



Procurement #: 44958>

CITY OF PROVIDENCE, RHODE ISLAND

**Department: Parks**

**RFP Title: Re-Bid of the Education Center and Events Pavilion at the Roger Williams Park Zoo**

**Opening Date: 06/17/2024**

**Addendum #: # 2**

**Issue Date: 5/31/24**

The purpose of this addendum is:

Multiple changes to the plans and specifications

Providence City Hall  
25 Dorrance Street  
Providence, RI 02903



WENDY NILSSON  
Superintendent of Parks

BRETT P. SMILEY  
Mayor

## **Addendum # 2**

Rebid of the Education Center & Events Pavilion  
at the Roger Williams Park Zoo  
1000 Elmwood Ave., Providence, RI 02905

**May 31, 2024**

**Total Pages Including Cover (62 Pages)**

***Acknowledge Addenda on Bid Form***

**\*\* BID DUE DATE MONDAY, JUNE 17, 2024 AT 2:15PM \*\***

- This addendum forms a part of the Contract Documents and modifies the original Bidding Documents dated April 18, 2024 as noted below.
- Please advise all sub-contractors.
- Acknowledge receipt of this Addendum in the space provided on the Bid Form.

### **Attachments:**

1. Addendum Cover Sheet (5 Page)
2. Revised Bid Form dated 5-31-2024
3. Revised Civil drawings (Sheets C4.0 & C5.0)
4. Landscape drawings (Sheets A-L1.0, A-L1.2, A-L1.3, A-L1.4, A-L1.5, B-L1.0 & B-L1.1)
5. SKA-01 – SERVICE YARD WALL DETAIL
6. SKA-02 – PARTIAL UPPER LEVEL PLAN
7. Proposed Kitchen Equipment Cut Sheets
8. Revised Sheet C-A1.3 EQUIPMENT PLAN

### **DRAWINGS**

#### **ITEM NO. 1 – Revised Drawing Sheets**

- A. Replace Sheet C4.0 with revised sheet dated 5-24-24
- B. Replace Sheet C5.0 with revised sheet dated 5-24-24

**PROVIDENCE PARKS DEPARTMENT**  
1000 Elmwood Avenue, Providence, RI 02905  
Phone: 401-680-7201



WENDY NILSSON  
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#### ITEM NO. 2 – New Drawing Sheets

- A. Add the following sheets to the set of Drawings
- a. A-L1.0 EDUCATION CENTER – MATERIALS & LAYOUT PLAN
  - b. A-L1.2 EDUCATION CENTER – DETAILS
  - c. A-L1.3 EDUCATION CENTER – DETAILS
  - d. A-L1.4 EDUCATION CENTER – LANDSCAPE PLAN
  - e. A-L1.5 PROJECT WIDE LANDSCAPE DETAILS & SCHEDULES
  - f. B-L1.0 PAVILION – MATERIALS & LAYOUT PLAN
  - g. B-L1.1 PAVILION – LANDSCAPE PLAN

#### QUESTIONS & ANSWERS

- Q. Based on the conversations Monday 5.20.24 and information forthcoming, we are requesting a bid date extension citing the information and Holiday weekend.
- A. **See Addendum No. 1 for revised bid date.**
- Q. Pavilion's Patio has what looks like a Field Stone Wall. No detail or Section is noted in the drawings.
- A. **See Landscape drawings that have been provided as part of this addendum.**
- Q. Education Center, Service Yard and Animal Yard also have Site walls with no Sections or Details.
- A. **See sheet A-S1.1 for details of walls on each side of the Education Center. See attached Landscape drawings for site walls in the playground and animal yard. See attached SKA-01 for the Service Yard Site wall.**
- Q. Sheet notes on drawing C-4.0, reference landscape drawings for the play area, patio, and plaza layouts. There are no landscape drawings, please provide.
- A. **See Landscape drawings that have been provided as part of this addendum.**
- Q. The finish schedule on drawing A-A9.0 and the finish plan on A-A9.1 indicate various abbreviations to designate the required finishes. Please provide a legend for the different designations required.
- A. **Here are a list of abbreviations called for on A-A9.0.**  
**PT = Paint**  
**CT = Ceramic / Porcelain Tile**  
**DPG = Decorative Glass Glazing Panel**  
**DWP = Durable Wall Panel**  
**RUB = Rubber Flooring**  
**SC = Stained Concrete (number identifies different colors)**  
**LIN = Resilient Flooring (number identifies different color in same product)**

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- Q. There are several retaining walls shown on drawing C-4.0 that state "Retaining wall (see Structural)". The structural drawings do not include these walls. The areas include the rear of the education Center at the ramp, pre-K play area, the north side of the Animal Building and the Pavilion patio area. Please provide details for these walls. (The walls as shown on the C series drawings do not match those shown on the structural drawings)
- A. **There are retaining wall details shown on A-S1.1 as well as additional information on site walls shown on the attached Landscape Drawings.**
- Q. The Furniture and Equipment schedule on drawing B-A1.2, item B-06, Kitchen Equipment, states installed by the GC. Is the GC responsible for installing the ranges, hoods and refrigeration equipment? If so, please provide details.
- A. **All Kitchen Equipment will be provided by the owner and installed by the GC. See MEP drawings for connection requirements. Attached you will find the anticipated equipment cut sheets, final equipment is to be coordinated with the owner prior to starting MEP work associated with this equipment.**
- Q. The elevator at the Education Center has access to Office 216 only at the second floor. Is this correct?
- A. **There is a graphical error on the drawings. The elevator lobby is to be open to Lobby A201. See SKA-02 for additional information.**
- Q. Please provide details for the decorative metal fence and security fencing and metal railings as called for on drawing C-4.0.
- A. **See Landscape Drawings that are attached to this addendum.**
- Q. The specification contains section 083344, Rolling Fire Doors, where are these required?
- A. **The Rolling Fire Door is to be located outside the elevator on the Upper Level. See SKA-02 for more information.**
- Q. The door schedule on drawing C-A6.1, indicates that door 104b is a type D5 hollow metal sliding barn door. Should this door be a type D6 door?
- A. **Doors 104b should be door type D6.**
- Q. Please provide details for the screening walls shown on drawing C-4.0 at the animal building parking area.
- A. **See SKA-01 that is attached to this addendum.**
- Q. Please provide details for the site walls at Pre-K play area and the north and south sides of the Education Center.
- A. **See attached Landscape Drawings.**





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- Q. What type of wall is required at the Event Pavilion tent site? Please provide sections and details.  
A. **See attached Landscape Drawings.**
- Q. The specification contains section 024116, Building Demolition, drawing C-3.0 Demolition Plan does not indicate buildings being demolished. Please advise.  
A. **There is an existing Greenhouse on the site that needs to be dismantled and moved to a location on the Zoo grounds, location to be identified by Owner, for storage. The Owner intends to reconstruct the Greenhouse at another location in the future. Note 3 on C-3.0 should read "EXISTING GREENHOUSE AND SHED TO BE RELOCATED (GREENHOUSE DISASSEMBLED) ON ZOO GROUNDS AS DIRECTED BY THE OWNER."**
- Q. What are the anticipated start and completion dates for this project?  
A. **The anticipated start date is approximately August 1<sup>st</sup> and the completion date is June 30, 2026.**
- Q. Please provide details of the patio at the Event Pavilion.  
A. **See Landscape Drawings that are attached to this addendum.**
- Q. What is the construction of the screen walls at the service yard? Drawing C-4.0 states see architectural. The architectural drawings do not contain the screening walls.  
A. **See attached SKA-01 for additional information.**
- Q. Please provide details for the site retaining walls shown on drawing C-4.0 at the play area and the Education Center north ramp.  
A. **See attached Landscape Drawings.**
- Q. What is required for the concrete pad/walk shown to the south of the modular retaining wall?  
A. **There is an existing concrete pad that is covered by a vestibule that connects the greenhouse to the existing building. The vestibule is to be removed as part of the demolition of the greenhouse. The concrete pad should be removed, and a new sidewalk should be poured in its place.**
- Q. Please provide details for the posts at the Event Pavilion gate.  
A. **The posts at the Event Pavilion Gate should be a 2'-0" x 2'-0" x 8'-0" high concrete post with stone veneer and stone cap to match the stone veneer on the Pavilion.**



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- Q. Is a concrete foundation required for the electric vehicle charging stations? If yes, please provide details.
- A. **The electric vehicle charging stations are for future installation. We are looking to provide the support infrastructure at this time to those locations. If charging stations are going to be installed the units will be installed by the Owner or Owner's vendor. Coordination of any potential charging station will be done with the selected contractor.**
- Q. Is there any casework required at the Animal building kitchen?
- A. **There is no casework required at the Animal Building Kitchen. All equipment will be Stainless Steel Kitchen Equipment. See Animal Building Equipment Plan.**
- Q. The specifications contain section 123645, Porcelain Slab Countertops. Where do these occur? The interior elevations and details are all for solid surface materials.
- A. **Specification Section 123645 Porcelain Slab Countertops should be deleted. There are no Porcelain Slab Countertops in this project.**
- Q. Room A213 Mech/Elec in the Lower Level of the Education Center has the floor finish listed as LIN5 which is not in the specs. Please confirm this is another Forbo style/color or if we should be pricing another material?
- A. **LIN5 would be another color of the same product as LIN1-4. This will not be another product.**
- Q. Room B100, B103, B105, and B108 in the Event Pavilion are calling out B4 which is not in the specs. Based on the flooring in each of those rooms, should B4 be the 6x6 Quarry Tile base in the specs and should the other rooms be receiving B3 Roppe 6" wall base?
- A. **B4 should be 6x6 Quarry Tile Base. Room B103 should include base B4. Rooms B100, B105 and B108 should receive base B3.**
- Q. The A203 Corridor in the lower level of the Education Center is calling out PT-2 tile on the finish schedule but the finish plan shows it as PT-1 and PT-2. Please confirm if this should be one tile in Pattern B.
- A. **The Finish Schedule is correct. Corridor A203 is to get PT-2 in Pattern B.**
- Q. Is the GC responsible for providing the PV/Solar system in its entirety?
- A. **Yes. The GC is responsible for providing & installing the entirety of the PV/Solar system.**

END OF ADDENDUM NO. 2



**BOARD OF CONTRACT AND SUPPLY  
CITY OF PROVIDENCE, RHODE ISLAND**

## **BID PACKAGE SPECIFICATIONS**

(Revised 5-31-2024)

### **Project Description:**

### **RE-BID EDUCATION CENTER & EVENTS PAVILION AT THE ROGER WILLIAMS PARK ZOO**

**BASE BID:** Work of the Project includes the Re-Bid Education Center & Events Pavilion at the Roger Williams Park Zoo as described on the drawings and in this project manual.

In addition to stating the Total Base Bid, The bidder shall state Unit Prices for related work listed under each bid item which represents the work items included in the Total Base Bid. The Unit Prices are quoted for computing adjustments to the Base Bid prior to Contract award, as well as during the course of construction, based upon extra work ordered by the City or for work countermanded, reduced or omitted by the City in order to stay within the Project budget.

Base Bid Items and Unit prices are to be Completed prices to be added or deducted on the basis of quantities of work involved, for each item in place in the unit indicated.

### **BASE BID:**

All work pertaining to the construction of the new **Education Center, Pavilion & Ambassador Animal Building** as described on the drawings and in this project manual.

**All Work Included in this Project Base Bid Shall be Completed for the lump sum of:**

\_\_\_\_\_

**Dollars**

(\$ \_\_\_\_\_), **TOTAL BASE BID**

### **ALTERNATES:**

We propose to modify the above Bid Sum by the following amount as may be selected by the Owner:

Alternate No. 1, Change stamped concrete patios to pavers. See Landscape drawings.

(Add) or (Deduct): \_\_\_\_\_ (\$ \_\_\_\_\_ )  
(Circle one) (written, and numerically)

Alternate No. 2, Replace artificial play grass surface with natural grass.

(Add) or (Deduct): \_\_\_\_\_ (\$ \_\_\_\_\_ )  
(Circle one) (written, and numerically)

### **ALLOWANCES:**

We have included the specified Allowances, from Section 01 21 00 in Division 1 of the Specifications, in the above Base Bid sum as follows:



**BOARD OF CONTRACT AND SUPPLY  
CITY OF PROVIDENCE, RHODE ISLAND**

Allowance No. 1 – Signage for the Education Center & Ambassador Animal Building	\$ 45,000.00
Allowance No. 2 - Signage for the Events Pavilion	\$ 5,000.00
Allowance No. 3 – Furniture for the Education Center & Ambassador Animal Building	\$ 250,000.00
Allowance No. 4 – Furniture for the Events Pavilion	\$ 50,000.00
Allowance No. 5 - Modifications necessary to new construction due to unforeseen conditions (Education Center & Ambassador Animal Building)	\$ 400,000.00
Allowance No. 6 - Modifications necessary to new construction due to unforeseen conditions (Events Pavilion)	\$ 100,000.00
Allowance No. 7 - Remove and dispose off-site unsuitable materials/soils (non-hazardous) and replace with gravel and backfill.	\$ 50,000.00
Allowance No. 8: New Electrical Service:	\$ 80,000.00
Allowance No. 9 – Testing & Inspection for the Education Center & Ambassador Animal Building	\$ 10,000.00
Allowance No. 10 – Testing & Inspection for the Events Pavilion	\$ 10,000.00
Allowance No. 11 – Playground Equipment	\$ 225,000.00
Grand Total of all eleven Allowances	\$ 1,225,000.00

**UNIT PRICES:**

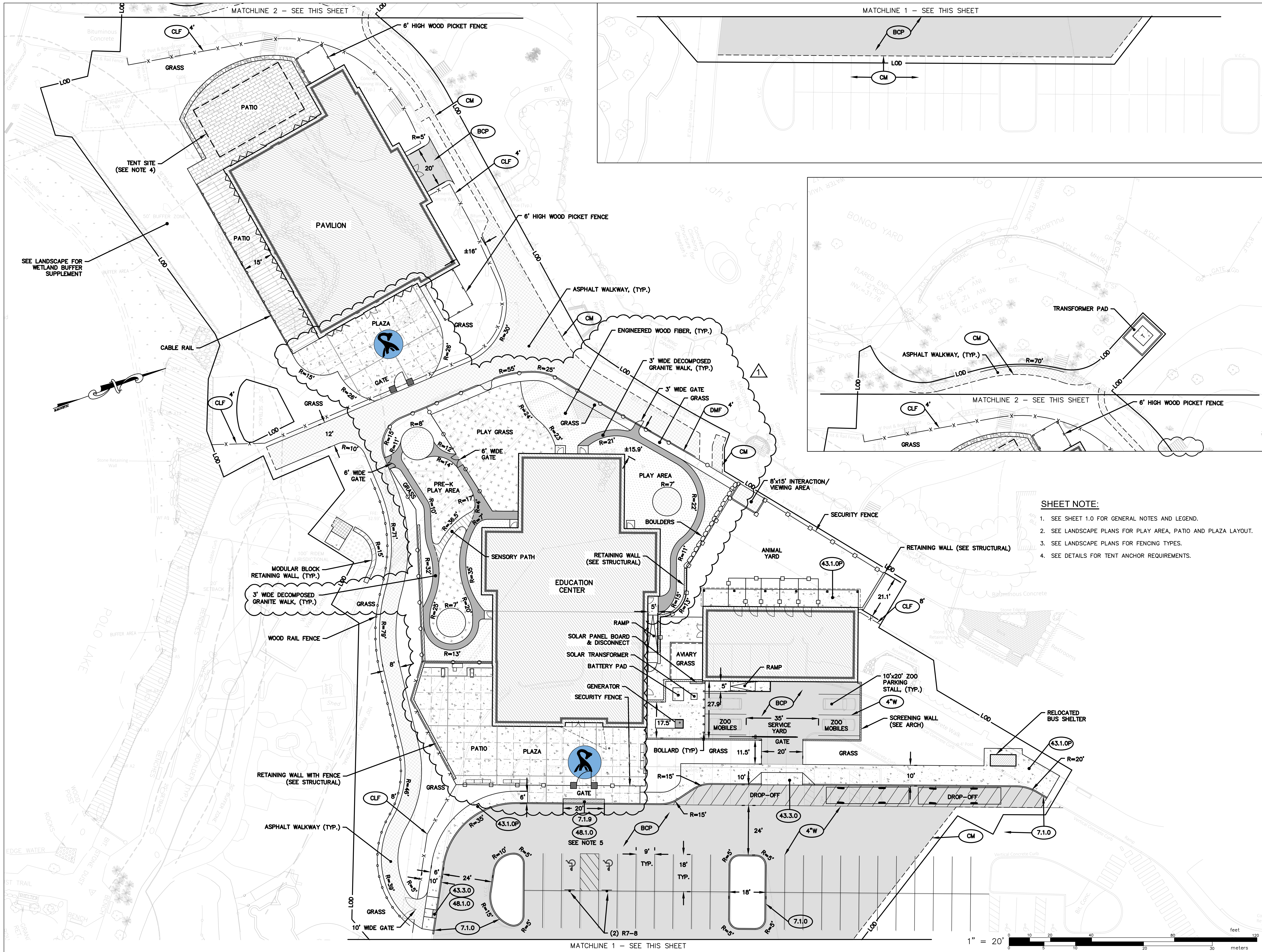
<u>Item Description</u>	<u>Unit Quantity</u>	<u>Unit Value</u>
a. Excavate and dispose off site bedrock and ledge	One Cubic Yard	\$ _____
b. Remove and dispose off site boulders over 2 Cubic Yards in size (Base Bid includes 2 Cubic Yards & under)	One Cubic Yard	\$ _____
c. Remove and dispose off-site unsuitable materials/soils (non-hazardous) and replace with gravel and backfill.	One Cubic Yard	\$ _____
d. Furnish and install 4" deep loam and grass seed	One Square Yard	\$ _____
e. Furnish and install compacted "gravel fill" as specified.	One Cubic Yard.	\$ _____

*Please note that the list above is not intended to include all items required to complete the base bid scope of work but can and shall be used to adjust the contract prior to or after award – in the best interest of the City of Providence.*

**BIDDER:** \_\_\_\_\_



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- SHEET NOTE:**
1. SEE SHEET 1.0 FOR GENERAL NOTES AND LEGEND.
  2. SEE LANDSCAPE PLANS FOR PLAY AREA, PATIO AND PLAZA LAYOUT.
  3. SEE LANDSCAPE PLANS FOR FENCING TYPES.
  4. SEE DETAILS FOR TENT ANCHOR REQUIREMENTS.



**Saccoccio & Associates, Inc.**

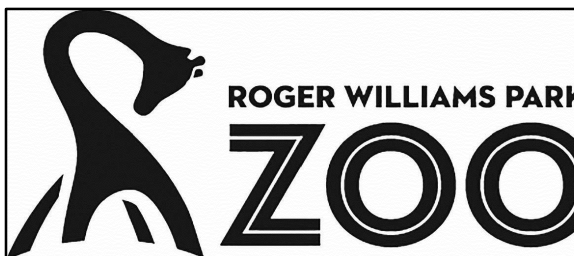
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Cranston, Rhode Island  
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GAROFALO & ASSOCIATES, INC.  
CIVIL & STRUCTURAL ENGINEERS/SURVEYORS  
LAND PLANNERS/ENVIRONMENTAL SCIENTISTS  
P.O. BOX 6145 PROVIDENCE, R.I. 02940  
1-401-273-6000

## Education Center & Pavilion



1000 ELMWOOD AVENUE,  
PROVIDENCE, RI 02907

### Revision Schedule

Revision Number	Revision Date
1	05-24-24

Issued for Bid, April 18, 2024

## SHEET TITLE SITE PLAN

DRAWN BY: KYY JOB NUMBER: 7213-00

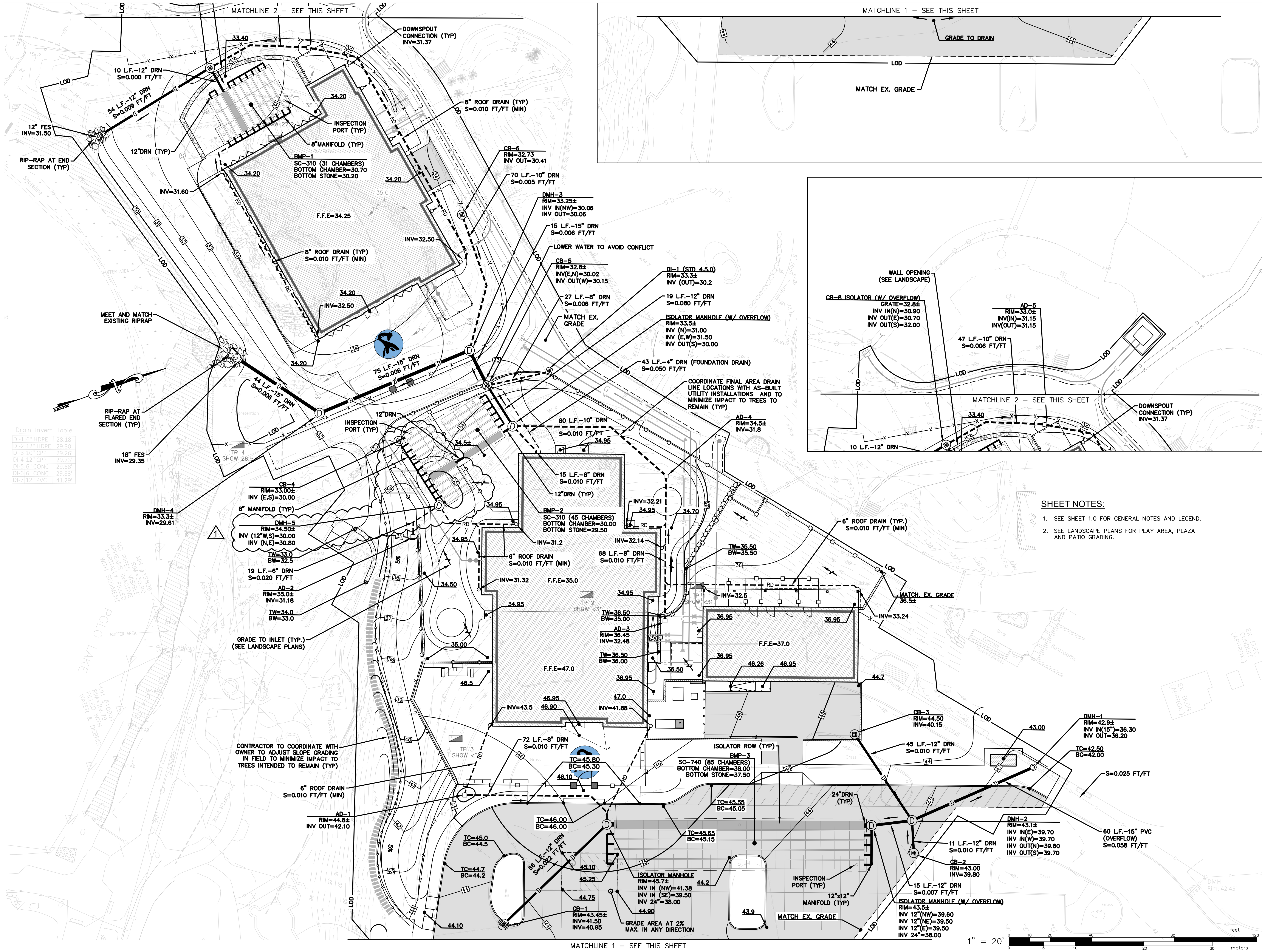
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SHEET: 5 OF 3



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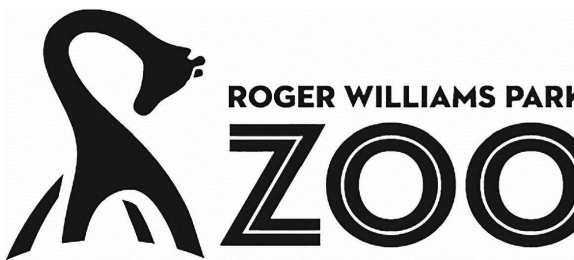


**Saccoccio & Associates, Inc.**  
1085 Park Avenue  
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fax 401.942.7975

Consultant



**Education Center & Pavilion**



1000 ELMWOOD AVENUE,  
PROVIDENCE, RI 02907

Revision Schedule

Revision Number	Revision Date
1	05-24-24

Issued for Bid, April 18, 2024

**SHEET TITLE**  
**GRADING & DRAINAGE PLAN**

DRAWN BY: RAS JOB NUMBER: 7213-00

CHECKED BY: SSH DATE: 06/13/2019

**C-5.0**

SHEET: 6 OF 3





ARCHITECTS

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fax 401.942.7975

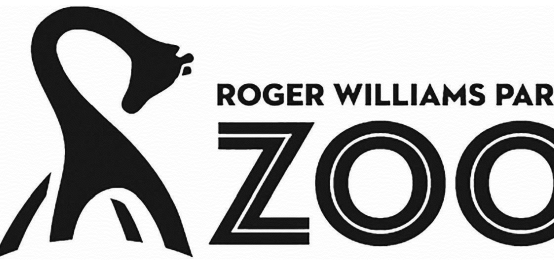
Consultant

**Diane C. Soule & Associates, ASLA**  
Landscape Architecture

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email: diane@dcsa.ws

## Education Center & Pavilion



1000 ELMWOOD AVENUE,  
PROVIDENCE, RI 02907

### Revision Schedule

Revision Number	Revision Date
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ISSUED FOR CONSTRUCTION  
JUNE 15, 2023

## SHEET TITLE EDUCATION CENTER

## MATERIALS & LAYOUT PLAN

DRAWN BY: DCS JOB NUMBER: 7213-00

CHECKED BY: DCS DATE: 06/15/2023

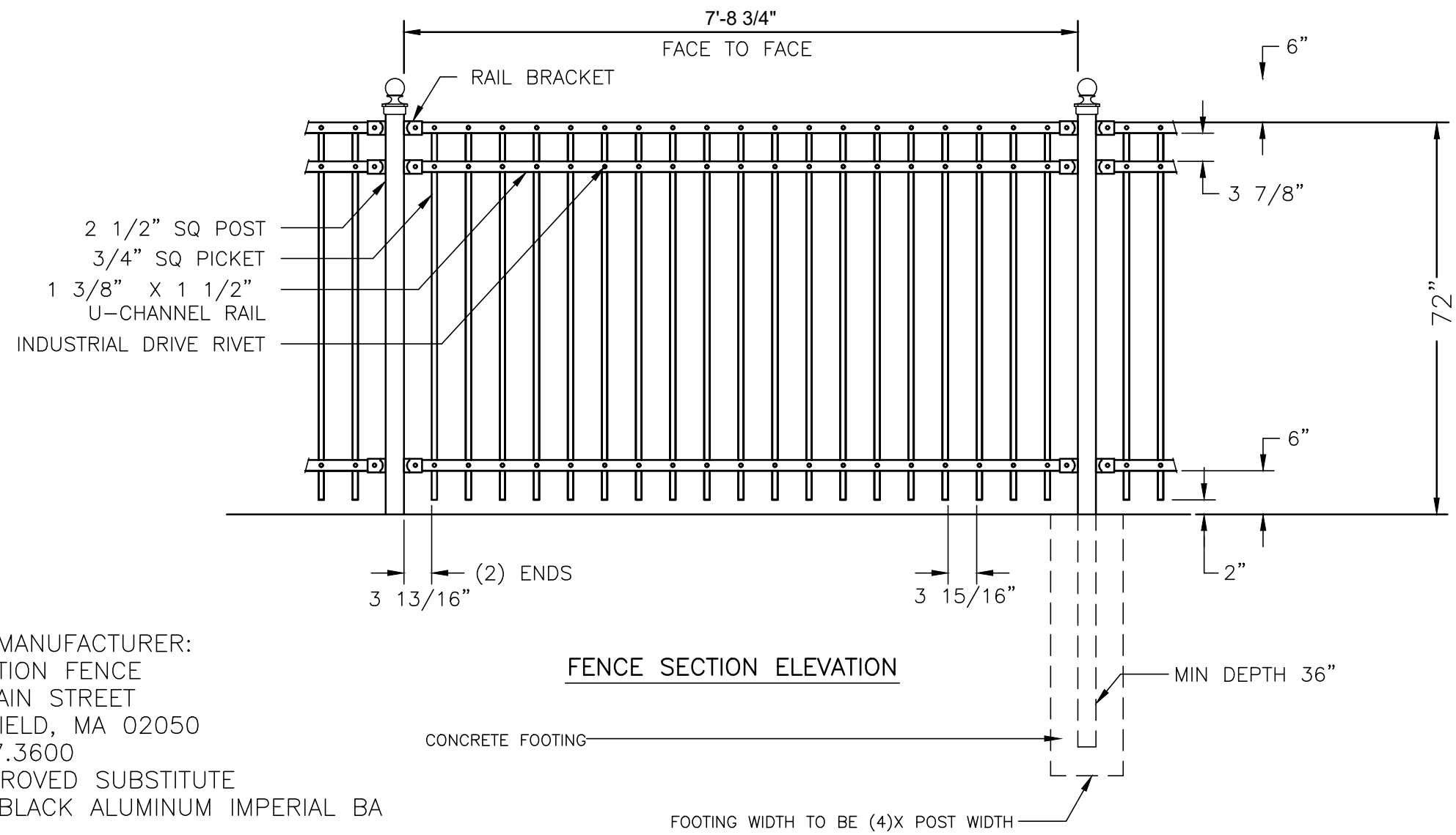
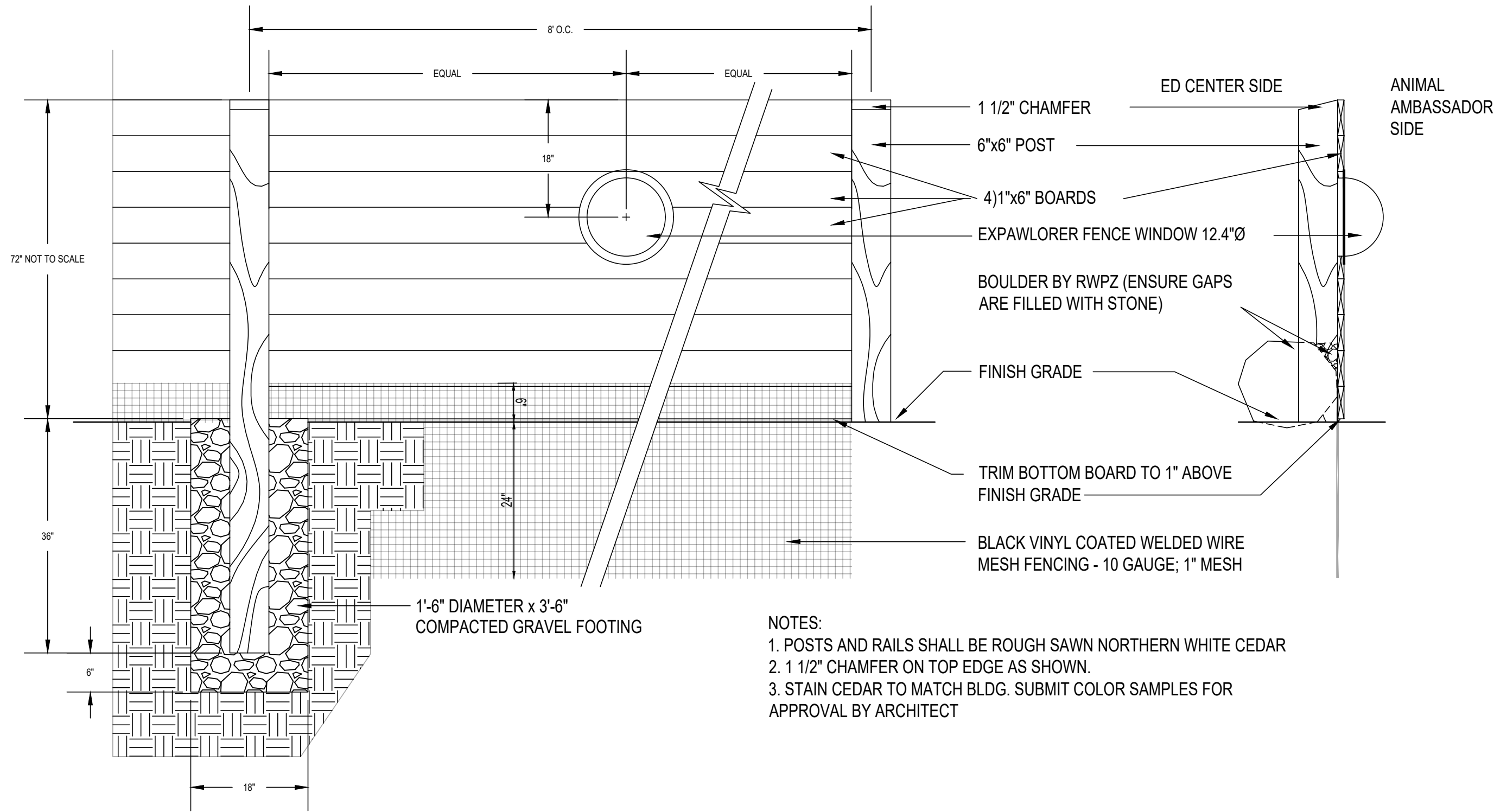
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SHEET: X OF: X





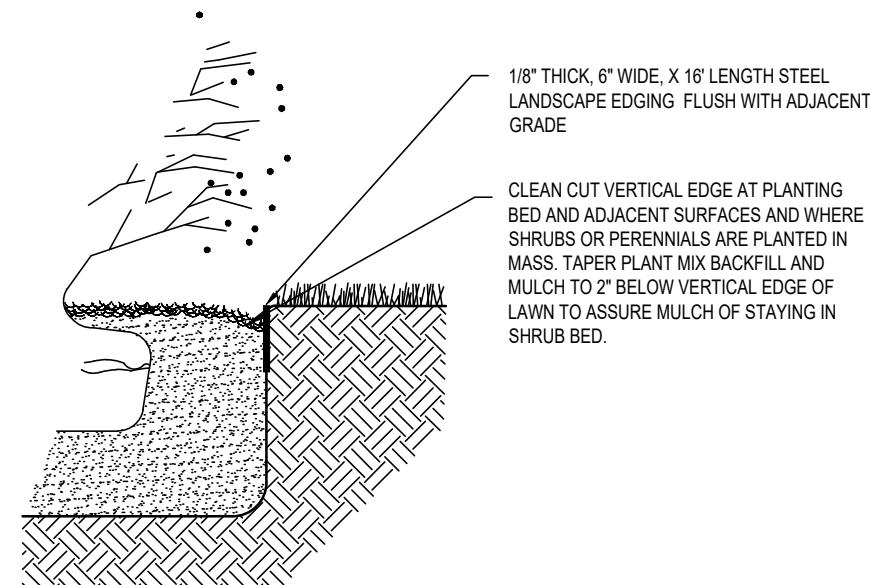




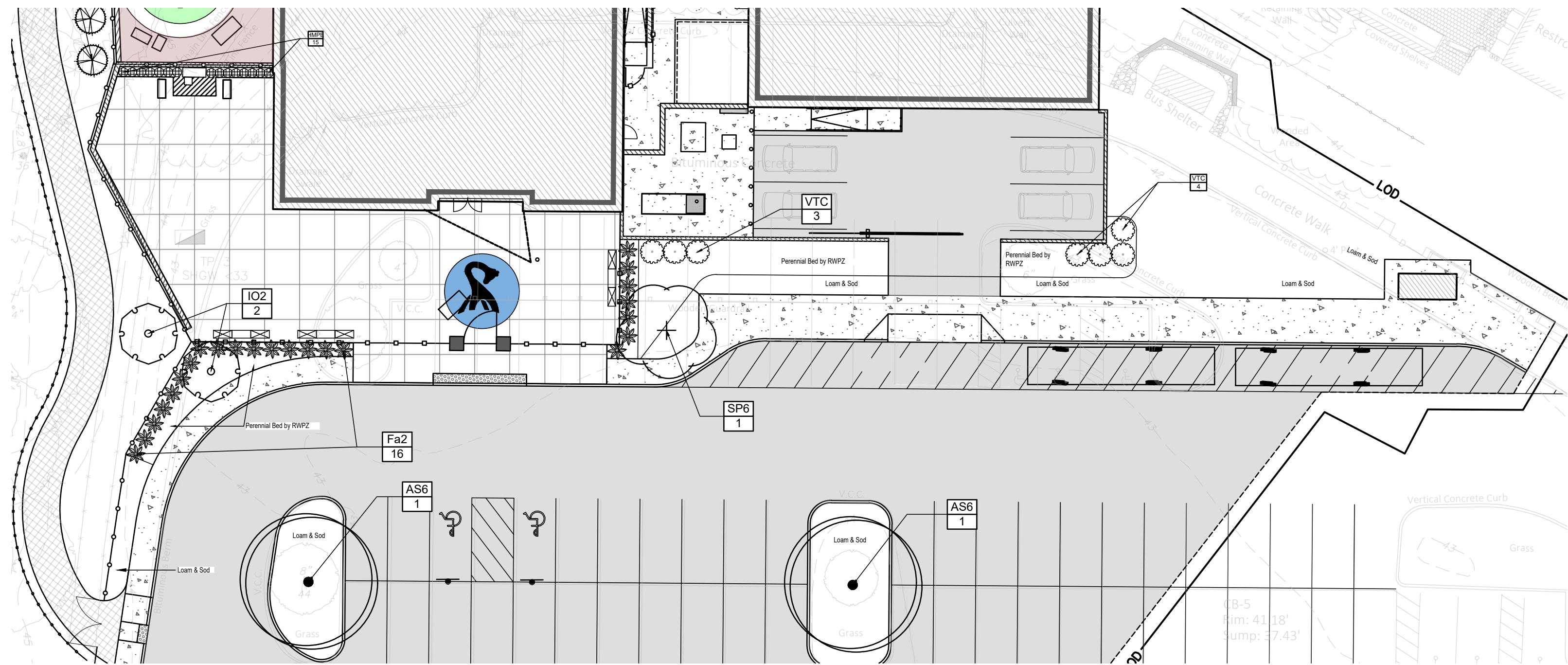
FENCE MANUFACTURER:  
PERFECTION FENCE  
635 PLAIN STREET  
MARSHFIELD, MA 02050  
781.837.3600  
OR APPROVED SUBSTITUTE  
STYLE: BLACK ALUMINUM IMPERIAL BA

NOTE:  
CONTACT FENCE MANUFACTURER FOR INSTALLATION DETAILS. PROVIDE GATES AS SHOWN ON PLAN TO MATCH FENCE. SUBMIT SHOP DRAWINGS FOR APPROVAL.

3 ALUMINUM FENCE  
NO SCALE



2 BED EDGE  
NO SCALE



MAIN ENTRANCE PARKING LOT LANDSCAPE PLAN  
1"=20'



ARCHITECTS

**Saccoccio & Associates, Inc.**

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Cranston, Rhode Island fax 401.942.7975  
02910

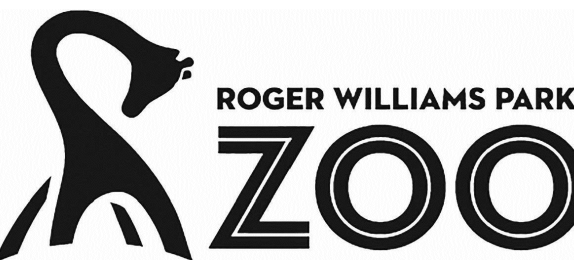
Consultant

**Diane C. Soule & Associates, ASLA**  
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**Education Center & Pavilion**



1000 ELMWOOD AVENUE,  
PROVIDENCE, RI 02907

Revision Schedule

Revision Number	Revision Date
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ISSUED FOR CONSTRUCTION  
JUNE 15, 2023

**SHEET TITLE**  
**EDUCATION CENTER**  
**DETAILS**

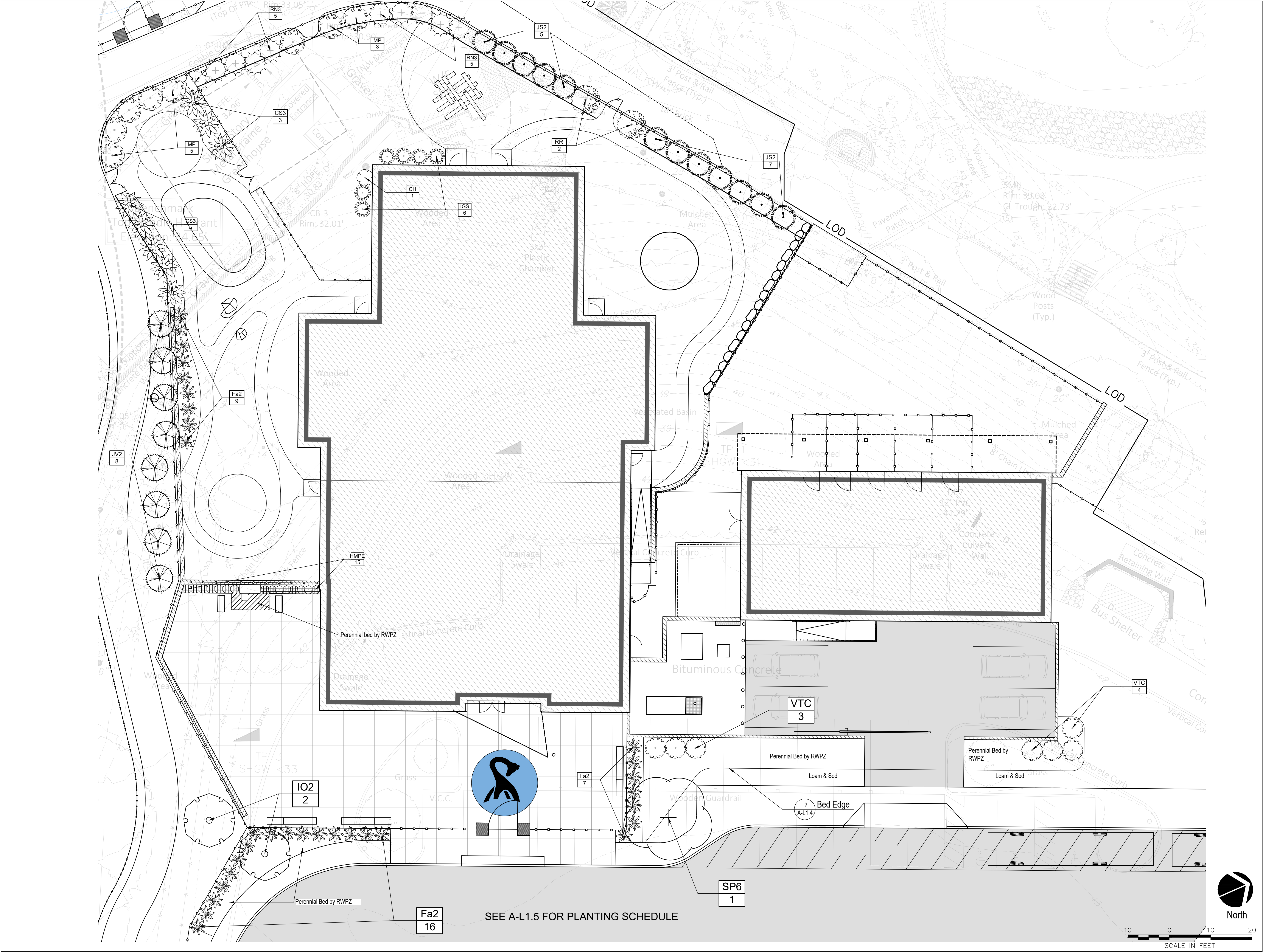
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CHECKED BY: DCS DATE: 06/13/2019

**A-L1.3**

SHEET: X OF: X





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1085 Park Avenue  
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fax 401.942.7975

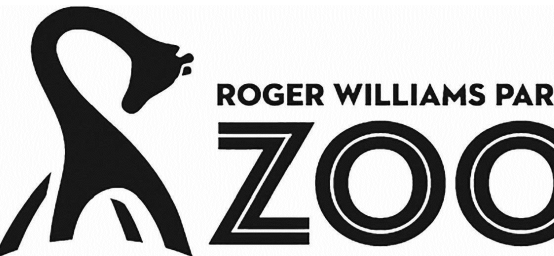
Consultant

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email: diane@dcsa.ws

## Education Center & Pavilion



1000 ELMWOOD AVENUE,  
PROVIDENCE, RI 02907

Revision Schedule	
Revision Number	Revision Date

ISSUED FOR CONSTRUCTION  
JUNE 15, 2023

## SHEET TITLE EDUCATION CENTER

## LANDSCAPE PLAN

DRAWN BY: DCS JOB NUMBER: 7213-00  
CHECKED BY: DCS DATE: 06/13/2019

# A-L1.4

SHEET: X OF: X



PLANT SCHEDULE - PROJECT WIDE

SYMBOL CODE QTY BOTANICAL / COMMON NAME SIZE CONTAINER

DECIDUOUS TREES

AS6 2 Acer saccharum 'Green Mountain' TM / Green Mountain Sugar Maple B & B 2"Cal

EVERGREEN TREES

IO2 8 Ilex opaca / American Holly B & B

JS2 12 Juniperus chinensis 'Spartan' / Spartan Juniper B & B;

JVB 4 Juniperus virginiana / Eastern Red Cedar B & B

JV2 8 Juniperus virginiana / Eastern Red Cedar B & B

FLOWERING TREES

Pc14 4 Prunus virginiana / Chokecherry B&B; 5'-6' HT.

SP6 1 Stewartia pseudocamellia / Japanese Stewartia B & B 2.5"Cal

SHRUBS

CH 1 Clethra alnifolia 'Hummingbird' / Summersweet CONT 5 gal

CS3 8 Clethra alnifolia 'Ruby Spice' / Ruby Spice Clethra 36"-42"; B&B

Fa2 32 Forsythia x 'Showoff Scarlet' / Arnold's Dwarf Forsythia CONT 5 gal

HMPE 15 Hydrangea macrophylla 'Pink Elf' / Pink Elf Hydrangea 5 gal

IG2 14 Ilex glabra / Inkberry Holly 3'-4'; B&B

IGS 6 Ilex glabra 'Shamrock' / Inkberry CONT 5 gal

KL1 8 Kalmia latifolia / Mountain Laurel B&B; 3'-4' HT.

MP 8 Myrica pensylvanica / Northern Bayberry 3'-4'; B&B

RN3 10 Rhododendron catawbiense 'Nova Zembla' / Catawba Rhododendron 4' - 5'; B&B

RR 17 Rhododendron catawbiense 'Roseum Elegans' / Catawba Rhododendron 3' - 4'; B&B

VTC 7 Viburnum trilobum 'Compactum' / Compact American Cranberry Viburnum CONT 3 gal

LANDSCAPE NOTES:

1. GUARANTEE THAT, UPON COMPLETION AND FINAL ACCEPTANCE, LANDSCAPE PLANTINGS CONFORM TO REQUIREMENTS OF CONTRACT DOCUMENTS. PROVIDE A WARRANTY FOR TREE PLANTINGS FOR A MINIMUM OF TWO (2) YEARS, INCLUDING TWO (2) CONTINUOUS GROWING SEASONS. COMMENCE WARRANTY ON DATE IDENTIFIED IN THE 'CERTIFICATE OF FINAL COMPLETION'.

2. REPLACEMENTS: PLANTS OF SAME SIZE AND SPECIES AS SPECIFIED, PLANTED IN THE NEXT GROWING SEASON, WITH NEW WARRANTY AND EXTENDED MAINTENANCE SERVICE COMMENCING ON THE DATE OF REPLACEMENT.

3. PLANT MATERIALS SHALL BE OF SIZE AND CALIPER REQUIRED AND CONFORM TO THE REQUIREMENTS DESCRIBED IN THE LATEST EDITION OF AMERICAN STANDARD FOR NURSERY STOCK, PUBLISHED BY THE AMERICAN ASSOCIATION OF NURSEYMEN.

4. PLANTS OF OTHER KINDS THAN THOSE NAMED IN THE PLANT SCHEDULE SHALL NOT BE ACCEPTED WITHOUT APPROVAL. REPLACEMENT PLANTS LARGER IN SIZE THAN EXISTING MAY BE USED IF APPROVED BY THE A/E, PROVIDED USE OF LARGER PLANTS DOES NOT INCREASE CONTRACT PRICE.

5. A PROFESSIONAL HORTICULTURIST/NURSERYMAN SHALL BE CONSULTED TO DETERMINE THE PROPER TIME TO MOVE AND INSTALL PLANT MATERIAL SO THAT STRESS TO THE PLANT IS MINIMIZED. PLANTING OF DECIDUOUS MATERIAL MAY BE CONTINUED DURING WINTER MONTHS PROVIDED THERE IS NO FROST IN THE GROUND AND FROST-FREE TOPSOIL PLANTING MIXTURES ARE USED.

6. UNLESS OTHERWISE APPROVED BY THE A/E, ALL PLANTS SHALL BE NURSERY GROWN IN ACCORDANCE WITH GOOD HORTICULTURAL PRACTICES AND SHALL HAVE BEEN GROWN UNDER CLIMATIC CONDITIONS SIMILAR TO THOSE IN THE LOCALITY OF THE PROJECT FOR AT LEAST TWO (2) YEARS.

7. SET PLANTS PLUMB AND AT SUCH A LEVEL THAT AFTER SETTLEMENT THEY BEAR THE SAME RELATION TO THE SURROUNDING GROUND AS THEY BORE TO THE GROUND FROM WHICH THEY WERE DUG. SETTLE BACKFILL MATERIAL FOR PLANTS, THOROUGHLY & PROPERLY, BY FIRMING OR TAMPING. ACCOMPANY BACKFILLING WITH THOROUGH WATERING UNLESS OTHERWISE APPROVED. FORM SAUCER CAPABLE OF HOLDING WATER AROUND INDIVIDUAL PLANTS.

8. FERTILIZE SHRUB BEDS WITH 10-6-4 FERTILIZER AT THE RATE OF 3 POUNDS PER 100 SQUARE FEET OF SURFACE AREA, BROAD CAST. APPLY THE FERTILIZER UNIFORMLY TO THE SURFACE BEDS AND WORK INTO THE UPPER TWO (2) INCHES OF SOIL. FERTILIZE INDIVIDUAL TREES AT THE RATE OF ONE (1) AGRIFORM PELLETT PER INCH OF TREE DIAMETER (FOLLOW MANUFACTURER'S WRITTEN INSTRUCTIONS). APPLY A SECOND APPLICATION OF FERTILIZER TO ALL PLANT ITEMS AT THE SAME SPECIFIED RATES OVER THE MULCH AT THE END OF AN EIGHT WEEK PERIOD.

9. CONTAINER GROWN MATERIALS: REMOVE PLANT FROM CONTAINER AND "BUTTERFLY" ROOT BALL OR OTHERWISE SPREAD OUT ROOTS ON SETTING MOUND. BACKFILL SHALL BE SIFTED THROUGH THEM AND SOLIDLY FIRMED.

10. AFTER PLANTING PRUNE ONLY BROKEN OR DEFORMED BRANCHES AND IN SUCH MANNER AS TO PRESERVE NATURAL CHARACTER OF PLANT.

11. IMMEDIATELY AFTER PLANTING, STAKE TREES OVER FIVE (5) FEET AS INDICATED ON DETAIL DRAWING INDICATED OR APPROVED BY THE OWNERS REPRESENTATIVE. MULCH SHALL BE APPLIED A MINIMUM OF THREE (3) INCHES IN DEPTH IN ALL PLANTING BEDS, AS INDICATED ON THE DRAWINGS.

12. THE PLANTS SHALL BE WATERED IMMEDIATELY FOLLOWING PLANTING, PREFERABLY WHEN TWO THIRDS OF THE BACKFILL HAS BEEN PLACED SO ALL AIR POCKETS ARE REMOVED AND THE PLANT PROPERLY SET. ADDITIONAL WATERING SHALL BE MADE AT LEAST ONCE EVERY THREE (3) WEEKS UNLESS OTHERWISE DIRECTED UNTIL FINAL ACCEPTANCE OF THE PLANT MATERIAL.

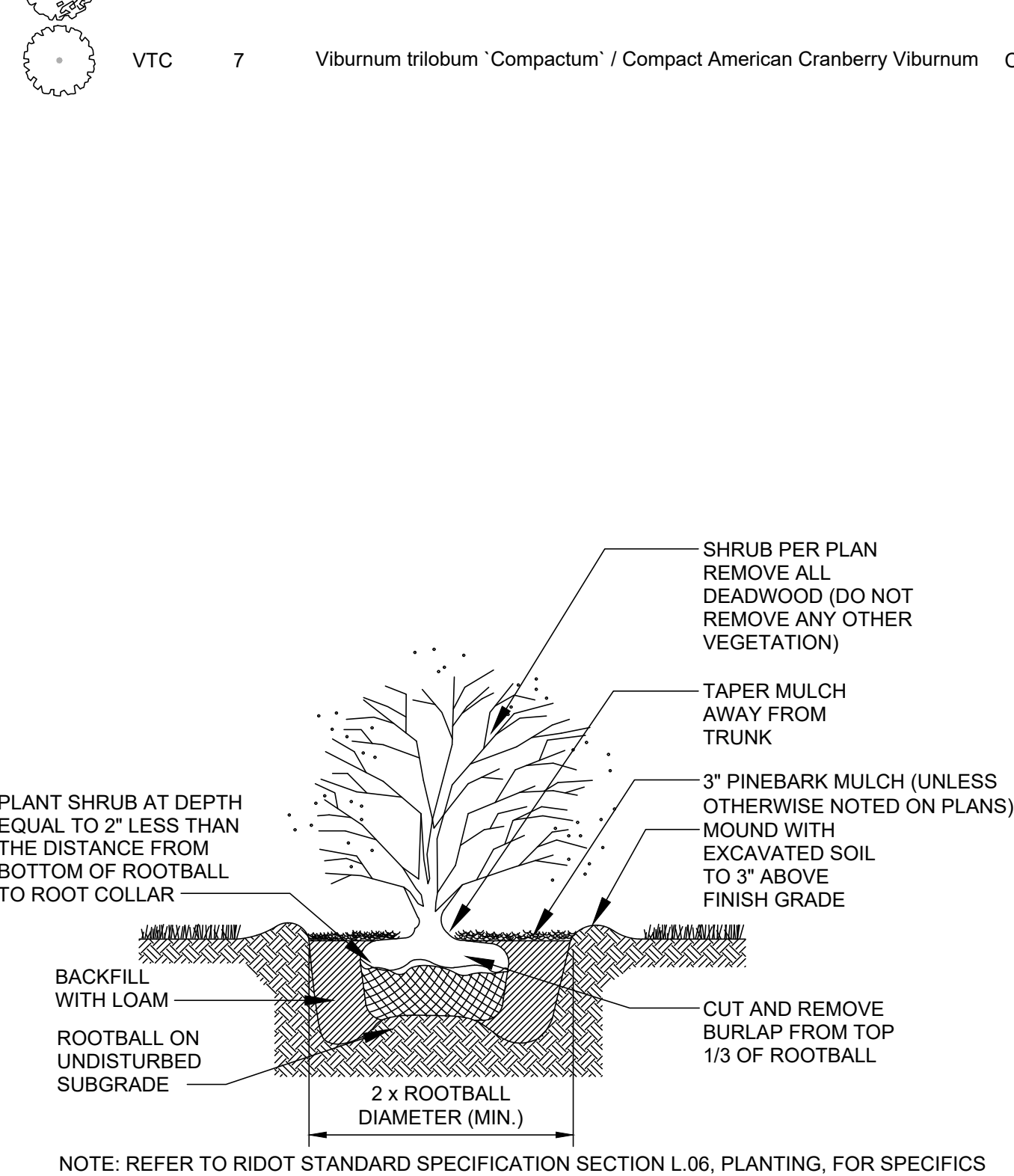
13. INSTALL 'JUTE MESH' EROSION CONTROL FABRIC WHERE FINAL GRADES ARE 3:1 (33%) OR GREATER PER MANUFACTURER'S INSTRUCTIONS.

14. UNLESS OTHERWISE SPECIFIED, CONTRACTOR TO LOAM AND SEED ALL DISTURBED AREAS. SEEDING NOTE: USE UNIVERSITY OF RHODE ISLAND NO. 2 IMPROVED SEED MIX OR EQUAL.

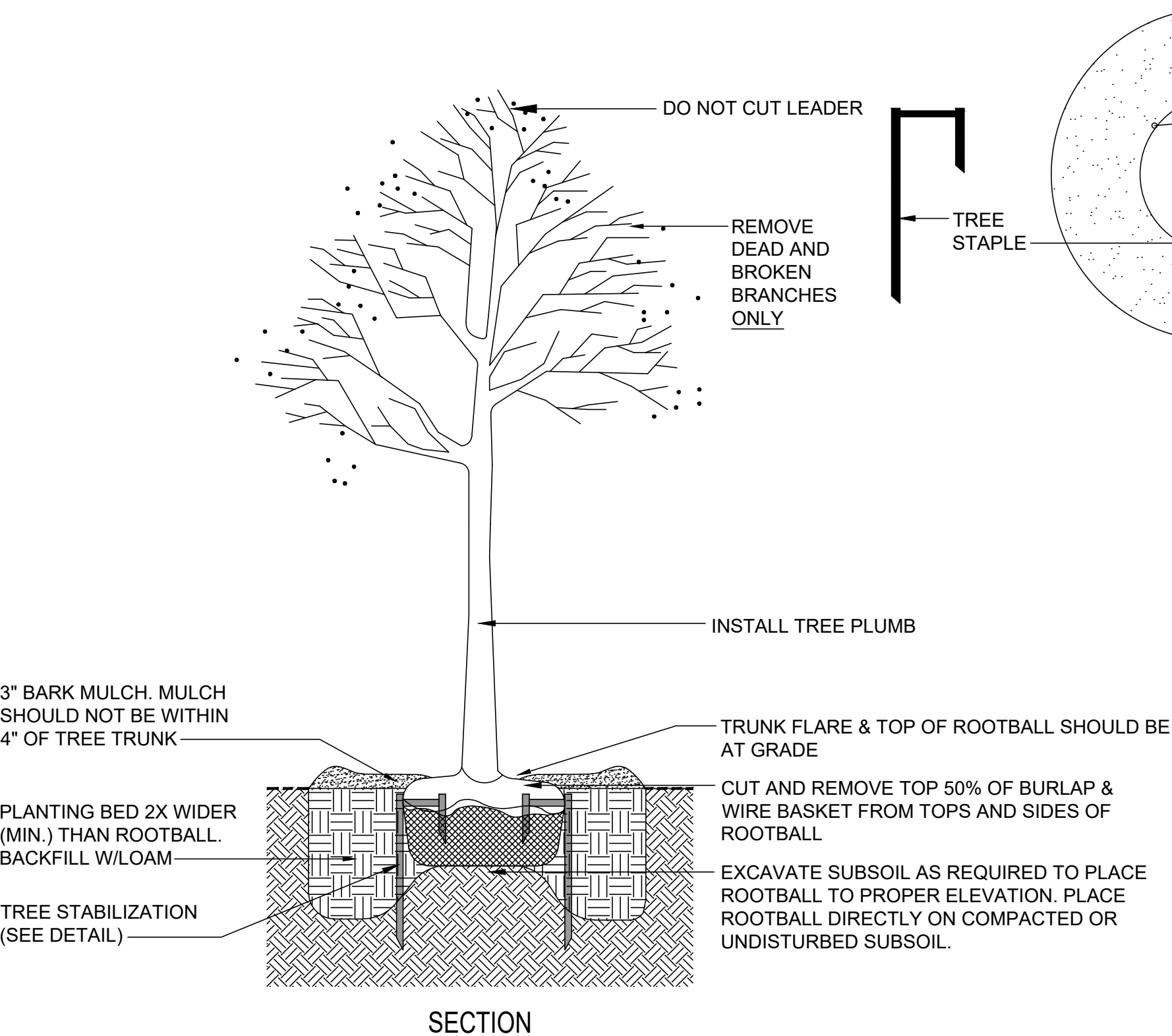
TREE PRUNING NOTE: STREET TREES SHOULD BE PRUNED TO MAINTAIN A MINIMAL BRANCH HEIGHT OF 8' WITHIN TWO (2) YEARS OF INSTALLATION OF THE TREE.

15. LANDSCAPE ESTABLISHMENT AND MAINTENANCE NOTE: CONTRACTOR SHALL ENSURE THAT ALL LAWN AREAS AND PLANTINGS ARE FULLY ESTABLISHED AND ACCEPTABLE TO THE OWNER'S REPRESENTATIVE PRIOR TO RELINQUISHING THEIR RESPONSIBILITIES FOR MAINTENANCE OF THESE AREAS.

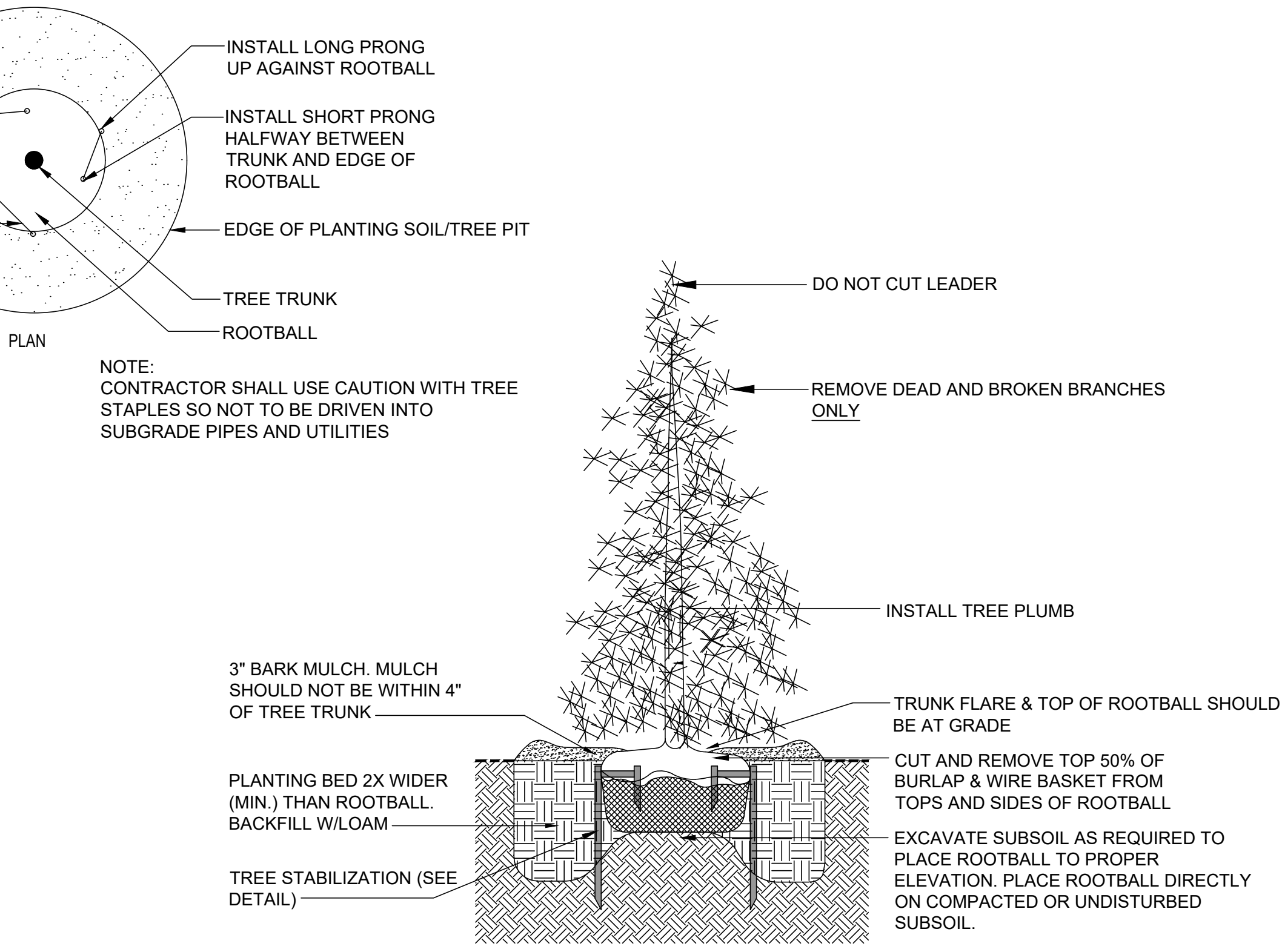
16. TREE PROTECTION NOTE: NO MATERIAL, TEMPORARY SOIL DEPOSIT OR EXCAVATION SHALL OCCUR WITHIN FOUR FEET OF SHRUBS OR WITHIN TWO FEET OF THE DRIP LINE OF ANY SHRUBS OR TREES TO REMAIN. ANY RETAINED EXISTING VEGETATION SHALL BE PROTECTED AS PER DETAIL ON PLAN.



SHRUB PLANTING DETAIL  
no scale



TREE PLANTING DETAIL  
no scale



EVERGREEN TREE PLANTING DETAIL  
no scale



ARCHITECTS

**Saccoccio & Associates, Inc.**

1085 Park Avenue tel 401.942.7970  
Cranston, Rhode Island fax 401.942.7975  
02910

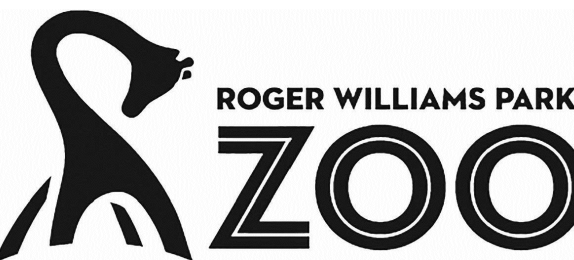
Consultant

**Diane C. Soule & Associates, ASLA**  
Landscape Architecture

422 Farnum Pike  
Smithfield, Rhode Island 02917  
www.dianesouleandassociates.com

401.231.0738  
email: diane@dcsa.us

**Education Center & Pavilion**



1000 ELMWOOD AVENUE,  
PROVIDENCE, RI 02907

Revision Schedule

Revision Number	Revision Date
-----------------	---------------

ISSUED FOR CONSTRUCTION  
JUNE 15, 2023

**SHEET TITLE  
PROJECT-WIDE**

**LANDSCAPE  
DETAILS &  
SCHEDULE**

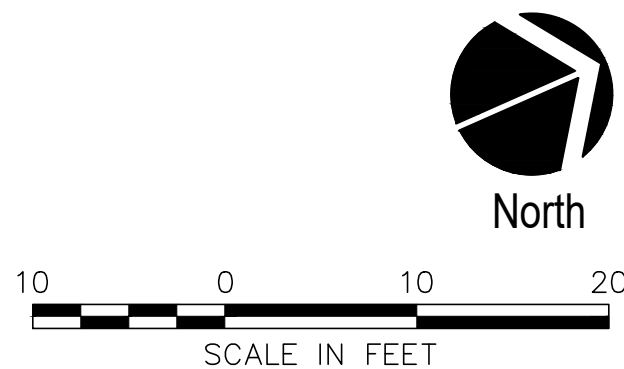
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CHECKED BY: DCS DATE: 06/13/2019

**A-L1.5**

SHEET: X OF: X





ARCHITECTS

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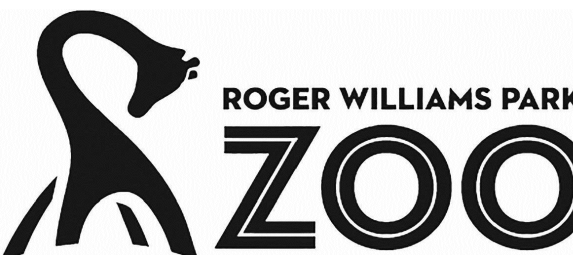
Consultant

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## Education Center & Pavilion



1000 ELMWOOD AVENUE,  
PROVIDENCE, RI 02907

### Revision Schedule

Revision Number	Revision Date
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ISSUED FOR CONSTRUCTION  
JUNE 15, 2023

### SHEET TITLE

PAVILION

MATERIALS &  
LAYOUT PLAN

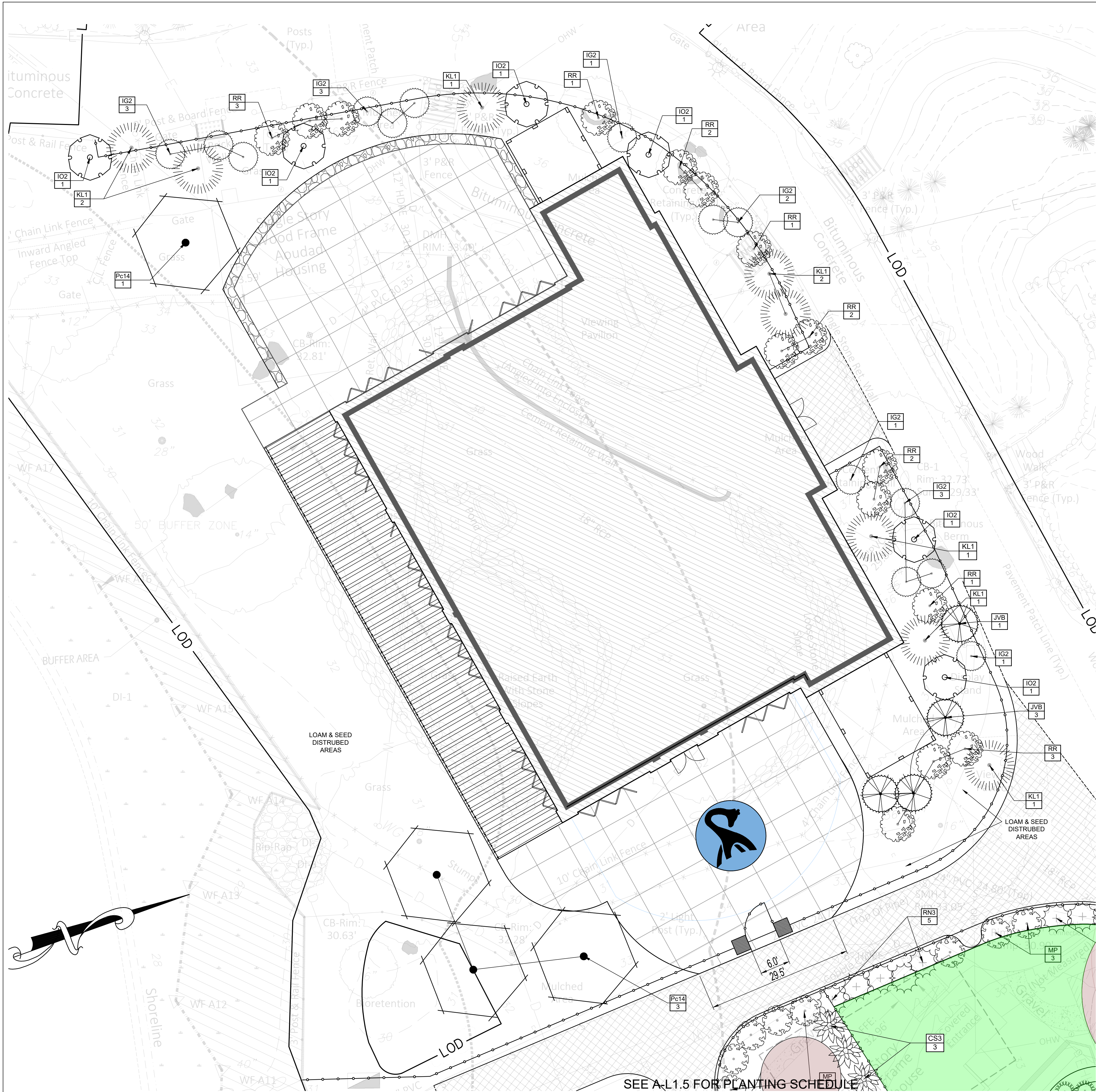
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CHECKED BY: DCS DATE: 06/13/2019

# B-L1.0

SHEET: X OF: X





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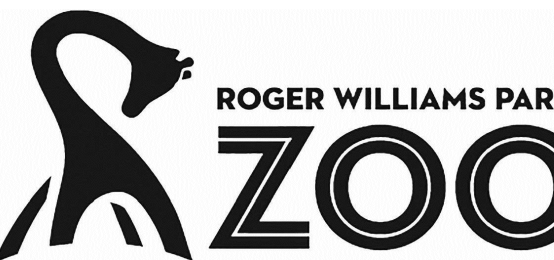
Consultant

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## Education Center & Pavilion



1000 ELMWOOD AVENUE,  
PROVIDENCE, RI 02907

Revision Schedule	
Revision Number	Revision Date

ISSUED FOR CONSTRUCTION  
JUNE 15, 2023

SHEET TITLE  
PAVILION

LANDSCAPE  
PLAN

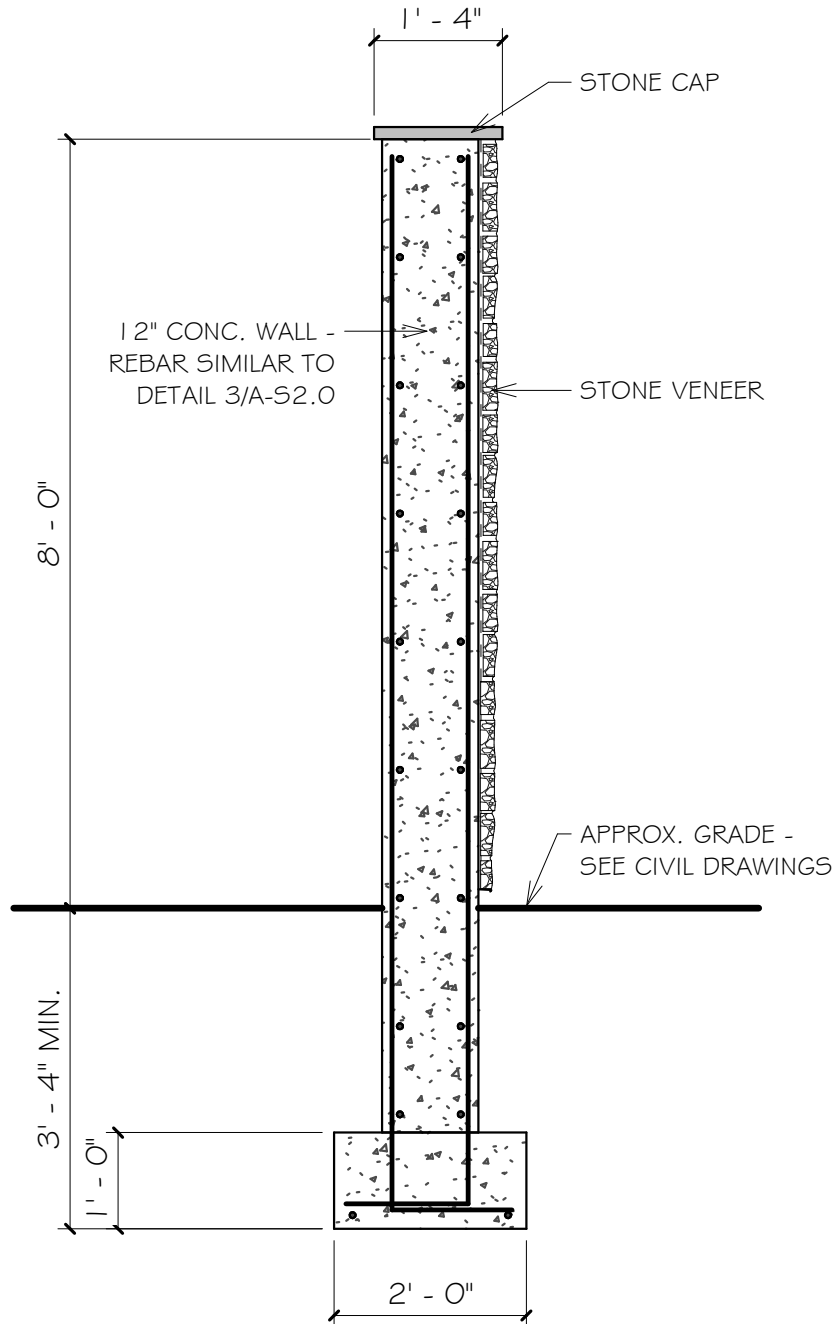
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CHECKED BY: DCS DATE: 06/13/2019

**B-L1.1**

SHEET: X OF: X





① SERVICE YARD WALL  
1/2" = 1'-0"



**SACCOCCIO  
& ASSOCIATES, INC.**

architects

1085 Park Avenue tel 401. 942. 7970  
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**Education Center & Pavilion  
Roger Williams Park Zoo**  
1000 ELMWOOD AVE  
PROVIDENCE, RHODE ISLAND

SA Job No. 18050

ADDENDUM NO.

SHEET TITLE:  
SERVICE YARD  
WALL DETAIL

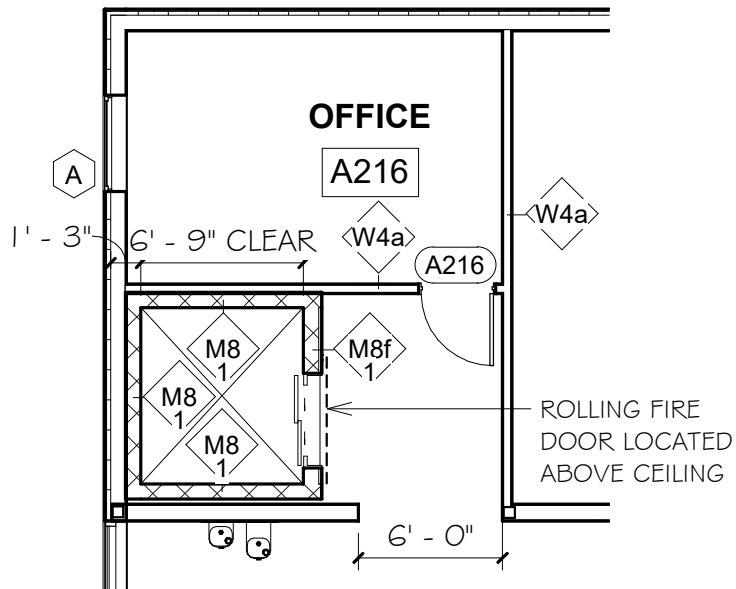
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DATE: MS

REFERENCED  
DRAWING/S

DRAWING NO.

**SKA-01**



① PARTIAL UPPER LEVEL FLOOR PLAN  
1/8" = 1'-0"



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& ASSOCIATES, INC.**  
  
architects

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**Education Center & Pavillion  
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PROVIDENCE, RHODE ISLAND

SA Job No. 18050

ADDENDUM NO.

SHEET TITLE:  
PARTIAL UPPER  
LEVEL FLOOR  
PLAN

DRAWN BY: KR

DATE: MS

REFERENCED  
DRAWING/S

DRAWING NO.

**SKA-02**



# ZEPHAIRE-100-G-ES

**Full-Size, Standard Depth  
Gas Convection Oven**



## OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

### ■ Legs, casters & stands

- ☐ 6" (152mm) seismic legs
- ☐ 6" (152mm) casters
- ☐ 4" (102mm) low profile casters (double only)
- ☐ 25" (635mm) stainless steel stand w/rack guides
- ☐ 29" (737mm) stainless steel, fully welded open stand with pan supports

### ■ Gas hose w/quick disconnect restraining device

- ☐ 48" (1219mm) hose
- ☐ 36" (914mm) hose
- ☐ SSD - Solid state digital control with LED display, Cook & Hold and Pulse Plus®
- ☐ Extra oven racks
- ☐ Stainless steel solid back panel
- ☐ Gas manifold (for double sections)
- ☐ Prison package (includes security control panel and stainless steel back)
- ☐ Flue connector
- ☐ Direct vent

## OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- ☐ Solid stainless steel doors

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions. All data is shown per oven section, unless otherwise indicated.

*Refer to operator manual specification chart for listed model names.*

## EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- 1" solid block plus 1" mineral fiber insulation for a total of 2" of insulation

## INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (16 gauge)
- Stainless steel combustion chamber
- Single inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior lights

## OPERATION

- Direct Fired Gas system
- Electronic spark ignition control system
- Removable inshot burners
- Internal pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 3/4 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan

## STANDARD FEATURES

- SSI-M - solid state infinite control with separate dials for thermostat and timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Two year parts and two year labor warranty
- Three year limited oven door warranty\*

*\* For all international markets, contact your local distributor.*

**NOTE:** The company reserves the right to make substitutions of components without prior notice



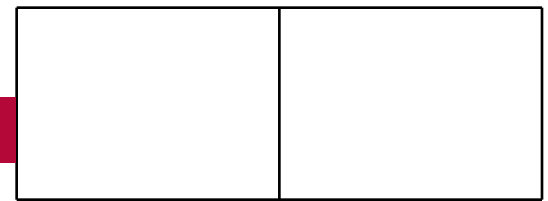
[www.blodgett.com](http://www.blodgett.com)

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

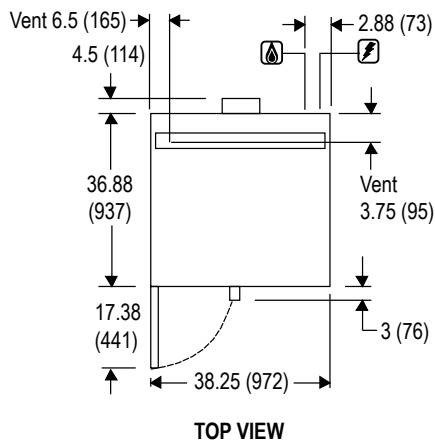




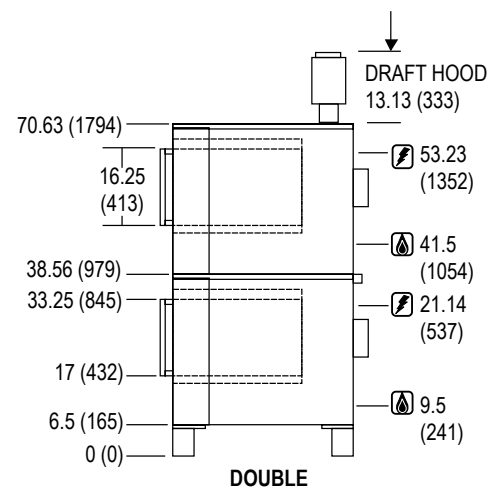
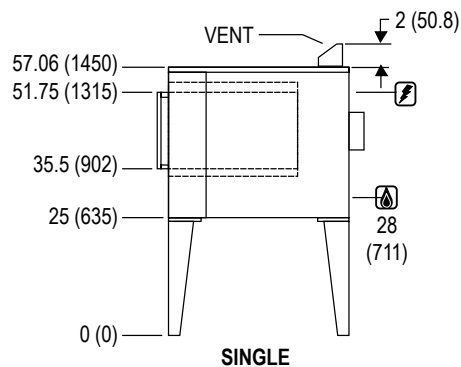
## ZEPHAIRE-100-G-ES



APPROVAL/STAMP



DIMENSIONS ARE IN INCHES (MM)



**SHORT FORM SPECIFICATIONS** Provide Blodgett full-size convection oven model ZEPHAIRE-100-G-ES, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/dual pane thermal glass windows) with single powder coated handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a direct fired system with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 3/4 HP motor with thermal overload protection. Each chamber shall be fitted with two lamps and five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state infinite control with separate dials for thermostat and timer. Provide two years parts and labor and three year door warranty. Provide options and accessories as indicated.

### DIMENSIONS

<b>Floor space</b>	38-1/4" (972mm) W x 36-7/8" (937mm) D
<b>Interior</b>	29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
<b>If oven is on casters</b>	
Single	Add 4-1/2" (114mm) to height
Double	Height dimensions remain the same
Double Low Profile	Subtract 2.5" (64mm) from all height dimensions

### PRODUCT CLEARANCE

#### From combustible and non-combustible construction

0" (0 mm)

### MINIMUM ENTRY CLEARANCE

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

### SHIPPING INFORMATION

#### Approx. Weight

Single	590 lbs. (268 kg)
Double	1095 lbs. (497 kg)

#### Crate Size

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)  
(2 crates required for double)

### GAS SUPPLY (per section)

3/4" NPT

#### Inlet Pressure

Natural Gas	7.0" W.C. min. – 10.5" W.C. max.
Propane	11.0" W.C. min. – 13.0" W.C. max.

#### Manifold Pressure

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

### MAXIMUM INPUT

45,000 BTU/hr (13.2 Kw) per oven section

### POWER SUPPLY

115 VAC, 1 phase, 8 Amp, 60 Hz., 2-wire with ground, 3/4 H.P., 2 speed motor, 1120 and 1680 RPM

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

230V CE model, 1 phase, 3 Amp, 50 Hz., 2-wire with ground, 1/2 H.P., 2 speed motor, 1440/930



## SOLSTICE Gas (SG) Series Single Standalone SG14, 14R, 14T, 18 Fryer



SG14

SG14R  
With optional  
Stainless tankSG14T Twin  
TankSG18  
With optional  
caters

### STANDARD FRYER FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Millivolt Thermostat (T-Stat)  
200°F-400°F (190°C-93°C CE)
- Thermo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9"(22.9cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain extension
- Fryer cleaner sample packet
- Choice of basket options :
  - ☐ 2-Twin Baskets
  - ☐ 1-Full Basket (not available on 14T)

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### APPLICATION

For High Production Gas single Economy frying specify Pitco Solstice Gas Models SG14, 14R, 14T or SG18 tube fryers with the patented Solstice Burner Technology. The dependable blower free atmospheric heating system provides fast recovery to cook a variety of food products. The Solstice gas fryer comes standard with a millivolt thermostat with a thermo-safety pilot, high temperature safety limit switch. The unique Solstice burner and baffle design increases cooking production, lowers flue temperature and improves working environment compared to previous models.

### MODELS AVAILABLE

- ☐ SG14 (40-50 lbs, 14 x14" fry area, 110 Kbtu/hr)
- ☐ SG14R (40-50 lbs, 14 x14" fry area, 122 Kbtu/hr)
- ☐ SG14T (20-25 lbs, 7 x14", 50 Kbtu/hr per side for *this twin tank, 100 Kbtu/hr total*)
- ☐ SG18 (70-90 lbs, 18 x 18" fry area, 140Kbtu/hr)

### ACCESSORIES (AT ADDITIONAL COST)

- ☐ Stainless Steel back
- ☐ 9" (22.9 cm) adjustable, non locking rear & front locking casters
- ☐ Flexible gas hose with disconnect and restraining cable
- ☐ Tank cover
- ☐ 3-Triple Baskets (not available on 14T)

SOLSTICE GAS (SG) Series Single Economy SG14, 14R, 14T, 18 Fryer



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • [www.pitco.com](http://www.pitco.com)

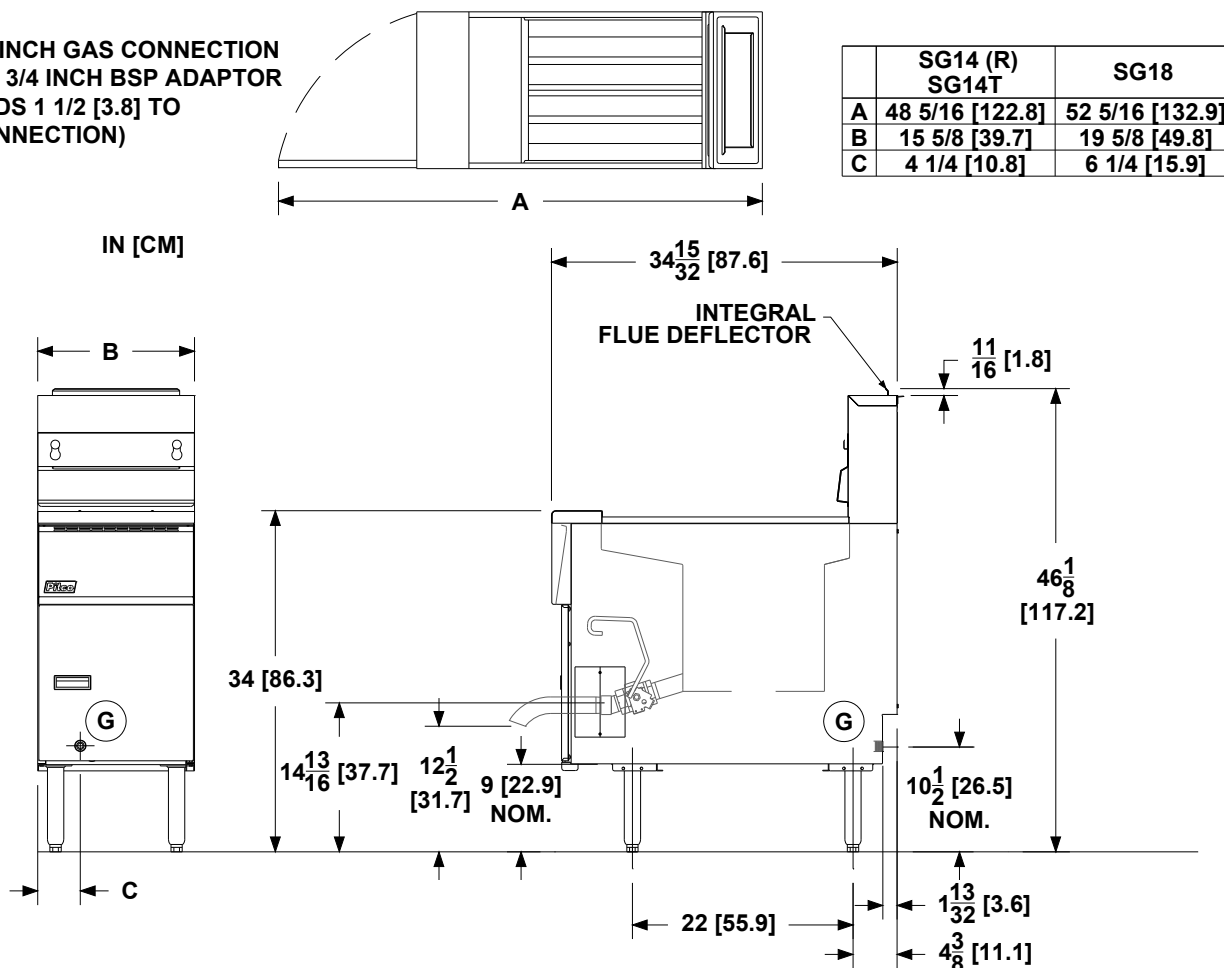
L10-293 Rev 2 04/19

Printed in the USA

# SOLSTICE GAS (SG) Series Single Standalone SG14, 14R, 14T, 18 Fryer

SOLSTICE GAS (SG) Series Single Standalone SG14, 14R, 14T, 18 Fryer

ⓖ 3/4 INCH GAS CONNECTION  
(CE 3/4 INCH BSP ADAPTOR  
ADDS 1 1/2 [3.8] TO  
CONNECTION)



	SG14 (R) SG14T	SG18
A	48 5/16 [122.8]	52 5/16 [132.9]
B	15 5/8 [39.7]	19 5/8 [49.8]
C	4 1/4 [10.8]	6 1/4 [15.9]

## INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity
SG14 & 14R	14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 - 12.7 cm)	40 - 50 Lbs (18 - 23 kg)
SG14T per side	7 x 14 in (17.7 x 35.6 cm)	3-1/4 - 5 in (8.3 - 12.7 cm)	20 - 25 Lbs (9 - 11 kg)
SG18	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 - 12.7 cm)	75 Lbs (34 kg)

## FRYER SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
SG14 & 14R	208 Lbs (95 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft <sup>3</sup> (1.0m <sup>3</sup> )
SG14T per side	230 Lbs (104 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft <sup>3</sup> (1.0m <sup>3</sup> )
SG18	226 Lbs (103 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft <sup>3</sup> (1.0m <sup>3</sup> )

## INSTALLATION INFORMATION

### GAS SYSTEM REQUIREMENTS

Gas Type	Store Supply Pressure *	Burner Manifold Pressure *	* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)	
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)	

### CLEARANCES (Do Not Curb Mount)

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2cm)	6" (15.2cm)	0"	0"	

### SHORT FORM SPECIFICATION

Provide Pitco Solstice Gas Model (SG xxx) tube fired high production gas floor fryer. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, stainless steel peened tank, stainless front, door, sides. Blower Free atmospheric burner system, with millivolt thermostat and thermo-safety pilot, separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge. Provide options and accessories as follows:



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We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.



## S-SERIES RESTAURANT RANGE

### 60" SERIES



S60DD-3GR shown

#### Standard Exterior Features

- 60-3/4" wide open top with stainless steel front, sides and removable shelf.
- 28,000 BTU NAT (24,000 BTU LP) **PATENTED**, one-piece cast iron, non-clog burners with Lifetime Warranty.
- Stainless steel front, sides and removable shelf.
- 1/2" smooth, polished steel griddle plate with raised sides on 24" and 36" wide griddles [available in manual or thermostatic, left (L) or right (R)]
- 1" smooth, polished steel griddle plate with raised sides on 48" wide griddles
- 4" Stainless steel front rail with closed, welded end caps
- Individual, removable cast iron grate tops (rear holds up to 14" stock pot).
- Two (2) removable, one-piece crumb drawer under burners
- Metal knobs w/ red stripe
- Hinged, lower valve panel
- Quadrant spring doors with ergonomic chrome handle
- 6" stainless steel, adjustable legs
- Factory installed pressure regulator

- ☐ S60DD-2G/T - 6 Burners, 24" Griddle, 2 Standard Ovens
- ☐ S60AA-2G/T - 6 Burners, 24" Griddle, 2 Convection Ovens
- ☐ S60AD-2G/T - 6 Burners, 24" Griddle, 1 Convection Oven, 1 Standard Oven
- ☐ S60DC-2G/T - 6 Burners, 24" Griddle, 1 Standard Oven, 1 Cabinet
- ☐ S60AC-2G/T - 6 Burners, 24" Griddle, 1 Convection Oven, 1 Cabinet
- ☐ S60CC-2G/T - 6 Burners, 24" Griddle, 2 Cabinets
- ☐ S60DD-3G/T - 4 Burners, 36" Griddle, 2 Standard Ovens
- ☐ S60AA-3G/T - 4 Burners, 36" Griddle, 2 Convection Ovens
- ☐ S60AD-3G/T - 4 Burners, 36" Griddle, 1 Convection Oven, 1 Standard Oven
- ☐ S60DC-3G/T - 4 Burners, 36" Griddle, 1 Standard Oven, 1 Cabinet
- ☐ S60AC-3G/T - 4 Burners, 36" Griddle, 1 Convection Oven, 1 Cabinet
- ☐ S60CC-3G/T - 4 Burners, 36" Griddle, 2 Cabinets
- ☐ S60DD-4G/T - 2 Burners, 48" Griddle, 2 Standard Ovens
- ☐ S60AA-4G/T - 2 Burners, 48" Griddle, 2 Convection Ovens
- ☐ S60AD-4G/T - 2 Burners, 48" Griddle, 1 Convection Oven, 1 Standard Oven
- ☐ S60DC-4G/T - 2 Burners, 48" Griddle, 1 Standard Oven, 1 Cabinet
- ☐ S60AC-4G/T - 2 Burners, 48" Griddle, 1 Convection Oven, 1 Cabinet
- ☐ S60CC-4G/T - 2 Burners, 48" Griddle, 2 Cabinets

#### Standard Oven Features (D)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner
- Equipped with flame failure safety device
- Large 26" wide × 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 2-position rack guides with one removable rack

#### Convection Oven Features (A)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner.
- Equipped with flame failure safety device
- Large 26" wide × 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 1/2 hp, 1710 rpm, 60 cycle, 115V AC high efficiency, permanent split phase motor.
- On/Off switch to allow CO base to operate as a standard oven.
- 5-position rack guides with two (2) removable racks

#### Cabinet Base Features (C)

- Aluminized cabinet base. Optional no-charge doors that open from the center available.

#### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |   |   |  |
|---|---|--|
| <input type="checkbox"/> Casters - all swivel - front with locks  | <input type="checkbox"/> Restraining device       | <input type="checkbox"/> Cabinet base doors (No charge)  |
| <input type="checkbox"/> 10" flue riser   | <input type="checkbox"/> Extra oven racks         | <input type="checkbox"/> Various salamander & cheesemelter mounts available (Please contact factory) |
| <input type="checkbox"/> 3/4" quick disconnect with flexible hose - complies with ANSI Z 21.69 (Specify 3ft, 4ft or 5ft). | <input type="checkbox"/> Auxiliary griddle plates |  |

#### BIDDING SPECIFICATION

The unit shall be a 60-3/4" wide, S-Series Restaurant Range with the exterior constructed of stainless steel and shall have a 4" stainless steel front rail with closed, welded end caps. The unit shall have 6" stainless steel, adjustable legs. The unit shall come with a 22.5" high stainless steel flue riser with single shelf. The unit shall come with a factory installed regulator.

**OPEN TOP** - The unit shall have 28,000 BTU NAT (24,000 BTU LP) open top burners with individual, removable cast iron grate tops.

**2G/T** - The unit shall have a 24", smooth, polished 1/2" thick steel griddle plate with raised sides, to include three (3) 16,000 BTU burners. [specify left (L) or right (R) side]

**3G/T** - The unit shall have a 36", smooth, polished 1/2" thick steel griddle plate with raised sides, to include four (4) 16,000 BTU burners. [specify left (L) or right (R) side]

**4G/T** - The unit shall have a 48", smooth, polished 1" thick steel griddle plate with raised sides, to include five (5) 16,000 BTU burners.

**D** - The unit shall have a 35,000 BTU standard oven with snap action thermostat, adjustable from 175°F to 550°F. The interior shall be enameled and measure 26" wide X 26.5" deep X 14" high, and includes 2-position rack guides with one removable rack.

**A** - The unit shall have a 35,000 BTU convection oven with snap action thermostat, adjustable from 175°F to 550°F. The unit shall include a 1/2 hp split phase motor with on/off switch to allow CO base to operate as a standard oven. The interior shall be enameled and measure 26" wide X 24" deep X 14" high, and includes 5-position rack guides with two removable racks.

**C** - The unit shall have an aluminized cabinet base without doors. Optional, no-charge doors that open from the center available.



Approval Notes: \_\_\_\_\_

Models: ☐ S60DD-2G/T ☐ S60AA-2G/T ☐ S60AD-2G/T ☐ S60DC-2G/T ☐ S60AC-2G/T ☐ S60CC-2G/T  
☐ S60DD-3G/T ☐ S60AA-3G/T ☐ S60AD-3G/T ☐ S60DC-3G/T ☐ S60AC-3G/T ☐ S60CC-3G/T  
☐ S60DD-4G/T ☐ S60AA-4G/T ☐ S60AD-4G/T ☐ S60DC-4G/T ☐ S60AC-4G/T ☐ S60CC-4G/T

S60G

Dimensions shown in inches and (millimeters)



### DIMENSIONS

MODEL	EXTERIOR											COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONNECTION		ELECTRIC	
	WIDTH A	DEPTH B	C	D	E	F	G	H	J	K	L	M	N	O	P*	Q	R	S
S60DD - 2G/T, 3G/T, 4G/T	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	-	-
S60AA - 2G/T, 3G/T, 4G/T	60.75" (1543)	41.75" (1060)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	8.25" (210)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	24.00" (610)	6.00" (152)
S60CC - 2G/T, 3G/T, 4G/T	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	13.50" (343)	-	3.25" (83)	30.25" (768)	-	-

MODEL	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
S60DD - 2G/T, 3G/T, 4G/T	26.00" (660)	26.50" (673)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft. 3.75 cu.m.	860 lbs. 390 kg.
S60AA - 2G/T, 3G/T, 4G/T	26.00" (660)	24.00" (610)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft. 3.75 cu.m.	860 lbs. 390 kg.
S60CC - 2G/T, 3G/T, 4G/T	-	-	-	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft. 3.75 cu.m.	860 lbs. 390 kg.

#### NOTES:

\*Gas Connection will be located on opposite side of griddle location (if griddle is located on the left the gas connection will be moved to the right side).

Dimensions shown in inches and (millimeters)

### UTILITY INFORMATION

GAS TYPE	BURNERS (BTU/EACH)					
	OPEN TOP BURNER	STANDARD OVEN	CONVECTION OVEN	GRIDDLE		
				24"	36"	48"
NATURAL	28K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K
LP	24K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K

- Each unit has a 3/4", male, rear gas connection.
- Minimum inlet pressure - Natural Gas is 7" W.C.  
- Propane Gas is 11" W.C.
- Each convection oven is standard 115/60/1 furnished with 6' cord with 3-prong plug. Total max amps is 5.9.
- Optional - 208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps is 2.7.

### MISCELLANEOUS

- For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.
- Check local codes for fire, installation and sanitary regulations.
- Clearance to noncombustible construction is 0" for all tops and bases.
- If using Flex-Hose, the I.D. should not be smaller than the I.D. of the manifold of the unit to which it is being connected.
- If casters are used, a restraining device should be used to eliminate undue strain on the flex hose.
- Install under vented hood.
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven.

#### NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

### DISCLAIMER

- NON-Quarry Tile Floor Policy** - "If installing on any NON-Quarry Tile floor (flooring other than quarry tile, cement or natural stone), contact the factory for installation options as damage due to improper installation is not covered under warranty.
- Oversized Cookware Use Policy** - "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**







## SteamCraft® Ultra 5

COUNTER TYPE DESIGN, PRESSURELESS CONVECTION  
STEAMER, ELECTRIC STEAM GENERATOR, 16 KW

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
FCSI Section 11400 \_\_\_\_\_  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

### Models

- 21-CET-16



Shown with optional  
Electronic Timer

### Short Form Specifications

Shall be CLEVELAND, SteamCraft® Ultra 5, one compartment, Counter-Type Steamer, Model 21-CET-16, \_\_\_volts, 16.5 KW, \_\_\_Hz, 3 phase, heavy duty all Stainless Steel construction; rear mounted, insulated Steam Generator with Remote Probe Type Water Level Controls and Automatic Steam Generator Blowdown with "Water Jet" Drain Cleaning feature.

### Standard Features

- Cooking Capacity for up to five 12" x 20" x 2 1/2" deep Cafeteria Pans.
- Innovative PowerPak Electric Steam Generator: Two Special Stainless Steel Fire Bar Heating Element. Strong 14 Gauge Stainless Steel Construction. Large 5 gallon generator reservoir for faster steam cooking production. Fully insulated rear mounted steam generator.
- Easy Access Cleaning Port: Generator Cleaning Port located on the outside, top of the unit. Not necessary to remove hot panels or pan rack guides.
- Instant Steam Stand By Mode: Hold generator at a steaming temperature. Allows unit to start cooking instantly.
- Durable 14 Gauge, Stainless Steel Construction: For cavity and steam generator.
- One 60 Minute Electro-Mechanical Timer and Switch for manual operation: Audible signal for cooking time completion.
- Main Power On/Off Switch: With Automatic Water Fill.
- Exclusive Steam Cooking Distribution System: Maintenance Free Exclusive Brass Steam Jets produce a high velocity convection steam without fans. Coved Corner design in cooking compartment distributes heat evenly, and is easy to keep clean. Creased top & bottom enhance drainage. Cold water condenser behind drain maintains a dry steam. Fully Insulated cooking compartment for thermal efficiency. Removable Stainless Steel Slide Racks for easy cleaning.
- Automatic Generator Drain: Contains a "Water Jet" Spray Rinse Drain Cleaning Cycle to keep drain clear.
- Exclusive Automatic Remote Probe Type Water Level Control: Separate from the generator for easy access.
- Exclusive "Cool to the Touch" Two-Piece Compartment Door Design: Free floating inner door with reversible gasket provides an air tight seal. Stainless Steel Slam/Latch Door Latch mechanism for reliability.
- Left Hand Door Hinging: Compartment Doors hinged on the left, controls on the right.
- Available in most voltages, three phase only.
- 4" Adjustable Legs

### Options & Accessories

- Right hand Door Hinging, Controls on the Left (DHR)
- Electronic Timer with Compensating Load Feature (ETC)
- 34" (864mm) High Stainless Steel Economy Stand, for one 21-CET-16 (UniStand34)
- POSK Pull-Out Shelf Kit for UniStand (P/N 111724)
- URK Pan Rack Kit UniStand (P/N 111726)
- Equipment Stacking Stand Shelf Type (ES2446)
- Dissolve® Descale Solution, 6 one gallon container w/quart markings (106174)
- Cafeteria Pans in depths of 1", 2 1/2" and 4"
- Water Filters

Steamcraft® Generator Style High Speed Convection Steamers

KE004046-10

760 Beta Drive, Unit D  
Mayfield Village, Ohio 44143

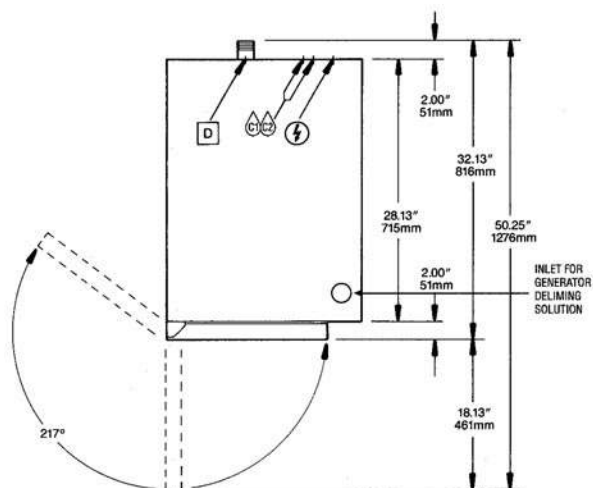
Tel 1.216.481.4900  
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Section 3, Page 3  
5586A 06 / 2021

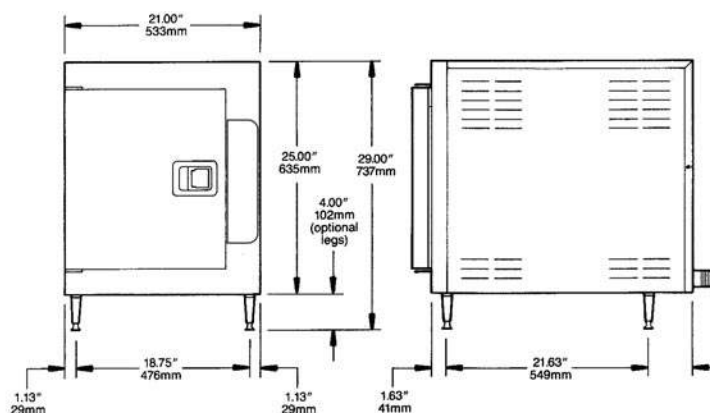




# Steamcraft® Generator Style High Speed Convection Steamers

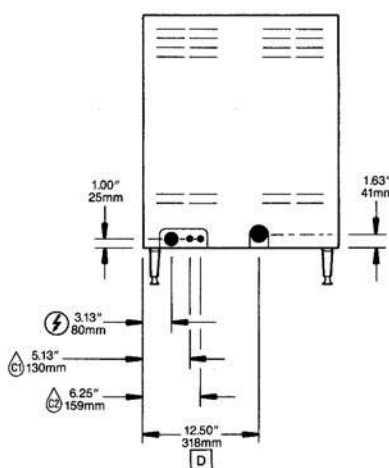


TOP VIEW



FRONT VIEW

RIGHT SIDE VIEW



REAR VIEW

## COMPARTMENT HAS CAPACITY FOR:

- Five, 12" x 20" x 2 1/2" deep Cafeteria Pans

## WATER QUALITY REQUIREMENTS (Boilers, Generators)

TDS:	50-250 ppm
Hardness:	50 - 200 mm (3 - 12 gpg)
pH value:	7.0 - 8.5
CL (Chloride):	max 50 ppm
Cl2 (free chlorine):	max 0.1 ppm
SiO2 (silica):	max 13 ppm
NH2Cl: (mono-chloramine)	max 0.1 ppm
Total Alkalinity:	50 - 100 ppm

## SHIPPING WEIGHTS & DIMENSIONS

Weight	Width	Depth	Height
248 lbs	30"	35"	36"

ELECTRIC ⚡					WATER 💧		DRAINAGE 📏		CLEARANCE	
Volts	Watts	Ph	Amps	Wire	Cold water: 35 psi min., 60 psi max.		1 1/4" N.P.T. IPS-M  Do not connect other units to this drain.		Right - 3", Left - 3", Rear - 3" (12" on control side if adjoining wall or equipment is over 30" high for service access)  Contact factory for variances to clearances.	
208	16,300	3	45.9	3	Two 3/4" NH-F (Garden Thread) Connections. Use NSF approved hose.		Drain line must be vented.			
220	13,694	3	36.5	3	C1 one for Condenser		No PVC pipe for drain.			
240	16,300	3	39.8	3	C2 one for Steam Generator					
440	13,694	3	18.2	3						
480	16,300	3	19.9	3						
360	14,621	3	23.8	4						
380	16,300	3	25.1	4						
415	16,300	3	23.0	4						

### NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.  
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.  
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L./NSF#4.

(NOT TO SCALE)

760 Beta Drive, Unit D  
Mayfield Village, Ohio 44143

Tel 1.216.481.4900  
Fax 1.216.481.3782  
Email steam@clevelandrange.com

www.clevelandrange.com  
Section 3, Page 4  
06 / 2021





TRUE MANUFACTURING CO., INC. • U.S.A. FOODSERVICE DIVISION • 2001 East Terra Lane • O'Fallon, Missouri 63366-4434  
ph. 636.240.2400 • toll free 800.325.6152 • fax 636.272.2408 • parts fax 636.272.9471 • www.truemfg.com

PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

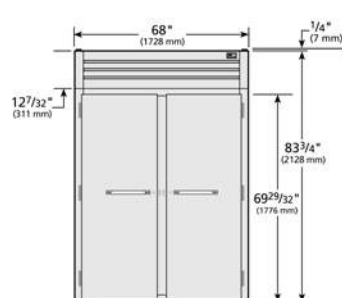
# SPEC SERIES®

ROLL-IN SOLID SWING DOOR REFRIGERATOR

models	STR2RRI-2S	STA2RRI-2S	STG2RRI-2S
--------	------------	------------	------------



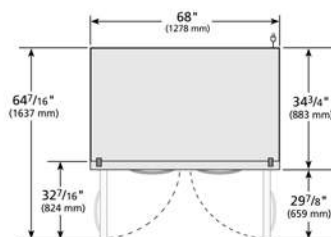
plan view



ELEVATION



RIGHT VIEW



PLAN VIEW

## STR2RRI-2S

Exterior	Stainless steel door, front & sides.
Interior	Stainless steel side walls, back, floor, door liner, & ceiling.

## STA2RRI-2S

Exterior	Stainless steel door, front & sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.

## STG2RRI-2S

Exterior	Stainless steel door, with matching aluminum sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.

## SPECIFICATIONS

Dimensions	in.	mm.
Length	68	1728
Depth †	34 3/4	883
Height *	83 3/4	2128
Electrical	U.S.	International
Horsepower	1/2	N/A
Amps	11.8	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.



115/60/1  
NEMA-5-15R

† Depth does not include 4 1/4" (108 mm) for ramp.

\* Height does not include 1" (26 mm) for system mechanical components.

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



7/20

Printed in U.S.A.

APPROVALS

AVAILABLE AT





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PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

# SPEC SERIES®

ROLL-IN SOLID SWING DOOR REFRIGERATOR

models	STR2RRI-2S	STA2RRI-2S	STG2RRI-2S
--------	------------	------------	------------



## standard features

### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True roll-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.

### CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Designed to accept roll-in racks (inboard castors) with maximum dimensions of 27"L x 29"D x 66"H (686 mm x 737 mm x 1677 mm)(supplied by others).
- One (1) heavy gauge stainless steel ramp.

### DOORS

- Lifetime guaranteed bolt style door locks standard.
- Lifetime guaranteed heavy duty all metal working door handle.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, Three (3) per door section.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

### LIGHTING

- Interior lighting, safety shielded.

### MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C .
- Evaporator epoxy coated to eliminate the potential of corrosion
- Interior bumpers protect cabinet walls from abuse caused by roll-in carts.
- NSF/ANSI Standard 7 compliant for open food product.

### ELECTRICAL

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

### OPTIONAL FEATURES/ACCESSORIES

*(upcharge & lead times may apply)*

- Stainless back. (STR, STA, STG)
- Field reversible hinge.

#### WARRANTY\*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

\*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
ST( )2RRI-2S					



Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

Job Name \_\_\_\_\_

Spec No. \_\_\_\_\_

## BUN PAN RACKS

**FULL SIZE ALL WELDED**

**ALUMINUM OR STAINLESS CONSTRUCTION**

### Custom Sizes Available

ALUMINUM		STAINLESS		Spacing/Capacity	H	W	D
Model	Wt.	Model	Wt.				
399A	53			FL 1-1/2" / 40 Pans	70 1/4"	20 1/2"	26"
400A	45	400S	75	FL 2" / 30 Pans	70 1/4"	20 1/2"	26"
401A	36	401S	57	FL 3" / 20 Pans	70 1/4"	20 1/2"	26"
402A	32	402S	47	FL 4" / 15 Pans	70 1/4"	20 1/2"	26"
403A	30	403S	41	FL 5" / 12 Pans	70 1/4"	20 1/2"	26"
404A	28	404S	35	FL 6" / 10 Pans	70 1/4"	20 1/2"	26"
405A	43	405S	70	FL 2" / 27 Pans	64"	20 1/2"	26"
406A	35	406S	53	FL 3" / 18 Pans	64"	20 1/2"	26"
410A	43	410S	70	SL 2" / 30 Pans	70 1/4"	28 1/2"	18"
411A	33	411S	55	SL 3" / 20 Pans	70 1/4"	28 1/2"	18"
412A	30	412S	44	SL 4" / 15 Pans	70 1/4"	28 1/2"	18"
413A	28	413S	38	SL 5" / 12 Pans	70 1/4"	28 1/2"	18"
414A	26	414S	33	SL 6" / 10 Pans	70 1/4"	28 1/2"	18"
415A	40	415S	65	SL 2" / 27 Pans	64"	28 1/2"	18"
416A	35	416S	50	SL 3" / 18 Pans	64"	28 1/2"	18"

**APPLICATIONS:** Mobile multi-purpose racks for holding, storing and transporting both plastic and aluminum. 18" X 26" Bun Pans, 18" X 13" Pans, and 17" X 25" Fryer Screens.

**CONSTRUCTION:** **Aluminum:** Heavy duty, high tensile extruded aluminum. Type 6063-T5 alloy. Lifetime guarantee against rust and corrosion. **Stainless:** 18 Gauge, 304 Series stainless steel.

**TRAY SLIDES:** Slides are 1" X 1-1/2" extruded aluminum angle heli-arc welded to frame. Bottom load ledge design.

**FRAME AND CROSS SUPPORTS:** Vertical and horizontal frame sections are 1" extruded aluminum tubing and 1" solid flat bar extruded aluminum or stainless.

**CASTERS:** Standard 5" full swivel non-marking casters. Casters are securely bolted to frame to facilitate replacements.

### Options:

- |  |  |
|--|--|
| <input type="checkbox"/> /011 Caster Brakes          | <input type="checkbox"/> /VB Vertical Bumper       |
| <input type="checkbox"/> /052 5" X 2" Caster Upgrade | <input type="checkbox"/> /009 Pan Stop Aluminum    |
| <input type="checkbox"/> /5B HD Caster Brakes        | <input type="checkbox"/> /010 Pan Stop Stainless   |
| <input type="checkbox"/> /CC Card Clip Aluminum      | <input type="checkbox"/> /PG Pan Stop Gravity      |
| <input type="checkbox"/> /022 Corner Bumpers (2)     | <input type="checkbox"/> /015 Pan Stop Web-Strap   |
| <input type="checkbox"/> /024 Corner Bumpers (4)     | <input type="checkbox"/> /BA Solid Bottom Aluminum |
| <input type="checkbox"/> /PB Perimeter Bumper        | <input type="checkbox"/> /A Solid Top Aluminum     |



Notes

55 Channel Drive • Port Washington, NY 11050-2216

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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

S/S #

Model:

**T-49-HC**

**T-Series:**

*Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant*



## T-49-HC

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

### Bottom mounted units feature:

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

## ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
T-49-HC	2	6	54 1/8 1375	29 1/2 750	78 3/8 1991	1/2 1/3	115/60/1 230-240/50/1	5.4 2.4	5-15P ▲	9 2.74	450 205

\* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

5/20

Printed in U.S.A.

Model:

**T-49-HC****T-Series:***Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant***True**®**STANDARD FEATURES****DESIGN**

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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

**CABINET CONSTRUCTION**

- Exterior - Stainless steel front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

**DOORS**

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

**SHELVING**

- Six (6) adjustable, heavy duty PVC coated wire shelves 24 5/16" L x 22 3/8" D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

**LIGHTING**

- LED Interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

**MODEL FEATURES**

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

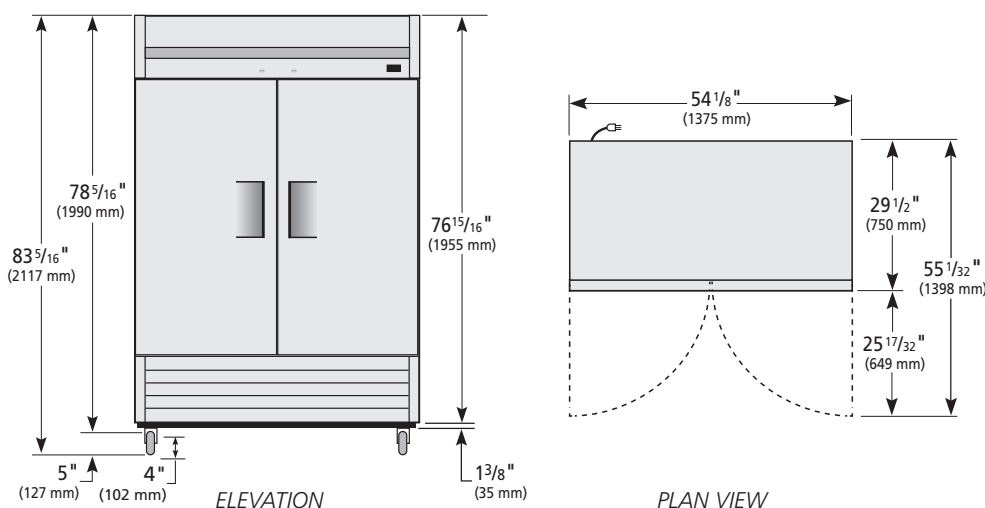
**ELECTRICAL**

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

115/60/1  
NEMA-5-15R**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 1/2" (64 mm) standard legs.
- ☐ Alternate door hinging (factory installed).
- ☐ Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ☐ Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).

**PLAN VIEW**METRIC DIMENSIONS ROUNDED UP TO THE  
NEAREST WHOLE MILLIMETERSPECIFICATIONS SUBJECT TO CHANGE  
WITHOUT NOTICE

Model	Elevation	Right	Plan	3D	Back
T-49-HC					

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**TRUE MANUFACTURING CO., INC.**  
**U.S.A FOODSERVICE DIVISION**

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 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

S/S #

Model:

**T-49F-HC**

**T-Series:**

*Reach-In Solid Swing Door Freezer with Hydrocarbon Refrigerant*



## T-49F-HC

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- ▶ Stainless steel solid doors and front. The very finest stainless with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

### Bottom mounted units feature:

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

## ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
T-49F-HC	2	6	54 1/8 1375	29 1/2 750	78 3/8 1991	1 1	115/60/1 230-240/50/1	9.6 5.5	5-15P ▲	9 2.74	480 218

\* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

5/20

Printed in U.S.A.



Model:  
**T-49F-HC**

**T-Series:**  
*Reach-In Solid Swing Door Freezer with  
Hydrocarbon Refrigerant*

**True**®

## STANDARD FEATURES

### DESIGN

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

### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy cleaning. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

### CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.

- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

### DOORS

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

### SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 24 <sup>5</sup>/<sub>16</sub>" L x 22 <sup>3</sup>/<sub>8</sub>" D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on <sup>1</sup>/<sub>2</sub>" (13 mm) increments.

### LIGHTING

- LED Interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

### MODEL FEATURES

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

### ELECTRICAL

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



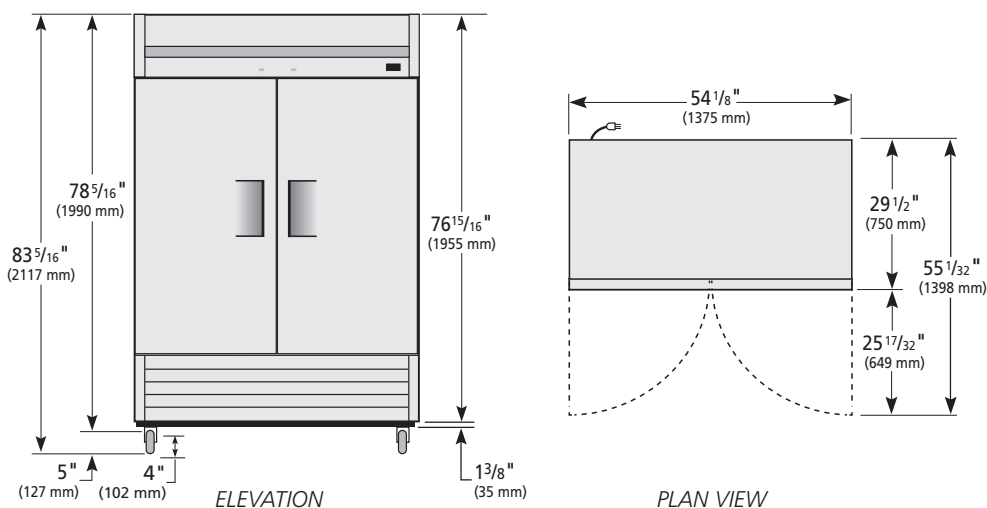
115/60/1  
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ Alternate door hinging (factory installed).
- ☐ Novelty baskets.
- ☐ Additional shelves.
- ☐ Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).
- ☐ Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).

## PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE  
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE  
WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
T-49F-HC					

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# Flat Top Work Tables

## 16 Ga. Stainless Steel Work Tables



Use your smart phone to scan the above QR code to visit our website:  
www.bk-resources.com



### Certifications:



### Features:

- Two (2) Sound Deadened Integrally Welded 5" "C" Channels to Reinforce and Maintain Level Working Surface
- Legs 1 5/8" Diameter

### Options:

- Single & Double Overshelves
- Drawer Assemblies
- Casters
- Upgraded Bullet Feet
- Extra Shelves
- Adjustable Table Mount Pot Rack

### Material:

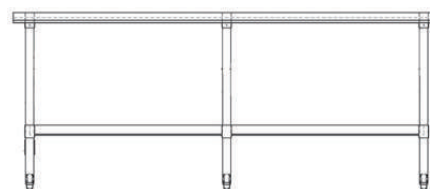
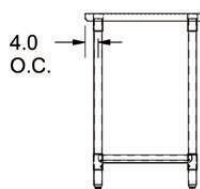
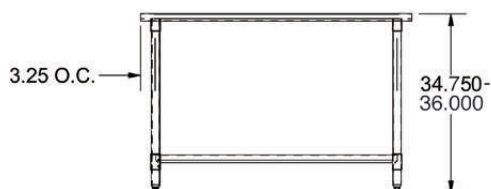
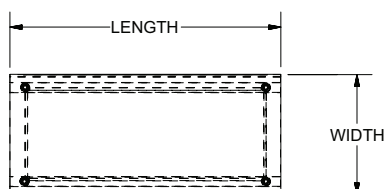
#### CTT Series: S/S w/ Galvanized Legs & Undershelf

- T-304 16 ga. Stainless Steel Top
- Galvanized Legs & Adjustable Undershelf
- Adjustable High Impact Corrosion Resistant Feet

#### CVT Series: S/S w/ Stainless Steel Legs & Undershelf

- T-304 16 ga. Stainless Steel Top
- Stainless Steel Legs & Adjustable Undershelf
- S/S Bullet Feet

CTT Series			CVT Series	
S/S w/ Galv. Legs & Undershelf			S/S w/ S/S Legs & Undershelf	
Length	T-304 S/S 24" Width	T-304 S/S 30" Width	T-304 S/S 24" Width	T-304 S/S 30" Width
24"	CTT-2424	-	CVT-2424	-
30"	CTT-3024	CTT-3030	CVT-3024	CVT-3030
36"	CTT-3624	CTT-3630	CVT-3624	CVT-3630
48"	CTT-4824	CTT-4830	CVT-4824	CVT-4830
60"	CTT-6024	CTT-6030	CVT-6024	CVT-6030
72"	CTT-7224	CTT-7230	CVT-7224	CVT-7230
84"	-	-	CVT-8424	CVT-8430
96"	CTT-9624	CTT-9630	CVT-9624	CVT-9630



TABLES 7 FT. AND LARGER ARE FURNISHED WITH SIX (6) LEGS

PRODUCT DATA SHEET

BK RESOURCES





# Drawer Assemblies

## Stainless Steel Drawer Assembly For Metal or Wood Tables



Use your smart phone to  
scan the above QR code to  
visit our website:  
[www.bk-resources.com](http://www.bk-resources.com)

### Certifications:



Shown as  
BKDWR-2015-ASSY-SS



Shown as  
BKDWR-2020-ASSY-L-PL

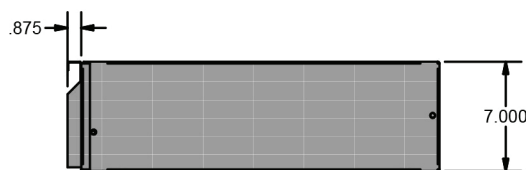
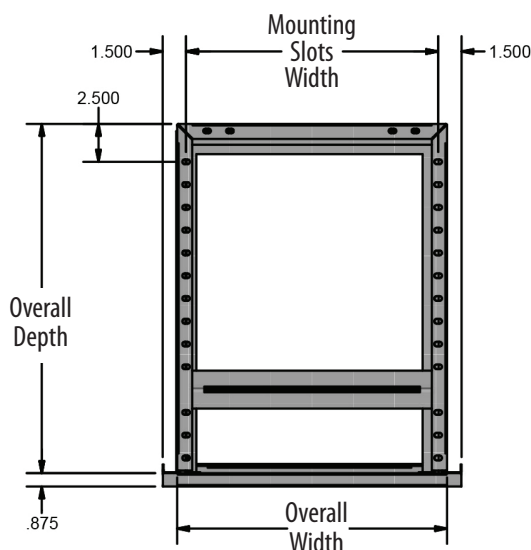
### Features:

- ADA Compliant
- 200 lb Capacity
- Pan Easily Removes For Cleaning
- 5" Deep Pans

### Options:

- Drawer Assemblies are designed to be used with metal or wood tables
- Universal mounting kit included to attach to metal tables
- 20 x 20 and 20 x 15 fit both 24", 30", and 36" table depths

Part Number	NSF	Drawer Pan Size (d x w)	Overall Depth	Overall Width	Mounting Slots Width	Lock Included	Pan Material
BKDWR-1820-ASSY-SS	✓	15" x 20"	17"	23 1/4"	22"	No	S/S
BKDWR-1820-ASSY-L-SS	✓	15" x 20"	17"	23 1/4"	22"	Yes	S/S
BKDWR-2020-ASSY-SS	✓	20" x 20"	23"	23 1/4"	22"	No	S/S
BKDWR-2020-ASSY-L-SS	✓	20" x 20"	23"	23 1/4"	22"	Yes	S/S
BKDWR-2015-ASSY-SS	✓	20" x 15"	23"	17 7/8"	16 5/8"	No	S/S
BKDWR-2015-ASSY-L-SS	✓	20" x 15"	23"	17 7/8"	16 5/8"	Yes	S/S
BKDWR-1820-ASSY-PL		15" x 20"	17"	23 1/4"	22"	No	Plastic
BKDWR-1820-ASSY-L-PL		15" x 20"	17"	23 1/4"	22"	Yes	Plastic
BKDWR-2020-ASSY-PL		20" x 20"	23"	23 1/4"	22"	No	Plastic
BKDWR-2020-ASSY-L-PL		20" x 20"	23"	23 1/4"	22"	Yes	Plastic
BKDWR-2015-ASSY-PL		20" x 15"	23"	17 7/8"	16 5/8"	No	Plastic
BKDWR-2015-ASSY-L-PL		20" x 15"	23"	17 7/8"	16 5/8"	Yes	Plastic



PRODUCT DATA SHEET

BK RESOURCES







Rolled Rim  
Edge For  
Additional  
Strength

### FEATURES:

Backsplash has tile edge for ease of installation.

Sink bowls are 3/4" coved corner and meet NSF requirements.

Rolled Rim Edge for additional strength.

Sink Bowls are 14" deep for greater capacity.

Adjustable front-to-back cross-bracing

### MATERIAL:

1 5/8" diameter stainless steel legs with 1" adjustable stainless steel bullet feet.

Entire unit is 16 gauge 304 stainless steel.

Gussets - stainless steel.

### MECHANICAL:

- Supply is 1/2" IPS hot & cold.
- Faucet holes on 8" centers.
- Faucets are not included (see accessories).
- Waste drains are 1 1/2" IPS S/S basket type, located in center of sink bowl, and are included.

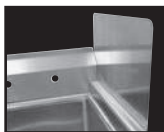
### CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Gussets welded to a die-formed reinforced plate.

### OPTIONAL:



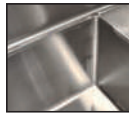
#### K-700

Removable  
Side Splashes  
Fits Left OR Right Side



## FABRICATED ECONOMY SINKS

### Three & Four Compartments



Fabricated Bowls are  
Welded Together at the  
Seams

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_

Model #: \_\_\_\_\_

Project #: \_\_\_\_\_

MODEL #	Length L	Width W	Bowl Size A & B	Drbd. Length C	# Of Drbds.	Drbd. Location	Wt
FC-3-1515	50"	21"	15" x 15"	N/A	0	None	85 lbs.
FC-3-1515-15RorL	62.5"			15"	1	Specify	98 lbs.
FC-3-1515-15RL	75"			15"	2	R & L	120 lbs.
FC-3-1524	50"	30"	15" x 24"	N/A	0	None	180 lbs.
FC-3-1524-24RorL	71.5"			24"	1	Specify	210 lbs.
FC-3-1524-24RL	93"			24"	2	R & L	255 lbs.
FC-3-1620	53"	26"	16" x 20"	N/A	0	None	120 lbs.
FC-3-1620-18RorL	68.5"			18"	1	Specify	225 lbs.
FC-3-1620-18RL	84"			18"	2	R & L	235 lbs.
FC-3-1620-24RL	96"			24"	2	R & L	263 lbs.
FC-3-1620-36RL	120"			36"	2	R & L	300 lbs.
FC-3-1818	59"	24"	18" x 18"	N/A	0	None	135 lbs.
FC-3-1818-18RorL	74.5"			18"	1	Specify	235 lbs.
FC-3-1818-24RorL	80.5"			24"	1	Specify	250 lbs.
FC-3-1818-18RL	90"			18"	2	R & L	245 lbs.
FC-3-1818-24RL	102"			24"	2	R & L	265 lbs.
FC-3-1824	59"	30"	18" x 24"	N/A	0	None	182 lbs.
FC-3-1824-18RorL	74.5"			18"	1	Specify	220 lbs.
FC-3-1824-24RorL	80.5"			24"	1	Specify	230 lbs.
FC-3-1824-18RL	90"			18"	2	R & L	265 lbs.
FC-3-1824-24RL	102"			24"	2	R & L	270 lbs.
†FC-3-2424	79"	30"	24" x 24"	N/A	0	None	243 lbs.
†FC-3-2424-18RorL	92.5"			18"	1	Specify	260 lbs.
†FC-3-2424-24RorL	98.5"			24"	1	Specify	281 lbs.
†FC-3-2424-18RL	108"			18"	2	R & L	295 lbs.
†FC-3-2424-24RL	120"			24"	2	R & L	315 lbs.
FC-3-2028-24RL	108"	34"	20" x 28"	24"	2	R & L	310 lbs.
FC-3-2030-20RL	100"	36"	20" x 30"	20"	2	R & L	318 lbs.
FC-3-2030-24RL	108"			24"	2	R & L	330 lbs.
FC-3-2030-30RL	120"			30"	2	R & L	345 lbs.
†FC-3-2430	77"	36"	24" x 30"	N/A	0	None	225 lbs.
†FC-3-2430-24RorL	99"			24"	1	Specify	310 lbs.
†FC-3-2430-24RL	120"			24"	2	R & L	345 lbs.
†FC-3-2430-30RorL	105"			30"	1	Specify	335 lbs.
†FC-3-2430-30RL	132"			30"	2	R & L	370 lbs.
†FC-3-2430-36RorL	111"			36"	1	Specify	360 lbs.
†FC-3-2430-36RL	144"			36"	2	R & L	410 lbs.
†FC-3-3024	95"	30"	30" x 24"	N/A	0	None	225 lbs.
†FC-3-3024-24RorL	117"			24"	1	Specify	325 lbs.
†FC-3-3024-24RL	138"			24"	2	R & L	360 lbs.
†FC-3-3024-30RorL	123"			30"	1	Specify	350 lbs.
†FC-3-3024-30RL	150"			30"	2	R & L	395 lbs.
†FC-3-3024-36RorL	129"			36"	1	Specify	390 lbs.
†FC-3-3024-36RL	162"			36"	2	R & L	425 lbs.
†FC-3-3030	95"	36"	30" x 30"	N/A	0	None	250 lbs.
†FC-3-3030-24RL	138"			24"	2	R & L	390 lbs.
†FC-3-3030-30RL	150"			30"	2	R & L	435 lbs.
†FC-3-3030-36RL	162"			36"	2	R & L	460 lbs.
†FC-4-1818-18RL	108"	30"	18" x 18"	18"	2	R & L	280 lbs.
†FC-4-1824-18RL	108"	30"	18" x 24"	18"	2	R & L	340 lbs.
†FC-4-2424-24RL	144"	30"	24" x 24"	24"	2	R & L	355 lbs.

† Requires Two Sets of Faucets

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: [customer@advancetabco.com](mailto:customer@advancetabco.com) or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

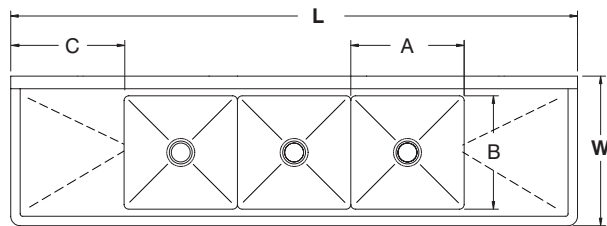
Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933



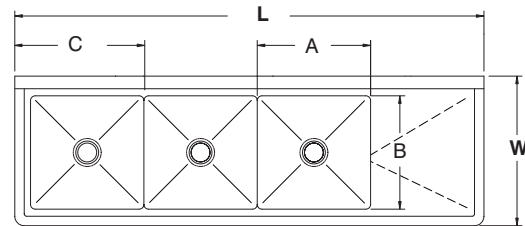
# DIMENSIONS and SPECIFICATIONS

TOL Overall:  $\pm .500''$   
 Interior:  $\pm .250''$

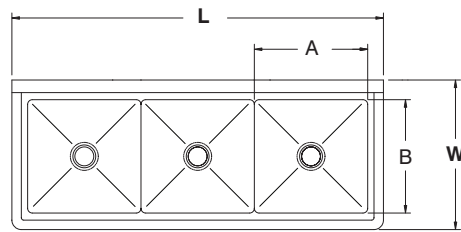
ALL DIMENSIONS ARE TYPICAL



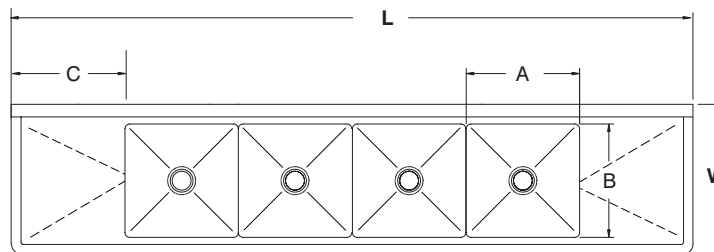
**3 COMP - 2 DRBD**



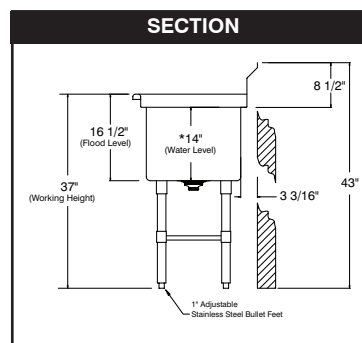
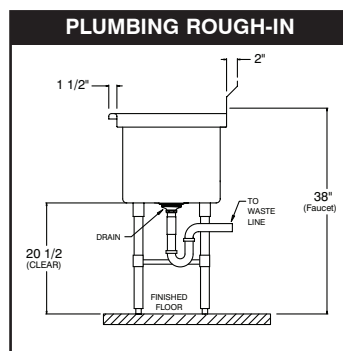
**3 COMP - 1 DRBD**



**3 COMP**



**4 COMP - 2 DRBD**



## ACCESSORIES

	Model #	Qty
DRAINS		
FAUCETS		

## OPTIONAL MODIFICATIONS:

<b>K-450</b>	Extend Drainboard Length (Drainboards over 36" Are Not Creased or Pitched.)
<b>K-470</b>	Modify Bowl Depth

[See our full line of  
Modifications & Accessories on the web!](#)





RESOURCES

888-310-4393 • 120 Frontage Road, Altamont, IL 62411 • [www.bk-resources.com](http://www.bk-resources.com)

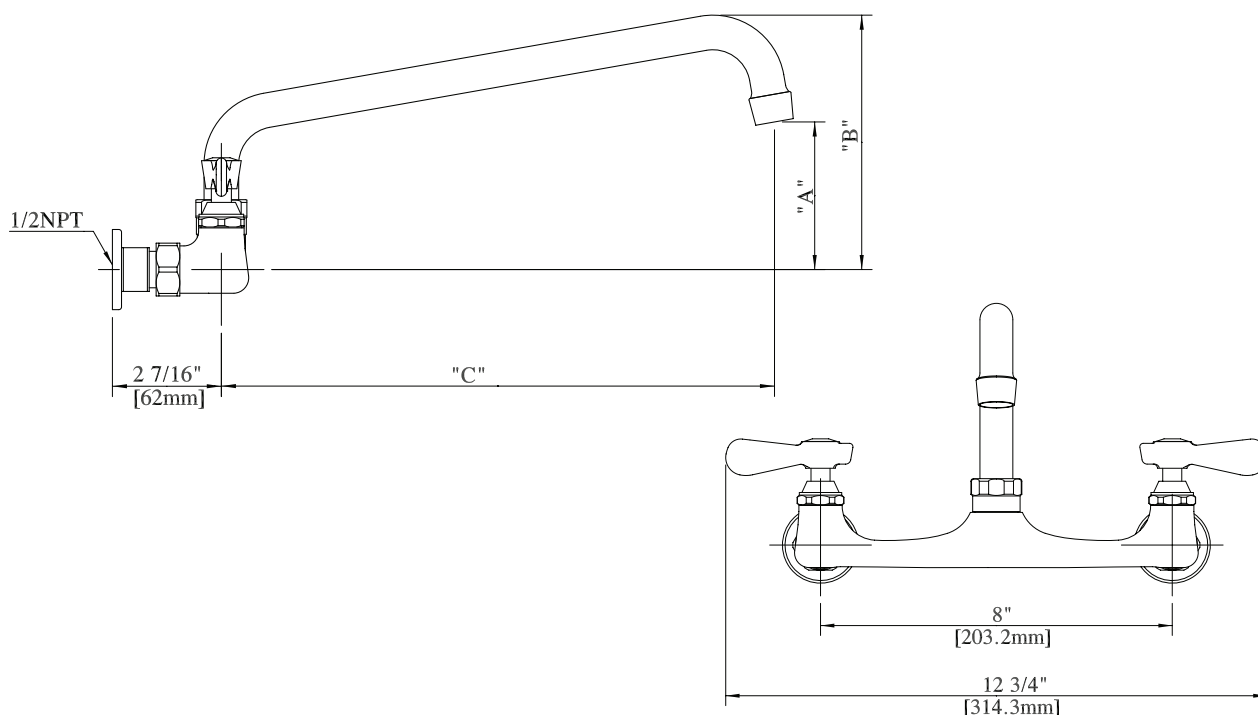
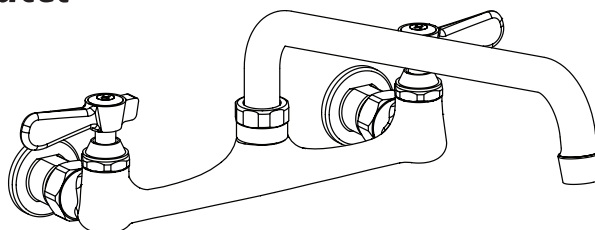
Use your smart phone to  
scan the above QR code to  
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## 8" Splash Mount Standard Duty Faucet with Swing Spout

Model: BKF-8W-G, Lead Free

WARRANTED  
**1**  
YEAR

workFORCE  
SERIES



### Options:



**BKF-C414-VR**  
Vandal Resistant Aerator - .5 GPM

**BK-DMMK-90**  
Faucet Mounting Kit - *SOLD SEPARATELY*

### Product Specifications:

- 1/4 Turn Ceramic Cartridges
- Stainless Steel Valves
- Color Coded Hot & Cold Indicators
- Double O-Ring Spout Seal
- High Polished Chrome Finish
- Lead Free Compliant
- Full Replacement Parts Available

### Product Detail:

Model Number	DIM. A	DIM. B	DIM. C
BKF-8W-6-G	1.88" [47.6]	4.16" [105.6]	6" [152.4]
BKF-8W-8-G	2.31" [58.7]	4.56" [115.8]	8" [203.2]
BKF-8W-10-G	2.69" [68.3]	4.88" [123.8]	10" [254]
BKF-8W-12-G	3.56" [90.5]	5.31" [134.9]	12" [304.8]
BKF-8W-14-G	3.5" [88.9]	5.75" [146]	14" [355.6]
BKF-8W-16-G	3.88" [98.4]	6.09" [154.8]	16" [406.4]

### Certifications:



Certified to NSF/ANSI 61  
Section 9-G



C US



RESOURCES

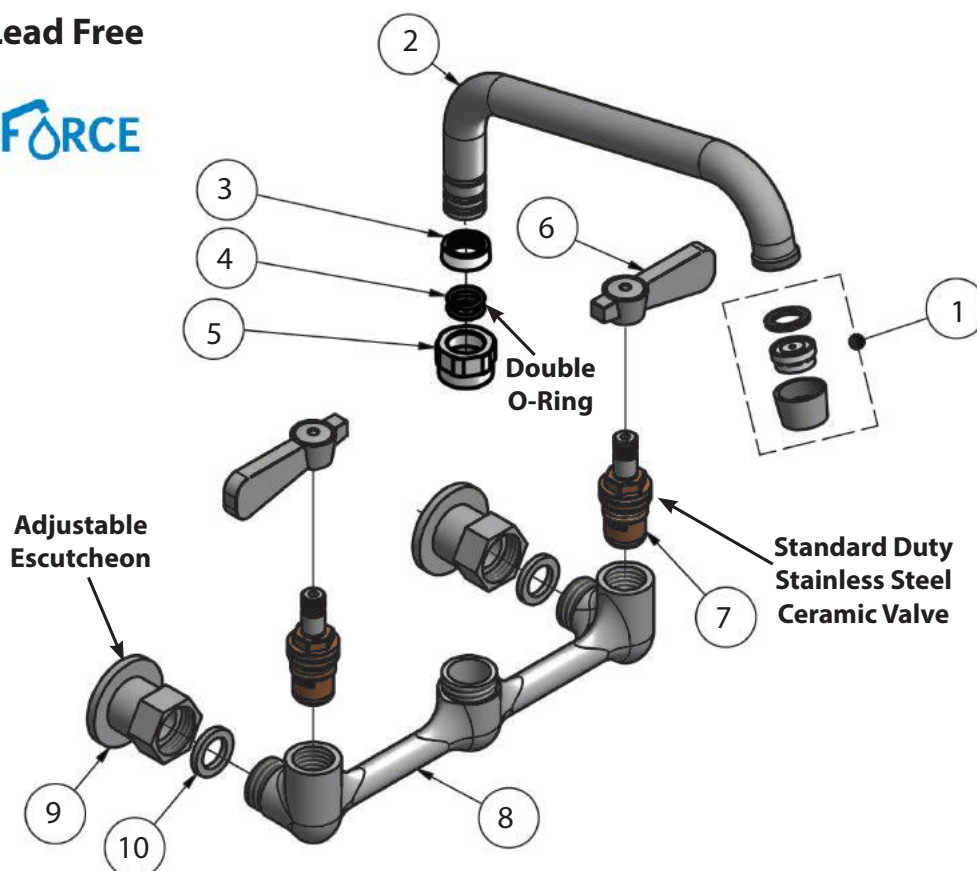
888-310-4393 • 120 Frontage Road, Altamont, IL 62411 • www.bk-resources.com

## 8" Splash Mount Standard Duty Faucet with Swing Spout

Model: BKF-8W-G, Lead Free

WARRANTED  
**1**  
YEAR

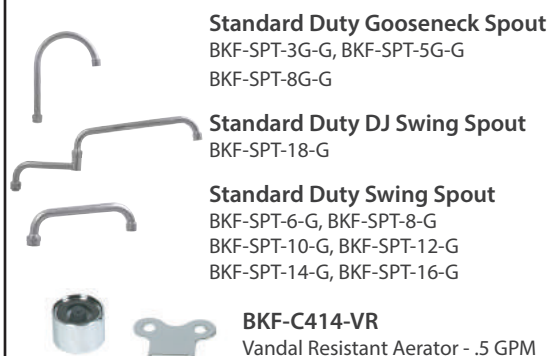
work**FORCE**  
SERIES



### Exploded Parts Detail:

Diagram #	Quantity	Part Number	Description
1	1	BKF-AER	Aerator
2	1	BKF-SPT-XX-G	Spout
3	1	BKF-SPT-SPACER	Spacer
4	2	BKF-SPT-ORING	O-Ring
5	1	BKF-SPT-NUT	Spout Nut
6	2	BKF-SBH	Handle
7	2	(1) BKF-W-HVC-G & (1) BKF-W-CVC-G	Ceramic Valves
8	1	BKF-8W-XX-G	Faucet Body
9	2	BKF-8W-ESC	Valve Mounting Nut
10	2	BKF-8W-ESC-WASHER	0.63 O-Ring

### Optional Spouts & Parts:



BK-DMMK-90

Faucet Mounting Kit - SOLD SEPARATELY



RESOURCES

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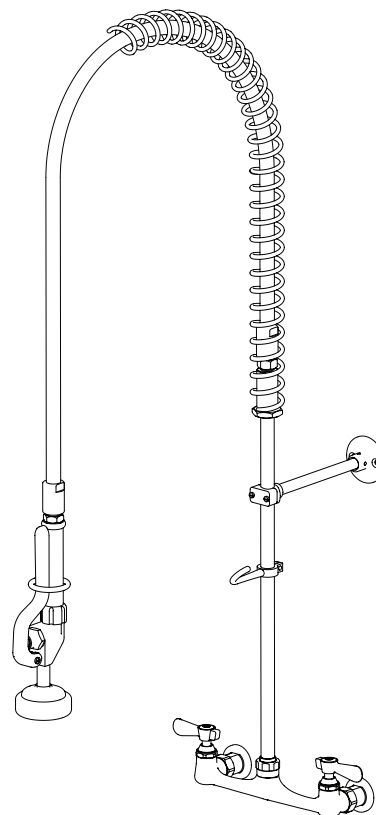
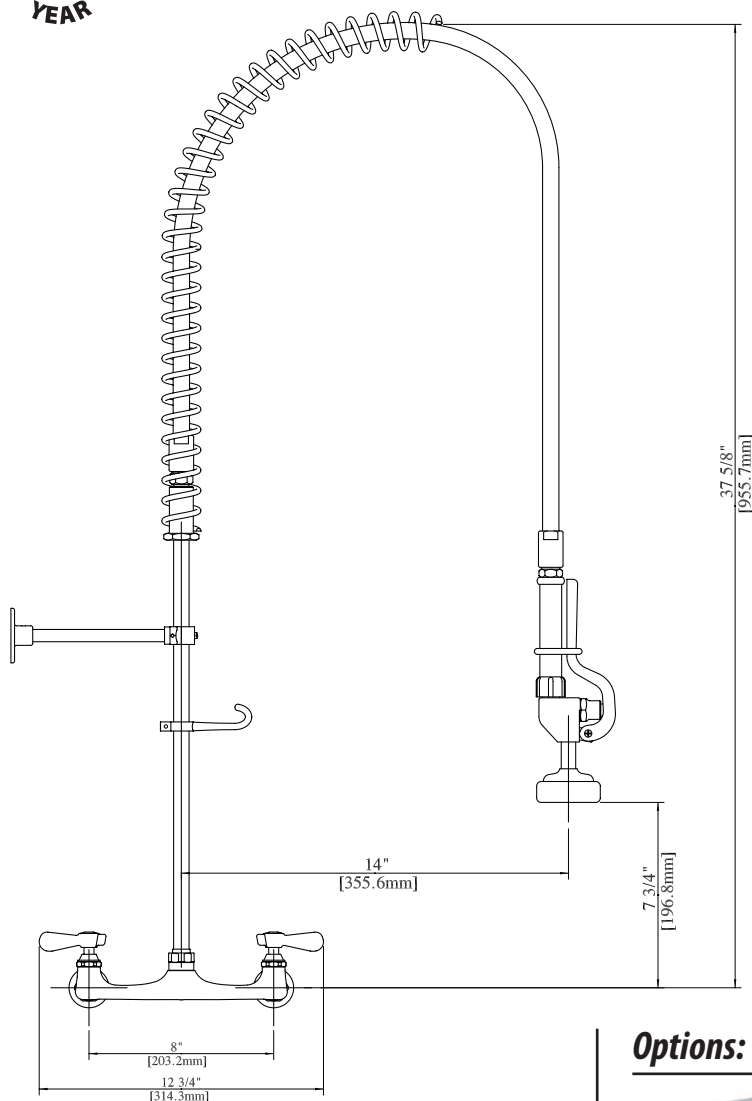
Use your smart phone to  
scan the above QR code to  
visit our website:  
[www.bk-resources.com](http://www.bk-resources.com)

## 8" Value Splash Mount Pre-Rinse

Model: BKF-VSMPR-WB-G, Lead Free

WARRANTED  
**1**  
YEAR

work**FORCE**  
SERIES



### Product Specifications:

- Triple-Ply Hose Rated to 300 PSI
- 12" Wall Bracket
- 1/4 Turn Ceramic Cartridges
- Color Coded Hot & Cold Indicators
- 1/2" Female Inlets

### Options:



**BKF-AF Add A Faucet**  
BKF-AF-8-G, BKF-AF-10-G,  
BKF-AF-12-G, BKF-AF-14-G



### Certifications:



PRODUCT SPECIFICATION SHEET

RESOURCES





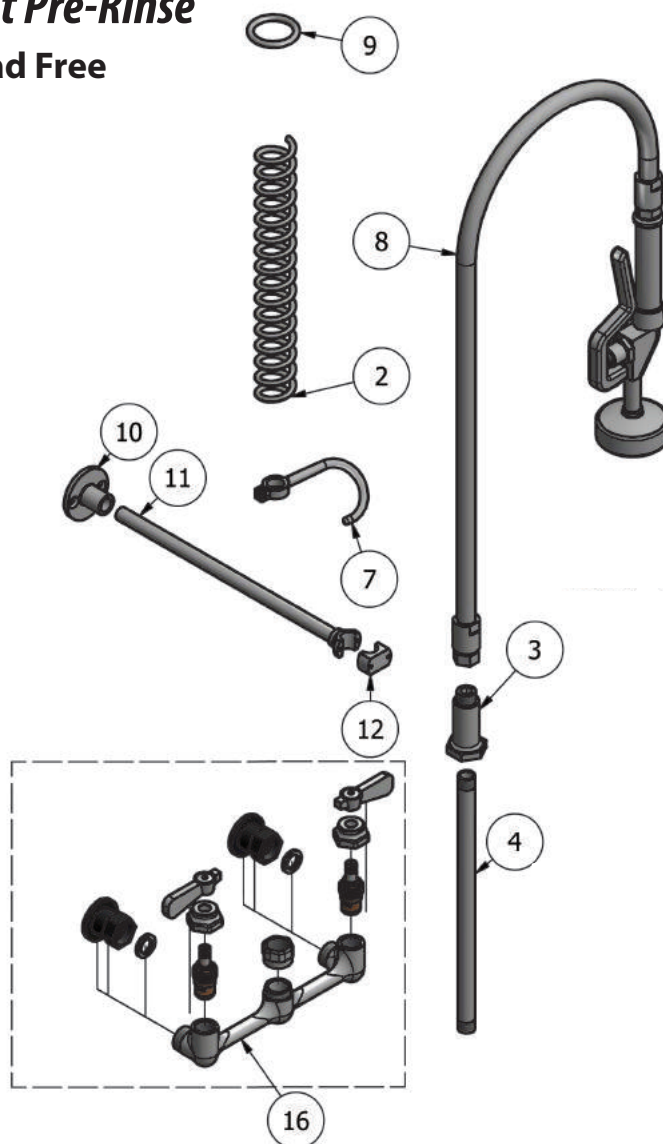
888-310-4393 • 120 Frontage Road, Altamont, IL 62411 • www.bk-resources.com

## 8" Value Splash Mount Pre-Rinse

Model: BKF-VSMPR-WB-G, Lead Free

WARRANTED  
**1**  
YEAR

work**FORCE**  
SERIES



### Exploded Parts Detail:

Diagram #	Quantity	Part Number	Description
2	1	BK-PR-SPRING	Hose Spring
3	1	BK-PR-SPR	Hose Retainer
4	1	BK-PR-18RP-G	Riser Bar
7	1	BK-PR-SHR	Spray Valve Retainer
8	1	BKH-44	Spray Hose
9	1	BK-PR-SHR	Spray Valve Handle Retainer
10	1	BK-PR-WB	Wall Bracket Base
11	1	BK-PR-WB	Wall Bracket Rod
12	1	BK-PR-WB	Wall Bracket Clamp
16	1	BKF-8W-XX-G	8" Splash Mount Faucet

### Options:



**BKF-AF Add A Faucet**  
BKF-AF-8-G, BKF-AF-10-G,  
BKF-AF-12-G, BKF-AF-14-G



PRODUCT SPECIFICATION SHEET

RESOURCES







# RESOURCES

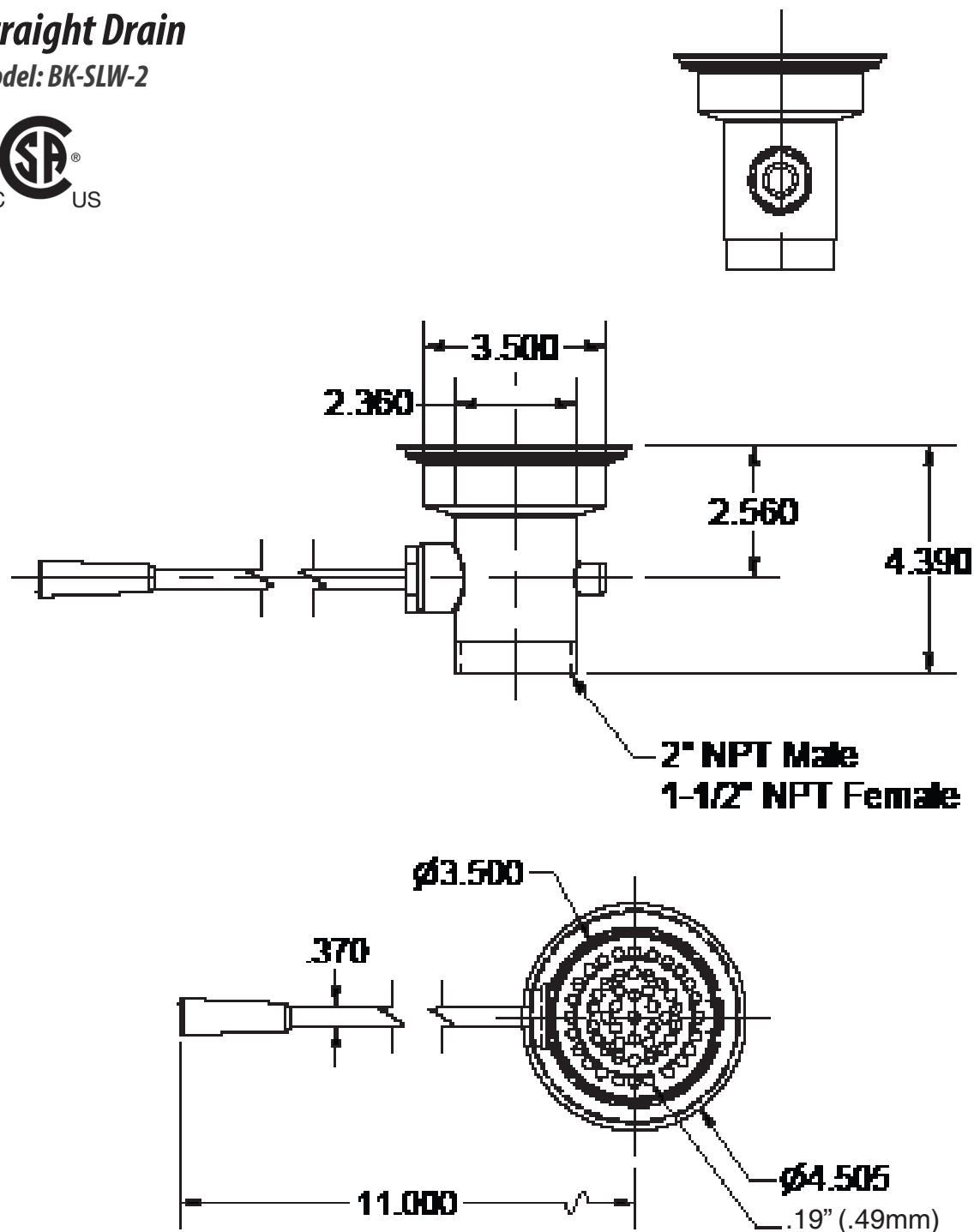
888-310-4393 • 120 Frontage Road, Altamont, IL 62411 • [www.bk-resources.com](http://www.bk-resources.com)



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scan the above QR code to  
visit our website:  
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## Straight Drain

Model: BK-SLW-2



### Product Specifications:

- Dual Functioning Outlet Features 2" Male & 1-1/2" Female Threading
- S/S Strainer
- Fits 3-1/2" Openings
- Zinc Plated Metal

Due to our commitment to improving our products, specifications are subject to change without notice.

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PRODUCT SPECIFICATION SHEET

RESOURCES



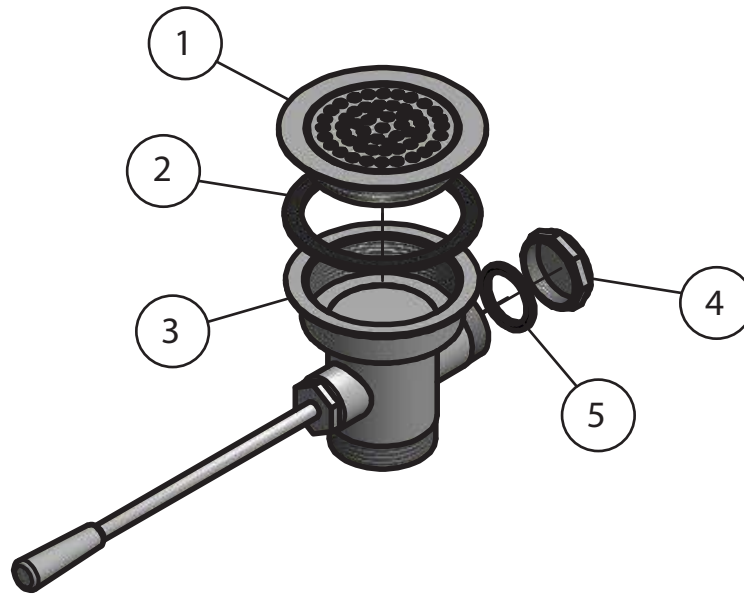


RESOURCES

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## Straight Drains

Model: BK-SLW-2



### BK-SLW-2 - ISO VIEW

Scale = 1:6

#### **Exploded Parts Detail:**

Diagram #	Quantity	Part Number	Description
1	1	LDR-FP	Face Plate
2	1	LDR-W	Washer
3	1	BK-SLW-2	Straight Drain
4	1	BK-3059	Overflow Cap
5	1	BK-3059-W	Washer

Due to our commitment to improving our products, specifications are subject to change without notice.

Page 2/2

PRODUCT SPECIFICATION SHEET

RESOURCES

BK



# CU3030 - 300lb Self-Contained Ice Machine

Prodigy® Undercounter Cuber with Storage



CU3030

## Features and Benefits

- Prodigy® undercounter cubers use significantly less energy and water than other cube ice machines, exceeding Federal energy efficiency regulations.
- AutoAlert™ control panel can communicate operating status and signal when it's time to descale, sanitize and more- making upkeep easier.
- The patented WaterSense adaptive purge control delivers maximum reliability by reducing scale buildup for a longer time between cleanings.
- All external panel components are crafted for optimal aesthetic appeal through superior fit and finish.
- Preventative maintenance is simpler than ever with easily-removed door, top panel and storage bin allowing clear access to all internal components and a diagnostic code display insuring the right fix the first time.
- Includes ice scoop, 6" adjustable legs and 6' power cord.

WaterSense Adaptive Purge Control



## 24 Hour Volume Production

Air Cooled		Water Cooled	
70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C	70°F/21°C 50°F/10°C
313/142 lb/kg		224/102 lb/kg	347/158 lb/kg
		282/128 lb/kg	



## Cube Ice

Common ice form, ideal for mixed drinks.



Small Cube  
7/8" x 7/8" x 3/8"  
(2.22 x 2.22 x .95 cm)



Medium Cube  
7/8" x 7/8" x 7/8"  
(2.22 x 2.22 x 2.22 cm)



## Certification



## Warranty

- 3 years parts and labor on all components.
- 5 years parts and labor on the evaporator.
- 5 years parts on the compressor and condenser.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

# Scotsman®

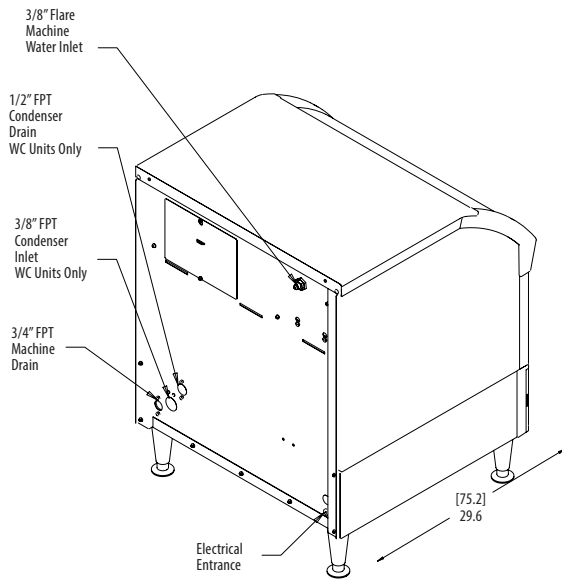
• 101 Corporate Woods Parkway, Vernon Hills, IL 60061 •

• 1-800-SCOTSMAN • Fax: 847-913-9844 • [www.scotsman-ice.com](http://www.scotsman-ice.com) • [customer.relations@scotsman-ice.com](mailto:customer.relations@scotsman-ice.com) •

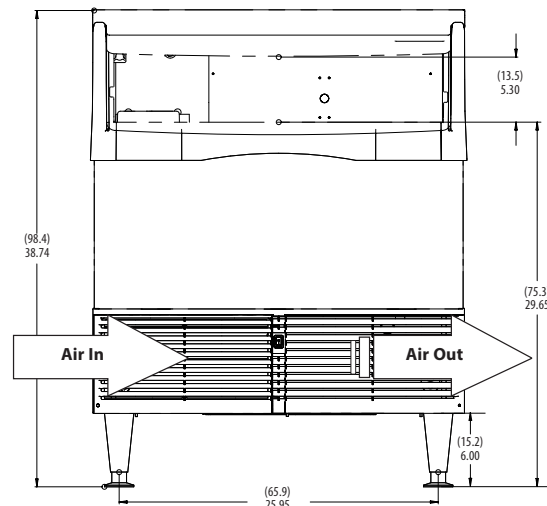
CU3030 - 300lb Self-Contained Ice Machine

## CU3030 - 300lb Self-Contained Ice Machine

Prodigy® Undercounter Cuber with Storage



Installation Note: Allow 6" at back for utility connections



FRONT VIEW



## Specifications

Model Number*	Condenser Unit	Storage lb/kg	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity	Energy Consumption kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C)	Water Usage Gallons/100 lb (liters/45.4 kg)	
								Potable 90°F(32°C)/70°F(21°C)	Condenser 90°F(32°C)/70°F(21°C)
med.	CU3030MA-1	Air 110/50	115/60/1	15	2	Cord	7.35	18.0/68.2	-
	CU3030MA-32	Air 110/50	208-230/60/1	15	2	Cord	7.35	18.0/68.2	-
sm.	CU3030SA-1	Air 110/50	115/60/1	15	2	Cord	7.35	18.0/68.2	-
	CU3030SA-32	Air 110/50	208-230/60/1	15	2	Cord	7.35	18.0/68.2	-
	CU3030SW-1	Water 110/50	115/60/1	15	2	Cord	5.22	18.0/68.2	150/586



## All Models

## Dimensions (W x D x H):

Unit: 30" x 30" x 33"  
(76.2 x 76.2 x 83.8 cm)Shipping Carton: 33" x 33" x 39.5"  
(83.8 x 83.8 x 100.3 cm)

Shipping Weight: 230 lb / 104 kg

BTUs per hour: 5,200

Refrigerant: R-404A



## Accessories

Model Number	Description
KLP85	Kit 6 inch leg SS
KPUFM30	Kit Prodigy undercounter floor mount 30 inch for CU3030 (add .5" to height)

Scotsman recommends all ice machines have water filtration. See Scotsman water filter specification sheet for details.



## Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Remote Cond. Temps	-20°F (-29°C)	120°F (49°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)
Electrical Voltage	-5%	+10%

Specifications and design are subject to change without notice.

CU3030 - 300lb Self-Contained Ice Machine



# Water Filters

SSM Plus and Aqua Patrol Plus® Water Filtration Systems

## Features

### SSM Plus

- Extends the life of your Scotsman machine and provides cleaner, more consistent ice.
- Now with AquaArmor with AgION®, a silver-based anti-microbial compound that reduces the growth of bacteria, microorganisms, algae, mold and slime on ice machine surfaces, preventing premature clogging.
- Ultrafine half-micron filtration, combined with food-grade polyphosphate, assures that chlorine, off-tastes, odors and particles stay out of your ice.
- Filtration can reduce unscheduled water-related maintenance calls by as much as 40%.
- Easy to install and maintain.

### AquaPatrol Plus®

- Leaves chlorine in water to keep machine cleaner longer.
- Polyphosphate feed to inhibit scale build up.
- Easy to install and maintain.
- Tighter pore size now eliminates more undesirable compounds.
- New smaller footprint gives operations more flexibility.

## NSF International Standards

### Standard No. 42: Aesthetic Effects

#### Chemical Unit

- Chlorine reduction, class 1
- Taste and odor reduction

#### Mechanical Filtration Unit

- Particle reduction, class 1
- 99.9% reduction of particles
- 1/2 micron and larger sizes

### Standard No. 53: Health Effects

#### Mechanical Filtration Unit

- Turbidity reduction
- Cyst reduction
- Asbestos reduction

The SSM and AquaPatrol Plus filter and replacement cartridge have been tested and listed by NSF only for the functions listed above. Check for compliance with state and local law and regulations. Do not use where the water is micro-biologically unsafe, or with water of unknown quality without adequate disinfection before or after the unit. Can be used on water that may contain filterable cysts.



SSM3-P



AP3-P



## Certification

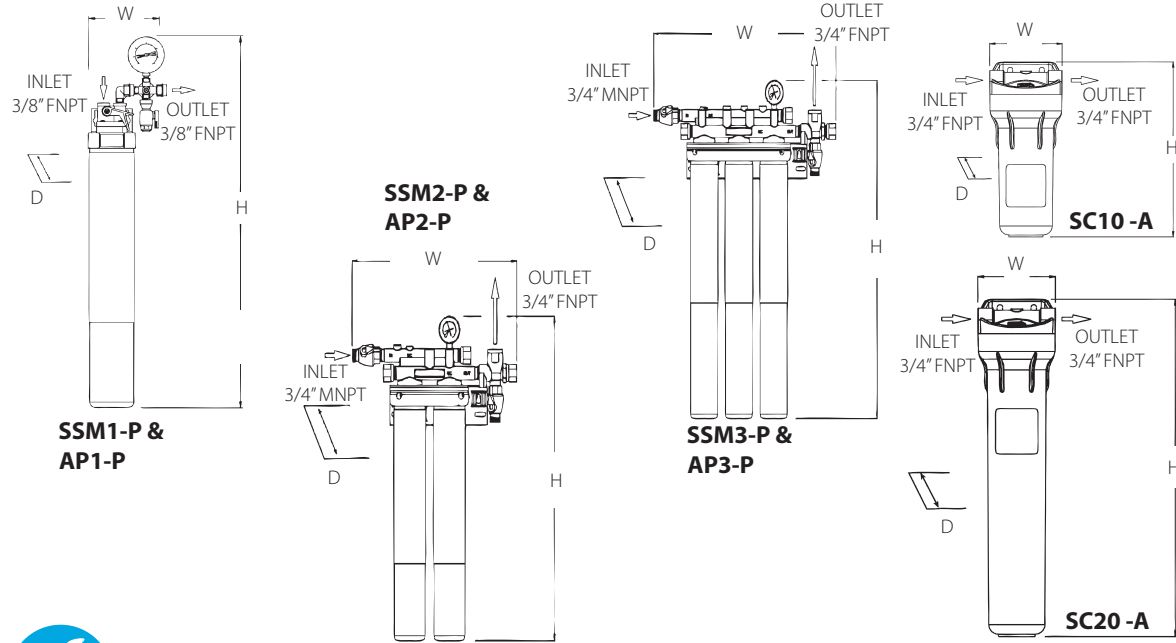


## Warranty

- 5 years on manifold parts only
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

## Water Filters

## SSM Plus and Aqua Patrol Plus® Water Filtration Systems



## Specifications

	Model Number	Dimensions			Description	Maximum Flow (gallons/minute)
		W	D	H		
SSM Plus	SSM1-P	5.6	4.75	30.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	1.67
	SSM2-P	16.6	5.5	29.26	Double System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	3.34
	SSM3-P	21	5.5	29.26	Triple System for Cubers over 1,300 lb (544 kg)	5.01
AquaPatrol Plus®	AP1-P	5.6	4.75	21.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	2.1
	AP2-P	16.6	5.5	19.26	Double System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	4.2
	AP3-P	21	5.5	19.26	Triple System for Cubers over 1,300 lb (544 kg)	6.3
Coarse Pre-Filter	SC10-A	5.16	5.5	12.44	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	5
	SC20-A	5.16	5.5	22.44	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	10



## Shipping

Model Number	Dimensions	Weight (lb/kg)
SSM1-P:	21" x 10" x 6"	7/3
SSM2-P:	26" x 16" x 13"	11/5
SSM3-P:	26" x 16" x 13"	16/7
AP1-P:	10" x 21" x 6"	7/3
AP2-P:	16" x 26" x 13"	11/5
AP3-P:	16" x 26" x 13"	16/7
SC10-A:	6" x 6" x 17"	5/2
SC20-A:	6" x 6" x 26"	11/5



## Accessories

Model Number	Description
SC10RC40	SC10 Replacement Filter (package of 40)
SC20RC20	SC20 Replacement Filter (package of 20)
SSMRC1	Replacement Cartridge for SSM Plus (package of 1)
SSMRC6	Replacement Cartridge for SSM Plus (package of 6)
APRC6-P	Replacement Cartridge for AquaPatrol Plus® (package of 6)
APRC1-P	Replacement Cartridge for AquaPatrol Plus® (package of 1)

Scotsman recommends all ice machines have water filtration.



## Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)

Specifications and design are subject to change without notice.





# iT0300 Ice Cube Machine

## Models

☐ IDT-0300A

☐ IYT-0300A

☐ IDT-0300W

☐ IYT-0300W


LOW PROFILE MODEL ONLY 16.5" (42 cm) HIGH



Indigo Series iT-300  
Ice Machine on D-400 Bin  
\*Ice Machine and Bin sold separately

## Ice Machine Electric

115/60/1 standard.  
(208-230/60/1 and 230/50/1 also available.)

### Minimum circuit ampacity:

Air-cooled: 115v: 8.8      208-230v: 4.2  
Water-cooled: 115v: 7.9      208-230v: 3.8

### Maximum fuse size:

15 amps 1ph

## Specifications

### BTU Per Hour:

4,600 (average), 5,450 (peak)

### Refrigerant:

R410A CFS - Free Lowers global  
warming by 48%

### Operating Limits:

- Ambient Temperature Range:  
40 to 110 F (4.4 to 43.3 C)  
Water Temperature Range:  
40 to 90 F (4.4 to 32.2 C)
- Potable Water Pressure:  
Min. 20 psi (137.9 kPa)  
Max. 80 psi (551.1 kPa)
- Condenser Water Pressure:  
Min. 20 psi (137.9 kPa)  
Max. 276 psi (551.1 kPa)

Designed for operators who know that ice is critical to their business, the Indigo®w Series ice machine's preventative diagnostics continually monitor itself for reliable ice production. Improvements in cleanability and programmability make your ice machine easy to own and less expensive to operate.

- Space-Saving Design** - Measures only 16.5" high (42 cm) and 30" wide (76.20 cm) allowing it to fit on top of dispensers when a low ceiling is an issue.
- easyTouch® Display** - New icon based touch screen takes the guess work out of owning and operating an ice machine.
- Programmable Ice Production** - Now its super easy to program your ice machine to be off at certain times of the day to save money with fluctuating electrical rates. Also programmable by daily ice production volume and night time programming.
- Easy to Clean Foodzone** - Hinged front door swings out for easy access. Removable water-trough, distribution tube, curtain, and sensing probes for fast and efficient cleaning. Select components made with AlphaSan® antimicrobial.
- Intelligent Diagnostics** - Provide 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- Acoustical Ice Sensing Probe** - Unique patented technology allows for reliable operation in challenging water conditions and environments.
- DuraTech™ Exterior** - Provides superior corrosion resistant above stainless steel. Innovative clear-coat resists fingerprints and dirt making it easier to keep clean.
- Available LuminIce II Virus and Bacteria Inhibitor** - Controls viruses, bacteria, mold and yeast within the food zone to keep the ice machine clean longer. A new sanitation icon lets you know the operational status.
- Active sense** - Insures consistent ice harvest in all environmental conditions. This software solution works in conjunction with the acoustical ice sensing probe improving reliability and performance.



## Ice Shape



**Half Dice**  
3/8" x 1 1/8" x 7/8"  
(.95 x 2.86 x 2.22 cm)



**Dice**  
7/8" x 7/8" x 7/8"  
(2.22 x 2.22 x 2.22 cm)



2110 South 26th Street  
Manitowoc, WI 54220

Tel: 1.920.682.0161  
Fax: 1.920.683.7589

[www.manitowocice.com](http://www.manitowocice.com)



iT0300 Ice Cube Machine



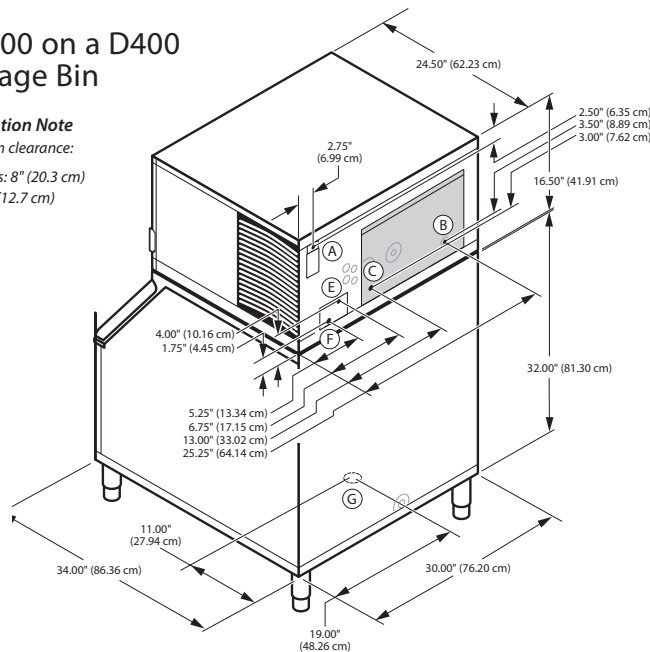
## iT0300 on a D400 Storage Bin

### Installation Note

Minimum clearance:

Top/Sides: 8" (20.3 cm)

Back: 5" (12.7 cm)





## **ICE MACHINE WARRANTY**

Manitowoc Ice, Inc. (hereinafter referred to as the "COMPANY") warrants for a period of thirty-six months from the installation date (except as limited below) that new ice machines manufactured by the COMPANY shall be free of defects in material or workmanship under normal and proper use and maintenance as specified by the COMPANY and upon proper installation and start-up in accordance with the instruction manual supplied with the ice machine. The COMPANY'S warranty hereunder with respect to the compressor shall apply for an additional twenty-four months, excluding all labor charges, and with respect to the evaporator for an additional twenty-four months, including labor charges.

The obligation of the COMPANY under this warranty is limited to the repair or replacement of parts, components, or assemblies that in the opinion of the COMPANY are defective. This warranty is further limited to the cost of parts, components or assemblies and standard straight time labor charges at the servicing location.

Time and hourly rate schedules, as published from time to time by the COMPANY, apply to all service procedures. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the ice machine, or shipping are the responsibility of the owner, along with all maintenance, adjustments, cleaning, and ice purchases. Labor covered under this warranty must be performed by a COMPANY Contracted Service Representative or a refrigeration service agency as qualified and authorized by the COMPANY'S local Distributor. The COMPANY'S liability under this warranty shall in no event be greater than the actual purchase price paid by customer for the ice machine.

The foregoing warranty shall not apply to (1) any part or assembly that has been altered, modified, or changed; (2) any part or assembly that has been subjected to misuse, abuse, neglect, or accidents; (3) any ice machine that has been installed and/or maintained inconsistent with the technical instructions provided by the COMPANY; or (4) any ice machine initially installed more than five years from the serial number production date. This warranty shall not apply if the Ice Machine's refrigeration system is modified with a condenser, heat reclaim device, or parts and assemblies other than those manufactured by the COMPANY, unless the COMPANY approves these modifications for specific locations in writing.

**THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES OR GUARANTEES OF ANY KIND, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.**

In no event shall the COMPANY be liable for any special, indirect, incidental or consequential damages. Upon the expiration of the warranty period, the COMPANY'S liability under this warranty shall terminate.

The foregoing warranty shall constitute the sole liability of the COMPANY and the exclusive remedy of the customer or user. To secure prompt and continuing warranty service, the warranty registration card or register on line within five (5) days from the installation date.

### **MANITOWOC ICE, INC.**

2110 So. 26th St., P.O. Box 1720, Manitowoc, WI 54221-1720

Telephone: 920-682-0161 • Fax: 920-683-7585

Web Site - [www.manitowocice.com](http://www.manitowocice.com)

Form 80-0373-3 Rev. 01/02



# Arctic Pure Plus

Premium Water Filters for Ice Machines



Arctic Pure Plus  
Premium Water Filters for Ice Machines

Models ☐ AR-PRE-P ☐ AR-10000-P ☐ AR-20000-P ☐ AR-40000-P



AR-PRE-P



AR-10000-P



AR-20000-P



AR-40000-P

- |  |   |  |   |
|--|---|--|---|
| <ul style="list-style-type: none"> <li>• Pre-filter, removes hard sediments, sand, dirt and rust from water, and protects solenoids, valves and inlets to the ice maker</li> <li>• Compatible with all models</li> </ul> | <ul style="list-style-type: none"> <li>• Chlorine Reduction</li> <li>• SLOW PHOS scale inhibitor</li> <li>• 0.5 Microns filtration</li> <li>• 15,000 gallon capacity</li> <li>• Models 0-600 lbs/day</li> </ul> | <ul style="list-style-type: none"> <li>• Chlorine Reduction</li> <li>• SLOW PHOS scale inhibitor</li> <li>• 0.5 Microns filtration</li> <li>• 20,000 gallon capacity</li> <li>• Models 601-1000 lbs/day</li> </ul> | <ul style="list-style-type: none"> <li>• Chlorine Reduction</li> <li>• SLOW PHOS scale inhibitor</li> <li>• 0.5 Microns filtration</li> <li>• 40,000 gallon capacity</li> <li>• Models 1001-2500 lbs/day</li> </ul> |
|--|---|--|---|

## Standard Features and Benefits

- 95% average reduction of chlorine from incoming water supply assures the ice tastes and smells fresher, clearer and more enjoyable
- Silver impregnated carbon block provides antimicrobial protection against potential bacteria microorganisms, algae, mold and slime on ice machine surfaces
- Engineered with SLOW PHOS (slowly soluble polyphosphate) to inhibit scale formation and corrosion
- Reduces dirt, submicron particles (down to 0.5 microns) and eliminates contaminants such as cryptosporidium and giardia cysts.
- Ultra-fine filtration (0.5 Microns) with silver impregnated carbon block and slowly soluble polyphosphates provides triple protection from harmful contaminants that can affect your ice machine's performance
- Reduces ice machine cost and maintenance frequency by reducing scale, impurities, and contaminants that can enter the machine.
- Extends the life of the ice machine, when the filters are changed every 6 months or when water pressure is below 20 psi.
- Optimizes the daily performance of the machine, allowing it run at full capacity producing the freshest and purist ice possible
- Cartridges are easy to install, safe, sanitary and can be changed out rapidly, "on the fly" without turning off the water supply
- **Certified to NSF/ANSI Standard 42, 53, 372, and CSA B483.1** by IAPMO and meets CUPC requirements.

## IAPMO R&T Certifications

System Model #	Replace. Cartridge	Std. 42 Claims	Std. 53 Claims	Chlorine Red. Cap
AR-PRE-P	K00496	Part. Class 3	None	None
AR-10000-P	K00493	Chlorine & Part. Class 1	Cyst	15,000 gal
AR-20000-P	K00494	Chlorine & Part. Class 1	Cyst	20,000 gal
AR-40000-P	K00495	Chlorine & Part. Class 1	Cyst	40,000 gal

- CSAB483.1: For Canadian water standards
- \*NSF/ANSI 53 cyst claim only valid at or below rated flow rate
- Warning : Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfections before or after the unit. For cold water use only. Not for residential use.

**Note on Pre-filter:** A pre-filter is recommended for all applications to achieve maximum filtration efficiency and cartridge life.

## Warranty

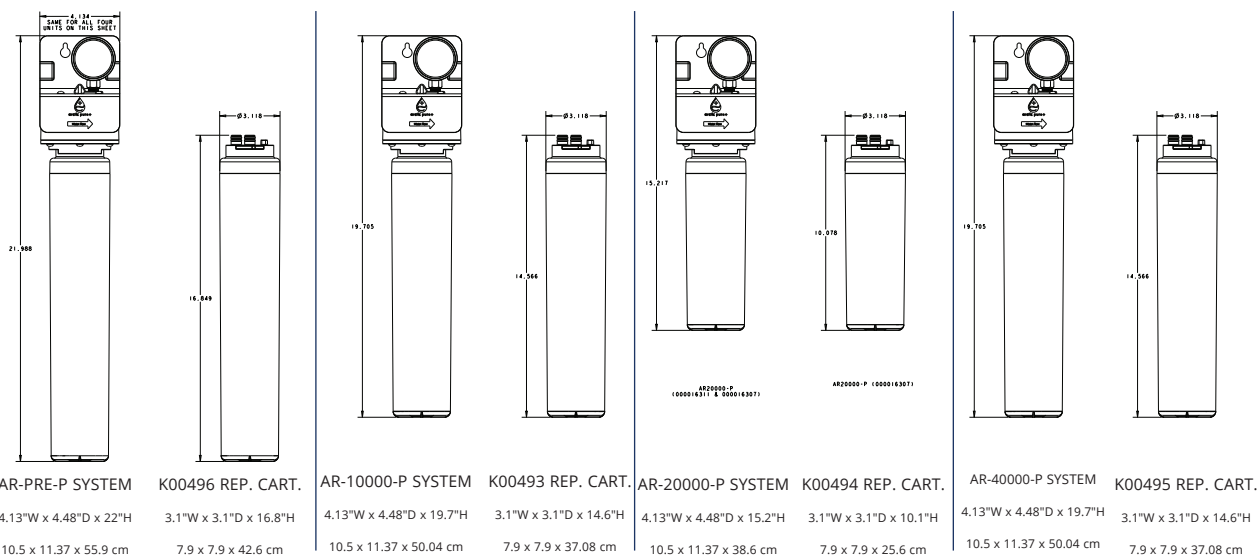
3-Year parts and labor warranty on head, shroud, hardware, and mounting assembly.  
(water filter cartridge not included).  
Residential Warranty - 1 Year







## Dimensions



## Usage Matrix

Filter System (Replacement Cartridges)	AR-PRE-P (K00496)	AR-10000-P (K00493)	AR-20000-P (K00494)	AR-40000-P (K00495)
All Under Counters (Cubers, Flakers & Nuggets) Counter Top Nugget	X	X		
Modular Cubers: IT0300-IT750, IBF0620 Modular Flaker: RFF0320 Modular Nugget: RNF320	X	X		
Modular Cubers: IT0900, IBF0820C & IBT1020C Modular Flaker: RFF0620 RFF1220C, RFF1300 Modular Nuggets: RNF0620, RNF1020C, RNF1100	X		X	
Modular Cubers: IT1200, IT1500 & IT1900, IF1400C & IF1800C Modular Flaker: RFF2200C Modular Nugget: RNF2000C	X			X

## Specifications and Shipping

System	Replacement Cartridge	Filtration level	Capacity gal	Service Flow Rate (max. gpm (lpm))	Operating Air Temp F (C)	Operating Water Temp F (C)	Operating Pressure psi (bar)	Mtg. Holes from Center in (cm)	Approx. Shipping Weight lbs (kg)	Qty System Lots	Qty Cartridge Lots
AR-PRE-P	K00496	5 Micron	NA	1.5 (5.7)	40°-110°F (4.4°- 43.3°)	40°-90°F (4.4°- 32.2°)	35 -125 (2.41-8.61)	1.5 (3.81)	4 (1.81)	6	12
AR-10000-P	K00493	0.5 Microns	15,000	0.75 (2.84)				1.5 (3.81)	5 (2.26)	6	12
AR-20000-P	K00494	0.5 Microns	20,000	1.25 (4.73)				1.5 (3.81)	4 (1.81)	6	12
AR-40000-P	K00495	0.5 Microns	40,000	2.0 (7.6)				1.5 (3.81)	5 (2.26)	6	12

### Installation Tips

- Install vertically with cartridge hanging down
- Allow 2.5" (6.35cm) clearance below the cartridge for easy replacement
- Flush cartridge by running water through filter for ten (10) minutes
- Use copper or polyethylene 3/8" hose for Quick Connect fitting
- Always follow local plumbing codes

### Operation Tips

- Change cartridge every 6 months or when pressure gauge indicates below 35 psi ( which ever comes first)
- Twist 1/4 turn to left to remove cartridge. Twist 1/4 turn to the right to install cartridge ( Water can be left on)
- Protect from freezing—Failure to do so may result in cracking of the filter housing and cause water leakage
- When using non-Manitowoc ice makers, consult the ice machine's manufactures for water supply usage requirements.
- It is recommended to have your water supply tested by a professional to determine your water treatment needs.

Manitowoc Ice reserves the right to make changes to the design or specifications without prior notice.

2110 South 26th Street  
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Tel: 1.920.682.0161  
Fax: 1.920.683.7589

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7805B\_ArcticPurePlus  
06/22

Arctic Pure Plus  
Premium Water Filters for Ice Machines

## **ArcticPure™ Accessory Warranty**

Manitowoc Ice, Inc. (hereinafter referred to as the "COMPANY") warrants for a period of thirty-six months from the installation date (except as limited below) that new ArcticPure™ Accessory sold by the COMPANY shall be free of defects in material or workmanship under normal and proper use and maintenance as specified by the COMPANY and upon proper installation and start-up in accordance with the instruction manual supplied with the ArcticPure™ Accessory.

The obligation of the COMPANY under this warranty is limited to the repair or replacement of parts, components, or assemblies that in the opinion of the COMPANY are defective. This warranty is further limited to the cost of parts, components or assemblies and standard straight time labor charges at the servicing location.

Time and hourly rate schedules, as published from time to time by the COMPANY, apply to all service procedures. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the ArcticPure™ Accessory, or shipping are the responsibility of the owner, along with all maintenance, adjustments, and cleaning costs. Labor covered under this warranty must be performed by a COMPANY Contracted Service Representative or a refrigeration service agency as qualified and authorized by the COMPANY'S local Distributor. The COMPANY'S liability under this warranty shall in no event be greater than the actual purchase price paid by the customer for the ArcticPure™ Accessory.

The foregoing warranty shall not apply to (1) any part or assembly that has been altered, modified, or changed; (2) any part or assembly that has been subjected to misuse, abuse, neglect, or accidents; (3) wear items such as cartridges or o-rings; (4) any ArcticPure™ Accessory that has been installed and/or maintained inconsistent with the technical instructions provided by the COMPANY; or (5) any ArcticPure™ Accessory initially installed more than five years from the serial number production date.

The ArcticPure™ Accessory is designed to operate only with COMPANY'S ice machines.

**THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES OR GUARANTEES OF ANY KIND, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.** In no event shall the COMPANY be liable for any special, indirect, incidental or consequential damages. Upon the expiration of the warranty period, the COMPANY'S liability under this warranty shall terminate. The foregoing warranty shall constitute the sole liability of the COMPANY and the exclusive remedy of the customer or user.

To secure prompt and continuing warranty service, the warranty registration card must be completed and sent to the COMPANY within five (5) days from the installation date.

Complete the following and retain for your record:

Distributor/Dealer \_\_\_\_\_  
Model Number \_\_\_\_\_ Serial Number \_\_\_\_\_  
Installation Date \_\_\_\_\_

### **MANITOWOC ICE, INC.**

2110 So. 26<sup>th</sup> St., P.O. Box 1720, Manitowoc, WI 54221-1720

Telephone: 920-682-0161 • Fax: 920-683-7585

Web Site - [www.manitowocice.com](http://www.manitowocice.com)

Form 80-1464-3 06/03





# Ice Storage Bins

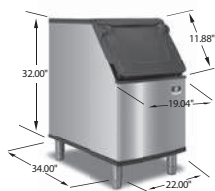
## Ice Storage Bins

### Model

☐ D320 ☐ D400 ☐ D420 ☐ D570 ☐ D970

### D Bins

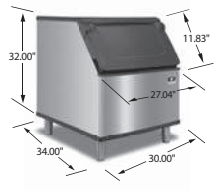
.75" (1.90 cm) Bin drain



D320  
264 lbs. (120 kgs)



D570  
532 lbs. (241 kgs)



D400  
365 lbs. (166 kgs)



D970  
882 lbs (400 kgs)



D420  
383 lbs. (174 kgs)



Ergonomic NSF approved  
sanitary ice scoop included

### D Bin Features

**New Sanitary Scoop** Ergonomic NSF approved sanitary ice scoop included with each bin. Built-in knuckle and thumb guard. Unique molded retaining lip allows maximum scooping every time. Per scoop capacity approximately 5.3/ lbs (2.4 kg)

**Scoop Holder options** New built-in scoop holder, keeps the ice scoop handle above the ice, or purchases the optional NSF approved External Scoop Holder Kit # K00461.

**New Door design** Clever built in side grips allow you to lift the bin door from anywhere you are standing (left, right or center) even when you have just one hand free.

### Foamed Insulated Door

Insulates the ice bin, reduces sweat on the door, helps keep ice lasting longer.

**Stay up door** Unique cammed bin door self-latch keeps the door in the open position and keeps the employee safe when scooping ice.

**Ergonomic Door design** Door is angled 53 degrees to allow for easier access to the ice in the bin especially when scooping from the bottom.

**Duratech Metal Finish** Manitowoc exterior material has better corrosion resistance than stainless steel, is smudge resistant and easy to keep clean.

**New Bin liner** Polyurethane Artic Blue bin liner accentuates the crisp clear ice from a Manitowoc Ice Machine.

### Warranty

Bin & Accessories: 3 Year Parts & Labor.

D Bin Model	D-Bin Capacities				D-Bin Dimensions					
	*Application Capacity		**2018 AHRI Capacity		Height		Width		Depth	
	lbs.	kgs	Cu. ft	Cu. M	in.	cm	in.	cm	in.	cm
D320	264	119.90	8.9	0.25	38	96.5	22	55.9	34	86.4
D420	383	173.79	12.9	0.37	50	127	22	55.9	34	86.4
D400	365	165.70	12.3	0.35	38	96.5	30	76.2	34	86.4
D570	532	241.14	17.9	0.51	50	127	30	76.2	34	86.4
D970	882	400.11	29.7	0.84	50	127	48	121.9	34	86.4

\*Application Capacity based on 90% of the total volume x 33 lbs/ ft<sup>3</sup> average density of ice. Ice must be managed

\*\*\*2018 AHRI certified measurement for bin capacity

Above bin heights include leg height of 6" / 15.24 cm  
All bins include a sanitary plastic scoop and one set of adjustable legs chrome legs (6-7.75in/15.24-20.32cm).  
External Scoop holder order separately Kit # K00461  
Metal Scoop order separately Kit # K00463



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6453E  
6/22



## D Bins

Indigo Ice Machines Series												
Machine			iT420	iT620	iT0300	iT450	iT0500 &iF0500N	iF0600N, iF0600C, iT0750	iF0900N, iT0900, iF0900C	iT1200, iT1200C	iF1400C, iF1800C	iT1500, iT1900
Machine Capacity @90/70 F			375	465	240	378	440	555, 530	710, 714	950, 1000	1200 1470 1600	1360 1455
Bins	Bin Cap	Width	22"	22"	30"	30"	30"	30"	30"	30"	30"	48"
D320	264	22"	*	*								
D420	383	22"	*	*								
D400	365	30"	K00472	K00472	*	*	*	*	NR	NR	NR	
D570	532	30"	K00472	K00472	*	*	*	*	*	*	NR	
D970	882	48"	NR	NR	NR	K00470	K00470	K00470	K00470	K00470	K00471 + K00470	*

Manitowoc Flaker and Nugget Machines											
		Machine	RNP0320	RFP0320	RNP0620	RFP0620	RNF1020	RFF1220C	RNF1100	RFF1300 & RNF2000C	RFF2200C
Machine cap			251	286	451	540	825	958	825	874	1702
Bins	Bin cap	Width	22"	22"	22"	22"	22"	22"	30"	30"	36.7"
D320	264	22"	*	*	NR	NR	NR	NR			
D420	383	22"	*	*	*	*	NR	NR			
D400	365	30"	K00472	K00472	K00472	K00472	NR	NR	NR	NR	
D570	532	30"	NR	K00472	K00472	K00472	NR	NR	*	*	
D970	882	48"	NR	NR	K00473	K00473	K00473 if 2 used.	K00473 if 2 used.	K00470	K00470	K00470

An optional adapter is required when putting a narrower ice machine on a wider bin.

\* No adapter is needed

NR= Not Recommend. Bin too small or too large for application.

Putting a wider machine on narrower bin is not an option.

Machines side by side must be water cooled, remote, or use a top air discharge for self-contained air cooled.

Application Bin Capacity shown in lbs using the AHRI rating based on 90% of total volume x 33 lbs/ft<sup>3</sup> average density of ice.

Machine capacity shown in lbs/24hrs using the AHRI rating base at 90F ambient, 70F water temperature

## Ice Storage Bins

### Available Accessories

See price book for replacement: scoops, legs, specialty legs and casters

#### K00146 Convenient Ice Bagger

Includes bagger, D-bin adapter, and 250 bags and ties (Not for D320 or D400) Order K00068 replacement bags



#### K00461 External Scoop Holder

NSF approved. Can be mounted on the left or right side of bins, horizontally or vertically or on a wall.



#### K00463 Metal Scoop

Indestructible NFS approved aluminum alloy with sanitary knuckle and thumb guard. Works with K00461 external scoop holder or hangs inside the D-Bin series. Limited life time guarantee.



#### K00462 Secure Fastening Kit

Securely fast the Indigo NXT ice machine head to the pre-drilled inserts on the back of the D-bin series. Stainless steel flanged feet attach to bin and can be screwed to the floor



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## LIMITED WARRANTY FOR ICE STORAGE BIN & DISPENSERS

### LIMITED WARRANTY

Manitowoc Ice a division of Manitowoc FSG Operations, LLC, ("Company") warrants that new Ice Storage Bins or Dispensers sold by Company shall be free of defects in material or workmanship under normal and proper use and maintenance as specified by the Company and upon proper installation and start-up in accordance with the instruction manual supplied.

### WHAT IS COVERED

- Parts and Labor for a period of three (3) years.
  - Accessory Ice Transport Carts for two (2) years parts and labor.
- The Ice Storage Bin / Dispenser warranty begins on the date of the original installation. This warranty shall not apply to any Ice Storage Bin or Dispenser initially installed more than five (5) years from the serial number production date.

The obligation of the Company under this warranty is limited to the repair or replacement of parts, components, or assemblies that in the sole opinion of the Company are defective. This warranty is further limited to the cost of parts, components or assemblies and standard straight time labor charges at the servicing location.

Time and hourly rate schedules, as published from time to time by the Company, apply to all service procedures. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the Ice Storage Bin / Dispenser, or shipping are the responsibility of the purchaser, along with all maintenance, adjustments, cleaning, and ice purchases. Labor covered under this warranty must be performed by an approved Company contracted Service Representative or a refrigeration service agency as qualified and authorized by the Company's local Distributor. The Company's liability under this warranty shall in no event be greater than the actual purchase price paid by purchaser for the Ice Storage Bin or Dispenser.

### EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, use of incompatible supplies or lack of specified maintenance shall be excluded.
- Normal maintenance items.
- Failures caused by adverse environmental, water conditions, or improper drainage.
- Improper or unauthorized repair.
- Any Ice Storage Bin / Dispenser that has been installed and/or maintained inconsistent with the instructions provided by the Company.
- Parts subject to damage beyond the control of Company, or to Ice Storage Bin's / Dispenser's which have been subject to accidents, damage in shipment, fire, floods, other hazards or acts of God that are beyond the control of the Company.
- This Limited Warranty shall not apply if the Ice Storage Bin / Dispenser is modified with parts and assemblies other than those manufactured by the Company, unless the Company approves these modifications for specific locations in writing prior to the commencement of such modification.

### LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, Ice Storage Bins or Dispensers sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and Company and agents shall not be liable for any claims for personal injuries or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY, COMPANY DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

### REMEDIES

The liability of Company for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the Ice Storage Bin or Dispenser on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Company's option, the refund of the amount paid for said equipment or services. Any breach by Company with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only.

### WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Complete and return warranty registration card or register on line within five (5) days from the installation date.
- All warranty service must be performed by an approved Manitowoc contracted or authorized Service Representative. To schedule a service appointment contact your local Manitowoc Service Representative or visit us at [www.manitowocice.com](http://www.manitowocice.com) to find a Service Representative near you.

### GOVERNING LAW

This Limited Warranty shall be governed by the laws of the state of Wisconsin, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.

### COMPLETE AND RETAIN FOR YOUR RECORD:

Distributor/Dealer \_\_\_\_\_

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Installation Date \_\_\_\_\_

Manitowoc Ice  
2110 South 26th Street  
P.O. Box 1720  
Manitowoc, WI 54221-1720  
Web site: [www.manitowocice.com](http://www.manitowocice.com)





# Wall Shelves with Pot Rack

## Stainless Steel Wall Shelves



Use your smart phone to scan the above QR code to visit our website:  
www.bk-resources.com

### Certifications:



### Features:

- Available in Depths of 12" and 16"
- 1 1/2" Backsplash
- Includes 1 Double Prong Pot Hook (BKSSDPH) for Every 12" of Pot Rack

### Material:

#### BKWS Series: Premium Wall Shelves

- T-304 18 ga. Stainless Steel

#### BKWSE Series: Economy Wall Shelves

- T-430 18 ga. Stainless Steel

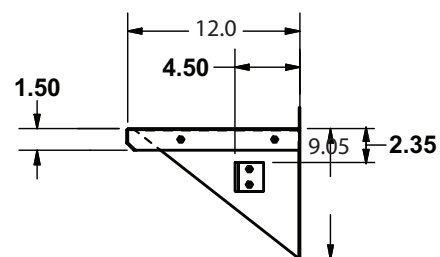
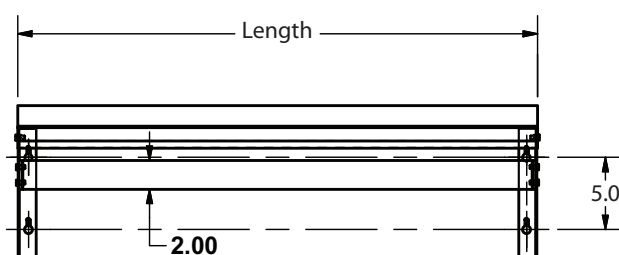
#### BKWS Series: Premium T-304 Wall Shelves

Length	T-304 S/S 12" Width	Product Weight (lbs)	T-304 S/S 16" Width	Product Weight (lbs)
24"	BKWS-1224-PR	12.00	BKWS-1624-PR	3.00
30"	BKWS-1230-PR	14.00	BKWS-1630-PR	17.00
36"	BKWS-1236-PR	16.50	BKWS-1636-PR	20.00
48"	BKWS-1248-PR	21.00	BKWS-1648-PR	25.00
60"	BKWS-1260-PR	25.00	BKWS-1660-PR	29.00
72"	BKWS-1272-PR	30.00	BKWS-1672-PR	36.00
84"	BKWS-1284-PR	34.00	BKWS-1684-PR	40.00
96"	BKWS-1296-PR	40.00	BKWS-1696-PR	44.50

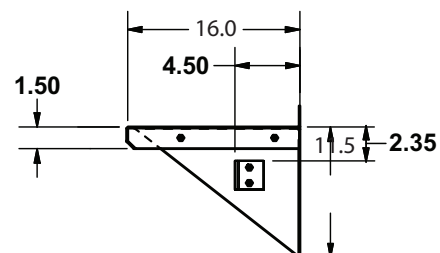
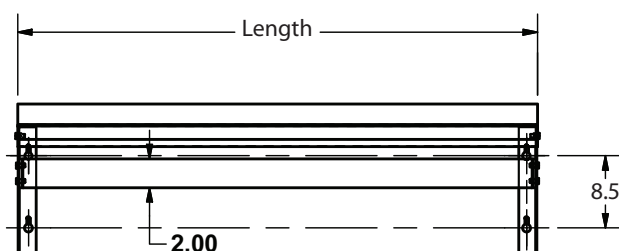
#### BKWSE Series: Economy T-430 Wall Shelves

T-430 S/S 12" Width	Product Weight (lbs)	T-430 S/S 16" Width	Product Weight (lbs)	# of Support Brackets
BKWSE-1224-PR	12.00	BKWSE-1624-PR	14.50	2
-	-	-	-	2
BKWSE-1236-PR	16.00	BKWSE-1636-PR	19.50	2
BKWSE-1248-PR	20.50	BKWSE-1648-PR	33.00	2
BKWSE-1260-PR	25.00	BKWSE-1660-PR	30.00	2
BKWSE-1272-PR	30.00	BKWSE-1672-PR	36.00	3
BKWSE-1284-PR	34.00	BKWSE-1684-PR	41.00	3
BKWSE-1296-PR	39.00	BKWSE-1696-PR	52.00	3

### 12" Depth Dimensions



### 16" Depth Dimensions



PRODUCT DATA SHEET

BK RESOURCES



**OLYMPIC**  
STORAGE COMPANY

Reliable space ... economically.



NSF®

## OLYMPIC WIRE SHELVING GREEN EPOXY

- **Unique Design:** The open wire design of these carbon-steel shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration.
- **Versatile Construction:** Olympic wire shelving can change as quickly as your needs change.
- **Fast, Secure Assembly:** Posts have circular grooves at 1" (25mm) intervals. A tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Shelf Wires:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows use of maximum storage space of cube.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Finish:** Green epoxy finish with chromate substrate.
- **Posts:** Bolt levelers compensate for surface irregularities on stationary posts. Posts also available for mobile application.
- **Warranty:** Olympic green epoxy coated shelves and posts carry a 7 year limited warranty against rust and corrosion.

OLYMPIC  
STORAGE COMPANY  
Reliable space ... economically.

**Wire Shelving Green Epoxy**

**OLYMPIC**  
STORAGE COMPANY  
Reliable space ... economically.

**Olympic Storage Company**

# OLYMPIC WIRE SHELVING GREEN EPOXY

**OLYMPIC™**  
STORAGE COMPANY

Reliable space ... economically.

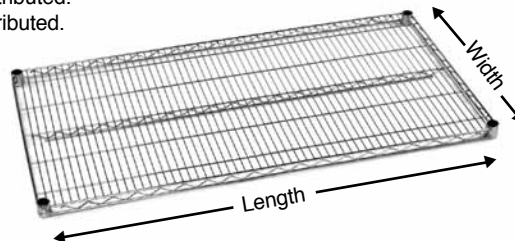
## WIRE SHELVES

Width/Length		Approx. Weight Per Shelf		Pack Quantity	Green Epoxy
(in.)	(mm)	(lbs.)	(kg)		
14 x 30	355 x 760	7	3.2	4	J1430K
14 x 36	355 x 914	8	3.6	4	J1436K
14 x 42	355 x 1066	9.5	4.3	4	J1442K
14 x 48	355 x 1219	10.5	4.7	4	J1448K
14 x 60	355 x 1524	14	6.3	2	J1460K
14 x 72	355 x 1829	17	7.7	2	J1472K
18 x 24	457 x 610	7	3.2	4	J1824K
18 x 30	457 x 760	8	3.6	4	J1830K
18 x 36	457 x 914	9.5	4.3	4	J1836K
18 x 42	457 x 1066	11	5	4	J1842K
18 x 48	457 x 1219	12	5.4	4	J1848K
18 x 54	457 x 1370	14.5	6.6	2	J1854K
18 x 60	457 x 1524	17	7.7	2	J1860K
18 x 72	457 x 1829	20	9.1	2	J1872K
21 x 24	530 x 610	8	3.6	4	J2124K
21 x 30	530 x 760	9	4.1	4	J2130K
21 x 36	530 x 914	11	5	4	J2136K
21 x 42	530 x 1066	12	5.4	4	J2142K
21 x 48	530 x 1219	14	6.4	4	J2148K
21 x 54	530 x 1370	16	7.3	2	J2154K
21 x 60	530 x 1524	18	8.2	2	J2160K
21 x 72	530 x 1829	24	10.9	2	J2172K
24 x 24	610 x 610	9	4.1	4	J2424K
24 x 30	610 x 760	11	5.0	4	J2430K
24 x 36	610 x 914	13	5.9	4	J2436K
24 x 42	610 x 1066	15	6.8	4	J2442K
24 x 48	610 x 1219	16	7.3	4	J2448K
24 x 54	610 x 1370	19	8.6	2	J2454K
24 x 60	610 x 1524	21	9.5	2	J2460K
24 x 72	610 x 1829	26	11.8	2	J2472K

### Load Capacity:

Up to 48" (1220mm) Length = 800 lbs. (363kg), evenly distributed.

54" - 72" (1829mm) Length = 600 lbs. (272kg), evenly distributed.



Split Sleeves

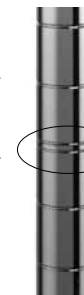
## POSTS

Approx. Weight Per Post (lbs.)		Pack Quantity	Height* Stationary Post (in.)      (mm)		Cat. No. Stationary Post Green Epoxy	Height** Mobile Post (in.)      (mm)		Cat. No. Mobile Post Green Epoxy
2	0.9	8	34 1/2	875	J33K	34 3/4	857	J33UK
3	1.4	8	54 9/16	1385	J54K	53 13/16	1366	J54UK
3 1/2	1.6	8	62 9/16	1590	J63K	61 13/16	1570	J63UK
4	1.8	8	75 5/8	1895	J74K	73 7/8	1873	J74UK
5	2.3	8	86 5/8	2200	J86K	85 7/8	2181	J86UK

\*Height includes leveling bolt and cap.

\*\*Mobile posts come without leveling bolt assembly and accommodate stem casters.

Height is for post only.



Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification.

**OLYMPIC™**  
STORAGE COMPANY  
Reliable space ... economically.

OLY-001E - Epoxy Wire Shelving  
Rev. 3/10

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**Wire Shelving Green Epoxy**

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**Wire Shelving Green Epoxy**



## OLYMPIC WIRE SHELVING GREEN EPOXY

- **Unique Design:** The open wire design of these carbon-steel shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration.
- **Versatile Construction:** Olympic wire shelving can change as quickly as your needs change.
- **Fast, Secure Assembly:** Posts have circular grooves at 1" (25mm) intervals. A tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Shelf Wires:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows use of maximum storage space of cube.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Finish:** Green epoxy finish with chromate substrate.
- **Posts:** Bolt levelers compensate for surface irregularities on stationary posts. Posts also available for mobile application.
- **Warranty:** Olympic green epoxy coated shelves and posts carry a 7 year limited warranty against rust and corrosion.

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## OLYMPIC WIRE SHELVING GREEN EPOXY

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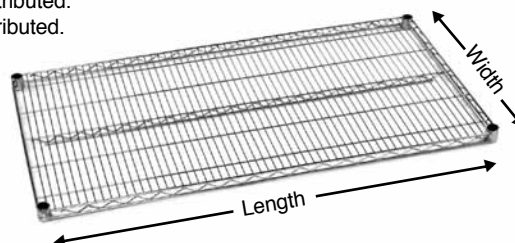
## WIRE SHELVES

Width/Length		Approx. Weight Per Shelf		Pack Quantity	Green Epoxy
(in.)	(mm)	(lbs.)	(kg)		
14 x 30	355 x 760	7	3.2	4	J1430K
14 x 36	355 x 914	8	3.6	4	J1436K
14 x 42	355 x 1066	9.5	4.3	4	J1442K
14 x 48	355 x 1219	10.5	4.7	4	J1448K
14 x 60	355 x 1524	14	6.3	2	J1460K
14 x 72	355 x 1829	17	7.7	2	J1472K
18 x 24	457 x 610	7	3.2	4	J1824K
18 x 30	457 x 760	8	3.6	4	J1830K
18 x 36	457 x 914	9.5	4.3	4	J1836K
18 x 42	457 x 1066	11	5	4	J1842K
18 x 48	457 x 1219	12	5.4	4	J1848K
18 x 54	457 x 1370	14.5	6.6	2	J1854K
18 x 60	457 x 1524	17	7.7	2	J1860K
18 x 72	457 x 1829	20	9.1	2	J1872K
21 x 24	530 x 610	8	3.6	4	J2124K
21 x 30	530 x 760	9	4.1	4	J2130K
21 x 36	530 x 914	11	5	4	J2136K
21 x 42	530 x 1066	12	5.4	4	J2142K
21 x 48	530 x 1219	14	6.4	4	J2148K
21 x 54	530 x 1370	16	7.3	2	J2154K
21 x 60	530 x 1524	18	8.2	2	J2160K
21 x 72	530 x 1829	24	10.9	2	J2172K
24 x 24	610 x 610	9	4.1	4	J2424K
24 x 30	610 x 760	11	5.0	4	J2430K
24 x 36	610 x 914	13	5.9	4	J2436K
24 x 42	610 x 1066	15	6.8	4	J2442K
24 x 48	610 x 1219	16	7.3	4	J2448K
24 x 54	610 x 1370	19	8.6	2	J2454K
24 x 60	610 x 1524	21	9.5	2	J2460K
24 x 72	610 x 1829	26	11.8	2	J2472K

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Split Sleeves

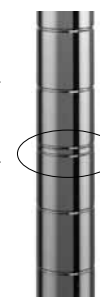
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C-A1.3

1<sup>st</sup> FLOOR EQUIPMENT PLAN

3/16" = 1'-0"

SHEET: OF: