

ADDENDUM NO. 2

Project: WITCC Culinary Arts Project - Phase 1

Issued: March 18, 2014

Bid Date: 10:30 AM, Tuesday, March 25, 2014

This Addendum is issued to all known plan holders before receipt of proposals.

The following shall be included with, and considered a part of, the original contract documents to the same extent as if they were included therein, for the construction of the above mentioned project. The Project Manual and Drawings shall be modified or revised as herein described. Where at variance with the original work, this Addendum shall have precedence.

This Addendum modifies the original Bidding Documents. The Bidder must acknowledge receipt of this Addendum in the space provided on the Proposal Form. Failure to do so may subject bidder to disqualification.

ARCHITECTURAL ADDENDA ITEMS:

AD2.1. Specification Section 11 40 00, Food Service Equipment: Clarification to Item 001: The double wall ovens are electric only and have no gas connection.

AD2.2. Specification Section 11 40 00, Food Service Equipment: Equipment cut sheets were inadvertently omitted from the specification book. See attached.

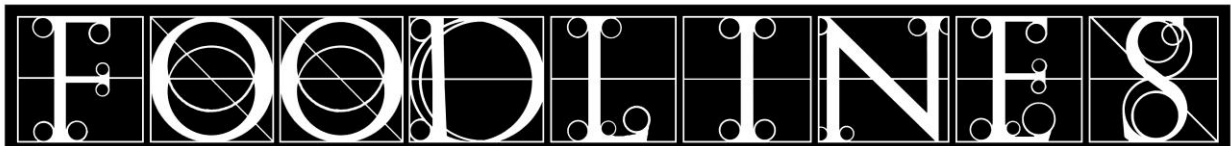
APPROVED SUBSTITUTIONS:

The following are product substitutions which were received at least seven (7) days prior to receipt of bids and shall be considered approved by the Architect. The manufacturers listed herein will be considered approved for bidding, however the proposed product substitution must meet the intent of the specifications and will be subject to shop submittal approval during construction. Bidders shall include in their bid, any changes required in the Work to accommodate such substitutions.

Section 07 53 00 – Elastomeric Roof Membranes: Mule – Hide Products, Co.

END OF ADDENDUM NO. 2

Attachments: Food Service Equipment Cut Sheets



Consultants to the Food Service Industry

209 South 9th Street
Lincoln, Nebraska 68508

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402.475.1787 Tel.
402.475.1800 Fax



PROFESSIONAL QUALITY COOKING EQUIPMENT

LEGACY SERIES
30" Single & Double Wall Ovens
Gas & Electric



AROFG-30
AROFE-30



AROSG-30
AROSE-30



AROFSG-230
AROFSE-230



AROFEG-230
AROFFE-230



AROSSG-230
AROSSE-230

DESIGN



CLASS



FUNCTION

30" RESIDENTIAL WALL OVENS

OVEN FEATURES - ALL MODELS

- Multiple functions include: Standard Bake, Innovection® Convection Bake, Infrared Broil and Fan mode
- Innovection® System with two convection fans optimizes cooking air flow
- Traditional and Convection bake can be controlled to provide a range of 200°F to 500°F
- Two racks glide at 5 (including base) cooking levels on heavy chrome side supports
- Accommodates full size commercial sheet pan
- Porcelainized oven interior simplifies cleaning
- Extra-large viewing window in oven door
- Two lights in each oven are controlled from front panel switch
- Easy to use analog controls
- Commercial grade stainless steel construction with welded control panel
- Classic Chef Door or commercial-style French Doors improve oven access
- Dependent French oven doors open 130° with the pull of one handle
- Blue LED lights indicate flame and oven functions
- Heavy die-cast metal black satin knobs with chrome bezels

GAS MODELS

- Inconel® Banquet broiler provides rapid searing at 1,800°F using 18,000 BTUs
- Quick Preheat times and uniform cooking temperatures are created with a 30,000 BTU Bake Burner
- Lower oven of gas double models features Proofing Element Burner for bread making and low temperature dehydrating

ELECTRIC MODELS

- 3,500 Watt Instagrill™ broiler reaches searing temperature in 3 seconds
- Concealed 2,200 Watt Bake Element with the IR Advantage™ reduces preheat times and creates uniform cooking temperatures

ACCESSORIES & OPTIONS

Porcelainized Broiler Pan	R31005
Extra oven Rack	R31015

INNOVECTION® CONVECTION OVEN TECHNOLOGY

Even turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range Innovection® convection oven technology utilizes dual convection motors to enhance uniform heat distribution throughout the large oven cavity. The strategic placement of the dual Innovection® convection motors ensures consistent heat distribution even when challenged with cooking the largest turkey, ham or roast.



INNOVECTION® CONVECTION OVEN IS GREEN TECHNOLOGY

The highly efficient design of the Innovection® Convection Oven uses 19% less gas versus a standard convection oven.

Note: Factory has confirmed units are 240/60/1, 20 amps each

TECHNICAL SPECIFICATIONS

Overall Double Oven Capacity	4.7 CU. FT. each oven
Oven Dimensions	25-1/4" W x 20-3/4" D x 15-1/2" H
Infrared Broiler	18,000 BTU
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating per model #	AROFFG-230 78,000 BTU AROSSG-230 78,000 BTU AROFSG-230
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	608 Lbs

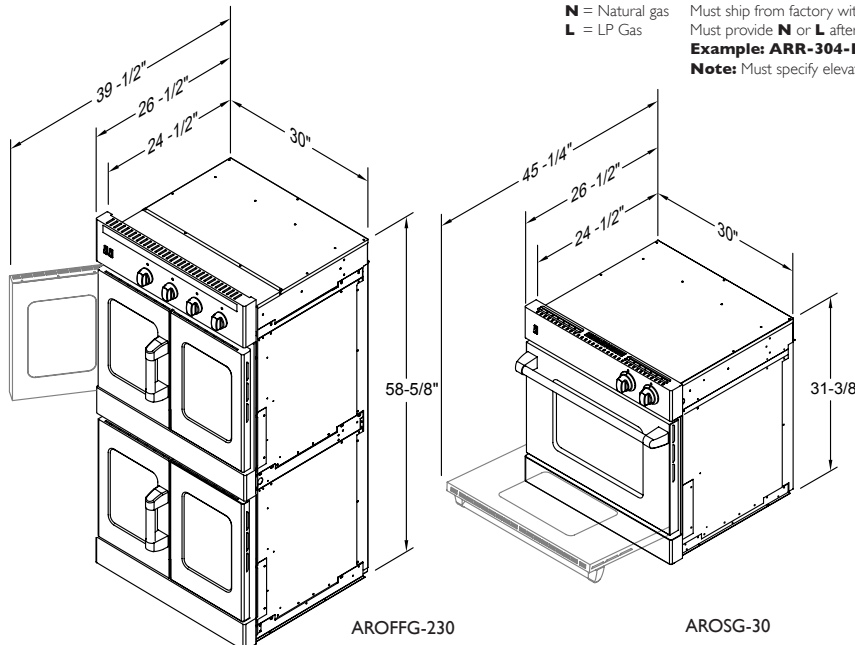
Overall Single Oven Capacity	4.7 CU. FT.
Oven Dimensions	25-1/4" W x 20-3/4" D x 15-1/2" H
Infrared Broiler	18,000 BTU
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating per model #	AROFG-30 48,000 BTU AEOSG-30 48,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	304 Lbs

CUSTOMIZE YOUR RANGE: Now you can customize your American Range to match your kitchen setting. Pick from numerous colors and finishes to give your range a unique one-of-a-kind look. For more details regarding color and finish options,

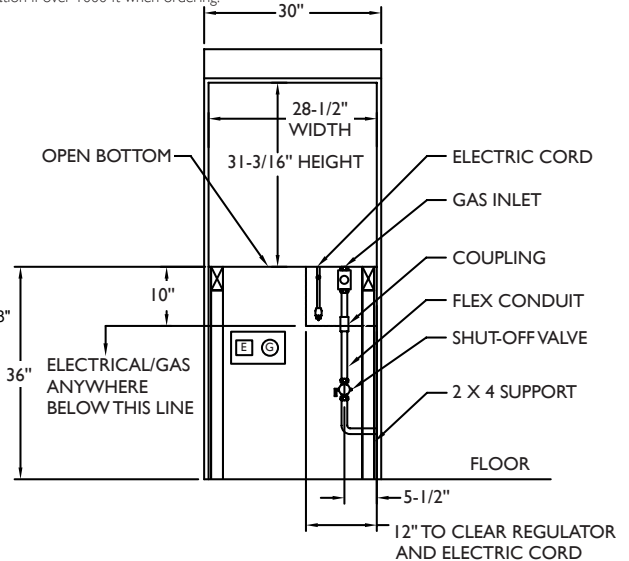
DESIGNER COLORS



DESIGNER FINISHES



N = Natural gas
L = LP Gas
Must ship from factory with proper gas type
Must provide **N** or **L** after model number for type of gas needed.
Example: ARR-304-DF-L represents unit to be built for **LP** gas.
Note: Must specify elevation if over 1000 ft when ordering.



CUSTOM MODIFICATIONS
SEE SPECIFICATIONS

ITEM 002
CUSTOM

AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

LEGEND SERIES

24", 30", 36", 48" and 60" Cook Tops with Sealed Gas Burners



ARSCT-244



ARSCT-304



ARSCT-366



ARSCT-486GD



ARSCT-6062GD

(All shown with optional 4" riser)

DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

RESIDENTIAL GAS SLIDE IN COOK TOPS

COOK TOP FEATURES

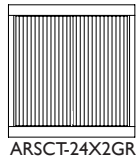
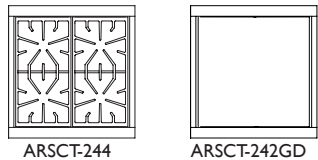
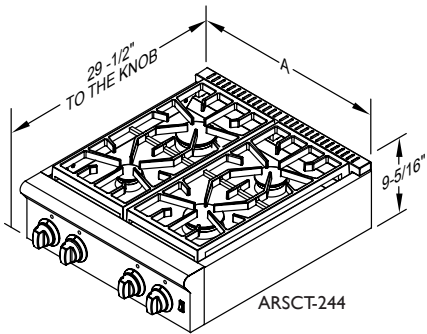
- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy cleanup
- 3 sizes of burners to serve your everyday needs: 17,000 BTU (lg), 13,000 BTU (med), 9,000 BTU (sm)
- Variable infinite flame settings for all sealed top burners
- Fail-safe system ensures re-ignition in the event the flame goes out even on the lowest burner setting
- Continuous and flush commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Sealed Single Piece tool-ported porcelainized cook top can hold more than a gallon of spills
- Analog controls provide easy, push and turn operation ensuring child safety
- Blue LED light indicates oven functions
- Heavy metal die-cast black satin knobs with chrome bezels
- Stainless Steel Island Back Trim is included and installed

TECHNICAL SPECIFICATIONS

Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Total Gas Connection Rating per model #	ARSCT-244 56,000 BTU 4 burners
	ARSCT-304 56,000 BTU 4 burners
	ARSCT-366 86,000 BTU 6 burners
	ARSCT-364GD 76,000 BTU 4 burners
	ARSCT-364GR 74,000 BTU 4 burners
	ARSCT-486GD 106,000 BTU 6 burners, griddle
	ARSCT-486GR 104,000 BTU 6 burners, grill
	ARSCT-486GDGR 94,000 BTU 4 burners, griddle, grill
	ARSCT-4842GD 96,000 BTU 4 burners, dbl griddles
	ARSCT-484X2GR 92,000 BTU 4 burners, dbl grills
	ARSCT-6062GD 126,000 BTU 6 burners, dbl griddle
ARSCT-606X2GR 122,000 BTU 6 burners, dbl grill	
ARSCT-606GDGR1 124,000 BTU 6 burners, griddle, grill	
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	80 Lbs

ACCESSORIES & OPTIONS

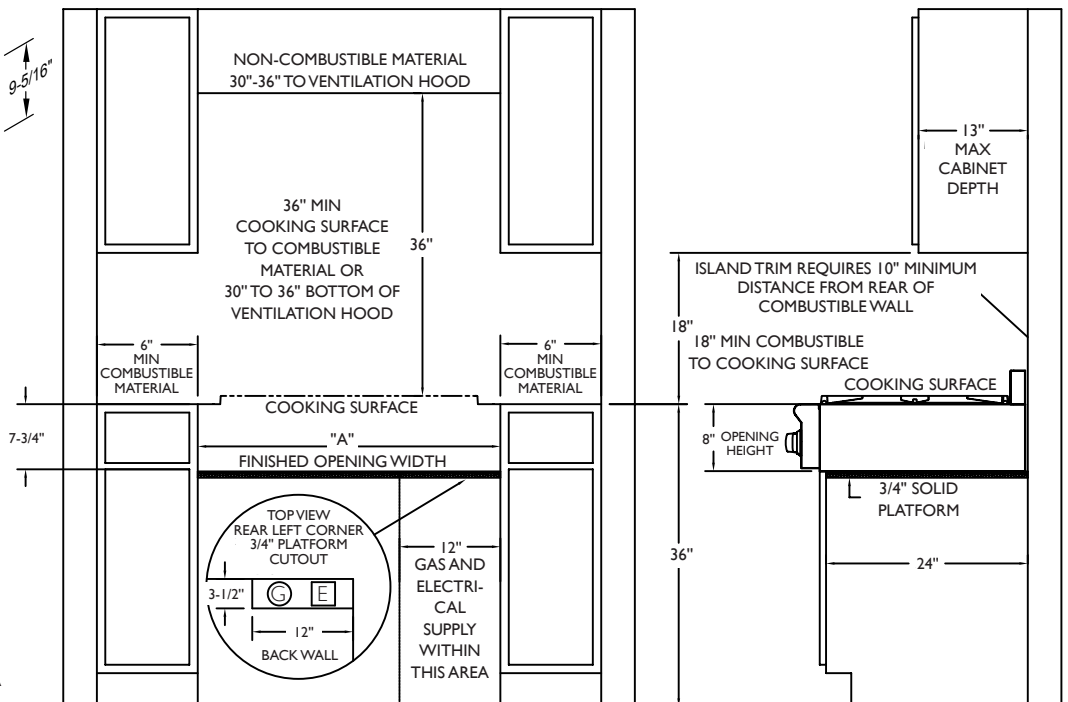
Accessories	Model - ARSCT-244	ARSCT-304	ARSCT-366	ARSCT-486	ARSCT-6062
1" Standard Fabricated Island Back	ARR-24SIB-L	ARR-30SIB-L	ARR-36SIB-L	ARR-48SIB-L	ARR-60SIB-L
1" Welded Island Back	ARR-24IB-L	ARR-30IB-L	ARR-36IB-L	ARR-48IB-L	ARR-60IB-L
4" Stub Back	ARR-244SB-L	ARR-304SB-L	ARR-364SB-L	ARR-484SB-L	ARR-604SB-L
20" High Back with Shelf	ARR-2421HBS-L	ARR-3021HBS-L	ARR-3621HBS-L	ARR-4821HBS-L	ARR-6021HBS-L
12" Griddle Cover	ARR-GDCOV24-S	N/A	ARR-GDCOV12-S-L	ARR-GDCOV12-S-L	ARR-GDCOV12-S-L
12" Grill Cover	ARR-GRCOV24	N/A	ARR-GRCOV12-L	ARR-GRCOV12-L	ARR-GRCOV12-L
12" Removable Heavy Duty Griddle Plate	N/A	ARR-PGP12-L	APR-PGP12-L	APR-PGP12-L	APR-PGP12-L
24" Removable Heavy Duty Griddle Plate	ARR-PGP12-L	N/A	APR-PGP24-L	APR-PGP24-L	APR-PGP24-L
24" Griddle Cover	N/A	N/A	ARR-CUTB-12-L	ARR-GDCOV24-S-L	ARR-GDCOV24-L
24" Grill Cover	N/A	N/A	N/A	ARR-GRCOV24-L	ARR-GRCOV24-L
12" Cutting Board	ARR-CUTB-12-L	ARR-CUTB-12-L	ARR-CUTB-12-L	ARR-CUTB-12-L	ARR-CUTB-12-L
11" Mirror Chrome Flat Griddle Plate	N/A	N/A	MC11-FS-L	MC11-FS-L	MC11-FS-L
11" Mirror Chrome Grooved Griddle Plate	N/A	N/A	MC11-GG-L	MC11-GG-L	MC11-GG-L
22" Mirror Chrome Flat Griddle Plate	N/A	N/A	N/A	MC22-FS-L	MC22-FS-L
22" Mirror Chrome Left Flat & Right Grooved Griddle Plate	N/A	N/A	N/A	MC22-HG-L	MC22-HG-L
22" Mirror Chrome Grooved Griddle Plate	N/A	N/A	N/A	MC22-GG-L	MC22-GG-L
22" Mirror Chrome Griddle Plate w/ Flavor Separator at Center	N/A	N/A	N/A	MC22-SP-L	MC22-SP-L
Wok Adapter for Burner Grate	ARR-WOK	ARR-WOK	ARR-WOK	ARR-WOK	ARR-WOK



ELECTRICAL OUTLET-STANDARD 3 PRONG 120V ALLOW FOR SHUT OFF VALVE AT GAS OUTLET ISLAND PENINSULA INSTALLATIONS REQUIRE A 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO A COMBUSTIBLE SURFACE NO SIDE WALL ABOVE COOKING SURFACE

Ⓢ Ⓜ LOCATION OF GAS AND ELECTRICAL SUPPLY

N = Natural Gas **L** = LP Gas Must ship from factory with proper gas type Must provide **N** or **L** after model number for type of gas needed. **Example: ARR-304-DF-L** represents unit to be build for **LP** gas. **Note:** Must specify elevation if over 1000 ft when ordering.



R70419

DESIGNED & BUILT IN USA

13592 Desmond St., Pacoima, CA 91331 818.897.0808 888.753.9898 tel www.americanrange.com

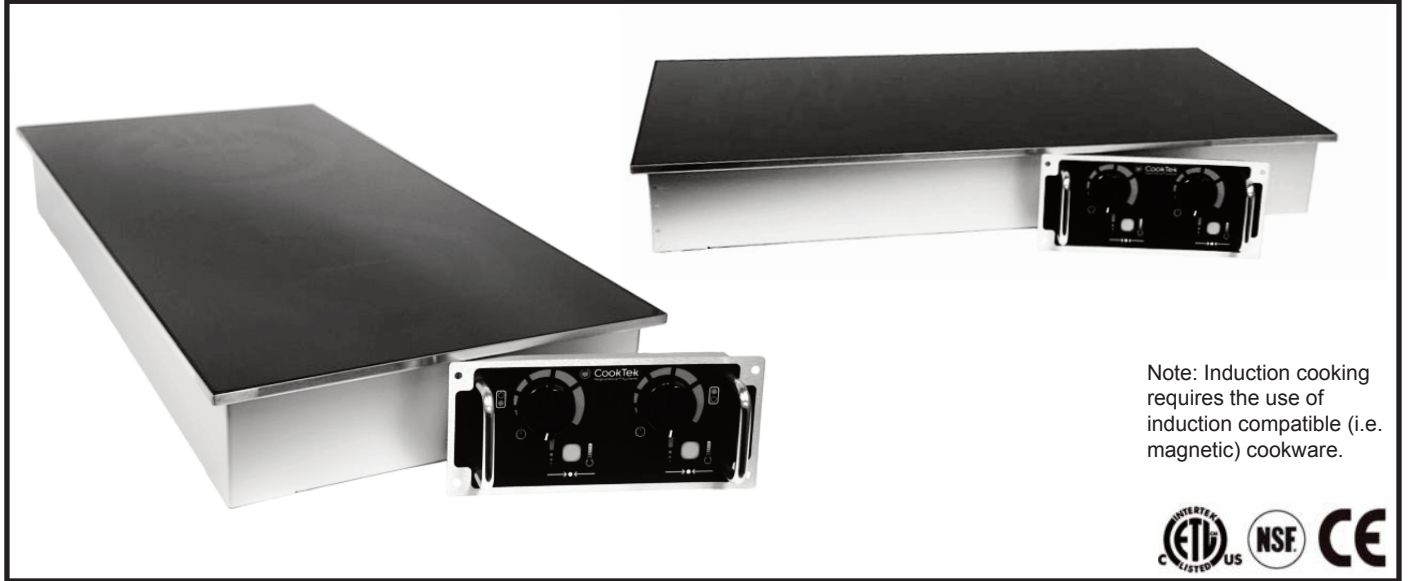
AMERICAN RANGE



DROP-IN DOUBLE BURNER (HOB) COOKTOP

MCD2502F, MCD2502S, MCD3002F,
MCD3002S, MCD3502F, MCD3502S

Product Name	Drop-in Double Burner (Hob) Cooktop	Quantity		Item #	
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Note: Induction cooking requires the use of induction compatible (i.e. magnetic) cookware.



Standard Features

- Drop-in countertop design with stainless steel edging, aluminum housing and control box, heavy duty electronic components, and high impact, thick, glass-ceramic top engineered for use in commercial kitchens
- Available in front-to-back (F) and side-by-side (S) models
- Each induction burner (hob) has its own separate controls for independent operation and functionality
- Control knob for ease of use and automatic power or temperature control
- Temperature allows for 27 precise temperature settings and 20 power cook settings
- Pan Maximizer feature achieves maximum heating of any induction compatible pan
- Drop-in cooktops and control boxes engineered and manufactured for easy installation
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems, and more. Cooktop shuts off and displays error codes enabling user to diagnose and correct minor problems
- LED display for precise user feedback
- Automatic pan detection allows for instant energy transmission to pan and almost no energy consumption when pan is not present
- Automatic shut-off feature prohibits overheating
- Easy to clean glass-ceramic top surface
- Integral fans keep internal electronics cool

- Available in 5000, 6000 or 7000 watts (200-240VAC) - 2500, 3000 or 3500 watts per burner (hob).
- Three year limited warranty in US and Canada only - see statement for details.
- Made in the USA*

Specifications

Shall be a CookTek drop-in double burner (hob) cooktop, model _____ with a total kW rating of _____.

Unit shall be manufactured in the United States and constructed with a stainless steel edging and a high impact, thick, glass-ceramic top.

Unit shall be equipped with a built-in microprocessor that performs precise temperature control, auto shut-off to prevent overheating, self-diagnostics, and a pan maximizer feature that ensures maximum heating of any induction compatible pan.

Unit shall have an adjustable electronic control with 20 power cook settings and 27 precise temperature settings.

Unit shall have a LED display located underneath the top for precise user feedback.

Unit shall operate on _____ power with integral _____ cord and plug (supplied).

*of USA and imported parts

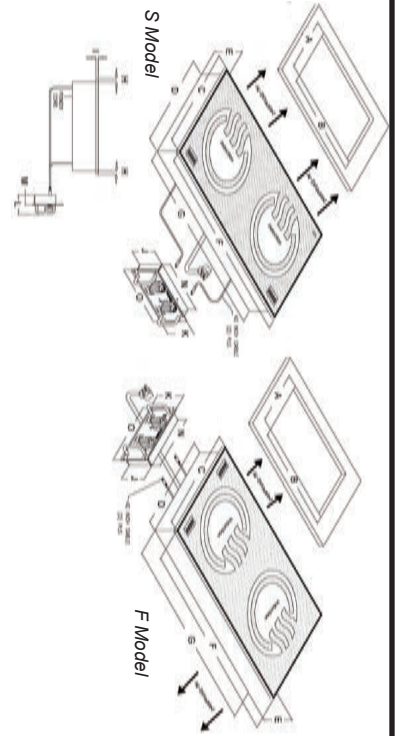
CookTek Induction Systems, LLC
156 N. Jefferson St. Ste 300
Chicago, IL 60661-1436, USA
www.cooktek.com

Tel: 1.312.563.9600 Fax: 1.312.432.6220
Toll Free: 1.888.COOKTEK (266.5835)
Toll Free Fax: 1.888.COOKFAX (266.5329)

DROP-IN DOUBLE BURNER (HOB) COOKTOP

MCD2502F, MCD2502S, MCD3002F, MCD3002S, MCD3502F, MCD3502S





Dimensions		
	Inches	mm
A	13.125	333
B	26.875	682
C	13.75	349
D	12.75	323
E	3.73	94
F	27.50	698
G	26.50	673
H	0.50	12
I	0.35	8
J	3.25	82
K	3.75	95
L	2.75	69
M	1.44	36
N	7.50	190
O	8.50	215

- Dedicated circuit required
- The internal cooling fans displace 140 CFM (4.0m³/min). Adequate cabinet venting should be provided - typically 32 in² (200cm²) per unit. The maximum (do not exceed) ambient temperature is 50°C/122°F.
- Cooling clearance: 2" (51mm) from combustible materials, 6" (152mm) below



Specifications

	MCD2502F	MCD2502S	MCD3002F	MCD3002S	MCD3502F	MCD3502S
Model Number	MCD2502F	MCD2502S	MCD3002F	MCD3002S	MCD3502F	MCD3502S
Power Requirements	200-240VAC, 1 Ph	200-240VAC, 1 Ph	200-240VAC, 1 Ph	200-240VAC, 1 Ph	200-240VAC, 1 Ph	200-240VAC, 1 Ph
Power Consumption	5000W (max, 2x2500W)	5000W (max, 2x2500W)	6000W (max, 2x3000W)	6000W (max, 2x3000)	7000W (max, 2x3500W)	7000W (max, 2x3500W)
BTU Comparison	2 x 22,000 BTU	2 x 22,000 BTU	2 x 26,000 BTU	2 x 26,000 BTU	2 x 31,000 BTU	2 x 31,000 BTU
Voltage	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz
Amperage	22A (max)	22A (max)	26A (max)	26A (max)	32A (max)	32A (max)
Power Range	100-2500W per burner	100-2500W per burner	100-3000W per burner	100-3000W per burner	100-3500W per burner	100-3500W per burner
Temperature Range	85-500°F / 30-260°C	85-500°F / 30-260°C	85-500°F / 30-260°C	85-500°F / 30-260°C	85-500°F / 30-260°C	85-500°F / 30-260°C
Dimensions (in)	27.5" x 13.75" x 3.73"	13.75" x 27.5" x 3.73"	27.5" x 13.75" x 3.73"	13.75" x 27.5" x 3.73"	27.5" x 13.75" x 3.73"	13.75" x 27.5" x 3.73"
Dimensions (mm)	698 x 349 x 94	349 x 698 x 94	698 x 349 x 94	349 x 698 x 94	698 x 349 x 94	349 x 698 x 94
Cutout Dimensions (in)	26.875" x 13.125"	13.125" x 26.875"	26.875" x 13.125"	13.125" x 26.875"	26.875" x 13.125"	13.125" x 26.875"
Cutout Dims. (mm)	682 x 333	333 x 682	682 x 333	333 x 682	682 x 333	333 x 682
Weight	30 lbs / 13.61 kg	30 lbs / 13.61 kg	30 lbs / 13.61 kg	30 lbs / 13.61 kg	30 lbs / 13.61 kg	30 lbs / 13.61 kg
Packaged Weight	40 lbs / 18.14 kg	40 lbs / 18.14 kg	40 lbs / 18.14 kg	40 lbs / 18.14 kg	40 lbs / 18.14 kg	40 lbs / 18.14 kg
Packaged Dims. (in)	32" x 23" x 11"	32" x 23" x 11"	32" x 23" x 11"	32" x 23" x 11"	32" x 23" x 11"	32" x 23" x 11"
Packaged Dims. (mm)	812 x 584 x 279	812 x 584 x 279	812 x 584 x 279	812 x 584 x 279	812 x 584 x 279	812 x 584 x 279
Power Cord Length	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m
Plug Type	NEMA 6-30P in US/Canada, country specific elsewhere					
Remote Ctrl Box Cord	42" / 1.07 m	42" / 1.07 m	42" / 1.07 m	42" / 1.07 m	42" / 1.07 m	42" / 1.07 m
Warranty	36 months limited parts and labor in US and Canada only - see statement for details					

Note: Ambient air should not exceed 50°C/122°F. Dedicated circuit required. Many local codes exist, and it is the Owner and Installer's responsibility to comply with those codes. CookTek continually improves its products and reserves the right to change or improve specifications without notice.

DROP-IN DOUBLE BURNER (HOB) COOKTOP

MCD2502F, MCD2502S, MCD3002F, MCD3002S, MCD3502F, MCD3502S



CookTek Induction Systems, LLC
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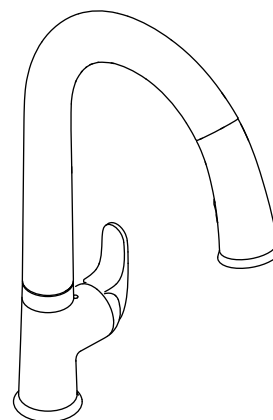
Tel: 1.312.563.9600 Fax: 1.312.432.6220
Toll Free: 1.888.COOKTEK (266.5835)
Toll Free Fax: 1.888.COOKFAX (266.5329)

ITEM 004 - EXHAUST HOOD
BY MECHANICAL CONTRACTOR

Features

- Metal construction
- One-piece faucet, self-contained ceramic disc valve allows both volume and temperature control
- Response™ technology allows hands-free operation to turn faucet on and off
- DockNetik™ ensures a secure sprayhead fit
- Promotion™ technology with nylon hose and ball joint for easy operation
- Two-function sprayhead with touch control for spray and aerated stream settings
- Temperature memory allows faucet to be turned on and off at any temperature setting
- Flexible connections for easy installation
- 290° spout rotation
- For single-hole installation
- 1.8 gallons (6.8 L) per minute maximum flow rate at 60 psi (4.1 bar)
- Meets CalGreen requirements for kitchen faucets

ELECTRONIC PULL-DOWN KITCHEN SINK FAUCET K-72218

ADA


Codes/Standards Applicable

Specified model meets or exceeds the following at date of manufacture:

- ADA
- ICC/ANSI A117.1
- ASME A112.18.1/CSA B125.1
- Energy Policy Act of 1992
- NSF 61
- All applicable US Federal and State material regulations

Colors/Finishes

- CP: Polished Chrome
- VS: Stainless Steel

Accessories

- NA: None applicable

Specified Model

Model	Description	Colors/Finishes	
K-72218	Electronic pull-down kitchen sink faucet	<input type="checkbox"/> CP	<input type="checkbox"/> VS
K-72218-B7	Electronic pull-down kitchen sink faucet with black accents	<input type="checkbox"/> CP	<input type="checkbox"/> VS

Product Specification

The electronic pull-down kitchen sink faucet shall be of metal construction. Product shall have a one-piece, self-contained ceramic disc valve, which allows both volume and temperature control. Product shall feature Response technology, which allows hands-free operation to turn faucet on and off and DockNetik, which ensures a secure sprayhead fit. Product shall feature Promotion technology with nylon hose and ball joint for easy operation. Product shall have a two-function sprayhead with touch control for spray and aerated stream settings. Product shall feature temperature memory, allowing the faucet to be turned on and off at any temperature setting. Product shall feature 290° spout rotation and flexible connections for easy installation. Product shall be for single-hole installation. Product shall feature a 1.8 gallon (6.8 L) per minute maximum flow rate at 60 psi (4.1 bar). Product shall meet CalGreen requirements for kitchen faucets. Pull-down kitchen sink faucet shall be Kohler Model K-72218-____-____.

SENSATE™

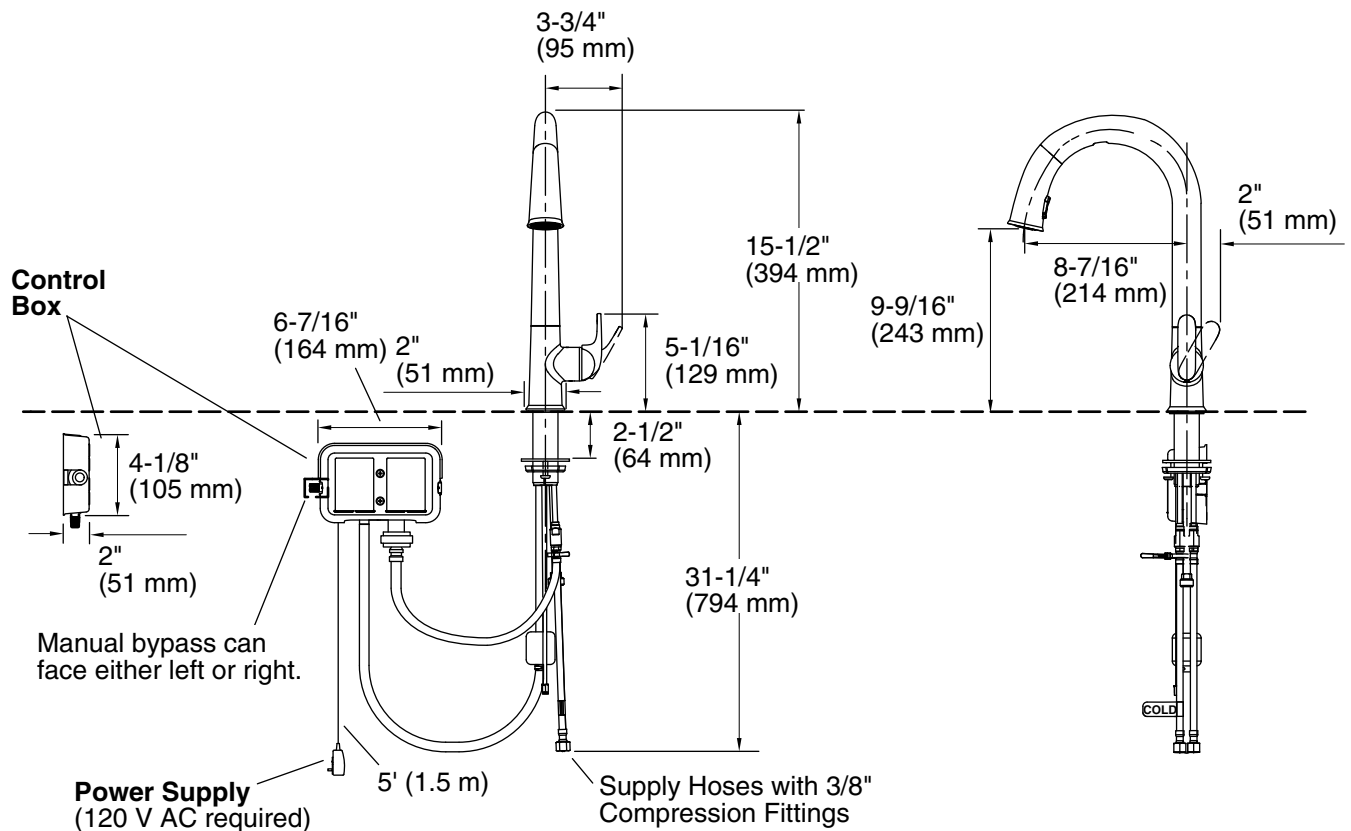
Optional Accessories			
1012715	Deep roughing-in kit – provides an additional 2" (51 mm) assembly depth		<input type="checkbox"/> NA
1167289	Low flow kit – reduces maximum flow to 1.5 gpm (5.7 L) at 60 psi (4.1 bar)		<input type="checkbox"/> NA
1167290	High flow kit – increases maximum flow to 2.2 gpm (8.3 L) at 60 psi (4.1 bar)		<input type="checkbox"/> NA
1203620	10' (3 m) Power supply extension cable, 12 V DC		<input type="checkbox"/> NA
1209172	3-hole escutcheon kit	<input type="checkbox"/> CP	<input type="checkbox"/> VS

Installation Notes

Install this product according to the installation guide.

REQUIRED: Unswitched power outlet (120 V AC) located below the sink and within 5' (1.5 m) of the control box.
(Garbage disposals typically use switched outlets and are not recommended.)

ADA compliant when installed to the specific requirements of the regulation.



Product Diagram

ELKAY® SPECIFICATIONS

ITEM 006

Gourmet® Undermount Double Bowl Sink Model ELUH3118 Series

GENERAL

Highest quality sink formed of #18 (1.2mm) gauge, type 304 (18-8) nickel bearing stainless steel. Select models available with Statement feature. Undermount.

DESIGN FEATURES

Bowl Depths: 7-7/8" (200mm) (ELUH3118), 10" (254mm) (ELUH311810), 7-7/8" (200mm) shallow bowl, 10" (254mm) deep bowl (ELUH311810L/R).

Coved Corners: 1-3/4" (44mm) vertical and horizontal radius.

Finish: Exposed surfaces are hand blended to a Lustrous Highlighted Satin finish.

Underside: Underside of sink is fully protected by heavy duty Sound Guard™ undercoating to reduce condensation and dampen sound.

OTHER

Drain Opening: 3-1/2" (89mm).

Note: All Elkay undermount sinks are designed to affix to the underside of any solid surface countertop.

Sink complies with ASME A112.19.3-2008 / CSA B45.4-08.



These sinks are listed by the International Association of Plumbing and Mechanical Officials as meeting the requirements of the Uniform Plumbing Code.

OPTIONAL ACCESSORIES

Bottom Grid: LKWOBG1316SS

Cutting Boards: CB1613, CB1713, CBR1316, CBS1316

Drain: LK99

Mounting Clip: LKUCLIP8 (2 packages required)

Rinsing Baskets: LKWRB1316SS, LKWERBSS

Utensil Caddy for Rinsing Basket: LKWUCSS

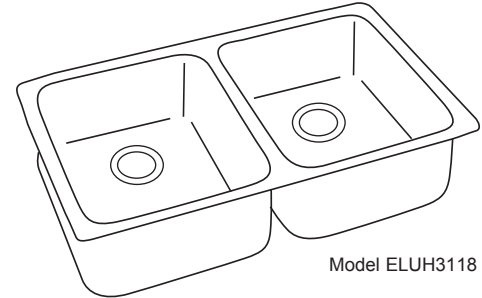


SINK PACKAGE(S)

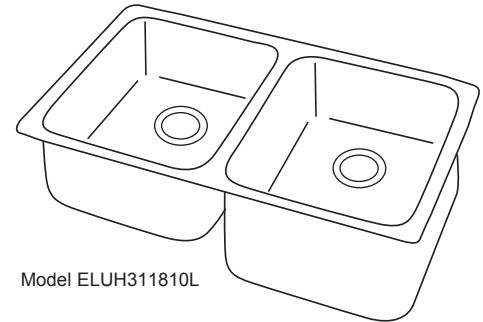
MODEL	SINK	BOTTOM GRID	QTY	DRAIN	QTY
ELUH3118DBG	ELUH3118	LKWOBG1316SS	1	LK99	1
ELUH311810DBG	ELUH311810	LKWOBG1316SS	1	LK99	1
ELUH311810LDBG	ELUH311810L	LKWOBG1316SS	1	LK99	1
ELUH311810RDBG	ELUH311810R	LKWOBG1316SS	1	LK99	1

OPTIONAL STATEMENT FEATURE

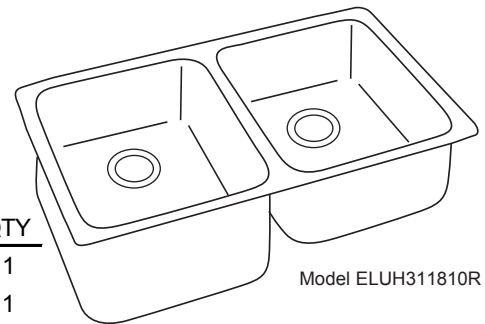
Part No. Suffix for Statement Option	Pattern Name	Pattern Graphic	Pattern Style & Location
BAP	Bon Appetit		Patch – rear wall only, in the left bowl.
BLS	Blossom		Border – all around the sink bowls
GFT	Greek Fret		Border – all around the sink bowls
GRK	Garland Kitchen		Border – all around the sink bowls
CST	Cornerstone		Patch – rear wall only, in the left bowl.
CST2010	Cornerstone		
CST2011	Cornerstone		
CST2012	Cornerstone		
VIN	Vino		Border – all around the sink bowls



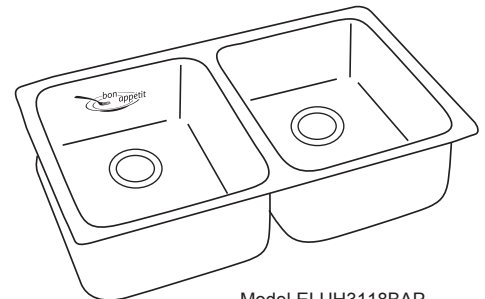
Model ELUH3118



Model ELUH311810L



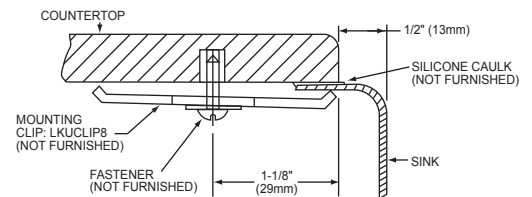
Model ELUH311810R



Model ELUH3118BAP

Installation Profile

The template provided with each sink provides the only type of installation recommended by Elkay.



SEE OTHER SIDE FOR PRODUCT DIMENSIONS.

In keeping with our policy of continuing product improvement, Elkay reserves the right to change product specifications without notice. Please visit elkayusa.com for most current version of Elkay product specification sheets.

This specification describes an Elkay product with design, quality, and functional benefits to the user. When making a comparison of others producers offerings, be certain these features are not overlooked.

Elkay

elkayusa.com

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Oak Brook, IL 60523

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(Rev. 03/11) 1-109J

Gourmet® Undermount Double Bowl Sink Model ELUH3118 Series

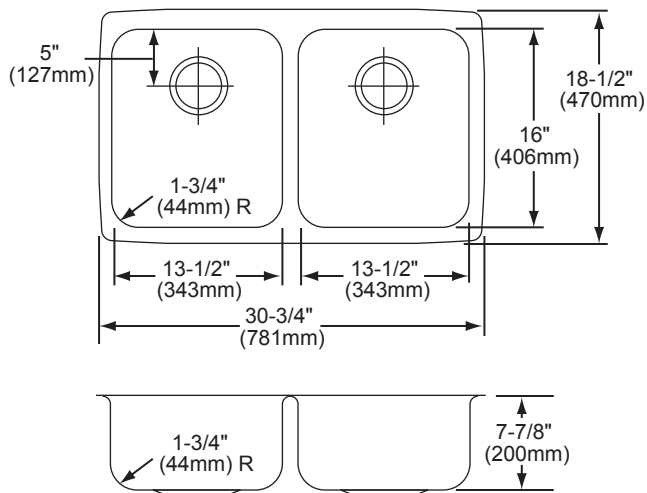
ELKAY® SPECIFICATIONS

SINK DIMENSIONS*

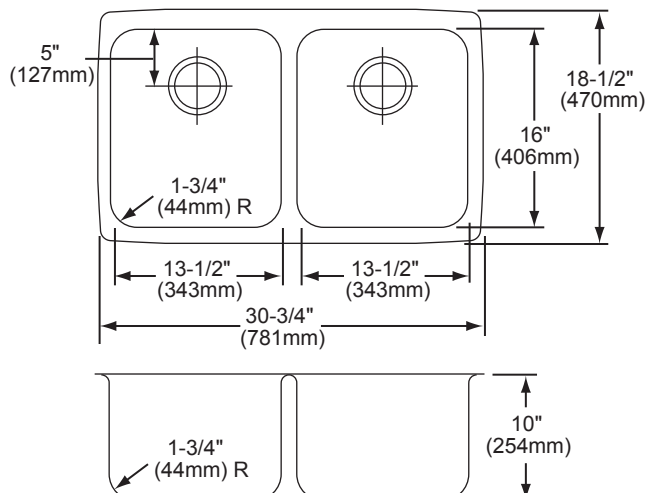
Model Number	Overall		Inside Left Bowl			Inside Right Bowl			Cutout in Countertop	Minimum Cabinet Size
	L	W	L	W	D	L	W	D		
ELUH3118	30 ³ / ₄ (781mm)	18 ¹ / ₂ (470mm)	13 ¹ / ₂ (343mm)	16 (406mm)	7 ⁷ / ₈ (200mm)	13 ¹ / ₂ (343mm)	16 (406mm)	7 ⁷ / ₈ (200mm)	See Template**	36 (914mm)
ELUH311810	30 ³ / ₄ (781mm)	18 ¹ / ₂ (470mm)	13 ¹ / ₂ (343mm)	16 (406mm)	10 (254mm)	13 ¹ / ₂ (343mm)	16 (406mm)	10 (254mm)		36 (914mm)
ELUH311810L	30 ³ / ₄ (781mm)	18 ¹ / ₂ (470mm)	13 ¹ / ₂ (343mm)	16 (406mm)	7 ⁷ / ₈ (200mm)	13 ¹ / ₂ (343mm)	16 (406mm)	10 (254mm)		36 (914mm)
ELUH311810R	30 ³ / ₄ (781mm)	18 ¹ / ₂ (470mm)	13 ¹ / ₂ (343mm)	16 (406mm)	10 (254mm)	13 ¹ / ₂ (343mm)	16 (406mm)	7 ⁷ / ₈ (200mm)		36 (914mm)
ELUH3118 (Statement Option)	30 ³ / ₄ (781mm)	18 ¹ / ₂ (470mm)	13 ¹ / ₂ (343mm)	16 (406mm)	7 ⁷ / ₈ (200mm)	13 ¹ / ₂ (343mm)	16 (406mm)	7 ⁷ / ₈ (200mm)		36 (914mm)
ELUH311810 (Statement Option)	30 ³ / ₄ (781mm)	18 ¹ / ₂ (470mm)	13 ¹ / ₂ (343mm)	16 (406mm)	10 (254mm)	13 ¹ / ₂ (343mm)	16 (406mm)	10 (254mm)		36 (914mm)

*Length is left to right. Width is front to back.

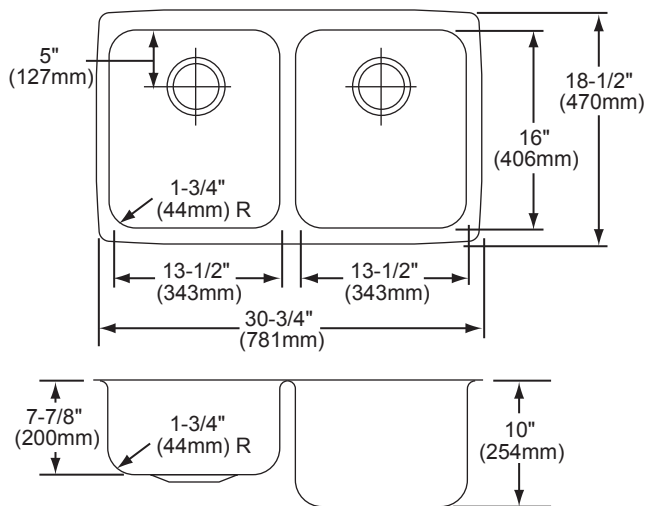
**Template #74180168 is packed with every sink.



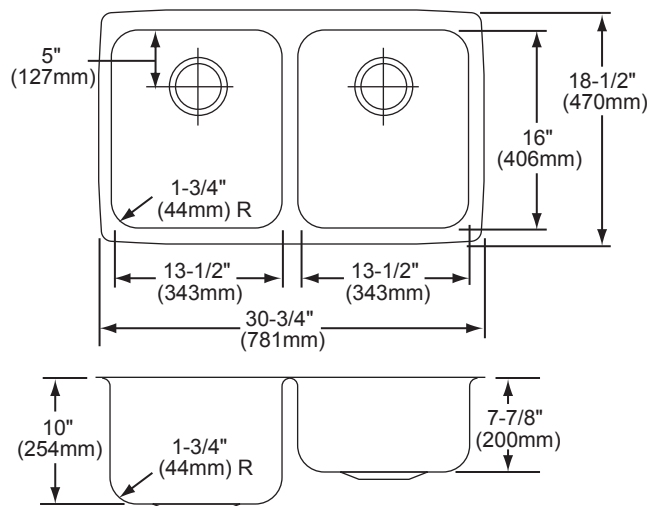
Model ELUH3118 Illustrated



Model ELUH311810 Illustrated



Model ELUH31181010L Illustrated



Model ELUH311810R Illustrated



TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • O'Fallon, Missouri 63366
 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

SIS #

Model:
T-19

T-Series:
Reach-In Solid Swing Door Refrigerator



T-19

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- ▶ Stainless steel solid door and front. The very finest stainless with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.

Bottom mounted units feature:

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

Specifications subject to change without notice.
 Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-19	1	3	27	24½	75¼	1/3	115/60/1	8.9	5-15P	9	240
			686	623	1912	1/3	230-240/50/1	3.0	▲	2.74	109

* Height does not include 3/4" (83 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

	<p>APPROVALS:</p>	<p>AVAILABLE AT:</p>
<p>7/11 Printed in U.S.A.</p>		

Model:
T-19

T-Series:
Reach-In Solid Swing Door Refrigerator



STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends, back and top.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 2 1/2" (64 mm) diameter stem castors - locks provided on front set.

DOOR

- Stainless steel exterior with white aluminum liner to match cabinet interior. Door extends full width of cabinet shell. Door lock is standard.
- Lifetime guaranteed recessed door handle. Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 22 7/8" L x 18 1/4" D (582 mm x 464 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Incandescent interior lighting - safety shielded. Lights activated by rocker switch mounted above door.

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF-7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



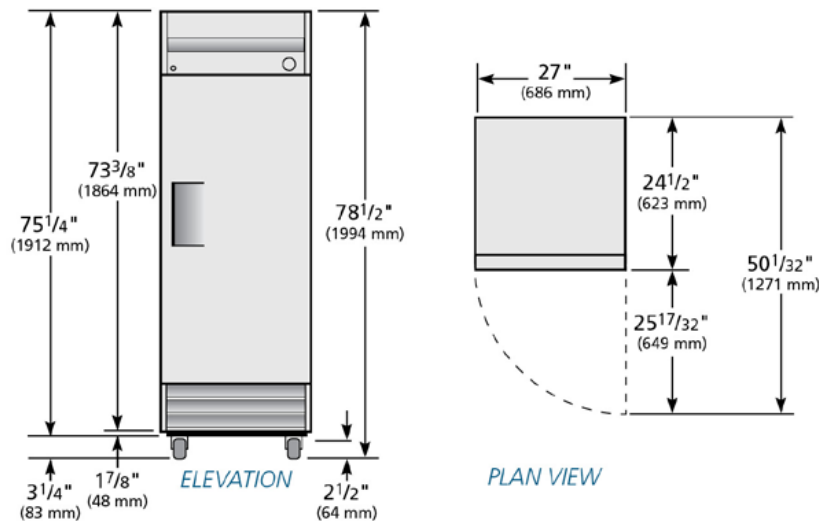
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Additional shelves.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



WARRANTY

One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
T-19	TFE045E	TFE045S	TFE015P	TFE0453	

TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366 • (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truefmfg.com



TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • O'Fallon, Missouri 63366
 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truefmfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

SIS #

Model:
T-19F

T-Series:
Reach-In Solid Swing Door -10°F Freezer



T-19F

- ▶ True's solid door reach-ins are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains -10°F (-23.3°C) cabinet temperatures. Ideally suited for both frozen foods and ice cream.
- ▶ Stainless steel solid door and front. The very finest stainless with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.
- ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

Bottom mounted units feature:

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

Specifications subject to change without notice. Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-19F	1	3	27	24½	75¼	1/3	115/60/1	6.8	5-15P	9	250
			686	623	1912	1/3	230-240/50/1	2.6			

* Height does not include 3/4" (83 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

	<p>APPROVALS:</p>	<p>AVAILABLE AT:</p>
<p>7/11 Printed in U.S.A.</p>		

Model:
T-19F

T-Series:
Reach-In Solid Swing Door -10°F Freezer



STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R404A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Bottom mounted condensing unit positioned for easy cleaning. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends, back and top.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 2 1/2" (64 mm) castors - locks provided on front set.

DOOR

- Stainless steel exterior with white aluminum liner to match cabinet interior. Door extends full width of cabinet shell. Door lock is standard.
- Lifetime guaranteed recessed door handle. Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 22 7/8" L x 18 1/4" D (582 mm x 464 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Incandescent interior lighting - safety shielded. Lights activated by rocker switch mounted above door.

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Rear airflow guards prevent product from blocking optimal airflow.
- NSF-7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



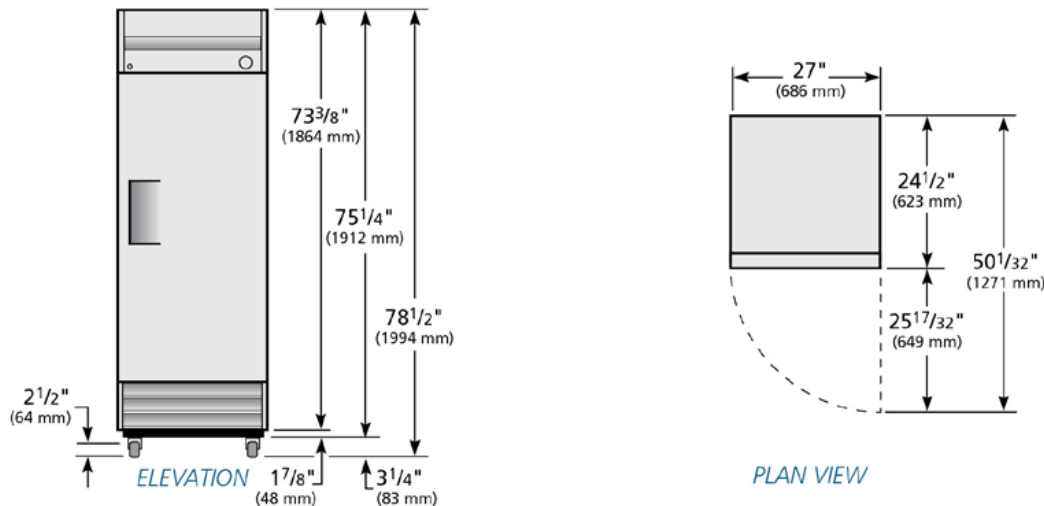
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Novelty baskets.
- Additional shelves.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



WARRANTY
One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	T-19F	TFE045E	TFE045S	TFE015P	TFE0453	

TRUE FOOD SERVICE EQUIPMENT

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ELKAY® SPECIFICATIONS

Gourmet® Undermount Single Bowl Sink Models ELU1316 and ELUH1316

GENERAL

Highest quality sink formed of #18 (1.2mm) gauge, type 304 (18-8) nickel bearing stainless steel. Undermount.

DESIGN FEATURES

Bowl Depth: 7-7/8" (200mm).

Coved Corners: 1-3/4" (44mm) vertical and horizontal radius.

Finish: Exposed surfaces are hand blended to a Lustrous Satin finish.

Underside: Fully protected by heavy duty Sound Guard® undercoating to reduce condensation and dampen sound.

OTHER

Drain Opening: 3-1/2" (89mm).

Note: All Elkay undermount sinks are designed to affix to the underside of any solid surface countertop.

Sinks comply with ASME A112.19.3-08/CSA B45.4-08.



These sinks are listed by the International Association of Plumbing and Mechanical Officials as meeting the requirements of the Uniform Plumbing Code.

OPTIONAL ACCESSORIES

Bottom Grid: LKWOBG1316SS

Cutting Boards: CB1613, CB1713, CBR1316, CBS1316 (ELUH model only)

Drain: LK99

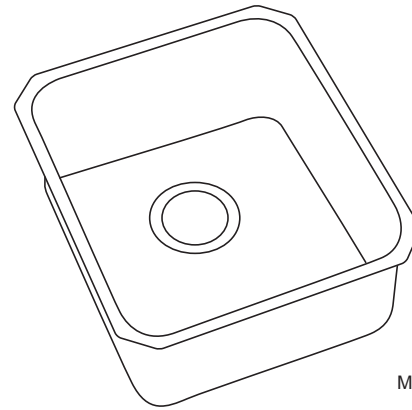
Rinsing Basket: LKWWRB1316SS, LKWWRBSS

Utensil Caddy for Rinsing Basket: LKWUCSS

Mounting Clip: LKUCLIP8

SINK PACKAGE(S)

MODEL	SINK	BOTTOM GRID	QTY	DRAIN	QTY
ELU1316DBG	ELU1316	LKWOBG1316SS	1	LK99	1
ELUH1316DBG	ELUH1316	LKWOBG1316SS	1	LK99	1

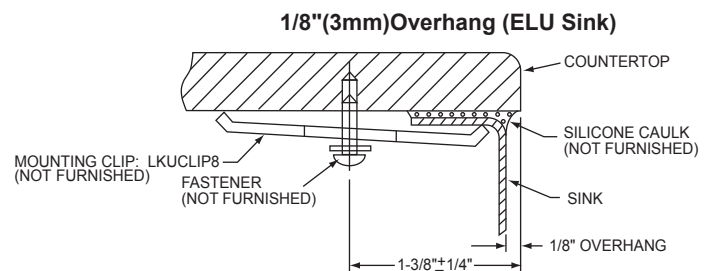
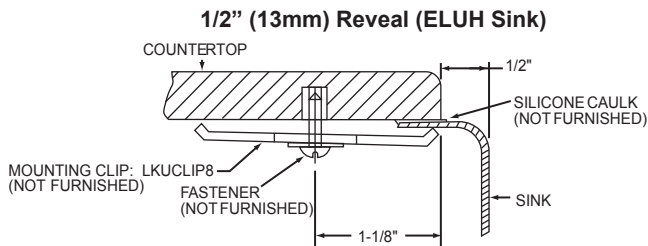


Model ELU1316



Installation Profile of ELU and ELUH Single Bowl Models

The template provided with each sink provides the only type of installation recommended by Elkay.



SEE OTHER SIDE FOR PRODUCT DIMENSIONS.

In keeping with our policy of continuing product improvement, Elkay reserves the right to change product specifications without notice. Please visit elkayusa.com for most current version of Elkay product specification sheets.

This specification describes an Elkay product with design, quality and functional benefits to the user. When making a comparison of other producers' offerings, be certain these features are not overlooked.

Elkay

elkayusa.com

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Oak Brook, IL 60523

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(Rev. 01/10) 1-116H

**Gourmet® Undermount Single Bowl Sink
Models ELU1316 and ELUH1316**

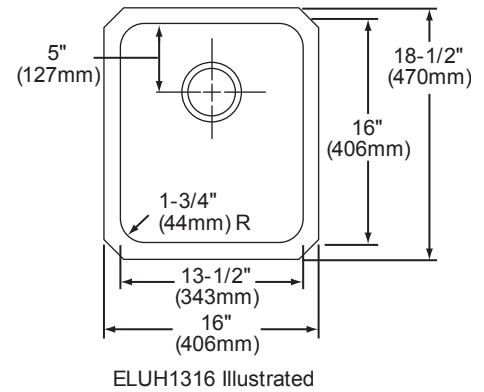
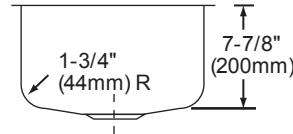
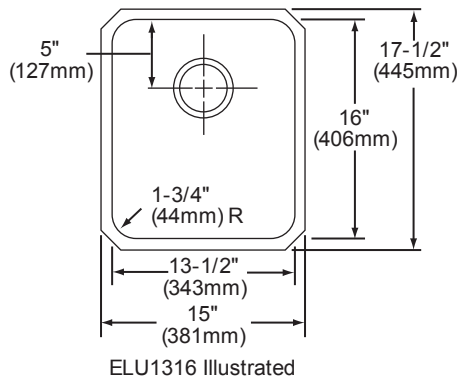
**ELKAY®
SPECIFICATIONS**

SINK DIMENSIONS*

Model Number	Overall		Inside Bowl			Cutout in Countertop	Minimum Cabinet Size
	L	W	L	W	D		
ELU1316	15 (381mm)	17 1/2 (445mm)	13 1/2 (343mm)	16 (406mm)	7 7/8 (200mm)	See Template**	18 (457mm)
ELUH1316	16 (406mm)	18 1/2 (470mm)	13 1/2 (343mm)	16 (406mm)	7 7/8 (200mm)		21 (533mm)

*Length is left to right. Width is front to back.

**Template is packed with every sink.





Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Convenience Store Sink, model _____.
Heavy gauge type 304 stainless steel sink bowls, drainboards, and backsplash. Faucet holes punched on 8" centers. Unit furnished with 1½" IPS basket-type drains. 1" diameter crossbracing. 1½" O.D. galvanized tubular legs with adjustable bullet feet.



**FEATURING
2"-WIDE
EURO-STYLE
EDGING
(on 310 Series)**

Options / Accessories

- X Faucets
- Lever drain
- X Twist handle drain
- X Twist drain bracket
- X Stainless steel legs
- X Stainless steel bullet feet

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our **SpecFAB Division**.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Item No.:	_____	ITEM 010
Project No.:	_____	
S.I.S. No.:	_____	

310 & 312 Series Sinks

MODELS:

- 310-10-3-12
- 310-10-3-18
- 310-10-3-24
- 312-12-3-12
- 312-14-3-12

Material:

- Sink Bowls: Heavy gauge type 304 stainless steel.
- Top: Drainboards, backsplash and edging are heavy gauge type 304 stainless steel.
- Legs: 1½" (41mm)-diameter heavy-gauge galvanized tubing with plated 12-gauge gussets and high-impact corrosion resistant fully adjustable bullet feet.
- Crossbracing: 1" (25mm)-diameter heavy-gauge galvanized tubing, running front-to-back.

Design and Construction Features:

- Two integrally welded drainboards provided.
- All sink bowls have a generous radius—1½" (41mm) minimum—and are designed for maximum capacity.
- Germ-free seamless interior.
- Leg locations are adjacent to sink bowls, providing increased stability and maximum weight support.
- Legs are crossbraced front-to-back for increased stability.
- Leg gussets are welded to a die-cut heavy gauge reinforcing plate.
- Entire assembly is fuse-welded and planished, providing a one-piece seamless sink unit.
- 9½" (241mm)-high full length standard backsplash features 1" (25mm) upturn and tile edge for easy installation and feathering to wall/splash surface.
- Welded areas are high-speed belt blended to match adjacent surfaces with continuity of satin finish.
- All outside corners of sink assembly are bullnosed to provide safe, clean edges.

Mechanical:

- Water supply is ½" (13mm) IPS for hot and cold lines.
- 1½" (38mm) faucet holes, punched on 8" (203mm) centers.
- Standard 1½" (38mm) IPS basket-type waste drains.

Certifications / Approvals



AUTOQUOTES



EG20.19 Rev. 10/12

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

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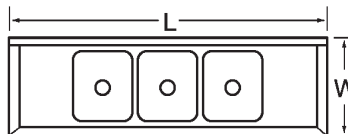
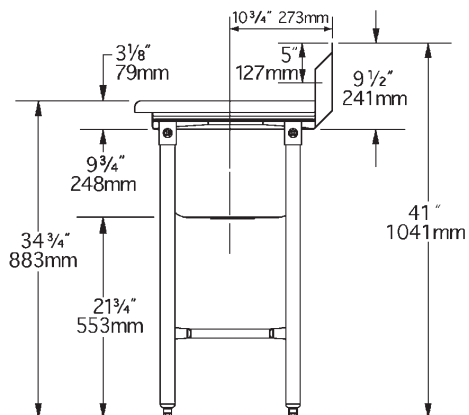


Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

310 & 312 Series Sinks

310 Series

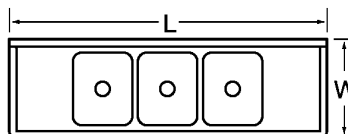
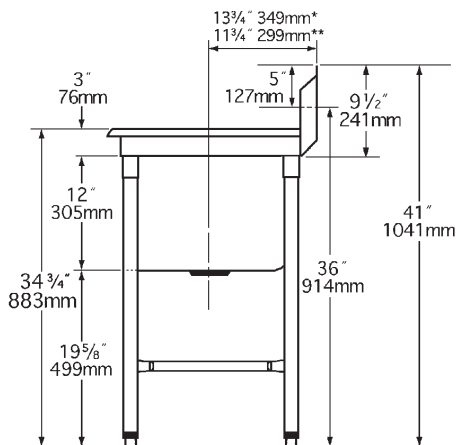
- Three 9 3/4" (247mm)-deep sink bowls and two drainboards.
- Type 304 stainless steel euro-style edging.
- Sink bowls have deep-drawn one-piece seamless construction.



model #	bowl size		overall size		drainbd length	weight
	width	length	width	length		
	in.	mm	in.	mm	in. mm	lbs. kg
310-10-3-12	14"	356	21" x 60"	533 x 1524	12" 305	71 32.2
310-10-3-18	14"	356	21" x 72"	533 x 1829	18" 457	78 35.4
310-10-3-24	14"	356	21" x 84"	533 x 2134	24" 610	87 39.5

312 Series

- Three 12" (305mm)-deep sink bowls and two drainboards.
- Type 304 stainless steel rolled rims.
- #312-12-3-12 features fabricated sink bowls.
- #312-14-3-12 features deep-drawn sink bowls.



model #	bowl size		overall size		drainbd length	weight
	width	length	width	length		
	in.	mm	in.	mm	in. mm	lbs. kg
312-12-3-12	20"	508	27" x 66"	686 x 1676	12" 305	89 40.4
312-14-3-12	14"	356	23" x 72"	584 x 1829	12" 305	105 47.6

* Model #312-12-3-12
 ** Model #312-14-3-12

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