



CUT BOOK

of

FOODSERVICE EQUIPMENT

for

Edgewood Pre-K Academy

Bristol, CT

February 26th, 2026

PLEASE NOTE:

Cut sheets within this book are provided specifically for use by the owner or operator for their approval, and for use by the design engineers during the Construction Document development phase.

Cut sheets are not intended for use as bid documents.

All bids shall be based on the foodservice equipment drawings and specifications.

F O O D F A C I L I T I E S P L A N N E R S



PROJECT: Edgewood Pre-K Academy

DATE: February 26th, 2026

Note:

1. The materials in this equipment cut book are intended for the Owner/Operator's review and approval. They will also be used by design engineers during the Construction Document development phase. *These materials are not intended for use as bid documents.*
2. The following document mentions various contractors in related trades. These contractors typically act as sub-contractors to the General Contractor or are directly engaged by the Owner, depending on the project. It is important to note that the work of these contractors is not included under the Foodservice Equipment Contract (Section 114000).

ARCHITECTURAL

- Walls, Floors, and Ceilings in foodservice areas must be durable, corrosion-resistant, and nonabsorbent. They should have a smooth, easily cleanable surface. The materials selected must be able to withstand the heavy moisture levels, especially in areas like warewashing. Materials that do not handle moisture or detergents properly should be avoided.
- **Walls:**
 - Suitable wall finishes include:
 - Ceramic tile
 - Glazed block
 - Concrete block with flush joints
 - Fiberglass Reinforced Plastic (FRP) panels (smooth finish)
 - Smooth finish epoxy paint
 - Minimum wall finish requirement:
 - Epoxy paint over two layers of waterproof gypsum board on metal studs. This may fail to meet inspectors' requirements in moist areas such as potwashing, dishwashing, or vegetable preparation zones.
 - Corner guards:
 - To protect exposed corners from damage, we recommend using rugged corner guards that extend from the coved floor to at least 48" above the floor.

F O O D F A C I L I T I E S P L A N N E R S

- Non-combustible construction:
 - Walls behind or beside cooking equipment must be of non-combustible construction. The 2021 edition of NFPA-96, Chapters 5 & 6, significantly expands on the requirements for walls and grease duct enclosures. These must meet the latest NFPA 96 code requirements, as outlined by the Architectural and Engineering teams.
- **Ceilings**
 - Ceilings in foodservice areas are strongly recommended to be sound-deadened and easy to clean. Suitable ceiling options for sound control and code compliance include:
 - Vinyl-faced ceiling tiles (FRP-coated or mylar-coated)
 - Fiberglass Reinforced Plastic (FRP) panels
 - Epoxy-coated drywall or gypsum board
 - Painted metal or aluminum panels
 - Acoustical Ceiling Tiles (ACT): Look for those rated for use in commercial kitchens (washable, sealed edges, moisture/mold-resistant).
 - Sound-deadening drywall (with insulation in the plenum space).
 - It is also recommended that ceilings be accessible for maintenance. Where possible, light fixtures should be installed flush with the ceiling.
 - Closure panels:
 - Closure panels will be specified for major foodservice equipment items that join the building, such as exhaust ventilators or walk-in refrigerated rooms. Drawing Details will be provided in the foodservice design drawings.
- **Floors**
 - Floors in foodservice areas must handle standing water, heat, heavy equipment, falling items, and food chemicals. They must also be non-combustible and slip-resistant. For facilities built to last 50 years or more, it's crucial to select durable flooring materials. The traditional high-quality material for foodservice is quarry tile with waterproof grout. Avoid very dark or very light finishes, as they tend to show dirt more easily. Textured finishes may be considered for enhanced slip resistance, though they can become noisy when carts are rolled over them and may cause mops to wear out more rapidly.
 - Epoxy is a viable alternative to quarry tile in foodservice areas for the following reasons:
 - Seamless Surface: No grout lines mean fewer places for bacteria, mold, or water to infiltrate, making it easier to clean and sanitize.
 - Slip Resistance: Textured aggregates can be added to enhance slip resistance in wet zones.
 - Chemical & Stain Resistance: Epoxy resists kitchen chemicals, oils, and cleaning agents.
 - Durability: High-quality, commercial-grade epoxy is designed to withstand heavy foot traffic, carts, and moderate equipment loads, often reinforced with quartz or urethane topcoats for added strength.

- Epoxy Care:
 - Before installation, review all documentation on product-specific installation, cleaning, and maintenance. Ensure the flooring can withstand temperatures ranging from -4°F to +140°F and can handle the weight of foodservice equipment as specified in the equipment cut book submittal.
- Sanitary Floor Covings:
 - All floor materials in the kitchen and server zones must cove up where they meet walls, including in walk-in cooler/freezer areas.
 - Epoxy flooring that cannot be applied to walk-in cooler/freezer walls for a standard turn-up may employ an angled cant base.
- **Protection Against Pests**
 - To prevent the entry of insects and rodents, outer openings in foodservice areas must be protected by:
 - Filling or closing holes and gaps along floors, walls, and ceilings.
 - Tight-fitting windows.
 - Solid, self-closing, tight-fitting doors.
- **Walk-In Refrigerated Rooms**
 - Walk-in refrigerated rooms should ideally be installed with the floor flush with the adjoining building floor and made of the same material. Finished flooring for these rooms must be installed by the Flooring Contractor.
 - A 7" deep recess (measured from the finished floor surface) is necessary to accommodate the room's installation.
 - Special attention should be paid to flooring and ceiling details to ensure compliance with food code requirements, including a coved base at both the interior and exterior of insulated wall panels, as well as a properly closed ceiling from the top of the walk-in to the finished ceiling material.

VENTILATION

- **Exhaust Fans and Ductwork:**
 - Fans and ductwork for ventilators and dishwasher connections must be provided by the HVAC Contractor in accordance with NFPA 96. The required air volumes and static pressure will be provided by our team.
 - Ductwork for connecting ventilators to the exhaust blower must be at least 16-gauge carbon steel or 18-gauge stainless steel (welded watertight construction, properly pitched for drainage). Long horizontal runs should be avoided whenever possible.

- **Solid Fuel Exhaust Systems:**
 - Solid fuel (e.g., wood or charcoal) equipment must not share an exhaust hood with traditional gas or electric cooking equipment. These systems require dedicated hoods, ductwork, and fans.
- **Non-Cooking Exhaust Systems:**
 - Non-cooking exhaust systems (like dishwashers) must not be connected to grease ductwork. These require separate exhaust systems.
- **Direct-Vented Warewashers:**
 - Direct-vented warewashers will commonly be provided with stainless steel ductwork risers by the Kitchen Equipment Contractor (KEC) to a point 3" above the finished ceiling. The KEC shall provide a balancing damper for each duct riser. HVAC Contractor shall make the connection to the two straight ducts above the ceiling.
- **Make-Up Air:**
 - Conditioned make-up air must be supplied by a controlled means in proper quantity; a minimum of 75% of air exhausted through the hood or ventilator. Clean transfer air from adjacent spaces is an acceptable source of make-up air. The kitchen should operate at negative pressure to prevent kitchen odors from reaching adjacent areas. Exhaust and make-up air blowers should be interlocked to a control point located in the kitchen and a positive damper should be installed in the duct to prevent unwanted gravity caused air infiltration after the system has been shut down.

ELECTRICAL

- **Ground Fault Circuit Interrupter (GFCI) Receptacles:**
 - GFCI receptacles are required for all non-dwelling kitchen circuits per the National Electrical Code (NEC); however, GFCI outlets for equipment like refrigerated cases and ovens can cause nuisance tripping problems, so standard non-GFCI outlets may be preferred.
 - Foodservice equipment cannot block access to GFCI receptacles. We strongly recommend that the Electrical Contractor provide GFCI protection at the circuit breaker panel. This will also limit nuisance tripping that is common with commercial foodservice equipment.
 - The foodservice equipment plans will not distinguish between GFCI and non-GFCI receptacles.
 - Equipment specified by our office to include mounted receptacles will be specified with GFCI receptacles unless otherwise noted.
- **Electrical Connections:**
 - Foodservice equipment having integral motors, electrical heating units, lighting fixtures, receptacles and the like shall be internally wired to a junction box mounted on the equipment by the Kitchen Equipment Contractor (KEC).

- The Electrical Contractor shall furnish and install switches and receptacles not integral with the specified equipment and not called for in the "Item Specifications" of the project. The Electrical Contractor will furnish, install and connect all wiring and conduit from the junction box mounted on the items of equipment to the building electrical distribution system.
- The Electrical Contractor shall mount and wire all motor starters and other electrical devices furnished under the Kitchen Equipment specifications that are not an integral part of the equipment furnished. The most common applications of remote electrical components would be the remote refrigeration systems for the refrigerated rooms, light fixtures for the refrigerated rooms, control systems for the exhaust ventilators, or the remote control panel and solenoid valves associated with a food waste disposer.
- Electrical Contractor shall provide disconnects for equipment if the code requires. Dishwashing and cooking areas of the kitchen are wet and steamy areas and care should be exercised in the selection and locating of disconnects in these areas to comply with applicable codes.
- All conduit and flexible conduits that are exposed to water, steam, splashing, or weather should be liquid tight.
- All pieces of kitchen equipment that are shown on our plans with cords and plugs shall be provided with the proper cord and plug by the KEC.
- **Fire Suppression:**
 - The fixed-pipe fire suppression system shall be provided and installed by the KEC. Sources of heat and fuel must be shut-off to all equipment located under the kitchen exhaust ventilator per NFPA 96 2011, paragraphs 10.4. This requirement includes electrical components subject to exposure in the event of a system discharge
 - Shut-down of electrical equipment with the suppression system is accomplished by means of contactors or a shunt trip provided and installed by the Electrical Contractor for the required pieces.
 - The mechanical control head of the fire suppression system will be provided with appropriate "dry contacts" for the Electrical Contractor to utilize to activate (or deactivate) associated components. All inter-wiring is to be provided and installed by the Electrical Contractor.
- **Refrigerated Rooms:**
 - Wiring within the room must be kept to a minimum. Such wiring should be run in moisture-proof conduit and should be sealed internally and externally with brine putty or silicone to prevent moisture from entering and condensing in the light fixtures, boxes and conduit. Room manufacturers recommend use of a seal-off fitting mounted exterior to the box.
 - The freezer drainline heat tape, provided by the KEC, shall be plugged into a full time live duplex outlet provided by the Electrical Contractor located in the vicinity of the evaporator coil.

- **Lighting:**

- Lighting for kitchen exhaust ventilators shall be furnished as part of the ventilator by the KEC and the wiring shall terminate in a single junction box. Electrical Contractor shall make the final connection to the hood control package, or provide a remote switch if called for in the specification and drawings.
- Lighting for refrigerated rooms shall be furnished with the room assembly by the KEC. Refrigerated room light fixtures shall be mounted in the rooms and wired by the Electrical Contractor. Electrical Contractor shall make the final connection to the light controller in the assembly door panel. All conduit for light fixtures to be run on top of the assembly ceiling panels (not inside of refrigerated compartments).
- General kitchen and serving area lighting is recommended to be at least 70 foot candles of illumination and in the warm white color spectrum to prevent distortion of food colors. All fixtures should have lens covers, be flush with the ceiling, and avoid surfaces where dust can accumulate.
- Minimum lighting requirements:
 - At least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in dry food storage areas
 - At least 540 lux (50 foot candles) at a surface where a Food Employee is working with food or working with utensil or equipment such as knives, slicers, grinders, or saws, or where employee safety is a factor.

PLUMBING

- **Water Temperature:**

- The trend toward providing lower temperature hot water systems throughout buildings is increasing, with some systems delivering temperatures as low as 105°F. While this is acceptable in warewashing areas due to the use of booster heaters to maintain the required 180°F rinse water, a minimum temperature of 120°F is recommended for pot-washing sinks to ensure effective detergent action. If any equipment requires water temperatures above 120°F, consideration should be given to providing a second system.

- **Plumbing Connections:**

- Exposed mechanical connections to fixtures in kitchens and foodservice areas, including exposed piping, should be chrome-plated. This helps maintain sanitary, easily cleanable surfaces that are consistent with the rest of the kitchen and its equipment. The Kitchen Equipment Contractor (KEC) shall provide all water faucets and sink outlets with lever-type wastes (usually 2" IPS size) and vacuum breakers for any equipment items designed to introduce water at less than 2" above the flood level of the chamber or tank.
- Whenever possible, utility connections for equipment should exit from walls. All connecting piping should be neatly assembled, raised at least 12" off the floor, and should minimize exposed horizontal runs that are difficult to clean. The plumbing should be installed in a sanitary manner, off the floor, and supported using materials other than steel running thread.

- Interconnecting piping must not be reduced in size to less than the inlet size of the equipment or faucet.
- **Condensate Drains:**
 - Condensate drains in walk-in refrigerated rooms shall be provided and installed under the Kitchen Equipment specifications.
- **Fire Suppression System:**
 - All piping for the wet chemical fire suppression system shall be installed by the KEC. In gas-fired kitchens, the Plumbing Contractor shall be responsible for mounting the gas shut-off valve (provided by the KEC) at an appropriate location on the gas line.
 - NFPA 10 requires Class K fire extinguishers for appliances using combustible cooking media (vegetable or animal oils/fats). These will be provided as part of the fire suppression system for the exhaust hood. Additional extinguishers required should comply with NFPA standards and local fire marshal preferences.
- **Gas Equipment:**
 - Gas-fired ranges, ovens, steam generators, etc., will be furnished with gas pressure regulators that reduce pressure to 4" to 7" water column.
- **Traps for Sinks and Troughs:**
 - Traps for sinks, troughs, drainers, etc., shall be furnished and installed by the Plumbing Contractor. Exposed traps should be painted or plated to maintain an attractive appearance.
- **Floor Drains:**
 - Floor drains are essential for several purposes, such as general cleaning, receiving indirect waste lines from food preparation sinks, warewashers, hot food wells, cold pans, coffee drainers, ice machines, and more. We recommend using the Zurn Z1900 Series Stainless Steel Floor Sink, which features a 12" square design with a 1/2" grate and dome strainer, or an equivalent product.
 - In cooking batteries and occasionally at ice machines, we provide custom fabricated stainless steel floor pans with removable fiberglass grate sections. Installation of these requires coordination between the Flooring, Plumbing, and Kitchen Contractors. The pan's rim should be flush with the adjacent finished floor.
- **Floor Drain Location and Installation:**
 - The Plumbing Contractor must carefully locate floor drains during the rough-in stage to ensure they serve their intended purpose effectively. Drains should be set to the correct height to provide a level floor in the kitchen and servery. To keep equipment level, it is generally preferred that the kitchen and servery floors to not pitch to drains unless requested by the Owner. The floor should be level with just a slight pitch at the walls to keep water from collecting at the walls and corners where it's hard to get to. The user can squeegee to the area drains as needed if there is any puddling on level areas.

- **Indirect Waste Requirements:**

- The Food Code specifies that any sink or device that might come into contact with food items must be indirectly wasted. This includes vegetable preparation sinks, cook's sinks, utility sinks, and warewashers, as well as units such as ice bins, cold plates, steam tables, and coffee urn drainers.

- **Plumbing Code:**

- Massachusetts plumbing code requires that all three-compartment sinks be directly wasted to a grease interceptor. This may differ from regulations in other jurisdictions, so it is the responsibility of the Plumbing Engineer to advise our office on how to pipe the three-compartment sink to comply with local codes. Additionally, hand sink requirements vary by jurisdiction. Some plumbing codes mandate direct waste, while others do not. This information should be clarified early in the project, especially for sinks in bars or chef's counters, to ensure compliance.

- **FOG (Fats, Oils, and Grease) Regulations:**

- FOG regulations for kitchen fixtures, sinks, floor troughs, and floor drains are being implemented with various local interpretations. In some cases, pot sinks are routed through a grease interceptor, which is then connected to an external grease trap. Other projects may route all sinks and dishwashers through interceptors, or include floor troughs at specific cooking equipment like kettles and braising pans. There is also the possibility of including garbage disposers in interceptors, although this can be problematic. We recommend that you keep an eye on these local regulations and inform our office if any special requirements need to be addressed in our drawings.

- **Automatic Grease Removal Systems:**

- In some cases, automatic grease removal systems (such as the Thermaco Big Dipper) are required. However, connecting all potential devices to such a system can be challenging without a basement. If this system is necessary, please inform our office so we can provide an extended drainboard at the pot sink to accommodate the on-floor device.

CMM-MC-D2 MOP SINK STORAGE CABINET



ITEM #	QUANTITY:
MODEL #:	2 DOOR
PROJECT:	

YOUR COMPANY NAME:	
SHIP TO ADDRESS:	
SHIPPING NOTES:	



CRAFTSMANSHIP ABOVE THE STANDARD

MC-D2
SHEET 1 OF 2

NOTES:

DRAWN BY: NPR	REVISION DATES
ISSUE DATE:	
SCALE: AS NOTED	

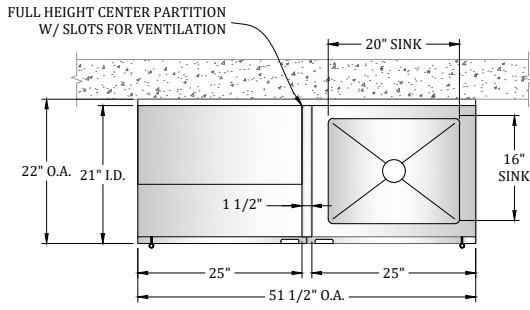
CUSTOM METALS OF MASSACHUSETTS, INC.
10 CALIPER RD. WHITMAN, MA. 02382
TELEPHONE: (781)-447-8090
FAX: (781)-447-8095



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ALL DIMENSIONS MUST BE VERIFIED PRIOR TO FABRICATION. ONCE THE DRAWING IS APPROVED ALL THE EQUIPMENT WILL BE BUILT AS SHOWN ON THE APPROVED SET OF DRAWINGS. IN ADDITION TO DIMENSIONS, ALL THE CUTOUTS SHOULD BE VERIFIED TO ENSURE THE PROPER FIT AND LOCATIONS. ALL CHANGES SHOULD BE MADE ON THIS DRAWING AND SIGNED OFF BY THE INDIVIDUAL OR INDIVIDUALS REQUESTING ALL THE CHANGES TO BE MADE BY CMM.

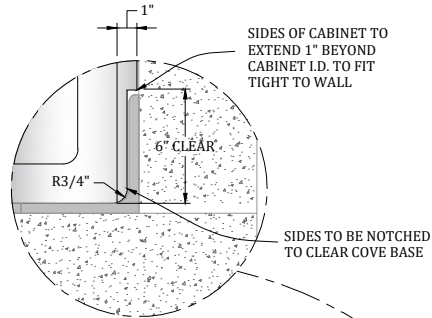
CMM-MC-D2
TWO DOOR MOP SINK / STORAGE CABINET



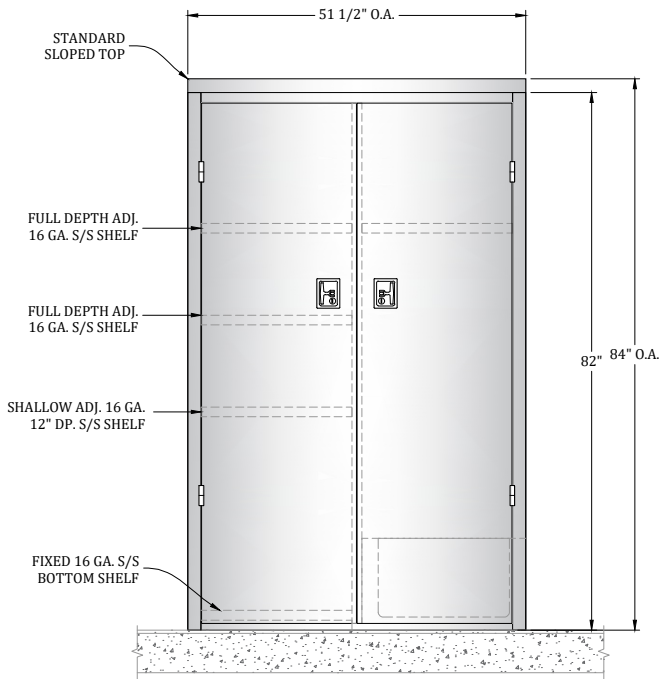
TOP DOWN @ LOWER SHELF
N.T.S.

GENERAL NOTES:

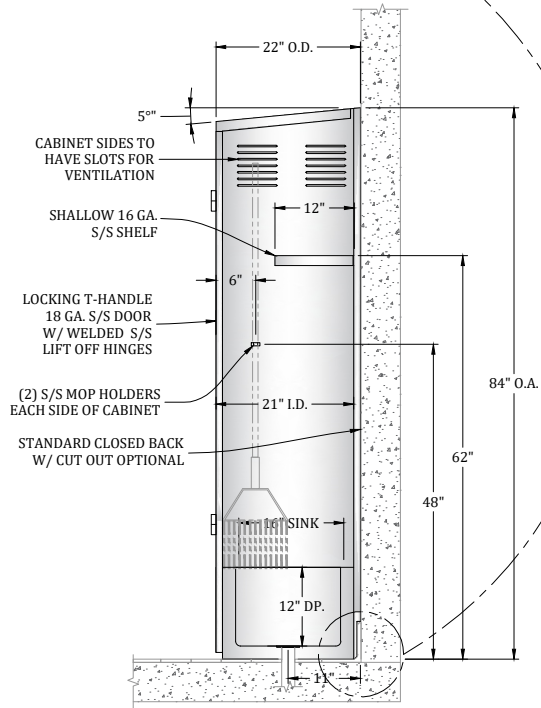
1. CABINET BODY TO BE 16 GA. 304 S/S
2. SINK TO BE 14 GA. 304 S/S W/ COVED CORNERS AS SHOWN
3. SHELVES TO BE 16 GA. 304 S/S AS NOTED
4. DOORS TO BE LOCKING 18 GA. 304 S/S W/ T-HANDLES
5. HINGES TO BE LIFT OFF 300 SERIES S/S
6. ALL WELDING TO BE GTAW
7. FAUCET & DRAIN NOT SUPPLIED
8. FAUCET HOLES / PLUMBING CUT OUTS TO BE DONE IN FIELD



DETAIL VIEW @ COVE BASE
N.T.S.



FRONT ELEVATION VIEW
N.T.S.



SECTION VIEW @ SINK
N.T.S.

MC-D2
SHEET 2 OF 2

NOTES:

DRAWN BY: NPR	REVISION DATES
ISSUE DATE:	
SCALE: AS NOTED	

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Edgewood Pre-K Academy
Bristol, CT

Item #: 1
Quantity: 1

Smarter Choices

Item provided by Owner.
Cutsheet provided for design
intent & coordination purposes



WAVEBRAKE® 35 QT HIGH-PERFORMANCE MOPPING SYSTEMS

Enhanced features for greater performance.

- Available with side press or down press wringer
- Premium tubular steel and structural web molded plastic
- Works with all Rubbermaid Cleaning Carts
- Accepts 9C74 WaveBrake® Dirty Water Bucket



7580-88 Side Press Combo



COLOR-CODED FOR SPECIALIZED CLEANING

WaveBrake® Side Press and Down Press Combos are color-coded for easy separation of cleaning by room or area to reduce cross-contamination.



7577-88 Down Press Combo



7590-88 Institutional Mop Bucket with sieve wringer.

Rubbermaid Commercial Products offers the industry's best line of mops and handles for use with WaveBrake® buckets and wringers.

For more information, visit
WWW.RCPWORKSMARTER.COM.



Edgewood Pre-K Academy
Bristol, CT

Item #: 2
Quantity: 1

Smarter Mopping



6186-88



7570-88



7780



7571-88



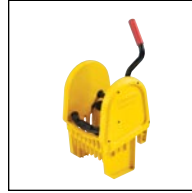
7680



6127-88



7580-88



7575-88



7480-18



9C74



7380



9C73*

WAVEBRAKE® 44 QT MOPPING COMBOS

No.	Description	Dimensions	Capacity	Ship Wt	Color	Pack
6186-88	44 Qt WaveBrake® Side Press Combo	26 ³ / ₄ " l x 18 ¹ / ₂ " w x 38 ¹ / ₂ " h	44 qt	23.7 lbs	YEL	1
7576-88	44 Qt WaveBrake® Down Press Combo	26 ³ / ₄ " l x 18 ¹ / ₂ " w x 38 ³ / ₄ " h	44 qt	24.4 lbs	YEL	1

WAVEBRAKE® 35 QT MOPPING TROLLEYS

No.	Description	Dimensions	Capacity	Ship Wt	Color	Pack
7780	35 Qt WaveBrake® Mopping Trolley Side Press	28 ⁷ / ₈ " l x 18 ¹ / ₂ " w x 38 ³ / ₄ " h	35 qt	38 lb	YEL	1
7777	35 Qt WaveBrake® Mopping Trolley Down Press	28 ⁷ / ₈ " l x 18 ¹ / ₂ " w x 38 ³ / ₄ " h	35 qt	41.1 lb	YEL, RED, BLUE, GRN	1

WAVEBRAKE® 35 QT DUAL WATER MOPPING COMBOS

No.	Description	Dimensions	Capacity	Ship Wt	Color	Pack
7680	35 Qt WaveBrake® Dual Water Side Press Combo	22 ³ / ₈ " l x 16 ¹ / ₂ " w x 38 ³ / ₄ " h	35 qt	25.5 lb	YEL	1
7677	35 Qt WaveBrake® Dual Water Down Press Combo	22 ³ / ₈ " l x 16 ¹ / ₂ " w x 38 ³ / ₄ " h	35 qt	27.4 lb	YEL	1

WAVEBRAKE® 35 QT MOPPING COMBOS

No.	Description	Dimensions	Capacity	Ship Wt	Color	Pack
7580-88	35 Qt WaveBrake® Side Press Combo	20 ¹ / ₈ " l x 15 ³ / ₄ " w x 36 ¹ / ₂ " h	35 qt	19.5 lb	YEL, BRN	1
7577-88	35 Qt WaveBrake® Down Press Combo	20 ¹ / ₈ " l x 15 ³ / ₄ " w x 36 ¹ / ₂ " h	35 qt	21.2 lb	YEL, BRN	1
7588-88	35 Qt WaveBrake® Side Press Combo	20 ¹ / ₈ " l x 15 ³ / ₄ " w x 36 ¹ / ₂ " h	35 qt	19.5 lb	RED, GRN, BLUE	1
7578-88	35 Qt WaveBrake® Down Press Combo	20 ¹ / ₈ " l x 15 ³ / ₄ " w x 36 ¹ / ₂ " h	35 qt	21.2 lb	RED, GRN, BLUE	1
7590-88	35 Qt WaveBrake® Institutional Combo	18 ⁵ / ₈ " l x 15 ³ / ₄ " w x 24 ³ / ₄ " h	35 qt	14.2 lb	YEL	1

WAVEBRAKE® BUCKETS

No.	Description	Dimensions	Capacity	Ship Wt	Color	Pack
7470	Bucket with Caster Kit	18.6" l x 15.9" w x 16.7" h	26 qt	37.1 lb	YEL	4
7570-88	Bucket with Caster Kit	20.1" l x 16" w x 17.4" h	35 qt	40.1 lb	BLUE [^] , BRN, GRN [^] , RED [^] , YEL	4
7571-88	Bucket no Casters	20.1" l x 16" w x 16" h	35 qt	35.6 lb	YEL, RED, GRN, BLUE	4

[^] Requires 4 weeks lead time and are non-returnable.

WAVEBRAKE® WRINGERS

No.	Description	Dimensions	Mop Capacity	Ship Wt	Color	Pack
6127-88*	Side Press Wringer for WaveBrake®	13" l x 13" w x 27" h	12-32 oz	19.5 lb	BLUE [^] , BRN, GRN [^] , RED [^] , YEL	2
7575-88†	Down Press Wringer for WaveBrake®	13.5" l x 13.2" w x 27" h	16-32 oz	22.1 lb	YEL, RED, GRN, BLUE	2

[^] Requires 4 weeks lead time and are non-returnable.

* Fits 7570, 7571, & 7470 WaveBrake® Buckets

† Fits 7570 & 7571 WaveBrake® Buckets

WAVEBRAKE® ACCESSORIES

No.	Description	Dimensions	Capacity	Ship Wt	Color	Pack
9C74	Dirty Water Bucket for WaveBrake®	14.1" l x 9.9" w x 14.1" h	18 qt	17 lb	RED, YEL	6
9C73	Quiet Caster Dolly*	22.4" l x 16.5" w x 6.2" h	N/A	10.1 lb	BLA	1

* For use with 35 Qt WaveBrake® Systems only.

WAVEBRAKE® 26 QT MOPPING COMBO

No.	Description	Dimensions	Capacity	Ship Wt	Color	Pack
7480-18 [®]	26 Qt WaveBrake® Side Press Combo	18 ⁵ / ₈ " l x 15 ³ / ₄ " w x 16 ³ / ₄ " h	26 Qt	23.7 lbs	YEL	12 Pcs/ 1 Pallet

[®]Pallet Pack

TANDEM™ 31 QT BUCKET & WRINGER COMBO

No.	Description	Dimensions	Capacity	Ship Wt	Color	Pack
7380	31 Qt Tandem™ Bucket & Wringer Combo	22 ³ / ₈ " l x 13 ¹ / ₂ " w x 32 ¹ / ₂ " h	31 qt	11.8 lb	YEL	1

A NewellRubbermaid Company

Customer Service: 1-800-347-9800



Edgewood Pre-K Academy
Bristol, CT

Item #: 2
Quantity: 1

12" Wide See-Through Lockers Single Tier

Item provided by Owner.
Cutsheet provided for design
intent & coordination purposes

12" WIDE SINGLE TIER SEE-THROUGH LOCKERS 5' HIGH AND 6' HIGH

Constructed of 16 gauge steel, Salsbury S-61000 series 12" wide single tier see-through lockers are available in heights of five (5) feet and six (6) feet (add 6" for legs) and feature polycarbonate see-through door panels that provide maximum visibility. See-through lockers meet the growing need for lockers in industrial, retail, recreational and office facilities where a view of the locker contents is desired. These durable see-through lockers are available in one wide and three (3) wide units and 12", 15" and 18" depths. 12" wide single tier see-through lockers are available in a gray, tan or blue powder coated finish and as unassembled or assembled units. 12" wide single tier see-through lockers include an adjustable hat shelf, three (3) single wall hooks and a double prong ceiling hook. The 18" deep single tier see-through lockers also include a coat rod that can accommodate full length garments. Sloping hoods, finished end panels, end bases, front bases, compartment shelves, fillers and lockers without legs are available as options upon request – see all metal locker options and locks on pages 52-53.

**Current Pricing and Volume Discounts
Available at Lockers.com!**

METAL LOCKER OPTIONS

SLOPING HOOD

FINISHED END PANEL

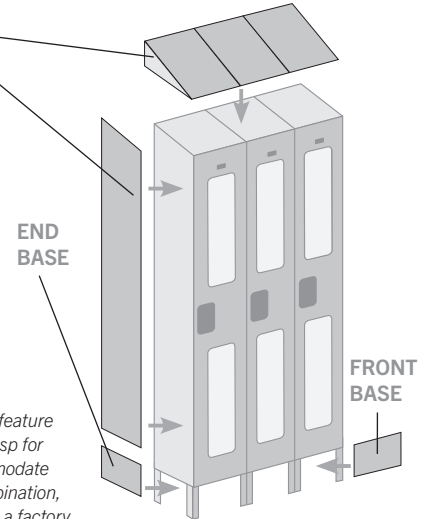
Note: Optional sloping hoods, finished end panels, end bases and front bases are sold separately.

Single tier see-through lockers feature an adjustable hat shelf, three (3) single wall hooks and a double prong ceiling hook. The 18" deep lockers include a coat rod that can accommodate full length garments.

Single tier see-through lockers feature a lift up handle and recessed hasp for added security and can accommodate a built-in lock (#77710 for combination, #77715 for key and #77795 for a factory installed resettable combination lock) and a padlock (#77720 for combination and #77725 for key).

Note: It is recommended that all lockers be wall and/or floor anchored.

**See ALL metal locker options and locks on pages 52-53
See ALL benches on pages 96-101**



**Factory Assembly
Available!**

#S-61365's with optional front bases (#77742),
combination padlocks (#77720),
engraved name / number plates (#77760) and

5' HIGH LOCKERS

12" WIDE SINGLE TIER SEE-THROUGH - ONE WIDE

MODEL	COMPARTMENT SIZE	WEIGHT
ONE WIDE - unit size: 12" W x 60" H (66" H with legs)		
S-61152 ^{1,2}	12" W x 60" H x 12" D	45 lbs.
S-61155 ^{1,2}	12" W x 60" H x 15" D	50 lbs.
S-61158 ^{1,2}	12" W x 60" H x 18" D	55 lbs.

12" WIDE SINGLE TIER SEE-THROUGH - THREE WIDE

MODEL	COMPARTMENT SIZE	WEIGHT
THREE WIDE - unit size: 36" W x 60" H (66" H with legs)		
S-61352 ^{1,2}	12" W x 60" H x 12" D	120 lbs.
S-61355 ^{1,2}	12" W x 60" H x 15" D	130 lbs.
S-61358 ^{1,2}	12" W x 60" H x 18" D	140 lbs.



S-61155



S-61355

6' HIGH LOCKERS

12" WIDE SINGLE TIER SEE-THROUGH - ONE WIDE

MODEL	COMPARTMENT SIZE	WEIGHT
ONE WIDE - unit size: 12" W x 72" H (78" H with legs)		
S-61162 ^{1,2}	12" W x 72" H x 12" D	50 lbs.
S-61165 ^{1,2}	12" W x 72" H x 15" D	55 lbs.
S-61168 ^{1,2}	12" W x 72" H x 18" D	60 lbs.

12" WIDE SINGLE TIER SEE-THROUGH - THREE WIDE

MODEL	COMPARTMENT SIZE	WEIGHT
THREE WIDE - unit size: 36" W x 72" H (78" H with legs)		
S-61362 ^{1,2}	12" W x 72" H x 12" D	125 lbs.
S-61365 ^{1,2}	12" W x 72" H x 15" D	135 lbs.
S-61368 ^{1,2}	12" W x 72" H x 18" D	145 lbs.



S-61165

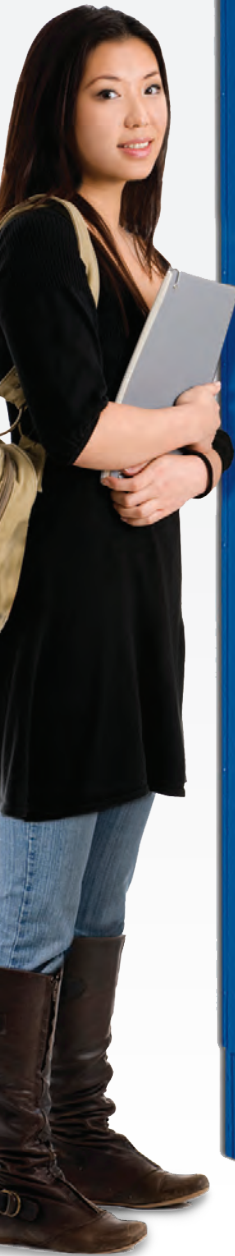


S-61365



Metal Locker Options & Locks

for lockers on pages 6-39



SLOPING HOODS

MODEL	DESCRIPTION	WEIGHT
77752 ¹	Sloping hood - for up to (3) 12" wide lockers - 12" deep	10 lbs.
77755 ¹	Sloping hood - for up to (3) 12" wide lockers - 15" deep	10 lbs.
77758 ¹	Sloping hood - for up to (3) 12" wide lockers - 18" deep	10 lbs.
77765 ¹	Sloping hood - for up to (3) 15" wide lockers - 15" deep	15 lbs.
77768 ¹	Sloping hood - for up to (3) 15" wide lockers - 18" deep	15 lbs.
77798 ¹	Sloping hood - for up to (3) 18" wide lockers - 18" deep	15 lbs.
77791 ¹	Sloping hood - for up to (3) 18" wide lockers - 21" deep	20 lbs.
77759 ¹	Sloping hood - for box style bridge lockers - 18" deep	25 lbs.

FINISHED END PANELS

MODEL	DESCRIPTION	WEIGHT
77352 ¹	Finished end panel - for 5 feet high - 12" deep lockers	10 lbs.
77355 ¹	Finished end panel - for 5 feet high - 15" deep lockers	15 lbs.
77358 ¹	Finished end panel - for 5 feet high - 18" deep lockers	20 lbs.
77362 ¹	Finished end panel - for 6 feet high - 12" deep lockers	15 lbs.
77365 ¹	Finished end panel - for 6 feet high - 15" deep lockers	20 lbs.
77368 ¹	Finished end panel - for 6 feet high - 18" deep lockers	25 lbs.
77361 ¹	Finished end panel - for 6 feet high - 21" deep lockers	25 lbs.

LOCKERS WITHOUT LEGS

MODEL	DESCRIPTION	WEIGHT
77550	Lockers without legs - for one wide and three (3) wide lockers	
77552	Anchoring brackets (set of 2) - for 12" deep lockers without legs	2 lbs.
77555	Anchoring brackets (set of 2) - for 15" deep lockers without legs	2 lbs.
77558	Anchoring brackets (set of 2) - for 18" deep lockers without legs	2 lbs.
77551	Anchoring brackets (set of 2) - for 21" deep lockers without legs	2 lbs.
77572 ¹	Zee base kit - 4" high, 6 foot length - for 12 inch deep lockers	15 lbs.
77575 ¹	Zee base kit - 4" high, 6 foot length - for 15 inch deep lockers	15 lbs.
77578 ¹	Zee base kit - 4" high, 6 foot length - for 18 inch deep lockers	15 lbs.
77571 ¹	Zee base kit - 4" high, 6 foot length - for 21 inch deep lockers	15 lbs.

ADDITIONAL COMPARTMENT SHELVES

MODEL	DESCRIPTION	WEIGHT
77692 ¹	Compartment shelf - for 12" wide lockers - 12" deep	2 lbs.
77695 ¹	Compartment shelf - for 12" wide lockers - 15" deep	2 lbs.
77698 ¹	Compartment shelf - for 12" wide lockers - 18" deep	2 lbs.
77605 ¹	Compartment shelf - for 15" wide lockers - 15" deep	3 lbs.
77608 ¹	Compartment shelf - for 15" wide lockers - 18" deep	3 lbs.
77618 ¹	Compartment shelf - for 18" wide lockers - 18" deep	3 lbs.
77611 ¹	Compartment shelf - for 18" wide lockers - 21" deep	3 lbs.

 For ADA Compliance Guidelines Visit: www.lockers.com/ADA-Metal-Lockers

END BASES

MODEL	DESCRIPTION	WEIGHT
77732 ¹	End base - for 12" deep lockers - 10" W x 6" H	1 lb.
77735 ¹	End base - for 15" deep lockers - 13" W x 6" H	1 lb.
77738 ¹	End base - for 18" deep lockers - 16" W x 6" H	1 lb.
77731 ¹	End base - for 21" deep lockers - 19" W x 6" H	1 lb.

FRONT BASES

MODEL	DESCRIPTION	WEIGHT
77742 ¹	Front base - for 12" wide lockers - 10" W x 6" H	1 lb.
77745 ¹	Front base - for 15" wide lockers - 13" W x 6" H	1 lb.
77748 ¹	Front base - for 18" wide lockers - 16" W x 6" H	1 lb.



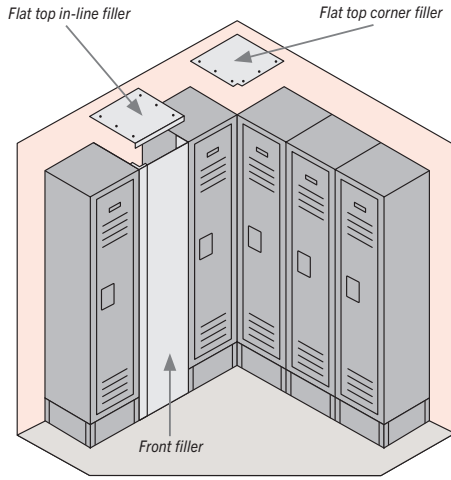
Assembly Available

¹ Specify

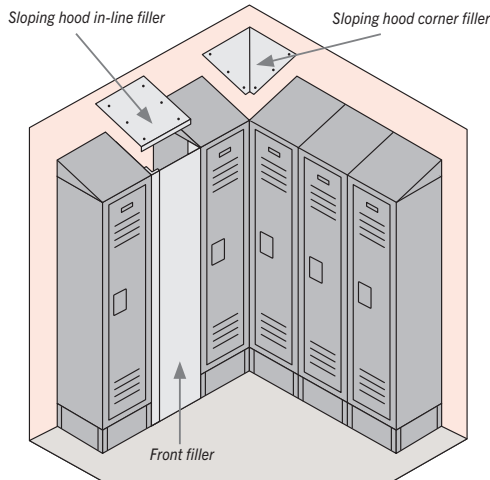


LOCKER FILLERS

Salsbury locker fillers are an ideal option for locker installations that encounter obstructions such as pipes, columns and other obstacles. Corner and in-line top fillers overlap the existing locker tops and are easily attached with hardware (included) providing a finished look to the locker installation. Vertical front fillers include a wall angle slip joint that conceals uneven edges and provides a professional appearance to the locker installation. Locker fillers can be easily field cut for custom installations.



Locker installation with flat tops



Locker installation with sloping hoods

TOP FILLERS - CORNER

MODEL	DESCRIPTION	WEIGHT
77832 ¹	Flat top filler - corner - for 12" deep lockers	2 lbs.
77835 ¹	Flat top filler - corner - for 15" deep lockers	2 lbs.
77838 ¹	Flat top filler - corner - for 18" deep lockers	2 lbs.
77831 ¹	Flat top filler - corner - for 21" deep lockers	2 lbs.
77872 ¹	Sloping hood filler - corner - for 12" deep lockers	3 lbs.
77875 ¹	Sloping hood filler - corner - for 15" deep lockers	3 lbs.
77878 ¹	Sloping hood filler - corner - for 18" deep lockers	3 lbs.
77871 ¹	Sloping hood filler - corner - for 21" deep lockers	3 lbs.

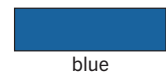
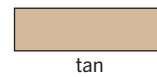
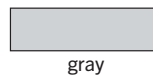
TOP FILLERS - IN-LINE

MODEL	DESCRIPTION	WEIGHT
77842 ¹	Flat top filler - in-line - 15" wide - for 12" deep lockers	2 lbs.
77845 ¹	Flat top filler - in-line - 15" wide - for 15" deep lockers	2 lbs.
77848 ¹	Flat top filler - in-line - 15" wide - for 18" deep lockers	2 lbs.
77841 ¹	Flat top filler - in-line - 15" wide - for 21" deep lockers	2 lbs.
77882 ¹	Sloping hood filler - in-line - 15" wide - for 12" deep lockers	3 lbs.
77885 ¹	Sloping hood filler - in-line - 15" wide - for 15" deep lockers	3 lbs.
77888 ¹	Sloping hood filler - in-line - 15" wide - for 18" deep lockers	3 lbs.
77881 ¹	Sloping hood filler - in-line - 15" wide - for 21" deep lockers	3 lbs.

FRONT FILLERS - VERTICAL

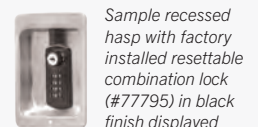
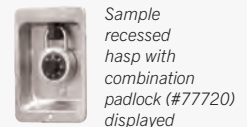
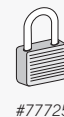
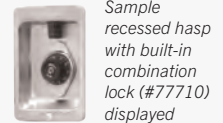
MODEL	DESCRIPTION	WEIGHT
77859 ¹	Front filler - vertical - 9" wide - for (5) feet high lockers	15 lbs.
77855 ¹	Front filler - vertical - 15" wide - for (5) feet high lockers	20 lbs.
77869 ¹	Front filler - vertical - 9" wide - for (6) feet high lockers	20 lbs.
77865 ¹	Front filler - vertical - 15" wide - for (6) feet high lockers	25 lbs.

¹ Specify



METAL LOCKER LOCKS AND NAME / NUMBER PLATES

MODEL	DESCRIPTION
77710	Built-in lock - combination style
77711	Master control key - for built-in combination lock #77710
77715	Built-in lock - key style with (2) keys
77715-ADA	ADA compliant lock - key style with (2) keys and (2) ADA key heads
77716	Master control key - for built-in key lock #77715
77799	Key blanks - for #77715 built-in locks - box of (50)
77720	Padlock - combination style
77721	Master control key - for combination padlock #77720
77725	Padlock - key style with (2) keys
77729	Key blanks - for #77725 key padlocks - box of (50)
77790	Electronic lock - factory installed - for four tier & box lockers (specify: silver or black finish)
77795	Resettable combination lock - factory installed (specify: silver or black finish)
77796	Master control key - for resettable combination lock #77795
77760	Name / number plate - 2-1/4" W x 1-3/8" H - engraved



Note: Built-in locks are pre-installed on assembled lockers.

RELATED EQUIPMENT PROVIDED BY OTHERS

DESCRIPTION: Office Desk

PROVIDED BY:

- Owner
- Owner's Vendor
- Caterer
- General Contractor
- Plumbing Contractor
- Electrical Contractor
- Ventilation Contractor

INSTALLED BY:

- Owner
- Owner's Vendor
- Caterer
- General Contractor
- Plumbing Contractor
- Electrical Contractor
- Ventilation Contractor
- Kitchen Equipment Contractor

Quality you can depend on...

from the inside out.™



Versatile, dependable walk-in coolers and freezers

American Panel

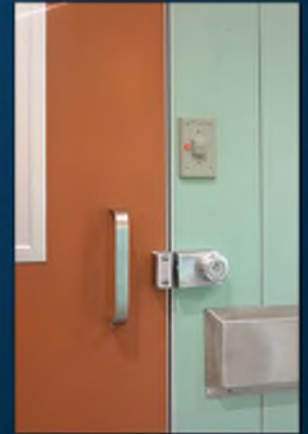
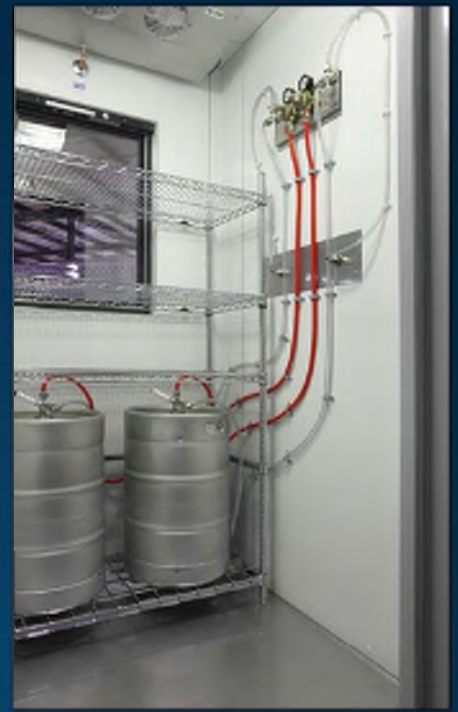


Edgewood Pre-K Academy

Bristol, CT

Item #: 5

Quantity: 1



For half of a century American Panel Corporation has been dedicated to satisfying the cold storage needs of the industry's most demanding customers. Our attention to superior quality, product versatility and customer service remains unequalled today. Ever poised for an even deeper commitment to our industry - we are committed to the continuing development of state-of-the-art foamed-in-place walk-in coolers and freezers.

High Efficiency

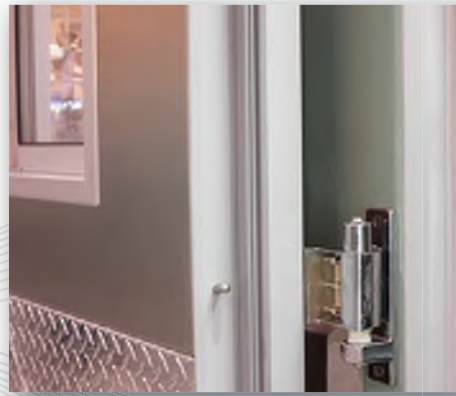
Our foamed-in-place urethane is the ultimate insulating material currently available for walk-in construction. Operating costs are significantly reduced as a result of the high insulating values of panels manufactured with urethane insulation. Other desirable properties include structural rigidity, dimensional stability, uniform density and compliance with nationally accepted building codes.

Outstanding Value

Considering the thoughtful design, efficient manufacturing process, skilled craftsmanship, advanced features and customer support, you simply cannot find a better walk-in value than American Panel.

Lasting Durability

Space age materials like our fiberglass reinforced polymer (FRP) door perimeter and frame are used to protect your investment for years to come. This FRP is a corrosion proof, impact resistant, non-conductive material that will not absorb moisture. Moreover, it is superior to steel, vinyl, wood or other commonly used door and frame materials.



Cam Lock & Floor Screed



Reliable Performance

Choose from our complete selection of high performance refrigeration equipment and accessories for the most efficient and reliable installation possible. Our quality-engineered remote, remote quick connect, pre-assembled remote or top/side quick connect self-contained units are available for any indoor or outdoor application.

Insulation

American Panel insulated panels are 4" thick high pressure impingement mixed (HPIM), foamed-in-place urethane expanded with HFC-245fa at a minimum of 2.3 lb. per cubic foot density, fully heat cured and bonded to the exterior



	<p>Edgewood Pre-K Academy Bristol, CT</p>	<p>Item #: 5 Quantity: 1</p>
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Exceptional Appearance

Top quality commercial hardware, premium grade metal finishes and attention to manufacturing detail contribute to the overall appearance of the finished product. Whether used indoor or outdoor, for display purposes or general kitchen applications, American Panel walk-ins are always aesthetically pleasing.

Superior Strength

Optional heavy duty flooring is also available. This heavy-duty structural flooring can support up to 15,000 pounds per square foot (static load) as tested in accordance with ASTM Standards.



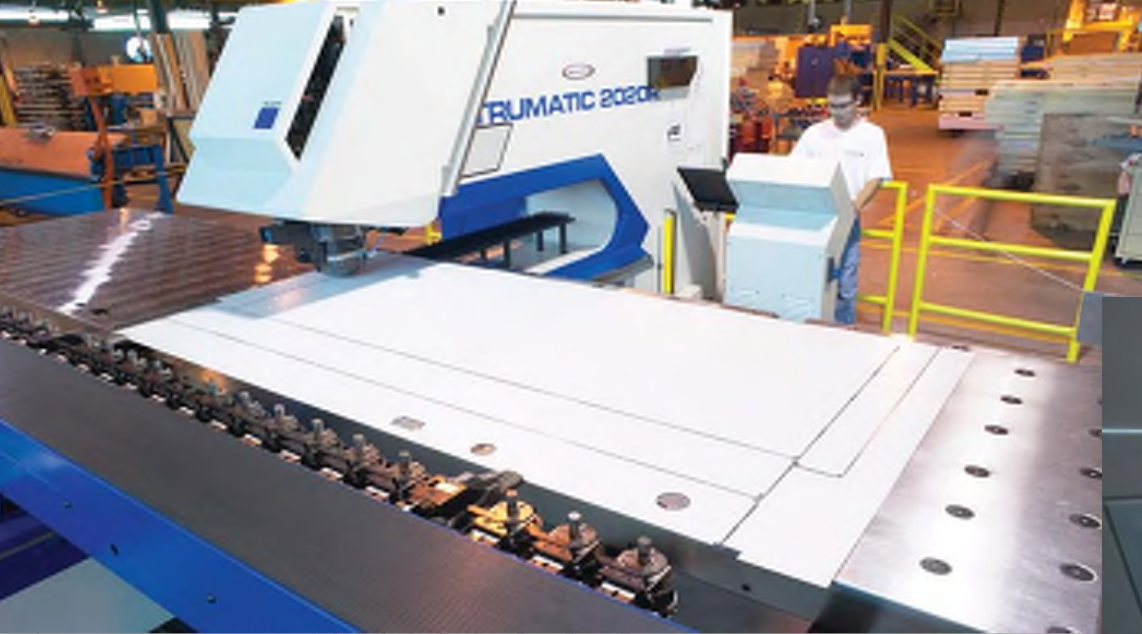
Ultimate Flexibility

Every American Panel walk-in is equipped with a full complement of standard accessories designed to meet the needs of a broad range of end users. However, depending on your particular requirements, you may wish to include additional options and features. We can provide every item for even the most sophisticated of applications.



Consistent Quality

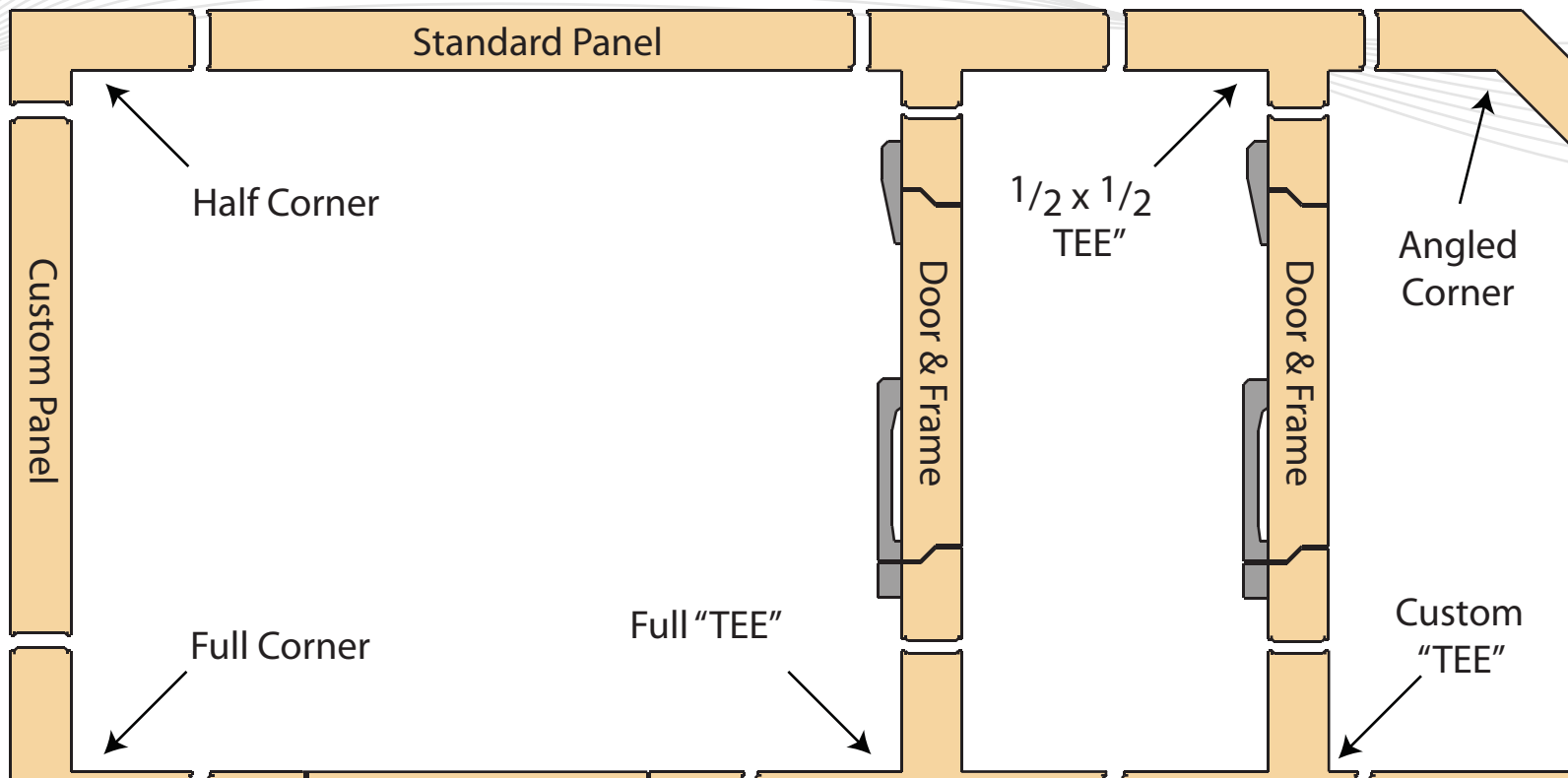
Ours is perhaps the most thoroughly scrutinized production process in the industry. Our dedication to zero defect manufacturing and product longevity produces a top quality, pre-tested walk-



State of the Art Machinery

State of the art machinery allows for the highest degree of precision. In the picture above, a worker uses an automated punch press to create the outer skin for a wall panel. Each piece of sheet metal is programmed by an engineer and then fed to the machinery on the factory floor.

At right, a worker uses a highly accurate computer controlled bend press to form the double 90° bends. These bends will form the perimeter of the panel and help to hold the metal to the foam within the panel. They also serve as an anchor point for the tear-drop gasket that forms the airtight seal on the walk-in.



Edgewood Pre-K Academy
Bristol, CT

Item #: 5
Quantity: 1

Functional Design

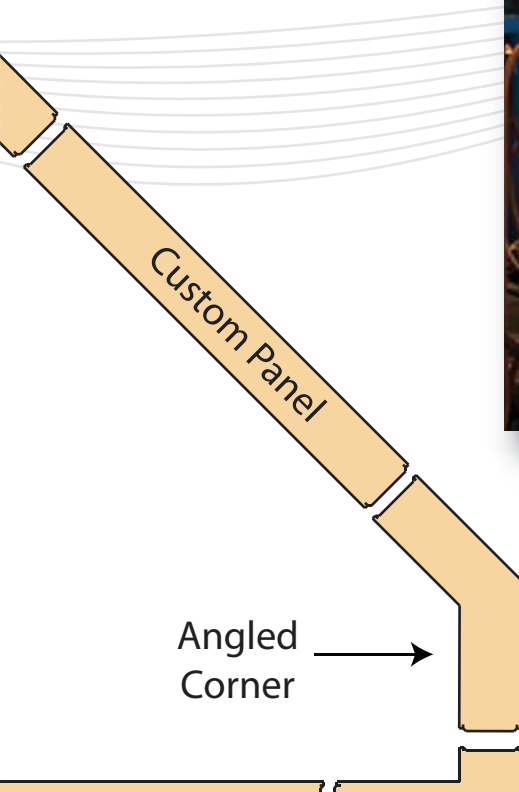
Virtually any cold storage requirement can be met using American Panel walk-ins. Restaurants, hospitality, correctional, healthcare, scientific, industrial, educational and large venues all have highly specialized needs. Rather than over-sell or under-sell our desire is to provide equipment that exactly matches the job at hand. Experienced sales and engineering personnel are at your disposal to assist in the design of your next project no matter how large or small the project or specialized the application.



Monitoring Systems

Along with our high-tech manufacturing processes American Panel is on the cutting edge with the proprietary System 100 monitoring system that comes standard on every room. High and low alarm set points coupled with an audio/visual alert ensure your food product is safe and sound.

Additional options and systems are available to add features like battery backups, multi-compartment monitoring, PC connections and much, much more.



Modular Design Flexibility

Our modular panel system is the most comprehensive in existence, giving you the greatest degree of design flexibility possible. The system has evolved out of an industry-wide need for a more versatile array of standard panel sizes to maximize the amount of cold storage space.

The standard overall height for walk-ins with floors is 7'-6". Additional heights are available and range from 5'-0" to 28'-0" in 1" increments.



Edgewood Pre-K Academy

Bristol, CT

Item #: 5
Quantity: 1



BCH0005MBACYC0017 - SUBMITTAL

Project Name:	-	Project Location:	-
Quote ID:	-	Item #:	1000
Submitted For:	-	Submitted On:	-
Submitted By:	-	Submitted From:	-
Identity #:	-	Tag:	-

 For Record

 For Approval

By: _____

Date: _____

General Product Information

Product Family:	HTS	Compressor Brand:	Copeland
Application:	Outdoor	Compressor Type:	Scroll
Temperature Range:	Medium Temp	Compressor Hp:	0.5
Voltage: (Volts/Ph/Hz)	208-230/1/60	Compressor Model:	YB06KAE-PFV
Refrigerant Type:	R454A	Number of Compressor(s):	1
Piping:	Standard	Coil Type:	Microchannel

Technical Information

Performance Data

Ambient Temperature (°F)	Saturated Suction Temperature (°F)	Application Capacity* (BTU/H)	Altitude (ft)	AWEF Value
95	25.0	7,369	20	7.6

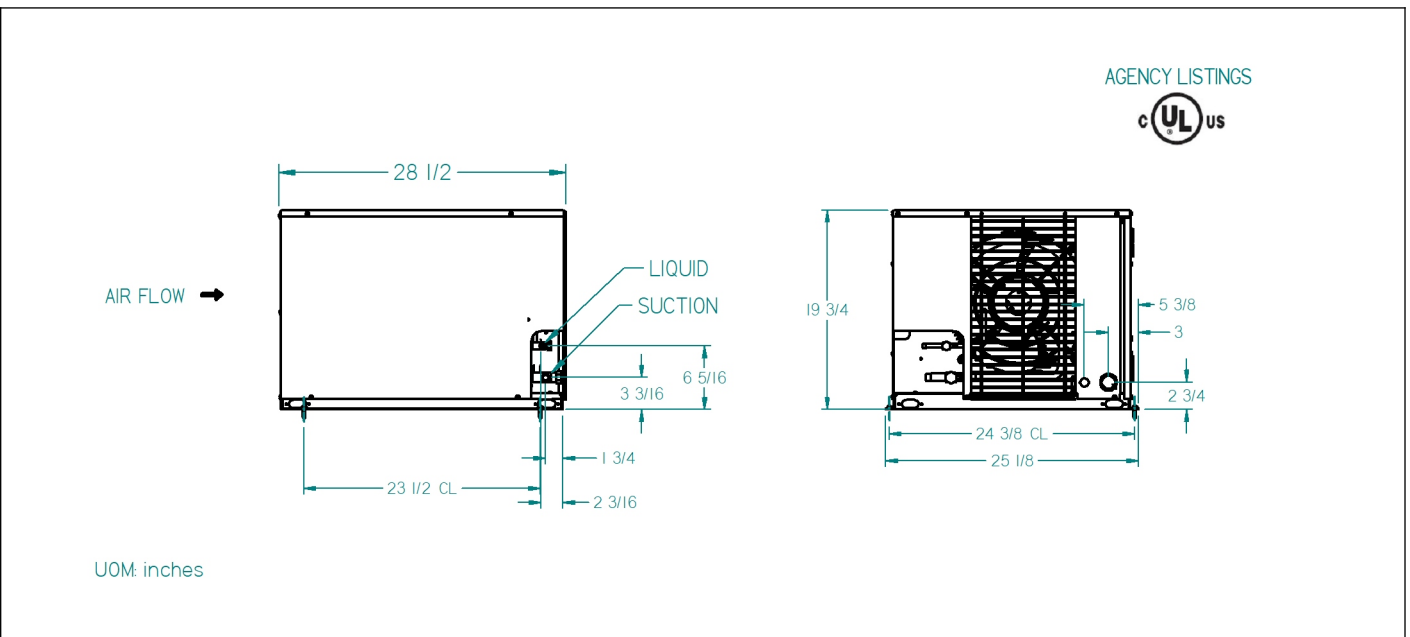
Electrical Data

Compressor(s)		Fan Motor(s)			Electric Ratings						
RLA	LRA	Quantity	Hp	FLA	Defrost Type	High or Low Amps?	Number of Contactors	MCA	MOPD	Evap. Fan Amps	Defrost Heater Amps
5.4	35.7	1	1/15	0.5	AIR DEFROST	-	-	15	15	5	15

Unit Specifications

Connections (in.)		Receiver 90% Full (lbs)		Fan Blade(s) Diameter (in)	Sound Data (dB)	Approx. Net Weight (lbs)
Liquid Line	Suction	Standard	Over Sized			
3/8	5/8	9	-	14	61	167

Dimensional Drawing(s)





BCH0005MBACYC0017 - SUBMITTAL

Project Name:	-	Project Location:	-
Quote ID:	-	Item #:	1000
Submitted For:	-	Submitted On:	-
Submitted By:	-	Submitted From:	-
Identity #:	-	Tag:	-

Standard Features

CABINET AND CONSTRUCTION

- MICROCHANNEL COIL TECHNOLOGY STANDARD ON ALL UNITS
- PAINTED STEEL CABINETS FOR SUPERIOR STRENGTH AND CORROSION PROTECTION
- HEAVY DUTY, STEEL, 1-1/2" TALL BASE

QUALITY

- ALL UNITS ARE COMPLETELY LEAK TESTED IN A HELIUM ENVIRONMENT, BUMP TESTED AND ALLOWED TO CYCLE OFF ON THE HIGH AND LOW PRESSURE CONTROL. EACH UNIT HAS A COPY OF THE RUN DATA SHIPPED INSIDE THE ELECTRICAL PANEL
- ELECTRICAL CIRCUITS ARE COMPLETELY CHECKED FOR CONTINUITY
- PIPING IS LAID OUT TO MINIMIZE STRESS AND VIBRATION AND IS PRE-BENT TO ELIMINATE LEAKS
- ENCAPSULATED, AUTO-RESET, HIGH AND LOW PRESSURE CONTROLS TO ELIMINATE LEAKS (ADJUSTABLE LOW PRESSURE CONTROL STANDARD)

SERVICEABILITY

- SUCTION SERVICE VALVES FOR HERMETIC AND SCROLL COMPRESSORS LOCATED OUTSIDE THE CABINET FOR QUICK INSTALLATIONS.
- RECEIVER WITH FUSIBLE PLUG, LIQUID SHUTOFF VALVE AND CHARGING PORT IS STANDARD
- LARGE ELECTRICAL PANEL FOR EASE OF ACCESS
- PREFABRICATED WIRING HARNESSSES FOR TIGHT CRIMP CONNECTIONS AND CONSISTENT LABELING
- UNIT STAYS ON IF THE HOOD IS REMOVED FOR SERVICING
- SIGHT GLASS IS EASILY VIEWABLE

Options

Mounted Options

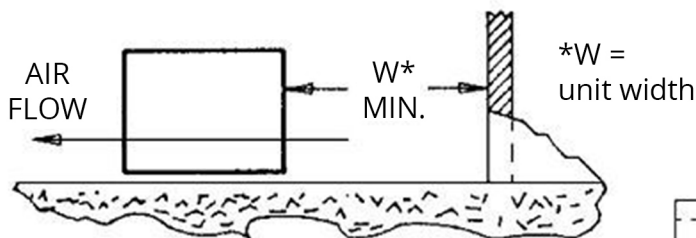
- Brand Label - BOHN
- Coil Selection - MICROCHANNEL COIL
- Defrost Timer Options - NO TIMER
- Suction Line Options - SUCTION TUBE ONLY
- Cabinet Selection - Painted
- Pressure Options - ADJUSTABLE LOW - FIXED HIGH
- Phase Loss Monitor - NONE
- Hail Guard Factory Installed - NONE
- Motor - FIXED SPEED EC
- Receiver Options - STANDARD
- Liquid Line Options - FILTER DRIER AND SIGHT GLASS
- Discharge Line Options - HEAD PRESSURE VALVE 145#
- Fused Disconnect - AIR FUSED DISCONNECT
- Crankcase Heater - CRANKCASE HEATER
- Snow Legs - NONE

Shipped-Loose Options (Unit)

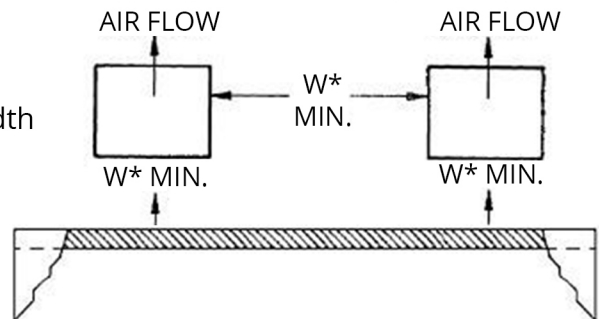
- | (QTY)Part Number - Description | (QTY)Part Number - Description |
|---|--------------------------------|
| (1) AZL1 - AZL1 1 - 1.9HP SCROLL WARRANTY | |

Minimum Unit Clearances

Walls or Obstructions for Horizontal Air Flow



Multiple Units with Horizontal Air Flow



Notes

* Capacities shown are Application Capacities reflecting nominal operation at 10°F TD. For models within the scope of the DOE AWEF (Annual Walk-in Energy Factor) standard, the Net Capacity is determined by the AHRI 1250 test method. DOE will publish this compliance data at www.regulations.doe.gov

* Units using A2L refrigerants must be installed in accordance with UL 60335-2-89 and ASHRAE 15 standard

* Per ASHRAE Standard 15, fusible plugs and pressure relief valves may need to be externally piped when using flammable refrigerants

*Only refrigerants in compliance with New York state regulations can be used in the state of New York.



Edgewood Pre-K Academy
Bristol, CT

Item #: 6
Quantity: 1



BEL0060AY6AMAG0212 - SUBMITTAL

Project Name:	-	Project Location:	-
Quote ID:	-	Item #:	2000
Submitted For:	-	Submitted On:	-
Submitted By:	-	Submitted From:	-
Identity #:	-	Tag:	-

 For Record

 For Approval

By: _____

Date: _____

General Product Information

Product Family:	BEL	Motor type	2 SPEED EC
Defrost Type:	Air	Number of Fans:	1
Voltage: (Volts/Ph/Hz)	115/1/60	Fan HorsePower	1/20
Refrigerant Type:	R454A	Fins per Inch	6
Minimum Room Area: (ft ²)	23 (7.2ft height)	Mitigation Zone:	Volume

Technical Information

Performance Data

Capacity			Air Flow				Altitude (ft)	AWEF Value	
TD (°F)	SST (°F)	Application Capacity* (BTU/H)	CFM	Fan Diameter (in.)	Air Throw (ft)			Cooler > 32	Freezer <= 32
				Standard		w/Collar			
10	25.0	7,893	610	12	-	-	20	9	N/A

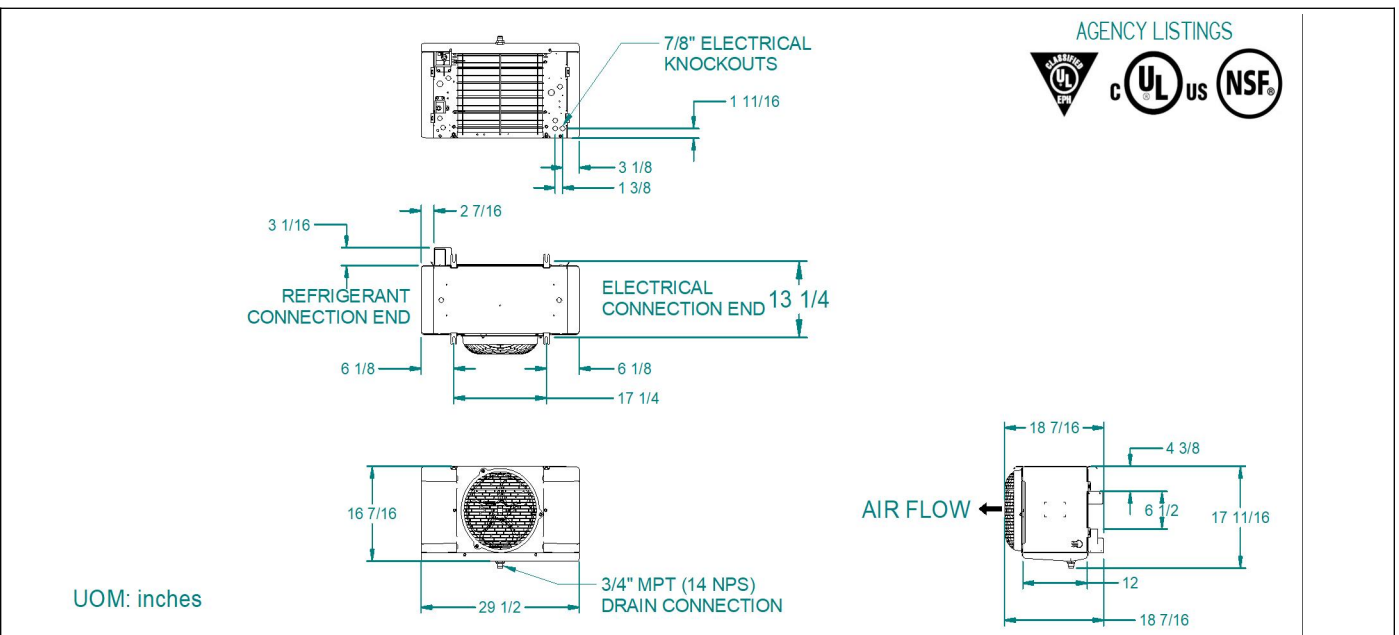
Electrical Data

Fan Motor(s)		Defrost Heater(s)		Drain pan Heater(s) HG	
Watts	Amps	Watts	Amps	Watts	Amps
55	0.85	-	-	-	-

Unit Specifications

Connections (in.)						Approx. Net Weight (lbs)
Coil Inlet	Suction	External Equalizer	Drain	Side Port	Hot Gas Drain Pan	
1/2	5/8	1/4	3/4	-	-	36

Dimensional Drawing(s)





BEL0060AY6AMAG0212 - SUBMITTAL

Project Name:	-	Project Location:	-
Quote ID:	-	Item #:	2000
Submitted For:	-	Submitted On:	-
Submitted By:	-	Submitted From:	-
Identity #:	-	Tag:	-

Standard Features

EASE OF INSTALLATION SERVICE

- ALL ELECTRICAL COMPONENTS FACTORY WIRED TO TERMINAL BOARD AND IDENTIFIED, MAKING IT EASY TO FIELD WIRE THE UNIT
- CABINET DESIGN FEATURES HINGED, REMOVABLE FRONT ACCESS PANELS ON EACH SIDE FOR EASY ACCESS TO ELECTRICAL AND REFRIGERATION COMPONENTS
- LIQUID LINE SOLENOID WIRE HARNESS IS FACTORY-INSTALLED FOR QUICK INSTALLATION
- MOTORS PLUG INTO WIRING HARNESS FOR EASIER SERVICING
- HINGED, REMOVABLE DRAIN PAN FOR EASY AND SAFE ACCESS
- PRE-DRILLED HOLES ON THE BACK OF THE UNIT FOR ROOM THERMOSTAT
- QUICK REMOVAL FAN GUARD/MOTOR ASSEMBLY FOR EASY SERVICE OR REPLACEMENT OF AIR MOVER PARTS

RELIABLE DURABLE

- HEAVY GAUGE GRAINED ALUMINUM CABINET CLEANS EASILY AND LOOKS ATTRACTIVE
- MOLDED FAN GUARD AND ACCESS PANELS ARE MADE OF STRONG, DURABLE, AND NSF AND UL SANITATION RATED PLASTIC MATERIAL
- SWEAT CONNECTIONS TO REDUCE POTENTIAL FOR LEAKS

PERFORMANCE

- INTERNAL PANELS ARE ISOLATED FOR QUIET OPERATION
- INTERNALLY ENHANCED TUBING AND FIN DESIGN FOR HIGHER EFFICIENCY
- EC MOTORS STANDARD ON ALL MODELS FOR IMPROVED UNIT EFFICIENCY

VERSATILE

- LARGE DIAMETER DRAIN HOLE (3/4" ID) IS LOCATED TOWARDS THE BACK OF THE UNIT
- MINIMAL HEIGHT OF THE LOW PROFILE SERIES MAKES IT IDEAL FOR LOW CEILING COOLERS

Options

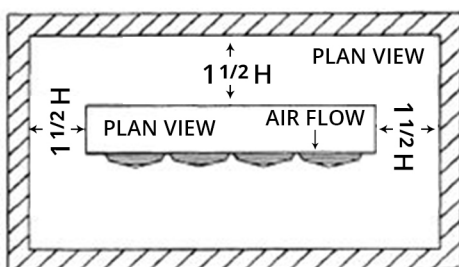
Mounted Options

- Brand Label - BOHN
- DTFD Option - None
- Fan Guard - Molded
- Drain Pan Type - Stucco
- Defrost Control - None
- iINTELLIGEN Integration Card Add On - NO
- Coil Mechanical Option - Intelligen
- Customer Specified Valve Type - EEV
- Refrigerant Detection System - Factory Installed
- Motor - 2 Speed EC
- Fan Blade - Standard
- Cabinet Type - Stucco
- Controller Option - Intelligen
- Fin Material - Aluminum
- iINTELLIGEN WebServer/Multi-System Control Card Add on - NO
- Liquid Temperature - 95
- Valve Family - L

Shipped-Loose Options (Unit)

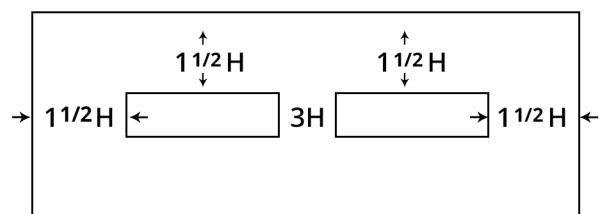
- | | |
|---|---|
| (QTY)Part Number - Description | (QTY)Part Number - Description |
| (1) 29338301 - VALVE-SOLENOID, 3/8 SSOV3S130 W COIL | (1) 29308801 - VALVE-CHECK, A2L, 1/2, CSOV-4S |

Minimum Unit Clearances



One Evaporator

NOTE:
H = Total Height
evaporator
coil surface.



Two Evaporators

Notes

* Capacities shown are Application Capacities reflecting nominal operation at 10°F TD. For models within the scope of the DOE AWEF (Annual Walk-in Energy Factor) standard, the Net Capacity is determined by the AHRI 1250 test method. DOE will publish this compliance data at www.regulations.doe.gov

* Unit coolers using A2L refrigerants must be installed in accordance with UL 60335-2-89 and ASHRAE 15 standards



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

Four tier with 63" high posts on casters

METROMAX Q™ SHELVING

with *Microban Antimicrobial Product Protection

Part of the innovative MetroMax iQ™ Storage System, MetroMax Q™ is a longer life storage solution than conventional wire shelving. The product offers durable polymer mats that remove for easy cleaning and protect stored items from damage. Quick adjust shelves and MetroMax iQ accessories provides a very efficient use of storage space. MetroMax Q™ is integrated with online space planning tools and tutorials. www.metro.com/iQ

- Longer-life performance:** Durable, corrosion proof polymer mats protect the shelves from normal wear and tear. Robust epoxy coated steel frames and posts hold as much weight as Metro's wire shelving. Weight capacity 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.
- Interchangeable:** MetroMax Q and MetroMax i™ shelves, posts, and most accessories are compatible on the same unit. Use MetroMax Q shelves with MetroMax i™ polymer posts for increased corrosion protection. Use MetroMax i™ solid shelves when spill containment is required or as a bottom shelf to protect supplies from dirt or backsplashes from mops.
- Easier to clean and maintain:** Polymer mats can be easily removed and cleaned in a sink or dish machine. Microban antimicrobial product protection is built into the high contact areas of the shelf including the mats, frames, and posts to protect the product from bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban protection keeps the product "cleaner between cleanings".
- Quick to Adjust:** Patented corner release allows shelves to be unlocked without tools. Simply flip each corner release, relocate the wedge connectors on the posts, and reposition the shelf. Quickly adjust shelves to reclaim wasted vertical space.
- Smooth, Protective Surfaces:** Smooth shelf mats protect packaged items from unwanted rips, tears, or damage.
- Open Grid and Solid Mat Options:** MetroMax Q is available with open grid mats as standard. Open grid shelves promote air circulation and light penetration.
 MetroMax i™ solid shelves can be used with MetroMax Q grid shelves on the same unit and are available in 18" and 24" (457 and 610mm) depths. For 21" (530mm) deep MetroMax Q, solid mat overlays are available.
- Efficient, Organized Storage:** Premium MetroMax iQ™ accessories efficiently organize, contain, and compartmentalize **all** space between shelves.
- Quick to Assemble:** MetroMax Q assembles easily in minutes, without tools. Shelves can be adjusted at 1" (25mm) increments along the post. Shelf wedges have a window to locate your desired position.



MetroMax Q Mobile Unit



MetroMax Q with Accessories and MetroMax i Solid Bottom Shelf

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



MetroMax Q™ Polymer and Steel Shelving

9.21



Edgewood Pre-K Academy
 Bristol, CT

Item #: 9
 Quantity: 6



METROMAX Q™ POLYMER AND STEEL SHELVING

Specifications

- **Shelf frames and posts:** Steel with electroplated substrate and highly durable, abrasion-resistant epoxy finish. Epoxy finish has built-in Microban antimicrobial product protection. The adjustable foot is reinforced nylon.
- **Shelf Mats:** Injection molded polypropylene with exclusive built-in Microban® antimicrobial product protection.
- **Shelf Wedge Connector:** Reinforced nylon.
- **Temperature range:** -20°F (-29°C) to 125°F (52°C) continuous use, with intermittent exposure to 200°F (93°C) for cleaning.

Standard Interchangeable Shelves

- Part number includes shelf with removable mats and one bag of wedges.
- MetroMax Q grid shelves, MetroMax i™ grid and solid shelves are all compatible on the same unit.

Nominal Width (in.) (mm)	Nominal Length (in.) (mm)	MetroMax Q Shelf with Grid Mat Model No.	Approx. Pkd. Wt. (lbs.) (kg)	MetroMax i™ Shelf with Solid Mat Model No.	Approx. Pkd. Wt. (lbs.) (kg)
18 457	24 610	MQ1824G	6.2 2.8	MX1824F	12.7 5.8
18 457	30 760	MQ1830G	8.0 3.6	MX1830F	14.5 6.6
18 457	36 914	MQ1836G	9.7 4.4	MX1836F	17.2 7.8
18 457	42 1060	MQ1842G	11.4 5.2	MX1842F	20.1 9.1
18 457	48 1220	MQ1848G	13.2 6.0	MX1848F	23.1 10.5
18 457	54 1372	MQ1854G	15.0 6.8	MX1854F	21.5 9.7
18 457	60 1524	MQ1860G	16.7 7.6	MX1860F	23.2 10.5
18 457	72 1829	MQ1872G	20.0 9.1	MX1872F	27.5 12.5
21 530	24 610	MQ2124G	8.0 3.6	—	—
21 530	30 760	MQ2130G	9.7 4.4	—	—
21 530	36 914	MQ2136G	11.4 5.2	—	—
21 530	42 1060	MQ2142G	12.8 5.8	—	—
21 530	48 1220	MQ2148G	14.5 6.6	—	—
21 530	54 1372	MQ2154G	16.7 7.6	—	—
21 530	60 1524	MQ2160G	18.5 8.4	—	—
21 530	72 1829	MQ2172G	21.7 9.9	—	—
24 610	24 610	MQ2424G	9.7 4.4	MX2424F	14.2 6.4
24 610	30 760	MQ2430G	11.4 5.2	MX2430F	15.9 7.2
24 610	36 914	MQ2436G	13.1 6.0	MX2436F	19.6 8.9
24 610	42 1060	MQ2442G	14.1 6.4	MX2442F	21.5 9.8
24 610	48 1220	MQ2448G	15.8 7.1	MX2448F	25.3 11.5
24 610	54 1372	MQ2454G	18.5 8.4	MX2454F	25.0 11.3
24 610	60 1524	MQ2460G	20.3 9.2	MX2460F	26.8 12.1
24 610	72 1829	MQ2472G	23.5 10.7	MX2472F	31.0 14.1

Actual Dimensions:

Width: Add 3/16" (10mm) to nominal size.
Length: Subtract 3/16" (5mm) from nominal size.



MetroMax Q Open Grid Shelf



MetroMax i™ Solid Shelf

Heavy-Duty Dunnage Shelves

- Corrosion proof MetroMax i™ dunnage shelf is compatible with MetroMax Q.
- Open grid and solid version available.
- Weight capacity per shelf evenly distributed: 1,200 lbs. (544kg) on shelves up to and including 48" (1220mm) long; 900 lbs. (408kg) for shelves 60" (1524mm) long.
- Dunnage shelves are recommended for use on units with four posts.

Nominal Width (in.) (mm)	Nominal Length (in.) (mm)	Shelf with Grid Mat Model No.	Approx. Pkd. Wt. (lbs.) (kg)	Shelf with Solid Mat Model No.	Approx. Pkd. Wt. (lbs.) (kg)
18 457	36 914	MHP1836G	18 8.2	MHP1836F	22 10.0
18 457	48 1220	MHP1848G	22 10.0	MHP1848F	26 11.8
18 457	60 1524	MHP1860G	26 11.8	MHP1860F	30 13.6
24 610	36 914	MHP2436G	21 9.5	MHP2436F	25 11.3

Solid Mat Overlays

- Overlays snap onto the open grid mats to create a solid surface.
- Available for 21" (530mm) deep MetroMax Q shelves.

Fits Shelf		Model No.	Approx. Pkd. Wt.	
(in.)	(mm)		(lbs.)	(kg)
21x24	530x610	Q2124SM	0.35	0.16
21x30	530x760	Q2130SM	0.45	0.20
21x36	530x914	Q2136SM	0.50	0.23
21x42	530x1060	Q2142SM	0.60	0.27
21x48	530x1220	Q2148SM	0.70	0.32
21x54	530x1372	Q2154SM	0.80	0.36
21x60	530x1524	Q2160SM	0.90	0.41
21x72	530x1829	Q2172SM	1.00	0.45



Edgewood Pre-K Academy
Bristol, CT

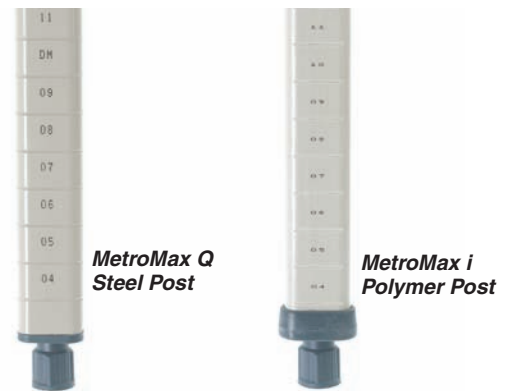
Item #: 9
Quantity: 6

METROMAX Q™ POLYMER AND STEEL SHELVING



Standard Interchangeable Posts

- MetroMax Q: Epoxy coated steel with Microban antimicrobial product protection.
- MetroMax i: Polymer with Microban antimicrobial product protection.
- Stationary posts include an adjustable leveling foot to compensate for uneven floors. Leveling foot can be adjusted 1" (25mm).
- When mounting a shelving unit to a dolly base, stationary posts are used.
- Special height cut posts are available. Consult your Metro representative.



Nominal Height (in.) (mm)	Actual Height* (in.) (mm)	MetroMax Q Steel Model No.	STATIONARY POST WITH LEVELING FOOT				
			Approx. Pkd. Wt. (lbs.) (kg)		MetroMax i Polymer Model No.	Approx. Pkd. Wt. (lbs.) (kg)	
13 370	14 ³ / ₄ 375	MQ13PE	1.0	0.5	MX13P	0.5	0.2
27 685	28 ³ / ₄ 730	MQ27PE	2.0	0.9	MX27P	0.9	0.4
33 875	34 ³ / ₄ 883	MQ33PE	2.5	1.1	MX33P	1.0	0.5
54 1370	54 ³ / ₄ 1391	MQ54PE	4.0	1.8	MX54P	1.6	0.7
63 1585	62 ³ / ₄ 1594	MQ63PE	4.5	2.0	MX63P	1.8	0.8
74 1690	74 ³ / ₄ 1899	MQ74PE	5.5	2.5	MX74P	2.2	1.0
86 2195	86 ³ / ₄ 2203	MQ86PE	6.5	2.9	MX86P	2.5	1.1

Replacement Leveling Foot:
Model No. RPM3-FOOT
Replacement Post Cap for Steel Post:
Model No. RPMQS-POSTCAP
Replacement Post Cap for Polymer Post:
Model No. RPMXS-POSTCAP
Replacement MetroMax Q Wedges
Model No. MQ9985 Bag of 4

Nominal Height (in.) (mm)	Actual Height* (in.) (mm)	MetroMax Q Steel Model No.	POST FOR STEM CASTER				
			Approx. Pkd. Wt. (lbs.) (kg)		MetroMax i Polymer Model No.	Approx. Pkd. Wt. (lbs.) (kg)	
13 370	13 ³ / ₄ 349	MQ13UPE	1.0	0.5	MX13UP	0.5	0.2
27 685	27 ³ / ₄ 705	MQ27UPE	2.0	0.9	MX27UP	0.9	0.4
33 875	33 ³ / ₄ 857	MQ33UPE	2.5	1.1	MX33UP	1.0	0.5
54 1370	53 ³ / ₄ 1365	MQ54UPE	4.0	1.8	MX54UP	1.6	0.7
63 1585	61 ³ / ₄ 1568	MQ63UPE	4.5	2.0	MX63UP	1.8	0.8
70 1778	69 ³ / ₄ 1765	MQ70UPE	5.0	2.3			
74 1690	73 ³ / ₄ 1873	MQ74UPE	5.5	2.5	MX74UP	2.3	1.0
86 2195	85 ³ / ₄ 2178	MQ86UPE	6.5	2.9	MX86UP	2.5	1.4



Replacement MetroMax Q Wedges MQ9985

NOTE: Compatibility with existing Metro polymer mat shelving systems

- MQ9985 wedges are compatible with original MetroMax Q shelves and posts.
- The post centers on MetroMax Q have been changed to allow interchangeability with MetroMax i™ shelves. MetroMax Q shelves manufactured within or after April 2009 are not compatible with Q shelves made prior to April 2009.
- MetroMax Q is not compatible with original MetroMax manufactured prior to April 2009.
- Posts listed in above table (ex. MQ74PE, MX74PE) can be used with original MetroMax Q shelves made prior to April 2009.

Post Clamp

Adds stability by joining posts of two separate units together. With it, each unit is supported by four posts and buttressed by the adjacent unit.

Model No. 9994X

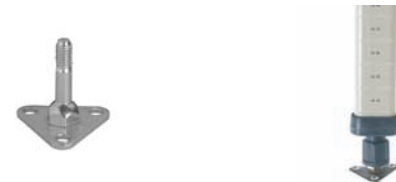


Foot Plate

Use to add stability to the shelving unit or to bolt units to the floor.

Model No. Zinc 9993Z

Model No. Stainless Steel 9993S



Stem Casters

A variety of stem casters are offered for MetroMax i™ mobile applications.

Stem caster models include bumpers.

See Catalog Sheet 11.20 for stem casters.



Replacement Bumper M9992DBX

Job: _____

Item: _____

Quantity: _____

Bun Pan Racks

Virtually Maintenance Free,

- All welded construction insures the maximum strength and stability of each rack.
- Shipped assembled for immediate use.
- Available in both end and side loading styles, to accommodate 18" x 26", 13" x 18", and 14" x 18" pans

Easy to Maneuver

- Equipped with four 5" heavy duty platform type casters.
- Non-marking wheels protect floors and minimize noise.
- Caster plates are securely welded to the frame of each unit and casters are then bolted to the caster plate...not directly to the frame...with four bolts. This procedure strengthens the overall integrity of the rack and prevents breakage.

Guaranteed To Last

- Five-Year Guarantee against material defects and workmanship.
- Lifetime Guarantee against rust and corrosion.

NSF Certified



#1330



#1461



#1331S



#1461S

This information is for general sales and engineering use only. New Age Industrial reserves the right to modify or

Made For:

Job: _____

Item: _____

Quantity: _____

Bun Pan Racks

APPLICATIONS: General storage and movement of trays and pans.

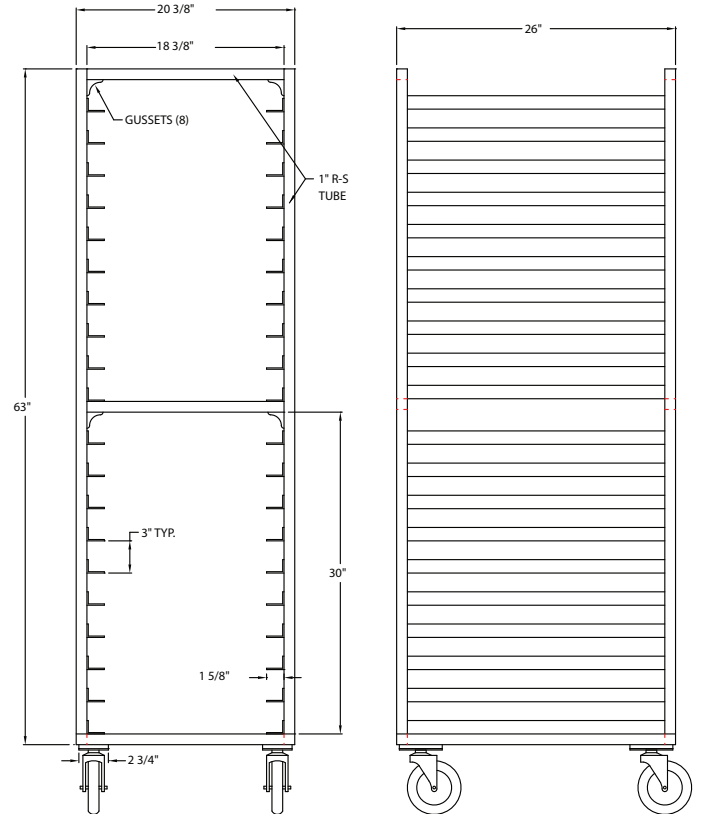
CONSTRUCTION: Heavy duty, high tensile, extruded aluminum. Type 6463-T5 alloy.

TRAY SLIDES: Slides are 1 1/4" x 1 5/8" x .100 extruded aluminum angle welded to frame.

FRAME & CROSS SUPPORTS: Vertical and horizontal frame members are 1" x 1" x .070 extruded aluminum tubing. All welded unit.

CORNER GUSSETS: Gussets of 1 1/2" x 1 1/2" x 5/8" thick angle are welded to the inside angles (bottom side) where horizontal cross bracing meets vertical uprights. Note: Each gusset requires 4 1/2" of weld.

CASTERS: Platform type, 5" diameter wheel, full swivel design with sealed ball bearing. Wheel material is non-marking polyurethane.



#1331



Model No.	Size W-H-D	Pan Cap.	Runner Spacing	Ship Wt.
3/4-SIZE END LOADING RACK				
1361	20 3/8" x 60" x 26"	17	3"	54#
END LOADING RACKS				
1461*	20 11/16" x 69 3/4" x 26"	38	1 1/2"	56#
1330	20 3/8" x 69 3/4" x 26"	30	2"	70#
1331	20 3/8" x 69 3/4" x 26"	20	3"	58#
1332	20 3/8" x 69 3/4" x 26"	15	4"	49#
1333	20 3/8" x 69 3/4" x 26"	12	5"	46#
1334	20 3/8" x 69 3/4" x 26"	10	6"	42#
SIDE LOADING RACKS				
1461S*	28 3/8" x 69 3/4" x 19"	38	1 1/2"	50#
1330S	28 3/8" x 69 3/4" x 19"	30	2"	60#
1331S	28 3/8" x 69 3/4" x 19"	20	3"	51#
1332S	28 3/8" x 69 3/4" x 19"	15	4"	45#
1333S	28 3/8" x 69 3/4" x 19"	12	5"	42#
1334S	28 3/8" x 69 3/4" x 19"	10	6"	41#

Four 5" platform type swivel casters (#C450).
 * #1461 & #1461S Units Hold Pans By The Lip Only.

This information is for general sales and engineering use only. New Age Industrial reserves the right to modify or

Made For:



Item # _____

74" High; 5 tier
Sized as shown on plan

Job _____

METRO
SUPER ADJUSTABLE™ SUPER ERECTA SHELF®
Adjustable Wire Shelving

SUPER ADJUSTABLE™ SUPER ERECTA SHELF® WIRE SHELVING

Super Adjustable™ Super Erecta Wire Shelving is the most advanced and innovative wire storage system available.

- **Maximum Space Utilization:** The Corner Release System encourages repositioning of shelves during initial assembly to reclaim wasted vertical space. In some cases, reclaimed vertical space will allow an extra shelving tier to be added to the storage unit resulting in a 25% increase in storage capacity!
- **Easily Assembled:** The unique Corner Release System enables quick and easy repositioning of shelves during the initial set up to accommodate different package or container sizes. "Total Assembly" is complete only after the shelves are properly spaced to maximize storage. SiteSelect™ Posts, with the double-groove visual guide feature, have circular grooves at 1" (25mm) increments and are numbered at 2" (51mm) intervals to easily identify proper shelf locations.
- **Easily Adjustable:** The unique shelf design and SiteSelect™ Posts enable "tool-free", quick adjustment at 1" (25mm) increments along the entire height of the post.
- **Improved Rigidity:** An enhanced Corner Release System has made Super Adjustable™ the most rigid, easily adjustable shelving system ever.
- **Strong:** Super Adjustable™ shelves hold as much weight as traditional Super Erecta wire shelving. Stationary units hold a maximum of 2,000 lb. (910kg). Maximum weight capacity per shelf (48" [1219mm] or shorter = 800 lb. [364kg]; longer than 48" [1219mm] = 600 lb. [273kg])
- **Choice of Finishes:** Super Adjustable™ Super Erecta shelving is available in a variety of finishes: chrome-plated for dry storage; Metroseal 3™ with antimicrobial product protection and Type 304 stainless steel for corrosive environments.
- **Accessories:** Compatible with the entire system of Super Erecta shelves and accessories. See Catalog Sheets 10.04, 10.05, 10.06 for more information.



Dry Storage — Chrome



Corner Release System

Super Adjustable™ Advantage . . .



Easy "no tool"
shelf adjustment

1" 25mm spacing
minimizes dead space

Efficient use of space
allows more storage
levels to be added.

Storage efficiency
can increase by
25% or more!



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



InterMetro Industries Corporation
North Washington Street



Edgewood Pre-K Academy
Bristol, CT

Item #: 11
Quantity: 4

10.01A



SUPER ADJUSTABLE™ SUPER ERECTA SHELF®
WIRE SHELVING

Dimensions

Super Adjustable™ Super Erecta Wire Shelving

Model No. Chrome	Model No. Metroseal 3	Model No. Stainless	Shelf Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
A1424NC	A1424NK3	A1424NS	14x24	355x610	6	2.7
A1430NC	A1430NK3	A1430NS	14x30	355x760	7	3.2
A1436NC	A1436NK3	A1436NS	14x36	355x914	8	3.6
A1442NC	A1442NK3	A1442NS	14x42	355x1066	9 1/2	4.3
A1448NC	A1448NK3	A1448NS	14x48	355x1219	10 1/2	4.7
A1460NC	A1460NK3	A1460NS	14x60	355x1524	14	6.3
A1472NC	A1472NK3	A1472NS	14x72	355x1829	17	7.7
A1824NC	A1824NK3	A1824NS	18x24	457x610	7	3.2
A1830NC	A1830NK3	A1830NS	18x30	457x760	8	3.6
A1836NC	A1836NK3	A1836NS	18x36	457x914	9 1/2	4.3
A1842NC	A1842NK3	A1842NS	18x42	457x1066	11	5.0
A1848NC	A1848NK3	A1848NS	18x48	457x1219	12	5.4
A1854NC	A1854NK3	A1854NS	18x54	457x1370	14 1/2	6.6
A1860NC	A1860NK3	A1860NS	18x60	457x1524	17	7.7
A1872NC	A1872NK3	A1872NS	18x72	457x1829	20	9.1
A2124NC	A2124NK3	A2124NS	21x24	530x610	8	3.6
A2130NC	A2130NK3	A2130NS	21x30	530x760	9	4.1
A2136NC	A2136NK3	A2136NS	21x36	530x914	11	5.0
A2142NC	A2142NK3	A2142NS	21x42	530x1066	12	5.4
A2148NC	A2148NK3	A2148NS	21x48	530x1219	14	6.4
A2154NC	A2154NK3	A2154NS	21x54	530x1370	16	7.3
A2160NC	A2160NK3	A2160NS	21x60	530x1524	18	8.2
A2172NC	A2172NK3	A2172NS	21x72	530x1829	24	10.9
A2424NC	A2424NK3	A2424NS	24x24	610x610	9	4.1
A2430NC	A2430NK3	A2430NS	24x30	610x760	11	5.0
A2436NC	A2436NK3	A2436NS	24x36	610x914	13	5.9
A2442NC	A2442NK3	A2442NS	24x42	610x1066	15	6.8
A2448NC	A2448NK3	A2448NS	24x48	610x1219	16	7.3
A2454NC	A2454NK3	A2454NS	24x54	610x1370	18	8.6
A2460NC	A2460NK3	A2460NS	24x60	610x1524	21	9.5
A2472NC	A2472NK3	A2472NS	24x72	610x1829	26	11.8
A3036NC			30x36	760x914	15	6.8
A3048NC			30x48	760x1219	21	9.5
A3060NC			30x60	760x1524	26 1/2	11.8
A3072NC			30x72	760x1829	31	14.0
A3636NC			36x36	914x914	18	8.2
A3648NC			36x48	914x1219	23	10.4
A3660NC			36x60	914x1524	29	13.1
A3672NC			36x72	914x1829	34 1/2	15.4



All Environments —
Metroseal 3™ with
*Microban® Antimicrobial
Product Protection

Mobile Options



Stem Casters



Dolly Trucks

NOTE: MICROBAN® protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation. For Metroseal 3 shelving information see sheet #10.10A.



Replacement Parts

Each kit includes components for one original Super Adjustable or Super Adjustable shelf; (4) wedges, (4) sleeves, (4) shelf releases.

Model No. SAKITA2

SiteSelect™ Posts

STATIONARY					MOBILE					Approx. Pkd. Wt. (lbs.) (kg)	
Actual Height* (in.) (mm)	Model No. Plated	Model No. Metroseal 3	Model No. Stainless	Actual Height* (in.) (mm)	Model No. Plated	Model No. Metroseal 3	Model No. Stainless				
7 3/8	187	7P	7PK3	7PS	6 3/4	171	7UP	7UPK3	7UPS	1/2	0.3
14 3/8	365	13P	13PK3	13PS	13 3/4	349	13UP	13UPK3	13UPS	1	0.5
28 3/8	720	27P	27PK3	27PS	27 3/4	704	27UP	27UPK3	27UPS	1 3/4	0.75
34 3/8	873	33P	33PK3	33PS	33 3/4	857	33UP	33UPK3	33UPS	2	0.9
54 7/16	1382	54P	54PK3	54PS	53 13/16	1366	54UP	54UPK3	54UPS	3	1.4
62 7/16	1585	63P	63PK3	63PS	61 13/16	1570	63UP	63UPK3	63UPS	3 1/2	1.6
—	—	—	—	—	69 3/4	1771	70UP	—	—	3 3/4	1.7
74 1/2	1892	74P	74PK3	74PS	73 7/8	1876	74UP	74UPK3	74UPS	4	1.8
86 1/2	2197	86P	86PK3	86PS	85 7/8	2181	86UP	86UPK3	86UPS	4 1/2	2.0
96 1/2	2450	**96P	96PK3	96PS	—	—	—	—	—	5 1/2	2.5

*Actual height for the stationary post includes the post cap and the leveling bolt completely tightened.

Important: When ordering by components remember that for maximum stability, units should be kept as wide and low as possible.

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:

L02-006A
Printed in U.S.A. Rev. 2/17
Information and specifications are subject to change without notice. Please confirm at time of order.

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Edgewood Pre-K Academy
Bristol, CT

Item #: 11
Quantity: 4

Job: _____

Item: _____

Quantity: _____

Dunnage Racks -- 2000 Series

APPLICATION:

- These Dunnage Racks are a heavy-duty constructed rack.
- All welded aluminum design is great for keeping product organized and off the floor.

MATERIAL:

- Framework is constructed of 1½" x 1¾" x .070" wall tubing.
- The legs are permanently sealed with welded aluminum caps.

GUARANTEE:

- Five-Year Guarantee against material defects and workmanship.
- Lifetime Guarantee against rust and corrosion.

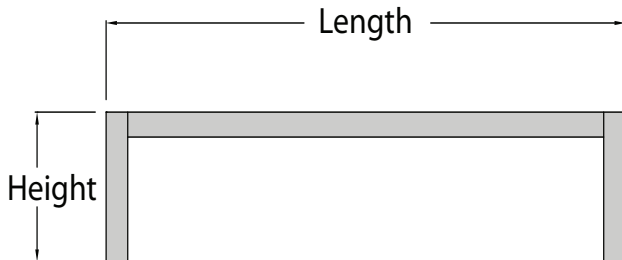
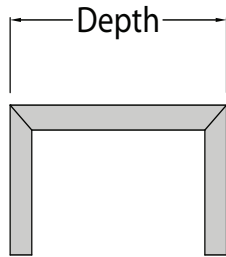


Model No.	Size D-H-L	Weight Capacity	# of Laterals	Ship Lbs.
2001	18" x 8" x 36"	3000 lbs.	4	9
2002	18" x 8" x 48"	2500 lbs.	4	11
2003	18" x 8" x 60"	2000 lbs.	4	13
2029	18" x 12" x 24"	3200 lbs.	4	7
2020	18" x 12" x 36"	3000 lbs.	4	10
2021	18" x 12" x 48"	2500 lbs.	4	14
2022	18" x 12" x 60"	2000 lbs.	4	17
2017	20" x 8" x 36"	3000 lbs.	4	9
2018	20" x 8" x 48"	2500 lbs.	4	12
2019	20" x 8" x 60"	2000 lbs.	4	13
2052	20" x 12" x 30"	3000 lbs.	4	10
2004	20" x 12" x 36"	3000 lbs.	4	11
2054	20" x 12" x 42"	3000 lbs.	4	13
2005	20" x 12" x 48"	2500 lbs.	4	15
2006	20" x 12" x 60"	2000 lbs.	4	18
2031	24" x 8" x 24"	3000 lbs.	5	9
2014	24" x 8" x 36"	2500 lbs.	5	11
2015	24" x 8" x 48"	2500 lbs.	5	14
2016	24" x 8" x 60"	2000 lbs.	5	17
2032*	24" x 8" x 72"	4000 lbs.	5	20
2013	24" x 12" x 24"	2500 lbs.	5	9
2062	24" x 12" x 30"	2500 lbs.	5	11
2008	24" x 12" x 36"	2500 lbs.	5	15
2064	24" x 12" x 42"	2500 lbs.	5	15
2009	24" x 12" x 48"	2500 lbs.	5	21
2033	24" x 12" x 54"	2000 lbs.	5	17
2010	24" x 12" x 60"	2000 lbs.	5	24
2012*	24" x 12" x 72"	4000 lbs.	5	27
2026	30" x 12" x 36"	3000 lbs.	6	14
2027	30" x 12" x 48"	3000 lbs.	6	19
2028	30" x 12" x 60"	2500 lbs.	6	20
2007*	30" x 12" x 72"	2500 lbs.	6	27

* Models have 6 legs

Options:

- Removable Aluminum Cover — *Call For Pricing*
- Custom Sizes Available — *Call For Pricing*



This information is for general sales and engineering use only. New Age Industrial reserves the right to modify or

Made For:



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



G-SERIES

2-Section Freezer Reach-In Self-Contained Solid Door(s)

Cutsheet provided for design intent;
Item is existing to be provided by Owner

STANDARD PRODUCT FEATURES

- High Performance, Energy Efficient Refrigeration System
- Reliable Microprocessor Control With LED Temperature Display
- Evaporator Coil Outside Food Zone Provides More Usable Space
- Load-Sure Guard Prevents Problems From Improper Loading
- Durable All-Metal Construction
- Stainless Steel Front & Doors, Anodized Aluminum Sides & Interior
- Full or Half Height Door Models with a Variety of Hinging Configurations
- Long Life EZ-Clean Door Gasket(s)
- Three (3) Epoxy Coated Shelves Per Section (factory installed)
- Easy to Maintain Front Facing Condenser Coil
- 6" High Locking Casters
- Guaranteed for Life Door Handles & Hinges
- 3-Year Parts & Labor Warranty
- 2-Years Additional Compressor Parts Warranty



DEALERS CHOICE G-SERIES



Many models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.



This unit is listed to the applicable UL, CSA and NSF Standards by an approved NRTL. Consult the factory or unit's data plate for approval information.

ACCESSORIES & OPTIONS (*field installed)

- Tray Slides for 18" x 26" Sheet Pans*
- Tray Slides for 12" x 20" Food Pans*
- Tray Slides for 14" x 18" Sheet Pans*
- Tray Slides for 18" x 26, 12" x 20" & 14" x 18" Pans*
- Additional Shelves*
- 6" High Legs*
- Lower Height Casters*

*Please refer to form number TR35872 for precise kit details. See back page for tray slide versatility chart.

AVAILABLE CONFIGURATIONS

Half-Height Door Models

- G22000
- G22001
- G22002
- G22003

Hinging

- Left/Right
- Right/Left
- Right/Right
- Left/Left

Full-Height Door Models

- G22010
- G22011
- G22012
- G22013

Hinging

- Left/Right
- Right/Left
- Right/Right
- Left/Left



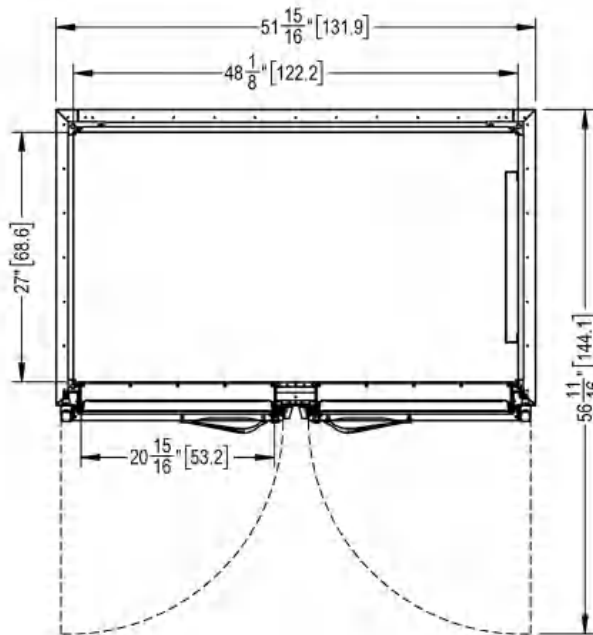
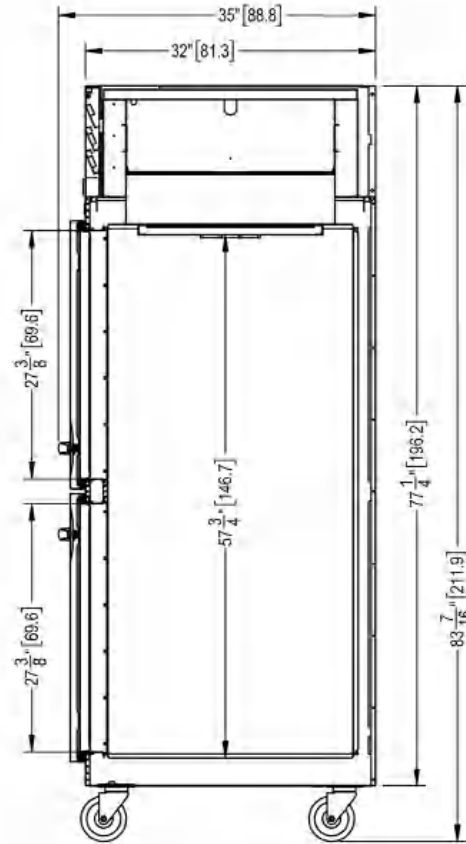
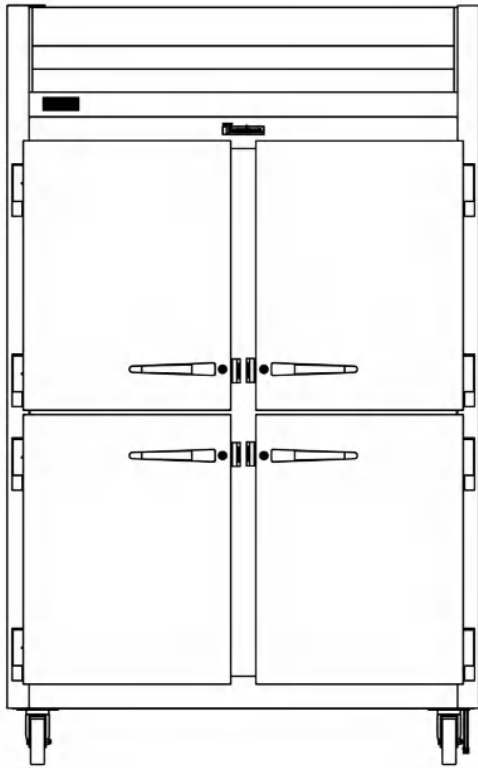
Edgewood Pre-K Academy
Bristol, CT

Item #: 14
Quantity: 1



MODELS

Half Height Door Models: G22000, G22001, G22002, G22003

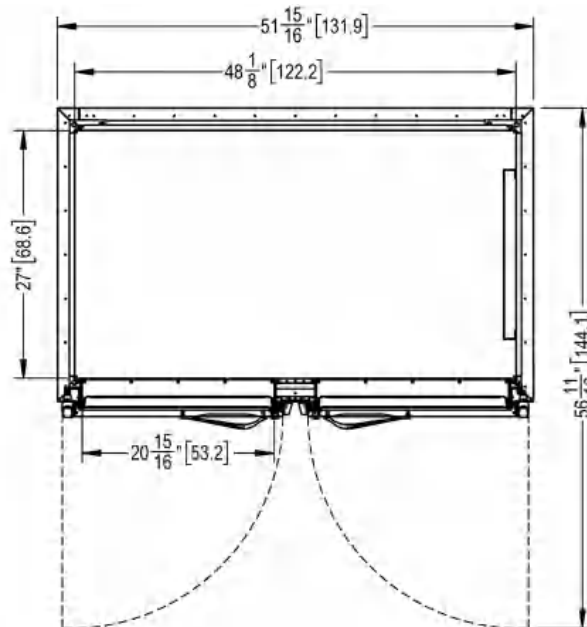
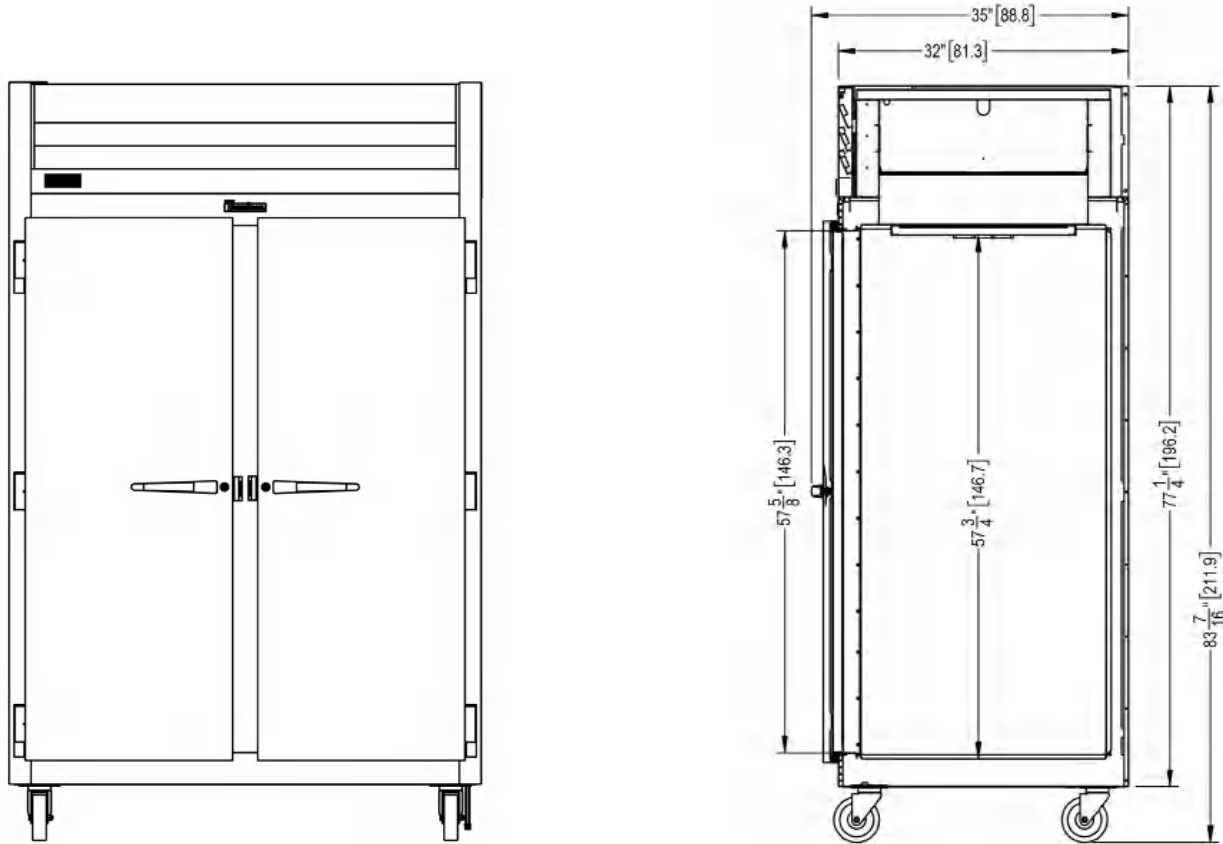


G-SERIES

2-Section Freezer Reach-In Self-Contained Solid Door(s)

MODELS

Full Height Door Models: G22010, G22011, G22012, G22013





G-SERIES

2-Section Freezer Reach-In Self-Contained Solid Door(s)

MODELS

Half Height Door Models: **G22000, G22001, G22002, G22003**

Full Height Door Models: **G22010, G22011, G22012, G22013**

MODELS	G220__
DIMENSIONAL DATA	
Net Capacity cu. ft. ¹	45.89 (1299 l) 46.02 (1303 l)
L x D x H - Overall in. ²	52 ⁷ / ₈ (132.4 cm) x 35 (88.8 cm) x 83 ⁷ / ₈ (211.9 cm)
Depth - over body in.	32 (81.3 cm)
Depth - door open 90° in.	57 ⁷ / ₈ (146.3 cm)
Clear half-door W x H in.	21 ¹ / ₈ (53.6 cm) x 27 ¹ / ₂ (69.9 cm)
Clear full-door W x H in.	21 ¹ / ₈ (53.6 cm) x 57 ⁷ / ₈ (146.3 cm)
No. Standard Shelves	6
Shelf Area sq. ft. ³	34.6 (3.21 sq m)
ELECTRICAL DATA	
Voltage Plug	115/60/1 NEMA 5-15P (attached)
Feed wires with ground	3
Full Load Amperes MDEC ⁴	11.2 9.89 kWh/Day
REFRIGERATION DATA	
Refrigerant	R-448A
Refrigerant Charge oz.	23 oz (652 g)
BTU/HR H.P. ⁵	2270 3/4 HP
Required Clearance	12" Above
SHIPPING DATA	
L x D x H Crated in.	62 (158 cm) x 42 (107 cm) x 85 (216 cm)
Volume Crated cu. ft.	128 (3625 l)

NOTES:

1. Net Capacity cu. ft. = Half Height Door | Full Height Door models.
2. Height shown when mounted on standard 6" high casters.
3. Figure shown reflects the area of standard shelf complement.
4. MDEC = Maximum Daily Energy Consumption
5. Based on a 90°F ambient and -20°F evaporator.

EQUIPMENT SPECIFICATIONS

CONSTRUCTION, HARDWARE, INSULATION

Cabinet exterior front, louver assembly and door(s) are constructed of heavy gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge galvanized steel. A set of four (4) 6" high locking casters are included. Doors are equipped with a gasket protecting, raised metal door pan, cylinder locks, and guaranteed for life self-closing cam-lift hinges with a stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior LED lighting. Guaranteed for life, metal work flow door handles are mounted horizontally over recess in door which limits protrusion into aisle ways. Gasket profile and durable long life material simplify cleaning and increase overall gasket life. Anti condensate heaters are located behind each door opening. Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, 100% foamed in place polyurethane.

SELF-CONTAINED REFRIGERATION SYSTEM

A top mounted, self-contained, balanced refrigeration system using environmentally friendly, non-flammable R-448A refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve metering device, air-cooled hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 0 to -5°F and can be adjusted to operate as low as -10°F in a 90°F or less ambient.

CONTROL

The easy to use water resistant microprocessor control is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

INTERIOR ARRANGEMENTS

Standard interior arrangements include three (3) epoxy coated steel wire shelves per section, mounted on shelf pins, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs.

DOMESTIC WARRANTY

Both a three year parts and labor warranty and an additional two year compressor parts warranty (for a total of five on self-contained models) are provided standard.

OPTIONAL ACCESSORY TRAY SLIDE VERSATILITY CHART

TRAY SLIDE DRAWINGS						
TRAY SLIDE OFFERING	#1 (1) 18" x26" or (2) 14"x18"	#4 (Rod Type) (1) 18" x26"	Universal (1) 18" x26" or (2) 14"x18" or (2) 12"x20"	#1 EZ-Change (1) 18" x26" or (2) 14"x18"	Universal EZ-Change (1) 18" x26" or (2) 14"x18" or (2) 12"x20"	HD Universal EZ-Change (1) 18" x26" or (2) 14"x18" or (2) 12"x20"
SPACING CAPACITY DOOR SIZE	2" 28 Pairs Full Door & 13 Half 3" 19 Pairs Full Door & 09 Half 4" 14 Pairs Full Door & 07 Half 5" 11 Pairs Full Door & 05 Half	1 1/2" 38 Pairs Full Door (2 Pair) 1 1/2" 18 Pairs Half Door (1 Pair)	4" 14 Pairs Full Door & 06 Half 4" 14 Pairs Full Door & 07 Half 5" 11 Pairs Full Door & 05 Half 6" 09 Pairs Full Door & 04 Half	2" 26 Pairs Full Door & 12 Half 4" 13 Pairs Full Door & 06 Half	2 1/4" 22 Pairs Full Door & 11 Half 4 1/2" 11 Pairs Full Door & 05 Half	4 1/2" 11 Pairs Full Door & 05 Half 9" 05 Pairs Full Door & 02 Half

• Upper Half Height Door¹



Edgewood Pre-K Academy
Bristol, CT

Item #: 14
Quantity: 1

Stainless Steel Utility Carts

Heavy Duty - 700 Lb Capacity

Models

710, 711, 721, 722, 743, 744, 758, 759
510, 511, **521**, 522, 543, 544, 558, 559



Model 744

“U” Shaped Angled Frame Provides The Strength Needed For Heavy-duty Jobs

- 700 lb. (300 kg) capacity is ideal for continuous moving of heavy loads over various standard floor surfaces
- Rugged 18 gauge reinforced stainless steel shelves are stain and rust resistant. Electronically welded for added strength.
- Easy to clean and sanitize, simply wipe down or steam clean
- Leg and handle bumpers protect walls and furniture
- NSF listed models available

Specifications

Unit shall be of fully welded stainless steel construction. Legs and frame shall be of U-frame design, eliminating the need for corner reinforcements. Leg/frame shall be .120 x 1" x 1" angle stainless steel. Shelves shall be of 18-gauge stainless steel and shall be welded to vertical leg frames. Shelves shall be double hemmed on all four edges for extra rigidity. Unit shall have two each 5" (127 mm) diameter extra-load swivel casters with 1-1/4" (32 mm) wide non-marking polyurethane wheels, and two each 8" diameter extra-load wheels mounted to a fixed axle. Swivel casters shall be plate type and shall be bolted to an 18-gauge 5" (127 mm) wide stainless steel cross member with a galvanized reinforcement. Unit shall have push handle made of 18 gauge 1" O.D. stainless steel tubing. Handle mounting brackets shall be welded to vertical leg frame. Unit shall have two each bumpers mounted to handle ends and two each 6" (152 mm) vertical bumpers riveted to front legs.

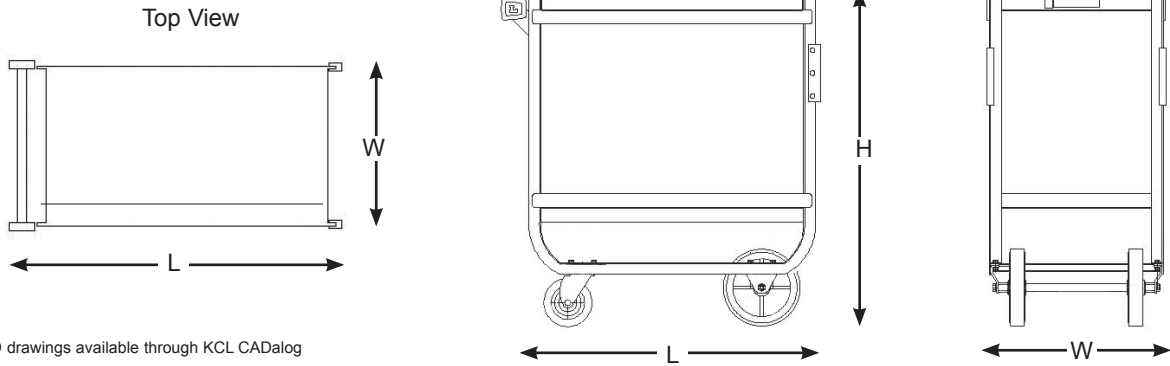
Lakeside Manufacturing, Inc.

4900 West Electric Avenue • West Milwaukee, WI 53219 U.S.A.

800-558-8565 • 414-902-6400 • Fax 414-902-6446 • info@eLakeside.com • www.eLakesideFoodservice.com

Stainless Steel Utility Carts

Heavy Duty - 700 Lb Capacity



AutoCAD drawings available through KCL CADalog

Model Information

Model	NSF Model	# of	Shelf Description		Overall Size			Case Weight	
			Size	Clearance	L	W	H	lbs.	(kg.)
710	510	2	15-1/2" x 24" (394 x 610)	19" (483)	30" (762)	16-1/4" (413)	34-1/4" (870)	49	(22.2)
711	511	3	15-1/2" x 24" (394 x 610)	10" (254)	30" (762)	16-1/4" (413)	34-1/4" (870)	57	(25.9)
721	521	2	18" x 27" (457 x 686)	19" (483)	32-5/8" (829)	19-3/8" (492)	34-1/2" (876)	53	(24)
722	522	3	18" x 27" (457 x 686)	10" (254)	32-5/8" (829)	19-3/8" (492)	34-1/2" (876)	63	(28.6)
743	543	2	21" x 33" (533 x 838)	21" (533)	38-5/8" (981)	22-3/8" (568)	37-1/8" (943)	64	(29)
744	544	3	21" x 33" (533 x 838)	11-3/8" (289)	38-5/8" (981)	22-3/8" (568)	37-1/8" (943)	78	(35.4)
758	558	2	21" x 49" (533 x 1245)	21" (533)	54-5/8" (1387)	22-3/8" (568)	37-1/8" (943)	87	(39.5)
759	559	3	21" x 49" (533 x 1245)	11-3/8" (289)	54-5/8" (1387)	22-3/8" (568)	37-1/8" (943)	108	(49)

Measurements in () denote metric millimeters, unless otherwise specified.

Optional Accessories

- Extended perimeter bumper
- All 5" swivel casters
- Set of 2 ea. 5" brake casters



Lakeside Manufacturing, Inc.
 4900 West Electric Avenue • West Milwaukee, WI 53219 U.S.A.
 800-558-8565 • 414-902-6400 • Fax 414-902-6446
 info@lakeside.com • www.lakesideFoodservice.com



Edgewood Pre-K Academy
 Bristol, CT

Item #: 15
 Quantity: 1

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Wall-Mount Hand Sinks w/Integral Side Splashes

WH-14-S, **WHS-14-S**



WHS-14-S

Standard Features

- All stainless steel
- One-piece seamless top and backsplash featuring 1/4" radius corners
- Drawn sink bowl
- Heavy-duty, hot and cold water faucet
- Integral left and right side splashes, featuring radius work surface corners and a front lip
- Wall-mounting bracket

Configurable Options

- Foot-operated faucet; specify option FOF-D
- Side splashes; specify option LS15 (left) and/or RS15 (right)

Accessories

03000483 Lift-out perforated plastic wet waste strainer



Intertek
4004503

Conforms to NSF/ANSI STD 2

WH-14-S Certified to CSA STD B45.4



*FOF-D
Foot-operated
faucet*

Specifications

Drains

- 1-1/2" I.P.S. threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer

Faucet

- Deck mount on 4" centers, accepts 3/8" sink leads, hot and cold water connections required
- Optional foot-operated faucet: single hole, (2) 1/2" NPT female inlets and (1) 1/2" NPT female outlet
- NSF/ANSI 61, 372 low lead compliant

Sink Bowl Dimensions

- 9-1/4" by 11-1/2" by 6" deep

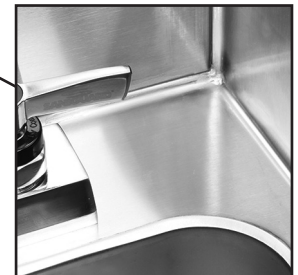
Materials

- 20 gauge stainless steel parts include: all components unless otherwise noted
- 18 gauge stainless steel parts include: wall-mounting bracket

To view cleaning and care instructions, please visit:
https://www.glastender.com/PDF/F-423-011_ss_clean_care.pdf



Model WHS-14-S featuring integral side splashes, radius work surface corners for easy cleaning and a front lip to contain splashes



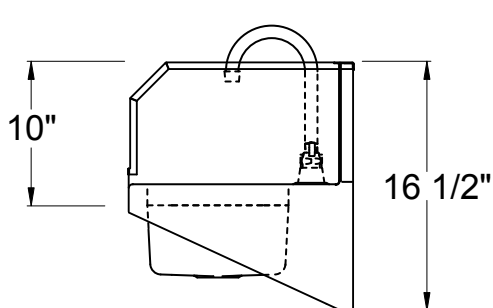
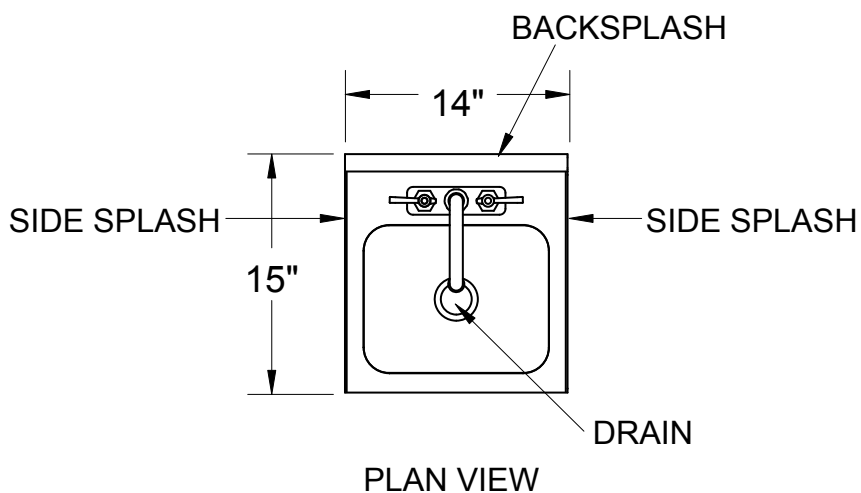
⚠ WARNING: The plastic wet waste strainer accessory can expose you to chemicals including Bisphenol A (BPA), which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov. **Warning applies to State of California only.** Part #03000483

Glastender, Inc. • 5400 N Michigan Rd • Saginaw, MI • 48604-9780
 989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

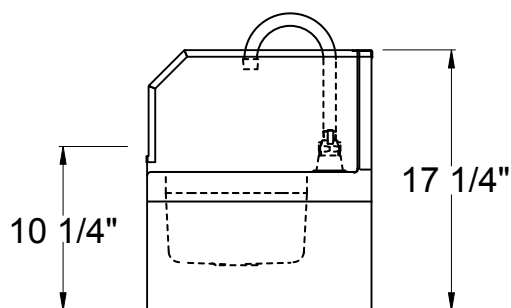
Approval/Notes:

Wall-Mount Hand Sinks with Integral Side Splashes

Dimensional Information

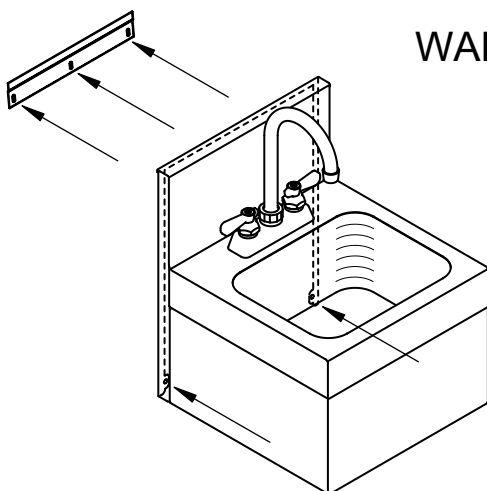


WH-14-S
SIDE VIEW



WHS-14-S
SIDE VIEW

WALL MOUNTING INSTRUCTIONS



1. Secure bracket to wall.
2. Hang sink on bracket.
3. Screw sink to wall through bracket on bottom back of sink.



SlimJim

SLIM JIM® CONTAINERS

Cutsheet provided for design intent;
Item is existing to be provided by Owner

The Slim Jim® container delivers the durability needed for commercial environments combined with brand new innovation to increase worker productivity. New product features and accessories deliver the most efficient solution for collection, transportation, and disposal of multi-stream waste and recyclables.

Features and Benefits:

- Venting channels make removing liners up to 80% easier, improving productivity and reducing the risk of worker injury
- Four bag cinches secure liners around the rim of the container and allow for quick, knot-free liner changes
- Handles at the base and rim of the container improve grip and control while lifting and emptying full containers
- Rim with rib-strengthened design increases strength and resists crushing
- Build a recycling station with a variety of dolly and lid options to meet any facility need

COLORS AVAILABLE

Blue, Green, Black, Beige, Brown, Gray, Yellow*, Red*

* 23-gallon only

Material Composition:

Injection molded with a high-quality resin blend.

Accessories:

STAINLESS STEEL DOLLIES

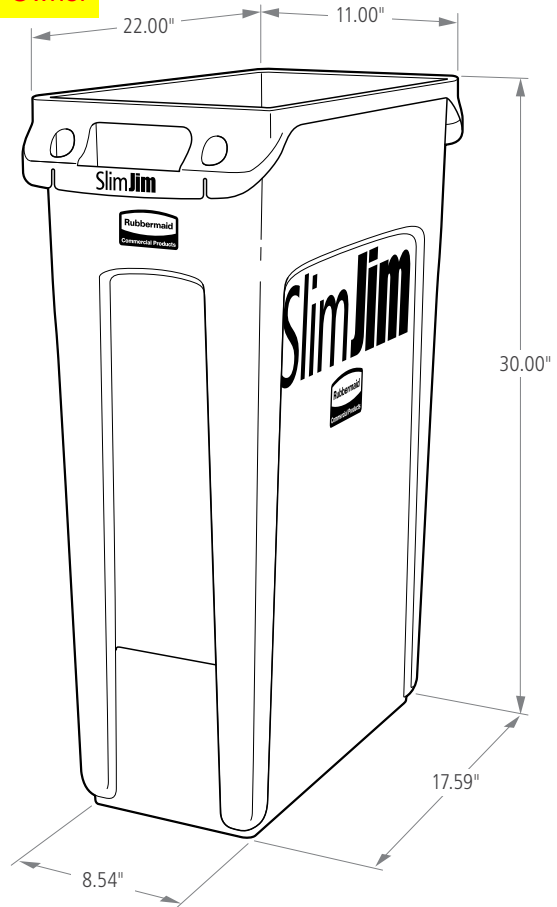
- Slim Jim® Single Dolly
- Slim Jim® Double Dolly
- Slim Jim® Triple Dolly
- Slim Jim® Quadruple Dolly

RESIN DOLLY

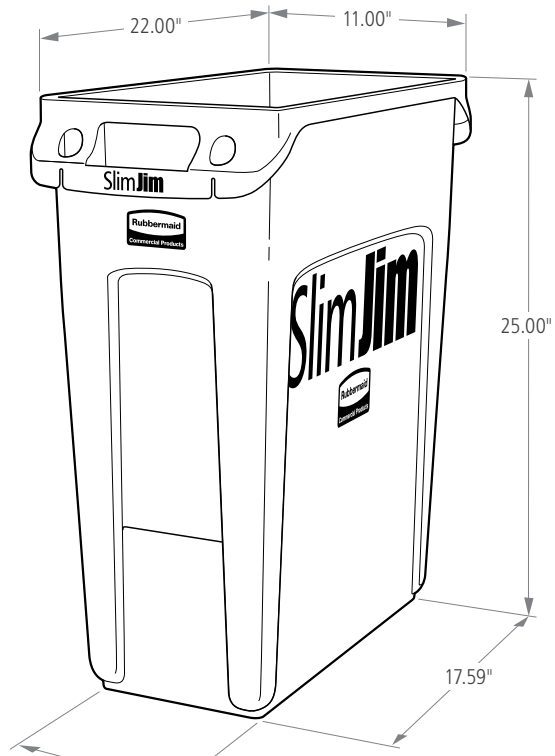
- Slim Jim® Trainable Dolly

LIDS

- Bottles and Cans Lid
- Paper Lid
- Mixed Recycling Lid
- Hinged Lid
- Swing Lid



23-Gallon Slim Jim® Container



Edgewood Pre-K Academy
Bristol, CT

Item #: 17
Quantity: 2

SLIM JIM® CONTAINERS

SKU #	DESCRIPTION	COLOR	CAPACITY		LENGTH		WIDTH		HEIGHT		PACK SIZE
			GAL	L	IN	CM	IN	CM	IN	CM	
1971258	SLIM JIM® CONTAINER	GRAY	16	61	22"	55.88	11"	27.94	25"	63.50	4
1955959	SLIM JIM® CONTAINER	BLACK	16	61	22"	55.88	11"	27.94	25"	63.50	4
1971259	SLIM JIM® CONTAINER	BEIGE	16	61	22"	55.88	11"	27.94	25"	63.50	4
1956181	SLIM JIM® CONTAINER	BROWN	16	61	22"	55.88	11"	27.94	25"	63.50	4
1971257	SLIM JIM® CONTAINER	BLUE	16	61	22"	55.88	11"	27.94	25"	63.50	4
1955960	SLIM JIM® CONTAINER	GREEN	16	61	22"	55.88	11"	27.94	25"	63.50	4
FG354060GRAY	SLIM JIM® CONTAINER	GRAY	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354060BLA	SLIM JIM® CONTAINER	BLACK	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354060BEIG	SLIM JIM® CONTAINER	BEIGE	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956187	SLIM JIM® CONTAINER	BROWN	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956185	SLIM JIM® CONTAINER	BLUE	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956186	SLIM JIM® CONTAINER	GREEN	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956188	SLIM JIM® CONTAINER	YELLOW	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956189	SLIM JIM® CONTAINER	RED	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354007BLUE	SLIM JIM® CONTAINER	BLUE (RECYCLING)	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354007GRN	SLIM JIM® CONTAINER	GREEN (RECYCLING)	23	87	22"	55.88	11"	27.94	30"	76.20	4



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



DEALERS CHOICE G-SERIES

G-SERIES

1-Section Refrigerator Reach-In Self-Contained Solid Door(s)



Many models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.



This unit is listed to the applicable UL, CSA and NSF Standards by an approved NRTL. Consult the factory or unit's data plate for approval information.

STANDARD PRODUCT FEATURES

- High Performance, Energy Efficient Refrigeration System
- Reliable Microprocessor Control With LED Temperature Display
- Evaporator Coil Outside Food Zone Provides More Usable Space
- Load-Sure Guard Prevents Problems From Improper Loading
- Durable All Metal Construction
- Stainless Steel Front & Doors, Anodized Aluminum Sides & Interior
- Full or Half Height Door Models with a Variety of Hinging Configurations
- Long Life EZ-Clean Door Gaskets
- Three (3) Epoxy Coated Shelves Per Section (factory installed)
- Easy to Maintain Front Facing Condenser Coil
- 6" High Locking Casters
- Guaranteed for Life Door Handles & Hinges
- 3-Year Parts & Labor Warranty
- 2-Years Additional Compressor Parts Warranty

ACCESSORIES & OPTIONS (*field installed)

- ▣ Tray Slides for 18" x 26" Sheet Pans*
- ▣ Tray Slides for 12" x 20" Food Pans*
- ▣ Tray Slides for 14" x 18" Sheet Pans*
- ▣ Tray Slides for 18" x 26, 12" x 20" & 14" x 18" Pans*
- ▣ Additional Shelves*
- ▣ 6" High Legs*
- ▣ Lower Height Casters*

*Please refer to form number TR35872 for precise kit details. See back page for tray slide versatility chart.

AVAILABLE CONFIGURATIONS

Half-Height Door Models	Hinging
G10000	Right
G10001	Left

Full-Height Door Models	Hinging
G10010	Right
G10011	Left



Edgewood Pre-K Academy
Bristol, CT

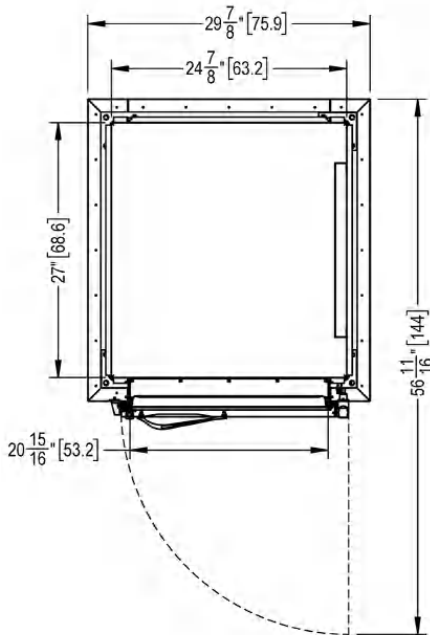
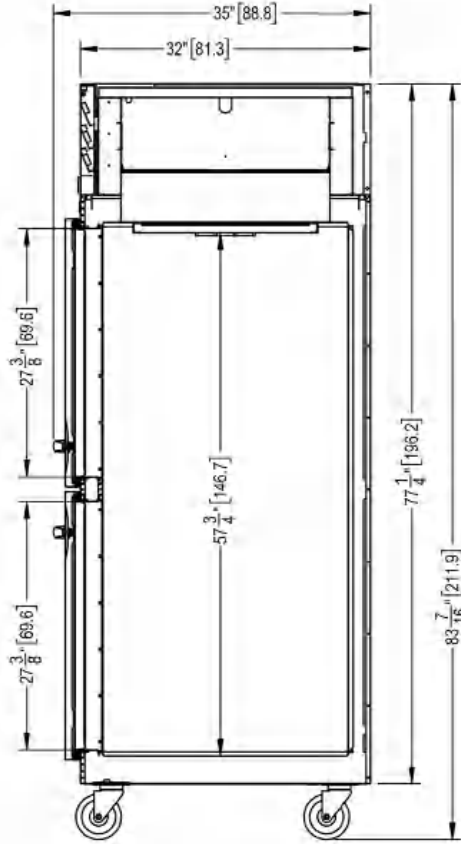
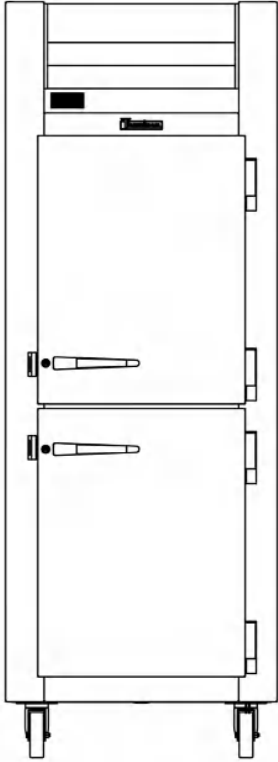
Item #: 18
Quantity: 1



MODELS

Half Height Door Models: G10000, G10001

CLICK
TRANSFER
For KCL CADalog Website



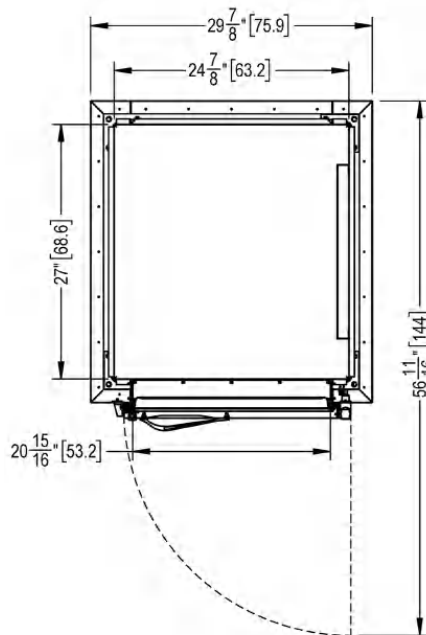
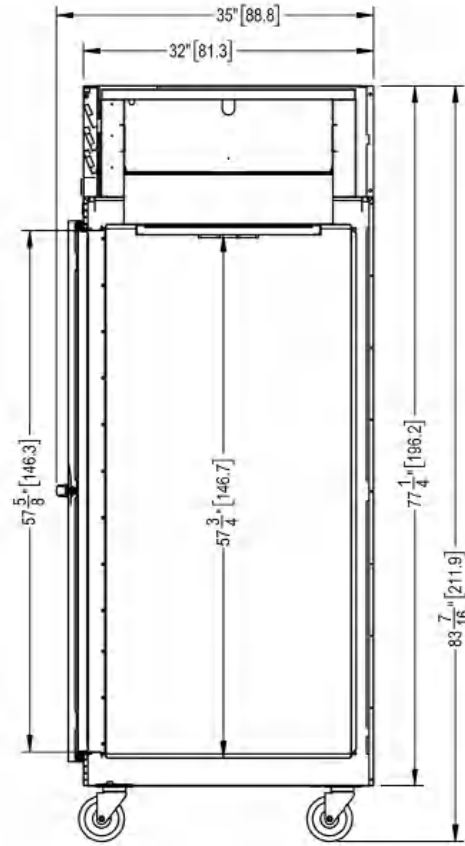
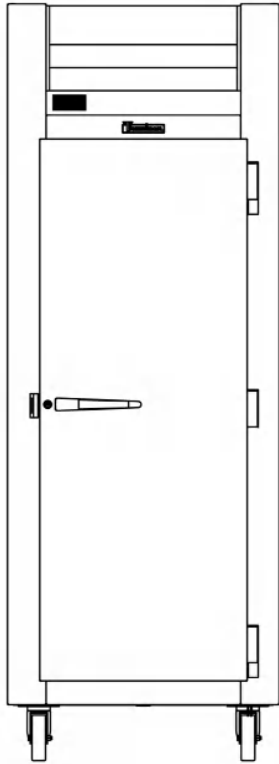
G-SERIES

1-Section Refrigerator Reach-In Self-Contained Solid Door(s)

MODELS

Full Height Door Models: G10010, G10011

CLICK
TRANSFER
For KCL CADalog Website





G-SERIES

1-Section Refrigerator Reach-In Self-Contained Solid Door(s)

MODELS

Half Height Door Models: G10000, G10001

Full Height Door Models: G10010, G10011

MODELS	G100__
DIMENSIONAL DATA	
Net Capacity cu. ft. ¹	23.37 (661.8 l) 23.43 (663.5 l)
L x D x H - Overall in. ²	29 ⁷ / ₈ (75.9 cm) x 35 (88.8 cm) x 83 ⁷ / ₈ (211.9 cm)
Depth - over body in.	32 (81.3 cm)
Depth - door open 90° in.	57 ⁷ / ₈ (146.3 cm)
Clear half-door W x H in.	21 ¹ / ₈ (53.6 cm) x 27 ¹ / ₂ (69.9 cm)
Clear full-door W x H in.	21 ¹ / ₈ (53.6 cm) x 57 ⁷ / ₈ (146.3 cm)
No. Standard Shelves	3
Shelf Area sq. ft. ³	18.8 (1.75 sq m)
ELECTRICAL DATA	
Voltage Plug	115/60/1 NEMA 5-15P (attached)
Feed wires with ground	3
Full Load Amperes MDEC ⁴	4.9 1.76 kWh/Day
REFRIGERATION DATA	
Refrigerant	R-450A
Refrigerant Charge Amount	16 oz (453.6 g)
BTU/HR H.P. ⁵	1650 1/5 HP
Required Clearance	12" Above
SHIPPING DATA	
L x D x H Crated in.	48 (122 cm) x 42 (107 cm) x 85 (216cm)
Volume Crated cu. ft.	99 (2803 l)
Uncrated Crated Weight lbs.	305 (138 kg) 350 (150 kg)

NOTES:

1. Net Capacity cu. ft. = Half Height Door | Full Height Door models.
2. Height shown when mounted on standard 6" high casters.
3. Figure shown reflects the area of standard shelf complement.
4. MDEC = Maximum Daily Energy Consumption
5. Based on a 90°F ambient and 20°F evaporator.

EQUIPMENT SPECIFICATIONS

CONSTRUCTION, HARDWARE, INSULATION

Cabinet exterior front, louver assembly and door(s) are constructed of heavy gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge galvanized steel. A set of four (4) 6" high locking casters are included. Doors are equipped with a gasket protecting, raised metal door pan, cylinder locks, and guaranteed for life self-closing cam-lift hinges with a stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior LED lighting. Guaranteed for life, metal work flow door handles are mounted horizontally over recess in door which limits protrusion into aisle ways. Gasket profile and durable long life material simplify cleaning and increase overall gasket life. Anti-condensate heaters are located behind each door opening. Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, 100% foamed in place polyurethane.

SELF-CONTAINED REFRIGERATION SYSTEM

A top mounted, self-contained, balanced refrigeration system using environmentally friendly, non-flammable R-450A refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve metering device, air-cooled hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 34° to 38°F.

CONTROL

The easy to use water resistant microprocessor control is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

INTERIOR ARRANGEMENTS

Standard interior arrangements include three (3) epoxy coated steel wire shelves, mounted on shelf pins, installed at the factory. Recommended load limit per shelf should not exceed 225 lbs.

DOMESTIC WARRANTY

Both a three year parts and labor warranty and an additional two year compressor parts warranty (for a total of five on self-contained models) are provided standard.

OPTIONAL ACCESSORY TRAY SLIDE VERSATILITY CHART

TRAY SLIDE DRAWINGS						
TRAY SLIDE OFFERING	#1 (1) 18" x26" or (2) 14"x18"	#4 (Rod Type) (1) 18" x26"	Universal (1) 18" x26" or (2) 14"x18" or (2) 12"x20"	#1 EZ-Change (1) 18" x26" or (2) 14"x18"	Universal EZ-Change (1) 18" x26" or (2) 14"x18" or (2) 12"x20"	HD Universal EZ-Change (1) 18" x26" or (2) 14"x18" or (2) 12"x20"
SPACING CAPACITY DOOR SIZE	2" 28 Pairs Full Door & 13 Half 3" 19 Pairs Full Door & 09 Half 4" 14 Pairs Full Door & 07 Half 5" 11 Pairs Full Door & 05 Half	1 1/2" 38 Pairs Full Door (2 Pair) 1 1/2" 18 Pairs Half Door (1 Pair)	4" 14 Pairs Full Door & 06 Half ¹ 4" 14 Pairs Full Door & 07 Half ² 5" 11 Pairs Full Door & 05 Half 6" 09 Pairs Full Door & 04 Half	2" 26 Pairs Full Door & 12 Half 4" 13 Pairs Full Door & 06 Half	2 1/4" 22 Pairs Full Door & 11 Half 4 1/2" 11 Pairs Full Door & 05 Half	4 1/2" 11 Pairs Full Door & 05 Half 9" 05 Pairs Full Door & 02 Half

• Upper Half Height Door¹



Edgewood Pre-K Academy
Bristol, CT

Item #: 18
Quantity: 1

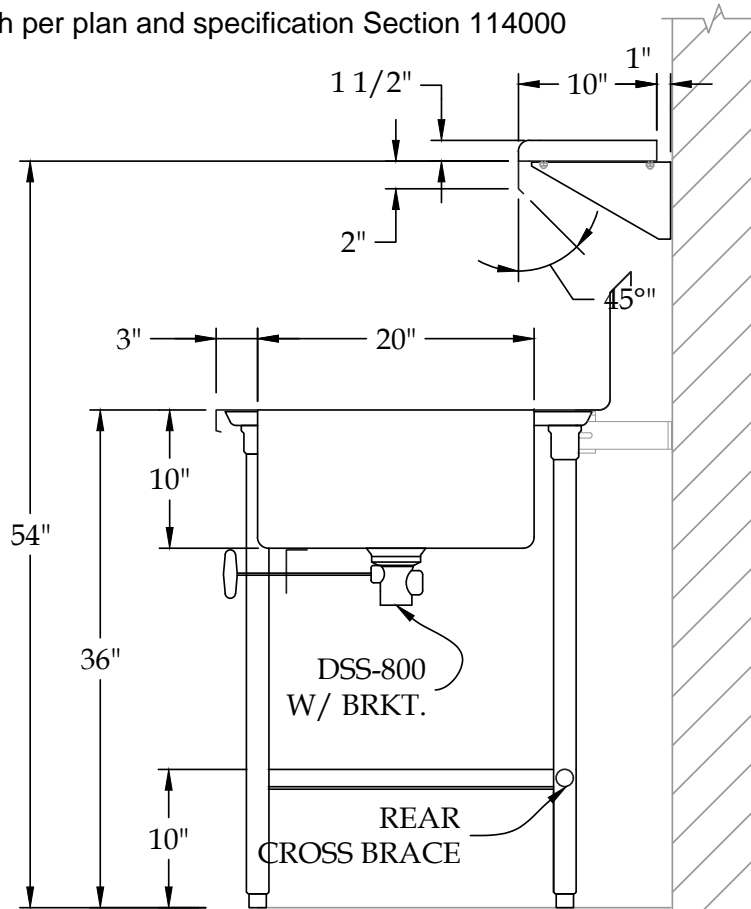
CUSTOM FABRICATED EQUIPMENT

DESCRIPTION: Prep Table

CONSTRUCTION FEATURES:

Make - Fabricate per specification Section 114000 General Construction

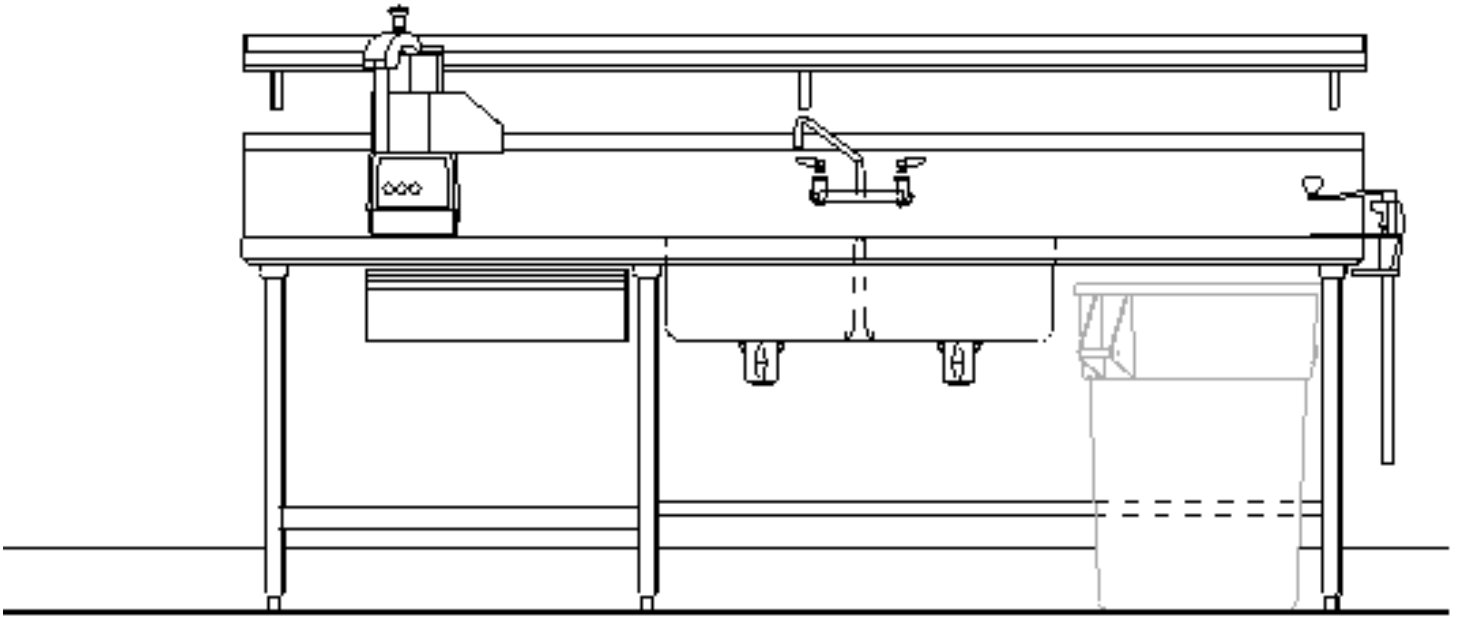
Size - Length per plan and specification Section 114000



GENERAL NOTES:

1. TOP AND SINKS TO BE 14 GA. S/S (ALL S/S TO BE TYPE 304)
2. LEGS TO BE 1 5/8 DIA. 16 GA. S/S
3. CROSSBRACING TO BE 1 1/4" DIA. 16 GA. S/S
4. UNDERSHELF TO BE 16 GA. S/S
5. FRAME TO BE 1" X 4" X 1" 14 GA. S/S CHANNEL
6. WALL SHELF TO BE 16 GA. S/S
7. BRACKETS FOR WALL SHELF TO BE 14 GA. S/S
8. SOUND DEADENING "TACKY TAPE" APPLIED BETWEEN TOP AND FRAMING
9. BRUSH-ON SOUND DEADENING ON UNDERSIDE OF BASIN





CUSTOM FABRICATED EQUIPMENT

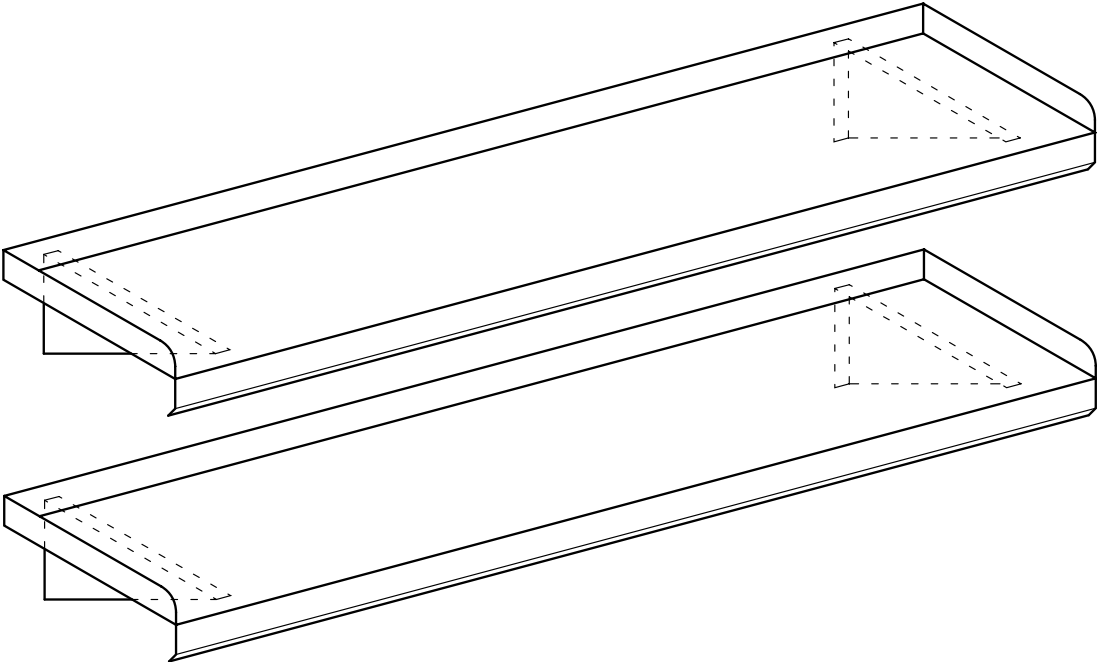
DESCRIPTION: Wall Shelf

CONSTRUCTION FEATURES:

Make - Fabricate per specification Section 114000 General Construction

Size - per plan; mounted 54" & 66" above floor

Construction - Wall shelf shall be fabricated of 16 gauge stainless steel with back and ends raised 1-1/2", front edges of ends angled back, all corners broken, and front turned down 1-1/2", and in 1/2" at 45°. Shelf corners shall be welded, ground and polished. Mount shelf 1" off face of wall with suitable fasteners on 14 gauge stainless steel flag brackets, 48" on center maximum. Flag brackets shall have a web angle of 30° measured from horizontal.





Waste > BRUTE® Utility

2632-56 BRUTE® Container without Lid with "Inedible" Black Imprint, English and Spanish



Durable, heavy-duty containers for a variety of uses.

- All-plastic, professional-grade construction will not rust, chip or peel; resists dents.
- Strong, snap-on lids are available for secure, stable stacking.
- Reinforced rims add strength and durability.
- Built-in handles allow easy, non-slip lifting and anti-jam nesting.
- Double-ribbed base increases stability and dragging capacity.
- Gray, White and Yellow are USDA Meat & Poultry Equipment Group Listed and assist in complying with HACCP guidelines.
- Certified to NSF Standards #2 and #21.
- 2637-88 is California State Fire Marshal (CSFM) approved for fire safety when used with 2632.

AVAILABLE COLORS

Order #	Color	Product UPC/ UCC Code
FG263256 GRAY	GRAY	086876130515 / 10086876130512



Gray
GRAY

**EXAMPLE ONLY
PROVIDED BY OWNER**

SPECIFICATIONS

	U.S.	Metric
Diameter:	22.0 in	55.9 cm
Height:	27.2 in	69.2 cm
Volume Capacity [Nom]:	32 gal	121.1 L
Volume Capacity [Max]:		
Volume Capacity [Min]:		
Carton Height:		
Carton Length:		
Carton Width:		
Length:		
Mass Capacity [Nom]:		
Mass Capacity [Max]:		
Product Weight:		
Quantity Per Pallet:		
Width:		

Certification [BRUTE® Round Containers]: UV

Certification [Mobile Collection

Equipment]:

Carton Cube: 18.67 ft30.53 m3

Ship Weight/Carton: 49.45 lb 22.43 kg

Pack Quantity: 6

Cartons Per Pallet: 4

ADDITIONAL INFORMATION:

Chemical Resistance Guide: chem.pdf

Products in BRUTE® Round Containers

Item #	Description	Diameter	Height	Volume Capacity
2620-46	BRUTE® Container without Lid with "USDA Condemned" Black Imprint, English and Spanish	19 1/2 in	22.9 in	20 gal

262



Edgewood Pre-K Academy

Bristol, CT

Item #: 21

Quantity: 3

2632-46	BRUTE® Container without Lid with "USDA Condemned" Black Imprint, English and Spanish	22 in	27.2 in	32 gal
2632-56	BRUTE® Container without Lid with "Inedible" Black Imprint, English and Spanish	22 in	27.2 in	32 gal
2632-73	32 Gallon BRUTE® Recycling Container	21.92 in	27.8 in	32 gal
2643-07	44 Gallon BRUTE® Recycling Container	24 in	31.5 in	44 gal
2643-46	BRUTE® Container without Lid with "USDA Condemned" Black Imprint, English and Spanish	24 in	31.5 in	44 gal
2643-56	BRUTE® Container without Lid with "Inedible" Black Imprint, English and Spanish	24 in	31.5 in	44 gal
2643-73	BRUTE® Recycling Container without Lid	24 in	31.5 in	44 gal
2655	BRUTE® Container without Lid	26.38 in	33.2 in	55 gal
1829397	BRUTE® Dome Top for 2632 Containers	22 3/4 in	12.2 in	
2609	Lid for 2610 BRUTE® Container	17.13 in	1.2 in	
2610	BRUTE® Container without Lid	15.63 in	17.1 in	10 gal
2620	BRUTE® Container without Lid	19.38 in	22.9 in	20 gal
2631	32 Gallon BRUTE® Container Lids	22.41 in	1.9 in	
2632	32 Gallon BRUTE® Container	21.92 in	27.8 in	32 gal
2637-88	BRUTE® Dome Top for 2632 Containers	22 11/16 in	12.2 in	
2643-60	BRUTE® 44-Gallon Utility Container	24 in	31.5 in	44 gal
2645-60	BRUTE® Lid	24 1/2 in	2.0 in	
2654	Lid for 2655 BRUTE® Container	29.06 in	2.1 in	
2657-88	BRUTE® Dome Top for 2655 Container	27 1/4 in	14.5 in	
3543	Funnel Top for 2632 Containers	22 3/8 in	5.0 in	

Accessories for BRUTE® Container without Lid with "Inedible" Black Imprint, English and Spanish (2632-56):

No.	Description	Diameter	Height
2631	32 Gallon BRUTE® Container Lids	22.41 in	1.9 in
2637-88	BRUTE® Dome Top for 2632 Containers	22 11/16 in	12.2 in
3543	Funnel Top for 2632 Containers	22 3/8 in	5.0 in
2640	BRUTE® Dolly for 2620, 2632, 2643, 2655 Containers	18 1/4 in	6.6 in
2640-43	BRUTE® Quiet Dolly for 2620, 2632, 2643, 2655 Containers	18 1/4 in	6.6 in
2646	BRUTE® Tandem Dolly for 2620, 2632, 2643, 2655, 3526, 3536 Containers		8.0 in
9W13	Light Duty Container Lid for 9W12, 2632 Containers	22 1/4 in	2.8 in
1829397	BRUTE® Dome Top for 2632 Containers	22 3/4 in	12.2 in

Consumables/Replacement Parts for 2632-56

No.	Fits	Description
5007-88	2632, 2632-46, 2632-56	Linear Low Density Can Liners

Work Smarter.

Rubbermaid Commercial Products, LLC
3124 Valley Avenue, Winchester, VA 22601
www.rcpworksmarter.com



Edgewood Pre-K Academy
Bristol, CT

Item #: 21
Quantity: 3

Edlund S-11 NSF Manual Can Openers

For the very highest standard in food safety and sanitation, the S-11 manual can opener has over 17 years of success in foodservice worldwide utilizing proprietary can opening technology. The patented S-11 has successfully opened nearly one billion cans without a single complaint – giving it a stainless reputation. Add in the industry’s longest warranty and you’ve got an opener that’s a cut above any other.



- 5-year warranty

- Rustproof stainless steel construction

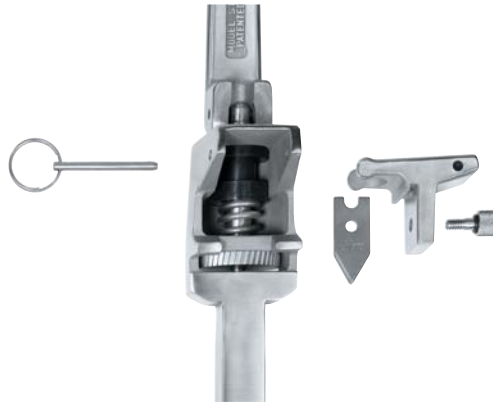
- Available with screw down base or clamp on model

Open up to a higher standard in food safety.



Dishwasher Safe

Toss in the dishwasher for easy cleaning. The industry's first all-stainless can opener, the S-11 resists rust and stays looking new, no matter how many times it's washed.



Fewer Parts

The S-11's advanced design means fewer parts than most other openers, and its patented Quick Change Mechanism makes knife and gear replacement fast and easy.



Quick Change Mechanism

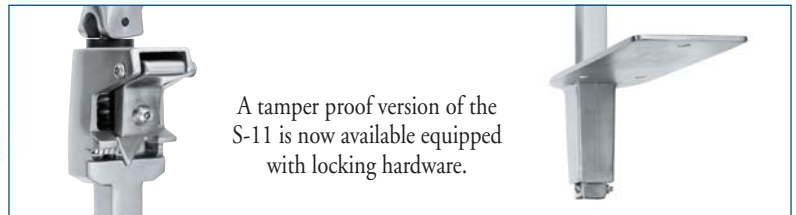
Makes gear replacement fast and easy.



S-11 with clamp base

Tamper proof S-11 opener with tamper proof base

ST-93 Rustproof can opener cleaning tool



A tamper proof version of the S-11 is now available equipped with locking hardware.

SPECIFICATIONS:

MODEL #	DESCRIPTION	PRODUCT CODE	CASE CUBE FT ³ /M ³	CASE WEIGHT LBS./KGS
S-11	Quick change can opener with standard length bar and new plated base	15000	3.3/0.1	30/13.6
S-11 L	Opener with stainless steel base	15300	3.3/0.1	30/13.6
S-11 E	Opener with stainless steel clamp base	15400	3.3/0.1	31/14.1
S-11 C	Opener with long bar and plated steel base	15020	3.3/0.1	30/13.6
S-11 CL	Opener with long bar and stainless steel base	15320	3.3/0.1	30/13.6
S-11 CE	Opener with long bar and cast stainless steel clamp base	15420	3.3/0.1	32/14.5
S-11 WB	Opener with long bar and cast stainless steel clamp base	15200	3.3/0.1	21/9.5
S-11 TP	Tamper proof opener with tamper proof base	15080	3.3/0.1	30/13.6
ST-93	Rustproof can opener cleaning tool	38500		.5/.2

Note: S-11 Series standard length bar is 16" (40.6 cm) long. Extra long bar is 22" (55.9 cm) long.



Edlund Company, Inc., 159 Industrial Parkway, Burlington, VT 05401 800-772-2126 www.edlundco.com



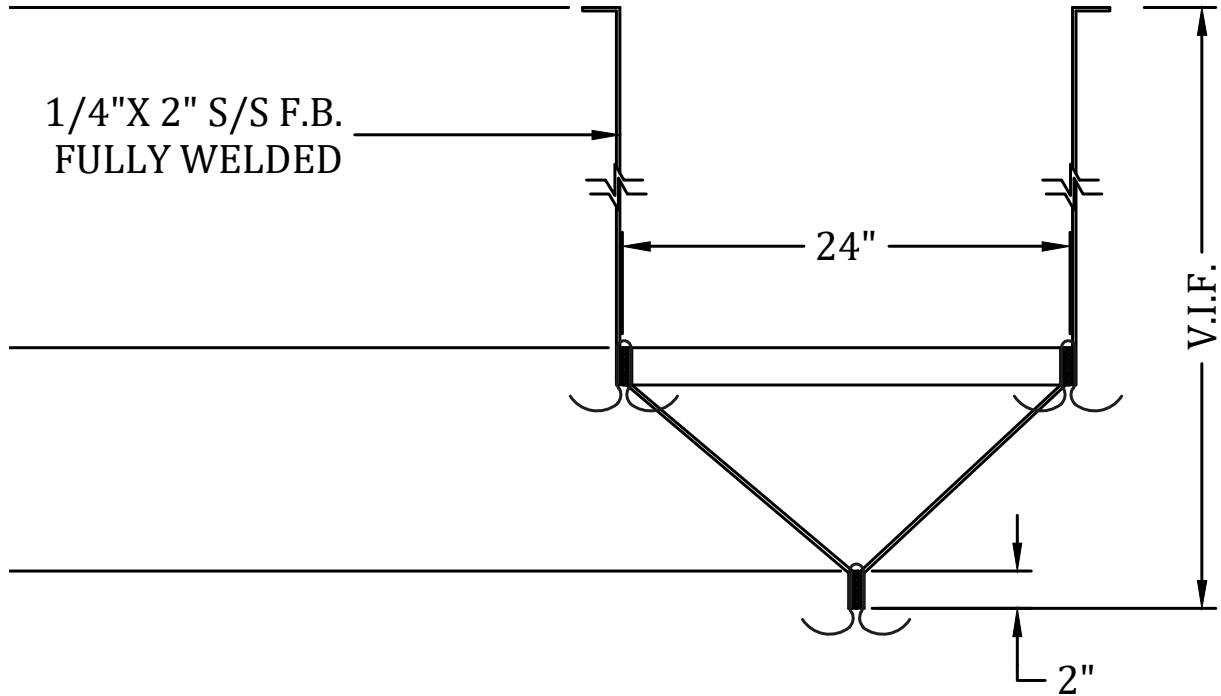
Edgewood Pre-K Academy
Bristol, CT

Item #: 22
Quantity: 1

CUSTOM FABRICATED EQUIPMENT

DESCRIPTION: Ceiling Mounted Pot Rack

CONSTRUCTION FEATURES:



GENERAL NOTES:

1. TOPS AND SINK TO BE 14 GA. S/S
2. LEGS TO BE 1 5/8 DIA. 16 GA. S/S
3. UNDER SHELF / OVER SHELF TO BE 16 GA. S/S
4. CROSS BRACING TO BE 1 1/4" DIA. 16 GA. S/S
5. FRAMES TO BE 1 1/2" X 1 1/2" X 14 GA. S/S ANGLE
6. CEILING HUNG POT RACK TO BR 1/4" X 2" S/S F.B. FULLY WELDED
7. SOUND DEADENING "TACKY TAPE" APPLIED BETWEEN TOP AND FRAMING
8. BRUSH-ON SOUND DEADENING ON UNDERSIDE OF BASIN



SteamChef™ 6

High Speed Convection Steamer, Automatic Water Fill & Drain, 32,000 BTU Gas Boiler-Free Counter Type Design

Project _____
 Item _____
 Quantity _____
 FCSI Section 11400 _____
 Approved _____
 Date _____

Steamchef™ Boilerless Convection Steamers

Models

- 22CGT6.1



Standard Features

- Cooking capacity for up to six 12" x 20" x 2.5" deep steam table pans (1/1 G/N, 65 mm).
- High-speed gas convection steamer with open style 1.0 gallon water reservoir located at the bottom of the cooking compartment for easy access and maintenance.
- Fan forced convection steam with KleanShield™ cooking compartment design. KleanShield™ collects and removes condensate waste from the cooking compartment. This keeps the compartment clean, safe from impurities and easy to maintain. Reduces foaming and avoids contamination of the reservoir water.
- Automatic water level controls, fills when main power switch is turned ON, Low Water and High Water probes inside cooking compartment maintains water levels during cooking, eliminating the need to manually refill and monitor water level during cooking. Large overflow port in rear wall. 193° preheat and standby temperature. High Temperature Automatic Safety Shut-off.
- Steam and Fan Shut Off Control when compartment door is opened.
- 32,000 BTU high efficiency atmospheric gas boilerless style heating system.
- Front access "works in a drawer" style burners for easy servicing.
- Includes a 60-Minute Electro-Mechanical Timer, LED Indicator Lights for Power On and Reset. Timed and Manual Bypass Switch for constant steaming.
- Exclusive SteamChef™ Automatic Drain Control. Compartment drains when main power is turned OFF via 1/2" ball valve with micro switch circuitry. Simple 1.5" NPT drain connection required with water saving cold water condenser and 3 minute rinse feature.
- Left Hand Door Hinging: Compartment Doors hinged on the left, controls on the right.
- Exclusive, durable 14 gauge stainless steel compartment door and latch withstands abuse and heavy wear. Two piece compartment door with free floating inner door is self adjustable and prevents leaks. Reversible door gasket doubles the life of the gasket.
- Heavy-duty 4" (102mm) Skid Resistant Adjustable Legs with Flanged Feet.
- UL - Gas, UL - Sanitation (NSF Standards).

Short Form Specifications

Shall be a Cleveland SteamChef™ 6, model 22CGT6.1, one compartment 32,000 BTU high efficiency atmospheric gas boilerless style heating system. Front access "works in a drawer" style burners for easy servicing. Standard with Compartment Controls and 60-minute electro-mechanical timer. Capacity for six 2.5" (1/1 G/N, 65 mm) full size steam table pans. Includes 1/2" ball valve style automatic drain. Automatic water level controls. Heavy-duty 14 gauge stainless steel cooking compartment door and latch. KleanShield™ clean cavity protection. 4" Adjustable Legs.



Options & Accessories

- **34" High Stainless Steel Equipment Stand (UNISTAND34)**
- 5 Foot (1524mm) FDA Approved National Hose Thread style water connection kit (garden hose thread), 2 required (NHT60)
- Single Point Water Connection (SPW)
- Electronic Timer

- Each compartment has capacity for: Six, 12" x 20" x 21/2" deep Cafeteria Pans.
- Each compartment has capacity for: Twelve, 12" x 20" x 1" deep Cafeteria Pans.
- Each compartment has capacity for: Four, 12" x 20" x 4" deep Cafeteria Pans.

OPERATING CLEARANCES

3" Left, 3" Right and 3" Rear.

SERVICE CLEARANCES

12" on control side. Contact factory for variances to clearances.

CONTROLS

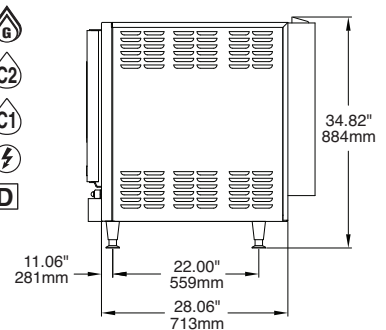
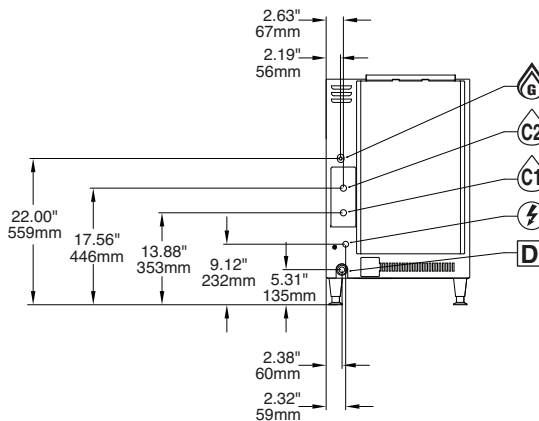
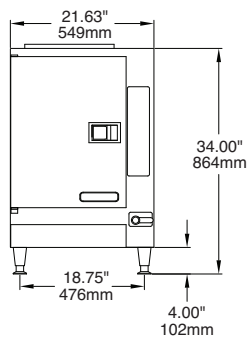
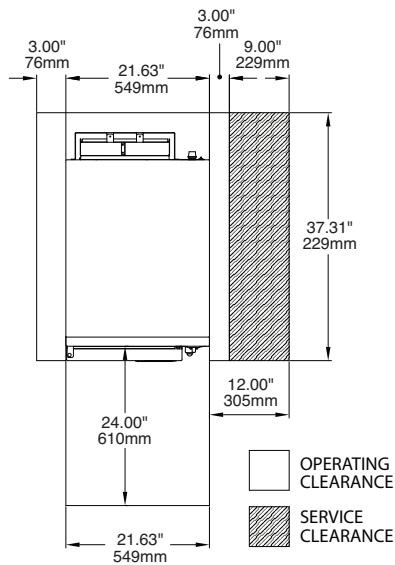
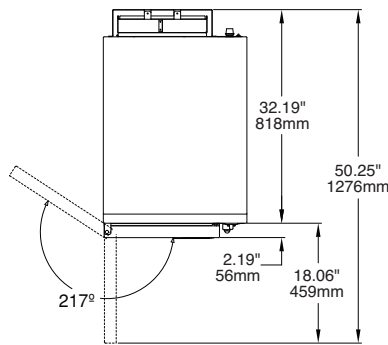
 60-minute electro mechanical timer with load compensating feature.
 Two function control switch for Timed Cooking and Continuous Steaming.

APPROVALS

UL - Gas, UL - Sanitation (NSF Standards)

Shipping Weights & Dimensions

Weight	Width	Depth	Height
341 lbs	30"	41"	36"


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 UL safety.

(NOT TO SCALE)

GAS

1/2" Dia. IPS

32,000 BTU's

SUPPLY PRESSURE: NATURAL - 4.00" W.C. minimum, 14.00" W.C. maximum
 PROPANE - 11.00" W.C. minimum, 14.00" W.C. maximum

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

ELECTRICAL

120V, 1 Phase, 4 Amps.

COLD WATER

C-1: Feed water for reservoir, 35 Psi Minimum, 60 Psi Maximum.

C-2: Drain condenser water, 35 Psi Minimum, 60 Psi Maximum.

Two 3/4" NH-F (Garden Thread) connections. Use NSF approved hose.

DRAIN CONNECTION

1.5" NPT-M

Do not connect other units to this drain.

Drain line must be vented.

Do not connect the appliance's drain connection to any drain material that cannot sustain 140°.

3M™ Water Filtration Products

SPEC# _____

QUANTITY _____

application:

SCALE CONTROL

model:

SF165



The 3M™ Water Filtration Products SF165 ScaleGARD™ HT System helps provide consistent Recipe Quality Water™ with reduced sediment and chlorine taste and odor. Operating cost savings from the controlled and metered addition of scale-inhibitors reduces the ability of calcium and magnesium to precipitate as hard scale in both high and low temperature applications, including ice machines, coffee, tea, espresso brewers and steamers*.

- ScaleGARD HT, SF165 combines chlorine taste and odor reduction with sediment reduction and helps protect against the effects of scale formation at flow rates to 3.34 gpm (12.6 lpm) for 35,000 gallons (132,000 liters).

PRODUCT BENEFITS

- Advanced Integrated Membrane Pre-Activated Carbon Technology (“IMPACT”) filtration media combines a membrane in series with premium activated carbon to provide superior throughput and cartridge life.
- Reduced sediment and chlorine taste and odor for equipment protection and great tasting hot and cold beverages and ice.
- A forced-feed orifice carefully controls and meters the addition of a proprietary scale inhibitor to reduce scale build-up on heating coils.
- Superior scale reduction performance in equipment from ice machines to equipment heating water to temperatures over 200°F (93°C).
- Sanitary Quick Change (SQC) HF65 encapsulated cartridge design allows for fast and easy change-outs with a 1/4 turn while minimizing the possibility of leakage and media contamination.
- 3/4” NPT inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.
- FDA CFR-21 and/or NSF compliant materials.
- System includes a pressure gauge, inlet shut-off valve and outlet check valve for simple installation and operation.

PRODUCT SPECIFICATIONS

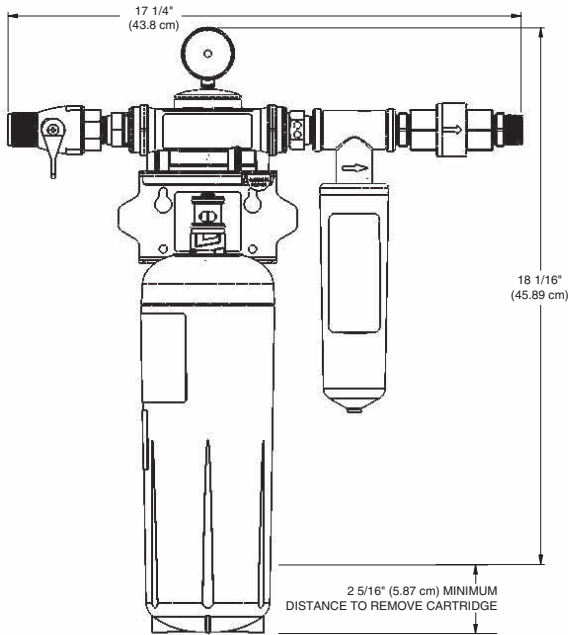
Model Number	Part Number	Reduction Claims	Micron Rating	Capacity	Service Flow Rate	Application	Replacement Cartridge	Sizing
SF165	56246-01	Sediment, Chlorine Taste and Odor, Scale	3	35,000 gallons (132,000 liters)	3.34 gpm (12.6 lpm)	Normal to Hard Water	HF65 (56134-07) HF8-S (55821-06) Cartpak (56138-11)	Ice: Cubers to 1,200 lbs. (544 kg) Flakers to 2,400 lbs. (1,089 kg) Coffee Brewers and Steamers to demand flow rates of 3.34 gpm (12.6 lpm)

* Periodic acid de-liming of boiler is recommended for steamer applications.

SF165

3M™ Water Filtration Products

SPEC# _____
QUANTITY _____
MODEL NUMBER _____
PART NUMBER _____



PHYSICAL SPECIFICATIONS

- System includes a manifold with built-in pressure gauge, inlet water shut-off valve, outlet check valve, mounting bracket, filter cartridge and scale-feeding system.
- Inlet and outlet plumbing connections are 3/4" NPT.
- Filter cartridges are o-ring seal type.
- System maximum operating pressure of 125 psi (862 kPa) and operating temperatures of 100°F (37.8°C).
- Recommended service flow rate is up to 3.34 gpm (12.6 lpm)
- Filter cartridge incorporates carbon block media protected by a pleated pre-filter membrane.
- All wetted parts and media are FDA CFR-21 compliant.
- Cartridges are sanitary in design, requiring no contact with the filter media during cartridge change-out.
- Filter cartridges requires no pre-activation.
- Shipping Weight: 6 lbs. (2.7 kg).
- Operating Weight: 12 lbs. (5.4 kg).

IMPORTANT: INSTALLATION TIPS

These installation tips are for informational purposes only and are not intended to be used as actual installation instructions. **CAUTION: To reduce the risk associated with property damage due to water leakage:**

- **Read and follow** Use Instructions before installation and use of this system.
- Installation and use **MUST** comply with all state and local plumbing codes.
- **Protect from freezing**, remove filter cartridge when temperatures are expected to drop below 40°F (4.4°C).
- **Do not install on hot water supply lines.** The maximum operating water temperature of this filter system is 100°F (37.8°C).
- **Do not install** if water pressure exceeds 125 psi (862 kPa). If your water pressure exceeds 80 psi (552 kPa), you must install a pressure limiting valve. Contact a plumbing professional if you are uncertain how to check your water pressure.
- **Do not install** where water hammer conditions may occur. If water hammer conditions exist you must install a water hammer arrester. Contact a plumbing professional if you are uncertain how to check for this condition.
- The disposable filter cartridge **MUST** be replaced every 12 months, at the rated capacity or if a noticeable reduction in flow rate occurs.

⚠ WARNING: To reduce the risk associated with the ingestion of contaminants:

- Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

CUNO Incorporated recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold. CUNO shall not be liable for system failures due to improper maintenance.

LIMITED WARRANTY

CUNO Incorporated warrants this Product (excluding disposable filter cartridge(s)) to be free from defects in material and workmanship for five (5) years from the date of purchase. The disposable filter cartridge is warranted from defects in material and workmanship for a period of one (1) year from the date of purchase. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by CUNO or failure to follow installation and use instructions. If the Product is defective CUNO will replace the Product or refund your Product purchase price. CUNO will not be liable for any indirect, special, incidental, or consequential damages arising from the use of this Product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you. To obtain warranty service, mail your request to Warranty Claims, CUNO Incorporated, 400 Research Parkway, Meriden, CT 06450. Proof of purchase (original sales receipt) must accompany the warranty claim, along with a complete description of the Product, model number and alleged defect. This warranty gives you specific legal rights and you may have other rights which vary from state to state, or country to country.

3M

CUNO Incorporated
400 Research Parkway
Meriden, CT 06450 U.S.A.
Toll Free: 1.800.222.7880
Modular: 202.227.5541

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Edgewood Pre-K Academy
Bristol, CT

Item #: 27
Quantity: 1

Cutsheet provided for design intent;
Item is existing to be provided by Owner

U.S. Range

U-Series 36" Gas Restaurant Range

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

Models

- **U36-6R**
- U36-6S
- U36-4G12R
- U36-4G12S
- U36-2G24R
- U36-2G24S
- U36-G36R
- U36-G36S



Model U36-6R

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large, heavy-duty knobs
- Gas regulator
- Easy to access oven pilot light
- Reinforced chassis corners

Standard on Applicable Models:

- Open storage in lieu of oven, (suffix S)
- Ergonomic split cast-iron top ring grates
- Powerful 32,000 BTU/9.37 kW 2 piece cast-iron geometric open top burner
- 5/8" (15mm) thick steel griddle plate w/ manual hi/lo valve control, 23" (584mm) working depth surface, standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 BTU/5.27 kW cast-iron "H" style griddle burner per 12" (305mm) width of griddle
- Front serviceable griddle plate
- 38,000 BTU/11.13 kW cast-iron "H" style oven burner
- Snap-action modulating oven thermostat low to 500° F
- Nickel-plated oven rack and 3-position removable oven rack guide
- Large oven w/ porcelain ribbed

bottom & door, aluminized steel top, sides and back; standard oven fits standard sheet pans in both directions

- Square door design with strong, "keep-cool" oven door handle

Options & Accessories

- Snap-action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/ 18,000 BTU/5.27 kW cast-iron "H" burner standard on left side
- Low-profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- Four 6" (152mm) levelling swivel casters w/ front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles

Specifications

Gas restaurant series range with large capacity standard oven.

35 7/16" (900mm) wide, 27" (686mm) deep worktop surfaces.

Stainless steel front, sides and 5" wide front rail.

6" (152mm) legs with adjustable feet.

Six powerful 2-piece 32,000 BTU/9.37 kW (Natural Gas), cast-iron open burners set in split cast-iron ergonomic grates.

Griddle or optional hot top with cast-iron "H" style burners, 18,000 BTU/5.27 kW (natural gas), in lieu of open burners.

Front serviceable griddle plate.

Porcelain oven bottom and door line and heavy-duty, "keep-cool" door handle.

Heavy cast-iron "H" oven burner rated 38,000 BTU/11.13 kW (natural gas)

Oven controlled by even bake, fast recovery snap-action modulating oven thermostat.

Available with storage base in lieu of oven.

NOTE: Use only Garland certified casters and approved restraining devices.



U-Series 36" Gas Restaurant Range

Garland Commercial Ranges Ltd.
4477 Kew-Forest Road

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-431-3444

www.garland-group.com

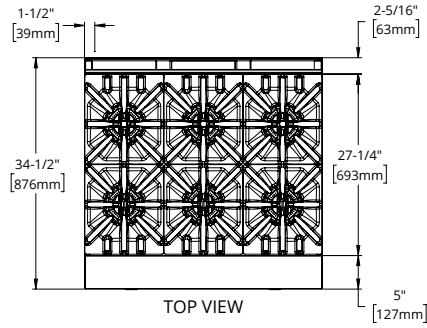


Edgewood Pre-K Academy
Bristol, CT

Item #: 28
Quantity: 1

U.S. Range

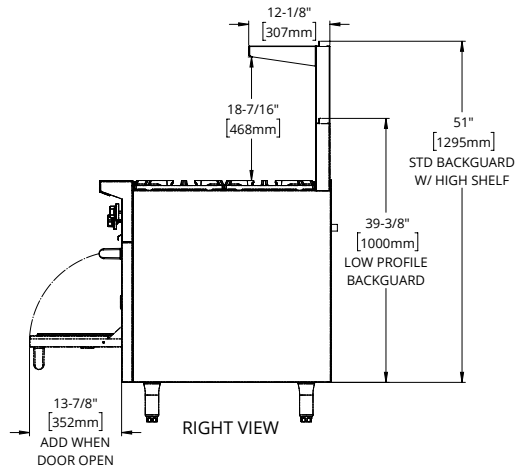
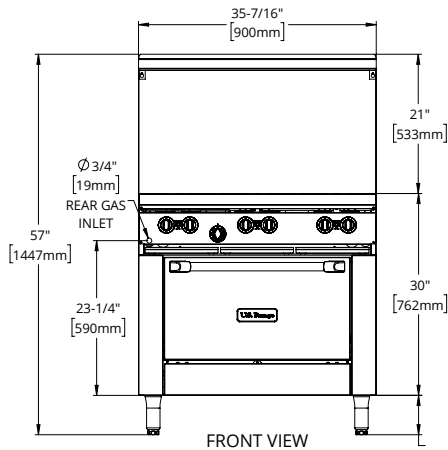
U-Series 36" Gas Restaurant Range



Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.



Model Number	Description	Total BTU/Hr Natural	Shipping Information		
			Lbs.	Kg	Cu Ft
U36-6R	Six Open Burners w/26" Oven	230,000	430	195	40
U36-6S	Six Open Burners w/Storage Base	192,000	310	141	40
U36-4G12R	12" Griddle, Four Open Burners w/26" Oven	184,000	460	209	40
U36-4G12S	12" Griddle, Four Open Burners w/Storage Base	146,000	340	154	40
U36-2G24R	24" Griddle, Two Open Burners w/26" Oven	138,000	495	225	40
U36-2G24S	24" Griddle, Two Open Burners w/Storage Base	100,000	375	170	40
U36-G36R	36" Griddle w/26" Oven	92,000	530	240	40
U36-G36S	36" Griddle w/Storage Base	54,000	410	186	40

Width In (mm)	Depth In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
35-7/16 (900)	34-1/2 (876)	57 (1448)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" WC 25 mbar

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Standard Oven
Natural	32,000/9.37	18,000/5.27	38,000/11.13
Propane	26,000/7.61	18,000/5.27	32,000/9.38

Garland/US Range reserves the right to make changes to the design or specifications without prior notice.

Garland Commercial Ranges Ltd.
1477 Kamato Road

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2444

www.garland-group.com



Edgewood Pre-K Academy
Bristol, CT

Item #: 28
Quantity: 1



ZEPHAIRE-200-G-ES

ZEPHAIRE-200-G-ES

Full-Size, Bakery Depth Gas Convection Oven



Project _____
Item No. _____
Quantity _____

Extra depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right or front-to-back positions.
All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder-coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Ball bearing slide out front control panel for easy servicing
- 1" solid block plus 1" mineral fiber insulation for a total of 2" of insulation

INTERIOR CONSTRUCTION

- Full angle-iron frame
- Double-sided porcelainized baking compartment liner (16 gauge)
- Stainless steel combustion chamber
- Single inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior halogen lights

OPERATION

- Direct fired gas system
- Electronic spark ignition control system
- Removable inshot burners
- Internal pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 3/4 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan

STANDARD FEATURES

- SSI-M - solid state infinite control with separate dials for thermostat and timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Two year parts and labor warranty*
- Three year limited oven door warranty*

* For all international markets, contact your local distributor.

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



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs, casters & stands**
 - 6" (152mm) seismic legs
 - 6" (152mm) casters
 - 4" (102mm) low profile casters (double only)
 - 25" (635mm) stainless steel stand w/rack guides
 - 29" (737mm) stainless steel, fully welded open stand with pan supports
- **Gas hose w/quick disconnect restraining device**
 - 48" (1219mm) hose
 - 36" (914mm) hose
- SSD - Solid state digital control with LED display, Cook & Hold and Pulse Plus®
- Extra oven racks
- Stainless steel solid back panel
- Gas manifold (for double sections)
- Prison package (includes security control panel and stainless steel back)
- Flue connector
- Direct vent

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- Solid stainless steel doors

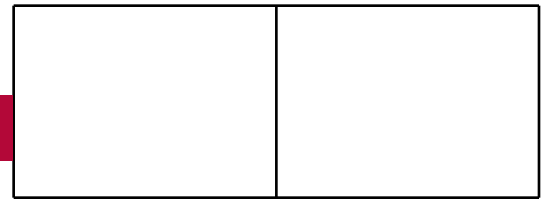


Edgewood Pre-K Academy
Bristol, CT

Item #: 29
Quantity: 1

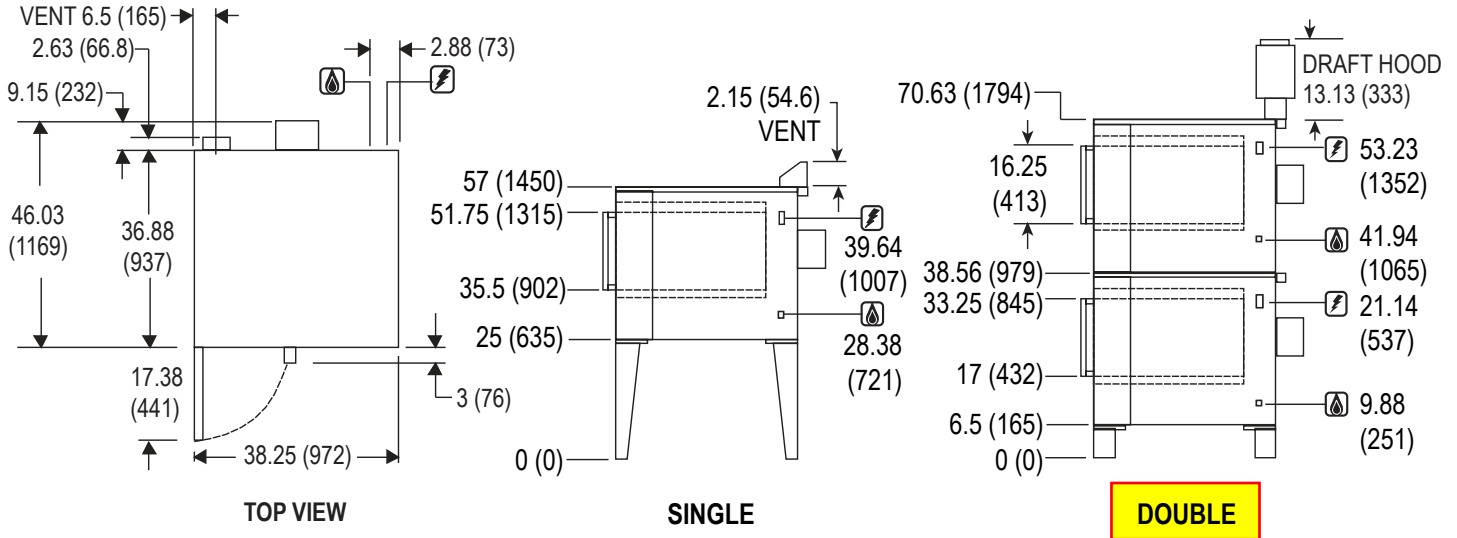


ZEPHAIRE-200-G-ES



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



SHORT FORM SPECIFICATIONS Provide Blodgett full-size, bakery depth convection oven model Zephaire-200-G-ES, (single/double) compartment. Each compartment shall have porcelainized/stainless steel liner and shall accept five 18" x 26" standard full-size bake pans in left-to-right or front-to-back positions. Stainless steel front, top and sides. Doors shall be (solid stainless steel/dual pane thermal glass windows) with single powder-coated handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a direct fired system with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 3/4 HP motor with thermal overload protection. Each chamber shall be fitted with two halogen lamps and five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state infinite control with separate dials for thermostat and timer. Provide two years parts and labor and three year door warranty. Provide options and accessories as indicated.

DIMENSIONS

Floor space	38-1/4" (972mm) W x 36-7/8" (937mm) D
Interior	29" (737mm) W x 20" (508mm) H x 28-1/4" (718mm) D
If oven is on casters	
Single	Add 4-1/2" (114mm) to height
Double	Height dimensions remain the same
Double Low Profile	Subtract 2.5" (64mm) from all height dimensions

PRODUCT CLEARANCE

From combustible and non-combustible construction

0" (0 mm)

MINIMUM ENTRY CLEARANCE

Uncrated	32-1/16" (814mm)
Crated	37-1/2" (953mm)

SHIPPING INFORMATION

Approx. Weight

Single	590 lbs. (268 kg)
Double	1095 lbs. (497 kg)

Crate Size

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)
(2 crates required for double)

GAS SUPPLY (per section)

3/4" NPT

Inlet Pressure

Natural Gas	7.0" W.C. min. - 10.5" W.C. max.
Propane	11.0" W.C. min. - 13.0" W.C. max.

Manifold Pressure

Natural Gas	3.5" W.C.
Propane	10" W.C.

MAXIMUM INPUT

50,000 BTU/hr (14.6 Kw) per oven section

POWER SUPPLY

115 VAC, 1 phase, 8 Amp, 60 Hz., 2-wire with ground, 3/4 H.P., 2 speed motor, 1120 and 1680 RPM

6' (1.8m) electric cord set furnished on 115 VAC ovens only

230V CE model, 1 phase, 3 Amp, 50 Hz., 2-wire with ground, 1/2 H.P., 2 speed motor, 1440/930



Edgewood Pre-K Academy
Bristol, CT

Item #: 29
Quantity: 1

EXAMPLE ONLY
See shop drawing



ND-2 Series

Exhaust Only Hood

CaptiveAire's Premier Canopy

The ND-2 Series is a Type I, Wall Canopy Hood for use over 450°F, 600°F and 700°F cooking surface temperatures. The aerodynamic design includes a mechanical baffle and performance enhancing lip for exceptional capture and containment.

Fully Integrated Package

CaptiveAire sells this hood as a stand-alone appliance to be integrated into a kitchen ventilation application, or provided as part of a FULLY INTEGRATED PACKAGE designed by CaptiveAire and pre-engineered for optimum performance. The package consists of the hood, an integral utility cabinet, factory pre-wired electrical controls, and a listed fire suppression system. Other options include a listed exhaust fan, a listed make-up air unit and listed, factory-built ductwork.

Advantages

- ▶ **Exhaust Flow Rates:** Superior exhaust flow rates. A 4' Hood can operate at 150 CFM/ft or 600 total CFM. Available in single or back-to-back configurations.
- ▶ **ETL Listed:** ETL Listed for use over 450°F, 600°F and 700°F cooking surface temperatures, which provides flexibility in designing kitchen ventilation systems. ETL Listed to US and Canadian safety standards, ETL Sanitation Listed and built in accordance with NFPA 96.
- ▶ **Capture and Containment:** Insulated, double-wall rigid front has aerodynamic design that reduces radiant heat into kitchen, prevents condensation and provides exceptional capture and containment of cooking vapors. This is accomplished with the signature ND-2 "mechanical baffle" on the front of the hood's capture area and the "C-shaped" design of the hood's capture area. Mechanical baffle provides a built-in wiring chase for optimal positioning of electrical controls and outlets on the front face of the hood without penetrating capture area or requiring external chase way.
- ▶ **Convenient Design:** Factory pre-wired lighting to illuminate the cooking surface is accessible from the bottom of the hood. Fitted with UL Listed, pre-wired, incandescent light fixtures and tempered glass globes to hold up to a standard 100 watt bulb. Pre-punched hanging angles on each end of hood and additional set provided for hoods longer than 12'.
- ▶ **Construction:** Polished stainless steel on the interior and exterior of the front enhance aesthetics. Fully welded and polished front corners. Fabricated from
- ▶ **Grease Extraction:** All hoods come standard with stainless steel baffle filters and a deep grease trough which allows for easy cleaning. Captrate Combo® and Captrate Solo® filters are optional. Grease drain system with removable 1/2 pint cup for easy cleaning. Standard filter stops eliminate gaps between filters.
- ▶ **Reduced Lead Times and Shipping Costs:** Produced on a high volume assembly line at one of six manufacturing facilities to reduce lead times and shipping costs.
- ▶ **Clearance to Combustibles:** Standard built in 3" rear standoff to meet NFPA 96 requirements, when installed in a wall application.
- ▶ **Controls:** Hoods can be equipped with modular utility cabinets and end standoffs. Optional listed light and fan control switches flush mounted and pre-wired through electrical chase way.
- ▶ **Optional Make-Up Air:** Make-up air can be supplied through optional front and/or side plenums (ND-2 Series with PSP or AC-PSP Accessory).
- ▶ **Optional Self Cleaning Technology:** The Self Cleaning Hood option adds a spray bar that extends the full length of the hood immediately behind the filters. The system cleans grease from the plenum and portion of the duct with the daily hot water spray cycle.
- ▶ **Optional CORE Protection:** The CORE Fire Protection System is an automatic, pre-engineered fire suppression system which is ETL listed to UL Standard

Type 430 stainless steel with option of Type 304 available.

- ▶ **Channels:** Hood comes standard with structural channels on top and wrapper channels on the bottom.
- ▶ **Reduced Weight:** Rigid single wall end panels reduce weight.

300. The CORE Protection System is designed to provide primary coverage for ventilating equipment including hoods, ducts, plenum and filters.

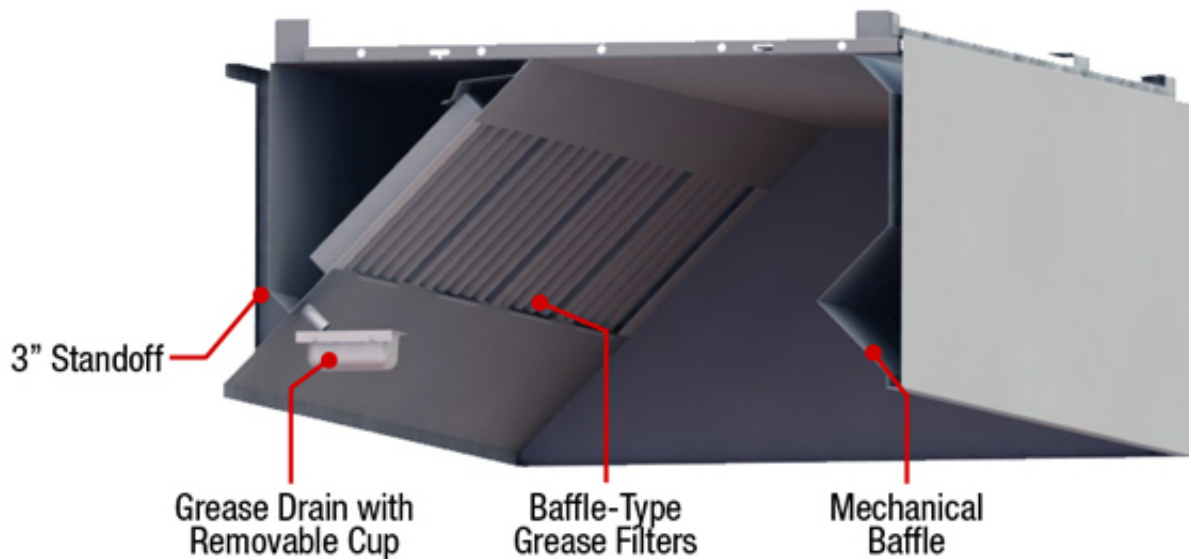
- ▶ **Optional Heat Recovery Coil:** This option is available for hoods with CORE Protection. A listed coil accessory can be added to the hood plenum to recover heat from the exhaust stream. Warm air in the exhaust stream passes over the coil and heats the cold water in the coil, acting as a preheater on the hot water supply line for the restaurant or facility.

Performance

AVG. COOKING SURFACE TEMP. (°F)	CONFIGURATION	MIN. EXHAUST CFM / FT.
450°F	Single Wall Hood 2 Wall Hoods Back-to-Back	150 300
600°F	Single Wall Hood 2 Wall Hoods Back-to-Back	200 400
700°F	Single Wall Hood 2 Wall Hoods Back-to-Back	250 500

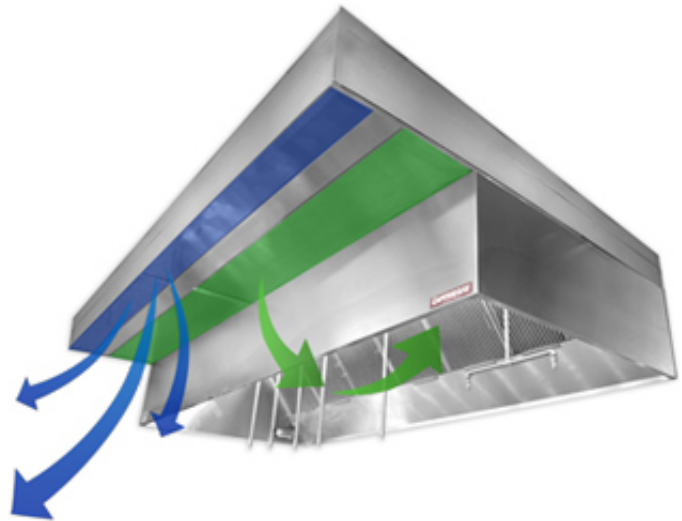
Recommended Duct Sizing: Exhaust - Based on 1500 FPM

Features



Optional Make-Up Air Accessory

- ▶ Provides the required make-up air for your kitchen system
- ▶ Delivers AC where it is needed most
- ▶ AC air does not interfere with the hoods capture and containment
- ▶ Convenient termination for AC ductwork in kitchen
- ▶ Stainless steel construction to match the ventilation hoods
- ▶ Insulated to prevent condensation
- ▶ Make-up plenum is located nearest the hood; the air conditioned plenum is away from the hood
- ▶ Make-up air stream and the air conditioned air stream are not permitted to mix until leaving the dual plenum
- ▶ Perforated, stainless steel diffuser plates provide even air distribution
- ▶ Optional LED Lights



Make-up air is evenly distributed along the length of the hood through the first plenum and **conditioned air** is delivered through the outer plenum.

Optional Vertical End Panels (VEP & WVEP)

Energy Savings

- ▶ VEPs provide improved capture and containment by directing effluents into the hood and blocking cross drafts
- ▶ Allows exhaust CFM reductions up to 18%
- ▶ Equivalent reduction in makeup air
- ▶ This saves on fan energy, make-up air heating/cooling energy
- ▶ Possible equipment downsizing, reduces upfront cost

Design

- ▶ Stainless steel matches hood finish
- ▶ Gas chase allows appliance lines to run between wall and end panel
- ▶ Double-wall insulated construction
- ▶ Adjustable feet
- ▶ May allow for a reduction in required side overhangs

Safety

- ▶ Encloses the hood area, preventing flames or embers from escaping
- ▶ Ensures equipment is not accidentally moved outside of the hood area
- ▶ Stainless steel construction for sanitation and longevity
- ▶ Legs raise bottom of panel off floor to allow room for cleaning

- ▶ Hemmed edges prevent sharp surfaces
- ▶ Wide Vertical End Panels (WVEPs) provide an increased level of heat containment and fire protection, especially useful for high radiant load appliances such as solid fuel

Options

Utility Cabinet: Listed for integral side mount and fabricated of same material as hood. Cabinet can house listed fire suppression system and listed, pre-wired electrical controls.

Front Perforated Supply Plenum: Provides low velocity make-up air for the kitchen and is discharged in front of the hood. Perforated diffuser plates allow for even air distribution and supply riser includes a volume damper for easy balancing. Side Perforated Supply Plenums can be added to optimize the air flow if necessary.

Enclosure Panels: Constructed of stainless steel. Sized to extend from hood top to ceiling, enclosing pipe and hanging parts.

End Panels: Should be used to maximize hood performance and eliminate the effects of cross drafts in kitchen. units constructed of stainless steel and sized according to hood width and cooking equipment. Exposed edges hemmed for safety and rigidity.

Roof Top Package: Combination ETL Listed exhaust/supply air unit with factory prewired and mounted motors, trunkline and curb vented on exhaust side.

Separate Exhaust and/or Make-Up Air Fans: ETL Listed single exhaust fans and supply-air fans and curbs available.

Fire Suppression System: UL 300 fire suppression system.

Lighting: Recessed Incandescent, Recessed Fluorescent, Compact Fluorescent, Recessed LED, Halogen

CUSTOM FABRICATED EQUIPMENT

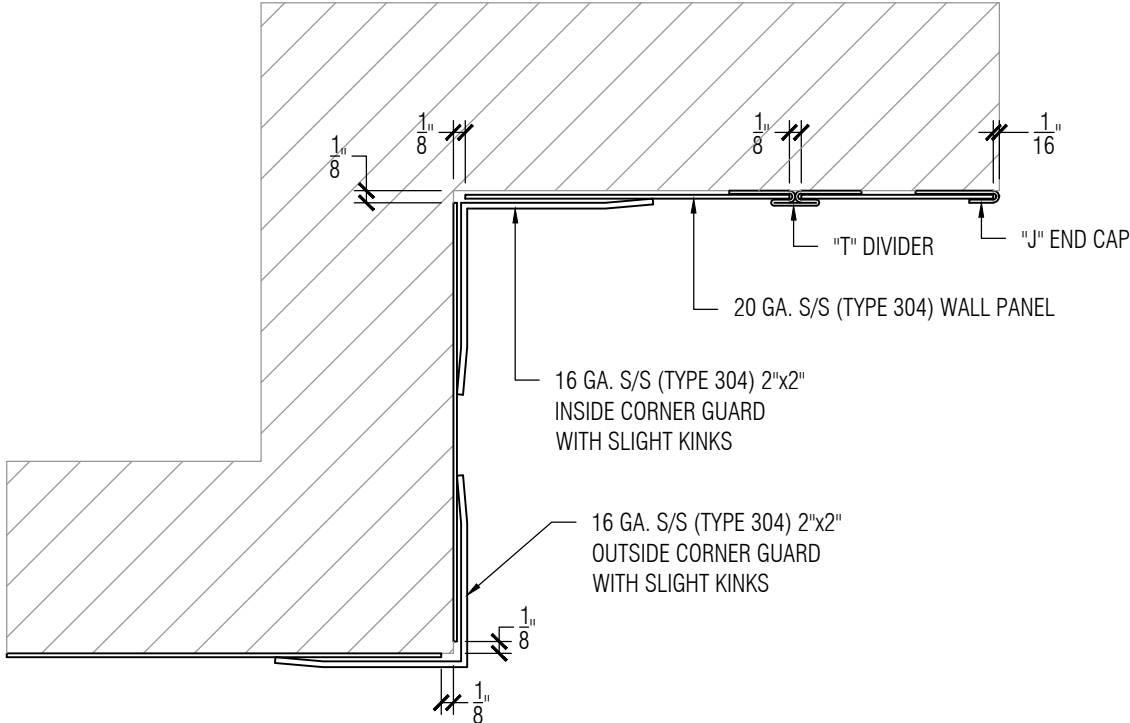
DESCRIPTION: Stainless Steel Wall Flashing

CONSTRUCTION FEATURES:

Make - Fabricate per specification Section 114000 General Construction

Size - Length per plan and specification Section 114000

Construction - Wall shall be clad with 20 gauge type 304 stainless steel cut in largest sheets to minimize joints and secured to wall with adhesive and no exposed fasteners. Provide Component Hardware J64-1450 "T" dividers at joints and J63-1451 cap strips at ends



**TYPICAL WALL PANEL DETAILS
(VERTICAL CONNECTIONS)**

SCALE: 6"=1'-0"

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.

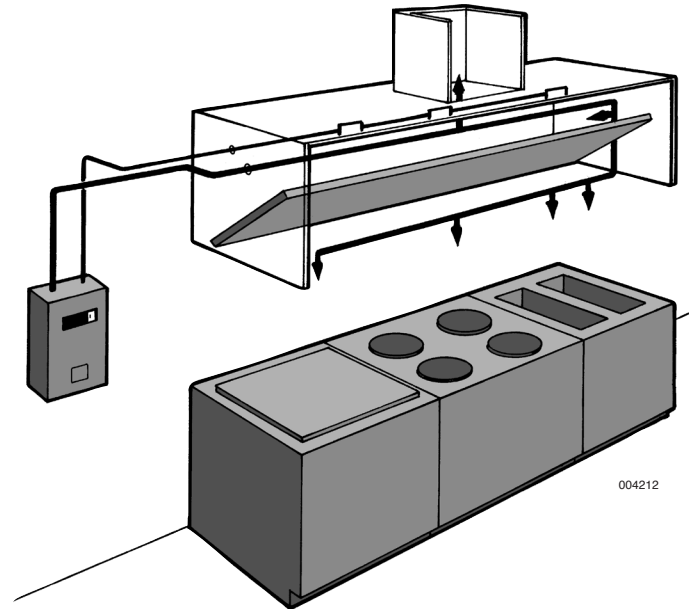
Use of the R-102 system is limited to indoor applications or locations that provide weatherproof protection within tested temperature limitations. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C). 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 (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 shut-down 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, 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.



009368

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 regulator 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

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 and with the Mechanical Gas Valve Assembly.

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 and with 1/2 in. EMT conduit.

Approvals

- UL/ULC Listed
- CE Marked
- New York City Department of Buildings — COA #5663
- 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 (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 Johnson Controls, 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.

Specifications (Continued)

- 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.
- 2.2.5 Regulated Actuator Assembly: When more than two agent tanks or three agent tanks in certain applications are required, the regulated actuator shall be available to provide expellant gas for additional tanks. It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. The regulator shall be deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). The regulated actuator assembly shall contain an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of the expellant gas line.
- 2.2.6 Discharge Nozzles: Each discharge nozzle shall be tested and listed with the R-102 system for a specific application. Nozzles tips shall be stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle shall have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.
- 2.2.7 Distribution Piping: Distribution piping shall be Schedule 40 black iron, chrome-plated, or stainless steel conforming to ASTM A120, A53, or A106.
- 2.2.8 Detectors: The detectors shall be the fusible link style designed to separate at a specific temperature, or shall be electric thermal detectors designed to operate at a factory preset temperature.
- 2.2.9 Cartridges: The cartridge shall be a sealed steel pressure vessel containing either carbon dioxide or nitrogen gas. The cartridge seal shall be designed to be punctured by the releasing device supplying the required pressure to expel wet chemical agent from the storage tank.

- 2.2.10 Agent Distribution Hose: An optional agent distribution hose shall be available for kitchen appliances manufactured with or resting on casters (wheels/rollers). This shall allow the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. Hose assembly shall include a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.
- 2.2.11 Flexible Conduit: The manufacturer supplying the Restaurant Fire Suppression System shall offer flexible conduit as an option to rigid EMT conduit for the installation of pull stations and/or mechanical gas valves. The flexible conduit shall be UL Listed and include all approved components for proper installation.
- 2.2.12 Pull Station Assembly: The Fire Suppression System shall include a remote pull station for manual system actuation. The pull station shall be designed to include a built-in guard to protect the pull handle. The pull station shall also be designed with a pull handle to allow for three finger operation and shall be red in color for quick visibility.

3.0 IMPLEMENTATION

3.1 Installation

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

3.2 Training

- 3.2.1 Training shall be conducted by representatives of the manufacturer.

Note: The converted values in this document are for dimensional reference only and do not reflect an actual measurement.

ANSUL, R-102, and the product names listed in this material are marks and/or registered marks. Unauthorized use is strictly prohibited.

NEW TECHNOLOGY

CUSTOMIZABLE INTERFACE

CaptiveAire continues to bring innovation to the market - introducing new state of the art controls for hood operation and lighting.

USER FRIENDLY CONTROLS

- Digital Interface with LCD Screen
- Customizable Options via Microprocessor Control

REDUCES INSTALLATION COST & COMPLEXITY

- Plug & Play Wiring between Digital Interface & Equipment
- Reduces High Voltage Wiring between Devices

REMOTE MONITORING

- Equipment Status & Alarms Displayed
- Improves Service & Reliability

INTEGRATED FEATURES

- Automatic Fan Activation
- Room Temperature Sensor
- Reset for Gas Valves
- Monitoring of Fan Overload Trips



CAT-5 Cable Wiring

Learn more about our ventilation products at
www.captiveaire.com

Thermostatic Control Option Specification

TYPICAL SPECIFICATIONS

Model: Thermostatic Control Option

Description: The Electrical Package, typically FP, is designed to thermostatically activate the exhaust fans for an exhaust hood whenever elevated temperatures are sensed in the exhaust system. This option will meet the requirements of IMC 507.2.1.1 by providing a thermostat(s) mounted in the duct or hood riser to sense increased exhaust temperatures. Controls shall be listed by ETL (UL 508A). The control enclosure shall be NEMA 1 rated and listed for installation inside of the exhaust hood utility cabinet. The control enclosure may be constructed of stainless steel or painted steel.

Temperature probes(s) located in the duct riser shall be constructed of Stainless Steel.

Once the duct temperature reaches the activation point, the exhaust fans will be activated. The controls also provide hysteresis to prevent cycling of the fans after the cooking appliances have been turned off and the heat in the exhaust system is reduced. The hysteresis is factory set 2 degrees and will keep the exhaust running until the temperature falls 2 degrees below the activation set point. A hysteresis timer also exists to keep the fans running for at least 30 min after being activated by the temperature rise.

The activation and hysteresis settings may be field adjusted on the board LCD interface located inside the control enclosure to meet application needs. The panel is factory configured to shut down supply fans, turn on the exhaust fans and turn off the hood lights in a fire condition.



Product Data

A/AN Series
A/CP Series
A/3K Series
A/1.8K Series
A/20K Series

Temperature Sensor

Product Description

The A/10K-AN (Type III), A/10K-CP (Type II), A/3K, A/1.8K and A/20K Series temperature sensors are thermistor type sensors. These sensors provide a predictable output over a specified temperature range to meet each manufacturer's required input values. (See www.workaci.com for complete curve chart specifications)

These units are offered in Room, Room with Setpoint, Room with Override, Room with Setpoint and Override, and Room w/ Setpoint, Override, and RJ11 Jack, Stainless Steel Duct and Duct without Box, Immersion, Stainless Plate, Raw, Bendable Copper and Stainless Steel Rigid Averaging, Strap-On, Bullet Probe, Button Sensor, and Outdoor Air Configurations.

All ACI Room sensors may be ordered with an optional setpoint (see chart on the following page), override, or with a 4 pin RJ11 or 6 pin RJ12 communication jack with terminal blocks, for remote programming. These units are also available with a 1/8" RS232 Stereo Jack.

These products are covered by ACI's Five (5) Year Limited Warranty, which is located in the front of ACI'S SENSORS & TRANSMITTERS CATALOG or can be found on ACI's web site, which is: www.workaci.com.

Product Specifications

Sensor Output	10K Ohms @ 77°F (25°C) Type III 10K Ohms @ 77°F (25°C) Type II 3K Ohms @ 77°F (25°C) 1.8K Ohms @ 77°F (25°C) 20K Ohms @ 77°F (25°C)
Accuracy (0 to 70°C)	+/-0.2°C (+/-0.36°F)
Stability	+/- 0.13°C (0.23°F)
Operating Temperature Range	-40 to 302°F (-40 to 150°C)
Operating Humidity	0 to 90% RH non-condensing
Interchangeability	+/- 0.2°C (+/-0.36°F)
Power Dissipation Constant	3 mW / °C
For sensors with Display option, see LCD Series Temp display cut sheet	

Thermistor



Attributes

- Offer high accuracy and interchangeability over a wide temperature range.
- Higher resistance output relative to Platinum RTD's
- Non-polarity sensitive
- CE approval for thermistors except for:
 - Averaging sensors
 - LCDs and units that have leads longer than 3 meters

Applications

- OEM / Industrial
- Light Industrial
- DDC Systems



Made in the USA

Automation Components, Inc.
 2305 Pleasant View Rd.
 Middleton, WI 53562
 PH: (608) 831-2585
 FAX: (608) 831-7407

Ordering Information

AN=type III

CP=type II

A/AN, A/CP, A/3K, A/1.8K or A/20K (choose configuration below)

-Configuration	-Length	-Enclosure Type	-Optional Plenum Wire
D (Duct)	4", 8", 12", 18"	PB, GD, BB, 4X, EH	
DO (Duct without Box)	4", 8", 12", 18"	-----	6'CL2P, 10'CL2P, 20'CL2P
I (Immersion w/ well)	2.5", 4", 6"	PB*, GD, BB, 4X, EH	
INW (Immersion no well)	2.5", 4", 6"	PB*, GD, BB, 4X, EH	
A (Copper Averaging)	8', 12', 24'	PB, GD, BB, 4X, EH	
FA (Flex. Cable Averaging)	8', 12', 24'	PB, GD, BB, 4X, EH	
RA (Rigid Averaging)	18", 24", 36"	PB, GD, BB, 4X, EH	
S (Strap)	-----	PB*, GD, 4X	
O (Outdoor Air)	-----	EH, BB, 4X	
SP (Stainless Plate)			
W (Raw Potted Sensor)			
W-6' (Raw w/ 6' Leads)			
BP (Bullet Probe)			
BP-20'Z (BP w/20' of Zip Wire)			
BBS (Brass Button Sensor)			
SBS (Stainless Button Sensor)			
PBS (Plastic Button Sensor)			

Enclosure Key

PB = Plastic Box
GD = Galvanized Box
BB = NEMA 3R
4X = NEMA 4X
EH = Euro Housing (Weather tight)

*Please note that the -PB (Plastic Box) is rated to 140° F and may not be suitable for high temperature applications.

Example: A/AN-D-4"-PB

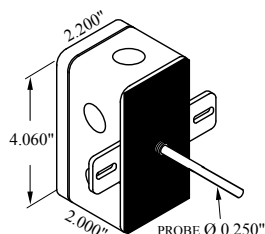
Room configurations:

Configuration	Communication Jack	Pot Value*	Setpoint Indicator*	Pot Action*	Display
R - Room	RJ4 (4 Pin RJ11)	400 5K	Cool Warm	DA (Direct)	() No Display (Standard)
RS* - Room w/ Setpoint	RJ6 (6 Pin RJ12)	1K 8.5K	55 to 85	RA (Reverse)	(DF) LCD Display (Degrees F)
RO - Room w/ Override	RS232 (Stereo Jack)	2K 10K	10 to 30°C		(DC) LCD Display (Degrees C)
RSO* -Room w/ Setpoint & Override		3K 20K			
		100K			

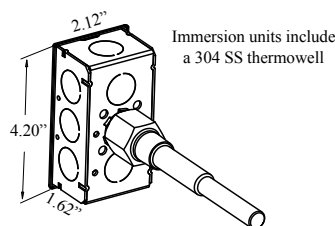
Room Sensors with* require setpoint specs (value, indication, and action) and are not listed on your packing slip or invoice.

Example: A/CP-RSO- 10K- Cool/Warm-DA

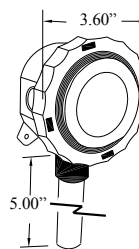
Standard enclosure defaults:



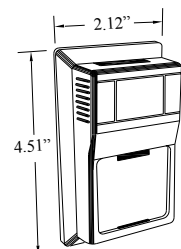
Duct
(Plastic Box)



Immersion
(Galvanized Box)



Outdoor Air
(Euro Enclosure)



Room

2305 Pleasant View Road Middleton, WI 53562

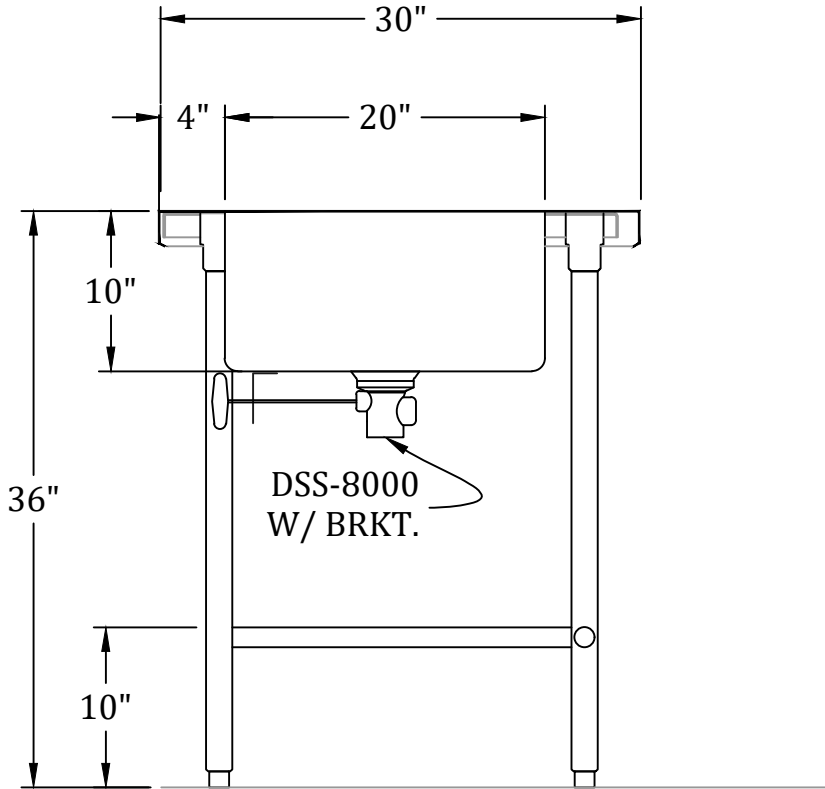
CUSTOM FABRICATED EQUIPMENT

DESCRIPTION: Cook's Table

CONSTRUCTION FEATURES:

Make - Fabricate per specification Section 114000 General Construction

Size - Length per plan and specification Section 114000



SECTION VIEW

SCALE 1"=1'-0"

GENERAL NOTES:

- 1. TOPS AND SINK TO BE 14 GA. S/S
- 2. LEGS TO BE 1 5/8 DIA. 16 GA. S/S
- 3. UNDER SHELF TO BE 16 GA. S/S
- 4. CROSS BRACING TO BE 1 1/4" DIA. 16 GA. S/S
- 5. FRAMES TO BE 1 1/2" X 1 1/2" X 14 GA. S/S ANGLE
- 6. SOUND DEADENING "TACKY TAPE" APPLIED BETWEEN TOP AND FRAMING
- 7. BRUSH-ON SOUND DEADENING ON UNDERSIDE OF BASIN





Item # _____

Cutsheet provided for design intent;
Item is existing to be provided by Owner

We put space to work.

Job _____

Metro C5[®] 3 Series Insulation Armour[®] Heated Holding and Proofing Cabinets

- **Insulation Armour™:** Patented insulation technology retains heat, saves energy, and provides a cool-to-touch exterior. Durable polymer construction is dent, impact, and stain resistant. Molded-in hand holds create vertical handles for mobile applications.
- **Colors:** Insulation Armour is available in Red, Blue, or Gray standard and in other colors on a promotional basis or upon request.
- **Control:** Three modules are available: Holding, Moisture, and Combination Proof and Hold. All feature an easy-to-read digital thermometer, recessed control dials, a master on/off switch, and power indicator lights. All are removable without tools for easy cleaning, and allow for future upgrades without replacing entire cabinet body.
- **Performance:** All modules provide fast heat-up and recovery through a thermostatically controlled, forced convection system.
- **Sizes:** C5 3 Series cabinets are available in Full Height (71", 1803mm), 3/4 Height (59", 1499mm), 1/2 Height (44", 1118mm), and Under Counter (32", 813mm) sizes.
- **Doors:** Solid insulated aluminum or clear polycarbonate doors are available. Full Height cabinets can be configured with full length or dutch-style doors. Clear doors provide visibility of the contents of the cabinet without the heat loss associated with opening the door.
- **Capacity:** Three slide styles provide maximum holding capacity. Choose from Universal Wire, Lip Load, or Fixed Wire.
- **Reliability:** Reliability and durability are designed into every C5. High-quality components provide a long life of worry free use.
- **Power Options:** Choose between standard high wattage or low wattage models based on the specific needs of the application.



Red Full Height Dutch Clear Doors



Red Under Counter Solid Door

Blue 1/2 Height Full Solid Door

Gray 3/4 Height Full Clear Door

Blue Full Height Full Clear Door



3 Series Removable Control Modules

- **Holding Module:** Hot holding at higher temperatures without moisture control.*
- **Moisture Module:** Hot holding and proofing. Moisture control at any temperature.
- **Combination Module:** Hot holding and proofing. Moisture control at lower temperatures (proofing).

* Note: Cabinets with holding module do not include the water pan.

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

Metro Heated cabinets are for hot food holding applications only.

L03-270

Printed in U.S.A. Rev. 11/18

Information and specifications are subject to

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



Edgewood Pre-K Academy
Bristol, CT

Item #: 38
Quantity: 1



C5[®] 3 Series Insulation Armour[®] Heated Holding and Proofing Cabinets

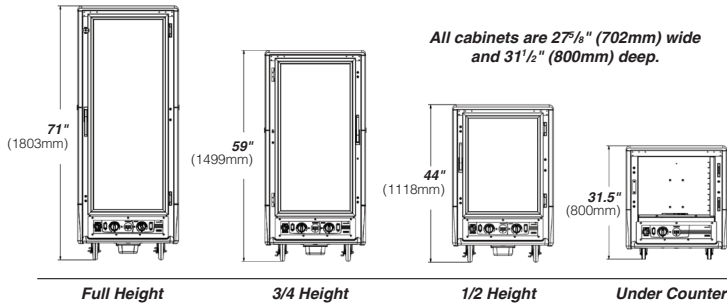


Job _____



We put space to work.[®]

C5[®] 3 Series Insulation Armour[®] Heated Holding and Proofing Cabinets



- Cabinet Material:** .063" (1.8mm) aluminum, natural interior with .125" (3.2mm) aluminum chassis.
- Insulation Armour™:** High Density Polyethylene (HDPE).
- Casters:** Four casters with 5" (127mm) donut neoprene wheel, double ball bearing swivel, ball bearing axel, nickel plated, two with brake. 3" rubber casters on Under Counter models.
- Solid Doors:** Fully insulated with 1" (25.4mm) fiberglass, double panel .063" (1.8mm) aluminum, brushed exterior, natural interior.
- Clear Doors:** Extruded aluminum powder coated frame with .090" (2.3mm) polycarbonate window.
- Hinges:** Field reversible, double hinged, 180° swing, with long-life nylon bearings.
- Gaskets:** High temperature, door mounted, Santoprene gaskets.
- Latches:** Polymer high-strength magnetic pull latch with lever-action release.
- Hand Holds:** Molded into the Insulation Armour™ on all four corners.
- Universal Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, adjustable on 1/2" (38mm) increments.
- Lip Load Slides:** 1 1/2"x1/2"x.063" (38x38x1.8mm) extruded aluminum channel slides, 1 1/2" (38mm) fixed spacing.
- Fixed Wire Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, welded on 3" (76mm) spacing. Not offered in Under Counter models.
- Drip Trough:** Smooth polymer drip trough with catch pan.
- Holding Modules:** Removable without tools, digital thermometer, recessed control dials, master on/off switch, "Power On" light, water pan, ball bearing blower forced air system, 7 1/2' cord, UL, CUL, and NSF Listed.

Electrical and Performance:

- Holding Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. Available: 120V 2000W & 1440W, 220-240V 1681-2000W.
- Moisture Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. 35% RH at 160°F (71°C), 95% RH at 95°F (35°C). Available: 120V 2000W, 220-240V 1681-2000W.
- Combination Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. 95% RH at 95°F (35°C). Available: 120V 2000W & 1440W, 220-240V 1681-2000W.
- Clearance Requirements:** 18" (46cm) away from any cooking equipment. AVOID contact with surfaces that exceed 200°F (90°C). Minimum clearance from enclosures is 1 1/2" (38mm) on sides and back, 1/2" (12.7mm) on top.

Cabinet Height
 9 = Full Height
 7 = 3/4 Height
 5 = 1/2 Height
 3 = Under Counter

Module Type
 C = Combination
 M = Moisture
 H = Heated Holding

Slide Type
 U = Universal Wire
 4 = Fixed Wire
 L = Lip Load Aluminum

C539-CDC-U

NEMA 5-20P
 For Standard Wattage Cabinets (120V, 16A, 60Hz, 2000W)

Door Style
 FS = Full Length Solid
 FC = Full Length Clear
 DS = Dutch Solid *
 DC = Dutch Clear *

* Please note: Dutch doors only available on full-height models. Cabinets ordered without a color designation default to Red.

Low Watt Model Number Description

C539-CLDC-U

NEMA 5-15P Add "L" for Lower Wattage Combination or Holding Module Cabinets (120V, 12A, 60Hz, 1440W)

Note: Under Counter holding and combination module cabinets are only available in low watt. Under Counter moisture module cabinets are available in 120V, 2000W.

Export Model Number Description

C539-CXDC-U

NEMA 6-15P Add "X" for Export Cabinets (220-240V, 7.6-8.3A, 50/60Hz, 1681-2000W)

Blue or Gray Model Description

C539-CDC-U-BU

** Cabinets ordered without a color designation default to Red.

Color **
 No Suffix = Red
 BU = Blue
 GY = Gray

Please Note: Under Counter Cabinets are only offered in Red & Gray.

Models with Accessories or Options

C539-CDC-UA ← An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

C539-CDC-U-BUA

Please Note: Under Counter Combination & Holding modules are not available in 120V, 2000W.

- Options/Accessories***
- Small Item Shelf (C5-SHELF-S)
 - Stainless Steel Legs (C5-SSLEGS)
 - Universal Slide Pair, Chrome (C5-USLIDEPR-C)
 - 6" Casters (C5-6CASTER)
 - Rear Rigid Casters (C5-5RDGCSTR)
 - Travel Latch (C5-TRVL)
 - Flush Door Latch (C5-LATCHFLUSH-1)*
 - Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
 - Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
 - Factory Left-Hand Hinging (DD3768)
 - Stainless Steel Universal Slides (please call)
- * Please note: (2) handles required for dutch door models

Pan Capacity	Universal Wire Slide					Lip Load Slide	Fixed Wire Slide	
	Slide Pairs	Sheet Pans	Steam Pans			Sheet Pans	Sheet Pans	Steam Pans
Cabinet Size	Provided	18"x26"	12"x20"x2.5" GN 1/1 65mm	12"x20"x4" GN 1/1 100mm	12"x20"x6" GN 1/1 150mm	18"x26"	18"x26"	12"x20"x2.5" GN 1/1 65mm
Full Height	18	18	34	24	14	35	18	34
Full Height Dutch	18	17	32	22	12	34	17	32
3/4 Height	14	14	26	16	10	27	14	26
1/2 Height	9	8	16	10	6	17	8	16
Under Counter	5	5	10	6	4	10	N/A	N/A

an Ali Group Company



Edgewood Pre-K Academy
 Bristol, CT

Item #: 38
 Quantity: 1



Model – WS-SSEXT SYSTEM
Part # – 310071



Job Name: _____

Item#: _____ **Qty:** _____

System Summary

WashSpec Warewash Systems utilize HydroBlend™, an NSF approved drinking water additive that effectively controls mineral scale deposits in dish machines and booster heaters. Unlike standard treatments, HydroBlend is specifically formulated to work in high-temperature / high-hardness environments providing unparalleled mineral scale prevention and corrosion control.

Benefits and Features

- * Mineral scale build up responsible for increased maintenance is reduced.
- * Scale control product is visible ensuring replacement when needed.
- * Energy efficiency and machine life are increased while reducing costly service calls.
- * Scale-free booster allows for proper rinse temperatures.
- * SS-EXT ScaleStick NSF Certified Under Standard 42 Component.
- * Provides corrosion control in aggressive water applications.



System Specifications	
Rated Service Flow	2-3 gpm / 7-11 lpm)
Rated Capacity	40,000 gallon (estimated)
Connection Size	3/4" Female Thread
Operating Pressure	30-125 psi / (2-8.6 bar)
Operating Inlet Temperature	35°-160°F / (2°-71°C)
Dimensions	5"x12"x5" (WxHxD)
Shipping Weight	5 lbs
Replacement Cartridges	(1) SS-EXT Cartridge #310076

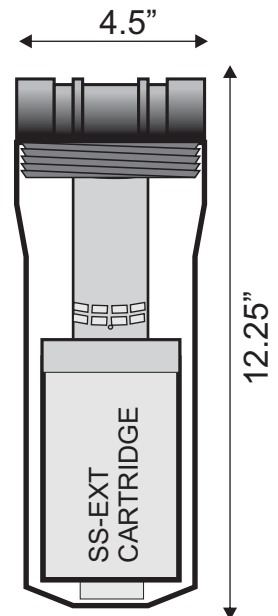
Installation Summary

- * Place the unit prior to the booster heater on high temp machines.
- * Do not over tighten fittings onto the connections.
- * Ensure the unit is mounted vertically as pictured.
- * Allow 3" clearance under the unit for filter replacement.
- * Place where the unit is accessible for filter replacement.

For commercial use only.

Warranty

Systems have a limited 1 year warranty against defects in material or workmanship.



This SS-EXT cartridge is Tested and Certified By NSF International against NSF/ANSI Standard 42 for material requirements only.

WaterSpec Filter Systems
158 Railroad Street
Canton, GA 30114
800.935.8500



Edgewood Pre-K Academy
Bristol, CT

Item #: 39
Quantity: 1



BEVERAGE-AIR

Project: _____	AIA#
Item: _____	
Location: _____	SIS#
Approved: _____	

SMF SCHOOL MILK COOLERS

SMF58HC Single Access, Forced-Air
Hydrocarbon Series

MODELS:
SMF58HC-1-S
 SMF58HC-1-W



SMF58HC-1-S



SMF58HC-1-W

3 Year Parts/Labor Warranty
Additional 2 Year Compressor Warranty

CABINET CONSTRUCTION

- SS units: Stainless steel exterior and interior
- White units: White coated steel exterior and interior is galvanized steel with stainless steel floor for maximum milk crate support.
- Stainless steel units: Stainless steel exterior and interior.
- Lids, doors, adjustable hinges and door latches made from stainless steel are standard on all units
- Full electronic Control
- Heavy-duty epoxy coated steel wire floor racks standard
- Floor drain is centrally located for easy cleaning, connecting to drain hose with hose adapter
- Flexible compression door gaskets ensure tight seal
- Self-latching doors/lids with safety bumpers
- Exterior thermometer
- Cylinder lock
- 7" Heavy-duty plate casters (2 with locks)
- Maintains continuous milk temperature between 36° - 38°F

OPTIONS & ACCESSORIES

- Wrap around & corner bumpers
- Graphics

REFRIGERATION SYSTEM

- Refrigeration system uses R290 refrigerant to comply with all environmental concerns
- Automatic, non-electric defrost
- Epoxy coated evaporator coil

SMF58HC Single Access, Forced Air : School Milk Series



3779 Champion Blvd., Winston-Salem, NC 27105
 1-888-845-9800 Fax: 1-336-245-6453



Edgewood Pre-K Academy
 Bristol, CT

Item #: 40
 Quantity: 1



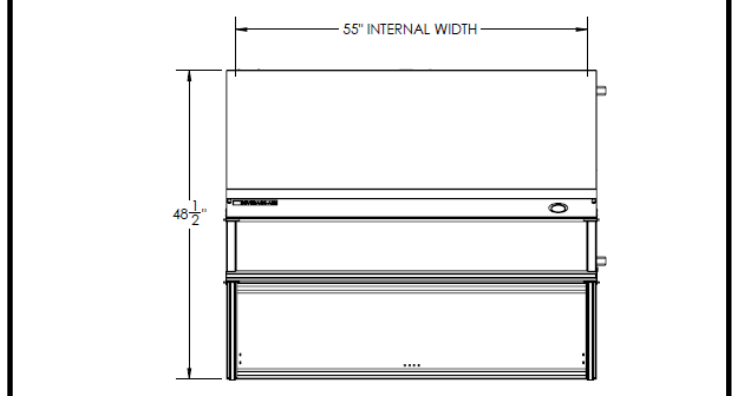
BEVERAGE-AIR

SMF Series—School Milk Cooler

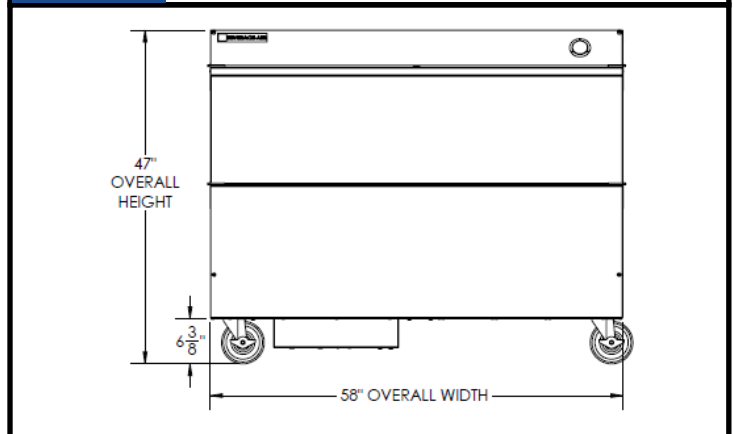
Models: SMF58HC-1-S, SMF58HC-1-W

MODEL	SMF58HC-1-S	SMF58HC-1-W
EXTERNAL DIMENSIONAL DATA		
Width Overall	58"	58"
Depth Overall	33 5/8"	33 5/8"
Height Overall with Casters	47"	47"
Number of Lids/Doors	Single Access	Single Access
INTERNAL DIMENSIONAL DATA		
NET Capacity (cubic ft.)	24	24
Internal Width Overall (in)	55"	55"
Internal Depth Overall (in)	30"	30"
Internal Height Overall (in)	24 7/8"	24 7/8"
CASE CAPACITIES		
13" x 13" x 11"	16	16
19" x 13" x 11"	10	10
ELECTRICAL DATA		
Full Load Amperes 115/60/1	3.3	3.3
REFRIGERATION DATA		
Horsepower	1/3	1/3
Capacity BTU	2052	2052
WEIGHT DATA		
Gross Weight (Crated lbs)	458 lbs	458 lbs
Height - Crated	54"	54"
Width - Crated	63"	63"
Depth - Crated	38"	38"

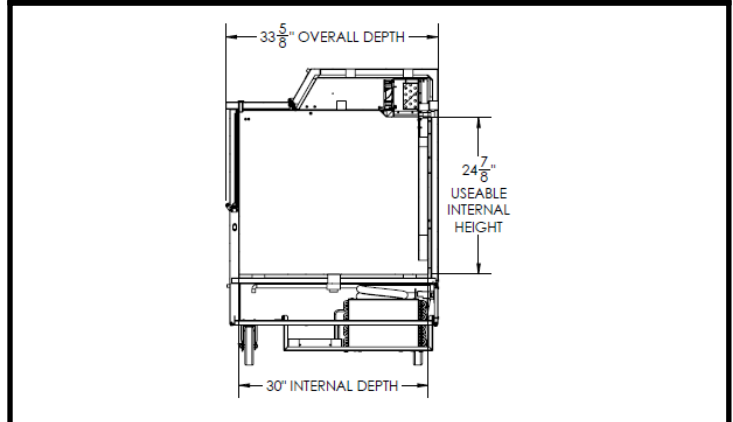
Model Views



Plan View



Elevation View



Side View

ELECTRICAL CONNECTION



115/60/1
NEMA-5-15P

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



an Ali Group Company



Edgewood Pre-K Academy

Bristol, CT

Item #: 40

Quantity: 1

Shelleysteel™
by Delfield
SH & SH-NU

Mobile Heated Serving Counters

Cutsheet provided for design intent;
Item is existing to be provided by Owner

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

SH & SH-NU: Mobile Heated Serving Counters

Models

- SH-2 2 food wells with heated understorage
- SH-3 3 food wells with heated understorage
- **SH-4 4 food wells with heated understorage**
- SH-5 5 food wells with heated understorage
- SH-6 6 food wells with heated understorage
- SH-2-NU 2 food wells without understorage
- SH-3-NU 3 food wells without understorage
- SH-4-NU 4 food wells without understorage
- SH-5-NU 5 food wells without understorage
- SH-6-NU 6 food wells without understorage



SH-3-NU
Shown with optional tray slide and glass front counter protector

Standard Features

- Stainless steel top and exterior body
- 14-gauge galvanized bottom
- SH units have heated under storage compartment, provided with removable pan slides. SH-NU units have enclosed bases with no under storage
- Cord and plug are supplied standard
- Top has two to six electrically heated, recessed die stamped stainless steel hot food warmers. Each warmer accommodates one 12" x 20" x 6" pan
- All exterior panels reinforced with overlapping corners, welded in place
- All body cutouts reinforced with 14-gauge channel supports
- All units are standard on 5" diameter polyurethane swivel casters for easy cleaning
- Easy access panel for quick replacement of heating element
- One year parts and 90 day labor standard warranty

Options & Accessories

- Counter heights available from 28" to 36" in 2" increments
- Tray slides and work shelves
- Line-up interlock device
- Food shields
- Decal packages
- Stainless steel overshelf
- Incandescent light fixtures*
- Radiant or bullet style heat lamps*
- 120V/60Hz/1Ph, 10 amp convenience outlet with breaker*
- Drains from food wells, plumbed to common valve
- Dry insert with door(s)
- Stainless steel trim strips
- Stainless steel end drop shelf
- Adjustable height casters
- 6" (15cm) high adjustable stainless steel legs in lieu of casters
- Laminate exterior panels
- Energy saving power well (ESP)*

* Inclusion of these options will alter the electrical specifications of unit

Specifications

Exterior body is constructed of 18-gauge stainless steel side panels and 14-gauge galvanized bottom. All exterior side panels are reinforced with overlapping corners and are welded in place. All body cutouts are reinforced with 14-gauge galvanized channel supports.

Exterior top is constructed of 14-gauge stainless steel, welded, ground and polished into one integral unit. Top is fabricated with square exterior corners. Top has two to six electrically heated, recessed, die-stamped stainless steel hot food warmers. Each warmer accommodates one 12.75" x 20.75" x 6" (32cm x 53cm x 15cm) pan.

Heated food warmers are constructed of die-stamped stainless steel. Heated food warmers are insulated on bottom. Each heated food warmer is individually equipped with a heated element rated at 1000 watts for 120 volt or 208/230 volt, 60 hertz, single phase service and wired to an adjustable control switch and indicator light in the control panel. Heated food warmers are interwired to a maximum 10' (3m) long cord with a grounded plug for 120 volt or 208/230 volt, 60 hertz, single phase electrical service.

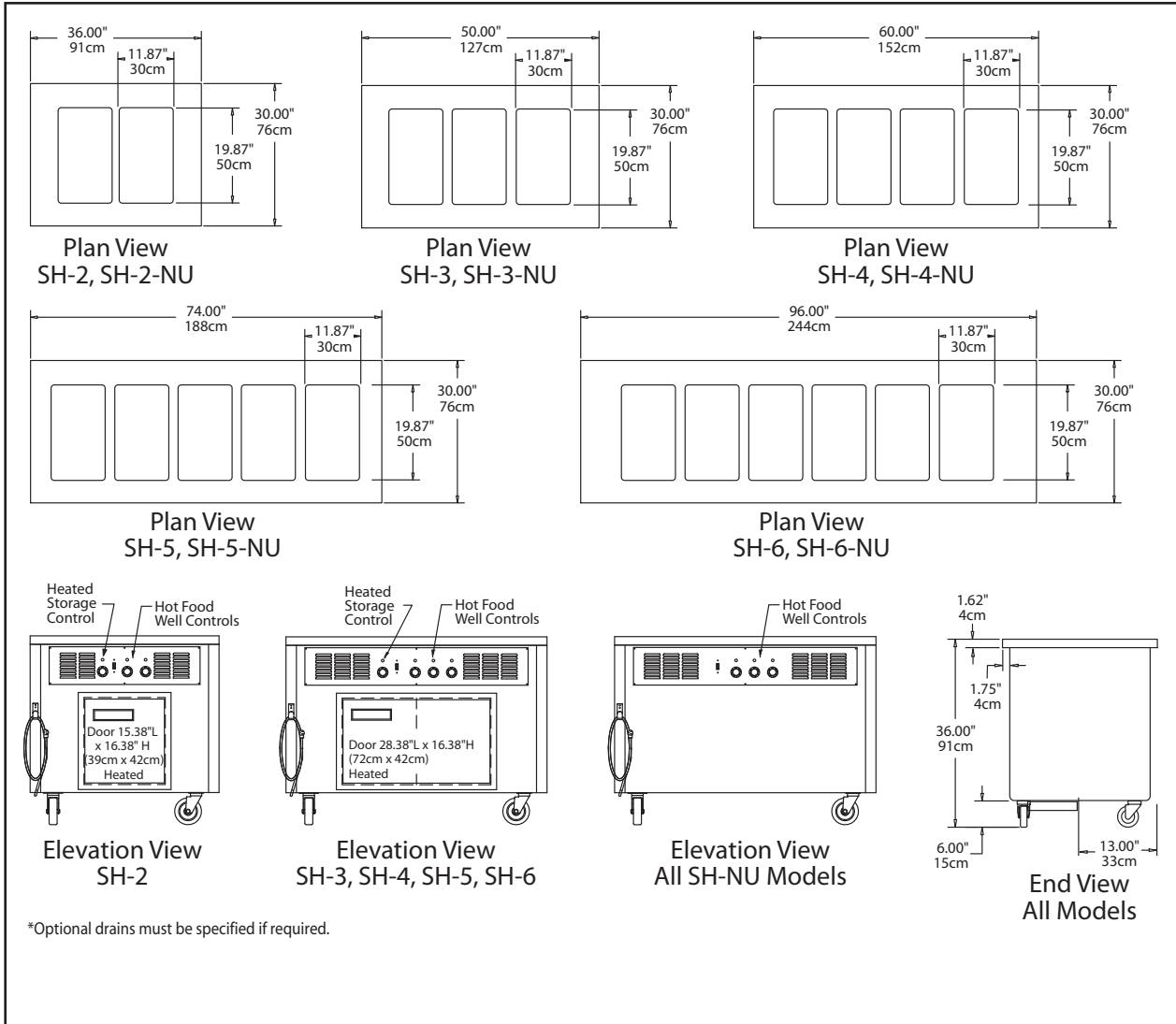
Casters: Unit is mounted on 5" (13cm) diameter swivel casters with non-marking polyurethane tires and plate brakes. Overall height of caster assembly is 6.00" (15cm).

The following applies to SH Series only.

All SH models have a one door heated compartment. Compartment is constructed of 18-gauge stainless steel, is insulated with a minimum of 2" (5cm) insulation and is provided with removable 16-gauge pan slides. SH-2 comes with a single capacity heated compartment; compartment that holds four 12.75" x 20.75" x 2.5" (32cm x 53cm, x 6cm) pans. SH-3, SH-4, SH-5 and SH-6 units come with double capacity (single door) heated compartment with a center partition; compartment holds eight 12.75" x 20.75" x 2.5" (32cm x 53cm, x 6cm) pans. With the center partition removed the double capacity compartment can hold four 18" x 26" (46cm x 66cm) sheet pans. The internally mounted heating element is rated at 890 watts, has a louvered protective cover and is wired to a temperature control thermostat and indicator light in the stainless steel control panel. Doors are built with double-wall construction, with gaskets and stainless steel front panel.

Optional Energy Saving Power wells (ESP) are individually equipped with a heated pad on bottom and sides of well rated at 500 watts for 208-230V or 240V. ESP wells provided with individual solid state digital temperature control wired to one main control panel with 4' of conduit and wire. Drains standard with manifold to common gate valve. This option reduces energy usage.





*Optional drains must be specified if required.

Specifications

Model	12" X 20" Food Wells	Heated Understorage		Voltage (60 Hz/ 1ø)	Nema Plug	Amps	Optional ESP Amps (500 watt per well, 208-230V & plug change)	Ship Weight lbs/kg
		12" X 20" Pan Cap.	18" X 26" Pan Cap.					
SH-2	2	4	—	120/208-230	14-20P	15.0	8.5/9.1	380/172
SH-3	3	8	4	120/208-230	14-30P	20.0	10.9/11.8	460/209
SH-4	4	8	4	120/208-230	14-50P	26.0	13.3/14.5	550/250
SH-5	5	8	4	120/208-230	14-50P	31.0	15.7/17.2	660/299
SH-6	6	8	4	120/208-230	14-50P	37.0	18.1/19.9	720/327
SH-2-NU	2	—	—	120/208-230	14-20P	11.0	4.8/5.4	225/102
SH-3-NU	3	—	—	120/208-230	14-20P	16.0	7.2/8.1	275/125
SH-4-NU	4	—	—	120/208-230	14-30P	22.0	9.6/10.8	330/150
SH-5-NU	5	—	—	120/208-230	14-50P	28.0	12.0/13.5	420/191
SH-6-NU	6	—	—	120/208-230	14-50P	33.0	14.4/16.2	510/231

Delfield reserves the right to make changes to the design or specifications without prior notice.

CUSTOM FABRICATED EQUIPMENT

DESCRIPTION: Mobile Work Table

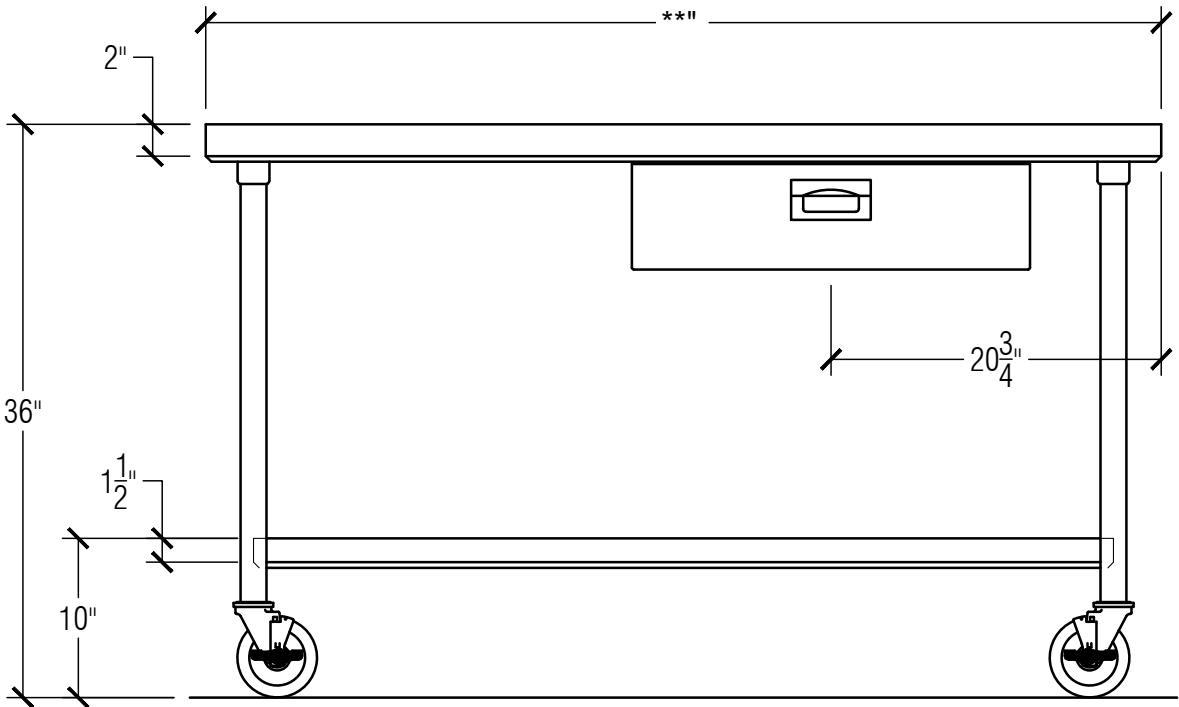
CONSTRUCTION FEATURES:

Make - Fabricate per specification Section 114000 General Construction

Size - Per Plan

Construction - Construction - 14 gauge stainless steel top over angle frame with edges formed in turndown and mounted on four legs with gussets, 5" diameter swivel casters, two with brakes, and full undershelf.

Accessories - Drawer assembly.



Redesigned and Ready for Work



- Durable insulated storage and transport for sheet pans and food boxes.
- Double cavity design.
- Improved ergonomics for easy transport.

CAMBRO
TRUSTED FOR GENERATIONS™



Edgewood Pre-K Academy
Bristol, CT

Item #: 43
Quantity: 20

Cambro® Insulated Transport 1826DTC and 1826DBC

The Cambro® 1826DBC and 1826DTC have been long time stalwarts of our insulated transport product category. With continuous product improvement being a part of our culture, we have re-imagined these classic carts with a modern design, upgraded hardware and close attention to ergonomics.



1826DBC for Cambro® Food Boxes

FOOD BOXES CODE*	CAPACITY
18263CW	10 per cart
18266CW	6
18269CW	4

*Cambro® Food Boxes available in both clear Camwear® and white Poly.



1826DTC for sheet pans

Capacity:
24/ea 1826 sheet pans/trays.



Robust, stainless steel hinges prevent door sag and improve seal.



Increased door thickness to eliminate warpage and improve insulation.



Vertical molded-in handles for easy maneuvering at any height.



Casters: 6" x 1¼" 2/EA swivel (1 with brake, 1 without brake) 2/EA rigid.

CODE	DIMENSIONS W x D x H	UNIT WEIGHT	CASE LBS. (CUBE)
1826DBC	21½" x 33¼" x 64"	112.5 lbs.	129 (27.74)
1826DTC	21½" x 33¼" x 64"	115.5	132 (27.74)
1826DBCSP**	21½" x 33¼" x 64½"	140.5	157 (27.74)
1826DTCSP**	21½" x 33¼" x 64½"	143.5	160 (27.74)

Case Pack: 1 **Color:** Black (110), Slate Blue (401), Dark Brown (131), Charcoal Gray (615). Shipping weight excludes pallet/box.
**SP models come equipped with a security package.



For more information about Cambro products visit www.cambro.com or contact your Distributor, Cambro Sales Representative or the Cambro Customer Service Department.

CAMBRO

Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service 800 833 3003

© Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, California 92647-2056



Edgewood Pre-K Academy
Bristol, CT

Item #: 43
Quantity: 20

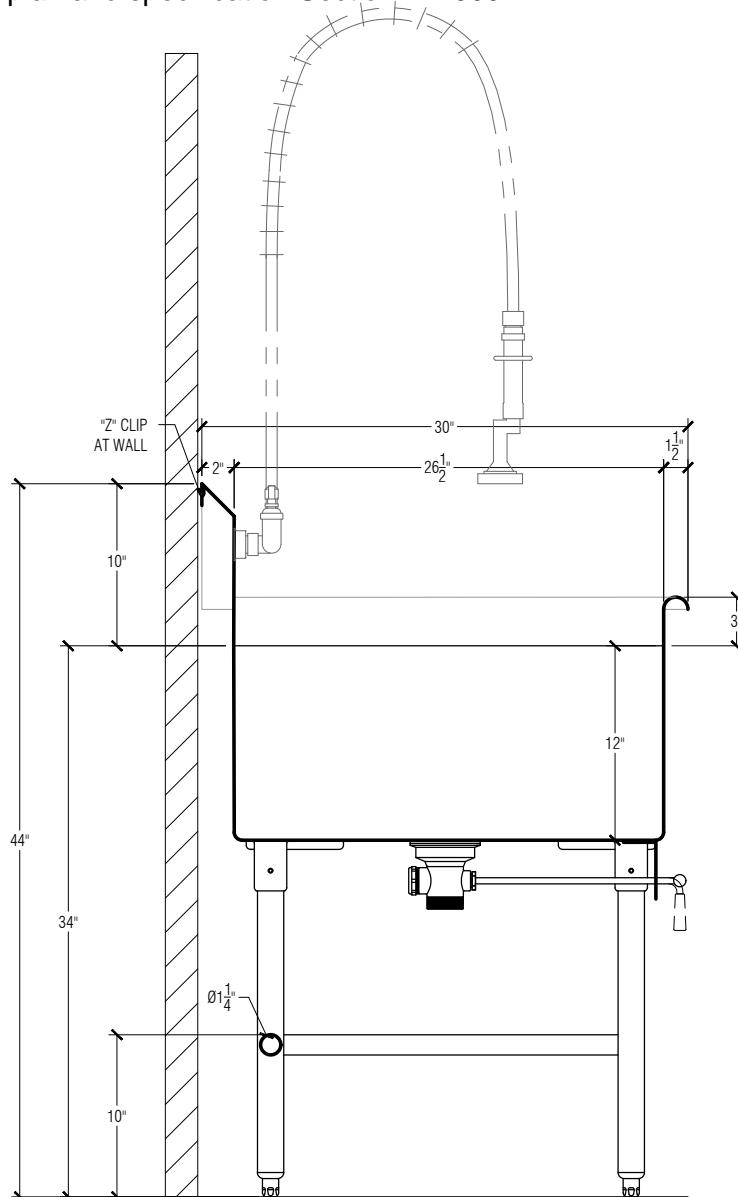
CUSTOM FABRICATED EQUIPMENT

DESCRIPTION: Three Compartment Sink

CONSTRUCTION FEATURES:

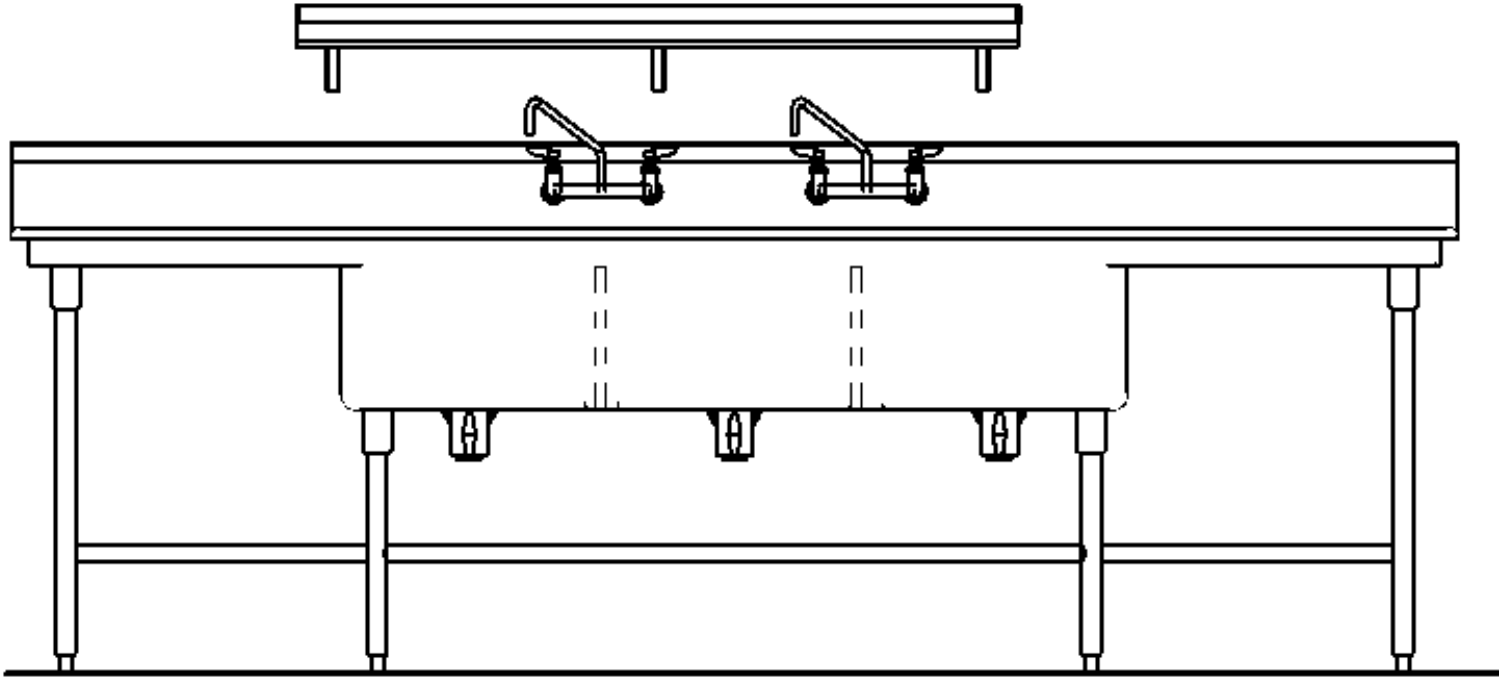
Make - Fabricate per specification Section 114000 General Construction

Size - Length per plan and specification Section 114000



FABRICATION SPECIFICATIONS:

- TOP** - 14 GA. S/S (TYPE 304) COVED CORNER CONSTRUCTION; 3" RAISED Ø 1½" ROLLED EDGE
- SPLASH** - 14 GA. (TYPE 304) COVED CORNER CONSTRUCTION
- SINKS** - 14 GA. S/S (TYPE 304); FULLY WELDED COVED CORNER CONSTRUCTION; WELDED INTEGRAL TO TOP
- FRAME** - 1" X 1" X 1/8" THICK S/S CHANNEL FRAME CONSTRUCTION WITH CROSS MEMBERS NOT OVER 30" O.C.
- GUSSETS** - S/S CYLINDRICAL STEPPED GUSSETS; FULLY WELDED TO FRAMEWORK
- LEGS** - Ø 1 5/8" 16 GA. (TYPE 304) S/S TUBING
- CROSSBRACING** - Ø 1 1/4" 16 GA. (TYPE 304) S/S TUBING; FULLY WELDED TO LEGS
- FEET** - S/S ADJUSTABLE BULLET FEET
- SOUND DEADENING** - TACKY TAPE SOUND DEADENING APPLIED BETWEEN BRACING AND UNDERSIDE OF TOP; MASTIC SPRAY-ON SOUND MASTIC SPRAY-ON SOUND DEADENING APPLIED TO UNDERSIDE OF SINKS
- WALL MOUNTED SHELF** - 14 GA. S/S (TYPE 304) CONSTRUCTION; 1½" TURN DOWN W/ ½" @ 45° RETURN; 1" OFFSET IN REAR; W/ 1½" TURN UP ALONG WALL S; FRONT EDGES OF ENDS ANGLED BACK- MOUNTED ON 14 GA. S/S (TYPE 304) CANTILEVER BRACKETS



CUSTOM FABRICATED EQUIPMENT

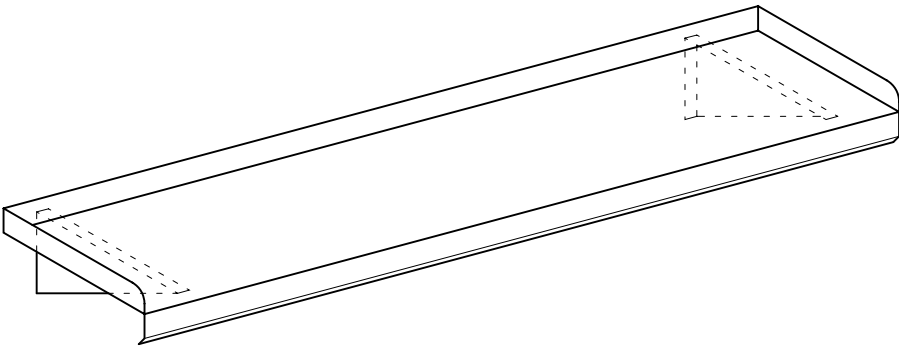
DESCRIPTION: Wall shelf

CONSTRUCTION FEATURES:

Make - Fabricate per specification Section 114000 General Construction

Size - Length per plan and specification Section 114000 x 10" mounted 54" above floor

Construction - Wall shelf shall be fabricated of 16 gauge stainless steel with back and ends raised 1-1/2", front edges of ends angled back, all corners broken, and front turned down 1-1/2", and in 1/2" at 45°. Shelf corners shall be welded, ground and polished. Mount shelf 1" off face of wall with suitable fasteners on 14 gauge stainless steel flag brackets, 48" on center maximum. Flag brackets shall have a web angle of 30° measured from horizontal.





T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0133-12-CRBJK

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

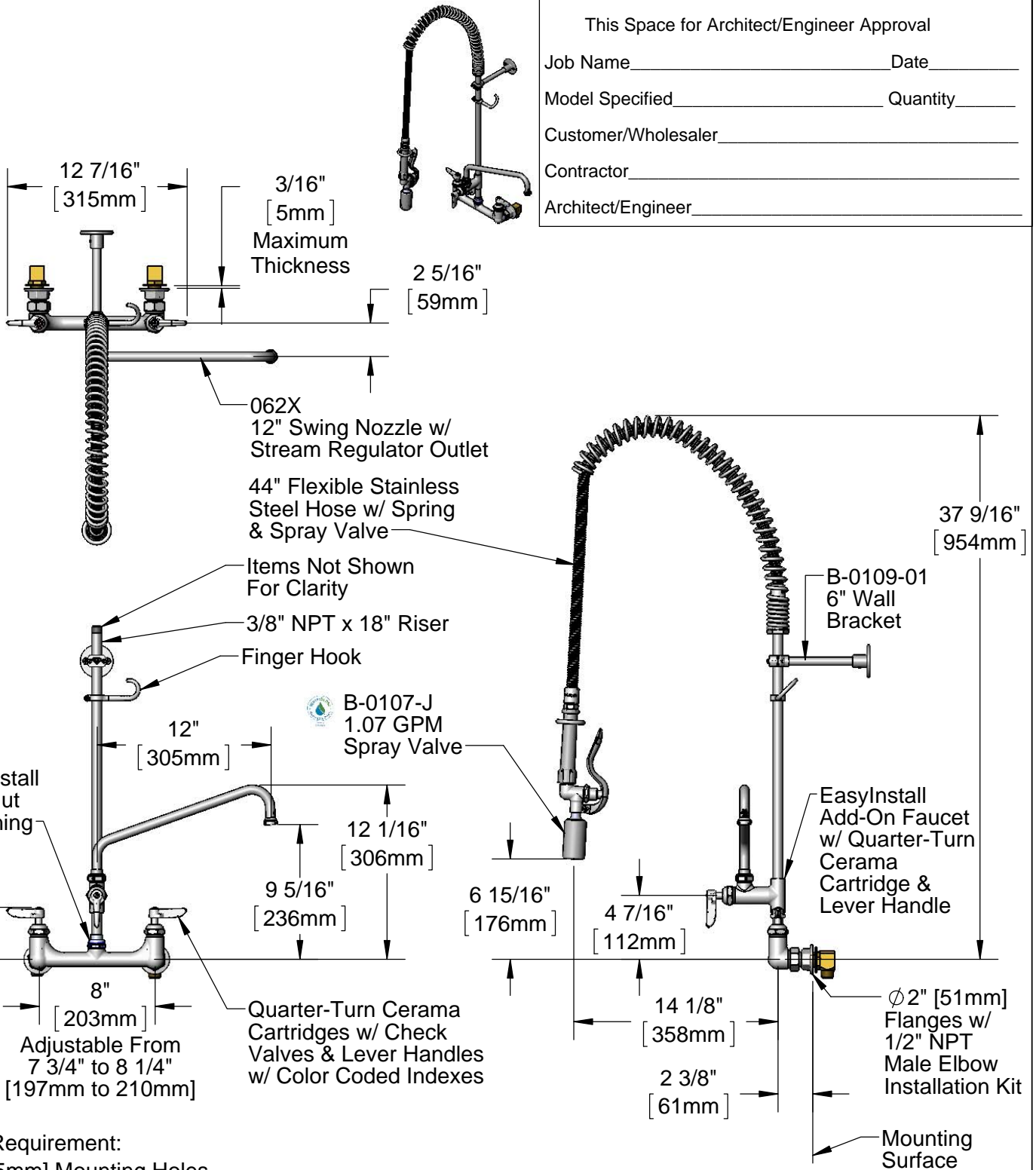
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Rough-In Requirement:
(2) Ø 1" [25mm] Mounting Holes

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, Add-On Faucet w/ 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.07 GPM Spray Valve

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
FDA 21 CFR 175.101

Dra



Edgewood Pre-K Academy

Bristol, CT

Item #: 46

Quantity: 1



T&S BRASS AND BRONZE WORKS, INC.

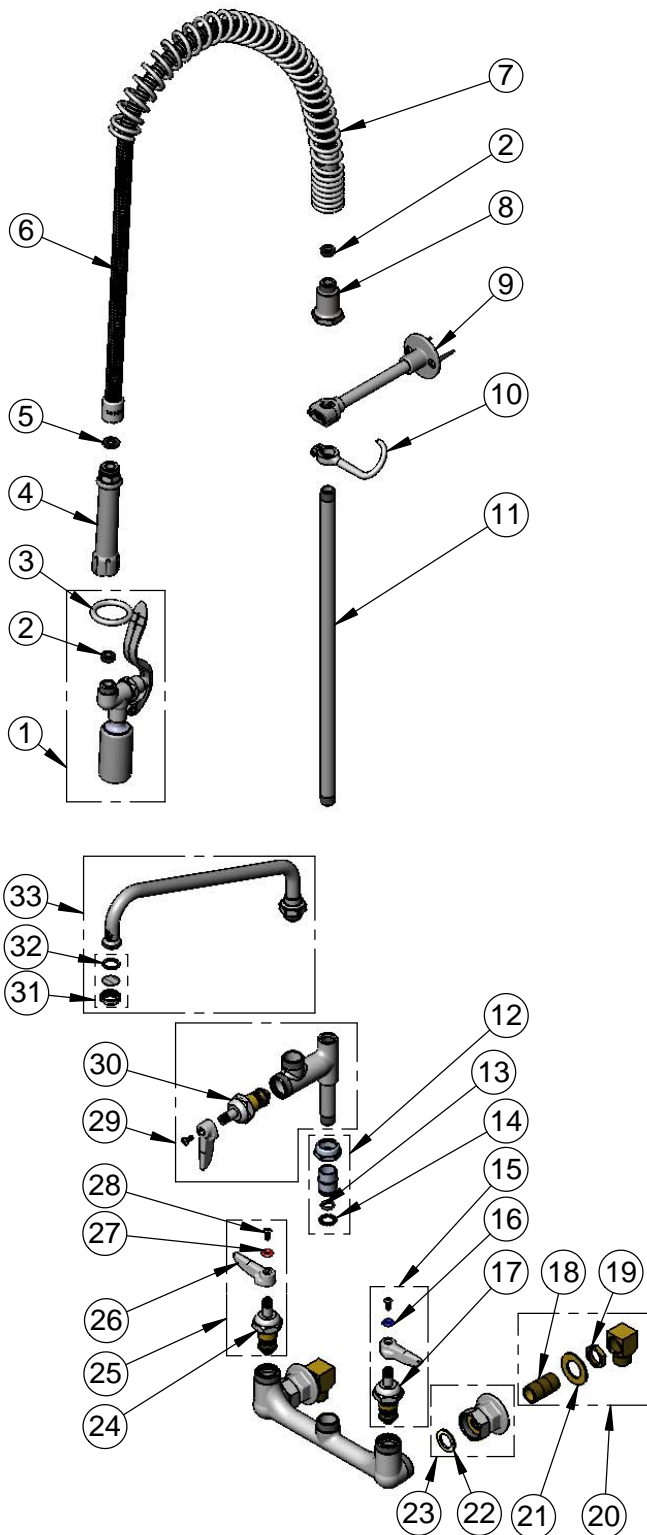
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0133-12-CRBJK

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107-J	1.07 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle
5	001014-45	Washer, B-0100 Hose Barrel
6	B-0044-H2A	44" Flexible Stainless Steel Hose, Less Handle
7	000888-45	EasyInstall Overhead Spring
8	000821-40	Spring Body
9	B-0109-01	6" Wall Bracket
10	004R	Finger Hook
11	000369-40	3/8" NPT x 18" Riser
12	EZ-K	EasyInstall Kit: Nut, Bushing, O-ring & Lock Washer
13	001065-45	O-Ring
14	014200-45	Star Washer, Anti-Rotation
15	012447-25	Quarter-Turn Cerama Cartridge, LTC w/ Check Valve, Handle, Index & Screw
16	001660-45	Blue Index-CW
17	012395-25	Quarter-Turn Cerama Cartridge, LTC w/ Check Valve
18	013357-20	1/2" NPT x 1-5/8" Lg. Close Nipple
19	002954-45	Shank Lock Nut
20	B-0230-K	Short Elbow Installation Kit
21	000999-45	Brass Lock Washer
22	001019-45	Coupling Nut Washer
23	00AA	1/2" NPT Female Eccentric Flange
24	012394-25	Quarter-Turn Cerama Cartridge, RTC w/ Check Valve
25	012446-25	Quarter-Turn Cerama Cartridge, RTC w/ Check Valve, Handle, Index & Screw
26	001638-45	Lever Handle
27	001661-45	Red Index-HW
28	000922-45	Lever Handle Screw
29	B-0155-CR-LN	Add-On Faucet w/ Quarter-Turn Cerama Cartridge, RTC & Lever Handle (Less Nozzle)
30	011278-25	Quarter-Turn Cerama Cartridge, RTC
31	B-PT	Stream Regulator Outlet
32	001048-45	Nozzle Tip Washer
33	062X	12" Swing Nozzle

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, Add-On Faucet w/ 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.07 GPM Spray Valve, 6" Wa

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
FDA 21 CFR 175.101



Edgewood Pre-K Academy

Bristol, CT

Item #: 46

Quantity: 1



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



**AM16VLT-BAS
 TALL BASE ELECTRIC
 High Temperature Ventless
 Door-Style Dishwashing Machine**



SPECIFIER STATEMENT

Specified unit will be a Hobart AM16 Tall Base electric high temperature ventless dishwashing machine. Features include 3-sided pillarless hood, ventless operation & energy recovery, door lock, touchscreen controls with WiFi connectivity, NSF pot and pan rating for 2-, 4- & 6-minute cycles, 27" door opening, pumped drain, auto door start with auto fill, interchangeable stainless steel rinse arms and X-shaped wash arms, delime cycle, advanced diagnostics and service connection, up to 40 racks per hour, .67 U.S. gallons per rack pumped final rinse. **1 year parts and labor warranty.**

STANDARD FEATURES

- + .67 gallons per rack pumped final rinse
- + 40 racks per hour – hot water sanitizing
- + Ventless energy recovery
- + User-friendly smart touchscreen controls
- + WiFi connectivity
- + SmartConnect app and cloud with machine status, temperature logs, error code reporting, and cost, consumption and usage analysis
- + Two stage filtration
- + Pillarless opening
- + 3-sided hood
- + Single point electrical connection standard, field convertible to dual point connection
- + 3 phase standard, field convertible to single phase
- + Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- + Pumped drain
- + Door lock
- + Timed wash cycles for 1, 2, 4 or 6 minutes
- + NSF pot and pan rating for 2-, 4- & 6- minute cycles
- + Sense-A-Temp™ 70°F rise electric booster heater
- + Self-draining, high efficiency wash pump with stainless steel impeller
- + 27" door opening for 18" x 26" sheet pans or 60-quart mixing bowl
- + Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- + Spring counterbalanced chamber with UHMW guides
- + X-shaped revolving, interchangeable upper and lower anticlogging wash arms
- + Revolving, interchangeable upper and lower rinse arms
- + Slanted, self-locating, one-piece scrap screen and basket system
- + Automatic fill
- + Door actuated start
- + AutoClean
- + Factory startup
- + Service diagnostics
- + Straight-through or corner installation
- + Delime cycle with notification (field activated)
- + Sheet pan rack

OPTIONS & ACCESSORIES (Available at extra cost)

- Peg rack
- Combination rack
- Chemical pumps
- Splash shield for corner installations
- Flanged and seismic feet
- Water hammer arrestor kit
- Rapid fill kit
- Sink integration kit
 - + Sink saddle & 3" leg extension
 - + Sink rail kit
- + Fold down table
- Drain water tempering kit

AM16 SERIES – AM16VLT-BAS TALL BASE ELECTRIC



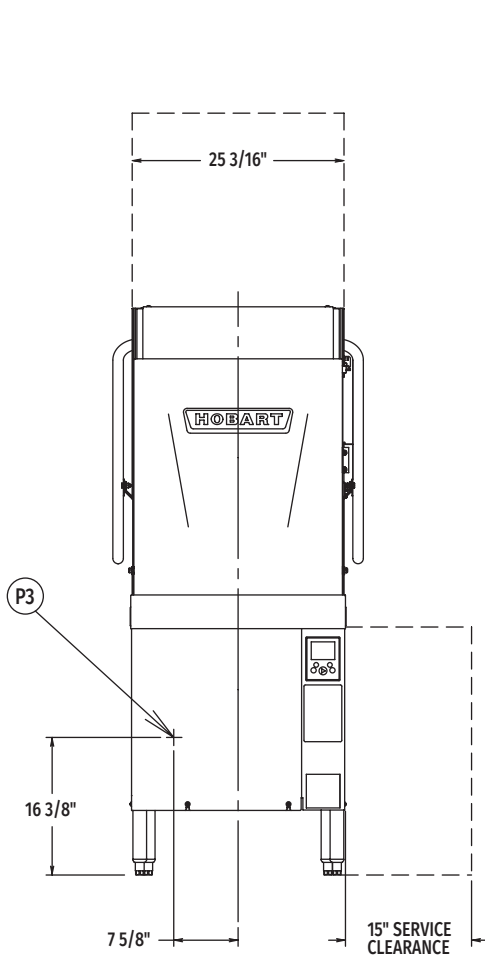
Edgewood Pre-K Academy
 Bristol, CT

Item #: 47
 Quantity: 1

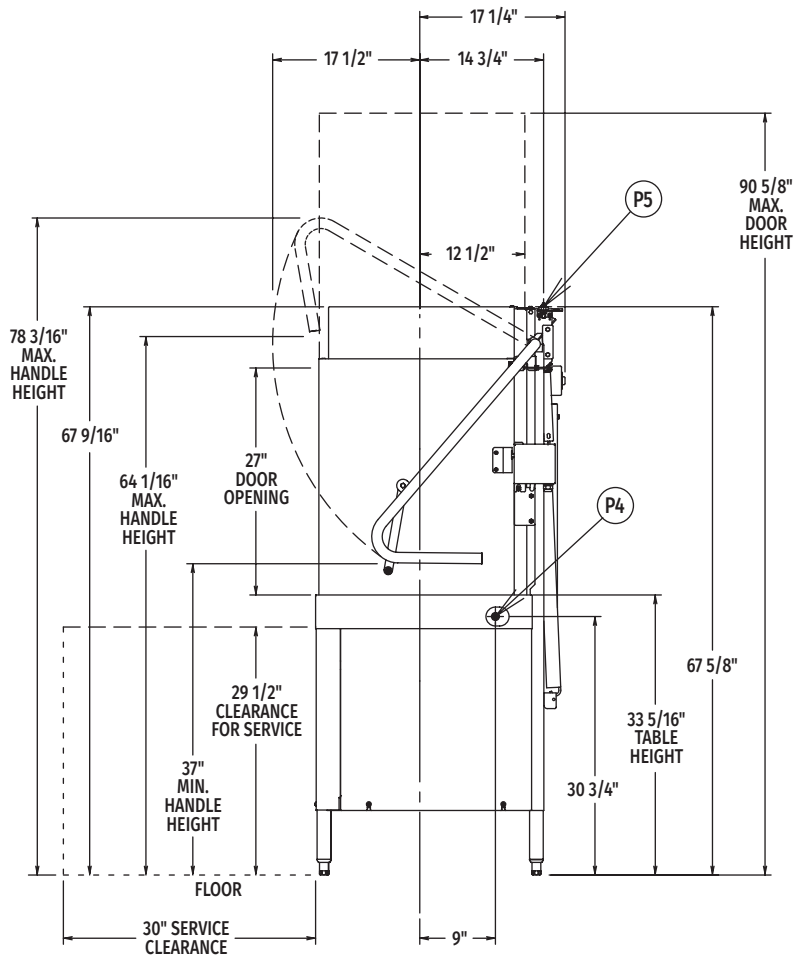


AM16VLT-BAS TALL BASE ELECTRIC

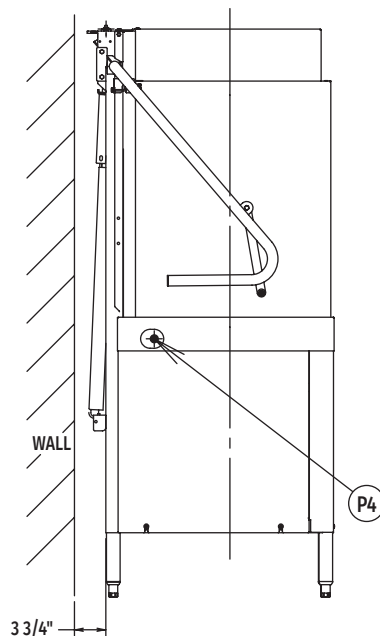
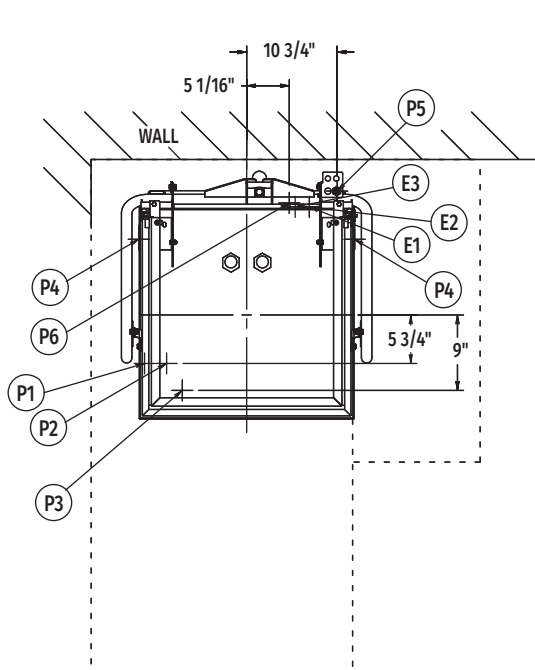
High Temperature Ventless
Door-Style Dishwashing Machine



Front View



Right Side View



Left Side View

MODEL:
AM16VLT-BAS
E-950440



Edgewood Pre-K Academy
Bristol, CT

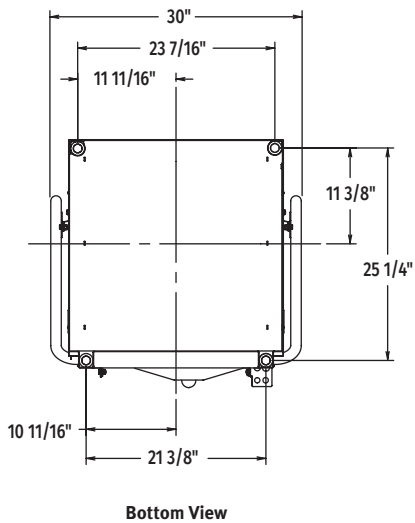
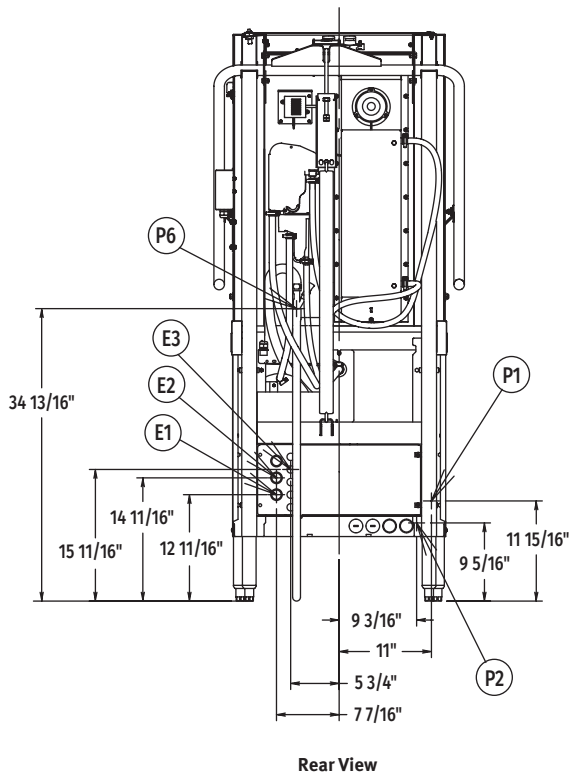
Item #: 47
Quantity: 1



AM16VLT-BAS TALL BASE ELECTRIC

High Temperature Ventless
Door-Style Dishwashing Machine

WARNING: Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary, safety codes and National Electrical Code.



Miscellaneous Note: For optimal performance, Hobart recommends maintaining a dishroom temperature of 65°F (18°C) or higher, as lower temperatures may hinder the machine's capacity to operate effectively (with lower performance as ambient temperature decreases).

LEGEND

Electrical Connections	
E1	Electrical connection: wash pump motor & sump heater, 1" or 3/4" conduit hole; 12-11/16" AFF.
E2	Electrical connection: electric booster & controls only or single point electrical connection (3PH only), 1" or 3/4" conduit hole; 14-11/16" AFF.
E3	Electrical connection: detergent & rinse agent feeders, (DPS1 & DPS2) 1.5 amps @ nameplate supply voltage, (RPS1 & RPS2) 1.5 amps @ nameplate supply voltage; 1/2" conduit hole, 15-11/16" AFF.
Plumbing Connections	
P1	Common water connection including booster heater: 55°F water minimum; 15-65 PSI recommended; 3/4" female garden hose fitting on 6' long hose supplied with machine; 11-15/16" AFF.
P2	Hot water connection: 110°F water minimum (rapid fill accessory – when ordered); 3/4" female garden hose fitting on 6' long hose; 9-5/16" AFF.
P3	Detergent probe sensor: remove cap and stud assembly to access 7/8" hole; 16-3/8" AFF.
P4	Detergent feeder: two locations available. Remove cap and stud assembly to access 7/8" hole; 30-3/4" AFF.
P5	Rinse agent feeder: remove 1/8" NPT pipe plug to access 1/8" NPT tapped hole; 67-5/8" AFF.
P6	Drain connection: 5/8" barb fitting with 6' long hose supplied with machine; 34-13/16" AFF. Maximum height 40" AFF.

SPECIFICATIONS

Capacities

Racks Per Hour (maximum)	40
Dishes per Hour (average 25 per rack)	1,000
Glasses per Hour (average 45 per rack)	1,800
Wash Tank (U.S. gallons)	10.5

Motor Horsepower

Rinse Pump	0.18
Wash Pump	2
Drain Pump	0.21
Blower	0.05

Rinse

Gallons per Rack	0.67
Gallons per Hour (maximum consumption)	26.8

Peak Rate of Drain Flow (without drain water tempering)

Gallons per Minute (initial rate with full tank)	14.5
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Heating

Electric Booster (kW)	7.1
Electric Heating Unit (kW)	5.4

Shipping Weight (approximate)

	372 lbs.
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Crated Dimensions

	73.75"H x 36.5"W x 36.5"L
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AM16VLT-BAS TALL BASE ELECTRIC

High Temperature Ventless
Door-Style Dishwashing Machine

E1 AM16 with Electric Heat (When Field Converted to Dual Point)			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	39.6	50	50
208-240/60/3	26.9	30	30
480/60/3	10.5	15	15

E2 9.5 kW Booster & Controls Ampacity Ratings (When Field Converted to Dual Point)			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	43.5	50	50
208-240/60/3	26.8	30	30
480/60/3	13.5	15	15

E2 AM16 Single Point Electrical Service Connection as Shown Below			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/3	53.7	60	60
480/60/3	24.0	30	30

Approximate Heat Gain to Space without Vent Hood	
Type	BTU/Hr.
Latent	6,800
Sensible	5,000

Miscellaneous Notes: All dimensions taken from floor line may increase 7/8" or decrease 3/8" depending on leg adjustment.

Vent hood (if required) to provide a minimum 450 CFM exhaust (ref installation instructions).

Net weight of machine including booster: 355 lbs.

Domestic shipping weight including booster: 372 lbs.

Size of racks – 19-3/4" x 19-3/4".

Plumbing Notes: Water hammer arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

Recommended water hardness to be 3 grains or less for best results.

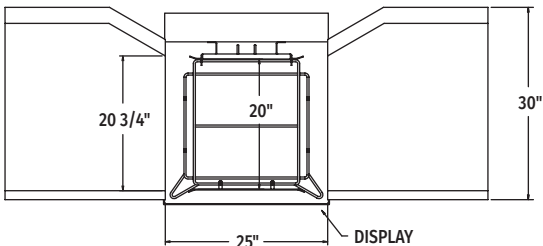
Note: Electric heating unit & booster (kW) calculated at 208V.

Recommended building flowing water pressure to the dishwasher at or above 15-65 PSI. Pressures lower than 15 PSI may affect machine fill/start-up times.

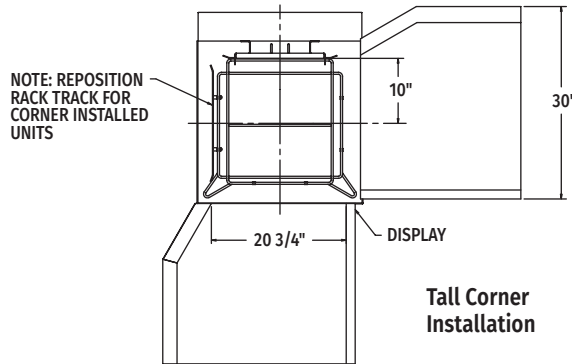
This is a pumped rinse machine. Pressure regulating valve is not necessary on hot or cold lines.

For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.

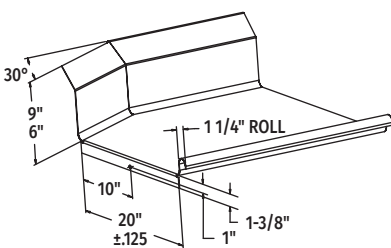
AM16VLT-BAS TABLING CONFIGURATIONS AND TRACK DESIGN



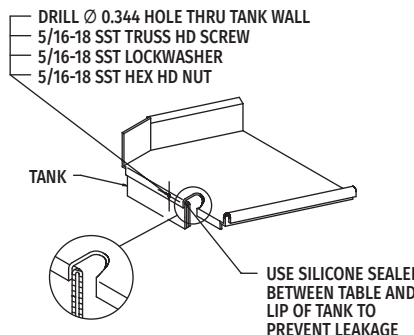
Pass Thru Installation



Tall Corner Installation



Suggested Table Design



CUSTOM FABRICATED EQUIPMENT

DESCRIPTION: Dish Table, Clean

CONSTRUCTION FEATURES:

Make - Fabricate per General Construction this Section.

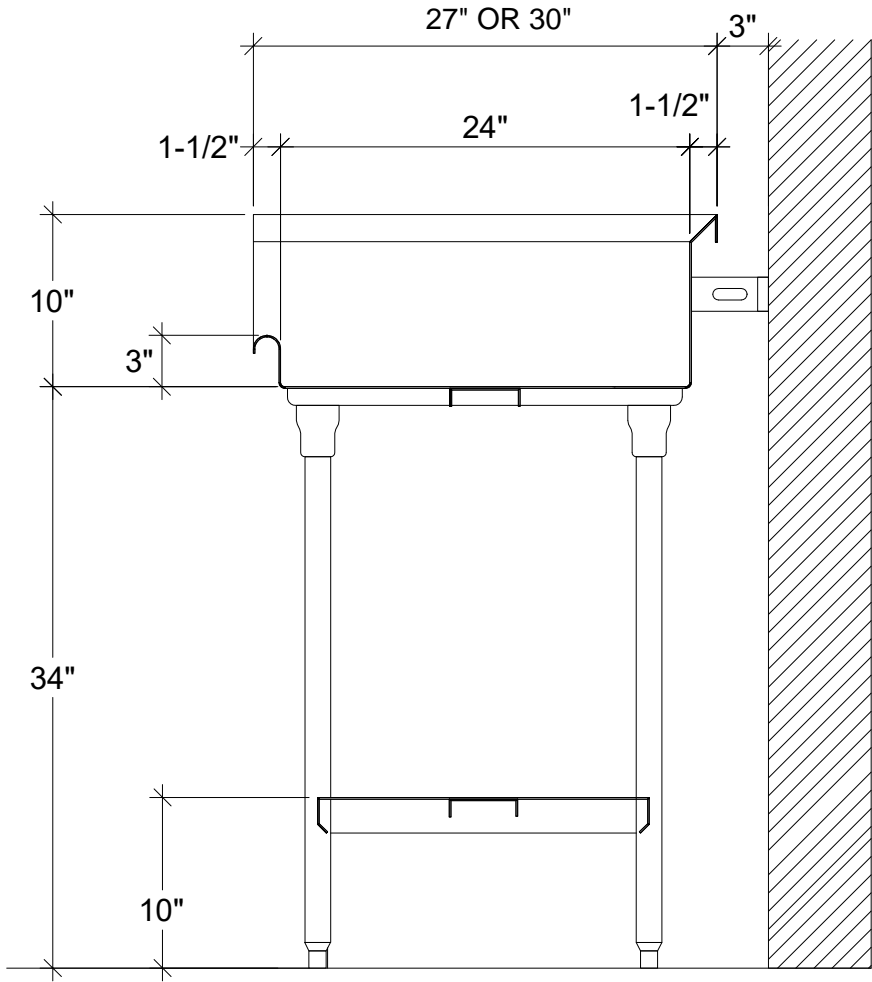
Size - Length per plan and specification Section 114000

Construction - 14 gauge stainless steel top and splash over channel frame with raised roll front and end, tall splash at rear, turned down into dishwasher and secured with stainless steel machine screws, and mounted on four legs with gussets, adjustable feet and undershelf. Secure table 3" off face of wall.



CUSTOM FABRICATED EQUIPMENT

DESCRIPTION: Dish Table, Clean



CUSTOM FABRICATED EQUIPMENT

DESCRIPTION: Wall shelf

CONSTRUCTION FEATURES:

Make - Fabricate per specification Section 114000 General Construction

Size - Length per plan and specification Section 114000 x 10" mounted 54" above floor

Construction - Wall shelf shall be fabricated of 16 gauge stainless steel with back and ends raised 1-1/2", front edges of ends angled back, all corners broken, and front turned down 1-1/2", and in 1/2" at 45°. Shelf corners shall be welded, ground and polished. Mount shelf 1" off face of wall with suitable fasteners on 14 gauge stainless steel flag brackets, 48" on center maximum. Flag brackets shall have a web angle of 30° measured from horizontal.

