

BLOCK 671 LOT 8 ADDRESS (SITE) 100 BRICK PLAZA PERMIT NO. 2298-92



CONSTRUCTION PERMIT APPLICATION

Applicant Completes: Sections I, II, III (optional), IV, VI and VII

IDENTIFICATION

Proposed Work-site at: 100 BRICK PLAZA BRICK, N.J. 08723

Name of Owner in Fee: FEDERAL REALTY INVESTMENT TRUST Tel. (800) 658-8980

Address 4800 Hampden Lane Bethesda, Maryland 20814

Ownership in Fee: Public ☐ Private ☐

Principal Contractor: William C. de Boer Tel. (908) 219-9016

Address 27 South St. Red Bank, N.J. 07701

License No. OR, if new home, Builder Reg. No. _____

Federal Emp. No. _____ Social Security No. _____

Architect or Engineer: JAMES ZAHARAKIS Tel. (116) 411-2045

Address 75-72 197TH STREET FLUSHING, N.Y. 11366

Responsible Person In Charge of Work: William C. de Boer Tel. (908) 219-9016

V. FEE SUMMARY (for office use only)				Update	Update
1. Building	\$	<u>450-</u>			
2. Electrical		<u>280-</u>			
3. Plumbing		<u>171-</u>			
4. Fire Protection					
5. Other					
6. Subtotal	\$	<u>921-</u>			
7. Less 20% for State Plan Review		<u>5</u>			
8. Subtotal	\$				
9. DCA Training Fee		<u>56-</u>			
10. Subtotal	\$				
11. Cert. of Occupancy		<u>20</u>			
12. Other					
13. TOTAL	\$	<u>1002-</u>			

VI. BUILDING/SITE CHARACTERISTICS

1. Number of Stories ONE

2. Height of Structure 14 ft.

3. Area—Largest Floor 1,600 sq. ft.

4. Building Area—All Floors 163,791 sq. ft.

5. Volume of Structure 2,293,078 cu. ft.

6. Construction Classification 1 B

7. Total Land Area Disturbed _____ sq. ft.

8. Flood Hazard Zone _____

9. Base Flood Elevation _____ ft.

10. Wetlands yes _____ sq. ft.
no _____

11. Fire Grading _____

12. Max. Live Load _____

13. Max. Occupancy Load _____

II. PROPOSED WORK

1. ☐ Minor Work (single trade)

2. ☐ Small Job (\$5,000 and no prior approvals)

3. ☐ New Building

4. ☐ Addition

5. ☒ Alteration

6. ☒ Fire Protection

7. ☒ Plumbing

8. ☒ Electrical

9. ☐ Asbestos Abatement

10. ☐ Demolition

TOTAL COSTS 70,000

OPTIONAL (for office use only)							
Plans Rec'd By	Date Rec'd	Rejection Date	Approval Date	Re-viewer	Resubmission Dates Approval	Rejection	Re-viewer
<u>WP</u>	<u>9/17/92</u>		<u>10/16/92</u>	<u>12/15/92</u>	<u>12/15/92</u>	<u>12/15/92</u>	<u>RK</u>
			<u>11/30/92</u>	<u>5/13/93</u>	<u>5/13/93</u>	<u>5/13/93</u>	<u>JK</u>
			<u>12/14/92</u>	<u>5/13/93</u>	<u>5/13/93</u>	<u>5/13/93</u>	<u>JK</u>
				<u>5/18/93</u>	<u>5/18/93</u>	<u>5/18/93</u>	<u>JK</u>

III. DO YOU WANT: (optional) 1. ☐ Partial Releases 2. ☐ Prototype Processing

IV. DOES OR WILL YOUR BUILDING CONTAIN ANY OF THE FOLLOWING?

1. ☐ Elevators/Escalators/Lifts/Dumbwaiters/Moving Walks

2. ☐ High Pressure Boilers

3. ☐ Pressure Vessels

4. ☒ Refrigeration Systems

5. ☐ Cross-Connections/Backflow Preventers

6. ☐ Hazardous Uses/Places of Assembly

7. ☐ Sprinklers

8. ☐ Smoke Control Systems in Open Wells

9. ☐ Underground Storage Tanks

VII. DESCRIPTION OF BUILDING USE

A. RESIDENTIAL

1. ☐ Hotels (R-1)

2. ☐ Multi-Family (R-2)

3. ☐ Two-Family (R-3) BOCA

4. ☐ Two-Family (R-4) CABO

5. ☐ One-Family (R-3) BOCA

6. ☐ One-Family (R-4) CABO

No of dwelling units: _____

Before Construction _____

After Construction _____

Net gain or loss _____

B. NON-RESIDENTIAL

1. State Specific Use: RESTAURANT

2. Use Group: BUSINESS

3. Change in Use Group: _____

Indicate Former: BUSINESS

LDS BR 10310941

CERTIFICATION IN LIEU OF OATH

I. OWNER SECTION (to be completed if the applicant is the owner in fee)

I hereby certify that I am the owner in fee of the property listed on Page 1.

Mark the following applicable boxes:

A. ☐ I further certify that a new home (private residence) will be constructed on this property for my own use and occupancy. This dwelling is to be occupied by myself and is not to be used for any purpose other than single family residential use. I attest that all construction, plumbing, or electrical work will be done, in whole or in part, by me or by subcontractors under my supervision, in accordance with all applicable laws; and, I further acknowledge that said new home is not covered under the New Home Warranty and Builders Registration Act (N.J.S.A. 46:3B-1 et seq.) and that such fact shall be disclosed to any person purchasing this property within ten years of the date of issuance of a certificate of occupancy.

I UNDERSTAND THAT IN MARKING BOX A, I ACKNOWLEDGE THAT I AM ASSUMING RESPONSIBILITY FOR THE WORK DONE ON SAID PROPERTY, THE CONDITION OF THE PROPERTY PRIOR TO, DURING, AND AFTER ANY WORK PERFORMED, AND FOR THE PERFORMANCE OF THE SUBCONTRACTORS I HIRE, EMPLOY, OR OTHERWISE CONTRACT OR WITH WHOM I MAKE AGREEMENTS TO PERFORM WORK. I AM VOLUNTARILY AND KNOWINGLY ASSUMING THIS RESPONSIBILITY.

B. ☐ I further certify the following as required by the New Jersey Uniform Construction Code, N.J.A.C. 5:23-2.15(e)1.vii:

I personally prepared the plans submitted for: 1) the new home referred to in A.; or, 2) an addition, alteration, renovation, or repair to an existing single family residence owned and occupied by myself and located on the property listed on Page 1; or, 3) a new structure that will be physically separate from, but that will be deemed part of, an existing single family residence that is owned and occupied by myself and located on the property listed on Page 1.

C. ☐ I further certify that I will perform or supervise the following work:

C.1. ☐ Building C.2. ☐ Fire Protection

I further certify that I will perform the following work:

C.3. ☐ Electrical C.4. ☐ Plumbing

D. ☐ I agree to advise all contractors on this project that they are required to be registered with the New Jersey Division of Taxation and to comply with all New Jersey tax laws.

I further certify the following as required by the Uniform Construction Code, N.J.A.C. 5:23-2.15(a)5: All required State, county, and local prior approvals have been given, including such certification as the construction official may require.

I understand that if any of the above statements are willfully false, I am subject to punishment.

Signature _____ Date _____

II. AGENT SECTION

(to be completed if the applicant is not the owner in fee)

I hereby certify the following as required by the New Jersey Uniform Construction Code, N.J.A.C. 5:32-2.15(d): the proposed work is authorized by the owner in fee; and I have been authorized by the owner in fee to make this application as his agent.

I further certify the following as required by the Uniform Construction Code, N.J.A.C. 5:23-2.15(a)5: All required State, county, and local prior approvals have been given, including such certification as the construction official may require.

I agree to advise all contractors on this project that they are required to be registered with the New Jersey Division of Taxation and to comply with all New Jersey tax laws.

I understand that if any of the above statements are willfully false, I am subject to punishment.

☒ Check if contractor.

Agent Name William C. de Boer

Address 27 South St.

Red Bank, N.J. 07701

Telephone (908) 219-9016

Signature William C. de Boer Date 9-9-92

OFFICE DATE RECEIVED: _____

VIII. PRIOR APPROVALS CHECKLIST (office use only)	LOCAL APPROVAL		COUNTY APPROVAL		REGIONAL APPROVAL		STATE APPROVAL		COMMENTS
	Prelimin. Initial	Final Date	Prelimin. Initial	Final Date	Prelimin. Initial	Final Date	Prelimin. Initial	Final Date	
☐ Planning Board									
☐ Zoning Board									
☐ Sewer Authority									
☐ Water Authority									
☐ Fire Department									
☐ Police Department									
☐ Health Department									
☐ Soil Conservation									
☐ N.J. Dept. of Community Affairs									
☐ N.J. Department of Transportation									
☐ N.J. Dept. of Environmental Protection									
☐ Utility Dig No.									
☒ Other <i> zoning</i>	<i>SC</i>	<i>9/17/92</i>	<i>Comm. at 1st</i>	<i>rework</i>					
☐									
☐									

IX. SUBCODES AND SPECIAL REGULATIONS APPLICABLE (office use only—options)

Name of Code & Edition

Building _____
 Electrical _____
 Plumbing _____
 Fire Protection _____
 Mechanical _____

Energy _____
 Barrier Free _____
 Flood Hazard _____
 As Built Elevation Cert. _____
 Other _____

Other _____

X. CERTIFICATES ISSUED (office use only)

DATE EXPIRED

- ☐ Temporary Certificate of Occupancy
- ☐ Temporary Certificate of Occupancy
- ☐ Continued Certificate of Occupancy
- ☐ Certificate of Occupancy
- ☐ Certificate of Approval

No. _____
 No. _____
 No. _____
 No. _____
 No. _____



CERTIFICATE

Date Issued 5/13/93
Control #
Permit # 2298-92

IDENTIFICATION

Block 671 Lot 8
Work Site Location 100 Brick Plaza / Edc Chick
Brick, N.J.
Owner in Fee Federal Realty Investment
Address _____
Tele. (____) _____
Contractor William C. DeBoer
Address _____
Tele. (____) _____
Lic. No. or Bldgs. Reg. No. _____
Federal Emp. No. _____
or Social Security No. _____

Home Warranty No. N/A
Use Group A-3 XB 2 hour
Maximum Live Load Occupancy 50
Description of Work/Use:

Restaurant

Type of Warranty Plan: [] State [] Private
Construction Classification _____
Maximum Occupancy Load _____

CERTIFICATE OF OCCUPANCY/APPROVAL

☐ CERTIFICATE OF OCCUPANCY

This serves notice that said building, structure, or equipment has been constructed or installed in accordance with the New Jersey Uniform Construction Code, and is approved for use and/or occupancy.

☐ CERTIFICATE OF APPROVAL

☐ CERTIFICATE OF CONTINUED OCCUPANCY

This serves notice that based on a general inspection of the visible parts of the building there are no imminent hazards and the building is approved for continued occupancy.

☒ TEMPORARY CERTIFICATE OF OCCUPANCY

If this is a Temporary Certificate of Occupancy the following conditions must be met no later than May 28, 19 93 or the owner will be subject to a fine or order to vacate: Final Electrical Approval

CONSTRUCTION OFFICIAL

William C. DeBoer

Fee \$ _____
Paid [] Check No. _____
Collected by: _____



CONSTRUCTION PERMIT

Date Issued

Control #

Permit #

11/4/52

2298-92

IDENTIFICATION Block

671

Lot

Contractor

Work Site Location

100 Brick

Address

William C. DeBoer

Owner in Fee

100 Brick

Address

4501 Henderson Lane

Tele

215-7016

Tele

1058-8420

Lic. No. or Bldrs. Reg. No.

Exp. Date

Federal Emp. No.

or Social Security No.

is hereby granted permission to perform the following work:

☒ BUILDING

☒ PLUMBING

☐ OTHER

☐ ELECTRICAL

☒ FIRE PROTECTION

DESCRIPTION OF WORK:

Commercial bldg
Volume - 2,293,078 sq. ft. - 163,791

NOTE: If construction does not commence within one (1) year of date of issuance, or if construction ceases for a period of six (6) months, this permit is void.

Estimated Cost of Work \$

70,000

CONSTRUCTION OFFICIAL

U.C.C. Form F-170A

1 WHITE - OFFICE

2 CANARY - TAX ASSESSOR

3 PINK - JACKET

4 GOLD - APPLICANT

PAYMENTS (Office Use Only)	
Building	450 - 0.00
Plumbing	280 - 0.00
Electrical	19.1 BLOCK - 0.00
Fire Protection	19.1 BLOCK - 0.00
Other	10 - 0.00
Other	10 - 0.00
DCA Training Fee	56 - 0.00
Cert. of Occ.	10 - 0.00
Other	10 - 1.00
Total	100 - 5.00
Check No.	10 - 0.00
Cash	10 - 0.00
Collected By:	



PERMIT UPDATE

Date Update Issued

Control #

Permit #

Date Permit Issued

4/21/93
2278-92

IDENTIFICATION Block 1771 Lot 8
Work Site Location 1100 The City Plaza
Beach, N.J. 08723
Owner in Fee 1045 Avenue
Address 17 M. St.
Beach, N.J. 08724
Tele. (908) 262-0101
Contractor SAVCO REST. E.G.
Address 196 PACIFIC ST.
PATERSON N.J.
Tele. (202) 523 4464 88000243
Lic. No. or Bldrs. Reg. No. 229848
Federal Emp. No. BLOCK 0 01
or Social Security No. [REDACTED]

Is hereby granted permission to perform the following work:

☐ BUILDING ☐ PLUMBING ☐ Other _____
☐ ELECTRICAL ☒ FIRE PROTECTION Suppression System
DESCRIPTION OF WORK: Sec 206

fire suppression sys.

Estimated Cost of Work \$ 85.00

RO Gino
CONSTRUCTION OFFICIAL

PAYMENTS (Office Use Only)

Building	_____	PERM	000 00
Plumbing	_____	DO NOT	7 00
Electrical	_____	TOTAL	107 00
Fire Protection	<u>20%</u>	WELLS	103 00
Other	_____	UPGRADE	0 00
Other	<u>04/21/93</u>	NO. <u>7</u>	000-00000
DCA Training Fee	_____		
Cert. of Occ.	_____		
Other	_____		
Total	_____		
Check No.	_____		
Cash	_____		
Collected By:	_____		



**BUILDING
SUBCODE
TECHNICAL SECTION**



Date Received 11/4/92
Date Issued
Control #
Permit # 2298-92

Block	Lot
671	8

Box 10.2.08723 Store #10

Between 1500 and 2081

Contractor Will: AM c. de Boer

Rec'd Bank: U.S. 07701

Lic. No. or Bldrs. Reg. No. _____

Federal Emp. No. _____ or Social Security No. _____

PLAN REVIEW	Date	Initial	INSPECTIONS	Dates (Month/Day)
-------------	------	---------	-------------	-------------------

[X] All
b/23/98
Footing

	Foundation	Slab			
[]	_____	_____	_____	_____	_____

[] Other	_____
/ Insulation	_____

☐] Elec. [] Plumb. [] Fire	Energy	_____	_____	_____
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Sheet 1 of 1

Approved By: [Signature] File # _____

[illegible]

Constr. Class	Present	Proposed	1. New Bldg.	2. Alterations
201.0			\$ 70,000	\$ 0

Area	1	Sq Ft	
Highest Floor	1st		
Height of Structure	16' 0"		3. Total (1 + 2) \$ —

Volume of Structure **21293/078** Cyl. Ft.

Total Land Area Disturbed NONE Sq. Ft.

I hereby certify that I am the (agent of) owner of record and I am authorized to make this application.

Signature Will C. Deane

DESCRIPTION OF WORK

ALTERATION OF EXISTING-
20'-0" X 80'-0" COMMERCIAL
RESTAURANT IN EXISTING
SHOPPING PLAZA

TYPE OF WORK:	(Office Use Only)
1. INQUIRY	FEE

☐ New Building	\$
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☒ Addition

Item	Quantity	Unit Price	Total Price
1. Alteration	1	100.00	100.00
2. Roofing	1	100.00	100.00
3. Painting	1	100.00	100.00
4. Electrical	1	100.00	100.00
5. Plumbing	1	100.00	100.00
6. HVAC	1	100.00	100.00
7. Landscaping	1	100.00	100.00
8. Fencing	1	100.00	100.00
9. Driveway	1	100.00	100.00
10. Garage	1	100.00	100.00
11. Foundation	1	100.00	100.00
12. Siding	1	100.00	100.00
13. Windows	1	100.00	100.00
14. Doors	1	100.00	100.00
15. Stairs	1	100.00	100.00
16. Deck	1	100.00	100.00
17. Porch	1	100.00	100.00
18. Walkway	1	100.00	100.00
19. Retaining Wall	1	100.00	100.00
20. Fertilizer	1	100.00	100.00
21. Mulch	1	100.00	100.00
22. Lawn Mower	1	100.00	100.00
23. Hedge Trimmer	1	100.00	100.00
24. Shovel	1	100.00	100.00
25. Pickaxe	1	100.00	100.00
26. Wheelbarrow	1	100.00	100.00
27. Hose	1	100.00	100.00
28. Nozzle	1	100.00	100.00
29. Pruner	1	100.00	100.00
30. Saw	1	100.00	100.00
31. Hammer	1	100.00	100.00
32. Nails	1	100.00	100.00
33. Screws	1	100.00	100.00
34. Cement	1	100.00	100.00
35. Gravel	1	100.00	100.00
36. Sand	1	100.00	100.00
37. Lumber	1	100.00	100.00
38. Plywood	1	100.00	100.00
39. Insulation	1	100.00	100.00
40. Drywall	1	100.00	100.00
41. Paint	1	100.00	100.00
42. Primer	1	100.00	100.00
43. Caulk	1	100.00	100.00
44. Sealant	1	100.00	100.00
45. Glue	1	100.00	100.00
46. Putty	1	100.00	100.00
47. Sandpaper	1	100.00	100.00
48. Tape	1	100.00	100.00
49. Wire	1	100.00	100.00
50. Switch	1	100.00	100.00
51. Outlet	1	100.00	100.00
52. Light Fixture	1	100.00	100.00
53. Fan	1	100.00	100.00
54. Thermostat	1	100.00	100.00
55. Filter	1	100.00	100.00
56. Coil	1	100.00	100.00
57. Condensate Pan	1	100.00	100.00
58. Drainage Pipe	1	100.00	100.00
59. Vent Pipe	1	100.00	100.00
60. Flashing	1	100.00	100.00
61. Shingles	1	100.00	100.00
62. Underlayment	1	100.00	100.00
63. Felt Paper	1	100.00	100.00
64. Roofing Nails	1	100.00	100.00
65. Ridge Cap	1	100.00	100.00
66. Gutter	1	100.00	100.00
67. Downspout	1	100.00	100.00
68. Siding Nails	1	100.00	100.00
69. Trim	1	100.00	100.00
70. Door	1	100.00	100.00
71. Window	1	100.00	100.00
72. Stair	1	100.00	100.00
73. Deck	1	100.00	100.00
74. Porch	1	100.00	100.00
75. Walkway	1	100.00	100.00
76. Retaining Wall	1	100.00	100.00
77. Fertilizer	1	100.00	100.00
78. Mulch	1	100.00	100.00
79. Lawn Mower	1	100.00	100.00
80. Hedge Trimmer	1	100.00	100.00
81. Shovel	1	100.00	100.00
82. Pickaxe	1	100.00	100.00
83. Wheelbarrow	1	100.00	100.0

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100
1	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100
2	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100
3	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100
4	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100
5	1	2	3	4	5	6																																																																																														

	Superior work
[] Strong	
[X] Other	

☒ Demolition

☒ Miscellaneous

	Fence	Height
1		
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Sign _____ Sq. Ft. _____

Pool

[] Elevator

[] Asbestos Abatement

[] Other _____

Administrative Surcharge \$ _____

Paid ☐	Check # _____	Minimum fee \$ _____
Collected ☐		TOTAL \$ _____

Collected by: _____

LIBRARY FEE \$ _____

U.C.C. Form F-110A

1	White = Inspector Copy
2	Canary = Office Copy
3	Pink = Office Copy
4	Gold = Analytical Copy

[illegible]

2-3- Sheetrock 4 layers $\frac{1}{2}$ " on walls-
2 layers $\frac{5}{8}$ " on ceiling Jc

2143691



ELECTRICAL
SUBCODE
TECHNICAL SECTION



Date Received
Date Issued
Control #
Permit #

FEB 21 1983 01034
FEE (Office Use Only)

A. IDENTIFICATION—APPLICANT: COMPLETE ALL APPLICABLE INFORMATION, WHEN CHANGING CONTRACTORS, NOTIFY THIS OFFICE. CALL UTILITY DIG NO: 1-800-272-1000.

Block 671 Lot 8
Work Site Location BRICK CHANGERS BRIDGE RD - UNIT 10
BRICK N.S. (CHIC CHICK)
Owner in Fee JEFF BREWER
Address _____

Tele. (908) 405-1282
Contractor RAY ELECTRIC INC.
Address 1155 INDUSTRIAL PKWY
BRICK NJ 08324
Tele. (908) 840-4100
Lic. No. 5830
Federal Emp. No. _____ or Social Security No. _____

B. ELECTRICAL CHARACTERISTICS

Use Group Present _____ Proposed _____
[] Pole/Pad # _____ [] Temporary [] Other RENOVATION
Building Occupied as _____ Utility Co. _____
Est. Cost of Elec. Work \$ 15,000.00

JOB SUMMARY (Office Use Only)

PLAN REVIEW:		INSPECTIONS	
Type:	Failure	Failure	Approval
[] No Plans Required			
Joint Plan Review Required:			
[] Bldg. [] Plumb.			
[] Fire [] Elevator			
[] Elec. Plans Approved			
Date: <u>10/24/93</u>			
Approved by: <u>[Signature]</u>			
SUBCODE APPROVAL			
[] TCO [] LCCO [] CA			
Date: <u>2/18/93</u>			
Approved By: <u>[Signature]</u>			

C. CERTIFICATION IN LIEU OF OATH

I hereby certify that I am the (agent of) owner of record and am authorized to make this application and perform the work listed on this application.

[X] Licensed Electrical Contractor [] Exempt Applicant
Signature—Contractor Seal [Signature]

D. TECHNICAL SITE DATA

NO.	SIZE	ITEM
<u>50</u>		Fixtures (1)
<u>30</u>		Receptacles (2)
<u>12</u>		Switches (3)
<u>92</u>		Total 1 + 2 + 3
		Kw Range
		Kw Oven(s)
		Kw Surface Unit
<u>1</u>		hp Dishwasher
		hp Garbage Disposal
		Kw Dryer
<u>1</u>		Kw AC Unit
		Burglar Alarms
<u>5</u>		Intercoms Panels
		Smoke Detectors
		hp Whirlpool/spa
		Pool Bonding
		hp Pool Filter Motor
<u>1</u>		Pool Lights
		Kw Water Heater(s)
		Kw Central heat:
		oil, gas or elec.
		Kw Baseboard Heat Units
		Thermostats
		hp Heat Pump
		hp Pump(s)
<u>1</u>		hp Amp Motor Control Center/Sub Panels
		Signs
		Light Standards
		hp Motors—Fractional H.P.
		hp Motors—All Others
		Kw Transformers
		Kw Generators
<u>1</u>		300 Amp Service Entrance
		Other <u>SEE PLANS</u>

Paid [] Check # <u>6918</u>	Administrative Surcharge	\$ <u>177.00</u>
	Minimum Fee	\$ <u>12.00</u>
	DCA Training Fee	\$ <u>189.00</u>
Collected by: <u>[Signature]</u>	TOTAL FEE	\$ <u>189.00</u>

U.C.C. Form F-120B 1/83
1 White = Inspector Copy
2 Canary = Office Copy
3 Pink = Office Copy
4 Gold = Applicant Copy

2/11/93 Wires fished in existing wells
except west adjoining wall.

Geo 4/50-

- 5.14.93 (1) Neon sites installed. X mpr?
(2) No access to roof.
(3) Flow in on 40 Amp Bkr.

7801



**FIRE PROTECTION
SUBCODE
TECHNICAL SECTION**



Date Received 4-21-93
Date Issued 4-21-93
Control # 2298-92
Permit # 2298-92

A. IDENTIFICATION—APPLICANT: COMPLETE ALL APPLICABLE INFORMATION. WHEN CHANGING CONTRACTORS, NOTIFY THIS OFFICE. CALL UTILITY DIG NO: 1-800-272-1000.

Block 6N1 Lot 8
Work Site Location 100 BROADWAY
Address 17th Street 08123
Owner in Fee 17th Street
Address 17th Street 08123
Tele. (908) 262-0100
Contractor SPVCO WEST CO.
Address 196 PACIFIC ST PORTERSBORO NJ

D. TECHNICAL SITE DATA
Description of Work Exhaust Hood
Water Supply Source Suppression System
Method of Valve Supervision Suppression System
Local Alarm Supervision Suppression System
Central Supervision Suppression System
Proprietary Supervision Suppression System

B. FIRE PROTECTION CHARACTERISTICS

Use Group Present Proposed Proposed
Constr. Class. Present Proposed Proposed
Heating Systems Present Existing Existing
Type: Gas Oil Electrical Solar
Location: Other
Total Est. Cost of Fire Prot. Work \$ 8500-

Flammable Liquid Storage Tanks
Combustible Liquid Storage Tanks
P.G. Storage Tanks
N.G. Storage Tanks

() Capacity _____ Fuel _____
() Capacity _____ Fuel _____
() Capacity _____ Fuel _____
() Capacity _____ Fuel _____

JOB SUMMARY (Office Use Only)

PLAN REVIEW: INSPECTIONS:
☐ No Plans Required
Joint Plan Review Required: Suppression Test 5/1/93
☐ Bldg. ☐ Plumb. ☐ Elec. Smoke Test 5/1/93
Date: 4/13/93
Approved by: SPVCO
SUBCODE APPROVAL: TCO
Date: 5/13/93
Approved by: 5/13/93

Wet Sprinkler Heads
Dry Sprinkler Heads
TOTAL
Smoke Detectors
Heat Detectors
TOTAL
Stand Pipes
Kitchen Hood Exhaust Systems
Pre-Engineered Systems
CO₂ Suppression
Halon Suppression
Foam Suppression
Dry Chemical
Wet Chemical
Gas or Oil Fired Appliance
OTHER

Number _____ FEE (Office Use Only) _____

Paid ☐ Check # _____
Collected by _____
Administrative Surcharge \$ _____
Minimum Fee \$ _____
TOTAL FEE \$ _____

C. CERTIFICATION IN LIEU OF OATH

I hereby certify that I am the (agent of) owner of record and am authorized to make this application.

Robert J. Davis
SIGNATURE

5/11/93 NO GPS LINE BEING WORK ON

4

4



**FIRE PROTECTION
SUBCODE
TECHNICAL SECTION**



Date Received 11/4/92
Date Issued
Control # 2298-92
Permit #

A. IDENTIFICATION—APPLICANT: COMPLETE ALL APPLICABLE INFORMATION. WHEN CHANGING CONTRACTORS, NOTIFY THIS OFFICE. CALL UTILITY DIG NO: 1-800-272-1000.

Block 671 Lot 8
Work Site Location 100 Rock Road
Owner in Fee Federal Realty Investment Trust
Address 4800 Haddon Lane Suite 500
Bethesda, Maryland 20814
Tele. (800) 658-8980
Contractor William C. de Boer
Address EUI Building Construction Co.
27 South St. Red Bank, N.J. 07701
Tele. (908) 219-9016
Lic. No. _____ or Social Security No. _____
Federal Emp. No. _____

B. FIRE PROTECTION CHARACTERISTICS

Use Group Present BUSINESS Proposed BUSINESS
Constr. Class. Present 1B Proposed 1B
Heating Systems ☐ New ☒ Existing
Type: ☒ Gas ☐ Oil ☐ Electrical ☐ Solar
☐ Other _____
Location: _____
Total Est. Cost of Fire Prot. Work \$ 3,000 ☐ Other _____

JOB SUMMARY (Office Use Only)

PLAN REVIEW: _____
☐ No Plans Required
Joint Plan Review Required: _____
☐ Bldg. ☐ Plumb. ☐ Elec.
☒ Fire Plans Approved
Date: 10/13/92
Approved by: _____
SUBCODE APPROVAL: _____
Date: _____
Approved by: _____

C. CERTIFICATION IN LIEU OF OATH

I hereby certify that I am the (agent of) owner of record and am authorized to make this application.
Edward J. de Boer
SIGNATURE

D. TECHNICAL SITE DATA

Description of Work
Water Supply Source
Method of Valve Supervision
Local Alarm Supervision
Central Supervision
Proprietary Supervision

Flammable Liquid Storage Tanks () Capacity _____ Fuel _____
Combustible Liquid Storage Tanks () Capacity _____ Fuel _____
L.P.G. Storage Tanks () Capacity _____ Fuel _____
L.N.G. Storage Tanks () Capacity _____ Fuel _____

Wet Sprinkler Heads _____
Dry Sprinkler Heads _____
TOTAL _____
Smoke Detectors _____
Heat Detectors _____
TOTAL _____

Kitchen Hood Exhaust Systems _____
Pre-Engineered Systems _____
CO₂ Suppression _____
Halon Suppression _____
Foam Suppression _____
Dry Chemical _____
Wet Chemical _____
Gas or Oil Fired Appliance _____
OTHER _____

Paid ☐ Check # _____ Minimum Fee \$ _____
Collected by _____ TOTAL FEE \$ 191

5/11/63 No. 6745 Exs Line Bony
worked on

110

5.3

Joe - Chief



Date Received
Date Issued 11-4-92
Control #
Permit # 2298-92
Change pld.

A. IDENTIFICATION—APPLICANT: COMPLETE ALL APPLICABLE INFORMATION. WHEN CHANGING CONTRACTORS, NOTIFY THIS OFFICE. CALL UTILITY DIG NO. 1-800-272-1000.

Block 671 Lot 8 STATE 10
Work Site Location 100 Swift Plaza
Owner in Fee Federal Realty Investment Fund
Address _____
Tele. () 849-2221
Contractor Dynal P. Korbach
Address P.O. Box 471
Tele. () _____
Lic. No. _____
Federal Emp. No. _____ or Social Security No. _____

B. PLUMBING CHARACTERISTICS

Use Group _____ Present _____ Proposed _____
Building Sewer Size _____
Water Service Size _____
Estimated Cost of Plumbing Work \$ _____

JOB SUMMARY (Office Use Only)		INSPECTIONS:		
PLAN REVIEW:	Type:	Failure	Approval	Dates (Month/Day)
☐ No Plans Required	Slab			
☐ Joint Plan Review Required:	Rough			
☐ Bldg. ☐ Elec. ☐ Fire	Water			
☐ Plumb. Plans Approved	Sewer			
Date: _____	Fixtures			
Approved by: _____	Gas Extension			
	Gas Final			
	Solar			
	TCO			

SUBCODE APPROVAL:
☒ CO I 10001 CA
Approved by [Signature]
Date 5/13/93

C. CERTIFICATION IN LIEU OF OATH

I hereby certify that I am the (agent of) owner of record and am authorized to make this application and perform the work listed on this application.

[Signature]
Signature of Contractor Seal

☒ Licensed Plumbing Contractor ☐ Exempt Applicant

D. TECHNICAL SITE DATA (List all fixtures.)

NO.	FIXTURE/EQUIPMENT	FEE (Office Use Only)
2	Water Closet	
	Urinal/Bidet	
2	Bath Tub	
	Lavatory	
4	Shower	
	Floor Drain	
	Sink	
	Dishwasher	
	Drinking Fountain	
	Washing Machine	
	Hose Bibb	
1	Gas Piping	
	Fuel Oil Piping	
	Water Heater	
3	Steam Boiler <u>H.V.A.C.</u>	
1	Hot Water Boiler	
	Sewer Pump <u>ICE Mech.</u>	
	Interceptor/Separator	
2	Backflow Preventer	
3	Greasetrap	
	Water Cooled A/C	
	or Refrigeration Unit	
	Sewer Connection	
1	Water Service Connection	
1	Gas Service Connection	
	Active Solar System	
	Other	

Administrative Surcharge \$ _____
Paid ☐ Check # _____ Minimum Fee \$ _____
Collected by: _____ TOTAL \$ _____

Due \$ 25- for Sewer pump

11-13-93 not ready

5/13/93

Toilet Room - Evemp
No Aid to Toilet Room

as per 5/23-7.8

DM



2298-92

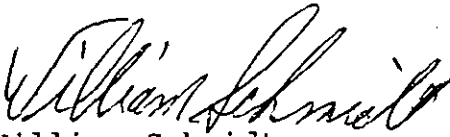
RECEIVED

MAR 8 1993

DIV. OF INSPECTION

To Whom It May Concern:

As of March 5, 1993, we will no longer be performing any work at block 671, lot 8, also known as 100 Brick Plaza, Store #10. This is in reference to permit number 2298-92 issued by the Brick Township Construction Office. The work has been stopped prior to the completion of the rough-in work and prior to the rough-in inspection. Also, prior to this date, person or persons unknown to us have performed work on the drain, waste and vent piping and the gas piping without our permission or supervision.


William Schmidt

William Schmidt Plumbing and Heating

Lic # 2084

*the only plumbing inspection
this unit has had was slab rough on 1-20-93*

RECEIVED

MAR 8 1993

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William Schmidt

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Lic # 2084



OCEAN COUNTY HEALTH DEPARTMENT

No: _____

SANITARY INSPECTION REPORT

NEW ESTABLISHMENT

ESTABLISHMENT INFORMATION

PHONE #		ESTABLISHMENT CODE 39	GOODS ☐ DESTROYED ☐ EMBARGOED
ESTABLISHMENT TRADING NAME CHIC CHICK'S		EVALUATION ☒ SATISFACTORY ☐ CONDITIONALLY SATISFACTORY ☐ UNSATISFACTORY	
NUMBER AND STREET 100 BRICK PLAZA		WATER SUPPLY ☒ Public - Community ☐ Individual (Public - Non-Community)	
CITY OR MUNICIPALITY BRICK	ZIP CODE 08723		
ESTABLISHMENT LICENSE NO.	COMMUN. CODE 1506	RISK II	

OWNER INFORMATION

(Complete this section only if different from establishment information)

NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT JEFF BREWER		TIME (2400 HOURS)		
NUMBER AND STREET 17 MOORE RD		DATE 9-18-92	BEGIN 08:30	END 09:00
CITY OR MUNICIPALITY MARLBORO	STATE NJ	COMPLAINT NO. _____		
ZIP CODE 07746	COMMUN. CODE	COMPLAINT REC. _____		
		COMPLAINT INSPECTED _____		

INSPECTION TYPE ☐ COMPLAINT ☐ INITIAL INSPECTION ☐ REINSPECTION ☒ PLAN REVIEW ☐ CONFERENCE	TYPE OF ESTABLISHMENT ☒ RETAIL ☐ WHOLESALE ☐ VENDING MACHINE NO. OF MACHINES _____ ☐ FROZEN DESSERTS ☐ OTHER _____	Mr. Charles Kauffman Health Officer Sunset Avenue C.N. 2191 Toms River, N.J 08754 Telephone No. 201-341-9700 NAME OF INSPECTING OFFICIAL (Print) Joseph A. Caprio SIGNATURE OF INSPECTING OFFICIAL Joseph A. Caprio PERMANENT REG. NO. B-375
---	---	--



OCEAN COUNTY HEALTH DEPARTMENT

P.O. Box 2191
Toms River, N.J. 08754-2191
908-341-9700

HERBERT W. ROESCHKE
PUBLIC HEALTH COORDINATOR

September 21, 1992

Township of Brick
401 Chambers Bridge Road
Brick, New Jersey 08723

re: Proposed Floor Plans
Block 671 Lot 8
Chic Chick's
100 Brick Plaza
Brick

Dear Sir,

I have reviewed the floor plans for the above-referenced proposed food establishments and have found them to be in substantial compliance with Chapter XII, the N.J. State Retail Food Code.

If you should have any questions, please feel free to contact me at this office.

Very truly yours,

Joseph A. Caprio

Joseph A. Caprio
Sanitary Inspector

cc: Brick Township Board of Health
Brick Township, Arthur Cierzo, Construction Official

JAC/pjp

DETAILED DATA SHEET

[illegible]**Pages**



OCEAN COUNTY HEALTH DEPARTMENT

P.O. Box 2191
Toms River, N.J. 08754-2191
908-341-9700

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Very truly yours,

Joseph A. Caprio
Sanitary Inspector

cc: Brick Township Board of Health
Brick Township, Arthur Cierzo, Construction Official

JAC/pjp



OCEAN COUNTY HEALTH DEPARTMENT

No: _____

SANITARY INSPECTION REPORT

NEW ESTABLISHMENT

ESTABLISHMENT INFORMATION

PHONE #		ESTABLISHMENT CODE 39	GOODS ☐ DESTROYED ☐ EMBARGOED
ESTABLISHMENT TRADING NAME CHIC CHICK'S		EVALUATION ☒ SATISFACTORY ☐ CONDITIONALLY SATISFACTORY ☐ UNSATISFACTORY	
NUMBER AND STREET 100 BRICK PLAZA			
CITY OR MUNICIPALITY BRICK	ZIP CODE 08723		
ESTABLISHMENT LICENSE NO.	COMMUN. CODE 1506	RISK II	WATER SUPPLY ☒ Public - Community ☐ Individual (Public - Non-Community)

OWNER INFORMATION

(Complete this section only if different from establishment information)

NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT JEFF BREWER		TIME (2400 HOURS)	
NUMBER AND STREET 17 MOORE Rd		DATE 9-18-92	BEGIN 08:30
CITY OR MUNICIPALITY MARLBORO		END 09:00	
STATE NJ	COMPLAINT NO.		
ZIP CODE 07746	COMPLAINT REC.		
COMMUN. CODE	COMPLAINT INSPECTED		

INSPECTION TYPE

TYPE OF ESTABLISHMENT

Mr. Charles Kauffman
Health Officer
Sunset Avenue
C.N. 2191
Toms River, N.J. 08754
Telephone No. 201-341-9700

NAME OF INSPECTING OFFICIAL (Print)

SIGNATURE OF INSPECTING OFFICIAL

PERMANENT
REG. NO.☐ COMPLAINT☐ INITIAL INSPECTION☐ REINSPECTION☐ PLAN REVIEW☐ CONFERENCE☒ RETAIL☐ WHOLESALE☐ VENDING MACHINE
NO. OF MACHINES☐ FROZEN DESSERTS☐ OTHER**Joseph A. Caprio****Joseph A. Caprio****B-375**

DETAILED DATA SHEET

[illegible]

H.Ö.67

Page 1 of 1



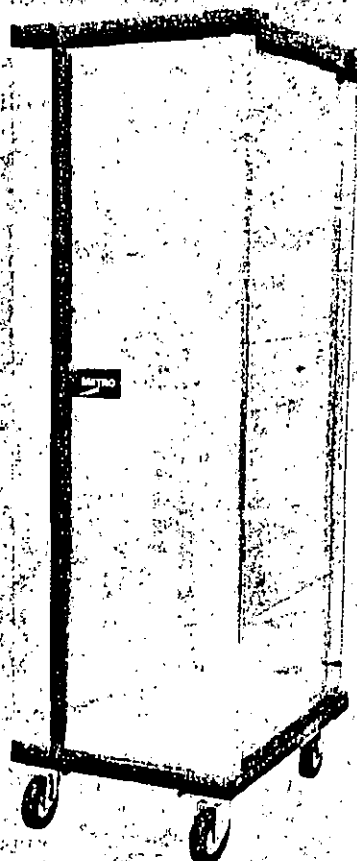
DELIVERY/STORAGE CABINET

Metro MCR

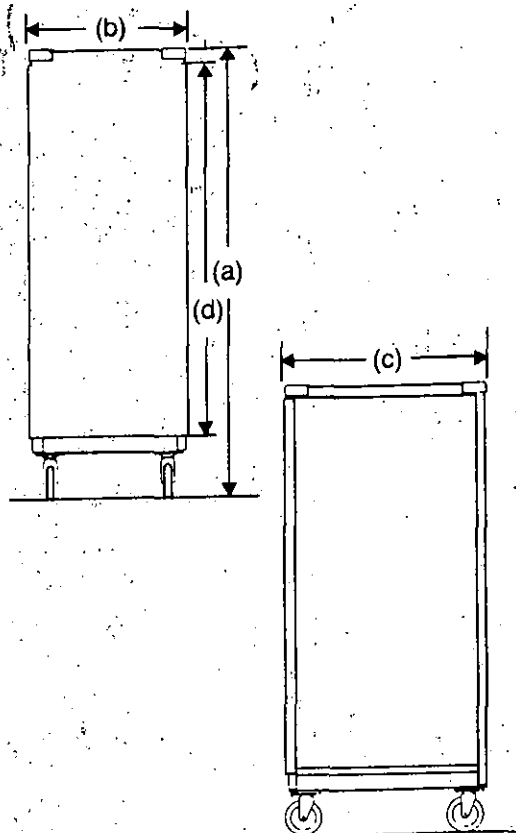
DELIVERY/STORAGE CABINETS

ITEM # 604

- **MANY USES:** Delivery/storage cabinets can be used to hold food in various stages of preparation or to deliver prepared food to the place it is served.
- **STURDY:** Top and bottom corners are reinforced with aluminum castings. This feature, plus a stabilizing bar inside, keep cabinets square and rigid.
- **STRONG AND LIGHTWEIGHT:** Delivery/storage cabinets are made of .063 inch and .100 inch aluminum for strength without excess weight.
- **SAVES SPACE:** When opened, the continuous hinged door fits into a protective recess along the side wall so cabinets can be placed flush against one another to save space.
- **EASY TO OPEN AND CLOSE:** The door can be opened or closed easily by either right or left-handed operators. Dual purpose gravity "slam" latch holds door closed securely or completely opened.
- **DESIGNED FOR EASY CLEANING:** Unitized extruded aluminum slide panels and smooth, obstruction-free chassis permit thorough cleaning. Unique integral hinge design stays clean and sanitary.
- **FOUR SIZES:** Cabinets come in sizes from 35³/₄" to 71³/₄" high to meet every need. Extruded aluminum slide panels hold 18" x 26" sheet pans on 1¹/₂" centers.
- **LOCKABLE DOOR.**



DELIVERY/STORAGE CABINETS



SPECIFICATIONS

MATERIAL:

.063" and .100" high strength aluminum alloy and aluminum alloy extrusions.

TOP:

.063" aluminum formed into box section, reinforced with cast aluminum corners.

BOTTOM:

.100" aluminum formed into box section, reinforced with cast aluminum corners. Provides clean, smooth, obstruction-free floor.

SIDES:

All extruded aluminum including bulb-tipped tray slides on 1 1/2" centers.

BACK:

.063" aluminum brake-formed from flat stock to interlock with rear corner posts.

DOOR:

.100" aluminum reinforced with extruded door pull; extruded door hinge; door swings 270 degrees and recedes into side wall with door stay; dual purpose gravity "slam" latch holds door closed or fully opened.

CASTERS:

Two B5DN on back — 5" double ball bearing swivel, ball bearing axle, nickel-plated, donut neoprene-tired, pre-lubricated, bolted through separate full-length angle-formed 1/8" thick aluminum plates to bottom of chassis. Two B5DNB on front — same as above, with wheel brake.

DIMENSIONS

Model No.	(a) Height (in.)	(a) Height (mm)	(b) Width (in.)	(b) Width (mm)	(c) Depth (in.)	(c) Depth (mm)	(d) Inside Height (in.)	(d) Inside Height (mm)	Slide Spacing (in.)	Slide Spacing (mm)	No.	Pan Capacity Size (in.)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
DSC4N	35 3/4	908	22 3/8	568	28 3/8	720	24 3/4	628	1 1/2	38	16	18x26	79	36
DSC5N	47 3/4	1212	22 3/8	568	28 3/8	720	36 3/4	933	1 1/2	38	24	18x26	88	40
DSC6N	59 3/4	1517	22 3/8	568	28 3/8	720	48 3/4	1238	1 1/2	38	32	18x26	98	44
DSC7N	71 3/4	1822	22 3/8	568	28 3/8	720	60 3/4	1543	1 1/2	38	40	18x26	108	49

ACCESSORIES

Model

A71 Floor Lock





Township of Brick

401 Chambers Bridge Road, Brick, N.J. 03723 (201) 477-3039

Office of
Division of Inspections

Class
2A
IBC 2006
taken
fire extinguishers

CHECK LIST

Re: Block 671 Lot 8

not to code

Please be advised that your application for a construction permit for the subject property has been rejected due to deficiencies in the following areas:

m 3rd page

Administrative	DRAWING FOR BARRIER FREE CONFUSING
Zoning	(category C.A.D.E)
Engineering	Other
Building	80.9.2 MIN. II of EXITS
Plumbing	810.3 width corridors
Electric	810.1.3 RESTRICTIONS IN
Fire	CORRIDOR

See attached review check list (s) for details as to the reason your submission has been rejected. Please revise your application accordingly and resubmit to this office.

There is a 20 working day time limit for review of all documents submitted with a building permit application. This time limit ceases in the event of a rejection of any type, and starts over again when the rejection(s) have been corrected and the application resubmitted.

FIRE WALLS Rating or (empty or) walls -

~~From MUSE~~ ~~A USE~~ ~~on drawing~~ ~~A2USE~~ ~~guy~~
Arthur J. Cierzo, Construction Official

~~From MUSE~~ ~~A USE~~ ~~on drawing~~ ~~A2USE~~ ~~guy~~

~~Smoke DETECTORS~~

Suppression Sys in Kitchen

Storage Areas

Fire Lock School Room

Smoke detectors Common Areas
MUST take out
Permit for Suppression
Sys. in Kitchen
& Drawing
It
fire hazard
shelved

TOWNSHIP OF BRICK
OCEAN COUNTY, NEW JERSEY
401 CHAMBERS BRIDGE ROAD, BRICK, N.J. 08723

Stevan J. Zboyan, Mayor

Township Council:

Albert Chrobocinski, President
Victor Cantillo
Helen Fayad
Lee Hartman
Thomas G. Malorine
Mary Lou Powner
Warren H. Wolf



Department of Administration & Finance

Division of Inspections
A.J. Cierzo
Construction Official
(908) 477-3000, Ext. 260
Fax: (908) 920-4850

Date: November 19, 1992

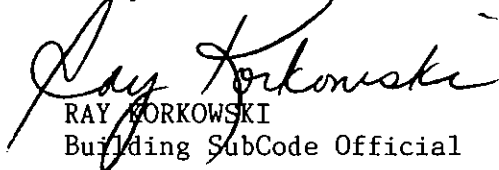
To: Rusty Klumb, Acting Bldg. Inspector

From: Ray Korkowski, Building SubCode Official

Re: Chic Chick

The Brick Township Shopping Center, more specifically Chic Chick is considered A-3. I am considering it as a separate building because of the change of use. It has a 3 hour fire wall (Section 905 and 907).

For your information.


RAY KORKOWSKI
Building SubCode Official

RK/dmc

SIZING FOR WATER AND SEWER SERVICES

Property Owner CHICCHIC Date 10-26 92

Property Address 100 BRICK- Block 671 Lot 8

Zoning _____ Use Group _____

Contractor SCHMIDT License No. Registration 2084

Water Main Size _____ Water Pressure _____ Sewer Main Size _____

<u>Plumbing Fixtures</u>	<u>Number</u>	<u>(sfu) Water Units</u>	<u>(dfu) Drainage Units</u>
1: Water Closet	<u>2</u>	<u>(10) 20</u>	<u>()</u>
2. Lavatory	<u>2</u>	<u>(2) 2</u>	<u>()</u>
3. Bath Tub	_____	<u>()</u>	<u>()</u>
4. Shower Stall	_____	<u>()</u>	<u>()</u>
5. Kitchen Sink	_____	<u>()</u>	<u>()</u>
6. Service Sink	_____	<u>()</u>	<u>()</u>
7. Laundry Tray	<u>4</u>	<u>(3) 12</u>	<u>()</u>
8. Dishwasher	<u>1</u>	<u>() 1</u>	<u>()</u>
9. Washing Machine	_____	<u>()</u>	<u>()</u>
10. Urinal	_____	<u>()</u>	<u>()</u>
11. Floor Drain	_____	<u>()</u>	<u>()</u>
12. Drinking Fountain	_____	<u>()</u>	<u>()</u>
13. Air Conditioner (water cooled)	_____	<u>()</u>	<u>()</u>
14. Dental Unit	_____	<u>()</u>	<u>()</u>
15. Lawn Sprinkler No. of Heads	_____	<u>()</u>	<u>()</u>
16. Fire Sprinkler No. of Heads	_____	<u>()</u>	<u>()</u>
17. _____	_____	<u>()</u>	<u>()</u>
18. _____	_____	<u>()</u>	<u>()</u>

Total 35

Gallons per minute 22.5

Size of Service 1"

Date: _____

Approved: Cyril Arthur
Brick Township Plumbing Inspector

Chick - Chick

RECEIVED

MAR 8 1993

DIV. OF INSPECTION

To Whom It May Concern:

As of March 5, 1993, we will no longer be performing any work at block 671, lot 8, also known as 100 Brick Plaza, Store #10. This is in reference to permit number 2298-92 issued by the Brick Township Construction Office. The work has been stopped prior to the completion of the rough-in work and prior to the rough-in inspection. Also, prior to this date, person or persons unknown to us have performed work on the drain, waste and vent piping and the gas piping without our permission or supervision.

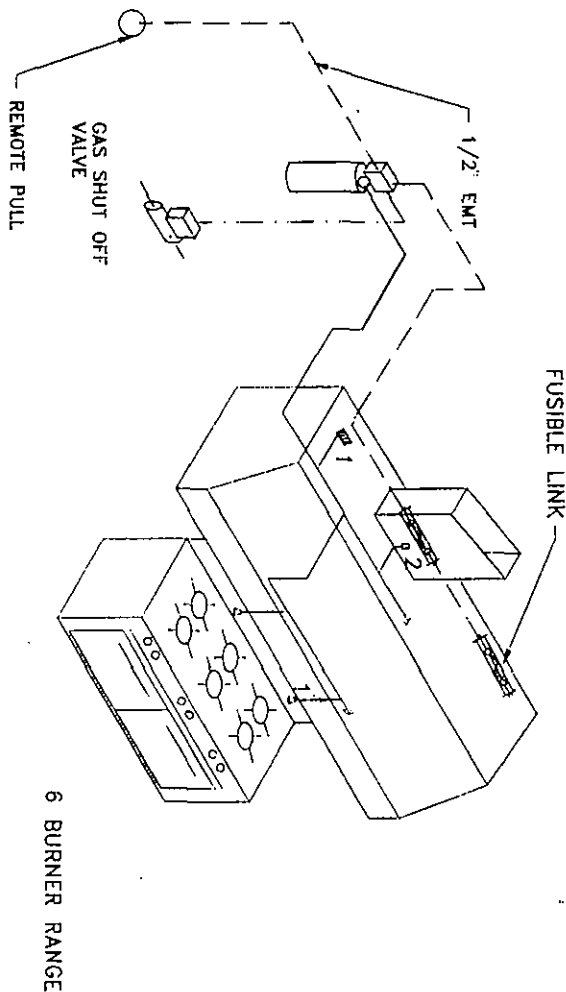
William Schmidt
William Schmidt

William Schmidt Plumbing and Heating

the only plumbing inspection *Lic # 2084*
this unit has had was slab rough on 1-20-93

ALL PIPE TO BE 3/8" SCHED. 40 BLACK

HOOD LENGTH 6'



FIRE SYSTEM ONLY

NOTES : -

1. SYSTEM MFG BY KIDDE-FENVAL
2. SYSTEM TO BE INSTALLED PER MFG REQS. AND NFPA 17 & 96 AND STATE AND LOCAL CODES.
3. REMOTE PULL STATION TO BE INSTALLED 10' FROM HOOD IN DIR. OF EXIT.
4. FUSIBLE LINKS RATED 360 deg. F TO BE INSTALLED IN AIR FLOW PATH OF COOKING EQUIPMENT.
5. FUEL SHUT OFF VALVE TO BE INSTALLED IN GAS LINE BEFORE COOKING EQUIPMENT.
6. HOOD & DUCT BY OTHER AND FILED UNDER SEP. PLANS & PERMIT.

APPLIANCE NOZZLE - 806573
PLENUM NOZZLE 806575
DUCT NOZZLE 806572

FLOW CALCULATION :

2 Appl Noz. @ 1 Pt, 1 Plenum Noz. @ 1 Pt, 1 Duct Noz. @ 1 Pt.
2 Pts. + 1 Pt. + 2 Pts. = 5 Total Pts.
2.5 Gallon Aquablu Systems have a max. flow points of 8

Fire Building Plumbing Zoning
Plan Review Class Date
Brick Township
1/19/93
Elegy

2.5 GALLON KIDDE AQUABLU WET CHEM FIRE SUPPRESSION SYSTEM

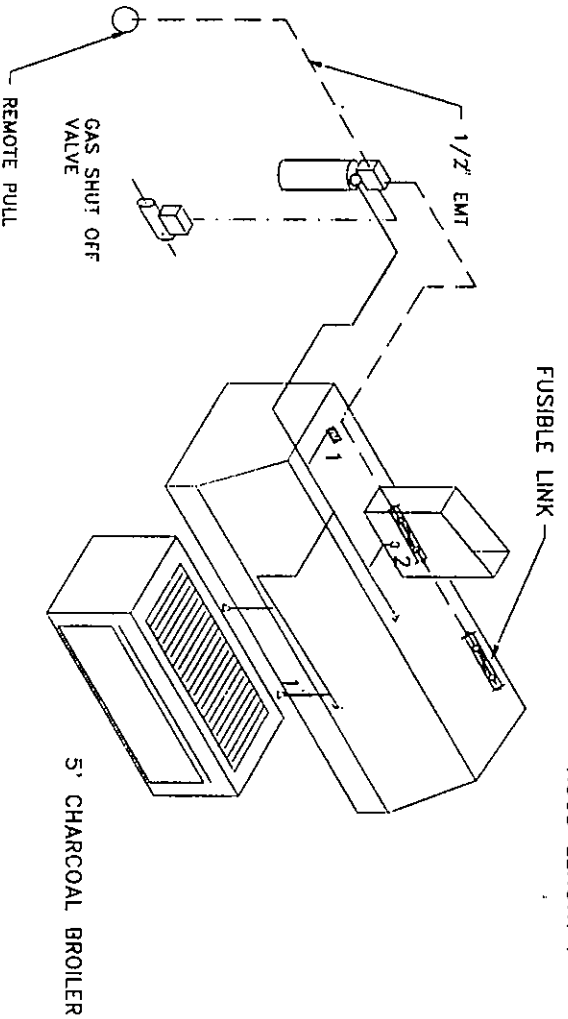
PRE-ENGINEERED FIRE SYSTEM
U.L. LISTED FIRE SUPPRESSION SYSTEM
LISTING # - U.L. EX3559 MAY 1991

CHICK CHICK RESTAURANT	
1000-CEBDAK BHI DCE	
NO SCALE	Drawn by: JK
	(201) 345-3510
KAMP FIRE EQUIPMENT CO.	
432 MAIN ST. PATERSON N.J.	

ALL PIPE TO BE 3/8" SCHED. 40 BLACK

HOOD LENGTH 7'

FIRE SYSTEM ONLY



NOTES : -

1. SYSTEM MFG BY KIDDE-FENWAL
2. SYSTEM TO BE INSTALLED PER MFG REQS. AND NFPA 17 & 96 AND STATE AND LOCAL CODES.
3. REMOTE PULL STATION TO BE INSTALLED 10' FROM HOOD IN DIR. OF EXIT.
4. FUSIBLE LINKS RATED 360 deg. F TO BE INSTALLED IN AIR FLOW PATH OF COOKING EQUIPMENT.
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2.5 Gallon Aquablu Systems have a max. flow Points of 8

2.5 GALLON KIDDE AQUABLU WET CHEM FIRE SUPPRESSION SYSTEM

Plan Review
BRICK TOWNSHIP
Zoning Class
Plumbing Date
Building By
Fire
Energy
Electrical

PRE-ENGINEERED FIRE SYSTEM
U.L. LISTED FIRE SUPPRESSION SYSTEM
LISTING # - U.L. EX3559 MAY 1991

CHICK CHICK RESTAURANT	
1000-CEBAR BRIDGE	
NO. SCALE	Drawn by - JK
	(201) 345-3510
KAMP FIRE EQUIPMENT CO.	
432 MAIN ST. PATERSON N.J.	

Jeff Brewer
17 Moore Rd
Marlboro, N.J. 07746

HEALTH
DEPT



BRICK PLAZA

BRICK TOWNSHIP

OCEAN COUNTY, NEW JERSEY

PROJECT DIRECTORY

FRANCHISOR:

CHIC CHICK SYSTEMS, INC.
7 PENN PLAZA
NEW YORK, N.Y. 10001

OWNER:

JEFF BREWER
17 MOORE ROAD
MARLBORO, NEW JERSEY 07746

FOOD SERVICE DESIGN CONSULTANT:

AL MICENA & ASSOCIATES
960 GRAND BLVD.
DEER PARK, NEW YORK 11729

ARCHITECT:

JACK BALDERES & ASSOCIATES
960 GRAND BLVD.
DEER PARK, NEW YORK 11729

MECHANICAL ENGINEER:

DEMETRIOS KIOSKLIS & ASSOCIATES
ONE CROSS ISLAND PLAZA
ROSEDALE, NEW YORK

KITCHEN

A. SCOPE OF WORK

1. THE WORK OF THIS SECTION CONSISTS OF THE FURNISHING OF ALL MATERIALS, LABOR, FABRICATION, TRANSPORTATION, EQUIPMENT AND APPLIANCES REQUIRED FOR THE COMPLETE INSTALLATION OF ALL FOOD SERVICE EQUIPMENT AS SHOWN ON THE DRAWINGS, AS SPECIFIED, BB BOTH AND AS MAY REASONABLY BE INFERRED AS NECESSARY TO COMPLETE THE WORK IN ALL PARTICULARS.

2. WHERE THE WORD "CONTRACTOR" APPEARS IN THIS SECTION, THIS SHALL MEAN "FOOD SERVICE EQUIPMENT CONTRACTOR."

3. IT SHALL BE THE CONTRACTOR'S RESPONSIBILITY TO VERIFY THE QUANTITIES OF THE ITEMS LISTED HEREIN WITH THOSE SHOWN ON THE DRAWINGS. IN CASE OF ANY DISCREPANCIES, THESE SHALL BE CALLED TO THE ARCHITECT'S ATTENTION FOR CLARIFICATION.

4. ALL UNION RULES AND JURISDICTIONAL TRADE AGREEMENTS SHALL BE ADHERED TO. THIS CONTRACTOR SHALL WORK IN HARMONY WITH OTHER TRADES ON THIS PROJECT.

B. WORK TO BE PERFORMED BY OTHERS:

1. FINAL CONNECTIONS FROM THE VENT DUCTS, OR VENTILATION SYSTEM AND DUCT WORK TO THE MAIN VENTILATION DUCT SYSTEM.

2. FINAL CONNECTIONS, INCLUDING ALL FITTINGS, SUCH AS TRAPS, VALVES, TRIM, FLOOR DRAINS, REQUIRED FOR SINKS, RANGES, ETC., TO THE GAS AND PLUMBING SYSTEM. (FAUCETS BY THIS CONTRACTOR.)

3. ALL COVERETS, MASONRY AND ANY MISCELLANEOUS METALS.

4. FINAL CONNECTIONS TO THE ELECTRICAL SYSTEM INCLUDING ALL CONTROLS EXCEPT THOSE HEREIN SPECIFIED TO BE FURNISHED UNDER THE WORK OF THIS SECTION.

5. DINING ROOM TABLES, CHAIRS, CASH REGISTERS, POTS, PANS, DISHES, GLASSWARE, TRAYS, SILVERWARE WILL BE PROVIDED BY THE OWNER UNLESS OTHERWISE SPECIFIED.

C. QUALIFICATIONS:

1. CONTRACTOR SHALL SUBMIT SATISFACTORY EVIDENCE THAT HE HAS COMPLETED WORK OF SIMILAR SIZE.

1A. Be a fully recognized Food Service Equipment Contractor currently engaged in the installation of standard manufactured and custom fabricated commercial Food Service Equipment for a period of ten (10) years prior to submitting bid.

1B. Have successfully completed similar projects of the same Food Service Equipment dollar value and design scope within the last ten (10) years.

2. CONTRACTOR SHALL ALSO SUBMIT EVIDENCE SHOWING THAT HE HAS EXECUTED CONTRACTS OF A SIZE COMPARABLE TO THE WORK HEREIN SPECIFIED AND THAT HE HAS THE EXPERIENCE AND FINANCIAL RESOURCES TO ENABLE HIM TO EXECUTE THE WORK IN A SATISFACTORY MANNER AND TO DELIVER THE REQUIRED ITEMS OF EQUIPMENT SO AS NOT TO DELAY THE ORDERLY PROGRESS OF THE WORK.

3. IF, BECAUSE OF TRADE UNION RULES, JURISDICTIONAL TRADE AGREEMENTS OR OTHER CONDITIONS, ANY WORK SPECIFIED TO BE PERFORMED UNDER THE CONTRACT MUST BE DONE BY A PARTICULAR TRADE, CONTRACTOR SHALL SUBLET SUCH WORK TO THOSE WHO MAY OR CAN DO SUCH WORK OR MAKE OTHER ARRANGEMENTS AT HIS OWN EXPENSE.

D. SHOP DRAWINGS AND SCHEDULE:

1. CONTRACTOR SHALL SUBMIT SHOP DRAWINGS OF ALL FABRICATED WORK OF THE CONTRACT ON A SCALE OF $3/4''=1'0''$. PREPARE DRAWINGS INDICATING SIZES, HEIGHTS, ETC., OF ALL MECHANICAL SERVICES REQUIRED IN ITEMS OF EQUIPMENT ON A SCALE OF $1/4''=1'0''$. HE SHALL PREPARE AND DELIVER WITHIN SIXTY (60) CALENDAR DAYS AFTER THE AWARD OF THE CONTRACT ($1/4''=1'0''$) DRAWINGS AS MENTIONED ABOVE AND THE REQUIRED SHOP DRAWINGS.

2. THE DRAWINGS SHALL COMPRISE DETAILED DIMENSIONS, LOCATIONS OF WALLS AND PARTITIONS WITHIN THE SCOPE OF THE WORK AND AS MANY AS BE REQUIRED BY ALL OTHER TRADES. SHOP DRAWINGS SHALL SHOW AT LARGE SCALE AND FULL SIZE WHERE PRACTICAL, COMPLETE DETAILS OF EACH ITEM, INCLUDING ALL MECHANICAL SERVICES, TYPICAL CONSTRUCTION DETAILS AND ADJACENT WORK. DRAWINGS SHALL BE IN CONFORMITY WITH THE REQUIREMENTS OF THE ARCHITECT'S DRAWINGS AND THESE SPECIFICATIONS.

3. BOOKLETS CONTAINING ILLUSTRATIONS, ROUGHING DATA, RATED CAPACITIES SHALL BE PREPARED FOR ALL ITEMS NOT REPRESENTED BY THE SHOP DRAWINGS, IN SUCH NUMBER OF COPIES AS MAY BE REQUESTED BY THE ARCHITECT. NO ITEM CONTAINED IN THE BOOKLETS SHALL BE ORDERED FROM THE MANUFACTURERES UNTIL IT HAS BEEN APPROVED. EACH ILLUSTRATION MUST BE MARKED UP SHOWING EXACTLY WHAT IS REQUIRED BY THE SPECIFICATIONS.

E. FIELD MEASUREMENTS:

1. BEFORE PROCEEDING WITH ANY WORK THE CONTRACTOR SHALL VERIFY ALL MEASUREMENTS AT THE PREMISES. WHERE REQUIRED DIMENSIONS ARE NOT IMMEDIATELY OBTAINABLE, AND THE DELAY IN WAITING FOR THESE DIMENSIONS WOULD CAUSE THE WORK TO BE SERIOUSLY DELAYED, THE MATTER SHALL BE REFERRED TO THE ARCHITECT FOR A DECISION. IN OBTAINING MEASUREMENTS AT THE PREMISES, THIS CONTRACTOR SHALL CONSIDER THE WORK REQUIREMENTS OF OTHER TRADES AND ALL EQUIPMENT SHALL BE ARRANGED AND FABRICATED TO PROVIDE NECESSARY CLEARANCES FOR ALL SURROUNDING AND ADJOINING WORK. THE CONTRACTOR SHALL CHECK OVER THE ARRANGEMENT OF PIPING, WIRING OR ELECTRICAL OUTLETS, ETC., AT LOCATIONS OF APPARTAS TO MAKE SURE THAT THE SERVICE WILL HARMONIZE WITH THE REQUIREMENTS OF THE EQUIPMENT.

F. STANDARD OF MANUFACTURE:

1. THESE SPECIFICATIONS ARE INTENDED TO DESCRIBE THE HIGHEST QUALITY EQUIPMENT. ANY DEVIATION FROM THE SPECIFICATIONS WILL NOT BE PERMITTED.

G. STANDARDS:

1. NATIONAL SANITATION FOUNDATIONS TYPE CONSTRUCTION SHALL BE OBSERVED AND ADHERED TO FOR ALL EQUIPMENT.
2. UNDERWRITERS LABORATORIES, INC. AND THE AMERICAN SOCIETY OF MECHANICAL ENGINEERS SHALL APPLY TO ALL WORK PERFORMED UNDER THIS CONTRACT.
3. CONFORMITY WITH THE LOCAL SANITARY CODES AND THE BOARD OF HEALTH REGULATIONS.

H. WORKMANSHIP AND MATERIALS:

1. ALL STAINLESS STEEL SPECIFIED SHALL BE TYPE 302, 18-8, HAVING A CONTENT OF 18% TO 20% CHROME, 7% TO 10% NICKEL AND A MAXIMUM CARBON CONTENT OF .09. ALL SURFACES UNLESS OTHERWISE SPECIFIED SHALL HAVE A POLISHED NO. 4 COMMERCIAL FINISH.
2. ALL MATERIALS SHALL BE NEW AND OF THE HIGHEST WORKMANSHIP.
3. ALL GAUGES OF METALS SHALL BE U.S. STANDARD AND WHERE GAUGES OF METALS ARE NOT SPECIFICALLY MENTIONED, IT SHALL BE NOT LESS THAN 14 GAUGE STAINLESS STEEL.
4. WELDING OF METALS SHALL BE EMPLOYED IN LIEU OF RIVETING AND SOLDERING. ALL WELDS SHALL BE GROUND SMOOTH AND FLUSH. NON-EXPOSED WELDS SHALL BE PROPERLY GROUND. ALL WELDS SHALL BE DONE IN A THOROUGH MANNER WITH WELDING ROD OF THE SAME COMPOSITION AS THE SHEET TO BE WELDED. CARBON ARC WELDING WILL NOT BE ACCEPTABLE.
5. WHEREVER SHEARED EDGES OCCUR, THEY SHALL BE FREE OF BURRS, PROJECTIONS AND FINS TO OBVIATE ALL DANGER OF CUTTING OR LACERATION WHEN THE HAND IS DRAWN OVER SUCH SHEARED EDGES.
6. ALL SINKS, ICE PANS, TABLE SPLASHBACKS AND CURBS AND OTHER EQUIPMENT WHICH MAY HOLD WATER OR LIQUIDS SHALL HAVE ALL VERTICAL AND HORIZONTAL INTERIOR CORNERS ROUNDED TO A MINIMUM RADIUS OF 3/4", 3/8", RADIUS HORIZONTAL BENDS PERMITTED ON WORK TOPS.
7. A STOP VALVE AND A UNION WILL BE FURNISHED AND INSTALLED BY OTHERS IN EACH SUPPLY LINE (WATER, STEAM AND GAS), SERVING EACH PIECE OF EQUIPMENT. THE FOOD SERVICE EQUIPMENT CONTRACTOR SHALL INSTRUCT THE SANITARY AND /OR HEATING CONTRACTORS TO PLACE THE STOP VALVES, UNIONS, ETC., ON THE INLET SIDE OF ALL OTHER OPERATING AND CONTROL VALVES AND ARRANGED SO THAT THE EQUIPMENT CAN BE REMOVED OR PUT OUT OF SERVICE WITHOUT SHUTTING DOWN THE MAIN SUPPLY LINES. THE SANITARY AND/OR HEATING CONTRACTOR WILL PROVIDE ALL PIPING TO THE CONTROLLING FAUCETS OR VALVES, NOT FACTORY INSTALLED WITH THE EQUIPMENT, FOR WATER, GAS AND STEAM SERVICE.
8. ALL EQUIPMENT SPECIFIED AS BEING PROVIDED WITH LOCKS, SHALL BE PROVIDED WITH HIGH-GRADE CYLINDER LOCKS AND WHERE MORE THAN ONE PIECE OF EQUIPMENT IS PROVIDED WITH LOCKS, THE LOCKS SHALL BE KEYED ALIKE.

9. ALL PLASTIC CAULKING COMPOUND SHALL BE INSOLUBLE IN WATER, AS MFG. BY GENERAL ELECTRIC SILICONE, COLOR ALLUMINUM.

10. THE TOPS OF ALL TABLES, ALL SHELVES, EXTERIOR PANELS OF FIXTURES OF THE CABINET TYPE, AND ALL DOORS AND DRAINBOARDS SHALL WHEREVER STANDARD SHEET SIZED PERMIT, EACH BE CONSTRUCTED OF A SINGLE SHEET OF METAL. WHERE SIZE OF EQUIPMENT REQUIRES THE USE OF MORE THAN ONE SHEET OF METAL, SHEETS SHALL BE BUTT-JOINTED WITH ALL JOINTS HAVING CONTINUOUS WELD FOR THEIR FULL LENGTH AND NO JOINT SHALL BE LESS THAN 18" FROM AND EDGE OR END OF A PIECE OF EQUIPMENT. IN ADDITION, ALL JOINTS SHALL BE PROVIDED WITH BATTENS OR STIFFENERS ON UNDER OF UNEXPOSED SIDE, AND SUCH MATERIAL BATTENS OR STIFFENERS SHALL BE WELDED TO JOINTED MATERIAL. FASTENINGS ON EXPOSED SURFACES SHALL BE WELDED, GROUND SMOOTH, AND POLISHED TO MATCH THE ADJOINING SURFACES. THE POLISH GRAIN ON ALL SURFACES OF EACH ITEM OF EQUIPMENT SHALL RUN PARALLEL TO THE LONGEST DIMENSION OF THE EQUIPMENT. ADJOINING ITEMS OF EQUIPMENT SHALL HAVE THE GRAINING RUN IN THE SAME DIRECTION.

11. WHERE EQUIPMENT REQUIRES LEGS, THEY SHALL BE CONSTRUCTED OF 1 5/8" O.D. X 16 GAUGE STAINLESS STEEL PIPE AND FURNISHED WITH STAINLESS STEEL BULLET SHAPED FEET, HAVING A MINIMUM VERTICAL ADJUSTMENT OF 1 1/3" WITHOUT SHOWING ANY EVIDENCE OF THREADING OR ADJUSTABLE BOLTS. FEET SHALL BE FULLY ENCLOSED ON THE BOTTOMS. ADJUSTMENT OF FEET SHALL BE MADE BY MEANS OF A THREADED MEMBER INSIDE OF LEG. TOPS OF LEGS SHALL BE THREADED AND ATTACHED BY MEANS OF SANITARY TYPE FULLY ENCLOSED GUSSETS OF 12 GAUGE STAINLESS STEEL. GUSSETS SHALL BE A MINIMUM OF 5" HIGH, CONED, SHAPED, WITH INTERNAL FASTENING TO RECEIVE THE LEGS. WHERE CROSS BRACING IS REQUIRED OR SPECIFIED, IT SHALL BE 1 1/4" O.D. X 16 GAUGE STAINLESS STEEL PIPE, COPED AND FILLET WELDED TO LEGS AT A POINT APPROXIMATELY 10" ABOVE THE FLOOR. ALL WELDS SHALL BE GROUND SMOOTH AND POLISHED TO MATCH OTHER FINISHINGS. LEGS SHALL BE SPACED NO MORE THAN 5'0" APART. THERE SHALL BE A 6" MINIMUM CLEARANCE, UNLESS OTHERWISE INDICATED, BETWEEN FLOOR AND BOTTOM OF ALL EQUIPMENT ON LEGS.

12. ALL EXPOSED EQUIPMENT FRAMEWORK HEREINAFTER SPECIFIED SHALL BE CONSTRUCTED OF STAINLESS STEEL ANGLES MINIMUM OF 1 1/2" X 1/8". UNEXPOSED FRAMING CAN BE GALVANIZED STEEL. EXPOSED SHALL MEAN VISIBLE FROM 3'6" HIGH LINE OF SIGHT FROM ANY VANTAGE POINT.

13. WHERE IT IS IMPOSSIBLE OR IMPRACTICABLE TO SHIP FABRICATED COUNTERS AND OTHER ITEMS OR EQUIPMENT AS SINGLE CONTINUOUS UNITS, THEY SHALL BE MADE IN THE LARGEST SECTIONS POSSIBLE. ALL ITEMS, DELIVERED TO THE JOB IN MORE THAN ONE SECTION, SHALL BE FABRICATED SO THAT ALL SURFACES WILL FINISH FLUSH IN A FIELD WELDED, GROUND AND POLISHED JOINT.

14. ALL EQUIPMENT, WHICH IS CONSTRUCTED OF MORE THAN ONE PIECE OR SHEET OF METAL, SHALL BE CONTINUOUSLY BUTT WELDED TOGETHER WITH WELD GROUND SMOOTH AND POLISHED. NO OTHER FORM OR PROCESS FOR JOINING METALS WILL BE ACCEPTED. ALL WELDED PARTS SHALL PRESENT HOMOGENEOUS NON-POROUS SURFACES, FREE FROM PITS, CRACKS, IMPERFECTIONS OR DISCOLORATION PER ASTM STANDARDS. ALL WELDS SHALL BE ELECTRIC PROCESS WITH ALL JOINTS GROUND SMOOTH AND POLISHED. WELDS ON UNDERSIDES OF COUNTERS OR TABLES SHALL BE GROUND SMOOTH AND PASSIVATED WITH AN ACID SOLUTION TO REMOVE ALL WELD DISCOLORATIONS AND OXIDATION TO ARREST CORROSION.

15. FASTENINGS SUCH AS RIVETS, BOLTS, SCREWS, NUTS AND WASHERS SHALL BE OF STEEL, EXCEPT WHERE BRASS OR STAINLESS STEEL IS FASTENED, IN WHICH CASE THEY SHALL BE BRASS OR STAINLESS STEEL, RESPECTIVELY. WHERE DISSIMILAR METALS ARE FASTENED, BOLTS, RIVETS, SCREWS, NUTS, AND WASHERS SHALL BE OF THE HIGHEST GRADE METAL. THE SPACING AND EXTENT OF SUCH FASTENINGS SHALL BE SUCH AS TO INSURE SUITABLE FASTENING AND PREVENT BULGING OF METALS FASTENED.

16. ALL PANS FOR WATER, ICE OR THOSE REFRIGERATED BY MECHANICAL MEANS, SHALL HAVE WASTE CONNECTIONS. ALL WASTE CONNECTIONS SHALL BE OF SIZES INDICATED AND SHALL BE PROVIDED WITH STANDARD THREADED HEAVY CAST BRASS AND CHROMIUM PLATED STUDS WITH TAILPIECES TO RECEIVE CONNECTIONS WHICH WILL BE MADE AS SPECIFIED UNDER OTHER SECTIONS OF THESE SPECIFICATIONS. ALL WASTE OUTLETS COMING IN CONTACT WITH OR IMMEDIATELY ADJACENT TO FOOD STUFFS SHALL BE PROVIDED WITH AN INDIRECT TYPE OF WASTE FITTINGS. ALL OPERATING VALVES SHALL BE FURNISHED AND PLACED WITHIN EASY REACH OF THE OPERATOR. ALL WASTE OUTLETS, HOT AND COLD WATER LINES IN COUNTER OR OTHER EQUIPMENT SHALL BE ARRANGED SO THAT PLUMBING, HEATING, ELECTRICAL AND OTHER CONNECTIONS TO HOUSE SERVICE LINES MAY BE READILY MADE OR DISCONNECTED WITHOUT DISMANTLING OR DAMAGING EQUIPMENT. ALL EXPOSED PIPING SHALL BE CHROME PLATED.

17. ALL SINKS SHALL HAVE A MINUM 2" IPS LEVER HANDLE CAST BRASS CHROME PLATED OUTLETS WITH TAILPIECES AND CONNECTED 1 1/4" IPS CHROME PLATED OVERFLOWS, FACTORY INSTALLED BY FABRICATOR, WASTE PIPE (TAILPIECES) ON THE FIXTURE SIDE OF THE TRAPS SHALL BE SEM-ANNEALED SEAMLESS BRASS TUBING. UNION ON THE FIXTURE SIDE OF THE TRAPS MAY BE SLIP OR FLANGED JOINT UNIONS OF CAST BRASS WITH SOFT RUBBER OR LEATHER GASKETS, ALL OTHER PIPE, UNLESS OTHERWISE SPECIFIED, SHALL BE RED BRASS CONFORMING TO ASTM-B43, OR LATEST REVISION YEAR. WHERE TRAPS ARE SPECIFIED AS PART OF THE TRIMMINGS PROVIDED WITH THE EQUIPMENT THEY SHALL BE CAST BRASS "P" OR "S" TYPE TRAPS AND PROVIDED WITH A CAST BRASS SCREW CLEAN OUT PLUG.

18. WATER INLET LOCATIONS SHALL BE LOCATED IN ALL CASES ABOVE THE POSITIVE WATER LEVEL TO PREVENT SIPHONING OF LIQUIDS INTO THE WATER SYSTEM. HOWEVER, WHENEVER CONDITIONS REQUIRE A WATER INLET TO BE PLACED BELOW THE POSITIVE WATER LEVEL, A SUITABLE TYPE OF VACUUM BREAKER SHALL BE PLACED ON THE FIXTURE AND FORM PART OF SAME TO PREVENT SUCH SIPHONING. FAUCETS AND OPERATING VALVES ARE TO BE FURNISHED FOR EACH ITEM WHERE REQUIRED.

19. COUNTER SECTIONS AND SECTION COUNTERS, WHICH ARE IN LINE WHETHER FRONT OR BACK COUNTER, SHALL BE CONSTRUCTED FOR ASSEMBLY IN THE FIELD AS ONE CONTINUOUS PIECE OF EQUIPMENT WITH ALL JOINTS, GROUND POLISHED, FLUSH AND LEVEL.

20. ALL DRAWERS SHALL BE CONSTRUCTED OF 18 GAUGE STAINLESS STEEL, UNLESS OTHERWISE INDICATED ON DRAWING, AND POLISHED TO A #4 FINISH INSIDE AND HAVING ALL CORNERS BOTH VERTICAL AND HORIZONTAL CONED TO A MINIMUM 1" RADIUS. EACH DRAWER SHALL BE DIE-STAMPED OR ALL WELDED CONSTRUCTION WITH ALL WELDS GROUND SMOOTH AND POLISHED. FRONT OF EACH DRAWER SHALL BE CONSTRUCTED OF 14 GAUGE STAINLESS STEEL, CHANNEL SHAPED, PROVIDED WITH FULL FLOATING BALL BEARING ROLLERS, AUTO-STOPPS AND RELEASE CATCHES. FREE HANGING DRAWERS ARE TO BE SET INTO A FULLY ENCLOSED VERMIN-PROOF HOUSING CONSTRUCTED OF 18 GAUGE STAINLESS STEEL. TOOL DRAWERS SHALL BE 20"X20"X5" DEEP INSIDE DIMENSIONS AND BE PROVIDED WITH PINTUMBLER CYLINDER LOCKS.

21. SLIDING DOORS SHALL BE DOUBLE WALLED, HAVING BOTH LINER AND OUTER PANELS OF #18 GAUGE STAINLESS STEEL REINFORCED BETWEEN BY WIDE CHANNELS, RUNNING ENTIRE HEIGHT OF DOOR AND MADE OF STAINLESS STEEL. BOTH INNER AND OUTER PANELS SHALL BE PAN SHAPED, THE EDGES FLANGED 1/2", THE INNER PANEL FITTING TIGHTLY INSIDE THE OUTER AND THE TWO HELD TOGETHER BY WELDING. THE ENTIRE FRONT FACE OF DOOR SHALL BE WITHOUT SEAM OR JOINT. ALL CORNERS SHALL BE WELDED GROUND SMOOTH AND POLISHED. DOORS SHALL BE SET IN ROLLER BEARING GUIDES, WITH BOTTOM GUIDE SET FLUSH WITH BOTTOM SHELF OF CABINET. DOORS SHALL BE EQUIPPED WITH LIMIT STOPPS TO PREVENT TELESOPING. ALL SLIDING DOORS SHALL BE ADEQUATELY STIFFENED, SOUNDDEADENED AND SHALL NOT RATTLE OR BE OTHERWISE NOISY. ALL GUIDES SHALL BE STAINLESS STEEL. DOORS SHALL BE REMOVABLE WITHOUT THE USE OF TOOLS, AND BE PROVIDED WITH LOCKS.

22. UNDERSIDE OF TOPS FOR SERVING COUNTERS, DISHTABLE AND DRAIN BOARDS SHALL BE TREATED WITH AN APPROVED SPRAY ON SOUND-DEADENING MATERIAL WITH AN ALUMINUM SPRAY FINISH. SOUND-DEADENING SHALL BE APPLIED AFTER TOPS HAVE BEEN COMPLETELY FABRICATED.

23. PROTECTIVE COVERINGS SHALL BE FINISHED FOR THE PROTECTION OF THE EQUIPMENT UNTIL SUCH TIME AS IT IS READY FOR INSPECTION AND/OR DEMONSTRATION.

24. FAUCETS SHALL FURNISHED FOR ALL SINKS. DECK TYPE FAUCETS SHALL BE MODEL NO. B-221 AND SPLASHBACK FAUCETS SHALL BE MODEL NO. B-231 AS MANUFACTURED BY T & S BRASS AND BRONZE WORKS, INC. OR APPROVED EQUAL.

I. DELIVERY AND SETTING:

1. ALL EQUIPMENT HEREIN SPECIFIED SHALL BE DELIVERED TO THE PREMISES, UNLOADED, UNCRATED, HANDLED, PROTECTED AS IS NECESSARY, ASSEMBLED AND COMPLETELY INSTALLED IN POSITION AS INDICATED ON THE DRAWINGS. IT SHALL BE SET LEVEL, PLUMB AND TRUE, AND SHALL BE SUITABLE ANCHORED TO FLOORS, WALLS AND CEILINGS AS REQUIRED. ALL EQUIPMENT SHALL BE HANDLED AND ARRANGED TO RECEIVE UTILITIES AND OTHER MECHANICAL CONNECTIONS AS REQUIRED AND WHICH WILL BE PROVIDED BY OTHERS.

2. DURING THE TIME OF INSTALLATION, THE PREMISES SHALL BE KEPT REASONABLE CLEAN AND CLEAR OF CRATING AND OTHER DEBRIS. WHEN INSTALLATION IS COMPLETE, THE KITCHEN EQUIPMENT CONTRACTOR SHALL, AS PART OF THE WORK INCLUDED, REMOVE ALL STAINS, MARKS, ETC., FROM THE KITCHEN AND FOOD SERVICE EQUIPMENT AND SHALL LEAVE THE EQUIPMENT CLEAN AND READY FOR OPERATION AND ACCEPTANCE BY THE OWNERS.

3. WHENEVER WELDING, BRAZING, TORCH CUTTING AND/OR WHEN THE USE OF AN OPEN FLAME IS REQUIRED ANYWHERE WITHIN THE STRUCTURE, A SUITABLE FIRE EXTINGUISHER WITH A QUALIFIED COMPETENT ATTENDANT SHALL BE STATIONED IN THE AREA OF OPERATION AT ALL TIMES WHILE SUCH AFOREMENTIONED FIRE HAZARDOUS WORK IS IN PROGRESS.

J. REFRIGERATORS AND REFRIGERATION UNITS:

1. ALL REFRIGERATED ITEMS SHALL BE COMPLETE WITH A FULL CHARGE OF REFRIGERANT GAS, A BALANCE SYSTEM OF COOLS AND CONDENSING UNIT, COMPLETE WITH AUTOMATIC CONTROLS FOR MAINTAINING THE INTERIOR AT A PRESELECTED TEMPERATURE, RANGING FROM 350 DEGREES F TO 40 DEGREES F. THE TEMPERATURE SETTINGS SHALL BE SET AT 37 DEGREES F WHEN NOT PARTICULARLY SPECIFIED.

2. ALL REFRIGERATED CABINETS SHALL BE EQUIPPED WITH A EASILY READ 2" DIAMETER FACE DIAL THERMOMETER, READING -40 DEGREES F TO -60 DEGREES F, LOCATED AT THE FRONT OF EACH ITEM, FLUSH MOUNTED TO PERMIT VISUAL TEMPERATURE CHECK WITH PROVISION FOR FIELD CALIBRATION.

3. LOCAL SERVICE ON A TWENTY-FOUR HOUR PER DAY CALL BASIS SHALL BE PROVIDED FOR A PERIOD OF ONE YEAR FROM DATE TO INITIAL START-UP, FREE OF CHARGE.

4. IN ADDITION, ALL HERMETICALLY SEALED UNITS SHALL BE FURNISHED WITH A WARRANTY FOR A PERIOD OF FIVE YEARS FROM FINAL ACCEPTANCE OF THE INSTALLATION.

K. OPERATING INSTRUCTIONS AND MAINTENANCE:

1. THE KITCHEN EQUIPMENT CONTRACTOR SHALL LEAVE ALL ITEMS OF EQUIPMENT IN PERFECT OPERATING CONDITION AND SHALL FURNISH THE SERVICES OF A COMPETENT REPRESENTATIVE TO INSTRUCT THE OWNER'S EMPLOYEES IN THE PROPER USE AND CARE OF THE EQUIPMENT, INCLUDING THE REFRIGERATION SYSTEMS. IN ADDITION, THREE PRINTED COPIES OF INSTRUCTIONS SHALL BE PROVIDED TO THE OWNER, COVERING THE OPERATION AND MAINTENANCES OF ALL EQUIPMENT.

2. EQUIPMENT DESCRIBED HEREIN SHALL BE PROVIDED WITH SERVICE FOR A PERIOD OF ONE YEAR AFTER FINAL ACCEPTANCE OF THE EQUIPMENT. IT SHALL ALSO INCLUDE REPAIR AND REPLACEMENT OF ELECTRICAL AND MECHANICAL PARTS OF THE EQUIPMENT WHENEVER THIS IS REQUIRED DURING THE MAINTENANCE PERIODS. IF PARTS MAY BE REQUIRED, ONLY STANDARD PARTS PRODUCED BY THE MANUFACTURER OF THE EQUIPMENT MAY BE USED. ALL WORK UNDER THIS MAINTENANCE AND CALL BACK PROVISION SHALL BE PERFORMED BY COMPETENT PERSONNEL UNDER THE MANUFACTURER'S SUPERVISION. ANY WORK NEEDED SHALL BE PERFORMED DURING THE REGULAR WORKING HOURS AND DAYS EXCEPT FOR EMERGENCY SERVICE, WHICH

SHALL BE AVAILABLE AT ALL TIMES. SERVICE SHALL BE PROVIDED FOR A PERIOD OF ONE YEAR AT NO ADDITIONAL CHARGE TO OWNER.

L. MOTORS AND ELECTRICAL CHARACTERISTICS:

1. UNLESS OTHERWISE SPECIFIED ON THE EQUIPMENT SCHEDULE, ALL FRACTIONAL HORSEPOWER MOTORS 1/2 AND ABOVE SHALL BE SUPPLIED TO OPERATE ON 208 VOLTS, 3 PHASE, 4 WIRE AND SHALL BE PROVIDED WITH A MAGNETIC PUSH BUTTON.

2. UNLESS OTHERWISE SPECIFIED ON THE EQUIPMENT SCHEDULE, ALL MOTOR S UNDER 1/3 H.P. SHALL BE SUPPLIED TO OPERATE ON 60 CYCLE, SINGLE PHASE WITH MANUAL STARTING SWITCH WITH THERMAL OVERLOAD PROTECTION, UNLESS THESE MOTORS SHALL BE USED FOR DEVICES REQUIRING AUTOMATIC OPERATION, IN WHICH CASE A MAGNETIC TYPE WITH MANUAL RESET WILL BE PROVIDED.

3. ALL MOTORS SHALL BE OF THE DRIP-PROOF, SPLASHPROOF OR TOTALLY ENCLOSED TYPE. ALL MOTORS SHALL HAVE WINDINGS IMPREGNATED TO RESIST MOISTURE. MOTORS SHALL HAVE AMPLE POWER TO OPERATE MACHINERY FOR WHICH DESIGNATED, UNDER A FULL LOAD OPERATING CONDITION, WITHOUT EXCEEDING NAMEPLATE RATINGS. (MOTORS IMPREGNATED WITH ISONEL 31 OR PD GEORGE 2106 AS MFG. BY DOW CHEMICAL).

4. WHERE HEATING ELEMENTS ARE REQUIRED FOR OPERATION OF KITCHEN EQUIPMENT, EACH SEPARATE HEATING ELEMENT SHALL BE INTERCONNECTED WITH A SWITCH AND PILOT LIGHT. WHERE A SINGLE ELEMENT HAS A THREE HEAT SETTING, THE SWITCH SHALL HAVE A MULTIPLE SETTING, CONSISTING OF HIGH, MEDIUM LOW AND OFF POSITION.

M. TESTING:

1. TESTS OF ALL EQUIPMENT SHALL BE PERFORMED IN THE PRESENCE OF THE AUTHORIZED REPRESENTATIVE OF THE RESPECTIVE AUTHORITIES. ALL DEFECTS DISCLOSED BY THE TESTS SHALL BE ELIMINATED TO THE SATISFACTION OF THE OWNERS AND CORRECTED AREAS RETESTED.

2. PROVIDE NECESSARY TECHNICIANS, MATERIALS AND EQUIPMENT REQUIRED TO CONDUCT THESE TESTS. UPON REQUEST, A STATEMENT SHALL BE FURNISHED TO THE OWNERS SHOWING THE SCHEDULE OF TESTING, DATE AND RESULTS.

N. SPECIAL NOTES:

1. DIMENSIONS GIVEN HEREIN AND/OR THE DRAWINGS ARE APPROXIMATE ONLY AND IN ALL CASES WHERE EQUIPMENT IS INTENDED TO OCCUPY FIXED LOCATIONS AND SPACES, THE PHYSICAL CONDITIONS OF THE BUILDING ARE TO CONTROL THE ABSOLUTE SIZES.

O. SAFETY PRECAUTIONS:

1. IN VIEW OF THE POSSIBILITY THAT CERTAIN INDIVIDUALS HAVE A TENDENCY TO DAMAGE EQUIPMENT AND TO INJURE THEMSELVES, ALL MOVING PARTS OF THE FOOD SERVICE EQUIPMENT SHALL BE FULLY PROTECTED AGAINST IMPROPER OR CARELESS ACCESS. HOT WATER AND STEAM PIPING SHALL BE EITHER SUBSTANTIALLY COVERED OR MADE SAFE BY LOCATION TO PREVENT INJURY TO OPERATORS OR AIDES. THE EQUIPMENT REQUIRING GUARDS SHALL BE PROVIDED WITH 18 GAUGE SOLID OR EXPANDED METAL ENCLOSURES, OR 18 GAUGE WIRE OF 1/4" MESH, SUITABLY FRAMED WITH SOLID METAL, ON ALL ACCESSIBLE SIDES OF THE MACHINES REQUIRING GUARDING, AS APPROVED. GUARDS SHALL BE REMOVABLE ONLY THROUGH THE USE OF PROPER TOOLS AND SHALL BE SECURED DIRECTLY TO THE MACHINE FRAME, ADEQUATELY REINFORCED, AS APPROVED, WHERE REQUIRED TO INSURE COMPLETE RIGIDITY. OPENINGS MAY BE MADE IN THE GUARDS TO PERMIT THE PASSAGE OF PIPING OR VALVE STEMS. GUARDS AND ENCLOSURES TO BE S/S. THE GUARDS OR SAFETY DEVICES, AS HEREIN SPECIFIED, SUCH AS GEAR GUARDS, BELT GUARDS, INTERLOCKS, EMERGENCY STOPS, ETC. SHALL BE PROVIDED, FACTORY INSTALLED AND SHALL BE THE LATEST IMPROVED ATTACHMENTS AND/OR GUARDS, ETC. DESIGNED ESPECIALLY FOR THE EQUIPMENT AND FOR PROPER PROTECTION.

P. LOCKS:

1. ALL LOCKS THAT ARE TO BE PROVIDED BY FABRICATOR ARE TO BE KEYED ALIKE.

Q. CERTIFICATES:

1. UPON COMPLETION OF THE WORK, IF REQUIRED, CONTRACTOR SHALL OBTAIN CERTIFICATED OF APPROVAL, ACCEPTANCE AND COMPLIANCE WITH ALL LAWS AND SHALL DELIVER THESE CERTIFICATES TO THE OWNER.

2. THE WORK SHALL NOT BE DEEMED TO HAVE REACHED A STATE OF COMPLETION UNTIL THE CERTIFICATES HAVE BEEN DELIVERED.

R. FINAL CLEANING OF EQUIPMENT:

1. BEFORE THE FINAL INSPECTION OF THE WORK BY THE ARCHITECT, CONTRACTOR SHALL REMOVE THE PROTECTIVE COVERING FROM HIS WORK AND GIVE ALL PARTS OF THE EQUIPMENT A THOROUGH CLEANING AND SERVICING, MAKING AND LEAVING ALL ITEMS FREE FROM DEFECTS OF ANY KIND.

S. GUARANTEE:

1. THE CONTRACTOR SHALL GUARANTEE ALL NEW FOOD SERVICE EQUIPMENT FOR A PERIOD OF TWELVE (12) MONTHS FROM DATE OF ACCEPTANCE OF THE INSTALLATION AND SHALL REPLACE AT HIS OWN EXPENSE WITH NEW ANY OR ALL PARTS GIVING INDICATION OF FAULTY WORKMANSHIP, ENGINEERING OR MATERIAL. ALL REFRIGERATION EQUIPMENT DESCRIBED IN THIS SECTION SHALL BE TESTED AND PLACED IN PROPER OPERATING ORDER. ONE (1) YEAR FREE SERVICE SHALL BE PROVIDED BY THIS CONTRACTOR, STARTING WITH DATE OF FINAL PAYMENT.

Item No. 1--One (1) Req'd: Exhaust hood as mfg. by Gaylord, model no. CX-BDL-DX-CL-72, constructed to size and shape as shown on drawings.

Item No. 2--One (1) Req'd: Fire protection system shall be NEPA #96 and to local code requirements. See drawings for details.

Item No. 3--One (1) Req'd: Rotissory unit as mfg. by Hardt, to be constructed to size and shape as shown on drawings.

Item NO. 4--One (1) Req'd: Cash register as mfg. by TEC, model No. MA-1600 and to operate on 115/60/1Ø.

Item No. 5--One (1) Req'd: Front counter to be constructed of plastic laminate, to size and shape as shown on drawing. Color to be selected by owner.

Item No. 6--One (1) Req'd: Soda machine as mfg. by Sitco, model no. FFCEB-1522 drop in unit. Five valve dispensing system.

Item No. 7--One (1) Req'd: Universal fast flow post mix installation kit as mfg. by Sitco, complete with high Capacity carbonator and all controls.

Item No.24-One (1) Req'd: Hand sink as mfg. by Advance,
model no. DI-1-10, complete with
H & CW faucet and strainer.

Item No.25-One (1) Req'd: Soap & paper dispenser as mfg. by
Advance, model no. 7-PS-35.

Item No.26-One (1) Req'd: Reach-In refrigerator as mfg. by
True, model no. T-49

Item No.27-THREE (3) Req'd: Table tops as mfg. by L & B,
Chic Chick Style.

Item No.28-Three (3) Req'd: Table bases as mfg. by L & B, model
#9018, Blk. Crackle.

Item No.29-One (1) Req'd: Garbage disposal to be constructed
of plastic laminate, to size and
shape as shown on drawing.

Item No.30-Two (2) Req'd: Table top to be constructed of
plastic laminate to size and
shape as shown on drawing. Owner
could elect a different top
material.

Item No. 31-Two (2) Req'd: Table base as mfg. by L & B, model
no. 9018, blk. crackle.

Item No. 32-Fifty Four (54) Req'd: Chairs as mfg. by L & B, model no. 618PS, Blk frame, red seat.

Item No. 33-Five (5) Req'd: Table top as mfg. by L & B, model no. 21' x 18". plastic laminate or different material as selected by owner.

Item No. 34-Six (6) Req'd: Table base as mfg. by L & B, model 9018, black crackle.

Item No. 35-One (1) Req'd: Garbage disposal to be constructed of plastic laminate, color as selected by owner.

Item No. 36-One (1) Req'd: Steamer as mfg. by Vulcan, model no. SQ-24-E. Unit to operate on 208/60/1Ø and 7½ KW. Unit to come with the following pans.

Two (2) 12" x 20" x 1" solid s/s pans.
Two (2) 12" x 20" x 1" perforated s/s pans.
Two (2) 12" x 20" x 4" solid s/s pans.
Two (2) 12" x 20" x 4" perofrated s/s pans.

Item No. 37-One (1) Req'd: Stand as mfg. by Vulcan, model no. SQO-28, open leg, stainless steel.

Item No. 38-One (1) Req'd: Range as mfg. by Vulcan, model no 36L, standard finish, with oven base and to come equipped with pressure regulator.

Item No. 39-One (1) Req'd: Exhaust hood as mfg. by Gaylord, model no. GX-BDL-48 constructed as per drawing.

Item No. 40-One (1) Req'd: Fire protection system to be #R-102, and as per drawing.

Item No. 41-One (1) Req'd: Ice cuber as mfg. by Scotsman, model no. CM-650-WE-32 with no. HTB-500 bin. Unit to operate on 208/60/1Ø.

Item No. 42-One (1) Req'd: Three comp. unit as mfg. by Advance, model no. 94-23-6024L, three compartment complete with T & S spray faucet, H & CW faucet and three (3) 2" dia. lever waste.

Item No. 43-One (1) Req'd: Wall shelf to be constructed of 16 gauge stainless steel to size and shape as shown on drawing.

Item No. 44-One (1) Req'd: Spare No.

Item No. 45-One (1) Req'd: Work table to be constructed of 14 gauge stainless steel top, to size and shape as shown on drawing. Unit to have stainless steel legs and cross rails front to rear and adj. feet.

Item No. 46-One (1) Req'd: Wall shelf to be constructed of 16 gauge stainless steel to size and shape as shown on drawing with stainless steel brackets.

Item No. 47-One (1) Req'd: Hand sink as mfg. by Advance, model no. 7-PS-80, complete with soap and paper dispenser, H & CW faucet and strainer.

Item No. 48-Lot (1) Req'd: Shelving as mfg. by AMCO, model no. BB-1427PG, Bag in box unit.

Item No. 49-Lot (1) Req'd: Shelving as mfg. by Amco, consisting of the following:

- (36) #P72PG 72" High Post.
- (8) #A1860PG 5'0"L x 18"W wire shelves.
- (4) #A1848PG 4'0"L x 18"W wire shelves.
- (8) #A1842PG 3'6"L x 18"W wire shelves.
- (4) #A1824PG 2'0"L x 18"W wire shelves.
- (8) #A1854PG 4'6"L x 18"W wire shelves.
- (4) #A1830PG 2'6"L x 18"W wire shelves.

Item No. 50-One (1) Req'd: Spare number.

Item No. 51-One (1) Req'd: Sanitizing sink heater as mfg. by Hatco, model no. 3CS-4. Unit to operate on 208/60/1Ø and 4.5 KW. Unit to have rinse temperature indicating gauge.

Item NO. 52-One (1) Req'd: Mop sink as mfg. by Advance, model no. 8-OP-16, complete with H & CW faucet and 1½" waste.

Item no. 53-One (1) Req'd: Walk-in cooler as mfg. by Koldpack to size and shape as shown on drawing, unit to be 7'6" high with out floor, and Exterior and interior to be galvalume construction and unit to be remote controlled and operate 208/60/1Ø compressor, with coils, expansion valve, drier, sight glass, alarm system and temperature gauge.

Item No. 54-One (1) Req'd: Refrigeration to come with 1 HP compressor as mfg. by Copeland, 208/60/1Ø remote system.

Item No. 55-One (1) Req'd: Spare number.

Item No. 56-One (1) Req'd: Spare number.

Item No. 57-One (1) Req'd: Spare number.

Item No. 58-One (1) Req'd: Lot of shelving as mfg. by Amco to size as shown on drawing.

Item No. 59-One (1) Req'd: Lot of shelving as mfg. by Amco to size and shape as shown on drawing.

Item No.60-One (1) Req'd: Mobile cart, as mfg. by Metro,
model #DSC7N.

Item No.61-One (1) Req'd: Mobile cart, as mfg. by Metro,
model #DSC7N.

Item No.62-One (1) Req'd: Spare number.

Item no.63-One (1) Req'd: Brass rail as mfg. by Ship N' Out
sapecial see details.

Item no.64-Three (3) Req'd: Large cup dispenser, as mfg.
by Modular, model #ELC-1017.

Item No.65-Three (3) Req'd: Medium cup dispenser, as mfg.
by Modular, model #ELC-1002.

Item No.66-Three (3) Req'd: Small cup dispenser, as mfg.
by Modular, model #elc-1015.

Item No.67-One (1) Req'd:Kitchen ventilator, as mfg. by
Cook, model #195-R4B.

Item No.68-One (1) Req'd:Rotissary ventilator, as mfg. by
Cook, model #300-R9B.

Item No.69-One (1) Req'd:Make-up air unit as mfg. by
Reznor, model #HRGB-400.

Item No.70-One (1) Req'd:"U" corner trim guard to be
constructed of 14 gauge stainless
steel, shaped to field condition.

Item No.71-One (1) Req'd:"U" corner trim guard to be
constructed of 14 gauge stainless
steel, shaped to field condition.

Item No.72-One (1) Req'd:"U" corner trim guard to be
constructed of 14 gauge stainless
steel, shaped to field condition.

Item No.73-One (1) Req'd:"U" corner trim guard to be
constructed of 14 gauge stainless
steel, shaped to field condition.

Item No.74-One (1) Req'd:"U" corner trim guard to be
constructed of stainless
steel, shaped to field condition.

Item No.75-One (1) Req'd:Spare number.

Item No.76-Three (3) Req'd:Angle trim guard to be
constructed of stainless steel
3" x 3" x 4'0" high x 14 gauge.

Item No.77-One (1) Req'd:Spare number.

ITEM #4 Electronic Cash Register MA-1600



**Versatile,
Accurate, Easy to
Tailor to Your
Exact Business
Requirements**

The TEC MA-1600 is one of the most versatile and sophisticated Electronic Cash Registers available today. Its capabilities include inter register communications, extensive programmability and comprehensive reporting capabilities. It can be quickly tailored to your exact operational needs resulting in improved cashier productivity and simplified management tasks.

Stand-Alone or Register-to-Register System Capabilities

- Intelligent, stand-alone operation
- Gathers and stores its own data for reporting

- Capable of register-to-register communications with up to 16 terminals

Programmable Keyboard

- 1200 programmable PLUs (1000 if customer balance files utilized)
- 99 PLU groups
- 90 key positions (max.)
- Eight tender keys including cash, check, charge, food stamp, credit card and miscellaneous
- Split pricing function
- Paid-out and received-on-account keys
- Three tax modifier keys
- Item correction keys
- Void function
- Tax exempt key

- Item discount by percentage and/or dollar amount
- Return merchandise
- Amount listing capacity open
- Preset open
- No sale
- Food stamp control
- Store coupon
- Vendor coupon
- Previous balance (+)
- Previous balance (-)
- Cancel transaction function (30 item buffer)
- Post receipt issue key with 30 item buffer
- Up to 15 cashiers via secret code
- Up to 16 salespersons via code (1-99)
- Cash in drawer limit

MA-1600 Electronic Cash Register

Quick, Simple System Programming

- Up to 60 departments
- Department name (10 characters max.)
- Preset price (8 digits max.)
- Amount high listing capacity
- Cashier names (8 characters max.)
- PLU names (12 characters max.)
- Negative PLUs by department
- PLU to PLU linking
- Three automatic tax computation methods (percentage and break or a combination of both)
- Four currency conversions
- Hash departments
- Up to 30 department groups
- Single item departments
- Check endorsement (via DRS-107)
- Customer charge balance files (1000 max, S/A only)
- PLU stock control (S/A only)

Easy-to-Read, Adjustable Cashier Display

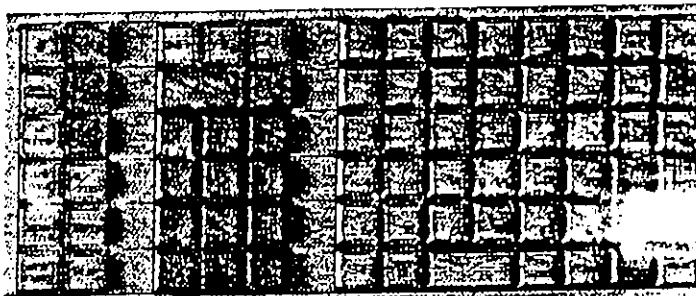
- 2 line operator display: first line has 12 character alpha-numeric display and programmable scrolling message capability; second line has 11 digit numeric and 11 tri-mark display.
- Pop-up customer put-away display

High-Quality, High-Speed Dot-Matrix Printer

- 20-character width Journal and Receipt tapes
- Pull-through rollers eliminate jamming
- Easy to clean and easy to replace ribbon cartridge
- Integrated flatbed thermal printer
- Up to four lines of programmable store message
- Up to three lines of commercial message

Positive Management Security

- Programming
- Reading
- Resetting
- Returns
- Paid out
- Tax exempt
- Negative transactions
- Journal cover lock



Programmable Keyboard

Management Reports

- PLU Report (all, zone and individual)
- Hourly Report (24 hours)
- Individual Cashier Report
- Daily Financial, Department and Cashier Report
- Period to date Group, PLU Department, Cashier, Financial on S/A
- Period-to-Date, Group, PLU Department, Financial on Register-to-Register System
- Gross Profit Department Report
- Combination Report

Options

- Programming Keyboard
- 3 1/2" Floppy Disk Program Loader
- Additional Cash Drawer
- Slip Printer (DRS-107)
- External PLU Keyboard (PK2)
- Register-to-Register Communications (16 terminals)
- Checkstand Scale
- Push Stay-Down Clerk Locks (4)
- PC Communications (RS 232)

SPECIFICATIONS

Dimensions:	18.12"W X 16.5"D X 11.0"H
Weight:	40 lbs.
Power required:	AC 117V (± 10%) 60Hz
Power consumed:	0.7A at 117V (28W) (with slip printer)
Ambient temperature:	32°F to 104°F
Relative humidity:	10% to 90%
Receipt & Journal Tape Dimensions:	1.77"W X 3.15" Diameter

TEC

Corporate Office

19300 S. Hamilton Ave., Suite 200
Gardena, California 90248
Tel: 213/329-9600
Fax 213/329-1490

Los Angeles

19250 Van Ness Avenue
Torrance, California 90501
Tel: 213/320-8900

San Francisco

999-C Edgewater Blvd., Suite 349
Foster City, CA 94404
Tel: 415/574-5833

Dallas

P.O. Box 117027
Carrollton, Texas 75011-7027
Tel: 214/492-3385

Chicago

2030 Algonquin Rd., Suite 406
Schaumburg, Illinois 60195
Tel: 708/397-9110

New Jersey

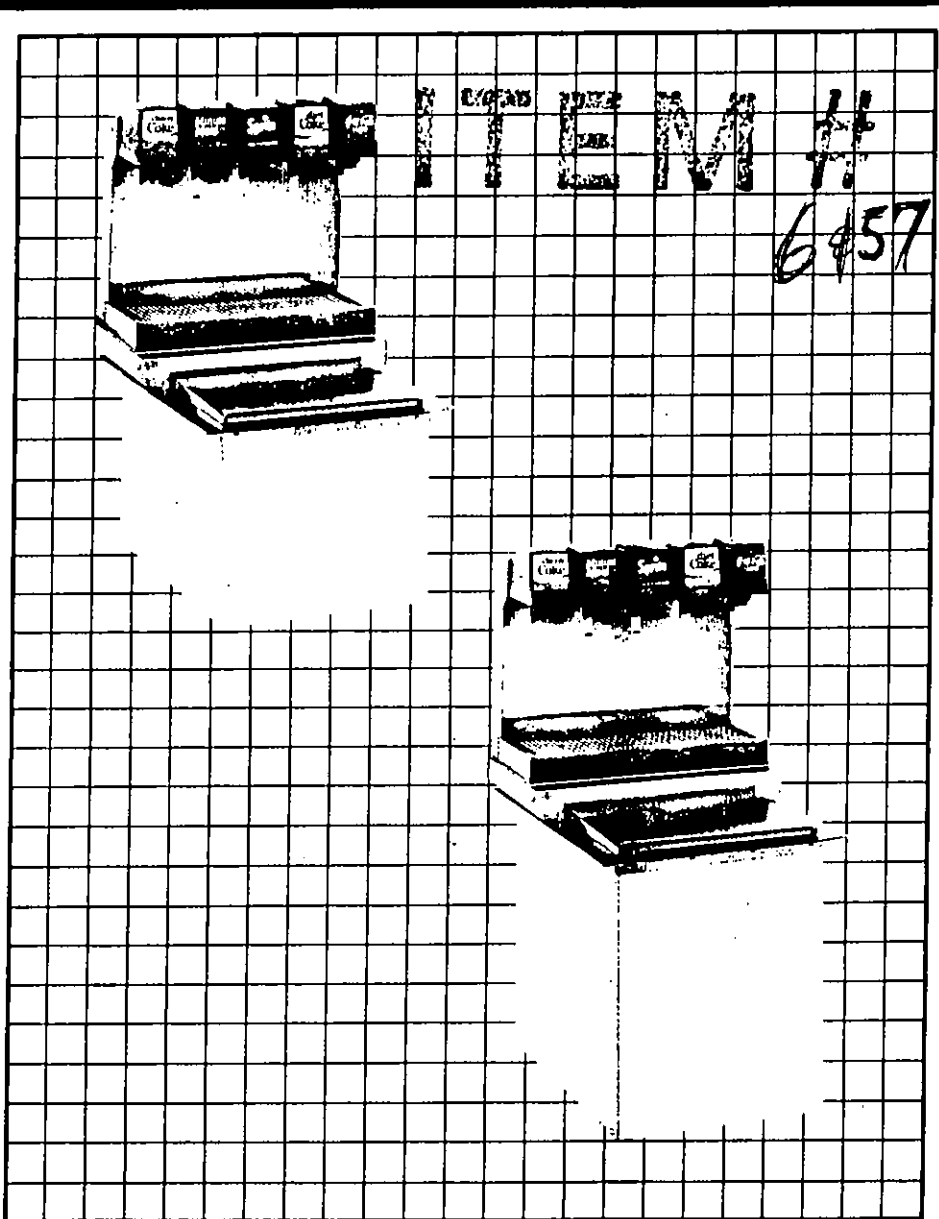
30 Chapin Road, P.O. Box 867
Pine Brook, New Jersey 07058
Tel: 201/882-0822

Atlanta

4401-A Bankers Circle
Atlanta, Georgia 30360
Tel: 404/449-3040

SITCO® Post-Mix Dispensers

The Astro II Drop-In Post-Mix Dispenser with SABRE® or Stainless Steel dispensing tower is an ice cooled beverage system for medium volume operation. Features an 8-circuit 13"x20" sealed-in cold plate with foamed polyurethane insulated 60 or 85 pound capacity ice chest. Dispenser will insert into almost any counter or bar where minimal space is available. The Astro II is completely assembled and ready for installation.



SITCO® Drop-In Dispensers

**Astro II Fast Flow
Drop-In Dispenser**
60 Pound Ice Capacity
Model FFCB 1522-AD
Model FFCB 1522-AD5
Model FFCB 1522-SD5

**Astro II Standard Flow
Drop-In Dispenser**
60 Pound Ice Capacity
Model CB1522-AD4
Model CB1522-AD5
Model CB1522-SD5

**Astro II Fast Flow
Drop-In Dispenser**
85 Pound Ice Capacity
Model FFCB1522-AD5
Model FFCB1522-SD5



"COCA-COLA", "diet Coke", "cherry
Coke", the Dynamic Ribbon device,
"Sprite", "Minute Maid" and "SABRE"
trademarks of the Coca-Cola Company

Sitco

SITCO® Post-Mix Drop-In Dispensers

FEATURES

- Foamed polyurethane insulation
- Keylock switch located on tower
- Stainless Steel construction
- N.S.F. listed
- U.L. listed power supply
- Remote transformer eliminates heat build-up in tower
- High capacity eight circuit sealed in 13"x20" aluminum cold plate
- Drain size — 3/4" I.D. flexible hose from bin, 1/2" I.D. flexible hose from tower drain pan
- Foamed, stainless steel carbonated water manifold
- Fast flow rated at 6-twelve ounce drinks per minute @ 3 oz. per second draw rate
- 60 or 85 pound capacity ice chest (85 Lb. Fast Flow only)
- Proper carbonation system required with these dispensers

ELECTRICAL REQUIREMENTS:

- 115 Volt 60 Hz
- 1.5 AMP draw at power supply
- 24 volts in tower
- Contact SITCO® for further information

Cabinet Stand



Part Number
P/N 16-5398-000

For simple conversion from drop-in dispensers into Free Standing.
Description
Astro II Cabinet Stand CB-1522

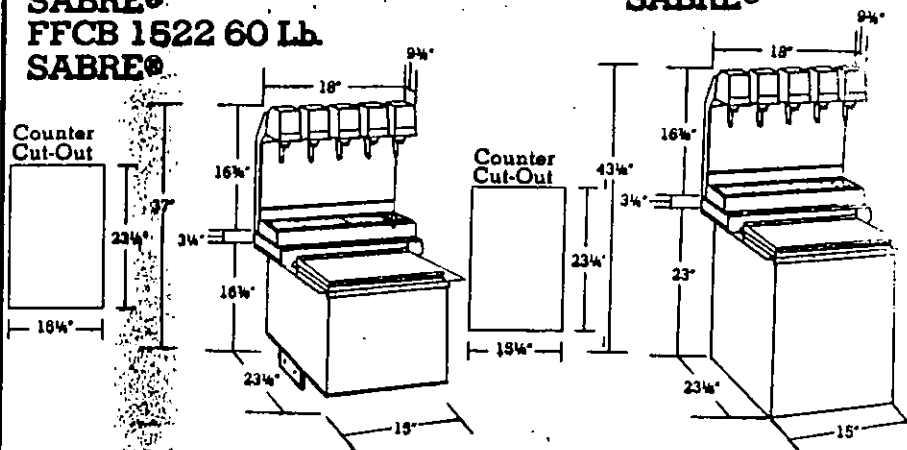
SITCO 2421 15th St. S.W.
P.O. Box 1378
Mason City, Iowa 50401
515-424-9324
Toll Free 1-800-531-5767
Fax: 515-424-9642



ASTRO II DROP-IN

CB 1522 60 Lb.
SABRE®
FFCB 1522 60 Lb.
SABRE®

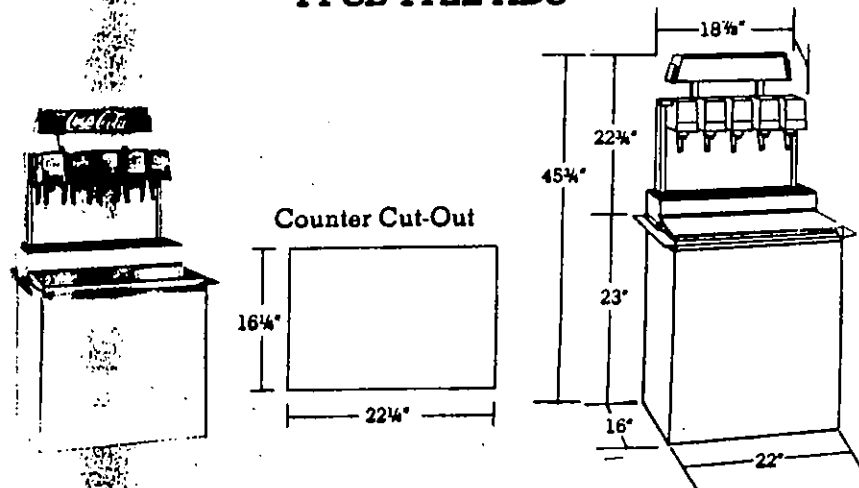
FFCB 1522 85 Lb.
SABRE®



SPECIFICATIONS

Model	Tower	Description	Approx. Shipping Wt.
CB 1522-AD4 P/N 16-7169-007	Stainless Steel	Drop-in dispenser with 13"x20" 8 circuit cold plate and 4 DOLE® SEV valves. 60 Lb. ice bin. 3-12 oz. drinks per minute	150 Lbs.
CB 1522-AD5 P/N 16-7169-008 CB 1522-SD5 P/N 16-7532-003	Stainless Steel SABRE®	Drop-in dispenser with 13"x20" 8 circuit cold plate and 5 DOLE® SEV valves. 60 Lb. ice bin. 3-12 oz. drinks per minute	150 Lbs.
FFCB 1522-AD4 P/N 16-7169-003	Stainless Steel	Drop-in dispenser with 13"x20" 8 circuit high capacity cold plate and 4 DOLE® FFV valves. 60 Lb. ice bin. 6-12 oz. drinks per minute.	150 Lbs.
FFCB 1522-AD5 P/N 16-7169-004 FFCB 1522-SD5 P/N 16-7532-001	Stainless Steel SABRE®	Drop-in dispenser with 13"x20" 8 circuit cold plate and 5 DOLE® FFV valves. 60 Lb. ice bin. 6-12 oz. drinks per minute	150 Lbs.
FFCB 1522-AD5-D P/N 16-7169-200 FFCB 1522-SD5-D P/N 16-7532-201	Stainless Steel SABRE®	Drop-in dispenser with 13"x20" 8 circuit high capacity cold plate and 5 DOLE® FFV valves. 85 Lb. ice bin. 6-12 oz. drinks per minute	160 Lbs.
FCB 1722-AD5 P/N 16-7612-001	Stainless Steel	Drop-in dispenser with 13"x20" 8 circuit high capacity cold plate and 5 DOLE® FFV valves. 85 Lb. ice bin. 6-12 oz. drinks per minute	160 Lbs.

SIDEWINDER FFCB 1722-AD5



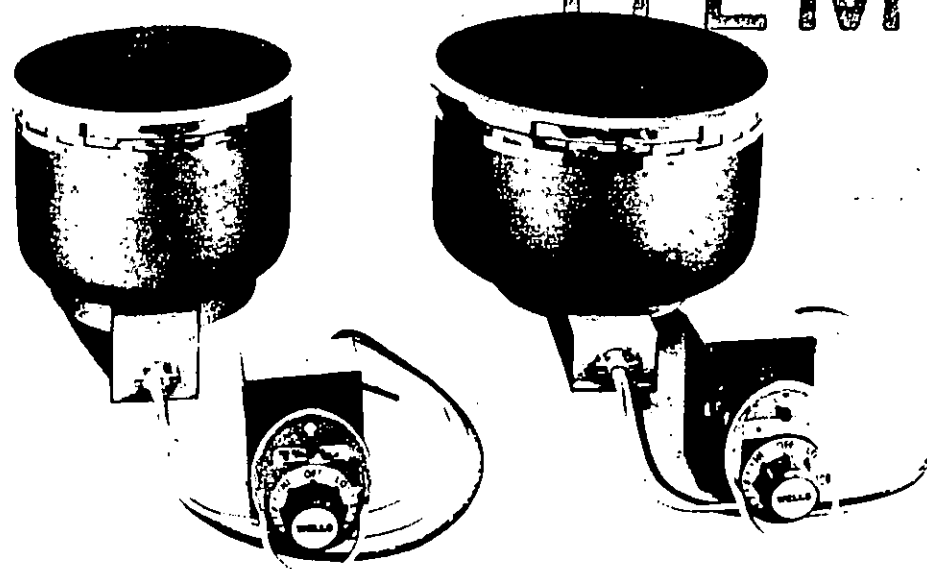


Product Information

Bilt-In Circular Food & Liquid Warmers

SS-8 Warmer
 SS-8D Warmer with drain
 SS-10 Warmer
 SS-10D Warmer with drain

ITEM #869



Specifications

Commercial fabrication heavy-duty circular Food and Liquid Warmer designed for installation into a metal counter fixture. SS-8 model Warmers to be 10 $\frac{1}{16}$ " outside diameter and to be capable of holding a 7 qt. inset. SS-10 model Warmers to be 12" outside diameter and be capable of holding an 11 qt. inset. Units to have a rated output of 450 watts, single phase.

Warmer to be stainless steel deep-drawn construction, suitable for wet or dry operation, heated by a tubular element positioned beneath the food well. Warmer element to be controlled by an infinite control with a positive-off position and to have a red signal light to indicate a power-on condition. Warmer to have preheat setting control knob for fast warmer preheat. Unit to have an upper temperature-limit thermostat which prevents accidental overheating.

Warmer to be furnished with junction box, separate die-stamped remote oval control panel and a control knob guard ring. Unit to be furnished with sealing gasket and "Wellslok."

Lead wires from temperature control to the unit to be 24" in length.

- ☐ SS-8 Warmer, 7 qt. inset capacity
- ☐ SS-8D Warmer, 7 qt. inset capacity with drain
- ☐ SS-10 Warmer, 11 qt. inset capacity
- ☐ SS-10D Warmer, 11 qt. inset capacity with drain

The SS-8D and SS-10D Warmers to be supplied with centered drain hole and to have $\frac{1}{2}$ " N.P.T. female drain nipple.

This product to be recognized under the Component Program of Underwriters Laboratories, Inc. and meet the standards of the National Sanitation Foundation.

A one-year warranty against defects covers parts and labor.

Accessories:

- ☐ Adapter Top (to convert SS-8 models to hold 4 qt. inset), 20177.
- ☐ Adapter Top (to convert SS-10 models to hold 4 qt. inset), 20822.
- ☐ Adapter Top (to convert SS-10 models to hold 7 qt. inset), 20175.
- ☐ Inset, 4 qt. capacity with lid, 20774.
- ☐ Inset, 7 qt. capacity with lid, 20587.
- ☐ Drain Valve Assembly, 20385.
- ☐ Control Panel and 28" Conduit Kit (for use on all SS-series round warmers), 21143.
- ☐ Wells Extension Kit, to adapt warmer to fit $\frac{3}{4}$ " countertop, 20393.

Dimensions:	Inches	MM
Outside Diameter:		
SS-8 models	10 $\frac{1}{16}$	255
SS-10 models	12	305
Temperature Settings:	PREHEAT/OFF/LO to HI	
Weights (SS-8 models):	Lbs.	KG
Installed	5	2
Shipping	6	3
Weights (SS-10 models):	Lbs.	KG
Installed	6	2
Shipping	7	3
Food Warmer to be Wells:	Model	Voltage
	☐ SS-8	☐ 120
	☐ SS-8D	☐ 208/240
	☐ SS-10	
	☐ SS-10D	

The SS-8 and SS-10 model warmers are also available with thermostats. Please see SS-8T, SS-8TD, SS-10T, and SS-10TD specification sheet.

General Layout Data

Bilt-In Circular Food & Liquid Warmers

Model SS-8, SS-8D, SS-10, SS-10D

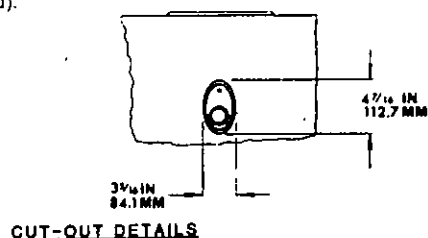


THIS UNIT IS APPROVED UNDER THE COMPONENT
RECOGNIZED PROGRAM OF UNDERWRITERS
LABORATORIES INC.

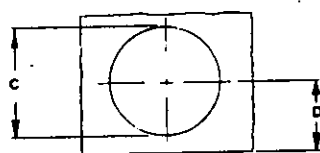
INSTALLER MUST MEET UL CONDITIONS OF
ACCEPTABILITY LISTED BELOW UPON INSTALLATION:

Installation Requirements

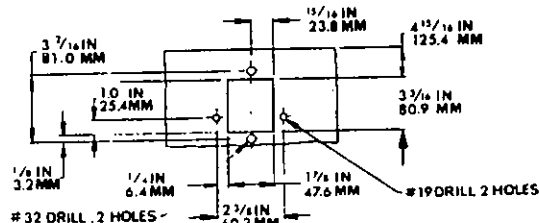
- (1) This equipment shall be installed in an all metal counter.
- (2) There must be minimum of 1 inch clearance between the unit and rear wall of the counter; minimum 1/4 inch clearance between the unit and adjacent cooking appliances; minimum 2 inch clearance between the unit and side wall of the counter; and minimum 9 inch clearance between the countertop and the bottom metal shield.
- (3) The metal shield must be a minimum No. 22 MSG and must be installed a minimum of 9 inches below the countertop (may have openings which will not permit entrance of a 3/4 inch diameter rod).



CUT-OUT DETAILS



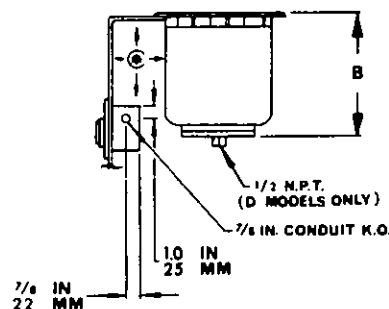
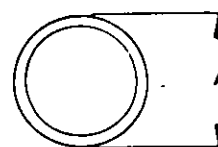
TOP CUT-OUT



FRONT PANEL CUT-OUT

Electrical Specifications

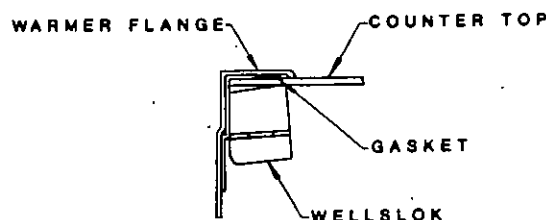
MODEL	WATTAGE		NOMINAL AMPS SINGLE PHASE		
	120 or 240	208	120V	208V	240V
SS-8	450	360	3.8	1.7	1.9
SS-8D	450	360	3.8	1.7	1.9
SS-10	450	360	3.8	1.7	1.9
SS-10D	450	360	3.8	1.7	1.9



NOTE
* - CONTROL MUST NOT BE MOUNTED IN THIS
HIGH TEMPERATURE AREA.

MODEL	DIMENSION (IN)				DIMENSION (MM)			
	A	B	C	D	A	B	C	D
SS-8 models	10 1/2	9.0	9.0	7 1/4	265	230	230	185
SS-10 models	12.0	9.0	11.0	8 1/2	305	230	280	215

Installation Instructions



To Fabricate:

- (1) Layout cutout dimensions on countertop and apron (as per drawing).
- (2) Cut and/or drill holes as required in countertop and apron.
- (3) Unit shall be accessible for servicing from the bottom.

To Install: (See U.L. Conditions of Acceptability).

NOTE: Do NOT disconnect control lead wires when installing.

- (1) Locate Warmer and Control over counter cutout. Pass Control through opening, then mount control electrical box to rear of apron.
- (2) Apply a bead of Dow-Corning Silastic #732 Silicone Adhesive to gasket on underside of Warmer flange, then seat Warmer onto countertop. Properly position.
- (3) From underneath, insert screwdriver into "slots" on Wellslok frame and twist "ears" outward (counter-clockwise) to secure flange tightly to countertop.
- (4) Mount master control panel to front of counter apron using screws supplied.

Recommendation: Units with drains should be installed with a union for ease of service.

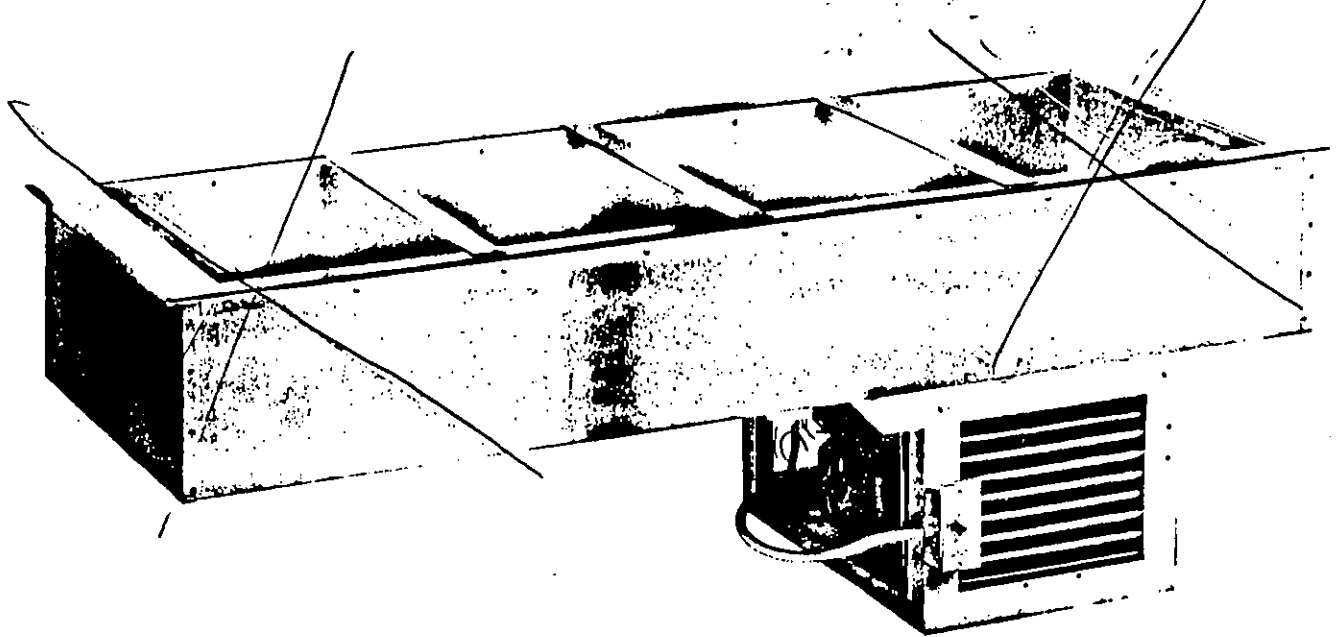
Wells Manufacturing Company

2 Erik Circle, P.O. Box 280 • Verdi, NV. 89439
(702) 345-0444 • FAX: 702-345-0569
TOLL-FREE FAX: 800-356-5142, For orders only.



ITEM #10

MODEL NO. ADI-2MD



MECHANICAL COLD PAN DROP-IN

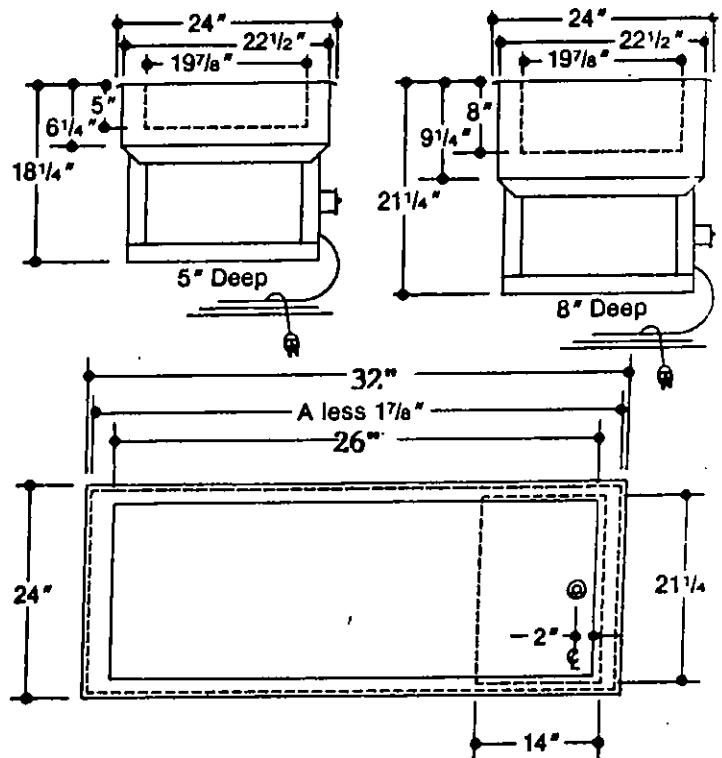
TOP RIM: Shall be fabricated of heavy gauge, 300 Series stainless steel with $\frac{15}{16}$ " overhang on ends and $\frac{3}{4}$ " overhang on front and back. Rim to be reinforced by a 20 gauge steel angle and provided with a vinyl foam gasket to act as a sealant with the top surface.

TOP: Shall be cut out, flanged down and attached to a 20 gauge, 300 Series stainless steel interior liner available 5" deep sloping to $5\frac{1}{2}$ ", or 8" deep sloping to $8\frac{1}{2}$ ", at drain end. Liner to measure $19\frac{7}{8}$ " front to back and be 6" shorter than length of top, insulated on all four sides and bottom and shall be equipped with a 1" cast brass drain and plug. Unit to be furnished with adapter bars for full size pans.

REFRIGERATION: Unit to be refrigerated by copper coils which shall be attached to exterior bottom only of 5" deep liner and to exterior sides and ends only of 8" deep liner. Compressor compartment shall have an open angle-iron base to support an air cooled condensing unit of adequate size. Remote mounted on/off switch and cord with plug shall be provided.

Entire unit factory tested, with five year warranty on compressor motor only.

EXTERIOR HOUSING: Shall be constructed of 20 gauge steel.



Aerohot®

Specifications

HOT FOOD WELL ELECTRICAL SPECIFICATIONS

MODEL NO.	120 VOLT SINGLE PHASE		208 VOLT SINGLE PHASE		240 VOLT SINGLE PHASE	
	WATTS	AMPS	WATTS	AMPS	WATTS	AMPS
ASI-1E,ESL	750	6.2	750	3.6	750	3.1
ASI-2E,ESL	1500	12.5	1500	7.2	1500	6.3
ASI-3E,ESL	2250	18.8	2250	10.8	2250	9.4
ASI-4E	3000	25.0	3000	14.4	3000	12.5
ASI-5E	3750	31.3	3750	18.0	3750	15.6
ASI-6E			4500	21.6	4500	18.8
ADI-1E,ESL	500	4.1	750	3.6	750	3.1
ADI-2E,ESL	1000	8.3	1500	7.2	1500	6.3
ADI-3E,ESL	1500	12.5	2250	10.8	2250	9.4
ADI-4E	2000	16.7	3000	14.4	3000	12.5
ADI-5E	2500	20.8	3750	18.0	3750	15.6
ADI-6E			4500	21.6	4500	18.8

All electrical information applies to units without canopy lights, heat lamps and other electrical options.

*120 V not available on these models.

Consult the factory for three phase electrical requirements and other options.

HOT FOOD SLIDE-INS—GAS

MODEL NO.	TOP OPENINGS	DIMENSIONS			FITS CUTOUT	
		LENGTH*	WIDTH	HEIGHT		
ASI-1G	1	18 1/2"	23 1/2"	15 1/2"	17"	23"
ASI-2G	2	32 1/2"	23 1/2"	15 1/2"	31"	23"
ASI-3G	3	46 1/2"	23 1/2"	15 1/2"	45"	23"
ASI-4G	4	60 1/2"	23 1/2"	15 1/2"	59"	23"
ASI-5G	5	74 1/2"	23 1/2"	15 1/2"	73"	23"
ASI-6G	6	88 1/2"	23 1/2"	15 1/2"	87"	23"

*Length equals A dimension on drawings.

Gas connection to be made to 1/2" I.P.S. threaded pipe.

When ordering, please specify natural or propane gas.

HOT FOOD SLIDE-INS—ELECTRIC

MODEL NO.	TOP OPENINGS	DIMENSIONS			FITS CUTOUT	
		LENGTH*	WIDTH	HEIGHT		
ASI-1E	1	18 1/2"	23 1/2"	12 1/2"	17"	23"
ASI-2E	2	32 1/2"	23 1/2"	12 1/2"	31"	23"
ASI-3E	3	46 1/2"	23 1/2"	12 1/2"	45"	23"
ASI-4E	4	60 1/2"	23 1/2"	12 1/2"	59"	23"
ASI-5E	5	74 1/2"	23 1/2"	12 1/2"	73"	23"
ASI-6E	6	88 1/2"	23 1/2"	12 1/2"	87"	23"

*Length equals A dimension on drawings.

HOT FOOD DROP-INS—ELECTRIC

MODEL NO.	TOP OPENINGS	CONTROL PANELS	DIMENSIONS			FITS CUTOUT**	
			LENGTH*	WIDTH	HEIGHT		
ADI-1E	1	1	18 1/2"	24 1/2"	12 1/2"	17"	23"
ADI-2E	2	1	32 1/2"	24 1/2"	12 1/2"	31"	23"
ADI-3E	3	1	46 1/2"	24 1/2"	12 1/2"	45"	23"
ADI-4E	4	2	60 1/2"	24 1/2"	12 1/2"	59"	23"
ADI-5E	5	2	74 1/2"	24 1/2"	12 1/2"	73"	23"
ADI-6E	6	2	88 1/2"	24 1/2"	12 1/2"	87"	23"

*Length equals A dimension on drawings.

**9" x 3 1/2" cutout for remote control panel. 4" clearance required if mounted below or to one side of drop-in unit, 8" clearance needed if mounted on front of unit.

SLIMLINE HOT FOOD SLIDE-INS—ELECTRIC

MODEL NO.	TOP OPENINGS	DIMENSIONS			FITS CUTOUT	
		LENGTH*	WIDTH	HEIGHT		
ASI-1ESL	1	23 1/2"	18 1/2"	12 1/2"	22"	15 1/2"
ASI-2ESL	2	45 1/2"	18 1/2"	12 1/2"	44"	15 1/2"
ASI-3ESL	3	67 1/2"	18 1/2"	12 1/2"	66"	15 1/2"

*Length equals A dimension on drawings.

SLIMLINE HOT FOOD DROP-INS—ELECTRIC

MODEL NO.	TOP OPENINGS	CONTROL PANELS	DIMENSIONS			FITS CUTOUT**	
			LENGTH*	WIDTH	HEIGHT		
ADI-1ESL	1	1	23 1/2"	17 1/2"	12 1/2"	22"	15 1/2"
ADI-2ESL	2	1	45 1/2"	17 1/2"	12 1/2"	44"	15 1/2"
ADI-3ESL	3	1	67 1/2"	17 1/2"	12 1/2"	66"	15 1/2"

*Length equals A dimension on drawings.

**9" x 3 1/2" cutout for remote control panel. 4" clearance required if mounted below or to one side of drop-in unit, 8" clearance needed if mounted on front of unit.

COLD PAN ELECTRICAL SPECIFICATIONS

MODEL NO.	COMPRESSOR	RUNNING AMPS 120 VOLTS	NEMA
ADI-2M,MD,MSL,MSL	1/2 HP	4.2	5-15
ADI-3M,MD,MSL,MSL	1/2 HP	4.2	5-15
ADI-4M,MD	1/2 HP	5.2	5-15
ADI-5M,MD	1/2 HP	5.2	5-15
ADI-6M,MD	1/2 HP	5.2	5-15
ADI-2,3,4,5,6FT	1/2 HP	5.2	5-15

MECHANICAL COLD PAN DROP-INS

MODEL NO.	PAN OPENINGS	ADAPTER BARS INCLUDED	DIMENSIONS		HEIGHT		COLD PAN SIZE		FITS CUTOUT**	
			LENGTH*	WIDTH	5" DEEP	8" DEEP				
ADI-2M	2	1	32"	24"	18 1/2"	21 1/2"	26"	19 1/2"	31"	23"
ADI-3M	3	2	46"	24"	18 1/2"	21 1/2"	40"	19 1/2"	45"	23"
ADI-4M	4	3	60"	24"	18 1/2"	21 1/2"	54"	19 1/2"	59"	23"
ADI-5M	5	4	74"	24"	18 1/2"	21 1/2"	68"	19 1/2"	73"	23"
ADI-6M	6	5	88"	24"	18 1/2"	21 1/2"	82"	19 1/2"	87"	23"

*Overall length equals dimension A on drawings. Length of cold pan equals dimension B.

**Cutout for remote on/off switch 2" L x 3 1/2" W x 2 1/2" D. Do not fully enclose compressor area. Two unrestricted openings of no less than 200 sq. in. each, are required in cabinet to ensure proper cooling. (See installation instructions.)

ICE COOLED COLD PAN DROP-INS

MODEL NO.	PAN OPENINGS	ADAPTER BARS INCLUDED	DIMENSIONS		HEIGHT		COLD PAN SIZE		FITS CUTOUT	
			LENGTH*	WIDTH	5" DEEP	8" DEEP				
ADI-1I	1	0	18"	24"	8 1/2"	9 1/2"	12"	10 1/2"	17"	23"
ADI-2I	2	1	32"	24"	8 1/2"	9 1/2"	26"	10 1/2"	31"	23"
ADI-3I	3	2	46"	24"	8 1/2"	9 1/2"	40"	10 1/2"	45"	23"
ADI-4I	4	3	60"	24"	8 1/2"	9 1/2"	54"	10 1/2"	59"	23"
ADI-5I	5	4	74"	24"	8 1/2"	9 1/2"	68"	10 1/2"	73"	23"
ADI-6I	6	5	88"	24"	8 1/2"	9 1/2"	82"	10 1/2"	87"	23"

*Overall length equals dimension A on drawings. Length of cold pan equals dimension B.

SLIMLINE MECHANICAL COLD PAN DROP-INS

MODEL NO.	PAN OPENINGS	ADAPTER BARS INCLUDED	DIMENSIONS		HEIGHT		COLD PAN SIZE		FITS CUTOUT**	
			LENGTH*	WIDTH	5" DEEP	8" DEEP				
ADI-2MSL	2	1	48 1/2"	18"	10 1/2"	21 1/2"	42 1/2"	11 1/2"	47"	16 1/2"
ADI-3MSL	3	2	70 1/2"	18"	10 1/2"	21 1/2"	64 1/2"	11 1/2"	69"	16 1/2"

*Overall length equals dimension A on drawings. Length of cold pan equals dimension B.

**Cutout for remote on/off switch 2" L x 3 1/2" W x 2 1/2" D. Do not fully enclose compressor area. Two unrestricted openings of no less than 200 sq. in. each, are required in cabinet to ensure proper cooling. (See installation instructions.)

SLIMLINE ICE COOLED COLD PAN DROP-INS

MODEL NO.	PAN OPENINGS	ADAPTER BARS INCLUDED	DIMENSIONS		HEIGHT		COLD PAN SIZE		FITS CUTOUT	
			LENGTH*	WIDTH	5" DEEP	8" DEEP				
ADI-1ISL	1	0	26 1/2"	18"	6 1/2"	9 1/2"	20"	11 1/2"	25"	16 1/2"
ADI-2ISL	2	1	48 1/2"	18"	6 1/2"	9 1/2"	42 1/2"	11 1/2"	47"	16 1/2"
ADI-3ISL	3	2	70 1/2"	18"	6 1/2"	9 1/2"	64 1/2"	11 1/2"	69"	16 1/2"

*Overall length equals dimension A on drawings. Length of cold pan equals dimension B.

SNO-KOTE® DROP-IN

MODEL NO.	DIMENSIONS			DISPLAY SURFACE		FITS CUTOUT**	
	LENGTH*	WIDTH	HEIGHT	LENGTH*	WIDTH		
ADI-2FT	32"	24"	15 1/2"	22 1/2"	17 1/2"	31"	23"
ADI-3FT	46"	24"	15 1/2"	36 1/2"	17 1/2"	45"	23"
ADI-4FT	60"	24"	15 1/2"	50 1/2"	17 1/2"	59"	23"
ADI-5FT	74"	24"	15 1/2"	64 1/2"	17 1/2"	73"	23"
ADI-6FT	88"	24"	15 1/2"	78 1/2"	17 1/2"	87"	23"

*Overall length equals dimension A on drawings. Length of display surface equals dimension B.

**Cutout for remote on/off switch 2" x 3 1/2" x 2 1/2" deep. Do not fully enclose compressor area. Two unrestricted openings of no less than 200 sq. in. each, are required in cabinet to ensure proper cooling. (See installation instructions.)

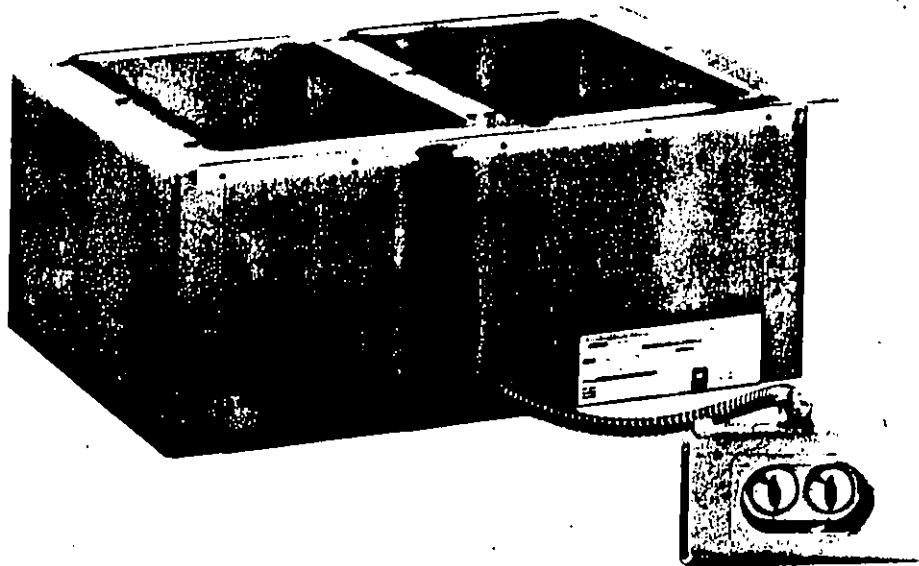
Specifications subject to change.



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ITEM # 11 & 12



HOT FOOD DROP-IN—ELECTRIC

TOP RIM: Shall be fabricated of heavy gauge, 300 Series stainless steel with $1\frac{5}{16}$ " overhang on ends and $\frac{7}{8}$ " overhang on front and back. Rim to be reinforced by a 20 gauge steel angle and provided with a vinyl foam gasket to act as a sealant with the top surface.

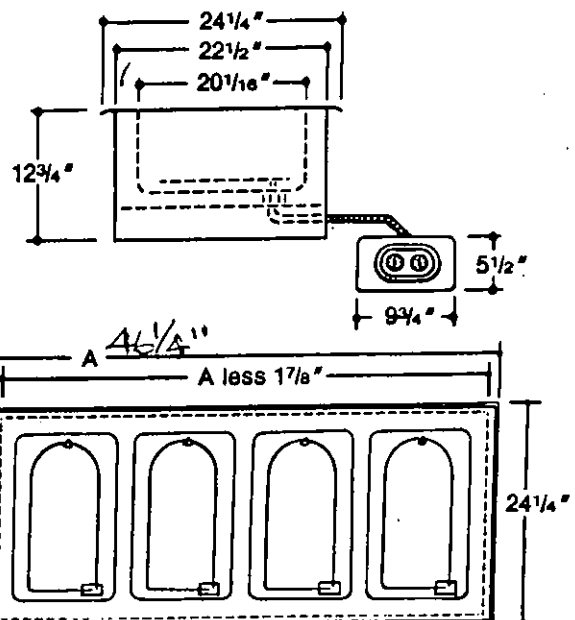
TOP: Shall be provided with die-stamped openings, each measuring $12\frac{1}{16}$ " $\times$ $20\frac{1}{16}$ ", with $20\frac{1}{16}$ " measurement running front to back.

HEAT COMPARTMENTS: Each compartment shall have a die-formed 8" deep liner, fabricated of stainless steel and insulated on all four sides, bottom and between sections with 1" thick fiberglass. Each compartment shall be furnished with a 500 watt or 750 watt electric element fitted inside the warming compartment, above the insulated bottom. Drop-in shall be wired to operate on 120, 208, or 240 volts, as specified, with single phase wiring as standard. Three phase wiring to be available at extra cost.

CONTROL PANEL: A stainless steel, UL approved remote control panel designed for

installation on operator's side shall be provided. Panel to have a recessed area housing the Infinite switch controls. Maximum mounting distance from the drop-in unit is 20". Two remote control panels to be provided on the 4, 5, and 6 well models.

EXTERIOR HOUSING: Shall be constructed of 20 gauge steel.



Aerohot®

Specifications

HOT FOOD WELL ELECTRICAL SPECIFICATIONS

MODEL NO.	120 VOLT SINGLE PHASE		208 VOLT SINGLE PHASE		240 VOLT SINGLE PHASE	
	WATTS	AMPS	WATTS	AMPS	WATTS	AMPS
ASH-1E,ESL	750	6.2	750	3.8	750	3.1
ASH-2E,ESL	1500	12.5	1500	7.2	1500	6.3
ASH-3E,ESL	2250	18.8	2250	10.8	2250	9.4
ASH-4E	3000	25.0	3000	14.4	3000	12.5
ASH-5E	3750	31.3	3750	18.0	3750	15.6
ASH-6E			4500	21.6	4500	18.8
ADI-1E,ESL	500	4.1	750	3.8	750	3.1
ADI-2E,ESL	1000	8.3	1500	7.2	1500	6.3
ADI-3E,ESL	1500	12.5	2250	10.8	2250	9.4
ADI-4E	2000	16.7	3000	14.4	3000	12.5
ADI-5E	2500	20.8	3750	18.0	3750	15.6
ADI-6E			4500	21.6	4500	18.8

All electrical information applies to units without canopy lights, heat lamps and other electrical options.
 *120 V not available on these models.
 Consult the factory for three phase electrical requirements and other options.

HOT FOOD SLIDE-INS—GAS

MODEL NO.	TOP OPENINGS	DIMENSIONS			FITS CUTOOUT**	
		LENGTH*	WIDTH	HEIGHT	LENGTH	WIDTH
ASH-1G	1	18 1/4"	23 1/4"	15 1/4"	17"	23"
ASH-2G	2	32 1/4"	23 1/4"	15 1/4"	31"	23"
ASH-3G	3	48 1/4"	23 1/4"	15 1/4"	45"	23"
ASH-4G	4	60 1/4"	23 1/4"	15 1/4"	59"	23"
ASH-5G	5	74 1/4"	23 1/4"	15 1/4"	73"	23"
ASH-6G	6	88 1/4"	23 1/4"	15 1/4"	87"	23"

*Length equals A dimension on drawings.
 Gas connection to be made to 1/2" L.P.S. threaded pipe.
 When ordering, please specify natural or propane gas.

HOT FOOD SLIDE-INS—ELECTRIC

MODEL NO.	TOP OPENINGS	DIMENSIONS			FITS CUTOOUT**	
		LENGTH*	WIDTH	HEIGHT	LENGTH	WIDTH
ASH-1E	1	18 1/4"	23 1/4"	12 1/4"	17"	23"
ASH-2E	2	32 1/4"	23 1/4"	12 1/4"	31"	23"
ASH-3E	3	48 1/4"	23 1/4"	12 1/4"	45"	23"
ASH-4E	4	60 1/4"	23 1/4"	12 1/4"	59"	23"
ASH-5E	5	74 1/4"	23 1/4"	12 1/4"	73"	23"
ASH-6E	6	88 1/4"	23 1/4"	12 1/4"	87"	23"

*Length equals A dimension on drawings.

HOT FOOD DROP-INS—ELECTRIC

MODEL NO.	TOP OPENINGS	CONTROL PANELS	DIMENSIONS			FITS CUTOOUT**	
			LENGTH*	WIDTH	HEIGHT	LENGTH	WIDTH
ADI-1E	1	1	18 1/4"	24 1/4"	12 1/4"	17"	23"
ADI-2E	2	1	32 1/4"	24 1/4"	12 1/4"	31"	23"
ADI-3E	3	1	48 1/4"	24 1/4"	12 1/4"	45"	23"
ADI-4E	4	2	60 1/4"	24 1/4"	12 1/4"	59"	23"
ADI-5E	5	2	74 1/4"	24 1/4"	12 1/4"	73"	23"
ADI-6E	6	2	88 1/4"	24 1/4"	12 1/4"	87"	23"

*Length equals A dimension on drawings.
 **9" x 3 1/2" cutout for remote control panel. 4" clearance required if mounted below or to one side of drop-in unit, 8" clearance needed if mounted on front of unit.

SLIMLINE HOT FOOD SLIDE-INS—ELECTRIC

MODEL NO.	TOP OPENINGS	DIMENSIONS			FITS CUTOOUT**	
		LENGTH*	WIDTH	HEIGHT	LENGTH	WIDTH
ASH-1ESL	1	23 1/4"	15 1/4"	12 1/4"	22"	15 1/4"
ASH-2ESL	2	45 1/4"	15 1/4"	12 1/4"	44"	15 1/4"
ASH-3ESL	3	67 1/4"	15 1/4"	12 1/4"	66"	15 1/4"

*Length equals A dimension on drawings.

SLIMLINE HOT FOOD DROP-INS—ELECTRIC

MODEL NO.	TOP OPENINGS	CONTROL PANELS	DIMENSIONS			FITS CUTOOUT**	
			LENGTH*	WIDTH	HEIGHT	LENGTH	WIDTH
ADI-1ESL	1	1	23 1/4"	17 1/4"	12 1/4"	22"	15 1/4"
ADI-2ESL	2	1	45 1/4"	17 1/4"	12 1/4"	44"	15 1/4"
ADI-3ESL	3	1	67 1/4"	17 1/4"	12 1/4"	66"	15 1/4"

*Length equals A dimension on drawings.
 **9" x 3 1/2" cutout for remote control panel. 4" clearance required if mounted below or to one side of drop-in unit, 8" clearance needed if mounted on front of unit.

COLD PAN ELECTRICAL SPECIFICATIONS

MODEL NO.	COMPRESSOR	RUNNING AMPS 120 VOLTS	NEMA
ADI-2M,MD,MSL,MDSL	1/4 HP	4.2	5-15
ADI-3M,MD,MSL,MDSL	1/4 HP	4.2	5-15
ADI-4M,MD	1/4 HP	5.2	5-15
ADI-5M,MD	1/4 HP	5.2	5-15
ADI-6M,MD	1/4 HP	5.2	5-15
ADI-2,3,4,5,6FT	1/4 HP	5.2	5-15

MECHANICAL COLD PAN DROP-INS

MODEL NO.	PAN OPENINGS	ADAPTER BARS INCLUDED	DIMENSIONS			COLD PAN SIZE		FITS CUTOOUT**	
			LENGTH*	WIDTH	HEIGHT	LENGTH*	WIDTH	LENGTH*	WIDTH*
ADI-2M	ADI-2MD	2	32"	24"	18 1/4"	28"	19 1/4"	31"	23"
ADI-3M	ADI-3MD	3	48"	24"	18 1/4"	40"	19 1/4"	45"	23"
ADI-4M	ADI-4MD	4	60"	24"	18 1/4"	54"	19 1/4"	59"	23"
ADI-5M	ADI-5MD	5	74"	24"	18 1/4"	68"	19 1/4"	73"	23"
ADI-6M	ADI-6MD	6	88"	24"	18 1/4"	82"	19 1/4"	87"	23"

*Overall length equals dimension A on drawings. Length of cold pan equals dimension B.
 **Cutout for remote on/off switch 2" x 3 1/2" x 2 1/2" D. Do not fully enclose compressor area. Two unrestricted openings of no less than 200 sq. in. each, are required in cabinet to ensure proper cooling. (See installation instructions.)

ICE COOLED COLD PAN DROP-INS

MODEL NO.	PAN OPENINGS	ADAPTER BARS INCLUDED	DIMENSIONS			COLD PAN SIZE		FITS CUTOOUT**	
			LENGTH*	WIDTH	HEIGHT	LENGTH*	WIDTH	LENGTH*	WIDTH*
ADI-1I	ADI-1ID	1	18"	24"	8 1/4"	12"	19 1/4"	17"	23"
ADI-2I	ADI-2ID	2	32"	24"	8 1/4"	26"	19 1/4"	31"	23"
ADI-3I	ADI-3ID	3	48"	24"	8 1/4"	40"	19 1/4"	45"	23"
ADI-4I	ADI-4ID	4	60"	24"	8 1/4"	54"	19 1/4"	59"	23"
ADI-5I	ADI-5ID	5	74"	24"	8 1/4"	68"	19 1/4"	73"	23"
ADI-6I	ADI-6ID	6	88"	24"	8 1/4"	82"	19 1/4"	87"	23"

*Overall length equals dimension A on drawings. Length of cold pan equals dimension B.

SLIMLINE MECHANICAL COLD PAN DROP-INS

MODEL NO.	PAN OPENINGS	ADAPTER BARS INCLUDED	DIMENSIONS			COLD PAN SIZE		FITS CUTOOUT**	
			LENGTH*	WIDTH	HEIGHT	LENGTH*	WIDTH	LENGTH*	WIDTH*
ADI-2MSL	ADI-2MDSL	2	48 1/4"	18"	18 1/4"	42 1/4"	11 1/4"	47"	19 1/4"
ADI-3MSL	ADI-3MDSL	3	70 1/4"	18"	18 1/4"	64 1/4"	11 1/4"	69"	19 1/4"

*Overall length equals dimension A on drawings. Length of cold pan equals dimension B.

**Cutout for remote on/off switch 2 1/4" x 3 1/4" x 2 1/4" D. Do not fully enclose compressor area. Two unrestricted openings of no less than 200 sq. in. each, are required in cabinet to ensure proper cooling. (See installation instructions.)

SLIMLINE ICE COOLED COLD PAN DROP-INS

MODEL NO.	PAN OPENINGS	ADAPTER BARS INCLUDED	DIMENSIONS			COLD PAN SIZE		FITS CUTOOUT**	
			LENGTH*	WIDTH	HEIGHT	LENGTH*	WIDTH	LENGTH*	WIDTH*
ADI-1ISL	ADI-1IDSL	1	26 1/4"	18"	8 1/4"	20"	11 1/4"	25"	18 1/4"
ADI-2ISL	ADI-2IDSL	2	48 1/4"	18"	8 1/4"	42 1/4"	11 1/4"	47"	18 1/4"
ADI-3ISL	ADI-3IDSL	3	70 1/4"	18"	8 1/4"	64 1/4"	11 1/4"	69"	18 1/4"

*Overall length equals dimension A on drawings. Length of cold pan equals dimension B.

SNO-KOTE® DROP-IN

MODEL NO.	DIMENSIONS			DISPLAY SURFACE		FITS CUTOOUT**	
	LENGTH*	WIDTH	HEIGHT	LENGTH*	WIDTH*	LENGTH	WIDTH
ADI-2FT	32"	24"	15 1/4"	22 1/4"	17 1/4"	31"	23"
ADI-3FT	48"	24"	15 1/4"	38 1/4"	17 1/4"	45"	23"
ADI-4FT	60"	24"	15 1/4"	50 1/4"	17 1/4"	59"	23"
ADI-5FT	74"	24"	15 1/4"	64 1/4"	17 1/4"	73"	23"
ADI-6FT	88"	24"	15 1/4"	78 1/4"	17 1/4"	87"	23"

*Overall length equals dimension A on drawings. Length of display surface equals dimension B.
 **Cutout for remote on/off switch 2" x 3 1/2" x 2 1/2" deep. Do not fully enclose compressor area. Two unrestricted openings of no less than 200 sq. in. each, are required in cabinet to ensure proper cooling. (See installation instructions.)

Specifications subject to change.



DUKE MANUFACTURING CO.
 PO BOX 5426
 ST. LOUIS, MO 63147
 TOLL FREE 1-800-SEL-DUKE
 IN MISSOURI: 314-231-1130
 FAX 314-231-5074

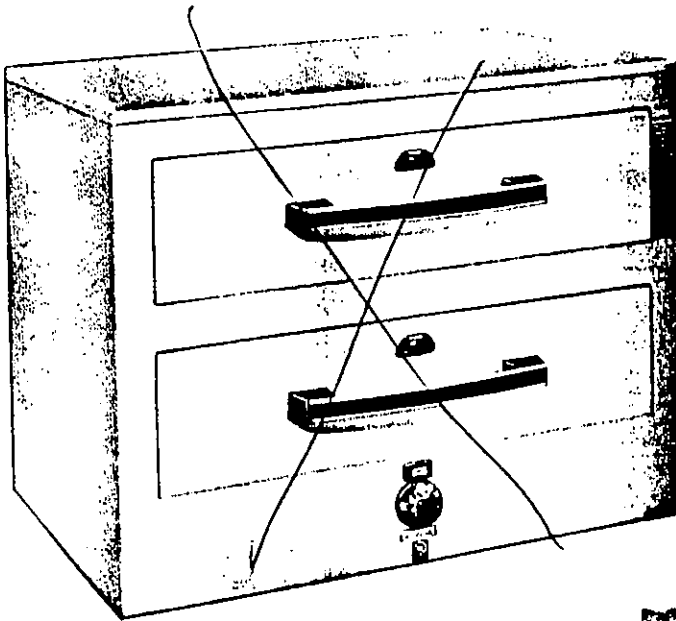
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ITEM #14 TOASTSWELL HOT FOOD SERVERS

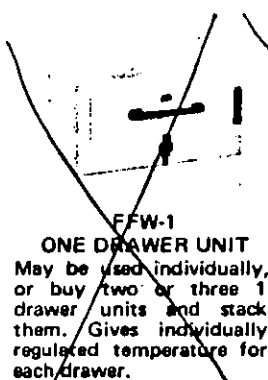
MODEL FFW SERIES

**Exclusive
Removable
Drawer Pan**

HOT FOOD SERVERS



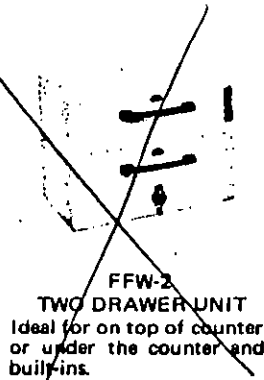
Another Toastswell first! Now you can eliminate rush hour bottlenecks, cook ahead in quantity and keep food in the same condition in which it was originally cooked. No more shrinkage or dry-out. No odor transfer. The stainless steel one-piece removable drawer pan gives you direct storage capacity. Extra thick drawer pan, 22-3/8 x 12-1/2 x 5-1/4" deep. Has rounded corners! All units, 1 to 4 drawer, may be fabricated into permanent installations. Toastswell pioneered many of the fine features found in hot food servers. If you want the unit with the most needed features, one that will perform year after year - insist on Toastswell Hot Food Servers.



FFW-1

ONE DRAWER UNIT

May be used individually, or buy two or three 1 drawer units and stack them. Gives individually regulated temperature for each drawer.



FFW-2

TWO DRAWER UNIT

Ideal for on top of counter or under the counter and built-ins.



FFW-3

THREE DRAWER UNIT

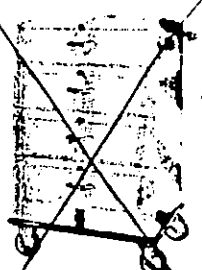
Use in dining room has detachable legs, can be built into counters, back bar or service stations, wheels can be furnished, screw in leg holes.



FFW-4

FOUR DRAWER UNIT

For extra large capacity, can be built into a permanent installation.



FFW-4

WITH FM MOBIL UNIT

Cook food, store it, move it to location needed, simply plug in wherever needed. Saves time, cuts cost, save valuable floor space.

COMPARE THESE ADVANTAGES

- Removable drawer pan.
- Add-on extra capacity as needed
- Full extension roller bearing drawer slides
- Stores food direct in drawer pan
- When drawer is pushed in, lid automatically drops, sealing food in drawer pan
- Temperature controlled thermostatically
- Each drawer has individual moisture control

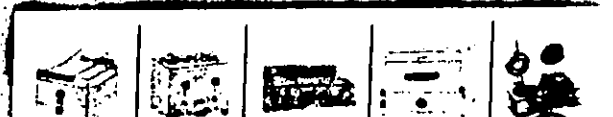
- Pilot light indicates "on"
- Drawer equipped with automatic roller lock
- Six side air circulation keeps food moist or crisp as desired
- All sides, top and bottom thickly insulated
- Plug in, no special wiring needed
- Lids removable for easy cleaning
- Holds standard No. 200, 12" x 20" pans



The Toastswell Thermo-Drawer offers more exclusive features than any other leading make, and is very reasonable in cost. Write for prices.

THE TOASTSWELL COMPANY

Originators Of The Two Slice Automatic Toaster
Established 1928



NEW AND MODERN FEATURES

• Exclusive removable drawer pan can be lifted out of unit for easy cleaning and transferring of food and with six sides air circulation food remains just as it was prepared for hours.



Dial Temperature Control is out in front of unit where it is easy to see and reach. New pilot light automatically points out temperature being maintained. Temperature may be regulated up to 225° F.



• Moist - Crisp Control. Each drawer is equipped with an all new Moist-Crisp control. This enables you to keep foods for hours in same condition as when prepared. Moist to keep food from drying out, crisp to prevent expanding and sogginess of food.



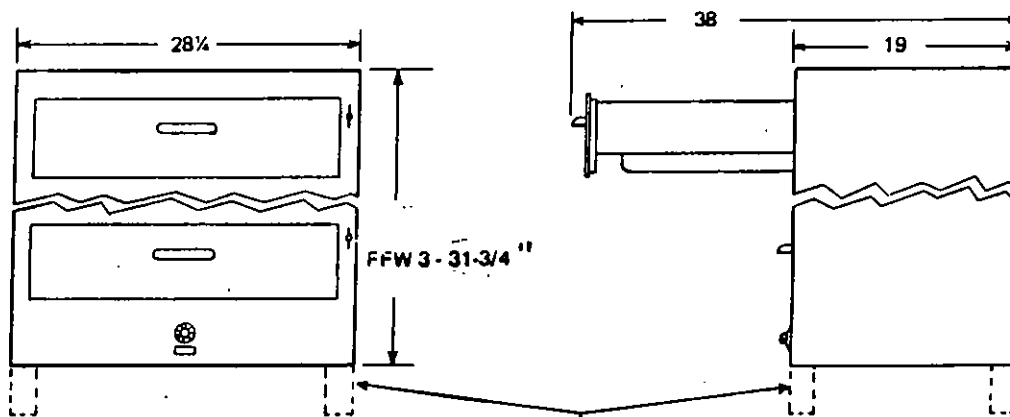
• Temperature Control. List 25 different types of foods along with proper temperature, moist-crisp settings, quick and handy reference for almost any type food.

ACCESSORIES

CATALOG NUMBER	DESCRIPTION	VOLT-AGE	SHIP. WT. lbs.
FFW-DPG	Accessory Drawer Grate with 3/4" Legs for Model FFW or G Series Food Warmers 1 Per Drawer		5
V66	Set of 4 12-1/8" Legs For STT, FFW, MDD or G Series		12
V77	Set of 4 6-1/8" Legs For STT, FFW, MDD or G Series		6
FM	Mobile Kit for FFW or G, Consists of Hand Bar with Bumpers-solid welded base with full perimeter base-Two swivel and two ridged wheels.		35



Dimensions And General Specifications



6-1/8" or 12-1/8" Legs Supplied as Accessories (V66 or V77) or Mobile Kit & Casters (FM)

All Units

- Volts 120, 208 or 230 AC only (must specify voltage when ordering)
- Cord 6 foot heavy duty
- Plug: NEMA 5-15P 120v NEMA 6-15P 230v
- Finish No. 4 Polish Stainless
- Warranty One Year
- UL CSA NSF Approved
- Removable stainless steel drawer 22-7/8 x 13-1/2 x 5-1/4"

MODEL	DRAWERS	CAPACITY DIN. ROLLS	KW	SHIP. WT.
FFW-1	ONE	7-8 doz.	1	97 lbs.
FFW-2	TWO	14-16 doz.	1	147 lbs.
FFW-3	THREE	21-24 doz.	1	220 lbs.
FFW-4	FOUR	28-32 doz.	1	270 lbs.

THE TOASTSWELL COMPANY

ITEM #19

Bunn-O-matic® RT and OT



Automatic Coffee Brewer

Two-and Five- Warmer Models in Long-Life Stainless Steel

Get all the convenience of completely automatic coffee brewing with the Bunn-O-matic Model RT and Model OT. Both are so easy to operate that you are assured consistent brewing excellence, pot after pot.

Five-warmer Model RT lets you hold five decanters of tasty, flavorful coffee at just-right temperature. One of the warmers has a "High, Medium, Low" switch and is capable of boiling water.

Two-warmer Model OT gives you all the Bunn advantages in a Space Saver just 12 inches wide. The two separately controlled warmers eliminate the need for additional coffee ranges in many installations.

Both models give you these Bunn-O-matic advantages:

- Exclusive aeration system which constantly draws air into the water, keeping it fresh and live for the most delicious gravity drip coffee.
- BUNN® disposable paper filters are the ultimate in convenience and assure peak brewing performance with your Bunn-O-matic brewer.
- Highest quality components, all thoroughly pre-tested, are used to keep service to an absolute minimum.
- Stainless steel, rust-proof construction throughout and rounded-corner design make cleaning fast and easy.
- Non-pressure tank construction is completely safe against explosion.
- Bunn-O-matic controlled Gravity Drip Method gives you constant assurance of the best coffee.

Both Models RT and OT meet Federal Specification W-C-500, Coffeemakers, Electric, Automatic.

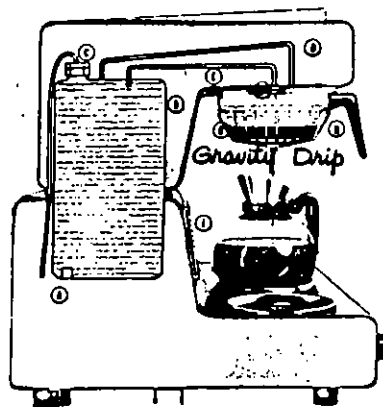
BUNN-O-MATIC
CORPORATION



Bunn-O-matic
Model OT Brewer

EXCLUSIVE BUNN-O-MATIC AERATION SYSTEM DRAWS AIR INTO WATER TO KEEP IT ALWAYS FRESH AND LIVE

A—inlet water tube B—non-pressure water tank (heater enclosed)—completely safe against explosion C—thermostat D—aeration and siphon tube—to keep water constantly fresh and live E—spray head tube F—spray head for exactly the precise mating of water and coffee G—funnel H—Bunn disposable paper filter I—adjustment control panel



Check these three advantages of the unique aeration system which you get only with Bunn-Omatic coffee brewers:

1. Fresh air is constantly drawn into the water through the aeration tube. Thus the water is always fresh and live to assure delicious coffee—first pot of coffee in the day, last pot, and every one in between. 2. The Bunn non-pressure tank construction is completely safe against explosion because the tank is always open to the air. 3. The solenoid is located on the cold water end

of the water supply to greatly reduce solenoid liming—another step to reduce maintenance.

The Bunn Gravity Drip Method (shown in the cross-section) controls water aeration, temperature, flow and spray to assure just the right mating of water and coffee. Thus only the fresh, flavorful coffee oils are extracted.

The result for you is unexcelled flavor, aroma, body and clarity from your favorite coffee blend.

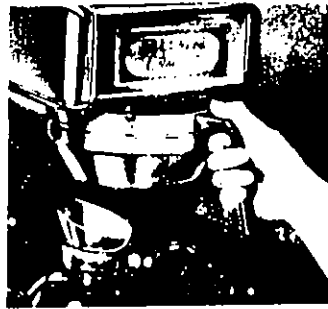
FAST, CLEAN, CONVENIENT — BUNN® DISPOSABLE PAPER FILTERS



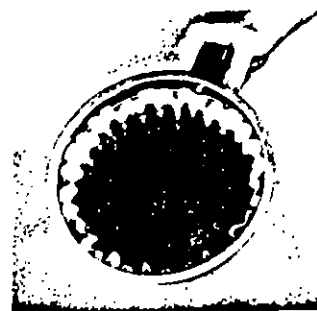
Drop Bunn filter into funnel.



Pour in fresh coffee.

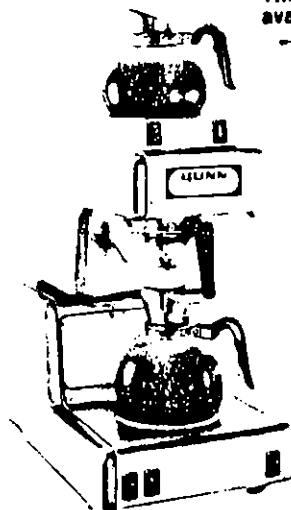


Slide funnel into head and brew.



Simply throw out grounds.

BUNN-Omatic® MODEL OT



two-warmer unit—
Three electrical ratings
available:

Model OT15—120 volts

AC, 60 cycles,
1630 watts/uses 15
amps. built-in two-wire
cord and water strainer.

Model OT20—120 volts

AC, 60 cycles.

2110 watts.

Model OT35—120/240

(115/230, 120/208)

volts AC, 60 cycles,
three-wire, single phase
3810 watts.

240 VAC, two-wire brewer

available; order Model OA.

Dimensions: 18½" deep
x 12" wide x 22½" high.

Shipping Weight: 35 lbs.

Shipped Complete With:

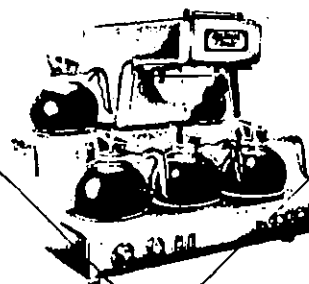
One flat funnel assembly,

one funnel holder, and

filters.

Data and dimensions subject to change without notice.

Approved by



BUNN-Omatic® MODEL RT35

five warmer unit—

Includes one "High,

Medium, Low" warmer

(535 watts).

Electrical rating: 120/240

(115/230, 120/208)

volts AC 60 cycles.

Three-wire, single phase.

4605 watts.

240 VAC, two-wire brewer

available; order Model RA.

Dimensions: 18½" deep x

24" wide x 21½" high.

Shipping weight—50 lbs.

Shipped complete with:

One flat funnel assembly,

one funnel holder, and

filters.

Data and dimensions subject to change without notice.

IMPORTANT! Use Bunn Filters for Bunn
Brewers. There is a difference.



BUNN-O-MATIC CORPORATION

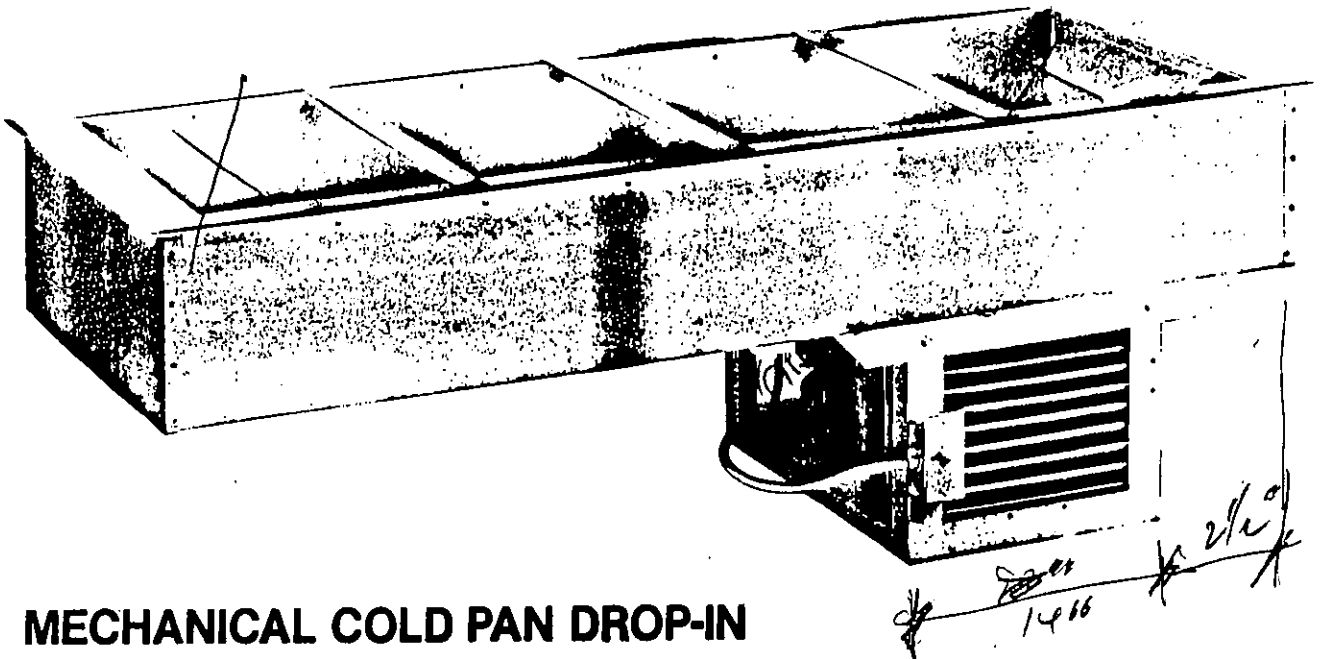
General Office

P.O. Box 3227, Springfield, Illinois 62708-3227

Phone: 217/529-6601

Western Regional Office and Warehouse

ITEM #21



MECHANICAL COLD PAN DROP-IN

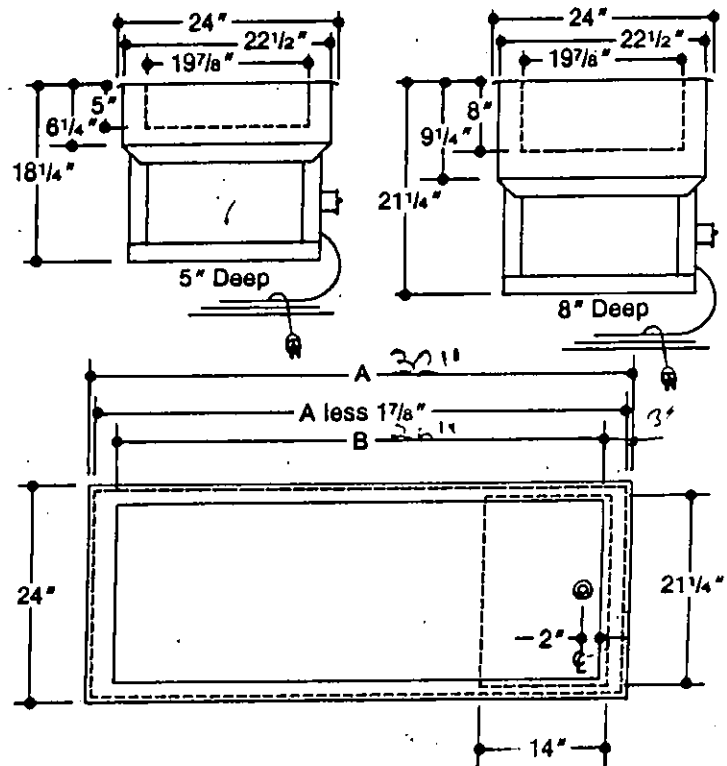
TOP RIM: Shall be fabricated of heavy gauge, 300 Series stainless steel with $\frac{15}{16}$ " overhang on ends and $\frac{3}{4}$ " overhang on front and back. Rim to be reinforced by a 20 gauge steel angle and provided with a vinyl foam gasket to act as a sealant with the top surface.

TOP: Shall be cut out, flanged down and attached to a 20 gauge, 300 Series stainless steel interior liner available 5" deep sloping to $5\frac{1}{2}$ ", or 8" deep sloping to $8\frac{1}{2}$ ", at drain end. Liner to measure $19\frac{7}{8}$ " front to back and be 6" shorter than length of top, insulated on all four sides and bottom and shall be equipped with a 1" cast brass drain and plug. Unit to be furnished with adapter bars for full size pans.

REFRIGERATION: Unit to be refrigerated by copper coils which shall be attached to exterior bottom only of 5" deep liner and to exterior sides and ends only of 8" deep liner. Compressor compartment shall have an open angle-iron base to support an air cooled condensing unit of adequate size. Remote mounted on/off switch and cord with plug shall be provided.

Entire unit factory tested, with five year warranty on compressor motor only.

EXTERIOR HOUSING: Shall be constructed of 20 gauge steel.



Aerohot®

Specifications

HOT FOOD WELL ELECTRICAL SPECIFICATIONS

MODEL NO.	120 VOLT SINGLE PHASE		208 VOLT SINGLE PHASE		240 VOLT SINGLE PHASE	
	WATTS	AMPS	WATTS	AMPS	WATTS	AMPS
ASH-1E, ESL	750	6.2	750	3.6	750	3.1
ASH-2E, ESL	1500	12.5	1500	7.2	1500	6.3
ASH-3E, ESL	2250	18.8	2250	10.8	2250	9.4
ASH-4E	3000	25.0	3000	14.4	3000	12.5
ASH-5E	3750	31.3	3750	18.0	3750	15.8
ASH-6E			4500	21.6	4500	18.8
ADH-1E, ESL	500	4.1	750	3.6	750	3.1
ADH-2E, ESL	1000	8.3	1500	7.2	1500	6.3
ADH-3E, ESL	1500	12.5	2250	10.8	2250	9.4
ADH-4E	2000	16.7	3000	14.4	3000	12.5
ADH-5E	2500	20.8	3750	18.0	3750	15.8
ADH-6E			4500	21.6	4500	18.8

All electrical information applies to units without canopy lights, heat lamps and other electrical options.
 *120 V not available on these models.
 Consult the factory for three phase electrical requirements and other options.

HOT FOOD SLIDE-INS—GAS

MODEL NO.	TOP OPENINGS	DIMENSIONS			FITS CUTOOUT	
		LENGTH*	WIDTH	HEIGHT	LENGTH	WIDTH
ASH-1G	1	18 1/4"	23 1/4"	15 1/4"	17"	23"
ASH-2G	2	32 1/4"	23 1/4"	15 1/4"	31"	23"
ASH-3G	3	46 1/4"	23 1/4"	15 1/4"	45"	23"
ASH-4G	4	60 1/4"	23 1/4"	15 1/4"	59"	23"
ASH-5G	5	74 1/4"	23 1/4"	15 1/4"	73"	23"
ASH-6G	6	88 1/4"	23 1/4"	15 1/4"	87"	23"

*Length equals A dimension on drawings.
 Gas connection to be made to 1/2" I.P.S. threaded pipe.
 When ordering, please specify natural or propane gas.

HOT FOOD SLIDE-INS—ELECTRIC

MODEL NO.	TOP OPENINGS	DIMENSIONS			FITS CUTOOUT	
		LENGTH*	WIDTH	HEIGHT	LENGTH	WIDTH
ASH-1E	1	18 1/4"	23 1/4"	12 1/4"	17"	23"
ASH-2E	2	32 1/4"	23 1/4"	12 1/4"	31"	23"
ASH-3E	3	46 1/4"	23 1/4"	12 1/4"	45"	23"
ASH-4E	4	60 1/4"	23 1/4"	12 1/4"	59"	23"
ASH-5E	5	74 1/4"	23 1/4"	12 1/4"	73"	23"
ASH-6E	6	88 1/4"	23 1/4"	12 1/4"	87"	23"

*Length equals A dimension on drawings.

HOT FOOD DROP-INS—ELECTRIC

MODEL NO.	TOP OPENINGS	CONTROL PANELS	DIMENSIONS			FITS CUTOOUT**	
			LENGTH*	WIDTH	HEIGHT	LENGTH	WIDTH
ADH-1E	1	1	18 1/4"	24 1/4"	12 1/4"	17"	23"
ADH-2E	2	1	32 1/4"	24 1/4"	12 1/4"	31"	23"
ADH-3E	3	1	46 1/4"	24 1/4"	12 1/4"	45"	23"
ADH-4E	4	2	60 1/4"	24 1/4"	12 1/4"	59"	23"
ADH-5E	5	2	74 1/4"	24 1/4"	12 1/4"	73"	23"
ADH-6E	6	2	88 1/4"	24 1/4"	12 1/4"	87"	23"

*Length equals A dimension on drawings.
 **9" x 3 1/4" cutout for remote control panel. 4" clearance required if mounted below or to one side of drop-in unit, 8" clearance needed if mounted on front of unit.

SLIMLINE HOT FOOD SLIDE-INS—ELECTRIC

MODEL NO.	TOP OPENINGS	DIMENSIONS			FITS CUTOOUT	
		LENGTH*	WIDTH	HEIGHT	LENGTH	WIDTH
ASH-1ESL	1	23 1/4"	16 1/4"	12 1/4"	22"	15 1/4"
ASH-2ESL	2	45 1/4"	16 1/4"	12 1/4"	44"	15 1/4"
ASH-3ESL	3	67 1/4"	16 1/4"	12 1/4"	66"	15 1/4"

*Length equals A dimension on drawings.

SLIMLINE HOT FOOD DROP-INS—ELECTRIC

MODEL NO.	TOP OPENINGS	CONTROL PANELS	DIMENSIONS			FITS CUTOOUT**	
			LENGTH*	WIDTH	HEIGHT	LENGTH	WIDTH
ADH-1ESL	1	1	23 1/4"	17 1/4"	12 1/4"	22"	15 1/4"
ADH-2ESL	2	1	45 1/4"	17 1/4"	12 1/4"	44"	15 1/4"
ADH-3ESL	3	1	67 1/4"	17 1/4"	12 1/4"	66"	15 1/4"

*Length equals A dimension on drawings.
 **9" x 3 1/4" cutout for remote control panel. 4" clearance required if mounted below or to one side of drop-in unit, 8" clearance needed if mounted on front of unit.

COLD PAN ELECTRICAL SPECIFICATIONS

MODEL NO.	COMPRESSOR	RUNNING AMPS 120 VOLTS	NEMA
ADI-2M, MD, MSL, MDL	1/4 HP	4.2	5-15
ADI-3M, MD, MSL, MDL	1/4 HP	4.2	5-15
ADI-4M, MD	1/4 HP	5.2	5-15
ADI-5M, MD	1/4 HP	5.2	5-15
ADI-6M, MD	1/4 HP	5.2	5-15
ADI-2, 3, 4, 5, 6FT	1/4 HP	5.2	5-15

MECHANICAL COLD PAN DROP-INS

MODEL NO.	PAN OPENINGS	ADAPTER BARS INCLUDED	DIMENSIONS			COLD PAN SIZE		FITS CUTOOUT**	
			LENGTH*	WIDTH	HEIGHT	5" DEEP	8" DEEP	LENGTH	WIDTH
ADI-2M	ADI-2MD	2	1	32"	24"	18 1/4"	21 1/4"	28"	19 1/4"
ADI-3M	ADI-3MD	3	2	46"	24"	18 1/4"	21 1/4"	40"	19 1/4"
ADI-4M	ADI-4MD	4	3	60"	24"	18 1/4"	21 1/4"	54"	19 1/4"
ADI-5M	ADI-5MD	5	4	74"	24"	18 1/4"	21 1/4"	68"	19 1/4"
ADI-6M	ADI-6MD	6	5	88"	24"	18 1/4"	21 1/4"	82"	19 1/4"

*Overall length equals dimension A on drawings. Length of cold pan equals dimension B.
 **Cutout for remote on/off switch 2" L x 3 1/4" W x 2 1/4" D. Do not fully enclose compressor area. Two unrestricted openings of no less than 200 sq. in. each, are required in cabinet to ensure proper cooling. (See installation instructions.)

ICE COOLED COLD PAN DROP-INS

MODEL NO.	PAN OPENINGS	ADAPTER BARS INCLUDED	DIMENSIONS			COLD PAN SIZE		FITS CUTOOUT	
			LENGTH*	WIDTH	HEIGHT	5" DEEP	8" DEEP	LENGTH	WIDTH
ADI-1I	ADI-1ID	1	0	18"	24"	6 1/4"	9 1/4"	12"	19 1/4"
ADI-2I	ADI-2ID	2	1	32"	24"	6 1/4"	9 1/4"	28"	19 1/4"
ADI-3I	ADI-3ID	3	2	46"	24"	6 1/4"	9 1/4"	40"	19 1/4"
ADI-4I	ADI-4ID	4	3	60"	24"	6 1/4"	9 1/4"	54"	19 1/4"
ADI-5I	ADI-5ID	5	4	74"	24"	6 1/4"	9 1/4"	68"	19 1/4"
ADI-6I	ADI-6ID	6	5	88"	24"	6 1/4"	9 1/4"	82"	19 1/4"

*Overall length equals dimension A on drawings. Length of cold pan equals dimension B.

SLIMLINE MECHANICAL COLD PAN DROP-INS

MODEL NO.	PAN OPENINGS	ADAPTER BARS INCLUDED	DIMENSIONS			COLD PAN SIZE		FITS CUT:	
			LENGTH*	WIDTH	HEIGHT	5" DEEP	8" DEEP	LENGTH	WIDTH
ADI-2MSL	ADI-2MSL	2	1	45 1/4"	18"	16 1/4"	21 1/4"	42 1/4"	11 1/4"
ADI-3MSL	ADI-3MSL	3	2	70 1/4"	18"	16 1/4"	21 1/4"	64 1/4"	11 1/4"

*Overall length equals dimension A on drawings. Length of cold pan equals dimension B.
 **Cutout for remote on/off switch 2" L x 3 1/4" W x 2 1/4" D. Do not fully enclose compressor area. Two unrestricted openings of no less than 200 sq. in. each, are required in cabinet to ensure proper cooling. (See installation instructions.)

SLIMLINE ICE COOLED COLD PAN DROP-INS

MODEL NO.	PAN OPENINGS	ADAPTER BARS INCLUDED	DIMENSIONS			COLD PAN SIZE		FITS CUTOOUT	
			LENGTH*	WIDTH	HEIGHT	5" DEEP	8" DEEP	LENGTH	WIDTH
ADI-1ISL	ADI-1ISL	1	0	26 1/4"	18"	6 1/4"	9 1/4"	20"	11 1/4"
ADI-2ISL	ADI-2ISL	2	1	45 1/4"	18"	6 1/4"	9 1/4"	42 1/4"	11 1/4"
ADI-3ISL	ADI-3ISL	3	2	70 1/4"	18"	6 1/4"	9 1/4"	64 1/4"	11 1/4"

*Overall length equals dimension A on drawings. Length of cold pan equals dimension B.

SNO-KOTE® DROP-IN

MODEL NO.	DIMENSIONS			DISPLAY SURFACE		FITS CUTOOUT**	
	LENGTH*	WIDTH	HEIGHT	LENGTH*	WIDTH	LENGTH	WIDTH
ADI-8FT	32"	24"	15 1/4"	22 1/4"	17 1/4"	31"	23"
ADI-3FT	46"	24"	15 1/4"	36 1/4"	17 1/4"	45"	23"
ADI-4FT	60"	24"	15 1/4"	50 1/4"	17 1/4"	59"	23"
ADI-5FT	74"	24"	15 1/4"	64 1/4"	17 1/4"	73"	23"
ADI-6FT	88"	24"	15 1/4"	78 1/4"	17 1/4"	87"	23"

*Overall length equals dimension A on drawings. Length of display surface equals dimension B.
 **Cutout for remote on/off switch 2" x 3 1/4" x 2 1/4" deep. Do not fully enclose compressor area. Two unrestricted openings of no less than 200 sq. in. each, are required in cabinet to ensure proper cooling. (See installation instructions.)

Specifications subject to change.



DUKE MANUFACTURING CO.
 PO BOX 5426
 ST. LOUIS, MO 63147
 TOLL FREE 1-800-SEL-DUKE
 IN MISSOURI: 314-231-1130
 FAX 314-231-5074

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STAINLESS STEEL

DROP-IN SINKS

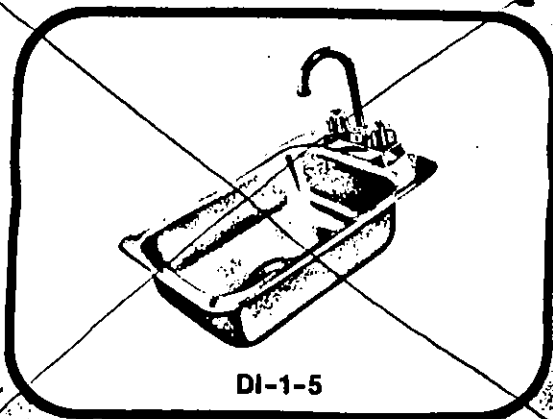
ANOTHER

New!

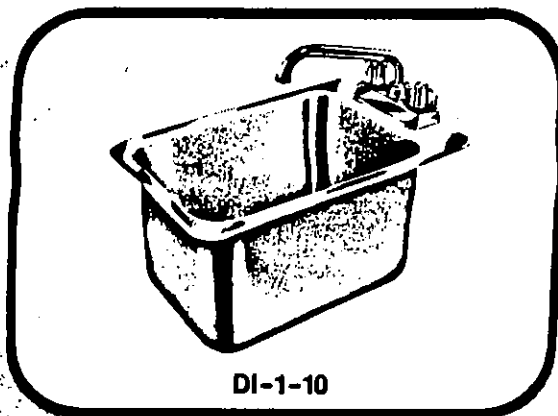
INNOVATION BY

Advance

ITEM #24\$68



DI-1-5



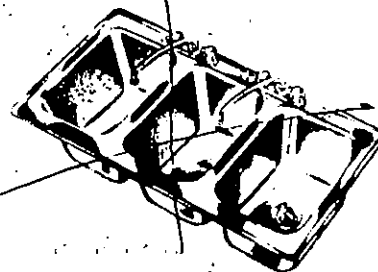
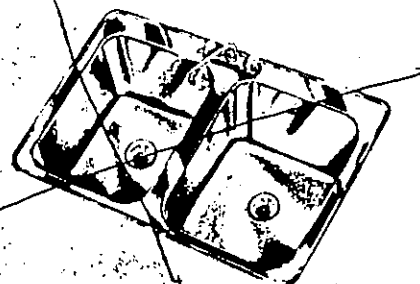
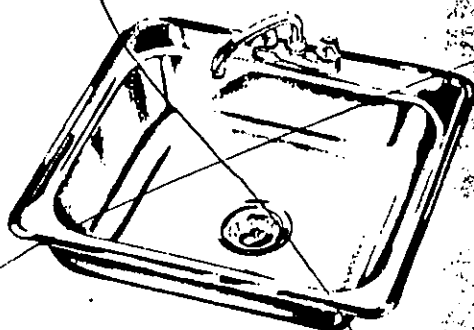
DI-1-10

SELF-RIM Drop-In Sinks for... **HAND SINK USE!**

Deep Drawn SINKS for Counter Top Installations

DROP-IN SINKS

with "HUDEE RIM"



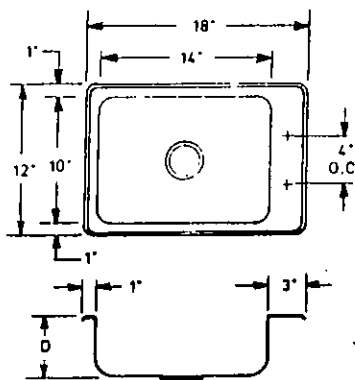
Suggested Uses . . .

- SCULLERY SINK
- ICE CONTAINER
- DUMP SINK
- BAR SINK
- SERVICE SINK
- HAND SINK
- WATER STATION

It Has FUNCTION and It Has PRICE!



SPECIFICATIONS

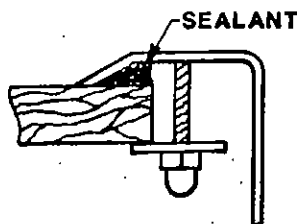


MODEL #	DIMENSIONS		Shipping Weight
	LENGTH IS LEFT TO RIGHT	WIDTH IS FRONT TO BACK	
	Bowl Dimension L x W x D	Overall Dimension L x W	Cutout Dimensions
DI-1-5	10 x 14 x 5	12 x 18	11 x 17
DI-1-10	10 x 14 x 10	12 x 18	11 x 17 Cutouts have 1 1/4" radius corners

TOL. $\pm 1/4"$

ALL DIMENSIONS ARE TYPICAL

SUPPLIED WITH #K-52 GOOSENECK FAUCET



SELF-RIM MOUNTING INSTALLATION

DESIGN:

- A Countertop, Drop-in, one piece sink bowl.
- All sink bowls have a large liberal radius with a minimum dimension of 2" and RECTANGULAR in design for increased capacity.

MECHANICAL:

- Supply is 1/2" hot & cold.
- Faucet holes on 4" O.C.
- Faucets are deck mounted and are included.
- Waste drains are 8/8, 1 1/2" IPS basket type W/3 1/2" holes & are included.
- Mounting hardware supplied for securing sink to countertop.

CONSTRUCTION: (as it applies)

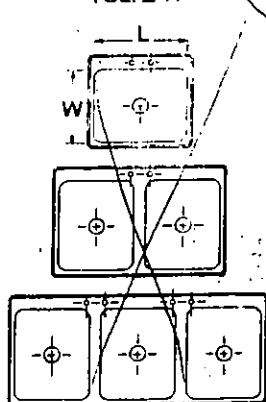
- All seams are TIG-welded and planished.
- Welded areas blended to match adjacent surfaces.
- Interior of sink bowls are polished to a #4 finish.
- Support bracket fastened between bowls for added strength.

MATERIAL:

- Heavy gauge 8/8 type "300" series.
- 8/8 hudee rim.
- Aluminum & or 8/8 mounting hardware.

EACH Deep Drawn PACKAGE INCLUDES...
SINK • MOUNTING HARDWARE • FAUCET • BASKET DRAIN

ALL DIMENSIONS ARE TYPICAL
 TOL. $\pm 1/4"$

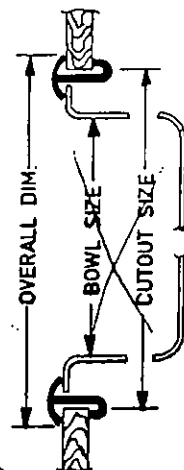


3 COMP. SINKS
 SUPPLIED W/2 FAUCETS

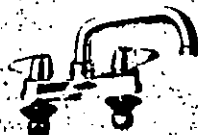
MODEL #	DIMENSIONS		Shipping Weight
	LENGTH IS LEFT TO RIGHT	WIDTH IS FRONT TO BACK	
	Bowl Dimension L x W x D	Overall Dimension L x W	Cutout Dimensions
DI-1-208	20 x 16 x 8	23 1/4 x 21	22 1/4 x 20 1/2
DI-1-2012	20 x 18 x 12	23 1/4 x 21	22 1/4 x 20 1/2
DI-2-10	10 x 14 x 10	24 1/4 x 18 1/4	24 1/4 x 18 1/4
DI-2-208	20 x 16 x 8	45 1/4 x 21	45 1/4 x 20 1/2
DI-2-2012	20 x 18 x 12	45 1/4 x 21	45 1/4 x 20 1/2
DI-3-10	10 x 14 x 10	38 1/4 x 18 1/4	38 1/4 x 18 1/4
DI-3-1612	16 x 20 x 12	55 1/2 x 25	55 x 24 1/2

Cutouts have 1 1/2" radius corners

SUPPLIED WITH #K-50 FAUCET



K-52 — Deck Type
 Gooseneck Type Faucet
 4" O.C.

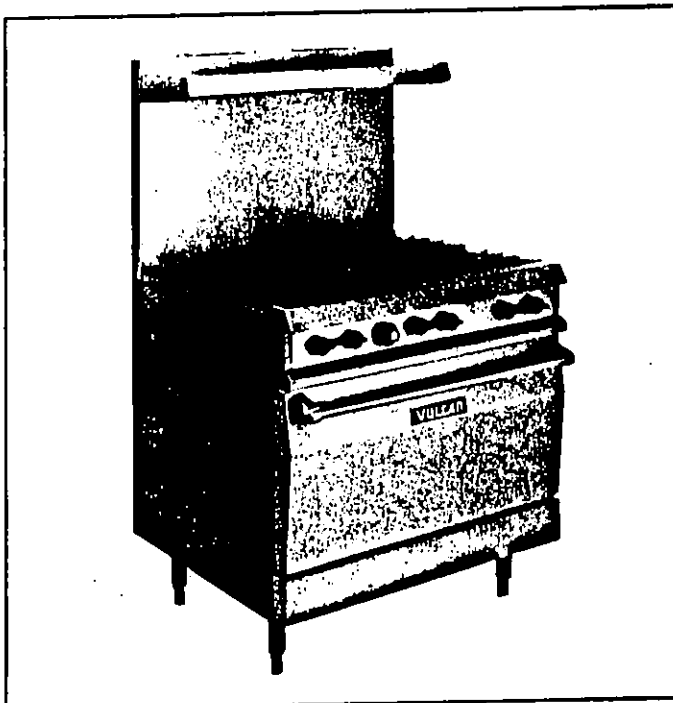


K-50 — Deck Type
 8" Swivel Spout —
 4" o.c. (standard)

VULCAN®

GAS RESTAURANT RANGES

Model: 36L With Standard Oven
36LC With Convection Oven



Design Certified by the American Gas Association
Listed by the National Sanitation Foundation

SPECIFICATIONS

Gas restaurant range with six 20,000 BTU/hr. open burners, with oven below. To be Model (36L) (36LC), manufactured by Vulcan-Hart. Top to have six removable level top cast iron grates. Total top BTU/hr. input 120,000. Provide with black finish oven door, sides and 6" adjustable legs. To have stainless steel riser, plate shelf, control panel and full width stainless steel panel under oven door. Provide lift off anti-clog open burner heads and full width pull out crumb drawer. With pressure regulator. Oven door to be spring balanced. To have automatic lighting with oven and pilot gas to shut off in case of pilot outage. Gas supply to be (natural) (propane). Exterior dimensions: 36"W x 29 3/4"D x 59"H.

(Specify one of the following ovens)

☐ Conventional Oven:

To have a conventional oven base with porcelain on steel door lining, rack supports and deck. Provide with one oven rack and two rack positions. To have 35,000 BTU/hr. burner. Thermostat to be adjustable from 150°F to 500°F. Interior dimensions: 26 1/4"W x 22 1/2"D x 14 1/2"H.

(Continued on back)

STANDARD FEATURES

- Six 20,000 BTU/hr. open burners. Pilot for every burner
- Level cast iron burner grates for easy sliding of pots and pans across full open top width
- Each open top removable grate section is cast in one piece with the burner spillover bowl. Grate size 12" x 12".
- Full width pull out crumb tray under the burners
- Lift off anti clog open burner heads
- Door is spring balanced
- Black finish door and side panels
- Stainless steel riser and plate shelf
- Stainless steel front top ledge
- Cool to the touch control knobs
- Full width S/S panel behind controls
- Full width S/S flip down panel under oven door
- Sculptured door design
- 6" adjustable legs, with black finish, shipped attached
- Pressure regulator
- Oven walls, top and door are insulated
- Ideal for 9, 12, or 16 quart stock pots
- One year limited parts and labor warranty

OPTIONS AT EXTRA COST

- ☐ Stainless steel door panel
- ☐ Stainless steel sides
- ☐ Four stainless steel legs
- ☐ ☐ 11"h, ☐ 23"h S/S flue riser (No extra cost when in place of standard backguard and high shelf)
- ☐ Elevated broiler
- ☐ Second year extended limited parts and labor warranty

TOP OPTIONS AT EXTRA COST

■ Even Heat Hot Top Sections

- 20,000 BTU/hr. input per section
- 12" x 24" cast iron top sections
- Substitute for open top burner 12" sections, specify location(s)
- Corrugated heat absorbing ribs on under side of casting
- Use for larger stock pots
- Note: "C" models must have at least one open burner section next to the small panel holding the thermostat and the on/off switch.

■ Griddle Tops

- Choice of 12", 24" or 36" wide griddle with manual infinite controls every 12". Substitute for 12" open top section(s)
- Griddle burners, 15,000 BTU/hr. every 12"
- Griddles are supplied on the right
- 1 1/2"h splashers on sides and back
- Griddle is open along the bottom edge of the right side splasher for side grease scraping into grease drawer under griddle top

■ Griddle Top Options at Extra Cost

- Thermostats every 12" of griddle width
- "C" models can use one 12" griddle or one 24" griddle

VULCAN®

GAS RESTAURANT RANGES

Model: 36L With Standard Oven
36LC With Convection Oven

☐ Convection Oven

To have forced air convection oven base with porcelain on steel oven linings. [Add "C" at the end of the model number.] To have a 32,000 BTU/hr. burner. Provide five rack positions and three oven racks. Provide a 1/4 HP, 120/60/1 blower motor and 7 foot power cord. Thermostat to be adjustable from 200°F to 500°F. Interior dimensions: 26 1/2"W x 19 1/2"D x 13 1/4"H.

To be A.G.A. Design Certified and N.S.F. Listed.

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING IMPORTANT

1. A pressure regulator sized for this unit is included. Natural gas 3.7" W.C., Propane gas 10" 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 ANSI Z223.1a (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.

NOTE: This appliance must be installed with a six inch clearance at both sides and the rear adjacent to combustible construction.

Not intended for domestic household installation.

STANDARD OVEN FEATURES

☒ Conventional Oven

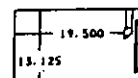
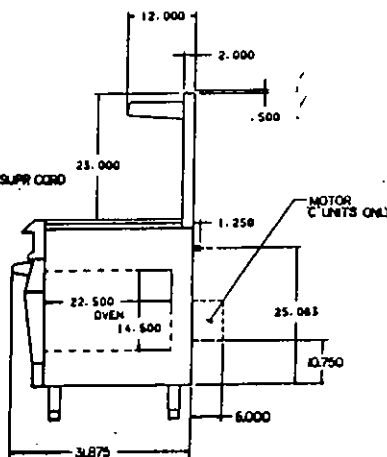
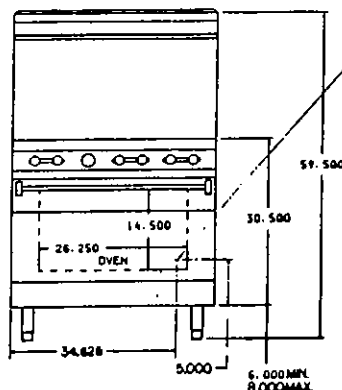
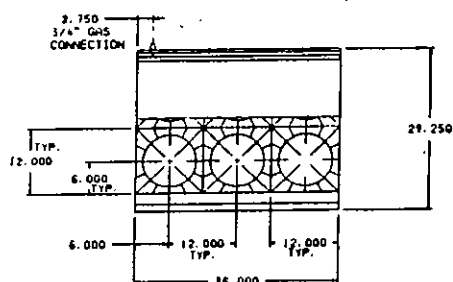
- General purpose single pan baking and roasting oven
- 35,000 BTU/hr. input
- Door liner, rack supports and deck are porcelain on steel.
- Sides and rear are aluminized steel
- Two oven rack supports
- One nickel plated rack furnished as standard
- Thermostat range is 150°F to 500°F (60° to 260°C)
- Interior dimensions: 26 1/4"W x 22"D x 14 1/2"H
- Gas supply shuts off to oven burner and pilot on pilot outage

☐ Snorkel™ Convection Oven ("C" Models)

- Forced air convection system
- Reduces cooking times and temperatures. Oven heat is circulated for higher efficiency
- 32,000 BTU/hr. input
- Two five position removable nickel plated oven rack guides
- Three nickel plated oven racks are standard
- 1/4 HP, 120/60/1 blower motor supplied including 7 ft. power supply cord with grounding plug
- When oven door is opened the power supply and the gas supply are shut off. Closing the door relights oven
- Door liner, side liners, back and deck are porcelain on steel
- Thermostat range 200°F to 500°F (93° to 260°C)
- Interior dimensions: 26 1/4"W x 19 1/2"D x 13 1/4"H
- Gas supply shuts off to oven burner and pilot on pilot outage

ACCESSORIES

- ☐ Four stainless steel legs
- ☐ Four casters, two locking (not available on models with optional elevated broiler)
- ☐ Oven racks. (Quantity _____)
- ☐ Shut off valve 3/4" N.P.T.
- ☐ Flexible hose and quick disconnect, 3/4" N.P.T. ☐ 4 ft., ☐ 5 ft.



SNORKEL OVEN CAVITY DIMENSIONS
USABLE WIDTH (NOT SHOWN) 26.250
USABLE DEPTH 19.500
USABLE HEIGHT 13.125

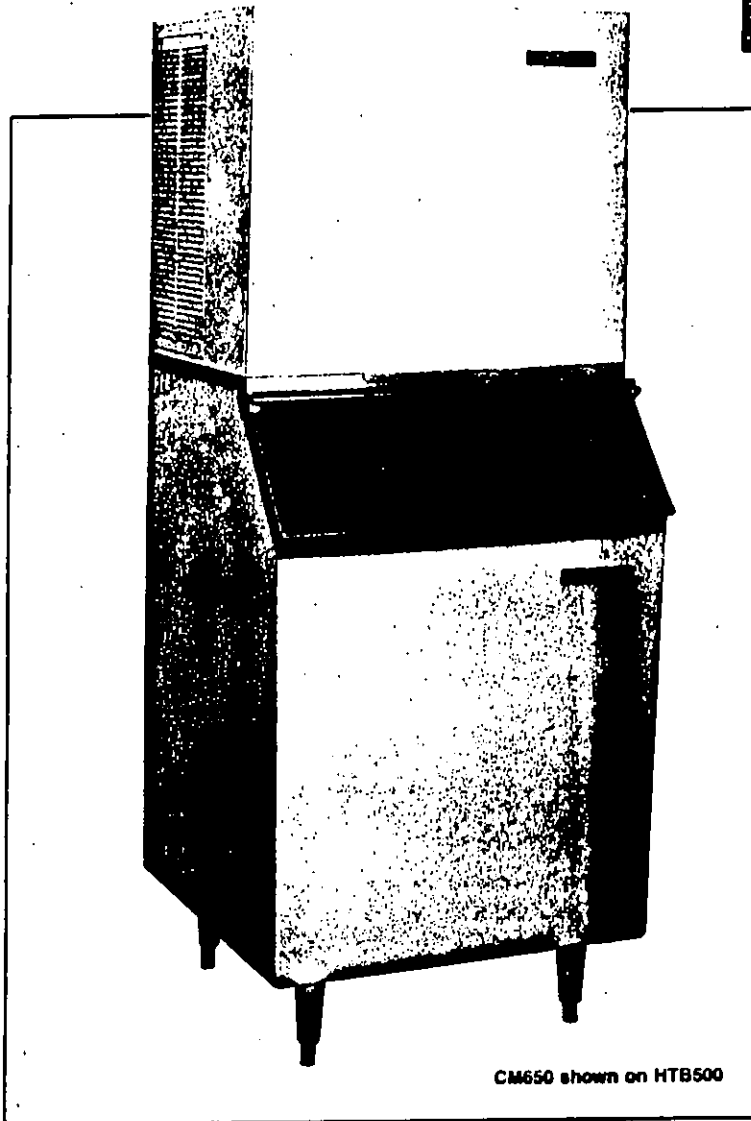
NOTE: In line with its policy to continuously improve its products, Vulcan-Hart Corporation reserves the right to change materials and specifications without notice.

CM650

Slim Modular
Contour Cuber

SCOTSMAN

ITEM #41



CM650 shown on HTB500

VOLUME PRODUCTION - LOWER OPERATING COSTS

- Up to 630 lbs. of ice in 24 hours.
- Over 1,200 lbs. of ice daily in a space only 30" wide . . . stacking two units.

PROVEN DESIGN CONCEPT

- No moving parts in icemaking section.
- Field tested, proven reliability.
- Cubes are made on both sides of the evaporator plate.

EASY TO SERVICE

- Convenient front service for cleaning, maintenance and adjustments.
- All electrical and plumbing hook-ups are external on rear panel.

THE CONTOUR CUBE SHAPE - HANDLING EASY

- No splashing, pour by hand or gun without spills.
- Highest possible displacement - nestling characteristics of Contour Cubes™ completely fill the glass.
- Self-leveling cubes make maximum use of storage area.

QUALITY ASSURANCE

Start-up of every CM Contour Cuber™ is conducted before shipping, to insure that all mechanical systems perform properly.

WARRANTY - SATISFACTION

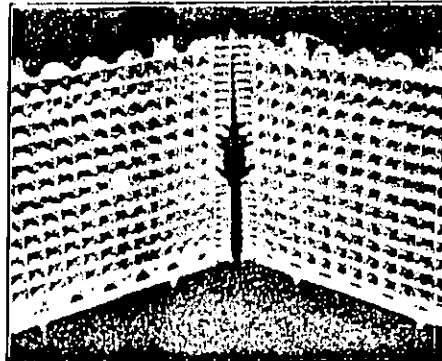
See Dealer for details of Limited Warranty.

- 24 Month Factory Labor coverage.
- 24 Months on all parts.
- 5 Years on Compressor and Evaporator.
- Directory of Certified Service Dealers.



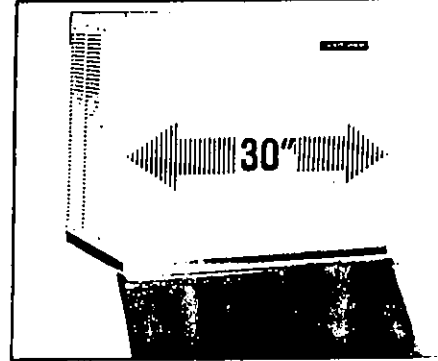
UNIQUE CUBE DESIGN

Curved surfaces avoid bridging, offer maximum liquid displacement, provide non-splash pouring. One cube that's perfect for bars, full service restaurants or fast food operations.



ENERGY EFFICIENT EVAPORATOR DESIGN

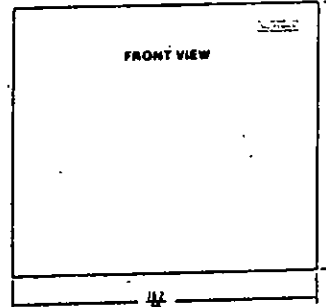
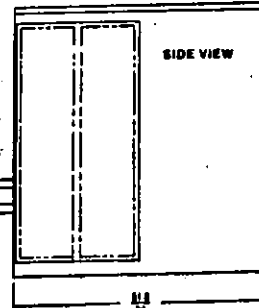
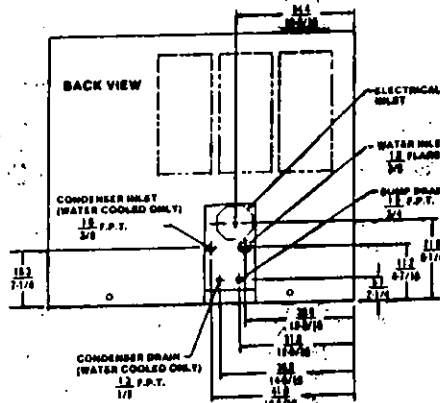
One set of freezing coils produces individual cubes on both sides of the evaporator plate. Cuts energy costs. Cubes harvest by gravity without moving parts.



SLIM 30" WIDTH

Small cabinet size allows installation in tight spaces where other units cannot fit. Saves space yet provides high production and convenient storage. Ideal for existing machine replacement or for new layout where space is scarce.

CM650



CENTIMETERS
INCHES



These products qualify for the following listing

SPECIFICATIONS												
Model Number	(Height - w/o Legs) Dimensions W" x D" x H"	Bin Cap.	Ice Prod. Cap. 24 Hrs. "	Cube Size	Cond. Unit	** Finish	Basic Electrical	Comp. H.P.	No. of Wires	Min. Circuit Ampacity †	Max. Fuse Size	Ship. Wt. lbs./kg.

CM650 SLIM MODULAR CONTOUR CUBER												
CM650AE-32E	30 x 24 x 27	—	630 lbs.	Contour	Air	ES	208-230/60/1	1.0	2	19.8	30	222/101
CM650WE-32E	30 x 24 x 27	—	586 lbs.	Contour	Water	ES	208-230/60/1	1.0	2	18.6	30	222/101
CM650AE-3E	30 x 24 x 27	—	630 lbs.	Contour	Air	ES	208-230/60/3	1%	3	9.2	15	222/101
CM650WE-3E	30 x 24 x 27	—	586 lbs.	Contour	Water	ES	208-230/60/3	1%	3	8.5	15	222/101

HTB500 AND BH550 MODULAR BINS											
HTB500	30 x 31½ x 41	500 lbs.	—	—	—	MTB	—	—	—	—	140/64
BH550E	30 x 31½ x 44	550 lbs.	—	—	—	ES	—	—	—	—	158/72
BH550S	30 x 31½ x 44	550 lbs.	—	—	—	SS	—	—	—	—	158/72

HTB500	30 x 3 1/2 x 41	500 lbs.	—	—	—	HTB	—	—	—	—	—	140/64
BH550E	30 x 3 1/2 x 44	550 lbs.	—	—	—	ES	—	—	—	—	—	158/72
BH550S	30 x 3 1/2 x 44	550 lbs.	—	—	—	SS	—	—	—	—	—	158/72

BH800 MODULAR BIN - Use with CM650 MODULAR CUBER											
BH800AE	42 x 31½ x 44	800	—	—	—	ES	—	—	—	—	186/84
BH800AS	42 x 31½ x 44	800	—	—	—	SS	—	—	—	—	186/84
KBT13 Bin Top	42 x 24 x 1½	Use with One CM650 or Two Stacked CM650 CUBERS				SS	—	—	—	—	100/45

BH800 MODULAR BIN - Use with CM650 MODULAR CUBES											
BH800AE	42 x 31½ x 44	800	—	—	—	ES	—	—	—	—	186/84
BH800AS	42 x 31½ x 44	800	—	—	—	SS	—	—	—	—	186/84
KBT13 Bin Top	42 x 24 x 19½	Use with One CM650 or Two Stacked CM650 CUBES				SS	—	—	—	—	100/45

BH1000 MODULAR BIN - Use with CM650 MODULAR CUBER											
BH1000AE	52 x 31½ x 44	1000	—	—	—	ES	—	—	—	—	219/99
BH1000AS	52 x 31½ x 44	1000	—	—	—	SS	—	—	—	—	230/104
KBT8B Bin Top	52 x 24 x 1½	Use with One or Two Stacked				SS	—	—	—	—	100/45

BH1000 MODULAR BIN - Use with CM650 MODULAR CUBEN										219/99 230/104
BH1000AE	52 x 31½ x 44	1000	—	—	—	ES	—	—	—	—
BH1000AS	52 x 31½ x 44	1000	—	—	—	SS	—	—	—	—
KBT8B Bin Top	52 x 24 x 1½	Use with One or Two Stacked				SS	—	—	—	100/45

(E) Electrolytic Epoxy Primer Finish. (SS) Stainless Steel Exterior with polyethylene liner. (HTB) Linear high density polyethylene.

* Use this value to determine minimum wire size as per National Electric Code Standards.

***ICE MAKING CAPACITY:**
Typical production in lbs./kgs. of ice per 24 hours.

Typical production in lbs./kgs. of ice per 24 hours.

CM650W WATER-COOLED

WATER TEMPERATURE

AIR TEMPERATURE	F°	50°	70°	90°	
	C°	10°	21°	32°	
	70°	586	545	485	lbs.
	21°	265	248	219	kg.
	90°	564	535	462	lbs.
	32°	255	242	209	kg.
	100°	548	525	449	lbs.
	38°	248	236	203	kg.

AIR TEMPERATURE	F°	50°	70°	90°	
	C°	10°	21°	32°	
	70°	586	545	485	lbs.
	21°	265	248	219	kg.
	90°	564	535	462	lbs.
	32°	255	242	208	kg.
	100°	548	525	449	lbs.
	38°	248	238	203	kg.

OPTIONAL STAINLESS STEEL PANEL KIT
SPKCMD-1 contains top, front, 2 end and 2 service panels. Not factory installed.

We reserve the right to make product improvements at any time. Specifications and design are subject to change without notice. All systems include a full line of ice shapes, modular and self-storing cubers, flakers, drink dispensers, bins and accessories.

IMPORTANT OPERATING REQUIREMENTS
Machine requires voltage indicated on rating name plate.
Failures caused by improper voltage are not considered
factory defects.

Scotsman products are not designed for outdoor installations nor for installation where air temperatures fall below 50° F, or exceed 100° F; nor where water temperatures fall below 40° F, or exceed 100° F. Extended periods of operation at temperatures exceeding these limitations constitutes misuse under the terms of Scotsman Manufacturer's Limited Warranty, resulting in a loss of warranty coverage.

Machine uses R502.

REMOTE
A remote air-cooled condenser version of this machine is available. Refer to spec sheet for CM650R.

REMOTE
A remote air-cooled condenser version of this machine is available. Refer to spec sheet for CM650R.

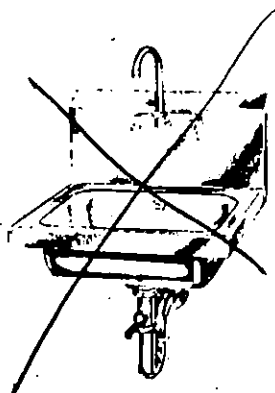
SCOTSMAN.

775 CORPORATE WOODS PARKWAY • VERNON HILLS, IL 60061 • (708) 215-4550
TELEX EASYLINK 62922027
LAX (708) 813-9844

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10M 5-90

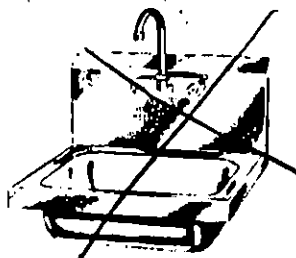
NOTHING BUT. . . TYPE '300' STAINLESS STEEL!

7-PS-50



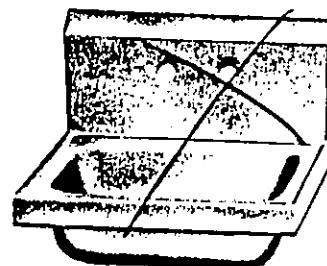
The 'SPEC-SINK' unit.
The yardstick of the industry.

7-PS-60



The 'BASIC' unit.
Satisfies function vs. price.

7-PS-70

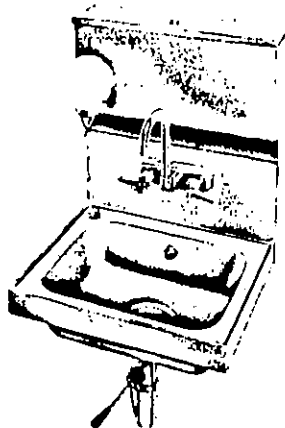


The 'ECONOMICAL' unit.
When price is the only consideration.

ITEM #47

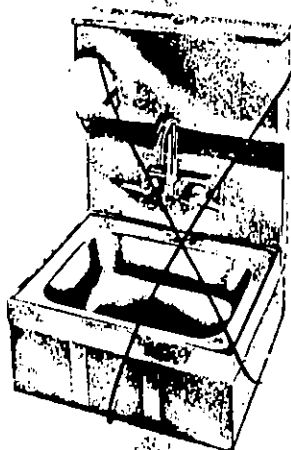
HAVE IT YOUR WAY. . . Choose to FIT YOUR BUDGET!

7-PS-80 ✓



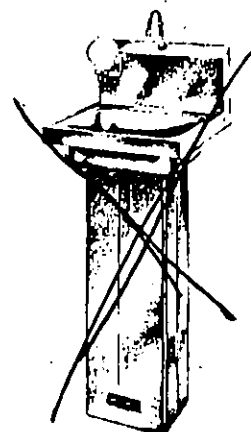
The 'ULTIMATE' unit.
Will conform to the
NEW DEMANDING
requirements of the
engineered installation.

7-PS-85



The 'ABUSIVE' unit.
SKIRT DESIGN will satisfy
that extra reinforcement
requirement.

7-PS-90



The 'REMOTE' unit.
Designed to conform
with the most demanding
of sanitation requirements.

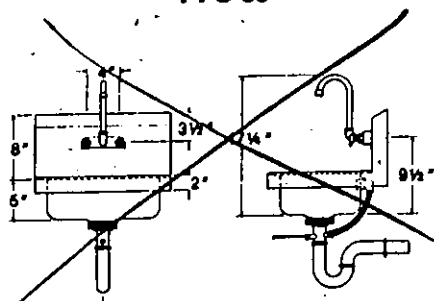
WITH YOUR HELP.

THE **MOST SPECIFIED SINK** IN THE INDUSTRY!

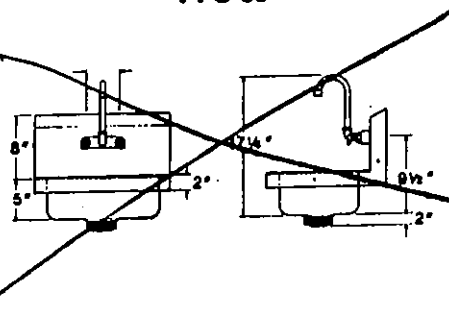


SPECIFICATIONS

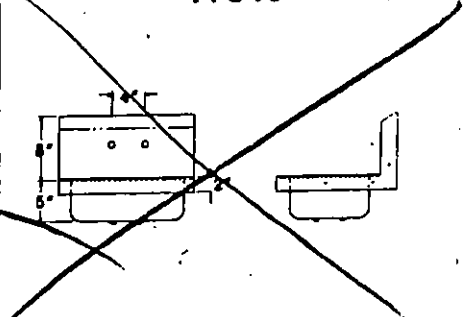
7-PS-50



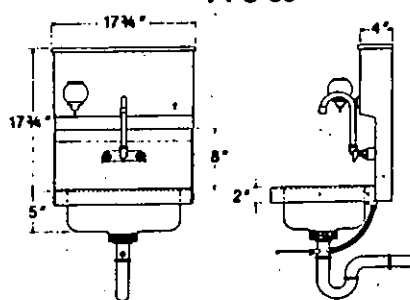
7-PS-60



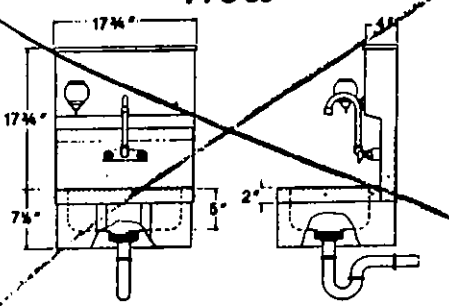
7-PS-70



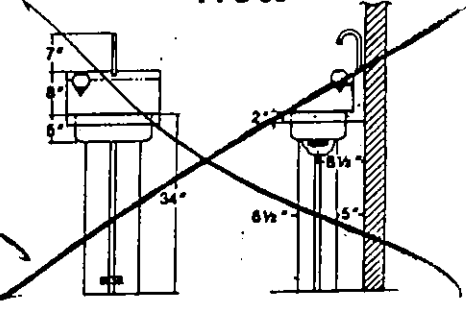
7-PS-80



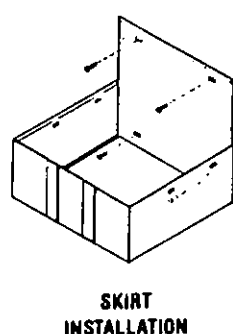
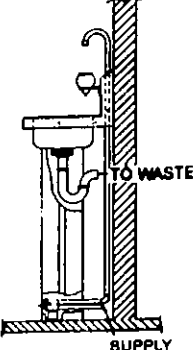
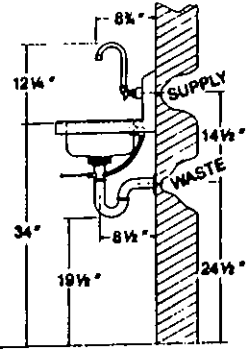
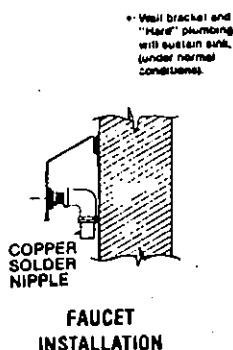
7-PS-85



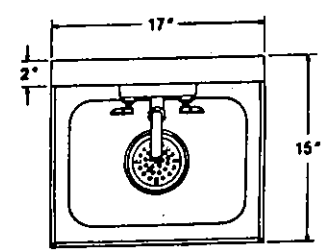
7-PS-90



SUGGESTED INSTALLATION



SKIRT
INSTALLATION



80WL SIZE: 10 x 14

CUSTOMIZE YOUR OWN UNIT...by Ordering Optional Accessories!

SPECIFICATIONS:

	7-PS-50	7-PS-60	7-PS-70	7-PS-80	7-PS-85	7-PS-90	ACCESSORIES	MODEL #
Base Configuration	X	X	X	X	X	X		7-PS-70
Faucet, Gooseneck					X	X		K-122
Faucet, Splash	X	X		X	X	X		K-59
Drain, Basket Type		X		X	X	X		K-6
Drain, Lever w/Overflow	X			X		X		K-28
P-trap	X			X	X	X		K-27
Knee Valve						X		7-PS-32
Pedestal Base w/Pedal Valve					X	X		7-PS-33
Skirt				X		X		7-PS-31
Soap Dispenser					X	X		7-PS-12
Soap and Paper Dispenser			X	X		X		7-PS-34
Wrist Handles					X	X		K-316-LU

MATERIAL:

- Heavy gauge stainless steel "300" series
- Wall mounting bracket is stainless steel and of offset design
- All fittings brass, nickel plated unless otherwise indicated
- All Hand-Arc Welded
- Welded areas blended to match adjacent surfaces and to a satin finish
- Die formed V-edge with a 3/8" no drip offset
- One sheet of stainless steel is used. There are no welded seams other than corners.
- All dimensions are TYP.

MECHANICAL: (as it applies)

- Supply is 1/2" IPS hot & cold
- Splash-mounted swivel faucet with 4" supply centers and furnished with aerator
- Stainless steel waste drain is 1 1/2" IPS and lever operated and includes a built-in overflow with a plastic overflow tube & spring clamps
- P-Trap is 1 1/2" IPS
- Sink bowl is 10"x 14"x 5"

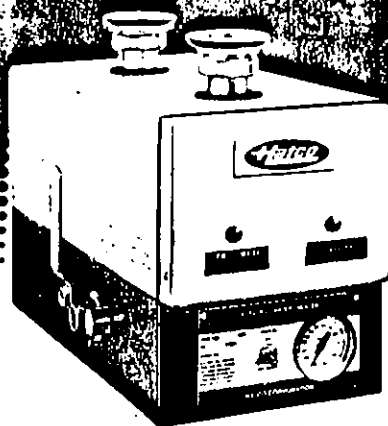


TOL ± .250

ADVANCE is constantly engaged in a program of research and development to improve its products.

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TOMORROW'S DESIGN IS ADVANCE



3CS
SANITIZING SINK

PATENTED
shown with optional
temperature gauge

ITEM #51

The Hatco 3CS sanitizing sink heater makes manual warewashing faster and more convenient. It maintains a continuous supply of sanitizing rinse water without taking up valuable sink space. Designed to fit *under* the sink, the 3CS is perfect for 3 or 4 compartment sinks, pot and pan sinks and bar sinks.

The 3CS features a unique dual reservoir system. One reservoir contains the heating element and should always be filled with water. The other reservoir *traps* and *collects* soil carried from other sink compartments. This reservoir is easily emptied after each use by a convenient drain.

Every Hatco 3CS is equipped with an ECO (Energy Cut-Off) wired into the electrical circuit. This built-in protection "breaks" the power to the elements if the temperature of the water goes above the normal thermostat setting.

All models include stainless steel front, silver gray hammertone body and convenient side drain. A toggle switch activates the heater and a green light indicates when power is on. An optional amber light or temperature monitor indicates when water reaches the sanitizing temperature. The 3CS is shipped ready to install with all gaskets and fittings.

SIZING INFORMATION

3CS sink heaters are sized based on 140°F. supply water with a 30 minute pre-heat period to reach the sanitizing temperature.

IMPORTANT: When ordering, specify: Model Number, Wattage, Voltage, Phase and Accessories.



ACCESSORIES

- All Stainless Steel Body and Base
- Rinse Temperature Indicating Gauge
- Rinse Temperature Light

SPECIFICATIONS

Model	KW	Phase	Sink Size	Ship. Wt.
3CS-3	3kw	1	15" Square or less	24 lbs.
3CS-4	4.5kw	1	16"-18" Square	24 lbs.
3CS-6	6kw	1 or 3★	20"-24" Square	26 lbs.
3CS-9	9kw	1 or 3★	Over 24" Square	26 lbs.
Balanced 3-phase available, consult factory.				30 lbs.

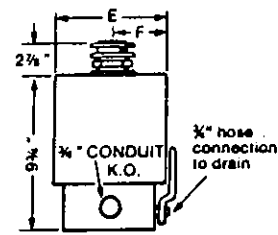
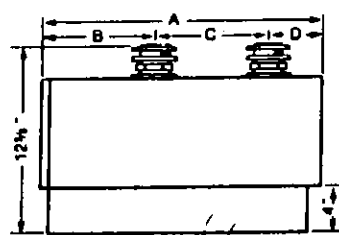
★ Open delta on 3 phase standard construction (Requires larger supply wires & circuit breaker than balanced 3 phase).

VOLTAGE

All models available in 208 or 240 volts, 50/60 cycle. 480 volts available.

SIDE VIEW

REAR VIEW



Model	A	B	C	D	E	F
1 or 3 phase	16 1/2"	5 1/2"	8 1/2"	2 1/2"	6 1/2"	3 1/2"
Balanced 3 phase	17 1/2"	4 1/2"	8 1/2"	4"	8"	4"

PLUMBING

Standard stainless steel plumbing fittings are mounted into the third compartment sink. These fittings may be soldered, yet the heater may be detached by opening the unions between the bottom of the sink and the heater without disturbing the inlet and outlet fittings. Two 2" diameter holes required in sink. A full sized template is supplied to locate fitting holes.

ELECTRICAL

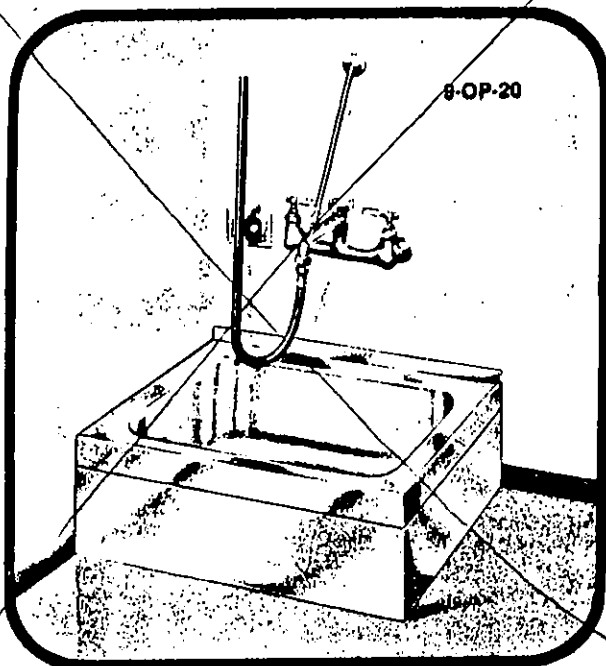
Model 3CS is rated at 3kw, 4.5kw, 6kw or 9kw, either 208, 240 or 480 volts. For special voltages consult factory.



STAINLESS STEEL SERVICE and MOP SINKS

Remember!

Stainless Steel is Superior in Cleanability when compared to cast-iron, concrete, plastics and other coated composites.



ITEM #52

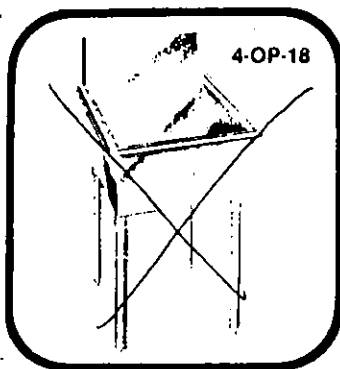
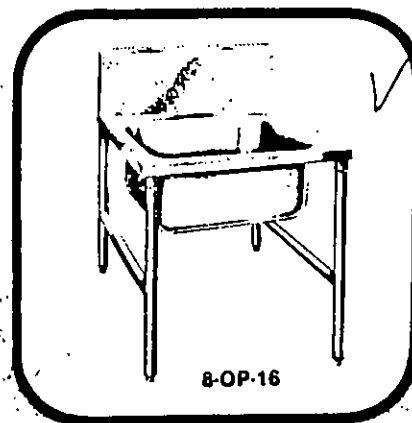
THE INSTITUTIONAL LOOK

- **FLOOR MOUNTED** unit eliminates the need of lifting heavy containers.
- **YOUR CHOICE!** of 3 installation options, *left corner...center...right corner*, stainless steel apron on 3 sides assures this adaptability.
- **Deep Drawn** seamless sink bowl with liberal radius assures easy maintenance.
- **NO DRIP**, die formed "V-edge"

PRICE vs. FUNCTION

Deep Drawn conventional style seamless sink unit featuring...

- **NO DRIP**, die formed "V-edge"
- **STAINLESS** Steel Legs
- **LARGE LIBERAL** radius assures easy maintenance



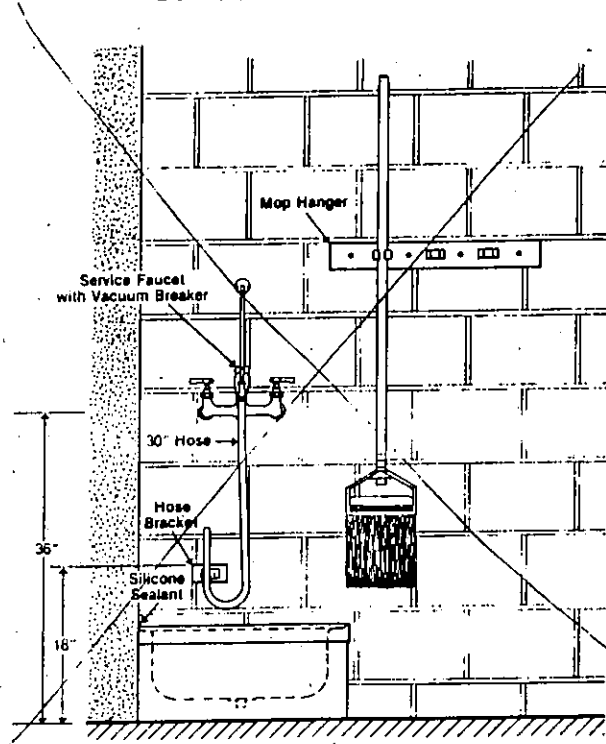
ECONOMY

A unit that satisfies the service sink requirements for the Budget operation.

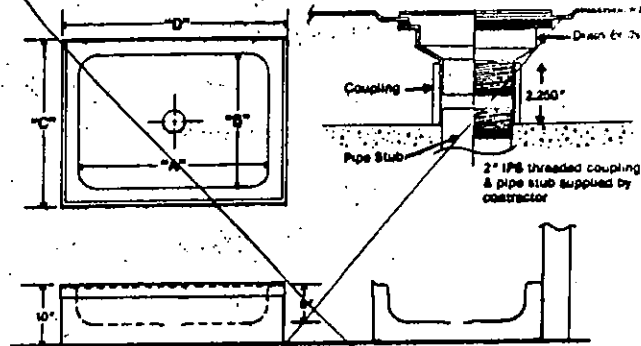


SPECIFICATIONS ACCESSORIES

SUGGESTED INSTALLATION



SUGGESTED DRAIN INSTALLATION



SPECIFICATIONS

Model	A	B	C	D
9-OP-28	28	20	25	33
9-OP-20	20	16	21	25

MECHANICAL

- Stainless steel drain body is designed for a lead caulk joint to a 2" drain pipe.

MATERIAL:

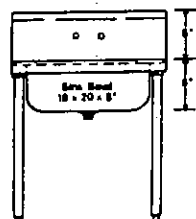
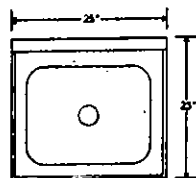
- Heavy gauge Type "300" stainless steel

CONSTRUCTION:

- All Heli-arc welded

- Welded areas blended to match adjacent surfaces and to a satin finish.
- Sink bowl is seamless and of deep drawn design.
- "V-edge" is die formed and of no drip design.
- "V-edge" furnished on 3 sides with tile edge furnished on rear.

8-OP-16



SPECIFICATIONS

MECHANICAL:

- Supply is 1/2" hot & cold
- Faucet holes on 8" centers
- Waste drain: 1 1/2" IPS basket type and is included
- Faucets are not included (see accessories)

MATERIAL:

- Heavy gauge stainless steel
- Legs are stainless steel tubing
- Leg adjustment is 1" with metal bullet feet

CONSTRUCTION:

- All Heli-arc welded
- Welded areas blended to match adjacent surfaces and to a satin finish
- Sink bowl is seamless and of deep drawn design
- Entire unit is seamless
- "V-edge" is die formed and of no-drip design

4-OP-18

SPECIFICATIONS

MECHANICAL:

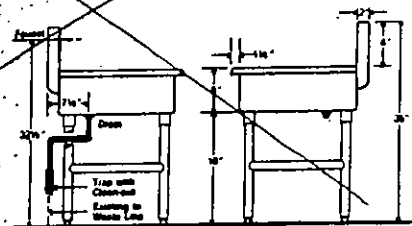
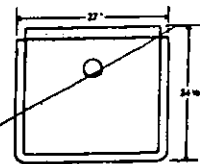
- Supply is 1/2" hot & cold
- Faucet holes on 8" centers
- Waste drain: 1 1/2" IPS basket type and is included
- Faucets are not included (see accessories)

MATERIAL:

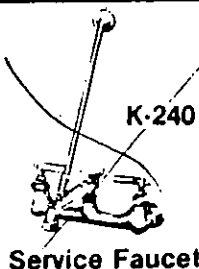
- Heavy gauge stainless steel
- Legs are stainless steel tubing
- Leg adjustment is 1" with bullet feet

CONSTRUCTION:

- All Heli-arc welded
- Welded areas blended to match adjacent surfaces and to a satin finish



ACCESSORIES



K-242



K-244



Faucet K-101



No. Stories _____
Ht. Structure _____
Sq. Feet _____

PLAN REVIEW RECORD
BOCA BASIC/NATIONAL BUILDING CODE

Plan Review # _____
Date _____

JURISDICTION _____
(City, County, Township, etc.)

BUILDING LOCATION _____
(Street address)

Job Name _____

New Building ☐ Addition ☐ Alteration ☐ Other ☐

Construction Classification _____ Use Group _____ Block _____ Lot _____

CORRECTION LIST

No.	DESCRIPTION	Page	Re-view Sy	Code Sect.	Dept. Chk. Off
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					

Other Comments:

1. Submit two (2) sets of plans and include plot plan indicating location of building or structure on property. Plans shall include elevations, cross sections, heating and electrical layouts and energy package.
2. Residential foundation footings must be 8 inches thick, 4 inches wider on each side than foundation walls and contain three 3/8 inch rods or two 1/2 inch rods set on bridges and wired in place. Footing must be 8 inches thick and set below the frost line (minimum 32 inches from finished grade to bottom of footing). Lolly column footings or pier footings to be minimum 24 inches square by 12 inches thick with 3/8 inch rods crossed each direction 8 inches apart. Chimney and fireplace footings must be 6 inches wider than base of chimney or fireplace by 12 inches thick with 3/8 inch rods crossed every 8 inches. Footings for all other commercial buildings or structures or multiple housing shall be as designed by a licensed architect or professional engineer and so certified to the building official that said footings and foundation have been designed for the building or structure to be located or positioned on a particular lot or location as shown on the plot plan and for those particular soil conditions existing at that location.
3. Foundation - minimum 8 inches - 12 inches to take stone or brick veneer. Tops of all foundations and piers to be solidly filled and including top course of 12 inch blockwork to take brick veneer or stone. Walls with basements must use 10 inch or better in blocks.
4. Foundation Bolts - Starting 12 inches from each corner and 8 feet on center thereafter. Minimum of two at island walls and two at center post of garage doors.
5. Cellar and Crawl Space Foundation Walls - Plastered and tarred on the exterior from grade to top cove of footing.
6. Height Cellar and Crawl Space Foundations - 10 1/4 blocks cellars and 3 1/4 block crawl spaces. 4 inch solid bearing under ends of girders. Crawl space is 30 inches.
7. Sills - 2" X 6" pressure treated (wolmanized).
8. Outside exterior perimeter foundation sills and interior sills that will rest on concrete floor slab shall be pressure treated (wolmanized).
9. Guide to Girder Sizes and Spans between Columns or Piers:

<u>1-Story House</u>	<u>Douglas Fir Framing</u>	<u>Span</u>	<u>Hem Fir Framing</u>
24' deep house-----3 - 2" x 8's-----	8' - 1"-----	6' - 7" Span	
24' deep house-----3 - 2" x10's-----	10' - 4"-----	8' - 5" Span	
24' deep house-----3 - 2" x12's-----	12' - 7"-----	10' - 3" Span	
26' deep house-----3 - 2" x 8's-----	7' - 9"-----	6' - 4" Span	
26' deep house-----3 - 2" x10's-----	9' - 11"-----	8' - 1" Span	
26' deep house-----3 - 2" x12's-----	12' - 1"-----	9' - 10" Span	
28' deep house-----3 - 2" x 8's-----	7' - 5"-----	6' - 2" Span	
28' deep house-----3 - 2" x10's-----	9' - 6"-----	7' - 10" Span	
28' deep house-----3 - 2" x12's-----	11' - 7"-----	9' - 6" Span	
<u>2-Story House</u>			
24' deep house-----3 - 2" x 8's-----	4' - 7"-----	3' - 7" Span	
24' deep house-----3 - 2" x10's-----	7' - 6"-----	4' - 11" Span	
24' deep house-----3 - 2" x12's-----	7' - 2"-----	6' - 0" Span	
26' deep house-----3 - 2" x 8's-----	4' - 3"-----	3' - 3" Span	
26' deep house-----3 - 2" x10's-----	5' - 6"-----	4' - 7" Span	
26' deep house-----3 - 2" x12's-----	6' - 8"-----	5' - 6" Span	
28' deep house-----3 - 2" x 8's-----	4' - 0"-----	3' - 0" Span	
28' deep house-----3 - 2" x10's-----	5' - 1"-----	4' - 3" Span	
28' deep house-----3 - 2" x12's-----	6' - 2"-----	5' - 2" Span	

10.	Size	Douglas Fir Floor Beams	Hem Fir Floor Beams	Douglas Fir Ceiling Beams	Hem Fir Ceiling Beams	Spacing
	2 x 6	-	-	16'	15' - 6"	16" O.C.
	2 x 8	14'	13' - 6"	16'	15'	16" O.C.
	2 x 10	16' - 8"	15' - 8"	-	-	16" O.C.
	2 x 10	15' - 3"	14' - 3"	19' - 0"	18' - 0"	16" O.C.
	2 x 12	19' - 0"	18' - 0"	22' - 0"	21' - 0"	16" O.C.

Rafters - Clear Span from Plate to Ridge

2" x 6" - 16" O.C. - 14' span or length - Douglas Fir
 2" x 8" - 16" O.C. - 18' span or length - Douglas Fir
 2" x 10" - 16" O.C. - 19' - 7" span or length - Douglas Fir

2" x 6" - 16" O.C. - 11' - 3" span or length - Hem Fir
 2" x 8" - 16" O.C. - 15' - 0" span or length - Hem Fir
 2" x 10" - 16" O.C. - 18' - 9" span or length - Hem Fir

11. Bridging - 1" x 3" - 2 nails each end or solid size of joist.
12. Framing - 16" O. C.
13. Roof Trusses - 24" O. C. Must be designed by architect or professional engineer with seal on plans. Sheathing on trusses to be 1/2 inch plyscore.
14. Sub-flooring - 1 x 6 Roofers or 5/8" T.G. plyscore Testing Agency Stamped.
Sidewall Sheathing - 1 x 6 Roofers or 3/8" plyscore Testing Agency Stamped.
Roof Sheathing - 1 x 6 Roofers or 3/8" plyscore Testing Agency Stamped.
15. Underlayment - Sanded and plugged plyscore underlayment minimum thickness 1/4" and nailed with annular ringed nails with 15 lb. felt between underlayment and sub-flooring. Particle board not permitted in bathrooms and kitchens.
16. Building Paper - Must be installed between all strip-flooring and sub-flooring, installed between underlayment and sub-flooring, between exterior sidewall finish material and sidewall sheathing and between roof shingles and roof sheathing. Must be properly downlapped. Minimum paper 15 lb. felt.
17. Sheetrock or Wallboard - Minimum thickness walls 3/8" and minimum thickness ceilings 1/2" thick. Water resistant sheetrock over bathtubs and at showers. Other types of sheetrock and thickness as required. Minimum thickness 1/2" fire rated at all garages. Three coats finish required and properly sanded.
18. All exposed edges of plyscore at roof must be protected.
19. All materials must be installed in accordance with manufacturers directions.
20. All wall paneling less than 3/8" thick must be backed up with minimum 3/8" sheetrock.
21. All exterior stoops with three or more risers must have hand rails on both sides. Minimum depth outside stair treads 9". Maximum riser heights 8 1/4". All risers must be equal in height. Flashing shall be installed between masonry slabs and wood siding.
22. Chimneys shall be flashed and counterflashed with top edge of counterflashing let into reglet (groove). No surface nailing of flashing permitted. Flashings to be installed by an experienced tradesman.
23. All framework shall be square, level, plumb and true.
24. Crawl spaces must be vented.