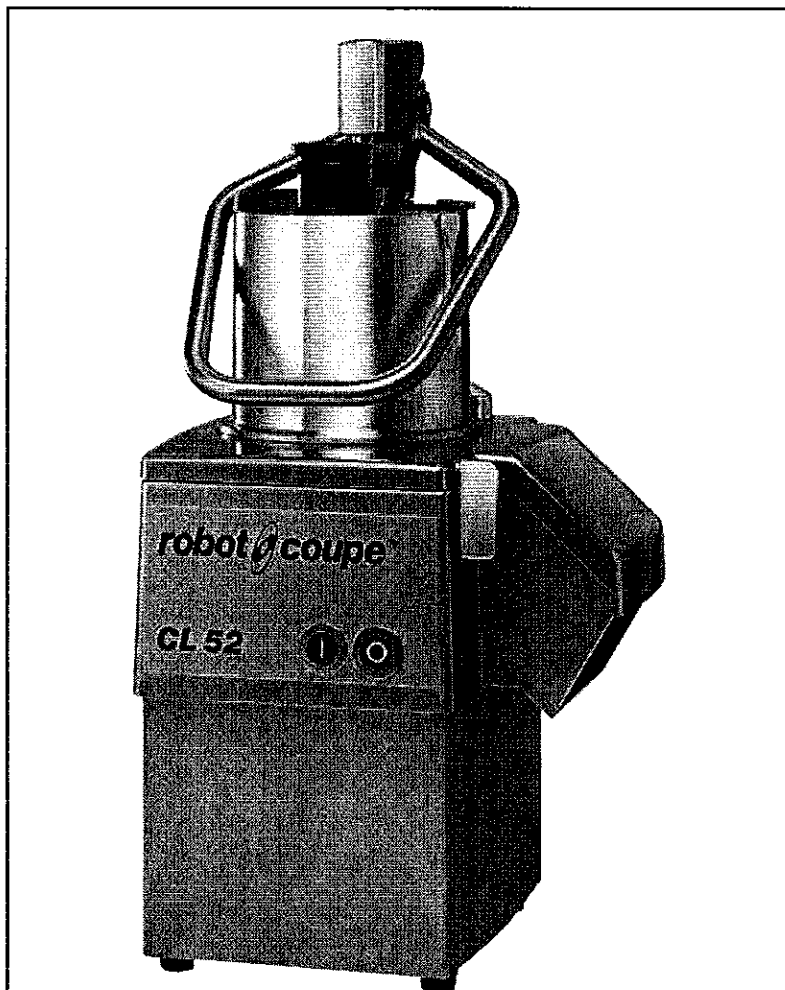


"The Inventor & World Leader in Food Processors"

CL52E

Commercial Food Processor

Continuous Feed Vegetable Prep



- Heavy-duty, 2 HP, Single phase motor.
- Large range of 42 processing discs to select from.
- Has dicing and french fry capabilities.
- All metal large veg prep assembly.
- Two hoppers in one head - one large full moon hopper for cutting large products (will accommodate whole heads of cabbage and lettuce) and one round hopper for cutting long vegetables and delicate cutting (i.e. tomatoes, carrots).
- Automatic restart of machine with the large pusher.
- Attachments easily removed for maximum cleaning ability.
- Packed with two processing discs (28064 - 3mm/1/8" slicing disc & 28058 - 3mm/1/8" grating disc) as standard.
- 1 year parts and labor

Prepare 1500 servings in 3 hours or less.

Vegetable prep attachment designed for quality continuous feed slicing, dicing, shredding, grating, french fry, and julienne. Accommodates 42 different processing discs.



Robot Coupe U.S.A., Inc.
264 South Perkins
Ridgeland, MS 39157
1-800-824-1646 • (601) 898-8411
FAX: (601) 898-9134
www.robotcoupeusa.com • e-mail: info@robotcoupeusa.com

SPECIFICATIONS ON REVERSE SIDE



Series E

CL52E

Commercial Food Processor

Specifications

STANDARD MODEL: includes motor base unit with continuous feed attachment, one 1/8" (3mm) slicing disc and one 1/8" (3mm) medium grating disc.

ELECTRICAL REQUIREMENTS: 120V, 60Hz, 13.5 Amps, single phase, 1 speed., NEMA 5-15 plug.

SWITCHING: Control panel with push-type on and off buttons.

MOTOR: 2 HP, 425 RPM, belt drive, fan-cooled.

WEIGHT: 59 lbs. net, 62 lbs. approximate shipping weight.

CARTON DIMENSIONS (H x L x W): 27 1/2 x 16" x 16"

MACHINE DIMENSIONS (H x L x W): 27 3/16" x 13 3/8" x 14 3/16"

OPTIONAL EQUIPMENT: 40 additional processing discs and single or multiple disc racks or wall-mounted disc rack.

STANDARDS: ETL electrical & sanitation, cETL (Canada)

PROCESSING DISCS

Slicing Discs

28062	1/32" (1mm)
28063	5/64" (2mm)
28064	1/8" (3mm)
28004	5/32" (4mm)
28128*	3/16" (5mm)
28129*	5/16" (8mm)
28130*	3/8" (10mm)
28131*	9/16" (14mm)
28081	3/4" (19mm)
28132*	25/32" (20mm)
28133*	1" (25mm)

Ripple Cut Slicers

27068	5/64" (2mm)
27069	1/8" (3mm)
27070	3/16" (5mm)

Grating Discs

28270	1/16" (1.5mm)
28057	5/64" (2mm)
28058	1/8" (3mm)
28073	5/32" (4mm)
28163	3/16" (5mm)
28164	9/32" (7mm)
28165	11/32" (9mm)
28055	Fine Pulping
28061	Hard Cheese Grate

French Fry Kits

28134*	5/16" (8mm)
28135*	3/8" (10mm)

Romaine Lettuce Kit

28133/104031	2"
--------------	----

Julienne Discs

28051	5/64" x 5/64" (2mm x 2mm)
27072	5/64" x 5/32" (2mm x 4mm)
27066	5/64" x 1/4" (2mm x 6mm)
27067	5/64" x 5/16" (2mm x 8mm)
28052	5/32" x 5/32" (4mm x 4mm)
28053	1/4" x 1/4" (6mm x 6mm)
28054	5/16" x 5/16" (8mm x 8mm)

Dicing Kits

28110	3/16" x 3/16" (5mm x 5mm)
28111	5/16" x 5/16" (8mm x 8mm)
28112	3/8" x 3/8" (10mm x 10mm)
28113	9/16" x 9/16" (14mm x 14mm)
28114	25/32" x 25/32" (20mm x 20mm)
28115	1" x 1" (25mm x 25mm)

Robot Coupe U.S.A., Inc.
264 South Perkins
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1-800-824-1646
(601) 898-8411
FAX: (601) 898-9134
www.robotcoupeusa.com
e-mail: info@robotcoupeusa.com

Distributed by:

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	317
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description: **Walk In Cooler**

Manufacturer: **Commercial Cooling** Model No: **Custom**

Electrical Requirements	Plumbing Requirements
Volts / Phase: 120V., 1ph	H.W.
H.P.	C.W.
K.W.	W.
AMPS: 15.0	I.W.
CONN: Direct	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

See Shop Drawings

Pending substitution
approval by Aramark.

5/6 substitution
approved w/all
accessories per
spec

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

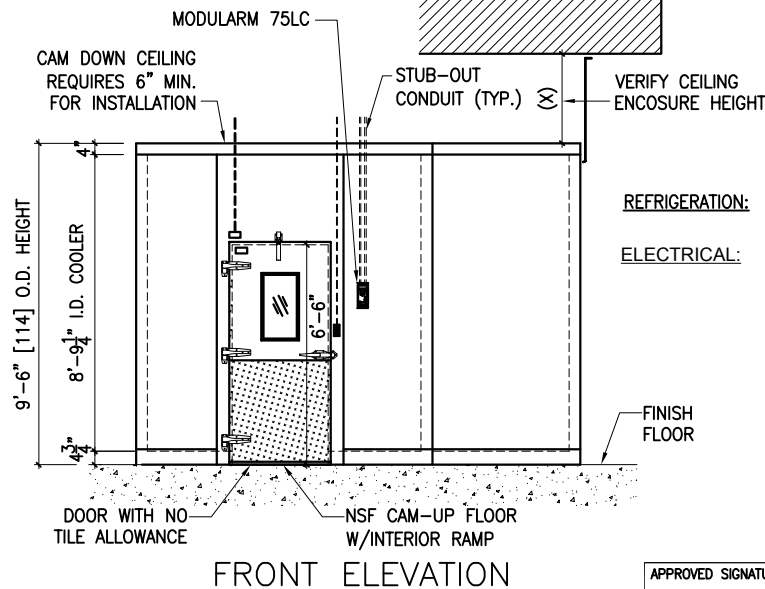
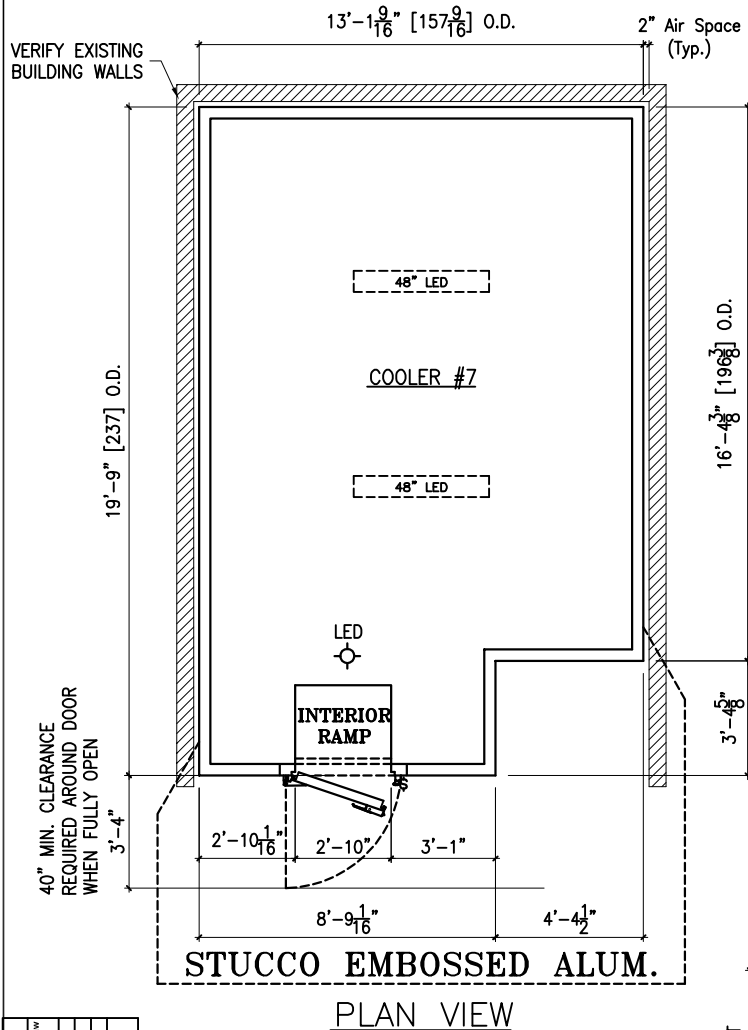
Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400

NOTE: 2" MIN. AIR SPACE REQUIRED BETWEEN WALK-IN BOX AND EXISTING BUILDING WALLS.



WALK-IN COOLER SPEC'S: LOS ANGELES R R & FAB LICENSE

- * CITY OF LOS ANGELES RESEARCH REPORT: RR 25314
- * CITY OF LOS ANGELES FABRICATION APPROVAL #FB02055
- * 2009 FEDERAL ENERGY INDEPENDENCE & SECURITY ACT COMPLIANT

CONSTRUCTION:

NSF, LOS ANGELES R R, TONGUE & GROVE
HIGH DENSITY FOAM RAIL, CAM DOWN CEILING
4" PANELS
CEILING RATED AT 10LBS APPLIED LOAD

FLOOR:

NSF PRE-FAB INSULATED CAM-UP FLOOR W/INTERIOR RAMP &
1" PLYWOOD REINFORCEMENT W/ EXTRA VERTICAL SUPPORT
INTERIOR FINISH: .100 ALUMINUM DIAMOND PLATE

PANEL FINISH:

INTERIOR CEILING: .040 STUCCO WHITE EMBOSSED ALUMINUM
EXTERIOR CEILING: 26GA. STUCCO EMBOSSED GALVALUME
INTERIOR WALLS: .040 STUCCO EMBOSSED ALUMINUM
UNEXP. EXT. WALLS: 26GA. STUCCO EMBOSSED GALVALUME
EXP. EXT. WALLS: .040 STUCCO EMBOSSED ALUMINUM

ITEM #322

DOOR:

- (1) 34" x 78" STD. CAM LIFT COOLER DOOR
FLUSH MOUNTED STYLE DOOR W/ HEATED FRAME
(3-SIDED GASKET & HEATED THRESHOLD)
INTERIOR DOOR AND SECTION FINISH TO MATCH PANELS
EXTERIOR DOOR AND SECTION FINISH TO MATCH PANELS

EACH DOOR ACCESSORIES:

- (1) KASON LATCH WITH CYLINDER LOCK & INSIDE SAFETY RELEASE #K58
(1) KASON CAM-RISE SPRING HINGE #1248
(2) KASON CAM-RISE HINGE #1245
(1) KASON DOOR CLOSER #1094
(1) KASON LIGHT SWITCH W/ DIGITAL THERMOMETER (RATED 15A, 120V AC) #1967-2
(1) 14" x 24" VIEW WINDOW HEATED 36"H ALUMINUM DIAMOND KICKPLATE (INT./EXT.)

ACCESSORIES:

- (1) MODULARM 75LC HIGH-LOW, AUDIBLE-VISIBLE TEMP. ALARM W/ DIGITAL THERMOMETER & DRY CONTACTS FOR REMOTE NOTIFICATION AND BUILT-IN BATTERY BACK UP (REMOTE ALARM & WIRING NOT INCLUDED)
(1) KASON VAPOR PROOF CFL LIGHT FIXTURE (SURFACEMTD.)(SHIPPED LOOSE) #1806
(2) KASON 48" LED LIGHT FIXTURE (SURFACEMTD.)(SHIPPED LOOSE)
(1) PLASTIC STRIP CURTAIN
(18'-LF) MATCHING CEILING ENCLOSURE 24" MAX. HT. (SHIPPED LOOSE)
6" INT./EXT. N.S.F. COVE BASE
SILICONE/CAULKING & SCREW, TRIM

REFRIGERATION:

BY OTHERS

ELECTRICAL:

SEE NEXT PAGE

12-18-2014		MIRRORED LAYOUT PER CLIENT'S REQUEST (GH)	
JOB NO.: 14-4885-0906	PANEL QTY. -	DATE: 11-07-2014	SHEET: 1 OF 2
CUSTOMER: UCI MESA COURT EXPANSION		DRAWN: GEORGE	
JOB NAME: COOLER #7		SCALE: 3/8" = 1'-0"	
COMMERCIAL COOLING PAR ENGINEERING, INC. 17855 E. ARENTH AVE. CITY OF INDUSTRY, CA 91748 TEL: (626) 964-8700 FAX: (626) 964-8777			
		APPROVED SIGNATURE	

Federal Law Minimum R Value Requirement as of Jan 2009			
Min. R Value for Commercial Cooling Sections	Mean Temp. (°F)	Min. R	Max. R
3.5"	5"	5.5"	55
4"	38	41.8	20
5"	42.5	46.7	20
6"	42.5	46.7	20
7"	42.5	46.7	20
8"	42.5	46.7	20
9"	42.5	46.7	20
10"	42.5	46.7	20
11"	42.5	46.7	20
12"	42.5	46.7	20
13"	42.5	46.7	20
14"	42.5	46.7	20
15"	42.5	46.7	20
16"	42.5	46.7	20
17"	42.5	46.7	20
18"	42.5	46.7	20
19"	42.5	46.7	20
20"	42.5	46.7	20
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27"	42.5	46.7	20
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31"	42.5	46.7	20
32"	42.5	46.7	20
33"	42.5	46.7	20
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36"	42.5	46.7	20
37"	42.5	46.7	20
38"	42.5	46.7	20
39"	42.5	46.7	20
40"	42.5	46.7	20
41"	42.5	46.7	20
42"	42.5	46.7	20
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62"	42.5	46.7	20
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64"	42.5	46.7	20
65"	42.5	46.7	20
66"	42.5	46.7	20
67"	42.5	46.7	20
68"	42.5	46.7	20
69"	42.5	46.7	20
70"	42.5	46.7	20
71"	42.5	46.7	20
72"	42.5	46.7	20
73"	42.5	46.7	20
74"	42.5	46.7	20
75"	42.5	46.7	20
76"	42.5	46.7	20
77"	42.5	46.7	20
78"	42.5	46.7	20
79"	42.5	46.7	20
80"	42.5	46.7	20
81"	42.5	46.7	20
82"	42.5	46.7	20
83"	42.5	46.7	20
84"	42.5	46.7	20
85"	42.5	46.7	20
86"	42.5	46.7	20
87"	42.5	46.7	20
88"	42.5	46.7	20
89"	42.5	46.7	20
90"	42.5	46.7	20
91"	42.5	46.7	20
92"	42.5	46.7	20
93"	42.5	46.7	20
94"	42.5	46.7	20
95"	42.5	46.7	20
96"	42.5	46.7	20
97"	42.5	46.7	20
98"	42.5	46.7	20
99"	42.5	46.7	20
100"	42.5	46.7	20

<p><u>C1.1 Wall To Ceiling Connection</u> (Cam-Lock)</p>	<p><u>C1.3 Panel To Panel Connection</u> (Cam-Lock)</p>	<p><u>S2.2 KASON Light Switch & Digital Thermometer</u> (Stub Out)</p>	<p><u>A1.1 Vapor Proof Light Fixture CFL</u> (Shipped Loose)</p>												
<p><u>F2.1 Wall To N.S.F. Floor</u> (Cam-Lock)</p>	<p><u>T1.1 Ceiling Enclosure</u> (Standard)</p>	<p><u>Modularm 75LC (Flush Mounted)</u> (Stub-out)</p>	<p><u>A3.1.2 Heated View Window & Door Section</u> (Stub Out)</p>												
			<table border="1"> <tr> <td>JOB NO.: 14-4885-0906</td> <td>PANEL QTY. -</td> <td>DATE: 11-10-2014</td> <td>SHEET: 2 OF 2</td> </tr> <tr> <td colspan="4">CUSTOMER:</td> </tr> <tr> <td colspan="4">JOB NAME:</td> </tr> </table> <div style="text-align: right;"> COMMERCIAL COOLING PAR ENGINEERING, INC. 17855 E. ARENTH AVE. CITY OF INDUSTRY, CA 91748 TEL: (626) 964-8700 FAX: (626) 964-8777 </div> <div style="display: flex; justify-content: space-around; margin-top: 10px;"> <div> Certified </div> <div> Listed </div> <div> CERTIFIED SMALL BUSINESS </div> </div>	JOB NO.: 14-4885-0906	PANEL QTY. -	DATE: 11-10-2014	SHEET: 2 OF 2	CUSTOMER:				JOB NAME:			
JOB NO.: 14-4885-0906	PANEL QTY. -	DATE: 11-10-2014	SHEET: 2 OF 2												
CUSTOMER:															
JOB NAME:															
<p><u>D2.1 Door To N.S.F. Floor</u> (Step-Up Standard Overlap)</p>	<p><u>F2.1.2 Wall To N.S.F. Floor - Heavy Duty</u> (Cam-Lock)</p>	<p><u>D2.4 Door To N.S.F. Floor</u> (Interior Ramp)</p>													

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	318
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description: **Evaporator Coil for Item #317**

Manufacturer: **Coldzone** Model No: **Custom**

Electrical Requirements	Plumbing Requirements
Volts / Phase: 120V., 1ph	H.W.
H.P.	C.W.
K.W.	W.
AMPS: 1.8	I.W. Floor Sink
CONN. Direct	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

By: **Included**
See Shop Drawings

provide for review.

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date			Item #	319
<input type="checkbox"/>	Re-Submittal:	Date			Quantity:	

Description	Spare Number		
Manufacturer		Model No:	

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

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3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400



120 Series Refrigeration Systems

Air Cooled Indoor/Outdoor Condensing Units

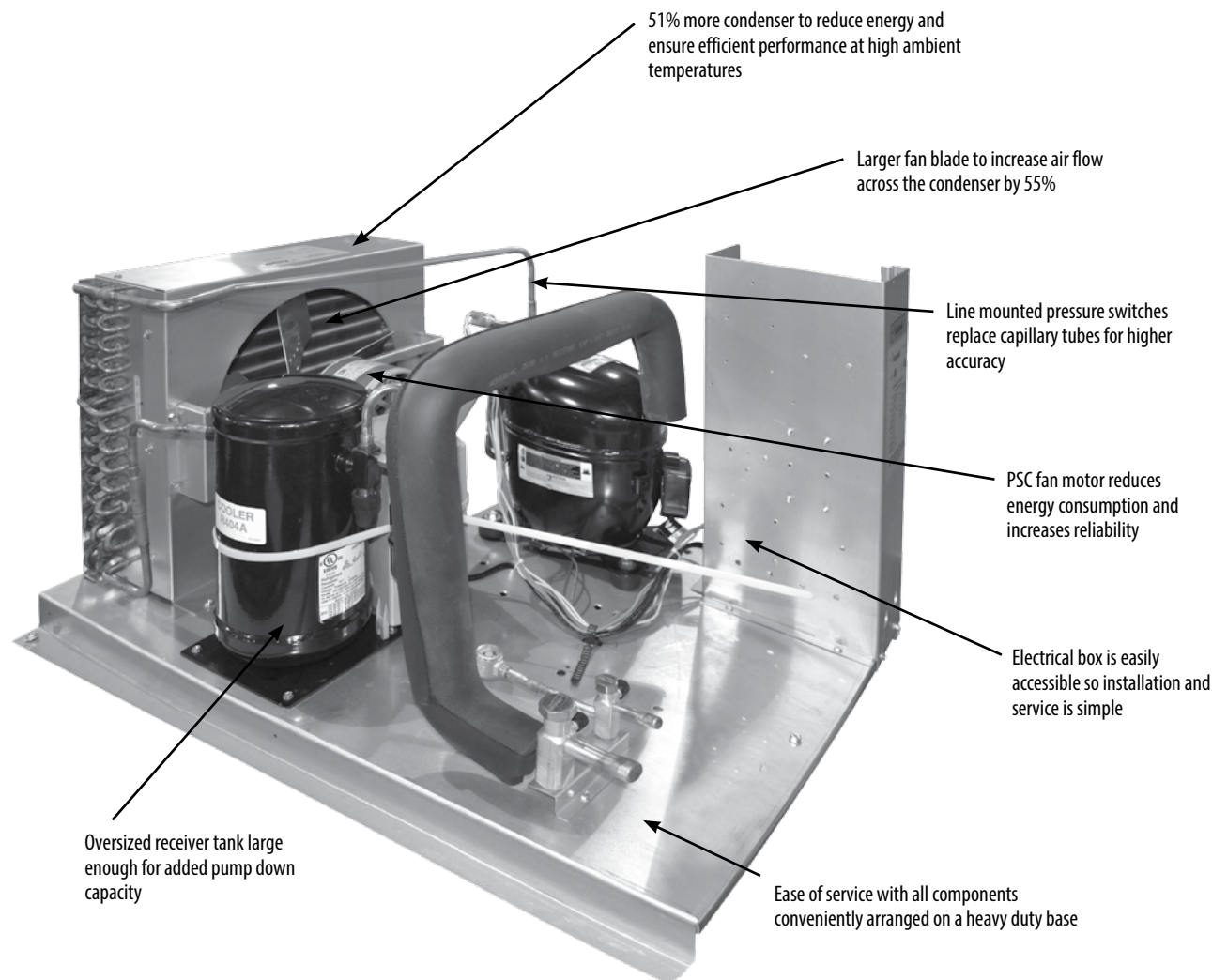
Hermetic / Scroll / Semi-Hermetic

½ thru 6 Hp Models



Kolpak 120

The 120 High Side System is a high efficiency air-cooled refrigeration condensing unit designed specifically to operate on Walk-ins over a wide range of ambient temperatures.



Features and benefits of the 120 System:

Operates effectively from -20°F to +120°F without exceeding the design and safety criteria of components.

Ease of service with all components conveniently arranged on a heavy duty base to be accessible for adjustments and repairs when necessary.

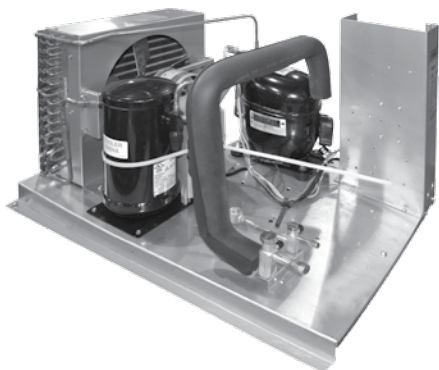
Provides an efficient balance between compressor, condenser surface, air movement and controls. The units are equipped with extra condensing surface, oversized fan blades and PSC fan motors. The oversized fan blade powered by the PSC motor moves air more efficiently to use less electricity.

High accuracy pressure switches are used in place of capillary tubes to eliminate possible leakage points.

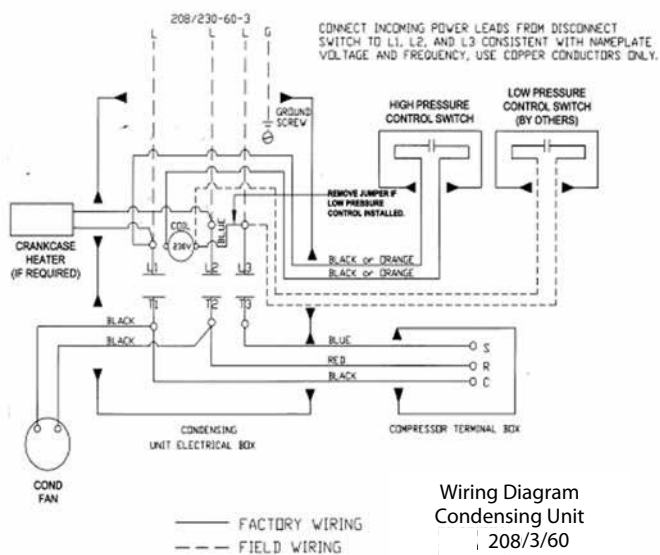
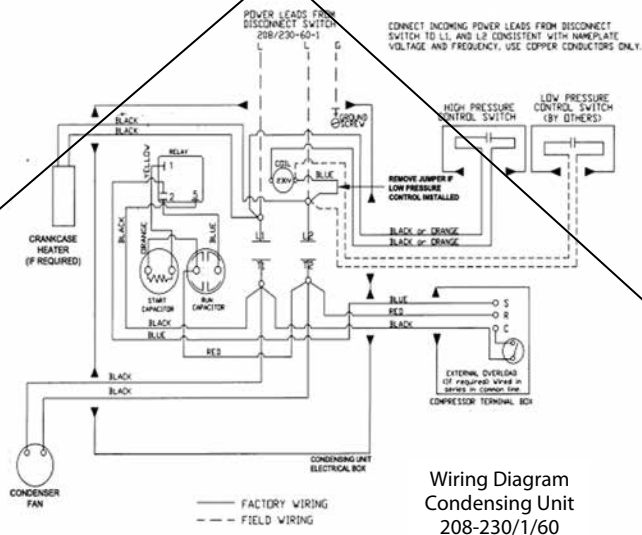
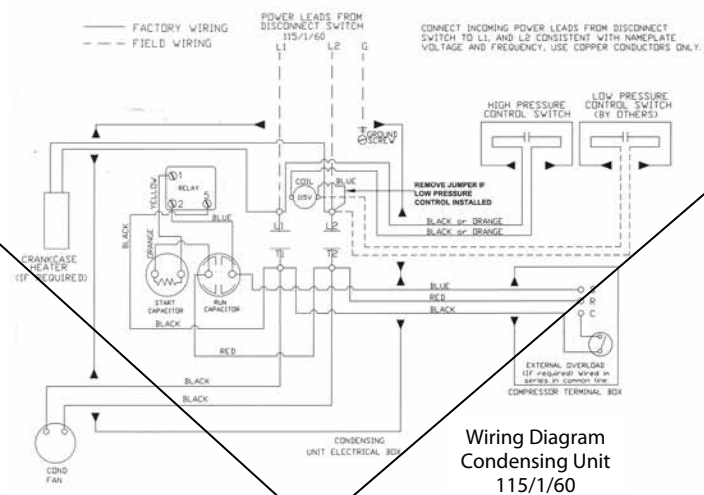
Hermetic (Air Cooled) Condensing Units

		Electrical Data												Physical Dimensions w/ Housing			
Model	Comp Model	Amps @115/60/1						Amps @208-230/60/1						Length	Width	Height	Housing Designation
		Compressor		Cond FLA	Total CU	MCA	MOPD	Compressor		Cond FLA	Total CU	MCA	MOPD				
		RLA	LRA					RLA	LRA								
49M	RST45C1E	10.5	54.5	1.2	11.9	14.3	20.0	5.1	26.5	0.5	5.7	7.0	15.0	33	25-1/2	19-1/4	B
69M	RST55C1E	15.0	70.0	1.2	16.4	20.1	35.0	6.8	33.7	0.5	7.4	9.1	15.0	33	25-1/2	19-1/4	B
99M	R92J163	---	---	---	---	---	---	6.0	43	1.1	7.2	8.7	15.0	33	25-1/2	19-1/4	B
149M	CF04K6E	---	---	---	---	---	---	9.6	59.2	1.1	10.9	13.3	20.0	33	25-1/2	19-1/4	B
199M	CS12K6E	---	---	---	---	---	---	10.9	56.0	2.2	13.3	15.2	25.0	33	40-1/8	22-1/4	D
249M	CS16K6E	---	---	---	---	---	---	15.5	73.0	2.2	17.9	21.8	35.0	33	40-1/8	22-1/4	D
299M	CS18K6E	---	---	---	---	---	---	16.0	82.0	2.2	18.4	22.4	35.0	33	40-1/8	22-1/4	D
349M	CS20K6E	---	---	---	---	---	---	18.6	96.0	2.2	21.0	25.6	40.0	33	40-1/8	22-1/4	D
399M	CS27K6E	---	---	---	---	---	---	23.9	121.0	3.6	27.7	33.6	50.0	37	48-7/8	29-1/4	E
499M	CS33K6E	---	---	---	---	---	---	30.7	125.0	3.6	34.5	42.7	70.0	37	48-7/8	29-1/4	E

		Electrical Data												Physical Dimensions w/ Housing			
Model	Comp Model	➔ Amps @ 208/60/3						Amps @460/60/3						Length	Width	Height	Housing Designation
		Compressor		Cond FLA	Total CU	MCA	MOPD	Compressor		Cond FLA	Total CU	MCA	MOPD				
		RLA	LRA					RLA	LRA								
49M	RST45C1E	---	---	---	---	---	---	---	---	---	---	---	---	33	25-1/2	19-1/4	B
69M	RST55C1E	---	---	---	---	---	---	---	---	---	---	---	---	33	25-1/2	19-1/4	B
99M	R92J163	5.3	61	1.1	6.5	7.9	15.0	---	---	---	---	---	---	33	25-1/2	19-1/4	B
149M	CF04K6E	6.4	52.0	1.1	7.7	9.3	15.0	---	---	---	---	---	---	33	25-1/2	19-1/4	B
199M	CS12K6E	7.5	51.0	2.2	9.9	11.0	15.0	---	---	---	---	---	---	33	40-1/8	22-1/4	D
249M	CS16K6E	9.5	66.0	2.2	11.9	14.3	20.0							33	40-1/8	22-1/4	D
299M	CS18K6E	8.8	65.5	2.2	11.2	13.4	20.0	4.7	33.0	1.1	6.0	7.2	15.0	33	40-1/8	22-1/4	D
349M	CS20K6E	11.4	75.0	2.2	13.8	16.6	25.0	5.1	40.0	1.1	6.4	7.7	15.0	33	40-1/8	22-1/4	D
399M	CS27K6E	13.4	105.0	3.6	17.2	25.5	35.0	8.4	52.0	1.8	10.4	12.5	20.0	37	48-7/8	29-1/4	E
499M	CS33K6E	18.7	102.0	3.6	22.5	27.2	40.0	9.9	48.0	1.8	11.9	14.4	20.0	37	48-7/8	29-1/4	E

Condensing Unit Assembly

Wiring Diagram





Item # _____

Job _____

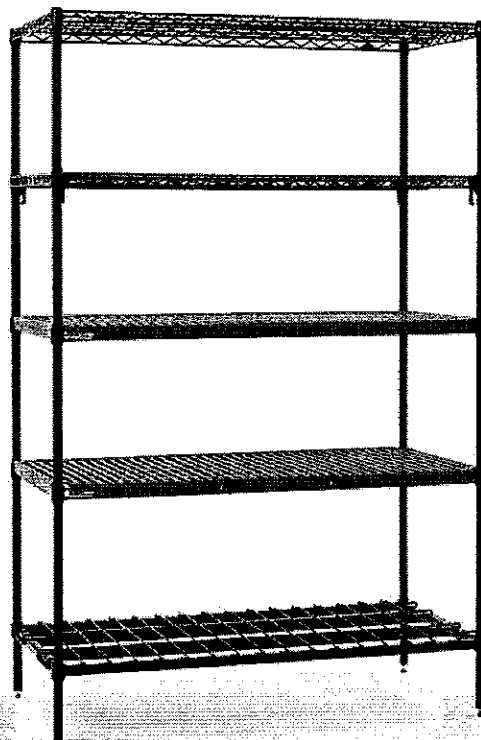
METRO
Super Erecta Pro™ Shelves

SUPER ERECTA PRO™

Durable and Cleanable. The original — reinnovated.

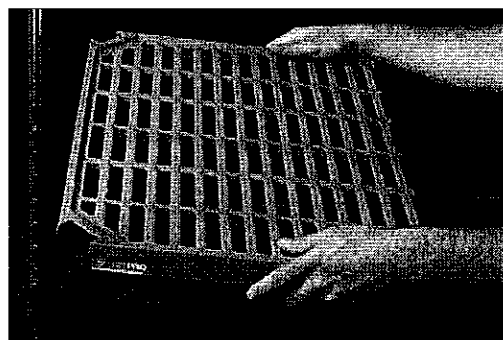
Super Erecta Pro is part of the Super Erecta family of storage products. Polymer shelf mats protect against abrasive containers and sharp edges. Removable shelf mat sections can easily be washed by hand or in a wash/dish machine. Proven Super Erecta construction with tapered steel shelf collars and both side and center supports is strong, sturdy, and built to last.

- **Prolonged durability:** Polymer shelf mats are corrosion proof and impact resistant. They will not chip, rust, or corrode.
- **Easy to clean:** Removable polymer shelf mats can easily be lifted off the shelf frames for cleaning in sinks or wash/dish machines.
- **Strong and robust:** Steel corners, side and center supports assure a sturdy and stable weight bearing surface.
Weight capacities for evenly distributed loads:
800 lbs. (363kg) per shelf for lengths of 24" to 48" (610 to 1220mm)
600 lbs. (275kg) per shelf for lengths of 54" (1370mm) or longer
2,000 lbs. (907kg) maximum per stationary unit.
- **Safe for delicate packaged items:** Smooth, flat surfaces protect packaged shelf contents from unwanted rips, tears, or damage.
- **Interchangeable:** Super Erecta Pro shelves are compatible on the same shelving units with other Super Erecta shelving options: Super Erecta wire, Super Adjustable Super Erecta, Solid Super Erecta shelves, Dunnage shelves, Cantilever shelves. Super Erecta Pro shelves can be used with Post-Type Wall Mounts, Direct Wall Mounts, SmartWall G3™ Wall Mounts, Security Units, Top Track, and qwikTRAK systems.
- **Microban Product Protection:** Microban antimicrobial product protection is built into the shelf mats and the Metroseal 3 epoxy coating to protect the product from bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban protection keeps the product "cleaner between cleanings".
- **Efficient use of storage space:** Shelves can be adjusted at 1" (25mm) increments along the post to maximize the use of available vertical storage space.
- **Open Grid Shelf Mats:** Open grid shelves promote air circulation and light penetration.
- **Fast, Easy Assembly:** Super Erecta Pro units assemble easily in minutes, without tools. SiteSelect™ posts have numbered grooves and feature unique double grooves every 8" (203mm) to help position the shelves.
- **Warranty:** Polymer shelf mats have a lifetime warranty against rust and corrosion. Metroseal 3 coated shelf frames and posts have a 12 year limited warranty against rust and corrosion.



Shelving unit shown is configured with:

- Super Erecta wire shelf (top)
- Super Adjustable Super Erecta (2nd from top)
- Super Erecta Pro (middle and 2nd from bottom)
- Super Erecta Dunnage Shelf (bottom)



*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



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



10.80

Job _____

METRO

SUPER ERECTA PRO™ SHELVES

Specifications

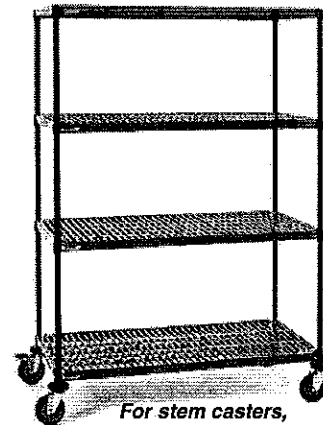
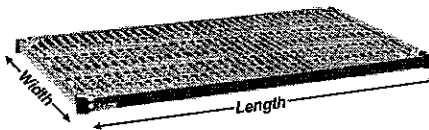
- **Shelf frames:** Carbon steel with Metroseal 3 epoxy coating.
- **Polymer Shelf mats:** Mineral reinforced polypropylene.
- **Microban antimicrobial product protection** is built into the polymer shelf mats and Metroseal 3 epoxy coating.
- **NSF listed for all environments.**
- **Continuous Temperature:** Super Erecta Pro Shelves can be used continuously within a range of -20/120° F (-29/49° C) with intermittent exposure to 200° F (93° C).

NOTE: Not suitable for cart wash applications.

Standard Shelves

- Part number includes shelf with removable polymer shelf mats and one bag of split sleeves

Nominal Width/Length (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)	Model No. Super Erecta Pro Metroseal 3
18x24 457x610	6.0 2.7	PR1824NK3
18x30 457x760	7.8 3.5	PR1830NK3
18x36 457x914	9.5 4.2	PR1836NK3
18x42 457x1060	11.3 5.0	PR1842NK3
18x48 457x1219	13.0 5.8	PR1848NK3
18x54 457x1372	14.8 6.6	PR1854NK3
18x60 457x1524	16.5 7.4	PR1860NK3
18x72 457x1829	19.8 8.8	PR1872NK3
21x24 530x610	8.0 3.6	PR2124NK3
21x30 530x760	9.5 4.2	PR2130NK3
21x36 530x914	11.3 5.0	PR2136NK3
21x42 530x1060	12.5 5.6	PR2142NK3
21x48 530x1219	14.3 6.4	PR2148NK3
21x54 530x1372	16.5 7.4	PR2154NK3
21x60 530x1524	18.3 8.1	PR2160NK3
21x72 530x1829	21.5 9.6	PR2172NK3
24x24 610x610	9.5 4.2	PR2424NK3
24x30 610x760	11.3 5.0	PR2430NK3
24x36 610x914	13.0 5.8	PR2436NK3
24x42 610x1060	14.0 6.3	PR2442NK3
24x48 610x1219	15.5 6.9	PR2448NK3
24x54 610x1372	18.3 8.1	PR2454NK3
24x60 610x1524	20.0 8.9	PR2460NK3
24x72 610x1829	23.3 10.4	PR2472NK3



For stem casters, see catalog sheet #11.20

Compatible with the following shelves on the same shelving unit:

Super Erecta Wire Shelf
Super Erecta Solid Shelf
Super Adjustable Super Erecta
Super Erecta Dunnage Shelf
Drop Mat Super Erecta

qwikSLOT and qwikSLOT Drop Mat — when using qwikSLOT posts
Basket Shelf
Slanted Shelf
Reel Shelf

Actual Dimensions: Width: Add 1/4" (6mm) to nominal size.
Length: Subtract 1/4" (6mm) from nominal size.

Note: Polymer Shelf mats are designed to fit Super Erecta Pro shelves and cannot be retrofitted to Super Erecta wire shelves.

Replacement Split Sleeves
Model No. 9985 Bag of four sets.

SiteSelect™ Posts

Stationary post height includes leveling bolt.

NOTE: Special length posts are available. Consult your Metro representative.

STATIONARY

Actual Height (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)	Model No. Metroseal 3	Model No. Stainless
14 1/2 370	1.0 0.5	13PK3	13PS
34 1/2 875	2.0 0.9	33PK3	33PS
54 9/16 1385	3.0 1.4	54PK3	54PS
62 9/16 1590	3.5 1.6	63PK3	63PS
74 5/8 1895	4.0 1.8	74PK3	74PS
86 5/8 2200	5.0 2.3	86PK3	86PS

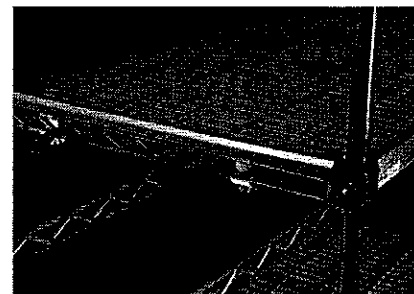
MOBILE (For use with stem casters)

Actual Height (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)	Model No. Metroseal 3	Model No. Stainless
13 3/4 349	1.0 0.5	13UPK3	13UPS
33 3/4 857	2.0 0.9	33UPK3	33UPS
53 13/16 1366	3.0 1.4	54UPK3	54UPS
61 19/16 1570	3.5 1.6	63UPK3	63UPS
69 3/4 1772	3.8 1.7	70UPK3	70UPS
73 7/8 1876	4.0 1.8	74UPK3	74UPS
85 7/8 2181	5.0 2.3	86UPK3	86UPS

"S" Hook: Used to "add on" one or multiple Super Erecta Pro shelving units while eliminating the cost of two posts per unit. Can be used to join units end-to-end, back-to-back, at right angles, etc. Two "S" hooks are required for each shelf. **Model No. Q9995Z**

Notes about "add-on" units.

- Add-on (Adjacent) units **must** be configured entirely of one style of shelf.
(Example: Adjacent unit may be configured entirely of Super Erecta Pro OR entirely of Super Erecta Wire/Super Adjustable shelves.)
- To connect an adjacent Super Erecta or Super Adjustable Super Erecta wire shelving unit to a Super Erecta Pro unit using S-hooks, the adjacent unit must use S-hook model number Q9995Z.
- A mixed shelving unit having a combination of Super Erecta Pro, Super Erecta wire, and Super Adjustable **cannot** be connected to another unit with "S" Hooks.



All Metro Catalog Sheets are available on our Web Site: www.metro.com



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741
Fax: 570-825-2852

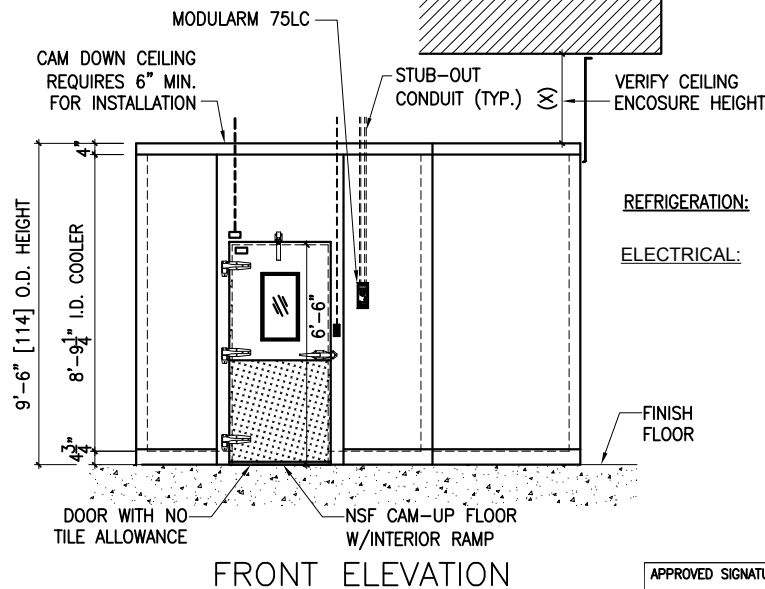
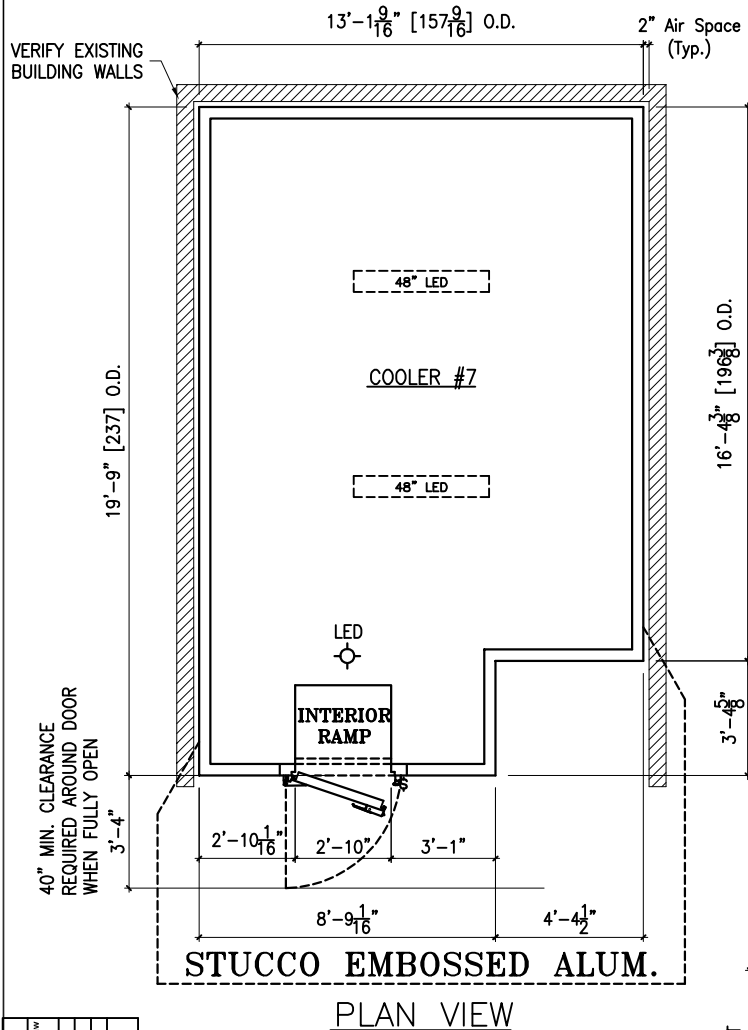
For Product Information:
U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus

L02-184
Printed in U.S.A. 11/10

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

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NOTE: 2" MIN. AIR SPACE REQUIRED BETWEEN WALK-IN BOX AND EXISTING BUILDING WALLS.



WALK-IN COOLER SPEC'S: LOS ANGELES R R & FAB LICENSE

- * CITY OF LOS ANGELES RESEARCH REPORT: RR 25314
- * CITY OF LOS ANGELES FABRICATION APPROVAL #FB02055
- * 2009 FEDERAL ENERGY INDEPENDENCE & SECURITY ACT COMPLIANT

CONSTRUCTION:

NSF, LOS ANGELES R R, TONGUE & GROVE
HIGH DENSITY FOAM RAIL, CAM DOWN CEILING
4" PANELS
CEILING RATED AT 10LBS APPLIED LOAD

FLOOR:

NSF PRE-FAB INSULATED CAM-UP FLOOR W/INTERIOR RAMP &
1" PLYWOOD REINFORCEMENT W/ EXTRA VERTICAL SUPPORT
INTERIOR FINISH: .100 ALUMINUM DIAMOND PLATE

PANEL FINISH:

INTERIOR CEILING: .040 STUCCO WHITE EMBOSSED ALUMINUM
EXTERIOR CEILING: 26GA. STUCCO EMBOSSED GALVALUME
INTERIOR WALLS: .040 STUCCO EMBOSSED ALUMINUM
UNEXP. EXT. WALLS: 26GA. STUCCO EMBOSSED GALVALUME
EXP. EXT. WALLS: .040 STUCCO EMBOSSED ALUMINUM

ITEM #322

DOOR:

- (1) 34" x 78" STD. CAM LIFT COOLER DOOR
FLUSH MOUNTED STYLE DOOR W/ HEATED FRAME
(3-SIDED GASKET & HEATED THRESHOLD)
INTERIOR DOOR AND SECTION FINISH TO MATCH PANELS
EXTERIOR DOOR AND SECTION FINISH TO MATCH PANELS

EACH DOOR ACCESSORIES:

- (1) KASON LATCH WITH CYLINDER LOCK & INSIDE SAFETY RELEASE #K58
(1) KASON CAM-RISE SPRING HINGE #1248
(2) KASON CAM-RISE HINGE #1245
(1) KASON DOOR CLOSER #1094
(1) KASON LIGHT SWITCH W/ DIGITAL THERMOMETER (RATED 15A, 120V AC) #1967-2
(1) 14" x 24" VIEW WINDOW HEATED 36"H ALUMINUM DIAMOND KICKPLATE (INT./EXT.)

ACCESSORIES:

- (1) MODULARM 75LC HIGH-LOW, AUDIBLE-VISIBLE TEMP. ALARM W/ DIGITAL THERMOMETER & DRY CONTACTS FOR REMOTE NOTIFICATION AND BUILT-IN BATTERY BACK UP (REMOTE ALARM & WIRING NOT INCLUDED)
(1) KASON VAPOR PROOF CFL LIGHT FIXTURE (SURFACEMTD.)(SHIPPED LOOSE) #1806
(2) KASON 48" LED LIGHT FIXTURE (SURFACEMTD.)(SHIPPED LOOSE)
(1) PLASTIC STRIP CURTAIN
(18'-LF) MATCHING CEILING ENCLOSURE 24" MAX. HT. (SHIPPED LOOSE)
6" INT./EXT. N.S.F. COVE BASE
SILICONE/CAULKING & SCREW, TRIM

REFRIGERATION:

BY OTHERS

ELECTRICAL:

SEE NEXT PAGE

12-18-2014		MIRRORED LAYOUT PER CLIENT'S REQUEST (GH)	
JOB NO.: 14-4885-0906	PANEL QTY. -	DATE: 11-07-2014	SHEET: 1 OF 2
CUSTOMER: UCI MESA COURT EXPANSION		DRAWN: GEORGE	
JOB NAME: COOLER #7		SCALE: 3/8" = 1'-0"	
COMMERCIAL COOLING PAR ENGINEERING, INC. 17855 E. ARENTH AVE. CITY OF INDUSTRY, CA 91748 TEL: (626) 964-8700 FAX: (626) 964-8777			

APPROVED SIGNATURE

Federal Law Minimum R Value Requirement as of Jan 2009				
Min. R Value for Commercial Cooling Sections	Mean Temp (°F)	Min. R	Max. R	Notes
3.5"	5"	5.5"	55	R=25
4"	38	41.8	20	R=32
26.6	34.0	42.5	46.7	R=28
29.7	34.0	42.5	46.7	R=28

Sec. 340 of the Energy Policy and Conservation Act (42 U.S.C.6311)
ASTM method C-518

<p><u>C1.1 Wall To Ceiling Connection</u> (Cam-Lock)</p>	<p><u>C1.3 Panel To Panel Connection</u> (Cam-Lock)</p>	<p><u>S2.2 KASON Light Switch & Digital Thermometer</u> (Stub Out)</p>	<p><u>A1.1 Vapor Proof Light Fixture CFL</u> (Shipped Loose)</p>												
<p><u>F2.1 Wall To N.S.F. Floor</u> (Cam-Lock)</p>	<p><u>T1.1 Ceiling Enclosure</u> (Standard)</p>	<p><u>Modularm 75LC (Flush Mounted)</u> (Stub-out)</p>	<p><u>A3.1.2 Heated View Window & Door Section</u> (Stub Out)</p>												
			<table border="1"> <tr> <td>JOB NO.: 14-4885-0906</td> <td>PANEL QTY. -</td> <td>DATE: 11-10-2014</td> <td>SHEET: 2 OF 2</td> </tr> <tr> <td colspan="4">CUSTOMER:</td> </tr> <tr> <td colspan="4">JOB NAME:</td> </tr> </table> <div style="text-align: right;"> COMMERCIAL COOLING PAR ENGINEERING, INC. 17855 E. ARENTH AVE. CITY OF INDUSTRY, CA 91748 TEL: (626) 964-8700 FAX: (626) 964-8777 </div> <div style="text-align: center;"> Certified Listed </div>	JOB NO.: 14-4885-0906	PANEL QTY. -	DATE: 11-10-2014	SHEET: 2 OF 2	CUSTOMER:				JOB NAME:			
JOB NO.: 14-4885-0906	PANEL QTY. -	DATE: 11-10-2014	SHEET: 2 OF 2												
CUSTOMER:															
JOB NAME:															
<p><u>D2.1 Door To N.S.F. Floor</u> (Step-Up Standard Overlap)</p>	<p><u>F2.1.2 Wall To N.S.F. Floor - Heavy Duty</u> (Cam-Lock)</p>	<p><u>D2.4 Door To N.S.F. Floor</u> (Interior Ramp)</p>													



BEVERAGE-AIR

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax# 1-336-245-6453
<http://www.Beverage-Air.com>

CUSTOMER'S CHOICE FOR A HOT KITCHEN
Tested & Certified to Ambient Class of 100°F

3 Year Parts/Labor Warranty Additional 2 Year Compressor Warranty

UCF-SERIES UNDERCOUNTER UNITS

Versatile, compact (29" deep) models for undercounter and work-top applications for frozen storage of food products. Height is 34-1/2".

CABINET CONSTRUCTION

Heavy duty construction includes exterior stainless steel on front, sides, door(s) and grille. Cabinet back and bottom are galvanized steel. Interior liner is made of corrosion resistant aluminum. Interior thermometer is standard.

Cabinets are insulated with 2" thick foamed-in-place polyurethane insulation. Sub-top insulated with 1-1/2" foamed-in-place polyurethane insulation. Doors are mounted to cabinet on self-closing, cartridge style hinges with 120" stay open feature. Door openings include low voltage, anti-condensate heaters. Doors are equipped with a snap-in-place vinyl magnetic gasket for positive seal. Convenient, double pull style door handle is made of black anodized aluminum. 6" high casters are standard, 2 include brakes. An 8' cord set is provided with 115 volt models. Cabinet interior standard with 2 steel wire epoxy coated shelves per section.

REFRIGERATION

Forced air refrigeration systems use capillary tube to meter refrigerant. Automatic electric defrost is standard. Automatic (non-electric) condensate evaporator is provided.

ELECTRICAL

Units wired at factory and ready for connection to a 115/60/1 phase, 15 amp dedicated outlet. 8' long cord and plug set included.

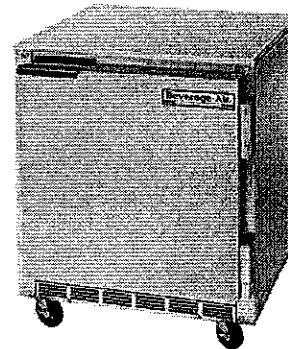
SPECIAL FEATURES

- Cartridge style door hinges provides positive seal & eliminates door sagging issues (excludes some special units).
- Optional 6" legs or 3" casters available

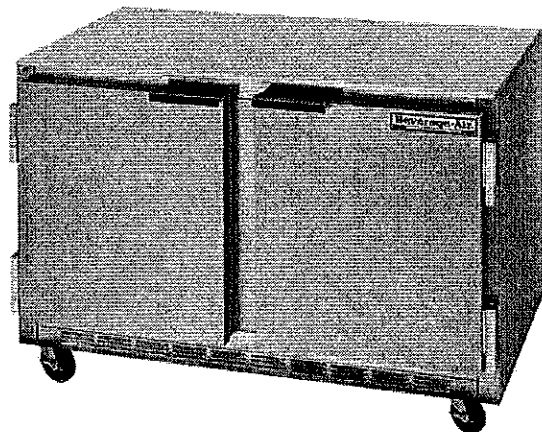
Item No. _____
Quantity _____

**29" DEPTH
UNDERCOUNTER
FREEZER**
FOOD PREPARATION SERIES

MODELS:
UCF27A
UCF48A



UCF27A



UCF48A *

ELECTRICAL CONNECTION

Units pre-wired at factory and include 8' long cord and plug set.



115/60/1
NEMA-5-15P



Available From:

Model Specified _____

Store# _____

Location _____

Quantity _____

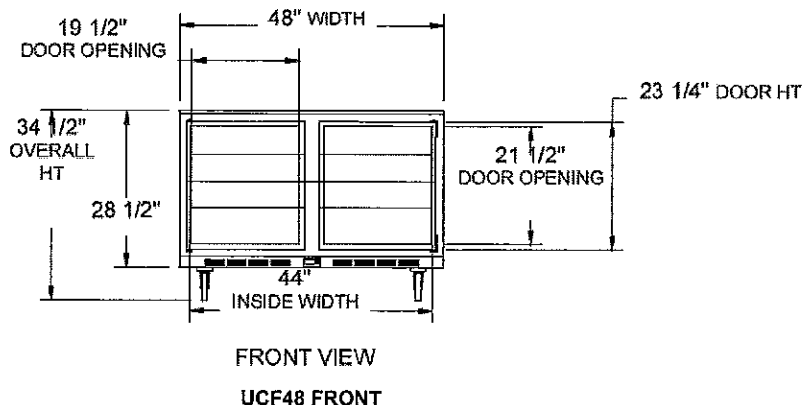
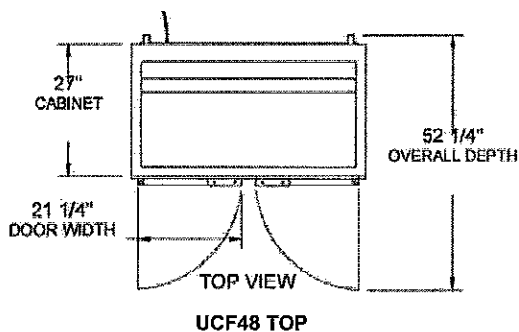
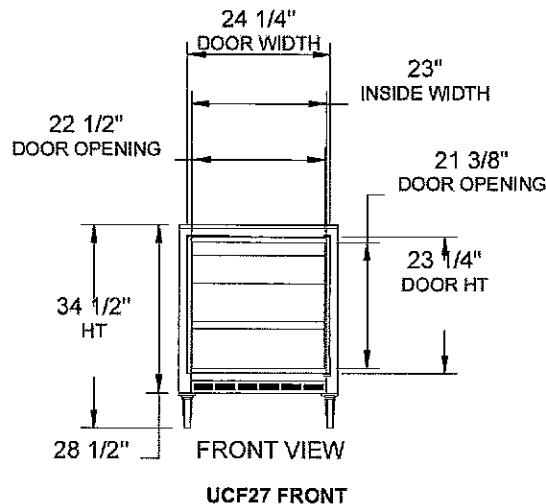
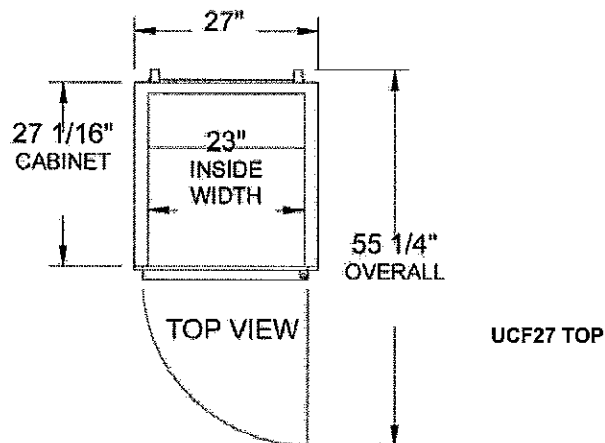
**BEVERAGE-AIR**

Standard Undercounter Freezer Cabinets

Models: UCF27A / UCF48A

MODEL	UCF27A	UCF48A
EXTERNAL DIMENSIONAL DATA		
Length Overall (inches)	27"	48"
Length Overall (mm)	686	1219
Depth Overall (inches) - Less handle w/bumpers	30 7/8"	30 3/4"
Depth Overall (mm) - Less handle w/bumpers	784	781
Height Overall—on 6" casters (inches)	34 1/2"	34 1/2"
Height Overall—on 6" casters (mm)	876	876
Depth with Door Open 90 °	55 1/4"	52 1/4"
Clear Door Opening (inches)	22 1/2" x 21 1/2"	19 1/2" x 21 1/2"
Number of doors	1	2
INTERNAL DIMENSIONAL DATA		
NET Capacity (cubic ft.)	7.3	13.9
NET Capacity (Liters)	207	394
Internal Length Overall (inches)	23"	44"
Internal Length Overall (mm)	584	1118
Internal Depth Overall (inches)	18"	20"
Internal Depth Overall (mm)	457	508
Internal Height Overall (inches)	23"	23"
Internal Height Overall (mm)	584	584
Number of shelves	2	4
ELECTRICAL DATA		
Full Load Amperes 115/60/1	6.0	7.0
ENERGY CONSUMPTION (KWH)	7.5	10.9
REFRIGERATION DATA		
Horsepower	1/4	1/3
WEIGHT DATA		
Gross Weight (Crated lbs)	180	245
Gross Weight (Crated kg)	82	111

PLAN VIEWS



BEVERAGE-AIR® CORPORATION

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Specifications are subject to change without notice. 06/12

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	324
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description	Serving Counter		
Manufacturer	Custom Stainless Steel	Model No:	Custom

Electrical Requirements	Plumbing Requirements
Volts / Phase 120/208V., 1ph H.P. K.W. AMPS. 20.0 CONN. (2) Convenience CFM	H.W. C.W. W. I.W. Gas BTU

MISC

PROVIDE WITH THE FOLLOWING

See Shop Drawings

1	1(ea)	Stainless Steel Cabinet Base with Load Center and Wiring	Custom
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R.W. Smith & Co.

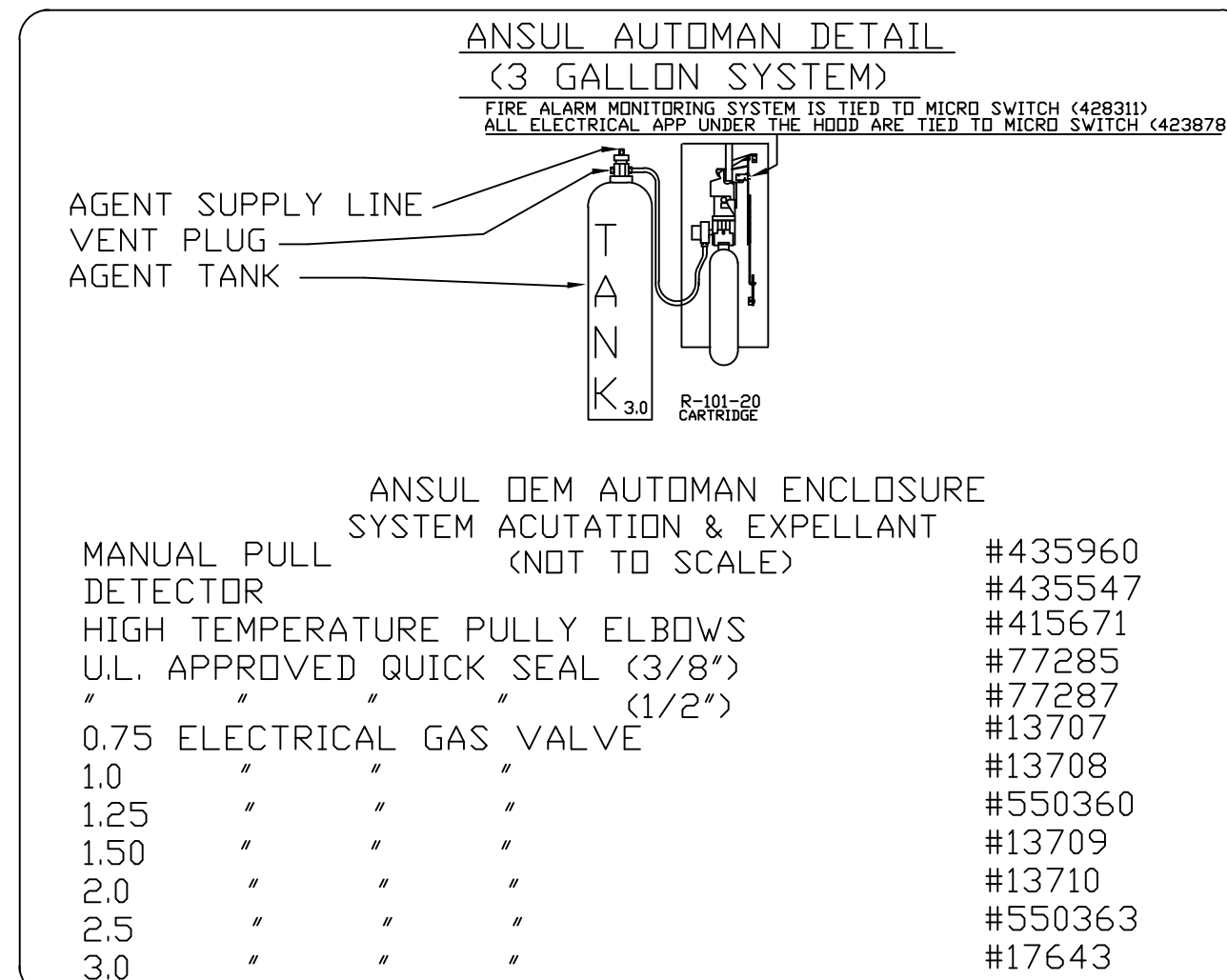
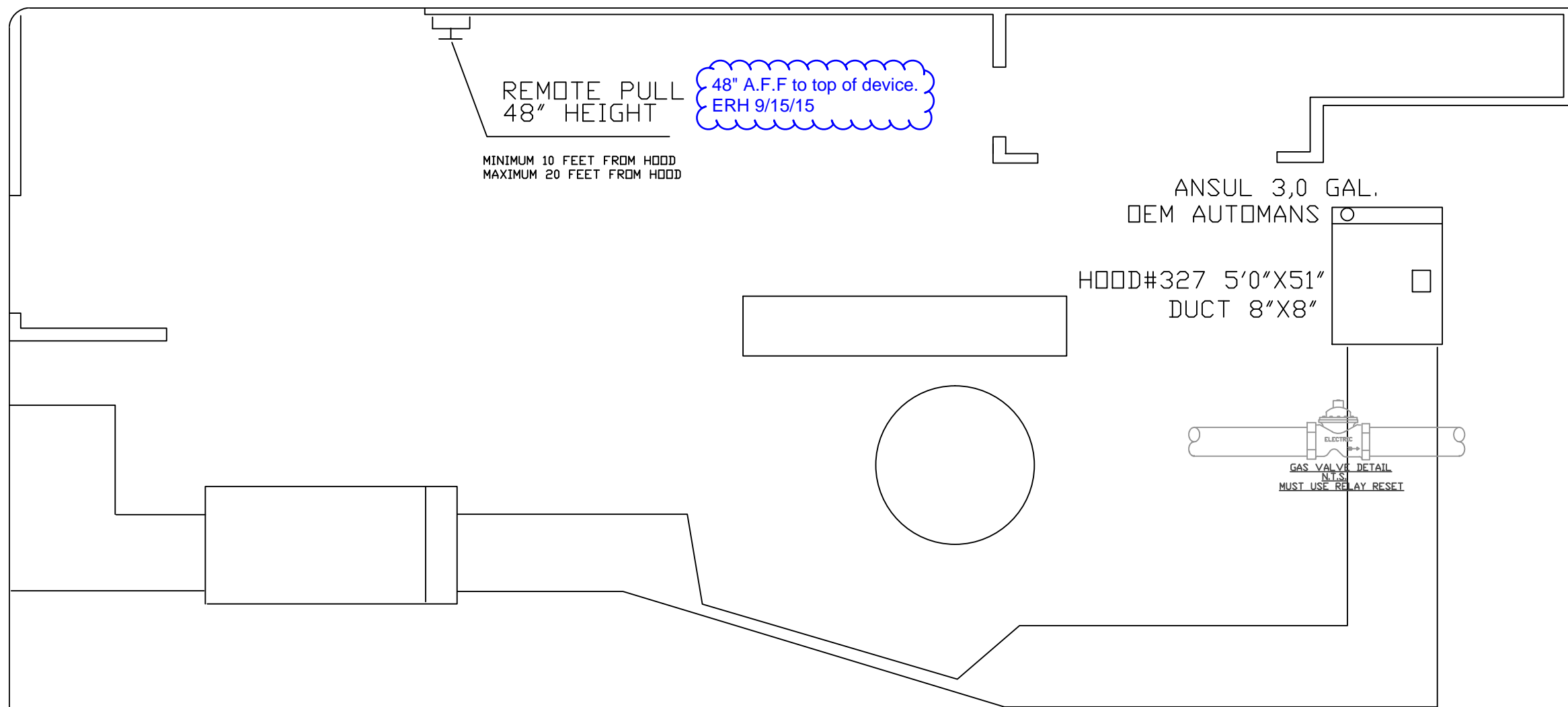
3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400



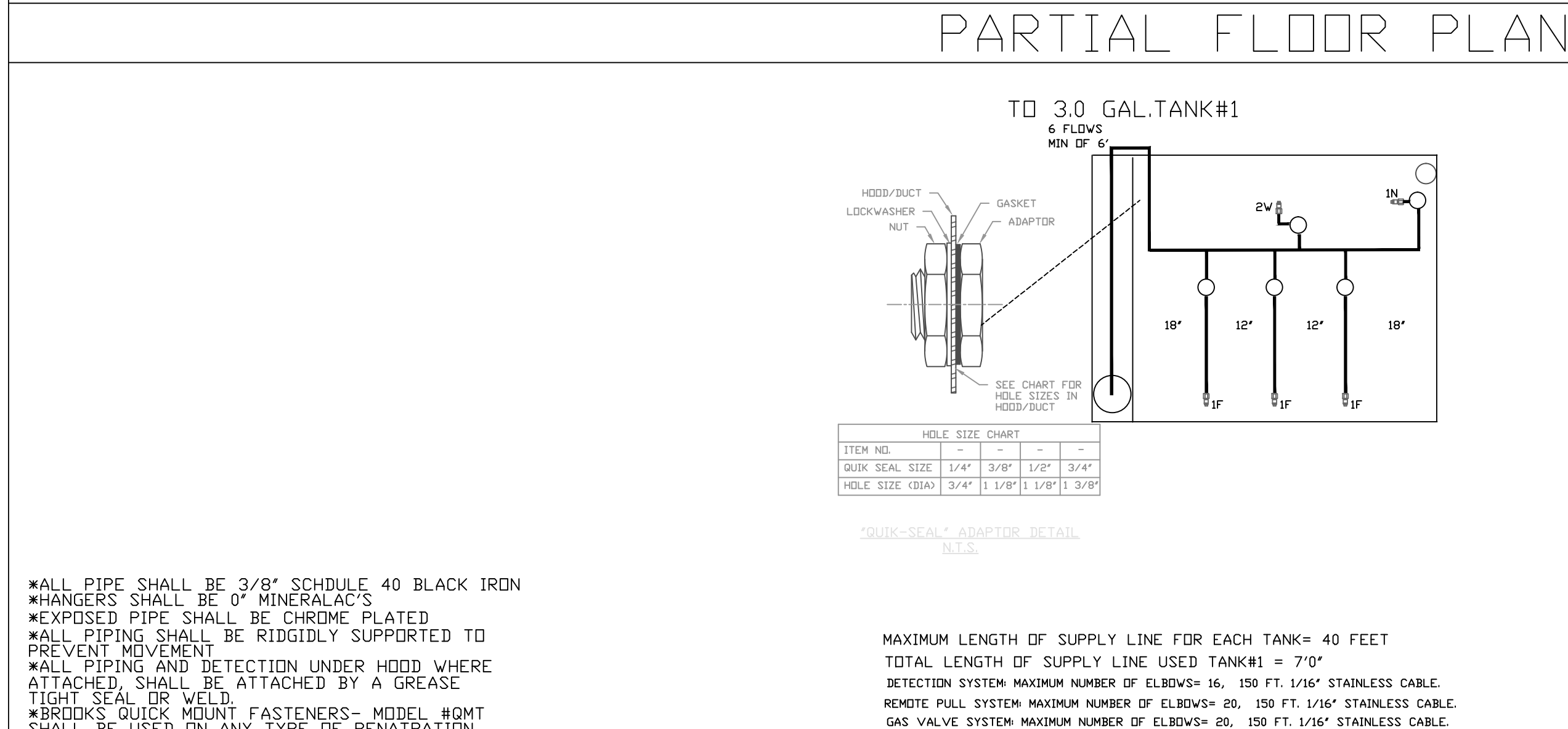
FIRE SUPPRESSION SYSTEM DETAIL INFORMATION					
FIRE SYSTEM TYPE; ANSUL R 102 3.0 GAL					
QTY.	NOZZLE	MODEL NUMBER	TIP NUMBER	FLOW POINTS	TOTAL FLOW PTS.
					TANK#1
1	DUCT	419337	2W	2	2
1	PLENUM	419335	1N	1	1
3	RANGE	419333	1F	1	3
MEETS UL300 STANDARDS					
TOTAL NOZZLE FLOW POINTS USED:					6
TOTAL NOZZLE FLOW POINTS AVAILABLE:					11
(K) 450 DEGREE TEMPERATURE LINKS:					1

FIRE AUTHORITY NOTES

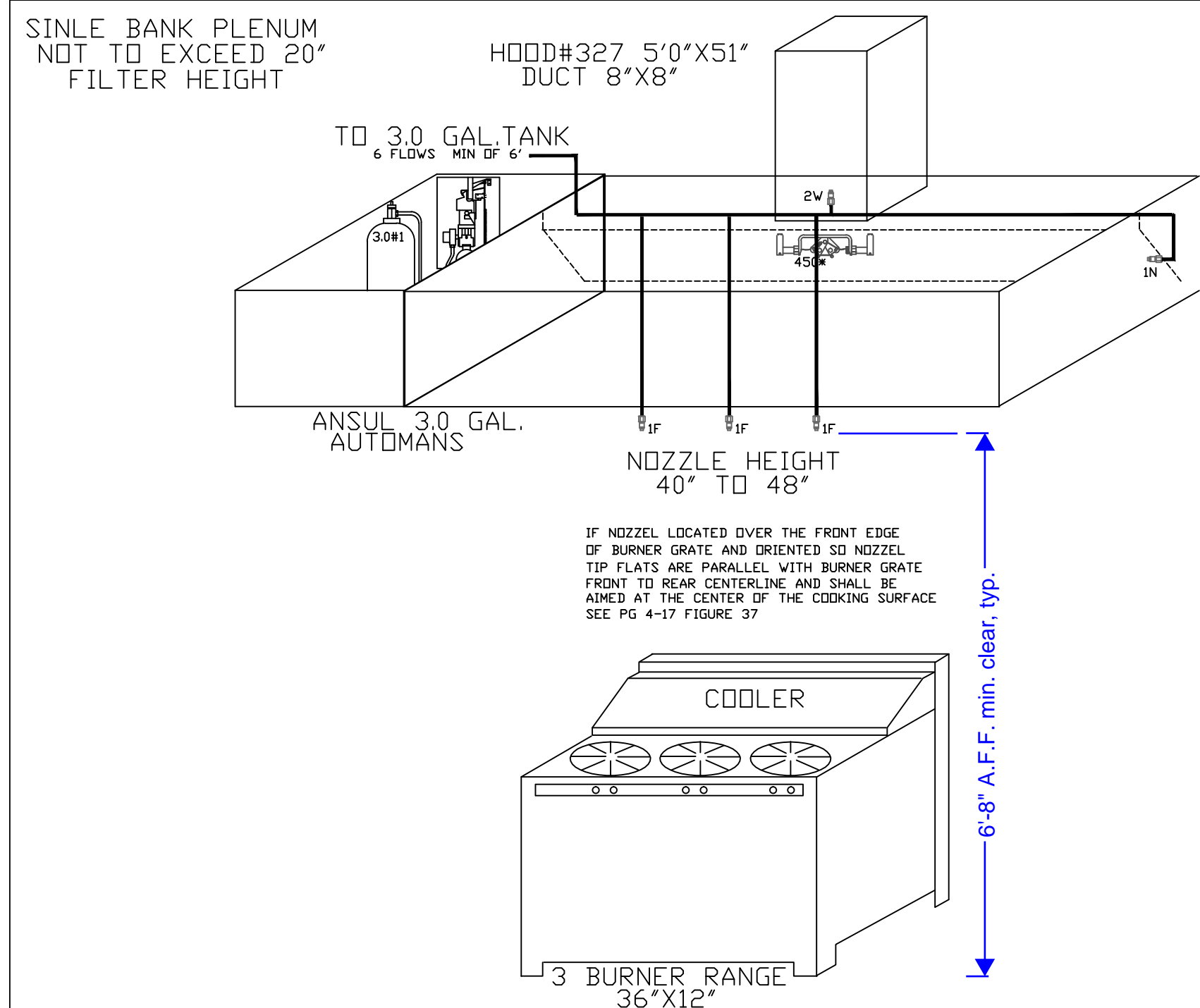
1. V FIRE'S SCOPE OF WORK IS TO HOOK UP ANSUL FIRE SUPPRESSION SYSTEM TO ANSUL PRE-ENGINEERED FIRE SUPPRESSION SYSTEM MANUAL.
2. THE SYSTEM SHALL BE PRE-TESTED PRIOR TO FA INSPECTION. THE SYSTEM SHALL BE INSTALLED AND FUNCTION IN ACCORDANCE WITH THE APPROVED PLANS AND MANUFACTURER'S INSTALLATIONS. TESTING DURING THE FIRE INSPECTION SHALL INCLUDE A MANUAL AND AUTOMATIC ACTIVATION VIA FUSIBLE LINK. THE COMPLETE TECHNICAL MANUAL SHALL BE MADE AVAILABLE TO THE INSPECTOR.
3. ALL GAS FUELED, ELECTRICALLY POWERED, AND HEAT-PRODUCING EQUIPMENT LOCATED UNDER THE HOOD SHALL SHUT DOWN UPON ACTIVATION OF THE EXTINGUISHING SYSTEM. CFC 904.11.2
4. DISCHARGE NOZZLES SHALL BE LOCATED AND INSTALLED AS SHOWN IN THE MANUFACTURER'S LISTED INSTALLATION MANUAL AND THE FA APPROVED PLANS. ALL DISCHARGE NOZZLES SHALL BE PROVIDED WITH CAPS, COVERS, OR OTHER SUITABLE PROTECTIVE DEVICES. NFPA 17A 4.3.1.5
5. WHERE A BUILDING FIRE ALARM OR MONITORING SYSTEM IS INSTALLED, THE AUTOMATIC FIRE-EXTINGUISHING SYSTEM SHALL BE MONITORED IN ACCORDANCE WITH NFPA 72, CFC 904.3.5 AS AMENDED. A FIRE ALARM PLATE SHALL BE SUBMITTED UNDER SEPARATE REVIEW AND APPROVAL BY THE FA.
6. PIPING SHALL BE RIGIDLY SUPPORTED TO PREVENT MOVEMENT. SWIVEL NOZZLES SHALL BE ROTATED TO A PREDESIGNATED AIMING POINT AND THEN TIGHTENED TO HOLD THAT ANGLE. CAREFUL ATTENTION SHALL BE GIVEN AT THE TIME OF DESIGNING THE SYSTEM AS NOZZLES CANNOT BE MOVED "OUT OF THE WAY" ONCE APPROVED IN THE FIELD. ANY MOVING OF THE PIPE OR NOZZLES SHALL REQUIRE AN APPROVED CONTRACTOR TO EVALUATE THE PIPE/NOZZLE LAYOUT.
7. MOVABLE COOKING EQUIPMENT SHALL BE PROVIDED WITH A MEANS TO ENSURE THAT IT IS CORRECTLY POSITIONED IN RELATION TO THE APPLIANCE DISCHARGE NOZZLE DURING COOKING OPERATIONS.
8. FRYERS SHALL BE SEPARATED FROM SURFACE FLAME APPLIANCES BY 16 INCHES OR AN 8 INCH STEEL OR TEMPERED GLASS BAFFLE PLATE SHALL BE PROVIDED BETWEEN FRYERS AND SURFACE FLAMES. CMC 5151.2.5
9. MANUAL PULL STATIONS SHALL BE LOCATED NO HIGHER THAN FOUR FEET ABOVE FINISHED FLOOR AND SHALL BE READILY ACCESSIBLE FOR USE AT OR NEAR A MEANS OF EGRESS FROM THE COOKING AREA A MINIMUM OF 10 FEET AND MAXIMUM OF 20 FEET FROM THE KITCHEN EXHAUST SYSTEM. THE DISTANCE IS MEASURED FROM THE EDGE OF HOOD. CFC 904.11.1
10. A CLASS K RATED EXTINGUISHER SHALL BE PROVIDED WITHIN A MAXIMUM OF 30 FT. OF COOKING EQUIPMENT. PLACEMENT IS AT DISCRETION OF THE INSPECTOR. ADDITIONAL EXTINGUISHERS MAY BE REQUIRED BASED ON TRAVEL DISTANCE FOR SOLID FUELED EQUIPMENT OF MULTIPLE FRYERS. PORTABLE FIRE EXTINGUISHERS SHALL BE OF THE TYPE AND RATED FOR LONG NORMAL PATHS OF TRAVEL WHERE THEY ARE READILY ACCESSIBLE. PORTABLE FIRE EXTINGUISHERS SHALL BE MAINTAINED WITH NFPA AND CFC REQUIREMENTS. CFC 906.1 & 906.2; CFC 904.11.5; 906.3.J
11. HOOD AND DUCT CONSTRUCTION SHALL BE INSTALLED IN ACCORDANCE WITH THE CMC AND NATIONALLY RECOGNIZED STANDARDS. THESE ASSEMBLIES ARE APPROVED AND INSPECTED BY THE LOCAL BUILDING OFFICIAL AND ARE NOT PART OF THE FA PLAN REVIEW PROCESS. APPROVED BUILDING DEPARTMENT APPROVAL IS REQUIRED.
12. WHERE MORE THAN ONE MANUAL ACTUATOR (PULL) IS INSTALLED, THEY SHALL BE IDENTIFIED WITH A PERMANENT SIGN INDICATING WHICH EXTINGUISHING SYSTEM EACH WILL ACTIVATE.
13. HOOD EXHAUST FANS SHALL CONTINUE TO OPERATE AFTER THE EXTINGUISHING SYSTEM HAS BEEN ACTIVATED, UNLESS FAN SHUTDOWN IS REQUIRED BY A LISTED COMPONENT OF THE VENTILATION SYSTEM OR BY THE DESIGN OF THE EXTINGUISHING SYSTEM. MAKE UP AIR SUPPLIED INTERNALLY TO HOOD MUST SHUT DOWN UPON SUPPRESSION SYSTEM ACTIVATION.
14. THE INSIDE EDGE OF THE HOOD SHALL OVERHANG A HORIZONTAL DISTANCE OF NO LESS THAN 6 INCHES BEYOND THE EDGE OF THE COOKING SURFACE ON ALL OPEN SIDES, AND THE VERTICAL DISTANCE BETWEEN THE INSIDE OF THE HOOD AND THE COOKING SURFACE SHALL NOT EXCEED 4 FEET UNLESS THE MANUFACTURER'S SPECIFICATIONS STATES OTHERWISE. CMC 508.4.1

SYSTEM MAINTENANCE

15. THE APPROVED SET OF PLANS SHALL BE DELIVERED TO THE OWNER/MANAGER TO BE KEPT ON-SITE FOR REFERENCE AND INSPECTION RECORDS.
16. THE RESPONSIBILITY FOR INSPECTION, MAINTENANCE, TRAINING, AND CLEANLINESS OF THE VENTILATION CONTROL AND FIRE PROTECTION OF THE COMMERCIAL COOKING OPERATIONS SHALL BE THE OWNER OF THE SYSTEM PROVIDED THAT THIS RESPONSIBILITY HAS NOT BEEN TRANSFERRED IN WRITTEN FORM TO A MANAGEMENT COMPANY OR OTHER PARTY. CMC 507.1.3
17. RECORDS FOR INSPECTIONS SHALL STATE THE FOLLOWING:
 1. THE NAME OF THE INDIVIDUAL OR COMPANY PERFORMING THE INSPECTION;
 2. A DESCRIPTION OF THE INSPECTION;
 3. WHEN THE INSPECTION TOOK PLACE;
 4. SUCH RECORDS SHALL BE COMPLETED AFTER EACH INSPECTION OR CLEANING, MAINTAINED ON THE PREMISES FOR A MINIMUM OF THREE YEARS AND COPIED TO THE FIRE CODE OFFICIAL UPON REQUEST. CFC 609.3.3.3
18. EXTINGUISHING SYSTEM SHALL BE MAINTAINED IN ACCORDANCE WITH THE 2013 CFC, CMC, 2013 NFPA 17A, 2010 NFPA 96, AND MANUFACTURER'S REQUIREMENTS.
19. FOR EXISTING HOOD EXTINGUISHING SYSTEMS, WHERE CHANGES IN THE COOKING MEDIA, POSITIONING OF COOKING EQUIPMENT OR REPLACEMENT OF COOKING EQUIPMENT OCCUR, PLANS SHALL BE SUBMITTED TO THE FA FOR THE AUTOMATIC FIRE-EXTINGUISHING SYSTEM AND SHALL COMPLY WITH THE APPLICABLE PROVISIONS CFC SECTIONS 904.11.6.1
20. EXTINGUISHING SYSTEMS SHALL BE SERVICED AT LEAST EVERY SIX MONTHS, OR AFTER ACTIVATION OF THE SYSTEM, BY A QUALIFIED PERSON. MAINTENANCE SHALL BE CONDUCTED IN ACCORDANCE WITH THE MANUFACTURER'S LISTED INSTALLATION AND MAINTENANCE MANUAL. CFC 904.11.6.2 NFPA 17A SECTION 4.7.3, CFC 9010.6.2
21. FUSIBLE LINKS SHALL BE REPLACED AT LEAST ANNUALLY. CFC 904.11.6.3
22. THE HOOD VENTILATION SYSTEM SHALL BE OPERATED AT THE REQUIRED RATE OF AIR MOVEMENT, AND APPROVED GREASE FILTERS SHALL BE IN PLACE WHEN COOKING EQUIPMENT UNDER A KITCHEN GREASE HOOD IS OPERATED.
23. HYDROSTATIC TESTING OF THE WET CHEMICAL EXTINGUISHING SYSTEM SHALL BE COMPLETED IN INTERVALS NOT EXCEEDING 12 YEARS. NFPA 17A 7.5
24. ALL INTERIOR SURFACES OF THE EXHAUST SYSTEMS SHALL BE MADE ACCESSIBLE FOR CLEANING AND INSPECTION PURPOSES. IF DURING THE INSPECTION IT IS FOUND THAT THE HOOD, GREASE REMOVAL DEVICES, FAN, DUCTS OR OTHER APPURTENANCES HAVE AN ACCUMULATION OF GREASE, SUCH COMPONENTS SHALL BE CLEANED. CMC 507.1.6; CFC 609.3.3.2
25. THE ENTIRE EXHAUST SYSTEM SHALL BE INSPECTED FOR GREASE BUILD-UP BY A PROPERLY TRAINED, QUALIFIED COMPANY OR PERSON. INSPECTIONS SHALL BE COMPLETED IN ACCORDANCE WITH CFC TABLE 609.3.3.1



PIPING LAYOUT

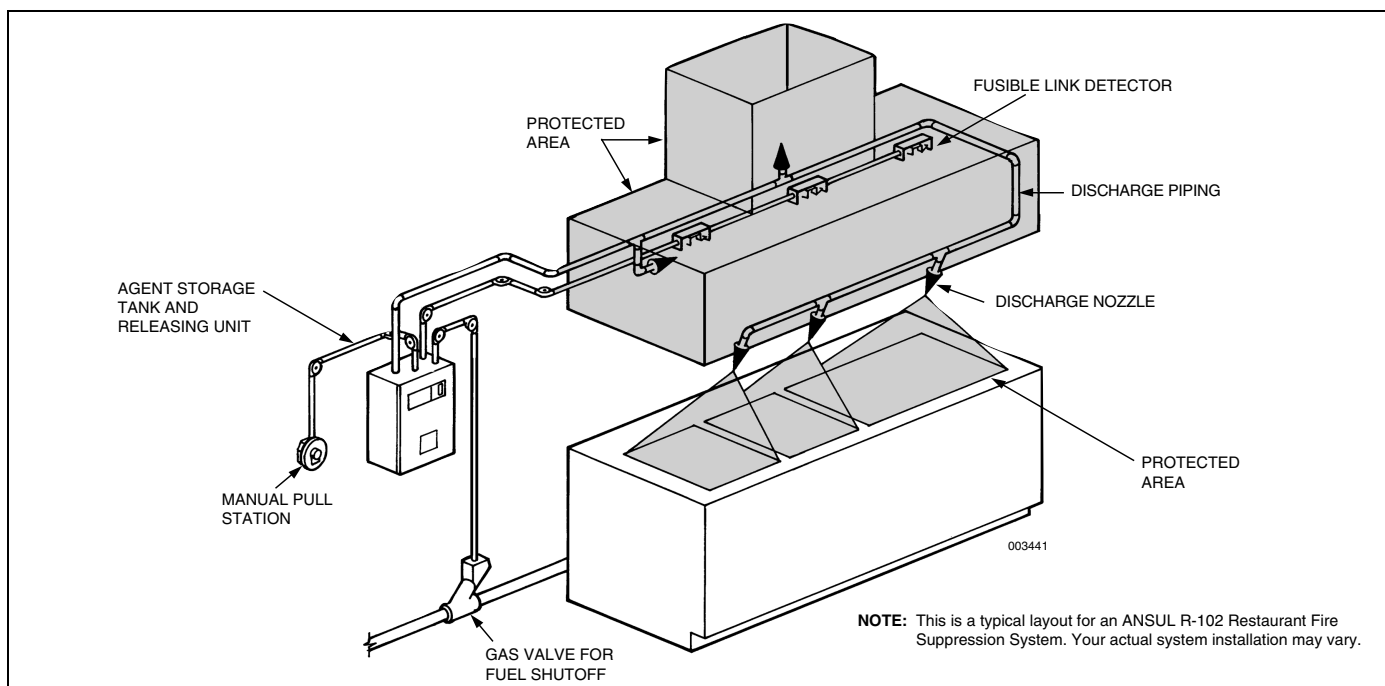


SYSTEM LAYOUT

NO.	DRAWINGS FOR
1	
JOB	
DATE	
PH#	
P.O.	
CONTACT	
PH#	

OWNER'S GUIDE

R-102™ RESTAURANT FIRE SUPPRESSION SYSTEM



HOW THE ANSUL R-102 SYSTEM OPERATES

1. A fire starts in the protected area...
2. Heat sensitive fusible link detectors activate the system.
3. Appliance energy sources are automatically shut off by accessory equipment appropriate for the type of fuel used by your cooking equipment.
4. The fire extinguishing agent is discharged into the plenum and duct and onto the cooking appliances.
5. The agent and the hot grease mix to form a foam. This temporarily seals combustible vapors, helping to inhibit re-ignition. This seal must not be disturbed.

INSPECTING YOUR R-102 SYSTEM

Your ANSUL R-102 system should be inspected at least monthly. **Should you discover any irregularities, contact an authorized ANSUL distributor immediately.**

1. Never use corrosive cleaning solutions on the fusible links or cables. Check to make certain there is no corrosion to any of the detection system components. Certain high alkaline cleaners could cause corrosion.
- ▶ 2. Ensure that metal fusible links are replaced semi-annually. Deterioration of these links could cause the system to be actuated or to malfunction in case of a fire.
3. Make certain the releasing unit has not been tampered with, and that visual inspection seals are not broken or missing.
4. At daily intervals check your system for loose pipes and missing or grease covered nozzle caps. Make certain

nozzle caps are in place over the ends of each nozzle. Temporarily remove cap, check to make certain it is not brittle, and snap back on nozzle.

Note: If caps are damaged or missing, contact the authorized ANSUL distributor for immediate replacement.

5. Check each metal blow-off cap and make certain the cap can be turned freely on the nozzle.
6. Periodically check your visual indicator on the releasing unit to make certain the system is cocked.
7. Have your system inspected by an authorized ANSUL distributor at a maximum of 6 month intervals and immediately after major hood and duct cleaning. Often fusible links are wired shut during the cleaning process to prevent accidental activation. This will prevent the system from operating automatically. It's also possible that your system might have been disconnected, damaged, or has accumulated excessive deposits of grease causing your system to become inoperative.
8. Check that the manual pull station is not obstructed, has not been tampered with, and is ready for operation.
9. Make certain that each tank and releasing unit is mounted in an area with a temperature range of 32 °F to 130 °F (0 °C to 54 °C).
10. Make certain the agent storage tank is not in an area in which the temperature can exceed 130 °F (54 °C) or can be heated to a temperature exceeding 130 °F (54 °C) due to conductivity through heated discharge piping.



R-102 Restaurant Fire Suppression Systems

Features

- Low pH Agent
- Proven Design
- Reliable Gas Cartridge Operation
- Aesthetically Appealing
- UL Listed – Meets Requirements of UL 300
- ULC Listed – Meets Requirements of ULC/ORD-C1254.6
- CE Marked

Application

The ANSUL® R-102 Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect areas associated with ventilating equipment including hoods, ducts, plenums, and filters. The system also protects auxiliary grease extraction equipment and cooking equipment such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite, or gas-radiant char-broilers; and woks.

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

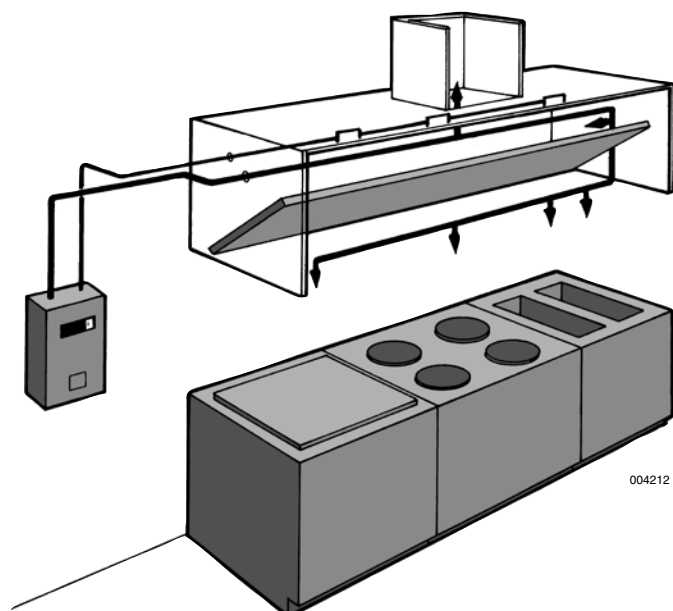
Use of the R-102 system is limited to indoor applications or locations that provide weatherproof protection within tested temperature limitations. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C).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

System Description

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



004215



004212

The system is capable of automatic detection and actuation as well as remote manual actuation. Additional equipment is available for building fire alarm panel connections, electrical shutdown and/or interface, and mechanical or electrical gas line shut-off applications.

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

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

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

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

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

Additional tanks and corresponding equipment can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.



Component Description

Wet Chemical Agent – The extinguishing agent is a mixture of organic 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 constructed of stainless steel.

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 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar).

The tank includes an adaptor/tube assembly. The adaptor assembly includes a chrome-plated steel adaptor with a 1/4 in. NPT female gas inlet, a 3/8 in. NPT female agent outlet, and a stainless steel agent pick-up tube. The adaptor also contains a bursting disc seal which helps to prevent 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, two, or three agent tanks depending on the capacity of the gas cartridge used. It contains a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 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 and manual reset relay, it is compatible with electric gas line or appliance shut-off devices.

Regulated Actuator Assembly – When more than two agent tanks (or three 3.0 gallon (11.4 L) tanks in certain applications) 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 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities using pressure from the regulated release mechanism cartridge.

The regulated actuator assembly contains an 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, or 3). Each nozzle must have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

Agent Distribution Hose – Kitchen appliances manufactured with or resting on casters (wheels/rollers) may include an agent distribution hose as a component of the suppression system. This allows the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. The hose assembly includes a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

Flexible Conduit – Flexible conduit allows for quicker installations and the convenience of being able to route the cable over, under and around obstacles. Flexible conduit can be used as a substitute for standard EMT conduit or can be used with EMT conduit.

Flexible conduit can be used only with the Molded Remote Manual Pull Station.

Pull Station Assembly – The remote manual pull station is made out of a molded red composite material. The red color makes the pull station more readily identifiable as the manual means for fire suppression system operation.

The pull station is compatible with the ANSUL Flexible Conduit.

Electrical Requirements - 120/1/15A

Approvals

- UL/ULC Listed
- CE Marked
- New York City Department of Buildings
- LPCB
- TFRI
- Marine Equipment Directive (MED)
- DNV
- ABS
- Lloyd's Register
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of 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 Underwriters Laboratories of Canada (ULC)
 - 1.1.2.1 ULC/ORD-C 1254.6
- 1.1.3 National Fire Protection Association (NFPA)
 - 1.1.3.1 NFPA 96
 - 1.1.3.2 NFPA 17A

1.2 Submittals

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

1.3 System Description

- 1.3.1 The system shall be an automatic fire suppression system using a wet chemical agent for cooking grease related fires.
- 1.3.2 The system shall be capable of suppressing fires in the areas associated with ventilating equipment including hoods, ducts, plenums, and filters as well as auxiliary grease extraction equipment. The system shall also be capable of suppressing fires in areas associated with cooking equipment, such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers; and woks.
- 1.3.3 The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories (UL/ULC).
- 1.3.4 The system shall be installed and serviced by personnel trained by the manufacturer.
- 1.3.5 The system shall be capable of protecting cooking appliances by utilizing either dedicated appliance protection and/or overlapping appliance protection.

1.4 Quality Control

- 1.4.1 Manufacturer: The R-102 Restaurant Fire Suppression System shall be manufactured by a company with at least forty years experience in the design and manufacture of pre-engineered fire suppression systems. The manufacturer shall be ISO 9001 registered.
- 1.4.2 Certificates: The wet agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease-related fires.

1.5 Warranty, Disclaimer, and Limitations

- 1.5.1 The pre-engineered restaurant fire suppression system components shall be warranted for five years from date of delivery against defects in workmanship and material.

1.6 Delivery

- 1.6.1 Packaging: All system components shall be securely packaged to provide protection during shipment.

1.7 Environmental Conditions

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

2.0 PRODUCT

2.1 Manufacturer

- 2.1.1 Tyco Fire Protection Products, One Stanton Street, Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.

2.2 Components

- 2.2.1 The basic system shall consist of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off, and building fire alarm control panel interface.
- 2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease related fires.
- 2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gal (11.4 L). The tank shall have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.
- 2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used or three 3.0 gallon (11.4 L) agent storage tanks in certain applications. It shall contain a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar).

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

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

It shall be compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch(es), it shall be compatible with electric gas line or appliance shut-off devices, or connections to a building fire alarm control panel.

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/> Submittal:	Date		Item #	326
<input type="checkbox"/> Re-Submittal:	Date		Quantity:	1 (ea)
Description	36" Fire and Ice Range			
Manufacturer	Jade Range		Model No:	JMSS-03-T-36
Electrical Requirements		Plumbing Requirements		
Volts / Phase	120V., 1ph	H.W.		
H.P.		C.W.		
K.W.		W.		
AMPS.	15.0	I.W.	Floor Sink	
CONN.	Convenience	Gas	3/4"	
CFM		BTU	90,000	

MISC

PROVIDE WITH THE FOLLOWING

- | | | | |
|---|-------|---|----------------------|
| 1 | 1(ea) | 4-Year Parts and Labor Warranty | |
| 2 | 1(ea) | Natural Gas | |
| 3 | 1(ea) | Lifetime Warranty on Steel Grates | |
| 4 | 1(ea) | 3/4" Rear Gas Connection | |
| 5 | 1(ea) | 3/4" Gas Regulator Supplied with Range | |
| 6 | 1(ea) | Fire and Ice Self-Contained Refrigerated Base | JRLH-02S-T-36 |
| 7 | 1(ea) | 4-Year Parts and Labor Warranty | |

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

8	1(ea)	Set of (4) Casters, (2) Locking	
9	1(ea)	3/4" x 48" Quick Disconnect with Restraining Cable	1675KIT-48

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

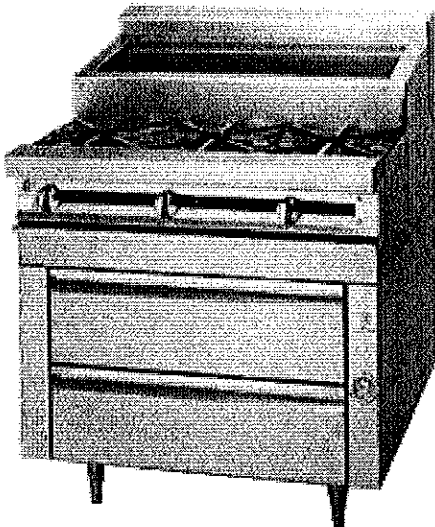
12/12/2014

11400



"FIRE AND ICE" SAUTÉ STATIONS

"FIRE AND ICE" SAUTÉ STATIONS



JMSS-03-T-36 mounted above
JRLH-02R-T-36 remote refrigerated base

MODEL NO. DESCRIPTION

<input checked="" type="checkbox"/> JMSS-03-T-36	36" W 3 OPEN BURNERS FRONT, REFRIGERATED RAIL AT REAR
<input type="checkbox"/> JMSS-04-T-48	48" W 4 OPEN BURNERS FRONT, REFRIGERATED RAIL AT REAR
<input type="checkbox"/> JMSS-05-T-60	60" W 5 OPEN BURNERS FRONT, REFRIGERATED RAIL AT REAR
<input type="checkbox"/> JMSS-06-T-72	72" W 6 OPEN BURNERS FRONT, REFRIGERATED RAIL AT REAR

Note: Sauté stations must be ordered in conjunction with Titan™ refrigerated bases.

STANDARD FEATURES

- Remote cold rail - constructed with stainless steel and wrapped with refrigerated coils to maintain NSF-7 standards
- Remote cold rails are supplied with R-404 expansion valve with thermostat control
- All units are 100% polyurethane "Shot-In-Place" foam insulated at raised rail
- Unit is designed to range match with all Jade Range, LLC. heavy duty equipment
- Each unit includes a stainless steel removable night cover
- Each cold rail is supplied with 1/2" I.P.S. brass drain . 1" MIN drain required.
- Individual polished steel lift-off top grates
- Each open burner is a 20,000 BTU/hr cast iron burner
- Variable size multi point gas connection - see utility information for details
- Stainless steel front, sides and stub back
- Stainless steel 6" plate shelf

Note: For condensing units - ordered with self contained refrigerated base.

AVAILABLE OPTIONS

- ☐ Stainless steel high riser
- ☐ Stainless steel double high riser
- ☐ Stainless steel high shelf
- ☐ Stainless steel double high shelf
- ☐ Stainless steel tubular high shelf
- ☐ Stainless steel tubular double high shelf
- ☐ Common plate shelf with Item(s) Model(s) _____
- ☐ Cap and cover manifold. Left ☐ Right ☐

ACCESSORIES

- ☐ 36" flex hose with quick disconnect (3/4" connection)
- ☒ 48" flex hose with quick disconnect (3/4" connection)
- ☐ 1" gas pressure regulator (specify gas type)
- ☐ 1-1/4" gas pressure regulator (specify gas type)



For refrigeration



For cooking

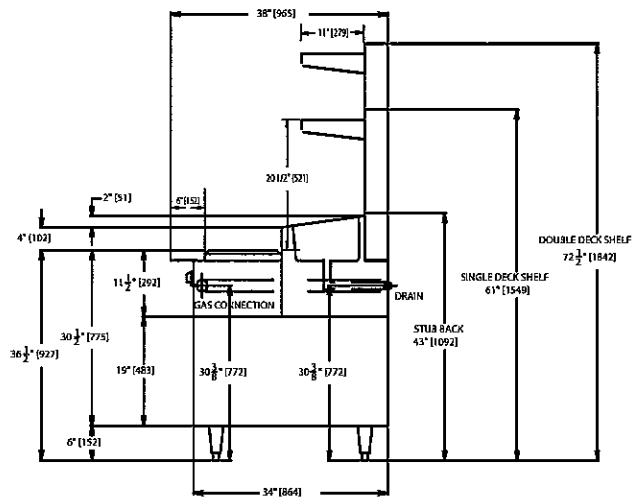
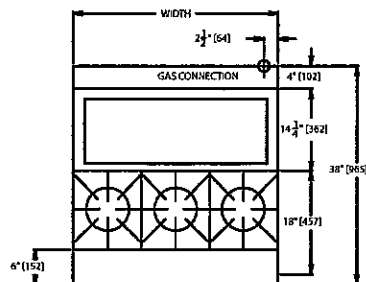
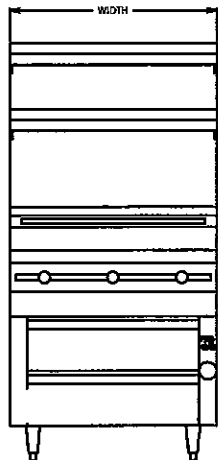
WWW.JADERANGE.COM

JADE RANGE, LLC., A MIDDLEBY COMPANY • 2650 Orbiter Street • Brea, CA 92821 • PHONE: 800-884-5233 FAX: 714-961-2550
Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA

JADE



"FIRE AND ICE" SAUTÉ STATIONS



Note: Sauté station mounted above remote refrigerated base. For refrigerated bases, see remote and self contained refrigerated bases (pages FI-1 & FI-2).

MODEL	WIDTH	DEPTH	HEIGHT*	1/4 SIZE PAN CAPACITY	REFRIG. BTUS	APPX. BTUS	SUGGESTED AMPS	SHP. WT.	H.P.*
SAUTÉ STATIONS/REMOTE									
JMSS-03-T-36	36"	38"	30-1/4"	5	1,150	90,000	2	250 LBS.	1/5
JMSS-04-T-48	48"	38"	30-1/4"	6	2,600	120,000	2	275 LBS.	1/4
JMSS-05-T-60	60"	38"	30-1/4"	8	2,600	150,000	2	350 LBS.	1/4
JMSS-06-T-72	72"	38"	30-1/4"	10	2,900	180,000	2	375 LBS.	1/3

Note: For condensing units: 1) Ordered with self contained refrigerated base.
2) Consult factory for condensing unit, supplied with cabinet base.

* For condensing unit (not to exceed 20 ft. run)

DESCRIPTION:

Sauté Stations exclusively range matches with Jade Range, LLC. Titan™ heavy duty equipment. To be Model #____, manufactured by Jade Range, LLC. Top, stub back and front face to be stainless steel. Balance to be galvanized steel. Unit to be 100% polyurethane "Shot-In-Place" foam insulated. Provide easily removable night stainless steel cover. Unit supplied with R-404 expansion valve. Unit must be mounted on Jade Range, LLC. refrigerated bases.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 ft.

UTILITY INFORMATION - ELECTRICAL:

- Standard: 115v/60/1 (for other electrical requirements consult factory)

UTILITY INFORMATION - GAS:

- Ranges are supplied with 1-1/4" front manifold connection and a 1" or 3/4" capped rear manifold connection. For rear manifold connection, remove cap. Ranges are supplied with 3/4" gas pressure regulator. For 1-1/4" or 1" gas pressure regulator, see accessories. (Specify required front manifold cap and cover when ordering.)
- Required operating pressure:
Natural Gas 5" W.C. minimum
Propane Gas 10" W.C. minimum
14" W.C. maximum

Note: This unit must be connected with the gas appliance regulator supplied.

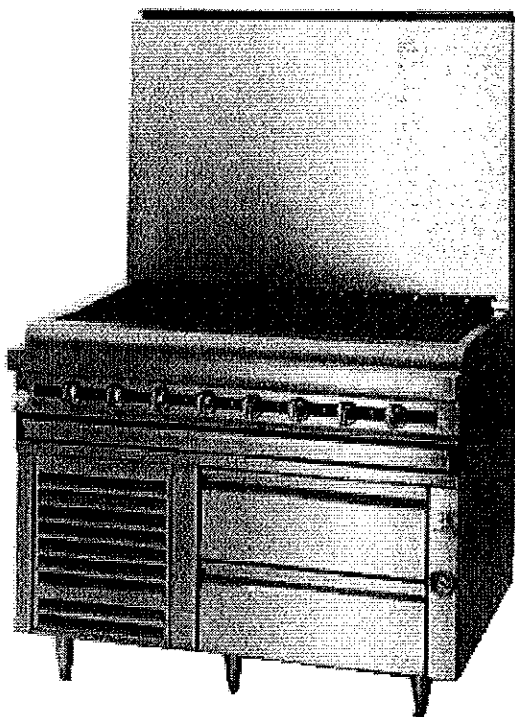
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SELF CONTAINED REFRIGERATED BASES

SELF CONTAINED REFRIGERATED BASES



JRLH-02S-T-48 shown with JMRH-48B

MODEL NO.	DESCRIPTION
<input checked="" type="checkbox"/> JRLH-02S-T-36	36" 2 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JRLH-02S-T-48	48" 2 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JRLH-04S-T-72	72" 4 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JRLH-04S-T-84	84" 4 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JRLH-06S-T-102	102" 6 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JRLH-06S-T-114	114" 6 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JFLH-02S-T-48	48" 2 DRAWER SELF CONTAINED FREEZER UNIT
<input type="checkbox"/> JFLH-04S-T-72	72" 4 DRAWER SELF CONTAINED FREEZER UNIT
<input type="checkbox"/> JFLH-04S-T-84	84" 4 DRAWER SELF CONTAINED FREEZER UNIT

Note: If required size is not listed, see options for cabinet extensions. Bases must be ordered in conjunction with Titan™ modular base range units only.

STANDARD FEATURES

- Cabinet interiors, front, face and sides to be stainless steel
- Drawers and cabinet are 100% polyurethane "Shot-In-Place" foam insulated
- Drawer faces have flush mount pull handle. Face and back to be stainless steel
- Self closing drawers have 14 gauge stainless steel track, with 2" heavy duty skate wheel
- Heavy duty rubber drawer gaskets
- 6' cord and plug, 115 VAC
- Drawers to be easily removable for cleaning
- Drawers to accommodate 6" deep 12" x 20" hotel pans
- Specially designed high density breaker strips installed during the foaming process, without any visible fasteners
- Face mounted dial thermometers
- Condensing unit uses R-404 refrigerant unless otherwise specified
- Blower coil evaporator with R-404 expansion valve
- Internal conduit for single point electrical connection
- Built in condensate evaporator
- Sleeves for refrigeration and drain lines
- Stainless steel 6" adjustable legs

AVAILABLE OPTIONS

- ☐ Cabinet extensions available:
 - ☐ 6" stainless steel filler
 - ☐ 12" stainless steel cabinet
 - ☐ 18" stainless steel cabinet
- ☐ Padlock assemblies (padlocks not included)

ACCESSORIES

- ☒ 6" casters, front two locking (5" diameter wheel)



For refrigeration



For cooking

WWW.JADERANGE.COM

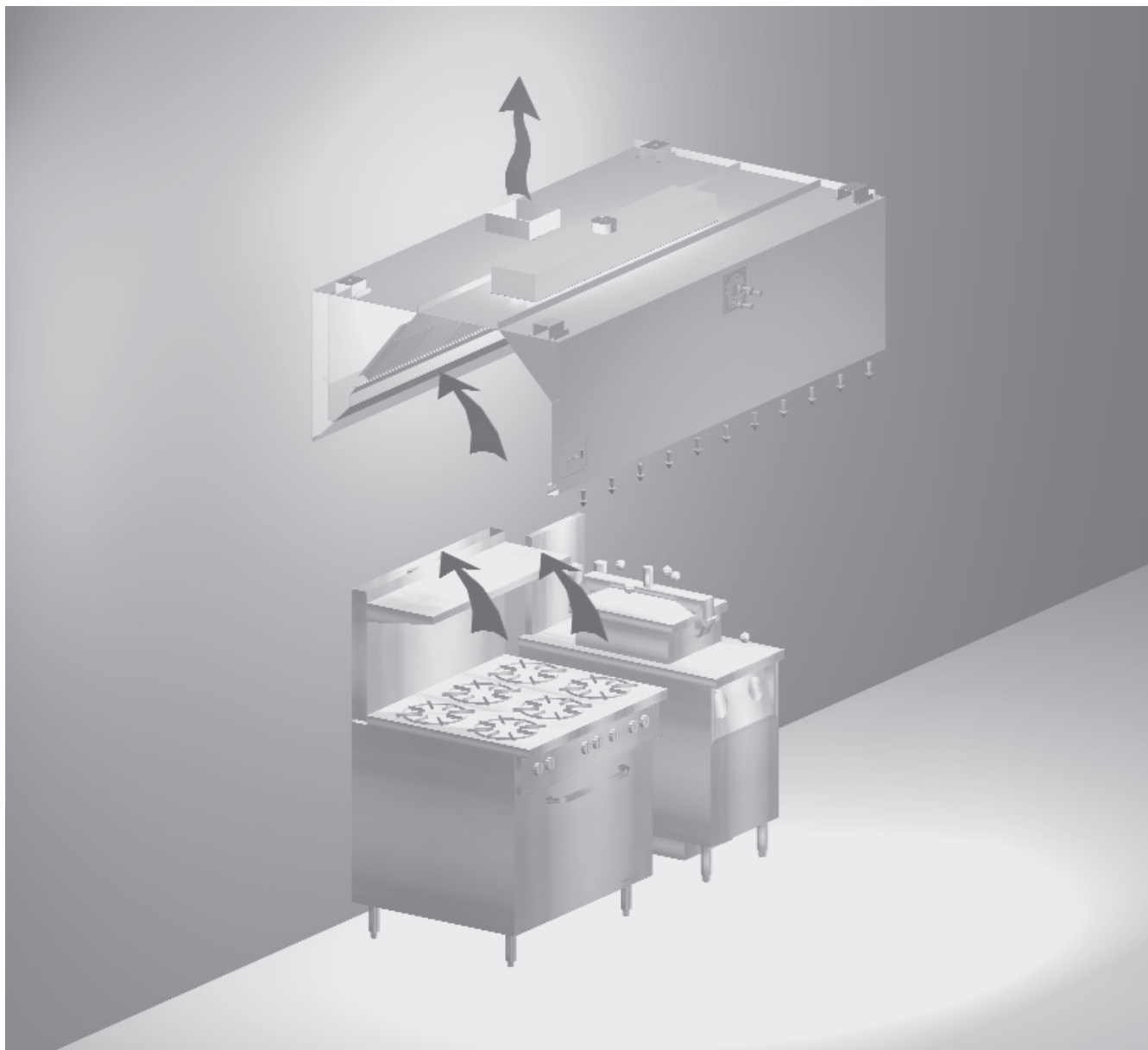
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JADE

Page: 452

Operators Manual

**Manual provides
Installation, Operation, and Maintenance Instructions**



**Models : KVE (SJ-SK) KVC (SJ-SK), KVV (SJ-SK),
KVR, KVO and KVL
SWR / EO / DW / CH
SWS / SBS / SIR5**

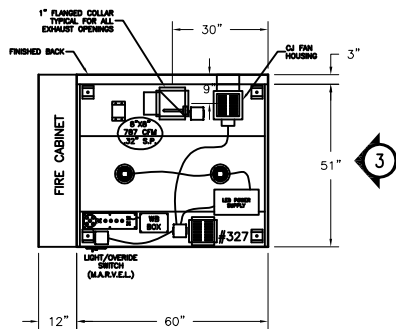
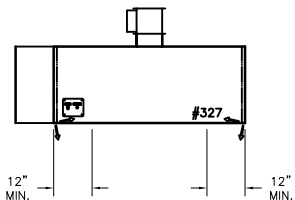
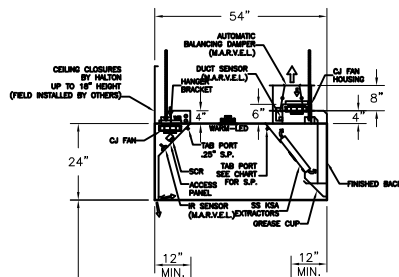
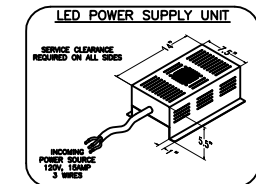
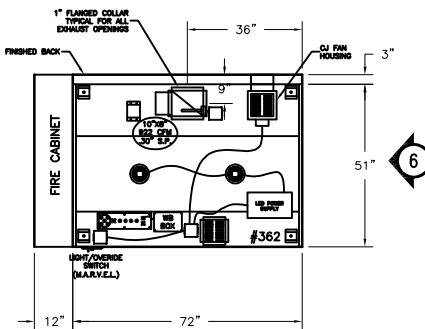
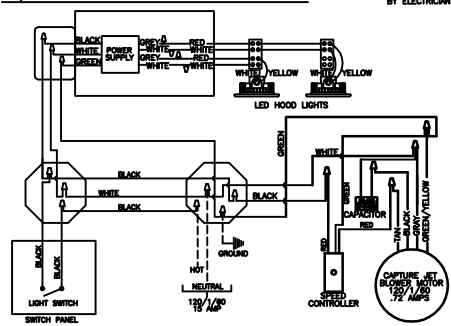
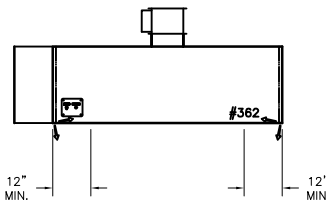
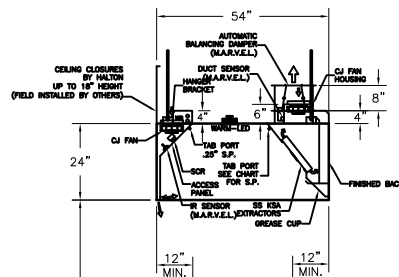
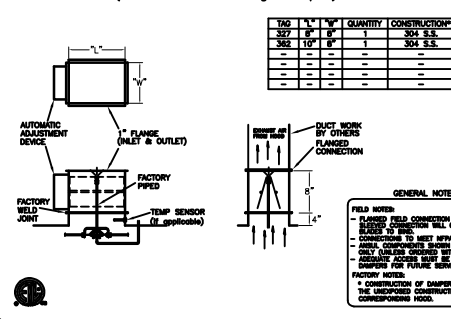
Halton

HOOD INFORMATION TABLE

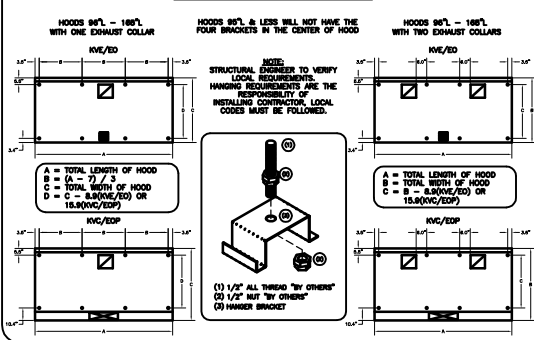
HOOD NUMBER	HOOD MODEL	EXHAUST AIR FLOW REQUIREMENTS					GREASE EXTRACTOR				HOOD CONSTRUCTION	HOOD WEIGHT (LBS)	
		EXHAUST CFM	T.A.B. PORT STATIC PRESSURE	TOTAL HOOD STATIC PRESSURE	EXHAUST COLLAR		QTY.	SIZE		TYPE			
					QTY.	LENGTH		WIDTH	L				H
327	KVE	787	.20"	.32"	1	8"	8"	2	20"	13"	KSA	ALL 18GA. 304 S.S.	400
								1	11"	13"			
								3	20"	13"			
362	KVE	922	.20"	.30"	1	10"	8"	—	11"	13"	KSA	ALL 18GA. 304 S.S.	480

TOTAL EXH. CFM = 1709

SAUTE AREA

ITEM # 327
PLAN VIEWITEM # 327
ELEVATION VIEWITEM # 327
SECTION VIEWTypical wiring of Capture-Jet fan
W/HALTON SUPPLIED LIGHT SWITCHITEM # 362
PLAN VIEWITEM # 362
ELEVATION VIEWITEM # 362
SECTION VIEWEXHAUST VOLUME DAMPER
MODEL: ABD (Automatic Balancing Damper)

HANGER BRACKET LAYOUT



KSA GREASE EXTRACTOR



GENERAL SPECIFICATIONS

- HOOD CONSTRUCTION AND DESIGN MEETS NFPA 96 AND UL 710 STANDARD.
- HOOD IS NSF AND ETL LISTED UNDER THE FOLLOWING FILE NUMBER: ETL #3085193CLE-002
- ALL INSTALLATION WORK IS TO BE PERFORMED BY QUALIFIED PERSONS AND IN ACCORDANCE WITH STATE AND LOCAL BUILDING CODE REQUIREMENTS.
- THE INSTALLATION SHALL BE IN ACCORDANCE WITH NFPA 96, REMOVAL OF SMOKE AND GREASE LOUVER VENT FROM COMMERCIAL COOKING EQUIPMENT.
- ALL EXHAUST DUCTWORK AND TRANSITIONS ARE TO BE PROVIDED BY THE HVAC CONTRACTOR.
- CLEARANCE FROM HOOD AND DUCTS TO COMBUSTIBLE MATERIAL SHALL BE PER APPLICABLE BUILDING CODES.
- FOR PROPER OPERATION OF THE HOOD SYSTEM, IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO HAVE THE HOOD BALANCED AND TESTED TO ENSURE THAT THE EXHAUST AND SUPPLY REQUIREMENTS OF THE HOOD ARE MET.

INSTALLATION REQUIREMENTS

KITCHEN EQUIPMENT CONTRACTOR'S REQUIREMENTS

- PROVIDE DRAWINGS TO APPROPRIATE TRADES REFERRING UTILITY SERVICE AND COORDINATE FINAL CONNECTION.
- DELIVER, ASSEMBLE AND INSTALL HALTON SYSTEM PER DRAWING.
- FURNISH WIRING AND PLUMBING DIAGRAMS TO END USER.
- THE K.E.C. MUST INFORM HALTON OF ANY CHANGES IN EQUIPMENT OR BUILDING STRUCTURE. FIELD MODIFICATIONS ARE THE RESPONSIBILITY OF THE K.E.C.
- IF HALTON MANUAL EXHAUST VOLUME DAMPERS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THEIR INSTALLATION OR TO MAKE ARRANGEMENTS WITH OTHER TRADES FOR THEIR INSTALLATION.

ELECTRICAL CONTRACTOR'S REQUIREMENTS

- PROVIDE AND CONNECT ALL REQUIRED VOLTAGES, CONNECTORS, WIRING, CONDUIT, ETC., PER NEC AND ALL APPLICABLE LOCAL CODES.

ELECTRICAL EQUIPMENT REQUIREMENTS

- FLUORESCENT LIGHT FIXTURE
40 WATT MAX BULB= .87 AMP EA.
- RECESSED INCANDESCENT LIGHT FIXTURE
150 WATT MAX BULB= 1.25 AMP EA.
- GLOBE INCANDESCENT LIGHT FIXTURE
100 WATT MAX BULB= .83 AMP EA.
- LED LIGHT FIXTURES= .30 AMP EA.
- CAPTURE JET FAN= .72 AMP EA.
- **ALL HOOD CIRCUITS ARE NOT TO EXCEED 15 AMP**
- **LIGHT BULBS, IF REQUIRED, ARE TO BE PROVIDED BY OTHERS**

CEILING HEIGHT NOTE

IF HALTON COMPANY IS TO PROVIDE CEILING CLOSURE PANELS, THE EXACT DIMENSION OF THE FINISHED CEILING HEIGHT MUST BE PROVIDED PRIOR TO RELEASE.

FINISHED CEILING HEIGHT A.F.F.: _____

PERFORMANCE CRITERIA

OTHER MANUFACTURERS WISHING TO OFFER AN ALTERNATE TO THE SPECIFIED MANUFACTURER MUST APPLY FOR PERMISSION TO DO SO IN WRITING FROM THE OFFICE OF THE SPECIFYING CONSULTANT. APPLICATION MUST BE RECEIVED BY THE CONSULTANT AT LEAST TEN WORKING DAYS PRIOR TO THE BID DATE. ANY ALTERNATE SYSTEM MUST MEET CONSTRUCTION AND PERFORMANCE REQUIREMENTS AND EFFICIENCIES AS OUTLINED IN THIS SPECIFICATION.

REQUESTS FOR APPROVAL MUST INCLUDE GREASE FILTRATION PERFORMANCE DATA (MACHIN SIZE VS. EXTRACTION EFFICIENCY) AND MANUFACTURER'S OWN EXHAUST AIR FLOW CALCULATIONS BASED ON THE CONNECTIVE HEAT LOAD OF COOKING EQUIPMENT BENEATH THE HOOD.

EFFICIENCY COMPARISON DATA TO BE PERFORMED IN ACCORDANCE WITH THE MOST CURRENT ASTM STANDARD F1704 AND INCLUDE RESULTS FOR THE REQUIRED CAPTURE AND CONTAINMENT EXHAUST AIR FLOW IN ACCORDANCE WITH THE "TEST METHOD TO DETERMINE THE THRESHOLD OF CAPTURE AND CONTAINMENT." DATA MUST INCLUDE THERMAL IMAGING RESULTS VALIDATING CONFORMANCE TO ASTM F1704 AND SUPPLY AIR TEMPERATURE REQUIREMENT OF 74°F.

MAKE UP AIR WILL BE CALCULATED SO THAT THE SAME AMOUNT OF AIR WILL BE TAKEN FROM THE ZONE AS IS REQUIRED BY THE SPECIFIED SYSTEM. AN ADDITIONAL LOAD CANNOT BE PLACED ON THE KITCHEN HVAC SYSTEM.

MANUFACTURER MUST PROVIDE A WRITTEN GUARANTEE OF PERFORMANCE, ENSURING THE SPECIFYING ENGINEER THAT THE SYSTEM WILL PERFORM TO THE ENGINEER'S SATISFACTION WHEN INSTALLED AND BALANCED ACCORDING TO DESIGN AIR FLOWS AND RESULTS OF ASTM STANDARD F1704 TEST. (AS DETERMINED BY THE TEST POINTS AND PRESSURE VS. AIR FLOW CURVES). CONSULTANT RESERVES THE RIGHT TO REJECT ANY SYSTEM WHICH, WHEN INSTALLED, DOES NOT PROVIDE CAPTURE AND CONTAINMENT AT THE REQUIRED FLOW RATE DETERMINED IN THE ASTM F1704. REJECTED SYSTEM MUST BE REPLACED WITH SPECIFIED SYSTEM, WITH ALL REPLACEMENT COSTS PAID BY MANUFACTURER OF REJECTED SYSTEM.

ANY CHANGES IN THE SPECIFIED SIZING OF POWER WIRING, FAN SIZE, HORSEPOWER REQUIREMENTS, OR GAS LINES DUE TO THE USE OF ANY SYSTEM OTHER THAN THAT WHICH IS SPECIFIED IS THE RESPONSIBILITY OF THE ALTERNATE HOOD MANUFACTURER, AND MUST BE COORDINATED BY THE HOOD MANUFACTURER AND CONTRACTORS INVOLVED.

THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE VERIFY THE FOLLOWING:

- ALL DIMENSIONAL INFORMATION, MOUNTING POSITIONS AND CLEARANCES.
 - THE LOCATION AND TYPE OF COOKING EQUIPMENT.
- NOTE TO APPROVER: ANY CHANGES IN COOKING EQUIPMENT SUCH AS INCREASED ENERGY INPUTS OR EQUIPMENT CHANGES IN COOKING EQUIPMENT WHICH MAY CAUSE EXHAUST AIR FLOW OR EXHAUST AIR FLOW CHANGES TO OCCUR, A RE-CALCULATION EXHAUST AIR FLOW MAY BE REQUIRED.

REVISION AND RESUBMIT
APPROVED FOR FABRICATION
WITH NO CHANGES
WITH CHANGES AS NOTED

APPROVED BY: _____ DATE: _____

MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW:

WEBSITE: WWW.HALTONCOMPANY.COM

HALTON CO. (USA)

101 INDUSTRIAL DRIVE

SCOTTSVILLE, KY 42164

1-270-237-5600

HALTON CO. (CANADA)

1021 BREXID PLACE

MISSISSAUGA, ON L4W 3R7

1-905-624-0301

REV. 1

REVISED ITEM NUMBER AND ADDED FIRE CABINET

REV. 2

REVISED #362 LENGTH & MECHANICAL DATA

REV. 3

REMOVED ANVUL

REV. 4

NO CHANGE

REV. 5

REV. 6

REV. 7

DATE: 07.07.14

DRAWN BY: BM

SCALE: NOT TO SCALE

CONSULTANT: RND

PROJECT: UC IRVINE

LOCATION: IRVINE, CA

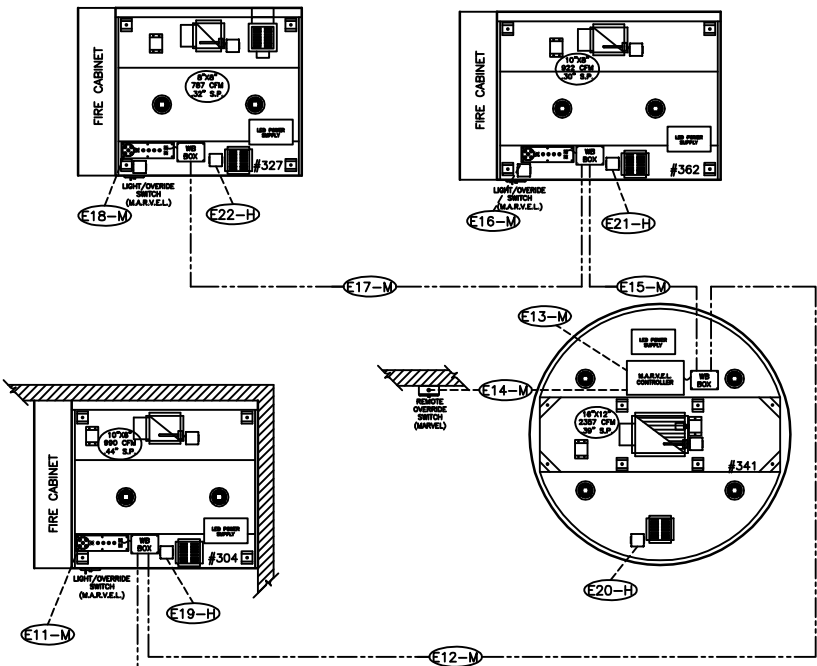
DRAWING No.: U14-346

REV. No.: 4

SHEET 7 of 11

Halton

ELECTRICAL & DATA CABLE CONNECTION SCHEDULE			
CONNECTION #	CONNECTION DESCRIPTION	FROM	TO
E1-M	120V, 15AMP - CONTROL PANEL POWER - 3 WIRES	BUILDING SOURCE	CONTROL PANEL
E2-M	BROADBAND INTERNET CONNECTION	BUILDING SOURCE	CONTROL PANEL
E3-M	FIRE MODE SIGNAL - TO FIRE SUPPRESSION PANEL - 2 WIRES	CONTROL PANEL	FIRE SYSTEM
E4-M	2 WIRE SHIELDED NETWORK CABLE - PROVIDED BY HALTON	CONTROL PANEL	HOOD #304
E5-M	0-10V MUA SIGNAL TO BMS - 2 WIRES	CONTROL PANEL	BMS
E6-M	5 WIRE STP CABLE - PLENUM RATED FT6 - TO EF VFD	CONTROL PANEL	VFD
E7-M	FIELD CONNECTION FOR MAIN DUCT GREASE SENSOR - 3 WIRES	CONTROL PANEL	GREASE SENSOR
E8-M	2 WIRES TO SPACE TEMPERATURE SENSOR	CONTROL PANEL	TEMP SENSOR
E9-M	HIGH VOLTAGE WIRING FROM BUILDING SOURCE TO VFD	BUILDING SOURCE	VFD
E10-M	HIGH VOLTAGE WIRING FROM VFD TO FAN MOTOR	VFD	EF MOTOR
E11-M	120V, 15AMP - M.A.R.V.E.L. CONTROLLER POWER - 3 WIRES	BUILDING SOURCE	HOOD #304
E12-M	2 WIRE SHIELDED NETWORK CABLE - PROVIDED BY HALTON	HOOD #304	HOOD #341
E13-M	120V, 15AMP - M.A.R.V.E.L. CONTROLLER POWER - 3 WIRES	BUILDING SOURCE	HOOD #341
E14-M	FIELD CONNECTION FOR REMOTE OVERRIDE - 4 WIRES	HOOD #341	OVERRIDE
E15-M	2 WIRE SHIELDED NETWORK CABLE - PROVIDED BY HALTON	HOOD #341	HOOD #362
E16-M	120V, 15AMP - M.A.R.V.E.L. CONTROLLER POWER - 3 WIRES	BUILDING SOURCE	HOOD #362
E17-M	2 WIRE SHIELDED NETWORK CABLE - PROVIDED BY HALTON	HOOD #362	HOOD #327
E18-M	120V, 15AMP - M.A.R.V.E.L. CONTROLLER POWER - 3 WIRES	BUILDING SOURCE	HOOD #327
E19-H	120V, 15AMP - HOOD LIGHT POWER - 3 WIRES	BUILDING SOURCE	HOOD #304
E20-H	120V, 15AMP - HOOD LIGHT POWER - 3 WIRES	BUILDING SOURCE	HOOD #341
E21-H	120V, 15AMP - HOOD LIGHT POWER - 3 WIRES	BUILDING SOURCE	HOOD #362
E22-H	120V, 15AMP - HOOD LIGHT POWER - 3 WIRES	BUILDING SOURCE	HOOD #327
E23-M	3 WIRE STP CABLE - PLENUM RATED - TO BMS(BACNET)	CONTROL PANEL	BMS



FAN CONFIGURATION DATA FOR M.A.R.V.E.L.

Exhaust Data:

EF Item #: _____ Voltage/Phase/Hz: _____

EF HP: _____

Hood Item #'s connected to this fan: _____

EF Item #: _____ Voltage/Phase/Hz: _____

EF HP: _____

Hood Item #'s connected to this fan: _____

EF Item #: _____ Voltage/Phase/Hz: _____

EF HP: _____

Hood Item #'s connected to this fan: _____

EF Item #: _____ Voltage/Phase/Hz: _____

EF HP: _____

Hood Item #'s connected to this fan: _____

Make Up Air Data:

Quantity of MUA "Zones": _____

Hood Item #'s located in Zone 1: _____

Hood Item #'s located in Zone 2: _____

NOTE: Above information must be completed in full prior to project being released for production. If more than four exhaust fans or two MUA zones are being used, please provide this data as well.

Coordinate/verify location with mechanical contractor.

5/13 - Hide conduits for control panel. Recess in wall if possible

TOUCH SCREEN PANEL MOUNTED (see detail below)

Provide mounting locations for review/approval. Recessed mounting required for all installations within custom view.

NOTE: HALTON SUPPLIED VARIABLE FREQUENCY DRIVES (VFD'S); MANUFACTURER: ALLEN BRADLEY VFD'S WILL BE PROGRAMMED BY HALTON.

GREASE SENSOR LOCATION MATRIX	
GREASE SENSOR #	LOCATION
1	MAIN DUCT
2	341
3	-
4	-
5	-
6	-
7	-
8	-
9	-
10	-

NOTES:

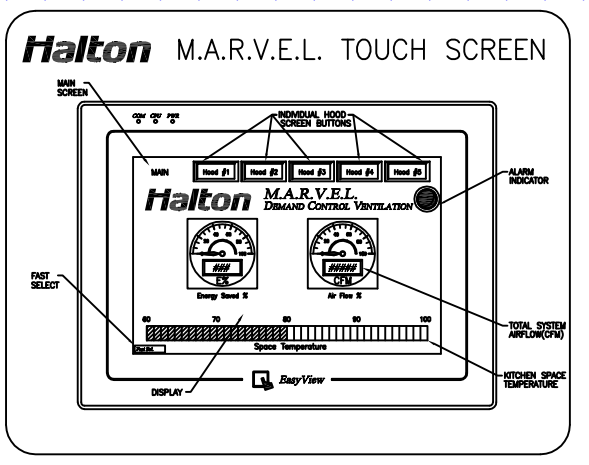
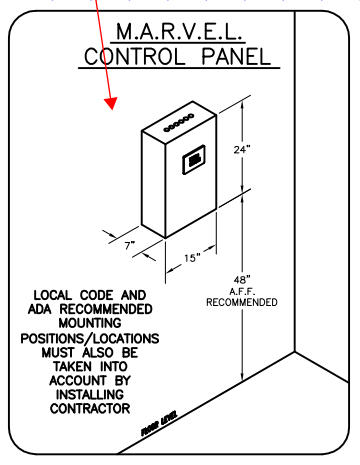
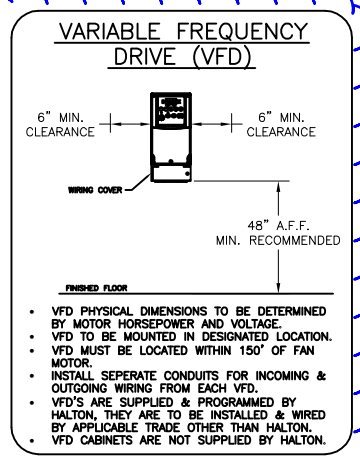
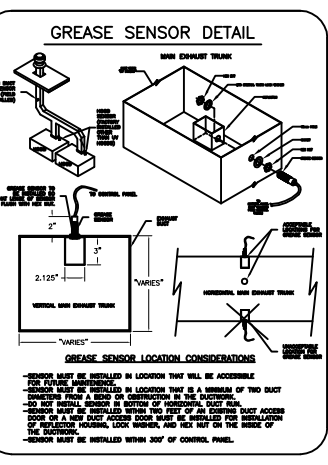
ALL WIRING AND CABLING TO BE PROVIDED BY ELECTRICAL CONTRACTOR UNLESS STATED OTHERWISE

NOTES:

ALL FAN MOTORS MUST BE COMPATIBLE WITH VARIABLE FREQUENCY DRIVES (VFD'S). ALL MOTORS MUST BE CONNECTED TO THREE PHASE POWER. ELECTRONICALLY COMMUTATED MOTORS (ECM) ARE ALSO ACCEPTABLE IF SINGLE PHASE POWER IS TO BE USED. (24V POWER SUPPLY TO THE ECM IS BY OTHERS)

NOTES:

ALL VARIABLE FREQUENCY DRIVES (VFD'S) MUST BE INSTALLED WITHIN 150' OF THE EXHAUST FAN.



M.A.R.V.E.L. SYSTEM

M.A.R.V.E.L. EQUIPMENT CONNECTED LOADS

M.A.R.V.E.L. CONTROL PANEL= 10 AMPS EA.

M.A.R.V.E.L. PLC AT EACH HOOD SECTION= 4 AMPS EA.

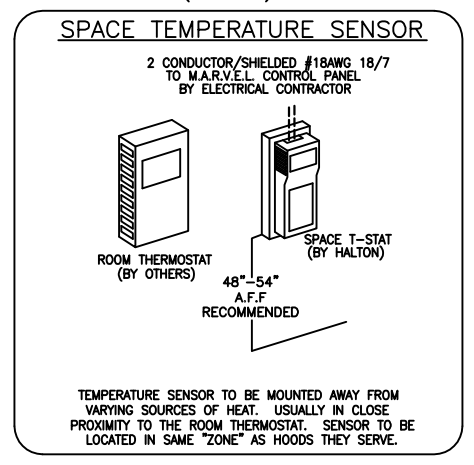
ALL CIRCUITS ARE NOT TO EXCEED 15 AMP

NOTES:

FIELD WIRING (BY E.C.) - 120V - 12AWG MIN.-10AWG MAX.

FIELD WIRING (BY E.C.) - 24V - 22AWG MIN.-18AWG MAX.

SHIELDED NETWORK CABLES - PROVIDED BY HALTON FIELD INSTALLED BY OTHERS



THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE VERIFY THE FOLLOWING:

- ALL DIMENSIONAL INFORMATION, MOUNTING POSITIONS AND CLEARANCES.
- THE LOCATION AND TYPE OF COOKING EQUIPMENT.

NOTE TO APPROVER: ANY CHANGES IN COOKING EQUIPMENT SUCH AS INCREASED ENERGY INPUTS OR EQUIPMENT CHANGES WILL BE REQUIRED. A RECALCULATION OF EXHAUST FLOW MAY BE REQUIRED.

REVISION AND RESUBMIT ☐ WITH NO CHANGES ☐ APPROVED FOR FABRICATION ☐ WITH CHANGES AS NOTED

APPROVED BY: _____ DATE: _____

MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW:

HALTON CO. (CANADA)	HALTON CO. (USA)
1021 BREVIK PLACE	101 INDUSTRIAL DRIVE
MISSISSAUGA, ON L4W 3R7	SCOTTSDALE, KY 42164
1-905-624-0301	1-877-237-5600

WEBSITE: WWW.HALTONCOMPANY.COM

PROJECT: UC IRVINE

LOCATION: IRVINE, CA

DRAWN BY: BM DATE: 07.07.14

SCALE: NOT TO SCALE

CONSULTANT: RND

DRAWING TITLE: DEMAND CONTROL DETAILS

DRAWING No.: U14-346

REV. No.: 4 SHEET 9 of 11

REVISION DESCRIPTION

REV.	REVISION DESCRIPTION	DATE
1	REVISED ITEM NUMBERS AND UPDATED MARVEL SHEET	07.22.14
2	UPDATED HOOD #362	07.29.14
3	NO CHANGE	10.27.14
4	NO CHANGE	01.08.15
5		
6		
7		

Halton

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	328
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	2 (ea)

Description

Sneeze Guard

Manufacturer

BSI, LLC

Model No:

ZG9600

Electrical Requirements

Plumbing Requirements

Volts / Phase

H.W.

H.P.

C.W.

K.W.

W.

AMPS.

I.W.

CONN.

Gas

CFM

BTU

MISC

PROVIDE WITH THE FOLLOWING

See Shop Drawings

Portable per specifications. Coordinate all dimensions with counter manufacturer.

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400

BSI SHOP DRAWING DISCLAIMER

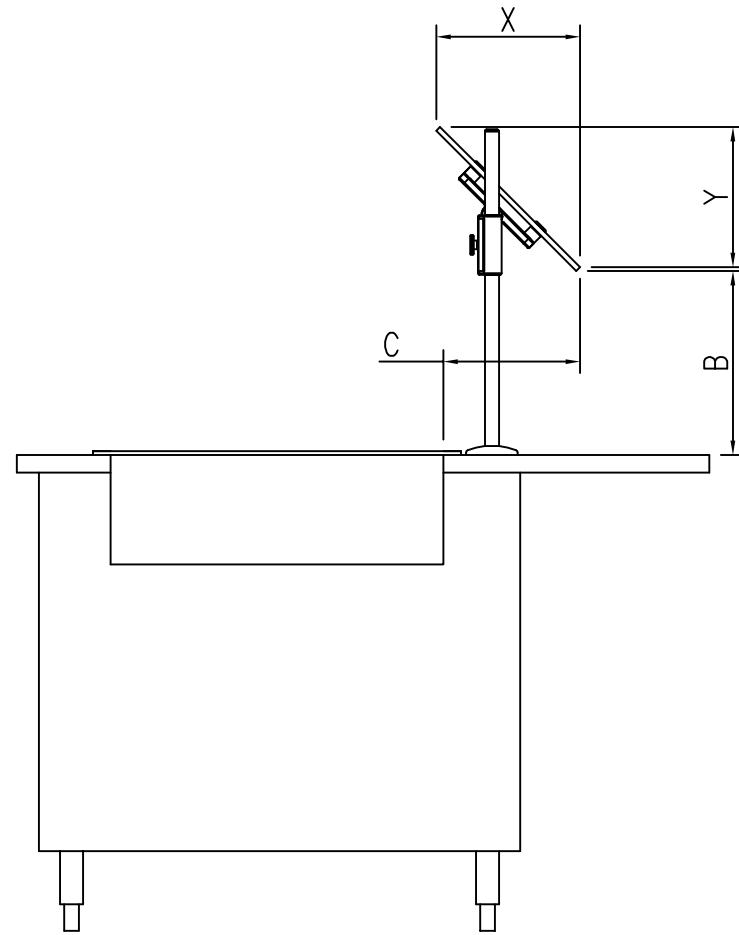
FOOD SERVICE EQUIPMENT CONTRACTOR (FSEC) SHOP DRAWING RESPONSIBILITY

- ① FSEC SHALL COORDINATE PLACEMENT OF BSI ON EQUIPMENT SUPPLIED BY OTHERS.
- ② FSEC TO PROVIDE COUNTER THICKNESS IF UNDER COUNTER MOUNT IS TO BE USED (REFERENCE PAGE #2).
- ③ FSEC PLACEMENT OF BSI PRODUCTS SHALL NOT INTERFERE WITH INTENDED FUNCTION OF EQUIPMENT SUPPLIED BY OTHERS AND MUST ENSURE PROPER MOUNTING LOCATIONS FOR BSI PRODUCTS.
- ④ FSEC COORDINATION SHALL INCLUDE SUPPLY AND APPROVAL OF DIMENSIONS AND SPECIFIC MOUNTING LOCATIONS ON EQUIPMENT SUPPLIED BY OTHERS.
- ⑤ FSEC IS RESPONSIBLE FOR ALL COST ASSOCIATED WITH CHANGES TO SHOP DRAWINGS PRIOR TO OR AFTER RELEASE OF BSI PRODUCT TO MANUFACTURING.
- ⑥ FSEC IS RESPONSIBLE FOR SELECTING TYPE OF FINISH THAT IS TO BE USED ON PRODUCT BEFORE RELEASE OF JOB.
- ⑦ FSEC APPROVAL OF BSI SHOP DRAWINGS CONSTITUTES THE FINAL CONTRACT BETWEEN THE PARTIES AND RELEASES THE BSI PRODUCT TO MANUFACTURING.

BSI SHOP DRAWING RESPONSIBILITY

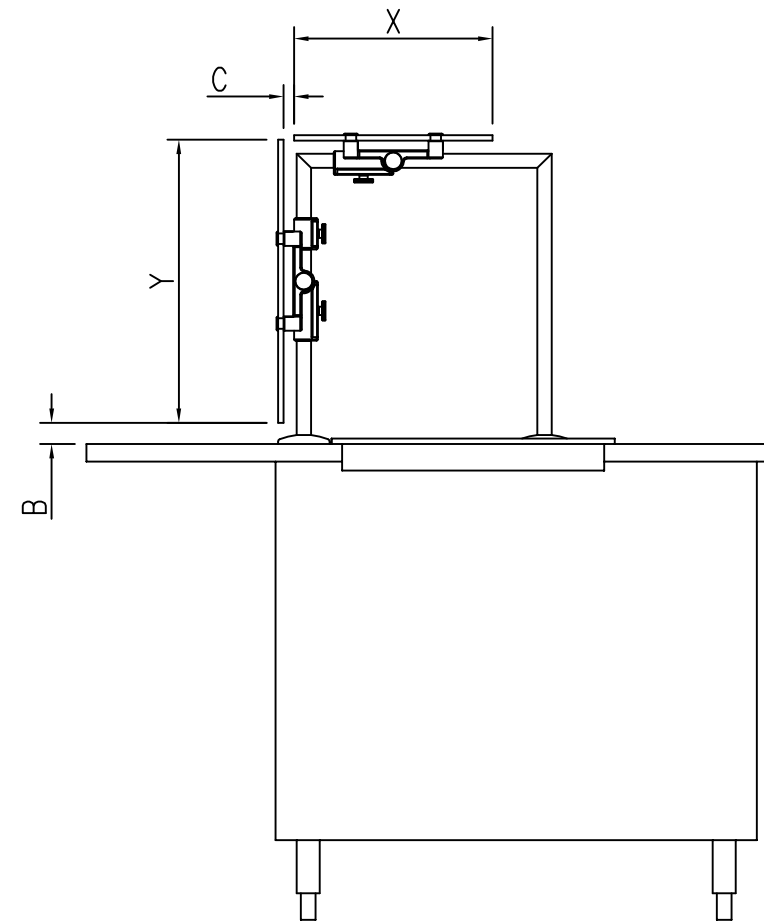
- ① BSI WILL CONSTRUCT ITS PRODUCTS TO DIMENSIONS AND STANDARDS CONTAINED ON FSEC APPROVED SHOP DRAWINGS.
- ② BSI INC. WILL PROVIDE FAXABLE (8-1/2" x 11") DRAWING OR ELECTRONIC FILE TO FSEC FOR APPROVAL, UNLESS OTHERWISE AGREED TO BY BSI.





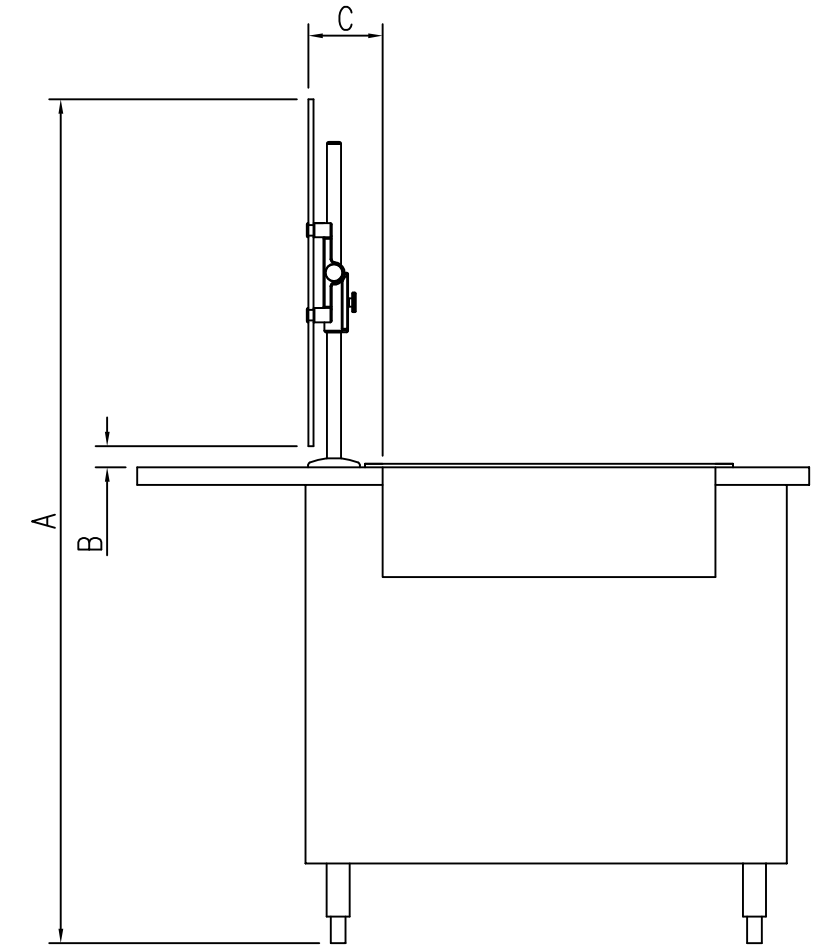
NSF-SELF SERVE FOOD SHIELD

1. SUM OF X AND Y DIMENSIONS SHALL BE EQUAL TO OR GREATER THAN 20 INCHES.
2. GAP BETWEEN GLASS AND COUNTER (B) MAY NOT EXCEED 13".
3. MINIMUM HORIZONTAL DISTANCE (C) BETWEEN BOTTOM LEADING EDGE OF FOOD SHIELD AND DISPLAYED FOOD IS THREE QUARTERS THE DISTANCE OF THE OPENING GAP (B).
EX. (B)=13 INCH MAX. (C)=9-3/4 INCHES FROM DISPLAYED FOOD.



NSF-FULL SERVE FOOD SHIELD

1. SUM OF X AND Y DIMENSIONS SHALL BE EQUAL TO OR GREATER THAN 32 INCHES.
2. GAP BETWEEN FRONT VERTICAL GLASS AND COUNTER (B) MAY NOT EXCEED 1-1/2 INCHES.
3. MAXIMUM DISTANCE BETWEEN VERTICAL GLASS AND HORIZONTAL GLASS (C) IS 3/4 INCH.



NSF COOKING/CARVING STATION FOOD SHIELD

1. TOP OF GLASS MUST BE 60 INCHES MINIMUM ABOVE FINISHED FLOOR.
2. GAP BETWEEN GLASS AND COUNTER (B) MAY NOT EXCEED 6 INCHES.
3. MINIMUM HORIZONTAL DISTANCE BETWEEN BOTTOM LEADING EDGE OF FOOD SHIELD AND DISPLAYED FOOD (C) IS THREE QUARTERS THE DISTANCE OF THE OPENING GAP (B).
EX. (B) 6 INCH MAX. (C) 4-1/2 INCH MAX. FROM DISPLAYED FOOD.

NSF END PANEL STANDARDS

1. ALL FOOD SHIELDS SHALL HAVE END PANELS ON BOTH SIDES UNLESS 3" OR LESS FROM WALL.
2. END PANELS MUST BE A MINIMUM OF 18 INCHES DEEP FROM LEADING EDGE OF FRONT GLASS PANEL.
3. MINIMUM END PANEL HEIGHT MUST BE SAME HEIGHT AS OVERALL HEIGHT OF FOOD SHIELD.
4. GAP BETWEEN BOTTOM EDGE OF END PANEL AND COUNTER TOP NOT TO EXCEED 1-1/2 INCHES.

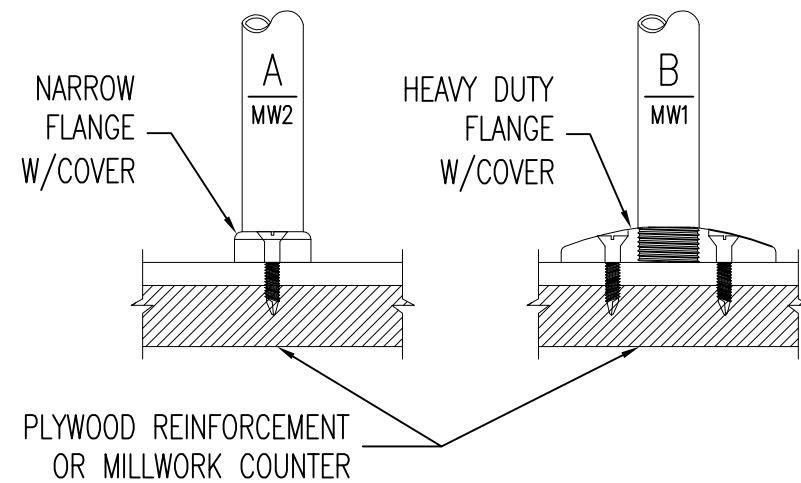
ZGUARD AND XGUARD MOUNTING OPTIONS

* NOTE *

IT IS THE RESPONSIBILITY OF THE FSEC TO PROVIDE REINFORCED COUNTERS & MOUNTING ACCOMODATIONS. MOUNTING SOLELY TO REINFORCED SHEET METAL IS UNACCEPTABLE. BSI SUPPLIES ONLY SUPPORTS & FLANGES. NO FASTENERS SUPPLIED.

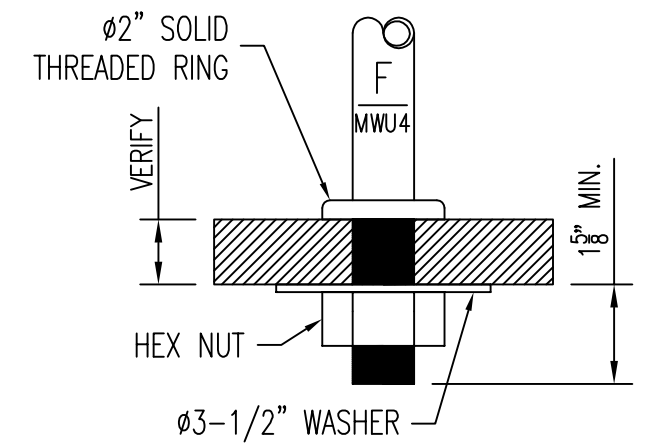
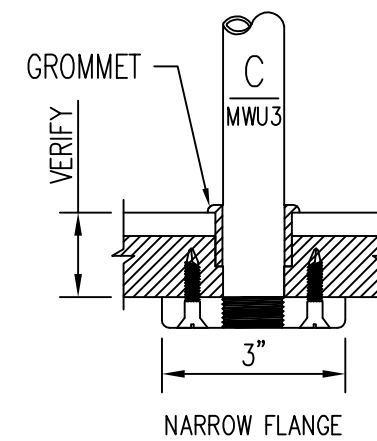
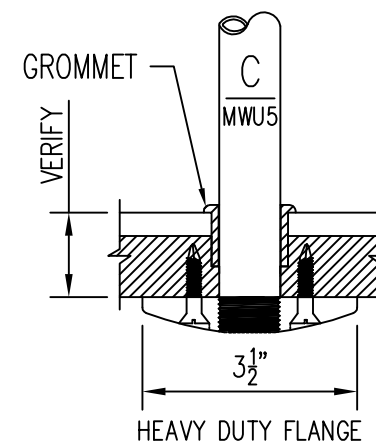
– CIRCLE THE APPROPRIATE MOUNTING OPTION(S) BELOW. ALSO NOTE SELECTION ON ITEM PAGE FOR EACH ITEM.

* NOT FOR CANTILEVER UNITS*



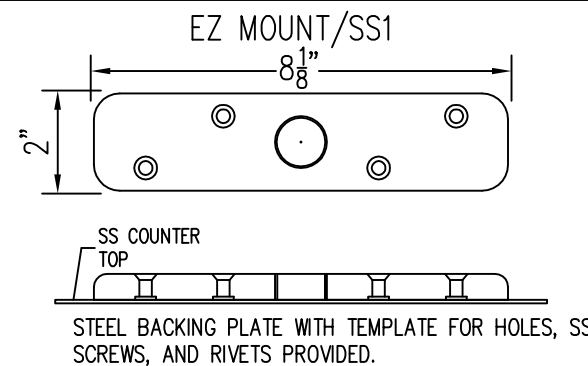
BELOW COUNTER MOUNTS FOR MILLWORK COUNTERS

– VERIFY COUNTER THICKNESS OR UNDER COUNTER MOUNT DEPTH [] INCHES.



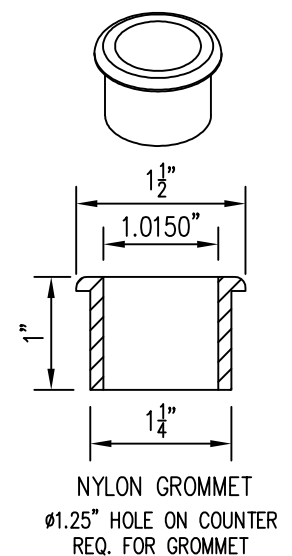
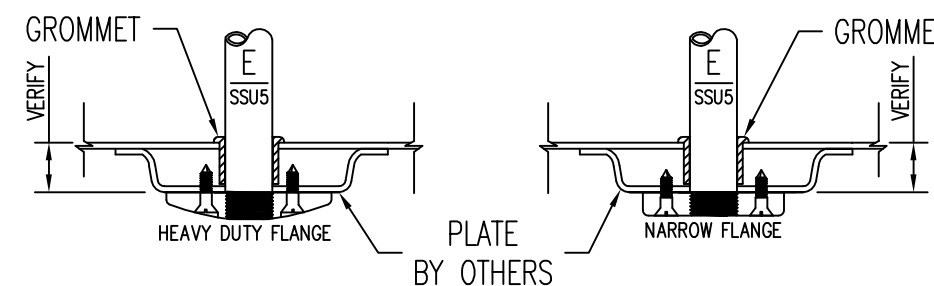
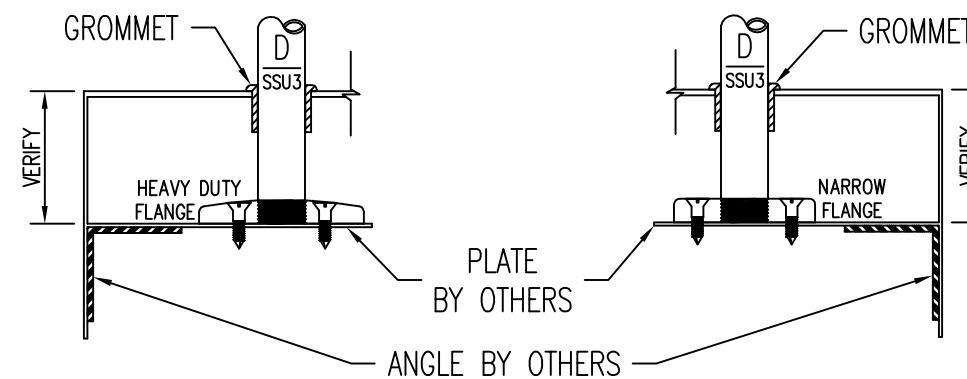
"F" MOUNT NOT RECOMMENDED FOR SOLID SURFACE TOPS

ABOVE COUNTER MOUNTS FOR SS COUNTERS



BELOW COUNTER MOUNTS FOR SS COUNTERS

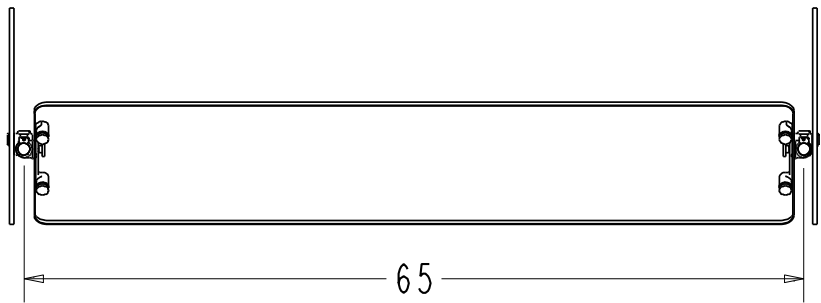
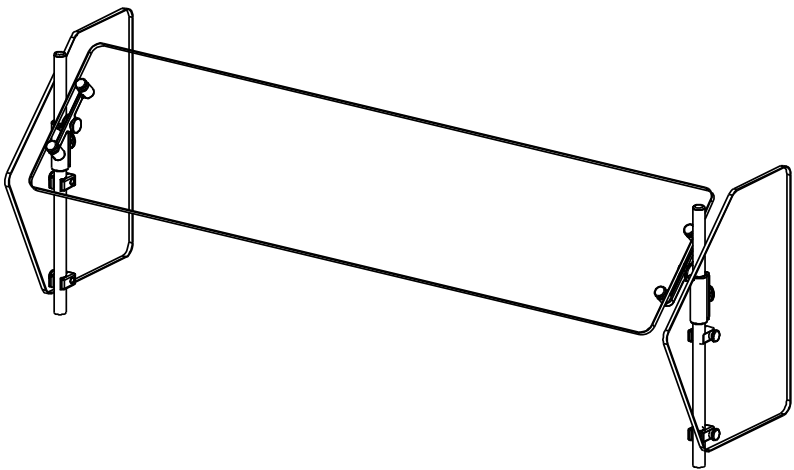
– VERIFY COUNTER THICKNESS OR UNDER COUNTER MOUNT DEPTH [] INCHES.



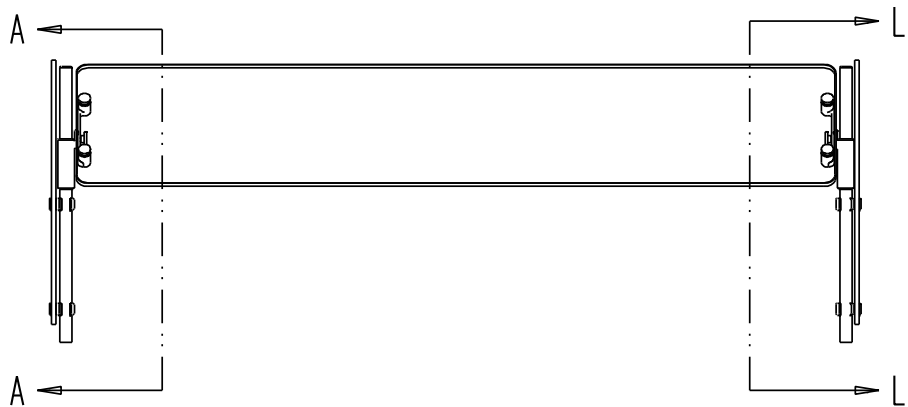
BSI

- NOTES: ALL DIMENSIONS ARE IN INCHES.
- 1. ALL GLASS PANELS TO BE TEMPERED WITH 1" RADIUS CORNERS AND POLISHED EDGES.
 - 2. 3/8" FRONT GLASS, 3/8" END GLASS
 - 3. FITTINGS TO HAVE BRUSHED ALUMINUM (22) FINISH
 - 4. POST MATERIAL STAINLESS STEEL WITH A SATIN STAINLESS FINISH
 - 5. FINISH AND MOUNTING: VERIFICATION REQUIRED.

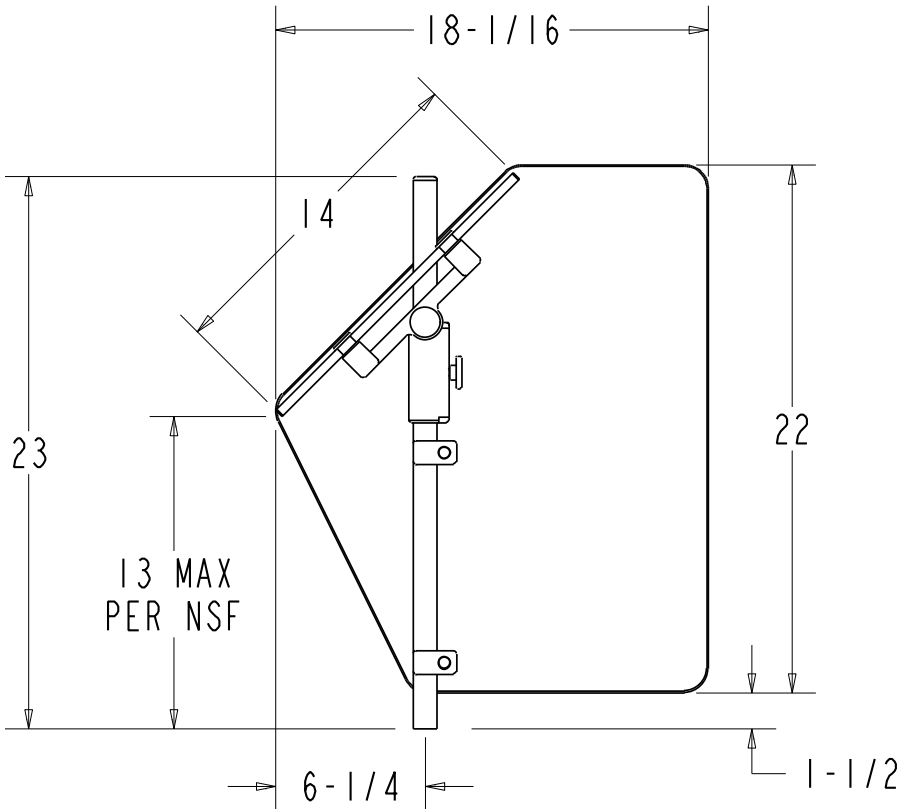
CUSTOMER ITEM: 328-1



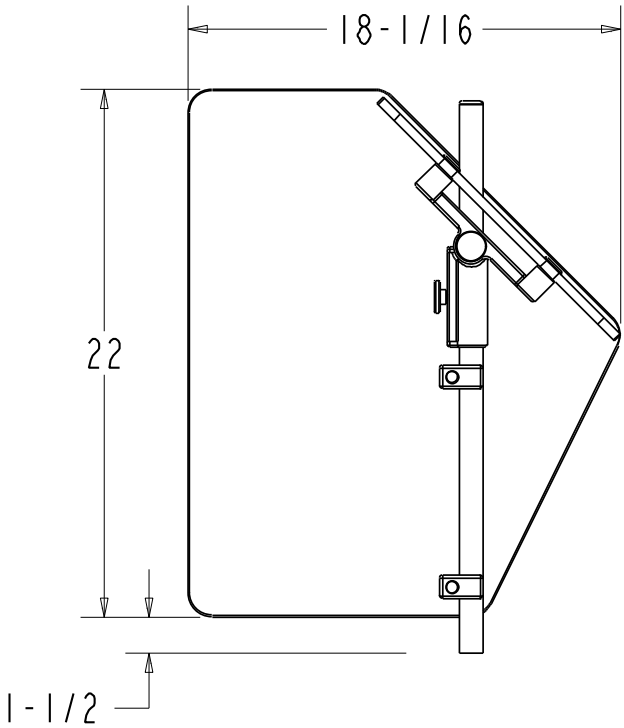
PLAN VIEW
Scale: 3/4" = 1'-0"



ELEVATION VIEW
Scale: 3/4" = 1'-0"



SECTION A
Scale: 1-1/2" = 1'-0"



SECTION L
Scale: 1-1/2" = 1'-0"

ZG9500					
767901 - 8			1 REQ'D		
BUYOUTS BY BSI					
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION
1	4			484	PLASTIC WASHER
2	2			600	INSERT: SS .5" THR 1-20 UNEF THR
3	3			999	GLASS: TEMPERED 3/8 POLISHED EDGES
4	4			15756BA	BRACKET: ENDPANEL LIN
5	2			359BA	1in. TUBE CAP
6	1			553BA	LEFT TUBE CLAMP ASSY
7	1			555BA	RIGHT TUBE CLAMP ASSY
BUYOUTS BY R.W. SMITH INC COSTA MESA HQ					
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION

5125 RACE COURT
DENVER, CO 80216
(800) 662-9595
(303) 331-8444 FAX

BSI

DWG. NO.
1 OF 1

R.W. SMITH INC COSTA MESA HQ
UCI MESA CT IRVINE

AS SHOWN
12-10-14
B

SCALE:
START DATE:
SHEET SIZE:

REV
1
2
3
4
A

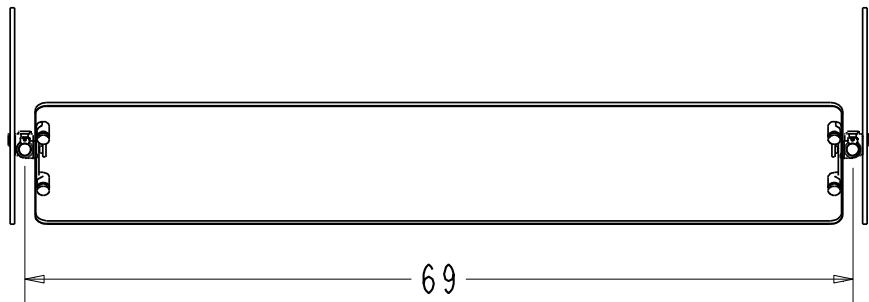
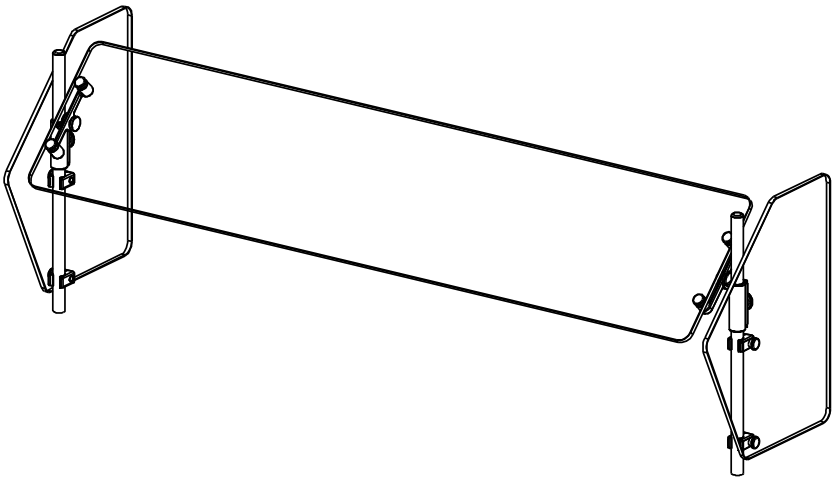
DATE
BY:
ORDER NO.
767901
BSI LINE NO.
8

DRAWN BY:
DWF
APPROVED:
NO

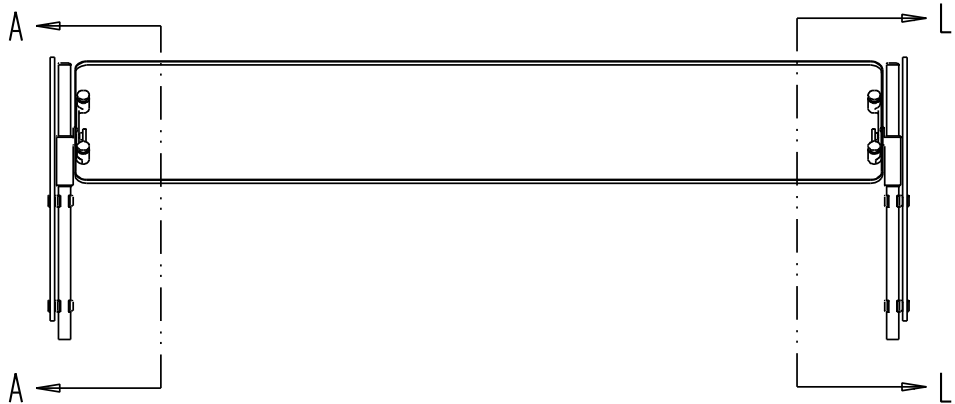
THIS DRAWING IS THE PROPERTY OF BSI AND IS TO REMAIN IN THE POSSESSION OF OUR REPRESENTATIVE UNLESS PERMISSION IS GIVEN BY BSI. AND MUST BE RETURNED WHEN REQUESTED

- NOTES: ALL DIMENSIONS ARE IN INCHES.
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 - 3. FITTINGS TO HAVE BRUSHED ALUMINUM (22) FINISH
 - 4. POST MATERIAL STAINLESS STEEL WITH A SATIN STAINLESS FINISH
 - 5. FINISH AND MOUNTING: VERIFICATION REQUIRED.

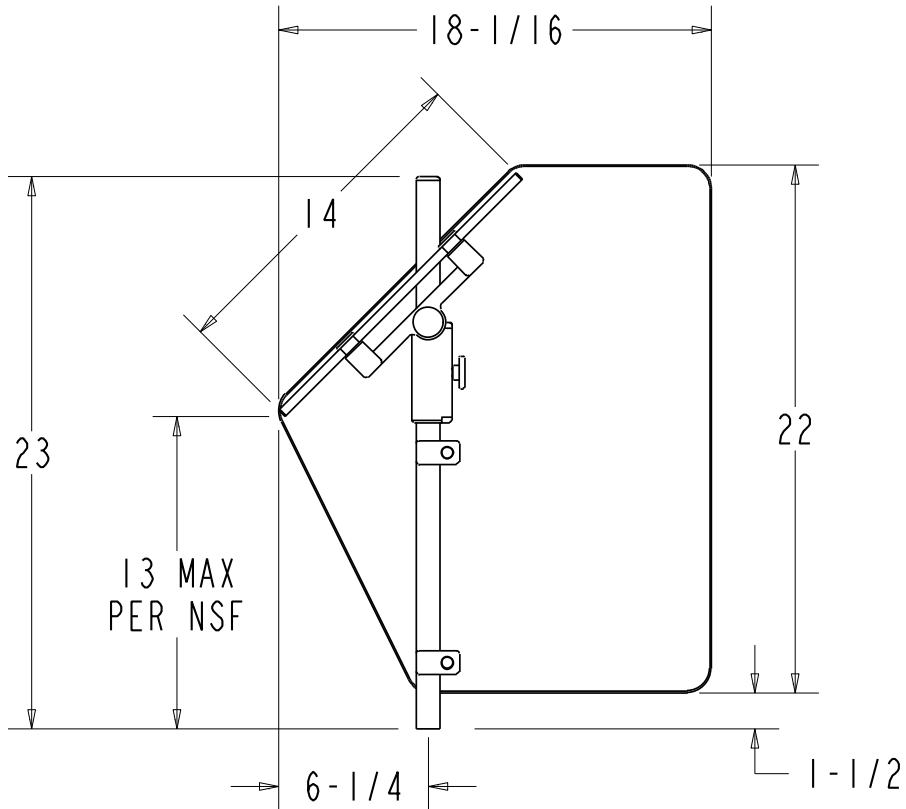
CUSTOMER ITEM: 328-2



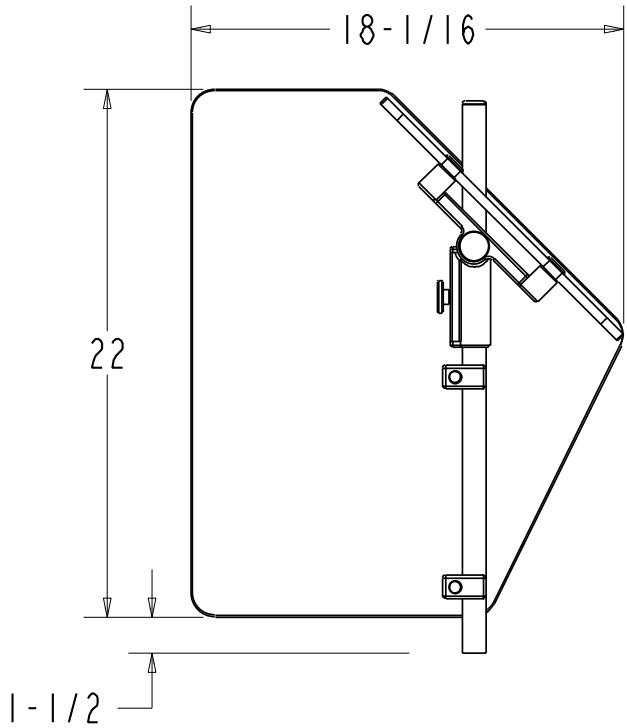
PLAN VIEW
Scale: 3/4" = 1'-0"



ELEVATION VIEW
Scale: 3/4" = 1'-0"



SECTION A
Scale: 1-1/2" = 1'-0"



SECTION L
Scale: 1-1/2" = 1'-0"

ZG9500					
767901 - 9			1 REQ'D		
BUYOUTS BY BSI					
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION
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BUYOUTS BY R.W. SMITH INC COSTA MESA HQ					
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION

5125 RACE COURT DENVER, CO 80216 (800) 662-9595 (303) 331-8444 FAX	BSI	R.W. SMITH INC COSTA MESA HQ UCI MESA CT IRVINE		SCALE: 3/4" = 1'-0"	AS SHOWN	REV	DATE	BY:	ORDER NO.	DRAWN BY:
THIS DRAWING IS THE PROPERTY OF BSI AND IS TO REMAIN IN THE POSSESSION OF OUR REPRESENTATIVE UNLESS PERMISSION IS GIVEN BY BSI. AND MUST BE RETURNED WHEN REQUESTED				13 MAX PER NSF	12-10-14	1			767901	DWF
				6-1/4		2				
				1-1/2		3				
				1-1/2		4				
1 OF 1						A			9	NO



ZGUARD® FOOD SHIELDS

GENERAL INFORMATION

Project Name: _____
 Item: _____
 Quantity: _____
 Model: ZG9600
 Length: _____

STANDARD NSF LISTED FINISH OPTIONS

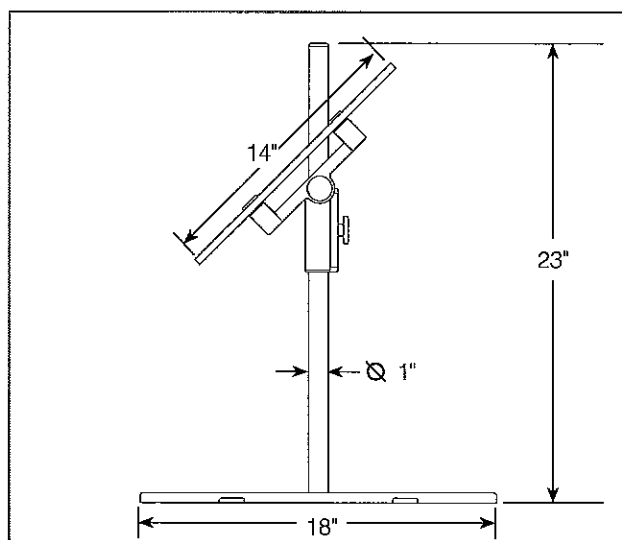
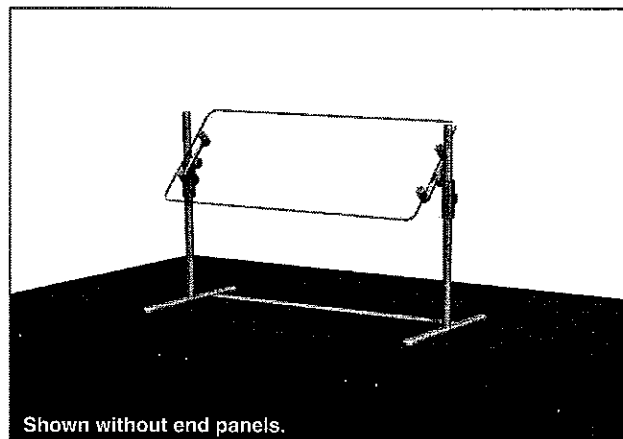
- | | |
|---|--|
| <input type="checkbox"/> Brushed Aluminum | <input type="checkbox"/> Chrome |
| <input type="checkbox"/> Gloss Black | <input type="checkbox"/> Wrinkle Black |
| <input type="checkbox"/> Smoked Copper | <input type="checkbox"/> Polished Brass Finish |
| <input type="checkbox"/> Other _____ | |

GLASS OPTIONS

- | |
|--|
| <input type="checkbox"/> 1" Radius Corner (standard) |
| <input type="checkbox"/> Square Corners |
| <input type="checkbox"/> 1/4" Tempered Glass (not for shelves)
Centerline Max 54" |
| <input type="checkbox"/> 3/8" Tempered Glass (for shelf or span more than 54")
Centerline Max 66" |

ZG9600

Portable Market Guard



To meet NSF guidelines, end panels are included on all BSI quotations unless specifically excluded. (See End Panel Page for More Details.)

* Approval Drawings Required

Printed in the U.S.A. (January 2013) BSI, LLC
 Specifications subject to change without notice.

Patent Number 6,588,863 Rv. 5



BSI, LLC • 5125 Race Court • Denver, CO 80216 • Phone: 1.800.662.9595 • Fax: 303.331.8444 • Web: www.BSI designs.com



BEVERAGE-AIR

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax# 1-336-245-6453
<http://www.Beverage-Air.com>

CUSTOMER'S CHOICE FOR A HOT KITCHEN
Tested & Certified to Ambient Class of 100°F

3 Year Parts/Labor Warranty Additional 2 Year Compressor Warranty

UCF-SERIES UNDERCOUNTER UNITS

Versatile, compact (29" deep) models for undercounter and work-top applications for frozen storage of food products. Height is 34-1/2".

CABINET CONSTRUCTION

Heavy duty construction includes exterior stainless steel on front, sides, door(s) and grille. Cabinet back and bottom are galvanized steel. Interior liner is made of corrosion resistant aluminum. Interior thermometer is standard.

Cabinets are insulated with 2" thick foamed-in-place polyurethane insulation. Sub-top insulated with 1-1/2" foamed-in-place polyurethane insulation. Doors are mounted to cabinet on self-closing, cartridge style hinges with 120" stay open feature. Door openings include low voltage, anti-condensate heaters. Doors are equipped with a snap-in-place vinyl magnetic gasket for positive seal. Convenient, double pull style door handle is made of black anodized aluminum. 6" high casters are standard, 2 include brakes. An 8' cord set is provided with 115 volt models. Cabinet interior standard with 2 steel wire epoxy coated shelves per section.

REFRIGERATION

Forced air refrigeration systems use capillary tube to meter refrigerant. Automatic electric defrost is standard. Automatic (non-electric) condensate evaporator is provided.

ELECTRICAL

Units wired at factory and ready for connection to a 115/60/1 phase, 15 amp dedicated outlet. 8' long cord and plug set included.

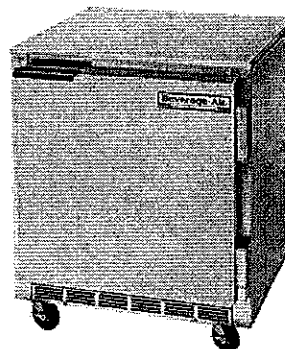
SPECIAL FEATURES

- Cartridge style door hinges provides positive seal & eliminates door sagging issues (excludes some special units).
- Optional 6" legs or 3" casters available

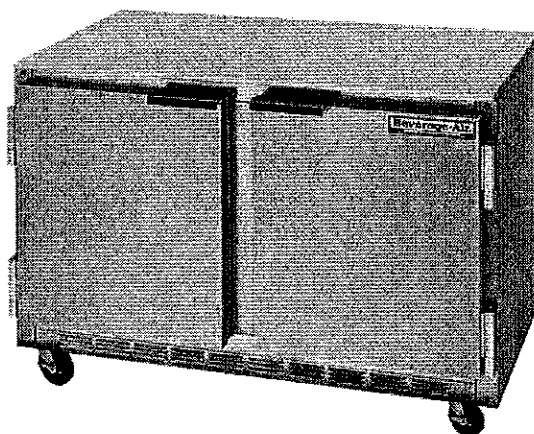
Item No. _____
Quantity _____

**29" DEPTH
UNDERCOUNTER
FREEZER**
FOOD PREPARATION SERIES

MODELS:
UCF27A
UCF48A



UCF27A



UCF48A *

ELECTRICAL CONNECTION

Units pre-wired at factory and include 8' long cord and plug set.



115/60/1
NEMA-5-15P

Available From:



Model Specified _____

Store# _____

Location _____

Quantity _____

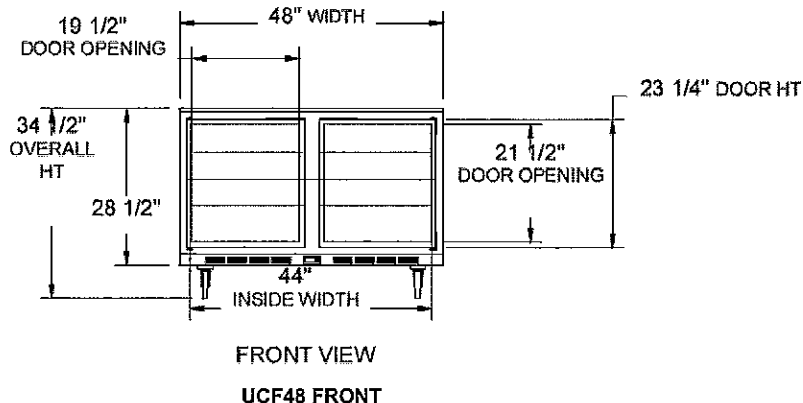
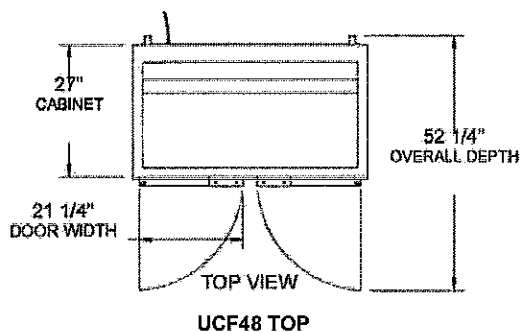
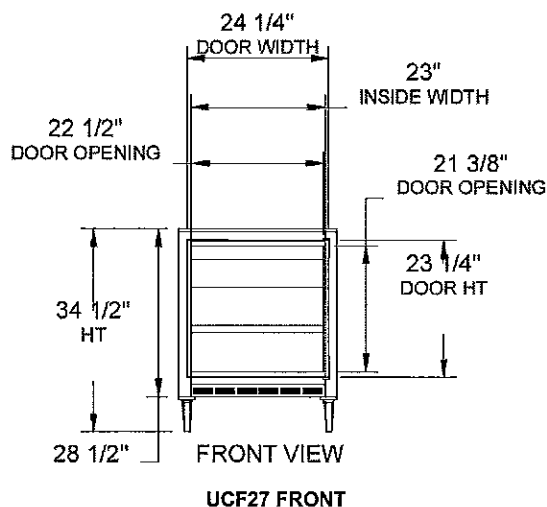
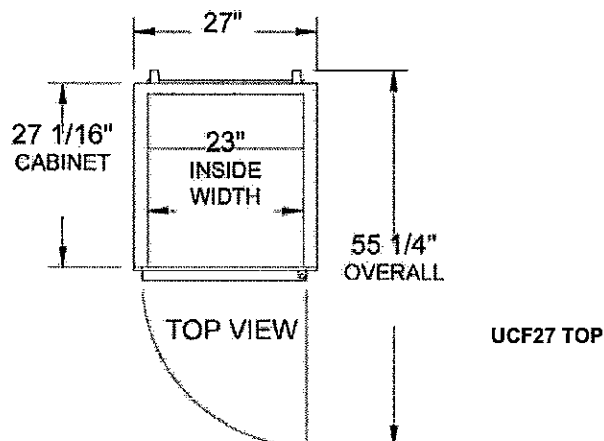
**BEVERAGE-AIR**

Standard Undercounter Freezer Cabinets

Models: UCF27A / UCF48A

MODEL	UCF27A	UCF48A
EXTERNAL DIMENSIONAL DATA		
Length Overall (inches)	27"	48"
Length Overall (mm)	686	1219
Depth Overall (inches) - Less handle w/bumpers	30 7/8"	30 3/4"
Depth Overall (mm) - Less handle w/bumpers	784	781
Height Overall—on 6" casters (inches)	34 1/2"	34 1/2"
Height Overall—on 6" casters (mm)	876	876
Depth with Door Open 90 °	55 1/4"	52 1/4"
Clear Door Opening (inches)	22 1/2" x 21 1/2"	19 1/2" x 21 1/2"
Number of doors	1	2
INTERNAL DIMENSIONAL DATA		
NET Capacity (cubic ft.)	7.3	13.9
NET Capacity (Liters)	207	394
Internal Length Overall (inches)	23"	44"
Internal Length Overall (mm)	584	1118
Internal Depth Overall (inches)	18"	20"
Internal Depth Overall (mm)	457	508
Internal Height Overall (inches)	23"	23"
Internal Height Overall (mm)	584	584
Number of shelves	2	4
ELECTRICAL DATA		
Full Load Amperes 115/60/1	6.0	7.0
ENERGY CONSUMPTION (KWH)	7.5	10.9
REFRIGERATION DATA		
Horsepower	1/4	1/3
WEIGHT DATA		
Gross Weight (Crated lbs)	180	245
Gross Weight (Crated kg)	82	111

PLAN VIEWS



BEVERAGE-AIR® CORPORATION

3779 Champion Blvd. • Winston-Salem, NC 27105 USA • (336) 245-6400 • Fax (336) 245-6453 • (888) 845-9800 • www.beverage-air.com

Specifications are subject to change without prior notice. 08/12

GENERAL INFORMATION

Project Name: _____
 Item: 330
 Quantity: _____
 Model: CV100
 Length: _____

DESCRIPTION

The ClearView food shield is manufactured by BSI, LLC. Glass is UV bonded creating a secure, clean seam without the need for noticeable adhesive joints.

Available in three flush mounting options eliminating the need for noticeable fasteners.

GLASS OPTIONS

- ☐ 1/2" Tempered Glass - Centerline Max 66"
- ☐ 3/4" Tempered Glass - Centerline Max 90"

LIGHT AND WARMER OPTIONS

- ☐ Linear T-5 Fluorescent Unit in Stainless Steel Housing
- ☐ BSI Stealth Linear Heat Only Unit in Stainless Steel Housing
- ☐ BSI Stealth Linear Heat and Light Combo Unit in Stainless Steel Housing
- ☐ BSI Stealth Linear Double Heat and Light Combo Unit in Stainless Steel Housing
- ☐ Other _____

INSTALLATION OPTIONS

Flush to Counter:

☐ Silicone

Routed Into Counter:

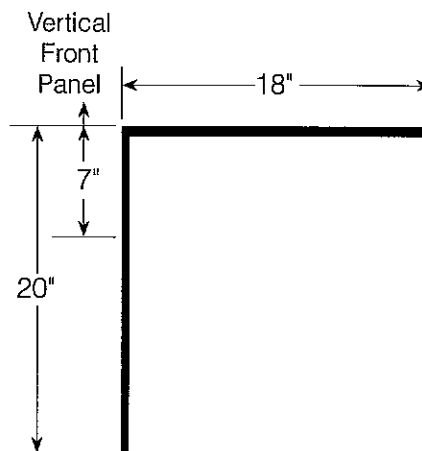
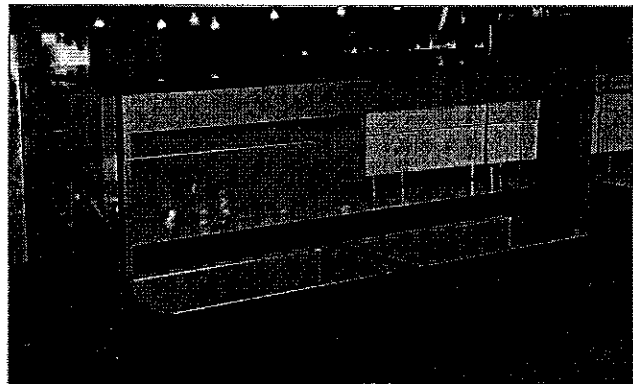
☐ Routed into Counter

Under-Counter:

☐ Stainless Steel Bottom Plate bonded to underside of glass. Plate has s/s weld studs fastened to the bottom that pass through the countertop for fastening the guard to counter top.

CV100

ClearView Bonded Glass



Section drawn as single-side, self-serve.

*** Approval Drawings Required**

Printed in the U.S.A. (May 2012) BSI, LLC
 Specifications subject to change without notice.

Revision 1.0

BSI SHOP DRAWING DISCLAIMER

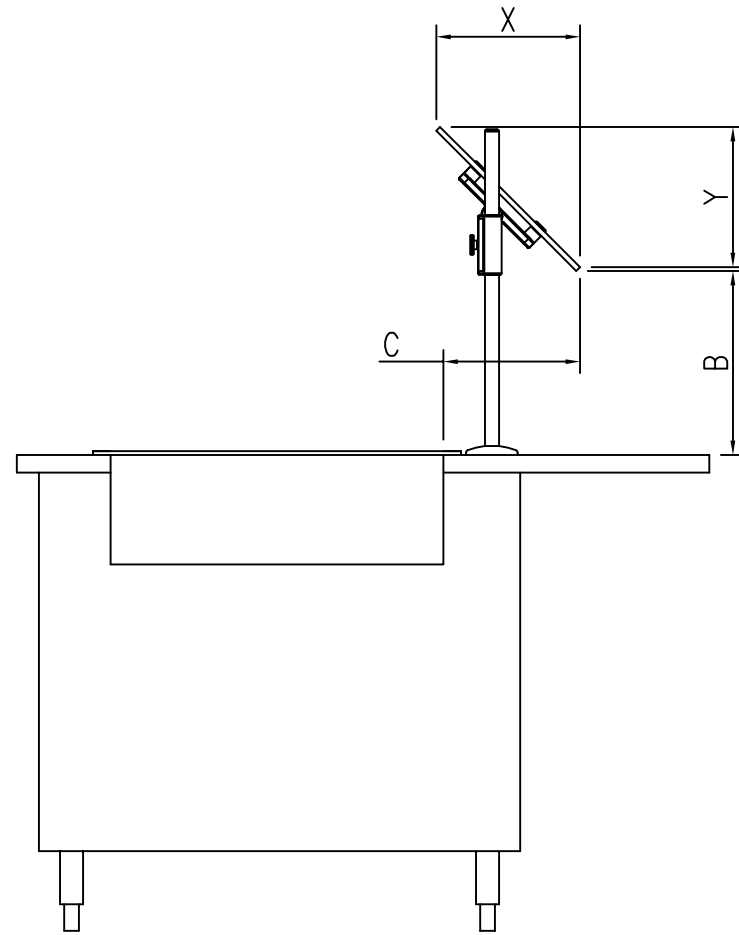
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- ⑦ FSEC APPROVAL OF BSI SHOP DRAWINGS CONSTITUTES THE FINAL CONTRACT BETWEEN THE PARTIES AND RELEASES THE BSI PRODUCT TO MANUFACTURING.

BSI SHOP DRAWING RESPONSIBILITY

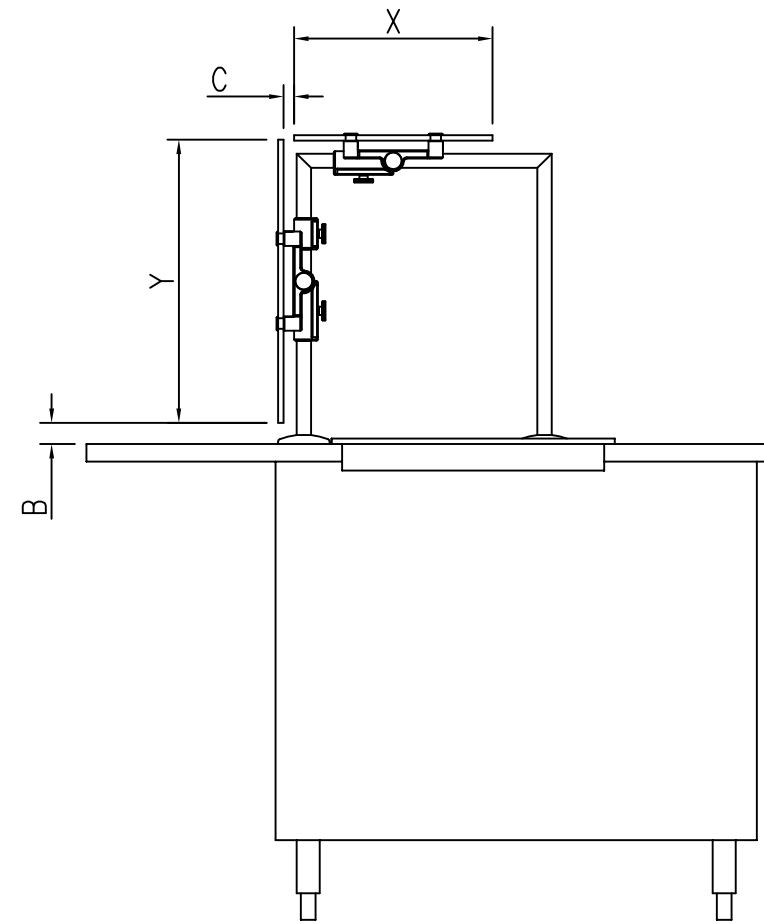
- ① BSI WILL CONSTRUCT ITS PRODUCTS TO DIMENSIONS AND STANDARDS CONTAINED ON FSEC APPROVED SHOP DRAWINGS.
- ② BSI INC. WILL PROVIDE FAXABLE (8-1/2" x 11") DRAWING OR ELECTRONIC FILE TO FSEC FOR APPROVAL, UNLESS OTHERWISE AGREED TO BY BSI.





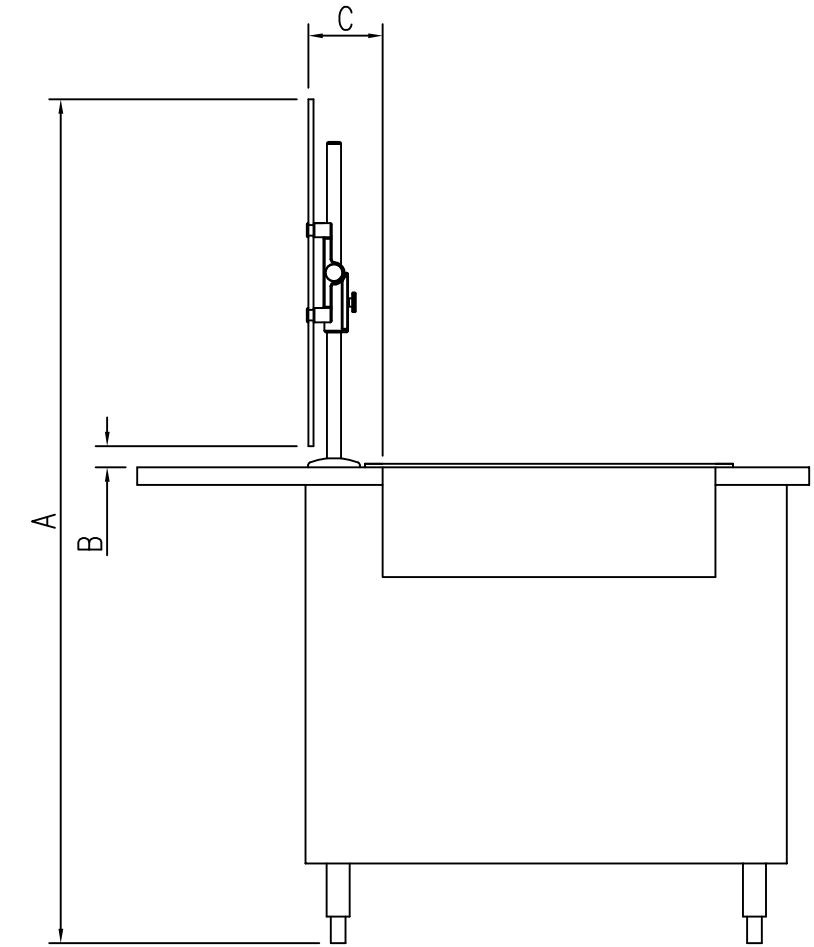
NSF-SELF SERVE FOOD SHIELD

1. SUM OF X AND Y DIMENSIONS SHALL BE EQUAL TO OR GREATER THAN 20 INCHES.
2. GAP BETWEEN GLASS AND COUNTER (B) MAY NOT EXCEED 13".
3. MINIMUM HORIZONTAL DISTANCE (C) BETWEEN BOTTOM LEADING EDGE OF FOOD SHIELD AND DISPLAYED FOOD IS THREE QUARTERS THE DISTANCE OF THE OPENING GAP (B).
EX. (B)=13 INCH MAX. (C)=9-3/4 INCHES FROM DISPLAYED FOOD.



NSF-FULL SERVE FOOD SHIELD

1. SUM OF X AND Y DIMENSIONS SHALL BE EQUAL TO OR GREATER THAN 32 INCHES.
2. GAP BETWEEN FRONT VERTICAL GLASS AND COUNTER (B) MAY NOT EXCEED 1-1/2 INCHES.
3. MAXIMUM DISTANCE BETWEEN VERTICAL GLASS AND HORIZONTAL GLASS (C) IS 3/4 INCH.



NSF COOKING/CARVING STATION FOOD SHIELD

1. TOP OF GLASS MUST BE 60 INCHES MINIMUM ABOVE FINISHED FLOOR.
2. GAP BETWEEN GLASS AND COUNTER (B) MAY NOT EXCEED 6 INCHES.
3. MINIMUM HORIZONTAL DISTANCE BETWEEN BOTTOM LEADING EDGE OF FOOD SHIELD AND DISPLAYED FOOD (C) IS THREE QUARTERS THE DISTANCE OF THE OPENING GAP (B).
EX. (B) 6 INCH MAX. (C) 4-1/2 INCH MAX. FROM DISPLAYED FOOD.

NSF END PANEL STANDARDS

1. ALL FOOD SHIELDS SHALL HAVE END PANELS ON BOTH SIDES UNLESS 3" OR LESS FROM WALL.
2. END PANELS MUST BE A MINIMUM OF 18 INCHES DEEP FROM LEADING EDGE OF FRONT GLASS PANEL.
3. MINIMUM END PANEL HEIGHT MUST BE SAME HEIGHT AS OVERALL HEIGHT OF FOOD SHIELD.
4. GAP BETWEEN BOTTOM EDGE OF END PANEL AND COUNTER TOP NOT TO EXCEED 1-1/2 INCHES.

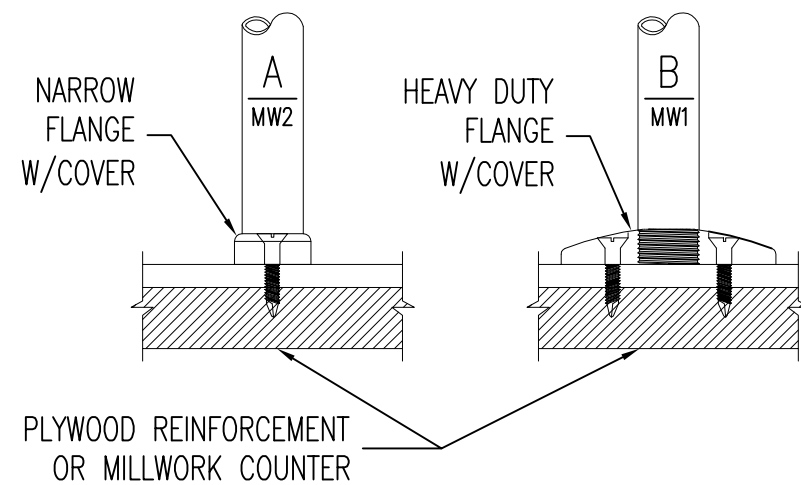
ZGUARD AND XGUARD MOUNTING OPTIONS

* NOTE *

IT IS THE RESPONSIBILITY OF THE FSEC TO PROVIDE REINFORCED COUNTERS & MOUNTING ACCOMODATIONS. MOUNTING SOLELY TO REINFORCED SHEET METAL IS UNACCEPTABLE. BSI SUPPLIES ONLY SUPPORTS & FLANGES. NO FASTENERS SUPPLIED.

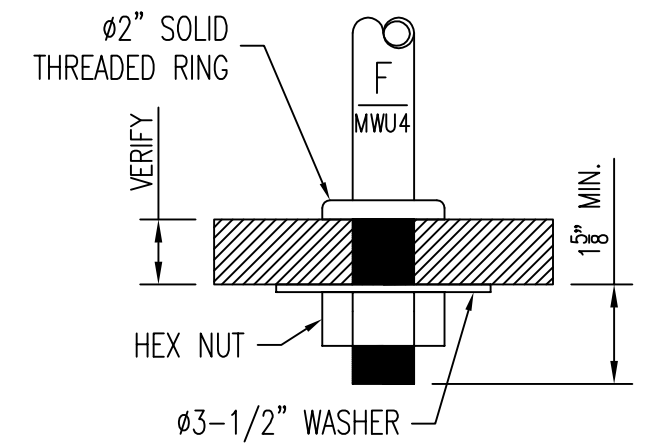
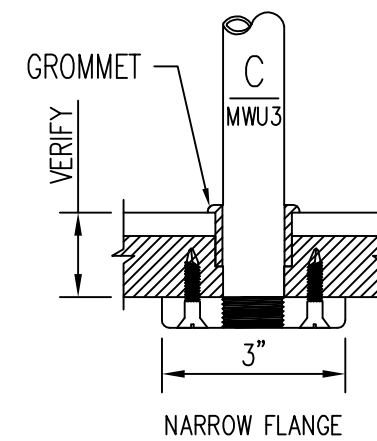
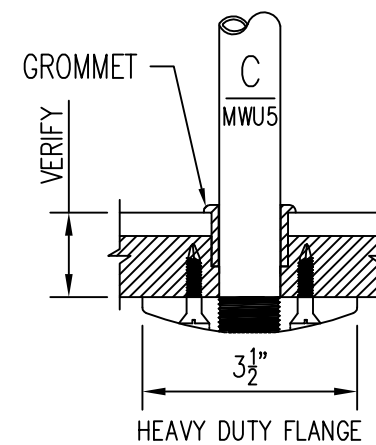
– CIRCLE THE APPROPRIATE MOUNTING OPTION(S) BELOW. ALSO NOTE SELECTION ON ITEM PAGE FOR EACH ITEM.

* NOT FOR CANTILEVER UNITS*



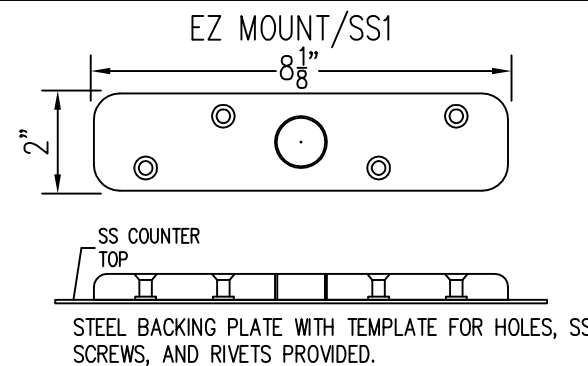
BELOW COUNTER MOUNTS FOR MILLWORK COUNTERS

– VERIFY COUNTER THICKNESS OR UNDER COUNTER MOUNT DEPTH [] INCHES.



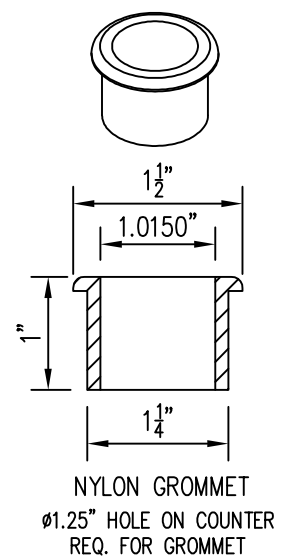
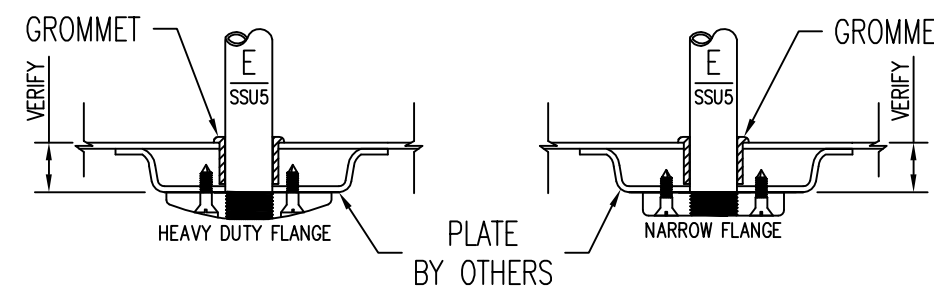
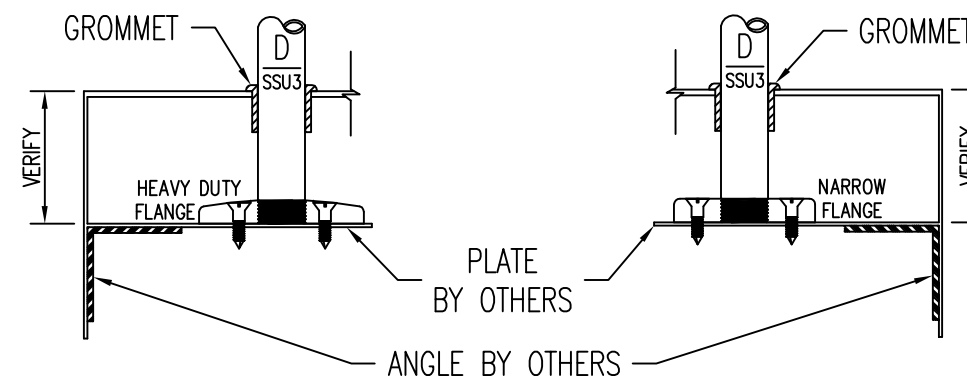
"F" MOUNT NOT RECOMMENDED FOR SOLID SURFACE TOPS

ABOVE COUNTER MOUNTS FOR SS COUNTERS

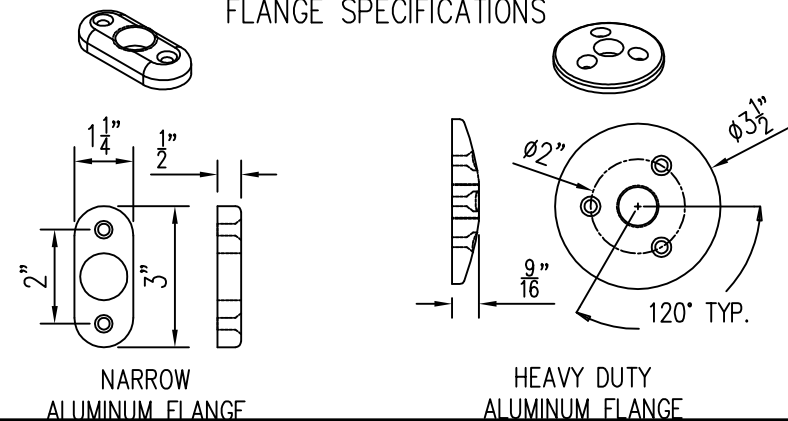


BELOW COUNTER MOUNTS FOR SS COUNTERS

– VERIFY COUNTER THICKNESS OR UNDER COUNTER MOUNT DEPTH [] INCHES.



FLANGE SPECIFICATIONS



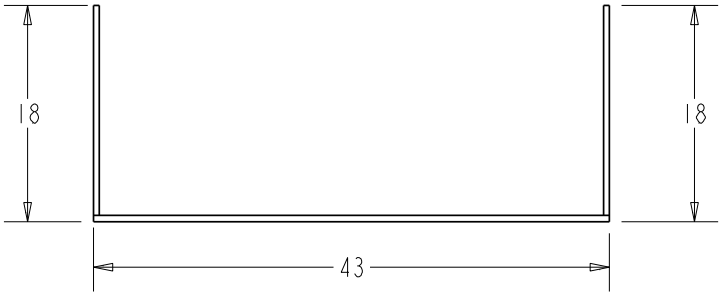
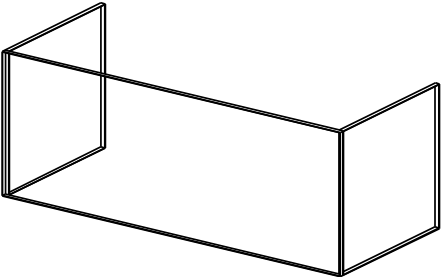
BSI

- NOTES: ALL DIMENSIONS ARE IN INCHES
- 1. ALL GLASS PANELS TO BE TEMPERED WITH SQUARE CORNERS.
 - 2. 1/2" THICK GLASS WITH POLISHED EDGES.
 - 3. ALL GLASS TO BE UV BONDED TOGETHER.
 - 4. ALL GLASS TO BE STARPHERE/LOW IRON GLASS

CUSTOMER ITEM: 330

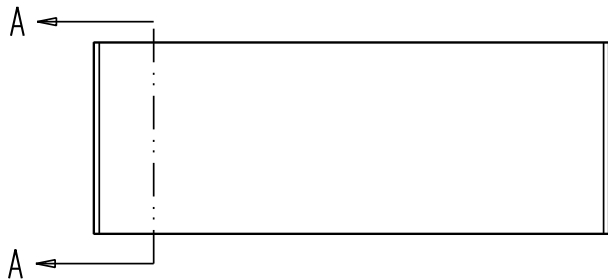
UV BONDED FOOD SHIELD
767901 - 10 1 REQ'D

BUYOUTS BY BSI					
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION
1	3			999	GLASS: TEMPERED 3/4 POLISHED EDGES
BUYOUTS BY R.W. SMITH INC COSTA MESA HQ					
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION

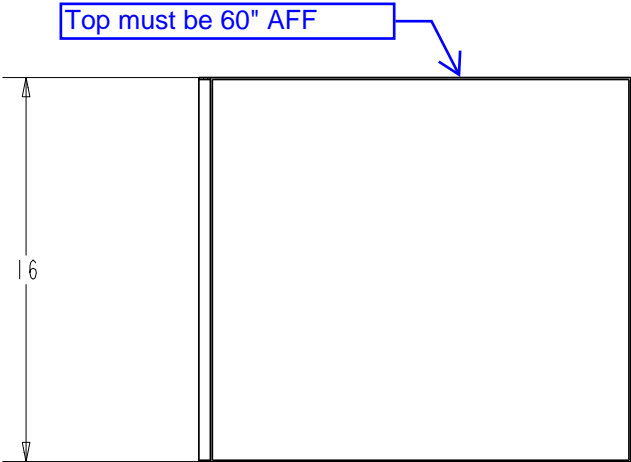


PLAN VIEW
Scale: 3/4" = 1'-0"

Coordinate dimensions with counter manufacturer



ELEVATION VIEW
Scale: 3/4" = 1'-0"



SECTION A
Scale: 1-1/2" = 1'-0"

BSI

5125 RACE COURT
DENVER, CO 80216
(800) 662-9595
(303) 331-8444 FAX

DWG. NO.
1 OF 1

R.W. SMITH INC COSTA MESA HQ
UCI MESA CT IRVINE

ORDER NO.
767901
BSI LINE NO.
10

DATE

REV

BY

THIS DRAWING IS THE PROPERTY OF BSI AND IS TO REMAIN IN THE POSSESSION OF OUR REPRESENTATIVE UNLESS PERMISSION IS GIVEN BY BSI. AND MUST BE RETURNED WHEN REQUESTED

APPROVED:
NO

DWF

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	331
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description	Drop-In Flatware Holder
-------------	-------------------------

Manufacturer	Custom Stainless Steel	Model No:	Custom
--------------	------------------------	-----------	--------

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

See Shop Drawings

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

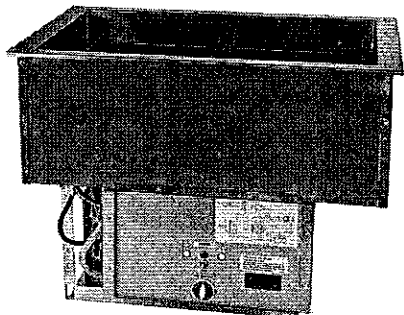
12/12/2014

11400



Specifications

F.O.B Sedalia, Missouri 65301



OPTIONS:

- ☐ Designer Foodshields
- ☐ Stainless steel adapter panels
- ☐ Adapter Bars
- ☐ Stainless steel louvered grille

AGENCY LISTING:



DUKE MANUFACTURING CO.
2305 N. Broadway
St. Louis, MO 63102

800.735.3853 Toll Free
314.231.1130 In Missouri
314.231.5074 Fax
www.dukemfg.com

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____
ITEM: _____
QUANTITY: _____

MODEL:

Drop-Ins Hot/Cold Convertible Unit

- ☒ ADI-2HC
- ☐ ADI-3HC
- ☐ ADI-4HC
- ☐ ADI-5HC
- ☐ ADI-6HC

TOP RIM:

- Heavy gauge, 300 Series stainless steel
- Overhang on front, back and ends
- Reinforced rim
- Vinyl foam gasket as sealant
- 300 Series stainless steel pan liner
- Insulated on all four sides and bottom
- 1" brass drain to floor sink
- Adjustable, removable adapter bars and brackets

WARMER FEATURES:

- Efficient electric immersion heaters meet NSF standard 4
- Wet operation with adapter bars & brackets set flush to top
- Automatic water-fill with water sensor and solenoid valve
- High temperature limit thermostat protection for heaters

REFRIGERATION

- NSF standard 7 operation with adapter bars & brackets 3" below top
- Self-contained system with R404A refrigerant
- Copper coil evaporator attached to sides of liner
- Open steel angle frame with suspended compressor
- 1/3 HP compressor/condensing assembly
- 5 year warranty on compressor

CONTROLS

- Centered front stainless steel panel for easy access
- Single control switch for changing from hot to cold operation
- Thermostat warmer control with indicator light

SHORT FORM SPECIFICATIONS:

Duke Drop-In – Hot/Cold – Electric Heated & Mechanically Cooled – 10" Deep – Meets NSF Standards 4 & 7. Top rim is constructed of heavy gauge 300 series stainless steel with over hang all 4 sides. Rim is reinforced with heavy gauge steel angle and provided with vinyl foam gasket to seal to counter top. Top rim cutout, flanged down, and attached to heavy gauge 300 series stainless steel interior liner, 10" deep. Liner is insulated on all four sides and bottom with a 1" brass drain and includes removable, adjustable stainless steel adapter bars and brackets to hold complement of full size food pans 3" below the counter top. Warmers are efficient electric immersion heaters mounted in the bottom with protective perforated stainless covers. Warmer operation has automatic water fill and a high limit thermostat protection. Unit refrigerated by copper coils which are attached to sides of liner and compressor compartment in an open steel angle frame which supports the air cooled condensing unit. Unit has single control switch to change from hot to cold operation, warmer thermostat control, on/off switch, cord and plug, fully factory tested, and includes 5 year compressor warranty. Exterior housing is heavy gauge steel. Do not fully enclose compressor area. Two unrestricted opening of no less than 200 sq. in. each are required in cabinet to insure proper operation

DROP-IN - COLD/HOT CONVERTIBLE UNIT

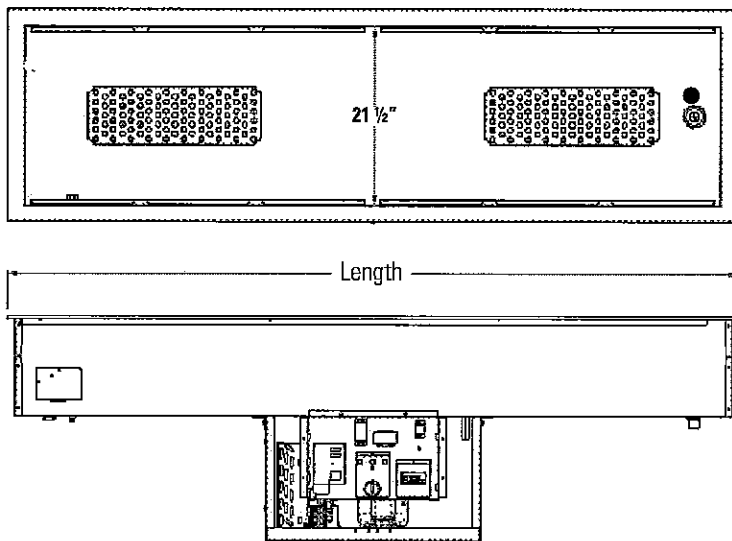
Catalog No. ADI-HCCONV

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

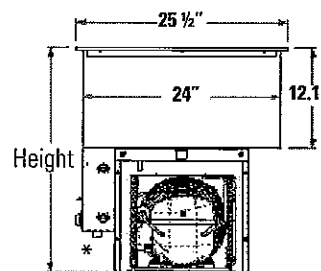
Duke®

MODEL:
Drop-Ins
Hot/Cold Convertible Unit

- ☐ ADI-2HC
- ☐ ADI-3HC
- ☐ ADI-4HC
- ☐ ADI-5HC
- ☐ ADI-6HC



LEGEND
▲ - DRAIN CONNECTION
* - WATER SUPPLY CONNECTION FOR AUTO FILL (1/2" HW)



DIMENSIONS:

FREIGHT CLASS: 110

DIMENSIONS														
Model	Length		Width		Height		Cube ft Crated	Top Openings	Weight		Cut Out - W		Cut Out - L	
	in	cm	in	cm	in	cm			lbs	kg	in	cm	in	cm
ADI-2HC	32.3	82.1	25.5	67.3	24.7	62.6	11.9	2	160	72.7	24.5	62.2	31	72.8
ADI-3HC	46.3	117.7	25.5	67.3	24.7	62.6	16.8	3	230	104.6	24.5	62.2	45	108.4
ADI-4HC	60.3	153.3	25.5	67.3	24.7	62.6	21.7	4	280	127.3	24.5	62.2	59	144.0
ADI-5HC	74.3	188.8	25.5	67.3	27.1	68.8	26.6	5	340	154.6	24.5	62.2	73	179.5
ADI-6HC	88.3	224.4	25.5	67.3	27.1	68.8	31.5	6	380	172.7	24.5	62.2	87	215.1

ELECTRICAL:

Warmer			Refrigeration		
Model	208V/60Hz		120V/60Hz		
	Watts	Amps	HP	Amps	Refrigerant
ADI-2HC	3000	14.4	1/3	6.7	R-404a
ADI-3HC	3000	14.4	1/3	6.7	R-404a
ADI-4HC	6000	28.8	1/3	6.7	R-404a
ADI-5HC	6000	28.8	0.4	6.5	R-404a
ADI-6HC	6000	28.8	0.4	6.5	R-404a

DUKE MANUFACTURING CO.
2305 N. Broadway
St. Louis, MO 63102

800.735.3853 Toll Free
800.231.1130 In Missouri
314.231.5074 Fax
www.dukemfg.com



Specification subject to change

05/11
Printed in U.S.A.
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Decorative Lamps

Models: DL or DLH-400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1200, -1300

Hatco Decorative Lamps provide radiant heat to briefly hold food warm at kitchen work areas, waitress pickup stations, or customer serving points, while enhancing your décor. Versatile enough for almost any location, the range of lights are available with a selection of unlimited personalizing choices. In addition to food warming, configurations for lighting (Luminaire) is offered as well.

Standard features

- Luminaire, Standard and High Watt bulbs available (bulb not included in unit price)
- Models available in twelve lamp shade styles
- Eight different mounting arrangements to choose from
- Four switch options
- Available for food holding and display or lighting only applications

NOTE:
Decorative Lamps (DL and DLH Series) are non-returnable.

Build Your Decorative/Luminaire Lamp in Six Easy Steps

(not for retrofit-bulb not included) -

Step 1 Wattage

Step 2 Shade Style

Step 3 Shade and Canopy Colors

Step 4 Mounting Style

Step 5 Switch Location

Step 6 Overall Length



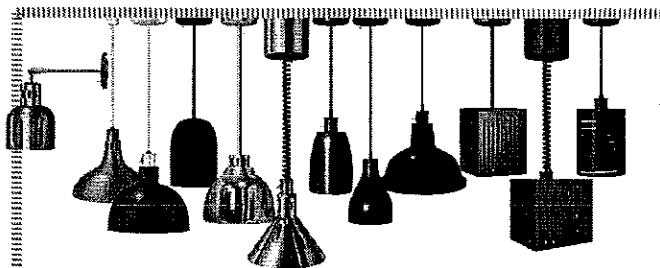
You can develop your own Hatco Decorative Lamp solutions with our online lamp configurator.

Visit "www.hatcocorp.com" and click on "Build a Lamp"

Project _____

Item # _____

Quantity _____



(From left to right)
DL-700-AU, DL-800-CTR, DL-750-CL, DL-400-SU, DL-725-SU,
DL-775-RL, DL-600-SL, DL-500-SU, DL-760-SL, DL-1200-SR,
DL-1300-RL and DL-1100-CR

Options (available at time of purchase only)

- ☐ Designer Colors
 - ☐ Warm Red ☐ Black ☐ Gray Granite ☐ White Granite
 - ☐ Navy Blue ☐ Hunter Green ☐ Antique Copper
- ☐ Gloss Finishes
 - ☐ Smooth White ☐ Gleaming Gold ☐ Glossy Gray
 - ☐ Bold Black
- ☐ Plated Finishes (Special process required and extended lead times)
 - ☐ Bright Brass ☐ Bright Nickel ☐ Bright Copper
 - ☐ Antique Nickel ☐ Antique Brass ☐ Antique Bronze
- ☐ Gloss Finishes for Shade Only (Special process required and extended lead times)
 - ☐ Radiant Red ☐ Brilliant Blue ☐ Clear Brushed Metal Finish
- ☐ Cord Color
 - ☐ Black (Standard) ☐ White (Retractable Mounts only)
- ☐ Luminaire Lighting, (200W bulb maximum, not included)
- ☐ Extended Electrical Leads - For any SU, SL, or SR mount unit, must specify lead length)
 - ☐ 1'-5' (305-1524 mm) ☐ 6'-10' (1829-3048 mm)
 - ☐ 11'-15' (3353-4572 mm) ☐ 16'-20' (4877-6096 mm)

Accessories

- ☐ Track Mount Bar - (120V only)
 - ☐ 4' (1219 mm) Black ☐ 4' (1219 mm) White
 - ☐ 8' (2438 mm) Black ☐ 8' (2438 mm) White
 - ☐ 12' (3658 mm) Black ☐ 12' (3658 mm) White
- ☐ Additional Track Installation and Modification Kit
 - ☐ Black ☐ White
- ☐ 16 Amp Lamp Toggle Switch
- ☐ Coated Bulbs for Luminaire models only
 - ☐ 120V, 60W Clear ☐ 240V, 60W Clear
- ☐ Coated Bulbs
 - ☐ 120V, 250W Clear ☐ 240V, 250W Clear
 - ☒ 120V, 250W Red
- ☐ Coated Bulbs for DLH models only
 - ☐ 120V, 375W Clear ☐ 120V, 375W Red
- ☐ Uncoated Bulbs
 - ☐ 120V, 250W Clear ☐ 240V, 250W Clear
 - ☐ 120V, 250W Red
- ☐ Uncoated Bulbs for DLH models only
 - ☐ 120V, 375W Clear ☐ 120V, 375W Red



HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350
Fax: (800) 543-7521 | Int'l. Fax: (414) 671-3976 | www.hatcocorp.com | email: equipsales@hatcocorp.com



Decorative Lamps and Luminaires

Models: DL or DLH-400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1200, -1300

ORDERING INSTRUCTIONS

Please refer to the six steps in the Hatco Foodservice Equipment Price List, go online at www.hatcocorp.com and click on "Build A Lamp", or click on "Video Library" and

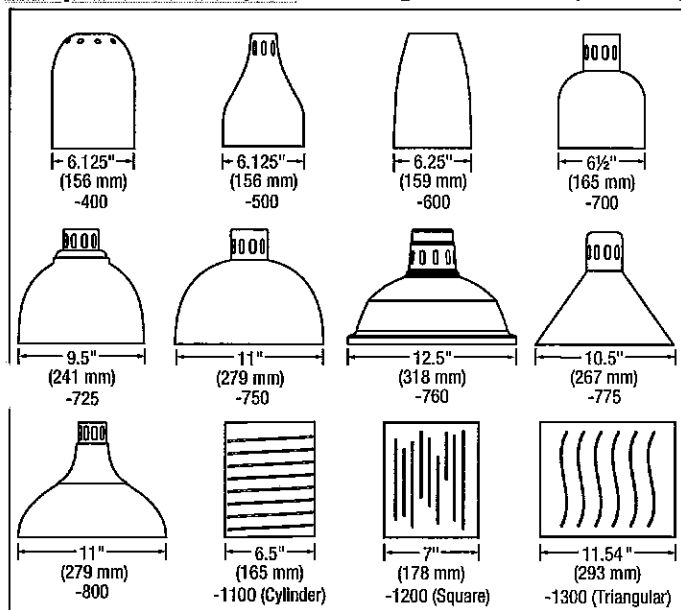
watch "Decorative Lamp Configurator". This will help you in choosing the correct configuration for your specific needs.

Step 1-Wattages

Model [▲]	Maximum Watt Bulb (Not included)	Voltage (Single Phase)	Ship Weight [▼]
DL- (Luminaire)	200 / 2.0 A	120, 240	6-10 lbs. (3-5 kg)
DL- (Standard)	250 / 2.1 A	120, 240	6-10 lbs. (3-5 kg)
× DLH- (High Watt)	375 / 3.1 A	120, 240	6-10 lbs. (3-5 kg)

[▲] Not field convertible [▼] Depending on components

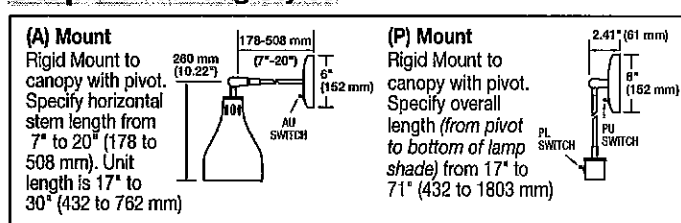
Step 2-Shade Styles - All heights are 8.5" (216 mm)



*** NOTE:** Lamp shade diameter and wattage may limit number of lamps per track. To assure warranty coverage, do not install track systems in damp or wet locations (including above steam tables).

Step 3-Colors (Available for all Designer colors, Plated and Gloss finishes, see front of Spec Sheet, www.hatcocorp.com or Hatco Price List)

Step 4-Mounting Styles



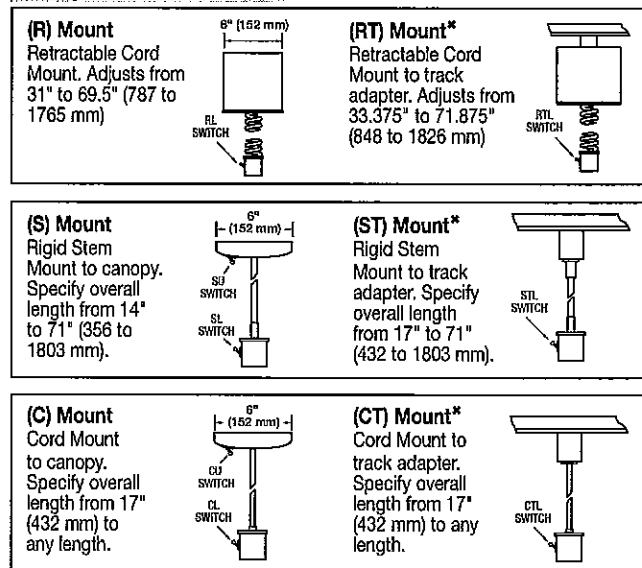
PRODUCT SPECS

Decorative Lamp

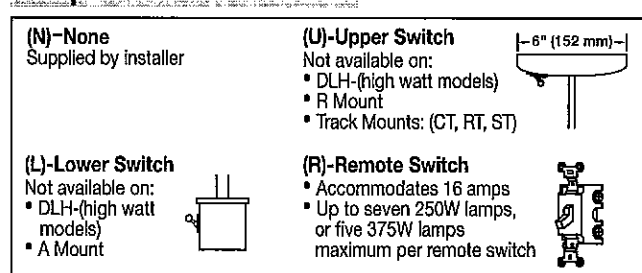
The Decorative Lamp shall be a Hatco Model ... as distributed by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 parts and service assistance (US and Canada only), the Decorative Lamp shall be rated at ... watts, ... volts, and ... inches (millimeters) in overall width. It shall consist of a vented lamp shade and mounting. Switch locations can be upper, lower,

Step 4- (Continued)

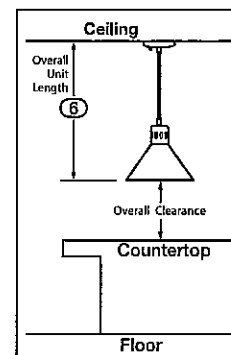


Step 5-Switch Locations



Step 6-Overall Unit Length

- For C, CT, S or ST Mounts: From ceiling to bottom of warmer lamp shade.
- For A or P Mounts: From center of shade to wall plus vertical shade length (see line art in mounting styles).
- For Clearance: See "Clearance Requirements" in the Hatco Price List Ordering Instructions.



remote or supplied by installer. Bulb options are uncoated or coated, clear or red, 60W clear, 250W (DL models) or 375W (DLH models).

One year on-site parts and labor warranty with 24/7 technical assistance in the US and Canada only.

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350
Fax: (800) 543-7521 | Int'l. Fax: (414) 671-3976 | www.hatcocorp.com | email: equipsales@hatcocorp.com



ZGUARD® FOOD SHIELDS

GENERAL INFORMATION

Project Name: _____
 Item: _____
 Quantity: _____
 Model: ZG9500
 Length: _____

STANDARD NSF LISTED FINISH OPTIONS

- | | |
|---|--|
| <input type="checkbox"/> Brushed Aluminum | <input type="checkbox"/> Chrome |
| <input type="checkbox"/> Gloss Black | <input type="checkbox"/> Wrinkle Black |
| <input type="checkbox"/> Smoked Copper | <input type="checkbox"/> Polished Brass Finish |
| <input type="checkbox"/> Other _____ | |

GLASS OPTIONS

- | |
|--|
| <input type="checkbox"/> 1" Radius Corner (standard) |
| <input type="checkbox"/> Square Corners |
| <input type="checkbox"/> 1/4" Tempered Glass (not for shelves)
Centerline Max 54" |
| <input type="checkbox"/> 3/8" Tempered Glass (for shelf or span more than 54")
Centerline Max 66" |

INSTALLATION OPTIONS

Above-Counter: Stainless Steel Counter

Under-Counter: Stainless Steel Counter

(Requires Under-Counter Reinforcement & Access)

Above-Counter: Millwork Counter

Under-Counter: Millwork Counter

See Installation Page for More Details.

☐ SS1: EZ Mount 2" x 8" Flange

☐ SSU3-H: Heavy-Duty Flange

☐ SSU3-N: Narrow Flange

☐ SSU5-H: Heavy-Duty Flange

☐ SSU5-N: Narrow Flange

☐ MW1: Heavy-Duty Flange

☐ MW2: Narrow Flange

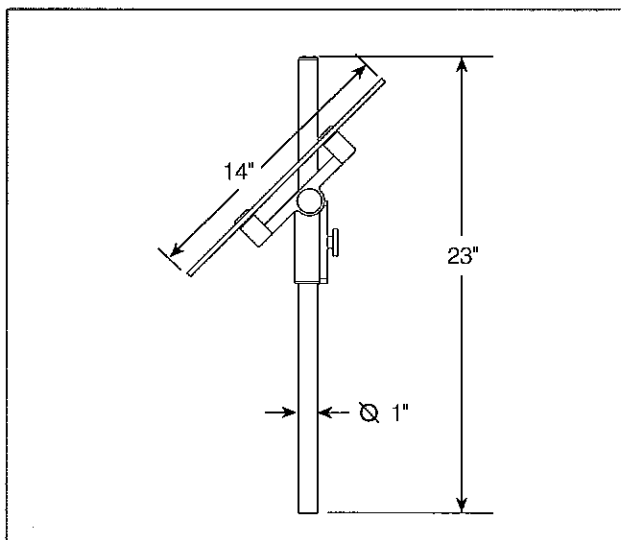
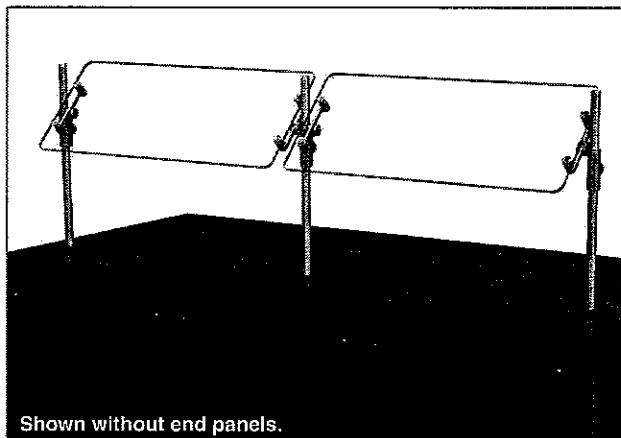
☐ MWU3: Narrow Flange

☐ MWU4: Compression Installation (not recommended for solid surfaces)

☐ MWU5: Heavy-Duty Flange

ZG9500

Combo-Serve



To meet NSF guidelines, end panels are included on all BSI quotations unless specifically excluded. (See End Panel Page for More Details.)

* Approval Drawings Required

Printed in the U.S.A. (January 2013) BSI, LLC
 Specifications subject to change without notice.

Patent Number 6,588,863 Rv. 5



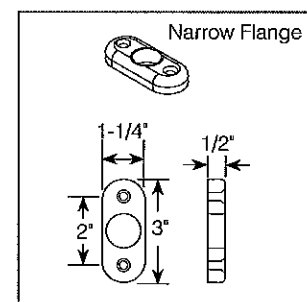
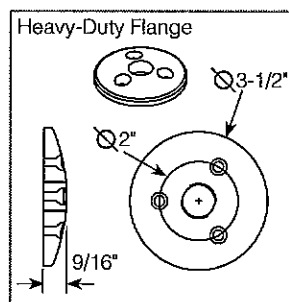
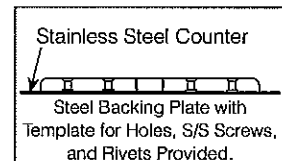
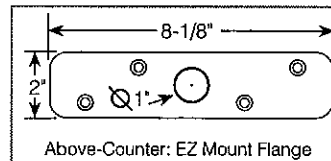
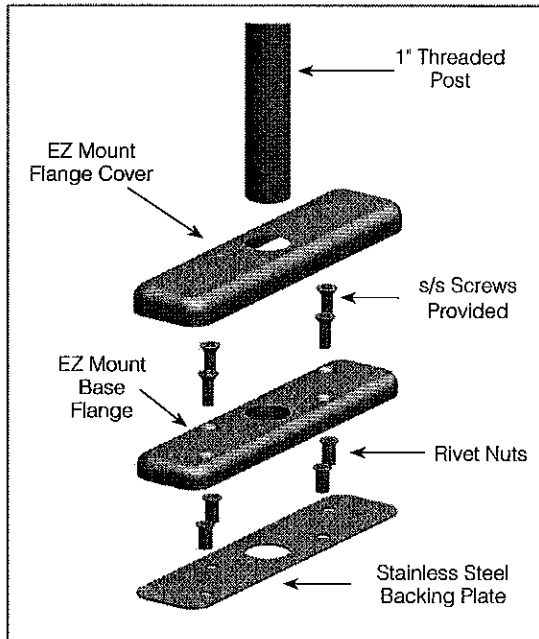
BSI, LLC • 5125 Race Court • Denver, CO 80216 • Phone: 1-800-662-9595 • Fax: 303-331-8444 • Web: www.BSIdesigns.com



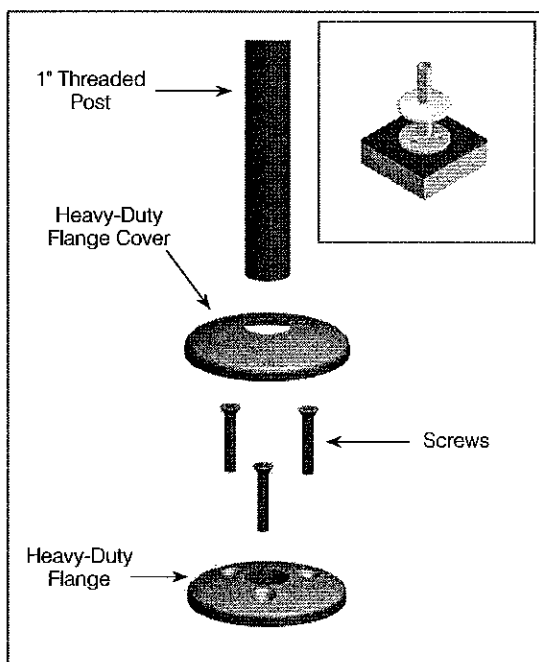
ZGUARD® FOOD SHIELDS

ABOVE-COUNTER INSTALLATION FOR 1" ZGUARD POSTS

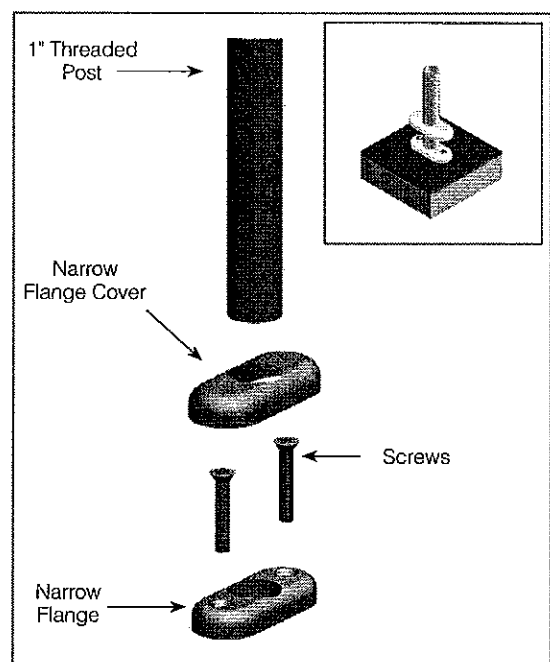
For Stainless Steel Counter
SS1: EZ Mount 2" x 8" Flange

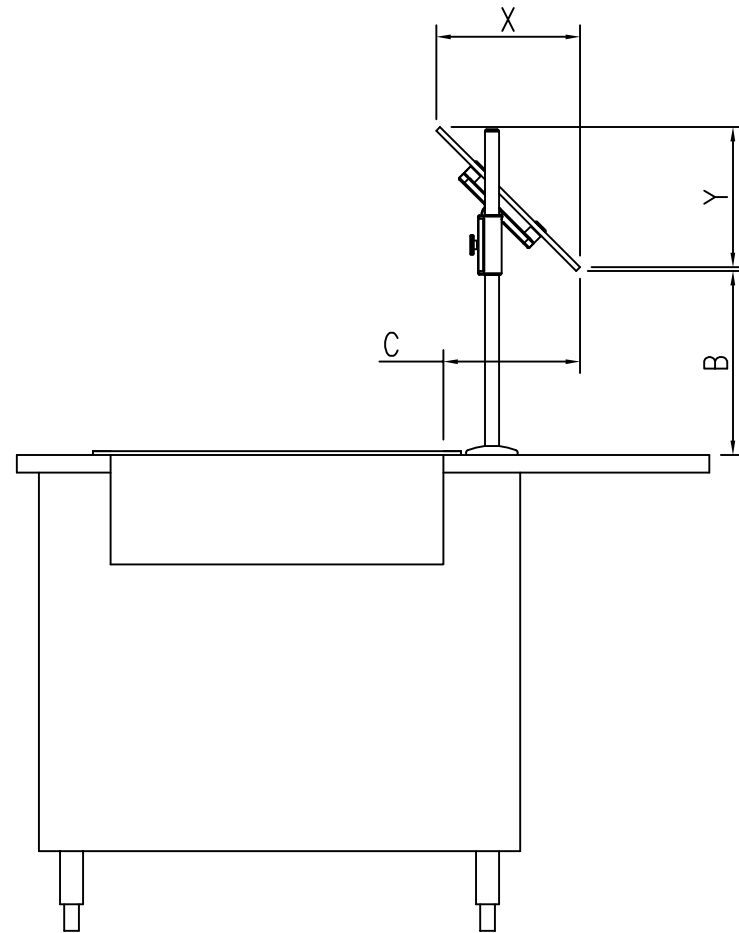


For Millwork Counter
MW1: Heavy-Duty Flange



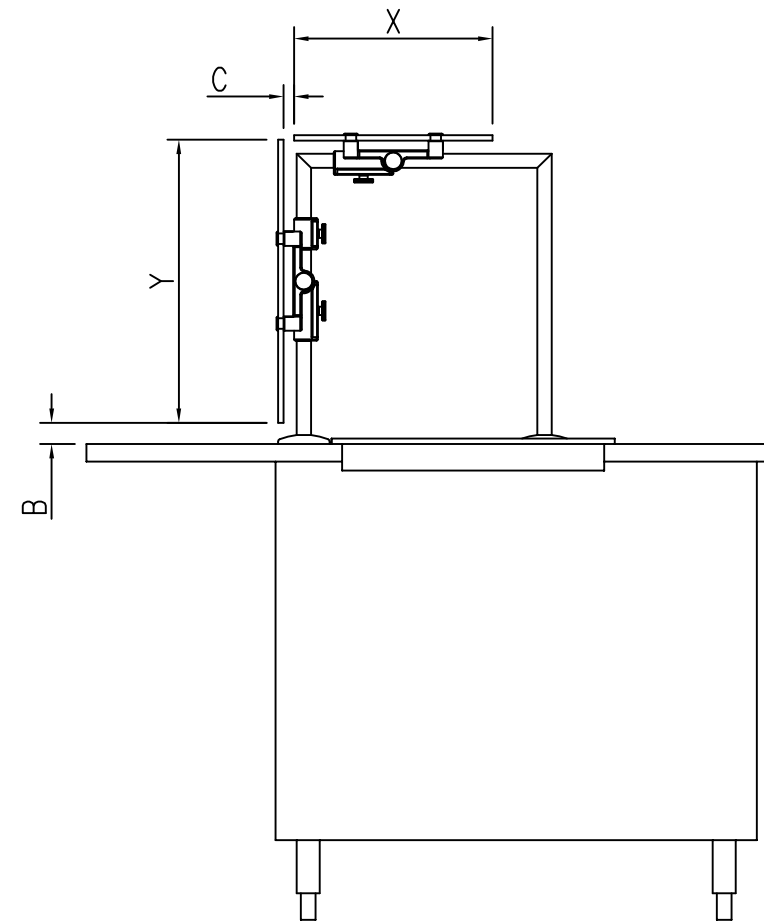
For Millwork Counter
MW2: Narrow Flange





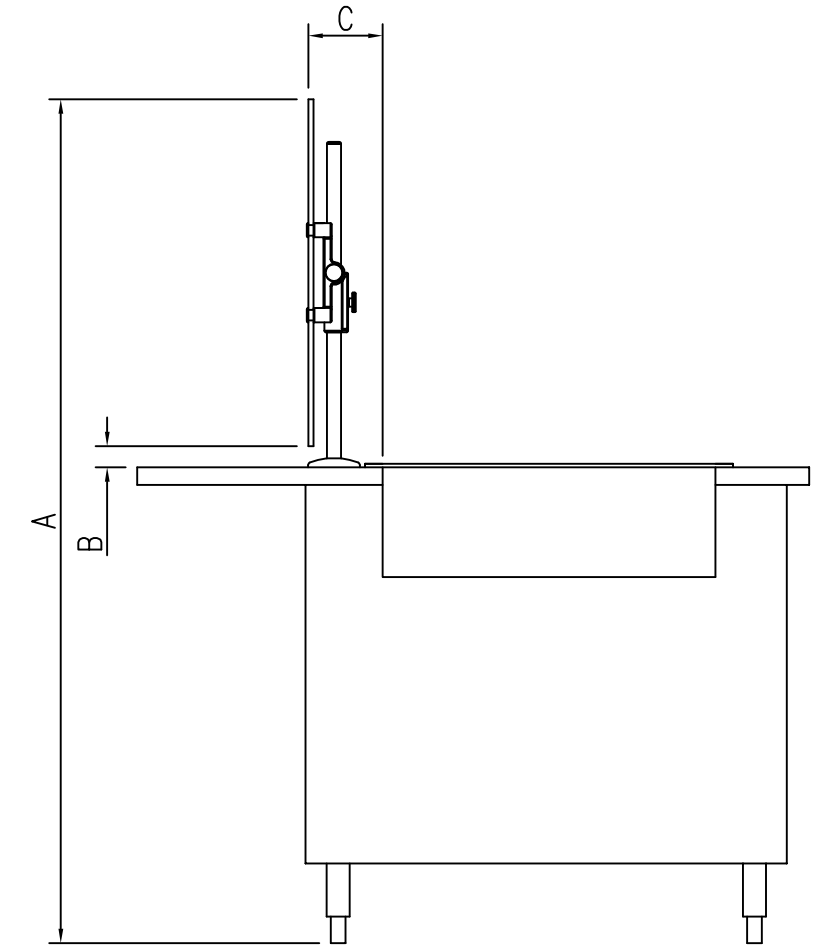
NSF-SELF SERVE FOOD SHIELD

1. SUM OF X AND Y DIMENSIONS SHALL BE EQUAL TO OR GREATER THAN 20 INCHES.
2. GAP BETWEEN GLASS AND COUNTER (B) MAY NOT EXCEED 13".
3. MINIMUM HORIZONTAL DISTANCE (C) BETWEEN BOTTOM LEADING EDGE OF FOOD SHIELD AND DISPLAYED FOOD IS THREE QUARTERS THE DISTANCE OF THE OPENING GAP (B).
EX. (B)=13 INCH MAX. (C)=9-3/4 INCHES FROM DISPLAYED FOOD.



NSF-FULL SERVE FOOD SHIELD

1. SUM OF X AND Y DIMENSIONS SHALL BE EQUAL TO OR GREATER THAN 32 INCHES.
2. GAP BETWEEN FRONT VERTICAL GLASS AND COUNTER (B) MAY NOT EXCEED 1-1/2 INCHES.
3. MAXIMUM DISTANCE BETWEEN VERTICAL GLASS AND HORIZONTAL GLASS (C) IS 3/4 INCH.



NSF COOKING/CARVING STATION FOOD SHIELD

1. TOP OF GLASS MUST BE 60 INCHES MINIMUM ABOVE FINISHED FLOOR.
2. GAP BETWEEN GLASS AND COUNTER (B) MAY NOT EXCEED 6 INCHES.
3. MINIMUM HORIZONTAL DISTANCE BETWEEN BOTTOM LEADING EDGE OF FOOD SHIELD AND DISPLAYED FOOD (C) IS THREE QUARTERS THE DISTANCE OF THE OPENING GAP (B).
EX. (B) 6 INCH MAX. (C) 4-1/2 INCH MAX. FROM DISPLAYED FOOD.

NSF END PANEL STANDARDS

1. ALL FOOD SHIELDS SHALL HAVE END PANELS ON BOTH SIDES UNLESS 3" OR LESS FROM WALL.
2. END PANELS MUST BE A MINIMUM OF 18 INCHES DEEP FROM LEADING EDGE OF FRONT GLASS PANEL.
3. MINIMUM END PANEL HEIGHT MUST BE SAME HEIGHT AS OVERALL HEIGHT OF FOOD SHIELD.
4. GAP BETWEEN BOTTOM EDGE OF END PANEL AND COUNTER TOP NOT TO EXCEED 1-1/2 INCHES.

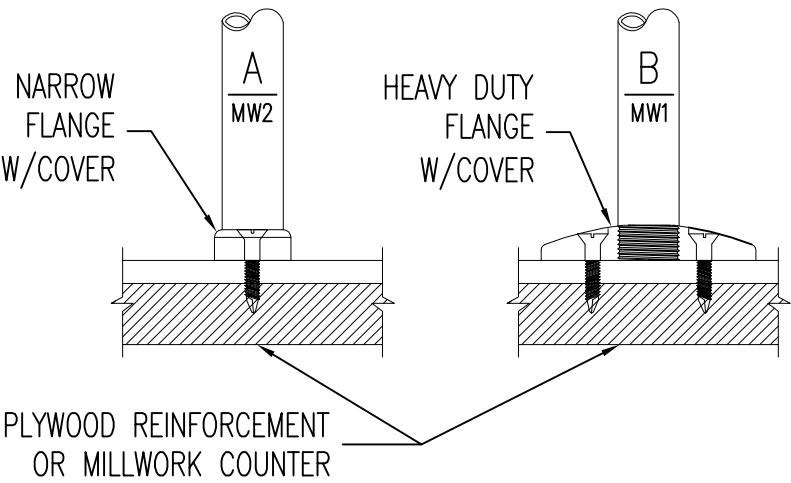
ZGUARD AND XGUARD MOUNTING OPTIONS

* NOTE *

IT IS THE RESPONSIBILITY OF THE FSEC TO PROVIDE REINFORCED COUNTERS & MOUNTING ACCOMODATIONS. MOUNTING SOLELY TO REINFORCED SHEET METAL IS UNACCEPTABLE. BSI SUPPLIES ONLY SUPPORTS & FLANGES. NO FASTENERS SUPPLIED.

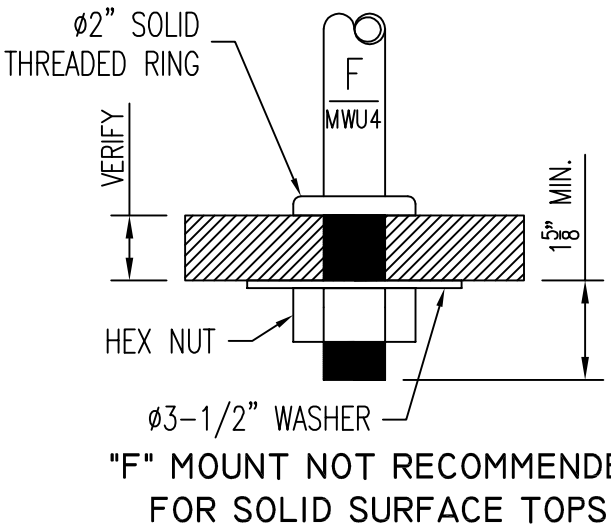
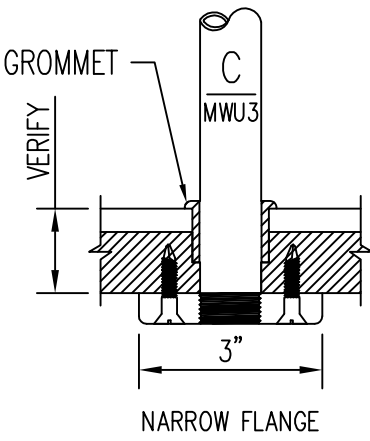
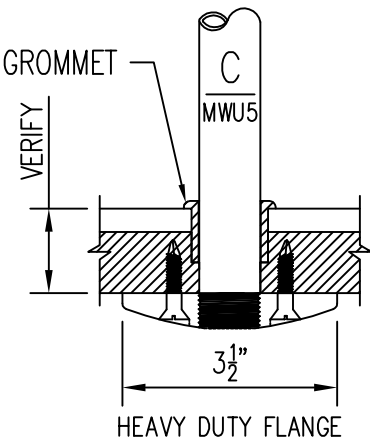
– CIRCLE THE APPROPRIATE MOUNTING OPTION(S) BELOW. ALSO NOTE SELECTION ON ITEM PAGE FOR EACH ITEM.

* NOT FOR CANTILEVER UNITS*

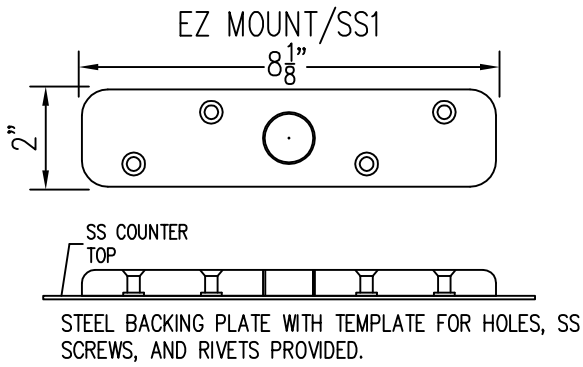


BELOW COUNTER MOUNTS FOR MILLWORK COUNTERS

– VERIFY COUNTER THICKNESS OR UNDER COUNTER MOUNT DEPTH [] INCHES.

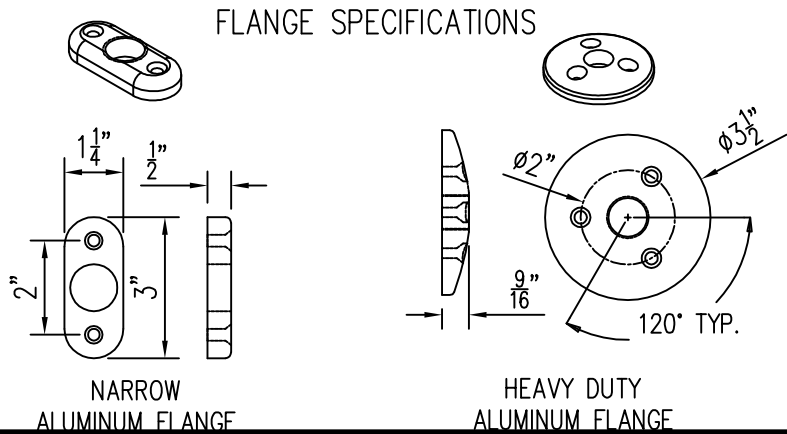
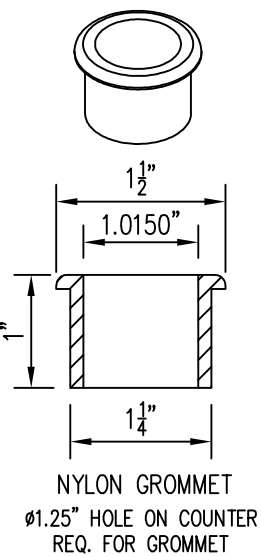
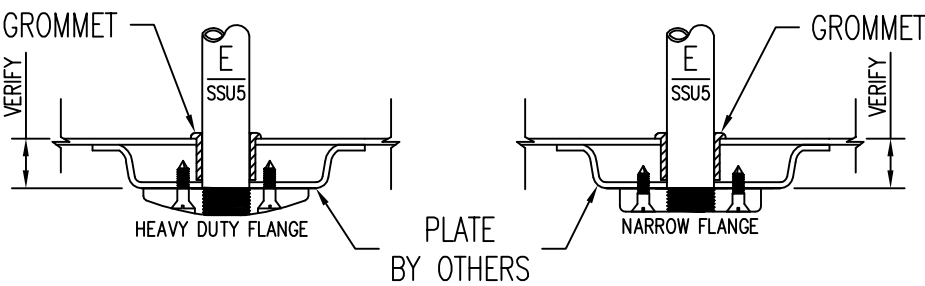
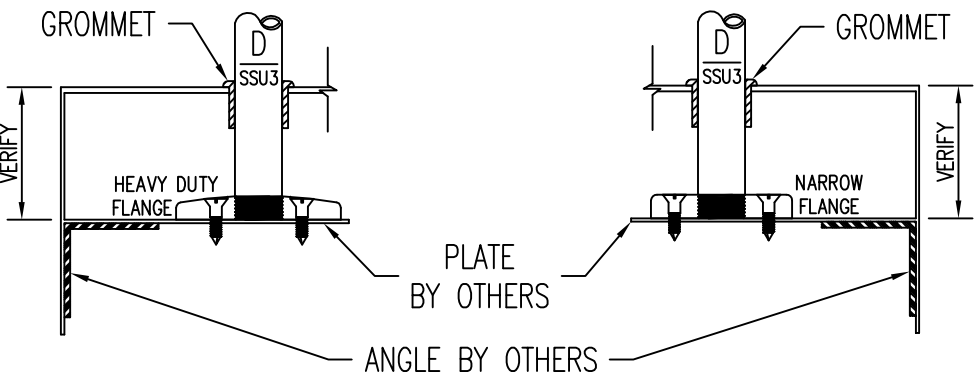


ABOVE COUNTER MOUNTS FOR SS COUNTERS



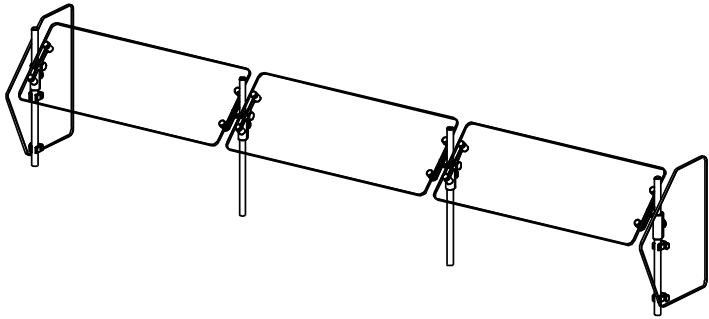
BELOW COUNTER MOUNTS FOR SS COUNTERS

– VERIFY COUNTER THICKNESS OR UNDER COUNTER MOUNT DEPTH [] INCHES.



- NOTES: ALL DIMENSIONS ARE IN INCHES.
- 1. ALL GLASS PANELS TO BE TEMPERED WITH 1" RADIUS CORNERS AND POLISHED EDGES.
 - 2. 3/8" FRONT GLASS, 3/8" END GLASS
 - 3. FITTINGS TO HAVE BRUSHED ALUMINUM (22) FINISH
 - 4. POST MATERIAL STAINLESS STEEL WITH A SATIN STAINLESS FINISH
 - 5. FINISH AND MOUNTING: VERIFICATION REQUIRED.

CUSTOMER ITEM: 334



ZG9500					
767901 - 11			1 REQ'D		
BUYOUTS BY BSI					
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION
1	12			484	PLASTIC WASHER
2	4			600	INSERT: SS .5" THR. 1-20 UNEF THR
3	5			999	GLASS: TEMPERED 3/8 POLISHED EDGES
4	4			15756BA	BRACKET: END PANEL LIN
5	4			359BA	1in. TUBE CAP
6	1			553BA	LEFT TUBE CLAMP ASSY
7	2			554BA	CENTER TUBE CLAMP ASSY
8	1			555BA	RIGHT TUBE CLAMP ASSY
BUYOUTS BY R.W. SMITH INC COSTA MESA HQ					
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION

ORDER NO.	767901	BSI LINE NO.	11
DATE			
REV	1	2	3
AS SHOWN	12-10-14		
SCALE:			
START DATE:			
SHEET SIZE:	B		

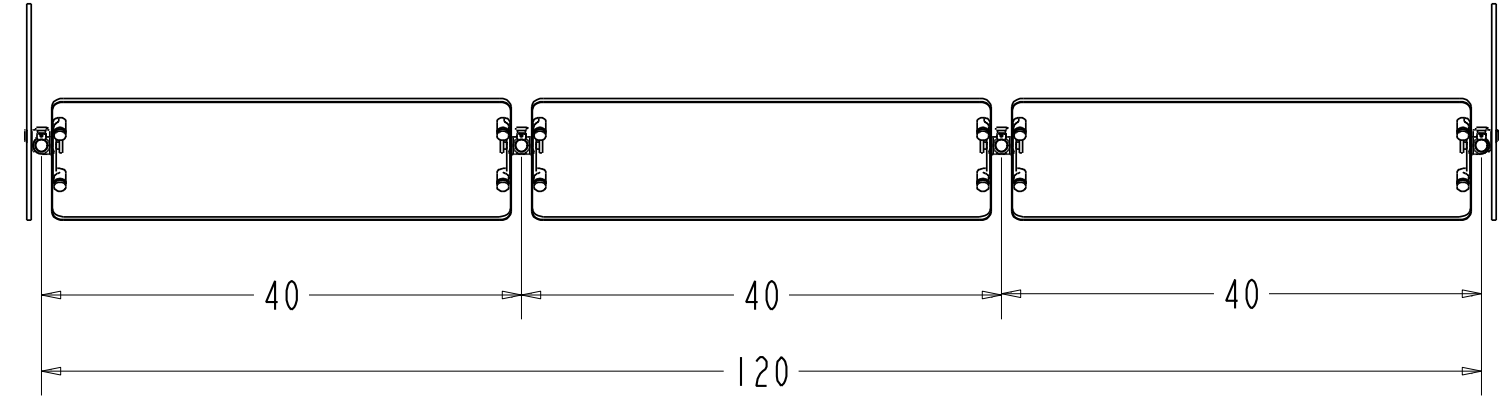
R.W. SMITH INC COSTA MESA HQ
UCI MESA CT IRVINE

5125 RACE COURT
DENVER, CO 80216
(800) 662-9595
(303) 331-8444 FAX

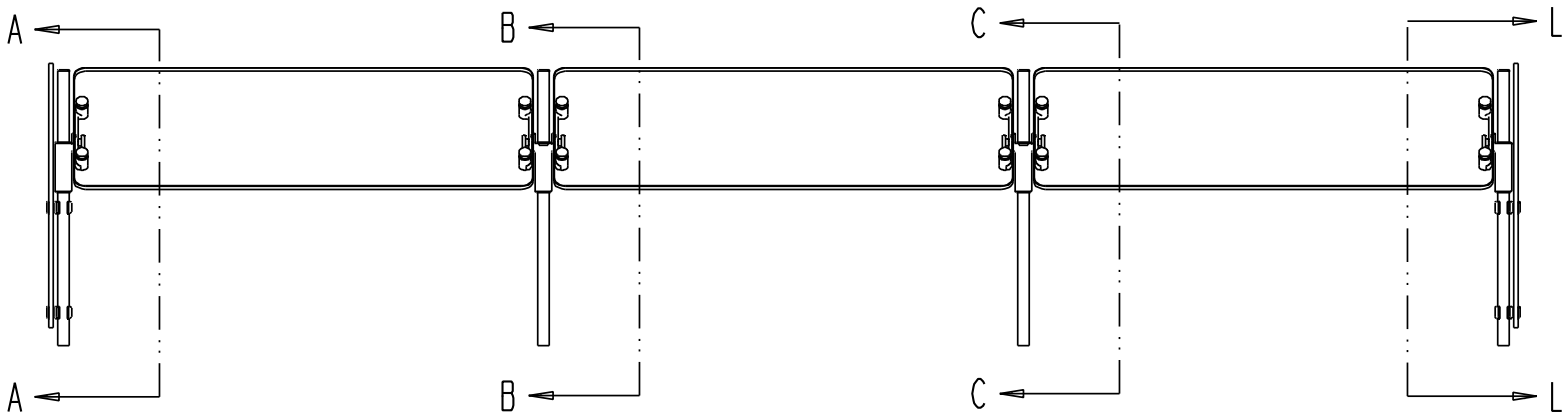
BSI

DWG. NO.
1 OF 2

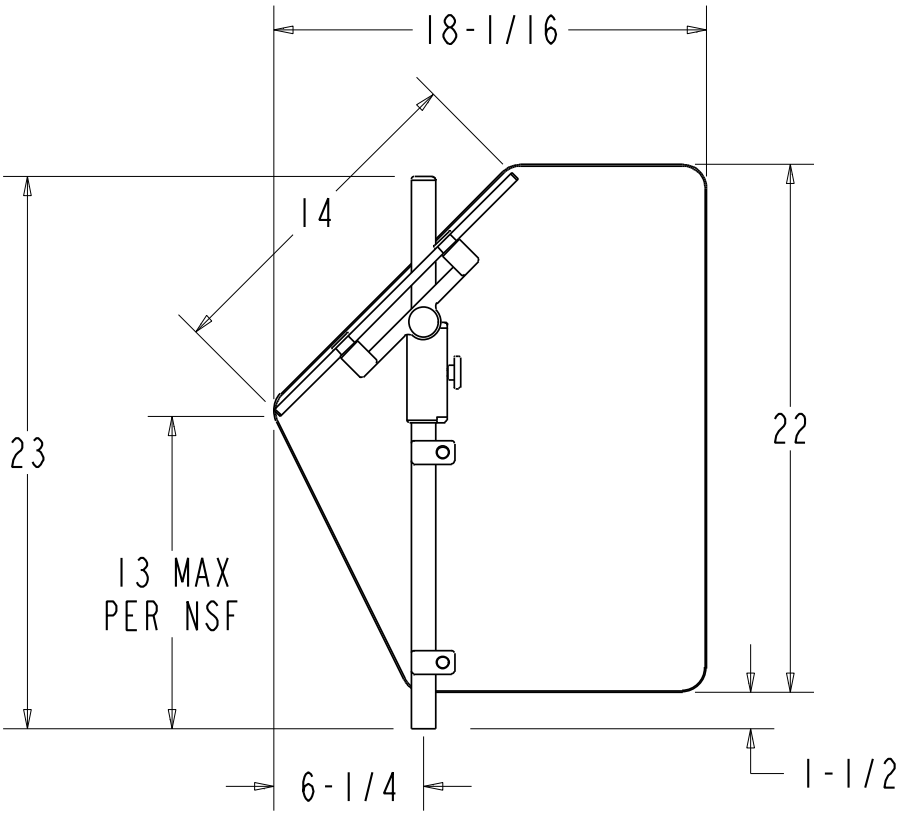
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PLAN VIEW
Scale: 3/4" = 1'-0"



ELEVATION VIEW
Scale: 3/4" = 1'-0"



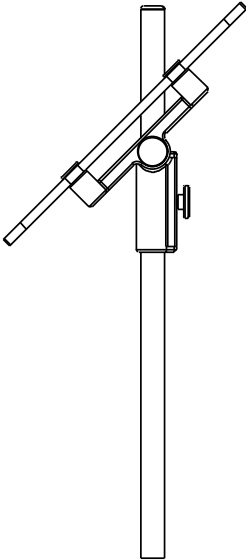
SECTION A
Scale: 1-1/2" = 1'-0"

CUSTOMER ITEM: 334

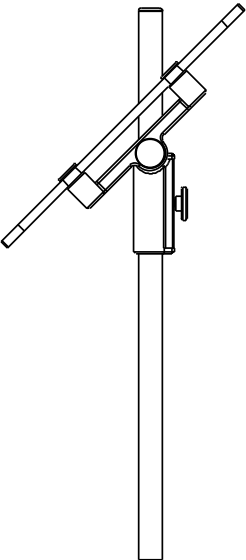
767901 - 11

ZG9500

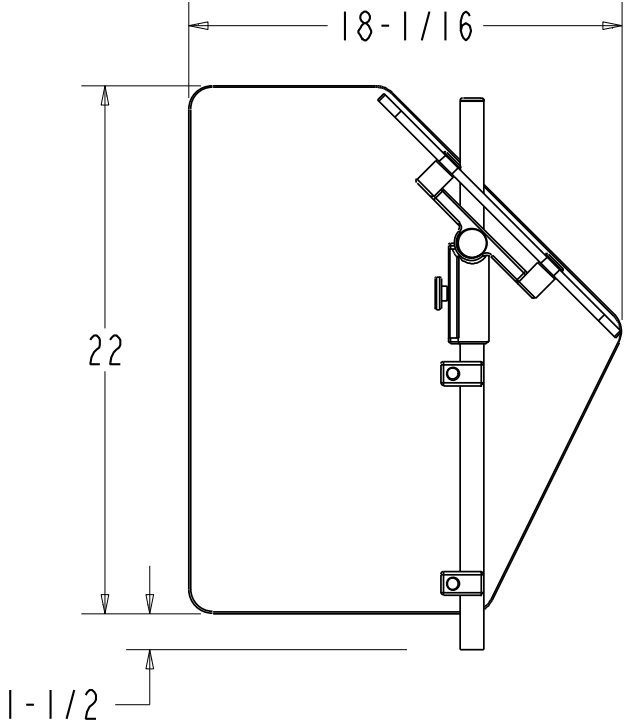
1 REQ'D



SECTION B
Scale: 1-1/2" =1'-0"



SECTION C
Scale: 1-1/2" =1'-0"



SECTION L
Scale: 1-1/2" =1'-0"

<div><div>BSI</div><div>5125 RACE COURT DENVER, CO 80216 (800) 662-9595 (303) 331-8444 FAX</div></div>	DWG. NO. 2 OF 2		R.W. SMITH INC COSTA MESA HQ UCI MESA CT IRVINE				REV	DATE	BY:	ORDER NO.	DRAWN BY:
	THIS DRAWING IS THE PROPERTY OF BSI AND IS TO REMAIN IN THE POSSESSION OF OUR REPRESENTATIVE UNLESS PERMISSION IS GIVEN BY BSI. AND MUST BE RETURNED WHEN REQUESTED		SCALE:		AS SHOWN		1			767901	DWF
			START DATE:		12-10-14		2				
			SHEET SIZE:		B		3			BSI LINE NO.	APPROVED:
							4			11	NO
				A							

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal Date			Item #	335
<input type="checkbox"/>	Re-Submittal Date			Quantity:	

Description	Spare Number				
-------------	--------------	--	--	--	--

Manufacturer		Model No:	
--------------	--	-----------	--

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

Misc

--

PROVIDE WITH THE FOLLOWING

--

R.W. SMITH & CO	3186-A Airway Avenue Costa Mesa, CA 92626	Ph: 714 540-6633	Fax: 714 540-9523
-----------------	---	------------------	-------------------

12/12/2014	11400
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Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal Date			Item #	336
<input type="checkbox"/>	Re-Submittal Date			Quantity:	1 (ea)

Description	Hot/Cold Drop-In Well		
Manufacturer	Duke Manufacturing	Model No:	ADI-2HC

Electrical Requirements		Plumbing Requirements	
Volts / Phase	120V. 1ph, 208V. 1ph	H.W.	1/2"
H.P.	1/3	C.W.	1/2"
K.W.	3.0	W.	
AMPS.	6.7, 14.4	I.W.	Floor Sink
CONN.	Direct	Gas	
CFM		BTU	

Misc

PROVIDE WITH THE FOLLOWING

Provide with remote on/off switch and faucet per specs.

5/6 substitution
approved w/
remote switch
connected to
Load center per
substitution
comments

R.W. SMITH & CO

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

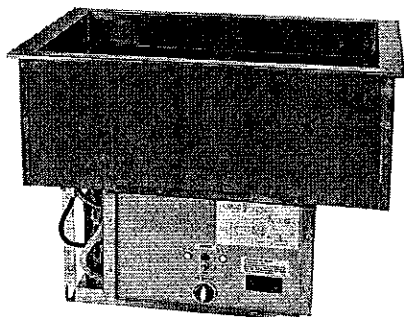
12/22/2014

11400



Specifications

F.O.B Sedalia, Missouri 65301



OPTIONS:

- ☐ Designer Foodshields
- ☐ Stainless steel adapter panels
- ☐ Adapter Bars
- ☐ Stainless steel louvered grille

AGENCY LISTING:



DUKE MANUFACTURING CO.
 2305 N. Broadway
 St. Louis, MO 63102

800.735.3853 Toll Free
 314.231.1130 In Missouri
 314.231.5074 Fax
 www.dukemfg.com

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____
 ITEM: _____
 QUANTITY: _____

MODEL:

Drop-Ins

Hot/Cold Convertible Unit

- ☒ ADI-2HC
- ☐ ADI-3HC
- ☐ ADI-4HC
- ☐ ADI-5HC
- ☐ ADI-6HC

TOP RIM:

- Heavy gauge, 300 Series stainless steel
- Overhang on front, back and ends
- Reinforced rim
- Vinyl foam gasket as sealant
- 300 Series stainless steel pan liner
- Insulated on all four sides and bottom
- 1" brass drain
- Adjustable, removable adapter bars and brackets

WARMER FEATURES:

- Efficient electric immersion heaters meet NSF standard 4
- Wet operation with adapter bars & brackets set flush to top
- Automatic water-fill with water sensor and solenoid valve
- High temperature limit thermostat protection for heaters

REFRIGERATION

- NSF standard 7 operation with adapter bars & brackets 3" below top
- Self-contained system with R404A refrigerant
- Copper coil evaporator attached to sides of liner
- Open steel angle frame with suspended compressor
- 1/3 HP compressor/condensing assembly
- 5 year warranty on compressor

CONTROLS

- Centered front stainless steel panel for easy access
- Single control switch for changing from hot to cold operation
- Thermostat warmer control with indicator light

SHORT FORM SPECIFICATIONS:

Duke Drop-In – Hot/Cold – Electric Heated & Mechanically Cooled – 10" Deep – Meets NSF Standards 4 & 7. Top rim is constructed of heavy gauge 300 series stainless steel with over hang all 4 sides. Rim is reinforced with heavy gauge steel angle and provided with vinyl foam gasket to seal to counter top. Top rim cutout, flanged down, and attached to heavy gauge 300 series stainless steel interior liner, 10" deep. Liner is insulated on all four sides and bottom with a 1" brass drain and includes removable, adjustable stainless steel adapter bars and brackets to hold complement of full size food pans 3" below the counter top. Warmers are efficient electric immersion heaters mounted in the bottom with protective perforated stainless covers. Warmer operation has automatic water fill and a high limit thermostat protection. Unit refrigerated by copper coils which are attached to sides of liner and compressor compartment in an open steel angle frame which supports the air cooled condensing unit. Unit has single control switch to change from hot to cold operation, warmer thermostat control, on/off switch, cord and plug, fully factory tested, and includes 5 year compressor warranty. Exterior housing is heavy gauge steel. Do not fully enclose compressor area. Two unrestricted opening of no less than 200 sq. in. each are required in cabinet to insure proper operation

DROP-IN - COLD/HOT CONVERTIBLE UNIT

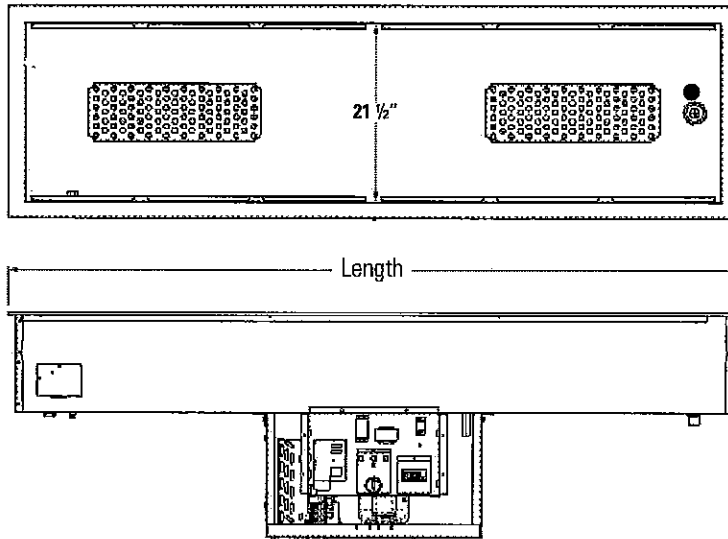
Catalog No. ADI-HCCONV

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

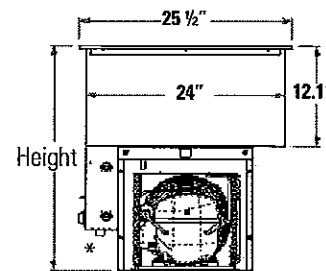
Duke®

MODEL:
Drop-Ins
Hot/Cold Convertible Unit

- ☐ ADI-2HC
- ☐ ADI-3HC
- ☐ ADI-4HC
- ☐ ADI-5HC
- ☐ ADI-6HC



LEGEND
▲ - DRAIN CONNECTION
* - WATER SUPPLY CONNECTION FOR AUTO FILL (1/2" HW)

**DIMENSIONS:**

FREIGHT CLASS: 110

Model	DIMENSIONS													
	Length		Width		Height		Cube ft Crated	Top Openings	Weight		Cut Out - W		Cut Out - L	
	in	cm	in	cm	in	cm			lbs	kg	in	cm	in	cm
ADI-2HC	32.3	82.1	25.5	67.3	24.7	62.6	11.9	2	160	72.7	24.5	62.2	31	72.8
ADI-3HC	46.3	117.7	25.5	67.3	24.7	62.6	16.8	3	230	104.6	24.5	62.2	45	108.4
ADI-4HC	60.3	153.3	25.5	67.3	24.7	62.6	21.7	4	280	127.3	24.5	62.2	59	144.0
ADI-5HC	74.3	188.8	25.5	67.3	27.1	68.8	26.6	5	340	154.6	24.5	62.2	73	179.5
ADI-6HC	88.3	224.4	25.5	67.3	27.1	68.8	31.5	6	380	172.7	24.5	62.2	87	215.1

ELECTRICAL:

Model	Warmer		Refrigeration		
	208V/60Hz		120V/60Hz		
	Watts	Amps	HP	Amps	Refrigerant
ADI-2HC	3000	14.4	1/3	6.7	R-404a
ADI-3HC	3000	14.4	1/3	6.7	R-404a
ADI-4HC	6000	28.8	1/3	6.7	R-404a
ADI-5HC	6000	28.8	0.4	6.5	R-404a
ADI-6HC	6000	28.8	0.4	6.5	R-404a

DUKE MANUFACTURING CO.
 2305 N. Broadway
 St. Louis, MO 63102



800.735.3853 Toll Free
 800.231.1130 In Missouri
 314.231.5074 Fax
www.dukemfg.com

Specification subject to change

05/11
 Printed in U.S.A.
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Item # _____

Job _____

ADJUSTABLE POLYMER "POKER CHIP" DISH DOLLY PCD SERIES

Adjustable:

- Metro's Adjustable Poker Chip Dish Dolly is perfect for holding multiple size dishes — anything from small 4¹/₄-inch dishes to 11³/₄-inch dinner plates and platters.
- Easy one-handed adjustments on the underside of the dolly allows for flexibility and maximum loading density.

Maneuverable:

- Four recessed handles make it easy to maneuver in and out of tight areas and saves space. The compact design allows for maximum space utilization and convenient under counter storage.
- Four 5" (127mm) diameter swivel casters (two with brakes) with neoprene wheels provide for easy maneuverability and positioning.

Two-Handed Access:

- Unique design allows fast, safe and easy two-handed access to all dish columns. Minimize dish breakage and easily load and unload dishes.

Durable Construction:

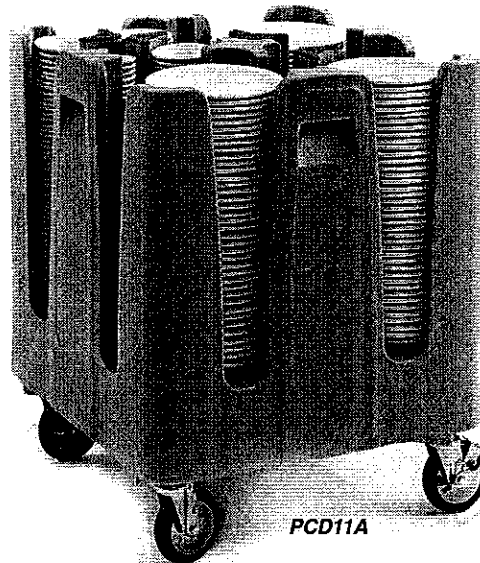
- Sturdy polymer construction is extremely safe for dishes, easy to clean, and is resistant to cracking, peeling or chipping.

Sanitary:

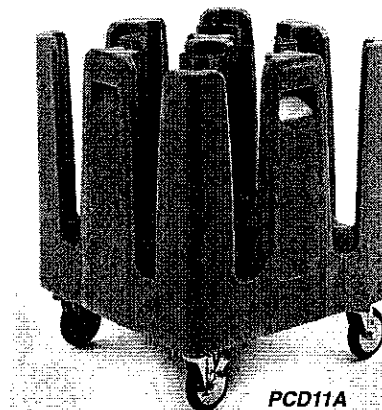
- Dividers and tower are removable to facilitate cleaning.
- Smooth, rounded corners and seamless cart surfaces eliminate cracks and crevices and simplify cleaning.
- Built-in drain holes promote cleanability and eliminates the possibility of water build up.
- Dishes are stored 12" (305mm) above the floor surface, minimizing dust and water marks from floor dirt and splashing.
- Included translucent vinyl cover protects clean dishes from dust and water splashes while in storage and allows workers to view contents without removing the cover.
- NSF Listed.

Microban® Antimicrobial Product Protection:

- Cart body has built-in *Microban® Antimicrobial Product Protection which inhibits the growth of bacteria, mold, mildew, and fungi that cause odors, stains, and product degradation.



PCD11A



PCD11A

*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



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



Job _____



ADJUSTABLE POLYMER "POKER CHIP" DISH DOLLY PCD SERIES

Specifications

Material: High-density polymer containing Microban Antimicrobial product protection.

Construction: Seamless, molded polymer construction, equipped with handgrips on all four sides.

Casters: Four B5DN swivel casters (two with brakes). Ball bearing swivel; ball bearing axle. Nickel-plated, pre-lubricated casters with neoprene tires. Casters are bolted to an internal metal support plate.

Protective Cover: Standard heavy-duty 6-mil vinyl cover.

Standard Unit: Four dividers, center column and protective cover provided with each dolly.

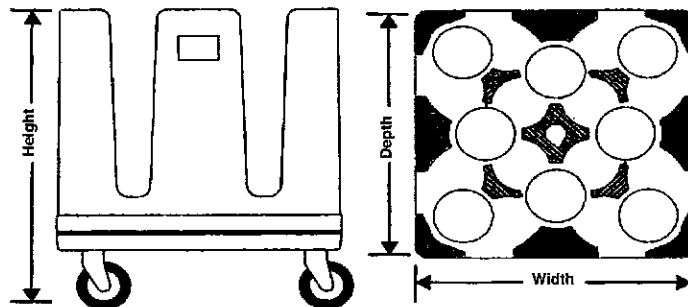


Plate Sizes 5 1/2"-6 3/8"
8 Columns (40 Per)
*Capacity = 320

Dimensions

Model No.	Height (in.) (mm)	Width (in.) (mm)	Depth (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)
PCD11A	31 15/16 812	26 5/8 677	26 5/8 677	65 30

Accessories

Model No.	Description
AD11A	4 Additional Dividers
PCDV11A	Additional Cover

**Loading capacity depends upon china shape and thickness. Usable column height is 20" (508mm).*

SAMPLE CONFIGURATIONS (Standard Unit)

Plate Sizes 6 1/2"-7 3/8"
8 Columns
*Capacity = 320

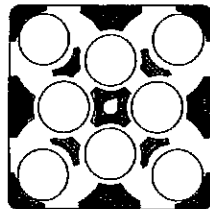


Plate Sizes 7 1/2"-8 1/2"
5 Columns (60 Per)
*Capacity = 300

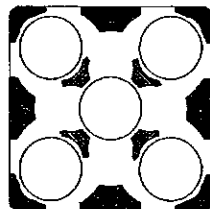


Plate Sizes 8 5/8"-9 1/2"
4 Columns (60 Per)
*Capacity = 240

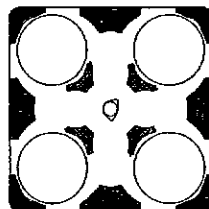
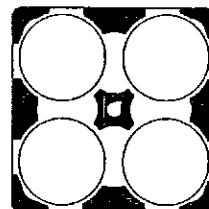


Plate Sizes 9 5/8"-11 1/4"
4 Columns (60 Per)
*Capacity = 240



SAMPLE CONFIGURATIONS (Accessory Dividers Required)

Plate Sizes 4 1/4"-4 5/8"
16 Columns (40 Per)
*Capacity = 640

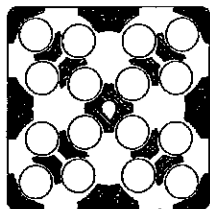
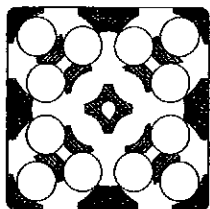
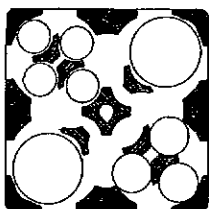


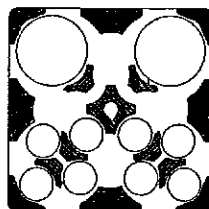
Plate Sizes 4 3/4"-5 1/8"
12 Columns (40 Per)
*Capacity = 480



4 Columns (40 Per) 4 1/4"-4 5/8"
2 Columns (60 Per) 7 1/2"-9 1/2"
3 Columns (40 Per) 4 3/4"-5 1/8"



8 Columns (40 Per) 4 1/4"-4 5/8"
2 Columns (60 Per) 7 1/2"-9 1/2"



All Metro Catalog Sheets are available on our Web Site: www.metro.com



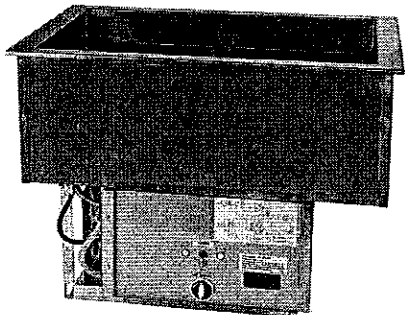
InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852
For Product Information Call: 1-800-433-2232

L02-100A
Printed in U.S.A. Rev. 4/08
Information and specifications are subject to change without notice. Please confirm at time of order.
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Specifications

F.O.B Sedalia, Missouri 65301



OPTIONS:

- ☐ Designer Foodshields
- ☐ Stainless steel adapter panels
- ☐ Adapter Bars
- ☐ Stainless steel louvered grille

AGENCY LISTING:



DUKE MANUFACTURING CO.
2305 N. Broadway
St. Louis, MO 63102

800.735.3853 Toll Free
314.231.1130 In Missouri
314.231.5074 Fax
www.dukemfg.com

SS-DM-00122-ADI-20

UCI Mesa Court - Rev2

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____
 ITEM: _____
 QUANTITY: _____

MODEL:

Drop-Ins
Hot/Cold Convertible Unit

- ☒ ADI-2HC
- ☐ ADI-3HC
- ☐ ADI-4HC
- ☐ ADI-5HC
- ☐ ADI-6HC

TOP RIM:

- Heavy gauge, 300 Series stainless steel
- Overhang on front, back and ends
- Reinforced rim
- Vinyl foam gasket as sealant
- 300 Series stainless steel pan liner
- Insulated on all four sides and bottom
- 1" brass drain
- Adjustable, removable adapter bars and brackets

WARMER FEATURES:

- Efficient electric immersion heaters meet NSF standard 4
- Wet operation with adapter bars & brackets set flush to top
- Automatic water-fill with water sensor and solenoid valve
- High temperature limit thermostat protection for heaters

REFRIGERATION

- NSF standard 7 operation with adapter bars & brackets 3" below top
- Self-contained system with R404A refrigerant
- Copper coil evaporator attached to sides of liner
- Open steel angle frame with suspended compressor
- 1/3 HP compressor/condensing assembly
- 5 year warranty on compressor

CONTROLS

- Centered front stainless steel panel for easy access
- Single control switch for changing from hot to cold operation
- Thermostat warmer control with indicator light

SHORT FORM SPECIFICATIONS:

Duke Drop-In – Hot/Cold – Electric Heated & Mechanically Cooled – 10" Deep – Meets NSF Standards 4 & 7. Top rim is constructed of heavy gauge 300 series stainless steel with over hang all 4 sides. Rim is reinforced with heavy gauge steel angle and provided with vinyl foam gasket to seal to counter top. Top rim cutout, flanged down, and attached to heavy gauge 300 series stainless steel interior liner, 10" deep. Liner is insulated on all four sides and bottom with a 1" brass drain and includes removable, adjustable stainless steel adapter bars and brackets to hold complement of full size food pans 3" below the counter top. Warmers are efficient electric immersion heaters mounted in the bottom with protective perforated stainless covers. Warmer operation has automatic water fill and a high limit thermostat protection. Unit refrigerated by copper coils which are attached to sides of liner and compressor compartment in an open steel angle frame which supports the air cooled condensing unit. Unit has single control switch to change from hot to cold operation, warmer thermostat control, on/off switch, cord and plug, fully factory tested, and includes 5 year compressor warranty. Exterior housing is heavy gauge steel. Do not fully enclose compressor area. Two unrestricted opening of no less than 200 sq. in. each are required in cabinet to insure proper operation

DROP-IN - COLD/HOT CONVERTIBLE UNIT

Catalog No. ADI-HCCONV

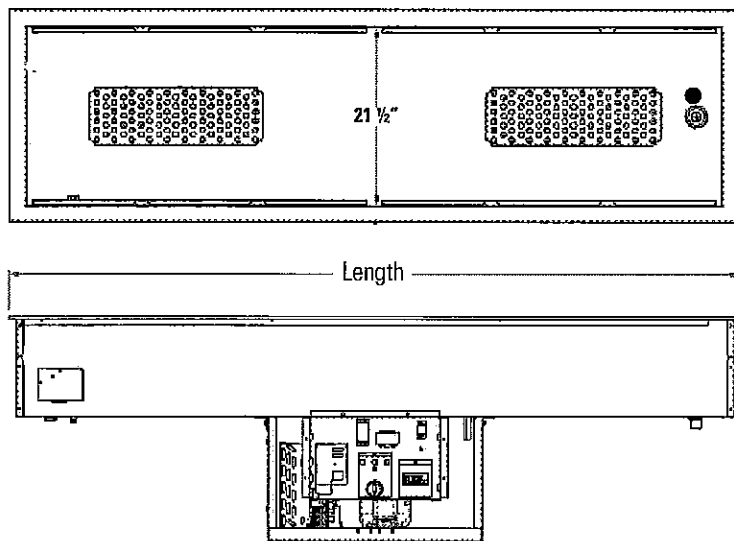
A.I.A. File No. 35-C-13

REV A

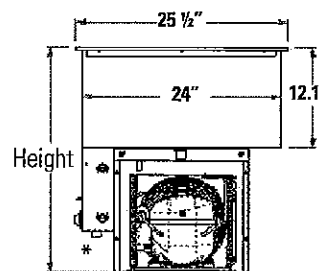
Duke®

MODEL:
Drop-Ins
Hot/Cold Convertible Unit

- ☐ ADI-2HC
- ☐ ADI-3HC
- ☐ ADI-4HC
- ☐ ADI-5HC
- ☐ ADI-6HC



LEGEND
▲ - DRAIN CONNECTION
* - WATER SUPPLY CONNECTION FOR AUTO FILL (1/2" HW)

**DIMENSIONS:**

FREIGHT CLASS: 110

DIMENSIONS														
Model	Length		Width		Height		Cube ft Crated	Top Openings	Weight		Cut Out - W		Cut Out - L	
	in	cm	in	cm	in	cm			lbs	kg	in	cm	in	cm
ADI-2HC	32.3	82.1	25.5	67.3	24.7	62.6	11.9	2	160	72.7	24.5	62.2	31	72.8
ADI-3HC	46.3	117.7	25.5	67.3	24.7	62.6	16.8	3	230	104.6	24.5	62.2	45	108.4
ADI-4HC	60.3	153.3	25.5	67.3	24.7	62.6	21.7	4	280	127.3	24.5	62.2	59	144.0
ADI-5HC	74.3	188.8	25.5	67.3	27.1	68.8	26.6	5	340	154.6	24.5	62.2	73	179.5
ADI-6HC	88.3	224.4	25.5	67.3	27.1	68.8	31.5	6	380	172.7	24.5	62.2	87	215.1

ELECTRICAL:

Warmer			Refrigeration		
Model	208V/60Hz		120V/60Hz		
	Watts	Amps	HP	Amps	Refrigerant
ADI-2HC	3000	14.4	1/3	6.7	R-404a
ADI-3HC	3000	14.4	1/3	6.7	R-404a
ADI-4HC	6000	28.8	1/3	6.7	R-404a
ADI-5HC	6000	28.8	0.4	6.5	R-404a
ADI-6HC	6000	28.8	0.4	6.5	R-404a

DUKE MANUFACTURING CO.
 2305 N. Broadway
 St. Louis, MO 63102



800.735.3853 Toll Free
 800.231.1130 In Missouri
 314.231.5074 Fax
www.dukemfg.com

Specification subject to change

05/11
 Printed in U.S.A.
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GENERAL INFORMATION

Project Name: _____
 Item: 339
 Quantity: _____
 Model: CV100
 Length: _____

DESCRIPTION

The ClearView food shield is manufactured by BSI, LLC. Glass is UV bonded creating a secure, clean seam without the need for noticeable adhesive joints.

Available in three flush mounting options eliminating the need for noticeable fasteners.

GLASS OPTIONS

- ☐ 1/2" Tempered Glass - Centerline Max 66"
- ☐ 3/4" Tempered Glass - Centerline Max 90"

LIGHT AND WARMER OPTIONS

- ☐ Linear T-5 Fluorescent Unit in Stainless Steel Housing
- ☐ BSI Stealth Linear Heat Only Unit in Stainless Steel Housing
- ☐ BSI Stealth Linear Heat and Light Combo Unit in Stainless Steel Housing
- ☐ BSI Stealth Linear Double Heat and Light Combo Unit in Stainless Steel Housing
- ☐ Other _____

INSTALLATION OPTIONS

Flush to Counter:

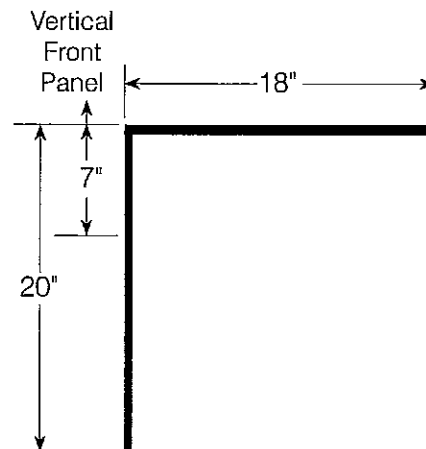
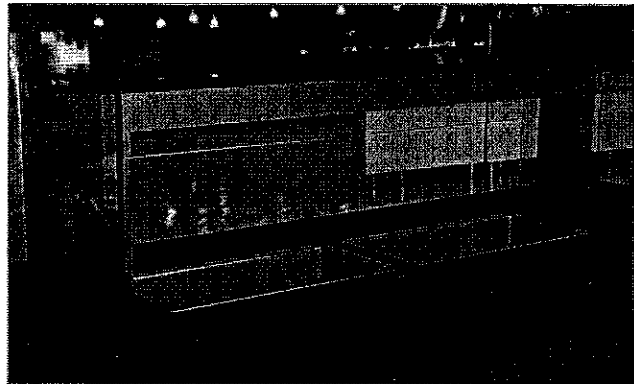
- ☐ Silicone

Routed into Counter:

- ☐ Routed into Counter

Under-Counter:

- ☐ Stainless Steel Bottom Plate bonded to underside of glass. Plate has s/s weld studs fastened to the bottom that pass through the countertop for fastening the guard to counter top.

CV100
ClearView Bonded Glass


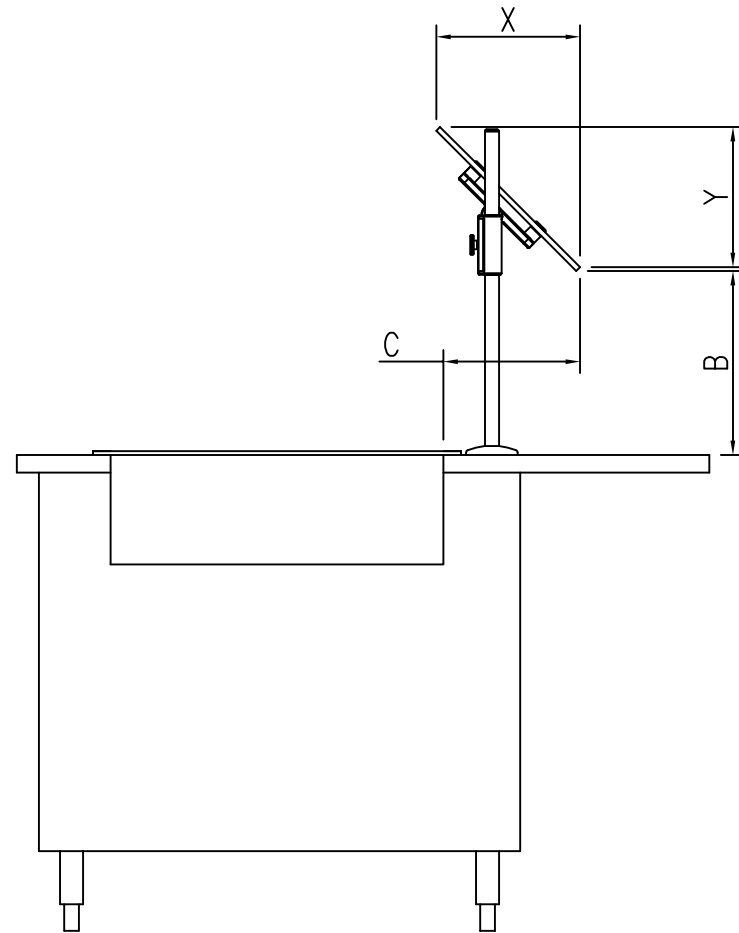
Section drawn as single-side, self-serve.

* Approval Drawings Required

Printed in the U.S.A. (May 2012) BSI, LLC

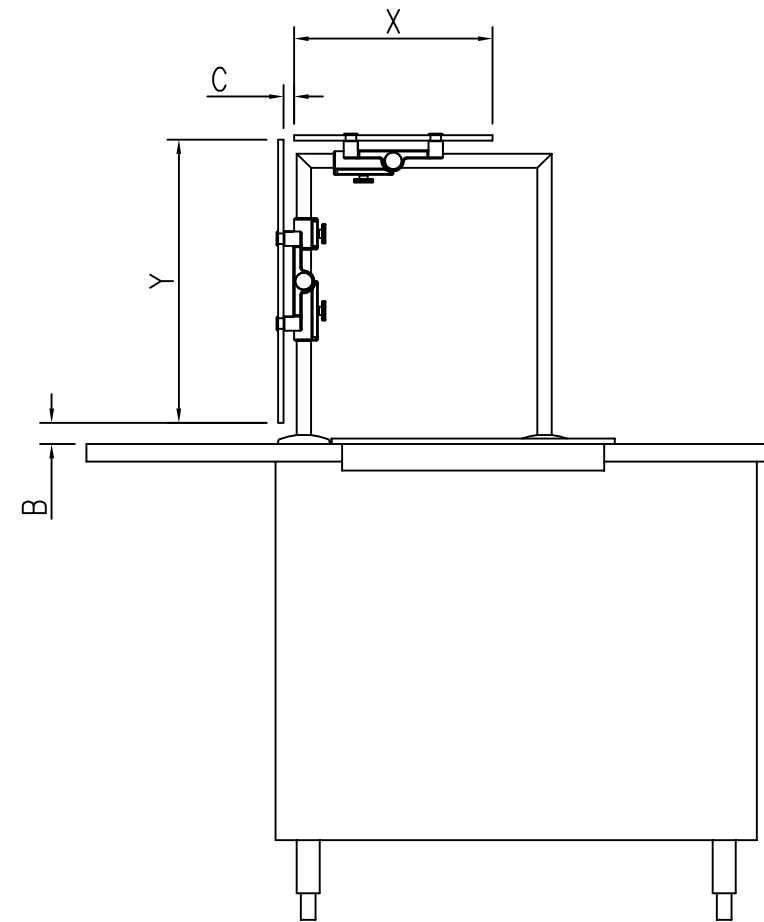
Specifications subject to change without notice.

Revision 1.0



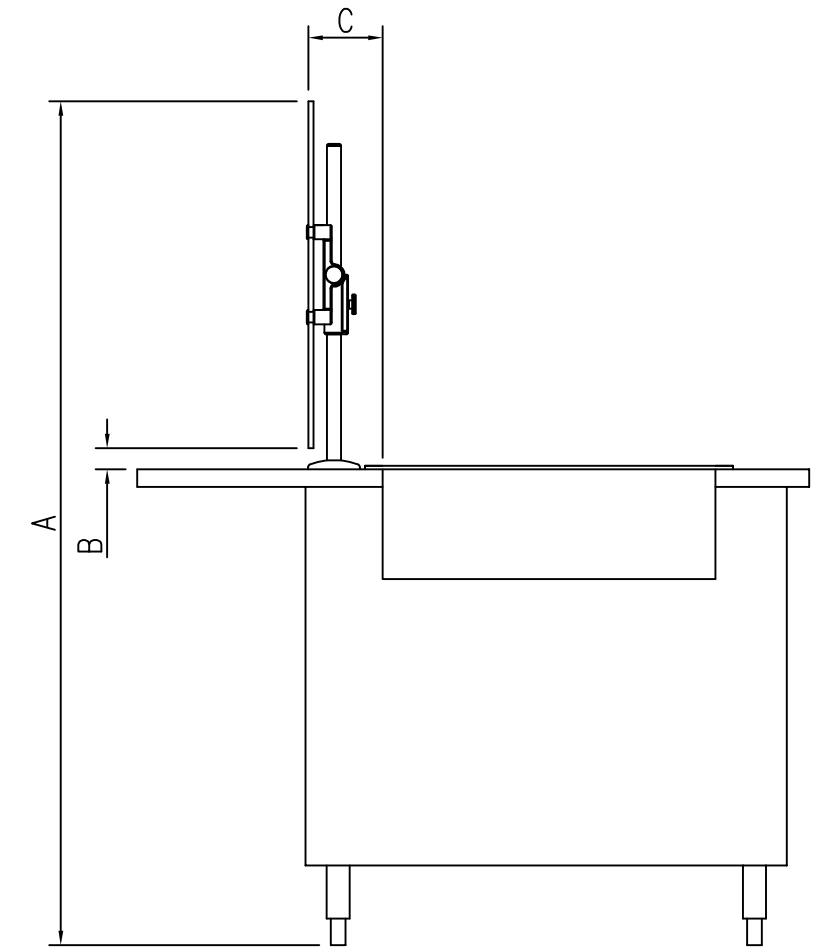
NSF-SELF SERVE FOOD SHIELD

1. SUM OF X AND Y DIMENSIONS SHALL BE EQUAL TO OR GREATER THAN 20 INCHES.
2. GAP BETWEEN GLASS AND COUNTER (B) MAY NOT EXCEED 13".
3. MINIMUM HORIZONTAL DISTANCE (C) BETWEEN BOTTOM LEADING EDGE OF FOOD SHIELD AND DISPLAYED FOOD IS THREE QUARTERS THE DISTANCE OF THE OPENING GAP (B).
EX. (B)=13 INCH MAX. (C)=9-3/4 INCHES FROM DISPLAYED FOOD.



NSF-FULL SERVE FOOD SHIELD

1. SUM OF X AND Y DIMENSIONS SHALL BE EQUAL TO OR GREATER THAN 32 INCHES.
2. GAP BETWEEN FRONT VERTICAL GLASS AND COUNTER (B) MAY NOT EXCEED 1-1/2 INCHES.
3. MAXIMUM DISTANCE BETWEEN VERTICAL GLASS AND HORIZONTAL GLASS (C) IS 3/4 INCH.



NSF COOKING/CARVING STATION FOOD SHIELD

1. TOP OF GLASS MUST BE 60 INCHES MINIMUM ABOVE FINISHED FLOOR.
2. GAP BETWEEN GLASS AND COUNTER (B) MAY NOT EXCEED 6 INCHES.
3. MINIMUM HORIZONTAL DISTANCE BETWEEN BOTTOM LEADING EDGE OF FOOD SHIELD AND DISPLAYED FOOD (C) IS THREE QUARTERS THE DISTANCE OF THE OPENING GAP (B).
EX. (B) 6 INCH MAX. (C) 4-1/2 INCH MAX. FROM DISPLAYED FOOD.

NSF END PANEL STANDARDS

1. ALL FOOD SHIELDS SHALL HAVE END PANELS ON BOTH SIDES UNLESS 3" OR LESS FROM WALL.
2. END PANELS MUST BE A MINIMUM OF 18 INCHES DEEP FROM LEADING EDGE OF FRONT GLASS PANEL.
3. MINIMUM END PANEL HEIGHT MUST BE SAME HEIGHT AS OVERALL HEIGHT OF FOOD SHIELD.
4. GAP BETWEEN BOTTOM EDGE OF END PANEL AND COUNTER TOP NOT TO EXCEED 1-1/2 INCHES.

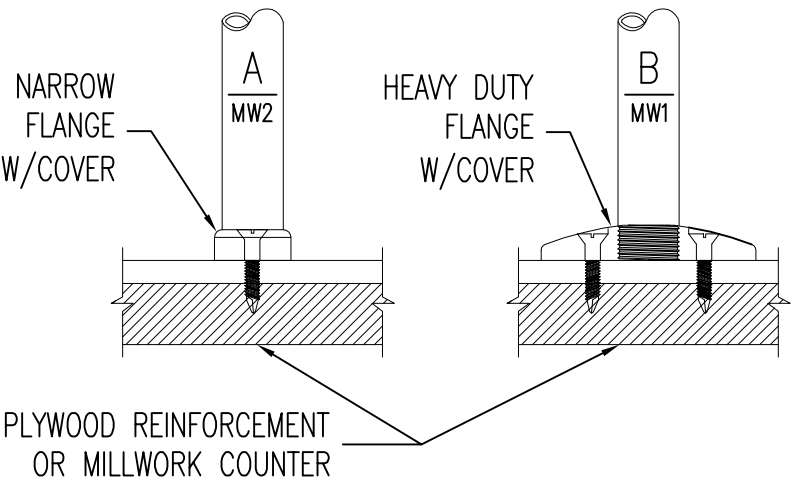
ZGUARD AND XGUARD MOUNTING OPTIONS

* NOTE *

IT IS THE RESPONSIBILITY OF THE FSEC TO PROVIDE REINFORCED COUNTERS & MOUNTING ACCOMODATIONS. MOUNTING SOLELY TO REINFORCED SHEET METAL IS UNACCEPTABLE. BSI SUPPLIES ONLY SUPPORTS & FLANGES. NO FASTENERS SUPPLIED.

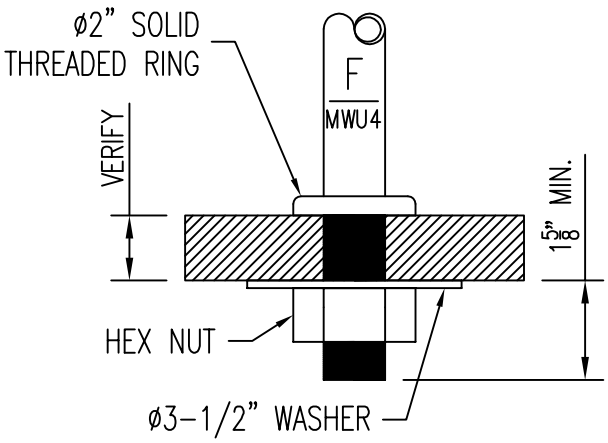
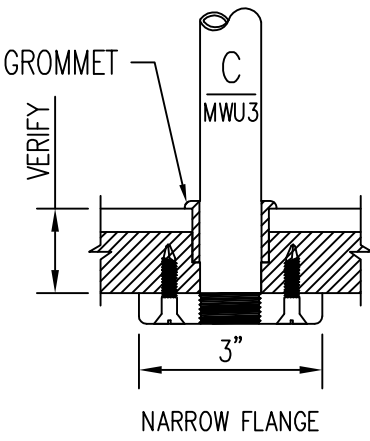
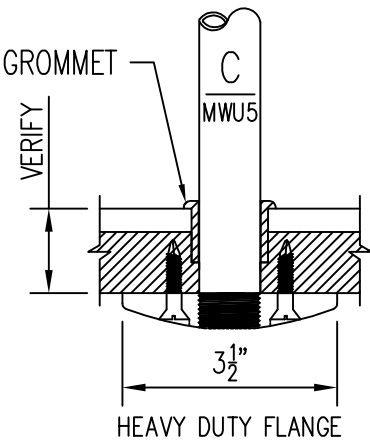
– CIRCLE THE APPROPRIATE MOUNTING OPTION(S) BELOW. ALSO NOTE SELECTION ON ITEM PAGE FOR EACH ITEM.

* NOT FOR CANTILEVER UNITS*



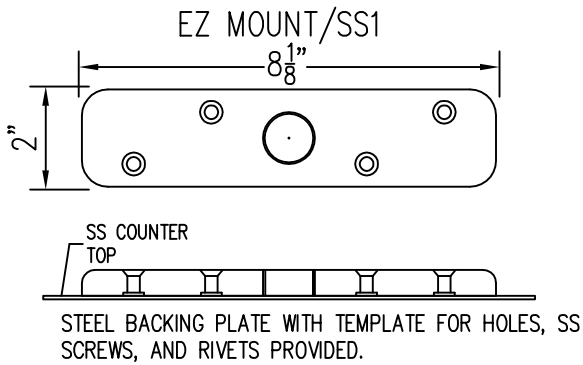
BELOW COUNTER MOUNTS FOR MILLWORK COUNTERS

– VERIFY COUNTER THICKNESS OR UNDER COUNTER MOUNT DEPTH [] INCHES.



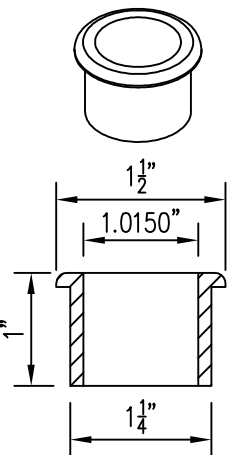
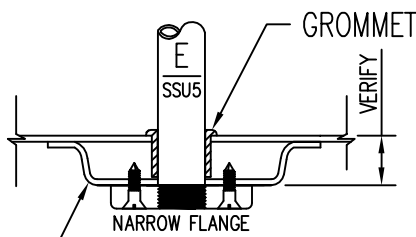
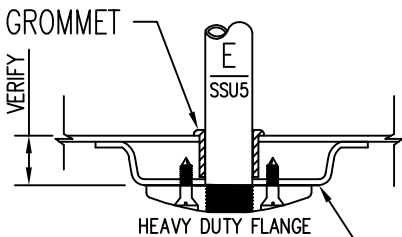
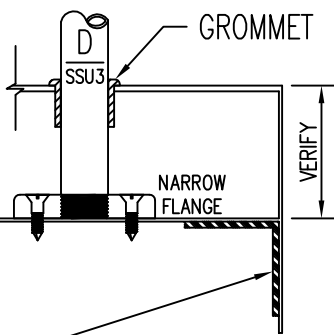
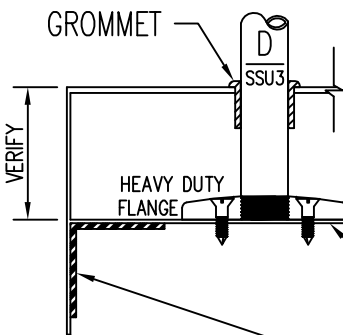
"F" MOUNT NOT RECOMMENDED FOR SOLID SURFACE TOPS

ABOVE COUNTER MOUNTS FOR SS COUNTERS

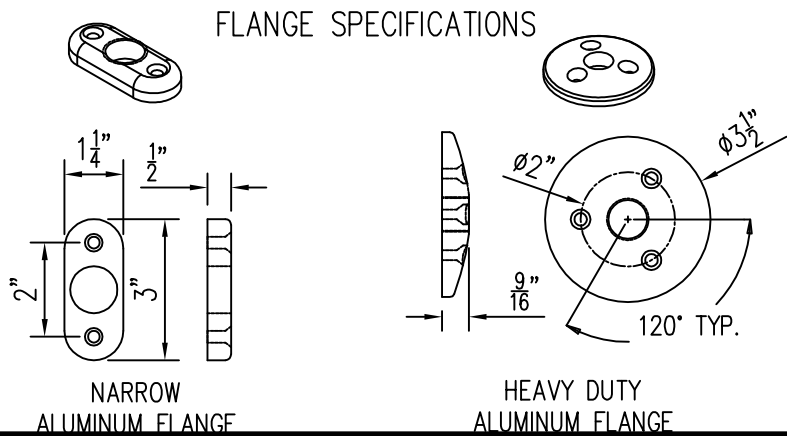


BELOW COUNTER MOUNTS FOR SS COUNTERS

– VERIFY COUNTER THICKNESS OR UNDER COUNTER MOUNT DEPTH [] INCHES.



NYLON GROMMET
Ø1.25" HOLE ON COUNTER
REQ. FOR GROMMET



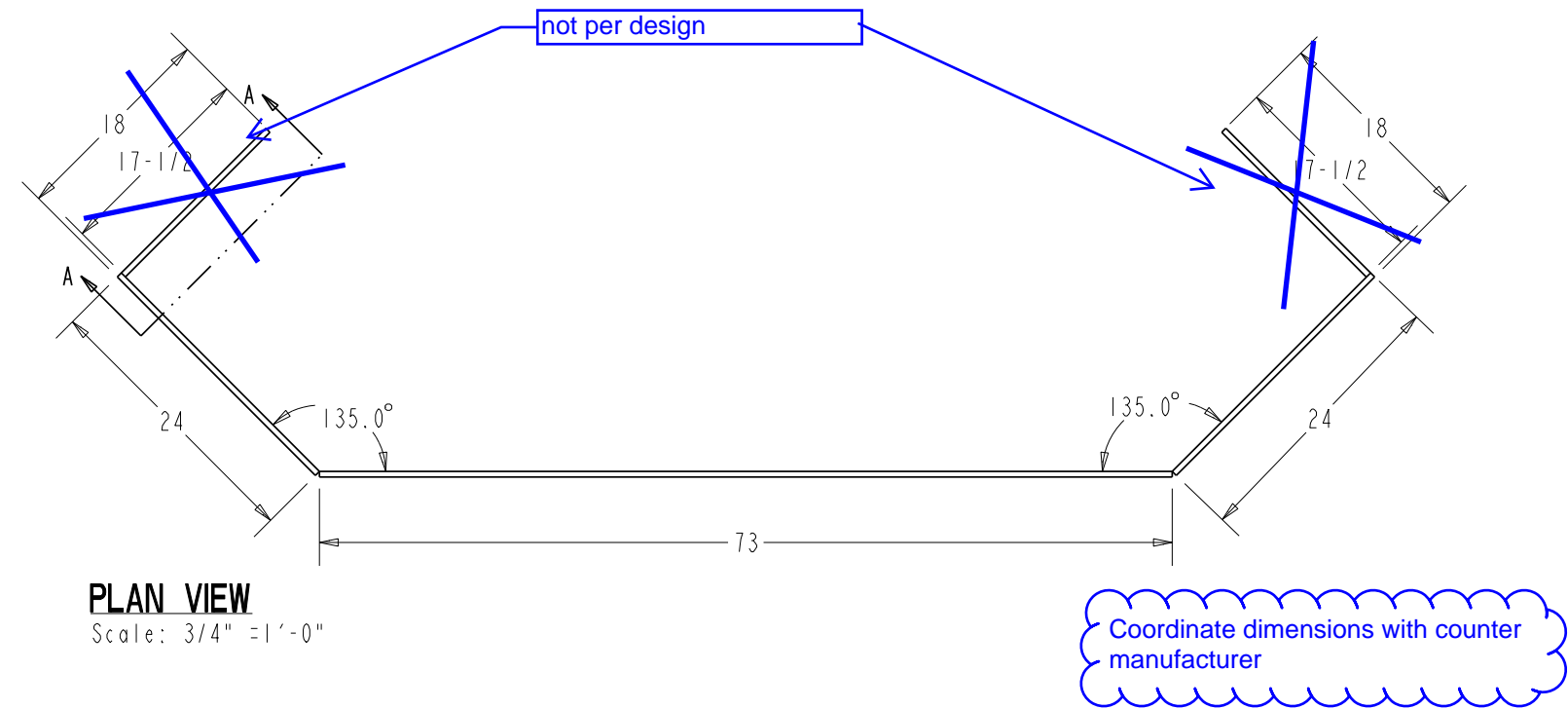
- NOTES: ALL DIMENSIONS ARE IN INCHES
- 1. ALL GLASS PANELS TO BE TEMPERED WITH SQUARE CORNERS.
 - 2. 3/4" THICK GLASS WITH POLISHED EDGES.
 - 3. ALL GLASS TO BE UV BONDED TOGETHER.
 - 4. ALL GLASS TO BE STARPHERE/LOW IRON GLASS.

CUSTOMER ITEM: 339

UV BONDED FOOD SHIELD

767901 - 12 1 REQ'D

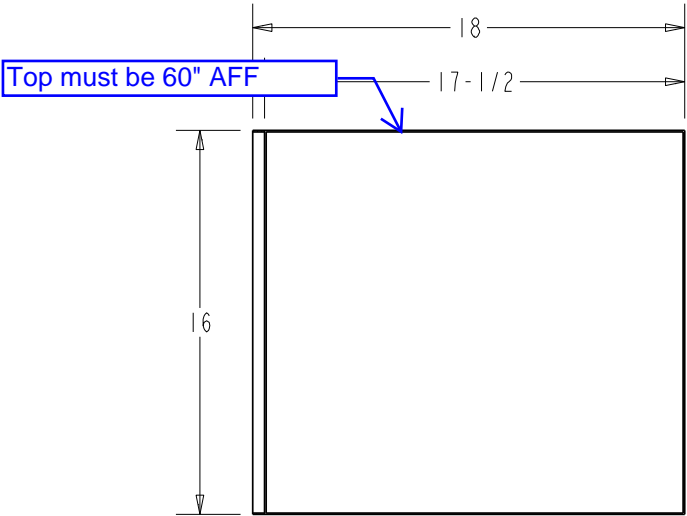
BUYOUTS BY BSI					
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION
1	5			999	GLASS: TEMPERED 1/2 POLISHED EDGES
BUYOUTS BY R.W. SMITH INC					
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION



PLAN VIEW
Scale: 3/4" = 1'-0"



ELEVATION VIEW
Scale: 3/4" = 1'-0"



SECTION A
Scale: 1-1/2" = 1'-0"

R.W. SMITH INC
UCI MESA CT IRVINE

5125 RACE COURT
DENVER, CO 80216
(800) 662-9595
(303) 331-8444 FAX

BSI

DWG. NO.
1 OF 1

SCALE:	AS SHOWN	BY:	DATE	REV	ORDER NO.	APPROVED:
	12-17-14			1	767901	GAC
				2		
				3		
				4		
				A		
					BSI LINE NO.	NO
					12	

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Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal Date			Item #	340
<input type="checkbox"/>	Re-Submittal Date			Quantity:	

Description	Spare Number		
Manufacturer		Model No:	

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

Misc

PROVIDE WITH THE FOLLOWING

--

R.W. SMITH & CO	3186-A Airway Avenue Costa Mesa, CA 92626	Ph: 714 540-6633	Fax: 714 540-9523
12/12/2014	11400		

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	341
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description	Exhaust Hood with Enclosure Panels
-------------	---

Manufacturer	Halton Co.	Model No:	KVE W/Marvel
--------------	-------------------	-----------	---------------------

Electrical Requirements	Plumbing Requirements
Volts / Phase H.P. K.W. AMPS. CONN. CFM	H.W. C.W. W. I.W. Gas BTU
120V., 1ph	
20.0	
Direct	

MISC

PROVIDE WITH THE FOLLOWING

See Shop Drawings

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

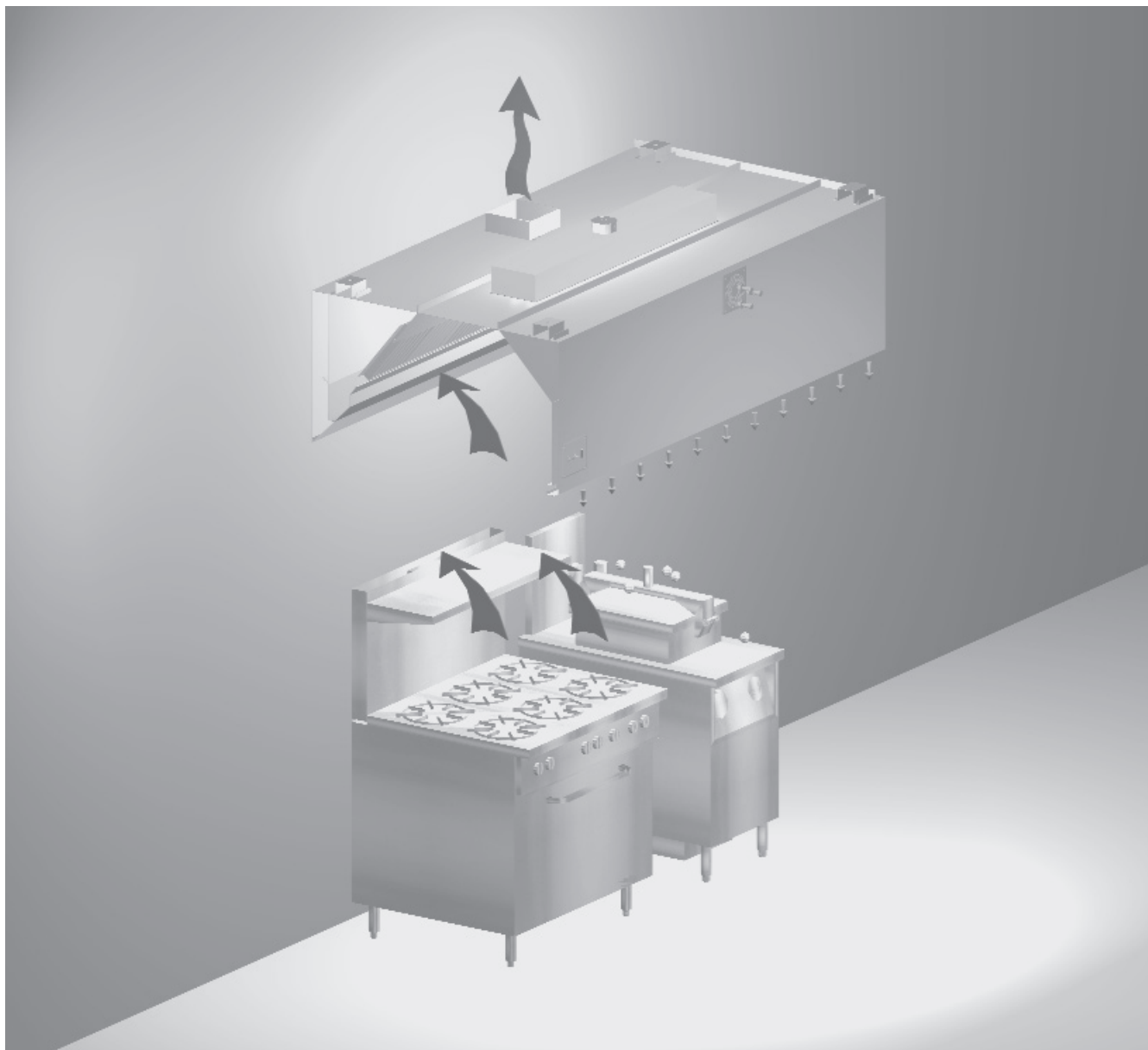
Fax: 714 540-9523

12/12/2014

11400

Operators Manual

**Manual provides
Installation, Operation, and Maintenance Instructions**



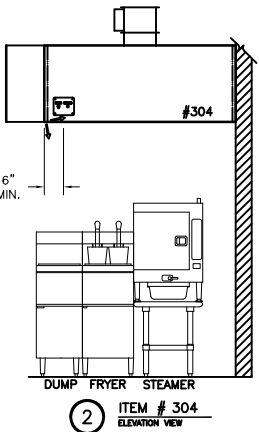
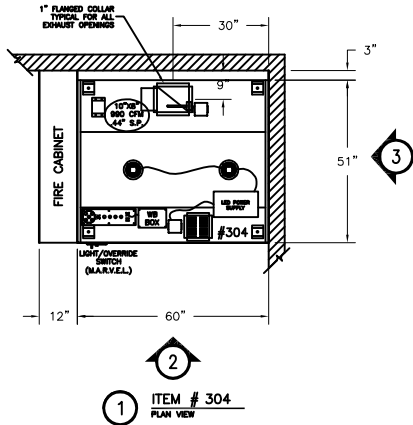
**Models : KVE (SJ-SK) KVC (SJ-SK), KVV (SJ-SK),
KVR, KVO and KVL
SWR / EO / DW / CH
SWS / SBS / SIR5**

Halton

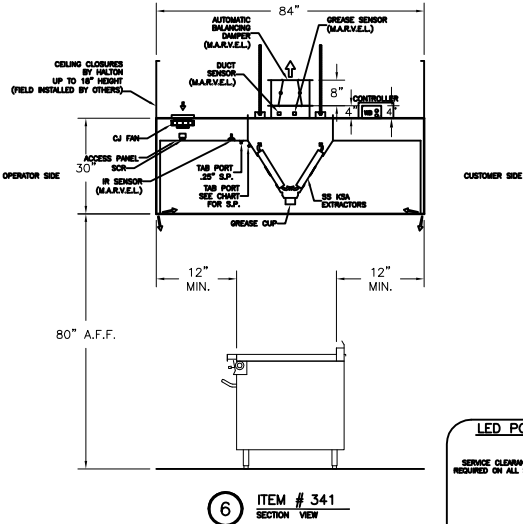
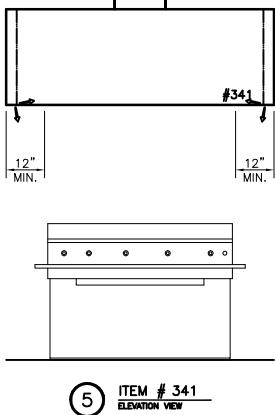
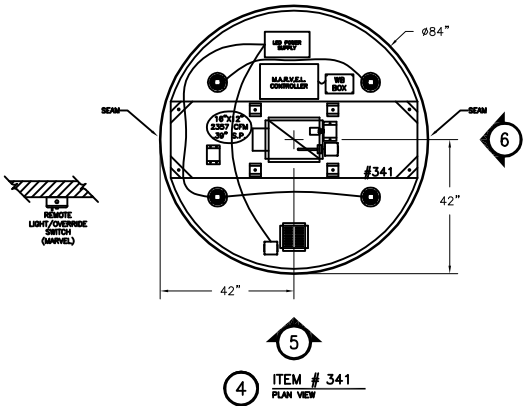
HOOD INFORMATION TABLE										
HOOD NUMBER	HOOD MODEL	EXHAUST AIR FLOW REQUIREMENTS				GREASE EXTRACTOR			HOOD CONSTRUCTION	HOOD WEIGHT (LBS)
		EXHAUST CFM	T.A.B. PORT STATIC PRESSURE	TOTAL HOOD STATIC PRESSURE	EXHAUST COLLAR	QTY.	SIZE	TYPE		
					QTY.	LENGTH	WIDTH			
304	KVE	990	.33"	.44"	1	10"	8"	2	20" 13"	KSA
					1			1	11" 13"	
341	KVR	2357	.27"	.39"	1	16"	12"	6	20" 13"	KSA
					2			2	11" 13"	

TOTAL EXH. CFM = 3347

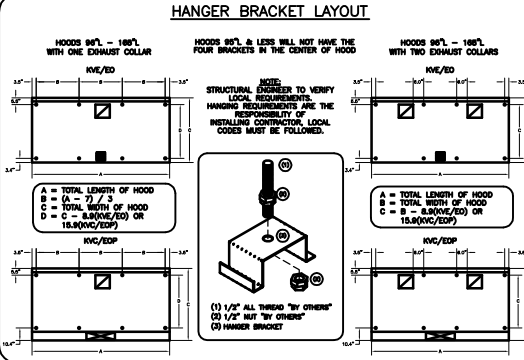
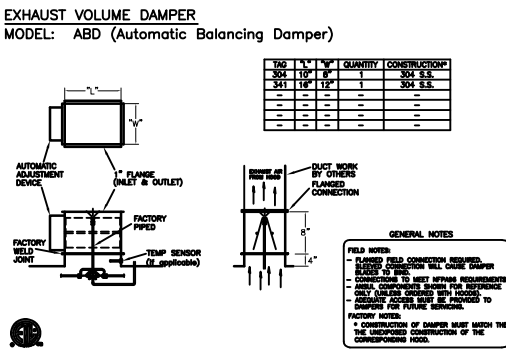
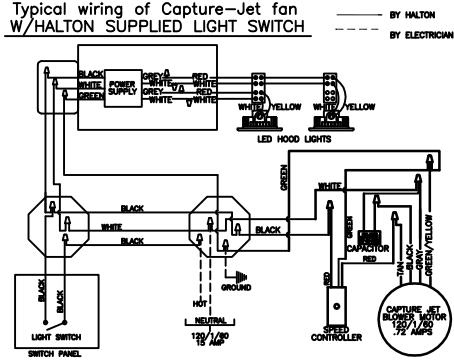
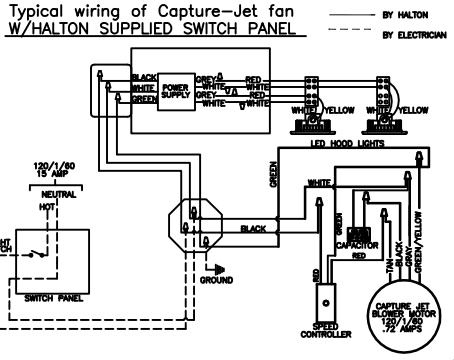
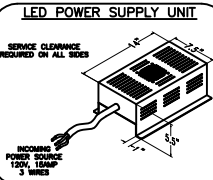
NOTE:
HOOD TO BE CONSTRUCTED
W/ DOUBLE END WALLS, LISTED &
LABELED FOR 0" CLEARANCE



SAUTE AREA



EXHAUST HOOD MUST BE INSTALLED SO THAT
THE COOKING EQUIPMENT IS CENTERED UNDER THE
EXHAUST HOOD ABOVE.



- ### GENERAL SPECIFICATIONS
- HOOD CONSTRUCTION AND DESIGN MEETS NFPA 96 AND UL 710 STANDARD.
 - HOOD IS NSF AND ETL LISTED UNDER THE FOLLOWING FILE NUMBER: ETL #3085193CLE-002
 - ALL INSTALLATION WORK IS TO BE PERFORMED BY QUALIFIED PERSONS AND IN ACCORDANCE WITH STATE AND LOCAL BUILDING CODE REQUIREMENTS.
 - THE INSTALLATION SHALL BE IN ACCORDANCE WITH NFPA 96, REMOVAL OF SMOKE AND GREASE LOSEN VAPORS FROM COMMERCIAL COOKING EQUIPMENT.
 - ALL EXHAUST DUCTWORK AND TRANSITIONS ARE TO BE PROVIDED BY THE HVAC CONTRACTOR.
 - CLEARANCE FROM HOOD AND DUCTS TO COMBUSTIBLE MATERIAL SHALL BE PER APPLICABLE BUILDING CODES.
 - FOR PROPER OPERATION OF THE HOOD SYSTEM, IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO HAVE THE HOOD BALANCED AND TESTED TO ENSURE THAT THE EXHAUST AND SUPPLY REQUIREMENTS OF THE HOOD ARE MET.

- ### INSTALLATION REQUIREMENTS
- #### KITCHEN EQUIPMENT CONTRACTOR'S REQUIREMENTS
- PROVIDE DRAWINGS TO APPROPRIATE TRADES REFERENCING UTILITY SERVICE AND COORDINATE FINAL CONNECTION.
 - DELIVER, ASSEMBLE AND INSTALL HALTON SYSTEM PER DRAWING.
 - FURNISH WIRING AND PLUMBING DIAGRAMS TO END USER.
 - THE K.E.C. MUST INFORM HALTON OF ANY CHANGES IN EQUIPMENT OR BUILDING STRUCTURE. FIELD MODIFICATIONS ARE THE RESPONSIBILITY OF THE K.E.C.
 - IF HALTON MANUAL EXHAUST VOLUME DAMPERS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THEIR INSTALLATION OR TO MAKE ARRANGEMENTS WITH OTHER TRADES FOR THEIR INSTALLATION.
- #### ELECTRICAL CONTRACTOR'S REQUIREMENTS
- PROVIDE AND CONNECT ALL REQUIRED VOLTAGES, CONNECTORS, WIRING, CONDUIT, ETC., PER NEC AND ALL APPLICABLE LOCAL CODES.

- ### ELECTRICAL EQUIPMENT REQUIREMENTS
- FLUORESCENT LIGHT FIXTURE
40 WATT MAX BULB= .87 AMP EA.
- RECESSED INCANDESCENT LIGHT FIXTURE
150 WATT MAX BULB= 1.25 AMP EA.
- GLOBE INCANDESCENT LIGHT FIXTURE
100 WATT MAX BULB= .83 AMP EA.
- LED LIGHT FIXTURES= .30 AMP EA.
- CAPTURE JET FAN= .72 AMP EA.
- **ALL HOOD CIRCUITS ARE NOT TO EXCEED 15 AMP**
- **LIGHT BULBS, IF REQUIRED, ARE TO BE PROVIDED BY OTHERS**

CEILING HEIGHT NOTE

IF HALTON COMPANY IS TO PROVIDE CEILING CLOSURE PANELS, THE EXACT DIMENSION OF THE FINISHED CEILING HEIGHT MUST BE PROVIDED PRIOR TO RELEASE.

FINISHED CEILING HEIGHT A.F.F.: _____

PERFORMANCE CRITERIA

OTHER MANUFACTURERS WISHING TO OFFER AN ALTERNATE TO THE SPECIFIED MANUFACTURER MUST APPLY FOR PERMISSION TO DO SO IN WRITING FROM THE OFFICE OF THE SPECIFYING CONSULTANT. APPLICATION MUST BE RECEIVED BY THE CONSULTANT AT LEAST TEN WORKING DAYS PRIOR TO THE BID DATE. ANY ALTERNATE SYSTEM MUST MEET CONSTRUCTION AND PERFORMANCE REQUIREMENTS AND EFFICIENCIES AS OUTLINED IN THIS SPECIFICATION.

REQUESTS FOR APPROVAL MUST INCLUDE GREASE FILTRATION PERFORMANCE DATA (MACHIN SIZE VS. EXTRACTION EFFICIENCY) AND MANUFACTURERS OWN EXHAUST AIR FLOW CALCULATIONS BASED ON THE CONNECTIVE HEAT LOAD OF COOKING EQUIPMENT BENEATH THE HOOD.

EFFICIENCY COMPARISON DATA TO BE PERFORMED IN ACCORDANCE WITH THE MOST CURRENT ASTM STANDARD F1704 AND INCLUDE RESULTS FOR THE REQUIRED CAPTURE AND CONTAINMENT EXHAUST AIR FLOW IN ACCORDANCE WITH THE "TEST METHOD TO DETERMINE THE THRESHOLD OF CAPTURE AND CONTAINMENT" DATA MUST INCLUDE THERMAL IMAGING RESULTS VALIDATING CONFORMANCE TO ASTM F1704 AND SUPPLY AIR TEMPERATURE REQUIREMENT OF 74°F.

MAKE UP AIR WILL BE CALCULATED SO THAT THE SAME AMOUNT OF AIR WILL BE TAKEN FROM THE ZONE AS IS REQUIRED BY THE SPECIFIED SYSTEM. AN ADDITIONAL LOAD CANNOT BE PLACED ON THE KITCHEN HVAC SYSTEM.

MANUFACTURER MUST PROVIDE A WRITTEN GUARANTEE OF PERFORMANCE, ENSURING THE SPECIFYING ENGINEER THAT THE SYSTEM WILL PERFORM TO THE ENGINEER'S SATISFACTION WHEN INSTALLED AND BALANCED ACCORDING TO DESIGN AIR FLOWS AND RESULTS OF ASTM STANDARD F1704 TEST. CONSULTANT RESERVES THE RIGHT TO REJECT ANY SYSTEM WHICH, WHEN INSTALLED, DOES NOT PROVIDE CAPTURE AND CONTAINMENT AT THE THRESHOLD FLOW RATE DETERMINED IN ASTM F1704. REJECTED SYSTEM MUST BE REPLACED WITH SPECIFIED SYSTEM, WITH ALL REPLACEMENT COSTS PAID BY MANUFACTURER OF REJECTED SYSTEM.

ANY CHANGES IN THE SPECIFIED SIZING OF POWER WIRING, FAN SIZE, HORSEPOWER REQUIREMENTS, OR GAS LINES DUE TO THE USE OF ANY SYSTEM OTHER THAN THAT WHICH IS SPECIFIED IS THE RESPONSIBILITY OF THE ALTERNATE HOOD MANUFACTURER, AND MUST BE COORDINATED BY THE HOOD MANUFACTURER AND CONTRACTORS INVOLVED.

THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE VERIFY THE FOLLOWING:

- ALL DIMENSIONAL INFORMATION, MOUNTING POSITIONS AND CLEARANCES.
- THE LOCATION AND TYPE OF COOKING EQUIPMENT.

NOTE TO APPROVER: ANY CHANGES IN COOKING EQUIPMENT SUCH AS INCREASED ENERGY INPUTS OR EQUIPMENT CHANGES IN COOKING EQUIPMENT WHICH MAY CAUSE EXHAUST AIR FLOW OR EXHAUST AIR FLOW CHANGES TO OCCUR, A RE-CALCULATION EXHAUST AIRFLOW MAY BE REQUIRED.

REVISION AND RESUBMIT ☐ REVISE AND RESUBMIT ☐ WITH NO CHANGES ☐ WITH CHANGES AS NOTED

APPROVED FOR FABRICATION ☐ WITH NO CHANGES ☐ WITH CHANGES AS NOTED

APPROVED BY _____ DATE _____

MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW:

WEBSITE: WWW.HALTONCOMPANY.COM

HALTON CO. (USA)
101 INDUSTRIAL DRIVE
SCOTTSDALE, KY 42164
1-270-237-5600

HALTON CO. (CANADA)
1021 BREVIK PLACE
MISSISSAUGA, ON L4W 3R7
1-905-624-0301

REV. 1 2 3 4 5 6 7

DATE: 07.07.14

DRAWN BY: BM

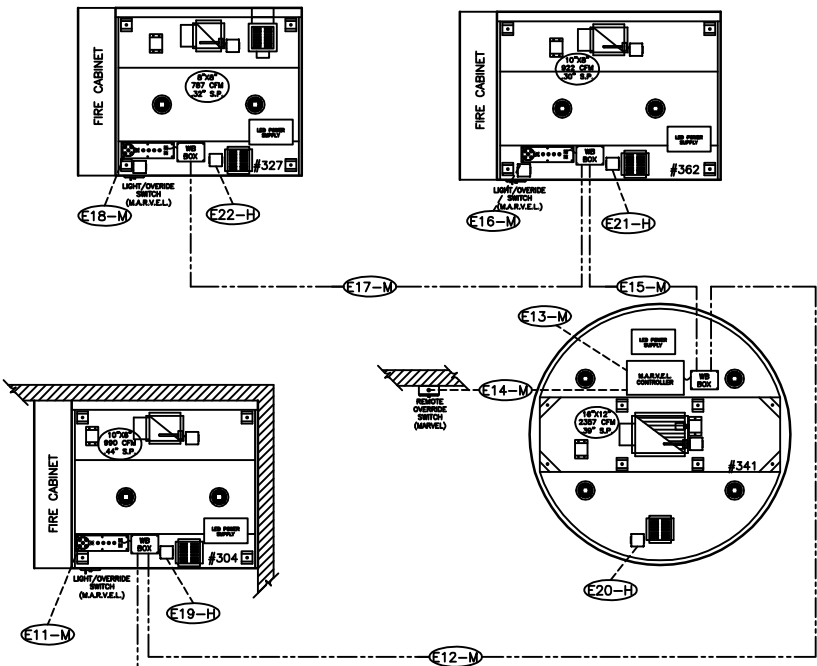
SCALE: NOT TO SCALE

CONSULTANT: RND

DRAWING No.: U14-346

REV. No.: 4 SHEET 8 of 11

ELECTRICAL & DATA CABLE CONNECTION SCHEDULE			
CONNECTION #	CONNECTION DESCRIPTION	FROM	TO
E1-M	120V, 15AMP - CONTROL PANEL POWER - 3 WIRES	BUILDING SOURCE	CONTROL PANEL
E2-M	BROADBAND INTERNET CONNECTION	BUILDING SOURCE	CONTROL PANEL
E3-M	FIRE MODE SIGNAL - TO FIRE SUPPRESSION PANEL - 2 WIRES	CONTROL PANEL	FIRE SYSTEM
E4-M	2 WIRE SHIELDED NETWORK CABLE - PROVIDED BY HALTON	CONTROL PANEL	HOOD #304
E5-M	0-10V MUA SIGNAL TO BMS - 2 WIRES	CONTROL PANEL	BMS
E6-M	5 WIRE STP CABLE - PLENUM RATED FT6 - TO EF VFD	CONTROL PANEL	VFD
E7-M	FIELD CONNECTION FOR MAIN DUCT GREASE SENSOR - 3 WIRES	CONTROL PANEL	GREASE SENSOR
E8-M	2 WIRES TO SPACE TEMPERATURE SENSOR	CONTROL PANEL	TEMP SENSOR
E9-M	HIGH VOLTAGE WIRING FROM BUILDING SOURCE TO VFD	BUILDING SOURCE	VFD
E10-M	HIGH VOLTAGE WIRING FROM VFD TO FAN MOTOR	VFD	EF MOTOR
E11-M	120V, 15AMP - M.A.R.V.E.L. CONTROLLER POWER - 3 WIRES	BUILDING SOURCE	HOOD #304
E12-M	2 WIRE SHIELDED NETWORK CABLE - PROVIDED BY HALTON	HOOD #304	HOOD #341
E13-M	120V, 15AMP - M.A.R.V.E.L. CONTROLLER POWER - 3 WIRES	BUILDING SOURCE	HOOD #341
E14-M	FIELD CONNECTION FOR REMOTE OVERRIDE - 4 WIRES	HOOD #341	OVERRIDE
E15-M	2 WIRE SHIELDED NETWORK CABLE - PROVIDED BY HALTON	HOOD #341	HOOD #362
E16-M	120V, 15AMP - M.A.R.V.E.L. CONTROLLER POWER - 3 WIRES	BUILDING SOURCE	HOOD #362
E17-M	2 WIRE SHIELDED NETWORK CABLE - PROVIDED BY HALTON	HOOD #362	HOOD #327
E18-M	120V, 15AMP - M.A.R.V.E.L. CONTROLLER POWER - 3 WIRES	BUILDING SOURCE	HOOD #327
E19-H	120V, 15AMP - HOOD LIGHT POWER - 3 WIRES	BUILDING SOURCE	HOOD #304
E20-H	120V, 15AMP - HOOD LIGHT POWER - 3 WIRES	BUILDING SOURCE	HOOD #341
E21-H	120V, 15AMP - HOOD LIGHT POWER - 3 WIRES	BUILDING SOURCE	HOOD #362
E22-H	120V, 15AMP - HOOD LIGHT POWER - 3 WIRES	BUILDING SOURCE	HOOD #327
E23-M	3 WIRE STP CABLE - PLENUM RATED - TO BMS(BACnet)	CONTROL PANEL	BMS



FAN CONFIGURATION DATA FOR M.A.R.V.E.L.

Exhaust Data:

EF Item #: _____ Voltage/Phase/Hz: _____

EF HP: _____

Hood Item #'s connected to this fan: _____

EF Item #: _____ Voltage/Phase/Hz: _____

EF HP: _____

Hood Item #'s connected to this fan: _____

EF Item #: _____ Voltage/Phase/Hz: _____

EF HP: _____

Hood Item #'s connected to this fan: _____

EF Item #: _____ Voltage/Phase/Hz: _____

EF HP: _____

Hood Item #'s connected to this fan: _____

Make Up Air Data:

Quantity of MUA "Zones": _____

Hood Item #'s located in Zone 1: _____

Hood Item #'s located in Zone 2: _____

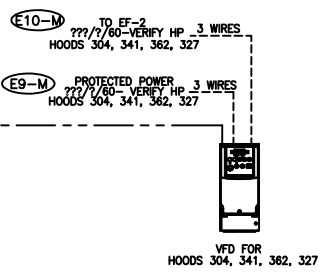
NOTE: Above information must be completed in full prior to project being released for production. If more than four exhaust fans or two MUA zones are being used, please provide this data as well.

Coordinate/verify location with mechanical contractor.

5/13 - Hide conduits for control panel. Recess in wall if possible

TOUCH SCREEN PANEL MOUNTED (see detail below)

NOTE:
HALTON SUPPLIED VARIABLE FREQUENCY DRIVES (VFD'S);
MANUFACTURER: ALLEN BRADLEY
VFD'S WILL BE PROGRAMMED BY HALTON.



GREASE SENSOR LOCATION MATRIX	
GREASE SENSOR #	LOCATION
1	MAIN DUCT
2	341
3	-
4	-
5	-
6	-
7	-
8	-
9	-
10	-

NOTES:

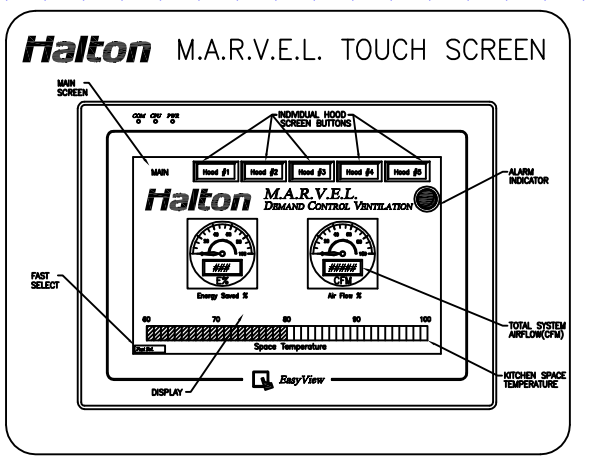
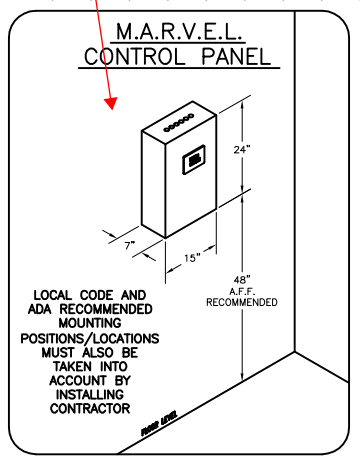
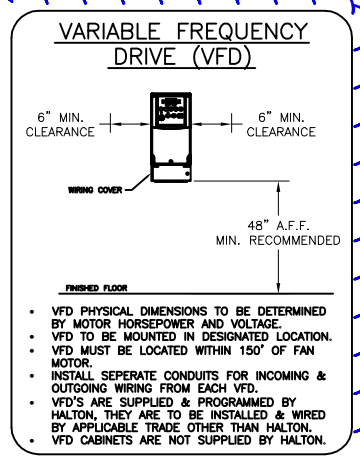
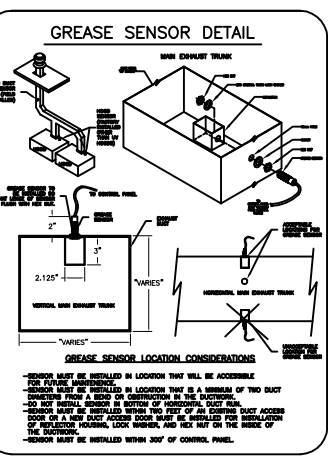
ALL WIRING AND CABLING TO BE PROVIDED BY ELECTRICAL CONTRACTOR UNLESS STATED OTHERWISE

NOTES:

ALL FAN MOTORS MUST BE COMPATIBLE WITH VARIABLE FREQUENCY DRIVES (VFD'S). ALL MOTORS MUST BE CONNECTED TO THREE PHASE POWER. ELECTRONICALLY COMMUTATED MOTORS (ECM) ARE ALSO ACCEPTABLE IF SINGLE PHASE POWER IS TO BE USED. (24V POWER SUPPLY TO THE ECM IS BY OTHERS)

NOTES:

ALL VARIABLE FREQUENCY DRIVES (VFD'S) MUST BE INSTALLED WITHIN 150' OF THE EXHAUST FAN.



M.A.R.V.E.L. SYSTEM

M.A.R.V.E.L. EQUIPMENT CONNECTED LOADS

M.A.R.V.E.L. CONTROL PANEL= 10 AMPS EA.

M.A.R.V.E.L. PLC AT EACH HOOD SECTION= 4 AMPS EA.

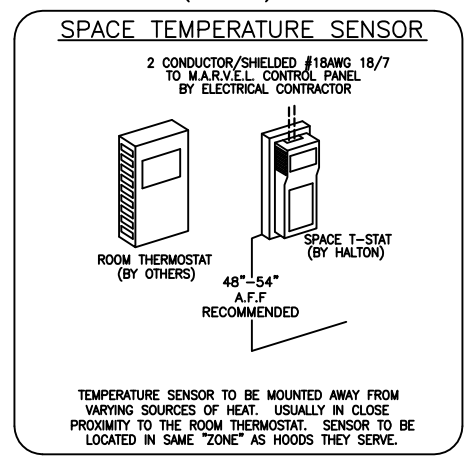
ALL CIRCUITS ARE NOT TO EXCEED 15 AMP

NOTES:

FIELD WIRING (BY E.C.) - 120V - 12AWG MIN.-10AWG MAX.

FIELD WIRING (BY E.C.) - 24V - 22AWG MIN.-18AWG MAX.

SHIELDED NETWORK CABLES - PROVIDED BY HALTON FIELD INSTALLED BY OTHERS



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- THE LOCATION AND TYPE OF COOKING EQUIPMENT.

NOTE TO APPROVER: ANY CHANGES IN COOKING EQUIPMENT SUCH AS INCREASED ENERGY INPUTS OR EQUIPMENT CHANGES IN THE KITCHEN HOODS MUST BE ACCOMPANIED BY A RECALCULATION EXHAUST AIRFLOW MAY BE REQUIRED.

REVISION AND RESUBMIT ☐ WITH NO CHANGES ☐ APPROVED FOR FABRICATION ☐ WITH CHANGES AS NOTED

APPROVED BY: _____ DATE: _____

MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW:

HALTON CO. (CANADA)	HALTON CO. (USA)
1021 BREVIK PLACE	101 INDUSTRIAL DRIVE
MISSISSAUGA, ON L4W 3R7	SCOTTSDALE, KY 42164
1-905-624-0301	1-877-237-5600

WEBSITE: WWW.HALTONCOMPANY.COM

PROJECT: UC IRVINE

LOCATION: IRVINE, CA

DRAWN BY: BM DATE: 07.07.14

SCALE: NOT TO SCALE

CONSULTANT: RND

DRAWING TITLE: DEMAND CONTROL DETAILS

DRAWING No.: U14-346

REV. No.: 4 SHEET 9 of 11

REVISION DESCRIPTION

REV.	REVISION DESCRIPTION
1	REVISED ITEM NUMBERS AND UPDATED MARVEL SHEET
2	UPDATED HOOD #362
3	NO CHANGE
4	NO CHANGE
5	NO CHANGE
6	NO CHANGE
7	NO CHANGE

DATE: _____



TOWN



TOWN FOOD SERVICE EQUIPMENT CO., INC.

72 BEADEL STREET, BROOKLYN, NY 11222

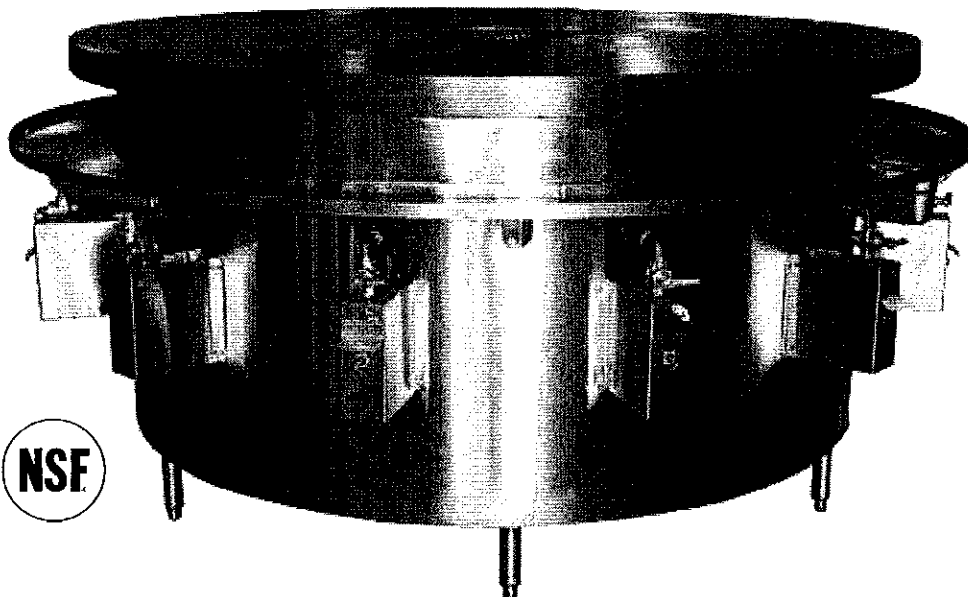
Ph. (718) 388-5650

Fax (718) 388-5860

(800) 221-5032

www.townfood.com

MONOGOLIAN BARBECUE RANGES



GENERAL

This specification lists the standard and optional features of Town Mongolian Barbecue ranges. Town MBR units feature multiple burners, each controlled by individual gas valves. This allows for maximum heat control of the cooking surface, low gas consumption during off hours and a fail safe if a burner should fail during operation. All burners have a pilot flame failure device that shuts off gas flow to a burner if a pilot light fails.

Custom cook top size and customization of the unit is possible. Contact our design/engineering dept. for assistance.

MODELS

Town MBR's feature stainless steel exteriors, scrap shelf and legs. Body is double walled- stainless steel exterior and 10 gauge steel interior. Models with 60" cook tops and larger are insulated with 2" rigid fiber glass insulation. All models except the MBR 84/84C feature 1" thick cast iron cook tops. The MBR84/ 84C features a custom made 1" polished steel cook surface with cast iron heat conductors/ shields. Maximum top surface temp is 650 F. All units have a scrap capture ring, with 3 or 4 scrap cups mounted below the cook top on the main body. Larger cook tops (60" or greater) are available with a scrap chute system. Scrap chute models have a 13" diameter hole in the center of the top, with a feed tube that directs scrap into a stainless steel scrap bin, located in the lower body. The bin is on castors and is accessible through two doors located in the lower body.

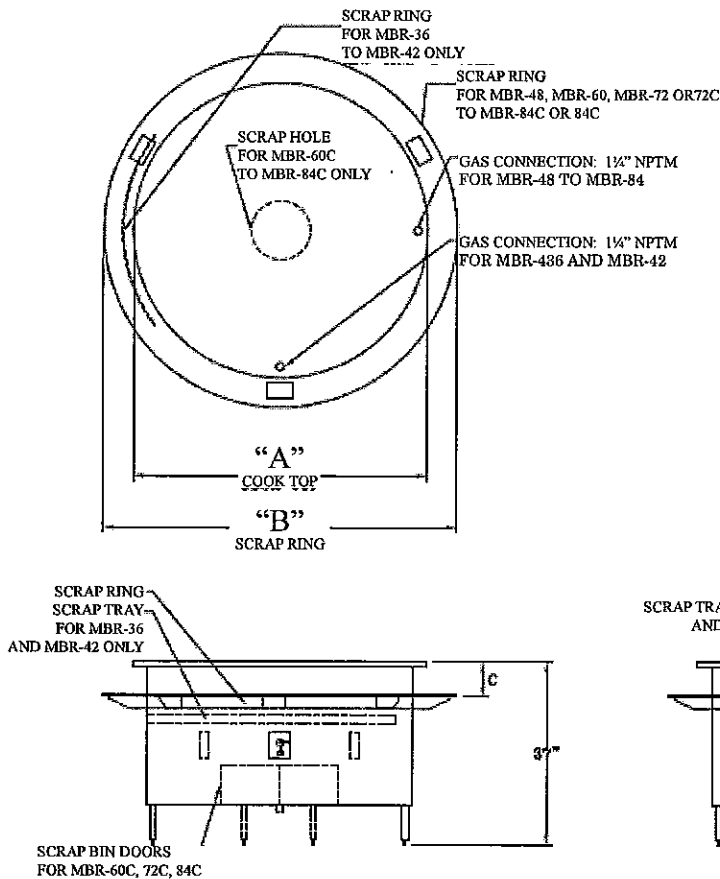
STANDARD FEATURES

- Design certified by ETL to conform to ANSI Z83.11-2007
- Design certified by NSF Intl. and/or ETL to conform to ANSI/ NSF-4
- Cast iron cook tops on all models EXCEPT MBR-84/84C
- MBR-84/ 84C have 1" polished steel top with cast iron heat conductors/shields
- All units have full Stainless Steel exterior construction in 18 Gauge 304 Stainless Steel
- Interior chassis is fabricated from 10 gauge steel
- Stainless Steel Scrap shelf- 3 or 4 stainless steel scrap cups included
- 1-5/8" Stainless Steel Tube legs with built in height adjustable NSF bullet feet
- 2 ring or 18 tip vertical burners to heat the top, ALL with individual controls
- Pressure regulator is provided
- Scrap shelf is leak resistant- Designed for solid scrap only.

OPTIONS

- Units with 60" tops or larger are available with a center hole. This hole feeds into a stainless steel chute that directs scrap into a stainless steel scrap bin mounted on castors. Access to bin is via a door on the unit side panel
- Scrap shelves can be custom sized or shaped
- "Waterproof" scrap shelf that can be connected to floor drain or FOG trap
- Stainless Steel cooking sword
- Stainless Steel Veggie Sticks
- Heavy Duty Castors available for units up to 60" cook top diameter
- Custom cook tops - Griddle top or lava rock
- 32" AND 42" MOTORIZED ROTATIONAL TOPS

STANDARD DIMENSIONS & TECHNICAL DATA



Flat Top model no.	Chute Top model no.	Cook Top Diam. "A"	Scrap Ring Diam. "B"	Btu Input		No. of burners	NPTM size	Ship wt* (lbs)
				Natural	Propane			
MBR-36	N/A	36"	52"	123,000	141,000	3	1 1/4"	950
MBR-42	N/A	42"	52"	123,000	141,000	3	1 1/4"	1,050
* MBR-48	N/A	48"	60"	246,000	282,000	6	1 1/4"	1,200
MBR-60	MBR-60C	60"	72"	410,000	470,000	10	1 1/4"	1,650
MBR-72	MBR-72C	72"	84"	492,000	564,000	12	1 1/4"	1,900
MBR-84	MBR-84C	84"	96"	574,000	658,000	14	1 1/4"	2,200

* approximate

IMPORTANT

Commercial gas range(s) must be installed in accordance with state and local codes, or in the absence of local code with the NATIONAL FUEL GAS CODE- ANSI Z223.1. COMPLIANCE WITH ALL CODES IS THE RESPONSIBILITY OF THE OWNER AND THE INSTALLER.

COMMERCIAL GAS UNITS NEED ADEQUATE VENTILATION SYSTEMS. REFER TO NATIONAL FIRE PROTECTION ASSOCIATION STANDARD NO 96- "VAPOR REMOVAL FROM COOKING EQUIPMENT"

CERTIFIED BY ETL TO CONFORM TO ANSI Z83.11- "GAS FOODSERVICE EQUIPMENT."
NOT INTENDED FOR HOUSEHOLD USE. FOR USE BY PROFESSIONAL TRAINED PERSONNEL ONLY.

CERTIFIED BY ETL/NSF TO NSF4/ANSI-4-COMMERCIAL COOKING, RETHERMALIZATION AND HOT FOOD EQUIPMENT- "SANITATION."

...MINIMUM CLEARANCES- COMBUSTIBLE AND NON COMBUSTIBLE:
Back Wall- 6" Left and Right Sides- 6" For use on non combustibile floors only.

Town reserves the right to change design without notification.

Rev. 0- 5/08

Dormont

16125KIT48

Item#: 342

Dormont

Foodservice Moveable Equipment Installation Products

The Dormont Blue Hose™ is the heart of the Safety System, specifically engineered for caster-mounted commercial cooking equipment. The Blue Hose includes an antimicrobial protective PVC coating, and our Stress Guard® technology that makes the hose easier to install and dramatically reduces stress on the hose ends.

The fuel gas codes require the use of an ANSI Z21.69/CSA 6.16 moveable gas connector with all appliances that may or may not utilize casters and, under normal use, are moved on a regular basis for service, positioning or area cleanliness.



Rotation technology reduces stress on both ends of the hose

Stainless Steel Construction
Heavy-duty, flexible, corrugated 304 stainless steel tubing

Stainless Steel Braid
Tight-weave braid prevents corrugations from stretching as equipment is moved

Antimicrobial PVC Coating
Inhibits growth of bacteria, mold and mildew on the gas connector



- Prevents user from turning on gas while appliance is disconnected
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



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



- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



Restraining Cable

- Prevents transmission of strain to connector
- Provided 1" shorter than the gas connector



Safety-Set

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



UCI Mesa Court - Rev2

A Watts Water Technologies Company USA: 6015 Enterprise Drive, Export, PA 15632 • 1-800-367-6668 • www.dormont.com

RWS - Contract/Design

Page: 478



Moveable Commercial Equipment Kits

KIT SOLUTIONS	50 = 1/2" ID 75 = 3/4" ID 100 = 1" ID 125 = 1-1/4" ID									
	PART NUMBER	MAX BTU CAPACITY	THE BLUE HOSE™							
Standard Kit (KIT)¹ The Dormont Blue Hose™ SnapFast Quick-Disconnect Restraining Cable	1650KIT36	77K	✓	✓						✓
	1650KIT48	68K	✓	✓						✓
	1650KIT60	60K	✓	✓						✓
	1675KIT36	216K	✓	✓						✓
	1675KIT48	180K	✓	✓						✓
	1675KIT60	158K	✓	✓						✓
	16100KIT36	379K	✓	✓						✓
	16100KIT48	334K	✓	✓						✓
	16100KIT60	294K	✓	✓						✓
Single Swivel MAX Kit (KITS)² The Dormont Blue Hose SnapFast Quick-Disconnect One Swivel MAX Swivel Restraining Cable	1650KITS36	72K	✓	✓	✓					✓
	1650KITS48	63K	✓	✓	✓					✓
	1650KITS60	56K	✓	✓	✓					✓
	1675KITS36	203K	✓	✓	✓					✓
	1675KITS48	167K	✓	✓	✓					✓
	1675KITS60	147K	✓	✓	✓					✓
	16100KITS36	353K	✓	✓	✓					✓
	16100KITS48	310K	✓	✓	✓					✓
	16100KITS60	274K	✓	✓	✓					✓
Double Swivel MAX Kit (KIT2S)³ The Dormont Blue Hose SnapFast Quick-Disconnect Two Swivel MAX Swivels Restraining Cable	1650KIT2S36	69K	✓	✓	✓	✓				✓
	1650KIT2S48	60K	✓	✓	✓	✓				✓
	1650KIT2S60	54K	✓	✓	✓	✓				✓
	1675KIT2S36	193K	✓	✓	✓	✓				✓
	1675KIT2S48	160K	✓	✓	✓	✓				✓
	1675KIT2S60	140K	✓	✓	✓	✓				✓
	16100KIT2S36	336K	✓	✓	✓	✓				✓
	16100KIT2S48	295K	✓	✓	✓	✓				✓
	16100KIT2S60	261K	✓	✓	✓	✓				✓
Safety Quik Kit (KITCF)⁴ The Dormont Blue Hose Safety Quik Quick-Disconnect Restraining Cable	1650KITCF36	77K	✓						✓	✓
	1650KITCF48	68K	✓						✓	✓
	1650KITCF60	60K	✓						✓	✓
	1675KITCF36	216K	✓						✓	✓
	1675KITCF48	180K	✓						✓	✓
	1675KITCF60	158K	✓						✓	✓
	16100KITCF36	379K	✓						✓	✓
	16100KITCF48	334K	✓						✓	✓
	16100KITCF60	294K	✓						✓	✓
Safety Quik Single Swivel MAX Kit (KITCFS)⁵	1650KITCFS36	72K	✓			✓			✓	✓
	1650KITCFS48	63K	✓			✓			✓	✓
	1650KITCFS60	56K	✓			✓			✓	✓
	1675KITCFS36	203K	✓			✓			✓	✓
	1675KITCFS48	161K	✓			✓			✓	✓
	1675KITCFS60	147K	✓			✓			✓	✓
	16100KITCFS36	353K	✓			✓			✓	✓
	16100KITCFS48	310K	✓			✓			✓	✓
	16100KITCFS60	274K	✓			✓			✓	✓

¹ Includes Full Port Gas Valve and (2) 90° Street Elbows

² Includes Full Port Gas Valve and (1) 90° Street Elbow

³ Includes Full Port Gas Valve

⁴ Includes (2) 90° Street Elbows

⁵ Includes (1) 90° Street Elbow

Indicates most commonly stocked item

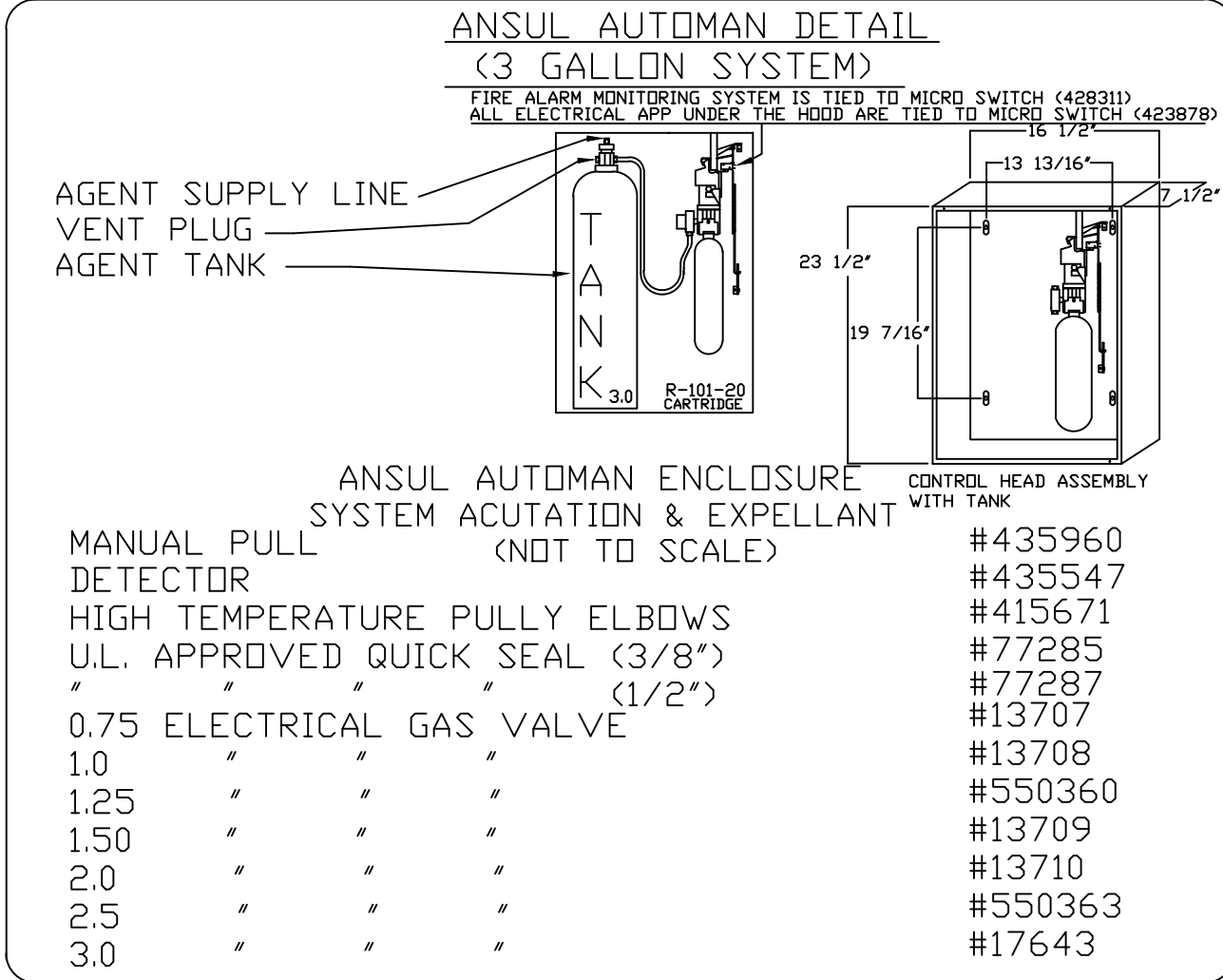
ADDITIONAL CONFIGURATIONS ARE AVAILABLE IN OUR CATALOG.



Add PS to the end of any part number to include the Safety-Set® wheel placement system



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.



FIRE SUPPRESSION SYSTEM DETAIL INFORMATION					
FIRE SYSTEM TYPE; ANSUL R 102 3.0 GAL					
QTY.	NOZZLE	MODEL NUMBER	TIP NUMBER	FLOW POINTS	TOTAL FLOW PTS.
					TANK#1
1	DUCT	419337	2W	2	2
1	PLENUM	419335	1N	1	1
1	GRIDDLE	419341	260	2	2
MEETS UL300 STANDARDS					
TOTAL NOZZLE FLOW POINTS USED:					5
TOTAL NOZZLE FLOW POINTS AVAILBLE:					11
(K) 450 DEGREE TEMPERATURE LINKS:					1

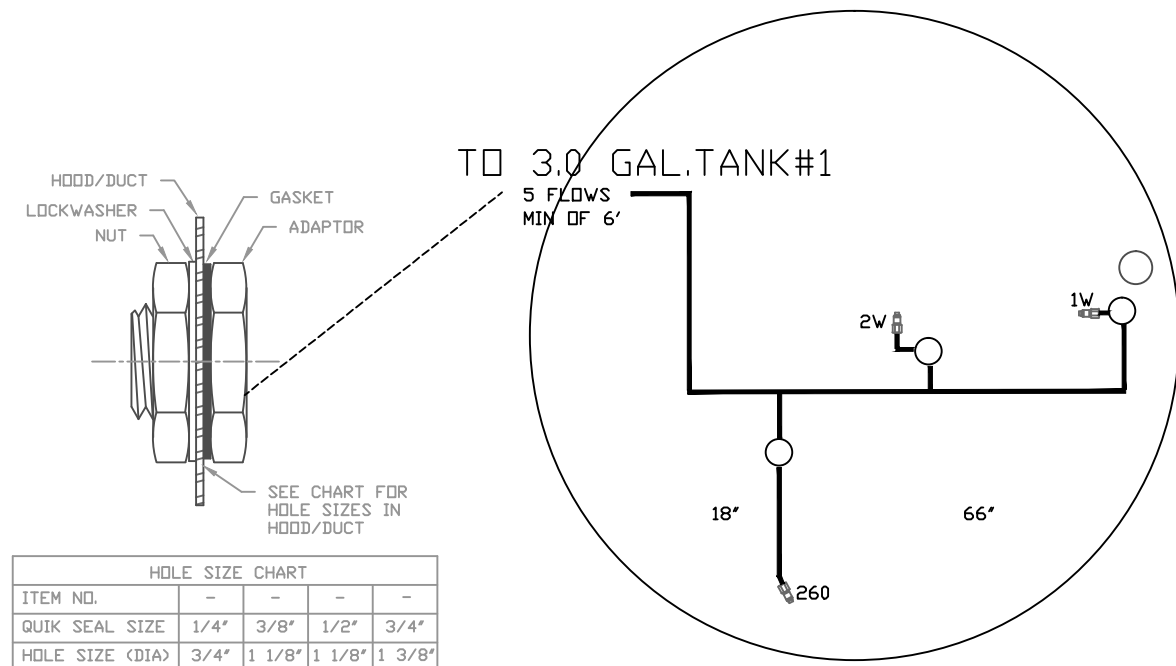
FIRE AUTHORITY NOTES

3. V FIRE'S SCOPE OF WORK IS TO HOOK UP ANSUL FIRE SUPPRESSION SYSTEM TO ANSUL PRE-ENGINEERED FIRE SUPPRESSION SYSTEM MANUAL.
2. THE SYSTEM SHALL BE PRE-TESTED PRIOR TO FA INSPECTION. THE SYSTEM SHALL BE INSTALLED AND FUNCTION IN ACCORDANCE WITH THE APPROVED PLANS AND MANUFACTURER'S INSTALLATIONS. TESTING DURING THE FIRE INSPECTION SHALL INCLUDE A MANUAL AND AUTOMATIC ACTIVATION VIA FUSIBLE LINK. THE COMPLETE TECHNICAL MANUAL SHALL BE MADE AVAILABLE TO THE INSPECTOR.
3. ALL GAS FUELED, ELECTRICALLY POWERED, AND HEAT-PRODUCING EQUIPMENT LOCATED UNDER THE HOOD SHALL SHUT DOWN UPON ACTIVATION OF THE EXTINGUISHING SYSTEM. CFC 904.11.2
4. DISCHARGE NOZZLES SHALL BE LOCATED AND INSTALLED AS SHOWN IN THE MANUFACTURER'S LISTED INSTALLATION MANUAL AND THE FA APPROVED PLANS. ALL DISCHARGE NOZZLES SHALL BE PROVIDED WITH CAPS, COVERS, OR OTHER SUITABLE PROTECTIVE DEVICES. NFPA 17A 4.3.1.
5. WHERE A BUILDING FIRE ALARM OR MONITORING SYSTEM IS INSTALLED, THE AUTOMATIC FIRE-EXTINGUISHING SYSTEM(S) SHALL BE MONITORED IN ACCORDANCE WITH NFPA 72 CFC 904.3.5 AS AMENDED. A FIRE ALARM PLAN SHALL BE SUBMITTED UNDER SEPARATE REVIEW AND APPROVAL BY THE FA.
6. PIPING SHALL BE RIGIDLY SUPPORTED TO PREVENT MOVEMENT. SWIVEL NOZZLES SHALL BE ROTATED TO A PREDETERMINED AIMINGPOINT AND THEN TIGHTENED TO HOLD THAT ANGLE. CAREFUL ATTENTION SHALL BE GIVEN AT THE TIME OF DESIGNING THE SYSTEM AS NOZZLES CANNOT BE MOVED "OUT OF THE WAY" ONCE APPROVED IN THE FIELD. ANY MOVING OF THE PIPE OR NOZZLES SHALL REQUIRE AN APPROVED CONTRACTOR TO RE-STATE THE PIPE/NOZZLE LAYOUT.
7. MOVABLE COOKING EQUIPMENT SHALL BE PROVIDED WITH A MEANS TO ENSURE THAT IT IS CORRECTLY POSITIONED IN RELATION TO THE APPLIANCE DISCHARGE NOZZLE DURING COOKING OPERATIONS. NFPA 17A 5.6.4
8. FRYERS SHALL BE SEPARATED FROM SURFACE FLAME APPLIANCES BY 16 INCHES OR AN 8 INCH STEEL OR TEMPERED GLASS BAFFLE PLATE SHALL BE PROVIDED BETWEEN FRYERS AND SURFACE FLAMES. CMC 515.12.5
9. MANUAL PULL STATIONS SHALL BE LOCATED NO HIGHER THAN FOUR FEET ABOVE FINISHED FLOOR AND SHALL BE READILY ACCESSIBLE FOR USE AT OR NEAR A MEANS OF EGRESS FROM THE COOKING AREA A MINIMUM OF 10 FEET AND MAXIMUM OF 20 FEET FROM THE KITCHEN EXHAUST SYSTEM. THE DISTANCE IS MEASURED FROM THE EDGE OF HOOD. CFC 904.11.1
10. A CLASS K RATED EXTINGUISHER SHALL BE PROVIDED WITHIN A MAXIMUM OF 30 FT. OF COOKING EQUIPMENT. PLACEMENT IS AT DISCRETION OF THE INSPECTOR. ADDITIONAL EXTINGUISHERS MAY BE REQUIRED BASED ON THE LARGE DISTANCE TO HOLD FIRE EXTINGUISHERS FROM MULTIPLE FRYERS. PORTABLE FIRE EXTINGUISHERS SHALL BE CONSPICUOUSLY LOCATED ALONG NORMAL PATHS OF TRAVEL WHERE THEY ARE READILY ACCESSIBLE. PORTABLE FIRE EXTINGUISHERS SHALL BE MAINTAINED WITH NFPA AND CFC REQUIREMENTS. CFC 906.1 & 906.2; CFC 904.11.5; 906.3.J
11. HOOD AND DUCT CONSTRUCTION SHALL BE INSTALLED IN ACCORDANCE WITH THE CMC AND NATIONALLY RECOGNIZED STANDARDS. THESE ASSEMBLIES ARE APPROVED AND INSPECTED BY THE LOCAL BUILDING OFFICIAL AND ARE NOT PART OF THE FA PLAN REVIEW PROCESS. APPROVED BUILDING DEPARTMENT PLANS MAY BE REQUIRED.
12. WHERE MORE THAN ONE MANUAL ACTUATOR (PULL) IS INSTALLED, THEY SHALL BE IDENTIFIED WITH A PERMANENT SIGN INDICATING WHICH EXTINGUISHING SYSTEM EACH WILL ACTIVATE.
13. HOOD EXHAUST FANS SHALL CONTINUE TO OPERATE AFTER THE EXTINGUISHING SYSTEM HAS BEEN ACTIVATED, UNLESS FAN SHUTDOWN IS REQUIRED BY A LISTED COMPONENT OF THE VENTILATION SYSTEM OR BY THE DESIGN OF THE EXTINGUISHING SYSTEM. MAKEUP AIR SUPPLIED INTERNALLY TO HOOD MUST SHUT DOWN UPON FIRE SUPPRESSION SYSTEM ACTIVATION.
14. THE INSIDE EDGE OF THE HOOD SHALL OVERHANG A HORIZONTAL DISTANCE OF NO LESS THAN 6 INCHES BEYOND THE COOKING SURFACE ON ALL OPEN SIDES, AND THE VERTICAL DISTANCE BETWEEN THE LIP OF THE HOOD AND THE COOKING SURFACE SHALL NOT EXCEED 4 FEET UNLESS THE MANUFACTURER'S SPECIFICATIONS STATES OTHERWISE. CMC 508.4.1

SYSTEM MAINTENANCE

3. THE APPROVED SET OF PLANS SHALL BE DELIVERED TO THE OWNER/MANAGER TO BE KEPT ON-SITE FOR REFERENCE AND INSPECTION RECORDS.
16. THE RESPONSIBILITY FOR INSPECTION, MAINTENANCE, TRAINING, AND CLEANLINESS OF THE VENTILATION CONTROL AND FIRE PROTECTION OF THE COMMERCIAL COOKING OPERATIONS SHALL BE THE OWNER OF THE SYSTEM PROVIDED THAT THIS RESPONSIBILITY HAS NOT BEEN TRANSFERRED IN WRITTEN FORM TO A MANAGEMENT COMPANY OR OTHER PARTY. CFC 507.1.3
17. RECORDS FOR INSPECTIONS SHALL STATE THE FOLLOWING:
 1. THE NAME OF THE INDIVIDUAL AND/ OR COMPANY PERFORMING THE INSPECTION;
 2. A DESCRIPTION OF THE INSPECTION;
 3. WHEN THE INSPECTION TOOK PLACE;
 4. SUCH RECORDS SHALL BE COMPLETED AFTER EACH INSPECTION OR CLEANING, MAINTAINED ON THE PREMISES, FOR A MINIMUM OF THREE YEARS AND COPIED TO THE FIRE CODE OFFICIAL UPON REQUEST. CFC 609.3.3.3
18. EXTINGUISHING SYSTEM SHALL BE MAINTAINED IN ACCORDANCE WITH THE 2013 CFC, CMC, 2013 NFPA 17A, 2010 NFPA 96 AND MANUFACTURER'S REQUIREMENTS.
19. FOR EXISTING HOOD EXTINGUISHING SYSTEMS, WHERE CHANGES IN THE COOKING MEDIA, POSITIONING OF COOKING EQUIPMENT OR REPLACEMENT OF COOKING EQUIPMENT OCCUR, PLANS SHALL BE SUBMITTED TO THE FA FOR THE AUTOMATIC FIRE-EXTINGUISHING SYSTEM AND SHALL COMPLY WITH THE APPLICABLE PROVISIONS CFC SECTIONS 904.11.6.1
20. EXTINGUISHING SYSTEMS SHALL BE SERVICED AT LEAST EVERY SIX MONTHS, OR AFTER ACTIVATION OF THE SYSTEM, BY A QUALIFIED PERSON. MAINTENANCE SHALL BE CONDUCTED IN ACCORDANCE WITH THE MANUFACTURER'S LISTED INSTALLATION AND MAINTENANCE MANUAL. CFC 904.11.6.2 NFPA 17A SECTION A7.3; CFC901.6.2
21. FUSIBLE LINKS SHALL BE REPLACED AT LEAST ANNUALLY. CFC 904.11.6.3
22. THE HOOD VENTILATION SYSTEM SHALL BE OPERATED AT THE REQUIRED RATE OF AIR MOVEMENT, AND APPROVED GREASE FILTERS SHALL BE IN PLACE WHEN COOKING EQUIPMENT UNDER A KITCHEN GREASE HOOD IS OPERATED.
23. HYDROSTATIC TESTING OF THE WET CHEMICAL EXTINGUISHING SYSTEM SHALL BE COMPLETED IN INTERVALS NOT EXCEEDING 12 YEARS. NFPA 17A 7.5
24. ALL INTERIOR SURFACES OF THE EXHAUST SYSTEMS SHALL BE MADE ACCESSIBLE FOR CLEANING AND INSPECTION PURPOSES. IF DURING THE INSPECTION IT IS FOUND THAT THE HOOD, GREASE REMOVAL DEVICES, FAN, DUCTS OR OTHER APPURTENANCES HAVE AN ACCUMULATION OF GREASE, SUCH COMPONENTS SHALL BE CLEANED. CFC 609.3.2
25. THE ENTIRE EXHAUST SYSTEM SHALL BE INSPECTED FOR GREASE BUILD-UP BY A PROPERLY TRAINED, QUALIFIED, COMPANY OR PERSON. INSPECTIONS SHALL BE COMPLETED IN ACCORDANCE WITH CFC TABLE 609.3.3.1

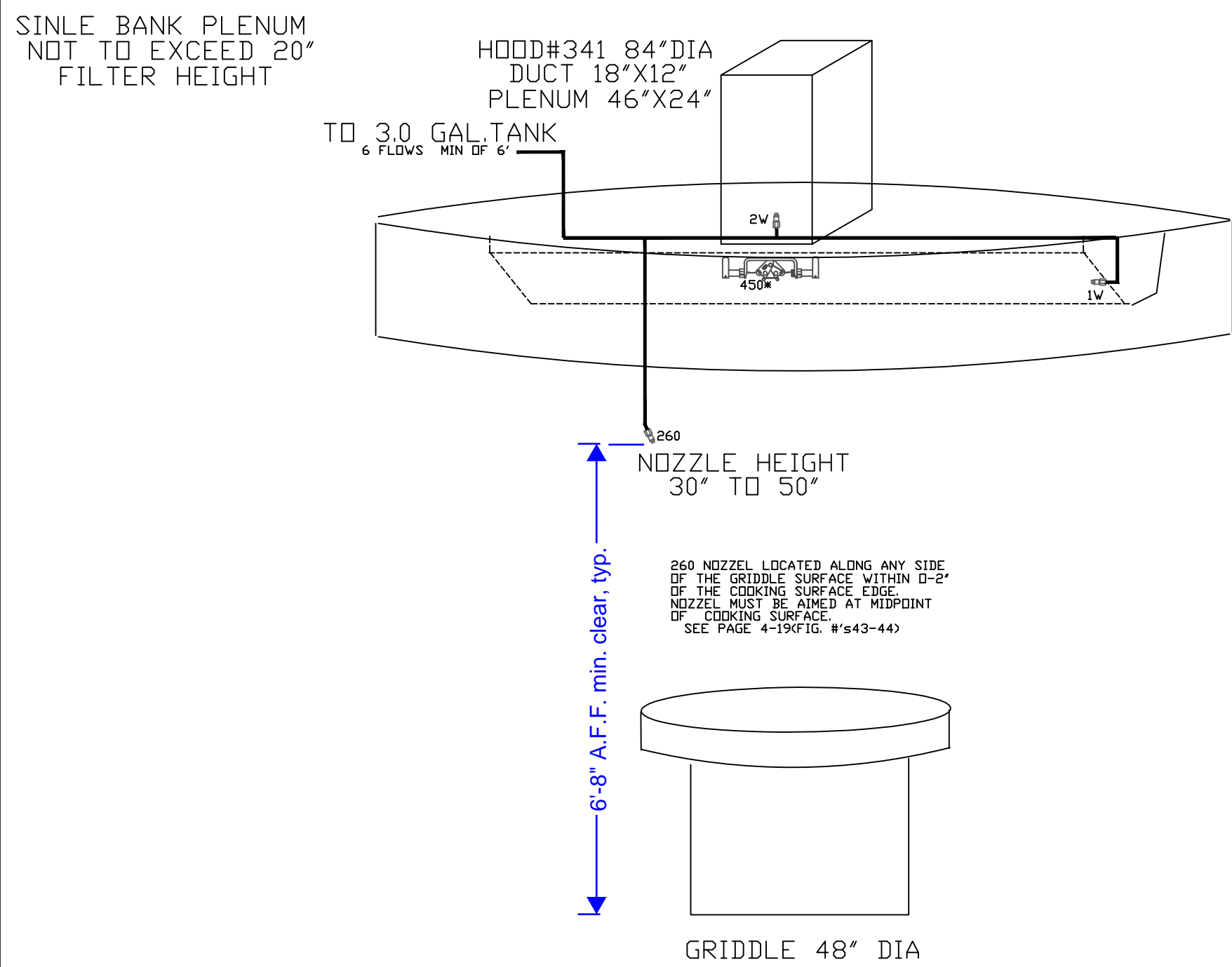
PARTIAL FLOOR PLAN



*ALL PIPE SHALL BE 3/8" SCHDULE 40 BLACK IRON
*HANGERS SHALL BE OF MINERALAC'S
*EXPOSED PIPE SHALL BE CHROME PLATED
*ALL PIPING SHALL BE RIDGIDLY SUPPORTED TO
PREVENT MOVEMENT
*ALL PIPING AND DETECTION UNDER HOOD WHERE
ATTACHED SHALL BE ATTACHED BY A GREASE
TIGHT SEAL FIELD
*BROOKS QUICK MOUNT FASTENERS- MODEL #QMT
SHALL BE USED ON ANY TYPE OF PENETRATION
UNDER THE HOOD

MAXIMUM LENGTH OF SUPPLY LINE FOR EACH TANK= 40 FEET
TOTAL LENGTH OF SUPPLY LINE USED TANK#1 = 34'3"
DETECTION SYSTEM: MAXIMUM NUMBER OF ELBOWS= 16, 150 FT. 1/16" STAINLESS CABLE.
REMOTE PULL SYSTEM: MAXIMUM NUMBER OF ELBOWS= 20, 150 FT. 1/16" STAINLESS CABLE.
GAS VALVE SYSTEM: MAXIMUM NUMBER OF ELBOWS= 20, 150 FT. 1/16" STAINLESS CABLE.

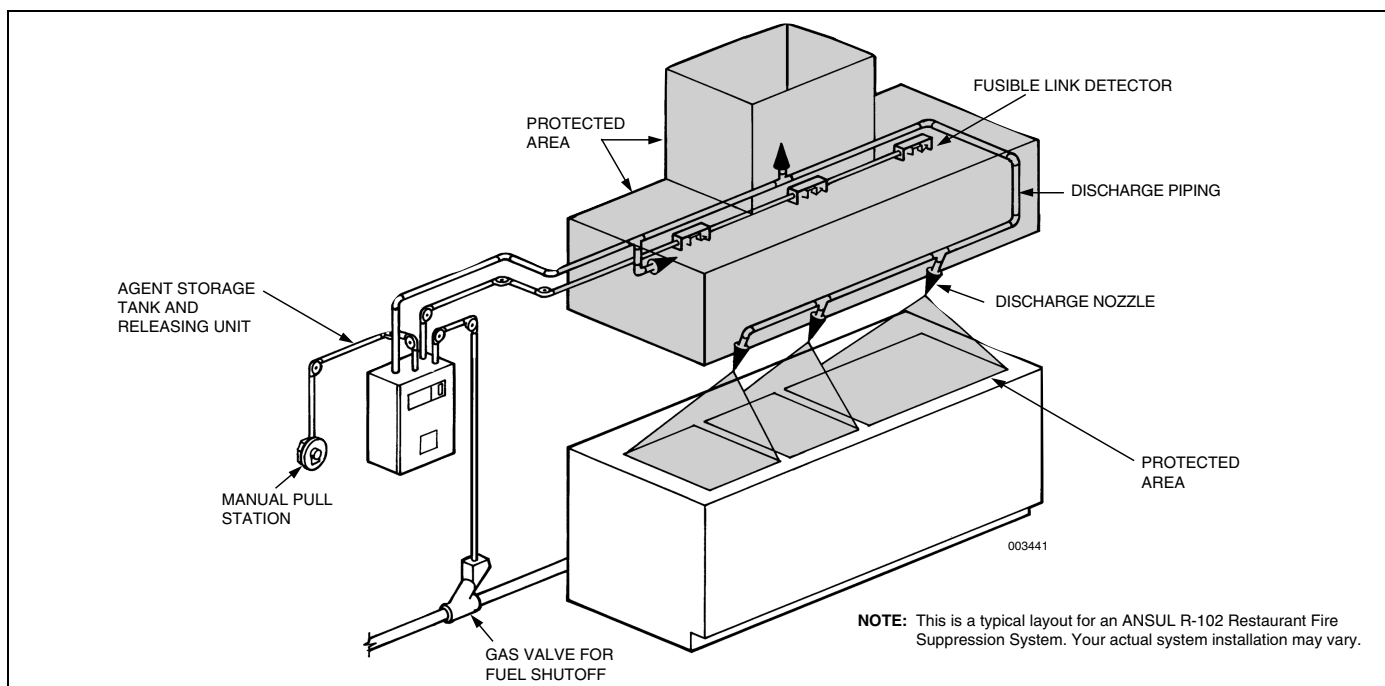
PIPING LAYOUT



SYSTEM LAYOUT

OWNER'S GUIDE

R-102™ RESTAURANT FIRE SUPPRESSION SYSTEM



HOW THE ANSUL R-102 SYSTEM OPERATES

1. A fire starts in the protected area...
2. Heat sensitive fusible link detectors activate the system.
3. Appliance energy sources are automatically shut off by accessory equipment appropriate for the type of fuel used by your cooking equipment.
4. The fire extinguishing agent is discharged into the plenum and duct and onto the cooking appliances.
5. The agent and the hot grease mix to form a foam. This temporarily seals combustible vapors, helping to inhibit re-ignition. This seal must not be disturbed.

INSPECTING YOUR R-102 SYSTEM

Your ANSUL R-102 system should be inspected at least monthly. **Should you discover any irregularities, contact an authorized ANSUL distributor immediately.**

1. Never use corrosive cleaning solutions on the fusible links or cables. Check to make certain there is no corrosion to any of the detection system components. Certain high alkaline cleaners could cause corrosion.
2. Ensure that metal fusible links are replaced semi-annually. Deterioration of these links could cause the system to be actuated or to malfunction in case of a fire.
3. Make certain the releasing unit has not been tampered with, and that visual inspection seals are not broken or missing.
4. At daily intervals check your system for loose pipes and missing or grease covered nozzle caps. Make certain nozzle caps are in place over the ends of each nozzle. Temporarily remove cap, check to make certain it is not brittle, and snap back on nozzle.
5. Check each metal blow-off cap and make certain the cap can be turned freely on the nozzle.
6. Periodically check your visual indicator on the releasing unit to make certain the system is cocked.
7. Have your system inspected by an authorized ANSUL distributor at a maximum of 6 month intervals and immediately after major hood and duct cleaning. Often fusible links are wired shut during the cleaning process to prevent accidental activation. This will prevent the system from operating automatically. It's also possible that your system might have been disconnected, damaged, or has accumulated excessive deposits of grease causing your system to become inoperative.
8. Check that the manual pull station is not obstructed, has not been tampered with, and is ready for operation.
9. Make certain that each tank and releasing unit is mounted in an area with a temperature range of 32 °F to 130 °F (0 °C to 54 °C).
10. Make certain the agent storage tank is not in an area in which the temperature can exceed 130 °F (54 °C) or can be heated to a temperature exceeding 130 °F (54 °C) due to conductivity through heated discharge piping.

R-102 Restaurant Fire Suppression Systems

Features

- Low pH Agent
- Proven Design
- Reliable Gas Cartridge Operation
- Aesthetically Appealing
- UL Listed – Meets Requirements of UL 300
- ULC Listed – Meets Requirements of ULC/ORD-C1254.6
- CE Marked

Application

The ANSUL® R-102 Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect areas associated with ventilating equipment including hoods, ducts, plenums, and filters. The system also protects auxiliary grease extraction equipment and cooking equipment such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite, or gas-radiant char-broilers; and woks.

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

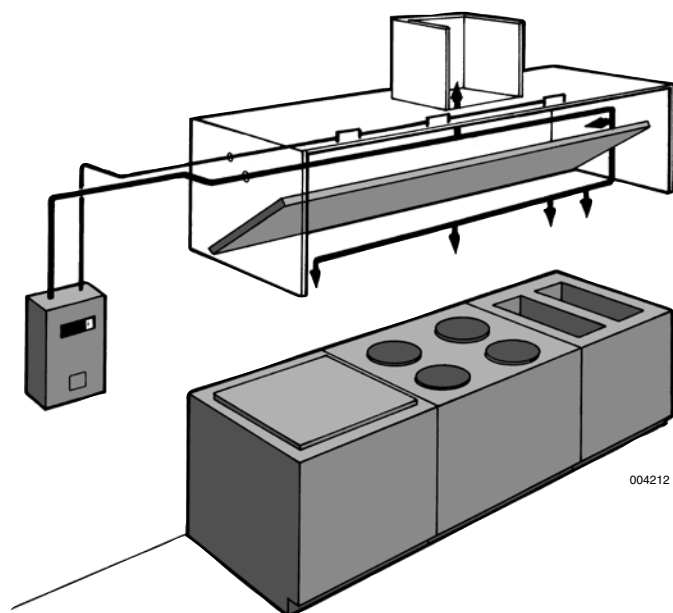
Use of the R-102 system is limited to indoor applications or locations that provide weatherproof protection within tested temperature limitations. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C).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

System Description

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



004215



004212

The system is capable of automatic detection and actuation as well as remote manual actuation. Additional equipment is available for building fire alarm panel connections, electrical shutdown and/or interface, and mechanical or electrical gas line shut-off applications.

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

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

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

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

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

Additional tanks and corresponding equipment can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.



Component Description

Wet Chemical Agent – The extinguishing agent is a mixture of organic 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 constructed of stainless steel.

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 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar).

The tank includes an adaptor/tube assembly. The adaptor assembly includes a chrome-plated steel adaptor with a 1/4 in. NPT female gas inlet, a 3/8 in. NPT female agent outlet, and a stainless steel agent pick-up tube. The adaptor also contains a bursting disc seal which helps to prevent 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, two, or three agent tanks depending on the capacity of the gas cartridge used. It contains a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 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 and manual reset relay, it is compatible with electric gas line or appliance shut-off devices.

Regulated Actuator Assembly – When more than two agent tanks (or three 3.0 gallon (11.4 L) tanks in certain applications) 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 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities using pressure from the regulated release mechanism cartridge.

The regulated actuator assembly contains an 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, or 3). Each nozzle must have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

Agent Distribution Hose – Kitchen appliances manufactured with or resting on casters (wheels/rollers) may include an agent distribution hose as a component of the suppression system. This allows the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. The hose assembly includes a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

Flexible Conduit – Flexible conduit allows for quicker installations and the convenience of being able to route the cable over, under and around obstacles. Flexible conduit can be used as a substitute for standard EMT conduit or can be used with EMT conduit.

Flexible conduit can be used only with the Molded Remote Manual Pull Station.

Pull Station Assembly – The remote manual pull station is made out of a molded red composite material. The red color makes the pull station more readily identifiable as the manual means for fire suppression system operation.

The pull station is compatible with the ANSUL Flexible Conduit.

Electrical Requirements - 120/1/15A

Approvals

- UL/ULC Listed
- CE Marked
- New York City Department of Buildings
- LPCB
- TFRI
- Marine Equipment Directive (MED)
- DNV
- ABS
- Lloyd's Register
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of 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 Underwriters Laboratories of Canada (ULC)
 - 1.1.2.1 ULC/ORD-C 1254.6
- 1.1.3 National Fire Protection Association (NFPA)
 - 1.1.3.1 NFPA 96
 - 1.1.3.2 NFPA 17A

1.2 Submittals

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

1.3 System Description

- 1.3.1 The system shall be an automatic fire suppression system using a wet chemical agent for cooking grease related fires.
- 1.3.2 The system shall be capable of suppressing fires in the areas associated with ventilating equipment including hoods, ducts, plenums, and filters as well as auxiliary grease extraction equipment. The system shall also be capable of suppressing fires in areas associated with cooking equipment, such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers; and woks.
- 1.3.3 The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories (UL/ULC).
- 1.3.4 The system shall be installed and serviced by personnel trained by the manufacturer.
- 1.3.5 The system shall be capable of protecting cooking appliances by utilizing either dedicated appliance protection and/or overlapping appliance protection.

1.4 Quality Control

- 1.4.1 Manufacturer: The R-102 Restaurant Fire Suppression System shall be manufactured by a company with at least forty years experience in the design and manufacture of pre-engineered fire suppression systems. The manufacturer shall be ISO 9001 registered.
- 1.4.2 Certificates: The wet agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease-related fires.

1.5 Warranty, Disclaimer, and Limitations

- 1.5.1 The pre-engineered restaurant fire suppression system components shall be warranted for five years from date of delivery against defects in workmanship and material.

1.6 Delivery

- 1.6.1 Packaging: All system components shall be securely packaged to provide protection during shipment.

1.7 Environmental Conditions

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

2.0 PRODUCT

2.1 Manufacturer

- 2.1.1 Tyco Fire Protection Products, One Stanton Street, Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.

2.2 Components

- 2.2.1 The basic system shall consist of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off, and building fire alarm control panel interface.
- 2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease related fires.
- 2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gal (11.4 L). The tank shall have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.
- 2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used or three 3.0 gallon (11.4 L) agent storage tanks in certain applications. It shall contain a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar).

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

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

It shall be compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch(es), it shall be compatible with electric gas line or appliance shut-off devices, or connections to a building fire alarm control panel.

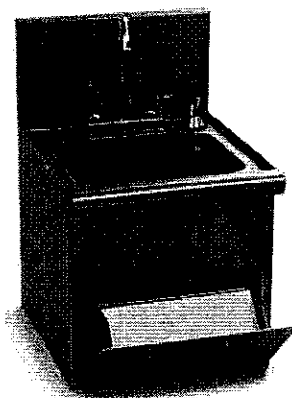


Specification Sheet

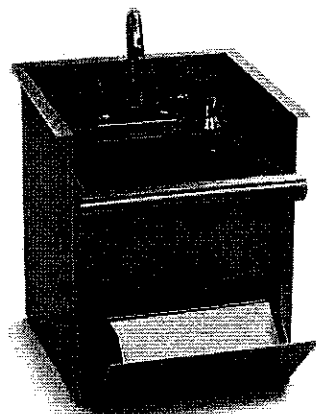
Short Form Specifications

Eagle Space-Saver Hand Wash Sink, model HWC-E. Constructed of type 304 stainless steel with 9¼" x 11½" x 6" deep stainless steel sink, basket drain, hinged door with magnetic catch, built-in C-fold towel dispenser, deck mounted soap dispenser, and deck mounted gooseneck faucet. Note: For T&S faucet, use model HWC-T.

Eagle Drop-In Hand Wash Sink, model HWB-E. Constructed of type 304 stainless steel with 9¼" x 11½" x 6" deep stainless steel sink, basket drain, hinged door with magnetic catch, built-in C-fold towel dispenser, deck mounted soap dispenser, and deck mounted gooseneck faucet. Note: For T&S faucet, use model HWB-T.



#HWC-E



#HWB-E

Hand Wash Sinks

MODELS:

- ☐ HWC-E
- ☐ HWC-T
- ☐ HWB-E
- ☒ HWB-T

Design and Construction Features

- All heavy gauge type 304 stainless steel all-welded construction.
- 1½" (38mm) bullnose front edge.
- Bowl is 9¼" x 11½" x 6" (235 x 292 x 152mm).
- Hinged door with pull handle secured by magnetic catch.
- Pump action soap dispenser in rear deck.
- Built-in C-fold towel dispenser located in front of sink bowl.
- Deck mount faucet.
- 1½" (38mm) stainless steel basket drain and crumb cup.
- Wall-mountable "Space-Saver" models and drop-in models available.
- 1/2" (13mm) Hot and Cold Water hookups.

EAGLE GROUP
 100 Industrial Boulevard, Clayton, DE 19938-8903 USA
 Phone: 302-653-3000 • Fax: 302-653-2065
www.eaglegrp.com

Foodservice Division: Phone 800-441-8440
MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our **SpecFAB® Division**.
 Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

Certifications / Approvals



AUTOQUOTES



EG20.47 Rev. 08/14

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

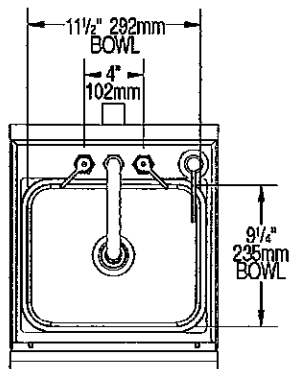
Eagle Foodservice Equipment, Eagle MHC, SpecFAB®, and Retail Display are divisions of Eagle Group. ©2014 by the Eagle Group



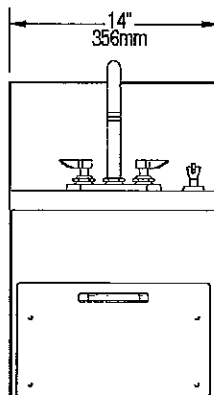
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Wall-Mountable "Space Saver" Hand Wash Sinks

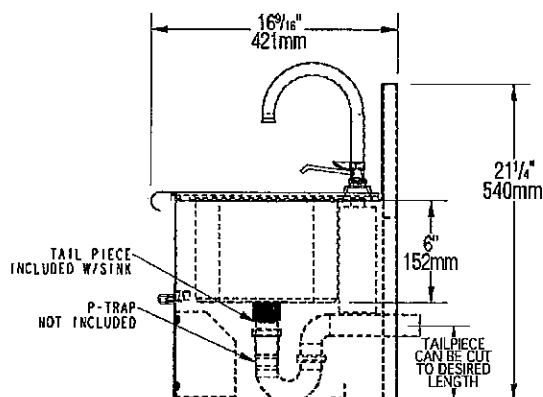
Furnished with Z-clips to secure to wall.



TOP VIEW



FRONT VIEW

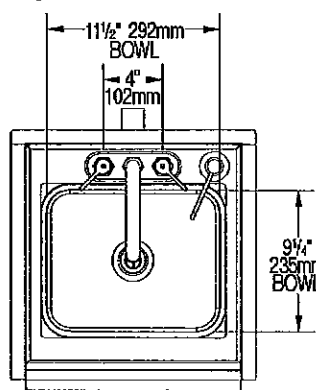


SIDE VIEW

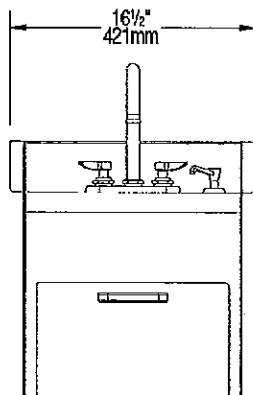
(model # HWC-T unit shown with T&S faucet)

inside bowl dimensions			overall size			WITH ENCORE FAUCET			WITH T&S FAUCET		
width x length x depth			width x length x height			weight			weight		
in.		mm	in.		mm	lbs.	kg	model #	lbs.	kg	model #
9 1/4" x 11 1/2" x 6"	235 x 292 x 152		16 5/8" x 14" x 21 1/4"	421 x 356 x 540		36	16.3	HWC-E	37	16.8	HWC-T

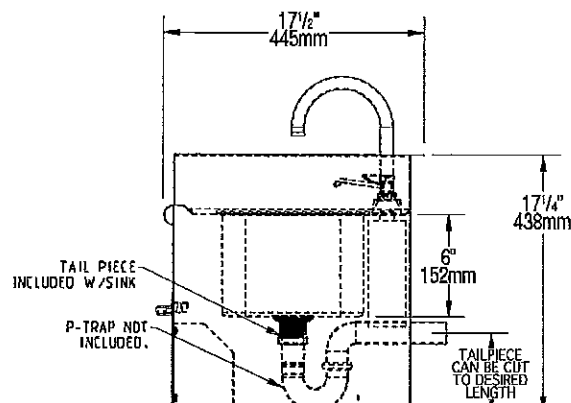
Drop-In Hand Wash Sinks *



TOP VIEW



FRONT VIEW



SIDE VIEW

(model # HWB-T unit shown with T&S faucet)

inside bowl dimensions			overall size			cutout dimensions			WITH ENCORE FAUCET			WITH T&S FAUCET		
width x length x depth			width x length x height			width x length			weight			weight		
in.		mm	in.		mm	in.		mm	lbs.	kg	model #	lbs.	kg	model #
9 1/4" x 11 1/2" x 6"	235 x 292 x 152		17 1/2" x 16 1/2" x 17 1/4"	445 x 419 x 438		16" x 14"	406 x 378		32	14.5	HWB-E	33	15.0	HWB-T

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

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

Printed in U.S.A.
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Rev. 08/14

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/> Submittal:	Date		Item #	345
<input type="checkbox"/> Re-Submittal:	Date		Quantity:	1 (ea)

Description **Trash Can**

Manufacturer **Not In Contract** Model No: **Bv Owner**

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

By: **Owner**
Verify Requirements

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	346
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description	Work Table
-------------	-------------------

Manufacturer	Custom Stainless Steel	Model No:	Custom
--------------	-------------------------------	-----------	---------------

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

See Shop Drawings

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

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BEVERAGE-AIR

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax# 1-336-245-6453
<http://www.Beverage-Air.com>

CUSTOMER'S CHOICE FOR A HOT KITCHEN
Tested & Certified to Ambient Class of 100°F

3 Year Parts/Labor Warranty Additional 2 Year Compressor Warranty

SPE60 ELITE SERIES — STANDARD TOP

All around prep table with enhanced refrigeration system. Improved airflow and less temperature gradient inside the cabinet. Better airflow management and uniform temperature distribution throughout the cabinet. Pans are cooled from the bottom, eliminating the necessity of air blanket. Airflow assures that product in open containers is kept below 41°F and above freezing. This translates into increased product shelf life, higher quality food, better food appearance, fresher product and a reduction of bacteria build-up to combat food-borne illnesses.

CABINET CONSTRUCTION

Exterior construction includes heavy-duty stainless steel finish on front, sides, top, door(s) and grille. Removable hoods and insulated lid assemblies are made of matching stainless steel. Cabinet back and bottom are constructed of galvanized steel. Interior liner is made of aluminum for superior resistance to corrosion.

Doors are mounted to face of cabinet on cartridge style hinges permitting them to self close under their own weight. Hinges also allow doors to stay open 120° and permit easy door removal for service and cleaning if required. A plug in type vinyl magnetic gasket is attached to each door for positive seal. Door handle is made from extruded aluminum with a black anodized finish. It is contoured to permit easy opening of doors with fingers from both top and bottom of handle.

Cabinet insulation is CFC free foamed-in-place polyurethane of two-inch minimum thickness. Six-inch casters, 2 with brakes, are standard. Legs are available as an option.

Cutting board supplied with cabinet is 10" wide constructed of high-density white polyethylene plastic. It is readily removable for cleaning. Two epoxy-coated steel wire shelves per section are supplied as standard. Pans furnished are 4" deep and made of polycarbonate plastic.

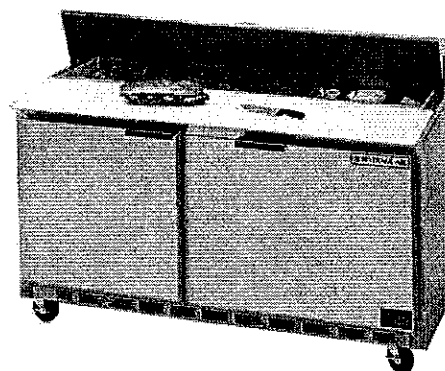
REFRIGERATION

More robust refrigeration system provides added capacity and efficiency. Systems are designed using CFC free R134a refrigerant. Forced air from evaporator is moved under pans, which are recessed 2" from top of cabinet. Forced air over the condenser is drawn from back and bottom of cabinet. Automatic condensate evaporator is provided to eliminate the need of floor drains.

Item No. _____
Quantity _____

**FOOD PREPARATION
SERIES PREP TABLES**
SPE60 ELITE SERIES
STANDARD TOP

MODELS:
SPE60-08
SPE60-10
SPE60-12
SPE60-16 *



SPE60-16

ELECTRICAL CONNECTION

Units pre-wired at factory and
include 8' long
cord and plug



Available From:

Model Specified _____

Store# _____

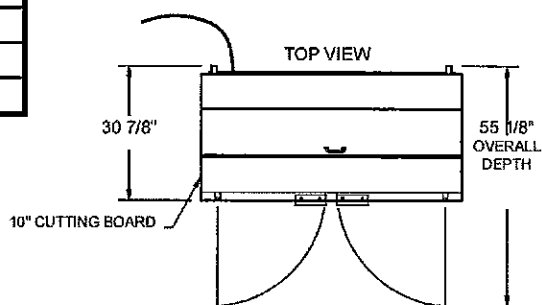
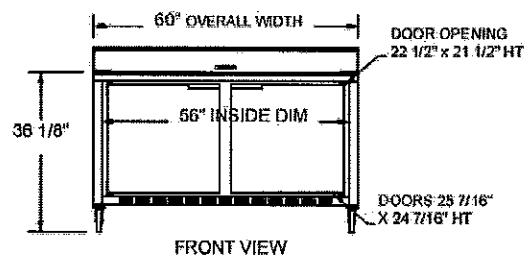
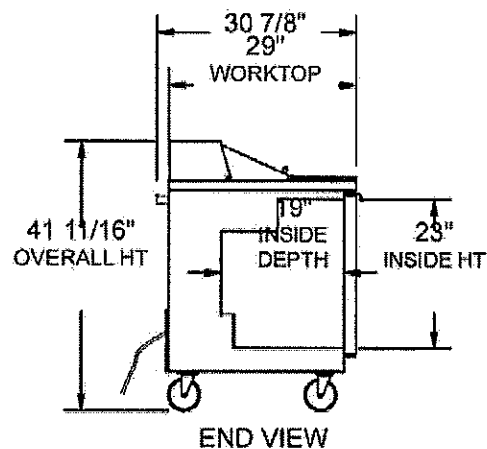
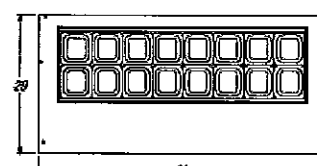
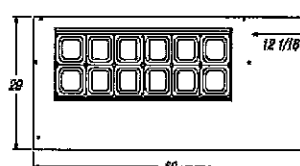
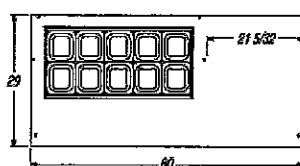
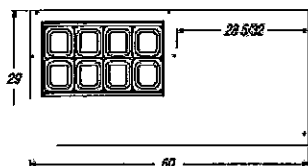
Location _____

Quantity _____

**BEVERAGE-AIR****Food Preparation Table — Standard Top**

Models: SPE60-08, SPE60-10, SPE60-12, SPE60-16

MODEL	SPE60-08	SPE60-10	SPE60-12	SPE60-16
EXTERNAL DIMENSIONAL DATA				
Length Overall (inches)	60"	60"	60"	60"
Length Overall (mm)	1524	1524	1524	1524
Depth Overall (inches)	29 1/4"	29 1/4"	29 1/4"	29 1/4"
Depth Overall (mm)	743	743	743	743
Height Overall—(inches)	41 11/16"	41 11/16"	41 11/16"	41 11/16"
Height Overall—(mm)	1059	1059	1059	1059
Number of doors	2	2	2	2
Depth with Door Open 90 °	54"	54"	54"	54"
Clear Door Opening (inches)	22 1/2" x 21 1/2"	22 1/2" x 21 1/2"	22 1/2" x 21 1/2"	22 1/2" x 21 1/2"
INTERNAL DIMENSIONAL DATA				
NET Capacity (cubic ft.)	17.1	17.1	17.1	17.1
NET Capacity (Liters)	484	484	484	484
Internal Length Overall (inches)	56"	56"	56"	56"
Internal Length Overall (mm)	1422	1422	1422	1422
Internal Depth Overall (inches)	19"	19"	19"	19"
Internal Depth Overall (mm)	483	483	483	483
Internal Height Overall—(inches)	23"	23"	23"	23"
Internal Height Overall—(mm)	584	584	584	584
Number of shelves	4	4	4	4
ELECTRICAL DATA				
Full Load Amperes 115/60/1	9.6	9.6	9.6	9.6
ENERGY CONSUMPTION (KWH)				
	4.4	4.4	4.4	4.4
REFRIGERATION DATA				
Horsepower	1/3	1/3	1/3	1/3
WEIGHT DATA				
Gross Weight (Crated lbs)	357	363	367	383
Gross Weight (Crated kg)	162	165	167	174

PLAN VIEWS**SPE60-08
TOP VIEW****SPE60-10
TOP VIEW****SPE60-12
TOP VIEW****SPE60-16
TOP VIEW****BEVERAGE-AIR® CORPORATION**

3779 Champion Blvd. • Winston-Salem, NC 27105 USA • (336) 245-6400 • Fax (336) 245-6453 • (888) 845-9800 • www.beverage-air.com

Specifications are subject to change without prior notice. 06/13

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	349
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description	Work Table
-------------	-------------------

Manufacturer	Custom Stainless Steel	Model No:	Custom
--------------	-------------------------------	-----------	---------------

Electrical Requirements	Plumbing Requirements
-------------------------	-----------------------

Volts / Phase	120V., 1ph	H.W.
H.P.		C.W.
K.W.		W.
AMPS.	20.0	I.W.
CONN.	Convenience	Gas
CFM		BTU

MISC

PROVIDE WITH THE FOLLOWING

See Shop Drawings

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date			Item #	350
<input type="checkbox"/>	Re-Submittal:	Date			Quantity:	

Description

Spare Number

Manufacturer

Model No:

Electrical Requirements

Plumbing Requirements

Volts / Phase

H.W.

H.P.

C.W.

K.W.

W.

AMPS.

I.W.

CONN.

Gas

CFM

BTU

MISC

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Fax: 714 540-9523

12/12/2014

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Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	351
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description	Drop-In Flatware Holder
-------------	--------------------------------

Manufacturer	Custom Stainless Steel	Model No:	Custom
--------------	-------------------------------	-----------	---------------

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

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12/12/2014

11400



Item # _____

Job _____



Adjustable Polymer "Poker Chip" Dish Dolly PCD Series

16.21

ADJUSTABLE POLYMER "POKER CHIP" DISH DOLLY PCD SERIES

Adjustable:

- Metro's Adjustable Poker Chip Dish Dolly is perfect for holding multiple size dishes — anything from small 4¹/₄-inch dishes to 11³/₄-inch dinner plates and platters.
- Easy one-handed adjustments on the underside of the dolly allows for flexibility and maximum loading density.

Maneuverable:

- Four recessed handles make it easy to maneuver in and out of tight areas and saves space. The compact design allows for maximum space utilization and convenient under counter storage.
- Four 5" (127mm) diameter swivel casters (two with brakes) with neoprene wheels provide for easy maneuverability and positioning.

Two-Handed Access:

- Unique design allows fast, safe and easy two-handed access to all dish columns. Minimize dish breakage and easily load and unload dishes.

Durable Construction:

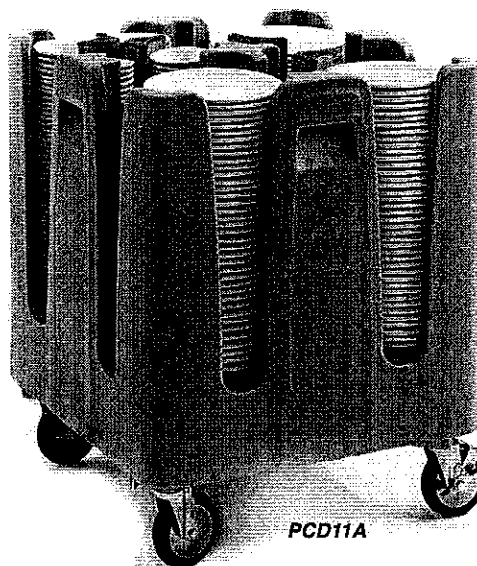
- Sturdy polymer construction is extremely safe for dishes, easy to clean, and is resistant to cracking, peeling or chipping.

Sanitary:

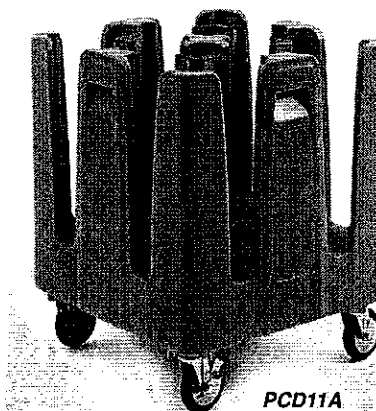
- Dividers and tower are removable to facilitate cleaning.
- Smooth, rounded corners and seamless cart surfaces eliminate cracks and crevices and simplify cleaning.
- Built-in drain holes promote cleanability and eliminates the possibility of water build up.
- Dishes are stored 12" (305mm) above the floor surface, minimizing dust and water marks from floor dirt and splashing.
- Included translucent vinyl cover protects clean dishes from dust and water splashes while in storage and allows workers to view contents without removing the cover.
- NSF Listed.

Microban® Antimicrobial Product Protection:

- Cart body has built-in *Microban® Antimicrobial Product Protection which inhibits the growth of bacteria, mold, mildew, and fungi that cause odors, stains, and product degradation.



PCD11A



PCD11A

*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



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



Job _____



ADJUSTABLE POLYMER "POKER CHIP" DISH DOLLY PCD SERIES

Specifications

Material: High-density polymer containing Microban Antimicrobial product protection.

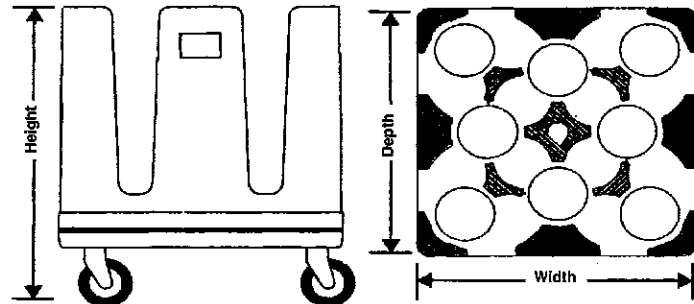
Construction: Seamless, molded polymer construction, equipped with handgrips on all four sides.

Casters: Four B5DN swivel casters (two with brakes). Ball bearing swivel; ball bearing axle. Nickel-plated, pre-lubricated casters with neoprene tires. Casters are bolted to an internal metal support plate.

Protective Cover: Standard heavy-duty 6-mil vinyl cover.

Standard Unit: Four dividers, center column and protective cover provided with each dolly.

Plate Sizes 5 1/2"-6 3/8"
8 Columns (40 Per)
*Capacity = 320



Dimensions

Model No.	Height (in.) (mm)	Width (in.) (mm)	Depth (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)
PCD11A	31 15/16 812	26 5/8 677	26 5/8 677	65 30

Accessories

Model No.	Description
AD11A	4 Additional Dividers
PCDV11A	Additional Cover

*Loading capacity depends upon china shape and thickness. Usable column height is 20" (508mm).

SAMPLE CONFIGURATIONS (Standard Unit)

Plate Sizes 6 1/2"-7 3/8"
8 Columns
*Capacity = 320

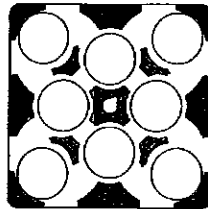


Plate Sizes 7 1/2"-8 1/2"
5 Columns (60 Per)
*Capacity = 300

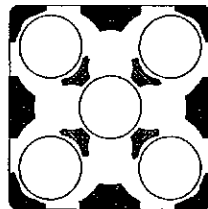


Plate Sizes 8 5/8"-9 1/2"
4 Columns (60 Per)
*Capacity = 240

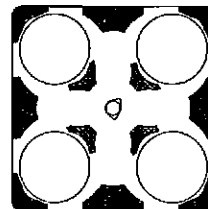
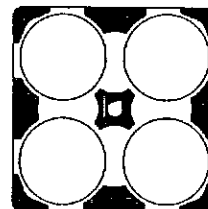


Plate Sizes 9 5/8"-11 1/4"
4 Columns (60 Per)
*Capacity = 240



SAMPLE CONFIGURATIONS (Accessory Dividers Required)

Plate Sizes 4 1/4"-4 5/8"
16 Columns (40 Per)
*Capacity = 640

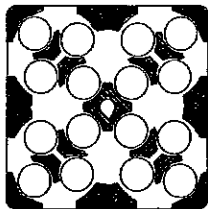
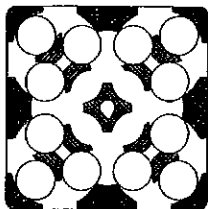
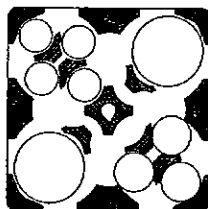


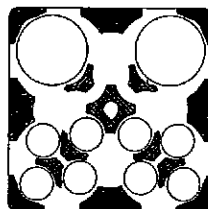
Plate Sizes 4 3/4"-5 1/8"
12 Columns (40 Per)
*Capacity = 480



4 Columns (40 Per) 4 1/4"-4 5/8"
2 Columns (60 Per) 7 1/2"-9 1/2"
3 Columns (40 Per) 4 3/4"-5 1/8"



8 Columns (40 Per) 4 1/4"-4 5/8"
2 Columns (60 Per) 7 1/2"-9 1/2"



All Metro Catalog Sheets are available on our Web Site: www.metro.com



InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852
For Product Information Call: 1-800-433-2232

L02-100A
Printed in U.S.A. Rev. 4/08

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Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date			Item #	353
<input type="checkbox"/>	Re-Submittal:	Date			Quantity:	

Description	Spare Number
-------------	---------------------

Manufacturer		Model No:	
--------------	--	-----------	--

Electrical Requirements	Plumbing Requirements
-------------------------	-----------------------

Volts / Phase H.P. K.W. AMPS. CONN. CFM	H.W. C.W. W. I.W. Gas BTU
--	--

MISC

PROVIDE WITH THE FOLLOWING

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

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Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	354
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description: **Trash Can**

Manufacturer: **Not In Contract** Model No: **Bv Owner**

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

By: **Owner**
Verify Requirements

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400



Decorative Lamps

Models: DL or DLH-400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1200, -1300

Hatco Decorative Lamps provide radiant heat to briefly hold food warm at kitchen work areas, waitress pickup stations, or customer serving points, while enhancing your décor. Versatile enough for almost any location, the range of lights are available with a selection of unlimited personalizing choices. In addition to food warming, configurations for lighting (Luminaire) is offered as well.

Standard features

- Luminaire, Standard and High Watt bulbs available (bulb not included in unit price)
- Models available in twelve lamp shade styles
- Eight different mounting arrangements to choose from
- Four switch options
- Available for food holding and display or lighting only applications

NOTE:

Decorative Lamps (DL and DLH Series) are non-returnable.

Build Your Decorative/Luminaire Lamp in Six Easy Steps

(not for retrofit-bulb not included) -

Step 1 Wattage

Step 2 Shade Style

Step 3 Shade and Canopy Colors

Step 4 Mounting Style

Step 5 Switch Location

Step 6 Overall Length



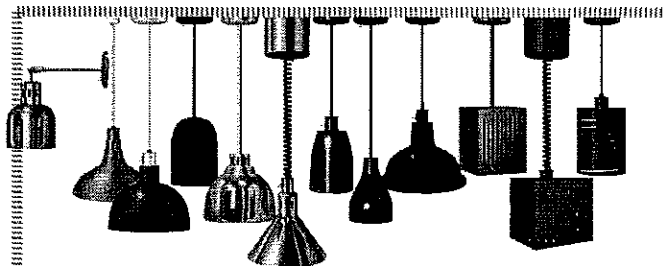
You can develop your own Hatco Decorative Lamp solutions with our online lamp configurator.

Visit "www.hatcocorp.com" and click on "Build a Lamp"

Project _____

Item # _____

Quantity _____



(From left to right)

DL-700-AU, DL-800-CTR, DL-750-CL, DL-400-SU, DL-725-SU,
DL-775-RL, DL-600-SL, DL-500-SU, DL-760-SL, DL-1200-SR,
DL-1300-RL and DL-1100-CR

Options (available at time of purchase only)

- ☐ Designer Colors
 - ☐ Warm Red ☐ Black ☐ Gray Granite ☐ White Granite
 - ☐ Navy Blue ☐ Hunter Green ☐ Antique Copper
- ☐ Gloss Finishes
 - ☐ Smooth White ☐ Gleaming Gold ☐ Glossy Gray
 - ☐ Bold Black
- ☐ Plated Finishes (Special process required and extended lead times)
 - ☐ Bright Brass ☐ Bright Nickel ☐ Bright Copper
 - ☐ Antique Nickel ☐ Antique Brass ☐ Antique Bronze
- ☐ Gloss Finishes for Shade Only (Special process required and extended lead times)
 - ☐ Radiant Red ☐ Brilliant Blue ☐ Clear Brushed Metal Finish
- ☐ Cord Color
 - ☐ Black (Standard) ☐ White (Retractable Mounts only)
- ☐ Luminaire Lighting, (200W bulb maximum, not included)
- ☐ Extended Electrical Leads - For any SU, SL, or SR mount unit, must specify lead length)
 - ☐ 1'-5' (305-1524 mm) ☐ 6'-10' (1829-3048 mm)
 - ☐ 11'-15' (3353-4572 mm) ☐ 16'-20' (4877-6096 mm)

Accessories

- ☐ Track Mount Bar - (120V only)
 - ☐ 4' (1219 mm) Black ☐ 4' (1219 mm) White
 - ☐ 8' (2438 mm) Black ☐ 8' (2438 mm) White
 - ☐ 12' (3658 mm) Black ☐ 12' (3658 mm) White
- ☐ Additional Track Installation and Modification Kit
 - ☐ Black ☐ White
- ☐ 16 Amp Lamp Toggle Switch
- ☐ Coated Bulbs for Luminaire models only
 - ☐ 120V, 60W Clear ☐ 240V, 60W Clear
- ☐ Coated Bulbs
 - ☐ 120V, 250W Clear ☐ 240V, 250W Clear
 - ☐ 120V, 250W Red
- ☐ Coated Bulbs for DLH models only
 - ☐ 120V, 375W Clear ☐ 120V, 375W Red
- ☐ Uncoated Bulbs
 - ☐ 120V, 250W Clear ☐ 240V, 250W Clear
 - ☒ 120V, 250W Red
- ☐ Uncoated Bulbs for DLH models only
 - ☐ 120V, 375W Clear ☐ 120V, 375W Red



HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350
Fax: (800) 543-7521 | Int'l. Fax: (414) 671-3976 | www.hatcocorp.com | email: equipsales@hatcocorp.com



Decorative Lamps and Luminaires

Models: DL or DLH-400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1200, -1300

ORDERING INSTRUCTIONS

Please refer to the six steps in the Hatco Foodservice Equipment Price List, go online at www.hatcocorp.com and click on "Build A Lamp", or click on "Video Library" and

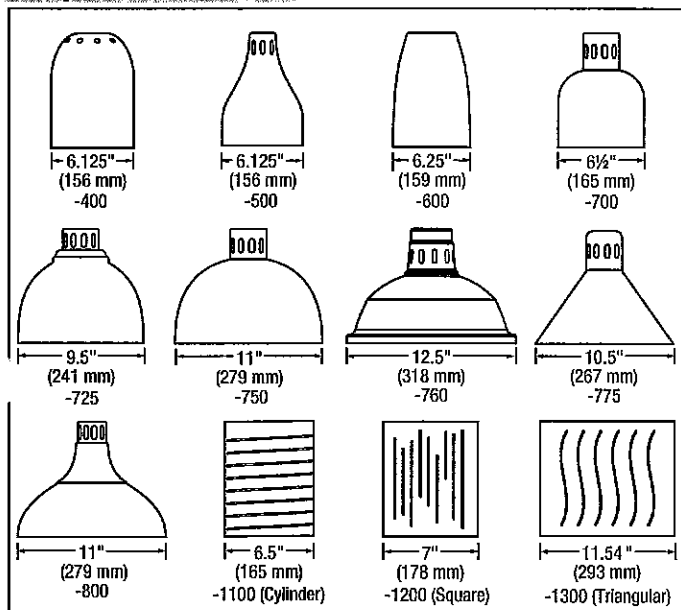
watch "Decorator Lamp Configurator". This will help you in choosing the correct configuration for your specific needs.

Step 1-Wattages

Model [▲]	Maximum Watt Bulb (Not included)	Voltage (Single Phase)	Ship Weight [▼]
DL- (Luminaire)	200 / 2.0 A	120, 240	6-10 lbs. (3-5 kg)
DL- (Standard)	250 / 2.1 A	120, 240	6-10 lbs. (3-5 kg)
× DLH- (High Watt)	375 / 3.1 A	120, 240	6-10 lbs. (3-5 kg)

[▲] Not field convertible [▼] Depending on components

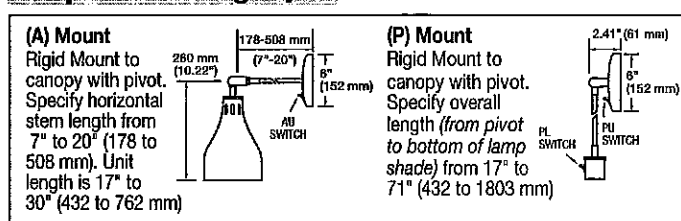
Step 2-Shade Styles - All heights are 8.5" (216 mm)



* NOTE: Lamp shade diameter and wattage may limit number of lamps per track. To assure warranty coverage, do not install track systems in damp or wet locations (including above steam tables).

Step 3-colors (Available for all Designer colors, Plated and Gloss finishes, see front of Spec Sheet, www.hatcocorp.com or Hatco Price List)

Step 4-Mounting Styles

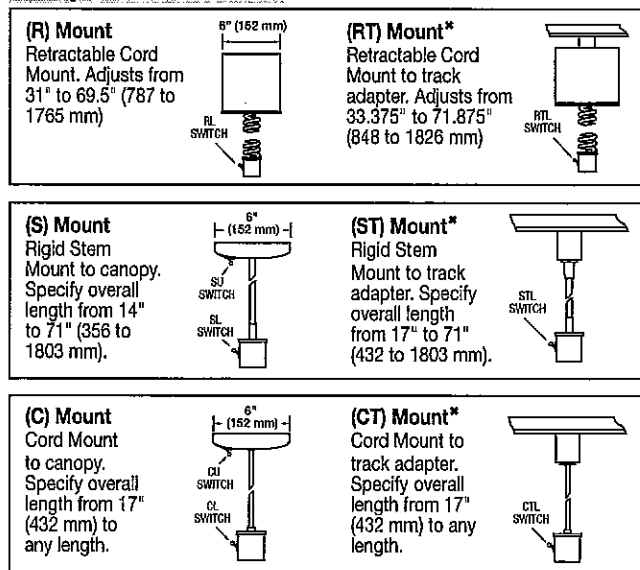


PRODUCT SPECS Decorative Lamp

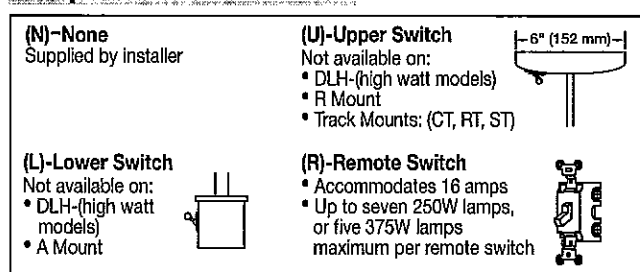
The Decorative Lamp shall be a Hatco Model ... as distributed by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 parts and service assistance (US and Canada only), the Decorative Lamp shall be rated at ... watts, ... volts, and ... inches (millimeters) in overall width. It shall consist of a vented lamp shade and mounting. Switch locations can be upper, lower,

Step 4-(continued)

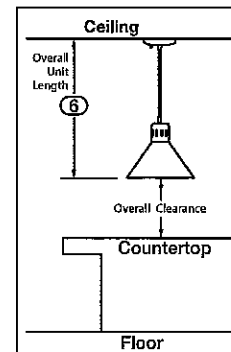


Step 5-Switch Locations



Step 6-Overall Unit Length

- For C, CT, S or ST Mounts: From ceiling to bottom of warmer lamp shade.
- For A or P Mounts: From center of shade to wall plus vertical shade length (see line art in mounting styles).
- For Clearance: See "Clearance Requirements" in the Hatco Price List Ordering Instructions.



remote or supplied by installer. Bulb options are uncoated or coated, clear or red, 60W clear, 250W (DL models) or 375W (DLH models).

One year on-site parts and labor warranty with 24/7 technical assistance in the US and Canada only.

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350
Fax: (800) 543-7521 | Int'l. Fax: (414) 671-3976 | www.hatcocorp.com | email: equipsales@hatcocorp.com



GENERAL INFORMATION

Project Name: _____

Item: 356

Quantity: _____

Model: CV100

Length: _____

DESCRIPTION

The ClearView food shield is manufactured by BSI, LLC. Glass is UV bonded creating a secure, clean seam without the need for noticeable adhesive joints.

Available in three flush mounting options eliminating the need for noticeable fasteners.

GLASS OPTIONS

- ☐ 1/2" Tempered Glass - Centerline Max 66"
- ☐ 3/4" Tempered Glass - Centerline Max 90"

LIGHT AND WARMER OPTIONS

- ☐ Linear T-5 Fluorescent Unit in Stainless Steel Housing
- ☐ BSI Stealth Linear Heat Only Unit in Stainless Steel Housing
- ☐ BSI Stealth Linear Heat and Light Combo Unit in Stainless Steel Housing
- ☐ BSI Stealth Linear Double Heat and Light Combo Unit in Stainless Steel Housing
- ☐ Other _____

INSTALLATION OPTIONS

Flush to Counter:

Routed into Counter:

Under-Counter:

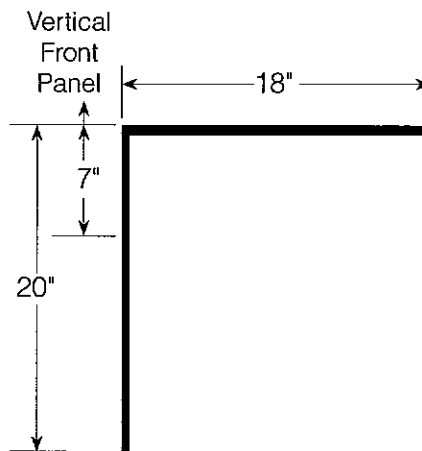
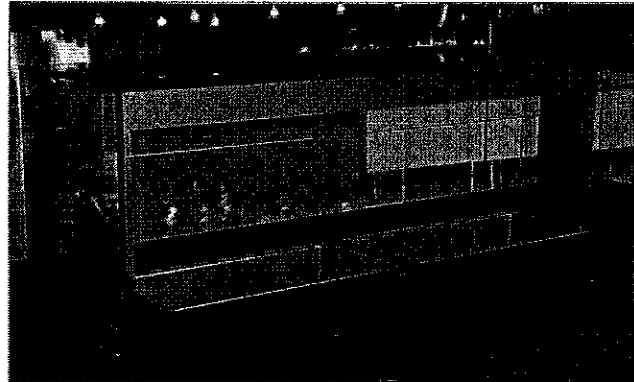
☐ Silicone

☐ Routed into Counter

☐ Stainless Steel Bottom Plate bonded to underside of glass. Plate has s/s weld studs fastened to the bottom that pass through the countertop for fastening the guard to counter top.

CV100

ClearView Bonded Glass



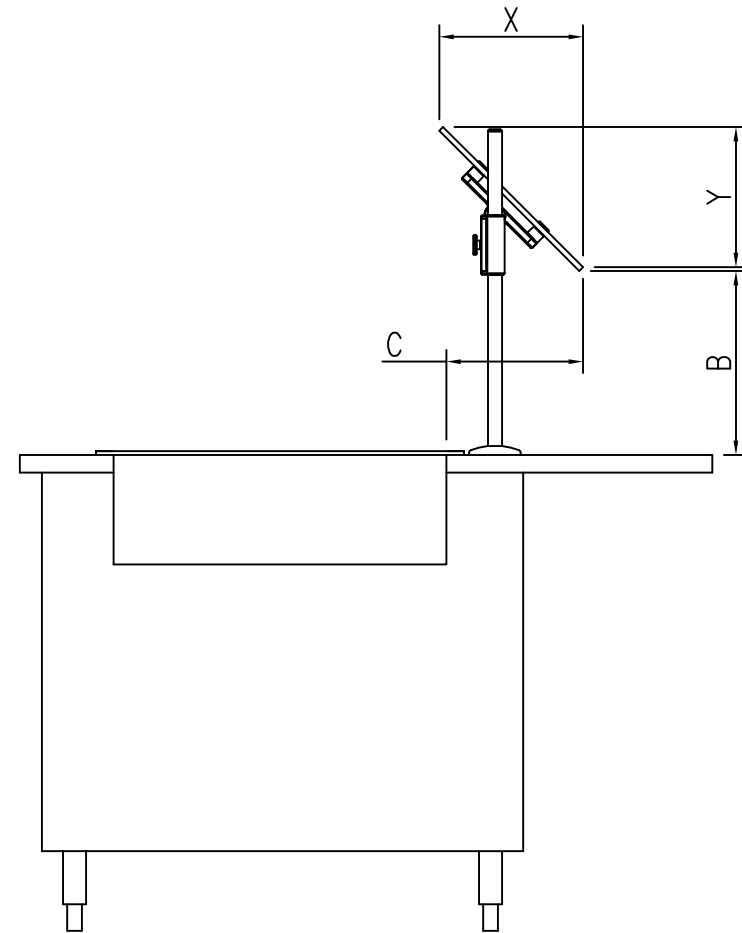
Section drawn as single-side, self-serve.

* Approval Drawings Required

Printed in the U.S.A. (May 2012) BSI, LLC

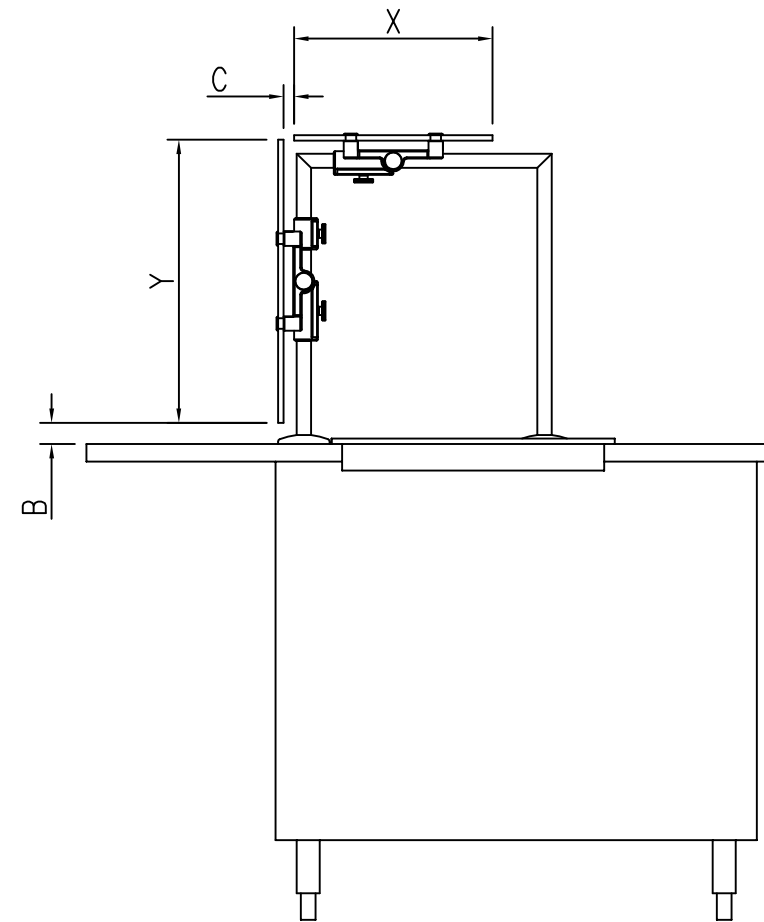
Specifications subject to change without notice.

Revision 1.0



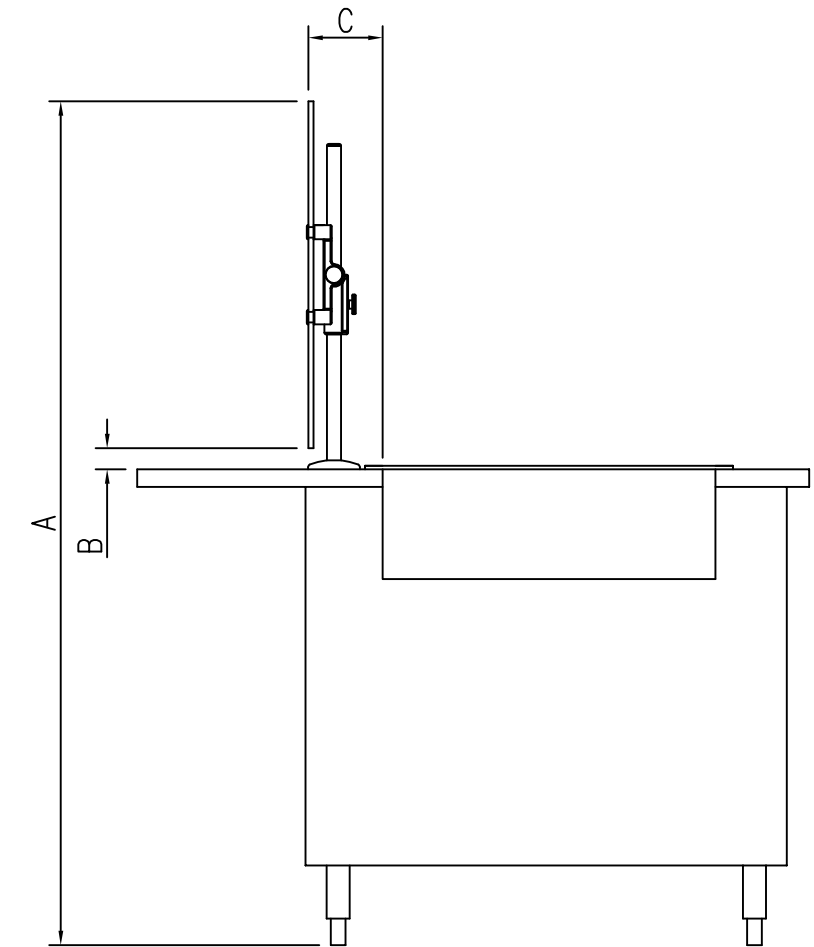
NSF-SELF SERVE FOOD SHIELD

1. SUM OF X AND Y DIMENSIONS SHALL BE EQUAL TO OR GREATER THAN 20 INCHES.
2. GAP BETWEEN GLASS AND COUNTER (B) MAY NOT EXCEED 13".
3. MINIMUM HORIZONTAL DISTANCE (C) BETWEEN BOTTOM LEADING EDGE OF FOOD SHIELD AND DISPLAYED FOOD IS THREE QUARTERS THE DISTANCE OF THE OPENING GAP (B).
EX. (B)=13 INCH MAX. (C)=9-3/4 INCHES FROM DISPLAYED FOOD.



NSF-FULL SERVE FOOD SHIELD

1. SUM OF X AND Y DIMENSIONS SHALL BE EQUAL TO OR GREATER THAN 32 INCHES.
2. GAP BETWEEN FRONT VERTICAL GLASS AND COUNTER (B) MAY NOT EXCEED 1-1/2 INCHES.
3. MAXIMUM DISTANCE BETWEEN VERTICAL GLASS AND HORIZONTAL GLASS (C) IS 3/4 INCH.



NSF COOKING/CARVING STATION FOOD SHIELD

1. TOP OF GLASS MUST BE 60 INCHES MINIMUM ABOVE FINISHED FLOOR.
2. GAP BETWEEN GLASS AND COUNTER (B) MAY NOT EXCEED 6 INCHES.
3. MINIMUM HORIZONTAL DISTANCE BETWEEN BOTTOM LEADING EDGE OF FOOD SHIELD AND DISPLAYED FOOD (C) IS THREE QUARTERS THE DISTANCE OF THE OPENING GAP (B).
EX. (B) 6 INCH MAX. (C) 4-1/2 INCH MAX. FROM DISPLAYED FOOD.

NSF END PANEL STANDARDS

1. ALL FOOD SHIELDS SHALL HAVE END PANELS ON BOTH SIDES UNLESS 3" OR LESS FROM WALL.
2. END PANELS MUST BE A MINIMUM OF 18 INCHES DEEP FROM LEADING EDGE OF FRONT GLASS PANEL.
3. MINIMUM END PANEL HEIGHT MUST BE SAME HEIGHT AS OVERALL HEIGHT OF FOOD SHIELD.
4. GAP BETWEEN BOTTOM EDGE OF END PANEL AND COUNTER TOP NOT TO EXCEED 1-1/2 INCHES.

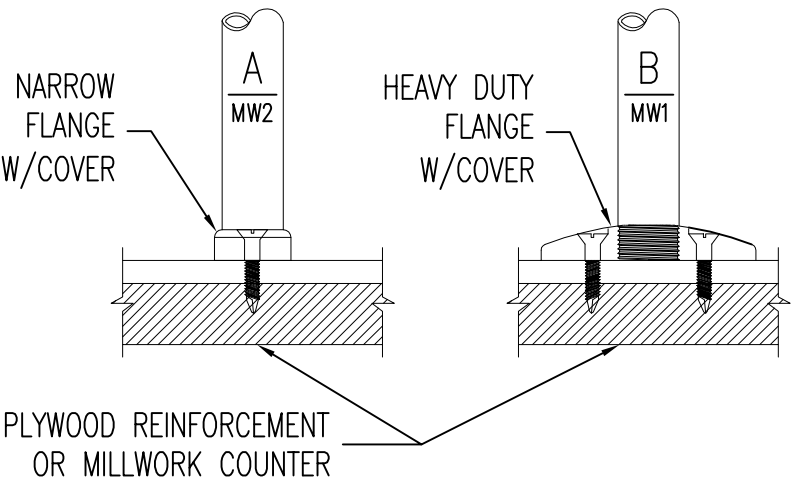
ZGUARD AND XGUARD MOUNTING OPTIONS

* NOTE *

IT IS THE RESPONSIBILITY OF THE FSEC TO PROVIDE REINFORCED COUNTERS & MOUNTING ACCOMODATIONS. MOUNTING SOLELY TO REINFORCED SHEET METAL IS UNACCEPTABLE. BSI SUPPLIES ONLY SUPPORTS & FLANGES. NO FASTENERS SUPPLIED.

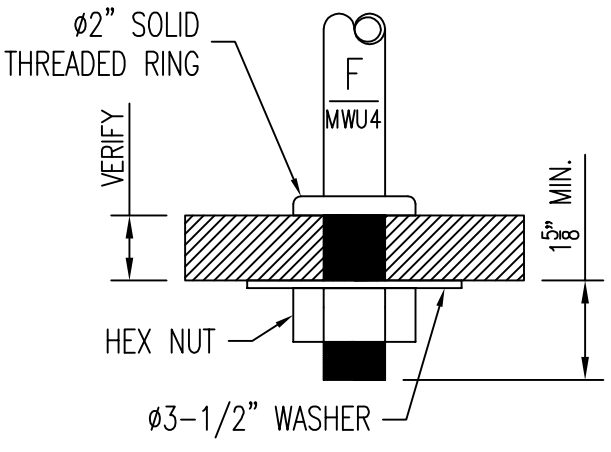
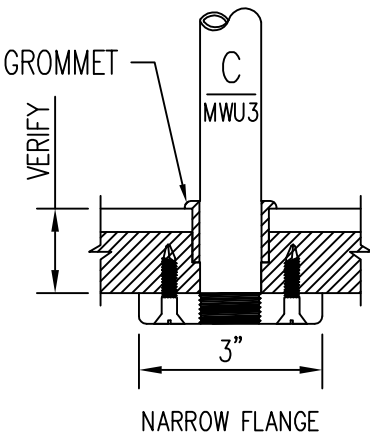
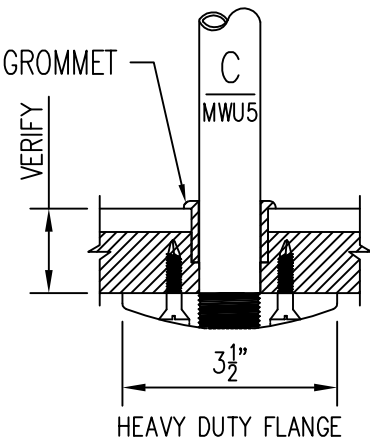
– CIRCLE THE APPROPRIATE MOUNTING OPTION(s) BELOW. ALSO NOTE SELECTION ON ITEM PAGE FOR EACH ITEM.

* NOT FOR CANTILEVER UNITS*



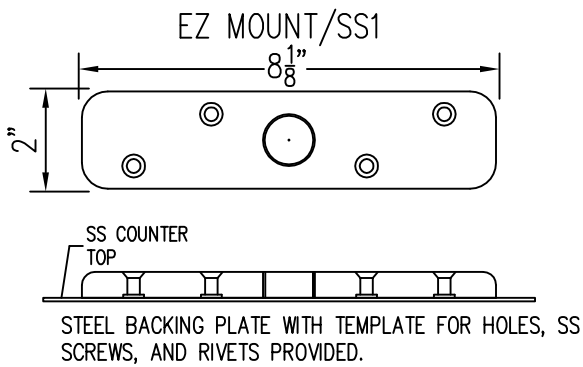
BELOW COUNTER MOUNTS FOR MILLWORK COUNTERS

– VERIFY COUNTER THICKNESS OR UNDER COUNTER MOUNT DEPTH [] INCHES.



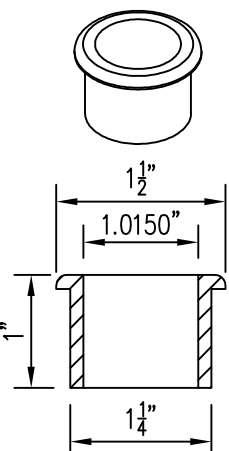
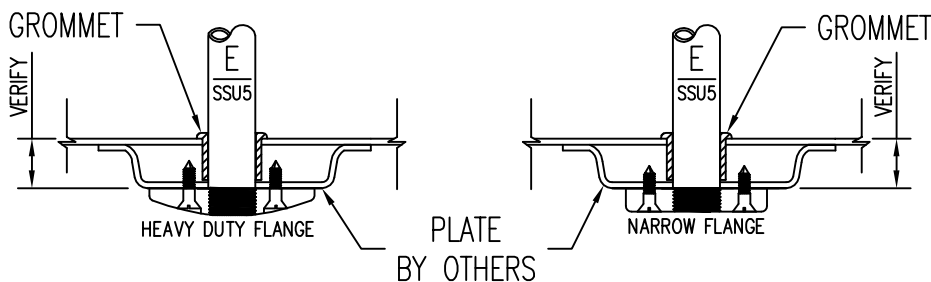
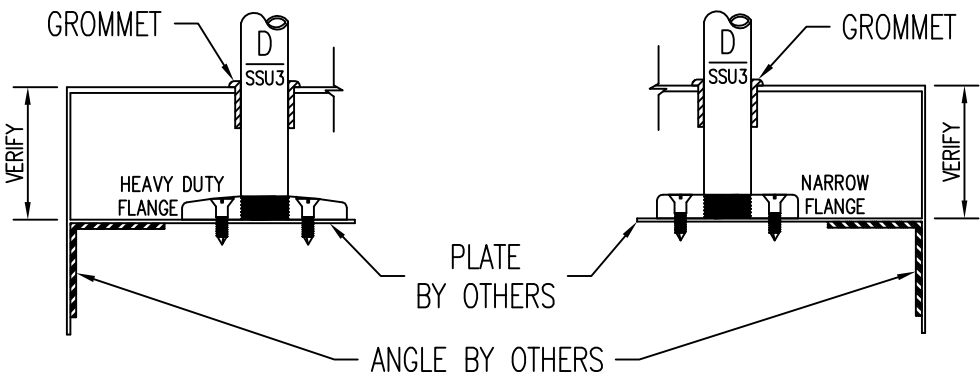
"F" MOUNT NOT RECOMMENDED FOR SOLID SURFACE TOPS

ABOVE COUNTER MOUNTS FOR SS COUNTERS

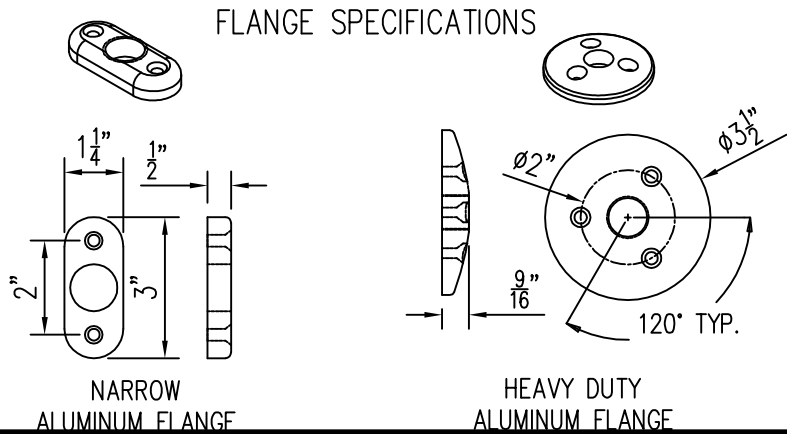


BELOW COUNTER MOUNTS FOR SS COUNTERS

– VERIFY COUNTER THICKNESS OR UNDER COUNTER MOUNT DEPTH [] INCHES.



NYLON GROMMET
Ø1.25" HOLE ON COUNTER
REQ. FOR GROMMET

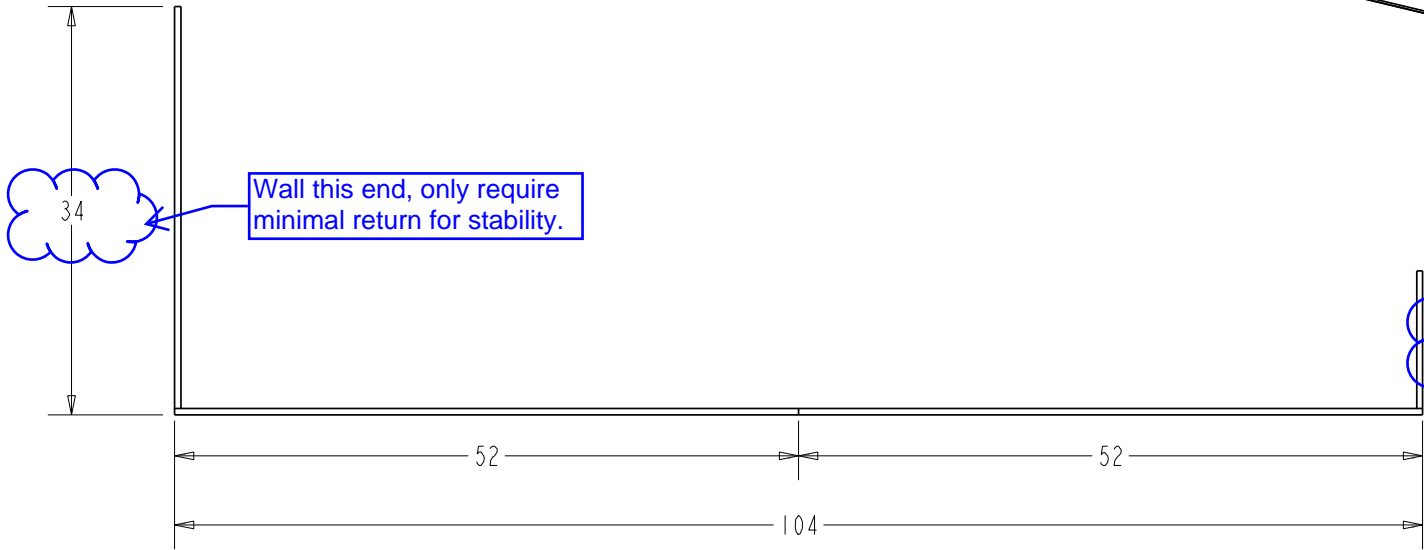
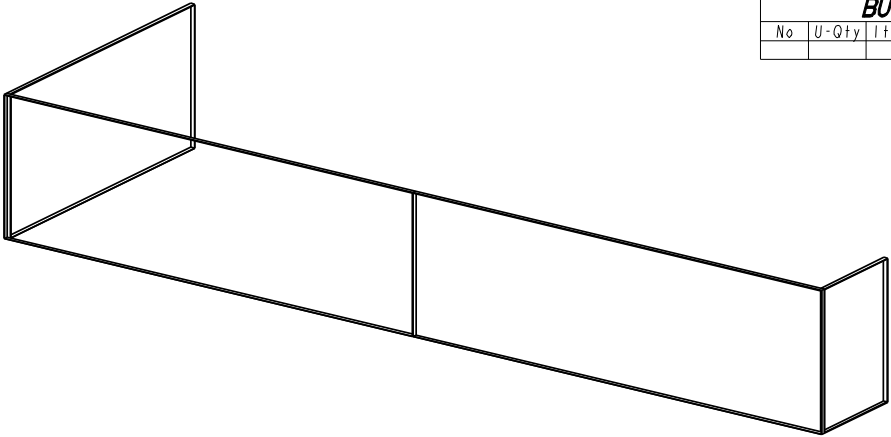


- NOTES: ALL DIMENSIONS ARE IN INCHES
- 1. ALL GLASS PANELS TO BE TEMPERED WITH SQUARE CORNERS.
 - 2. 3/4" THICK GLASS WITH POLISHED EDGES.
 - 3. ALL GLASS TO BE UV BONDED TOGETHER.
 - 4. ALL GLASS TO BE STARPHERE/LOW IRON GLASS

CUSTOMER ITEM: 356

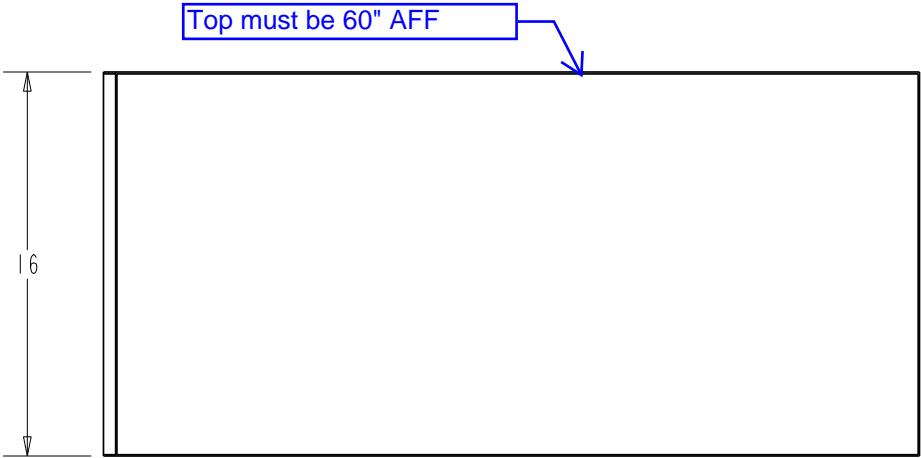
UV BONDED FOOD SHIELD
767901 - 13 1 REQ'D

BUYOUTS BY BSI					
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION
1	4			999	GLASS: TEMPERED 3/4 POLISHED EDGES
BUYOUTS BY R.W. SMITH INC COSTA MESA HQ					
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION

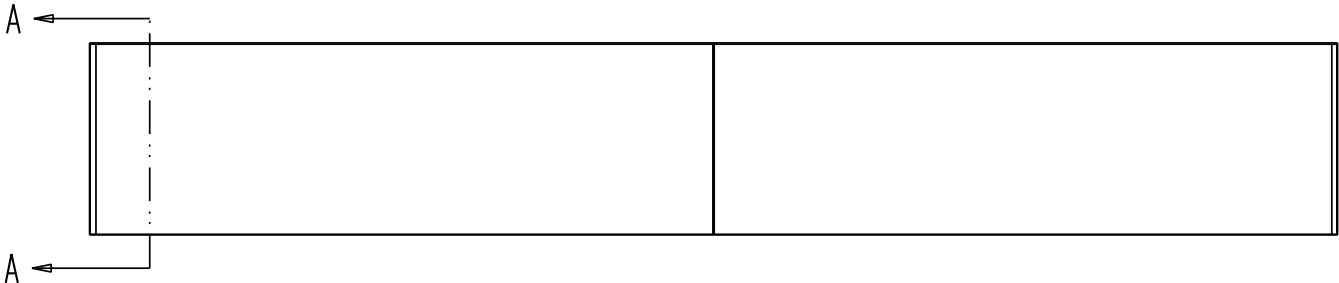


PLAN VIEW
Scale: 3/4" = 1'-0"

Coordinate dimensions with counter manufacturer



SECTION A
Scale: 1-1/2" = 1'-0"



ELEVATION VIEW
Scale: 3/4" = 1'-0"

BSI

5125 RACE COURT
DENVER, CO 80216
(800) 662-9595
(303) 331-8444 FAX

DWG. NO.
1 OF 1

R.W. SMITH INC COSTA MESA HQ
UCI MESA CT IRVINE

5125 RACE COURT
DENVER, CO 80216
(800) 662-9595
(303) 331-8444 FAX

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ORDER NO.
767901

BY:
DATE:
REV:
1
2
3
4
A

AS SHOWN
12/10/14

SCALE:
START DATE:
SHEET SIZE:
B

DRAWN BY:
DWF

BSI LINE NO.
13

APPROVED:
NO

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date			Item #	357
<input type="checkbox"/>	Re-Submittal:	Date			Quantity:	1 (ea)

Description	Sneeze Guard				
-------------	---------------------	--	--	--	--

Manufacturer	BSI, LLC	Model No:	ZG9500
--------------	-----------------	-----------	---------------

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

See Shop Drawings

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400



ZGUARD® FOOD SHIELDS

GENERAL INFORMATION

Project Name: _____
 Item: _____
 Quantity: _____
 Model: ZG9500
 Length: _____

STANDARD NSF LISTED FINISH OPTIONS

- | | |
|---|--|
| <input type="checkbox"/> Brushed Aluminum | <input type="checkbox"/> Chrome |
| <input type="checkbox"/> Gloss Black | <input type="checkbox"/> Wrinkle Black |
| <input type="checkbox"/> Smoked Copper | <input type="checkbox"/> Polished Brass Finish |
| <input type="checkbox"/> Other _____ | |

GLASS OPTIONS

- | |
|--|
| <input type="checkbox"/> 1" Radius Corner (standard) |
| <input type="checkbox"/> Square Corners |
| <input type="checkbox"/> 1/4" Tempered Glass (not for shelves)
Centerline Max 54" |
| <input type="checkbox"/> 3/8" Tempered Glass (for shelf or span more than 54")
Centerline Max 66" |

INSTALLATION OPTIONS

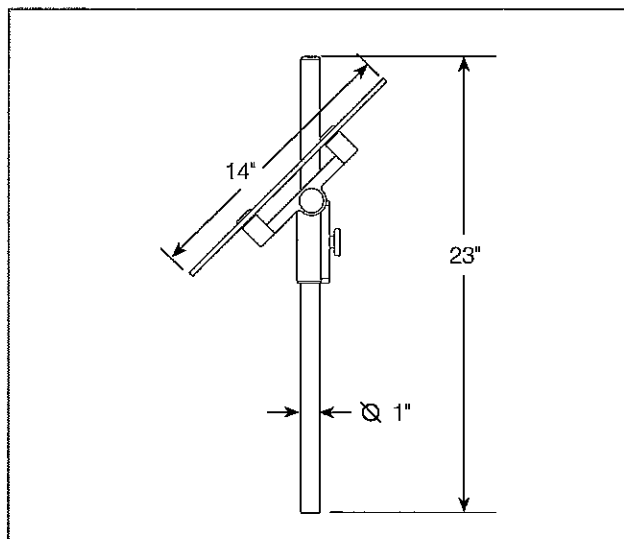
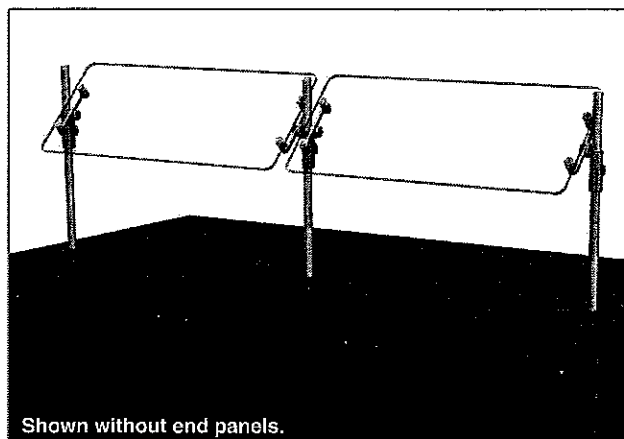
Above-Counter: Stainless Steel Counter
Under-Counter: Stainless Steel Counter
 (Requires Under-Counter Reinforcement & Access)

Above-Counter: Millwork Counter

Under-Counter: Millwork Counter

See Installation Page for More Details.

ZG9500 Combo-Serve



To meet NSF guidelines, end panels are included on all BSI quotations unless specifically excluded. (See End Panel Page for More Details.)

- | |
|--|
| <input type="checkbox"/> SS1: EZ Mount 2" x 8" Flange |
| <input type="checkbox"/> SSU3-H: Heavy-Duty Flange |
| <input type="checkbox"/> SSU3-N: Narrow Flange |
| <input type="checkbox"/> SSU5-H: Heavy-Duty Flange |
| <input type="checkbox"/> SSU5-N: Narrow Flange |
| <input type="checkbox"/> MW1: Heavy-Duty Flange |
| <input type="checkbox"/> MW2: Narrow Flange |
| <input type="checkbox"/> MWU3: Narrow Flange |
| <input type="checkbox"/> MWU4: Compression Installation (not recommended for solid surfaces) |
| <input type="checkbox"/> MWU5: Heavy-Duty Flange |

* Approval Drawings Required

Printed in the U.S.A. (January 2013) BSI, LLC
 Specifications subject to change without notice.

Patent Number 6,588,863 Rv. 5



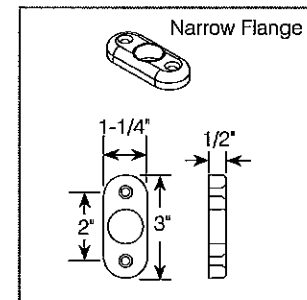
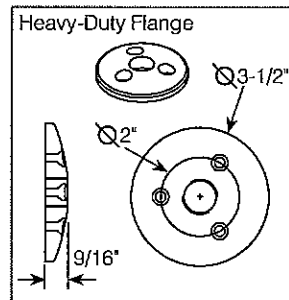
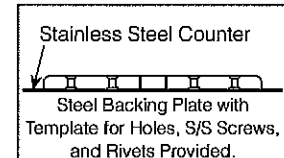
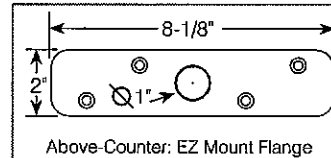
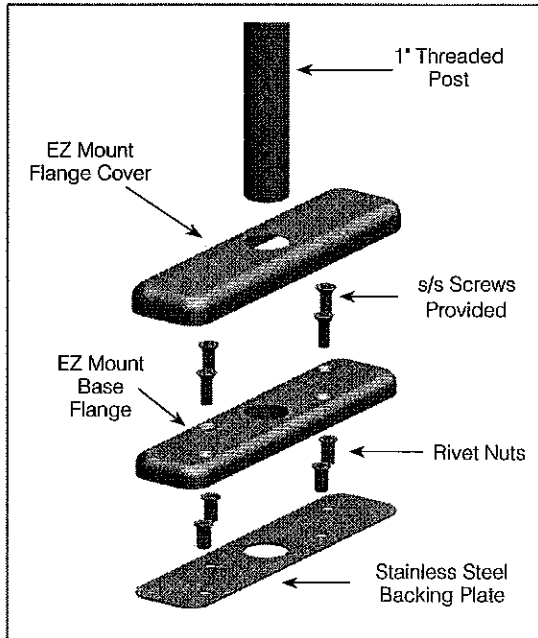
BSI, LLC • 5125 Race Court • Denver, CO 80216 • Phone: 1.800.662.9595 • Fax: 303.331.8444 • Web: www.bsidesigns.com



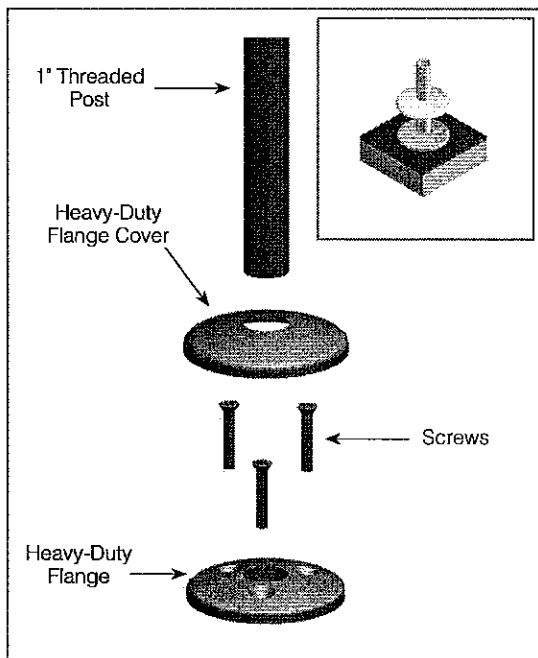
ZGUARD® FOOD SHIELDS

ABOVE-COUNTER INSTALLATION FOR 1" ZGUARD POSTS

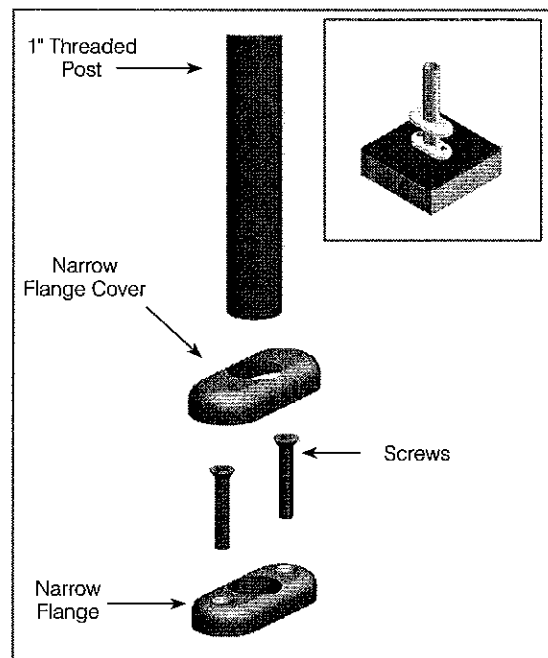
For Stainless Steel Counter
SS1: EZ Mount 2" x 8" Flange

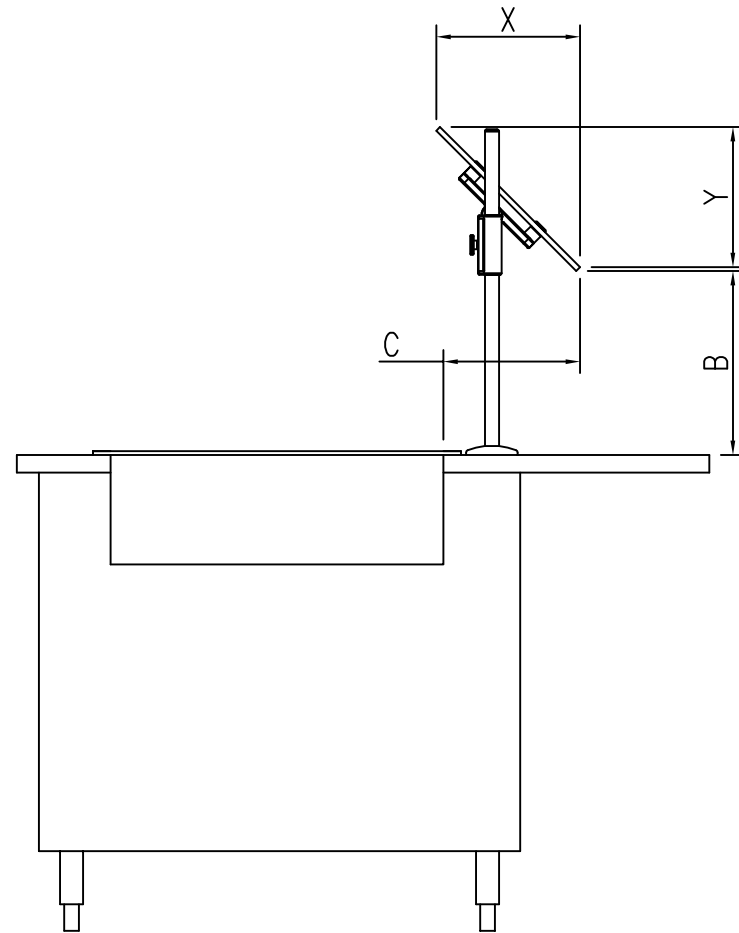


For Millwork Counter
MW1: Heavy-Duty Flange



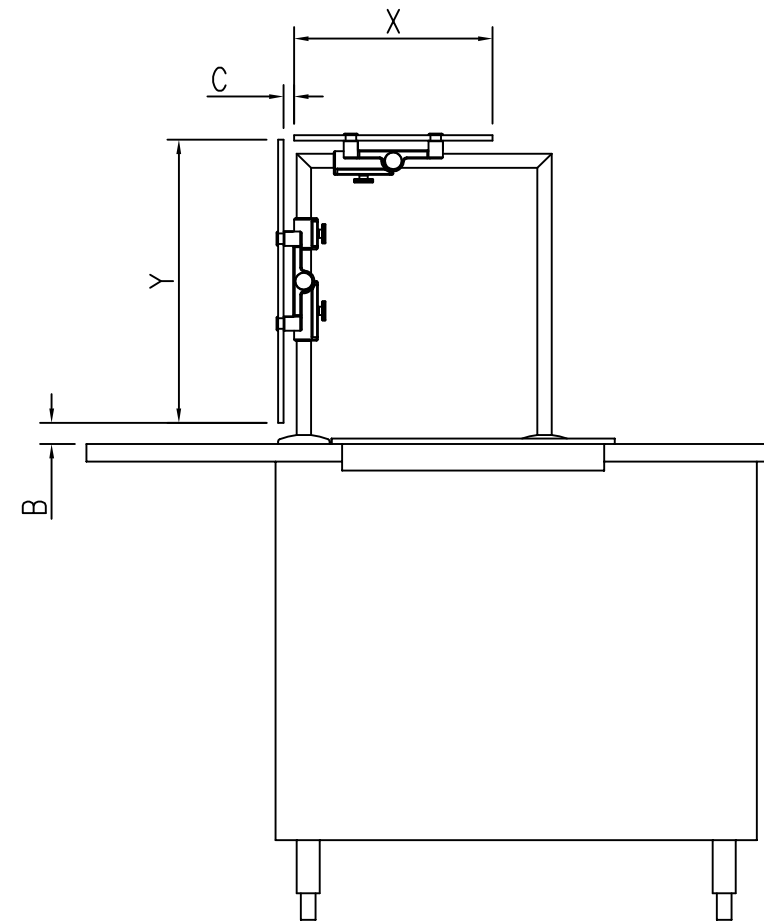
For Millwork Counter
MW2: Narrow Flange





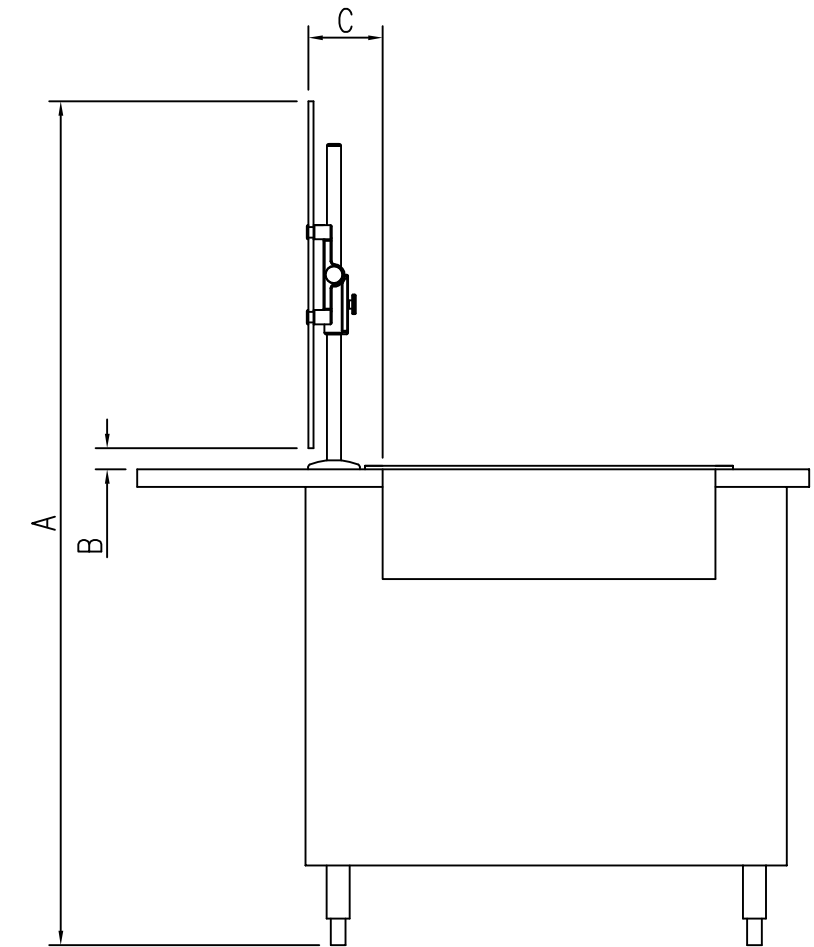
NSF-SELF SERVE FOOD SHIELD

1. SUM OF X AND Y DIMENSIONS SHALL BE EQUAL TO OR GREATER THAN 20 INCHES.
2. GAP BETWEEN GLASS AND COUNTER (B) MAY NOT EXCEED 13".
3. MINIMUM HORIZONTAL DISTANCE (C) BETWEEN BOTTOM LEADING EDGE OF FOOD SHIELD AND DISPLAYED FOOD IS THREE QUARTERS THE DISTANCE OF THE OPENING GAP (B).
EX. (B)=13 INCH MAX. (C)=9-3/4 INCHES FROM DISPLAYED FOOD.



NSF-FULL SERVE FOOD SHIELD

1. SUM OF X AND Y DIMENSIONS SHALL BE EQUAL TO OR GREATER THAN 32 INCHES.
2. GAP BETWEEN FRONT VERTICAL GLASS AND COUNTER (B) MAY NOT EXCEED 1-1/2 INCHES.
3. MAXIMUM DISTANCE BETWEEN VERTICAL GLASS AND HORIZONTAL GLASS (C) IS 3/4 INCH.



NSF COOKING/CARVING STATION FOOD SHIELD

1. TOP OF GLASS MUST BE 60 INCHES MINIMUM ABOVE FINISHED FLOOR.
2. GAP BETWEEN GLASS AND COUNTER (B) MAY NOT EXCEED 6 INCHES.
3. MINIMUM HORIZONTAL DISTANCE BETWEEN BOTTOM LEADING EDGE OF FOOD SHIELD AND DISPLAYED FOOD (C) IS THREE QUARTERS THE DISTANCE OF THE OPENING GAP (B).
EX. (B) 6 INCH MAX. (C) 4-1/2 INCH MAX. FROM DISPLAYED FOOD.

NSF END PANEL STANDARDS

1. ALL FOOD SHIELDS SHALL HAVE END PANELS ON BOTH SIDES UNLESS 3" OR LESS FROM WALL.
2. END PANELS MUST BE A MINIMUM OF 18 INCHES DEEP FROM LEADING EDGE OF FRONT GLASS PANEL.
3. MINIMUM END PANEL HEIGHT MUST BE SAME HEIGHT AS OVERALL HEIGHT OF FOOD SHIELD.
4. GAP BETWEEN BOTTOM EDGE OF END PANEL AND COUNTER TOP NOT TO EXCEED 1-1/2 INCHES.

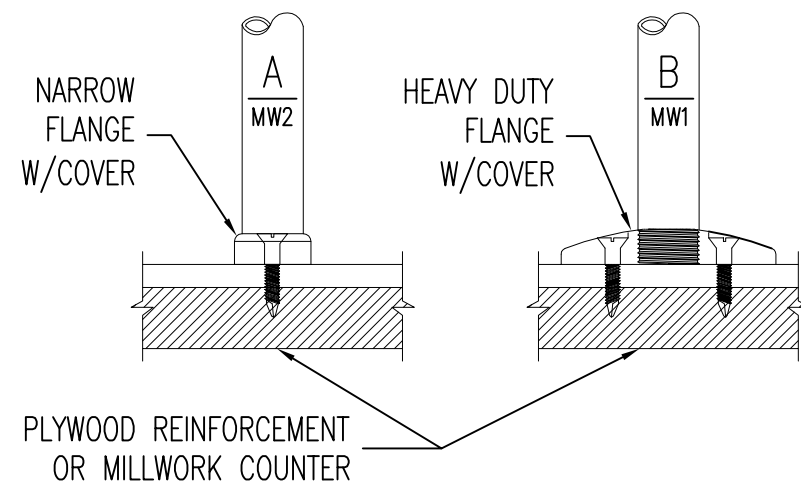
ZGUARD AND XGUARD MOUNTING OPTIONS

* NOTE *

IT IS THE RESPONSIBILITY OF THE FSEC TO PROVIDE REINFORCED COUNTERS & MOUNTING ACCOMODATIONS. MOUNTING SOLELY TO REINFORCED SHEET METAL IS UNACCEPTABLE. BSI SUPPLIES ONLY SUPPORTS & FLANGES. NO FASTENERS SUPPLIED.

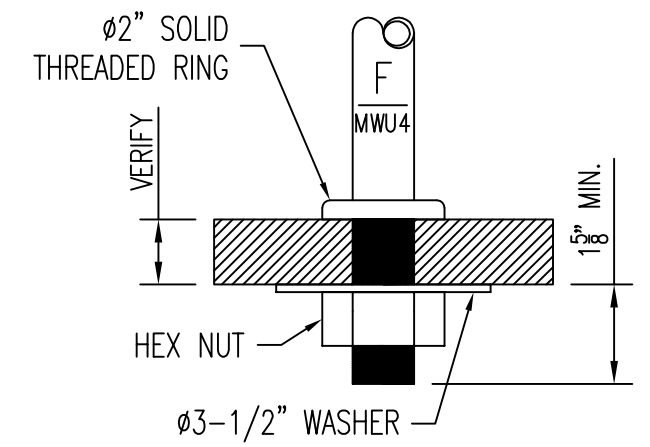
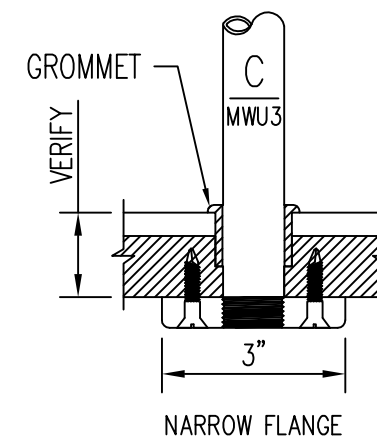
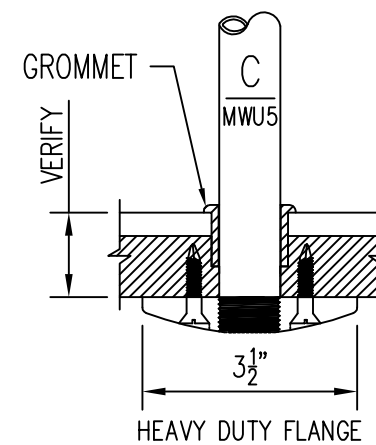
– CIRCLE THE APPROPRIATE MOUNTING OPTION(S) BELOW. ALSO NOTE SELECTION ON ITEM PAGE FOR EACH ITEM.

* NOT FOR CANTILEVER UNITS*



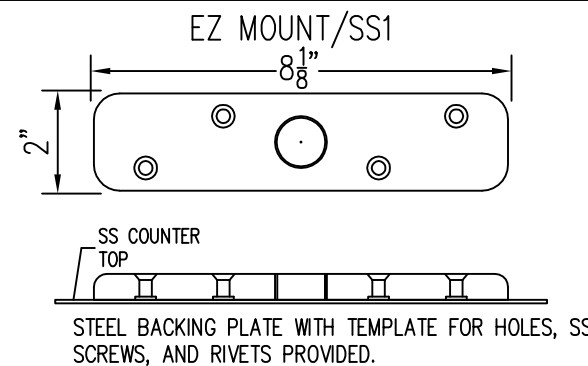
BELOW COUNTER MOUNTS FOR MILLWORK COUNTERS

– VERIFY COUNTER THICKNESS OR UNDER COUNTER MOUNT DEPTH [] INCHES.



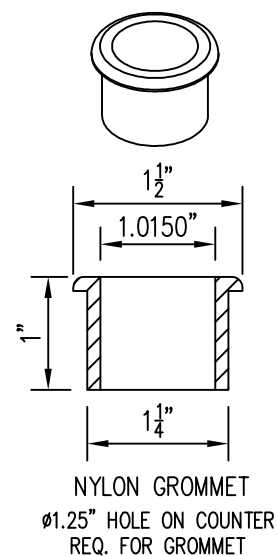
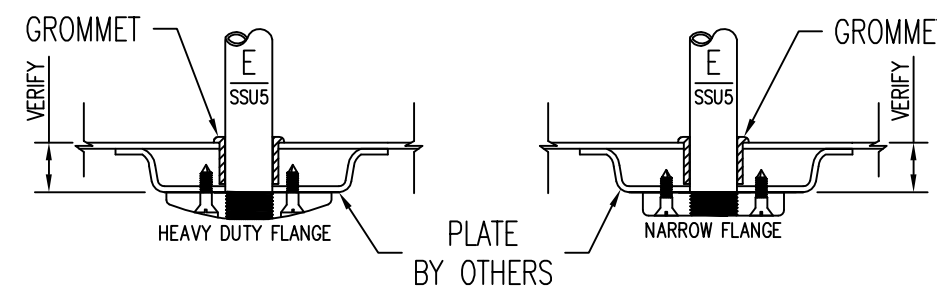
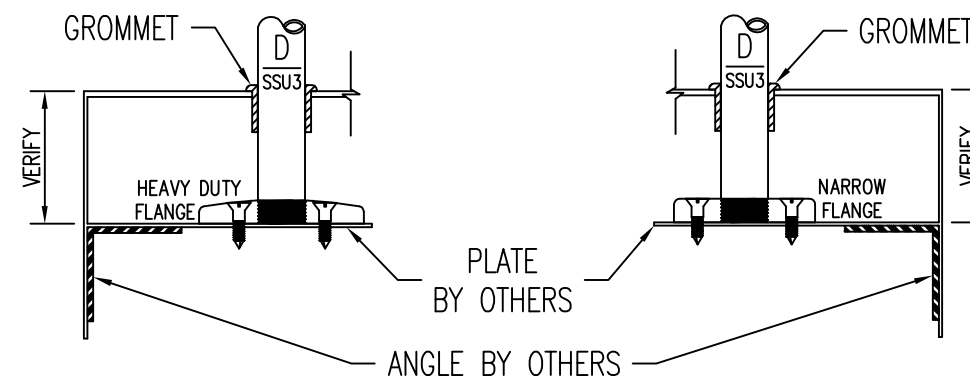
"F" MOUNT NOT RECOMMENDED FOR SOLID SURFACE TOPS

ABOVE COUNTER MOUNTS FOR SS COUNTERS

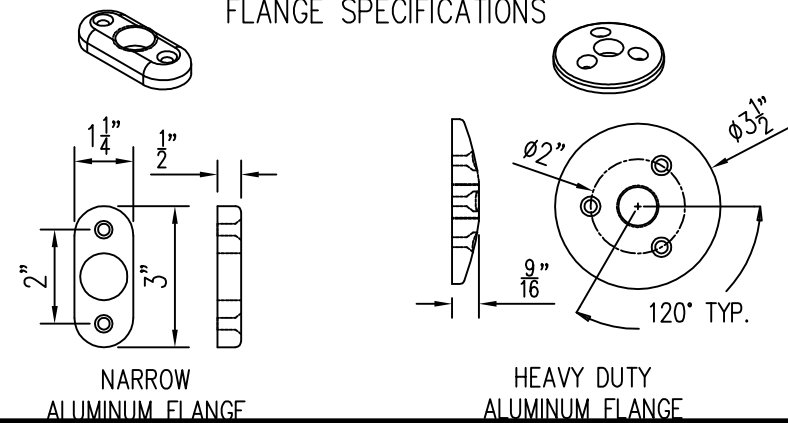


BELOW COUNTER MOUNTS FOR SS COUNTERS

– VERIFY COUNTER THICKNESS OR UNDER COUNTER MOUNT DEPTH [] INCHES.

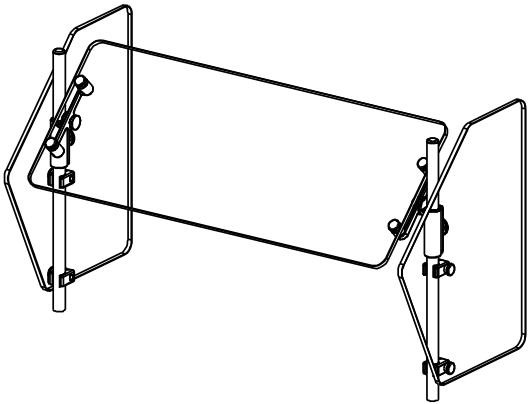


FLANGE SPECIFICATIONS

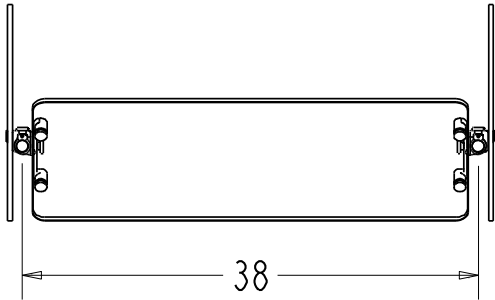


- NOTES: ALL DIMENSIONS ARE IN INCHES.
- 1. ALL GLASS PANELS TO BE TEMPERED WITH 1" RADIUS CORNERS AND POLISHED EDGES.
 - 2. 3/8" FRONT GLASS, 3/8" END GLASS
 - 3. FITTINGS TO HAVE BRUSHED ALUMINUM (22) FINISH
 - 4. POST MATERIAL STAINLESS STEEL WITH A SATIN STAINLESS FINISH
 - 5. FINISH AND MOUNTING: VERIFICATION REQUIRED.

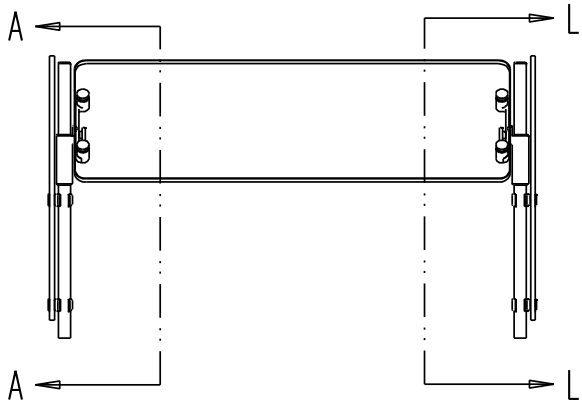
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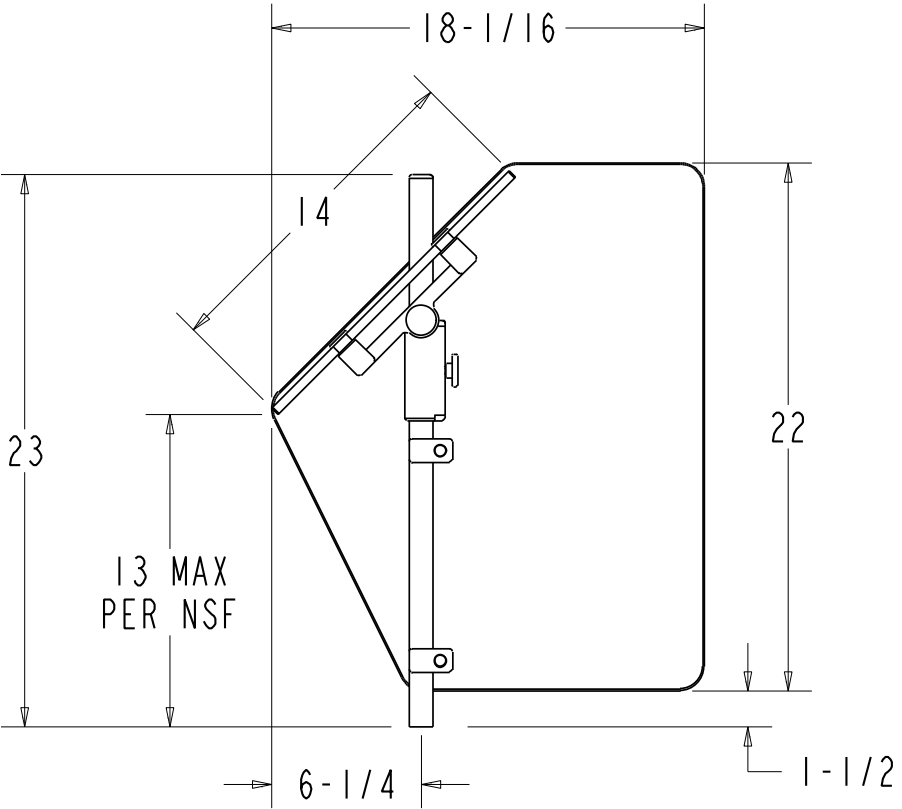
ZG9500					
767901 - 14				1 REQ'D	
BUYOUTS BY BSI					
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION
1	4			484	PLASTIC WASHER
2	2			600	INSERT: SS .5" THR 1-20 UNEF THR
3	3			999	GLASS: TEMPERED 3/8 POLISHED EDGES
4	4			15756BA	BRACKET: ENDPANEL LIN
5	2			359BA	1in. TUBE CAP
6	1			553BA	LEFT TUBE CLAMP ASSY
7	1			555BA	RIGHT TUBE CLAMP ASSY
BUYOUTS BY R.W. SMITH INC COSTA MESA HQ					
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION



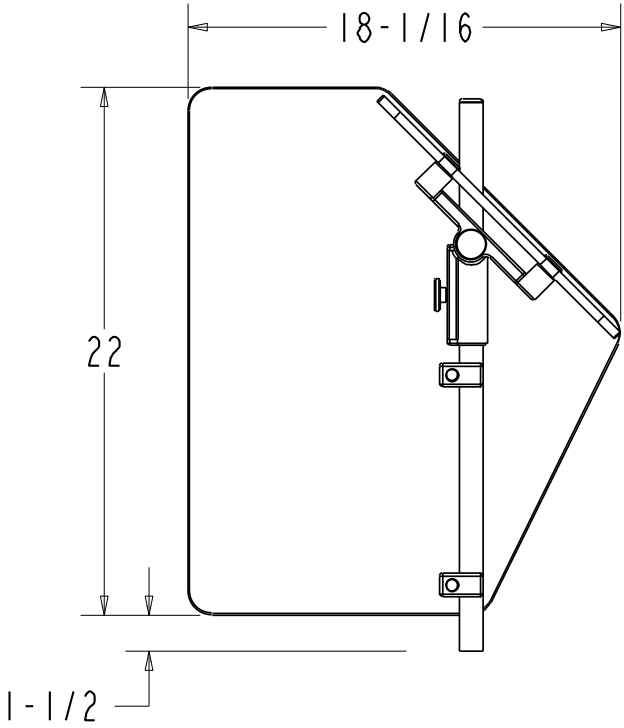
PLAN VIEW
Scale: 3/4" = 1'-0"



ELEVATION VIEW
Scale: 3/4" = 1'-0"



SECTION A
Scale: 1-1/2" = 1'-0"



SECTION L
Scale: 1-1/2" = 1'-0"

R.W. SMITH INC COSTA MESA HQ
UCI MESA CT IRVINE

5125 RACE COURT
DENVER, CO 80216
(800) 662-9595
(303) 331-8444 FAX

BSI

DWG. NO.
1 OF 1

SCALE:	AS SHOWN	DATE:	BY:	REV	DATE	BY:	ORDER NO.	DRAWN BY:	APPROVED:
	12-10-14			1			767901	DWF	
	B			2					
				3					
				4					
				A					

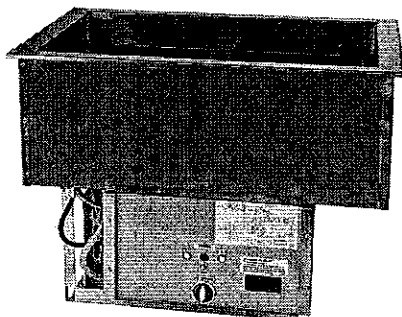
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Your Solutions Partner

Specifications

F.O.B Sedalia, Missouri 65301



OPTIONS:

- ☐ Designer Foodshields
- ☐ Stainless steel adapter panels
- ☐ Adapter Bars
- ☐ Stainless steel louvered grille

AGENCY LISTING:



DUKE MANUFACTURING CO.
 2305 N. Broadway
 St. Louis, MO 63102

800.735.3853 Toll Free
 314.231.1130 In Missouri
 314.231.5074 Fax
www.dukemfg.com

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____
 ITEM: _____
 QUANTITY: _____

MODEL:

Drop-Ins Hot/Cold Convertible Unit

- ☒ ADI-2HC
- ☐ ADI-3HC
- ☐ ADI-4HC
- ☐ ADI-5HC
- ☐ ADI-6HC

TOP RIM:

- Heavy gauge, 300 Series stainless steel
- Overhang on front, back and ends
- Reinforced rim
- Vinyl foam gasket as sealant
- 300 Series stainless steel pan liner
- Insulated on all four sides and bottom
- 1" brass drain to floor sink
- Adjustable, removable adapter bars and brackets

WARMER FEATURES:

- Efficient electric immersion heaters meet NSF standard 4
- Wet operation with adapter bars & brackets set flush to top
- Automatic water-fill with water sensor and solenoid valve
- High temperature limit thermostat protection for heaters

REFRIGERATION

- NSF standard 7 operation with adapter bars & brackets 3" below top
- Self-contained system with R404A refrigerant
- Copper coil evaporator attached to sides of liner
- Open steel angle frame with suspended compressor
- 1/3 HP compressor/condensing assembly
- 5 year warranty on compressor

CONTROLS

- Centered front stainless steel panel for easy access
- Single control switch for changing from hot to cold operation
- Thermostat warmer control with indicator light

SHORT FORM SPECIFICATIONS:

Duke Drop-In – Hot/Cold – Electric Heated & Mechanically Cooled – 10" Deep – Meets NSF Standards 4 & 7. Top rim is constructed of heavy gauge 300 series stainless steel with over hang all 4 sides. Rim is reinforced with heavy gauge steel angle and provided with vinyl foam gasket to seal to counter top. Top rim cutout, flanged down, and attached to heavy gauge 300 series stainless steel interior liner, 10" deep. Liner is insulated on all four sides and bottom with a 1" brass drain and includes removable, adjustable stainless steel adapter bars and brackets to hold complement of full size food pans 3" below the counter top. Warmers are efficient electric immersion heaters mounted in the bottom with protective perforated stainless covers. Warmer operation has automatic water fill and a high limit thermostat protection. Unit refrigerated by copper coils which are attached to sides of liner and compressor compartment in an open steel angle frame which supports the air cooled condensing unit. Unit has single control switch to change from hot to cold operation, warmer thermostat control, on/off switch, cord and plug, fully factory tested, and includes 5 year compressor warranty. Exterior housing is heavy gauge steel. Do not fully enclose compressor area. Two unrestricted opening of no less than 200 sq. in. each are required in cabinet to insure proper operation

DROP-IN - COLD/HOT CONVERTIBLE UNIT

Catalog No. ADI-HCCONV

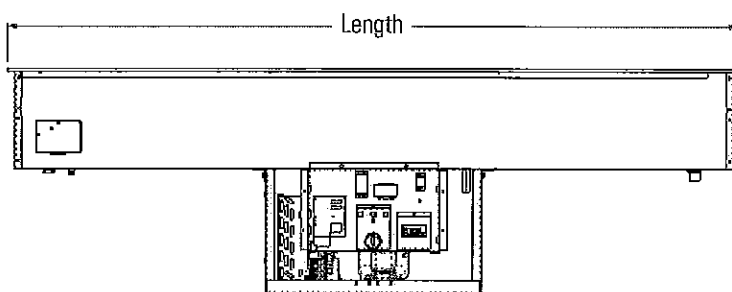
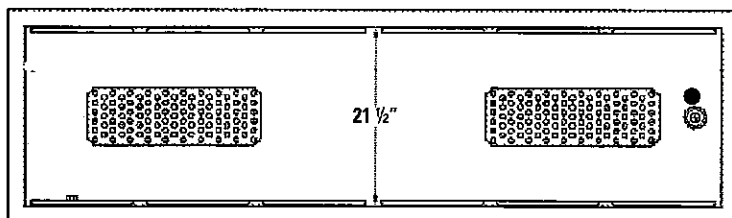
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REV A

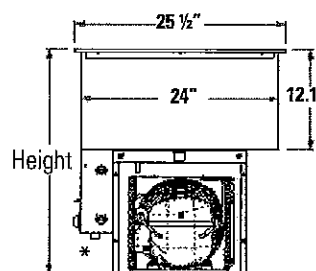
Duke®

MODEL:
Drop-Ins
Hot/Cold Convertible Unit

- ☐ ADI-2HC
- ☐ ADI-3HC
- ☐ ADI-4HC
- ☐ ADI-5HC
- ☐ ADI-6HC



LEGEND	
▲	- DRAIN CONNECTION
*	- WATER SUPPLY CONNECTION FOR AUTO FILL (1/2" HW)

**DIMENSIONS:**

FREIGHT CLASS: 110

HEIGHT CLASS: 110

DIMENSIONS														
Model	Length		Width		Height		Cube ft Crated	Top Openings	Weight		Cut Out - W		Cut Out - L	
	in	cm	in	cm	in	cm			lbs	kg	in	cm	in	cm
ADI-2HC	32.3	82.1	25.5	67.3	24.7	62.6	11.9	2	160	72.7	24.5	62.2	31	72.8
ADI-3HC	46.3	117.7	25.5	67.3	24.7	62.6	16.8	3	230	104.6	24.5	62.2	45	108.4
ADI-4HC	60.3	153.3	25.5	67.3	24.7	62.6	21.7	4	280	127.3	24.5	62.2	59	144.0
ADI-5HC	74.3	188.8	25.5	67.3	27.1	68.8	26.6	5	340	154.6	24.5	62.2	73	179.5
ADI-6HC	88.3	224.4	25.5	67.3	27.1	68.8	31.5	6	380	172.7	24.5	62.2	87	215.1

ELECTRICAL:

Warmer			Refrigeration		
Model	208V/60Hz		120V/60Hz		Refrigerant
	Watts	Amps	HP	Amps	
ADI-2HC	3000	14.4	1/3	6.7	R-404a
ADI-3HC	3000	14.4	1/3	6.7	R-404a
ADI-4HC	6000	28.8	1/3	6.7	R-404a
ADI-5HC	6000	28.8	0.4	6.5	R-404a
ADI-6HC	6000	28.8	0.4	6.5	R-404a

DUKE MANUFACTURING CO.

2305 N. Broadway
 St. Louis, MO 63102

800.735.3853 Toll Free
 800.231.1130 In Missouri
 314.231.5074 Fax
www.dukemfg.com



Specification subject to change

05/11
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Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date			Item #	359
<input type="checkbox"/>	Re-Submittal:	Date			Quantity:	

Description	Spare Number
-------------	--------------

Manufacturer		Model No:	
--------------	--	-----------	--

Electrical Requirements	Plumbing Requirements
-------------------------	-----------------------

Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date			Item #	360
<input type="checkbox"/>	Re-Submittal:	Date			Quantity:	

Description	Spare Number
-------------	---------------------

Manufacturer		Model No:	
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Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

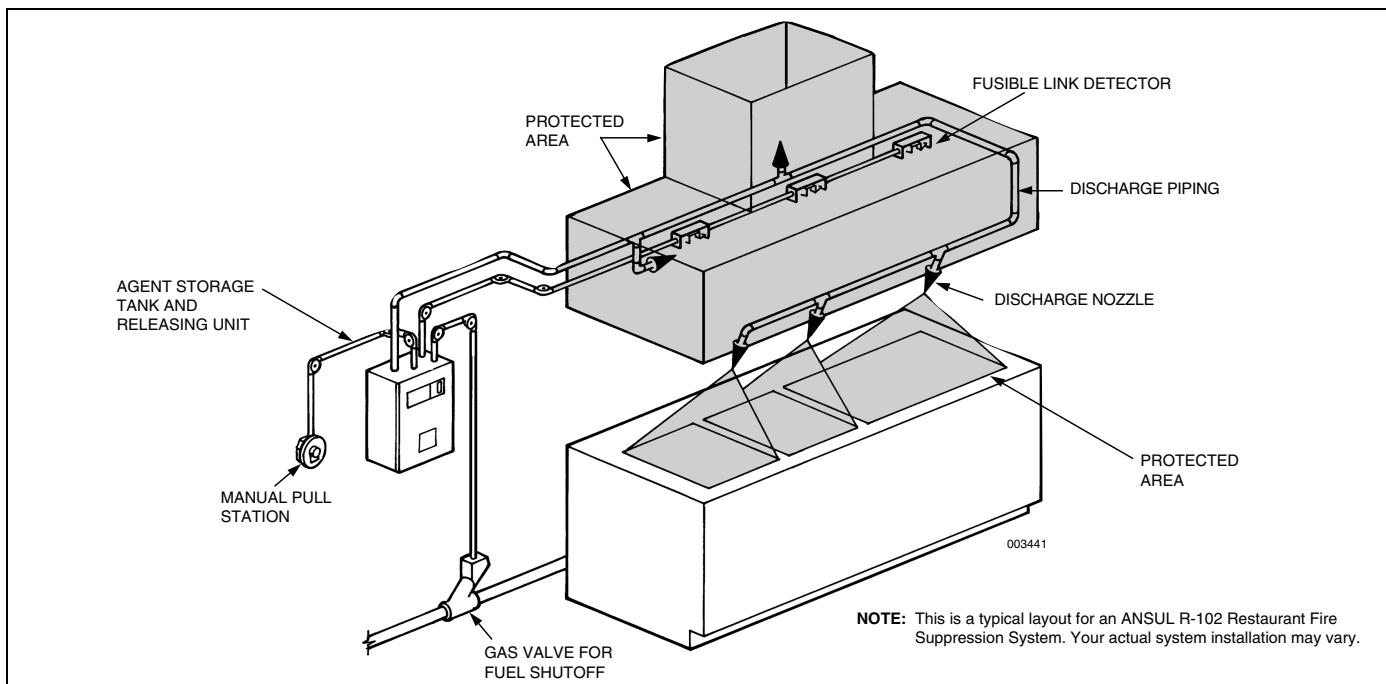
Fax: 714 540-9523

12/12/2014

11400

OWNER'S GUIDE

R-102™ RESTAURANT FIRE SUPPRESSION SYSTEM



HOW THE ANSUL R-102 SYSTEM OPERATES

1. A fire starts in the protected area...
2. Heat sensitive fusible link detectors activate the system.
3. Appliance energy sources are automatically shut off by accessory equipment appropriate for the type of fuel used by your cooking equipment.
4. The fire extinguishing agent is discharged into the plenum and duct and onto the cooking appliances.
5. The agent and the hot grease mix to form a foam. This temporarily seals combustible vapors, helping to inhibit re-ignition. This seal must not be disturbed.

INSPECTING YOUR R-102 SYSTEM

Your ANSUL R-102 system should be inspected at least monthly. **Should you discover any irregularities, contact an authorized ANSUL distributor immediately.**

1. Never use corrosive cleaning solutions on the fusible links or cables. Check to make certain there is no corrosion to any of the detection system components. Certain high alkaline cleaners could cause corrosion.
- ▶ 2. Ensure that metal fusible links are replaced semi-annually. Deterioration of these links could cause the system to be actuated or to malfunction in case of a fire.
3. Make certain the releasing unit has not been tampered with, and that visual inspection seals are not broken or missing.
4. At daily intervals check your system for loose pipes and missing or grease covered nozzle caps. Make certain

nozzle caps are in place over the ends of each nozzle. Temporarily remove cap, check to make certain it is not brittle, and snap back on nozzle.

Note: If caps are damaged or missing, contact the authorized ANSUL distributor for immediate replacement.

5. Check each metal blow-off cap and make certain the cap can be turned freely on the nozzle.
6. Periodically check your visual indicator on the releasing unit to make certain the system is cocked.
7. Have your system inspected by an authorized ANSUL distributor at a maximum of 6 month intervals and immediately after major hood and duct cleaning. Often fusible links are wired shut during the cleaning process to prevent accidental activation. This will prevent the system from operating automatically. It's also possible that your system might have been disconnected, damaged, or has accumulated excessive deposits of grease causing your system to become inoperative.
8. Check that the manual pull station is not obstructed, has not been tampered with, and is ready for operation.
9. Make certain that each tank and releasing unit is mounted in an area with a temperature range of 32 °F to 130 °F (0 °C to 54 °C).
10. Make certain the agent storage tank is not in an area in which the temperature can exceed 130 °F (54 °C) or can be heated to a temperature exceeding 130 °F (54 °C) due to conductivity through heated discharge piping.

R-102 Restaurant Fire Suppression Systems

Features

- Low pH Agent
- Proven Design
- Reliable Gas Cartridge Operation
- Aesthetically Appealing
- UL Listed – Meets Requirements of UL 300
- ULC Listed – Meets Requirements of ULC/ORD-C1254.6
- CE Marked

Application

The ANSUL® R-102 Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect areas associated with ventilating equipment including hoods, ducts, plenums, and filters. The system also protects auxiliary grease extraction equipment and cooking equipment such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite, or gas-radiant char-broilers; and woks.

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

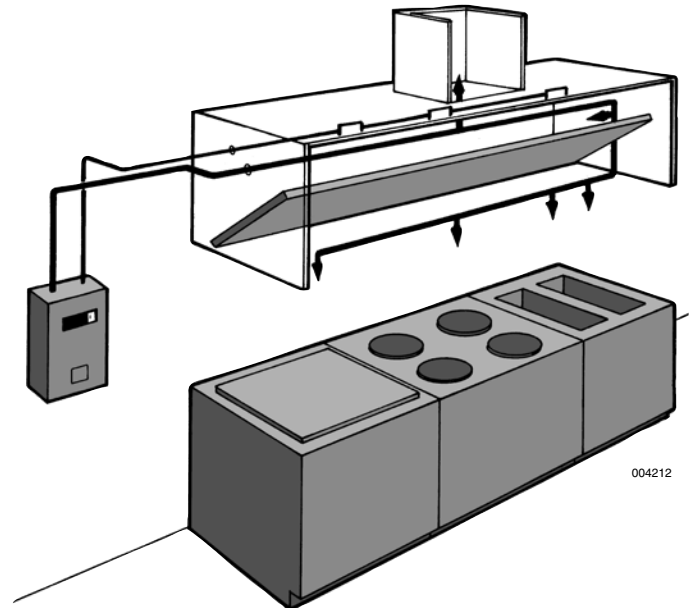
Use of the R-102 system is limited to indoor applications or locations that provide weatherproof protection within tested temperature limitations. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C).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

System Description

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



004215



004212

The system is capable of automatic detection and actuation as well as remote manual actuation. Additional equipment is available for building fire alarm panel connections, electrical shutdown and/or interface, and mechanical or electrical gas line shut-off applications.

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

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

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

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

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

Additional tanks and corresponding equipment can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.



Component Description

Wet Chemical Agent – The extinguishing agent is a mixture of organic 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 constructed of stainless steel.

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 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar).

The tank includes an adaptor/tube assembly. The adaptor assembly includes a chrome-plated steel adaptor with a 1/4 in. NPT female gas inlet, a 3/8 in. NPT female agent outlet, and a stainless steel agent pick-up tube. The adaptor also contains a bursting disc seal which helps to prevent 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, two, or three agent tanks depending on the capacity of the gas cartridge used. It contains a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 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 and manual reset relay, it is compatible with electric gas line or appliance shut-off devices.

Regulated Actuator Assembly – When more than two agent tanks (or three 3.0 gallon (11.4 L) tanks in certain applications) 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 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities using pressure from the regulated release mechanism cartridge.

The regulated actuator assembly contains an 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, or 3). Each nozzle must have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

Agent Distribution Hose – Kitchen appliances manufactured with or resting on casters (wheels/rollers) may include an agent distribution hose as a component of the suppression system. This allows the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. The hose assembly includes a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

Flexible Conduit – Flexible conduit allows for quicker installations and the convenience of being able to route the cable over, under and around obstacles. Flexible conduit can be used as a substitute for standard EMT conduit or can be used with EMT conduit.

Flexible conduit can be used only with the Molded Remote Manual Pull Station.

Pull Station Assembly – The remote manual pull station is made out of a molded red composite material. The red color makes the pull station more readily identifiable as the manual means for fire suppression system operation.

The pull station is compatible with the ANSUL Flexible Conduit.

Electrical Requirements - 120/1/15A

Approvals

- UL/ULC Listed
- CE Marked
- New York City Department of Buildings
- LPCB
- TFRI
- Marine Equipment Directive (MED)
- DNV
- ABS
- Lloyd's Register
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of 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 Underwriters Laboratories of Canada (ULC)
 - 1.1.2.1 ULC/ORD-C 1254.6
- 1.1.3 National Fire Protection Association (NFPA)
 - 1.1.3.1 NFPA 96
 - 1.1.3.2 NFPA 17A

1.2 Submittals

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

1.3 System Description

- 1.3.1 The system shall be an automatic fire suppression system using a wet chemical agent for cooking grease related fires.
- 1.3.2 The system shall be capable of suppressing fires in the areas associated with ventilating equipment including hoods, ducts, plenums, and filters as well as auxiliary grease extraction equipment. The system shall also be capable of suppressing fires in areas associated with cooking equipment, such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers; and woks.
- 1.3.3 The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories (UL/ULC).
- 1.3.4 The system shall be installed and serviced by personnel trained by the manufacturer.
- 1.3.5 The system shall be capable of protecting cooking appliances by utilizing either dedicated appliance protection and/or overlapping appliance protection.

1.4 Quality Control

- 1.4.1 Manufacturer: The R-102 Restaurant Fire Suppression System shall be manufactured by a company with at least forty years experience in the design and manufacture of pre-engineered fire suppression systems. The manufacturer shall be ISO 9001 registered.
- 1.4.2 Certificates: The wet agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease-related fires.

1.5 Warranty, Disclaimer, and Limitations

- 1.5.1 The pre-engineered restaurant fire suppression system components shall be warranted for five years from date of delivery against defects in workmanship and material.

1.6 Delivery

- 1.6.1 Packaging: All system components shall be securely packaged to provide protection during shipment.

1.7 Environmental Conditions

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

2.0 PRODUCT

2.1 Manufacturer

- 2.1.1 Tyco Fire Protection Products, One Stanton Street, Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.

2.2 Components

- 2.2.1 The basic system shall consist of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off, and building fire alarm control panel interface.
- 2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease related fires.
- 2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gal (11.4 L). The tank shall have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.
- 2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used or three 3.0 gallon (11.4 L) agent storage tanks in certain applications. It shall contain a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar).

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

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

It shall be compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch(es), it shall be compatible with electric gas line or appliance shut-off devices, or connections to a building fire alarm control panel.

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/> Submittal:	Date		Item #	362
<input type="checkbox"/> Re-Submittal:	Date		Quantity:	1 (ea)

Description **Exhaust Hood with Enclosure Panels**

Manufacturer **Halton Co.** Model No: **KVE W/Marvel**

Electrical Requirements

Plumbing Requirements

Volts / Phase **120V., 1ph**

H.P.

K.W.

AMPS. **20.0**

CONN. **Direct**

CFM

H.W.

C.W.

W.

I.W.

Gas

BTU

MISC

PROVIDE WITH THE FOLLOWING

See Shop Drawings

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

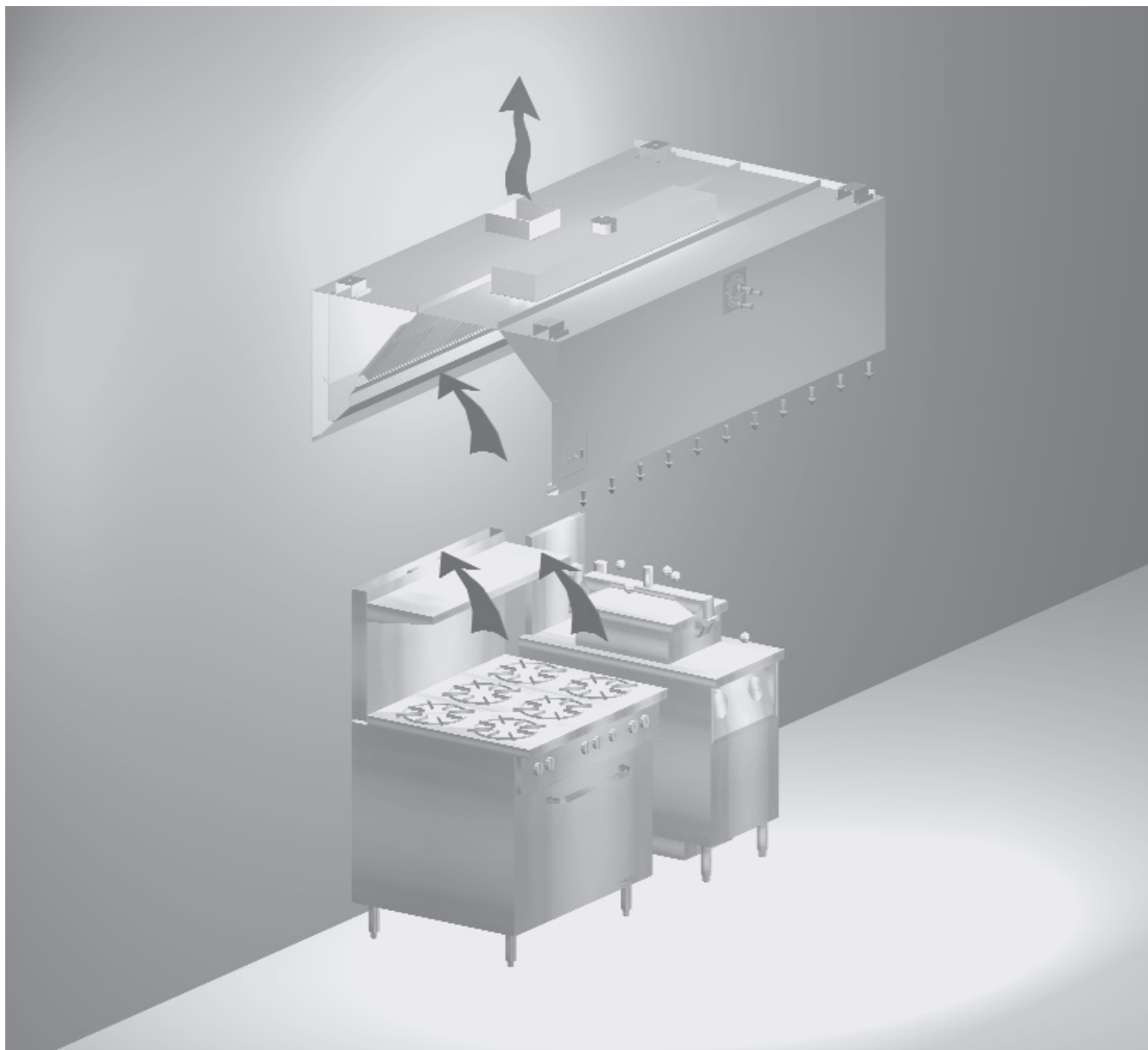
Fax: 714 540-9523

12/12/2014

11400

Operators Manual

*Manual provides
Installation, Operation, and Maintenance Instructions*



**Models : KVE (SJ-SK) KVC (SJ-SK), KVV (SJ-SK),
KVR, KVO and KVL
SWR / EO / DW / CH
SWS / SBS / SIR5**

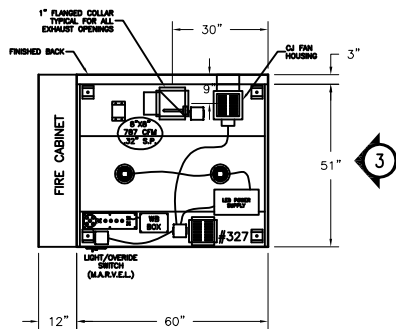
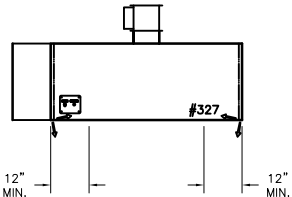
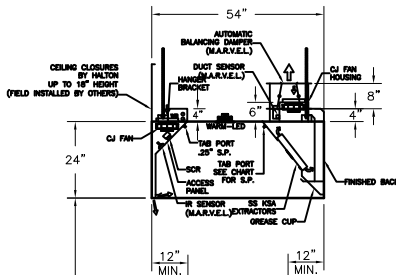
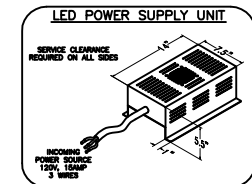
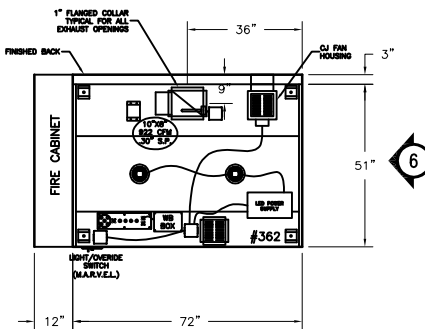
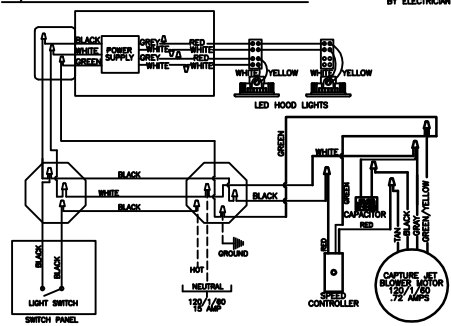
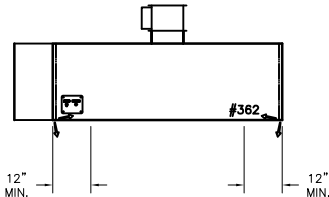
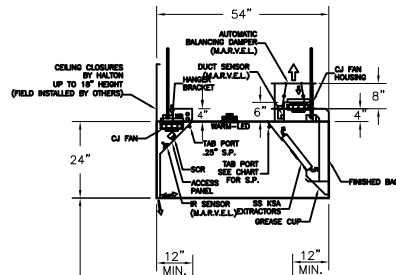
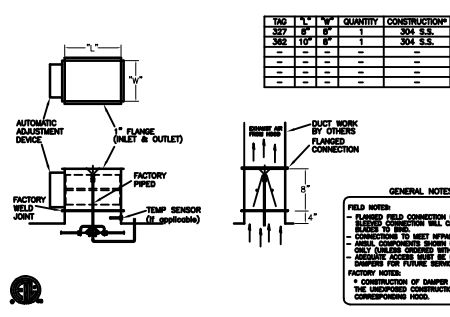
Halton

HOOD INFORMATION TABLE

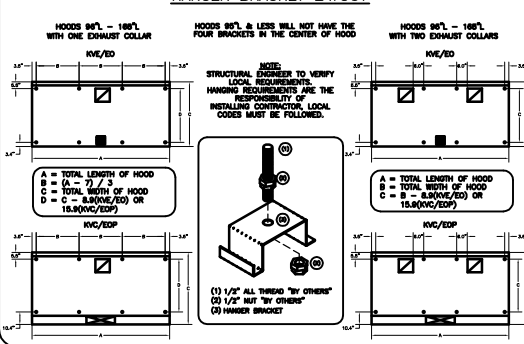
HOOD NUMBER	HOOD MODEL	EXHAUST AIR FLOW REQUIREMENTS					GREASE EXTRACTOR			HOOD CONSTRUCTION	HOOD WEIGHT (LBS)		
		EXHAUST CFM	T.A.B. PORT STATIC PRESSURE	TOTAL HOOD STATIC PRESSURE	EXHAUST COLLAR		QTY.	SIZE				TYPE	
					QTY.	LENGTH		WIDTH	L				H
327	KVE	787	.20"	.32"	1	8"	8"	2	20"	13"	KSA	ALL 18GA. 304 S.S.	400
								1	11"	13"			
								3	20"	13"			
362	KVE	922	.20"	.30"	1	10"	8"	—	11"	13"	KSA	ALL 18GA. 304 S.S.	480

TOTAL EXH. CFM = 1709

SAUTE AREA

ITEM # 327
PLAN VIEWITEM # 327
ELEVATION VIEWITEM # 327
SECTION VIEWTypical wiring of Capture-Jet fan
W/HALTON SUPPLIED LIGHT SWITCHITEM # 362
PLAN VIEWITEM # 362
ELEVATION VIEWITEM # 362
SECTION VIEWEXHAUST VOLUME DAMPER
MODEL: ABD (Automatic Balancing Damper)

HANGER BRACKET LAYOUT



KSA GREASE EXTRACTOR



GENERAL SPECIFICATIONS

- HOOD CONSTRUCTION AND DESIGN MEETS NFPA 96 AND UL 710 STANDARD.
- HOOD IS NSF AND ETL LISTED UNDER THE FOLLOWING FILE NUMBER: ETL #3085193CLE-002
- ALL INSTALLATION WORK IS TO BE PERFORMED BY QUALIFIED PERSONS AND IN ACCORDANCE WITH STATE AND LOCAL BUILDING CODE REQUIREMENTS.
- THE INSTALLATION SHALL BE IN ACCORDANCE WITH NFPA 96, REMOVAL OF SMOKE AND GREASE LOUVER VENT FROM COMMERCIAL COOKING EQUIPMENT.
- ALL EXHAUST DUCTWORK AND TRANSITIONS ARE TO BE PROVIDED BY THE HVAC CONTRACTOR.
- CLEARANCE FROM HOOD AND DUCTS TO COMBUSTIBLE MATERIAL SHALL BE PER APPLICABLE BUILDING CODES.
- FOR PROPER OPERATION OF THE HOOD SYSTEM, IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO HAVE THE HOOD BALANCED AND TESTED TO ENSURE THAT THE EXHAUST AND SUPPLY REQUIREMENTS OF THE HOOD ARE MET.

INSTALLATION REQUIREMENTS

KITCHEN EQUIPMENT CONTRACTOR'S REQUIREMENTS

- PROVIDE DRAWINGS TO APPROPRIATE TRADES REFERRING UTILITY SERVICE AND COORDINATE FINAL CONNECTION.
- DELIVER, ASSEMBLE AND INSTALL HALTON SYSTEM PER DRAWING.
- FURNISH WIRING AND PLUMBING DIAGRAMS TO END USER.
- THE K.E.C. MUST INFORM HALTON OF ANY CHANGES IN EQUIPMENT OR BUILDING STRUCTURE. FIELD MODIFICATIONS ARE THE RESPONSIBILITY OF THE K.E.C.
- IF HALTON MANUAL EXHAUST VOLUME DAMPERS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THEIR INSTALLATION OR TO MAKE ARRANGEMENTS WITH OTHER TRADES FOR THEIR INSTALLATION.

ELECTRICAL CONTRACTOR'S REQUIREMENTS

- PROVIDE AND CONNECT ALL REQUIRED VOLTAGES, CONNECTORS, WIRING, CONDUIT, ETC., PER NEC AND ALL APPLICABLE LOCAL CODES.

ELECTRICAL EQUIPMENT REQUIREMENTS

- FLUORESCENT LIGHT FIXTURE
40 WATT MAX BULB= .87 AMP EA.
- RECESSED INCANDESCENT LIGHT FIXTURE
150 WATT MAX BULB= 1.25 AMP EA.
- GLOBE INCANDESCENT LIGHT FIXTURE
100 WATT MAX BULB= .83 AMP EA.
- LED LIGHT FIXTURES= .30 AMP EA.
- CAPTURE JET FAN= .72 AMP EA.
- **ALL HOOD CIRCUITS ARE NOT TO EXCEED 15 AMP**
- **LIGHT BULBS, IF REQUIRED, ARE TO BE PROVIDED BY OTHERS**

CEILING HEIGHT NOTE

IF HALTON COMPANY IS TO PROVIDE CEILING CLOSURE PANELS, THE EXACT DIMENSION OF THE FINISHED CEILING HEIGHT MUST BE PROVIDED PRIOR TO RELEASE.

FINISHED CEILING HEIGHT A.F.F.: _____

PERFORMANCE CRITERIA

OTHER MANUFACTURERS WISHING TO OFFER AN ALTERNATE TO THE SPECIFIED MANUFACTURER MUST APPLY FOR PERMISSION TO DO SO IN WRITING FROM THE OFFICE OF THE SPECIFYING CONSULTANT. APPLICATION MUST BE RECEIVED BY THE CONSULTANT AT LEAST TEN WORKING DAYS PRIOR TO THE BID DATE. ANY ALTERNATE SYSTEM MUST MEET CONSTRUCTION AND PERFORMANCE REQUIREMENTS AND EFFICIENCIES AS OUTLINED IN THIS SPECIFICATION.

REQUESTS FOR APPROVAL MUST INCLUDE GREASE FILTRATION PERFORMANCE DATA (MACHIN SIZE VS. EXTRACTION EFFICIENCY) AND MANUFACTURER'S OWN EXHAUST AIR FLOW CALCULATIONS BASED ON THE CONNECTIVE HEAT LOAD OF COOKING EQUIPMENT BENEATH THE HOOD.

EFFICIENCY COMPARISON DATA TO BE PERFORMED IN ACCORDANCE WITH THE MOST CURRENT ASTM STANDARD F1704 AND INCLUDE RESULTS FOR THE REQUIRED CAPTURE AND CONTAINMENT EXHAUST AIR FLOW IN ACCORDANCE WITH THE "TEST METHOD TO DETERMINE THE THRESHOLD OF CAPTURE AND CONTAINMENT." DATA MUST INCLUDE THERMAL IMAGING RESULTS VALIDATING CONFORMANCE TO ASTM F1704 AND SUPPLY AIR TEMPERATURE REQUIREMENT OF 74°F.

MAKE UP AIR WILL BE CALCULATED SO THAT THE SAME AMOUNT OF AIR WILL BE TAKEN FROM THE ZONE AS IS REQUIRED BY THE SPECIFIED SYSTEM. AN ADDITIONAL LOAD CANNOT BE PLACED ON THE KITCHEN HVAC SYSTEM.

MANUFACTURER MUST PROVIDE A WRITTEN GUARANTEE OF PERFORMANCE, ENSURING THE SPECIFYING ENGINEER THAT THE SYSTEM WILL PERFORM TO THE ENGINEER'S SATISFACTION WHEN INSTALLED AND BALANCED ACCORDING TO DESIGN AIR FLOWS AND RESULTS OF ASTM STANDARD F1704 TEST. (AS DETERMINED BY THE TESTS AND PRESSURE VS. AIR FLOW CURVES). CONSULTANT RESERVES THE RIGHT TO REJECT ANY SYSTEM WHICH, WHEN INSTALLED, DOES NOT PROVIDE CAPTURE AND CONTAINMENT AT THE SPECIFIED FLOW RATE DETERMINED IN ASTM F1704. REJECTED SYSTEM MUST BE REPLACED WITH SPECIFIED SYSTEM, WITH ALL REPLACEMENT COSTS PAID BY MANUFACTURER OF REJECTED SYSTEM.

ANY CHANGES IN THE SPECIFIED SIZING OF POWER WIRING, FAN SIZE, HORSEPOWER REQUIREMENTS, OR GAS LINES DUE TO THE USE OF ANY SYSTEM OTHER THAN THAT WHICH IS SPECIFIED IS THE RESPONSIBILITY OF THE ALTERNATE HOOD MANUFACTURER, AND MUST BE COORDINATED BY THE HOOD MANUFACTURER AND CONTRACTORS INVOLVED.

THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY.

PLEASE VERIFY THE FOLLOWING:

- ALL DIMENSIONAL INFORMATION, MOUNTING POSITIONS
- THE LOCATION AND TYPE OF COOKING EQUIPMENT.

NOTE TO APPROVER
ANY CHANGES IN COOKING EQUIPMENT SUCH AS INCREASED ENERGY INPUTS OR EQUIPMENT LOUVER VENT FROM COMMERCIAL COOKING EQUIPMENT, A RECALCULATION EXHAUST AIRFLOW MAY BE REQUIRED.

REVISION AND RESUBMIT
APPROVED FOR FABRICATION
☐ WITH NO CHANGES
☐ WITH CHANGES AS NOTED

APPROVED BY: _____ DATE: _____

MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW:

HALTON CO. (CANADA)
1021 BREVIK PLACE
MISSISSAUGA, ON L4W 3R7
1-905-624-0301

HALTON CO. (USA)
101 INDUSTRIAL DRIVE
SCOTTSDALE, KY 42164
1-270-237-5600

REV. 1 REVISION DESCRIPTION
2 REVISED #362 LENGTH & MECHANICAL DATA
3 REMOVED ANSUL
4 NO CHANGE
5
6
7

PROJECT: UC IRVINE

LOCATION: IRVINE, CA

DRAWN BY: BM DATE: 07.07.14

SCALE: NOT TO SCALE

CONSULTANT: RND

DRAWING TITLE:

HOOD DETAILS

DRAWING No.:

U14-346

REV. No.:

4 SHEET 7 of 11

GENERAL INFORMATION

Project Name: _____
 Item: 363
 Quantity: _____
 Model: CV100
 Length: _____

DESCRIPTION

The ClearView food shield is manufactured by BSI, LLC. Glass is UV bonded creating a secure, clean seam without the need for noticeable adhesive joints.

Available in three flush mounting options eliminating the need for noticeable fasteners.

GLASS OPTIONS

- ☐ 1/2" Tempered Glass - Centerline Max 66"
- ☐ 3/4" Tempered Glass - Centerline Max 90"

LIGHT AND WARMER OPTIONS

- ☐ Linear T-5 Fluorescent Unit in Stainless Steel Housing
- ☐ BSI Stealth Linear Heat Only Unit in Stainless Steel Housing
- ☐ BSI Stealth Linear Heat and Light Combo Unit in Stainless Steel Housing
- ☐ BSI Stealth Linear Double Heat and Light Combo Unit in Stainless Steel Housing
- ☐ Other _____

INSTALLATION OPTIONS

Flush to Counter:

- ☐ Silicone

Routed into Counter:

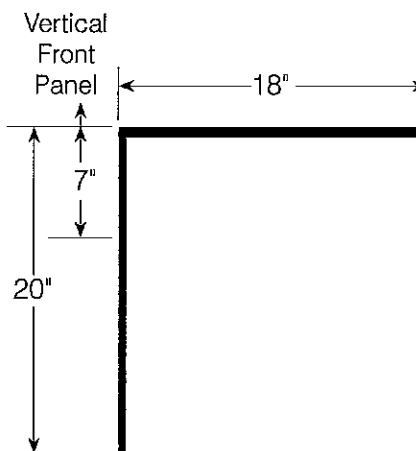
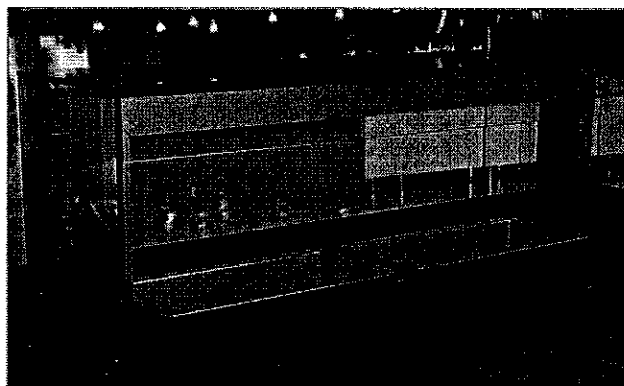
- ☐ Routed into Counter

Under-Counter:

- ☐ Stainless Steel Bottom Plate bonded to underside of glass. Plate has s/s weld studs fastened to the bottom that pass through the countertop for fastening the guard to counter top.

CV100

ClearView Bonded Glass

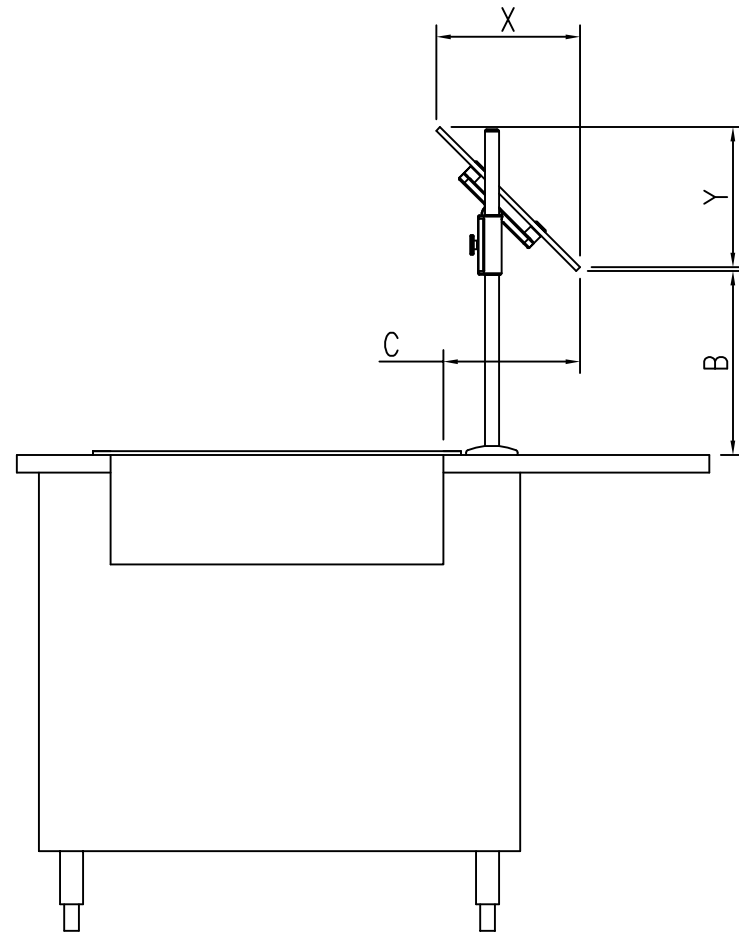


Section drawn as single-side, self-serve.

* Approval Drawings Required

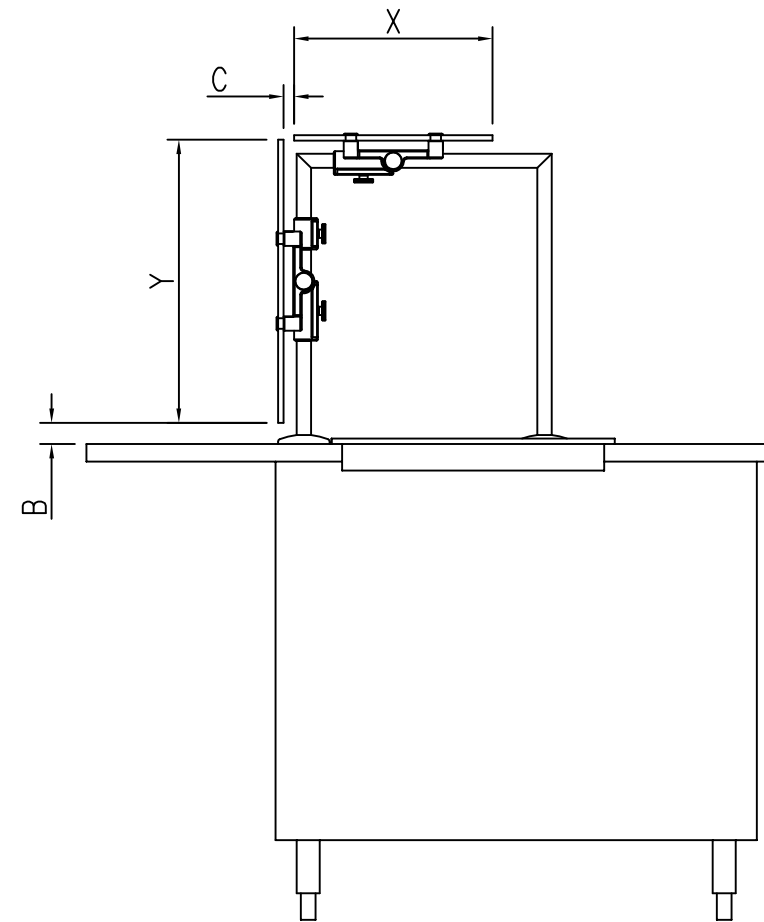
Printed in the U.S.A. (May 2012) BSI, LLC
 Specifications subject to change without notice.

Revision 1.0



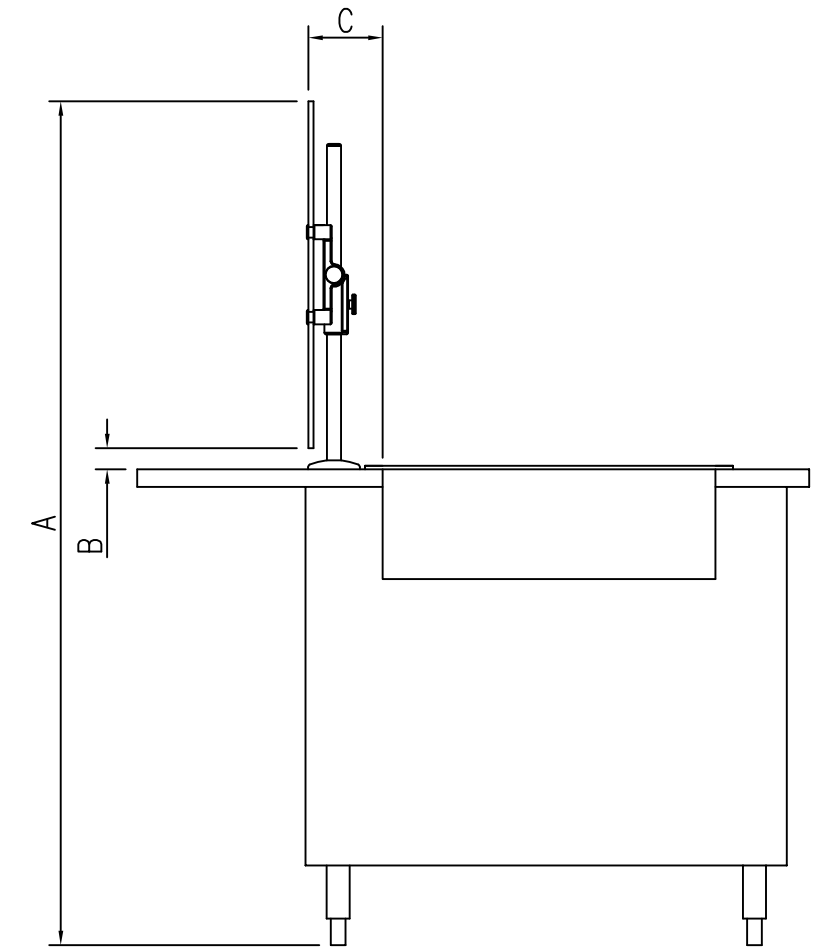
NSF-SELF SERVE FOOD SHIELD

1. SUM OF X AND Y DIMENSIONS SHALL BE EQUAL TO OR GREATER THAN 20 INCHES.
2. GAP BETWEEN GLASS AND COUNTER (B) MAY NOT EXCEED 13".
3. MINIMUM HORIZONTAL DISTANCE (C) BETWEEN BOTTOM LEADING EDGE OF FOOD SHIELD AND DISPLAYED FOOD IS THREE QUARTERS THE DISTANCE OF THE OPENING GAP (B).
EX. (B)=13 INCH MAX. (C)=9-3/4 INCHES FROM DISPLAYED FOOD.



NSF-FULL SERVE FOOD SHIELD

1. SUM OF X AND Y DIMENSIONS SHALL BE EQUAL TO OR GREATER THAN 32 INCHES.
2. GAP BETWEEN FRONT VERTICAL GLASS AND COUNTER (B) MAY NOT EXCEED 1-1/2 INCHES.
3. MAXIMUM DISTANCE BETWEEN VERTICAL GLASS AND HORIZONTAL GLASS (C) IS 3/4 INCH.



NSF COOKING/CARVING STATION FOOD SHIELD

1. TOP OF GLASS MUST BE 60 INCHES MINIMUM ABOVE FINISHED FLOOR.
2. GAP BETWEEN GLASS AND COUNTER (B) MAY NOT EXCEED 6 INCHES.
3. MINIMUM HORIZONTAL DISTANCE BETWEEN BOTTOM LEADING EDGE OF FOOD SHIELD AND DISPLAYED FOOD (C) IS THREE QUARTERS THE DISTANCE OF THE OPENING GAP (B).
EX. (B) 6 INCH MAX. (C) 4-1/2 INCH MAX. FROM DISPLAYED FOOD.

NSF END PANEL STANDARDS

1. ALL FOOD SHIELDS SHALL HAVE END PANELS ON BOTH SIDES UNLESS 3" OR LESS FROM WALL.
2. END PANELS MUST BE A MINIMUM OF 18 INCHES DEEP FROM LEADING EDGE OF FRONT GLASS PANEL.
3. MINIMUM END PANEL HEIGHT MUST BE SAME HEIGHT AS OVERALL HEIGHT OF FOOD SHIELD.
4. GAP BETWEEN BOTTOM EDGE OF END PANEL AND COUNTER TOP NOT TO EXCEED 1-1/2 INCHES.

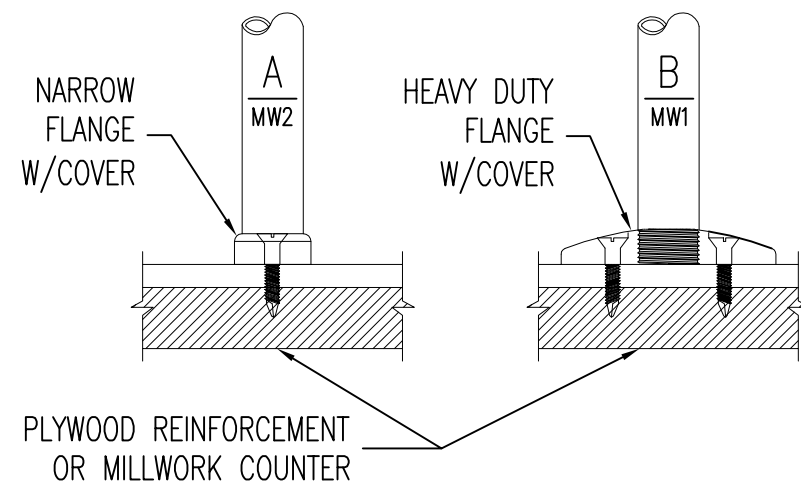
ZGUARD AND XGUARD MOUNTING OPTIONS

* NOTE *

IT IS THE RESPONSIBILITY OF THE FSEC TO PROVIDE REINFORCED COUNTERS & MOUNTING ACCOMODATIONS. MOUNTING SOLELY TO REINFORCED SHEET METAL IS UNACCEPTABLE. BSI SUPPLIES ONLY SUPPORTS & FLANGES. NO FASTENERS SUPPLIED.

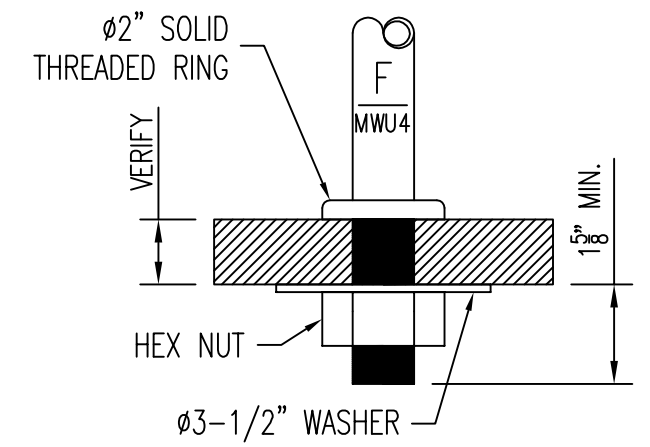
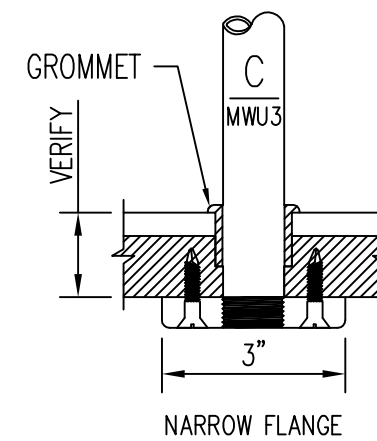
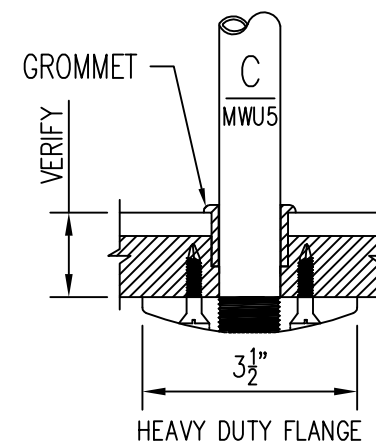
– CIRCLE THE APPROPRIATE MOUNTING OPTION(S) BELOW. ALSO NOTE SELECTION ON ITEM PAGE FOR EACH ITEM.

* NOT FOR CANTILEVER UNITS*



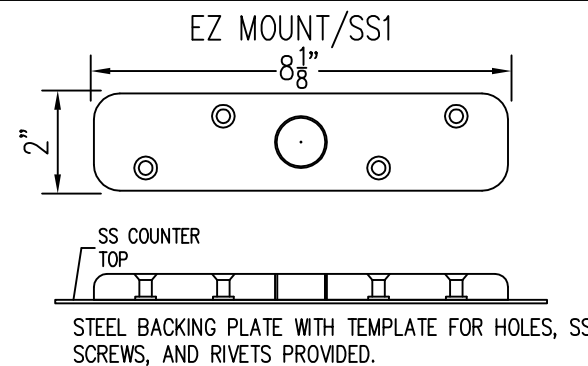
BELOW COUNTER MOUNTS FOR MILLWORK COUNTERS

– VERIFY COUNTER THICKNESS OR UNDER COUNTER MOUNT DEPTH [] INCHES.



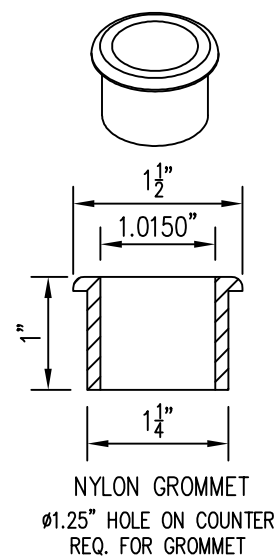
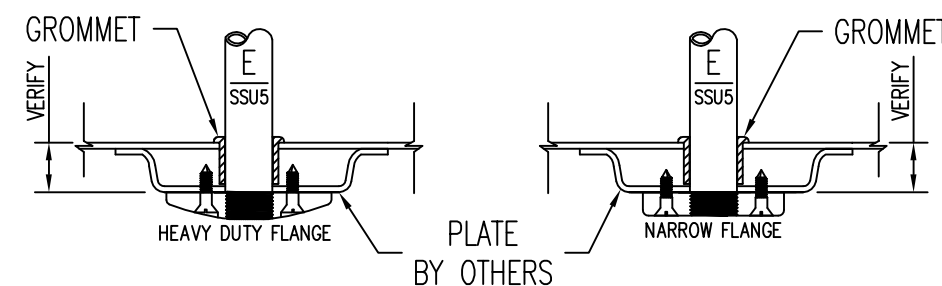
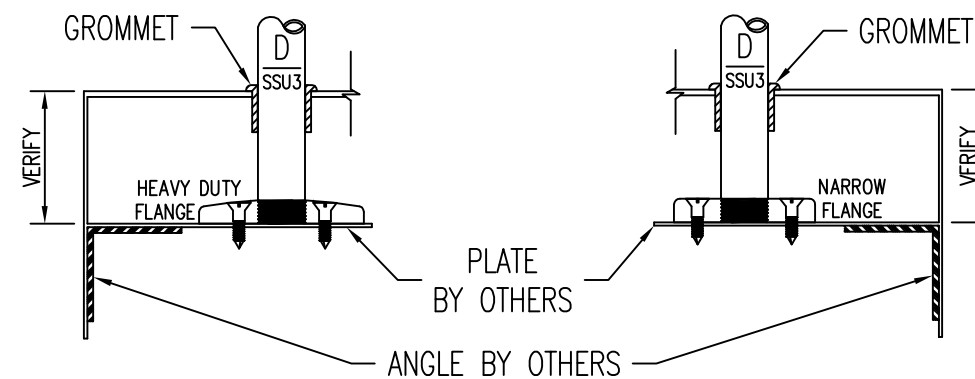
"F" MOUNT NOT RECOMMENDED FOR SOLID SURFACE TOPS

ABOVE COUNTER MOUNTS FOR SS COUNTERS

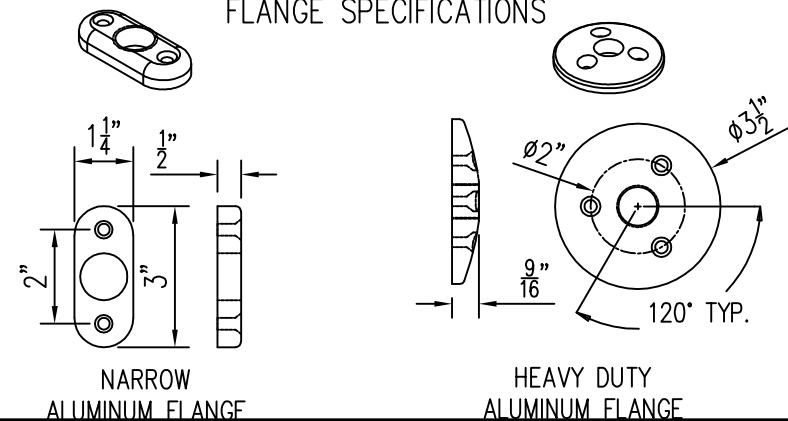


BELOW COUNTER MOUNTS FOR SS COUNTERS

– VERIFY COUNTER THICKNESS OR UNDER COUNTER MOUNT DEPTH [] INCHES.



FLANGE SPECIFICATIONS



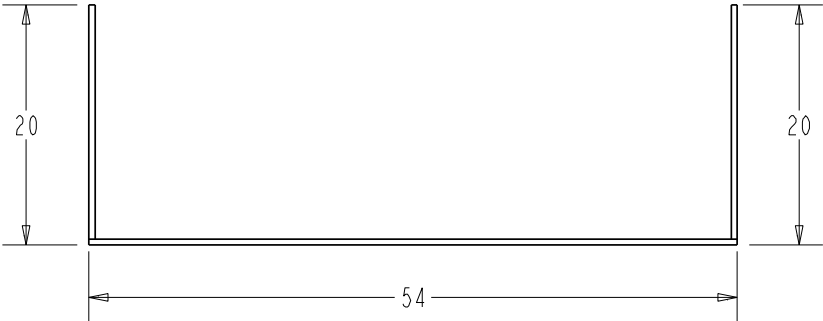
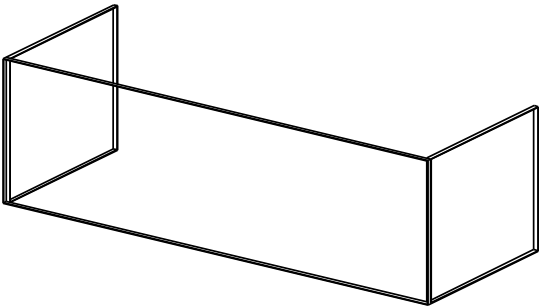
- NOTES: ALL DIMENSIONS ARE IN INCHES
- 1. ALL GLASS PANELS TO BE TEMPERED WITH SQUARE CORNERS.
 - 2. 1/2" THICK GLASS WITH POLISHED EDGES.
 - 3. ALL GLASS TO BE UV BONDED TOGETHER.

CUSTOMER ITEM: 363

UV BONDED FOOD SHIELD

767901 - 15 1 REQ'D

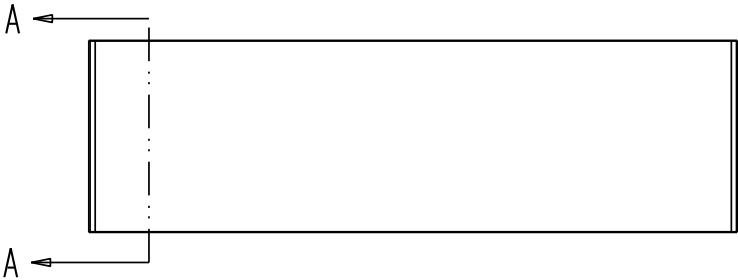
BUYOUTS BY BSI					
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION
1	3			999	GLASS: TEMPERED 3/4 POLISHED EDGES
BUYOUTS BY R.W. SMITH INC COSTA MESA HQ					
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION



PLAN VIEW

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

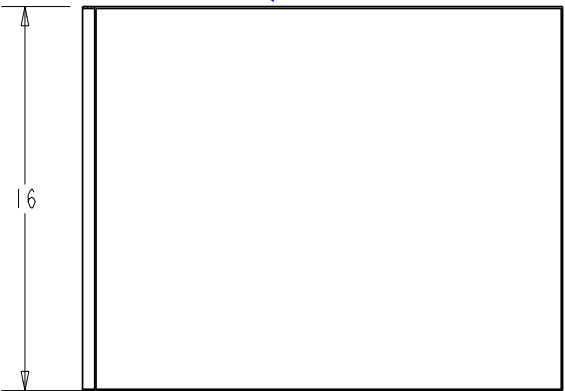
Coordinate dimensions with counter manufacturer



ELEVATION VIEW

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

Top must be 60" AFF



SECTION A

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

5125 RACE COURT
DENVER, CO 80216
(800) 662-9595
(303) 331-8444 FAX

BSI

DWG. NO.
1 OF 1

R.W. SMITH INC COSTA MESA HQ
UCI MESA CT IRVINE

AS SHOWN
12/10/14
B

SCALE:
START DATE:
SHEET SIZE:

ORDER NO.
767901
BSI LINE NO.
15

DATE
BY:
REV
1
2
3
4
A

DATE
BY:
REV
1
2
3
4
A

DRAWN BY:
DWF

APPROVED:
NO

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Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date			Item #	364
<input type="checkbox"/>	Re-Submittal:	Date			Quantity:	

Description

Spare Number

Manufacturer

Model No:

Electrical Requirements

Plumbing Requirements

Volts / Phase

H.W.

H.P.

C.W.

K.W.

W.

AMPS.

I.W.

CONN.

Gas

CFM

BTU

MISC

PROVIDE WITH THE FOLLOWING

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

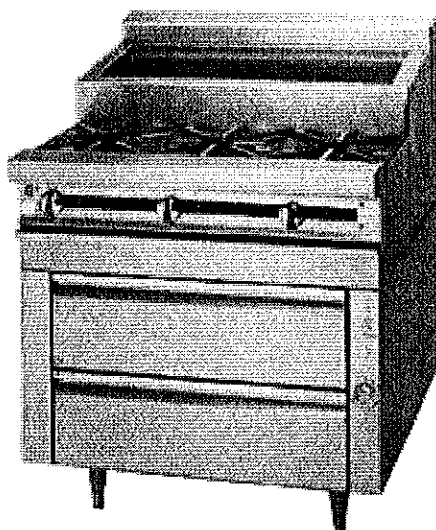
12/12/2014

11400



"FIRE AND ICE" SAUTÉ STATIONS

"FIRE AND ICE" SAUTÉ STATIONS



*JMSS-03-T-36 mounted above
JRLH-02R-T-36 remote refrigerated base*

MODEL NO.	DESCRIPTION
<input type="checkbox"/> JMSS-03-T-36	36" W 3 OPEN BURNERS FRONT, REFRIGERATED RAIL AT REAR
<input checked="" type="checkbox"/> JMSS-04-T-48	48" W 4 OPEN BURNERS FRONT, REFRIGERATED RAIL AT REAR
<input type="checkbox"/> JMSS-05-T-60	60" W 5 OPEN BURNERS FRONT, REFRIGERATED RAIL AT REAR
<input type="checkbox"/> JMSS-06-T-72	72" W 6 OPEN BURNERS FRONT, REFRIGERATED RAIL AT REAR

Note: Sauté stations must be ordered in conjunction with Titan™ refrigerated bases.

STANDARD FEATURES

- Remote cold rail - constructed with stainless steel and wrapped with refrigerated coils to maintain NSF-7 standards
- Remote cold rails are supplied with R-404 expansion valve with thermostat control
- All units are 100% polyurethane "Shot-In-Place" foam insulated at raised rail
- Unit is designed to range match with all Jade Range, LLC. heavy duty equipment
- Each unit includes a stainless steel removable night cover
- Each cold rail is supplied with 1/2" I.P.S. brass drain . 1" MIN drain required.
- Individual polished steel lift-off top grates
- Each open burner is a 20,000 BTU/hr cast iron burner
- Variable size multi point gas connection - see utility information for details
- Stainless steel front, sides and stub back
- Stainless steel 6" plate shelf

Note: For condensing units - ordered with self contained refrigerated base.

AVAILABLE OPTIONS

- ☐ Stainless steel high riser
- ☐ Stainless steel double high riser
- ☐ Stainless steel high shelf
- ☐ Stainless steel double high shelf
- ☐ Stainless steel tubular high shelf
- ☐ Stainless steel tubular double high shelf
- ☐ Common plate shelf with Item(s) Model(s) _____
- ☐ Cap and cover manifold. Left ☐ Right ☐

ACCESSORIES

- ☐ 36" flex hose with quick disconnect (3/4" connection)
- ☐ 48" flex hose with quick disconnect (3/4" connection)
- ☐ 1" gas pressure regulator (specify gas type)
- ☐ 1-1/4" gas pressure regulator (specify gas type)



For refrigeration



For cooking

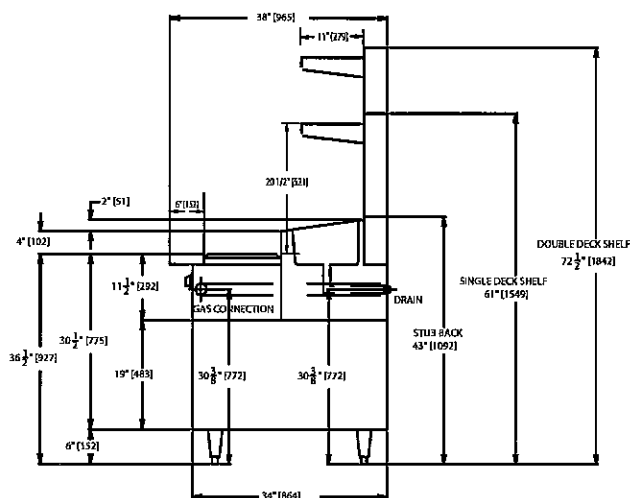
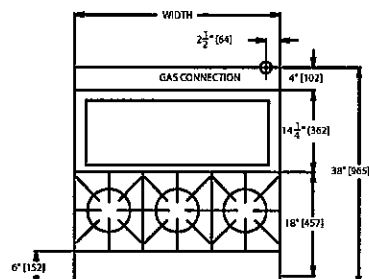
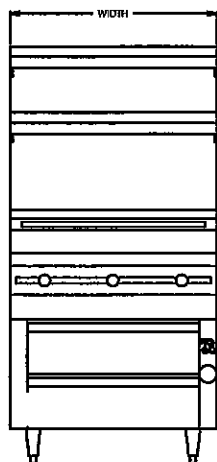
WWW.JADERANGE.COM

JADE RANGE, LLC., A MIDDLEBY COMPANY • 2650 Orbiter Street • Brea, CA 92821 • PHONE: 800-884-5233 FAX: 714-961-2550
Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA

JADE



"FIRE AND ICE" SAUTÉ STATIONS



Note: Sauté station mounted above remote refrigerated base. For refrigerated bases, see remote and self contained refrigerated bases (pages FI-1 & FI-2).

MODEL	WIDTH	DEPTH	HEIGHT*	1/4 SIZE PAN CAPACITY	REFRIG. BTUS	BTUS	APPX. AMPS	SUGGESTED SHP. WT.	H.P.*
SAUTÉ STATIONS/REMOTE									
JMSS-03-T-36	36"	38"	30-1/4"	5	1,150	90,000	2	250 LBS.	1/5
JMSS-04-T-48	48"	38"	30-1/4"	6	2,600	120,000	2	275 LBS.	1/4
JMSS-05-T-60	60"	38"	30-1/4"	8	2,600	150,000	2	350 LBS.	1/4
JMSS-06-T-72	72"	38"	30-1/4"	10	2,900	180,000	2	375 LBS.	1/3

Note: For condensing units: 1) Ordered with self contained refrigerated base.
2) Consult factory for condensing unit, supplied with cabinet base.

* For condensing unit (not to exceed 20 ft. run)

DESCRIPTION:

Sauté Stations exclusively range matches with Jade Range, LLC. Titan™ heavy duty equipment. To be Model # _____, manufactured by Jade Range, LLC. Top, stub back and front face to be stainless steel. Balance to be galvanized steel. Unit to be 100% polyurethane "Shot-In-Place" foam insulated. Provide easily removable night stainless steel cover. Unit supplied with R-404 expansion valve. Unit must be mounted on Jade Range, LLC. refrigerated bases.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 ft.

UTILITY INFORMATION - ELECTRICAL:

- Standard: 115V/60/1 (for other electrical requirements consult factory)

UTILITY INFORMATION - GAS:

- Ranges are supplied with 1-1/4" front manifold connection and a 1" or 3/4" capped rear manifold connection. For rear manifold connection, remove cap. Ranges are supplied with 3/4" gas pressure regulator. For 1-1/4" or 1" gas pressure regulator, see accessories. (Specify required front manifold cap and cover when ordering.)
- Required operating pressure:
Natural Gas 5" W.C. minimum
Propane Gas 10" W.C. minimum
14" W.C. maximum

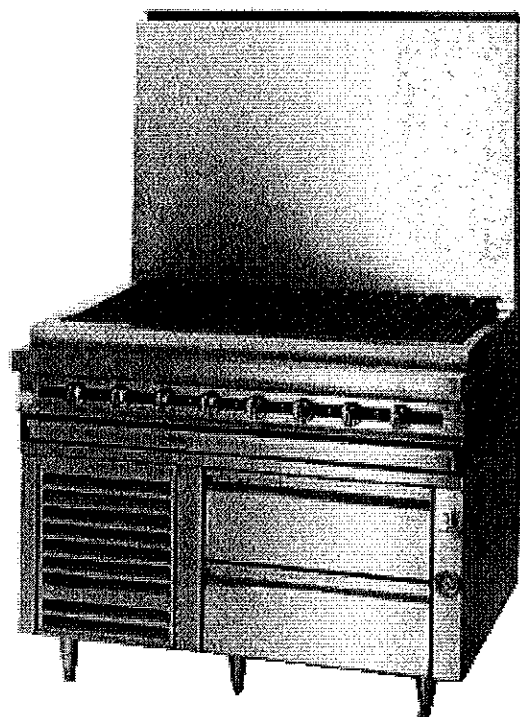
Note: This unit must be connected with the gas appliance regulator supplied.

WWW.JADERANGE.COM

JADE RANGE, LLC., A MIDDLEBY COMPANY • 2650 Orbiter Street • Brea, CA 92821 • PHONE: 800-884-5233 FAX: 714-961-2550
Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA



SELF CONTAINED REFRIGERATED BASES



JRLH-02S-T-48 shown with JMRH-48B

MODEL NO.	DESCRIPTION
<input type="checkbox"/> JRLH-02S-T-36	36" 2 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input checked="" type="checkbox"/> JRLH-02S-T-48	48" 2 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JRLH-04S-T-72	72" 4 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JRLH-04S-T-84	84" 4 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JRLH-06S-T-102	102" 6 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JRLH-06S-T-114	114" 6 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JFLH-02S-T-48	48" 2 DRAWER SELF CONTAINED FREEZER UNIT
<input type="checkbox"/> JFLH-04S-T-72	72" 4 DRAWER SELF CONTAINED FREEZER UNIT
<input type="checkbox"/> JFLH-04S-T-84	84" 4 DRAWER SELF CONTAINED FREEZER UNIT

Note: If required size is not listed, see options for cabinet extensions. Bases must be ordered in conjunction with Titan™ modular base range units only.

STANDARD FEATURES

- Cabinet interiors, front, face and sides to be stainless steel
- Drawers and cabinet are 100% polyurethane "Shot-In-Place" foam insulated
- Drawer faces have flush mount pull handle. Face and back to be stainless steel
- Self closing drawers have 14 gauge stainless steel track, with 2" heavy duty skate wheel
- Heavy duty rubber drawer gaskets
- 6' cord and plug, 115 VAC
- Drawers to be easily removable for cleaning
- Drawers to accommodate 6" deep 12" x 20" hotel pans
- Specially designed high density breaker strips installed during the foaming process, without any visible fasteners
- Face mounted dial thermometers
- Condensing unit uses R-404 refrigerant unless otherwise specified
- Blower coil evaporator with R-404 expansion valve
- Internal conduit for single point electrical connection
- Built in condensate evaporator
- Sleeves for refrigeration and drain lines
- Stainless steel 6" adjustable legs

AVAILABLE OPTIONS

- ☐ Cabinet extensions available:
 - ☐ 6" stainless steel filler
 - ☐ 12" stainless steel cabinet
 - ☐ 18" stainless steel cabinet
- ☐ Padlock assemblies (padlocks not included)

ACCESSORIES

- ☒ 6" casters, front two locking (5" diameter wheel)



For refrigeration



For cooking

WWW.JADERANGE.COM

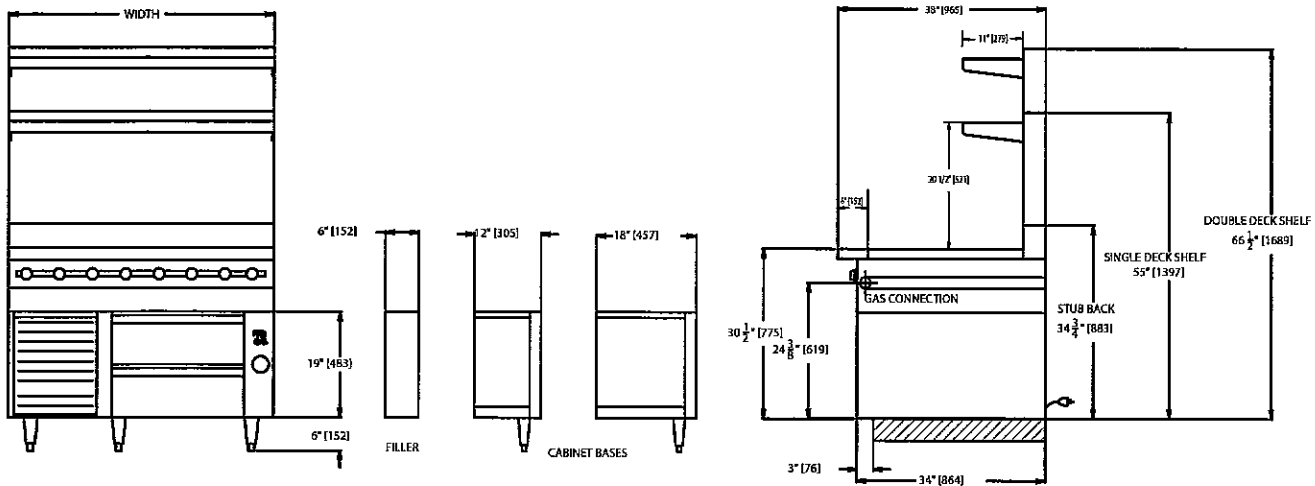
JADE RANGE, L.L.C., A MIDDLEBY COMPANY • 2650 Orbiter Street • Brea, CA 92821 • PHONE: 800-884-5233 FAX: 714-961-2550
Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA

SELF CONTAINED REFRIGERATED BASES

JADE



SELF CONTAINED REFRIGERATED BASES



Note: If sauté station (JMSS models) mounted above, H.P. will be larger (consult factory).

MODEL	WIDTH	DEPTH	HEIGHT	DRAWERS 14-3/8"	DRAWERS 27-1/4"	PANS	AMPS	CUBIC FT.	APPX. SHP. WT.
SELF CONTAINED REFRIGERATOR BASES									
JRLH-02S-T-36	36"	34"	19-1/4"	2		2	12.6	3	300 LBS.
JRLH-02S-T-48	48"	34"	19-1/4"		2	4	12.6	6	350 LBS.
JRLH-04S-T-72	72"	34"	19-1/4"	2	2	6	12.6	11.2	500 LBS.
JRLH-04S-T-84	84"	34"	19-1/4"		4	8	12.6	13.4	550 LBS.
JRLH-06S-T-102	102"	34"	19-1/4"	2	4	10	13.2	18	650 LBS.
JRLH-06S-T-114	114"	34"	19-1/4"		6	12	13.2	20.1	700 LBS.
SELF CONTAINED FREEZER BASES									
JFLH-02S-T-48	48"	34"	19-1/4"		2	3	10.6	6	350 LBS.
JFLH-04S-T-72	72"	34"	19-1/4"	2	2	5	10.7	11.2	500 LBS.
JFLH-04S-T-84	84"	34"	19-1/4"		4	7	11.8	13.4	550 LBS.

DESCRIPTION:

Low Height Self Contained refrigerated bases for exclusive use with Jade Range, LLC. Titan™ modular series units. To be Model #_____, manufactured by Jade Range, LLC. Cabinet interior, front face, drawers and sides to be stainless steel. Balance to be galvanized steel. Drawers and cabinet to be 100% polyurethane "Shot-In-Place" foam insulated. Provide easily removable self closing drawers to accommodate 6" deep 12" x 20" hotel pans and 14 gauge stainless steel track, with 2" heavy duty skate wheels. Include heavy duty rubber drawer gaskets, 6' cord and plug 115

VAC, face mounted dial thermometers, condensing unit with R-404 refrigerant, blower coil evaporator with expansion valve. Provide built-in condensate evaporator, internal conduit for single point electrical connection. Include sleeves for refrigeration and drain lines. Supply stainless steel adjustable 6" legs.

UTILITY INFORMATION - ELECTRICAL:

- Standard: 115v/60/1 (for other electrical requirements consult factory)

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Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA



ZGUARD® FOOD SHIELDS

GENERAL INFORMATION

Project Name: _____
 Item: _____
 Quantity: _____
 Model: ZG9500
 Length: _____

STANDARD NSF LISTED FINISH OPTIONS

- | | |
|---|--|
| <input type="checkbox"/> Brushed Aluminum | <input type="checkbox"/> Chrome |
| <input type="checkbox"/> Gloss Black | <input type="checkbox"/> Wrinkle Black |
| <input type="checkbox"/> Smoked Copper | <input type="checkbox"/> Polished Brass Finish |
| <input type="checkbox"/> Other _____ | |

GLASS OPTIONS

- | |
|--|
| <input type="checkbox"/> 1" Radius Corner (standard) |
| <input type="checkbox"/> Square Corners |
| <input type="checkbox"/> 1/4" Tempered Glass (not for shelves)
Centerline Max 54" |
| <input type="checkbox"/> 3/8" Tempered Glass (for shelf or span more than 54")
Centerline Max 66" |

INSTALLATION OPTIONS

Above-Counter: Stainless Steel Counter
Under-Counter: Stainless Steel Counter
 (Requires Under-Counter Reinforcement & Access)

Above-Counter: Millwork Counter

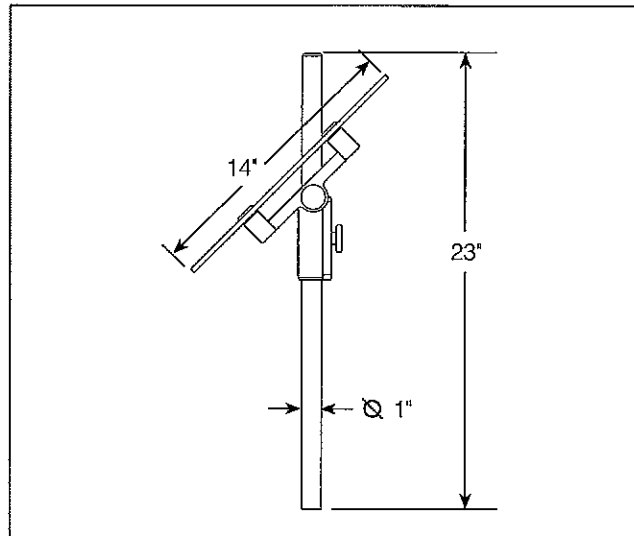
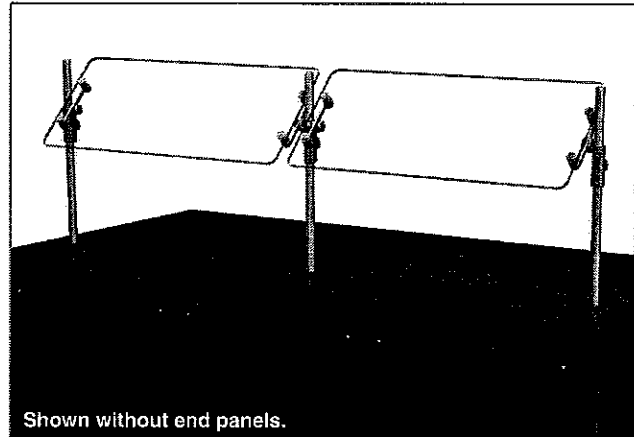
Under-Counter: Millwork Counter

See Installation Page for More Details.

To meet NSF guidelines, end panels are included on all BSI quotations unless specifically excluded. (See End Panel Page for More Details.)

- | |
|--|
| <input type="checkbox"/> SS1: EZ Mount 2" x 8" Flange |
| <input type="checkbox"/> SSU3-H: Heavy-Duty Flange |
| <input type="checkbox"/> SSU3-N: Narrow Flange |
| <input type="checkbox"/> SSU5-H: Heavy-Duty Flange |
| <input type="checkbox"/> SSU5-N: Narrow Flange |
| <input type="checkbox"/> MW1: Heavy-Duty Flange |
| <input type="checkbox"/> MW2: Narrow Flange |
| <input type="checkbox"/> MWU3: Narrow Flange |
| <input type="checkbox"/> MWU4: Compression Installation (not recommended for solid surfaces) |
| <input type="checkbox"/> MWU5: Heavy-Duty Flange |

ZG9500
Combo-Serve



* Approval Drawings Required

Printed in the U.S.A. (January 2013) BSI, LLC
 Specifications subject to change without notice.

Patent Number 6,588,863 Rv. 5



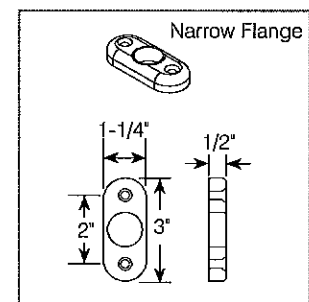
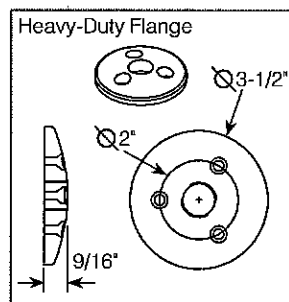
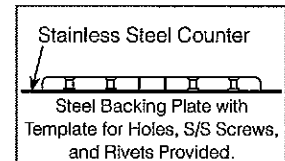
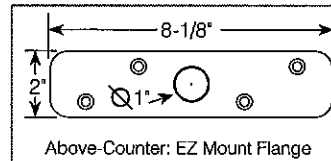
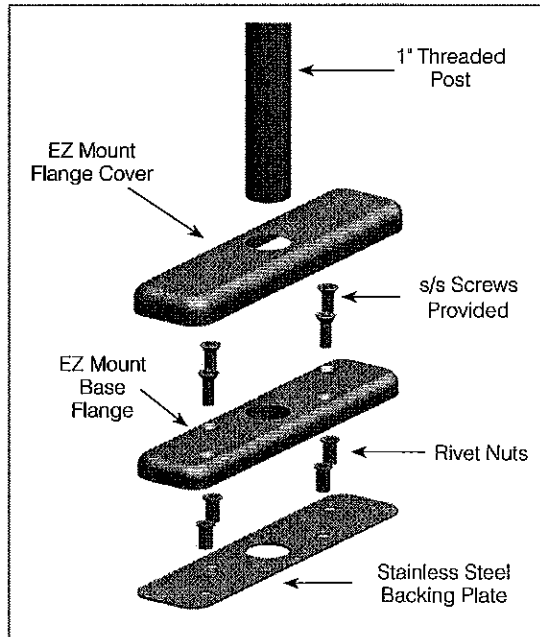


ZGUARD® FOOD SHIELDS

ABOVE-COUNTER INSTALLATION FOR 1" ZGUARD POSTS

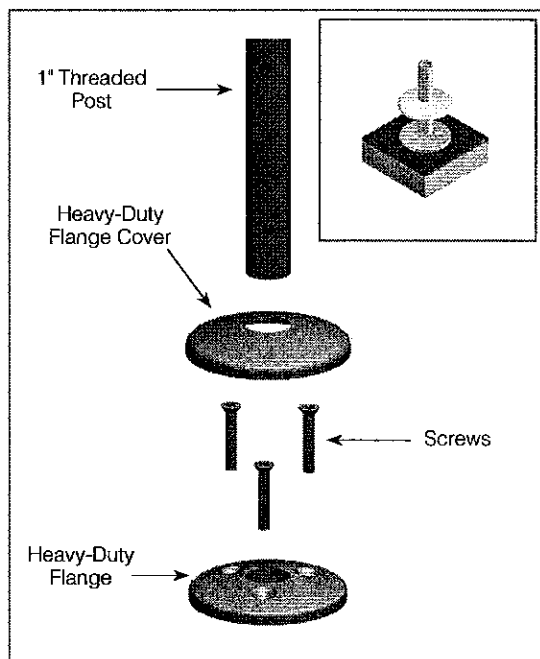
For Stainless Steel Counter

SS1: EZ Mount 2" x 8" Flange



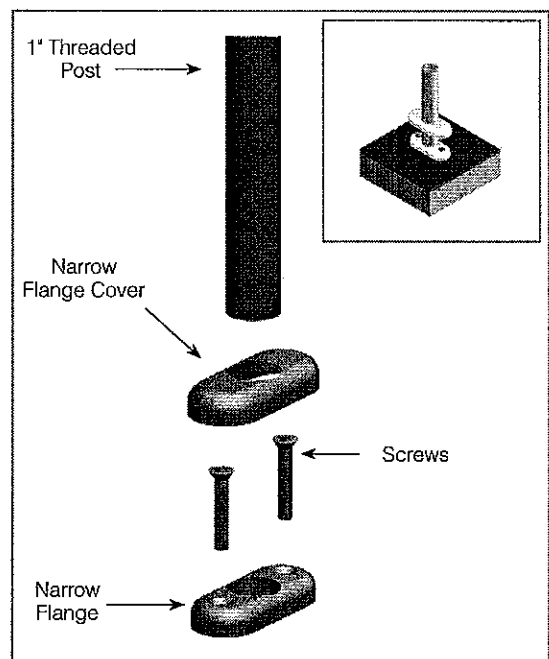
For Millwork Counter

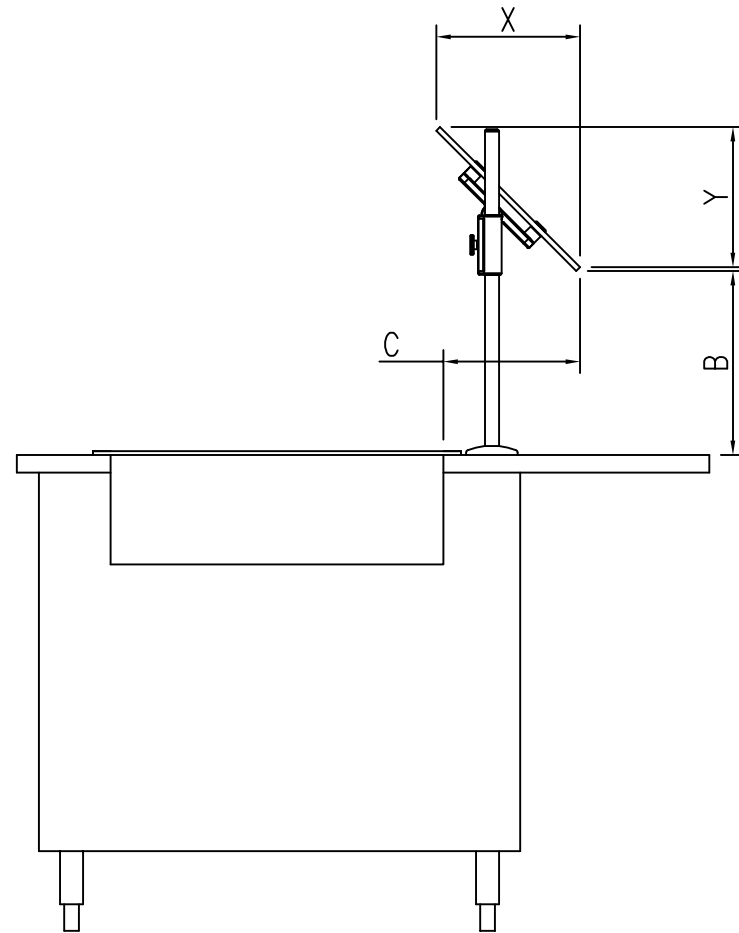
MW1: Heavy-Duty Flange



For Millwork Counter

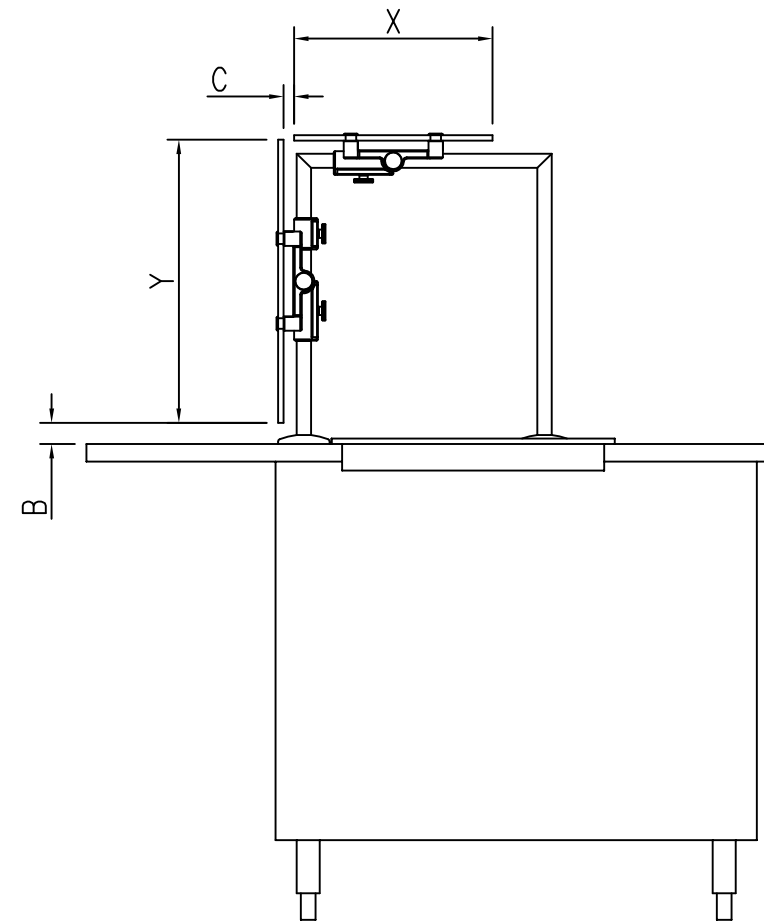
MW2: Narrow Flange





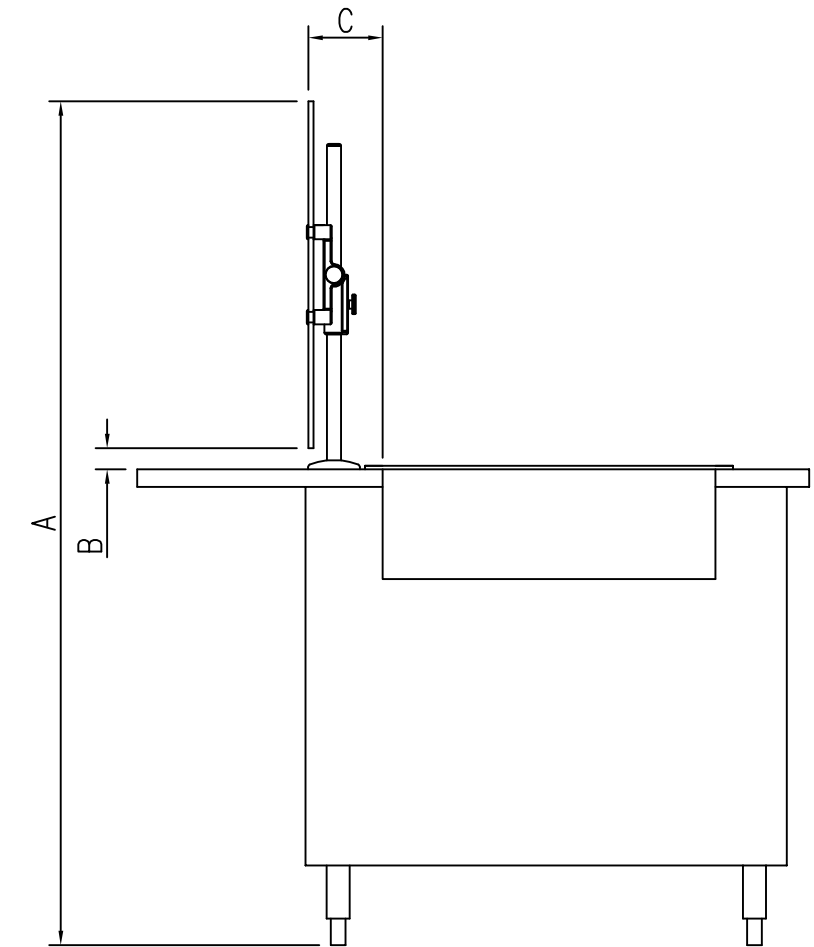
NSF-SELF SERVE FOOD SHIELD

1. SUM OF X AND Y DIMENSIONS SHALL BE EQUAL TO OR GREATER THAN 20 INCHES.
2. GAP BETWEEN GLASS AND COUNTER (B) MAY NOT EXCEED 13".
3. MINIMUM HORIZONTAL DISTANCE (C) BETWEEN BOTTOM LEADING EDGE OF FOOD SHIELD AND DISPLAYED FOOD IS THREE QUARTERS THE DISTANCE OF THE OPENING GAP (B).
EX. (B)=13 INCH MAX. (C)=9-3/4 INCHES FROM DISPLAYED FOOD.



NSF-FULL SERVE FOOD SHIELD

1. SUM OF X AND Y DIMENSIONS SHALL BE EQUAL TO OR GREATER THAN 32 INCHES.
2. GAP BETWEEN FRONT VERTICAL GLASS AND COUNTER (B) MAY NOT EXCEED 1-1/2 INCHES.
3. MAXIMUM DISTANCE BETWEEN VERTICAL GLASS AND HORIZONTAL GLASS (C) IS 3/4 INCH.



NSF COOKING/CARVING STATION FOOD SHIELD

1. TOP OF GLASS MUST BE 60 INCHES MINIMUM ABOVE FINISHED FLOOR.
2. GAP BETWEEN GLASS AND COUNTER (B) MAY NOT EXCEED 6 INCHES.
3. MINIMUM HORIZONTAL DISTANCE BETWEEN BOTTOM LEADING EDGE OF FOOD SHIELD AND DISPLAYED FOOD (C) IS THREE QUARTERS THE DISTANCE OF THE OPENING GAP (B).
EX. (B) 6 INCH MAX. (C) 4-1/2 INCH MAX. FROM DISPLAYED FOOD.

NSF END PANEL STANDARDS

1. ALL FOOD SHIELDS SHALL HAVE END PANELS ON BOTH SIDES UNLESS 3" OR LESS FROM WALL.
2. END PANELS MUST BE A MINIMUM OF 18 INCHES DEEP FROM LEADING EDGE OF FRONT GLASS PANEL.
3. MINIMUM END PANEL HEIGHT MUST BE SAME HEIGHT AS OVERALL HEIGHT OF FOOD SHIELD.
4. GAP BETWEEN BOTTOM EDGE OF END PANEL AND COUNTER TOP NOT TO EXCEED 1-1/2 INCHES.

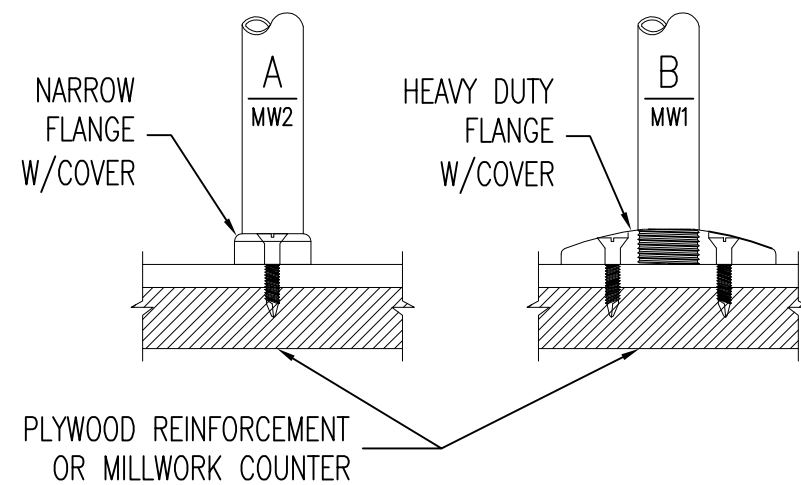
ZGUARD AND XGUARD MOUNTING OPTIONS

* NOTE *

IT IS THE RESPONSIBILITY OF THE FSEC TO PROVIDE REINFORCED COUNTERS & MOUNTING ACCOMODATIONS. MOUNTING SOLELY TO REINFORCED SHEET METAL IS UNACCEPTABLE. BSI SUPPLIES ONLY SUPPORTS & FLANGES. NO FASTENERS SUPPLIED.

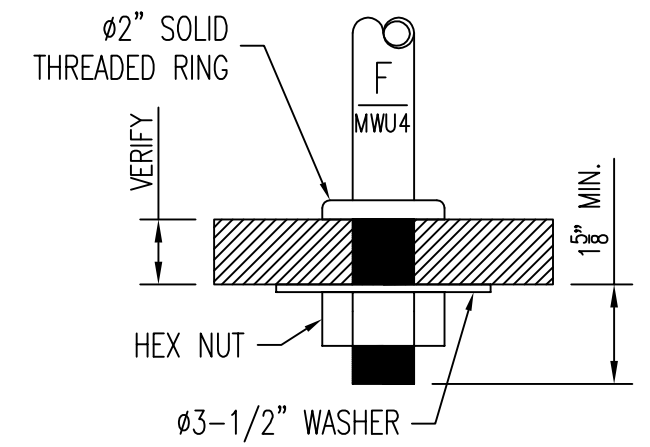
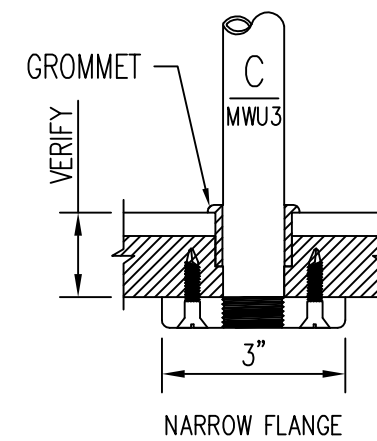
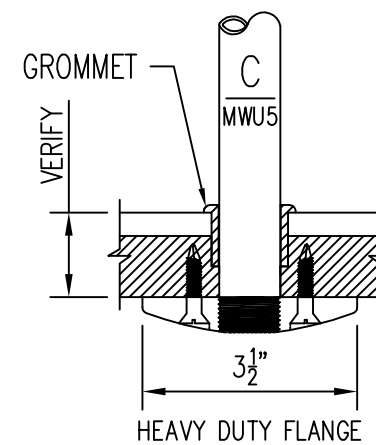
– CIRCLE THE APPROPRIATE MOUNTING OPTION(S) BELOW. ALSO NOTE SELECTION ON ITEM PAGE FOR EACH ITEM.

* NOT FOR CANTILEVER UNITS*



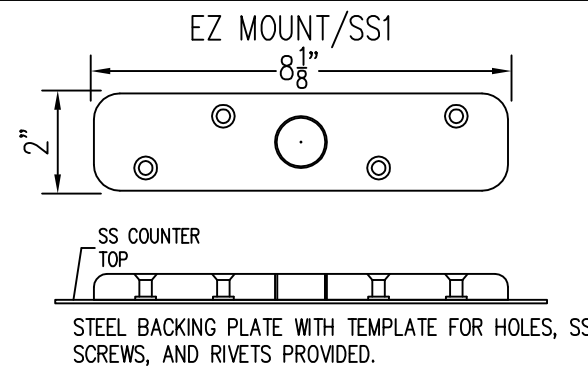
BELOW COUNTER MOUNTS FOR MILLWORK COUNTERS

– VERIFY COUNTER THICKNESS OR UNDER COUNTER MOUNT DEPTH [] INCHES.



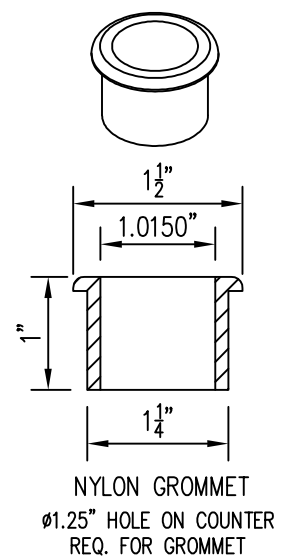
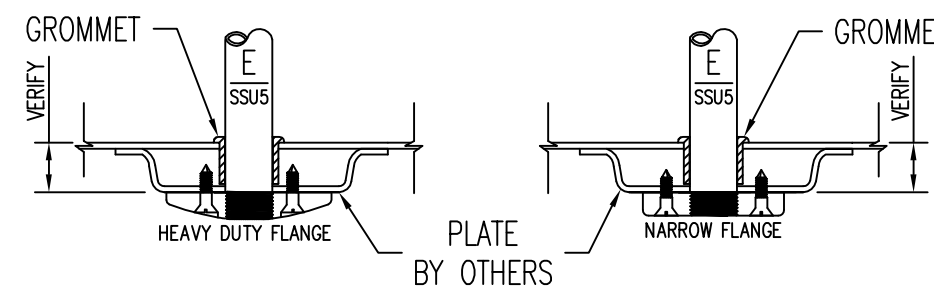
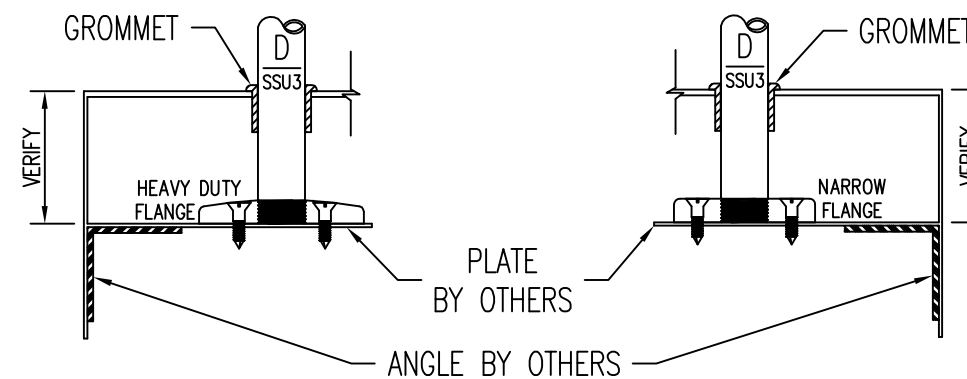
"F" MOUNT NOT RECOMMENDED FOR SOLID SURFACE TOPS

ABOVE COUNTER MOUNTS FOR SS COUNTERS



BELOW COUNTER MOUNTS FOR SS COUNTERS

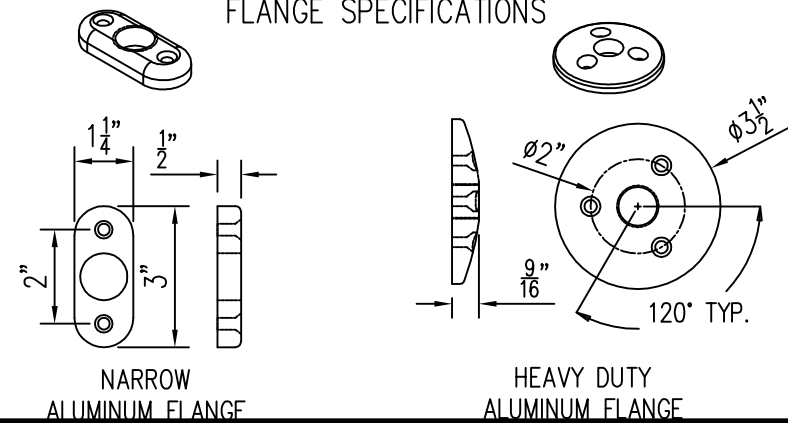
– VERIFY COUNTER THICKNESS OR UNDER COUNTER MOUNT DEPTH [] INCHES.



NYLON GROMMET
Ø1.25" HOLE ON COUNTER
REQ. FOR GROMMET



FLANGE SPECIFICATIONS

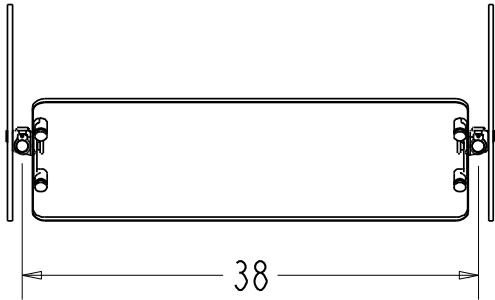


- NOTES: ALL DIMENSIONS ARE IN INCHES.
- 1. ALL GLASS PANELS TO BE TEMPERED WITH 1" RADIUS CORNERS AND POLISHED EDGES.
 - 2. 3/8" FRONT GLASS, 3/8" END GLASS
 - 3. FITTINGS TO HAVE BRUSHED ALUMINUM (22) FINISH
 - 4. POST MATERIAL STAINLESS STEEL WITH A SATIN STAINLESS FINISH
 - 5. FINISH AND MOUNTING: VERIFICATION REQUIRED.

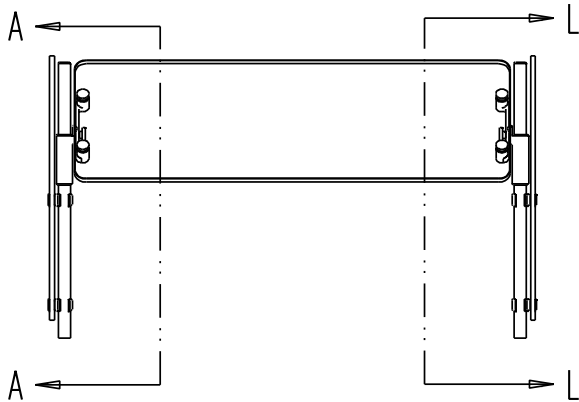
CUSTOMER ITEM: 366

					ZG9500	
					767901 - 16	1 REQ'D
BUYOUTS BY BSI						
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION	
1	4			484	PLASTIC WASHER	
2	2			600	INSERT: SS .5" THR. 1-20 UNEF. THR	
3	3			999	GLASS: TEMPERED 3/8 POLISHED EDGES	
4	4			15756BA	BRACKET: END PANEL LIN	
5	2			359BA	1 in. TUBE CAP	
6	1			553BA	LEFT TUBE CLAMP ASSY	
7	1			555BA	RIGHT TUBE CLAMP ASSY	
BUYOUTS BY R.W. SMITH INC COSTA MESA HQ						
No	U-Qty	Item#	Ship	Symix#	DESCRIPTION	

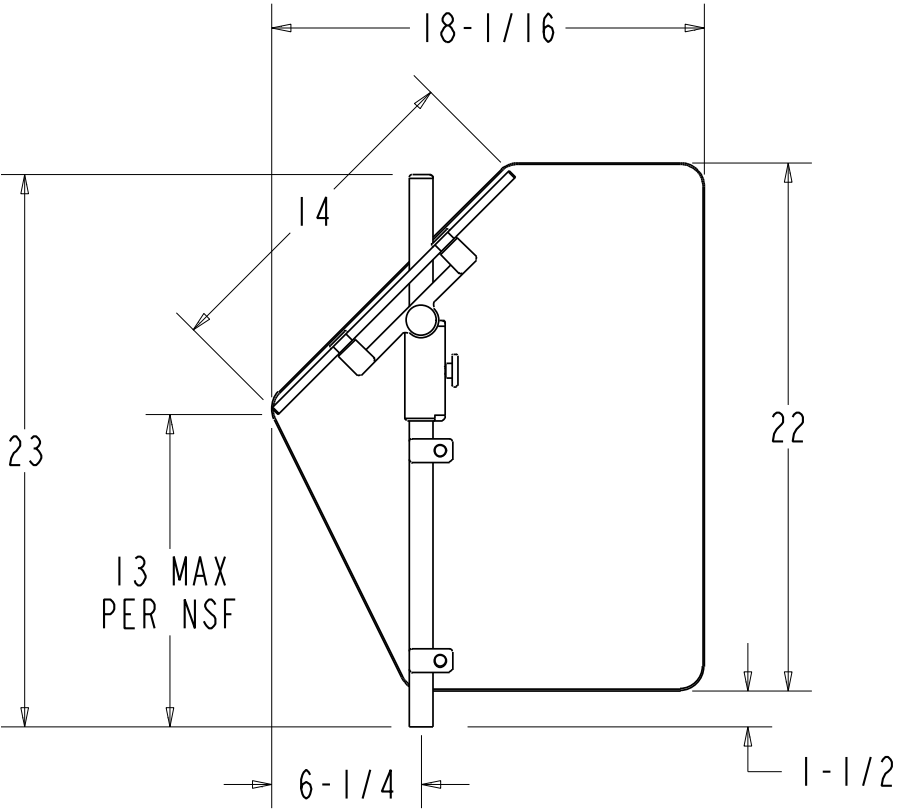
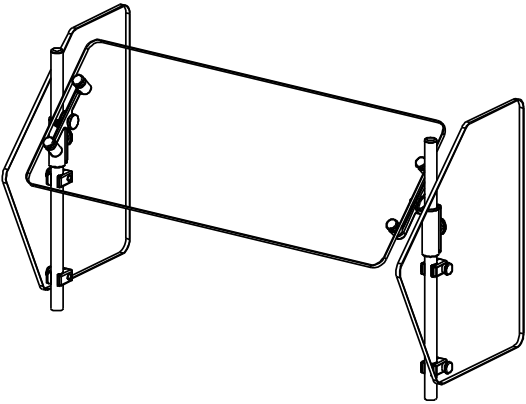
ORDER NO.	767901	BSI LINE NO.	16
DATE		BY	
REV	1	AS SHOWN	12-10-14
SCALE		START DATE	
SHEET SIZE	B		
DWG. NO.	1 OF 1	THIS DRAWING IS THE PROPERTY OF BSI AND IS TO REMAIN IN THE POSSESSION OF OUR REPRESENTATIVE UNLESS PERMISSION IS GIVEN BY BSI. AND MUST BE RETURNED WHEN REQUESTED	



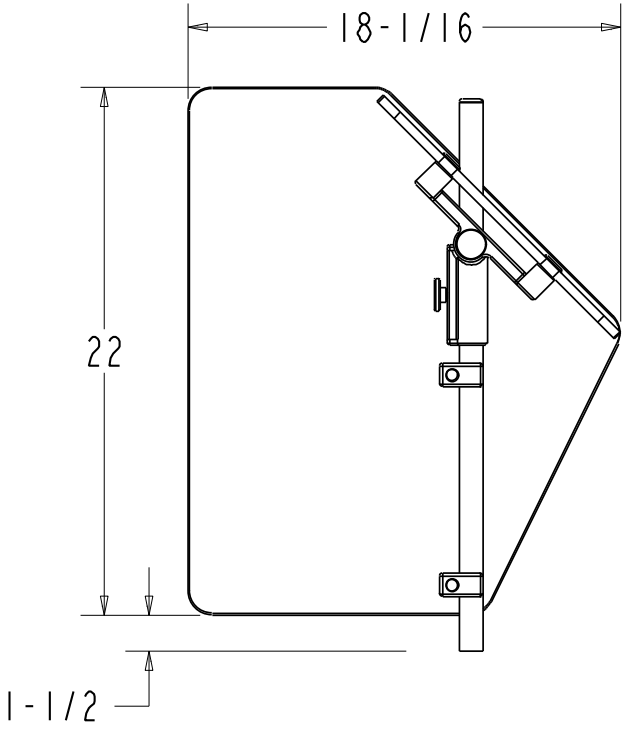
PLAN VIEW
Scale: 3/4" = 1'-0"



ELEVATION VIEW
Scale: 3/4" = 1'-0"



SECTION A
Scale: 1-1/2" = 1'-0"



SECTION L
Scale: 1-1/2" = 1'-0"

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal Date		Item #	367
<input type="checkbox"/>	Re-Submittal Date		Quantity:	1 (ea)

Description	Hot/Cold Drop-In Well
-------------	-----------------------

Manufacturer	Duke Manufacturing	Model No:	ADI-2HC
--------------	--------------------	-----------	---------

Electrical Requirements		Plumbing Requirements	
Volts / Phase	120V. 1ph, 208V. 1ph	H.W.	1/2"
H.P.	1/3	C.W.	1/2"
K.W.	3.0	W.	
AMPS.	6.7, 14.4	I.W.	Floor Sink
CONN.	Direct	Gas	
CFM		BTU	

Misc

PROVIDE WITH THE FOLLOWING

5/6 substitution
approved w/
remote switch
connected to
Load center per
substitution
comments

Provide with remote on/off switch and faucet per specs.

R.W. SMITH & CO

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

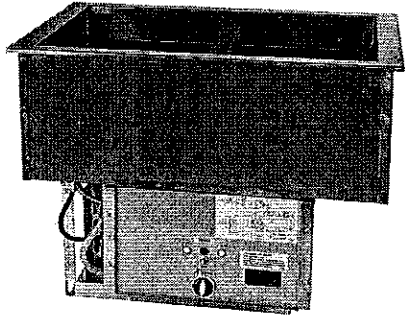
12/22/2014

11400



Specifications

F.O.B Sedalia, Missouri 65301



OPTIONS:

- ☐ Designer Foodshields
- ☐ Stainless steel adapter panels
- ☐ Adapter Bars
- ☐ Stainless steel louvered grille

AGENCY LISTING:



DUKE MANUFACTURING CO.
 2305 N. Broadway
 St. Louis, MO 63102

800.735.3853 Toll Free
 314.231.1130 In Missouri
 314.231.5074 Fax
www.dukemfg.com

SS-DM-00122-ADI-20

UCI Mesa Court - Rev2

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____
 ITEM: _____
 QUANTITY: _____

MODEL:

Drop-Ins
Hot/Cold Convertible Unit

- ☒ ADI-2HC
- ☐ ADI-3HC
- ☐ ADI-4HC
- ☐ ADI-5HC
- ☐ ADI-6HC

TOP RIM:

- Heavy gauge, 300 Series stainless steel
- Overhang on front, back and ends
- Reinforced rim
- Vinyl foam gasket as sealant
- 300 Series stainless steel pan liner
- Insulated on all four sides and bottom
- 1" brass drain to floor sink
- Adjustable, removable adapter bars and brackets

WARMER FEATURES:

- Efficient electric immersion heaters meet NSF standard 4
- Wet operation with adapter bars & brackets set flush to top
- Automatic water-fill with water sensor and solenoid valve
- High temperature limit thermostat protection for heaters

REFRIGERATION

- NSF standard 7 operation with adapter bars & brackets 3" below top
- Self-contained system with R404A refrigerant
- Copper coil evaporator attached to sides of liner
- Open steel angle frame with suspended compressor
- 1/3 HP compressor/condensing assembly
- 5 year warranty on compressor

CONTROLS

- Centered front stainless steel panel for easy access
- Single control switch for changing from hot to cold operation
- Thermostat warmer control with indicator light

SHORT FORM SPECIFICATIONS:

Duke Drop-In – Hot/Cold – Electric Heated & Mechanically Cooled – 10" Deep – Meets NSF Standards 4 & 7. Top rim is constructed of heavy gauge 300 series stainless steel with over hang all 4 sides. Rim is reinforced with heavy gauge steel angle and provided with vinyl foam gasket to seal to counter top. Top rim cutout, flanged down, and attached to heavy gauge 300 series stainless steel interior liner, 10" deep. Liner is insulated on all four sides and bottom with a 1" brass drain and includes removable, adjustable stainless steel adapter bars and brackets to hold complement of full size food pans 3" below the counter top. Warmers are efficient electric immersion heaters mounted in the bottom with protective perforated stainless covers. Warmer operation has automatic water fill and a high limit thermostat protection. Unit refrigerated by copper coils which are attached to sides of liner and compressor compartment in an open steel angle frame which supports the air cooled condensing unit. Unit has single control switch to change from hot to cold operation, warmer thermostat control, on/off switch, cord and plug, fully factory tested, and includes 5 year compressor warranty. Exterior housing is heavy gauge steel. Do not fully enclose compressor area. Two unrestricted opening of no less than 200 sq. in. each are required in cabinet to insure proper operation

DROP-IN - COLD/HOT CONVERTIBLE UNIT

Catalog No. ADI-HC CONV

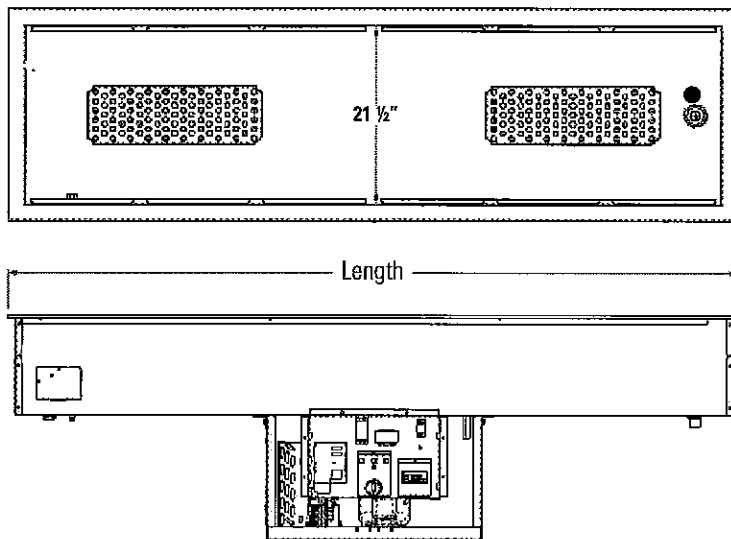
A.I.A. File No. 35-C-13

REV A

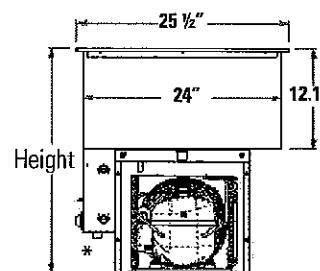
Duke®

MODEL:
Drop-Ins
Hot/Cold Convertible Unit

- ☐ ADI-2HC
- ☐ ADI-3HC
- ☐ ADI-4HC
- ☐ ADI-5HC
- ☐ ADI-6HC



LEGEND	
▲	- DRAIN CONNECTION
*	- WATER SUPPLY CONNECTION FOR AUTO FILL (1/2" HW)

**DIMENSIONS:**

FREIGHT CLASS: 110

DIMENSIONS														
Model	Length		Width		Height		Cube ft Crated	Top Openings	Weight		Cut Out - W		Cut Out - L	
	in	cm	in	cm	in	cm			lbs	kg	in	cm	in	cm
ADI-2HC	32.3	82.1	25.5	67.3	24.7	62.6	11.9	2	160	72.7	24.5	62.2	31	72.8
ADI-3HC	46.3	117.7	25.5	67.3	24.7	62.6	16.8	3	230	104.6	24.5	62.2	45	108.4
ADI-4HC	60.3	153.3	25.5	67.3	24.7	62.6	21.7	4	280	127.3	24.5	62.2	59	144.0
ADI-5HC	74.3	188.8	25.5	67.3	27.1	68.8	26.6	5	340	154.6	24.5	62.2	73	179.5
ADI-6HC	88.3	224.4	25.5	67.3	27.1	68.8	31.5	6	380	172.7	24.5	62.2	87	215.1

ELECTRICAL:

Warmer			Refrigeration		
Model	208V/60Hz		120V/60Hz		
	Watts	Amps	HP	Amps	Refrigerant
ADI-2HC	3000	14.4	1/3	6.7	R-404a
ADI-3HC	3000	14.4	1/3	6.7	R-404a
ADI-4HC	6000	28.8	1/3	6.7	R-404a
ADI-5HC	6000	28.8	0.4	6.5	R-404a
ADI-6HC	6000	28.8	0.4	6.5	R-404a

DUKE MANUFACTURING CO.
 2305 N. Broadway
 St. Louis, MO 63102

 800.735.3853 Toll Free
 800.231.1130 In Missouri
 314.231.5074 Fax
www.dukemfg.com


Specification subject to change

 05/11
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Decorative Lamps

Models: DL or DLH-400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1200, -1300

Hatco Decorative Lamps provide radiant heat to briefly hold food warm at kitchen work areas, waitress pickup stations, or customer serving points, while enhancing your décor. Versatile enough for almost any location, the range of lights are available with a selection of unlimited personalizing choices. In addition to food warming, configurations for lighting (Luminaire) is offered as well.

Standard features

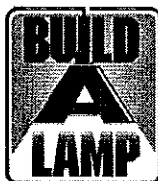
- Luminaire, Standard and High Watt bulbs available (bulb not included in unit price)
- Models available in twelve lamp shade styles
- Eight different mounting arrangements to choose from
- Four switch options
- Available for food holding and display or lighting only applications

NOTE:
Decorative Lamps (DL and DLH Series) are non-returnable.

Build Your Decorative/Luminaire Lamp in Six Easy Steps

(not for retrofit-bulb not included) -

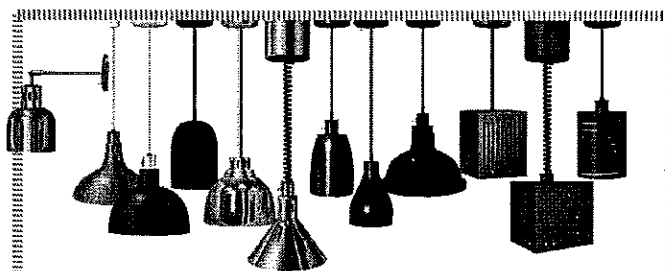
Step 1	Wattage
Step 2	Shade Style
Step 3	Shade and Canopy Colors
Step 4	Mounting Style
Step 5	Switch Location
Step 6	Overall Length



You can develop your own Hatco Decorative Lamp solutions with our online lamp configurator.

Visit "www.hatcocorp.com" and click on "Build a Lamp"

Project _____
Item # _____
Quantity _____



(From left to right)
DL-700-AU, DL-800-CTR, DL-750-CL, DL-400-SU, DL-725-SU,
DL-775-RL, DL-600-SL, DL-500-SU, DL-760-SL, DL-1200-SR,
DL-1300-RL and DL-1100-CR

Options (available at time of purchase only)

- ☐ Designer Colors
 - ☐ Warm Red ☐ Black ☐ Gray Granite ☐ White Granite
 - ☐ Navy Blue ☐ Hunter Green ☐ Antique Copper
- ☐ Gloss Finishes
 - ☐ Smooth White ☐ Gleaming Gold ☐ Glossy Gray
 - ☐ Bold Black
- ☐ Plated Finishes (Special process required and extended lead times)
 - ☐ Bright Brass ☐ Bright Nickel ☐ Bright Copper
 - ☐ Antique Nickel ☐ Antique Brass ☐ Antique Bronze
- ☐ Gloss Finishes for Shade Only (Special process required and extended lead times)
 - ☐ Radiant Red ☐ Brilliant Blue ☐ Clear Brushed Metal Finish
- ☐ Cord Color
 - ☐ Black (Standard) ☐ White (Retractable Mounts only)
- ☐ Luminaire Lighting, (200W bulb maximum, not included)
- ☐ Extended Electrical Leads - For any SU, SL, or SR mount unit, must specify lead length)
 - ☐ 1'-5' (305-1524 mm) ☐ 6'-10' (1829-3048 mm)
 - ☐ 11'-15' (3353-4572 mm) ☐ 16'-20' (4877-6096 mm)

Accessories

- ☐ Track Mount Bar - (120V only)
 - ☐ 4' (1219 mm) Black ☐ 4' (1219 mm) White
 - ☐ 8' (2438 mm) Black ☐ 8' (2438 mm) White
 - ☐ 12' (3658 mm) Black ☐ 12' (3658 mm) White
- ☐ Additional Track Installation and Modification Kit
 - ☐ Black ☐ White
- ☐ 16 Amp Lamp Toggle Switch
- ☐ Coated Bulbs for Luminaire models only
 - ☐ 120V, 60W Clear ☐ 240V, 60W Clear
- ☐ Coated Bulbs
 - ☐ 120V, 250W Clear ☐ 240V, 250W Clear
 - ☐ 120V, 250W Red
- ☐ Coated Bulbs for DLH models only
 - ☐ 120V, 375W Clear ☐ 120V, 375W Red
- ☐ Uncoated Bulbs
 - ☐ 120V, 250W Clear ☐ 240V, 250W Clear
 - ☒ 120V, 250W Red
- ☐ Uncoated Bulbs for DLH models only
 - ☐ 120V, 375W Clear ☐ 120V, 375W Red



HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350
Fax: (800) 543-7521 | Int'l. Fax: (414) 671-3976 | www.hatcocorp.com | email: equipsales@hatcocorp.com



Decorative Lamps and Luminaires

Models: DL or DLH-400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1200, -1300

ORDERING INSTRUCTIONS

Please refer to the six steps in the Hatco Foodservice Equipment Price List, go online at www.hatcocorp.com and click on "Build A Lamp", or click on "Video Library" and

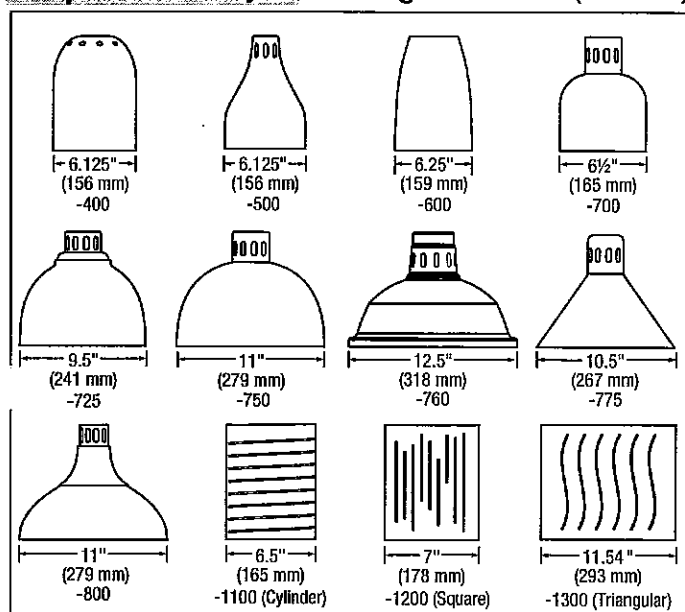
watch "Decorator Lamp Configurator". This will help you in choosing the correct configuration for your specific needs.

Step 1-Wattages

Model [▲]	Maximum Watt Bulb (Not included)	Voltage (Single Phase)	Ship Weight [▼]
DL- (Luminaire)	200 / 2.0	120, 240	6-10 lbs. (3-5 kg)
DL- (Standard)	250 / 2.1	120, 240	6-10 lbs. (3-5 kg)
× DLH- (High Watt)	375 / 3.1	120, 240	6-10 lbs. (3-5 kg)

[▲] Not field convertible [▼] Depending on components

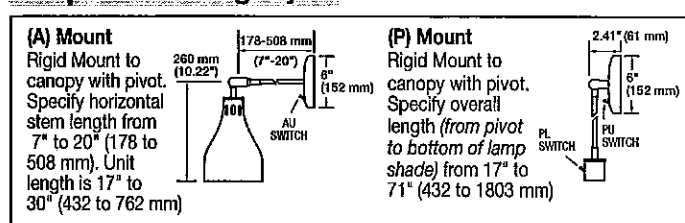
Step 2-Shade Styles - All heights are 8.5" (216 mm)



*** NOTE:** Lamp shade diameter and wattage may limit number of lamps per track. To assure warranty coverage, do not install track systems in damp or wet locations (including above steam tables).

Step 3-colors (Available for all Designer colors, Plated and Gloss finishes, see front of Spec Sheet, www.hatcocorp.com or Hatco Price List)

Step 4-Mounting Styles



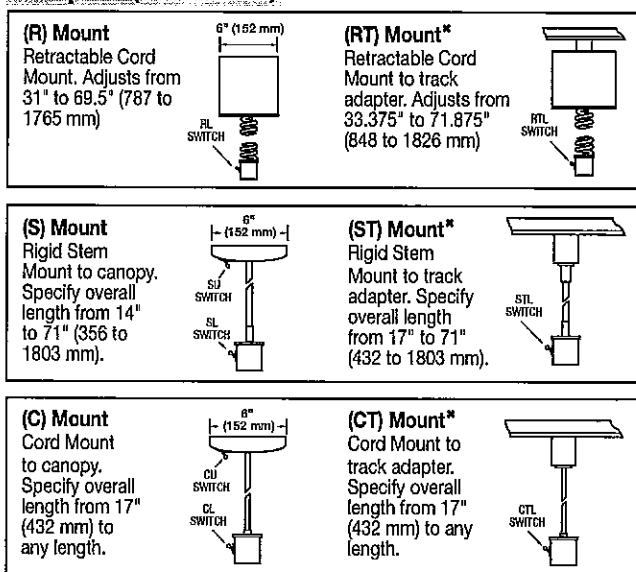
PRODUCT SPECS

Decorative Lamp

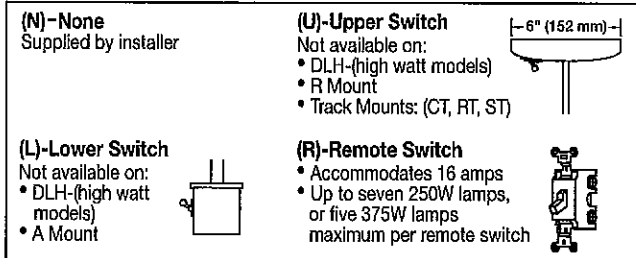
The Decorative Lamp shall be a Hatco Model ... as distributed by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 parts and service assistance (US and Canada only), the Decorative Lamp shall be rated at ... watts, ... volts, and ... inches (millimeters) in overall width. It shall consist of a vented lamp shade and mounting. Switch locations can be upper, lower,

Step 4-(Continued)

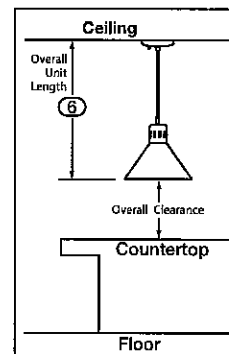


Step 5-Switch Locations



Step 6-overall Unit Length

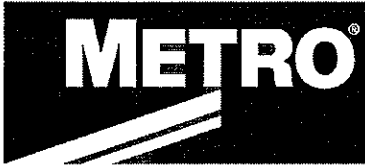
- For C, CT, S or ST Mounts: From ceiling to bottom of warmer lamp shade.
- For A or P Mounts: From center of shade to wall plus vertical shade length (see line art in mounting styles).
- For Clearance: See "Clearance Requirements" in the Hatco Price List Ordering Instructions.



remote or supplied by installer. Bulb options are uncoated or coated, clear or red, 60W clear, 250W (DL models) or 375W (DLH models).

One year on-site parts and labor warranty with 24/7 technical assistance in the US and Canada only.

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350
Fax: (800) 543-7521 | Int'l. Fax: (414) 671-3976 | www.hatcocorp.com | email: equipsales@hatcocorp.com



Item # _____

Job _____

ADJUSTABLE POLYMER "POKER CHIP" DISH DOLLY PCD SERIES

Adjustable:

- Metro's Adjustable Poker Chip Dish Dolly is perfect for holding multiple size dishes — anything from small 4¹/₄-inch dishes to 11³/₄-inch dinner plates and platters.
- Easy one-handed adjustments on the underside of the dolly allows for flexibility and maximum loading density.

Maneuverable:

- Four recessed handles make it easy to maneuver in and out of tight areas and saves space. The compact design allows for maximum space utilization and convenient under counter storage.
- Four 5" (127mm) diameter swivel casters (two with brakes) provide for easy maneuverability and positioning.

Two-Handed Access:

- Unique design allows fast, safe and easy two-handed access to all dish columns. Minimize dish breakage and easily load and unload dishes.

Durable Construction:

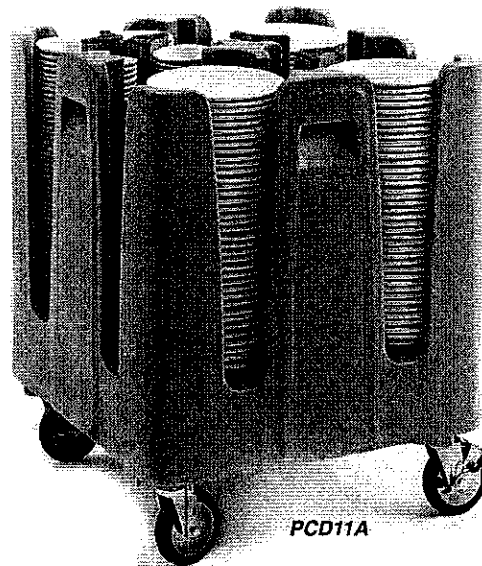
- Sturdy polymer construction is extremely safe for dishes, easy to clean, and is resistant to cracking, peeling or chipping.

Sanitary:

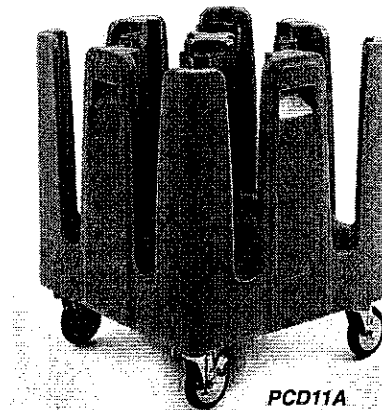
- Dividers and tower are removable to facilitate cleaning.
- Smooth, rounded corners and seamless cart surfaces eliminate cracks and crevices and simplify cleaning.
- Built-in drain holes promote cleanability and eliminates the possibility of water build up.
- Dishes are stored 12" (305mm) above the floor surface, minimizing dust and water marks from floor dirt and splashing.
- Included translucent vinyl cover protects clean dishes from dust and water splashes while in storage and allows workers to view contents without removing the cover.
- NSF Listed.

Microban® Antimicrobial Product Protection:

- Cart body has built-in *Microban® Antimicrobial Product Protection which inhibits the growth of bacteria, mold, mildew, and fungi that cause odors, stains, and product degradation.



PCD11A



PCD11A

*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



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



Job _____



ADJUSTABLE POLYMER "POKER CHIP" DISH DOLLY PCD SERIES

Specifications

Material: High-density polymer containing Microban Antimicrobial product protection.

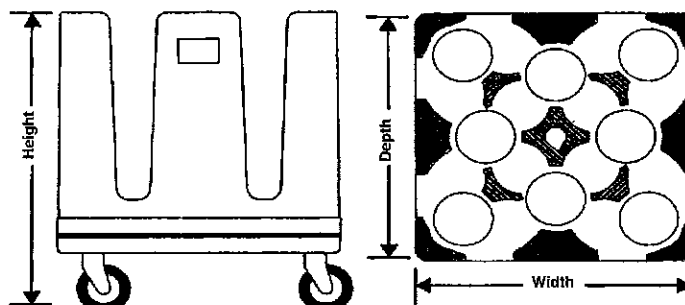
Construction: Seamless, molded polymer construction, equipped with handgrips on all four sides.

Casters: Four B5DN swivel casters (two with brakes). Ball bearing swivel; ball bearing axle. Nickel-plated, pre-lubricated casters with neoprene tires. Casters are bolted to an internal metal support plate.

Protective Cover: Standard heavy-duty 6-mil vinyl cover.

Standard Unit: Four dividers, center column and protective cover provided with each dolly.

Plate Sizes 5 1/2"-6 3/4"
8 Columns (40 Per)
*Capacity = 320



Dimensions

Model No.	Height (in.) (mm)	Width (in.) (mm)	Depth (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)
PCD11A	31 15/16 812	26 5/8 677	26 5/8 677	65 30

Accessories

Model No.	Description
AD11A	4 Additional Dividers
PCDV11A	Additional Cover

*Loading capacity depends upon china shape and thickness. Usable column height is 20" (508mm).

SAMPLE CONFIGURATIONS (Standard Unit)

Plate Sizes 6 1/2"-7 3/4"
8 Columns
*Capacity = 320

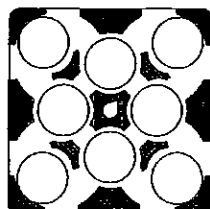


Plate Sizes 7 1/2"-8 1/2"
5 Columns (60 Per)
*Capacity = 300

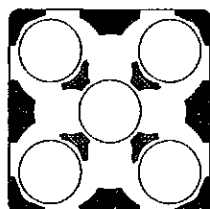


Plate Sizes 8 5/8"-9 1/2"
4 Columns (60 Per)
*Capacity = 240

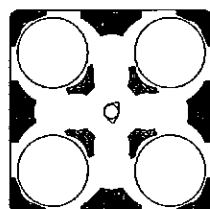
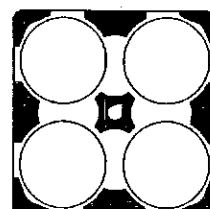


Plate Sizes 9 5/8"-11 3/4"
4 Columns (60 Per)
*Capacity = 240



SAMPLE CONFIGURATIONS (Accessory Dividers Required)

Plate Sizes 4 1/4"-4 5/8"
16 Columns (40 Per)
*Capacity = 640

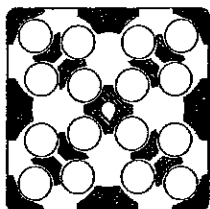
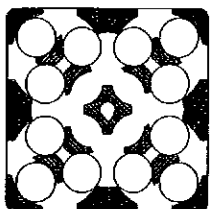
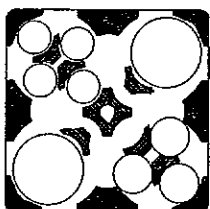


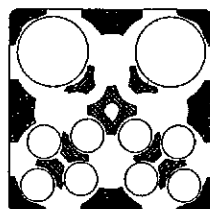
Plate Sizes 4 3/4"-5 1/8"
12 Columns (40 Per)
*Capacity = 480



4 Columns (40 Per) 4 1/4"-4 5/8"
2 Columns (60 Per) 7 1/2"-9 1/2"
3 Columns (40 Per) 4 3/4"-5 1/8"



8 Columns (40 Per) 4 1/4"-4 5/8"
2 Columns (60 Per) 7 1/2"-9 1/2"



All Metro Catalog Sheets are available on our Web Site: www.metro.com



InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852
For Product Information Call: 1-800-433-2232

L02-100A
Printed in U.S.A. Rev. 4/08
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Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date			Item #	370
<input type="checkbox"/>	Re-Submittal:	Date			Quantity:	

Description	Spare Number
-------------	---------------------

Manufacturer		Model No:	
--------------	--	-----------	--

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	371
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description	Beverage Counter		
Manufacturer	Custom Stainless Steel	Model No:	Custom

Electrical Requirements	Plumbing Requirements
Volts / Phase H.P. K.W. AMPS. CONN. CFM	H.W. C.W. W. I.W. Gas BTU

MISC

PROVIDE WITH THE FOLLOWING

See Shop Drawings

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400



BEVERAGE-AIR

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax# 1-336-245-6453
<http://www.Beverage-Air.com>

CUSTOMER'S CHOICE FOR A HOT KITCHEN
Tested & Certified to Ambient Class of 100°F

3 Year Parts/Labor Warranty Additional 2 Year Compressor Warranty

UCR-SERIES UNDERCOUNTER UNITS

Versatile, compact (29" deep) models for undercounter and worktop applications for refrigerated storage of food product. Height is 34-1/2".

CABINET CONSTRUCTION

Heavy duty construction includes exterior stainless steel on front, sides, door(s) and grille. Cabinet back and bottom are galvanized steel. Interior liner is made of corrosion resistant aluminum. Interior thermometer is standard.

Cabinets are insulated with 2" thick foamed-in-place polyurethane insulation. Sub-top insulated with 1-1/2" foamed-in-place polyurethane insulation. Doors are mounted to cabinet on self-closing, cartridge style hinges with 120° stay open feature. Doors are equipped with a snap-in-place vinyl magnetic gasket for positive seal. Convenient, double pull style door handle is made of black anodized aluminum. 6" high casters are standard, 2 include brakes. An 8' cord set is provided with 115 volt models. Cabinet interior standard with 2 steel wire epoxy coated shelves per section. Interior light with manual switch is provided with glass door models.

REFRIGERATION

Refrigeration system utilizes R134a refrigerant governed by a capillary tube system. Automatic (non-electric) condensate evaporator is provided. Interior forced-air system with high humidity evaporator coils, provides the ideal environment for food preservation.

ELECTRICAL

Units wired at factory and ready for connection to a 115/60/1 phase, 15 amp dedicated outlet. 8' long cord and plug set included.

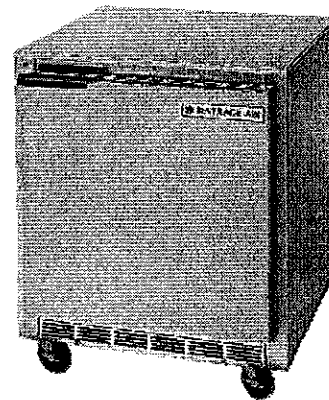
SPECIAL FEATURES

- Cartridge style door hinges provides positive seal & eliminates door sagging issues (excludes glass door and some special units).
- Optional 6" legs or 3" casters available

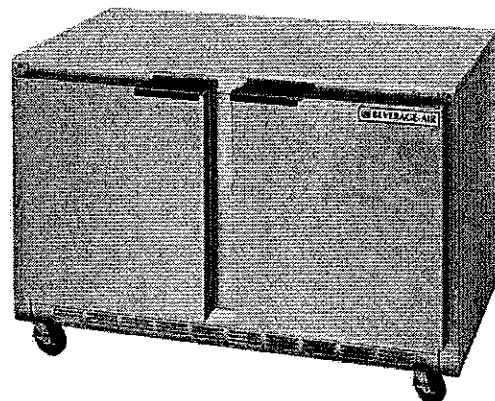
Item No. _____
Quantity _____

**29" DEPTH
UNDERCOUNTER
REFRIGERATOR
FOOD PREPARATION SERIES**

MODELS:
UCR27A
UCR48A
UCR60A
UCR72A



UCR27



UCR48 *

ELECTRICAL CONNECTION

Units pre-wired at factory and include 8' long cord and plug set.



115/60/1
NEMA-5-15P

Available From:



Model Specified _____

Store# _____

Location _____

Quantity _____

**BEVERAGE-AIR**

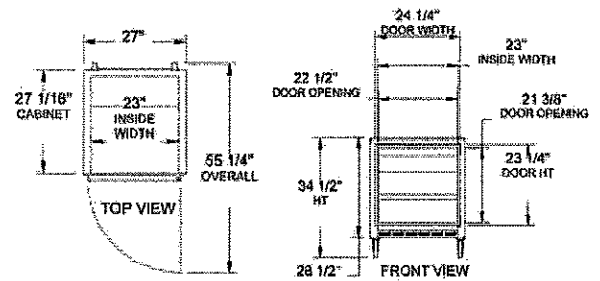
Standard Undercounter Refrigerator Cabinet

Models: UCR27A / UCR48A / UCR60A / UCR72A

MODEL	UCR27A	UCR48A	UCR60A	UCR72A
EXTERNAL DIMENSIONAL DATA				
Length Overall (inches)	27"	48"	60"	72"
Length Overall (mm)	686	1219	1524	1829
Depth Overall (inches) - Less handle	29 1/4"	29 1/4"	29 1/4"	29 1/4"
Depth Overall (mm) - Less handle	743	743	743	743
Height Overall— on 6" casters (inches)	34 1/2"	34 1/2"	34 1/2"	34 1/2"
Height Overall—on 6" casters (mm)	876	876	876	876
Depth with Door Open 90 °	51 5/8"	50 5/8"	55 1/4"	52
Clear Door Opening (inches)	22 1/2" x 21 1/2"	19 1/2" x 21 1/2"	22 1/2" x 21 1/2"	19 1/2" x 21 1/2"
Number of doors	1	2	2	3
INTERNAL DIMENSIONAL DATA				
NET Capacity (cubic ft.)	7.3	13.9	17.1	21.5
NET Capacity (Liters)	207	394	484	609
Internal Length Overall (inches)	23"	44"	56"	68"
Internal Length Overall (mm)	584	1118	1422	1727
Internal Depth Overall (inches)	18"	17"	19 3/4"	19 3/4"
Internal Depth Overall (mm)	457	432	502	502
Internal Height Overall (inches)	23"	23"	23"	22 3/4"
Internal Height Overall (mm)	584	584	584	578
Number of shelves	2	4	4	6
ELECTRICAL DATA				
Full Load Amperes 115/60/1	4.0	3.3	8.2	8.2
ENERGY CONSUMPTION (KWH)				
	2.23	2.62	3.5	4.1
REFRIGERATION DATA				
Horsepower	1/6	1/5	1/4	1/4
WEIGHT DATA				
Gross Weight (Crated lbs)	158	225	266	305
Gross Weight (Crated kg)	72	102	121	138

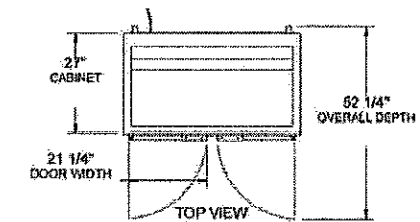


PLAN VIEWS



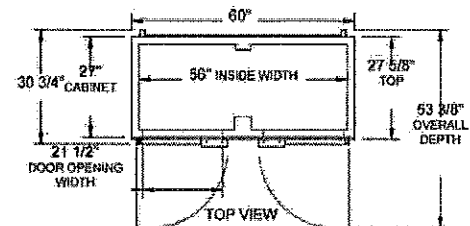
UCR27 TOP

UCR27 FRONT



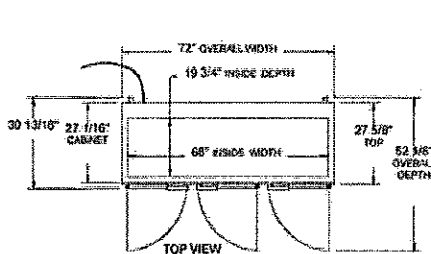
UCR48 TOP

UCR48 FRONT



UCR60 TOP

UCR60 FRONT



UCR72 TOP

UCR72 FRONT

BEVERAGE-AIR® CORPORATION

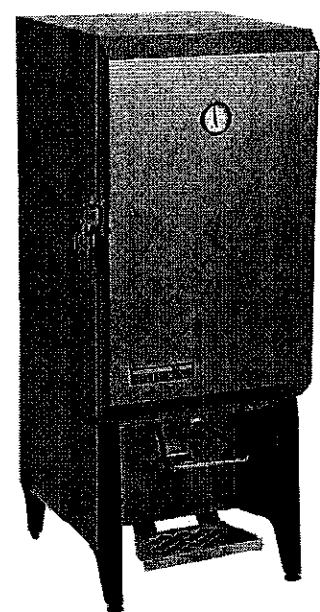
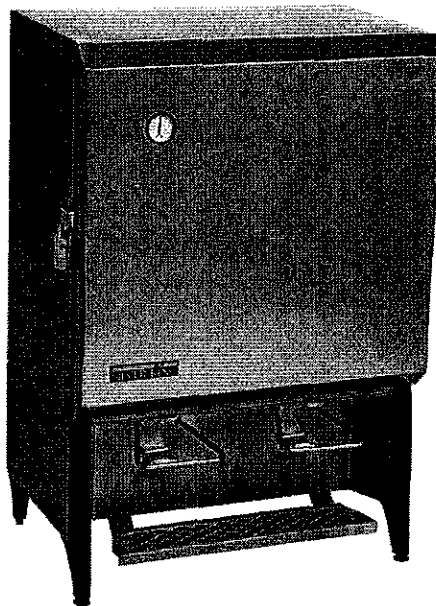
3779 Champion Blvd. • Winston-Salem, NC 27105 USA • (336) 245-6400 • Fax (336) 245-6453 • (888) 845-9800 • www.beverage-air.com

Specifications are subject to change without prior notice. 04/14



Majestic Series Milk Dispensers

MODELS SKMAJ1 - SKMAJ2 - SKMAJ3



MODEL	DESCRIPTION	LENGTH	DEPTH	HEIGHT	COMPRESSOR	AMPS	WEIGHT
C4 SERIES: Includes 6 gallon crate(s) and platform(s)							
SKMAJ1/C4	Single valve, accommodates 3, 5 and 6 gallon	15 1/2"	17 1/8"	39 1/2"	1/10 hp	1.5	120 lbs
SKMAJ2/C4	Double valve, accommodates 3, 5 and 6 gallon	26 1/2"	17 1/8"	39 1/2"	1/10 hp	1.4	160 lbs
SKMAJ3/C4	Triple valve, accommodates 3, 5 and 6 gallon	37 1/2"	17 1/8"	39 1/2"	1/8 hp	1.9	200 lbs
C3 SERIES: With shipboard legs; includes 6 gallon crate(s) and platform(s)							
SKMAJ1/C3	Single valve, accommodates 3, 5 or 6 gallon	15 1/2"	17 1/8"	39 1/2"	1/10 hp	1.5	120 lbs
SKMAJ2/C3	Double valve, accommodates 3, 5 or 6 gallon	26 1/2"	17 1/8"	39 1/2"	1/10 hp	1.4	160 lbs
SKMAJ3/C3	Triple valve, accommodates 3, 5 or 6 gallon	37 1/2"	17 1/8"	39 1/2"	1/8 hp	1.9	200 lbs

- **CABINET** Stainless steel exterior and interior.
- **REFRIGERATION** CFC-free, 134a refrigerant, hermetically sealed, high efficiency, self contained refrigeration system features automatic defrost and forced air circulation in lower cabinet. Adjustable temperature control and temperature indicator on front of door.
- **DOOR** Heavy duty hinges. Easily removable door gasket for ease in cleaning.
- **DISPENSER VALVE** Spring loaded lift type valve for dripless operation and optimum sanitation.
- **ELECTRICAL** Standard 115-volt, 60-Hz, single phase. Also available in 230 volt, 50Hz, single phase.
- **LISTINGS** ETL Safety (U.S. and Canada), ETL Sanitation.
- **WARRANTY** One year parts and labor warranty on cabinet and refrigeration system. Five year warranty on compressor.



1600 Xenium Lane North
Minneapolis, MN 55441-3787
Phone (763) 923-2441
Fax (763) 553-1209
www.silverking.com

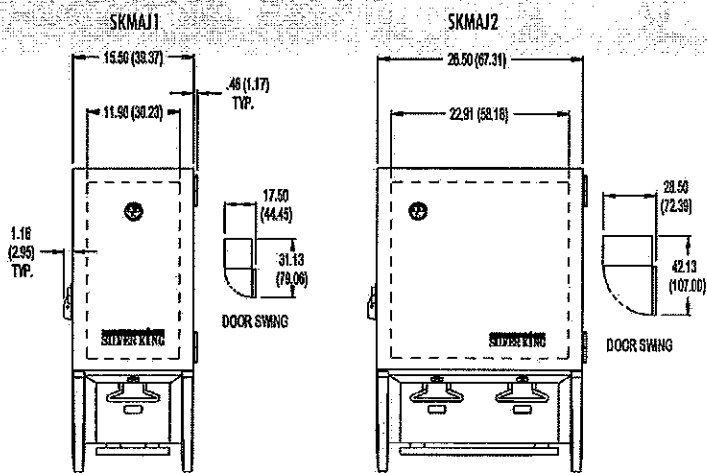


Specifications subject
to change without notice.

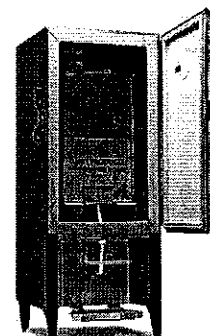
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SILVER KING®

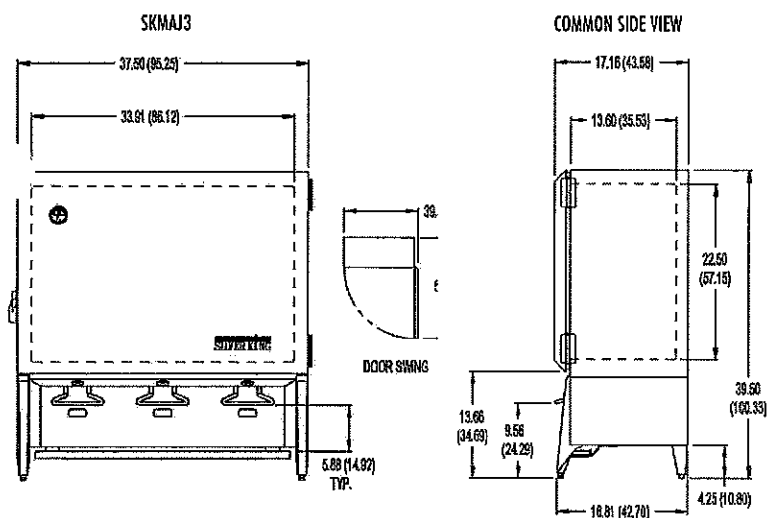
MAJESTIC SERIES MILK DISPENSERS



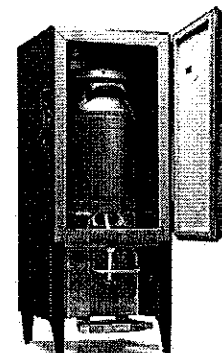
Application: Milk in bag
(3, 5 or 6 gallon)



Application:
Bag-n-box milk

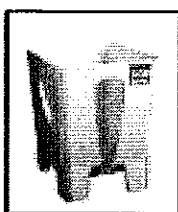


Application:
Bag-n-box milk

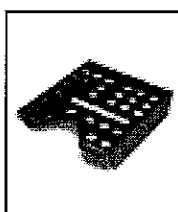


Application: 5 gallon
dispenser can
(sold as accessory)

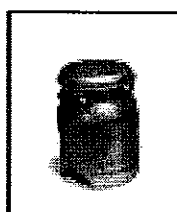
ACCESSORIES



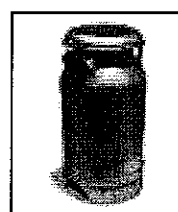
Milk crate for
3, 5 or 6 gallon
bags
Item # 35904



Platform for
bag-n-box
Item # 63959



3 gallon
dispenser can
Item # 62642



5 gallon
dispenser can
Item # 60224



Tubes 10 1/4"
Item # 20323



1600 Xenium Lane North
Minneapolis, MN 55441-3787
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Specifications subject
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4/2014
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Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	374
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	4 (ea)

Description: **Airpot**

Manufacturer: **Not In Contract** Model No: **By Purveyor**

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

By: **Purveyor**
Verify Requirements

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

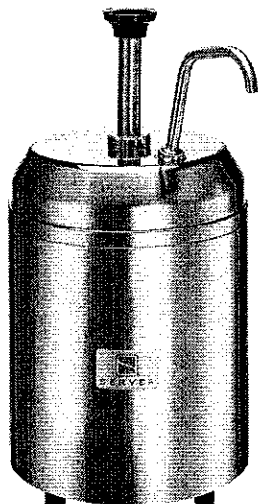
12/12/2014

11400

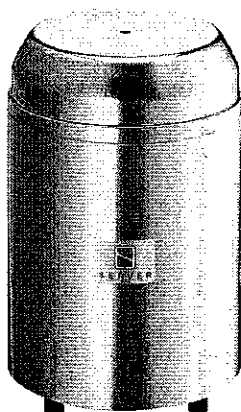


COLD FOOD HOLDERS CHILLED SERVERS/CREAM HOLDERS

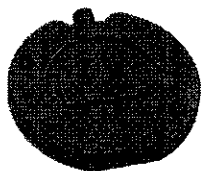
Models CSM & ECH



CSM 94000 (NOT NSF LISTED)



ECH 94090 (NSF LISTED)



94013
EUTECTIC ICE PACK



94057
HOLDCOLD™ JARS

BID DESCRIPTION

Chilled Servers and Cream Holders are constructed of a stainless steel exterior and one-piece seamless plastic interior. Their compact design takes up only 8" (20.3 cm) of counter space.

The Chilled Server is available in (2) varieties; with a stainless steel jar and (2) round Eutectic Ice Packs or with (1) black and (1) white HoldCold™ jar. HoldCold™ jars will maintain serving temperature up to (12) hours, when used properly.

The countertop Chilled Server (CSM) features a stainless steel pump with a cast valve body and welded construction. Maximum stroke yields 1 ounce (30 mL). Supplied gauging collars reduce the yield in 1/8 ounce (3.7 mL) increments.

The Cream Holder (ECH) accepts a hose directly from an espresso machine into a hole in the lid and comes complete with stainless steel jar and (2) round Eutectic Ice Packs.

STANDARD FEATURES

- Stainless steel exterior and seamless plastic interior
- Includes a Stainless Steel Jar and (2) Eutectic Ice packs or (1) black and (1) white HoldCold™ jar for extended cooling time
- 1 oz (30 mL) maximum portion, now adjustable in 1/8 ounce (3.7 mL) increments — allows for Portion Optimization™
- Cream Holder conveniently works with your espresso machine

ACCESSORY ITEMS

- ☐ 3 quart (2.8 L) Stainless Steel Jar 94009
- ☐ Eutectic Ice Pack, Round 94013
- ☐ Kit, Round HOLDCOLD™ Jars, (1) white & (1) black 94057

TWO YEAR WARRANTY

Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For a copy of our complete warranty statement, please refer to server-products.com.



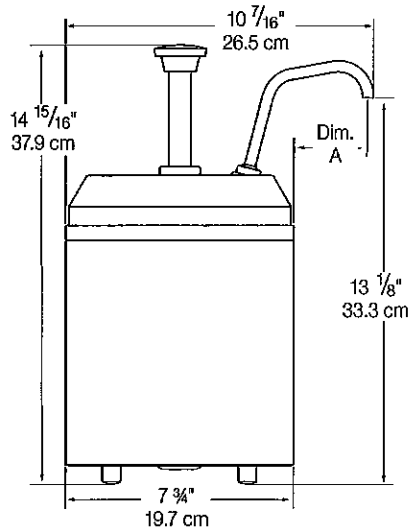
2
YEAR
WARRANTY



COLD FOOD HOLDERS CHILLED SERVERS/CREAM HOLDERS

Models CSM & ECH

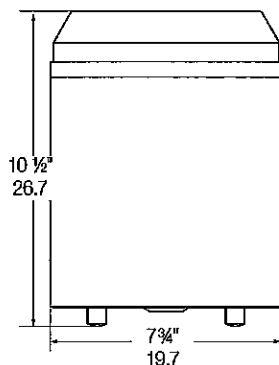
CHILLED SERVERS (CSM) (Not NSF Listed)



*			
MODELS	CSM 94000	ECH 94090	CSM 94113
Capacity	3 qts (2.8 L)	3 qts (2.8 L)	2¾ qts (2.6 L)
Height	14 15/16" 37.9 cm	10½" 26.7 cm	14 15/16" 37.9 cm
Width	7¾" 19.7 cm	7¾" 19.7 cm	7¾" 19.7 cm
Depth	10 7/16" 26.5 cm	7¾" 19.7 cm	10 7/16" 26.5 cm
Dim. A	2½" 6.4 cm	N/A	2½" 6.4 cm
Weight	9 lb 4.1 kg	8 lb 3.6 kg	14 lb 6.4 kg
NSF Listed	No	Yes	No

FOB RICHFIELD, WISCONSIN 53076

CREAM HOLDER (ECH) (NSF Listed)



BUNN®

Dual® Brewer with Portable Server

ITEM#

PROJECT

DATE



Model Dual with two 1.5GPR's

Dimensions: 29.3" H x 18" W x 19.3" D
(74.4cm H x 45.7cm W x 49cm D)

Features

Dual Coffee Brewer

- Brews 16.3 to 18.9 gallons (61.7 to 71.5 litres) of perfect coffee per hour.
- Brews ½, 1, or 1½ gallon (1.9, 3.8 and 5.7 litre) batches.
- Adjustable bypass ensures perfect coffee regardless of batch size.
- Hot water faucet does not affect brew level.
- Electronic timer ensures fast set up and accurate brew levels.
- Electronic grinder interface instructs grinder on exact amount of coffee for selected brew batch size.
- 1.5GPR portable server (included) has a patented Safety-Fresh® brew-through lid with vapor seal and spill protection.
- SplashGard® funnel deflects hot liquids away from the hand.
- International electrical configurations available.

For current specification sheets and other information, go to www.bunn.com.

Related Products

Easy Clear® EQHP-25L
Product No. : 39000.0002



Easy Clear® EQHP-25
Product No. : 39000.0005

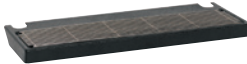
Single/Dual Filter Pack
Product No. : 20138.0000
Packed per case: 500



1.5GPR
Product No. : 20950.0004



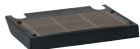
Dual Drip Tray Kit
Product No.: 20213.0101



RWS1
Product No. : 12203.0010



RWS1 Drip Tray
Product No. : 20213.0103



Model

Agency Listing

Dual



Patents Apply

9/08

A2.4

Dimensions & Specifications

Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Thermostat	Brewing Capacity	Cu. Ft.	Shipping Weight	Cord Attached
Dual†*	20900.0008	120/208	28.8	2 @ 2850	5990	Mechanical	16.3 gal./hr.	11.8	92 lbs.	No
Dual†*	20900.0010	120/208	28.6	2 @ 2850	5990	Mechanical	16.3 gal./hr.	11.8	94 lbs.	No
Dual**	20900.0011	120/240	29	2 @ 3300	6890	Mechanical	18.9 gal./hr.	11.8	95 lbs.	No

All include Safety-Fresh® server with additional orange faucet handle and decal for decaf service.

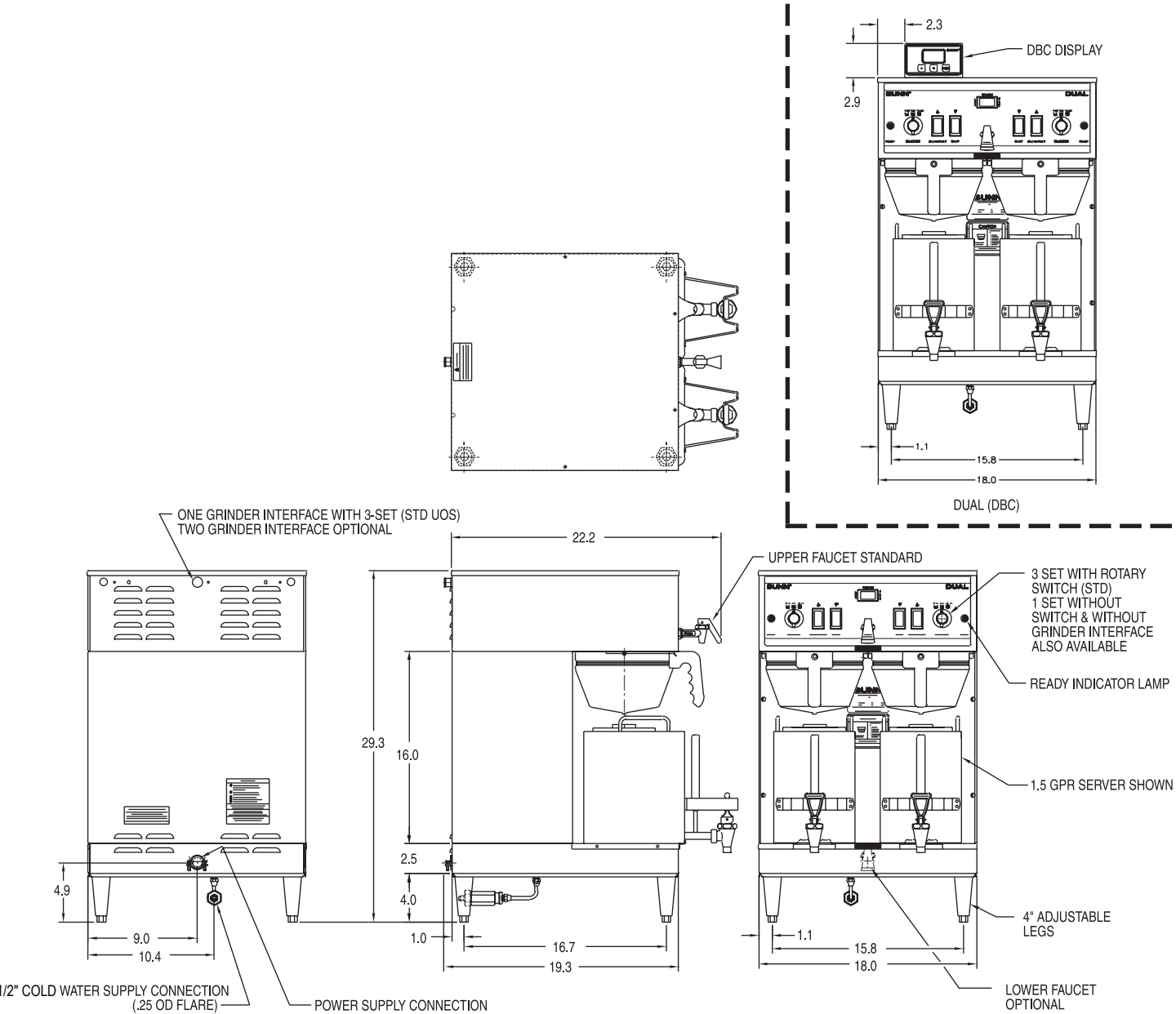
† Plastic funnel. *One setting. ** Three settings.

Brewing capacity: based upon incoming water temp of 60°F (140°F rise).

Models listed as 120/208V or 120/240V must be connected to 208V or 240V electrical service respectively. Please refer to the installation manual.

Electrical: 120/208V or 120/240V models require 3-wires plus ground service rated 120/208V or 120/240V, single phase, 60 Hz.

Plumbing: 20-90 psi (138-621 kPa). Supplied with 1/4" male flare fittings. Tank capacity: 8.4 gallons (31.8 L)



Bunn-O-Matic® Corporation - 1400 Stevenson Drive Springfield, Illinois 62703 • 800-637-8606 • 217-529-6601 • Fax 217-529-6644 • www.bunn.com

BUNN® practices continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

All dimensions shown in inches.

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date			Item #	377
<input type="checkbox"/>	Re-Submittal:	Date			Quantity:	

Description	Spare Number
-------------	--------------

Manufacturer		Model No:	
--------------	--	-----------	--

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400

Arctic Series



Up to
5.4 gal. bowls

Stainless Steel
Dispense Valves -
Clean and drip free

Stainless Steel
Construction - Standard
on all models



Model: 20/2PD

Industry Leading Features

- ✓ **Multi-functional Dispenser** - Functions as a bubbler styler dispenser with vertical spray circulation, but can also perform gentle and fast agitation for speciality products such as iced tea, or orange juice.
- ✓ **A Visual Merchandiser** - Allows your customers to choose their favorite chilled beverage.
- ✓ **Increased Product Capacity** - Product capacity up to 5.4 gallon refrigerated bowls.
- ✓ **Stainless Steel Dispensing Valves** - The stainless steel dispense valves are clean and drip free. Allows product to be dispensed quickly and efficiently.
- ✓ **Space Saving Footprints** - The Arctic dispensers require as little as 7 1/8" of counter space. This space saving feature allows the dispensers to fit onto almost any space restricted countertop.
- ✓ **Virtually Unbreakable Clear Bowls** - Constructed of durable, high tech plastic; the bowl resists scratching and staining.



Model: 8/2

Deluxe and Economy Series - Multi-functional Dispensers

Dispense fruit punch, lemonades, iced tea, iced cappuccino, iced coffee, and fruit juice containing particulates.



20/2PD

Functions:

- ✓ Classic bubbler style, vertical spray dispenser with magnetic driven agitators.
- ✓ Dispenser can be set for fast or gentle agitation to accommodate your beverage.

Model #	Series	Replaces	# of Bowls	Bowl Size	Width	Ship Weight
20/1PD	Deluxe	HT20,10/1	1	5.4 gal.	7 $\frac{1}{8}$ "	55 lbs.
20/1PE	Economy					
20/2PD	Deluxe	HT20,10/2	2	5.4 gal.	14 $\frac{1}{2}$ "	80 lbs.
20/2PE	Economy					
20/3PD	Deluxe	HT20,10/3	3	5.4 gal.	21 $\frac{1}{4}$ "	102 lbs.
20/3PE	Economy					
20/4PD	Deluxe	HT20,10/4	4	5.4 gal.	28 $\frac{1}{2}$ "	130 lbs.
20/4PE	Economy					

Height: 26 $\frac{1}{2}$ " Depth: 18 $\frac{1}{2}$ "

Also available with 3.17 gal. bowl(s). Contact Cecilware for more details.

Electrical Requirements: 120/1/60, 5.2A

Plumbing Requirements: 1/2" CW Supply

Explanation Key	Deluxe Models	Economy / Compact Models	
Access to Inside of the Dispenser	Easy access through all sides of dispenser.	Unibody construction- Access is only available through the front of the dispenser.	
Motors / Bowl	1 motor per bowl	1 motor per 2 bowls	
Mixing Device Switch	1 switch per bowl. Each bowl operates independently of each other.	1 switch turns on and off all bowls simultaneously.	
Vertical Spray Tube	Comes Standard	Economy Model Comes Standard	Compact Model Not Needed
Fast Agitation Impeller	Comes Standard	Comes Standard	Comes Standard
Slow Agitation Impeller			



Vertical Spray Tube



Fast Agitation Impeller



Gentle Agitation Impeller



8/4

Compact Series - Gentle Agitation

Dispense iced tea, iced cappuccino, iced coffee, fruit juice containing particulates, etc.

Function:

- ✓ For products that require very slow agitation, beverages are circulated via magnetic driven Agitation Impeller located at the bottom of the dispenser. Eliminates foaming of tea or other products.

Model #	Replaces	# of Bowls	Bowl Size	Width	Ship Weight
8/1	Caddy10/1	1	2.2 gal.	9"	33 lbs.
8/2	Caddy10/2	2		12"	42 lbs.
8/3	Caddy5/3	3		16 $\frac{1}{4}$ "	51 lbs.
8/4	Caddy5/4	4		21 $\frac{1}{4}$ "	58 lbs.

Height: 24 $\frac{3}{4}$ " Depth: 15 $\frac{1}{4}$ "





Since 1911

Venezia II

Espresso Equipment



Standard Features



- **Fully Automatic** – Dispense single or double espresso, 1 or 2 cups at a time, or choose manual continuous flow.
- **Dual Pressure Gauge** – Readouts for the dispensing water pressure & boiler steam pressure.
- **User Friendly** – Microprocessor technology, featuring touch pad controls & LED display.
- **Heavy Duty Design** – Built-in 260W motor & 200-300 qt/hr pump.
- **Sight Glass** – For instant & easy monitoring of the water tank level.
- **Auto Cleaning Function** – Flushes the line to the brew head.
- **Stainless Steel Dual Boiler.**
- **Hot Water Dispensing Valve.**

Specifications subject to change without notice.

Cecilware Corporation 43-05 20th. Avenue, LIC NY 11105
Tel: 800.935.2211 / 718.932.1414 • Fax: 718.932.7860



Since 1911

www.cecilware.com

Venezia II Espresso Equipment

ITEM #379

Also Available

Steamer Model ST220V



ST220V

Standard Features

- Two Steam Wands For Rapid & Continuous Dispensing.
- Steam Pressure Gauge With Color Display.
- 6 Quart Stainless Steel Boiler.
- Endless Hot Water Supply.
- 3000 Watt Heating Element.
- 100 Watt Motor.

Espresso Grinder Model HC-600



HC-600

Standard Features

- Micro "Grind Control" Adjustment
An exclusive adjustment system that gives the operator infinite control over grind settings. No more preset "clicks" for grind settings.
- Cast Aluminum Frame – Insures perfect grind head alignment.

Espresso Machines & Steamer



Specifications

Model	Description	# Of Heads	Boiler Size	Cups /Hr.**	Dimensions W x D x H	Electrical	Ship Weight
ESP1-110V	Auto Espresso Machine	1 Group	6 qts.	240	20 ⁵ / ₁₆ " x 21 ¹ / ₁₆ " x 21 ¹ / ₂ "	120V, 2KW, 18A	106 lbs.
ESP1-220V	Auto Espresso Machine	1 Group	6 qts.	240	20 ⁵ / ₁₆ " x 21 ¹ / ₁₆ " x 21 ¹ / ₂ "	240V, 2.5KW, 10A	106 lbs.
ESP2-220V	Auto Espresso Machine	2 Group	13 qts.	480	28 ³ / ₈ " x 21 ¹ / ₁₆ " x 21 ¹ / ₂ "	240V, 4.7KW, 20A	147 lbs.
ESP3-220V	Auto Espresso Machine	3 Group	19 qts.	720	37 ⁷ / ₈ " x 21 ¹ / ₁₆ " x 21 ¹ / ₂ "	240V, 6.5KW, 27A	185 lbs.
ST220V*	Steamer	N/A	6 qts.	N/A	19 ³ / ₈ " x 21 ³ / ₁₆ " x 22 ³ / ₄ "	240V, 3.1KW, 13A	88 lbs.

Plumbing: ½" Male pipe thread connection required. **Heating Element:** ESP1-110V – 1.5KW, ESP1-220V – 2KW, ESP2-220V – 4KW, ESP3-220V – 6KW, ST220V – 3KW. **Accessories:** Two & one cup filter holder assemblies and hoses are included with all espresso machines. Steamers include hoses. **Installation Package:** Includes in-line water filter, part OPTESP, add \$900 to list price. **Note:** In-line water filter must be installed for warranty to be in effect. * Model ST220V steamer is not certified by ETL or NSF. ** Demi Tasse Cups.

Espresso Grinder



Specifications

Model	Description	Grinding Blades	Grinding Speed	Ground Espresso Container Capacity	Dimensions W x D x H	Electrical	Ship Weight
HC-600	Grinder with Manual Timer	2½" dia.	1550 rpm	.6 lbs.	8½" x 13" x 22"	120V, 350W, 3A	31 lbs.

Espresso Bean Container Capacity: 3 lbs. **Dose Adjustment:** 5.5 - 9 g.
Specifications subject to change without notice.

Cecilware Corporation 43-05 20th. Avenue, LIC NY 11105
Tel: 800.935.2211 / 718.932.1414 • Fax: 718.932.7860

CECILWARE
Since 1911
www.cecilware.com

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date			Item #	380
<input type="checkbox"/>	Re-Submittal:	Date			Quantity:	

Description

Spare Number

Manufacturer

Model No:

Electrical Requirements

Plumbing Requirements

Volts / Phase

H.W.

H.P.

C.W.

K.W.

W.

AMPS.

I.W.

CONN.

Gas

CFM

BTU

MISC

PROVIDE WITH THE FOLLOWING

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	381
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description	Ice Machine		
Manufacturer	Follett Corporation	Model No:	HCC1400AHT

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
208V., 1ph	C.W.
H.P.	1/2"
K.W.	W.
AMPS.	I.W.
11.0	Floor Sink
CONN.	Gas
CFM	BTU
Convenience	

MISC

PROVIDE WITH THE FOLLOWING

1	1(ea)	Harmony Top Kit	HTC30SC-14F
2	1(ea)	Cord and Nema 6-20P Plug Assembly	
3	1(ea)	Water Filter	00978957

5/13 - Above
counter

R.W. Smith & Co.

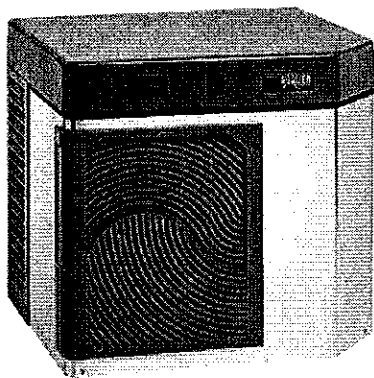
3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400



Horizon™

self-contained 1000,1400 series Chewblet® ice machine

Short form specification:

Ice machine to be a Follett® Horizon Chewblet ice machine model

[Insert size/series, condenser type & installation/mounting, from model number guide] capable of producing compressed nugget ice using an efficient, sanitary horizontal evaporator/auger system and delivering ice by a flexible wire reinforced transport tube to □ ice storage bin, □ ice and water dispenser, □ ice and beverage dispenser, □ drop-in dispenser or □ Ice Manager™ diverter valve system and provided with a stainless steel frame and exterior, slide-out compressor/condenser with utility docking station, front-mounted unit status display, automatic self-flush, and semi-automatic cleaning and sanitizing system, plus all the features listed below and mounting/performance-enhancing accessories checked:

Features

Horizon Chewblet ice machine with up to 1476 lb (669 kg) daily production of customer preferred Chewblet ice

□ 1000 series - up to 1100 pounds (499 kg) in 24 hours

□ 1400 series - up to 1476 pounds (669 kg) in 24 hours

- automatically transport ice through a tube with RIDE® technology from up to 75' (22.8 m) away (10' (3 m) for Micro Chewblet ice)
- chewable, compressed nugget ice is preferred over cubes¹
- Chewblet ice dispenses reliably from ice and beverage dispensers
- available with approximately 1.00" (2.54 cm) long standard Chewblet ice or optional 3/8" (0.95 cm) long Micro Chewblet ice
- environmentally responsible R404a refrigerant with zero ozone depletion potential
- water and energy efficient
- quiet production without noisy harvest cycles

Durable, attractive ice machine

- regular bearing inspection or replacement is not required
- easy-to-read LED operating status and diagnostic display
- smooth contours for aesthetically appealing appearance

Designed with sanitation in mind

- Agion® silver-based antimicrobial product protection of key ice and water contact components²
- aluminum-bronze evaporator has antimicrobial properties
- automatic self-flushing reduces water scale buildup
- floatless, sealed design inhibits formation of biofilms
- semi-automatic cleaning and sanitizing system

Agency approvals



Warranty

- 3 years parts and labor, 5 years compressor parts

Horizon self-contained 1000,1400 series ice machine					
Use/application	Install/mount	Condenser	V/Hz/Ph	1000 series	1400 series
with ice storage bin	top mount	air	220/60/1	HCC1000ABT†	HCC1400ABT†
			230/50/1	HCE1000ABT	HCE1400ABT
		water	220/60/1	HCC1000WBT	HCC1400WBT
			230/50/1	HCE1000WBT	HCE1400WBT
	RIDE	air	220/60/1	HCC1000ABS†	HCC1400ABS†
			230/50/1	HCE1000ABS	HCE1400ABS
		water	220/60/1	HCC1000WBS	HCC1400WBS
			230/50/1	HCE1000WBS	HCE1400WBS
with Follett Vision™ dispenser	RIDE	air	220/60/1	HCC1000AVS†	HCC1400AVS†
			230/50/1	HCE1000AVS	HCE1400AVS
		water	220/60/1	HCC1000WVS	HCC1400WVS
			230/50/1	HCE1000WVS	HCE1400WVS
with ice and beverage dispenser (by others)	top mount	air	220/60/1	HCC1000AHT*†	HCC1400AHT*†
			230/50/1	HCE1000AHT*	HCE1400AHT
		water	220/60/1	HCC1000WHT*	HCC1400WHT*
			230/50/1	HCE1000WHT*	HCE1400WHT
	RIDE	air	220/60/1	HCC1000AHS†	HCC1400AHS†
			230/50/1	HCE1000AHS	HCE1400AHS
		water	220/60/1	HCC1000WHS	HCC1400WHS
			230/50/1	HCE1000WHS	HCE1400WHS
with drop-in dispenser (by others)	RIDE	air	220/60/1	HCC1000AJS†	HCC1400AJS†
			230/50/1	HCE1000AJS	HCE1400AJS
		water	220/60/1	HCC1000WJS	HCC1400WJS
			230/50/1	HCE1000WJS	HCE1400WJS
with Ice Manager diverter valve system	RIDE	air	220/60/1	HCC1000AMS†	HCC1400AMS†
		water	220/60/1	HCC1000WMS	HCC1400WMS

†ENERGY STAR® certified

* Requires Harmony™ top kit (see page 4 for part number)

NOTE: For Micro Chewblet ice, replace second character (C) with an M e.g. HMC1000ABT

Job

Item

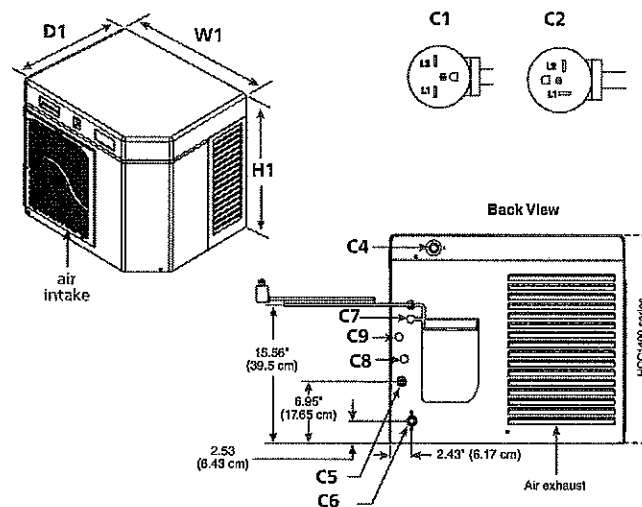
801 Church Lane | Easton, PA 18040, USA
1.800.523.9361 | 1.610.252.7301 | follettice.com

FOLLETT®
Innovative solutions, inspired by ice

Accessories

- ☐ Harmony conversion top kit for ice and beverage dispensers (listed on page 4)
- ☐ Water filter kit (item# 00978957 – see form# 9905 for details)
 - ____ ea. extra primary water filter cartridge
 - ____ ea. extra pre-filter cartridge
- ☐ Carbonless water filter kit (item# 01050426 – see form# 6380 for details)
- ☐ Wall mount bracket (item# 00997098 – see form# 3311 for details)
- ☐ Ice machine stand, height-adjustable (see form# 3311 for details)
- ☐ Timer to control one or two Horizon ice machines (see form# 3311 for details)
- ☐ Longer ice transport tube (10'3 m is standard) – Specify length: ____ ft/m in 5'/1.5 m increments
- ☐ Nu-Calgon® IMS-II sanitizer, 16 oz bottle (item# 00979674)
- ☐ SafeCLEAN™ environmentally responsible ice machine cleaner (item# 00132001)

Dimensional drawing



Specification

	Horizon 1000 series	Horizon 1400 series
W1 Width	26.62" (67.6 cm)	29.62" (75.2 cm)
D1 Depth	22.80" (61.6 cm)	23.80" (60.4 cm)
H1 Height	23.50" (59.7 cm)	23.50 (59.7 cm)
Ventilation clearance	top mount – 1.00" (2.54 cm)	top mount – 1.00" (2.54 cm)
air-cooled models only	RIDE – See page 5-6 for details	RIDE – See page 5-6 for details
Electrical	C1 11	C2 12 amps,
220 V/60/1 – HCC models	7' (2 m) cord, NEMA 6-15 plug.	7' (2 m) cord, NEMA 6-20 plug.
Electrical	C1 11 amps	C2 16 amps
230 V/50/1 – HCE models	7' (2 m) cord, NEMA 6-15 plug.	7' (2 m) cord, NEMA 6-20 plug.
C4 Ice transport tube	see page 7 for details	see page 7 for details
C5 Water inlet	3/8" OD push-in water inlet	3/8" OD push-in water inlet
C6 Drain	3/4" MPT - vented T required to floor sink	3/4" MPT - vented T required to floor sink
C7 Ice bin signal cord	for Vision® applications only	for Vision applications only
Water-cooled ice machine connections	C8 – 1/4" FPT condenser inlet, C9 – 1/4" FPT condenser outlet	C8 – 1/4" FPT condenser inlet, C9 – 1/4" FPT condenser outlet
Air temperature	50 - 100 F (10 - 38 C)	50 - 100 F (10 - 38 C)
Water temperature	45 - 90 F (7 - 32 C)	45 - 90 F (7 - 32 C)
Potable water pressure	10 - 70 psi (69 - 483 kPa)	10 - 70 psi (69 - 483 kPa)
Condenser water pressure	30 - 150 psi (207-1034 kPa)	30 - 150 psi (207-1034 kPa)
Ice production	see ice production charts on page 8	see ice production charts on page 8
Energy consumption	air-cooled models – 5.2 kWh, 90 F (32 C) air, 70 F (21 C) water per 100 lb (45.4 kg) ice	air-cooled models – 5.2 kWh, water-cooled models – 3.8 kWh per 100 lb (45.4 kg) ice
Heat rejection - HCC models	air-cooled models – 11,300 BTU/hr, water-cooled models – 12,800 BTU/hr	air-cooled models – 16,000 BTU/hr, water-cooled models – 16,400 BTU/hr
Heat rejection - HCE models	air-cooled models – 11,300 BTU/hr, water-cooled models – 12,800 BTU/hr	15,500 BTU/hr
Water consumption	12.5 gal (47 L) of potable water per 100 lb (45.4 kg) of ice (per AHRI test standards) 13.6 gal (51 L) including periodic flushing	12.5 gal (47 L) of potable water per 100 lb (45.4 kg) of ice (per AHRI test standards) 13.2 gal (50 L) including periodic flushing
Water flow requirement for water-cooled models	140 gallons/100 lb of ice (530 L/45.4 kg), 0.5 gallons per minute	140 gallons/100 lb of ice (530 L/45.4 kg), 0.5 gallons per minute
Approximate ship weight	260 lb (118 kg)	290 lb (132 kg)

NOTE: For indoor use only

1 – Locating the ice machine (continued)

Top mounting – compatible ice & beverage dispensers¹

Manufacturer	Model Number	Width in (cm)	Depth ² in (cm)	Height ³ in (cm)	Harmony top kit – specify "F" for front facing, or "B" for backward facing units	
					1000 series	1400 series
Lancer dispensers	4500-30N	30.00 (76.2)	30.50 (77.5)	36.50 (92.7)	HTL30SC-10F	HTL30SC-14F
	FS-30N	30.00 (76.2)	30.50 (77.5)	42.13 (107.0)	HTL30SC-10F	HTL30SC-14F
Cornelius dispensers	DB/ED/DF 200 series	30.00 (76.2)	30.00 (76.2)	34.38 (87.3)	HTC30SC-10F	HTC30SC-14F
	DB/ED/DF 250 series	30.00 (76.2)	30.00 (76.2)	38.38 (97.5)	HTC30SC-10F	HTC30SC-14F
	DB/ED/DF 300 series	44.0 (111.8)	30.00 (76.2)	34.00 (86.4)	HTC44SC-10 (F or B)	HTC44SC-14 (F or B)
	FlavorFusion / Overload	30.00 (76.2)	30.70 (78.0)	39.38 (100.0)	HTC30SC-10F-FF	HTC30SC-14F-FF
	IDC215	30.00 (76.2)	30.70 (78.0)	39.38 (100.0)	HTC30SC-10F-IDC	HTC30SC-14F-IDC
	IDC255	30.00 (76.2)	30.70 (78.0)	36.38 (92.4)	HTC30SC-10F-IDC	HTC30SC-14F-IDC
Servend dispensers	MDH-302	42.80 (108.7)	31.00 (78.7)	32.38 (82.2)	HTS44SC-10 (F or B)†	HTS44SC-14 (F or B) ²

¹All approved dispensers can be filled with a RIDE model Horizon ice machine without a top kit.

² Requires minimum 1.00" (2.54 cm) clearance between back of dispenser and wall.

³ Net height after installation of top kit (excluding height of ice machine).

2 – Undercounter/in-cabinet mounting

Cabinet details

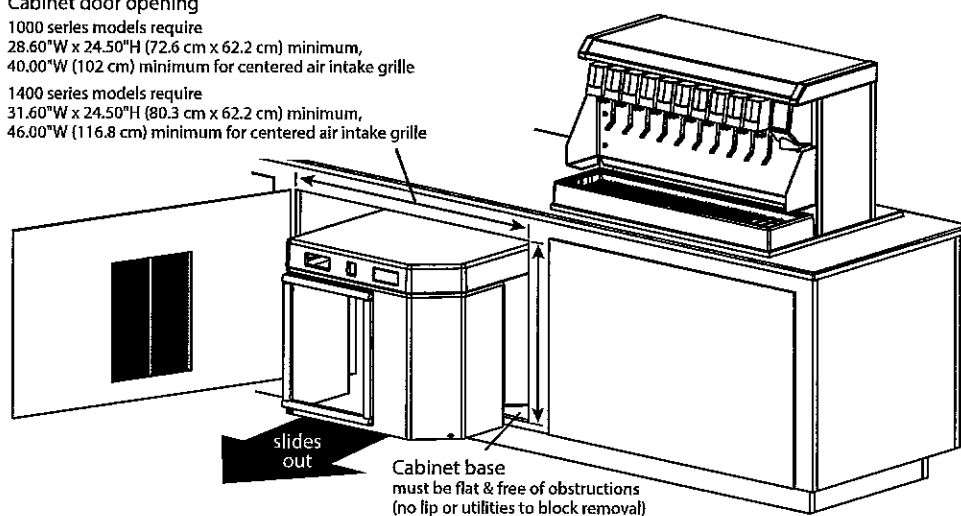
Important specifier notes

1. Cabinet door opening must meet minimum size requirements shown and be free of obstructions to allow ice machine to slide out (no lip or utilities to block removal).
2. Cabinet base must be capable of supporting ice machine and allow ice machine to rest flat on cabinet bottom.
3. No counter supports, electric or plumbing can run in front of the ice machine.

Cabinet door opening

1000 series models require
28.60"W x 24.50"H (72.6 cm x 62.2 cm) minimum,
40.00"W (102 cm) minimum for centered air intake grille

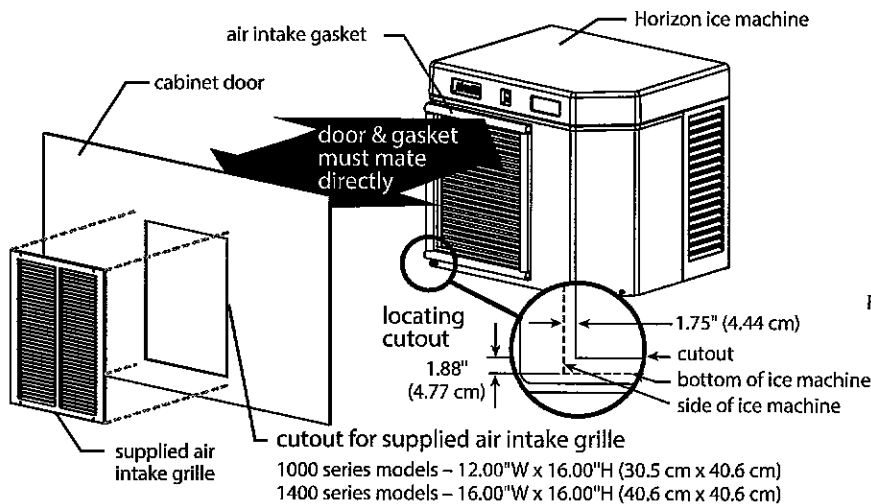
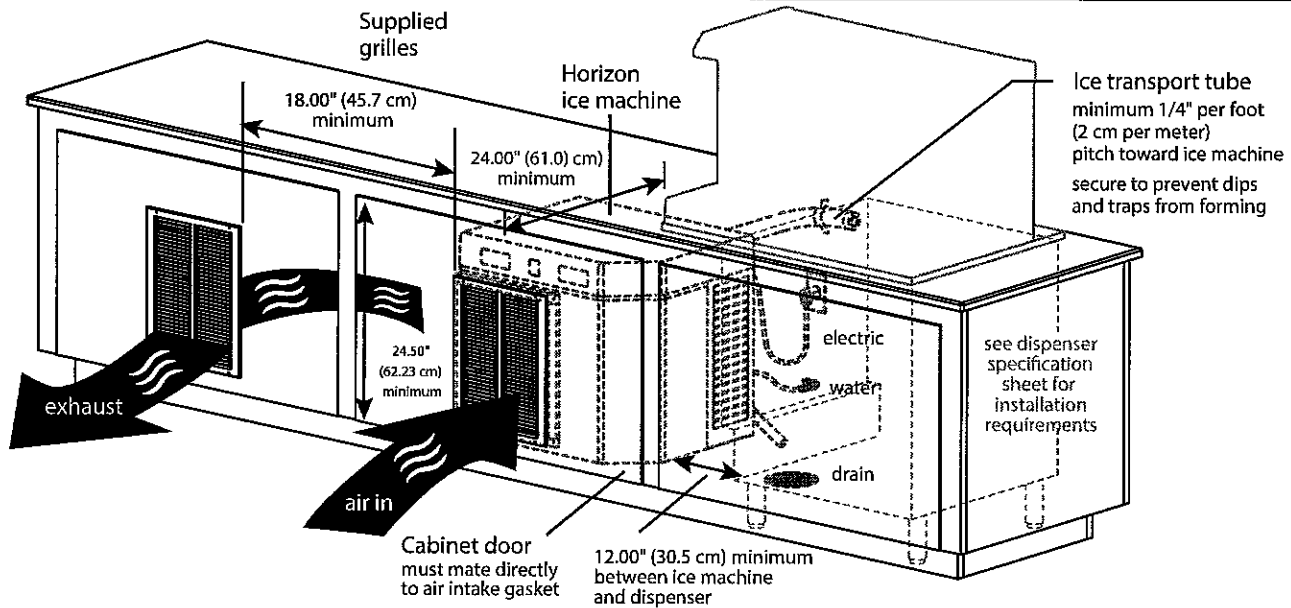
1400 series models require
31.60"W x 24.50"H (80.3 cm x 62.2 cm) minimum,
46.00"W (116.8 cm) minimum for centered air intake grille



3 – Undercounter/in-cabinet mounting and ventilation

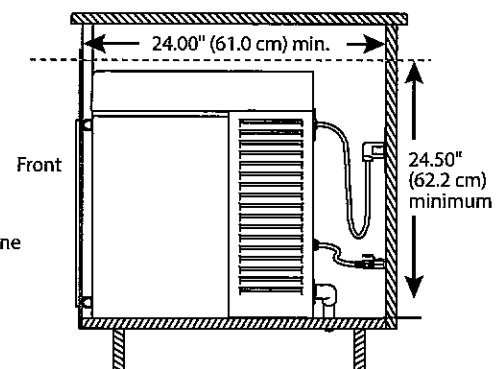
Using Follett supplied grilles

Horizon ice machines can be installed undercounter/in-cabinet to fill bins or dispensers using RIDE technology. Care must be taken to ensure proper cabinet venting to avoid recirculation of hot air. Improper venting can cause ice machine outages.



Completed installation with gasket and door in place –

Side view



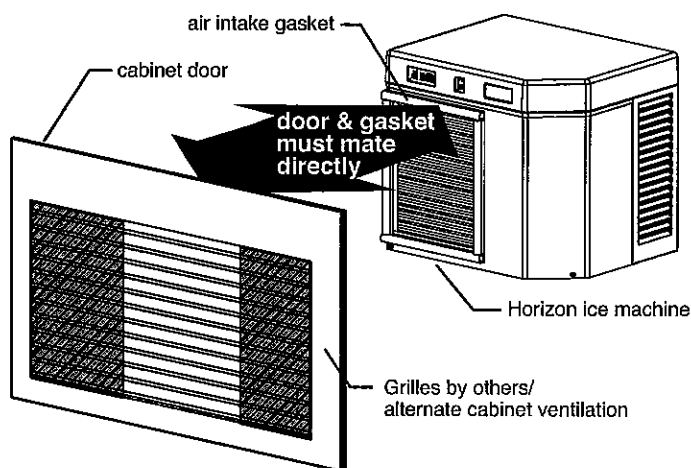
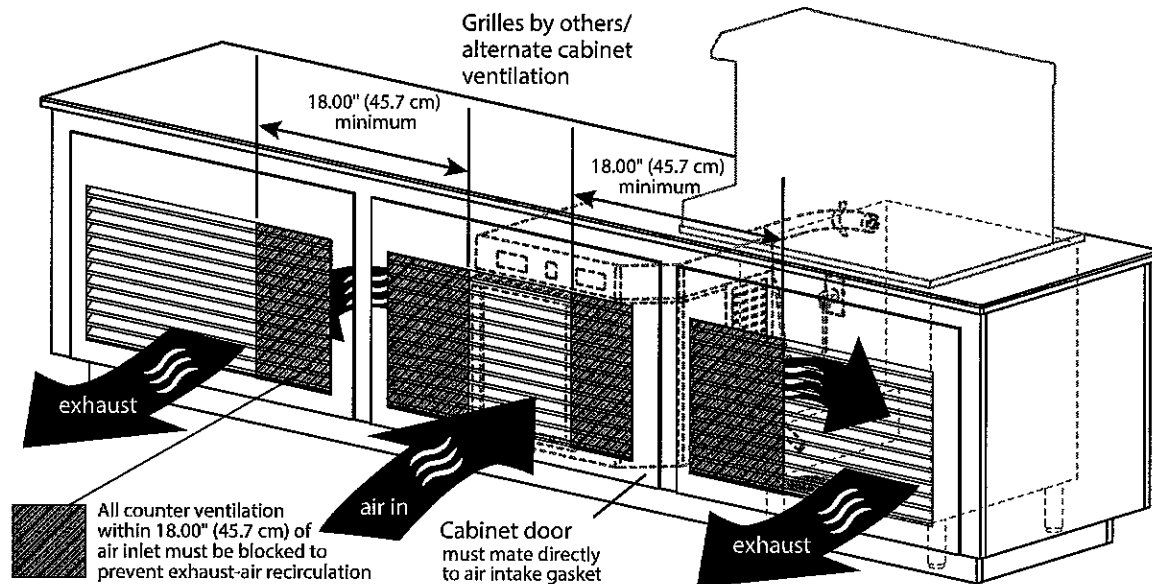
Important specifier notes for using Follett supplied grilles:

1. The supplied exhaust grille must be located at least 18.00" (45.7 cm) from the supplied air intake grille (exhaust air must not recirculate with intake air).
2. Cabinet interior must be open to allow for unrestricted exhaust air flow.
3. Ice transport tube needs minimum 1/4" per foot (2 cm per meter) pitch toward ice machine and should be secured to prevent dips and traps from forming.
4. Cabinet door must mate directly to air intake gasket.
5. Cabinet interior must provide a minimum clear space of 24.50" deep (62.2 cm) by 22.25" high (56.5 cm).
6. Cutout for supplied grilles must meet minimum size requirements shown above.
7. Utilities should be conveniently located as shown.

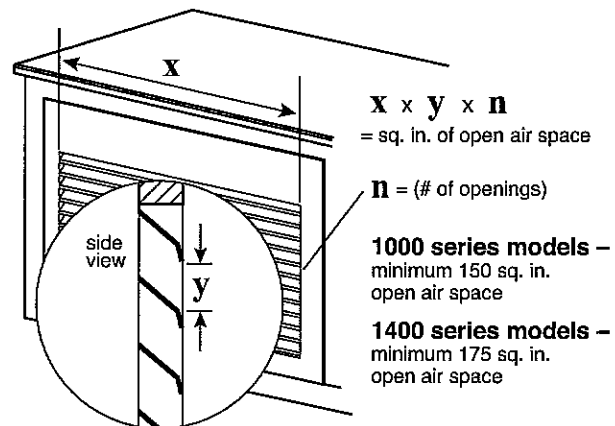
3 – Undercounter/in-cabinet mounting and ventilation (continued)

Using grilles by others/alternate cabinet ventilation

Cabinets with ventilation or louvers other than those provided require special consideration to provide proper ventilation. Recirculation of hot air will reduce ice machine performance and can cause ice machine outages.



Minimum open air space

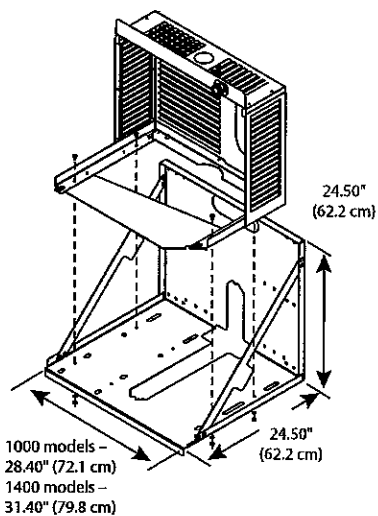


Important specifier notes for using grilles supplied by others/alternate cabinet ventilation:

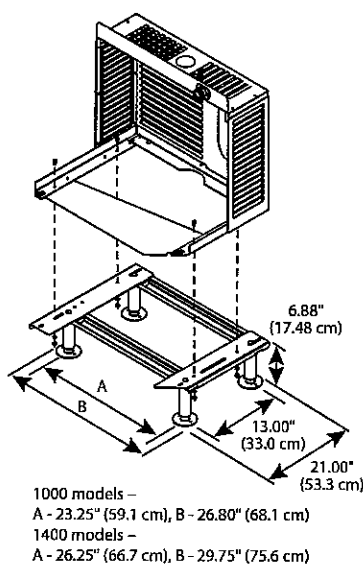
1. Exhaust must be at least 18.00" (45.7 cm) from air intake (exhaust air must not recirculate with intake air).
2. Cabinet interior must be open to allow for unrestricted exhaust air flow.
3. Ice transport tube needs minimum 1/4" per foot (2 cm per meter) pitch toward ice machine and should be secured to prevent dips and traps from forming.
4. Ducting must be provided if cabinet door does not mate directly to air intake gasket.
5. Cabinet interior must provide a minimum clear space of 24.50" deep (62.2 cm) by 22.25" high (56.5 cm).
6. Grilles by others must meet minimum requirements for open air space shown above.
7. Utilities should be conveniently located as shown.

4 – Horizon ice machine mounting accessories

Optional wall mount bracket



Optional machine stand

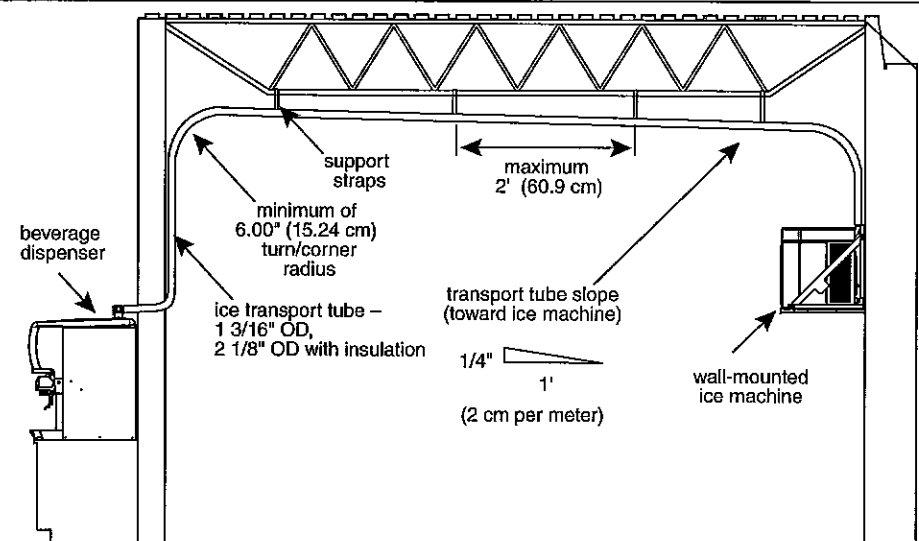


Important specifier notes:

1. For secure wall mounting, specify optional wall mount bracket.
2. Wall and fasteners must support the weight of the ice machine, bracket, supply water and ice. Use of a backing board may be required with hollow wall construction.
3. Machine stand mounting adds 6.88" (17.48 cm) to height of ice machine.
4. No dips in tube routing allowed.
5. Ice transport tube needs minimum 1/4" per foot (2 cm per meter) pitch toward ice machine and should be secured to prevent dips and traps from forming.

5 – Horizon ice tube runs - specifier guidelines

Long tube runs for RIDE remote ice delivery equipment



Important specifier notes:

1. 75' (22.8 m) maximum ice transport tube run (10' (3.04 m) for Micro Chewblet ice).
2. Tubing routing bends must have a 6.00" (15.24 cm) radius or larger.
3. If not supported from underneath, secure insulated ice transport tube at least every 2' (60.9 cm) to prevent dips or traps.
4. Relative humidity levels above 80% in areas where the ice machine or ice transport tube are located may produce excessive condensation that will cause water damage.
5. Contact factory for recommendations on running tubing through a decorative soffit or chase.

Ice production – Horizon HCC1000 series, air-cooled

Inlet water temperature F (C)	Ambient air temperature F (C)					lb/kg production in 24 hr
	60 (16)	70 (21)	80 (27)	90 (32)	100 (38)	
50 (10)	1135 (515)	1100 (499)	962 (437)	828 (376)	786 (357)	
60 (16)	1070 (486)	1000 (454)	916 (416)	816 (371)	728 (331)	
70 (21)	1015 (461)	938 (426)	871 (395)	794 (361)	686 (312)	
80 (27)	967 (439)	902 (410)	826 (375)	755 (343)	654 (297)	
90 (32)	924 (420)	859 (390)	782 (355)	698 (317)	610 (277)	

Ice production – Horizon HCC1000 series, water-cooled

Inlet water temperature F (C)	Condenser water temperature F (C)					lb/kg production in 24 hr
	60 (16)	70 (21)	80 (27)	90 (32)	100 (38)	
50 (10)	1071 (486)	1035 (470)	975 (443)	885 (402)	762 (346)	
60 (16)	1025 (465)	979 (444)	912 (414)	826 (375)	723 (328)	
70 (21)	971 (441)	932 (423)	870 (395)	786 (357)	683 (310)	
80 (27)	912 (414)	888 (403)	839 (381)	759 (345)	642 (292)	
90 (32)	849 (386)	842 (382)	814 (370)	745 (338)	603 (274)	

Ice production – Horizon HCC1400 series, air-cooled

Inlet water temperature F (C)	Ambient air temperature F (C)					lb/kg production in 24 hr
	60 (16)	70 (21)	80 (27)	90 (32)	100 (38)	
50 (10)	1536 (697)	1452 (659)	1321 (599)	1217 (552)	1117 (507)	
60 (16)	1446 (656)	1361 (617)	1258 (570)	1176 (533)	1075 (488)	
70 (21)	1370 (621)	1281 (581)	1194 (541)	1122 (509)	1027 (466)	
80 (27)	1304 (591)	1212 (550)	1130 (513)	1089 (494)	976 (443)	
90 (32)	1246 (565)	1152 (523)	1067 (484)	991 (449)	922 (418)	

Ice production – Horizon HCC1400 series, water-cooled

Inlet water temperature F (C)	Condenser water air temperature F (C)					lb/kg production in 24 hr
	60 (16)	70 (21)	80 (27)	90 (32)	100 (38)	
50 (10)	1528 (693)	1476 (669)	1423 (646)	1371 (622)	1318 (598)	
60 (16)	1481 (672)	1429 (648)	1376 (624)	1324 (600)	1271 (576)	
70 (21)	1450 (658)	1398 (634)	1345 (610)	1293 (586)	1240 (562)	
80 (27)	1403 (637)	1351 (613)	1298 (589)	1246 (565)	1193 (541)	
90 (32)	1356 (615)	1304 (591)	1251 (568)	1199 (544)	1146 (520)	

Ice production – Horizon HCE1000 series, air-cooled

Inlet water temperature F (C)	Ambient air temperature F (C)					lb/kg production in 24 hr
	60 (16)	70 (21)	80 (27)	90 (32)	100 (38)	
50 (10)	1007 (457)	976 (443)	853 (387)	734 (333)	697 (316)	
60 (16)	950 (431)	887 (402)	812 (369)	724 (328)	645 (293)	
70 (21)	900 (408)	832 (377)	772 (350)	704 (319)	607 (276)	
80 (27)	858 (389)	800 (363)	732 (332)	669 (304)	579 (263)	
90 (32)	820 (372)	761 (345)	693 (314)	618 (280)	541 (245)	

Ice production – Horizon HCE1000 series, water-cooled

Inlet water temperature F (C)	Condenser water temperature F (C)					lb/kg production in 24 hr
	60 (16)	70 (21)	80 (27)	90 (32)	100 (38)	
50 (10)	950 (431)	919 (417)	865 (392)	785 (356)	675 (306)	
60 (16)	909 (413)	868 (394)	809 (367)	732 (332)	641 (291)	
70 (21)	862 (391)	827 (375)	771 (350)	697 (316)	605 (274)	
80 (27)	809 (367)	787 (357)	744 (337)	673 (305)	569 (258)	
90 (32)	753 (342)	746 (339)	722 (328)	660 (299)	534 (243)	

Ice production – Horizon HCE1400 series, air-cooled

Inlet water temperature F (C)	Ambient air temperature F (C)					lb/kg production in 24 hr
	60 (16)	70 (21)	80 (27)	90 (32)	100 (38)	
50 (10)	1367 (620)	1293 (586)	1175 (533)	1083 (491)	994 (451)	
60 (16)	1287 (584)	1211 (549)	1119 (508)	1047 (475)	957 (434)	
70 (21)	1219 (553)	1140 (517)	1062 (482)	999 (453)	914 (415)	
80 (27)	1160 (526)	1078 (489)	1006 (456)	969 (439)	868 (394)	
90 (32)	1109 (503)	1026 (465)	950 (431)	882 (400)	821 (372)	

Ice production – Horizon HCE1400 series, water-cooled

Inlet water temperature F (C)	Condenser water air temperature F (C)					lb/kg production in 24 hr
	60 (16)	70 (21)	80 (27)	90 (32)	100 (38)	
50 (10)	1360 (617)	1313 (596)	1267 (575)	1220 (553)	1173 (532)	
60 (16)	1318 (598)	1272 (577)	1225 (556)	1178 (534)	1131 (513)	
70 (21)	1291 (586)	1244 (564)	1197 (543)	1150 (522)	1103 (501)	
80 (27)	1249 (567)	1202 (545)	1155 (524)	1108 (503)	1062 (482)	
90 (32)	1207 (548)	1160 (526)	1114 (505)	1067 (484)	1020 (463)	



ENERGY STAR and the ENERGY STAR mark are registered US marks.

Agion is a registered trademark of Sciescent LLC.

1 Independent third party studies. Contact Follett for details.

2 Disclaimer: Antimicrobial protection is limited to the treated components and does not treat water or ice.

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Horizon, Vision, Ice•Device, Harmony, Ice Manager and SafeCLEAN are trademarks of Follett Corporation.

Chewblet, Follett and RIDE are registered trademarks of Follett Corporation, registered in the US.

Follett reserves the right to change specifications at any time without obligation. Certifications may vary depending on country of origin.

Self-contained 1000,1400 series ice machine

Horizon™ Chewblet® ice icemaker

1400 Series

Follett® Horizon Chewblet ice icemakers are compact, reliable and versatile. Available in both top mount and Satellite-fill™ configurations, Horizon icemakers can fill

- Ice storage bins, ice transport systems, and Ice•Device™ chuted bin and cart systems
- Follett Vision™ low-profile ice and beverage dispensers
- Countertop ice and beverage dispensers
- Drop-in dispensers at drive-thrus and server stations
- With the Ice Manager™ diverter valve system, one Horizon icemaker can fill two ice receptacles

Engineered with stainless steel frame and exterior, the Horizon 1400 series icemakers use environmentally friendly R404A refrigerant and are capable of producing up to 1450 lbs (658 kg) of Chewblet compressed nugget ice in a 24-hour period.

Low life cycle cost

- Uses up to 60% less water than cube icemakers
- Rejects up to 30% less heat than typical cuber
- Requires no preventive maintenance other than regular cleaning

Satellite-fill capability

- Install icemaker up to 75 ft (23 m) away from the bin or dispenser; applications more than 20 ft (6 m) require factory approval
- Improved sanitation, aesthetics, serviceability

Consumer-preferred Chewblet ice

- More reliable dispensing than nugget or pellet ice
- Slow melting, maintains drink temperature and quality
- Drink performance comparable to cubes
- Higher displacement than cube ice

Innovative engineering; unsurpassed reliability

- Horizontally positioned evaporator provides maximum heat transfer for high capacity with compact dimensions
- Unique auger profile design maximizes ice capacity and reduces loads on gearmotor, bearings and seals
- Automatic self-flushing reduces scale build-up
- Easy to read display provides at-a-glance operational status
- Semi-automatic cleaning and sanitizing system lowers maintenance cost
- Quiet operation, no noisy batch harvest cycles

Superior sanitation

- Floatless, sealed design inhibits formation of biofilms
- Aluminum bronze evaporator provides inherent anti-microbial properties

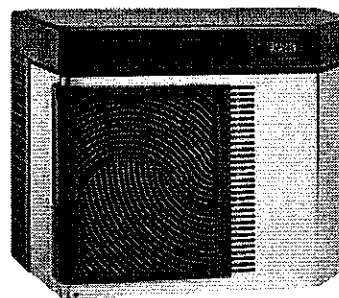
Accessories

- Water filter kit (item# 00130286)
- Wall mount bracket (refer to form# 3311)
- Ice machine stand (refer to form# 3311)
- 35', non-precharged line sets (refer to form# 3311)

Warranty

- 3 years parts and labor on all components; 5 year parts on compressor

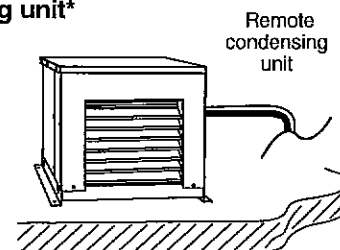
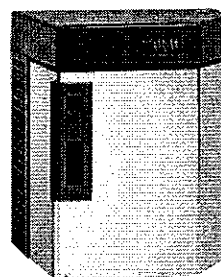
Horizon 1400 self-contained, with air- or water-cooled condensing unit



HORIZON

Application	Condenser	Top Mount	Satellite-fill
Ice storage bins	air water	HCC1400ABT HCC1400WBT	HCC1400ABS HCC1400WBS
Follett Vision dispensers	air water	not available	HCC1400AVS HCC1400WVS
Ice & beverage dispensers manufactured by others	air water	HCC1400AHT HCC1400WHT (requires Follett Harmony™ top kit.)	HCC1400AHS HCC1400WHS
Drop-in dispensers	air water	not available	HCC1400AJS HCC1400WJS
Ice Manager diverter valve system	air water	not available	HCC1400AMS HCC1400WMS

Horizon 1400 with remote air-cooled condensing unit*



Remote
condensing
unit

HORIZON

* Available without remote condensing unit for connection to parallel rack system supplied by others

Application	Condenser	Top Mount	Satellite-fill
Ice storage bins	with without	HCD1400RBT HCD1400NBT	HCD1400RBS HCD1400NBS
Follett Vision dispensers	with without	not available	HCD1400RVS HCD1400NVS
Ice & beverage dispensers manufactured by others	with without	HCD1400RHT HCD1400NHT (requires Follett Harmony™ top kit.)	HCD1400RHS HCD1400NHS
Drop-in dispensers	with without	not available	HCD1400RJS HCD1400NJS
Ice Manager diverter valve system	with without	not available	HCD1400RMS HCD1400NMS

Horizon Chewblet ice icemaker applications

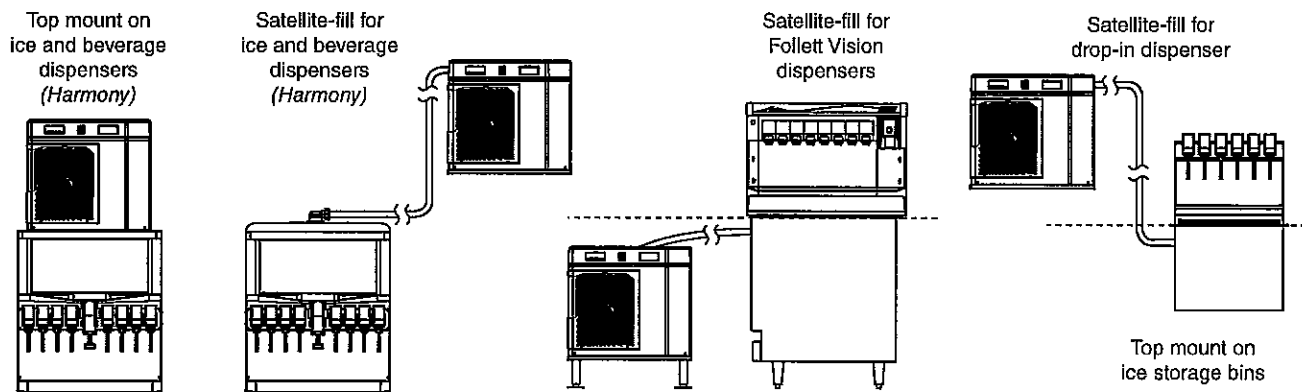
1400 Series

Horizon Series Icemaker Model Number Configurations

HC C 1400 A V S					
Icemaker	Voltage	Series	Condenser	Application	Configuration
HC Horizon Chewblet®	C 208-230/60/1 (self-contained only) D Low side 115/60/1 Condensing unit 208-230/60/1 (remote condensing only) E 230/50/1 (self-contained only)	1000 up to 1036 lbs (471 kg) 1400 up to 1450 lbs (658 kg)	A Air-cooled, self-contained W Water-cooled, self-contained R Air-cooled, remote condensing unit N Air-cooled, no condensing unit for connection to parallel rack system	V Vision™ H Harmony™ B Ice storage bin J Drop-in M Ice Manager† diverter valve system	S Satellite-fill™ T Top-mount

† Ice Manager diverter valve systems can be used to fill two bins or dispensers with a single icemaker.

Chewblet is a registered trademark of Follett Corporation, registered in the US.



Approved Harmony applications and top kits*

Manufacturer/ Model Number	W = Width in (mm)	D = Depth in (mm)	H = Height** in (mm)	Harmony top kit – specify “F” for front facing, or “B” for backward facing units	
				HCC1400 Air or Water	HCD1400 Remote Condensing
Lancer dispensers					
4500-22N	22.0 (559)	30.5 (775)	N/A	Satellite-fill only	Satellite-fill only
4500-30N	30.0 (762)	30.5 (775)	36.50 (928)	HTL30SC-14F	HTL30RC-F
FS-22N	22.0 (559)	30.5 (775)	42.13 (1070)	Satellite-fill only	HTL22RC-F
FS-30N	30.0 (762)	30.5 (775)	42.13 (1070)	HTL30SC-14F	HTL30RC- (F or B)
FS-44N #	44.0 (1118)	30.5 (775)	42.13 (1070)	Satellite-fill only	(2) HTL22RC-F
Remcor/Cornelius dispensers					
DB/ED/DF 150 series	22.0 (559)	30.0 (762)	34.38 (873)	Satellite-fill only	HTC22RC-F
DB/ED/DF 200 series	30.0 (762)	30.0 (762)	34.38 (873)	HTC30SC-14F	HTC30RC-F
DB/ED/DF 250 series	30.0 (762)	30.0 (762)	38.38 (975)	HTC30SC-14F	HTC30RC-F
DB/ED/DF 300 series	44.0 (1118)	30.0 (762)	34.0 (864)	HTC44SC-14 (F or B)	HTC44RC- (F or B)
FlavorFusion	30.0 (762)	30.7 (780)	39.38 (1000)	HTC30SC-14F-FF	HTC30RC-14F-FF
IDC200	30.0 (762)	30.7 (780)	39.38 (1000)	HTC30SC-14F-IDC	HTC30RC-14F-IDC
IDC250	30.0 (762)	30.7 (780)	36.38 (924)	HTC30SC-14F-IDC	HTC30RC-14F-IDC
SerVend dispensers					
MDH-302	42.75 (1086)	31.0 (787)	32.38 (820)	HTS44SC-14 (F or B)†	HTS44RC- (F or B)†
MDH-402	60.0 (1524)	30.5 (775)	32.38 (820)	Satellite-fill only	HTS60RC- _ §(F or B)†

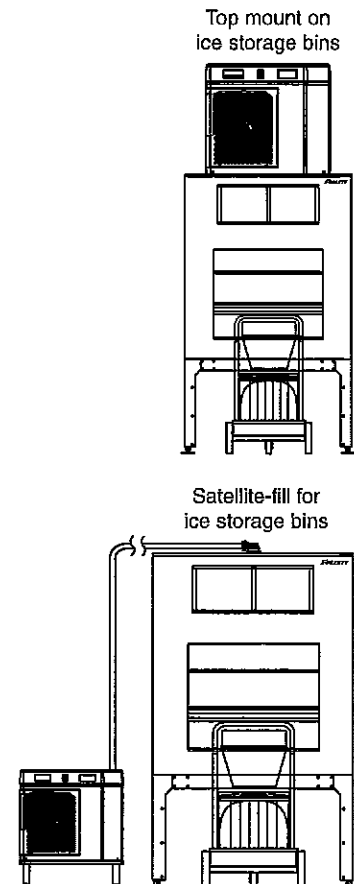
All approved dispensers can be filled with a Satellite-fill Horizon model without a top kit.

§ 60-inch models: Please specify number of Horizon icemakers and location. D = 2; R = 1 on right side; L = 1 on left side

† Requires minimum .5" (12.7 mm) clearance between back of dispenser and wall.

** Net height after installation of top kit (excluding height of icemaker).

F-44N consists of 2 separate 22" dispensers. A top kit is needed for each Horizon icemaker ordered.

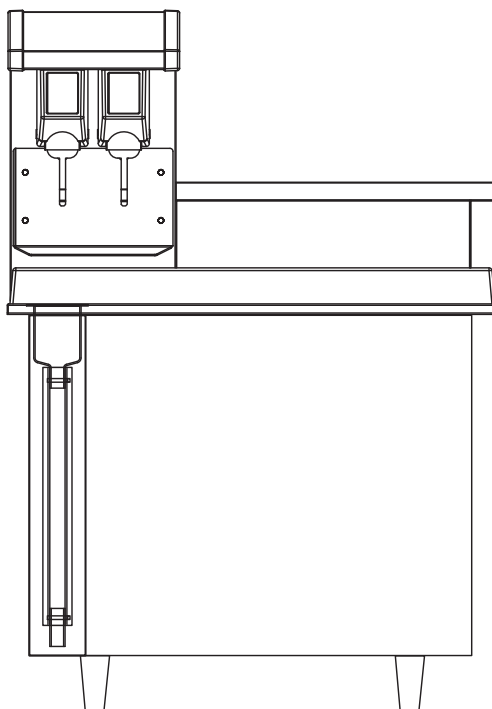


Harmony, Horizon, Ice-Device, Ice Manager, Satellite-fill and Vision are trademarks of Follett Corporation. Chewblet and Follett are registered trademark of Follett Corporation, registered in the US.

CVU300 Series – 220 V 60 Hz Ice and Water Dispensers

Order parts online
www.follettice.com

Installation, Operation and Service Manual



**Following installation, please forward this manual
to the appropriate operations person.**

Specifications

Electrical

Each dispenser requires a separate circuit with electrical disconnect within 10 ft (3 m). Equipment ground required. Standard electrical – 220 V, 60 Hz, 1 phase. Maximum dispenser fuse – 20 amps.

Model number	Dispenser amperage
CVU300N series	2.2 amps

Plumbing

Dispenser	3/4" PVC pipe nipple for bin drain to floor sink
	3/4" PVC pipe nipple for drain pan drain to floor sink

Water connections

1/2" ID plain water beverage hose

Note: Drains should be hard piped and insulated. Maintain at least 1/4" per foot (6 mm per 304 mm run) slope on drain line run.

Water disconnect within 10 feet (3 m) of dispenser is suggested for automatic load units.

Follett recommends use of a Follett water filter (part# 00130229) on ice machines connected to automatic fill dispensers.

Ice machine Refer to detailed specifications in ice machine installation manual packed with ice machine

Dimensions and clearances

Required clearances

60" (1524 mm) minimum above counter for installation if dispenser will be dropped into counter

49" (1245 mm) minimum above counter for auger removal

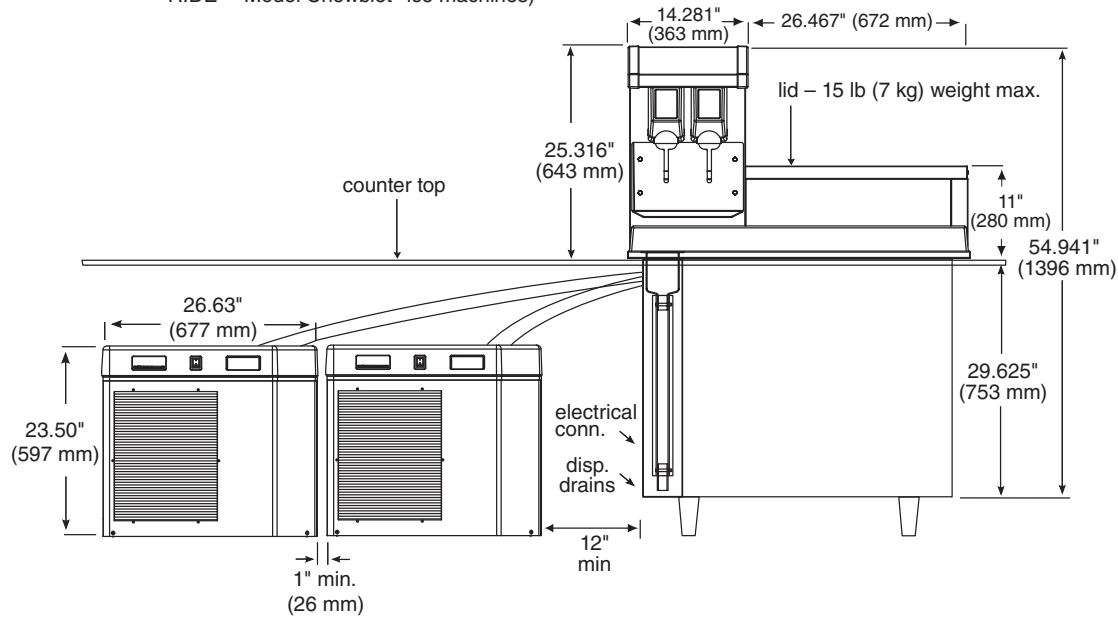
12" (305 mm) minimum on ice chute side for service

12" (305 mm) minimum on side opposite ice chute if ice transport tube enters this side

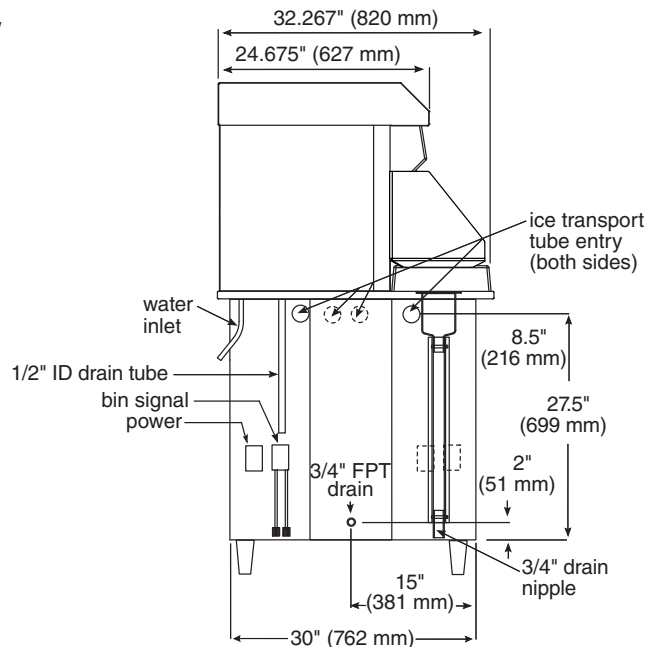
12" (305 mm) minimum between dispenser side(s) and optional ice machine(s)

Front View

(shown with two Horizon™ HCC1000AVM
RIDE™ Model Chewblet® ice machines)



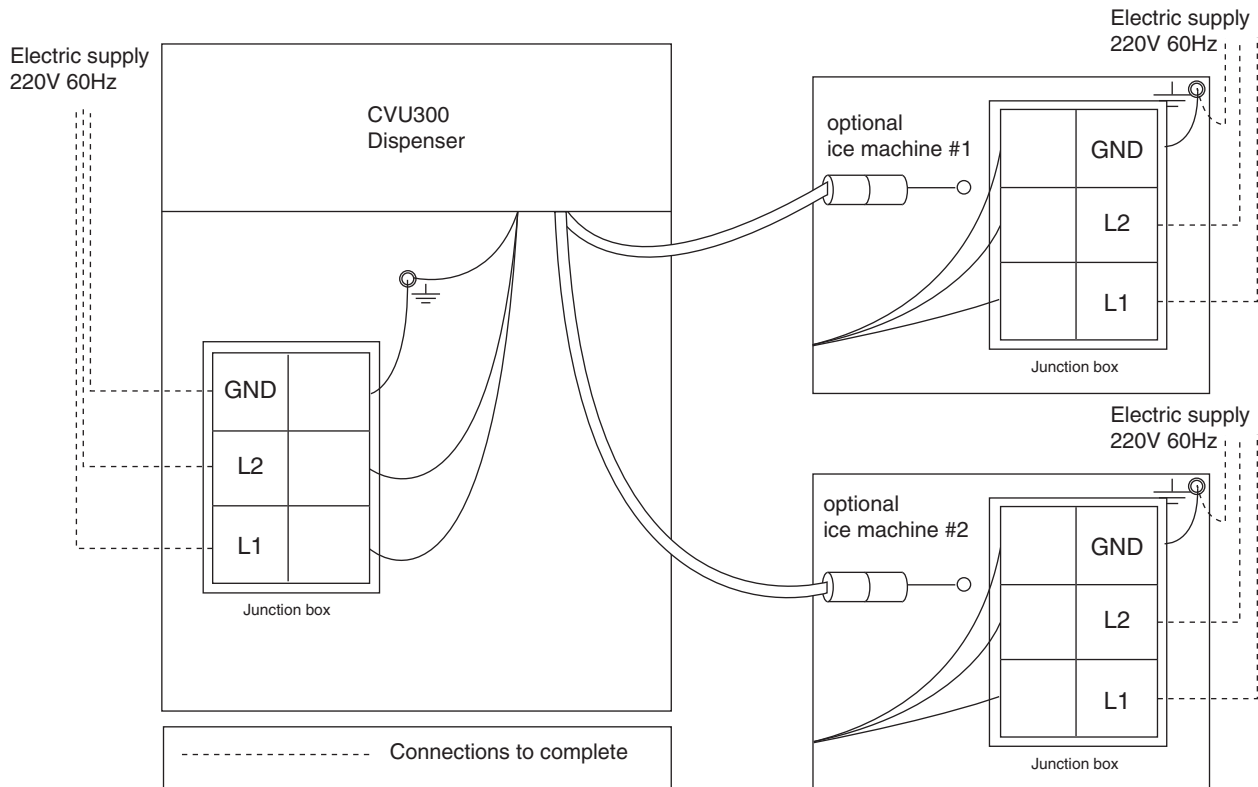
Side View



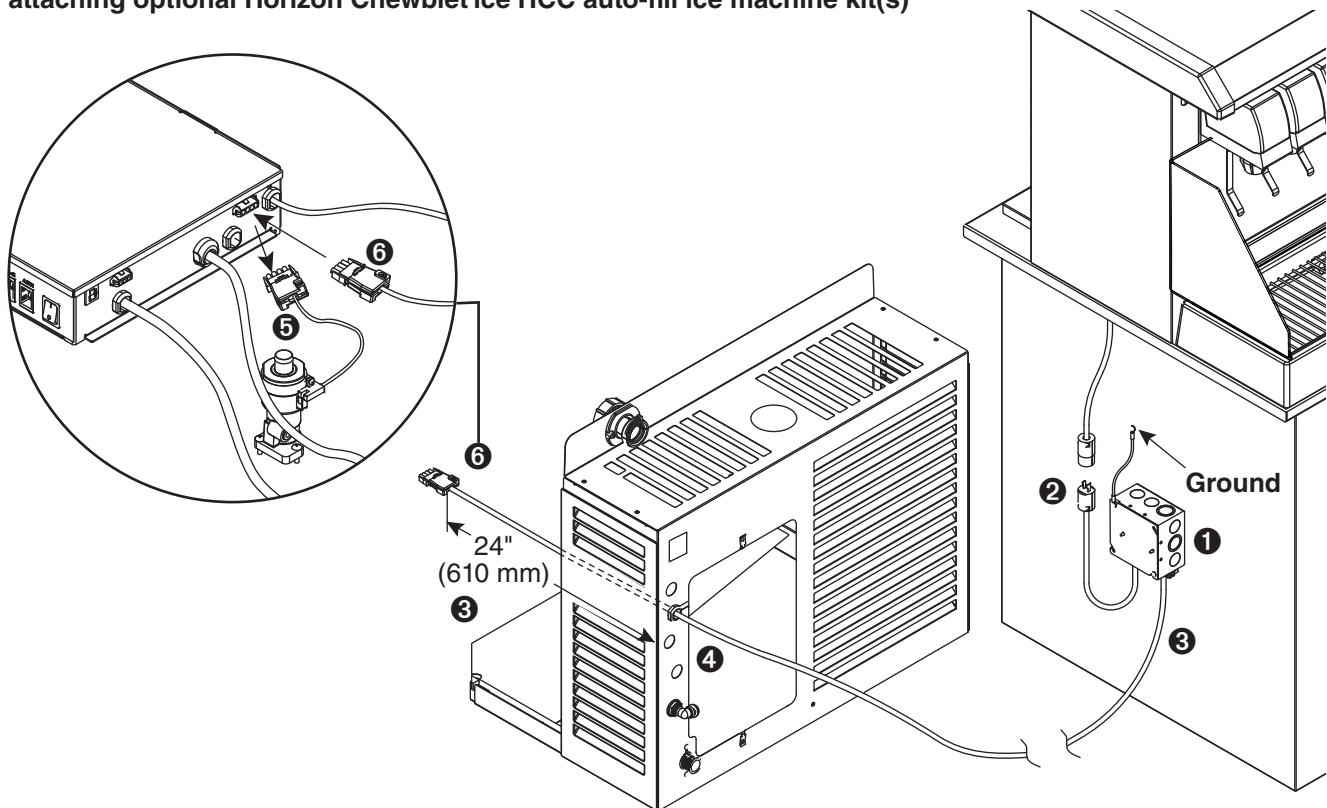
Field wiring diagrams

Note: Field wiring diagrams are intended to aid electricians or technicians in understanding how equipment works. All field wiring must be installed in accordance with all local and NEC codes.

If attaching optional Maestro™ Chewblet ice MCC400AVM auto-fill ice machine kit(s)



If attaching optional Horizon Chewblet ice HCC auto-fill ice machine kit(s)



Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal Date			Item #	383
<input type="checkbox"/>	Re-Submittal Date			Quantity:	1 (ea)

Description	Waffle Baker
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Manufacturer	Not In Contract	Model No:	By Purveyor
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Electrical Requirements	Plumbing Requirements
Volts / Phase 208V., 1ph	H.W.
H.P.	C.W.
K.W. 3.3	W.
AMPS. 12.0	I.W.
CONN. Convenience	Gas
CFM	BTU

Misc

PROVIDE WITH THE FOLLOWING

By: Purveyor

Verify Requirements

R.W. SMITH & CO

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/22/2014

11400

Belgian Waffle Makers



Cook fluffy, thick waffles for your hungry customers with these Carnival King Belgian waffle makers! This waffle maker features 1300 watts of heating power per section to make quick work of your signature waffles and keep up with your busiest hours. A convenient timer allows you to set the time, close the baker, and carry on with other tasks around your busy kitchen.



- Two rotating non-stick cooking grids
- Five minute timer with audible “ding”
- Makes waffles up to 7 1/2” in diameter
- Temperature adjustable up to 570 degrees Fahrenheit

Item #382WBM26



DOUBLE BELGIAN WAFFLE MAKER



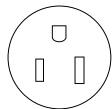
Features

- Two independently controlled waffle grids that each rotate 180 degrees for the perfect waffle
- Makes 7½" waffles
- Bakes up to 40 waffles per hour
- Five minute timer with audible "ding"
- Thermostatic temperature control up to 570°F
- Orange temperature light and green power light
- Sturdy base
- Ergonomic cool touch handles
- Removable drip tray



Dimensions

Unit Dimensions	19.75"W x 17.25"D x 11.75"H
Temperature	Up to 570°



NEMA 5-15P

Electrical



Voltage	120V
Wattage/ Amperage	2600W / 12A
Plug Type	(2) NEMA 5-15P

Compatible Items from

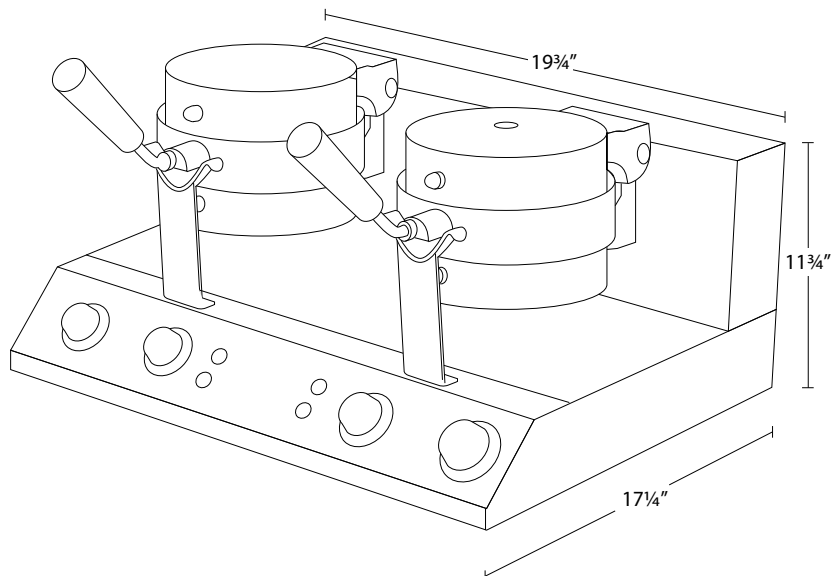


Belgian Waffle Mix (382BELGWAF)

- 6 - 5 lb. bags

Belgian Waffle Mix (999BELGWAF)

- 5 lb. bags


WWW.CARNIVALKINGSUPPLIES.COM

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	384
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description **Pop-Up Toaster**

Manufacturer **Not In Contract** Model No: **Bv Purveyor**

Electrical Requirements	Plumbing Requirements
Volts / Phase 120V., 1ph	H.W.
H.P.	C.W.
K.W.	W.
AMPS. 15.0	I.W.
CONN. Convenience	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

By: **Purveyor**
Verify Requirements

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

11400

Amana®

Commercial

Project #: _____

Item #: _____ 385



Model HDC12A2 shown

Heavy Volume

This category of microwave is ideal for...

Applications:

- Convenience stores
- Bakery cafes
- Kiosks

Through put potential:

- Refrigerated 1/6 lb. cheeseburger, 60+ per hour
- Pre-baked muffin, 100+ per hour
- 5 oz. refrigerated cheese omelet, 25+ per hour

Defrost:

- Defrosts most frozen food products

All ACP, Inc. commercial ovens are backed by our Culinary Center. Call us with any question regarding food preparation, menu development and cooking times. 866-426-2621.



Heavy Volume

Amana Commercial Microwave Model HDC12A2

Power Output

- 1200 watts of power.
- 11 power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes
- Unique method of energy distribution provides superior even heating throughout the cavity.
- Interlock switch assembly is engineered for maximum durability and long life.

Easy to Use

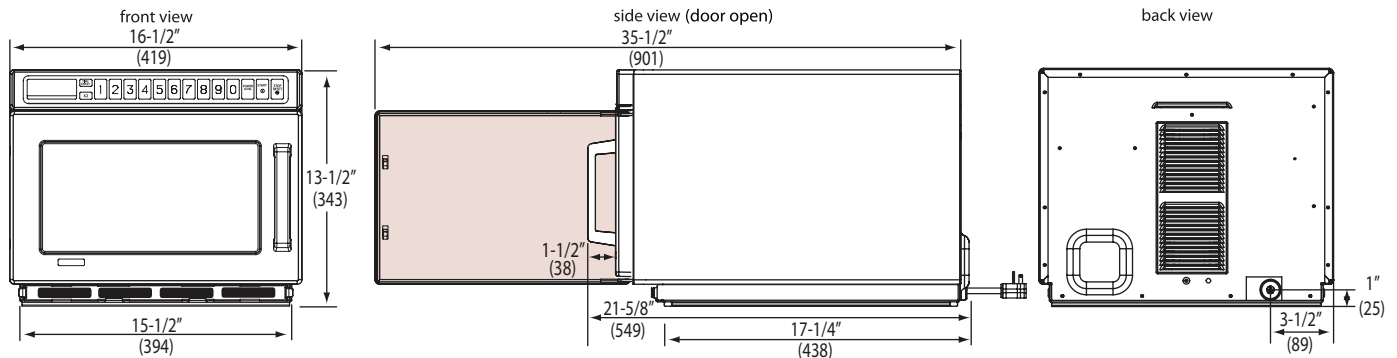
- Up to 100 programmable menu items simplifies cooking and ensures consistent results.
- Four stage cooking option with one-touch programming. Reduces prep time, labor and food waste while providing consistent results.
- Controls are user friendly and require minimal training.
- Multiple quantity pad calculates the proper cook times for multiple portions.
- See-through tempered glass outer window and lighted interior for monitoring without opening the door.
- Ample .6 cubic ft. (17 liter) foot capacity accommodates a standard half-sized pan.
- Stackable to save valuable counter space.
- Interior ceramic shelf is sealed and recessed to reduce plate-to-shelf edge impact and keep spills contained.

Easy to Maintain

- Stainless steel exterior and interior for easy cleaning and a professional look.
- Constructed to withstand the foodservice environment.
- Removable, cleanable air filter and clean filter reminder protects oven components.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.
- ETL Listed.



Amana Commercial Microwave Model HDC12A2 Heavy Volume



Installation Clearance: 7" (177.79) top and sides

Drawings available from KCL CADlog - techs@kclcad.com

Specifications

Model	HDC12A2	UPC Code 719881159355
Configuration	Countertop	
Control System	Touch	
Programmable Control Pads	10	
Settings Programmable	100	
Max. Cooking Time	60:00	
Power Levels	11	
Defrost	Yes, power level 2	
Time Entry Option	Yes	
Microwave Distribution	Double rotating antenna, top and bottom	
Magnetrons	2	
Display	LED	
Stackable	Yes	
Stage Cooking	Yes, 4	
Interior Light	Yes	
Door Opening	Grab and pull handle	
Signal	Adjustable, end of cycle	
Air Filter	Yes, removable with clean filter reminder	
Multiple Portion Setting	Yes, up to 2 portions	
Exterior Dimensions	H 13 1/2" (343)	W 16 1/2" (419) D** 21 5/8" (549)
Cavity Dimensions	H 6 3/4" (171)	W 13" (330) D 12" (305)
Door Depth	37" (940mm), 90°+ door open	
Usable Cavity Space	.6 cubic ft. (17 liter)	
Exterior Finish	Stainless steel	
Interior Finish	Stainless steel with sealed-in ceramic shelf	
Power Consumption	2000 W, 16.8 A	
Power Output*	1200 W* Microwave	
Power Source	120V, 60 Hz	
Plug Configuration / Cord	NEMA 5-20	5' 6" (1.7m)
Frequency	2450 MHz	
Product Weight	67 lbs. (30 kg.)	
Ship weight (approx.)	73 lbs. (33 kg.)	
Shipping Carton Size	L 24 5/8" (625)	W 21 7/8" (556) D 18 5/8" (473)
UPS Shippable	Yes	

Specifications

Commercial microwave 10 touch pad control panel shall be programmable with the ability to program up to 100 menu items and shall have automatic cooking capability for up to two portions. Cooking timer shall be 60 minute, countdown style with a time entry option and an adjustable end of cycle audible signal. LED display shall be a backlit. There shall be 11 power levels, 4 cooking stages and defrost mode at 20% power or power level 2. Microwave output shall be 1200 watts distributed by two magnetrons each with a rotating antenna to provide superior even heating throughout the cavity. Heavy duty door shall have a tempered glass outer window and a grab and pull handle with a 90°+ opening for easy access. An interior light shall facilitate monitoring without opening the door. The large .6 cubic ft. (17 liter) cavity shall accommodate a standard 6" (152 mm) deep half-sized pan. Interior ceramic shelf shall be sealed and recessed on oven bottom to reduce plate-to-shelf edge impact. Oven shall have a stainless steel interior and exterior and be stackable to save counter and shelf space. Oven shall have a removable, cleanable splatter shield. Air filter shall be easily accessible and removable from the front of the oven and have a "clean filter" reminder feature. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, ETL for safety and sanitation.



Warranty

Warranty Certificate for this product can be found on the ACP, Inc. website at:

www.acpsolutions.com/warranty



Service

All products are backed by the ACP, Inc. 24/7 ComServ Support Center.



Measurements in () are millimeters

* IEC 60705 Tested

** Includes handle



225 49th Ave. Dr. SW Cedar Rapids, IA 52404 U.S.A.

800-233-2366

319-368-8120

Fax: 319-368-8198

www.acpsolutions.com

Form # ACRR0929

ACP commitment to quality may mean a change in specification without notice.

Product of the U.S.A.

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Total Restaurant Supply

Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date			Item #	386
<input type="checkbox"/>	Re-Submittal:	Date			Quantity:	5 (ea)
Description		Cereal Dispenser				
Manufacturer		Not In Contract			Model No:	By Purveyor
Electrical Requirements				Plumbing Requirements		
Volts / Phase				H.W.		
H.P.				C.W.		
K.W.				W.		
AMPS.				I.W.		
CONN.				Gas		
CFM				BTU		
MISC						

PROVIDE WITH THE FOLLOWING

By: **Purveyor**
Verify Requirements

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

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Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: **14156-0**

Irvine, CA

<input type="checkbox"/>	Submittal:	Date		Item #	387
<input type="checkbox"/>	Re-Submittal:	Date		Quantity:	1 (ea)

Description	Soup Kettle		
Manufacturer	Not In Contract	Model No:	Bv Purveyor

Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

120V., 1ph**3.3****Convenience**

MISC

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Verify Requirements

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Fax: 714 540-9523

12/12/2014

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Equipment Submittal

UCI - MESA COURT EXPANSION

Job #: 14156-0

Irvine, CA

<input type="checkbox"/>	Submittal:	Date			Item #	388-399
<input type="checkbox"/>	Re-Submittal:	Date			Quantity:	

Description	Spare Number
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Manufacturer		Model No:	
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Electrical Requirements	Plumbing Requirements
Volts / Phase	H.W.
H.P.	C.W.
K.W.	W.
AMPS.	I.W.
CONN.	Gas
CFM	BTU

MISC

PROVIDE WITH THE FOLLOWING

R.W. Smith & Co.

3186-A Airway Avenue Costa Mesa, CA 92626

Ph: 714 540-6633

Fax: 714 540-9523

12/12/2014

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