CMBA ARCHITECTS

ADDENDUM NO. 1

06/05/2026

NEBRASKA CHRISTIAN SCHOOLS

CAFETERIA/GYMNASIUM ADDITION

1847 INSKIP AVE, CENTRAL CITY, NE 68826

BID DATE IS 06/18/2026 AT 2:00 PM

The original Project Manual and Drawings for the project noted above are amended as noted in this Addendum. Included in this Addendum are Specification, Architectural, & Engineering items.

Please review all sheets and incorporate them into your set of Contract Documents.

The receipt of this Addendum shall be acknowledged by inserting its number and date in the space provided on the Bid Form.

GENERAL

A Pre-bid meeting was held on site on Thursday, June 4, 2026. Agenda Notes and Sign-in Sheet are attached as part of the addendum.

SPECIFICATIONS

SECTION – 01 23 00 ALTERNATES

A. **MODIFY** - Paragraph 1.03 / D to read "Alternate No. 4 - **ADD**"
B. **MODIFY** - Paragraph 1.03 / D / 1 to read " **Provide air-source and/or natural gas-fired HVAC system equipment and components as indicated on Base Bid drawings and schedule**."
C. **MODIFY** - Paragraph 1.03 / D / 2 to read " **Provide ground-coupled heat exchanger (geothermal) system along with matching HVAC system equipment and components indicated to be part of Bid Alternate No. 4 on drawings and schedules."**
D. Revised Specification included as reference.

SECTION – 08 71 00 DOOR HARDWARE

A. **MODIFY** - Add attached door hardware groups.

SECTION – 11 40 00 FOOD SERVICE EQUIPMENT

A. **MODIFY** - Add attached food service equipment sheets
B. **MODIFY** - Add Scotsman Icemaker for TRAINING 125

DRAWINGS

SHEET A2.00 – DEMO PLANS

A. **ADD** - Attached missing Sheet

SHEET A2.04 – ENLARGED FLOOR PLAN - KITCHEN

A. **REISSUE SHEET** - Modified casework and walls around S01 STAIR 01 as shown.

SHEET A4.02 – WALL SECTIONS

A. **REISSUE SHEET** - Modified detail 5/A4.02 to include expansion joint

SHEET A6.01 – INTERIOR ELEVATIONS

A. **REISSUE SHEET**
    1. Modified Elevation 2 to show modifications around STAIR 01.
    2. Added Elevation 12 to sheet for modifications for casework around STAIR 01.

SHEET A6.02 – INTERIOR ELEVATIONS

A. **REISSUE SHEET** - Modified ACCESSORIES Legend Item Q to add additional information reading "**SCOTSMAN PRODIGY PLUS C0330 W/ B330P MODULAR BIN**"

END OF ARCHITECTURAL ADDENDUM

CMBA ARCHITECTS

NEBRASKA CHRISTIAN SCHOOLS
CAFÉTERIA / GYMNASIUM ADDITION

PRE-BID MEETING

06/04/2026 AT 1:00 PM

I. INTRODUCTIONS & CONTACTS

A. Owner: Nebraska Christian Schools
Tim Hekrdle – Superintendent

B. Architect: CMBA Architects
Matt Kreutzer - Associate Principal, (P) 308-384-4444, (E) kreutzer.m@cmbaarchitects.com
Carlos Perez-Madrid, (P) 308-384-4444, (E) perez-madrid.c@cmbaarchitects.com

C. Structural Engineer: R.O. Youker
Mark Otte - Structural Engineer, (P) 402-477-7640, (E) mark@royouker.com

D. MEP Engineer: Resource Consulting Engineers (RCE)
Corey Metzger - Mechanical Engineer, (P) 515-509-8905, (E) corey.metzger@resourcece.com

II. PROJECT OVERVIEW

A. General Description: Addition of new Cafeteria, Kitchen, Locker Rooms, Gymnasium, Weight Room and Wrestling Room to existing Activities Building.

B. Site Location: 1847 Inskip Avenue, Central City, NE 68826

III. FRONT END DOCUMENTS

A. Invitation to Bid

a. Bid Date: Thursday, June 18th at 2:00 PM at CMBA Architects, 208 N Pine Street, Suite 301, Grand Island, NE 68801. Offices located on the third floor of the Old City Hall Building in Downtown Grand Island.

b. Sealed Bids are to be enclosed in a separate envelope and shall be marked "NEBRASKA CHRISTIAN SCHOOLS"

c. Bids received after the designated time will be returned unopened

d. Faxed bids will not be accepted

e. Bids shall include the following (1 copy is required):

Bid Form – Included in Specification Manual

Bid Security – In the form of a Bid Bond AIA A310 or cashier's check in the amount of 5% of the bid made out to Nebraska Christian Schools.

B. Performance Bond/Labor and Material Payment Bond – Required per City's Performance, Payment, and Maintenance Requirements outlined in Specification Manual.

C. Schedule – Bidder proposes to furnish all necessary machinery, equipment, tools, labor and other means of construction, and to furnish all materials specified in the manner and time prescribed and to do all the work at the prices herein set out.

D. Nebraska Christian will meet privately with CMBA later that day to review bids. Recommendation to be submitted to the board for approval on Saturday, June 20th.

E. Building Permit – Shall be the responsibility of the General Contractor to secure and pay the cost of all building permits and fees.

F. Builder's Risk Insurance – Builder's Risk Insurance will be by the Owner.

G. Sales Tax – The project is sales tax exempt.

H. Unit Prices – All unit prices, as defined, shall be filled in on the Bid Form. *Reference Section 012200 for requirements.*

I. Substitution Requests – All product substitution requests must be submitted seven days prior to the bid date. Acceptable substitutions will be issued in addendum.

J. General Conditions – AIA Document A201.

IV. SPECIFICATIONS/DRAWINGS/ADDENDA

A. Specifications, drawings, and addenda are available at CMBA or the Plan Rooms listed in the Supplementary Instruction to Bidders. Hosted on A&D Technical Supply.

B. Known Addendum Items:

1. Door Hardware Schedule
2. Food Service Equipment Cutsheets (See FS1.1 for Equipment Schedule)
3. Tweaks related to robotic cleaning machines
4. Information regarding Geothermal Well System

C. Alternates:

1. Deduct Exterior Concrete (Self-Perform by Owner)
2. Add HS Parking Lot to the West of the building
3. Deduct Shell Out Gymnasium Space
4. **ADD** Geothermal System and Equipment (Currently called out as a Deduct)

D. Project Highlights

1. Pre-Engineered Metal Building Structure
2. Hardened Locker Room Area (Not FEMA-361 Requirements)
3. Weight Room and Wrestling Room above Locker Room Area

V. QUESTIONS/FINAL COMMENTS

CMBA ARCHITECTS

PRE-BID MEETING

NEBRASKA CHRISTIAN SCHOOLS - CAFETRIA/GYMNASIUM ADDITION

06/04/26

NAME	PHONE	COMPANY	EMAIL
Mark Benser	308-390-8535	Central Plumbing	thecentralplumber@gmail.com
Brock Bryant	402-477-6745	Cheever Construction	BBryant@cheeverconstruction.com
Joe Reiter	(402) 477-6745	Cheever Construction	jreiter@cheeverconstruction.com
Mark Elgert	308 440-8577	Sampson Construction	mark.elgert@Sampson-Construction.com
Richard Ley	308-830-1785	A-1 Heating & A/C	mike.a1heating@hotmail.com
Jared Ackerman	308 893 2010	RMV Construction	estimates@rmvconst.com
Katie Roehr	402-489-8858	Hampton construction	bidroom@hampton1.com
JOHN GRESSHAGEN	308-382-7765	MID PLAINS CONST.	midplainsco@gmail.com
Kayla Butler	402-465-4100	Kingery Const	Kaylab@kccobuilders.com
JOHN MAHANEY	402-649-2859	BECKENHAUER CONSTRUCTION	jmahaney@beckenhauerconstruction.com
Jake Wheeler	720-237-4529	Hausmann Construction	Jake.Wheeler@hausmann-build
MIKE McHUGH	308 389 7429	CHIEF	MIKE.McHUGH@CHIEFNE.COM

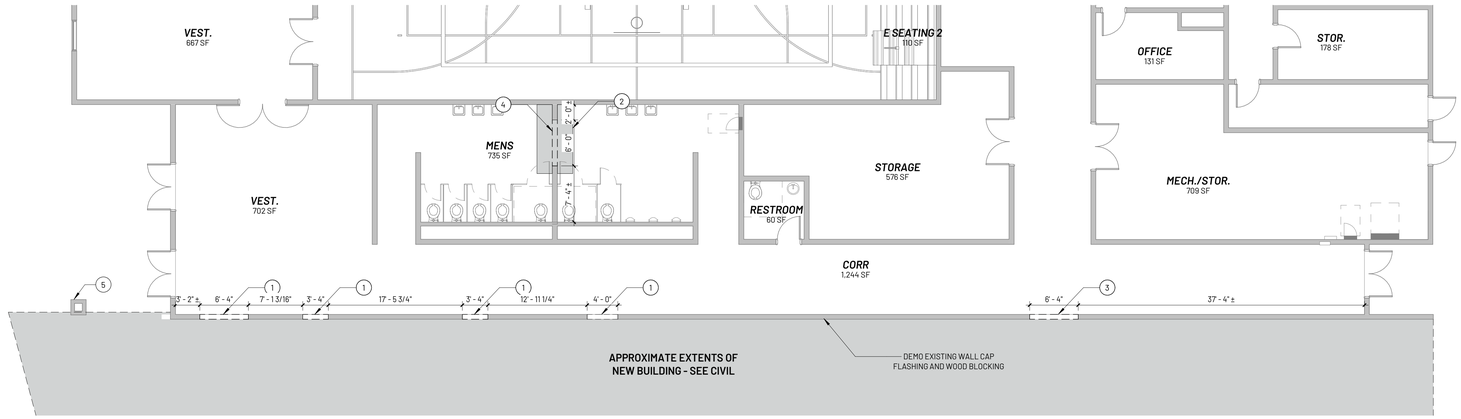
CMBA ARCHITECTS

PRE-BID MEETING

NEBRASKA CHRISTIAN SCHOOLS - CAFETRIA/GYMNASIUM ADDITION

06/04/26

NAME	PHONE	COMPANY	EMAIL
BRYAN KEARNEY	402.910.1306	B-D CONSTRUCTION, INC.	BRYANK@BDCONSTRUCTIONINC.COM
Casey Leif	402-366-5119	Genesis Contracting Group	CaseyL@genesiscontractinggroup.com
Ryan Cebelusha	308-224-4808	Cebelusha Electric	electricofficeCebelusha@gmail
Jared Galusha	308244-4308	Galusha Electric	galectric office@gmail
Gary Rohner	402-366-7721	S+S Sons Inc	garohner_snsons@yahoo.com
Spencer Mason	402-270-1989	Rogge general contractors	Smason@Roggeinc.com
Kurt Stevens	402-984-6785	MS mechanical	Kstevens@msmechanicalne.com
David Crook	308-991-2389	CSI	dcrook@Central Sensor.com
Lukas Gilliland	402-560-2970	Haso Electric	lukas@hasoelectric.com
John Bierman	402-910-4877	Bierman Contracting Inc	john@bierman-inc.com
Connor Kayton	308-991-5535	Scheele Kayton Construction	Connor@scheelekayton.com
Caden Schuster		Chief Construction	2Oconstructionbids@chiefind.com



1 DEMO FLOOR PLAN
1/8" = 1'-0"

GENERAL NOTES

A	DASHED LINES INDICATE DEMOLITION. NOT ALL ITEMS NOTED FOR CLARITY.
B	EACH CONTRACTOR TO CAREFULLY EXAMINE EXISTING CONDITIONS PRIOR TO TIME OF BID.
C	COORDINATE WITH CIVIL, STRUCTURAL, MECHANICAL, ELECTRICAL, PLUMBING, FIRE PROTECTION, AND TECHNOLOGY CONSTRUCTION DOCUMENTS FOR DEMOLITION OF ITEMS.
D	CONTRACTOR SHALL INFILL, OR PATCH AND REPAIR ANY OPENING IN EXISTING WALLS AS REQUIRED TO MAINTAIN EXISTING OR NEW RATED CONSTRUCTION.
E	PATCH AND REPAIR EXISTING SURFACES, INDICATED TO REMAIN, DAMAGED DURING DEMOLITION. PREPARE FOR INSTALLATION OF NEW FINISHES AS SPECIFIED.
F	PROTECT EXISTING FINISHES TO REMAIN.
G	FINISHES AND OTHER ITEMS INDICATED FOR DEMOLITION SHALL BE ADEQUATELY REMOVED TO PROVIDE A SUITABLE SUBSTRATE FOR THE INSTALLATION OF PROPOSED MATERIALS AND FINISHES.
H	MAINTAIN WEATHER TIGHT CONDITIONS ON ALL EXISTING SPACES THROUGHOUT CONSTRUCTION.
I	INTERIOR WALLS THAT EXTEND BELOW THE FLOOR SLAB SHALL BE REMOVED TO 8" BELOW FLOOR SLAB.
J	PROTECT AND BRACE EXISTING STRUCTURE AS REQUIRED TO MAINTAIN STRUCTURAL INTEGRITY DURING DEMOLITION AND CONSTRUCTION.

KEYNOTES

1. NEW OPENING IN EXISTING BLOCK WALL
2. PATCH AND REPAIR EXISTING FLOORING
3. REMOVE EXISTING INFILL OPENING FOR NEW OPENING
4. NEW FRAMED OPENING IN EXISTING WALL. PATCH AND REPAIR EXISTING WALL TILE FROM DEMOLITION
5. REMOVE BRICK VENEER FROM EXISTING COLUMN

LEGEND

- INDICATES EXISTING FLOOR TO BE PATCHED AND REPAIRED
- INDICATES AREA OF NEW BUILDING
- INDICATES NEW OPENING IN WALL

SEAL

CA-1063



REVISIONS

NO.	DESCRIPTION	DATE
1	Addendum No.1	06/05/2026

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GRAND ISLAND, NE 68801
(P) 308.384.4444

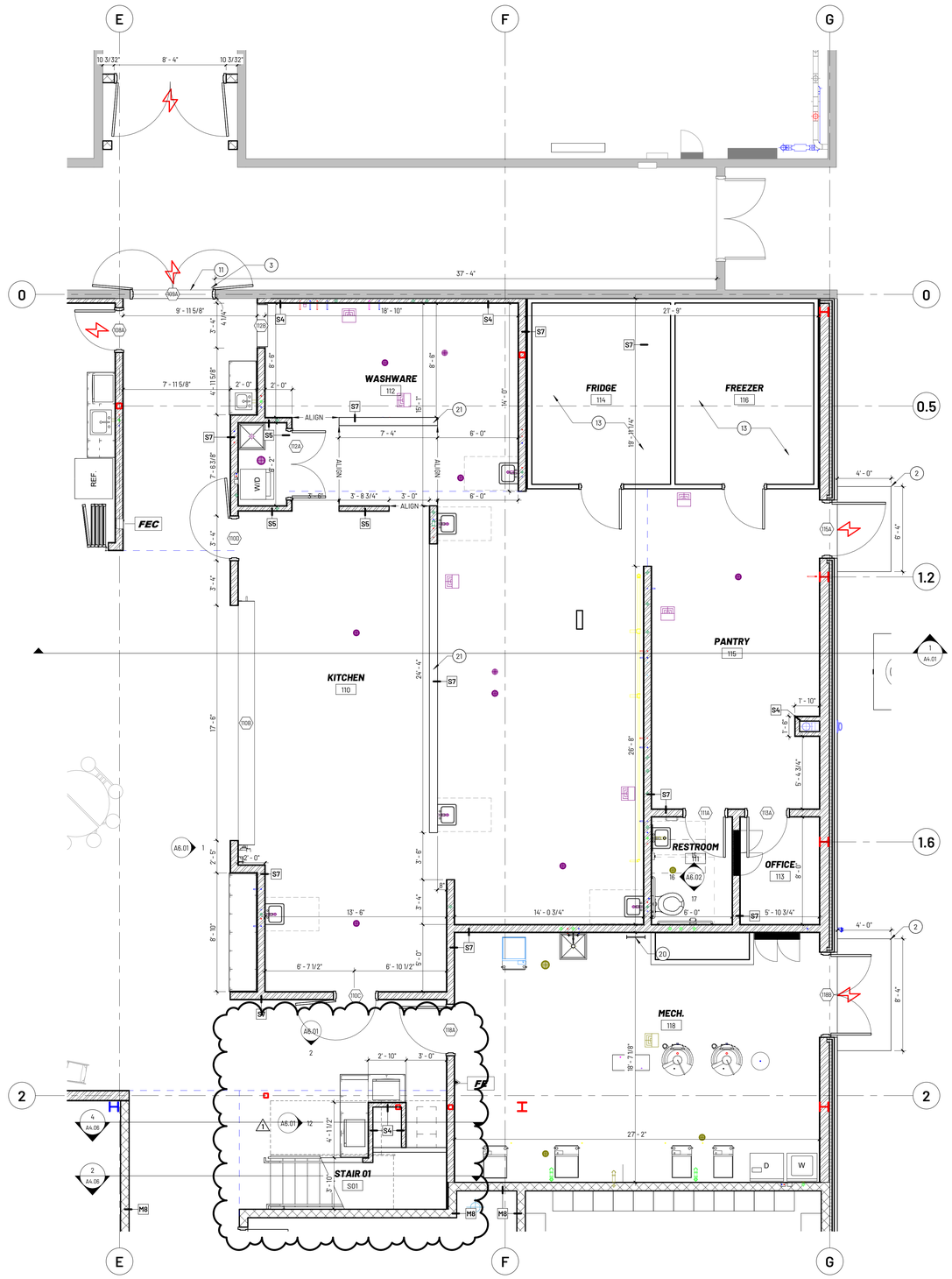
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PROJECT 25257

DEMO PLANS

NEBRASKA CHRISTIAN SCHOOLS
PHASE I - CAFETERIA / GYMNASIUM ADDITION
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

VOLUME 1
SHEET
A2.00

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N **1 FLOOR 01 - KITCHEN**
1/4" = 1'-0"

GENERAL NOTES

- **A** SEE SHEET A0.00 FOR ALL ROOF, FLOOR AND WALL ASSEMBLY TYPES.
- **B** EXTERIOR WALL DIMENSIONS ARE TO EXTERIOR FACE OF *FINISHED* MASONRY UNLESS NOTED OTHERWISE.
- **C** INTERIOR DIMENSIONS ARE TO FACE OF WALL UNLESS NOTED OTHERWISE.
- **D** ALL INTERIOR WALL ASSEMBLIES TO EXTEND TO DECK UNLESS NOTED OTHERWISE.
- **E** CONTRACTORS SHALL FIELD VERIFY ALL DIMENSIONS AND NOTIFY ARCHITECT OF ANY DISCREPANCIES PRIOR TO BEGINNING THE AFFECTED WORK.
- **F** PROVIDE BLOCKING WHERE CASEWORK, FIXTURES, FURNITURE, OR ACCESSORIES ARE TO BE INSTALLED ON WALL ASSEMBLIES. PROVIDE FIRE RATED BLOCKING IN FIRE RATED WALL CONSTRUCTION.
- **G** DO NOT SCALE DRAWINGS, FOLLOW DIMENSIONS.
- **H** MECHANICAL AND ELECTRICAL EQUIPMENT / FIXTURES SHOWN FOR REFERENCE, SEE MECHANICAL AND ELECTRICAL CONSTRUCTION DOCUMENTS FOR INFORMATION.
- **I** ALL PENETRATIONS THROUGH FIRE-RESISTANCE/SMOKE/ SOUND RATED CONSTRUCTION SHALL BE SEALED WITH APPROVED FIRE-STOPPING OR SEALANT TO MAINTAIN REQUIRED RATINGS.
- **J** INDICATES ELECTRIFIED DOOR HARDWARE, SEE "ELECTRIFIED" COLUMN IN DOOR SCHEDULE SHEET A5.00
- **K** PATCH AND REPAIR EXISTING WALLS, FLOORS, CEILINGS, ETC., THAT ARE SHOWN TO REMAIN BUT ARE DAMAGED DUE TO CONSTRUCTION WORK. THIS SHALL INCLUDE REPAIRING FINISHES DAMAGED BY THE REMOVAL OR INSTALLATION OF NEW MECHANICAL, ELECTRICAL, OR FIRE PROTECTION WORK OR DEVICES.

KEYNOTES

1. RECESSED FIRE EXTINGUISHER CABINET
2. STOOP - SEE STRUCTURAL
3. NEW DOOR IN EXISTING FRAMED OPENING
4. RECESSED KNOX BOX
5. FLOOR SOCKET FOR VOLLEYBALL STANDARD
6. TRENCH DRAIN - SEE MECHANICAL
7. FURNITURE BY OWNER
8. RECESS SLAB AREA 1/4"
9. PATCH AND REPAIR EXISTING FLOORING
10. NEW FRAMED OPENING IN EXISTING WALL. PATCH AND REPAIR EXISTING WALL TILE FROM DEMOLITION
11. FLOOR EXPANSION JOINT
12. REMOVE EXISTING BRICK - CLAD WITH NEW
13. DEPRESS FLOOR SLAB 4" FOR COOLER INSTALLATION. COORDINATE EXACT DIMENSIONS WITH KITCHEN EQUIPMENT.
14. WRAP STRUCTURAL COLUMN. SEE DETAIL **2/A2.01**
15. SCHOOL LOGO CENTERED ON COURT. MAIN BASKETBALL COURT LINES TO HAVE PRIORITY OVER LOGO
16. PROVIDE CUTS IN TELESCOPING BENCHES FOR BUILDING STRUCTURE
17. WALL PADS
18. GYM DIVIDER CURTAIN
19. PADDING ON STRUCTURAL COLUMN . SEE DETAIL 3/A2.01
20. ROOF ACCESS LADDER
21. PARTIAL HEIGHT WALL - 4'-6" A.F.F

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DATE 05/28/2026
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ENLARGED FLOOR PLAN - KITCHEN

NEBRASKA CHRISTIAN SCHOOLS
PHASE I - CAFETERIA / GYMNASIUM ADDITION
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

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ARCHITECT
KARL H. R. KREUTER
A-4877
STATE OF NEBRASKA
5-28-26

REVISIONS

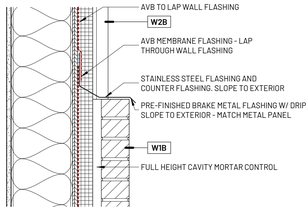
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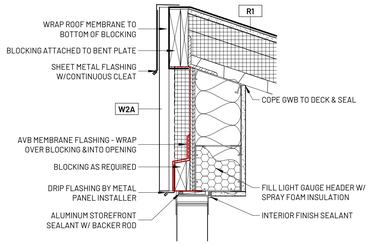
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VOLUME 1
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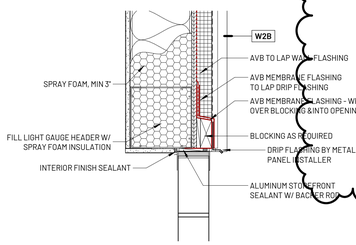
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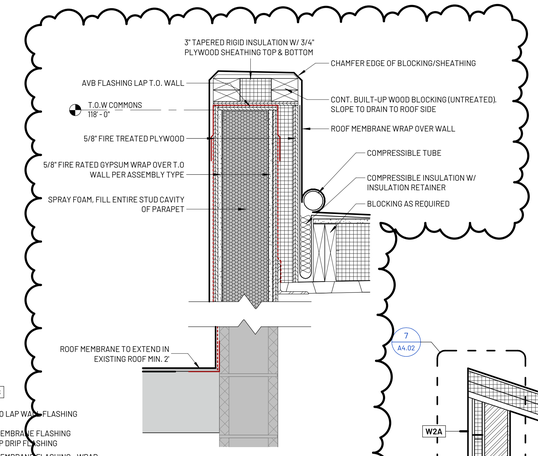
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1 1/2" = 1'-0"



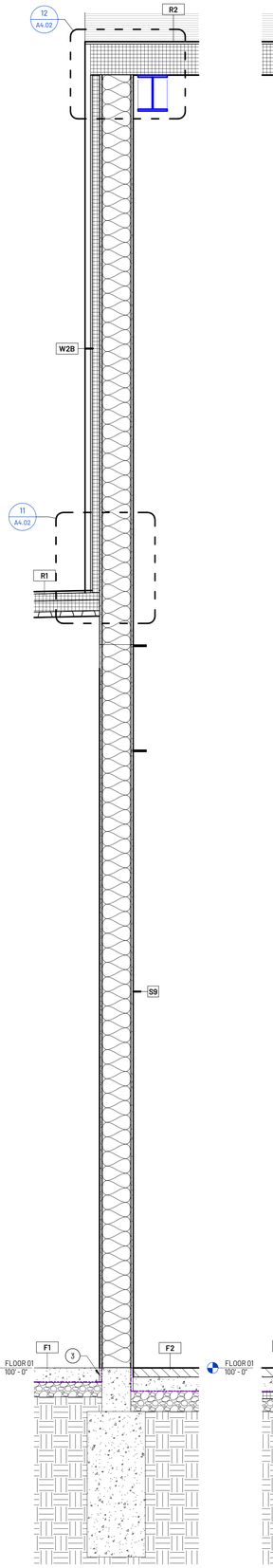
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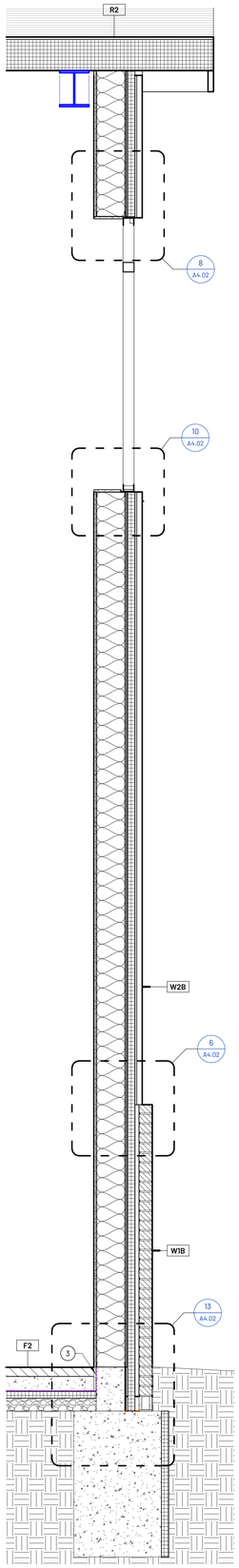
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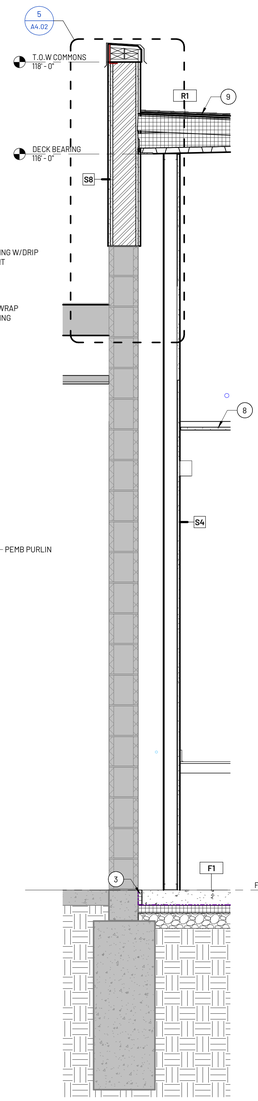
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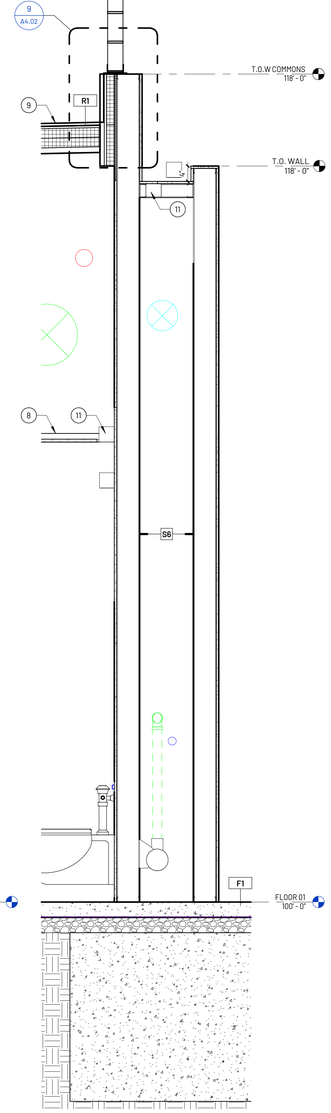
2 WALL SECTION
3/4" = 1'-0"



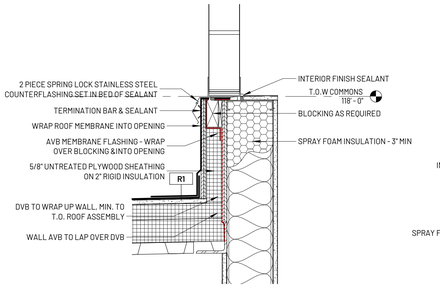
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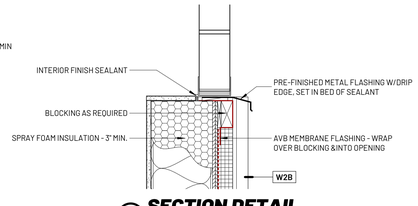
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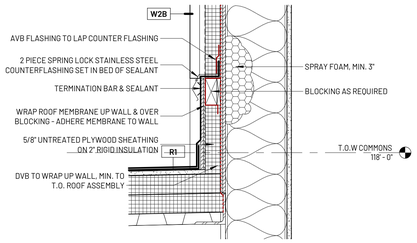
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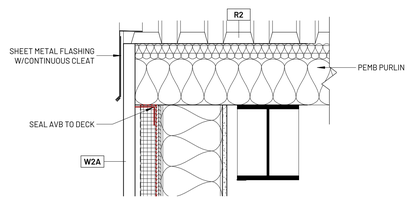
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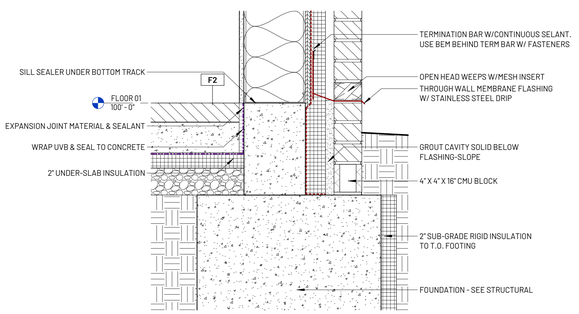
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11 SECTION DETAIL
1 1/2" = 1'-0"



12 SECTION DETAIL
1 1/2" = 1'-0"



13 SECTION DETAIL
1 1/2" = 1'-0"

GENERAL NOTES

- **A** SEE SHEET A0.00 FOR ROOF, FLOOR, AND WALL ASSEMBLY TYPES.
- **B** WEATHER BARRIER TO BE CONTINUOUS AT EXTERIOR WALLS AND ASSEMBLIES. INSTALL PER MANUFACTURER'S INSTRUCTIONS.
- **C** VAPOR BARRIER TO BE CONTINUOUS AT ASSEMBLIES. INSTALL PER MANUFACTURER'S INSTRUCTIONS.
- **D** PROVIDE 1/2" EXPANSION JOINT FILLER AND SEALANT AT ALL LOCATIONS WHERE FLOOR SLABS AND/OR SLABS ON GRADE ABUT FOUNDATION WALLS OR STOOP SLABS AT DOOR OPENINGS.
- **E** ALL EXTERIOR BLOCKING TO BE MOISTURE TREATED (INCLUDING BLOCKING AT ROOF, EXTERIOR ROUGH OPENINGS, AND ANY WOOD IN CONTRACT WITH CONCRETE).
- **F** REFER TO STRUCTURAL DOCUMENTS FOR STRUCTURAL MEMBER'S SIZES AND LOCATIONS. MEMBERS ARE SHOWN ON ARCHITECTURAL DRAWINGS FOR INTENT AND COORDINATION ONLY.
- **G** PAINT ALL EXPOSED STEEL (INCLUDING LINTELS & MECHANICAL OPENINGS). CONFIRM COLOR WITH ARCHITECT.
- **H** MECHANICAL AND ELECTRICAL EQUIPMENT AND COMPONENTS ARE ILLUSTRATED FOR CONTEXT AND COORDINATION PURPOSES ONLY. SEE MECHANICAL AND ELECTRICAL DOCUMENTS.
- **I** ROOF COPING (CAPS), FLASHING AND TRIMS SHALL BE SLOPED A MINIMUM OF 1/2" PER 1'-0" UNLESS NOTED OTHERWISE.
- **J** ALL EXTERIOR WALL ASSEMBLIES SHALL BE PROPERLY FLASHED AND SEALED WEATHER-TIGHT .
- **K** ENSURE ALL WEEPS, THRU WALL FLASHING AND OTHER DRAINAGE CAVITIES REMAIN OPEN TO ALLOW CONDENSATION AND MOISTURE TO ESCAPE. SEALANT SHALL BE APPLIED TO THE UNDERSIDE OF ALL FLASHING AND DRIPS.
- **L** ALL EXPOSED SPRAY FOAM INSULATION SHOWN SHALL RECEIVE PROTECTIVE COATING UNLESS NOTED OTHERWISE.
- **M** FIELD VERIFY EXISTING CONDITIONS IN CONJUNCTION WITH NEW CONSTRUCTION. NOTIFY ARCHITECT OF DISCREPANCIES.

KEYNOTES

1. THROUGH WALL FLASHING W/ SSTL. DRIP
2. OPEN HEAD WEEPS W/ MESH INSERT
3. SEALANT ON EXPANSION JOINT MATERIAL
4. 4" CONC SLAB ON VAPOR RETARDER ON GRANULAR FILL
5. 2" FOUNDATION INSULATION. EXTEND FULL HEIGHT OF WALL & 2'-0" MIN UNDER SLAB
6. STAINLESS STEEL FLASHING & COUNTERFLASHING - SLOPE TO EXTERIOR
7. AVB TO LAP WALL FLASHING
8. SUSPENDED ACOUSTIC CEILING TILE. SEE R.C.P DRAWINGS FOR HEIGHT ELEVATIONS
9. SINGE-PLY ROOF MEMBRANE, CONTINUOUS SEALANT AT ALL EDGES EXTEND 12" MIN. ABOVE ROOF AT VERTICAL SURFACES
10. TERMINATOR BAR WITH FASTENERS @ 12" O.C MAX - NEOPRENE WASHERS AT EA. FASTENER AND CONT. SEALANT ALONG TOP EDGE
11. LIGHT FIXTURE - SEE ELECTRICAL
12. DVB TO WRAP UP WALL. MIN. TO T.O. ROOF ASSEMBLY
13. PEMB PANEL BY PEMB SUPPLIER
14. BLOCKING AS REQUIRED
15. AVB MEMBRANE FLASHING - WRAP OVER BLOCKING & INTO OPENING
16. FOUNDATION - SEE STRUCTURAL
17. SPRAY FOAM, FILL ENTIRE STUD CAVITY OF PARAPET
18. 3" TAPERED RIGID INSULATION W 3/4" PLYWOOD SHEATING TOP & BOTTOM - SLOPE TO ROOF SIDE
19. HOLLOWCORE - SEE STRUCTURAL

SEAL

CA-1063



REVISIONS

NO.	DESCRIPTION	DATE
1	Addendum No.1	06/05/2026

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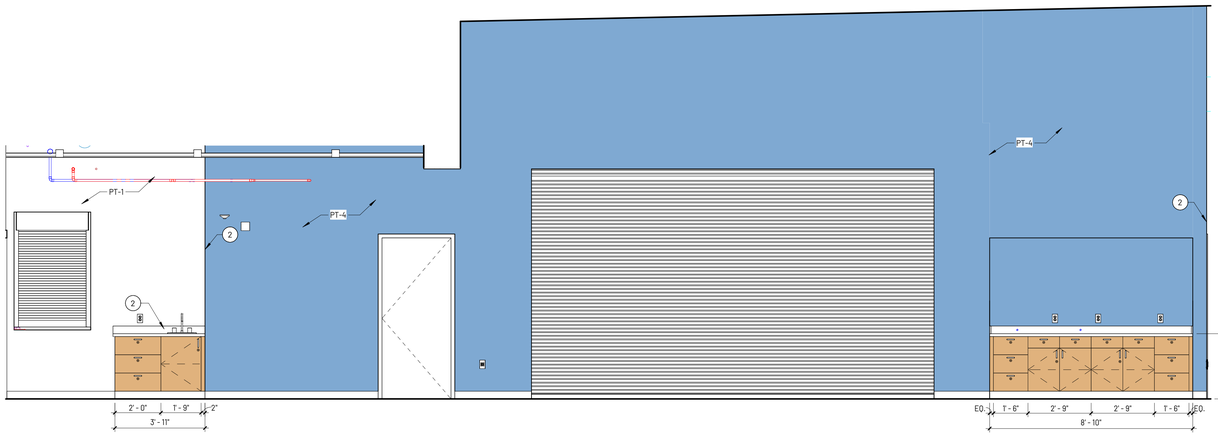
DATE 05/28/2026
PROJECT 25257

WALL SECTIONS

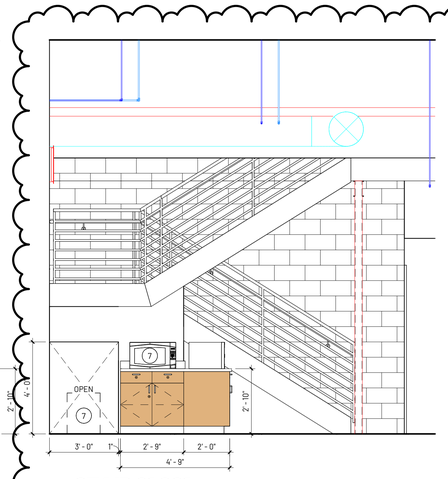
NEBRASKA CHRISTIAN SCHOOLS
PHASE I - CAFETERIA / GYMNASIUM ADDITION
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

VOLUME 1
SHEET
A4.02

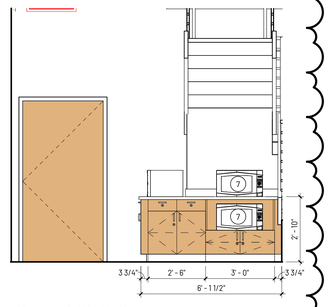
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PLT DATE 5/27/2026 8:52:40 PM



1 COMMONS 101
3/8" = 1'-0"



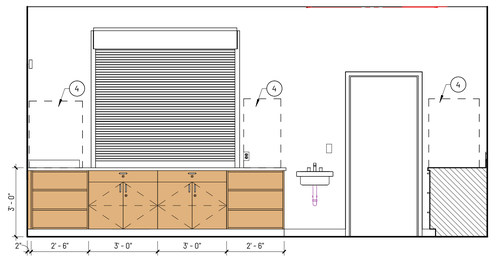
2 STAIR 01 S01
3/8" = 1'-0"



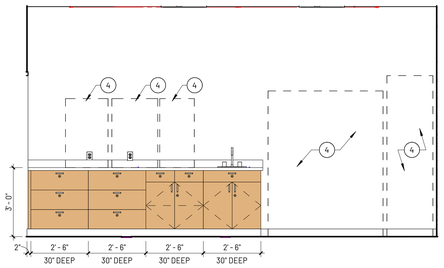
12 STAIR 01 S01
3/8" = 1'-0"

GENERAL NOTES

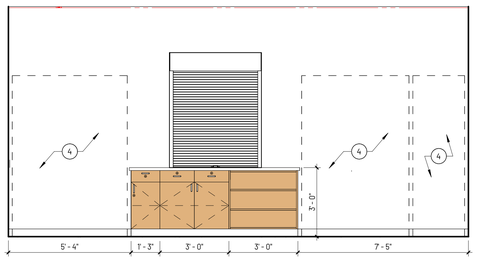
A	SEE SHEET A0.00 FOR MOUNTING HEIGHTS.
B	ⓒ CABINET LOCK
C	ALL COUNTERTOPS SHALL HAVE A 4" BACKSPLASH AND /OR SIDE SPLASHES WHERE ADJACENT WALLS AND CABINETS OCCUR UNLESS NOTED OTHERWISE.
D	ALL COUNTERTOPS SHALL BE SS-1 UNLESS NOTED OTHERWISE.
E	ALL SOLID SURFACE COUNTERS TO HAVE EASED EDGE PROFILE.
F	PROVIDE GROMMETS IN COUNTERTOPS. COORDINATE LOCATION WITH OWNER.
G	ALL CASEWORK VERTICAL SURFACES SHALL BE PL-1 UNLESS NOTED OTHERWISE.
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J	THE CONTRACTOR SHALL FIELD VERIFY ALL DIMENSIONS.
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O	ALL COUNTERTOPS, BACKSLASHES, AND SIDE SPLASHES SHALL RECEIVE SEALANT WHERE ADJOINED TO WALLS AND/OR TALL STORAGE CABINET.
P	COORDINATE INSTALLATION OF STRUCTURAL, MECHANICAL, ELECTRICAL, PLUMBING AND TECHNOLOGY DEVICES IN CASEWORK.
Q	PROVIDE TREATED BLOCKING BEHIND ACCESSORIES THAT ARE INSTALLED ON DISSIMILAR THICKNESS MATERIALS - PAINT TO MATCH ADJACENT WALL.



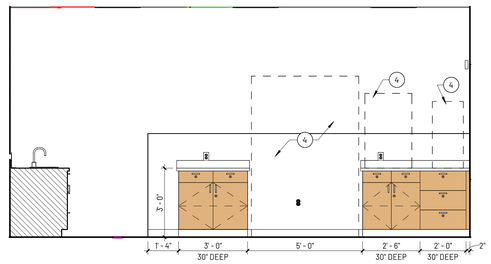
3 CONCESSIONS 107
3/8" = 1'-0"



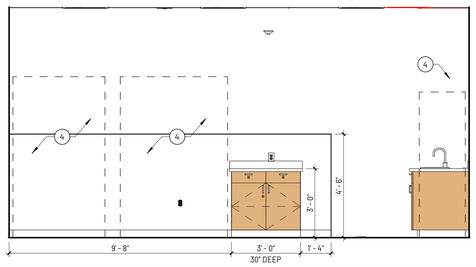
4 CONCESSIONS 107
3/8" = 1'-0"



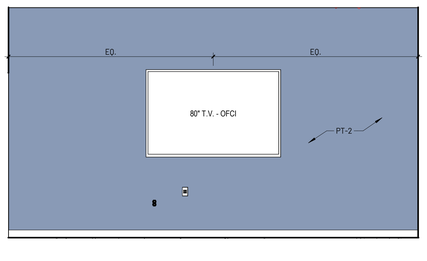
5 CONCESSIONS 107
3/8" = 1'-0"



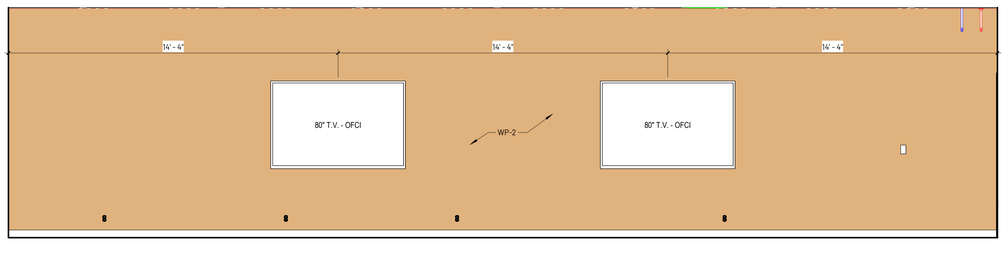
6 CONCESSIONS 107
3/8" = 1'-0"



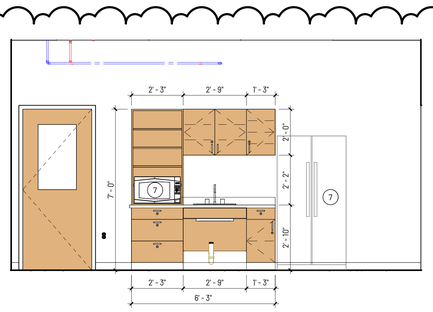
7 CONCESSIONS 107
3/8" = 1'-0"



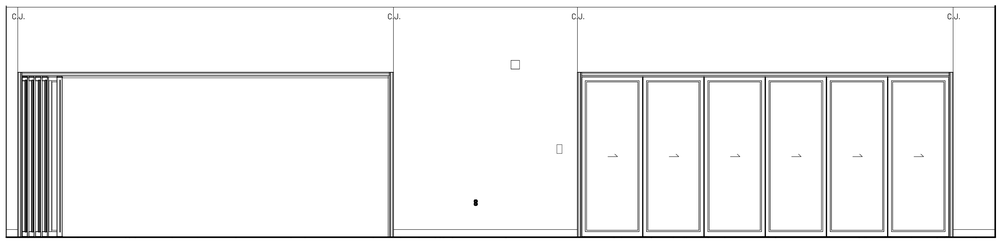
8 STUDENT DINING 108
3/8" = 1'-0"



9 STUDENT DINING 108
3/8" = 1'-0"



10 STUDENT DINING 108
3/8" = 1'-0"



11 STUDENT DINING 108
3/8" = 1'-0"

KEYNOTES

1	GRAPHICS BY OWNER - N.I.C.
2	WALL FINISH TO CONTINUE AND TERMINATE AT INSIDE CORNER
3	LIGHT COVE - SEE
4	FOOD SERVICE EQUIPMENT - SEE FS1.1
5	6'-0" HIGH GYM WALL PADS TO WRAP AROUND STRUCTURAL COLUMNS
6	COORDINATE PAINT WITH MECHANICAL LOUVERS
7	OWNER PROVIDED EQUIPMENT

ACCESSORIES

A	GRAB BAR 42"	CFCI
B	GRAB BAR 36"	CFCI
C	GRAB BAR 18"	CFCI
D	GRAB BAR 30"	CFCI
E	MIRROR - 24" X 36"	CFCI
F	MIRROR 60" x 36"	CFCI
G	SOAP DISPENSER	CFCI
H	PAPER TOWEL DISPENSER	OFCI
I	TOILET PAPER DISPENSER	OFCI
J	SANITARY NAPKIN DISPOSAL	CFCI
K	INSULATED PIPE WRAP	CFCI
L	BABY CHANGING STATION	CFCI
M	TOWEL HOOK	CFCI
N	ADA SHOWER SEAT	CFCI
O	SHOWER CURTAIN AND ROD	CFCI
P	CUBICAL CURTAIN	CFCI
Q	ICE MAKER MACHINE	CFCI

OFCI OWNER FURNISHED-CONTRACTOR INSTALLED
CFCI CONTRACTOR FURNISHED-CONTRACTOR INSTALLED
OFCI OWNER FURNISHED-OWNER INSTALLED

SEAL

CA-1063

ARCHITECT
KARL R. KREUTER
A-4877
STATE OF NEBRASKA
5-28-26

REVISIONS

NO.	DESCRIPTION	DATE
1	Addendum No.1	06/05/2026

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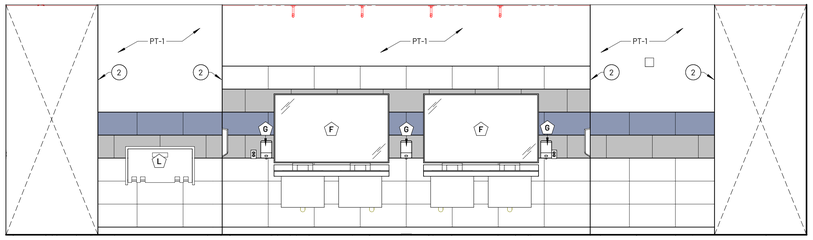
DATE 05/28/2026
PROJECT 25257

INTERIOR ELEVATIONS

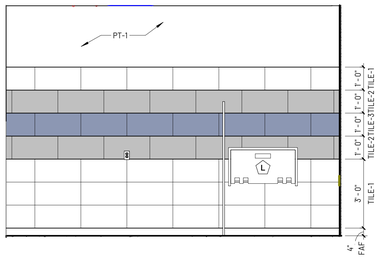
NEBRASKA CHRISTIAN SCHOOLS
PHASE I - CAFETERIA / GYMNASIUM ADDITION
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

VOLUME 1
SHEET
A6.01

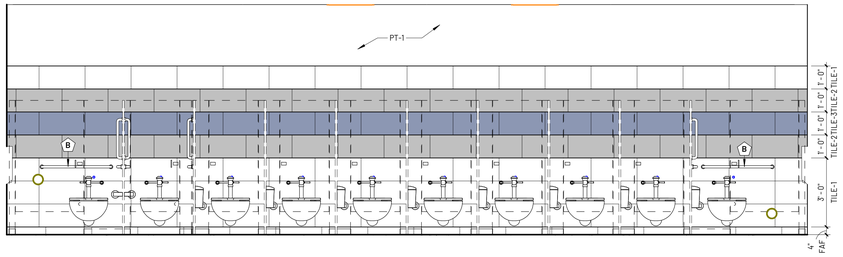
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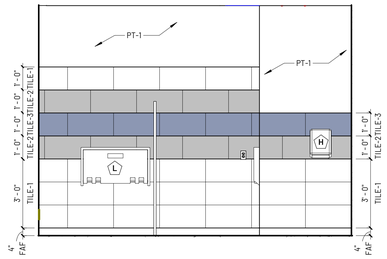
1 WOMEN 105
3/8" = 1'-0"



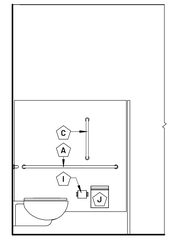
2 WOMEN 105
3/8" = 1'-0"



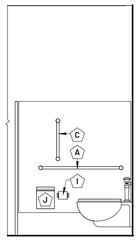
3 WOMEN 105
3/8" = 1'-0"



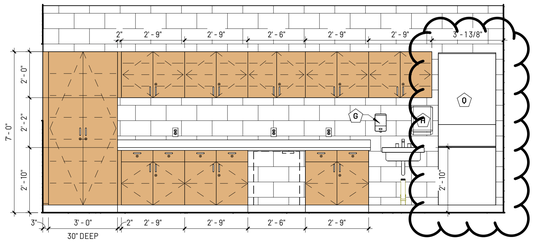
4 WOMEN 105
3/8" = 1'-0"



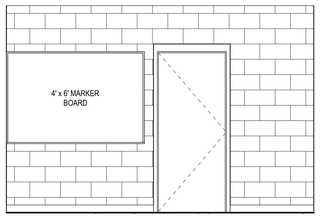
5 WOMENS 105
3/8" = 1'-0"



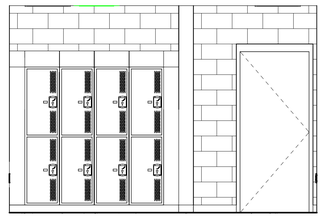
6 WOMENS 105
3/8" = 1'-0"



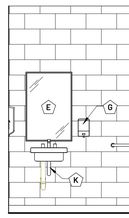
7 TRAINING 125
3/8" = 1'-0"



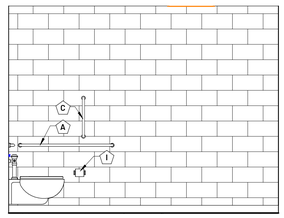
8 OFFICIAL LOCKERS 126
3/8" = 1'-0"



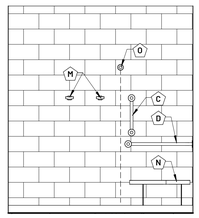
9 OFFICIAL LOCKERS 126
3/8" = 1'-0"



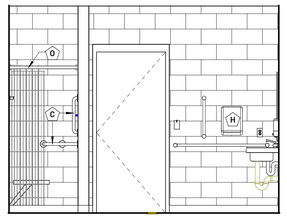
10 RESTROOM 127
3/8" = 1'-0"



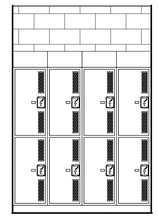
11 RESTROOM 127
3/8" = 1'-0"



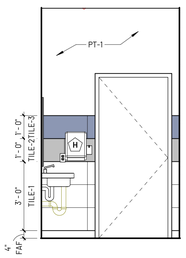
12 RESTROOM 127
3/8" = 1'-0"



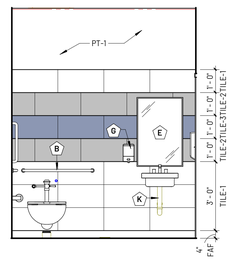
13 RESTROOM 127
3/8" = 1'-0"



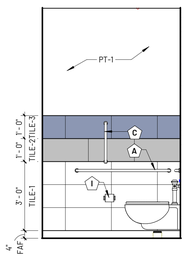
14 COACH LOCKERS 117
3/8" = 1'-0"



15 RESTROOM 111
3/8" = 1'-0"



16 RESTROOM 111
3/8" = 1'-0"



17 RESTROOM 111
3/8" = 1'-0"

GENERAL NOTES

A	SEE SHEET A0.00 FOR MOUNTING HEIGHTS.
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KEYNOTES

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2	WALL FINISH TO CONTINUE AND TERMINATE AT INSIDE CORNER
3	LIGHT COVE - SEE
4	FOOD SERVICE EQUIPMENT - SEE FS1.1
5	6'-0" HIGH GYM WALL PADS TO WRAP AROUND STRUCTURAL COLUMNS
6	COORDINATE PAINT WITH MECHANICAL LOUVERS
7	OWNER PROVIDED EQUIPMENT

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B	GRAB BAR 36"	CFCI
C	GRAB BAR 18"	CFCI
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F	MIRROR 60" x 36"	CFCI
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H	PAPER TOWEL DISPENSER	OFCI
I	TOILET PAPER DISPENSER	OFCI
J	SANITARY NAPKIN DISPOSAL	CFCI
K	INSULATED PIPE WRAP	CFCI
L	BABY CHANGING STATION	CFCI
M	TOWEL HOOK	CFCI
N	ADA SHOWER SEAT	CFCI
O	SHOWER CURTAIN AND ROD	CFCI
P	CURTAIN, PARTIAL	CFCI
0	ICE MAKER MACHINE SCOTSMAN PRODIGY PLUS C0330 W/ B330P MODULAR BIN	CFCI

OFCI OWNER FURNISHED-CONTRACTOR INSTALLED
CFCI CONTRACTOR FURNISHED-CONTRACTOR INSTALLED
OFOI OWNER FURNISHED-OWNER INSTALLED

SEAL

CA-1063



REVISIONS

NO.	DESCRIPTION	DATE
1	Addendum No.1	06/05/2026

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(P) 308.384.4444

DATE 05/28/2026
PROJECT 25257

INTERIOR ELEVATIONS

NEBRASKA CHRISTIAN SCHOOLS
PHASE I - CAFETERIA / GYMNASIUM ADDITION
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

VOLUME 1
SHEET
A6.02

PLOT DATE: Autodesk Docs://25257 Nebraska Christian - Phase I/25257 Nebraska Christian Phase I_v2025.rvt
PLOT DATE: 3/25/2026 8:34:25 AM

SECTION 01 23 00 - ALTERNATES

PART 1 GENERAL

1.01 SECTION INCLUDES

A. Description of Alternates.
B. Procedures for pricing Alternates.
C. Documentation of changes to Contract Price and Contract Time.

1.02 ACCEPTANCE OF ALTERNATES

A. Alternates quoted on Bid Forms will be reviewed and accepted or rejected at Owner's option. Accepted Alternates will be identified in the Owner-Contractor Agreement.
B. Include as part of each Alternate, miscellaneous devices, accessory objects, and similar items incidental to or required for a complete installation whether or not indicated as part of the Alternate.
C. Coordinate related work and modify surrounding work to integrate the Work of each Alternate.

1.03 SCHEDULE OF ALTERNATES

A. Alternate No. 1 - DEDUCT:
   1. Base Bid Item: Provide exterior concrete including drives and sidewalks as shown on drawings.
   2. Alternate Item: Exterior concrete work shall be provided by owner. Exterior grading shall still be included in pricing.
B. Alternate No. 2 - ADD:
   1. Alternate Item: Additional paving for parking lot to the west of the High School as shown on drawings.
C. Alternate No. 3 - DEDUCT:
   1. Alternate Item: Shell out gymnasium for future finishes to be intalled by owner. Provide deduct pricing to remove Athletic Wood Flooring, interior finishes, athletic equipment, telescoping bleachers, and other items as noted in drawings. Include Mechanical and electrical items as noted in drawings.
D. Alternate No. 4 - ADD:
   1. Base Bid Item: Provide air-source and/or natural gas-fired HVAC system equipment and components as indicated on Base Bid drawings and schedule
   2. Alternate Item: Provide ground-coupled heat exchanger (geothermal) system along with matching HVAC system equipment and components indicated to be part of Bid Alternate No. 4 on drawings and schedules.

PART 2 PRODUCTS - NOT USED

PART 3 EXECUTION - NOT USED

END OF SECTION 01 23 00

Addendum 1

RESOURCE CONSULTING ENGINEERS LLC

Project: **Nebraska Christian Schools - Phase 1 - Cafeteria / Gymnasium Addition**
Location: Central City, Nebraska
Date: 6/8/2026

Owner: Nebraska Christian Schools
Project Number:

Engineer: Resource Consulting Engineers, LLC
Project Number 2025.036.00

ADDENDUM #1 IS ISSUED TO ALL PLAN HOLDERS:

Bidders shall acknowledge receipt of this Addendum in the appropriate space on the Bid Form by inserting its number. Information included in this Addendum forms part of the Contract Documents by revising the originally issued Drawings and Project Manual. Failure to acknowledge this Addendum may result in a Bid not being considered.

All items included in this Addendum shall supersede, modify, and/or change all statements or drawings to the contrary in the Drawings and Project Manual. The previously issued Drawings and Project Manual perpared for this Project are hereby modified, amended, or clarified as stated herein.

Addendum Item	Section/ Drawing Sheet	Paragraph/ Location	Attachment	Change
CHANGES TO PROJECT MANUAL				
1	22 4000	2.08, A., 3., c.	NA	**ADD**: Acorn Engineering: www.acorneng .com
2	22 4000	2.08, B., 2., c.	NA	**ADD**: Acorn Engineering: www.acorneng .com
3	22 4000	2.10, E., 4.	NA	**ADD**: Stern-Williams: www.sternwilliams.com
4	22 4000	2.10, E., 5.	NA	**ADD**: Fiat Products: www.fiatproducts.com
5	23 8200	NA	23 8200	**ADD**: 23 8200 - Convection Heating and Cooling Units in its entirety to the specifications.
CHANGES TO DRAWINGS				
6	P1.01	KEYNOTE LEGEND	NA	**ADD**: Keynote 4 to read: "DEMOLISH EXISTING WATER METER AND TURN OVER TO CITY. NEW WATER METER SHALL BE FURNISHED BY THE CITY OF CENTRAL CITY AND INSTALLED BY CONTRACTOR. CONTRACTOR SHALL COORDINATE PROCUREMENT AND INSTALLATION OF METER WITH CITY."
7	P1.01	1/P1.01	NA	**ADD**: Keynote 4 bubble to 4" DCW line running north/south at Column Line G.
8	P4.03	KEYNOTE LEGEND	NA	**REVISE**: Keynote 1 to read: ICE MAKER. COORDINATE FINAL LOCATION WITH ARCHITECTURAL AND SIZE OF CONNECTION(S) WITH SUBMITTED EQUIPMENT. PROVIDE WATER FILTER FOR ICE MACHINE EQUAL TO SCOTSMAN SSM1-P."
9	P7.00	NA	P7.00	**REVISE:** Drawing as shown on attached sheet.

10	P8.00	SHOWER FAUCET SCHEDULE	NA	**REVISE**: Column DESIGNATION from "SH-1" to "SF-1". **REVISE**: Column DESIGNATION from "SH-2" to "SF-2".
11	P8.00	LAVATORY SCHEDULE	NA	**REVISE**: Note 3 to read: "3. BOWLS SHALL BE RECTANGULAR UNDERMOUNT WITH TRENCH DRAIN (WB-TR1). TRENCH DRAIN CAP SHALL BE STAINLESS STEEL WITH VANDAL RESISTANT SCREWS (DR2)."
12	M0.00	Mechanical Sheet Index	M.SP	**REVISE:** drawing as shown on attached sheet.
13	M.SP	N/A	M.SP	**ADD:** drawing as shown on attached sheet.
14	M1.01A	N/A	M1.01A	**ADD:** drawing as shown on attached sheet.
15	M1.03	Roof Plan 2		**REVISE:** drawing as shown on attached sheet.
16	M2.01A	N/A	M1.01A	**ADD:** drawing as shown on attached sheet.
17	M4.00	N/A	M4.00	**ADD:** Enlarged Mechanical Piping Plan - Level 1 - Room 118 - Alternate No. 4 as shown on attached sheet.
18	M7.00	Detail 3		**REVISE**: Detail 3 title as shown on attached sheet.
19	M7.01	N/A	M7.01	**ADD:** drawing as shown on attached sheet.
20	M8.02	N/A	M8.02	**ADD:** drawing as shown on attached sheet.
21	M8.03	N/A	M8.03	**ADD:** drawing as shown on attached sheet.
22	M9.00	N/A	M9.00	**ADD:** drawing as shown on attached sheet.
23	M9.00	N/A	M9.00	**ADD:** drawing as shown on attached sheet.
24	E.SP	N/A	E.SP	**REVISE:** drawing as shown on attached sheet.
25	E2.01	N/A	E2.01	**REVISE:** drawing as shown on attached sheet.
26	E2.01A	N/A	E2.01A	**ADD:** drawing as shown on attached sheet.
27	E2.03	N/A	E2.03	**REVISE:** drawing as shown on attached sheet.
28	E3.01	N/A	E3.01	**REVISE:** drawing as shown on attached sheet.
29	E4.01	N/A	E4.01	**REVISE:** drawing as shown on attached sheet.
30	E7.10	N/A	E7.10	**REVISE:** drawing as shown on attached sheet.
31	E8.20	N/A	E8.20	**REVISE:** drawing as shown on attached sheet.
32	E8.21	N/A	E8.21	**REVISE:** drawing as shown on attached sheet.
33	E8.22	N/A	E8.22	**REVISE:** drawing as shown on attached sheet.
END OF ADDENDUM				

SECTION 23 8200
CONVECTION HEATING AND COOLING UNITS

PART 1 GENERAL

1.01 SECTION INCLUDES

A. Electric unit heaters.

B. Electric cabinet unit heaters.

1.02 RELATED REQUIREMENTS

A. Section 23 0513 - Common Motor Requirements for HVAC Equipment.

B. Section 23 0716 - HVAC Equipment Insulation.

C. Section 23 0719 - HVAC Piping Insulation.

D. Section 23 0913 - Instrumentation and Control Devices for HVAC.

1.03 REFERENCE STANDARDS

A. AHRI 410 - Forced-Circulation Air-Cooling and Air-Heating Coils; 2001, with Addenda (2011).

A. AHRI Directory of Certified Product Performance - Air-Conditioning, Heating, and Refrigeration Institute (AHRI); Current Edition.

B. ASHRAE Std 62.1 - Ventilation for Acceptable Indoor Air Quality; Most Recent Edition Adopted by Authority Having Jurisdiction, Including All Applicable Amendments and Supplements.

C. ASTM B88 - Standard Specification for Seamless Copper Water Tube; 2022.

D. NFPA 70 - National Electrical Code; Most Recent Edition Adopted by Authority Having Jurisdiction, Including All Applicable Amendments and Supplements.

1.04 SUBMITTALS

A. See Section 01 3300 - Submittal Procedures for submittal procedures.

B. Product Data: Provide typical catalog of information including arrangements.

C. Shop Drawings:
   1. Indicate cross sections of cabinets, grilles, bracing and reinforcing, and typical elevations.
   2. Indicate air coil and frame configurations, dimensions, materials, rows, connections, and rough-in dimensions.
   3. Submit schedules of equipment and enclosures typically indicating length and number of pieces of element and enclosure, corner pieces, end caps, cap strips, access doors, pilaster covers, and comparison of specified heat required to actual heat output provided.
   4. Indicate mechanical and electrical service locations and requirements.

D. Verification Samples: For each finish product specified, color chip representing actual product in color and texture.

E. Certificates: Certify that air coil capacities, pressure drops, and selection procedures meet or exceed specified requirements or coils are tested and rated in accordance with AHRI 410.

F. Manufacturer's Instructions: Indicate installation instructions and recommendations.

G. Project Record Documents: Record actual locations of components and locations of access doors in radiation cabinets required for access or valving.

H. Operation and Maintenance Data: Include manufacturer's descriptive literature, operating instructions, installation instructions, maintenance and repair data, and parts listings.

I. Warranty: Submit manufacturer's warranty and ensure forms have been completed in Owner's name and registered with manufacturer.

J. Maintenance Materials: Furnish the following for Owner's use in maintenance of project.
   1. See Section 01 6000 - Product Requirements for additional provisions.
   2. Extra Filters: Two sets of each type and size.

PART 2 PRODUCTS

2.01 ELECTRIC UNIT HEATERS

A. Manufacturers:
   1. INDEECO (Industrial Engineering and Equipment Company): www.indeeco.com/#sle.
   2. Modine Manufacturing Company: www.modineHVAC.com/#sle.
   3. Ouellet: www.ouellet.com/#sle.
   4. Qmark.
   5. Trane Technologies, PLC: www.trane.com/#sle.
   6. Substitutions: See Section 01 6000 - Product Requirements.

B. Provide products listed, classified, and labeled by Underwriters Laboratories Inc. (UL), Intertek (ETL), or testing firm acceptable to authority having jurisdiction as suitable for purpose indicated.

C. Heating Element Assembly:
   1. Thermal safety cut-out within electric terminal box with automatically reset switch located near electric terminal box.
   2. Horizontal Projection Units:

D. Housing:
   1. Suitable for ceiling or high altitude mount using provided hardware appendages.
   2. Horizontal Projection Units:
      a. Construction materials to consist of heavy gauge steel with galvanized, polyester powder coat, or high gloss baked enamel finish.
      b. Provide with threaded holes for threaded rod suspension.
      c. Provisions for access to internal components for maintenance, adjustments, and repair.

E. Air Inlets and Outlets:
   1. Inlets: Provide stamped louvers or protective grilles with fan blade guard.
   2. Outlets: Provide diffuser cones, directional louvers, or radial diffusers.

F. Fan: Factory balanced, direct drive, axial type with fan guard.

G. Motor: Totally enclosed, thermally protected, and provided with permanently lubricated bearings.

H. Controls:
   1. Remoteline-voltage thermostat.

2.02 ELECTRIC CABINET UNIT HEATERS

A. Manufacturers:
   1. INDEECO (Industrial Engineering and Equipment Company): www.indeeco.com/#sle.
   2. Marley Engineered Products: www.marleymep.com/#sle.
   3. Ouellet: www.ouellet.com/#sle.
   4. Qmark.
   5. Trane Technologies, PLC: www.trane.com/#sle.

B. Provide products listed, classified, and labeled by Underwriters Laboratories Inc. (UL), Intertek (ETL), or testing firm acceptable to authority having jurisdiction as suitable for purpose indicated.

C. Heating Elements: Provide open-wire, finned tubular, or resistance wire enclosed in steel sheath.

D. Cabinet:
   1. Minimum 18 gauge, 0.0478 inch thick steel front panel with exposed corners and edges rounded, easily removed panels, glass fiber insulation and integral air outlet, and inlet grilles.

2. Provide required hardware accessories for ceiling, duct, recessed, semi-recessed, surface, or wall mounting.

E. Finish:
1. Factory applied, painted finish.
2. Color: As indicated on drawings.

F. Controls:
1. Built-in line-voltage thermostat.

G. Filter: Easily removed, 1 inch thick glass fiber throw-away type, located to filter air before coil.

PART 3 EXECUTION

3.01 EXAMINATION

A. Verify that surfaces are suitable for installation.

B. Verify that field measurements are as indicated on drawings.

3.02 INSTALLATION

A. Install in accordance with manufacturer's recommendations.

B. Do not damage equipment or finishes.

C. Unit Heaters:
1. Hang from building structure, with pipe hangers anchored to building, not from piping or electrical conduit.
2. Mount as high as possible to maintain greatest headroom unless otherwise indicated.

D. Cabinet Unit Heaters:
1. Coordinate to ensure correct recess size for recessed units.

E. Units with Electric Heating Elements:
1. Install as indicated including electrical devices furnished by manufacturer but not factory installed.

3.03 FIELD QUALITY CONTROL

A. See Section 01 4000 - Quality Requirements for additional requirements.

B. Coordination of Other Tests and Inspections: Owner will employ independent testing agency to test and/or inspect ; Contractor to provide access, and as required to accommodate timely performance.

3.04 CLEANING

A. Touch-up marred or scratched surfaces of factory-finished cabinets using finish materials furnished by the manufacturer.

B. Install new filters.

3.05 CLOSEOUT ACTIVITIES

A. See Section 01 7700 Closeout Procedures for closeout submittals.

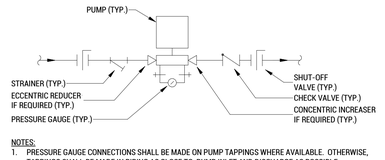
B. See Section 01 7900 - Demonstration and Training for additional requirements.

3.06 PROTECTION

A. Provide finished cabinet units with protective covers during the balance of construction.

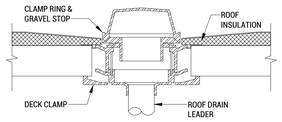
END OF SECTION 23 8200

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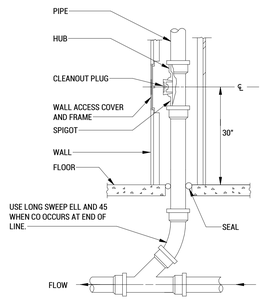


NOTES:
1. PRESSURE GAUGE CONNECTIONS SHALL BE MADE ON PUMP TAPPINGS WHERE AVAILABLE. OTHERWISE, TAPPINGS SHALL BE MADE IN PIPING AS CLOSE TO PUMP INLET AND DISCHARGE AS POSSIBLE.
2. PUMP SHALL BE PROVIDED WITH SHUT-OFF VALVE SEPARATE FROM CHECK VALVE.

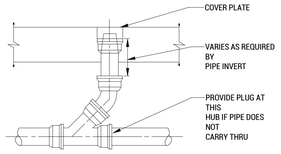
6 PUMP DETAIL - INLINE
NOT TO SCALE



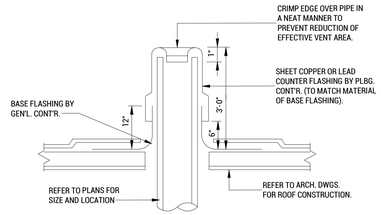
5 ROOF DRAIN DETAIL
NOT TO SCALE



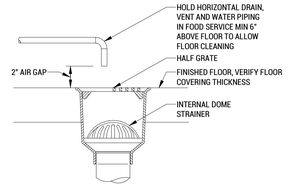
4 WALL CLEAN OUT DETAIL
NOT TO SCALE



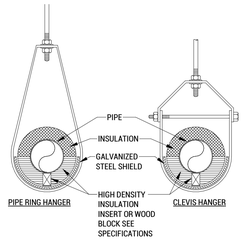
3 CLEAN OUT AND PLUGGED RISER
NOT TO SCALE



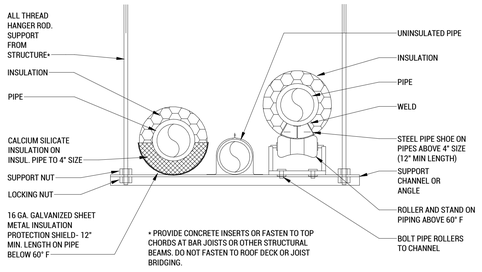
2 VENT THROUGH ROOF DETAIL
NOT TO SCALE



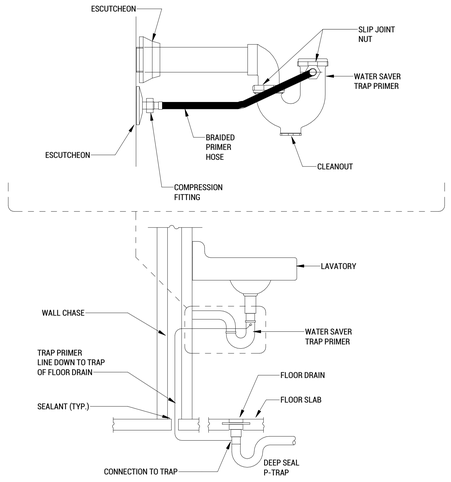
1 FLOOR SINK DETAIL
NOT TO SCALE



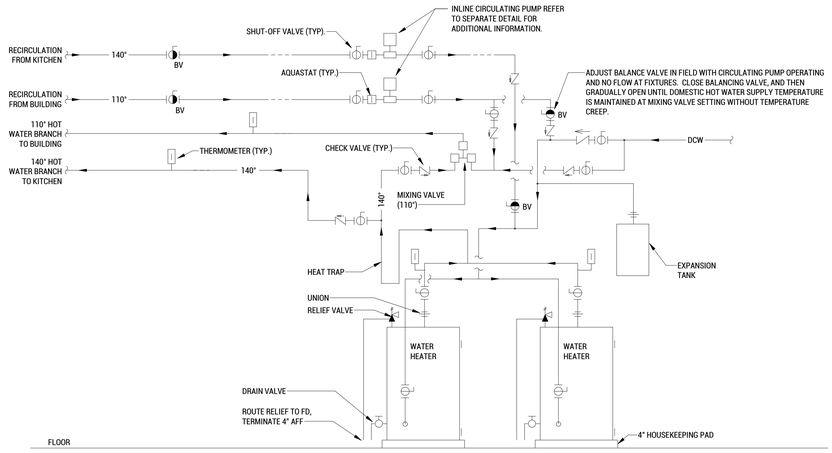
10 INSULATED PIPE AT HANGER DETAIL
NOT TO SCALE



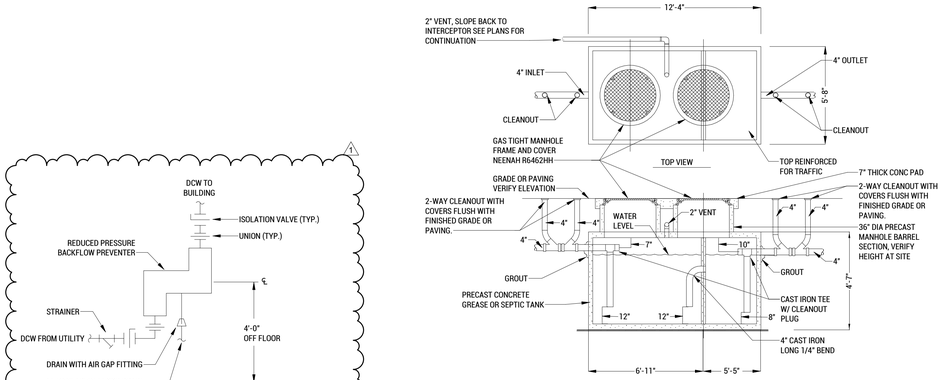
9 TRAPEZE PIPE HANGER DETAIL
NOT TO SCALE



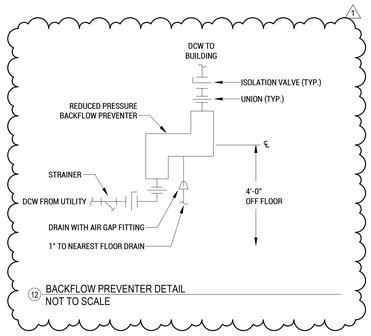
8 VALVE-LESS TRAP PRIMER DETAIL - TOILET ROOMS
NOT TO SCALE



7 WATER HEATER PIPING DETAIL
NOT TO SCALE



11 EXTERIOR GREASE INTERCEPTOR - 1250 GALLON
NOT TO SCALE



12 BACKFLOW PREVENTER DETAIL
NOT TO SCALE

RESOURCE CONSULTING ENGINEERS LLC

RCE + CA

DATE 05-28-2026
PROJECT 2025.036.00

PLUMBING DETAILS

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

SEAL

CA-5370

PROFESSIONAL MECHANICAL ENGINEER
COREY BENTON METZGER E-21054
STATE OF NEBRASKA

REVISIONS

NO.	DESCRIPTION	DATE
1	ADDENDUM 1	06/08/2025

IF THIS DRAWING IS NOT 30"x42" IT IS NOT TO SCALE

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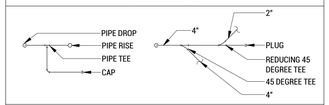
SHEET
P7.00

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MECHANICAL PIPING SYMBOLS

CHR	CHILLED WATER RETURN
CHS	CHILLED WATER SUPPLY
CD	CONDENSATE DRAINAGE
CWR	CONDENSER WATER RETURN
CWS	CONDENSER WATER SUPPLY
DTWR	DUAL TEMPERATURE WATER RETURN
DTWS	DUAL TEMPERATURE WATER SUPPLY
FOR	FUEL OIL RETURN
FOS	FUEL OIL SUPPLY
FOV	FUEL OIL VENT
GWR	GEOTHERMAL WATER RETURN
GWS	GEOTHERMAL WATER SUPPLY
HWR	HEATING WATER RETURN
HWS	HEATING WATER SUPPLY
NG	NATURAL GAS
NPCW	NON-POTABLE COLD WATER
LP	PROPANE GAS
RHG	REFRIGERANT - HOT GAS
RL	REFRIGERANT - LIQUID
RS	REFRIGERANT - SUCTION
STC	STEAM - CONDENSATE RETURN
STM-H	STEAM - HIGH PRESSURE
STM-L	STEAM - LOW PRESSURE
STM-M	STEAM - MEDIUM PRESSURE

PIPE SYMBOLS



PIPE ACCESSORY TAGS

- DOMESTIC WATER METER
- BALANCING VALVE
- SHUTOFF BALL VALVE
- CHECK VALVE
- 3-WAY MIXING VALVE
- MOTORIZED CONTROL VALVE
- 3-WAY MOTORIZED CONTROL VALVE
- PRESSURE REDUCING VALVE
- REFRIGERANT SOLENOID VALVE
- BUTTERFLY VALVE

GENERAL SYMBOLS

1	REVISION NUMBER - SHOWN ON PLANS
	CONNECT TO EXISTING
5 / M5.01	NUMBER OF DETAIL ON SHEET NUMBER OF SHEET WHERE DETAIL APPEARS
	CONTINUATION SYMBOL
Room 6	ROOM NAME AND NUMBER
	SECTION/ELEVATION VIEW
	ITEM TO BE DEMOLISHED
2"	PIPE SIZE TAG DIAMETER
INVERT: -105' - 1"	PIPE INVERT ELEVATION TAG
(E)	EXISTING PIPE TAG
(D)	DEMOLISHED PIPE AND TAG

HVAC SYMBOLS

CA	COMBUSTION AIR
EA	GENERAL EXHAUST AIR
FLUE	EXHAUST GAS FLUE
GEA	GREASE EXHAUST AIR
OA	UNCONDITIONED OUTDOOR AIR
RA	RETURN AIR
RLA	RELIEF AIR
SA	SUPPLY AIR
SOA	CONDITIONED OUTDOOR AIR
SEA	SMOKE EXHAUST AIR
TA	TRANSFER AIR

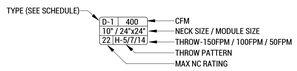
DUCT SYMBOLS

16" x 8"	SQUARE DUCT RISE
16" x 8"	SQUARE DUCT DROP
16" x 8"	ROUND DUCT RISE
16" x 8"	ROUND DUCT DROP
	MITERED ELBOW
	RADIUS ELBOW
	TAKE-OFF
	DUCT TRANSITION

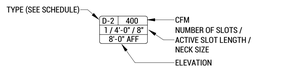
HVAC TAGS

16" x 8"	SQUARE DUCT SIZE TAG (WIDTH x HEIGHT)
16" / 8"	OVAL DUCT SIZE TAG (WIDTH / HEIGHT)
16"ø	ROUND DUCT SIZE TAG (DIAMETER)

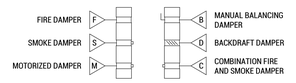
LAY-IN OR SURFACE-MOUNT REGISTER, GRILLE, AND DIFFUSER TAG



LINEAR SLOT DIFFUSER TAG



DAMPER TAGS



APPLICABLE CODES

A. 2018 INTERNATIONAL BUILDING CODE AS ADOPTED BY THE STATE OF NEBRASKA
B. 2018 INTERNATIONAL FIRE CODE AS ADOPTED BY THE STATE OF NEBRASKA
C. 2018 INTERNATIONAL ENERGY CONSERVATION CODE AS ADOPTED BY THE STATE OF NEBRASKA
D. 2018 INTERNATIONAL EXISTING BUILDING CODE AS ADOPTED BY THE STATE OF NEBRASKA
E. 2012 NFPA 101 LIFE SAFETY CODE AS ADOPTED BY THE STATE OF NEBRASKA
F. 2010 AMERICANS WITH DISABILITIES ACT AS ADOPTED BY THE STATE OF NEBRASKA
G. PROJECT HAS BEEN DESIGNED TO COMPLY WITH THE 2018 INTERNATIONAL MECHANICAL CODE
H. 2018 UNIFORM PLUMBING CODE AS ADOPTED BY THE STATE OF NEBRASKA
I. 2023 NATIONAL ELECTRICAL CODE AS ADOPTED BY THE STATE OF NEBRASKA

EQUIPMENT ABBREVIATIONS

AC	AIR-COOLED CHILLER
AFMS	AIRFLOW MEASURING STATION
AHU	AIR HANDLING UNIT
AS	AIR SEPARATOR
AWHP	AIR TO WATER HEAT PUMP
B	BOILER
BT	BUFFER TANK
CB	CHILLED BEAM
CBF	CHEMICAL BYPASS FEEDER
CCT	CLOSED CIRCUIT COOLING TOWER
CD	CONTROL DAMPER
CH	CHILLER
CO	CARBON MONOXIDE / CARBON MONOXIDE SENSOR
CO2	CARBON DIOXIDE / CARBON DIOXIDE SENSOR
CRU	CONDENSATE RETURN UNIT
CT	COOLING TOWER
CU (ALSO COND)	CONDENSING UNIT
CUH	CABINET UNIT HEATER
D	DIFFUSER
DC	DRY COOLER
DF	DUCT FILTER
DHU	DEHUMIDIFICATION UNIT
DOAS	DEDICATED OUTDOOR AIR SYSTEM
ERV	ENERGY RECOVERY VENTILATOR
ERW	ENERGY RECOVERY WHEEL
ET	EXPANSION TANK
F	FURNACE
FCU	FAN COIL UNIT
FTR	FIN TUBE RADIATOR
G	GRILLE
GFP	GLYCOL FEED PUMP
GIH	GRAVITY INTAKE HOOD
GRV	GRAVITY ROOF VENTILATOR
H	HUMIDITY SENSOR
HF	HYDRONIC FILTER
HP	HEAT PUMP
HRU	HEAT RECOVERY UNIT
HU	HUMIDIFICATION UNIT
HX	HEAT EXCHANGER
KEH	KITCHEN EXHAUST HOOD
L	LOUVER
MAU	MAKEUP AIR UNIT
NO2	NITROGEN DIOXIDE / NITROGEN DIOXIDE SENSOR
PFPB	PARALLEL FAN POWERED BOX
PHC	PRE-HEAT COIL
PR	PANEL RADIATOR
PR	PRESSURE REGULATOR
PRV	POWER ROOF VENTILATOR
R	REGISTER
RTU	ROOFTOP UNIT
SFPB	SERIES FAN POWERED BOX
ST	STEAM TRAP
T	THERMOSTAT
UH	UNIT HEATER
VFD	VARIABLE FREQUENCY DRIVE
VRF	VARIABLE REFRIGERANT FLOW
VT	VOLUME TANK
WWHP	WATER TO WATER HEAT PUMP
xABD	AUTOMATIC BALANCING DEVICE (SABD, OABD, EABD,...
xAS	AIR SILENCER (SAS, RAS, OAS, EAS, ETC.)
xC	COIL (CC, HC, PHC, EDC, RHC, ETC.)
xCV	CONTROL VALVE (CCV, HCV, ETC.)
xF	FAN (SF, EF, RF, KEF, ETC.)
xP	PUMP (CHP, HWP, GSP, ETC.)

ABBREVIATIONS

(D)	DEMOLISHED
(E)	EXISTING
(R)	RELOCATED
°F	DEGREES FAHRENHEIT
A	AMPS / AMPERE
ABV	ABOVE
ACT	ACOUSTICAL CEILING TILES
ADD	ADDENDUM
ADJ	ADJUSTABLE
AFF	ABOVE FINISHED FLOOR
AFUE	ANNUAL FUEL UTILIZATION EFFICIENCY
AHJ	AUTHORITY HAVING JURISDICTION
AL	ALUMINUM
ALT	ALTERNATE
ANSI	AMERICAN NATIONAL STANDARDS INSTITUTE
AP	ACCESS PANEL
ARCH	ARCHITECT/ARCHITECTURAL
ASTM	AMERICAN SOCIETY FOR TESTING AND MATERIALS
AUTO	AUTOMATIC
BAS	BUILDING AUTOMATION SYSTEM
BFF	BELOW FINISHED FLOOR
BLW	BELOW
BMS	BUILDING MANAGEMENT SYSTEM
BOD	BOTTOM OF DUCT
BOP	BOTTOM OF PIPE
BTU	BRITISH THERMAL UNITS
BTUH	BRITISH THERMAL UNITS PER HOUR
CAP	CAPACITY
CFH	CUBIC FEET PER HOUR
CFM	CUBIC FEET PER MINUTE
CL	CENTERLINE
CLG	CEILING
COD	CENTER OF DUCT
CONT	CONTINUED
COP	CENTER OF PIPE
CS	CARBON STEEL
CU	COPPER
CV	CONSTANT VOLUME
Cx	COMMISSIONING
CxA	COMMISSIONING AGENT
DB	DRY BULB
DBA	A-WEIGHTED DECIBELS
DDC	DIRECT DIGITAL CONTROL
DEMO	DEMOLISH / DEMOLITION
DIA (ALSO ø)	DIAMETER
DN	DOWN
DP	DIFFERENTIAL PRESSURE
E.G.	FOR EXAMPLE
EAT	ENTERING AIR TEMPERATURE
EC	ELECTRICAL CONTRACTOR
EDB	ENTERING DRY BULB
ELEC	ELECTRICAL
ELEV	ELEVATOR
EQUIP	EQUIPMENT
ESP	EXTERNAL STATIC PRESSURE
ETC	ET CETERA
ETR	EXISTING TO REMAIN
EWB	ENTERING WET BULB
EWT	ENTERING WATER TEMPERATURE
EXH	EXHAUST
FL	FLOOR
FLA	FULL LOAD AMPS
FPM	FEET PER MINUTE
FPS	FEET PER SECOND
FSP	FIRE SUPPRESSION
FT	FOOT / FEET
FTG	FOOTING
GA	GAUGE
GALV	GALVANIZED
GC	GENERAL CONTRACTOR
GPH	GALLONS PER HOUR
GPM	GALLONS PER MINUTE
GS	GALVANIZED STEEL
GYP	GYPSUM BOARD
H	ENTHALPY
HP	HORSEPOWER
HVAC	HEATING, VENTILATION, AND AIR CONDITIONING
HZ	HERTZ
IBC	INTERNATIONAL BUILDING CODE
ID	INSIDE DIAMETER
IECC	INTERNATIONAL ENERGY CONSERVATION CODE
IFGC	INTERNATIONAL FUEL GAS CODE
IMC	INTERNATIONAL MECHANICAL CODE
IN (OR IN.)	INCH / INCHES
INFO	INFORMATION
INV	INVERT

ABBREVIATIONS CONT.

KW	KILOWATT
LAT	LEAVING AIR TEMPERATURE
LB	POUND
LB/HR	POUNDS PER HOUR
LDB	LEAVING DRY BULB
LF	LINEAL / LINEAR FOOT
LRA	LOCKER ROTOR AMPS
LWB	LEAVING WET BULB
LWT	LEAVING WATER TEMPERATURE
MAX	MAXIMUM
MBH	ONE THOUSAND BTU PER HOUR
MC	MECHANICAL CONTRACTOR
MCA	MAXIMUM CURRENT AMPACITY
MCF	ONE THOUSAND CUBIC FEET
MECH	MECHANICAL
MEP	MECHANICAL, ELECTRICAL, AND PLUMBING
MFR	MANUFACTURER
MIN	MINIMUM
MISC	MISCELLANEOUS
MOCP (ALSO MCP)	MAXIMUM OVERCURRENT PROTECTION
MTR	MOTOR
N/A (ALSO NA)	NOT APPLICABLE
NC	NOISE CRITERIA
NFPA	NATIONAL FIRE PROTECTION ASSOCIATION
NIC	NOT IN CONTRACT
NO	NUMBER
NPS	NOMINAL PIPE SIZE
NTS	NOT TO SCALE
OC	ON CENTER
OD	OUTSIDE DIAMETER
OFCI	OWNER FURNISHED, CONTRACTOR INSTALLED
OFOI	OWNER FURNISHED, OWNER INSTALLED
PC	PLUMBING CONTRACTOR
PCF	POUNDS PER CUBIC FOOR
PD	PRESSURE DROP
PG	PROPYLENE GLYCOL
PLBG	PLUMBING
PRESS	PRESSURE
PSF	POUNDS PER SQUARE FOOT
PSI	POUNDS PER SQUARE INCH
PSIA	POUNDS PER SQUARE INCH ABSOLUTE
PSIG	POUNDS PER SQUARE INCH GAUGE
PWR	POWER
QTY	QUANTITY
RCE	RESOURCE CONSULTING ENGINEERS, LLC
RCP	REFLECTED CEILING PLAN
REC	RECESSED
RED	REDUCER
REV	REVISION
RH	RELATIVE HUMIDITY
RM	ROOM
RPM	REVOLUTIONS PER MINUTE
SCH	SCHEDULE
SF	SQUARE FOOT/FEET
SM	SURFACE MOUNT
SP	STATIC PRESSURE
SPEC	SPECIFY / SPECIFIED / SPECIFICATION
SS	STAINLESS STEEL
STD	STANDARD
TCC	TEMPERATURE CONTROL CONTRACTOR
TEMP	TEMPERATURE
THRU	THROUGH
TOD	TOP OF DUCT
TOP	TOP OF PIPE
TSP	TOTAL STATIC PRESSURE
TYP	TYPICAL
UG	UNDERGROUND
UL	UNDERWRITERS LABORATORIES
V	VOLTS
VAV	VARIABLE AIR VOLUME
VENT	VENTILATION
VP	VELOCITY PRESSURE
VTR	VENT THROUGH ROOF
W	WATT
W/	WITH
WB	WET BULB
WC (OR W.C.)	WATER COLUMN
WG (OR W.G.)	WATER GAUGE

MECHANICAL SHEET INDEX

M0.00	MECHANICAL SYMBOLS AND ABBREVIATIONS
M.SP	MECHANICAL SITE PLAN - ALTERNATE NO. 4
M1.01	LEVEL 1 - MECHANICAL HVAC PLAN - NEW WORK
M1.01A	LEVEL 1 - MECHANICAL HVAC PLAN - NEW WORK - ALTERNATE NO. 4
M1.02	LEVEL 2 - MECHANICAL HVAC PLAN - NEW WORK
M1.03	ROOF - MECHANICAL HVAC PLAN - NEW WORK
M2.01	LEVEL 1 - MECHANICAL PIPING PLAN - NEW WORK
M2.01A	LEVEL 1 - MECHANICAL PIPING PLAN - NEW WORK - ALTERNATE NO. 4
M2.03	ROOF - MECHANICAL PIPING PLAN - NEW WORK
M4.00	ENLARGED MECHANICAL PLANS
M4.01	ENLARGED MECHANICAL PLANS
M5.00	MECHANICAL SECTIONS
M5.01	MECHANICAL SECTIONS
M5.02	MECHANICAL SECTIONS
M7.00	MECHANICAL DETAILS
M7.01	MECHANICAL DETAILS
M8.00	MECHANICAL SCHEDULES
M8.01	MECHANICAL SCHEDULES
M8.02	MECHANICAL SCHEDULES
M8.03	MECHANICAL SCHEDULES
M9.00	MECHANICAL SEQUENCES & POINTS LISTS
M9.01	MECHANICAL SEQUENCES & POINTS LISTS

RESOURCE CONSULTING ENGINEERS LLC

DATE 05-28-2026
PROJECT 2025.036.00

MECHANICAL SYMBOLS AND ABBREVIATIONS

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

SEAL

CA-5370

PROFESSIONAL MECHANICAL ENGINEER
COREY BENTON METZGER
E-21054
STATE OF NEBRASKA

REVISIONS

NO.	DESCRIPTION	DATE
1	ADDENDUM 1	06/08/2025

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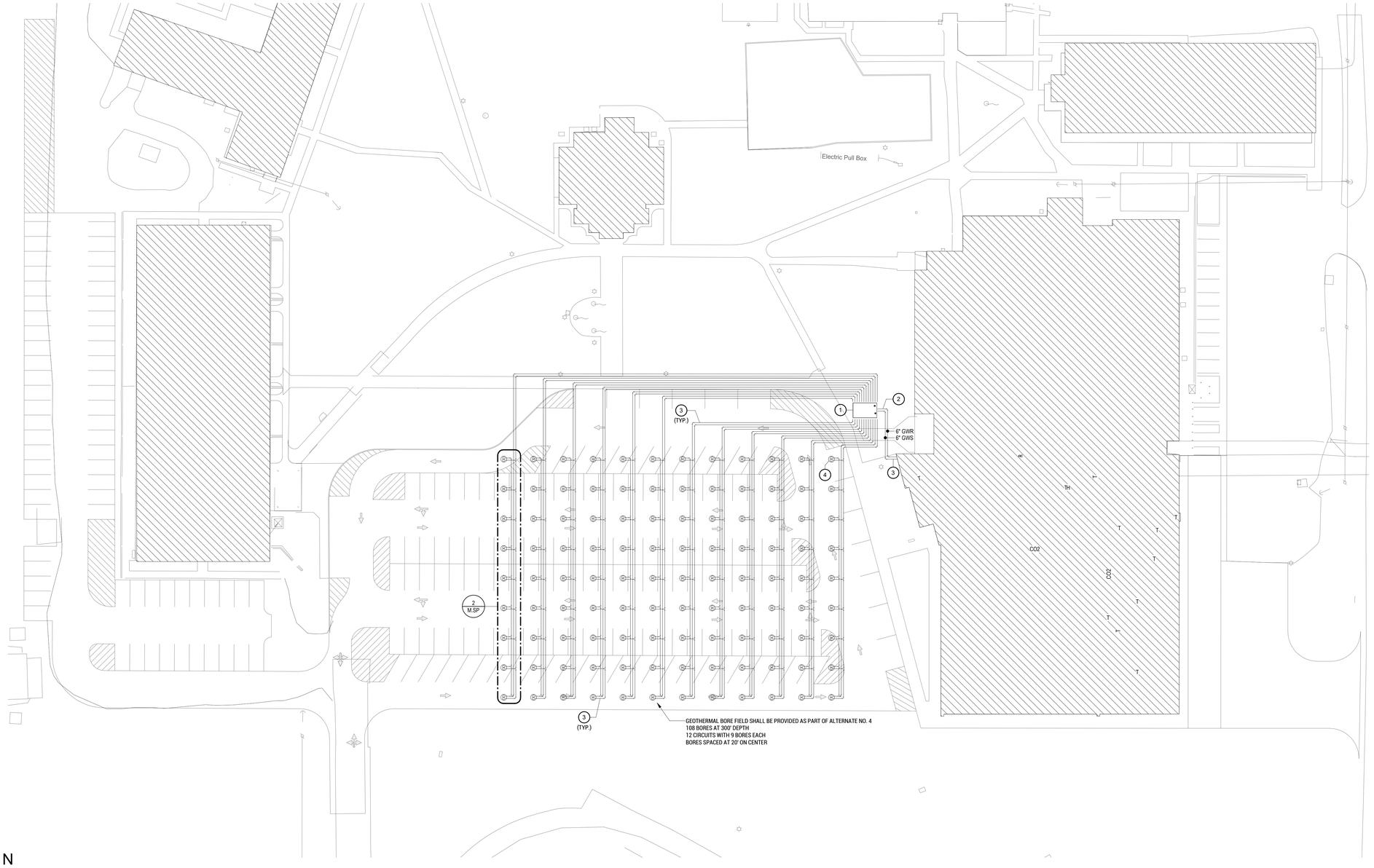
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KEYNOTE LEGEND	
KEY VALUE	KEYNOTE TEXT
1	REFER TO DETAILS FOR GEOTHERMAL VAULT CONFIGURATION AND PIPING REQUIREMENTS.
2	COORDINATE HORIZONTAL GROUND SOURCE LOOP PIPING WITH ELECTRICAL CONDUIT SERVING VAULT. REFER TO ELECTRICAL DRAWINGS FOR ADDITIONAL INFORMATION.
3	HORIZONTAL PIPING SHALL BE INSTALLED AT MINIMUM DEPTH OF 5'-0" BELOW GRADE AND INSTALLED WITH TRACER WIRE. TRACER WIRE SHALL BE STRANDED OR SOLID COPPER, MINIMUM 14 GA, WITH HIGH MOLECULAR WEIGHT POLYETHYLENE INSULATION.
4	CONDUCT THERMAL CONDUCTIVITY TEST PRIOR TO BOREFIELD INSTALLATION.

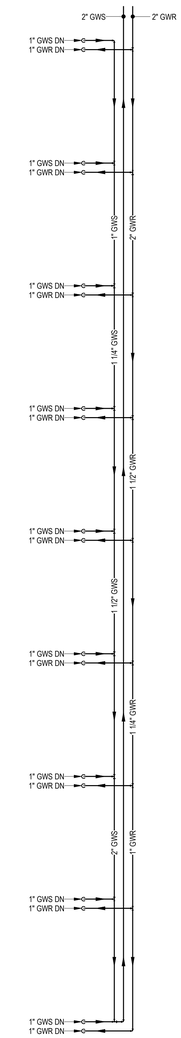
MECHANICAL SITE PLAN GENERAL NOTES

A. GEOTHERMAL SYSTEM SHALL REFER TO GROUND-COUPLED HEAT EXCHANGER, GEOTHERMAL VAULT, PIPING BETWEEN VAULT AND BUILDING, AND INTERIOR BUILDING COMPONENTS DIRECTLY CONNECTED TO GEOTHERMAL PIPING (INCLUDING PUMPS, VALVES, CHILLERS OR HEAT PUMPS, ETC.). GROUND-COUPLED HEAT EXCHANGER CONSISTS OF PIPING LOOPS GROUTED TO PROVIDE HEAT EXCHANGE WITH EARTH, WHICH ARE CONNECTED TO GEOTHERMAL VAULT BY ADDITIONAL PIPING.
B. REFER TO FLOW DIAGRAMS AND DETAILS FOR INSTALLATION REQUIREMENTS FOR GEOTHERMAL SYSTEM COMPONENTS.
C. REFER TO CIVIL DRAWINGS FOR INFORMATION REGARDING SITE REPAIR AND RESTORATION.
D. CONTRACTOR PROVIDING INSTALLATION SERVICES SHALL HAVE EXPERIENCE WITH MINIMUM OF FIVE (5) PROJECTS OF EQUAL OR LARGER SIZE FOR GROUND-COUPLED HEAT EXCHANGER (GEOTHERMAL SYSTEM) INSTALLATION.
E. ALL SYSTEM FLUSHING AND FILLING SHALL BE COORDINATED BETWEEN INTERIOR AND EXTERIOR SYSTEM PIPING TO ENSURE ALL PIPING IS PROPERLY FLUSHED AND FILLED.
F. REFER TO CIVIL DRAWINGS FOR LOCATIONS OF UTILITIES, DETAILED SITE DIMENSIONS, GRADE INFORMATION, ETC.
G. ALL REQUIRED LOCATES SHALL BE COMPLETED PRIOR TO COMPLETING ANY WORK ON SITE.
H. ALL WORK SHALL BE IN ACCORDANCE WITH REQUIREMENTS AND RECOMMENDATIONS OF STATE OF NEBRASKA DEPARTMENT OF NATURAL RESOURCES.
I. BORE FIELD LAYOUT AND DEPTHS SHALL BE CONFIRMED WITH ENGINEER AND NEBRASKA DEPARTMENT OF WATER, ENERGY, AND ENVIRONMENT PRIOR TO WORK COMMENCING.

PROPELYNE GLYCOL:
1. GROUND SOURCE WATER SYSTEM SHALL BE FILLED WITH NEW 25% PROPYLENE GLYCOL SOLUTION ONCE ALL MAJOR PIPING MODIFICATIONS ARE COMPLETED AND ENTIRE PIPING SYSTEM HAS BEEN PRESSURE CHECKED, CLEANED, AND FLUSHED.
2. CONTRACTOR SHALL BE RESPONSIBLE FOR CONFIRMING FINAL FILL VOLUME.
3. CONTRACTOR SHALL PROVIDE FINAL TESTING AND CERTIFICATION FOR SYSTEM CONCENTRATION.
4. APPROXIMATE TOTAL FILL VOLUME OF GROUND SOURCE WATER SYSTEM IS 5,000 GALLONS.



N
1 MECHANICAL SITE PLAN - ALTERNATE NO. 4
1" = 30'-0"



N
2 TYPICAL CIRCUIT
1" = 10'-0"

RESOURCE CONSULTING ENGINEERS LLC

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PROJECT 2025.036.00

MECHANICAL SITE PLAN - ALTERNATE NO. 4

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

SEAL

CA-5370

PROFESSIONAL MECHANICAL ENGINEER
COREY BENTON METZGER E-21054
STATE OF NEBRASKA

REVISIONS

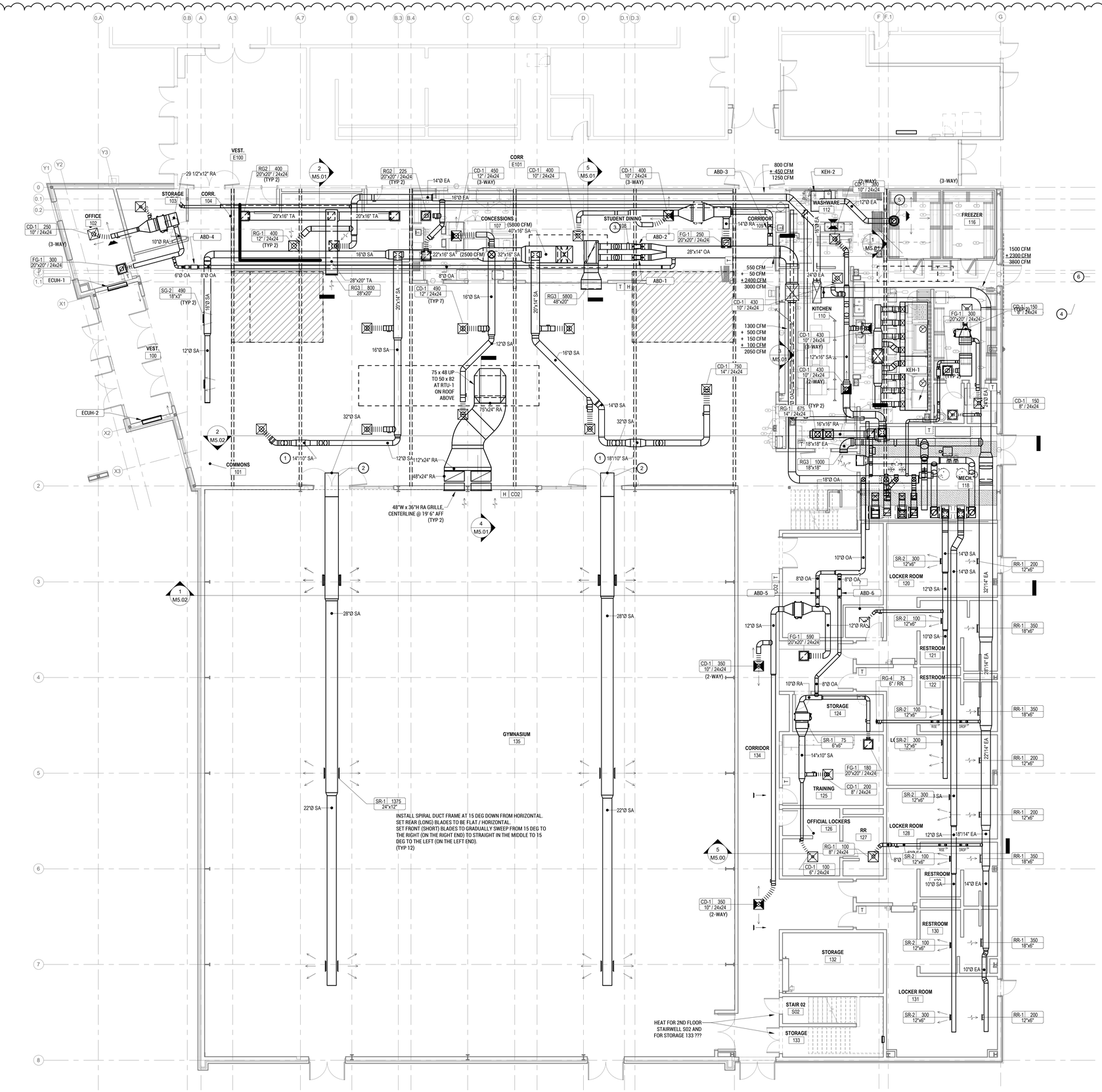
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N

1 LEVEL 1 - MECHANICAL HVAC PLAN - NEW WORK - ALTERNATE NO. 4
1/8" = 1'-0"

HVAC GENERAL NOTES

A PROVIDE A 4" HOUSEKEEPING PAD FOR EACH PIECE OF MECHANICAL EQUIPMENT MOUNTED ON THE FLOOR. COORDINATE SIZES WITH MECHANICAL EQUIPMENT SELECTED.

B ALL SUPPLY, RETURN, AND EXHAUST DUCTWORK SHALL BE RATED FOR PRESSURE CLASS OF 2" W.G. UNLESS NOTED OTHERWISE. REFER TO SPECIFICATIONS FOR ADDITIONAL INFORMATION.

C THIS CONTRACTOR SHALL BE REQUIRED TO REPLACE FILTERS ON HVAC EQUIPMENT AFTER ALL DUST PRODUCING CONSTRUCTION HAS BEEN COMPLETED AND PRIOR TO THE FINAL PUNCH.

D CONTRACTOR SHALL SECURE AND PAY ALL FEES AND PERMITS PERTAINING TO WORK.

E CONTRACTOR IS RESPONSIBLE FOR ALL RIGGING, HANDLING, AND PROTECTION OF MATERIALS.

F ALL EQUIPMENT SHALL BE INSTALLED IN STRICT COMPLIANCE WITH MANUFACTURER'S WRITTEN INSTRUCTIONS. THE CONTRACTOR SHALL PROVIDE ALL HANGERS AND SUPPORTS REQUIRED FOR A COMPLETE INSTALLATION.

G FOR CLARITY OF INFORMATION ON DRAWING, ALL EXISTING CONDUIT, PIPING, DUCTWORK, EQUIPMENT, DEVICES, ETC. ARE NOT SHOWN. CONTRACTOR SHALL BE RESPONSIBLE FOR REVIEWING ACTUAL SITE CONDITIONS AND COORDINATING WORK WITH EXISTING SYSTEMS, UTILITIES, AND GENERAL CONSTRUCTION COMPONENTS IN SPACE.

H WORK SHALL BE SCHEDULED TO MINIMIZE DURATION OF INTERRUPTIONS TO MECHANICAL SYSTEMS IN BUILDING. SHUTDOWNS AFFECTING AREAS OUTSIDE OF WORK AREA SHALL BE SCHEDULED WITH OWNER, WITH MINIMUM OF 48 HOURS NOTICE PRIOR TO SHUTDOWN. SHUTDOWNS IMPACTING HEATING OR COOLING OF OTHER BUILDING AREAS SHALL BE LIMITED IN DURATION, AND SHALL BE APPROVED BY OWNER PRIOR TO WORK PROGRESSING.

I CONTRACTOR SHALL TEMPORARILY REMOVE REQUIRED PORTIONS OF EXISTING CEILING SYSTEM AS NECESSARY TO PROVIDE ACCESS FOR PROJECT WORK, OR SHALL WORK THROUGH OPENINGS IN CEILING AS APPROPRIATE. CONTRACTOR SHALL BE RESPONSIBLE FOR REPAIRING ANY DAMAGE CAUSED TO CEILING DUE TO PROJECT WORK.

J CONTROLS SYSTEM SHALL BE MODIFIED AS INDICATED ON DRAWINGS, WITH EXISTING SENSORS/CONTROL DEVICES RELOCATED TO NEW LOCATIONS AS INDICATED. WIRING WILL BE RE-ROUTED FROM NEW LOCATION BACK TO CONTROLLER OR EQUIPMENT SERVED.

K NEW CONTROL COMPONENTS SHALL MATCH EXISTING CONTROL COMPONENTS. ALL CONTROLLED DEVICES SHALL BE INTEGRATED INTO BUILDING AUTOMATION SYSTEM.

L PROVIDE BALANCING DAMPER FOR EACH AIR INLET OR OUTLET, WHETHER INDICATED ON DRAWINGS, DETAILS, SPECIFICATIONS, ETC. OR NOT. THIS SHALL INCLUDE REGISTERS, GRILLES, DIFFUSERS, AND PLENUM INTAKES. REFER TO SPECIFICATIONS FOR BALANCING DAMPERS REQUIREMENTS.

M REQUIRED ACCESS AREA FOR MECHANICAL EQUIPMENT IS TYPICALLY INDICATED ON DRAWINGS. CONTRACTOR SHALL COORDINATE FINAL EQUIPMENT LOCATIONS WITH WORK OF OTHER TRADES TO ENSURE EQUIPMENT IS ACCESSIBLE FOR MAINTENANCE, FILTER REPLACEMENTS, ETC.

KEYNOTE LEGEND

KEY VALUE	KEYNOTE TEXT
1	USE LEVEL-ON-BOTTOM TRANSITIONS TO KEEP ROUND AND OVAL DUCTS AS HIGH AS POSSIBLE WHEN PASSING UNDER BEAM.
2	SEE ROOF PLAN FOR DUCT CONTINUATION.
3	2-POSITION, NORMALLY CLOSED (NC) DAMPER. THIS DAMPER OPENS FULLY WHEN CO2 CONTROLLER, IN COMMONS 101, CALLS FOR MORE OUTSIDE AIR.
4	SKYLIGHT OPENING UP TO ROOF ABOVE.
5	EXHAUST DUCT UP TO FAN ON ROOF ABOVE.
6	INSTALL ONE GRILLE IN CEILING TILE ABOVE ICE MACHINE. INSTALL THE OTHER GRILLE IN CEILING TILE ABOVE RAPID COOK OVEN (TURBOCHEF OVEN).

RESOURCE CONSULTING ENGINEERS LLC

DATE 05-28-2026
PROJECT 2025.036.00

LEVEL 1 - MECHANICAL HVAC PLAN - NEW WORK - ALTERNATE NO. 4

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

SEAL
CA-5370
PROFESSIONAL MECHANICAL ENGINEER
COREY BENTON METZGER
E-21054
STATE OF NEBRASKA

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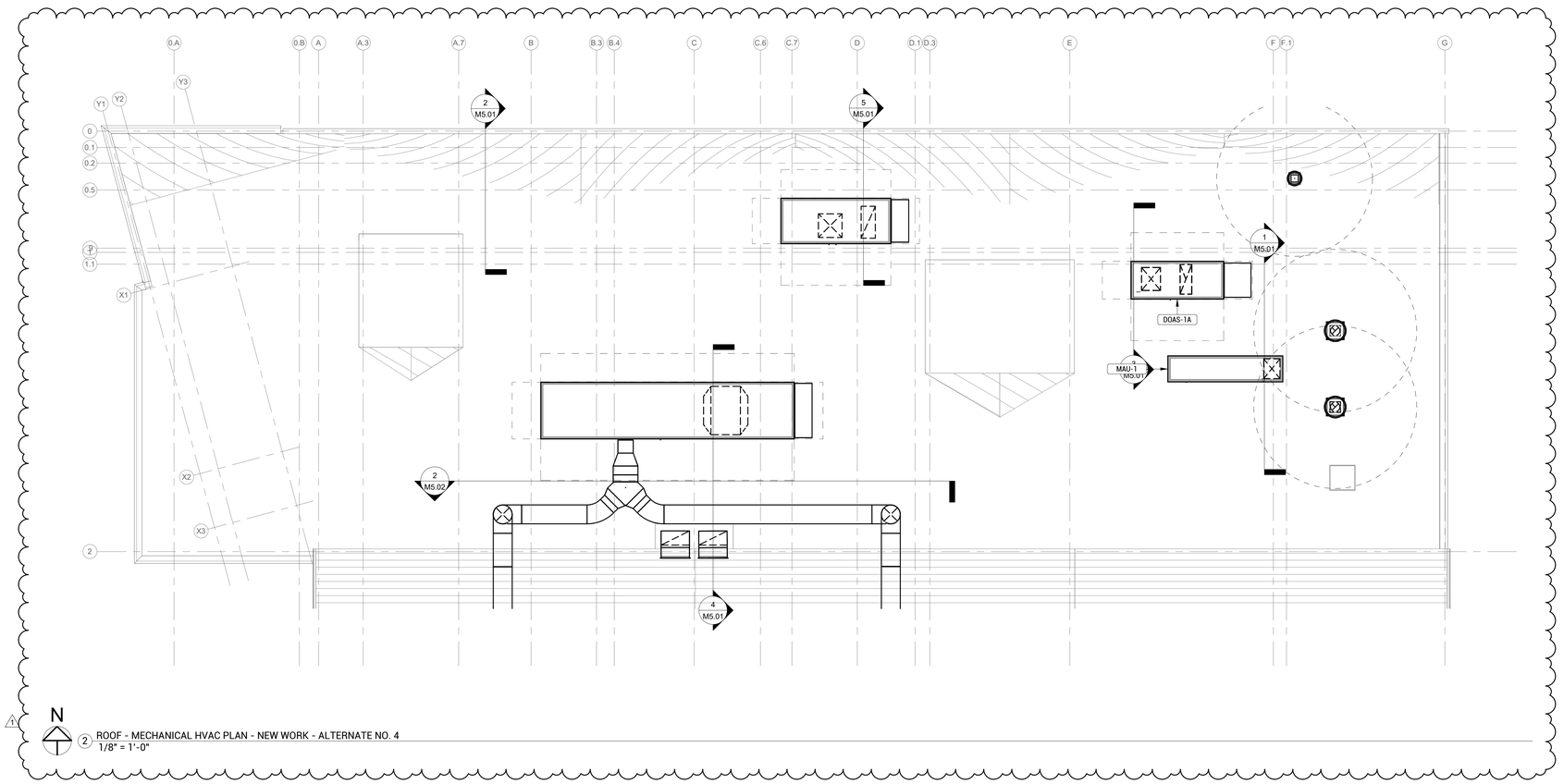
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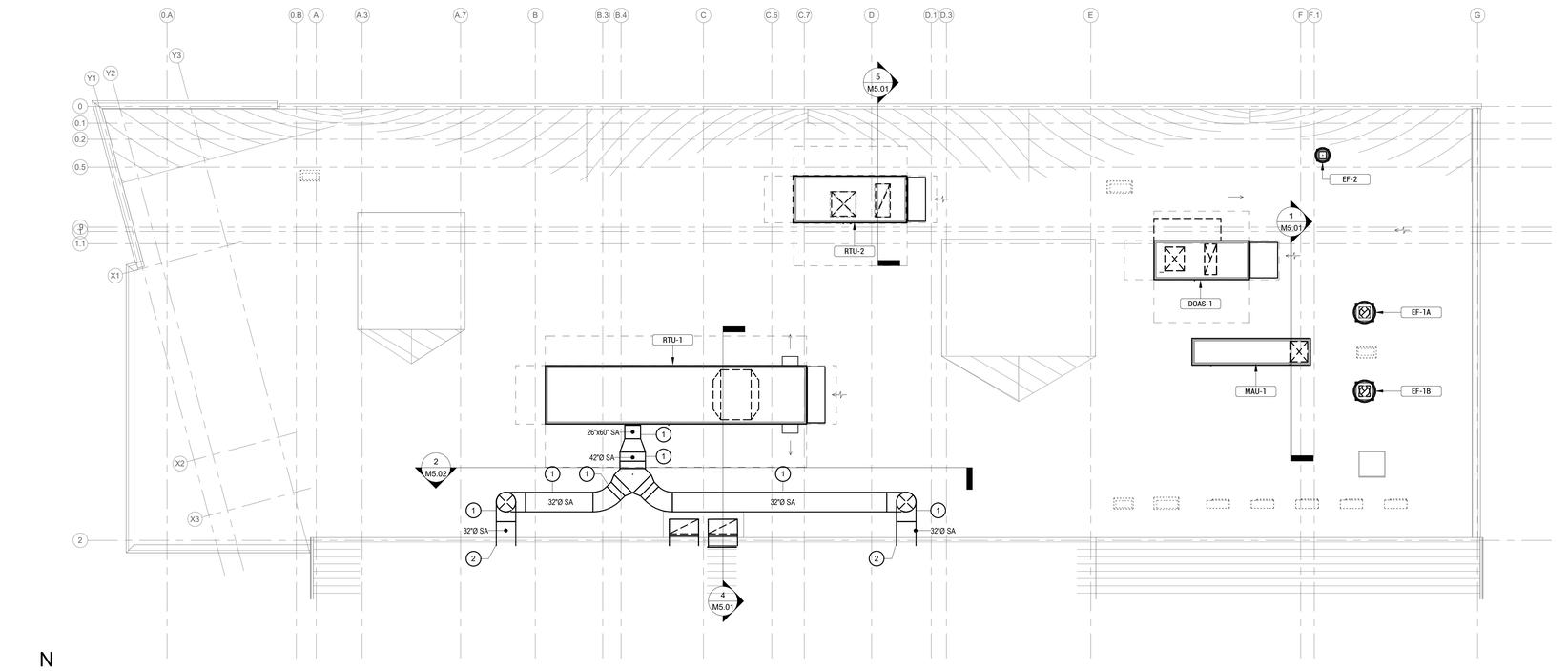
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N

2 ROOF - MECHANICAL HVAC PLAN - NEW WORK - ALTERNATE NO. 4
1/8" = 1'-0"



N

1 ROOF - MECHANICAL HVAC PLAN - NEW WORK
1/8" = 1'-0"

HVAC GENERAL NOTES

A	PROVIDE A 4" HOUSEKEEPING PAD FOR EACH PIECE OF MECHANICAL EQUIPMENT MOUNTED ON THE FLOOR. COORDINATE SIZES WITH MECHANICAL EQUIPMENT SELECTED.
B	ALL SUPPLY, RETURN, AND EXHAUST DUCTWORK SHALL BE RATED FOR PRESSURE CLASS OF 2" W.G. UNLESS NOTED OTHERWISE. REFER TO SPECIFICATIONS FOR ADDITIONAL INFORMATION.
C	THIS CONTRACTOR SHALL BE REQUIRED TO REPLACE FILTERS ON HVAC EQUIPMENT AFTER ALL DUST PRODUCING CONSTRUCTION HAS BEEN COMPLETED AND PRIOR TO THE FINAL PUNCH.
D	CONTRACTOR SHALL SECURE AND PAY ALL FEES AND PERMITS PERTAINING TO WORK.
E	CONTRACTOR IS RESPONSIBLE FOR ALL RIGGING, HANDLING, AND PROTECTION OF MATERIALS.
F	ALL EQUIPMENT SHALL BE INSTALLED IN STRICT COMPLIANCE WITH MANUFACTURER'S WRITTEN INSTRUCTIONS. THE CONTRACTOR SHALL PROVIDE ALL HANGERS AND SUPPORTS REQUIRED FOR A COMPLETE INSTALLATION.
G	FOR CLARITY OF INFORMATION ON DRAWING, ALL EXISTING CONDUIT, PIPING, DUCTWORK, EQUIPMENT, DEVICES, ETC. ARE NOT SHOWN. CONTRACTOR SHALL BE RESPONSIBLE FOR REVIEWING ACTUAL SITE CONDITIONS AND COORDINATING WORK WITH EXISTING SYSTEMS, UTILITIES, AND GENERAL CONSTRUCTION COMPONENTS IN SPACE.
H	WORK SHALL BE SCHEDULED TO MINIMIZE DURATION OF INTERRUPTIONS TO MECHANICAL SYSTEMS IN BUILDING. SHUTDOWNS AFFECTING AREAS OUTSIDE OF WORK AREA SHALL BE SCHEDULED WITH OWNER, WITH MINIMUM OF 48 HOURS NOTICE PRIOR TO SHUTDOWN. SHUTDOWNS IMPACTING HEATING OR COOLING OF OTHER BUILDING AREAS SHALL BE LIMITED IN DURATION, AND SHALL BE APPROVED BY OWNER PRIOR TO WORK PROGRESSING.
I	CONTRACTOR SHALL TEMPORARILY REMOVE REQUIRED PORTIONS OF EXISTING CEILING SYSTEM AS NECESSARY TO PROVIDE ACCESS FOR PROJECT WORK, OR SHALL WORK THROUGH OPENINGS IN CEILING AS APPROPRIATE. CONTRACTOR SHALL BE RESPONSIBLE FOR REPAIRING ANY DAMAGE CAUSED TO CEILING DUE TO PROJECT WORK.
J	CONTROLS SYSTEM SHALL BE MODIFIED AS INDICATED ON DRAWINGS, WITH EXISTING SENSORS/CONTROL DEVICES RELOCATED TO NEW LOCATIONS AS INDICATED. WIRING WILL BE RE-ROUTED FROM NEW LOCATION BACK TO CONTROLLER OR EQUIPMENT SERVED.
K	NEW CONTROL COMPONENTS SHALL MATCH EXISTING CONTROL COMPONENTS. ALL CONTROLLED DEVICES SHALL BE INTEGRATED INTO BUILDING AUTOMATION SYSTEM.
L	PROVIDE BALANCING DAMPER FOR EACH AIR INLET OR OUTLET, WHETHER INDICATED ON DRAWINGS, DETAILS, SPECIFICATIONS, ETC. OR NOT. THIS SHALL INCLUDE REGISTERS, GRILLES, DIFFUSERS, AND PLENUM INTAKES. REFER TO SPECIFICATIONS FOR BALANCING DAMPERS REQUIREMENTS.
M	REQUIRED ACCESS AREA FOR MECHANICAL EQUIPMENT IS TYPICALLY INDICATED ON DRAWINGS. CONTRACTOR SHALL COORDINATE FINAL EQUIPMENT LOCATIONS WITH WORK OF OTHER TRADES TO ENSURE EQUIPMENT IS ACCESSIBLE FOR MAINTENANCE, FILTER REPLACEMENTS, ETC.

KEYNOTE LEGEND

KEY VALUE	KEYNOTE TEXT
1	FACTORY-MANUFACTURED, PREINSULATED, WEATHERPROOF DUCTWORK.
2	SEE GYMNASIUM MECHANICAL HVAC PLAN FOR TERMINUS OF FACTORY-MANUFACTURED, PREINSULATED, WEATHERPROOF DUCTWORK.

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RCE + CLA

DATE 05-28-2026
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ROOF - MECHANICAL HVAC PLAN - NEW WORK

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
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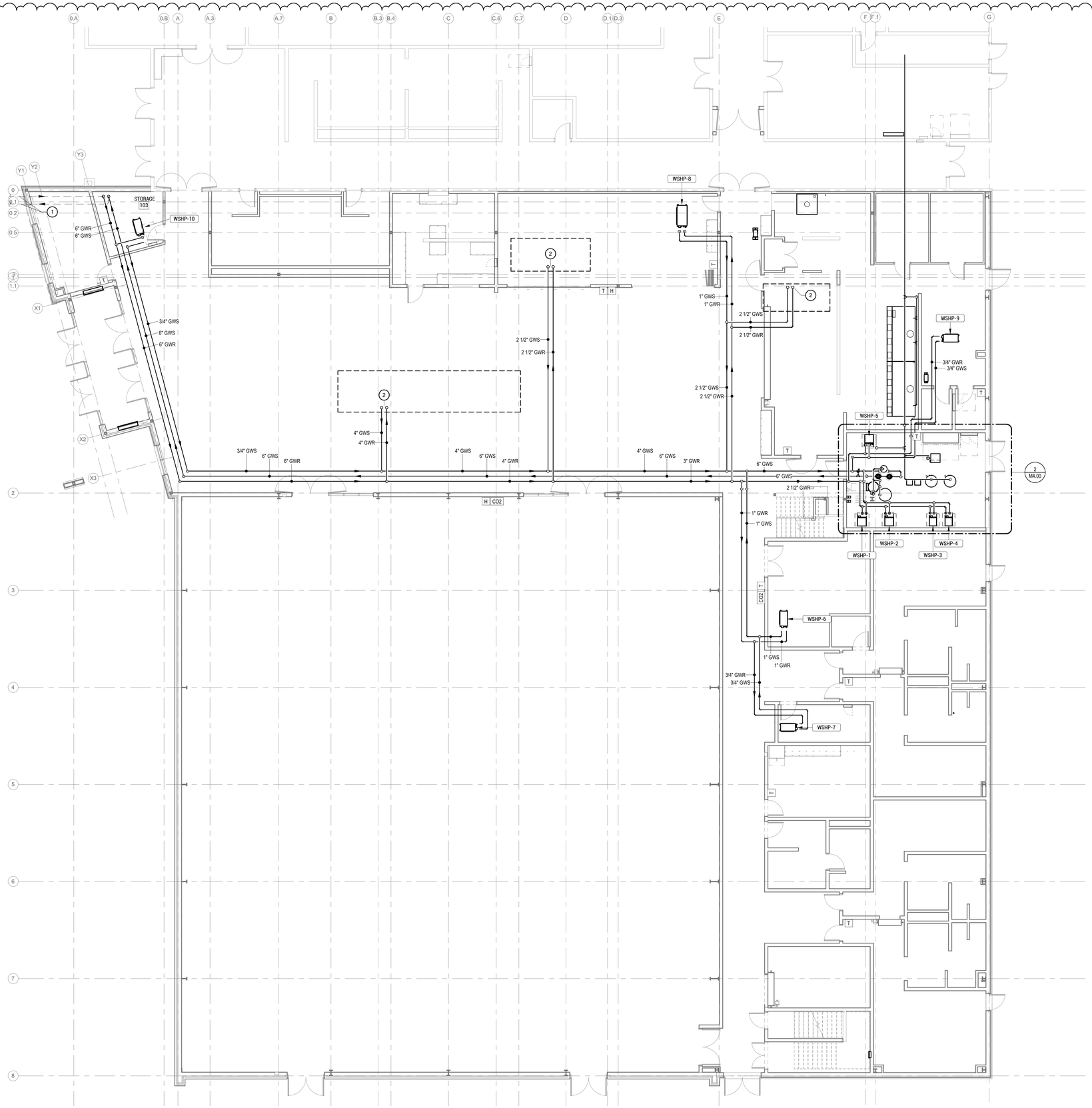
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MECHANICAL PIPING GENERAL NOTES

A. SUPPLY AND RETURN PIPING TO ALL TERMINAL EQUPMENT SHALL BE THE SAME SIZE.

B. CONDENSATE DRAINS SHALL BE SUPPLIED FOR ALL COOLING EQUIPMENT. CONTRACTOR SHALL ENSURE PROPER INSTALLATION AND DRAINAGE AS REQUIRED BY FEDERAL, STATE, AND LOCAL CODES. CONDENSATE PIPING SHALL BE TYPE "L" COPPER.

C. PROVIDE A 4" HOUSEKEEPING PAD FOR EACH PIECE OF MECHANICAL EQUIPMENT MOUNTED ON THE FLOOR. COORDINATE SIZES WITH MECHANICAL EQUIPMENT SELECTED.

D. CONTRACTOR SHALL SECURE AND PAY ALL FEES AND PERMITS PERTAINING TO WORK.

E. CONTRACTOR IS RESPONSIBLE FOR ALL RIGGING, HANDLING, AND PROTECTION OF MATERIALS.

F. ALL EQUIPMENT SHALL BE INSTALLED IN STRICT COMPLIANCE WITH MANUFACTURER'S WRITTEN INSTRUCTIONS. THE CONTRACTOR SHALL PROVIDE ALL HANGERS AND SUPPORTS REQUIRED FOR A COMPLETE INSTALLATION.

G. FOR CLARITY OF INFORMATION ON DRAWING, ALL CONDUIT, PIPING, DUCTWORK, EQUIPMENT, DEVICES, ETC. ARE NOT SHOWN ON THIS DRAWING. CONTRACTOR SHALL BE RESPONSIBLE FOR COORDINATING WORK WITH WORK OF OTHER TRADES AND BUILDING ARCHITECTURAL.

H. REQUIRED ACCESS AREA FOR MECHANICAL EQUIPMENT IS TYPICALLY INDICATED ON DRAWINGS. CONTRACTOR SHALL COORDINATE FINAL EQUIPMENT LOCATIONS WITH WORK OF OTHER TRADES TO ENSURE EQUIPMENT IS ACCESSIBLE FOR MAINTENANCE, FILTER REPLACEMENTS, ETC.

I. CONTRACTOR SHALL PROVIDE COORDINATION DRAWINGS FOR DUCT WORK, HVAC PIPING, PLUMBING PIPING, FIRE SPRINKLER PIPING, STRUCTURE, ELECTRICAL PANELS AND TRANSFORMERS, CONDUITS 2" DIAMETER AND LARGER, CABLE TRAYS. ETC.

J. DRAWINGS ARE DIAGRAMMATIC IN NATURE AND SHOULD NOT BE USED TO DETERMINE EXACT LOCATIONS OF EQUIPMENT, PIPING AND ACCESSORIES, ETC. REFER TO ALL AVAILABLE INFORMATION WITHIN CONTRACT DOCUMENTS (INCLUDING, BUT NOT NECESSARILY LIMITED TO, STRUCTURAL PLANS, FLOOR PLANS, REFLECTED CEILING PLANS, ELECTRICAL LIGHTING, POWER AND SYSTEM PLANS, PLUMBING PLANS, MECHANICAL PIPING PLANS, ETC.) TO COORDINATE EXACT LOCATIONS FOR INSTALLATION OF WORK INDICATED ON THIS DRAWINGS.

K. CONTRACTOR SHALL LOCATE THERMOSTATS AND TEMPERATURE SENSORS AT 4'-0" AFF, A MINIMUM OF 8" FROM LIGHT SWITCH.

KEYNOTE LEGEND

KEY VALUE	KEYNOTE TEXT
1	6" GEOTHERMAL WATER SUPPLY AND RETURN (HDPE) LINES OUT TO GEOTHERMAL VAULT. SEE MECHANICAL SITE PLAN, M.SP, FOR CONTINUATION.
2	GEOTHERMAL WATER SUPPLY AND RETURN LINES UP TO ROOFTOP HEAT PUMP EQUIPMENT ON ROOF ABOVE. SEE ROOF MECHANICAL PIPING PLAN, 2/M2.03, FOR CONTINUATION.

N

1 LEVEL 1 - MECHANICAL PIPING PLAN - NEW WORK - ALTERNATE NO. 4
1/8" = 1'-0"

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DATE 05-28-2026
PROJECT 2025.036.00

LEVEL 1 - MECHANICAL PIPING PLAN - NEW WORK - ALTERNATE NO. 4

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

1

SEAL

CA-5370

PROFESSIONAL MECHANICAL ENGINEER
COREY BENTON METZGER E-21054
STATE OF NEBRASKA

REVISIONS

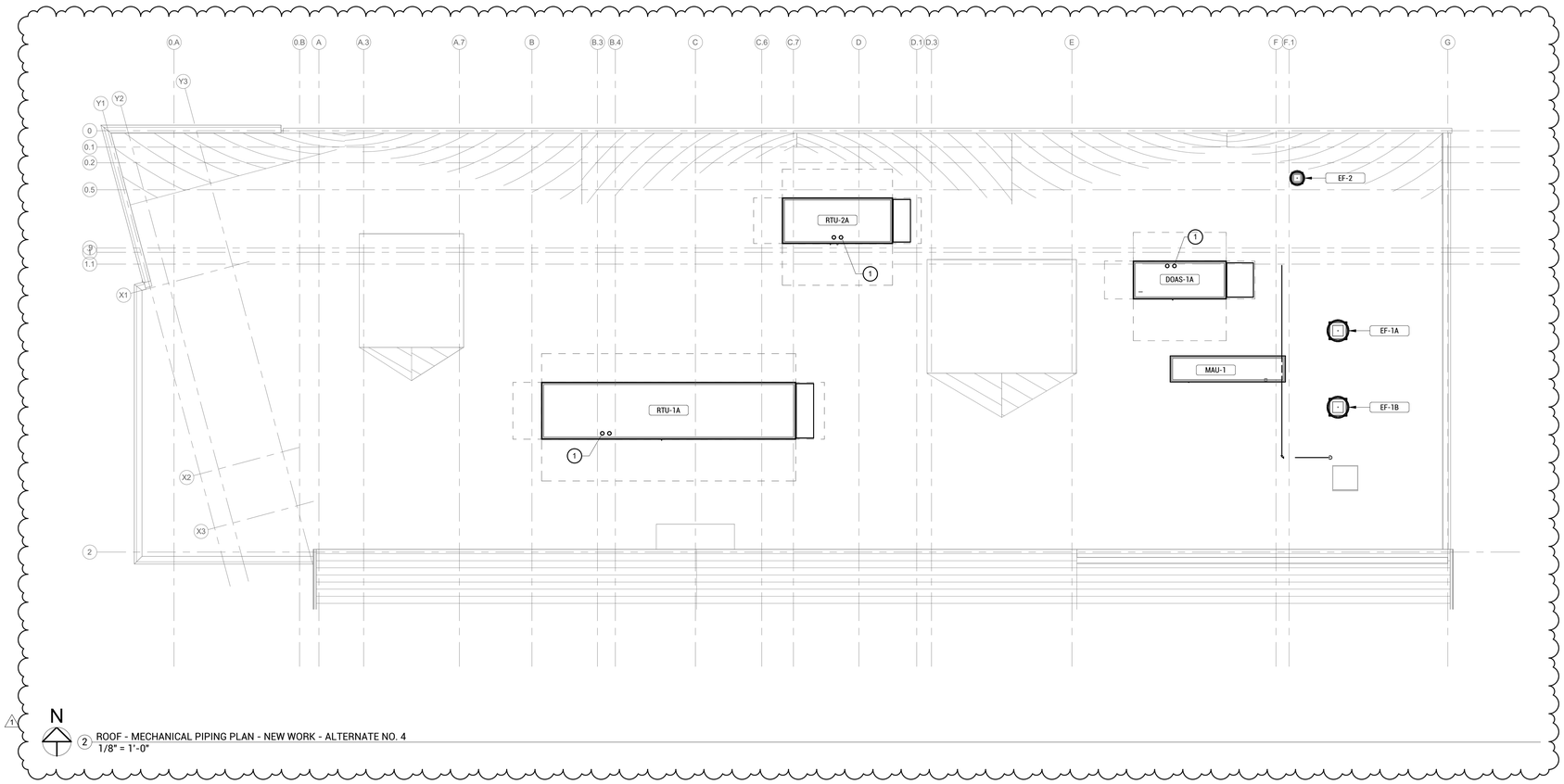
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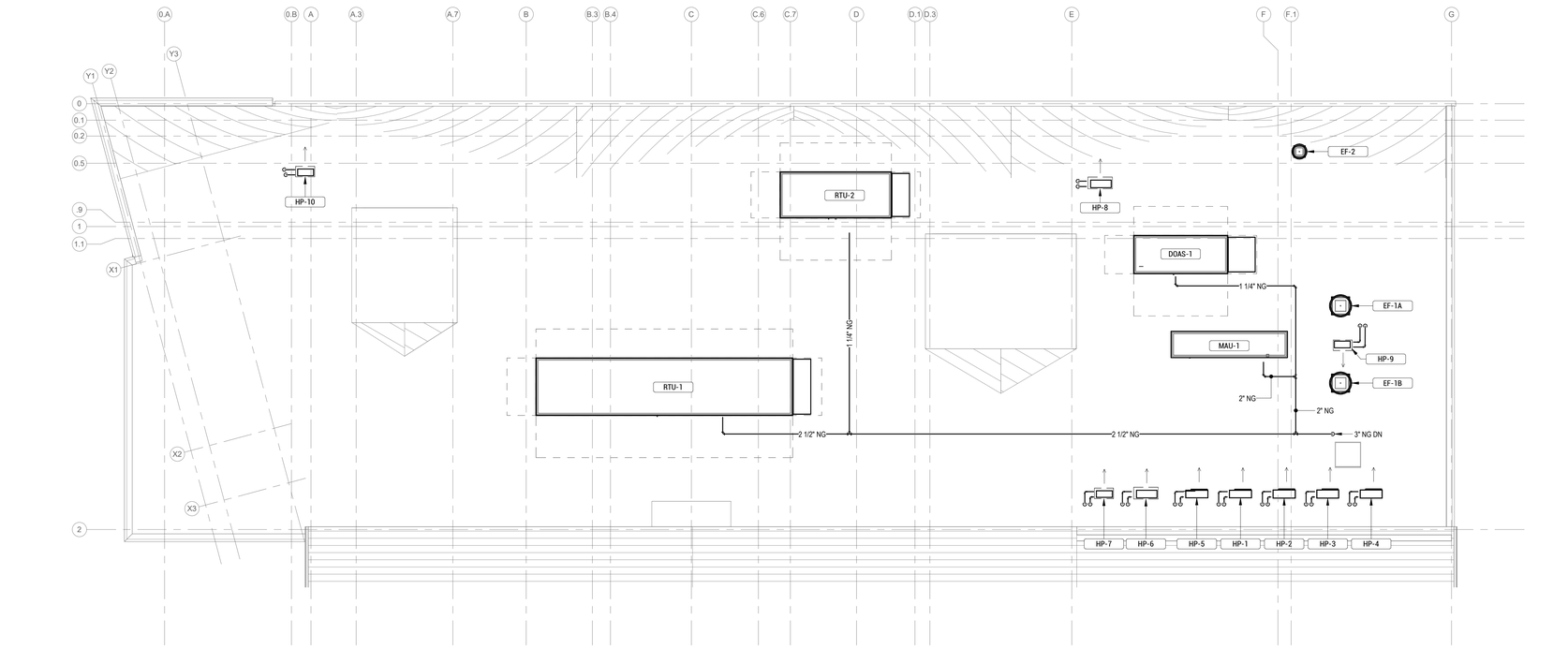
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N

1 ROOF - MECHANICAL PIPING PLAN - NEW WORK - ALTERNATE NO. 4
1/8" = 1'-0"



N

1 ROOF - MECHANICAL PIPING PLAN - NEW WORK
1/8" = 1'-0"

MECHANICAL PIPING GENERAL NOTES

A SUPPLY AND RETURN PIPING TO ALL TERMINAL EQUIPMENT SHALL BE THE SAME SIZE.

B CONDENSATE DRAINS SHALL BE SUPPLIED FOR ALL COOLING EQUIPMENT. CONTRACTOR SHALL ENSURE PROPER INSTALLATION AND DRAINAGE AS REQUIRED BY FEDERAL, STATE, AND LOCAL CODES. CONDENSATE PIPING SHALL BE TYPE "L" COPPER.

C PROVIDE A 4" HOUSEKEEPING PAD FOR EACH PIECE OF MECHANICAL EQUIPMENT MOUNTED ON THE FLOOR. COORDINATE SIZES WITH MECHANICAL EQUIPMENT SELECTED.

D CONTRACTOR SHALL SECURE AND PAY ALL FEES AND PERMITS PERTAINING TO WORK.

E CONTRACTOR IS RESPONSIBLE FOR ALL RIGGING, HANDLING, AND PROTECTION OF MATERIALS.

F ALL EQUIPMENT SHALL BE INSTALLED IN STRICT COMPLIANCE WITH MANUFACTURER'S WRITTEN INSTRUCTIONS. THE CONTRACTOR SHALL PROVIDE ALL HANGERS AND SUPPORTS REQUIRED FOR A COMPLETE INSTALLATION.

G FOR CLARITY OF INFORMATION ON DRAWING, ALL CONDUIT, PIPING, DUCTWORK, EQUIPMENT, DEVICES, ETC. ARE NOT SHOWN ON THIS DRAWING. CONTRACTOR SHALL BE RESPONSIBLE FOR COORDINATING WORK WITH WORK OF OTHER TRADES AND BUILDING ARCHITECTURAL.

H REQUIRED ACCESS AREA FOR MECHANICAL EQUIPMENT IS TYPICALLY INDICATED ON DRAWINGS. CONTRACTOR SHALL COORDINATE FINAL EQUIPMENT LOCATIONS WITH WORK OF OTHER TRADES TO ENSURE EQUIPMENT IS ACCESSIBLE FOR MAINTENANCE, FILTER REPLACEMENTS, ETC.

I CONTRACTOR SHALL PROVIDE COORDINATION DRAWINGS FOR DUCT WORK, HVAC PIPING, PLUMBING PIPING, FIRE SPRINKLER PIPING, STRUCTURE, ELECTRICAL PANELS AND TRANSFORMERS, CONDUITS 2" DIAMETER AND LARGER, CABLE TRAYS. ETC.

J DRAWINGS ARE DIAGRAMMATIC IN NATURE AND SHOULD NOT BE USED TO DETERMINE EXACT LOCATIONS OF EQUIPMENT, PIPING AND ACCESSORIES, ETC. REFER TO ALL AVAILABLE INFORMATION WITHIN CONTRACT DOCUMENTS (INCLUDING, BUT NOT NECESSARILY LIMITED TO, STRUCTURAL PLANS, FLOOR PLANS, REFLECTED CEILING PLANS, ELECTRICAL LIGHTING, POWER AND SYSTEM PLANS, PLUMBING PLANS, MECHANICAL PIPING PLANS, ETC.) TO COORDINATE EXACT LOCATIONS FOR INSTALLATION OF WORK INDICATED ON THIS DRAWINGS.

K CONTRACTOR SHALL LOCATE THERMOSTATS AND TEMPERATURE SENSORS AT 4'-0" AFF, A MINIMUM OF 8" FROM LIGHT SWITCH.

KEYNOTE LEGEND

KEY VALUE	KEYNOTE TEXT
1	GEOTHERMAL WATER SUPPLY AND RETURN LINES UP FROM FLOOR BELOW. SEE LEVEL 1 MECHANICAL PIPING PLAN, M2.01A, FOR CONTINUATION.

RESOURCE CONSULTING ENGINEERS LLC

DATE 05-28-2026
PROJECT 2025.036.00

ROOF - MECHANICAL PIPING PLAN - NEW WORK

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

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CA-5370

PROFESSIONAL MECHANICAL ENGINEER
COREY BENTON METZGER
E-21054
STATE OF NEBRASKA

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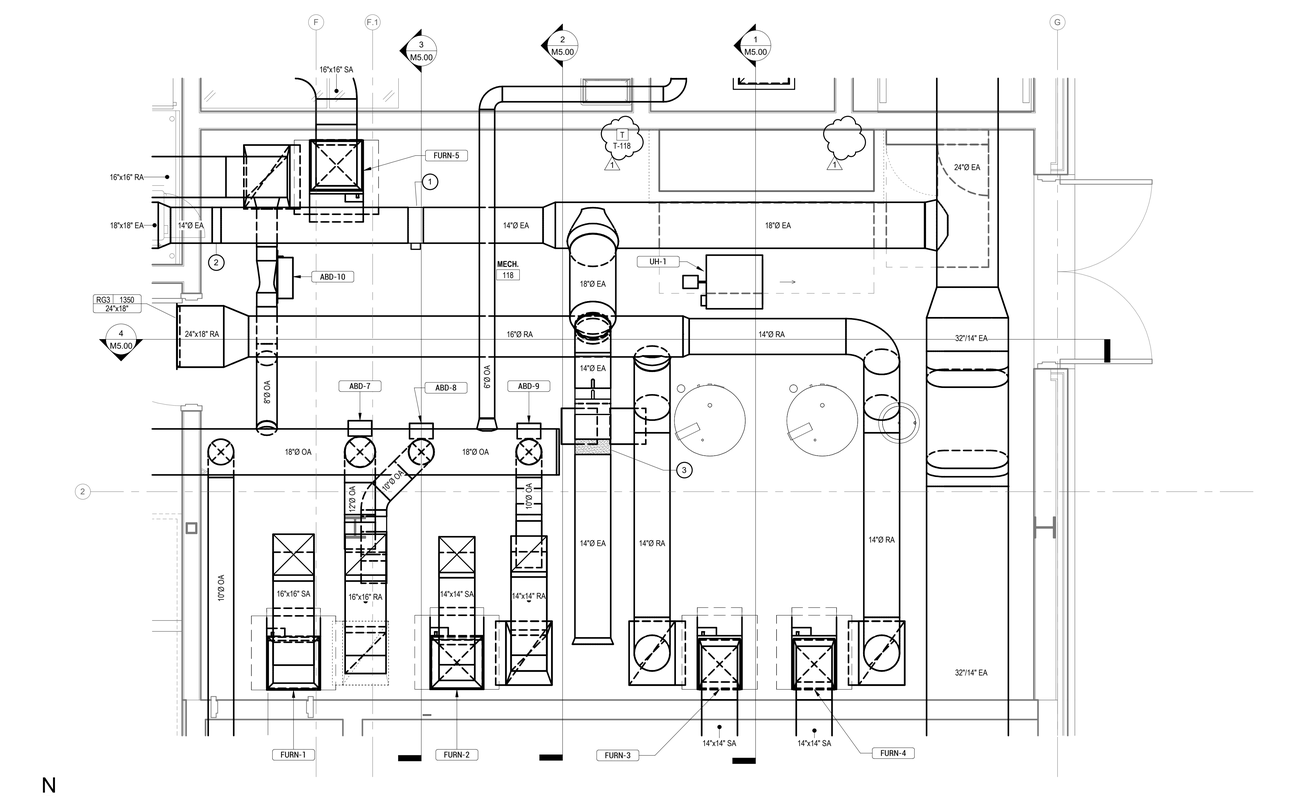
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PLOT DATE: 6/6/2025 3:29:51 PM

1 2 ENLARGED MECHANICAL PIPING PLAN - LEVEL 1 - ROOM 118 - ALTERNATE NO. 4
1/2" = 1'-0"



1 ENLARGED MECHANICAL PLAN - LEVEL 1 - ROOM 118
1/2" = 1'-0"

HVAC GENERAL NOTES

A	PROVIDE A 4" HOUSEKEEPING PAD FOR EACH PIECE OF MECHANICAL EQUIPMENT MOUNTED ON THE FLOOR. COORDINATE SIZES WITH MECHANICAL EQUIPMENT SELECTED.
B	ALL SUPPLY, RETURN, AND EXHAUST DUCTWORK SHALL BE RATED FOR PRESSURE CLASS OF 2" W.G. UNLESS NOTED OTHERWISE. REFER TO SPECIFICATIONS FOR ADDITIONAL INFORMATION.
C	THIS CONTRACTOR SHALL BE REQUIRED TO REPLACE FILTERS ON HVAC EQUIPMENT AFTER ALL DUST PRODUCING CONSTRUCTION HAS BEEN COMPLETED AND PRIOR TO THE FINAL PUNCH.
D	CONTRACTOR SHALL SECURE AND PAY ALL FEES AND PERMITS PERTAINING TO WORK.
E	CONTRACTOR IS RESPONSIBLE FOR ALL RIGGING, HANDLING, AND PROTECTION OF MATERIALS.
F	ALL EQUIPMENT SHALL BE INSTALLED IN STRICT COMPLIANCE WITH MANUFACTURER'S WRITTEN INSTRUCTIONS. THE CONTRACTOR SHALL PROVIDE ALL HANGERS AND SUPPORTS REQUIRED FOR A COMPLETE INSTALLATION.
G	FOR CLARITY OF INFORMATION ON DRAWING, ALL EXISTING CONDUIT, PIPING, DUCTWORK, EQUIPMENT, DEVICES, ETC. ARE NOT SHOWN. CONTRACTOR SHALL BE RESPONSIBLE FOR REVIEWING ACTUAL SITE CONDITIONS AND COORDINATING WORK WITH EXISTING SYSTEMS, UTILITIES, AND GENERAL CONSTRUCTION COMPONENTS IN SPACE.
H	WORK SHALL BE SCHEDULED TO MINIMIZE DURATION OF INTERRUPTIONS TO MECHANICAL SYSTEMS IN BUILDING. SHUTDOWNS AFFECTING AREAS OUTSIDE OF WORK AREA SHALL BE SCHEDULED WITH OWNER, WITH MINIMUM OF 48 HOURS NOTICE PRIOR TO SHUTDOWN. SHUTDOWNS IMPACTING HEATING OR COOLING OF OTHER BUILDING AREAS SHALL BE LIMITED IN DURATION, AND SHALL BE APPROVED BY OWNER PRIOR TO WORK PROGRESSING.
I	CONTRACTOR SHALL TEMPORARILY REMOVE REQUIRED PORTIONS OF EXISTING CEILING SYSTEM AS NECESSARY TO PROVIDE ACCESS FOR PROJECT WORK, OR SHALL WORK THROUGH OPENINGS IN CEILING AS APPROPRIATE. CONTRACTOR SHALL BE RESPONSIBLE FOR REPAIRING ANY DAMAGE CAUSED TO CEILING DUE TO PROJECT WORK.
J	CONTROLS SYSTEM SHALL BE MODIFIED AS INDICATED ON DRAWINGS, WITH EXISTING SENSORS/CONTROL DEVICES RELOCATED TO NEW LOCATIONS AS INDICATED. WIRING WILL BE RE-ROUTED FROM NEW LOCATION BACK TO CONTROLLER OR EQUIPMENT SERVED.
K	NEW CONTROL COMPONENTS SHALL MATCH EXISTING CONTROL COMPONENTS. ALL CONTROLLED DEVICES SHALL BE INTEGRATED INTO BUILDING AUTOMATION SYSTEM.
L	PROVIDE BALANCING DAMPER FOR EACH AIR INLET OR OUTLET, WHETHER INDICATED ON DRAWINGS, DETAILS, SPECIFICATIONS, ETC. OR NOT. THIS SHALL INCLUDE REGISTERS, GRILLES, DIFFUSERS, AND PLENUM INTAKES. REFER TO SPECIFICATIONS FOR BALANCING DAMPERS REQUIREMENTS.
M	REQUIRED ACCESS AREA FOR MECHANICAL EQUIPMENT IS TYPICALLY INDICATED ON DRAWINGS. CONTRACTOR SHALL COORDINATE FINAL EQUIPMENT LOCATIONS WITH WORK OF OTHER TRADES TO ENSURE EQUIPMENT IS ACCESSIBLE FOR MAINTENANCE, FILTER REPLACEMENTS, ETC.

KEYNOTE LEGEND

KEY VALUE	KEYNOTE TEXT
1	2-POSITION, NORMALLY CLOSED (NC) DAMPER. THIS DAMPER OPENS FULLY WHEN CO2 CONTROLLER, IN COMMONS 101, CALLS FOR MORE OUTSIDE AIR.
2	OFFSET 14"Ø DOWN.
3	2-POSITION, NORMALLY OPEN (NO) DAMPER. THIS DAMPER CLOSES FULLY WHEN CO2 CONTROLLER, IN COMMONS 101, CALLS FOR MORE OUTSIDE AIR.

RESOURCE CONSULTING ENGINEERS LLC
RCE + CGA

DATE 05-28-2026
PROJECT 2025.036.00

ENLARGED MECHANICAL PLANS

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

SEAL

CA-5370

PROFESSIONAL MECHANICAL ENGINEER
COREY BENTON METZGER E-21054
STATE OF NEBRASKA

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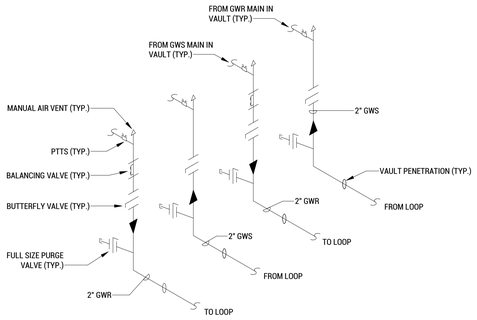
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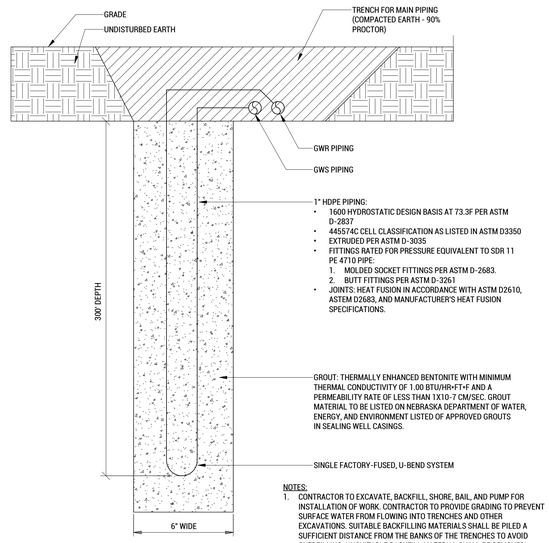
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NOTES:
1. ASSEMBLY IS TYPICAL OF TWO (2) LOOPS IN VAULT, OF WHICH TWELVE (12) WILL BE USED.
2. UPON SUBMITTING AN APPROVED FLUSHING PROCESS, CAPABLE OF ACHIEVING A MINIMUM OF 5FT/S VELOCITY THROUGH ALL PORTIONS OF THE SYSTEM, INDIVIDUAL LOOP PURGE PORTS MAY BE OMITTED.

4 GEOTHERMAL PIPING LOOP DETAIL
NOT TO SCALE



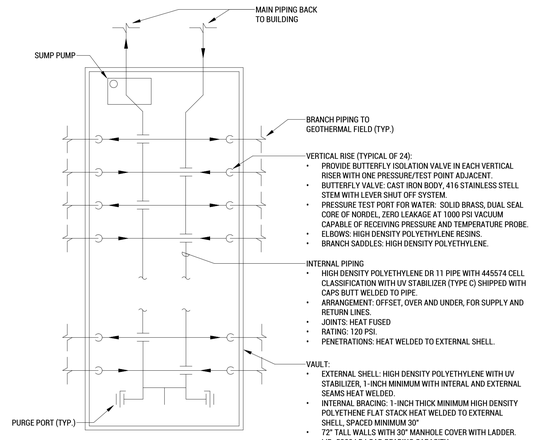
1" HDPE PIPING:
- 1600 HYDROSTATIC DESIGN BASIS AT 73.3F PER ASTM D-2837
- 445574C CELL CLASSIFICATION AS LISTED IN ASTM D3350
- EXTRUDED PER ASTM D-3035
- FITTINGS RATED FOR PRESSURE EQUIVALENT TO SDR 11 PE 4710 PIPE:
  1. MOLDED SOCKET FITTINGS PER ASTM D-2683.
  2. BUTT FITTINGS PER ASTM D-3261
- JOINTS: HEAT FUSION IN ACCORDANCE WITH ASTM D2610, ASTEM D2683, AND MANUFACTURER'S HEAT FUSION SPECIFICATIONS.

GROUT: THERMALLY ENHANCED BENTONITE WITH MINIMUM THERMAL CONDUCTIVITY OF 1.00 BTU/HR•FT•F AND A PERMEABILITY RATE OF LESS THAN 1X10-7 CM/SEC. GROUT MATERIAL TO BE LISTED ON NEBRASKA DEPARTMENT OF WATER, ENERGY, AND ENVIRONMENT LISTED OF APPROVED GROUTS IN SEALING WELL CASINGS.

SINGLE FACTORY-FUSED, U-BEND SYSTEM

NOTES:
1. CONTRACTOR TO EXCAVATE, BACKFILL, SHORE, BAIL, AND PUMP FOR INSTALLATION OF WORK. CONTRACTOR TO PROVIDE GRADING TO PREVENT SURFACE WATER FROM FLOWING INTO TRENCHES AND OTHER EXCAVATIONS. SUITABLE BACKFILLING MATERIALS SHALL BE PILED A SUFFICIENT DISTANCE FROM THE BANKS OF THE TRENCHES TO AVOID OVERFILLING. UNSUITABLE BACKFILL MATERIAL SHALL BE REMOVED.
2. HORIZONTAL PIPING SHALL BE INSTALLED AT MINIMUM DEPTH OF 5'-0" BELOW GRADE.
3. HORIZONTAL PIPING SHALL BE INSTALLED WITH TRACER WIRE. TRACER WIRE SHALL BE STRANDED OR SOLID COPPER, MINIMUM 14 GA, WITH HIGH MOLECULAR WEIGHT POLYETHYLENE INSULATION.

3 GROUND SOURCE HEAT PUMP WELL DETAIL
NOT TO SCALE



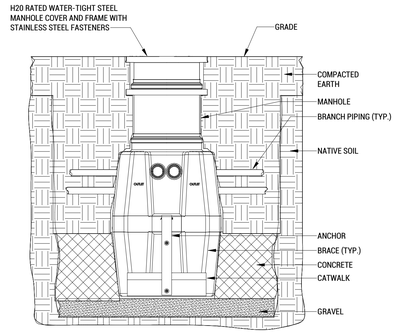
BRANCH PIPING TO GEOTHERMAL FIELD (TYP.)

VERTICAL RISE (TYPICAL OF 24):
- PROVIDE BUTTERFLY ISOLATION VALVE IN EACH VERTICAL RISER WITH ONE PRESSURE/TEST POINT ADJACENT.
- BUTTERFLY VALVE: CAST IRON BODY, 416 STAINLESS STELL STEM WITH LEVER SHUT OFF SYSTEM.
- PRESSURE TEST PORT FOR WATER: SOLID BRASS, DUAL SEAL CORE OF NORDEL, ZERO LEAKAGE AT 1000 PSI VACUUM CAPABLE OF RECEIVING PRESSURE AND TEMPERATURE PROBE.
- ELBOWS: HIGH DENSITY POLYETHYLENE RESINS.
- BRANCH SADDLES: HIGH DENSITY POLYETHYLENE.

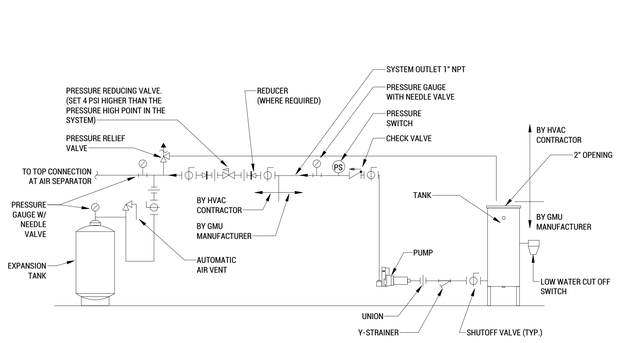
INTERNAL PIPING
- HIGH DENSITY POLYETHYLENE DR 11 PIPE WITH 445574 CELL CLASSIFICATION WITH UV STABILIZER (TYPE C) SHIPPED WITH CAPS BUTT WELDED TO PIPE
- ARRANGEMENT: OFFSET, OVER AND UNDER, FOR SUPPLY AND RETURN LINES.
- JOINTS: HEAT FUSED
- RATING: 120 PSI.
- PENETRATIONS: HEAT WELDED TO EXTERNAL SHELL.

VAULT:
- EXTERNAL SHELL: HIGH DENSITY POLYETHYLENE WITH UV STABILIZER, 1-INCH MINIMUM WITH INTERAL AND EXTERNAL SEAMS HEAT WELDED.
- INTERNAL BRACING: 1-INCH THICK MINIMUM HIGH DENSITY POLYETHENE FLAT STACK HEAT WELDED TO EXTERNAL SHELL, SPACED MINIMUM 30"
- 72" TALL WALLS WITH 30" MANHOLE COVER WITH LADDER. LID: 5000 LB LOAD BEARING CAPACITY
- PROVIDE WITH INTEGRAL LIGHT(S) AND CONVENIENCE RECEPTACLE(S).

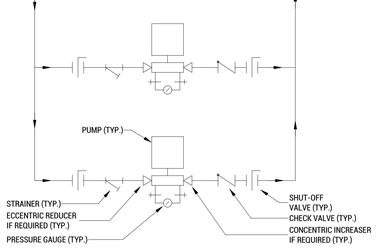
2 GEOTHERMAL VAULT TOP VIEW PIPING
NOT TO SCALE



1 GEOTHERMAL VAULT SIDE VIEW
NOT TO SCALE

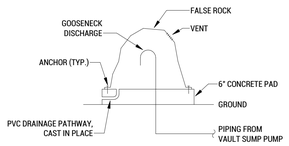


9 GLYCOL MAKE UP UNIT AND EXPANSION TANK PIPING DETAIL
NO SCALE



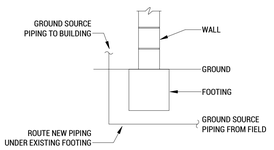
NOTES:
1. PROVIDE FLEXIBLE GROOVED COUPLINGS FOR VIBRATION ISOLATION.
2. PRESSURE GAUGE CONNECTIONS SHALL BE MADE ON PUMP TAPPINGS WHERE AVAILABLE. OTHERWISE, TAPPINGS SHALL BE MADE IN PIPING AS CLOSE TO PUMP INLET AND DISCHARGE AS POSSIBLE.
3. PUMP SHALL BE PROVIDED WITH SHUT-OFF VALVE SEPARATE FROM CHECK VALVE.

8 PARALLEL INLINE PUMP PIPING DETAIL
1/8" = 1'-0"



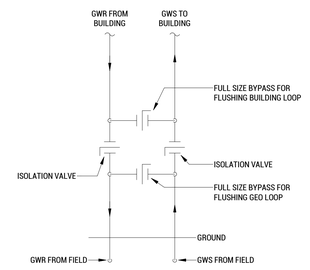
NOTES:
1. FALSE ROCK SHALL BE EQUAL TO DEKORRA PRODUCTS MOCK ROCK MODEL 101.
2. SUMP PUMP DISCHARGE SHALL BE MINIMUM 5' AWAY FROM VAULT.
3. CONCRETE PAD SHALL BE PROVIDED WITH 5' DEEP, 8" PIER TO PREVENT FROST HEAVING. COORDINATE WITH CIVIL.

7 GEOTHERMAL VAULT SUMP PUMP DISCHARGE DETAIL
NOT TO SCALE



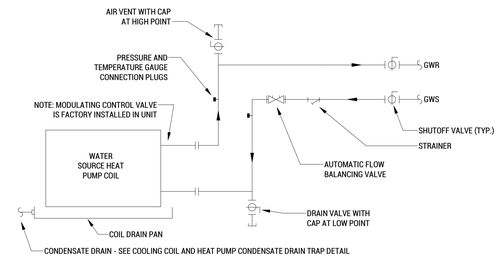
NOTES:
1. REFER TO SEPARATE DETAILS FOR PIPING SEAL REQUIREMENTS AT EXTERIOR WALL OR FLOOR.
2. REFER TO SITE PLAN AND BUILDING FLOOR PLAN FOR CONTINUATION.
3. COORDINATE FOOTING SIZE AND LOCATION WITH STRUCTURAL AND CIVIL.

6 GROUND SOURCE ENTRANCE DETAIL
NOT TO SCALE



NOTES:
1. REFER TO SEPARATE DETAILS FOR PIPING SEAL REQUIREMENTS AT EXTERIOR WALL OR FLOOR.
2. REFER TO SITE PLAN AND BUILDING FLOOR PLAN FOR CONTINUATION.
3. BYPASS VALVES SHALL BE CLOSED AFTER INITIAL FLUSHING AND HANDLES SHALL BE REMOVED AND TURNED OVER TO OWNER.

5 GROUND SOURCE BYPASS AND ISOLATION DETAIL
NOT TO SCALE



NOTES:
1. ROUTE PIPING TO ALLOW FOR MAINTENANCE ACCESS WITHIN AREAS INDICATED ON FLOOR PLANS.
2. ROUTE AIR VENT AND DRAIN VALVES TO ACCESSIBLE LOCATIONS.

10 WATER SOURCE HEAT PUMP COIL PIPING DETAIL
NOT TO SCALE

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PROJECT 2025.036.00

MECHANICAL DETAILS

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

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ROOM CARBON DIOXIDE SENSOR SCHEDULE

DESIGNATION	LOCATION	DEVICE(S) SERVED	COMBINATION DEVICE WITH TEMPERATURE/HUMIDITY SENSOR	DISPLAY	LOCKABLE ENCLOSURE	NOTES
CO2-134	ROOM 135	DOAS-1	NO	NO	NO	1, 2
CO2-135	ROOM 135	RTU-1	NO	NO	YES	1, 3

NOTES:

1. NEW CARBON DIOXIDE SENSOR SHALL BE MOUNTED ON WALL AT HEIGHT OF 48 INCHES ABOVE FINISHED FLOOR UNLESS NOTED OTHERWISE.
2. SENSOR SHALL BE PROVIDED BY MECHANICAL CONTRACTOR. ACME ENGINEERING MODEL CO2-EN-120-04 OR EQUAL.
3. SENSOR SHALL BE FURNISHED WITH ASSOCIATED ROOFTOP UNIT AND INSTALLED BY MECHANICAL CONTRACTOR. REFER TO ROOFTOP UNIT SCHEDULE FOR ADDITIONAL INFORMATION.

ROOM HUMIDITY SENSOR SCHEDULE

DESIGNATION	LOCATION	DEVICE(S) SERVED	COMBINATION TEMPERATURE AND HUMIDITY SENSOR	DISPLAY	LOCKABLE ENCLOSURE	NOTES
H-101	ROOM 101	RTU-2	NO	NO	NO	1, 2
H-135	ROOM 135	RTU-1	NO	NO	YES	1, 2

NOTES:

1. NEW HUMIDITY SENSOR SHALL BE MOUNTED ON WALL AT HEIGHT OF 48 INCHES ABOVE FINISHED FLOOR UNLESS NOTED OTHERWISE.
2. SENSOR SHALL BE FURNISHED WITH ASSOCIATED ROOFTOP UNIT AND INSTALLED BY MECHANICAL CONTRACTOR. REFER TO ROOFTOP UNIT SCHEDULE FOR ADDITIONAL INFORMATION.

ROOM TEMPERATURE SENSOR SCHEDULE

DESIGNATION	LOCATION	DEVICE(S) SERVED	COMBINATION TEMP/ HUMIDITY SENSOR	LOCAL ADJUSTMENT	OCCUPIED OVERRIDE	DISPLAY	LOCKABLE ENCLOSURE	AVERAGING	NOTES
T-101	ROOM 101	RTU-2	NO	YES	YES	YES	YES	NO	1, 2
T-102	ROOM 102	FCU-5	NO	YES	YES	YES	YES	NO	1, 3
T-108	ROOM 108	FCU-3	NO	YES	YES	YES	YES	NO	1, 3
T-110	ROOM 110	FURN-5	NO	YES	YES	YES	YES	NO	1, 4
T-113	ROOM 113	FCU-4	NO	YES	YES	YES	YES	NO	1, 3
T-118	ROOM 118	UH-1	NO	YES	YES	YES	YES	NO	1, 5
T-123	ROOM 123	FURN-3	NO	YES	YES	YES	YES	NO	1, 4
T-125	ROOM 125	FCU-2	NO	YES	YES	YES	YES	NO	1, 3
T-131	ROOM 131	FURN-4	NO	YES	YES	YES	YES	NO	1, 4
T-134	ROOM 134	FCU-1	NO	YES	YES	YES	NO	NO	1, 3
T-135	ROOM 135	RTU-1	NO	YES	YES	YES	YES	NO	1, 2
T-200	ROOM 200	FURN-2	NO	YES	YES	YES	YES	NO	1, 4
T-201	ROOM 201	FURN-1	NO	YES	YES	YES	YES	NO	1, 4

NOTES:

1. NEW THERMOSTAT SHALL BE MOUNTED ON WALL AT HEIGHT OF 48 INCHES ABOVE FINISHED FLOOR UNLESS NOTED OTHERWISE.
2. SENSOR SHALL BE FURNISHED WITH ASSOCIATED ROOFTOP UNIT AND INSTALLED BY MECHANICAL CONTRACTOR. REFER TO ROOFTOP UNIT SCHEDULE FOR ADDITIONAL...
3. SENSOR SHALL BE FURNISHED WITH ASSOCIATED FAN COIL UNIT AND INSTALLED BY MECHANICAL CONTRACTOR. REFER TO FAN COIL UNIT SCHEDULE FOR ADDITIONAL...
4. SENSOR SHALL BE FURNISHED WITH ASSOCIATED FURNACE AND INSTALLED BY MECHANICAL CONTRACTOR. REFER TO FURNACE SCHEDULE FOR ADDITIONAL INFORMATION.
5. SENSOR SHALL BE FURNISHED WITH ASSOCIATED FURNACE AND INSTALLED BY MECHANICAL CONTRACTOR. REFER TO GAS UNIT HEATER SCHEDULE FOR ADDITIONAL...

GROUND SOURCE HEAT PUMP DEDICATED OUTDOOR AIR SYSTEM SCHEDULE

TAG	DESCRIPTION	BASIS OF DESIGN		SUPPLY FAN					EXHAUST FAN					ENERGY RECOVERY WHEEL AT 4500 CFM OA & 4500 CFM EA										AUX HEAT PERFORMANCE				COOLING PERFORMANCE @ 95°F AMBIENT (OA)						REHEAT PERFORMANCE @ 85°F OA			ELECTRICAL DATA			UNIT WEIGHT (LBS)	NOTES, OPTIONS AND ACCESSORIES
		MFR	MODEL	SUPPLY AIR FLOW (CFM)	ESP (IN WC)	TSP (IN WC)	FAN SPEED (RPM)	MOTOR BHP / HP	RETURN AIR FLOW (CFM)	ESP (IN WC)	TSP (IN WC)	FAN SPEED (RPM)	MOTOR BHP / HP	ELECTRIC OA PREHEAT				SUMMER PERFORMANCE				WINTER PERFORMANCE				HEATING SOURCE	FULL HEAT INPUT (MBH)	FULL HEAT OUTPUT (MBH)	TURN-DOWN RATIO	IEER	EER	EVAP COIL EDB/EWB (°F)	EVAP COIL LDB/LWB (°F)	TOTAL COOLING CAPACITY (MBH)	SENSIBLE COOLING CAPACITY (MBH)	REHEAT COIL EDB/EWB (°F)	REHEAT COIL LDB/LWB (°F)	TOTAL REHEAT CAPACITY (MBH)	MOP	MCA	VOLTS / PHASE		
														PREHEAT CAPACITY (kW)	MODU-LATING CONTROL	EDB (°F)	LDB (°F)	SUPPLY/OA SIDE EDB/EWB (°F)	SUPPLY/OA SIDE LDB/LWB (°F)	EXHAUST SIDE EDB/EWB (°F)	ENTHALPY RECOVERY RATIO (ERR)	SUPPLY/OA SIDE EDB/EWB (°F)	SUPPLY/OA SIDE LDB/LWB (°F)	EXHAUST SIDE EDB/EWB (°F)	ENTHALPY RECOVERY RATIO (ERR)																	
DOAS-1A	OUTSIDE AIR PRECONDITIONING UNIT	AAON	RNA-016	4,500	1.0	2.75	1420	3.0 / 5	4,500	1.0	1.8	1620	2.5 / 3	22.5	YES	-15	1	96 / 76	79 / 67	75 / 63	74.7%	0 / -2	48.5 / 40.3	70 / 53	73.8%	NAT GAS	270	219	9 : 1	13.9	11.3	80 / 67	52 / 52	196	136	52 / 52	75 / 61	112	175	172	208 / 3	4,300	1 THROUGH 15

NOTES, OPTIONS AND ACCESSORIES:

1. DOUBLE-WALL GALVANIZED STEEL OUTDOOR UNIT CONSTRUCTION WITH POWDER-PAINT FINISH AND R-16 FOAM INSULATION AND HINGED ACCESS PANELS.
2. DIRECT-DRIVE, BACKWARD CURVED, ALUMINUM SUPPLY AND EXHAUST FANS WITH HIGH EFFICIENCY MOTORS AND DEDICATED VARIABLE FREQUENCY DRIVES (VFDs).
3. DX SYSTEM CHARGED WITH LOW GLOBAL WARMING POTENTIAL (GWP) R-434B REFRIGERANT. ONE SCROLL COMPRESSOR WITH MODULATING CAPACITY. ONE COMPRESSOR WITH TWO-STAGE CAPACITY.
4. NATURAL GAS AUXILIARY HEATING SECTION WITH STAINLESS STEEL HEAT EXCHANGER AND WITH MODULATING, HIGH TURNDOWN TEMPERATURE CONTROL.
5. FACTORY-INSTALLED NON-FUSED DISCONNECT AND SINGLE POINT POWER CONNECTION.
6. FACTORY-INSTALLED FIELD-WIRED/FIELD-POWERED 115V CONVENIENCE OUTLET.
7. FACTORY-INSTALLED TEMPERATURE, HUMIDITY AND AIRFLOW CONTROL SYSTEM - BY UNIT MANUFACTURER - WITH REMOTE CONTROL PANEL WITH TOUCHSCREEN INTERFACE.
8. HIGH EFFICIENCY POLYMER ENERGY RECOVERY WHEEL.
9. FACTORY-INSTALLED MODULATING OUTSIDE AIR (OA) DAMPERS WITH ENTHALPY LIMIT CONTROL AND CO2 OVERRIDE. OA SECTION ALSO HAS ECONOMIZER FUNCTION AND ENERGY RECOVERY WHEEL BYPASS DAMPER.
10. AIR-COOLED CONDENSER COIL GUARDS AND VFD HEAD PRESSURE CONTROL ON CONDENSER FANS.
11. MODULATING HOT GAS REHEAT MICROCHANNEL COIL.
12. 2" MERV-8 FILTERS, WITH DIRTY FILTER SWITCHES, FOR UNIT AND ENERGY RECOVERY WHEEL.
13. FACTORY-INSTALLED RETURN AIR SMOKE DETECTOR.
14. FACTORY-FURNISHED, FIELD-INSTALLED 14" H FLAT ROOF CURB.
15. UNIT SHALL BE PROVIDED AS PART OF ALTERNATE NO. 4.

1

RESOURCE CONSULTING ENGINEERS LLC

DATE 05-28-2026
PROJECT 2025.036.00

MECHANICAL SCHEDULES

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

SEAL

CA-5370

PROFESSIONAL MECHANICAL ENGINEER
COREY BENTON METZGER
E-21054
STATE OF NEBRASKA

REVISIONS

NO.	DESCRIPTION	DATE
1	ADDENDUM 1	06/09/2025

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GROUND SOURCE HEAT PUMP SCHEDULE

TAG	LOCATION	BASIS OF DESIGN		ORIENTATION	RATED AIRFLOW (CFM)	FAN ESP (IN W.C.)	TOTAL COOLING CAPACITY (MBH)	SENSIBLE COOLING CAPACITY (MBH)	COOLING HEAT OF REJECTION (MBH)	COOLING WATER DELTA T	COOLING WATER FLOW (GPM)	COOLING WATER PRESSURE DROP (FT)	HEATING CAPACITY (MBH)	HEATING HEAT OF ABSORPTION (MBH)	HEATING WATER DELTA T	HEATING WATER FLOW (GPM)	HEATING WATER PRESSURE DROP (FT)	EER	COP	ELECTRICAL DATA					NOTES
		MANUFACTURER	MODEL																	FLA	MCA	MOP	VOLTAGE	PHASE	
WSHP-1	MECH 118	CLIMATEMASTER	SZ-048	VERTICAL	1400	0.5	45.6	34.0	56.2	12.0	9.8	5.7	56.1	43.8	10.0	9.1	5.3	14.7	4.6	24	29	45	208	1	1, 2, 3, 4, 5, 6, 7, 8, 9
WSHP-2	MECH 118	CLIMATEMASTER	SZ-030	VERTICAL	900	0.5	28.9	20.7	36.1	12.0	6.3	4.3	35.2	20.7	10.0	4.3	2.1	13.6	4.4	19	22	35	208	1	1, 2, 3, 4, 5, 6, 7, 8, 9
WSHP-3	MECH 118	CLIMATEMASTER	SZ-048	VERTICAL	1200	0.5	45	32.4	55.2	12.0	9.6	5.5	53.7	41.4	10.0	8.6	4.8	15	4.3	24	29	45	208	1	1, 2, 3, 4, 5, 6, 7, 8, 9
WSHP-4	MECH 118	CLIMATEMASTER	SZ-048	VERTICAL	1200	0.5	45	32.4	55.2	12.0	9.6	5.5	53.7	41.4	10.0	8.6	4.8	15	4.3	24	29	45	208	1	1, 2, 3, 4, 5, 6, 7, 8, 9
WSHP-5	MECH 118	CLIMATEMASTER	SZ-048	VERTICAL	1600	0.5	46.3	36	57.2	12.0	9.9	5.9	56.1	43.8	10.0	9.1	5.3	14.3	4.6	24	29	45	208	1	1, 2, 3, 4, 5, 6, 7, 8, 9
WSHP-6	STORAGE 119	CLIMATEMASTER	SZ-024	HORIZONTAL	700	0.5	22.9	16.6	28	12.0	4.9	3.0	28.2	22.4	10.0	4.7	2.9	15	4.8	14	17	45	208	1	1, 2, 3, 4, 5, 6, 7, 8, 9
WSHP-7	CORRIDOR 134	CLIMATEMASTER	SR-009	HORIZONTAL	318	0.5	8.3	6.30	10.7	12.0	1.9	4.3	13.6	10.9	10.0	2.3	6.4	12.7	4.9	7	8	15	208	1	1, 2, 3, 5, 6, 7, 8, 9
WSHP-8	STUDENT DINING 108	CLIMATEMASTER	SZ-024	HORIZONTAL	800	0.5	23.3	17.6	28.8	12.0	5.0	3.2	28.8	23.0	10.0	4.8	3.1	14.6	4.9	15	17	25	208	1	1, 2, 3, 4, 5, 6, 7, 8, 9
WSHP-9	PANTRY 115	CLIMATEMASTER	SR-009	HORIZONTAL	318	0.5	8.3	6.30	10.7	12.0	1.9	4.3	13.6	10.9	10.0	2.3	6.4	12.7	4.9	7	8	15	208	1	1, 2, 3, 5, 6, 7, 8, 9
WSHP-10	STORAGE 103	CLIMATEMASTER	SR-009	HORIZONTAL	318	0.5	8.3	6.30	10.7	12.0	1.9	4.3	13.6	10.9	10.0	2.3	6.4	12.7	4.9	7	8	15	208	1	1, 2, 3, 5, 6, 7, 8, 9

NOTES:

1. WATER-SOURCE LOOP WILL CONTAIN 25% PROPYLENE GLYCOL.
2. COOLING CAPACITY BASED ON 80°F DB / 67°F WB ENTERING AIR TEMP (EAT) - AND - 80°F ENTERING WATER TEMP (EWT) x 12°F TEMP RISE.
3. HEATING CAPACITY BASED ON 70°F ENTERING AIR TEMPERATURE (EAT) - AND - 45°F ENTERING WATER TEMPERATURE (EWT) x 10°F TEMP DROP.
4. PROVIDE TWO STAGE CAPACITY HEAT PUMP.
5. PROVIDE NEMA 1 WEATHERPROOF DISCONNECT WITH THERMAL OVERLOAD PROTECTION.
6. PROVIDE LOW PRESSURE DROP MOTORIZED MODULATING VALVE.
7. PROVIDE INSULATED WATER/REFRIGERANT CIRCUIT.
8. PROVIDE UNIT WITH ELECTRONICALLY COMMUTATED MOTOR (ECM). UNIT CONTAINS BUILT-IN PROTOCALLS FOR BACNET AND MODBUS.
9. UNIT SHALL BE PROVIDED AS PART OF ALTERNATE NO. 4.

PUMP SCHEDULE

TAG	LOCATION	BASIS OF DESIGN		SERVICE	TYPE	CAPACITY (GPM)	HEAD (FT)	FLUID TYPE	FLUID TEMP. (°F)	MAX NPSHR (FT)	EFFICIENCY (%)	SUCTION SIZE (INCH)	DISCHARGE SIZE (INCH)	IMPELLER SIZE (INCH)	ELECTRICAL DATA						NOTES
		MFR	MODEL												BRAKE HP	MOTOR HP	RPM	VOLTAGE	PHASE	VFD	
GSP-1	MECH 118	WILO	IL2.5 90-370-2	GROUND SOURCE LOOP	CLOSE-COUPLED INLINE	300	60	25% PROP GLYCOL	65	14.5	69.5	2-1/2"	2-1/2"	4.53"	7.02	7 1/2	3500	208	3	YES	1, 2, 3, 4
GSP-2	MECH 118	WILO	IL2.5 90-370-2	GROUND SOURCE LOOP	CLOSE-COUPLED INLINE	300	60	25% PROP GLYCOL	65	14.5	69.5	2-1/2"	2-1/2"	4.53"	7.02	7 1/2	3500	208	3	YES	1, 2, 3, 4

NOTES:

1. PUMP TO BE PROVIDED WITH PREMIUM EFFICIENCY, NON-OVERLOADING MOTOR, SUITABLE FOR USE WITH VFD, AND INCLUDING INTEGRAL OR FIELD-INSTALLED SHAFT GROUNDING PROTECTION. LISTED RPM IS FULL MOTOR RPM, AND MAY BE REDUCED BY VFD AT OPERATING POINT.
2. IN-LINE PUMP SHALL BE SUITABLE FOR INSTALLATION WITH MOTOR IN EITHER HORIZONTAL OR VERTICAL (MOTOR ABOVE PIPING) ORIENTATIONS.
3. PARALLEL IN-LINE PUMPS SHAII BE SUPPORTED INDEPENDENTLY. PUMPS SHALL NOT BE SUPPORTED FROM PIPING.
4. UNIT SHALL BE PROVIDED AS PART OF ALTERNATE NO. 4.

VARIABLE FREQUENCY DRIVE SCHEDULE

DESIGNATION	LOCATION	BASIS OF DESIGN		SERVICE	MAX HORSEPOWER	BYPASS STARTER	ELECTRICAL DATA				NOTES
		MANUFACTURER	MODEL				INPUT VOLTAGE	INPUT PHASE	OUTPUT VOLTAGE	OUTPUT PHASE	
VFD-GSP-1	ROOM 118	ABB	ACH550	GSP-1	7.5	NO	208	3	208	3	1, 2, 3
VFD-GSP-2	ROOM 118	ABB	ACH550	GSP-2	7.5	NO	208	4	208	4	1, 2, 3

NOTES:

1. UNIT SHALL BE PROVIDED WITH HAND-OFF-AUTO SWITCH ON FACE, WITH LOCK-OUT CAPABILITY TO SERVE AS DISCONNECT.
2. IF SEPARATE DISCONNECT IS INSTALLED, AUXILIARY CONTACTS ON DISCONNECT SHALL BE WIRED TO DRIVE TO DISABLE DRIVE WHEN DISCONNECT IS IN "OFF" POSITION.
3. UNIT SHALL BE PROVIDED AS PART OF ALTERNATE NO. 4.

GLYCOL FEED SYSTEM SCHEDULE

TAG	LOCATION	BASIS OF DESIGN		SERVICE	TANK CAP. (GAL)	PUMP QUANTITY	PUMP CAP. (GPM - EACH)	DISCH. HEAD (PSI)	PUMP TYPE	DISCH. SIZE (IN)	ELECTRICAL			NOTES
		MANUFACTURER	MODEL								MOCP	VOLTAGE	PHASE	
GFP-1	ROOM 118	NEPTUNE	G-50-1A	GROUNS SOURCE LOOP	50	1	1.5	100	GEAR	1/2	15	120	1	1, 2, 3

NOTES:

1. UNIT SHALL BE PROVIDED WITH CORD AND PLUG TYPE ELECTRICAL CONNECTION.
2. UNIT SHALL INCLUDE TANK, PUMP CAPABLE OF SERVING ONE SYSTEM CONNECTION, AND CONTROLLER WITH LOW-LEVEL LIGHT AND AUDIBLE ALARM. INTEGRAL PRESSURE SWITCHES SHALL CONTROL PUMPS.
3. UNIT SHALL BE PROVIDED AS PART OF ALTERNATE NO. 4.

EXPANSION TANK SCHEDULE

TAG	LOCATION	BASIS OF DESIGN		SERVICE	TYPE	ORIENTATION	TANK VOLUME (GAL)	ACCEPTANCE VOLUME (GAL)	FLUID TYPE	APPROX. FLUID TEMP. (°F)	TANK PRESS. RATING (PSI)	PRE-CHARGE PRESSURE (PSI)	DIMENSIONAL DATA				NOTES
		MANUFACTURER	MODEL										DIA. (IN)	HEIGHT (IN)	WEIGHT (LBS)	SYS. CONN. (IN)	
ET-1	ROOM 118	TACO	CA600-125	GROUND SOURCE LOOP	BLADDER	VERTICAL	158	158	25% PG	35-95	125	15	30	72	460	1 1/2	1, 2

NOTES:

1.PROVIDE UNIT WITH BASE SUITABLE FOR FLOOR MOUNTING.
2. UNIT SHALL BE PROVIDED AS PART OF ALTERNATE NO. 4.

CHEMICAL POT FEEDER SCHEDULE

TAG	LOCATION	BASIS OF DESIGN		SERVICE	CONFIGURATION	FILL CAP DIA. (IN)	INLET DIA. (IN)	OUTLET DIA. (IN)	CAPACITY (GAL)	PRESSURE RATING (PSI)	MATERIAL	DIMENSIONAL DATA			NOTES
		MANUFACTURER	MODEL									DIA. (IN)	HEIGHT (IN)	WEIGHT (LBS)	
CPF-1	ROOM 118	NEPTUNE	DBF-5HP	GROUND SOURCE LOOP	VERTICAL - FLOOR	4	3/4	3/4	5	300	STEEL	10	30	38	1, 2

NOTES:

1. PROVIDE UNIT WITH BASE SUITABLE FOR MOUNTING ON FLOOR.
2. PRESSURE RATING AT 200 DEGREE F TEMPERATURE.

AIR/DIRT SEPARATOR SCHEDULE

TAG	LOCATION	BASIS OF DESIGN		SERVICE	TYPE	ASME RATED	SIZE (IN)	FLOW (GPM)	FLUID TYPE	PRESSURE DROP (FT)	STRAINER	AUTOMATIC AIR VENT	NOTES
		MANUFACTURER	MODEL										
AS-1	ROOM 118	TACO	4900	GROUND SOURCE LOOP	COALESCING	YES	6	300	25% PG	1.2	YES	YES	1, 2, 3, 4

NOTES:

1. ROUTE AIR VENT DISCHARGE TO GLYCOL FEED TANK BASIN.
2. PROVIDE UNIT WITH REMOVABLE HEAD TO ALLOW FOR CLEANING. INCLUDE BLOW-DOWN VALVE AT BASE OF REMOVABLE HEAD.
3. PROVIDE UNIT GAGE TAPPINGS AT FLANGED CONNECTIONS.
4. UNIT SHALL BE PROVIDED AS PART OF ALTERNATE NO. 4.

RESOURCE CONSULTING ENGINEERS LLC

DATE 05-28-2026
PROJECT 2025.036.00

MECHANICAL SCHEDULES

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

1

SEAL

CA-5370

PROFESSIONAL MECHANICAL ENGINEER
COREY BENTON METZGER E-21054
STATE OF NEBRASKA

REVISIONS

NO.	DESCRIPTION	DATE
1	ADDENDUM 1	06/08/2025

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GENERAL BUILDING POINT SCHEDULE

DEVICE	POINT NO.	COMMUNICATION INTERFACE	INPUTS																																			OUTPUTS										POINT CHARACTERISTICS									NOTES
			ANALOG																																					ANALOG									BINARY									
			MEASURED																CALCULATED																																					
			TEMPERATURE	PRESSURE (STATIC)	PRESSURE (DIFFERENTIAL)	RELATIVE HUMIDITY	AIR FLOW	WATER FLOW	CARBON DIOXIDE	SPACE OCCUPANCY	POSITION/SPEED (FEEDBACK)	VOLTAGE	CURRENT (AMPS)	POWER (KW)		ENTHALPY	RUN TIME	EFFICIENCY	SYSTEM CAPACITY (BTUH)	POWER CONSUMPTION (KWH)	OCCUPANCY		ALARM STATUS	DIFFERENTIAL PRESSURE SWITCH	STATIC PRESSURE SWITCH	LOW TEMPERATURE	AIR FLOW	WATER FLOW	COMMANDED STATUS	POSITION (END SWITCH)	CURRENT SWITCH	SMOKE DETECTOR	FIRE ALARM	OCCUPANCY OVERRIDE	MOISTURE		SET POINT ADJUSTMENT	SPEED (VFD OR ECM)	DAMPER POSITION (MODULATING)	VALVE POSITION (MODULATING)	CAPACITY CONTROL		START/STOP	DAMPER POSITION (TWO POSITION)	VALVE POSITION (TWO POSITION)		LOCAL POINT ONLY - NOT INTERFACED WITH BAS	INTERFACE TO BAS FROM PACKAGED UNIT CONTROLLER	SHARED POINT - CONTROLS MULTIPLE SYSTEMS	COMMON POINT - MAY CONTROL MULTIPLE DEVICES	MULTIPLE POINTS - ONE AT EACH CONTROLLED DEVICE	HARD-WIRED INTO SAFETY CIRCUIT		
OUTDOOR AIR TEMPERATURE SENSOR	1		X																																																		1, 2, 3
OUTDOOR AIR HUMIDITY SENSOR	2					X																																																1, 2, 3
DOAS-1	3	BACNET																																																				4
RTU-1	4							X																																															4
RTU-2	5		X																																																			4

GENERAL NOTES:

A. UNLESS IDENTIFIED WITH A SPECIFIC COMMUNICATION INTERFACE (E.G., BACNET, LONWORKS, ETC.), ALL POINTS SHALL BE HARD-WIRED.

NOTES:

1. WHERE POINT IS REFERENCED AS PART OF SEQUENCE FOR INDIVIDUAL PIECE OF EQUIPMENT, POINT VALUE MAY BE COMMUNICATED OVER NETWORK.
2. POINT SHALL BE UTILIZED TO CALCULATE OUTDOOR AIR ENTHALPY.
3. SENSOR SHALL BE LOCATED IN NORMALLY SHADED AREA, NOT TYPICALLY SUBJECT TO DIRECT SUNLIGHT.
4. BACNET INTERFACE TO PACKAGED EQUIPMENT. REFER TO SEQUENCE FOR INTERFACE REQUIREMENTS, WHICH ARE TYPICALLY SETPOINT ADJUSTMENTS AND MONITORING/TRENDING.

BACNET POINTS INCORPORATED INTO GRAPHICAL USER INTERFACE

1. DOAS-1: SUPPLY AIR TEMPERATURE, RETURN AIR TEMPERATURE, OUTDOOR AIR TEMPERATURE, ENERGY RECOVERY WHEEL TEMPERATURES, REFRIGERATION SYSTEM OPERATING STATUS (HEATING OR COOLING) AND CAPACITY, NATURAL GAS HEATING SECTION OPERATING STATUS AND CAPACITY (AS APPROPRIATE), AND...
2. RTU-1: SUPPLY AIR TEMPERATURE, RETURN AIR TEMPERATURE, OUTDOOR AIR TEMPERATURE, ENERGY RECOVERY WHEEL TEMPERATURES, REFRIGERATION SYSTEM OPERATING STATUS (HEATING OR COOLING) AND CAPACITY, NATURAL GAS HEATING SECTION OPERATING STATUS AND CAPACITY (AS APPROPRIATE), AND...
3. RTU-2: SUPPLY AIR TEMPERATURE, RETURN AIR TEMPERATURE, OUTDOOR AIR TEMPERATURE, REFRIGERATION SYSTEM OPERATING STATUS (HEATING OR COOLING) AND CAPACITY, NATURAL GAS HEATING SECTION OPERATING STATUS AND CAPACITY (AS APPROPRIATE), AND FILTER STATUS.

GENERAL SEQUENCE OF OPERATIONS (BASE BID):

1. THE BUILDING AUTOMATION SYSTEM SHALL MONITOR CONNECTED EQUIPMENT (DOAS-1, RTU-1, AND RTU-2) THROUGH BACNET INTERFACE TO EACH DEVICE, AND SHALL ALLOW FOR TRENDING, SCHEDULE ADJUSTMENT, SETPOINT ADJUSTMENT, AND ALARM TRACKING AS INDICATED BELOW. A GRAPHICAL USER INTERFACE, WITH ACCURATE REPRESENTATIONS OF EACH PIECE OF EQUIPMENT AND FLOOR PLAN SHOWING AREAS SERVED, SHALL BE PROVIDED.
2. TRENDING AND GRAPHICS SHALL BE CONFIGURED FOR THE FOLLOWING POINTS, WITH A MINIMUM TREND STORAGE PERIOD OF 30 DAYS:
   - A. DOAS-1:
     - a. UNIT OPERATING STATUS (ENABLED/DISABLED).
     - b. SUPPLY AIR TEMPERATURE SETPOINT.
     - c. SUPPLY AIR TEMPERATURE.
     - d. SUPPLY AIR HUMIDITY.
     - e. EXHAUST AIR ENTERING TEMPERATURE.
     - f. EXHAUST AIR ENTERING HUMIDITY.
     - g. UNIT ENERGY RECOVERY WHEEL OPERATING STATUS.
     - h. UNIT ENERGY RECOVERY WHEEL SPEED.
     - i. UNIT SUPPLY FAN SPEED.
     - j. UNIT EXHAUST FAN SPEED.
     - k. UNIT SUPPLY AIRFLOW (IF INCLUDED AS PART OF UNIT CONTROLS).
     - l. UNIT EXHAUST AIRFLOW (IF INCLUDED AS PART OF UNIT CONTROLS).
     - m. OUTDOOR AIR TEMPERATURE.
     - n. OUTDOOR AIR HUMIDITY.
     - o. UNIT COOLING CAPACITY (MODULATING OR STAGED).
     - p. UNIT HEATING CAPACITY (HEAT PUMP, MODULATING OR STAGED).
     - q. UNIT HEATING CAPACITY (GAS HEAT, MODULATING).
   - B. RTU-1:
     - a. UNIT OPERATING STATUS (ENABLED/DISABLED).
     - b. SPACE TEMPERATURE SETPOINT.
     - c. SPACE TEMPERATURE.
     - d. SPACE RELATIVE HUMIDITY.
     - e. SUPPLY AIR TEMPERATURE SETPOINT.
     - f. SUPPLY AIR TEMPERATURE.
     - g. SUPPLY AIR HUMIDITY.
     - h. RETURN AIR ENTERING TEMPERATURE.
     - i. RETURN AIR ENTERING HUMIDITY.
     - j. UNIT ENERGY RECOVERY WHEEL OPERATING STATUS.
     - k. UNIT ENERGY RECOVERY WHEEL SPEED.
     - l. UNIT SUPPLY FAN SPEED.
     - m. UNIT EXHAUST FAN SPEED.
     - n. UNIT SUPPLY AIRFLOW (IF INCLUDED AS PART OF UNIT CONTROLS).
     - o. UNIT OUTDOOR AIRFLOW (IF INCLUDED AS PART OF UNIT CONTROLS).
     - p. UNIT EXHAUST AIRFLOW (IF INCLUDED AS PART OF UNIT CONTROLS).
     - q. OUTDOOR AIR TEMPERATURE.
     - r. OUTDOOR AIR HUMIDITY.
     - s. UNIT COOLING CAPACITY (MODULATING OR STAGED).
     - t. UNIT HEATING CAPACITY (HEAT PUMP, MODULATING OR STAGED).
     - u. UNIT HEATING CAPACITY (GAS HEAT, MODULATING).
   - C. RTU-2:
     - a. UNIT OPERATING STATUS (ENABLED/DISABLED).
     - b. SPACE TEMPERATURE SETPOINT.
     - c. SPACE TEMPERATURE.
     - d. SPACE RELATIVE HUMIDITY.
     - e. SUPPLY AIR TEMPERATURE SETPOINT.
     - f. SUPPLY AIR TEMPERATURE.
     - g. SUPPLY AIR HUMIDITY.
     - h. EXHAUST AIR ENTERING TEMPERATURE.
     - i. EXHAUST AIR ENTERING HUMIDITY.
     - j. UNIT ENERGY RECOVERY WHEEL OPERATING STATUS.
     - k. UNIT ENERGY RECOVERY WHEEL SPEED.
     - l. UNIT SUPPLY FAN SPEED.
     - m. UNIT EXHAUST FAN SPEED.
     - n. UNIT SUPPLY AIRFLOW (IF INCLUDED AS PART OF UNIT CONTROLS).
     - o. UNIT EXHAUST AIRFLOW (IF INCLUDED AS PART OF UNIT CONTROLS).
     - p. OUTDOOR AIR TEMPERATURE.
     - q. OUTDOOR AIR HUMIDITY.
     - r. UNIT COOLING CAPACITY (MODULATING OR STAGED).
     - s. UNIT HEATING CAPACITY (HEAT PUMP, MODULATING OR STAGED).
     - t. UNIT HEATING CAPACITY (GAS HEAT, MODULATING).
3. SCHEDULE ADJUSTMENTS FOR EACH UNIT SHALL ALLOW FOR OCCUPIED AND UNOCCUPIED ADJUSTMENT FOR ANY SPACE FOR EACH DAY OF THE YEAR, WITH MULTIPLE OCCUPIED/UNOCCUPIED PERIODS PER DAY.
4. SETPOINT ADJUSTMENTS FOR EACH UNIT SHALL ALLOW FOR ADJUSTING OCCUPIED AND UNOCCUPIED SETPOINTS FOR HEATING AND COOLING OPERATING MODES.
5. ALARMS FOR EACH UNIT SHALL INDICATE GENERAL ALARM AND SHALL ALSO INCLUDE THE FOLLOWING ALARMS (AS AVAILABLE):
   - A. DIRTY FILTER ALARM.
   - B. FAN FAILURE ALARM (FOR EACH FAN).
   - C. REFRIGERANT PRESSURE ALARMS (AS AVAILABLE PER UNIT).
   - D. UNIT TEMPERATURE ALARMS.

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DATE 05-28-2026
PROJECT 2025.036.00

MECHANICAL SEQUENCES & POINTS LISTS

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

1

SEAL

CA-5370

REVISIONS

NO.	DESCRIPTION	DATE
1	ADDENDUM 1	06/06/2025

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M9.00

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PLOT DATE: Autodesk Docs://2025 Nebraska Christian - Phase I/2025-036_Nebraska Christian Add-Reno_MEP_R25.rvt

GROUND-COUPLED HEAT PUMP LOOP (BID ALTERNATE #4) POINT SCHEDULE

DEVICE	POINT NO.	COMMUNICATION INTERFACE	INPUTS																																OUTPUTS						POINT CHARACTERISTICS									NOTES
			ANALOG																				BINARY												ANALOG					BINARY									
			MEASURED												CALCULATED																																				
			TEMPERATURE	PRESSURE (STATIC)	PRESSURE (DIFFERENTIAL)	RELATIVE HUMIDITY	AIR FLOW	WATER FLOW	CARBON DIOXIDE	SPACE OCCUPANCY	POSITION/SPEED (FEEDBACK)	VOLTAGE	CURRENT (AMPS)	POWER (KW)	ENTHALPY	RUN TIME	EFFICIENCY	SYSTEM CAPACITY (BTUH)	POWER CONSUMPTION (KWH)	OCCUPANCY	ALARM STATUS	DIFFERENTIAL PRESSURE SWITCH	STATIC PRESSURE SWITCH	LOW TEMPERATURE	AIR FLOW	WATER FLOW	COMMANDED STATUS	POSITION (END SWITCH)	CURRENT SWITCH	SMOKE DETECTOR	FIRE ALARM	OCCUPANCY OVERRIDE	MOISTURE	SET POINT ADJUSTMENT	SPEED (VFD OR ECM)	DAMPER POSITION (MODULATING)	VALVE POSITION (MODULATING)	CAPACITY CONTROL	START/STOP	DAMPER POSITION (TWO POSITION)	VALVE POSITION (TWO POSITION)	LOCAL POINT ONLY - NOT INTERFACED WITH BAS	INTERFACE TO BAS FROM PACKAGED UNIT CONTROLLER	SHARED POINT - CONTROLS MULTIPLE SYSTEMS	COMMON POINT - MAY CONTROL MULTIPLE DEVICES	MULTIPLE POINTS - ONE AT EACH CONTROLLED DEVICE	HARD-WIRED INTO SAFETY CIRCUIT	
OUTDOOR AIR TEMPERATURE SENSOR	1		X																																												1
GWS TEMPERATURE	2		X																																												
GWR TEMPERATURE	3		X																																											
GSP-1 ENABLE/DISABLE	4														X																										X							
GSP-1 SPEED	5																																			X												
GSP-1 CURRENT SWITCH	6																										X																				
GSP-2 ENABLE/DISABLE	7														X																										X							
GSP-2 SPEED	8																																			X												
GSP-2 CURRENT SWITCH	9																										X																				
GROUND-SOURCE SYSTEM DIFFERENTIAL PRESSURE	10				X																																											2
GROUND-SOURCE SYSTEM STATIC PRESSURE	11			X																																												
GROUND-SOURCE TEMPERATURE CONTROL THREE-WAY VALVE	12																																															3
GLYCOL FEED PUMP RUNNING (GROUND-SOURCE)	13																										X																				
GLYCOL FEED PUMP TANK LOW LEVEL	14																				X																										

GENERAL NOTES:

A. UNLESS IDENTIFIED WITH A SPECIFIC COMMUNICATION INTERFACE (E.G., BACNET, LONWORKS, ETC.), ALL POINTS SHALL BE HARD-WIRED.

B. THIS POINTS LIST AND ASSOCIATEDS SEQUENCE OF OPERATION (BELOW) SHALL BE PROVIDED AS PART OF ALTERNATE NO. 4.

NOTES:

1. SHARED BUILDING TEMPERATURE AND HUMIDITY SENSORS SHALL BE TIED TO GROUND-COUPLED HEAT PUMP LOOP CONTROLLER.
2. LOCATE DIFFERENTIAL PRESSURE SENSOR IN PIPING NEAR RTU-1.
3. TARGET VALVE Cv SHALL BE 300 OR ABOVE FOR THREE-WAY VALVE.

SEQUENCE APPLIES TO FOLLOWING EQUIPMENT:

1. GSP-1.
2. GSP-2.
3. GLYCOL FEED SYSTEM/PUMP.

GROUND-COUPLED HEAT PUMP LOOP (BID ALTERNATE #4) SEQUENCE OF OPERATIONS:

1. GROUND-SOURCE LOOP PUMP OPERATION:
   A. GROUND-SOURCE LOOP WATER VARIABLE FLOW PUMPS (GSP-1/GSP-2) SHALL OPERATE IN LEAD/STANDBY CONFIGURATION, AND ARE CONTROLLED DIRECTLY BY BAS. SPECIFIC SEQUENCE SHALL BE AS FOLLOWS:
      a. PUMPS SHALL BE ENABLED TO OPERATE AT ALL TIMES.
      b. PUMPS SHALL OPERATE WITH SPEED MODULATED BY VFD, TO MAINTAIN DIFFERENTIAL PRESSURE SETPOINT (ADJUSTABLE) AT DIFFERENTIAL PRESSURE SENSOR IN PIPING NEAR RTU-1.
      c. BAS SHALL CYCLE LEAD AND STANDBY PUMPS TO MAINTAIN APPROXIMATELY EQUAL RUN TIME.
      d. BAS SHALL INDICATE HIGH-LEVEL ALARM IF LEAD PUMP STATUS DOES NOT MATCH COMMANDED STATUS AS DETERMINED BY CURRENT TRANSDUCER. IF LEAD PUMP FAILS TO OPERATE, STANDBY PUMP SHALL BE STARTED.
      e. AS SHALL INDICATE CRITICAL ALARM IF STANDBY PUMP STATUS FAILS TO MATCH COMMANDED STATUS AS DETERMINED BY CURRENT TRANSDUCER AFTER FAILURE OF LEAD PUMP.
2. GROUND-SOURCE LOOP THREE-WAY VALVE OPERATION:
   A. THREE-WAY VALVE IN GROUND-SOURCE LOOP SHALL MODULATE TO MAINTAIN GROUND-SOURCE LOOP SUPPLY WATER TEMPERATURE SETPOINTS. GROUND-SOURCE LOOP HEATING SETPOINT SHALL BE 50 DEGREES F (ADJUSTABLE) AND GROUND-SOURCE LOOP COOLING SETPOINT SHALL BE 70 DEGREES F (ADJUSTABLE). DEFAULT POSITION SHALL BE TO FLOW ALL FLUID THROUGH GROUND-COUPLED HEAT EXCHANGER, BUT HEAT EXCHANGER SHALL BE BYPASSED IF TEMPERATURE IS OUT OF RANGE AS FOLLOWS:THREE-WAY VALVE IN GROUND-SOURCE LOOP SHALL MODULATE TO MAINTAIN GROUND-SOURCE LOOP SUPPLY WATER TEMPERATURE SETPOINT (ADJUSTABLE). DEFAULT POSITION SHALL BE TO FLOW ALL FLUID THROUGH GROUND-COUPLED HEAT EXCHANGER, BUT HEAT EXCHANGER SHALL BE BYPASSED IF TEMPERATURE IS OUT OF RANGE AS FOLLOWS:
      a. WHEN OUTDOOR AIR TEMPERATURE IS BELOW 40 DEGREES F (ADJUSTABLE) AND SUPPLY WATER TEMPERATURE FROM HEAT EXCHANGER (GEOTHERMAL FIELD) IS ABOVE HEATING SETPOINT.
      b. WHEN OUTDOOR AIR TEMPERATURE IS ABOVE 70 DEGREES F (ADJUSTABLE) AND SUPPLY WATER TEMPERATURE FROM HEAT EXCHANGER IS BELOW COOLING SETPOINT.
3. BAS SHALL INDICATE FOLLOWING ALARMS:
   A. LEAD GEOTHERMAL WATER PUMP FAILURE: HIGH-LEVEL ALARM.
   B. STANDBY GEOTHERMAL WATER PUMP FAILURE: CRITICAL ALARM.
   C. LOW GEOTHERMAL WATER SYSTEM PRESSURE: CRITICAL ALARM.
4. TRENDS:
   A. GEOTHERMAL WATER SUPPLY TEMPERATURE.
   B. GEOTHERMAL WATER RETURN TEMPERATURE.
   C. GEOTHERMAL WATER THREE-WAY VALVE COMMANDED POSITION.
   D. GROUND-SOURCE LOOP WATER DIFFERENTIAL PRESSURE.
   E. GSP-1 OPERATING STATUS.
   F. GSP-1 COMMAND.
   G. GSP-1 SPEED.
   H. GSP-2 OPERATING STATUS.
   I. GSP-2 COMMAND.
   J. GSP-2 SPEED.

RESOURCE CONSULTING ENGINEERS LLC

DATE 05-28-2026
PROJECT 2025.036.00

MECHANICAL SEQUENCES & POINTS LISTS

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

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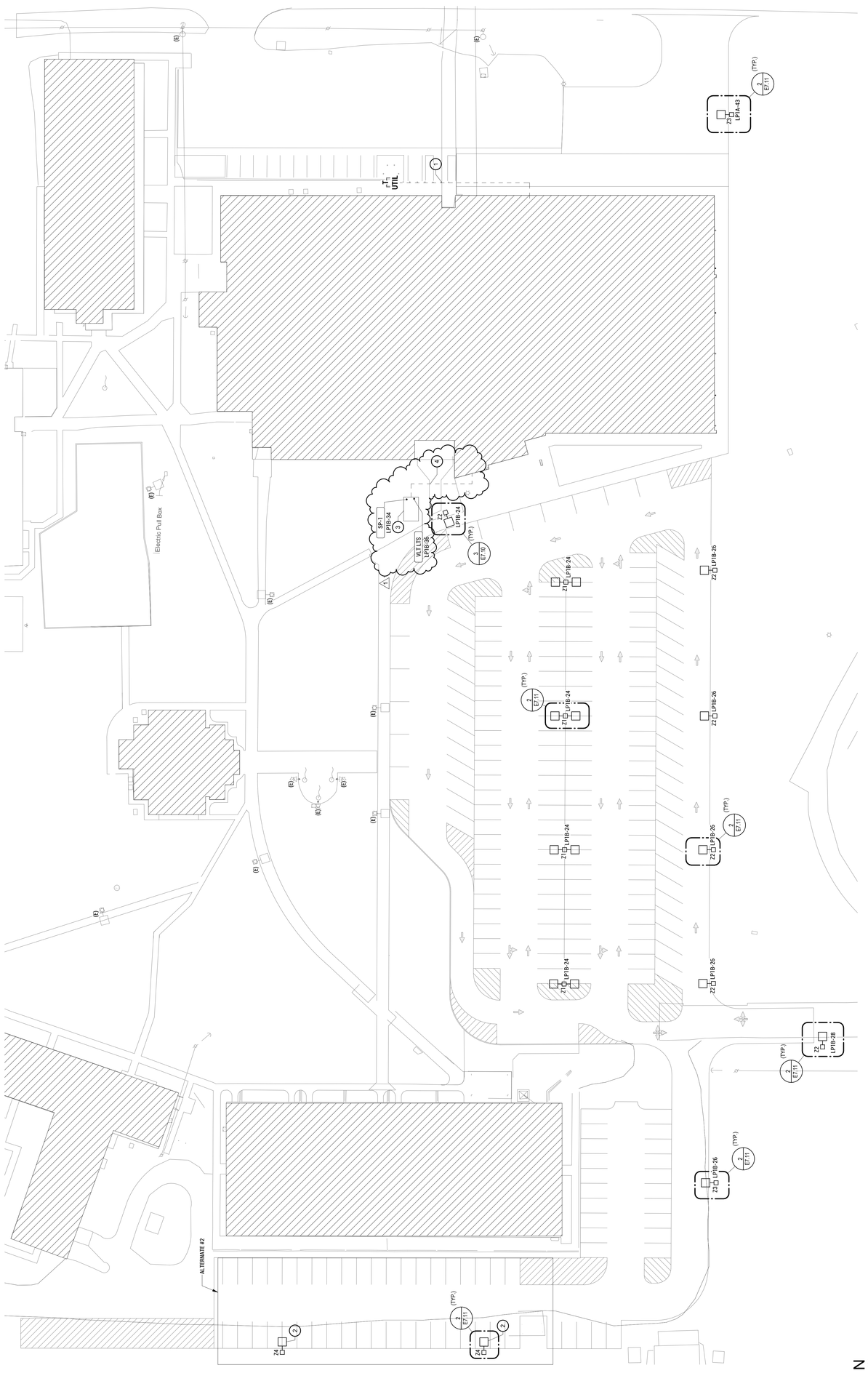
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SHEET M9.01

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Plot By: Autodesk Docs



1 ELECTRICAL SITE PLAN - NEW WORK
1" = 30'-0"

SEAL

CA-5370

PROFESSIONAL MECHANICAL ENGINEER TIMOTHY ARTHUR HILTON E-14670 STATE OF NEBRASKA

REVISIONS

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E.SP

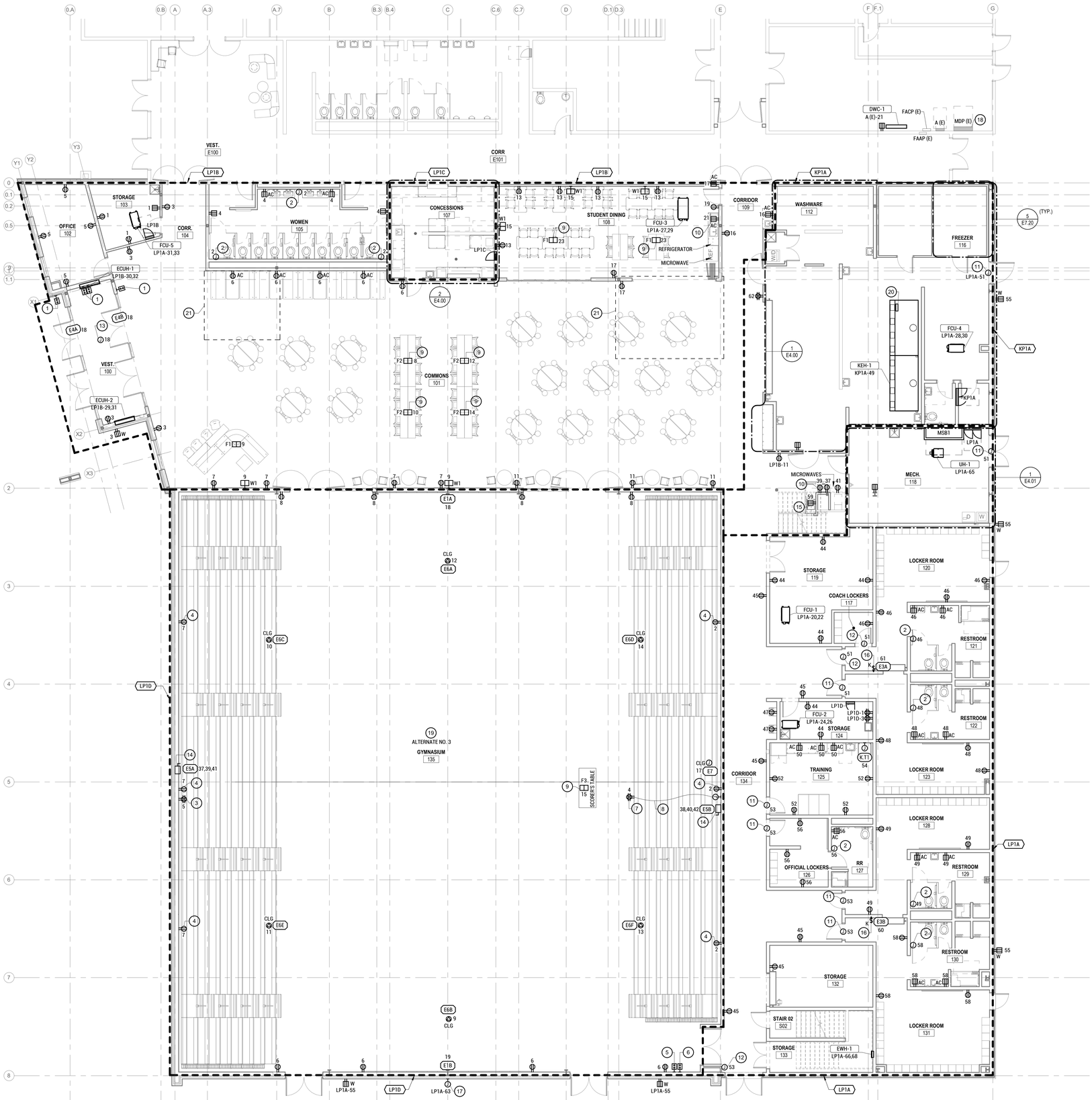
PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

ELECTRICAL SITE PLAN - NEW WORK

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05-28-2026
PROJECT
2025.038.00

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PLOT DATE: 6/9/2026 9:37:57 PM



N

1 LEVEL 1 - POWER PLAN - NEW WORK
1/8" = 1'-0"

KEYNOTE LEGEND

KEY VALUE	KEYNOTE TEXT
1	ADA DOOR OPENER SWITCH LOCATION. COORDINATE FINAL LOCATION WITH ARCHITECT AND REQUIREMENTS WITH SUPPLIER/INSTALLER.
2	POWER SUPPLY CONNECTION FOR AUTOMATIC FAUCET/LAVATORY.
3	DEVICE LOCATION FOR HUDDLE CAMERA. MOUNT 8'-0" ABOVE TOP OF BLEACHERS. COORDINATE FINAL LOCATION WITH ARCHITECT PRIOR TO ROUGH-IN.
4	MOUNT 18" ABOVE TOP OF BLEACHERS. COORDINATE FINAL LOCATION WITH ARCHITECT PRIOR TO ROUGH-IN.
5	WALL STATION LOCATION FOR ROOM CURTAIN DIVIDER CONTROLS. CONFIRM REQUIREMENTS WITH EQUIPMENT INSTALLER AND LOCATION WITH OWNER/ARCHITECT PRIOR TO ROUGH-IN.
6	WALL STATION LOCATION FOR BASKETBALL HOOP WINCH CONTROLS. CONFIRM REQUIREMENTS WITH EQUIPMENT INSTALLER AND LOCATION WITH OWNER/ARCHITECT PRIOR TO ROUGH-IN.
7	MOUNT DEVICE IN BLEACHER FACE.
8	ATTACH WIRING TO BLEACHERS USING NYLON TIE STRAPS. CABLING SHALL BE LOOPED TO PREVENT INTERFERENCE WITH BLEACHER SYSTEM AND RUN HORIZONTALLY ON LOWER RISER BOARD. CABLING SHALL BE PROVIDED WITH TWIST-LOCK PLUGS/CONNECTORS TO ALLOW QUICK DISCONNECTING FROM WALL MOUNTED DEVICES.
9	COORDINATE FINAL LOCATION OF FLOOR BOX WITH OWNER/ARCHITECT PRIOR TO ROUGH-IN.
10	REFER TO ARCHITECTURAL ELEVATIONS FOR MOUNTING HEIGHT OF MICROWAVE MOUNTED IN CABINETS. COORDINATE FINAL LOCATIONS WITH ARCHITECT PRIOR TO ROUGH-IN.
11	ACCESS CONTROL POWER SUPPLY FOR HARDWARE DOOR. COORDINATE POWER SUPPLY LOCATIONS WITH ACCESS CONTROL INSTALLER PRIOR TO ROUGH-IN.
12	ACCESS CONTROL POWER SUPPLY FOR DOOR HARDWARE. SHARED POWER SUPPLY FOR DOORS 134A & 134E. COORDINATE POWER SUPPLY LOCATION WITH ACCESS CONTROL INSTALLER PRIOR TO ROUGH-IN.
13	ACCESS CONTROL POWER SUPPLY FOR DOOR HARDWARE. SHARED POWER SUPPLY FOR VESTIBULE DOOR QEL'S AND ADA OPERATORS. COORDINATE POWER SUPPLY LOCATION AND REQUIREMENTS WITH ACCESS CONTROL INSTALLER PRIOR TO ROUGH-IN.
14	MOTORIZED BLEACHER SYSTEM HAS MULTIPLE 1/2HP MOTORS RUNNING SIMULTANEOUSLY. VERIFY ELECTRICAL INFORMATION WITH SUPPLIER/INSTALLER PRIOR TO ROUGH-IN.
15	RCPT FOR OFCI ECOBOT CHARGING STATION. COORDINATE LOCATION AND REQUIREMENTS WITH OWNER PRIOR TO ROUGH-IN.
16	KEYED SWITCH FOR OVERHEAD DOOR CONTROL.
17	POWER CONNECTION FOR INTERNALLY ILLUMINATED SIGNAGE. COORDINATE MOUNTING HEIGHT AND LOCATION WITH ARCHITECT AND SIGNAGE INSTALLER PRIOR TO ROUGH-IN.
18	EXISTING PANEL MDP (E) TO BE REFED TO NEW SWITCHBOARD MSB1. REFER TO POWER RISER DIAGRAM.
19	WORK IN GYMNASIUM 135 SHALL BE INCLUDED AS PART OF BASE BID. AS PART OF ALTERNATE NO. 3, ONLY PATHWAYS EXTENDING OUTSIDE OF SPACE, PATHWAYS ROUTED BELOW GRADE OR PATHWAYS ROUTED VERTICALLY THROUGH INTERIOR WALLS SHALL BE PROVIDED. CIRCUITING AND WIRING DEVICES SHALL NOT BE INCLUDED AS PART OF BID ALTERNATE NO. 3. CONNECTIONS TO THIS SPACE AND DEVICES ON THE EXTERIOR OF SPACE SHALL BE INCLUDED AS PART OF BOTH BASE BID AND BID ALTERNATE NO. 3.
20	KITCHEN EXHAUST HOOD CONTROL PANEL.
21	SKYLIGHT OPENING TO ROOF ABOVE. ROUTE ALL DUCTWORK, PIPING, CONDUIT, ETC. TO AVOID THE ARE BELOW THE SKYLIGHT.

BID ALTERNATE NOTES

A. REFER TO KEYNOTES FOR SCOPE TO BE EXCLUDED AS PART OF BID ALTERNATE NO. 3.
B. ALL WORK ON THIS DRAWING SHALL BE PART OF BASE BID. REPLACE ALL WORK ON THIS DRAWING WITH WORK OF DRAWING E2.01A FOR BID ALTERNATE NO. 4.

1

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DATE 05-28-2026
PROJECT 2025.036.00

LEVEL 1 - POWER PLAN - NEW WORK

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

SEAL

CA-5370

PROFESSIONAL MECHANICAL ENGINEER
TIMOTHY ARTHUR HILTON
E-14670
STATE OF NEBRASKA

REVISIONS

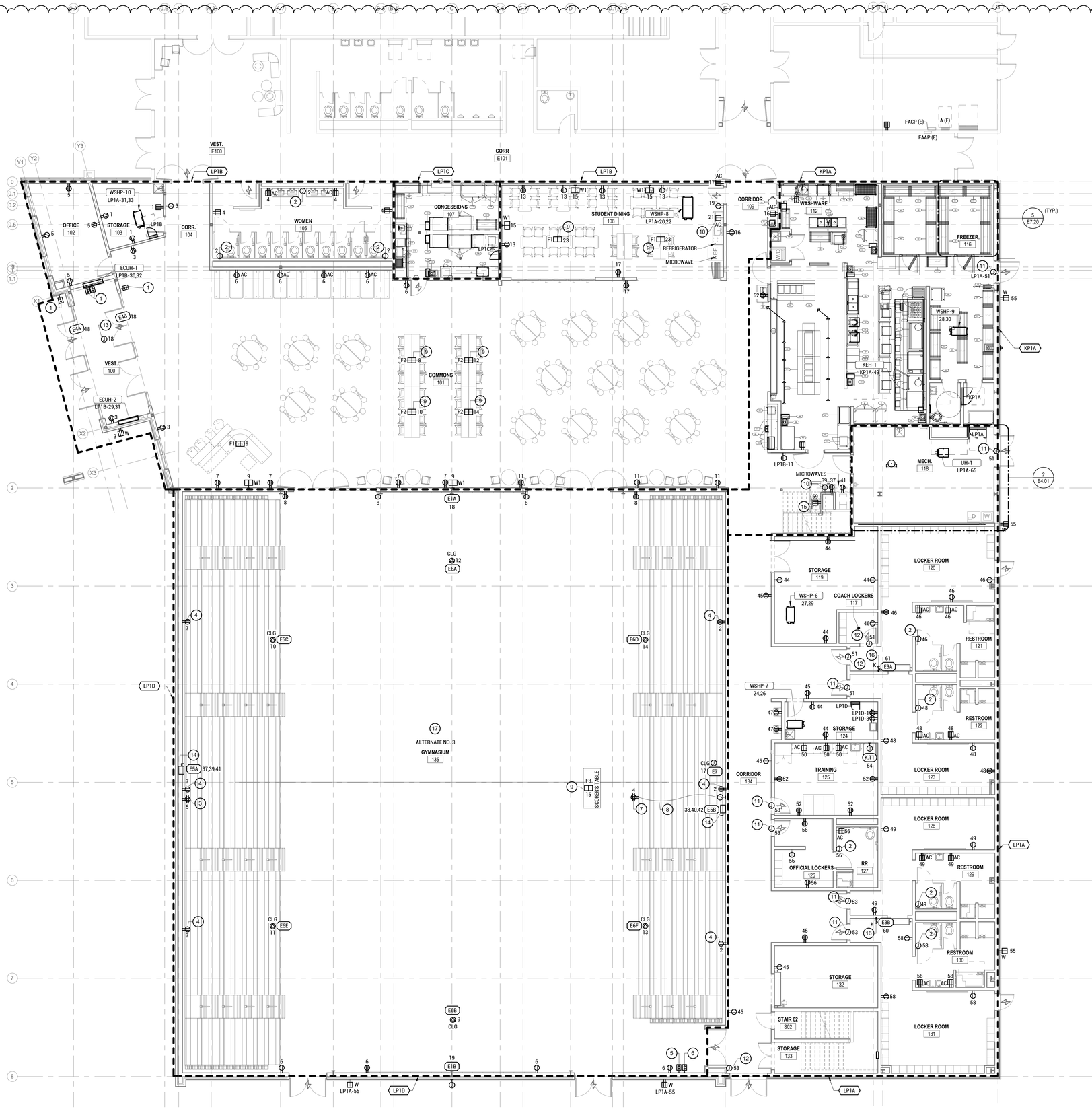
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PLOT DATE: 6/4/2026 10:53:23 PM



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1 LEVEL 1 - POWER PLAN - NEW WORK - ALTERNATE NO. 4
1/8" = 1'-0"

KEYNOTE LEGEND

KEY VALUE	KEYNOTE TEXT
1	ADA DOOR OPENER SWITCH LOCATION. COORDINATE FINAL LOCATION WITH ARCHITECT AND REQUIREMENTS WITH SUPPLIER/INSTALLER.
2	POWER SUPPLY CONNECTION FOR AUTOMATIC FAUCET/LAVATORY.
3	DEVICE LOCATION FOR HUDDLE CAMERA. MOUNT 8'-0" ABOVE TOP OF BLEACHERS. COORDINATE FINAL LOCATION WITH ARCHITECT PRIOR TO ROUGH-IN.
4	MOUNT 18" ABOVE TOP OF BLEACHERS. COORDINATE FINAL LOCATION WITH ARCHITECT PRIOR TO ROUGH-IN.
5	WALL STATION LOCATION FOR ROOM CURTAIN DIVIDER CONTROLS. CONFIRM REQUIREMENTS WITH EQUIPMENT INSTALLER AND LOCATION WITH OWNER/ARCHITECT PRIOR TO ROUGH-IN.
6	WALL STATION LOCATION FOR BASKETBALL HOOP WINCH CONTROLS. CONFIRM REQUIREMENTS WITH EQUIPMENT INSTALLER AND LOCATION WITH OWNER/ARCHITECT PRIOR TO ROUGH-IN.
7	MOUNT DEVICE IN BLEACHER FACE.
8	ATTACH WIRING TO BLEACHERS USING NYLON TIE STRAPS. CABLING SHALL BE LOOPED TO PREVENT INTERFERENCE WITH BLEACHER SYSTEM AND RUN HORIZONTALLY ON LOWER RISER BOARD. CABLING SHALL BE PROVIDED WITH TWIST-LOCK PLUGS/CONNECTORS TO ALLOW QUICK DISCONNECTING FROM WALL MOUNTED DEVICES.
9	COORDINATE FINAL LOCATION OF FLOOR BOX WITH OWNER/ARCHITECT PRIOR TO ROUGH-IN.
10	REFER TO ARCHITECTURAL ELEVATIONS FOR MOUNTING HEIGHT OF MICROWAVE MOUNTED IN CABINETS. COORDINATE FINAL LOCATIONS WITH ARCHITECT PRIOR TO ROUGH-IN.
11	ACCESS CONTROL POWER SUPPLY FOR HARDWARE DOOR. COORDINATE POWER SUPPLY LOCATIONS WITH ACCESS CONTROL INSTALLER PRIOR TO ROUGH-IN.
12	ACCESS CONTROL POWER SUPPLY FOR DOOR HARDWARE. SHARED POWER SUPPLY FOR DOORS 134A & 134E. COORDINATE POWER SUPPLY LOCATION WITH ACCESS CONTROL INSTALLER PRIOR TO ROUGH-IN.
13	ACCESS CONTROL POWER SUPPLY FOR DOOR HARDWARE. SHARED POWER SUPPLY FOR VESTIBULE DOOR GEL'S AND ADA OPERATORS. COORDINATE POWER SUPPLY LOCATION AND REQUIREMENTS WITH ACCESS CONTROL INSTALLER PRIOR TO ROUGH-IN..
14	MOTORIZED BLEACHER SYSTEM HAS MULTIPLE 1/2HP MOTORS RUNNING SIMULTANEOUSLY. VERIFY ELECTRICAL INFORMATION WITH SUPPLIER/INSTALLER PRIOR TO ROUGH-IN.
15	RCPT FOR OFCI ECOBOT CHARGING STATION. COORDINATE LOCATION AND REQUIREMENTS WITH OWNER PRIOR TO ROUGH-IN.
16	KEYED SWITCH FOR OVERHEAD DOOR CONTROL.
17	WORK IN GYMNASIUM 135 SHALL BE INCLUDED AS PART OF BASE BID. AS PART OF ALTERNATE NO. 3, ONLY PATHWAYS EXTENDING OUTSIDE OF SPACE, PATHWAYS ROUTED BELOW GRADE OR PATHWAYS ROUTED VERTICALLY THROUGH INTERIOR WALLS SHALL BE PROVIDED. CIRCUITING AND WIRING DEVICES SHALL NOT BE INCLUDED AS PART OF BID ALTERNATE NO. 3. CONNECTIONS TO THIS SPACE AND DEVICES ON THE EXTERIOR OF SPACE SHALL BE INCLUDED AS PART OF BOTH BASE BID AND BID ALTERNATE NO. 3.

BID ALTERNATE NOTES

A. ALL WORK ON THIS SHEET IS PART OF BID ALTERNATE NO. 4 ONLY. REFER TO DRAWING E2.01 FOR BASE BID WORK.
B. BID ALTERNATE NO. 3 SHALL NOT APPLY TO WORK OF BID ALTERNATE NO. 4.

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DATE 05-28-2026
PROJECT 2025.036.00

LEVEL 1 - POWER PLAN - NEW WORK - ALTERNATE NO. 4

1

PHASE 1 - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

SEAL

CA-5370

PROFESSIONAL MECHANICAL ENGINEER
TIMOTHY ARTHUR HILTON
E-14670
STATE OF NEBRASKA

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NO.	DESCRIPTION	DATE
1	ADDENDUM 1	06/08/2025

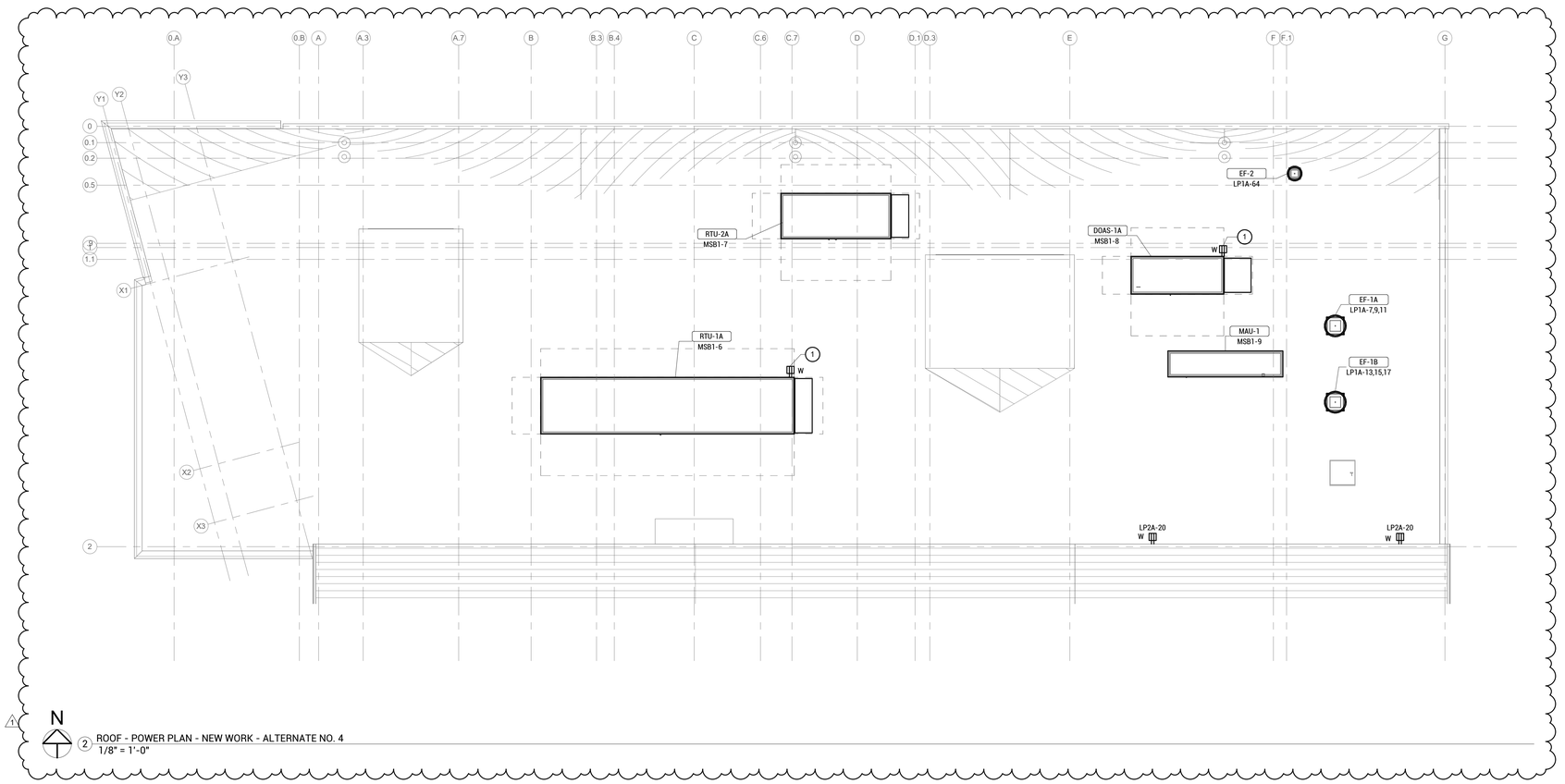
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E2.01A

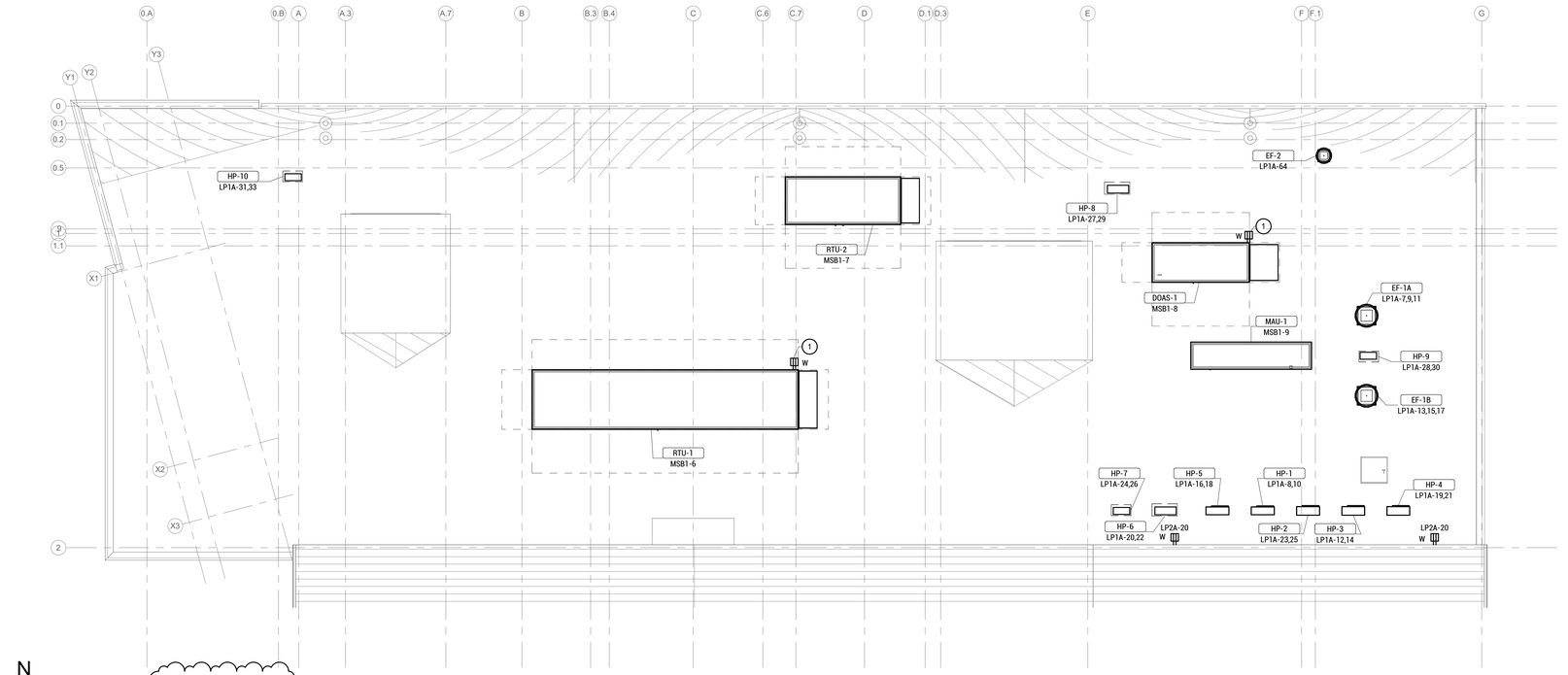
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KEYNOTE LEGEND	
KEY VALUE	KEYNOTE TEXT
1	FIELD WIRE CONVENIENCE RECEPTACLE PROVIDED WITH EQUIPMENT.



N

2 ROOF - POWER PLAN - NEW WORK - ALTERNATE NO. 4
1/8" = 1'-0"



N

1 ROOF - POWER PLAN - NEW WORK - BASE BID
1/8" = 1'-0"

1

RESOURCE CONSULTING ENGINEERS LLC

DATE 05-28-2026
PROJECT 2025.036.00

ROOF - POWER PLAN - NEW WORK

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

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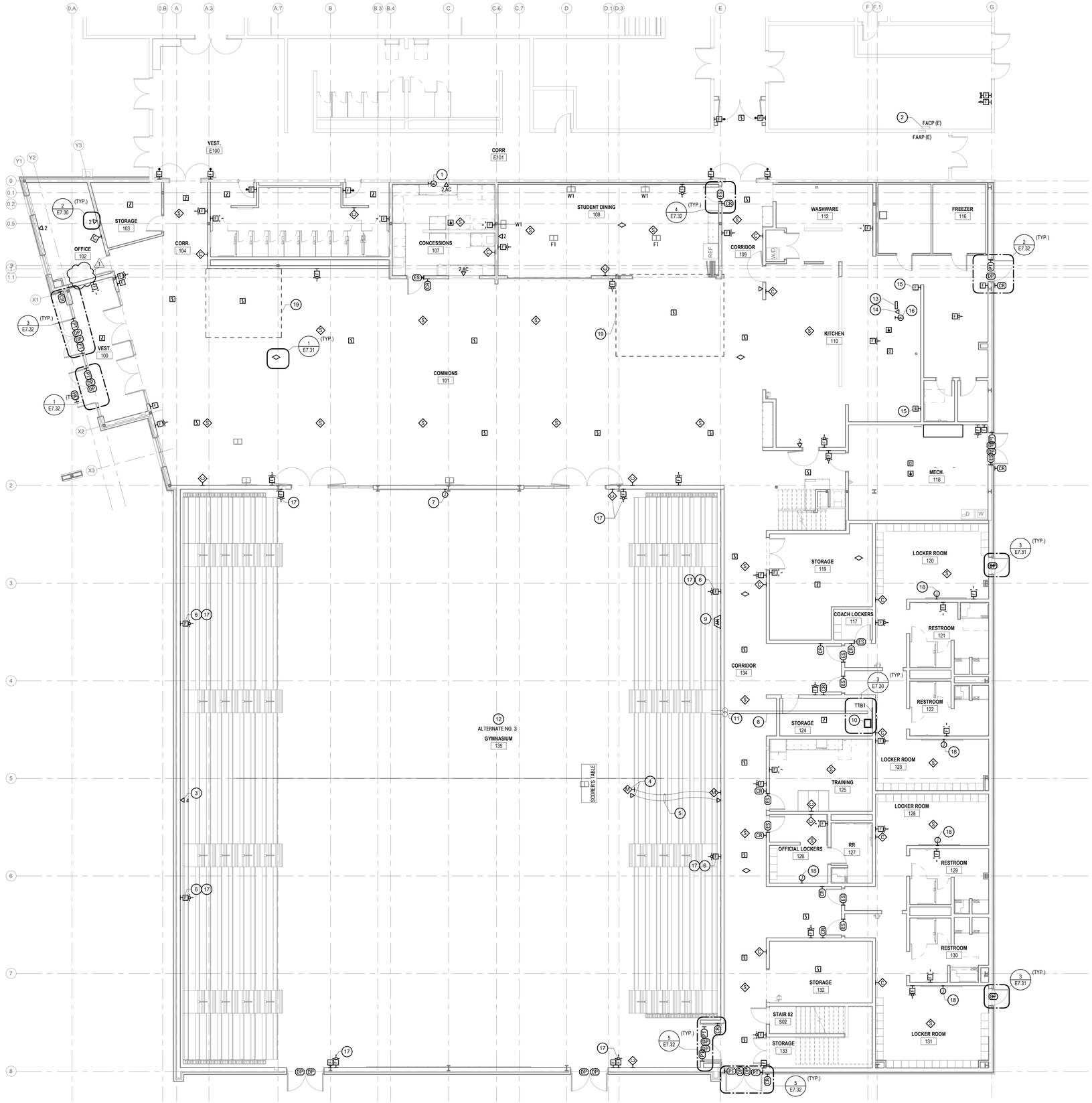
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PLT DATE: 6/5/2025 10:07 PM



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1 LEVEL 1 - SYSTEMS PLAN - NEW WORK
1/8" = 1'-0"

KEYNOTE LEGEND

KEY VALUE	KEYNOTE TEXT
1	FIRE ALARM INTERFACE FOR CONCESSION STAND OVERHEAD DOOR IN FIRE RATED WALL.
2	EXISTING FIRE ALARM SYSTEM IS SIEMENS CERBERUS PRO MODULAR SERIES.
3	DEVICE LOCATION FOR HUDDLE CAMERA. MOUNT 8'-0" ABOVE TOP OF BLEACHERS. COORDINATE FINAL LOCATION WITH ARCHITECT PRIOR TO ROUGH-IN.
4	MOUNT DEVICE IN BLEACHER FACE.
5	ATTACH WIRING TO BLEACHERS USING NYLON TIE STRAPS. CABLING SHALL BE LOOPED TO PREVENT INTERFERENCE WITH BLEACHER SYSTEM AND RUN HORIZONTALLY ON LOWER RISER BOARD. CABLING SHALL BE PROVIDED WITH TWIST-LOCK PLUGS/CONNECTORS TO ALLOW QUICK DISCONNECTING FROM WALL MOUNTED DEVICES.
6	MOUNT FIRE ALARM NOTIFICATION DEVICE 7'-6" FROM TOP OF BLEACHERS.
7	DATA CONNECTION FOR SCOREBOARD DISPLAY. PROVIDE 1-1/4" C. WITH (3) CAT 6 CABLES BACK TO SCOREBOARD SYSTEM RACK IN ROOM 124. VERIFY REQUIREMENTS WITH SYSTEM INSTALLER PRIOR TO ROUGH-IN.
8	6" CABLE TRAY PATHWAY FOR GYMNASIUM LOW VOLTAGE CABLING.
9	CONNECTION FOR SCOREBOARD SYSTEM ANTENNAS. PROVIDE 1-1/4" C. WITH (3) CAT 6 CABLES BACK TO SCOREBOARD SYSTEM RACK IN ROOM 124. VERIFY REQUIREMENTS WITH SYSTEM INSTALLER PRIOR TO ROUGH-IN.
10	BACKBONE FIBER FOR NEW RACK TO BE ROUTED BACK TO EXISTING RACK IN CONCESSIONS E130.
11	(2) 2" CONDUITS FROM CABLE TRAY ABOVE CEILING ROUTED VERTICALLY UP TO SECOND LEVEL AND STUBBED INTO WALL OF GYMNASIUM. FIELD COORDINATE ROUTING WITH ARCHITECT PRIOR TO ROUGH-IN.
12	WORK IN GYMNASIUM 135 SHALL BE INCLUDED AS PART OF BASE BID. AS PART OF ALTERNATE NO. 3, ONLY PATHWAYS EXTENDING OUTSIDE OF SPACE, PATHWAYS ROUTED BELOW GRADE OR PATHWAYS ROUTED VERTICALLY THROUGH INTERIOR WALLS SHALL BE PROVIDED. CIRCUITING AND WIRING DEVICES SHALL NOT BE INCLUDED AS PART OF BID ALTERNATE NO. 3. CONNECTIONS TO THIS SPACE AND DEVICES ON THE EXTERIOR OF SPACE SHALL BE INCLUDED AS PART OF BOTH BASE BID AND BID ALTERNATE NO. 3.
13	KITCHEN EXHAUST HOOD CONTROL PANEL.
14	DATA CONNECTION FOR HOOD CONTROL PANEL.
15	ANSUL FIRE SUPPRESSION SYSTEM PULL STATION. COORDINATE FINAL LOCATION WITH HOOD SUPPRESSION INSTALLER.
16	FIRE ALARM SHUTDOWN RELAY TO MAU-1. COORDINATE INSTALLATION WITH KITCHEN HOOD VENDOR AND MECHANICAL CONTRACTOR.
17	PROVIDE WIRE GUARDS FOR DEVICES.
18	DATA CONNECTION FOR SCOREVISION LOCKER ROOM CLOCK. PROVIDE 1-1/4" C. WITH (1) CAT 6 CABLES BACK TO SCOREBOARD SYSTEM RACK IN ROOM 124. VERIFY REQUIREMENTS WITH SYSTEM INSTALLER PRIOR TO ROUGH-IN.
19	SKYLIGHT OPENING TO ROOF ABOVE. ROUTE ALL DUCTWORK, PIPING, CONDUIT, ETC. TO AVOID THE ARE BELOW THE SKYLIGHT.

RESOURCE CONSULTING ENGINEERS LLC
RCE + qa

DATE 05-28-2026
PROJECT 2025.036.00

LEVEL 1 - SYSTEMS PLAN - NEW WORK

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

SEAL
CA-5370
PROFESSIONAL MECHANICAL ENGINEER
TIMOTHY ARTHUR HILTON
E-14670
STATE OF NEBRASKA

REVISIONS

NO.	DESCRIPTION	DATE
1	ADDENDUM 1	06/08/2025

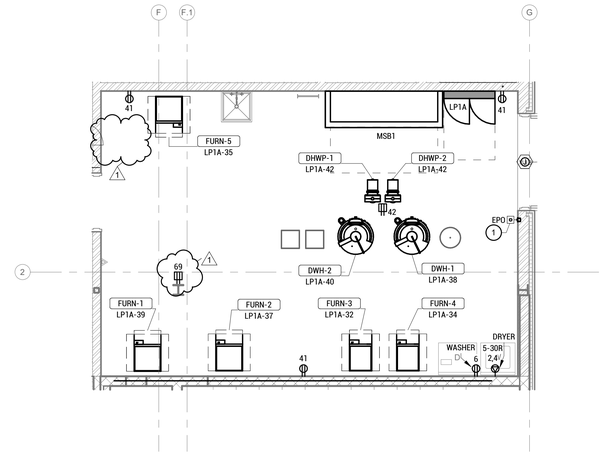
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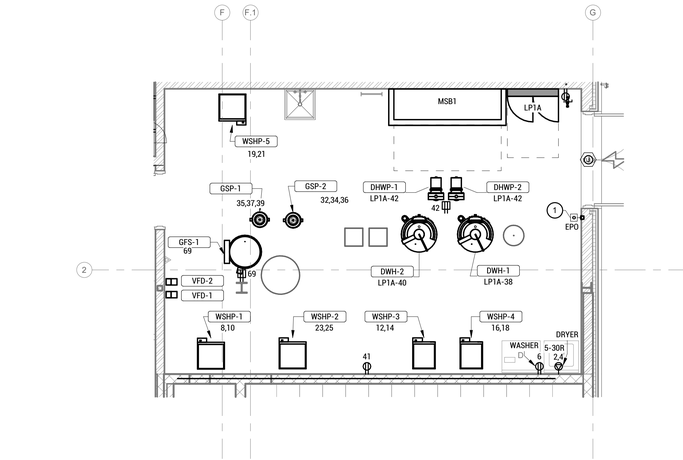
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KEYNOTE LEGEND	
KEY VALUE	KEYNOTE TEXT
1	EPO FOR WATER HEATERS.



N

1 ENLARGED POWER PLAN - MECHANICAL ROOM 118 - BASE BID
1/4" = 1'-0"



N

2 ENLARGED POWER PLAN - MECHANICAL RM 118 - ALTERNATE #4
1/4" = 1'-0"

RESOURCE CONSULTING ENGINEERS LLC

RCE + CMGA

DATE 05-28-2026
PROJECT 2025.036.00

ENLARGED ELECTRICAL PLANS

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

SEAL

CA-5370

PROFESSIONAL MECHANICAL ENGINEER
TIMOTHY ARTHUR HILTON
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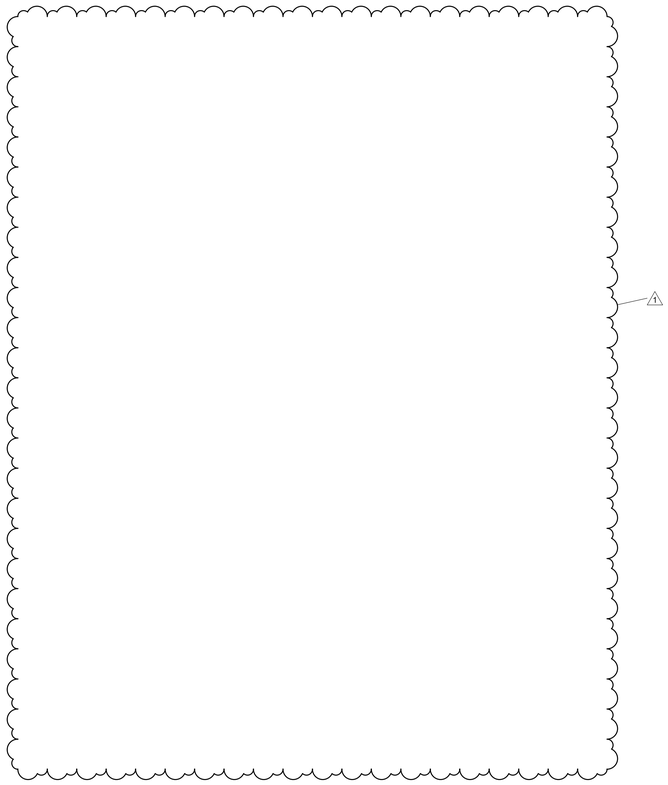
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1	ADDENDUM 1	06/09/2025

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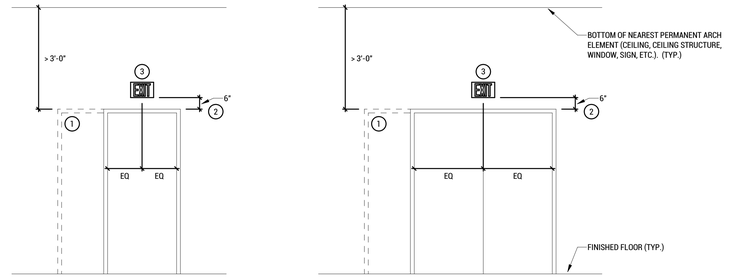


GENERAL NOTES

A. THIS IS A MASTER DETAIL. ALL CONDITIONS INDICATED MAY NOT BE PRESENT IN ALL PROJECTS. REFERENCE PLANS FOR CONDITION(S) APPLICABLE TO PROJECT.

KEY NOTES

1. EXIT SIGN SHALL BE HORIZONTALLY CENTERED ON DOOR(S) WHETHER SIDELIGHT(S) ARE PRESENT OR NOT.
2. WHERE TRANSOM IS PRESENT, INDICATED VERTICAL DIMENSIONS SHALL BE W/ RESPECT TO TOP OF TRANSOM FRAME INSTEAD OF TOP OF DOOR FRAME.
3. EXIT SIGN, REFERENCE LUMINAIRE SCHEDULE FOR FURTHER INFO.



1 WALL MOUNT EXIT SIGN DETAIL
NOT TO SCALE

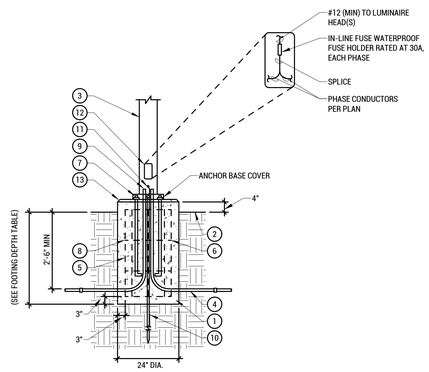
KEY NOTES

1. 3500 PSI CONCRETE BASE. AIR ENTRAINMENT REQUIRED.
2. FINISHED GRADE. REFERENCE EXTERIOR LUMINAIRE LOCATION DETAIL FOR FURTHER INFO.
3. LIGHT POLE, SEE PLANS AND LUMINAIRE SCHEDULE FOR FURTHER INFO.
4. PROVIDE GRC AND GRC ELBOW POURED IN CONCRETE BASE. TRANSITION TO SCHEDULE 40 PVC VIA GRC TO PVC COUPLING AT 2' PAST BASE, 24" MIN RADIUS (TYP.).
5. #5 REBAR VERTICAL MEMBER (TYP. 4).
6. #4 REBAR TIE (TYP. EACH REBAR INTERSECTION).
7. PROVIDE ANCHOR BOLTS AND LEVELING NUTS, AND EXTEND ANCHOR BOLT PROJECTIONS ABOVE BASE, PER MANUFACTURER'S REQUIREMENTS.
8. #4 REBAR CLOSED TIE AT TOP AND BOTTOM OF VERTICAL REBAR MEMBERS, AND 12" ON CENTER (TYP.).
9. EXTEND CONDUIT ABOVE BASE PER MANUFACTURER'S REQUIREMENTS (TYP.).
10. 3/4" X12' CU-CLAD GND ROD. BOND TO BASE USING #6 AWG BARE CU CONDUCTOR. PROVIDE LUG AND EXOTHERMIC WELDS TO ROD AND REBAR AS REQUIRED.
11. BOND GND LUG TO EGC.
12. 2"X4" MIN HAND HOLE COVER W/ STAINLESS STEEL TAMPER-PROOF SCREWS.
13. SMOOTH FINISH CONCRETE W/ 1/2" 45 DEGREE CHAMFER EDGE.

FOOTING DEPTH TABLE	
POLE HEIGHT (MAX)	**FOOTING DEPTH (MIN)**
8'-0"	3'-6"
12'-0"	4'-6"
20'-0"	5'-6"
30'-0"	7'-6"
40'-0"	8'-6"

GENERAL NOTES

A. DEPTHS INDICATED IN TABLE ARE FOR GRADES FLATTER THAN 1:4. FOR GRADES UP TO 1:2, ADD 2'-6" TO FOUNDATION DEPTHS IND'D IN TABLE.
B. COORDINATE W/ AHJ AND GEOTECH REPORT TO ENSURE MIN BASE DEPTH IS LOWER THAN FROST DEPTH.

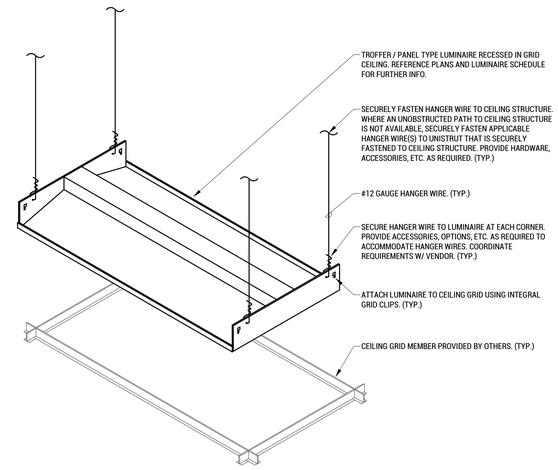


ROUND BASE - 4" ABOVE FINISHED GRADE

3 BASE DETAIL - POLE - 4" ABOVE FINISHED GRADE
NOT TO SCALE

GENERAL NOTES

A. THE INDICATED LUMINAIRE SHAPE AND STYLE IS SCHEMATIC IN NATURE. APPLICABLE LUMINAIRE(S) MAY VARY BY PROJECT.
B. THE CEILING GRID SHALL BE SUPPORTED TO CEILING STRUCTURE INDEPENDENT OF LUMINAIRE HANGER WIRES.
C. COMPLY W/ ALL MANUFACTURER'S INSTALLATION INSTRUCTIONS, REQUIREMENTS, AND RECOMMENDATIONS.



2 GRID TROFFER SUPPORTS DETAIL
NOT TO SCALE

RESOURCE CONSULTING ENGINEERS LLC

DATE 05-28-2026
PROJECT 2025.036.00

LIGHTING DETAILS

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

SEAL

CA-5370

PROFESSIONAL MECHANICAL ENGINEER
TIMOTHY ARTHUR HILTON
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1	ADDENDUM 1	06/08/2025

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E7.10

PLOT DATE: Wednesday, May 27, 2026 - 1:19:11 PM
PLOT BY: Anderson, Zach
PLOT SCALE: 1.000000 = 1.000000 Inches
FILE PATH: J:\Projects\2025\2025.036 Nebraska Christian - Phase I\2025.036_Nebraska Christian Add-Reno_MEP_R25.rvt

MISCELLANEOUS EQUIPMENT CONNECTION SCHEDULE

EQUIPMENT									ELECTRICAL CONNECTION					DISCONNECT					REMARKS
TAG	DESCRIPTION	HP	KW	FLA	MCA	MOCP	LOAD (VA)	VOLTAGE	CIRCUIT	FEEDER	PLUG	NEMA	DIRECT	FB	IB	TYPE	SWITCH RATING (A)	FUSE RATING (A)	ENCL	
E1A	ELECTRONIC SCOREBOARD	-	-	14	-	20/1	1680	120/1	LP1D-18	20-2G	-	-	X	-	-	-	-	-	-	
E1B	ELECTRONIC SCOREBOARD	-	-	14	-	20/1	1680	120/1	LP1D-19	20-2G	-	-	X	-	-	-	-	-	-	
E2	MOTORIZED OVERHEAD DOOR	-	-	10	-	20/1	1200	120/1	LP2A-18	20-2G	-	-	X	-	-	-	-	-	-	2
E3A	MOTORIZED OVERHEAD DOOR	-	-	10	-	20/1	1200	120/1	LP1A-61	20-2G	-	-	X	-	-	-	-	-	-	2
E3B	MOTORIZED OVERHEAD DOOR	-	-	10	-	20/1	1200	120/1	LP1A-60	20-2G	-	-	X	-	-	-	-	-	-	2
E4A	ADA DOOR OPERATOR	-	-	5	-	20/1	600	120/1	LP1B-18	20-2G	-	-	X	-	-	-	-	-	-	
E4B	ADA DOOR OPERATOR	-	-	5	-	20/1	600	120/1	LP1B-18	20-2G	-	-	X	-	-	-	-	-	-	
E5A	MOTORIZED BLEACHERS	3 @ 1/2HP	-	8.8	15	15/3	3166	208/3	LP1D-37, 39,41	20-3G	-	-	X	EC	EC	NDS	30A	-	N1	1
E5B	MOTORIZED BLEACHERS	3 @ 1/2HP	-	8.8	15	15/3	3166	208/3	LP1D-38, 40,42	20-3G	-	-	X	EC	EC	NDS	30A	-	N1	1
E6A	BASKETBALL HOOP WINCH	1	-	11.4	-	20/1	1368	120/1	LP1D-12	20-2G	X	L14-20R	-	-	-	-	-	-	-	
E6B	BASKETBALL HOOP WINCH	1	-	11.4	-	20/1	1368	120/1	LP1D-9	20-2G	X	L14-20R	-	-	-	-	-	-	-	
E6C	BASKETBALL HOOP WINCH	1	-	11.4	-	20/1	1368	120/1	LP1D-10	20-2G	X	L14-20R	-	-	-	-	-	-	-	
E6D	BASKETBALL HOOP WINCH	1	-	11.4	-	20/1	1368	120/1	LP1D-14	20-2G	X	L14-20R	-	-	-	-	-	-	-	
E6E	BASKETBALL HOOP WINCH	1	-	11.4	-	20/1	1368	120/1	LP1D-11	20-2G	X	L14-20R	-	-	-	-	-	-	-	
E6F	BASKETBALL HOOP WINCH	1	-	11.4	-	20/1	1368	120/1	LP1D-13	20-2G	X	L14-20R	-	-	-	-	-	-	-	
E7	GYMNASIUM CURTAIN DIVIDER	1	-	13.5	30	30/1	1596	120/1	LP1D-17	30-2G	-	-	X	-	-	-	-	-	-	
E8	MOTORIZED OVERHEAD DOOR	-	-	10	-	20/1	1200	120/1	KP1A-63	20-2G	-	-	X	-	-	-	-	-	-	

GENERAL NOTES

A. LOCATE DISCONNECT AT EQMT PER NEC UNO.

REMARKS

1. MOTORIZED BLEACHER SYSTEM HAS MULTIPLE 1/2HP MOTORS RUNNING SIMULTANEOUSLY. VERIFY ELECTRICAL REQUIREMENTS WITH SUPPLIER/INSTALLER PRIOR TO ROUGH-IN.
2. OVERHEAD DOOR CONTROLS PROVIDED BY OTHERS, INSTALLED BY EC.

FLOOR BOX SCHEDULE

TAG	MANUFACTURER	MODEL NUMBER	DESCRIPTION	CIP/PT	FINISH	FLANGE TYPE	GANG QUANTITY			CONDUIT SIZE [IN]			COVER PLATE			REMARKS
							POWER	DATA	AV	POWER	DATA	AV	POWER	DATA	AV	
F1	WIREMOLD	RFB4-OG	ON-GRADE FLOOR BOX	CIP	BRASS	B	2	1	1	3/4	1-1/4	(2) 1-1/4				
F2	WIREMOLD	RFB4-OG	ON-GRADE FLOOR BOX	CIP	BRASS	B	2	0	0	3/4	-	-				
F3	WIREMOLD	RFB4-OG	ON-GRADE FLOOR BOX	CIP	BRASS	B	2	1	2	3/4	1-1/4	(2) 1-1/4				

GENERAL NOTES

A. PROVIDE NYLON PULL STRING W/ LABEL ON BOTH ENDS FOR EACH AV AND DATA CONDUIT.
B. STUB EACH DATA AND AV CONDUIT TO NEAREST ACCESSIBLE LOCATION W/ BUSHING PROVIDED ON CONDUIT STUB UNO.
C. PROVIDE ACCESSORIES AS REQUIRED FOR DEVICE INSTALLATION. COORDINATE REQ'S W/ VENDOR.
D. PROVIDE BLANK PLATES AS REQUIRED FOR UNUSED BOX COMPARTMENTS AND ACCESSORIES. COORDINATE REQUIREMENTS W/ VENDOR.
E. INDICATED FINISH SHALL BE APPLICABLE TO COVER PLATE FLANGE AND EACH COVER PLATE.
F. PROVIDE DUPLEX RCPT FOR EACH INDICATED POWER GANG. PROVIDE (2) RJ45 JACK FOR EACH DATA GANG.
G. COORDINATE AV AND DATA DEVICE REQUIREMENTS FOR EACH APPLICABLE GANG W/ OWNER.
H. PROVIDE DATA AND AV DEVICE MOUNTING PLATE(S) AS REQUIRED.
I. WHERE INCOMING AND OUTGOING CONDUITS ARE REQUIRED FOR A GIVEN BOX LOCATION, OUTGOING CONDUIT SIZE SHALL MATCH THAT OF INCOMING CONDUIT(S) W/ OUTGOING CONDUIT QTY PROVIDED AS REQUIRED FOR EACH SYSTEM (POWER, DATA, AND AV).
J. PROVIDE VOLTAGE BARRIER AS REQUIRED B/W LINE VOLTAGE AND LV COMPARTMENTS. COORDINATE REQUIREMENTS W/ VENDOR.
K. UNO THE FOLLOWING ABBREVIATIONS ARE APPLICABLE TO THIS SCHEDULE:
   a. B = COMBINATION CARPET AND TILE TYPE FLANGE.
   b. C = CARPET TYPE FLANGE.
   c. CIP = CAST IN PLACE.
   d. PT = POKE THRU
   e. T = TILE TYPE FLANGE.

REMARKS

1. XXX

WALL BOX SCHEDULE

TAG	MANUFACTURER	MODEL NUMBER	DESCRIPTION	FINISH	GANG QUANTITY			CONDUIT SIZE [IN]			REMARKS
					POWER	DATA	AV	POWER	DATA	AV	
W1	CHIEF PAC	PAC 525 FC		WHITE	1	1	1	3/4	1-1/4	1-1/4	

GENERAL NOTES

A. CENTER BOX HORIZONTALLY W/ TV. CENTERLINE OF BOX SHALL BE 6" ABOVE CENTERLINE OF TV. COORDINATE FINAL TV MOUNTING HEIGHT(S) W/ ARCH SHEETS AND AV VENDOR.
B. PROVIDE NYLON PULL STRING W/ LABEL ON BOTH ENDS FOR EACH AV **[AND DATA]** CONDUIT.
C. STUB EACH DATA AND AV CONDUIT TO NEAREST ACCESSIBLE LOCATION W/ BUSHING PROVIDED ON CONDUIT STUB UNO.
D. PROVIDE ACCESSORIES AS REQUIRED FOR DEVICE INSTALLATION. COORDINATE REQUIREMENTS W/ VENDOR.
E. PROVIDE BLANK PLATES AS REQUIRED FOR UNUSED BOX COMPARTMENTS AND ACCESSORIES. COORDINATE REQUIREMENTS W/ VENDOR.
F. PROVIDE DUPLEX RCPT FOR EACH INDICATED POWER GANG. **[PROVIDE (2) RJ45 JACKS FOR EACH DATA GANG.]**
G. COORDINATE AV **[AND DATA]** DEVICE REQUIREMENTS FOR EACH APPLICABLE GANG W/ OWNER.
H. WHERE INCOMING AND OUTGOING CONDUITS ARE REQUIRED FOR A GIVEN BOX LOCATION, OUTGOING CONDUIT SIZE SHALL MATCH THAT OF INCOMING CONDUIT(S) W/ OUTGOING CONDUIT QTY PROVIDED AS REQUIRED FOR EACH SYSTEM (POWER, DATA, AND AV).
I. PROVIDE VOLTAGE BARRIER AS REQUIRED B/W LINE VOLTAGE AND LV COMPARTMENTS. COORDINATE REQUIREMENTS W/ VENDOR.

REMARKS

1. XXX

MECHANICAL EQUIPMENT CONNECTION SCHEDULE - BASE BID

EQUIPMENT									ELECTRICAL CONNECTION					DISCONNECT						REMARKS
TAG	DESCRIPTION	HP	KW	FLA	MCA	MOCP	LOAD (VA)	VOLTAGE	CIRCUIT	FEEDER	PLUG	NEMA CONFIG.	DIRECT	FB	IB	TYPE	RATING (A)	FUSE RATING (A)	ENCL.	
DHWP-1	DOMESTIC HOT WATER PUMP	1/8	-	1	-	20/1	44	120/1	LP1A-42	20-2G	X	5-20R	-	-	-	-	-	-	-	1
DHWP-2	DOMESTIC HOT WATER PUMP	1/8	-	1	-	20/1	44	120/1	LP1A-42	20-2G	X	5-20R	-	-	-	-	-	-	-	1
DOAS-1	DOMESTIC OUTSIDE AIR SYSTEM	-	-	149	172	175/3	53,616	208/3	MSB1-8	175-3G	-	-	X	MANUF	INT	-	-	-	-	1,3,4
DWH-1	DOMESTIC WATER HEATER	-	-	5	-	20/1	600	120/1	LP1A-38	20-2G	-	-	X	EC	EC	MRS	20	-	N1	1
DWH-2	DOMESTIC WATER HEATER	-	-	5	-	20/1	600	120/1	LP1A-40	20-2G	-	-	X	EC	EC	MRS	20	-	N1	1
ECUH-1	CABINET UNIT HEATER	-	-	29	36	40/2	6,032	208/1	LP1B-30,32	40-3G	-	-	X	MANUF	INT	-	-	-	-	1
ECUH-2	CABINET UNIT HEATER	-	10	29	29	40/2	6,032	208/1	LP1B-29,31	40-3G	-	-	X	MANUF	INT	-	-	-	-	1
EF-1A	EXHAUST FAN	1-1/2	-	6.6	8.25	15/3	2,375	208/3	LP1A-7,9,11	20-3G	-	-	X	MANUF	INT	-	-	-	-	1
EF-1B	EXHAUST FAN	1-1/2	-	6.6	8.25	15/3	2,375	208/3	LP1A-13,15,17	20-3G	-	-	X	MANUF	INT	-	-	-	-	1
EF-2	EXHAUST FAN	-	-	4	-	15/1	480	120/1	LP1A-64	20-3G	-	-	X	MANUF	INT	-	-	-	-	1
EWH-1	ELECTRIC WALL HEATER	-	3	14.4	-	20/2	2,912	208/1	LP1A-66,68	20-2G	-	-	X	-	-	-	-	-	-	1
FCU-1	FAN COIL UNIT	-	-	1	1.25	15/2	260	208/1	LP1A-20,22	20-2G	-	-	X	EC	EC	NDS	30	-	N1	2,7
FCU-2	FAN COIL UNIT	-	-	1	1.25	15/2	260	208/1	LP1A-24,26	20-2G	-	-	X	EC	EC	NDS	30	-	N1	2,7
FCU-3	FAN COIL UNIT	-	-	1	1.25	15/2	260	208/1	LP1A-27,29	20-2G	-	-	X	EC	EC	NDS	30	-	N1	2,7
FCU-4	FAN COIL UNIT	-	-	1	1.25	15/2	260	208/1	LP1A-28,30	20-2G	-	-	X	EC	EC	NDS	30	-	N1	2,7
FCU-5	FAN COIL UNIT	-	-	1	1.25	15/2	260	208/1	LP1A-31,33	20-2G	-	-	X	EC	EC	NDS	30	-	N1	2,7
FURN-1	FURNACE	-	-	9	11.4	15/1	1,095	120/1	LP1A-39	20-2G	-	-	X	EC	EC	MRS	20	-	N1	2
FURN-2	FURNACE	-	-	6.5	8.1	15/1	777	120/1	LP1A-37	20-2G	-	-	X	EC	EC	MRS	20	-	N1	2
FURN-3	FURNACE	-	-	6.5	8.1	15/1	777	120/1	LP1A-32	20-2G	-	-	X	EC	EC	MRS	20	-	N1	2
FURN-4	FURNACE	-	-	6.5	8.1	15/1	777	120/1	LP1A-34	20-2G	-	-	X	EC	EC	MRS	20	-	N1	2
FURN-5	FURNACE	-	-	9	11.4	15/1	1,095	120/1	LP1A-35	20-2G	-	-	X	EC	EC	MRS	20	-	N1	2
HP-1	HEAT PUMP	-	-	29	36.4	60/2	6,007	208/1	LP1A-8,10	40-2G	-	-	X	EC	EC	NDS	30	-	N1	2
HP-2	HEAT PUMP	-	-	-	20.8	35/2	3,461	208/1	LP1A-23,25	30-2G	-	-	X	EC	EC	NDS	30	-	N1	2
HP-3	HEAT PUMP	-	-	-	36.4	60/2	6,007	208/1	LP1A-12,14	40-2G	-	-	X	EC	EC	NDS	30	-	N1	2
HP-4	HEAT PUMP	-	-	-	36.4	60/2	6,007	208/1	LP1A-19,21	20-2G	-	-	X	EC	EC	NDS	30	-	N1	2
HP-5	HEAT PUMP	-	-	-	36.4	60/2	6,007	208/1	LP1A-16,18	40-2G	-	-	X	EC	EC	NDS	30	-	N1	2
HP-6	HEAT PUMP	-	-	-	21	25/2	3,494	208/1	LP1A-20,22	30-2G	-	-	X	EC	EC	NDS	30	-	N1	2,8
HP-7	HEAT PUMP	-	-	-	9	15/2	1,497	208/1	LP1A-24,26	20-2G	-	-	X	EC	EC	NDS	30	-	N1	2,8
HP-8	HEAT PUMP	-	-	-	21	25/2	3,494	208/1	LP1A-27,29	30-2G	-	-	X	EC	EC	NDS	30	-	N1	2,8
HP-9	HEAT PUMP	-	-	-	9	15/2	1,497	208/1	LP1A-28,30	20-2G	-	-	X	EC	EC	NDS	30	-	N1	2,8
HP-10	HEAT PUMP	-	-	-	9	15/2	1,497	208/1	LP1A-31,33	20-2G	-	-	X	EC	EC	NDS	30	-	N1	2,3,4
KEH-1	KITCHEN EXHAUST HOOD	-	-	-	10	20/1	1,080	120/1	KP1A-49	20-2G	-	-	X	EC	EC	MRS	20	-	N1	1,4,5,6
KEH-2	KITCHEN EXHAUST HOOD	-	-	-	10	20/1	1,080	120/1	KP1A-46	20-2G	-	-	X	EC	EC	MRS	20	-	N1	1,4,5,6
MAU-1	KITCHEN MAKEUP AIR UNIT	-	-	-	76	100/3	21,590	208/3	MSB1-9	100-3G	-	-	X	MANUF	INT	-	-	-	-	1
RTU-1	ROOFTOP UNIT	-	-	-	394	450/3	116,950	208/3	MSB1-6	450-3G	-	-	X	MANUF	INT	-	-	-	-	2,3,4
RTU-2	ROOFTOP UNIT	-	-	-	106	150/3	32,385	208/3	MSB1-7	150-3G	-	-	X	MANUF	INT	-	-	-	-	2,3,4
UH-1	UNIT HEATER	-	-	4	-	15/1	480	120/1	LP1A-65	20-2G	-	5-20R	X	EC	EC	MRS	20	-	N1	1

GENERAL NOTES

A. LOCATE DISCONNECT AT EQMT PER NEC UNO.
B. CONTROLLER BY MC AND LOW VOLTAGE CONTROL WIRE BY CONTROLS CONTRACTOR UNO.
C. WORK ON THIS SCHEDULE IS PART OF BASE BID,

REMARKS

1. EQUIPMENT IS INCLUDED AS PART OF BASE BID AND ALTERNATE BID NO. 4.
2. EQUIPMENT IS INCLUDED AS PART OF BASE BID ONLY. REFER TO ALTERNATE BID NO. 4 MECHANICAL SCHEDULE.
3. LOCATION OF DUCT-TYPE SMOKE DETECTOR IS NOT SHOWN ON ELECTRICAL. REFER TO MECHANICAL DUCT LAYOUT DRAWINGS AND DETERMINE THE MOST OPTIMUM PLACEMENT OF DUCT TYPE SMOKE DETECTOR IN A STRAIGHT DUCT AHEAD OF ANY BRANCH DUCTS. SEAL DUCT PENETRATIONS AIR-TIGHT.
4. FOR EACH DUCT TYPE SMOKE DETECTOR, PROVIDE A REMOTE INDICATOR MOUNTED ON THE WALL NEAR UNIT AND LABEL IDENTIFICATION.
5. PROVIDE FIRE ALARM RELAY INSTALLED WITHIN 3 FEET OF CONTROLLER FOR UNIT SHUTDOWN.
6. INTERFACE FIRE ALARM WITH MANUAL PULL STATION AND ALARM MONITORING RELAYS FURNISHED UNDER DIV. 23 WITH THE EXHAUST HOOD.
7. UNIT POWERED BY ASSOCIATED HEAT PUMP. REFER TO MECHANICAL SCHEDULES.
8. UNIT PROVIDES POWER TO ASSOCIATED FAN COIL UNIT. REFER TO MECHANICAL SCHEDULES.

MECHANICAL EQUIPMENT CONNECTION SCHEDULE - ALTERNATE NO. 4

EQUIPMENT									ELECTRICAL CONNECTION					DISCONNECT						REMARKS
TAG	DESCRIPTION	HP	KW	FLA	MCA	MOCP	LOAD (VA)	VOLTAGE	CIRCUIT	FEEDER	PLUG	NEMA CONFIG.	DIRECT	FB	IB	TYPE	RATING (A)	FUSE RATING (A)	ENCL.	
DOAS-1A	DOMESTIC OUTSIDE AIR SYSTEM	-	-	142	165	175/3	51,097	208/3	MSB1-8	150-3G	-	-	X	MANUF	INT	-	-	-	-	1,2
GFS-1	GLYCOL FEED SYSTEM	-	-	7	9	20/1	840	120/1	LP1A-69	20-2G	X	5-20R	-	-	-	-	-	-	-	
GSP-1	GROUND SOURCE PUMP	-	-	24	-	30/3	8,636	208/3	LP1A-35,37,39	30-3G	-	-	X	EC	EC	VFD	-	-	-	
GSP-2	GROUND SOURCE PUMP	-	-	24	-	30/3	8,636	208/3	LP1A-32,34,36	30-3G	-	-	X	EC	EC	VFD	-	-	-	4
RTU-1A	ROOFTOP UNIT	-	-	-	429	450/3	15,437	208/3	MSB1-6	450-3G	-	-	X	MANUF	INT	-	-	-	-	1,2
RTU-2A	ROOFTOP UNIT	-	-	65	71	90/3	23,389	208/3	MSB1-7	100-3G	-	-	X	MANUF	INT	-	-	-	-	1,2
SP-1	VAULT SUMP PUMP	-	-	7.2	9	20/1	1,080	120/1	LP1B-34	SEE REMARKS	-	-	X	-	-	-	-	-	-	3
VLT LTS	VAULT LIGHTS	-	-	3	3.75	20/1	450	120/1	LP1B-36	SEE REMARKS	-	-	X	-	-	-	-	-	-	3
WSHP-1	WATER SOURCE HEAT PUMP	-	-	24	29	45/2	4,992	208/1	LP1A-8,10	30-2G	-	-	X	MANUF	INT	-	-	-	-	
WSHP-2	WATER SOURCE HEAT PUMP	-	-	19	22	35/2	3,952	208/1	LP1A-23,25	30-3G	-	-	X	MANUF	INT	-	-	-	-	
WSHP-3	WATER SOURCE HEAT PUMP	-	-	24	29	45/2	4,992	208/1	LP1A-12,14	40-2G	-	-	X	MANUF	INT	-	-	-	-	
WSHP-4	WATER SOURCE HEAT PUMP	-	-	24	29	45/2	4,992	208/1	LP1A-16,18	40-2G	-	-	X	MANUF	INT	-	-	-	-	
WSHP-5	WATER SOURCE HEAT PUMP	-	-	24	29	45/2	4,992	208/1	LP1A-19,21	40-2G	-	-	X	MANUF	INT	-	-	-	-	
WSHP-6	WATER SOURCE HEAT PUMP	-	-	15	17	25/2	3,536	208/1	LP1A-27,29	20-2G	-	-	X	MANUF	INT	-	-	-	-	
WSHP-7	WATER SOURCE HEAT PUMP	-	-	7	8	15/2	1,664	208/1	LP1A-24,26	20-2G	-	-	X	MANUF	INT	-	-	-	-	
WSHP-8	WATER SOURCE HEAT PUMP	-	-	15	17	25/2	3,536	208/1	LP1A-20,22	20-2G	-	-	X	MANUF	INT	-	-	-	-	
WSHP-9	WATER SOURCE HEAT PUMP	-	-	7	8	15/2	1,456	208/1	LP1A-28,30	20-2G	-	-	X	MANUF	INT	-	-	-	-	
WSHP-10	WATER SOURCE HEAT PUMP	-	-	7	8	15/2	1,664	208/1	LP1A-31,33	20-2G	-	-	X	MANUF	INT	-	-	-	-	

GENERAL NOTES

A. LOCATE DISCONNECT AT EQMT PER NEC UNO.
B. WORK ON THIS SCHEDULE IS PART ALTERNATE BID NO. 4 ONLY.

REMARKS

1. LOCATION OF DUCT-TYPE SMOKE DETECTOR IS NOT SHOWN ON ELECTRICAL. REFER TO MECHANICAL DUCT LAYOUT DRAWINGS AND DETERMINE THE MOST OPTIMUM PLACEMENT OF DUCT TYPE SMOKE DETECTOR IN A STRAIGHT DUCT AHEAD OF ANY BRANCH DUCTS. SEAL DUCT PENETRATIONS AIR-TIGHT.
2. FOR EACH DUCT TYPE SMOKE DETECTOR, PROVIDE A REMOTE INDICATOR MOUNTED ON THE WALL NEAR UNIT AND LABEL IDENTIFICATION.
3. DUE TO VOLTAGE DROP, PROVIDE A MINIMUM OF (2) #8, (1) #8 GND IN 1" C. EC SHALL FIELD ADJUST AS REQUIRED IN THE FIELD ONCE BORING ROUTE AND FINAL DISTANCES ARE VERIFIED. COORDINATE ELECTRICAL CONNECTION REQUIREMENTS WITH THE GEOTHERMAL VAULT INSTALLER.
4. REFER TO MECHANICAL SCHEDULES FOR VFD REQUIREMENTS.

1

RESOURCE CONSULTING ENGINEERS LLC
RCE + CGA
DATE 05-28-2026
PROJECT 2025.036.00

POWER SCHEDULES

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

SEAL

CA-5370

PROFESSIONAL MECHANICAL ENGINEER
TIMOTHY ARTHUR HILTON
E-14670
STATE OF NEBRASKA

REVISIONS

NO.	DESCRIPTION	DATE
1	ADDENDUM 1	06/09/2025

IF THIS DRAWING IS NOT 30"x42" IT IS NOT TO SCALE

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SHEET
E8.20

FILE PATH: Architect Docs\2025\Nebraska Christian - Phase I\2025-036_Nebraska Christian Add'tion_MEP_R25.rvt
PLOT DATE: 6/9/2025 12:41:57 PM

BRANCH PANEL: LP1A

LOCATION: MECH 272
SUPPLY FROM: DP1
MOUNTING: SURFACE
ENCLOSURE: N1

VOLTAGE: 208Y/120
PHASE: 3
WIRE: 4

SCCR (KA): 22
MAINS TYPE: MCB
OCPD (A): 400
DOUBLE TUB

PANEL NOTES
ITEMS IN BOLD REFELECT CHANGES TO PANELBOARD BETWEEN BASE BID AND ALTERNATE NO. 4. REFER TO REMARKS BELOW FOR BREAKER MODIFICATIONS REQUIRED FOR BID ALTERNATE NO. 4.

REMARKS	CKT	LOAD CLASS	DESCRIPTION	TRIP (A)	POLES	A		B		C		POLES	TRIP (A)	DESCRIPTION	LOAD CLASS	CKT	REMARKS
	1	POWER;				4770	90					2	30	EQMT: DRYER	EQMT	2	
	3	Spare; RCPT;	PANEL LP2A	100	3			4068	90							4	G
	5	EQMT; LTG								5354	180	1	20	RCPT: WASHER	RCPT	6	G
	7					792	3004					2	**60**	**MECH: HP-1 - BASE BID / WSHP-1 ALT NO. 4**	HVAC	8	**1**
	9	Motor	MECH: EF-1A	15	3			792	3004							10	
	11									792	3004	2	**60**	**MECH: HP-3 - BASE BID / WSHP-3 - ALT NO. 4**	HVAC	12	**1**
	13					792	3004									14	
	15	Motor	MECH: EF-1B	15	3			792	3004			2	**60**	**MECH: HP-5 - BASE BID / WSHP-4 - ALT NO. 4**	HVAC	16	**1**
	17									792	3004					18	
	19					3004	1877					2	25	**MECH: HP-6, FCU-1 - BASE BID / WSHP-8 - ALT NO. 4**	HVAC	20	
1	21	HVAC	**MECH: HP-4 - BASE BID / WSHP-5 - ALT NO. 4**	**60**	2			3004	1877							22	**2**
	23									1731	879	2	15	**MECH: HP-7, FCU-2 - BASE BID / WSHP-7 - ALT NO. 4**	HVAC	24	
2	25	HVAC	**MECH: HP-2 - BASE BID / WSHP-2 - ALT NO. 4**	35	2	1731	879									26	**2**
	27							1877	879			2	15	**MECH: HP-9, FCU-4 - BASE BID / WSHP-9 - ALT NO.4**	HVAC	28	
2	29	HVAC	**MECH: HP-8, FCU-3 - BASE BID / WSHP-6 - ALT NO. 4**	25	2					1877	879					30	**2**
	31		**MECH: HP-10, FCU-5 - BASE BID / WSHP-10 - ALT NO. 4**			879	777					**1**	**15**	**MECH: FURN-3 - BASE BID / GSP-2 - ALT NO. 4**	HVAC	32	**4**
2	33	HVAC		15	2			879	777			**1**	**15**	**MECH: FURN-4 - BASE BID / GSP-2 - ALT NO. 4**	HVAC	34	**4**
3	35	HVAC	**MECH: FURN -5 - BASE BID / GSP-1 - ALT NO. 4**	**15**	**1**					1095	0	**1**	**20**	**SPARE - BASE BID / GSP-2 - ALT NO. 4**	POWER	36	**4**
3	37	HVAC	**MECH: FURN-2 - BASE BID / GSP-1 - ALT NO. 4**	**15**	**1**	777	600					1	20	PLUM: DWH-1	HVAC	38	
3	39	HVAC	**MECH: FURN-1 - BASE BID / GSP-1 - ALT NO. 4**	**15**	**1**			1095	600			1	20	PLUM: DWH-2	HVAC	40	
	41	RCPT	RCPT: MECH 118	20	1					900	268	1	20	PLUM: DHWP-1, DWHP-2	Motor; RCPT	42	
	43	LTG	LTG: EAST SITE LIGHTING	20	1	242	1080					1	20	RCPT: STORAGE 119	RCPT	44	
	45	RCPT	RCPT: CORRIDOR 134	20	1			1080	1080			1	20	RCPT: LOCKER 120	POWER;...	46	
	47	RCPT	RCPT: EWC RM 134	20	1					1200	900	1	20	RCPT: RMS 122, 123	POWER;...	48	
	49	POWER;...	RCPT: RM 128, 129	20	1	900	540					1	20	RCPT: TRAINING 125 EQMT	RCPT	50	
	51	POWER	EQMT: ACCESS CONTROL POWER SUPPLIES	20	1			720	720			1	20	RCPT: TRAINING 125	RCPT	52	
	53	POWER	EQMT: ACCESS CONTROL POWER SUPPLIES	20	1					1200	1728	1	20	EQMT: ICE MACHINE K.T1	KITCH	54	
	55	RCPT	RCPT: S EXTERIOR	20	1	900	720					1	20	RCPT: RMS 126, 127	POWER;...	56	
	57	LTG	LTG: RM 118, 119, 120, 121, 122, 123	20	1			660	900			1	20	RCPT: RM 130, 131	POWER;...	58	
	59	RCPT	RCPT: ECOBOT CHARGING STATION	20	1					900	1200	1	20	EQMT: MOTORIZED DOOR E3B	EQMT	60	
	61	EQMT	EQMT: MOTORIZED DOOR E3A	20	1	1200	530					1	20	LTG	LTG	62	
	63	POWER	EQMT: EXTERIOR SIGN	20	1			360	480			1	15	MECH: EF-2	Motor	64	
	65	HVAC	MECH: UH-1	15	1					518	1456	2	20	MECH: EWH-1	HVAC	66	
	67	LTG	LTG: RM 124 -133	20	1	986	1456									68	
	69	RCPT	RCPT: RM 118 - BASE BID / MECH: GFS-1 - ALT NO. 4	20	1			180	0			1	20	SPARE	--	70	--
--	71	--	SPARE	20	1					0	0	1	20	SPARE	--	72	--
--	73	--	SPARE	20	1	0	0					1	20	SPARE	--	74	--
--	75	--	SPARE	20	1			0	0			1	20	SPARE	--	76	--
--	77	--	SPARE	20	1					0	0	1	20	SPARE	--	78	--
--	79	--	SPARE	20	1	0	0					1	20	SPARE	--	80	--
--	81	--	SPARE	20	1			0	0			1	20	SPARE	--	82	--
--	83	--	SPARE	20	1					0	0	1	20	SPARE	--	84	--
				TOTAL (KVA):		31.5		28.9		29.9							
				TOTAL (A):		264		241		250							

REMARKS
A = AFCI TYPE CB, F = SUBFEED TYPE CB, G = GFCI TYPE CB, H = CB WITH HANDLE LOCK, S = SHUNT TRIP TYPE CB

LOAD CLASS	CONNECTED LOAD (VA)	DEMAND FACTOR	EMD (VA)	PANEL TOTALS
HVAC	43412 VA	100.00%	43412 VA	
Motor	11325 VA	113.26%	12827 VA	**TOTAL CONN. (KVA):** 90.3
POWER	2280 VA	100.00%	2280 VA	**TOTAL EMD (KVA):** 84.5
RCPT	20580 VA	65.00%	13377 VA	**TOTAL CONN. (A):** 250.6
KITCH	1728 VA	100.00%	1728 VA	**TOTAL EMD (A):** 234.6
EQMT	6276 VA	80.00%	5021 VA	
LTG	4694 VA	125.00%	5868 VA	

GENERAL NOTES
A. REFER TO MECHANICAL SCHEDULES FOR ALTERNATE NO. 4 INFORMATION.

REMARKS
1. INDICATED BRKR CHANGES TO 45A/2P IN ALTERATE NO. 4
2. INDICATED BRKR SIZE DOES NOT CHANGE IN ALTERNATE NO. 4.
3. (3) INDICATED SINGLE POLE CB CHANGE TO 30A/3P FOR ALTERNATE NO. 4 TO SERVE GSP-1.
4. (3) INDICATED SINGLE POLE CB CHANGE TO 30A/3P FOR ALTERNATE NO. 4 TO SERVE GSP-2.

BRANCH PANEL: KP1A

LOCATION: OFFICE 113
SUPPLY FROM: MDP (E)
MOUNTING: RECESSED
ENCLOSURE: N1

VOLTAGE: 208Y/120
PHASE: 3
WIRE: 4

SCCR (KA): 22
MAINS TYPE: MCB
OCPD (A): 400
DOUBLE TUB

PANEL NOTES

REMARKS	CKT	LOAD CLASS	DESCRIPTION	TRIP (A)	POLES	A		B		C		POLES	TRIP (A)	DESCRIPTION	LOAD CLASS	CKT	REMARKS
	1																
	3	KITCH	FOOD: WALK-IN FRIDGE CONDENSER K56.C	30	2	885	1955					2	30	FOOD: WALK-IN FREEZER CONDENSER K.56A	KITCH	2	
	5	RCPT; KITCH	FOOD: WALK-IN FRIDGE EVAPORATOR K.56D	15	1			885	1955							4	
	7	KITCH	FOOD: WALK-IN LTS & DOOR SECTION HEATER	20	1	720	1465			380	1465	2	20	FOOD: WALK-IN FREEZER EVAPORATOR K.56B	KITCH	6	
	9	RCPT	RCPT: KITCHEN	20	1			540	396							8	
	11	KITCH	FOOD: HOT FOOD SERVING COUNTER K.23	20	1					840	840	1	20	FOOD: REACH-IN FRIDGE K.41	RCPT	10	
	13	KITCH	FOOD: SERVING COUNTER, COLD FOOD K.22	20	1	720	360					1	20	FOOD: BENCHTOP FOOD PROCESSOR K.11	RCPT	12	
	15	KITCH	FOOD: HOT FOOD SERVING COUNTER K.21	20	1			0	2000			1	20	RCPT: WASHWARE 112	RCPT	14	
	17	KITCH	FOOD: COFFEE BREWER K.50	40	2					3050	540	1	20	FOOD: WARMING CABINET K.10D	KITCH	16	G
	19					3050	780					1	20	FOOD: SLICER K.13	RCPT; KITCH	18	
	21	RCPT	RCPT: COMMONS 101 CTR	20	1			180	360			1	20	FOOD: FOOD PACKAGING MACHINE K.14	RCPT; KITCH	20	
	23	KITCH	FOOD: ICE & WATER DISPENSER K.34	20	1					840	720	1	20	RCPT: KITCHEN	RCPT	22	
	25	RCPT	FOOD: MILK DISPENSER K.29	20	1	350	720					1	20	FOOD: PLANATARY MIXER K.12A	KITCH	24	
	27	RCPT	FOOD: UNDERCOUNTER REFRIGERATOR K.28	20	1			445	360			1	20	FOOD: PLANATARY MIXER K.12B	KITCH	26	G
	29	RCPT	FOOD: REFRIGERATED MERCHANDISER K.43	20	1					720	625	1	20	RCPT: KITCHEN	RCPT	28	
	31	RCPT	FOOD: MERCHANDISER K.42	20	1	1860	720					1	20	FOOD: REACH-IN FREEZER K.7	RCPT; KITCH	30	
	33	RCPT	FOOD: DISPLAY CASE, HOT FOOD K.44	20	1			1392	540			1	20	FOOD: REACH-IN REFRIGERATOR K.6	RCPT	32	
	35	RCPT	RCPT: KITCHEN	20	1					540	1284	1	20	RCPT: KITCHEN	RCPT	34	
	37	RCPT	RCPT: MICROWAVE	20	1	180	720					1	20	FOOD: ICE MAKER K.55	KITCH	36	
	39	RCPT	RCPT: MICROWAVE	20	1			180	570			1	20	RCPT: KITCHEN	RCPT	38	
	41	RCPT	RCPT: MICROWAVE	20	1					180	570	2	15	FOOD: WASTE COLLECTOR	KITCH	40	
	43					5877	720									42	
	45	KITCH	FOOD: DISHWASHER	60	3			5877	1080			1	20	RCPT: OFFICE 113	RCPT	44	
	47									5877	720	1	20	EQMT: KEH-2	HVAC	46	
	49	HVAC	EQMT: KEH-1	20	1	1080	--					1	20	FOOD: CONVECTION OVEN K.2	KITCH	48	S
	51							477	477			1	--	SHUNT TRIP SPACE	--	50	--
S	53	KITCH	FOOD: COMBI-OVEN K.1A	50	3					477	477	3	50	FOOD: COMBI-OVEN K.1B	KITCH	52	
	55					477	477									54	S
	57							11395	1873							56	
S	59	KITCH	FOOD: TILTING BRAISING PAN K.35	125	3					11395	1873	2	30	EQMT: DRYER	EQMT	58	G
	61					11395	360									60	
	63	EQMT	EQMT: OVERHEAD DOOR E8	20	1			1200	720			1	20	RCPT: POS	RCPT	62	
--	65	--	SPARE	20	1					0	0	1	20	RCPT: WASHER	RCPT	64	G
--	67	--	SPARE	20	1	0	0					1	20	SPARE	--	66	--
--	69	--	SPARE	20	1			0	0			1	20	SPARE	--	68	--
--	71	--	SPARE	20	1					0	0	1	20	SPARE	--	70	--
--	73	--	SPARE	20	1	0	0					1	20	SPARE	--	72	--
--	75	--	SPARE	20	1			0	0			1	20	SPARE	--	74	--
--	77	--	SPARE	20	1					0	0	1	20	SPARE	--	76	--
--	79	--	SPARE	20	1	0	0					1	20	SPARE	--	78	--
--	81	--	SPARE	20	1			0	0			1	20	SPARE	--	80	--
--	83	--	SPARE	20	1					0	0	1	20	SPARE	--	82	--
				TOTAL (KVA):		34.9		32.9		33.4						84	--
				TOTAL (A):		291		274		279							

REMARKS
A = AFCI TYPE CB, F = SUBFEED TYPE CB, G = GFCI TYPE CB, H = CB WITH HANDLE LOCK, S = SHUNT TRIP TYPE CB

LOAD CLASS	CONNECTED LOAD (VA)	DEMAND FACTOR	EMD (VA)	PANEL TOTALS
HVAC	2160 VA	100.00%	2160 VA	
RCPT	13383 VA	65.00%	8699 VA	**TOTAL CONN. (KVA):** 101.2
KITCH	80696 VA	65.00%	52452 VA	**TOTAL EMD (KVA):** 67.3
EQMT	4945 VA	80.00%	3956 VA	**TOTAL CONN. (A):** 280.9
				TOTAL EMD (A): 186.7

SWITCHBOARD: MSB1

LOCATION: MECH. RM 118
SUPPLY FROM: UTILITY
MOUNTING: FLOOR
ENCLOSURE: N1

VOLTAGE: 208Y/120
PHASE: 3
WIRE: 4

SCCR (KA): 42
MAINS TYPE: MCB
OCPD (A): 1600

SWITCHBOARD NOTES
ITEMS IN BOLD REFELECT CHANGES TO PANELBOARD BETWEEN BASE BID AND ALTERNATE NO. 4. REFER TO REMARKS BELOW FOR BREAKER MODIFICATIONS REQUIRED FOR BID ALTERNATE NO. 4.

CKT	LOAD CLASS	DESCRIPTION	POLES	FRAME (A)	TRIP (A)	LOAD (VA)	REMARKS
1	--	MDP (E)	1	800	800	0	--
2	POWER; HVAC;...	PANEL LP1A	3	400	400	90295	
3	POWER; HVAC;...	PANEL LP1B	3	150	100	34130	
4	Spare; RCPT;...	PANEL LP1C	3	150	100	28316	
5	Spare; RCPT;...	PANEL LP1D	3	150	100	27978	
6	HVAC	**MECH: RTU-1 - BASE BID / RTU-1A - ALT NO. 4**	3	600	450	116950	
7	HVAC	**MECH: RTU-2 - BASE BID / RTU-2A - ALT NO. 4**	3	**150**	125	32385	**1**
8	HVAC	**DOAS-1 - BASE BID / DOAS-1A ALT. NO. 4**	3	400	175	53616	
9	HVAC	MECH: MAU-1	3	150	100	21590	
10	HVAC; Spare;...	PANEL KP1A	3	400	400	101184	
11	--	SPARE	1	150	100	0	--
12							
13							
14							
15							
16							
17							
18							
19							
20							
					TOTAL (KVA):	506	
					TOTAL (A):	1406	

REMARKS
A = AFCI TYPE CB, G = GFCI TYPE CB, S = SHUNT TRIP TYPE CB
1. FOR ALTERNATE BID NO. 4, CB CHANGES TO 90A/3P. REFER TO MECHANICAL SCHEDULES.

LOAD CLASS	CONN'D LOAD...	DEMAND FACTOR	EMD (VA)	TOTALS
HVAC	283707 VA	100.00%	283707 VA	
Motor	11325 VA	113.26%	12827 VA	**TOTAL CONN. (KVA):** 506
POWER	3000 VA	100.00%	3000 VA	**TOTAL EMD (KVA):** 449
RCPT	57555 VA	65.00%	37411 VA	**TOTAL CONN. (A):** 1406
KITCH	104308 VA	65.00%	67800 VA	**TOTAL EMD (A):** 1245
EQMT	31917 VA	80.00%	25534 VA	
LTG	14632 VA	125.00%	18290 VA	

RESOURCE CONSULTING ENGINEERS LLC
RCE + CMqa

DATE 05-28-2026
PROJECT 2025.036.00

POWER SCHEDULES

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

SEAL
CA-5370
PROFESSIONAL MECHANICAL ENGINEER
TIMOTHY ARTHUR HILTON E-14670
STATE OF NEBRASKA

REVISIONS

NO.	DESCRIPTION	DATE
1	ADDENDUM 1	06/08/2025

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PLOT DATE: 6/4/2025 3:29:17 PM
PLOT BY: Brandon Schaefer
FILE PATH: C:\Revit Files\2025\25073 Nebraska Christian - Phase I\2025.036_Nebraska Christian Add-Reno_MEP_R25.rvt

BRANCH PANEL: LP1B

LOCATION: STOR 103
SUPPLY FROM: DP1
MOUNTING: SURFACE
ENCLOSURE: N1

VOLTAGE: 208Y/120
PHASE: 3
WIRE: 4

SCCR (KA): 10
MAINS TYPE: MCB
OCPD (A): 100

PANEL NOTES
ITEMS IN BOLD REFELECT CHANGES TO PANELBOARD BETWEEN BASE BID AND ALTERNATE NO. 4. REFER TO REMARKS BELOW FOR BREAKER MODIFICATIONS REQUIRED FOR BID ALTERNATE NO. 4. 1

REMARKS	CKT	LOAD CLASS	DESCRIPTION	TRIP (A)	POLES	A (VA)		B (VA)		C (VA)		POLES	TRIP (A)	DESCRIPTION	LOAD CLASS	CKT	REMARKS
	1	RCPT	RCPT: STORAGE 103	20	1	720	720					1	20	EQMT: FLUSH VALVE XFMR	POWER	2	
	3	RCPT	RCPT: CORR. 104	20	1			900	720			1	20	RCPT: WOMEN 105	RCPT	4	
	5	RCPT	RCPT: OFFICE 102	20	1					720	900	1	20	RCPT: N COMMONS 101	RCPT	6	
	7	RCPT	RCPT: S. COMMONS 101	20	1	720	360					1	20	RCPT: FLOOR COMMONS 101	RCPT	8	
	9	RCPT	RCPT: S. COMMONS 101	20	1			720	360			1	20	RCPT: FLOOR COMMONS 101	RCPT	10	
	11	RCPT	RCPT: S. COMMONS 101	20	1					720	360	1	20	RCPT: FLOOR COMMONS 101	RCPT	12	
	13	RCPT	RCPT: STUDENT DINING 108	20	1	900	360					1	20	RCPT: FLOOR COMMONS 101	RCPT	14	
	15	RCPT	RCPT: STUDENT DINING TVS	20	1			540	360			1	20	RCPT: CORRIDOR 109	RCPT	16	
	17	RCPT	RCPT: STUDENT DINING 108	20	1					540	1200	1	20	EQMT: ENTRY DOOR OPERATORS	POWER;...	18	
	19	RCPT	RCPT: MICROWAVE RM 108	20	1	1200	574					1	20	LTG: VESTIBULE, CANOPY, EXTERIOR	LTG	20	
	21	RCPT	RCPT: MICROWAVE RM 108	20	1			1200	1002			1	20	LTG: RMS 102, 103, 105,107, 108	LTG	22	
	23	RCPT	RCPT: FLOOR RM 108	20	1					720	920	1	20	LTG: SITE CTR PARKING	LTG	24	
	25	LTG	LTG: COMMONS 101	20	1	1214	518					1	20	LTG: SITE SOUTH PARKING	LTG	26	
	27	LTG	LTG: COMMONS 101	20	1			1264	104			1	20	LTG: SOUTH SITE DRIVEWAY	LTG	28	
	29	HVAC	MECH: ECUH-2	40	2					3016	3016	2	20	MECH: ECUH-1	HVAC	30	
	31					3016	3016									32	
--	33	--	SPARE	20	1			0	1080			1	20	**SPARE - BASE BID / MECH: SP-1 - ALT NO. 4**	HVAC	34	
--	35	--	SPARE	20	1					0	450	1	20	**SPARE - BASE BID / MECH: VAULT LTS - ALT NO. 4**	HVAC	36	
--	37	--	SPARE	20	1	0	0					1	20	SPARE	--	38	--
--	39	--	SPARE	20	1			0	0			1	20	SPARE	--	40	--
--	41	--	SPARE	20	1					0	0	1	20	SPARE	--	42	--
				TOTAL (KVA):		13.3		8.3		12.6							
				TOTAL (A):		117		69		110							

1

REMARKS
A = AFCI TYPE CB, F = SUBFEED TYPE CB, G = GFCI TYPE CB, H = CB WITH HANDLE LOCK, S = SHUNT TRIP TYPE CB

LOAD CLASS	CONNECTED LOAD (VA)	DEMAND FACTOR	EMD (VA)	PANEL TOTALS
HVAC	13594 VA	100.00%	13594 VA	
POWER	720 VA	100.00%	720 VA	**TOTAL CONN. (KVA):** 34.1
RCPT	13020 VA	65.00%	8463 VA	**TOTAL EMD (KVA):** 30.7
EQMT	1200 VA	80.00%	960 VA	**TOTAL CONN. (A):** 94.7
LTG	5596 VA	125.00%	6995 VA	**TOTAL EMD (A):** 85.3

BRANCH PANEL: LP1C

LOCATION: CONCESSIONS RM 107
SUPPLY FROM: DP1
MOUNTING: RECESSED
ENCLOSURE: N1

VOLTAGE: 208Y/120
PHASE: 3
WIRE: 4

SCCR (KA): 10
MAINS TYPE: MCB
OCPD (A): 100

PANEL NOTES

REMARKS	CKT	LOAD CLASS	DESCRIPTION	TRIP (A)	POLES	A		B		C		POLES	TRIP (A)	DESCRIPTION	LOAD CLASS	CKT	REMARKS
G	1	KITCH	FOOD: RAPID COOK OVEN K.C11	30	2	2600	3120					2	40	FOOD: ITEM K.C10 - DISHWASHER	KITCH	2	G
	3							2600	3120							4	
	5	KITCH	FOOD: COFFEE BREWER K.C14	40	2					3050	1392	1	20	FOOD: POPCORN POPPER K.C1	KITCH	6	
	7					3050	360					1	20	RCPT: CONCESSIONS AC SOUTH	RCPT	8	
	9	KITCH	FOOD: ICEMAKER K.C9	20	1			1392	1392			1	20	FOOD: DISPLAY CASE, HOT FOOD K.C3	RCPT	10	
G	11	RCPT	FOOD: REFRIGERATED MERCHANDISER K.5A	20	1					720	540	1	20	RCPT: CONCESSIONS AC SOUTH & WEST	RCPT	12	
G	13	RCPT	FOOD: REFRIGERATED MERCHANDISER K.5B	20	1	720	1560					1	20	FOOD: MICROWAVE K.C2	KITCH	14	
	15	RCPT	RCPT: CONCESSION AC NORTH & WEST	20	1			540	900			1	20	FOOD: REACH-IN FREEZER K.C3	RCPT	16	G
	17	RCPT	RCPT: CONCESSION CANDY CTR	20	1					360	360	1	20	FOOD: REACH-IN REFRIGERATOR K.C6	RCPT	18	
	19	RCPT	RCPT: CONCESSION SOUTH & EAST	20	1	540	0					1	20	SPARE	--	20	--
--	21	--	SPARE	20	1			0	0			1	20	SPARE	--	22	--
--	23	--	SPARE	20	1					0	0	1	20	SPARE	--	24	--
				TOTAL (KVA):		12.0		9.9		6.4							
				TOTAL (A):		104		87		54							

REMARKS
A = AFCI TYPE CB, F = SUBFEED TYPE CB, G = GFCI TYPE CB, H = CB WITH HANDLE LOCK, S = SHUNT TRIP TYPE CB

LOAD CLASS	CONNECTED LOAD (VA)	DEMAND FACTOR	EMD (VA)	PANEL TOTALS
RCPT	6432 VA	65.00%	4181 VA	
KITCH	21884 VA	65.00%	14225 VA	**TOTAL CONN. (KVA):** 28.3
				TOTAL EMD (KVA): 18.4
				TOTAL CONN. (A): 78.6
				TOTAL EMD (A): 51.1

BRANCH PANEL: LP2A

LOCATION: STORAGE 202
SUPPLY FROM: LP1A
MOUNTING: SURFACE
ENCLOSURE: N1

VOLTAGE: 208Y/120
PHASE: 3
WIRE: 4

SCCR (KA): 10
MAINS TYPE: MCB
OCPD (A): 100

PANEL NOTES

REMARKS	CKT	LOAD CLASS	DESCRIPTION	TRIP (A)	POLES	A (VA)		B (VA)		C (VA)		POLES	TRIP (A)	DESCRIPTION	LOAD CLASS	CKT	REMARKS
	1	RCPT	RCPT: ROOM 201	20	1	540	360					1	20	RCPT: RM 202	RCPT	2	
G	3	RCPT	RCPT: EWC RM 201	20	1			360	540			1	20	RCPT: RM 203	RCPT	4	
	5	RCPT	RCPT: RM 201	20	1					720	540	1	20	RCPT: RM 201	RCPT	6	
	7	RCPT	RCPT: RM 200	20	1	720	900					1	20	RCPT: RM 200	RCPT	8	
G	9	RCPT	RCPT: EWC RM 200	20	1			1200	180			1	20	RCPT: RM 200	RCPT	10	
	11	RCPT	RCPT: ELLIPTICAL RM 200	20	1					180	180	1	20	RCPT: TREADMILL RM 200	RCPT	12	
	13	RCPT	RCPT: ELLIPTICAL RM 200	20	1	180	180					1	20	RCPT: TREADMILL RM 200	RCPT	14	
	15	POWER	POWER: ACCESS CONTROL POWER SUPPLIES	20	1			0	180			1	20	RCPT: RM 200	RCPT	16	
	17	LTG	LTG: RM 200, 204	20	1					926	1200	1	20	EQMT: OVERHEAD DOOR E2	EQMT	18	
	19	LTG	LTG: RM 201, 202, 203	20	1	1350	540					1	20	RCPT: ROOFTOP	RCPT	20	
	21	RCPT	RCPT: RM 200	20	1			360	1248			2	20	EQMT: DEHUMIDIFIER	EQMT	22	
	23	RCPT	RCPT	20	1					360	1248					24	
--	25	--	SPARE	20	1	0	0					1	20	SPARE	--	26	--
--	27	--	SPARE	20	1			0	0			1	20	SPARE	--	28	--
--	29	--	SPARE	20	1					0	0	1	20	SPARE	--	30	--
--	31	--	SPARE	20	1	0	0					1	20	SPARE	--	32	--
--	33	--	SPARE	20	1			0	0			1	20	SPARE	--	34	--
--	35	--	SPARE	20	1					0	0	1	20	SPARE	--	36	--
--	37	--	SPARE	20	1	0	0					1	20	SPARE	--	38	--
--	39	--	SPARE	20	1			0	0			1	20	SPARE	--	40	--
--	41	--	SPARE	20	1					0	0	1	20	SPARE	--	42	--
				TOTAL (KVA):		4.8		4.1		5.4							
				TOTAL (A):		41		34		46							

REMARKS
A = AFCI TYPE CB, F = SUBFEED TYPE CB, G = GFCI TYPE CB, H = CB WITH HANDLE LOCK, S = SHUNT TRIP TYPE CB

LOAD CLASS	CONNECTED LOAD (VA)	DEMAND FACTOR	EMD (VA)	PANEL TOTALS
POWER	0 VA	0.00%	0 VA	
RCPT	8220 VA	65.00%	5343 VA	**TOTAL CONN. (KVA):** 14.2
EQMT	3696 VA	80.00%	2957 VA	**TOTAL EMD (KVA):** 11.1
LTG	2276 VA	125.00%	2845 VA	**TOTAL CONN. (A):** 39.4
				TOTAL EMD (A): 30.9

BRANCH PANEL: LP1D

LOCATION: STORAGE 125
SUPPLY FROM: DP1
MOUNTING: SURFACE
ENCLOSURE: N1

VOLTAGE: 208Y/120
PHASE: 3
WIRE: 4

SCCR (KA): 10
MAINS TYPE: MCB
OCPD (A): 100

PANEL NOTES
PANEL SCHEDULE IS FOR BASE BID. SELECT CIRCUITS MAY BE MODIFIED OR PARTIALLY EXCLUDED AS PART OF ALTERNATE NO. 3. REFER TO FLOOR PLANS FOR ADDITIONAL DETAILS. ALL BREAKERS SHALL BE PROVIDED FOR BASE BID AND BID ALTERNATE NO. 3.

REMARKS	CKT	LOAD CLASS	DESCRIPTION	TRIP (A)	POLES	A (VA)		B (VA)		C (VA)		POLES	TRIP (A)	DESCRIPTION	LOAD CLASS	CKT	REMARKS
	1	RCPT	RCPT: DATA RACK	20	1	360	540					1	20	RCPT: E GYM 134	RCPT	2	
	3	RCPT	RCPT: DATA RACK	20	1			360	360			1	20	RCPT: GYM 134 SCORER	RCPT	4	
	5	RCPT	RCPT: W GYM 134	20	1					360	720	1	20	RCPT: S GYM 134	RCPT	6	
	7	RCPT	RCPT: W GYM 134	20	1	540	720					1	20	RCPT: N GYM 134	RCPT	8	
	9	EQMT	EQMT: BB HOOP WINCH E6B	20	1			1368	1368			1	20	EQMT: BB HOOP WINCH E6C	EQMT	10	
	11	EQMT	EQMT: BB HOOP WINCH E6E	20	1					1368	1368	1	20	EQMT: BB HOOP WINCH E6A	EQMT	12	
	13	EQMT	EQMT: BB HOOP WINCH E6F	20	1	1368	1368					1	20	EQMT: BB HOOP WINCH E6D	EQMT	14	
	15	RCPT	RCPT: FLOOR BOX	20	1			180	1862			1	20	LTG: GYM 134	LTG	16	
	17	EQMT	EQMT: GYM CURTAIN DIVIDER E7	30	1					1596	1680	1	20	EQMT: SCOREBOARD E1A	EQMT	18	
	19	EQMT	EQMT: SCOREBOARD E1B	20	1	1680	2480					1	20	LTG	LTG	20	
--	21	--	SPARE	20	1			0	0			1	20	SPARE	--	22	--
--	23	--	SPARE	20	1					0	0	1	20	SPARE	--	24	--
--	25	--	SPARE	20	1	0	0					1	20	SPARE	--	26	--
--	27	--	SPARE	20	1			0	0			1	20	SPARE	--	28	--
--	29	--	SPARE	20	1					0	0	1	20	SPARE	--	30	--
--	31	--	SPARE	20	1	0	0					1	20	SPARE	--	32	--
--	33	--	SPARE	20	1			0	0			1	20	SPARE	--	34	--
--	35	--	SPARE	20	1					0	0	1	20	SPARE	--	36	--
	37					1055	1055									38	
	39	EQMT	EQMT: MOTORIZED BLEACHER E5A	15	3			1055	1055			3	15	EQMT: MOTORIZED BLEACHER E5B	EQMT	40	
	41									1055	1055					42	
				TOTAL (KVA):		11.2		7.6		9.2							
				TOTAL (A):		95		63		79							

REMARKS
A = AFCI TYPE CB, F = SUBFEED TYPE CB, G = GFCI TYPE CB, H = CB WITH HANDLE LOCK, S = SHUNT TRIP TYPE CB

LOAD CLASS	CONNECTED LOAD (VA)	DEMAND FACTOR	EMD (VA)	PANEL TOTALS
RCPT	4140 VA	65.00%	2691 VA	
EQMT	19496 VA	80.00%	15597 VA	**TOTAL CONN. (KVA):** 28.0
LTG	4342 VA	125.00%	5428 VA	**TOTAL EMD (KVA):** 23.7
				TOTAL CONN. (A): 77.7
				TOTAL EMD (A): 65.8

RESOURCE CONSULTING ENGINEERS LLC
RCE + CLA
DATE 05-28-2026
PROJECT 2025.036.00

POWER SCHEDULES

PHASE I - CAFETERIA / GYMNASIUM ADDITION
NEBRASKA CHRISTIAN SCHOOLS
1847 INSKIP AVENUE, CENTRAL CITY, NE 68826

SEAL

CA-5370

PROFESSIONAL MECHANICAL ENGINEER
TIMOTHY ARTHUR HILTON
E-14670
STATE OF NEBRASKA

REVISIONS

NO.	DESCRIPTION	DATE
1	ADDENDUM 1	06/09/2025

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PLT PATH: Autodesk Docs://2025 Nebraska Christian - Phase I/2025-036_Nebraska Christian Add-Rev_MEP_R25.rvt
PLOT DATE: 6/9/2025 12:59:17 PM

Legend:
Link to catalog cut sheet
Electrified Opening

Hardware Group No. 01 - COORDINATE WITH ELECTRICAL AND ACCESS CONTROL

For use on Door #(s):
100A

Provide each PR door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
2	EA	CONTINUOUS HINGE EPT	112XY EPT		628	IVE
2	EA	POWER TRANSFER	EPT10	⚡	689	VON
1	EA	KEYED REMOVABLE MULLION	KR4954 STAB		689	VON
1	EA	ELEC PANIC HARDWARE	RX-LC-QEL-99-DT 24 VDC	⚡	626	VON
1	EA	ELEC PANIC HARDWARE	RX-LC-QEL-99-NL 24 VDC	⚡	626	VON
1	EA	FSIC PRIMUS RIM CYLINDER	20-757		626	SCH
1	EA	FSIC MORTISE CYLINDER	26-091		626	SCH
2	EA	CONCEALED OVERHEAD STOP	100S		630	GLY
1	EA	SURFACE CLOSER	4040XP HEDA		689	LCN
1	EA	AUTO OPERATOR	4600 SERIES BAA MS X MTG & PLATE AS REQ (120/240VAC)	⚡	689	LCN
1	EA	PA MOUNTING PLATE	4040XP-18PA		689	LCN
1	EA	BLADE STOP SPACER	4040XP-61 SRT		689	LCN
2	EA	ACTUATOR, WALL MOUNT	8310-856T	⚡		LCN
1	EA	RAIN DRIP	142AA		AA	ZER
1	EA	MULLION SEAL	8780NBK PSA		BK	ZER
2	EA	DOOR SWEEP	39A		A	ZER
1	EA	THRESHOLD	655A-223		A	ZER
1	EA	MULTITECH READER, WALL	BY DIVISION 28 INTEGRATOR	⚡	BLK	SCE
2	EA	DOOR CONTACT	679-05HM	⚡	BLK	SCE
1	EA	POWER SUPPLY	PS906 900-4RL-FA 900-4RL-FA 900-BBK 120/240 VAC	⚡		VON

PERIMETER GASKETING PROVIDED BY DOOR MANUFACTURER. RUN ALL QEL'S AND ADA OPERATORS OFF THIS POWER SUPPLY (4 DOORS).

Hardware Group No. 01A - COORDINATE WITH ELECTRICAL AND ACCESS CONTROL

For use on Door #(s):
100B

Provide each PR door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
2	EA	CONTINUOUS HINGE EPT	112XY EPT		628	IVE
2	EA	POWER TRANSFER	EPT10		689	VON
1	EA	KEYED REMOVABLE MULLION	KR4954 STAB		689	VON
2	EA	ELEC PANIC HARDWARE	RX-LC-QEL-99-DT 24 VDC		626	VON
1	EA	FSIC MORTISE CYLINDER	26-091		626	SCH
2	EA	CONCEALED OVERHEAD STOP	100S		630	GLY
2	EA	SURFACE CLOSER	4040XP HEDA		689	LCN
2	EA	PA MOUNTING PLATE	4040XP-18PA		689	LCN
2	EA	BLADE STOP SPACER	4040XP-61 SRT		689	LCN
1	EA	RAIN DRIP	142AA		AA	ZER
1	EA	MULLION SEAL	8780NBK PSA		BK	ZER
2	EA	DOOR SWEEP	39A		A	ZER
1	EA	THRESHOLD	655A-223		A	ZER
2	EA	DOOR CONTACT	679-05HM		BLK	SCE

PERIMETER GASKETING PROVIDED BY DOOR MANUFACTURER. RUN ALL QEL'S AND ADA OPERATORS OFF THIS POWER SUPPLY (4 DOORS) LISTED IN GROUP 01.

Hardware Group No. 02 - COORDINATE WITH ELECTRICAL AND ACCESS CONTROL

For use on Door #(s):
134A

Provide each PR door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
2	EA	CONTINUOUS HINGE EPT	112XY EPT		628	IVE
2	EA	POWER TRANSFER	EPT10		689	VON
1	EA	KEYED REMOVABLE MULLION	KR4954 STAB		689	VON
1	EA	ELEC PANIC HARDWARE	RX-LC-QEL-99-DT 24 VDC		626	VON
1	EA	ELEC PANIC HARDWARE	RX-LC-QEL-99-NL 24 VDC		626	VON
1	EA	FSIC PRIMUS RIM CYLINDER	20-757		626	SCH
1	EA	FSIC MORTISE CYLINDER	26-091		626	SCH
2	EA	SURFACE CLOSER	4040XP SCUSH		689	LCN
1	EA	RAIN DRIP	142AA		AA	ZER
1	SET	GASKETING	429AA-S		AA	ZER
1	EA	MULLION SEAL	8780NBK PSA		BK	ZER
2	EA	DOOR SWEEP	39A		A	ZER
1	EA	THRESHOLD	655A-223		A	ZER
1	EA	MULTITECH READER, WALL	BY DIVISION 28 INTEGRATOR		BLK	SCE
2	EA	DOOR CONTACT	679-05HM		BLK	SCE
1	EA	POWER SUPPLY	PS904 900-4RL-FA 900-4RL-FA 900-BBK 120/240 VAC			VON

INSTALL GASKETING PRIOR TO ALL OTHER HARDWARE. SHARED POWER SUPPLY WITH OPENINGS 134A & 134E.

Hardware Group No. 02A - COORDINATE WITH ELECTRICAL AND ACCESS CONTROL

For use on Door #(s):
135E

Provide each PR door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
2	EA	CONTINUOUS HINGE EPT	112XY EPT		628	IVE
2	EA	POWER TRANSFER	EPT10		689	VON
1	EA	KEYED REMOVABLE MULLION	KR4954 STAB		689	VON
1	EA	ELEC PANIC HARDWARE	RX-LC-QEL-99-DT 24 VDC		626	VON
1	EA	ELEC PANIC HARDWARE	RX-LC-QEL-99-NL 24 VDC		626	VON
1	EA	FSIC PRIMUS RIM CYLINDER	20-757		626	SCH
1	EA	FSIC MORTISE CYLINDER	26-091		626	SCH
2	EA	SURFACE CLOSER	4040XP SCUSH		689	LCN
1	EA	RAIN DRIP	142AA		AA	ZER
1	SET	GASKETING	429AA-S		AA	ZER
1	EA	MULLION SEAL	8780NBK PSA		BK	ZER
2	EA	DOOR SWEEP	39A		A	ZER
1	EA	THRESHOLD	655A-223		A	ZER
1	EA	MULTITECH READER, WALL	BY DIVISION 28 INTEGRATOR		BLK	SCE
2	EA	DOOR CONTACT	679-05HM		BLK	SCE

INSTALL GASKETING PRIOR TO ALL OTHER HARDWARE. SHARED POWER SUPPLY WITH OPENINGS 134A & 134E.

Hardware Group No. 02B - COORDINATE WITH ELECTRICAL AND ACCESS CONTROL

For use on Door #(s):
135C 135D

Provide each PR door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
2	EA	CONTINUOUS HINGE	112XY		628	IVE
1	EA	KEYED REMOVABLE MULLION	KR4954 STAB		689	VON
2	EA	PANIC HARDWARE	LD-99-EO		626	VON
1	EA	FSIC MORTISE CYLINDER	26-091		626	SCH
2	EA	SURFACE CLOSER	4040XP SCUSH		689	LCN
1	EA	RAIN DRIP	142AA		AA	ZER
1	SET	GASKETING	429AA-S		AA	ZER
1	EA	MULLION SEAL	8780NBK PSA		BK	ZER
2	EA	DOOR SWEEP	39A		A	ZER
1	EA	THRESHOLD	655A-223		A	ZER
2	EA	DOOR CONTACT	679-05HM		BLK	SCE

INSTALL GASKETING PRIOR TO ALL OTHER HARDWARE.

Hardware Group No. 03 - COORDINATE WITH ELECTRICAL AND ACCESS CONTROL

For use on Door #(s):
118B

Provide each PR door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
1	EA	CONTINUOUS HINGE	112XY		628	IVE
1	EA	CONTINUOUS HINGE EPT	112XY EPT		628	IVE
1	EA	POWER TRANSFER	EPT10		689	VON
1	EA	CONST LATCHING BOLT	FB51P 12"		BLK	IVE
1	EA	STOREROOM LOCK	ND80LD RHO LESS STRIKE		626	SCH
1	EA	PRIMUS K-I-L CYLINDER	20-765		626	SCH
1	EA	ELECTRIC STRIKE	6221 FSE 12/16/24/28 VAC/VDC		630	VON
1	EA	COORDINATOR	COR X FL		628	IVE
2	EA	MOUNTING BRACKET	MB* VERIFY TYPE		689	IVE
2	EA	SURFACE CLOSER	4040XP SHCUSH		689	LCN
2	EA	KICK PLATE	8400 10" X 1" LDW B-CS		630	IVE
1	SET	MEETING STILE	328AA (2 PCS - 1 SET)		AA	ZER
1	SET	GASKETING	429AA-S		AA	ZER
2	EA	DOOR SWEEP	39A		A	ZER
1	EA	THRESHOLD	655A-223		A	ZER
1	EA	MULTITECH READER, WALL	BY DIVISION 28 INTEGRATOR		BLK	SCE
2	EA	DOOR CONTACT	679-05HM		BLK	SCE
1	EA	POWER SUPPLY	PS902 900-4RL-FA 900-BBK			VON

INSTALL GASKETING PRIOR TO ALL OTHER HARDWARE.

Hardware Group No. 04 - COORDINATE WITH ELECTRICAL AND ACCESS CONTROL

For use on Door #(s):
115A

Provide each SGL door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
1	EA	CONTINUOUS HINGE EPT	112XY EPT		628	IVE
1	EA	POWER TRANSFER	EPT10		689	VON
1	EA	ELEC PANIC HARDWARE	RX-LC-QEL-99-NL 24 VDC		626	VON
1	EA	FSIC PRIMUS RIM CYLINDER	20-757		626	SCH
1	EA	SURFACE CLOSER	4040XP SHCUSH		689	LCN
1	EA	KICK PLATE	8400 10" X 2" LDW B-CS		630	IVE
1	EA	RAIN DRIP	142AA		AA	ZER
1	SET	GASKETING	429AA-S		AA	ZER
1	EA	DOOR SWEEP	39A		A	ZER
1	EA	THRESHOLD	655A-223		A	ZER
1	EA	MULTITECH READER, WALL	BY DIVISION 28 INTEGRATOR		BLK	SCE
1	EA	DOOR CONTACT	679-05HM		BLK	SCE
1	EA	POWER SUPPLY	PS902 900-4RL-FA 900-BBK			VON

INSTALL GASKETING PRIOR TO ALL OTHER HARDWARE.

Hardware Group No. 04A - COORDINATE WITH ELECTRICAL AND ACCESS CONTROL

For use on Door #(s):
120B 131B

Provide each SGL door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
1	EA	CONTINUOUS HINGE	112XY		628	IVE
1	EA	ELEC PANIC HARDWARE	RX-99-EO-ALK 9-VOLT BATTERY WITH HARDWIRED OPTION		626	VON
1	EA	FSIC MORTISE CYLINDER	26-091		626	SCH
1	EA	SURFACE CLOSER	4040XP SCUSH		689	LCN
1	EA	KICK PLATE	8400 10" X 2" LDW B-CS		630	IVE
1	EA	RAIN DRIP	142AA		AA	ZER
1	SET	GASKETING	429AA-S		AA	ZER
1	EA	DOOR SWEEP	39A		A	ZER
1	EA	THRESHOLD	655A-223		A	ZER
1	EA	DOOR CONTACT	679-05HM		BLK	SCE

INSTALL GASKETING PRIOR TO ALL OTHER HARDWARE.

Hardware Group No. 05

For use on Door #(s):
135A 135B

Provide each PR door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
2	EA	CONTINUOUS HINGE	112XY		628	IVE
2	EA	PANIC HARDWARE	LD-9949-L-06-LBL		626	VON
2	EA	FSIC RIM CYLINDER	20-057		626	SCH
2	EA	SURFACE CLOSER	4040XP HEDA		689	LCN
2	EA	PA MOUNTING PLATE	4040XP-18PA		689	LCN
2	EA	BLADE STOP SPACER	4040XP-61 SRT		689	LCN

Hardware Group No. 06 - COORDINATE WITH ELECTRICAL

For use on Door #(s):
101A

Provide each PR door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
2	EA	CONTINUOUS HINGE	112XY		628	IVE
2	EA	DUMMY PUSH BAR W/PULL	330-DT-990PULL		626	VON
2	EA	CONCEALED OVERHEAD STOP	100S		630	GLY
1	EA	SURFACE CLOSER	4040XP HEDA		689	LCN
1	EA	AUTO OPERATOR	4600 SERIES BAA MS X MTG & PLATE AS REQ (120/240VAC)		689	LCN
1	EA	PA MOUNTING PLATE	4040XP-18PA		689	LCN
1	EA	BLADE STOP SPACER	4040XP-61 SRT		689	LCN
2	EA	ACTUATOR, WALL MOUNT	8310-856T			LCN

Hardware Group No. 06A

For use on Door #(s):
101B

Provide each PR door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
2	EA	CONTINUOUS HINGE	112XY		628	IVE
2	EA	DUMMY PUSH BAR W/PULL	330-DT-990PULL		626	VON
2	EA	CONCEALED OVERHEAD STOP	100S		630	GLY
2	EA	SURFACE CLOSER	4040XP HEDA		689	LCN
2	EA	PA MOUNTING PLATE	4040XP-18PA		689	LCN
2	EA	BLADE STOP SPACER	4040XP-61 SRT		689	LCN

Hardware Group No. 07 - COORDINATE WITH ELECTRICAL AND ACCESS CONTROL

For use on Door #(s):
203A

Provide each PR door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
6	EA	HEAVY WEIGHT HINGE	5BB1HW NRP		652	IVE
1	EA	POWER TRANSFER	EPT10		689	VON
1	EA	CONST LATCHING BOLT	FB51T/FB61T AS REQ (USE FB52/FB62 @ RATED DOORS)		630	IVE
1	EA	STOREROOM LOCK	ND80P6D RHO LESS STRIKE		626	SCH
1	EA	ELECTRIC STRIKE	6221 FSE 12/16/24/28 VAC/VDC		630	VON
1	EA	COORDINATOR	COR X FL		628	IVE
2	EA	MOUNTING BRACKET	MB* VERIFY TYPE		689	IVE
2	EA	SURFACE CLOSER	4040XP EDA		689	LCN
2	EA	KICK PLATE	8400 10" X 1" LDW B-CS		630	IVE
2	EA	WALL STOP	WS406/407CCV		630	IVE
1	EA	MULTITECH READER, WALL	BY DIVISION 28 INTEGRATOR		BLK	SCE
1	EA	POWER SUPPLY	PS902 900-4RL-FA 900-BBK			VON

Hardware Group No. 08 - COORDINATE WITH ELECTRICAL AND ACCESS CONTROL

For use on Door #(s):
200A

Provide each SGL door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
3	EA	HEAVY WEIGHT HINGE	5BB1HW NRP		652	IVE
1	EA	POWER TRANSFER	EPT10		689	VON
1	EA	ELEC FIRE EXIT HARDWARE	RX-LC-QEL-99-L-NL-F-06 24 VDC		626	VON
1	EA	FSIC RIM CYLINDER	20-057		626	SCH
1	EA	SURFACE CLOSER	4040XP EDA		689	LCN
1	EA	KICK PLATE	8400 10" X 2" LDW B-CS		630	IVE
1	EA	WALL STOP	WS406/407CCV		630	IVE
1	EA	SMOKE_SOUND GASKETING	488SBK PSA		BK	ZER
1	EA	MULTITECH READER, WALL	BY DIVISION 28 INTEGRATOR		BLK	SCE
1	EA	DOOR CONTACT	679-05HM		BLK	SCE
1	EA	POWER SUPPLY	PS902 900-4RL-FA 900-BBK			VON

Hardware Group No. 09 - COORDINATE WITH ELECTRICAL AND ACCESS CONTROL

For use on Door #(s):
117A 125A 126A 128A 131A

Provide each SGL door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER			FINISH	MFR
3	EA	HEAVY WEIGHT HINGE	5BB1HW			652	IVE
1	EA	STOREROOM LOCK	ND80P6D RHO LESS STRIKE			626	SCH
1	EA	ELECTRIC STRIKE	6211 FSE DSLC 12/16/24/28 VAC/VDC		✓	630	VON
1	EA	SURFACE CLOSER	4040XP REG			689	LCN
1	EA	KICK PLATE	8400 10" X 2" LDW B-CS			630	IVE
1	EA	WALL STOP	WS406/407CCV			630	IVE
1	EA	MULTITECH READER, WALL	BY DIVISION 28 INTEGRATOR		✓	BLK	SCE
1	EA	POWER SUPPLY	PS902 900-2RS-FA 900-BBK 120/240 VAC		✓		VON

Hardware Group No. 09A - COORDINATE WITH ELECTRICAL AND ACCESS CONTROL

For use on Door #(s):
120A 123A

Provide each SGL door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER			FINISH	MFR
3	EA	HEAVY WEIGHT HINGE	5BB1HW NRP			652	IVE
1	EA	STOREROOM LOCK	ND80P6D RHO LESS STRIKE			626	SCH
1	EA	ELECTRIC STRIKE	6211 FSE DSLC 12/16/24/28 VAC/VDC		✓	630	VON
1	EA	SURFACE CLOSER	4040XP EDA			689	LCN
1	EA	KICK PLATE	8400 10" X 2" LDW B-CS			630	IVE
1	EA	WALL STOP	WS406/407CCV			630	IVE
1	EA	MULTITECH READER, WALL	BY DIVISION 28 INTEGRATOR		✓	BLK	SCE
1	EA	POWER SUPPLY	PS902 900-2RS-FA 900-BBK 120/240 VAC		✓		VON

Hardware Group No. 10 - COORDINATE WITH ELECTRICAL AND ACCESS CONTROL

For use on Door #(s):
107A 108A

Provide each SGL door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER			FINISH	MFR
3	EA	HEAVY WEIGHT HINGE	5BB1HW			652	IVE
1	EA	CLASSROOM LOCK	ND70P6D RHO LLL LESS STRIKE			626	SCH
1	EA	ELECTRIC STRIKE	6211 FSE DSLC 12/16/24/28 VAC/VDC		✓	630	VON
1	EA	SURFACE CLOSER	4040XP REG			689	LCN
1	EA	KICK PLATE	8400 10" X 2" LDW B-CS			630	IVE
1	EA	WALL STOP	WS406/407CCV			630	IVE
1	EA	MULTITECH READER, WALL	BY DIVISION 28 INTEGRATOR		✓	BLK	SCE
1	EA	POWER SUPPLY	PS902 900-2RS-FA 900-BBK 120/240 VAC		✓		VON

Hardware Group No. 11 - COORDINATE WITH ELECTRICAL

For use on Door #(s):
104A 109A E104A

Provide each PR door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER			FINISH	MFR
6	EA	HEAVY WEIGHT HINGE	5BB1HW NRP			652	IVE
2	EA	FIRE EXIT HARDWARE	9949-L-F-06-LBLAFL			626	VON
2	EA	FSIC RIM CYLINDER	20-057			626	SCH
2	EA	SURFACE CLOSER	4040XP EDA			689	LCN
2	EA	KICK PLATE	8400 10" X 1" LDW B-CS			630	IVE
2	EA	LOW PROFILE RECESSED WALL MOUNT	SEM7840 12V/24V/120V		✓	689	LCN
1	EA	SMOKE_SOUND GASKETING	488SBK PSA			BK	ZER

Hardware Group No. 12

For use on Door #(s):
201B

Provide each SGL door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
3	EA	HEAVY WEIGHT HINGE	5BB1HW NRP		652	IVE
1	EA	FIRE EXIT HARDWARE	99-L-F-06		626	VON
1	EA	FSIC RIM CYLINDER	20-057		626	SCH
1	EA	SURFACE CLOSER	4040XP EDA		689	LCN
1	EA	KICK PLATE	8400 10" X 2" LDW B-CS		630	IVE
1	EA	SMOKE_SOUND GASKETING	488SBK PSA		BK	ZER

Hardware Group No. 12A

For use on Door #(s):
133B

Provide each SGL door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
3	EA	HEAVY WEIGHT HINGE	5BB1HW NRP		652	IVE
1	EA	FIRE EXIT HARDWARE	99-L-F-06		626	VON
1	EA	FSIC RIM CYLINDER	20-057		626	SCH
1	EA	SURFACE CLOSER	4040XP SCUSH		689	LCN
1	EA	KICK PLATE	8400 10" X 2" LDW B-CS		630	IVE
1	EA	SMOKE_SOUND GASKETING	488SBK PSA		BK	ZER

Hardware Group No. 13

For use on Door #(s):
119A

Provide each PR door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
6	EA	HEAVY WEIGHT HINGE	5BB1HW		652	IVE
1	EA	CONST LATCHING BOLT	FB51T/FB61T AS REQ (USE FB52/FB62 @ RATED DOORS)		630	IVE
1	EA	STOREROOM LOCK	ND80P6D RHO LESS STRIKE		626	SCH
1	EA	COORDINATOR	COR X FL		628	IVE
2	EA	MOUNTING BRACKET	MB* VERIFY TYPE		689	IVE
2	EA	SURFACE CLOSER	4040XP H		689	LCN
2	EA	KICK PLATE	8400 10" X 1" LDW B-CS		630	IVE
2	EA	WALL STOP	WS406/407CCV		630	IVE

MECHANICAL HOLD OPEN

Hardware Group No. 13A

For use on Door #(s):
112A 133A

Provide each PR door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
6	EA	HEAVY WEIGHT HINGE	5BB1HW NRP		652	IVE
1	EA	CONST LATCHING BOLT	FB51T/FB61T AS REQ (USE FB52/FB62 @ RATED DOORS)		630	IVE
1	EA	STOREROOM LOCK	ND80P6D RHO LESS STRIKE		626	SCH
1	EA	COORDINATOR	COR X FL		628	IVE
2	EA	MOUNTING BRACKET	MB* VERIFY TYPE		689	IVE
2	EA	SURFACE CLOSER	4040XP SHCUSH		689	LCN
2	EA	KICK PLATE	8400 10" X 1" LDW B-CS		630	IVE

MECHANICAL HOLD OPEN

Hardware Group No. 14

For use on Door #(s):
103A 202A

Provide each SGL door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
3	EA	HEAVY WEIGHT HINGE	5BB1HW		652	IVE
1	EA	STOREROOM LOCK	ND80P6D RHO		626	SCH
1	EA	SURFACE CLOSER	4040XP REG		689	LCN
1	EA	KICK PLATE	8400 10" X 2" LDW B-CS		630	IVE
1	EA	WALL STOP	WS406/407CCV		630	IVE

Hardware Group No. 14A

For use on Door #(s):
118A 124A

Provide each SGL door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
3	EA	HEAVY WEIGHT HINGE	5BB1HW		652	IVE
1	EA	STOREROOM LOCK	ND80P6D RHO		626	SCH
1	EA	SURFACE CLOSER	4040XP H		689	LCN
1	EA	KICK PLATE	8400 10" X 2" LDW B-CS		630	IVE

MECHANICAL HOLD OPEN

Hardware Group No. 14B

For use on Door #(s):
204A

Provide each SGL door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
3	EA	HEAVY WEIGHT HINGE	5BB1HW NRP		652	IVE
1	EA	STOREROOM LOCK	ND80P6D RHO		626	SCH
1	EA	SURFACE CLOSER	4040XP EDA		689	LCN
1	EA	KICK PLATE	8400 10" X 2" LDW B-CS		630	IVE
1	EA	WALL STOP	WS406/407CCV		630	IVE

Hardware Group No. 15

For use on Door #(s):
110C 110D 201A

Provide each SGL door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
3	EA	HEAVY WEIGHT HINGE	5BB1HW NRP		652	IVE
1	EA	CLASSROOM LOCK	ND70P6D RHO		626	SCH
1	EA	SURFACE CLOSER	4040XP HEDA		689	LCN
1	EA	KICK PLATE	8400 10" X 2" LDW B-CS		630	IVE
1	EA	WALL STOP	WS406/407CCV		630	IVE

MECHANICAL HOLD OPEN

Hardware Group No. 16

For use on Door #(s):
102A 113A

Provide each SGL door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
3	EA	HEAVY WEIGHT HINGE	5BB1HW		652	IVE
1	EA	ENTRANCE LOCK	ND53P6D RHO		626	SCH
1	EA	WALL STOP	WS406/407CCV		630	IVE

Hardware Group No. 17

For use on Door #(s):
127A

Provide each SGL door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
3	EA	HEAVY WEIGHT HINGE	5BB1HW		652	IVE
1	EA	PRIVACY LOCK W/ OUTSIDE INDICATOR	ND40S RHO OS-OCC		626	SCH
1	EA	WALL STOP	WS406/407CCV		630	IVE

Hardware Group No. 18

For use on Door #(s):
111A

Provide each SGL door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER		FINISH	MFR
3	EA	HEAVY WEIGHT HINGE	5BB1HW		652	IVE
1	EA	PRIVACY LOCK	ND40S RHO		626	SCH
1	EA	WALL STOP	WS406/407CCV		630	IVE

Hardware Group No. 19 - COORDINATE ELECTRICAL

For use on Door #(s):
105A 105B

Provide each SGL door(s) with the following:

QTY		DESCRIPTION	CATALOG NUMBER			FINISH	MFR
3	EA	HEAVY WEIGHT HINGE	5BB1HW			652	IVE
1	EA	PASSAGE SET	ND10S RHO			626	SCH
1	EA	SURFACE CLOSER	4040XP REG			689	LCN
1	EA	KICK PLATE	8400 10" X 2" LDW B-CS			630	IVE
1	EA	LOW PROFILE RECESSED WALL MOUNT	SEM7840 12V/24V/120V		↯	689	LCN
1	EA	SMOKE_SOUND GASKETING	488SBK PSA			BK	ZER

Hardware Group No. 20 - ALL HARDWARE BY DOOR MANUFACTURER

For use on Door #(s):
108B 108C

Provide each BP door(s) with the following:

QTY	DESCRIPTION	CATALOG NUMBER	FINISH	MFR

Hardware Group No. 21 - ALL HARDWARE BY DOOR MANUFACTURER

For use on Door #(s):
107B 107C 110B 112B 120C 128B
132A 201C

Provide each RU door(s) with the following:

QTY	DESCRIPTION	CATALOG NUMBER	FINISH	MFR

02/23/2026

Project:
Nebraska Christian School
04-29-26

From:
Cash-Wa Distributing Co.
Carly Eacker
401 West 4th Street
PO Box 309
Kearney, NE 68845-7825
(308)-237-3151 7135 (Contact)
308-234-3017 (Fax)
carly.eacker@bullerfixture.com

To:
Nebraska Christian School
Brittany Djernes
1847 Inskip Ave
Central City, NE 68826

Table of Contents

COMBI OVEN, ELECTRIC - UNOX USA XAVC-06FS-EPRM (ITEM 1) 1
CONVECTION OVEN, GAS - BLODGETT (MIDDLEBY) ZEPH-200-G DBL (ITEM 2) 16
GRIDDLE, GAS, COUNTERTOP - VULCAN VMG60 (ITEM 3) 20
EQUIPMENT STAND, FOR COUNTERTOP COOKING - JOHN BOOS GS6-3660SSK (ITEM 4) 24
RANGE, 36", 6 OPEN BURNERS - VULCAN 36S-6BN (ITEM 5) 27
REACH-IN REFRIGERATOR - EVEREST REFRIGERATION EBSR2 (ITEM 6) 30
REACH-IN REFRIGERATOR - EVEREST REFRIGERATION EBR1 (ITEM 7) 33
GAS CONNECTOR HOSE KIT / ASSEMBLY - T&S BRASS HG-4D-48SK (ITEM 8) 36
DISHWASHER, POT/PAN/UTENSIL, DOOR TYPE - CMA DISHMACHINES 180-TS (ITEM 9) 39
DISHWASHER, DOOR TYPE - HOBART AM16T-ASR-2 (ITEM 9) 42
HEATED HOLDING PROOFING CABINET, MOBILE - METRO C539-CFC-U (ITEM 10) 48
FOOD PROCESSOR, BENCHTOP / COUNTERTOP - ROBOT COUPE R2UDICE (ITEM 11) 51
PLANETARY MIXER - GLOBE (MIDDLEBY) SP20 (ITEM 12) 55
FOOD SLICER, ELECTRIC - GLOBE (MIDDLEBY) G12 (ITEM 13) 58
FOOD PACKAGING MACHINE - HAMILTON BEACH HVC305 (ITEM 14) 61
CLEAN DISHTABLE - JOHN BOOS CDT4-S72SBK-R (ITEM 15) 66
SOILED DISHTABLE - JOHN BOOS SDT4-S84SBK-L (ITEM 16) 69
PRE-RINSE FAUCET ASSEMBLY - T&S BRASS B-0133-B (ITEM 16B) 72
THREE (3) COMPARTMENT SINK - JOHN BOOS 3B16204-2D24-X (ITEM 17) 79
PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET - T&S BRASS B-0133-01 (ITEM 17B) 82
WORK TABLE, 72", STAINLESS STEEL TOP - JOHN BOOS ST6R5-3072SSK (ITEM 18) 87
WORK TABLE, 84", STAINLESS STEEL TOP - JOHN BOOS ST6-3084SSK (ITEM 19) 91
DISHTABLE SORTING SHELF - JOHN BOOS BHS1842-TS-X (ITEM 20) 94
HOT FOOD SERVING COUNTER / TABLE - VOLLRATH 36140 (ITEM 21) 97
SERVING COUNTER, COLD FOOD - VOLLRATH 36165 (ITEM 22) 114
VELOCITY BREATH GUARD, SINGLE- - VOLLRATH SS-6BG-041S (ITEM 23) 119
SERVING COUNTER, UTILITY - VOLLRATH 36120 (ITEM 24) 123
HOSE REEL - T&S BRASS B-7245-03 (ITEM 27) 127
UNDERCOUNTER REFRIGERATOR - EVEREST REFRIGERATION ETBR3 (ITEM 28) 130
MILK DISPENSER - SILVER KING SKMAJ2-ESUS4 (ITEM 29) 133
WIRE SHELVING - METRO 2460NK4 (ITEM 30) 136
WORK TABLE, WITH PREP SINK(S) - JOHN BOOS EPT6R10-DL2B-72L (ITEM 33) 146
ICE & WATER DISPENSER - SCOTSMAN HID312ABX-1 (ITEM 34) 149
TILTING SKILLET BRAISING PAN, ELECTRIC - VULCAN VPP40E-208 (ITEM 35) 157
WORK TABLE, 72", STAINLESS STEEL TOP - JOHN BOOS ST4R5-3072GBK (ITEM 36) 162
INGREDIENT BIN - CFS BRANDS BIN3602 (ITEM 37) 165
DRYING RACK UNIT - METRO MAX4-PR48VX4 (ITEM 38) 167
WORK TABLE, 36", STAINLESS STEEL TOP - JOHN BOOS ST4R5-3036GSK (ITEM 40) 172

REACH-IN REFRIGERATOR - EVEREST REFRIGERATION ESR1 (ITEM 41) 177
OPEN DISPLAY MERCHANDISER - TURBO AIR TOM-40B-SP(-A)-N (ITEM 42) 180
REFRIGERATED MERCHANDISER - EVEREST REFRIGERATION EMGR48B (ITEM 43) 183
DISPLAY CASE, HOT FOOD, COUNTERTOP - HATCO FDWD-2-120-QS (ITEM 44) 186
WIRE SHELVING - METRO BSK2448NC (ITEM 46) 189
CAN RACK - NEW AGE 97294 (ITEM 47) 192
TRASH RECEPTACLE, INDOOR - CFS BRANDS 34202303 (ITEM 48) 194
COMMERCIAL WASTE CONTAINER - CFS BRANDS 84103203 (ITEM 48) 196
MOP SINK - JOHN BOOS PBMS2016-12 (ITEM 49) 198
COFFEE BREWER - BUNN 38700.0013 (ITEM 50) 202
DROP-IN SINK - JOHN BOOS PB-DISINK151506-X (ITEM 51) 211
DECK MOUNT FAUCET - T&S BRASS B-1141-CR (ITEM 52) 214
WASTE COLLECTOR - SALVAJOR S914 (ITEM 53) 218
FAUCET, KETTLE / POT FILLER - T&S BRASS B-0292 (ITEM 54) 223
ICE MAKER, CUBE-STYLE - ICE-O-MATIC CIM0330HW90 (ITEM 55) 227
WALK-IN COMBO - KOLPAK A295498 (ITEM 56) 235
POPCORN POPPER - GOLD MEDAL PRODUCTS 2121NS (ITEM C1) 282
MICROWAVE OVEN - ACP RCS10DSE (ITEM C2) 284
REFRIGERATED MERCHANDISER - EVEREST REFRIGERATION EMSGR48B (ITEM C5) 288
REACH-IN FREEZER - EVEREST REFRIGERATION EBF2 (ITEM C7) 291
ICE MAKER WITH BIN, CUBE-STYLE - ICE-O-MATIC ICEU220HA (ITEM C9) 294
DISHWASHER, UNDERCOUNTER - CMA DISHMACHINES 180UC 3 W/DISPENSERS (ITEM C10) 297
DISHWASHER, UNDERCOUNTER - HOBART LXNR-2 (ITEM C10) 300
RAPID COOK OVEN - MERRYCHEF USA CONNEX 16 STAINLESS STEEL (ITEM C11) 305

Submittal Sheet

05/11/2026

ITEM# 1 - COMBI OVEN, ELECTRIC (2 EA REQ'D)

UNOX USA XAVC-06FS-EPRM

ChefTop MIND.Maps™ Plus Combi Oven/Steam Oven is an electric countertop oven that combines heat, hot air flow and steam. (6) 18" x 26" full size sheet or (12) hotel size pan capacity, MIND.Maps™ technology, programmable menu, 2-11/16" shelf spacing, glass door, right-to-left door opening, stainless steel interior & exterior, WIFI/USB for data transfer to HACCP software, cMETus, NSF, ENERGY STAR® (cooking chamber built from 316L stainless steel), The water line to connect from oven to ¾" mpt water connection with in three feet of water placement is included. Ovens come standard with rack slides for sheet pans.

ACCESSORIES

Mfr	Qty	Model	Spec
UNOX USA	1	INSTALL FORM	End User Data & Installation Confirmation Form
UNOX USA	1		2 Year parts and 1 year labor warranty standard
UNOX USA	2	LL4-2	Long.Life 4 years warranty/10,000 working hours on parts and 2 years labor
UNOX USA	1	PREBUILT-2	Prebuilt, ready to connect stacked units (Required 2 Units)
UNOX USA	2		Start-Up option is intended for customers who purchase pre-built or install equipment on their own and in both cases make all electrical and mechanical connections prior to Start-Up visit. Start-Up includes travel within a 100-mile radius (200 miles round trip) of the UNOX approved technician (one trip). The service is the act of an authorized technician reviewing all electrical and mechanical connections for correctness in accordance with the manufacturers written specifications. The authorized technician will also power unit on for the first time, perform all calibrations, operational & functional tests.
UNOX USA	1	STARTUP-1	Start-Up 1st Unit
UNOX USA	1	STARTUP-2	Start-Up 2nd or more unit(s)
UNOX USA	2	USXEC009	Unox Powerwhip, 3 ph, 4AWG, 6ft
UNOX USA	1	XAAQC-00E2-E	Stacking Kit for ChefTop MIND.Maps™ Plus, includes installation kits and stacking parts for stacking two ovens, for electric ovens including floor stand (XWARC-00-EF-F) and casters (XUC012)

UNOX USA	1	INSTALL-ST	Install Stacking Charge
UNOX USA	2		It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested (Free Chlorine, Chloramine, TDS (Total Dissolved Solids), Silica, pH, TH (Total Hardness), Chlorides & Alkalinity) & if required, provide a means of water treatmeant that would meet the minimum requirements of the manufacturer's water quality standards as outlined on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components & VOID the original equipment manufacturer's warranty
UNOX USA	1	USXHC002	EZ-RO 375/16ATM REVERSE OSMOSIS SYSTEM with connection kit for UNOX combi ovens
UNOX USA	1	INSTALL-ROS	Install RO System
UNOX USA	1	USXHC040	Dual Oven Manifold – UNOX manifold provides connection between output of UNOX provided RO system and input to steam line of two UNOX ovens
UNOX USA	4	DB1076A0	Detergent & Rinse Ultra Plus, (10) 1 liter bottles, cleaning chemicals for CHEFTOP MIND.Maps™, SPEED-X™, CHEFTOP-X™ ovens. (There is a hazardous shipping charge for detergents) (10 each per case)
UNOX USA	2	XUC090	Hyper Smoker, works with common smoking materials such as wood chips, pellets, and shavings, for ChefTop MIND.Maps™ Ovens (excluding XACC-0513 & Unox big ovens)
UNOX USA	6	GRP560	CHROMO.GRID, 18"x26", stainless steel

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/4"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

Project
Item
Quantity
Date

XAVC-06FS-EPRM

Model
CHEFTOP MIND.Maps™ PLUS COUNTERTOP

Combi oven	Electric
6 trays 18"x26"	Hinge on the left side
9.5" Touch control panel	
Voltage: 240V 3~ / 208V 3~	



Description

Technologically advanced combi oven for gastronomy cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration and plate regeneration) and for fresh or frozen baking thanks to Unox Intensive Cooking and Intelligence Performance technologies which guarantee perfect results and repeatability for any load size. Automatic management of cooking processes (CHEFUNOX) for perfect results even without trained staff.

Standard cooking features

Programs

- **1000+** Programs
- **CHEFUNOX:** choose something to cook from the library and the oven will automatically set all the parameters
- **MULTI.TIME:** manages up to 10 cooking processes at the same time
- **MISE.EN.PLACE:** synchronises the insertion of pans so that all the dishes are ready at the same time
- **MIND.Maps™:** draw the cooking processes directly on the display
- **READY.COOK:** ready to use settings with infinite time for a quick start

Manual cooking

- **Temperature:** 86 °F - 500 °F
- Up to 9 cooking steps
- **CLIMA.Control:** humidity or dry air set by 10%
- Delta T cooking with core probe
- MULTI.Point core probe with 4 measuring points
- SOUS-VIDE core probe with 2 measuring points (optional accessory)

Advanced and automatic cooking features

Unox Intelligent Performance

- **ADAPTIVE.Cooking™:** automatically regulates the cooking parameters to ensure repeatable results
- **CLIMALUX™:** total control of the humidity in the cooking chamber
- **SMART.Preheating:** automatically sets the preheating temperature and duration
- **AUTO.Soft:** manages the heat rise to make it more delicate
- **SENSE.Klean:** estimates how dirty the oven is and suggests the appropriate automatic washing cycle

Unox Intensive Cooking

- **DRY.Maxi™:** rapidly extracts the humidity from the cooking chamber
- **STEAM.Maxi™:** produces saturated steam
- **AIR.Maxi™:** manage fans auto-reverse and pulse function
- **PRESSURE.Steam:** increases the steam saturation and temperature

Advanced features
Accessories

XAVC-06FS-EPRM

Key features

- **ROTOR.Klean™:** automatic washing system
- Automatic special washing behind the fan guard
- Cooking chamber in high-resistance AISI 316L stainless steel with rounded edges
- Triple glass
- Cooking chamber lighting through LED lights embedded in the door
- Tray supports with anti-tip system
- Drip collection system Integrated in the door which works even when the door is open
- 4-speed fan system and high-performance heating elements
- Integrated DET&Rinse™ detergent container
- Integrated Wi-Fi
- **Wi-Fi / USB data:** download/upload HACCP data
- **Wi-Fi / USB data:** download/upload programs

App and web services

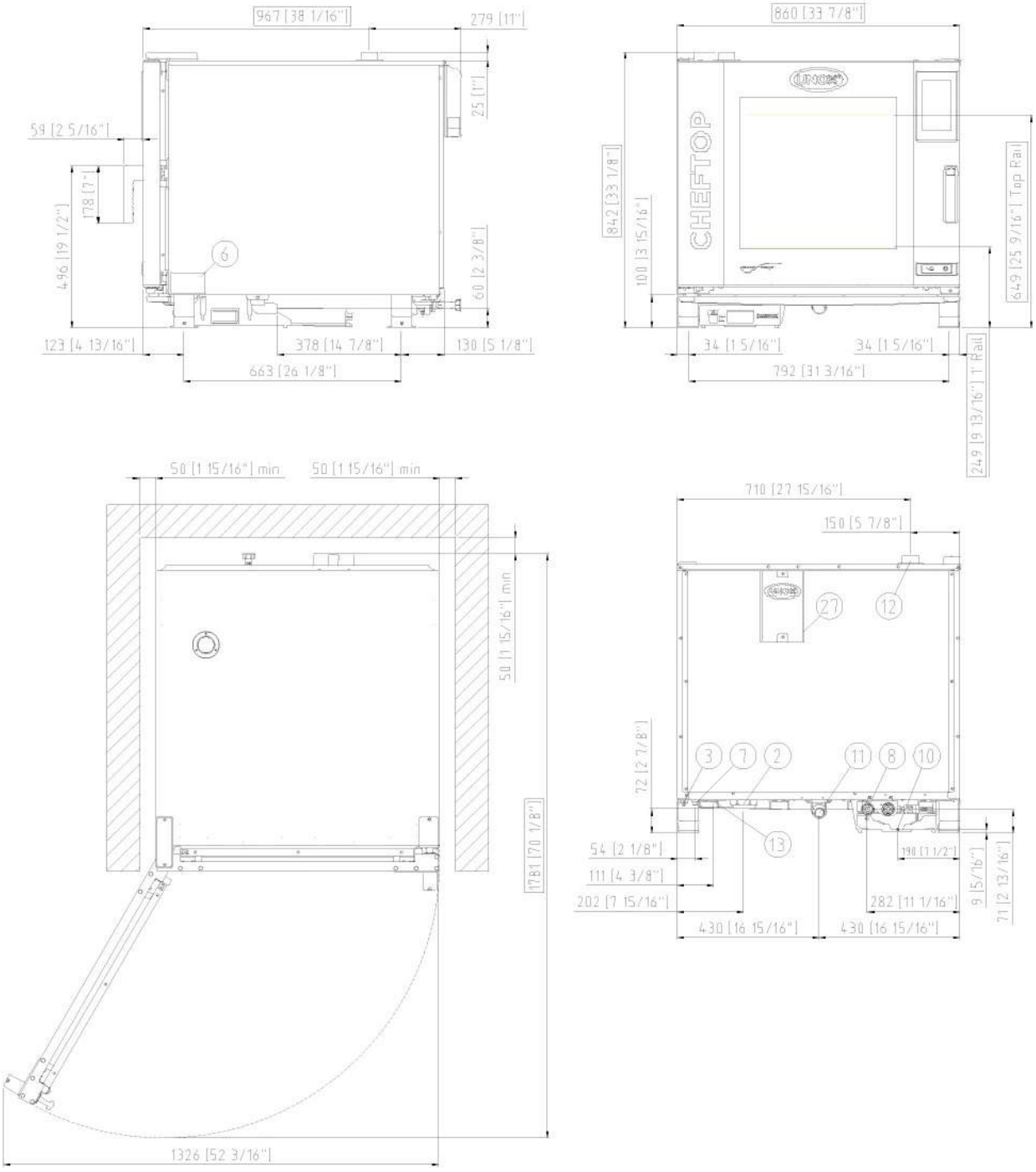
- **Data Driven Cooking app & webapp:** check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits
- **Top Training app:** download the Unox Top.Training app and learn step by step all the secrets of your new oven's control panel

Accessories

- **Ventless hood:** steam condensing hood
- **SMART.Drain:** its functioning is based on a special two-way valve that collects any fat and cooking liquids created during the cooking program and drains them into a tank
- **LIEVOX:** Proofer equipped with sensors capable to control and intervene automatically on the leavening process
- **Neutral cabinet:** recommended solution to optimize your kitchen layout and always have everything in the right place
- **Stand:** the multifunctional support ideal for storing trays safely and placing your oven at the perfect height to work
- **Cooking Essentials:** special trays
- **DET&Rinse™ ECO:** eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.
- **DET&Rinse™ ULTRAPLUS:** cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **PURE / PURE.XL:** resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber
- Ethernet connection kit

Views
Connection positions
Dimensions and weight

XAVC-06FS-EPRM



Dimensions and weight

Width	33-7/8"	860 mm
Depth	38-1/16"	967 mm
Height	33-1/8"	842 mm
Net weight	247 lbs	112 kg
Tray pitch	3-1/8"	80 mm

Connection positions

2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
8	3/4" female NPT water inlet
10	Rotor.KLEAN™ inlet
11	Chamber drain pipe
12	Hot fumes exhaust chimney
13	Accessories connection
27	Cooling air outlet

Power supply
Energy efficiency
Installation requirements

XAVC-06FS-EPRM

Electrical power supply

OPTION A	
Voltage	240 V
Phase	~3PH+PE
Frequency	50 / 60 Hz
Total power	19 kW
Max Amp draw	47 A
Required breaker size	60 A
Power cable requirements*	4 x AWG 4
Plug	NOT INCLUDED
OPTION B	
Voltage	208 V
Phase	~3PH+PE
Frequency	50 / 60 Hz
Total power	14,3 kW
Max Amp draw	41.5 A
Required breaker size	50 A
Power cable requirements*	4 x AWG 6
Plug	NOT INCLUDED

*Recommended size - observe local ordinance.

Installation requirements

Unox products must be installed in facilities where all the systems (gas, electric, hydraulic, ventilations, aerations, etc.) comply with the current national standards. Combustion analysis must be performed in case of gas ovens.

Register to DDC Service to access data and product specifications.
www.ddc.unox.com

Water supply
Water drain

XAVC-06FS-EPRM

Water Supply

USING A WATER SUPPLY THAT DOES NOT MEET UNOX'S MINIMUM WATER QUALITY STANDARDS WILL VOID ANY WARRANTY.
It is the responsibility of the purchaser to ensure that the incoming water supply is compliant with the listed specifications through adequate treatment measures. One water tap per oven is required.

Line pressure:	Drinking water inlet: 3/4" NPT, line pressure: 1.5 to 6 Bar; 22 to 87 psi (2 Bar; 29 psi recommended)

Inflow water specifications

Free chlorine	≤ 0.5 ppm
Chloramine	≤ 0.1 ppm
pH	7 - 8.5
Electrical conductivity	≤ 1000 µS/cm
Total hardness	≤ 30 °dH

Steam circuit: inflow water specifications

Total hardness	≤ 8 °dH*
Chlorides	≤ 250 ppm

*This value refers to daily steam cooking of 1-2 hours. In any case, if with a total hardness ≤ 8°dH there is still production of limescale, it is mandatory to treat the water in order to avoid limescale production. Unox recommends water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphate are not allowed.

Water drain

Properties	Pvc drain (or similar according to market HACCP requirements) 40 mm positioned on the floor and behind the column

Only one drain is required per column solution

Register to DDC Service to access data and product specifications.
www.ddc.unox.com

Proyecto
Producto
Cantidad
Fecha

XAVC-06FS-EPRM

Modelo
CHEFTOP MIND.Maps™ PLUS COUNTERTOP

Horno combinado	Eléctrico
6 bandejas 18"x26"	Bisagra en el lado izquierdo
Panel de control táctil 9,5"	
Voltaje: 240V 3~ / 208V 3~	



Descripción

Horno combinado profesional capaz de gestionar múltiples procesos de cocción gastronómicos (deshidratación, cocción al vapor, cocción a baja temperatura, cocción sous vide, dorado, asado, fritura, regeneración y regeneración al plato) y procesos de panadería y pastelería (fresca y congelada). Gracias a las tecnologías Unox Intensive Cooking e Intelligent Performance y a la gestión automática de los procesos de cocción CHEFUNOX, garantiza resultados perfectos que se pueden repetir incluso sin personal cualificado.

Características de cocción estándar

Programas

- **1000+** Programas
- **CHEFUNOX:** elige qué quieres cocinar de tu librería y el horno selecciona automáticamente los parámetros
- **MULTI.TIME:** gestiona hasta 10 procesos de cocción contemporáneamente
- **MISE.EN.PLACE:** sincroniza la introducción de las bandejas para tener todos los platos preparados al mismo tiempo
- **MIND.Maps™:** diseña directamente en la pantalla los procesos de cocción
- **READY.COOK** programas de tiempo infinito preestablecidos listos para el uso

Cocción Manual

- **Temperatura:** 86 °F - 500 °F
- Hasta 9 pasos de cocción
- **CLIMA.Control:** humedad o aire seco ajustado al 10%.
- Cocción con sonda al corazón y función Delta T
- Sonda al corazón MULTI.Point con 4 puntos de medición
- Sonda al corazón SOUS-VIDE con 2 puntos de medición (accesorio opcional)

Características de cocciones avanzadas y automáticas

Unox Intelligent Performance

- **ADAPTIVE.Cooking™:** regula automáticamente los parámetros de cocción para garantizar resultados que se pueden repetir
- **CLIMALUX™:** control total de la humedad en la cámara de cocción
- **SMART.Preheating:** ajusta automáticamente la temperatura y la duración del precalentamiento
- **AUTO.Soft:** gestiona la salida térmica para hacerla más delicada
- **SENSE.Klean:** calcula el grado de suciedad del horno y sugiere el ciclo de lavado automático adecuado.

Unox Intensive Cooking

- **DRY.Maxi™:** extrae rápidamente la humedad de la cámara de cocción
- **STEAM.Maxi™:** produce vapor saturado
- **AIR.Maxi™:** gestiona la inversión de marcha automática y la función pulsada de los ventiladores
- **PRESSURE.Steam:** aumenta la saturación de vapor y la temperatura

XAVC-06FS-EPRM

Características técnicas

- **ROTOR.Klean™:** sistema de lavado automático
- Lavado automático especial detrás del carter
- Cámara de cocción en acero inoxidable AISI 316L de alta resistencia con bordes redondeados
- Triple cristal
- Iluminación de la cámara de cocción con luces LED integradas en la puerta
- Soportes para bandejas con sistema antivuelco
- Sistema recogegotas integrado en la puerta, que sigue en funcionamiento incluso con la puerta abierta
- Sistema de ventiladores múltiples de 4 velocidades y elementos de calor de alto rendimiento
- Contenedor de detergente DET&Rinse™ integrado
- Conexión Wi-Fi integrada
- **WI-Fi-/USB data:** descarga/carga de datos HACCP
- **WI-Fi-/USB data:** descarga/carga de programas

Servicios Web y App

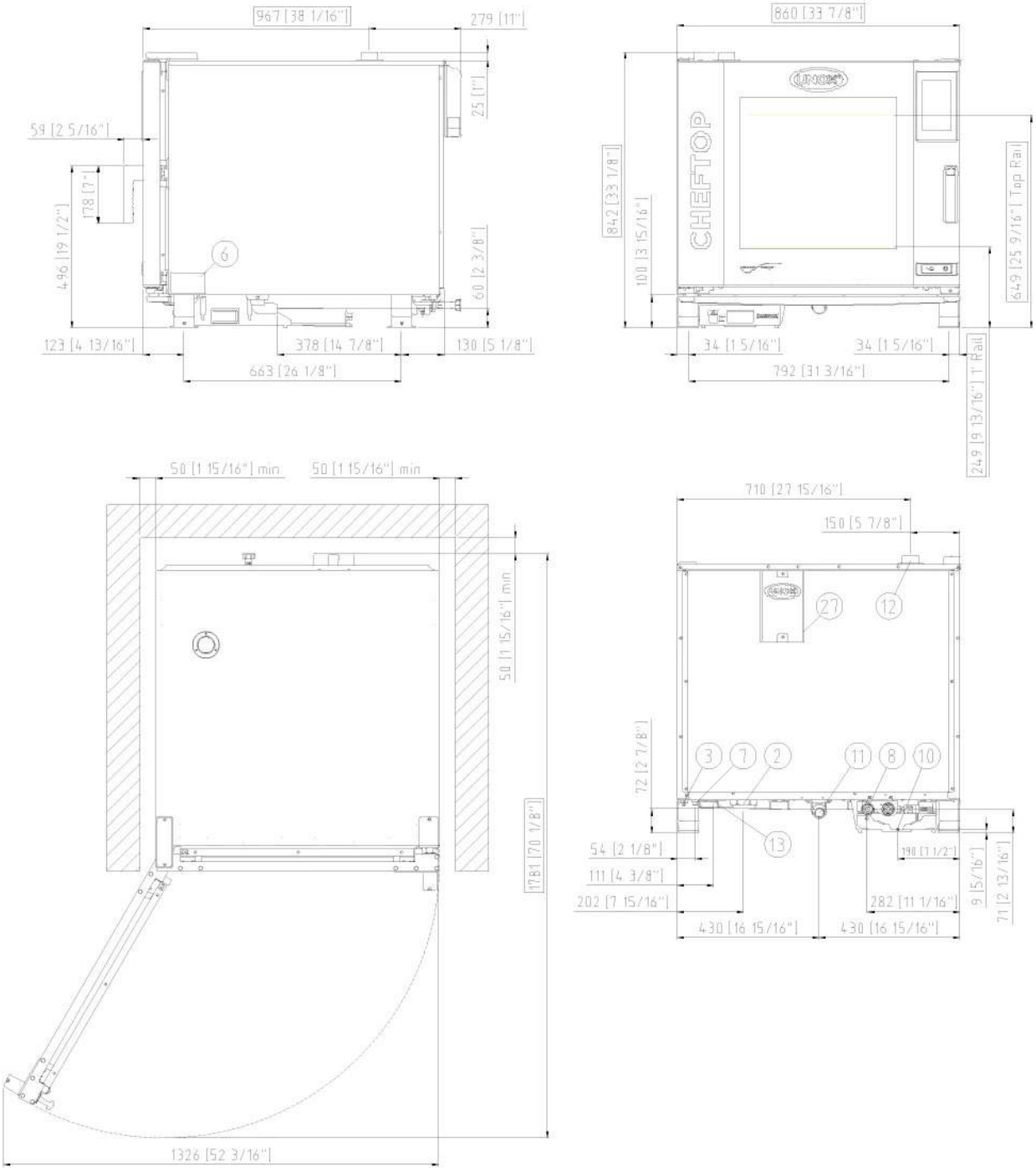
- **Data Driven Cooking app & webapp:** controla y supervisa las condiciones de funcionamiento de sus hornos en tiempo real, crea y comparte nuevas recetas. La inteligencia artificial convierte los datos de consumo en información útil y te permite aumentar tus beneficios diarios
- **Top Training app:** descarga la app Unox Top.Training y aprende paso a paso los secretos del panel de control de tu nuevo horno

Accesorios

- **Campana Ventless:** campana con condensación de vapor
- **SMART.Drain:** su función se basa en el uso de una válvula especial de dos vías que recoge la grasa y los líquidos de cocción creados durante el programa de cocción y los drena en un depósito
- **LIEVOX:** Fermentadora dotada de sensores que controlan e intervienen en modo automático en los procesos de fermentación
- **Armarios neutros:** solución recomendada para optimizar la distribución de la cocina y tener siempre todo en el lugar correcto
- **Stand:** soporte multifuncional perfecto para guardar las bandejas con seguridad y colocar el horno a la altura perfecta para trabajar
- **Cooking Essentials:** bandejas especiales
- **DET&Rinse™ ECO:** fórmula eco para limpiezas diarias en el máximo respeto por el medio ambiente. Pefecto para un nivel de suciedad leve.
- **DET&Rinse™ ULTRAPLUS:** detergente abrillantador concentrado que garantiza máximos niveles de limpieza y mayor duración del horno
- **PURE / PURE.XL:** Sistema de filtración de resina que elimina del agua todas las sustancias que contribuyen a la formación de cal dentro de la cámara de cocción
- Kit conexión Ethernet

Vistas
Posición conexiones
Dimensiones y peso

XAVC-06FS-EPRM



Dimensiones y peso

Longitud	33-7/8"	860 mm
Profundidad	38-1/16"	967 mm
Altura	33-1/8"	842 mm
Peso neto	247 lbs	112 kg
Distancia entre bandejas	3-1/8"	80 mm

Posición conexiones

2	Caja de conexión
3	Terminal unipotencial
6	Tarjeta de características técnicas
7	Termostato de seguridad
8	Entrada de Agua 3/4"
10	Entrada Rotor.KLEAN™
11	Descarga cámara de cocción
12	Chimenea salida de humos calientes
13	Conexión accesorios
27	Salida aire de enfriamiento

Fuente de alimentación
Eficiencia energética
Requisitos para la instalación

XAVC-06FS-EPRM

Alimentación eléctrica

OPCIÓN A	
Voltaje	240 V
Fase	~3PH+PE
Frecuencia	50 / 60 Hz
Potencia total	19 kW
Máx corriente absorbida	47 A
Dimensión requerida por el interruptor diferencial*	60 A
Requisitos cable potencia*	4 x AWG 4
Enchufe	NO INCLUIDO
OPCIÓN B	
Voltaje	208 V
Fase	~3PH+PE
Frecuencia	50 / 60 Hz
Potencia total	14,3 kW
Máx corriente absorbida	41.5 A
Dimensión requerida por el interruptor diferencial*	50 A
Requisitos cable potencia*	4 x AWG 6
Enchufe	NO INCLUIDO

*Dimensión recomendada: observe la ordenanza local.

Requisitos para la instalación

Los productos Unox deben instalarse en instalaciones en las que todos los sistemas (gas, eléctrico, hidráulico, ventilaciones, aireaciones, etc.) cumplan las normas nacionales vigentes. Debe realizarse un análisis de combustión en caso de hornos de gas.

Regístrate para acceder a las características específicas tecnicas del producto.
www.ddc.unox.com

Conexión hídrica
Desagüe de agua

XAVC-06FS-EPRM

Conexión hídrica

UTILIZAR AGUA NO CONFORME A LOS ESTÁNDARES MÍNIMOS UNOX PARA LA CALIDAD DEL AGUA ANULA CUALQUIER TIPO DE GARANTÍA.
Es responsabilidad del comprador asegurar que el suministro del agua en entrada esté conforme a las especificaciones detalladas a través de medidas de tratamiento apropiadas. Se requiere un grifo de agua por horno.

Presión de línea:	Entrada agua potable: 3/4 "NPT, presión de la línea: 1.5 a 6 Bar; 22 a 87 psi (2 Bar; 29 psi recomendado)

Especificaciones agua en entrada

Cloro libre	≤ 0.5 ppm
Cloramina	≤ 0.1 ppm
pH	7 - 8.5
Conductividad eléctrica	≤ 1000 µS/cm
Dureza total	≤ 30 °dH
Dureza total	

Circuito vapor: especificaciones agua en entrada

Dureza total	≤ 8 °dH*
Cloruros	≤ 250 ppm

*Este valor hace referencia a una cocción al vapor diaria de 1-2 horas. En cualquier caso, si con una dureza total de ≤ 8°dH sigue produciéndose cal, es obligatorio tratar el agua para evitar dicha producción de cal. Recomendamos sistemas de tratamiento de agua basados en resinas de intercambio iónico. Los sistemas de tratamiento de agua basados en polifosfatos no están permitidos.

Desagüe de agua

Propiedades	Pvc drain (or similar according to market HACCP requirements) 40 mm positioned on the floor and behind the column

Solo se necesita un desagüe por columna

Regístrate para acceder a las características específicas tecnicas del producto.
www.ddc.unox.com

End User Data & Installation Confirmation

To ensure proper product registration, Installation, and technical support, UNOX, INC must obtain the following information, upon order placement, concerning the end user of the equipment. Shipment will be delayed if this form is not returned to the Orders Team at orders.usa@unox.com. **This form can be completed by the Equipment Dealer or End User.**

For multiple locations, please complete an End User form for every single one. Failure to provide specific locations information will result in installation delays and additional charges.

Please return completed form to UNOX, Inc. with purchase order

Name of the Business : _____ Business Phone Number : _____

Street Address : _____ City, State and Zip Code : _____

Contact Name : _____ Contact Phone Number : _____

New Construction? YES ☐ NO ☐ Contact Email : _____

Equipment Dealer Name : _____ Dealer PO Number : _____

Please select the appropriate box below:

Purchased UNOX START-UP

☐ We have purchased UNOX equipment (with or without PREBUILT option) for the above end user location and have also purchased the optional UNOX START-UP service. We confirm that unit receipt, placement, and connection to all required utilities will be performed by competent persons in accordance with appropriate UNOX installation manual and equipment specification document. We understand the following:

1. Installation activities must be performed prior to scheduled arrival of UNOX authorized start-up technician.
2. Technical assistance is available from UNOX, Inc. via telephone at (800) 489-8669 or e-mail at service.usa@unox.com.
3. UNOX START-UP includes a single visit to perform inspection of unit for proper mechanical connections (Mechanical, in this definition, refers to gas, water, electric, drain, and ventilation), clearances, service access, positioning, leveling of equipment, and connection to properly configured internet (Wi-Fi or Ethernet) service.
4. UNOX start-up technician will perform humidity and gas system (for gas units only) calibration as well as operational performance test.
5. All work will be documented, and operational checklist completed by UNOX START-UP technician.
6. All costs related to delays caused by improperly installed equipment or work performed by UNOX START-UP technician to rectify improper installation are the responsibility of the equipment dealer or end customer.
7. Start-Up requests must be received at least ten (10) business days prior to desired date of service to allow for scheduling.

Estimated Date site ready for Start-Up _____

☐ **Decline Certified Installation and START-UP**

We have purchased UNOX equipment (with or without PREBUILT option) for the above end user location and have declined the UNOX Certified Installation and the UNOX START-UP service. We confirm that unit receipt, placement, connection to utilities, start-up, and calibration will be performed by competent persons. We understand the following:

1. We understand that by declining the UNOX installation or START-UP services, UNOX, Inc. will not cover warranty service calls related to improper installation.
2. We understand that an Installation Manual is included with every new UNOX oven and that an electronic version of the manual is available by contacting UNOX at (800) 489-8669.
3. We understand that all UNOX equipment must be installed by qualified appliance installers.
4. We understand that all UNOX ovens require calibration at the installation site prior to unit operation. This calibration must be performed by a qualified technician and for gas equipment, requires the use of a gas combustion analyzer. This service is not provided by UNOX unless installation or start-up service is purchased. Customers who choose not to purchase these services are responsible for ensuring equipment is installed properly and calibrated by a qualified technician.

☐ **Purchased Certified Installation**

We have purchased UNOX Certified Installation for the above end user location. The UNOX Certified Installation information sheet has been received and we fully understand what is included with the standard installation. We further acknowledge the following:

1. The site inspection and installation requests must be received at least ten (10) business days prior to desired date of service to allow for scheduling.
2. We understand that all UNOX equipment must be installed by qualified appliance installers.
3. We understand that all gas powered UNOX ovens require calibration at the installation site prior to unit operation. This calibration must be performed by a qualified gas technician and requires the use of a gas combustion analyzer. This service will be performed by the UNOX installer at the time of installation.

Estimated date site ready for pre-installation inspection: _____ **Estimated Installation date:** _____

Preferred Authorized UNOX Service Agent Name: _____

☐ **Purchased Long.Life 4 or Long.Life 5**

We have purchased UNOX LONG.Life 4 or LONG.Life 5 extended warranty and understand the following:

1. UNOX LONG.Life 4 and LONG.Life 5 include a labor and parts warranty extension for the oven only and do not include warranty extension for accessories, care items, or cooking essentials purchased with the oven.
2. LONG.Life 4 and LONG.Life 5 warranty extensions require that covered equipment is connected to UNOX via an Internet connection within 30 days of installation.
3. UNOX, Inc. warranty terms and conditions are outlined in the UNOX, Inc. warranty policy.
4. We acknowledge receipt of the UNOX Warranty policy.

PREBUILT Oven Accessory Placement

This section is for equipment orders that include the UNOX PREBUILT-1 or PREBUILT-2 configuration and have also purchased heat shields and/or water filters. If multiple columns are ordered and different Heatshield and/or Water Filter configurations are required, please communicate differences in additional information section below.

PREBUILT-1 Configurations: (Note, Heat shields and water filters cannot be installed on same side of oven.)

PREBUILT-1 (Oven on stand)

Heatshield:

- ☐ Install Heat Shield on Left side of Oven
- ☐ Install Heat Shield on Right of Oven

Water Filter:

- ◯ Install Water Filter on back of oven stand (Standard)
- ◯ Install Water Filter on Left side of Oven
- ◯ Install Water Filter on Right of Oven
- ◯ Do not install water filter on oven, I/We will attach to wall behind oven placement.

PREBUILT-2 (Stacked Ovens)

Heatshield:

- ☐ Install Heat Shield on Left side of Oven Column
- ☐ Install Heat Shield on Right side of Oven Column

Water Filter:

- ◯ Install Water Filter on Left side of Oven (Standard)
- ◯ Install Water Filter on Right of Oven
- ◯ Do not install water filter on oven, I/We will attach to wall behind oven placemen

Additional information:

Name : _____ Title : _____

Signature : _____ Date : _____

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 2 - CONVECTION OVEN, GAS (1 EA REQ'D)

Blodgett (Middleby) ZEPH-200-G DBL

Zephaire Convection Oven, gas, double-deck, bakery depth, capacity (5) 18" x 26" pans per compartment, (SSI-M) solid state infinite controls with 60 min. manual timer, two speed fan, flue connector, dependent glass doors, interior light, stainless steel front, sides and top, 6" stainless steel legs, 120,000 BTU, ETL, CE, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Blodgett (Middleby)	1		2 year parts, 2 year labor and 1 additional year door warranty (parts only), standard
Blodgett (Middleby)	1		Gas type to be determined
Blodgett (Middleby)	2		2-wire with ground, cord & plug, 1/2 hp (per deck), standard
Blodgett (Middleby)	1	SSI-M	Top Oven: Solid State infinite control with 60 min. manual timer
Blodgett (Middleby)	1	SSI-M	Bottom Oven: Solid State infinite control with 60 min. manual timer
Blodgett (Middleby)	1		Venting to be determined
Blodgett (Middleby)	1		6" legs, adjustable, stainless steel (set), standard
			Existing Oven

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug			6.0		1/2		
2	115	60	1				6.0		1/2		

ELECTRICAL 1 REMARKS

Top Oven

ELECTRICAL 2 REMARKS

Bottom Oven

GAS

	SIZE	MBTU	KW
1	3/4"	60.0	
2	3/4"	60.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					
2					

BLODGETT

ZEPHAIRE-200-G

Full-Size Bakery Depth Gas Convection Oven



Shown on optional casters

Project _____

Item No. _____

Quantity _____

ZEPHAIRE-200-G

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

- Full angle iron frame
- Stainless steel front, top, sides and legs
- 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
- Removable front control panel
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

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

OPERATION

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator and manual gas service cut-off valve located in front control area
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Two 50 watt commercial bake oven lamps

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)
- Draft diverter or draft hood for venting (select one)
- 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" (107mm) low profile casters
  - ❑ 25" (635mm) stainless steel stand w/rack guides
  - ❑ 29" (737mm) stainless steel, fully welded open stand with pan supports
- **Gas hose with quick disconnect and restraining device**
  - ❑ 48" (1219mm) hose
  - ❑ 36" (914mm) hose
- ❑ Extra oven racks
- ❑ SSD - solid state digital control with LED display, Cook & Hold and Pulse Plus®
- ❑ Gas manifold (for double sections)
- ❑ Stainless steel solid back panel
- ❑ Extended labor warranty

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- ❑ Solid stainless steel doors

www.blodgett.com
42 Allen Martin Drive, Essex Junction, VT 05452
Phone: (802) 658-6600 | Fax: (802) 864-0183

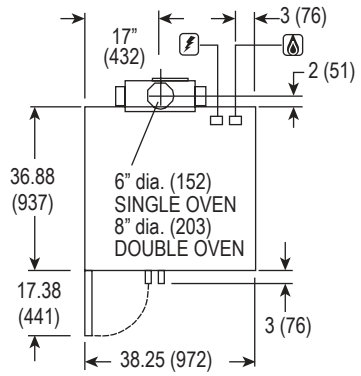
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BLODGETT

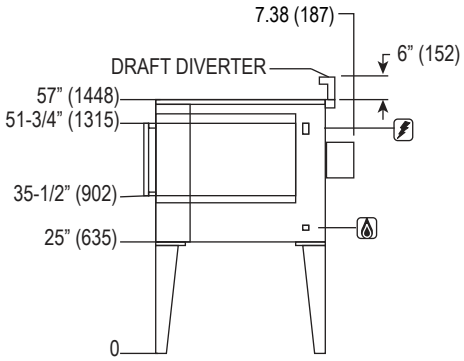
ZEPHAIRE-200-G

APPROVAL/STAMP

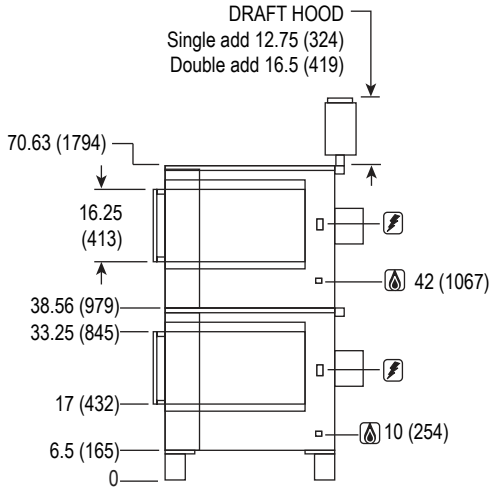
DIMENSIONS ARE IN INCHES (MM)



TOP VIEW



SINGLE



DOUBLE

SHORT FORM SPECIFICATIONS Provide Blodgett full-size convection oven model ZEPHAIRE-200-G, (single/double) compartment. Each compartment shall have porcelainized steel liner and shall accept five 18" x 26" standard full-size bake pans in left-to-right or front-to-back positions. Doors shall have 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 dual-flow system combining direct and indirect heat. Air in baking chamber distributed by dual inlet blower wheel powered by a two speed, 1/2 HP motor with thermal Overload protection. Each chamber shall be fitted with five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state infinite control with separate dials for thermostat and timer. Provide options and accessories as indicated.

DIMENSIONS

Floor space	38-1/4" (972mm) W x 36-7/8" (936mm) L
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

6" (152 mm)

MINIMUM ENTRY CLEARANCE

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

SHIPPING INFORMATION

Approx. Weight

Single	617 lbs. (280 kg)
Double	1193 lbs. (541 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	10.5" W.C. min. – 13.0" W.C. max.

Manifold Pressure

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

MAXIMUM INPUT

60,000 BTU/hr per oven section

POWER SUPPLY

115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground, 1/2 H.P., 2 speed motor, 1120 and 1710 RPM

230, 220/240VAC, 1 phase, 3 Amp, 50 Hz., 2-wire with ground, 1/2 H.P., 1 speed motor, 1440 RPM

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

FOR COMMERCIAL USE ONLY

Submittal Sheet

05/11/2026

ITEM# 3 - GRIDDLE, GAS, COUNTERTOP (1 EA REQ'D)

Vulcan VMG60

Heavy Duty Griddle, countertop, gas, 60" W x 24 "D cooking surface, 1" thick polished steel griddle plate, (5) burners, 4" back & tapered side splashes, manual controls, (2) 6 quarts grease drawer, stainless & aluminized steel chassis frame, 11-1/8" low profile cooking height on 4" adjustable legs, 135,000 BTU, cCSAus, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1		Natural gas (specify elevation if over 2,000 ft.)

GAS

	SIZE	MBTU	KW
1	3/4"	135.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

VMG SERIES

Manual Control Heavy-Duty Gas Griddle



Model VMG36

SPECIFICATIONS

Low profile heavy duty gas griddle, Vulcan model No. _____ Stainless steel front, sides, and front top ledge. Fully welded stainless and aluminized steel body frame. 11" low profile cooking height on 4" legs. 1" thick polished steel griddle plate with 12 gage, 4" stainless steel back and tapered side splashes. Grease chute is fully welded to stop grease migration. One 27,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width. One high range infinite heat control valve per burner. 3½" wide stainless steel grease trough. ¾" rear gas connection and pressure regulator.

Exterior Dimensions:

_____"w x 31½"d x 15½"h on 4" legs

SPECIFY TYPE OF GAS WHEN ORDERING

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

MODELS

- ❑ **VMG24** 24"w x 24"d griddle plate
- ❑ **VMG36** 36"w x 24"d griddle plate
- ❑ **VMG48** 48"w x 24"d griddle plate
- ❑ **VMG60** 60"w x 24"d griddle plate
- ❑ **VMG72** 72"w x 24"d griddle plate

STANDARD FEATURES

- Stainless steel front, sides, and front top ledge with "Cool Bullnose" design
- Fully welded stainless and aluminized steel chassis frame
- 11" low profile cooking height on 4" adjustable legs
- 1" thick polished steel griddle plate with 12 gauge, 4" stainless steel back and tapered side splashes
- Spatula wide 3½" grease gutter and grease chute is fully welded for easier cleaning and to stop grease migration
- One 27,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width
- Large 6 quart stainless steel grease drawer (2 drawers on 60" and 72" models)
- One high range infinite heat control valve per burner
- Bottom heat shields
- Standing pilot ignition system
- ¾" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES *(see last page)*

VMG SERIES - HEAVY DUTY MANUAL GAS GRIDDLE

Approved by_____ Date_____ Approved by_____ Date_____

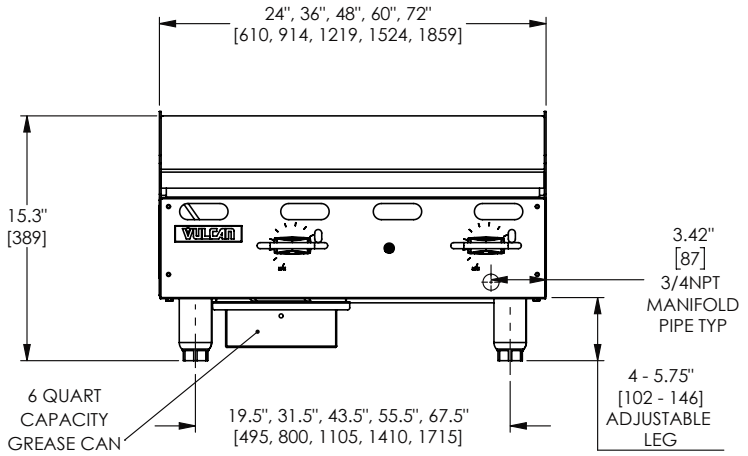
VMG SERIES
Manual Control Heavy Duty Gas Griddle

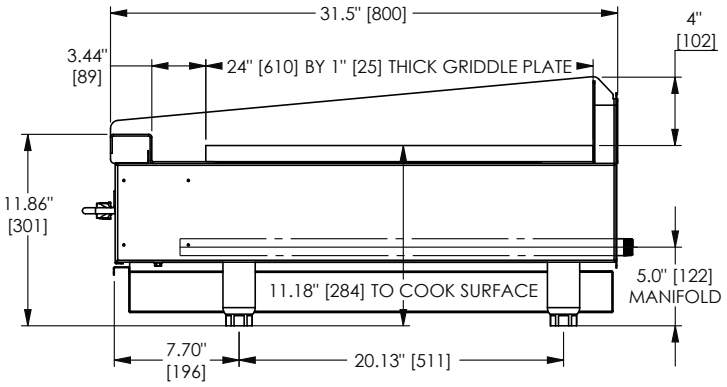
INSTALLATION INSTRUCTIONS

1. A gas pressure regulator supplied with the unit must be installed;
   Natural Gas 4.0" (102 mm) W.C.
   Propane Gas 10.0" (254 mm) W.C.
2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible and 0" from non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at https://www.aga.org/.

NOTE: In The Commonwealth of Massachusetts
All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. This appliance is manufactured for commercial installation only and is not intended for home use.





MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR.	NO. OF DRAWERS	APPROX. SHIP. WT.
VMG24	24"	31½"	15¼"	11⅛"	2	54,000	1	285 lbs./129 kg.
VMG36	36"	31½"	15¼"	11⅛"	3	81,000	1	400 lbs./181 kg.
VMG48	48"	31½"	15¼"	11⅛"	4	108,000	1	480 lbs./218 kg.
VMG60	60"	31½"	15¼"	11⅛"	5	135,000	2	650 lbs./295 kg.
VMG72	72"	31½"	15¼"	11⅛"	6	162,000	2	790 lbs./358 kg.

**These are nominal dimensions and can vary by +1.75" with adjustable legs.*

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

VULCAN

VMG SERIES
Manual Control Heavy Duty Gas Griddle

ACCESSORIES (packaged and sold separately)



PLATE RAIL
Stainless steel plate rail, 10⅝" depth
Note: Standard plate rail accessories are incompatible with rear grease trough griddles

ITEM #	FOR
❑ **PLTRAIL-24**	VMG24
❑ **PLTRAIL-36**	VMG36
❑ **PLTRAIL-48**	VMG48
❑ **PLTRAIL-60**	VMG60
❑ **PLTRAIL-72**	VMG72



CONDIMENT RAIL
Stainless steel condiment rail, 10⅝" depth. Pans not included.
Note: Condiment rail accessories are incompatible with rear grease trough griddles

ITEM #	FOR
❑ **CONRAIL-24**	VMG24
❑ **CONRAIL-36**	VMG36
❑ **CONRAIL-48**	VMG48
❑ **CONRAIL-60**	VMG60
❑ **CONRAIL-72**	VMG72



CUTTING BOARD
Stainless steel cutting board with Sani-Tuff®, 10⅝" depth
Note: Cutting board accessories are incompatible with rear grease trough griddles

ITEM #	FOR
❑ **CUTBD-24**	VMG24
❑ **CUTBD-36**	VMG36
❑ **CUTBD-48**	VMG48
❑ **CUTBD-60**	VMG60
❑ **CUTBD-72**	VMG72



HOSE
¾" x 4' long gas flex hose and quick disconnect

ITEM #	FOR
❑ **3/4QD-HOSE-4**	All VMG



BANKING STRIP
Griddle Banking Strip

ITEM #	FOR
❑ **BANKING-STRIP**	All VMG



EQUIPMENT STAND
Universal equipment stand 24"H, ½" marine edge, undershelf, stainless steel, 5" casters

ITEM #	FOR
❑ **STAND/C-24**	VMG24
❑ **STAND/C-36**	VMG36
❑ **STAND/C-48**	VMG48
❑ **STAND/C-60**	VMG60
❑ **STAND/C-72**	VMG72

INTEGRATED STAND
Equipment stand integrated into griddle unit (37" working height)

ITEM #	FOR
❑ **ISTAND/C-24**	VMG24
❑ **ISTAND/C-36**	VMG36
❑ **ISTAND/C-48**	VMG48
❑ **ISTAND/C-60**	VMG60
❑ **ISTAND/C-72**	VMG72

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

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 4 - EQUIPMENT STAND, FOR COUNTERTOP COOKING (1 EA REQ'D)

John Boos GS6-3660SSK

Equipment Stand, 60"W x 36"D x 24"H, 16/300 stainless steel top with 1-1/2"H up-turn on back & both sides, stainless steel legs & adjustable undershelf, bullet feet, KD, NSF

SPEC SHEET

"GS6-SSK" EQUIPMENT STANDS

16GA Stainless Steel Top w/Stainless Steel Base & Shelf

FEATURES:

- 16GA Type 300 Stainless Steel Top With #4 Polish, Satin Finish
- 1-1/2" Stallion Edge On Front. Turned Up Back And Both Sides
- Top Frame Is Reinforced By A Full Frame Fabricated Of 1-1/2" Square O.D. Tube 16GA Stainless Steel
- Stainless Steel Base
- Shipped Knocked-Down, Easy-To-Assemble (Welded Setup Available)

SPECIFICATIONS:

- Top: Stainless Steel Tops Are TIG Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Top: 16GA Stainless Steel Type 300 Stainless Steel With #4 Polish, Satin Finish
- Shelf: 18GA Stainless Steel
- Legs: 1-5/8" Round O.D. 16GA Tubular Stainless Steel
- Gussets: Stainless Steel
- Feet: 1" Adjustable Stainless Bullet Feet

CERTIFICATIONS:



GS6-3048SSK

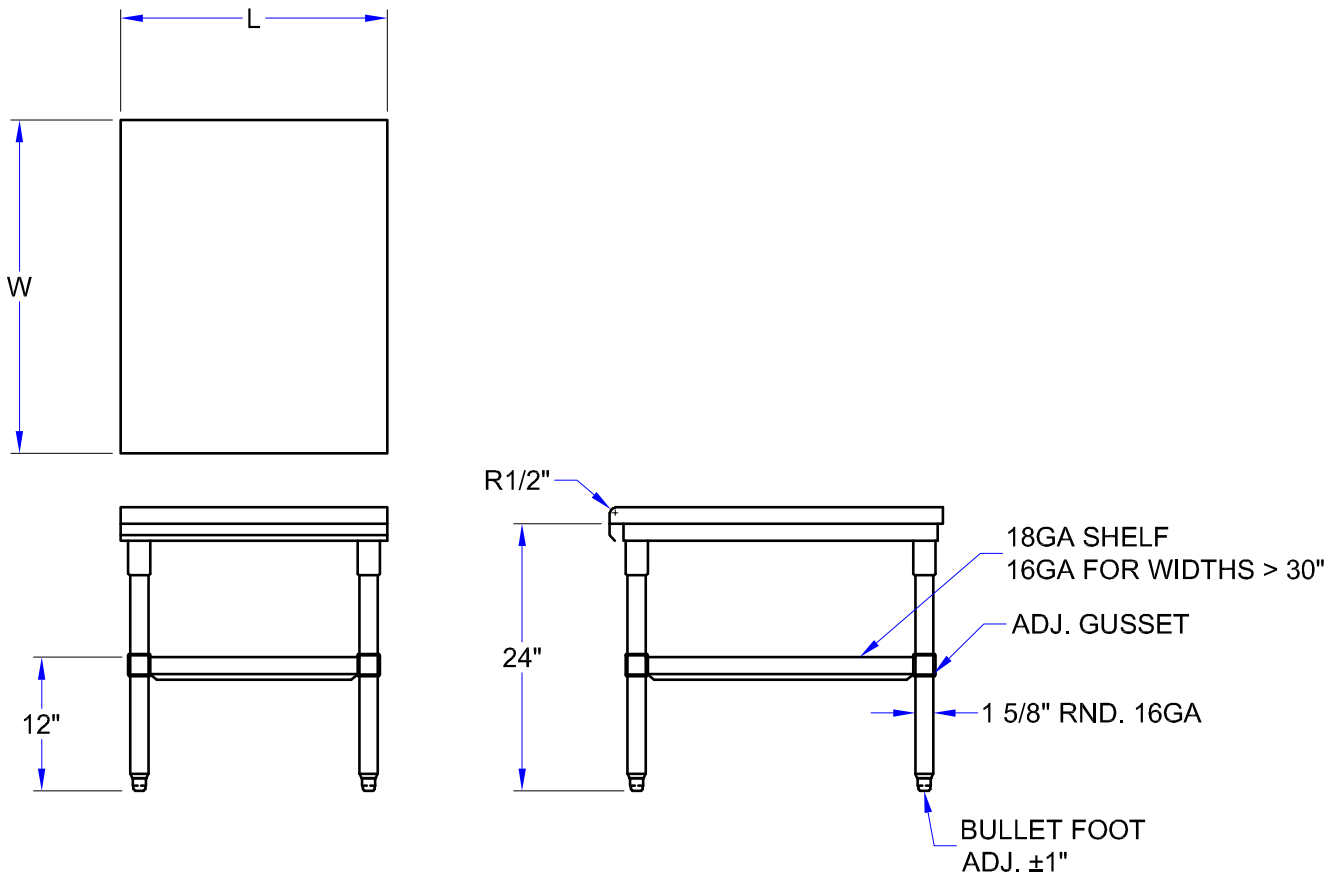
"GS6-SSK" EQUIPMENT STANDS

LENGTH	24" WIDE	WT. (LBS)	30" WIDE	WT. (LBS)	36" WIDE	WT. (LBS)
15"	**GS6-2415SSK**	25	**GS6-3015SSK**	36	**GS6-3615SSK**	45
18"	**GS6-2418SSK**	30	**GS6-3018SSK**	40	**GS6-3618SSK**	50
24"	**GS6-2424SSK**	45	**GS6-3024SSK**	51	**GS6-3624SSK**	65
30"	**GS6-2430SSK**	60	**GS6-3030SSK**	63	**GS6-3630SSK**	80
36"	**GS6-2436SSK**	65	**GS6-3036SSK**	69	**GS6-3636SSK**	90
48"	**GS6-2448SSK**	80	**GS6-3048SSK**	90	**GS6-3648SSK**	100
60"	**GS6-2460SSK**	95	**GS6-3060SSK**	111	**GS6-3660SSK**	127
72"	**GS6-2472SSK** *	111	**GS6-3072SSK** *	132	**GS6-3672SSK** *	154

***NOTE: HAS 3 SETS OF LEGS**

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



"GS6-GBK" EQUIPMENT STANDS

LENGTH	24" WIDE	WT. (LBS)	30" WIDE	WT. (LBS)	36" WIDE	WT. (LBS)
15"	**GS6-2415SSK**	25	**GS6-3015SSK**	36	**GS6-3615SSK**	45
18"	**GS6-2418SSK**	30	**GS6-3018SSK**	40	**GS6-3618SSK**	50
24"	**GS6-2424SSK**	45	**GS6-3024SSK**	51	**GS6-3624SSK**	65
30"	**GS6-2430SSK**	60	**GS6-3030SSK**	63	**GS6-3630SSK**	80
36"	**GS6-2436SSK**	65	**GS6-3036SSK**	69	**GS6-3636SSK**	90
48"	**GS6-2448SSK**	80	**GS6-3048SSK**	90	**GS6-3648SSK**	100
60"	**GS6-2460SSK**	95	**GS6-3060SSK**	111	**GS6-3660SSK**	127
72"	**GS6-2472SSK ***	111	**GS6-3072SSK ***	132	**GS6-3672SSK ***	154

***NOTE: HAS 3 SETS OF LEGS**

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 5 - RANGE, 36", 6 OPEN BURNERS (1 EA REQ'D)

Vulcan 36S-6BN

Endurance™ Restaurant Range, natural gas, 36", (6) 30,000 BTU burners, lift-off burner heads, standard oven, stainless steel front, sides, backriser, & lift-off high shelf, fully MIG welded chassis, 6" adjustable legs, 215,000 BTU, CSA, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1		K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation
Vulcan	1		Stainless steel backriser & lift-off high shelf, standard
Vulcan	1	CASTERS-RR4	Casters, 5" (set of 4) (2 with locks)

GAS

	SIZE	MBTU	KW
1	3/4"	215.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					

VULCAN

ENDURANCE™ GAS RESTAURANT RANGE

6 Open Burners / 36" Wide Gas Range



SELL SHEET

Model 36C-6BN
Shown on optional casters

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- ❑ **36S-6BN** 1 Standard Oven / Natural Gas
- ❑ **36S-6BP** 1 Standard Oven / Propane
- ❑ **36C-6BN** 1 Convection Oven / Natural Gas
- ❑ **36C-6BP** 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity; full size sheet pans fit side-to-side or front-to-back
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven, 24"d x 26⅜"w x 13⅞"h (115v - 1 phase blower motor 4 amp, 6' cord and plug); full size sheet pans only fit side-to-side in convection oven; convection oven motor requires field attachment
- One year limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ❑ Extra oven rack with rack guides
- ❑ Casters (set of four)
- ❑ Leveling casters (set of four)
- ❑ Flanged feet (set of four)
- ❑ 10" stainless steel stub back
- ❑ Reinforced high shelf for mounting salamander broiler

OPTIONS (FACTORY INSTALLED)

- ❑ Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- ❑ Hot tops

SPECIFIER STATEMENT

36" wide gas restaurant range, Vulcan Model No. 36S-6BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth oven with porcelain oven bottom and door panel, measures 27"d x 26⅜"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. ¾" rear gas connection and pressure regulator. Total input 215,000 BTU/hr.

Exterior Dimensions:
34"d x 36"w x 58"h on 6" adjustable legs

ENDURANCE GAS RESTAURANT RANGE – 6 Open Burners / 36" Wide Gas Range

Approved by_____ Date_____ Approved by_____ Date_____

ENDURANCE™ GAS RESTAURANT RANGE

6 Open Burners / 36" Wide Gas Range

INSTALLATION INSTRUCTIONS

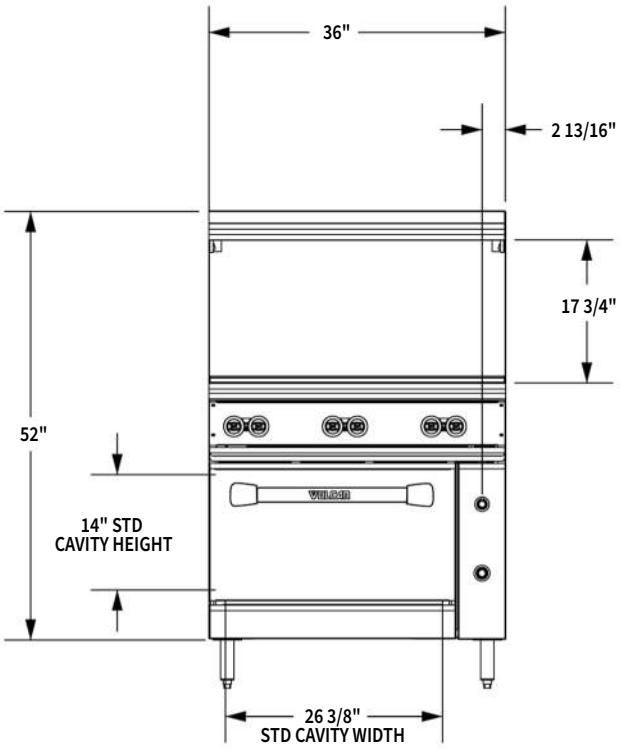
INSTALLATION MANUAL

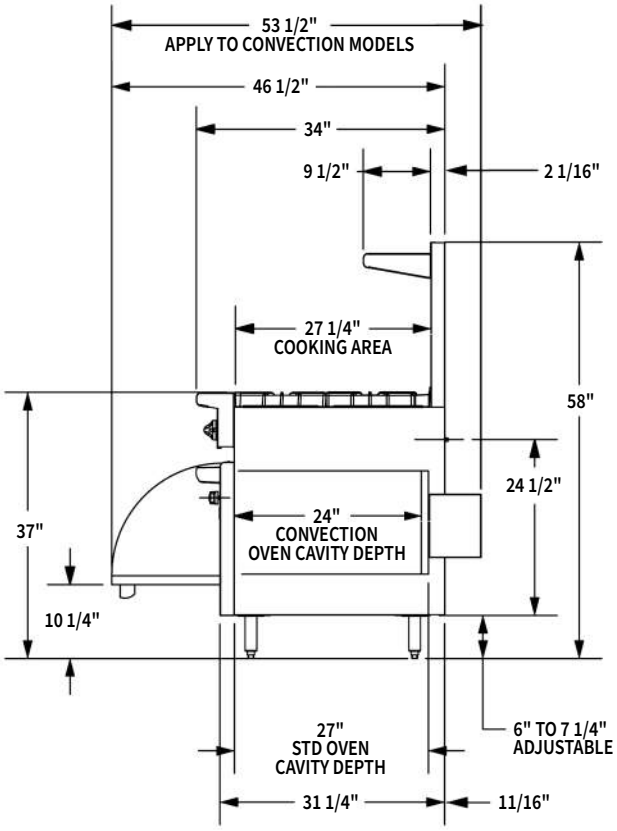
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be ¾" or larger. If flexible connectors are used, the inside diameter must be ¾" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at https://www.nfpa.org/. Refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at https://www.aga.org/.
5. Clearances

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-Combustible	0"	0"
Convection Oven Non-Combustible	Min. 4"	0"

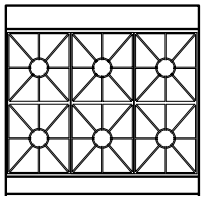
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.
7. This appliance is manufactured for commercial installation only and is not intended for home use.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FEET.





CAD and/or Revit Files Available

Top Configuration	Model	Description	Total Input BTU / Hr.	Shipping Weight Lbs. / KG
	**36S-6BN**	1 Standard Oven / 6 Burners / Natural Gas	215,000	520 / 236
	36S-6BP	1 Standard Oven / 6 Burners / Propane	215,000	520 / 236
	36C-6BN	1 Convection Oven / 6 Burners / Natural Gas	215,000	580 / 263
	36C-6BP	1 Convection Oven / 6 Burners / Propane	215,000	580 / 263

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

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 6 - REACH-IN REFRIGERATOR (1 EA REQ'D)

Everest Refrigeration EBSR2

Reach-In Refrigerator, two-section, 49-5/8"W, 48.0 cu. ft. capacity, self-contained bottom mounted refrigeration, (2) full-height solid hinged self-closing field reversible doors (locking), (6) epoxy coated wire shelves, height adjustable clips, digital controls with LED display, auto defrost, LED interior lighting, stainless steel interior, stainless steel front & sides, galvanized steel top, bottom & rear, (2) leg stabilizers, (4) 5" swivel casters (2 locking), R290 Hydrocarbon refrigerant, 1/3 HP, cord, , NSF, cETLus, ETL-Sanitation, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Everest Refrigeration	1		Parts and labor: 3 years from ship date
Everest Refrigeration	1		Electrical components: 5 years from ship date
Everest Refrigeration	1		Compressor: 10 years from ship date
Everest Refrigeration	1		Door hinged on right & left, standard
Everest Refrigeration	1	CASA5-01	5" Overall Height Casters Set of 4, (front 2 locking), standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115		1	Cord & Plug		5-15P	3		1/3		

BOTTOM MOUNT REACH-IN REFRIGERATOR
BOTTOM MOUNT CONDENSING UNIT

EBSR2 EB Series

3 YEARS PARTS & LABOR
5 YEARS ELECTRICAL
10 YEARS COMPRESSOR
WARRANTY



ENERGY STAR

Refrigeration System
· Bottom mounted, self-contained and fully detachable Blizzard R290 condensing unit uses environmentally friendly, EPA-compliant R290 refrigerant with zero (0) Ozone Depletion Potential (ODP) and three (3) Global Warming Potential (GWP). Blizzard R290 is easily replaceable and requires no on-site brazing.
· Electronically commutated (ECM) fan motors achieve rapid cooling with less energy consumption.
· Full-length air duct and airflow guard ensure optimal cold air circulation.
· Air circulation guard keeps floor vents from obstruction.
· Time-initiated and temperature-terminated auto defrost cycle for seamless operation.
· Large capacity, corrosion-resistant condenser and evaporator coils.
· Self-maintaining, energy-efficient condensate drain pan requires no external drains or electric heaters.
· High performance, auto-reverse condenser fan motor supports compressor ventilation and condenser coil cleaning.
· Pressure relief devices allow rapid cabinet re-entry.
· Pre-wired and ready to plug, 115V/60Hz/1Ph, NEMA 5-15P.

Cabinet Construction
· Heavy duty stainless steel interior / exterior with rounded corners for a hazard-free workspace.
· Open spaced interior with no walls between compartments.
· Galvanized steel top, bottom and rear.
· 2.5" thick high density polyurethane insulation.
· Deeper cabinet interior for more storage options.
· Four 5" swivel casters with locks on front set.
· Leg stabilizers standard.

Lighting
· Energy efficient silicone coated and shatter-proof LED lighting provides bright, high color illumination with low heat output.

Doors
· Heavy duty stainless steel interior / exterior.
· 2.5" thick high density polyurethane insulation.
· Frame heaters prevent exterior moisture build up.
· Self-closing with adjustable torsion system for a positive seal.
· Snap-in magnetic door gasket make cleaning and replacement an easy process.
· High strength, recessed door handles.
· Pre-installed door locks keep your items safe from theft.
· Field reversible.

Shelving
· Three epoxy coated, steel wire shelves per section.
· Height adjustable stainless steel clips.

Temperature Control
· Multi-function digital controller with easy to read LED display.
· Factory preset temperature, 35ºF. Temperature setting range from 33ºF to 54ºF.
· Audible overheat protection alarm for compressor and condenser coil.

Options
· Additional shelving.
· 3" swivel casters with locks.
· 3.5" – 6" height-adjustable and interchangeable legs.
· Left hinged door.
· Mounting rack assembly for standard full-size sheet pans.

Type	Doors	Capacity Cu. Ft.	Shelves	Refrigerant	HP	Power V-Hz-Ph	Amps	Crated Weight	Exterior Dimensions		
									L	D	H*
REF	2	48	6	R-290	1/3	115-60-1	3	471 lbs	49.625"	33.125"	77"

(†)Based on evaporating temperature of 23ºF (-5ºC) & condensing temperature of 131ºF (55ºC). (⚑) Product capacity is calculated based on standard industry figures. (※) Reference plan view for clarification on caster/unit height. If dimensions and capacity are critical, please contact Everest Refrigeration. Blizzard R290 replacement is at the sole discretion of Everest Refrigeration. Specifications subject to change without notice.

BOTTOM MOUNT REACH-IN REFRIGERATOR
BOTTOM MOUNT CONDENSING UNIT

EBSR2 EB Series

DIMENSIONAL DATA

External Dims.	L	49.625 in.
	D	33.125 in.
	H*	77 in.
Crated Weight		471 lbs.
Doors/Drawers/Lids		2
Max Weight Support		-

STORAGE DATA

Net Capacity Cu. Ft. ⚑	48
Shelves	6
Barrels	-
20 oz. Bottles	-
12 oz. Bottles	-
12 oz. Cans	-
8" Mugs	-
# of Pans (Top)	-
# of Pans (Drawer)	-
Dividers	-
Trays	-

ELECTRICAL DATA

Voltage	115-60-1
Full Load Amperage	3A
Feed Wires w/ Ground	3
Cord Length	9ft
NEMA Plug Type	NEMA 5-15P

REFRIGERATION DATA

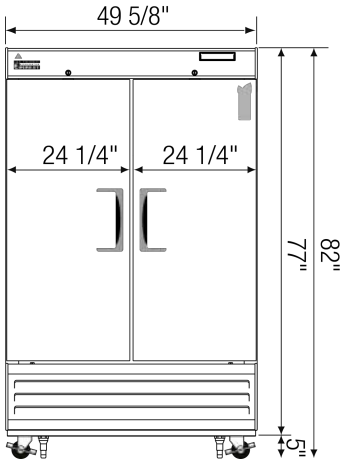
Compressor	Bottom
Refrigerant	R-290
Compressor HP	1/3
BTU/HR†	2311

KEY

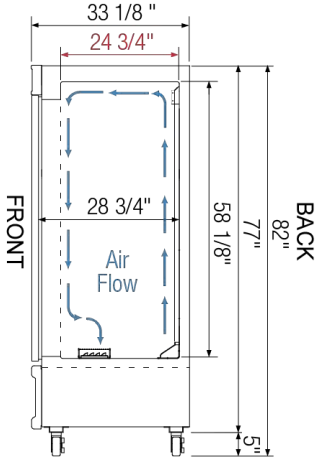
D	Door	**R**	Refrigerator
L	Lid	**REF**	Refrigerator
H	Half Door	**F**	Freezer
FD	Full Door	**FRZ**	Freezer
SD	Solid Door	**DUAL**	REF/FRZ Combo
GD	Glass Door	**DR**	Drawer

	Elevation	Right	Plan	3D	Back
KCL					

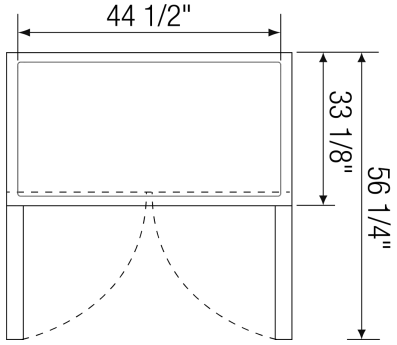
PLAN VIEW



FRONT



SIDE



TOP

ACCESSORIES & OPTIONS

- ☐ Additional Shelving - Contact Everest Refrigeration for more information.
- ☐ AJL03-00 - Interchangeable Leg for Caster (Optional)
- ☐ CASA3-01 - 3" Overall Height Caster Assembly - (2) Front (2) Rear
- ☐ Left Hinged Door - Contact Everest Refrigeration for more information.
- ☐ SMRA02-00* - Sheet Pan Mounting Rack Assembly

(†)Based on evaporating temperature of 23°F (-5°C) & condensing temperature of 131°F (55°C). (⚑) Product capacity is calculated based on standard industry figures. (*) Reference plan view for clarification on caster/unit height. If dimensions and capacity are critical, please contact Everest Refrigeration. Blizzard R290 replacement is at the sole discretion of Everest Refrigeration. Specifications subject to change without notice.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 7 - REACH-IN REFRIGERATOR (1 EA REQ'D)

Everest Refrigeration EBR1

Reach-In Refrigerator, one-section, 27"W, 21.0 cu. ft. capacity, self-contained bottom mounted refrigeration, (1) full-height solid hinged self-closing field reversible door (locking), (3) epoxy coated wire shelves, height adjustable clips, digital controls with LED display, auto defrost, LED interior lighting, stainless steel interior, stainless steel front & sides, galvanized steel top, bottom & rear, (2) leg stabilizers, (4) 5" swivel casters (2 locking), R290 Hydrocarbon refrigerant, 1/4 HP, cord, , NSF, cETLus, ETL-Sanitation, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Everest Refrigeration	1		Parts and labor: 3 years from ship date
Everest Refrigeration	1		Electrical components: 5 years from ship date
Everest Refrigeration	1		Compressor: 10 years from ship date
Everest Refrigeration	1		Door hinged on right, standard
Everest Refrigeration	1	CASA5-01	5" Overall Height Casters Set of 4, (front 2 locking), standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115		1	Cord & Plug		5-15P	3.7		1/4		

BOTTOM MOUNT REACH-IN REFRIGERATOR
BOTTOM MOUNT CONDENSING UNIT

EBR1 EB Series





Refrigeration System
· Bottom mounted, self-contained and fully detachable Blizzard R290 condensing unit uses environmentally friendly, EPA-compliant R290 refrigerant with zero (0) Ozone Depletion Potential (ODP) and three (3) Global Warming Potential (GWP). Blizzard R290 is easily replaceable and requires no on-site brazing.
· Electronically commutated (ECM) fan motors achieve rapid cooling with less energy consumption.
· Full-length air duct and airflow guard ensure optimal cold air circulation.
· Air circulation guard keeps floor vents from obstruction.
· Time-initiated and temperature-terminated auto defrost cycle for seamless operation.
· Large capacity, corrosion-resistant condenser and evaporator coils.
· Self-maintaining, energy-efficient condensate drain pan requires no external drains or electric heaters.
· High performance, auto-reverse condenser fan motor supports compressor ventilation and condenser coil cleaning.
· Pressure relief devices allow rapid cabinet re-entry.
· Pre-wired and ready to plug, 115V/60Hz/1Ph, NEMA 5-15P.

Cabinet Construction
· Heavy duty stainless steel interior / exterior with rounded corners for a hazard-free workspace.
· Open spaced interior with no walls between compartments.
· Galvanized steel top, bottom and rear.
· 2.5" thick high density polyurethane insulation.
· Deeper cabinet interior for more storage options.
· Four 5" swivel casters with locks on front set.
· Leg stabilizers standard.

Lighting
· Energy efficient silicone coated and shatter-proof LED lighting provides bright, high color illumination with low heat output.

Doors
· Heavy duty stainless steel interior / exterior.
· 2.5" thick high density polyurethane insulation.
· Frame heaters prevent exterior moisture build up.
· Self-closing with adjustable torsion system for a positive seal.
· Snap-in magnetic door gasket make cleaning and replacement an easy process.
· High strength, recessed door handles.
· Pre-installed door locks keep your items safe from theft.
· Field reversible.

Shelving
· Three epoxy coated, steel wire shelves per section.
· Height adjustable stainless steel clips.

Temperature Control
· Multi-function digital controller with easy to read LED display.
· Factory preset temperature, 35ºF. Temperature setting range from 33ºF to 54ºF.
· Audible overheat protection alarm for compressor and condenser coil.

Options
· Additional shelving.
· 3" swivel casters with locks.
· 3.5" – 6" height-adjustable and interchangeable legs.
· Left hinged door.
· Mounting rack assembly for standard full-size sheet pans.

Type	Doors	Capacity Cu. Ft.	Shelves	Refrigerant	HP	Power V-Hz-Ph	Amps	Crated Weight	Exterior Dimensions		
									L	D	H*
REF	1	21	3	R-290	1/4+	115-60-1	3.7	336 lbs	27"	33.125"	77"

(†)Based on evaporating temperature of 23ºF (-5ºC) & condensing temperature of 131ºF (55ºC). (⚑) Product capacity is calculated based on standard industry figures. (✲) Reference plan view for clarification on caster/unit height. If dimensions and capacity are critical, please contact Everest Refrigeration. Blizzard R290 replacement is at the sole discretion of Everest Refrigeration. Specifications subject to change without notice.

BOTTOM MOUNT REACH-IN REFRIGERATOR
BOTTOM MOUNT CONDENSING UNIT

EBR1 EB Series

DIMENSIONAL DATA

External Dims.	L	27 in.
	D	33.125 in.
	H*	77 in.
Crated Weight		336 lbs.
Doors/Drawers/Lids		1
Max Weight Support		-

STORAGE DATA

Net Capacity Cu. Ft. ⚑	21
Shelves	3
Barrels	-
20 oz. Bottles	-
12 oz. Bottles	-
12 oz. Cans	-
8" Mugs	-
# of Pans (Top)	-
# of Pans (Drawer)	-
Dividers	-
Trays	-

ELECTRICAL DATA

Voltage	115-60-1
Full Load Amperage	3.7A
Feed Wires w/ Ground	3
Cord Length	9ft
NEMA Plug Type	NEMA 5-15P

REFRIGERATION DATA

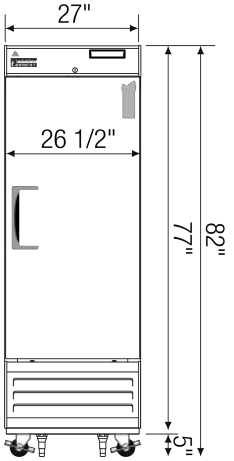
Compressor	Bottom
Refrigerant	R-290
Compressor HP	1/4+
BTU/HR†	1852

KEY

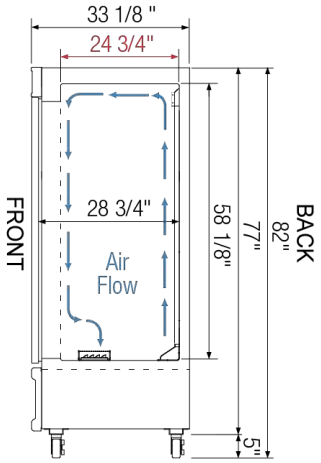
D	Door	**R**	Refrigerator
L	Lid	**REF**	Refrigerator
H	Half Door	**F**	Freezer
FD	Full Door	**FRZ**	Freezer
SD	Solid Door	**DUAL**	REF/FRZ Combo
GD	Glass Door	**DR**	Drawer

	Elevation	Right	Plan	3D	Back
KCL					

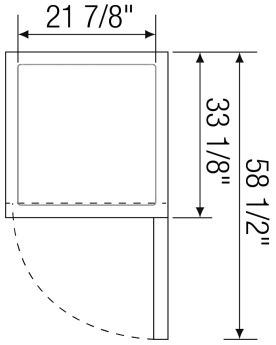
PLAN VIEW



FRONT



SIDE



TOP

ACCESSORIES & OPTIONS

- ☐ Additional Shelving - Contact Everest Refrigeration for more information.
- ☐ AJL03-00 - Interchangeable Leg for Caster (Optional)
- ☐ CASA3-01 - 3" Overall Height Caster Assembly - (2) Front (2) Rear
- ☐ Left Hinged Door - Contact Everest Refrigeration for more information.
- ☐ SMRA01-00 - Sheet Pan Mounting Rack Assembly (Qty. 2 Bottom-Support Tray

(†)Based on evaporating temperature of 23°F (-5°C) & condensing temperature of 131°F (55°C). (⚑) Product capacity is calculated based on standard industry figures. (✲) Reference plan view for clarification on caster/unit height. If dimensions and capacity are critical, please contact Everest Refrigeration. Blizzard R290 replacement is at the sole discretion of Everest Refrigeration. Specifications subject to change without notice.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 8 - GAS CONNECTOR HOSE KIT / ASSEMBLY (3 EA REQ'D)

T&S Brass HG-4D-48SK

Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (2) Swivelink fittings, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5', 180,000 BTU / hr minium flow capacity

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	3	POSI-SET	Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) & screw anchors, heat & impact resistant plastic

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

Model No.
HG-4-SK Series
Item No.

This Space for Architect/Engineer Approval

Job Name_____Date_____

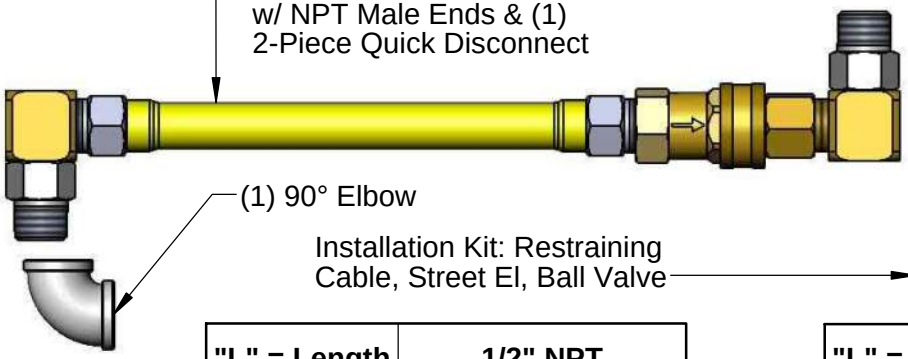
Model Specified_____ Quantity_____

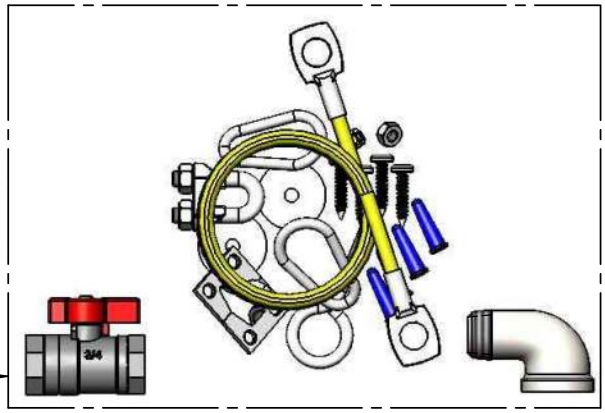
Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____

SAFE-T-LINK





"L" = Length	1/2" NPT
12"	HG-4C-12SK
24"	HG-4C-24SK
36"	HG-4C-36SK
48"	HG-4C-48SK
60"	HG-4C-60SK
72"	HG-4C-72SK

"L" = Length	3/4" NPT
12"	HG-4D-12SK
24"	HG-4D-24SK
36"	HG-4D-36SK
48"	HG-4D-48SK
60"	HG-4D-60SK
72"	HG-4D-72SK

"L" = Length	1" NPT
12"	HG-4E-12SK
24"	HG-4E-24SK
36"	HG-4E-36SK
48"	HG-4E-48SK
60"	HG-4E-60SK
72"	HG-4E-72SK

"L" = Length	1 1/4" NPT
12"	HG-4F-12SK
24"	HG-4F-24SK
36"	HG-4F-36SK
48"	HG-4F-48SK
60"	HG-4F-60SK
72"	HG-4F-72SK

HG-4-SK Series Product Configurator: **HG - 4 ☐ - ☐ SK**

Ex: HG - 4 D - 36 SK
Gas Hose, 3/4" NPT Male Ends, 36" Length, (1) 2-Piece Quick Disconnect,
(1) 90° Elbow, (2) Swivel Links, (1) Installation Kit

Product Specifications:
Safe-T-Link Gas Appliance Connector: Coated Hose w/ NPT Male Ends, Swivel Links, 2-Piece Quick Disconnect, 90° Elbow & Installation Kit

Product Compliance:
ANSI Z21.69 / CSA 6.16
NSF 2
NFPA 54

Drawn: KJG	Checked: JRM	Approved: JHB	Date: 10/09/15	Scale: NTS	Sheet: 1 of 1

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

REG. #A2601
ISO #9001

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

Model No.
POSI-SET

Item No.

This Space for Architect/Engineer Approval

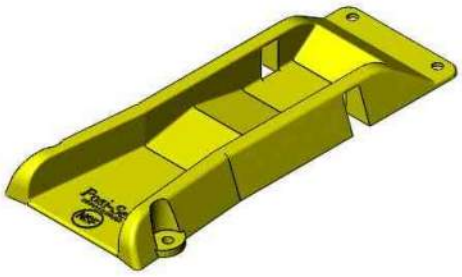
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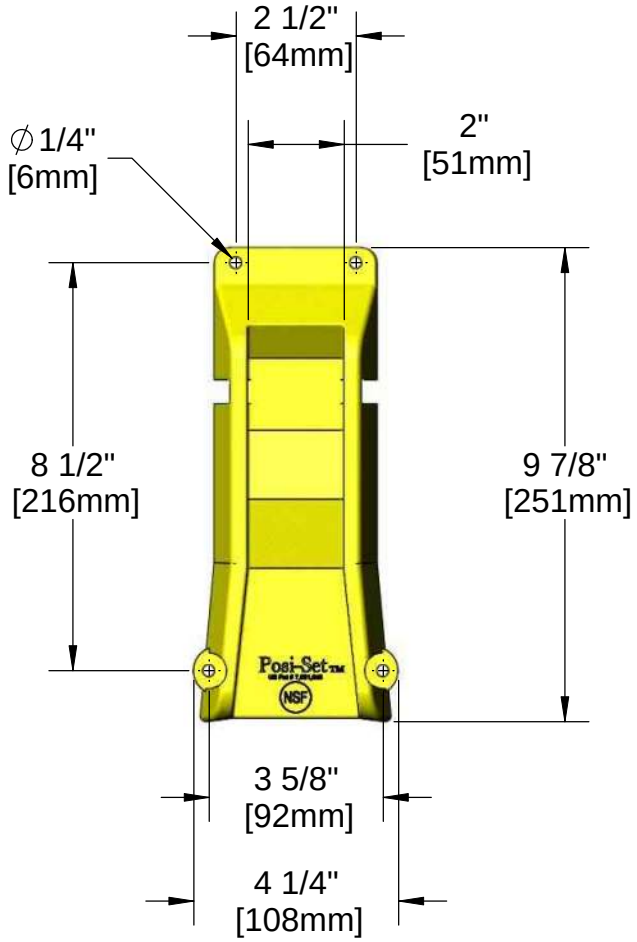
Model Specified_____ Quantity_____

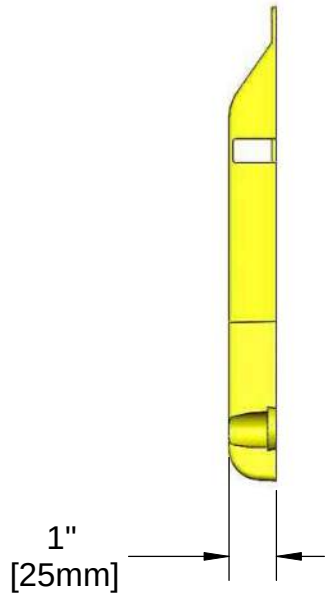
Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____







Includes: Set of (2) Units, Mounting Screws (#10-24) and Screw Anchors.

Made of Heat and Impact Resistant Plastic.

US Patent # 7,581,623

Product Specifications:
Posi-Set Appliance Locating Device

Drawn	Checked	Approved
DMH	KJG	JHB

Scale:	Date:
1:4	07/23/10

Sheet: 1 of 1

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 9 - DISHWASHER, POT/PAN/UTENSIL, DOOR TYPE (1 EA REQ'D)

CMA Dishmachines 180-TS

Pot & Pan Dishwasher, Straight-Thru Design, door type, 25-1/2"W x 25"D x 70"H, high temperature sanitizing, (60) racks/hour, top mounted control box, split-door design provides 27"H dish clearance, built-in chemical resistant tank heater, automatic soil purging system, external Poly Pro™ scrap accumulator, auto start/stop, automatic tank fill, interchangeable wash arms with pull-pin design, field convertible, stainless steel construction, 1 HP wash pump, NSF, cULus

ACCESSORIES

Mfr	Qty	Model	Spec
CMA Dishmachines	1		Booster Heater (factory installed)
CMA Dishmachines	1		standard
CMA Dishmachines	1		Straight-Thru, standard
CMA Dishmachines	1		Safe-T-Temp feature assures 180 degree sanitizing rinse once the booster thermostat has been satisfied. Cycle time will vary due to incoming water temperature.
CMA Dishmachines	1		Drain Water Tempering Kit – fits 180 Uprights

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1								7	1		
2	208	60	3				49.0				

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/4"								

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	2"	

PLUMBING 1 REMARKS

180°F incoming hot water required without booster heater; 120°-140°F incoming hot water required with booster heater

HIGH TEMPERATURE SINGLE RACK-SPLIT DOOR POT & PAN DISHWASHER

180-TS

High Temperature
Single Rack Dishwasher



FEATURES

- 60 racks / 240 covers per hour.
- Economical to operate. Uses only .82 gallons of water per cycle.
- Split door design provides a sheet pan door clearance of 27 inches, reduces overall (open-door) height of machine to 93-1/2". A beneficial feature for kitchens with low ceilings.
- Automatic soil purging system. Filters wash water and traps plate debris into an external tray. Tray can be easily removed.
- All stainless steel construction offers durable performance and years of trouble free operation.
- Built-in chemical resistant industrial 7kW (240V) heater is proven to be more durable than commercial style heaters.
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps.
- Auto start/stop makes operation safe and easy.
- Field convertible for a wide range of applications.
- Safety Temp feature assures 180°F sanitizing rinse every cycle.
- Single point electrical connection.
- Automatic fill.
- Interchangeable upper and lower spray arms.
- Built in Delime switch.
- Includes 2 racks.

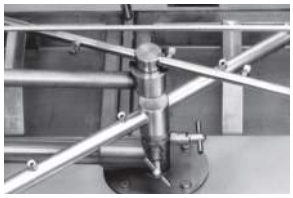
CMA MODEL: 180-TS



Top mounted control box is water tight and includes a rack counter, extended wash/delimer switch and easy to read temperature gauges.



External scrap tray maintains clean wash water and prevents debris from clogging the drain.



Unique pull-pin design allows wash arms to be easily removed for cleaning.



Industrial wash tank and optional booster heaters are designed for years of trouble free service.

AVAILABLE OPTIONS

- Exhaust Fan Time Control
- Built-in 12kW booster heater
- CMA-180 Conversion Kit Straight to Corner
- Alternative electrical available for export
- Stainless steel dishtables
- Dual power supply connections
- 3 doors open
- Slant Shelf
- Stainless Steel Scrap Trap Upgrade

Note: Some US States may require Energy Star ratings for Commercial Dishwashers. The specifier or installer is responsible for knowing their local codes, standards, and regulatory requirements. This product was certified and met the requirements of previous Energy Star Version 2.0 for commercial dishwashers as required by some states.

CMA Energy Mizer® Registered Trademark

NSF c UL us LISTED COMMERCIAL DISHWASHER 864T

CMA Dishmachines 12700 Knott Street Garden Grove, CA 92841 • 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com

CMA reserves the right to modify specifications or discontinue models without prior notification.

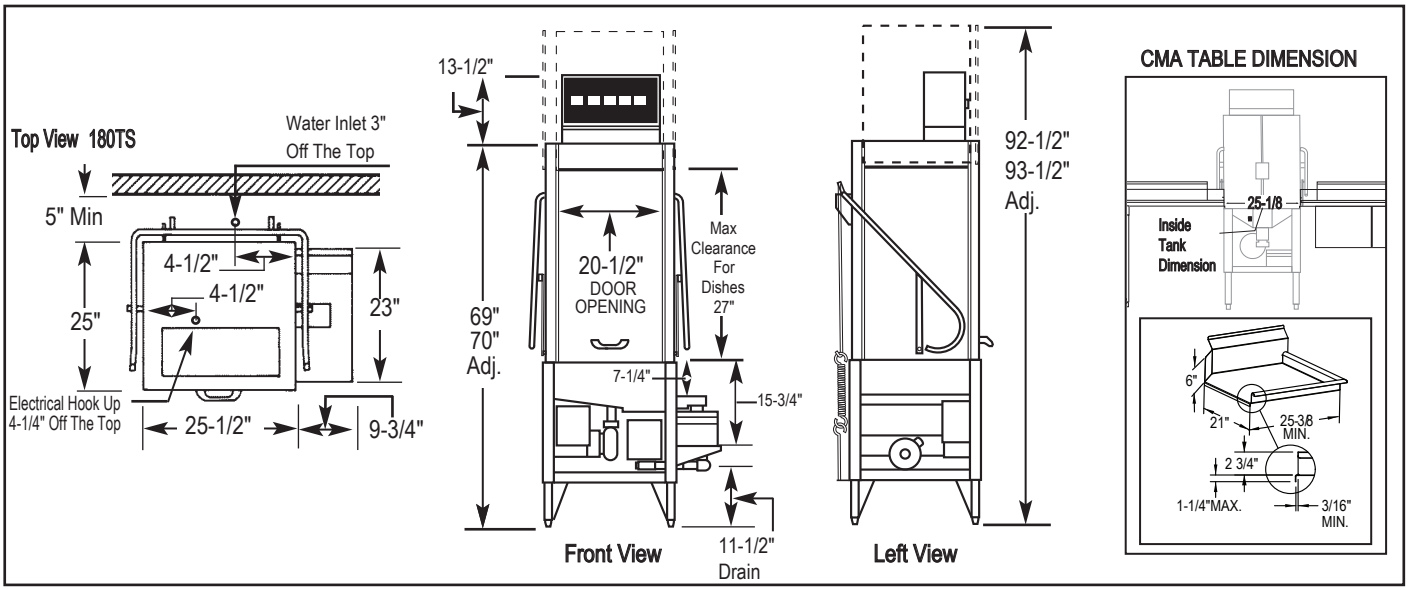
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CMA-180TS

High Temperature
Pot and Pan Single Rack
Split Door Dishwasher

WARNINGS:

- Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.
- CMA recommends utilizing a water softening system to maintain water hardness measurements of 3.5 gpg (grains per gallon) or less. This will assure maximum results and optimum operation of the dishmachine.



Specifications:

MODEL CMA-180TS SPLIT DOOR	USA	METRIC
WATER CONSUMPTION		
PER RACK	.82 GAL	(3.1 L)
PER HOUR	49.2 GAL	(186 L)
OPERATING CYCLE		
WASH TIME - SEC.	42	42
RINSE TIME - SEC.	12	12
DWELL TIME - SEC.	4	4
TOTAL CYCLE	58	58
OPERATING CAPACITY		
RACKS PER HOUR	60	60
WASH TANK CAPACITY	8 GAL.	(30.3 L)
PUMP CAPACITY	68 GPM	(257 LPM)
WATER REQUIREMENTS		
WITHOUT BOOSTER HEATER	180°F	(82°C)
WITH BOOSTER HEATER	120°F -140°F	(49°C - 60°C
WATER INLET	3/4"	(1.9cm)
DRAIN CONNECTION	2"	(5.1cm)
RINSE PRESSURE SET	20 ±5psi	(1.41 kg/cm²)
OPERATING TEMPERATURE		
WASH-°F (MIN)	155°F-160°F	(68°C-71°C)
RINSE-°F (MIN)	180°F-195°F	(82°C-90°C)

		USA	METRIC
WASH PUMP MOTOR HP		1	1
DIMENSIONS			
DEPTH		25"	(63.5cm)
WIDTH (OUTSIDE DIMENSION)		25"-1/2"	(65cm)
HEIGHT		69"-70"	(175-178cm)
STANDARD TABLE HEIGHT		34"	(86.3cm)
MAX CLEARANCE FOR DISHES		27"	(68.6cm)
DRAIN CONNECTION (OFF FLOOR)		11-1/2"-12-1/2"	(29-32cm)
STANDARD DISHRACK		1	1
DIMENSIONS		20" x 20"	(50.8 x 50.8cm)
ELECTRICAL RATING	**VOLTS**	**PHASE**	**AMPS**
	208	1	36
	240	1	38
WITHOUT BOOSTER	208	3	24
	240	3	26
	480	3	10
	208	1	78
	240	1	88
WITH BOOSTER	208	3	49
	240	3	55
	480	3	25
APPROXIMATE SHIPPING WEIGHT			
WITHOUT BOOSTER		353#	(160kg)
WITH BOOSTER		396#	(180kg)

Summary Specifications: ModelCMA-180TS

The model CMA-180TS Split Door single tank, high temperature dishwasher is designed for years of trouble free service, producing sparkling results while conserving energy, water and chemicals. This machine is available with an optional "built in" booster heater, assuring a continuous supply of 180°F hot water, and can accommodate dishes and utensils up to 27" high. Unique soil purging system filters wash water and plate debris into an external tray. The CMA-180TS is NSF, UL, CUL approved. Constructed entirely of stainless steel.

Available Models:

- CMA-180TS Tall Straight Split Door
- CMA-180TC Tall Corner Split Door
- CMA-180TSB Tall Straight Split Door with Booster
- CMA-180TCB Tall Corner Split Door with Booster

Advisory: CMA does NOT endorse "Tankless On-Demand" water heaters for use on CMA Dishmachine products. CMA DOES endorse, and highly recommends, the standard "tank" style water heaters, sized properly to handle each particular facility with their water heating requirements.

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The Spirit of Excellence

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 9 - DISHWASHER, DOOR TYPE (1 EA REQ'D)

Hobart AM16T-ASR-2

Dishwashing Machine, tall chamber (27") door type, automatic soil removal (ASR), high temp sanitizing, (field convertible to single phase), 52 racks/hour, straight-thru or corner installation, user-friendly smart touchscreen controls, Wi-Fi connectivity with SmartConnect app, Complete Delime™ with Delime Notification, Auto Dispensing, and Booster Guard™, Sense-A-Temp™ booster, electric tank heat, X-shaped wash arms, scrap screen and basket, door actuated start, stainless steel tank, tank shelf, chamber, trim panels, frame & feet, pumped drain air gap, drain water tempering, cULus, NSF, ENERGY STAR®. Factory Startup - Free for installations within 100 miles (accessible by public roadway) of a Hobart Service Office during normal business hours with appropriate notice; Installation beyond 100 miles or those not accessible by public roadway will be quoted by Service.

<Optional>

ACCESSORIES

Mfr	Qty	Model	Spec
Hobart	1		<Optional> Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested. consult Factory.
Hobart	1		<Optional> Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA
Hobart	1		<Optional> NOTE: For water of 3-grains of hardness or more, Hobart suggests adding a water softener.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208-240	60	3								

ELECTRICAL 1 REMARKS

Field convertible to single phase

HOBART

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

COMMERCIAL DISHWASHERS

AM16T-ASR TALL ELECTRIC

High Temperature Door-Style Dishwashing Machine



c UL us NSF ENERGY STAR

SPECIFIER STATEMENT

Specified unit will be a Hobart AM16 Tall ASR electric high temperature dishwashing machine. Features include automatic soil removal, 3-sided hood, touchscreen controls, 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, auto delime, advanced diagnostics and service connection, up to 52 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
+ 52 racks per hour – hot water sanitizing
+ Automatic soil removal (ASR)
+ Pillarless opening
+ 3-sided hood
+ User-friendly smart touchscreen controls
+ Single point electrical connection standard, field convertible to dual point connection
+ 3 phase standard, field convertible to single phase
+ WiFi connectivity
+ SmartConnect app and cloud with machine status, temperature logs, error code reporting, and cost, consumption and usage analysis
+ Temperature and chemical lock outs (with Hobart equipped chemical pumps)
+ Pumped drain
+ Timed wash cycles for 1, 2, 4 or 6 minutes
+ NSF pot and pan listed 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
+ Drain water tempering kit
+ Factory startup
+ Vent fan control
+ Service diagnostics
+ Straight-through or corner installation
+ Auto delime
+ Sheet pan rack

OPTIONS & ACCESSORIES (Available at extra cost)

❑ Peg, combination and wine rack
❑ ASR left hand conversion kit
❑ Chemical pumps
❑ Door lock kit
❑ Splash shield for corner installations
❑ Flanged and seismic feet
❑ Water hammer arrestor kit
❑ Rapid fill kit
❑ Prison package
❑ Marine package

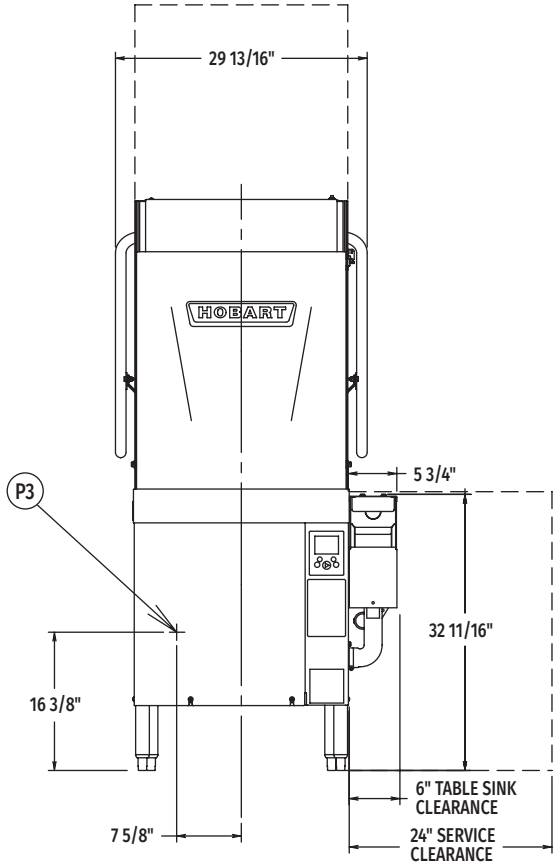
AM16 SERIES – AM16T-ASR TALL ELECTRIC

Approved by_____ Date_____ Approved by_____ Date_____

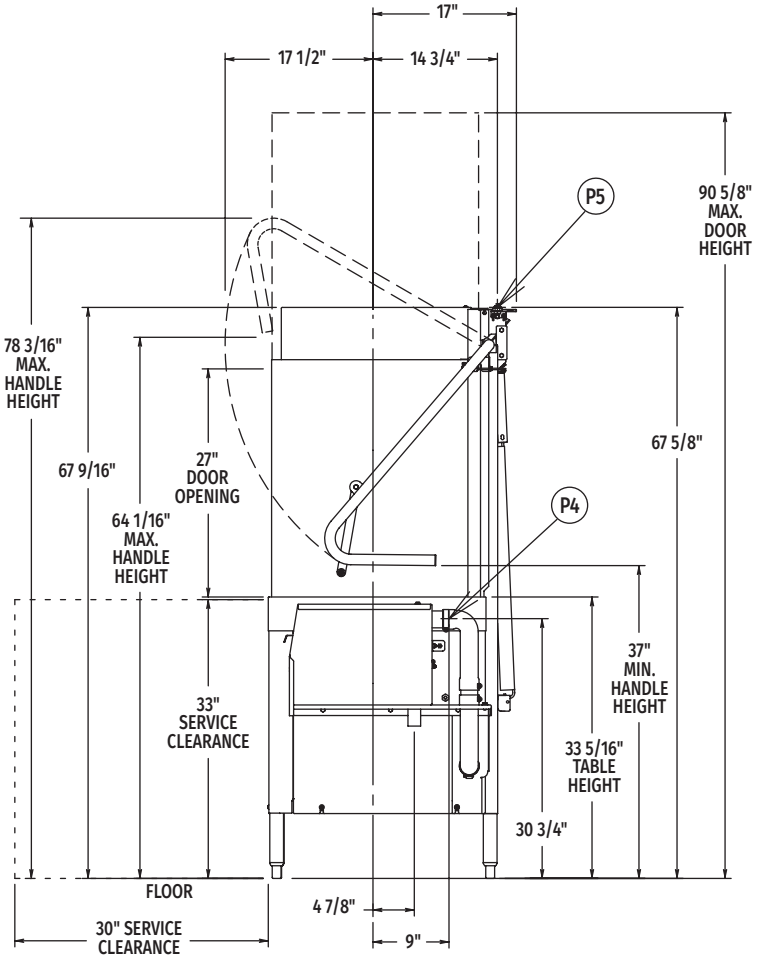
HOBART

AM16T-ASR TALL ELECTRIC

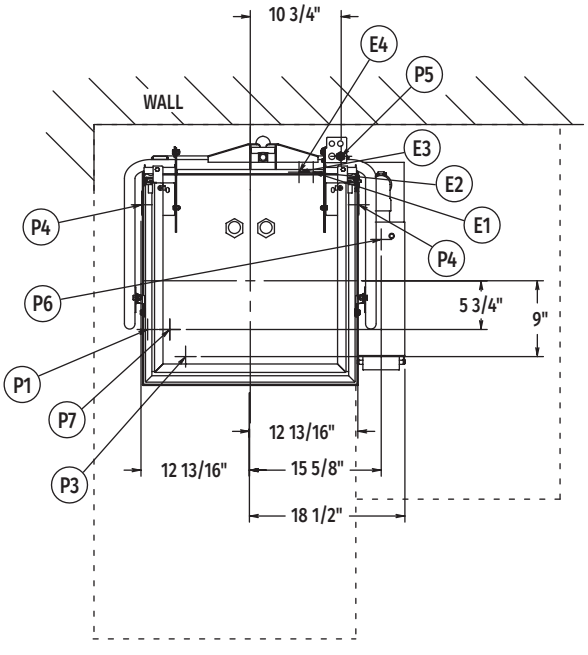
High Temperature
Door-Style Dishwashing Machine



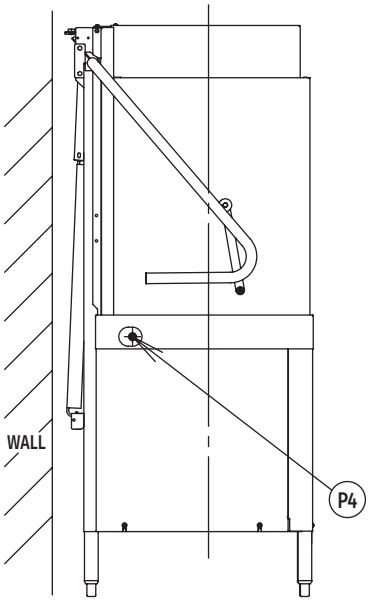
Front View



Right Side View



Top View



Left Side View

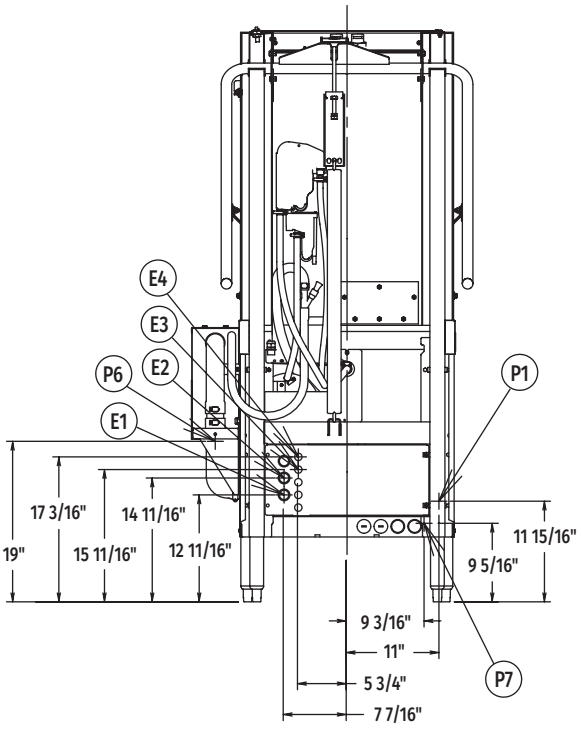
MODEL:
AM16T-ASR
E-950440

AM16T-ASR TALL ELECTRIC

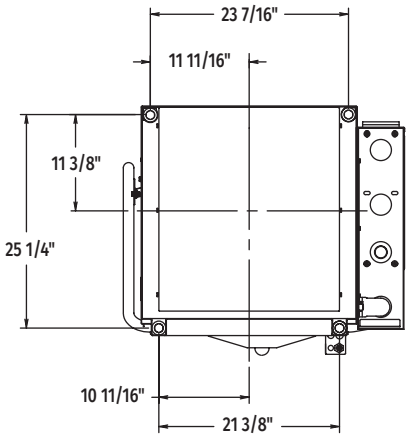
High Temperature Door-Style Dishwashing Machine

WARNING: Electrical and grounding connections must comply with the applicable portion of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety, and plumbing codes.



Rear View



Bottom View

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.
E4	Electrical connection: vent fan control (VFC1 & VFC2) switching circuit only 1.5 amps @ nameplate supply voltage; 1/2" conduit hole, 17-3/16" AFF.
Plumbing Connections	
P1	Common water connection including booster heater: 110°F water minimum, 15-65 PSI recommended; 3/4" female garden hose fitting on 6' long hose supplied with machine; 11-15/16" 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: includes machine drain & drain water tempering (LH ASR accessory drain location on opposite side); 1-1/2" stainless steel tube fitting 19" AFF.
P7	Cold water connection: 55°F water minimum (drain water tempering); 3/4" female garden hose fitting on 8' long hose; 9-5/16" AFF.

SPECIFICATIONS

Capacities

- Racks Per Hour (maximum) 52
- Dishes per Hour (average 25 per rack) 1,300
- Glasses per Hour (average 45 per rack) 2,340
- Wash Tank (U.S. gallons) 10.5

Motor Horsepower

- Rinse Pump 0.18
- Wash Pump 2
- ASR Pump 0.18
- Drain Pump 0.21

Rinse

- Gallons per Rack 0.67
- Gallons per Hour (maximum consumption) 34.84

Peak Rate of Drain Flow

- Gallons per Minute (initial rate with full tank) 18.5

Heating

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

Exhaust Requirements . . . . . 450 CFM

Shipping Weight (approximate) . . . . . 387 lbs.

Crated Dimensions . . . . . 73.75"H x 36.5"W x 36.5"L

AM16T-ASR TALL ELECTRIC

High Temperature 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

E2	Booster & Controls (When Field Converted to Dual Point)		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	43.3	50	50
208-240/60/3	26.6	30	30

E2	AM16 Single Point Electrical Service Connection as Shown Below		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/3	53.5	60	60

Approximate Heat Gain to Space without Vent Hood	
Type	BTU/Hr.
Latent	12,300
Sensible	5,700

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: 370 lbs.
Domestic shipping weight including booster: 390 lbs.

Size of racks – 19-3/4" x 19-3/4".

Backflow prevention provided by NSF-approved air gap device.

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).

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.

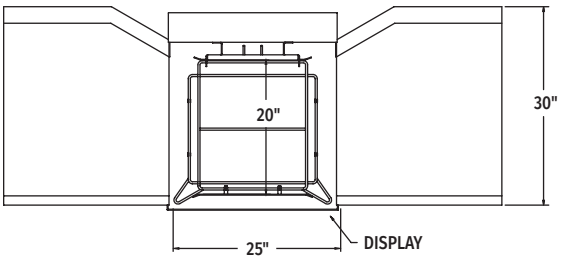
Note: Electric heating unit & booster (kW) calculated at 208V.

Recommended building flowing water pressure to the dishwasher at or above 20 PSI. Pressures lower than 20 PSI may affect machine fill/start-up times.

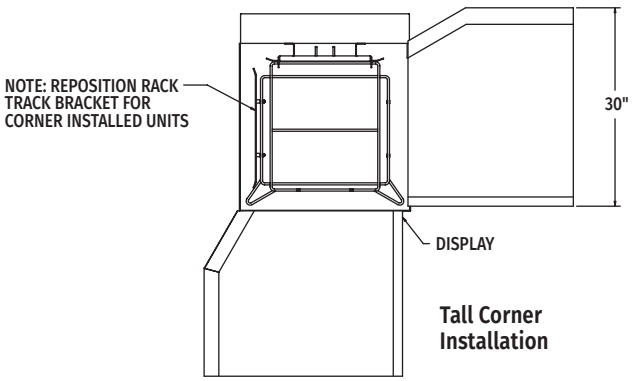
This is a pumped rinse machine. Pressure regulating valve is not necessary on hot or cold lines.

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

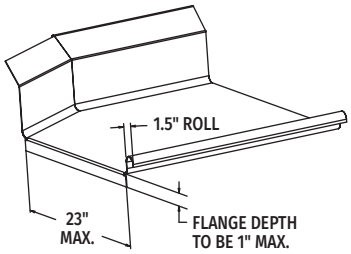
AM16T-ASR TABLING CONFIGURATIONS AND TRACK DESIGN



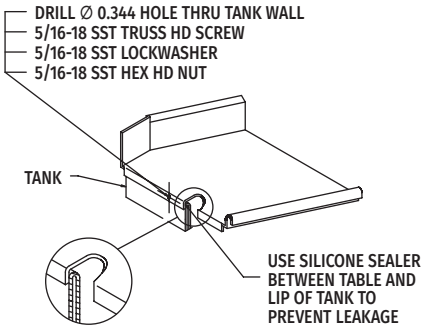
Pass Thru Installation



Tall Corner Installation



Suggested Table Design



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

Oversized Equipment Quick Reference Guide

Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested.

HOBART

DOOR TYPES
- AM15T
- AM15VLT



CONVEYOR TYPES (CL, FT)
- CL44*e*N-ADV
- CL44*e*NVL
- All 54" Models or Greater
- All FT Models



PREP WASHERS
- PW10*e*R
- PW20*e*R
- PWV*e*R



TURBOWASHERS (TW), TOTEWASHERS (CL64T) WASTE PULPERS (WPS)
- All Models



WRAPPING SYSTEM (NGW)
- All Models



Traulsen

centerline by Traulsen

G, R and A SERIES
- All Roll-In & Roll-Thru Models
- All Three Section Models



UNDERCOUNTERS (UHT, UHD, ULT, TU)
- All 72" Models or Greater



PREP TABLES (UST, USD, UPT, UPD, TS, TB)
- TB - 60" Models or Greater
- TS - 66" Models or Greater
- All 72" Models or Greater



EQUIPMENT STANDS (TE)
- All Models 48" or Greater



UNDERCOUNTERS (CLUC) & PREP TABLES (CLPT)
- All 72" Models or Greater



THE INFORMATION PROVIDED IS TO BE USED AS A QUICK REFERENCE QUIDE ONLY. PLEASE CONSULT ITW FEG CUSTOMER CARE FOR UNITS NOT LISTED OR ANY QUESTIONS SURROUNDING DELIVERY OPTIONS.

HB2913 (10-20)

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 10 - HEATED HOLDING PROOFING CABINET, MOBILE (4 EA REQ'D)

Metro C539-CFC-U

Quick Ship - C5™ 3 Series Heated Holding & Proofing Cabinet, with Red Insulation Armour™, mobile, full height, insulated, clear polycarbonate door, removable bottom mount control module, thermostat to 200°F, universal wire slides on 3" centers, adjustable on 1-1/2" increments (18) 18" x 26" or (34) 12" x 20" x 2-1/2" pan capacity, 5" casters (2 with brakes), aluminum, , cULus, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Metro	4		1 year warranty against manufacturing defects
Metro	4		Right hand hinging, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-20P	16.7	2.0			

{13.93}

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

Metro C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets offer Cool-to-touch design and provides energy efficiency at a lower initial investment.

- **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.

Metro Heated cabinets are for hot food holding applications only.

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

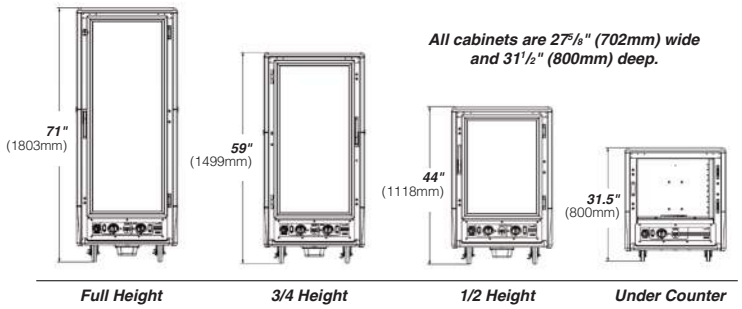
LO2-270 | 10/24

Information and specifications are subject to change without notice.
Please confirm at time of order.
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metro.com
North Washington Street, Wilkes-Barre, PA 18705
Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: metro.com/contactus

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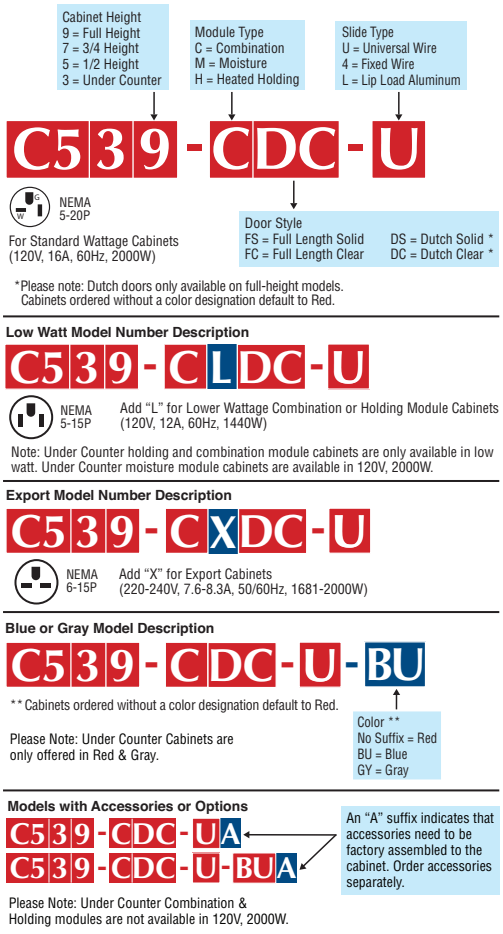
Metro® C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets



- **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:** ¼" (6.4mm) dia. nickel-chrome electroplated wire, adjustable on 1½" (38mm) increments.
- **Lip Load Slides:** 1½"x½"x.063" (38x38x1.8mm) extruded aluminum channel slides, 1½" (38mm) fixed spacing.
- **Fixed Wire Slides:** ¼" (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, 7½' 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 1½" (38mm) on sides and back, ½" (12.7mm) on top.



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	
Cabinet Size	Slide Pairs Provided	Sheet Pans 18"x26"	Steam Pans 12"x20"x2.5" GN 1/1 65mm	Steam Pans 12"x20"x4" GN 1/1 100mm	Steam Pans 12"x20"x6" GN 1/1 150mm	Sheet Pans 18"x26"	Sheet Pans 18"x26"	Steam Pans 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

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 11 - FOOD PROCESSOR, BENCHTOP / COUNTERTOP (1 EA REQ'D)

Robot Coupe R2UDICE

R2UDICE READY - Commercial Vegetable Prep Machine, 3 liter stainless steel bowl with handle, vegetable prep attachment with external ejection, includes: (1) "S" blade (27263), (1) 2mm grating disc (27577), (1) 4mm slicing disc (27566), (1) 10mm dicing kit (27265), on/off & pulse switch, single speed, 1725 RPM, 2 HP, , cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Robot Coupe	1		1 year parts & labor warranty

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	7		2		

COMBINATION PROCESSOR : Bowl cutter & Vegetable prep

robot coupe

R 2 Dice Ultra



D	
Number of meals per service	10 to 30
Quantity per batch in cutter function	Up to 2.2 lbs
Vegetable slicer output	Up to 90 lbs/h

A SALES FEATURES

R 2 Dice Ultra Combination Processor: Bowl cutter & Vegetable Prep equipped with a cutter attachment for chopping, fine mincing, emulsions, grinding and kneading, and a vegetable preparation attachment for slicing, grating, ripple cut slicing, julienne and dicing.

B TECHNICAL FEATURES

R 2 Dice Ultra Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120/60/1. Power 1 HP. Speed: 1725 rpm. 2.9 L cutter bowl in stainless steel and smooth bowl-base blade assembly. Vegetable preparation attachment in composite material equipped with 2 hoppers : 1 large and 1 cylindrical hopper. Supplied with 2 mm (5/64") grating, 4 mm (5/32") slicing discs and 10 mm (3/8") dicing kit. Large range of 26 stainless steel discs available as option. 10 to 30 meals.

Select your options at the back page, F part.

C TECHNICAL DATA

Output power	2 HP
Electrical data	120V/60/1 - 7 Amp
Speed	1725 rpm
Dimensions (WxDxH)	9 1/8" x 17" x 20 3/4"
Rate of recyclability	95%
Net weight	43 lbs
Nema #	5-15P
Reference	R 2 Dice Ultra 120V/60/1

E VEGETABLE PREPARATION FUNCTION

MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 2 HP
- Stainless steel motor shaft.
- Built in on / off / pulse buttons.
- Safety and motor brake.
- **Speed**: 1725 rpm.
- **Pulse** button for better cut precision.

CUTTER FUNCTION

- **2.9 L stainless steel cutter bowl** with handle, and high resistance smooth blade assembly.

VEGETABLE FUNCTION

- Vegetable preparation attachment equipped with 2 hoppers :
  1 large hopper (surface : 12 square inches) and 1 cylindrical hopper (Ø : 2 1/4"). Removable chute and feed lead.
- Removable chute and feed lead for dishwasher safe and easy cleaning.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 26 stainless steel discs available as option.

COULIS/ FRUIT SAUCE & CITRUS PRESS FUNCTIONS:

- **Option**: Juice Extractor Kit including a coulis/ fruit sauce attachment and a citrus press attachment to prepare amuse-bouche, in-a-glass preparations, sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes...

ACCESSORIES INCLUDED

- Cutter attachment: lid and high resistance stainless steel smooth blade assembly with removable cap.
- Vegetable attachment : chute, feed lead and discharge plate.
- Supplied with 2mm (5/64") grating, 4mm (5/32") slicing discs and 10mm (3/8") dicing kit.

STANDARDS
ETL electrical and sanitation Listed/ cETL (Canada)

Robot Coupe USA, Inc.
264 South Perkins - Ridgeland, MS 39157
PH: 601-898-8411 - Toll free: 800-824-1646 - Fax: 601-898-9134
info@robotcoupeusa.com

COMBINATION PROCESSOR : Bowl cutter & Vegetable prep

robot coupe

R 2 Dice Ultra

F OPTIONAL ACCESSORIES

- **BLADE OPTIONS**
  - Fine serrated blade assembly for chopping herbs and spices, ref 27262
- **OTHER OPTIONS**
- Dice Cleaning Kit: cleaning tool for dicing grids 8 mm (5/16") and 10 mm (3/8")
- Wall-mounted blade and disc holder: holds 1 blade and 8 discs, ref 107810

SUGGESTED PACKS OF DISCS

3 disc package	6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing discs.
5 disc package	6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing, 2mm (5/64") julienne and 6 mm (1/4") slicing discs.

- **OPTIONAL DISCS**



SLICING	
1 mm (1/32")	27051
2 mm (5/64")	27555
3 mm (1/8")	27086
4 mm (5/32")	27566
5 mm (3/16")	27087
6 mm (1/4")	27786



RIPPLE CUTTING	
2 mm (5/64")	27621



GRATING	
1.5 mm (1/16")	27588
2 mm (5/64")	27577
3 mm (1/8")	27511
6 mm (1/4")	27046
9 mm (11/32")	27632
Hard Cheese grate	27764
Röstis potatoes	27191
Fine Pulping Disc	27078
Pulping Disc	27079
Pulping Disc	27130



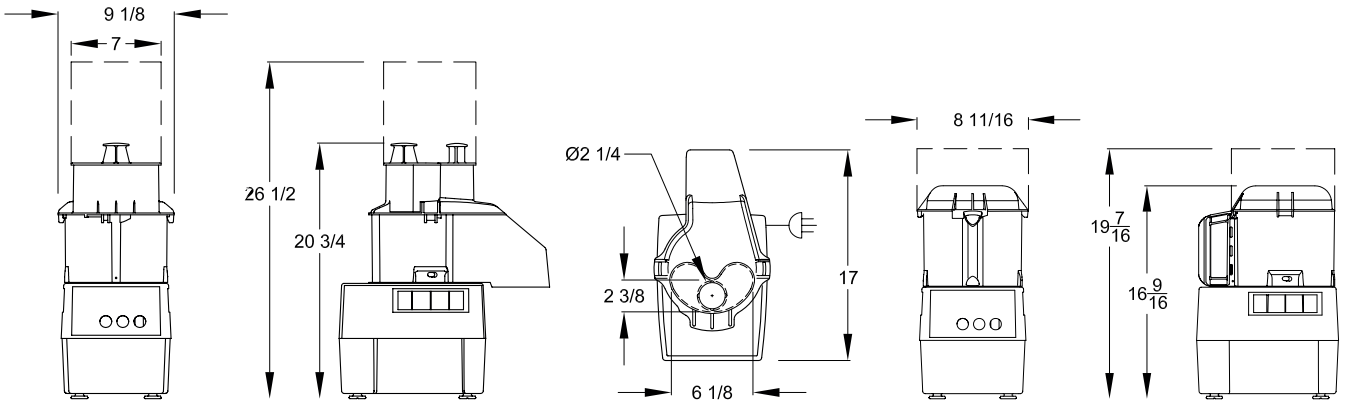
JULIENNE	
2x4 mm (5/64" x 5/32")	27080
2x6 mm (5/64" x 1/4")	27081
2x2 mm (5/64" x 5/64")	27599
4x4 mm (5/32" x 5/32")	27047
6x6 mm (1/4" x 1/4")	27610
8x8 mm (5/16" x 5/16")	27048



DICING EQUIPMENT	
8x8 mm (5/16")	27264
10x10 mm (3/8")	27265
12x12 mm (15/32")	27290

G ELECTRICAL DATA

120V/60/1 - delivered with cord and plug



MOTOR WARRANTY 3 YEARS





Area : 16 in²









R 2 Dice Ultra

Induction motor	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L stainless steel bowl
Blade	Stainless steel smooth "S" blade - **Included**
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing capability	✓
Discs	Included: Slicing 4 mm (5/32"), Grating disc 2 mm (5/64"),Dicing Kit 10 mm (3/8")

Choose your model:

R 2 Dice Ulra	$
R2UDICE - 120V/60/1	
4 discs	

Complete disc collection page 42



Packs of discs available page 49

	Ref.	$
3 Disc Package	SP3Disc	



5 Disc Package	SP5Disc	



	R 2 Dice Ultra	
Options	**Ref.**	**$**
Fine serrated "S" blade **Special Herbs & Spices**	27262	
Additional Smooth "S" blade	27263	

BACK TO SUMMARY

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 12 - PLANETARY MIXER (2 EA REQ'D)

Globe (Middleby) SP20

(QUICK SHIP) Planetary Mixer, bench model, 20 qt. (19 liter) capacity, 3-speed (fixed), #12 hub, includes: stainless steel removable bowl guard with built-in ingredient chute, 20 qt. stainless steel bowl, aluminum spiral dough hook, stainless steel wire whip & aluminum flat beater, interlocked bowl lift, gear-driven motor, front-mounted touchpad controls with 60-minute digital timer & last batch recall, non-slip rubber feet, cast iron body, enamel gray finish, 1/2 HP, cord, , NSF, cETLus (Ships within 1-2 days)

ACCESSORIES

Mfr	Qty	Model	Spec
Globe (Middleby)	2		Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details
Globe (Middleby)	2		2 year parts & labor warranty (1 year parts only warranty on agitator and hub accessories, no labor provided) (excludes wear items), standard
Globe (Middleby)	2	XXBOWL-20	Bowl, 20 qt., stainless steel
Globe (Middleby)	2	XXBEAT-20	Flat Beater, for 20 qt. mixer, aluminum
Globe (Middleby)	2	XXWHIP-20	Wire Whip, for 20 qt. mixer, stainless steel
Globe (Middleby)	2	XXACC10-20	Adapter Kit, for SP20 mixer, includes: 10 qt. stainless steel bowl, hook, whip & beater
			As quoted, 2 mixers 4 20 quart bowls, 4 20 quart flat beaters, 4 20 quart wire whips, 2 10 quart bowls, 2 10 quart flat beaters, and 2 10 quart wire whips.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6.0		1/2		

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____

20 Quart Planetary Bench Mixer

The Perfect Mix of Value, Performance & Durability

Features front mounted touch pad control panel with 60-minute digital timer!



NSF ETL Intertek AQ AutoQuotes

Model

❑ *SP20*

Standard Features

- Powerful 1/2 HP custom built motor
- Gear-driven, high-torque transmission
- Heat-treated hardened steel alloy gears & shafts
- Three fixed speeds
- Permanently lubricated transmission
- Thermal overload protection
- Front-mounted touch pad controls with 60-minute digital timer and last-batch recall
- Removable stainless steel, interlocking bowl guard with built-in fully welded ingredient chute
- Interlocked bowl lift
- Rigid cast iron body
- Industry standard #12 attachment hub
- NSF approved enamel gray paint
- 6-foot cord and ground plug

Standard Accessories/Attachments

- 20 qt. stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet

Warranty

- *Two years parts and labor*

Optional Accessories/Attachments

- Seismic flange kit
- Polycarbonate splash shield insert
- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Meat tenderizer for #12 hub
- Strip cutter for #12 hub
- Stainless steel flat beater
- Stainless steel spiral dough hook
- 10 qt. adapter kit
- 12 qt. adapter kit
- Mixer table with undershelf
- Extended warranty

To select options, see complete list on back

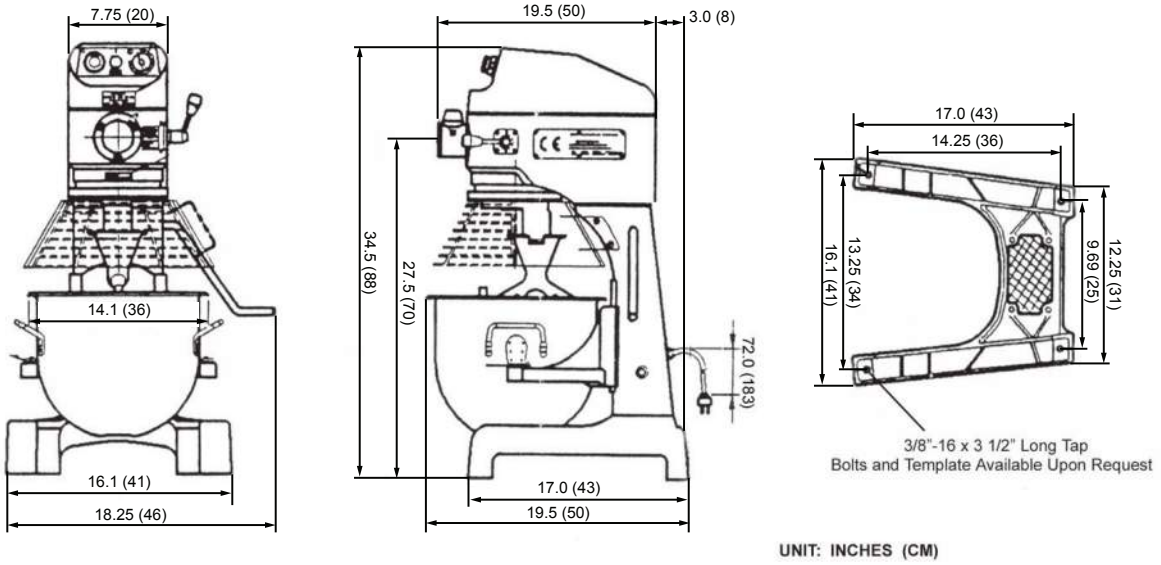
Approved by: _____ Date: _____

GLOBE FOOD EQUIPMENT COMPANY | Globe® 20 Quart Planetary Bench Mixer SP20

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com

11/25/2019 Printed in the U.S. © Globe Food Equipment Company Specifications are subject to change without notice.

20 Quart Planetary Bench Mixer — SP20



UNIT: INCHES (CM)

Drawings available through KCL at www.kclcad.com.

SPECIFICATIONS

Model	Motor	Volts	Amps	Transmission Type	Capacity	Controls	Agitator Speeds (RPMs) 1st	2nd	3rd	Attachment Speeds (RPMs) 1st	2nd	3rd
SP20	1/2 HP	115/60/1	6	Gear	20 qt 19 liter	Front-mounted digital controls & timer	104	194	353	59	110	201

Cord & Plug: Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15P

DIMENSIONS | SHIPPING INFORMATION

Carton reinforced for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment.
This product ships on a pallet. Freight class 85.

Model	Base Foot Print	Overall Dimensions	Net Wt	Shipping Dimensions	Shippping Wt
SP20	16" W x 17" D (41 cm x 43 cm)	18.25" W x 19.5" D x 34.5" H (46 cm x 50 cm x 88 cm)	199 lbs (80 kg)	32" W x 40" D x 48" H (81 cm x 102 cm x 122 cm)	270 lbs (122 kg)

Mixer is constructed of a rigid cast iron body with front-mounted controls and a digital 60-minute timer with last-batch recall. Mixer has a 1/2 HP custom built motor with overload protection and gear-driven, high torque permanently lubricated transmission consisting of heat-treated hardened steel alloy gears and shafts. Mixer comes with 20 qt. stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum dough hook and non-slip rubber feet. Interlocked, removable stainless steel bowl guard with fully welded on ingredient chute. Mixer has #12 attachment hub and interlocked bowl lift. Mixer is NSF and ETL listed. Two-year parts and labor warranty.

OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS

MIXER:

- ❑ **XXSEISMIC KIT-SM** Seismic kit
- ❑ **XXBGSHIELD-20** Bowl guard shield
- ❑ **XXBOWL-20** 20 qt. stainless steel (S/S)bowl
- ❑ **XXBEAT-20** Alum. flat beater
- ❑ **XXBEAT-20SS** S/S flat beater
- ❑ **XXHOOK-20** Alum. dough hook
- ❑ **XXHOOK-20SS** S/S dough hook
- ❑ **XXJHOOK-20** Alum. J dough hook
- ❑ **XXWHIP-20** S/S wire whip
- ❑ **XXHDWHIP20-4** Heavy-duty 2.8 mm S/S wire whip
- ❑ **XXAWHIP-20** S/S Aileron (wing) whip
- ❑ **XXSCRP-20** scraper with mounting kit
- ❑ **XXACC10-20** Adapter kit - 10 qt bowl, hook, beater and whip
- ❑ **XXACC12-20** Adapter kit - 12 qt bowl, hook, beater and whip
- ❑ **XXPASTRY-20** Alum. pastry knife
- ❑ **XTable** S/S countertop mixer table with under shelf (30" W x 24" D x 24" H

HUB:

- ❑ **XVSGH** 9" Slicer/Shredder/Grater housing only (no plates included-must select from plates listed on this sheet)
- ❑ **XASP** Adjustable slicing plate (for vegetables only)
- ❑ **XPH** Plate holder -*only 1 required
- ❑ **L00670** Meat Tenderizer attachment
- ❑ **L00783** Strip Cutter attachment

Shredding Plates:

- ❑ **XSP332*** 3/32" (2.3 mm)
- ❑ **XSP316*** 3/16" (4.7 mm)
- ❑ **XSP14*** 1/4" (6.3 mm)
- ❑ **XSP516*** 5/16" (7.9 mm)
- ❑ **XSP12*** 1/2" (12.7 mm)
- ❑ **XGP*** Grating plate
- ❑ **XMCA-SS** Meat grinder assembly (Polished stainless steel cylinder, worm gear, ring, and s/s pan. Includes knife, 3/16" plate, and pusher.)
- ❑ **XXCK** Chopper knife for XMCA-SS

Chopper Plate Sizes Available:

- ❑ **CP02-12** 1/16" (2 mm)
- ❑ **CP04-12** 5/32" (4 mm)
- ❑ **CP05-12** 3/16" (5 mm)
- ❑ **CP06-12** 1/4" (6 mm)
- ❑ **CP08-12** 5/16" (8 mm)
- ❑ **CP10-12** 3/8" (10 mm)
- ❑ **CP12-12** 1/2" (12 mm)
- ❑ **CP14-12** 9/16" (14 mm)
- ❑ **CP16-12** 5/8" (16 mm)
- ❑ **CP18-12** 11/16" (18 mm)
- ❑ **CP00-12** Stuffing plate
- ❑ **XST12** 1/2" Stuffing tube (mutton)
- ❑ **XST34** 3/4" Stuffing tube (pork)
- ❑ **FACTORY INSTALLED OPTION: XXCORR-20** Correctional package, includes tamper resistant external fasteners.
- ❑ **EXTENDED WARRANTY SP-XD1020** Extended warranty for SP20 mixer, extends factory warranty to 3 years. ***Available only at time of purchase.***

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BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 13 - FOOD SLICER, ELECTRIC (1 EA REQ'D)

Globe (Middleby) G12

(QUICK SHIP) Food Slicer, manual, 12" diameter knife, extended chute and end weight accommodates 10-1/2"H product, pyramid-shaped end weight teeth & gripping teeth on underside of end weight, top mounted knife sharpener, belt-driven, ball bearing chute slide, attached knife ring guard, knife cover interlock, removable slice deflector, power indicator light, motor overload protection with manual reset, anodized aluminum construction, non-slip rubber feet, 1/2 HP, cord, , cETLus, ETL-Sanitation (Ships within 1-2 days)

ACCESSORIES

Mfr	Qty	Model	Spec
Globe (Middleby)	1		Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details
Globe (Middleby)	1		2 year parts & labor warranty, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	3.0		1/2		

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____

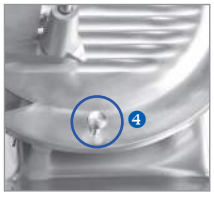
G-Series Medium Duty Manual Slicer

Enhanced features — improved slicing performance!

Chute and end weight now accommodate 10.5" tall product. Pyramid-shaped end weight teeth improve product gripping for optimal slice quality.







AutoQuotes

Warranty

- *Two years parts and labor*

Model

❑ *G12 – 12" Diameter Knife*

Standard Features

- 12" hard chromed special alloy, hollow ground knife, longer lasting and easier to sharpen
- Extended rod, end weight and chute can accommodate product up to 10.5" in length (❶)
- Gripping teeth on underside of end weight for stability when slicing taller product *(inset ❷)*
- Pyramid-shaped end weight teeth improve product hold during slicing (❸)
- 0 to 9/16" slice thickness
- Powerful 1/2 HP knife motor
- Motor overload protection with manual reset
- Oversized positive traction grooved belt drive
- Knife cover interlock
- Knob makes installation and removal of knife cover easier *(inset ❹)*
- Top mounted all metal knife sharpener
- Removable easy-to-clean chute, slice deflector, and knife sharpener
- Anodized aluminum construction with seamless edges and radius corners
- Metal bottom base enclosure
- Permanently attached knife ring guard
- Moisture proof, easy-to-clean ON/OFF switch and knife hub
- Sealed splash zones for added sanitation and protection of electronics
- Ergonomically designed, dual purpose handle
- Easy movement with smooth stainless steel ball bearing chute slide
- 35° angled food chute
- No voltage release relay system
- Non-slip rubber feet

Optional items

- Large slicer cover
- Slaw tray
- Food fence
- Vegetable hopper
- Scale Mount

To select options, see complete list on back

Approved by: _____ Date: _____

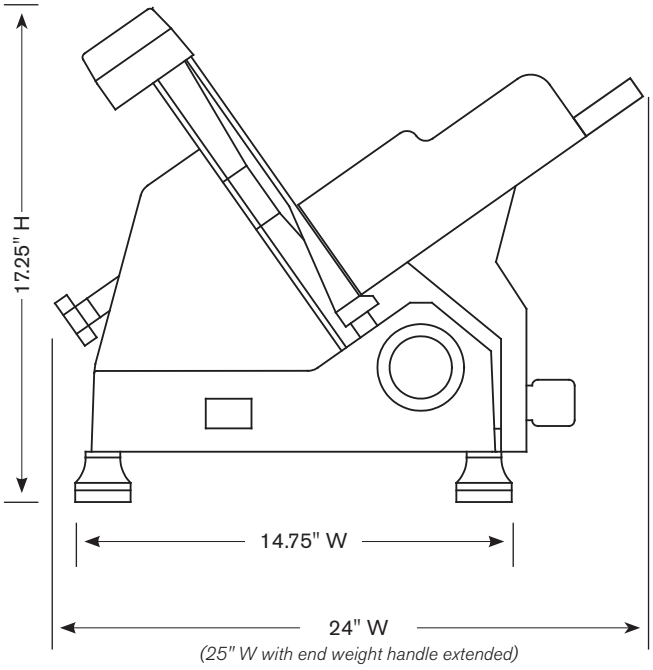
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GLOBE FOOD EQUIPMENT COMPANY | Globe® Medium Duty Manual Slicer G12

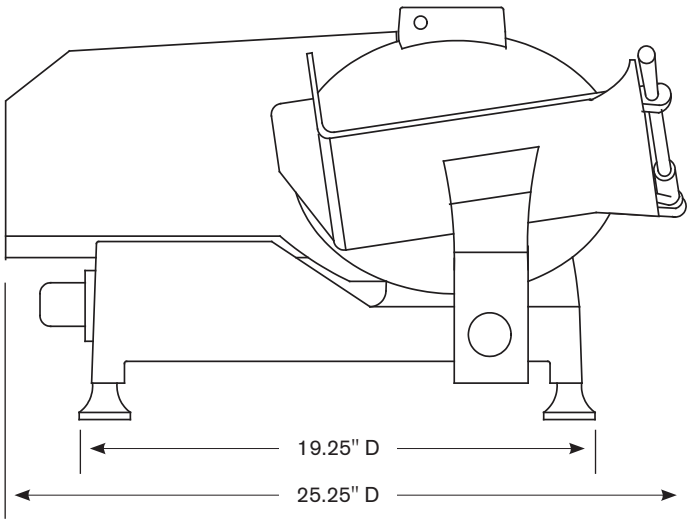
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Medium Duty Manual Slicer G12

Front View



Side View



SPECIFICATIONS

Model	Auto or Manual	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Product Cutting Capacity W (Width)	D (Diameter)	L (Length)
G12	Manual	1/2 HP	115-60-1	3	Belt	4 Hours	0 100% Time	12" (30.48 cm)	9/16" (1.43 cm)	10" (25.4 cm)	8.25" (21 cm)	10.5" (26 cm)

Cord & Plug: Attached 6 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15

DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment.
Freight class 85

Model	Overall Dimensions	Net Wt	Shipping Dimensions	Ship Wt
G12	25" w x 25.25" d x 17.25" h (64 cm x 64 cm x 44 cm)	54 lbs (25 kg)	26" w x 22" d x 20" h (66 cm x 56 cm x 51 cm)	61 lbs (28 kg)

Manual slicer with 12" diameter hard chromed special alloy, hollow ground knife with stain resistant heavy-gauge anodized aluminum finish. Unit has 1/2 HP fan cooled motor with overload protection, manual reset, permanently lubricated ball bearings and positive traction grooved drive belt. Slicer has top mounted, removable, dual action knife sharpener with two stones, and removable food chute, slice deflector and knife cover. On/Off switch and electric wiring are moisture proof, with sealed splash zones. Slicer is NSF and ETL listed. Two-year parts and labor warranty.

OPTIONAL ITEMS:

- ❑ **SC-LARGE** Large slicer cover
- ❑ **SLAWTRAY** Slaw tray
- ❑ **300014** Vegetable hopper
- ❑ **M500A** Food fence (11" d x 1-1/8" h)
- ❑ **SCALE MOUNT-G** Mount for Globe 10 lb. scale

Available only at time of purchase.

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com

11/25/2019 Printed in the U.S. © Globe Food Equipment Company Specifications are subject to change without notice.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 14 - FOOD PACKAGING MACHINE (1 EA REQ'D)

Hamilton Beach HVC305

PrimaVac Vacuum Packaging Machine, electric, countertop, 12.60"W x 14.96"D x 2.95"H single chamber, 12" removable seal bar, 12m³/h JetAire™ pump, vacuum gauge, (10) custom programs, adjustable soft air, removable filler plate, includes maintenance kit, clear lid, stainless steel housing, cETLus, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Hamilton Beach	1		2 year warranty, standard
Hamilton Beach	1	HVCP30812	PrimaVac™ Vacuum Pouches, 8" x 12" x 3.0 mil thick, in-chamber, BPA Free, FDA approved, NSF (1000 per case)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1				5.0	.4			

Hamilton Beach COMMERCIAL

PrimaVac™
In-Chamber Vacuum Sealers

3 Versatile Options



HVC254 HVC305 HVC406

Vacuum sealing gives commercial kitchens the flexibility they need for a wide range of tasks, from retaining food's freshness and color to giving chefs the ability to easily store, preserve, marinate, or sous vide a wide range of dishes.

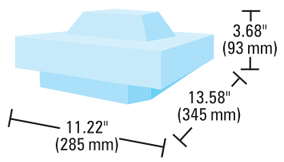
- Powerful JetAire™ Pump ensures 99.9% air evacuation
- 10 programs automate vacuum sealing and eliminate guesswork
- Adjustable soft air slows compression to help protect delicate food
- Gas flush helps prolong food's shelf life & fresh color and creates a protective cushion inside pouches to help prevent crushing (HVC406 only)

For more Good Thinking® **visit www.hamiltonbeachcommercial.com**

SPECIFICATIONS FOR IN-CHAMBER VACUUM SEALERS

PrimaVac™ 254

Chamber Dimensions



Max Bag Size: 10" x 13"



Heat Seal Bar: 10" (254 mm)
Weight: 64 lbs / 29 kg

HVC254

Electrical: 120 V, 60 Hz, 300 Watts, 3 Amps
Pump: 8 m^3/h

NSF · c ETL us Intertek

HVC254-CE

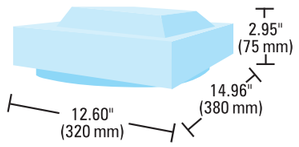
Electrical: 220 V, 60 Hz, 300 Watts, 3 Amps
Pump: 8 m^3/h

CE · RoHS COMPLIANT

Ships with both Continental European and UK style power cords

PrimaVac™ 305

Chamber Dimensions



Max Bag Size: 12" x 14"



Heat Seal Bar: 12" (305 mm)
Weight: 77 lbs / 34.9 kg

HVC305

Electrical: 120 V, 60 Hz, 400 Watts, 5 Amps
Pump: 12 m^3/h

NSF · c ETL us Intertek

HVC305-CE

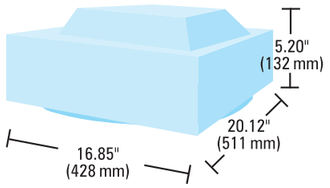
Electrical: 220 V, 60 Hz, 400 Watts, 5 Amps
Pump: 10 m^3/h

CE · RoHS COMPLIANT

Ships with both Continental European and UK style power cords

PrimaVac™ 406

Chamber Dimensions



Max Bag Size: 16" x 20"



Heat Seal Bar: 16" (406 mm)
Weight: 163 lbs / 73.9 kg

HVC406

Electrical: 120 V, 60 Hz, 1000 Watts, 10 Amps
Pump: 24 m^3/h

NSF · c ETL us Intertek

HVC406-CE

Electrical: 220 V, 60 Hz, 1000 Watts, 10 Amps
Pump: 20 m^3/h

CE · RoHS COMPLIANT

Ships with both Continental European and UK style power cords

Hamilton Beach Commercial, 4421 Waterfront Drive, Glen Allen, VA 23060 • 800-572-3331 / Fax 800-851-3331 | **www.hamiltonbeachcommercial.com**

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PrimaVac™		254	305	406
Seal Bar Length		10″ 254 mm	12″ 305 mm	16″ 406 mm
Pump Evacuation Speed	120V	8 m^3/h	12 m^3/h	24 m^3/h
	230V	8 m^3/h	10 m^3/h	20 m^3/h
Custom Programs 10 programs		✔	✔	✔
Adjustable Vacuum Cycle Time 10 to 60 seconds		✔	✔	✔
Adjustable Sealing Time 0 to 3 seconds		✔	✔	✔
Adjustable Cooling Time 3.0 to 9.9 seconds		✔	✔	✔
Adjustable Soft Air 2.0 to 9.9 seconds		✔	✔	✔
Oil Change Reminder		✔	✔	✔
Gas Flush				✔
4 Inch Leg Extenders				✔

JetAire™ Vacuum Sealing Pumps



Designed for PrimaVac™ Vacuum Sealers, our high-performance rotary vane pump is built with the finest materials to offer robust, long-lasting service in commercial and institutional kitchens.

This powerful pump is able to extract 99.9% of the air from pouches, ensuring optimum results for wet and dry contents.

It's a reliable, top-quality pump that will keep your vacuum sealer and your staff continuously performing at peak efficiency.

Optimizing Pump Performance

To keep the pump functioning at its best, PrimaVac™ Vacuum Sealers feature an oil change reminder and built-in oil preheating function.

In-chamber vacuum sealing makes it easy to:







Heat Seal Bar
Protected with a silicone pad for easy cleaning and food safety



Reset Switch
Conveniently located in back next to detachable power cord



Includes Maintenance Kit
PrimaVac™ Sealers come with everything you need to keep vacuum sealer functioning at peak performance

HVC254 & HVC305





HVC406

10 Custom Programs
Let you set the perfect vacuuming and sealing times for different food and culinary applications

Vacuum Gauge
Indicates amount of air extracted from chamber

Function LED Lights
Indicate each step in the cycle

Function Select and Pump Select
Let users customize vacuum and sealing times, soft air time, and heat bar cooling time

Adjustable Soft Air
Gradually adds air to chamber to help protect delicate food

Gas Flush (HVC406)
This specialized function (also called MAP) flushes the pouch with inert gas and is perfect for leafy vegetables, raw meat, and baked goods. It creates a protective cushion to help keep food from being crushed, while helping to prolong food's shelf life and fresh color.



PrimaVac™ Pouch Selection

Designed to work with in-chamber vacuum sealers and featuring 3 mil. and 4 mil. thicknesses in a wide variety of sizes, our selection suits every food, from the most delicate to wet, dry, or bone-in. PrimaVac™ Pouches are made from 9 layers of BPA-free, FDA-approved films and resins. Retherm pouches offer the added benefit of allowing food to be boiled, micro-waved, or frozen without compromising the contents.

Hamilton Beach®
COMMERCIAL

PrimaVac™ Vacuum Sealer

Pouches and Bags





PrimaVac™ pouches and bags are specially designed for use in commercial and institutional kitchens. From storing and preserving food to sous vide and marinating, our comprehensive selection includes a large variety of sizes and types to fit every foodservice application.

Pouches and bags are compatible with all vacuum sealer brands and are BPA-free and FDA-approved for food storage.

Pouches are able to withstand temperatures above 121°C (249°F)

For more Good Thinking® **visit www.hamiltonbeachcommercial.com**

Hamilton Beach COMMERCIAL

PrimaVac™	Width IN / MM	Length IN / MM	Count Per Case	Mil / Microns	NSF Approved	Fits PrimaVac™ In-Chamber Vacuum Sealer		
						HVC254	HVC305	HVC406
In-Chamber 3 MIL	3 mil is the standard thickness for storing, freezing, or boiling food in individual servings or large quantities.							
HVCP30608	6 / 152	8 / 203	1000	3 MIL 75 µm	✓	✓	✓	✓
HVCP30610	6 / 152	10 / 254	1000	3 MIL 75 µm	✓	✓	✓	✓
HVCP30810	8 / 203	10 / 254	1000	3 MIL 75 µm	✓	✓	✓	✓
HVCP30812	8 / 203	12 / 305	1000	3 MIL 75 µm	✓	✓	✓	✓
HVCP31013	10 / 254	13 / 330	1000	3 MIL 75 µm	✓	✓	✓	✓
HVCP31015	10 / 254	15 / 381	1000	3 MIL 75 µm	✓		✓	✓
HVCP31214	12 / 305	14 / 355	1000	3 MIL 75 µm	✓		✓	✓
HVCP31216	12 / 305	16 / 406	500	3 MIL 75 µm	✓			✓
In-Chamber 4 MIL	4 mil provides extra protection against tears from bones or sharp foodstuff.							
HVCP40610	6 / 152	10 / 254	1000	4 MIL 100 µm	✓	✓	✓	✓
HVCP40810	8 / 203	10 / 254	1000	4 MIL 100 µm	✓	✓	✓	✓
HVCP40812	8 / 203	12 / 305	1000	4 MIL 100 µm	✓	✓	✓	✓
HVCP41013	10 / 254	13 / 330	1000	4 MIL 100 µm	✓	✓	✓	✓
HVCP41214	12 / 305	14 / 355	1000	4 MIL 100 µm	✓		✓	✓
In-Chamber Retherm	Retherm pouches are available in 3 or 4 mil. and feature reinforced corners that help the bags withstand extended exposure to heat for sous vide and extreme temperature changes for boiling.							
HVCPR30812	8 / 203	12 / 305	1000	3 MIL 75 µm	✓	✓	✓	✓
HVCPR31015	10 / 254	15 / 381	1000	3 MIL 75 µm	✓		✓	✓
HVCPR41216	12 / 305	16 / 406	500	4 MIL 100 µm	✓			✓
External Vacuum Bags	Bags are specially designed to create a secure seal to keep wet and dry food fresh longer and prevent freezer burn.							
HVBX1000	6 / 152	10 / 254	100	3 MIL 75 µm	For use with PrimaVac™ model HVS400 and other external vacuum machines			
HVBX1100	8 / 203	12 / 305	100	3 MIL 75 µm				
HVBX1200	11 / 280	16 / 406	100	3 MIL 75 µm				

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BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 15 - CLEAN DISHTABLE (1 EA REQ'D)

John Boos CDT4-S72SBK-R

Pro-Bowl Clean Dishtable, straight design, 72"W x 30"D x 44"H overall size, left-to-right operation, 10"H boxed backsplash with 45° & 2" return, 2-1/4"H rolled edge, 14/300 stainless steel top, stainless steel legs, bracing, & adjustable bullet feet, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
John Boos	1		SPECIFY DISH MACHINE BRAND AND MODEL. John Boos standard opening is 20-7/8". Certain dish machines require modification at additional cost not shown here.

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

073118

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"CDT-S" CLEAN STRAIGHT DISHTABLES PRO-BOWL

FEATURES:

- TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- FULL LENGTH **10" HIGH BOXED BACKSPLASH,** WITH 2" RETURN TO WALL AT 45 DEGREE AND 1/2" TURNED DOWN REAR LIP
- ALL OUTSIDE CORNERS OF ASSEMBLY ARE BULLNOSED TO PROVIDE SAFE, CLEAN, AND POLISHED EDGE
- STANDARD 1-5/8" DIAMETER LEGS



CONSTRUCTION:

- TOP: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

MATERIAL:

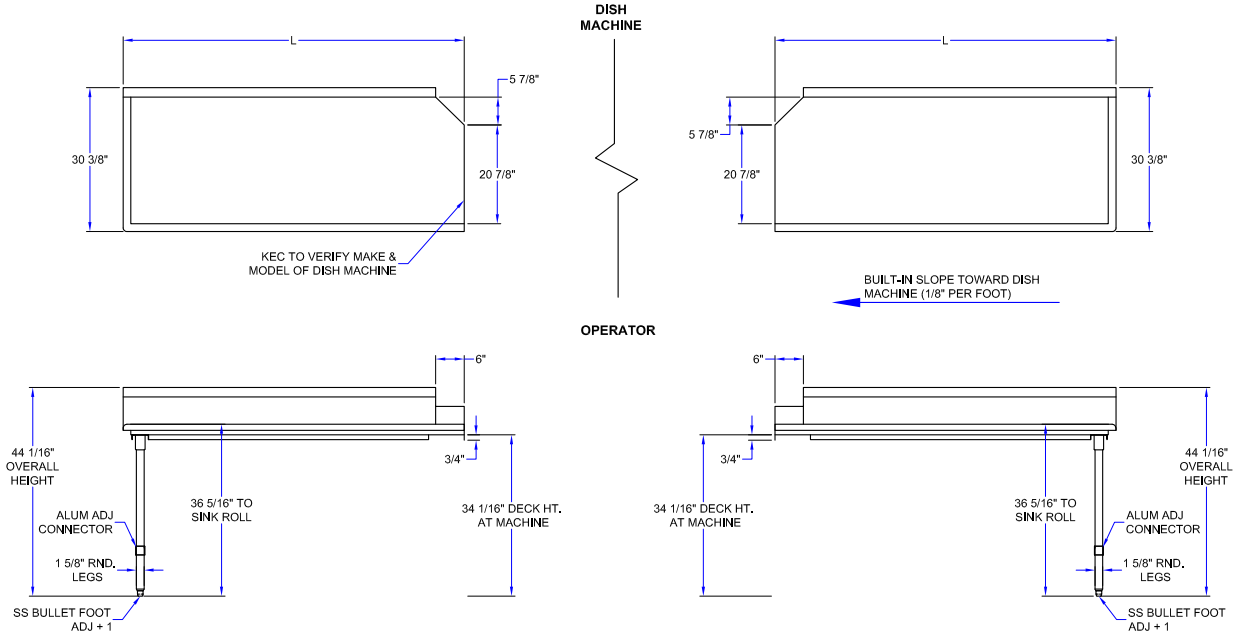
- TOP: STAINLESS STEEL TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- FEET: 1" ADJUSTABLE STAINLESS STEEL BULLET FEET

14 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE GALVANIZED LEGS	
PREMIUM	QTY	STANDARD	QTY	VALUE	QTY
CDT4-S24SBK-L OR R		CDT6-S24SBK-L OR R		CDT6-S24GBK-L OR R	
CDT4-S36SBK-L OR R		CDT6-S36SBK-L OR R		CDT6-S36GBK-L OR R	
CDT4-S48SBK-L OR R		CDT6-S48SBK-L OR R		CDT6-S48GBK-L OR R	
CDT4-S60SBK-L OR R		CDT6-S60SBK-L OR R		CDT6-S60GBK-L OR R	
CDT4-S72SBK-L OR R		CDT6-S72SBK-L OR R		CDT6-S72GBK-L OR R	
CDT4-S84SBK-L OR R		CDT6-S84SBK-L OR R		CDT6-S84GBK-L OR R	
CDT4-S96SBK-L OR R		CDT6-S96SBK-L OR R		CDT6-S96GBK-L OR R	
CDT4-S108SBK-L OR R		CDT6-S108SBK-L OR R		CDT6-S108GBK-L OR R	
CDT4-S120SBK-L OR R		CDT6-S120SBK-L OR R		CDT6-S120GBK-L OR R	
CDT4-S132SBK-L OR R		CDT6-S132SBK-L OR R		CDT6-S132GBK-L OR R	
CDT4-S144SBK-L OR R		CDT6-S144SBK-L OR R		CDT6-S144GBK-L OR R	

OPTIONAL ACCESSORIES

DESCRIPTION	MODEL #	QTY
OVER SHELF		
UNDER SHELF		

DETAILED SPECIFICATIONS



- UNITS 7 FT. AND LARGER ARE FURNISHED WITH SIX LEGS.

	14 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE GALVANIZED LEGS	
LENGTH	PREMIUM	WT. (LBS)	STANDARD	WT. (LBS)	VALUE	WT. (LBS)
24"	CDT4-S24SBK-L OR R	46	CDT6-S24SBK-L OR R	37	CDT6-S24GBK-L OR R	37
36"	CDT4-S36SBK-L OR R	59	CDT6-S36SBK-L OR R	47	CDT6-S36GBK-L OR R	47
48"	CDT4-S48SBK-L OR R	78	CDT6-S48SBK-L OR R	62	CDT6-S48GBK-L OR R	62
60"	CDT4-S60SBK-L OR R	90	CDT6-S60SBK-L OR R	72	CDT6-S60GBK-L OR R	72
72"	CDT4-S72SBK-L OR R	109	CDT6-S72SBK-L OR R	87	CDT6-S72GBK-L OR R	87
84"	CDT4-S84SBK-L OR R	130	CDT6-S84SBK-L OR R	104	CDT6-S84GBK-L OR R	104
96"	CDT4-S96SBK-L OR R	143	CDT6-S96SBK-L OR R	113	CDT6-S96GBK-L OR R	114
108"	CDT4-S108SBK-L OR R	174	CDT6-S108SBK-L OR R	139	CDT6-S108GBK-L OR R	139
120"	CDT4-S120SBK-L OR R	205	CDT6-S120SBK-L OR R	164	CDT6-S120GBK-L OR R	164
132"	CDT4-S132SBK-L OR R	236	CDT6-S132SBK-L OR R	189	CDT6-S132GBK-L OR R	189
144"	CDT4-S144SBK-L OR R	268	CDT6-S144SBK-L OR R	214	CDT6-S144GBK-L OR R	214

MODEL # STRUCTURE

60 = TOTAL WIDTH OF DISHTABLE
S = STRAIGHT DISHTABLE
6 = 16GA WORK SURFACE
CDT = CLEAN DISHTABLE

SB = STAINLESS LEGS & BRACING
K = K.D. W/ ADJUSTABLE BRACING
L OR R = LEFT OR RIGHT DISHTABLE

CDT6-S60SBK-L

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"
John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 16 - SOILED DISHTABLE (1 EA REQ'D)

John Boos SDT4-S84SBK-L

Pro-Bowl Soiled Dishtable, straight design, 84"W x 30"D x 44"H overall size, left-to-right operation, (1) 20"W x 20" front-to-back x 8" deep pre-rinse sink bowl, 10"H boxed backsplash with 45° top & 2" return, (1) set of splash mount faucet holes with 8" centers, 2-1/4"H rolled edge, 14/300 stainless steel top, stainless steel legs, bracing, & adjustable bullet feet, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
John Boos	1		SPECIFY DISH MACHINE BRAND AND MODEL. John Boos standard opening is 20-7/8". Certain dish machines require modification at additional cost not shown here.
John Boos	1	X-0413J	Pass Thru Shelf (per linear foot) (minimum 3 feet) (modification)
John Boos	1	X-0413L	Modify shelf to accommodate roll down door (modification)

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 8" centers, 3-1/2" drain opening

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

073118

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"SDT-S" SOILED STRAIGHT DISHTABLES PRO-BOWL

FEATURES:

- TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- 8" DEEP BOWLS
- BOTTOM OF BOWLS FORMED FOR DRAINAGE TO 3-1/2" DIAMETER, DIE STAMPED OPENING
- FULL LENGTH **10" HIGH BOXED BACKSPLASH,** WITH 2" RETURN TO WALL AT 45 DEGREE AND 1" TURNED DOWN REAR LIP
- 1" FAUCET HOLES IN BACKSPLASH
- ALL OUTSIDE CORNERS OF ASSEMBLY ARE BULLNOSED TO PROVIDE SAFE, CLEAN, AND POLISHED EDGE
- STANDARD 1-5/8" DIAMETER LEGS



CONSTRUCTION:

- TOP: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

MATERIAL:

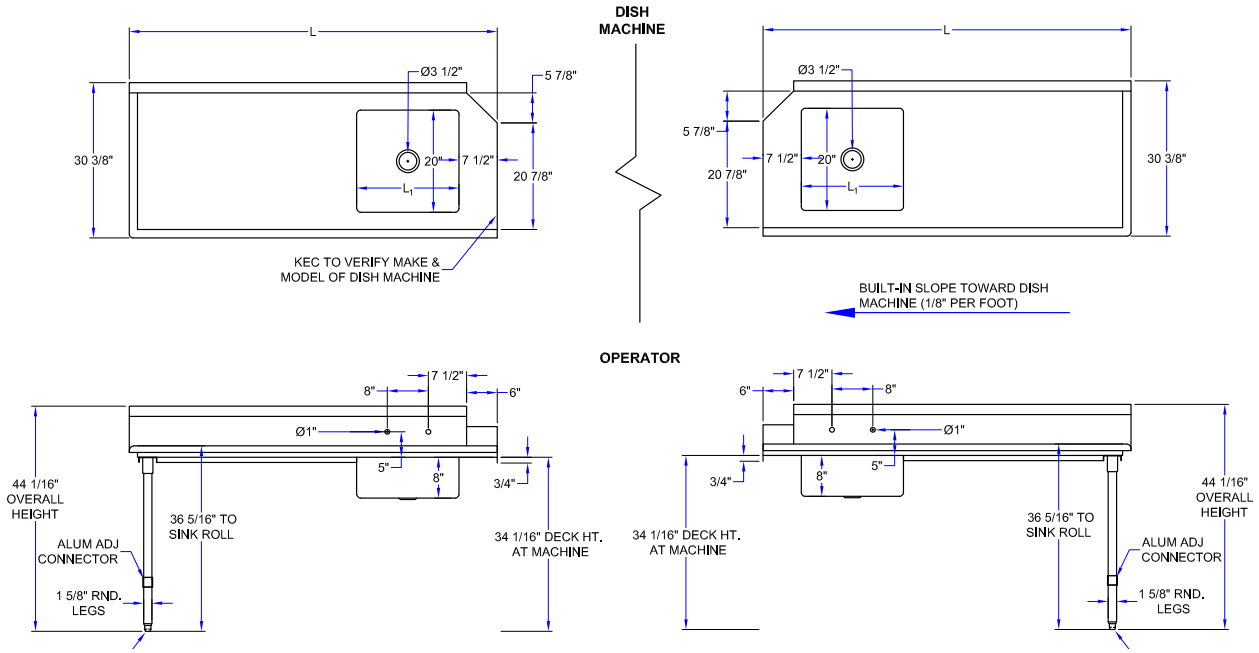
- TOP: STAINLESS STEEL TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- FEET: 1" ADJUSTABLE STAINLESS STEEL BULLET FEET

OPTIONAL ACCESSORIES

DESCRIPTION	MODEL #	QTY
OVER SHELF		
UNDER SHELF		

14 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE GALVANIZED LEGS	
PREMIUM	QTY	STANDARD	QTY	VALUE	QTY
SDT4-S26SBK-L OR R		SDT6-S26SBK-L OR R		SDT6-S26GBK-L OR R	
SDT4-S36SBK-L OR R		SDT6-S36SBK-L OR R		SDT6-S36GBK-L OR R	
SDT4-S48SBK-L OR R		SDT6-S48SBK-L OR R		SDT6-S48GBK-L OR R	
SDT4-S60SBK-L OR R		SDT6-S60SBK-L OR R		SDT6-S60GBK-L OR R	
SDT4-S72SBK-L OR R		SDT6-S72SBK-L OR R		SDT6-S72GBK-L OR R	
SDT4-S84SBK-L OR R		SDT6-S84SBK-L OR R		SDT6-S84GBK-L OR R	
SDT4-S96SBK-L OR R		SDT6-S96SBK-L OR R		SDT6-S96GBK-L OR R	
SDT4-S108SBK-L OR R		SDT6-S108SBK-L OR R		SDT6-S108GBK-L OR R	
SDT4-S120SBK-L OR R		SDT6-S120SBK-L OR R		SDT6-S120GBK-L OR R	
SDT4-S132SBK-L OR R		SDT6-S132SBK-L OR R		SDT6-S132GBK-L OR R	
SDT4-S144SBK-L OR R		SDT6-S144SBK-L OR R		SDT6-S144GBK-L OR R	

DETAILED SPECIFICATIONS



- UNITS 7 FT. AND LARGER ARE FURNISHED WITH SIX LEGS.

		14 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE GALVANIZED LEGS	
L1	LENGTH	PREMIUM	WT. (LBS)	STANDARD	WT. (LBS)	VALUE	WT. (LBS)
16"	24"	SDT4-S26SBK-L OR R	46	SDT6-S26SBK-L OR R	37	SDT6-S26GBK-L OR R	37
20"	36"	SDT4-S36SBK-L OR R	59	SDT6-S36SBK-L OR R	47	SDT6-S36GBK-L OR R	47
20"	48"	SDT4-S48SBK-L OR R	78	SDT6-S48SBK-L OR R	62	SDT6-S48GBK-L OR R	62
20"	60"	SDT4-S60SBK-L OR R	90	SDT6-S60SBK-L OR R	72	SDT6-S60GBK-L OR R	72
20"	72"	SDT4-S72SBK-L OR R	109	SDT6-S72SBK-L OR R	87	SDT6-S72GBK-L OR R	87
20"	84"	SDT4-S84SBK-L OR R	130	SDT6-S84SBK-L OR R	104	SDT6-S84GBK-L OR R	104
20"	96"	SDT4-S96SBK-L OR R	143	SDT6-S96SBK-L OR R	113	SDT6-S96GBK-L OR R	114
20"	108"	SDT4-S108SBK-L OR R	174	SDT6-S108SBK-L OR R	139	SDT6-S108GBK-L OR R	139
20"	120"	SDT4-S120SBK-L OR R	205	SDT6-S120SBK-L OR R	164	SDT6-S120GBK-L OR R	164
20"	132"	SDT4-S132SBK-L OR R	236	SDT6-S132SBK-L OR R	189	SDT6-S132GBK-L OR R	189
20"	144"	SDT4-S144SBK-L OR R	268	SDT6-S144SBK-L OR R	214	SDT6-S144GBK-L OR R	214

MODEL # STRUCTURE



SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 16b - PRE-RINSE FAUCET ASSEMBLY (1 EA REQ'D)

T&S Brass B-0133-B

EasyInstall Pre-Rinse Unit, wall mount. base faucet with spring check cart. & lever handles, 2" dia. flanges with 1/2" NPT female eccentric flanged inlets, 35-1/2"H, 15" overhang, 8-1/4" clearance, 18" riser, (B-0107) spray valve, B-0044-H flex stainless steel hose, 6" wall bracket, quarter-turn Eterna cartridges, low lead

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0230-K	Installation Kit, (2) 1/2" NPT nipples, lock nuts & washers, (2) short "Ell" 1/2" NPT female x male
T&S Brass	1	B-0230-KIT	Inlet Kit, 1/2" NPT nipple, close elbows, 24" flex supply hoses

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

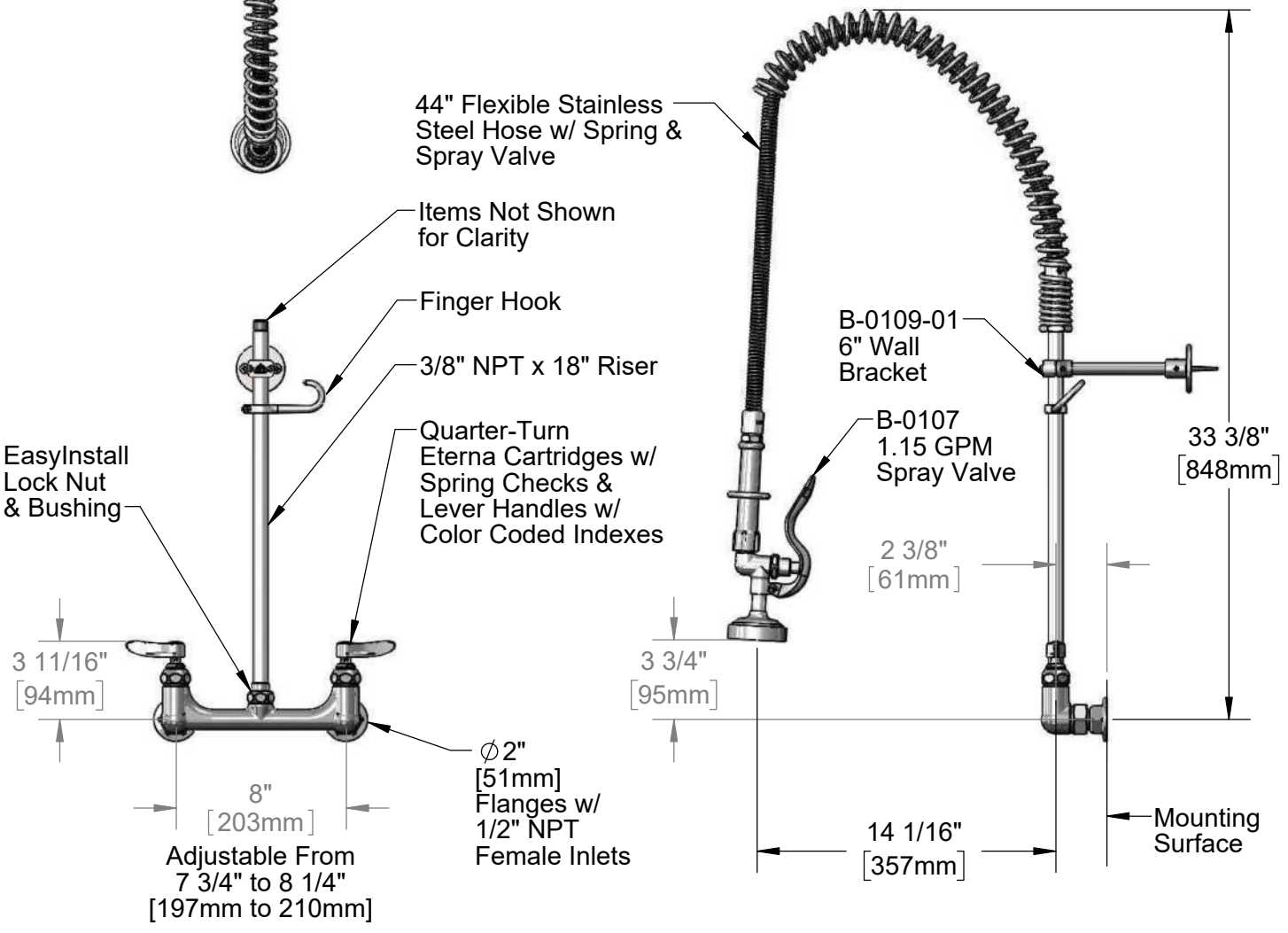
Model No.
B-0133-B
Item No.

This Space for Architect/Engineer Approval

Job Name_____Date_____
Model Specified_____ Quantity_____
Customer/Wholesaler_____
Contractor_____
Architect/Engineer_____







Product Specifications:
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

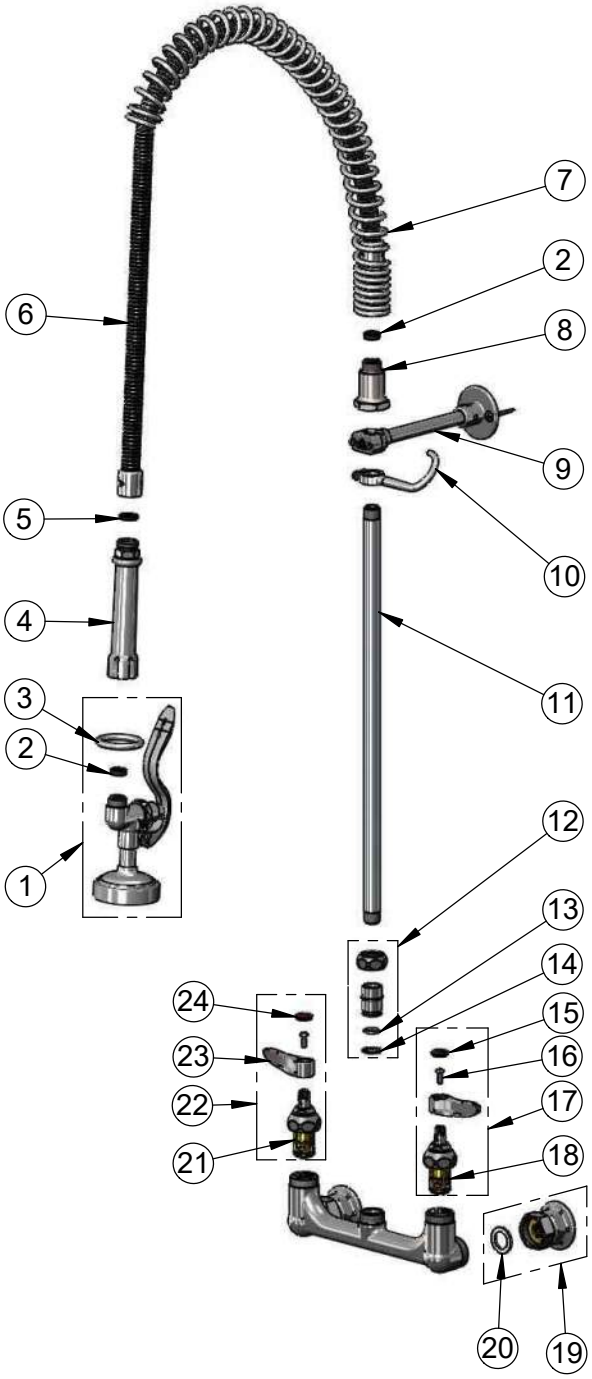
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AMG	JRM	JHB	10/15/18	1:8	1 of 2

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

Model No.
B-0133-B

Item No.



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107	1.15 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
13	001065-45	O-Ring
14	014200-45	Star Washer, Anti-Rotation
15	018506-19NS	Blue Button Index, Press-in
16	000925-45	Lab Handle Screw
17	002711-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC
18	012442-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, LTC
19	00AA	1/2" NPT Female Eccentric Flange
20	001019-45	Coupling Nut Washer
21	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
22	002712-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC
23	001638-45NS	Lever Handle (New Style)
24	001193-19NS	Red Button Index, Press-in

Product Specifications:
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

Drawn:	Checked:	Approved:	Date:	Scale:	Sheet:
AMG	JRM	JHB	10/15/18	NTS	2 of 2

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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Model No.
B-0230-K

Item No.

This Space for Architect/Engineer Approval

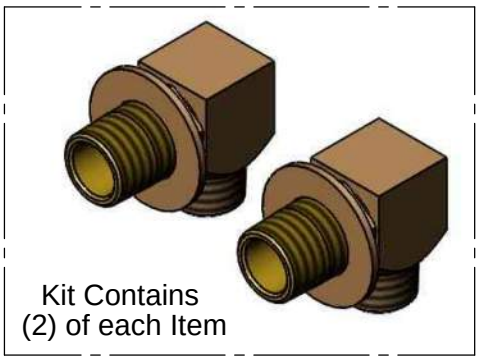
Job Name_____Date_____

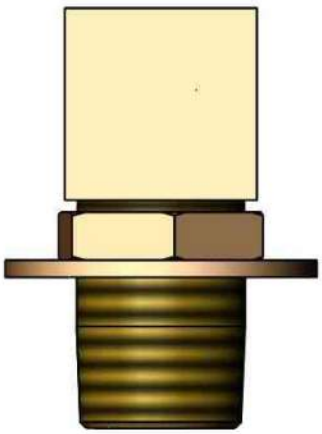
Model Specified_____ Quantity_____

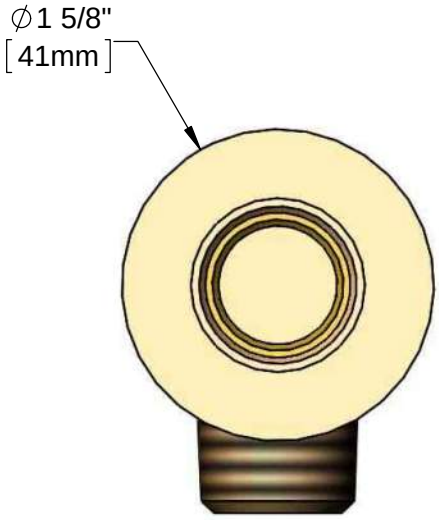
Customer/Wholesaler_____

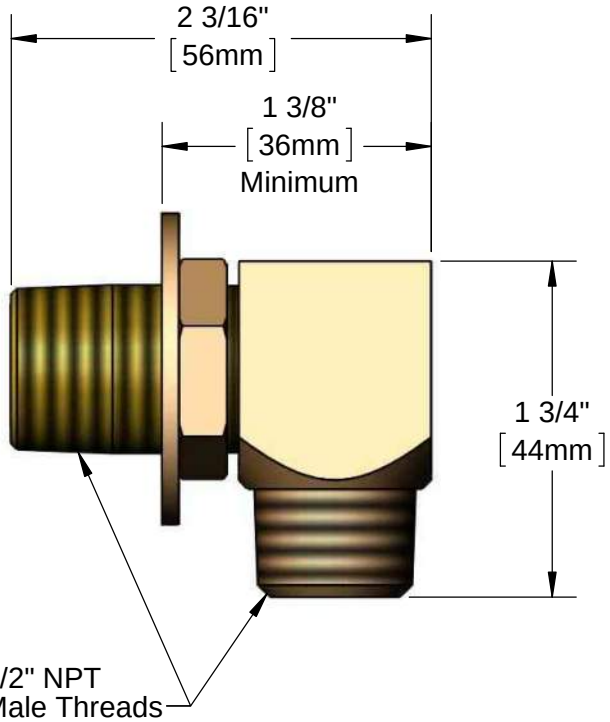
Contractor_____

Architect/Engineer_____









Product Specifications:
1/2" NPT Male Elbow Kit w/ Lock Nut & Washer

Product Compliance:

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

Drawn: DHL	Checked: JRM	Approved: JHB	Date: 03/13/14	Scale: 1:1	Sheet: 1 of 2

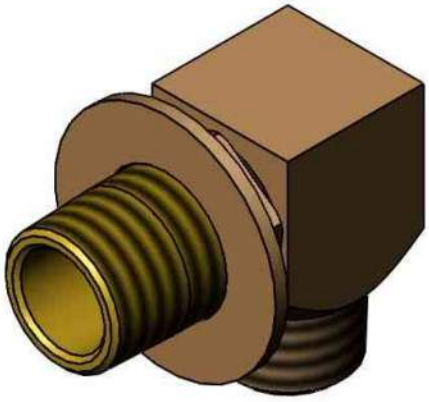
T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

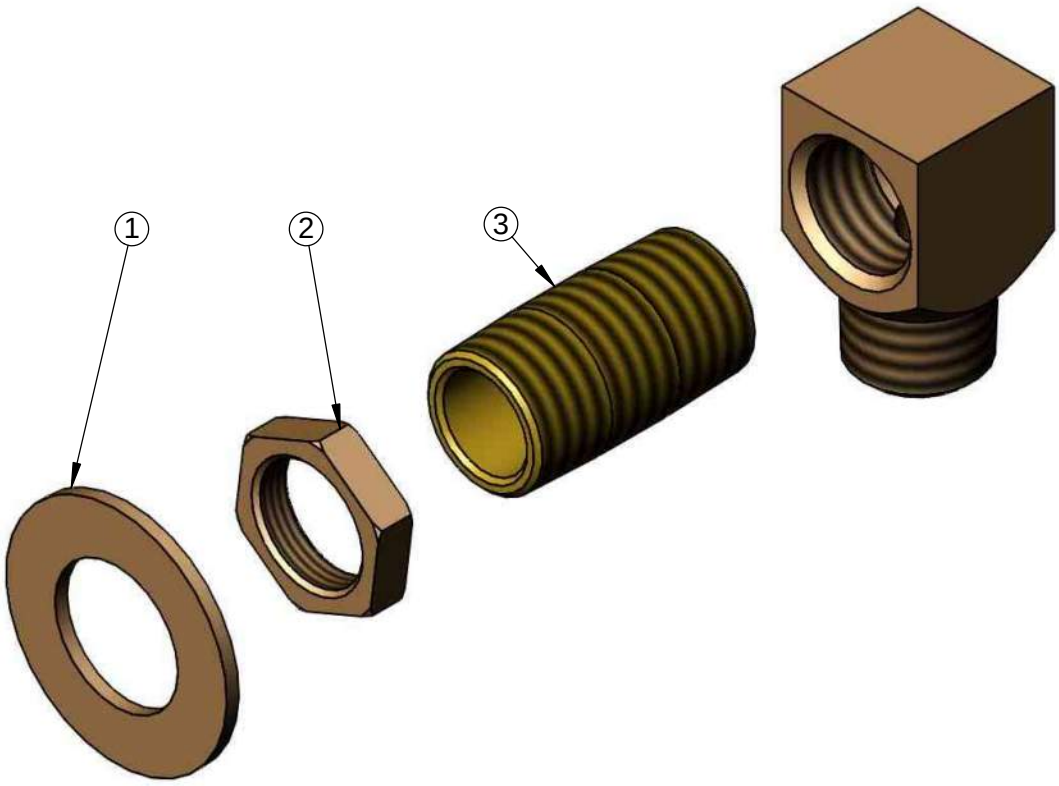
Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
B-0230-K

Item No.

ITEM NO.	SALES NO.	DESCRIPTION
1	000999-45	Brass Lock Washer
2	002954-45	Shank Lock Nut
3	013357-20	1/2" NPT x 1-5/8" Lg. Close Nipple





Product Specifications:
1/2" NPT Male Elbow Kit w/ Lock Nut & Washer

Product Compliance:

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

Drawn:	DHL	Checked:	JRM	Approved:	JHB	Date:	03/13/14	Scale:	NTS	Sheet:	2 of 2

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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Model No.
B-0230-KIT

Item No.

This Space for Architect/Engineer Approval

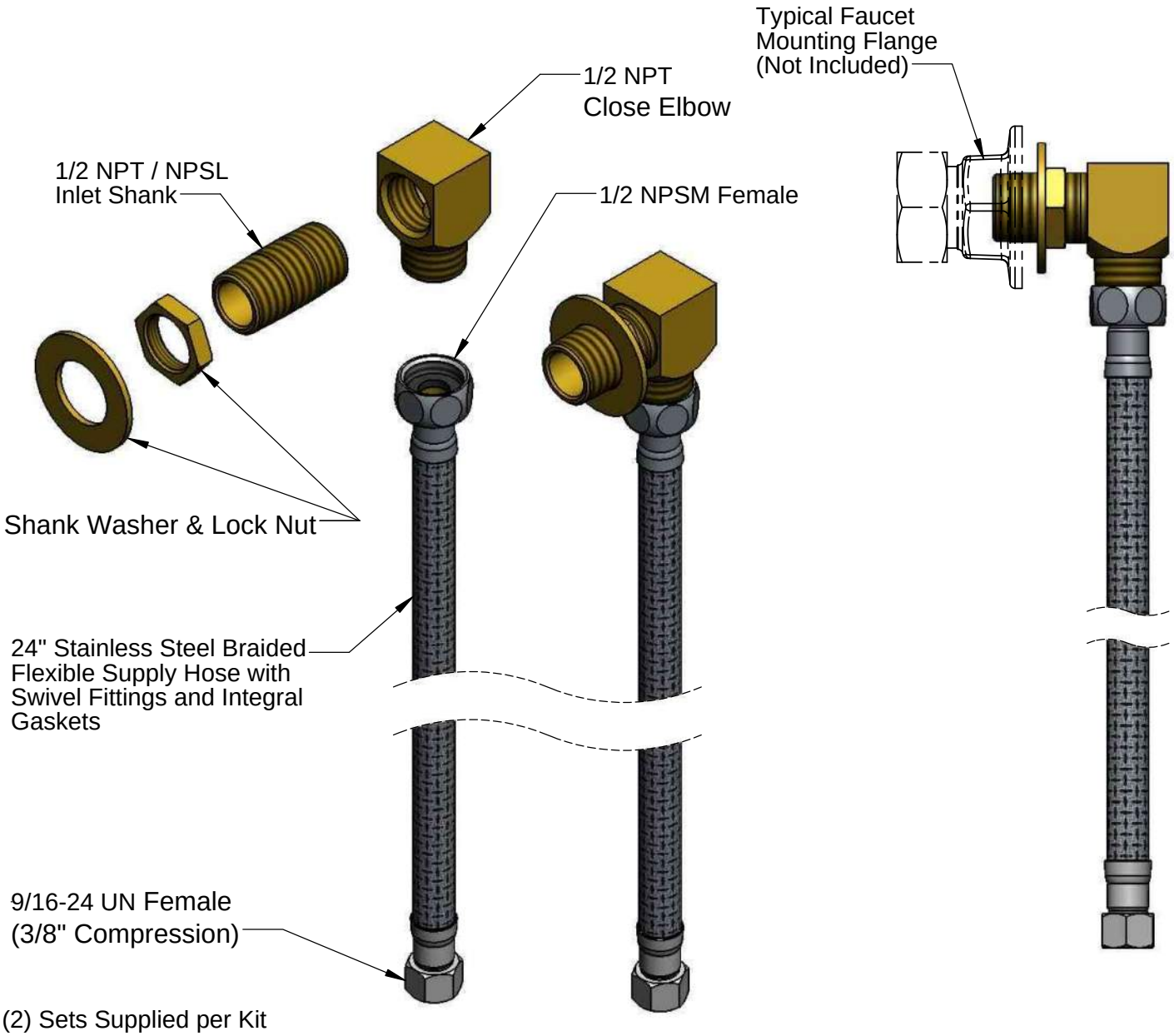
Job Name_____Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____



(2) Sets Supplied per Kit

Product Specifications:
Inlet Kit:
1/2" Inlet Shanks, Close Elbows
and 24" Flexible Supply Hoses

Product Compliance:

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

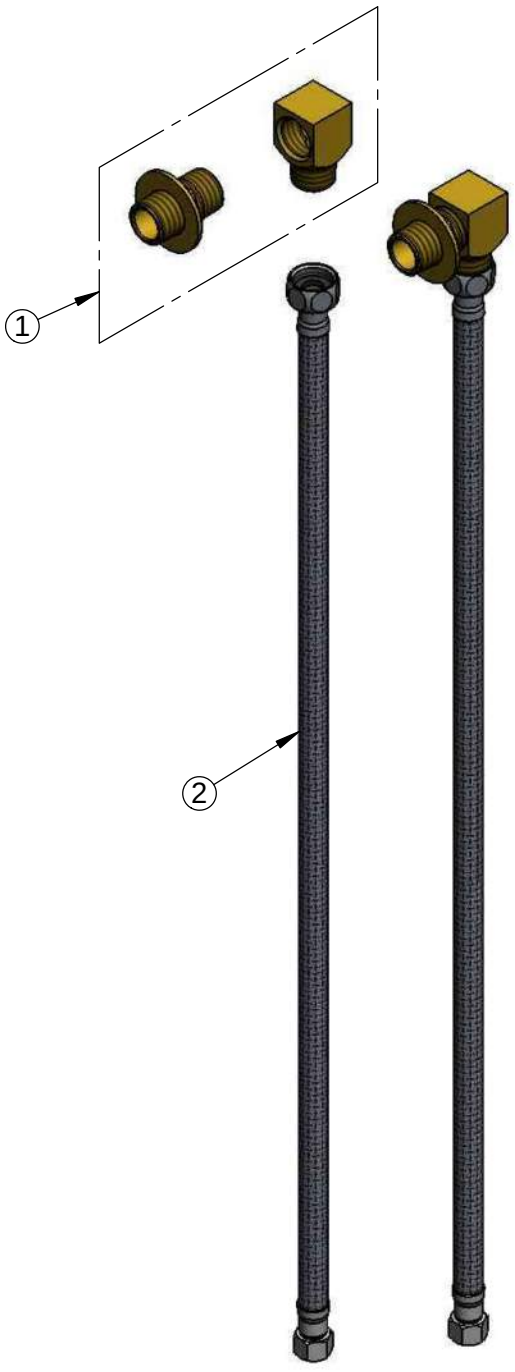
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2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

Model No.
B-0230-KIT

Item No.



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0230-K	1/2" Inlet Assembly Kit (2 Sets per Kit)
2	017420-45	24" Flexible Supply Hose (Sold Individually)

Product Specifications:
Inlet Kit:
1/2" Inlet Shanks, Close Elbows
and 24" Flexible Supply Hoses

Product Compliance:

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

Drawn:	JBC	Checked:	JRM	Approved:	JHB	Date:	02/23/16	Scale:	NTS	Sheet:	2 of 2

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 17 - THREE (3) COMPARTMENT SINK (1 EA REQ'D)

John Boos 3B16204-2D24-X

"B" Series Sink, 3-compartment, 99-1/4"W x 25-1/2"D x 44"H overall size, (3) 16"W x 20" front-to-back x 14" deep compartments, (2) 24" left & right drainboards, 10"H boxed backsplash with 45° top and 2" return, (1) set of splash mount faucet holes with 8" centers, 3-1/2" die-stamped drain openings, 16/300 stainless steel construction, stainless steel legs, adjustable side bracing, adjustable bullet feet, NSF, (Available in Effingham and Nevada)

ACCESSORIES

Mfr	Qty	Model	Spec
John Boos	1		Standard flyer accessories only, NO modifications to flyer items allowed or their accessories

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									
2									
3									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		
2		
3		

PLUMBING 1 REMARKS

3-1/2" drain opening

PLUMBING 2 REMARKS

3-1/2" drain opening

PLUMBING 3 REMARKS

(1) set of 1-1/8" faucet holes, 8" centers, 3-1/2" drain opening

SPEC SHEET

"3B-2D" B-SERIES COMPARTMENT SINKS

3 Compartment w/2 Drain Boards - 16GA w/Stainless Steel Base

FEATURES:

- 16GA Stainless Steel
- Type 300 Stainless Steel w/#4 Polish, Satin Finish
- 14" Deep Bowls
- All Corners, Both Vertical & Horizontal, Coved At 3/4" Radius
- Bottoms Of Bowls Formed For Drainage To 3-1/2" Diameter Die Stamped Opening
- Full Length 10" High Boxed Backsplash, w/2" Return To Wall At 45 Degree & 1" Turned Down Rear Lip
- 1" Faucet Holes In Backsplash
- All Outside Corners Of Assembly Are Bullnosed To Provide Safe, Clean, & Polished Edge
- Standard Stainless Steel Legs 1-5/8" Diameter

SPECIFICATIONS:

- Top: Stainless Steel Sinks Are Tig Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Base: Stainless Steel Bases Are Mig Welded
- Bowls & Top: 16GA Type 300 Stainless Steel w/#4 Polish, Satin Finish
- Legs: 1-5/8" Round O.D. Stainless Steel
- Bracing: 1-1/4" Round O.D. Stainless Steel
- Gussets: Stainless Steel
- Feet: 1" Adjustable Stainless Steel Bullet Feet

CERTIFICATIONS:



3B18244-2D18
(MODEL SHOWING ONE SET OF FAUCET HOLES.)

ACCESSORIES

MODEL
Faucets
Add-A-Faucets
Pre-Rinse Units
Lever Waste
Overshelves
Pot Rack

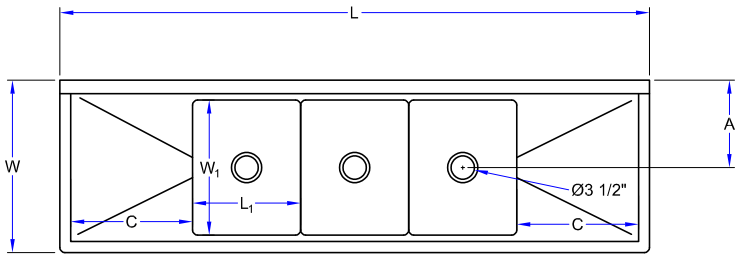
"3B-2D" B-SERIES SINKS

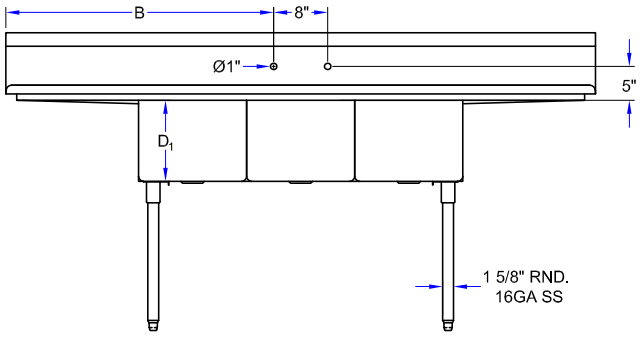
14" DEEP (D[1])	OVERALL LENGTH (L)	OVERALL WIDTH (W)	INSIDE LENGTH (L[1])	INSIDE WIDTH (W[1])	A	B	C	WT. (LBS)
3B16204-2D18	87-1/4"	25-1/2"	16"	20"	12-15/16"	39-5/8"	18"	123
3B16204-2D24	99-1/4"	25-1/2"	16"	20"	12-15/16"	45-5/8"	24"	131
3B16204-2D36	123-1/4"	25-1/2"	16"	20"	12-15/16"	57-5/8"	36"	147
3B184-2D18	93-1/4"	23-1/2"	18"	18"	11-15/16"	42-5/8"	18"	123
3B18244-2D18	93-1/4"	29-1/2"	18"	24"	14-15/16"	42-5/8"	18"	142
3B18244-2D24	105-1/4"	29-1/2"	18"	24"	14-15/16"	48-5/8"	24"	151
3B20304-2D20	103"	35-1/2"	20"	30"	18-3/16"	47-5/8"	20"	171
3B20304-2D24	111"	35-1/2"	20"	30"	18-3/16"	51-5/8"	24"	178
3B20304-2D30	123"	35-1/2"	20"	30"	18-3/16"	57-5/8"	30"	188
3B244-2D24 *	123-1/4"	29-1/2"	24"	24"	14-15/16"	45-5/8"	24"	172

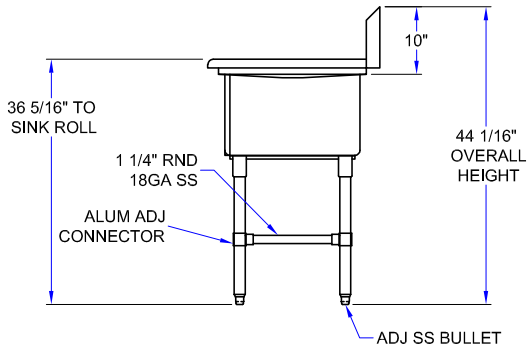
***HAS TWO SET OF FAUCET HOLES**

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS







"3B-2D" B-SERIES SINKS

14" DEEP (D')	OVERALL LENGTH (L)	OVERALL WIDTH (W)	INSIDE LENGTH (L')	INSIDE WIDTH (W')	A	B	C	WT. (LBS)
3B16204-2D18	87-1/4"	25-1/2"	16"	20"	12-15/16"	39-5/8"	18"	123
3B16204-2D24	99-1/4"	25-1/2"	16"	20"	12-15/16"	45-5/8"	24"	131
3B16204-2D36	123-1/4"	25-1/2"	16"	20"	12-15/16"	57-5/8"	36"	147
3B184-2D18	93-1/4"	23-1/2"	18"	18"	11-15/16"	42-5/8"	18"	123
3B18244-2D18	93-1/4"	29-1/2"	18"	24"	14-15/16"	42-5/8"	18"	142
3B18244-2D24	105-1/4"	29-1/2"	18"	24"	14-15/16"	48-5/8"	24"	151
3B20304-2D20	103"	35-1/2"	20"	30"	18-3/16"	47-5/8"	20"	171
3B20304-2D24	111"	35-1/2"	20"	30"	18-3/16"	51-5/8"	24"	178
3B20304-2D30	123"	35-1/2"	20"	30"	18-3/16"	57-5/8"	30"	188
3B244-2D24 *	123-1/4"	29-1/2"	24"	24"	14-15/16"	45-5/8"	24"	172

***HAS TWO SET OF FAUCET HOLES**

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 17b - PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET (1 EA REQ'D)

T&S Brass B-0133-01

EasyInstall Pre-Rinse Unit, mixing faucet, 8" wall mount, 14" add-on 063X swing nozzle, 18" riser, overhead spring, lever handles, 56" flex hose, Eterna cartridges, spray valve (B-0107), 9" wall support (B-0109-02), 1/2" male NPT, EPAct2005 Compliant

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-1105-KIT	Inlet Kit, 1/2"NPT close elbows, 24" flex supply hoses

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

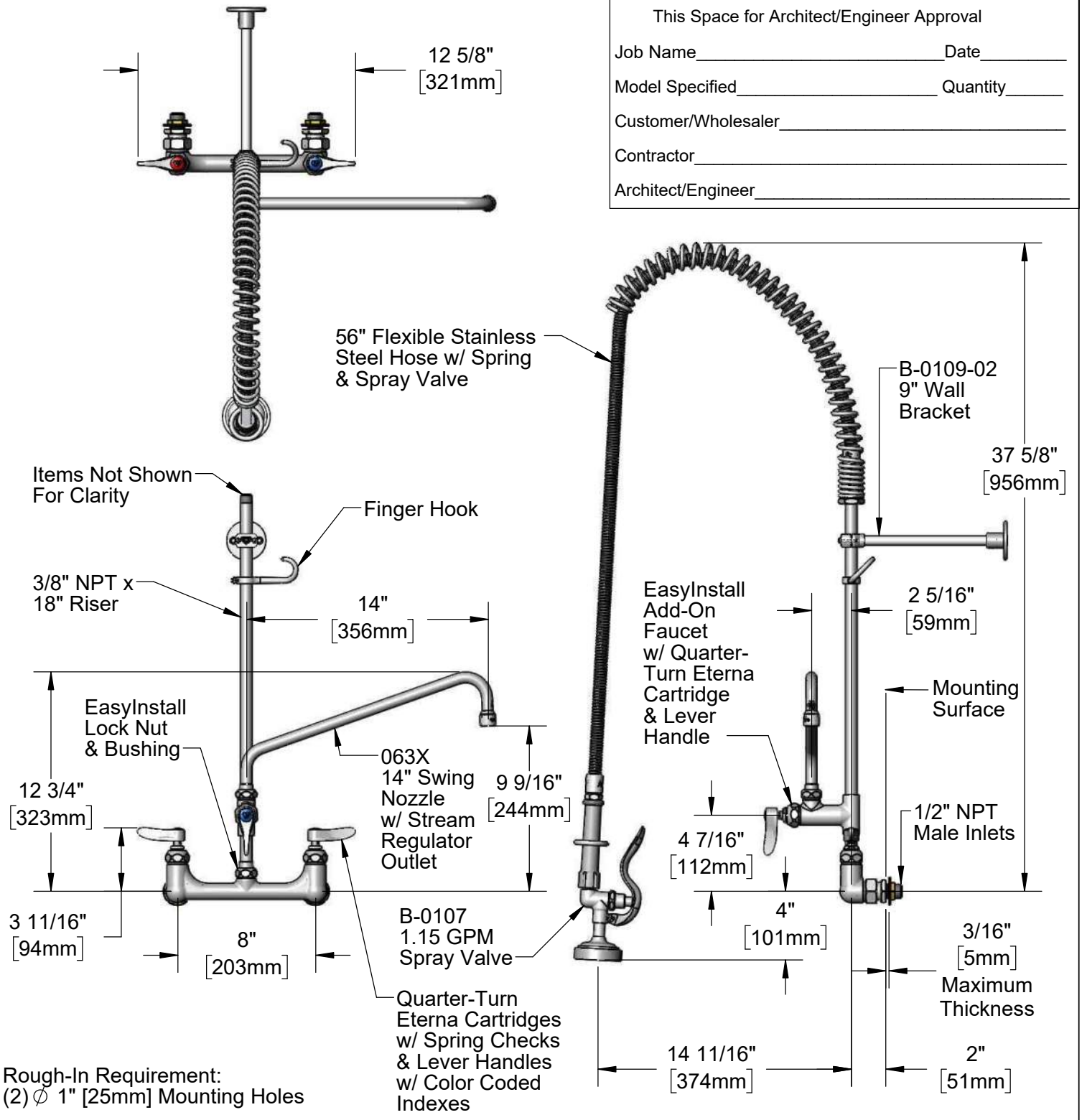
	INDIRECT SIZE	DIRECT SIZE
1		

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690
Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
B-0133-01
Item No.

This Space for Architect/Engineer Approval

Job Name_____Date_____
Model Specified_____ Quantity_____
Customer/Wholesaler_____
Contractor_____
Architect/Engineer_____



Product Specifications:
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, Add-On Faucet, 14" Swing Nozzle, 56" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, 9" Wall Bracket & 1/2" NPT Male Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

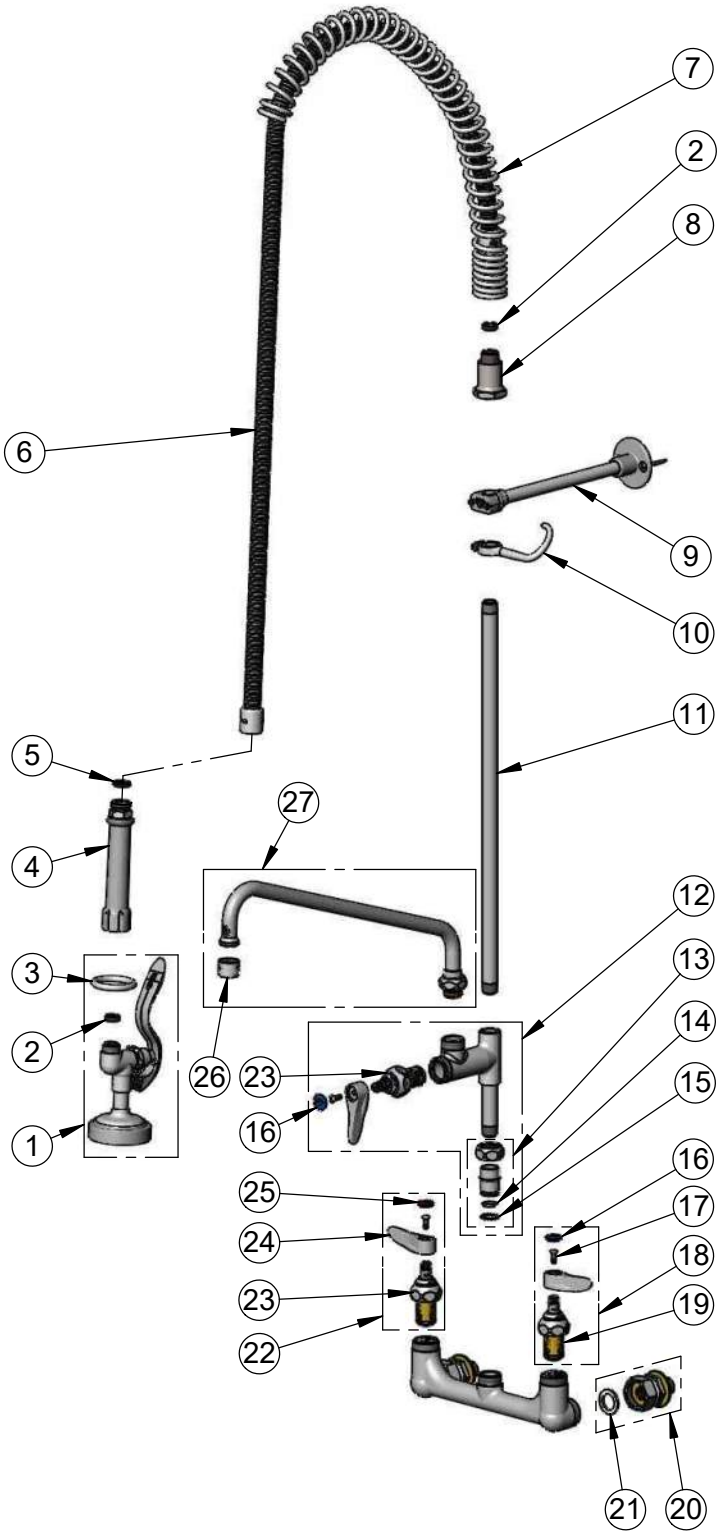
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T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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Model No.
B-0133-01

Item No.



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107	1.15 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-0056-H2A	56" Flexible Stainless Steel Hose, Less Handle
7	000888-45	EasyInstall Overhead Spring
8	000821-40	Spring Body
9	B-0109-02	9" Wall Bracket
10	004R	Finger Hook
11	000369-40	3/8" NPT x 18" Riser
12	B-0155-LNEZ	EasyInstall Add-On Faucet w/ Quarter-Turn Eterna Cartridge, RTC & Lever Handle, Less Nozzle
13	EZ-K	EasyInstall Kit
14	001065-45	O-Ring
15	014200-45	Star Washer, Anti-Rotation
16	018506-19NS	Blue Button Index, Press-in
17	000925-45	Lab Handle Screw
18	002711-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC
19	012442-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, LTC
20	00CC	1/2" NPT Male Inlet Flange
21	001019-45	Coupling Nut Washer
22	002712-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC
23	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
24	001638-45NS	Lever Handle (New Style)
25	001193-19NS	Red Button Index, Press-in
26	B-PT	Full Flow Stream Regulator, 55/64-27
27	063X	14" Swing Nozzle

Product Specifications:
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, Add-On Faucet, 14" Swing Nozzle, 56" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, 9" Wall Bracket & 1/2" NPT Male Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

Drawn:	Checked:	Approved:	Date:	Scale:	Sheet:
LSA	KJG	JHB	03/03/20	NTS	2 of 2

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

REG. #A2601
ISO #9001

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

Model No.
B-1105-KIT

Item No.

This Space for Architect/Engineer Approval

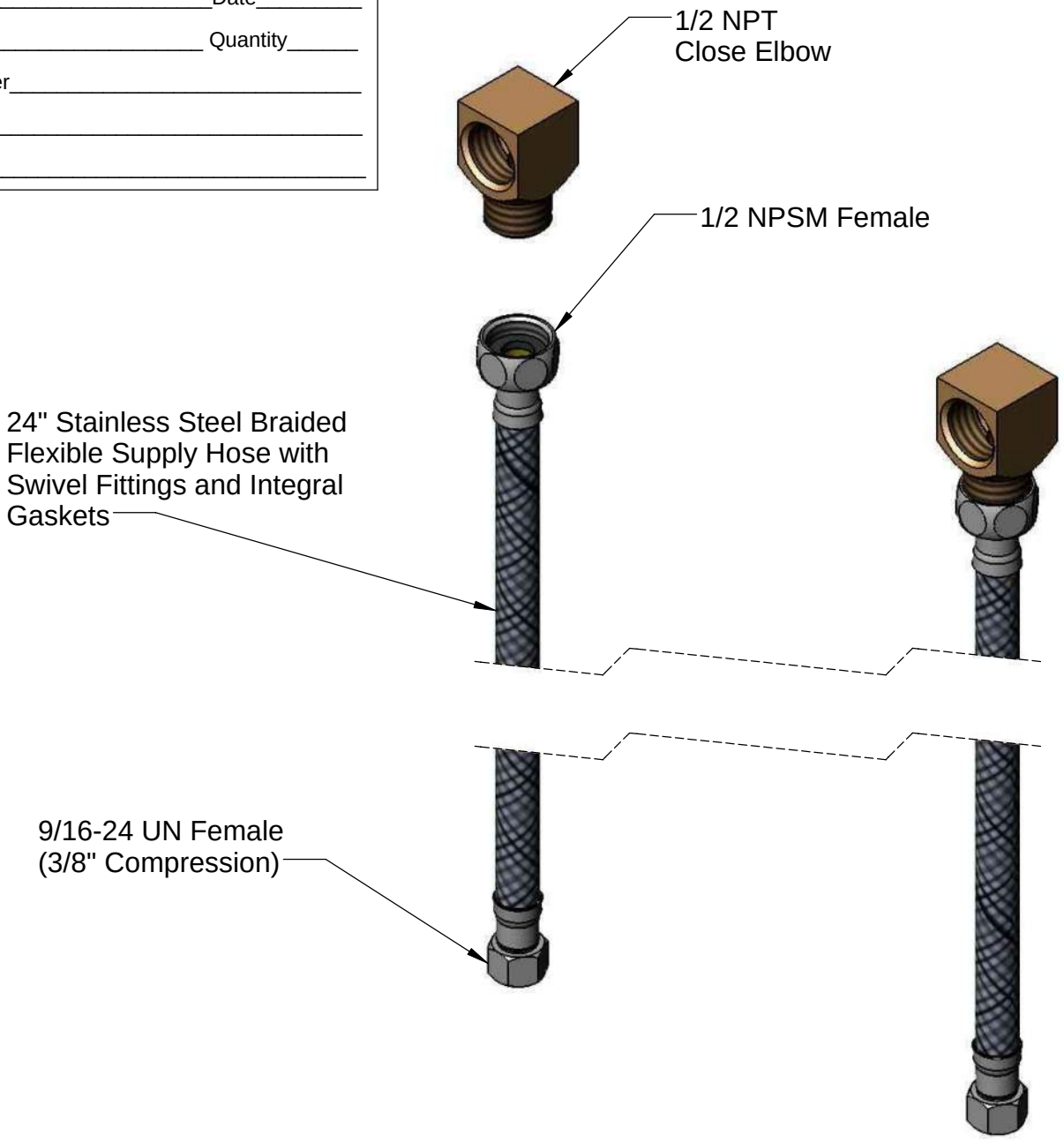
Job Name_____Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____



(2) Sets Supplied per Kit

Product Specifications:

Inlet Kit:
1/2 NPT Close Elbows and 24" Flexible Supply Hoses

Drawn	Checked	Approved
GEF	JRM	JHB
Scale: 1:2		Date: 10/14/08

Sheet: 1 of 2

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

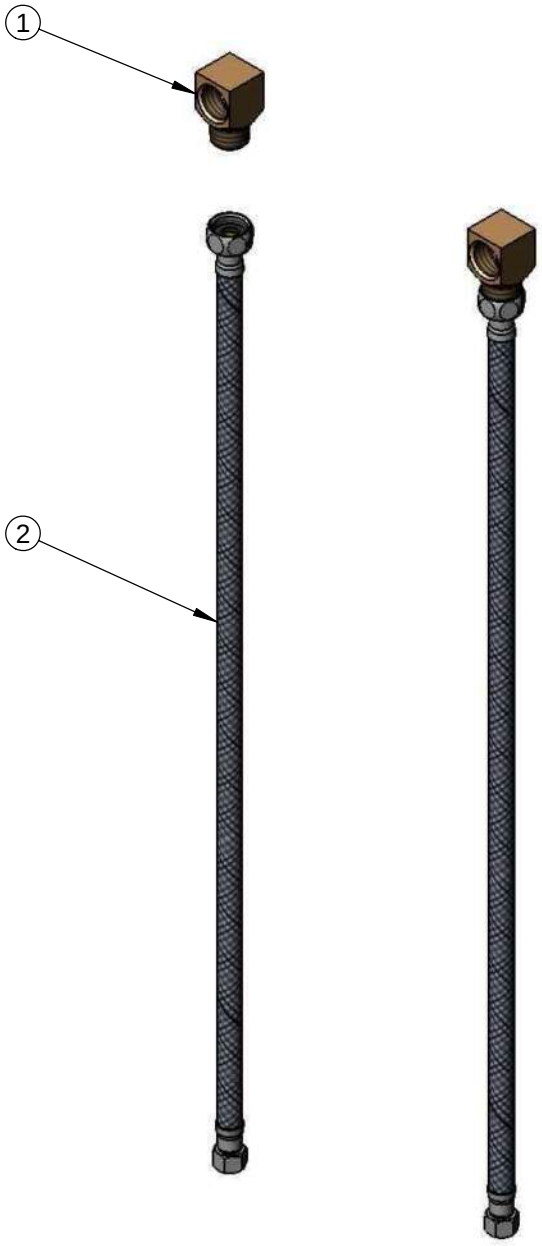
REG. #A2601
ISO #9001

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

Model No.
B-1105-KIT

Item No.

ITEM NO.	SALES NO.	DESCRIPTION
1	B-1100-K	Elbow Kit (2 Elbows per Kit)
2	017420-45	24" Flexible Supply Hose (Sold Individually)



Product Specifications:

Inlet Kit:
1/2 NPT Close Elbows and 24" Flexible Supply Hoses

Drawn	Checked	Approved
GEF	JRM	JHB
Scale: 1:4		Date: 10/14/08

Sheet: 2 of 2

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 18 - WORK TABLE, 72", STAINLESS STEEL TOP (3 EA REQ'D)

John Boos ST6R5-3072SSK

Work Table, 72"W x 30"D, 16/300 stainless steel top with 5" backsplash, with Stallion Safety Edge front, 90° turndown on sides, box channel understructure with sound deadening tape, stainless steel legs & adjustable undershelf, adjustable bullet feet, NSF, KD

ACCESSORIES

Mfr	Qty	Model	Spec
John Boos	6	DR2020-S30	Drawer, for 30"D work tables, 20"W x 20" front-to-back x 5" deep, stainless steel front & drawer pan, roller bearing slides, NSF, for stainless steel table tops only
John Boos	3	X-0005A	Centered (modification)

SPEC SHEET

"ST6R5-SSK" STAINLESS STEEL TOP WORK TABLES

16GA Top w/5" Riser & Stainless Steel Legs & Adjustable Undershelf

FEATURES:

- 16GA Stainless Steel Top w/5" Riser & Turndown
- Type 300 Stainless Steel With #4 Polish, Satin Finish
- Top Is Sound Deadened
- Reinforced With 1"x2" Channel Running Entire Length Of Table
- 1-1/2" Stallion Edge On Front Side Edges 90 Degree Bend Down For Table Line-Up
- Stainless Steel Base With Adjustable Undershelf
- Adjustable Bullet Feet
- Ships Knocked-Down Easy-To-Assemble

SPECIFICATIONS:

- Top: Stainless Steel Tops Are TIG Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Top: 16GA Stainless Steel Type 300 Stainless Steel With #4 Polish, Satin Finish
- Shelf: 18GA Stainless Steel, (36" Wide Tables, 16 GA Lower Shelf)
- Legs: 1-5/8" Round O.D. 16GA Tubular Stainless Steel
- Gussets: Stainless Steel
- Feet: 1" Adjustable Stainless Bullet Feet

CERTIFICATIONS:



ST6R5-3048SSK

ACCESSORIES

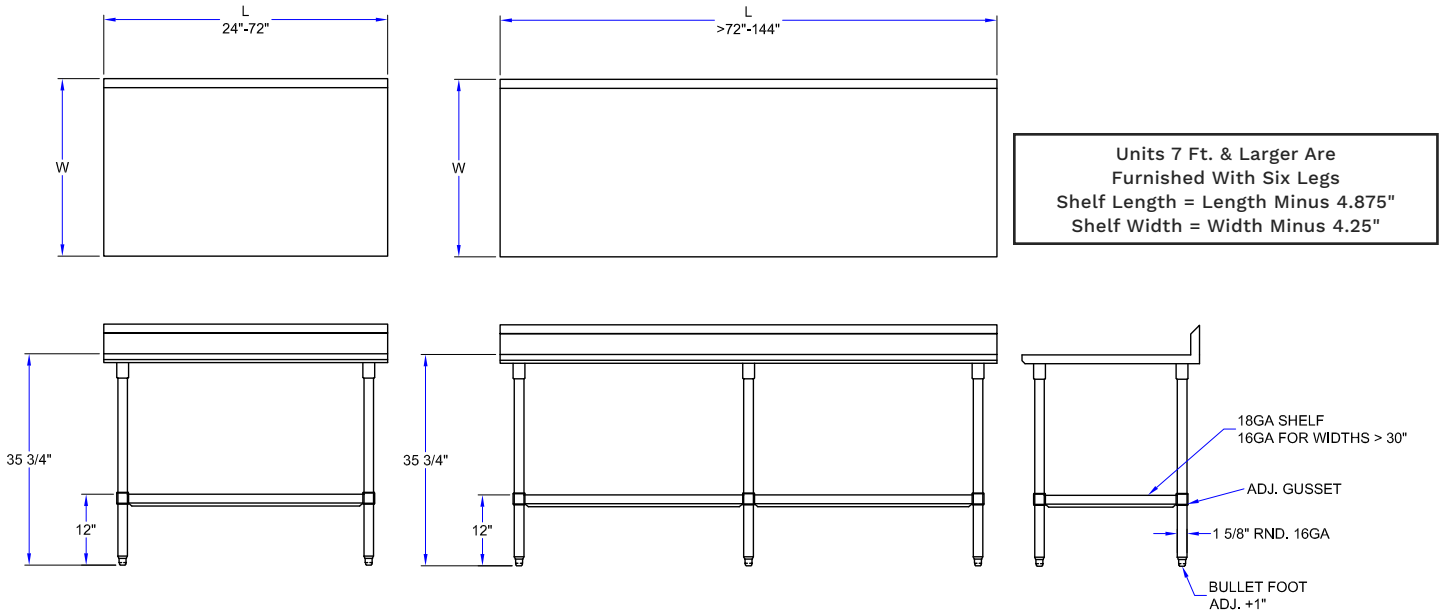
DESCRIPTION
Drawer
Drawer Lock
Casters
Overshelves
Sinks
Pot Rack

"ST6R5-SSK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP
24"	**ST6R5-2424SSK**	44	900	**ST6R5-3024SSK**	49	900	**ST6R5-3624SSK**	58	900
30"	**ST6R5-2430SSK**	49	900	**ST6R5-3030SSK**	54	900	**ST6R5-3630SSK**	68	900
36"	**ST6R5-2436SSK**	55	900	**ST6R5-3036SSK**	62	900	**ST6R5-3636SSK**	75	900
48"	**ST6R5-2448SSK**	67	900	**ST6R5-3048SSK**	77	900	**ST6R5-3648SSK**	93	900
60"	**ST6R5-2460SSK**	80	610	**ST6R5-3060SSK**	91	610	**ST6R5-3660SSK**	111	610
72"	**ST6R5-2472SSK**	92	400	**ST6R5-3072SSK**	105	400	**ST6R5-3672SSK**	129	400
84"	**ST6R5-2484SSK**	111	1350	**ST6R5-3084SSK**	127	1350	**ST6R5-3684SSK**	159	1350
96"	**ST6R5-2496SSK**	123	1350	**ST6R5-3096SSK**	142	1350	**ST6R5-3696SSK**	177	1350
108"	**ST6R5-24108SSK**	136	1350	**ST6R5-30108SSK**	155	1350	**ST6R5-36108SSK**	193	1350
120"	**ST6R5-24120SSK**	147	1130	**ST6R5-30120SSK**	170	1130	**ST6R5-36120SSK**	211	1130
132"	**ST6R5-24132SSK**	159	900	**ST6R5-30132SSK**	184	900	**ST6R5-36132SSK**	228	900
144"	**ST6R5-24144SSK**	171	680	**ST6R5-30144SSK**	199	680	**ST6R5-36144SSK**	246	680

OVERALL WEIGHT (WT) AND MAX WEIGHT CAPACITY (WT CAP) ARE IN POUNDS (LBS). MAX WEIGHT CAPACITY EVENLY DISTRIBUTED.
ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



MODEL # STRUCTURE

5 = Ht. Of Riser w/Turndown
R = Top w/Riser
6 = 16GA Work Surface
ST = Stainless Steel Top

24 = Width Of Work Surface
30 = Length Of Work Surface
SS = Stainless Legs & Shelf
K = Ships Knocked Down

ST6R5-2430SSK

"ST6R5-SSK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP
24"	ST6R5-2424SSK	44	900	ST6R5-3024SSK	49	900	ST6R5-3624SSK	58	900
30"	ST6R5-2430SSK	49	900	ST6R5-3030SSK	54	900	ST6R5-3630SSK	68	900
36"	ST6R5-2436SSK	55	900	ST6R5-3036SSK	62	900	ST6R5-3636SSK	75	900
48"	ST6R5-2448SSK	67	900	ST6R5-3048SSK	77	900	ST6R5-3648SSK	93	900
60"	ST6R5-2460SSK	80	610	ST6R5-3060SSK	91	610	ST6R5-3660SSK	111	610
72"	ST6R5-2472SSK	92	400	ST6R5-3072SSK	105	400	ST6R5-3672SSK	129	400
84"	ST6R5-2484SSK	111	1350	ST6R5-3084SSK	127	1350	ST6R5-3684SSK	159	1350
96"	ST6R5-2496SSK	123	1350	ST6R5-3096SSK	142	1350	ST6R5-3696SSK	177	1350
108"	ST6R5-24108SSK	136	1350	ST6R5-30108SSK	155	1350	ST6R5-36108SSK	193	1350
120"	ST6R5-24120SSK	147	1130	ST6R5-30120SSK	170	1130	ST6R5-36120SSK	211	1130
132"	ST6R5-24132SSK	159	900	ST6R5-30132SSK	184	900	ST6R5-36132SSK	228	900
144"	ST6R5-24144SSK	171	680	ST6R5-30144SSK	199	680	ST6R5-36144SSK	246	680

OVERALL WEIGHT (WT) AND MAX WEIGHT CAPACITY (WT CAP) ARE IN POUNDS (LBS). MAX WEIGHT CAPACITY EVENLY DISTRIBUTED.
ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

122717

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

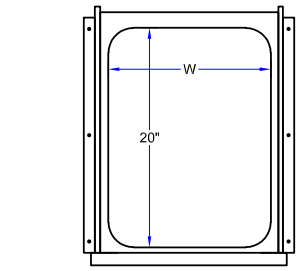
"DR" ROLLER BEARING DRAWERS - STAINLESS STEEL

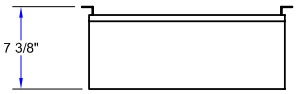
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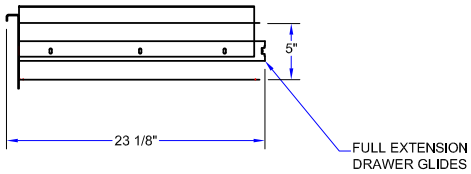
- STAINLESS STEEL FRONT AND DRAWER PAN
- STAINLESS STEEL ROLLER BEARING SLIDES



DR2015-S30







ROLLER BEARING DRAWERS - STAINLESS STEEL

WOOD TOP / SBO & SBS TABLES	QTY	STAINLESS STEEL TOP / POLY TOP TABLES	QTY	DESCRIPTION	WIDTH	DEPTH	WEIGHT (LBS)
DR2015-W		-		FOR WOOD TOP TABLES	15"	20"	19
-		DR2015-S24		FOR S/S AND POLY TOP TABLES 24" WIDE	15"	20"	19
-		DR2015-S30		FOR S/S AND POLY TOP TABLES 30" WIDE	15"	20"	19
-		DR2015-S36		FOR S/S AND POLY TOP TABLES 36" WIDE	15"	20"	19
DR2020-W		-		FOR WOOD TOP TABLES	20"	20"	23
-		DR2020-S24		FOR S/S AND POLY TOP TABLES 24" WIDE	20"	20"	23
-		DR2020-S30		FOR S/S AND POLY TOP TABLES 30" WIDE	20"	20"	23
-		DR2020-S36		FOR S/S AND POLY TOP TABLES 36" WIDE	20"	20"	23

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 19 - WORK TABLE, 84", STAINLESS STEEL TOP (3 EA REQ'D)

John Boos ST6-3084SSK

Work Table, 84"W x 30"D, 16/300 stainless steel flat top, with Stallion Safety Edge front & back, 90° turndown on sides, box channel understructure with sound deadening tape, stainless steel legs & adjustable undershelf, adjustable bullet feet, NSF, KD

ACCESSORIES

Mfr	Qty	Model	Spec
John Boos	6	DR2020-S30	Drawer, for 30"D work tables, 20"W x 20" front-to-back x 5" deep, stainless steel front & drawer pan, roller bearing slides, NSF, for stainless steel table tops only
John Boos	3	X-2209E	2" Lower Shelf turned up back, (2209E)

SPEC SHEET

"ST6-SSK" STAINLESS STEEL TOP WORK TABLES

16GA Top & Stainless Steel Legs & Adjustable Undershelf

FEATURES:

- 16GA Stainless Steel Top
- Type 300 Stainless Steel With #4 Polish, Satin Finish
- Top Is Sound Deadened
- Reinforced With 1"x2" Channel Running Entire Length Of Table
- 1-1/2" Stallion Edge On Front And Rear With Side Edges 90 Degree Bend Down For Table Line-Up
- Stainless Base With Adjustable Undershelf
- Adjustable Bullet Feet
- Shipped Knocked-Down, Easy-To-Assemble

SPECIFICATIONS:

- Top: Stainless Steel Tops Are TIG Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Top: 16GA Stainless Steel Type 300 Stainless Steel With #4 Polish, Satin Finish
- Shelf: 18GA Stainless Steel, (36" Wide Tables, 16GA Lower Shelf)
- Legs: 1-5/8" Round O.D. , 16GA Tubular Stainless Steel
- Gussets: Stainless Steel
- Feet: 1" Adjustable Stainless Bullet Feet

CERTIFICATIONS:



ST6-3048SSK

ACCESSORIES

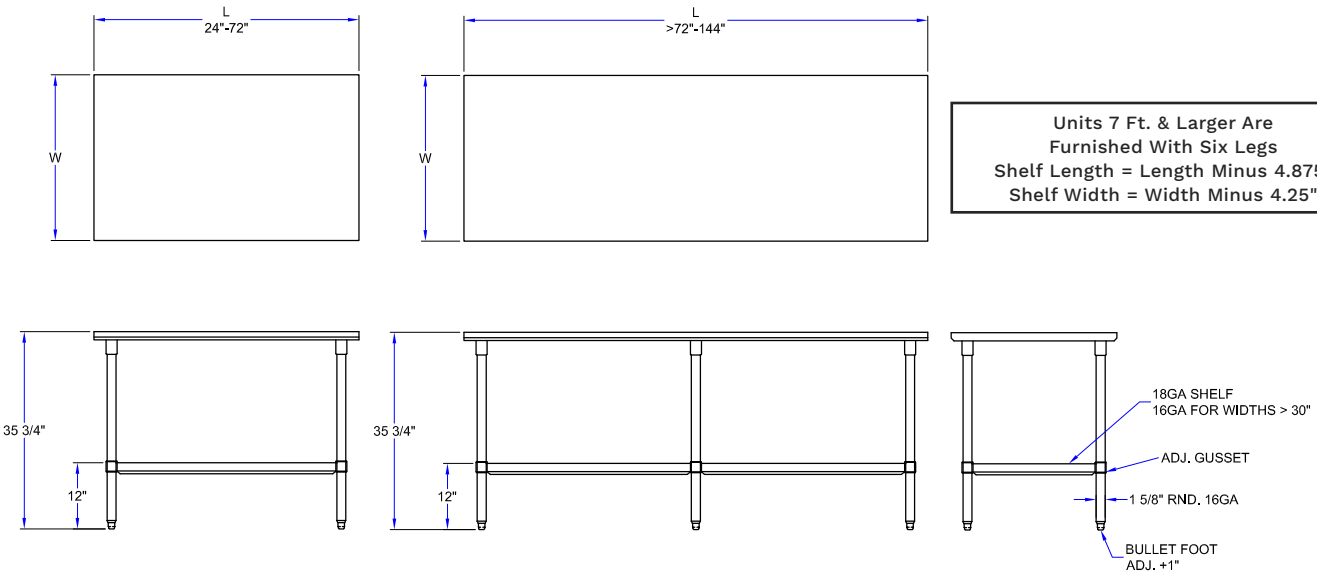
DESCRIPTION
Drawer
Drawer Lock
Casters
Overshelves
Sinks
Pot Rack

"ST6-SSK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP	48" WIDE	WT	WT CAP
24"	**ST6-2424SSK**	42	900	**ST6-3024SSK**	47	900	**ST6-3624SSK**	56	900	-	-	-
30"	**ST6-2430SSK**	47	900	**ST6-3030SSK**	53	900	**ST6-3630SSK**	66	900	-	-	-
36"	**ST6-2436SSK**	53	900	**ST6-3036SSK**	60	900	**ST6-3636SSK**	73	900	-	-	-
48"	**ST6-2448SSK**	65	900	**ST6-3048SSK**	74	900	**ST6-3648SSK**	90	900	**ST6-4848SSK**	113	900
60"	**ST6-2460SSK**	76	610	**ST6-3060SSK**	88	610	**ST6-3660SSK**	107	610	**ST6-4860SSK**	134	610
72"	**ST6-2472SSK**	88	400	**ST6-3072SSK**	101	400	**ST6-3672SSK**	126	400	**ST6-4872SSK**	155	400
84"	**ST6-2484SSK**	107	1350	**ST6-3084SSK**	123	1350	**ST6-3684SSK**	152	1350	**ST6-4884SSK**	189	1350
96"	**ST6-2496SSK**	118	1350	**ST6-3096SSK**	136	1350	**ST6-3696SSK**	170	1350	**ST6-4896SSK**	211	1350
108"	**ST6-24108SSK**	130	1350	**ST6-30108SSK**	149	1350	**ST6-36108SSK**	187	1350	**ST6-48108SSK**	234	1350
120"	**ST6-24120SSK**	140	1130	**ST6-30120SSK**	163	1130	**ST6-36120SSK**	204	1130	**ST6-48120SSK**	256	1130
132"	**ST6-24132SSK**	152	900	**ST6-30132SSK**	177	900	**ST6-36132SSK**	221	900	**ST6-48132SSK**	281	900
144"	**ST6-24144SSK**	164	680	**ST6-30144SSK**	191	680	**ST6-36144SSK**	238	680	**ST6-48144SSK**	305	680

OVERALL WEIGHT (WT) AND MAX WEIGHT CAPACITY (WT CAP) ARE IN POUNDS (LBS). MAX WEIGHT CAPACITY EVENLY DISTRIBUTED.
ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



MODEL # STRUCTURE

24 = Width Of Work Surface
6 = 16GA Work Surface
ST = Stainless Steel Top
30 = Length Of Work Surface
SS = Stainless Legs & Shelf
K = Ships Knocked Down

ST6-2430SSK

"ST6-SSK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP	48" WIDE	WT	WT CAP
24"	**ST6-2424SSK**	42	900	**ST6-3024SSK**	47	900	**ST6-3624SSK**	56	900	-	-	-
30"	**ST6-2430SSK**	47	900	**ST6-3030SSK**	53	900	**ST6-3630SSK**	66	900	-	-	-
36"	**ST6-2436SSK**	53	900	**ST6-3036SSK**	60	900	**ST6-3636SSK**	73	900	-	-	-
48"	**ST6-2448SSK**	65	900	**ST6-3048SSK**	74	900	**ST6-3648SSK**	90	900	**ST6-4848SSK**	113	900
60"	**ST6-2460SSK**	76	610	**ST6-3060SSK**	88	610	**ST6-3660SSK**	107	610	**ST6-4860SSK**	134	610
72"	**ST6-2472SSK**	88	400	**ST6-3072SSK**	101	400	**ST6-3672SSK**	126	400	**ST6-4872SSK**	155	400
84"	**ST6-2484SSK**	107	1350	**ST6-3084SSK**	123	1350	**ST6-3684SSK**	152	1350	**ST6-4884SSK**	189	1350
96"	**ST6-2496SSK**	118	1350	**ST6-3096SSK**	136	1350	**ST6-3696SSK**	170	1350	**ST6-4896SSK**	211	1350
108"	**ST6-24108SSK**	130	1350	**ST6-30108SSK**	149	1350	**ST6-36108SSK**	187	1350	**ST6-48108SSK**	234	1350
120"	**ST6-24120SSK**	140	1130	**ST6-30120SSK**	163	1130	**ST6-36120SSK**	204	1130	**ST6-48120SSK**	256	1130
132"	**ST6-24132SSK**	152	900	**ST6-30132SSK**	177	900	**ST6-36132SSK**	221	900	**ST6-48132SSK**	281	900
144"	**ST6-24144SSK**	164	680	**ST6-30144SSK**	191	680	**ST6-36144SSK**	238	680	**ST6-48144SSK**	305	680

OVERALL WEIGHT (WT) AND MAX WEIGHT CAPACITY (WT CAP) ARE IN POUNDS (LBS). MAX WEIGHT CAPACITY EVENLY DISTRIBUTED.
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Submittal Sheet

05/11/2026

ITEM# 20 - DISHTABLE SORTING SHELF (1 EA REQ'D)

John Boos BHS1842-TS-X

Dishrack Sorting Shelf, 42"W x 18"D x 12-1/4"H, wall mounted, slanted, tubular, includes brackets, 16/300 stainless steel, NSF

John BOOS® SINCE 1887

SPEC SHEET

"BHS-TS" SORTING SHELVES

Tubular Construction, Wall Mount

FEATURES:

- Dual Purpose Open Design, Wall Mounted Sorting Shelf

SPECIFICATIONS:

- Unit Is Shipped With Assembly Hardware, No Welding
- Brackets: 16GA Type 300 Stainless Steel
- Tubing: 1-5/8" Diameter 16GA Type 300 Stainless Steel

CERTIFICATIONS:

NSF



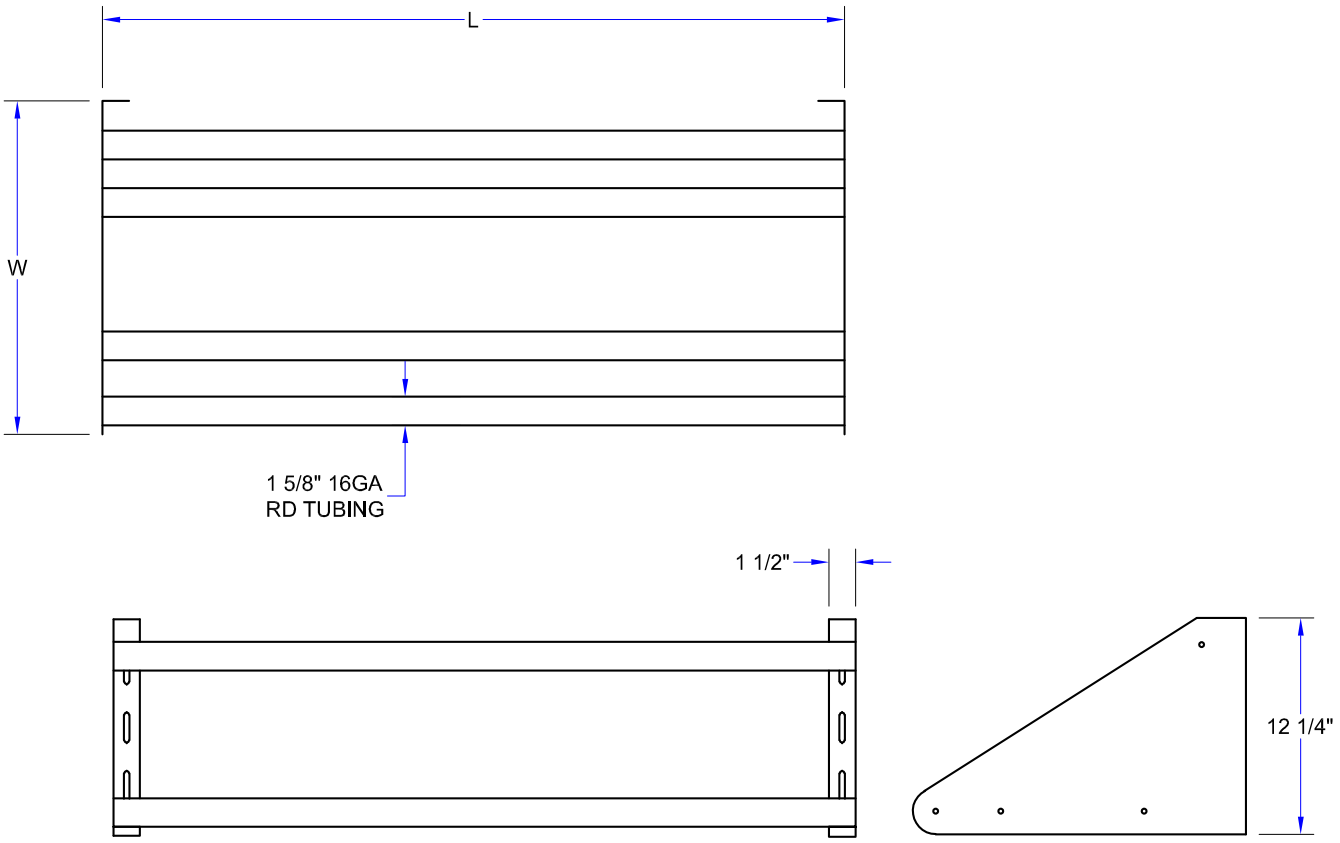
BHS1822-TS

"BHS-TS" SORTING SHELVES

MODEL	SIZE (L X W X H)	WEIGHT (LBS)
BHS1822-TS	22"x 18"x 12-1/4"	20
BHS1842-TS	42"x 18"x 12-1/4"	23
BHS1863-TS	63"x 18"x 12-1/4"	35
BHS1882-TS	82"x 18"x 12-1/4"	38

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



"BHS-TS" SORTING SHELVES

MODEL	SIZE (L X W X H)	WEIGHT (LBS)
BHS1822-TS	22"x 18"x 12-1/4"	20
BHS1842-TS	42"x 18"x 12-1/4"	23
BHS1863-TS	63"x 18"x 12-1/4"	35
BHS1882-TS	82"x 18"x 12-1/4"	38

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.





Submittal Sheet

05/11/2026

ITEM# 21 - HOT FOOD SERVING COUNTER / TABLE (1 EA REQ'D)

Vollrath 36140

4-Series Signature Server® Hot Food Serving Counter, 60"W x 28"D x 30"H, 18/300 stainless steel top with 1" turndown on all sides, (4) 12" x 20" x 6-3/8" deep wells with elements, individual Touch-Temp® programmable controls, enclosed base, 18/400 series stainless steel unibody construction, pull-out ball valve drain, cord, plug, cULus, NSF, Made in USA (Refer to vollrathfoodservice.com for full warranty policy)

ACCESSORIES

Mfr	Qty	Model	Spec
Vollrath	1		1 year warranty against defects in materials & workmanship
Vollrath	1		
Vollrath	1	STANDARD BLACK	Black Laminate, standard, nc
Vollrath	1	SS-6BG-042S	Velocity Breath Guard, double-sided, adjustable, for 4-pan/well 4-series front-of-house serving system, 59"W x 3/8" thick tempered glass panels, 11 gauge stainless steel tubing, (8) pre-set positions, accommodates full-serve, self-serve, & horizontal position, push-button mechanism enables single-person adjustment, NSF, Made in USA (Refer to vollrathfoodservice.com for full warranty policy)
Vollrath	1	9879204	Upgrade to 14 gauge stainless steel work surface for, (4) well 60"W 4-Series Signature Server® Hot Food Base (required for this breath guard)
Vollrath	1	3752350-2-O	4-Series Signature Server® V-rib Tray Slide, for operator side, 60"W x 12"D, fold-down/lift-off brackets (Refer to vollrathfoodservice.com for full warranty policy)
Vollrath	1	3752350-2-C	4-Series Signature Server® V-rib Tray Slide, for customer side, 60"W x 12"D, fold-down/lift-off brackets (Refer to vollrathfoodservice.com for full warranty policy)
Vollrath	1	36937-2	Open Storage Module, for 60"W 4-Series Signature Server®, 16-1/2"H opening (opening width depends on unit type), stainless steel (Refer to vollrathfoodservice.com for full warranty policy)
Vollrath	1	36993	Mid Shelf, for 60"W 4-Series Signature Server®, for open storage with bottom shelf (shelf width

			depends on unit type) (Bag-In-A-Box), stainless steel (Refer to vollrathfoodservice.com for full warranty policy)
Vollrath	1	SS4CASTERS	4-Series Signature Server® Swivel Casters, 4"H, (2) braked, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1				**Cord & Plug**				**2.5**			
2	**120**	**60**	**1**								

VOLLRATH®
Outperform every day.™

Project:
Item Number:
Quantity:

Signature Server® Hot Food Bases with Stainless Steel Counters



c UL us LISTED NSF

ITEMS

Item No.	Length	Height
37030		34"(86 cm)
36130	3 Well	30"(76 cm)
36230		27"(69 cm)
37040		34"(86 cm)
36140	4 Well	30"(76 cm)
36240		27"(69 cm)
37050		34"(86 cm)
36150	5 Well	30"(76 cm)
36250		27"(69 cm)
98888	6 Well	34"(86 cm)

STANDARD FEATURES

- Reinforced stainless steel unibody construction provides extra durability in a lightweight, mobile base
- Base is 18-gauge 400 series stainless steel with applied black laminate
- Top is one-piece 18-gauge 300 series stainless steel
- Wells constructed of 18-gauge 300 series stainless steel
- Wells insulated with a minimum 1½" (3.8 cm) high-density glass fiber insulation for efficient operation
- Touch-Temp® programmable control provides individual control for each well
- Optional dial controls
- Manifold hot well drains are standard
- Energy efficient 625W elements
- Drain hose on operator side of base
- Heavy-duty 4" (10 cm) swivel casters with brakes
- 8 ft. (2.4 m) cord
- NSF4 listed

Note: Signature Server® equipment orders cannot be canceled or returned.

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

Approvals	Date

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

OPTIONS

BASE COLOR
- ❑ Black Laminate (Standard)
- ❑ Matte Laminate. Specify manufacturer/color: _____
- ❑ Wood Grain. Specify manufacturer/color: _____
- ❑ Stainless Steel

Vinyl Wrap
- ❑ Food Words ❑ Food Images
- ❑ Bubbles ❑ Checkerboard

Controls
- ❑ Touch Temp (Standard)
- ❑ Dial Controls

COUNTERTOP MATERIAL
- ❑ 18 Ga Stainless Steel (Standard)
- ❑ 14 Ga Stainless Steel
- ❑ Textured Stainless Steel

BREATH GUARD STYLE

See Breath Guard Spec Sheet.

For Stainless Steel Countertops Only

❑ Classic Cafeteria, Single Shelf	❑ NSF	❑ Stnd
❑ Classic Cafeteria, Dbl. Shelf	❑ NSF	❑ Stnd
❑ Classic Economy Buffet	❑ NSF	❑ Stnd
❑ Access® - Adjustable	❑ NSF	❑ Stnd
❑ Access® - Non-Adjustable	❑ NSF	❑ Stnd

Traditional Style

❑ Double-Sided Buffet	❑ NSF	❑ Stnd
❑ Single-Sided Buffet	❑ NSF	❑ Stnd
❑ Single-Sided Buffet w/ Shelf	❑ NSF	❑ Stnd
❑ Cafeteria with Top Shelf	❑ NSF	❑ Stnd
❑ Vertical Cafeteria	❑ NSF	❑ Stnd

Progressive Style

❑ Double-Sided Buffet	❑ NSF	❑ Stnd
❑ Single-Sided Buffet w/ Shelf	❑ NSF	❑ Stnd
❑ Single-Sided Buffet	❑ NSF	❑ Stnd
❑ Cafeteria with Top Shelf	❑ NSF	❑ Stnd

Contemporary Style

❑ Double-Sided Buffet	❑ NSF	❑ Stnd
❑ Single-Sided Buffet w/ Shelf	❑ NSF	❑ Stnd
❑ Single-Sided Buffet	❑ NSF	❑ Stnd
❑ Cafeteria with Top Shelf	❑ NSF	❑ Stnd

BREATH GUARD COLOR

Progressive and Traditional
- ❑ Gray Hammer (Progressive Only)
- ❑ Aluminum (Traditional Only)
- ❑ Chrome ❑ Brass Powder Coat
- ❑ Blk. 80% Gloss ❑ Blk. Hammer Semi-Gloss
- ❑ Copper Vein ❑ White Hammer
- ❑ Silver Vein ❑ Black/White

Contemporary
- ❑ Brushed Stainless Steel ❑ Black 80% Gloss ❑ Brass Powder Coat

LIGHTING

See Breath Guard Spec Sheet.
- ❑ Incandescent ❑ Heat Strips
- ❑ Infrared ❑ Heat Strips w/ Lights
- ❑ Fluorescent

CUSTOM OPTIONS

Contact Vollrath Representative for all options.
- ❑ Toe Kick ❑ Electrical Outlet
- ❑ Back Splash ❑ Custom _____

EXTENDED WARRANTY

Contact Vollrath Representative for details.

ACCESSORIES

See Signature Server Accessories Spec Sheet.

Plate Rest w/ Mounting Kit (Stainless Steel)
- ❑ Customer Side ❑ Plain ❑ Textured
- ❑ Operator Side ❑ Plain ❑ Textured

Tray Slide, V-rib (Stainless Steel)
- ❑ Customer Side ❑ 18 Ga ❑ 14 Ga
- ❑ Operator Side ❑ 18 Ga ❑ 14 Ga

Tray Slide, Tubular (Stainless Steel)
- ❑ Customer Side ❑ Operator Side

Cutting Board
- ❑ Maple Hardwood ❑ White Poly

End Shelf (Stainless Steel)
- ❑ Operator Left ❑ Operator Right
- ❑ Operator Left and Operator Right

Storage Module
- ❑ With Doors ❑ Without Doors

Bag in Box
- ❑ Stainless Steel ❑ With Doors
- ❑ Galvanized ❑ Without Doors

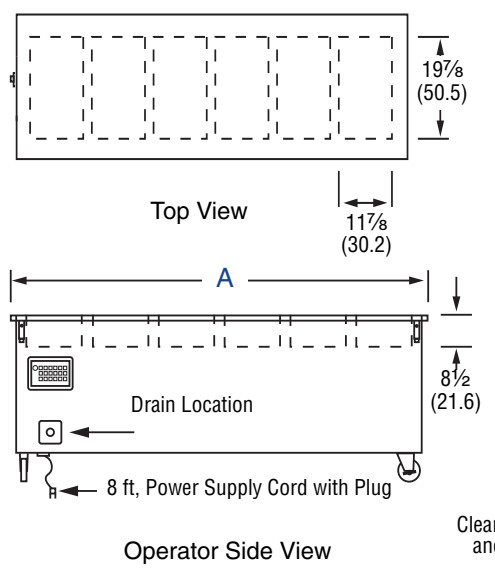
Stationary Legs
- ❑ Adjustable 4-5" ❑ 4"Fixed ❑ 6"Fixed

Line Locks
- ❑ Line Locks

The Vollrath Company, L.L.C.

Signature Server® Hot Food Bases with Stainless Steel Counters

DIMENSIONS (Shown in inches (cm))



Note: Customer is responsible for verifying site dimensions and electrical requirements.

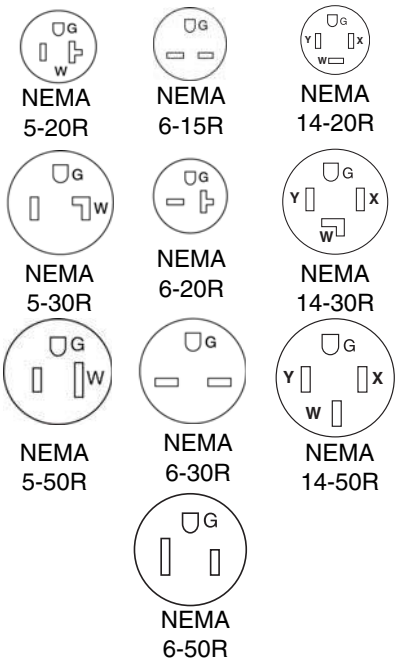
Item No.	Number of Wells	(A) Length	(B) Height
37030	3	46 (117)	34 (86)
36130			30 (76)
36230			27 (69)
37040	4	60 (152)	34 (86)
36140			30 (76)
36240			27 (69)
37050	5	74 (188)	34 (86)
36150			30 (76)
36250			27 (69)
98888	6	88 (224)	34 (86)

Note: For breath guard and accessory dimensions, see the breath guard and accessory spec sheets on vollrath.com

ELECTRICAL SPECIFICATIONS

Base Unit Voltage	Lighting/Heating Choice	Number of Wells: 3 Well Total Amps	3 Well NEMA Plug	4 Well Total Amps	4 Well NEMA Plug	5 Well Total Amps	5 Well NEMA Plug	6 Well Total Amps	6 Well NEMA Plug
120	Heat Strip	20.8	5-30P	30.1	5-50P	Not available.			
	Heat Strip w/ Lights	22.3		31.6					
	Fluorescent	15.9		21.5	5-30P				
	Incandescent	17.2		22.9	5-50P				
	Infrared	21.9		29.2					
	None	15.7		20.9	5-30P				
208	Heat Strip	14.3	6-20P	19	6-30P	24.6	6-50P	28.5	6-50P
	None	9.1	6-15P	12.1	6-15P	15.1	6-20P	18.1	6-30P
240	Heat Strip	11.3	6-15P	15.1	6-20P	19.4	6-30P	22.6	6-30P
	None	7.9		10.5	6-15P	13.1	6-20P	15.7	6-20P
120/208	Heat Strip w/ Lights	15.8	14-20P	21	14-30P	27.1	14-50P	31.5	14-50P
	Fluorescent	9.3		12.7	14-20P	15.7	14-20P	18.6	14-30P
	Incandescent	10.6		14.1	14-30P	17.6	14-50P	21.1	14-50P
	Infrared	15.3		20.4		25.5		30.6	
120/240	Heat Strip w/ Lights	12.8	14-20P	17.1	14-30P	21.9	14-30P	25.6	14-50P
	Fluorescent	8.1		11.1	14-20P	13.7	14-20P	16.2	14-30P
	Incandescent	9.4		12.5	14-30P	15.6	14-30P	18.7	14-50P
	Infrared	14.1		18.8		23.5		28.2	

Receptacles



Signature Server® Hot Food Bases with Stainless Steel Counters
The Vollrath Company, L.L.C.

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techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

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Form Number L35921 11/1/16
Printed in USA

Rectangular Bases with Integrated Equipment (stainless tops only)



Hot Food Bases with Touch-Temp® Panel



Bain Marie Hot Station



NSF7 Cold Stations



Cold Food Stations



Hot/Cold Food Stations



Beverage Counters



Frost Top Stations



Utility Stations



Milk Stations



Tray and Flatware Cart



Universal Corner Station



Entrée Cart



Cashier Station

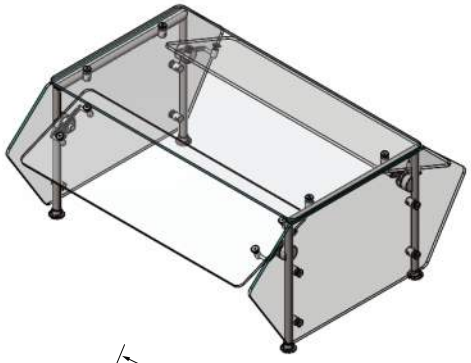
ITEM	DESCRIPTION	DIMENSIONS L X W: IN (CM)	NSF LISTED	UL LISTED	ITEM # H:34" (86 CM)	ITEM # H:30" (76 CM)	ITEM # H:27" (69 CM)
Hot food base with touch-temp panel	3-well	46 x 28 (117 x 71)	NSF	UL	37030	36130	36230
Hot food base with touch-temp panel	4-well	60 x 28 (152 x 71)	NSF	UL	37040	36140	36240
Hot food base with touch-temp panel	5-well	74 x 28 (188 x 71)	NSF	UL	37050	36150	36250
Hot food base with touch-temp panel	6-well	88 x 28 (224 x 71)	NSF	UL	98888	—	—
Bain marie hot station	3-well	46 x 28 (117 x 71)	—	UL	37047	36447	36347
Bain marie hot station	4-well	60 x 28 (152 x 71)	—	UL	37057	36457	36357
Bain marie hot station	5-well	74 x 28 (188 x 71)	—	UL	37067	36468	36367
Bain marie hot station	6-well	88 x 28 (224 x 71)	—	UL	37077	3647700	36377
Cold station	NSF7 refrigerated	46 x 28 (117 x 71)	NSF	UL	37046	36146	—
Cold station	NSF7 refrigerated	60 x 28 (152 x 71)	NSF	UL	37066	36166	—
Cold station	NSF7 refrigerated	74 x 28 (188 x 71)	NSF	UL	37076	36176	—
Cold station	NSF7 refrigerated	88 x 28 (224 x 71)	NSF	UL	98710	—	—
Cold station	Refrigerated	46 x 28 (117 x 71)	—	UL	37045	36145	36245
Cold station	Refrigerated	60 x 28 (152 x 71)	—	UL	37065	36165	36265
Cold station	Refrigerated	74 x 28 (188 x 71)	—	UL	37075	36175	36275
Cold station	Refrigerated	88 x 28 (224 x 71)	—	UL	98708	—	—
Cold station	Non-refrigerated	46 x 28 (117 x 71)	NSF	—	37043	36143	36243
Cold station	Non-refrigerated	60 x 28 (152 x 71)	NSF	—	37060	36160	36260
Cold station	Non-refrigerated	74 x 28 (188 x 71)	NSF	—	37070	36170	36270
Cold station	Non-refrigerated	88 x 28 (224 x 71)	NSF	—	98707	—	—
Hot/cold food station	Refrigerated	74 x 28 (188 x 71)	NSF	UL	37095	36195	36295
Hot/cold food station	Non-refrigerated	74 x 28 (188 x 71)	NSF	UL	37091	36191	36291
Utility station	Utility station	28 x 28 (71 x 71)	NSF	UL	37020	36120	36220
Utility station	Utility station	46 x 28 (117 x 71)	NSF	UL	37021	36121	36221
Utility station	Utility station	60 x 28 (152 x 71)	NSF	UL	37022	36122	36222
Utility station	Utility station	74 x 28 (188 x 71)	NSF	UL	37023	36123	36223
Utility station	Utility station	88 x 28 (224 x 71)	NSF	UL	98711	—	—
Beverage counter	Beverage counter	46 x 28 (117 x 71)	NSF	—	37025	36125	—
Beverage counter	Beverage counter	60 x 28 (152 x 71)	NSF	—	37026	36126	—
Beverage counter	Beverage counter	74 x 28 (188 x 71)	NSF	—	37027	36127	—
Universal corner station	Corner station	28 x 28 (71 x 71)	NSF	UL	37085	36185	36285
Entrée cart	Entrée cart	46 x 28 (117 x 71)	NSF	—	37080	—	—
Frost top station	Frost top	46 x 28 (117 x 71)	—	UL	37012	36112	36212
Frost top station	Frost top	60 x 28 (152 x 71)	—	UL	37013	36113	36213
Frost top station	Frost top	74 x 28 (188 x 71)	—	UL	37014	36114	36214
Frost top station	Frost top	88 x 28 (224 x 71)	—	UL	36115	36117	36116
Cashier station	Cashier station	28 x 28 (71 x 71)	NSF	UL	37015	—	—
Tray and flatware cart	Tray and flatware cart	38 x 22½ (96.5 x 57.2)	NSF	—	99305	—	—
Milk station	Milk station	60 x 28 (152 x 71)	NSF	UL	37001	—	—
Milk station	Milk station	74 x 28 (188 x 71)	NSF	UL	37002	—	—

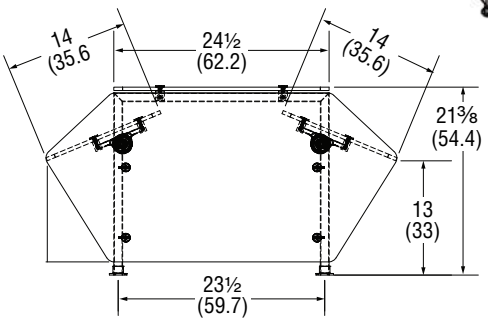
Project:

Item Number:

Quantity:

6-Series Velocity Adjustable Double-Sided Breath Guards





DESCRIPTION

Vollrath's family of Velocity Adjustable Breath Guards includes models to fit over Vollrath 4-Series/Signature Server® Serving Systems and standard drop-ins, as well as options to customize a breath guard to fit any application.

STANDARD FEATURES (SEE BACK FOR SPECS)

- 3/8" tempered glass panel is easily adjusted by one person, saving time and labor
- Locks into eight different positions to accommodate full-serve, self-serve and cleaning situations
- Eight-position mechanism allows for consistent spacing and appearance across units and serving lines
- Visual indicator when breath guard is locked in NSF position eliminates the need for measuring
- 11-gauge stainless steel tubing for added durability and rigidity
- Uprights are constructed of 100 percent stainless steel, so there are no plastic parts to break
- Counter mount flange welded to upright legs
- Welded miters and joints for added stability
- Top glass on breath guards up 96" long spans entire length without a center countertop mount location.
- Heat and light strips require hardwiring. Supplied with minimum 60" long leads.
- Made in the USA

CUSTOMIZE YOUR BREATH GUARD

Vollrath offers options to customize a breath guard to fit almost any application. To customize your breath guard enter data about your project and select from the options below. Contact your Vollrath representative for customizations not listed below.

Note: Customer orders require sign off on drawings prior to production. Drawings will be started at the time of order.

Overall Length

Number of End Frames Mounted To/Through the Center

End Panel Locations (Choose One)

- ❑ None
- ❑ Customer Right and Left (Standard)
- ❑ Customer Right
- ❑ Customer Left

Lighting and Heat (Choose One)

- ❑ None (Standard)
- ❑ LED Lighting
- ❑ Heat Strip
- ❑ Heat Strip with LED Lighting

Installation Requirements

Countertop Type and Thickness

Cabinet Construction

Approvals	Date

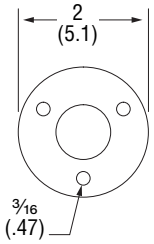
Due to continued product improvement, please consult www.vollrath.com for current product specifications.

Mounting Options (Choose One)

Note: Some mounting options may not be available on some counter and substrate combinations

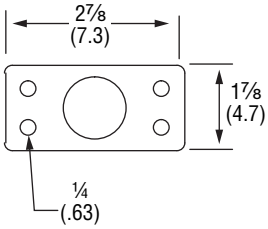
❑ Above the Countertop Flange Mount (Standard)



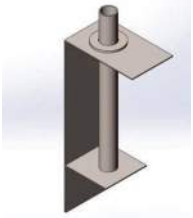


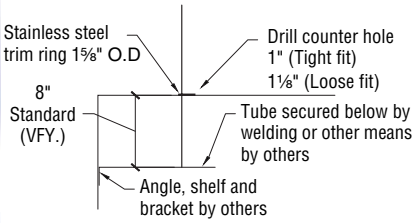
❑ Above the Countertop Narrow Flange Mount





❑ Below the Countertop Mount





❑ Additional Below Counter Mount Options Available. Contact Vollrath.

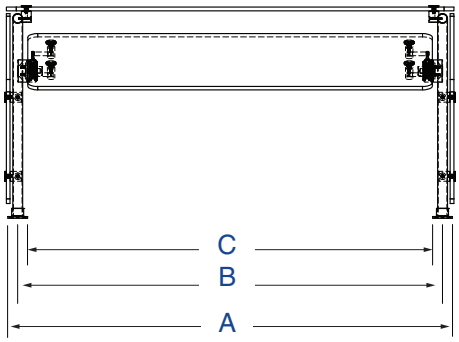
6-Series Velocity Adjustable Double-Sided Breath Guards

The Vollrath Company, L.L.C.

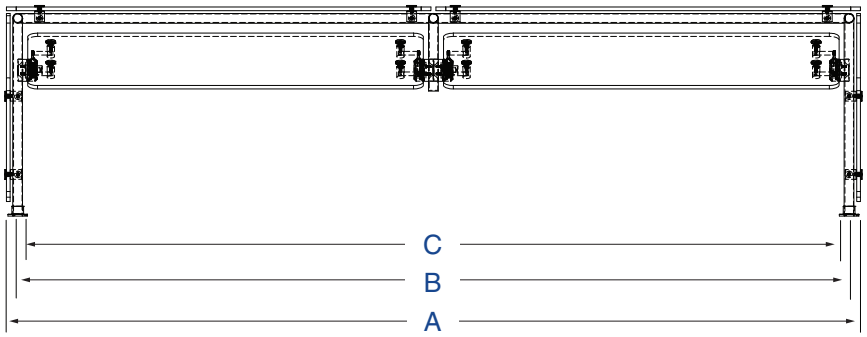
6-Series Velocity Adjustable Double-Sided Breath Guards

DIMENSIONS (Shown in inches (cm))

Front Views



Two, Three and Four Pans/Wells



Five and Six Pans/Wells

Item No.	For Use Over	Pans or Wells	Center Support	Width (A) Overall	Width (B) Center to Center	Width (C) Inside to Inside	Mounting Type
❑ SS-6BG-022S	4-Series/ Signature Server	2	No	31 (78.7)	29 (73.6)	27 (68.6)	Above the Countertop Flange
❑ SS-6BG-032S	4-Series/ Signature Server	3	No	45 (114.3)	43 (109.2)	41 (104.1)	
❑ SS-6BG-042S	4-Series/ Signature Server	4	No	59 (149.9)	57 (144.8)	55 (139.7)	
❑ SS-6BG-052S	4-Series/ Signature Server	5	Yes	73 (185.4)	71 (180.3)	69 (175.3)	
❑ SS-6BG-062S	4-Series/ Signature Server	6	Yes	87 (221.0)	85 (215.9)	83 (210.8)	
❑ FC-6BG-022S	Drop-ins	2	No	34½ (87.6)	32½ (82.6)	30½ (77.5)	Above the Countertop Flange
❑ FC-6BG-032S	Drop-ins	3	No	47 (119.4)	45 (114.3)	43 (109.2)	
❑ FC-6BG-042S	Drop-ins	4	No	60¼ (153.0)	58¼ (147.9)	56¼ (142.9)	
❑ FC-6BG-052S	Drop-ins	5	Yes	73½ (186.7)	71½ (181.6)	69½ (176.5)	
❑ FC-6BG-062S	Drop-ins	6	Yes	86¾ (220.3)	84¾ (215.3)	82¾ (210.2)	

HEAT AND LIGHT STRIP SPECIFICATIONS

To order a breath guard with a heat strip, light strip or heat strip with lights, add the suffix shown in the table below to item numbers listed above.

Component	Length	Voltage	Watts	Amps	Hz
Heatstrip Add suffix -HS	Two-Well/Pan	120	550	4.6	60
	Three-Well/Pan		825	6.9	
	Four-Well/Pan		1100	9.2	
	Five-Well/Pan		1380	11.5	
	Six-Well/Pan		1660	13.8	
LED Strip Add suffix -LED	Two-Well/Pan	120	10	0.1	60
	Three-Well/Pan		15	0.1	
	Four-Well/Pan		15	0.1	
	Five-Well/Pan		20	0.2	
	Six-Well/Pan		25	0.2	

Component	Length	Voltage	Watts	Amps	Hz
Heatstrip with LED Lighting Add suffix -HSL	Two-Well/Pan	120	560	4.7	60
	Three-Well/Pan		840	7.0	
	Four-Well/Pan		1120	9.3	
	Five-Well/Pan		1400	11.7	
	Six-Well/Pan		1685	14.0	

The Vollrath Company, L.L.C.

www.vollrath.com

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Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

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Form Number L36224 3/18/20
Printed in USA

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Project:

Item Number:

Quantity:

SIGNATURE SERVER® COUNTER ACCESSORIES AND OPTIONS



Signature Server® 4-Well Hot Food Station with optional: Access® Buffet Breath Guard with lights, storage, end shelf and plate rests.

See Accessories and Options on the following pages for selection information.

Signature Server®		Counter Accessories and Options										
		Counter Accessories for Signature Server®						Options for Signature Server®				
		Tray Slide		Plate Rest	Cutting Board		End Shelf	Storage Module*	Bag in Box	Cash Drawer	False Bottom	Stationary Leg
		V-Rib	Tubular		Wood	Poly						
Hot Food Stations	3 Well	x	x	x	x	x	x	x	x	-	-	x
	4 Well	x	x	x	x	x	x	x	x	-	-	x
	5 Well	x	x	x	x	x	x	x	x	-	-	x
	6 Well	x	x	x	x	x	x	x	x	-	-	x
Hot/Cold Food Stations	74"	x	x	x	x	x	x	*	x	-	x	x
Cold Food Stations	46"	x	x	x	x	x	x	x	x	-	x	x
	60"	x	x	x	x	x	x	x	x	-	x	x
	74"	x	x	x	x	x	x	x	x	-	x	x
	88"	x	x	x	x	x	x	x	x	-	x	x
NSF7 Cold Food Stations	46"	x	x	x	x	x	x	*	x	-	x	x
	60"	x	x	x	x	x	x	*	x	-	x	x
	74"	x	x	x	x	x	x	*	x	-	x	x
	88"	x	x	x	x	x	x	*	x	-	x	x
Frost Top Stations	46"	x	x	x	x	x	x	*	x	-	-	x
	60"	x	x	x	x	x	x	*	x	-	-	x
	74"	x	x	x	x	x	x	*	x	-	-	x
	88"	x	x	x	x	x	x	*	x	-	-	x
Bain Marie Stations	46"	x	x	x	x	x	x	x	x	-	-	x
	60"	x	x	x	x	x	x	x	x	-	-	x
	74"	x	x	x	x	x	x	x	x	-	-	x
	88"	x	x	x	x	x	x	x	x	-	-	x
Beverage Counters	46"	x	x	x	x	x	x	x	x	-	-	x
	60"	x	x	x	x	x	x	x	x	-	-	x
	74"	x	x	x	x	x	x	x	x	-	-	x
Milk Stations	60"	x	x	x	x	x	x	-	-	-	-	x
	74"	x	x	x	x	x	x	-	-	-	-	x
Utility Stations	28"	x	x	x	x	x	-	-	x	-	-	x
	46"	x	x	x	x	x	x	x	x	-	-	x
	60"	x	x	x	x	x	x	x	x	-	-	x
	74"	x	x	x	x	x	x	x	x	-	-	x
	88"	x	x	x	x	x	x	x	x	-	-	x
Cashier Station		x	x	x	x	x	-	x	-	x	-	x
Entree Cart		x	x	x	x	x	-	-	x	-	-	x
Corner Stations		x	x	x	-	-	x	x	x	-	-	x
Tray and Flatware Cart		-	-	-	-	-	-	-	-	-	-	x

*** Non-standard option. Contact Vollrath for availability. Not available on Signature Server Curved Bases.**

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SIGNATURE SERVER® COUNTER ACCESSORIES AND OPTIONS

COUNTER ACCESSORIES FOR SIGNATURE SERVER®

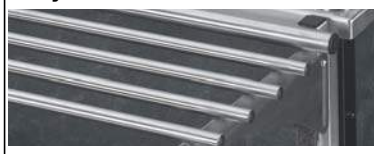
Tray Slide – V-Rib



- 400 Series stainless steel with 4 inverted “V” ribs.
- Bracket provides 4¾"(12.1 cm) tray slide height adjustment.
- Turned down flange is 12" (30.5 cm) wide with 1" (2.5 cm).
- Locking brackets on each end to join stations together.
- Adds 4" (10.2 cm) to width of unit in folded position.
- Removable for easy transport.

Width / Gauge / Item Number						
28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)	Corner	
					Inside	Outside
18 Gauge						
37521	37522	37523	37524	98831	37519	37520
14 Gauge						
N/A	270280114-2	270290114-2	270300114-2	270310114-2	N/A	N/A

Tray Slide – Tubular



- 300 Series stainless steel.
- Bracket provides 4¾" (12.1 cm) tray slide height adjustment.
- Turned down flange is 12" (30.5 cm) wide with 1" (2.5 cm).
- Locking brackets on each end to join stations together.
- Adds 4" (10.2 cm) to width of unit in folded position.
- Removable for easy transport.

Width / Gauge / Item Number						
28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)	Corner	
					Inside	Outside
18 Gauge						
9882001	9882003	9882004	9882005	9882006	9882007	9882008

Plate Rest



- 18-gauge 400 series stainless steel with fold-down style mounting bracket.
- Turned down flange is 7" (17.8 cm) wide with 1" (2.5 cm).
- Locking brackets on each end to join stations together.
- Adds 4" (10.2 cm) to width of unit in folded position.
- Removable without tools for easy transport.
- NSF

Width / Item Number						
28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)	Corner	
					Inside	Outside
37511	37512	37513	37514	98829	37509	37510

Cutting Board – Wood



- Maple construction with fold-down style mounting brackets.
- Turned down flange is 8" (20.3 cm) wide with 1" (2.5 cm).
- Adds 4" (10.2 cm) to width of unit in folded position.

Width / Item Number					
28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)	Corner
N/A	37551	37552	37553	98851	N/A

Cutting Board – Poly



- Polyethylene construction with fold-down style mounting brackets.
- Turned down flange is 8" (20.3 cm) wide with 1" (2.5 cm).
- Adds 4" (10.2 cm) to width of unit in folded position.

Width / Item Number					
28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)	Corner
N/A	37561-2	37562	37563	98852	N/A

End Shelf



- 400 Series stainless steel with fold-down style mounting bracket.
- 18" x 28" (46 x 71 cm). 40 lb. (18.2 kg) capacity.
- Adds 4½"(11.4 cm) to length of unit in folded position.
- Must be factory installed.
- Not recommended for attachment to entree cart, cashier station or 28" utility station.
- NSF

Item Number
37570

The Vollrath Company, L.L.C.

SIGNATURE SERVER® COUNTER ACCESSORIES AND OPTIONS

OPTIONS FOR SIGNATURE SERVER®

Storage Module



- 400 Series stainless steel and formed to allow flange to fit over exterior surface of server base.
- Doors are stainless steel, clad with black laminate or optional finish.
- With doors includes key lock.
- Opening height of module is 16½" (42 cm).
- Depth is 25½" (64.8 cm).
- Not available on Signature Server® curved bases.
- NSF.

Fits	Width In (CM)	With Doors	Without Door
3-Well Hot, 60" Cold, 46" Beverage	24 (61)	36930	36931
4-Well Hot, 46" Utility, 74" Cold, 60" Beverage	36 (91.4)	36936	36937
5-Well Hot, 60" Utility, 74" Beverage	50 (127)	36938	36939
6-Well Hot, 74" Utility	64 (162.6)	36940	36941
88" Utility	64 (162.6)	36938-2	36939-2

Bag in Box



- Available in stainless steel or galvanized shelf options.
- Stainless steel door frame.
- Open storage without doors provides easy access.
- Access Concept Configurator™ at www.vollrath.com for a full list of accessories, including intermediate shelves.

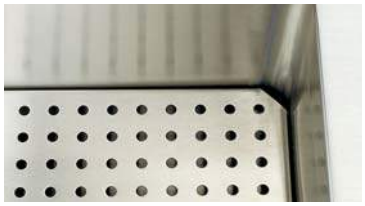
Material	28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)
Stainless Steel	N/A	36981	36983	36985	98790

Cash Drawer



Cash Drawer	
Drawer - steel, black powder coat finish (15 7/16 x 16¾ x 4½)	36945
Duplex Receptacle, 120V AC, 10A	36946

False Bottoms



- 18 gauge 400 Series stainless steel.
- Helps maintain ice longer.
- Sits 1" (2.5 cm) above well bottom.
- Perforated for easy draining.

Hot/Cold Food Stations	Cold Food Stations			
	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)
36913	36914	36915	36916	98855-2

Stationary Legs



- Constructed of plated metal.
- Threaded insert with height adjustment of 1" (2.54 cm).

Leg	
Adjustable 4"- 5"	36921
4" Leg	2897451-2
6" Leg	2897452-2

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

Approvals	Date

SIGNATURE SERVER® COUNTER ACCESSORIES AND OPTIONS

NOTES:

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Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

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Plate Rest



- Overall width: 7" (17.8 cm)
- Locking tabs on ends
- Removable without tools for easy transport
- Fold-down mounting kit
- Add 4" (10.16 cm) to width of unit in folded position

USMADE OF US & GLOBAL MATERIALS NSF

DESCRIPTION	ITEM # L: 28 IN L: 71 CM	ITEM # L: 46 IN L: 117 CM	ITEM # L: 60 IN L: 152 CM	ITEM # L: 74 IN L: 188 CM	ITEM # L: 88 IN L: 224 CM
Plate rest with mounting kit	37511	37512	37513	37514	98829

ITEM #	DESCRIPTION
37509	Corner station plate rest – inside corner
37510	Corner station plate rest – outside corner

Bag in Box



- Stainless or galvanized shelf options
- Stainless steel door frame
- Open storage without doors provides easy access
- 16⅜"H x 24⅜"D (Width varies based on unit and internal clearance; opening varies based on equipment)

STAINLESS ITEM #	GALVANIZED ITEM #	LENGTH IN (CM)	CASE LOT
36981	36982	46 (116.8)	1
36983	36984	60 (152.4)	1
36985	36986	74 (188)	1
98790	—	88 (224)	1

Note: Signature Server® equipment orders cannot be canceled or returned.

End Shelf

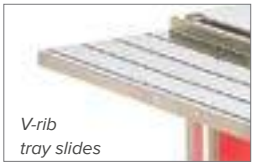


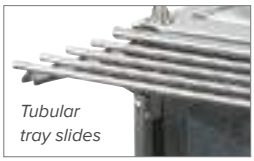
- 300 series stainless steel
- 40 lb (18.2 kg) capacity
- Fold-down mounting kit
- Add 4½" (11.4 cm) to length of unit in folded position
- Not recommended for attachment to entrée cart, cashier station, or 28" (7.1 cm) utility station

NSF

ITEM #	DESCRIPTION
37570	18-gauge end shelf – 18" x 28" (46 x 71 cm)

Tray Slides





- 300 series stainless steel
- Width: 12" (30.5 cm)
- Tray surface width: 11½" (29 cm)
- Removable for easy transport
- Fold-down mounting kit
- Four inverted "V" ribs on surface of V-rib models

USMADE OF US & GLOBAL MATERIALS

DESCRIPTION	ITEM # L: 28 IN L: 71 CM	ITEM # L: 46 IN L: 117 CM	ITEM # L: 60 IN L: 152 CM	ITEM # L: 74 IN L: 188 CM	ITEM # L: 88 IN L: 224 CM
18-gauge V-rib tray	37521	37522	37523	37524	98831
14-gauge V-rib slides	NA	270280114-2	270290114-2	270300114-2	270310114-2
Tubular tray slides	9882001	9882003	9882004	9882005	9882006

ITEM #	DESCRIPTION
37519	Corner station V-rib tray slide — inside corner
37520	Corner station V-rib tray slide — outside corner
9882007	Corner station tubular tray slide — inside corner
9882008	Corner station tubular tray slide — outside corner

Stationary Legs



- Stainless steel
- Adjustable for leveling

ITEM #	DESCRIPTION
36921	Adjustable 4"-5"
2897451-2	4" leg
2897452-2	6" leg

Cutting Board



- Fold-down mounting brackets
- Overall width: 8" (20.3 cm)
- Maple hardwood or polyethylene construction
- Adds 4" (10.2 cm) to width of unit when folded

USMADE OF US & GLOBAL MATERIALS NSF

DESCRIPTION	ITEM # L: 46 IN L: 117 CM	ITEM # L: 60 IN L: 152 CM	ITEM # L: 74 IN L: 188 CM	ITEM # L: 88 IN L: 224 CM
Wood	37551	37552	37553	98851
Poly	37561	37562	37563	98852

Note: Signature Server® equipment orders cannot be canceled or returned

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Project:

Item Number:

Quantity:

SIGNATURE SERVER® COUNTER ACCESSORIES AND OPTIONS



Signature Server® 4-Well Hot Food Station with optional: Access® Buffet Breath Guard with lights, storage, end shelf and plate rests.

See Accessories and Options on the following pages for selection information.

Signature Server®		Counter Accessories and Options										
		Counter Accessories for Signature Server®						Options for Signature Server®				
		Tray Slide		Plate Rest	Cutting Board		End Shelf	Storage Module*	Bag in Box	Cash Drawer	False Bottom	Stationary Leg
		V-Rib	Tubular		Wood	Poly						
Hot Food Stations	3 Well	x	x	x	x	x	x	x	x	-	-	x
	4 Well	x	x	x	x	x	x	x	x	-	-	x
	5 Well	x	x	x	x	x	x	x	x	-	-	x
	6 Well	x	x	x	x	x	x	x	x	-	-	x
Hot/Cold Food Stations	74"	x	x	x	x	x	x	*	x	-	x	x
Cold Food Stations	46"	x	x	x	x	x	x	x	x	-	x	x
	60"	x	x	x	x	x	x	x	x	-	x	x
	74"	x	x	x	x	x	x	x	x	-	x	x
	88"	x	x	x	x	x	x	x	x	-	x	x
NSF7 Cold Food Stations	46"	x	x	x	x	x	x	*	x	-	x	x
	60"	x	x	x	x	x	x	*	x	-	x	x
	74"	x	x	x	x	x	x	*	x	-	x	x
	88"	x	x	x	x	x	x	*	x	-	x	x
Frost Top Stations	46"	x	x	x	x	x	x	*	x	-	-	x
	60"	x	x	x	x	x	x	*	x	-	-	x
	74"	x	x	x	x	x	x	*	x	-	-	x
	88"	x	x	x	x	x	x	*	x	-	-	x
Bain Marie Stations	46"	x	x	x	x	x	x	x	x	-	-	x
	60"	x	x	x	x	x	x	x	x	-	-	x
	74"	x	x	x	x	x	x	x	x	-	-	x
	88"	x	x	x	x	x	x	x	x	-	-	x
Beverage Counters	46"	x	x	x	x	x	x	x	x	-	-	x
	60"	x	x	x	x	x	x	x	x	-	-	x
	74"	x	x	x	x	x	x	x	x	-	-	x
Milk Stations	60"	x	x	x	x	x	x	-	-	-	-	x
	74"	x	x	x	x	x	x	-	-	-	-	x
Utility Stations	28"	x	x	x	x	x	-	-	x	-	-	x
	46"	x	x	x	x	x	x	x	x	-	-	x
	60"	x	x	x	x	x	x	x	x	-	-	x
	74"	x	x	x	x	x	x	x	x	-	-	x
	88"	x	x	x	x	x	x	x	x	-	-	x
Cashier Station		x	x	x	x	x	-	x	-	x	-	x
Entree Cart		x	x	x	x	x	-	-	x	-	-	x
Corner Stations		x	x	x	-	-	x	x	x	-	-	x
Tray and Flatware Cart		-	-	-	-	-	-	-	-	-	-	x

*** Non-standard option. Contact Vollrath for availability. Not available on Signature Server Curved Bases.**

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SIGNATURE SERVER® COUNTER ACCESSORIES AND OPTIONS

COUNTER ACCESSORIES FOR SIGNATURE SERVER®

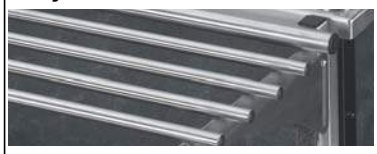
Tray Slide – V-Rib



- 400 Series stainless steel with 4 inverted “V” ribs.
- Bracket provides 4¾"(12.1 cm) tray slide height adjustment.
- Turned down flange is 12" (30.5 cm) wide with 1" (2.5 cm).
- Locking brackets on each end to join stations together.
- Adds 4" (10.2 cm) to width of unit in folded position.
- Removable for easy transport.

Width / Gauge / Item Number						
28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)	Corner	
					Inside	Outside
18 Gauge						
37521	37522	37523	37524	98831	37519	37520
14 Gauge						
N/A	270280114-2	270290114-2	270300114-2	270310114-2	N/A	N/A

Tray Slide – Tubular



- 300 Series stainless steel.
- Bracket provides 4¾" (12.1 cm) tray slide height adjustment.
- Turned down flange is 12" (30.5 cm) wide with 1" (2.5 cm).
- Locking brackets on each end to join stations together.
- Adds 4" (10.2 cm) to width of unit in folded position.
- Removable for easy transport.

Width / Gauge / Item Number						
28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)	Corner	
					Inside	Outside
18 Gauge						
9882001	9882003	9882004	9882005	9882006	9882007	9882008

Plate Rest



- 18-gauge 400 series stainless steel with fold-down style mounting bracket.
- Turned down flange is 7" (17.8 cm) wide with 1" (2.5 cm).
- Locking brackets on each end to join stations together.
- Adds 4" (10.2 cm) to width of unit in folded position.
- Removable without tools for easy transport.
- NSF

Width / Item Number						
28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)	Corner	
					Inside	Outside
37511	37512	37513	37514	98829	37509	37510

Cutting Board – Wood



- Maple construction with fold-down style mounting brackets.
- Turned down flange is 8" (20.3 cm) wide with 1" (2.5 cm).
- Adds 4" (10.2 cm) to width of unit in folded position.

Width / Item Number					
28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)	Corner
N/A	37551	37552	37553	98851	N/A

Cutting Board – Poly



- Polyethylene construction with fold-down style mounting brackets.
- Turned down flange is 8" (20.3 cm) wide with 1" (2.5 cm).
- Adds 4" (10.2 cm) to width of unit in folded position.

Width / Item Number					
28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)	Corner
N/A	37561-2	37562	37563	98852	N/A

End Shelf



- 400 Series stainless steel with fold-down style mounting bracket.
- 18" x 28" (46 x 71 cm). 40 lb. (18.2 kg) capacity.
- Adds 4½"(11.4 cm) to length of unit in folded position.
- Must be factory installed.
- Not recommended for attachment to entree cart, cashier station or 28" utility station.
- NSF

Item Number
37570

The Vollrath Company, L.L.C.

SIGNATURE SERVER® COUNTER ACCESSORIES AND OPTIONS

OPTIONS FOR SIGNATURE SERVER®

Storage Module



- 400 Series stainless steel and formed to allow flange to fit over exterior surface of server base.
- Doors are stainless steel, clad with black laminate or optional finish.
- With doors includes key lock.
- Opening height of module is 16½" (42 cm).
- Depth is 25½" (64.8 cm).
- Not available on Signature Server® curved bases.
- NSF.

Fits	Width In (CM)	With Doors	Without Door
3-Well Hot, 60" Cold, 46" Beverage	24 (61)	36930	36931
4-Well Hot, 46" Utility, 74" Cold, 60" Beverage	36 (91.4)	36936	36937
5-Well Hot, 60" Utility, 74" Beverage	50 (127)	36938	36939
6-Well Hot, 74" Utility	64 (162.6)	36940	36941
88" Utility	64 (162.6)	36938-2	36939-2

Bag in Box



- Available in stainless steel or galvanized shelf options.
- Stainless steel door frame.
- Open storage without doors provides easy access.
- Access Concept Configurator™ at www.vollrath.com for a full list of accessories, including intermediate shelves.

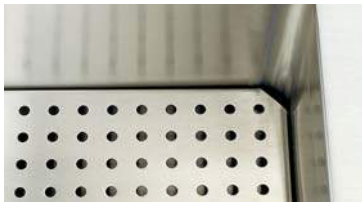
Material	28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)
Stainless Steel	N/A	36981	36983	36985	98790

Cash Drawer



Cash Drawer	
Drawer - steel, black powder coat finish (15 7/16 x 16¾ x 4½)	36945
Duplex Receptacle, 120V AC, 10A	36946

False Bottoms



- 18 gauge 400 Series stainless steel.
- Helps maintain ice longer.
- Sits 1" (2.5 cm) above well bottom.
- Perforated for easy draining.

Hot/Cold Food Stations	Cold Food Stations			
	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)
36913	36914	36915	36916	98855-2

Stationary Legs



- Constructed of plated metal.
- Threaded insert with height adjustment of 1" (2.54 cm).

Leg	
Adjustable 4"- 5"	36921
4" Leg	2897451-2
6" Leg	2897452-2

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

Approvals	Date

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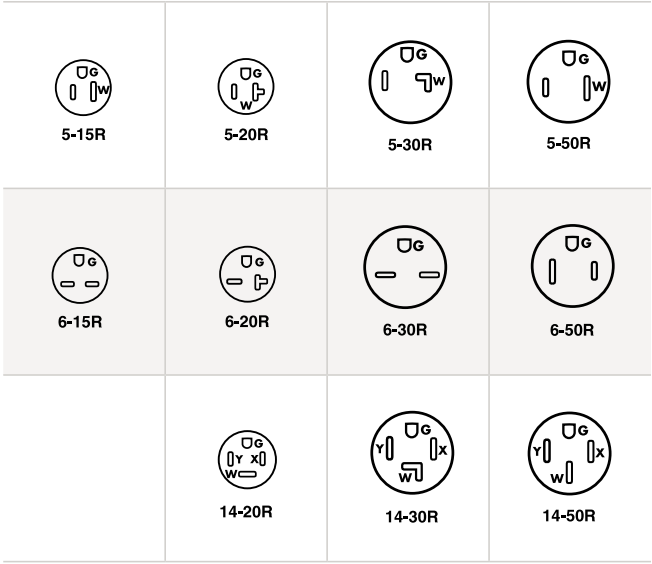
The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Technical Services
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

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Specifying Your
ELECTRICAL NEEDS

Receptacle Configurations



Adding Your
ACCESSORIES

False Bottoms



- 300 series stainless steel
- Maintains ice longer
- 1" (2.5 cm) above well bottom
- Perforated for easy draining

ITEM #	DESCRIPTION
36913-2	Perforated false bottom, combination hot/cold food station
36914-2	Perforated false bottom, 46" (116.8 cm) cold food station
36915-2	Perforated false bottom, 60" (152.4 cm) cold food station
36916-2	Perforated false bottom, 74" (188 cm) cold food station
98855-5	Perforated false bottom, 88" (224 cm) cold food station

Storage Modules



- 300 series stainless steel
- Available with 34" (86.4 cm) high bases only
- With or without doors; key lock for sliding doors standard
- Opening height of module is: 16½" (42 cm)
- Depth: 25½" (64.8 cm)
- Sizing may vary based on unit size and modifications

DESCRIPTION	WIDTH IN (CM)	ITEM# W/ DOORS	ITEM# W/O DOORS
Fits 3-well hot, 60" (152.4 cm) cold, 46" (116.8 cm) beverage	24 (61)	36930	36931
Fits 4-well hot, 46" (116.8 cm) utility, 74" (188 cm) cold, 60" (152.4 cm) beverage	36 (91.4)	36936	36937
Fits 5-well hot, 60" (152.4 cm) utility, 74" (188 cm) beverage	50 (127)	36938	36939
Fits 6-well hot, 74" (188 cm) utility station	64 (162.6)	36940	36941
Fits 88" (224 cm) utility station	64 (162.6)	36938-2	36939-2



Submittal Sheet

05/11/2026

ITEM# 22 - SERVING COUNTER, COLD FOOD (1 EA REQ'D)

Vollrath 36165

4-Series Signature Server® Stainless Steel Countertop with Cold Food Station, self contained refrigeration, 60"W x 28"D x 30"H, modular, enclosed base, with stainless steel 50-1/4"W x 19-7/8"D x 8" deep top well, 4-pan size, 1/4 hp, 120v, , Made in USA, NSF, cULus (Refer to vollrathfoodservice.com for full warranty policy)

ACCESSORIES

Mfr	Qty	Model	Spec
Vollrath	1		1 year warranty against defects in materials & workmanship
Vollrath	1	STANDARD BLACK	Black Laminate, standard, nc
Vollrath	1	SS-6BG-042S	Velocity Breath Guard, double-sided, adjustable, for 4-pan/well 4-series front-of-house serving system, 59"W x 3/8" thick tempered glass panels, 11 gauge stainless steel tubing, (8) pre-set positions, accommodates full-serve, self-serve, & horizontal position, push-button mechanism enables single-person adjustment, NSF, Made in USA (Refer to vollrathfoodservice.com for full warranty policy)
Vollrath	1	9879304	Upgrade to 14 gauge stainless steel work surface for, 60"W 4-Series Signature Server® Cold Pan (required for this breath guard)
Vollrath	1	3752350-2-O	4-Series Signature Server® V-rib Tray Slide, for operator side, 60"W x 12"D, fold-down/lift-off brackets (Refer to vollrathfoodservice.com for full warranty policy)
Vollrath	1	3752350-2-C	4-Series Signature Server® V-rib Tray Slide, for customer side, 60"W x 12"D, fold-down/lift-off brackets (Refer to vollrathfoodservice.com for full warranty policy)
Vollrath	1	37570-2-L	Left Side End Shelf - ADA 4-Series Signature Server® with Stainless Steel Countertops, 18" x 28", fold-down/lift-off brackets (left side when viewed from operator side) (Refer to vollrathfoodservice.com for full warranty policy)
Vollrath	1	SS4CASTERS	4-Series Signature Server® Swivel Casters, 4"H, (2) braked, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120			Cord & Plug		5-15P	6		1/4		

VOLLRATH®

Project:

Item Number:

Quantity:

SIGNATURE SERVER® COLD FOOD STATIONS WITH STAINLESS STEEL COUNTERS



c UL us LISTED NSF

All models are NSF 2 for sanitation.

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.

Approvals	Date

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

FEATURES & BENEFITS

- Refrigerated or non-refrigerated options provide flexibility.
- 18-gauge 400-series base, 300-series well and one-piece top are lightweight and mobile—yet very durable.
- Units utilize R290 refrigerant, which has a lower GWP (Global Warming Potential) than many previously-used refrigerants.
- Operator-side drain hose and valve create a clean aesthetic.
- Foamed-in-place inner well polyurethane insulation improves performance of cold wells.
- Sturdy 4" (10 cm) swivel casters with brakes offer stability.
- 8 ft (2.4 m) cord with plug allows placement options.

CLEARANCE AND ENVIRONMENT

- 3" (7.6 cm) minimum clearance is required in front of vents for unobstructed airflow.
- Follow all regulations, warnings, and cautionary guidance specific to products that utilize R290 refrigerant.
- Modifying refrigeration parameters could void the warranty.
- For best performance, prevent drafts and room air currents from passing directly over the display surface.

Item		Width Inches (cm)	Height Inches (cm)
Non-Refrig	Refrig		
37043	37045	46 (117)	34 (86)
36143	36145		30 (76)
36243	36245		27 (69)
37060	37065	60 (152)	34 (86)
36160	36165		30 (76)
36260	36265		27 (69)
37070	37075	74 (188)	34 (86)
36175	36170		30 (76)
36270	36275		27 (69)
98707	98708	88 (224)	34 (86)

Plate Rest w/ Mounting Kit S Steel		Tray Slide V-rib Stainless Steel		Tray Slide Tubular Stainless Steel	End Shelf		Stationary Adjustable Legs	Bag in a Box		Storage Mod		False Bottom	
Customer Side		Customer Side		Customer Side	Operator Side		4–5"	SSteel		w/ Doors		Y	N
Plain	Textured	18 Ga	14 Ga		L	R		Galvanized					
Operator Side		Operator Side		Operator Side	L & R		6–7"	w/ Doors		Y	N	Cutting Board	
Plain	Textured	18 Ga	14 Ga					Y	N				
Base								Stainless Steel Countertop				Maple	
Black Laminate (Standard)				Matte Laminate, Manufacturer Color:			Wood Grain	18 Ga	14 Ga	Textured		White Poly	
Stainless Steel													
Electrical Outlet				Line Locks	Toe Kick			Please note: options in this table are available with any Item #.					
Wrap:	Food Word	Food Image		Bubbles	Checkerboard								

Breath Guard Options	S Steel Counter Only		Traditional		Progressive		Contemporary	
	NSF	Standard	NSF	Standard	NSF	Standard	NSF	Standard
Classic Cafeteria, Single Shelf			N/A	N/A	N/A	N/A	N/A	N/A
Classic Cafeteria, Double Shelf			N/A	N/A	N/A	N/A	N/A	N/A
Classic Economy Buffet			N/A	N/A	N/A	N/A	N/A	N/A
Access® Adjustable			N/A	N/A	N/A	N/A	N/A	N/A
Access® Non-Adjustable			N/A	N/A	N/A	N/A	N/A	N/A
Single-Sided Buffet	N/A	N/A						
Double-Sided Buffet	N/A	N/A						
Single-Sided Buffet w/ Shelf	N/A	N/A						
Double-Sided Buffet w/ Shelf	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Cafeteria w/ Top Shelf	N/A	N/A						
Vertical Cafeteria	N/A	N/A			N/A	N/A	N/A	N/A

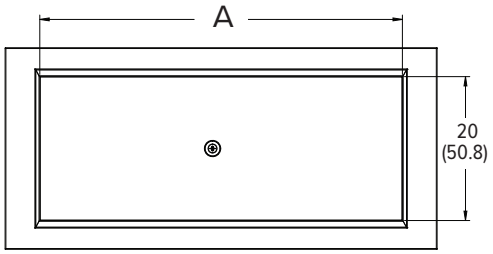
Colors Available by Style		
Progressive	Traditional	Contemporary
Gray Hammer	Aluminum	Brushed Stainless Steel
Chrome		
Brass Powder Coat		Black 80% Gloss
Black 80% Gloss		
Black Hammer Semi Gloss		Brass Powder Coat
Copper Vein		Lighting
White Hammer		Incandescent
Silver Vein		Fluorescent
Black/White		LED
Other Custom Options & Ext. Warranty		
Contact a Vollrath® Representative.		

10/30/25

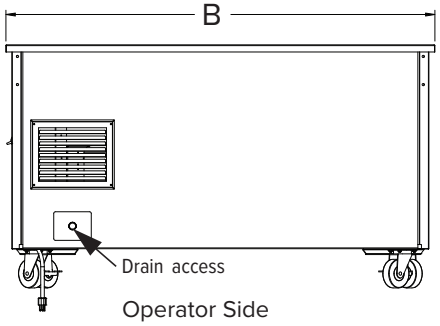
SIGNATURE SERVER® COLD FOOD STATIONS WITH STAINLESS STEEL COUNTERS

The Vollrath Company, L.L.C.

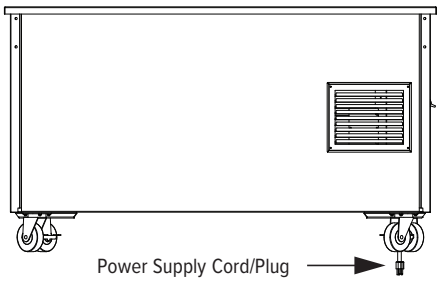
DIMENSIONS



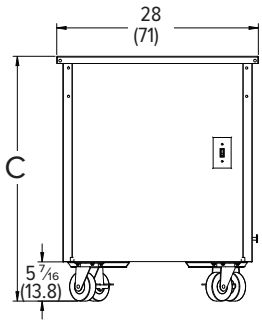
Top View



Operator Side



Customer Side



End View

SPECIFICATIONS

Item		A Pan Width	B Overall Width	C Height	Base Unit V	Comp. (HP)	Peak Heat of Rej.(BTUH)	Refrig.Chg. grams	Lighting	Total Amps Non-Refrig	Total Amps Refrig	Plug & Receptacle
Non-Refrig	Refrig											
37043	37045	37⅝ (95.5)	46 (117)	34 (86)	120	¼	2800	60	Fluorescent	0.3	3.5	NEMA 5-15P & 120V NEMA 5-15R
36143	36145			30 (76)					Incandescent	1.3	3.8	
36243	36245			27 (69)					None	n/a	3.2	
37060	37065	50⅜ (127.9)	60 (152)	34 (86)				55	Fluorescent	0.5	5.5	
36160	36165			30 (76)					Incandescent	1.3	6.0	
36260	36265			27 (69)					None	n/a	5.2	
37070	37075	63⅛ (160.3)	74 (188)	34 (86)		⅓	4800	60	Fluorescent	0.5	5.5	
36170	36175			30 (76)					Incandescent	2.0	6.0	
36270	36275			27 (69)					None	n/a	5.2	
98707	98708	75⅞ (192.7)	88 (224)	34 (86)				60	Fluorescent	0.6	5.5	
n/a	n/a			30 (76)					Incandescent	2.0	6.0	
n/a	n/a			27 (69)					None	n/a	5.2	

NOTICE: Vollrath® Drop-Ins aremade to order and cannot be returned. It is the responsibility of the installer to ensure cut-outs on new installations are correct, or retrofit installation dimensions match with Vollrath product dimensions. Vollrath will not guarantee that our models retrofit with specific competitive models (as competitive specifications can change without notice). We recommend countertop cut-outs be made after receipt of the Vollrath drop-in to ensure proper fit prior to cutting into countertop materials.

NOTICE: Do NOT modify the cord or plug. Modification may damage the drop-in or cause injury, and will void the warranty.

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
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Technical Services
techservicereps@vollrathco.com
Induction: 800.825.6036
Countertop Warming: 800.354.1970
Other Products: 800.628.0832

vollrathfoodservice.com

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Rectangular Bases with Integrated Equipment (stainless tops only)



Hot Food Bases with Touch-Temp® Panel



Bain Marie Hot Station



NSF7 Cold Stations



Cold Food Stations



Hot/Cold Food Stations



Beverage Counters



Frost Top Stations



Utility Stations



Milk Stations



Tray and Flatware Cart



Universal Corner Station



Entrée Cart



Cashier Station

ITEM	DESCRIPTION	DIMENSIONS L X W: IN (CM)	NSF LISTED	UL LISTED	ITEM # H:34" (86 CM)	ITEM # H:30" (76 CM)	ITEM # H:27" (69 CM)
Hot food base with touch-temp panel	3-well	46 x 28 (117 x 71)	NSF	UL	37030	36130	36230
Hot food base with touch-temp panel	4-well	60 x 28 (152 x 71)	NSF	UL	37040	36140	36240
Hot food base with touch-temp panel	5-well	74 x 28 (188 x 71)	NSF	UL	37050	36150	36250
Hot food base with touch-temp panel	6-well	88 x 28 (224 x 71)	NSF	UL	98888	—	—
Bain marie hot station	3-well	46 x 28 (117 x 71)	—	UL	37047	36447	36347
Bain marie hot station	4-well	60 x 28 (152 x 71)	—	UL	37057	36457	36357
Bain marie hot station	5-well	74 x 28 (188 x 71)	—	UL	37067	36468	36367
Bain marie hot station	6-well	88 x 28 (224 x 71)	—	UL	37077	3647700	36377
Cold station	NSF7 refrigerated	46 x 28 (117 x 71)	NSF	UL	37046	36146	—
Cold station	NSF7 refrigerated	60 x 28 (152 x 71)	NSF	UL	37066	36166	—
Cold station	NSF7 refrigerated	74 x 28 (188 x 71)	NSF	UL	37076	36176	—
Cold station	NSF7 refrigerated	88 x 28 (224 x 71)	NSF	UL	98710	—	—
Cold station	Refrigerated	46 x 28 (117 x 71)	—	UL	37045	36145	36245
Cold station	Refrigerated	60 x 28 (152 x 71)	—	UL	37065	36165	36265
Cold station	Refrigerated	74 x 28 (188 x 71)	—	UL	37075	36175	36275
Cold station	Refrigerated	88 x 28 (224 x 71)	—	UL	98708	—	—
Cold station	Non-refrigerated	46 x 28 (117 x 71)	NSF	—	37043	36143	36243
Cold station	Non-refrigerated	60 x 28 (152 x 71)	NSF	—	37060	36160	36260
Cold station	Non-refrigerated	74 x 28 (188 x 71)	NSF	—	37070	36170	36270
Cold station	Non-refrigerated	88 x 28 (224 x 71)	NSF	—	98707	—	—
Hot/cold food station	Refrigerated	74 x 28 (188 x 71)	NSF	UL	37095	36195	36295
Hot/cold food station	Non-refrigerated	74 x 28 (188 x 71)	NSF	UL	37091	36191	36291
Utility station	Utility station	28 x 28 (71 x 71)	NSF	UL	37020	36120	36220
Utility station	Utility station	46 x 28 (117 x 71)	NSF	UL	37021	36121	36221
Utility station	Utility station	60 x 28 (152 x 71)	NSF	UL	37022	36122	36222
Utility station	Utility station	74 x 28 (188 x 71)	NSF	UL	37023	36123	36223
Utility station	Utility station	88 x 28 (224 x 71)	NSF	UL	98711	—	—
Beverage counter	Beverage counter	46 x 28 (117 x 71)	NSF	—	37025	36125	—
Beverage counter	Beverage counter	60 x 28 (152 x 71)	NSF	—	37026	36126	—
Beverage counter	Beverage counter	74 x 28 (188 x 71)	NSF	—	37027	36127	—
Universal corner station	Corner station	28 x 28 (71 x 71)	NSF	UL	37085	36185	36285
Entrée cart	Entrée cart	46 x 28 (117 x 71)	NSF	—	37080	—	—
Frost top station	Frost top	46 x 28 (117 x 71)	—	UL	37012	36112	36212
Frost top station	Frost top	60 x 28 (152 x 71)	—	UL	37013	36113	36213
Frost top station	Frost top	74 x 28 (188 x 71)	—	UL	37014	36114	36214
Frost top station	Frost top	88 x 28 (224 x 71)	—	UL	36115	36117	36116
Cashier station	Cashier station	28 x 28 (71 x 71)	NSF	UL	37015	—	—
Tray and flatware cart	Tray and flatware cart	38 x 22½ (96.5 x 57.2)	NSF	—	99305	—	—
Milk station	Milk station	60 x 28 (152 x 71)	NSF	UL	37001	—	—
Milk station	Milk station	74 x 28 (188 x 71)	NSF	UL	37002	—	—

Submittal Sheet

05/11/2026

ITEM# 23 - HOT FOOD SERVING COUNTER / TABLE (1 EA REQ'D)

Vollrath 36140

4-Series Signature Server® Hot Food Serving Counter, 60"W x 28"D x 30"H, 18/300 stainless steel top with 1" turndown on all sides, (4) 12" x 20" x 6-3/8" deep wells with elements, individual Touch-Temp® programmable controls, enclosed base, 18/400 series stainless steel unibody construction, pull-out ball valve drain, cord, plug, cULus, NSF, Made in USA (Refer to vollrathfoodservice.com for full warranty policy)

ACCESSORIES

Mfr	Qty	Model	Spec
Vollrath	1		1 year warranty against defects in materials & workmanship
Vollrath	1		
Vollrath	1	STANDARD BLACK	Black Laminate, standard, nc
Vollrath	1	SS-6BG-041S	Velocity Breath Guard, single-sided, adjustable, for 4-pan/well 4-series front-of-house serving system, 59"W x 3/8" thick tempered glass panels, 11 gauge stainless steel tubing, (8) pre-set positions, accommodates full-serve, self-serve, & horizontal position, push-button mechanism enables single-person adjustment, NSF, Made in USA (Refer to vollrathfoodservice.com for full warranty policy)
Vollrath	1	9879204	Upgrade to 14 gauge stainless steel work surface for, (4) well 60"W 4-Series Signature Server® Hot Food Base (required for this breath guard)
Vollrath	1	3751350-2-O	Operator Side- Plate Rest - with lift-off bracket, ADA 4-Series Signature Server® with Stainless Steel Countertops, 60"W x 7"D (Refer to vollrathfoodservice.com for full warranty policy)
Vollrath	1	3752350-2-C	4-Series Signature Server® V-rib Tray Slide, for customer side, 60"W x 12"D, fold-down/lift-off brackets (Refer to vollrathfoodservice.com for full warranty policy)
Vollrath	1	36937-2	Open Storage Module, for 60"W 4-Series Signature Server®, 16-1/2"H opening (opening width depends on unit type), stainless steel (Refer to vollrathfoodservice.com for full warranty policy)
Vollrath	1	36993	Mid Shelf, for 60"W 4-Series Signature Server®, for open storage with bottom shelf (shelf width

			depends on unit type) (Bag-In-A-Box), stainless steel (Refer to vollrathfoodservice.com for full warranty policy)
Vollrath	1	SS4CASTERS	4-Series Signature Server® Swivel Casters, 4"H, (2) braked, standard

ELECTRICAL

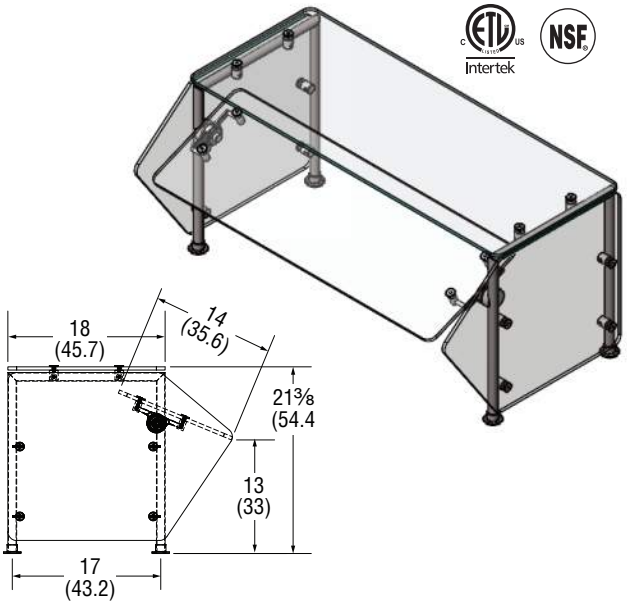
	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1				**Cord & Plug**				**2.5**			
2	**120**	**60**	**1**								

Project:

Item Number:

Quantity:

6-Series Velocity Adjustable Single-Sided Breath Guards



DESCRIPTION

Vollrath's family of Velocity Adjustable Breath Guards includes models to fit over Vollrath 4-Series/Signature Server® Serving Systems and standard drop-ins, as well as options to customize a breath guard to fit any application.

STANDARD FEATURES (SEE BACK FOR SPECS)

- 3/8" tempered glass panel is easily adjusted by one person, saving time and labor
- Locks into eight different positions to accommodate full-serve, self-serve and cleaning situations
- Eight-position mechanism allows for consistent spacing and appearance across units and serving lines
- Visual indicator when breath guard is locked in NSF position eliminates the need for measuring
- 11-gauge stainless steel tubing for added durability and rigidity
- Uprights are constructed of 100 percent stainless steel, so there are no plastic parts to break
- Counter mount flange welded to upright legs
- Welded miters and joints for added stability
- Top glass on breath guards up 96" long spans entire length without a center countertop mount location.
- Heat and light strips require hardwiring. Supplied with minimum 60" long leads.
- Made in the USA

CUSTOMIZE YOUR BREATH GUARD

Vollrath offers options to customize a breath guard to fit almost any application. To customize your breath guard enter data about your project and select from the options below. Contact your Vollrath representative for customizations not listed below.

Note: Customer orders require sign off on drawings prior to production. Drawings will be started at the time of order.

Overall Length

Number of End Frames Mounted To/Through the Center

End Panel Locations (Choose One)

- ❑ None
- ❑ Customer Right and Left (Standard)
- ❑ Customer Right
- ❑ Customer Left

Lighting and Heat (Choose One)

- ❑ None (Standard)
- ❑ LED Lighting
- ❑ Heat Strip
- ❑ Heat Strip with LED Lighting

Installation Requirements

Countertop Type and Thickness

Cabinet Construction

Approvals	Date

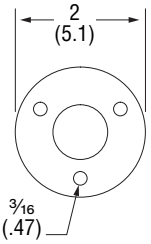
Due to continued product improvement, please consult www.vollrath.com for current product specifications.

Mounting Options (Choose One)

Note: Some mounting options may not be available on some counter and substrate combinations

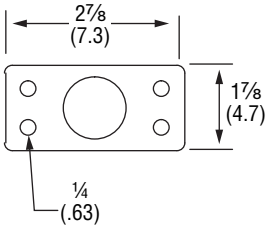
❑ Above the Countertop Flange Mount (Standard)



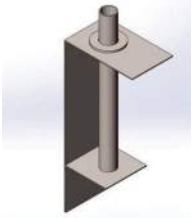


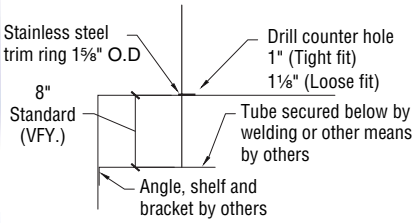
❑ Above the Countertop Narrow Flange Mount





❑ Below the Countertop Mount



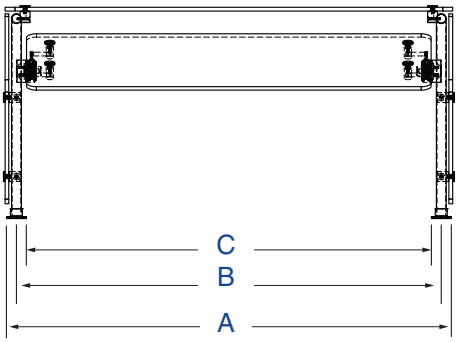


❑ Additional Below Counter Mount Options Available. Contact Vollrath.

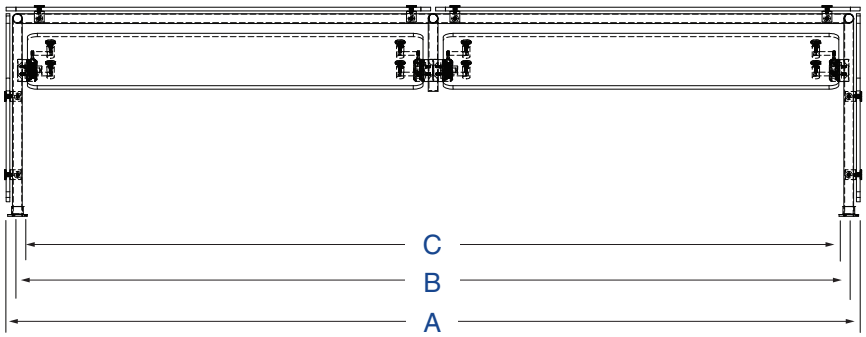
6-Series Velocity Adjustable Single-Sided Breath Guards

DIMENSIONS (Shown in inches (cm))

Front Views



Two, Three and Four Pans/Wells



Five and Six Pans/Wells

Item No.	For Use Over	Pans or Wells	Center Support	Width (A) Overall	Width (B) Center to Center	Width (C) Inside to Inside	Mounting Type
❑ SS-6BG-021S	4-Series/ Signature Server	2	No	31 (78.7)	29 (73.6)	27 (68.6)	Above the Countertop Flange
❑ SS-6BG-031S	4-Series/ Signature Server	3	No	45 (114.3)	43 (109.2)	41 (104.1)	
❑ SS-6BG-041S	4-Series/ Signature Server	4	No	59 (149.9)	57 (144.8)	55 (139.7)	
❑ SS-6BG-051S	4-Series/ Signature Server	5	Yes	73 (185.4)	71 (180.3)	69 (175.3)	
❑ SS-6BG-061S	4-Series/ Signature Server	6	Yes	87 (221.0)	85 (215.9)	83 (210.8)	
❑ FC-6BG-021S	Drop-ins	2	No	34½ (87.6)	32½ (82.6)	30½ (77.5)	Above the Countertop Flange
❑ FC-6BG-031S	Drop-ins	3	No	47 (119.4)	45 (114.3)	43 (109.2)	
❑ FC-6BG-041S	Drop-ins	4	No	60¼ (153.0)	58¼ (147.9)	56¼ (142.9)	
❑ FC-6BG-051S	Drop-ins	5	Yes	73½ (186.7)	71½ (181.6)	69½ (176.5)	
❑ FC-6BG-061S	Drop-ins	6	Yes	86¾ (220.3)	84¾ (215.3)	82¾ (210.2)	

HEAT AND LIGHT STRIP SPECIFICATIONS

To order a breath guard with a heat strip, light strip or heat strip with lights, add the suffix shown in the table below to item numbers listed above.

Component	Length	Voltage	Watts	Amps	Hz
Heatstrip Add suffix -HS	Two-Well/Pan	120	550	4.6	60
	Three-Well/Pan		825	6.9	
	Four-Well/Pan		1100	9.2	
	Five-Well/Pan		1380	11.5	
	Six-Well/Pan		1660	13.8	
LED Strip Add suffix -LED	Two-Well/Pan	120	10	0.1	60
	Three-Well/Pan		15	0.1	
	Four-Well/Pan		15	0.1	
	Five-Well/Pan		20	0.2	
	Six-Well/Pan		25	0.2	

Component	Length	Voltage	Watts	Amps	Hz
Heatstrip with LED Lighting Add suffix -HSL	Two-Well/Pan	120	560	4.7	60
	Three-Well/Pan		840	7.0	
	Four-Well/Pan		1120	9.3	
	Five-Well/Pan		1400	11.7	
	Six-Well/Pan		1685	14.0	

VOLLRATH®
www.vollrath.com

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830

Technical Services
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

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Form Number L36223 3/18/20
Printed in USA

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 24 - SERVING COUNTER, UTILITY (1 EA REQ'D)

Vollrath 36120

4-Series Signature Server® Utility Serving Counter, 28"W x 28"D x 30"H, 16/300 series stainless steel top with 1" turndown on all sides, enclosed base, 18/400 series stainless steel unibody construction, cULus, NSF, Made in USA (Refer to vollrathfoodservice.com for full warranty policy)

ACCESSORIES

Mfr	Qty	Model	Spec
Vollrath	1		1 year warranty against defects in materials & workmanship
Vollrath	1	SS4CASTERS	4-Series Signature Server® Swivel Casters, 4"H, (2) braked, standard
Vollrath	1	STANDARD BLACK	Black Laminate, standard, nc
Vollrath	1		No breath guard
Vollrath	1	3752150-2-C	4-Series Signature Server® V-rib Tray Slide, for customer side, 28"W x 12"D, fold-down/lift-off brackets (Refer to vollrathfoodservice.com for full warranty policy)
Vollrath	1	3752150-2-O	4-Series Signature Server® V-rib Tray Slide, for operator side, 28"W x 12"D, fold-down/lift-off brackets (Refer to vollrathfoodservice.com for full warranty policy)

VOLLRATH®
Outperform every day.™

Project:

Item Number:

Quantity:

Signature Server® Utility Stations with Stainless Steel Counters



c UL us LISTED NSF

ITEMS

Item No.	Length	Height
37020		34" (86 cm)
36120	28" (71 cm)	30" (76 cm)
36220		27" (76 cm)
37021		34" (86 cm)
36121	46" (117 cm)	30" (76 cm)
36221		27" (76 cm)
37022		34" (86 cm)
36122	60" (152 cm)	30" (76 cm)
36222		27" (76 cm)
37023		34" (86 cm)
36123	74" (188 cm)	30" (76 cm)
36223		27" (76 cm)
98711	88" (224 cm)	34" (86 cm)

STANDARD FEATURES

- Reinforced stainless steel unibody construction provides extra durability in a lightweight, mobile base
- Base is 18-gauge 400 series stainless steel with applied black laminate
- Top is one-piece 16-gauge 300 series stainless steel
- Heavy-duty 4" (10 cm) swivel casters with brakes

Note:Signature Server® equipment orders cannot be canceled or returned.

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

Approvals	Date

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

OPTIONS

BASE COLOR
❑Black Laminate (Standard)
❑Matte Laminate. Specify manufacturer/color:
_____
❑Wood Grain. Specify manufacturer/color:
_____
❑Stainless Steel

Vinyl Wrap
❑Food Words ❑Food Images
❑Bubbles ❑Checkerboard

COUNTERTOP MATERIAL
❑18 Ga Stainless Steel (Standard)
❑14 Ga Stainless Steel
❑Textured Stainless Steel

BREATH GUARD STYLE
See Breath Guard Spec Sheet.

For Stainless Steel Countertops Only
❑Classic Cafeteria, Single Shelf ❑NSF ❑Stnd
❑Classic Cafeteria, Dbl. Shelf ❑NSF ❑Stnd
❑Classic Economy Buffet ❑NSF ❑Stnd
❑Access® - Adjustable ❑NSF ❑Stnd
❑Access® - Non-Adjustable ❑NSF ❑Stnd

Traditional Style
❑Double-Sided Buffet ❑NSF ❑Stnd
❑Single-Sided Buffet ❑NSF ❑Stnd
❑Single-Sided Buffet w/ Shelf ❑NSF ❑Stnd
❑Cafeteria with Top Shelf ❑NSF ❑Stnd
❑Vertical Cafeteria ❑NSF ❑Stnd

Progressive Style
❑Double-Sided Buffet ❑NSF ❑Stnd
❑Single-Sided Buffet w/ Shelf ❑NSF ❑Stnd
❑Single-Sided Buffet ❑NSF ❑Stnd
❑Cafeteria with Top Shelf ❑NSF ❑Stnd

Contemporary Style
❑Double-Sided Buffet ❑NSF ❑Stnd
❑Single-Sided Buffet w/ Shelf ❑NSF ❑Stnd
❑Single-Sided Buffet ❑NSF ❑Stnd
❑Cafeteria with Top Shelf ❑NSF ❑Stnd

BREATH GUARD COLOR

Progressive and Traditional
❑Gray Hammer (Progressive Only)
❑Aluminum (Traditional Only)
❑Chrome ❑ Brass Powder Coat
❑Blk. 80% Gloss ❑ Blk. Hammer Semi-Gloss
❑Copper Vein ❑White Hammer
❑Silver Vein ❑Black/White

Contemporary
❑Brushed Stainless Steel ❑Black 80% Gloss ❑Brass Powder Coat

CUSTOM OPTIONS
Contact Vollrath Representative for all options.
❑Toe Kick ❑Electrical Outlet
❑Back Splash ❑Custom _____

EXTENDED WARRANTY
Contact Vollrath Representative for details.

ACCESSORIES

See Signature Server Accessories Spec Sheet.

Plate Rest w/ Mounting Kit (Stainless Steel)
❑Customer Side ❑Plain ❑Textured
❑Operator Side ❑Plain ❑Textured

Tray Slide, V-rib (Stainless Steel)
❑Customer Side ❑18 Ga ❑14 Ga
❑Operator Side ❑18 Ga ❑14 Ga

Tray Slide, Tubular (Stainless Steel)
❑Customer Side ❑Operator Side

Cutting Board
❑Maple Hardwood ❑White Poly

End Shelf (Stainless Steel)
❑Operator Left ❑Operator Right
❑Operator Left and Operator Right

Storage Module
❑With Doors ❑Without Doors

Bag in Box
❑Stainless Steel ❑With Doors
❑Galvanized ❑Without Doors

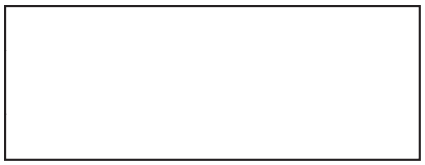
Stationary Legs
❑Adjustable 4-5" ❑4" Fixed ❑ 6" Fixed

Line Locks
❑Line Locks

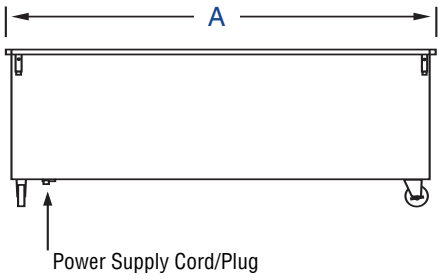
The Vollrath Company, L.L.C.

Signature Server® Utility Stations with Stainless Steel Counters

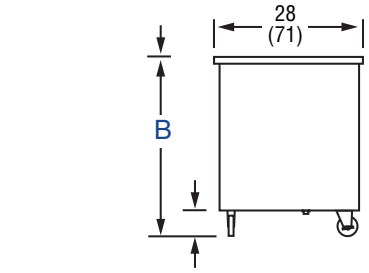
DIMENSIONS (Shown in inches (cm))



Top View



Operator Side View



End View

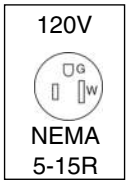
Item No.	(A) Length	(B) Height
37020	28 (71)	34 (86)
36120		30 (76)
36220		27 (69)
37021	46 (117)	34 (86)
36121		30 (76)
36221		27 (69)
37022	60 (152.4)	34 (86)
36122		30 (76)
36222		27 (69)
37023	74 (188)	34 (86)
36123		30 (76)
36223		27 (69)
98711	88 (224)	34 (86)

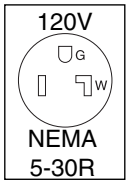
Note: For breath guard and accessory dimensions, see the breath guard and accessory spec sheets on vollrath.com

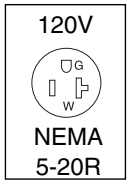
ELECTRICAL SPECIFICATIONS

Base Unit Voltage	Lighting/Heating Choice	Length In (cm) 28 (71) Total Amps	28 (71) NEMA Plug	46 (117) Total Amps	46 (117) Plug	60 (117) Total Amps	60 (117) Plug	74 (188) Total Amps	74 (188) Plug	88 (224) Total Amps	88 (224) Plug
120	Heat Strip	4.7	5-15P	5.1	5-15P	9.2	5-15P	12.6	5-15P	13.9	5-20P
	Heat Strip w/ Lights	5.7		7.1		11.2		15.6	5-20P	16.9	5-30P
	Fluorescent	0.2		0.3		0.6		0.6		0.6	
	Incandescent	1		2		2		2.5	5-15P	3	5-15P
	Infrared	4.2		6.3		8.4		10.5		12.5	

Receptacles







Note:Electrical specifications apply to utility stations that include a lighting option or heat strips. Base units do not have electrical power.

Note:Standard base with stainless steel countertop has a maximum load capacity of 250 LB (113.4 KG). Contact Vollrath for construction options to support heavier loads.

Signature Server® Utility Stations with Stainless Steel Counters

The Vollrath Company, L.L.C.

VOLLRATH®
Outperform every day.™

www.vollrath.com

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830

Technical Services
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

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Form Number L35360 3/29/18
Printed in USA

Rectangular Bases with Integrated Equipment (stainless tops only)



Hot Food Bases with Touch-Temp® Panel



Bain Marie Hot Station



NSF7 Cold Stations



Cold Food Stations



Hot/Cold Food Stations



Beverage Counters



Frost Top Stations



Utility Stations



Milk Stations



Tray and Flatware Cart



Universal Corner Station



Entrée Cart



Cashier Station

ITEM	DESCRIPTION	DIMENSIONS L X W: IN (CM)	NSF LISTED	UL LISTED	ITEM # H:34" (86 CM)	ITEM # H:30" (76 CM)	ITEM # H:27" (69 CM)
Hot food base with touch-temp panel	3-well	46 x 28 (117 x 71)	NSF	UL	37030	36130	36230
Hot food base with touch-temp panel	4-well	60 x 28 (152 x 71)	NSF	UL	37040	36140	36240
Hot food base with touch-temp panel	5-well	74 x 28 (188 x 71)	NSF	UL	37050	36150	36250
Hot food base with touch-temp panel	6-well	88 x 28 (224 x 71)	NSF	UL	98888	—	—
Bain marie hot station	3-well	46 x 28 (117 x 71)	—	UL	37047	36447	36347
Bain marie hot station	4-well	60 x 28 (152 x 71)	—	UL	37057	36457	36357
Bain marie hot station	5-well	74 x 28 (188 x 71)	—	UL	37067	36468	36367
Bain marie hot station	6-well	88 x 28 (224 x 71)	—	UL	37077	3647700	36377
Cold station	NSF7 refrigerated	46 x 28 (117 x 71)	NSF	UL	37046	36146	—
Cold station	NSF7 refrigerated	60 x 28 (152 x 71)	NSF	UL	37066	36166	—
Cold station	NSF7 refrigerated	74 x 28 (188 x 71)	NSF	UL	37076	36176	—
Cold station	NSF7 refrigerated	88 x 28 (224 x 71)	NSF	UL	98710	—	—
Cold station	Refrigerated	46 x 28 (117 x 71)	—	UL	37045	36145	36245
Cold station	Refrigerated	60 x 28 (152 x 71)	—	UL	37065	36165	36265
Cold station	Refrigerated	74 x 28 (188 x 71)	—	UL	37075	36175	36275
Cold station	Refrigerated	88 x 28 (224 x 71)	—	UL	98708	—	—
Cold station	Non-refrigerated	46 x 28 (117 x 71)	NSF	—	37043	36143	36243
Cold station	Non-refrigerated	60 x 28 (152 x 71)	NSF	—	37060	36160	36260
Cold station	Non-refrigerated	74 x 28 (188 x 71)	NSF	—	37070	36170	36270
Cold station	Non-refrigerated	88 x 28 (224 x 71)	NSF	—	98707	—	—
Hot/cold food station	Refrigerated	74 x 28 (188 x 71)	NSF	UL	37095	36195	36295
Hot/cold food station	Non-refrigerated	74 x 28 (188 x 71)	NSF	UL	37091	36191	36291
Utility station	Utility station	28 x 28 (71 x 71)	NSF	UL	37020	36120	36220
Utility station	Utility station	46 x 28 (117 x 71)	NSF	UL	37021	36121	36221
Utility station	Utility station	60 x 28 (152 x 71)	NSF	UL	37022	36122	36222
Utility station	Utility station	74 x 28 (188 x 71)	NSF	UL	37023	36123	36223
Utility station	Utility station	88 x 28 (224 x 71)	NSF	UL	98711	—	—
Beverage counter	Beverage counter	46 x 28 (117 x 71)	NSF	—	37025	36125	—
Beverage counter	Beverage counter	60 x 28 (152 x 71)	NSF	—	37026	36126	—
Beverage counter	Beverage counter	74 x 28 (188 x 71)	NSF	—	37027	36127	—
Universal corner station	Corner station	28 x 28 (71 x 71)	NSF	UL	37085	36185	36285
Entrée cart	Entrée cart	46 x 28 (117 x 71)	NSF	—	37080	—	—
Frost top station	Frost top	46 x 28 (117 x 71)	—	UL	37012	36112	36212
Frost top station	Frost top	60 x 28 (152 x 71)	—	UL	37013	36113	36213
Frost top station	Frost top	74 x 28 (188 x 71)	—	UL	37014	36114	36214
Frost top station	Frost top	88 x 28 (224 x 71)	—	UL	36115	36117	36116
Cashier station	Cashier station	28 x 28 (71 x 71)	NSF	UL	37015	—	—
Tray and flatware cart	Tray and flatware cart	38 x 22½ (96.5 x 57.2)	NSF	—	99305	—	—
Milk station	Milk station	60 x 28 (152 x 71)	NSF	UL	37001	—	—
Milk station	Milk station	74 x 28 (188 x 71)	NSF	UL	37002	—	—

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 27 - HOSE REEL (1 EA REQ'D)

T&S Brass B-7245-03

Hose Reel System, open, 3/4" x 50' hose with stainless steel rear trigger spray valve (with a 7/16" orifice), with ratcheting system & adjustable hose bumper, epoxy coated steel hose reel

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1		1 year limited warranty for hose, standard
T&S Brass	1		2 year limited warranty for hose reel, standard

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/4"								

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

Model No.
B-7245-03

Item No.

This Space for Architect/Engineer Approval

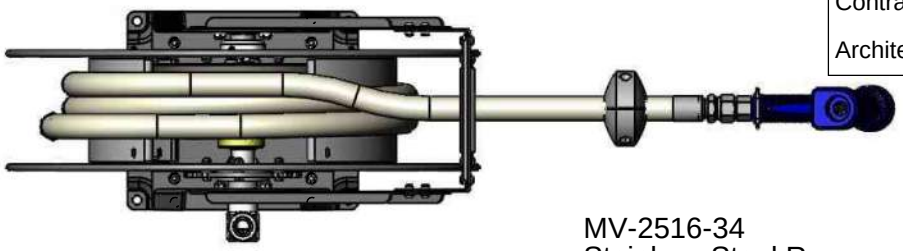
Job Name_____Date_____

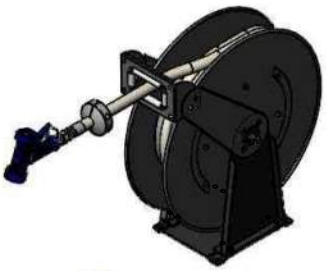
Model Specified_____ Quantity_____

Customer/Wholesaler_____

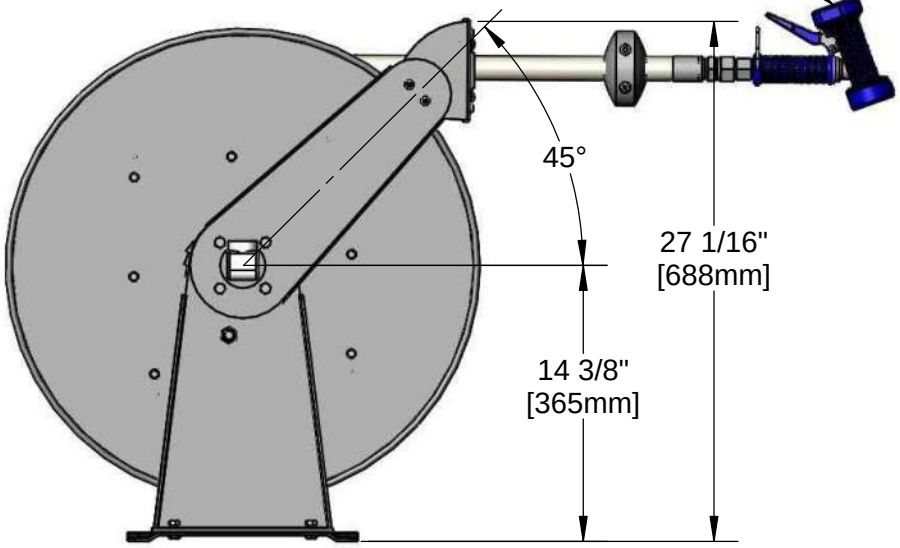
Contractor_____

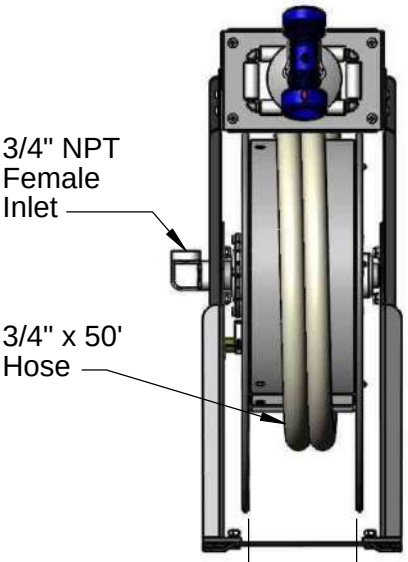
Architect/Engineer_____

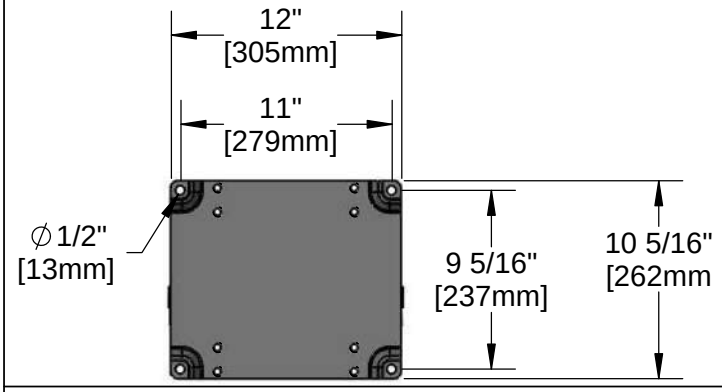




MV-2516-34
Stainless Steel Rear
Trigger Water Gun w/
7/16" Orifice







Product Specifications:
3/4" x 50' Open Coated Reel, Creamery Hose, Stainless Steel Rear Trigger Water Gun, 7/16" Orifice & Double Arm Support

Product Compliance:
NSF 61 Exempt (Non-Potable)

Drawn:	KJG	Checked:	JRM	Approved:	JHB	Date:	10/10/14	Scale:	1:10	Sheet:	1 of 2

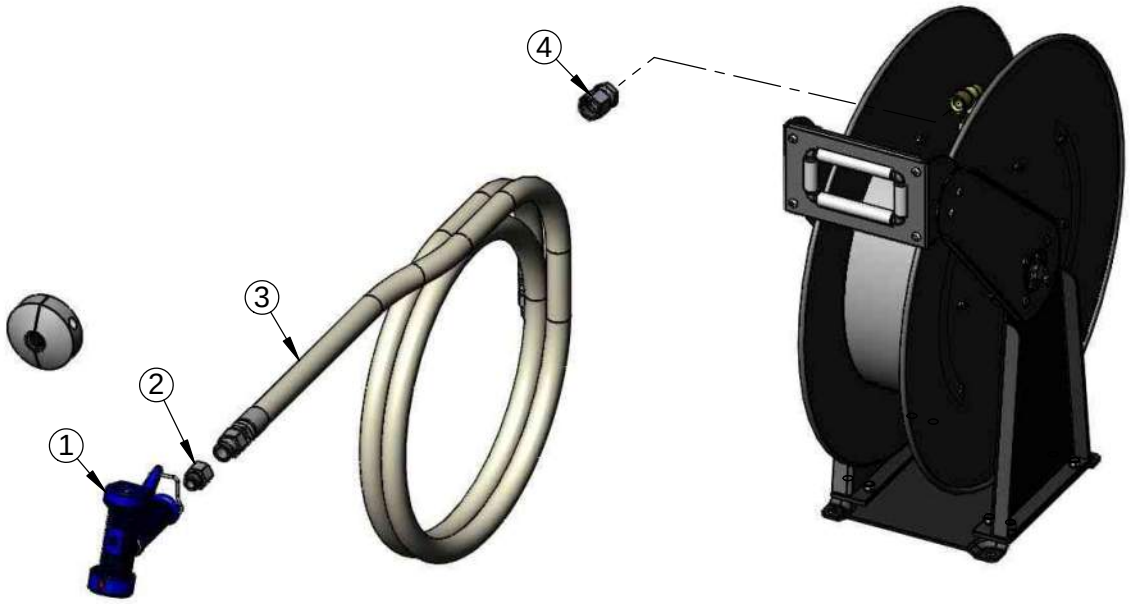
T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

Model No.
B-7245-03

Item No.

ITEM NO.	SALES NO.	DESCRIPTION
1	MV-2516-34	Front Trigger Gun, 7/16" Orifice
2	006112-25	Adapter, 3/4" NPT Female x 1/2" NPT Male
3	004980-40	50' of 3/4" Creamery Hose
4	015713-45	Swivel Connector, 3/4" NPT Female x 3/4" NPT Female



Product Specifications:
3/4" x 50' Open Coated Reel, Creamery Hose, Stainless Steel
Rear Trigger Water Gun, 7/16" Orifice & Double Arm Support

Product Compliance:
NSF 61 Exempt (Non-Potable)

Drawn:	Checked:	Approved:	Date:	Scale:	Sheet:
KJG	JRM	JHB	10/10/14	NTS	2 of 2

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 28 - UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

Everest Refrigeration ETBR3

Undercounter/Worktop Refrigerator, three-section, 71-1/8"W, 22.0 cu. ft. capacity, self-contained rear mounted refrigeration, 16 gauge stainless steel worktop, (3) solid hinged self-closing doors (locking), (6) epoxy coated wire shelves, height adjustable clips, digital controls with LED display, auto defrost, front air breathing, pressure relief port, stainless steel interior, stainless steel front & sides, galvanized steel bottom & rear, (4) 5" swivel casters (2 locking), R290 Hydrocarbon refrigerant, 1/3 HP, cord, , NSF, cETLus, ETL-Sanitation, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Everest Refrigeration	1		Parts and labor: 3 years from ship date
Everest Refrigeration	1		Electrical components: 5 years from ship date
Everest Refrigeration	1		Compressor: 10 years from ship date
Everest Refrigeration	1	CASA3-01	3" Overall Height Casters Set of 4, (front 2 locking)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	3.7		1/3		

BACK MOUNT UNDERCOUNTER REFRIGERATOR
BACK MOUNTED CONDENSING UNIT

ETBR3 ETB Series

3 YEARS PARTS & LABOR
5 YEARS ELECTRICAL
10 YEARS COMPRESSOR
WARRANTY



Refrigeration System
· Back mounted, self-contained and fully detachable Blizzard R290 condensing unit uses environmentally friendly, EPA-compliant R290 refrigerant with zero (0) Ozone Depletion Potential (ODP) and three (3) Global Warming Potential (GWP). Blizzard R290 is easily replaceable and requires no on-site brazing.
· Front air breathing for flexibility in installation.
· Electronically commutated (ECM) fan motors achieve rapid cooling with less energy consumption.
· Full-length air duct ensures optimal cold air circulation.
· Time-initiated and temperature-terminated auto defrost cycle for seamless operation.
· Large capacity, corrosion-resistant condenser and evaporator coils.
· Self-maintaining, energy-efficient condensate drain pan requires no external drains or electric heaters.
· High performance, auto-reverse condenser fan motor supports compressor ventilation and condenser coil cleaning.
· Pressure relief devices allow rapid cabinet re-entry.
· Pre-wired and ready to plug, 115V/60Hz/1Ph, NEMA 5-15P.

Cabinet Construction
· Heavy duty stainless steel interior / exterior with rounded corners for a hazard-free workspace.
· Open spaced interior with no walls between compartments.
· 16 gauge, high quality stainless steel worktop.
· Galvanized steel bottom and rear.
· 2.5" thick high density polyurethane insulation.
· Four 5" swivel casters with locks on front set.

Doors
· Heavy duty stainless steel interior / exterior.
· 2.5" thick high density polyurethane insulation.
· Frame heaters prevent exterior moisture build up.
· Self-closing with adjustable torsion system for a positive seal.
· Snap-in magnetic door gasket make cleaning and replacement an easy process.
· High strength, recessed door handles.
· Pre-installed door locks keep your items safe from theft.

Shelving
· Two one epoxy coated, steel wire shelves per section.
· Height adjustable stainless steel clips.

Temperature Control
· Multi-function digital controller with easy to read LED display.
· Factory preset temperature, 35ºF. Temperature setting range from 33ºF to 54ºF.
· Audible overheat protection alarm for compressor and condenser coil.

Options
· 4" high stainless steel backsplash for worktop application.
· Additional shelving.
· 3" swivel casters with locks.
· 3.5" – 6" height-adjustable and interchangeable legs.
· NSF Certified Stainless Steel Double Overshelf.

ENERGY STAR

Type	Doors	Capacity Cu. Ft.	# of Pans (Top)	# of Pans (Drawer)	Shelves	Refrigerant	HP	Power V-Hz-Ph	Amps	Crated Weight	Exterior Dimensions		
											L	D	H*
REF	3	22	-	-	6	R-290	1/3	115-60-1	3.7	359 lbs	71.125"	31.5"	30.25"

(†)Based on evaporating temperature of 23ºF (-5ºC) & condensing temperature of 131ºF (55ºC). (⚑) Product capacity is calculated based on standard industry figures. (※) Reference plan view for clarification on caster/unit height. If dimensions and capacity are critical, please contact Everest Refrigeration. Blizzard R290 replacement is at the sole discretion of Everest Refrigeration. Specifications subject to change without notice.

BACK MOUNT UNDERCOUNTER REFRIGERATOR
BACK MOUNTED CONDENSING UNIT

ETBR3 ETB Series

DIMENSIONAL DATA

External Dims.	L	71.125 in.
	D	31.5 in.
	H*	30.25 in.
Crated Weight		359 lbs.
Doors/Drawers/Lids		3
Max Weight Support		-

STORAGE DATA

Net Capacity Cu. Ft. ⚑	22
Shelves	6
Barrels	-
20 oz. Bottles	-
12 oz. Bottles	-
12 oz. Cans	-
8" Mugs	-
# of Pans (Top)	-
# of Pans (Drawer)	-
Dividers	-
Trays	-

ELECTRICAL DATA

Voltage	115-60-1
Full Load Amperage	3.7A
Feed Wires w/ Ground	3
Cord Length	9ft
NEMA Plug Type	NEMA 5-15P

REFRIGERATION DATA

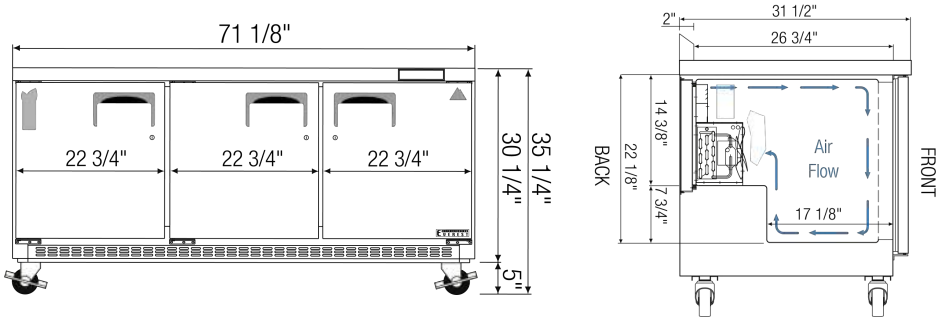
Compressor	Back
Refrigerant	R-290
Compressor HP	1/3
BTU/HR†	2311

KEY

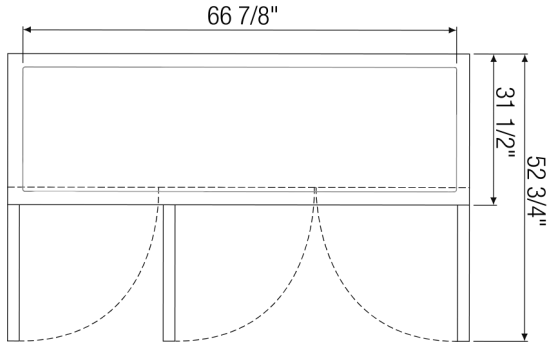
D	Door	**R**	Refrigerator
L	Lid	**REF**	Refrigerator
H	Half Door	**F**	Freezer
FD	Full Door	**FRZ**	Freezer
SD	Solid Door	**DUAL**	REF/FRZ Combo
GD	Glass Door	**DR**	Drawer

	Elevation	Right	Plan	3D	Back
KCL					

PLAN VIEW



FRONT



SIDE

TOP

ACCESSORIES & OPTIONS

- ☐ Additional Shelving - Contact Everest Refrigeration for more information.
- ☐ AJL03-00 - Interchangeable Leg for Caster (Optional)
- ☐ BKSPL04-00 - 4" High (71" Long) Stainless Steel Backsplash
- ☐ CASA3-01 - 3" Overall Height Caster Assembly - (2) Front (2) Rear
- ☐ OS24-00 - Double overshelf (71" L x 13.5" D x 48" H). Adds 31" of height to unit.

(†)Based on evaporating temperature of 23°F (-5°C) & condensing temperature of 131°F (55°C). (⚑) Product capacity is calculated based on standard industry figures. (✲) Reference plan view for clarification on caster/unit height. If dimensions and capacity are critical, please contact Everest Refrigeration. Blizzard R290 replacement is at the sole discretion of Everest Refrigeration. Specifications subject to change without notice.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 29 - MILK DISPENSER (1 EA REQ'D)

Silver King SKMAJ2-ESUS4

Majestic Series Milk Dispenser, refrigerated, double valve - spring loaded, 12 gallon capacity, (accommodates 3, 5, or 6 gallon bags), includes (2) crates, stainless steel interior & exterior with galvanized bottom, bottom-mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/10 HP, , cETLus, ETL-Sanitation

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	1.4		1/10		

SILVERKING®

Dairy Dispensers

Milk Dispenser 2 Valve

SKMAJ2

Specification Sheet



Features

Eco-Friendly Refrigerant

R290 refrigerant with a global warming potential (GWP) of 3

Quick-Load Milk Crates

Loading product is simple with the auto-align connector slot that ensures correct positioning — an additional platform accessory is available to accommodate bag-in-box

Minimal Waste

Angled milk crate design pushes product toward the dispense point to maximize yield

Made to Last

Stainless steel exterior with galvanized bottom reduces the risk of corrosion

Long-Lasting, Removable Gaskets

Santoprene™ gaskets last four times longer than standard gaskets

High-Density Insulation

Foamed-in-place, CFC-free polyurethane insulation provides maximum strength, rigidity, and insulation

High-Capacity

Each milk crate can hold a 3-gallon, 5-gallon, or 6-gallon bag — also accommodates a bag-in-box and manual-fill stainless steel can

Double Valve Dripless Dispense

Spring-loaded lift valves ensure dripless dispense for optimal sanitation, reduced waste, and convenient one-handed operation

Easy to Clean

The stainless steel interior with coved corners, finished edges, removable door gasket, and elevated legs make cleaning simple

Heavy-Duty, Locking Door

High-strength door with heavy-duty hinges ensure lasting performance — latch can accommodate locks and security tags

MARMON Foodservice Technologies
A BERKSHIRE HATHAWAY COMPANY

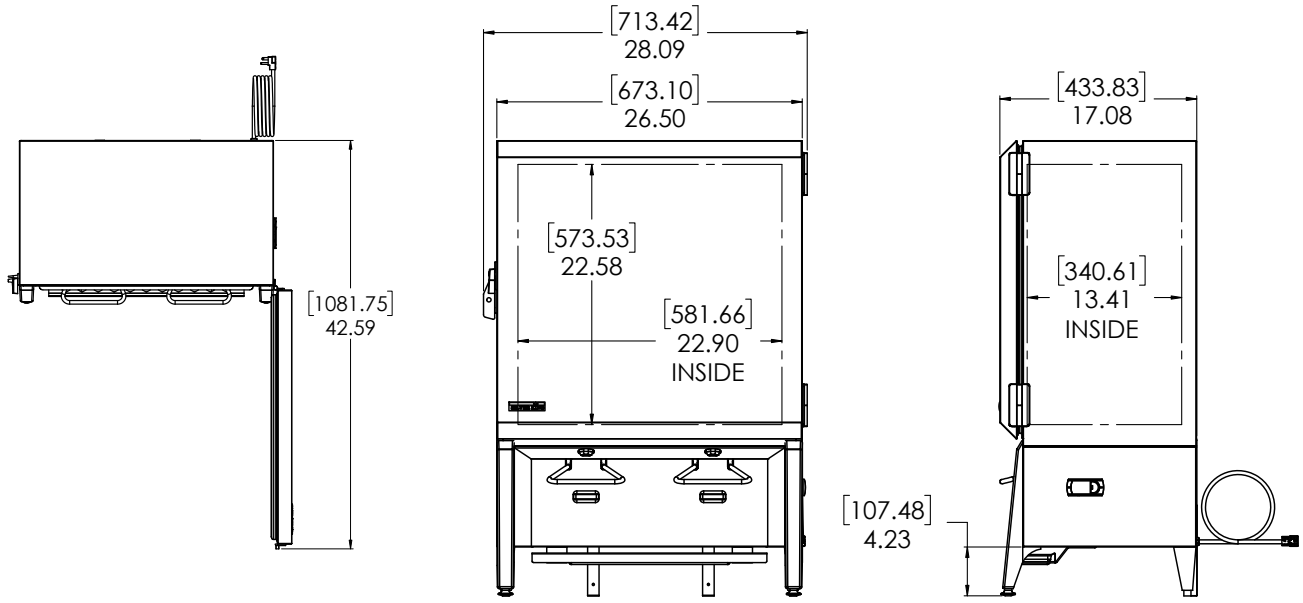
SILVERKING®

Dairy Dispensers

Milk Dispenser 2 Valve

SKMAJ2

Specification Sheet



Technical Specifications

Electrical Requirements	115v/60hz/1ph/1.6A/NEMA 5-15P Plug
Product Dimensions	17.09"W x 28.09"H x 39.48"D (43.38cm x 71.35cm x 100.28cm)
Product Weight	150lbs (68.04kg)
Shipping Dimensions	26"W x 36"H x 48"D (66.04cm x 91.44cm x 121.92cm)
Shipping Weight	160lbs (72.57kg)
Shipping Cubic Dimensions	26ft³ (0.74Cu.M)
Temperature Range	38 to 40°F (3.3 to 4.4°C)
Refrigerant	R290
Insulation	Foamed-in-place, CFC-free polyurethane

Exterior Construction	Stainless steel exterior with galvanized bottom
Interior Construction	Stainless steel interior with coved corners and finished edges
Doors	One (1) right-hand swing with lockable latch
Valves	Two (2) spring-loaded lift valves
Crates	Two (2) milk crates (each accommodates a 3-gallon, 5-gallon, or 6-gallon bag)
Internal Capacity	12-gallons
Door Gasket	Long-lasting, removeable Santoprene™ gasket
Legs	Adjustable standard legs or adjustable shipboard legs
Certifications	ETL SAFETY, ETL SANITATION NSF 7
Warranty	1-year parts and labor, 5-year compressor (part only)

Model Number	Description
SKMAJ2-ESUS3	Majestic Milk Dispenser, 115v/60hz/1ph/1.6A, 2 valve, (2) 6-gallon crates, shipboard legs, NEMA 5-15P
SKMAJ2-ESUS4	Majestic Milk Dispenser, 115v/60hz/1ph/1.6A, 2 valve, (2) 6-gallon crates, adjustable legs, NEMA 5-15P

Accessories	Description
35904	Milk Crate for 3-Gallon, 5-Gallon, or 6-Gallon Bags
62642	3-Gallon Milk Can
60224	5-Gallon Milk Can
63959	Platform Adaptor for Bag-in-Box
20323	Milk Tubes
10314-96	Shipboard Legs

To learn more about **Silver King Milk Dispenser**, visit silverking.com

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MARMON Foodservice Technologies
A BERKSHIRE HATHAWAY COMPANY



Submittal Sheet

05/11/2026

ITEM# 30 - WIRE SHELVING (40 EA REQ'D)

Metro 2460NK4

Quick Ship - Super Erecta® Shelf, wire, 60"W x 24"D, Metroseal™ Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included with each shelf, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Metro	32	74UPK4	Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal Gray epoxy coated corrosion-resistant finish with Microban® antimicrobial protection
Metro	16	5PC	Quick Ship - Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper
Metro	16	5PCB	Quick Ship - Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

We put space to work.

Item # _____

Job _____

Super Erecta® Shelf
Wire Shelving

- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal™ Epoxy (green or gray), and Type 304 stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Metroseal:** Proprietary rust-resistant finish is a durable epoxy coating over a protective zinc substrate. Metroseal contains Microban® antimicrobial product protection which continuously fights the growth of bacteria, mold, and mildew that cause stains and odors. 12-year limited warranty against rust and corrosion.
- **Versatile:** Super Erecta® Shelf wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect® Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

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



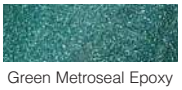
Super Erecta Chrome Wire



Super Erecta with Metroseal



Gray Metroseal Epoxy Finish with Microban



Green Metroseal Epoxy Finish with Microban

InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus

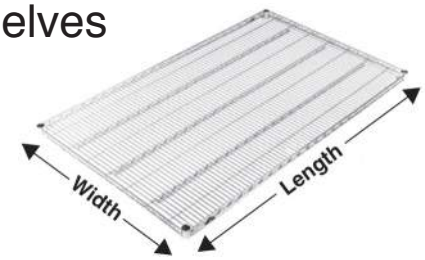
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Information and specifications are subject to change without notice. Please confirm at time of order.

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Super Erecta® Shelf Wire Shelving

Wire Shelves







Aluminum Split Sleeve

- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf Replacements are available: Cat. No. **9985** (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications. Sleeves with stainless C-rings must be used for cart wash applications (exceeding 200°F/93°C) and for all autoclave applications.
  Cat. No. **9986Z** (bag of 4 with zinc C-rings)
  Cat. No. **9986S** (bag of 4 with stainless steel C-rings)
- Weight capacity (evenly distributed) per shelf
  800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)
  600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Weight capacity (evenly distributed) per unit.
  Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg). Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings.

Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless	Nominal Width/Length (in.)	(mm)	Approx. Pkd. Wt. (lbs.)	(kg)
1424BR	**1424NC**	**1424NK3**	**1424NK4**	**1424NS**	14x24	355x610	5.3	2.4
1430BR	**1430NC**	**1430NK3**	**1430NK4**	**1430NS**	14x30	355x760	6.3	2.8
1436BR	**1436NC**	**1436NK3**	**1436NK4**	**1436NS**	14x36	355x914	7.5	3.4
1442BR	**1442NC**	**1442NK3**	**1442NK4**	**1442NS**	14x42	355x1066	8.3	3.8
1448BR	**1448NC**	**1448NK3**	**1448NK4**	**1448NS**	14x48	355x1219	9.4	4.3
1460BR	**1460NC**	**1460NK3**	**1460NK4**	**1460NS**	14x60	355x1524	11.8	5.4
1472BR	**1472NC**	**1472NK3**	**1472NK4**	**1472NS**	14x72	355x1829	14.4	6.5
-	**1818NC**	**1818NK3**	**1818NK4**	**-**	18x18	457x457	5.3	2.4
1824BR	**1824NC**	**1824NK3**	**1824NK4**	**1824NS**	18x24	457x610	6.1	2.7
1830BR	**1830NC**	**1830NK3**	**1830NK4**	**1830NS**	18x30	457x760	7.1	3.2
1836BR	**1836NC**	**1836NK3**	**1836NK4**	**1836NS**	18x36	457x914	8.2	3.7
1842BR	**1842NC**	**1842NK3**	**1842NK4**	**1842NS**	18x42	457x1066	9.3	4.2
1848BR	**1848NC**	**1848NK3**	**1848NK4**	**1848NS**	18x48	457x1219	10.7	4.9
1854BR	**1854NC**	**1854NK3**	**1854NK4**	**1854NS**	18x54	457x1370	11.9	5.4
1860BR	**1860NC**	**1860NK3**	**1860NK4**	**1860NS**	18x60	457x1524	13.4	6.1
1872BR	**1872NC**	**1872NK3**	**1872NK4**	**1872NS**	18x72	457x1829	14.6	6.6
2124BR	**2124NC**	**2124NK3**	**2124NK4**	**2124NS**	21x24	530x610	10.1	4.6
2130BR	**2130NC**	**2130NK3**	**2130NK4**	**2130NS**	21x30	530x760	10.5	4.8
2136BR	**2136NC**	**2136NK3**	**2136NK4**	**2136NS**	21x36	530x914	10.7	4.9
2142BR	**2142NC**	**2142NK3**	**2142NK4**	**2142NS**	21x42	530x1066	11.5	5.2
2148BR	**2148NC**	**2148NK3**	**2148NK4**	**2148NS**	21x48	530x1219	11.9	5.4
2154BR	**2154NC**	**2154NK3**	**2154NK4**	**2154NS**	21x54	530x1370	12.9	5.8
2160BR	**2160NC**	**2160NK3**	**2160NK4**	**2160NS**	21x60	530x1524	13.4	6.1
2172BR	**2172NC**	**2172NK3**	**2172NK4**	**2172NS**	21x72	530x1829	14.4	6.5
2424BR	**2424NC**	**2424NK3**	**2424NK4**	**2424NS**	24x24	610x610	6.5	3.0
2430BR	**2430NC**	**2430NK3**	**2430NK4**	**2430NS**	24x30	610x760	8.3	3.8
2436BR	**2436NC**	**2436NK3**	**2436NK4**	**2436NS**	24x36	610x914	10.1	4.6
2442BR	**2442NC**	**2442NK3**	**2442NK4**	**2442NS**	24x42	610x1066	11.9	5.4
2448BR	**2448NC**	**2448NK3**	**2448NK4**	**2448NS**	24x48	610x1219	14.2	6.4
2454BR	**2454NC**	**2454NK3**	**2454NK4**	**2454NS**	24x54	610x1370	16.1	7.3
2460BR	**2460NC**	**2460NK3**	**2460NK4**	**2460NS**	24x60	610x1524	18.0	8.2
2472BR	**2472NC**	**2472NK3**	**2472NK4**	**2472NS**	24x72	610x1829	21.4	9.7

Note: The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown. The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

Note: The following restrictions apply to shelving units that utilize 14" (355mm) wide shelves:
Free-standing units: Units taller than 63" (1600mm) must be properly fastened to the floor or wall using Metro foot plates or wall brackets.
Mobile units: maximum allowable post height is 54" (1370mm).

Super Erecta® Shelf Wire Shelving

SiteSelect® Posts

Stationary Posts - Equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap. Leveling bolt can be adjusted 0.5" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts: Zinc Cat. No. **RPF04-004**, Stainless Steel Cat. No. **RPF04-004C**
- Replacement post cap for standard posts: Black Cat. No. **RPC06-035**

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No.. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height (in.)	Actual Height (mm)	Approx Pkd. Wt. (lbs.)	Approx Pkd. Wt. (kg)
7P	**7PK3**	**7PK4**	**-**	7.375	187	0.5	0.3
13P	**13PK3**	**13PK4**	**13PS**	14.375	365	1	0.5
27P	**27PK3**	**27PK4**	**27PS**	28.375	720	1.75	0.75
33P	**33PK3**	**33PK4**	**33PS**	34.375	873	2	0.9
54P	**54PK3**	**54PK4**	**54PS**	54.4375	1382	3	1.4
63P	**63PK3**	**63PK4**	**63PS**	62.4375	1585	3.5	1.6
74P	**74PK3**	**74PK4**	**74PS**	74.5	1892	4	1.8
86P	**86PK3**	**86PK4**	**86PS**	86.5	2197	5	2.3
***96P**	**-**	**-**	**-**	96.5	2450	5.5	2.5

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



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



Stationary Post



Post for Stem Caster

Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height (in.)	Actual Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
13UP	**13UPK3**	**13UPK4**	**13UPS**	13.75	349	1	0.5
27UP	**27UPK3**	**27UPK4**	**27UPS**	27.75	704	1.75	0.75
33UP	**33UPK3**	**33UPK4**	**33UPS**	33.75	857	2	0.9
54UP	**54UPK3**	**54UPK4**	**54UPS**	53.8125	1366	3	1.4
63UP	**63UPK3**	**63UPK4**	**63UPS**	61.8125	1570	3.5	1.6
-	**70UPK3**	**70UPK4**	**-**	69.75	1771	3.75	1.7
74UP	**74UPK3**	**74UPK4**	**74UPS**	73.875	1876	4	1.8
86UP	**86UPK3**	**86UPK4**	**86UPS**	85.875	2181	4.5	2.0

Special Length Posts

Cut posts are available. Consult your Metro representative for more information.

Staked Posts (For use with Truck Dollies)

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

Cat. No. Chrome	Cat. No. Stainless Steel	Actual Height (in.)	Actual Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
54P-STKD	**54PS-STKD**	54.4375	1382	3	1.4
63P-STKD	**63PS-STKD**	62.4375	1585	3.5	1.6
74P-STKD	**74PS-STKD**	74.5	1892	4	1.8



Staked Post

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

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

Cat. No. Stainless Steel	Actual Height (in.)	Actual Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
33UPS-SW	33.75	857	2	.9
54UPS-SW	53.8125	1366	3	1.4
63UPS-SW	61.8125	1570	3.5	1.6



Swaged Post

10.01

Job _____

Super Erecta Shelf®
Wire Shelving

METRO®
We put space to work.

Super Wide Shelving



- **High-density Storage:** Super Wide shelves have a greater storage area for holding large quantities of supplies, especially large, bulky objects, providing maximum storage in minimum space.
- **Load Capacity (evenly distributed) per shelf:**

  Depths: 30" and 36" (760 and 914mm)

  800 lbs. (363kg) for lengths 48" (1219mm) or shorter.

  600 lbs. (272kg) for lengths 54" (1370mm) or longer.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No.. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Nominal Width/Length (in.)	(mm)	Approx. Pkd. Wt. (lbs.)	(kg)
3036NC	**3036NK3**	**3036NK4**	**3036NS**	30x36	760x914	14.2	6.4
3048NC	**3048NK3**	**3048NK4**	**3048NS**	30x48	760x1219	17.7	8.0
3060NC	**3060NK3**	**3060NK4**	**3060NS**	30x60	760x1524	20.2	9.2
3072NC	**3072NK3**	**3072NK4**	**3072NS**	30x72	760x1829	22.7	10.3
3636NC	**3636NK3**	**-**	**3636NS**	36x36	910x914	16.7	7.6
3648NC	**3648NK3**	**-**	**3648NS**	36x48	910x1219	21.6	9.8
3660NC	**3660NK3**	**-**	**3660NS**	36x60	910x1524	26.4	12.0
3672NC	**3672NK3**	**-**	**3672NS**	36x72	910x1829	31.6	14.3

Note: The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown. The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

Foot Plates



- Use to bolt units to the floor, or when a broader, more stable foot is desired. Foot plates also help to protect floors by distributing the point load of the shelving unit across a larger contact point.
- Foot plates (completely tightened) add .125" (3mm) to the specified heights of each stationary post on the table.

  Zinc Cat. No. **9993Z**

  Stainless Steel Cat. No. **9993S**

"S" Hook



- Used to add on shelving units with only two posts required. Order two per shelf level.

  Cat. No. **9995Z**

METRO®

We put space to work.®

Item # _____

Job _____

Metro® Stem Casters - Super Erecta®

Metro Stem-Type Casters are designed to fit Super Erecta® Shelf posts to form shelf carts and other mobile units. Bumpers are included with most casters as noted.

Plated Casters with High Modulus treads

- Non marking high modulus donut tread and polyolefin hub. Plated horns, stems, axles, and brakes (optional) are appropriate for dry environments and for medium duty applications. Ball bearing swivel and axle. NSF listed. Bumpers included. Brake style: pedal brake.
- TPR tread (70 shore): Quieter than polyurethane and resilient rubber caster options.

Wheel Diameter (in.)	(mm)	Face (in.)	(mm)	Load Rating (lbs.)	(kg.)	Type	Wheel Tread	Temperature range (Continuous usage) (Fahrenheit)	(Celsius)	Apprx. Pkd. Wt. (lbs.)	(kg.)	Super Erecta Cat. No.
5	127	1.25	32	250	113	Stem/Swivel	High Modulus Donut	-20° - 180°	-29° - 82°	2.1	1.0	**5MDA**
5	127	1.25	32	250	113	Stem/Brake	High Modulus Donut	-20° - 180°	-29° - 82°	2.3	1.0	**5MDBA**
5	127	1.25	32	250	113	Stem/Rigid	High Modulus Donut	-20° - 180°	-29° - 82°	2.1	1.0	**5MDRA**

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS, 30RS, or 36RS.



5MDA



5MDBA



5MDRA

For all rigid casters.

Rigid stem casters improve tracking and handling of mobile units over long distances. Rigid caster channels are selected at the time of order.

How to Order:

Order (2) Rigid Casters

Select Rigid Channel based on the depth of the shelving. (Provided at no charge)

Bumpers included with each caster.



Plated Casters with Polyurethane Tread

- Chrome plated horns, stems, axles, and brakes (optional) are appropriate for dry environments and for medium duty applications. Non marking polyurethane flat tread and polyethylene hub. Ball bearing swivel and axle. NSF listed. Bumpers included. Brake style: side brake.

Wheel Diameter (in.)	(mm)	Face (in.)	(mm)	Load Rating (lbs.)	(kg.)	Type	Wheel Tread	Temperature range (Continuous usage) (Fahrenheit)	(Celsius)	Apprx. Pkd. Wt. (lbs.)	(kg.)	Cat. No.
5	127	1.25	32	300	135	Stem/Swivel	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.4	1	**5MP**
5	127	1.25	32	300	135	Stem/Brake	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.6	1	**5MPB**
5	127	1.25	32	300	135	Stem/Rigid	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.1	1	**5MPR**
6	152	1.5	38	400	182	Stem/Swivel	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.25	1.1	**6MP**
6	152	1.5	38	400	182	Stem/Brake	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.5	0.9	**6MPB**
6	152	1.5	38	400	182	Stem/Rigid	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.5	1	**6MPR**

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS, 30RS, or 36RS.



5MP



5MPB



5MPR



6MP



6MPB



6MPR

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

METRO®

InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus

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

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Stem Casters - Super Erecta

Plated Casters with resilient rubber treads

- Solid resilient rubber material. Plated horns, stems, axles, and brakes (optional) are appropriate for dry environments and for medium duty applications. Ball bearing swivel. NSF listed. Bumpers included. Brake style: side brake.
- "LD" models have a plated hub cover.

Wheel Diameter (in.)	(mm)	Face (in.)	(mm)	Load Rating (lbs.)	(kg.)	Type	Wheel Tread	Temperature range (Continuous usage) (Fahrenheit)	(Celsius)	Apprx. Pkd. Wt. (lbs.)	(kg.)	Cat. No.
4	102	15/16	24	125	56	Stem/Swivel	Resilient Donut	-20° - 160°	-29° - 71°	1-1/2	0.6	**4LD**
4	102	15/16	24	125	56	Stem/Brake	Resilient Donut	-20° - 160°	-29° - 71°	2	0.9	**4LDB**
5	127	15/16	24	125	56	Stem/Swivel	Resilient Donut	-20° - 160°	-29° - 71°	2	0.9	**5LD**
5	127	1-1/4	32	200	90	Stem/Swivel	Resilient, Flat	-20° - 160°	-29° - 71°	2.8	1.3	**5M**
5	127	1-1/4	32	200	90	Stem/Brake	Resilient, Flat	-20° - 160°	-29° - 71°	3.0	1.4	**5MB**
5	127	1-1/4	32	200	90	Stem/Rigid	Resilient, Flat	-20° - 160°	-29° - 71°	2.8	1.3	**5MR**

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS, 30RS, or 36RS.


4LD


4LDB


5LD


5M


5MB


5MR

Bumpers are included with each caster.



Low Profile 3" Threaded Stem Casters - For Super Erecta

- Threaded stem installs into the base of a standard stationary post.
- Resilient rubber tread. Bumpers not included.

Wheel Diameter (in.)	(mm)	Face (in.)	(mm)	Load Rating (lbs.)	(kg.)	Type	Wheel Tread	Temperature range (Continuous usage) (Fahrenheit)	(Celsius)	Apprx. Pkd. Wt. (lbs.)	(kg.)	Super Erecta Cat. No.
3	76	.94	24	100	45	Stem/Swivel	Resiliant Rubber	-20° - 130°	-29° - 71°	1.0	0.45	**3TM**
3	76	.94	24	100	45	Stem/Brake	Resiliant Rubber	-20° - 130°	-29° - 71°	1.1	0.50	**3TMB**

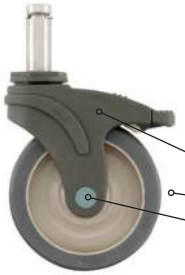

3TM


3TMB

Stem Casters - Super Erecta

Polymer & Stainless Total-Guard Caster

- High rust protection: Reinforced nylon rig with Stainless Steel stem and hardware.
- Maintenance Free: Sealed swivel SS ball bearings and Delrin axle bearings.
- Swivel and Total Lock Brake options.
- Pedal brake locks the wheel and the swivel motion. More control than conventional stem casters with wheel brakes only.
- Non-marking Thermoplastic Elastomer [TPE] tread (70 shore) is quieter and more shock absorbent than a TPU tread.



Outer rig consists of rust proof polymers, reinforced nylon, TPE wheel, and Polypropylene wheel hub.

Wheel Diameter (in.)	Wheel Diameter (mm)	Face (in.)	Face (mm)	Load Rating (lbs.)	Load Rating (kg)	Type	Wheel Tread	Temperature range (continuous) (Fahrenheit)	Temperature range (continuous) (Celsius)	Apprx. Pkd. Wt. (lbs.)	Apprx. Pkd. Wt. (kg)	Super Erecta Model No.
5	127	1.25	32	250	113	Stem/Swivel	TPE, Flat	-20° - 120°	-29° - 49°	1.7	0.8	**5PSTE**
5	127	1.25	32	250	113	Stem/Brake	TPE, Flat	-20° - 120°	-29° - 49°	1.9	0.9	**5PSTEB**

Best uses...
- Best suited for use with MetroMax and Metroseal shelving
- Best tread for high humidity controlled environments
- Excellent Corrosion Resistance
- Excellent Chemical Resistance
- Best option for aquatic facilities (environments with high salt exposure)
- Low magnetism: Best option for MRI and RFID applications
- A good option for cart wash chamber cleaning processes.

Where not to use...
- Tread not suited for exposure to acids or petroleum based chemicals.



5PSTE
Swivel



5PSTEB
Total Lock

Standard Polymer Casters

- Basic corrosion protection: Reinforced nylon rig with chromate plated stem and swivel raceway
- Maintenance Free: Sealed swivel ball bearings and Delrin axle bearings
- Swivel, Total-Lock Brake, and Rigid options
- Pedal brake locks the wheel and swivel motion
- Non-marking polyurethane (TPU) tread
- Optional Models with built-in antimicrobial TPU tread

Wheel Diameter (in.)	Wheel Diameter (mm)	Face (in.)	Face (mm)	Load Rating (lbs.)	Load Rating (kg)	Type	Wheel Tread	Temperature range (continuous) (Fahrenheit)	Temperature range (continuous) (Celsius)	Apprx. Pkd. Wt. (lbs.)	Apprx. Pkd. Wt. (kg)	Super Erecta Model No.
5	127	1.25	32	300	135	Stem/Swivel	Polyurethane, Flat	-20° - 120°	-49° - 49°	2.0	0.9	**5PC**
5	127	1.25	32	300	135	Stem/Brake	Polyurethane, Flat	-20° - 120°	-49° - 49°	2.2	1.0	**5PCB**
5	127	1.25	32	300	135	Stem/Rigid	Polyurethane, Flat	-20° - 120°	-49° - 49°	2.0	0.9	**5PCR**
5	127	1.25	32	300	135	Stem/Swivel	Polyurethane, Flat	-20° - 120°	-49° - 49°	2.0	0.9	**5PCM**
5	127	1.25	32	300	135	Stem/Brake	Polyurethane, Flat	-20° - 120°	-49° - 49°	2.2	1.0	**5PCBM**

Tread with built-in antimicrobial.

Note: Rigid connecting channel (aluminum): Cat. No. P14RC, P18RC, P21RC, P24RC, P30RC, or P36RC.

Best uses...
- Basic Corrosion Protection versus common industrial casters
- Good Chemical Resistance

Where not to use...
- Not suited for areas with spray sterilization processes on regular basis
- Not suited for high humidity controlled environments
- Not suited for high temperature cart wash chambers



5PC
Swivel



5PCB
Swivel & Brake



5PCM
Antimicrobial Tread Swivel



5PCBM
Antimicrobial Tread Swivel Brake

Job _____

Stem Casters - Super Erecta

We put space to work.

Premium Type 304 Stainless Steel Casters

- Type 304 Stainless Steel Rig, Hardware and SS bearings.
- Non-marking Treads
- Swivel, Brake, and Rigid Options
- Pedal brake locks the wheel

Bumpers are included with each caster.



Polyurethane (TPU) Tread Models

Wheel Diameter (in.)	Wheel Diameter (mm)	Face (in.)	Face (mm)	Load Rating (lbs.)	Load Rating (kg)	Type	Wheel Tread	Temperature range (continuous) (Fahrenheit)	Temperature range (continuous) (Celsius)	Apprx. Pkd. Wt. (lbs.)	Apprx. Pkd. Wt. (kg)	Super Erecta Model No.
5	127	1.25	32	300	135	Stem/Swivel	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.2	1.0	**5MPGSA**
5	127	1.25	32	300	135	Stem/Brake	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.4	1.1	**5MPBGSA**
5	127	1.25	32	300	135	Stem/Rigid	Polyurethane, Flat	-20° - 180°	-29° - 82°	2.2	1.0	**5MPRGSA**

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS, 30RS, or 36RS.



5MPGSA **5MPBGSA** **5MPRGSA**

Best uses...
- Best suited for high temperature cart wash chambers up to 180F (82C) when paired with Stainless Steel Shelving.
- Moving heavy loads regularly (90 shore TPU tread)
- High impact mobile uses (elevators, thresholds, ramps)
- Excellent Corrosion Resistance
- Excellent Chemical Resistance

Thermoplastic Rubber (TPR) Tread Models

Wheel Diameter (in.)	Wheel Diameter (mm)	Face (in.)	Face (mm)	Load Rating (lbs.)	Load Rating (kg)	Type	Wheel Tread	Temperature range (continuous) (Fahrenheit)	Temperature range (continuous) (Celsius)	Apprx. Pkd. Wt. (lbs.)	Apprx. Pkd. Wt. (kg)	Super Erecta Model No.
5	127	1.25	32	250	113	Stem/Swivel	TPR donut	-20° - 180°	-29° - 82°	2.3	1.0	**5MDGSA**
5	127	1.25	32	250	113	Stem/Brake	TPR donut	-20° - 180°	-29° - 82°	2.5	1.1	**5MDBGSA**
5	127	1.25	32	250	113	Stem/Rigid	TPR donut	-20° - 180°	-29° - 82°	2.3	1.0	**5MDRGSA**



5MDGSA **5MDBGSA** **5MDRGSA**

Best uses...
- Best tread for high humidity controlled environments
- Excellent Corrosion Resistance
- Excellent Chemical Resistance
- Softer TPR donut tread (70 shore) is more shock absorbent than TPU

Where not to use...
- Tread not suited for exposure to acids or petroleum based chemicals.

Maintenance - Stainless Casters
- TPU tread swivel and swivel/brake models: Swivel raceway has a grease fitting. The axle has sealed bearings that do not require additional lubrication.
- TPR tread swivel and swivel/brake models: swivel raceway and axles have grease fittings. Rigid caster model has an axle with a grease fitting.
- User should determine the frequency of maintenance based on their usage conditions.

Job _____

Stem Casters - Super Erecta

We put space to work.

- **Swivel and Swivel/Brake casters** rotate a full 360 degrees for easy maneuvering.
- **Brakes:** Wheel brakes are foot operated.
- **Bumpers:** Non Phtalate vinyl material is strong yet flexible to protect walls from damage. Each caster, except where noted, includes a 3-1/2" (89mm) diameter bumper. Optional 5" (127mm) diameter bumpers are available.
- **Weight Load Capacity** of a cart (evenly distributed): Caster Load Rating x 3.
- **TableWorx** All casters in this spec sheet (Except 3TM and 3TMB on Page 2) are compatible with the larger 1-5/8" diameter mobile-ready TableWorx posts, which feature built-in adapters.

Caster Wheel Material Guide

Caster Tread	Grease/Oil Resistance	Floor Protection	Load Rating	Key Advantage
Resilient Rubber	Low	High	200 lbs. (90kg)	Basic mobility.
High Modulus Rubber	High	High	250 lbs. (113kg)	Quieter than resilient rubber and polyurethane. Well suited for environments with constant exposure to moisture and/or high humidity.
Polyurethane	High	High	300 lbs. (135kg)	Easiest to move heavy loads.

Replacement Bumpers

Non Phthalate Vinyl

Diameter (in.)	Diameter (mm)	Height (in.)	Height (mm)	Super Erecta Cat. No.
3.5	89	.75	19	**9992DB**
5.5	140	.81	21	**9992N**



Rigid Caster Channels

- Typically used opposite two swivel style casters to create carts that are easy to steer over long distances.

  Note: A type 304 stainless rigid caster channel is included at no charge with each two rigid plated or SS casters. An aluminum rigid channel is included with each two polymer horn rigid casters (model 5PCR).



Rigid Caster Channel **Swivel Casters**

For shelf depth (in.)	For shelf depth (mm)	Cat. No.	(For use with 5PCR) Cat. No.
14"	355	**14RS**	**P14RC**
18"	457	**18RS**	**P18RC**
21"	530	**21RS**	**P21RC**
24"	610	**24RS**	**P24RC**
30"	760	**30RS**	**P30RC**
36"	910	**36RS**	**P36RC**



24RS



P24RC

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The Spirit of Excellence

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 33 - WORK TABLE, WITH PREP SINK(S)

John Boos EPT6R10-DL2B-72L

Prep Table Sink Unit, 2-compartment, 72"W x 30"D x 45-3/4"H overall size, (2) sinks located at left end, (1) 16"W x 20"D front-to-back x 8" deep sink bowl & (1) 16"W x 20"D front-to-back x 4" deep sink bowl , 10"H backsplash, includes 10" swing spout with 4" centers & Poly sliding cutting board, (1) stainless steel drawer on right, 16/300 stainless steel top, stainless steel legs, adjustable undershelf, & 1" adjustable bullet feet, NSF

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					
2									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		
2		

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 8" centers, 3-1/2" drain opening

PLUMBING 2 REMARKS

3-1/2" drain opening

SPEC SHEET

"EPT6R10" STAINLESS STEEL PREP TABLE W/SINK

16GA Top w/Stainless Steel Base & Undershelf - 10" Riser

FEATURES:

- 16GA Stainless Steel Top w/10" Riser & Turndown
- Type 300 Stainless Steel With #4 Polish, Satin Finish
- 1-1/2" Stallion Edge On Front With Side Edges 90 Degree Bend Down For Table Line-Up
- (1) 16"x20"x12" Bowl & (1) 16"x20"x4" Bowl
- (1) Poly Sink Cover/Cutting Board
- Stainless Steel Utensil Drawer
- Stainless Steel Base With Adjustable Undershelf
- Adjustable Bullet Feet
- Shipped Knocked-Down, Easy-To-Assemble
- Includes (1) Deck Mounted Faucet 4" O/C w/10" Swing Spout (PBF-4DM-10LF)

SPECIFICATIONS:

- Top: Stainless Steel Tops Are TIG Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Top: 16GA Stainless Steel Type 300 Stainless Steel With #4 Polish, Satin Finish
- Shelf: 18GA Stainless Steel,
- Legs: 1-5/8" Round O.D. 16GA Tubular Stainless Steel
- Gussets: Stainless Steel
- Feet: 1" Adjustable Stainless Steel Bullet Feet

CERTIFICATIONS:



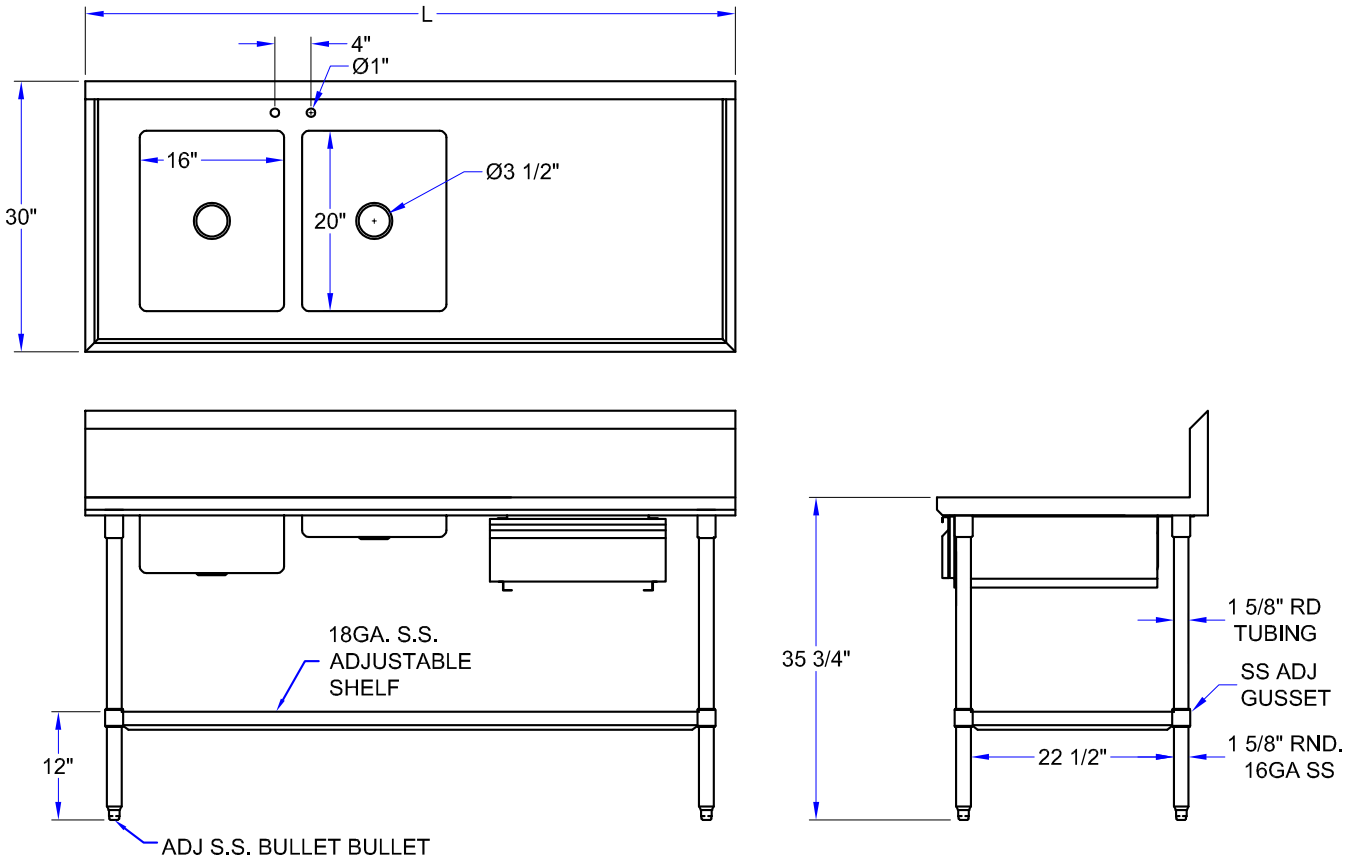
EPT6R10-DL2B-72-L

"EPT6R10" STAINLESS STEEL PREP TABLE WITH SINK

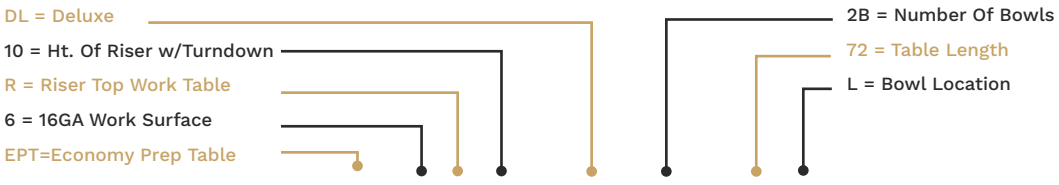
MODEL	LENGTH (L X W)	WEIGHT (LBS)
EPT6R10-DL2B-72L	72"x30"	328
EPT6R10-DL2B-72R	72"x30"	328
EPT6R10-DL2B-96L	96"x30"	360
EPT6R10-DL2B-96R	96"x30"	360

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



MODEL # STRUCTURE



"EPT6R10" STAINLESS STEEL PREP TABLE WITH SINK

MODEL	LENGTH (L X W)	WEIGHT (LBS)
EPT6R10-DL2B-72L	72"x30"	328
EPT6R10-DL2B-72R	72"x30"	328
EPT6R10-DL2B-96L	96"x30"	360
EPT6R10-DL2B-96R	96"x30"	360

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 34 - ICE & WATER DISPENSER (1 EA REQ'D)

Scotsman HID312ABX-1

Meridian™ Ice & Water Dispenser, push-button dispensing, H2 Nugget Ice, air-cooled, production capacity up to 260 lb/24 hours at 70°/50° (225 lb AHRI certified at 90°/70°), 12 lb bin storage capacity, sealed maintenance-free bearings, removable bin, removable air filter, SmoothStream™ water dispensing, removable spouts and sink, enlarged 0.8" sink drain, recessed utility chase, stainless steel evaporator and auger, enlarged 11" dispensing area, USB software upgrade port, unit specific QR code, stainless steel exterior, AgION™ antimicrobial protection, R290 refrigerant, includes 7.5' power cord with plug, cULus, NSF engineered and assembled in USA

ACCESSORIES

Mfr	Qty	Model	Spec
Scotsman	1		NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details
Scotsman	1		3 yr. parts & labor warranty, std. (nc)
Scotsman	1		5 year parts on compressor
Scotsman	1	AP1-P	AquaPatrol™ Plus Water Filtration System, single system, 2.1 gallons per minute max flow, designed for cubers up to 650 lb, and for flakers, nuggets & nugget dispensers up to 1,200 lb, cULus, NSF
Scotsman	1	APRC6-P	AquaPatrol™ Plus Water Filter Replacement cartridges (package of 6), cULus, NSF

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	7				

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"				3/8"	1/2"
2				3/8"		3/8"			

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	3/4"	
2		

PLUMBING 2 REMARKS

inlet & outlet size

meridian®

HID312 - Touch-Free Ice & Water Dispenser

Nugget Ice Machine / Dispenser



HID312A-1 with optional KLP24A legs



Sealed, maintenance-free bearings ensure maximum reliability and contribute to a long machine life

The Meridian® Difference

Sanitation:

- Touch-free, infrared dispensing of ice and water eliminates the need to physically touch the dispenser for more sanitary operation
- AgION® and other antimicrobial compounds are molded into key components to help inhibit the growth of microbes, bacteria, mold and algae
- Fully removable bin, spouts, air filter, sink, and grill allow for easy cleaning and maintenance
- Sealed refrigeration system minimizes outside airborne contamination
- Front accessible, removable air filter makes cleaning more convenient

Reliability & Ease of Use:

- Sealed, maintenance-free bearings reduce preventative maintenance and ensure maximum reliability
- Produces Scotsman's chewable H² Nugget Ice which is slow-melting and designed for reliable dispensing
- Space-maximizing design – the industry's smallest operational footprint relative to capacity, featuring specially designed contoured sides for enhanced breathability
- Unit-specific QR code for quick access to service manuals and warranty history
- Durable stainless-steel evaporator and exterior panels, plus larger sink opening and dispensing area
- Enhanced service features - Intuitive LED diagnostic lights reduce service time and convenient USB drive allows for fast software updates
- Industry-leading energy and water efficiency along with quieter operation



Touch-free infrared sensor dispensing option, providing more sanitary operation



User controlled antimicrobial push-button dispensing option, providing quick and efficient operation

24 Hour Volume Production

Air Cooled		
70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C
320/145 lb/kg		245/111 lb/kg

Specifications

Model Number	Condenser Unit	Dispensing Method	Storage Capacity lb/kg	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Min. Circuit Amps	Energy Consumption kWh/100 lb 90°F(32°C)/70°F(21°C)	Water Usage Gallons/100 lb (liters/45.4 kg) Potable 90°F(32°C)	Condenser 70°F(21°C)
HID312AX-1	Air	Touch-Free Sensor	12/5.4	115/60/1	15	Cord	4.11	12/45.5	-
HID312ABX-1	Air	Button Activated	12/5.4	115/60/1	15	Cord	4.11	12/45.5	-
HID312AWX-1*	Air	Touch-Free Sensor	12/5.4	115/60/1	15	Cord	4.11	12/45.5	-

*Wall mount configuration. Does not have or accept a drip tray. Unit designed to be installed over existing sink.

H² Nugget Ice

Chewable, slow-melting ice that allows for more reliable dispensing.



3/4" x 5/16" x 3/8" (1.9 x 0.8 x 0.95 cm)

Certification

DESIGNED ENGINEERED ASSEMBLED IN THE USA · CERTIFIED ISO 9001:2015 · REVIT BY Scotsman · NSF · AHRI CERTIFIED · agion · c UL us

Warranty

- 3 years parts and labor.
- 5 years parts on the compressor and condenser.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

HID312 - Touch-free Ice Machine / Dispenser

Scotsman®

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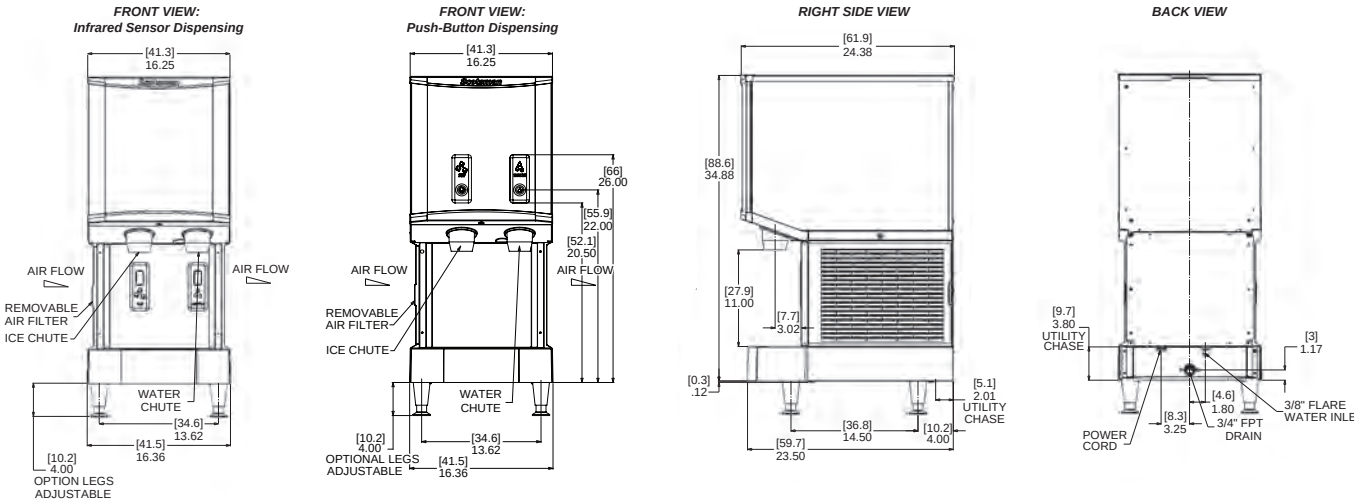
HID312 - Touch-Free Ice & Water Dispenser

Nugget Ice Machine / Dispenser

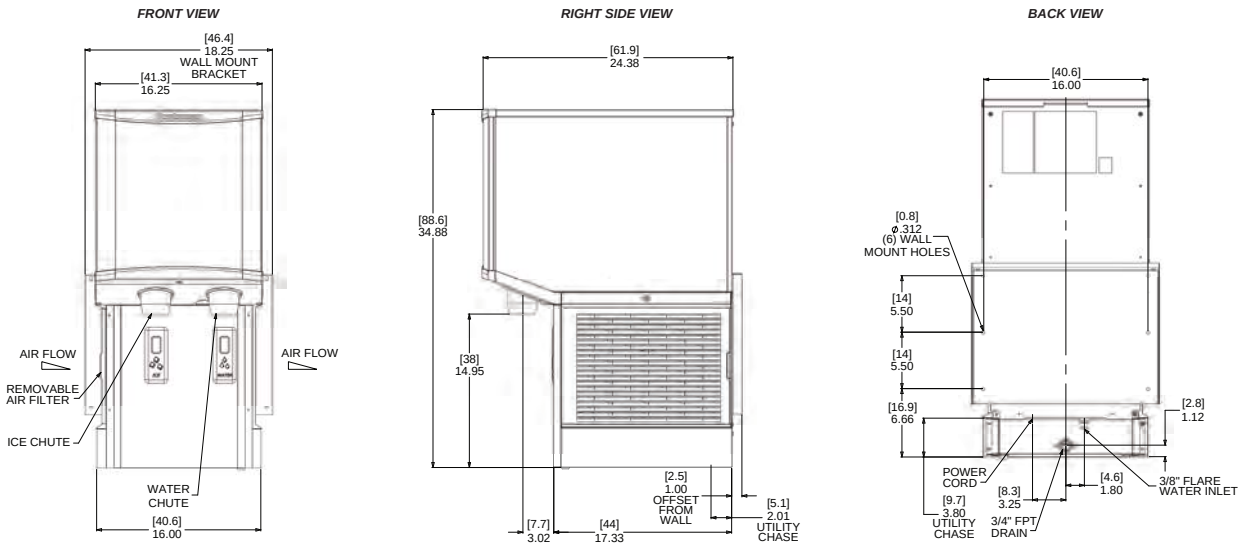
HID312 - Touch-free Ice Machine / Dispenser

Without Wall Mount: HID312A(B)

Installation Note: Allow 6" space at left, back and right side for ventilation and utility connections. All models include 7.5' power cord with NEMA 5-15P plug.



With Wall Mount: HID312AW



All Models

Dimensions (W x D x H):

Unit:
HID312A(B)X-1: 16.25" x 24.38" x 35"
HID312AWX-1: 18.25" x 24.38" x 35"

Shipping Carton:
HID312A(B)X-1: 24.25" x 27.13" x 41.5"
HID312AWX-1: 24.25" x 27.13" x 41.5"

Shipping Weight:	HID312A(B)X-1: 183 lb/ 83 kg HID312AWX-1: 188 lb/ 85 kg
BTUs per hour:	3,200
Refrigerant:	R290
Refrigerant Charge (oz):	5.0

Accessories

Model Number	Description
KLP24A	4" Adjustable legs, box of 4, plastic with metallic foot.
HST16-A	Machine stand for HID312, with locking reversible door and shelf.
HST16B-A	Machine stand for HID312, basic version.

Scotsman recommends all ice machines have water filtration. See Scotsman water filter specification sheet for details.

Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Potable Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)
Electrical Voltage	-5%	+10%

Specifications and design are subject to change without notice.

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WELBILT an Ali Group Company

Scotsman

AquaDefense System®

Water Filters

SSM Plus and Aqua Patrol Plus® Water Filtration Systems



SSM3-P



AP3-P

Features

SSM Plus

- Extends the life of your Scotsman machine and provides cleaner, more consistent ice.
- Now with AquaArmor with AgION®, a silver-based anti-microbial compound that reduces the growth of bacteria, microorganisms, algae, mold and slime on ice machine surfaces, preventing premature clogging.
- Ultrafine half-micron filtration, combined with food-grade polyphosphate, assures that chlorine, off-tastes, odors and particles stay out of your ice.
- Filtration can reduce unscheduled water-related maintenance calls by as much as 40%.
- Easy to install and maintain.

AquaPatrol Plus®

- Leaves chlorine in water to keep machine cleaner longer.
- Polyphosphate feed to inhibit scale build up.
- Easy to install and maintain.
- Tighter pore size now eliminates more undesirable compounds.
- New smaller footprint gives operations more flexibility.

NSF International Standards

Standard No. 42: Aesthetic Effects

- Chemical Unit
  - Chlorine reduction, class 1
  - Taste and odor reduction
- Mechanical Filtration Unit
  - Particle reduction, class 1
    - 99.9% reduction of particles
    - 1/2 micron and larger sizes

Standard No. 53: Health Effects

- Mechanical Filtration Unit
  - Turbidity reduction
  - Cyst reduction
  - Asbestos reduction

The SSM and AquaPatrol Plus filter and replacement cartridge have been tested and listed by NSF only for the functions listed above. Check for compliance with state and local law and regulations. Do not use where the water is micro-biologically unsafe, or with water of unknown quality without adequate disinfection before or after the unit. Can be used on water that may contain filterable cysts.

Water Filters

Certification

DESIGNED ENGINEERED ASSEMBLED USA · CERTIFIED ISO 9001:2015 · REVIT by Scotsman · c UL us · agion · NSF

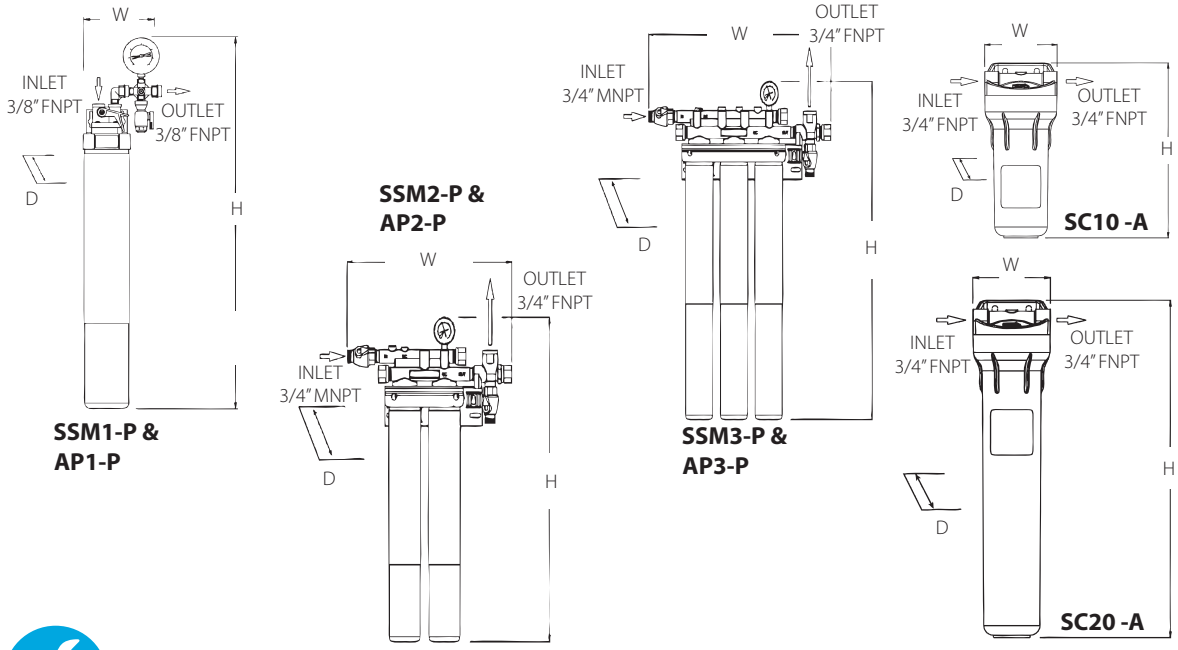
Warranty

- 5 years on manifold parts only
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

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Water Filters

SSM Plus and Aqua Patrol Plus® Water Filtration Systems



Specifications

	Model Number	Dimensions W	D	H	Description	Maximum Flow (gallons/minute)
SSM Plus	SSM1-P	5.6	4.75	30.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	1.67
	SSM2-P	16.6	5.5	29.26	Double System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	3.34
	SSM3-P	21	5.5	29.26	Triple System for Cubers over 1,300 lb (544 kg)	5.01
AquaPatrol Plus®	AP1-P	5.6	4.75	21.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	2.1
	AP2-P	16.6	5.5	19.26	Double System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	4.2
	AP3-P	21	5.5	19.26	Triple System for Cubers over 1,300 lb (544 kg)	6.3
Coarse Pre-Filters	SC10-A	5.16	5.5	12.44	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	5
	SC20-A	5.16	5.5	22.44	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	10

Shipping

Model Number	Dimensions	Weight (lb/kg)
SSM1-P:	21" x 10" x 6"	7/3
SSM2-P:	26" x 16" x 13"	11/5
SSM3-P:	26" x 16" x 13"	16/7
AP1-P:	10" x 21" x 6"	7/3
AP2-P:	16" x 26" x 13"	11/5
AP3-P:	16" x 26" x 13"	16/7
SC10-A:	6" x 6" x 17"	5/2
SC20-A:	6" x 6" x 26"	11/5

Accessories

Model Number	Description
SC10RC40	SC10 Replacement Filter (package of 40)
SC20RC20	SC20 Replacement Filter (package of 20)
SSMRC1	Replacement Cartridge for SSM Plus (package of 1)
SSMRC6	Replacement Cartridge for SSM Plus (package of 6)
APRC6-P	Replacement Cartridge for AquaPatrol Plus® (package of 6)
APRC1-P	Replacement Cartridge for AquaPatrol Plus® (package of 1)

Scotsman recommends all ice machines have water filtration.

Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)

Specifications and design are subject to change without notice.

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Scotsman®

AquaDefense System®

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Water Filters

Certification

DESIGNED ENGINEERED ASSEMBLED USA · CERTIFIED ISO 9001:2015 · REVIT by Scotsman · c UL us · agion · NSF

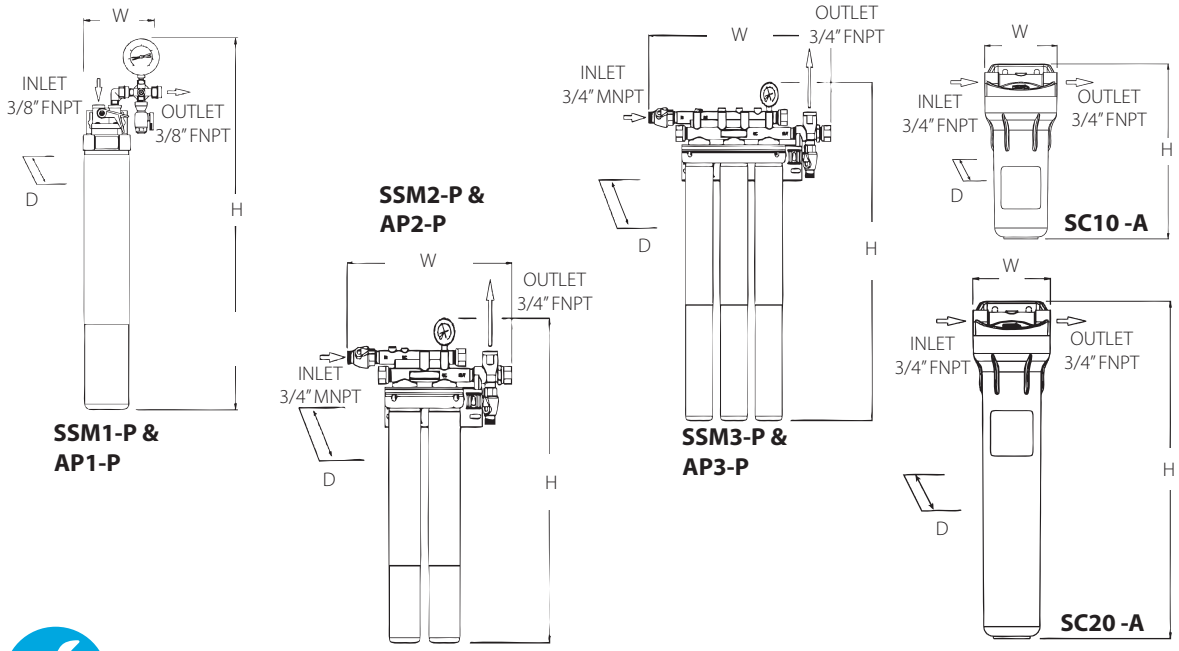
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Water Filters

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AP2-P:	16" x 26" x 13"	11/5
AP3-P:	16" x 26" x 13"	16/7
SC10-A:	6" x 6" x 17"	5/2
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APRC6-P	Replacement Cartridge for AquaPatrol Plus® (package of 6)
APRC1-P	Replacement Cartridge for AquaPatrol Plus® (package of 1)

Scotsman recommends all ice machines have water filtration.

Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)

Specifications and design are subject to change without notice.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 35 - TILTING SKILLET BRAISING PAN, ELECTRIC (1 EA REQ'D)

Vulcan VPP40E-208

PRECIPAN™ Tilting Braising Pan, electric, 40 gallon usable capacity, multifuntion cooking unit, 80° - 482°F temperature range, multi-zone temperature controlled cooking & multiple timers, auto mode for programed recipes, manual pan or kettle mode, USB port, food probe ready, strainer, motor driven pan tilt/lift, Auto-lift arm (for use with baskets), auto & precise water fill, powered drain without tilting, retractable spray hose, cULus, NSF (V1BPT15E-86)

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1	VPP-STRAINER40	PRECIPAN™ Strainer Kit, for 40 gallon
Vulcan	3	VPP-BASKET	PRECIPAN™ Mesh Basket (Capacity: (2) for 28 gallon, (3) for 40 gallon)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208	60	3				95	34.2			

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/4			3/4					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2	

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

PRECIPAN™

Electric Tilting Braising Pan



Model VPP40E

SELL SHEET

c UL US LISTED

CLASSIFIED UL EPH

ANSI/NSF Standard #4

SPECIFIER STATEMENT

Vulcan Precision Pan VPP 28 or 40 gallon usable capacity sized units. Multifunction cooking: Simmer, Grill, Braise, Saute, Pan Fry, Steam, and Boil. Large touch screen with visual display of set and actual temperature 80°-482°F. Auto mode for recipes, preloaded and programmable, up to 5 stages in a cooking cycle. Manual mode with multi-zone temperature controlled cooking and multiple timers. Auto & precise water fill to specific or preset volumes with installation choice for single or dual temperature water control. Embossed gallon and liter markings. Powered touch drain without tilting. Cleaning assist mode with retractable spray hose. Motor driven pan tilt/lift. Auto-lift arm (for use with baskets). Full pour path strainer. Recipe, HACCP recording, and service diagnostic with USB port. Food probe ready. Available in 208, 240, or 480 v/60/3-ph.

UL Listed. UL Listed to Canadian safety standards. Classified by UL to NSF Standard #4.

VPP28E Dimensions:

- External dimensions: 43.3" W x 38.3" D x 39.4" H
- Tank dimensions: 27.3" W x 24.7" D x 10.6" H

VPP40E Dimensions:

- External dimensions: 55.1" W x 38.3" D x 39.4" H
- Tank dimensions: 39.1" W x 24.7" D x 10.6" H

MODELS

- ❑
- ❑
- ❑
- ❑
- ❑
- ❑

STANDARD FEATURES

- Twin control with LCD touchscreen and turn/push knob.
- AUTO mode features preloaded and programmable recipes with picture or text display; additional AUTO options include "My Recipes" and "My Favorites".
- MANUAL mode with multi-zone temperature controlled cooking.
- Pan mode with zones and timers (2 on 28gal, 3 on 40gal models); Kettle mode up to 6 timers along with auto-lift option for baskets.
- Visual display of set and actual temperature, 80-482°F.
- Continuous timer tracks up to 99:00 minutes and seconds. Set, remaining or count time displayed.
- Automatic water filling to specific preset volumes or a desired manual selection, including audible prompt to alert when completed.
- Embossed gallon and liter markings.
- Electronically controlled powered drain allows operators to drain without tilting.
- Motor driven pan tilt/lift and a wide pour path ensures rapid and controlled emptying with minimal pour area.
- Assistance mode for manual cleaning and retractable spray hose.
- Custom settings allow for user personalization, interactive service diagnostics, data collection and operator instructions.
- Automatic preheat function.
- Lid stops in place for vented cooking.
- PC software provided facilitates transfer of recipes, photographs and profiles via USB.
- USB port and multi point food probe socket.
- Auto-lift arm included (for use with baskets).
- One-year limited parts and labor warranty (two-year for K-12).

PRECIPAN™ ELECTRIC TILTING BRAISING PAN

Approved by_____ Date_____ Approved by_____ Date_____

VULCAN

PRECIPAN™
Electric Tilting Braising Pan

INCLUDED ACCESSORIES


❑


❑


❑

ACCESSORIES


❑


❑

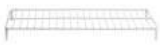

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As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.

VULCAN

PRECIPAN™
Electric Tilting Braising Pan

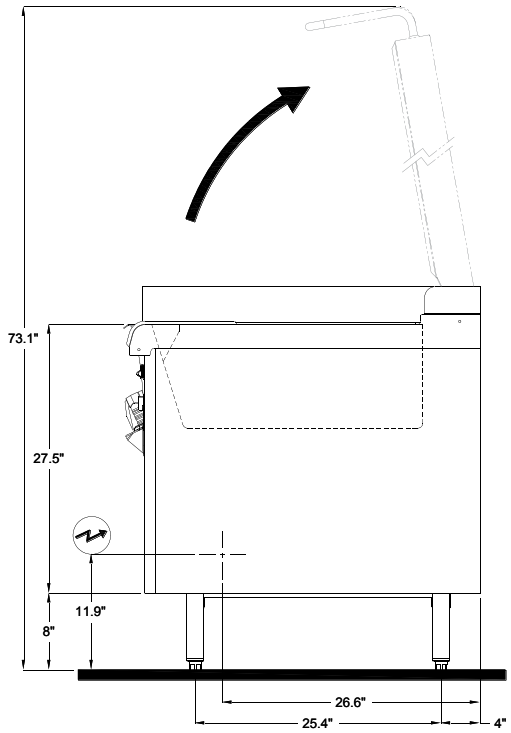
MODEL: VPP28E

SERVICE CONNECTIONS

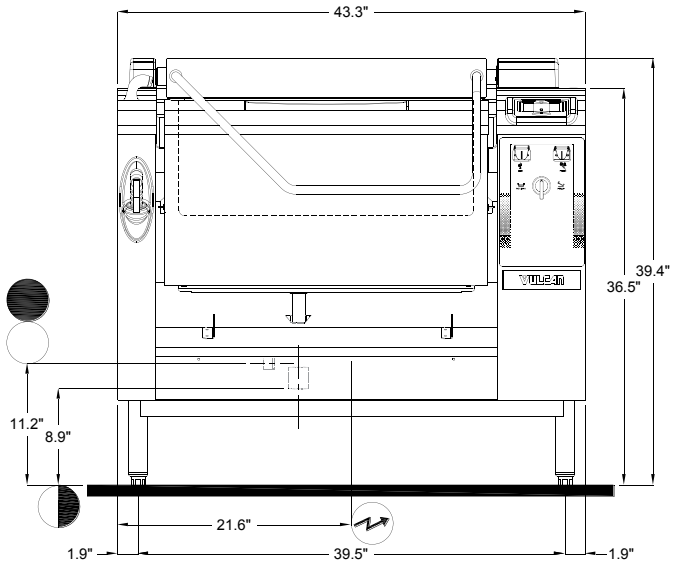
ELECTRICAL CONNECTION:
Heating element, control and motor power

MINIMUM CLEARANCES/WALLS

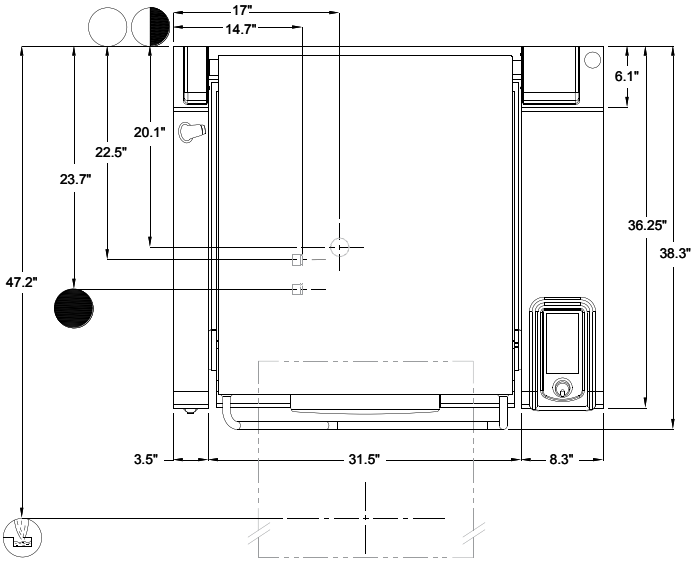
	Left	Back	Right
Standard	0"	0"	0"
To heat source	12"	12"	12"



Side View (VPP28E)



Front View (VPP28E)



Overhead View (VPP28E)

VPP28E Model

Dimensions	
Tank:	27.3" W x 24.7" D x 10.6" H
External:	43.3" W x 38.3" D x 39.4" H
Packaged:	52.8" W x 44.5" D x 50.0" H

Capacity	Weight
28 gal	541 lbs/ 629 lbs packaged

Voltage/Phase	Frequency	kW	Amps
208/3	60 Hz	22.8	63.3
240/3	60 Hz	20.9	50.4
480/3	60 Hz	27.9	33.6

Amperage values in the table are nominal. Tolerance is +5/-10%.
Always refer to the NEC, state and local codes.

Electrical Connection
Electric inlet at 11.9" from the floor (allow a cable with 5' of slack)

Potable Cold Water
Water: ¾" male GHT. Inlet at 11.2" from the floor

Potable Hot Water*
Water: ¾" male GHT. Inlet at 11.2" from the floor

Drain
1½" diameter. Water outlet at 8.9" from the floor

Floor Trough (optional)
Minimum size 21.6" x 31.5"

Approved by_____ Date_____ Approved by_____ Date_____

VULCAN

PRECIPAN™
Electric Tilting Braising Pan

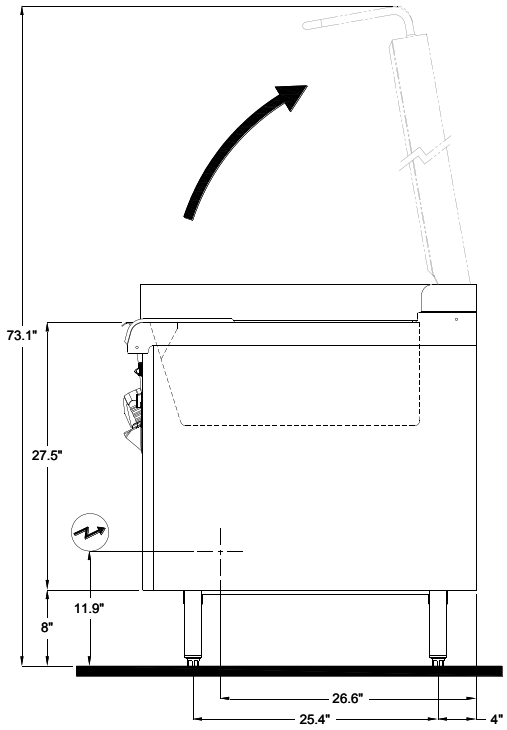
MODEL: VPP40E

SERVICE CONNECTIONS

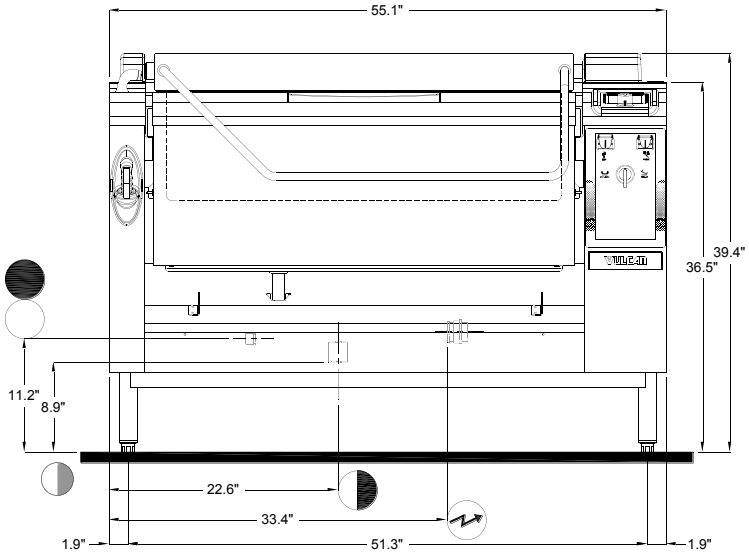
ELECTRICAL CONNECTION:
Heating element, control and motor power

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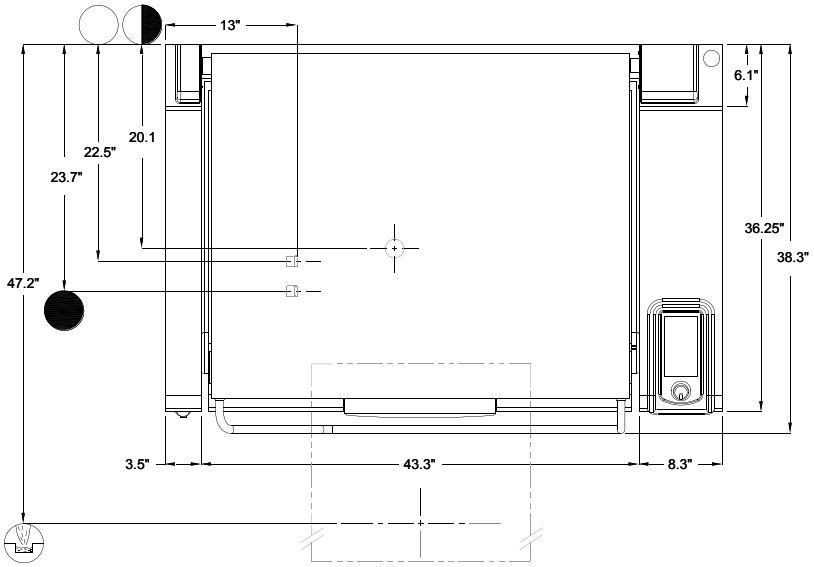
	Left	Back	Right
Standard	0"	0"	0"
To heat source	12"	12"	12"



Side View (VPP40E)



Front View (VPP40E)



Overhead View (VPP40E)

VPP40E Model

Dimensions	
Tank:	39.1" W x 24.7" D x 10.6" H
External:	55.1" W x 38.3" D x 39.4" H
Packaged:	60.6" W x 43.0" D x 50.0" H

Capacity	Weight
40 gal	662 lbs/ 708 lbs packaged

Voltage/Phase	Frequency	kW	Amps
208/3	60 Hz	34.2	95
240/3	60 Hz	31.4	75.6
480/3	60 Hz	41.9	50.3

Amperage values in the table are nominal. Tolerance is +5/-10%.
Always refer to the NEC, state and local codes.

Electrical Connection
Electric inlet at 11.9" from the floor (allow a cable with 5' of slack)

Potable Cold Water
Water: ¾" male GHT. Inlet at 11.2" from the floor

Potable Hot Water*
Water: ¾" male GHT. Inlet at 11.2" from the floor

Drain
1½" diameter. Water outlet at 8.9" from the floor

Floor Trough (optional)
Minimum size 21.6" x 31.5"

Approved by_____ Date_____ Approved by_____ Date_____

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 36 - WORK TABLE, 72", STAINLESS STEEL TOP (1 EA REQ'D)

John Boos ST4R5-3072GBK

Work Table, 72"W x 30"D, 14/300 stainless steel top with 5" backsplash, with Stallion Safety Edge front, 90° turndown on sides, box channel understructure with sound deadening tape, galvanized legs, side & rear adjustable bracing, adjustable bullet feet, NSF, KD

ACCESSORIES

Mfr	Qty	Model	Spec
John Boos	1	X-0002L	Size modification to reduce size, price next largest size
John Boos	1	X-0115X	Modified to specifications, PER SKETCH (used when changing size) **Modify to 63.75" **

SPEC SHEET

"ST4R5-GBK" STAINLESS STEEL TOP WORK TABLES

14GA Top w/5" Riser & Galvanized Legs & Adjustable Bracing

FEATURES:

- 14GA Stainless Steel Top w/5" Riser & Turndown
- Type 300 Stainless Steel With #4 Polish, Satin Finish
- Top Is Sound Deadened
- Reinforced With 1"x2" Channel Running Entire Length Of Table
- 1-1/2" Stallion Edge On Front Side Edges 90 Degree Bend Down For Table Line-Up
- Galvanized Base With Adjustable Bracing
- Shipped Knocked-Down, Easy-To-Assemble

SPECIFICATIONS:

- Top: Stainless Steel Tops Are TIG Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Top: 14GA Stainless Steel Type 300 Stainless Steel With #4 Polish, Satin Finish
- Bracing: 1-1/4" Round O.D. 18GA Galvanized Steel
- Legs: 1-5/8" Round O.D. 16GA Tubular Galvanized Steel
- Gussets: Galvanized Steel
- Feet: 1" Adjustable Stainless Steel Bullet Feet

CERTIFICATIONS:



ST4R5-3048GBK

ACCESSORIES

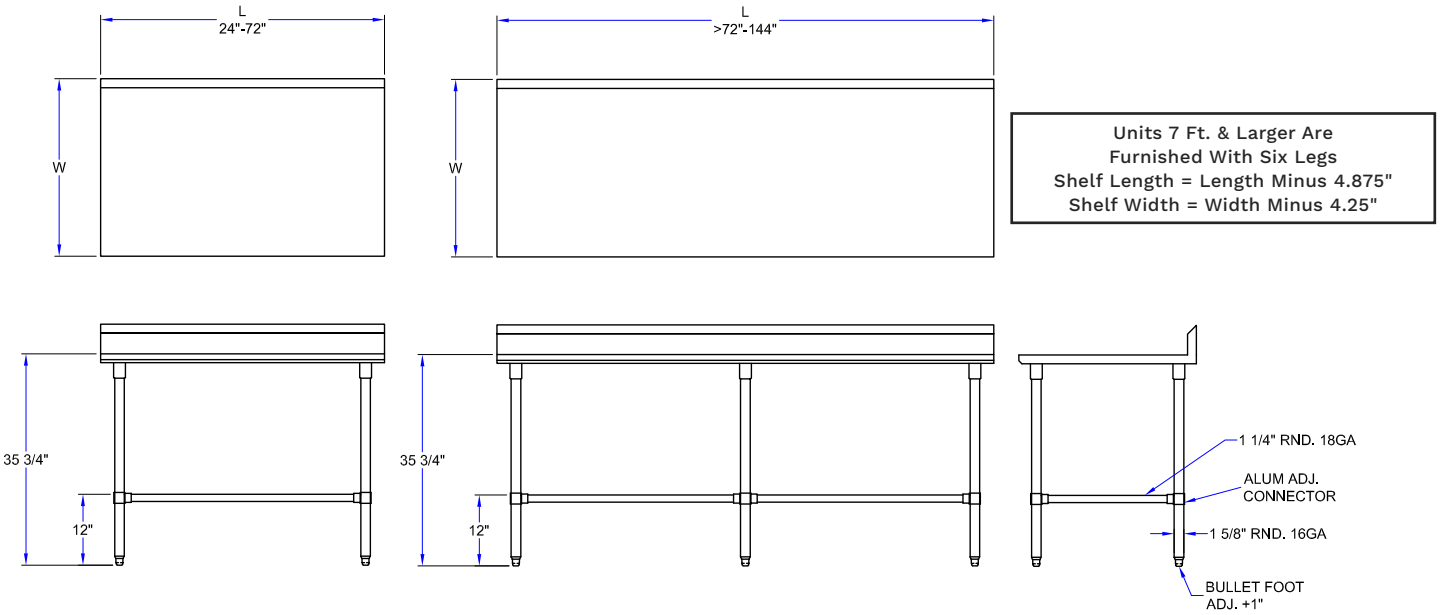
DESCRIPTION
Drawer
Drawer Lock
Casters
Overshelves
Sinks
Pot Rack

"ST4R5-GBK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP
24"	ST4R5-2424GBK	44	900	ST4R5-3024GBK	49	900	ST4R5-3624GBK	55	900
30"	ST4R5-2430GBK	49	900	ST4R5-3030GBK	55	900	ST4R5-3630GBK	63	900
36"	ST4R5-2436GBK	55	900	ST4R5-3036GBK	61	900	ST4R5-3636GBK	70	900
48"	ST4R5-2448GBK	66	900	ST4R5-3048GBK	74	900	ST4R5-3648GBK	84	900
60"	ST4R5-2460GBK	77	650	ST4R5-3060GBK	87	650	ST4R5-3660GBK	97	650
72"	ST4R5-2472GBK	89	420	ST4R5-3072GBK	99	420	ST4R5-3672GBK	112	420
84"	ST4R5-2484GBK	108	1350	ST4R5-3084GBK	121	1350	ST4R5-3684GBK	138	1350
96"	ST4R5-2496GBK	119	1350	ST4R5-3096GBK	134	1350	ST4R5-3696GBK	153	1350
108"	ST4R5-24108GBK	129	1350	ST4R5-30108GBK	146	1350	ST4R5-36108GBK	166	1350
120"	ST4R5-24120GBK	141	1200	ST4R5-30120GBK	159	1200	ST4R5-36120GBK	180	1200
132"	ST4R5-24132GBK	152	960	ST4R5-30132GBK	171	960	ST4R5-36132GBK	195	960
144"	ST4R5-24144GBK	164	750	ST4R5-30144GBK	185	750	ST4R5-36144GBK	211	750

OVERALL WEIGHT (WT) AND MAX WEIGHT CAPACITY (WT CAP) ARE IN POUNDS (LBS). MAX WEIGHT CAPACITY EVENLY DISTRIBUTED.
ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



MODEL # STRUCTURE

5 = Ht. Of Riser w/Turndown
R = Top w/Riser
4 = 14GA Work Surface
ST = Stainless Steel Top

24 = Width Of Work Surface
30 = Length Of Work Surface
GB = Galvanized Legs & Bracing
K = Ships Knocked Down

ST4R5-2430GBK

"ST4R5-GBK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP
24"	ST4R5-2424GBK	44	900	ST4R5-3024GBK	49	900	ST4R5-3624GBK	55	900
30"	ST4R5-2430GBK	49	900	ST4R5-3030GBK	55	900	ST4R5-3630GBK	63	900
36"	ST4R5-2436GBK	55	900	ST4R5-3036GBK	61	900	ST4R5-3636GBK	70	900
48"	ST4R5-2448GBK	66	900	ST4R5-3048GBK	74	900	ST4R5-3648GBK	84	900
60"	ST4R5-2460GBK	77	650	ST4R5-3060GBK	87	650	ST4R5-3660GBK	97	650
72"	ST4R5-2472GBK	89	420	ST4R5-3072GBK	99	420	ST4R5-3672GBK	112	420
84"	ST4R5-2484GBK	108	1350	ST4R5-3084GBK	121	1350	ST4R5-3684GBK	138	1350
96"	ST4R5-2496GBK	119	1350	ST4R5-3096GBK	134	1350	ST4R5-3696GBK	153	1350
108"	ST4R5-24108GBK	129	1350	ST4R5-30108GBK	146	1350	ST4R5-36108GBK	166	1350
120"	ST4R5-24120GBK	141	1200	ST4R5-30120GBK	159	1200	ST4R5-36120GBK	180	1200
132"	ST4R5-24132GBK	152	960	ST4R5-30132GBK	171	960	ST4R5-36132GBK	195	960
144"	ST4R5-24144GBK	164	750	ST4R5-30144GBK	185	750	ST4R5-36144GBK	211	750

OVERALL WEIGHT (WT) AND MAX WEIGHT CAPACITY (WT CAP) ARE IN POUNDS (LBS). MAX WEIGHT CAPACITY EVENLY DISTRIBUTED.
ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 37 - INGREDIENT BIN (3 EA REQ'D)

CFS Brands BIN3602

Carlisle - Mobile Ingredient Bin, 36 gallon capacity, clear sliding lid, heavy-duty non-marking casters, polyethylene, white, BPA Free, Made in USA

INGREDIENT BINS AND FLOOR RACK

- Portable, convenient storage bins for large quantities of sugar, flour, etc.
- Lids slide open for easy access
- Heavy-duty, non-marking casters



BIN3602

White (02) Gray (23)

Prod No	Description	Color	UOM	Case Qty	List Price
Ingredient Bins					
BIN27 Δ	Ingredient Bin - 27gal	02	CS	1	$576.64
BIN36 Δ	Ingredient Bin - 36gal	02	CS	1	$655.67
BIN44 Δ	Ingredient Bin - 44gal	02	CS	1	$707.80
BIN27L Δ	Replacement Lid for BIN27	07	CS	1	$131.40
BIN36L Δ	Replacement Lid for BIN36	07	CS	1	$146.02
BIN44L Δ	Replacement Lid for BIN44	07	CS	1	$146.02

FLOOR RACK SYSTEM

- Interlocking modular system provides a raised surface in dry and cooling storage areas
- Perfect for areas where moisture collects on the floor
- Open design allows for air circulation
- 12in square units lock together, holds up to 3,000 pounds per square foot
- Made of FDA approved high density polyethylene; withstands temperatures from -40°F to 180°F
- NSF listed
- Dishwasher safe or clean with hose



271023

Gray (23)

Prod No	Description	Color	UOM	Case Qty	List Price
Floor Rack System					
2710 Δ	Floor Rack System - 12in x 12in	23	CS	12	$517.92

NSF listed products are designated with a Δ and may be prefixed with an N.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 38 - DRYING RACK UNIT (2 EA REQ'D)

Metro MAX4-PR48VX4

MetroMax® 4 Mobile Drying Rack Unit, 48"W x 24"D x 68"H, 4-tier, for trays/cutting boards/sheet pans & steam pans, includes: (4) open shelf frames, (4) 63" mobile posts, (2) cutting board/tray drying racks, (2) pan racks, (4) polymer swivel casters (2 with brakes), built in Microban® antimicrobial product protection, NSF

{9.32}

MetroMax® 4 Drying Racks

MetroMax 4 Drying Racks combine the corrosion protection and strength of MetroMax 4 with the convenience of a drying rack unit that efficiently sorts and holds pots, pans and trays while they dry to prevent wet nesting.

Three Tier Tray Rack:
36" (914mm) and 48" (1219mm) lengths. Each consists of (3) MetroMax 4 shelf frames, (4) 63" (1600mm) mobile posts, (4) corrosion resistant polymer horn casters (two swivel, two brake), (3) tray racks,

Four Tier Bulk Drying and Tray Rack:
36" (914mm) and 48" (1219mm) lengths. Each consists of (3) MetroMax 4 shelf frames, (1) MetroMax 4 shelf, (4) 63" (1600mm) mobile posts, (4) corrosion resistant polymer horn casters (two swivel, two brake), (2) stainless steel drop-in racks, (1) tray rack.

Four Tier Tray and Steam Pan Rack:
36" (914mm) and 48" (1219mm) lengths. Each consists of (4) MetroMax 4 shelf frames, (4) 63" (1600mm) mobile posts, (4) corrosion resistant polymer horn casters (two swivel, two brake), (2) tray racks, (2) steam pan racks.

Key Benefits

- **Promotes food safety** by preventing wet nesting, where two wet/damp items are nested together preventing proper airflow.
- **Superior air circulation:** Fast drying of trays, cutting boards, pans, lids, pots and all sink items.
- **"Hold strong" slots:** Tray and Pan Racks have tall slots to assure trays, cutting boards, steam pans, and other tall items don't tip over while being loaded/unloaded and during use.
- **Wobble Free, Worry Free mobility:** Sturdy carts are easy to maneuver with swivel polymer casters.
- **Easy to Clean:** Shelf mats have built-in Microban antimicrobial product protection. It keeps the product "cleaner between cleanings".
- **NSF Listed**



MAX4-PR48VX2



MAX4-PR48VX3



MAX4-PR48VX4

MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban® Products Company, Huntersville, NC. Microban® product protection does not by itself protect a user from food borne illness. Product must be routinely cleaned.

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

LO2-231 | 11/24

Information and specifications are subject to change without notice.
Please confirm at time of order.
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metro.com
North Washington Street, Wilkes-Barre, PA 18705
Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: metro.com/contactus

{9.32} MetroMax® 4 Drying Racks

Specifications - Shelving Units, Drop-Ins, Tray Racks, Pan Racks

- **Longitudinal Beams & Posts:** Pultrusions - continuous glass fibers and thermo set resin composite.
- **End Beams, Adjustable Foot & Socket:** Injection molded polyester thermoplastic resin with glass reinforcement.
- **Drop In Rack:** Electro-Polished Type 304 Stainless Steel
- **Cutting Board/Tray Drying Rack:** Corrosion resistant taupe epoxy coated steel and rigid PVC (non phtalate) extrusions.
- **Shelf Mats:** Polypropylene. Mats contain Microban antimicrobial product protection.
- **Load Capacity:** 200 lbs. (91kg) per drop-in rack, tray rack, or pan rack.
- **Stationary Load Capacity:** 2000lbs. (907kg)
- **Mobile Load Capacity:** 750 lbs. (340kg) per unit
- **Polymer Casters:** 2 swivel, 2 swivel with brakes. Corrosion-resistant, polymer horn, stainless steel axle and hardware. 5" (127mm) diameter.



MAX4-PR36VX2



MAX4-PR36VX3



MAX4-PR36VX4

Dimensions

MetroMax 4 Mobile Drying Rack Units

Three Tray Racks (three tier unit)

Model No.	Nominal Width (in.)	Nominal Width (mm)	Nominal Length (in.)	Nominal Length (mm)	Nominal Height (in.)	Nominal Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
MAX4-PR36VX2	24	610	36	914	68	1702	72.7	33.0
MAX4-PR48VX2	24	610	48	1219	68	1702	86.9	39.4

Two SS Drop-ins, One Tray Rack, One Bulk Shelf (4-tier)

Model No.	Nominal Width (in.)	Nominal Width (mm)	Nominal Length (in.)	Nominal Length (mm)	Nominal Height (in.)	Nominal Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
MAX4-PR36VX3	24	610	36	914	68	1702	65.0	29.5
MAX4-PR48VX3	24	610	48	1219	68	1702	76.8	34.8

Two Tray Racks and Two Pan Racks (4-tier)

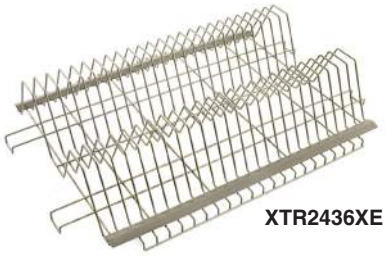
Model No.	Nominal Width (in.)	Nominal Width (mm)	Nominal Length (in.)	Nominal Length (mm)	Nominal Height (in.)	Nominal Height (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
MAX4-PR36VX4	24	610	36	914	68	1702	80.6	36.5
MAX4-PR48VX4	24	610	48	1219	68	1702	95.3	43.2

Note: For the actual dimensions for mobile units, add 2" (51mm) to the nominal dimension to account for the bumpers.

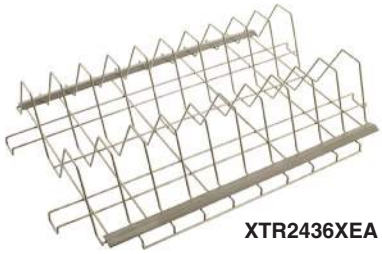
{9.32} MetroMax® 4 Drying Racks



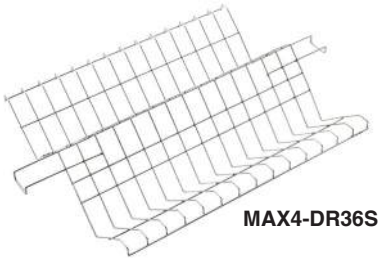
Tip: Convert a MetroMax 4 shelf to an open frame by removing the shelf mat sections.



XTR2436XE



XTR2436XEA



MAX4-DR36S



Cutting Board & Tray Drying Rack Accessories

- Mount to MetroMax 4 open shelf frames (no shelf mats), open grid and solid MetroMax i shelves, MetroMax i open shelf frames, MetroMax Q shelves, Super Erecta Pro, and Super Erecta.
- 1 1/8" (28mm) or 3" (76mm) slot spacing available.
- Polymer glide strips provide an impact resistant surface for long life.

Model No.	Fits Shelf or Frame (in.)	(mm)	Upright Spacing (in.)	(mm)	Upright Height (in.)	(mm)	Tray Capacity	Approx. Pkd. Wt. (lbs.)	(kg)
XTR2436XE	24x36	610x914	1 1/8	28	6	150	24	14.7	6.7
XTR2448XE	24x48	610x1219	1 1/8	28	6	150	34	19.8	9.0
XTR2460XE	24x60	610x1524	1 1/8	28	6	150	43	25.4	11.5
XTR2436XEA	24x36	610x914	3	76	6	150	10	9.9	4.5
XTR2448XEA	24x48	610x1219	3	76	6	150	14	12.9	5.8
XTR2460XEA	24x60	610x1524	3	76	6	150	17	16.4	7.4

Type 304 Stainless Drop-In Racks (for MetroMax 4 only)

- Drop-ins (models "MAX4-") require a four-sided MetroMax 4 frame.
- A drop-in rack can be added to a standard MetroMax 4 shelf by removing the shelf mats and using the shelf frame.

Model No.	Fits Shelf (in.)	(mm)	Height (in.)	(mm)	Approx. Pkd. Wt. (lbs.)	(kg)
MAX4-DR36S	24x36	610x914	33 7/8	860		
MAX4-DR48S	24x48	610x1219	45 7/8	1165		

MetroMax 4 open shelf frames

- Open shelf frames accomodate the drop-ins, tray racks, and pan racks.
- Bag of 4 wedges included.
- A standard MetroMax 4 may be converted to a frame by removing all shelf mat sections.

Model No.	Fits Shelf or Frame (in.)	(mm)	Approx. Pkd. Wt. (lbs.)	(kg)
MAX4-4F2436	24x36	610x914	6.9	3.1
MAX4-4F2448	24x48	610x1219	8.6	3.9

Drip Tray - for a MetroMax i frame or shelf.

- Patent pending water collection accessory is compatible with MetroMax i.
- Consult Spec Sheet 9.32b to learn how to integrate this accessory and its related MetroMax i shelf or shelf frame to a MetroMax 4 unit.

Important: Drip Tray must mount to a MetroMax i 24x36" (610x914mm) Frame. Steam Pan not included.

{9.32}

MetroMax® 4 Drying Racks

Sorting Pegs

6" Tall *(152mm)* **Sorting Pegs**

- Installs to any open grid polymer Metro shelf
- Pack of 8 Pegs
- Can be used to manage steam pans 4" (102mm) and deeper
- Material: Mineral reinforced polypropylene
- Model No. **X6PEG-8PK**

X6PEG-8PK



X8

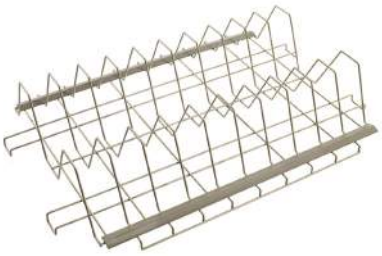


Drying Option.

Tray and pan drying wire racks are compatible with any Super Erecta, Super Erecta Pro, or Super Adjustable Super Erecta Shelf.



XTR2436XE



XTR2436XEA



XTR2436XE Shown on a Smartwall unit atop of Super Erecta Shelving in Metroseal Gray.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 40 - WORK TABLE, 36", STAINLESS STEEL TOP (1 EA REQ'D)

John Boos ST4R5-3036GSK

Work Table, 36"W x 30"D, 14/300 stainless steel top with 5" backsplash, with Stallion Safety Edge front, 90° turndown on sides, box channel understructure with sound deadening tape, galvanized legs & adjustable undershelf, adjustable bullet feet, NSF, KD

ACCESSORIES

Mfr	Qty	Model	Spec
John Boos	1	DR2020-S30	Drawer, for 30"D work tables, 20"W x 20" front-to-back x 5" deep, stainless steel front & drawer pan, roller bearing slides, NSF, for stainless steel table tops only
John Boos	1	X-0005A	Centered (modification)
John Boos	1		Additional undershelf to be specified (For Standard Table Dimensions Only)
John Boos	1	GSK6-3036	Work Table Undershelf, 36"W x 30"D, 16 ga. galvanized

SPEC SHEET

"ST4R5-GSK" STAINLESS STEEL TOP WORK TABLES

14GA Top w/5" Riser & Galvanized Legs & Adjustable Undershelf

FEATURES:

- 14GA Stainless Steel Top w/5" Riser & Turndown
- Type 300 Stainless Steel With #4 Polish, Satin Finish
- Top Is Sound Deadened
- Reinforced With 1"x2" Channel Running Entire Length Of Table
- 1-1/2" Stallion Edge On Front Side Edges 90 Degree Bend Down For Table Line-Up
- Galvanized Base With Adjustable Undershelf
- Shipped Knocked-Down, Easy-To-Assemble

SPECIFICATIONS:

- Top: Stainless Steel Tops Are Tig Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Top: 14GA Stainless Steel Type 300 Stainless Steel With #4 Polish, Satin Finish
- Shelf: 18GA Galvanized Steel, (36" Wide Tables, 16GA Lower Shelf)
- Legs: 1-5/8" Round O.D. 16GA Tubular Galvanized Steel
- Gussets: Galvanized Steel
- Feet: 1" Adjustable Stainless Steel Bullet Feet

CERTIFICATIONS:



ST4R5-3048GSK

ACCESSORIES

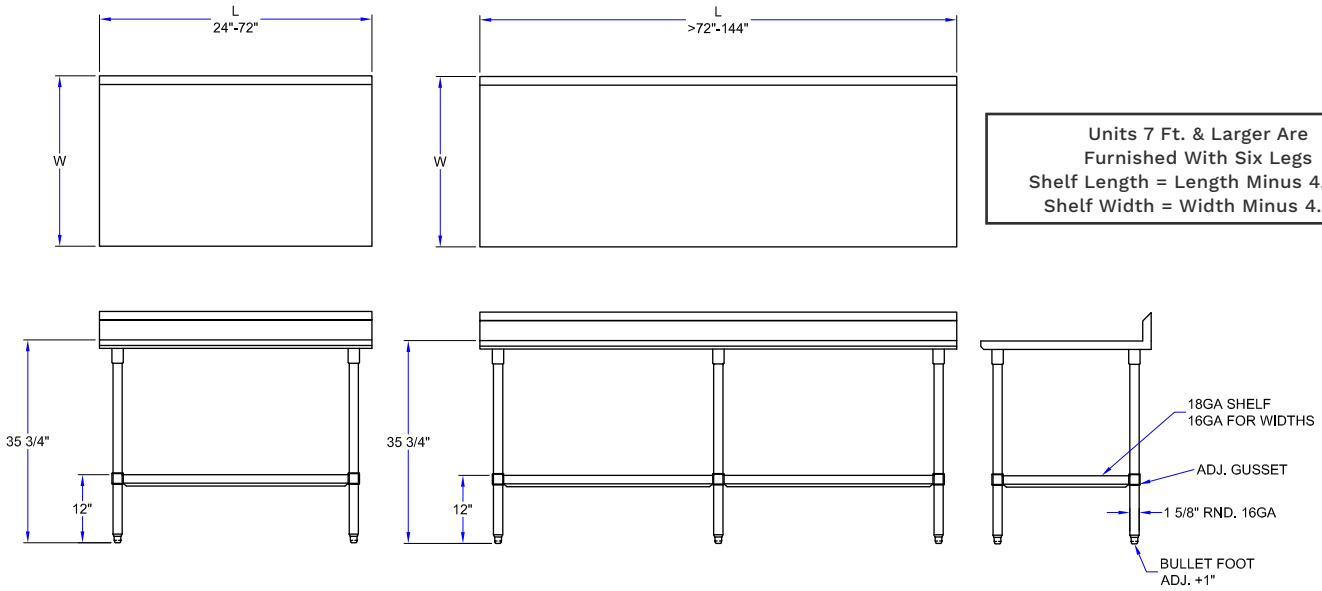
DESCRIPTION
Drawer
Drawer Lock
Casters
Overshelves
Sinks
Pot Rack

"ST4R5-GSK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT (LBS)	30" WIDE	WT (LBS)	36" WIDE	WT (LBS)
24"	ST4R5-2424GSK	48	ST4R5-3024GSK	54	ST4R5-3624GSK	63
30"	ST4R5-2430GSK	54	ST4R5-3030GSK	61	ST4R5-3630GSK	75
36"	ST4R5-2436GSK	61	ST4R5-3036GSK	69	ST4R5-3636GSK	84
48"	ST4R5-2448GSK	75	ST4R5-3048GSK	86	ST4R5-3648GSK	104
60"	ST4R5-2460GSK	89	ST4R5-3060GSK	103	ST4R5-3660GSK	124
72"	ST4R5-2472GSK	104	ST4R5-3072GSK	119	ST4R5-3672GSK	145
84"	ST4R5-2484GSK	125	ST4R5-3084GSK	143	ST4R5-3684GSK	176
96"	ST4R5-2496GSK	139	ST4R5-3096GSK	160	ST4R5-3696GSK	197
108"	ST4R5-24108GSK	153	ST4R5-30108GSK	176	ST4R5-36108GSK	217
120"	ST4R5-24120GSK	166	ST4R5-30120GSK	193	ST4R5-36120GSK	238
132"	ST4R5-24132GSK	180	ST4R5-30132GSK	209	ST4R5-36132GSK	258
144"	ST4R5-24144GSK	194	ST4R5-30144GSK	226	ST4R5-36144GSK	278

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



MODEL # STRUCTURE

5 = Ht. Of Riser w/Turndown
R = Top w/Riser
4 = 14GA Work Surface
ST = Stainless Steel Top

24 = Width Of Work Surface
30 = Length Of Work Surface
GS = Galvanized Legs & Shelf
K = Ships Knocked Down

ST4R5-2430GSK

"ST4R5-GSK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT (LBS)	30" WIDE	WT (LBS)	36" WIDE	WT (LBS)
24"	ST4R5-2424GSK	48	ST4R5-3024GSK	54	ST4R5-3624GSK	63
30"	ST4R5-2430GSK	54	ST4R5-3030GSK	61	ST4R5-3630GSK	75
36"	ST4R5-2436GSK	61	ST4R5-3036GSK	69	ST4R5-3636GSK	84
48"	ST4R5-2448GSK	75	ST4R5-3048GSK	86	ST4R5-3648GSK	104
60"	ST4R5-2460GSK	89	ST4R5-3060GSK	103	ST4R5-3660GSK	124
72"	ST4R5-2472GSK	104	ST4R5-3072GSK	119	ST4R5-3672GSK	145
84"	ST4R5-2484GSK	125	ST4R5-3084GSK	143	ST4R5-3684GSK	176
96"	ST4R5-2496GSK	139	ST4R5-3096GSK	160	ST4R5-3696GSK	197
108"	ST4R5-24108GSK	153	ST4R5-30108GSK	176	ST4R5-36108GSK	217
120"	ST4R5-24120GSK	166	ST4R5-30120GSK	193	ST4R5-36120GSK	238
132"	ST4R5-24132GSK	180	ST4R5-30132GSK	209	ST4R5-36132GSK	258
144"	ST4R5-24144GSK	194	ST4R5-30144GSK	226	ST4R5-36144GSK	278

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

John BOOS
Since 1887

ITEM #: _____ QTY: _____
MODEL #: _____
PROJECT NAME: _____

010518

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"GSK6" OPTIONAL LOWER SHELVES - GALVANIZED 16GA

FOR MODEL: ST4-GSK, ST6-GSK, ST4R-GSK, ST6R-GSK, JNS, HNS, DNS

FEATURES:

- OPTIONAL UNDERSHELF 16 GAUGE, GALVANIZED STEEL
- FOR SERIES ST4-GSK, ST6-GSK, ST4R-GSK, ST6R-GSK, JNS, HNS, AND DNS TABLES
- KNOCKDOWN SETUP
- ALL MODELS ARE NSF CERTIFIED



CONSTRUCTION:

- GALVANIZED STEEL SHELVES ARE MIG WELDED

MATERIAL:

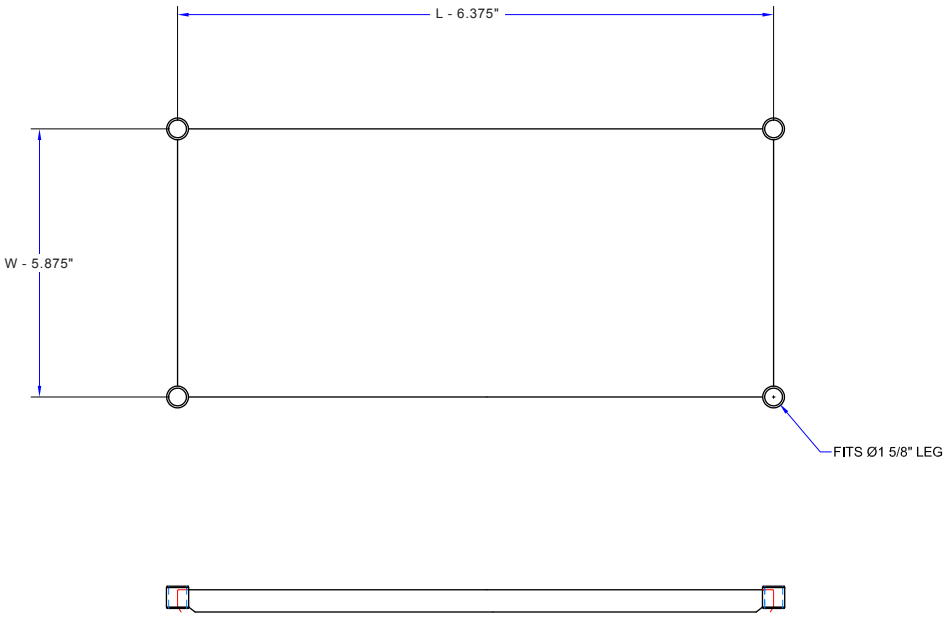
- SHELF: 16 GAUGE GALVANIZED STEEL



OPTIONAL LOWER SHELVES - GALVANIZED 16GA

L	24" WIDE	QTY	30" WIDE	QTY	36" WIDE	QTY
24"	GSK6-2424		GSK6-3024		GSK6-3624	
30"	GSK6-2430		GSK6-3030		GSK6-3630	
36"	GSK6-2436		GSK6-3036		GSK6-3636	
48"	GSK6-2448		GSK6-3048		GSK6-3648	
60"	GSK6-2460		GSK6-3060		GSK6-3660	
72"	GSK6-2472		GSK6-3072		GSK6-3672	
84"	GSK6-2484		GSK6-3084		GSK6-3684	
96"	GSK6-2496		GSK6-3096		GSK6-3696	
108"	GSK6-24108		GSK6-30108		GSK6-36108	
120"	GSK6-24120		GSK6-30120		GSK6-36120	
132"	GSK6-24132		GSK6-30132		GSK6-36132	
144"	GSK6-24144		GSK6-30144		GSK6-36144	

DETAILED SPECIFICATIONS



OPTIONAL LOWER SHELVES - GALVANIZED 16GA

L	24" WIDE	WT. (LBS)	30" WIDE	WT. (LBS)	36" WIDE	WT. (LBS)
24"	GSK6-2424	14	GSK6-3024	16	GSK6-3624	15
30"	GSK6-2430	16	GSK6-3030	20	GSK6-3630	18
36"	GSK6-2436	17	GSK6-3036	21	GSK6-3636	22
48"	GSK6-2448	24	GSK6-3048	29	GSK6-3648	29
60"	GSK6-2460	29	GSK6-3060	35	GSK6-3660	36
72"	GSK6-2472	34	GSK6-3072	41	GSK6-3672	47
84"	GSK6-2484	39	GSK6-3084	48	GSK6-3684	55
96"	GSK6-2496	44	GSK6-3096	54	GSK6-3696	57
108"	GSK6-24108	45	GSK6-30108	56	GSK6-36108	64
120"	GSK6-24120	50	GSK6-30120	62	GSK6-36120	71
132"	GSK6-24132	55	GSK6-30132	69	GSK6-36132	80
144"	GSK6-24144	59	GSK6-30144	78	GSK6-36144	86

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 41 - REACH-IN REFRIGERATOR (1 EA REQ'D)

Everest Refrigeration ESR1

Reach-In Refrigerator, one-section, 29-1/4"W, 23.0 cu. ft. capacity, self-contained top mounted refrigeration, (1) solid hinged self-closing field reversible door (locking), (3) epoxy coated wire shelves, height adjustable clips, digital controls with LED display, auto defrost, LED interior lighting, pressure relief port, stainless steel interior, stainless steel sides, galvanized steel top, bottom & rear, (2) leg stabilizers, (4) 5" swivel casters (2 locking), R290 Hydrocarbon refrigerant, 1/4 HP, cord, , NSF, cETLus, ETL-Sanitation, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Everest Refrigeration	1		Parts and labor: 3 years from ship date
Everest Refrigeration	1		Electrical components: 5 years from ship date
Everest Refrigeration	1		Compressor: 10 years from ship date
Everest Refrigeration	1		Door hinged on right, standard
Everest Refrigeration	1	CASA5-01	5" Overall Height Casters Set of 4, (front 2 locking), standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115		1	Cord & Plug		5-15P	3.3		1/4		

UPRIGHT REACH-IN REFRIGERATOR
TOP MOUNT CONDENSING UNIT

ESR1 ES Series

3 YEARS PARTS & LABOR
5 YEARS ELECTRICAL
10 YEARS COMPRESSOR
WARRANTY



Refrigeration System
· Top mounted, self-contained and fully detachable Blizzard R290 condensing unit uses environmentally friendly, EPA-compliant R290 refrigerant with zero (0) Ozone Depletion Potential (ODP) and three (3) Global Warming Potential (GWP). Blizzard R290 is easily replaceable and requires no on-site brazing.
· Electronically commutated (ECM) fan motors achieve rapid cooling with less energy consumption.
· Full-length air duct and airflow guard ensure optimal cold air circulation.
· Time-initiated and temperature-terminated auto defrost cycle for seamless operation.
· Large capacity, corrosion-resistant condenser and evaporator coils.
· Self-maintaining, energy-efficient condensate drain pan requires no external drains or electric heaters.
· High performance, auto-reverse condenser fan motor supports compressor ventilation and condenser coil cleaning.
· Pressure relief devices allow rapid cabinet re-entry.
· Pre-wired and ready to plug, 115V/60Hz/1Ph, NEMA 5-15P.

Cabinet Construction
· Heavy duty stainless steel interior / exterior with rounded corners for a hazard-free workspace.
· Open spaced interior with no walls between compartments.
· Galvanized steel top, bottom and rear.
· 2.5" thick high density polyurethane insulation.
· Four 5" swivel casters with locks on front set. Leg stabilizers standard.

Lighting
· Energy efficient silicone coated and shatter-proof LED lighting provides bright, high color illumination with low heat output.

Doors
· Heavy duty stainless steel interior / exterior.
· 2.5" thick high density polyurethane insulation.
· Frame heaters prevent exterior moisture build up.
· Self-closing with adjustable torsion system for a positive seal.
· Snap-in magnetic door gasket make cleaning and replacement an easy process.
· High strength, recessed door handles.
· Pre-installed door locks keep your items safe from theft.
· Field reversible.

Shelving
· Three epoxy coated, steel wire shelves per section.
· Height adjustable stainless steel clips.

Temperature Control
· Multi-function digital controller with easy to read LED display.
· Factory preset temperature, 35°F. Temperature setting range from 33°F to 54°F.
· Audible overheat protection alarm for compressor and condenser coil.

Options
· Additional shelving.
· 3" swivel casters with locks.
· 3.5" – 6" height-adjustable and interchangeable legs.
· Left hinged door.

Type	Doors	Capacity Cu. Ft.	Shelves	Refrigerant	HP	Power V-Hz-Ph	Amps	Crated Weight	Exterior Dimensions		
									L	D	H*
REF	1	23	3	R-290	1/4+	115-60-1	3.3	296 lbs	29.25"	31.625"	74.25"

(†)Based on evaporating temperature of 23°F (-5°C) & condensing temperature of 131°F (55°C). (⚑) Product capacity is calculated based on standard industry figures. (※) Reference plan view for clarification on caster/unit height. If dimensions and capacity are critical, please contact Everest Refrigeration. Blizzard R290 replacement is at the sole discretion of Everest Refrigeration. Specifications subject to change without notice.

UPRIGHT REACH-IN REFRIGERATOR
TOP MOUNT CONDENSING UNIT

ESR1 ES Series

DIMENSIONAL DATA

External Dims.	L	29.25 in.
	D	31.625 in.
	H*	74.25 in.
Crated Weight		296 lbs.
Doors/Drawers/Lids		1
Max Weight Support		-

STORAGE DATA

Net Capacity Cu. Ft. ⚑	23
Shelves	3
Barrels	-
20 oz. Bottles	-
12 oz. Bottles	-
12 oz. Cans	-
8" Mugs	-
# of Pans (Top)	-
# of Pans (Drawer)	-
Dividers	-
Trays	-

ELECTRICAL DATA

Voltage	115-60-1
Full Load Amperage	3.3A
Feed Wires w/ Ground	3
Cord Length	9ft
NEMA Plug Type	NEMA 5-15P

REFRIGERATION DATA

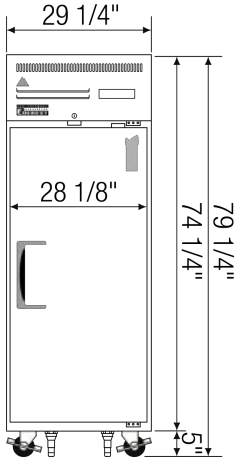
Compressor	Top
Refrigerant	R-290
Compressor HP	1/4+
BTU/HR†	1926

KEY

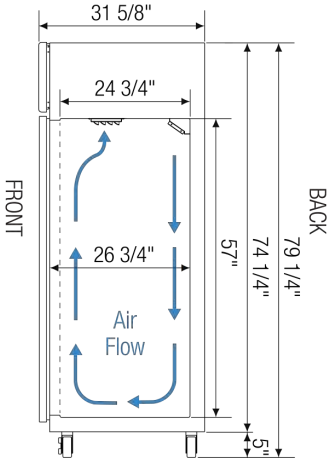
D	Door	**R**	Refrigerator
L	Lid	**REF**	Refrigerator
H	Half Door	**F**	Freezer
FD	Full Door	**FRZ**	Freezer
SD	Solid Door	**DUAL**	REF/FRZ Combo
GD	Glass Door	**DR**	Drawer

	Elevation	Right	Plan	3D	Back
KCL					

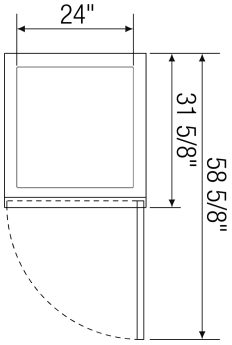
PLAN VIEW



FRONT



SIDE



TOP

ACCESSORIES & OPTIONS

☐	Additional Shelving	- Contact Everest Refrigeration for more information.
☐	AJL03-00	- Interchangeable Leg for Caster (Optional)
☐	CASA3-01	- 3" Overall Height Caster Assembly - (2) Front (2) Rear
☐	Left Hinged Door	- Contact Everest Refrigeration for more information.

(†)Based on evaporating temperature of 23°F (-5°C) & condensing temperature of 131°F (55°C). (⚑) Product capacity is calculated based on standard industry figures. (✲) Reference plan view for clarification on caster/unit height. If dimensions and capacity are critical, please contact Everest Refrigeration. Blizzard R290 replacement is at the sole discretion of Everest Refrigeration. Specifications subject to change without notice.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 42 - OPEN DISPLAY MERCHANDISER (1 EA REQ'D)

Turbo Air TOM-40B-SP(-A)-N

Vertical Open Display Merchandiser, 14.4 cu. ft. capacity, 39-1/8"W x 27"D x 78"H, self-contained refrigeration with self-cleaning condenser, open front, tempered glass front shield, (4) adjustable stainless steel shelves in 1" increments, LED lights, energy saving night curtain standard, specify interior, black exterior, front air intake & rear air discharge, R290 Hydrocarbon refrigerant, (2) 3/4 HP, cord with , cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Note: Contact factory representative for parts & accessories discounts
Turbo Air	1		2 year parts & labor warranty, standard
Turbo Air	1		Additional 3 year compressor warranty (5 year total), standard
Turbo Air	1		Self-cleaning condenser device equipped, standard
Turbo Air	1		Black finish
Turbo Air	1		Must specify interior finish

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-20P	15.5		3/4		
2									3/4		

REFRIGERATOR MANUFACTURER
Turbo air
more durable, efficient, beautiful

4184 E. Conant St.
Long Beach, CA 90808
Tel. 310-900-1000
Fax. 310-900-1077
www.turboairinc.com

Project:	
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
AIA #:	SIS #:
CSI Section 11400	

Vertical Open Display Cases

Full Heights
Solid Side Panel

Model : TOM-40B-SP(-A)-N

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.



Night Curtain (Standard)



Security Cover (Optional)



TOM-40B-SP-N



TOM-40B-SP-A-N

FEATURES & BENEFITS

- ***Self-Cleaning Condenser***
  The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

- ***Hydrocarbon refrigerants (R-290)***
  With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

- ***Modern design***
  By integrating great contours with durable structures, our modern style product designs are user-friendly while maintaining the highest product visibility and aesthetics. Safety reinforced tempered glass front shield optimizes the merchandiser's display effects of fresh salads, sandwiches, desserts and beverages. Its elegant contemporary euro design will enhance any store application.

- ***Designed to enhance impulsive sales***
  Ideal for eye-catching displays and convenient access with fast service in high traffic area.

- ***Interior materials available in two standards***
  SP: stainless steel interior for sanitary purposes
  SP-A: black coated interior with mirrored sides for maximized display effects.

- ***LED interior lighting under each shelf***
- ***Solid side panels used to ensure durability***
- ***Standard back-guard improves airflow***
- ***Energy saving night curtain standard***
- ***Optional security cover available***
- ***Foamed with polyurethane, high-density cell insulation (CFC free)***
- ***Perforated interior back wall and top for improved airflow***
- ***Front air intake and rear air discharge***

NATURAL Refrigerant

Model	CU./FT.	# of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
TOM-40B-SP(-A)-N	**14.4**	**4**	**3/4 x 2**	**15.5**	**642**	**39 1/8 x 27 x 78**

Ver.20220315 Printed in U.S.A.

* Depth does not include 1-1/4" for rear spacers. † Height does not include 5/8" for bolt height.

Vertical Open Display Cases

Full Heights
Solid Side Panel

Model : TOM-40B-SP(-A)-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	NEMA 5-20P
Full Load Amperes	15.5
Compressor HP	3/4 x 2
Cord Length (ft.)	9 7/8
Refrigerant	R-290
DIMENSIONAL DATA	
Net Capacity (cu. ft.)	14.4
Ext. Length Overall (in.)	39 1/8 (993mm)
Ext. Depth Overall (in.)*	27 (685mm)
Ext. Height Overall (in.)†	78 (1982mm)
Int. Length Overall (in.)	36 5/8 (930mm)
Int. Depth Overall (in.)	15 (382mm)
Int. Height Overall (in.)	49 7/8 (1267mm)
# of Shelves	4
Shelf Size (L x D) (in.)	36 1/2 x 12
Net Weight (lbs.)	512
Gross Weight (lbs.)	642

Design and specifications subject to change without notice.
Actual shipping weight may differ due to extra packing materials for product protection.
* Depth does not include 1-1/4" for rear spacers.
† Height does not include 5/8" for bolt height.

WARRANTY : 2 Year Parts and Labor Warranty
Additional 3 Year Warranty on Compressor

STANDARD FEATURES

- ***Simple plug-in installation***
- ***Patented self-contained system, no plumbing required***
- ***Standard color comes in black only***
- ***Solar powered digital thermometer***
- ***Digital elctronic thermostat with defrost control***
- ***Bolt adjustable up to 2 3/4"***

** Lead time applies. Please contact your sales representative for more details to order.

Recommended operating conditions

TOM models are designed to operate in an environment where temperature & humidity do not exceed 75°F and 55% respectively.
Units should not be installed near HVAC vents, fans or doorways that will disrupt the air curtain and compromise the function of the cabinet.
Air curtain models will run most efficiently when completely loaded with product.
When used as a built-in, required clearance for the rear is 4" and the top is 5".

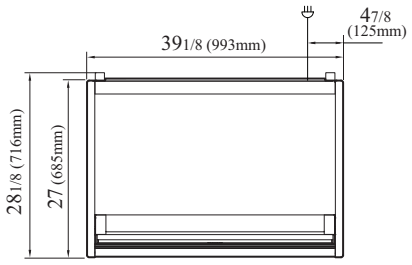
OPTIONAL ACCESSORIES

- 1.6" caster: CAS16WBT00 (non-brake)
- 4" caster, ½" diameter & 13 TPI: G8F6500101 (non-brake), G8F6500201 (w/ brake)
- 6" leveling seismic leg (½", 13 TPI): 30221M0700
- Security cover: SC-40 (White), SC-40B (Black), SCM-40 (White), SCM-40B (Black), SCS-40
- Price tag channel: P4000000ZK (36½"L)

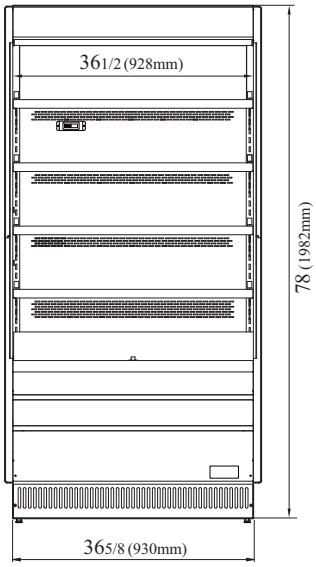
Ver.20220315

PLAN VIEW

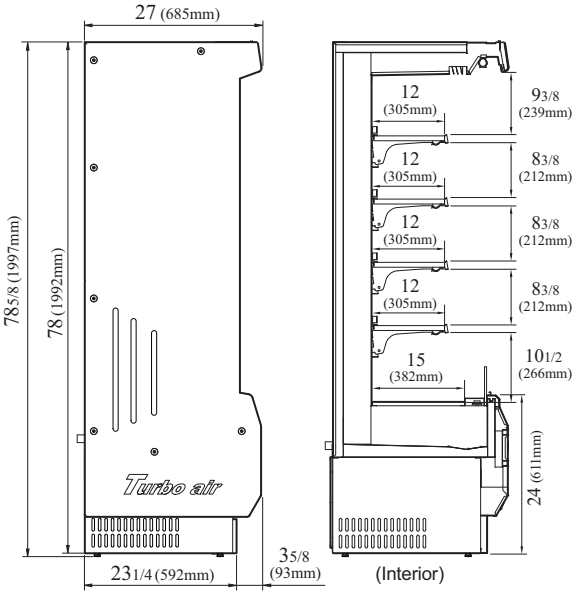
(unit : inch)



TOP VIEW



FRONT VIEW



SIDE VIEW

NATURAL Refrigerant | Intertek | Intertek | 2 YEAR WARRANTY | Compressor 5 YEAR WARRANTY (U.S.A only)

- **Turbo Air** : 800-627-0032
- **GK** : 800-500-3519
- **Warranty** : 800-381-7770
- **AC** : 888-900-1002

Turbo air | GERMAN KNIFE | RADIANCE | Turbo air | Texaking

Continued product development may necessitate specification changes without notice.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 43 - REFRIGERATED MERCHANDISER (1 EA REQ'D)

Everest Refrigeration EMGR48B

Reach-In Glass Door Merchandiser Refrigerator, two-section, 53-1/8"W, 48.0 cu. ft. capacity, (448) 20 oz. bottle capacity, self-contained bottom mounted refrigeration, (2) sliding glass self-closing doors, (8) epoxy coated wire shelves, height adjustable clips, digital controls with LED display, auto defrost, LED interior lighting with on/off switch, double-pane glass, black coated steel exterior, white coated steel interior, stainless steel floor, (4) adjustable screw legs, R290 Hydrocarbon refrigerant, 1/2 HP, cord, , NSF, cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Everest Refrigeration	1		Parts and labor: 3 years from ship date
Everest Refrigeration	1		Electrical components: 5 years from ship date
Everest Refrigeration	1		Compressor: 10 years from ship date

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6		1/2		

GLASS DOOR MERCHANDISER REFRIGERATOR
SLIDING DOORS

EMGR48B EM Series





Refrigeration System
· Bottom mounted, self-contained and fully detachable Blizzard R290 condensing unit uses environmentally friendly, EPA-compliant R290 refrigerant with zero (0) Ozone Depletion Potential (ODP) and three (3) Global Warming Potential (GWP). Blizzard R290 is easily replaceable and requires no on-site brazing.
· Electronically commutated (ECM) fan motors achieve rapid cooling with less energy consumption.
· Full-length air duct ensures optimal cold air distribution (except EMGR5(B).
· Air circulation guard keeps floor vents from obstruction (except EMGR5(B).
· Time-initiated and temperature-terminated auto defrost cycle for seamless operation.
· Large capacity, corrosion-resistant condenser and evaporator coils.
· Self-maintaining, energy-efficient condensate drain pan requires no external drains or electric heaters.
· High performance, auto-reverse condenser fan motor supports compressor ventilation and condenser coil cleaning.
· Pre-wired and ready to plug, 115V/60Hz/1Ph, NEMA 5-15P.

Cabinet Construction
· Black coated steel exterior/white interior.
· Stainless steel floor interior has rounded corners and detachable drain plug for ease of cleaning.
· 2.5" thick high density polyurethane insulation.
· Four height adjustable screw legs.

Lighting
· Shielded LED bar lighting with on/off switch provides bright, high color illumination at lower heat output.

Doors
· Low emissivity double glass panes reflect UV rays for efficient cooling.
· Black PVC door frames.
· Self-closing with heavy duty door bumpers for impact absorption.
· Removable doors and stainless steel door tracks make cleaning an easy process.
· Pre-installed locks keep your items safe from theft.

Shelving
· Four epoxy coated, steel wire shelves with airflow guard per section.
· Height adjustable stainless steel clips.

Temperature Control
· Multi-function digital controller with easy to read LED display.
· Factory preset temperature, 35ºF. Temperature setting range from 33ºF to 54ºF.
· Audible overheat protection alarm for compressor and condenser coil.

Options
· Additional shelving.
· Wine Rack
· Gravity shelf and bottle organizer
· 5" or 3" swivel casters with locks on front set.
· 3.5" – 6" height-adjustable and interchangeable legs.

Type	Doors	Capacity Cu. Ft.	# of Pans (Top)	# of Pans (Drawer)	Shelves	Refrigerant	HP	Power V-Hz-Ph	Amps	Crated Weight	Exterior Dimensions		
											L	D	H*
REF	2	48	-	-	8	R-290	1/2	115-60-1	6	533 lbs	53.125"	30.75"	80.125"

(†)Based on evaporating temperature of 23ºF (-5ºC) & condensing temperature of 131ºF (55ºC). (⚑) Product capacity is calculated based on standard industry figures. (✲) Reference plan view for clarification on caster/unit height. If dimensions and capacity are critical, please contact Everest Refrigeration. Blizzard R290 replacement is at the sole discretion of Everest Refrigeration. Specifications subject to change without notice.

GLASS DOOR MERCHANDISER REFRIGERATOR
SLIDING DOORS

EMGR48B EM Series

DIMENSIONAL DATA

External Dims.	L	53.125 in.
	D	30.75 in.
	H*	80.125 in.
Crated Weight		533 lbs.
Doors/Drawers/Lids		2
Max Weight Support		-

STORAGE DATA

Net Capacity Cu. Ft. ⚑	48
Shelves	8
Barrels	-
20 oz. Bottles	448
12 oz. Bottles	-
12 oz. Cans	-
8" Mugs	-
# of Pans (Top)	-
# of Pans (Drawer)	-
Dividers	-
Trays	-

ELECTRICAL DATA

Voltage	115-60-1
Full Load Amperage	6A
Feed Wires w/ Ground	3
Cord Length	9ft
NEMA Plug Type	NEMA 5-15P

REFRIGERATION DATA

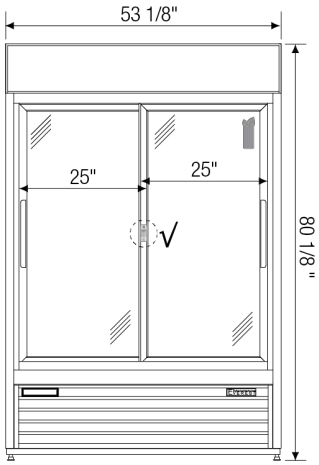
Compressor	Bottom
Refrigerant	R-290
Compressor HP	1/2
BTU/HR†	N/A

KEY

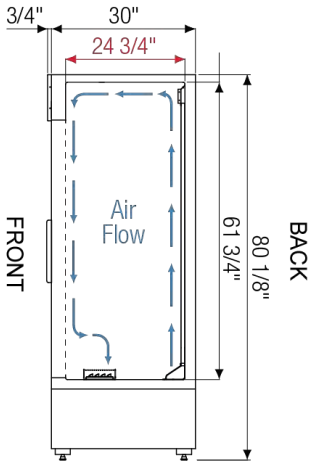
D	Door	**R**	Refrigerator
L	Lid	**REF**	Refrigerator
H	Half Door	**F**	Freezer
FD	Full Door	**FRZ**	Freezer
SD	Solid Door	**DUAL**	REF/FRZ Combo
GD	Glass Door	**DR**	Drawer

	Elevation	Right	Plan	3D	Back
KCL					

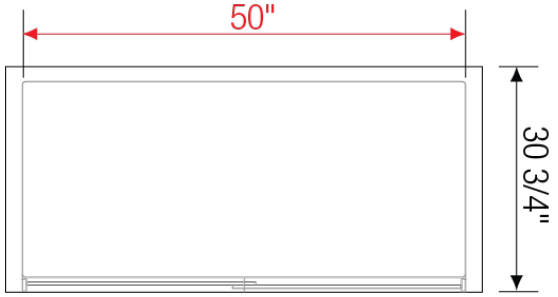
PLAN VIEW



FRONT



SIDE



TOP

ACCESSORIES & OPTIONS

- ☐ Additional Shelving - Contact Everest Refrigeration for more information.
- ☐ AJL03-00 - Interchangeable Leg for Caster (Optional)
- ☐ BO03 - Gravity shelf and bottle organizer
- ☐ CASA3-01 - 3" Overall Height Caster Assembly - (2) Front (2) Rear
- ☐ CASA5-01 - 5" Overall Height Caster Assembly - (2) Front (2) Rear
- ☐ ECS02-02 - Wine Shelf

(†)Based on evaporating temperature of 23ºF (-5ºC) & condensing temperature of 131ºF (55ºC). (⚑) Product capacity is calculated based on standard industry figures. (✲) Reference plan view for clarification on caster/unit height. If dimensions and capacity are critical, please contact Everest Refrigeration. Blizzard R290 replacement is at the sole discretion of Everest Refrigeration. Specifications subject to change without notice.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 44 - DISPLAY CASE, HOT FOOD, COUNTERTOP (1 EA REQ'D)

Hatco FDWD-2-120-QS

(QUICK SHIP MODEL) Flav-R-Fresh® Holding & Display Cabinet, pass-thru, counter model, (2) door, (4) tier interior revolving circular rack & motor, CE, cULus, UL EPH Classified, Made in USA

ACCESSORIES

Mfr	Qty	Model	Spec
Hatco	1		NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
Hatco	1		NOTE: Includes 24/7 parts & service assistance, call 414-671-6350
Hatco	1		One year on-site parts & labor warranty, plus one additional year parts only warranty on all Flav-R-Fresh metal sheathed air heating elements

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug			11.6	1.39			

Project _____

Item # _____

Quantity _____

Flav-R-Fresh®
Impulse Display Cabinets

Models: FDWD-1, -1X, -2, -2X

The Hatco Flav-R-Fresh® uses controlled moisture and heat to showcase your product longer, not just for minutes but for hours. It holds everything from hot pretzels to 15" (381 mm) pizzas, croissants to bagels, and even hot dogs and meat pies.

Electrical components, controls and water reservoir are located at the top for easy access. Electronic controls monitor cabinet temperature. Models with two doors are available for pass-through convenience and a variety of merchandising racks help enhance food appeal.

The Hatco Flav-R-Fresh is ideal for restaurants, pizzerias, convenience stores, concession stands, snack bars and kiosks.



FDWD-1 accessory 4-tier circle rack and rack coupling

Standard features

- Energy efficient LED lighting showcases your food appeal while safe-guarding food products from bulb breakage
- Separate heat and humidity controls keep crisp foods crisp and moist foods moist
- The rounded designed cabinet features tempered glass sides and door for full-view display
- Single- or double-side opening models
- Specify left- or right-hinged door at time of order, and doors are field reversable (excludes self-closing door)

Options (available at time of purchase only)

Designer Colors▪
Non-standard colors are non-returnable –
Clear Anodized Aluminum standard –
☐Warm Red ☐Black ☐Gray Granite ☐White Granite
☐Navy Blue ☐Hunter Green ☐Antique Copper

☐Neutral White (cool) LED lighting (Warm White is standard)

☐Self-Closing Door in lieu of standard door. Left hinge only, not field reversible

☐6" Merchandising Display Sign Holder (control side only) (sign not included)

☐3" One Sided Merchandising Display Sign Holder (one per side, three max) (sign not included)

☐6 3/8" One Sided Merchandising Display Sign Holder (one per side, three max) (sign not included)

Accessories

☐4" (102 mm) Adjustable Legs

☐Motorless Rack Coupling (FDWD-1X -2X only)

☐4-tier Circle Rack (Requires coupling for -1X and -2X models)

☐4-shelf Multi-Purpose Rack

☐3-tier Pretzel Tree (Requires coupling for -1X and -2X models)

Decorative Kit:
Two Inset Side Panels
(Non-standard colors are non-returnable – *Designer* Black standard)
☐Crescent ☐Wave

Curved Header
(Non-standard colors are non-returnable – *Designer* Black standard)
☐Hinged for control side ☐Non-hinged for non-control side

Base Skirts (requires 4" [102 mm] adjustable legs, not included)
(Non-standard colors are non-returnable – *Designer* Black standard)
☐Flat front, back and sides ☐Curved front, flat back and sides
☐Curved front and back, flat sides

WATER QUALITY REQUIREMENTS
Water supply in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being used. Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.
Note: Product failure caused by liming or sediment buildup is not covered under warranty.

▪IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.

For operation, location and safety information, please refer to the Installation and Operating Manual.

ANSI/NSF 4

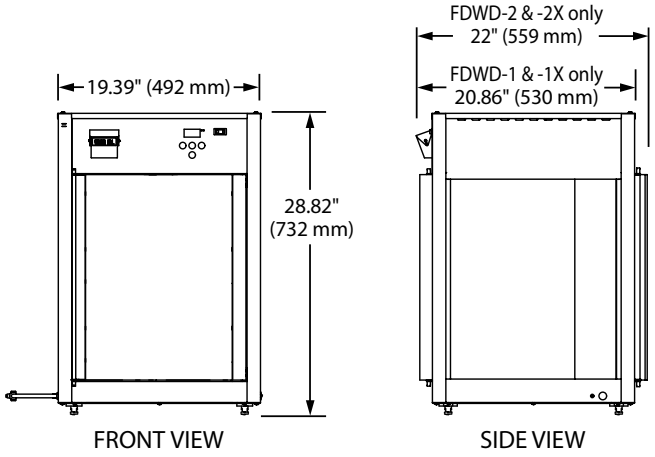
MADE IN THE USA

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (414) 671-6350

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Flav-R-Fresh® Impulse Display Cabinets

Models: FDWD-1, -1X, -2, -2X



FRONT VIEW SIDE VIEW

SPECIFICATIONS
Impulse Display Cabinets

The shaded areas contain electrical information for International models

Model*	Type	Dimensions (W x D x H‡)	Volts	Watts	Amps	Plug	Approx. Ship Weight
FDWD-1	1 Door with 4-tier Circle Rack with motor	19.39" x 20.86" x 28.82" (492 x 530 x 732 mm)	100	1410	14.1	NEMA 5-15P	90 lbs. (41 kg)
			120	1360	11.3	NEMA 5-15P	
			220	1410	6.4	CEE 7/7 Schuko or BS-1363	
			240	1410	5.9	CEE 7/7 Schuko or AS 3112	
			220 (CE)	1410	6.4	CEE 7/7 Schuko	
			240 (CE)	1410	5.9	BS-1363	
FDWD-1X	1 Door with 4-shelf Multi-Purpose Rack without motor (not available for retrofit)	19.39" x 20.86" x 28.82" (492 x 530 x 732 mm)	100	1440	14.4	NEMA 5-15P	90 lbs. (41 kg)
			120	1360	11.3	NEMA 5-15P	
			220	1440	6.5	CEE 7/7 Schuko or BS-1363	
			240	1440	6.0	CEE 7/7 Schuko or AS 3112	
			220 (CE)	1410	6.4	CEE 7/7 Schuko	
			240 (CE)	1410	5.9	BS-1363	
FDWD-2	2 Doors with 4-tier Circle Rack with motor	19.39" x 22" x 28.32" (492 x 559 x 727 mm)	100	1410	14.1	NEMA 5-15P	90 lbs. (41 kg)
			120	1360	11.3	NEMA 5-15P	
			220	1410	6.4	CEE 7/7 Schuko or BS-1363	
			240	1440	5.9	CEE 7/7 Schuko or AS 3112	
			220 (CE)	1410	6.4	CEE 7/7 Schuko	
			240 (CE)	1410	5.9	BS-1363	
FDWD-2X	2 Doors with 4-shelf Multi-Purpose Rack without motor (not available for retrofit)	19.39" x 22" x 28.32" (492 x 559 x 727 mm)	100	1410	14.1	NEMA 5-15P	90 lbs. (41 kg)
			120	1360	11.3	NEMA 5-15P	
			220	1410	6.4	CEE 7/7 Schuko or BS-1363	
			240	1440	5.9	CEE 7/7 Schuko or AS 3112	
			220 (CE)	1410	6.4	CEE 7/7 Schuko	
			240 (CE)	1410	5.9	BS-1363	

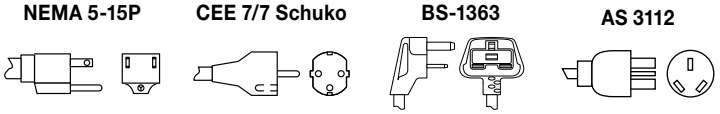
* Non-humidified cabinets available, unit will only operate in dry mode.
‡ Height includes standard 1" (25 mm) legs.

CABINET OPENING
15.75"W x 19.75" H (400 x 502 mm). Will fit half size sheet pans.

CORD LOCATION
Facing controls, left-hand side panel, lower right corner.

PLUG CONFIGURATIONS

NEMA 5-15P CEE 7/7 Schuko BS-1363 AS 3112



PRODUCT SPECS
Impulse Display Cabinets

The humidity controlled Impulse Display Cabinet shall be a Flav-R-Fresh® Model ... rated at ... volts and ... watts, as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The cabinet shall have ... door(s), tempered glass sides, stationary rack (or revolving display), and LED display light. It shall include a water reservoir, electronic controls, On/Off switch, and indicating lights. A 6' (1829 mm) cord with plug shall be attached.

Accessories shall include merchandising racks, display sign holders (signs not included) and side, top and base skirt.

Warranty consists of 24/7 parts and service assistance (US and Canada only).

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (414) 671-6350

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BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 46 - WIRE SHELVING (6 EA REQ'D)

Metro BSK2448NC

Super Erecta® Basket Shelf, 48"W x 24"D, hopper style, 5" basket height in front, 9" height on sides and rear, 1" wire spacing, chrome plated finish, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Metro	6	74UP	Quick Ship - Super Erecta® Post, 73-7/8"H, for use with stem casters, chrome plated finish
Metro	3	5MP	Quick Ship - Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, polyurethane flat wheel tread, includes bumper
Metro	3	5MPB	Quick Ship - Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, polyurethane flat wheel tread, includes bumper
Metro	15	BSKDIV-24H	Super Erecta® Basket Shelf Divider, 1" wire spacing, fits 24" deep basket shelves, chrome plated finish, NSF

We put space to work.

Item # _____

Job _____

Super Erecta® Basket Shelving

This hopper-style basket shelving provides easier ability to load supplies and access them when needed without fear of losing product from falling behind the shelf. Add casters to maximize efficiency by making the whole unit mobile. Integrates seemlessly with Metro's line of Super Erecta.

- **Easier access to supplies.**
- **Front edge design protects supplies from rips and tears.**
- **Stays rigid and strong for mobile use.**
- **Compatible with Super Erecta shelving, carts and track shelving.**
- **Baskets nest for more compact shipping (packed 2 per box).**
- **1" wire mesh spacing.**
- **500 lbs. capacity at 48" basket width.**



Baskets on Stationary Unit

Baskets:

Model No.	Width (in.)	Width (mm)	Depth (in.)	Depth (mm)	Basket Front Height (in.)	Basket Front Height (mm)	Basket Back Height (in.)	Basket Back Height (mm)
BSK1824NC	24	610	18	457	5	127	9	229
BSK1836NC	36	914	18	457	5	127	9	229
BSK1848NC	48	1219	18	457	5	127	9	229
BSK1860NC	60	1524	18	457	5	127	9	229
BSK2424NC	24	610	24	610	5	127	9	229
BSK2436NC	36	914	24	610	5	127	9	229
BSK2448NC	48	1219	24	610	5	127	9	229
BSK2460NC	60	1524	24	610	5	127	9	229

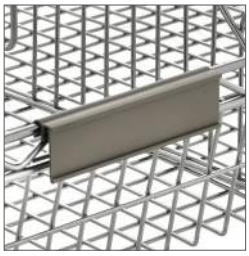
Accessories:



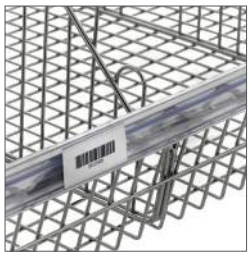
Casters
(See Spec Sheet 11.20)



Posts
(See Spec Sheet 10.20)



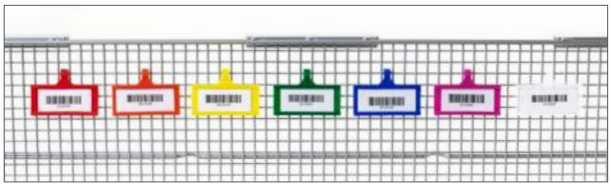
MetroMax Q Label Holders
MQ04LH (4") MQ48LH (48")
MQ24LH (24") MQ60LH (60")
MQ36LH (36") MQ72LH (72")



Full-Width Label Holders
QB18LHC (18")
QB36LHC (36")
QB48LHC (48")



Dividers
BSKDIV-18H (18")
BSKDIV-24H (24")



Colored Label Holder (shown with labels):
QB03LHRD - Red QB03LHOR - Orange QB03LHYL - Yellow
QB03LHGR - Green QB03LHBL - Blue QB03LHPK - Pink
QB03LHCL - Clear

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

InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus

LO2-238
Printed in U.S.A.

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

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10.85

Job _____

Super Erecta® Basket Shelving

We put space to work.





Wire ends are covered on all sides to protect against cut hands, damaged product, and punctured gloves.



BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 47 - CAN RACK (1 EA REQ'D)

New Age 97294

First In, First Out Can Rack, stationary design, with sloped glides for automatic can retrieval, holds (156) #10 cans, front edge turned up, welded alloy construction, adjustable feet, NSF, Made in USA, (standard factory lead time)

ACCESSORIES

Mfr	Qty	Model	Spec
New Age	1		Lifetime warranty against rust & corrosion, 5 year workmanship and material defects warranty, standard

NEW AGE INDUSTRIAL

Project: _____

Item: _____

Quantity: _____

FIFO Can Rack

-Heavy Duty



97294CK

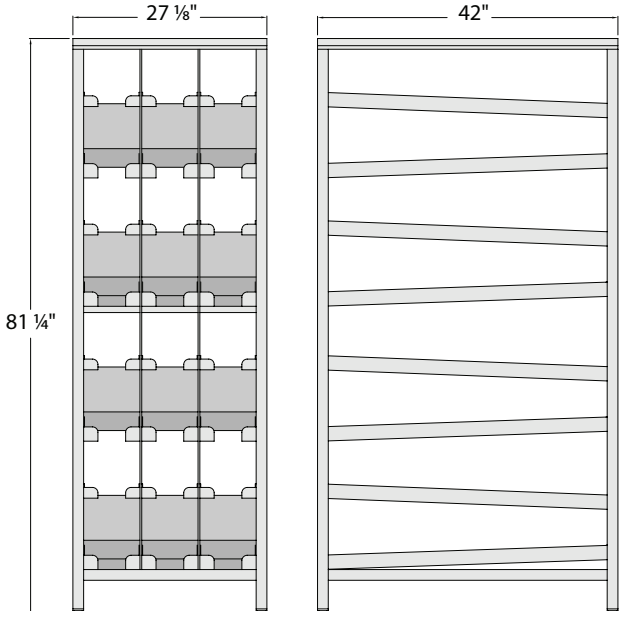


97294



These can racks automatically rotate stock and are loaded and retrieved from the front.

- Framework is constructed out of 1½" x 1½" x .070" wall tubing.
- Can guides are constructed of 2" x 2" x .125" wall angle.
- Mobile units come equipped with 6" plate type casters, two swivel with brake and two rigid.
- Lifetime Guarantee against rust and corrosion.
- Five-Year Guarantee against workmanship and material defects.
- NSF Certified.



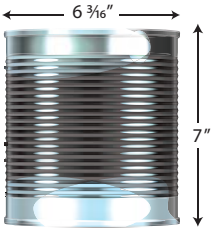
▶ F.I.F.O. Can Rack - Heavy Duty

Model No.	Width	Height	Length	Can Capacity #10	Ship Lbs.
Stationary Unit					
97294	27⅛"	79 ½"	42"	156	190
Adjustable Feet Standard.					
Mobile Unit					
97294CK	27⅛"	81⅛"	42"	156	208

Four 6" plate type casters; two swivel with brake, two rigid.

Options: Options may not be NSF Certified. Contact the factory.

Adjustable Feet Replacement Available



#10

New Age Industrial Corp., Inc. || NewAgeIndustrial.com || Made in the USA

PO Box 520 • 16788 US Hwy 36 • Norton, Kansas 67654 || **Phone: (800) 255-0104 • (785) 877-5121** || Fax: (877)-877-7687 • (785) 877-2616

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December 16, 2025 • Printed in the USA.

Submittal Sheet

05/11/2026

ITEM# 48 - TRASH RECEPTACLE, INDOOR (8 EA REQ'D)

CFS Brands 34202303

Carlisle - Trimline™ Waste Container, 23 gallon, rectangular, integrated corner tabs, bottom helper handles, heavy-duty, polyethylene, black

WASTE CONTAINERS

TRIMLINE™ RECTANGLE WASTE CONTAINERS

- Slim shape saves space by fitting into narrow spaces along walls and near work benches
- Corner tabs keep trash bags securely in place for spill-free, even filling
- Base helper handles stabilize container while being lifted and emptied
- Swing top, handled, or cut-out recycling lid styles available

34202423



34201523

34202469



34202369

342027REC



34202314

BPA FREE

Black (03) Beige (06) Green (09) Blue (14) Gray (23) Dark Brown (69)

Prod No	Description	Color	UOM	Case Qty	List Price
TrimLine™ Containers					
342023 Δ	Rectangle Waste Container - 23 Gallon	03, 06, 09, 14, 23, 69	CS	4	$288.08
342015 Δ	Rectangle Waste Container - 15 Gallon	23	CS	4	$243.28
TrimLine™ Waste Containers Lids					
342024 Δ	Rectangle Swing-Top Waste Container Lid - 15 & 23 Gallon	03, 23, 69	CS	4	$203.20
342027REC Δ	Rectangle Waste Container Recycle Lid with Bottle and Can Receptacles - 15 & 23 Gallon	14	CS	4	$224.44

Submittal Sheet

05/11/2026

ITEM# 48 - COMMERCIAL WASTE CONTAINER (1 EA REQ'D)

CFS Brands 84103203

Carlisle - Bronco™ Waste Bin Trash Container, 32 gallon, 28"H x 21-2/5" dia., round, stackable, double-reinforced stress ribs, ergonomic handles, integrated bag cinches, drag skids, deep hand holds on base, polyethylene, black, NSF, Made in USA (4 each minimum order)

WASTE CONTAINERS

BRONCO™ ROUND WASTE CONTAINERS

- Color-coded to align with HACCP practices and promote an integrated sanitary maintenance system
- Heavy-duty construction and reinforced with drag skids for maximum longevity
- Stackable design prevents vacuum sealing when stacked
- Ergonomic hand holds on the bottom of the can make emptying contents easy and efficient
- Integrated bag cinches
- NSF 2 and NSF 21 certified for storing, separating, and color-coding various food products



841010



841020



841032



841044



841055

Brown (01) | White (02) | Black (03) | Yellow (04) | Red (05) | Green (09)

Blue (14) | Gray (23) | Orange (24) | Bright Pink (26) | Purple (89)

Prod No	Description	Color	UOM	Case Qty	List Price
Bronco™ Waste Containers					
841010 Δ	Round Waste Container - 10 Gallon	01, 02, 03, 04, 05, 09, 14, 23, 24, 26, 89	CS	6	$169.08
841020 Δ	Round Waste Container - 20 Gallon	01, 02, 03, 04, 05, 09, 14, 23, 24, 26, 89	CS	6	$252.00
841032 Δ	Round Waste Container - 32 Gallon	01, 02, 03, 04, 05, 09, 14, 23, 24, 26, 89	CS	4	$234.48
841044 Δ	Round Waste Container - 44 Gallon	01, 02, 03, 04, 05, 09, 14, 23, 24, 26, 89	CS	3	$270.72
841055 Δ	Round Waste Container - 55 Gallon	01, 02, 03, 04, 05, 09, 14, 23, 24, 26, 89	CS	2	$291.60

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 49 - MOP SINK (1 EA REQ'D)

John Boos PBMS2016-12

Mop Sink, floor mounted, 24-5/8"W x 19-3/8"D x 16"H overall size, 20"W x 16" front-to-back x 12" deep compartment, 3-1/2" diameter drain, marine edge on front & sides, tile edge on rear, 16/300 stainless steel construction, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
John Boos	1	PBF-SS-6	Service Sink Faucet, 8" centers, vacuum breaker nozzle with 3-4" garden hose thread, pail hook, top support arm, 1/2" NPT female flanged, with adjustable inlet with screwdriver stop
John Boos	1	PB-SMMK-90	Splash Mount Faucet Mounting Kit, includes (2) 1/2" supply nipples, (2) retainer nuts, (2) lock washers, (2) rubber washers and (2) male & female short 90° elbows

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									
2	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		
2		

PLUMBING 1 REMARKS

3-1/2" drain opening

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

012420

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"PBMS" PRO-BOWL MOP SINKS - STAINLESS STEEL 16GA

FLOOR MOUNTED W/ HEAVY DUTY FLAT DRAIN

FEATURES:

- FLOOR MOUNTED UNIT ELIMINATES THE NEED OF LIFTING HEAVY CONTAINERS
- TILE EDGE ON REAR OF SINK
- MARINE EDGE ALL AROUND
- RECTANGULAR BOWL FOR INCREASED CAPACITY WITH LARGE 3/4" RADIUSED CORNERS
- STAINLESS STEEL APRON ON FRONT AND SIDES FOR EASE OF CLEANING



PBMS-2016-6

CONSTRUCTION:

- ALL TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE
- BOTTOM OF BOWLS FORMED FOR DRAINAGE TO 3-1/2" DIAMETER DIE STAMPED OPENING
- 3-1/2" DRAIN ACCEPTS 2" MALE DRAIN PIPE



PBMS-2820-12

MATERIAL:

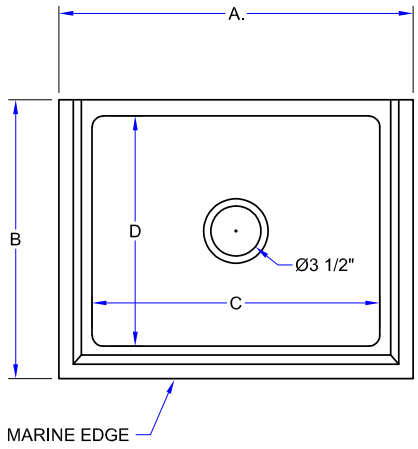
- 16 GAUGE TYPE 300 STAINLESS STEEL

PRO-BOWL MOP SINKS - STAINLESS STEEL 16GA

MODEL #	QTY
PBMS2016-6	
PBMS2016-12	
PBMS2424-6	
PBMS2424-12	
PBMS2820-6	
PBMS2820-12	

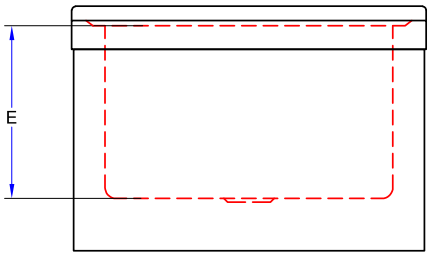
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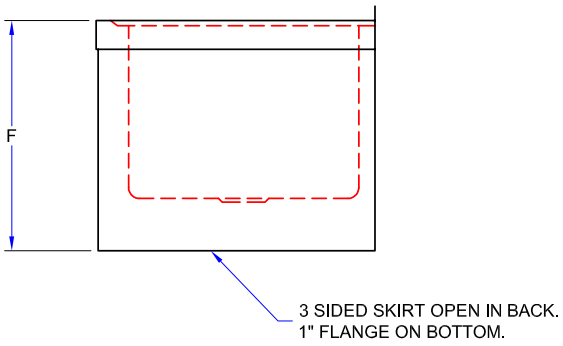
DETAILED SPECIFICATIONS



DIMENSIONS

MODEL	A	B	C	D	E	F
PBMS2016-6	24-5/8"	19-3/8"	20"	16"	6"	10"
PBMS2016-12	24-5/8"	19-3/8"	20"	16"	12"	16"
PBMS2424-6	28-5/8"	27-3/8"	24"	24"	6"	10"
PBMS2424-12	28-5/8"	27-3/8"	24"	24"	12"	16"
PBMS2820-6	32-5/8"	23-1/8"	28"	20"	6"	10"
PBMS2820-12	32-5/8"	23-1/8"	28"	20"	12"	16"





ECONOMY MOP SINKS - STAINLESS STEEL 16GA

MODEL #	DRAIN SIZE	WATER LEVEL	BOWL SIZE	DIMENSIONS (L X W)	WT. (LBS)
PBMS2016-6	3-1/2"	6"	20" X 16"	24-5/8" X 19-3/8"	35
PBMS2016-12	3-1/2"	12"	20" X 16"	24-5/8" X 19-3/8"	45
PBMS2424-6	3-1/2"	6"	24" X 24"	28-5/8" X 27-3/8"	40
PBMS2424-12	3-1/2"	12"	24" X 24"	28-5/8" X 27-3/8"	70
PBMS2820-6	3-1/2"	6"	28" X 20"	32-5/8" X 23-1/8"	50
PBMS2820-12	3-1/2"	12"	28" X 20"	32-5/8" X 23-1/8"	70

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

020121

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

FAUCETS & PARTS


PBF-FV2-SM-35GLF


PB-KV1-SM-35GLF


PB-KV1-DM-35GLF


PB-KV2-SM-35GLF


PB-KV2-DM-35GLF


PB-WR


PB-LWR-1


PB-PT1.5


PBF-SS-6

FAUCETS & PARTS

	MODEL #	QTY	DESCRIPTION	WT.
FOOT VALVE	PBF-FV2-SM-35GLF		W/ 3-1/2" GOOSENECK SPOUT (LOW LEAD)	3
KNEE VALVE	PBF-KV1-SM-35GLF		SINGLE PEDAL, SPLASH MOUNT, 3.5" GOOSE NECK (LOW LEAD)	3
	PBF-KV1-DM-35GLF		SINGLE PEDAL, DECK MOUNT, 3.5" GOOSE NECK (LOW LEAD)	2.5
	PBF-KV2-SM-35GLF		DOUBLE PEDAL, SPLASH MOUNT, 3.5" GOOSE NECK (LOW LEAD)	2
	PBF-KV2-DM-35GLF		DOUBLE PEDAL, DECK MOUNT, 3.5" GOOSE NECK (LOW LEAD)	4
WRIST BLADES	PB-WR		ADA, STAINLESS STEEL, (1 PAIR), USE W/ HEAVY DUTY FAUCETS ONLY	1
TWIST ACTION LEVER DRAINS	PB-LWR-1		FITS 3-1/2" DRAIN OPENING, 2" OUTLET	4
	PB-LWR-1OV		FITS 3-1/2" DRAIN OPENING, 2" OUTLET, W/ OVERFLOW	4
STRAIGHT ACTION LEVER DRAINS	PB-LWS-1		FITS 3-1/2" DRAIN OPENING, 2" OUTLET	4
	PB-LWS-1OV		W/ OVERFLOW, FITS 3-1/2" DRAIN OPENING	4
P-TRAPS	PB-PT1.5		FOR HAND SINKS, P-TRAP 1-1/2" & TAIL PIPE	7
MOP SINK FAUCET	PBF-SS-6		VACUUM BREAKER NOZZLE W/ 3-4" GARDEN HOSE THREAD, PAIL HOOK, TOP SUPPORT ARM, 1/2" NPT FEMALE FLANGED, W/ ADJUSTABLE INLET W/ SCREWDRIVER STOP	5
MOUNTING KIT	PB-DMMK		FOR DECK MOUNT, INCLUDES (2) 1/2" SUPPLY NIPPLES, (2) RETAINER NUTS, (2) LOCK WASHERS & (2) RUBBER WASHERS	1
	PB-SMMK-90		FOR SPLASH MOUNT, INCLUDES (2) 1/2" SUPPLY NIPPLES, (2) RETAINER NUTS, (2) LOCK WASHERS, (2) RUBBER WASHERS & (2) MALE & FEMALE SHORT 90° ELBOWS	1

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

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BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 50 - COFFEE BREWER (1 EA REQ'D)

BUNN 38700.0013

38700.0013 AXIOM® Twin APS Airpot Coffee Brewer, brews 15 gallon per hour capacity, twin brew head system, LCD display, hot water faucet, digital temperature control, electronic diagnostics, stainless steel funnel, brews into 1.9 to 3 liter airpots (sold separately), energy-saver mode, 120/UL, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
BUNN	1		Prices include applicable tariffs
BUNN	2	32125.0000	32125.0000 Airpot, 2.5 liter (84 oz.), lever-action, stainless steel liner, ETL

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120/240	60	1				26	6.1			

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

AXIOM®-TWIN-APS

Height: 23.5" (59.7cm) Width: 16.0" (40.6cm) Depth: 22.2" (56.4cm)



- Adjusts automatically to varying water pressure
- Electronic diagnostics and built-in tank drain make service easier
- For high lime areas, BrewLOGIC® technology calculates flow rate and adjusts brew time to maintain consistent pot levels
- Large 200oz. (5.9L) tank provides back-to-back brewing capacity
- Ensure coffee quality with programming for brew level, cold brew lock- out and tank temperature, set easily from the front of the machine
- Coffee extraction controlled with programmable pre-infusion, pulse brew and digital temperature precision
- Brews directly into 1.9 to 3L airpots
- Energy-saver mode reduces tank temperature during idle periods
- Hot water faucet
- SplashGard® funnels deflect hot liquids away from the hand
- Twin brew head system
- PROP 65 Warning Decal included in packaging with equipment
- Servers not included unless otherwise noted

Server(s) sold separately

Agency:

NSF UL LISTED

Specifications

Product #: 38700.0013

Faucet: Upper

Water Access: Plumbed

Finish: Stainless

Funnel: Stainless Steel

Additional Features

DBC

Electrical & Capacity

Volts*	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H²O Temp.	Phase	# Wires plus Ground	Hertz
120/240	26	6100	No	-	240	60°F (15.5°C)	1	3	60

*When a BUNN is machine rated 120/208-240V, 120/208V or 120/240V, the higher voltage is the supply voltage needed to power the machine. The 120V is there to supply power to some components rated 120V in the machine, but it is not the supply voltage and would not power the machine if the machine is marked with the before mentioned ratings.

Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	1/4" Male Flare Fitting	-

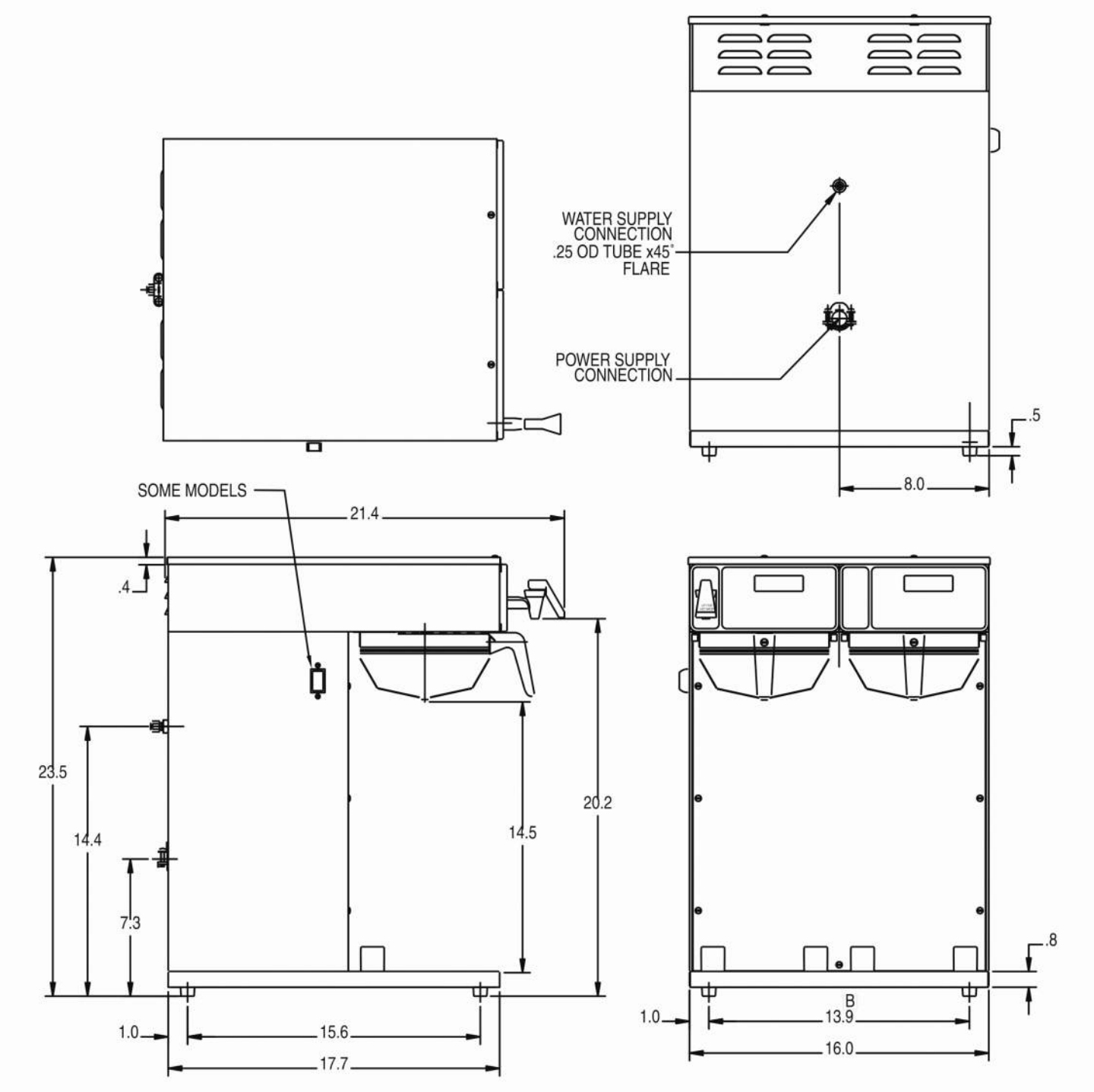
CAD Drawings

2D	Revit	KLC
●		

WARNING: This product 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

BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com

Last Updated: 08/04/2023



Unit				Shipping				
	Height	Width	Depth	Height	Width	Depth	Weight	Volume
English	23.5 in.	16.0 in.	22.2 in.	28.5 in.	19.9 in.	25.8 in.	52.950 lbs	8.462 ft³
Metric	59.7 cm	40.6 cm	56.4 cm	72.4 cm	50.5 cm	65.6 cm	24.018 kgs	0.240 m³

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Last Updated: 08/04/2023

Related Products & Accessories: AXIOM®-TWIN-APS(38700.0013)



FUNNEL W/DECAL,PPK NAR BLK(SM)

Product #: 02774.0011



FUNNEL W/DECAL,PPK NAR BLK(LG)

Product #: 04274.0012



FILTERS,REGULAR1M 500/2 50/CL

Product #: 20115.0000



FUNNEL ASSY, SST-BLK HDL(7.12

Product #: 20216.0000



FUNNEL ASSY,SST-BLK HDL(7.62

Product #: 20217.0000



FUNNEL ASSY, SST-PP BLK HNDL

Product #: 29151.0000



FUNNEL ASSY,SST-PP ORANGE HDL

Product #: 29151.0001



FUNNEL AY,W/DECAL GRT "C"7.12

Product #: 34559.0000



WATER FILTER, EQHP-10L

Product #: 39000.0001



WATER FILTER, EQHP-10

Product #: 39000.0004



WATER FILTER, SCALE-PRO

Product #: 39000.0010



SYSTEM, WQ-55(2)5L

Product #: 56000.0001



SYSTEM, WQ-55(2)5

Product #: 56000.0004



SYSTEM, WQ-SCALE-PRO.X-150(15)

Product #: 56000.0010



SYSTEM, WEQ-10(1.5)5L

Product #: 56000.0024



SYSTEM, WEQ-10(1.5)5

Product #: 56000.0027



SYSTEM, WEQ-SCALE-PRO.X

Product #: 56000.0033



CARTRIDGE, WQ-55(2)5L

Product #: 56000.0101



CARTRIDGE, WQ-55(2)5

Product #: 56000.0104



CARTRIDGE, WQ-SCALE-PRO.X-150(15)

Product #: 56000.0110

BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com

Last Updated: 08/04/2023

Related Products & Accessories: AXIOM®-TWIN-APS(38700.0013)



CARTRIDGE, WEQ-SCALE-PRO.X

Product #: 56000.0120



CARTRIDGE, WEQ-10 (1.5)5L

Product #: 56000.0121



CARTRIDGE, WEQ-10 (1.5)5

Product #: 56000.0122

BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com

Last Updated: 08/04/2023

Serving & Holding Options: AXIOM®-TWIN-APS(38700.0013)



AIRPOT, 2.5L GL PB SINGLE PK

Product #:13041.0001



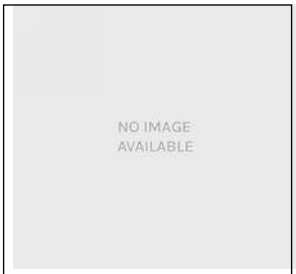
AIRPOT, 2.5L GL PB 6/ CASE

Product #:13041.0101



AIRPOT, 2.2L GL PB SINGLE PK

Product #:28696.0002



AIRPOT, 2.2L GL PB 6/ CASE

Product #:28696.0006



AIRPOT, 2.5L SST LA SINGLE PK

Product #:32125.0000



AIRPOT, 2.5L SST LA 6/ CASE

Product #:32125.0100



AIRPOT, 3.0L SST LA SINGLE PK

Product #:32130.0000



AIRPOT, 3.0L SST LA 6/ CASE

Product #:32130.0100



AIRPOT, 2.2L GL LA 6/ CASE

Product #:32700.0000



AIRPOT, 3.8L SST LA SINGLE PK

Product #:36725.0000



AIRPOT, 3.8L SST LA 6/ CASE

Product #:36725.0100



AIRPOT, 2.2L SST LA SINGLE PK

Product #:44311.0000

BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com

Last Updated: 08/04/2023

2.5L Lever Action Airpot (1pk)

14.6" x 9.0" x 6.3"
(37.1cm x 22.9cm x 16.0cm)

Feature points are currently unavailable.



Agency:

Specifications

Product #: 32125.0000
Finish: Stainless/Black
Liner: Stainless Steel
Dispense: Lever Action
Lid Color: Black

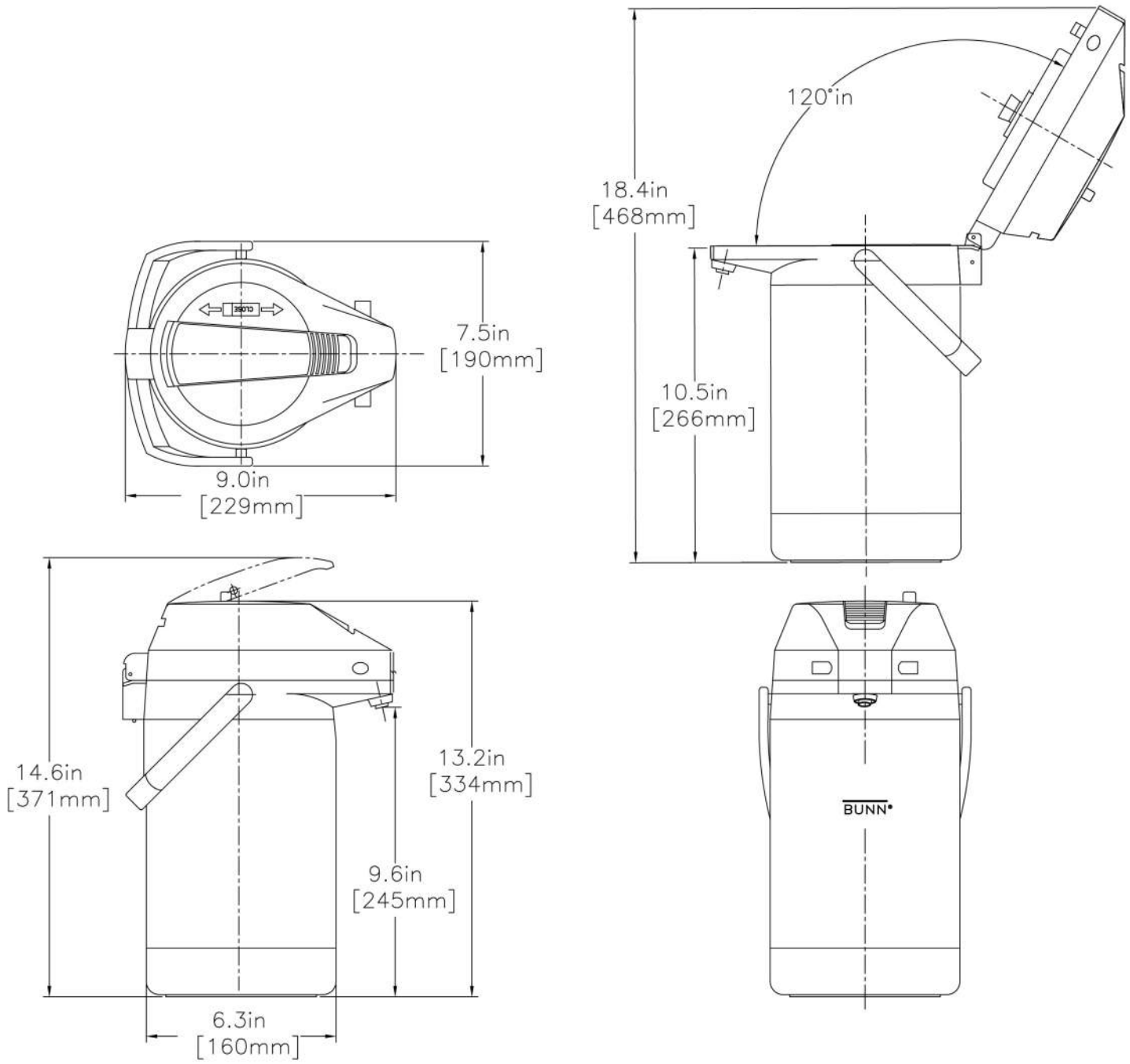
Additional Features

Holding Capacity

English	Metric
-	-

BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com.

Created on: 09/14/2017



	Unit			Shipping				
	Width	**Height**	**Depth**	**Width**	**Height**	**Depth**	**Weight**	**Volume**
English	6.3 in.	14.6 in.	9.0 in.	-	-	-	4.850 lbs	0.777 ft³
Metric	16.0 cm	37.1 cm	22.9 cm	-	-	-	2.200 kgs	0.022 m³

BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com.

Created on: 09/14/2017

Related Products & Accessories: 2.5L Lever Action Airpot (1pk)(32125.0000)



RACK ASSY,UNIV-2 APR-1 L/1U

Product #: 35728.0000



RACK ASSY,UNIV-2-APR 2 L

Product #: 35728.0001



RACK ASSY,UNIV-3 APR-3 L

Product #: 35728.0002



RACK ASSY,UNIV-4 APR-2 L/2U

Product #: 35728.0003



RACK ASSY,UNIV-5 APR-2 L/3U

Product #: 35728.0004



RACK ASSY,UNIV-6 APR-3 L/3U

Product #: 35728.0005

BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com.

Created on: 09/14/2017

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 51 - DROP-IN SINK (1 EA REQ'D)

John Boos PB-DISINK151506-X

Pro-Bowl Drop-In Sink, 1-compartment, 15"W x 15-1/8"D x 5-13/16"H overall size, (1) 12-1/2"W x 10-1/2" front-to-back x 6" deep bowl, deck mount faucet holes with 4" centers, 3-1/2" drain opening with basket drain, stainless steel construction (faucet not included), NSF

ACCESSORIES

Mfr	Qty	Model	Spec
John Boos	1		Standard flyer accessories only, NO modifications to flyer items allowed or their accessories

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

PLUMBING 1 REMARKS

(1) set of 1-1/8" faucet holes, 4" centers, 3-1/2" drain opening

SPEC SHEET

"PB-DIS1515" PRO-BOWL HAND SINKS

Drop-In, (1) 12½"x10½"x6" Bowl

FEATURES:

- One Piece Deep Drawn Bowl
- All Sink Bowls Have Large Liberal Radii Corners
- Includes Basket Drain
- Deck Mount Faucet Holes - 4" On-Center

SPECIFICATIONS:

- Bowl: Stainless Steel Tops Are TIG Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Bowl: Type 300 Stainless Steel Polish, Satin Finish
- Bracket: Type 300 Stainless Steel Polish, Satin Finish
- Drain: 3-1/2" Drain Opening, With 1-1/2" NPS Outlet Connection

CERTIFICATIONS:



PB-DISINK151506

ACCESSORIES

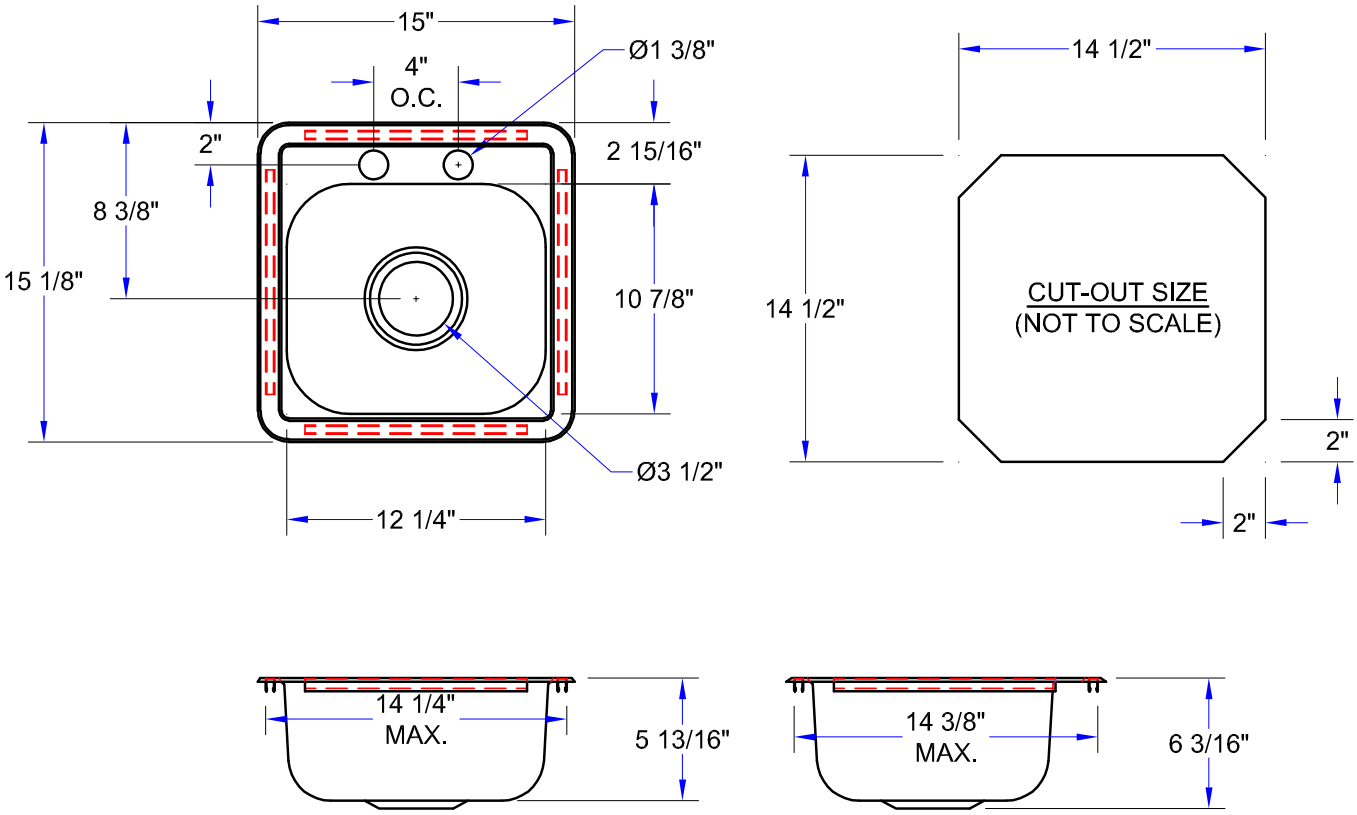
MODEL
Faucets
Side Splash
ADA Wrist Blades
Towel Dispenser
Lever Wastes
Over Flows
P-Traps

"PB-DIS1515" PRO-BOWL DROP-IN HAND SINKS

MODEL	BOWL SIZE (L X W X H)	OVERALL SINK SIZE (L X W X H)	WEIGHT (LBS)
PB-DISINK151506	12-1/2"x10-1/2"x6"	15"x15-1/8"x5-13/16"	12

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



"PB-DIS1515" PRO-BOWL DROP-IN HAND SINKS

MODEL	BOWL SIZE (L X W X H)	OVERALL SINK SIZE (L X W X H)	WEIGHT (LBS)
PB-DISINK151506	12-1/2"x10-1/2"x6"	15"x15-1/8"x5-13/16"	12

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 52 - DECK MOUNT FAUCET (1 EA REQ'D)

T&S Brass B-1141-CR

Faucet Workboard, swivel, deck mount, 11-3/8" long, gooseneck, 4" centers, lever handles, cerama cartridges, check valves, includes: lock washer (014200-45), 2.2 GPM aerator, low-lead, polished chrome, 1/2" male NPT, ADA Compliant, ANSI, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-1100-KIT	24" Inlet Supply Hoses (3/8" Compression x 1/2" NPSM Female)

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

Model No.
B-1141-CR

Item No.

ADA Compliant

This Space for Architect/Engineer Approval

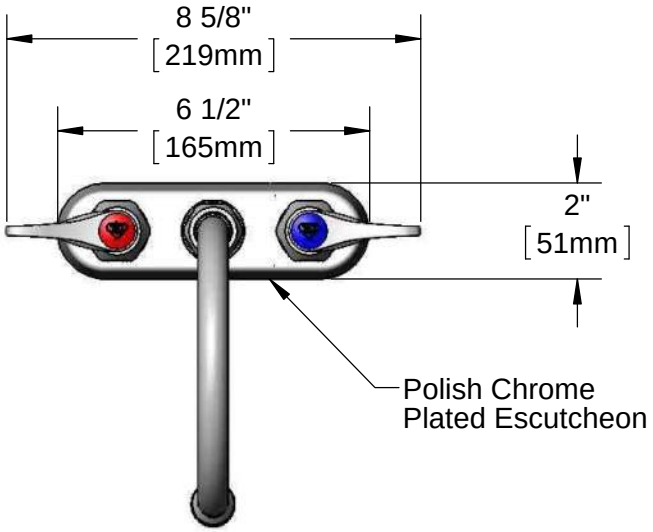
Job Name_____Date_____

Model Specified_____ Quantity_____

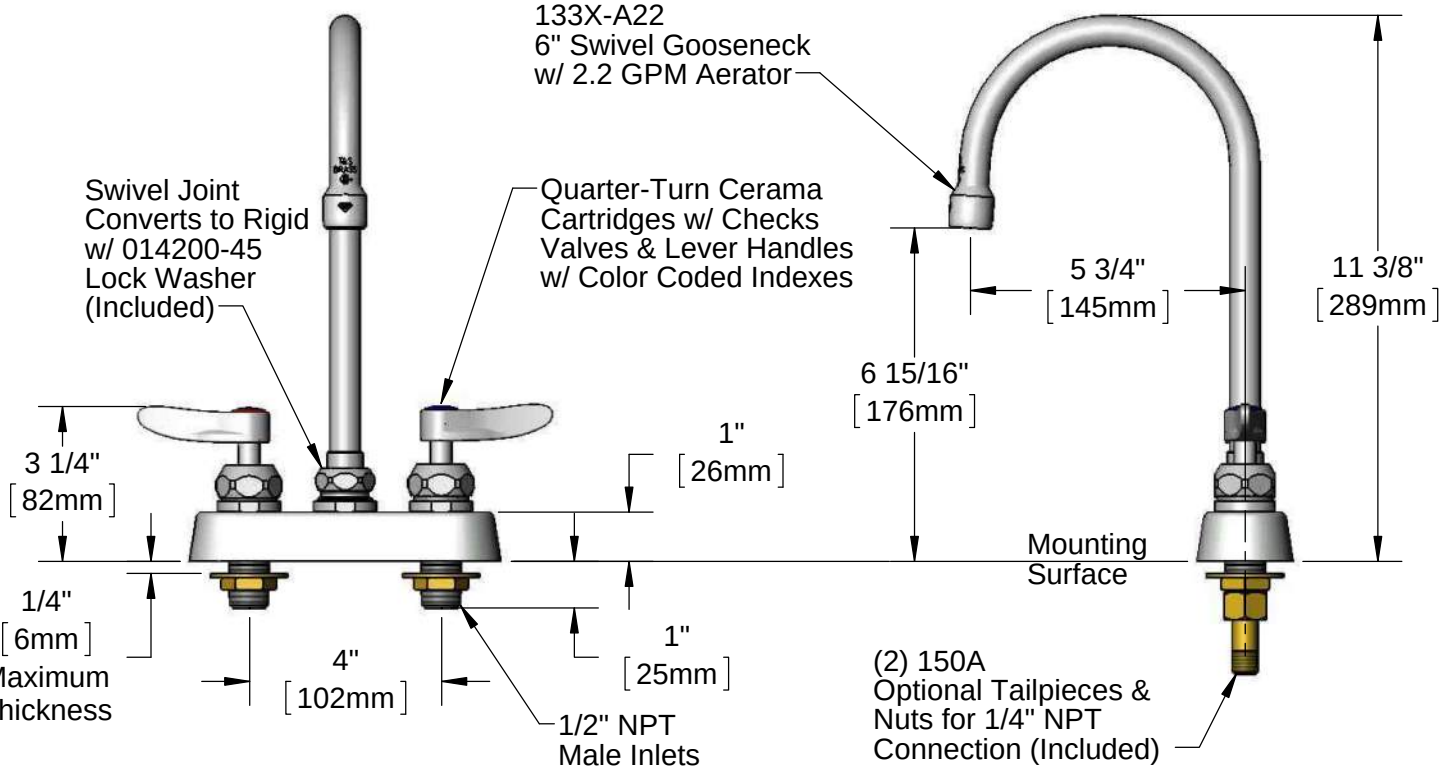
Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____







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

Product Specifications:
4" Deck Mount Workboard Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 6" Swivel Gooseneck, 2.2 GPM Aerator & 1/2" NPT Male Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

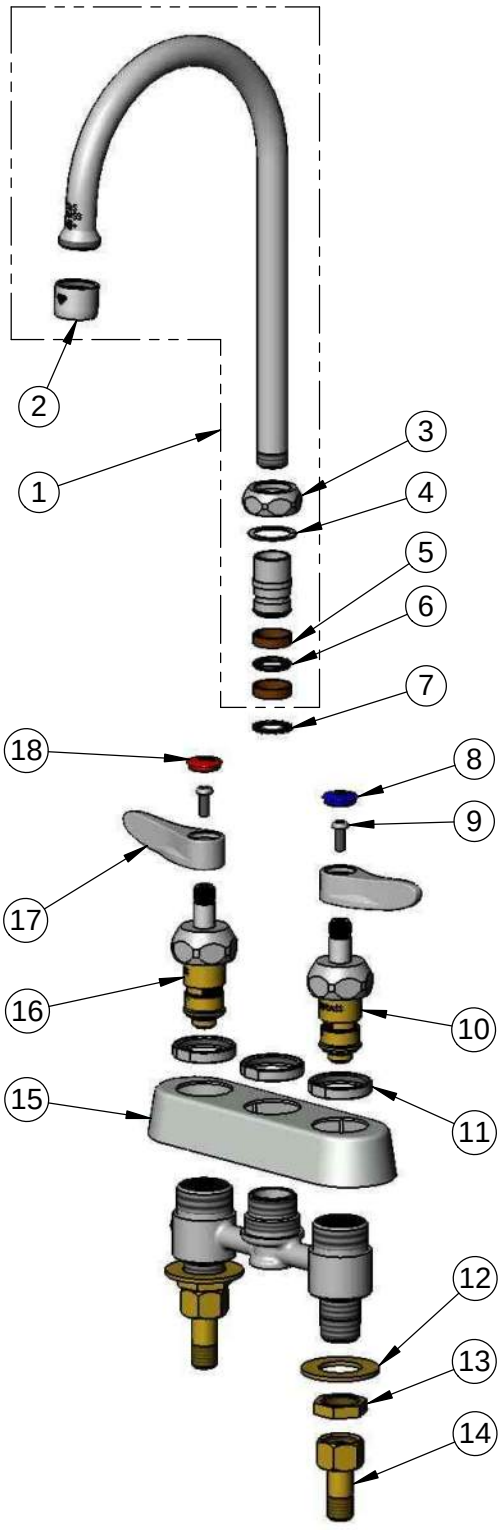
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DMH	JRM	JHB	06/01/16	1:4	1 of 2

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

Model No.
B-1141-CR

Item No.



ITEM NO.	SALES NO.	DESCRIPTION
1	133X-A22	6" Swivel Gooseneck w/ 2.2 GPM Aerator
2	B-0199-01	2.2 GPM Aerator, 55/64"-27 UN Female
3	019360-40	Swivel Nut (New Style)
4	009538-45	Swivel Washer
5	011429-45	Swivel Sleeves (2)
6	001074-45	O-Ring
7	014200-45	Star Washer, Anti-Rotation
8	019363-45	Blue Button Index, Press-in
9	000925-45	Lab Handle Screw
10	019385-40	Quarter-Turn New Style Cerama Cartridge w/ Check Valve, LTC
11	019376-40	Escutcheon Lock Nut
12	000999-45	Brass Lock Washer
13	002954-45	Shank Lock Nut
14	150A	1/4" NPT Tailpiece & Nut
15	019374-40	B-1110 Eterna Workboard Escutcheon
16	019384-40	Quarter-Turn New Style Cerama Cartridge w/ Check Valve, RTC
17	019362-45	Lever Handle (New Style)
18	019364-45	Red Button Index, Press-in

Product Specifications:
4" Deck Mount Workboard Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 6" Swivel Gooseneck, 2.2 GPM Aerator & 1/2" NPT Male Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn:	Checked:	Approved:	Date:	Scale:	Sheet:
DMH	JRM	JHB	06/01/16	NTS	2 of 2

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

Model No.
B-1100-KIT

Item No.

This Space for Architect/Engineer Approval

Job Name_____Date_____

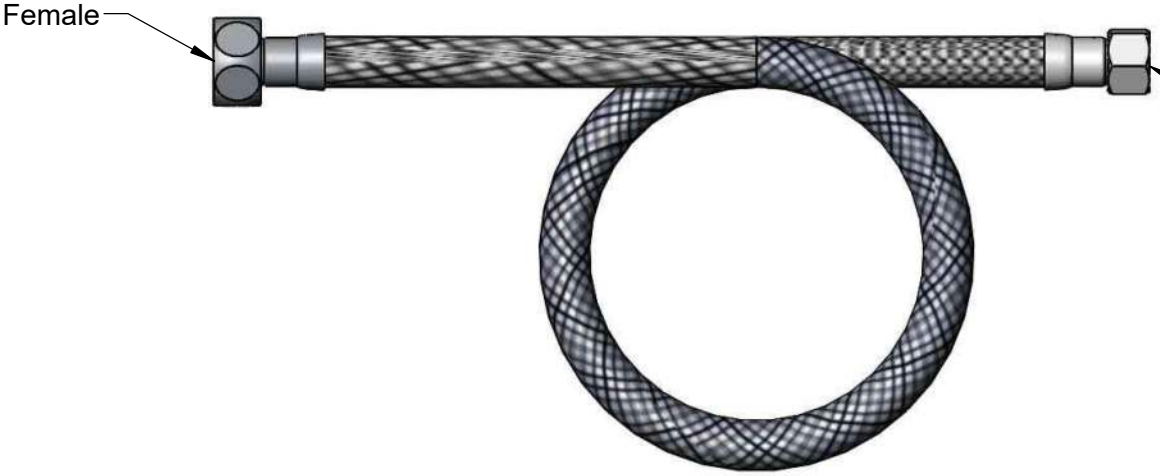
Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____





Product Specifications:
24" Flexible Stainless Steel Supply Hoses w/ Swivel Fittings & Intergral Washers

Product Compliance:
NSF 61 - Section 9
NSF 372 (Low Lead Content)

Drawn: KJG	Checked: LSA	Approved: JHB	Date: 07/26/21	Scale: 1:2	Sheet: 1 of 1

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 53 - WASTE COLLECTOR (1 EA REQ'D)

Salvajor S914

Scrap Collector™, scrapping, pre-flushing & collecting system (widely accepted in areas where disposers are restricted), NEMA 4 HYDROLOGIC® control panel with patented operator sensor, two water saving modes (timed run & auto start/stop), safety line disconnect, LCD readout, salvage basin & silverware trap, scrap basket, 3/4 HP corrosion-resistant pump, pump intake screen, stainless steel construction, UL, CSA, CE, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Salvajor	1		Collector top is available to ship to the fabricator in advance of unit (additional shipping charges will apply). Please provide instructions on order
Salvajor	1		

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									3/4		
2	208	60	1	Direct			5.5				

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/4			3/4					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		2"

PLUMBING 1 REMARKS

3⁄4" hot & cold water supply and reduce to 1⁄2" at connection

SALVAJOR® Scrap Collector™

Job: _____ **Item No.:** _____

Model S914



HYDROLOGIC®
WATER & ENERGY SAVING TECHNOLOGY

Job: _____ **Item No.:** _____

Model P914



HYDROLOGIC®
WATER & ENERGY SAVING TECHNOLOGY

A Scrapping, Pre-Flushing and Food Waste Collecting System

- Standard Scrap Basin, Model S914
- Pot/Pan Scrap Basin, Model P914

Widely accepted in areas that restrict the use of food waste disposers.

An Economical Pulper Alternative, the Collector washes soluble food waste harmlessly through the sewer, reducing bulk food waste by as much as 50% and weight by as much as 80%.

Recirculated Water used for pre-flushing typically reduces water and sewer costs dramatically. The Collector consumes only 2 gallons of new water per minute while the pre-flushing water plume recirculates at a 30-gallon rate.

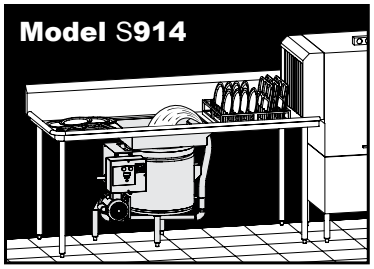
Scrapping Speed is more than doubled compared to an overhead pre-rinse since the worker's hands are free for scrapping. The Collector lets you keep up with small to medium size conveyor dishmachines.

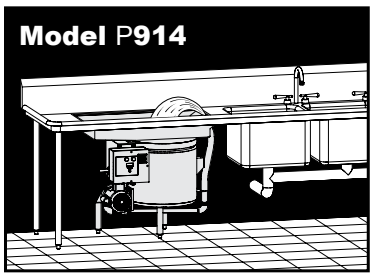
Problem Dishes, Trays and Cookware with dried or baked-on food need much less hand work. They can be soaked in the Collector basin while scrapping continues on other dishes.

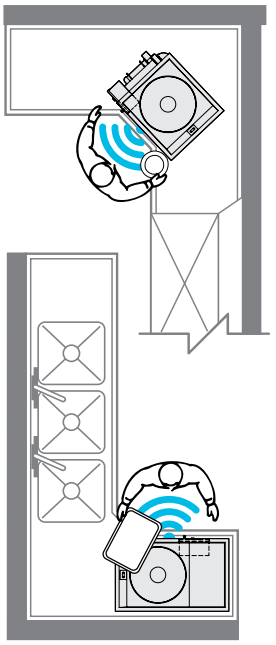
HydroLogic Control Panel saves water and energy. Includes patented operator sensing technology with two water saving modes.

U.S. Pat. No. 7,815,134

TYPICAL INSTALLATIONS







Scrap Collector™ Model S914
Pot/Pan Scrap Collector™ Model P914

Model S914

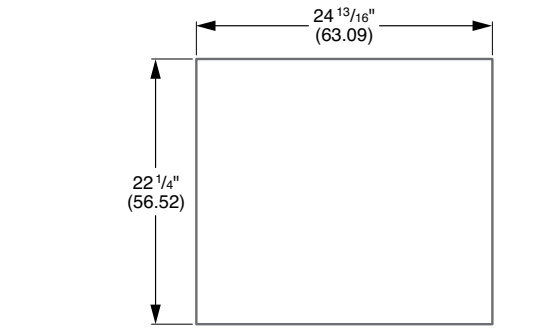
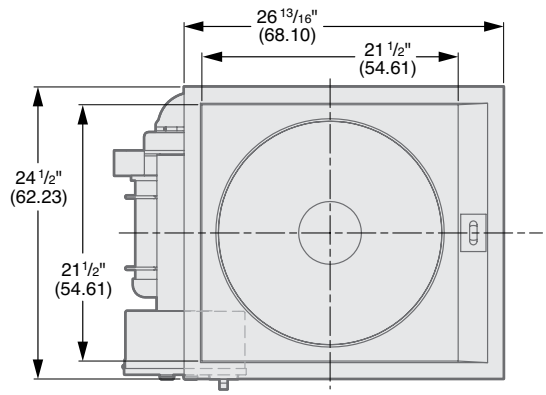


TABLE CUTOUT DETAIL



TOP VIEW

Model P914

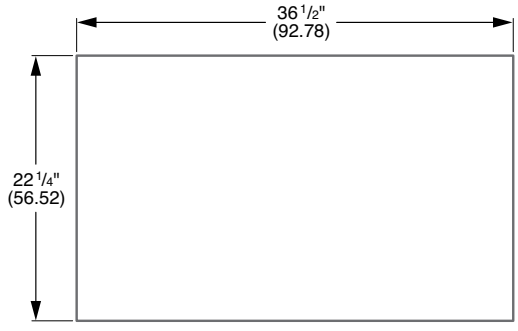
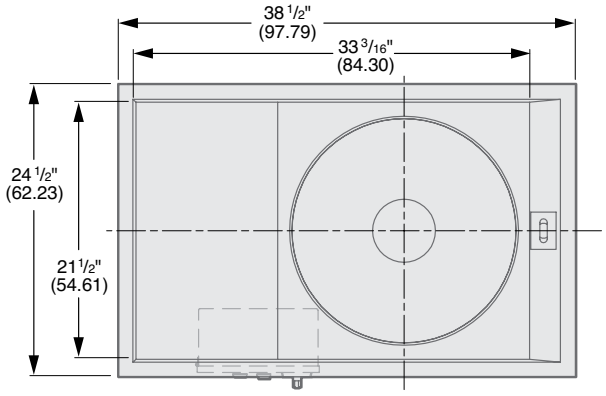


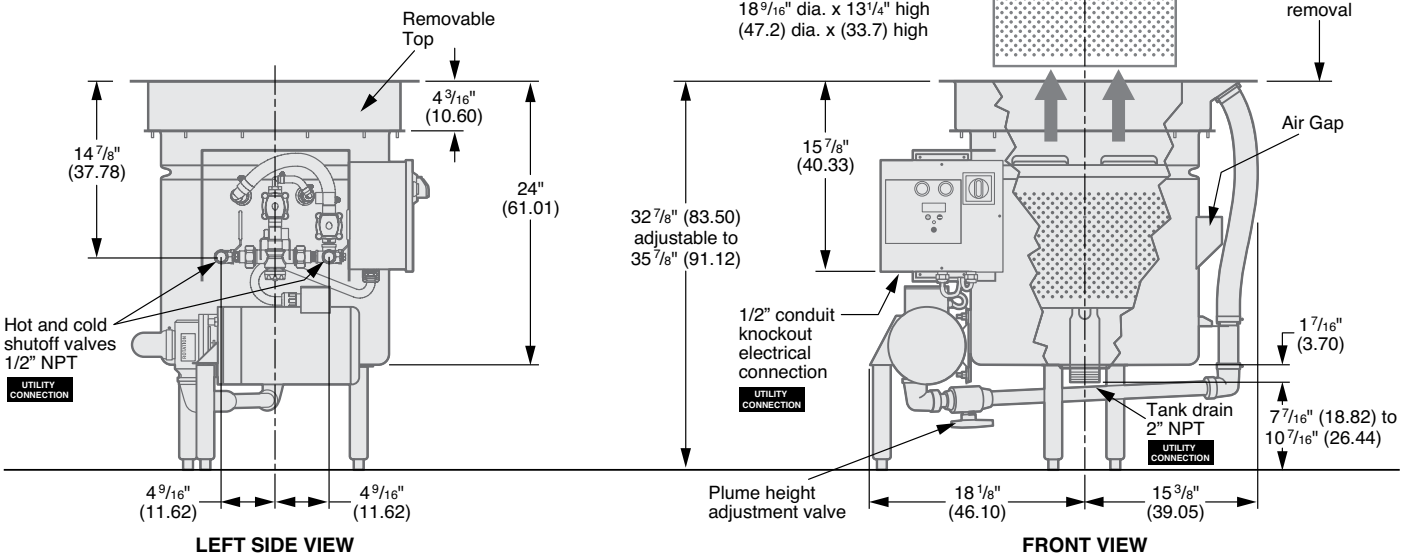
TABLE CUTOUT DETAIL



TOP VIEW

UTILITY CONNECTION

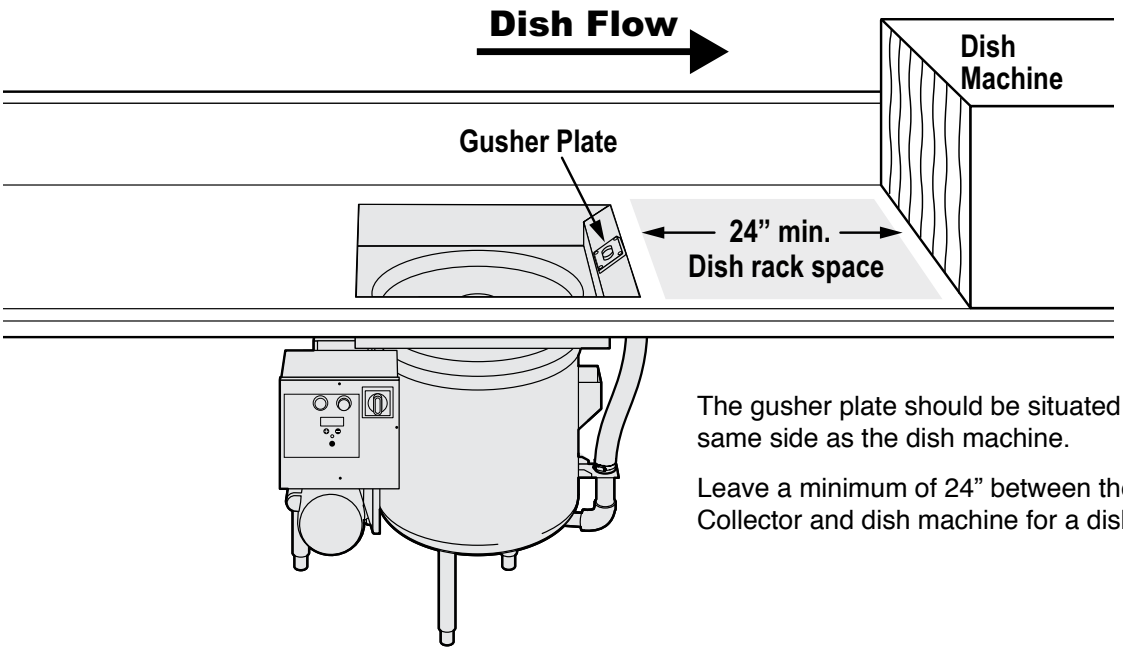
- Incoming electrical connection → factory wired control panel
- Incoming hot/cold water connection → factory plumbed water harness
- Drain connection → 2" NPT



Model S914 shown - P914 similar

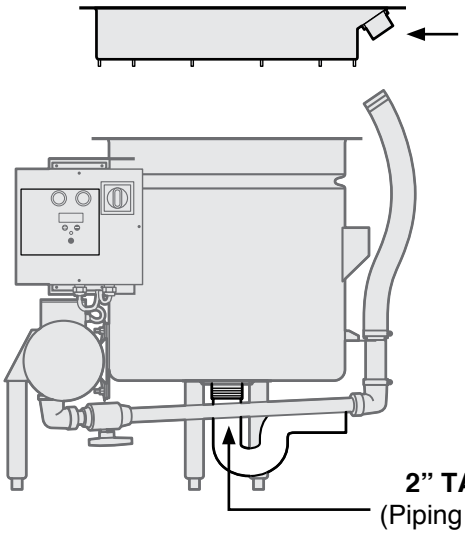
NOTE: Dimensions in parenthesis are in centimeters

Scrap Collector™ Model S914
Pot/Pan Scrap Collector™ Model P914



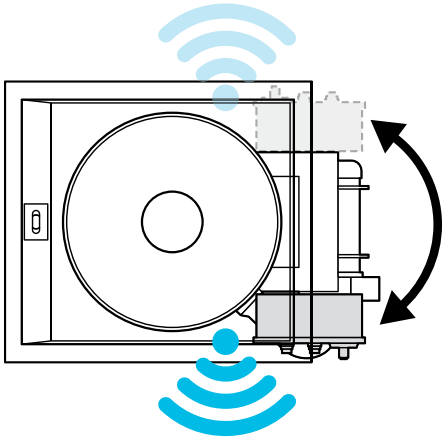
The gusher plate should be situated on the same side as the dish machine.

Leave a minimum of 24" between the Collector and dish machine for a dish rack.



ALL CONNECTIONS ARE TO BE MADE BY QUALIFIED PERSONNEL WHO WILL OBSERVE ALL LOCAL AND NATIONAL CODES.

Model S914 shown - P914 similar



The control and operator sensor can be mounted on either side of the Collector using existing fasteners, mounting holes and wiring to accommodate dish flow to the left or dish flow to the right. It is not necessary to disconnect factory-installed wiring.

The control and sensor should always face the operator.

If necessary, the control can be mounted remotely. Additional field wiring and hardware will be necessary. Contact service for installation advice.

Scrap Collector™

Model S914 & Model P914 Specifications

CONSTRUCTION

- Tank - 2 Piece Stainless Steel
- Adjustable Legs - Stainless Steel
- Control Panel - Stainless Steel
- Salvage Basin - High Impact Polymer
- Scrap Basket - High Impact Polymer

ELECTRICAL

- Pre-wired NEMA 4 Control Panel
- Patented Operator Sensor
- Watertight Conduit/Fittings
- Separate Component Grounding
- Thermally Protected Motor
- Safety Line Disconnect
- 24 Volt Safety Circuitry

PLUMBING

- Corrosion Resistant Components
- Automatic Water Blender
- 24 Volt Solenoid Valves
- Unions
- Check Valves
- Incoming Water Valves
- Non-clogging Pump Design
- Pump Intake Screen
- Back Flow Prevention Device

ACCESSORIES

- ☐ Remote Start-Stop
- ☐ Remote Mounting Bracket
- ☐ Correctional Package
- ☐ Control Mounting Bracket
- ☐ Additional Scrap Basket

VOLTAGES AVAILABLE

(SPECIFY EXACT OPERATING VOLTAGE)

☐ 115V ☐ 208V ☐ 230V, 60 Cycle, 1 Phase

☐ 208V ☐ 230V ☐ 460V, 60 Cycle, 3 Phase

Pump Motor 3/4 HP

FULL LOAD AMPS

(SPECIFY EXACT OPERATING VOLTAGE)

1 PHASE			3 PHASE		
115V	208V	230V	208V	230V	460V
11	5.5	5.5	3.2	3	1.5

UTILITIES REQUIRED

1. Electric service
2. 3/4” hot and cold water supply and reduce to 1/2” at connection.
3. 2” tank drain.

(Specifications subject to change without notice.)

SAMPLE SPECIFICATIONS

Unit shall be a Scrap Collector (or Pot/Pan Scrap Collector) scrapping, pre-flushing and food waste collecting system with recirculating water as manufactured by Salvajor.

Model S**914** (or P**914**), ____Volts, 60Hz, ___Phase.

Furnished with a pre-wired HydroLogic control panel, sensor and stainless steel NEMA 4 watertight enclosure.

U.S. Pat. No. 7,815,134

SALVAJOR®

Manufacturers of Commercial Food Waste Solutions - *Since 1944*

4530 East 75th Terrace Kansas City, MO 64132-2081, USA

816.363.1030 | Toll Free: 1.800.725.8256 | Service: 1.888.725.8256 | Fax: 1.800.832.9373

sales@salvajor.com | service@salvajor.com | **www.salvajor.com**

Printed in USA
Form No. S&P914 (05-18)

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 54 - FAUCET, KETTLE / POT FILLER (1 EA REQ'D)

T&S Brass B-0292

Big-Flo Pot & Kettle Sink Faucet, wall mount, 8" centers, 3/4" IPS model LL street EL inlets with locknuts, 24" double-jointed swing nozzle, 175°F four arm handles, 1-1/4" dia. holes required in backsplash

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0427	Supply Nipple, 3/4" x 2-1/2"
T&S Brass	1		Order in quantities of (2) per faucet

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/4"			3/4"					

WASTE

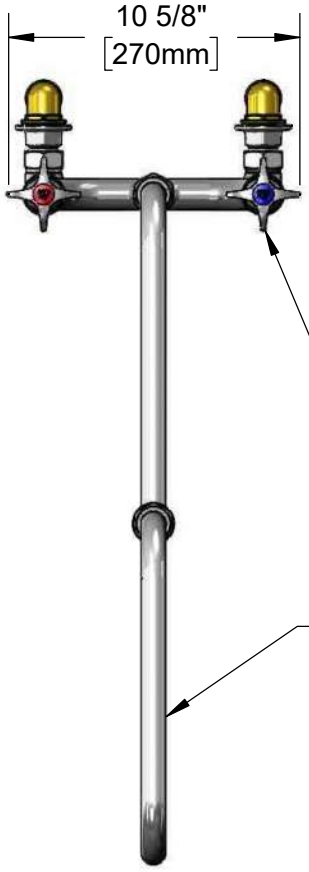
	INDIRECT SIZE	DIRECT SIZE
1		

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

Model No. **B-0292**

Item No.



ADA Compliant

This Space for Architect/Engineer Approval

Job Name_____Date_____

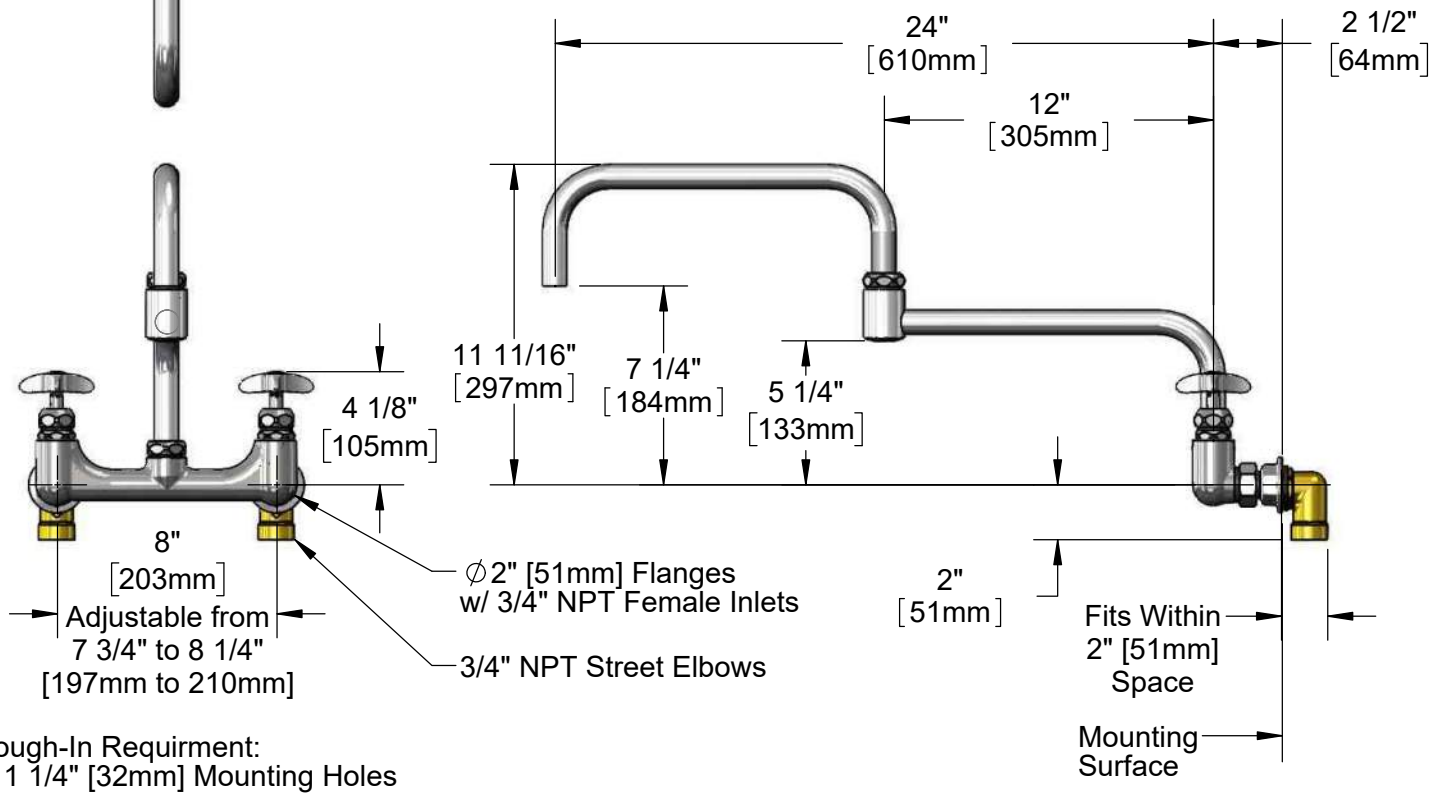
Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____





Rough-In Requirment:
∅1 1/4" [32mm] Mounting Holes

Product Specifications:
8" Wall Mount Big-Flo Mixing Faucet, Big-Flo Cartridges, 4-Arm Handles, 24" Big-Flo Double Joint Swing Nozzle, & 3/4" NPT Elbow Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

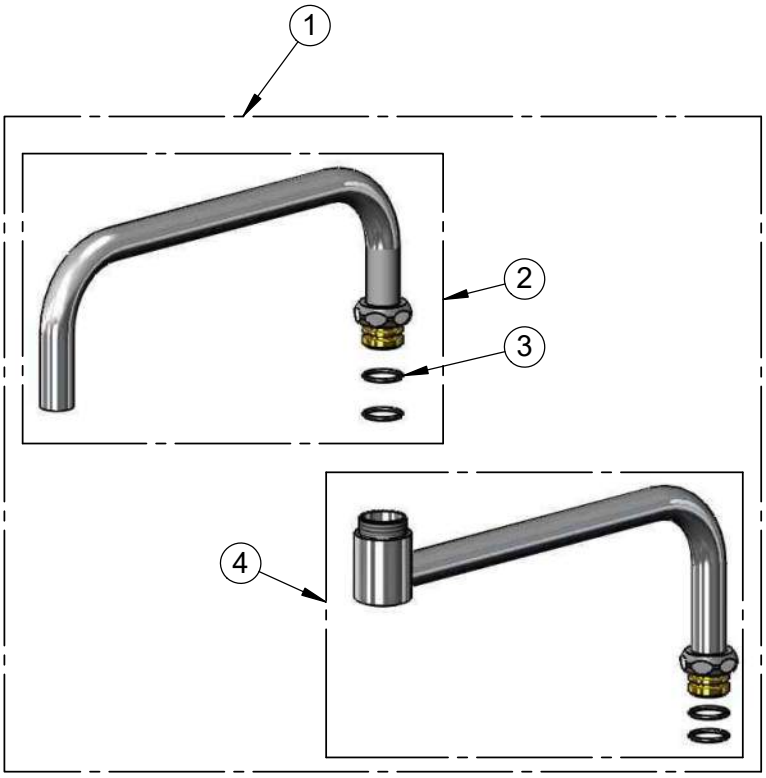
Drawn:	Checked:	Approved:	Date:	Scale:	Sheet:
DMH	JRM	JHB	06/15/18	1:7	1 of 2

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

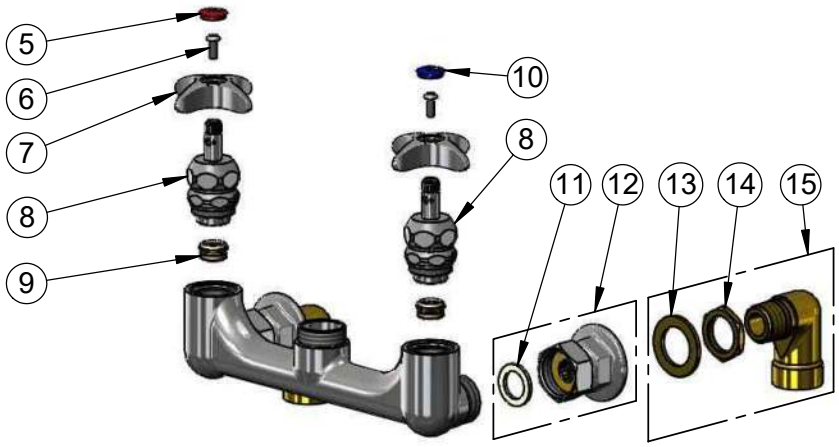
Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
B-0292

Item No.



ITEM NO.	SALES NO.	DESCRIPTION
1	116X	24" Big-Flo Double Joint Swing Nozzle
2	117X	12" Big-Flo Front Section
3	001068-45	O-ring
4	118X	12" Big-Flo Back Section
5	001193-19NS	Red Button Index, Press-in
6	000925-45	Lab Handle Screw
7	002521-45NS	4-Arm Handle (New Style)
8	006482-40NS	Big-Flo Cartridge, RTC
9	000764-20	Seat, Big-Flo
10	018506-19NS	Blue Button Index, Press-in
11	001019-45	Coupling Nut Washer
12	00BB	3/4" NPT Female Eccentric Flange
13	001005-45	Washer
14	000971-45	Lock Nut, 3/4" NPSM
15	00LL	3/4" Short Elbow Inlet



Product Specifications:
8" Wall Mount Big-Flo Mixing Faucet, Big-Flo Cartridges, 4-Arm Handles, 24" Big-Flo Double Joint Swing Nozzle, & 3/4" NPT Elbow Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn:	Checked:	Approved:	Date:	Scale:	Sheet:
DMH	JRM	JHB	06/15/18	NTS	2 of 2

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

Model No.
B-0427

Item No.

This Space for Architect/Engineer Approval

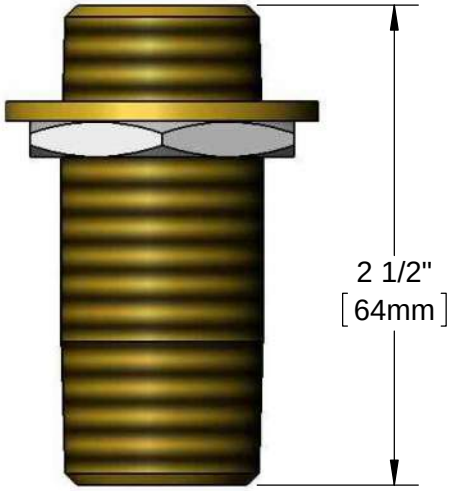
Job Name_____Date_____

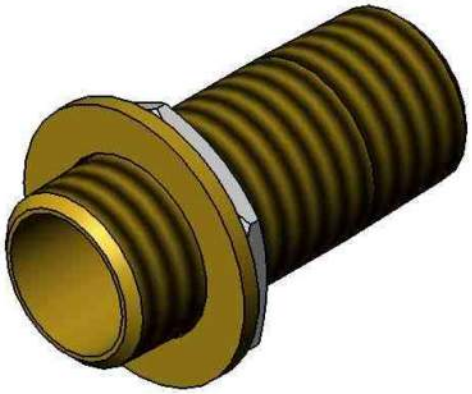
Model Specified_____ Quantity_____

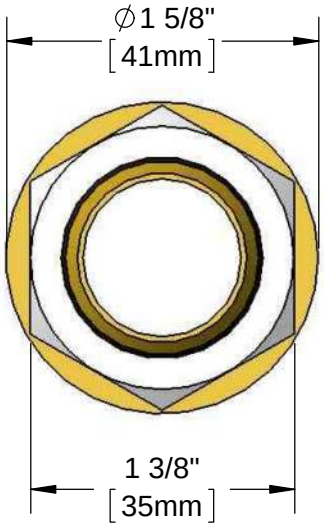
Customer/Wholesaler_____

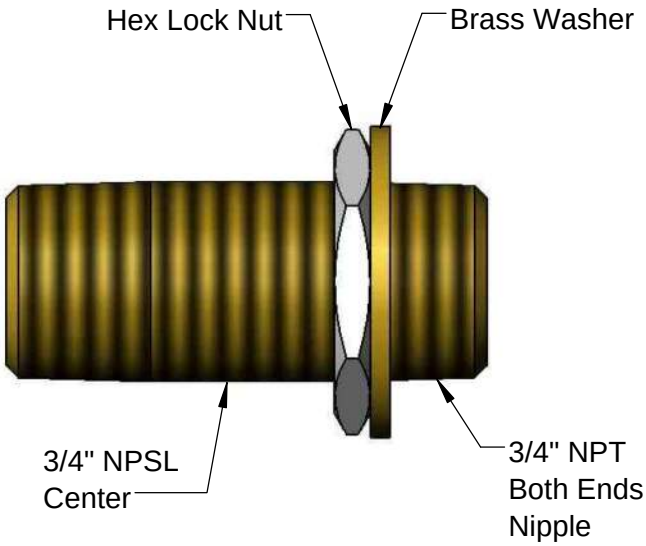
Contractor_____

Architect/Engineer_____









Product Specifications:
3/4" NPT Inlet Supply Nipple Kit

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)

Drawn: JBC	Checked: JRM	Approved: JHB	Date: 07/23/16	Scale: 1:1	Sheet: 1 of 1

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 55 - ICE MAKER, CUBE-STYLE (1 EA REQ'D)

Ice-O-Matic CIM0330HW90

Elevation Series™ Modular Cube Ice Maker, half-size cubes, 30"W, approximately 320 lb production/24 hours at 70°/50° (270 lb at 90°/70°), LED status display, one touch sanitize & descaling controls, dishwasher safe food zone components, self-contained water-cooled condenser, R290 refrigerant, cULus

ACCESSORIES

Mfr	Qty	Model	Spec
Ice-O-Matic	1		3 yr. parts & labor warranty, standard
Ice-O-Matic	1		5 yr. evaporator warranty, standard
Ice-O-Matic	1		5 yr. parts on the compressor warranty, standard
Ice-O-Matic	1		standard
Ice-O-Matic	1	B40	Ice Bin, 344 lb storage capacity, 30"W x 31"D x 37-1/2"H, top-hinged, slope front door, for top-mounted ice maker, polyethylene interior, durable aluminum exterior, 6" legs, NSF
Ice-O-Matic	1	IFQ1	Water Filter Manifold, single filter designed for ice makers producing up to 800 lbs. (363.6 Kg.) of ice per day, 1.5 gpm maximum flow rate, IsoNet® scale inhibitor, .5 micron particle reduction, quick connect fittings (water filters must be changed every 180 days (6 months), at a minimum)
Ice-O-Matic	1		1 yr parts & labor warranty (excluding cartridges), standard
Ice-O-Matic	1		7 yr Evaporator warranty in lieu of standard 5 yr, if an IFQ water filter is purchased with the machine & filters replaced every 6 mo. (USA & Canada only)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Direct			10.7				

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"				3/8"	1/2"
2									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	3/4"	
2	3/4"	

PLUMBING 1 REMARKS

Ice Maker Drain

Ice-O-Matic

PROJECT: _____

ITEM # _____ QTY: _____

MODEL # _____

AIA # _____ SIS # _____

ELEVATION SERIES™ CUBE ICE MAKER

CIM0330HW90



Features and Benefits

- Uses R290 for a more environmentally friendly and efficient refrigerant.
- Modular design for flexible application and easy installation on bins or dispensers.
- Easy to clean with front facing evaporator and dishwasher safe (up to 180°F) components.
- Easy and quick cleaning reduces operating costs.
- Simple service with many common parts across all CIM machines.
- Harvest Assist provides consistent ice production for the life of the ice maker while reducing energy consumption and increasing capacity.
- Durable, electroless nickel plating on all evaporator plates ensures reliability.
- Constructed from corrosion-resistant and fingerprint-proof aluminum.



ICE FORMS	
HALF CUBE	3/8 x 7/8 x 7/8 in.
	10 x 22 x 22 mm

c UL us c UL Energy Verified

BIN CHART

Model #	B40	B42	B55	B700-30	B110	B1000-48	B1300-48	B1325-60	B1660-60
capacity width	344 lbs (156 kg) 30 in (762 mm)	351 lbs (160 kg) 22 in (559 mm)	510 lbs (232 kg) 30 in (762 mm)	680 lbs (308 kg) 30 in (762 mm)	854 lbs (388 kg) 48 in (1,219 mm)	1,000 lbs (454 kg) 48 in (1,219 mm)	1,320 lbs (599 kg) 48 in (1,219 mm)	1,325 lbs (601 kg) 60 in (1,524 mm)	1,660 lbs (753 kg) 60 in (1524 mm)
Kit for combining wider bins with smaller models	Kit Not Required	Not Compatible	Kit Not Required	Kit Not Required	BPF-1	Kit Not Required	Kit Not Required	Kit Not Required	Kit Not Required

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



CIM0330HW90 shown atop of bin B55 (sold separately)

Warranty

- Ice Maker: **3 years parts and labor**
- Evaporator and Compressor: **5 Years Parts**
- Evaporator: **7 Years Parts and Labor** (if enrolled in the filter program for US & Canada)

Options & Accessories

- KSI-1 - Safe Ice Module
- KCUBEDISPB for mounting to a dispenser
- B55

Water Filter

- Manifold System IFQ1 gets replacement filter IOMQ (1)

11100 E. 45th Avenue • Denver, CO 80239
Phone: 1.866.PURE.ICE
www.iceomatic.com

Rev. 12/2025 Printed in U.S.A.

APPROVAL: _____ DATE: _____

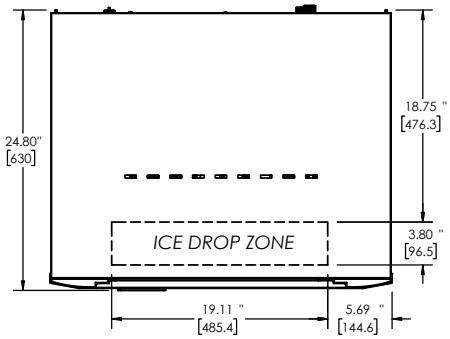
ELEVATION SERIES™ CUBE ICE MAKER

ELEVATION SERIES™ CUBE ICE MAKER

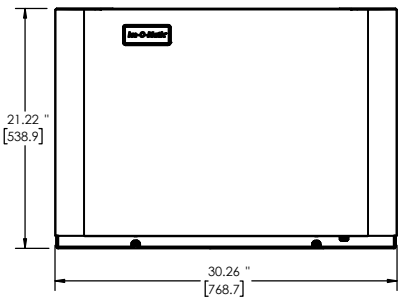
CIM0330HW90

Line drawing note: Numbers with quote symbol " are in inches. Numbers enclosed in [brackets] are in millimeters.

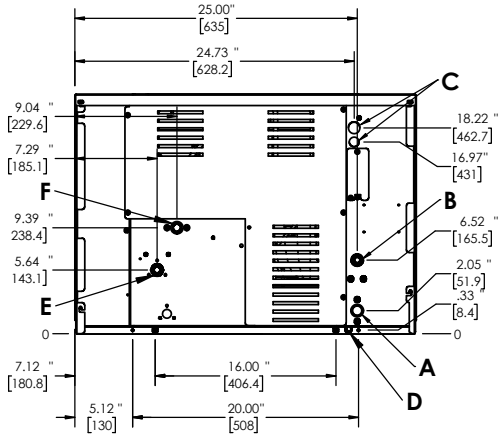
PLAN / TOP VIEW



ELEVATION / FRONT VIEW



UTILITIES / BACK VIEW



Water Cooled

A. Ice Maker Drain, 3/4" F
B. Ice Maker Potable Water Inlet, 3/8" FPT
C. Electrical Connectio Ø.875" [22.2] (2)
D. Condensate Base Drai Ø.50" [12.7]
E. Water Condenser Inlet, 3/8" F
F. Water Condenser Outlet, 1/2" F

PRELIMINARY SPECIFICATIONS

Model	CIM0330HW90
Condensing Type	Water
Voltage/Hertz/Phase	115/60/1
Min. Circuit Amp	11 A
Max Breaker Size	15 A
kWH per 100 lbs of ice at 70ºF air / 50ºF water	3.8
kWH per 100 lbs of ice at 90ºF air / 70ºF water	4.76
BTU (approx per hour)	5650
Number of Wires	3 (including ground)
Refrigerant	R290A
Refrigeration Charge	150 g

Ice Production per 24 hrs	
70º air / 50º water lbs (kg)	90º air / 70º water lbs (kg)
320 (145)	270 (122)

Water Usage gallons per 100 lbs of ice 90ºF air / 70ºF water	
Potable	Condenser
19	145

OPERATING REQUIREMENTS

	MINIMUM	MAXIMUM
Ambient Temp. Range Air	50°F (10°C)	100°F (38°C)
Water Temp	40°F (4°C)	100°F (38°C)
Water Pressure	20 PSIG (1.4 BAR)	80 PSIG (5.5 BAR)

DIMENSIONS

Unit Width	30.25 in.	768.35 mm
Unit Depth	24.25 in.	615.95 mm
Unit Height	21.25 in.	539.75 mm

Shipping Weight	148 lbs / 67 kg
Shipping Dimensions (in.)	33 (W) x 27 (D) x 27 (H)
Shipping Dimensions (mm)	838.2 (W) x 685.8 (D) x 685.8 (H)

Rev. 12/2025 Printed in U.S.A. 11100 E. 45th Avenue • Denver, CO 80239 • Phone: 1.866.PURE.ICE • www.iceomatic.com

WELBILT an Ali Group Company

SLOPE FRONT STORAGE BINS

Ice-O-Matic
Ice. Pure and Simple



B55

Features

- Application storage capacity from 242 lbs (110 kg) to 854 lbs (388 kg).
- Multiple bin tops provide an easy solution for mounting ice makers on different sized bins.
- Polyethylene bin liner is insulated with foam for maximum ice preservation – 1.5" to 3" (38 mm to 76 mm).
- 31" deep for use where space is at a premium.
- Built-in ice scoop holders on certain models.
- Sturdy leg design – 6" (152 mm) adjustable NSF approved legs – standard.
- Durable aluminum finish.

Bin Accessories

Ice-O-Matic Part Number	Description
1011517-22	Plastic ice shovel
1011517-23	Hanging bracket for ice shovel
1011517-24	46.5" Plastic paddle
1051517-29	Hanging bracket for ice paddle
9051127-01	82 Ounce ice scoop

SLOPE FRONT STORAGE BINS

Single Ice Machine Configurations

Ice-O-Matic offers a full line of bins for most applications. From low profile slope-front bins to high capacity space-saving uprights, we have a bin to meet any need. The following table will help you create the system you need in a safe and cost effective manner.

Bin Model No.	Style	Application Bin Storage lbs (kgs)	Approximate Shipping Weight lbs (kgs)	CIM Series Cube Makers	ICE Series Cube Makers			Nugget Ice Makers	Flake Ice Machine
				30" (762 mm) wide	22" (559 mm) wide	30" (762 mm) wide	48" (1,219 mm) wide	21" (533 mm) wide	21" (533 mm) wide
B25PP*	Slope Front	242 (110)	74 (34)	ΔΔ	KBT19	ΔΔ	N/A	KBT19	KBT19
B40PS	Slope Front	344 (156)	103 (47)	ΔΔ	KBT19	ΔΔ	N/A	KBT19	KBT19
B42PS	Slope Front	351 (160)	99 (45)	N/A	ΔΔ	N/A	N/A	KBT24	KBT24
B55PS	Slope Front	510 (232)	125 (57)	ΔΔ	KBT19	ΔΔ	N/A	KBT19	KBT19
B110PS	Slope Front	854 (388)	163 (74)	BPF-1***	N/A	BPF-1***	ΔΔ	KBT23	KBT23

ΔΔ *Kit not required.* ΔΔ** *Ice clumping issues may arise.* * *Rotocast finish* N/A *Not Applicable*
** *ICE1506 is compatible with B700-30, B1000-48, B1300-48, B1325-60 & B1600-60.* *** *BPF-1 used with B110 ONLY. If you have an older model B100 bin use the KBT5.*

Side-by-Side Ice Machine Configurations

There are times when it is desirable to install 2 ice machines side by side on a bin. The reasons may range from gaining maximum output to creating redundancy. Ice-O-Matic offers an array of kits and bins with custom order tops for just such applications. The following table will help you create the system you need in a safe and cost effective manner.

Bin Model No.	Style	Application Bin Storage lbs (kgs)	Approximate Shipping Weight lbs (kgs)	CIM Series Cube Makers	ICE Series Cube Makers			Nugget Ice Makers	Flake Ice Machine
				30" (762 mm) wide	Two 22" (559 mm) wide	Two 30" (762 mm) wide	Two 48" (1,219 mm) wide	Two 21" (533 mm) wide	Two 21" (533 mm) wide
B25PP*	Slope Front	242 (110)	74 (34)	N/A	N/A	N/A	N/A	N/A	N/A
B40PS	Slope Front	344 (156)	103 (47)	N/A	N/A	N/A	N/A	N/A	N/A
B42PS	Slope Front	351 (160)	99 (45)	N/A	N/A	N/A	N/A	N/A	N/A
B55PS	Slope Front	510 (232)	125 (57)	N/A	N/A	N/A	N/A	N/A	N/A
B110PS	Slope Front	854 (388)	163 (74)	N/A	N/A	N/A	N/A	KBT22	KBT22

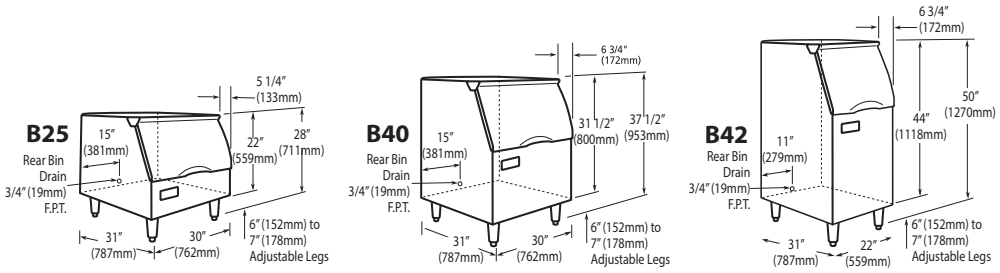
O *Must use remote or water cooled model only.* ΔΔ *Kit not required.* * *Rotocast finish* N/A *Not Applicable*
O* *Must use remote or water cooled model only; ice clumping issues may arise.* ΔΔ** *Ice clumping issues may arise.*

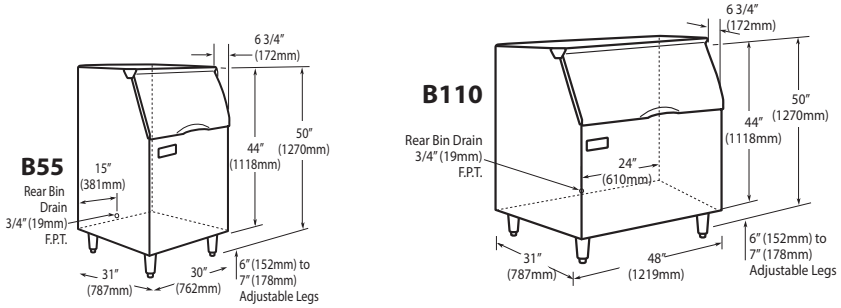
SLOPE FRONT STORAGE BINS

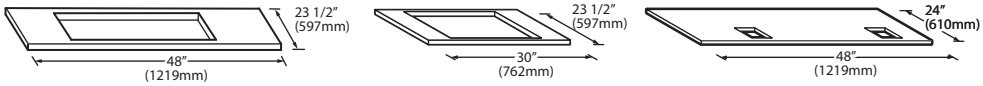
Ice-O-Matic
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SLOPE FRONT STORAGE BINS

Dimensions



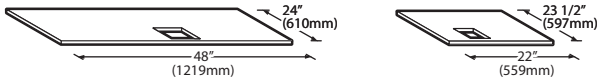




KBT5
Bin Top for 30" (762 mm)
ICE series cuber including the
ICE1506 family on a B100 bin

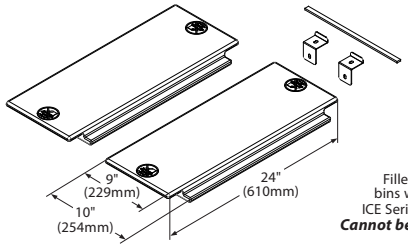
KBT19
Bin Top for 30" (762mm)
bins with 22" (559mm)
ICE Series Cube Ice Makers
GEM Series Ice Makers &
MFI Series Ice Makers

KBT22
Bin Top for 48" (1219mm)
bins with (2) 21" (533mm) wide
GEM Series Ice Makers
& MFI Series Ice Makers



KBT23
Bin Top for 48" (1219mm)
bins with (1) 21" (533mm) wide
GEM Series Ice Makers
& MFI Series Ice Makers

KBT24
Bin Top for 22" (559mm) bins
with (1) 21" (533mm) wide
GEM Series Ice Maker



BPF-1
Filler Panel for B110
bins with 30" (762mm)
ICE Series Cube Ice Makers
Cannot be used with the B100

NOTES:
Approx. Shipping Weight lbs (kg): B110 191 (87 kg) • B55 170 (77 kb) • B25 95 (43 kg) • B40 135 (61 kg) • B42 135 (61 kg)

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Rev: 01/18
Part: 3000

WATER FILTERS

Ice-O-Matic
Ice. Pure and Simple

IFQ1-S SYSTEM



10.4" H x 6" W x 4" D
(264 mm x 152 mm x 102 mm)

Single Cartridge with a
Quick Disconnect

IFQ1 SYSTEM



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

Single Cartridge with a
Quick Disconnect

IFQ2 SYSTEM



16" H x 10" W x 7.125" D
(406 mm x 254 mm x 181 mm

Dual Cartridge with a
Quick Disconnect

IFQ1-XL SYSTEM



21" H x 6" W x 4" D
(533 mm x 152 mm x 102 mm)

Single Cartridge with a
Quick Disconnect

IFQ2-XL SYSTEM



23.21" H x 13" W x 4.65" D
(590 mm x 330 mm x 118 mm

Dual Cartridge with a
Quick Disconnect

IF14C & IF18C SYSTEMS



11.75" H x 2.75" W
(279 mm x 57 mm)

Filter supplied with 1/4" or 3/8"
(6 or 8 mm) compression

ICE MAKING CAPACITY: Up to 600 lbs. (272 kg)
Ideal for limited-space and undercounter applications

REPLACEMENT FILTER CARTRIDGES



IOMQ-S **IOMQ-XL**

IOMQ

Snapshot

IFQ Series water treatment systems reduce sediment down to 1/2 micron and reduce chlorine, taste and odor at a flow rate of up to 3.0. The systems include IsoNet®, which delivers consistent protection against the precipitation and accumulation of scale and provides a protective barrier to help guard against corrosion.

Features and Benefits

- Reduces maintenance frequency and cost, and extends equipment life.
- Improves equipment operating efficiency
- Incorporates IsoNet – patented scale-inhibiting technology.
- Gradient-density depth filtration reduces dirt, rust and other debris as small as 1/2 micron to ensure clean, clear ice and protect solenoids, valves and other fittings against wear and plugging.
- High-capacity activated carbon filtration reduces taste and odor and protects equipment against corrosive chlorine.
- 1/4 turn QT "Quick-Twist" cartridge makes changing the filter quick, easy and sanitary.
- Wall-mount bracket and full-flow inlet shut-off valve make installation simple.
- Certifies to NSF Standard 42

All filter systems include:

Filter cartridge with FDA approved scale inhibitor, inlet shut-off valve, gauge and quick-connect fittings.

IOMQ replacement cartridges for use with IFQ1 & IFQ2 manifold filter systems. IOMQ-XL replacement cartridge for use with IFQ1-XL manifold filter system.

WATER FILTERS

Ice-O-Matic
Ice. Pure and Simple

WATER FILTERS

IFQ SERIES FILTER SYSTEM

Model Number	Description	Service Flow Rate Max. gpm (lpm)	Capacity Gal (L)	Operating Pressure Range Psi (bar)	Inlet Water Temp Range °F (°C)	Micron Rating	Approx. Shipping Weight lbs (kg)
IFQ1-S	Single Filter	.75 (2.84)	6,000 (22,712)	10 - 125 (0.7 - 8.6)	35 - 100 (1.7 - 38)	.5	2 (.91)
IFQ1	Single Filter	1.5 (5.68)	15,000 (56,775)				3 (1.3)
IFQ1-XL	Single Filter	2.25 (8.5)	22,500 (85,162)				5 (2.3)
IFQ2	Dual Filter	3.0 (11.4)	30,000 (113,550)				7 (3.2)
IFQ2-XL	Dual Filter	4.5 (17)	45,000 (170,344)				9 (4.1)

SINGLE INLINE FILTER CARTRIDGES

Model Number	Description	Service Flow Rate Max. gpm (lpm)	Operating Pressure Range Psi (bar)	Inlet Water Temp Range °F (°C)	Micron Rating	Approx. Shipping Weight lbs (kg)
IFI4C	Single Inline Cartridge 1/4" (6.35mm) compression	1.0 (3.79)	10 - 100 (.07 - 6.9)	35 - 100 (2 - 38)	10	2 (1)
IFI8C	Single Inline Cartridge 3/8" (9.53mm) compression					

WATER FILTERS

		IFQ1-S	IFQ1	IFQ1-XL	IFQ2	IFQ2-XL	IF14C IF18C
CUBE ICE	ICEU070	X					X
	ICEU150 - ICEU220 - ICEU300	X					X
	CIM0320 - CIM0430		X				
	CIM0520 - CIM0630			X			
	CIM0826 - CIM1136				X		
	CIM1446 - CIM1545				X		
	CIM1845 - CIM2046					X	
	ICE1506 - MODULAR				X		
	UCG060 - UCG130*	X					X
FLAKE ICE	MFI0500	X					X
	MFI0800 - MFI1256			X			
	MFI1506				X		
	MFI2306					X	
PEARL ICE	GEMU090	X					X
	GEM0450 – GEM0650		X				
	GEM0956			X			
	GEM1306				X		
	GEM2006					X	

* Gourmet Ice

Installation Tips

Feed-water connection to system should be COLD only.

Do not exceed system specifications for temperature and pressure.

Allow 3" clearance below system for cartridge removal and replacement.

Connect filtered water line to ice connections only. Do not use for condenser water.

No activation procedure or flushing is required for system to perform as specified.

Extended Warranty Program

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

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Rev: 10/20
Part: 5000

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# 56 - WALK-IN COMBO (1 EA REQ'D)

Kolpak A295498

ACCESSORIES

Mfr	Qty	Model	Spec
Kolpak	1	SPEC	Insulated Sub-floor detail
Kolpak	1		

KOLPAK

A Division of Manitowoc FSG Operations, LLC

Quotation #: A295498 Rev. 1
Date: 5/9/2026
Project: Nebraska Christian School

Item	Qty	Item Description
1	1	**Combo**

Compartments:

Freezer

Interior Dimensions: 10'-3" x 13'-4" x 9'-2 1/4"

Walls: 4" Class 1 - Foamed in place Urethane

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Ceiling: 4" Class 1 - Foamed in place Urethane

Type: Standard

Attachment: Lock Down

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Floor Application: Screed, Vinyl 4" x 4" High

Compartment Accessories:

Qty	UoM	Description
1	ea	Light - LED 48IN 120/230V 50/60HZ
1	ea	Vent-Pressure Relief, Heated Kason 1832

Refrigeration:

Qty	UoM	Description
1	ea	KPC350ALZOP-2S PC350ALZOP-2S, 208-230/60/1, 3-1/2HP, R454A, Pre-Charged, Air-Cooled, Scroll Low Temp Standard Compressor UnitIncludes Fan Cycle Controls, Amps: 18.8, Ambient Temperature: 100
1	ea	KEL26-110-2EC-PR-A EL26-110-2EC-PR-A, 208-230/60/1, R454A, Low Temp, Electric Defrost, Low Profile Unit Cooler, Amps: 14.1

One year parts and labor included

Refrigeration Accessories:

Qty	UoM	Description

Door: 36" x 78" Right Swing Out
Recessed 0" with 0" Leveling Sand and 0" Tile & Grout.

Frame: **Exterior:** Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Plug: **Exterior:** Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

KOLPAK

A Division of Manitowoc FSG Operations, LLC

Quotation #: A295498 Rev. 1
Date: 5/9/2026
Project: Nebraska Christian School

Door/Opening Accessories:

Qty	UoM	Description
1	ea	Delete Heated Air Vent (from this Door Section)
1	ea	Door Closer - Kason 1094 (STD)
1	ea	Handle - Kason 28 with Locking Assembly (STD)
1	ea	Heater Wire, 5 Watt / FT
2	ea	Hinge - Kason 1346 Brushed Chrome Adjustable / Spring Assisted (STD)
1	ea	Light Fixture - Kason 1803 LED w/Bulb, Globe & Nightlight 120V 50/60Hz (STD)
1	ea	Switch - Pilot Light Included 120/230V 50/60Hz (STD)
1	ea	Thermometer - 2 inch Dial w/6' Lead (STD)
3	lf	Threshold, Stainless Steel 14 ga

Cooler

Interior Dimensions: 10'-3" x 13'-4" x 9'-2 1/4"

Walls: 4" Class 1 - Foamed in place Urethane

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Ceiling: 4" Class 1 - Foamed in place Urethane

Type: Standard

Attachment: Lock Down

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Floor Application: Screed, Vinyl 4" x 4" High

Compartment Accessories:

Qty	UoM	Description
1	ea	Light - LED 48IN 120/230V 50/60HZ

Refrigeration:

Qty	UoM	Description
1	ea	KPC100AMZOP-2S PC100AMZOP-2S, 208-230/60/1, 1HP, R454A, Pre-Charged, Air-Cooled, Scroll Medium Temp Standard Compressor UnitIncludes Fan Cycle Controls, Amps: 8.5, Ambient Temperature: 100
1	ea	KAM26-113-1EC-PR-A AM26-113-1EC-PR-A, 115/60/1, R454A, Medium Temp, Air Defrost, Low Profile Unit Cooler, Amps: 1.6

One year parts and labor included

Refrigeration Accessories:

Qty	UoM	Description

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A Division of Manitowoc FSG Operations, LLC

Quotation #: A295498 Rev. 1
Date: 5/9/2026
Project: Nebraska Christian School

Doors/Openings:

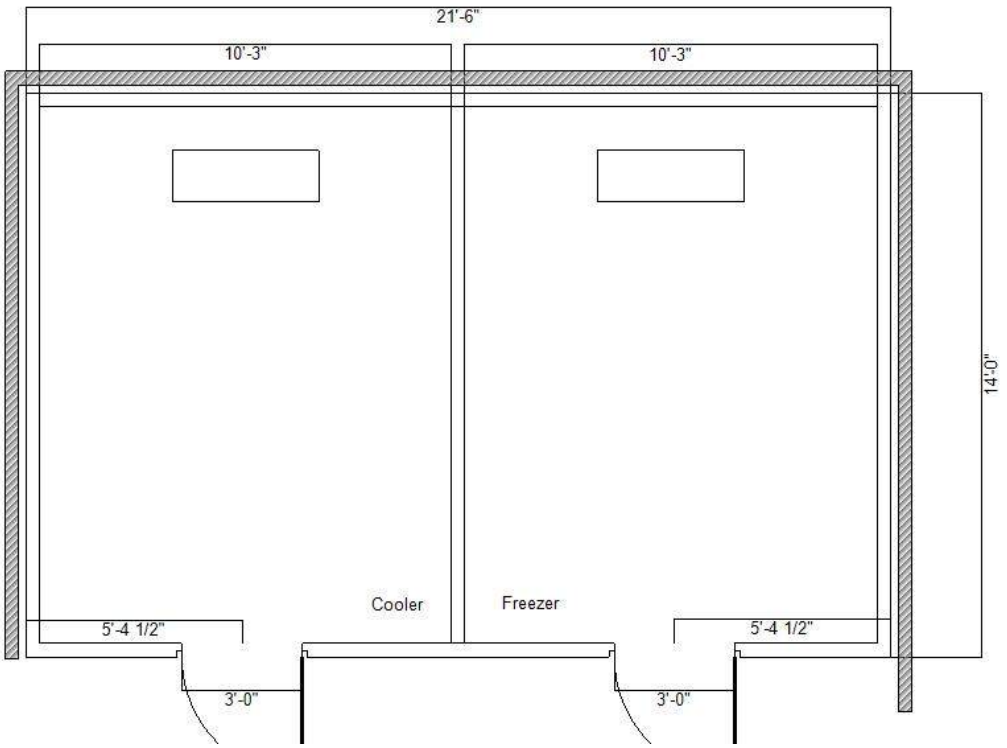
Door: 36" x 78" Right Swing Out
Recessed 0" with 0" Leveling Sand and 0" Tile & Grout.

Frame: **Exterior:** Galvalume - Embossed 26 Ga
Interior: Galvalume - Embossed 26 Ga

Plug: **Exterior:** Galvalume - Embossed 26 Ga
Interior: Galvalume - Embossed 26 Ga

Door/Opening Accessories:

Qty	UoM	Description
1	ea	Door Closer - Kason 1094 (STD)
1	ea	Handle - Kason 28 with Locking Assembly (STD)
2	ea	Hinge - Kason 1346 Brushed Chrome Adjustable / Spring Assisted (STD)
1	ea	Light Fixture - Kason 1803 LED w/Bulb, Globe & Nightlight 120V 50/60Hz (STD)
1	ea	Switch - Pilot Light Included 120/230V 50/60Hz (STD)
1	ea	Thermometer - 2 inch Dial w/6' Lead (STD)
1	ea	Vent - Pressure Relief, Heated 120V 50/60Hz 4/5/6" Thick (STD)



Final Notes:

KOLPAK

A Division of Manitowoc FSG Operations, LLC

Quotation #: A295498 Rev. 1
Date: 5/9/2026
Project: Nebraska Christian School

Approximate Walk-In Panel SqFt = 1080 and Weight = 4443 lbs.

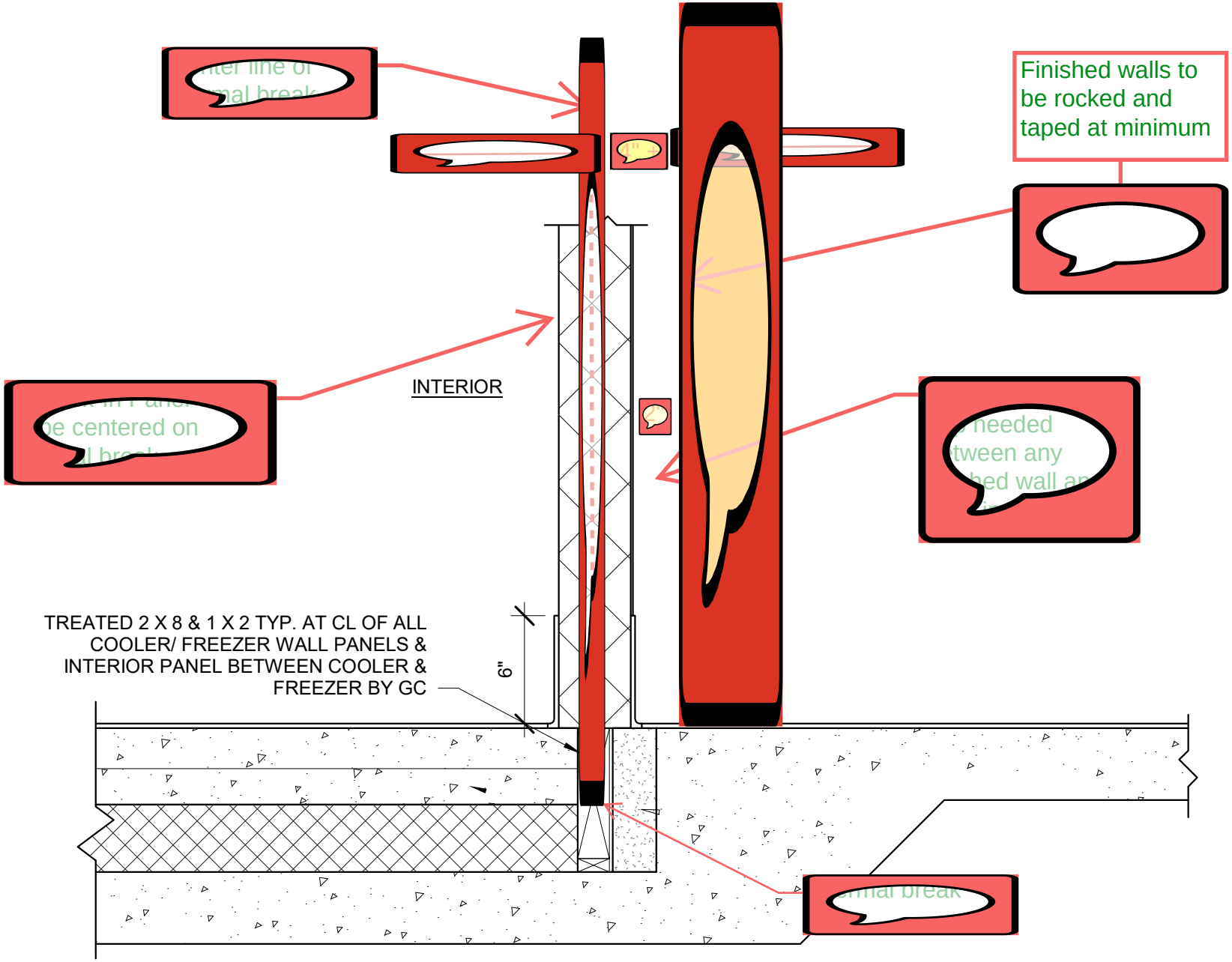
* Quoted per provided specifications. Dealer is responsible for verification of all dimensions, door locations, finishes, voltages, accessories, etc.
*Insulated slab by others. ;

Please complete and sign to schedule this order!

Accepted by (print): _____ Date: _____

Desired Installation Date: _____

Purchase Order #: _____ Signature: _____



3 WALK-IN BASE DETAIL

1 1/2" = 1'-0"

KOLPAK
Protecting Your Future

Walk-In

Simply EpiK

Original Instructions
Installation, Operation and Maintenance Manual

This manual is updated as new information and models are released. Visit our website for the latest manual.



KOLPAK

Part Number: 500000400-17 2/24

Safety Notices

⚠ DANGER

Indicates a hazardous situation that, if not avoided, will result in death or serious injury. This applies to the most extreme situations.

⚠ Warning

Indicates a hazardous situation that, if not avoided, could result in death or serious injury.

Notice

Indicates information considered important, but not hazard-related (e.g. messages relating to property damage).

⚠ Caution

Indicates a situation that, if not avoided, could damage the refrigeration system or result in minor injury.

NOTE: Indicates useful, extra information about the procedure you are performing.

⚠ Warning

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

⚠ Caution

Installation and maintenance/servicing are to be performed only by trained and qualified personnel familiar with commercial refrigeration systems.

⚠ Caution

Ensure that all field wiring conforms to the equipment requirements and all applicable local and national codes.

⚠ Caution

Disconnect all power sources before servicing the refrigeration equipment.

⚠ Caution

Sheet metal and coil surfaces have sharp edges. Use appropriate protective gloves to prevent injury.

⚠ Caution

Use appropriate eye protection during installation and servicing.

⚠ Caution

Walk-in panels should not be stored nor installed in extreme temperatures where the surface temperature reaches 150° F or higher.

Table of Contents

Section 1
General Information

Receiving Inspection 4
Warranty Information 4
Panel Count And Hardware 5
Panel Storage 5
Panel Identification 6
Site Preparation 7
Cam Action Panel Fasteners 8

Section 2
Installation

General Installation Guidelines 9
Screed Identification 9
Screed Installation 12
Seismic Anchors 13
Floor Panel Installation 14
Floor Overlay Installation 15
Concrete And Tile Flooring 16
Wall Panels And Door Section Installation 16
Ceiling Panel Installation 18
Split-Over Partition Wall Ceiling Installation 20
Ceiling Support 21
Interior Ramp Installation 22
Exterior Ramp Installation 22
Plug Button Installation 23
Penetrations 23
Trim And Wainscoting Installation 23
Threshold Installation 24
Door Sweep Adjustments 25
Adjustable Hinges 26
Thermometer Testing 27
Thermometer Recalibration 27
Electrical Connections 28
Tapered Roof System 30
Membrane Roof System 31

Section 3
Maintenance

Maintenance And Housekeeping Recommendations 34

System Start-Up Checklist 35

Section 1
General Information

Receiving Inspection

- Check the shipment carefully and compare to the bill of lading.
- Account for all items listed and inspect each container for damage.
- Carefully inspect for any concealed damage.
- Report any shortages or damages to the carrier, note on the bill of lading, and file a freight claim.
- Damaged material cannot be returned to the manufacturer without prior approval.
- A Return Material Authorization (RMA) must be obtained. Contact a sales representative at 800-826- 7036.

Warranty Information

For information regarding warranty guidelines, claim form, product registration, warranty verification, or locating a service provider please visit our website at www.kolpak.com or call 800-225-9916.

Panel Count And Hardware

- Read this manual carefully before beginning the installation and operation of the unit. Scan the QR Code below to view the Basic Walk-In Installation Service Video.

- Using the packing list and skid documentation, count the wall panels, corners, ceilings, doors, and floors where applicable. Locate and verify the accessory and hardware package(s).

⚠ WARNING

Do not attempt to lift the panels or accessories by yourself. Always have adequate lifting equipment or manpower available to accomplish the task safely.

Do not unwrap the skids and leave the panels in a position that they could fall over or blow over and cause an injury. Be sure that panels are adequately restrained at all times.

⚠ CAUTION

Acids and oils on hands and fingers could discolor wall panel finish. Make sure to wear appropriate gloves that are free from residue while handling wall and ceiling panels.

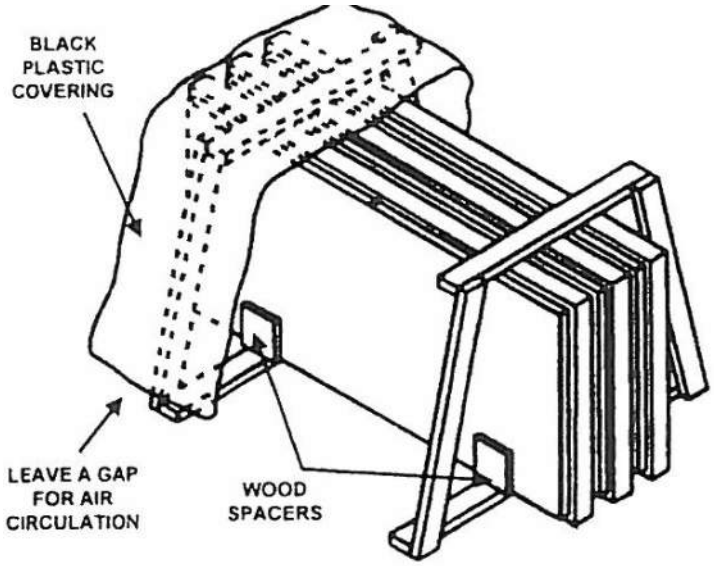
⚠ CAUTION

Make sure to store the panels as noted below if necessary to ensure that they are not damaged prior to being installed.

Panel Storage

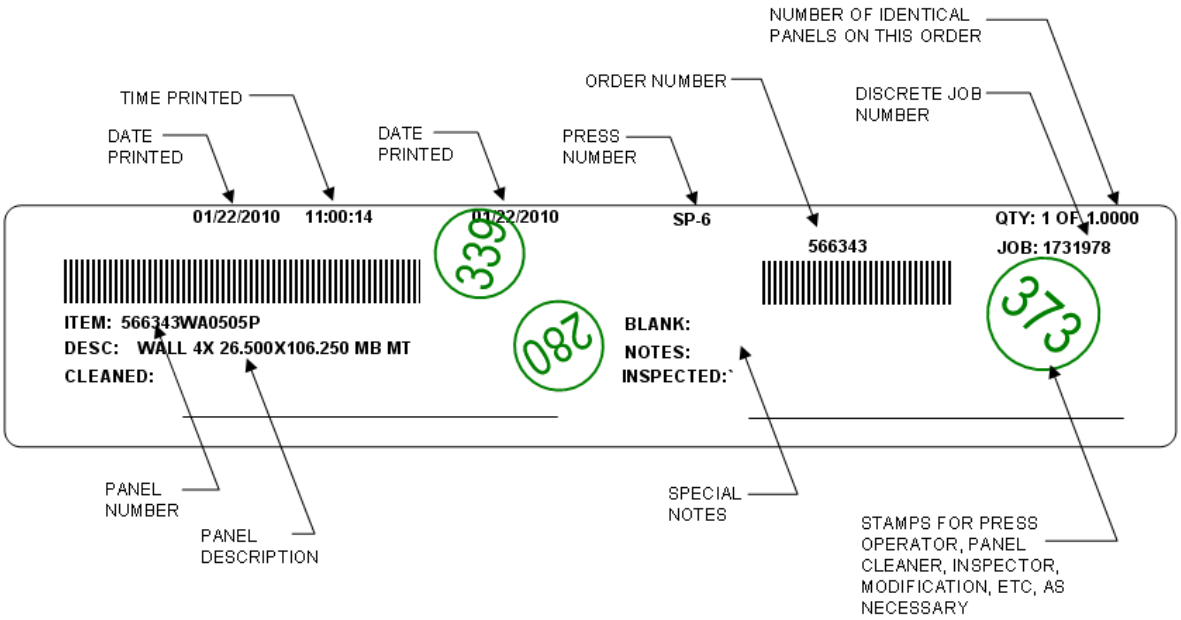
- If the walk-in panels must be stored on a job site before installation, store them inside if possible.
- The PVC protective panel covering should only be removed after final assembly of the walk-in. Gloves should be worn to prevent acids and oils on hands/fingers from creating smudges on panel surface.
- The panels may be stored on skids as received, provided the skids are on level surface and kept free of moisture.

- If the panels must be stored outside, store them on edge with the grooved side (female rail) facing down. Kiln-dried wood spacers provide a ventilation gap to prevent moisture stains from forming on the panels' metal skins. Cover the panels with black plastic to keep out sunlight and moisture. Be sure the plastic does not touch the ground, allowing air circulation.



Panel identification

- Each panel is labeled to aid in identification and proper placement. Panel item numbers are referenced on the product assembly drawing showing proper location for intended installation within the unit.



Site Preparation

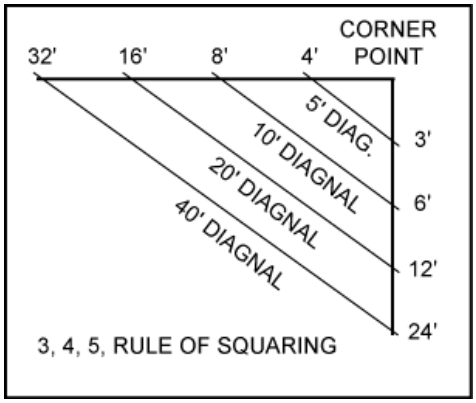
⚠CAUTION

Ensure that the area for installation is level and clear of all debris before beginning assembly. If care is not taken to assure a level base, wall and ceiling panels will not align properly, causing problems in installation and operation of door panels, and potential performance issues due to escessive air leaks. The two recommended techniques to level the floor area are self-leveling epoxy and/or asphalt shingles.

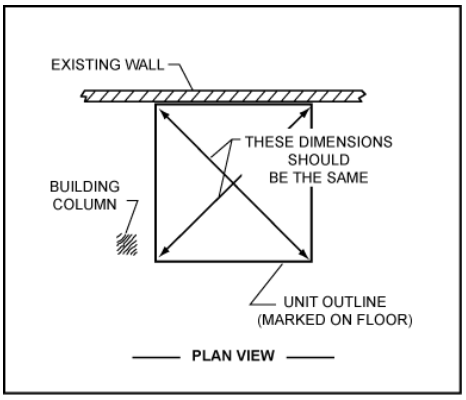
For concrete slabs, above grade is recommended. A slab below grade is not permitted.

A 2” minimum clearance is required between the unit and any adjacent structures to allow for wall surface irregularities and for air circulation. Air circulation around the walk-in of 5 CFM per 100 Sq. Ft. of wall area is recommended. Failure to allow for this clearance and air flow may result in performance issues such as excesive moisture and/or condensation in the unit or adjoining areas.

- Using the supplied assembly drawing (in hardware box), mark the perimeter of screed, wall, or floor sections on the existing building floor using a chalk line.
- Perimeter lines must be square and parallel. Use the 3, 4, 5 rule of squaring.



- After the first two lines, measure and establish the rest of the perimeter.



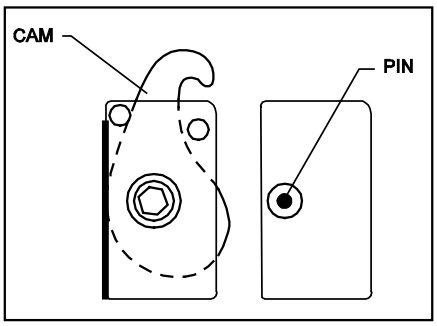
- If the installation area is not level, find the high point of this perimeter line. The floor, floor screed and wall must be leveled to this point.
- Use a 4’ level to determine floor levelness. Be sure to check both directions for floor levelness.

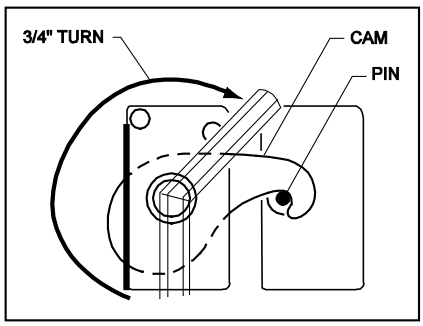




Cam Action Panel Fasteners

- Before starting to assemble the unit, be sure to familiarize yourself with the operation of the panel fasteners.
- To operate the cam locks, insert a 5/16” hex wrench (packed in hardware box) through the access hole in the panel interior skin, and into the hex opening in the fastener. Turn the wrench clockwise approximately 3/4 of a turn to put the cam hook into the locked position.
- If a problem should occur, such as having to unlock a panel that was not properly positioned, you must turn the handle counterclockwise until it stops, in order to reset the cam position.
- Scan the QR Code below to view Operating The Cam Lock Service Video.





⚠CAUTION

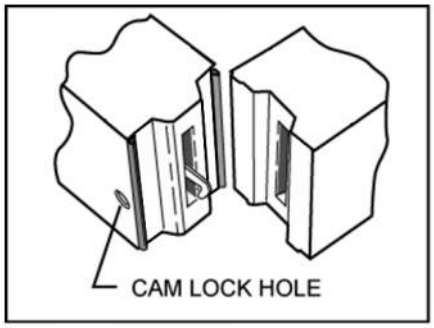
Using a hammer to drive the hex wrench into the panel fastener can result in damaging the interface surface, rendering the lock unusable. Clear the hole of any debris if the wrench cannot be fully inserted with normal hand pressure.

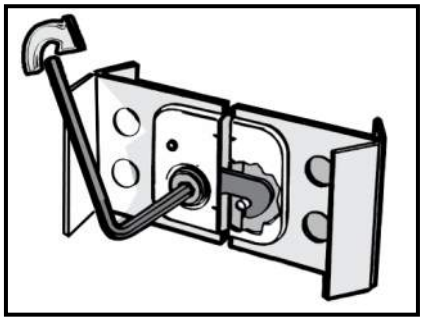
Section 2
Installation

General Installation Guidelines

- All insulated panels have a tongue and a groove perimeter edge. This interlocking design and the panel edge gaskets will result in an air-tight walk-in when installed square and level. Refer to the assembly drawing for the general layout and specific panel placement and markings.

- The tongue side of the panel and cam lock holes is on the left of each seam when viewed from the interior of the walk-in (standing on the inside and looking out). The exact location of the tongue (M) and groove (F) for ceiling and floor panels, if required, will be shown on the assembly drawing.





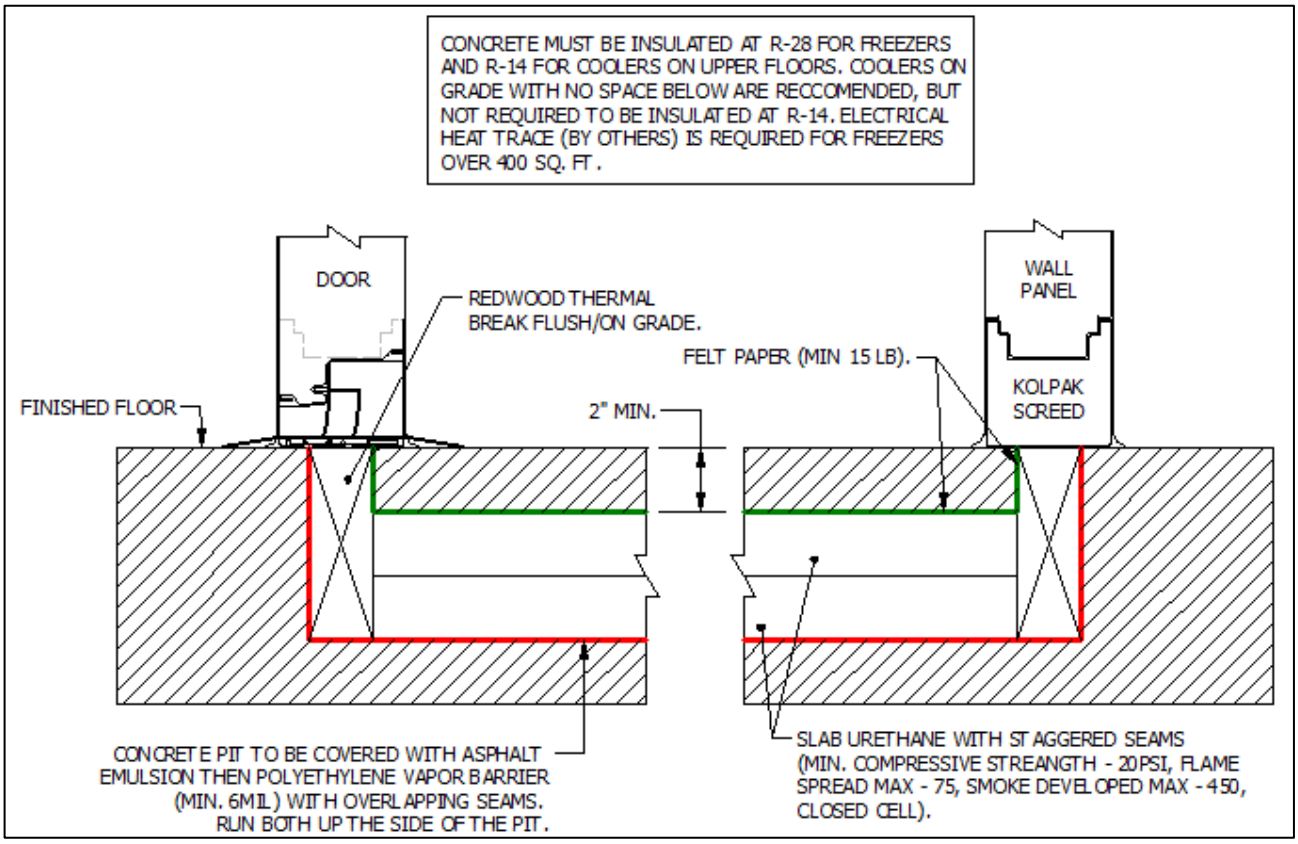
Screed Identification

- There are many styles of screeds used in floorless walk-in coolers and freezers. The types of screeds furnished with your unit will be identified on the unit assembly drawing.

⚠ CAUTION

Thermal breaks are required in freezer applications and recommended in cooler applications to separate the interior flooring from the exterior floor. Thermal breaks prevent heat transfer and increase energy efficiency. A 3/8” bead of non-drying butyl sealant is required and should be continuous around the complete perimeter of the walk-in. This sealant application will assist in maintaining the vapor barrier.

- Breaker strips (thermal breaks) are used to prevent heat transfer between the cooled side and the ambient side of a concrete floor. Most thermal breaks are installed to be level with the concrete surface. Without these thermal barriers, heat transfer through the concrete layer is relatively rapid, causing a greater likelihood of condensation and icing outside of the unit, as well as increased energy consumption and cooling load on the refrigeration system.

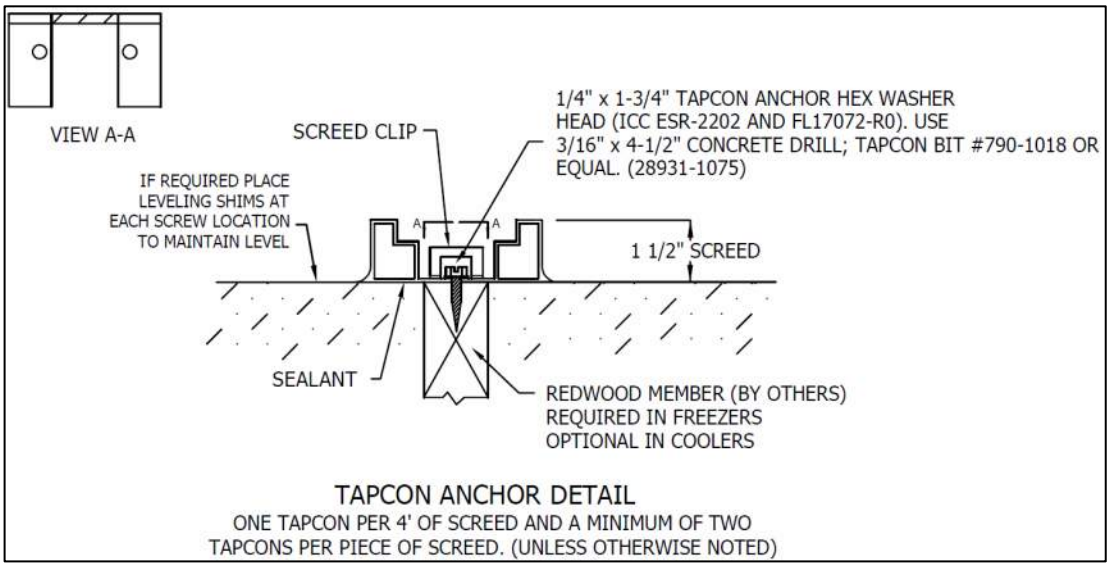

CONCRETE MUST BE INSULATED AT R-28 FOR FREEZERS AND R-14 FOR COOLERS ON UPPER FLOORS. COOLERS ON GRADE WITH NO SPACE BELOW ARE RECCOMENDED, BUT NOT REQUIRED TO BE INSULATED AT R-14. ELECTRICAL HEAT TRACE (BY OTHERS) IS REQUIRED FOR FREEZERS OVER 400 SQ. FT.
DOOR
REDWOOD THERMAL BREAK FLUSH/ON GRADE.
WALL PANEL
FELT PAPER (MIN 15 LB).
KOLPAK SCREED
FINISHED FLOOR
2" MIN.
CONCRETE PIT TO BE COVERED WITH ASPHALT EMULSION THEN POLYETHYLENE VAPOR BARRIER (MIN. 6MIL) WITH OVERLAPPING SEAMS. RUN BOTH UP THE SIDE OF THE PIT.
SLAB URETHANE WITH STAGGERED SEAMS (MIN. COMPRESSIVE STREANGTH - 20PSI, FLAME SPREAD MAX - 75, SMOKE DEVELOPED MAX - 450, CLOSED CELL).



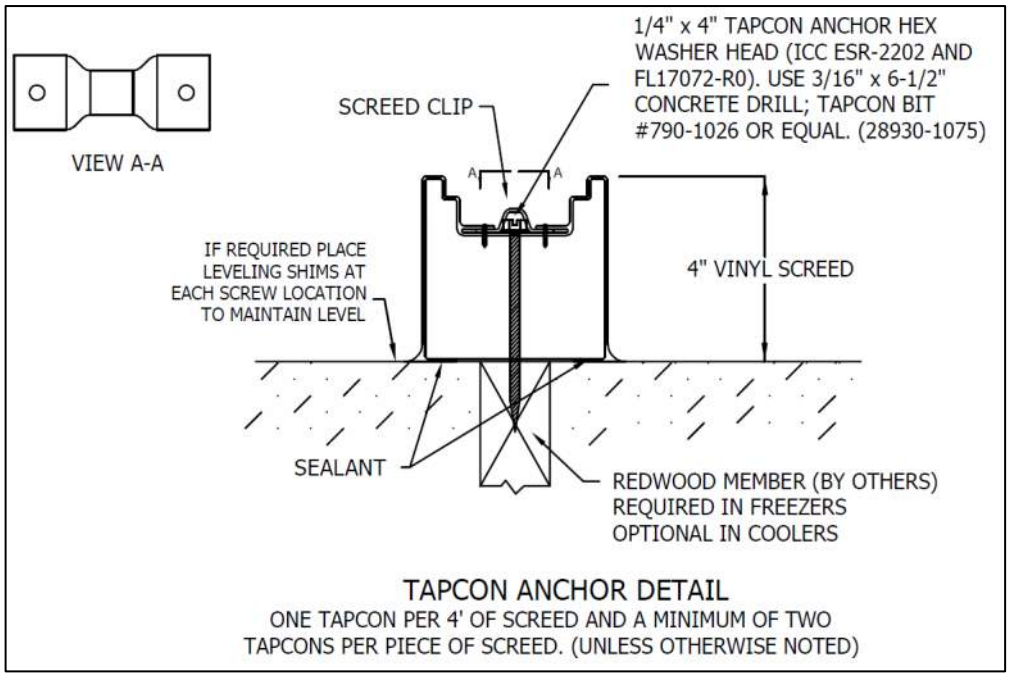
⚠CAUTION

When having a product installed with a thermal break, make sure that the contractor leaves the top of the thermal break exposed for later inspection, not covered by concrete. If there are performance issues after installation, it may be necessary to inspect the position and condition of the thermal break.

- Standard screeds are available in both vinyl (with integral floor coves) and metal versions. Vinyl screeds cannot be used in outdoor applications due to potential issues with UV degradation caused by sunlight. Heights for vinyl screeds are 1.5" or 4".

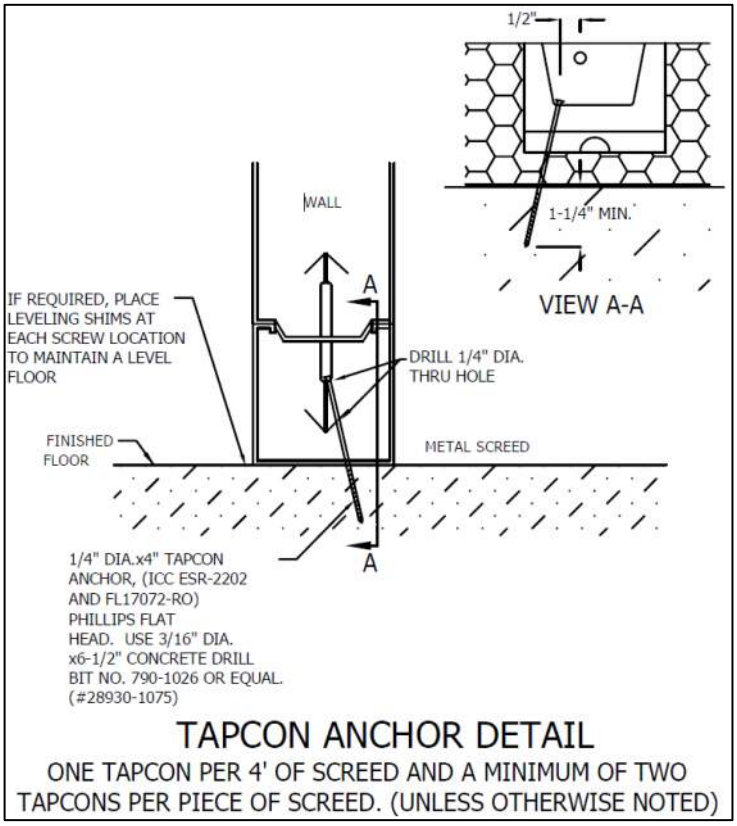


1.5" Vinyl Screed Anchor Detail



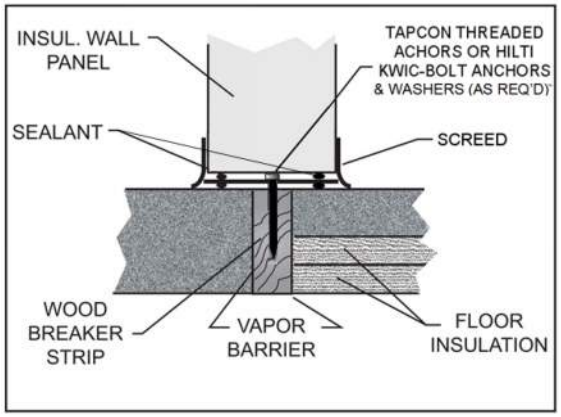
4.0" Vinyl Screed Anchor Detail

- Metal screeds are available in various heights as necessary for the application. Standard screeds are pre-cut with intended installation locations shown on the assembly drawing.

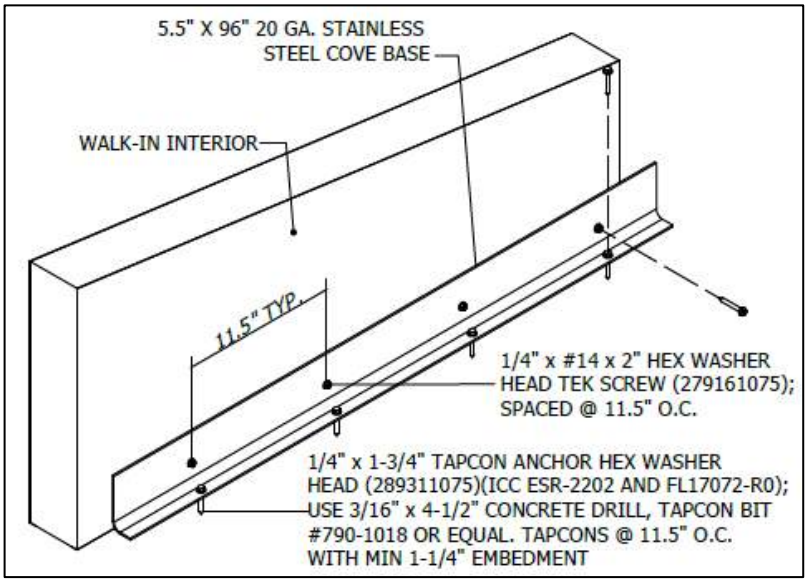


Metal Screed Anchor Detail

- U-shaped screeds are available for customers who desire to use a vinyl screed, but need either a lower profile or need a special height finished unit, and would prefer to use a standard sized wall panels. U-shaped screeds are factory cut to length and mitered on the corners, with intended installation locations shown on the assembly drawing.



- Flat-bottom walls are available for configurations without a screed and do not have an integral cove. It will be anchored by a continuous mounting cove base unless in a high seismic area which will instead use a foundation tie down angle. Continuous mounting cove base is supplied in 8'-10' lengths and field cut to fit the dimensions of the enclosure as necessary.

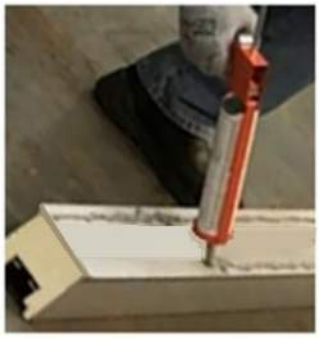


Screed Installation

- Place the screeds on the floor using the chalk lines as guides. Where factory cut screed is used, screed sizes and layout are identified in the assembly drawings.

- A thermal break (breaker strip) is required to separate all freezer interior concrete from the exterior concrete. The interior freezer concrete floor must be insulated and completely isolated. The screed/wall is to be centered over the thermal break.

- Apply two beads of non-drying butyl sealant to the bottom side of the screeds.



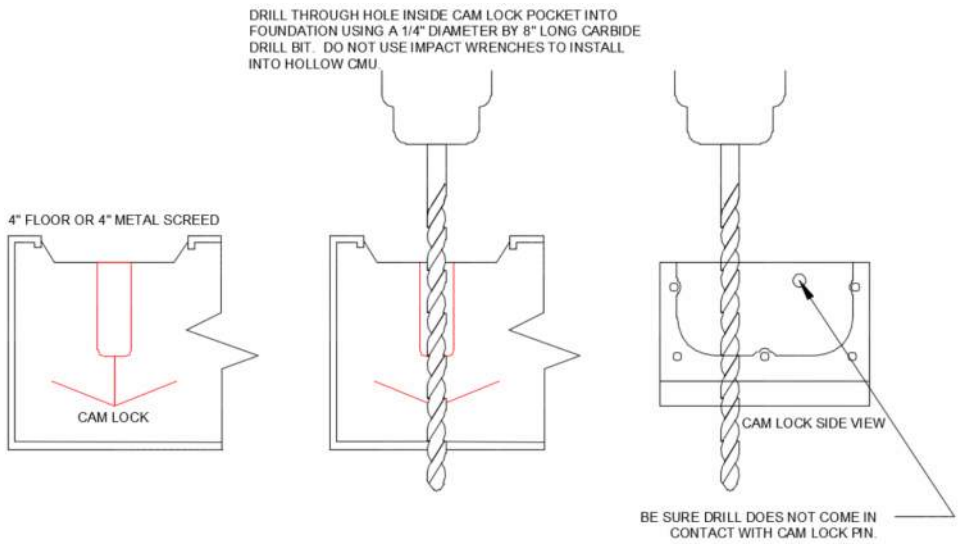
- Start at back corner and fasten screeds in place for two adjoining walls. Fasten screed as shown on assembly drawing with fasteners provided.

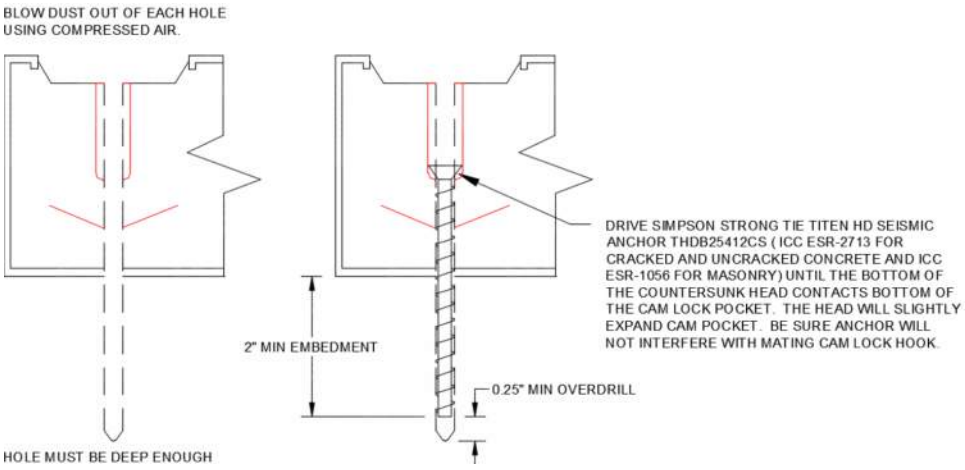
- Each section of screed is to have a minimum of two fasteners, one on each end. This is especially true for screed sections under the door. For long screed sections, fasteners should be spaced at a maximum of four feet.

- To insure proper fit, do not fasten screeds for remaining walls until the first two walls are assembled.

Seismic Anchors

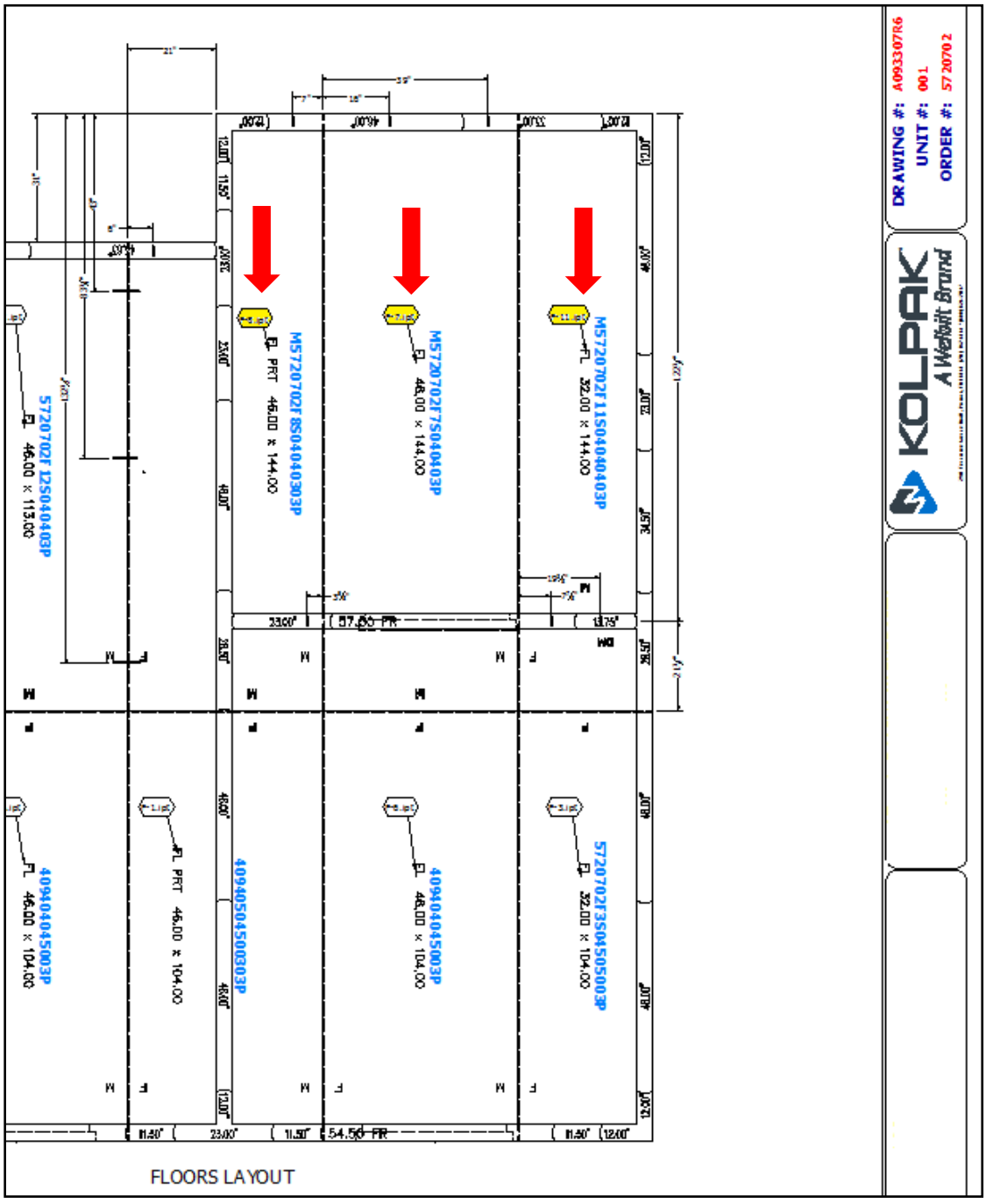
- Some locations may require the use of seismic anchors to secure the 4 inch floor panels or 4 inch metal screeds to the concrete subfloor.



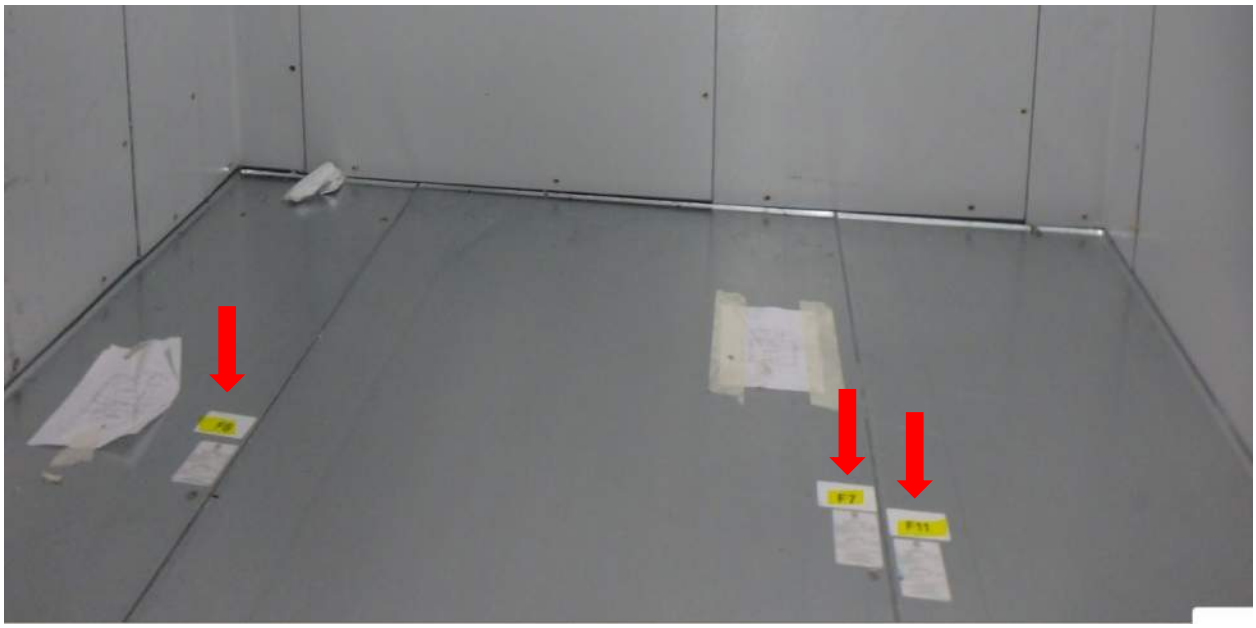


Floor Panel Installation

- Review the floor panel layout on the assembly drawing.



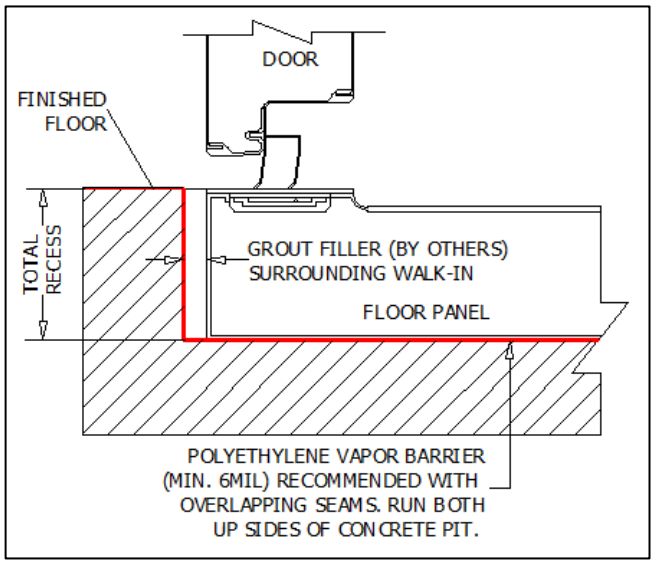
- Panels are labeled with numbers corresponding to those on the assembly drawing.



⚠CAUTION

Standard Era Floors are designed for foot traffic and light rolling cart traffic, up to 1,000 lbs. per square foot uniform load. Structural Era Floors are designed for keg coolers and other rolling cart loads up to 5,000 lbs. per square foot uniform load. If forklift trucks are used, special construction techniques must be followed for concrete wear surfaces over the panels. Consult customer service for recommendations.

- Mark and level the floor according to site preparation requirements.
- Lay out floor panels in correct sequence according to assembly drawings, making sure the flooring is level.
- Lock floor panels together, making sure edges are flush and square.

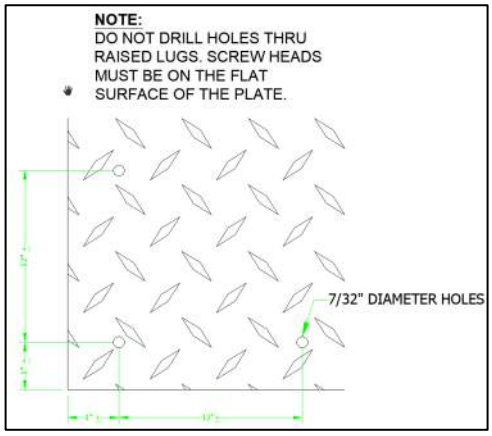


Floor Overlay Installation

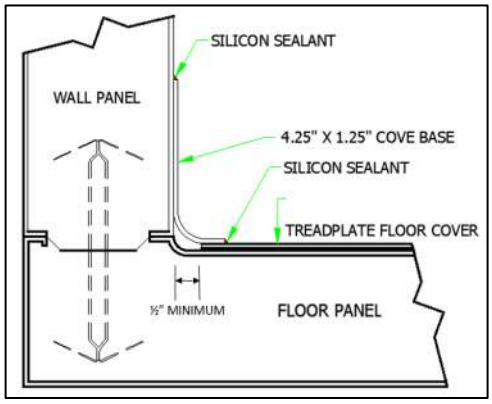
⚠CAUTION

Installation of overlay material is best accomplished before the refrigeration system has been started, and before any product has been loaded. In the event that overlay must be added at a later date, ensure that the refrigeration system has been turned off and that the subsurface has been allowed to return to a normal working temperature. Installing at a low temperature may not allow the adhesive/sealant to cure adequately.

- Clean and dry subsurface.
- Remove floor plug buttons in area to be covered by treadplate. Fill these lock holes with silicon sealant provided.
- Do not drill holes through raised lugs of treadplate.

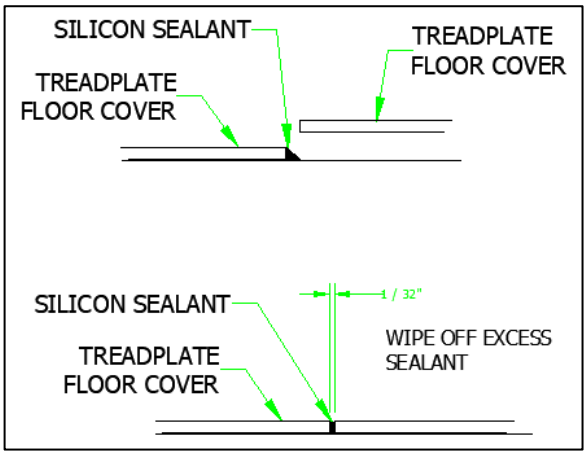


- Flat bottom of treadplate will lay flat on floor metal. The raised lugs will be exposed.
- With the silicon sealant provided, run a bead along every floor seam that will be covered by treadplate.
- If walk-in has a ramp, install ramp treadplate first.
- Begin laying first row of flooring overlay ½" away from the edge of the floor according to the drawing and secure to the subsurface with sheet metals screws or anchors.



- All sheets must be as flush as possible to one another.

- Continue to follow the layout according to the drawing until all sheets are flush and secured to the subsurface.
- Caulk all seams and edges of flooring overlay material.



- Allow 1-3 hours for the adhesive/sealant to dry prior to resuming use of the walk-in.

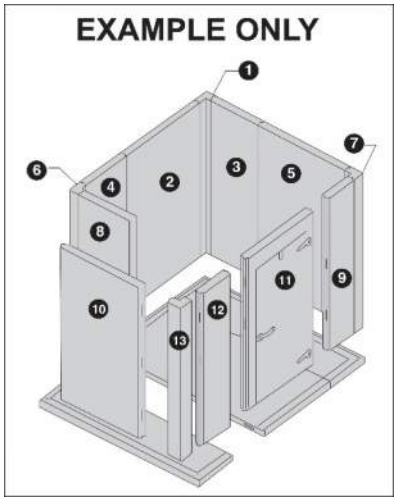
Concrete And Tile Flooring

⚠CAUTION

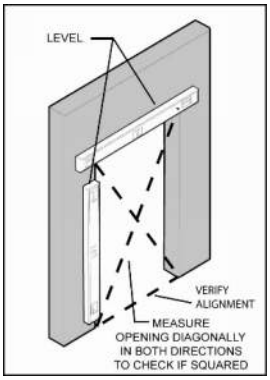
Gasses emitted by curing concrete floors or tile grout will damage panel finishes. Adequate ventilation must be provided when the concrete floor or tile setting bed and grout is curing. Leave all doors open for ventilation. If concrete or tile is to be installed after walk-in is erected, protect the wall finish by applying a protective covering.

Wall Panels And Door Section Installation

- Review the wall panel and door sections layout on the assembly drawing. Panels are labeled with numbers corresponding to those on the assembly drawing**.**



- Start with a back corner and work around the unit both ways, ending with a front corner. **Do not lock the walls into the floor/screed at this time.**
- Begin wall panel assembly by cam-locking a back corner panel and one wall panel together. See assembly drawing for correct panel placement, and tongue and groove directions.
- Door sections will be installed in sequence along with wall panels. Use a level to set the door section plumb and level.

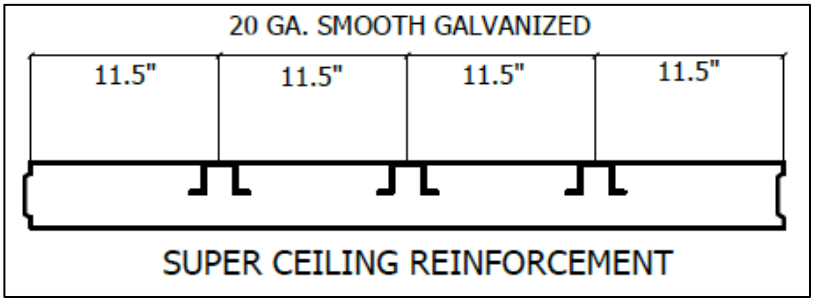


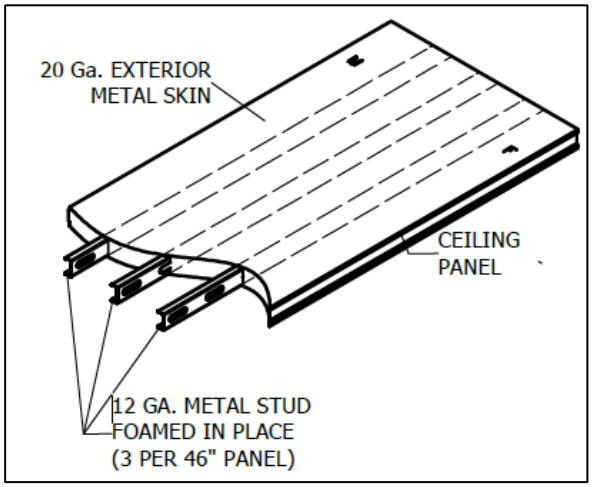
- Work around unit in both directions, ending at opposite corner.
- Ensure the edges and tops of walls are flush.
- Lock the wall panels and door section into the floor/screed.

Ceiling Panel Installation

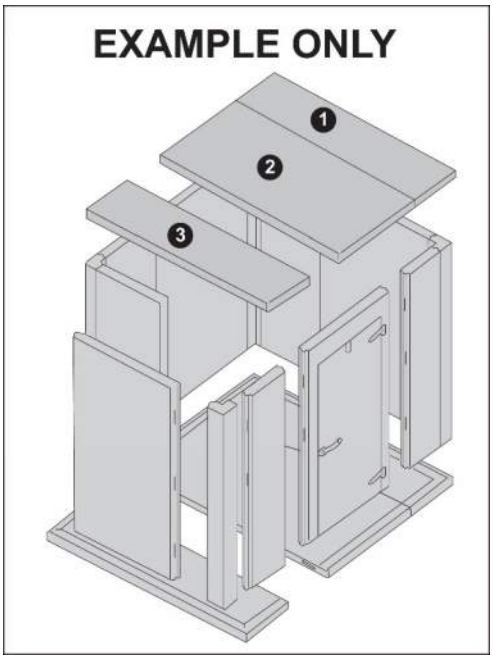
⚠ CAUTION

Hat Channel and C-Stud ceiling panels could potentially interfere with evaporator coil mounting holes. Hat Channels and C-Studs are located every 11.5” from the male/female rail. Make sure to offset evaporator coil mounting holes so that they do not interfere with any Hat Channel or C-Stud.





- Review the ceiling panel layout on the assembly drawing. Panels are labeled with numbers corresponding to those on the assembly drawing**.**



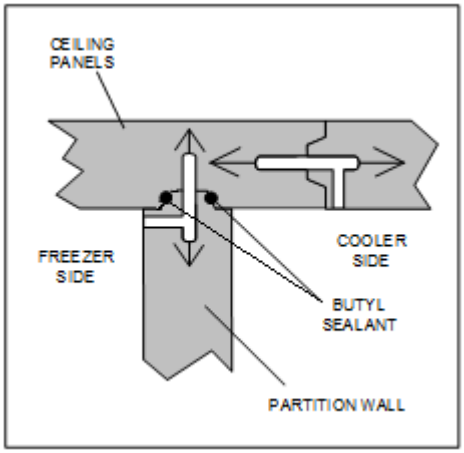
- Use assembly drawings for correct panel placement and sequence.
- Begin with an end section for a single compartment enclosure, or a tee panel for a multi-compartment enclosure
- Place ceiling panels in position, per the assembly drawings, on top of wall panels. **Do not lock ceiling panels to the wall at this time.**
- Check panel alignment.
- Cam-lock ceiling panels together.
- After several ceiling panels are in position and locked together, check all wall to ceiling joints for flush fit and proper alignment.
- Lock ceiling panels to wall panels.

⚠ WARNING

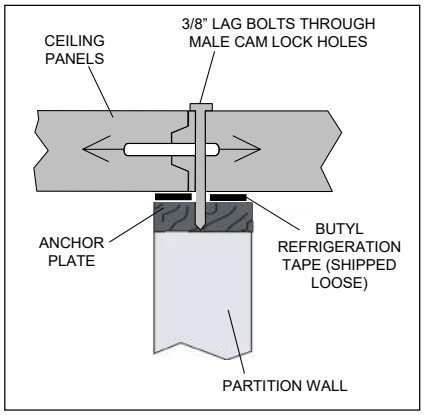
The top panels on walk-in units are designed, at a minimum, for an allowable live load of ten pounds per square foot as noted on submittal drawings and installation instructions. Top panels are not designed as work platforms or for dry storage and should not be used as such. Use in such a manner could damage the structural integrity of the top panels and will void the manufacturer's warranty. Do not place condensing units on top of ceiling panels, unless you have obtained permission from the factory.

Split-Over Partition Wall Ceiling Installation

- **Indoor applications:** Apply a continuous 3/8” bead of non-drying (butyl) sealant to the both sides of the wall to ceiling joint. Lock ceiling panels together and align over partition wall. Once all ceiling panels are assembled and aligned, lock the wall to the ceiling.



- **Outdoor applications:** Apply butyl tape to the partition wall anchor plate. Lock ceiling panels together and align over partition wall. Once all ceilings are assembled and aligned, attach lag bolts through the ceiling cam lock hole into the anchor plate.

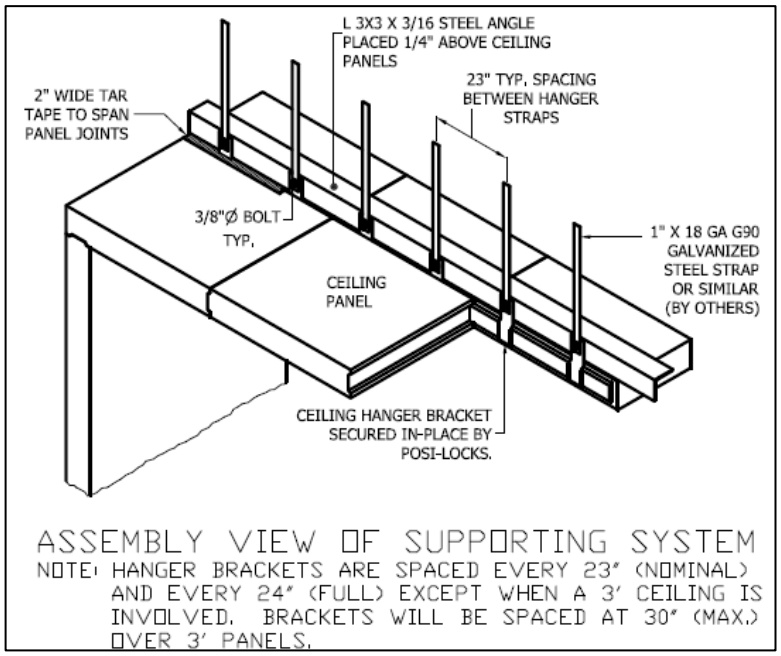


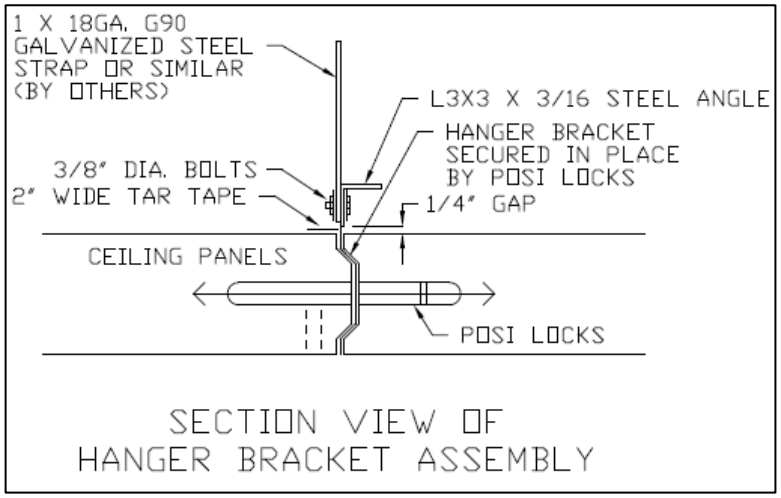
⚠ CAUTION

Apply a continuous 3/8” bead of non-drying (butyl) sealant at all partition wall/ceiling joints. Apply the sealant on both sides of the panel. This sealant application will assist in maintaining the vapor barrier.

Ceiling Support

- Indoor enclosures with dimensions of more than 14’-8” in both length and width must have some type of support for the ceiling panels. Suspended ceiling hangers, foamed in super ceiling channel, exterior self-support steel beams, or interior steel beams with column supports must be used. Reference details provided on the as built drawing and the diagram below for suspended ceiling support installation instructions.





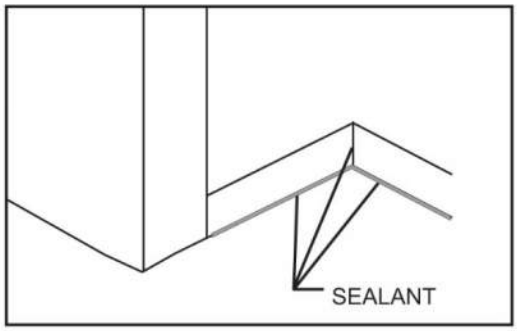
⚠ WARNING

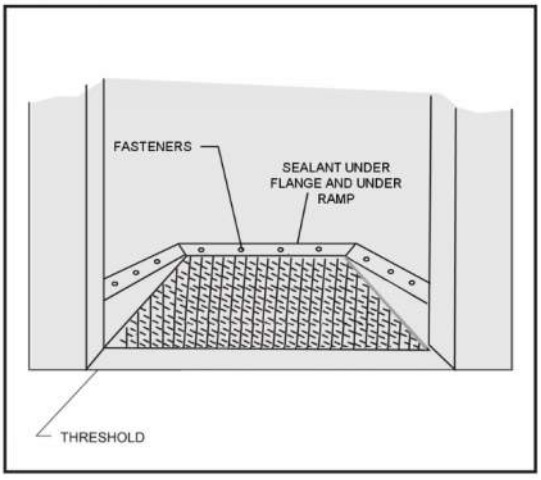
These systems must be installed properly in order to provide the necessary support for the ceiling panels, allowing them to maintain their design load rating. Failure to do so may result in an unsatisfactory installation, or an unsafe condition.

Interior Ramp Installation

- Review the floor panel layout on the assembly drawing. Panels are labeled with numbers corresponding to those on the assembly drawing**.**

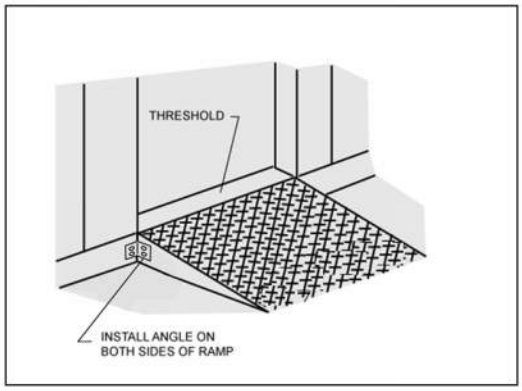
- Apply sealant at ramp cavity to concrete and floor intersections. Install ramp and drive fasteners in place. Apply sealant to all ramp edges.





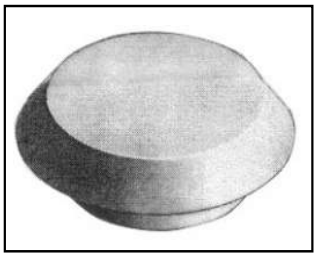
Exterior Ramp Installation

- Install the exterior ramp and fasteners per the details provided on the assembly drawing.



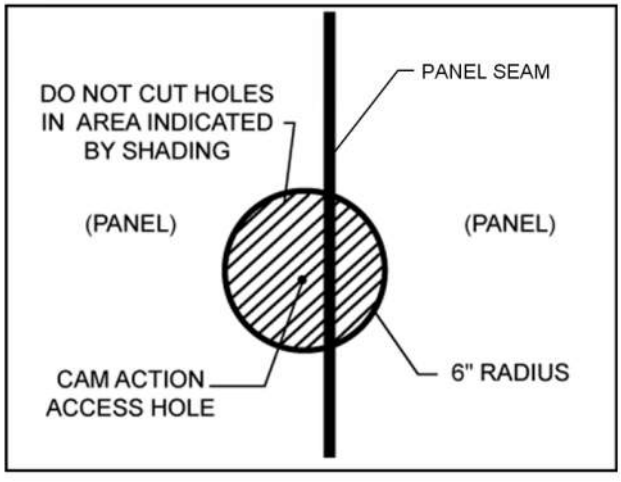
Plug Button Installation

- Remove protective covering from panels, if applied.
- Check that all cam locks are engaged.
- Insert plug buttons into the cam lock wrench access holes and firmly tap in place using a rubber mallet.
- Plug buttons supplied for walls and ceilings are vinyl, plug buttons supplied for floors are either stainless steel or high-strength plastic



Penetrations

- Some areas of walk-in panels contain working parts and should not be penetrated. Do not make a penetration within 6" radius of cam lock holes or 2" of panel seams.
- Penetrations must be completely sealed (insulation, foam, etc.) to prevent heat transfer and condensation/ice formation. Electrical penetrations must be sealed both internally and externally to form an acceptable seal.
- Penetrations in outdoor ceilings is not permitted.



Trim and Wainscoting Installation

- Install any trim provided per the assembly drawing. Reference the assembly drawing for trim type and location.
- All wainscoting material will be cut to size and shown on the assembly drawing. Wainscoting material is numbered for easy identification.

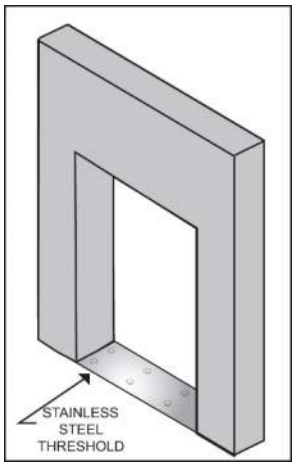
⚠CAUTION

Installation of wainscoting material is best accomplished before the refrigeration system has been started, and before any product has been loaded. In the event that wainscoting must be added at a later date, ensure that the refrigeration system has been turned off and that the subsurface has been allowed to return to a normal working temperature. Installing at a low temperature may not allow the adhesive/sealant to cure adequately.

- Clean and dry subsurface.
- Follow the sequence of labels on the sheets of material in accordance to the labeling on the assembly drawing.
- Attach corner pieces (if applicable) first, by applying silicone adhesive to the back side, and then securing to the panel walls using sheet metal screws every 24".
- The remaining sheets can then be secured using sheet metal screws every 24". Ensure that at least one fastener is used near each corner of each piece of material.
- All sheets must be as flush as possible to one another.
- Make sure that all sheets make contact with outside finished floor.
- Caulk all exposed edges of sheeting.
- Allow 1-3 hours for the adhesive/sealant to dry prior to resuming use of the walk-in.

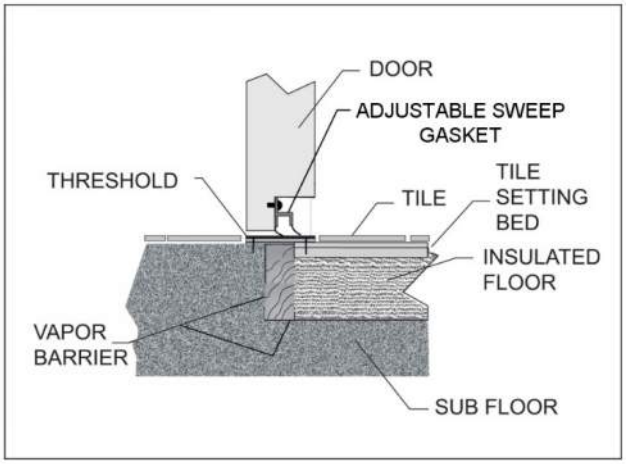
Threshold Installation

- Install the threshold per the details provided on the assembly drawing. Threshold types include fiberglass and stainless steel and are provided with either flat or sloped transitions depending on the required floor application.



⚠ WARNING

Make sure that if any holes are drilled into the threshold, or when the fasteners are driven, that they do not damage the threshold heater wire inside or under the threshold assembly. Damage to this could impair the ability of the heater to melt any ice which forms on the threshold, or could even result in an electrical short.

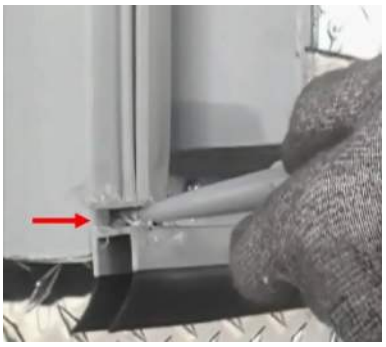


⚠CAUTION

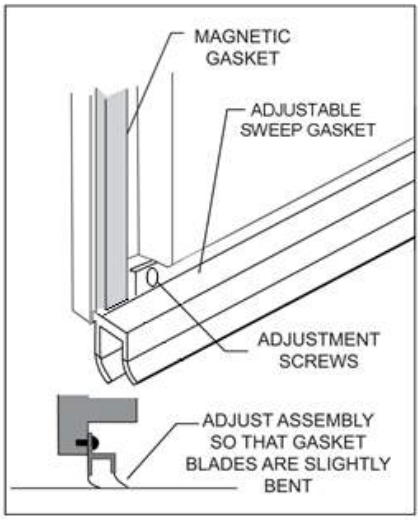
Do not extend tile and grout through the unit door opening. Any tile and grout on the interior of a unit must be completely separated from tile and grout on the exterior to prevent condensation issues and excessive heat loss.

Door Sweep Adjustments

- Check that door section is plumb and level.
- Check operation of door, adjust door section if necessary.
- Ensure the door gasket seals around the entire door perimeter.
- Adjust wiper gasket to seal on floor/threshold.
- If door sweep has been adjusted down, seal gap between the bottom of the door gasket and the top of the door sweep.



- Scan the QR Code below to view the Door Sweep Adjustment Service Video.



⚠ CAUTION

Ensure the exterior tile is level with the threshold throughout the entire door swing, to prevent damage to the door sweeper gasket.

Adjustable Hinges

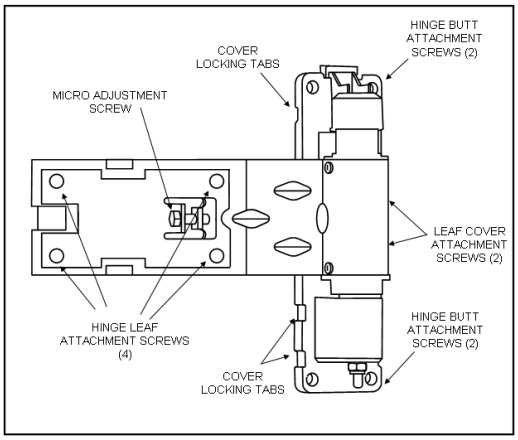
- Some doors are equipped with adjustable hinges. Use the following procedure to properly adjust the hinges if necessary. Scan the QR Code below for the Adjustable Hinge Service Video.

⚠ WARNING

Never remove all hinge attachment screws without first securing the door or door section to prevent it from falling over and injuring someone.

⚠ CAUTION

Care must be taken during hinge adjustment to ensure that the hinge attachment fasteners are not over-torqued during reinstallation or retightening, as the underlying door tapping plate could become stripped out.



- Close the door completely and remove the hinge leaf cover screws from all hinge covers.
- Loosen up all 4 hinge leaf attachment screws on each hinge slightly so that they are free to move.
- Install shims around the entire perimeter of the door. The goal is to perfectly center the door in the opening.
- Using a small wrench, or finger pressure, tighten the micro-adjustment screw on each hinge until it is snug. Upper screws should be adjusted clockwise, lower screws counter-clockwise.
- Retighten all hinge leaf attachment screws for all hinges. Be sure not to over torque the screws
- Remove all of the shims, and check for door swing clearances and operation
- If the misalignment has been corrected, replace the hinge leaf covers and screws. If further adjustment is necessary, repeat the above steps using different combinations of shims until the adjustment is completed.

Thermometer Testing

- To test for thermometer accuracy, use a mixture of crushed ice and water to form a slush. Place the thermometer bulb in the mixture and check the reading. Thermometer should read approximately 32° F. If not, recalibrate per instructions. Thermometer testing is a required part of installation to insure against calibration drift that may have occurred during shipment. Once thermometer calibration is confirmed, the thermometer bulb should be mounted away from the door opening.

Thermometer Recalibration

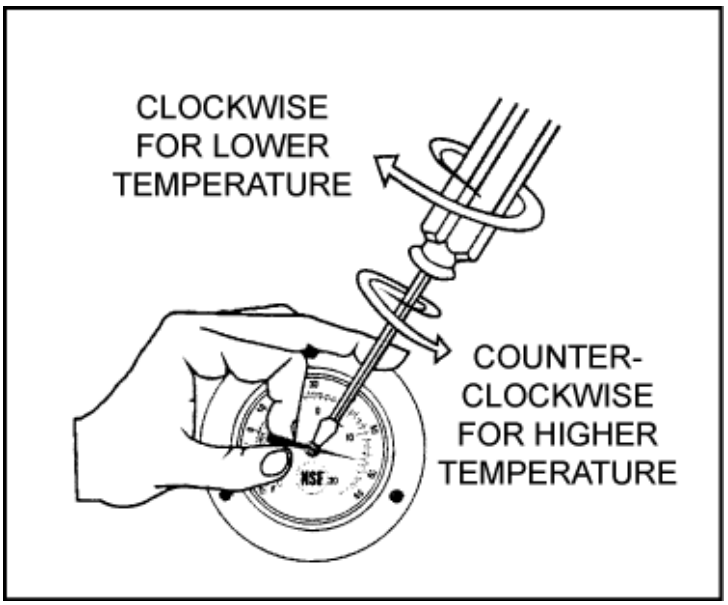
- Remove the face cover of the analog dial thermometer. The cover will either screw off or pry off. Take care not to damage the cover during removal.

- For lowering the reading, carefully hold the pointer. Insert screwdriver in pointer slot and slowly turn clockwise a small amount. Adjust to proper setting.

- For higher temperature reading, carefully hold the pointer. Insert the screwdriver in pointer slot and slowly turn counter clockwise a small amount. Adjust to proper setting.

- Carefully reinstall the face of the thermometer.

- Scan the QR Code below for the Thermometer Calibration Service Video.



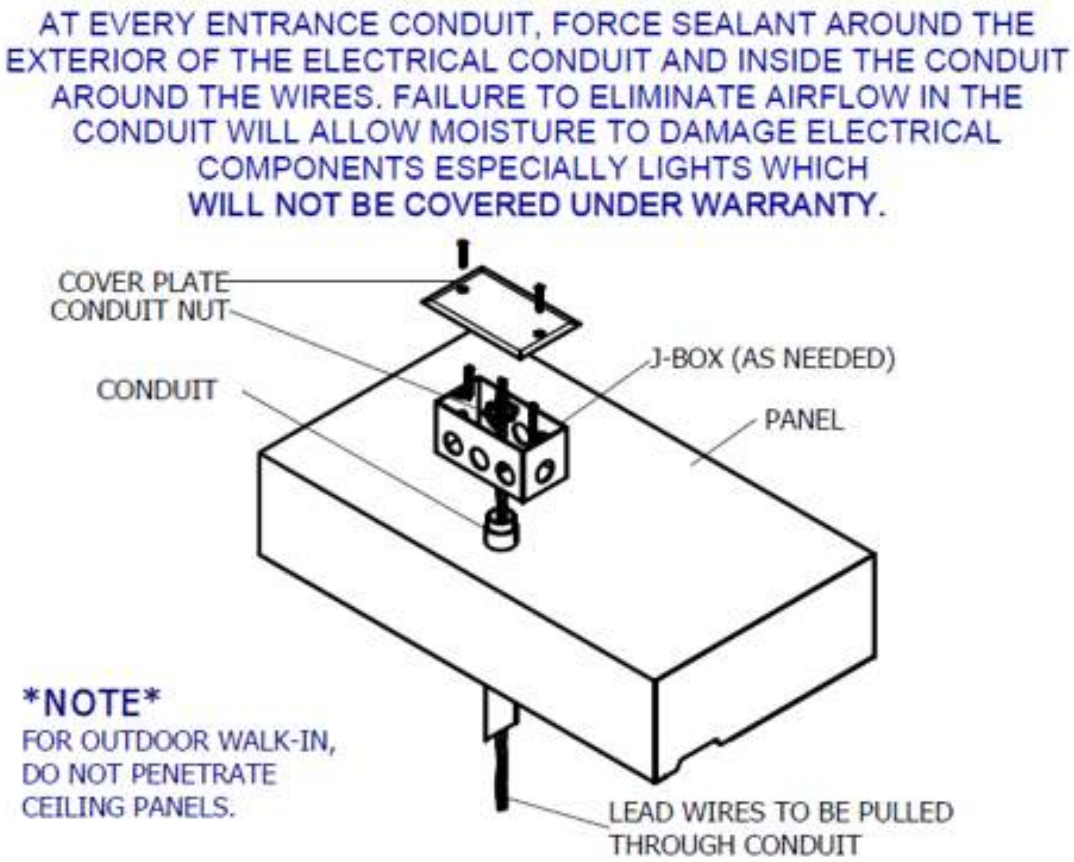
Electrical Connections

- Consult the installation drawing supplied with the walk-in to determine which application is required. Unless otherwise shown, the door section is furnished with a factory installed vapor proof light fixture on the interior of the section, and a light switch with pilot light indicator flush mounted on the exterior. All freezer door sections and cooler doors with metal thresholds are equipped with anti-condensate heaters around the entire perimeter. Heaters run underneath the thresholds, so care must be used if drilling through so that the wire does not get damaged.

- All wiring in the door and door section for heaters, switch, and light fixtures is factory installed and requires only simple field connection for complete operation; typical service required is 120-volt, 60 cycle, single phase, unless otherwise shown (consult the installation drawing).

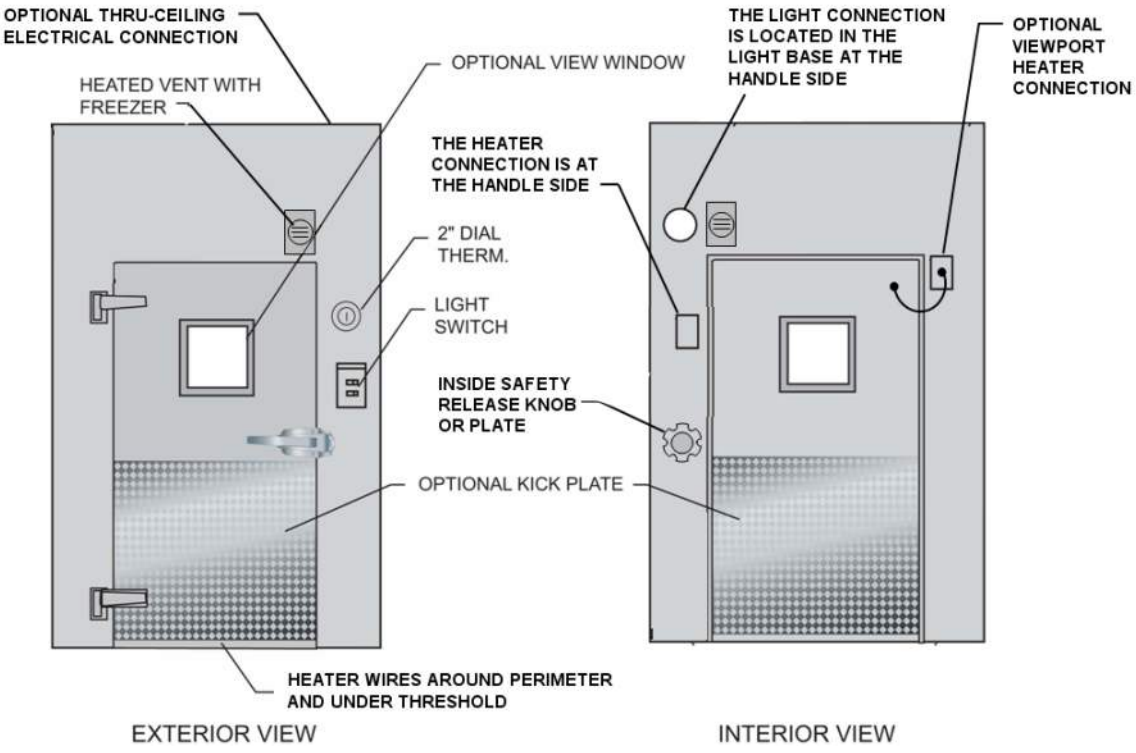
- Electrical connections for the anti-condensate heaters are made on the interior of the door section inside the fixture base of the vapor proof light. Consult the assembly drawing for the specific electrical connection point for your unit.

- Through ceiling electrical is an option on some walk-in door sections. See below diagram that describes the through ceiling electrical option.



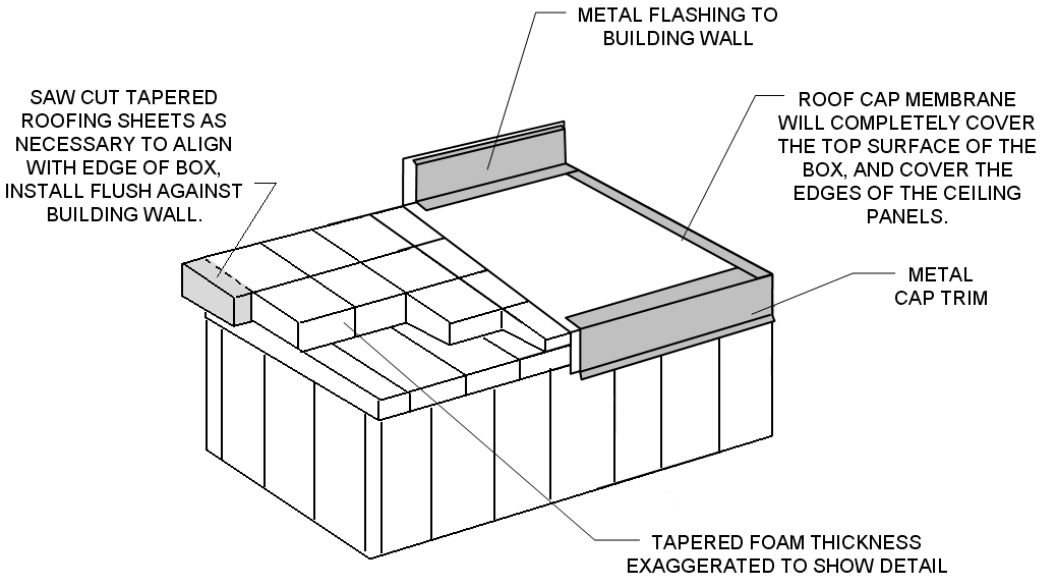
- Through ceiling electrical requires the installer/electrician to drill a 3/4" diameter hole through the ceiling to correspond to the conduit connecter in the wall. Black flexible conduit, connector fittings, and a j-box are supplied in the small parts box. Penetration hole must be sealed, internally and externally with sealant. Once conduit is connected and wires are run, force sealant around wires. Failure to eliminate airflow will allow moisture infiltration.

- For wiring diagrams, visit our website or scan the QR Code below.

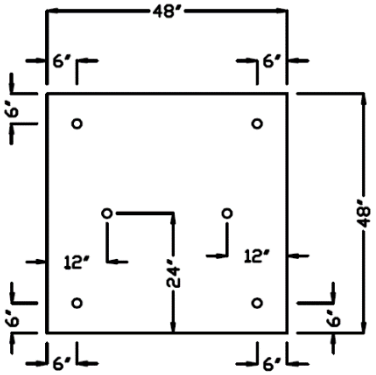


Tapered Roof System

- Scan the QR Code below for the Roof Cap With Slope Installation Service Video.



- The tapered roof system consists of tapered foam sheets, rolled polyethylene roof cap membrane, flashing, roof cap trim, and fasteners.
- Installation is identical to standard membrane roofs with the exception of adding the sloped foam sheets.
- In applications with very large roofs, multiple layers of sloped foam may be required.
- For install locations with a high wind speed rating per building code, extra fasteners will be supplied so that the installer can use 6 fasteners and plates in each of the 4”x4” foam sheet sections.
- The installer should use the fastener pattern shown below.



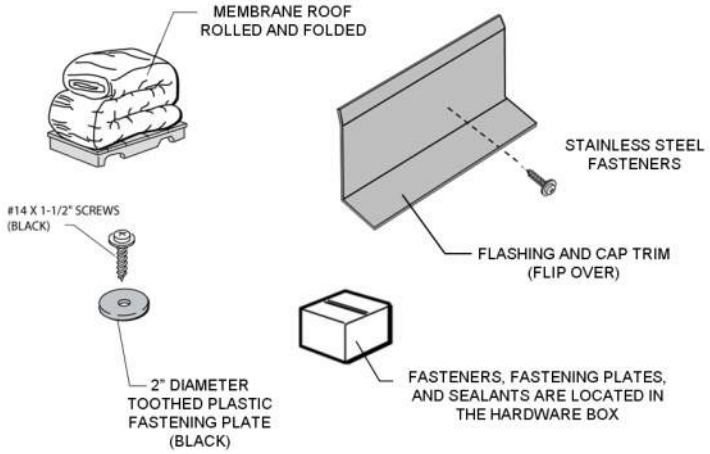
TYPICAL FULL SHEET SCREW PATTERN

⚠ WARNING

Building codes require a minimum of ¼ inch per foot slope on outside roof systems. If a tapered roof system is not purchased with an exterior walk-in, it is the purchaser’s responsibility to ensure this requirement is met.

Membrane Roof System

- Locate the parts required for the installation of the membrane roof. The membrane roof is shipped rolled and folded. The roof trim required are shipped in 6” diameter by 10’ long cardboard tubes. A hardware box containing screws, fastening plates and sealant is also included.



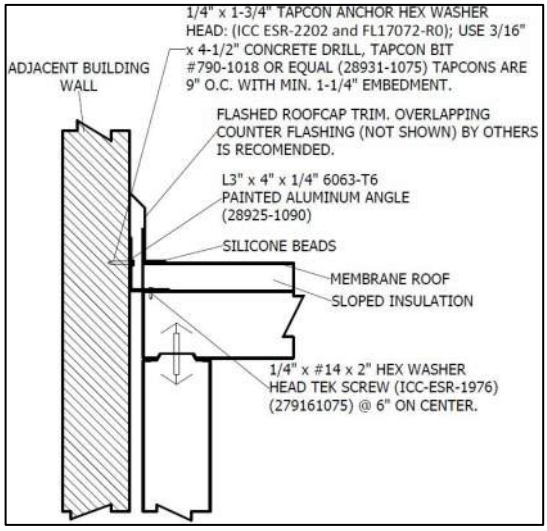
- Check the roof of the walk-in unit and remove any foreign matter as damage may occur to the membrane roof cap if installed over a sharp object. Seal all protruding rough edges and screw heads, rivets, etc. with tape or sealant. This will prevent any chance of penetrating or wearing a hole in the membrane roof cap.

⚠ WARNING

Make sure that all safety precautions are taken as necessary to prevent anyone working on the roofing installation from falling off from the top of the unit. Ceiling panels are not intended for walking traffic or any other loads. Ensure that during install, a lift or boom is used to support installers and equipment weight, so that the extra loads are not supported by the ceiling panels.

The roof cap should never be penetrated for any reason.

- The 3" x 4" x 1/4" 6063-T6 PAINTED ALUMINUM ANGLE (28925-1090) is not supplied with every walk-in. If included, it should be installed first. It is used to secure the walk-in to the building wall as shown below.

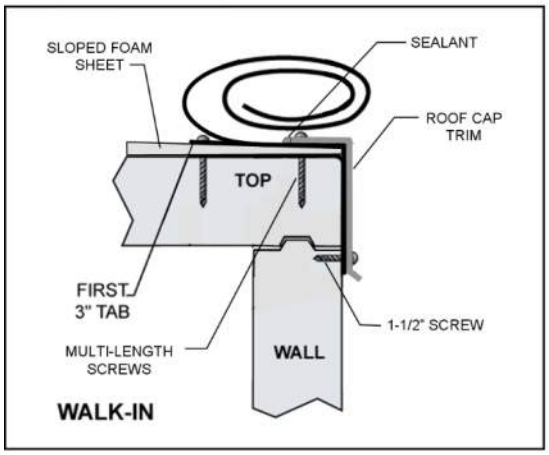


- Install the sloped foam sheeting (if required) next. Consult the "As Built" drawing for proper placement. Locate the thickest tapered sheets and install them flush to the building wall, working toward the furthest edge with progressively thinner sheets.

- If the unit is free standing, align the thickest panel along the side of the ceiling panel.

- Verify the overall width and length of the membrane by measuring the sloped (of flat) dimension on top of the unit, and compare to the printed size on the rolled membrane. The membrane should overhang the top edge of the wall panel by 5" on all exposed sides of the walk-in unit, and extend no more than 5" up on adjacent building walls.

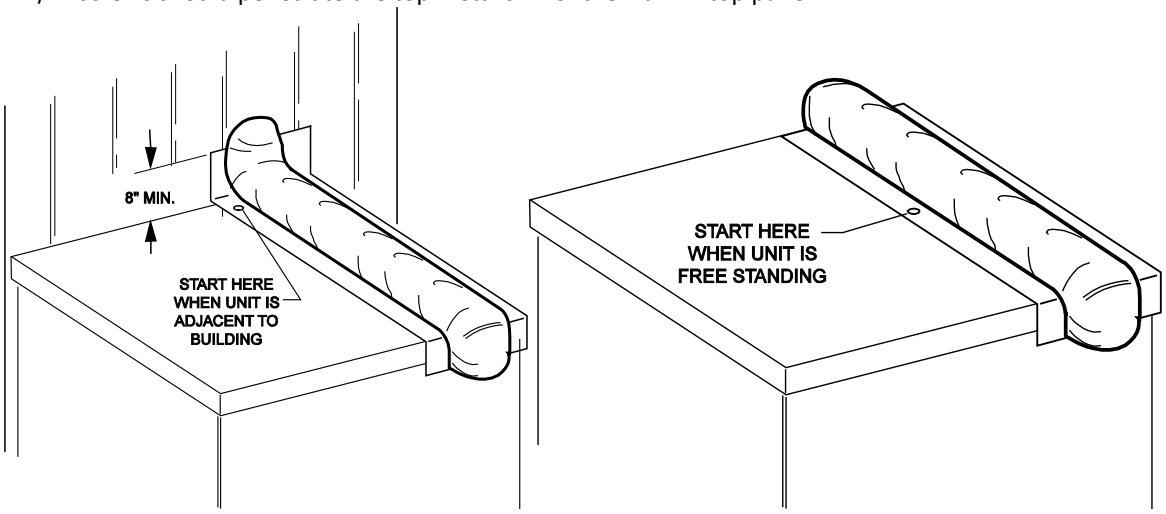
- The smooth (shiny) finish surface of the membrane is the exposed (up) side. The 3" fastening tabs are on the bottom side of the membrane.



- Unroll roof membrane and align first 3" tab with a square chalk line across the unit. Use a GRiPull roof puller racket vice grip tool to pull membrane taut. Fasten 3" tab by using 1 ½" black #14 screw and fastening plate. Align membrane so that the tabs are perpendicular to the adjacent building.

- Start in the middle of the tab and work toward the edges placing the screws and plates 6" on center. Pull membrane toward edges to remove slack. The 1-1/2" screws should penetrate the top metal skin of the walk-in top panel.

- Start at the base of the wall by fastening a plate into the top of the walk-in cooler and into the wall of the adjacent building. Make sure no more than 5" of material is up the wall for proper termination. Work away from wall fastening 6" on center. The 1-1/2" screws should penetrate the top metal skin of the walk-in top panel.

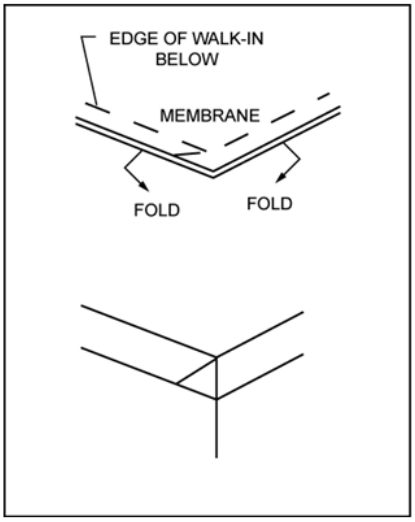


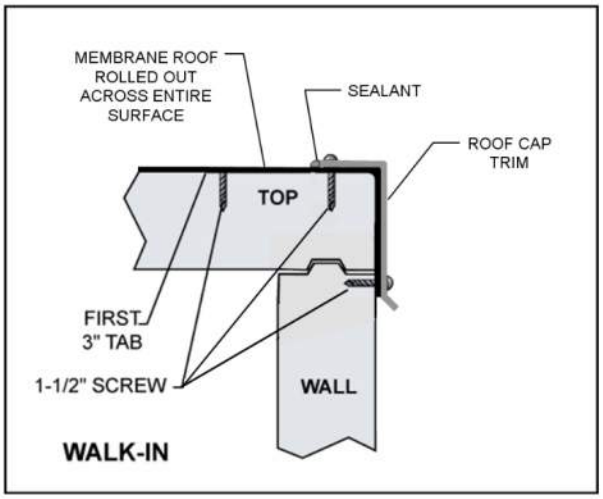
- If tapered roof system is used, the screw length will vary. Install the short screws at the low side and increasingly longer screws toward the high side. Extra care should be taken to only penetrate the top metal skin of the walk in top panel. Do not penetrate the interior metal skin.

- To prevent “Tab Rollover”, temporarily secure the edge of the overhanging roof membrane to the top edge of the wall before continuing to the second tab

- Unroll roof cap membrane to next tab and repeat the screw and fastening plate pattern. Always pull slack out of membrane before starting a row of fasteners. Use of GRiPull roof puller racket vice grip tool is ideal to keep material taut.

- After all fastening tabs have been secured, fold corners as shown. A Pull-Tite hand/knee puller vice grip tool can be used to pull membrane taut around perimeter and then install roof cap trim. Use 5/8” stainless steel screws spaced 6” on center. Seal top edge of termination bar.





Section 3
Maintenance

Maintenance And Housekeeping Recommendations

⚠ WARNING

Walk-in floors can become slippery and hazardous if allowed to become wet, greasy, or icy. Follow maintenance and housekeeping recommendations outlined below to minimize any hazards.

- Inspect the conditions of abrasive coated anti-skid strips on ramps monthly. Replace or add additional strips when necessary. Abrasive coated anti-skid strips are factory installed on ramps. Additional strips are available from the factory.
- Keep all walkway surfaces clean and free of spilled liquids and food particles. This includes the floor surface, hardwood floor racks, and diamond tread plate.
- Inspect refrigeration equipment frequently for proper functioning of evaporators, drain pan heaters, defrost controls, and drain line heaters. Refer to manufacturers' instructions for the refrigeration system.
- Condensate water must never be allowed to drip on the walk-in floor. Refer to refrigeration system instructions for proper condensate drain line installation.
- If entry doors are to be held open for periods longer than 5 minutes, a vinyl strip curtain should be used. When doors are opened for extended periods of time, frost can form on the ceiling and floor due to the excessive condensation of warm moist air inside the walk-in. This can result in the formation of an ice film on wall, ceiling and floor surfaces or around gaskets.
- Inspect the door hardware and sweep gasket monthly for ease of operation. Door hardware is self-lubricating and does not require periodic lubrication. Sweep gasket must be adjusted to allow free movement and proper seal. Any damaged hardware should be replaced immediately to prevent permanent damage to the door.
- Frost or condensation appearing around the door jamb or heated pressure relief vent indicates that the electric heater is inoperable, or excessive moisture is present. Check power supply and electrical connections. Replace heaters if necessary.
- All metal surfaces, magnetic door gaskets and door sweep gaskets should be cleaned frequently with a mild detergent. Remove all soap film and dry thoroughly with a clean cloth. Never use high pressure hose or water to clean walk-in.

System Start-up Checklist

Date System Installed: ___/_____/_____
Installer and Address: _____

_____

Phone Number: (_____) _____-_____

Start-Up Service Agency:_____

_____

Phone Number: (_____) _____-_____

Freezer Condensing Unit				
Inspection Feature	**Data**	**Accept**	**Reject**	**Action Required**
Model Number:				
Serial Number:				
Electrical Volts:				
Electrical Phase:				
Amperage @ L1:				
Amperage @ L2:				
Amperage @ L3:				
Ambient Temp:	°			
Comp. Discharge Pressure:	PSI			
Comp. Suction Pressure:	PSI			
Suction Line Temp @ Comp.:	°			
Discharge Line Temp @ Comp.:	°			
Comp. Superheat:	°			
Defrost Setting (4 day/45 min):				
All electrical connections are tight:				
Unit base properly supported:				
Fans Running & No Vibration:				
All guards, covers attached:				
Refrigerant Sight Glass Clear:				
Comp. Oil Level @ ½ Sight Glass:				
Comp. Mounting Clips Removed:				
Suction line insulated fully and properly supported:				

Freezer Evaporator				
Inspection Feature	**Data**	**Accept**	**Reject**	**Action Required**
Evaporator installed with nylon bolts with proper airflow clearance:				
Model Number:				
Serial Number:				
Electrical Volts:				
Electrical Phase:				
Suction Line Temp @ Evap:	°F			
Evap Superheat:	°F			
Thermostat Set:	°F			
Operating Temp:	°F			
TXV Bulb Properly Mounted:				
All guards, covers attached:				
All electrical connections are tight:				
Defrost Heater Amp Draw:	A			

Freezer Piping				
Inspection Feature	**Data**	**Accept**	**Reject**	**Action Required**
Suction Lines Insulated:				
Oil Trap at Base of Suction Riser:				
Copper Drain Lines Sloped Min 1/2" ft:				
Piping Supported Every 5':				
Copper drain line heater attached, working, and insulated:				
Copper Drain Line Trapped Outside Freezer Space:				

Cooler Condensing Unit				
Inspection Feature	**Data**	**Accept**	**Reject**	**Action Required**
Model Number:				
Serial Number:				
Electrical Volts:				
Electrical Phase:				
Amperage @ L1:				
Amperage @ L2:				
Amperage @ L3:				
Ambient Temp:	°F			
Comp. Discharge Pressure:	PSIG			
Comp. Suction Pressure:	PSIG			
Suction Line Temp @ Comp.:	°F			
Discharge Line Temp @ Comp.:	°F			
Comp. Superheat:	°F			
Defrost Setting (4 day/45 min):				
All electrical connections are tight:				
Unit base properly supported:				
Fans Running & No Vibration:				
All guards, covers attached:				
Refrigerant Sight Glass Clear:				
Comp. Oil Level @ ½ Sight Glass:				
Comp. Mounting Clips Removed:				
Suction line insulated fully and properly supported:				

Cooler Evaporator				
Inspection Feature	**Data**	**Accept**	**Reject**	**Action Required**
Evaporator installed with nylon bolts with proper airflow clearance:				
Model Number:				
Serial Number:				
Electrical Volts:				
Electrical Phase:				
Suction Line Temp @ Evap:	°F			
Evap Superheat:	°F			
Thermostat Set:	°F			
Operating Temp:	°F			
TXV Bulb Properly Mounted:				
All guards, covers attached:				
All electrical connections are tight:				

Cooler Piping				
Inspection Feature	**Data**	**Accept**	**Reject**	**Action Required**
Suction Lines Insulated:				
Oil Trap at Base of Suction Riser:				
Copper Drain Lines Sloped Min 1/2" ft:				
Copper Drain Lines Insulated:				
Copper Piping Supported Every 5':				
Copper Drain Line Trapped Outside Cooler Space:				

Walk-In Freezer				
Inspection Feature	**Data**	**Accept**	**Reject**	**Action Required**
Serial Number:				
Interior Lights Installed and Working:				
All Penetrations Sealed:				
Doors/Jambs Squared and Operating Properly:				
All Panel Locks Fully Engaged:				
All Plug Buttons Installed:				
Door Heater Working:				
Door Sweeps Adjusted:				
Heat Air Vent Working:				
Door Closers Adjusted and Working:				
Wainscot and Trim Installed:				
Alarm Set and Working:				
Thermometer Bulb Mounted and Calibrated:				
Walk-In Clean (no excessive caulk, etc.)				
Walk-in at proper temperature:				

Walk-In Cooler				
Inspection Feature	**Data**	**Accept**	**Reject**	**Action Required**
Serial Number:				
Interior Lights Installed and Working:				
All Penetration Sealed:				
Doors/Jambs Squared and Operating Properly:				
All Panel Locks Fully Engaged:				
All Plug Buttons Installed:				
Door Heater Working:				
Door Sweeps Adjusted:				
Heat Air Vent Working:				
Door Closers Adjusted and Working:				
Wainscot and Trim Installed:				
Alarm Set and Working:				
Thermometer Bulb Mounted and Calibrated:				
Walk-In Clean (no excessive caulk, etc.)				
Walk-in at proper temperature:				

Notes:

Superintendent/Customer Signature: _____ Date: _____

Service Tech/Installer Signature: _____ Date: _____

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KOLPAK
2915 TENNESSEE AVE. NORTH, PARSONS, TN 38363
800-225-9916
WWW.KOLPAK.COM

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# C1 - POPCORN POPPER (1 EA REQ'D)

Gold Medal 2121NS

Econo 14 oz Popcorn Popper, electric, countertop, 12/14 oz. stainless steel kettle, heated corn deck, satin anodized frame, red powder-coated dome, , UL

ACCESSORIES

Mfr	Qty	Model	Spec
Gold Medal	1		All information & pricing is subject to change without notice; contact Gold Medal Products Co. for the most up-to-date pricing and information.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P		1.42			

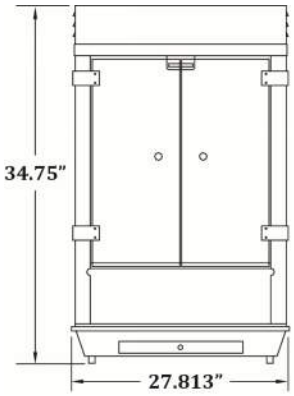
GOLD MEDAL® PRODUCTS CO.

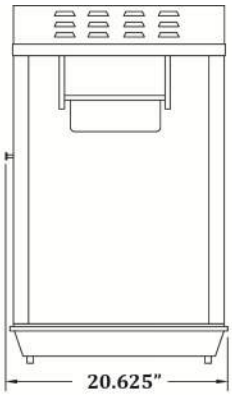
Econo-Pop 14 oz. Popper

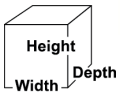
Model No. 2121NS

Specifications









Overall Dimensions:

Width: 27.813"
Depth: 20.625"
Height: 34.75"

Features:

- 12/14 oz. Stainless Steel Kettle

Electrical - Domestic

120V
1420 WATTS 60 Hz
(NEMA 5-15P) Plug

Plug Type:



Agency Approvals:



Gold Medal Products Co.
10700 Medallion Drive, Cincinnati, OH 45241
Ph: (513) 769-7676, (800) 543-0862; Fax: (513) 769-8500
gmpopcorn.com info@gmpopcorn.com

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BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# C2 - MICROWAVE OVEN (1 EA REQ'D)

ACP RCS10DSE

Amana® Commercial Microwave Oven, 1.2 cu. ft. capacity, medium volume, 10-min. dial timer, (4) power levels, non-removable air filter, side hinged door with tempered glass, accommodates 14" plate, stainless steel exterior & interior, 15 MCA, (total), , cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
ACP	1		Note: Sale of this product must comply with ACP's Minimum Resale Price Policy; consult order acknowledgement for details.
ACP	1		3-year limited warranty (1 year full)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	13	1.55		15	

ELECTRICAL 1 REMARKS

5 ft. cord

AMANA® COMMERCIAL

Project #: _____

Item #: _____





Medium Volume

Amana® Commercial Microwave **RCS** Series

Power Output
- 1000 watts of power

Available with Touch or Dial Controls
- *Touch controls:*
  - 100 programmable menu items simplifies cooking
  - 5 power levels and 4 cooking stages for cooking flexibility
  - Multiple quantity pad calculates the proper cooking times for multiple portions
- *Dial Controls:*
  - Timer automatically resets to zero if door is opened during heating
  - 10 minute dial timer lights up for "at-a-glance" monitoring
  - 4 power levels

Easy to Use
- See-through door and lighted interior for monitoring without opening the door
- 1.2 cubic ft. (34 liter) capacity accommodates a 14" (356 mm) platter, prepackaged foods and single servings

Easy to Maintain
- Stainless steel exterior and interior for easy cleaning and a professional look.
- Non-removable air filter protects oven components.
- Interior borosilicate tray is sealed and recessed to reduce plate-to-shelf edge impact and keep spills contained
- Constructed to withstand the foodservice environment, multiple users and variable ambient temperatures

Optional Accessories
- Cavity shelf (SE10)
- Non-stick baskets (TB10/S, SB10/S, MB10S, NB10, OB10)

Restaurant Line | Medium Volume
This category of microwave oven is ideal for…

Applications
- Server Stations
- Convenience Stores
- Concessions
- Coffee shops
- Breakrooms
- Vending

Boost heats and re-therms foods in seconds
- Breakfast sandwich reheats in 1:00
- Stage cooking perfectly prepares instant oatmeal in 1:30

Defrost:
- Defrosts most frozen food products

All ACP, Inc. commercial ovens are supported by our Culinary Center. Do not hesitate to contact us for any questions regarding food preparation, menu development and cooking times: testkitchen@acpsolutions.com

Service
All products are backed by the ACP, Inc.
24/7 ComServ Support Center

ComServ Commercial Service 866-811-8559

Warranty
Warranty Certificate for this product can be found on the ACP, Inc. website at www.acpsolutions.com/warranty

Safety and Sanitation
This ACP, Inc. product meets and exceeds safety and sanitation standards set for commercial microwave ovens by UL, ETL, NSF, CSA, and FDA.

Intertek Intertek

AIA File #:

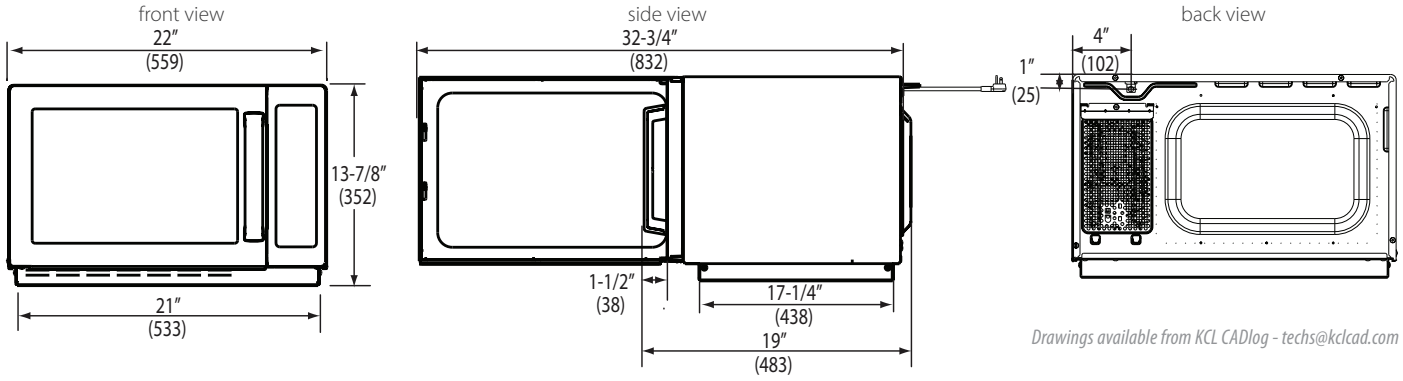
Specification #:

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Cedar Rapids, Iowa 52404

225 49th Ave. Dr. SW Cedar Rapids, IA 52404 U.S.A. | 800-233-2366 | 319-368-8120 | Fax: 319-368-8198 | www.acpsolutions.com

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Amana® Commercial Microwave **RCS** Series | Medium Volume



Drawings available from KCL CADlog - techs@kclcad.com

Dimensions

Exterior	H 13 ⅞″ (352)	W 22″ (559)	D† 19″ (483)
Cavity	H 8 ½″ (216)	W 14 ½″ (368)	D 15″ (381)
Usable Cavity Space	1.2 cubic ft. (34 liter)		
Door Depth	32 ¾″ (832), 90°+ door open		
Installation Clearances	Top: 2″ (51)	Sides: 1″ (25)	Back: None
Shipping Carton	H 16 ⅝″ (422)	W 25 ³⁄₁₆″ (640)	D 19 ¾″ (502)

Weight

Product Weight	Ship weight (approx.)	UPS Shippable
41 lbs. (19 kg.)	47 lbs. (21 kg.)	Yes

Measurements are US Standard. Measurements in ( ) are in millimeters
** IEC 60705 Tested*
† Includes handle

Features

	Touch Models (TS)	Dial Models (DSE)
Configuration	Countertop	Countertop
Stackable	Yes	Yes
Display	VFD	Lighted Dial
Control System	Touchpad	Dial
Programmable Control	Yes, 10 pads	No
Braille	Yes	No
Settings Programmable	100	-
Max. Cooking Time	60:00	10:00
Microwave Distribution	Rotating antenna, top	Rotating antenna, top
Power Levels	5	4
Defrost	Yes, 20% power	Yes, 20% power
Time Entry Option	Yes	Yes
Multiple Portion Setting	Yes, X2	No
Stage Cooking	4 stages	1 stage
Interior Light	Yes	Yes
Automatic Voltage Sensor	No	No
Air Filter	Non-removable with cleaning reminder	Non-removable
Signal	End of cycle, adjustable	End of cycle
Door Handle	Grab & Go	Grab & Go
Exterior Finish	Stainless steel	Stainless steel
Interior Finish	Stainless steel	Stainless steel

Electrical Configuration

Region	Model#/ UPC	Control System	Power Consumption	Power Output (microwave)	Power Source	Plug Configuration	Cord Length	Frequency	Magnetron
North America *single phase*	**RCS10TS** 728028020724	Touch	1500 W	1000 W*	120 V, 60 Hz, 15 A, single phase	NEMA 5-15	5 ft. (1.5m)	2450MHz	1
North America *single phase*	**RCS10DSE** 728028129465	Dial	1500 W	1000 W*	120 V, 60 Hz, 15 A, single phase	NEMA 5-15	5 ft. (1.5m)	2450MHz	1

Specification #:

AIA File #:

ACP INC.
225 49th Ave. Dr. SW, Cedar Rapids, IA 52404 U.S.A.
800-233-2366 • 319-368-8120 • Fax: 319-368-8198
www.acpsolutions.com

Part No. 20271701
Updated 2/23/2023
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an Ali Group Company

GROUP
The Spirit of Excellence

RCS Series

RESTAURANT LINE

RCS10TS - 1000 Watts, Touch pad control
RCS10DSE - 1000 Watts, Dial control

FEATURES AND BENEFITS

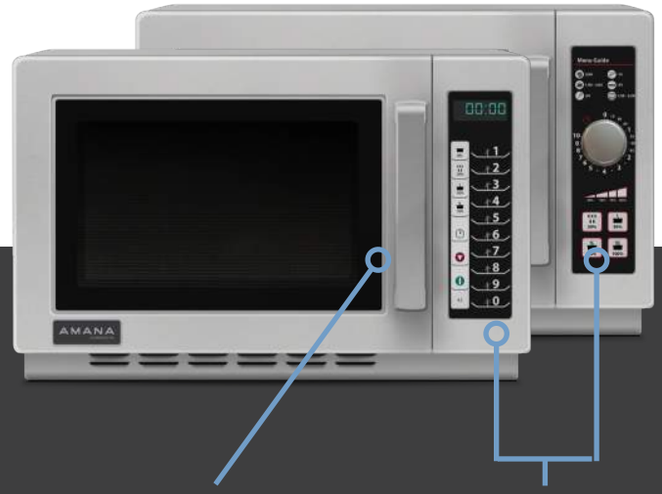
- 1000 watts of cooking power
  - Quick heating for consistent results
- 1.2 cubic ft. (34 L) oven capacity
  - Accommodates a 14" (356 mm) platter
- Motor driven top antenna
  - Reliable distribution of energy for consistent heating results
- Non-removable front air filter
  - Cools componentry, extends life of oven

TOUCH CONTROL MODELS

- 100 programmable menu items, 4 cooking stages, 5 power levels
- Braille touch pads
- Versatile program options
- One-touch cooking

DIAL CONTROL MODELS

- 10:00 light up dial timer
- 4 power levels
- Automatic reset to zero when cooking cycle is interrupted (manual reset available as user option)



Reliable, long lasting Grab 'n Go handle with no moving parts

Available with touch pad or dial controls



IDEAL APPLICATIONS

- Server stations
- Convenience stores
- Coffee shops
- Concessions
- Breakrooms

Fabricated and Assembled in the USA

BOOST HEATS AND RE-THERMS IN SECONDS!

- Breakfast sandwich reheats in 1:00
- Stage cooking perfectly prepares instant oatmeal in 1:30

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# C5 - REFRIGERATED MERCHANDISER (2 EA REQ'D)

Everest Refrigeration EMSGR48B

Reach-In Glass Door Merchandiser Refrigerator, two-section, 53-1/8"W, 50.0 cu. ft. capacity, (448) 20 oz. bottle capacity, self-contained bottom mounted refrigeration, (2) glass hinged self-closing doors, (8) epoxy coated wire shelves, height adjustable clips, digital controls with LED display, auto defrost, LED interior lighting with on/off switch, double-pane glass, white coated steel interior, black coated steel exterior, stainless steel floor, (4) adjustable screw legs, R290 Hydrocarbon refrigerant, 1/2 HP, cord, , NSF, cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Everest Refrigeration	2		Parts and labor: 3 years from ship date
Everest Refrigeration	2		Electrical components: 5 years from ship date
Everest Refrigeration	2		Compressor: 10 years from ship date

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6		1/2		

GLASS DOOR MERCHANDISER REFRIGERATOR
MULTIPLE SWING DOORS

EMSGR48B EM Series

3 YEARS PARTS & LABOR
5 YEARS ELECTRICAL
10 YEARS COMPRESSOR
WARRANTY



Refrigeration System
· Bottom mounted, self-contained and fully detachable Blizzard R290 condensing unit uses environmentally friendly, EPA-compliant R290 refrigerant with zero (0) Ozone Depletion Potential (ODP) and three (3) Global Warming Potential (GWP). Blizzard R290 is easily replaceable and requires no on-site brazing.
· Electronically commutated (ECM) fan motors achieve rapid cooling with less energy consumption.
· Full-length air duct ensures optimal cold air distribution (except EMGR5(B).
· Air circulation guard keeps floor vents from obstruction (except EMGR5(B).
· Time-initiated and temperature-terminated auto defrost cycle for seamless operation.
· Large capacity, corrosion-resistant condenser and evaporator coils.
· Self-maintaining, energy-efficient condensate drain pan requires no external drains or electric heaters.
· High performance, auto-reverse condenser fan motor supports compressor ventilation and condenser coil cleaning.
· Pre-wired and ready to plug, 115V/60Hz/1Ph, NEMA 5-15P.

Cabinet Construction
· Black coated steel exterior/white interior.
· Stainless steel floor interior has rounded corners and detachable drain plug for ease of cleaning.
· 2.5" thick high density polyurethane insulation.
· Four height adjustable screw legs.

Lighting
· Shielded LED bar lighting with on/off switch provides bright, high color illumination at lower heat output.

Doors
· Low emissivity double glass panes reflect UV rays for efficient cooling.
· Black PVC door frames.
· Self-closing with adjustable torsion system for a positive seal.
· Snap-in magnetic door gasket make cleaning and replacement an easy process.
· High strength, die-cast door handles.

Shelving
· Four epoxy coated, steel wire shelves with airflow guard per section.
· Height adjustable stainless steel clips.

Temperature Control
· Multi-function digital controller with easy to read LED display.
· Factory preset temperature, 35ºF. Temperature setting range from 33ºF to 54ºF.
· Audible overheat protection alarm for compressor and condenser coil.

Options
· Additional shelving.
· Gravity shelf and bottle organizer
· 3" swivel casters with locks.
· 3.5" – 6" height-adjustable and interchangeable legs.
· NAMA certified, NSF compliant Health Timer Lock

ENERGY STAR

Type	Doors	Capacity Cu. Ft.	# of Pans (Top)	# of Pans (Drawer)	Shelves	Refrigerant	HP	Power V-Hz-Ph	Amps	Crated Weight	Exterior Dimensions		
											L	D	H*
REF	2	50	-	-	8	R-290	1/2	115-60-1	6	522 lbs	53.125"	32"	80.125"

(†)Based on evaporating temperature of 23ºF (-5ºC) & condensing temperature of 131ºF (55ºC). (⚑) Product capacity is calculated based on standard industry figures. (※) Reference plan view for clarification on caster/unit height. If dimensions and capacity are critical, please contact Everest Refrigeration. Blizzard R290 replacement is at the sole discretion of Everest Refrigeration. Specifications subject to change without notice.

GLASS DOOR MERCHANDISER REFRIGERATOR
MULTIPLE SWING DOORS

EMSGR48B EM Series

DIMENSIONAL DATA

External Dims.	L	53.125 in.
	D	32 in.
	H*	80.125 in.
Crated Weight		522 lbs.
Doors/Drawers/Lids		2
Max Weight Support		-

STORAGE DATA

Net Capacity Cu. Ft. ⚑	50
Shelves	8
Barrels	-
20 oz. Bottles	448
12 oz. Bottles	-
12 oz. Cans	-
8" Mugs	-
# of Pans (Top)	-
# of Pans (Drawer)	-
Dividers	-
Trays	-

ELECTRICAL DATA

Voltage	115-60-1
Full Load Amperage	6A
Feed Wires w/ Ground	3
Cord Length	9ft
NEMA Plug Type	NEMA 5-15P

REFRIGERATION DATA

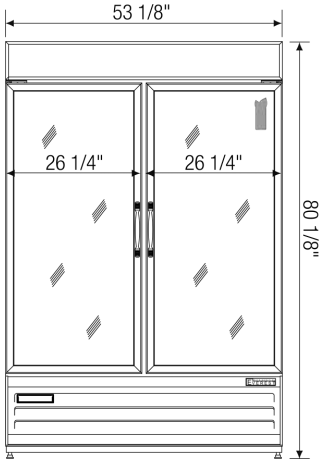
Compressor	Bottom
Refrigerant	R-290
Compressor HP	1/2
BTU/HR†	N/A

KEY

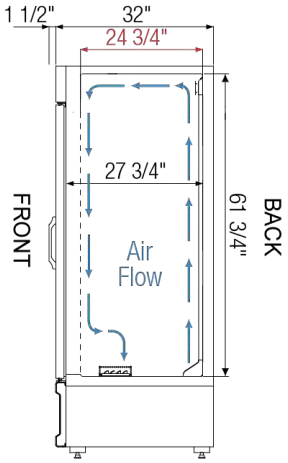
D	Door	**R**	Refrigerator
L	Lid	**REF**	Refrigerator
H	Half Door	**F**	Freezer
FD	Full Door	**FRZ**	Freezer
SD	Solid Door	**DUAL**	REF/FRZ Combo
GD	Glass Door	**DR**	Drawer

	Elevation	Right	Plan	3D	Back
KCL					

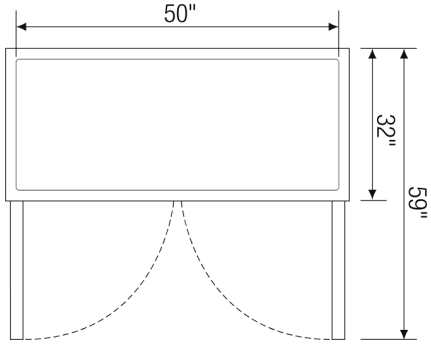
PLAN VIEW



FRONT



SIDE



TOP

ACCESSORIES & OPTIONS

- ☐ Additional Shelving - Contact Everest Refrigeration for more information.
- ☐ AJL03-00 - Interchangeable Leg for Caster (Optional)
- ☐ BO03 - Gravity shelf and bottle organizer
- ☐ CASA3-01 - 3" Overall Height Caster Assembly - (2) Front (2) Rear
- ☐ HL02-00* - Health timer lock for double door
- ☐ HLK01-00* - Health timer lock key (remote controller)

(†)Based on evaporating temperature of 23°F (-5°C) & condensing temperature of 131°F (55°C). (⚑) Product capacity is calculated based on standard industry figures. (✲) Reference plan view for clarification on caster/unit height. If dimensions and capacity are critical, please contact Everest Refrigeration. Blizzard R290 replacement is at the sole discretion of Everest Refrigeration. Specifications subject to change without notice.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# C7 - REACH-IN FREEZER (1 EA REQ'D)

Everest Refrigeration EBF2

Reach-In Freezer, two-section, 54-1/8"W, 50.0 cu. ft. capacity, self-contained bottom mounted refrigeration, (2) full-height solid hinged self-closing doors (locking), (6) epoxy coated wire shelves, height adjustable clips, digital controls with LED display, auto defrost, LED interior lighting, stainless steel interior, stainless steel front & sides, galvanized steel top, bottom & rear, (2) leg stabilizers, (4) 5" swivel casters (2 locking), 1 HP, cord, , NSF, cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Everest Refrigeration	1		Parts and labor: 3 years from ship date
Everest Refrigeration	1		Electrical components: 5 years from ship date
Everest Refrigeration	1		Compressor: 10 years from ship date
Everest Refrigeration	1		Door hinged on right & left, standard
Everest Refrigeration	1	CASA5-01	5" Overall Height Casters Set of 4, (front 2 locking), standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	7.5		1		

BOTTOM MOUNT REACH-IN FREEZER
BOTTOM MOUNT CONDENSING UNIT

EBF2 EB Series

3 YEARS PARTS & LABOR
5 YEARS ELECTRICAL
10 YEARS COMPRESSOR
WARRANTY



Refrigeration System
· Bottom mounted, self-contained and fully detachable Blizzard R290 condensing unit uses environmentally friendly, EPA-compliant R290 refrigerant with zero (0) Ozone Depletion Potential (ODP) and three (3) Global Warming Potential (GWP). Blizzard R290 is easily replaceable and requires no on-site brazing.
· Electronically commutated (ECM) fan motors achieve rapid cooling with less energy consumption.
· Full-length air duct and airflow guard ensure optimal cold air circulation.
· Air circulation guard keeps floor vents from obstruction.
· Time-initiated and temperature-terminated auto defrost cycle for seamless operation.
· Large capacity, corrosion-resistant condenser and evaporator coils.
· Self-maintaining, energy-efficient condensate drain pan requires no external drains or electric heaters.
· High performance, auto-reverse condenser fan motor supports compressor ventilation and condenser coil cleaning.
· Pressure relief devices allow rapid cabinet re-entry.
· Pre-wired and ready to plug, 115V/60Hz/1Ph, NEMA 5-15P.

Cabinet Construction
· Heavy duty stainless steel interior / exterior with rounded corners for a hazard-free workspace.
· Open spaced interior with no walls between compartments.
· Galvanized steel top, bottom and rear.
· 2.5" thick high density polyurethane insulation.
· Deeper cabinet interior for more storage options.
· Four 5" swivel casters with locks on front set. Leg stabilizers standard.

Lighting
· Energy efficient silicone coated and shatter-proof LED lighting provides bright, high color illumination with low heat output.

Doors
· Heavy duty stainless steel interior / exterior.
· 2.5" thick high density polyurethane insulation.
· Frame heaters prevent exterior moisture build up.
· Self-closing with adjustable torsion system for a positive seal.
· Snap-in magnetic door gasket make cleaning and replacement an easy process.
· High strength, recessed door handles.
· Pre-installed door locks keep your items safe from theft.
· Field reversible.

Shelving
· Three epoxy coated, steel wire shelves per section.
· Height adjustable stainless steel clips.

Temperature Control
· Multi-function digital controller with easy to read LED display.
· Factory preset temperature, -4°F. Temperature setting range from -10°F to 54°F.
· R290 models include audible overheat protection alarm for compressor and condenser coil.

Options
· Additional shelving.
· 3" swivel casters with locks.
· 3.5" – 6" height-adjustable and interchangeable legs.
· Left hinged door.
· Mounting rack assembly for standard full-size sheet pans.

Type	Doors	Capacity Cu. Ft.	Shelves	Refrigerant	HP	Power V-Hz-Ph	Amps	Crated Weight	Exterior Dimensions		
									L	D	H*
FRZ	2	50	6	R-290	1	115-60-1	7.5	590 lbs	54.125"	33.125"	77"

(†)Based on evaporating temperature of 23°F (-5°C) & condensing temperature of 131°F (55°C). (⚑) Product capacity is calculated based on standard industry figures. (※) Reference plan view for clarification on caster/unit height. If dimensions and capacity are critical, please contact Everest Refrigeration. Blizzard R290 replacement is at the sole discretion of Everest Refrigeration. Specifications subject to change without notice.

BOTTOM MOUNT REACH-IN FREEZER
BOTTOM MOUNT CONDENSING UNIT

EBF2 EB Series

DIMENSIONAL DATA

External Dims.	L	54.125 in.
	D	33.125 in.
	H*	77 in.
Crated Weight		590 lbs.
Doors/Drawers/Lids		2
Max Weight Support		-

STORAGE DATA

Net Capacity Cu. Ft. ⚑	50
Shelves	6
Barrels	-
20 oz. Bottles	-
12 oz. Bottles	-
12 oz. Cans	-
8" Mugs	-
# of Pans (Top)	-
# of Pans (Drawer)	-
Dividers	-
Trays	-

ELECTRICAL DATA

Voltage	115-60-1
Full Load Amperage	7.5A
Feed Wires w/ Ground	3
Cord Length	9ft
NEMA Plug Type	NEMA 5-15P

REFRIGERATION DATA

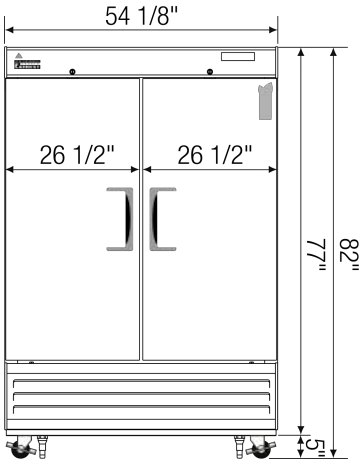
Compressor	Bottom
Refrigerant	R-290
Compressor HP	1
BTU/HR†	6197

KEY

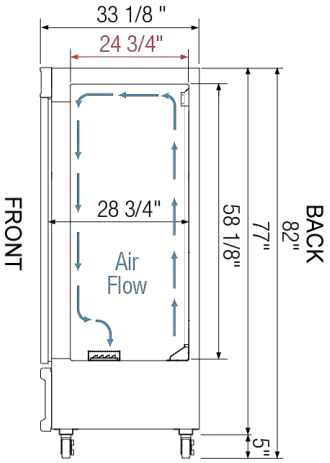
D	Door	**R**	Refrigerator
L	Lid	**REF**	Refrigerator
H	Half Door	**F**	Freezer
FD	Full Door	**FRZ**	Freezer
SD	Solid Door	**DUAL**	REF/FRZ Combo
GD	Glass Door	**DR**	Drawer

	Elevation	Right	Plan	3D	Back
KCL					

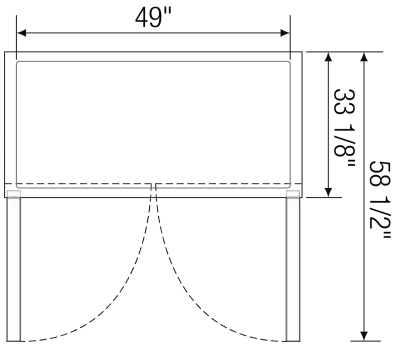
PLAN VIEW



FRONT



SIDE



TOP

ACCESSORIES & OPTIONS

- ☐ Additional Shelving - Contact Everest Refrigeration for more information.
- ☐ AJL03-00 - Interchangeable Leg for Caster (Optional)
- ☐ CASA3-01 - 3" Overall Height Caster Assembly - (2) Front (2) Rear
- ☐ Left Hinged Door - Contact Everest Refrigeration for more information.
- ☐ SMRA02-00* - Sheet Pan Mounting Rack Assembly

(†)Based on evaporating temperature of 23°F (-5°C) & condensing temperature of 131°F (55°C). (⚑) Product capacity is calculated based on standard industry figures. (*) Reference plan view for clarification on caster/unit height. If dimensions and capacity are critical, please contact Everest Refrigeration. Blizzard R290 replacement is at the sole discretion of Everest Refrigeration. Specifications subject to change without notice.

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# C9 - ICE MAKER WITH BIN, CUBE-STYLE (1 EA REQ'D)

Ice-O-Matic ICEU220HA

ICE Series™ Cube Ice Maker, cube-style, undercounter, air-cooled, self-contained condenser, approximately 238 lb/108 kg production/24 hours, 70 lb. built-in bin, half-size cube, cULus, NSF, CE

ACCESSORIES

Mfr	Qty	Model	Spec
Ice-O-Matic	1		3 yr. parts & labor warranty, standard
Ice-O-Matic	1		5 yr. parts on the compressor warranty, standard
Ice-O-Matic	1		5 yr. evaporator warranty, standard
Ice-O-Matic	1		standard
Ice-O-Matic	1	IFQ1-S	Water Filter Manifold, single cartridge, 6,000 gallon capacity, 0.75 gpm maximum flow rate, IsoNet® scale inhibitor, .5 micron particle reduction, quick connect fittings (water filters must be changed every 180 days (6 months), at a minimum)
Ice-O-Matic	1		1 yr parts & labor warranty (excluding cartridges), standard
Ice-O-Matic	1		7 yr Evaporator warranty in lieu of standard 5 yr, if an IFQ water filter is purchased with the machine & filters replaced every 6 mo. (USA & Canada only)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug			11.6				

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	3/4"	

ICEU220/226/225 - SELF CONTAINED CUBE ICE MAKER

Ice-O-Matic
Ice. Pure and Simple

ICEU220/226/225 SELF CONTAINED CUBE ICE MAKER



ICEU220

Features

- Space-saving 24" (623 mm) wide undercounter design.
- Produces up to 251 lbs (114 kg) of ice per day.
- *Harvest Assist* provides consistent ice production for the life of the ice maker while reducing energy consumption and increasing capacity.
- *Pure Ice®* exclusively by Ice-O-Matic. Built-in antimicrobial protection for the life of the ice maker inhibits bacteria growth on ice maker surfaces. Ice-O-Matic's optional water filtration system provides protection against unpleasant tastes, odors and scale formation.
- Durable, electroless nickel plating on all evaporator plates ensures reliability.
- *Longest warranty in the industry.* Purchase an Ice-O-Matic water filter with your cube ice maker, replace the filter every six months, and the evaporator warranty is extended to 7 years parts and labor *(available in the U.S. and Canada only).*
- Constructed from corrosion-resistant stainless steel and fingerprint-proof plastic.

Options & Accessories

WATER FILTERS			
Ice Machine Model	**Manifold**		**Inline**
	System	Replacement	System
ICEU220	IFQ1	IOMQ (1)	IFI4C / IFI8C
ICEU226			
ICEU225			

Ice Maker Warranty

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

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

Ice Form



CUBE

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

Space-Saving Solutions

- Front air discharge design for compact spaces.
- Low profile top saves counter space.
- Stores up to 74 lbs (33.5 kg) of ice.
- Easy front access to ice.
- Available with an air-cooled or water-cooled condenser.

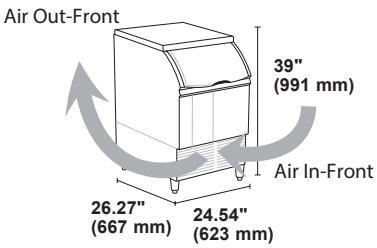
ICEU220/226/225 - SELF CONTAINED CUBE ICE MAKER

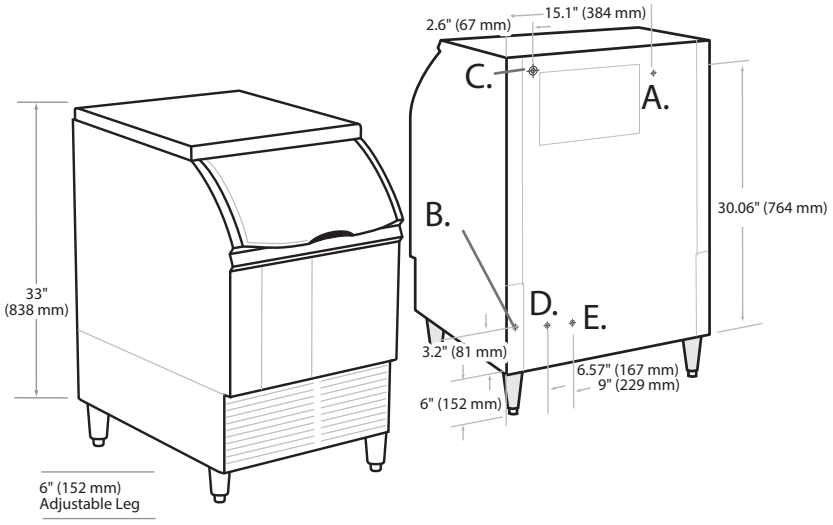
Ice-O-Matic
Ice. Pure and Simple

ICEU220/226/225 SELF CONTAINED CUBE ICE MAKER

Air and Water Cooled

A. Ice maker water in 3/8" FPT.
B. Bin and ice maker drain, 3/4" FPT.
C. Hole for electrical connections, 7/8" (Cord on 115V).
D. Condenser water in, 3/8" FPT (water cooled units only).
E. Condenser water out, 1/2" FPT (water cooled units only).





Front & Rear View

Operating Requirements

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

Dimensions

ALL MODELS	
W x D x H (in.)	24.54 x 26.27 x 39
W x D x H (mm)	623 x 667 x 991

Specifications

Model Number	Cond. Unit	Ice Production per 24hrs		Water Usage gallons per 100 lbs of Ice 90°F air/70°F water		kWH Used per 100 lbs of ice @ 90°F air/ 70°F water	Voltage Characteristics	Min. Circuit Ampacity	Max Breaker Size	Approx. BTUs per hour**
		70°F air/ 50°F water lbs (kg)	90°F air/ 70°F water lbs (kg)	Potable	Condenser					
ICEU220A*	Air	238 (108)	165 (74)	25.0	N/A	7.4	115/60/1	11.9	15	5,000
ICEU220W*	Water	251 (114)	193 (88)		193	5.6		8.9		
ICEU226A	Air	241 (109)	166 (75)		N/A	8.0	208-230/60/1	6.0	15	
ICEU226W	Water	232 (105)	159 (72)		179	6.1		4.1		
ICEU225A	Air	211 (96)	143 (65)		N/A	8.8	208-230/60/1	4.9	16	4,000
ICEU225W	Water	210 (95)	174 (79)		156	6.3		4.4		

***BTUH is calculated 0°F Evaporator, 100°F Condensing, and 33 PSIG.*

NOTES:
Number of Wires: 3 (including ground)
Approx. Shipping Weight lbs (kg): ICEU220A 160 (73) • ICEU220W 160 (73) • ICEU226A 160 (73) • ICEU226W 160 (73) • ICEU225A 160 (73) • ICEU225W 160 (73)
Refrigerant Type: ICEU225A = R404A
*Cordset included with 115V units.

11100 E. 45th Avenue • Denver, CO 80239 • Phone: 1. 866. PURE. ICE • Fax: 303. 371. 6296 • www.iceomatic.com

Rev: 05/21

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# C10 - DISHWASHER, UNDERCOUNTER (1 EA REQ'D)

CMA Dishmachines 180UC 3 W/DISPENSERS

Dishwasher, undercounter, 24"W x 25"D x 33-1/4"H, high temperature sanitizing with built-in booster heater, factory installed detergent & rinse pump, (28) racks/hour, 14.5" door clearance, 2 minute timer, deliming system, stainless steel wash pump, built- in wash tank heater, stainless steel filters, auto fill feature, pumped drain, upper & lower stainless steel rotating wash & rinse arms, LED temp display, stainless steel construction, adjustable feet, uses 20" x 20" dish racks, includes (2) dish racks NSF, UL, cULus, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
CMA Dishmachines	1		with booster heater
CMA Dishmachines	1		Safe-T-Temp feature assures 180 degree sanitizing rinse once the booster thermostat has been satisfied. Cycle time will vary due to incoming water temperature.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1		
2	208	60	1				30	5.3			

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"								

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1"	

PLUMBING 1 REMARKS

110°F incoming hot water minimum temperature required; 140°F incoming hot water recommended temperature

HIGH TEMPERATURE UNDERCOUNTER DISHWASHER GLASSWASHER

180UC-3

High Temperature Undercounter Dishwasher Glasswasher



FEATURES

- Automatic fill.
- Energy Star 3.0 certified.
- The 2 minute timer includes the built-in, automatic Safe-T-Temp feature, which assures a 180°F sanitizing final rinse, every cycle.
- Top mounted controls are easy to read and simple to operate.
- Large 14-1/2" height clearance accommodates larger dishes, glasses and half size sheet pans.
- Upper and lower rotating wash and rinse arms blast water in all directions for optimum cleaning and rinsing.
- All stainless steel construction.
- Built-in booster heater.
- Built-in wash tank heater.
- Low water consumption. Uses only .68 gallons of water per cycle.
- Pumped drain.
- All Stainless Steel wash pump.
- Built in chemical dispensers with top mounted prime switches.
- Built in Delime switch.
- Stainless steel filters protect wash pump.
- 28 racks / 140 covers per hour.

CMA MODEL: 180UC-3



Universal Pedestal
(24"W X 25-3/8"D X 15-1/4"H)



6" and 4" Stainless Steel Legs

AVAILABLE OPTIONS

- Drain Board
- Drain Water Tempering Kit



48" Undercounter Dishtable

ENERGY STAR

CLASSIFIED UL EPH
COMMERCIAL WAREWASHING EQUIPMENT*
NSF/ANSI 3
<SA45466>

c UL us LISTED
COMMERCIAL DISHWASHER
864T

CMA Energy Mizer® Registered Trademark

CMA Dishmachines 12700 Knott Street Garden Grove, CA 92841 • 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com

CMA reserves the right to modify specifications or discontinue models without prior notification.

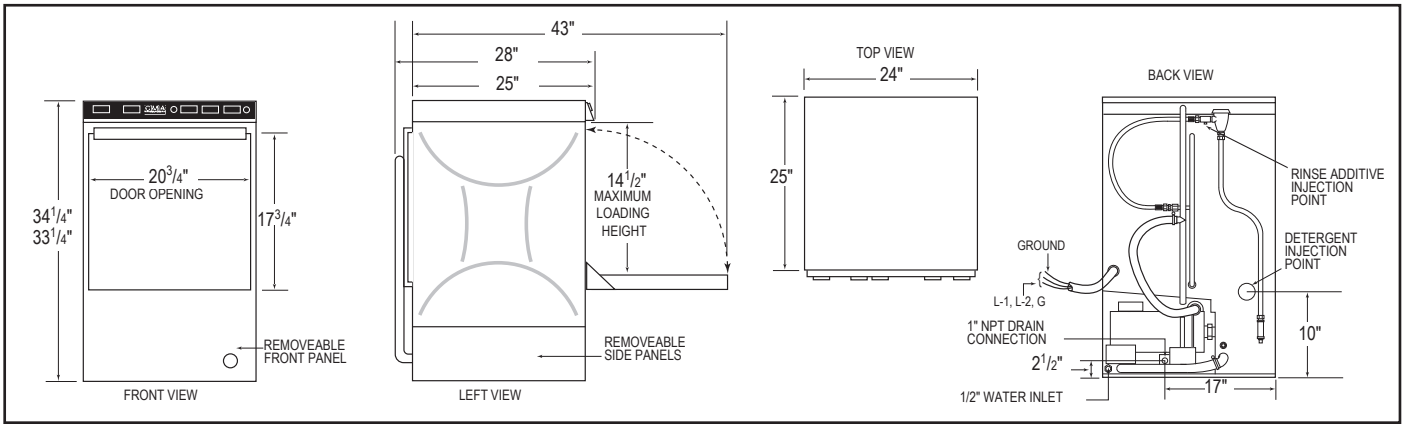
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180UC-3

High Temperature Undercounter Dishwasher Glasswasher

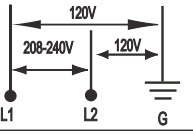
WARNINGS:

- Plumbing and electrical connections must be made by a qualified service provider who will comply with all available Federal, State, and Local Health, Electrical, Plumbing and Safety codes.
- CMA recommends utilizing a water softening system to maintain water hardness measurements of 3.5 gpg (grains per gallon) or less. This will assure maximum results and optimum operation of the dishmachine.



Specifications:

CMA 180UC-3	USA	(Metric)
WATER CONSUMPTION		
PER RACK	0.68 GAL.	(2.57 L)
PER HOUR	19.0 GAL.	(72.1 L)
OPERATING CYCLE		
WASH TIME–SEC	99	99
RINSE TIME–SEC	11	11
DWELL TIME-SEC	10	10
TOTAL CYCLE TIME	2 MIN.	2 MIN.
OPERATING CAPACITY		
RACKS PER HOUR **	28	28
WASH TANK CAPACITY	2.5 GAL.	(9.46 L)
PUMP CAPACITY	38 GPM	(144 LPM)
WATER REQUIREMENTS		
REQUIRED MINIMUM TEMP.	120°F	(43°C)
RECOMMENDED TEMP.*	140°F	(60°C)
WATER INLET	1/2"	(1.27 CM)
DRAIN CONNECTION	1"	(2.54 CM)
RINSE PRESSURE SET	20 ±5PSI	1.41 KG/CM²
CYCLE TEMPERATURES		
WASH-°F	160° F Minimum	(70°C)
RINSE-°F	180° F-195° F	(82°C/90°C)

CMA 180UC-3	USA	(Metric)
FRAME DIMENSIONS		
DEPTH	25"	(63.5 CM)
WIDTH	24"	(60.96 CM)
HEIGHT	33-1/4"	(84.45 CM)
MAX CLEARANCE FOR DISHES	14-1/2"	(36.8 CM)
WASH PUMP MOTOR	3/4 HP	3/4 HP
ELECTRICAL RATING	208 VOLTS 1 PH-60 Hz	240 VOLTS 1 PH-60 Hz
TOTAL AMPS	30.0 AMPS	32.0 AMPS
BOOSTER HEATER KW	5.3 kW	6.5 kW
WASH HEATER KW	2.2 kW	2.9 kW
THIS SYSTEM REQUIRES TWO POWER WIRES (SUPPLIED BY CMA) NO NEUTRAL WIRE NEEDED. AN ADDITIONAL THIRD WIRE MUST BE PROVIDED FOR MACHINE GROUND.		
APPROXIMATE SHIPPING WEIGHT	234#	106 kg
SHIPPING DIMENSIONS	PALLET & BOX @ 29" X 28" X 41"	

Summary Specifications: CMA180UC-3

The CMA Dishmachines model CMA 180UC-3 undercounter dishwasher/glasswasher provides hot water (180°F) sanitizing through the use of a built-in booster heater. 180°F final rinse Safe-T-Temp system ensures proper temperatures in the final rinse by holding wash cycle in run mode until 180°F rinse temperature is detected. The unit comes standard with upper and lower stainless steel wash and final rinse arms, digital LED temperature gauges and easy to operate controls. The CMA 180UC-3 is constructed entirely of stainless steel. Uses standard 20"x20" dishracks and accommodates oversized plates, glasses and utensils with 14-1/2" door clearance.

Advisory: CMA does NOT endorse "Tankless On-Demand" water heaters for use on CMA Dishmachine products. CMA DOES endorse, and highly recommends, the standard "tank" style water heaters, sized properly to handle each particular facility with their water heating requirements.

***For faster heat recovery **Plus 7 second load time**

CMA Energy Mizer® Registered Trademark

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BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# C10 - DISHWASHER, UNDERCOUNTER (1 EA REQ'D)

Hobart LXNR-2

Advansys™ Dishwasher, undercounter with 17” door opening height, 120/208-240/60/1, accommodates optional two-level racking accessory, high temperature sanitizing, Steam elimination and Energy Recovery, 30, 24, 13 Racks/Hour, (48 racks / hour with second level rack), Fresh Water Rinse, .62 gal/rack, Complete Delime™ with Delime Notification, Auto Dispensing, and Booster Guard™, 3 selectable cycles - light, normal, heavy (Pot & Pan cycle on heavy cycle), smart touchscreen controls with SmartConnect™ app, Service Diagnostics, Chemical Pumps with Auto Prime, 23-15/16"W x 26-13/16"D x 33-1/4"H, cULus, NSF, ENERGY STAR®. Factory Startup - Free for installations within 100 miles (accessible by public roadway) of a Hobart Service Office during normal business hours with appropriate notice; Installation beyond 100 miles or those not accessible by public roadway will be quoted by Service.

<Optional>

ACCESSORIES

Mfr	Qty	Model	Spec
Hobart	1		<Optional> Standard warranty - 1-Year parts, labor & travel time during normal working hours
Hobart	1	CORD-PWRKIT-H3LX	<Optional> Power Cord Kit - LXE, 120/208-240/60/1, , plug included
Hobart	1	TWOLEVELKIT-LX	<Optional> Two Level Racking Kit - Rack support, (1) 2nd level wire rack, (2) silverware baskets (only compatible with LXNR, LXNH, LXNC, LXER -H & -C models built after July 1, 2022)
Hobart	1	DWT-ADV-LXN	<Optional> Drain water tempering kit for LXNR models
Hobart	1	ACC-INSTALL-HOB	<Optional> Accessory Installation - For installations within 100 miles (accessible by public roadway) of a Hobart Service Office during normal business hours with appropriate notice; Installation beyond 100 miles locations in Alaska, Hawaii or New York City or those not accessible by public roadway will be quoted by Service. Includes installation of this item only, final electrical or plumbing connections by others. Recommendation: coordinate accessory installation with machine assembly/ installation (NET)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120/208-240			Direct							
2	120/208-240					14-50P					

ELECTRICAL 1 REMARKS

Requires 3-wire power connection

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/4"					
2				3/4"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	5/8"	
2		

PLUMBING 2 REMARKS

female garden hose connection

HOBART

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

COMMERCIAL DISHWASHERS

LXnR advansys
HIGH TEMPERATURE
Undercounter Dishwashing Machine



SPECIFIER STATEMENT

Specified unit will be a NSF rated high temperature Advansys™ ventless undercounter dishwasher operating on a cold water supply with steam elimination and energy recovery. Features two-level racking capability, Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™, AutoClean, a 17" door opening, snap-in revolving upper and lower rinse arms, three selectable cycle times, 2-stage filtration, up to 30 racks per hour, .62 gallons per cycle, color touchscreen with Wi-Fi and SmartConnect App connectivity, low temperature and chemical alerts, advanced diagnostics and service connection, NSF certified pot and pan mode, detergent, rinse aid and delime pumps. Constructed of stainless steel.

1 year parts and labor warranty.

STANDARD FEATURES

+ Racks per hour – Light 30 / Normal 24 / Heavy 13
+ .62 gallons of water per cycle
+ Two-level racking capability
+ High temperature sanitization unit
+ User-friendly smart touchscreen controls
+ Wi-Fi connectivity
+ SmartConnect App with machine status, temperature logs, error code reporting, and usage analysis
+ Steam elimination and energy recovery
+ AutoClean cycle washes down inside of machine at shutdown
+ NSF certified pot and pan cycle on heavy cycle
+ 17" door opening
+ Temperature and chemical alerts (lockouts available)
+ Sense-A-Temp™ 70°F rise electric booster heater
+ Chemical pumps with auto-prime for detergent and rinse-aid
+ Soft start to protect glassware
+ Advanced diagnostics and service connection
+ Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™
+ Deep drawn stainless steel tank
+ Revolving upper and lower anti-clogging interchangeable wash arms
+ Snap-in revolving upper and lower interchangeable rinse arms
+ 2-stage wash tank filtration
+ Energy saver mode
+ Automatic pumped rinse and drain
+ Automatic fill
+ Electric tank heat
+ Combination rack
+ Peg rack (excludes LXnR-2L)
+ Two-level rack kit (LXnR-2L only)

OPTIONS & ACCESSORIES (Available at extra cost)

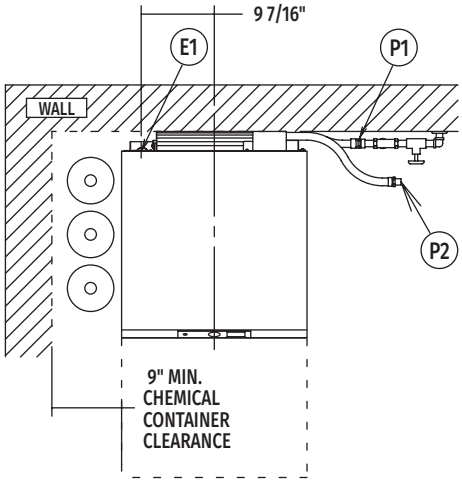
❑ Hobart exclusive two-level racking kit boosts capacity up to 48 racks per hour
❑ Door lock (keeps door locked until condensing cycle is complete)
❑ Power cord kit
❑ 6" stainless steel legs
❑ 17" stainless steel stand with storage
❑ External height adjustable casters
❑ Internal height adjustable casters (3")
❑ Drain water tempering kit
❑ Water hammer arrestor kit
❑ Splash reduction panel
❑ Trim strip
❑ Pressure regulator valve
❑ Pumped drain air gap kit

LXn SERIES – LXnR advansys HIGH TEMPERATURE

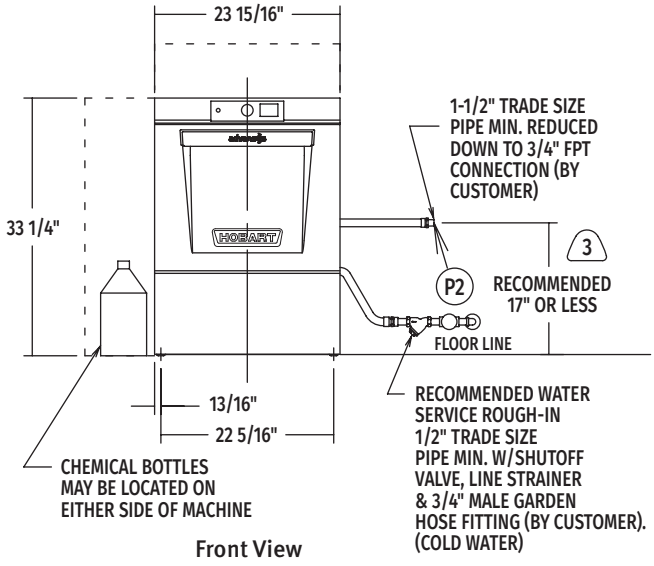
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HOBART

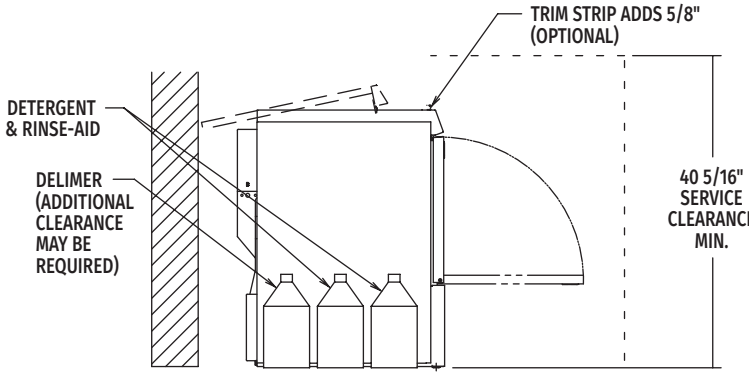
LXnR advansys HIGH TEMPERATURE
Undercounter Dishwashing Machine



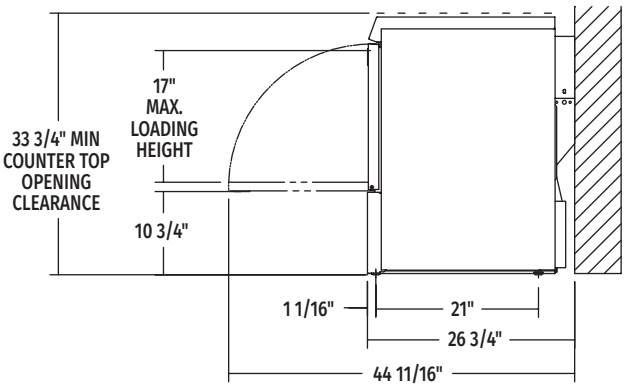
Top View



Front View



Left Side View



Right Side View

MODEL:
LXnR
00-563661
REV: A5

CAD and/or Revit Files Available

HOBART

LX*n*R advansys HIGH TEMPERATURE
Undercounter Dishwashing Machine

LEGEND

Electrical Connections	
E1	Electrical connection: 1-3/8" dia. hole for 1" trade size conduit; 4-5/8" AFF.
Plumbing Connections	
P1	Single fill and rinse connection: 3/4" female garden hose fitting on 6' long hose supplied with machine; 55-80°F (cold) recommended for LX*n*R.
P2	Common drain connection: 5/8" barb fitting with 6' long hose supplied with machine.

WARNING: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety and plumbing codes. Drain and fill line configurations vary, some methods are shown on this drawing.

NOTICE

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

Pressure gauge not required on pumped rinse machines.

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

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

Notes:

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

Plumbing Notes:

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

Miscellaneous Note:

1. 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).

SPECIFICATIONS

Capacities
- Cycle Time (seconds) . . . . . Light 119 / Normal 148 / Heavy 278
- Racks per Hour . . . . . Light 30 / Normal 24 / Heavy 13
- Tank Capacity – Gallons 2.9

Motor Horsepower
- Wash 0.85
- Rinse 0.19

Water Consumption
- U.S. Gallons per Cycle 0.62
- U.S. Gallons per Hour (maximum use) 18.6
- Peak Drain Flow – U.S. Gallons (gallons per minute). 4.0

Temperatures °F
- Wash 150
- Rinse 180
- Incoming Water Temperature (minimum recommended) . 55-80

Heating
- Tank Heat, electric (kW) 1.8
- Electric Booster (kW) 4.9

Standard 20" x 20" Rack Complement
- Combination 1
- Peg (excludes LX*n*R-2L) 1
- Two Level (LX*n*R-2L only) 1

Shipping Weight (approximate) . . . . . 215 lbs.

Crated Dimensions . . . . . 27"W x 30"L x 40"H

Heat Output, BTU/Hour	
Latent	Sensible
1,100	2,000

(E1) Standard Electrical Options

Tank Heat, Booster, Pump & Controls			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	33.7	40	40
120/208-240(3W)60/1*	34.0	40	40
208-240/60/3	24.9	30	30
220-240/50/1	33.4	40	40
120/208(3W)60/1*,**	23.7	30	30

NOTE: For supply connections, use copper wire only rated at 90°C minimum.

*This system requires three power wires which includes a current carrying neutral, an additional fourth wire must be provided for machine ground.

**Booster and tank heater not energized concurrently.

Dishmachine not provided with internal GFCI protection.

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

BULLER FIXTURE COMPANY

SUNFLOWER Restaurant Supply, Co.

Submittal Sheet

05/11/2026

ITEM# C11 - RAPID COOK OVEN (1 EA REQ'D)

Merrychef CONNEX 16 STAINLESS STEEL

Merrychef conneX® 16, Microwave Convection/Impingement Oven, microwave / convection, ventless, 16" x 16" cooking cavity, EasyTouch™ 2.0 , 7" high definition touchscreen control, bottom-hinged door, built-in catalytic converters, stainless steel finish (1) cook plate (DF0035), (1) paddle (SF326), (1) solid bottom basket (32Z4175), (1) cool down pan (32Z4028), (1) non-stick cooking liner (32Z4178), (1) oven cleaner/protector pack (32Z4148), (1) Scrapper (32Z4191), (1) steam pipe brush (32Z4188), stainless steel exterior, cULus, UL EPH Classified

ACCESSORIES

Mfr	Qty	Model	Spec
Merrychef	1	FREIGHT	
Merrychef	1		1 year parts & labor warranty, standard
Merrychef	1	32Z4175	Signature, Teflon Tray, 13-9/10"W x 13-9/10"D x 38/64"H, solid base, black
Merrychef	1	32Z4178	Solid Cook Plate Liners, 15-1/5"W x 15-1/5"D, natural, teflon
Merrychef	1	32Z4222	Cleaner Tablets, (1) tub of tablets & (1) spray bottle (NET)
Merrychef	1	32Z4145	Oven protector, (1) case, includes (6) bottles oven protector with 2 spray triggers

Freight and any applicable sales tax will be added to your final invoice.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208-240	60	1	Cord & Plug							

MERRYCHEF
A Welbilt Brand

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

High Speed Oven

Merrychef conneX® 16

Stainless steel



Carbon black



Features

- The conneX®16 is the most versatile, high speed oven on the market.
- An all-in-one unit ideally suited to rapidly cook, toast, grill and reheat fresh or frozen food, eliminating the need for other appliances.
- Cooking up to 20x faster than other cooking methods it can provide hot food on demand.
- It has the largest cavity 40.5cm x 40.5cm (16" x 16") to oven width 45.5cm (18") ratio, and fits on a 700mm worktop, perfect when space is at a premium.
- Suitable for front-of-house, operating quietly and easy to install due to ventless cooking capabilities through a built-in catalytic converter, eliminates the need for an extraction fan.
- Cool to touch exterior makes it safe to locate anywhere with no need to allow space around the unit.
- Easy to operate with a 7" HD widescreen display and new generation easyTouch®2.0, icon driven controller, ensuring consistent, high quality dishes.
- Stainless steel cavity and casework, with a sealed rounded edged cavity makes it easy to clean.
- Patented easy access front mounted monitored air filter.
- Wi-fi/ethernet connected with access to KitchenConnect cloud for easy menu updates (or, via a USB memory stick).

Options

- Stainless steel or carbon black finishes. Highly robust glass surrounds the easyTouch® 2.0 controller.

Included accessories

- Flat cook plate.
- Guarded hand paddle with supporting side walls.
- Cooking tray, full size.
- Cool down pan.
- Cook plate liner.

For a wide range of accessories recommended to get greater flexibility out of the conneX®16 and significantly reduce cleaning time visit **www.merrychef.com/products/accessories**

Specifications

High speed Technology® combines three heat technologies:
-Microwave
-Convection
-Tuned impingement.

MICROWAVE POWER

- Microwave setting options: Off and 5-100% in 1% increments.
- Microwave distribution system uses a rotating active antenna to ensure even heating throughout the food.

CONVECTED HEAT

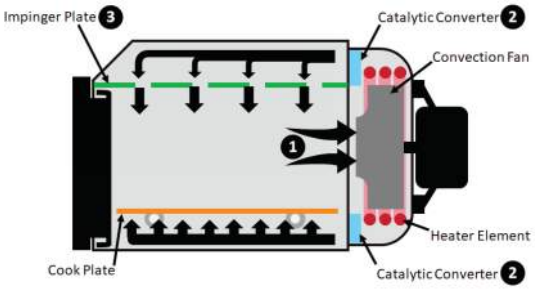
- Temperature setting options: Off and 212°F (100°C) to 527°F (275°C) in 1°C increments.
- The Heat distribution system is via Tuned Impingement, ensuring the most even browning.

VENTILATION

- Ventless certification. EPA 202 tested (8 hr).
- Internal catalytic filtration to limit grease and odour emissions.

easyTouch® 2.0 CONTROL SYSTEM

- Icon driven, HD colour touch screen control panel with unlimited storage for multi-stage cooking profiles.
- Each cooking profile offers up to six (6) stages with programmable cooking times, microwave power settings and written and/or pictorial user instructions for each stage.
- Self diagnostics capability to monitor components.
- Easy menu updates or data transfer via USB memory stick and KitchenConnect cloud.



HOW IT WORKS
The convection fan pulls air in through the back of the cavity (1). This is then heated and returned to the cavity through the catalytic converters (2) and impinger plate (3) to produce an even heat pattern in the oven. This heat pattern allows food to cook evenly and produces a crisp golden finish, every time.

c UL us

NSF / ANSI 4

Merrychef conneX® 16

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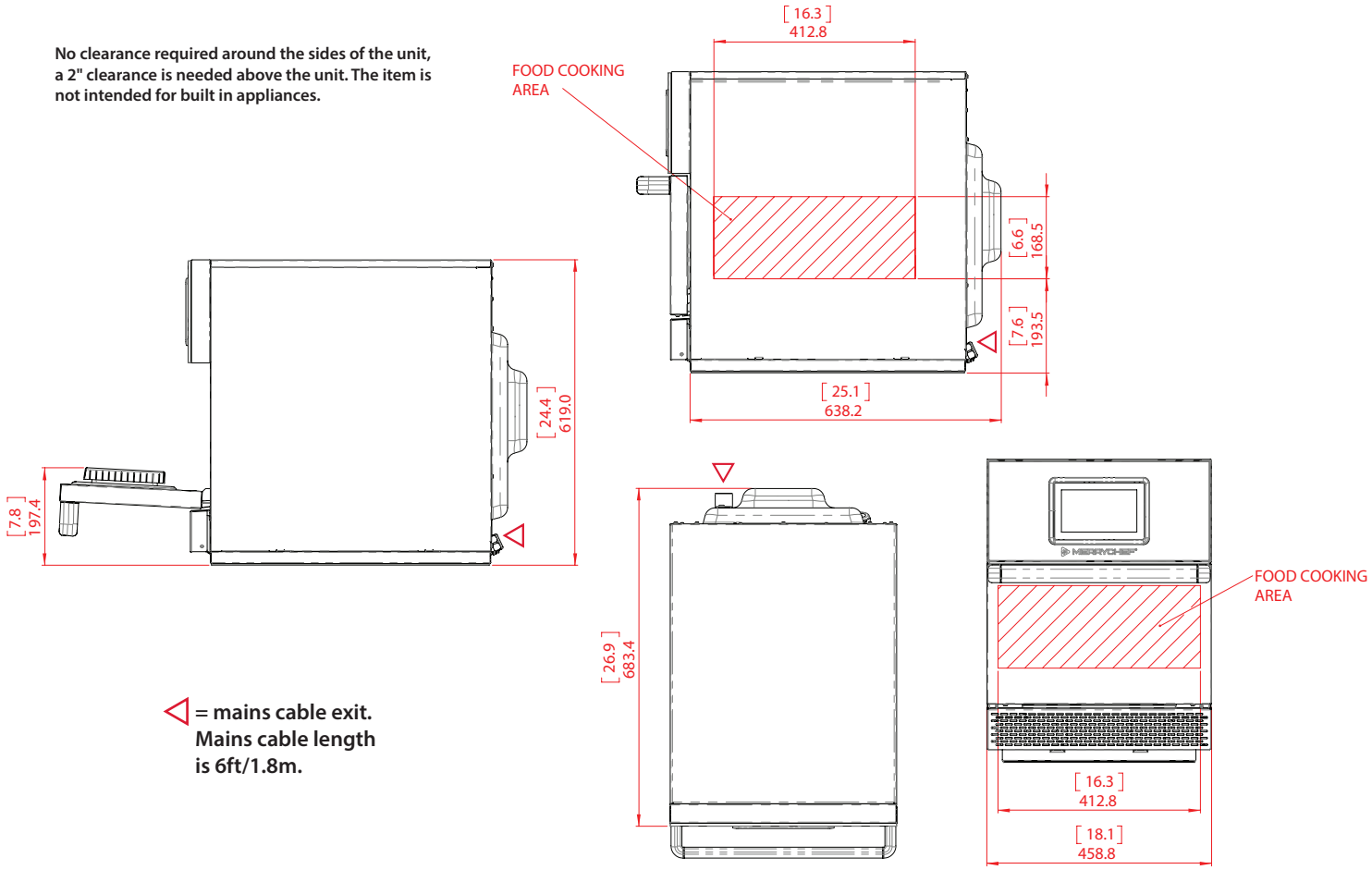
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WELBILT

MERRYCHEF®
A Welbilt Brand

Merrychef conneX® 16

No clearance required around the sides of the unit, a 2" clearance is needed above the unit. The item is not intended for built in appliances.



◁ = mains cable exit. Mains cable length is 6ft/1.8m.

DIMENSIONS/WEIGHTS: BOXED OVEN

MODEL	OVERALL SIZE			WEIGHT
	HEIGHT	WIDTH	DEPTH	
conneX®16	33.7" (855 mm)	24.4" (620 mm)	32.3" (820 mm)	NET 175 lbs. (79.2 kg)

DIMENSIONS/WEIGHTS: OVEN

MODEL	OVERALL SIZE			WEIGHT
	HEIGHT	WIDTH	DEPTH	
conneX®16	24.4" (619 mm)	18.1" (458.8 mm)	26.9" (683.4 mm)	NET 148 lbs. (67.2 kg)

POWER REQUIREMENTS & OUTPUT

*This is not consumption. **This is approx. microwave power output.

Model	Model number	Finish	ELECTRICAL SUPPLY							POWER OUTPUT (APPROX.)		
			Voltage	Frequency	Arrangement and connections	Plug Type	Plug image	Plug phase current rating*	Max. power input	Microwave** (IEC 705) 100%	Convected heat	Combination mode
conneX16 ® high power	X16SBMV6DHL1CLUS	Stainless Steel	208-240V	60Hz	Twin Pole 2P + GND	NEMA L6-30P		30A	6000 W	2000 W	3200 W	2000 W** + 3200 W
	X16SBMV6DFL1CLUS		208-240V	60Hz	Twin Pole 2P + GND	NEMA 6-30P		30A	6000 W	2000 W	3200 W	2000 W** + 3200 W
	X16SBMV6DHL1BKUS	Carbon Black	208-240V	60Hz	Twin Pole 2P + GND	NEMA L6-30P		30A	6000 W	2000 W	3200 W	2000 W** + 3200 W
	X16SBMV6DFL1BKUS		208-240V	60Hz	Twin Pole 2P + GND	NEMA 6-30P		30A	6000 W	2000 W	3200 W	2000 W** + 3200 W

Merrychef recommend installing a Type D circuit breaker whilst remaining in accordance with local regulations.

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www.welbilt.us

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WELBILT®

C0330 - 300lb Cube Ice Machine

Prodigy Plus® Modular Cube Ice Machine

The world's smartest cuber.

As the world's only self-monitoring cuber, the new Scotsman Prodigy Plus® cube ice machines make it easier than ever to maintain your equipment and save money. Whether it's the advanced ice level control or an optional feature board for quick diagnostics, this is ice-making re-imagined. And with intuitive technology like AutoAlert™ indicator lights, a reduced operational footprint and easy-access service from the front panel, Prodigy Plus® cubers are simply the smartest, most reliable way to create fresh-tasting ice — every time.



The Prodigy Plus® difference.

- AutoAlert™ indicator lights for better visibility
- Operational footprint among the industry's smallest
- Industry-exclusive QR code instantly connects users to service information and warranty history
- One-touch cleaning reduces labor costs and saves time
- Front-located air filter for more efficient operation
- Self-aligning front panel for easy access to key components
- Patented WaterSense purge control automatically reduces scale buildup
- Patented Harvest Assist efficiently moves cube ice to the bin
- Smart-Board™ advanced feature module available for additional diagnostic capabilities
- Optional Vari-Smart™ ice level control allows operators to customize ice levels
- Antimicrobial protection guards internal surfaces between cleanings
- A full range of water- and energy-saving features

24 Hour Volume Production

Air Cooled			Water Cooled		
70°F/21°C 50°F/10°C	Air / Water	90°F/32°C 70°F/21°C	70°F/21°C 50°F/10°C	Air / Water	90°F/32°C 70°F/21°C
400/182 lb/kg		288/131 lb/kg	420/191 lb/kg		300/136 lb/kg

Modular Bin Options



B330P



B530P

Model Number*	Dimensions W" x D" x H"	AHRI Certified Bin Capacity lb/kg	Finish	Ship Weight lb/kg
B330P	30 x 34 x 30**	270/123	Poly	130/59
B530S or P	30 x 34 x 44**	420/191	Metallic or Poly	132/60

* Contact Scotsman for bin top requirements. ** Add 6" Height for bin legs.

Cube Ice

Common ice form, ideal for mixed drinks.



Small Cube
7/8" x 7/8" x 3/8"
(2.22 x 2.22 x .95 cm)



Medium Cube
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)

Certification

NAFEM DATA PROTOCOL COMPLIANT

E.S. EVERY SCOTSMAN EXCEEDING STANDARDS 2018 DOE

DESIGNED ENGINEERED ASSEMBLED IN THE USA

AHRI CERTIFIED

REVIT by Scotsman

ENERGY STAR

CERTIFIED ISO 9001:2008

CE

agion

c UL us

NSF

Warranty

- 3 years parts and labor on all components.
- 5 years parts and labor on the evaporator.
- 5 years parts on the compressor and condenser.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.

C0330 - 300lb Cube Ice Machine

Scotsman®

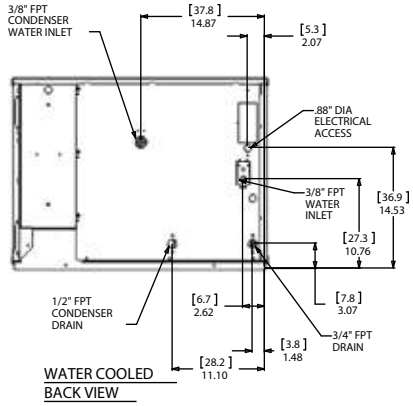
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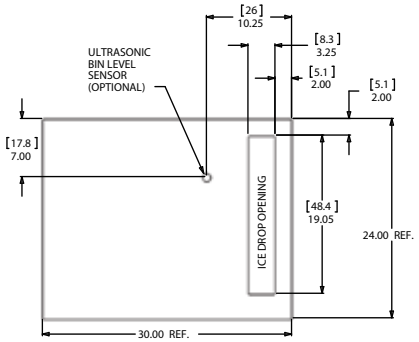
C0330 - 300lb Cube Ice Machine

Prodigy Plus® Modular Cube Ice Machine

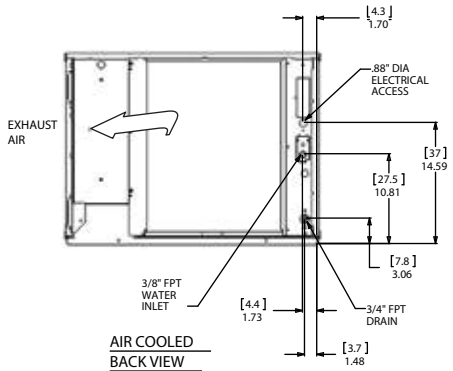
C0330 - 300lb Cube Ice Machine



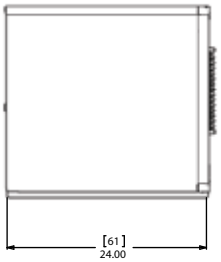
WATER COOLED BACK VIEW



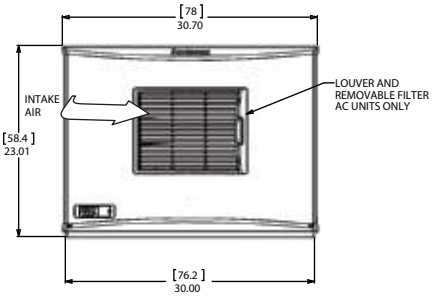
PLAN VIEW



AIR COOLED BACK VIEW



LEFT SIDE VIEW



FRONT VIEW

Specifications

Model Number (Cube Size: medium or small)	Condenser Unit	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity	Energy Consumption kWh/100 lb (45.4 kg) 90˚F(32˚C)/70˚F(21˚C)	Water Usage Gallons/100 lb (liters/45.4 kg) Potable 90˚F(32˚C)/70˚F(21˚C)	Water Usage Gallons/100 lb (liters/45.4 kg) Condenser 90˚F(32˚C)/70˚F(21˚C)	Energy Star®
med. C0330MA-1	Air	115/60/1	15	2	14.3	6.23	18.0/68.2	-	✓
C0330MW-1	Water	115/60/1	15	2	13.5	5.2	18.5/70.2	163.0/618.0	
C0330MA-32	Air	208-230/60/1	15	2	7.1	6.23	18.0/68.1	-	✓
sm. C0330SA-1	Air	115/60/1	15	2	14.3	6.23	18.0/68.2	-	✓
C0330SW-1	Water	115/60/1	15	2	13.5	5.2	18.5/70.2	163.0/618.0	

All Models

Dimensions (W x D x H):

Unit: 30" x 24" x 23" (76.2 x 61.0 x 58.4 cm)

Shipping Carton: 33.5" x 27.5" x 28" (85.1 x 69.9 x 71.1 cm)

Shipping Weight: 160 lb / 73 kg

BTUs per hour: 5,200

Refrigerant: R-404A

Accessories

Model Number	Description
KVS	Vari-Smart™ Ice Level Control - Program ice bin levels to match ice needs.
KSBU	Smart-Board™ Advanced Control - Use additional operational data for fast diagnosis.
KSBU-N	Smart-Board™ Advanced Control with Network - Network capable.
KPAS	Prodigy Advanced Sustainability Kit - Includes KVS and KSBU - N
KPPSA323	Prodigy Plus® Side Air Flow Kit for C0330, C0530 and C0630

Scotsman recommends all ice machines have water filtration. See Scotsman water filter specification sheet for details.

Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Remote Cond. Temps	-20°F (-29°C)	120°F (49°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)
Electrical Voltage	-5%	+10%

Specifications and design are subject to change without notice.

101 Corporate Woods Parkway, Vernon Hills, IL 60061

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