

ADDENDUM NO. 1

Project: WITCC Culinary Arts Project - Phase 2

Issued: June 18, 2014

Bid Date: 10:30 AM, Wednesday, July 2, 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:

AD1.1. Revision to Instructions to Bidders 00 21 13, Page 2; Section 1.8: Requests for Interpretation or Corrections to the Bid Documents must be received by June 25, 2014.

AD1.2. Revision to 00 31 00, Proposal Form: A REVISED Proposal Form is attached. Bidders MUST submit this REVISED form. Disregard the original Proposal Form as printed in the Project Manual.

AD1.3. Addition of Food Service Proposal Form: An itemized Food Service Equipment Proposal Form is attached.

AD1.4. Revision to Sheet AD100: See attached partial demolition plan AD1-1 for revision to extents of demolition. The existing 8" cmu walls which are to be demolished are constructed on footings, the top of which will project above the new finish floor elevations at these two floor locations. The attached plan notes the minimum depth of footing removal as required for the new construction

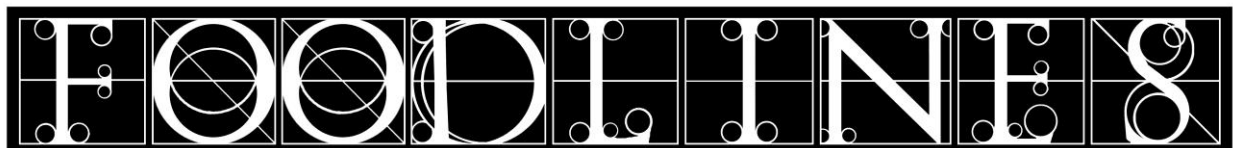
AD1.5. Specification Section 11 40 00, Food Service Equipment Plan and Schedule, Revision to Item 103 – Reach-In Freezer: The new quantity of Item 103 shall be two.

AD1.6. Specification Section 11 40 00, Food Service Equipment Plan and Schedule, Addition of Item 105 - Reach-In Freezer:

Unit shall be Norlake NF241 single-door reach-in self-contained freezer with stainless steel doors, exterior and interior, LED interior lights, locks and casters. Provide the following accessories:

-Universal tray slides in lieu of wire shelves. Confirm spacing with owner.

Unit shall be 115/60/1, 9.7 amps, ½ hp.



Consultants to the Food Service Industry

209 South 9th Street
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www.foodlines.net
info@foodlines.net

402.475.1787 Tel.
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AD1.7. Specification Section 11 40 00, Addition of Item 106, Blast Chiller: Unit shall be Norlake NBCF44/24-4B countertop blast chiller freezer with stainless steel interior and exterior. Unit shall be 220/60/1, 5.5 amps, 1 hp.

Qty: One
Acceptable Substitutes: Victory, Irinox
See Attached Cut Sheets

AD1.8. Specification Section 11 40 00 Food Service Equipment Cut Sheets: See the attached cut sheets for the Fryer Item 202 that did not print correctly in the original specification book.

AD1.9. Revision to Specification Section 11 40 00, Food Service Equipment Plan and Schedule, Item 206, Charbroiler:

Units shall be Vulcan VACB25 gas charbroiler. Furnish units with stainless steel stand with undershelf, casters, and four-foot flexible hose with swivel ends, restraint cable and quick disconnect. Units shall be 72,000 BTU/hr.

Qty: Four
Acceptable Substitutes: Southbend, Garland
See Attached Cut Sheets

AD1.10. Revision to Specification Section 11 40 00, Food Service Equipment Plan and Schedule, Item 209, Proof & Hold Cabinet:

Unit shall be Cres Cor 121-PH-1818D non-insulated proof/hot cabinet. Unit shall be 120/60/1, 16.7 amps, 2 KW.

Qty: One
Acceptable Substitutes: Winston, FWE
See Attached Cut Sheet

AD1.11. Specification Section 11 40 00, Food Service Equipment Plan and Schedule, Revision to Item 305:

Units shall be Eagle Group T3048SE, 30" x 48" stainless steel prep table with 14 ga. Type 304 stainless steel top, 18 ga. stainless steel undershelf, and stainless steel legs with bullet feet.

Qty: Ten
Acceptable Substitutes: Advance Tabco, Universal

AD1.12. Specification Section 11 40 00, Food Service Equipment and Food Service Equipment Plan, Addition of Item 316 - Sheeter:

Unit shall be Gemini STM 5303 countertop dough sheeter. Unit shall be 220/60/3, 2.3 amps.

Qty: One
Acceptable Substitute: Doyon
See Attached Cut Sheet

AD1.13. Specification Section 11 40 00, Food Service Equipment and Food Service Equipment Plan and Schedule: Addition of Item 317 - Rounder:

Unit shall be Dutchess BM-36 manually-operated dough divider/rounder. Furnish with portable stand. FSEC shall bolt rounder to stand.

Qty: One
Acceptable Substitute: Doyon, Univex
See Attached Cut Sheet

AD1.14. Specification Section 11 40 00 Food Service Equipment and Food Service Equipment Plan: Addition of Item 318 – Baker's Table:

Units shall be Eagle Group MT3060S, 30" x 60" prep table with 1-3/4" hardwood top, 18 ga. stainless steel undershelf, and stainless steel legs with bullet feet.

Qty: Three
Acceptable Substitutes: Advance Tabco, Universal
See Attached Cut Sheet

AD1.15. Specification Section 11 40 00 Food Service Equipment and Food Service Equipment Plan: Revision to Item 805 – Rotary Waste Valve: Delete one (1) rotary waste valve at the Three Compartment Sink, Item 600.

Revised Qty: 15

AD1.16. Specification Section 11 40 00, Food Service Equipment and Food Service Equipment Plan: Addition to Item 812 And 812A - Disposer And Controls: FSEC shall furnish and install a second disposer and control panel at the Three Compartment Sink, Item 600.

Revised Qty: Two
Acceptable Substitutes: Salvajor, Waste King

MECHANICAL AND ELECTRICAL ADDENDA ITEMS:

AD1.17. Sheet M1.1 – Foundation Plan – Plumbing: Revise the underfloor sanitary sewer piping as shown on Sketch M1.1-1 for piping to disposer in K600 three-compartment sink in Bakery 106.

AD1.18. Sheet M2.1 – Floor Plan – Plumbing: Revise the vent piping as shown on Sketch M2.1-3 for piping to disposer in K600 three-compartment sink in Bakery 106

AD1.19. Sheet M2.1 – Floor Plan – Plumbing: Change the section of 1-1/4" gas pipe to 1-1/2" gas pipe due to the change in size of the K206 char-broiler. See Sketches M2.1-2.

AD1.20. Sheet M3.1 – Domestic Water Riser Diagram: Clarification on missing pipe sizes. Run 2" SCW to ST1. Run 1-1/4" SCW to the "tee" to the tempering valve.

AD1.21. Sheet M4.1 Plumbing Fixture Schedule: Change the gas load on K206 Char-broiler to 72 MBH in lieu of 44 MBH.

- AD1.22.** Sheet M5.1 Roof Plan – Plumbing: Revise Keynote M11 to read “9800 CFH” in lieu of “9700 CFH”.
- AD1.23.** Sheet E1.1: Obtain from the Owner 4 LED downlights left over from the Culinary Phase I Project. These downlights are LED – 0-10V dimmable. Install downlights in a circular pattern outside of the drum feature around fixture D in existing Corridor E-101. Connect into existing hallway power circuit similar to fixture D. Provide an additional 0-10V dimmer per Keyed Note #2 to match the one being selected for fixtures D. This additional separate dimmer shall have 0-10V wiring connected to the 4 LED downlights for control.
- AD 1.24.** Sheet E4.1 – Kitchen Equipment Schedule and Panel Schedules: Item 402 shall be changed as follows: “120/208 Single Phase, 21.7 Amps, 4.5 Kw. Change branch circuit to 3 #10 + #10 Ground in ¾” Conduit. Provide NEMA 14-30R, 3 Pole – 4 Wire device. Provide matching cord and plug. Circuit in Panel LP3B shall be #19,21. Provide 30/2 circuit breaker.”
- AD 1.25.** Sheet E4.1 – Kitchen Equipment Schedule and Panel Schedules: Add disposer K812A. Located in Bakery 106. See architectural addendum for location in sink. Connect to panel LP4, spare circuit #22. 1.5 HP, 12.2 S – 120V. Refer to note #5 in the Kitchen Equipment Schedule.
- AD 1.26.** Sheet E4.1 – Kitchen Equipment Schedule and Panel Schedules: Add Sheeter K316. Located in Bakery 106. See architectural addendum for location in room. Provide drop SO cord outlet to sheeter from ceiling above, with strain relief grip at ceiling. Field verify location of drop cord when equipment arrives on site for proper location. Drop cord shall have NEMA 15-20P to match sheeter cord and plug field verify. Connect to panel LP4, spare circuit 37, 39, 41. Provide 20/3 circuit breaker for load. Connect with 3 #12 + Ground in ½” conduit to panel. Load is 2.3A, 3 phase 220V.
- AD 1.27.** Sheet E4.1 – Kitchen Equipment Schedule and Panel Schedules: K100A – cooler condenser has changed to 12.1 MCA and 20A OCP. Provide 20/2 circuit breaker in panel LP1 for feed. K100B, evaporator has changed to 0.9A MCA, circuit breaker to remain as 15/1.
- AD 1.28.** Sheet E4.1 – Kitchen Equipment Schedule and Panel Schedules: K101A – freezer condenser has changed to 26.1 MCA and 45A OCP. Provide 45/2 circuit breaker in panel LPP1 for feed.

ALTERNATE M1 AND M2:

The Automatic Temperature Controls for the project shall be bid by two separate contractors as Alternate M1 and M2. The HVAC Contractor shall be responsible for administration and coordination. The General Contractor shall be responsible for insurance, bonds, and other general requirements. The Owner will determine which Alternate will be added to the Base Bid amount. Include the two Alternate cost sums on the REVISED Proposal Form.

The Alternates shall be:

Alternate M1: Work to be performed by: Star Controls (Alerton), Sioux City, Iowa.

Alternate M2: Work to be performed by: Johnson Controls Factory Branch Office (Johnson Controls), Sioux Falls, South Dakota.

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 09 51 13 – Suspended Ceilings: Chicago Metallic 260-01 Series steel grid with white aluminum cap. CertainTeed for AT-2 tile only. Substitutions for AT-1 are not allowed.

Section 07 53 00 – Elastomeric Roof Membranes: Mule-Hide Products EPDM

Section 08 80 00 – Glazing: SaftiFirst

Section 09 90 00 – Painting and Coating: Diamond Vogel

Section 11 40 00 – Food Service Equipment, Items 200A & B: Garland

Section 23 33 00 – Dampers: Louvers & Dampers

Section 23 34 23 – Exhaust Fans: Aerovent

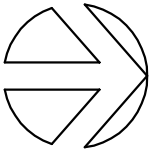
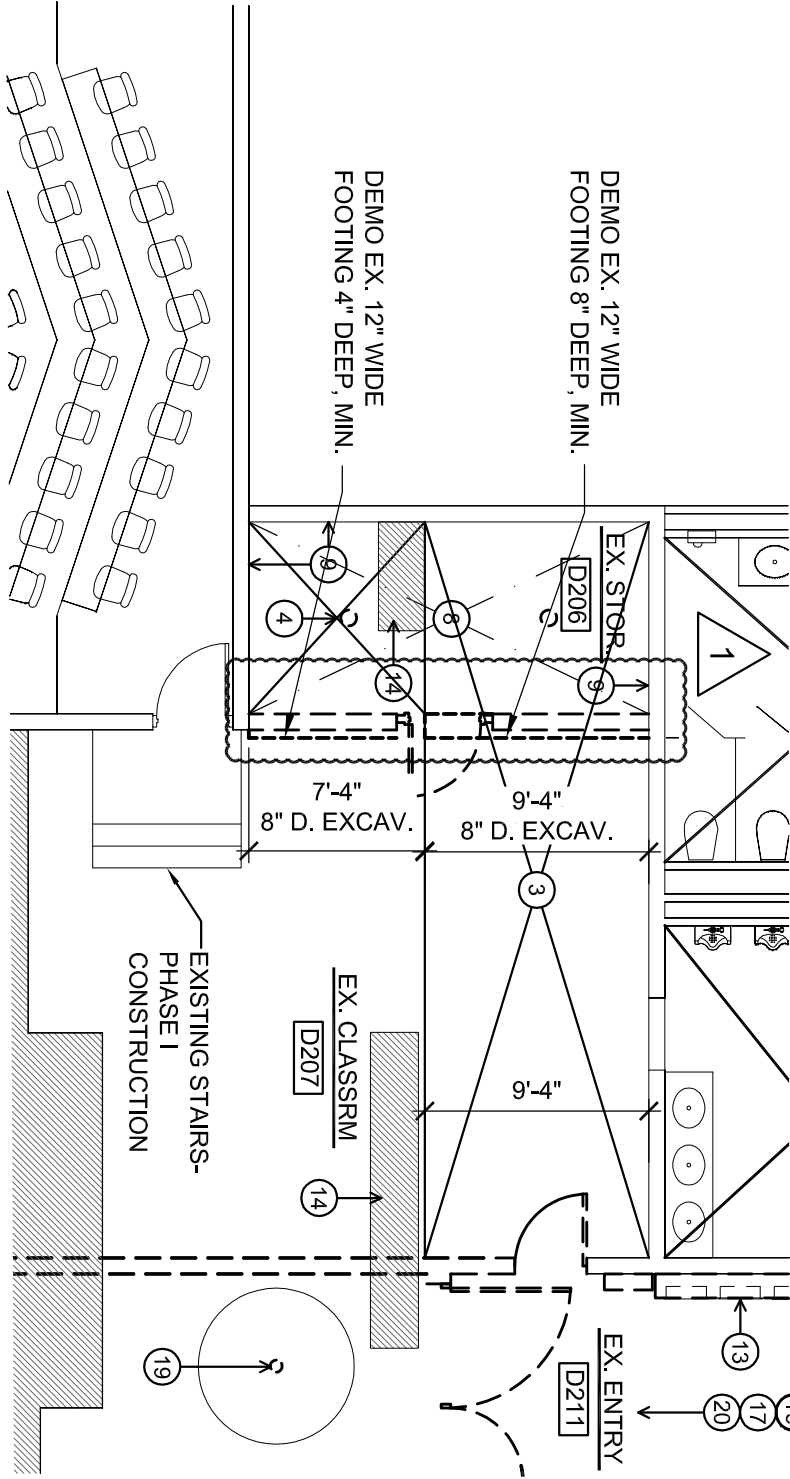
Section 23 34 24 – Kitchen Exhaust Fans: Aerovent

Section 23 37 24 – Louvers: Louvers & Dampers

General Contractor shall acknowledge receipt of this Addendum on the Proposal Form in the space provided.

END OF ADDENDUM NO. 1

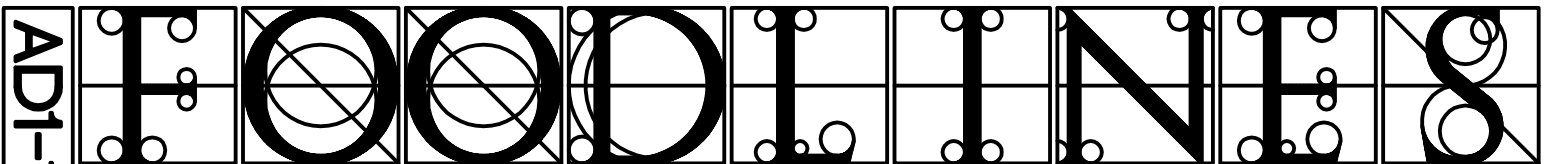
Attachments: AD1-1, AD1-2, REVISED Proposal Form, Food Service Proposal Form, Food Service Cut Sheets, M1.1-1, M2.1-1, M2.1-2, M2.1-3

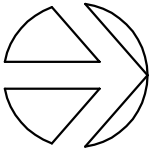


PARTIAL DEMOLITION PLAN

SCALE: 1/8" = 1'-0"

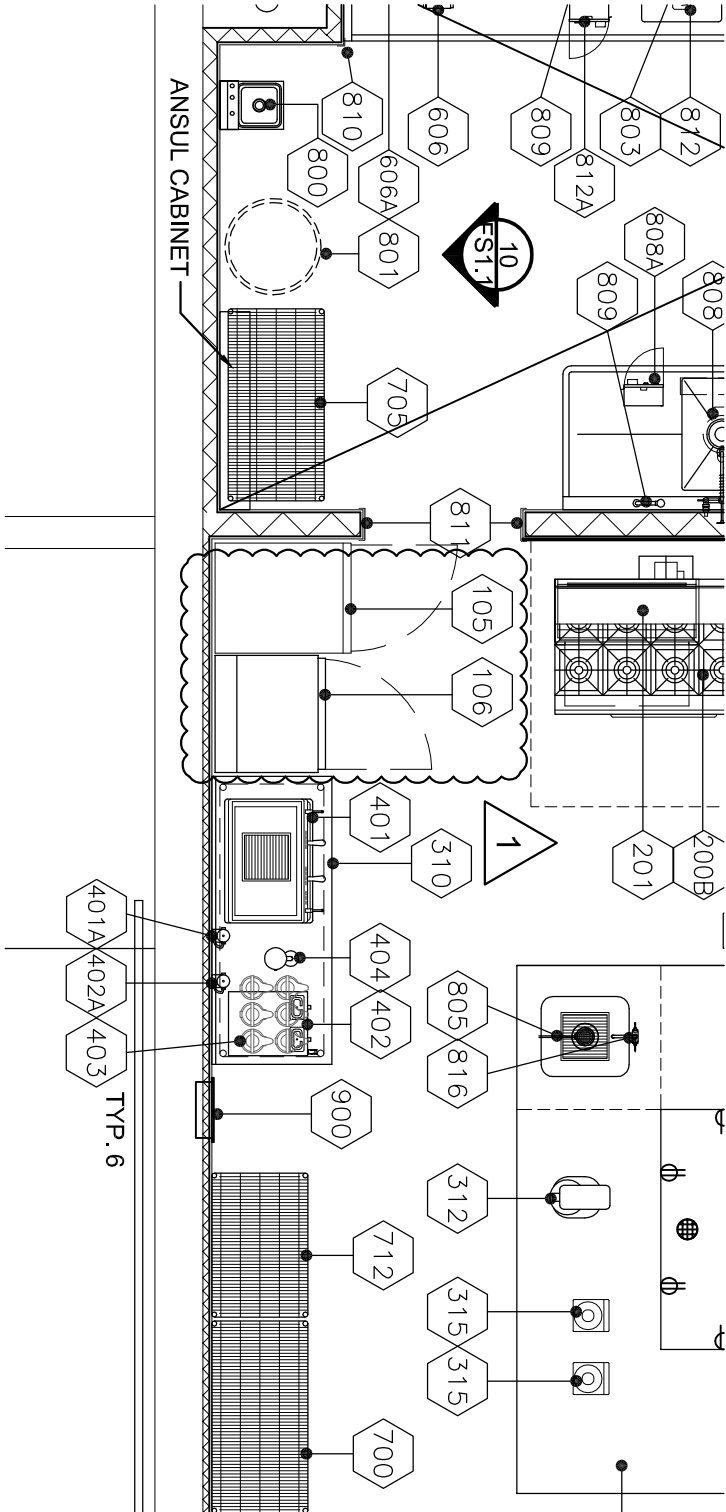
ADDENDUM #1
 WITCC CULINARY ARTS PROGRAM -PHASE 2
 6.17.14



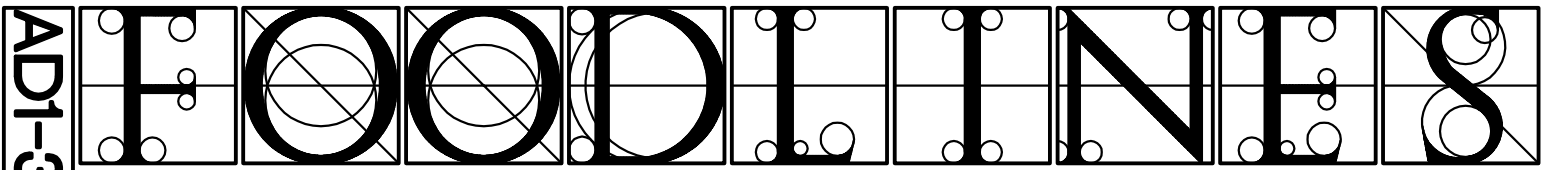


SCALE: 1/4" = 1'-0"

PARTIAL FOODSERVICE EQUIPMENT PLAN



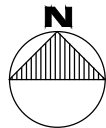
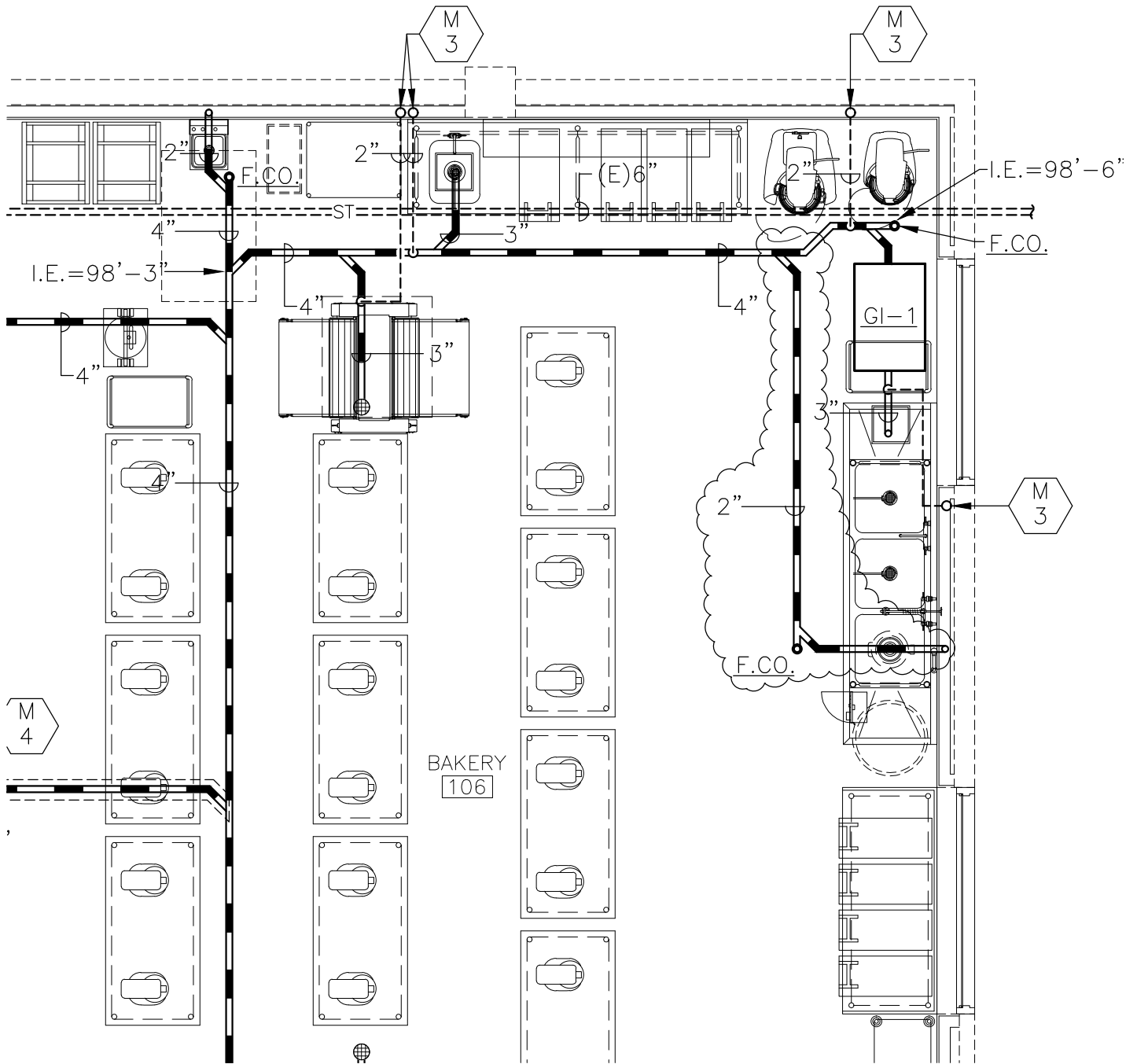
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6.17.14



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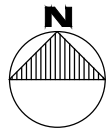
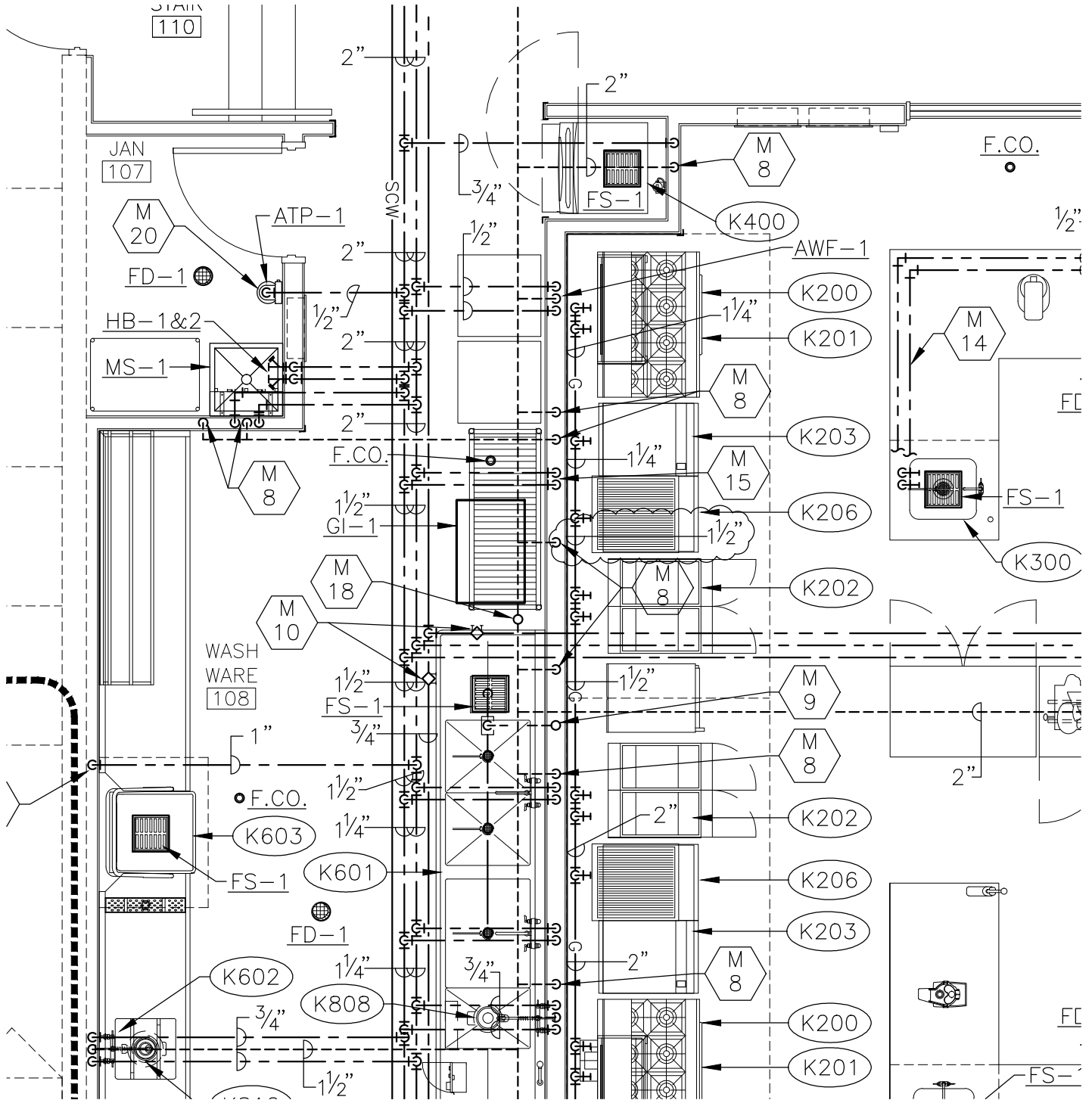
209 South 9th Street, Lincoln, NE 68508 Phone: 402-475-1787 Fax: 402-475-1800

CORRIDOR
 E-102



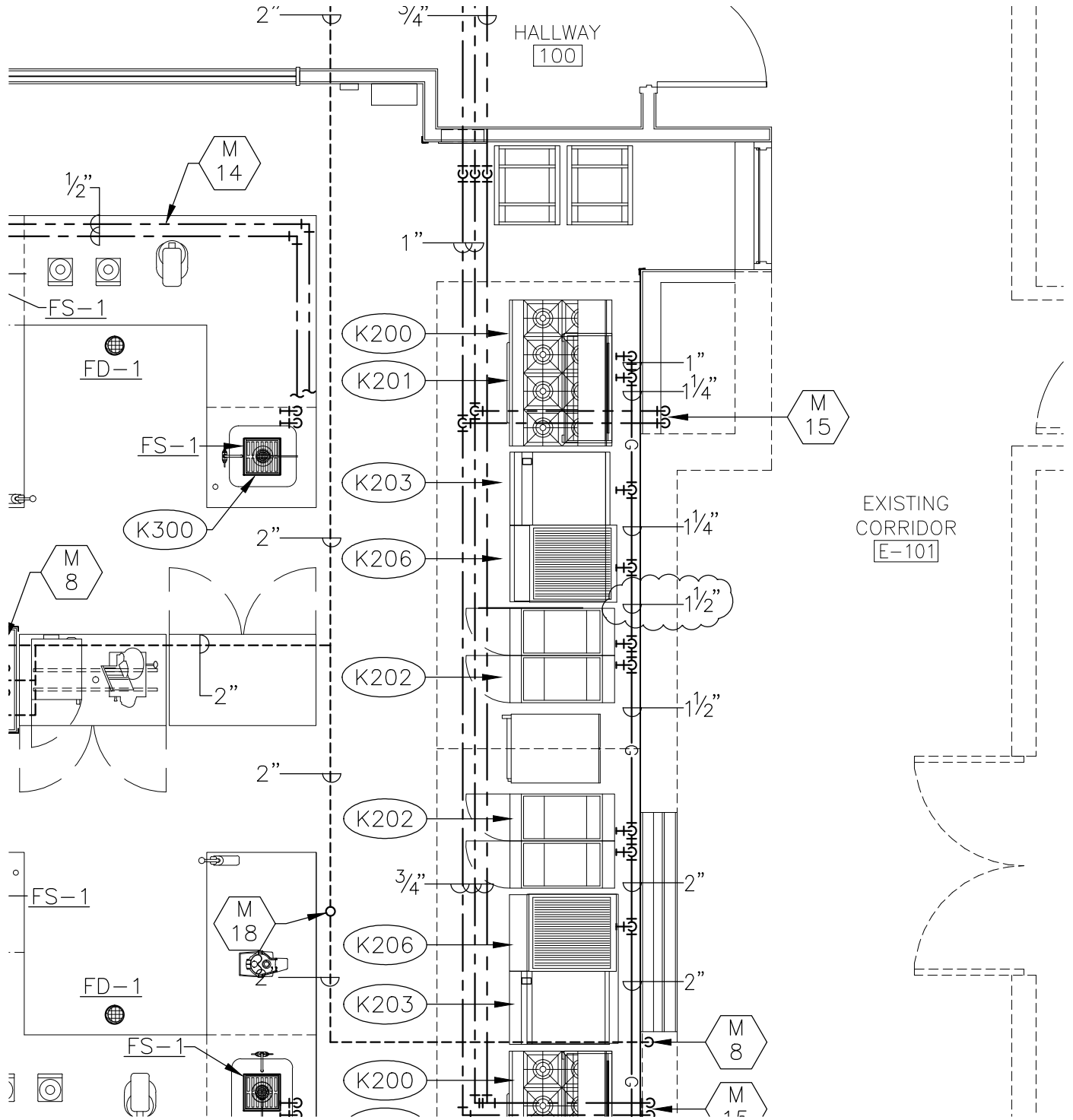
FLOOR PLAN - PLUMBING

SCALE: 1/4" = 1'-0"

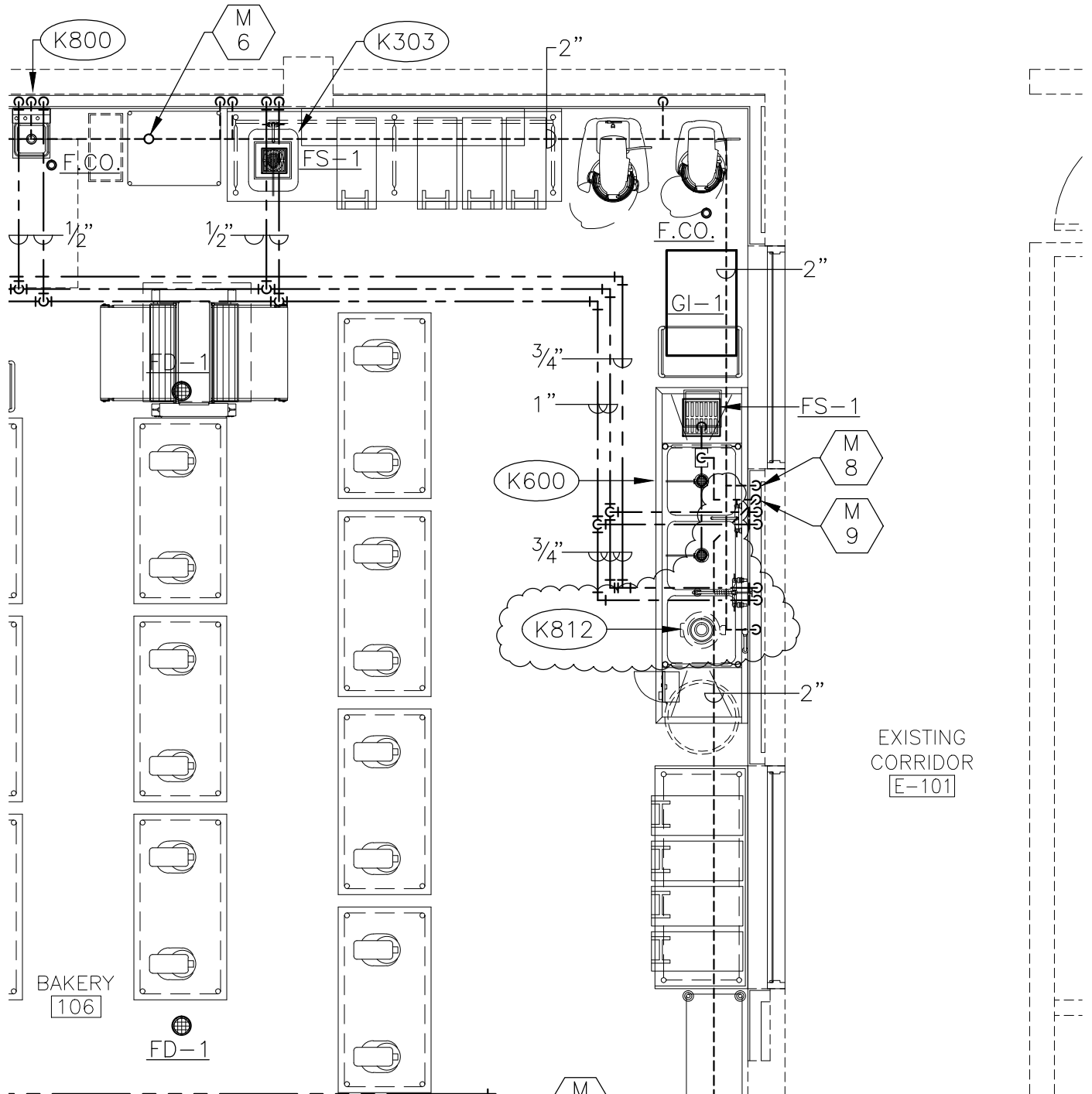


FLOOR PLAN - PLUMBING

SCALE: 1/4"=1'-0"



FLOOR PLAN - PLUMBING
SCALE: 1/4"=1'-0"



FLOOR PLAN - PLUMBING
SCALE: 1/4"=1'-0"

NOVA™ V FREEZERS



NF241

NF522

NF803

PROJECT:

ITEM NUMBER:

MODEL NUMBER:

1, 2 & 3 door FREEZERS

SPECIFICATIONS FOR: NF241, NF522 & NF803

- **Exterior finish:** Exterior front, sides and doors are stainless steel. The exterior top, bottom and back are galvanized steel. All exterior joints and seams fold in without lap joints. No exposed raw edges.
- **Interior finish:** Interior liner and interior door panel are stainless steel.
- **Insulation:** The complete cabinet and door(s) are foamed-in-place with polyurethane foam insulation.
- **Hardware:** Heavy duty, pivot hinges; centered key locks; horizontal work flow pull handles; self adjusting magnetic gaskets; 4" dia. casters (four casters on one and two door models and six casters on three door model). 3 epoxy coated shelves per door section - standard.
- **Electrical:** All models are standard with complete perimeter, anti-condensate door opening heater wires. An interior LED light is activated by a switch for each door.
- **Instrumentation:** Microprocessor with digital display.
- **Refrigeration:** Complete top mounted refrigeration system with a copper tube, aluminum fin evaporator. The condensate is collected and automatically evaporated from a hot gas evaporator pan increasing the efficiency of the system. Refrigerant flow is controlled by a thermostatic expansion valve. R-404a refrigerant. Operating temperature: 0°F.
- **Approvals:**
 - UL listed
 - C-UL listed**
 - UL Sanitation listed**
 - Energy Star
 - MEA listed
 - CEC Certified

STANDARD FEATURES

- Air-cooled condensing unit
- Automatic condensate evaporation
- Automatic defrost
- Casters
- Door opening heaters
- Epoxy coated shelves
- Expansion valve system
- Field reversible doors
- Horizontal work flow handle
- Key locks
- Magnetic gasketing
- Microprocessor with digital display
- Operating temperature: 0°F
- Polyurethane insulation
- Hi/lo audio and visual alarms
- R-404A refrigerant
- Recessed interior LED light
- Stainless steel exterior
- Stainless steel interior
- Stocked for same day shipment
- UL, C-UL & UL Sanitation listed**
- Energy Star
- MEA listed
- Warranties: 18 months parts and labor

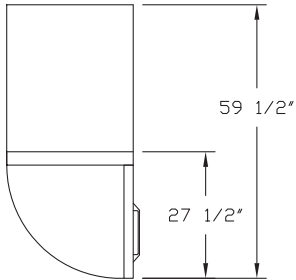
OPTIONAL FEATURES*

- Extra shelves
- Half solid doors
- Legs in lieu casters
- Pan slides
- Stainless steel backs
- Stainless steel shelves
- 220/50/1 for export
- Warranties: 5 year compressor

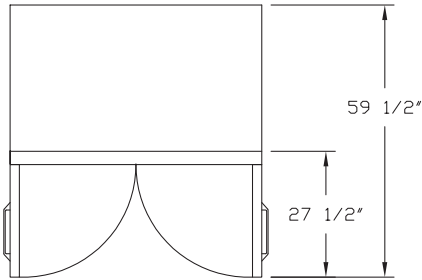


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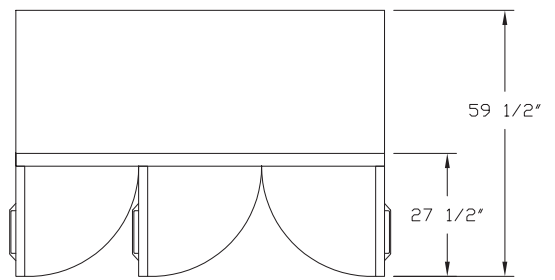
* Most options are available two weeks from receipt of order. Please contact us for specific questions.
 **C-UL is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable CSA Standards.
 **UL Sanitation is Underwriters Laboratories Sanitation Mark which indicates that UL has tested the equipment to applicable NSF Standards.



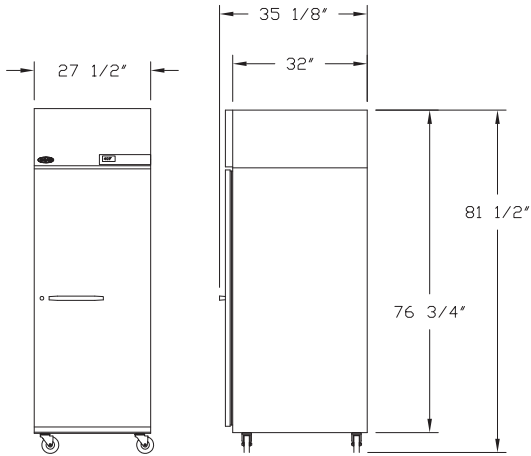
NF241



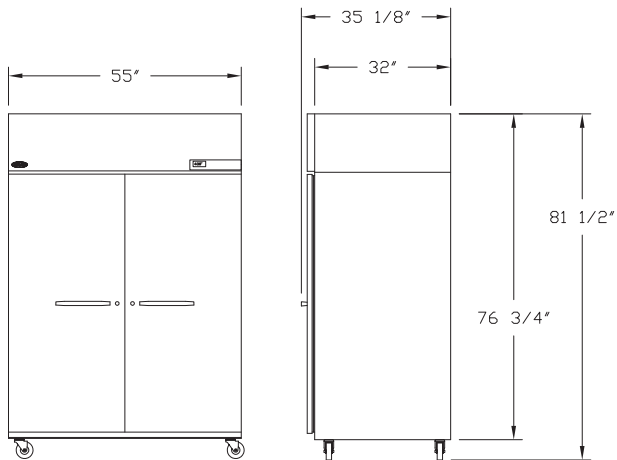
NF522



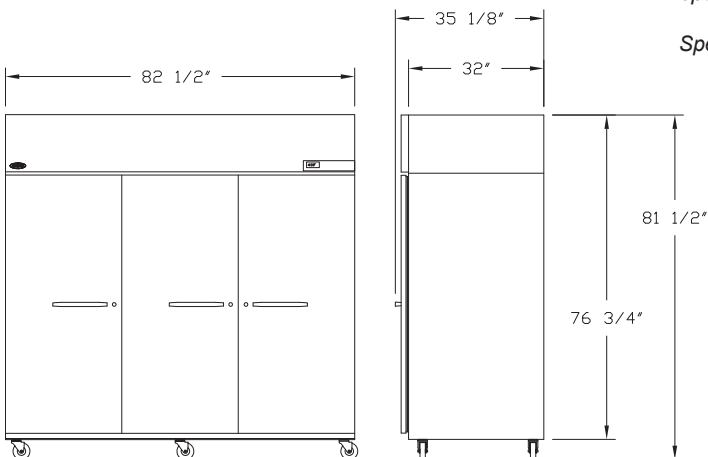
NF803



NF241



NF522



NF803

SPECIFICATIONS			
Model	NF241	NF522	NF803
Crated Height	81"	81"	81"
Crated Width	31"	59"	86"
Crated Depth	38"	38"	38"
Crated Weight (lbs.)	375	660	805
Interior Height	59"	59"	59"
Interior Width	23-1/2"	51"	78-1/2"
Interior Depth	30"	30"	30"
Overall Height	81-1/2"	81-1/2"	81-1/2"
Overall Width	27-1/2"	55"	82-1/2"
Overall Depth	34-7/8"	34-7/8"	34-7/8"
Gross Cubage (ft. ³)	24.0	51.9	79.9
Shelf Area (sq. ft.)	12.8	28.6	42.9
Number of Shelves	3	6	9
Number of Casters	4	4	6
Number of Legs*	4	4	6
Condensing Unit Size	1/2	3/4	1
Refrigerant	R-404A	R-404A	R-404A
Electrical Characteristics	1115/60/1	115/60/1	115/60/1
Cord and Plug Furnished	Yes	Yes	Yes
Maximum Fuse Size	15	20	15
Nema Plug Configuration	5-15P	5-20P	5-20P
Total Amp Draw	9.7	12.4	13.8

*The overall heights shown in the table and drawings are with casters. With optional 6" legs, the overall height is 82-3/4".

Specifications subject to change without notice.



Revision Date: 6/09
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 Part Number: 040342

UNDERCOUNTER/COUNTERTOP BLAST CHILLERS/FREEZERS



NBCF44/24-4

NBCF44/24-4B

PROJECT:

 ITEM NUMBER:

 MODEL NUMBER:

SPECIFICATIONS FOR: NBCF44/24-4, NBCF44/24-4B

- **Exterior finish:** Stainless steel exterior; satin scotchbrite finish on door, side panels, control panel and top.
- **Interior finish:** Stainless steel, polished interior including diamond polished inner floor for improved hygiene.
- **Insulation:** The complete cabinet and door(s) are foamed-in-place with CFC-free polyurethane insulation.
- **Hardware:** One-piece construction with rounded internal corners; removable stainless steel half racks and container support guides; plastic defrost drip tray on outer base; stainless steel legs with plastic heat resistant pads; height adjustable from 4.0" to 5.3"; standard multi-point product probe with L-shaped handle for easy extraction; self closing door with full-height outer stainless steel handle; removable magnetic gasket; door frame heating element.
- **Electrical:** 220/60/1
- **Instrumentation:** Microprocessor based controller with LCD display - 2 rows x 16 characters; blast chilling with variable cycle progression; 20 pre-set blast-chilling cycles; displays interior temperature, product temperature and ventilation speed; maintains temperature at end of blast chilling/freezing cycle.
- **Refrigeration:** R-404A refrigerant; Evaporator temperature control done with thermostatic valve and variable speed evaporator fans; Hinged evaporator coil cover for easy cleaning of evaporator coil; Drain outlet for easy interior cleaning; Copper/Aluminum corrosion-proofed evaporator coil; electronically controlled, manual defrost. The chilling process will take product from 160°F to 38°F in 90 minutes and the freezing process will take product from 160°F to 0°F in 210 minutes.
- **Approvals:** UL and NSF approved

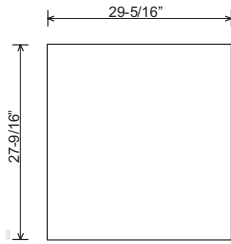
STANDARD FEATURES

- Adjustable legs with plastic heat resistant pads
- Door frame heater
- CFC-free polyurethane insulation
- Hermetic compressor
- Copper/aluminum corrosion resistant evaporator
- LCD digital display
- L-shaped handle
- Electronically controlled, manual defrost
- R-404A refrigerant
- Removable magnetic door gasket
- Stainless steel half racks
- Stainless steel, polished interior
- Stainless steel exterior
- Warranties: 12 month parts and labor

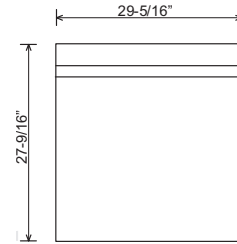


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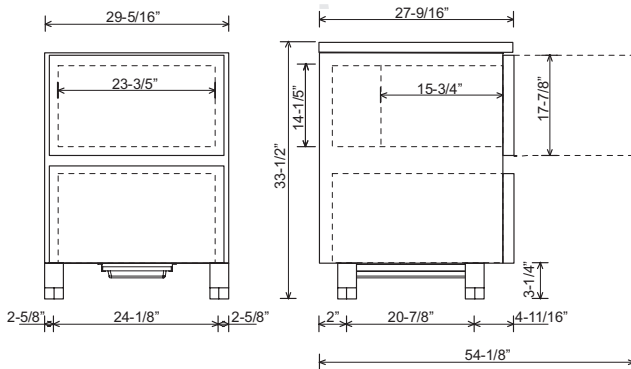
UNDERCOUNTER/COUNTERTOP BLAST CHILLERS/FREEZERS



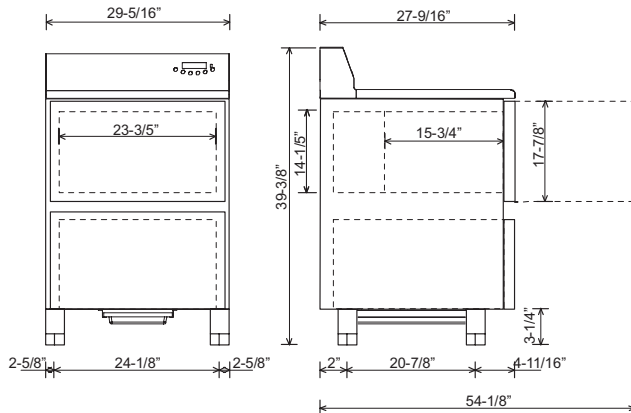
NBCF44/24-4 - Top View



NBCF44/24-4B - Top View



NBCF44/24-4 - Front and Side Views



NBCF44/24-4B - Front and Side Views

		SPECIFICATIONS
Models	NBCF44/24-4	NBCF44/24-4B
<i>Crated Height (in)</i>	41-1/3"	49-1/5"
<i>Crated Width (in)</i>	31-9/10"	31-9/10"
<i>Crated Depth (in)</i>	30-1/3"	30-1/3"
<i>Crated Weight (lbs)</i>	276	276
<i>Interior Height (in)</i>	14-1/5"	14-1/5"
<i>Interior Width (in)</i>	23-3/5"	23-3/5"
<i>Interior Depth (in)</i>	15-3/4"	15-3/4"
<i>Overall Height (in)</i>	33-1/2"	39-3/8"
<i>Overall Width (in)</i>	29-5/16"	29-5/16"
<i>Overall Depth (in)</i>	27-9/16"	27-9/16"
<i>Shelf Area (sq. ft.)</i>	15-3/4" x 23-11/16"	15-3/4" x 23-11/16"
<i>Number of Shelves</i>	3	3
<i>Number of Legs</i>	4	4
<i>Condensing Unit Size</i>	1 HP	1 HP
<i>Refrigerant</i>	R-404A	R-404A
<i>Electrical Characteristics</i>	220/60/1	220/60/1
<i>Cord & Plug Furnished</i>	No	No
<i>Maximum Fuse Size</i>	15 AMPS	15 AMPS
<i>Total Amp Draw</i>	5.5 AMPS	5.5 AMPS

Specifications subject to change without notice.



Revision Date: 11/10
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 Printed in the U.S.A.
 Part Number: 143351



FRYERS

VULCAN

1TR45 SERIES FREE STANDING GAS FRYER



Model 1TR45A



Note:
The
2TR45 is
two
1TR45
models
ganged
together.

1TR45A: Solid state analog knob control behind the door. Accurate temperature control 200° to 390°F. User selectable fat melt modes. Electronic ignition.

1TR45D: Accurate temperature control 200-390°F with digital display. Fast recovery. Cook with compensating time or actual time. Electronic ignition. Digital temperatures: Fahrenheit or Celsius. Three melt modes. Two count-down timers. Auto boil-out mode.

1TR45C: Programmable computer controls with digital character display. 10 menu timers display product name and cook times. Offline programming of menu items uploaded through USB interface, software included. Accurate temperature control 200-390°F with digital display. Fast recovery. Cook with compensating time or actual time. Electronic ignition. Digital temperatures: Fahrenheit or Celsius. Three melt modes.

STANDARD FEATURES

- ~~70,000 BTU/hr. input.~~ **140,000 BTU/hr**
- Maintains idle temperature setting with only 4,318 BTU/hr. to save energy.
- Energy saving SoftStart™ ignition system extends oil life while requiring lower BTU's.
- Energy Efficient ThreePass™ heat transfer system yielding 60.9% cooking efficiency and 72% Thermal Efficiency. ENERGY STAR® qualified.
- Stainless steel fry tank, 45 - 50 lb. capacity. Includes 10 year limited tank warranty.
- 1¼" port ball type drain valve.
- Stainless steel cabinet.
- Set of four 6" adjustable (2 locking) casters.
- Twin fry baskets with plastic coated handles.
- Hi-limit shut-off.
- Electronic matchless ignition.
- Tank brush and clean-out rod.
- One year limited parts and labor warranty.

ACCESSORIES

- FRYMATE-VX15 add-on frymate.
- Stainless steel tank cover – doubles as a work surface top.
- Connecting Kit(s) – Connects two fryers together (brackets, grease strip and hardware included).
- Single large basket – 13" w x 13¼" d x 5½" h.
- Set of twin baskets – 6½" w x 13¼" d x 6" h.
- ¾" Flexible gas hose with quick disconnect.
- 10" high stainless steel removable splash guard.

OPTIONS

- Second year extended limited parts and labor warranty

SPECIFICATIONS

45 - 50 lbs. capacity free standing gas fryer, Vulcan-Hart Model No. (1TR45A) (1TR45D) (1TR45C). 70,000 BTU/hr. input. Stainless steel cabinet. Set of four 6" adjustable casters (2 locking). Stainless steel fry tank with ThreePass™ heat transfer system. Energy Star® qualified. SoftStart™ ignition system using 35,000 BTU/hr. to extend oil life during start up. Idle rate of 4,251 BTU/hr. to maintain cooking temperature. 1¼" port ball type drain valve. Twin fry baskets with plastic coated handles. Solid state analog knob control, digital, or programmable computer control systems all standard with electronic matchless ignition. Tank brush and clean-out rod included.

Overall dimensions:

15½" w x 34¾" d x 47½" h. Working height 36¼".

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING

- Natural Gas.
- Propane Gas.

SPECIFY ALTITUDE

The 1TR45 Series fryer does not require any special adjustments for varying altitudes ranging from 0 - 10,000 feet for either Natural or Propane gas.

VULCAN

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P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

FRYERS

VULCAN**TR KLEENSCREEN PLUS® FILTRATION SYSTEM
BUILT-IN FILTER SYSTEM FOR 2TRF, 3TRF & 4TRF FRYERS**

Model 2TR45CF

**SPECIFICATIONS**

Built-in filter system, Vulcan-Hart Model No. (# of fryers 2, 3, 4) TR (45, 65, 85) (control type A, D, or C) F (add suffix-F to fryer battery model No., i.e. 2TR45DF). Filter system accommodates maximum of four cabinets. Filter vessel constructed of drawn (seamless) 18 gauge series stainless steel. The 2TR45F filter pan weighs only 12.2 lbs. and the filter pan for the 2TR65 & TR85F weighs only 20.5 lbs. 1/3 H.P. motor/pump circulates hot frying compound at the rate of 8 gallons per minute, activated by a one touch push button switch. System provided standard with paperless stainless steel mesh filter screen. Optional KleenScreen PLUS® envelopes filter out particulate down to .5 microns (trial package included). Standard equipment comes on casters, has a tank brush, and clean-out rod. Hands free oil return line connection. Drain valve interlock switch turns fryer's burners off when drain valve is opened. Requires 120 volt, 60 Hz, 1 phase power supply.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING

- Natural Gas
 Propane Gas

SPECIFY ALTITUDE

The TR Series fryer does not require any special adjustments for varying altitudes ranging from 0 - 10,000 feet for either Natural or Propane gas.

STANDARD FEATURES

- Filter system accommodates maximum of four fryer cabinets.
- Boil Out ByPass™ easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump.
- Drain valve interlock switch – turns off gas burners automatically when draining oil.
- 6" Casters adjustable – 2 locking, 2 non-locking.
- Drawn (seamless) 18 gauge stainless steel filter pan. 70 lbs. frying compound capacity on TR45F, 110 lbs. capacity on TR65 & TR85F.
- Paperless stainless steel filter screen filters from 2 sides filter area = 270 square inches. Micro Filtration Fabric Envelope filters out particulate down to .5 microns.
- 1/3 H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute.
- One touch push button switch to engage pump and motor.
- Tank brush and clean-out rod.
- 120 volt, 60 Hz, 1 phase (NEMA 5-15P).
- One year limited parts and labor warranty.
- 10 year fry tank limited warranty.
- 6' High Temperature Discard Hose.

ACCESSORIES (Packaged & Sold Separately)

- Stainless steel tank cover – doubles as a work surface top.
- Micro-Filtration Fabric Envelopes – 6 filters/per package.
- "Add-On" Frymate™ – VX15 or VX21S.
- Rear oil reclamation discard connection (Factory Installed).
- TR45F – Twin Basket Lifts (Factory Installed).
- TR65F & TR85F – Single and Twin Basket Lifts (Factory Installed).
- Prison Security Package (Factory Installed).
- Flexible gas hose with quick disconnect.

OPTIONS

- Second year extended limited parts and labor warranty.

REFERENCE MATERIALS

- See 1TR45 Spec Sheet F45378.
- See 1TR65 Spec Sheet F45381.
- See 1TR85 Spec Sheet F45383.

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FRYERS



**TR KLEENSCREEN PLUS® FILTRATION SYSTEM
BUILT-IN FILTER SYSTEM FOR 2TRF, 3TRF & 4TRF FRYERS**

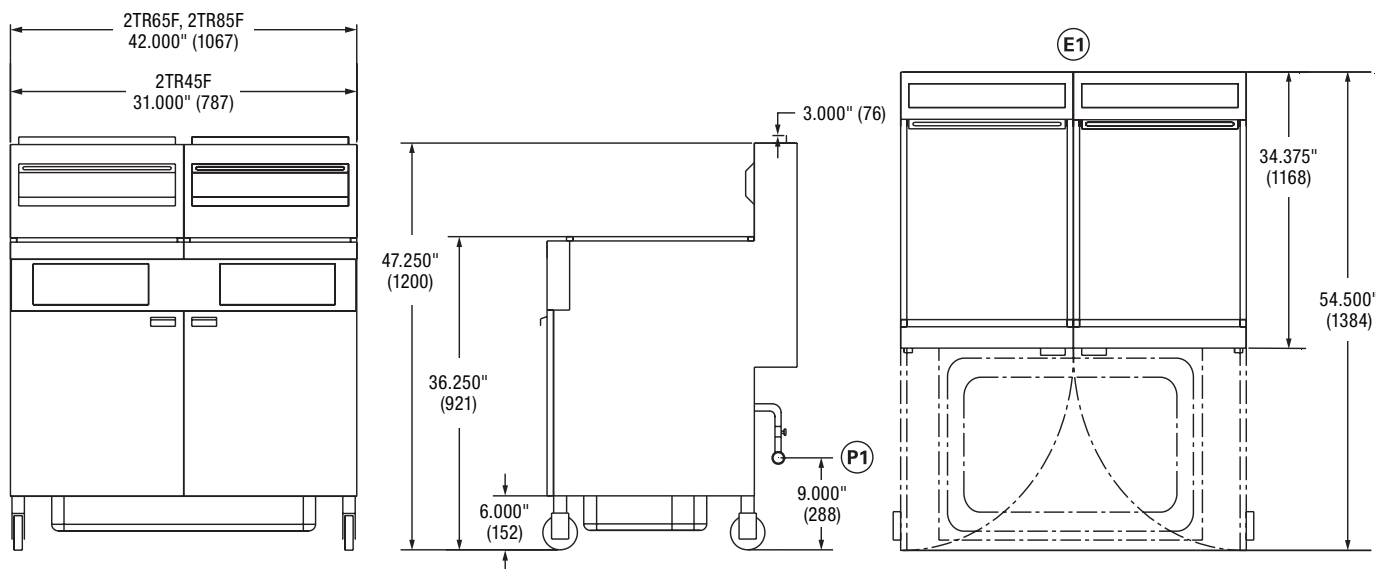
INSTALLATION INSTRUCTIONS

1. An exterior gas regulator has been installed on the incoming gas manifold of the fryer and has been preset at the factory for the specific gas type – Natural or Propane Gas.
 - Natural Gas 8.0" (203 mm) W.C.
 - Propane Gas 11.0" (279 mm) W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
4. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
5. This appliance is manufactured for commercial installation only and is not intended for home use.

Service Connections:

- (P1) 1/4" (32 mm) NPT common rear gas connection.
- (E1) 120 volt, 60 Hz, 1 phase electrical connection (NEMA 5-15P).

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.



**Views
Front, Side and Top**
2TR45F, 2TR65F, 2TR85F,

Model	Filter Pan Capacity	Filter Area / Fabric Envelope	Motor	Pump	Electric Amps	Electric Power	Battery Dimensions (Widths)		
							2 Fryers	3 Fryers	4 Fryers
TR45F	70 lbs.	270 sq. in 350 sq. in	1/3 HP 1750 RPM	8 Gal/Min	115V 6.0A	115V 60Hz 1Ph	31"	46½"	62"
TR65F	110 lbs.	270 sq. in 350 sq. in	1/3 HP 1750 RPM	8 Gal/Min	115V 6.0A	115V 60Hz 1Ph	42"	63"	84"
TR85F									

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



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GRIDDLES & BROILERS

VULCAN**VACB SERIES
COUNTER MODEL GAS CHARBROILER**

Model VACB47

**SPECIFICATIONS**

Low profile, high volume gas charbroiler, Vulcan-Hart Model No. _____. Stainless steel front, sides, top trim and grease trough. Full width front grease collection drawers. Heavy cast iron char-radiants. 5¼" wide cast iron diamond grates. Supercharger burner dividers. One 18,000 BTU/hr. burner for each broiling grate. Underburner deflector system reflects heat upwards. Standing pilot ignition system. One infinite heat control valve for each burner. 4" adjustable legs. ¾" rear gas connection and gas pressure regulator.

Exterior dimensions:

_____ " wide x 33" deep x 11½" working height

CSA design certified NSF listed.

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

- VACB25** 25⅜" wide
- VACB36** 36⅛" wide
- VACB47** 46¾" wide
- VACB60** 60⅝" wide
- VACB72** 72⅝" wide

STANDARD FEATURES

- Stainless steel sides, control panel, top trim, backsplash and grease trough
- Full width front grease drawer
- Heavy duty cast iron char-radiants
- 5¼" wide cast iron diamond grates
- One 18,000 BTU/hr burner for each broiler grate
- Standing pilot ignition system
- One infinite heat control valve for each burner
- Underburner deflector system reflects heat upwards creating a "Cool Zone" in the grease drawer and drip areas.
- 4" adjustable legs
- ¾" rear gas connection and gas pressure regulator
- Supercharger burner dividers minimize heat transfer to enhance multi-zone cooking capability
- One year limited parts and labor warranty

OPTIONS

- 6" legs
- Cutting board
- 12¼" deep plate rail
- Condiment rail
- Back and side splash kit
- Griddle plate
- Welded steel diamond and round rod grates.
- 10½" wide griddle plate inserts
- Stainless steel stand with undershelf and casters

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**VACB SERIES
COUNTER MODEL GAS CHARBROILER**

INSTALLATION REQUIREMENTS:

1. A gas pressure regulator supplied with the unit must be installed:
Natural Gas 5.0" (127 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In The Commonwealth of Massachusetts

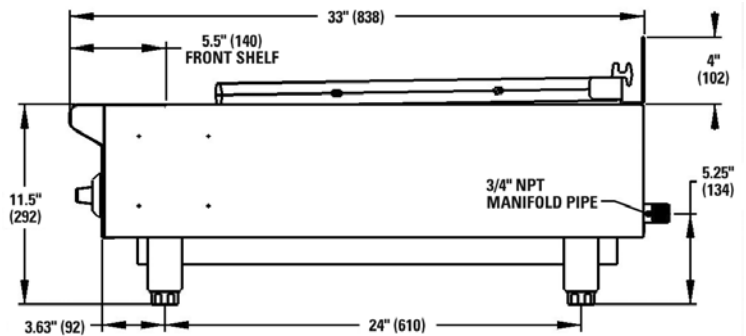
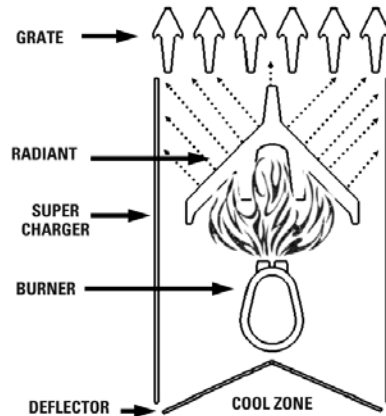
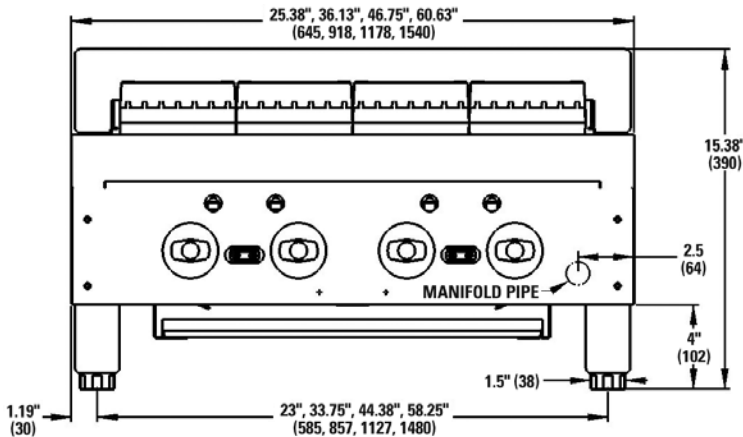
All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. CLEARANCES

	Non-Combustible
Rear	3"
Sides	0"

All models require a 4" bottom clearance from a non-combustible counter and must be installed with minimum 4" legs.

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



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT*	BROILING AREA	# BURNERS	TOTAL BTU/HR	APPROX SHIP WT (LB/KG)
VACB25	25 ³ / ₈ "	33"	15 ³ / ₈ "	11 ¹ / ₂ "	21 ¹ / ₂ " X 22 ⁵ / ₁₆ "	4	72,000	290/131
VACB36	36 ¹ / ₈ "				32 ¹ / ₄ " X 22 ⁵ / ₁₆ "	6	108,000	370/167
VACB47	46 ³ / ₄ "				43" X 22 ⁵ / ₁₆ "	8	144,000	450/203
VACB60	60 ⁵ / ₈ "				57" X 22 ⁵ / ₁₆ "	11	198,000	500/225
VACB72	72 ⁵ / ₈ "				68 ³ / ₄ " X 22 ⁵ / ₁₆ "	13	234,000	580/263

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



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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.



JOB: _____

ITEM NO: _____

NON-INSULATED DELUXE PROOF/HOT CABINET MODEL 121-PH-1818D

FEATURES AND BENEFITS:

- Non-Insulated versatile proof/hot cabinet. Use as an all purpose proofer or a moving air proofer for delicate products, as well as a holding cabinet to keep prepared foods at serving temperatures.
- Powerful, yet efficient, heating system maintains the right combination of heat and humidity to properly proof or hold products.
- 2000 Watt cabinet holds foods at up to 180°F (82°C); proofing with 960 Watts allows for temperatures of 80°F (26.5°C) to 95°F (35°C), with relative humidity of 95%.
- Body constructed of non-corrosive, Hi-Tensile aluminum for strength and ease of mobility.
- Field reversible Lexan door allows for viewing products. Perimeter door gasket minimizes heat loss. Standard with right hand hinging; left hand hinging available upon request.
- Magnetic latch secures door during transport.
- Wire angle ledge pan supports hold 18" x 26" or 12" x 20" pans on 3" centers.
- Controls accessible without opening door; allows adjustment without interrupting process.
- Slanted control panel has easy-to-read thermometer; entire power assembly removable for cleaning and maintenance.
- Integral drip trough on front keeps traffic area dry, safer.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.



121-PH-1818D



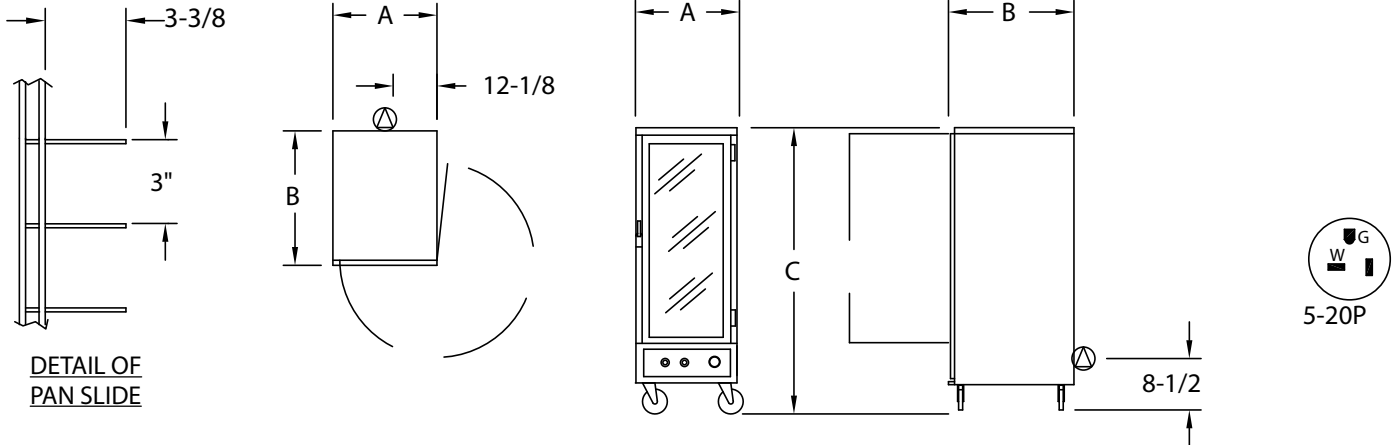
ACCESSORIES and OPTIONS (Available at extra cost):

- Dutch Doors
- Corner Bumpers
- Perimeter Bumper (three sided)
- Various Caster Options
- Digital Thermometer
- Push Handle
- 208 or 240 Volt Service

See page D-4 for accessory details.



5925 Heisley Road • Mentor, OH 44060-1833
Phone: 877/CRESCOR • Fax: 440/350-7267
www.crescor.com



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS			WEIGHT ACT.	
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
121-PH-1818D	18	18 x 26	IN	24-1/4	32	69-3/4	21-1/4	28-1/4	54-3/8	LBS	160
		460 x 660	MM	620	815	1775	540	718	1385	KG	73
	36	12 x 20	IN								
		305 x 510	MM								

When ordering bumpers, add 2" to overall dimensions.

ALL ALUMINUM CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

CABINET:

- Top: One piece .063 aluminum; riveted to sides and back.
- Side panels: Formed .063 aluminum; fastened to base and top.
- Back panel: .063 aluminum; fastened to base and top.
- Air tunnel: .063 aluminum; lift-out type, mounted on back panel.

BASE:

- One piece construction, .125 aluminum.
- Drip trough: Formed 18 ga. 304 stainless steel mounted to front of base; removable drip pan.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front casters equipped with brakes.

DOOR:

- Field reversible.
- Frame: Black powder coated extruded aluminum, 13/16 x 1-11/16; fastened together.
- Panel: 3/16 clear Lexan, fitted into door frame.
- Latch: Magnetic type with pull handle.
- Hinges (2): Chrome plated steel.
- Gasket: Perimeter type, Santoprene rubber.

PAN SLIDES:

- Rack inserts (lift-out): Nickel chrome plated wire (.250 dia.); (18) angles on 3" centers

PROOF/HOT UNIT COMPONENTS:

- Removable bottom mount proof/hot unit.
- Body: Formed .063 aluminum with black control panel.
- Thermostat (holding): Mechanical, room ambient to 180°F. (82°C.).
- Thermostat (humidity): Mechanical, room ambient to 95%.

PROOF/HOT UNIT COMPONENTS (CONT.):

- Pilot lights.
- Switches (2): Rocker type.
- Power cord: Permanent, 6 ft., 12/3 ga. with molded plug.
- Heaters (2): 960 Watts for holding.
- Blower motor.
- Thermometer.
- Water pan: 3-1/2 quart; 22 ga. 304 stainless steel with 960 Watt heater for humidity.

POWER REQUIREMENTS:

- 2000 Watts, 120 Volts, 60 Hz., single phase, 16.7 Amps., 20 Amp. service.

SHORT FORM SPECIFICATIONS

Cres Cor Proof/Hot Cabinet Model 121-PH-1818D. Formed and welded .063 aluminum top, .125 aluminum base. Wire angles for (18) 18" x 26" or (36) 12" x 20" pans on 3" centers. Field reversible Lexan door with magnetic pull latch. Removable 2000 Watt, 120 Volt power unit; adjustable heat and humidity. Controls accessible without opening door. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 1-Year Parts / 90-Day Labor warranty. Provide the following accessories: _____ CSA-US, CSA-C, CSA to NSF4 listed.



5925 Heisley Road • Mentor, OH 44060-1833
 Phone: 877/CRESCOR • Fax: 440/350-7267
 www.crescor.com

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In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.

Litho in U.S.A.

GEMINI

Since 1972

Pastry Sheeter Bench Top Model STM 5303



Technical Data

Model		STM 5303 Economat
Belt Width		18 3/4"
Table Width		19 1/4"
Table Length Overall		61"
Roller Length		19"
Roller Gap		0.3-30mm
Power Draw kVA		0.75
Power Requirements	Volts	220
	ph	3
	Hz	60
	amps	2.3
	Plug	Unit supplied with 8 ft. cord NEMA 1520 P Plug
Required Floor Space	Working position	41" x 61"
	Stored position	41" x 32"
Weight	Net weight	176 lbs.
	Ship weight	242 lbs.
Dimensions	Crate dimensions	41" x 27" x 31"

In an effort to consistently upgrade our products, we reserve the right to change specifications and dimensions without notice.



Creative Technology and Service for the Baking Industry

Gemini Bakery Equipment Company
 9990 Gantry Road
 Philadelphia, PA 19115-1002
 (215) 673-3520 Fax: (215) 673-3944
 sales@geminibe.com
 www.geminibe.com



Dutchess

Bakers' Machinery Company, Inc.

A subsidiary of Superior-Lidgerwood-Mundy Corp.

*A United States of America Manufacturer
Since 1886*

Item No. _____

Model BM-36 (1-4 oz pieces)
36-Part Manually Operated Dough Divider

Manually Operated Dough Divider

Manually operated!

Divide dough 36 pieces at a time in weights ranging from 1 ounce up to 4 ounces each.

Ideal for dividing all yeast raised dough for producing buns, rolls, subs, bread and more.

Durable design consisting of cast iron plugs and Stainless Steel Knives and Pan.

Capable of dividing most types of yeast raised dough including pizza and bread dough.

Simple to operate - learn in just minutes!

Must be mounted to a Bench or Portable Stand.

Two year Warranty

Portable Stand (P/N B4-436-0072) *not shown*

Extra Stainless Steel Pans (P/N BM -17A)



ASSOCIATE MEMBER
MAFSI
Manufacturers' Agents for
the Food Service Industry

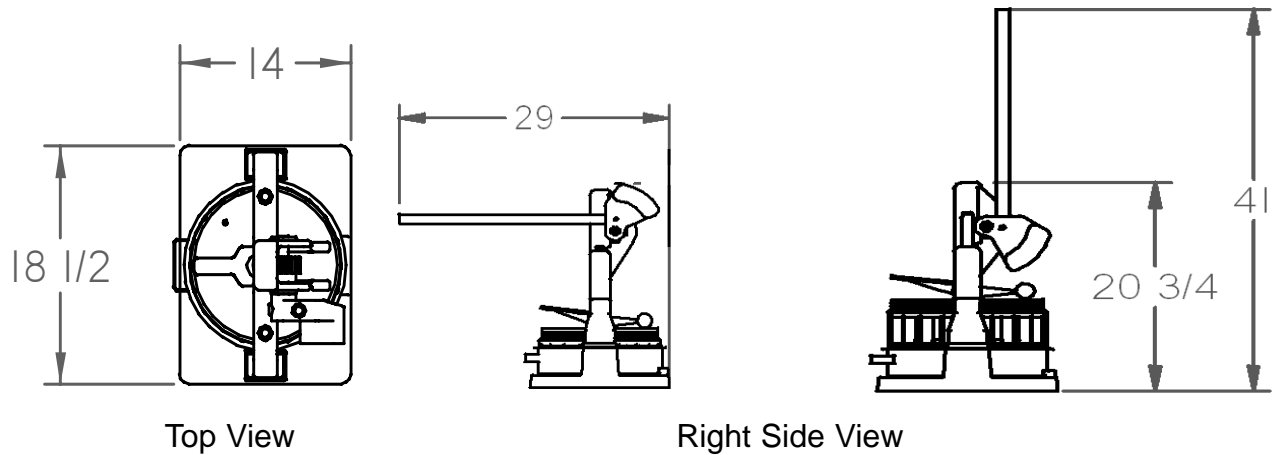
Dutchess Bakers' Machinery Co.
302 Grand Avenue, PO Box 39
Superior, WI 54880

ISO 9000:2001 COMPLIANT

Toll Free: 800-777-4498
Phone: 715-394-4444
Fax: 715-394-2406
sales@dutchessbakers.com
www.dutchessbakers.com

MODEL BM-36

36-Part Manually Operated Dough Divider (1 oz - 4 oz each)



Machine Dimensions:

Width: 18-1/2" (46.99 cm) **Depth:** 14" (35.56 cm) **Height:** (incl. handle) 41" (104.1 cm)

Shipping Wt.: 189 lbs (85.05 kg) **Net Wt.:** 177 lbs (79.65 kg)

Shipping Class: 85 **FOB:** Superior, WI 54880

Shipping Dimensions: 19" x 25" x 33" (48.26 cm x 63.5 cm x 83.82 cm)

Stand Dim.: **Width:** 18-1/2" (46.99 cm) **Depth:** 23" (58.42 cm) **Height:** 28-1/2" (72.39 cm)

Stand Shipping Wt: 35 lbs (15.88 kg) **Shipping Dimensions:** 24" x 25-1/2" x 4-1/2"

Manually Operated Dough Divider (Bench Model)

Note: Must be mounted to a Bench, Table or optional **Portable Stand (P/N B4-436-0072)**

Mounting bolt hole pattern (on center): 16-7/8" x 12-1/2"

Standard: White Enamel Finish & (1) Stainless Steel Pan, Stainless Steel Knives

Options: **Portable Stand** with toe-lock Casters & Shelf (P/N B4-436-0072)

(mounting hardware included)

Extra Stainless Steel Pans (P/N BM-17A)

Dutchess Bakers' Machinery Company Inc., 302 Grand Avenue, Superior, WI 54880-0039

Toll Free: 800-777-4498 ~ Ph: 715-394-4444 ~ Fax: 715-394-2406

sales@dutchessbakers.com ~ www.dutchessbakers.com

Specification Sheet

Short Form Specifications

Eagle Flat Top Hardwood Baker's Table, model _____ . Top to be 1½" thick hardwood top, with adjustable (galvanized, stainless steel) undershelf or tubular base, and 1½"-diameter (galvanized, stainless steel) tubular legs with 1" plastic bullet feet.

Eagle Hardwood Baker's Table with Backsplash and End Splashes, model _____ . Top to be 1½" thick hardwood top with 4" covered back and end splashes. Adjustable (galvanized, stainless steel) undershelf or tubular base, and 1½"-diameter (galvanized, stainless steel) tubular legs with 1" plastic bullet feet.



table with covered backsplash and end splashes, with tubular base



flat top table with undershelf

Options / Accessories

- | | |
|--|-------------------------------------|
| <input type="checkbox"/> Drawer assemblies | <input type="checkbox"/> Casters |
| <input type="checkbox"/> Lock | <input type="checkbox"/> Overshelf |
| <input type="checkbox"/> Stainless steel bullet feet | <input type="checkbox"/> Spice bins |

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

Hardwood Tables

MODELS:

- | | | |
|-----------------------------------|--------------------------------------|--------------------------------------|
| <input type="checkbox"/> MT2448B | <input type="checkbox"/> MT2496ST | <input type="checkbox"/> MT3072GT |
| <input type="checkbox"/> MT2448GT | <input type="checkbox"/> MT3048B | <input type="checkbox"/> MT3072GT-BS |
| <input type="checkbox"/> MT2448S | <input type="checkbox"/> MT3048GT | <input type="checkbox"/> MT3072S |
| <input type="checkbox"/> MT2448ST | <input type="checkbox"/> MT3048S | <input type="checkbox"/> MT3072S-BS |
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| <input type="checkbox"/> MT2496GT | <input type="checkbox"/> MT3072B | <input type="checkbox"/> MT3096ST-BS |
| <input type="checkbox"/> MT2496S | <input type="checkbox"/> MT3072B-BS | |

Tabletop

- 1½" (44mm)-thick hardwood tabletop.
- Available with a flat top or with 4" (102mm) covered splashes on back and ends.
- Stainless steel gussets.

Legs

- 1½" (42mm) diameter.
- 16 gauge stainless steel.
- 1" (25mm) adjustable hi-impact plastic feet.

Bases

- Adjustable 1½" (32mm)-diameter tubular base or adjustable undershelf available.
- Both bases available in galvanized or stainless steel.

Certifications / Approvals



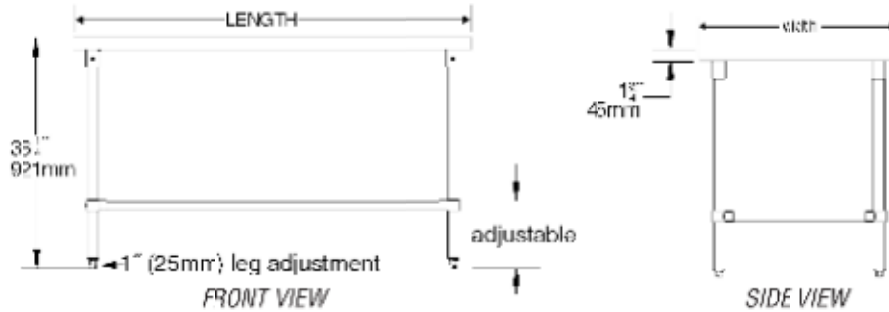
Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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

Hardwood Tables with Flat Top...



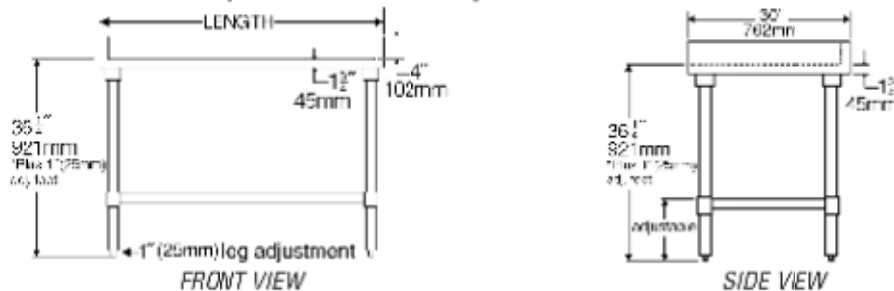
...WITH ADJUSTABLE UNDERSHELF

GALVANIZED model #	STAINLESS model #	weight	
		lbs.	kg
MT2448B	MT2448S	94	42.6
MT2460B	MT2460S	118	53.5
MT2472B	MT2472S	141	64.0
MT2496B	MT2496S	189	85.7
MT3048B	MT3048S	141	64.0
MT3060B	MT3060S	147	66.7
MT3072B	MT3072S	177	80.3
MT3096B	MT3096S	235	106.6

...WITH TUBULAR BASE

GALVANIZED model #	STAINLESS model #	weight		width		length	
		lbs.	kg	in.	mm	in.	mm
MT2448GT	MT2448ST	92	41.7	24"	610	48"	1219
MT2460GT	MT2460ST	117	53.1	24"	610	60"	1524
MT2472GT	MT2472ST	138	62.6	24"	610	72"	1829
MT2496GT	MT2496ST	182	82.6	24"	610	96"	2438
MT3048GT	MT3048ST	139	63.1	30"	914	48"	1219
MT3060GT	MT3060ST	145	65.8	30"	914	60"	1524
MT3072GT	MT3072ST	174	77.8	30"	914	72"	1829
MT3096GT	MT3096ST	230	104.3	30"	914	96"	2438

Hardwood Tables with Backsplash and End Splashes...



...WITH ADJUSTABLE UNDERSHELF

GALVANIZED model #	STAINLESS model #	weight	
		lbs.	kg
MT3060B-BS	MT3060S-BS	149	67.6
MT3072B-BS	MT3072S-BS	180	81.6
MT3096B-BS	MT3096S-BS	240	108.9

...WITH TUBULAR BASE

GALVANIZED model #	STAINLESS model #	weight		width		length	
		lbs.	kg	in.	mm	in.	mm
MT3060GT-BS	MT3060ST-BS	147	66.7	30"	914	60"	1524
MT3072GT-BS	MT3072ST-BS	177	80.3	30"	914	72"	1829
MT3096GT-BS	MT3096ST-BS	235	106.6	30"	914	96"	2438

Optional Casters For Hardwood Worktables

ZINC				POLYMER CART WASHABLE			
W/RESILIENT TREAD	wt. cap.	W/RUBBER TREAD	wt. cap.	W/POLY TREAD	wt. cap.		
model #	lbs. kg	model #	lbs. kg	model #	lbs. kg		
CA4-SB	115 52.2	-	-	-	-	4" (102mm)-dia., set of 4 (2 swivel, 2 w/brake)	
CA6-SB	115 52.2	-	-	-	-	4" (102mm)-dia., set of 6 (3 swivel, 3 w/brake)	
CAH4-SB	200 90.7	CAHP4-SB	250 113.4	CAHW4-SB	250 113.4	5" (127mm)-dia., set of 4 (2 swivel, 2 w/brake)	
CAH6-SB	200 90.7	CAHP6-SB	250 113.4	CAHW6-SB	250 113.4	5" (127mm)-dia., set of 6 (3 swivel, 3 w/brake)	

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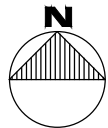
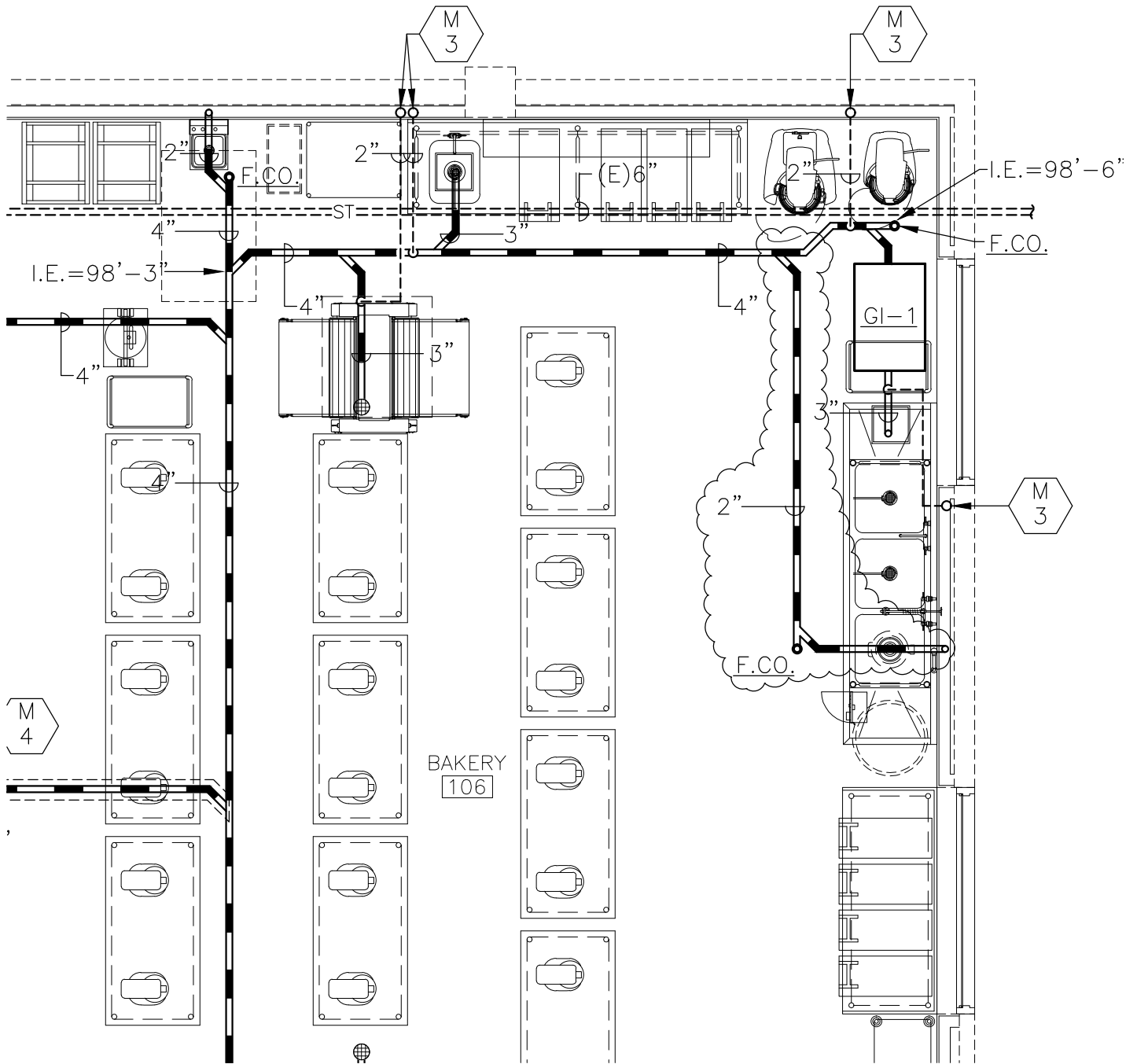
MHC/Retail Display Divisions: Phone 800-637-5100

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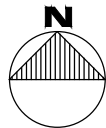
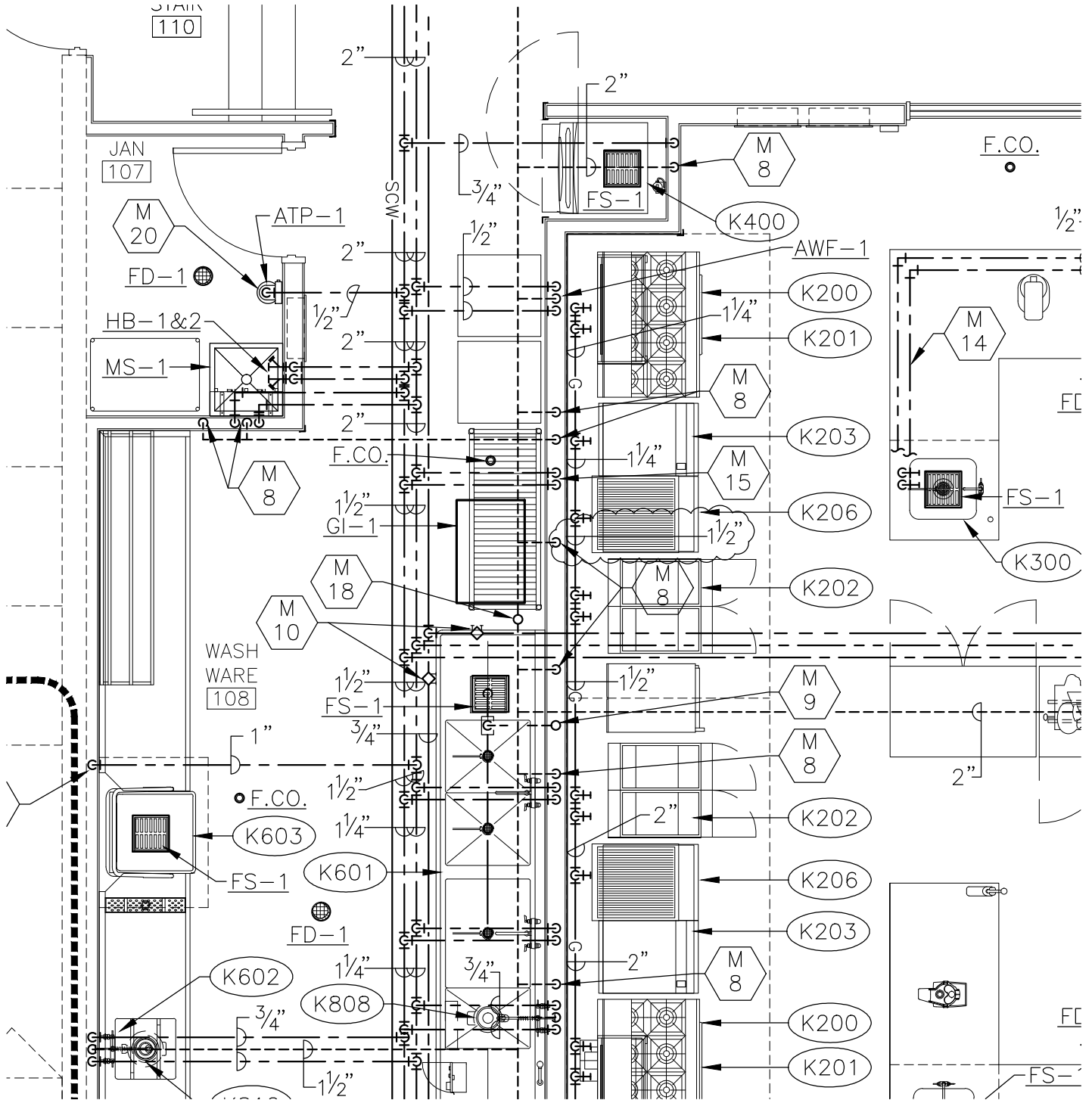
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CORRIDOR
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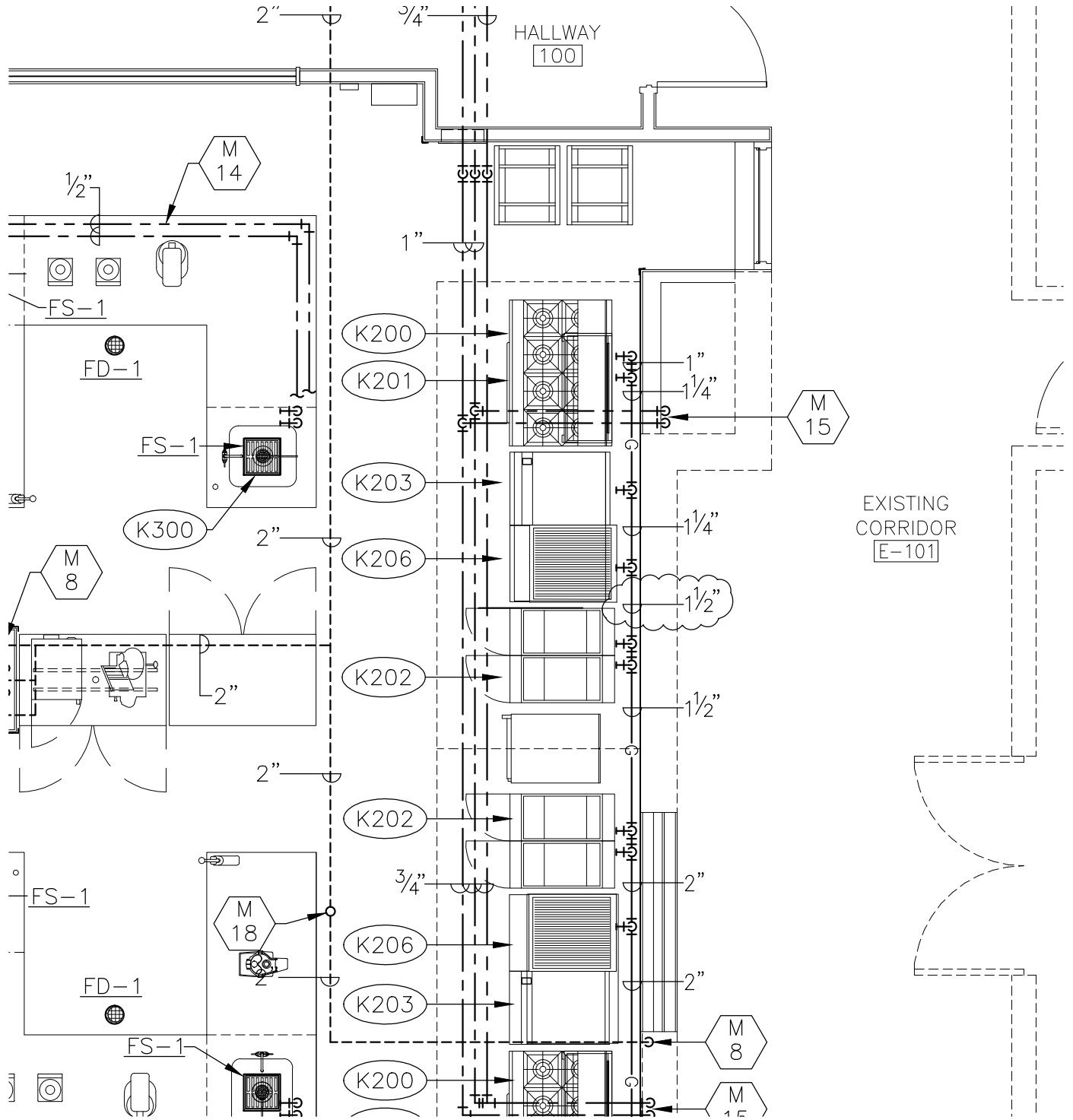
FLOOR PLAN - PLUMBING

SCALE: 1/4"=1'-0"

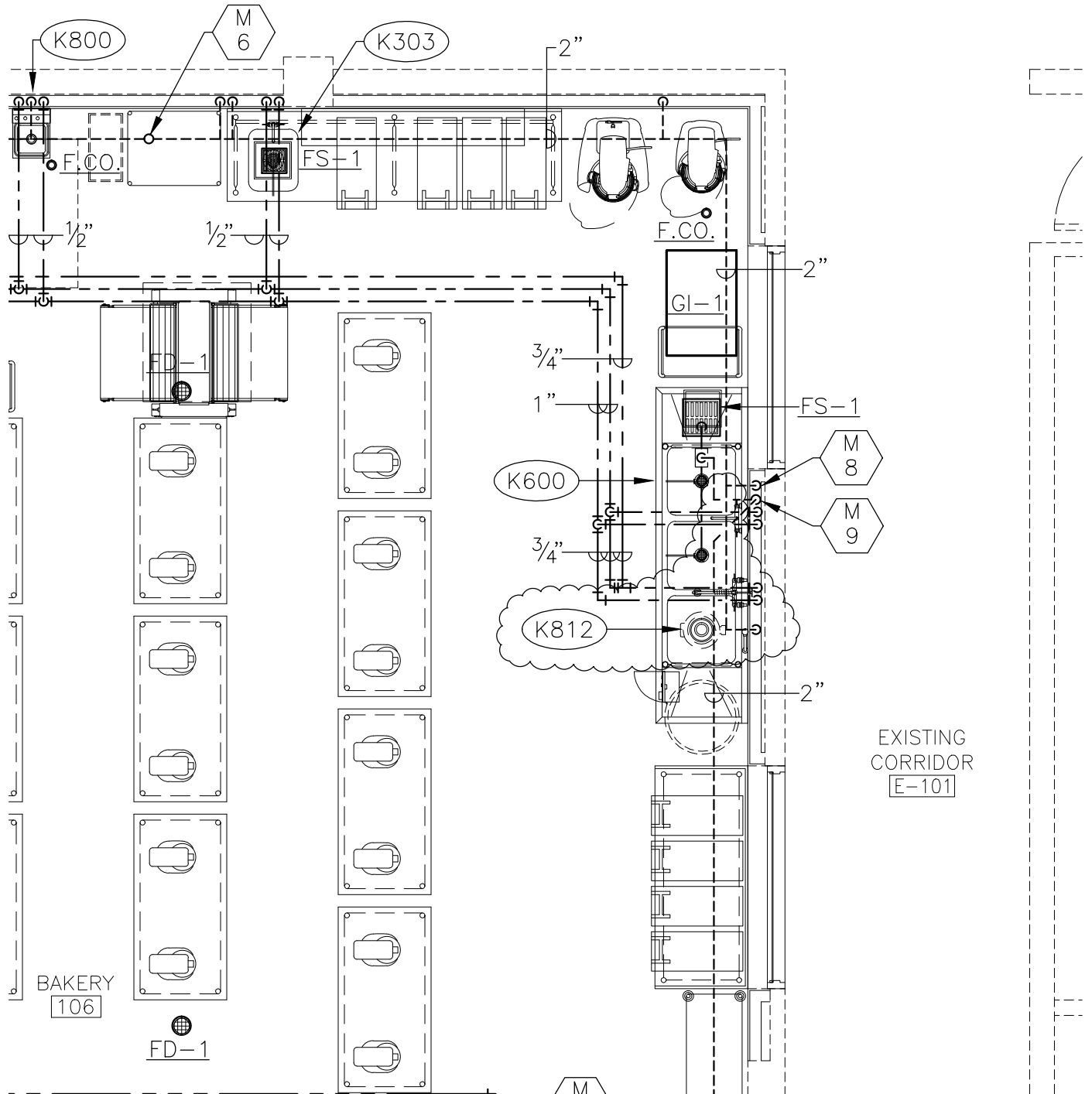


FLOOR PLAN - PLUMBING

SCALE: 1/4"=1'-0"



FLOOR PLAN - PLUMBING
SCALE: 1/4"=1'-0"



FLOOR PLAN - PLUMBING
SCALE: 1/4"=1'-0"