

**TOWN OF TRUMBULL
REQUEST FOR QUOTATION
FOOD SERVICE EQUIPMENT
TRUMBULL HIGH SCHOOL CONCESSION STAND**

BID # 6003

DUE: JULY 11, 2013 @ 3:00 PM

GENERAL INSTRUCTIONS TO BIDDERS

The Town of Trumbull, (hereinafter referred to as Town or Owner), through the office of the Purchasing Agent, will accept sealed bids from qualified firms to provide all labor and material necessary to furnish and install **FOOD SERVICE EQUIPMENT** at the TRUMBULL HIGH SCHOOL CONCESSION STAND, 72 Strobel Rd., Trumbull, CT.. All qualified and interested parties (hereinafter referred to as bidder) are invited to submit bids under the terms and conditions set forth herein.

1. BID SUBMISSION AND PREPARATION

- a) An original and two (2) exact copies of the bid response shall be submitted in a sealed envelope. The sealed envelope containing a Bid must be plainly marked as follows

Bid 6003 – Food Service Equipment- THS Concession Stand

Due: JULY 11, 2013

Purchasing Agent

Town of Trumbull, 5866 Main Street, Trumbull CT 06611

- b) All Bids must be submitted on the enclosed Bid Proposal form. All blank spaces must be filled in, in ink and the Bid proposal form must be fully completed and executed when submitted.
- c) Please be advised that the person signing the formal proposal must be authorized by you organization to contractually bind your firm with regard to prices and related contractual obligations for the subject project.
- d) No oral, telephone or telegraphic responses will be considered.
- e) The Town reserves the right to communicate with any or all of the bidders to clarify the provisions of Proposals. The Town further reserves the right to request additional information from any bidder at any time after proposals are opened.

2. BID RESPONSE TIME

Responses to this request shall be received at the office of the Purchasing Agent, Town Hall prior to the advertised hour (noted above) of opening, at which time all proposals (total bid amount only) shall be publicly opened and read aloud. A bidder may withdraw a proposal at any time prior to the above scheduled date and time. Any bid received after the above scheduled date and time shall not be considered or opened. No bidder may withdraw a bid within ninety (90) days after the actual bid opening.

3. TOWN OPTIONS

The Town reserves the right to reject any or all proposals and to waive any requirements, irregularities, technical defects or service therein when it is deemed to be in the best interest of the Town. The selection of a bidder by the Town shall be made after careful consideration of all factors including but not limited to price.

4. PRICING AND PERFORMANCE BOND

- a) All prices quoted must be firm for ninety (90) days following the proposal opening; nothing elsewhere in this request shall abrogate this firm period.
- b) A Bid Bond in the amount of 50 percent (50%) of the Total Bid Price is required for the faithful performance to furnish and install the requested storage shed.
- c) A Performance in the amount of 100 percent (100%) of the total purchase order price is required and shall be provided to the Town prior to final award.

5. TAX EXEMPT

The Town of Trumbull is exempt from the payment of taxes imposed by the Federal Government and/or State of Connecticut. Such taxes must not be included in the bid price. The Town of Trumbull Tax Exempt number is 05-010 31-000.

6. TIME IS OF THE ESSENCE

The Town considers the required delivery date(s) to be of utmost importance. Consideration may be given to the bidder that offers the most favorable delivery date.

7. SPECIFICATIONS

If quotes do not meet or better the attached specifications on ALL points, the bidder must note ALL exceptions as separate attachments to their formal response; otherwise, it will be presumed that the bidder is bidding according to all specifications.

8. INQUIRIES & ADDENDUMS

- a) All inquiries regarding this request may be directed to Mr. Paul Lisi, Antinozzi Associates Architects, 203-377-1300 plisi@Antinozzi.com or Mr. Allen White, Facilities Director, 203-452-5070 awhite@trumbull-ct.gov. No inquiries shall be responded to that are received after July 9, 2013.
- b) The Town reserves the right to communicate with any or all of the bidders to clarify the provisions of this request; the Town further reserves the right to request additional information from any bidder at any time after proposals are opened.
- c) It is the sole responsibility of a bidder to verify any addendums that may have been issued relating to this request prior to submission of a proposal. Any notice of addendum shall be published on the Town website. Failure to submit a response that does not address any changes or addendums may result in a disqualification of a proposal submission.
- d) Site visits must be coordinated with Mr. Allen White who can be reached at the above number.

9. ASSIGNMENT OF RIGHTS, TITLES, AND INTERESTS

Any assignment or subcontracting by a bidder or vendor for work to be performed, or goods and/or services to be provided, in whole or in part, and any other interest in conjunction with a Town procurement shall not be permitted without the express written consent of the Town of Trumbull.

10. HOLD HARMLESS CLAUSE

The Bidder agrees to indemnify, hold harmless and defend the Town from and against any and all liability for loss, damage or expense which the Town may suffer or for which the Town may be held liable by reason of injury, including death, to any person or damage to any property arising out of or in any manner connected with the operations to be performed under this request, whether or not due in whole or in part of any act, omission or negligence of the Owner or any of his representatives or employees.

11. WORK REGULATIONS AND STANDARDS

- a) All work activities performed in association with this request must be performed and completed for the Town in accordance with current Federal State and Local regulations. All services performed shall also conform to the latest OSHA standards and/or regulations.
- b) The bidder shall comply with all applicable laws and regulations relating to State and Federal employment practices, nondiscrimination, safety and health regulations.

12. INSURANCE

The successful bidder shall provide the Town Purchasing Agent with a Certificate of Insurance before work commences. The Town shall be named as an additional insured with an Insurance Company licensed to write such insurance in Connecticut, against the following risks and in not less than the following amounts:

Commercial General Liability	Each Occurrence	Aggregate
Bodily Injury Liability	\$1,000,000	\$1,000,000
Property Damage Liability	\$1,000,000	\$1,000,000
Personal Injury Liability	\$1,000,000	\$1,000,000
Comprehensive Auto Liability	Each Occurrence	Aggregate
Including coverage of owned, non owned & rented vehicles	\$1,000,000	\$1,000,000

The insurance policy must contain the additional provision wherein the company agrees that fifteen (15) days prior to termination, expiration, cancellation or reduction of the insurance afforded by this policy with respect to the contract involved, written notice will be served by registered mail to the Purchasing Agent, Town of Trumbull. Additionally the successful bidder shall provide adequate statutory Workmen's Compensation Insurance for all labor employed on this project, and comprehensive General Public Liability Insurance (Coverage "B"). The successful bidder and each Subcontractor agree that their insurance carriers waive subrogation against the Town, its agents or employees with respect to any loss covered by the Bidder's and each Subcontractor's insurance.

13. CONFLICT OF INTEREST

No purchase shall be made from nor shall services (other than services as an officer, agent, or employee of the Town) be secured from any officer or employee of the Town, or from any partnership or corporation in which such officer or employee is a partner or officer, or holds a substantial interest, unless such relationship and the fact that such purchase is contemplated shall be made known in writing to the agency making such purchase, and notice thereof posted, for at least five (5) days before such purchase be made, in the office of the agency making such purchase and in a public place in the Trumbull Town Hall.

**TOWN OF TRUMBULL
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BID # 6003

DUE: JULY 11, 2013 JUNE 11, 2013 @ 3:00 PM

REQUIREMENTS AND SPECIFICATIONS

NOTE: The Town will consider proposals for quality and fully functioning used equipment EXCEPT for the Item 3 – Freezer, Reach-In and Item 14 – Warm and Hold Cabinet. All used equipment is subject to inspection and approval by the Town and pricing must be submitted using the ALTERNATE BID PROPOSAL FOR PRE-OWNED EQUIPMENT

See the following PDF files located on the Town of Trumbull website www.trumbull-ct.gov in the Purchasing Department Section link to “*Bid Invitations*”

EQUIPMENT SCHEDULE

REFRIGERATOR SPECIFICATION

SHELVING SPECIFICATION

VARIOUS EQUIPMENT SPECIFICATIONS (RAYMOND/RAYMOND ASSOCIATES)

GENERAL REQUIREMENTS, ETC. (RAYMOND/RAYMOND ASSOCIATES)

**TOWN OF TRUMBULL
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 TRUMBULL HIGH SCHOOL CONCESSION STAND**

BID # 6003

**DUE: JULY 11, 2013, @ 3:00 PM
BID PROPOSAL**

THE UNDERSIGNED AFFIRMS AND DECLARES that this proposal is executed with full knowledge and acceptance of the specifications, requirements, terms and conditions contained herein and with complete understanding and full compliance of system requirements and hereby submits this proposal for the request noted above and certifies that this proposal meets all the specifications and conditions requested herein. **Any substitutions to the specifications requested are clearly and completely noted. Any alternate proposals are presented in a similar format to those requested and are attached herein.** It is understood that the Town reserves the right to reject any or all proposals or waive any formalities in this request.

<i>Item #</i>	<i>Description</i>	<i>Qty</i>	<i>Unit Price</i>	<i>Total</i>
1	SINK, SCULLERY, 3 COMPARTMENTS	1	\$	\$
2	SHELF, WALL MOUNT	2	\$	\$
3	FREEZER, REACH-IN	1	\$	\$
4	HAND SINK, WALL MNTD	1	\$	\$
5	TABLE, WORK	2	\$	\$
6	TABLE, WORK, ENCLOSED BASE	1	\$	\$
7	TABLE, WORK, ENCLOSED BASE	1	\$	\$
8	TABLE, WORK, ENCLOSED BASE	1	\$	\$
9	TABLE, WORK, ENCLOSED BASE	1	\$	\$
10	SHELF, WALL MOUNT	2	\$	\$
11	SHELF, WALL MOUNT	2	\$	\$
12	STORAGE SHELVING, STATIONARY	2	\$	\$
13	STORAGE SHELVING, ALUMINUM	1	\$	\$
14	WARM & HOLD CABINET, MOBILE	1	\$	\$
	TOTAL		\$	\$

Above Price Shall Remain Firm for: _____ Days Anticipated time for completion: _____ Days

Work shall commence _____ days after receipt of Purchase Order (ARO)

The quality of workmanship is guaranteed for a period of _____ year(s) from acceptance.

 Company Name

 By (Signature)

 Address

 Print Name

 Date:

 Title

 Email:

 Telephone/Fax

**TOWN OF TRUMBULL
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 FOOD SERVICE EQUIPMENT
 TRUMBULL HIGH SCHOOL CONCESSION STAND**

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ALTERNATE BID PROPOSAL FOR PRE -OWNED EQUIPMENT

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<i>Item #</i>	<i>Description (Attach specific details)</i>	<i>Qty</i>	<i>Unit Price</i>	<i>Total</i>
1	SINK, SCULLERY, 3 COMPARTMENTS	1	\$	\$
2	SHELF, WALL MOUNT	2	\$	\$
3	FREEZER, REACH-IN	1	NA	NA
4	HAND SINK, WALL MNTD	1	\$	\$
5	TABLE, WORK	2	\$	\$
6	TABLE, WORK, ENCLOSED BASE	1	\$	\$
7	TABLE, WORK, ENCLOSED BASE	1	\$	\$
8	TABLE, WORK, ENCLOSED BASE	1	\$	\$
9	TABLE, WORK, ENCLOSED BASE	1	\$	\$
10	SHELF, WALL MOUNT	2	\$	\$
11	SHELF, WALL MOUNT	2	\$	\$
12	STORAGE SHELVING, STATIONARY	2	\$	\$
13	STORAGE SHELVING, ALUMINUM	1	\$	\$
14	WARM & HOLD CABINET, MOBILE	1	NA	NA
	TOTAL		\$	\$

Above Price Shall Remain Firm for: _____ Days Anticipated time for completion: _____ Days

Work shall commence _____ days after receipt of Purchase Order (ARO)

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 Company Name

 By (Signature)

 Address

 Print Name

 Date:

 Title

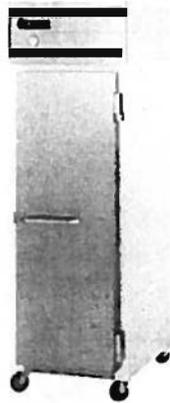
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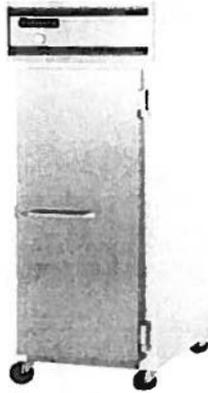
Continental

Refrigerator

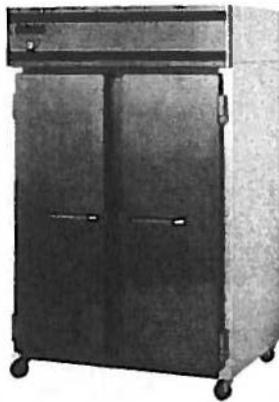
EXTRA-WIDE FREEZERS



1FE



1FX



2FE



3FE

Utilizing Environmentally Safe, CFC-free R-404A Refrigerant

Standard Features

- Modern, State-of-the-Art Styling
- Performance Rated Refrigeration System Designed for 0°F Cabinet
- 3" Non-CFC Polyurethane Foam Insulation
- Chrome Plated Flow Line Handles
- Cam-Action Lift-Off Hinges
- Self-Closing Doors
- Automatic Interior Lighting
- Magnetic Snap-In Door Gasket
- Cylinder Lock In Each Door
- Automatic Electric Condensate Evaporator
- 5" Casters
- Heavy-Duty, Epoxy-Coated Steel Shelves
- External Dial Thermometer
- Automatic Electric Defrost

Standard (S/S Front, Aluminum End Panels & Interior) Suffix SA (S/S Exterior, Aluminum Interior)

Suffix SS (S/S Exterior & Interior)

Optional Features & Accessories

- Stainless Steel Case Back
- Pan Slide Assemblies
- Increased Refrigeration Systems
- Stainless Steel Shelves
- Stainless Steel or Black Legs
- Rehinging of Doors
- Half Door Model
- Remote Model
- Pass-Thru Model
- Shallow Depth Model
- Digital Thermometer



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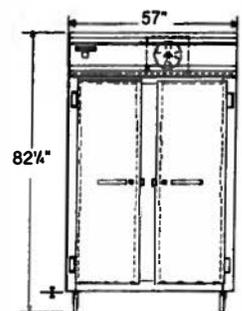
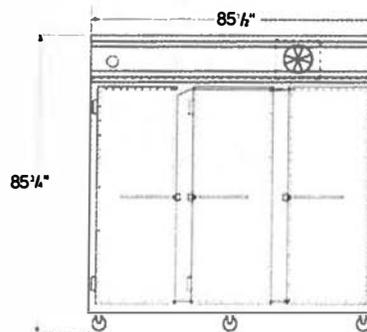
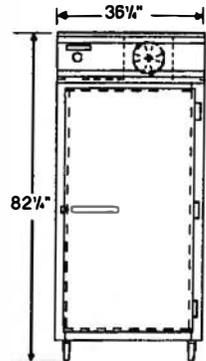
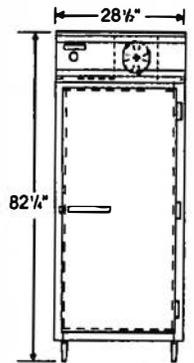
Extra-Wide Refrigerators

CHARACTERISTICS	1FE		1FX		2FE		3FE	
	Reach-In	Pass-Thru	Reach-In	Pass-Thru	Reach-In	Pass-Thru	Reach-In	Pass-Thru
DIMENSIONAL DATA								
Net Capacity (cu.ft.)	21	21	30	30	50	50	73	73
Width, Overall (in.)	28½	28½	36¼	36¼	57	57	85½	85½
Depth, Overall (Incl. Hlds.) (in.)	35½	39	35½	39	35½	39	35½	39
Depth (Less Door(s)) (in.)	32	32	32	32	32	32	32	32
Depth (Door(s) Open 90°) (in.)	58	84	66	100	58	84	58	84
Clear Door Width (in.)	21¼	21¼	29¾	29¾	21¼	21¼	21¼	21¼
Clear Full-Door Height (in.)	58¾	58¾	58¾	58¾	58¾	58¾	58¾	58¾
Clear Half-Door Height (in.)	27½	27½	27½	27½	27½	27½	27½	27½
Height, Overall (Incl. 5" Casters) (in.)	82¼	82¼	82¼	82¼	82¼	85¼	85¼	85¼
Full Door(s)	1	2	1	2	2	4	3	6
Half Door(s)	2	4	2	4	4	8	6	12
Shelves	3	3	3	3	6	6	9	9
Shelf Area (sq. ft.)	20.4	20.4	24.4	24.4	40.8	40.8	61.2	61.2
Tray Slide Capacity (Half)	11 ea.	11 ea.	12 ea.	12 ea.	11 ea.	11 ea.	11 ea.	11 ea.
Tray Slide Capacity (Full)	24 ea.	24 ea.	24 ea.	24 ea.	24 ea.	24 ea.	24 ea.	24 ea.
REFRIGERATION DATA								
Condensing Unit Size (H.P.)	½	½	½	½	½	¾	¾	1
Capacity (BTU/Hr)*	1590	1590	1840	1840	2470	3575	3575	4325
ELECTRICAL DATA								
Cabinet Specifications	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1	115/208-230/60/1	115/208-230/60/1	115/208-230/60/1
Feed Wires (Incl. Ground)	3	3	3	3	3	4	4	4
Condensing Unit Specs.	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1	208-230/60/1	208-230/60/1	208-230/60/1
Total Amperes	7.6	8.0	10.3	10.6	10.0	9.3	12.1	14.3
Cabinet Amperes	1.6	1.9	1.8	2.1	1.9	2.9	2.9	3.9
Defrost Amperes	5.2	5.2	6.5	6.5	6.5	9.6	9.6	9.6
Power Supply Cord	yes	yes	yes	yes	yes	no	no	no
SHIPPING DATA								
Height – crated (in.)	85½	85½	85½	85½	85½	85½	85½	85½
Width – crated (in.)	31¾	31¾	42	42	64	64	90	90
Depth – crated (in.)	42	42	42	42	42	42	42	42
Volume – crated (cu. ft.)	63	63	87	87	129	129	181	181
Weight Std – crated (lbs.)	345	375	445	450	595	695	850	945
Weight SS – crated (lbs.)	395	435	505	510	675	785	965	1060
Weight Std – uncrated (lbs.)	245	275	345	350	425	535	640	735
Weight SS – uncrated (lbs.)	295	335	405	410	525	615	755	850

*Rating @ -15°F Evaporator, 90° Ambient

Note: If the cabinet is located directly against wall and/or under low ceiling, a minimum clearance of 2" is required.

Note: All specifications subject to change without notice.



Continental

Refrigerator

A Division of National Refrigeration & A/C Products, Inc.
 539 Dunksferry Road Bensalem, PA 19020
 (800) 523-7138 Fax: (215) 244-9579
 www.continentalrefrigerator.com

FPS-PLUS™ POLYMER SHELVING WITH SANIGARD™ ANTI-MICROBIAL PROTECTION

Job _____

SPECIFICATIONS

Shelf Frames: Zinc plated carbon steel with green epoxy coating

Polymer Shelf Mats: Polypropylene

SaniGard Anti-Microbial Protection is integrated pre-production of polymer shelf mats and green epoxy.

NSF Listed for all environments

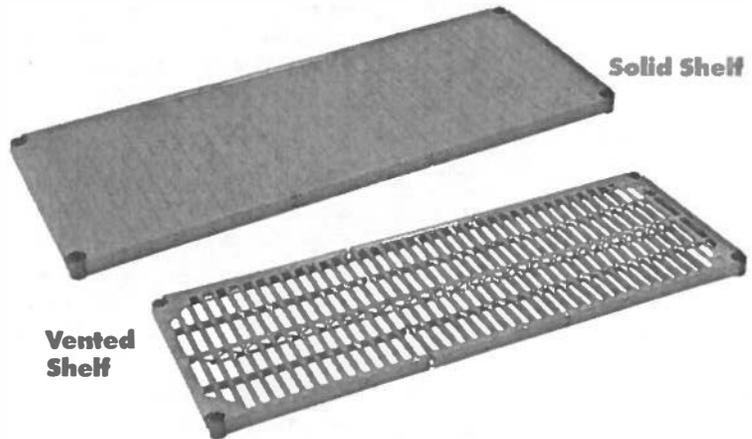
Temperature Rating: FPS-Plus Shelves can be used continuously within a range of -20/120° F (-29/49° C).



Shelves

Green Epoxy Coated Frames and Plastic Mats with SaniGard™ Anti-Microbial Protection

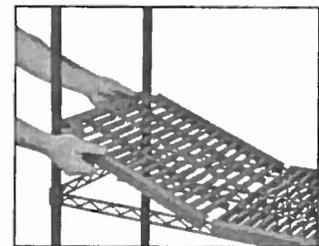
Shelf Size (width/length) (in.)	(cm)	Vented Shelf Item #	Solid Shelf Item #
18 x 24	45.7 x 61.0	FPS1824VNGN	FPS1824SOGN
18 x 30	45.7 x 76.0	FPS1830VNGN	FPS1830SOGN
18 x 36	45.7 x 91.4	FPS1836VNGN	FPS1836SOGN
18 x 42	45.7 x 106.6	FPS1842VNGN	FPS1842SOGN
18 x 48	45.7 x 122.0	FPS1848VNGN	FPS1848SOGN
18 x 54	45.7 x 137.0	FPS1854VNGN	FPS1854SOGN
18 x 60	45.7 x 152.4	FPS1860VNGN	FPS1860SOGN
18 x 72	45.7 x 182.9	FPS1872VNGN	FPS1872SOGN
21 x 24	53.0 x 61.0	FPS2124VNGN	FPS2124SOGN
21 x 30	53.0 x 76.0	FPS2130VNGN	FPS2130SOGN
21 x 36	53.0 x 91.4	FPS2136VNGN	FPS2136SOGN
21 x 42	53.0 x 106.6	FPS2142VNGN	FPS2142SOGN
21 x 48	53.0 x 122.0	FPS2148VNGN	FPS2148SOGN
21 x 54	53.0 x 137.0	FPS2154VNGN	FPS2154SOGN
21 x 60	53.0 x 152.4	FPS2160VNGN	FPS2160SOGN
21 x 72	53.0 x 182.9	FPS2172VNGN	FPS2172SOGN
24 x 24	61.0 x 61.0	FPS2424VNGN	FPS2424SOGN
24 x 30	61.0 x 76.0	FPS2430VNGN	FPS2430SOGN
24 x 36	61.0 x 91.4	FPS2436VNGN	FPS2436SOGN
24 x 42	61.0 x 106.6	FPS2442VNGN	FPS2442SOGN
24 x 48	61.0 x 122.0	FPS2448VNGN	FPS2448SOGN
24 x 54	61.0 x 137.0	FPS2454VNGN	FPS2454SOGN
24 x 60	61.0 x 152.4	FPS2460VNGN	FPS2460SOGN
24 x 72	61.0 x 182.9	FPS2472VNGN	FPS2472SOGN



Posts

Green Epoxy Coated with SaniGard™ Anti-Microbial Protection

Stationary Post Item	Mobile Post Item #	Height (in.)	Height (cm)
FG007G	FGN007G	7	17.8
FG013G	FGN013G	13	33.0
FG033G	FGN033G	33	83.8
FG054G	FGN054G	54	137.2
FG063G	FGN063G	63	160.0
FG074G	FGN074G	74	188.0
FG086G	FGN086G	86	218.4



Focus Foodservice, LLC • 300 Knightsbridge Parkway, Suite 500 • Lincolnshire, IL 60069
 Phone 800-968-3918 • Fax 800-968-4129 • www.focusfoodservice.com

rev.0211



FPS-PLUS™ POLYMER SHELVING with SaniGard™ Anti-Microbial Protection

FPS-Plus includes removable shelf mats that are easily taken off frames to be washed by hand or in a dishwasher. Wire frames have the same tapered shelf collars found on other Focus shelving to insure strong and sturdy support.

- **Durability:** Polymer shelf mats are corrosion and impact resistant. Polymer will not rust, chip or corrode.
- **Sanitary:** Polymer shelf mats are easily removed from wire shelf frames for cleaning in sinks or dishwashers.
- **Strength:** Each frame consists of strong steel corners and heavy-duty side and center truss construction to insure a sturdy and stable weight bearing surface. Uniformly distributed weight bearing capacity per shelf:
Up to 48" (122.0 cm) - 800 lbs. (363 kg)
54" (137.0 cm) and longer – 600 lbs. (275 kg)
2,000 lbs. (907 kg) maximum per stationary unit.

- **SaniGard Protection:** SaniGard Anti-Microbial Protection keeps FPS-Plus shelving cleaner by continuously fighting the growth of stain and odor causing bacteria. Shelving can be a breeding ground for microbes, and the 24/7 protection of SaniGard provides an added level of protection. SaniGard is incorporated into the plastic material and green epoxy during the manufacturing process, so it won't wash off or wear away. It is protection that lasts for the useful life of your shelving.

SaniGard is safe for people and the environment and has been proven effective as tested by independent laboratories. While not a substitute for thorough cleaning and good sanitation practices, SaniGard can make an important contribution to a more sanitary foodservice operation.

- **Flexibility:** FPS-Plus shelves are compatible with our other storage solutions: HDS-Plus High Density Shelving, direct mount wall shelving, and post mount wall shelving. By using standard green posts, standard shelving casters may be used to create a mobile solution.
- **Versatile:** FPS-Plus Shelving can change as quickly as your needs change. By using various sizes, hundred of shelving configurations become possible.
- **Shelf Accessibility:** Shelves can be adjusted at 1" (2.5 cm) intervals along the entire length of the post.
- **Adjustable Feet:** Bolt levelers compensate for uneven surfaces. Polymer foot caps protect cooler floors from rust spots.
- **Fast and Secure Assembly:** Posts have a double groove visual guide feature, and contain circular grooves at 1" (2.5 cm) intervals and are numbered at 2" (5.1 cm) intervals. A plastic tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves to lock on the shelf. Shelves are assembled in minutes without the use of special tools.
- **Warranty:** Polymer shelf panels have a lifetime warranty against rust and corrosion. Posts and wire frames have a twelve year limited warranty against rust and corrosion.

5/28/2013

Trumbull HS Concession

From:

Raymond/Raymond Associates

Brett J Farrell

85 Kings Hwy.

POBOX 463

Warwick, NY 10990

Phone: (845) 988-5858

To:

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TABLE, WORK, ENCLOSED BASE	8-1
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Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Spec-Master® Three-Compartment Sinks, model _____, Unit constructed of 14/304, 18-8 stainless steel throughout. Sink bowls covered with a full $\frac{1}{4}$ " radius, and shall have a 14" water level. Drainboards, when required, shall be "V" creased for positive drainage. 9 $\frac{1}{2}$ " high backsplash with 1" upturn and tile edge. Legs to be 1 $\frac{1}{2}$ " O.D., stainless steel, with stainless steel gussets, stainless steel crossbracing and adjustable stainless steel bullet feet.



3-compartment sink
(faucets not included)

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Lever drain | <input type="checkbox"/> Faucets |
| <input type="checkbox"/> Lever drain with overflow | <input type="checkbox"/> Polyboard sink covers |
| <input type="checkbox"/> Twist handle drains | <input type="checkbox"/> Stainless steel sink covers |
| <input type="checkbox"/> Overflow hole | <input type="checkbox"/> Skirted front panel |
| <input type="checkbox"/> Sink kits | |

Assembly:

- Entire assembly is fuse-welded and planished, providing a one-piece seamless sink unit.
- Welded areas are high-speed belt blended to match adjacent surfaces with continuity of satin finish.
- All outside corners of assembly are bullnosed to provide safe, clean edges.
- Water supply is $\frac{1}{2}$ " (13mm) IPS for hot and cold lines.

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

Spec-Master® FN Series Coved Corner Three-Compartment Sinks

MODELS:

- | | |
|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> FN2048-3-* | <input type="checkbox"/> FN2472-3-* |
| <input type="checkbox"/> FN2054-3-* | <input type="checkbox"/> FN2860-3-* |
| <input type="checkbox"/> FN2060-3-* | |

* See table on back for complete model numbers.

Top:

- Drainboards, backsplash and rolled rims are 14 gauge type 304 stainless steel.
- Drainboards, when provided, are integrally welded.
- All rolled edges are highlighted for enhanced appearance.
- 9 $\frac{1}{2}$ " high backsplash with 1" upturn and tile edge.
- 1 $\frac{1}{2}$ " (29mm) faucet holes** punched on 8" (203mm) centers.

Base:

- Legs: 1 $\frac{1}{2}$ " (41mm)-diameter stainless steel tubing with stainless steel gussets and fully adjustable stainless steel bullet feet.
- Crossbracing: Adjustable, 1 $\frac{1}{4}$ " (32mm)-diameter stainless steel; running left-to-right and front-to-back.
- Leg locations fall directly under sink bowls, providing increased stability and maximum weight support.
- Leg gussets welded to a die-cut heavy-gauge stainless steel reinforcing corner plate.
- Legs are crossbraced on all sides for increased stability.

Sink Bowls:

- 14 gauge type 304 stainless steel.
- 14" (356mm) water level, 17" (432mm) flood level.
- Sink compartments are coved on a full $\frac{1}{4}$ " (41 mm) radius and constructed using state-of-the-art seamless welding techniques.
- Basket-type waste drain fits sink bowls' 3 $\frac{1}{2}$ " (89mm) opening and features 1 $\frac{1}{2}$ " (38mm) outlet.

** Three-compartment sinks with 20" x 16" (508 x 406mm) bowls have one set of faucet holes. All others feature two sets of faucet holes.

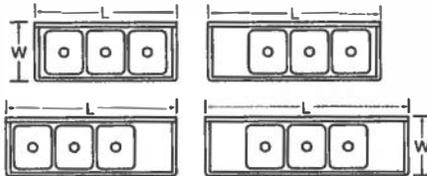
Certifications / Approvals





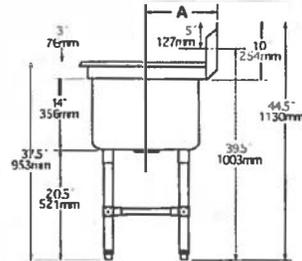
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Spec-Master® FN Series Covered Corner Three-Compartment Sinks



Drain location for rough-in

bowl width	bowl length	Dimension A	
in. mm	in. mm	in.	mm
20" 508	16" 406	14"	356
20" 508	18" 457	14"	356
20" 508	20" 508	14"	356
24" 610	24" 610	16"	406
28" 711	20" 508	18"	457



model #	BOWL DIMENSIONS				DRAINBOARD				OVERALL DIMENSIONS				weight	
	width		length		quantity	length		width		length		lbs.	kg	
	in.	mm	in.	mm		in.	mm	in.	mm	in.	mm			
FN2048-3-14/3	20"	508	16"	406	0	-	-	27"	686	57"	1448	99	44.9	
FN2048-3-18R or L-14/3	20"	508	16"	406	1	18"	457	27"	686	73 1/2"	1867	118	53.5	
FN2048-3-18-14/3	20"	508	16"	406	2	18"	457	27"	686	90"	2286	137	61.7	
FN2048-3-24R or L-14/3	20"	508	16"	406	1	24"	610	27"	686	79 1/2"	2019	124	56.2	
FN2048-3-24-14/3	20"	508	16"	406	2	24"	610	27"	686	102"	2591	149	67.6	
FN2048-3-30R or L-14/3	20"	508	16"	406	1	30"	762	27"	686	85 1/2"	2172	129	58.5	
FN2048-3-30-14/3	20"	508	16"	406	2	30"	762	27"	686	114"	2896	159	72.1	
FN2048-3-36R or L-14/3	20"	508	16"	406	1	36"	914	27"	686	91 1/2"	2324	134	60.8	
FN2048-3-36-14/3	20"	508	16"	406	2	36"	914	27"	686	126"	3200	169	76.7	
FN2054-3-14/3 *	20"	508	18"	457	0	-	-	27"	686	63"	1600	102	46.3	
FN2064-3-18R or L-14/3 *	20"	508	18"	457	1	18"	457	27"	686	79 1/2"	2019	121	54.9	
FN2054-3-18-14/3 *	20"	508	18"	457	2	18"	457	27"	686	96"	2438	140	63.5	
FN2054-3-24R or L-14/3 *	20"	508	18"	457	1	24"	610	27"	686	85 1/2"	2172	127	57.6	
FN2054-3-24-14/3 *	20"	508	18"	457	2	24"	610	27"	686	108"	2743	158	71.6	
FN2054-3-30R or L-14/3 *	20"	508	18"	457	1	30"	762	27"	686	91 1/2"	2324	132	59.9	
FN2054-3-30-14/3 *	20"	508	18"	457	2	30"	762	27"	686	120"	3048	162	73.5	
FN2054-3-36R or L-14/3 *	20"	508	18"	457	1	36"	914	27"	686	97 1/2"	2477	137	62.1	
FN2054-3-36-14/3 *	20"	508	18"	457	2	36"	914	27"	686	132"	3358	172	78.0	
FN2060-3-14/3 *	20"	508	20"	508	0	-	-	27"	686	69"	1753	114	51.7	
FN2060-3-18R or L-14/3 *	20"	508	20"	508	1	18"	457	27"	686	85 1/2"	2172	133	60.3	
FN2060-3-18-14/3 *	20"	508	20"	508	2	18"	457	27"	686	102"	2591	152	68.9	
FN2060-3-24R or L-14/3 *	20"	508	20"	508	1	24"	610	27"	686	91 1/2"	2324	139	63.1	
FN2060-3-24-14/3 *	20"	508	20"	508	2	24"	610	27"	686	114"	2896	164	74.4	
FN2060-3-30R or L-14/3 *	20"	508	20"	508	1	30"	762	27"	686	97 1/2"	2477	144	65.3	
FN2060-3-30-14/3 *	20"	508	20"	508	2	30"	762	27"	686	126"	3200	174	78.9	
FN2060-3-36R or L-14/3 *	20"	508	20"	508	1	36"	914	27"	686	103 1/2"	2629	149	67.6	
FN2060-3-36-14/3 *	20"	508	20"	508	2	36"	914	27"	686	138"	3505	184	83.5	
FN2472-3-14/3 *	24"	610	24"	610	0	-	-	31"	787	81"	2057	127	57.6	
FN2472-3-18R or L-14/3 *	24"	610	24"	610	1	18"	457	31"	787	97 1/2"	2477	146	66.2	
FN2472-3-18-14/3 *	24"	610	24"	610	2	18"	457	31"	787	114"	2896	165	74.8	
FN2472-3-24R or L-14/3 *	24"	610	24"	610	1	24"	610	31"	787	103 1/2"	2629	152	68.9	
FN2472-3-24-14/3 *	24"	610	24"	610	2	24"	610	31"	787	126"	3200	177	80.3	
FN2472-3-30R or L-14/3 *	24"	610	24"	610	1	30"	762	31"	787	109 1/2"	2769	157	71.2	
FN2472-3-30-14/3 *	24"	610	24"	610	2	30"	762	31"	787	138"	3505	187	84.8	
FN2472-3-36R or L-14/3 *	24"	610	24"	610	1	36"	914	31"	787	115 1/2"	2934	162	73.5	
FN2472-3-36-14/3 *	24"	610	24"	610	2	36"	914	31"	787	150"	3810	197	89.4	
FN2860-3-14/3 *	28"	711	20"	508	0	-	-	35"	889	69"	1753	130	59.0	
FN2860-3-18R or L-14/3 *	28"	711	20"	508	1	18"	457	35"	889	85 1/2"	2172	149	67.6	
FN2860-3-18-14/3 *	28"	711	20"	508	2	18"	457	35"	889	102"	2591	168	76.2	
FN2860-3-24R or L-14/3 *	28"	711	20"	508	1	24"	610	35"	889	91 1/2"	2324	155	70.3	
FN2860-3-24-14/3 *	28"	711	20"	508	2	24"	610	35"	889	114"	2896	180	81.6	
FN2860-3-30R or L-14/3 *	28"	711	20"	508	1	30"	762	35"	889	97 1/2"	2477	160	72.6	
FN2860-3-30-14/3 *	28"	711	20"	508	2	30"	762	35"	889	126"	3200	190	86.2	
FN2860-3-36R or L-14/3 *	28"	711	20"	508	1	36"	914	35"	889	103 1/2"	2629	165	74.8	
FN2860-3-36-14/3 *	28"	711	20"	508	2	36"	914	35"	889	138"	3505	200	90.7	

* Features two sets of faucet holes.

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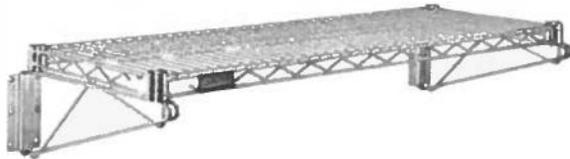
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Specification Sheet

Short Form Specifications

Eagle Wire Wall Shelf Kit, model _____ (Chrome, Valu-Master® Gray Epoxy, Valu-Gard® Green Epoxy) finish. Open grid wire shelf with patented Quad-Truss® design, and two stationary wire wall mounts.



#GWB1436C
wire wall shelf kit

Options / Accessories

- Ledges
- Dividers

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

Wire Wall Shelf Kits

MODELS:

- | | | |
|--|--|---|
| <input type="checkbox"/> GWB1436C | <input type="checkbox"/> GWB1436V | <input type="checkbox"/> GWB1436VG |
| <input type="checkbox"/> GWB1448C | <input type="checkbox"/> GWB1448V | <input type="checkbox"/> GWB1448VG |
| <input type="checkbox"/> GWB1836C | <input type="checkbox"/> GWB1836V | <input type="checkbox"/> GWB1836VG |
| <input type="checkbox"/> GWB1848C | <input type="checkbox"/> GWB1848V | <input type="checkbox"/> GWB1848VG |

Design and Construction Features

- Includes one wire shelf and two stationary wall mounts.
- Eagle wire shelf features patented QuadTruss® design (patent #5,390,803), making shelves up to 25% stronger and provides a retaining ledge for increased stability and product retention.
- Available in 14" and 18" (356 and 457mm) widths, and 36" and 48" (914 and 1219mm) lengths.
- No tools required to attach shelf to wall brackets.
- Units available in chrome, Valu-Gard® green epoxy, or stainless steel finish.

Catalog Specification Sheet No. EG02.04

Wire Wall Shelf Kits



EG02.04 Rev. 12/08

EG02.04

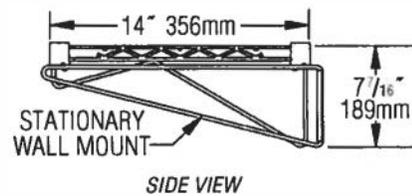
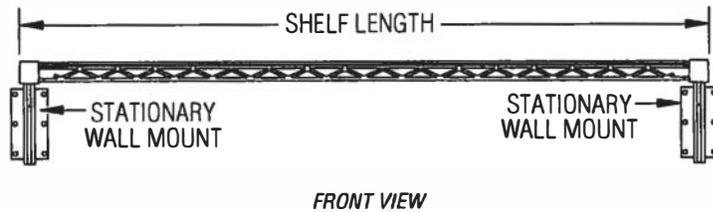
Catalog Specification Sheet No.

Wire Wall Shelf Kits



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

Wire Wall Shelf Kits



chrome model #	Valu-Master® model #	Valu-Gard® model #	shelf width		shelf length		weight	
			in.	mm	in.	mm	lbs.	kg
GWB1436C	GWB1436V	GWB1436VG	14"	356	36"	914	12	5.4
GWB1448C	GWB1448V	GWB1448VG	14"	356	48"	1219	14	6.4
GWB1836C	GWB1836V	GWB1836VG	18"	457	36"	914	14	6.4
GWB1848C	GWB1848V	GWB1848VG	18"	457	48"	1219	17	7.7

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Specification Sheet

Short Form Specifications

Eagle Hand Sink, model HSA-10-FDP. Constructed of type 304 stainless steel, all-welded with deep-drawn positive drain sink bowl, inverted "V" edge to prevent spillage, drain, paper towel dispenser, soap dispenser and splash mounted gooseneck faucet.

Eagle Hand Sink, model HSA-10-FDPS. Features are the same as #HSA-10-FDP, plus stainless steel sink skirt.

Eagle Hand Sink, model HSA-10-FLDP. Features are the same as #HSA-10-FDP, plus polymer lever drain.

Eagle Hand Sink, model HSA-10-FODP. Features are the same as #HSA-10-FDP, plus polymer lever drain with overflow.

Eagle Hand Sink, model HSA-10-FWLDP-LRS. Features splash mount gooseneck faucet with wrist handles, towel dispenser, soap dispenser, polymer lever drain, and end splashes.



#HSA-10-FDP

Options / Accessories

- P-trap
- Tail piece
- End splashes
- Front skirt**
- Side mount wall bracket
- MICROGARD® antimicrobial agent***

** Front skirt available only for models HSA-10-FDP and HSA-10-FDPS.
 *** For hand sinks #HSA-10-FDP and #HSA-10-FDPS only.

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

Hand Sinks* with Towel and/or Soap Dispenser

MODELS:

- HSA-10-FDP
- HSA-10-FDPS
- HSA-10-FLDP
- HSA-10-FDDP
- HSA-10-FWLDP-LRS

Design & Construction Features

- Heavy gauge type 304 stainless steel all-welded construction.
- Inverted "V" edge rim retards spillage.
- Backsplash with a 2" (51 mm) return on a 45° angle.
- ½" (13mm) NPS water inlet, 1½" (38mm) NPS drain outlet.
- Unique deep-drawn positive-drain bowl assures complete drainage to meet the most stringent health code requirements.
- All-welded towel dispenser features hinged top assembly, sight window to visually inspect towel level, quick-fill soap dispenser, and is designed to accommodate 4" x 10" (102 x 254mm) C-fold disposable paper towels.
- Comes with mounting bracket to facilitate wall mount installation.

* Non-electric. For hand sinks with electric soap dispenser and faucets, see spec sheet #20.42.
 For hand sinks with deck-mounted soap dispensers, see spec sheets #EG20.05 and #EG20.07.

Certifications / Approvals



AUTOQUOTES



EG20.41 Rev. 02/13

Catalog Specification Sheet No. EG20.41

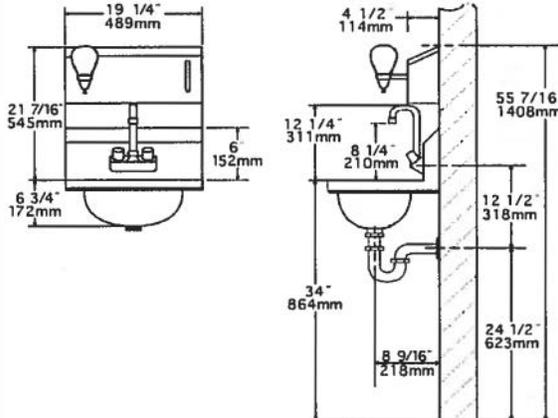
Hand Sinks with Towel and/or Soap Dispenser



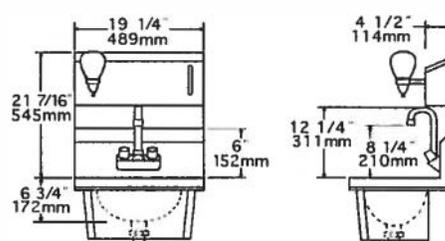
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Hand Sinks with Towel and/or Soap Dispensers

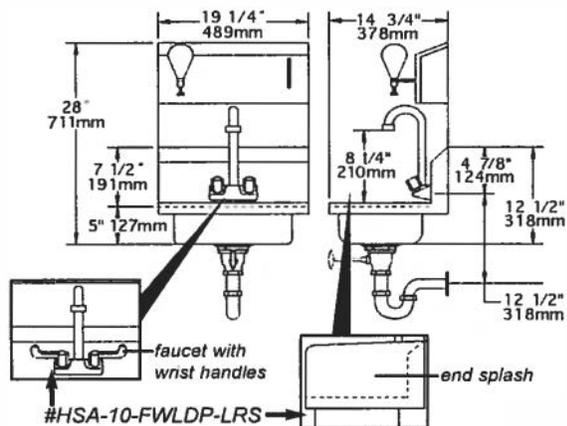
HSA-10-FDP



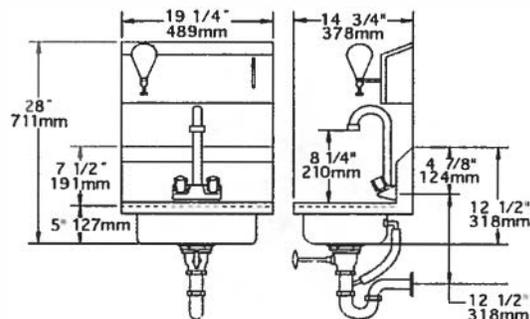
HSA-10-FDPS



HSA-10-FLDP / HSA-10-FWLDL-LRS



HSA-10-FODP



model #	Includes towel dispenser, soap dispenser, and...	bowl size		overall size		weight lbs. kg
		width in.	length x depth mm	width x length in.	height mm	
HSA-10-FDP	faucet, basket drain	9 1/2"	13 1/2" x 6 1/2" 248 x 343 x 173	14 1/2" x 19 1/4" x 28 1/2"	376 x 489 x 718	27 12.2
HSA-10-FDPS	faucet, skirt, basket drain	9 1/2"	13 1/2" x 6 1/2" 248 x 343 x 173	14 1/2" x 19 1/4" x 30"	376 x 489 x 762	34 15.4
HSA-10-FLDP	faucet, polymer lever drain	10"	14" x 5" 254 x 256 x 127	14 1/2" x 19 1/4" x 28"	376 x 489 x 711	27 12.2
HSA-10-FODP	faucet, polymer lever drain w/overflow	10"	14" x 5" 254 x 256 x 127	14 1/2" x 19 1/4" x 28"	376 x 489 x 711	27 12.2
HSA-10-FWLDL-LRS	faucet w/wrist handles, poly lever drain, end splashes	10"	14" x 5" 254 x 256 x 127	14 1/2" x 19 1/4" x 28"	376 x 489 x 711	27 12.2

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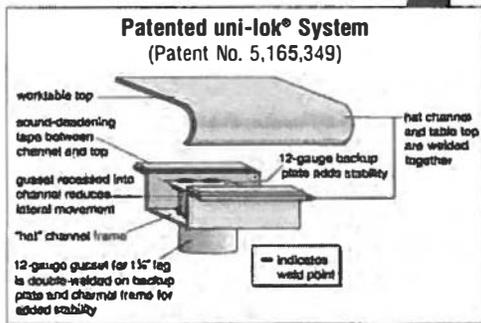
Specification Sheet

Short Form Specifications

Eagle worktables, Deluxe series, model _____ Top constructed of 16/304 stainless steel with 1½" roll on front, 4½" backsplash, and sides turned down 90°. Adjustable undershelf constructed of heavy gauge type 430 stainless steel with marine edge. Top reinforced with hat channels and sound deadened. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. 1½"-diameter stainless steel legs, with galvanized gussets and 1" stainless steel adjustable bullet feet.



worktable with backsplash and adjustable undershelf



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

Worktables with Backsplash and Stainless Steel Base with Undershelf —Deluxe Series

MODELS:

- | | | | |
|--------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> T2424SEB-BS | <input type="checkbox"/> T24108SEB-BS | <input type="checkbox"/> T3072SEB-BS | <input type="checkbox"/> T3660SEB-BS |
| <input type="checkbox"/> T2430SEB-BS | <input type="checkbox"/> T24120SEB-BS | <input type="checkbox"/> T3084SEB-BS | <input type="checkbox"/> T3672SEB-BS |
| <input type="checkbox"/> T2436SEB-BS | <input type="checkbox"/> T24132SEB-BS | <input type="checkbox"/> T3096SEB-BS | <input type="checkbox"/> T3684SEB-BS |
| <input type="checkbox"/> T2448SEB-BS | <input type="checkbox"/> T24144SEB-BS | <input type="checkbox"/> T30108SEB-BS | <input type="checkbox"/> T3696SEB-BS |
| <input type="checkbox"/> T2460SEB-BS | <input type="checkbox"/> T3030SEB-BS | <input type="checkbox"/> T30120SEB-BS | <input type="checkbox"/> T36108SEB-BS |
| <input type="checkbox"/> T2472SEB-BS | <input type="checkbox"/> T3036SEB-BS | <input type="checkbox"/> T30132SEB-BS | <input type="checkbox"/> T36120SEB-BS |
| <input type="checkbox"/> T2484SEB-BS | <input type="checkbox"/> T3048SEB-BS | <input type="checkbox"/> T30144SEB-BS | <input type="checkbox"/> T36132SEB-BS |
| <input type="checkbox"/> T2496SEB-BS | <input type="checkbox"/> T3060SEB-BS | <input type="checkbox"/> T3648SEB-BS | <input type="checkbox"/> T36144SEB-BS |

Tabletop

- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 4½" (114mm)-high 90° backsplash with 1" (25mm) turn at 90°.
- 1½" (38mm)-diameter 180° rolled edge on front. Ends are turned down 90°, providing for flush installations when required.
- 16 gauge type 304 polished stainless steel.

Adjustable Undershelf

- Heavy gauge stainless steel.
- Gusset welded to each corner.
- Heavy duty marine edge design.

Legs—1½" (41mm)-diameter

- Tables 96" (2438mm) and longer come with six legs or more.
- Heavy gauge stainless steel.
- 1" (25mm) adjustable stainless steel feet.

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Drawer | <input type="checkbox"/> Duplex receptacles |
| <input type="checkbox"/> Lock | <input type="checkbox"/> Pot rack |
| <input type="checkbox"/> Casters | <input type="checkbox"/> Sink |
| <input type="checkbox"/> Stainless steel bullet feet | <input type="checkbox"/> Additional undershelf |
| <input type="checkbox"/> Overshelves | <input type="checkbox"/> Stabilizer Bar (for 30"- and 36"-wide tables) |
| <input type="checkbox"/> Power strip (for material handling) | |

Certifications / Approvals



AUTOQUOTES



EG10.45B Rev. 08/12

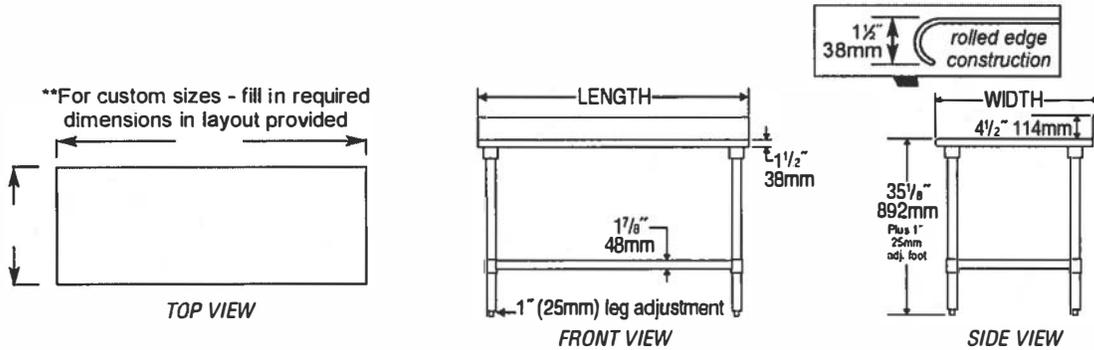
Catalog Specification Sheet No. EG10.45B Deluxe Series Worktables with Backsplash and Stainless Steel Base with Undershelf

Deluxe Series Worktables with Backsplash and Stainless Steel Base with Undershelf Catalog Specification Sheet No. EG10.45B



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

Worktables with Backsplash and Stainless Steel Base with Undershelf—Deluxe Series



model #	# of legs	width		length		weight	
		in.	mm	in.	mm	lbs.	kg
T2424SEB-BS	4	24"	610	24"	610	43	19.5
T2430SEB-BS	4	24"	610	30"	762	48	21.8
T2436SEB-BS	4	24"	610	36"	914	53	24.0
T2448SEB-BS	4	24"	610	48"	1219	63	28.6
T2460SEB-BS	4	24"	610	60"	1524	73	33.1
T2472SEB-BS	4	24"	610	72"	1829	85	38.6
T2484SEB-BS	4	24"	610	84"	2134	97	44.0
T2496SEB-BS	6	24"	610	96"	2438	114	51.7
T24108SEB-BS	6	24"	610	108"	2743	142	64.4
T24120SEB-BS	6	24"	610	120"	3048	154	69.9
T24132SEB-BS	8	24"	610	132"	3353	166	75.3
T24144SEB-BS	8	24"	610	144"	3658	178	80.7
T3030SEB-BS	4	30"	762	30"	762	50	22.7
T3036SEB-BS	4	30"	762	36"	914	53	24.0
T3048SEB-BS	4	30"	762	48"	1219	70	31.8
T3060SEB-BS	4	30"	762	60"	1524	61	36.7
T3072SEB-BS	4	30"	762	72"	1829	94	42.6
T3084SEB-BS	4	30"	762	84"	2134	108	49.0
T3096SEB-BS	6	30"	762	96"	2438	130	59.0
T30108SEB-BS	6	30"	762	108"	2743	150	68.0
T30120SEB-BS	6	30"	762	120"	3048	170	77.1
T30132SEB-BS	8	30"	762	132"	3353	188	85.3
T30144SEB-BS	8	30"	762	144"	3658	207	93.9
T3648SEB-BS	4	36"	914	48"	1219	77	34.9
T3660SEB-BS	4	36"	914	60"	1524	90	40.8
T3672SEB-BS	4	36"	914	72"	1829	106	48.1
T3684SEB-BS	4	36"	914	84"	2134	123	55.8
T3696SEB-BS	6	36"	914	96"	2438	132	59.9
T36108SEB-BS	6	36"	914	108"	2743	169	76.7
T36120SEB-BS	6	36"	914	120"	3048	192	87.1
T36132SEB-BS	8	36"	914	132"	3353	216	98.0
T36144SEB-BS	8	36"	914	144"	3658	239	108.4

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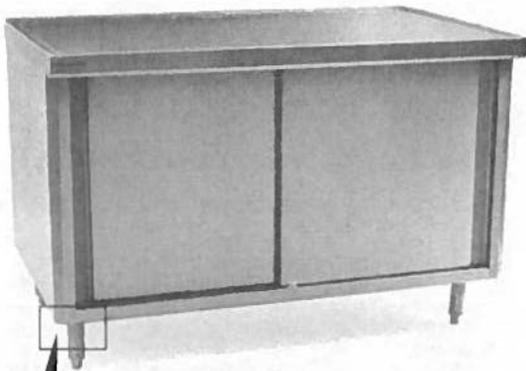
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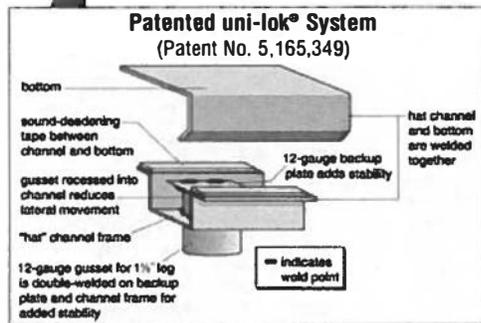
Specification Sheet

Short Form Specifications

Eagle Spec-Master® Marine Counter Edge Cabinets with Flat Top, model _____ . Top is 14/304 stainless steel, sides and back are heavy gauge stainless steel. Open front, stainless steel sliding doors, or stainless steel hinged doors. Marine counter edge on all sides. Constructed with uni-lok® patented gusset system, with the gussets recessed into channels, to reduce lateral movement. 1 1/2" O.D. stainless steel tubular legs with adjustable stainless steel bullet feet.



enclosed worktable with sliding doors



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

Spec-Master® Marine Counter Edge Cabinets with Flat Top

MODELS:

- | | | |
|-------------------------------------|-------------------------------------|--------------------------------------|
| <input type="checkbox"/> OB2436SEM | <input type="checkbox"/> CB2436SEM | <input type="checkbox"/> CBH2436SEM |
| <input type="checkbox"/> OB2448SEM | <input type="checkbox"/> CB2448SEM | <input type="checkbox"/> CBH2448SEM |
| <input type="checkbox"/> OB2460SEM | <input type="checkbox"/> CB2460SEM | <input type="checkbox"/> CBH2460SEM |
| <input type="checkbox"/> OB2472SEM | <input type="checkbox"/> CB2472SEM | <input type="checkbox"/> CBH2472SEM |
| <input type="checkbox"/> OB2484SEM | <input type="checkbox"/> CB2484SEM | <input type="checkbox"/> CBH2484SEM |
| <input type="checkbox"/> OB2496SEM | <input type="checkbox"/> CB2496SEM | <input type="checkbox"/> CBH2496SEM |
| <input type="checkbox"/> OB24120SEM | <input type="checkbox"/> CB24120SEM | <input type="checkbox"/> CBH24120SEM |
| <input type="checkbox"/> OB3036SEM | <input type="checkbox"/> CB3036SEM | <input type="checkbox"/> CBH3036SEM |
| <input type="checkbox"/> OB3048SEM | <input type="checkbox"/> CB3048SEM | <input type="checkbox"/> CBH3048SEM |
| <input type="checkbox"/> OB3060SEM | <input type="checkbox"/> CB3060SEM | <input type="checkbox"/> CBH3060SEM |
| <input type="checkbox"/> OB3072SEM | <input type="checkbox"/> CB3072SEM | <input type="checkbox"/> CBH3072SEM |
| <input type="checkbox"/> OB3084SEM | <input type="checkbox"/> CB3084SEM | <input type="checkbox"/> CBH3084SEM |
| <input type="checkbox"/> OB3096SEM | <input type="checkbox"/> CB3096SEM | <input type="checkbox"/> CBH3096SEM |
| <input type="checkbox"/> OB30120SEM | <input type="checkbox"/> CB30120SEM | <input type="checkbox"/> CBH30120SEM |

Tabletop

- 14 gauge type 304 stainless steel.
- Reinforced with full length "hat" channel support.
- Marine counter edge, set in 1" (25mm), on all sides, designed to retard spillage.

Cabinet

- Cabinet body is heavy gauge type 304 stainless steel.
- Available with open front, or with 20 gauge stainless steel sliding or hinged doors*.
- Bottom panel features an offset designed to retard spillage.

Legs

- uni-lok® leg/gusset channel assembly (patent #5,165,349).
- Adjustable stainless bullet feet—1" (25mm) adjustment.

Options / Accessories

- Center shelf**

* Cabinets 84" (2134mm) and longer have two sets of sliding or hinged doors.
** To order center shelf, add suffix "-CS". Example: CB3036SEM-CS

Certifications / Approvals



EG10.33A Rev. 12/09

Catalog Specification Sheet No. EG10.33A Spec-Master® Marine Counter Edge Cabinets with Flat Top

EG10.33A

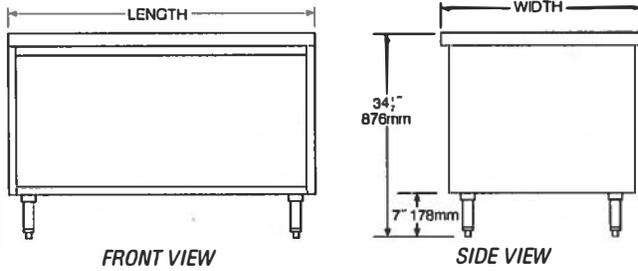
Catalog Specification Sheet No.

Spec-Master® Marine Counter Edge Cabinets with Flat Top



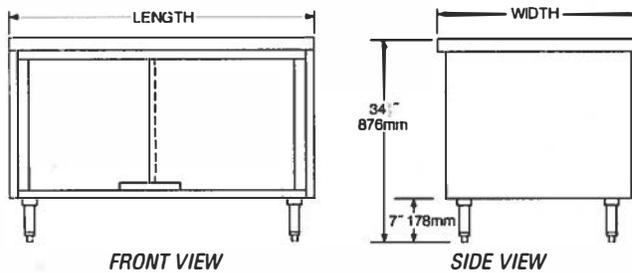
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Spec-Master® Marine Counter Edge Cabinets with Open Front



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
OB2436SEM	24"	610	36"	914	132	59.9
OB2448SEM	24"	610	48"	1219	160	72.6
OB2460SEM	24"	610	60"	1524	200	90.7
OB2472SEM	24"	610	72"	1829	240	108.9
OB2484SEM	24"	610	84"	2134	281	127.5
OB2496SEM	24"	610	96"	2438	322	146.1
OB24120SEM	24"	610	120"	3048	366	166.0
OB3036SEM	30"	762	36"	914	136	61.7
OB3048SEM	30"	762	48"	1219	166	75.3
OB3060SEM	30"	762	60"	1524	199	90.3
OB3072SEM	30"	762	72"	1829	248	112.5
OB3084SEM	30"	762	84"	2134	294	133.4
OB3096SEM	30"	762	96"	2438	340	154.2
OB30120SEM	30"	762	120"	3048	432	196.0

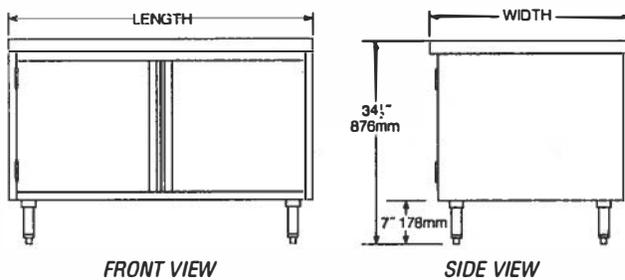
Spec-Master® Marine Counter Edge Cabinets with Sliding Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CB2436SEM	24"	610	36"	914	138	62.6
CB2448SEM	24"	610	48"	1219	170	77.1
CB2460SEM	24"	610	60"	1524	212	96.2
CB2472SEM	24"	610	72"	1829	254	115.2
CB2484SEM*	24"	610	84"	2134	299	135.6
CB2496SEM*	24"	610	96"	2438	339	153.8
CB24120SEM*	24"	610	120"	3048	384	174.2
CB3036SEM	30"	762	36"	914	142	64.4
CB3048SEM	30"	762	48"	1219	173	78.5
CB3060SEM	30"	762	60"	1524	219	99.3
CB3072SEM	30"	762	72"	1829	261	118.4
CB3084SEM*	30"	762	84"	2134	312	141.5
CB3096SEM*	30"	762	96"	2438	350	158.8
CB30120SEM*	30"	762	120"	3048	450	204.1

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

Spec-Master® Marine Counter Edge Cabinets with Hinged Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CBH2436SEM	24"	610	36"	914	138	62.6
CBH2448SEM	24"	610	48"	1219	170	77.1
CBH2460SEM	24"	610	60"	1524	212	96.2
CBH2472SEM	24"	610	72"	1829	254	115.2
CBH2484SEM*	24"	610	84"	2134	299	135.6
CBH2496SEM*	24"	610	96"	2438	339	153.8
CBH24120SEM*	24"	610	120"	3048	384	174.2
CBH3036SEM	30"	762	36"	914	142	64.4
CBH3048SEM	30"	762	48"	1219	173	78.5
CBH3060SEM	30"	762	60"	1524	219	99.3
CBH3072SEM	30"	762	72"	1829	261	118.4
CBH3084SEM*	30"	762	84"	2134	312	141.5
CBH3096SEM*	30"	762	96"	2438	350	158.8
CBH30120SEM*	30"	762	120"	3048	450	204.1

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

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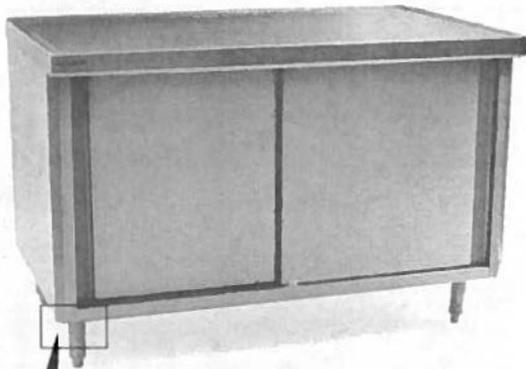
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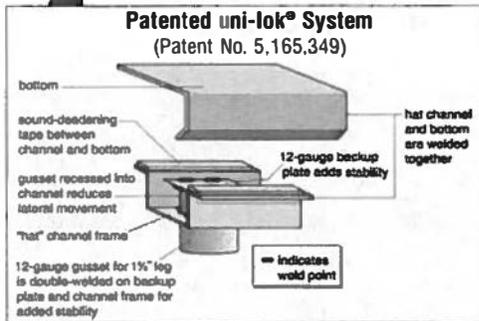
Specification Sheet

Short Form Specifications

Eagle Spec-Master® Marine Counter Edge Cabinets with Flat Top, model _____. Top is 14/304 stainless steel, sides and back are heavy gauge stainless steel. Open front, stainless steel sliding doors, or stainless steel hinged doors. Marine counter edge on all sides. Constructed with uni-lok® patented gusset system, with the gussets recessed into channels, to reduce lateral movement. 1 1/4" O.D. stainless steel tubular legs with adjustable stainless steel bullet feet.



enclosed worktable with sliding doors



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

Spec-Master® Marine Counter Edge Cabinets with Flat Top

MODELS:

- | | | |
|-------------------------------------|-------------------------------------|--------------------------------------|
| <input type="checkbox"/> OB2436SEM | <input type="checkbox"/> CB2436SEM | <input type="checkbox"/> CBH2436SEM |
| <input type="checkbox"/> OB2448SEM | <input type="checkbox"/> CB2448SEM | <input type="checkbox"/> CBH2448SEM |
| <input type="checkbox"/> OB2460SEM | <input type="checkbox"/> CB2460SEM | <input type="checkbox"/> CBH2460SEM |
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| <input type="checkbox"/> OB3084SEM | <input type="checkbox"/> CB3084SEM | <input type="checkbox"/> CBH3084SEM |
| <input type="checkbox"/> OB3096SEM | <input type="checkbox"/> CB3096SEM | <input type="checkbox"/> CBH3096SEM |
| <input type="checkbox"/> OB30120SEM | <input type="checkbox"/> CB30120SEM | <input type="checkbox"/> CBH30120SEM |

Tabletop

- 14 gauge type 304 stainless steel.
- Reinforced with full length "hat" channel support.
- Marine counter edge, set in 1" (25mm), on all sides, designed to retard spillage.

Cabinet

- Cabinet body is heavy gauge type 304 stainless steel.
- Available with open front, or with 20 gauge stainless steel sliding or hinged doors*.
- Bottom panel features an offset designed to retard spillage.

Legs

- uni-lok® leg/gusset channel assembly (patent #5,165,349).
- Adjustable stainless bullet feet—1" (25mm) adjustment.

Options / Accessories

- Center shelf**

* Cabinets 84" (2134mm) and longer have two sets of sliding or hinged doors.
 ** To order center shelf, add suffix "-CS". Example: CB3036SEM-CS

Certifications / Approvals



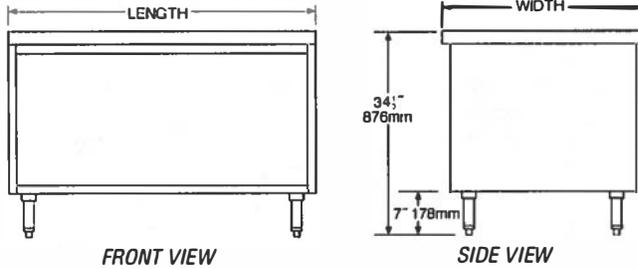
EG10.33A Rev. 12/09

Catalog Specification Sheet No. EG10.33A Spec-Master® Marine Counter Edge Cabinets with Flat Top



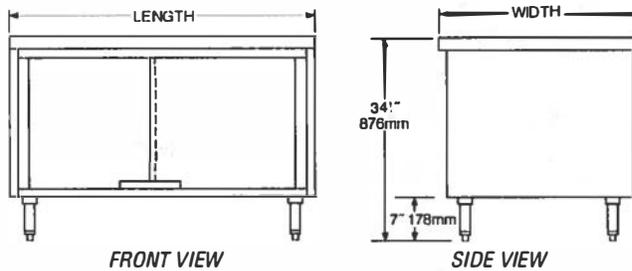
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Spec-Master® Marine Counter Edge Cabinets with Open Front



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
OB2436SEM	24"	610	36"	914	132	59.9
OB2448SEM	24"	610	48"	1219	160	72.6
OB2460SEM	24"	610	60"	1524	200	90.7
OB2472SEM	24"	610	72"	1829	240	108.9
OB2484SEM	24"	610	84"	2134	281	127.5
OB2496SEM	24"	610	96"	2438	322	146.1
OB24120SEM	24"	610	120"	3048	366	166.0
OB3036SEM	30"	762	36"	914	136	61.7
OB3048SEM	30"	762	48"	1219	166	75.3
OB3060SEM	30"	762	60"	1524	199	90.3
OB3072SEM	30"	762	72"	1829	248	112.5
OB3084SEM	30"	762	84"	2134	294	133.4
OB3096SEM	30"	762	96"	2438	340	154.2
OB30120SEM	30"	762	120"	3048	432	196.0

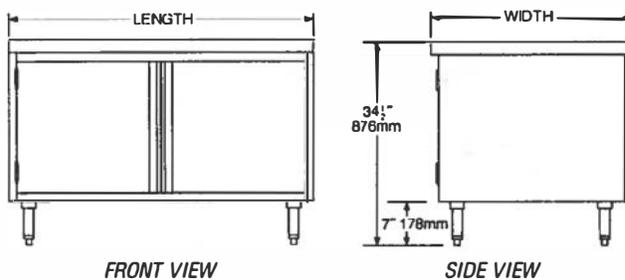
Spec-Master® Marine Counter Edge Cabinets with Sliding Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CB2436SEM	24"	610	36"	914	138	62.6
CB2448SEM	24"	610	48"	1219	170	77.1
CB2460SEM	24"	610	60"	1524	212	96.2
CB2472SEM	24"	610	72"	1829	254	115.2
CB2484SEM*	24"	610	84"	2134	299	135.6
CB2496SEM*	24"	610	96"	2438	339	153.8
CB24120SEM*	24"	610	120"	3048	384	174.2
CB3036SEM	30"	762	36"	914	142	64.4
CB3048SEM	30"	762	48"	1219	173	78.5
CB3060SEM	30"	762	60"	1524	219	99.3
CB3072SEM	30"	762	72"	1829	261	118.4
CB3084SEM*	30"	762	84"	2134	312	141.5
CB3096SEM*	30"	762	96"	2438	350	158.8
CB30120SEM*	30"	762	120"	3048	450	204.1

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

Spec-Master® Marine Counter Edge Cabinets with Hinged Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CBH2436SEM	24"	610	36"	914	138	62.6
CBH2448SEM	24"	610	48"	1219	170	77.1
CBH2460SEM	24"	610	60"	1524	212	96.2
CBH2472SEM	24"	610	72"	1829	254	115.2
CBH2484SEM*	24"	610	84"	2134	299	135.8
CBH2496SEM*	24"	610	96"	2438	339	153.8
CBH24120SEM*	24"	610	120"	3048	384	174.2
CBH3036SEM	30"	762	36"	914	142	64.4
CBH3048SEM	30"	762	48"	1219	173	78.5
CBH3060SEM	30"	762	60"	1524	219	99.3
CBH3072SEM	30"	762	72"	1829	261	118.4
CBH3084SEM*	30"	762	84"	2134	312	141.5
CBH3096SEM*	30"	762	96"	2438	350	158.8
CBH30120SEM*	30"	762	120"	3048	450	204.1

* Note: Worktables: 84" (2134mm) and longer have two sets of doors.

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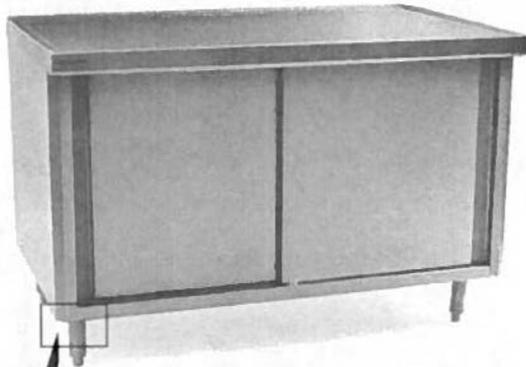
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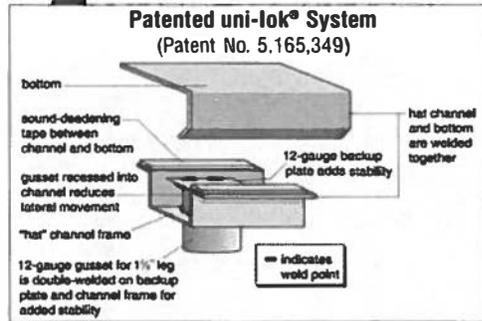
Specification Sheet

Short Form Specifications

Eagle Spec-Master® Marine Counter Edge Cabinets with Flat Top, model _____. Top is 14/304 stainless steel, sides and back are heavy gauge stainless steel. Open front, stainless steel sliding doors, or stainless steel hinged doors. Marine counter edge on all sides. Constructed with uni-lok® patented gusset system, with the gussets recessed into channels, to reduce lateral movement. 1½" O.D. stainless steel tubular legs with adjustable stainless steel bullet feet.



enclosed worktable with sliding doors



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

Spec-Master® Marine Counter Edge Cabinets with Flat Top

MODELS:

- | | | |
|-------------------------------------|-------------------------------------|--------------------------------------|
| <input type="checkbox"/> OB2436SEM | <input type="checkbox"/> CB2436SEM | <input type="checkbox"/> CBH2436SEM |
| <input type="checkbox"/> OB2448SEM | <input type="checkbox"/> CB2448SEM | <input type="checkbox"/> CBH2448SEM |
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| <input type="checkbox"/> OB2472SEM | <input type="checkbox"/> CB2472SEM | <input type="checkbox"/> CBH2472SEM |
| <input type="checkbox"/> OB2484SEM | <input type="checkbox"/> CB2484SEM | <input type="checkbox"/> CBH2484SEM |
| <input type="checkbox"/> OB2496SEM | <input type="checkbox"/> CB2496SEM | <input type="checkbox"/> CBH2496SEM |
| <input type="checkbox"/> OB24120SEM | <input type="checkbox"/> CB24120SEM | <input type="checkbox"/> CBH24120SEM |
| <input type="checkbox"/> OB3036SEM | <input type="checkbox"/> CB3036SEM | <input type="checkbox"/> CBH3036SEM |
| <input type="checkbox"/> OB3048SEM | <input type="checkbox"/> CB3048SEM | <input type="checkbox"/> CBH3048SEM |
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| <input type="checkbox"/> OB3072SEM | <input type="checkbox"/> CB3072SEM | <input type="checkbox"/> CBH3072SEM |
| <input type="checkbox"/> OB3084SEM | <input type="checkbox"/> CB3084SEM | <input type="checkbox"/> CBH3084SEM |
| <input type="checkbox"/> OB3096SEM | <input type="checkbox"/> CB3096SEM | <input type="checkbox"/> CBH3096SEM |
| <input type="checkbox"/> OB30120SEM | <input type="checkbox"/> CB30120SEM | <input type="checkbox"/> CBH30120SEM |

Tabletop

- 14 gauge type 304 stainless steel.
- Reinforced with full length "hat" channel support.
- Marine counter edge, set in 1" (25mm), on all sides, designed to retard spillage.

Cabinet

- Cabinet body is heavy gauge type 304 stainless steel.
- Available with open front, or with 20 gauge stainless steel sliding or hinged doors*.
- Bottom panel features an offset designed to retard spillage.

Legs

- uni-lok® leg/gusset channel assembly (patent #5,165,349).
- Adjustable stainless bullet feet—1" (25mm) adjustment.

Options / Accessories

- Center shelf**

* Cabinets 84" (2134mm) and longer have two sets of sliding or hinged doors.
 ** To order center shelf, add suffix "-CS". Example: CB3036SEM-CS

Certifications / Approvals



EG10.33A Rev. 12/09

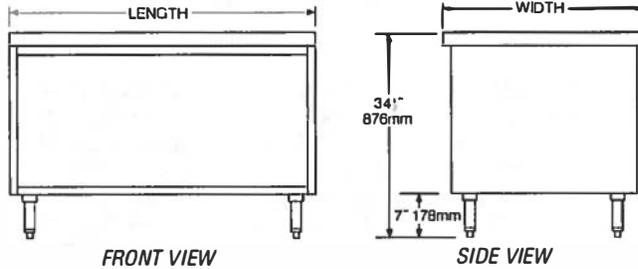
Catalog Specification Sheet No. EG10.33A

Spec-Master® Marine Counter Edge Cabinets with Flat Top



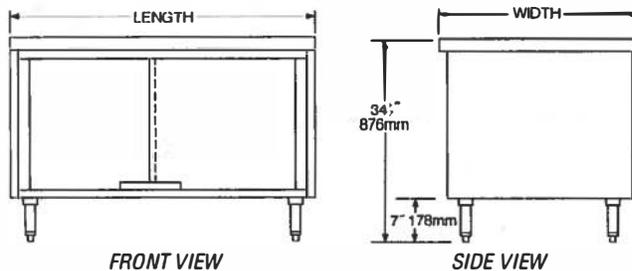
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Spec-Master® Marine Counter Edge Cabinets with Open Front



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
OB2436SEM	24"	610	36"	914	132	59.9
OB2448SEM	24"	610	48"	1219	160	72.6
OB2460SEM	24"	610	60"	1524	200	90.7
OB2472SEM	24"	610	72"	1829	240	108.9
OB2484SEM	24"	610	84"	2134	281	127.5
OB2496SEM	24"	610	96"	2438	322	146.1
OB24120SEM	24"	610	120"	3048	366	166.0
OB3036SEM	30"	762	36"	914	136	61.7
OB3048SEM	30"	762	48"	1219	166	75.3
OB3060SEM	30"	762	60"	1524	199	90.3
OB3072SEM	30"	762	72"	1829	248	112.5
OB3084SEM	30"	762	84"	2134	294	133.4
OB3096SEM	30"	762	96"	2438	340	154.2
OB30120SEM	30"	762	120"	3048	432	196.0

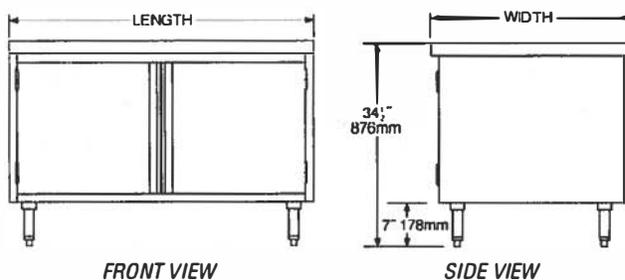
Spec-Master® Marine Counter Edge Cabinets with Sliding Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CB2436SEM	24"	610	36"	914	138	62.6
CB2448SEM	24"	610	48"	1219	170	77.1
CB2460SEM	24"	610	60"	1524	212	96.2
CB2472SEM	24"	610	72"	1829	254	115.2
CB2484SEM*	24"	610	84"	2134	299	135.6
CB2496SEM*	24"	610	96"	2438	339	153.8
CB24120SEM*	24"	610	120"	3048	384	174.2
CB3036SEM	30"	762	36"	914	142	64.4
CB3048SEM	30"	762	48"	1219	173	78.5
CB3060SEM	30"	762	60"	1524	219	99.3
CB3072SEM	30"	762	72"	1829	261	118.4
CB3084SEM*	30"	762	84"	2134	312	141.5
CB3096SEM*	30"	762	96"	2438	350	158.8
CB30120SEM*	30"	762	120"	3048	450	204.1

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

Spec-Master® Marine Counter Edge Cabinets with Hinged Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CBH2436SEM	24"	610	36"	914	138	62.6
CBH2448SEM	24"	610	48"	1219	170	77.1
CBH2460SEM	24"	610	60"	1524	212	96.2
CBH2472SEM	24"	610	72"	1829	254	115.2
CBH2484SEM*	24"	610	84"	2134	299	135.6
CBH2496SEM*	24"	610	96"	2438	339	153.8
CBH24120SEM*	24"	610	120"	3048	384	174.2
CBH3036SEM	30"	762	36"	914	142	64.4
CBH3048SEM	30"	762	48"	1219	173	78.5
CBH3060SEM	30"	762	60"	1524	219	99.3
CBH3072SEM	30"	762	72"	1829	261	118.4
CBH3084SEM*	30"	762	84"	2134	312	141.5
CBH3096SEM*	30"	762	96"	2438	350	158.8
CBH30120SEM*	30"	762	120"	3048	450	204.1

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

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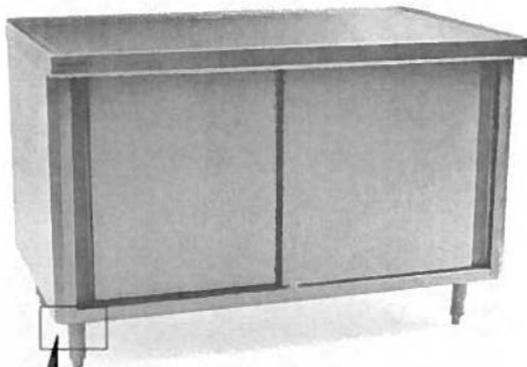
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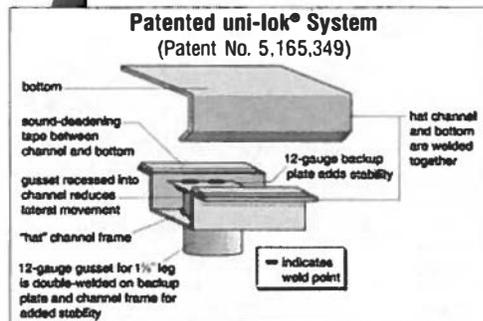
Specification Sheet

Short Form Specifications

Eagle Spec-Master® Marine Counter Edge Cabinets with Flat Top, model _____. Top is 14/304 stainless steel, sides and back are heavy gauge stainless steel. Open front, stainless steel sliding doors, or stainless steel hinged doors. Marine counter edge on all sides. Constructed with uni-lok® patented gusset system, with the gussets recessed into channels, to reduce lateral movement. 1½" O.D. stainless steel tubular legs with adjustable stainless steel bullet feet.



enclosed worktable with sliding doors



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

Spec-Master® Marine Counter Edge Cabinets with Flat Top

MODELS:

- | | | |
|-------------------------------------|-------------------------------------|--------------------------------------|
| <input type="checkbox"/> OB2436SEM | <input type="checkbox"/> CB2436SEM | <input type="checkbox"/> CBH2436SEM |
| <input type="checkbox"/> OB2448SEM | <input type="checkbox"/> CB2448SEM | <input type="checkbox"/> CBH2448SEM |
| <input type="checkbox"/> OB2460SEM | <input type="checkbox"/> CB2460SEM | <input type="checkbox"/> CBH2460SEM |
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| <input type="checkbox"/> OB2484SEM | <input type="checkbox"/> CB2484SEM | <input type="checkbox"/> CBH2484SEM |
| <input type="checkbox"/> OB2496SEM | <input type="checkbox"/> CB2496SEM | <input type="checkbox"/> CBH2496SEM |
| <input type="checkbox"/> OB24120SEM | <input type="checkbox"/> CB24120SEM | <input type="checkbox"/> CBH24120SEM |
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| <input type="checkbox"/> OB3096SEM | <input type="checkbox"/> CB3096SEM | <input type="checkbox"/> CBH3096SEM |
| <input type="checkbox"/> OB30120SEM | <input type="checkbox"/> CB30120SEM | <input type="checkbox"/> CBH30120SEM |

Tabletop

- 14 gauge type 304 stainless steel.
- Reinforced with full length "hat" channel support.
- Marine counter edge, set in 1" (25mm), on all sides, designed to retard spillage.

Cabinet

- Cabinet body is heavy gauge type 304 stainless steel.
- Available with open front, or with 20 gauge stainless steel sliding or hinged doors*.
- Bottom panel features an offset designed to retard spillage.

Legs

- uni-lok® leg/gusset channel assembly (patent #5,165,349).
- Adjustable stainless bullet feet—1" (25mm) adjustment.

Options / Accessories

- Center shelf**

* Cabinets 84" (2134mm) and longer have two sets of sliding or hinged doors.

** To order center shelf, add suffix "-CS". Example: CB3036SEM-CS

Certifications / Approvals



EG10.33A Rev. 12/09

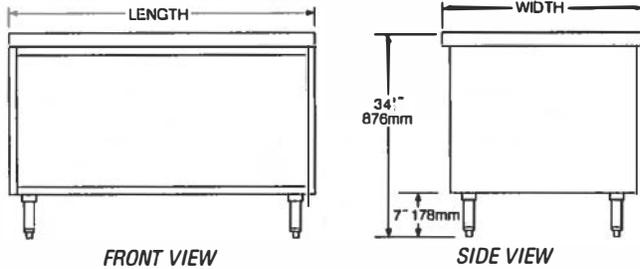
Catalog Specification Sheet No. EG10.33A

Spec-Master® Marine Counter Edge Cabinets with Flat Top



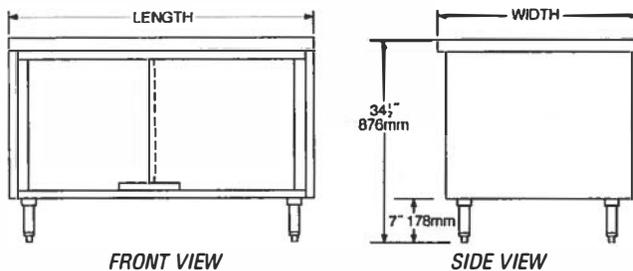
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Spec-Master® Marine Counter Edge Cabinets with Open Front



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
OB2436SEM	24"	610	36"	914	132	59.9
OB2448SEM	24"	610	48"	1219	160	72.6
OB2460SEM	24"	610	60"	1524	200	90.7
OB2472SEM	24"	610	72"	1829	240	108.9
OB2484SEM	24"	610	84"	2134	281	127.5
OB2496SEM	24"	610	96"	2438	322	146.1
OB24120SEM	24"	610	120"	3048	366	166.0
OB3036SEM	30"	762	36"	914	136	61.7
OB3048SEM	30"	762	48"	1219	166	75.3
OB3060SEM	30"	762	60"	1524	199	90.3
OB3072SEM	30"	762	72"	1829	248	112.5
OB3084SEM	30"	762	84"	2134	294	133.4
OB3096SEM	30"	762	96"	2438	340	154.2
OB30120SEM	30"	762	120"	3048	432	196.0

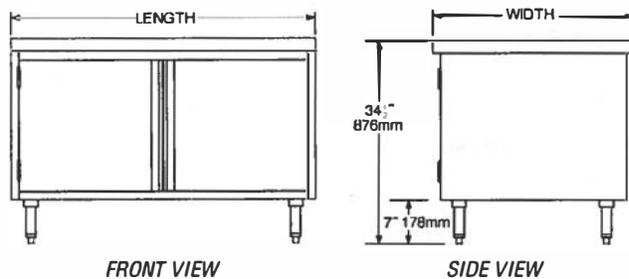
Spec-Master® Marine Counter Edge Cabinets with Sliding Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CB2436SEM	24"	610	36"	914	138	62.6
CB2448SEM	24"	610	48"	1219	170	77.1
CB2460SEM	24"	610	60"	1524	212	96.2
CB2472SEM	24"	610	72"	1829	254	115.2
CB2484SEM*	24"	610	84"	2134	299	135.6
CB2496SEM*	24"	610	96"	2438	339	153.8
CB24120SEM*	24"	610	120"	3048	384	174.2
CB3036SEM	30"	762	36"	914	142	64.4
CB3048SEM	30"	762	48"	1219	173	78.5
CB3060SEM	30"	762	60"	1524	219	99.3
CB3072SEM	30"	762	72"	1829	261	118.4
CB3084SEM*	30"	762	84"	2134	312	141.5
CB3096SEM*	30"	762	96"	2438	350	158.8
CB30120SEM*	30"	762	120"	3048	450	204.1

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

Spec-Master® Marine Counter Edge Cabinets with Hinged Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CBH2436SEM	24"	610	36"	914	138	62.6
CBH2448SEM	24"	610	48"	1219	170	77.1
CBH2460SEM	24"	610	60"	1524	212	96.2
CBH2472SEM	24"	610	72"	1829	254	115.2
CBH2484SEM*	24"	610	84"	2134	299	135.6
CBH2496SEM*	24"	610	96"	2438	339	153.8
CBH24120SEM*	24"	610	120"	3048	384	174.2
CBH3036SEM	30"	762	36"	914	142	64.4
CBH3048SEM	30"	762	48"	1219	173	78.5
CBH3060SEM	30"	762	60"	1524	219	99.3
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CBH3084SEM*	30"	762	84"	2134	312	141.5
CBH3096SEM*	30"	762	96"	2438	350	158.8
CBH30120SEM*	30"	762	120"	3048	450	204.1

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

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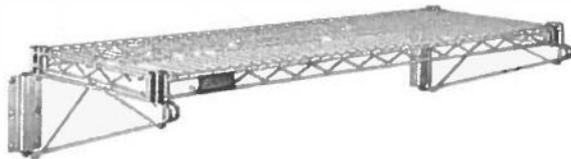
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Specification Sheet

Short Form Specifications

Eagle Wire Wall Shelf Kit, model _____ (Chrome, Valu-Master® Gray Epoxy, Valu-Gard® Green Epoxy) finish. Open grid wire shelf with patented Quad-Truss® design, and two stationary wire wall mounts.



#GWB1436C
wire wall shelf kit

Options / Accessories

- Ledges
- Dividers

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

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

Wire Wall Shelf Kits

MODELS:

- | | | |
|--|--|---|
| <input type="checkbox"/> GWB1436C | <input type="checkbox"/> GWB1436V | <input type="checkbox"/> GWB1436VG |
| <input type="checkbox"/> GWB1448C | <input type="checkbox"/> GWB1448V | <input type="checkbox"/> GWB1448VG |
| <input type="checkbox"/> GWB1836C | <input type="checkbox"/> GWB1836V | <input type="checkbox"/> GWB1836VG |
| <input type="checkbox"/> GWB1848C | <input type="checkbox"/> GWB1848V | <input type="checkbox"/> GWB1848VG |

Design and Construction Features

- Includes one wire shelf and two stationary wall mounts.
- Eagle wire shelf features patented QuadTruss® design (patent #5,390,803), making shelves up to 25% stronger and provides a retaining ledge for increased stability and product retention.
- Available in 14" and 18" (356 and 457mm) widths, and 36" and 48" (914 and 1219mm) lengths.
- No tools required to attach shelf to wall brackets.
- Units available in chrome, Valu-Gard® green epoxy, or stainless steel finish.



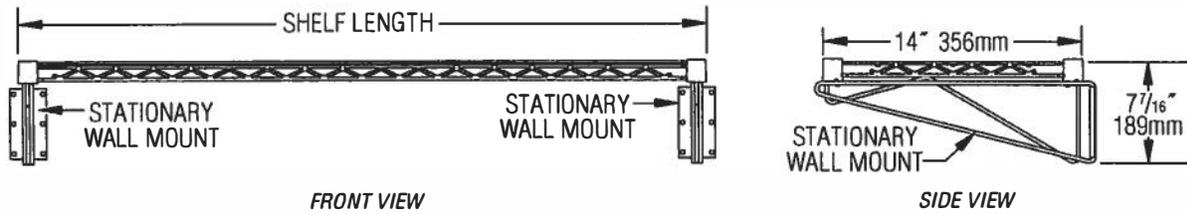
EG02.04 Rev. 12/08

Wire Wall Shelf Kits Catalog Specification Sheet No. EG02.04



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

Wire Wall Shelf Kits



chrome model #	Valu-Master® model #	Valu-Gard® model #	shelf width		shelf length		weight	
			in.	mm	in.	mm	lbs.	kg
GWB1436C	GWB1436V	GWB1436VG	14"	356	36"	914	12	5.4
GWB1448C	GWB1448V	GWB1448VG	14"	356	48"	1219	14	6.4
GWB1836C	GWB1836V	GWB1836VG	18"	457	36"	914	14	6.4
GWB1848C	GWB1848V	GWB1848VG	18"	457	48"	1219	17	7.7

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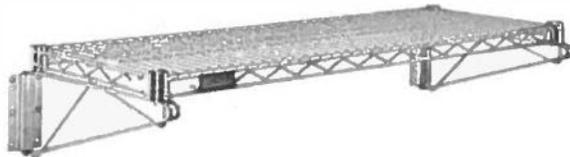
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Specification Sheet

Short Form Specifications

Eagle Wire Wall Shelf Kit, model _____ (Chrome, Valu-Master® Gray Epoxy, Valu-Gard® Green Epoxy) finish. Open grid wire shelf with patented Quad-Truss® design, and two stationary wire wall mounts.



#GWB1436C
wire wall shelf kit

Options / Accessories

- Ledges
- Dividers

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

Wire Wall Shelf Kits

MODELS:

- | | | |
|--|--|---|
| <input type="checkbox"/> GWB1436C | <input type="checkbox"/> GWB1436V | <input type="checkbox"/> GWB1436VG |
| <input type="checkbox"/> GWB1448C | <input type="checkbox"/> GWB1448V | <input type="checkbox"/> GWB1448VG |
| <input type="checkbox"/> GWB1836C | <input type="checkbox"/> GWB1836V | <input type="checkbox"/> GWB1836VG |
| <input type="checkbox"/> GWB1848C | <input type="checkbox"/> GWB1848V | <input type="checkbox"/> GWB1848VG |

Design and Construction Features

- Includes one wire shelf and two stationary wall mounts.
- Eagle wire shelf features patented QuadTruss® design (patent #5,390,803), making shelves up to 25% stronger and provides a retaining ledge for increased stability and product retention.
- Available in 14" and 18" (356 and 457mm) widths, and 36" and 48" (914 and 1219mm) lengths.
- No tools required to attach shelf to wall brackets.
- Units available in chrome, Valu-Gard® green epoxy, or stainless steel finish.



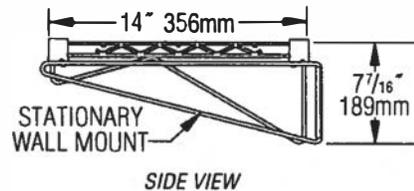
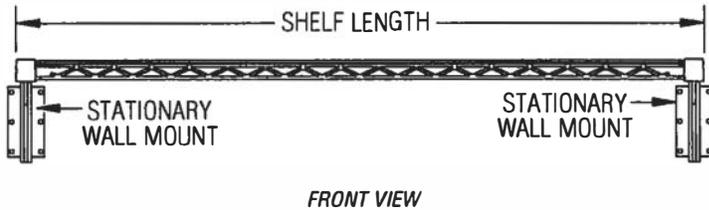
EG02.04 Rev. 12/08

Wire Wall Shelf Kits
Catalog Specification Sheet No. EG02.04



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

Wire Wall Shelf Kits



chrome model #	Valu-Master® model #	Valu-Gard® model #	shelf width		shelf length		weight	
			in.	mm	in.	mm	lbs.	kg
GWB1436C	GWB1436V	GWB1436VG	14"	356	36"	914	12	5.4
GWB1448C	GWB1448V	GWB1448VG	14"	356	48"	1219	14	6.4
GWB1836C	GWB1836V	GWB1836VG	18"	457	36"	914	14	6.4
GWB1848C	GWB1848V	GWB1848VG	18"	457	48"	1219	17	7.7

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**NEWAGE
INDUSTRIAL
NEWAGE**



JOB:
ITEM:
QTY:



ADJUST-A-SHELF SHELVING – T-BAR SERIES

APPLICATION:

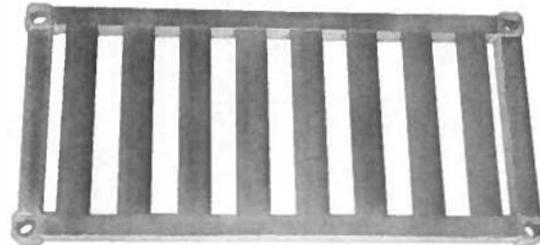
These shelving units are designed to organize large, heavy loads. The Adjust-A-Shelf models allow you to custom make your own complete units with all types of shelves. The T-Bar series has a weight capacity of 1500# per shelf.

MATERIAL:

Framework is constructed out of 1 1/2"x1 3/4"x.070" wall tubing. Laterals are constructed out of 1 1/4"x2 1/4"x100" wall T-Bar. Posts are constructed out of 1 5/16" diameter pipe.

GUARANTEE:

These shelving units have a **Lifetime Guarantee** against rust and corrosion and also carry a **Lifetime Guarantee** against workmanship and material defects.



Adjust-A-Shelf – T-Bar Series

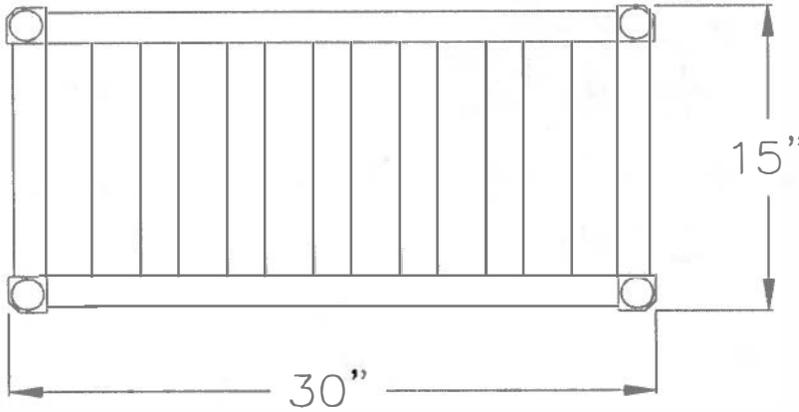


**NEWAGE
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New Age Industrial reserves the right to modify or make changes at any time without notice to materials and specifications.



Model #1530TB

POSTS

Model No.	Length
12P	12"
34P	34"
48P	48"
54P	54"
68P	68"
72P	72"
76P	76"
84P	84"

Model No.	Size-D	Size-L
1530TB	15"	30"
1536TB	15"	36"
1542TB	15"	42"
1548TB	15"	48"
1554TB	15"	54"
1560TB	15"	60"
1566TB	15"	66"
1572TB	15"	72"
1830TB	18"	30"
1836TB	18"	36"
1842TB	18"	42"
1848TB	18"	48"
1854TB	18"	54"
1860TB	18"	60"
1866TB	18"	66"
1872TB	18"	72"
2030TB	20"	30"
2036TB	20"	36"
2042TB	20"	42"
2048TB	20"	48"
2054TB	20"	54"
2060TB	20"	60"
2066TB	20"	66"
2072TB	20"	72"
2430TB	24"	30"
2436TB	24"	36"
2442TB	24"	42"
2448TB	24"	48"
2454TB	24"	54"
2460TB	24"	60"
2466TB	24"	66"
2472TB	24"	72"



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Quick Link Directory

Home Page Product Overview



Specification Page: S4-10

PROJECT:	MODEL:	QUANTITY:	ITEM NO:

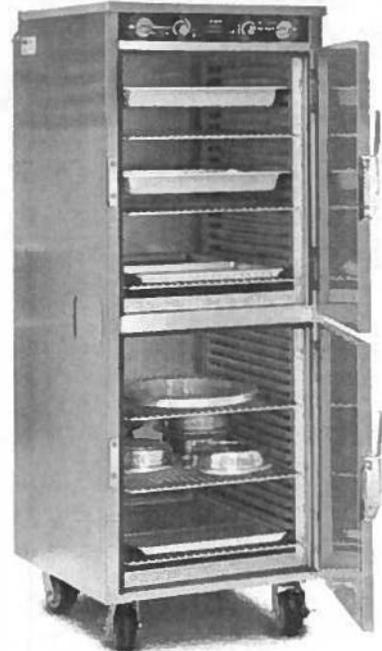
HLC RADIANT HEAT

Hold GN1/1, 12" x 20" Pans, and 21" x 27" Shelves

"HLC-2127 SERIES"



HLC-2127-5
Shown with optional door vents



HLC-2127-9-9

Allows Versatile Use:
GN1/1, 12" x 20" Steam
Pans, and / or Wire Shelf
21" x 27" (514mm x 686mm)



Handy Line Compartments
Section 4

FWE's natural convection heat system allows a soft heat to radiate throughout the cabinet, perfect for holding pre-cooked foods for either short or prolonged periods of time.

Universal use: One piece rack accommodates two (2) GN1/1 Pans or 12" x 20" Steam Pans, or one (1) 21" x 27", 514mm x 686mm wire shelf per pan slide. One (1) 18" x 26" tray or multiple half-size trays / pans fit on each wire shelf.

Convenient **under-counter height** of HLC-2127-5 makes these units perfect for a wide variety of built-in and undercounter applications with larger models available for high volume operations.

The HLC Series holding cabinets do not require forced air movement. Stainless steel interior walls and removable tray slide assembly allow this unit to be easily wiped clean.

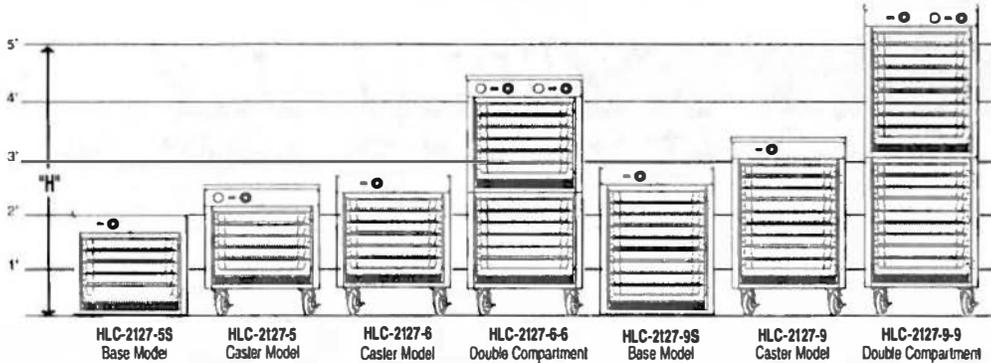
Heated holding for all types of food: Meat, poultry, fish, potatoes, casseroles, vegetable, rolls and bakery items.

- ◇ All stainless steel
- ◇ Welded construction - no rivets
- ◇ Welded base frame
- ◇ Cool-to-touch exterior
- ◇ Easy-to-use thermostat 90°F to 190°F
- ◇ Full grip door latch
- ◇ Heavy-duty door hinges
- ◇ Fully Insulated throughout
- ◇ Hi-temp door gasket
- ◇ Stainless steel pan slides
- ◇ Built-in applications or with casters
- ◇ Two year limited warranty



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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SPECIFICATIONS: HLC RADIANT HEAT Allows Versatile Use



ELECTRICAL DATA			
HLC-2127-5 HLC-2127-5S	HLC-2127-6 HLC-2127-9	HLC-2127-6-6 HLC-2127-9-9	OPTIONAL
VOLTS	120	120	120
WATTS	1000	2000	1400
AMPS	8.3	16.6	11.6
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
NEMA PLUG	5-15P	5-20P	5-15P

Dedicated circuit.

MODEL NUMBER	CAPACITIES: Spacings @ 1.37" Fixed Spacings								OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100						
	LEFT-12" x 20" PANS			LEFT-IGN 1/1 PANS			21" x 27" Shelf (A) (Standard)		Maximum Shelf Capacity*	PRODUCT CAPACITY LBS. (KG)	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)	
	2.5"	4"	6"	65mm	100mm	150mm	18" x 26" ON SHELF	10" x 26" ON SHELF										
HLC-2127-5S Base Model	10	6	4	10	6	4	3	(3)	5	(5)	100 lbs (45)	25.75" (654)	32" (813)	25.5" (648)	1	NO CASTERS	162 (74)	11 (.31)
HLC-2127-5 Caster Model	10	6	4	10	6	4	3	(3)	5	(5)	100 lbs (45)	30.75" (762)	32" (813)	25.5" (648)	1	5"	185 (83)	13.8 (.39)
HLC-2127-6 Caster Model	12	6	4	12	6	4	3	(3)	5	(5)	100 lbs (45)	33.75" (857)	32" (813)	25.5" (648)	1	5"	200 (91)	16 (.45)
HLC-2127-6-6 † Double Compartment Split Cavity	24	12	8	24	12	8	6	(6)	10	(10)	200 lbs (90)	56" (1422)	32" (813)	25.5" (648)	2	5"	250 (114)	22 (.62)
HLC-2127-9S Base Model	18	12	8	18	12	8	3	(3)	19	(19)	180 lbs (82)	36.75" (934)	32" (813)	25.5" (648)	1	NO CASTERS	180 (82)	16 (.45)
HLC-2127-9 Caster Model	18	12	8	18	12	8	3	(3)	19	(19)	180 lbs (82)	41.75" (1060)	32" (813)	25.5" (648)	1	5"	191 (87)	19 (.53)
HLC-2127-9-9 † Double Compartment Split Cavity	36	24	16	36	24	16	6	(6)	38	(38)	360 lbs (164)	73" (1855)	32" (813)	25.5" (648)	2	5"	360 (162)	33 (.93)

(A) Shelves are removable and adjustable. 3 Shelves spaced equally, clearance between shelves is 7.78". Shelf Size: 21" x 27" (514mm x 686mm).
 † Split Cavity provides 2 individual compartments, each with separate controls.
 * Additional shelves required to reach maximum capacity. (Note: 18" x 26" Trays lay on wire shelf.)

CONSTRUCTION. Helicarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean covered corners. Welded tubular base frame.
INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and door(s).
DOORS AND LATCHES. Flush mounted, double pan, stainless steel doors shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Door latch shall be edgmounted, full grip, and positive closing. Each door shall have two (2) heavy-duty edgmount die cast hinges.

CASTER MODELS. Maintenance free polyurethane fire casters in a configuration of two (2) rigid and two (2) swivel with brake. Casters shall have a reinforced yoke mounted to 10-gauge caster plate. The caster mounting plate shall be secured to a 10-gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.
RACK FIXED SPACINGS. Removable pair of one piece stainless steel racks with fixed spacings of 1.37" between pan slides. Each pan side accommodates two (2) GN1/1 or 12" x 20" pans, or one (1) wire shelf 21" x 27" (514mm x 685mm). Three (3) shelves provided. One piece rack is easy to remove without the use of tools for cleaning.

HEATING SYSTEM/CONTROLS. Radiant heat system shall include an Incoloy nickel-chromium alloy heating element. Controls shall be up-front, recessed and shall include a full range adjustable thermostat. Thermostat shall include temperature scale marked in ten degree increments (F/C) from 90° to 190°F (30° to 90°C). An operational range thermometer, power supply light and thermostat cycling light are also included.
ELECTRICAL CHARACTERISTICS. 3 wire grounded 10 foot extension power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

- Optional Accessories:**
- Electronic controls
 - Shelf timers
 - 220 volt, 50/60 Hz, single phase
 - Full extension bumper
 - See-thru Lexan door
 - Magnetic latch
 - Key locking door latch
 - Door vents
 - Stainless steel lift handles (Single cavity models)
 - Push-pull bar
 - Tubular handles
 - Left hand door hinging
 - Hinged 270° door swing
 - All swivel or larger casters
 - Menu card holder
 - Padlocking transport latch
 - Security packages
 - 6" floor legs
 - 4" counter legs



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 Crystal Lake, IL 60039 USA
 800-222-4393; 815-459-7500
 Fax: 815-459-7989

Manufacturing Facilities:
 7900 S. Route 31
 Crystal Lake, IL 60014 USA
 www.FWE.com sales@fweco.net

FWE products may be covered under one or more of the following U.S. patents: 288,299; 238,300; 3,952,609; 4,192,991.
 All specifications subject to change without notice.
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**RAYMOND/RAYMOND ASSOCIATES
SECTION 11 40 00 - FOOD SERVICE EQUIPMENT
Trumbull High School Concession Stand**

PART 1 - GENERAL

1.01 GENERAL REQUIREMENTS

- A. Work of this Section shall conform to the requirements of the Contract Documents.

1.02 BIDS

- A. Fabricated equipment must be built by a company continually in business for at least a 5-year period.
- B. Contract documents convey a method of construction for custom fabrication; however this may or may not be the appropriate method based on selected fabricators industry knowledge and standards. It will be the responsibility of the selected fabricator to interpret and apply appropriate methods of construction for full functionality of custom fabrication.
- C. Bids must be based on equipment of manufacturers specified; no substitution will be accepted after award of Contract.
- D. **Substitutions:** When a product or material is specified by name and or model number, as noted in these specifications, such specifications establishes the standard type and quality considered most satisfactory for the particular purpose in the building. The bid proposal therefore should be based thereon, so that all bidders bid under the same conditions. Another product or material of the same type that meets the requirements may be submitted for consideration as a substitute only under the following conditions:
 - 1. Requests for substitution must be submitted in writing at least ten (10) days before the date set for the receipt of bids for review and approval by the design professional. If the substitution is found to be equivalent, all bidders will be notified prior to the receipt of bids.
 - 2. In providing substitution requests, the bidder must prove equivalence of the substitution and furnish detailed specifications and catalog cuts or drawings. Failure to identify exceptions or deviations from equipment specified must be interpreted to indicate that the product offered complies with the specification in every respect.
- E. Owner, Architect and Food Service Consultant reserves right to waive any informality, or reject any or all bids and any parts thereof, or to accept that bid as a whole or part that in his judgment is for the best interest of Owner. All bids to have on Contractor's letterhead itemized cost of each item of equipment, otherwise bid will be rejected.

1.03 WORK INCLUDED

- A. Cooperate in every way with other contractors in order that whole installation may result in the highest grade possible.
- B. Only such valves, traps, faucets, shut-offs, reducing pressure valves, relief valves and other specialty items required within equipment and as hereinafter specified, included in this work.
- C. Make all necessary cut-outs and knock-outs where required on equipment to accommodate electrical receptacles, switches or other electrical outlets and equipment, together with such cut-outs as required for passage of gas or plumbing piping, etc.
- D. Stack and remove rubbish waste material, crating, etc., resulting from work and keep the premises clean at all times. Upon completion of the installation, thoroughly and finally clean all equipment ready

for use.

1.04 POWER AVAILABLE

- A. Electric Voltage: 120/208/480 volt, 60 cycle, 1 & 3 ph,
- B. Water Pressure: 40 to 50 PSI, temperature 120 degrees Fahrenheit max at hand washing and work sinks. 140 degrees Fahrenheit max at pot sink and dishwashers.
- C. Gas: 6" W.C. min – 8" W.C. max

1.05 GENERAL CHARACTERISTICS OF EQUIPMENT

A. Electrically Operated

- 1. Electrically operated equipment: listed by Underwriters Labs., Inc.
 - 2. Motors: up to and including 1/2 h.p., shall be 120/60/1
 - 3. Motors: over 1/2 h.p., 208/60/3, or as otherwise indicated
 - 4. Ranges, food warmers, etc., over 1.5 k.w., 208/60/3, unless otherwise specified
 - 5. Electrically heated equipment, etc., 1.5 k.w. and under, 120/60/1
 - 6. 1 ph. electrical plug-in units with 3 wire cords; 3 wire cap
 - 7. 3 ph. electrical plug-in units with 4 wire cords; 4 wire cap
 - 8. Motor driven equipment: equipped with starting switch
 - 9. Motors: equipped with overload protection
 - 10. Wiring on fixtures, including operating switches and pilots, furnished by Kitchen Equipment Contractor.
- B. Submit in writing to Architect and Food Service Consultant for approval, schedule showing proposed electrical characteristics of each piece of equipment and disconnect means provided.
 - C. Punch holes for, and install hood and walk-in cooler/freezer lights and concealed conduits. The interconnection of same, including control switch, wiring, etc., by Electrical Contractor.

1.06 WORK EXCLUDED FROM THIS DIVISION

- A. The following work in conjunction with Food Service Installation, done by others.
 - 1. Electrical Contractors
 - a. Make connections to all food service equipment as shown.
 - b. Furnish disconnect switches.
 - c. Interconnecting of all hood lights and control switches.
 - d. Interconnecting of control switches as required on equipment shown, and all other components which come as part of any equipment shown on plan.

2. Plumbing Contractor

- a. Make hot and cold water waste and gas connections to all kitchen equipment shown, furnishing all necessary shut-offs, traps, grease traps, line runs, etc., and install all faucets, pot fillers, filters and pressure regulators, furnished by Kitchen Equipment Contractor.
- b. Interconnecting of any and all other components that come as part of any other equipment shown.
- c. Provide floor drains and floor sinks where shown and indirect piping to floor drains and floor sinks as indicated on drawings.

3. Ventilation Contractor

- a. Furnish size, shape and location of vent collars for hood and make connections to these collars. Collars by Kitchen Equipment Contractor

4. General Contractor

- a. Provide and/or coordinate all work to the floors, walls, and ceiling of the space.
- b. Provide wall blocking where required and as indicated K.E.C.

1.07 SUBCONTRACTORS

- A. The name and addresses of all Subcontractors furnished to Architect/Owner and Food Service Consultant at time of submitting shop drawings. Selection of Subcontractors must be approved by them; and if in their judgment any fail to prosecute work in strict accordance with drawings and contract, after due notice from Owner or his agent, shall discharge same, but this in no way releases Kitchen Equipment Contractor from his obligations and responsibility under the contract.
- B. Every Subcontractor bound by terms and provisions of the contract so far as applicable to his work. Nothing contained herein shall create any contractual relations between any Subcontractor and Owner.

Note: Kitchen Equipment Contractor fully responsible to Owner for acts and omissions of his Subcontractors.

1.08 SHOP DRAWINGS, ETC.

- A. Immediately upon award of Contract and within 4 weeks, submit to Architect/Owner and Food Service Consultant, 3 sets of drawings for approval. Submit 1/4" scale roughing drawings showing locations of plumbing, and electrical connections with all requirements indicated at point of connection; use of a legend or numbered connection plan will be cause for drawing rejection. Prior to fabrication, Kitchen Equipment Contractor shall submit to Architect for approval 3 sets 1/2" scale shop drawings showing plan, elevations and isometric views covering all items of work. Drawings to show dimensions and details of construction, installation and relations to adjoining and related work where same requires cutting or close fitting. Show reinforcement, anchorage, etc., required for complete installation. After correction and approval of above -- submit 6 sets for record, then afterwards as many additional copies as required by client.
- B. Submit in same manner as above, drawings showing masonry bases, depressed floors, positions of walls, requirements for ceiling hangers, wall blocking, and any and all special information necessary for complete and correct correlation of various trades and satisfactory installation of all equipment shown on drawings.
- C. Manufacturer's names, cuts, descriptive data, analysis of tests, rated capacities and other information necessary for approval of standard manufactured articles and equipment furnished to Architect/Owner

and Food Service Consultant for approval before ordering or purchasing. This submission made in same manner as above. All cuts marked with item number, mechanical characteristics, accessories furnished and bound in folders.

1.09 GENERAL

- A. No machine or equipment acceptable from any manufacturer not having had equipment of approximately the same type and design as that specified operating successfully for at least 5 years. Machines installed for test purposes shall not come within the category of successful commercial operation.
- B. Architect/Owner and/or Food Service Consultant privileged to inspect material and fabrication at Kitchen Equipment Contractor's factory at any time.
- C. Before proceeding with shop work, Kitchen Equipment Contractor to verify all measurements at premises. Where required dimensions are not immediately obtainable and delay in waiting for these dimensions would cause work to be seriously delayed, the matter shall be referred to Architect for a decision. In obtaining measurements, Kitchen Equipment Contractor shall consider work requirements of other trades, and equipment designed and fabricated to provide necessary clearance for surrounding and adjoining work.
- D. Kitchen Equipment Contractor responsible for making any and all necessary adjustments to complete his work in a workmanlike manner, as approved by Architect/Owner.
- E. Dimensions as indicated on drawings and specifications are approximate, and are to be adjusted if and where necessary to suit job conditions and field measurements.
- F. Tops of tables, shelves, tops and exterior panels of cabinets, counters, doors, drainboards, etc., to be constructed of a single sheet of metal. Where size of equipment requires more than 1 sheet of metal, sheets butt joined with joints continuously welded full length. No joints less than 18" from an edge or end of a piece of equipment. In addition, all joints shall have battens or stiffeners welded to jointed material, ground smooth and polished.
- G. Appliances of rigid construction free from objectionable vibration and quiet in operation.
- H. Electrical heating elements shall conform to latest standards of National Electrical Manufacturer's Association and Underwriters Labs., Inc., where applicable standards have been set up by such agencies.
- I. Motors of ample power to operate machines for which designated under full load operating conditions without exceeding nameplate ratings. Horsepower requirements on driven equipment determined by manufacturer, based on normal operation of maximum capacity.
- J. Motors drip-proof, splash-proof or totally enclosed type, having two-hour duty cycle and ball bearings (except small timing motors which may have sleeve bearings). All motors shall have windings impregnated to resist moisture. Motors located where adjacent to deposits of dust, lint, etc., totally enclosed type.

1.10 STAINLESS STEEL (S.S.)

- A. Where S.S. is specified, it shall be Type 304, nickel bearing iron alloy, containing approximately 17.0% to 19% chromium, 8% to 10% nickel, not more than 0.2% carbon, and not more than 2.0% of other alloying elements; designed being austenitic (non-magnetic).
- B. S.S. free from scale with all surfaces polished to a high commercial finish. All welding and exposed welds hereinafter specified, must be ground down and polished smooth to a #4 finish so that no evidence of welding will appear. Unexposed welds on under side of counter or tables ground smooth

and treated with an acid solution to remove weld discoloration and oxidization and to arrest corrosion.

- C. Undersides of all counters, work tables, sinks, drain boards, etc., after fabrication, to have one (1) heavy coat of sound deadening material applied as allowed by local codes.
- D. Gauges for sheet iron and sheet metal, U.S. Standard.
- E. Rivets, welds, bolts, screws, nuts and washers to be steel except where brass or S.S. is fastened, in which case they shall be brass or S.S., respectively. Where dissimilar metals are fastened, welds, bolts, rivets, screws, nuts and washers, highest grade metal. Spacing and extent of welds, rivets, bolts and screws such as to insure suitable fastening and prevent bulging of metals fastened.

1.11 SANITATION

- A. All custom built equipment constructed in accordance with standard No. 2, 4 & 7 of National Sanitation Foundation Testing Laboratory, manufactured by a company approved by N.S.F. and carry their stamp of approval. Kitchen Equipment Contractor must have "Registered" numbered seal of N.S.F. approval.

1.12 OPERATING INSTRUCTIONS

- A. Kitchen Equipment Contractor shall leave all items of equipment in good, operating condition, and furnish the services of a "Qualified" competent manufacturer's representative to instruct Owner's employees in proper use and care of equipment. Representative on call for as long a period as is necessary to assure Owner that such instruction is thoroughly understood.
- B. Kitchen Equipment Contractor or his qualified manufacturer's representative, thereafter, shall make all necessary calls during warranty period. Kitchen Equipment Contractor must include this service in bid.

1.13 SAMPLES

- A. Prior to Award of Contract, when requested, Kitchen Equipment Contractor shall supply Architect with samples of fabricated equipment, such as corner of table with a rolled or inverted "V" edge, corner of dish table, overshelf, drawer assembly, table leg with foot and gusset, or as specifically requested.

1.14 GUARANTEE

- A. Kitchen Equipment Contractor shall guarantee in writing his workmanship, material and equipment for a period of 1 year from date of final payment and acceptance of installation, and shall remedy any defect due to faulty workmanship or materials which may appear within guarantee period. Manufacturer's instruction manuals on equipment, etc., turned over to the Owner in duplicate, bound in a folder and marked accordingly.

1.15 EQUIPMENT CONSTRUCTION AND STANDARDS

- A. Where initials S.S. are used, they refer to "stainless steel;" C.P. refers to "chrome plated;" N.I.C. refers to "not in contract;" G.I. refers to "galvanized iron;" F.D. refers to "floor drain", and F.S. refers to "floor sink."

1.16 WASTES AND OVERFLOWS

- A. Sinks to have DrainKing rotary stainless steel ball drain, Teflon seals, 2" outlet, brass housing to be chrome plated, S.S. strainer plate, Fisher tail piece with threaded connection Fisher #6129, rotary lever operated waste outlets and overflows, such as manufactured by Fisher Mfg Co, installed by Kitchen Equipment Contractor

1.17 WATER INLET LOCATION

- A. Located in all cases above the positive water level to prevent siphoning of liquid into water system. Wherever conditions require water inlet below such level, a suitable type of vacuum breaker shall be placed on fixture and form part of same to prevent such siphoning.
- B. All faucets furnished by Kitchen Equipment Contractor as specified. Traps furnished by Plumbing Contractor

1.18 PITCH AND DRAINAGE

- A. Wherever a fixture is used with waste or drain outlet, surface shall have distinct pitch towards outlet. Drainboards and tables that contain or adjoin sinks shall have a definite pitch towards sinks. Where necessary, surfaces creased and grooved to give a definite pitch.

1.19 SINKS

- A. #14 gauge S.S. interior comers rounded to 1" radius horizontally and vertically, forming a cove in bottom. All joints butt edged. Sink sizes given, inside measurements.
- B. Bottom of each compartment creased to center and fitted with a rotary drain as described in section 1.16, hereinbefore specified. Waste lever not to protrude beyond body of sink. Sinks to have overflows installed by Kitchen Equipment Contractor
- C. Overflow to consist of 1-1/2" chrome plated brass strainer plate, fitted in back of each compartment at proper level directly connected to waste outlet with 1-1/2" chrome plated brass pipe.
- D. Back of sink extended integrally approximately 12" above working level, back 2-1/4" on 45 degree angle towards rear and then flanged down 1" and punched to accommodate faucets.
- E. Front and both ends, unless otherwise specified and shown, finished on top edge, 3" above working level, with 1-1/2" diameter, 180 degree welded integral roll. Exterior comers rounded to a 2-1/2" radius, all integrally welded.
- F. Sinks and drainboards finished on front and back edges only and left with straight edge on ends, so that drainboards may be welded thereto, forming integral units with top edge of rolled rim curbing formed on one horizontal plane across front to unit though surfaces of drainboards pitched to sinks.
- G. Multiple compartment sinks divided with double wall #14 gauge S.S. partitions, all corners rounded same as corners in sinks, continuously welded in place.
- H. Back, bottom and front of one continuous piece with no overlapping joints or open spaces between compartments.

1.20 SINK BOWL BUILT INTO TABLE TOP

- A. Sink constructed integral with table top #14 gauge S.S. having all interior corners coved vertically and horizontally forming a cove in bottom. To have overflow, lever waste outlet, etc..., as hereinbefore specified for sinks in spec section 1.19.
- B. All joints butt edged and welded, ground and polished, so that no evidence of welding will appear. All sink sizes inside measurements. Table top where shown, punched to receive deck type combination faucets, provided by Kitchen Equipment Contractor.

1.21 FAUCET AND BASKET DRAIN ASSEMBLY

- A. All pot and pan sinks, unless otherwise specified, furnished with (1) Fisher Mfg Co. stainless steel # 24589 pre-rinse unit ¾", and (1) Fisher Mfg Co. stainless steel #51179 faucet, ¾" with 14" swing spout. Complete with mixing faucets, nipples, elbows, and backflow preventers for Plumbing Contractor to install and connect. All preparation sinks, built-in work sinks and similar type sinks, unless otherwise specified, furnished with Fisher Mfg Co. stainless steel #60771 faucet, complete with mixing faucets, nipples and elbows for Plumbing Contractor to install and connect. All faucets specified to have standard lever type handle, NO LEAD Stainless Steel construction, polished to mirror finish, internal S.S. seats, two part swivel stems to prevent cross flow, ADA easy turn stems All plumbing fixtures shall be certified CSA, ASME A112.18.1/CSA B125.1, AB1953/HSC 116875, Vermont Bill S152, NSF/ANSI 61 sec 9, annex F and G, NSF/ANSI 372 low lead content, ASTM F2324. Where hand wash sinks are specified, handles are to be wrist action type, forged brass chrome-plated, 4" long, similar to Fisher Mfg Co 3984-2300. Unless otherwise specified, all sinks shall be fitted with Fisher Mfg Co DrainKing waist valve # 22306.

1.22 DRAINBOARDS

- A. #14 gauge S.S. full width of sink carried up approximately 12" at back and where adjacent to wall and finished same as heretofore described for back of sink, and having 3" high curbing at front and ends not adjacent to walls and finished with integral 1-1/2" diameter 180 degree roll, unless otherwise specified.
- B. Drainboards continuously welded to sinks.
- C. Drainboards 30" long or less shall have 1-1/2" #16 gauge S.S. tubular braces secured at underside near front and welded to S.S. gusset at leg anchor. All others to have legs and cross bracing with full length and width undershelf as specified for tables.

1.23 TABLES WITH S.S. TOPS

- A. Tops of #14 gauge S.S. 1 piece construction with all edges turned down into 2" integral 180 degree roll with all corners rounded to 2" radius forming a bullnosed corner. Corner welded and polished smooth.
- B. Table tops thoroughly cross braced with 4" X 1" S.S. channel stiffeners #14 gauge welded to underside. All cross braces spaced not over 24" on center
- C. Table tops adjoining walls or adjacent equipment carried up approximately 6" and returned 1", down 1" at top and ends. Intersections of table top and raised edge coped to 1" radius. Where backsplash is exposed, it shall have finished s.s. back.
- D. It is the responsibility of the K.E.C. to supply, mount and pre-wire (if required) all electrical outlets within table/counter back splashes, aprons, panels, etc. and to provide s.s. cover plates as required.

1.24 LEGS AND CROSSRAILS

- A. 1-5/8" O.D. #14 gauge S.S. tubular-type with S.S. bullet shaped feet having minimum vertical adjustment of 1-1/2" without showing threading or adjusting bolts. Feet fully enclosed on bottom. Adjustment of feet by means of a threaded shank attached to foot and screwed into a properly secured threaded member inside of leg. Construction of leg such that it shall fit over shank of foot so no liquid or other material can work their way into legs or foot.
- B. Tops of legs attached to enclosed conical gussets of heavy gauge S.S. Gussets welded to #14 gauge S.S. 4" X 1" channels to underside on which they appear. Crossrails 1-1/2" O.D. #14 gauge S.S. coped and welded to legs approximately 10" A.F.F. or as specified.

1.25 NOT APPLICABLE

1.26 OVERSHELF - WALL TYPE

- A. #16 gauge polished S.S. with back edge turned up 2", remaining ends turned down in 1-1/2" diameter 180 degree roll with corners bullnosed welded, ground and polished.
- B. Shelves supported by #12 gauge S.S. cantilever brackets. Shelf spaced 1" from walls when in place and secured to same with C.P. toggle bolts. Undersides secured to brackets with concealed welded studs, nuts and washers. Brackets spaced approximately 42" on center

1.27 UNDERSHELVES

- A. #16 gauge polished S.S. full length and width of table with all edges turned down into 2" wide channel. In way of table legs, shelf notched to fit contour of legs and fitted to same in neat, workmanlike manner to eliminate unsanitary crevices, fully welded, ground and polished.
- B. Undershelves reinforced on underside with welded 4" X 1" longitudinal channels of #14 gauge S.S. where applicable. All signs of welding on shelf surface removed.

1.28 DRAWERS

- A. Of #18 gauge S.S. all interior corners coved to a 1" radius both vertically and horizontally. All welds ground and polished to a uniform finish.
- B. Front of #14 gauge polished S.S. and will extend on both sides of drawer body to conceal slides, corners welded, ground and polished. Space between drawer front and body fully enclosed at bottom, back and both sides by means of a #20 gauge S.S. filler, spot welded to drawer front and body, to provide a fully sealed, vermin-proof enclosure. Drawer front provided with a 5" C.H.G. # P46-1010 S.S. pull handle fastened in place by means of a concealed screws.
- C. Drawer slides of #14 gauge S.S. fitted with 4 case hardened ball bearing rollers. Track attached to drawer is to have upper edge channel shaped to fit contour of roller rim to provide a positive drawer guide and prevent jarring. This drawer track firmly spot-welded to body. Outer track provided with auto stops to lock without the use of tools.
- D. Where specified, drawer provided with removable synthetic carving board. Carving board is to slide into enclosure under drawer made of #14 gauge S.S. and extending across underside of carving board, with both sides turned up and welded to slide assembly. The 2 sides provided with #14 gauge S.S. angles with stops at rear fastened in place 1/8" above top surface of carving board to provide guide and storage compartment when carving board is not in use. Carving board is to measure approximately 21" X 21" X 1" thick.
- E. Tool drawer 20" X 20" X 5" deep, bread drawer 20" X 20" X 10" deep. All drawers to have 4 pin paracentric keyed-alike built-in locks same as sliding and hinged doors. C.P. where exposed.

1.29 NOT APPLICABLE

1.30 NOT APPLICABLE

1.31 NOT APPLICABLE

1.32 NOT APPLICABLE

1.33 NOT APPLICABLE

1.34 NOT APPLICABLE

1.35 NOT APPLICABLE

1.36 NOT APPLICABLE

1.37 NOT APPLICABLE

1.38 NOT APPLICABLE

1.39 SERVING COUNTER

- A. Of size and shape as shown. Top of #14 gauge polished S.S. rolled down in a 2" diameter 180 degree roll on all exposed edges with comers bullnosed, welded. Top secured to counter base by means of concealed S.S. studs, nuts and washers. Angle frame under top sheathed with sound deadening material.
- B. Base constructed with interior framing of 1-1/2" X 1-1/2" X 1/8" galvanized steel angle with all joints welded.
- C. Angle framework concealed on the interior with #18 gauge polished S.S. sheathing. Exterior facing of base cabinet and ends to have sheathing of Plastic Laminate paneling laminated to 3/4" thick solid core, exterior grade marine plywood, panel length not to exceed 36". Color and style of paneling selected by Architect. Each panel of length as indicated, full height of counter and splined hairline joints. Panels and trim secured to interior framing by means of concealed welded studs, nuts and washers. Or constructed of alternate materials as detailed on drawings.
- D. Interior of all available space provided with bottom and intermediate shelf of #16 gauge S.S. turned up approximately 2" at rear and ends, and down 1-1/2", and in 1/2" channel shape at front.
- E. Mounted on masonry base, height as indicated on drawings or 6" high 14 gauge S.S. legs with S.S. removable toe base, where indicated. All openings in top flanged downward approximately 1" around their entire perimeter. Top cut out for and provided with equipment as hereafter specified.
- F. It is the responsibility of the K.E.C. to supply, mount and pre-wire (if required) all electrical outlets within table/counter back splashes, aprons, panels, etc. and to provide s.s. cover plates as required.

1.40 NOT APPLICABLE

1.41 NOT APPLICABLE

1.42 NOT APPLICABLE

1.43 NOT APPLICABLE

1.44 NOT APPLICABLE

1.45 NOT APPLICABLE

1.46 COUNTER AND CABINETS WITH SLIDING DOORS

- A. Tops #14 gauge polished S.S. with outer edges turned down vertically and integrally 2" then in 1-1/2" forming a channel edge on both exposed sides. Where adjacent to wall, top carried up approximately 6" or "as specified" and returned 1" at top and ends toward wall as hereinbefore specified for tables against walls, comers welded forming continuous unit. Tops fastened to cabinets by welded and concealed studs.
- B. Cabinets below tops constructed of #18 gauge polished S.S. with all joints and crevices welded. Tops of cabinets reinforced with a horizontal frame of 1-1/2" X 1-1/2" X 1/8" angle with cross braces on 18" centers. Framework of all welded construction. Bottom and intermediate shelves constructed of #16 gauge S.S. with 4" X 1" #16 gauge S.S. channel stiffeners not over 24" on center.

- C. Unit, unless otherwise specified and shown, mounted on 6" #14 gauge S.S. legs with adjustable bullet feet.

1.47 COUNTER AND CABINETS WITH SEMI-ENCLOSED BASE

- A. Top of #14 gauge polished S.S. finished 1/2" above working level with 2" diameter 180 degree roll, bullnosed corners on all exposed sides. Where adjacent to wall, top carried up approximately 6" (or as specified hereinafter and shown) and returned 1" at top and ends towards wall with corners welded forming a continuous unit. Top fastened to cabinet by means of welded and concealed studs.
- B. Cabinet below top to have #18 gauge S.S. enclosure. Front stiles of cabinet channel shaped. This channel fully enclosed inside of cabinet. Top reinforced by means of horizontal framework of S.S. 1-1/2" X 1-1/2" X 1/8" angle with cross braces not more than 18" on center. Framework of all welded construction and intermediate shelves in cabinet of #16 gauge S.S. turned up on all sides to eliminate crevices at shelf surface. Front edge of shelf channel shaped. Shelf surface reinforced by means of #16 gauge S.S. channel stiffeners spaced on not more than 24" on center. Mounted on 6" S.S. adjustable legs, or as hereinbefore shown and specified.

1.48 NOT APPLICABLE

1.49 DOORS

- A. Whether sliding or hinged type, not less than 1/2" thick overall, double paneled having 3/8" sound-deadening material between #16 gauge S.S. front and #18 gauge S.S. back, reinforced between panels by wide channels, running height of door and made of same material. Panels jointed with continuous welding. Doors and vent openings to have back panel boxed around vent opening and welded to front panel. Doors dust proof and entire front face without seams or joints.
- B. Sliding doors mounted on ball bearing type rollers, sliding in dust proof #14 gauge S.S. tracks overhead, fastened so as to eliminate vibration and jarring when doors are rolled. Doors fitted with limit stops. Bottom guide of #14 gauge S.S. for doors, open and flat, lining up with lower shelf of cabinet - slots so arranged that crumbs or dirt accumulating in the cabinet will drop to the floor when cabinet is cleaned. Recessed handles solid material, not stamped, of S.S. welded to front panel. Finger grips of ample depth to comfortably pull the door. Doors provided with keyed-alike s.s. faced cylinder locks, built-in flush.
- C. Hinged type doors flush fitting, unless otherwise specified, resting tightly against rabbetted frame. Hinged doors provided with Klein Model #Y-48 (or approved equal) keyed-alike S.S. faced cylinder locks with Model #12230-SM (or approved equal) handles. In case of pair of doors, each individually controlled as outlined and is to close against rubber bumpers.
- D. Outer edges smooth, free from burrs, projections and fins. Excess welded metal removed by precision grinding and polishing.

1.50 REFRIGERATORS AND REFRIGERATION UNITS

- A. Reach-in refrigerators, freezers, and refrigerated units, as shown unless otherwise specified, furnished by Kitchen Equipment Contractor. They shall meet all requirements as set forth for individual item number and complete with self-contained or remote compressors and motors. Cooling coils blower type, unless otherwise called for, provided with initial charge of approved CFC free refrigerant. Plumbing Contractor responsible for extending refrigerator drain line, where required, to spill into adjacent floor drain in approved manner. Extended drain line not less than 3/4" I.D. and C.P. or S.S. tubing.
- B. All refrigerated equipment, refrigerators and freezers, whether walk-in or reach-in, started and adjusted to maintain required temperatures, charged with approved refrigerant as required.

- C. All reach-in refrigerators, freezers, hot food warmers, etc., to have keyed-alike locks. Kitchen Equipment Contractor must request this at time of placing order to avoid correction at a later date at Kitchen Equipment Contractor's expense.
- D. Kitchen Equipment Contractor to provide 1 year's free service for all types of refrigerators and refrigeration equipment. Free service on all compressors, unit coolers, controls, etc., to include adjustments and repairs, irrespective of cause, whether mechanical, operational or manufacturing at no additional cost to Owner. Five (5) year warranty provided on all compressors.

1.51 NOT APPLICABLE

1.52 NOT APPLICABLE

PART 2 – PRODUCTS

ITEM #1 SINK, SCULLERY, 3 COMPARTMENTS - ONE REQUIRED

Eagle Group/Metal Masters Model FN2472-3-24-14/3. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #2 SHELF, WALL MOUNT - TWO REQUIRED

Eagle Group/Metal Masters Model GWB1448VG. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #3 FREEZER, REACH-IN - ONE REQUIRED

Continental Model 1FE-SA-HD. Unit to be installed where shown on drawings. Provided with half doors with locks. Top section fitted with (4) standard shelves per compartment. Entire bottom section fitted with pan slides 1 ½" O.C. to hold 18x26 or 12x20 pans. Mounted on heavy duty casters, front two with brakes.

Or as manufactured by Traulsen or Victory, with all features, options and accessories as specified.

ITEM #4 HAND SINK, WALL MNTD. - ONE REQUIRED

Eagle Group/Metal Masters Model HSA-10-FDPS. Unit to be installed where shown on drawings. Provided with soap and towel dispenser and T & S wrist action handles. Provided with left and right side splashes.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #5 TABLE, WORK - TWO REQUIRED

Eagle Group/Metal Masters Model T3084SEB. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #6 TABLE, WORK, ENCLOSED BASE - ONE REQUIRED

Eagle Group/Metal Masters Model CB2484SEM. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #7 TABLE, WORK, ENCLOSED BASE - ONE REQUIRED

Eagle Group/Metal Masters Model CB2484SEM. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #8 TABLE, WORK, ENCLOSED BASE - ONE REQUIRED

Eagle Group/Metal Masters Model CB2484SEM. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #9 TABLE, WORK, ENCLOSED BASE - ONE REQUIRED

Eagle Group/Metal Masters Model CB2484SEM. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #10 SHELF, WALL MOUNT - TWO REQUIRED

Eagle Group/Metal Masters Model GWB1448VG. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #11 SHELF, WALL MOUNT - TWO REQUIRED

Eagle Group/Metal Masters Model GWB1448VG. Size, shape, and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings.

Or as manufactured by Advance Tabco or Universal Stainless, with all features, options and accessories as specified.

ITEM #12 STORAGE SHELVING, STATIONARY - TWO REQUIRED

Focus Model FMPS2142695. Size, shape and installed where shown on drawings. Unit to be 24" front to back, five shelves high and mounted on 74" high uprights with heavy-duty casters, front two with brakes.

Or as manufactured by Eagle Group/Metal Masters or Metro, with all features, options and accessories as specified.

ITEM #13 STORAGE SHELVING, ALUMINUM - ONE REQUIRED

New Age Industrial Model 2048TB. Size, shape and installed where shown on drawings. Provided with all necessary posts/brackets for layout configured on plan.

Or as manufactured by Channel or Lockwood, with all features, options and accessories as specified.

ITEM #14 WARM & HOLD CABINET, MOBILE - ONE REQUIRED

F.W.E. Model HLC-2127-6. Unit to be installed where shown on drawings. Provided with full perimeter bumpers and heavy duty casters, front two with brakes.

Or as manufactured by Alto-Shaam or CresCor, with all features, options and accessories as specified.

PART 3 - EXECUTION

3.01 GENERAL RELATED CONDITIONS

- A. In each item of equipment hereinafter specified under the "Equipment Schedule," these specifications shall only identify each respective item by name and number, as well as list various component parts provided for same.
- B. Therefore, it shall be intended that these respective items and their component parts shall be of material (mounted where applicable) constructed and furnished in strict accordance to that described in the general specifications for these items and integrally constructed where applicable.
- C. It shall also be intended that where buy-out (pre-fabricated) items are specified, same shall be definitely furnished with all the accessories as normally furnished by manufacturer for these items. Also in strict accordance with current manufacturer's engineering data sheet for each respective item.

3.02 EXAMINATION OF PLANS AND SPECIFICATIONS

- A. Prospective bidders for this work must examine these plans and specifications carefully before bidding, and must request from Architect in writing for an interpretation or correction of every apparent ambiguity, inconsistency or error therein. If necessary, such interpretation or correction shall be issued in writing as an addendum. No calls will be accepted.

3.03 SPECIAL NOTES

- A. It shall be the responsibility of Kitchen Equipment Contractor to keep up to date with progress made in field on installation of all necessary roughing to adequately and properly operate and accommodate all equipment furnished by Kitchen Equipment Contractor and as shown on drawings, to make as many visits to the job site as is necessary to check and assure that all roughing is being properly installed to accommodate this equipment. Include this service in bid.
- B. Kitchen Equipment Contractor to cooperate with all trades so that the end results of his work will be a satisfactory, approved and accepted installation. Written reports of each visit shall be sent promptly to the Architect and the Food Service Consultant.

3.04 COORDINATION

- A. Procedure of construction is of paramount importance in executions of this project. Kitchen Equipment Contractor to carry on his work so that no delay in his operations or those of any other contractors occurs at any time.
- B. Kitchen Equipment Contractor to verify with Architect as to opening date of the food service area, and schedule his fabrication and purchasing of equipment so that all will be in readiness, installed, connected, tested, demonstrated, etc., in ample time prior to the scheduled opening date.

3.05 DELIVERY AND INSTALLATION

- A. Shall mean and intend that Kitchen Equipment Contractor shall deliver and assemble all equipment of contract in 1 piece in required locations in building, ready for water, waste, gas, electric and ventilating connections required by other contractors. Any pieces of equipment may be delivered sectionally, but all working surfaces butt-welded, ground and polished on premises so that upon completion, such item of equipment will have true, smooth, even and continuous surfaces. Butt joining and filling with solder not permitted. Kitchen Equipment Contractor must verify door sizes, delivery platform, elevator size, etc., effecting delivery to food service areas for all items of equipment.

3.06 RESERVATIONS AND CONDITIONS

- A. It is the intent of this specification to complete the installation of all equipment covered herein in all phases ready for operation. Contractor shall carefully examine the plans and specifications for building construction contracts and determine therefrom the extent of his operations in all respects. All labor and materials not included in building construction contracts necessary to accomplish this intent are hereby included in this contract.
- B. Kitchen Equipment Contractor shall attend job meetings when required for purpose of coordinating his work with other trades.
- C. All equipment shall be received at the building fully protected. It will be the responsibility of the Kitchen Equipment Contractor to protect the equipment until completely installed and accepted.

END OF SECTION