






# Quote

06/19/2024

**Project:**  
Browning Schools - Steam Table & Cold Food Table

**From:**  
J & V Restaurant Supply  
Jacque Dabler  
810 1st Ave. N.  
PO Box 250, Bozeman, MT, 59771-0250  
Great Falls, MT 59401-2604  
406-587-9303  
(406)452-6152 (Contact)

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>HOT FOOD SERVING COUNTER / TABLE</b>  G.A. Systems Inc. Model No. ST3 Steam Table Serving Cabinet, 55"W x 30-3/8"D x 34"H, wet or dry operation, 3-wells each accommodate (1) 12" x 20" pan, independent temperature controls, manifold drain (floor drain required for wet operation), (2) locking pins, stainless steel trim, galvanized body, 3" plate casters with brakes, cETLus, ETL-Sanitation  1 ea 1 year parts & labor warranty,standard 1 ea 208v/60/1-ph, cord with NEMA 6-20P, standard 1 ea High pressure laminate exterior finish, available in custom colors - contact factory for color options  1 ea SN5516G Quick Click Adjustable Sneeze Guard, 55"W x 16-5/16"D x 14-1/4"H, single-sided, operator service, 1" round stainless steel tubing, 3/8" thick adjustable glass top, front, & ends, ETL-Sanitation  1 ea 1 year parts & labor warranty,standard	\$7,379.31	\$7,379.31
			<b>ITEM TOTAL:</b>	<b>\$10,249.67</b>
2	1 ea	<b>TRAY SLIDE</b>  G.A. Systems Inc. Model No. TRS55 Tray Slide, drop-down design, 55"W x 8-5/8"D x 2"H, includes: chrome-plated fold-down brackets, 18 gauge stainless steel construction  1 ea 1 year parts & labor warranty,standard	\$825.26	\$825.26
			<b>ITEM TOTAL:</b>	<b>\$825.26</b>
3	1 ea	<b>SERVING COUNTER, COLD FOOD</b>	\$11,355.88	\$11,355.88

Item	Qty	Description	Sell	Sell Total
		G.A. Systems Inc. Model No. SB76 Refrigerated Salad Bar Serving Cabinet, 76"W x 30-3/8"D x 34"H, 8" deep stainless steel display well, stainless steel trim, galvanized body, includes: (2) locking pins, self-contained side mounted refrigeration, R404a refrigerant, (4) 3" plate non-marking swivel casters with brakes, ADA Compliant, ETLus, ETL-Sanitation		
	1 ea	1 year parts & labor warranty,standard		
	1 ea	1/2 HP, 120v/60/1-ph, cord with NEMA 5-15P, standard		
	1 ea	High pressure laminate exterior finish, available in custom colors - contact factory for color options		
	1 ea	SN7616G Quick Click Adjustable Sneeze Guard, 76"W x 16-5/16"D x 14-1/4"H, single-sided, operator service, 1" round stainless steel tubing, 3/8" thick adjustable glass top, front, & ends, ETL-Sanitation	\$3,151.64	\$3,151.64
	1 ea	1 year parts & labor warranty,standard		
	1 st	AD1 SB76 Adapter Pan Set, includes: (5) AD1 SB76 adapter pans, stainless steel construction	\$902.65	\$902.65
	1 ea	TRS76 Tray Slide, drop-down design, 76"W x 8-5/8"D x 2"H, includes: chrome-plated fold-down brackets, 18 gauge stainless steel construction	\$889.19	\$889.19
			<b>ITEM TOTAL:</b>	<b>\$16,299.36</b>
4	1 ea	<b>FREIGHT</b> Custom Model No. FREIGHT FREIGHT AND CRATING CHARGE	\$4,400.00	\$4,400.00
			<b>ITEM TOTAL:</b>	<b>\$4,400.00</b>
			<b>Total</b>	<b>\$31,774.29</b>

Thank you for choosing J&V, we appreciate your business. Quotes are valid for 30 days. Taxes are not included in the quote and are the responsibility of the purchasing party. Removal of existing equipment will be charged at a rate of \$100 per unit. Disposal of crating and packing material is responsibility of purchasing party. Additional broken case fees may apply. All charges over \$2,999.99 paid via credit card will incur a 2% fee.

All electrical and plumbing connections are to be made by a licensed contractor and are not the responsibility of J&V. Freight cost is a system generated estimate and is subject to change. 30% minimum restocking fee will be charged on all returns, subject to manufacturer's policies.

A 50% deposit is required for all special order/custom items, 40% due prior to scheduling delivery 10% due after completion per customers J&V account terms.

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$31,774.29



G.A. SYSTEMS, Inc.

SPECIALIZING IN CAFETERIA SERVING LINES

## SPEC SHEET

## Steam Table Cabinet



### Specifications

Top is 16 gauge 304 stainless steel #4 finish. Front and back edges are turned down 102° and turned back 90° eliminating the gap between the top and the base of the cabinet. The ends are turned down 90° flush with cabinet base, this eliminates any open space between G.A. Systems cabinets. The top is secured to the base with 4 stainless steel flush head screws. Two staggered interior edges turned down 90° to accommodate the lids. The top is foam filled insulated. One 3/4" diameter pin is welded at each end of the top. Each pin has two 5/16" diameter holes. The lower hole is used to join adjacent G.A. Systems cabinets.

Body of cabinet is fabricated of 1" square 18 gauge stainless steel and cold rolled tubing to form the top and bottom frames. Each is welded to 1-1/2" square 18 gauge stainless steel corner posts. Each corner post is filled with a urethane foam type insulation and capped. All joints are welded with all exposed welds being ground and polished. 20 gauge galvanized body panels are welded to tubing super structure. An inner liner between outer walls and interior food well is constructed of 22 gauge stainless steel with 2B finish and surrounded with 1-1/4" #2000 urethane foam.

The wells are manufactured with 18 gauge 304 stainless steel #4 finish with 3/8" edge turned down. Each well has a 1" drain with drain cap. The drain is located near server side and centered within well. All drains are manifold into one drain.

Exterior front, back and ends are trimmed with 22 gauge stainless steel #4 finish trim to accept laminated color panels. Laminate is applied to 1/8" board for additional strength.

The under storage shelf is 18 gauge stainless steel.

Bottom is fully enclosed. There is a 3-3/4" clearance from the bottom of the cabinet to the floor. Plate type 3" swivel non-marking casters with brakes. Cabinet heights are ADA compliant.

PROJECT: \_\_\_\_\_

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

MODEL: \_\_\_\_\_

### Standard Features

- Temperature for each well individually controlled
- Each well accommodates (1) 12" x 20" pan or fractional equivalent
- Manifold drain
- Floor drain required in wet operation(2)
- Locking pins, one at each end
- Operates with wet or dry operation
- Plate type 3" swivel non-marking casters with brakes

### Accessories

- Tray Slide Stainless Steel
- Tray Slide Solid Surface
- Double Sided Sneeze Guard Glass
- Double Sided Sneeze Guard Acrylic
- Single Sided Sneeze Guard Glass
- Single Sided Sneeze Guard Acrylic
- Single Sided Self Serving Sneeze Guard Acrylic
- Merchandise Display Rack Single
- Merchandise Display Rack Half
- Display Shelf Double (stainless steel)
- Single Display Shelf (glass)
- Cash Shelf 15"
- Cash Shelf 20"
- Cash Shelf 24"
- Tray Shelf 12"
- Tray Shelf 15"
- Tray Shelf 18"
- Toe Kick
- Premium High Pressure Laminate
- Graphic Panels Stand-off
- Graphic Vinyl Decals
- Doors Sliding / (3, 4, & 5 well cabinets / Co380)
- Doors Hinge (EST2 & ST2 / Co701)
- Work Shelf

Heating system; each well has a concealed 1250 watt heat element with an infinite control to adjust heating temperature and ready indicator lights. High limit prevents overheating. The wells operate moist or dry heat for your food.



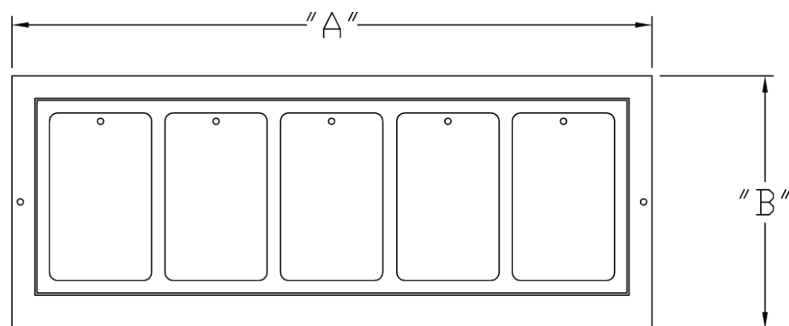
Intertek

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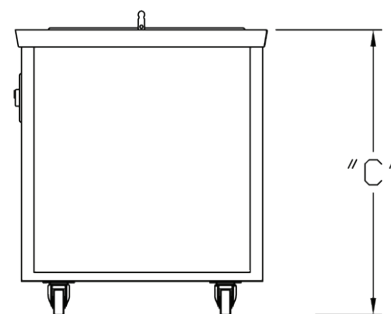
Conforms to UL Std. 197  
and NSF/ANSI Std. 4  
Certified to CSA Std. C 22.2 #109  
Rev 04/2019



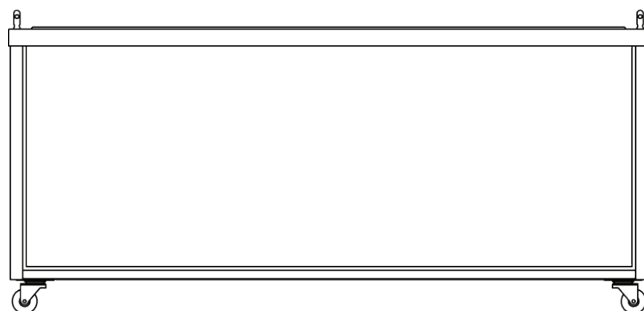
## Steam Table Cabinet



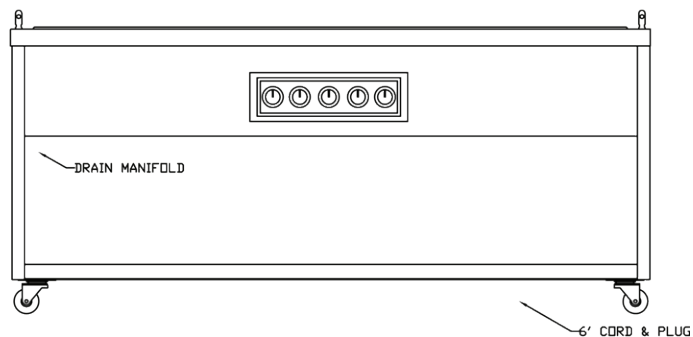
TOP VIEW



END VIEW



BACK VIEW



FRONT VIEW

ITEM	MODEL	LENGTH	WIDTH	HEIGHT	LBs	VOLT	Hz.	REQUIREMENT	CORD	PLUG
C0334	ST2	36"	30-3/8"	34"	250	208	60	1Ø 20 AMP	6'	NEMA 6-20
C0113	ST3	55"	30-3/8"	34"	300	208	60	1Ø 20 AMP	6'	NEMA 6-20
C0115	ST4	63"	30-3/8"	34"	350	208	60	1Ø 30 AMP	6'	NEMA 6-30
C0116	ST5	77"	30-3/8"	34"	450	208	60	1Ø 30 AMP	6'	NEMA 6-30
C0754	ST336	55"	36-3/8"	34"	300	208	60	1Ø 20 AMP	6'	NEMA 6-20
C1113	EST2	36"	30-3/8"	31-1/2"	250	208	60	1Ø 20 AMP	6'	NEMA 6-20
C0614	EST3	55"	30-3/8"	31-1/2"	300	208	60	1Ø 20 AMP	6'	NEMA 6-20
C0117	EST4	63"	30-3/8"	31-1/2"	350	208	60	1Ø 30 AMP	6'	NEMA 6-30
C0616	EST5	77"	30-3/8"	31-1/2"	450	208	60	1Ø 30 AMP	6'	NEMA 6-30



## Limited Warranty

*G.A. Systems, Inc. warrants to the original purchase all equipment manufactured and/or sold to be free from all defects in material and workmanship under normal use and service. Its obligations under this warranty shall be limited to repairing or replacing any part of the said product. F.O.B. factory, which proves thus defective within one (1) year from date of sale, and which upon G.A. Systems, Inc.'s examination, discloses to its satisfaction to be thus defective. No claims will be accepted for any part becoming defective from damage in transit, improper installation, misuse, neglect, abnormal use, alteration, accident, fire or other casualty, or act of God. We will not assume any responsibility for labor chargers, travel, refrigerant, replacement parts purchased, or other expenses incurred outside of our factory. Neither will we be liable for food spoilage, loss of use of the equipment, inconvenience, or other consequential damage of any kind.*

Rev 08/2019



G.A. SYSTEMS, Inc.

SPECIALIZING IN CAFETERIA SERVING LINES

*SPEC SHEET*

## Quick Click Adjustable Glass Single Sided Sneeze Guard



### Specifications

Quick Click Adjustable Glass Single Sided Sneeze Guard is fabricated with 1" round stainless steel tubing. Top and front are covered with 3/8" thick tempered glass and ends are covered with 3/16" thick tempered glass with 1" radius polished edges.

Tuck away wings pop out end panels meet NSF standards and tuck away when not in use for an unobtrusive sleek profile. Front glass adjusts to 4 different positions and allows the tuck away wings to come out.

### NSF Standards

The maximum vertical distance between the finish floor and the bottom leading edge of a food shield shall be 52 inches (1321 mm).

The maximum vertical distance between the food display area and bottom leading edge of a food shield shall be 15 inches (381mm).

The minimum horizontal distance between the front of counter top equipment and the bottom leading edge of a food shield shall be 7 inches (178 mm).

The sum of a food shield's protected horizontal plane (X) and it protected vertical plane (Y) shall be greater than or equal to 20 inches (508mm). Either X or Y may equal 0 inches (0mm).

PROJECT: \_\_\_\_\_

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

MODEL: \_\_\_\_\_

### Standard Features

- 1" round stainless steel tubing
- Top mount
- Stainless steel brushed finish
- Independent angular adjustable
- Hardware included
- 3/8" thick tempered glass with polished edges
- \* 3/8" thick glass maximum span 60"

### Options

- Under mount
- Powder coated finish
- Heat strips / C0329
- Heat strips with lights
- Lights / LGT001
- Stainless steel top / P1336

MODEL	LL	WW	H (Y)
SNLL16G	LL"	16-5/16"	14-1/4"
SNLL19G	LL"	19-5/16"	14-1/4"



**Intertek**  
4003279

Conforms to NSF Std. #2  
Patented US 10,415,285

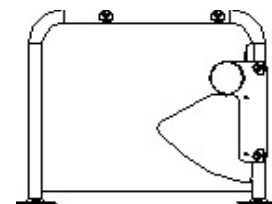
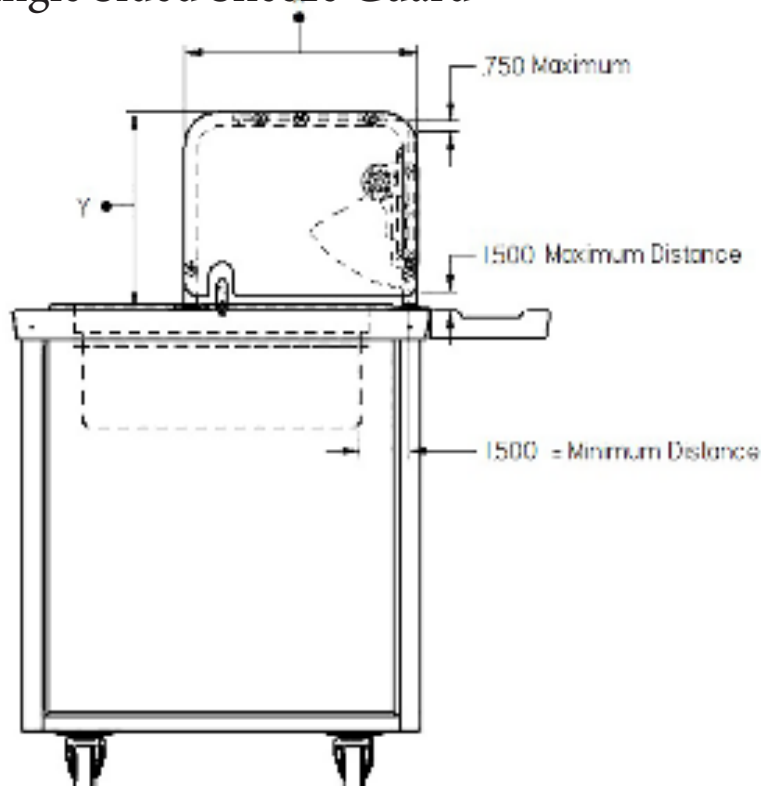
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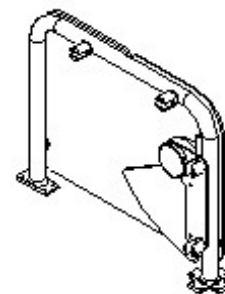
## Quick Click Adjustable Glass Single Sided Sneeze Guard

### Standard Widths

- 16-5/16" for 30-5/8" Cabinets
- 19-5/16" for 36-5/8" Cabinets



Tuck Away Wings



### Dimensions

ITEM	MODEL	LENGTH	WIDTH	HEIGHT
C0731	SN2416G	24"	16-5/16"	14-1/4"
C1162	SN3016G	30"	16-5/16"	14-1/4"
C0728	SN3116G	31"	16-5/16"	14-1/4"
C0976	SN3616G	36"	16-5/16"	14-1/4"
C0730	SN3719G	37"	19-5/16"	14-1/4"
C0735	SN3716G	37"	16-5/16"	14-1/4"
C1044	SN4216G	42"	16-5/16"	14-1/4"
C1042	SN4416G	44"	16-5/16"	14-1/4"
C0842	SN4819G	48"	19-5/16"	14-1/4"
C1099	SN4816G	48"	16-5/16"	14-1/4"
C0813	SN5019G	50"	19-5/16"	14-1/4"
C0745	SN5016G	50"	16-5/16"	14-1/4"
C0928	SN5219G	52"	19-5/16"	14-1/4"
C0899	SN5216G	52"	16-5/16"	14-1/4"
C0879	SN5319G	53"	19-5/16"	14-1/4"
C0733	SN5316G	53"	16-5/16"	14-1/4"

ITEM	MODEL	LENGTH	WIDTH	HEIGHT
C0303	SN5419G	54"	19-5/16"	14-1/4"
C0734	SN5416G	54"	16-5/16"	14-1/4"
C1039	SN5516G	55"	16-5/16"	14-1/4"
C1034	SN6016G	60"	16-5/16"	14-1/4"
C1146	SN6319G	63"	19-5/16"	14-1/4"
C0981	SN6316G	63"	16-5/16"	14-1/4"
C0864	SN6816G	68"	16-5/16"	14-1/4"
C0869	SN6819G	68"	19-5/16"	14-1/4"
C0781	SN7216G	72"	16-5/16"	14-1/4"
C1082	SN7416G	74"	16-5/16"	14-1/4"
C1189	SN7516G	75"	16-5/16"	14-1/4"
C0738	SN7616G	76"	16-5/16"	14-1/4"
C0739	SN7716G	77"	16-5/16"	14-1/4"
C0782	SN8416G	84"	16-5/16"	14-1/4"
C0934	SN8619G	86"	19-5/16"	14-1/4"
C0740	SN8616G	86"	16-5/16"	14-1/4"

Rev 09/2019

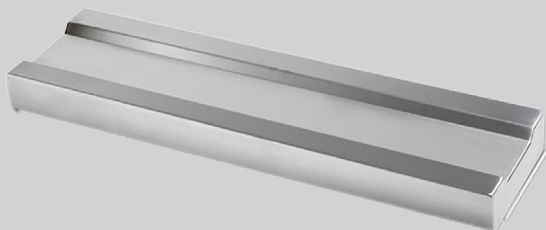


G.A. SYSTEMS, Inc.

SPECIALIZING IN CAFETERIA SERVING LINES

*SPEC SHEET*

## Tray Slide Stainless Steel



### Specifications

Fabricated of 18 gauge stainless steel.

Fold down and removable lift off design.

Tray Slide is an accessory which can be added to any G.A. Systems cabinet or existing counter top.

PROJECT: \_\_\_\_\_

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

MODEL: \_\_\_\_\_

### Standard Features

- Fold down when not in use
- Two piece lift off assembly
- Shelves easily removed for cleaning
- Smooth trouble-free operation
- Chrome plated die cast bracket with 14 gauge zinc plate steel mounts included



### Options

- Lights / LGToo1
- Fixed Bracket

Rev 04/2019





## Tray Slide Stainless Steel

ITEM	MODEL	LENGTH	WIDTH	HEIGHT
C0785	TRS19	19"	8-5/8"	2"
C1188	TRS20	20"	8-5/8"	2"
C0463	TRS24	24"	8-5/8"	2"
C0939	TRS28	28"	8-5/8"	2"
C0189	TRS30	30"	8-5/8"	2"
C0489	TRS30-12	30"	12"	2"
C0108	TRS31	31"	8-5/8"	2"
C1017	TRS31-12	31"	12"	2"
C0294	TRS31-7	31"	7"	2"
C1114	TRS31 CORNER	31"	8-5/8"	2"
C0484	TRS32	32"	8-5/8"	2"
C0190	TRS36	36"	8-5/8"	2"
C0295	TRS36-7	36"	7"	2"
C0440	TRS37	37"	8-5/8"	2"
C1077	TRS40	40"	8-5/8"	2"
C0325	TRS41	41"	8-5/8"	2"
C0270	TRS42	42"	8-5/8"	2"
C0407	TRS42-12	42"	12"	2"
C1105	TRS44	44"	8-5/8"	2"
C0464	TRS46	46"	8-5/8"	2"
C0197	TRS48	48"	8-5/8"	2"
C0360	TRS49	49"	8-5/8"	2"
C0196	TRS50	50"	8-5/8"	2"
C0296	TRS50-12	50"	12"	2"
C0292	TRS50-7	50"	7"	2"
C0367	TRS50-10	50"	10"	2"
C0562	TRS52	52"	8-5/8"	2"
C0262	TRS53	53"	8-5/8"	2"
C0257	TRS53-12	53"	12"	2"
C0198	TRS54	54"	8-5/8"	2"

ITEM	MODEL	LENGTH	WIDTH	HEIGHT
C0293	TRS54-7	54"	7"	2"
C0191	TRS55	55"	8-5/8"	2"
C0256	TRS55-12	55"	12"	2"
C0192	TRS57	57"	8-5/8"	2"
C0643	TRS60	60"	8-5/8"	2"
C0481	TRS60-12	60"	12"	2"
C0106	TRS63	63"	8-5/8"	2"
C0255	TRS63-12	63"	8-5/8"	2"
C1004	TRS64	64"	8-5/8"	2"
C0193	TRS66	66"	8-5/8"	2"
C0362	TRS66-10	66"	10"	2"
C0194	TRS68	68"	8-5/8"	2"
C0583	TRS69	69"	8-5/8"	2"
C0402	TRS69-12	69"	12"	2"
C0552	TRS70	70"	8-5/8"	2"
C0195	TRS72	72"	8-5/8"	2"
C0564	TRS74	74"	8-5/8"	2"
C1124	TRS75	75"	8-5/8"	2"
C0103	TRS76	76"	8-5/8"	2"
C0415	TRS77	77"	8-5/8"	2"
C0786	TRS78	78"	8-5/8"	2"
C0343	TRS79	79"	8-5/8"	2"
C0627	TRS80	80"	8-5/8"	2"
C0787	TRS84	84"	8-5/8"	2"
C0513	TRS86	86"	8-5/8"	2"
C0486	TRS88-12	88"	12"	2"
C1167	TRS96	96"	8-5/8"	2"
C0690	TRS102	102"	8-5/8"	2"
C0784	TRS104	104"	8-5/8"	2"

Rev 04/2019



G.A. SYSTEMS, Inc.

SPECIALIZING IN CAFETERIA SERVING LINES

## SPEC SHEET

## Refrigerated Salad Bar Cabinet



### Specifications

Top is 16 gauge 304 stainless steel #4 finish. Front and back edges are turned down 102° and turned back 90° eliminating the gap between the top and the base of the cabinet. The ends are turned down 90° flush with cabinet base, this eliminates any open space between G.A. Systems cabinets. The top is secured to the base with 4 stainless steel flush head screws. One staggered interior edge turned down 90° to accommodate the pan adapters. The top is foam filled insulated. One 3/4" diameter pin is welded at each end of the top. Each pin has two 5/16" diameter holes. The lower hole is used to join adjacent G.A. Systems cabinets.

Body of cabinet is fabricated of 1" square 18 gauge stainless steel and cold rolled tubing to form the top and bottom frames. Each is welded to 1-1/2" square 18 gauge stainless steel corner posts. Each corner post is filled with a urethane foam type insulation and capped. All joints are welded with all exposed welds being ground and polished. 20 gauge galvanized body panels are welded to tubing super structure.

Food well is constructed with 18 gauge 304 stainless steel #4 finish. The outer walls are 20 gauge galvanized and is foam insulated. The food well is 8" deep and has a 2" recessed edge that supports the pan adapters and allows cold airflow over food pan. No screws are used in the construction of the well.

Exterior front, back and ends are trimmed with 22 gauge stainless steel #4 finish trim to accept laminated color panels. Laminate is applied to 1/8" board for additional strength.

Front removable access louver panel is fabricated of 18 gauge 304 stainless steel #4 finish.

Bottom is fully enclosed. There is a 3-3/4" clearance from the bottom of the cabinet to the floor. Plate type 3" swivel non-marking casters with brakes. Cabinet heights are ADA compliant.

PROJECT: \_\_\_\_\_

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

MODEL: \_\_\_\_\_

### Standard Features

- Locking pins, one at each end
- On/off switch
- Compressor located on left
- 404A refrigerant
- Plate type 3" swivel non-marking casters with brakes

### Options

- No Pins
- Solid Surface Top (in lieu of stainless steel top)
- Refrigerated under storage

63" length will include one self closing stainless steel door / C0472  
76" length will include two self closing stainless steel doors / C0547



### Accessories

- Pan Adapters
- Crock Inserts
- Tray Slide Stainless Steel
- Tray Slide Solid Surface Material
- Double Sided Sneeze Guard Glass
- Double Sided Sneeze Guard Acrylic
- Single Sided Sneeze Guard Glass
- Single Sided Sneeze Guard Acrylic
- Single Sided Self Serving Sneeze Guard Acrylic
- Cash Shelf 15"
- Cash Shelf 20"
- Cash Shelf 24"
- Tray Shelf 12"
- Tray Shelf 15"
- Tray Shelf 18"
- Toe Kick
- Premium High Pressure Laminate
- Graphic Panels Stand-off
- Graphic Vinyl Decals

Refrigerated system is cold wall refrigeration, utilizing a 1/2 HP compressor operating on 404A refrigerant. The temperature is preset at the factory and frost will form on the top and recessed edge.



Intertek



Intertek

4003279

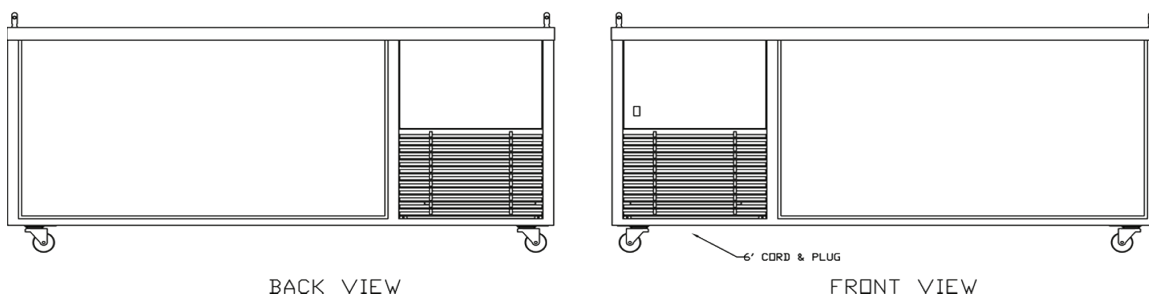
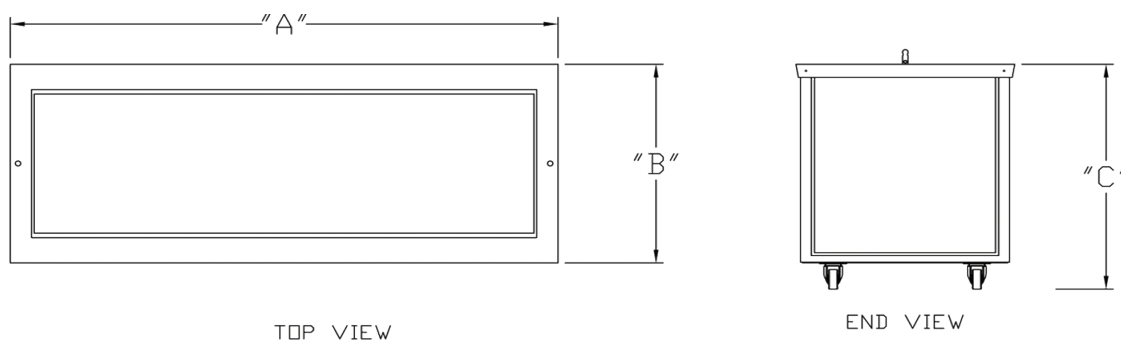
Sanitation Listed  
Conforms to Std. NSF #7  
Commercial Refrigerators  
and Storage Freezers

Rev 04/2019

Note: Do not position cabinet with louvered panel against wall or other equipment. Damage to compressor could result.



## Refrigerated Salad Bar Cabinet



ITEM	MODEL	LENGTH	WIDTH	HEIGHT	LBs	VOLT	Hz.	REQUIREMENT	CORD	PLUG
C0173	SB48	48"	30-3/8"	34"	300	120	60	1Ø 15 AMP	6'	NEMA 5-15
C0298	SB50	50"	30-3/8"	34"	325	120	60	1Ø 15 AMP	6'	NEMA 5-15
C0105	SB63	63"	30-3/8"	34"	350	120	60	1Ø 15 AMP	6'	NEMA 5-15
C0174	SB76	76"	30-3/8"	34"	450	120	60	1Ø 15 AMP	6'	NEMA 5-15
C1171	ESB48	48"	30-3/8"	31-1/2"	300	120	60	1Ø 15 AMP	6'	NEMA 5-15
C1106	ESB55	55"	30-3/8"	31-1/2"	315	120	60	1Ø 15 AMP	6'	NEMA 5-15
C0641	ESB6036	60"	36-3/8"	31-1/2"	325	120	60	1Ø 15 AMP	6'	NEMA 5-15
C0172	ESB63	63"	30-3/8"	31-1/2"	350	120	60	1Ø 15 AMP	6'	NEMA 5-15
C0176	ESB76	76"	30-3/8"	31-1/2"	450	120	60	1Ø 15 AMP	6'	NEMA 5-15
C0638	ESB6336	63"	36-3/8"	31-1/2"	350	120	60	1Ø 15 AMP	6'	NEMA 5-15



G.A. SYSTEMS, Inc.

SPECIALIZING IN CAFETERIA SERVING LINES

**SPEC SHEET**

## Pan Adapter Salad Bar



AD2 SB63

AD1 SB50

**Specifications**

The pan adapters are constructed of 18 gauge 304 stainless steel #4 finish and are designed to fit into G.A. Systems salad bar cabinet food well.

The pan adapters rest on the ledge of the salad bar cabinets and the food pan flange rest on top of the pan adapter.

The AD1 SB50 pan adapter (shown above) holds one standard 12" x 20" food pan.

The AD2 SB63 pan adapter (shown above) holds two standard 12" x 20" food pans.

Crock adapters are also available, see graph table and drawings below. For custom adapters contact G.A. Systems.

**Dimensions**

ITEM	MODEL	LENGTH	WIDTH	HEIGHT
C0622	AD1 SB48	15-5/8"	29-3/4"	7/8"
C0365	AD1 SB50	15-5/8"	29-3/4"	7/8"
C0396	AD1 SB63	15-5/8"	29-3/4"	7/8"
C0770	AD1 SB72 (5 pc)	15-5/8"	29-3/4"	7/8"
C0732	AD1 SB76 (5 pc)	15-5/8"	29-3/4"	7/8"
C0287	AD1 CR8 SB76 (5 pc)	15-5/8"	29-3/4"	7/8"
C0771	AD1 SB84 (5 pc)	15-5/8"	29-3/4"	7/8"
C0358	AD2 SB48	29"	29-3/4"	7/8"
C0397	AD2 SB63	29"	29-3/4"	7/8"
C0668	AD236 SB6036H	29"	29-3/4"	7/8"
C0603	CR5 SB48	15-5/8"	29-3/4"	7/8"
C0395	CR8 SB63	29"	29-3/4"	7/8"

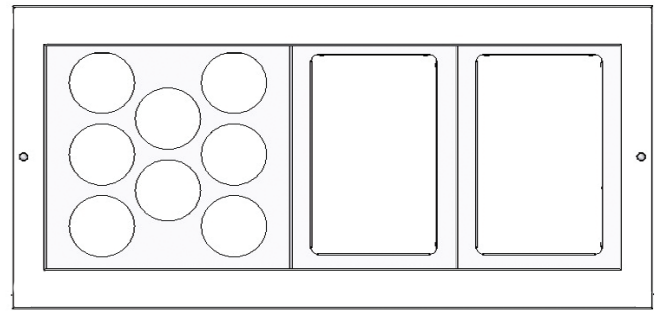
PROJECT: \_\_\_\_\_

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

MODEL: \_\_\_\_\_

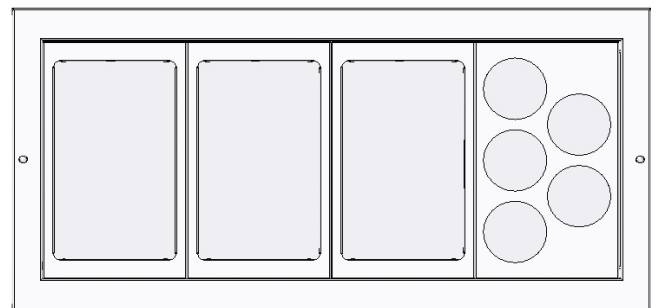
**Accessories**

- Small adapter bar / Co419
- Large adapter bar / Co667



CR8 SB63

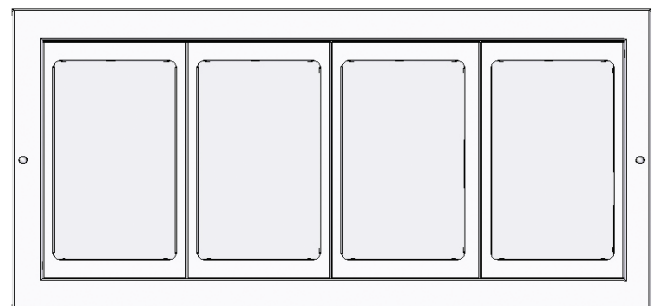
AD2 SB63



AD2 SB48

AD1 SB48

CR5 SB48



AD2 SB63

AD2 SB63

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