ADDENDUM NO. 1

CITY OF DES PLAINES
REQUEST FOR CONTRACT PROPOSALS AND CONTRACT
678 LEE STREET BUILDING CORE & SHELL
RESTAURANT PACKAGE

June 18, 2026

TO ALL PROPOSERS:

Attention of all Proposers is called to the following revision to the Request for Contract Proposals and Contract for 678 Lee Street Building Core & Shell Restaurant Package by the City of Des Plaines, Illinois ("Request"). The information given in this Addendum shall be taken into account by each prospective bidder in the preparation of its Contract Proposal. Receipt of this Addendum shall be acknowledged on page 1 of the bidder's Contract Proposal and a copy of this Addendum shall be included in the bidder's Contract Proposal.

I. Bid Opening

Owner will receive sealed Bidder's Proposals for the Work until 10:00 o'clock, a.m., local time, Wednesday, ~~June 24~~ **July 1**, 2026, at the Office of the City Clerk, 6th Floor, City Hall, City of Des Plaines, 1420 Miner Street, Des Plaines 60016, at which time, or as soon thereafter as possible, all Bidder's Proposals will be publicly opened and read aloud in City Hall Room ~~101~~ **102**. Bidders or their agents are invited to be present.

II. Bidder RFI Clarifications-attached
III. Narrative of Arch Drawing Revisions-attached
IV. Revised Arch Drawings-attached
V. Revised Specification Sections-attached
VI. T.I. Scope Documents-attached for bidder reference
VII. Substitution Request Form-attached
VIII. HazMat/Asbestos Reports-attached

[~~Deletions are struck through~~; **additions are bold and double-underlined**.]

All other provisions of the Bid Package remain unchanged, including the date and time to submit Contract Proposals.

678 Lee Street Building Core & Shell Restaurant Package

Bid Opening 10:00 A.M., Wednesday, July 1, 2026

SIGN THIS ADDENDUM IN THE SPACE PROVIDED AND ATTACH TO THE FRONT OF YOUR BID PROPOSAL.

COMPANY NAME _____

SIGNATURE _____

DATE _____

[~~Deletions are struck through~~; **additions are bold and double-underlined**.]

II. Bidder RFI Clarifications

Request For Information Log - Bidding

Project: 678 Lee Core & Shell
Owner: City of Des Plaines
PDG Project #: 13782-25108
RFI Responses Due: 6/17/26

Date Rec'd	Breif Description of Information Requested	PDG Response
6/3/26	requested access to existing haz mat records if any	Records are provided by City of DesPlaines as part of this Addendum response.
6/3/26	Requested clarification on extent of water remediation at grade/subgrade	Existing drain tile in basement level has been repaired within the last year. Owner does not wish to include additional water remediation efforts in this project scope.
6/3/26	requested clarification of extent of temp shoring required at 3rd floor during structural demo and installation of new structure	Roof framing needs to be shored from the floor below when replacing girders or moving the roof columns. Verify that shoring scheme does not exceed the current loading of the building. Level 3 girders do not need to be reinforced prior to shoring of the roof framing.
6/4/26	CavClear at masonry walls	Yes, CavClear will be required in the drainage cavity behind the small portion of masonry infill that we have
6/10/26	DIV 28: Is there any security scope: Access control, CCTV?	This is not part of the Core & Shell scope and is to be provided by Tenant's AV/ Security consultant under separate contract. Any required wire feeds or circuitry for that scope is indicated in Core and Shell electrical drawings.
6/10/26	DIV 4: Masonry scope is limited to brick infill on south elevation only. Right?	correct that the only location for masonry infill is outside of the new Fire Riser room per extents indicated on architectural drawings
6/10/26	Are Oldcastle or Tubelite acceptable substitutions for the aluminum framing? GL-6 is listed in the spec as 1/2" Tempered glass for use at interior glazed elevations. CW-1 and CW-2 both have GL-6 called out within the frames. Please verify this Is the correct glass type at these locations. There is a spec section for "Interior All-Glass Entrances" - There are currently no glass doors on the door schedule. Where is this spec section used? Please Advise.	GL-6 should be GL-4T on CW-1 and CW-2. There is glass in door 212S, however spec section 08 4126.23 Interior All-Glass Entrances is not relevant to the project any longer as we don't have glass in our interior pair of vestibule doors. It will be removed in the Addendum. Old-Castle and Tub-lite are acceptable substitutions if they meet the performance requirements, if the decorative mullion covers can be provided in the profile shown on the drawings, and if structural calculation for the curtainwall and wind loading calculation are provided with the substitution request.
6/9/26	Skylight system substitution request: Acurlite Structural Skylights	In order to formally accept the substitution, bidder will need to provide verification for how the system will resist snow loads from drifting and complete the susbtitution form provided in the Addendum documents.
6/15/26	Skylight system substitution request: Crystal Structures	In order to formally accept the substitution, bidder will need to provide verification for how the system will resist snow loads from drifting and complete the substitution form provided in the Addendum documents.
6/15/26	Other than the loose furniture detailed on the drawings to be provided by others, is the built-in millwork and cabinetry detailed on the drawings to be provided under this bid?	No, the millwork and cabinetry is to be provided under the T.I. scope. Die walls for plumbing/elec stub outs at millwork locations ARE included in this scope. The furniture plans were included in the Core and Shell for plan review purposes to illustrate code compliance. The T.I. drawings will be provided for reference in the Addendum response that is going out later
	Division 1 General Conditions & General Requirements	
6/10/2026	1. General: Please confirm the gross square footage of the project, including the basement. Is it 20,630 SF?	Total Gross SF has been updated to 18,425 SF
6/10/26	2. A0.4 – the city makes a comment in red section, upper left of sheet, that the Fire Hood plans must be submitted and the system must be tied in the buildings fire alarm system. Is this applicable to this phase (Core & Shell) of the project? Isn't this scope associated with the build out phase of the project?	Hood is part of T.I. scope. Refer to Mech and FP drawings for extent of scope that is relevant to the Core & Shell scope at kitchen hoods.
6/10/26	3. General Notes #6/C1.0 – Will the city, as owners, be submitting the required MWRD paperwork in conjunction with us for any permits related to MWRD?	MWRD permit is in progress and will be provided once issued.
6/10/26	4. General: Will a railroad right-of-way work authorization be needed for our work at the ComEd electrical service located adjacent to the railroad tracks?	Yes, the City of Des Plaines is currently working with railroad authority and ComEd for all required approvals and proceedures.
6/10/26	5. General: Will any costs be placed on the contractor to work in the parking lot adjacent to the railroad tracks when the electrical service run work is conducted? Or is this potentially just a coordination item between the utility, city and contractor?	This is a coordination item between utility (ComEd), City of Des Plaines, and GC. Note that the parking lot will be repaved under separate contract at some time during construction of Core & Shell scope.
6/10/26	6. General Notes #8g/C1.0 – If testing of exported soils is the responsibility of the General Contractor, is an allowance to be assigned to this requirement, so that all bidders are bidding the same scope of work and costs? And will any/all environmental reporting from the owner be provided for soils and for the existing materials in and around the building itself?	All contractors shall include 15k allowance
6/10/26	7. General Notes #41/C1.0 – When will the soils investigation report be provided from the city to us?	All contractors shall add 15k allowance for any soil sampling.
6/10/26	8. Question – Will any hazardous materials reporting for the building be made available to us?	Asbestos Reports to be included in the Addendum documents
6/10/26	9. General/S002 Testing & Submittal Requirements for Coring of Existing Structure –	no question was included.

	6/10/26	10. Spec. Sect. 01 3300 – Is there potential for the 14-day review period for submittals to be improved upon?	14 calendar day submittal review (10 business days) is industry standard. Architect can make their best effort to expedite individual submittals upon request by GC due to lead time/cost increase/etc.
	6/10/26	11. Spec. Sect. 01 4000 1.10 Special Tests & Inspections A – Please clarify if the Owner or General Contractor is to contract and carry costs for this item (A1-A7).	Contractor
	6/10/26	12. Spec. Sect. 01 5000 3.4 Support Facilities Installation H1 – please provide the Project Identification Sign design.	To be provided by GC as required and approved by owner.
	6/10/26	13. Spec. Sect. 01 5000 3.5 F Pest Control – are we to contract with an exterminator/pest control to service the project like the City of Chicago requirements (which also include rat control)?	Contractor to provide pest control for the property through an exterminator/ pest control company for the duration of the project - approximately 8 months.
	6/10/26	14. Queston – Will evidence of no hazardous materials, including, but not limited to, contaminated soils, contaminated materials related to fuel oil, boiler, coal, lead paint, asbestos and other hazards be provided?	Please see Asbestos remediation documents provided by owner and issued in this Addendum.
	6/10/26	15. Question – Will a temporary elevator operator and the associated costs, be a requirement of this project?	Project is public bid (prevailing wage) so union mandate for elevator operator of existing elevator, (which is not in scope), will likely not apply.
	6/10/26	16. Queston – Preconstruction Testing and Engaging a Testing Company for these tests is mentioned in multiple locations of the specifications. Is this boilerplate? Or is the intent that all these preconstruction/submittal tests be performed?	Upon additional review, the architecture team has determined that Preconstruction Testing will not be required for this scope.
		Division 2 Existing Conditions	
	6/10/26	1. MWRD General Notes/Technical Guidance Manual Note #7/C1.1 – Will material testing and compaction reports for this scope or work be provided by the Owners Testing Agency?	Vendor to include testing in their bid price.
	6/10/26	2. MWRD General Notes/Technical Guidance Manual Note #13/C1.1 – All existing septic tanks shall be abandoned. Abandoned tanks shall be filled with granular material or removed. Are there any septic or other abandoned tanks at this site? Does the existing sump in the basement qualify for this requirement?	Not aware of any existing septic tanks. The sump in the basement would not apply to this general note.
	6/10/26	3. Demolition Notes #17/C2.1 – Does this project have existing monitoring wells? If so, where are they located?	Not aware of any existing monitoring wells within the project limits.
	6/10/26	4. Site Utilities/C2.1 – Existing sewer lines to be cleaned and repaired as needed to restore functionality? Will an allowance be assigned for this work, so that all bidders are bidding the same scope, degree of cleaning and repair?	Vendor to include cleaning & televising of existing sewer lines. Any repairs will be completed with contingency funding
	6/10/26	5. Demolition Plan General Notes Item C/A2.1 – Are there occupants that we are not aware of adjacent to the project location that we need to coordinate construction with to avoid disruption to facility operations?	Adjacent property owners are aware of project work; notice of any anticipated impact to neighboring properties must be communicated clearly and with adequate notice.
	6/10/26	6. Utility Plan/C5.0 – Will any scope for restoration of existing surfaces be provided for work associated with the proposed electrical service run?	Any demolition required for the installation of the proposed electrical service will need to be restored to match the existing condition.
	6/10/26	7. Architectural Site Plan/A1.1 – are there specific height restrictions related to accessing and the construction of Trash Enclosure Option #1 that we need to be aware of?	Trash enclosure is a deferred submittal pending finalization of site selection. Location below adjacent Welkin apartment building is near Welkin's trash enclosure which receives standard trash truck service. Final clearances will be provided upon finalization of enclosure location.
	6/10/26	8. Architectural Site Plan/A1.1 -General – Has the client, city, ownership begun the process of notification to ComEd regarding the transformer work, adjacent to the railroad tracks?	Yes, this is currently in progress - City has initiated process for approval of transformer location with ComEd and railroad.
	6/10/26	9. Basement & First Level Plans Floor Plan General Notes/A2.3/& Throughout Documents – Prep all existing floor substrate and existing concrete floors for installation of new flooring in the new future tenant improvement phase. Given the condition of the existing how will bidders all bid for the same scope of work and costs associated with this work? Is the expectation to provide floor leveling? Or will an allowance be assigned for this work so that the bids are level?	Floor leveling and floor prep is part of base bid for all areas of the building.
	6/10/26	10. Basement & First Floor Level Floor Plan Keynotes A02/A2.3 – During the bid process how are we to determine what the application and costs are to “completely dry space prior to construction”? What is the standard? What design or application best serves to accomplish this? Are we as the General Contractor carrying the risk of designing and installing this work at the risk of the application failing for the lifespan of the structure? Or will some design be provided or an allowance be assigned, as how will any two (2) bidders approach this task the same?	This note referred to previous condition of the basement level that has been repaired by owner; note will be removed.
	6/10/26	11. Basement & First Level Floor Plan Floor Plan Keynotes A3/A2.3 – Does repair/service of existing elevator by owner indicate that we do not have to include this scope or these costs in our bid?	Existing elevator is not in scope.
	6/10/26	12. General/A2.3 – The intended re-use of the existing tunnel at basement. Has the structural integrity of the existing tunnel been verified? Has testing been performed to ensure that a hazardous environment does not exist to work in this confined space?	Refer to Asbestos remediation reports by owner attesting to removal of haz materials from buidling. Structural integrity of tunnel has not been verified, but is not intended to receive any new loads.
	6/10/26	13. Foundation Demo Plan 1/S101 – Extent of slab demolition to be determined by excavation and underpinning requirements. How does the quantity, extent and cost of this work get bid in a similar manner by all bidders? Or will an allowance be assigned for this work?	Refer to architectural, plumbing, and structural drawings for extent of potential slab demolition. GC may provide unit cost/sf.
	6/10/26	14. Third Level Demo Plan 2/S102, Keynotes 3 – Indicates to relocate existing steel columns to locations shown on S202. IF existing column cannot be salvaged, remove existing. How does the quantity, extent and cost of this work get bid in a similar manner by all bidders? Or will an allowance be assigned for this work?	Base bid is to assume existing columns to be reused. Include unit cost for new columns.
	6/10/26	15. Question – Will a bid extension be provided, many of the sub bidders are requesting additional time to formulate additional RFI’s for this bid/project.	Not at this time.
		Division 4 Masonry	

	6/10/26	1. Sheet A1.1 – Is Option 2 for the Trash Enclosure is to be bid as an Alternate?	Both trash enclosure locations are the same design, just in different locations. Only one location would be constructed.
		Division 5 Metals	
	6/10/26	1. Keynotes 5/S202- If existing cannot be re-used; what are the determining factors, who will decide these conditions and how do bidders bid for this work in the same manner? Or will an allowance for this be provided?	MBJ: Steel columns should be able to be reused, howver if due to conditions after demolition or uncovered conditions they cannot be reused GC should provide a unit cost for replacing with a new member.
	6/10/26	2. S201-S701 – Is the intent of the wording “others” in the structural drawings (in particular, relating to stair work and skylight framing) meant to mean other design documents/trades than what is described in the structural drawings? As an example, is the use of “others” meant to refer to architectural drawings?	MBJ: Work by others is either a delegated design item as noted on Sheet S002 or would be defined on the architectural drawings
	6/10/26	3. Question – Can the existing 1st – 3rd floors support the weight of manlifts and scaffolding? Or will a structural evaluation need to be performed to establish if this floor can bear this weight?	MBJ: 3rd Floor without the reinforcement shown has capacity for all the self weight of the structure at L3 and the current above and a 40 psf occupany load with a 25 psf assumed roof load. If all manlifts and scaffolding fit within that load allowance no additional shoring will be required.
	6/10/26	4. Third Level Framing Plan 2/S202 Keynotes 5 – Steel Pipe Columns to be relocated as shown. IF existing material cannot be reused. Provide new HSS5 x 3/8 pipe column to support roof. How does the quantity, extent and cost of this work get bid in a similar manner by all bidders? Or will an allowance be assigned for this work?	MBJ: Steel columns should be able to be reused, howver if due to conditions after demolition or uncovered conditions they cannot be reused GC should provide a unit cost for replacing with a new member.
	6/10/26	5. S202 Keynotes 5 - How are we to bid like others if it cannot be determined until the work starts whether the existing steel columns can be re-used? Or will you be assigning an allowance for this?	MBJ: Steel columns should be able to be reused, howver if due to conditions after demolition or uncovered conditions they cannot be reused GC should provide a unit cost for replacing with a new member.
	6/10/26	6. Specification Section 05 5000 2.17 Overhead Track Guards – is this required for this project/bid? If so, please direct us to the overhead door where this will be installed.	There is a counter-height overhead door at the Service Bar on the 2nd floor (door 209B)
	6/10/26	7. Question – Please confirm that AISC certification is required for the Division 5 components for this project.	MBJ: If AISC certification is not used, provide qualification data and confirmation of third party inspection per Section 051200-1.5
		Division 6 Wood & Plastics	
	6/10/26	1. 3/A5.2 & 1/A5.3 – Ductwork should be adjusted to miss existing joists. But if that is not possible, joists may be cut and re-supported with a new header. GC to coordinate this effort between mechanical and structural as required. How is determination made during the bidding process and how will all bidders bid this the same? Will an allowance be stipulated for this potential undetermined work?	Refer to mechanical drawings for duct runs. Base bid is to assume ductwork can be adjusted to miss existing joists.
	6/10/26	2. S202 Keynotes 4 – How are we to bid like others based on “testing can be used to show wood strength is above No.1 grade” if there is not time to test prior to the bid being due?	MBJ: Client has opted to not puruse testing prior to construction due to demolition required. GC should provide alternate for potential savings for not including new sistered joists to determine if additional testing can be pursued.
		Division 7 Thermal & Moisture Protection	
	6/10/26	1. Roof Keynotes R12/A4.1 – Will Food Service information be provided to address the scope defined in this line item? And with your intent for us to design what is built for approval; how will any two bidders bid on the same scope of work and cost?	Food service drawings to be included in Addendum for reference.
	6/10/26	2. Non-Composite Steel Floor Deck/S002 – Will spray-on fireproofing areas be defined at some point during bidding, if applicable?	Spray-on fireproofing is not required at steel floor deck unless noted otherwise; fire spray is required at chase floor penetrations, refer to Architectural sheet A0.3 for rated condition details. Fire spray is required at new exterior wall and soffit assemblies.
		Division 8 Doors & Windows	
	6/10/26	1. 1/A6.7 – Existing condition beneath this curtain wall is unknown. This is a representation of a best guess based on field verifications. Uncover structure and alert architect is condition is different. To understand this statement correctly; we are to bid the project as indicated in 1/A6.7, once an project award is made we are to proceed and during our work if the discovery is made that the detail is different we alert the designer and design and cost adjustments will be made at that time, if necessary?	Bid project as indicated in detail 1/A6.7. Factor unknown conditions into contingency as determined to be appropriate for project.
		Division 9 Finishes	
	6/10/26	1. 3 & 4/A0.8 – Fire Riser Room Axon – NW & SE View – During the bid process how will all parties be bidding the same quantities regarding “fill any void space”? Or will a quantity or allowance be provided to ensure like bidding?	Base bid on extent indicated on architectural drawings, provide $/unit.
	6/10/26	2. Floor Plan General Notes Item H/A2.3 – Will future tenant improvement phase drawings be provided as mentioned in this note during this bid process?	Yes, an unsigned set will be provided for reference only.
	6/10/26	3. Floor Plan Question – Will a scope of work be provided or a determination made as to what constitutes “repair as necessary”? Will this information be provided during the bidding process or will an allowance for this work be assigned?	Base bid on extent indicated on architectural drawings, provide $/unit.
	6/10/26	4. Ceiling Keynote Question – Will you define the condition and quantity of existing arched ceiling that require patching? Or will an allowance be assigned for this?	Base bid on extent indicated on architectural drawings, provide $/unit.
		Division 10 Specialties	
	6/10/26	1. Enlarged Floor Plans Floor Plan Keynotes A46/A2.6 – Will a specification be provided for the new deposit box cover? Or are we to carry an allowance for this work until such time as the specification is issued? If so, what would that allowance be? Is design intent to have some sort of metal system with a decorative inlay?	Refer to architectural details: 6/A6.8 and 5/A6.8 for design direction on safety deposit box cover.

	6/10/26	2. Enlarged Floor Plans Floor Plan Keynotes A48/A2.6 – Will the custom color for the prefinished vent/grille be provided prior to the bid due date?	no, assume custom color for bidding purposes. Color selection to be provided prior to shop drawing submission.
	6/10/26	3. 2/A3.1 Flagpoles – Will a specification be issued for the design of the wall mounted flagpoles?	
	6/10/26	4. 2/A3.1 – Flagpole bidders are hesitant to drill or mount into the exterior stonework; will a detail be provided for this work?	CTL Group is providing engineered drawings and details for the exterior marble scope. CTL may be consulted to provide detail for flagpole bracket mounting.
		Division 14 Conveying	
	6/10/26	1. Question - Does repair/service of existing elevator by owner indicate that we do not have to include this scope or these costs in our bid?	Correct, existing elevator repair/service is not in this scope.
	6/10/26	2. Question – Is an Or Equal Elevator Manufacturer acceptable to bid the elevator scope? If so, will a formal substitution request be needed?	Yes, please fill out the substitution request form provided in the Addendum documents and send to architect for review/approval.
		Division 21 Fire Suppression	
	6/10/26	1. Key Notes #5/F2.1 – Will design or specifications be provided for the coolers that require dry pendent type sprinkler heads?	Refer to cooler specifications provided in Food Service drawings as part of the T.I. package provided for reference.
	6/10/26	2. Question – Is design intent to have our FP bidders design and bid to the extent of what is illustrated in the FP drawings?	Yes, design and bid to the extent illustrated in FP drawings.
	6/10/26	3. General Notes M/F2.1 – is there an insurance underwriter requirement for this project? If so, will that information be provided to us?	Permit notes do not require underwriter requirement
		Division 22 Plumbing	
	6/10/26	1. Question – There is some piping buried in the exterior walls, including the old storm piping, are these items to be removed in their entirety? Or can this work be capped and abandoned in place?	No do not remove in entirety plumbing/piping in exterior walls. This work can be capped and abandoned in place but must be coordinated with architect on a case by case basis.
	6/10/26	2. Question - The fixture page provides specifications for Bathroom fixtures. However, the blow-up plans seem to indicate these are future items. Are we responsible for furnishing and installing these fixtures or is this just for reference for the rough in and will be done in the Interiors package?	Furnish and install all restroom fixtures as part of the core & Shell package.
	6/10/26	3. Question – for clarity at the future bathrooms and kitchens, are we running out all the plumbing as shown in the isometrics or are we just leaving Tees in mains for the future work?	Install per construction documents.
		Division 23 Heating, Ventilation & Air Conditioning	
	6/10/26	1. Key Notes #2 & #3/M2.2 – This note is repeated.	Each note applies to a different level and is Identified on plans.
	6/10/26	2. #5&#6/M6.2 – Has this project been coordinated during design to verify if 36” of clearance is available at the VAV terminals? And has this requirement has been investigated with local code authorities prior to design?	Yes , obtain written approval prior to designing with less than 36" clearance to the control panel.
	6/10/26	3. Rooftop Unit – Packaged Unit Schedule ME8.1 – Will requirements be set forth in the bid to require construction filters at the RTUs?	Refer to Specification Section 237416.13. RTUs are not to be operated during construction.
	6/10/26	4. 12/M6.1 – Will the owner be providing an Independent Commissioning Agent? Or is this cost to be carried in our bid?	Include in bid
		Division 26 Electrical	
	6/10/26	1. General Notes C/E4.1 – Will design be provided for this work during bidding and are there specific vendors required for this work? If so, please provide who those vendors are.	Specific vendors are not required. We are showing rough-in only, Div. 27 and 28 contractors will be captured in the T.I. scope.
	6/10/26	2. Question/E5.1 – Will specifications or design be provided for the LVL 3 Kitchen remote compressor?	Yes, see sheet E3.6 with equipment tag "K313B" for power connection requirement.
	6/10/26	3. Question/E6.2 – Will the project require AOR and/or Elevator Recall?	AOR is not required but Elevator Recall is, see fire alarm matrix on sheet E6.2 for more information.
	6/10/26	4. Electrical Riser Diagram/E7.1 – What is the depth from grade is that the steam tunnel ceiling located in the building at?	The ceiling of steam tunnel appears to be 1' below grade. Conduit to be route at the bottom of steam tunnel, refer to elevation on sheet E6.1 for proper location. Field verify all measurements.
	6/10/26	5. Question – Will an Automatic Transfer Switch be required for the Fire Pump System?	An Automatic Transfer Switch is not required as there is no secondary service is being provided.
	6/10/26	6. Electrical New Site Plan/E1.1 – the routing of the feed from ComEd to the building is different on this plan, than on the site plans. Please confirm we are to route based upon what is indicated on Sheet E1.1 in lieu of the site plans.	We have not yet received ComEd's conduit routing to adjust our own sheet, please follow what ComEd shows on their plans and we will coordinate our conduits once we receive them.
		Division 27 Communications	
	6/10/26	1. Question – Will additional information regarding tele-data drops and locations be provided in addition to the FF&E plans? Bidders are inquiring to ensure that low voltage infrastructure scope under this project routes to correct locations for the finished product (build-out/interiors phase), i.e. locations for POS, cookline and other amenities being provided by others in relation to the next phase of the project?	All Div. 27 scope will be captured in the T.I. scope, we are rough-in only.
		Division 28 Electronic Safety & Security	
	6/10/26	1. Key Notes 1/E6.2 – Will specifications be provided for the Owners Telephone System?	All Div. 28 scope will be captured in the T.I. scope, we are rough-in only.
	6/10/26	2. Key Notes 2/E6.2 – Will specification be provided for background music and paging systems?	All Div. 28 scope will be captured in the T.I. scope, we are rough-in only.
		Division 31 Earthwork	
	6/10/26	1. Question – Will the Geotechnical Report be made available for our use/consultation?	No geotech is currently available.
		Division 33 Utilities	
	6/10/26	1. Sheet C2.1 - During the bid process how are the bidders to estimate like quantities or work related to the note expressing “repair as needed to restore functionality” regarding the existing alley drain lines? Or will an allowance be stipulated by you for this work/cost?	For bidding purposes use replacement of 150’ of 4” pipe replacement in bid.

III. Narrative of Arch Drawing Revisions

ADDENDUM NO. 02

To PERMIT SET Issue Drawings and Project Manual for:
678 LEE STREET RESTAURANT CORE & SHELL
678 Lee Street
Des Plaines, IL 60016

OWNER: **City of Des Plaines**
1111 Joseph Schwab Road
Des Plaines, IL 60016

ARCHITECT: **Pope Design Group**
767 N. Eustis Street, Suite 190
St. Paul, MN 55114
651-642-9200

PROJECT NO: 13782-25108

DATE: June 17, 2026

This Addendum forms a part of the PERMIT SET Issue for Bid Documents dated 03/09/2026 and modifies the original Project Manual and Drawings as noted below. This Addendum applies to any or all contracts and subcontracts.

Attachments:
1. Addendum No. 02 Narrative
2. Project Manual: Refer to listing below.
3. Drawings: Refer to listing below

PROJECT MANUAL

1. **SECTION 00 0110 – TABLE OF CONTENTS** (Revised/Reissued)
   A. Revise per the attached section.

2. **SECTION 04 0120.63 – BRICK MASONRY REPAIR** (Revised/Reissued)
   A. Delete brick matching requirements per the attached section.

3. **SECTION 06 1600 - SHEATHING** (Revised/Reissued)
   A. Delete preconstruction testing requirements per the attached section.

4. **SECTION 07 2715 – NON-BITUMINOUS SELF-ADHERING SHEET AIR BARRIERS** (Revised/Reissued)
   A. Delete preconstruction testing requirements per the attached section.

5. **SECTION 08 8000 – GLAZING** (Revised/Reissued)
   A. Delete preconstruction testing requirements per the attached section.

6. **SECTION 14 2410 – HYDRAULIC ELEVATOR – MODERIZATION** (Deleted)
   A. Delete section.

ARCHITECTURAL DRAWINGS

7. **SHEET A0.1** (Revised/Reissued)
   A. Added Addendum 02 column to the sheet index revisions.

8. **SHEET A2.1** (Revised/Reissued)
   A. Added existing safe to be removed to demolition floor plans. Added image of existing safe to sheet for reference.

9. **SHEET A2.3** (Revised/Reissued)
   A. Updated keynote A67 and modified extent to entire level.
   B. Added keynote 69 to basement level floor plan.

10. **SHEET A2.4** (Revised/Reissued)
    A. Added note to add plywood subfloor on top of existing sleepers to create a continuous flat floor with adjacent existing subfloor on level 2 mezzanine.
    B. Added keynote 70 to level 2 floor plan.

11. **SHEET A2.6** (Revised/Reissued)
    A. Updated keynote 46 for the safety deposit box cover.

12. **SHEET A3.1** (Revised/Reissued)
    A. Added a detail callout for an elevation of the safety deposit box cover.

13. **SHEET A4.1** (Revised/Reissued)
    A. Added clarifying notes to skylight plan.

14. **SHEET A6.1** (Revised/Reissued)
    A. Added drainage mat to brick infill wall assembly.
    B. Modified location of steel lintel in details 4 and 1.

15. **SHEET A6.4** (Revised/Reissued)
    A. Clarified that vertical portion of skylight is by skylight supplier in details 5 and 8.

16. **SHEET A6.8** (Revised/Reissued)
    A. Added supporting details for the safety deposit box cover.

17. **SHEET A7.2** (Revised/Reissued)
    A. Updated glazing types on CW1 and CW2.

18. **SHEET A9.4** (Revised/Reissued)
    A. Updated keynote C13.

*** END OF ADDENDUM NO. 02 ***

IV. Revised Arch Drawings

678 LEE ST RESTAURANT - CORE & SHELL

678 Lee St.
Des Plaines, IL 60016

SHEET INDEX - CORE & SHELL

	SHEET NAME	CORE & SHELL PERMIT SET 03-09-2026	ADDENDUM 01 04-30-2026	PLUMBING REV 2 05-15-26	ADDENDUM 02 06-17-2026		
GENERAL							
A0.1	TITLE SHEET - CORE & SHELL	●	●		●		
A0.3	PARTITION TYPES, SYMBOLS, ABBREVIATIONS	●	●				
A0.4	CODE DATA - CORE & SHELL	●	●				
A0.5	BASEMENT AND FIRST LEVEL CODE FLOOR PLAN - CORE & SHELL	●	●				
A0.6	SECOND LEVEL AND THIRD FLOOR CODE FLOOR PLAN - CORE & SHELL	●	●				
A0.7	CODE SECTIONS - CORE & SHELL	●	●				
A0.7.1	CODE SECTIONS - CORE & SHELL	●	●				
A0.8	CODE AXONS AND ELEVATIONS - CORE & SHELL	●	●				
CIVIL							
C0.0	CIVIL TITLE SHEET	●	●				
C1.0	GENERAL NOTES, LEGEND, AND ABBREVIATIONS	●	●				
C1.1	MWRD GENERAL NOTES	●	●				
C2.0	EXISTING CONDITIONS PLAN	●	●				
C2.1	DEMOLITION PLAN	●	●				
C3.0	LAYOUT AND PAVING PLAN	●	●				
C4.0	GRADING PLAN	●	●				
C4.1	EROSION CONTROL PLAN	●	●				
C4.2	EROSION CONTROL DETAILS	●	●				
C5.0	UTILITY PLAN	●	●				
C6.0	CONSTRUCTION DETAILS	●	●				
C6.1	MWRD DETAILS	●	●				
ARCHITECTURAL							
A2.1	BASEMENT & FIRST LEVEL DEMOLITION FLOOR PLANS	●	●		●		
A2.2	SECOND & THIRD LEVEL DEMOLITION PLANS	●					
A2.3	BASEMENT AND FIRST LEVEL PLANS	●	●		●		
A2.4	SECOND LEVEL AND THIRD LEVEL PLANS	●	●		●		
A2.5	ENLARGED FLOOR PLANS - VERTICAL CIRCULATION	●	●				
A2.6	ENLARGED FLOOR PLANS	●	●		●		
A3.1	EXTERIOR ELEVATIONS, EXTERIOR MATERIAL FINISH SCHEDULE	●	●		●		
A4.1	ROOF & ROOF DEMOLITION PLANS	●	●		●		
A5.1	BUILDING SECTIONS - FOR REFERENCE ONLY	●	●				
A5.2	WALL SECTIONS	●	●				
A5.4	VERTICAL CIRCULATION SECTIONS	●	●				
A5.5	VERTICAL CIRCULATION SECTIONS	●	●				
A5.6	VERTICAL CIRCULATION SECTIONS	●	●				
A6.1	STAIR DETAILS	●					
A6.2	STAIR DETAILS	●					
A6.3	STAIR DETAILS	●			●		
A6.4	ROOF DETAILS	●			●		
A6.5	CONSTRUCTION DETAILS	●					
A6.6	CONSTRUCTION DETAILS	●	●				
A6.7	OPENING DETAILS & INTERIOR ELEVATIONS	●	●				
A6.8	CONSTRUCTION DETAILS		●		●		
A7.1	OPENING SCHEDULE, DOOR TYPES, FRAME TYPES	●	●				
A7.2	FRAME TYPES	●	●		●		
A9.1	BASEMENT LEVEL & FIRST LEVEL DEMOLITION REFLECTED CEILING PLANS	●					
A9.2	SECOND LEVEL & THIRD LEVEL DEMOLITION REFLECTED CEILING PLANS	●					
A9.3	BASEMENT & FIRST LEVEL REFLECTED CEILING PLANS	●	●				
A9.4	SECOND & THIRD LEVEL REFLECTED CEILING PLANS	●	●		●		
A11.2	FIRST LEVEL FURNITURE PLAN - FOR REFERENCE ONLY	●	●				
A11.3	SECOND LEVEL FURNITURE PLAN - FOR REFERENCE ONLY	●	●				
A11.4	THIRD LEVEL FURNITURE PLAN - FOR REFERENCE ONLY	●	●				
STRUCTURAL							
S001	LEGEND SHEET	●					
S002	GENERAL STRUCTURAL NOTES	●					
S101	FOUNDATION AND FIRST LEVEL DEMO PLANS	●	●				
S102	SECOND AND THIRD LEVEL DEMO PLANS	●	●				
S103	ROOF LEVEL DEMO PLAN	●	●				
S201	FOUNDATION AND FIRST LEVEL FRAMING PLAN	●	●				
S202	SECOND AND THIRD LEVEL FRAMING PLAN	●	●				
S203	ROOF LEVEL FRAMING PLAN	●	●				
S301	ELEVATION SECTIONS	●					
S302	ELEVATIONS SECTIONS	●	●				
S303	ELEVATION SECTIONS	●					
S304	ELEVATION SECTIONS	●					
S401	CONCRETE AND MASONRY DETAILS AND SCHEDULES	●	●				
S402	STEEL AND WOOD DETAILS AND SCHEDULES	●	●				
S701	FRAMING DETAILS	●	●				

NOTE: SHEETS A2.9, A11.2, A11.3, AND A11.4 ARE INCLUDED FOR REFERENCE ONLY AND TO ADDRESS PLAN REVIEW COMMENTS.

IMAGE FOR ILLUSTRATION PURPOSES ONLY- NOT TO BE USED FOR CONSTRUCTION

SHEET INDEX - CORE & SHELL

	SHEET NAME	CORE & SHELL PERMIT SET 03-09-2026	ADDENDUM 01 04-30-2026	PLUMBING REV 2 05-15-26	ADDENDUM 02 06-17-2026		
MECHANICAL							
M0.1	MECHANICAL SYMBOLS AND ABBREVIATIONS	●					
M2.1	LOWER LEVEL & FIRST LEVEL HVAC PLANS	●	●				
M2.2	SECOND LEVEL & THIRD LEVEL HVAC PLANS	●	●				
M3.1	LOWER LEVEL & FIRST LEVEL PIPING PLANS	●	●				
M3.2	SECOND LEVEL & THIRD LEVEL PIPING PLANS	●	●				
M3.3	ROOF MECHANICAL PLAN	●	●	●			
M4.1	ENLARGED HVAC PLANS AND SECTIONS	●	●				
M4.2	ENLARGED PIPING PLANS AND SECTIONS	●	●				
M6.1	MECHANICAL DETAILS	●	●				
M6.2	MECHANICAL DETAILS	●					
M7.1	NATURAL GAS PIPING SCHEMATIC	●	●				
M8.0	MECHANICAL SCHEDULES	●					
ME8.1	MECHANICAL AND ELECTRICAL SCHEDULES	●	●				
ME8.2	MECHANICAL AND ELECTRICAL SCHEDULES	●	●				
P2.0	LOWER LEVEL UNDERGROUND PLUMBING PLANS	●	●				
P2.1	LOWER LEVEL & FIRST LEVEL PLUMBING PLANS	●	●	●			
P2.2	SECOND LEVEL & THIRD LEVEL PLUMBING PLANS	●	●	●			
P2.3	ENLARGED PLUMBING PLANS	●	●				
P6.1	PLUMBING DETAILS	●					
P6.2	PLUMBING DETAILS	●					
P7.1	PLUMBING SANITARY WASTE AND VENT RISER	●					
P7.1B	PLUMBING SANITARY WASTE AND VENT RISER						
P7.1C	PLUMBING SANITARY WASTE AND VENT RISER						
P7.2	PLUMBING SANITARY WASTE AND VENT RISER	●					
P7.3	PLUMBING SANITARY WASTE AND VENT RISER	●					
P7.4	PLUMBING SANITARY WASTE AND VENT RISER	●					
P7.5	PLUMBING DOMESTIC WATER RISER	●					
P7.6	PLUMBING DOMESTIC WATER RISER	●					
P7.7	PLUMBING DOMESTIC WATER RISER	●					
P7.8	PLUMBING DOMESTIC WATER RISER	●					
P7.9	PLUMBING STORM RISER	●					
P8.0	PLUMBING SCHEDULES	●					
PE8.1	PLUMBING AND ELECTRICAL SCHEDULES	●					
PE8.2	PLUMBING AND ELECTRICAL SCHEDULES	●					
F2.1	LOWER LEVEL & FIRST LEVEL FIRE PROTECTION PLANS	●		●			
F2.2	SECOND LEVEL & THIRD LEVEL FIRE PROTECTION PLANS	●					
F2.3	ENLARGED FIRE PROTECTION PLANS	●		●			
FE3.1	FIRE PROTECTION AND ELECTRICAL SCHEDULES & DETAILS	●					
ELECTRICAL							
E0.1	ELECTRICAL SYMBOLS AND ABBREVIATIONS	●					
E1.1	ELECTRICAL SITE PLAN	●	●				
E2.1	LOWER LEVEL & FIRST LEVEL ELECTRICAL LIGHTING PLAN	●	●				
E2.2	SECOND LEVEL & THIRD LEVEL ELECTRICAL LIGHTING PLAN	●	●				
E3.1	LOWER LEVEL & FIRST LEVEL ELECTRICAL POWER PLAN	●	●				
E3.2	SECOND LEVEL& THIRD LEVEL ELECTRICAL POWER PLAN	●	●				
E3.4	FIRST LEVEL ENLARGED KITCHEN PLAN	●	●				
E3.5	LOWER LEVEL & SECOND LEVEL ENLARGED KITCHEN PLAN	●					
E3.6	THIRD LEVEL ENLARGED KITCHEN PLAN	●					
E4.1	LOWER LEVEL & FIRST LEVEL ELECTRICAL SIGNAL PLAN	●	●				
E4.2	SECOND LEVEL & THIRD LEVEL ELECTRICAL SIGNAL PLAN	●	●				
E5.1	ROOF ELECTRICAL PLAN	●	●				
E6.1	ELECTRICAL DETAILS & GROUNDING RISER	●	●				
E6.2	FIRE ALARM DETAILS, MATRIX, AND RISER	●					
E7.1	ELECTRICAL RISER DIAGRAM	●	●				
E8.1	ELECTRICAL PANELBOARD SCHEDULES	●	●				
E8.2	ELECTRICAL PANELBOARD SCHEDULES	●	●				
E8.4	ELECTRICAL LIGHTING SCHEDULES	●	●				

DEFERRED SUBMITTALS

BY OTHERS

1. - FLAME SPREAD RATING FOR FABRICS AND COMBUSTIBLE FINISHES.
2. - REVIEW OF SPECIAL INSPECTIONS REPORTS
3. - FIRE SPRINKLER SYSTEM DRAWINGS

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***GENERAL CONTRACTOR**
TBD

* SERVICES CONTRACTED BY OTHERS

LOCATION MAP

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NORTH

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TITLE SHEET - CORE & SHELL

ISSUES & REVISIONS	DATE
CORE & SHELL PERMIT SET	03-09-26
ADDENDUM 01	04-30-26
PLUMBING REV 1	05-15-26

LICENSED ARCHITECT
GONZALO VILLARES
001-023241
STATE OF ILLINOIS

COMMISSION NO: 13782-25108
DRAWN BY: SB, BW
CHECKED BY: JG

SHEET
A0.1

TRUE SHEET SCALE
0" 1/2" 1"

Autodesk Docs://13782-25108 City of Des Plaines- 678 Lee Street/13782-25108_678 Lee St_R25.rvt
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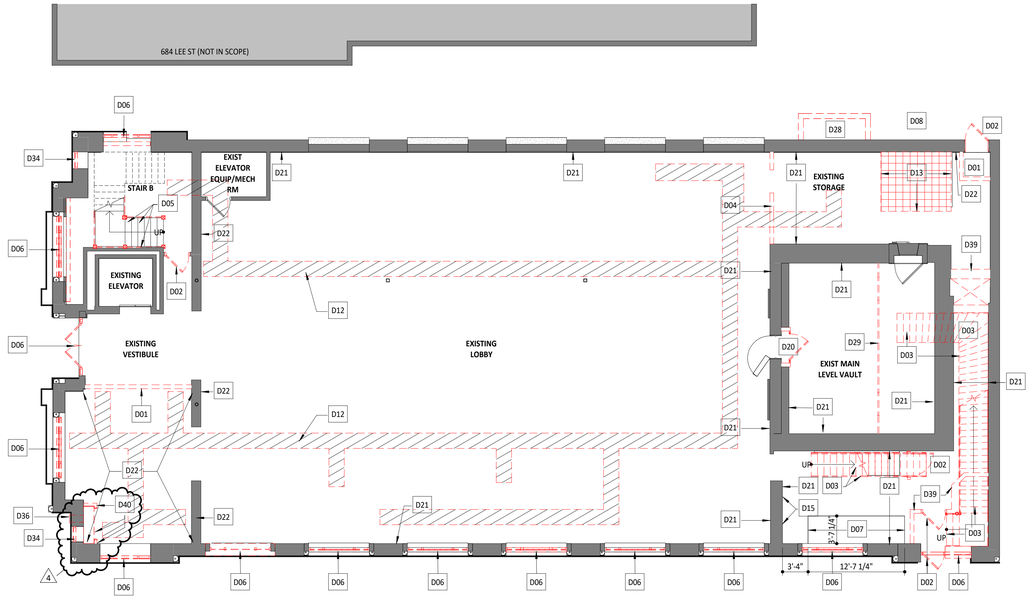
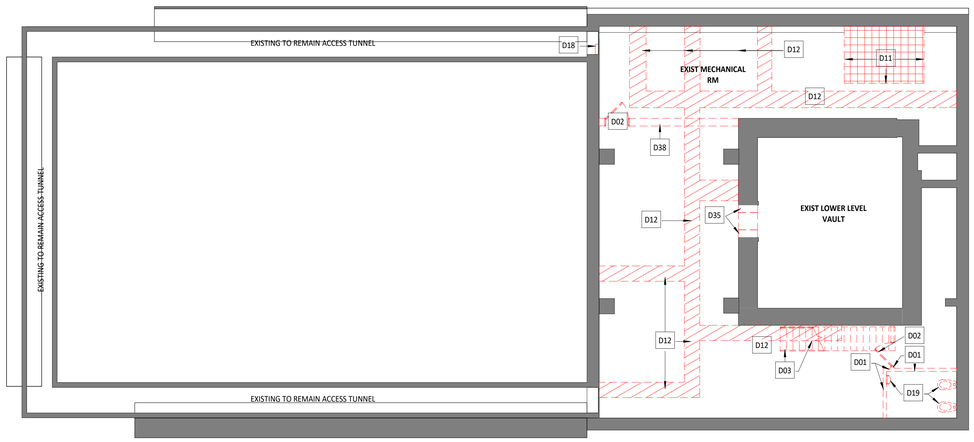


2 A2.1 FIRST LEVEL DEMOLITION PLAN
1/8" = 1'-0"

NORTH



1 A2.1 BASEMENT DEMOLITION PLAN
1/8" = 1'-0"

NORTH

DEMOLITION KEYNOTES

D01	REMOVE EXISTING WOOD FRAMED WALL
D02	REMOVE EXISTING DOOR, FRAME (INCLUDING ANY SIDELITE) AND HARDWARE.
D03	REMOVE EXISTING STAIRS AND ALL ASSOCIATED ITEMS (HANDRAILS, STRINGERS, TREADS, GUARDRAILS, ETC.)
D04	REMOVE EXISTING METAL STUD FRAMED WALL
D05	REMOVE EXISTING HANDRAIL, GUARDRAIL AND ASSOCIATED GUARDRAIL POSTS. THE REMAINDER OF THE STAIR SYSTEM IS EXISTING TO REMAIN. STRIP PAINT FROM ALL EXPOSED STEEL AND PREP FOR REPAINTING.
D06	REMOVE EXISTING CURTAIN WALL/WINDOW SYSTEM. EXISTING EXTERIOR ORNAMENTS ARE TO REMAIN.
D07	REMOVE EXISTING FLOOR AS REQUIRED FOR NEW STAIR.
D08	REMOVE EXISTING EQUIPMENT IN ITS ENTIRETY
D11	REMOVE EXISTING CONCRETE FLOOR SLAB AS REQUIRED FOR NEW ELEVATOR PIT. VERIFY EXTENTS WITH STRUCTURAL AND ELEVATOR MANUFACTURER'S DOCUMENTATION.
D12	HATCH DENOTES AREAS WHERE THE EXISTING CONCRETE FLOOR SLAB WILL BE DEMOLISHED AS REQUIRED FOR INSTALLATION OF NEW PLUMBING LINES. COORDINATE ACCURATE LOCATIONS WITH MEP AND FOOD SERVICE DRAWINGS PRIOR TO CUTTING SLAB. PROVIDE A PRICE PER SQUARE FOOT FOR THIS WORK FOR BIDDING.
D13	REMOVE EXISTING FLOOR AS REQUIRED FOR NEW ELEVATOR. SEE STRUCTURAL AND ELEVATOR MANUFACTURER'S DOCUMENTATION.
D15	REMOVE EXISTING ELECTRICAL PANELS AND COORDINATE RELOCATION WITH ELECTRICAL CONTRACTOR. SEE ELECTRICAL PLANS FOR MORE INFORMATION.
D18	DEMOLISH EXISTING BRICK INFILL AT ACCESS TUNNEL OPENING.
D19	DEMOLISH EXISTING TOILET/URINAL FIXTURE. REMOVE UNUSED PLUMBING CONNECTIONS AND CAP.
D20	SALVAGE AND STOCKPILE EXISTING VAULT GATE SYSTEM. DEMOLISH ADJACENT WALLS.
D21	REMOVE PLASTER DOWN TO CONCRETE/MASONRY WALL.
D22	REMOVE GYP BD/FURRING DOWN TO WOOD FRAMING OR CONCRETE/MASONRY WALL.
D28	REMOVE EXISTING MECHANICAL WELL AND DISCARD ALL RELATED ITEMS. INFILL WELL WITH COMPACTED FILL AFTER REMOVAL OF WELL WALLS.
D29	CAREFULLY REMOVE EXISTING METAL AND WOOD INTERIOR VAULT WALL. SALVAGE WALL AND TURN IT OVER TO OWNER FOR REINSTALLATION.
D34	DEMO EXISTING WINDOW. CAREFULLY REMOVE IRON BARS FROM STONE AND SALVAGE FOR RE-INSTALLATION.
D35	REMOVE BRICK INFILL IN EXISTING OPENING IN ITS ENTIRETY.
D36	DEMO EXISTING WINDOW. CAREFULLY REMOVE IRON BARS FROM STONE AND SALVAGE FOR RE-INSTALLATION.
D38	REMOVE EXISTING CONCRETE WALL
D39	REMOVE EXISTING CLAY TILE WALL
D40	REMOVE EXISTING SAFE AND SURROUNDING WALLS IN TEHIR ENTIRETY. SEE IMAGE ON SHEET.

DEMOLITION PLAN GENERAL NOTES

A. THE OWNER RESERVES THE RIGHT TO SALVAGE ANY EXISTING MATERIAL, EQUIPMENT, ETC. PRIOR TO THE START OF DEMOLITION. THE CONTRACTOR SHALL VERIFY THOSE ITEMS TO BE SALVAGED WITH OWNER.

B. ALL EXISTING CONSTRUCTION INDICATED TO REMAIN THAT IS DAMAGED OR AFFECTED BY THE DEMOLITION SHALL BE REPAIRED AND RESTORED TO ITS ORIGINAL CONDITION.

C. CONTRACTOR SHALL COORDINATE CONSTRUCTION WITH THE OCCUPANT TO AVOID DISRUPTION OF THE FACILITY OPERATIONS. MAINTAIN REQUIRED EGRESS DURING CONSTRUCTION. PROVIDE TEMPORARY BARRICADES, ENCLOSURES AND PROTECTION AS NECESSARY DURING CONSTRUCTION.

D. WHERE WALLS OR PARTITIONS ARE SHOWN TO BE REMOVED, ALSO REMOVE ALL ITEMS ATTACHED, CONNECTED OR INTERNAL TO THE WALLS INCLUDING TRIM, SHELVING, ACCESSORIES, CABINETS, BLOCKING, EQUIPMENT, ETC. REMOVE IN THEIR ENTIRETY, FASTENERS AND WALL ATTACHMENT DEVICES. PATCH AND REPAIR AS NEEDED TO COMPLETE WORK.

E. CONTRACTOR TO VERIFY EXACT LOCATION AND IDENTIFY, LABEL AND PROTECT EXISTING MECHANICAL AND ELECTRICAL SERVICES WHICH MAY BE AFFECTED BY DEMOLITION.

F. REFER TO THE GENERAL NOTES FOR OTHER APPLICABLE INFORMATION.

DEMOLITION PLAN SYMBOLS

- EXISTING DOOR AND FRAME TO REMAIN
- EXISTING DOOR AND FRAME TO BE REMOVED
- EXISTING WALL TO REMAIN
- EXISTING WALL TO BE REMOVED
- EXISTING WINDOW TO REMAIN
- EXISTING WINDOW TO BE REMOVED
- INDICATES EXISTING BUILDING AREAS WITH NO SCOPE OF WORK, UNO.
- EXISTING ELEMENT TO BE REMOVED

4

EXISTING SAFE AND SURROUNDING WALLS TO BE REMOVED. SEE FIRST LEVEL DEMOLITION PLAN

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V3

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BASEMENT & FIRST LEVEL DEMOLITION FLOOR PLANS

ISSUES & REVISIONS	DATE
CORE & SHELL PERMIT SET	03-09-26
ADDENDUM 01	04-30-26
ADDENDUM 02	06-17-26

LICENSED ARCHITECT
GONZALO VILLARES
001-023241
STATE OF ILLINOIS

COMMISSION NO:	13782-25108
DRAWN BY:	SB, BW
CHECKED BY:	JG

SHEET

A2.1

TRUE SHEET SCALE
0" 1/2" 1"

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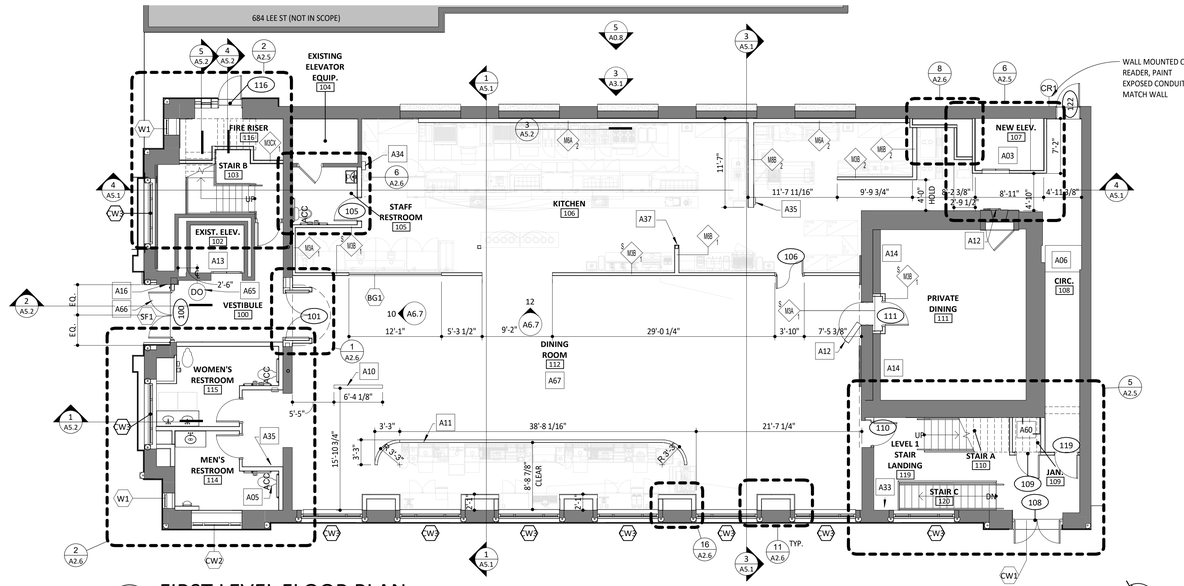
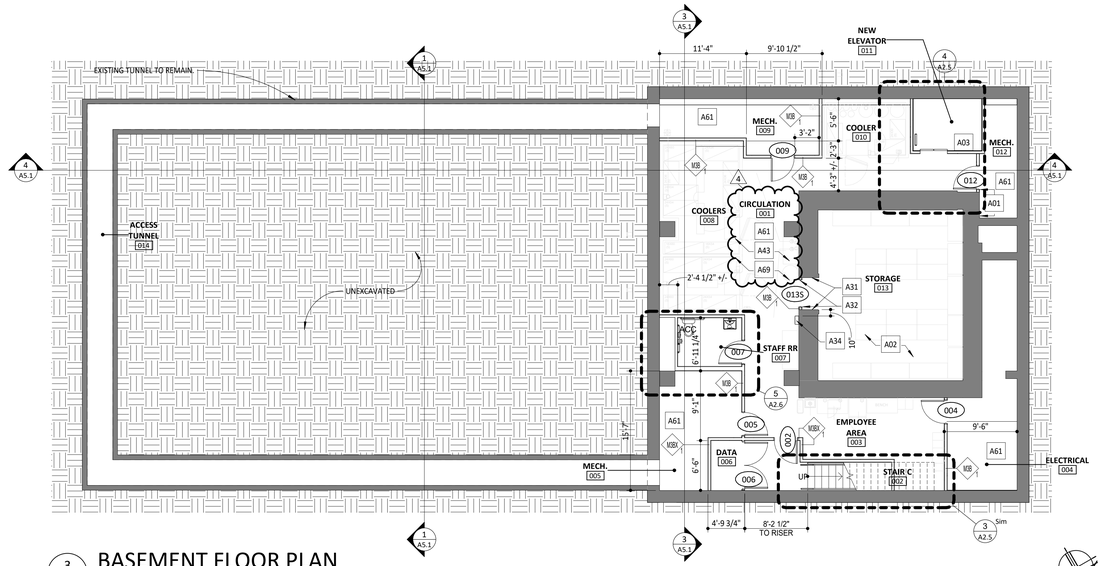


2 A2.3 FIRST LEVEL FLOOR PLAN

1/8" = 1'-0"



3 A2.3 BASEMENT FLOOR PLAN

1/8" = 1'-0"

FLOOR PLAN GENERAL NOTES

A. DO NOT SCALE DRAWINGS.

B. NOTIFY ARCHITECT IMMEDIATELY OF ANY DISCREPANCIES.

C. IN THE CASE OF AMBIGUITIES, DISCREPANCIES, OR IRREGULARITIES IN THE DRAWINGS AND/OR SPECIFICATIONS, THE CONTRACTOR SHALL SUBMIT A WRITTEN REQUEST FOR CLARIFICATION FROM THE ARCHITECT BEFORE PROCEEDING WITH THE WORK.

D. IN ALL CONSTRUCTION TYPES, ALL WOOD USED IN THE FOLLOWING LOCATIONS IS TO BE PRESERVATIVE-TREATED:
1. WOOD IN CONTACT WITH THE GROUND OR WATER
2. WOOD IN EXTERIOR FOUNDATION WALLS.
3. WOOD IN CONTACT WITH CONCRETE SLABS-ON-GRADE, OR IN CONTACT WITH CONCRETE OR MASONRY FOUNDATION WALLS.
4. WOOD WITHIN A CRAWL SPACE OVER EXPOSED EARTH.
5. AT OTHER LOCATIONS NOTED ON THE CONSTRUCTION DOCUMENTS
6.

E. ALL WOOD USED IN BUILDINGS OF TYPE I OR II CONSTRUCTION (SEE CODE DATA SHEET), IS TO BE FIRE-RETARDANT-TREATED, WITH THE FOLLOWING EXCEPTIONS:
1. PRESERVATIVE-TREATED WOOD AS NOTED IN GENERAL NOTE "D" ABOVE.
2. INTERIOR FLOOR FINISH AND INTERIOR FINISHES; TRIM AND MILLWORK SUCH AS CABINETRY, DOORS, DOOR FRAMES AND WINDOWS.
3. BLOCKING FOR HANDRAILS, MILLWORK, CABINETS, AND WINDOW AND DOOR FRAMES.

F. SEE SHEET A0.2 FOR SYMBOLS, INDICATION OF MATERIALS, PARTITION TYPE DETAILS & ABBREVIATIONS.

G. INSTALL NEW 5/8" GYPSUM BOARD TO EXISTING WALL FRAMING OR ON 7/8" HAT CHANNELS ON EXISTING WALL MASONRY IN INTERIOR SPACES WHERE EXISTING PLASTER HAS BEEN REMOVED PER DEMOLITION PLANS. INSTALL GYP BD TO FRAMING AT WALL OPNEINGS.

H. PRIOR TO INSTALLATION OF GYP BD ON ANY NEW WALLS, CONTRACTOR TO COORDINATE ROUGH IN LOCATIONS FOR ALL MEP AND DATA WORK ASSOCIATED WITH FUTURE TENANT IMPROVEMENT PHASE. SEE MEP AND FUTURE TENANT IMPROVEMENT PHASE DRAWINGS.

I. PREP ALL EXISTING FLOOR SUBSTRATE AND EXISTING CONCRETE FLOORS FOR INSTALLATION OF NEW FLOORING IN THE FUTURE TENANT IMPROVEMENT PHASE.

DIMENSIONING NOTES

DIMENSIONS ON FLOOR PLANS ARE TYPICALLY TAKEN FROM OUTSIDE FACE OF FINISHED WALL TO INSIDE FACE OF THE OTHER FINISHED WALL. THIS DIMENSION WILL INCLUDE THE THICKNESS OF THE FIRST WALL AS PART OF THAT DIMENSION.

STAIRWELL WALLS AND TOILET ROOMS:
DIMENSIONS FOR THESE ROOMS ARE TAKEN FROM INSIDE FACE OF FINISHED WALL TO INSIDE FACE OF FINISHED WALL WITHIN THE SAME ROOM. WHEN THESE DIMENSIONS ARE IDENTIFIED AS A "CLEAR" DIMENSION, THEY ARE DIMENSIONED TO THE FINISHED FACE OF TILE OR OTHER WALL FINISHES APPLIED TO THE WALLS WITHIN THAT ROOM.

FLOOR PLAN KEYNOTES

A01	ALIGN WALL
A02	REMOVE ANY STANDING WATER THROUGHOUT LEVEL AND COMPLETELY DRY SPACE PRIOR TO CONSTRUCTION
A03	ELEVATOR SERVICE FROM BASEMENT TO THIRD LEVEL. PIT BELOW GRADE, SEE STRUCTURAL FOR MORE INFORMATION.
A05	PROVIDE PLUMBING TO TOILET/URINAL. INSTALL TOILET/URINAL ONLY. GRAB BARS, TOILET PARTITIONS AND TOILET ACCESSORIES TO BE INSTALLED AS PART OF FUTURE TENANT IMPROVEMENT PHASE.
A06	INFILL FLOOR AS REQUIRED AT SHAFT AFTER ADJACENT WALLS HAVE BEEN DEMOLISHED.
A10	COORDINATE HOST STATION WALL WITH HOST STATION CASEWORK AND COUNTER IN FUTURE TENANT IMPROVEMENT PHASE.
A11	COORDINATE BAR WALL WITH BAR CASEWORK AND COUNTER IN FUTURE TENANT IMPROVEMENT PHASE.
A12	EXISTING VAULT DOOR TO REMAIN. CLEAN AND REPAIR AS NECESSARY.
A13	REPAIR/SERVICE OF EXISTING ELEVATOR BY OWNER.
A14	COORDINATE WINE STORAGE IN FUTURE TENANT IMPROVEMENT PHASE AND HOLD WALL SPACE AS REQUIRED.
A16	PROVIDE WALL MOUNTED KNOX BOX.
A31	WRAP EXPOSED MASONRY AT JAMB AND HEAD WITH STAINLESS STEEL BRAKE METAL. PROVIDE WOOD BLOCKING AS NECESSARY.
A32	PROVIDE 3'-6" WIDE X 7'-0" TALL HM FRAME WITH NO DOOR PANEL. PAINT WITH FINISH THAT CAN BE CLEANED WITH COMMERCIAL CLEANING PRODUCTS. PROVIDE METAL STUD AND GYP BD ON SIDES AND OVER FRAME UP TO STRUCTURE.
A33	FE-4 FIRE EXTINGUISHER. SEE CODE PLAN LEGEND.
A34	FE-3 FIRE EXTINGUISHER. SEE CODE PLAN LEGEND.
A35	FE-2 FIRE EXTINGUISHER. SEE CODE PLAN LEGEND.
A37	ENCAPSULATE STEEL COLUMN AND FINISH END W/GYP BD. EXTEND GUP BD TO 6" ABOVE CEILING.
A43	PATCH CONCRETE FLOOR WHERE CUT FOR FLOOR PLUMBING THROUGHOUT LEVEL. SEE DEMO PLAN AND PLUMBING DRAWINGS FOR EXTENTS.
A60	PROVIDE FRP (WHITE, SMOOTH, CLASS A FIRE RATING) TO 4'-0" ABOVE FINISHED WALL BASE. USE COORDINATING TRIM PIECES AT ALL EXPOSED EDGES. PROVIDE PT-6 (SW 7570 EGRET WHITE, FINISH: SEMI-GLOSS) ABOVE. PROVIDE QTF-1 (DALTILE QUARRY TEXTURES, COLOR: ASHEN GRAY, SIZE: 8X8, GROUT: MAPEI 5009 GRAY) AND QTB-1 (DALTILE QUARRY TEXTURES COVE BASE, COLOR: ASHEN GRAY, SIZE: 5X6, GROUT: MAPEI 5009 GRAY).
A61	PROVIDE PT-2 (SW 7570 EGRET WHITE, FINISH: EGGSHELL) TO ALL WALLS THIS ROOM U.N.O.
A65	WALL MOUNTED DOOR ACTUATOR BUTTON.
A66	PLACE DOOR OPERATOR ON THIS DOOR LEAF.
A67	PROVIDE SELF LEVELING CONCRETE TOPPING THROUGHOUT FIRST LEVEL AND PREP FOR FUTURE FLOORING. REFERENCE FUTURE TENANT IMPROVEMENT PHASE DRAWING FOR FUTURE FLOORING.
A69	PROVIDE SELF LEVELING CONCRETE TOPPING THROUGHOUT BASEMENT AND PREP FLOOR FOR FUTURE FLOORING. REFERENCE FUTURE TENANT IMPROVEMENT DRAWINGS.

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V3

678 LEE ST RESTAURANT - CORE & SHELL

678 Lee St.
Des Plaines, IL 60016

BASEMENT AND FIRST LEVEL PLANS

ISSUES & REVISIONS	DATE
CORE & SHELL PERMIT SET	03-09-26
ADDENDUM 01	04-30-26
ADDENDUM 02	06-17-26

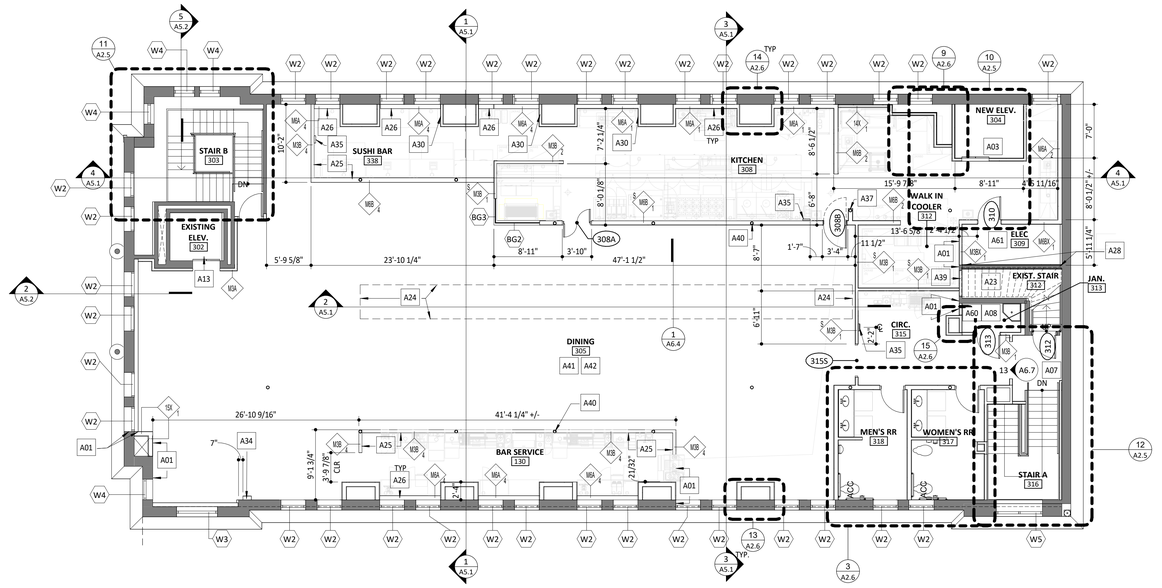
LICENSED ARCHITECT
GONZALO VILLARES
001-023241
STATE OF ILLINOIS

COMMISSION NO: 13782-25108
DRAWN BY: SB, BW
CHECKED BY: JG

SHEET

A2.3

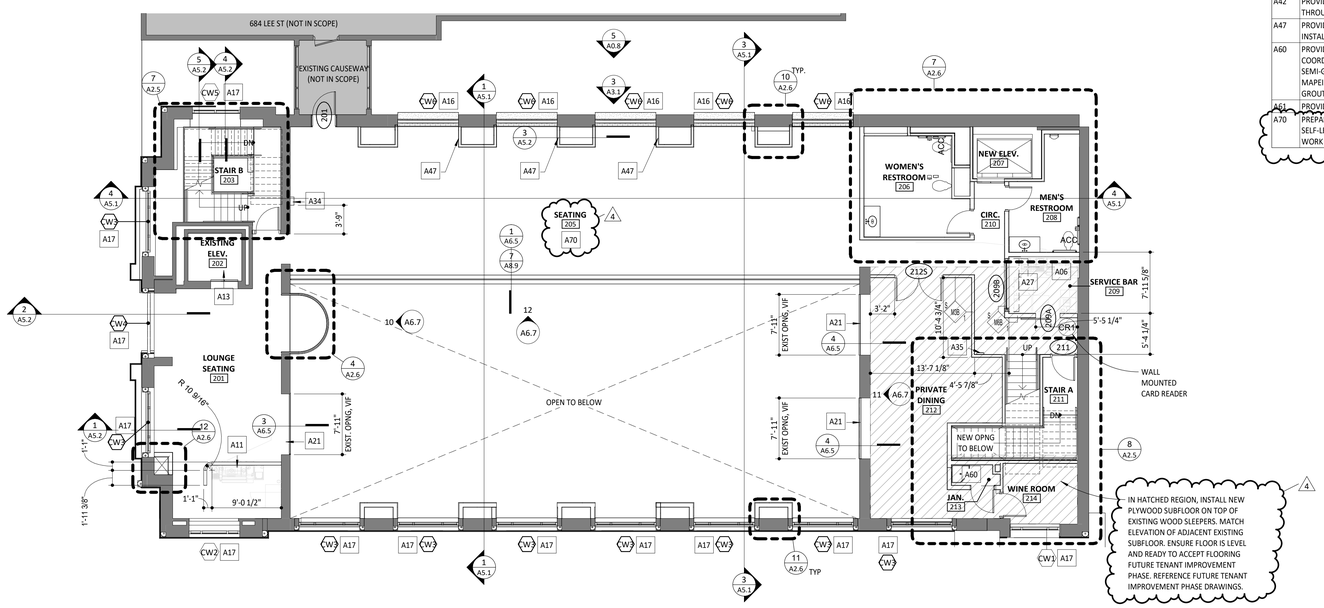
TRUE SHEET SCALE
0" 1/2" 1"



2 A2.4 THIRD LEVEL FLOOR PLAN

1/8" = 1'-0"

NORTH



1 A2.4 SECOND LEVEL FLOOR PLAN

1/8" = 1'-0"

NORTH

FLOOR PLAN GENERAL NOTES

A. DO NOT SCALE DRAWINGS.

B. NOTIFY ARCHITECT IMMEDIATELY OF ANY DISCREPANCIES.

C. IN THE CASE OF AMBIGUITIES, DISCREPANCIES, OR IRREGULARITIES IN THE DRAWINGS AND/OR SPECIFICATIONS, THE CONTRACTOR SHALL SUBMIT A WRITTEN REQUEST FOR CLARIFICATION FROM THE ARCHITECT BEFORE PROCEEDING WITH THE WORK.

D. IN ALL CONSTRUCTION TYPES, ALL WOOD USED IN THE FOLLOWING LOCATIONS IS TO BE PRESERVATIVE-TREATED:
1. WOOD IN CONTACT WITH THE GROUND OR WATER
2. WOOD IN EXTERIOR FOUNDATION WALLS.
3. WOOD IN CONTACT WITH CONCRETE SLABS-ON-GRADE, OR IN CONTACT WITH CONCRETE OR MASONRY FOUNDATION WALLS.
4. WOOD WITHIN A CRAWL SPACE OVER EXPOSED EARTH..
5. AT OTHER LOCATIONS NOTED ON THE CONSTRUCTION DOCUMENTS
6.

E. ALL WOOD USED IN BUILDINGS OF TYPE I OR II CONSTRUCTION (SEE CODE DATA SHEET), IS TO BE FIRE-RETARDANT-TREATED, WITH THE FOLLOWING EXCEPTIONS:
1. PRESERVATIVE-TREATED WOOD AS NOTED IN GENERAL NOTE "D" ABOVE.
2. INTERIOR FLOOR FINISH AND INTERIOR FINISHES; TRIM AND MILLWORK SUCH AS CABINETRY, DOORS, DOOR FRAMES AND WINDOWS.
3. BLOCKING FOR HANDRAILS, MILLWORK, CABINETS, AND WINDOW AND DOOR FRAMES.

F. SEE SHEET A0.2 FOR SYMBOLS, INDICATION OF MATERIALS, PARTITION TYPE DETAILS & ABBREVIATIONS.

G. INSTALL NEW 5/8" GYPSUM BOARD TO EXISTING WALL FRAMING OR ON 7/8" HAT CHANNELS ON EXISTING WALL MASONRY IN INTERIOR SPACES WHERE EXISTING PLASTER HAS BEEN REMOVED PER DEMOLITION PLANS. INSTALL GYP BD TO FRAMING AT WALL OPNEINGS.

H. PRIOR TO INSTALLATION OF GYP BD ON ANY NEW WALLS, CONTRACTOR TO COORDINATE ROUGH IN LOCATIONS FOR ALL MEP AND DATA WORK ASSOCIATED WITH FUTURE TENANT IMPROVEMENT PHASE. SEE MEP AND FUTURE TENANT IMPROVEMENT PHASE DRAWINGS.

I. PREP ALL EXISTING FLOOR SUBSTRATE AND EXISTING CONCRETE FLOORS FOR INSTALLATION OF NEW FLOORING IN THE FUTURE TENANT IMPROVEMENT PHASE.

DIMENSIONING NOTES

DIMENSIONS ON FLOOR PLANS ARE TYPICALLY TAKEN FROM OUTSIDE FACE OF FINISHED WALL TO INSIDE FACE OF THE OTHER FINISHED WALL. THIS DIMENSION WILL INCLUDE THE THICKNESS OF THE FIRST WALL AS PART OF THAT DIMENSION.

STAIRWELL WALLS AND TOILET ROOMS:
DIMENSIONS FOR THESE ROOMS ARE TAKEN FROM INSIDE FACE OF FINISHED WALL TO INSIDE FACE OF FINISHED WALL WITHIN THE SAME ROOM. WHEN THESE DIMENSIONS ARE IDENTIFIED AS A "CLEAR" DIMENSION, THEY ARE DIMENSIONED TO THE FINISHED FACE OF TILE OR OTHER WALL FINISHES APPLIED TO THE WALLS WITHIN THAT ROOM.

FLOOR PLAN KEYNOTES

A01	ALIGN WALL
A03	ELEVATOR SERVICE FROM BASEMENT TO THIRD LEVEL. PIT BELOW GRADE, SEE STRUCTURAL FOR MORE INFORMATION.
A06	INFILL FLOOR AS REQUIRED AT SHAFT AFTER ADJACENT WALLS HAVE BEEN DEMOLISHED.
A07	INFILL FLOOR AS REQUIRED AFTER EXISTING STAIR IS DEMOLISHED.
A08	PROVIDE PLUMBING AND INSTALL MOP SINK.
A11	COORDINATE BAR WALL WITH BAR CASEWORK AND COUNTER IN FUTURE TENANT IMPROVEMENT PHASE.
A13	REPAIR/SERVICE OF EXISTING ELEVATOR BY OWNER.
A16	INSTALL NEW STOREFRONT WINDOW IN UPPER (ARCHED) PORTION OF EXISTING WINDOW OPENING WHERE BLOCK INFILL HAS BEEN DEMOLISHED.
A17	INSTALL NEW CURTAIN WALL WINDOW SYSTEM TO MATCH EXISTING - SEE ELEVATIONS.
A21	NEW DECORATIVE STEEL GUARDRAIL. WELD TO UPTURNED STEEL ANGLE. SEE 1/A6.2 FOR GUARDRAIL DESIGN.
A23	EXISTING STAIR TO ROOF IS TO REMAIN.
A24	DASHED LINE DENOTES NEW SKYLIGHT ABOVE. SEE SECTIONS AND STRUCTURAL FOR MORE INFORMATION.
A25	PROVIDE PARTIAL HEIGHT PARTITION FOR FUTURE BAR TOP. WALL TO RUN TO 3'-4 1/2" AFF.
A26	PROVIDE PARTIAL HEIGHT PARTITION AT WINDOW. RUN WALL UP TO B/O SILL HEIGHT. SEE SECTION FOR MORE INFORMATION.
A27	OVERHEAD COILING GRILLE SILL HEIGHT TO BE FLUSH WITH COUNTERTOP HEIGHT.
A28	FILL EXISTING WOOD WALL CAVITY WITH 1 LAYER 3 1/2" FIBERGLASS INSULATION AND ATTACH 2 LAYER TYPE X GYP BD TO EACH SIDE OF THE WALL. RUN INSULATION AND GYP BD TO ROOF DECK. FOLLOW UL U301. PROVIDE BACKING FOR ELECTRICAL EQUIPMENT, SEE ELEC.
A30	PROVIDE 1 HOUR RATED 14"X14" FLUSH ACCESS PANEL AT BOTTOM OF CHASE FOR ACCESS TO GREASE DUCTS. SEE MEP DRAWINGS. PAINT TO MATCH WALL.
A34	FE-3 FIRE EXTINGUISHER. SEE CODE PLAN LEGEND.
A35	FE-2 FIRE EXTINGUISHER. SEE CODE PLAN LEGEND.
A37	ENCAPSULATE STEEL COLUMN AND FINISH END W/GYP BD. EXTEND GUP BD TO 6" ABOVE CEILING.
A39	INFILL WALL AT REMOVED DOOR WITH WOO STUD TO MATCH EXISTING THICKNESS AND GYP BD EACH SIDE.
A40	ENCAPSULATE STEEL COLUMN IN WALL CAVITY, TYP WHERE SHOWN.
A41	PROVIDE NEW GYPSUM BOARD ON ALL EXISTING EXPOSED METAL STUD FRAMING ON INTERIOR FACE OF EXTERIOR WALL THROUGHOUT THIS LEVEL. EXISTING INSULATION TO REMAIN.
A42	PROVIDE NEW GYPSUM BOARD ON EXISTING EXPOSED WOOD STUD WALL FRAMING TO REMAIN THROUGHOUT LEVEL.
A47	PROVIDE 1 HOUR RATED 14"X14" FLUSH ACCESS PANEL IN CHASE WALL FOR ACCESS TO GREASE DUCTS. INSTALL SO BOTTOM OF PANEL IS AT A MINIMUM OF 3'-0" AFF.
A60	PROVIDE FRP (WHITE, SMOOTH, CLASS A FIRE RATING) TO 4'-0" ABOVE FINISHED WALL BASE. USE COORDINATING TRIM PIECES AT ALL EXPOSED EDGES. PROVIDE PT-6 (SW 7570 EGRET WHITE, FINISH: SEMI-GLOSS) ABOVE. PROVIDE QTF-1 (DALTILE QUARRY TEXTURES, COLOR: ASHEN GRAY, SIZE: 8X8, GROUT: MAPEI 5009 GRAY) AND QTB-1 (DALTILE QUARRY TEXTURES COVE BASE, COLOR: ASHEN GRAY, SIZE: 5X6, GROUT: MAPEI 5009 GRAY).
A61	PROVIDE PT-2 (SW 7570 EGRET WHITE, FINISH: EGGSHELL) TO ALL WALLS THIS ROOM U.N.O.
A70	PREPARE EXISTING FLOOR FOR NEW FLOOR IN FUTURE TENANT IMPROVEMENT PHASE. PROVIDE SELF-LEVELING CONCRETE IF EXISTING SUBSTRATE IS NOT LEVEL. PROVIDE A PRICE PER SQUARE FOOT FOR THIS WORK FOR BIDDING.

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V3

678 LEE ST RESTAURANT - CORE & SHELL

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SECOND LEVEL AND THIRD LEVEL PLANS

ISSUES & REVISIONS	DATE
CORE & SHELL PERMIT SET	03-09-26
ADDENDUM 01	04-30-26
ADDENDUM 02	06-17-26

LICENSED ARCHITECT GONZALO VILLARES 001-023241 STATE OF ILLINOIS

COMMISSION NO:	13782-25108
DRAWN BY:	SB, BW
CHECKED BY:	JG

SHEET

A2.4

TRUE SHEET SCALE
0" 1/2" 1"

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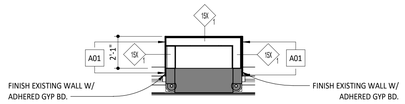
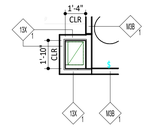
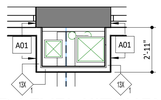


16 A2.6 ATYPICAL CHASE @ LVL 1
1/4" = 1'-0"

NORTH

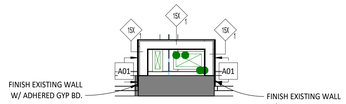


15 A2.6 SHAFT BY JANITOR
1/4" = 1'-0"



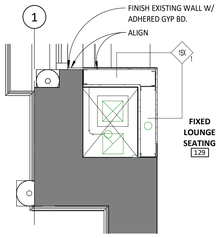
14 A2.6 THIRD LEVEL KITCHEN CHASE
1/4" = 1'-0"

NORTH



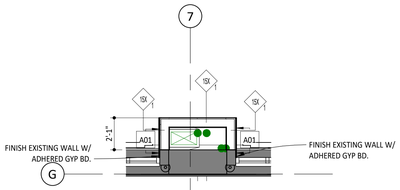
13 A2.6 THIRD LEVEL DINING ROOM CHASE
1/4" = 1'-0"

NORTH



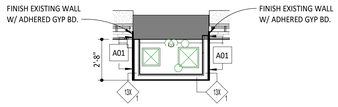
12 A2.6 SECOND LEVEL CHASE
1/2" = 1'-0"

NORTH



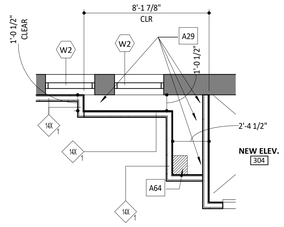
11 A2.6 DINING ROOM CHASE
1/4" = 1'-0"

NORTH



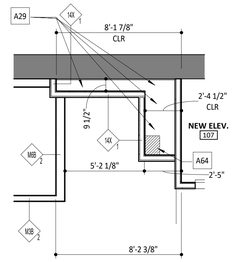
10 A2.6 SECOND LEVEL CHASE AT BOOTHS
1/4" = 1'-0"

NORTH



9 A2.6 THIRD LEVEL FLOOR PLAN
1/4" = 1'-0"

NORTH



8 A2.6 FIRST LEVEL FLOOR PLAN
1/4" = 1'-0"

NORTH

FLOOR PLAN GENERAL NOTES

A. DO NOT SCALE DRAWINGS.

B. NOTIFY ARCHITECT IMMEDIATELY OF ANY DISCREPANCIES.

C. IN THE CASE OF AMBIGUITIES, DISCREPANCIES, OR IRREGULARITIES IN THE DRAWINGS AND/OR SPECIFICATIONS, THE CONTRACTOR SHALL SUBMIT A WRITTEN REQUEST FOR CLARIFICATION FROM THE ARCHITECT BEFORE PROCEEDING WITH THE WORK.

D. IN ALL CONSTRUCTION TYPES, ALL WOOD USED IN THE FOLLOWING LOCATIONS IS TO BE PRESERVATIVE-TREATED:
1. WOOD IN CONTACT WITH THE GROUND OR WATER
2. WOOD IN EXTERIOR FOUNDATION WALLS.
3. WOOD IN CONTACT WITH CONCRETE SLABS-ON-GRADE, OR IN CONTACT WITH CONCRETE OR MASONRY FOUNDATION WALLS.
4. WOOD WITHIN A CRAWL SPACE OVER EXPOSED EARTH.
5. AT OTHER LOCATIONS NOTED ON THE CONSTRUCTION DOCUMENTS
6.

E. ALL WOOD USED IN BUILDINGS OF TYPE I OR II CONSTRUCTION (SEE CODE DATA SHEET), IS TO BE FIRE-RETARDANT-TREATED, WITH THE FOLLOWING EXCEPTIONS:
1. PRESERVATIVE-TREATED WOOD AS NOTED IN GENERAL NOTE "D" ABOVE.
2. INTERIOR FLOOR FINISH AND INTERIOR FINISHES; TRIM AND MILLWORK SUCH AS CABINETRY, DOORS, DOOR FRAMES AND WINDOWS.
3. BLOCKING FOR HANDRAILS, MILLWORK, CABINETS, AND WINDOW AND DOOR FRAMES.

F. SEE SHEET A0.2 FOR SYMBOLS, INDICATION OF MATERIALS, PARTITION TYPE DETAILS & ABBREVIATIONS.

G. INSTALL NEW 5/8" GYPSUM BOARD TO EXISTING WALL FRAMING OR ON 7/8" HAT CHANNELS ON EXISTING WALL MASONRY IN INTERIOR SPACES WHERE EXISTING PLASTER HAS BEEN REMOVED PER DEMOLITION PLANS. INSTALL GYP BD TO FRAMING AT WALL OPNEINGS.

H. PRIOR TO INSTALLATION OF GYP BD ON ANY NEW WALLS, CONTRACTOR TO COORDINATE ROUGH IN LOCATIONS FOR ALL MEP AND DATA WORK ASSOCIATED WITH FUTURE TENANT IMPROVEMENT PHASE. SEE MEP AND FUTURE TENANT IMPROVEMENT PHASE DRAWINGS.

I. PREP ALL EXISTING FLOOR SUBSTRATE AND EXISTING CONCRETE FLOORS FOR INSTALLATION OF NEW FLOORING IN THE FUTURE TENANT IMPROVEMENT PHASE.

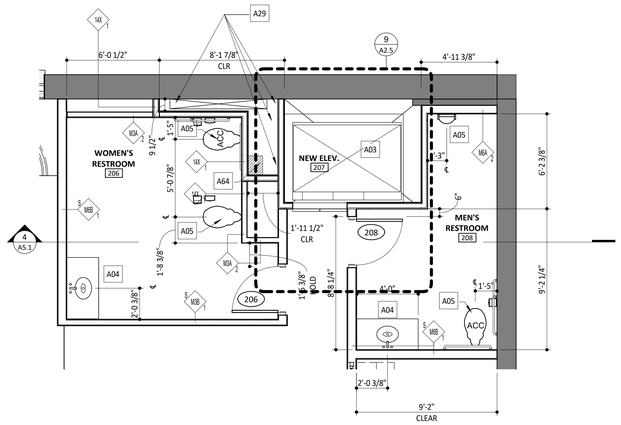
DIMENSIONING NOTES

DIMENSIONS ON FLOOR PLANS ARE TYPICALLY TAKEN FROM OUTSIDE FACE OF FINISHED WALL TO INSIDE FACE OF THE OTHER FINISHED WALL. THIS DIMENSION WILL INCLUDE THE THICKNESS OF THE FIRST WALL AS PART OF THAT DIMENSION.

STAIRWELL WALLS AND TOILET ROOMS:
DIMENSIONS FOR THESE ROOMS ARE TAKEN FROM INSIDE FACE OF FINISHED WALL TO INSIDE FACE OF FINISHED WALL WITHIN THE SAME ROOM. WHEN THESE DIMENSIONS ARE IDENTIFIED AS A "CLEAR" DIMENSION, THEY ARE DIMENSIONED TO THE FINISHED FACE OF TILE OR OTHER WALL FINISHES APPLIED TO THE WALLS WITHIN THAT ROOM.

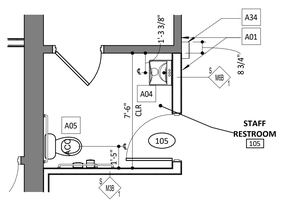
FLOOR PLAN KEYNOTES

A01	ALIGN WALL
A03	ELEVATOR SERVICE FROM BASEMENT TO THIRD LEVEL. PIT BELOW GRADE, SEE STRUCTURAL FOR MORE INFORMATION.
A04	PROVIDE PLUMBING TO SINK. SINK AND CASEWORK TO BE INSTALLED AS PART OF FUTURE TENANT IMPROVEMENT PHASE.
A05	PROVIDE PLUMBING TO TOILET/URINAL. INSTALL TOILET/URINAL ONLY. GRAB BARS, TOILET PARTITIONS AND TOILET ACCESSORIES TO BE INSTALLED AS PART OF FUTURE TENANT IMPROVEMENT PHASE.
A19	NEW HALF ROUND BALCONY WITH DECORATIVE STEEL GUARDRAIL. SEE STRUCTURAL FOR MORE INFORMATION.
A29	FIELD VERIFY AND COORDINATE MEP PENETRATIONS TO BE LOCATED BETWEEN EXISTING CONCRETE JOISTS. SEE MEP AND STRUCTURAL DRAWINGS.
A34	FE-3 FIRE EXTINGUISHER. SEE CODE PLAN LEGEND.
A35	FE-2 FIRE EXTINGUISHER. SEE CODE PLAN LEGEND.
A36	INFILL OPENING AT RESTROOM WITH METAL STUD FURRING WALL. EXTEND FRAMING AND GYP BD TO 6" ABOVE CEILING. PROVIDE TINTED FILM TO GLASS WHERE METAL FRAMING VISIBLE FROM EXTERIOR SIDE OF WINDOW.
A42	PROVIDE NEW GYPSUM BOARD ON EXISTING EXPOSED WOOD STUD WALL FRAMING TO REMAIN THROUGHOUT LEVEL.
A44	CAREFULLY REINSTALL IRON BARS OVER WINDOW.
A46	PROVIDE NEW DEPOSIT BOX COVER MOUNTED OVER OPENING. FIELD VERIFY EXISTING OPENING DIMENSION. NEW COVER TO BE 2" LARGER THAN OPENING ON ALL SIDES. COVER TO BE PREFINISHED WHITE TO MATCH MARBLE. FILL EXISTING OPENING WITH METAL STUDS, SHEATHING, AIR/VAPOR WEATHER BARRIER, AND 3" POLYISO RIGID INSULATION.
A48	PROVIDE 1'-0" WIDE X 6" TALL PREFINISHED VENT/GRILLE. CUSTOM PREFINISHED COLOR TO BE DETERMINED.
A64	SPACE DEDICATED TO RUN REFRIGERATION LINES. SEE FOOD SERVICE.
A66	PLACE DOOR OPERATOR ON THIS DOOR LEAF.



7 A2.6 SECOND LEVEL GROUP RESTROOMS - CORE & SHELL ENLARGED PLAN
1/4" = 1'-0"

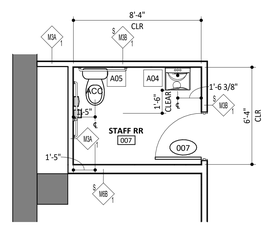
NORTH



ENLARGED FUTURE STAFF RESTROOM 105

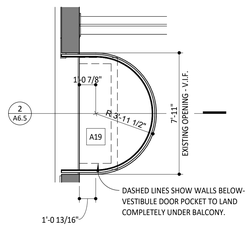
6 A2.6
1/4" = 1'-0"

NORTH



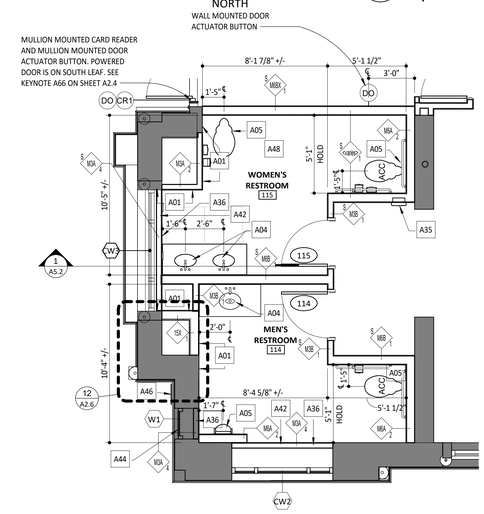
5 A2.6 STAFF RR - ENLARGED PLAN- CORE & SHELL ENLARGED PLAN
1/4" = 1'-0"

NORTH



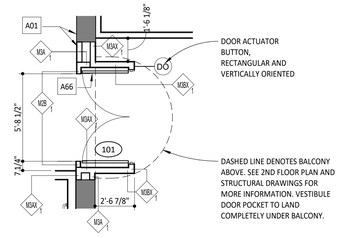
4 A2.6 BALCONY - ENLARGED PLAN
1/4" = 1'-0"

NORTH



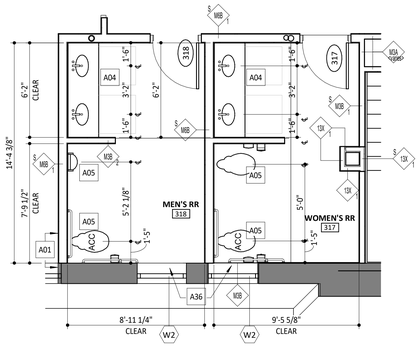
2 A2.6 FIRST LEVEL GROUP RESTROOM - CORE & SHELL ENLARGED PLAN
1/4" = 1'-0"

NORTH



1 A2.6 ENLARGED PLAN AT DOOR POCKET
1/4" = 1'-0"

NORTH



3 A2.6 THIRD LEVEL GROUP RESTROOMS - CORE & SHELL ENLARGED PLAN
1/4" = 1'-0"

NORTH

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ENLARGED FLOOR PLANS

ISSUES & REVISIONS	DATE
CORE & SHELL PERMIT SET	03-09-26
ADDENDUM 01	04-30-26
ADDENDUM 02	06-17-26

LICENSED ARCHITECT
GONZALO VILLARES
001-023241
STATE OF ILLINOIS

COMMISSION NO:	13782-25108
DRAWN BY:	SB, BW
CHECKED BY:	JG

SHEET

A2.6

TRUE SHEET SCALE
0" 1/2" 1"

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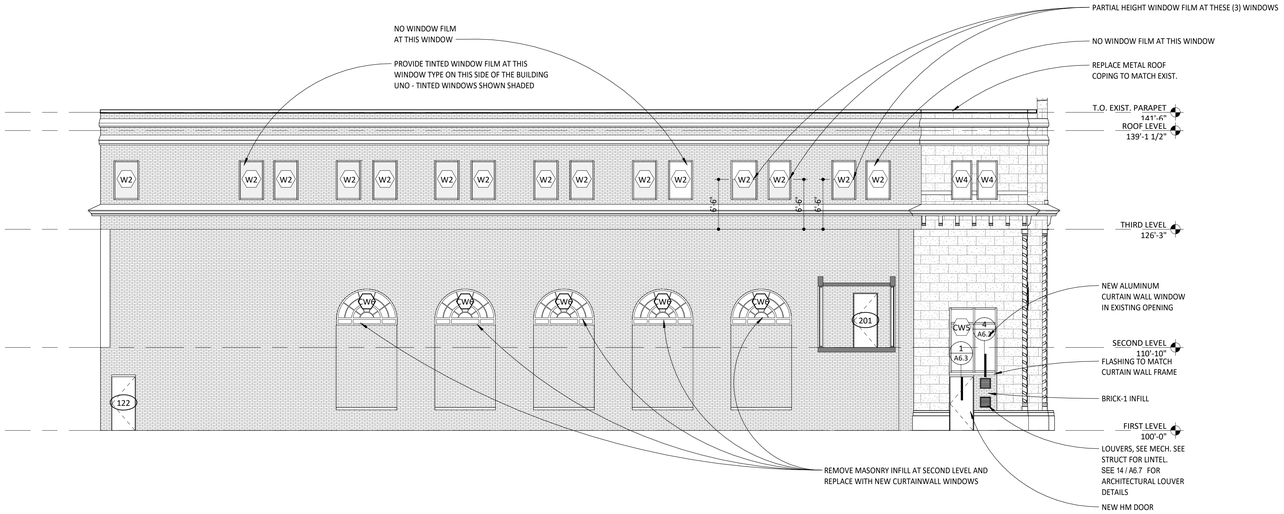
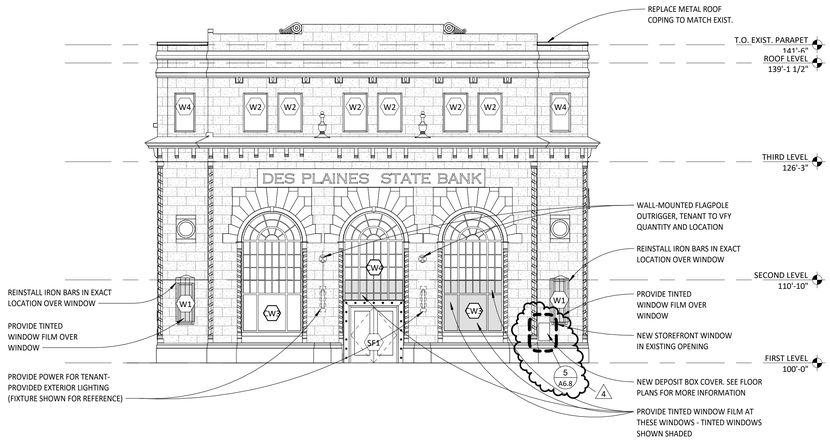


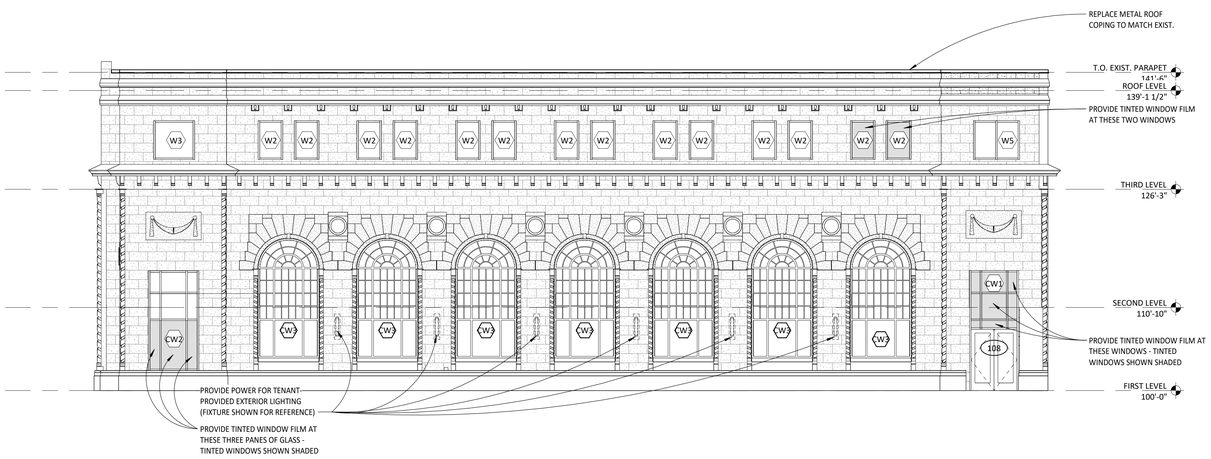
3 A3.1 SOUTH EXTERIOR ELEVATION

1/8" = 1'-0"



2 A3.1 EAST EXTERIOR ELEVATION

1/8" = 1'-0"



1 A3.1 NORTH EXTERIOR ELEVATION

1/8" = 1'-0"

EXTERIOR MATERIAL FINISH SCHEDULE

MATERIAL ID	MATERIAL	MANUFACTURER	FINISH	COLOR	LOCATION
BRICK-1	FACE BRICK - MODULAR	GLEN-GERY	KLAYCOAT	CHALK WHITE	INFILL
BRICK-1	EXTERIOR PAINT	SHERWIN WILLIAMS	HIGH GLOSS	SW 7048 URBANE BRONZE	EXTERIOR HM DOORS & FRAMES

NOTE:
THE "BASIS OF DESIGN" MATERIALS FOR THE PROJECT ARE LISTED ON THE SCHEDULE ABOVE. SEE SPECIFICATIONS FOR ADDITIONAL MATERIAL INFORMATION AND OTHER APPROVE D SUBSTITUTIONS.

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EXTERIOR ELEVATIONS, EXTERIOR MATERIAL FINISH SCHEDULE

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SHEET

A3.1

TRUE SHEET SCALE
0" 1/2" 1"

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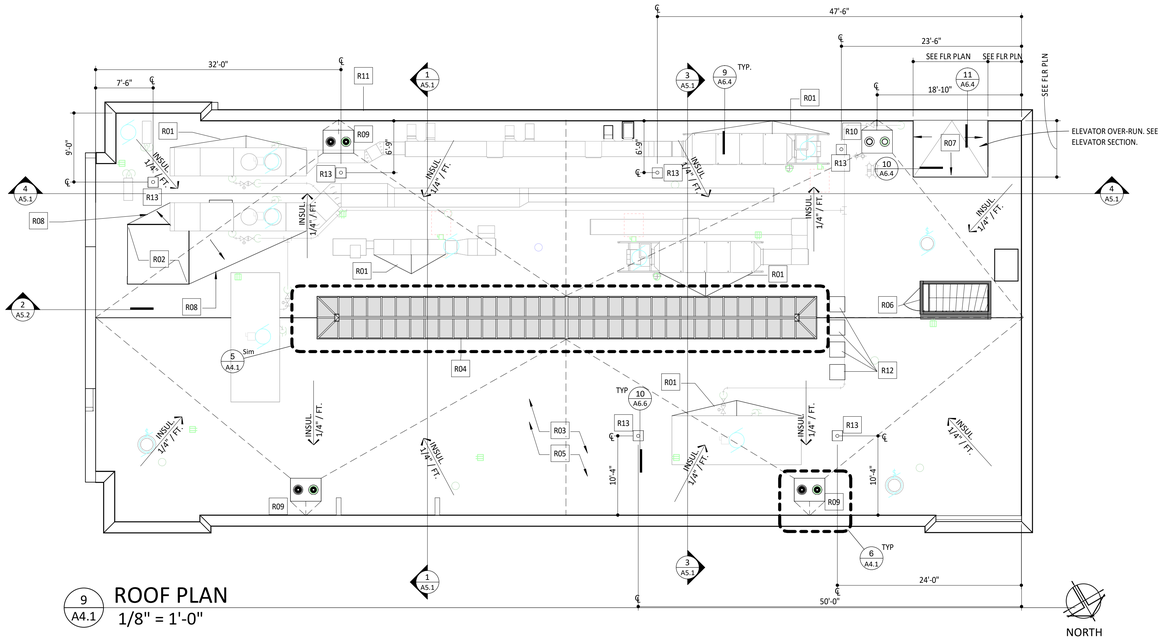
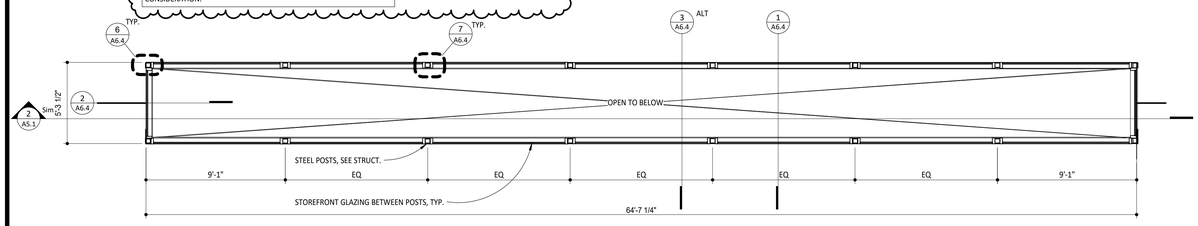


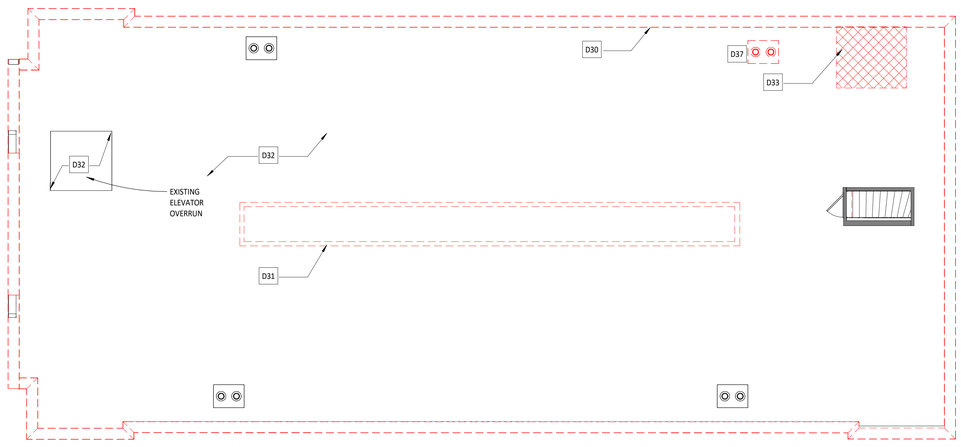
9 A4.1 ROOF PLAN
1/8" = 1'-0"

NOTE: SKYLIGHT DESIGN, INCLUDING SHOWN STRUCTURAL STEEL FRAMING, IS BASED OFF REQUIREMENTS OF SKYLIGHT SUPPLIER LISTED AS BASIS OF DESIGN IN SPEC. ALTERNATE SKYLIGHT SYSTEMS AND STRUCTURAL SYSTEMS THAT MEET THE DESIGN INTENT SHOWN CAN BE SUBMITTED AS A SUBSTITUTION BY CONTRACTOR FOR ARCHITECT CONSIDERATION.

NOTE: SKYLIGHT FRAMING AND GLAZING TO BE PROVIDED AS A SYSTEM BY A SINGLE SUPPLIER

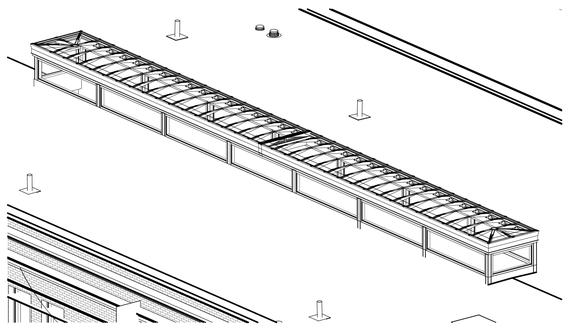


5 A4.1 SKYLIGHT PLAN AT ROOF OPENING
1/4" = 1'-0"



2 A4.1 ROOF LEVEL DEMOLITION PLAN
1/8" = 1'-0"

NORTH



1 A4.1 SKYLIGHT AXONOMETRIC

ROOF KEYNOTES

R01	PROVIDE ROOF CRICKETS BEHIND MECHANICAL EQUIPMENT WITH TAPERED INSULATION SLOPED AT 1/4"/FT MIN. SEE MEP DRAWINGS FOR MEP EQUIPMENT LAYOUT.
R02	EXISTING ROOF OVER-RUN. RE-ROOF WITH RS-1.
R03	RE-ROOF ENTIRE ROOF WITH RS-1. STRUCTURE SLOPES, SEE STRUCT.
R04	NEW ALUMINUM FRAMED SKYLIGHT WITH HIPPED ROOF AT ENDS. BASIS OF DESIGN TO BE KINGSPAN KLEAR SKY.
R05	MEP EQUIPMENT SHOWN FOR REFERENCE ONLY. SEE MEP DRAWINGS FOR EQUIPMENT LAYOUT. SEE MECH EQUIPMENT CURB DETAIL FOR CURB AND MECHANICAL PIPE SUPPORT DETAIL FOR PIPES AND EXTERIOR DUCTWORK.
R06	EXISTING STAIR ENCLOSURE. ADJUST DOOR SILL HEIGHT TO ACCOMMODATE NEW ROOF INSULATION HEIGHTS. VERIFY CONDITION IN FIELD AND ALERT ARCHITECT OF ANY CHANGES TO EXISTING DOOR OPENING NEEDED.
R07	ELEVATOR OVER-RUN ROOF TO BE RS-2. SLOPE TO LOWER ROOF ON ALL THREE SIDES WITH 1/4"/1'-0" MIN. TAPERED INSULATION.
R08	SLOPE INSULATION AWAY FROM EQUIPMENT AND ELEVATOR OVER-RUN.
R09	NEW PRIMARY AND SECONDARY INTERNAL ROOF DRAINS IN SAME LOCATION AS EXISTING, SEE MEP.
R10	NEW PRIMARY AND SECONDARY INTERNAL ROOF DRAINS IN NEW LOCATION, SEE MEP.
R11	PROVIDE NEW PREFINISHED PARAPET COPING AND ROOF FLASHING, TYPICAL. MATCH COLOR OF EXISTING.
R12	CONDENSING UNITS, SEE FOOD SERVICE AND MEP. CONDENSING UNITS ON TREATED WOOD SLEEPERS. PROVIDE PREFINISHED METAL DOGHOUSE STRUCTURE OVER UNITS. SUBMIT DETAIL TO ARCHITECT FOR REVIEW.
R13	ROOF TIE-OFF ANCHOR. SEE STRUCTURAL FOR CONNECTION DETAIL.

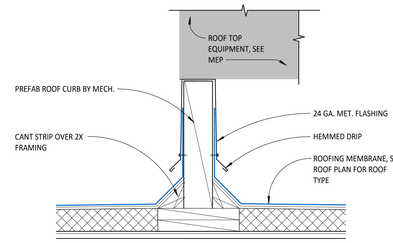
ROOF PLAN NOTES

A. TAPERED INSULATION: MAX SLOPE = 1/4" PER FT
B. VERIFY LOCATION OF MECHANICAL EQUIPMENT & WALKWAY PADS WITH MECHANICAL.
C. EXISTING ROOF STRUCTURE SLOPES NORTH AND SOUTH FROM A RIDGE IN THE CENTER. VERIFY SLOPE IN FIELD.

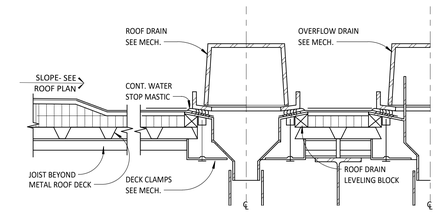
ROOF TYPES

ROOF TYPE RS-1: EPDM ROOFING MEMBRANE
ROOF COVER BOARD
R-30 TAPERED ROOF INSULATION
VAPOR BARRIER (ENSURE SMOOTH SUBSRATE)
EXISTING WOOD ROOF DECK TO REMAIN.

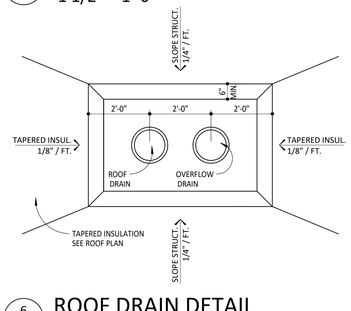
ROOF TYPE RS-2: EPDM ROOFING MEMBRANE
ROOF COVER BOARD
R-30 TAPERED ROOF INSULATION
VAPOR BARRIER
1/2" PLYWOOD SHEATHING
METAL DECK



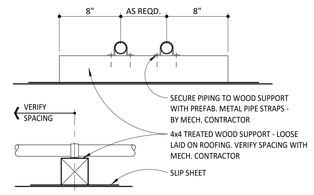
8 A4.1 MECH CURB DETAIL
1 1/2" = 1'-0"



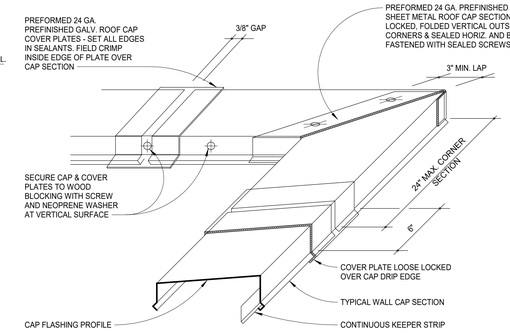
7 A4.1 ROOF DRAIN SECTION DETAIL
1 1/2" = 1'-0"



6 A4.1 ROOF DRAIN DETAIL
1/2" = 1'-0"



4 A4.1 MECH-PIPE SUPPORT
1 1/2" = 1'-0"



3 A4.1 PARAPET CAP ISOMETRIC DETAIL
1 1/2" = 1'-0"

DEMOLITION KEYNOTES

D30	REMOVE ROOF COPING AROUND ENTIRETY OF ROOF
D31	PROVIDE OPENING AT ROOF FOR NEW SKYLIGHT. MATCH WIDTH OF EXISTING SKYLIGHT. SEE NEW ROOF PLANS FOR EXTENTS OF NEW SKYLIGHT.
D32	REMOVE ROOF ASSEMBLY DOWN TO EXISTING WOOD DECK. CLEAN WOOD DECK TO FINISH ACCEPPTABLE TO RECEIVE VAPOR BARRIER.
D33	PROVIDE OPENING AT ROOF FOR NEW ELEVATOR OVERRUN. SEE FLOOR PLAN FOR EXTENTS.
D37	SEE MEP FOR DEMO AND RELOCATION OF EXISTING ROOF DRAINS.

DEMOLITION PLAN GENERAL NOTES

A. THE OWNER RESERVES THE RIGHT TO SALVAGE ANY EXISTING MATERIAL, EQUIPMENT, ETC. PRIOR TO THE START OF DEMOLITION. THE CONTRACTOR SHALL VERIFY THOSE ITEMS TO BE SALVAGED WITH OWNER.

B. ALL EXISTING CONSTRUCTION INDICATED TO REMAIN THAT IS DAMAGED OR AFFECTED BY THE DEMOLITION SHALL BE REPAIRED AND RESTORED TO ITS ORIGINAL CONDITION.

C. CONTRACTOR SHALL COORDINATE CONSTRUCTION WITH THE OCCUPANT TO AVOID DISRUPTION OF THE FACILITY OPERATIONS. MAINTAIN REQUIRED EGRESS DURING CONSTRUCTION. PROVIDE TEMPORARY BARRICADES, ENCLOSURES AND PROTECTION AS NECESSARY DURING CONSTRUCTION.

D. WHERE WALLS OR PARTITIONS ARE SHOWN TO BE REMOVED, ALSO REMOVE ALL ITEMS ATTACHED, CONNECTED OR INTERNAL TO THE WALLS INCLUDING TRIM, SHELVING, ACCESSORIES, CABINETS, BLOCKING, EQUIPMENT, ETC. REMOVE IN THEIR ENTIRETY, FASTENERS AND WALL ATTACHMENT DEVICES. PATCH AND REPAIR AS NEEDED TO COMPLETE WORK.

E. CONTRACTOR TO VERIFY EXACT LOCATION AND IDENTIFY, LABEL AND PROTECT EXISTING MECHANICAL AND ELECTRICAL SERVICES WHICH MAY BE AFFECTED BY DEMOLITION.

F. REFER TO THE GENERAL NOTES FOR OTHER APPLICABLE INFORMATION.

DEMOLITION PLAN SYMBOLS

- EXISTING DOOR AND FRAME TO REMAIN
- EXISTING DOOR AND FRAME TO BE REMOVED
- EXISTING WALL TO REMAIN
- EXISTING WALL TO BE REMOVED
- EXISTING WINDOW TO REMAIN
- EXISTING WINDOW TO BE REMOVED
- INDICATES EXISTING BUILDING AREAS WITH NO SCOPE OF WORK, UNO.
- EXISTING ELEMENT TO BE REMOVED

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V3

ROOF & ROOF DEMOLITION PLANS

ISSUES & REVISIONS	DATE
CORE & SHELL PERMIT SET	03-09-26
ADDENDUM 01	04-30-26
T.I. PERMIT SET ISSUE	04-10-26
ADDENDUM 02	06-17-26

LICENSED ARCHITECT GONZALO VILLARES 001-023241 STATE OF ILLINOIS

COMMISSION NO:	13782-25108
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SHEET

A4.1

TRUE SHEET SCALE
0" 1/2" 1"

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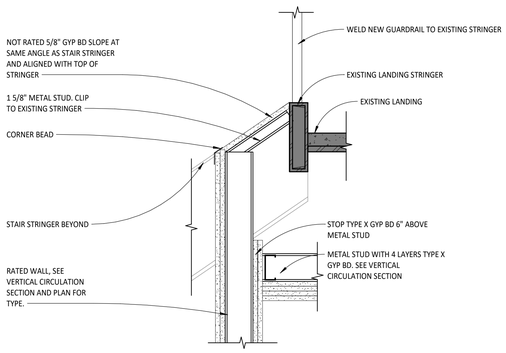
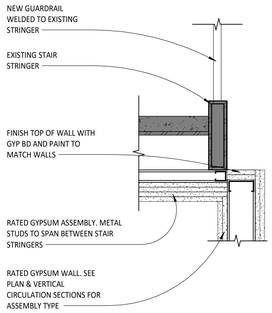
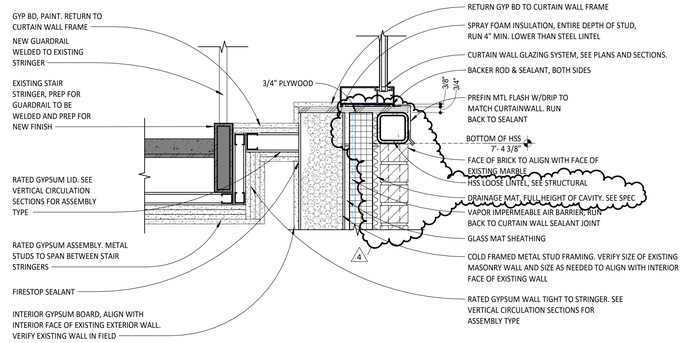


6 A6.3 RATED GYP LID AT FIRE RISER
1 1/2" = 1'-0"

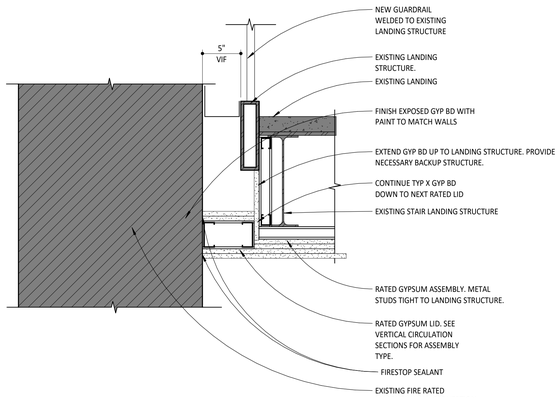


5 A6.3 RATED WALL UP TO STRINGER
1 1/2" = 1'-0"

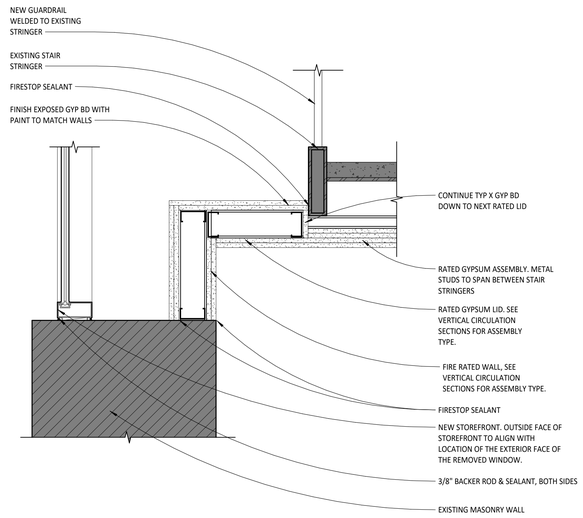
NOTE: RELATION OF STRINGER AND WINDOW SILL/HM DOOR HEAD VARIES AS STAIR SLOPES UP. DETAIL IS SIMILAR.



4 A6.3 STRINGER TO WINDOW SILL @ FIRE RISER RM
1 1/2" = 1'-0"

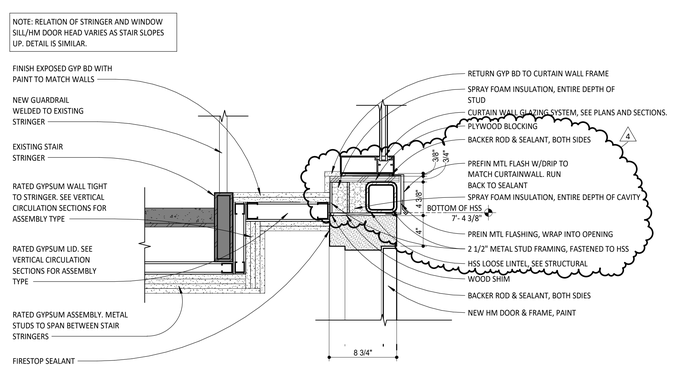


3 A6.3 STRINGER TO WALL @ FIRE RISER RM
1 1/2" = 1'-0"



2 A6.3 STRINGER TO CEILING @ FIRE RISER RM
1 1/2" = 1'-0"

NOTE: RELATION OF STRINGER AND WINDOW SILL/HM DOOR HEAD VARIES AS STAIR SLOPES UP. DETAIL IS SIMILAR.



1 A6.3 STRINGER TO HM DOOR
1 1/2" = 1'-0"

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STAIR DETAILS

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A6.3

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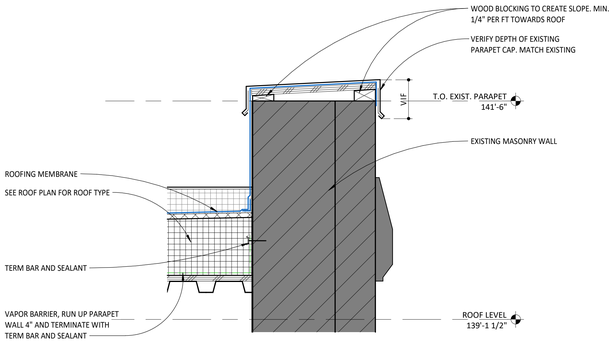
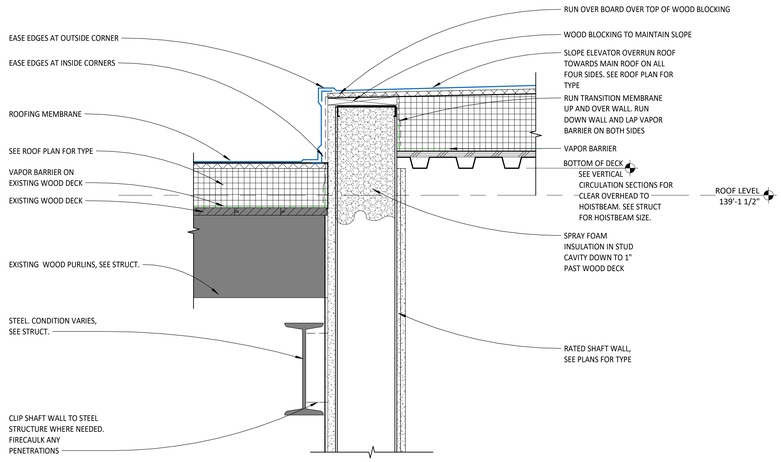
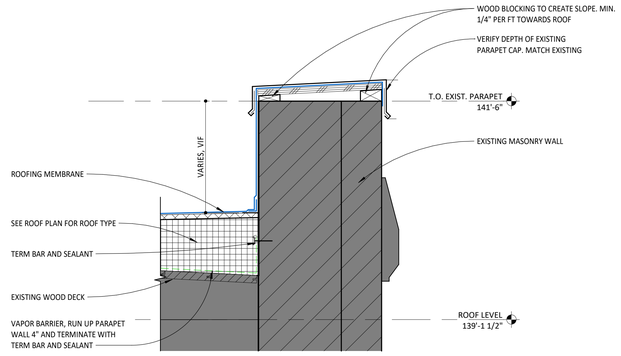


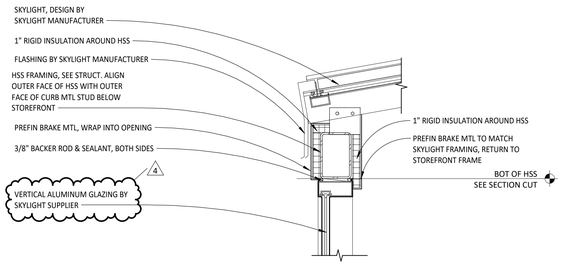
11 A6.4 PARAPET TO ELEVATOR OVER-RUN
1 1/2" = 1'-0"



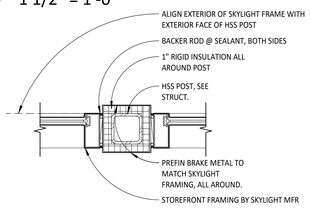
10 A6.4 ROOF TO ROOF OVER-RUN
1 1/2" = 1'-0"



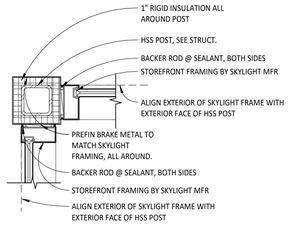
9 A6.4 PARAPET DETAIL
1 1/2" = 1'-0"



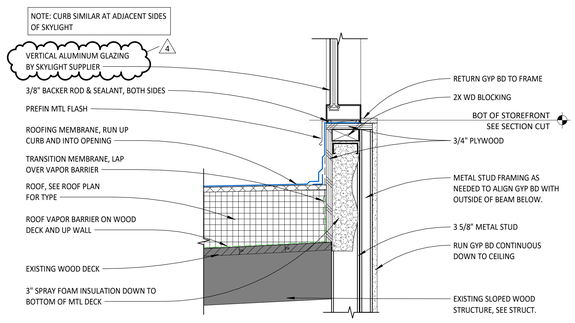
8 A6.4 HSS TO SKYLIGHT
1 1/2" = 1'-0"



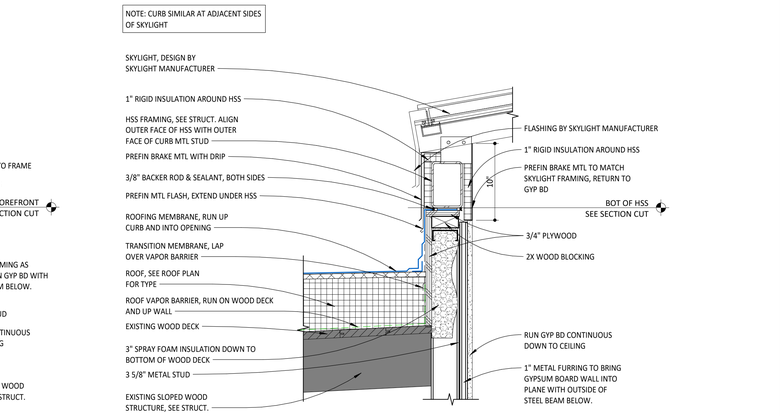
7 A6.4 INSULATED HSS POSTS @ SKYLIGHT
1 1/2" = 1'-0"



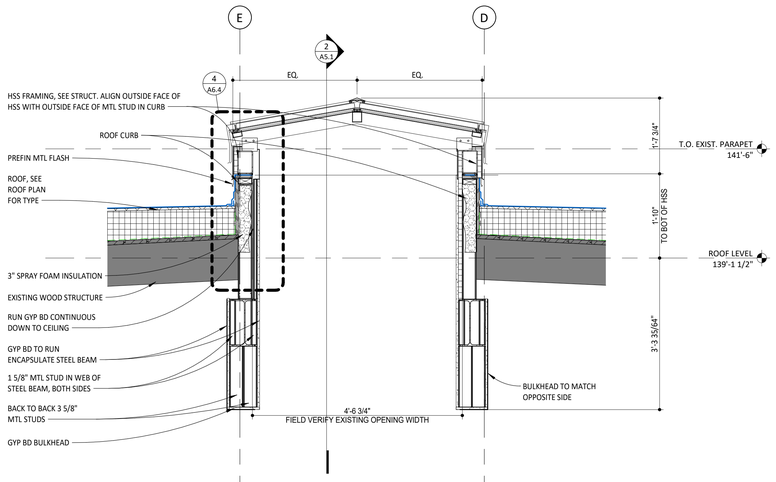
6 A6.4 INSULATED HSS CORNER POSTS @ SKYLIGHT
1 1/2" = 1'-0"



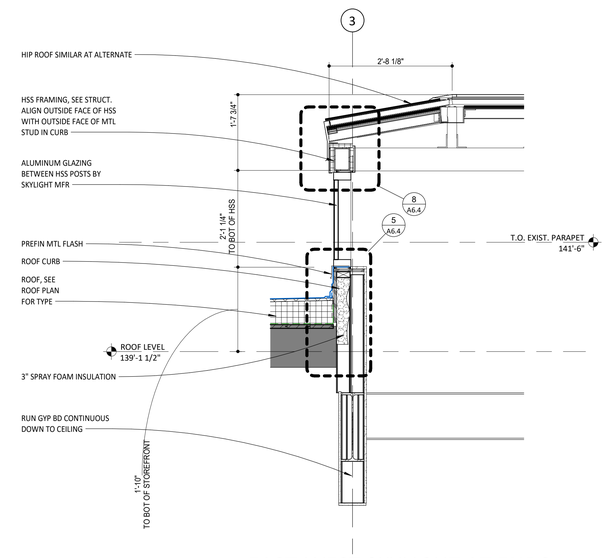
5 A6.4 SKYLIGHT CURB
1 1/2" = 1'-0"



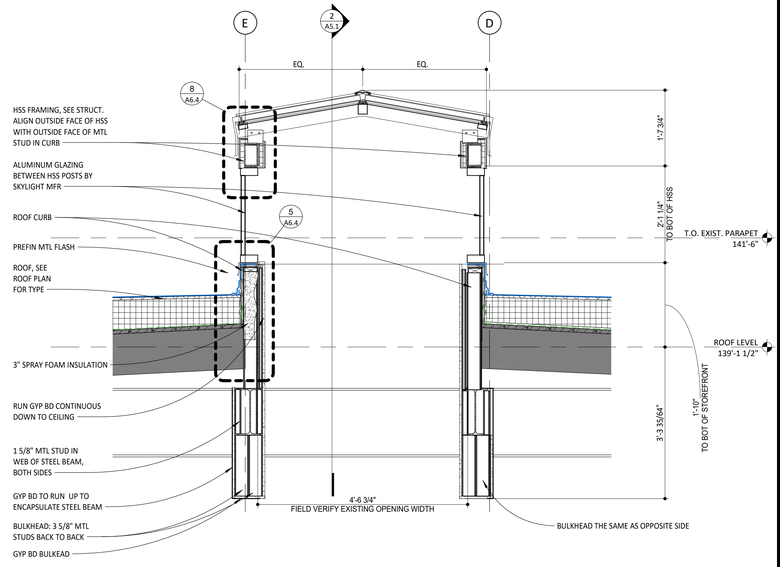
4 A6.4 SKYLIGHT CURB - ALTERNATE
1 1/2" = 1'-0"



3 A6.4 NORTH-SOUTH SKYLIGHT DETAIL - ALTERNATE
3/4" = 1'-0"



2 A6.4 EAST-WEST SKYLIGHT AT ENDS
3/4" = 1'-0"



1 A6.4 NORTH-SOUTH SKYLIGHT DETAIL
3/4" = 1'-0"

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mechanical + electrical consulting engineering

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TEL: 312.600.0160 mbjeng.com
1 N LASALLE STREET SUITE 3850 CHICAGO, IL 60602

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ROOF DETAILS

ISSUES & REVISIONS	DATE
CORE & SHELL PERMIT SET	03-09-26
ADDENDUM 01	04-30-26
ADDENDUM 02	06-17-26

LICENSED ARCHITECT GONZALO VILLARES 001-023241 STATE OF ILLINOIS

COMMISSION NO:	13782-25108
DRAWN BY:	BW
CHECKED BY:	JCG

SHEET
A6.4

TRUE SHEET SCALE
0" 1/2" 1"

Autodesk Docs://13782-25108 City of Des Plaines- 678 Lee Street/13782-25108_678 Lee St_R25.rvt
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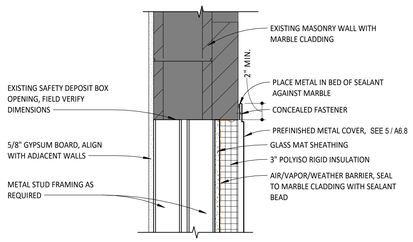
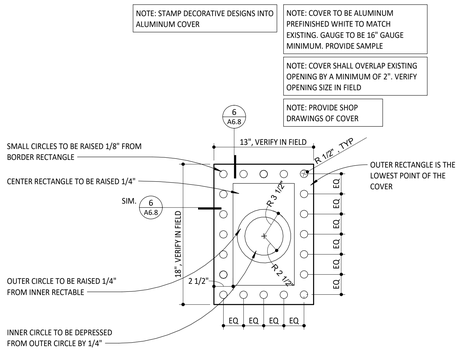


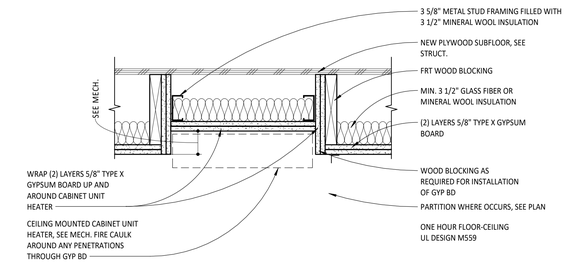
6 A6.8 SAFETY DEPOSIT BOX COVER ATTACHMENT DETAIL

1 1/2" = 1'-0"



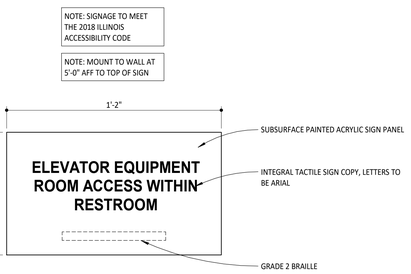
5 A6.8 SAFETY DEPOSIT BOX COVER ELEVATION

1 1/2" = 1'-0"



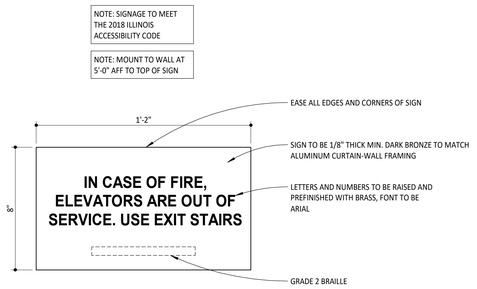
4 A6.8 FIRE RATED CEILING AT CUH

1 1/2" = 1'-0"



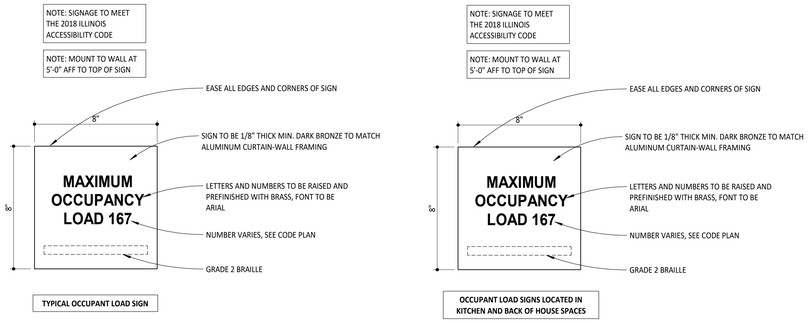
3 A6.8 ELEVATOR EQUIPMENT ROOM SIGN

3" = 1'-0"



2 A6.8 ELEVATOR SIGN

3" = 1'-0"



1 A6.8 OCCUPANCY SIGNAGE DETAIL

3" = 1'-0"

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678 LEE ST RESTAURANT - CORE & SHELL

678 Lee St.
Des Plaines, IL 60016

CONSTRUCTION DETAILS

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CORE & SHELL PERMIT SET	03-09-26
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SHEET

A6.8

TRUE SHEET SCALE
0" 1/2" 1"

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DOOR SCHEDULE - STOREFRONT - CORE & SHELL

MARK	ROOM NAME	PANEL WIDTH	PANEL HEIGHT	PNL 1 TYPE	PNL 2 TYPE	PNL 2 WIDTH	MATL	FINISH	GLAZ	FIRE RATING	HARDWARE	NOTES
FIRST LEVEL												
100	VESTIBULE	6'-0"	7'-3"	FG	FG	3'-0"	AL	DARK BRONZE	GL-4T		23	1
108	LEVEL 1 STAIR LANDING	6'-0"	8'-0"	FG	FG	3'-0"	AL	DARK BRONZE	GL-4T		22	1

GLASS TYPES

GL-1	1/4" THICK CLEAR FLOAT GLASS - NOT USED
GL-1T	1/4" THICK CLEAR "TEMPERED" FLOAT GLASS
GL-2T	1/4" THICK CLEAR "TEMPERED" LAMINATED GLASS - NOT USED
GL-3T	1/4" THICK CLEAR "TEMPERED" FIRE RATED GLASS
GL-4	1" THICK CLEAR INSULATED GLASS
GL-4T	1" THICK CLEAR "TEMPERED" INSULATED GLASS
GL-5T	1" THICK CLEAR "TEMPERED" INSULATED FIRE RATED GLASS - NOT USED
GL-6	1/2" THICK CLEAR TEMPERED FLOAT GLASS - SEE SPEC FOR MORE INFORMATION

DOOR FINISH NOTES

HM DOOR AND HM FRAME FINISH:
- PT-6 (SW7570 EGRET WHITE, FINISH: SEMI-GLOSS)
- PT-7 (SW7048 URBANE BRONZE, FINISH: SEMI-GLOSS)
- PT-8 (SW7675 SEALSKIN, FINISH: SEMI-GLOSS)

WD DOOR AND WD FRAME FINISH:
STAINED TO MATCH WD-1 (STAINED TO MATCH WILSONART 7991 NEOWALNUT, CUT: QUARTER SAWN)

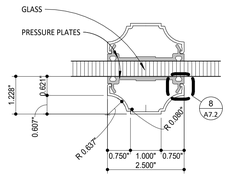
HARDWARE COLOR: ANTIQUE BRONZE

REFER TO DOOR SCHEDULE FOR SPECIFIC FINISHES. CONFIRM ALL FINAL FINISHES WITH ARCHITECT.

DOOR SCHEDULE COMMENT NOTES

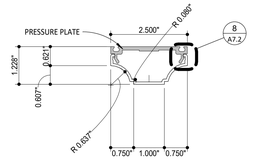
1. INSULATED
2. HYGENIC-COATED PAINT FINISH
3. PROVIDE DOOR HOLD
4. ELIASON DOOR OR EQUAL
5. APPLIED TRIM - SEE SPEC AND SHEET A8.5 OF TENANT IMPROVEMENT DRAWINGS FOR PROFILE.
6. DECORATIVE HARDWARE
7. OVERHEAD COILING GRILLE W/ KEYED LOCK
8. MAG HOLD OPEN
9. 180 DEGREE HINGE
10. EXISTING DOOR TO REMAIN
11. SEE PLAN FOR HINGE ANGLE
12. DOOR IN EXISTING OPENING, VERIFY OPENING IN FIELD
13. ARCH RADIUS 3'-2"
14. ARCH RADIUS 3'-11 1/2", VIF
15. POCKET DOOR W/LOW VOLTAGE CARD ACCESS BY AD SYSTEMS, SEE SPEC.

B.O.D. FOR PROFILE: KAWNEER JOB # 24-1128106



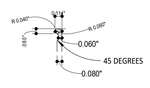
10 A7.2 DECORATIVE CURTAIN WALL AND STOREFRONT COVER - BOTH SIDES
6" = 1'-0"

B.O.D. FOR PROFILE: KAWNEER JOB # 24-1128106

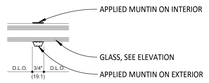


9 A7.2 DECORATIVE CURTAIN WALL AND STOREFRONT COVER
6" = 1'-0"

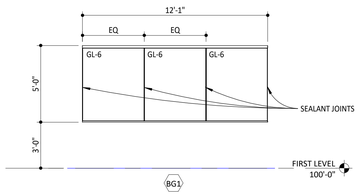
B.O.D. FOR PROFILE: KAWNEER JOB # 24-1128106



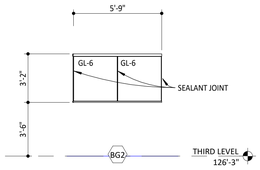
8 A7.2 DECORATIVE CURTAIN WALL AND STOREFRONT COVER - ENLARGED
12" = 1'-0"



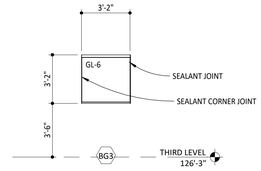
7 A7.2 CURTAIN WALLS & STOREFRONTS - APPLIED MUNTINS
3" = 1'-0"



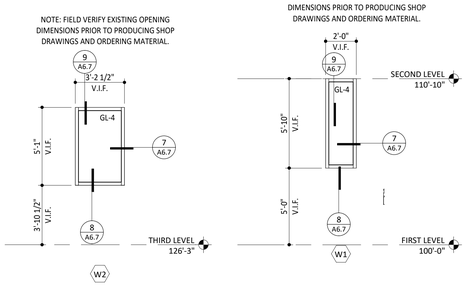
6 A7.2 BUTT GLAZING TYPES
1/4" = 1'-0"

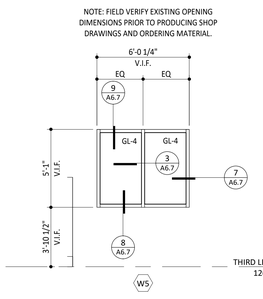


5 A7.2 BG2
1/4" = 1'-0"

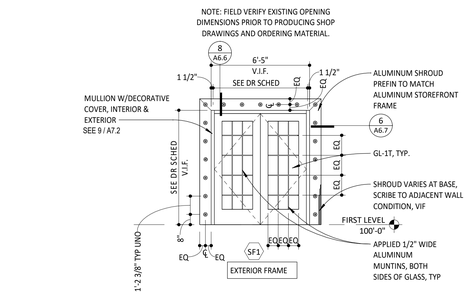


4 A7.2 BG3
1/4" = 1'-0"

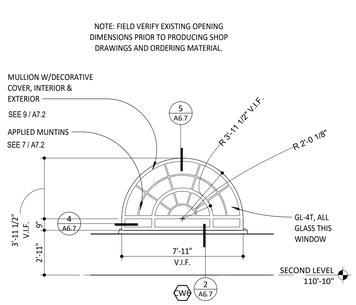


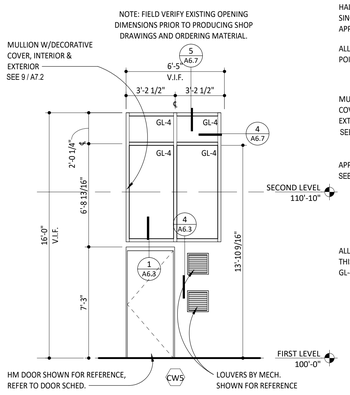


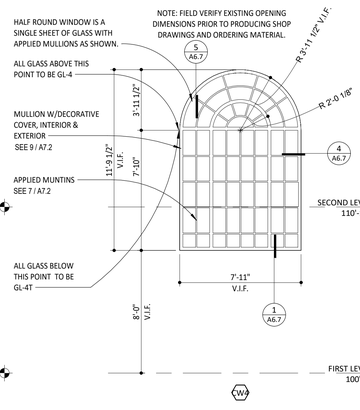
2 A7.2 FIXED WINDOW FRAMES (EXTERIOR)
1/4" = 1'-0"

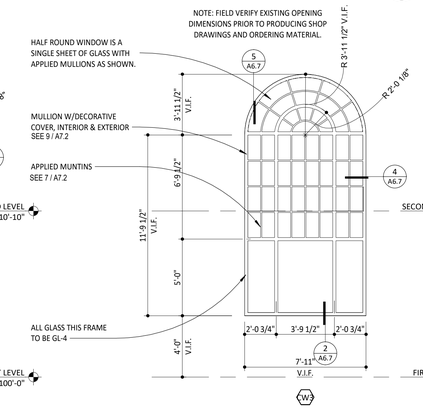


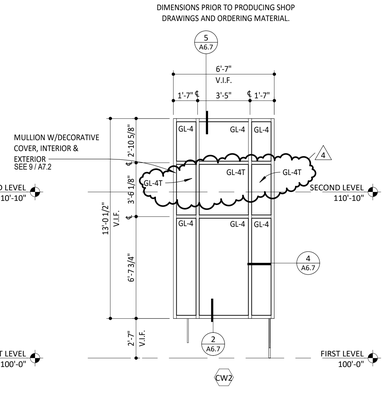
3 A7.2 STOREFRONT FRAMES
1/4" = 1'-0"

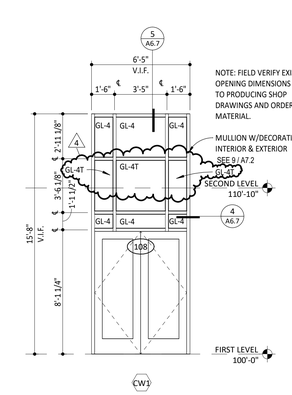












1 A7.2 CURTAIN WALL FRAMES
1/4" = 1'-0"

FRAME TYPES

ISSUES & REVISIONS	DATE
CORE & SHELL PERMIT SET	03-09-26
ADDENDUM 01	04-30-26
ADDENDUM 02	06-17-26

COMMISSION NO: 13782-25108
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SHEET
A7.2

TRUE SHEET SCALE
0" 1/2" 1"

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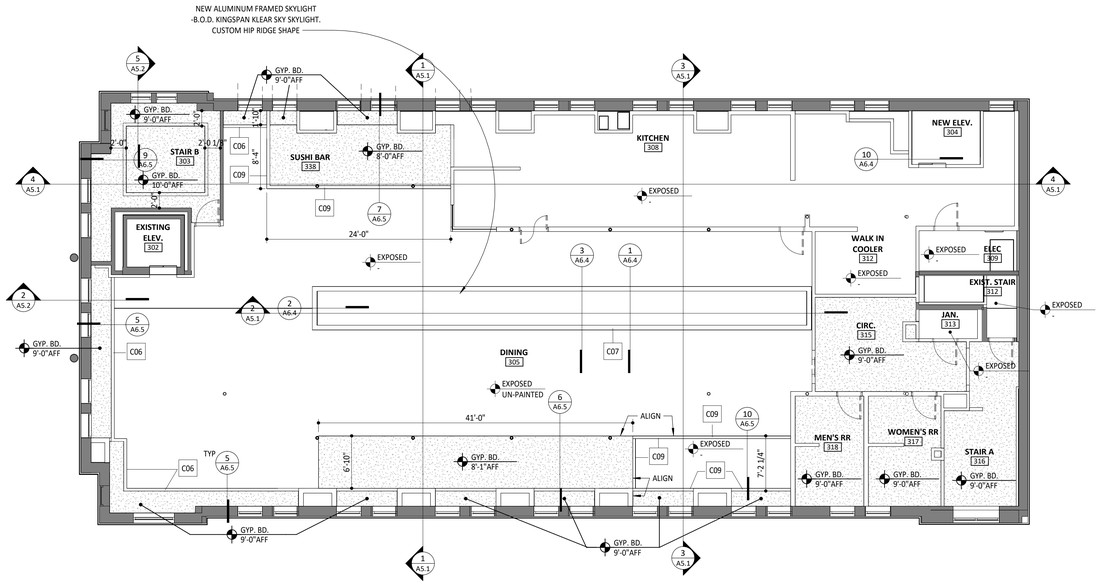
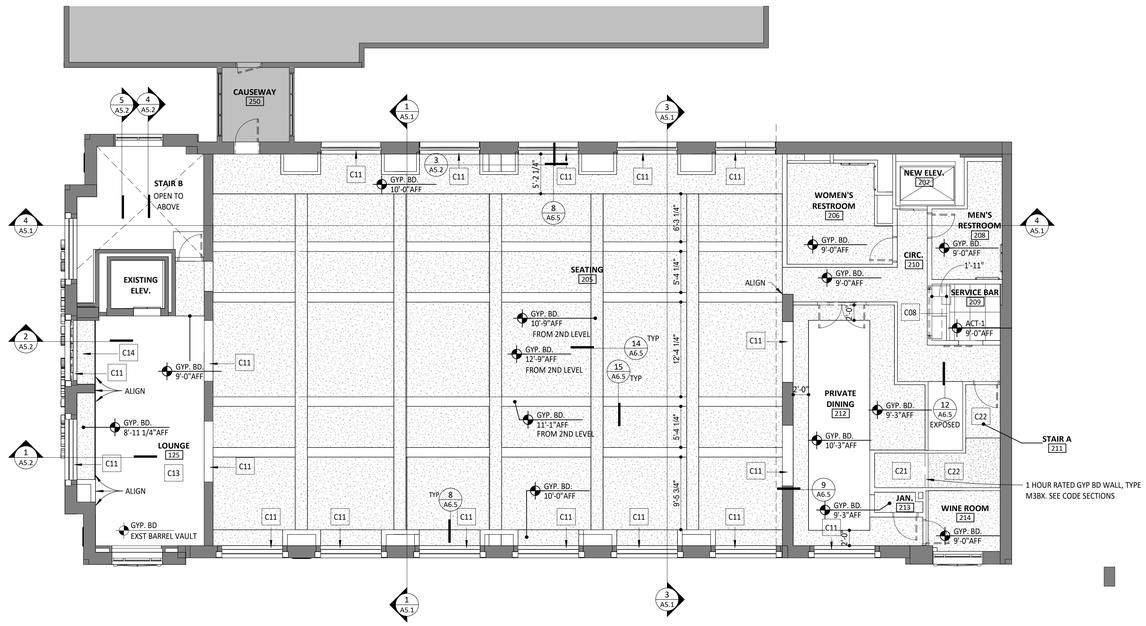


2 A9.4 THIRD LEVEL REFLECTED CEILING PLAN

1/8" = 1'-0"

NORTH



1 A9.4 SECOND LEVEL REFLECTED CEILING PLAN

1/8" = 1'-0"

NORTH

CEILING KEYNOTES

C06	BULKHEAD (WALL TYPE M3B). BOTTOM AT 8'-4" AFF
C07	BULKHEAD (AROUND SKYLIGHT) BOTTOM AT 9'-7" AFF
C08	BULKHEAD (WALL TYPE M3B). BOTTOM AT 7'-6" AFF
C09	BULKHEAD (WALL TYPE M3B). BOTTOM AT 7'-0" AFF
C11	FINISH INTERIOR FACE OF ARCHED OPENINGS WITH NEW GYP BD.
C12	PATCH EXISTING ARCHED PLASTER CEILING AS REQ'D FOR FUTURE FINISH WORK. PROVIDE PRICE PER SQUARE FOOT FOR BIDDING.
C14	EXISTING ARCHED SOFFIT. REMOVE GYP BD AND FRAMING AS REQUIRED TO INSTALL NEW DUCTWORK, SEE MEP. REPLACE VERTICAL AND HORIZONTAL FRAMING AND GYP BD TO MATCH EXISTING ARCH.
C21	APPLY TWO LAYERS TYPE X GYP BD TO UNDERSIDE OF EXISTING STRUCTURE AND ADD 3 1/2" MINERAL WOOL INSULATION TO FLOOR CAVITY. REFERENCE UL M559 ON SHEET A0.3.
C22	APPLY THREE LAYERS TYPE X GYP BD ON 1 1/2" METAL STUDS TO UNDERSIDE OF NEW STAIR STRUCTURE. REFERENCE PARTITION TYPE 1DX AND UL V497 ON SHEET A0.3.

REFLECTED CEILING NOTES

A. REFER TO THE ATTACHED ELECTRICAL DRAWINGS BY DUNHAM ENGINEERING FOR THE FINAL QUANTITY AND PLACEMENT OF LIGHT FIXTURES.

B. REFER TO THE GENERAL NOTES FOR OTHER APPLICABLE INFORMATION.
C. ACT TO BE CENTERED IN ROOM OR SPACE, UNO.
D. ALL NEW MECHANICAL/ELECTRICAL CEILING DEVICES SHALL BE CENTERED IN ACOUSTIC CEILING TILES UNLESS NOTED OTHERWISE.

CEILING SCHEDULE

	GYP BD CEILING/SOFFIT LEAVE UN-PAINTED UNTIL TENANT IMPROVEMENT PLAN
	2X2 ACOUSTICAL CEILING SEE SPECIFICATIONS
	EXPOSED STRUCTURE LEAVE UN-PAINTED UNTIL TENANT IMPROVEMENT PHASE

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Des Plaines, IL 60016

SECOND & THIRD LEVEL REFLECTED CEILING PLANS

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LICENSED ARCHITECT
GONZALO VILLARES
001-023241
STATE OF ILLINOIS

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SHEET

A9.4

TRUE SHEET SCALE
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V. Revised Specification Sections

VOLUME 1

DIVISION 00 - INTRODUCTORY INFORMATION

00 0101 Project Title Page
00 0105 Certifications
00 0108 Project Directory
00 0110 Table of Contents **AD 01** **Addendum 02**

DIVISION 00 - PROCUREMENT & CONTRACTING

00 3101 City of Des Plaines - Contract for the Contruction of
678 Lee Street Building Core & Shell Restaurant Package
- Bid Package
- Contract

DIVISION 01 - GENERAL REQUIREMENTS

***Note**: Sections listed with (*) are reviewed by MEYER BORGMAN JOHNSON*

01 1100 Summary of Work
01 2100 Allowances
01 2300 Alternates
01 2500 Substitution Procedures
01 2600 Contract Modification Procedures
01 3100 Project Management & Coordination
01 3200 Construction Progress Documentation
01 3233 Photographic Documentation
01 3300 Submittal Procedures
01 3301 Project Submittal List
01 4000 Quality Requirements
01 4533 Structural Tests and Special Inspections (*)
01 5000 Temporary Facilities & Controls
01 6000 Product Requirements
01 6001 Substitution Request Form
01 7300 Execution
01 7329 Cutting and Patching
01 7700 Closeout Procedures
01 7823 Operation and Maintenance Data
01 7839 Project Record Documents
01 7900 Demonstration and Training

DIVISION 02 - EXISTING CONDITIONS

***Note**: Sections listed with (*) are reveiwed by MEYER BORGMAN JOHNSON*

02 4119 Selective Demolition

DIVISION 03 - CONCRETE

***Note**: Sections listed with (*) are reviewed by MEYER BORGMAN JOHNSON*

03 0130	Maintenance of Cast-In-Place Concrete	**AD 01**	
03 3000	Cast-In-Place Concrete (*)		
03 5300	Concrete Topping	**AD 01**	

DIVISION 04 - MASONRY

04 0120.63	Brick Masonry Repair	**Addendum 02**
04 2613	Masonry Veneer	

DIVISION 05 - METALS

***Note**: Sections listed with (*) are reviewed by MEYER BORGMAN JOHNSON*

05 0170.63	Decorative Metal Refinishing
05 1200	Structural Steel Framing (*)
05 1200	Architecturally Exposed Structural Steel Framing (*)
05 3100	Steel Decking (*)
05 4000	Cold-Formed Metal Framing
05 5000	Metal Fabrications
05 5113	Metal Pan Stairs
05 5213	Pipe and Tube Railings

DIVISION 06 - WOODS, PLASTICS, AND COMPOSITES

***Note**: Sections listed with (*) are reviewed by MEYER BORGMAN JOHNSON*

06 1000	Rough Carpentry (*)	
06 1600	Sheathing	**Addendum 02**

DIVISION 07 - THERMAL & MOISTURE PROTECTION

07 0150	Preparation for Reroofing		
07 1326	Self-Adhering Sheet Waterproofing		
07 1700	Bentonite Waterproofing		
07 1800	Traffic Coatings		
07 2100	Thermal Insulation		
07 2119	Foamed-In-Place Insulation		
07 2715	NonBituminous Self-Adhering Sheet Air Barriers	**AD 01**	**Addendum 02**
07 5323	Ethylene-Propylene-Diene-Monomer (EPDM) Roofing		
07 6200	Sheet Metal Flashing and Trim		
07 8400	*Firestopping*		
07 9200	Joint Sealants		
07 9219	Acoustical Joint Sealants		

DIVISION 08 - OPENINGS

08 1113	Hollow Metal Doors and Frames	
08 1416	Flush Wood Doors	
08 1433	Stile and Rail Wood Doors	
08 3326	Overhead Coiling Grilles	
08 3400	Special Function Doors	
08 3800	Traffic Doors	
08 4113	Alum.-Framed Entrances & Storefronts	
08 4126.23	Interior All-Glass Entrances	
08 4413	Glazed Aluminum Curtain Walls	
08 5113	Aluminum Windows	
08 6300	Metal-Framed Skylights	
08 7100	Door Hardware	**AD 01**
08 8000	Glazing	
08 8700	Glazing Surface Films	

DIVISION 09 - FINISHES

09 2116.23	Gypsum Board Shaft Wall Assemblies	
09 2216	Non-Structural Metal Framing	
09 2900	Gypsum Board	
09 6513	Resilient Base and Accessories	
09 7733	Fiberglass Reinforced Plastic Panels	
09 9100	Painting	

DIVISION 10 - SPECIALTIES

10 1419	Dimensional Letter Signage	
10 1423.16	Room-Identification Panel Signage	
10 2600	Wall and Door Protection	
10 4416	Fire Extinguishers	
10 8213	Exterior Equipment Screens	
10 9900	Miscellaneous Specialties	

DIVISION 11 - EQUIPMENT

Not Used

DIVISION 12 - FURNISHINGS

Not Used

DIVISION 13 - SPECIAL CONSTRUCTION

Not Used

DIVISION 14 - CONVEYING EQUIPMENT

14 2123.16	Machine-Room-Less Electic Traction Passenger Elevators	**AD 01**	
~~14 2410~~	~~Hydraulic Elevators - Moderization~~		**Addendum 02**

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DIVISION 21 - FIRE SUPRESSION

***Note**: Sections listed in this Division prepared by DUNHAM*

21 0500 COMMON WORK RESULTS FOR FIRE SUPPRESSION
21 0513 COMMON MOTOR REQUIREMENTS FOR FIRE SUPPRESSION EQUIPMENT
21 0517 SLEEVES AND SLEEVE SEALS FOR FIRE SUPPRESSION PIPING
21 0529 HANGERS AND SUPPORTS FOR FIRE-SUPPRESSION PIPING AND EQUIPMENT
21 0548 VIBRATION AND SEISMIC CONTROLS FOR FIRE SUPPRESSION PIPING AND EQUIPMENT
21 0553 IDENTIFICATION FOR FIRE-SUPPRESSION PIPING AND EQUIPMENT
21 1300 FIRE-SUPPRESSION SPRINKLER SYSTEMS
21 3000 FIRE PUMPS

DIVISION 22 - PLUMBING

***Note**: Sections listed in this Division prepared by DUNHAM*

22 0500 COMMON WORK RESULTS FOR PLUMBING
22 0513 COMMON MOTOR REQUIREMENTS FOR PLUMBING EQUIPMENT
22 0516 EXPANSION FITTINGS AND LOOPS FOR PLUMBING PIPING
22 0517 SLEEVES AND SLEEVE SEALS FOR PLUMBING PIPING
22 0519 METERS AND GAGES FOR PLUMBING PIPING
22 0523 GENERAL-DUTY VALVES FOR PLUMBING PIPING
22 0529 HANGERS AND SUPPORTS FOR PLUMBING PIPING AND EQUIPMENT
22 0548 VIBRATION AND SEISMIC CONTROLS FOR PLUMBING PIPING AND EQUIPMENT
22 0553 IDENTIFICATION FOR PLUMBING PIPING AND EQUIPMENT
22 0716 PLUMBING EQUIPMENT INSULATION
22 0719 PLUMBING PIPING INSULATION
22 1005 PLUMBING PIPING
22 1006 PLUMBING PIPING SPECIALTIES
22 1123 DOMESTIC WATER PUMPS
22 1123.13 DOMESTIC-WATER PACKAGED BOOSTER PUMPS
22 1323 SANITARY WASTE INTERCEPTORS
22 1329 SANITARY SEWERAGE PUMPS
22 1429 SUMP PUMPS
22 3000 PLUMBING EQUIPMENT
22 3100 DOMESTIC WATER SOFTENERS
22 4000 PLUMBING FIXTURES

DIVISION 23 - HEATING, VENTILATING & AIR CONDITIONING

***Note**: Sections listed in this Division prepared by DUNHAM*

23 0500	COMMON WORK RESULTS FOR HVAC	
23 0513	COMMON MOTOR REQUIREMENTS FOR HVAC EQUIPMENT	
23 0516	EXPANSION FITTINGS AND LOOPS FOR HVAC PIPING	
23 0517	SLEEVES AND SLEEVE SEALS FOR HVAC PIPING	
23 0519	METERS AND GAGES FOR HVAC PIPING	
23 0523	GENERAL-DUTY VALVES FOR HVAC PIPING	
23 0529	HANGERS AND SUPPORTS FOR HVAC PIPING AND EQUIPMENT	
23 0548	VIBRATION AND SEISMIC CONTROLS FOR HVAC PIPING AND EQUIPMENT	
23 0553	IDENTIFICATION FOR HVAC PIPING, DUCTWORK AND EQUIPMENT	
23 0593	TESTING, ADJUSTING, AND BALANCING FOR HVAC	
23 0713	DUCT INSULATION	
23 0716	HVAC EQUIPMENT INSULATION	
23 0719	HVAC PIPING INSULATION	
23 0800	COMMISSIONING OF HVACE	
23 0913	INSTRUMENTATION AND CONTROL DEVICES FOR HVAC	
23 0923	DIRECT-DIGITAL CONTROL SYSTEM FOR HVAC	
23 0993	SEQUENCE OF OPERATIONS FOR HVAC CONTROLS	
23 1123	FACILITY NATURAL-GAS PIPING	
23 2113	HYDRONIC PIPING	
23 2114	HYDRONIC SPECIALTIES	
23 2123	HYDRONIC PUMPS	
23 2300	REFRIGERANT PIPING	
23 2500	HVAC WATER TREATMENT	
23 3100	HVAC DUSTS AND CASINGS	
23 3300	AIR DUCT ACCESSORIES	
23 3319	DUCT SILENCERS	
23 3423	HVAC POWER VENTILATORS	
23 3533	LISTED KITCHEN VENTILATION EXHAUST SYSTEMS	**AD 01**
23 3600	AIR TERMINAL UNITS	
23 3713	AIR OUTLETS AND INLETS	
23 5100	BREECHINGS, CHIMNEYS, AND STACKS	
23 5216	CONDENSING BOILERS	
23 7416.13	PACKAGED LARGE ROOF AIR HANDLING UNITS	
23 7439	DIRECT GAS FIRED HEATING AND VENTILATING UNITS	**AD 01**
23 8126.13	SMALL-CAPACITY SPLIT-SYSTEM AIR-CONDITIONERS	
23 8200	CONVECTION HEATING AND COOLING UNITS	

DIVISION 25 - INTEGRATED AUTOMATION

Not Used

DIVISION 26 - ELECTRICAL

***Note**: Sections listed in this Division prepared by DUNHAM*

26 0500 Common Work Results for Electrical Communications and Electronic Safety and Security
26 0505 Selective Demolition and Remodeling
26 0510 Temporary Construction Lighting and Power
26 0519 Low-Voltage Electrical Power Conductors and Cables
26 0526 Grounding and Bonding for Electrical Systems
26 0529 Hangers and Supports for Electrical Systems
26 0533.13 Conduit for Electrical Systems
26 0533.16 Boxes for Electrical Systems
26 0533.23 Surface Raceways for Electrical Systems
26 0541 Electrical Underground Ducts, Ductbanks, and Manholes
26 0553 Identification for Electrical Systems
26 0583 Wiring Connections
26 0923 Lighting Control Devices
26 2100 Low Voltage Electrical Service Entrance
26 2200 Low Voltage Transformers
26 2413 Switchboards
26 2416 Panelboards
26 2726 Wiring Devices
26 2813 Fuses
26 2816.13 Enclosed Circuit Breakers
26 2816.16 Enclosed Switches
26 2913 Enclosed Controllers
26 4300 Surge Protection Devices
26 5100 Interior Lighting
26 5600 Exterior Lighting
26 8533 Heat Tracing for Plumbing Piping

DIVISION 27 - COMMUNICATIONS

***Note**: Sections listed in this Division prepared by DUNHAM*

27 0533 Pathways for Communications Systems

DIVISION 28 - ELECTRONIC SAFETY & SECURITY

***Note**: Sections listed in this Division prepared by DUNHAM*

28 4600 Fire Detection and Alarm

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DIVISION 31 - EARTHWORK

***Note**: Sections listed with (*) in this Division prepared by MEYER BORGMAN JOHNSON*

Refer to Civil Drawings for Civil Specifications

31 2010 Building Subgrade Preparation (*)

DIVISION 32 - EXTERIOR IMPROVEMENTS

Refer to Civil Drawings for Civil Specifications

DIVISION 33 - UTILITIES

Refer to Civil Documents in addition to sections by Pope Design Group listed below

33 4600 Subdrainage (PDG)

END OF SECTION

SECTION 04 0120.63
BRICK MASONRY REPAIR

PART 1 - GENERAL

1.1 SUMMARY

A. Section Includes:

1. Masonry materials.
2. Mortar materials.

B. Related Requirements:

1. Section 079200 "Joint Sealants" for joint sealants, joint fillers, and sealant-joint preparation for repaired masonry.

1.2 PREINSTALLATION MEETINGS

A. Preinstallation Conference: Conduct conference at Project site .

1. Review methods and procedures related to brick masonry repair including, but not limited to, the following:

a. Verify brick masonry repair specialist's personnel, equipment, and facilities needed to make progress and avoid delays.
b. Materials, material application, sequencing, tolerances, and required clearances.
c. Cleaning types and cleaning methods.
d. Quality-control program.
e. Review cleaning program.
f. Coordination with building occupants.
g. Protection and barriers for the public.

1.3 SEQUENCING AND SCHEDULING

A. Order sand and gray portland cement for colored mortar immediately after approval of mockups . Take delivery of and store at Project site enough quantity to complete Project.

B. Work Sequence: Perform brick masonry repair work in the following sequence, which includes work specified in this and other Sections:

1. Remove plant growth.
2. Inspect masonry for open mortar joints and point them before cleaning to prevent the intrusion of water and other cleaning materials into the wall.
3. Remove paint.
4. Clean masonry.
5. Rake out mortar from joints surrounding masonry to be replaced and from joints adjacent to masonry repairs along joints.
6. Repair masonry, including replacing existing masonry with new masonry materials.
7. Rake out mortar from joints to be repointed.
8. Point mortar and sealant joints.
9. After repairs and repointing have been completed and cured, perform a final cleaning to remove residues from this work.

1.4 ACTION SUBMITTALS

A. Product Data: For each type of product.

1. Include construction details, material descriptions, dimensions of individual components and profiles, and finishes.
2. Include recommendations for product application and use.
3. Include test data substantiating that products comply with requirements.

B. Shop Drawings:

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1. Include plans, elevations, sections, and locations of replacement bricks on the structure, showing relation of existing and new or relocated units.
2. Show provisions for expansion joints or other sealant joints.
3. Show provisions for flashing, lighting fixtures, conduits, and weep holes as required.
4. Show locations of scaffolding and points of scaffolding in contact with masonry. Include details of each point of contact or anchorage.

C. Samples for Initial Selection: For the following:

1. Colored Mortar: Submit sets of mortar that will be left exposed in the form of sample mortar strips, **6 inches** long by 1/4 inch wide, set in aluminum or plastic channels.
   a. Have each set contain a close color range of at least three Samples of different mixes of colored sands and cements that produce a mortar matching existing, cleaned mortar when cured and dry.
   b. Submit with precise measurements on ingredients, proportions, gradations, and source of colored sands from which each Sample was made.
2. Sand Types Used for Mortar: Minimum **8 oz.** of each in plastic screw-top jars.
3. Patching Compound: Submit sets of patching compound Samples in the form of plugs (patches in drilled holes) in sample units of masonry representative of the range of masonry colors on the building.
   a. Have each set contain a close color range of at least three Samples of different mixes of patching compound that matches the variations in existing masonry when cured and dry.
4. Include similar Samples of accessories involving color selection.

D. Samples for Verification: For the following:

1. Each type of brick unit to be used for replacing existing units. Include sets of Samples to show the full range of shape, color, and texture to be expected. For each brick type, provide straps or panels containing at least four bricks. Include multiple straps for brick with a wide range.
2. Each type of patching compound in the form of briquettes, at least **3 inches** long by **1-1/2 inches** wide. Document each Sample with manufacturer and stock number or other information necessary to order additional material.
3. Accessories: Each type of accessory and miscellaneous support.

1.5 INFORMATIONAL SUBMITTALS

A. Qualification Data: For brick masonry repair specialist .

B. Quality-control program.

1.6 QUALITY ASSURANCE

A. Brick Masonry Repair Specialist Qualifications: Engage an experienced brick masonry repair firm to perform Work of this Section. Firm is to have completed work similar in material, design, and extent to that indicated for this Project with a record of successful in-service performance. Experience in only installing masonry is insufficient experience for masonry repair work.

1. Field Supervision: Brick masonry repair specialist firm is to maintain experienced full-time supervisors on Project site during times that brick masonry repair work is in progress.
2. Brick Masonry Repair Workers: When bricks are being patched, at least one worker per crew should be trained and certified by manufacturer of patching compound to apply its products performing the work of brick repairs.

B. Quality-Control Program: Prepare a written quality-control program for this Project to systematically demonstrate the ability of personnel to properly follow methods and use materials and tools without damaging masonry. Include provisions for supervising performance and preventing damage.

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1.7 MOCKUPS

A. Prepare mockups of brick masonry repair to demonstrate aesthetic effects and to set quality standards for materials and execution, and for fabrication and installation.

1. Masonry Repair: Prepare sample areas for each type of masonry repair work performed. If not otherwise indicated, size each mockup not smaller than two adjacent whole units or approximately **48 inches** in least dimension. Construct sample areas in locations in existing walls where directed by Architect unless otherwise indicated. Demonstrate quality of materials, workmanship, and blending with existing work. Include the following as a minimum:

   a. Replacement: Four brick units replaced.
   b. Patching: Three small holes at least 1 inch in diameter for each type of brick indicated to be patched.

2. Approval of mockups does not constitute approval of deviations from the Contract Documents contained in mockups unless Architect specifically approves such deviations in writing.
3. Subject to compliance with requirements, approved mockups may become part of the completed Work if undisturbed at time of Substantial Completion.

1.8 DELIVERY, STORAGE, AND HANDLING

A. Deliver bricks to Project site strapped together in suitable packs or pallets or in heavy-duty cartons and protected against impact and chipping.

B. Deliver packaged materials to Project site in manufacturer's original and unopened containers, labeled with manufacturer's name and type of products.

C. Store cementitious materials on elevated platforms, under cover, and in a dry location. Do not use cementitious materials that have become damp.

D. Store hydrated lime in manufacturer's original and unopened containers. Discard lime if containers have been damaged or have been opened for more than two days.

E. Store sand where grading and other required characteristics can be maintained and contamination avoided.

F. Handle bricks to prevent overstressing, chipping, defacement, and other damage.

1.9 FIELD CONDITIONS

A. Weather Limitations: Proceed with installation only when existing and forecasted weather conditions permit brick masonry repair work to be performed in accordance with product manufacturers' written instructions and specified requirements.

B. Temperature Limits: Repair brick masonry only when air temperature is between **40 and 90 deg F** and is predicted to remain so for at least seven days after completion of the Work unless otherwise indicated.

C. Cold-Weather Requirements: Comply with the following procedures for masonry repair unless otherwise indicated:

1. When air temperature is below **40 deg F**, heat mortar ingredients, masonry repair materials, and existing masonry walls to produce temperatures between **40 and 120 deg F**.
2. When mean daily air temperature is below **40 deg F**, provide enclosure and heat to maintain temperatures above **32 deg F** within the enclosure for seven days after repair.

D. Hot-Weather Requirements: Protect masonry repairs when temperature and humidity conditions produce excessive evaporation of water from mortar and repair materials. Provide artificial shade and wind breaks, and use cooled materials as required to minimize evaporation. Do not apply mortar to substrates with temperatures of **90 deg F** and above unless otherwise indicated.

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E. For manufactured repair materials, perform work within the environmental limits set by each manufacturer.

PART 2 - PRODUCTS

2.1 SOURCE LIMITATIONS

A. Obtain brick units from single producer or .

2.2 PERFORMANCE REQUIREMENTS

A. Thermal Movements: Allow for thermal movements from ambient and surface temperature changes.

1. Temperature Change: 120 deg F, ambient; 180 deg F, material surfaces .

2.3 MASONRY MATERIALS

A. Masonry Materials: Face brick, required to complete brick masonry repair work.

~~1. Brick Matching Existing: Units with colors, color variation within units, surface texture, size, and shape that match existing brickwork and with physical properties within 10 percent of those determined from preconstruction testing of selected existing units.~~

~~a. For existing brickwork that exhibits a range of colors or color variation within units, provide brick that proportionally matches that range and variation rather than brick that matches an individual color within that range~~. ADDENDUM 02

2. Special Shapes:

a. Provide molded, 100 percent solid shapes for applications where core holes or "frogs" could be exposed to view or weather when in final position and where shapes produced by sawing would result in sawed surfaces being exposed to view.
b. Provide specially ground units, shaped to match patterns, for arches and where indicated.
c. Mechanical chopping or breaking brick, or bonding pieces of brick together by adhesive, are unacceptable procedures for fabricating special shapes.

3. Tolerances as Fabricated: In accordance with tolerance requirements in ASTM C216, Type FBS .

B. Building Brick: ASTM C62, of same vertical dimension as face brick, for masonry work concealed from view.

1. Grade SW where in contact with earth.
2. Grade SW, Grade MW, or Grade NW for concealed backup.

2.4 MORTAR MATERIALS

A. Portland Cement: ASTM C150/C150M, Type I or Type II, except Type III may be used for cold-weather construction; white or gray, or both where required for color matching of mortar.

1. Provide cement containing not more than 0.60 percent total alkali when tested in accordance with ASTM C114.

B. Hydrated Lime: ASTM C207, Type S.

C. Mortar Cement: ASTM C1329/C1329M.

1. Manufacturers: Subject to compliance with requirements, provide products by the following :

a. Holcim (US) Inc

D. Mortar Sand: ASTM C144.

1. Exposed Mortar: Match size, texture, and gradation of existing mortar sand as closely as

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possible. Blend several sands if necessary to achieve suitable match.

2. Colored Mortar: Natural sand or ground marble, granite, or other sound stone of color necessary to produce required mortar color.

E. Water: Potable.

2.5 ACCESSORY MATERIALS

A. Setting Buttons and Shims: Resilient plastic, nonstaining to masonry, sized to suit joint thicknesses and bed depths of bricks, less the required depth of pointing materials unless removed before pointing.

B. Masking Tape: Nonstaining, nonabsorbent material; compatible with mortar, joint primers, sealants, and surfaces adjacent to joints; and that easily comes off entirely, including adhesive.

C. Other Products: Select materials and methods of use based on the following, subject to approval of a mockup:

1. Previous effectiveness in performing the work involved.
2. Minimal possibility of damaging exposed surfaces.
3. Consistency of each application.
4. Uniformity of the resulting overall appearance.
5. Do not use products or tools that could leave residue on surfaces.

2.6 MORTAR MIXES

A. Measurement and Mixing: Measure cementitious materials and sand in a dry condition by volume or equivalent weight. Do not measure by shovel; use known measure. Mix materials in a clean, mechanical batch mixer.

B. Colored Mortar: Produce mortar of color required by using specified ingredients. Do not alter specified proportions without Architect's approval.

1. Mortar Pigments: Where mortar pigments are indicated, do not add pigment exceeding 10 percent by weight of the cementitious or binder materials, except for carbon black which is limited to 2 percent, unless otherwise demonstrated by a satisfactory history of performance.

C. Do not use admixtures in mortar unless otherwise indicated.

D. Mixes: Mix mortar materials in the following proportions:

1. Rebuilding Type N unless otherwise indicated; with cementitious material limited to portland cement and lime .
2. Pigmented, Colored Mortar: Add mortar pigments to produce exposed, setting (rebuilding) mortar of colors required.

PART 3 - EXECUTION

3.1 EXAMINATION

A. Examine substrate conditions with specialist present, for compliance with approved mockup requirements for brick units, repair methods, products, and other conditions affecting performance of the Work.

3.2 PREPARATION

A. General: Comply with each manufacturer's written instructions for protecting people, motor vehicles, surrounding buildings, masonry areas not to be cleaned, nonmasonry surfaces, landscaping, equipment, and other surfaces that could be injured or harmed by such Work.

1. Provide temporary protective covers over pedestrian walkway areas and at points of entrance and exit for people, motor vehicles, and equipment that must remain during duration of repairing procedures.
2. Cover adjacent surfaces with materials that are proven to resist paint removers and

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chemical cleaners used unless products being used will not damage adjacent surfaces. Use protective materials that are waterproof and UV resistant.

3. Temporarily protect all open joints to prevent intrusion of washing waters into the wall structure or building interior.
4. Remove all extraneous items no longer in use on face of surface unless indicated to remain. Where not indicated, obtain approval with Architect.

3.3 PROTECTION

A. Prevent mortar from staining face of surrounding masonry and other surfaces.

1. Cover sills, ledges, and other projecting items to protect them from mortar droppings.
2. Keep wall area wet below rebuilding and repair work to discourage mortar from adhering.
3. Immediately remove mortar splatters in contact with exposed masonry and other surfaces.

3.4 MASONRY REPAIR, GENERAL

A. Appearance Standard: Repaired surfaces are to have a uniform appearance as viewed from 20 ft. away by Architect.

3.5 BRICK REMOVAL AND REPLACEMENT

A. At locations indicated, remove bricks that are damaged, spalled, or deteriorated or are to be reused . Carefully remove entire units from joint to joint, without damaging surrounding masonry, in a manner that permits replacement with full-size units.

1. When removing single bricks, remove material from center of brick and work toward outside edges.

B. Support and protect remaining masonry that surrounds removal area.

C. Maintain flashing, reinforcement, lintels, and adjoining construction in an undamaged condition. Coordinate with new flashing, reinforcement, and lintels, which are specified in other Sections.

D. Notify Architect of unforeseen detrimental conditions, including voids, cracks, bulges, and loose units in existing masonry backup, rotted wood, rusted metal, and other deteriorated items.

E. Remove in an undamaged condition as many whole bricks as possible.

1. Remove mortar, loose particles, and soil from brick by cleaning with hand chisels, brushes, and water.
2. Remove sealants by cutting close to brick with utility knife and cleaning with solvents.
3. Store brick for reuse. Store off ground, on skids, and protected from weather.
4. Deliver cleaned brick not required for reuse to Owner unless otherwise indicated.

F. Clean masonry surrounding removal areas by removing mortar, dust, and loose particles in preparation for brick replacement.

G. Replace removed damaged brick with other removed brick in good condition, where possible, or with new brick matching existing brick. Do not use broken units unless they can be cut to usable size.

H. Install replacement brick into bonding and coursing pattern of existing brick. If cutting is required, use a motor-driven saw designed to cut masonry with clean, sharp, unchipped edges.

1. Maintain joint width for replacement units to match existing joints.
2. Use setting buttons or shims to set units accurately spaced with uniform joints.

I. Lay replacement brick with rebuilding (setting) mortar and with completely filled bed, head, and collar joints. Butter ends with enough mortar to fill head joints and shove into place. Wet both replacement and surrounding bricks that have ASTM C67/C67M initial rates of absorption (suction) of more than **30 g/30 sq. in. per min.** Use wetting methods that ensure that units are nearly saturated but surface is dry when laid.

1. Tool exposed mortar joints in repaired areas to match joints of surrounding existing brickwork.

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2. Rake out mortar used for laying brick before mortar sets in accordance with Section 040120.64 "Brick Masonry Repointing." Point at same time as repointing of surrounding area.
3. When mortar is hard enough to support units, remove shims and other devices interfering with pointing of joints.

J. Curing: Cure mortar by maintaining in thoroughly damp condition for at least 72 consecutive hours, including weekends and holidays.

1. Hairline cracking within the mortar or mortar separation at edge of a joint is unacceptable. Completely remove such mortar and repoint.

3.6 PAINTING STEEL UNCOVERED DURING THE WORK

A. Notify Architect if steel is exposed during masonry removal. Where Architect determines that steel is structural, or for other reasons cannot be totally removed, prepare and paint it as follows:

1. Surface Preparation: Remove paint, rust, and other contaminants in accordance with SSPC-SP 3, "Power Tool Cleaning" , as applicable to comply with paint manufacturer's recommended preparation.
2. Antirust Coating: Immediately paint exposed steel with two coats of antirust coating, following coating manufacturer's written instructions and without exceeding manufacturer's recommended rate of application (dry film thickness per coat).

B. If on inspection and rust removal, the thickness of a steel member is found to be reduced from rust by more than 1/16 inch , notify Architect before proceeding.

3.7 BRICK MASONRY PATCHING

A. Patch the following bricks unless another type of repair or replacement is indicated:

1. Bricks indicated to be patched.
2. Bricks with holes.
3. Bricks with chipped edges or corners. Patch chipped edges or corners measuring more than 3/4 inch in least dimension.
4. Bricks with small areas of deep deterioration. Patch deep deteriorations measuring more than 3/4 inch in least dimension and more than 1/4 inch deep.

B. Remove and replace existing patches unless otherwise indicated or approved by Architect .

C. Patching Bricks:

1. Remove loose material from masonry surface. Carefully remove additional material so patch does not have feathered edges but has square or slightly undercut edges on area to be patched and is at least 1/4 inch thick, but not less than recommended in writing by patching compound manufacturer.
2. Mask adjacent mortar joint or rake out for repointing if patch extends to edge of brick.
3. Mix patching compound in individual batches to match each unit being patched. Combine one or more colors of patching compound, as needed, to produce exact match.
4. Rinse surface to be patched and leave damp, but without standing water.
5. Brush-coat surfaces with slurry coat of patching compound in accordance with manufacturer's written instructions.
6. Place patching compound in layers as recommended in writing by patching compound manufacturer, but not less than **1/4 inch** or more than **2 inches** thick. Roughen surface of each layer to provide a key for next layer.
7. Trowel, scrape, or carve surface of patch to match texture and surrounding surface plane or contour of brick. Shape and finish surface before or after curing, as determined by testing, to best match existing brick.
8. Keep each layer damp for 72 hours or until patching compound has set.
9. Remove and replace patches with hairline cracks or that show separation from brick at edges, and those that do not match adjoining brick in color or texture.

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3.8 FINAL CLEANING

A. After mortar has fully hardened, thoroughly clean exposed masonry surfaces of excess mortar and foreign matter; use wood scrapers, stiff-nylon or -fiber brushes, and clean water applied by low-pressure spray.

1. Do not use metal scrapers or brushes.
2. Do not use acidic or alkaline cleaners.

B. Clean adjacent nonmasonry surfaces. Use detergent and soft brushes or cloths.

C. Clean mortar and debris from roof; remove debris from gutters and downspouts. Rinse off roof and flush gutters and downspouts.

D. Remove masking materials, leaving no residues that could trap dirt.

3.9 FIELD QUALITY CONTROL

A. Testing Agency: Owner will engage a qualified testing agency to perform tests and inspections. Allow inspectors use of lift devices and scaffolding, as needed, to perform inspections.

3.10 MASONRY WASTE DISPOSAL

A. Salvageable Materials: Unless otherwise indicated, excess masonry materials are Contractor's property.

B. Masonry Waste: Remove masonry waste and legally dispose of off Owner's property.

END OF SECTION 04 0120.63

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SECTION 06 1600
SHEATHING

PART 1 - GENERAL

1.1 SUMMARY

A. Section Includes:

1. Wall sheathing.
5. Subflooring and underlayment.
6. Sheathing joint-and-penetration treatment materials.

B. Related Requirements:

1. Section 061000 "Rough Carpentry" for plywood backing panels.

1.2 PREINSTALLATION MEETINGS

A. Preinstallation Conference: Conduct conference at Project site.

1. Review air-barrier and water-resistant glass-mat gypsum sheathing requirements and installation, special details, transitions, mockups, air-leakage testing, protection, and work scheduling that covers air-barrier and water-resistant glass-mat gypsum sheathing.

1.3 ACTION SUBMITTALS

A. Product Data Submittals: For each type of process and factory-fabricated product. Indicate component materials and dimensions and include construction and application details.

1. For air-barrier and water-resistant glass-mat gypsum sheathing, include manufacturer's technical data and tested physical and performance properties of products.

B. Shop Drawings: For air-barrier and water-resistant glass-mat gypsum sheathing assemblies.

1. Show locations and extent of sheathing, accessories, and assemblies specific to Project conditions.
2. Include details for sheathing joints and cracks, counterflashing strips, penetrations, inside and outside corners, terminations, and tie-ins with adjoining construction.
3. Include details of interfaces with other materials that form part of air barrier.

1.4 INFORMATIONAL SUBMITTALS

A. Qualification Data: For Installer [, including list of ABAA-certified installers and supervisors employed by Installer, who work on Project] .

B. Product Certificates: From air-barrier and water-resistant glass-mat gypsum sheathing manufacturer, certifying compatibility of sheathing accessory materials with Project materials that connect to or that come in contact with the sheathing.

C. Product Test Reports: For each air-barrier and water-resistant glass-mat gypsum sheathing assembly, indicating compliance with specified requirements, for tests performed by a qualified testing agency.

D. Evaluation Reports: For the following, from ICC-ES:

1. Air-barrier and water-resistant glass-mat gypsum sheathing.

E. Field quality-control reports.

1.5 QUALITY ASSURANCE

A. Installer Qualifications: An entity that employs installers and supervisors who are trained and approved by manufacturer of air-barrier and water-resistant glass-mat gypsum sheathing.

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B. Mockups: Build mockups to set quality standards for materials and ~~execution and for preconstruction testing~~. ADDENDUM 02

1. Build integrated mockups of exterior wall assembly [as indicated on Drawings, incorporating backup wall construction, window, storefront, door frame and sill, ties and other penetrations, and flashing to demonstrate crack and joint treatment and sealing of gaps, terminations, and penetrations of air-barrier sheathing assembly.

   a. Coordinate construction of mockups to permit inspection ~~and testing~~ of sheathing before external insulation and cladding are installed.
   b. Include junction with roofing membrane, building corner condition, and foundation wall intersection.
   c. If Architect determines mockups do not comply with requirements, reconstruct mockups until mockups are approved.

2. Approval of mockups does not constitute approval of deviations from the Contract Documents contained in mockups unless Architect specifically approves such deviations in writing.
3. Subject to compliance with requirements, approved mockups may become part of the completed Work if undisturbed at time of Substantial Completion.

C. Testing Agency Qualifications:

1. For testing agency providing classification marking for fire-retardant-treated material, an inspection agency acceptable to authorities having jurisdiction that periodically performs inspections to verify that the material bearing the classification marking is representative of the material tested.
2. For testing and inspecting agency providing tests and inspections related to air-barrier and water-resistant glass-mat gypsum sheathing: an independent agency, qualified in accordance with ASTM E329 for testing indicated, and certified by Air Barrier Association of America, Inc.

1.6 PRECONSTRUCTION TESTING

A. Not Used. ADDENDUM 02

~~Preconstruction Testing Service: [Engage] a qualified testing agency to perform preconstruction testing on field mockups.~~

~~Mockup Testing: Air-barrier and water-resistant glass-mat gypsum sheathing assemblies are to comply with performance requirements indicated, as evidenced by reports based on mockup testing by a qualified testing agency.~~

~~1. Air-Leakage-Location Testing: Mockups will be tested for evidence of air leakage in accordance with ASTM E1186, chamber pressurization or depressurization with smoke tracers.~~
~~2. Notify Architect seven days in advance of the dates and times when mockups will be tested.~~

1.7 DELIVERY, STORAGE, AND HANDLING

A. Stack panels flat with spacers beneath and between each bundle to provide air circulation. Protect sheathing from weather by covering with waterproof sheeting, securely anchored. Provide for air circulation around stacks and under coverings.

PART 2 - PRODUCTS

2.1 PERFORMANCE REQUIREMENTS

A. Fire-Resistance Ratings: As tested in accordance with ASTM E119; testing by a qualified testing agency. Identify products with appropriate markings of applicable testing agency.

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1. Fire-Resistance Ratings: Indicated by design designations from UL's "Fire Resistance Directory" or from the listings of another qualified testing agency.

B. Air-Barrier and Water-Resistant Glass-Mat Gypsum Sheathing Performance: Air-barrier and water-resistant glass-mat gypsum sheathing assembly, and seals with adjacent construction, are to be capable of performing as a continuous air barrier and as a liquid-water drainage plane flashed to discharge to the exterior incidental condensation or water penetration. Air-barrier assemblies are to be capable of accommodating substrate movement and of sealing substrate expansion and control joints, construction material changes, penetrations , tie-ins to installed waterproofing, tie-ins to other installed air barriers, and transitions at perimeter conditions without deterioration and air leakage exceeding specified limits.

2.2 FIRE-RETARDANT-TREATED PLYWOOD

A. General: Where fire-retardant-treated materials are indicated, use materials complying with requirements in this article that are acceptable to authorities having jurisdiction and with fire-test-response characteristics specified as determined by testing identical products per test method indicated by a qualified testing agency.

B. Fire-Retardant-Treated Plywood by Pressure Process: Products with a flame-spread index of 25 or less when tested in accordance with ASTM E84, and with no evidence of significant progressive combustion when the test is extended an additional 20 minutes, and with the flame front not extending more than **10.5 feet** beyond the centerline of the burners at any time during the test.

1. Use treatment that does not promote corrosion of metal fasteners.
2. Exterior Type: Treated materials are to comply with requirements specified above for fire-retardant-treated plywood by pressure process after being subjected to accelerated weathering in accordance with ASTM D2898. Use for exterior locations and where indicated.
3. Interior Type A: Treated materials are to have a moisture content of 28 percent or less when tested in accordance with ASTM D3201/D3201M at 92 percent relative humidity. Use where exterior type is not indicated.
4. Design Value Adjustment Factors: Treated lumber plywood is to be tested in accordance with ASTM D5516 and design value adjustment factors are to be calculated in accordance with ASTM D6305. Span ratings after treatment are to be not less than span ratings specified. For roof sheathing and where high-temperature fire-retardant treatment is indicated, span ratings for temperatures up to 170 deg F are to be not less than span ratings specified.

C. Kiln-dry material after treatment to a maximum moisture content of 15 percent. Do not use material that is warped or does not comply with requirements for untreated material.

D. Identify fire-retardant-treated plywood with appropriate classification marking of qualified testing agency.

E. Application: Treat all plywood unless otherwise indicated.

2.3 WALL SHEATHING

B. Glass-Mat Gypsum Sheathing, Walls: ASTM C1177/C1177M.

1. Manufacturers: Subject to compliance with requirements, available manufacturers offering products that may be incorporated into the Work include, but are not limited to, the following:

a. CertainTeed; SAINT-GOBAIN

1) GlasRoc.

b. Georgia-Pacific Gypsum LLC

1) Dens-Glass Fireguard.

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c. Gold Bond Building Products, LLC provided by National Gypsum Company

1) Gold Bond eXP.

2. Type and Thickness: Type X, 5/8 inch thick.

2.4 SUBFLOORING AND UNDERLAYMENT

A. Plywood Combination Subfloor-Underlayment: **Exterior, C-C Plugged Exposure 1, s**ingle-floor panels.

1. Span Rating: Not less than **24** .
2. Nominal Thickness: Not less than **23/32 inch**.
3. Edge Detail: **Tongue and groove** .
4. Surface Finish: Resin-impregnated overlay face.

a. Provide Georgia Pacific; “Plytanium Sturd-i-Floor” or equal.

2.5 FASTENERS

A. General: Provide fasteners of size and type indicated that comply with requirements specified in this article for material and manufacture.

1. For wall sheathing, provide fasteners with hot-dip zinc coating complying with ASTM A153/A153M.

B. Nails, Brads, and Staples: ASTM F1667.

C. Power-Driven Fasteners: Fastener systems with an evaluation report acceptable to authorities having jurisdiction, based on ICC-ES AC70.

D. Screws for Fastening Sheathing to Wood Framing: ASTM C1002.

E. Screws for Fastening Wood Structural Panels to Cold-Formed Metal Framing: ASTM C954, except with wafer heads and reamer wings, length as recommended by screw manufacturer for material being fastened.

F. Screws for Fastening Gypsum Sheathing to Cold-Formed Metal Framing: Steel drill screws, in length recommended by sheathing manufacturer for thickness of sheathing to be attached.

1. For steel framing less than **0.0329 inch** thick, use screws that comply with ASTM C1002.
2. For steel framing from **0.033 to 0.112 inch** thick, use screws that comply with ASTM C954.

2.6 SHEATHING JOINT-AND-PENETRATION TREATMENT MATERIALS

A. Sealant for Paper-Surfaced and Glass-Mat Gypsum Sheathing: Elastomeric, medium-modulus, neutral-curing silicone joint sealant compatible with joint substrates formed by gypsum sheathing and other materials, recommended by sheathing manufacturer for application indicated and complying with requirements for elastomeric sealants specified in Section 079200 "Joint Sealants."

B. Sealant for Glass-Mat Gypsum Sheathing: Silicone emulsion sealant complying with ASTM C834, compatible with sheathing tape and sheathing and recommended by tape and sheathing manufacturers for use with glass-fiber sheathing tape and for covering exposed fasteners.

1. Sheathing Tape: Self-adhering glass-fiber tape, minimum **2 inches** wide, **10 by 10 or 10 by 20 threads/inch**, of type recommended by sheathing and tape manufacturers for use with silicone emulsion sealant in sealing joints in glass-mat gypsum sheathing and with a history of successful in-service use.

C. Sheathing Tape for Foam-Plastic Sheathing: Pressure-sensitive plastic tape recommended by sheathing manufacturer for sealing joints and penetrations in sheathing.

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PART 3 - EXECUTION

3.1 INSTALLATION, GENERAL

A. Do not use materials with defects that impair quality of sheathing or pieces that are too small to use with minimum number of joints or optimum joint arrangement. Arrange joints so that pieces do not span between fewer than three support members.

B. Cut panels at penetrations, edges, and other obstructions of work; fit tightly against abutting construction unless otherwise indicated.

C. Securely attach to substrate by fastening as indicated, complying with the following:

1. Table 2304.10.1, "Fastening Schedule," in the ICC's International Building Code.
2. Table R602.3(1), "Fastener Schedule for Structural Members," and Table R602.3(2), "Alternate Attachments," in the ICC's International Residential Code for One- and Two-Family Dwellings.
3. ICC-ES evaluation report for fastener.

D. Use common wire nails unless otherwise indicated. Select fasteners of size that will not fully penetrate members where opposite side will be exposed to view or will receive finish materials. Make tight connections. Install fasteners without splitting wood.

E. Coordinate sheathing installation with flashing and joint-sealant installation so these materials are installed in sequence and manner that prevent exterior moisture from passing through completed assembly.

F. Do not bridge building expansion joints; cut and space edges of panels to match spacing of structural support elements.

G. Coordinate sheathing installation with installation of materials installed over sheathing so sheathing is not exposed to precipitation or left exposed at end of the workday when rain is forecast.

3.2 INSTALLATION OF GYPSUM SHEATHING

A. Comply with GA-253 and with manufacturer's written instructions.

1. Fasten gypsum sheathing to wood framing with nails or screws.
2. Fasten gypsum sheathing to cold-formed metal framing with screws.
3. Install panels with a **3/8-inch** gap where non-load-bearing construction abuts structural elements.
4. Install panels with a **1/4-inch** gap where they abut masonry or similar materials that might retain moisture, to prevent wicking.

B. Apply fasteners so heads bear tightly against face of sheathing, but do not cut into facing.

C. Vertical Installation: Install vertical edges centered over studs. Abut ends and edges with those of adjacent panels. Attach at perimeter and within field of panel to each stud.

1. Space fasteners approximately **8 inches** o.c. and set back a minimum of **3/8 inch** from edges and ends of panels.
2. For sheathing under stucco cladding, panels may be initially tacked in place with screws if overlying self-furring metal lath is screw-attached through sheathing to studs immediately after sheathing is installed.

D. Seal sheathing joints in accordance with sheathing manufacturer's written instructions.

1. Apply elastomeric sealant to joints and fasteners and trowel flat. Apply sufficient amount of sealant to completely cover joints and fasteners after troweling. Seal other penetrations and openings.
2. Apply glass-fiber sheathing tape to glass-mat gypsum sheathing joints and apply and trowel sealant to embed entire face of tape in sealant. Apply sealant to exposed fasteners with a

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trowel so fasteners are completely covered. Seal other penetrations and openings.

E. Air-Barrier and Water-Resistant Glass-Mat Gypsum Sheathing:

1. Install accessory materials in accordance with sheathing manufacturer's written instructions and details to form a seal with adjacent construction, to seal fasteners, and ensure continuity of air and water barrier.
   a. Coordinate the installation of sheathing with installation of roofing membrane and base flashing to ensure continuity of air barrier with roofing membrane.
   b. Install transition strip on roofing membrane or base flashing, so that a minimum of **3 inches** of coverage is achieved over each substrate.
2. Connect and seal sheathing material continuously to air barriers specified under other Sections as well as to roofing-membrane air barrier, concrete below-grade structures, floor-to-floor construction, exterior glazing and window systems, glazed curtain-wall systems, storefront systems, exterior louvers, exterior door framing, and other construction used in exterior wall openings, using accessory materials.
3. Apply joint sealants forming part of air-barrier assembly within manufacturer's recommended application temperature ranges. Consult manufacturer when sealant cannot be applied within these temperature ranges.
4. Wall Openings: Prime concealed, perimeter frame surfaces of windows, curtain walls, storefronts, and doors. Apply transition strip, so that a minimum of **3 inches** of coverage is achieved over each substrate. Maintain **3 inches** of full contact over firm bearing to perimeter frames, with not less than **1 inch** of full contact.
   a. Transition Strip: Roll firmly to enhance adhesion.
   b. Preformed Silicone Extrusion: Set in full bed of silicone sealant applied to walls, frame, and air-barrier material.
5. Fill gaps in perimeter frame surfaces of windows, curtain walls, storefronts, doors, and miscellaneous penetrations of sheathing material with foam sealant.
6. Seal strips and transition strips around masonry reinforcing or ties and penetrations with termination mastic.
7. Seal top of through-wall flashings to sheathing with an additional **6-inch-** wide, transition strip.
8. Seal exposed edges of strips at seams, cuts, penetrations, and terminations not concealed by metal counterflashings or ending in reglets with termination mastic.
9. Repair punctures, voids, and deficient lapped seams in strips and transition strips extending **6 inches** beyond repaired areas in strip direction.

3.3 FIELD QUALITY CONTROL

A. ABAA Quality Assurance Program: Perform examinations, preparation, installation, testing, and inspections under ABAA's Quality Assurance Program.

B. Testing and Inspecting Agency: Engage a qualified testing agency to perform tests and inspections.

C. Inspections: Air-barrier and water-resistant glass-mat gypsum sheathing, accessories, and installation are subject to inspection for compliance with requirements. Inspections may include the following:

1. Continuity of air-barrier system has been achieved throughout the building envelope with no gaps or holes.
2. Laps in strips and transition strips have complied with minimum requirements and have been shingled in the correct direction (or mastic has been applied on exposed edges), with no fishmouths.
3. Termination mastic has been applied on cut edges.
4. Strips and transition strips have been firmly adhered to substrate.
5. Compatible materials have been used.

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6. Transitions at changes in direction and structural support at gaps have been provided.
7. Connections between assemblies (sheathing and sealants) have complied with requirements for cleanliness, surface preparation and priming, structural support, integrity, and continuity of seal.
8. All penetrations have been sealed.

D. Tests: As determined by testing agency from among the following tests:

1. Air-Leakage-Location Testing: Air-barrier sheathing assemblies will be tested for evidence of air leakage in accordance with ASTM E1186, chamber pressurization or depressurization with smoke tracers.

E. Air barriers will be considered defective if they do not pass tests and inspections.

F. Repair damage to air barriers caused by testing; follow manufacturer's written instructions.

G. Prepare test and inspection reports.

END OF SECTION 06 1600

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SECTION 07 2715
NONBITUMINOUS SELF-ADHERING SHEET AIR BARRIERS

PART 1 - GENERAL

1.1 SUMMARY

A. Section Includes: Self-adhering air barrier.

1. Vapor-permeable nonbituminous sheet.
2. Vapor-retarding nonbituminous sheet. ADDENDUM 01

B. Related Requirements:

1. Section 061600 "Sheathing" for wall sheathings and wall sheathing joint-and-penetration treatments.

1.2 DEFINITIONS

A. Air-Barrier Accessory: A transitional component of the air barrier that provides continuity.

B. Air-Barrier Assembly: The collection of air-barrier materials and accessories applied to an opaque wall, including joints and junctions to abutting construction, to control air movement through the wall.

C. Air-Barrier Material: A primary element that provides a continuous barrier to the movement of air.

1.3 PREINSTALLATION MEETINGS

A. Preinstallation Conference: Conduct conference at Project site.

1. Review air-barrier requirements and installation, special details, mockups, air-leakage and bond testing, air-barrier protection, and work scheduling that covers air barriers.

1.4 ACTION SUBMITTALS

A. Product Data: Self-adhering air barrier. Include manufacturer's written instructions for evaluating, preparing, and treating each substrate; technical data; and tested physical and performance properties of products.

1. Vapor-retarding nonbituminous sheet.
2. Vapor-permeable nonbituminous sheet.

B. Shop Drawings: For air-barrier assemblies.

1. Show locations and extent of air-barrier materials, accessories, and assemblies specific to Project conditions.
2. Include details for substrate joints and cracks, counterflashing strips, penetrations, inside and outside corners, terminations, and tie-ins with adjoining construction.
3. Include details of interfaces with other materials that form part of air barrier.

1.5 INFORMATIONAL SUBMITTALS

A. Qualification Data: For Installer.

B. Product Certificates: From air-barrier manufacturer, certifying compatibility of air barriers and accessory materials with Project materials that connect to or that come in contact with air barrier.

C. Product Test Reports: For each air-barrier assembly, for tests performed by a qualified testing agency.

D. Field quality-control reports.

1.6 QUALITY ASSURANCE

A. Installer Qualifications: An entity that employs installers and supervisors who are trained and

approved by manufacturer.

1. Installer to be licensed by ABAA in accordance with ABAA's Quality Assurance Program and to employ ABAA-certified installers and supervisors on Project.

B. Mockups: Build mockups to set quality standards for materials and execution ~~and for preconstruction testing~~. ADDENDUM 02

1. Build integrated mockups of exterior wall assembly , one structural bay in width and one floor in height, incorporating backup wall construction, external cladding, window, storefront, door frame and sill, insulation, ties and other penetrations, and flashing to demonstrate surface preparation, crack and joint treatment, application of air barriers, and sealing of gaps, terminations, and penetrations of air-barrier assembly.

   a. Coordinate construction of mockups to permit inspection ~~and testing~~ of air barrier before external insulation and cladding are installed.
   b. Include junction with roofing membrane, building corner condition, and foundation wall intersection.
   c. If Architect determines mockups do not comply with requirements, reconstruct mockups and apply air barrier until mockups are approved.

2. Approval of mockups does not constitute approval of deviations from the Contract Documents contained in mockups unless Architect specifically approves such deviations in writing.
3. Subject to compliance with requirements, approved mockups may become part of the completed Work if undisturbed at time of Substantial Completion.

1.7 PRECONSTRUCTION TESTING

A. Not Used. ADDENDUM 02

~~Preconstruction Testing Service: Engage a qualified testing agency to perform preconstruction testing on field mockups.~~

~~Mockup Testing: Air-barrier assemblies to comply with performance requirements indicated, as evidenced by reports based on mockup testing by a qualified testing agency.~~

~~1. Air-Leakage-Location Testing: Mockups will be tested for evidence of air leakage in accordance with ASTM E1186, chamber pressurization or depressurization with smoke tracers.~~
~~2. Air-Leakage-Volume Testing: Mockups will be tested for air-leakage rate in accordance with ASTM E783 or ASTM E2357.~~
~~3. Adhesion Testing: Mockups will be tested for required air-barrier adhesion to substrate in accordance with ASTM D4541.~~
~~4. Notify Architect seven days in advance of the dates and times when mockups will be tested.~~

1.8 DELIVERY, STORAGE, AND HANDLING

A. Remove and replace liquid materials that cannot be applied within their stated shelf life.

B. Protect stored materials from direct sunlight.

1.9 FIELD CONDITIONS

A. Environmental Limitations: Apply air barrier within the range of ambient and substrate temperatures recommended in writing by air-barrier manufacturer.

1. Protect substrates from environmental conditions that affect air-barrier performance.
2. Do not apply air barrier to a damp or wet substrate or during snow, rain, fog, or mist.

PART 2 - PRODUCTS

2.1 SOURCE LIMITATIONS

A. Obtain primary air-barrier materials and air-barrier accessories from single source from single manufacturer.

2.2 PERFORMANCE REQUIREMENTS

A. Air-Barrier Performance: Air-barrier assembly and seals with adjacent construction to be capable of performing as a continuous air barrier and as a liquid-water drainage plane flashed to discharge to the exterior incidental condensation or water penetration. Air-barrier assemblies to be capable of accommodating substrate movement and of sealing substrate expansion and control joints, construction material changes, penetrations, tie-ins to installed waterproofing, and transitions at perimeter conditions without deterioration and air leakage exceeding specified limits.

B. Air-Barrier Assembly Air Leakage: Maximum 0.04 cfm/sq. ft. of surface area at 1.57 lbf/sq. ft., when tested in accordance with ASTM E2357.

2.3 NONBITUMINOUS SHEET AIR BARRIER

A. Vapor-Permeable Nonbituminous Sheet (AVWB): Minimum10-mil- thick, self-adhering sheet consisting of 5 mils of air-barrier film and a 5-mil- thick, acrylic adhesive with release liner on adhesive side.

1. Manufacturers: Subject to compliance with requirements, available manufacturers offering products that may be incorporated into the Work include, but are not limited to, the following:

    a. 3M Building and Construction; "3015VP"
    b. GCP Applied Technologies
    c. Polyglass, MAPEI Group; "VertiWrap-VPS"
    d. Approved substitution

2. Physical and Performance Properties:

    a. Air Permeance: Maximum 0.0082 cfm/sq. ft. of surface area at 1.57-lbf/sq. ft. pressure difference; ASTM E2357.
    b. Vapor Permeance: Maximum 0.1 perm; ASTM E96/E96M, Desiccant Method.
    c. Adhesion to Substrate: Minimum 16 lbf/sq. in. when tested in accordance with ASTM D4541 as modified by ABAA.
    d. Fire Propagation Characteristics: Passes NFPA 285 testing as part of an approved assembly.
    e. UV Resistance: Can be exposed to sunlight for 150 days in accordance with manufacturer's written instructions.

B. Vapor-Retarding Nonbituminous Sheet (AVWB): Minimum10-mil- thick, self-adhering sheet consisting of 5 mils of air-barrier film and a 5-mil- thick, acrylic adhesive with release liner on adhesive side.

1. Manufacturers: Subject to compliance with requirements, available manufacturers offering products that may be incorporated into the Work include, but are not limited to, the following:

    a. 3M Building and Construction; “3015NP”
    b. GCP Applied Technologies
    c. Polyglass, MAPEI Group; "VertiWrap-NPS"
    d. Approved substitution

2. Physical and Performance Properties:

    a. Air Permeance: Maximum 0.004 cfm/sq. ft. of surface area at 1.57-lbf/sq. ft. pressure difference; ASTM E2178.
    b. Puncture Resistance: Minimum 40 lbf; ASTM E154/E154M.

c. Vapor Permeance: Maximum 0.1 perm; ASTM E96/E96M, Desiccant Method.
d. Adhesion to Substrate: Minimum 16 lbf/sq. in. when tested in accordance with ASTM D4541 as modified by ABAA.
e. Fire Propagation Characteristics: Passes NFPA 285 testing as part of an approved assembly.
f. UV Resistance: Can be exposed to sunlight for 150 days in accordance with manufacturer's written instructions. ADDENDUM 01

2.4 ACCESSORY MATERIALS

A. Requirement: Provide primers, transition strips, termination strips, joint sealants, counterflashing strips, flashing sheets and metal termination bars, termination mastic, substrate patching materials, adhesives, tapes, foam sealants, lap sealants, and other accessory materials that are recommended in writing by air-barrier manufacturer to produce a complete air-barrier assembly and that are compatible with primary air-barrier material and adjacent construction to which they may seal.

B. Provide adhesively and chemically compatible transition from below-grade waterproofing to wall air/moisture barrier to maintain continuity of air barrier. Provide folded end dams at horizontal terminations/transitions and/or changes in plane.

1. Transition Flashing: Flexible stainless steel flashing, self-adhering, at locations including but not limited to transitions between other exterior envelope materials for compatibility.
2. Product: YORK FLASHING 304 SA / 316 SA.

C. Stainless Steel Sheet: ASTM A240/A240M, Type 304, 0.0187 inch thick, and Series 300 stainless steel fasteners.

PART 3 - EXECUTION

3.1 EXAMINATION

A. Examine substrates, areas, and conditions, with Installer present, for compliance with requirements and other conditions affecting performance of the Work.

1. Verify that substrates are sound and free of oil, grease, dirt, excess mortar, or other contaminants.
2. Verify that substrates have cured and aged for minimum time recommended in writing by air-barrier manufacturer.
3. Verify that substrates are visibly dry and free of moisture. Test concrete substrates for capillary moisture by plastic sheet method in accordance with ASTM D4263.
4. Verify that masonry joints are flush and completely filled with mortar.

B. Proceed with installation only after unsatisfactory conditions have been corrected.

3.2 SURFACE PREPARATION

A. Clean, prepare, treat, fill, and seal substrate and joints and cracks in substrate in accordance with manufacturer's written instructions and details. Provide clean, dust-free, and dry substrate for air-barrier application.

B. Mask off adjoining surfaces not covered by air barrier to prevent spillage and overspray affecting other construction.

C. Remove grease, oil, bitumen, form-release agents, paints, curing compounds, and other penetrating contaminants or film-forming coatings from concrete.

D. Remove fins, ridges, mortar, and other projections and fill honeycomb, aggregate pockets, holes, and other voids in concrete with substrate-patching membrane.

E. Remove excess mortar from masonry ties, shelf angles, and other obstructions.

F. At changes in substrate plane, apply sealant or termination mastic beads at sharp corners and edges to form a smooth transition from one plane to another.

G. Cover gaps in substrate plane and form a smooth transition from one substrate plane to another with stainless steel sheet mechanically fastened to structural framing to provide continuous support for air barrier.

H. Bridge isolation joints and discontinuous wall-to-wall, deck-to-wall, and deck-to-deck joints with air-barrier accessory material that accommodates joint movement in accordance with manufacturer's written instructions and details.

3.3 INSTALLATION OF NONBITUMINOUS SHEET AIR BARRIER

A. Install materials in accordance with air-barrier manufacturer's written instructions and details to form a seal with adjacent construction and ensure continuity of air and water barrier.

1. Unless manufacturer recommends in writing against priming, apply primer to substrates at required rate and allow it to dry.

B. Prepare, treat, and seal inside and outside corners and vertical and horizontal surfaces at terminations and penetrations with termination mastic.

C. Apply primer to substrates at required rate and allow it to dry. Limit priming to areas that will be covered by air-barrier sheet on same day. Reprime areas exposed for more than 24 hours.

D. Apply and firmly adhere air-barrier sheets over area to receive air barrier. Accurately align sheets and maintain uniform **2-1/2-inch-** minimum lap widths and end laps. Overlap and seal seams, and stagger end laps to ensure airtight installation.

1. Apply sheets in a shingled manner to shed water.
2. Roll sheets firmly to enhance adhesion to substrate.

E. Apply continuous air-barrier sheets over accessory strips bridging substrate cracks, construction, and contraction joints.

F. CMU: Install air-barrier sheet horizontally against the CMU beginning at base of wall. Align top edge of air-barrier sheet immediately below protruding masonry ties or joint reinforcement or ties, and firmly adhere in place.

1. Overlap horizontally adjacent sheets a minimum of **2 inches** and roll seams.
2. Apply overlapping sheets with bottom edge slit to fit around masonry reinforcing or ties. Roll firmly into place.
3. Seal around masonry reinforcing or ties and penetrations with termination mastic.
4. Continue the sheet into all openings in the wall, such as doors and windows, and terminate at points to maintain an airtight barrier that is not visible from interior.

G. Seal top of through-wall flashings to air-barrier sheet with an additional **6-inch-** wide, transition strip.

H. Seal exposed edges of sheet at seams, cuts, penetrations, and terminations not concealed by metal counterflashings or ending in reglets with termination mastic.

I. Install air-barrier sheet and accessory materials to form a seal with adjacent construction and to maintain a continuous air barrier.

1. Coordinate air-barrier installation with installation of roofing membrane and base flashing to ensure continuity of air barrier with roofing membrane.
2. Install transition strip on roofing membrane or base flashing so that a minimum of **3 inches** of coverage is achieved over each substrate.

J. Connect and seal exterior wall air-barrier sheet continuously to roofing-membrane air barrier, concrete below-grade structures, floor-to-floor construction, exterior glazing and window systems, glazed curtain-wall systems, storefront systems, exterior louvers, exterior door framing, and other construction used in exterior wall openings, using accessory materials.

K. At end of each working day, seal top edge of air-barrier material to substrate with termination mastic.

L. Apply joint sealants forming part of air-barrier assembly within manufacturer's recommended

application temperature ranges. Consult manufacturer when sealant cannot be applied within these temperature ranges.

M. Wall Openings: Prime concealed, perimeter frame surfaces of windows, curtain walls, storefronts, and doors. Apply preformed silicone extrusion so that a minimum of **3 inches** of coverage is achieved over each substrate. Maintain **3 inches** of contact over firm bearing to perimeter frames, with not less than **1 inch** of full contact.

1. Transition Strip: Roll firmly to enhance adhesion.
2. Preformed Silicone Extrusion: Set in full bed of silicone sealant applied to walls, frame, and air-barrier material.

N. Fill gaps in perimeter frame surfaces of windows, curtain walls, storefronts, doors, and miscellaneous penetrations of air-barrier material with foam sealant.

O. Repair punctures, voids, and deficient lapped seams in air barrier. Slit and flatten fishmouths and blisters. Patch with air-barrier sheet extending **6 inches** beyond repaired areas in all directions.

P. Do not cover air barrier until it has been tested and inspected by testing agency.

Q. Correct deficiencies in or remove air barrier that does not comply with requirements; repair substrates and reapply air-barrier components.

3.4 FIELD QUALITY CONTROL

A. ABAA Quality Assurance Program: Perform examinations, preparation, installation, testing, and inspections under ABAA's Quality Assurance Program.

B. Testing Agency: Engage a qualified testing agency to perform tests and inspections.

C. Inspections: Air-barrier materials, accessories, and installation are subject to inspection for compliance with requirements. Inspections may include the following:

1. Continuity of air-barrier system has been achieved throughout the building envelope with no gaps or holes.
2. Continuous structural support of air-barrier system has been provided.
3. Masonry and concrete surfaces are smooth, clean, and free of cavities, protrusions, and mortar droppings.
4. Site conditions for application temperature and dryness of substrates have been maintained.
5. Maximum exposure time of materials to UV deterioration has not been exceeded.
6. Surfaces have been primed.
7. Laps in sheet materials have complied with the minimum requirements and have been shingled in the correct direction (or mastic applied on exposed edges), with no fishmouths.
8. Termination mastic has been applied on cut edges.
9. Air barrier has been firmly adhered to substrate.
10. Compatible materials have been used.
11. Transitions at changes in direction and structural support at gaps have been provided.
12. Connections between assemblies (air barrier and sealants) have complied with requirements for cleanliness, surface preparation and priming, structural support, integrity, and continuity of seal.
13. All penetrations have been sealed.

D. Tests: As determined by testing agency from among the following tests:

1. Air-Leakage-Location Testing: Air-barrier assemblies will be tested for evidence of air leakage in accordance with ASTM E1186, chamber pressurization or depressurization with smoke tracers.
2. Air-Leakage-Volume Testing: Air-barrier assemblies will be tested for air-leakage rate in accordance with ASTM E783 or ASTM E2357.
3. Adhesion Testing: Air-barrier assemblies will be tested for required adhesion to substrate in accordance with ASTM D4541 for each 600 sq. ft. of installed air barrier or part thereof.

E. Air barriers will be considered defective if they do not pass tests and inspections.

1. Apply additional air-barrier material, in accordance with manufacturer's written instructions, where inspection results indicate insufficient thickness.
2. Remove and replace deficient air-barrier components for retesting as specified above.

F. Repair damage to air barriers caused by testing; follow manufacturer's written instructions.

G. Prepare test and inspection reports.

3.5 CLEANING AND PROTECTION

A. Protect air-barrier system from damage during application and remainder of construction period, in accordance with manufacturer's written instructions.

1. Protect air barrier from exposure to UV light and harmful weather exposure as recommended in writing by manufacturer. If exposed to these conditions for longer than recommended, remove and replace air barrier or install additional, full-thickness, air-barrier application after repairing and preparing the overexposed materials in accordance with air-barrier manufacturer's written instructions.
2. Protect air barrier from contact with incompatible materials and sealants not approved by air-barrier manufacturer.

B. Clean spills, stains, and soiling from construction that would be exposed in the completed Work, using cleaning agents and procedures recommended in writing by manufacturer of affected construction.

END OF SECTION 07 2715

SECTION 08 8000
GLAZING

PART 1 - GENERAL

1.1 SUMMARY

A. Section Includes:

1. Monolithic glass.
2. Insulating glass.
3. Fire-rated monolithic and insulated glass.
4. Laminated insulating glass.
5. Decorative glass.
6. Miscellaneous glazing materials.

B. Related Requirements:

1. Section 081113 "Hollow Metal Doors and Frames" for glazing requirements at hollow metal doors and borrowed lite frames.
2. Section 084113 "Aluminum-Framed Entrances and Storefronts" for field glazing requirements of aluminum frames and aluminum doors.
3. Section 084413 “Glazed Aluminum Curtain Walls for field glazing requirements of aluminum frames.

1.2 DEFINITIONS

A. Glass Manufacturers: Firms that produce primary glass, fabricated glass, or both, as defined in referenced glazing publications.

B. Glass Thicknesses: Indicated by thickness designations in millimeters in accordance with ASTM C1036.

C. IBC: International Building Code.

D. Interspace: Space between lites of an insulating-glass unit.

1.3 COORDINATION

A. Coordinate glazing channel dimensions to provide necessary bite on glass, minimum edge and face clearances, and adequate sealant thicknesses, with reasonable tolerances to achieve proper safety margins for glazing retention under each design load case, load case combination, and service condition.

1.4 ACTION SUBMITTALS

A. Product Data: For each type of product.

B. Sustainable Design Submittals:

1. Product Data: For sealants, indicating VOC content.
2. Laboratory Test Reports: For sealants, indicating compliance with requirements for low-emitting materials.

C. Glass Samples: For each type of glass product other than clear monolithic vision glass ; **12 inches** square.

1. Tinted glass.
2. Coated glass.
3. Laminated glass.
4. Insulating glass.
5. Spandrel glass.

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D. Glazing Schedule: List glass types and thicknesses for each size opening and location. Use same designations indicated on Drawings.

E. Delegated Design Submittal: For glass indicated to comply with performance requirements and design criteria, including analysis data signed and sealed by qualified professional engineer responsible for their preparation.

1.5 INFORMATIONAL SUBMITTALS

A. Qualification Data: For Installer .

B. Product Certificates: For glass.

C. Product Test Reports: For fabricated glass and glazing sealants , for tests performed by a qualified testing agency.

1. For glazing sealants, provide test reports based on testing current sealant formulations within previous 36-month period.

D. Preconstruction adhesion and compatibility test report.

E. Sample Warranties: For special warranties.

1.6 QUALITY ASSURANCE

A. Installer Qualifications: A qualified glazing contractor for this Project who is certified under the North American Contractor Certification Program .

B. Mockups: Build mockups to demonstrate aesthetic effects and to set quality standards for materials and execution.

1. Install glazing in mockups specified in the sections listed below to match glazing systems required for Project, including glazing methods.

a. Section 084113 "Aluminum-Framed Entrances and Storefronts"
b. Section 085113 "Aluminum Windows"
c. Section 084413 "Glazed Aluminum Curtain Walls"

2. Subject to compliance with requirements, approved mockups may become part of the completed Work if undisturbed at time of Substantial Completion.

1.7 DELIVERY, STORAGE, AND HANDLING

A. Protect glazing materials in accordance with manufacturer's written instructions. Prevent damage to glass and glazing materials from condensation, temperature changes, direct exposure to sun, or other causes.

B. Comply with insulating-glass manufacturer's written instructions for venting and sealing units to avoid hermetic seal ruptures due to altitude change.

1.8 FIELD CONDITIONS

A. Environmental Limitations: Do not proceed with glazing when ambient and substrate temperature conditions are outside limits permitted by glazing material manufacturers and when glazing channel substrates are wet from rain, frost, condensation, or other causes.

1. Do not install glazing sealants when ambient and substrate temperature conditions are outside limits permitted by sealant manufacturer or are below **40 deg F**.

1.9 WARRANTY

A. Manufacturer's Special Warranty for Coated-Glass Products: Manufacturer agrees to replace coated-glass units that deteriorate within specified warranty period. Deterioration of coated glass is defined as defects developed from normal use that are not attributed to glass breakage or to maintaining and cleaning coated glass contrary to manufacturer's written instructions. Defects include peeling, cracking, and other indications of deterioration in coating.

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1. Warranty Period: 10 years from date of Substantial Completion.

B. Manufacturer's Special Warranty for Laminated Glass: Manufacturer agrees to replace laminated-glass units that deteriorate within specified warranty period. Deterioration of laminated glass is defined as defects developed from normal use that are not attributed to glass breakage or to maintaining and cleaning laminated glass contrary to manufacturer's written instructions. Defects include edge separation, delamination materially obstructing vision through glass, and blemishes exceeding those allowed by referenced laminated-glass standard.

1. Warranty Period: 10 years from date of Substantial Completion.

C. Manufacturer's Special Warranty for Insulating Glass: Manufacturer agrees to replace insulating-glass units that deteriorate within specified warranty period. Deterioration of insulating glass is defined as failure of hermetic seal under normal use that is not attributed to glass breakage or to maintaining and cleaning insulating glass contrary to manufacturer's written instructions. Evidence of failure is obstruction of vision by dust, moisture, or film on interior surfaces of glass.

1. Warranty Period: 10 years from date of Substantial Completion.

PART 2 - PRODUCTS

2.1 SOURCE LIMITATIONS

A. Source Limitations for Glass: Obtain tinted and coated glass from single source from single manufacturer.

B. Source Limitations for Glazing Accessories: For each product and installation method, obtain from single source from single manufacturer.

2.2 PERFORMANCE REQUIREMENTS

A. General: Installed glazing systems shall withstand normal thermal movement and wind and impact loads (where applicable) without failure, including loss or glass breakage attributable to defective manufacture, fabrication, or installation; failure of sealants or gaskets to remain watertight and airtight; deterioration of glazing materials; or other defects in construction.

B. Delegated Design: Engage a qualified professional engineer, as defined in Section 014000 "Quality Requirements," to design glazing.

C. Structural Performance: Glazing shall withstand the following design loads within limits and under conditions indicated determined in accordance with the IBC and ASTM E1300:

1. Design Wind Pressures: Determine design wind pressures applicable to Project in accordance with ASCE/SEI 7, based on heights above grade indicated on Drawings .

a. Wind Design Data: As indicated on Drawings.

2. Maximum Lateral Deflection: For glass supported on all four edges, limit center-of-glass deflection at design wind pressure to not more than 1/50 times the short-side length or **1 inch**, whichever is less.
3. Thermal Loads: Design glazing to resist thermal stress breakage induced by differential temperature conditions and limited air circulation within individual glass lites and insulated glazing units.

D. Safety Glazing: Where safety glazing is indicated, provide glazing that complies with 16 CFR 1201, Category II.

E. Thermal and Optical Performance Properties: Provide glass with performance properties specified, as indicated in manufacturer's published test data, based on procedures indicated below:

1. For monolithic-glass lites, properties are based on units with lites of thickness indicated

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2. For laminated-glass lites, properties are based on products of construction indicated.
3. For insulating-glass units, properties are based on units of thickness indicated for overall unit and for each lite.
4. U-Factors: Center-of-glazing values, in accordance with NFRC 100 and based on most current non-beta version of LBL's WINDOW computer program, expressed as **Btu/sq. ft. x h x deg F**.
5. SHGC and Visible Transmittance: Center-of-glazing values, in accordance with NFRC 200 and based on most current non-beta version of LBL's WINDOW computer program.
6. Visible Reflectance: Center-of-glazing values, in accordance with NFRC 300.

F. Acoustic Performance:

1. Exterior Glazing: 33 **OITC**.

2.3 GLASS PRODUCTS, GENERAL

A. Glazing Publications: Comply with published recommendations of glass product manufacturers and organizations below unless more stringent requirements are indicated. See these publications for glazing terms not otherwise defined in this Section or in referenced standards.

1. NGA Publications: "Laminated Glazing Reference Manual" and "Glazing Manual."
2. AAMA Publications: AAMA GDSG-1, "Glass Design for Sloped Glazing," and AAMA TIR A7, "Sloped Glazing Guidelines."
3. IGMA Publication for Sloped Glazing: IGMA TB-3001, "Guidelines for Sloped Glazing."
4. IGMA Publication for Insulating Glass: SIGMA TM-3000, "North American Glazing Guidelines for Sealed Insulating Glass Units for Commercial and Residential Use."

B. Safety Glazing Labeling: Where safety glazing is indicated, permanently mark glazing with certification label of manufacturer . Label shall indicate manufacturer's name, type of glass, thickness, and safety glazing standard with which glass complies.

C. Thickness: Where glass thickness is indicated, it is a minimum. Provide glass that complies with performance requirements and is not less than thickness indicated.

1. Minimum Glass Thickness for Exterior Lites: 6 mm .
2. Thickness of Tinted Glass: Provide same thickness for each tint color indicated throughout Project.

D. Strength: Where annealed float glass is indicated, provide annealed float glass, heat-strengthened float glass, or fully tempered float glass as needed to comply with "Performance Requirements" Article . Where heat-strengthened float glass is indicated, provide heat-strengthened float glass or fully tempered float glass as needed to comply with "Performance Requirements" Article . Where fully tempered float glass is indicated, provide fully tempered float glass.

2.4 GLASS PRODUCTS

A. Clear Annealed Float Glass: ASTM C1036, Type I, Class 1 (clear), Quality-Q3.

1. Manufacturers: Subject to compliance with requirements, available manufacturers offering products that may be incorporated into the Work include, but are not limited to, the following :

a. Cardinal Glass Industries, Inc.
b. Guardian Glass LLC
c. Pilkington North America; NSG Group
d. Vitro Architectural Glass

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B. Tinted Annealed Float Glass: ASTM C1036, Type I, Class 2 (tinted), Quality-Q3.

1. Manufacturers: Subject to compliance with requirements, provide products by the following :

a. Guardian Glass LLC
b. Pilkington North America; NSG Group
c. Vitro Architectural Glass

C. Fully Tempered Float Glass: ASTM C1048, Kind FT (fully tempered), Condition A (uncoated) unless otherwise indicated, Type I, Class 1 (clear) or Class 2 (tinted) as indicated, Quality-Q3.

1. Fabrication Process: By horizontal (roller-hearth) process with roll-wave distortion parallel to bottom edge of glass as installed unless otherwise indicated.

D. Heat-Strengthened Float Glass: ASTM C1048, Kind HS (heat strengthened), Type I, Condition A (uncoated) unless otherwise indicated, Type I, Class 1 (clear) or Class 2 (tinted) as indicated, Quality-Q3.

1. Fabrication Process: By horizontal (roller-hearth) process with roll-wave distortion parallel to bottom edge of glass as installed unless otherwise indicated.

E. Reflective- and Low-E-Coated Vision Glass: ASTM C1376.

1. Manufacturers: Subject to compliance with requirements, provide products by the following :

a. Cardinal Glass Industries, Inc.
b. Guardian Glass LLC
c. Pilkington North America; NSG Group
d. Vitro Architectural Glass

F. Ceramic-Coated Vision Glass: ASTM C1048, Condition C, Type I, Class 1 (clear) or Class 2 (tinted) as indicated, Quality-Q3; and complying with Specification No. 95-1-31 in NGA's "Engineering Standards Manual."

G. Ceramic-Coated Spandrel Glass: ASTM C1048, Type I, Condition B, Quality-Q3.

H. Silicone-Coated Spandrel Glass: ASTM C1048, Type I, Condition C, Quality-Q3.

1. Manufacturers: Subject to compliance with requirements, available manufacturers offering products that may be incorporated into the Work include, but are not limited to, the following :

a. Guardian Glass LLC
b. ICD High Performance Coatings
c. OldCastle BuildingEnvelope (OBE)

I. Reflective- and Low-E-Coated Spandrel Glass: ASTM C1376, Kind CS.

2.5 LAMINATED GLASS

A. Laminated Glass: ASTM C1172. Use materials that have a proven record of no tendency to bubble, discolor, or lose physical and mechanical properties after fabrication and installation.

1. Manufacturers: Subject to compliance with requirements, provide products by the following :

a. Kuraray America, Inc.
b. Pilkington North America; NSG Group
c. Saflex; Eastman

2. Construction: Laminate glass with polyvinyl butyral interlayer ionoplast interlayer or cast-in-place and cured-transparent-resin interlayer to comply with interlayer

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manufacturer's written instructions.

3. Interlayer Thickness: Provide thickness not less than that indicated and as needed to comply with requirements.
4. Interlayer Color: Clear unless otherwise indicated.

2.6 INSULATING GLASS

A. Insulating-Glass Units: Factory-assembled units consisting of sealed lites of glass separated by a dehydrated interspace, qualified in accordance with ASTM E2190.

1. Sealing System: Dual seal, with manufacturer's standard primary and secondary sealants.
2. Perimeter Spacer: Manufacturer's standard spacer material and construction .
3. Desiccant: Molecular sieve or silica gel, or a blend of both.

2.7 GLAZING TAPES

A. Back-Bedding Mastic Glazing Tapes: Preformed, butyl-based, 100 percent solids elastomeric tape; nonstaining and nonmigrating in contact with nonporous surfaces; with or without spacer rod as recommended in writing by tape and glass manufacturers for application indicated; and complying with ASTM C1281 and AAMA 800 for products indicated below:

1. AAMA 804.3 tape, where indicated.
2. AAMA 806.3 tape, for glazing applications in which tape is subject to continuous pressure.

B. Expanded Cellular Glazing Tapes: Closed-cell, PVC foam tapes; factory coated with adhesive on both surfaces; and complying with AAMA 800 for the following types:

1. AAMA 810.1, Type 1, for glazing applications in which tape acts as primary sealant.
2. AAMA 810.1, Type 2, for glazing applications in which tape is used in combination with a full bead of liquid sealant.

2.8 MISCELLANEOUS GLAZING MATERIALS

A. General: Provide products of material, size, and shape complying with referenced glazing standard, recommended in writing by manufacturers of glass and other glazing materials for application indicated, and with a proven record of compatibility with surfaces contacted in installation.

B. Cleaners, Primers, and Sealers: Types recommended by sealant or gasket manufacturer.

C. Setting Blocks:

1. Type recommended in writing by sealant or glass manufacturer.

D. Spacers:

1. Type recommended in writing by sealant or glass manufacturer.

E. Edge Blocks:

1. Type recommended in writing by sealant or glass manufacturer.

F. Cylindrical Glazing Sealant Backing: ASTM C1330, Type O (open-cell material), of size and density to control glazing sealant depth and otherwise produce optimum glazing sealant performance.

2.9 FABRICATION OF GLAZING UNITS

A. Fabricate glazing units in sizes required to fit openings indicated for Project, with edge and face clearances, edge and surface conditions, and bite complying with written instructions of product manufacturer and referenced glazing publications, to comply with system performance requirements.

1. Allow for thermal movements from ambient and surface temperature changes acting on

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glass framing members and glazing components.

a. Temperature Change: 120 deg F, ambient; 180 deg F, material surfaces .

B. Clean-cut or flat-grind vertical edges of butt-glazed monolithic lites to produce square edges with slight chamfers at junctions of edges and faces.

C. Grind smooth and polish exposed glass edges and corners.

PART 3 - EXECUTION

3.1 EXAMINATION

A. Examine framing, glazing channels, and stops, with Installer present, for compliance with the following:

1. Manufacturing and installation tolerances, including those for size, squareness, and offsets at corners.
2. Presence and functioning of weep systems.
3. Minimum required face and edge clearances.
4. Effective sealing between joints of glass-framing members.

B. Proceed with installation only after unsatisfactory conditions have been corrected.

3.2 PREPARATION

A. Clean glazing channels and other framing members receiving glass immediately before glazing. Remove coatings not firmly bonded to substrates.

B. Examine glazing units to locate exterior and interior surfaces. Label or mark units as needed so that exterior and interior surfaces are readily identifiable. Do not use materials that leave visible marks in the completed Work.

3.3 GLAZING, GENERAL

A. Comply with combined written instructions of manufacturers of glass, sealants, gaskets, and other glazing materials, unless more stringent requirements are indicated, including those in referenced glazing publications.

B. Protect glass edges from damage during handling and installation. Remove damaged glass from Project site and legally dispose of off Project site. Damaged glass includes glass with edge damage or other imperfections that, when installed, could weaken glass, impair performance, or impair appearance.

~~Apply primers to joint surfaces where required for adhesion of sealants, as determined by preconstruction testing~~. ADDENDUM 02

C. Install setting blocks in sill rabbets, sized and located to comply with referenced glazing publications, unless otherwise required by glass manufacturer. Set blocks in thin course of compatible sealant suitable for heel bead.

D. Do not exceed edge pressures stipulated by glass manufacturers for installing glass lites.

E. Provide spacers for glass lites where length plus width is larger than **50 inches**.

1. Locate spacers directly opposite each other on both inside and outside faces of glass. Install correct size and spacing to preserve required face clearances, unless gaskets and glazing tapes are used that have demonstrated ability to maintain required face clearances and to comply with system performance requirements.
2. Provide **1/8-inch-** minimum bite of spacers on glass and use thickness equal to sealant width. With glazing tape, use thickness slightly less than final compressed thickness of tape.

F. Provide edge blocking where indicated or needed to prevent glass lites from moving sideways

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in glazing channel, as recommended in writing by glass manufacturer and in accordance with requirements in referenced glazing publications.

G. Set glass lites in each series with uniform pattern, draw, bow, and similar characteristics.

H. Set glass lites with proper orientation so that coatings face exterior or interior as specified.

3.4 TAPE GLAZING

A. Position tapes on fixed stops so that, when compressed by glass, their exposed edges are flush with or protrude slightly above sightline of stops.

B. Install tapes continuously, but not necessarily in one continuous length. Do not stretch tapes to make them fit opening.

C. Cover vertical framing joints by applying tapes to heads and sills first, then to jambs. Cover horizontal framing joints by applying tapes to jambs, then to heads and sills.

D. Place joints in tapes at corners of opening with adjoining lengths butted together, not lapped. Seal joints in tapes with compatible sealant approved by tape manufacturer.

E. Do not remove release paper from tape until right before each glazing unit is installed.

F. Center glass lites in openings on setting blocks, and press firmly against tape by inserting dense compression gaskets formed and installed to lock in place against faces of removable stops. Start gasket applications at corners and work toward centers of openings.

G. Apply cap bead of elastomeric sealant over exposed edge of tape.

3.5 GASKET GLAZING (DRY)

A. Cut compression gaskets to lengths recommended by gasket manufacturer to fit openings exactly, with allowance for stretch during installation.

B. Insert soft compression gasket between glass and frame or fixed stop so it is securely in place with joints miter cut and bonded together at corners.

C. Installation with Pressure-Glazing Stops: Center glass lites in openings on setting blocks, and press firmly against soft compression gasket. Install dense compression gaskets and pressure-glazing stops, applying pressure uniformly to compression gaskets. Compress gaskets to produce a weathertight seal without developing bending stresses in glass. Seal gasket joints with sealant recommended in writing by gasket manufacturer.

D. Install gaskets so they protrude past face of glazing stops.

3.6 SEALANT GLAZING (WET)

A. Install continuous spacers, or spacers combined with cylindrical sealant backing, between glass lites and glazing stops to maintain glass face clearances and to prevent sealant from extruding into glass channel and blocking weep systems until sealants cure. Secure spacers or spacers and backings in place and in position to control depth of installed sealant relative to edge clearance for optimum sealant performance.

B. Force sealants into glazing channels to eliminate voids and to ensure complete wetting or bond of sealant to glass and channel surfaces.

C. Tool exposed surfaces of sealants to provide a substantial wash away from glass.

3.7 CLEANING AND PROTECTION

A. Immediately after installation, remove nonpermanent labels and clean surfaces.

B. Protect glass from contact with contaminating substances resulting from construction operations, including weld splatter. Examine glass surfaces adjacent to or below exterior concrete and other masonry surfaces at frequent intervals during construction, but not less than once a month, for buildup of dirt, scum, alkaline deposits, or stains.

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1. If, despite such protection, contaminating substances do contact with glass, remove substances immediately as recommended in writing by glass manufacturer. Remove and replace glass that cannot be cleaned without damage to coatings.

C. Remove and replace glass that is damaged in any way, including natural causes, accidents, and vandalism during construction period.

D. Wash glass on both exposed surfaces not more than four days before date scheduled for inspections that establish date of Substantial Completion. Wash glass as recommended in writing by glass manufacturer.

3.8 MONOLITHIC GLASS SCHEDULE

A. Clear Glass Type GL-1: Annealed float glass, 1/4" thick.

1. Minimum Thickness: 6 mm .

B. Clear Glass Type: GL-1T: Fully tempered float glass, 1/4" thick.

C. Clear Glass Type GL-2T: Fully tempered, float glass, 1/4" nominal thickness, laminated with interlayer.

D. Clear Glass Type GL-6: Fully tempered, ½" nominal float glass.

1. Refer to Section 08 4126.23 – Interior All-Glass Entrances for specifications.

3.9 FIRE-RATED GLASS SCHEDULE

A. Fire-rated Glazing Material Type GL-3T: 1/4 inch nominal tempered glass clear and wireless glazing material for use in impact safety-rated locations with fire rating requirements of 20 minutes without hose stream test, weighing 3 lb/sq. ft.

1. Product: Subject to compliance with requirements, provide the following product manufactured by Nippon Electric Glass Co., Ltd. and distributed by Technical Glass Products.

a. "Fireglass 20"

B. Fire-rated Glazing Material Type GL-3L: 5/16 inch laminated clear and wireless glazing material for use in impact safety-rated locations with fire rating requirements of 45 minutes and with hose stream test.

1. Product: Subject to compliance with requirements, provide the following product manufactured by Nippon Electric Glass Co., Ltd. and distributed by Technical Glass Products.

a. "FireLite Plus"

C. Fire-rated Glazing Material Type GL-3L: Laminated clear and wireless glazing material for use in impact safety-rated locations with fire rating requirements of 60 minutes and with hose stream test.

1. Product: Subject to compliance with requirements, provide the following product manufactured by Nippon Electric Glass Co., Ltd. and distributed by Technical Glass Products.

a. "FireLite Plus"

D. Fire-rated Glazing Material Type GL-3L: Laminated clear and wireless glazing material for use in impact safety-rated locations with fire rating requirements of 90 minutes and with hose stream test.

1. Product: Subject to compliance with requirements, provide the following product

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manufactured by Nippon Electric Glass Co., Ltd. and distributed by Technical Glass Products.

a. "FireLite Plus"

3.10 INSULATING GLASS SCHEDULE

A. Low-E-Coated, Clear Insulating Glass Type GL-4 :

1. Basis-of-Design Product: Vitro Solarban 60 Clear with Sungate ThermL.
3. Overall Unit Thickness: 1 inch .
4. Minimum Thickness of Each Glass Lite: 1/4".
5. Outdoor Lite: Heat-strengthened float glass.
6. Interspace Content: Argon.
7. Indoor Lite: Annealed float glass.
8. Low-E Coating: Sputtered on second surface.
9. Winter Nighttime U-Factor: 0.22 maximum.
10. Visible Light Transmittance: 68% minimum.
11. SGHC: 0.40 maximum.

B. Low-E-Coated, Clear Insulating Glass Type GL-4T: Same as GL-4, except inboard and outboard lite is fully tempered.

C. Low-E-Coated, Clear Insulating Glass, Laminated, Sloped Glazing at Skylights; Type GL-4L:

1. Product: Subject to compliance with requirements, provide the following product manufactured by Kingspan “KlearSky” or approved equal.

a. Overall Unit Thickness = 1-1/4 inch nominal.
b. Configuration = 1/4 inch (6 mm) glass, 1/2 inch spacer, 1/4 inch (6 mm) glass, 0.06 inch PVB interlayer, 1/4 inch (6 mm) glass.
c. Interspace Content = Air.
d. Low-E Coating: VE1-2M (#4).
e. U-Factor: 0.48 maximum.
f. Visible Light Transmittance: 63% percent minimum.
g. SGHC: 0.35 maximum.

D. Low-E-Coated, Clear Insulating Glass, Fire-Rated; Type GL-5T: Tempered clear glazing material for use in exterior locations.

1. Product: Subject to compliance with requirements, provide the following product manufactured by Nippon Electric Glass Co., Ltd. and distributed by Technical Glass Products:

a. "FireLite IGU"
b. Fire rating requirements = 60 minutes.

END OF SECTION 08 8000

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AMANA® COMMERCIAL

Project #: _____

Item #: _____

AIA File #:

Medium Volume

Amana® Commercial Microwave **RCS** Series

Power Output
- 1000 watts of power

Available with Touch or Dial Controls
- *Touch controls:*
  - 100 programmable menu items simplifies cooking
  - 5 power levels and 4 cooking stages for cooking flexibility
  - Multiple quantity pad calculates the proper cooking times for multiple portions
- *Dial Controls:*
  - Timer automatically resets to zero if door is opened during heating
  - 10 minute dial timer lights up for "at-a-glance" monitoring
  - 4 power levels

Easy to Use
- See-through door and lighted interior for monitoring without opening the door
- 1.2 cubic ft. (34 liter) capacity accommodates a 14" (356 mm) platter, prepackaged foods and single servings

Easy to Maintain
- Stainless steel exterior and interior for easy cleaning and a professional look.
- Non-removable air filter protects oven components.
- Interior borosilicate tray is sealed and recessed to reduce plate-to-shelf edge impact and keep spills contained
- Constructed to withstand the foodservice environment, multiple users and variable ambient temperatures

Optional Accessories
- Cavity shelf (SE10)
- Non-stick baskets (TB10/S, SB10/S, MB10S, NB10, OB10)

Specification #:

Restaurant Line | Medium Volume
This category of microwave oven is ideal for…

Applications
- Server Stations
- Convenience Stores
- Concessions
- Coffee shops
- Breakrooms
- Vending

Boost heats and re-therms foods in seconds
- Breakfast sandwich reheats in 1:00
- Stage cooking perfectly prepares instant oatmeal in 1:30

Defrost:
- Defrosts most frozen food products

All ACP, Inc. commercial ovens are supported by our Culinary Center. Do not hesitate to contact us for any questions regarding food preparation, menu development and cooking times: testkitchen@acpsolutions.com

Service
All products are backed by the ACP, Inc.
24/7 ComServ Support Center

ComServ Commercial Service 866-811-8559

Warranty
Warranty Certificate for this product can be found on the ACP, Inc. website at www.acpsolutions.com/warranty

Safety and Sanitation
This ACP, Inc. product meets and exceeds safety and sanitation standards set for commercial microwave ovens by UL, ETL, NSF, CSA, and FDA.

Intertek Intertek

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Cedar Rapids, Iowa 52404

225 49th Ave. Dr. SW Cedar Rapids, IA 52404 U.S.A. | 800-233-2366 | 319-368-8120 | Fax: 319-368-8198 | www.acpsolutions.com

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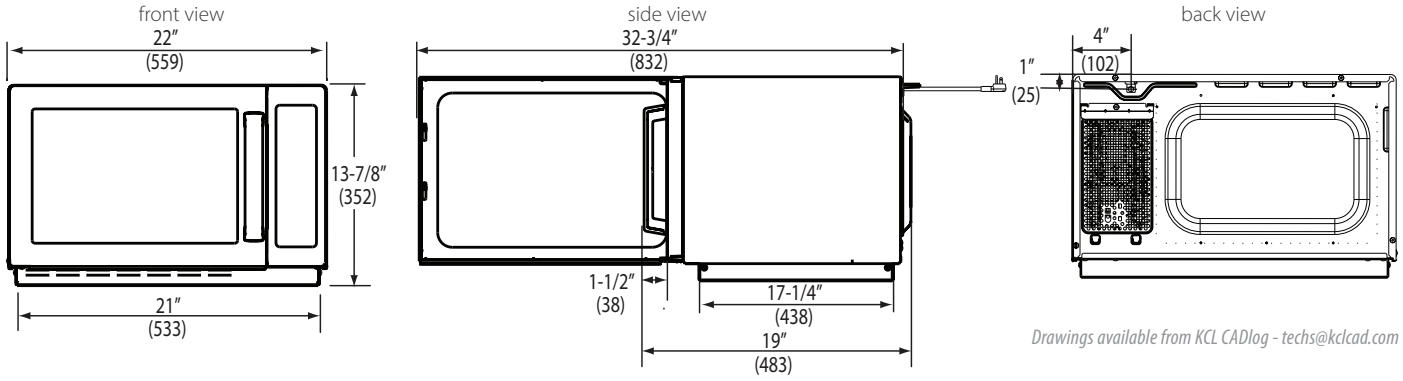
Amana® Commercial Microwave **RCS** Series | Medium Volume



Drawings available from KCL CADlog - techs@kclcad.com

Dimensions

Exterior	H 13 ⅞″ (352)	W 22″ (559)	D† 19″ (483)
Cavity	H 8 ½″ (216)	W 14 ½″ (368)	D 15″ (381)
Usable Cavity Space	1.2 cubic ft. (34 liter)		
Door Depth	32 ¾″ (832), 90°+ door open		
Installation Clearances	Top: 2″ (51)	Sides: 1″ (25)	Back: None
Shipping Carton	H 16 ⅝″ (422)	W 25 ⅜″ (640)	D 19 ¾″ (502)

Weight

Product Weight	Ship weight (approx.)	UPS Shippable
41 lbs. (19 kg.)	47 lbs. (21 kg.)	Yes

Measurements are US Standard. Measurements in ( ) are in millimeters
** IEC 60705 Tested*
† Includes handle

Features

	Touch Models (TS)	Dial Models (DSE)
Configuration	Countertop	Countertop
Stackable	Yes	Yes
Display	VFD	Lighted Dial
Control System	Touchpad	Dial
Programmable Control	Yes, 10 pads	No
Braille	Yes	No
Settings Programmable	100	-
Max. Cooking Time	60:00	10:00
Microwave Distribution	Rotating antenna, top	Rotating antenna, top
Power Levels	5	4
Defrost	Yes, 20% power	Yes, 20% power
Time Entry Option	Yes	Yes
Multiple Portion Setting	Yes, X2	No
Stage Cooking	4 stages	1 stage
Interior Light	Yes	Yes
Automatic Voltage Sensor	No	No
Air Filter	Non-removable with cleaning reminder	Non-removable
Signal	End of cycle, adjustable	End of cycle
Door Handle	Grab & Go	Grab & Go
Exterior Finish	Stainless steel	Stainless steel
Interior Finish	Stainless steel	Stainless steel

Electrical Configuration

Region	Model#/ UPC	Control System	Power Consumption	Power Output (microwave)	Power Source	Plug Configuration	Cord Length	Frequency	Magnetron
North America *single phase*	**RCS10TS** 728028020724	Touch	1500 W	1000 W*	120 V, 60 Hz, 15 A, single phase	NEMA 5-15	5 ft. (1.5m)	2450MHz	1
North America *single phase*	**RCS10DSE** 728028129465	Dial	1500 W	1000 W*	120 V, 60 Hz, 15 A, single phase	NEMA 5-15	5 ft. (1.5m)	2450MHz	1

Specification #:

AIA File #:

ACP INC.
225 49th Ave. Dr. SW, Cedar Rapids, IA 52404 U.S.A.
800-233-2366 • 319-368-8120 • Fax: 319-368-8198
www.acpsolutions.com

Part No. 20271701
Updated 2/23/2023
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an Ali Group Company
GROUP
The Spirit of Excellence

RCS Series

RESTAURANT LINE

RCS10TS - 1000 Watts, Touch pad control
RCS10DSE - 1000 Watts, Dial control

FEATURES AND BENEFITS

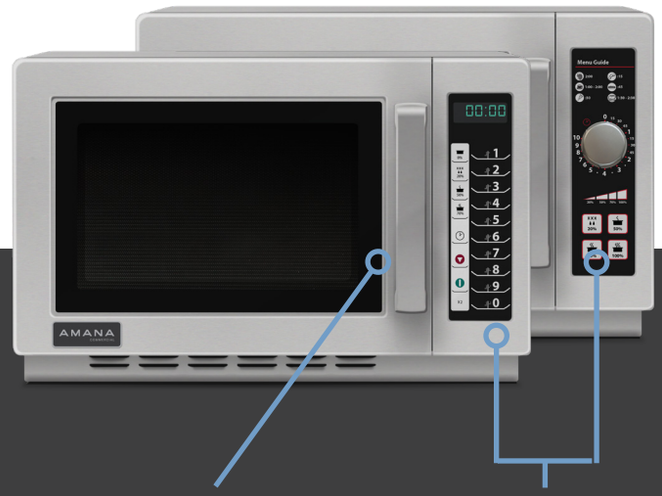
- 1000 watts of cooking power
  - Quick heating for consistent results
- 1.2 cubic ft. (34 L) oven capacity
  - Accommodates a 14" (356 mm) platter
- Motor driven top antenna
  - Reliable distribution of energy for consistent heating results
- Non-removable front air filter
  - Cools componentry, extends life of oven

TOUCH CONTROL MODELS

- 100 programmable menu items, 4 cooking stages, 5 power levels
- Braille touch pads
- Versatile program options
- One-touch cooking

DIAL CONTROL MODELS

- 10:00 light up dial timer
- 4 power levels
- Automatic reset to zero when cooking cycle is interrupted (manual reset available as user option)



Reliable, long lasting Grab 'n Go handle with no moving parts

Available with touch pad or dial controls

IDEAL APPLICATIONS

- Server stations
- Convenience stores
- Coffee shops
- Concessions
- Breakrooms

Fabricated and Assembled in the USA

BOOST HEATS AND RE-THERMS IN SECONDS!

- Breakfast sandwich reheats in 1:00
- Stage cooking perfectly prepares instant oatmeal in 1:30

REACH-IN REFRIGERATOR

Model: 1RN

Natural Refrigerant R-290 Model

1-Section Reach-In Refrigerator

ENERGY STAR® Qualified Commercial Refrigerator

1RN - Stainless steel front, aluminum end panels and interior
1RNSA - Stainless steel exterior, aluminum interior
1RNSS - Stainless steel exterior and interior
Designed to maintain NSF-7 temperatures in 100°F ambient.

Project Name:

Model Specified:

Location:

Item No: **Quantity:**

AIA #: **SIS #:**

Standard Model Features

REFRIGERATION SYSTEM

- Self contained, performance rated refrigeration system
- Natural, environmentally safe, high efficiency R-290 refrigerant[1]
- Automatic, electric condensate evaporator

CABINET ARCHITECTURE

- 3" non-CFC polyurethane foam insulation
- Smooth, polished chrome workflow door handle
- Cam action, lift off hinges
- Self-closing door
- Magnetic snap in Santoprene™ door gasket
- Cylinder lock in door
- Heavy duty, epoxy coated steel shelves
- 5" casters

MODEL FEATURES

- LED interior lighting
- Electronic control, off-cycle defrost
- Rehinging of door (in the field)

[1] R-290 refrigerant meets all federal and state regulatory requirements.

Options and Accessories

(upcharge and lead times may apply)

Stainless steel case back	Expansion valve
Additional epoxy coated steel shelves	Hinged glass door (consult factory)
Chrome or stainless steel shelves	Half doors
Heavy duty pilaster strips	Special electrical requirements (consult factory)
Wine rack	**Correctional Facility Options**
Adjustable legs	• One way security screws
Custom laminates	• Locking hasp (lock not included)
Pan slide assemblies	• Stainless steel mesh cover
	• Coverless hinges

Consult factory for other model configurations, options and accessories.

Continental® Refrigerator

WARRANTY 7 Year Parts & Labor 7 Year Compressor

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cubic feet)	20 (566 l)
Width, Overall (inches)	26 (660 mm)
Depth, Overall (inches) (including handle)	35 ⅜ (899 mm)
Depth (inches) (less door)	32 (813 mm)
Depth (inches) (door open 90°)	55 ½ (1410 mm)
Clear Door Width (inches)	19 ⅜ (492 mm)
Clear Door Height (inches)	58 ⅝ (1489 mm)
Height, Overall (inches) (including 5" casters)	82 ¼ (2089 mm)
Number of Doors	1
Number of Shelves	3
Shelf Area (square feet)	20.4 (1.9 sq m)
Tray Slide Capacity (2" centers)	24

REFRIGERANT DATA

Condensing Unit Size (H.P.)	¼
R-290 Refrigerant Charge (oz)	2.9
Capacity (BTU per hour)*	1930

ELECTRICAL DATA

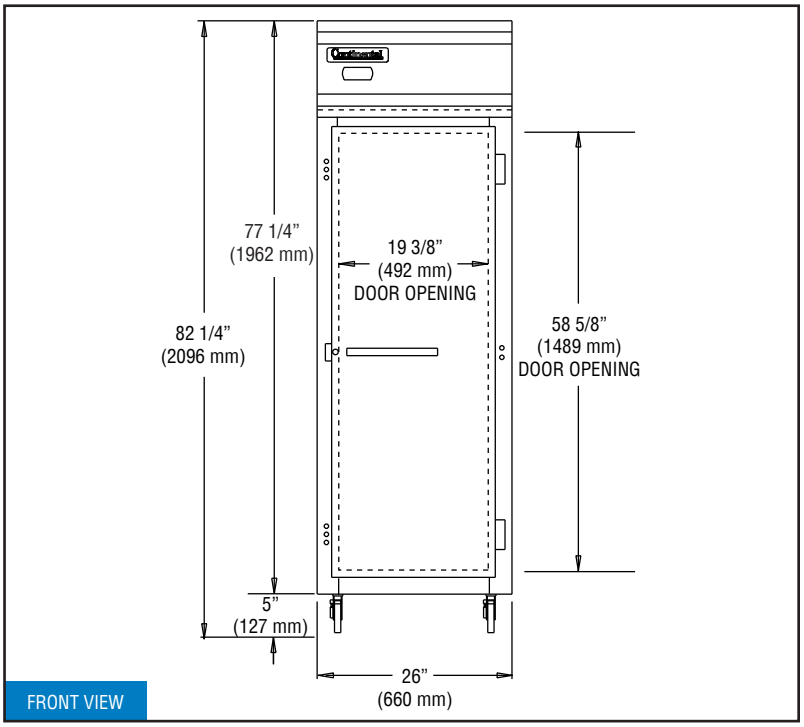
Voltage (International)	115/60/1 (220/50/1)
Feed Wires (including ground)	3
Total Amps (International)	4.9 (2.5)
10 ft. Cord/Plug [attached] (International)	Yes (No)

SHIPPING DATA

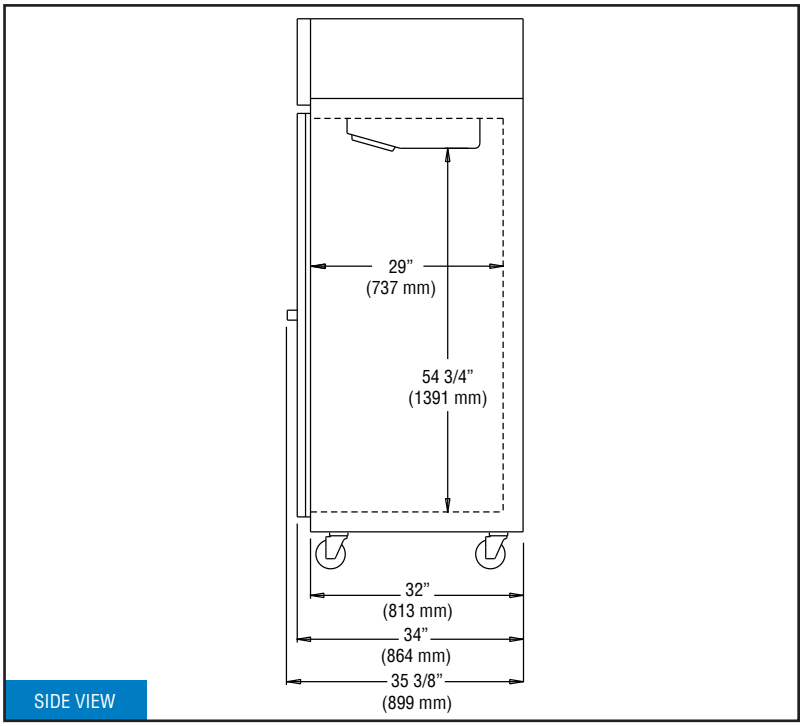
Height - Crated (inches)	85 ½ (2172 mm)
Width - Crated (inches)	31 ⅝ (803 mm)
Depth - Crated (inches)	42 (1067 mm)
Volume - Crated (cubic feet)	65 (1841 cu l)
Weight Std - Crated (pounds)	275 (124 kg)
Weight SS - Crated (pounds)	330 (149 kg)

* Rating @ +25°F evaporator, 90°F ambient
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Model Plan Views



FRONT VIEW



SIDE VIEW

IMPORTANT NOTE: If the cabinet is located directly against a wall and/or under a low ceiling, a minimum clearance of 12" is required on top and 3" on sides and rear.

Continental Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.

PROUDLY DESIGNED & ASSEMBLED IN THE U.S.A.

Equipped with one NEMA-5-15P Plug (varies by country)

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A Division of National Refrigeration & Air Conditioning Products, Inc.

REVISED: 12/16/25

John BOOS® SINCE 1887

SPEC SHEET

"PBHS-1410-KVMB-SS" PRO-BOWL HAND SINKS

Hands Free w/Single or Double Knee Valves - Side Splashes

FEATURES:

- One Piece Deep Drawn Bowl
- All Sink Bowls Have Large Liberal Radii Corners
- Includes Basket Drain
- Splash Mount - Once Faucet Hole On Center
- 1-1/2" Drain Plumbing Connection
- Includes Gooseneck Spout And Single Or Double Pedal Knee Valve

SPECIFICATIONS:

- Bowl: Stainless Steel Tops Are TIG Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Bowl: Type 300 Stainless Steel Polished, Satin Finish
- Bracket: Type 300 Stainless Steel Polished, Satin Finish

CERTIFICATIONS:

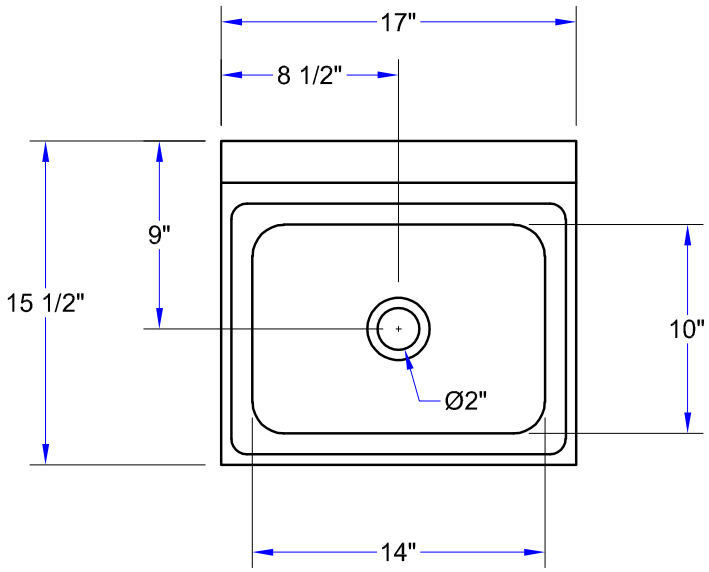
PBHS-W-1410-KV1MB-SS

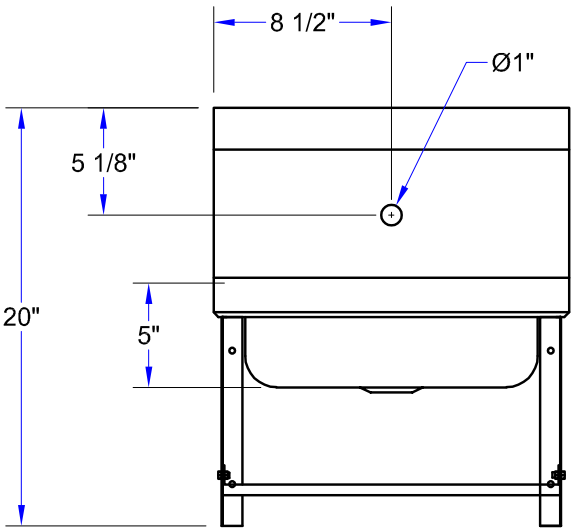
"PBHS-1410-KVMB-SS" PRO-BOWL HAND SINKS

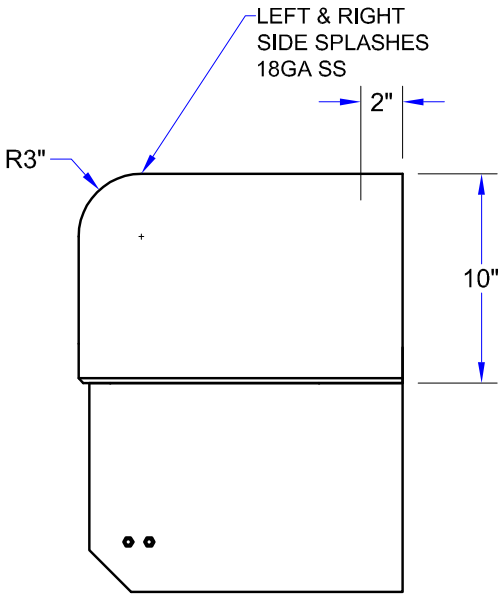
MODEL	KNEE VALVES	BOWL SIZE (L X W X H)	OVERALL SINK SIZE (L X W X H)	WEIGHT (LBS)
PBHS-W-1410-KV1MB-SS	Single	14"x10"x5"	17"x15-1/2"x20"	26
PBHS-W-1410-KV2MB-SS	Double	14"x10"x5"	17"x15-1/2"x20"	26

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS







"PBHS-1410-KVMB-SS" PRO-BOWL HAND SINKS

MODEL	KNEE VALVES	BOWL SIZE (L X W X H)	OVERALL SINK SIZE (L X W X H)	WEIGHT (LBS)
PBHS-W-1410-KV1MB-SS	Single	14"x10"x5"	17"x15-1/2"x20"	26
PBHS-W-1410-KV2MB-SS	Double	14"x10"x5"	17"x15-1/2"x20"	26

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

103020

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

LOW-LEAD FAUCETS

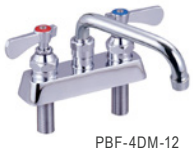
PBF-8-S

PBF-18-DJSLF

PB-PRW-1

PB-AD-8

PBF-4DM-5G


PBF-4DM-12

PBF-8HD-X-S

PBF-4-D

PBF-4SM-XG

PBF-4SM-5G

PB-MV

PBF-4DM-XG

LOW-LEAD FAUCETS

	MODEL #	QTY
PRE-RINSE UNITS	PB-PRW-1LF	
	PB-PRD-2LF	
HEAVY DUTY 8" O/C SPLASHMOUNT	PBF-8-SLF	
	PBF-10-SLF	
	PBF-12-SLF	
	PBF-14-SLF	
	PBF-16-SLF	
	PBF-18-DJSLF	
HEAVY DUTY 8" O/C DECKMOUNT	PBF-8HD-8-SLF	
	PBF-8HD-12-SLF	
ECONOMY DECKMOUNT	PBF-4-D-LF	
	PBF-4-D-10LF	
ECONOMY SPLASHMOUNT	PBF-4-S-LF	
	PBF-4-S-6LF	
	PBF-W2-6LF	
	PBF-W2-8LF	
	PBF-W2-10LF	
	PBF-W2-3GLF	
ADD-ON	PB-AD-6LF	
	PB-AD-8LF	
	PB-AD-10LF	
	PB-AD-12LF	
	PB-AD-14LF	
	PB-AD-16LF	
	PB-MV	
HEAVY DUTY 4" O/C DECKMOUNT	PBF-4DM-3GLF	
	PBF-4DM-5GLF	
	PBF-4DM-8GLF	
	PBF-4DM-10LF	
	PBF-4DM-12LF	

LOW-LEAD FAUCETS

	MODEL #	QTY
HEAVY DUTY 4" O/C SPLASHMOUNT	PBF-4SM-3GLF	
	PBF-4SM-3MGLF	
	PBF-4SM-5GLF	
	PBF-4SM-8GLF	
	PBF-4SM2-6LF	
	PBF-4SM2-8LF	
	PBF-4SM2-10LF	
	PBF-4SM2-3GLF	
	PBF-4SM2-5GLF	

	MODEL #	QTY
SINGLE HOLE SPLASHMOUNT	PBF-SEF3GLF	

382

	MODEL #	DESCRIPTION	WT. (LBS)
PRE-RINSE UNITS	PB-PRW-1LF	SPLASH MOUNT 8" ON-CENTER	8
	PB-PRD-2LF	DECKMOUNT	8
HEAVY DUTY 8" O/C SPLASHMOUNT	PBF-8-SLF	8" SWING SPOUT	4
	PBF-10-SLF	10" SWING SPOUT	4
	PBF-12-SLF	12" SWING SPOUT	4
	PBF-14-SLF	14" SWING SPOUT	5
	PBF-16-SLF	SINK MIXING, W/ 16" SWING NOZZLE, WALL MOUNTED, W/ 1/2" NPT	4
	PBF-18-DJSLF	18" DOUBLE JOINTED SWING SPOUT	5
HEAVY DUTY 8" O/C DECKMOUNT	PBF-8HD-8-SLF	SINK MIXING, W/ 8" SWING SPOUT, W/ 1/2" NPT	4
	PBF-8HD-12-SLF	SINK MIXING, W/ 12" SWING SPOUT, W/ 1/2" NPT	4
ECONOMY DECKMOUNT	PBF-4-D-LF	4" CENTERS, 3-1/2" GOOSENECK SPOUT (WRIST BLADES NOT AVAILABLE)	4
	PBF-4-D-10LF	4" CENTERS, 10" SWING NOZZLE, W/ 1/2" NPT	6
ECONOMY SPLASHMOUNT	PBF-4-S-LF	4" CENTERS, 3-1/2" GOOSENECK SPOUT, (WRIST BLADES NOT AVAILABLE)	2
	PBF-4-S-6LF	4" CENTERS,6 " SWING SPOUT, (WRIST BLADES NOT AVAILABLE)	
	PBF-W2-6LF	4" CENTERS, 6" SWING SPOUT (WRIST BLADES NOT INCLUDED)	2
	PBF-W2-8LF	4" CENTERS, 8" SWING SPOUT (WRIST BLADES NOT INCLUDED)	3
	PBF-W2-10LF	4" CENTERS, 10" SWING SPOUT (WRIST BLADES NOT AVAILABLE)	3
	PBF-W2-3GLF	4" CENTERS, 3-1/2" GOOSENECK SPOUT (WRIST BLADES NOT AVAILABLE)	2.5
ADD-ON	PB-AD-6LF	6" SPOUT, FITS ON PB-PRW-1LF OR PB-PRD-2LF PRE-RINSE UNITS	3
	PB-AD-8LF	8" SPOUT, FITS ON PB-PRW-1LF OR PB-PRD-2LF PRE-RINSE UNITS	3
	PB-AD-10LF	10" SPOUT, FITS ON PB-PRW-1LF OR PB-PRD-2LF PRE-RINSE UNITS	3
	PB-AD-12LF	12" SPOUT, FITS ON PB-PRW-1LF OR PB-PRD-2LF PRE-RINSE UNITS	3
	PB-AD-14LF	14" SWING SPOUT	3
	PB-AD-16LF	16" SPOUT, FITS ON PB-PRW-1LF OR PB-PRD-2LF PRE-RINSE UNITS	4
	PB-MV	TEMPERING VALVE	
HEAVY DUTY 4" O/C DECKMOUNT	PBF-4DM-3GLF	SINK MIXING, W/ 3" GOOSENECK SPOUT, W/ 1/2" NPT	4
	PBF-4DM-5GLF	SINK MIXING, W/ 5" GOOSENECK SPOUT, W/ 1/2" NPT	5
	PBF-4DM-8GLF	SINK MIXING, W/ 8" GOOSENECK SPOUT, W/ 1/2" NPT	5
	PBF-4DM-10LF	SINK MIXING, W/ 10" SWING SPOUT, W/ 1/2" NPT	6
	PBF-4DM-12LF	SINK MIXING, W/ 12" SWING SPOUT, W/ 1/2" NPT	7
HEAVY DUTY 4" O/C SPLASHMOUNT	PBF-4SM-3GLF	SINK MIXING, W/ 3-1/2" GOOSE S SPOUT, W/ 1/2" NPT	4
	PBF-4SM-3MGLF	SINK MIXING, W/ 3" MINI GOOSE S SPOUT, W/ 1/2" NPT	4
	PBF-4SM-5GLF	SINK MIXING, W/ 5" GOOSENECK SPOUT, W/ 1/2" NPT	4
	PBF-4SM-8GLF	SINK MIXING, W/ 8" GOOSENECK SPOUT, W/ 1/2" NPT	5
	PBF-4SM2-6LF	SHALLOW SOLID BODY W/ 6" SWING SPOUT	6
	PBF-4SM2-8LF	SHALLOW SOLID BODY W/ 8" SWING SPOUT	4
	PBF-4SM2-10LF	SHALLOW SOLID BODY W/ 10" SWING SPOUT	6
	PBF-4SM2-3GLF	SHALLOW SOLID BODY W/ 3-1/2" GOOSENECK SPOUT	2.5
	PBF-4SM2-5GLF	SHALLOW SOLID BODY W/ 5" GOOSENECK SPOUT	4
SINGLE HOLE SPLASHMOUNT	PBF-SEF3GLF	SINK MIXING, W/ 3-1/2" GOOSE NECK SPOUT, W/ ELECTRONIC EYE, W/ 1/2" NPT	5

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

OLYMPIC STORAGE COMPANY

RELIABLE SPACE... ECONOMICALLY.

OlympicShelving.com

WIRE SHELVING — CHROMATE

- **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:** 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:** Chromate finish
- **Posts:** Bolt levelers compensate for surface irregularities on stationary posts.

NSF

OLYMPIC STORAGE COMPANY

To learn more, or place an order, visit **OlympicShelving.com** or email us at: **info@olympicshelving.com**

Information and specifications are subject to change without notice. Please confirm at the time of order.

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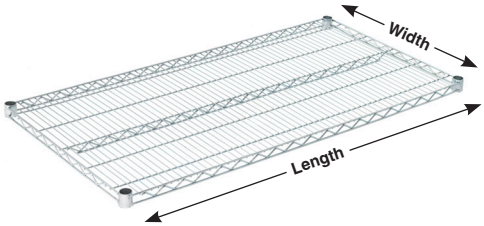
OLY-002E | Rev. 3/25

WIRE SHELVES

Width/Length (in.)	Width/Length (mm)	Approx. Weight Per Shelf (lbs.)	Approx. Weight Per Shelf (kg)	Pack Quantity	Cat. No. Chromate
14 x 24	355 x 610	5.1	2.3	4	**J1424C**
14 x 30	355 x 760	6.0	2.7	4	**J1430C**
14 x 36	355 x 914	6.8	3.1	4	**J1436C**
14 x 42	355 x 1066	8.0	3.6	4	**J1442C**
14 x 48	355 x 1219	10.2	4.6	4	**J1448C**
14 x 60	355 x 1524	13.2	6.0	2	**J1460C**
14 x 72	355 x 1829	15.5	7.0	2	**J1472C**
18 x 24	457 x 610	5.6	2.5	4	**J1824C**
18 x 30	457 x 760	6.7	3.0	4	**J1830C**
18 x 36	457 x 914	7.8	3.5	4	**J1836C**
18 x 42	457 x 1066	8.8	4.0	4	**J1842C**
18 x 48	457 x 1219	9.8	4.4	4	**J1848C**
18 x 54	457 x 1370	11.8	5.4	2	**J1854C**
18 x 60	457 x 1524	13.6	6.2	2	**J1860C**
18 x 72	457 x 1829	16.7	7.6	2	**J1872C**
21 x 24	530 x 610	6.6	3.0	4	**J2124C**
21 x 30	530 x 760	8.0	3.6	4	**J2130C**
21 x 36	530 x 914	9.0	4.1	4	**J2136C**
21 x 42	530 x 1066	10.2	4.6	4	**J2142C**
21 x 48	530 x 1219	13.0	5.9	4	**J2148C**
21 x 54	530 x 1370	14.1	6.4	2	**J2154C**
21 x 60	530 x 1524	15.3	6.9	2	**J2160C**
21 x 72	530 x1829	18.0	8.2	2	**J2172C**
24 x 24	610 x 610	7.4	3.4	4	**J2424C**
24 x 30	610 x 760	9.3	4.2	4	**J2430C**
24 x 36	610 x 914	10.3	4.7	4	**J2436C**
24 x 42	610 x 1066	11.6	5.3	4	**J2442C**
24 x 48	610 x 1219	13.1	5.9	4	**J2448C**
24 x 54	610 x 1370	15.0	6.8	2	**J2454C**
24 x 60	610 x 1524	17.0	7.7	2	**J2460C**
24 x 72	610 x 1829	20.6	9.3	2	**J2472C**

Load Capacity:
Up to 48" (1220mm) Length = 800 lbs. (363kg), evenly distributed.
54"-72" (1829mm) Length = 600 lbs. (272kg), evenly distributed.



Split Sleeves

POSTS — 1 PIECE

Pack Quantity	Cat. No. Stationary Post Chromate	Height* Stationary Post (in.)	Height* Stationary Post (mm)	Approx. Weight Per Post (lbs.)	Approx. Weight Per Post (kg)	Cat. No. Mobile Post Chromate	Height** Mobile Post (in.)	Height** Mobile Post (mm)	Approx. Weight Per Post (lbs.)	Approx. Weight Per Post (kg)
4	**J7C**	7½	191	0.5	0.2	**J7UC**	6¾	171	0.4	0.2
4	**J13C**	14½	370	0.9	0.4	**J13UC**	13¾	349	0.8	0.4
4	**J33C**	34½	875	1.7	0.8	**J33UC**	34¾	857	1.5	0.7
4	**J54C**	54 9/16	1385	2.5	1.1	**J54UC**	53 13/16	1366	2.3	1.0
4	**J63C**	62 9/16	1590	3.0	1.4	**J63UC**	61 13/16	1570	2.8	1.3
4	**J74C**	74⅝	1895	3.6	1.6	**J74UC**	73⅞	1873	3.4	1.5
4	**J86C**	86⅝	2200	4.1	1.9	**J86UC**	85⅞	2181	3.9	1.8

**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

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To learn more, or place an order, visit **OlympicShelving.com**
or email us at: **info@olympicshelving.com**

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OLY-002E

CHANNEL MANUFACTURING, INC.

Item No. _____

Quantity_____

Job Name_____

Spec No. _____

KEG STORAGE

KEG STORAGE RACKS

ALUMINUM CONSTRUCTION

Custom Sizes Available

Model	H	W	D	Capacity	Wt.
KEG STORAGE RACK - ALL-WELDED					
KSR72	55"	71½"	20"	8 Kegs	50
KSR48	55"	48"	20"	4 Kegs	35
KEG STORAGE RACK - KNOCK DOWN					
KAR42	68”	42”	17”	4 Kegs	44
KAR48	68"	48"	17"	4 Kegs	44
KAR60	68"	60"	17"	6 Kegs	52
KAR80	68"	80"	17"	8 Kegs	62
KAR93	68"	93"	17"	10 Kegs	78
KEG DUNNAGE RACK					
KDR136	12"	36"	18"	2 Kegs	12
KDR148	12"	48"	18"	3 Kegs	14

Optional Movable Back Stops for KSR and KAR
KS142 42"x17", 8 lbs.
KS148 48"x17", 8 lbs.
KS160 60"x17", 10 lbs.
KS180 80"x17", 13 lbs.
KS193 93"x17", 14 lbs.

APPLICATIONS: Storage of 1⁄4 or 1⁄2 barrels (kegs) of beer.

CONSTRUCTION: Heavy duty, high tensile extruded aluminum, Type 6063-T5 alloy.

KSR SERIES: Frame constructed of 1½" square heli-arc welded aluminum tubing. Shelves are 2-7/8" arch channels heli-arc welded to frame. Fully assembled and ready for use.

KAR SERIES: Each shelf corner has a heavy duty extruded aluminum collar permanently welded in place which accommodates the upright. A stainless steel set screw is provided in each collar to lock the shelf at the desired height. Shelves are 4” “E” Channel heli-arc welded. Tubular top shelf for general merchandise. Shipped knocked down, easy to assemble

KAR SERIES: 4" "E" Channel Tubular Frame

MADE IN THE USA NSF

Notes

55 Channel Drive • Port Washington, NY11050-2216
8891 NW 102nd Street • Medley, FL 33178
Tel: 516-944-6271 • Fax: 516-944-0625
Toll Free: 866-712-7283
www.channelmfg.com • Email: sales@channelmfg.com

Rev 2-1-15

Half Size Pan Rack

HALF SIZED BUN PAN RACKS ALUMINUM CONSTRUCTION						
MODEL	Spacing/ Capacity	H	W	D	WT	
STANDARD CONSTRUCTION						
HT307	3" / 7	30"	15½"	18"	15	
TT307*	3" / 7	24"	15½"	18"	12	
HT315	3" / 15	54"	15½"	18"	21	
NESTING CONSTRUCTION						
HT307N	3" / 7	30"	15½"	18"	15	
HT315N	3" / 15	54"	15½"	18"	21	

*Tabletop, no casters.

HT307/P
Shown with
Optional Poly Top

HT307N

AWM-6

WALL MOUNTED SHEET PAN RACK ALUMINUM CONSTRUCTION							
Model	Spacing/Capacity	Tray Size	H	W	D	WT	
AWM-5	FL 3" / 5	13" x 18"	18"	20½"	13"	12	
AWM-10	FL 3" / 10	13" x 18"	18"	40"	13"	20	
AWM-6	SL 3" / 6	18" x 26"	21"	28½"	18"	15	

Hardware not included.
†**Flyer Item**

NSF

Custom Sizes Available

Keg Storage

KEG STORAGE RACKS ALUMINUM CONSTRUCTION						
MODEL	H	W	D	CAPACITY	WT.	
KEG STORAGE RACK - ALL-WELDED						
KSR72	55"	71½"	20"	8 Kegs	50	
KSR48	55"	48"	20"	4 Kegs	35	
KEG STORAGE RACK - KNOCK DOWN – INCLUDES UPRIGHTS (4)						
KAR42	68"	42"	17"	4 Kegs	44	
KAR48	68"	48"	17"	4 Kegs	48	
KAR60	68"	60"	17"	6 Kegs	52	
KAR80	68"	80"	17"	8 Kegs	62	
KAR93*	68"	93"	17"	10 Kegs	78	
KEG DUNNAGE RACK						
KDR136	12"	36"	18"	2 Kegs	12	
KDR148	12"	48"	18"	3 Kegs	14	

*Includes 6 uprights.
†**Flyer Item**

OPTIONAL ADJUSTABLE BACK STOPS FOR KNOCK DOWN SERIES:
KS142 **KS180**
KS148 **KS193**
KS160

UPRIGHTS FOR ADJUSTABLE KEG RACKS (4)
KARPOLE68 –

KSR72

KAR60 w/
KS160

KEG DOLLY
KDA17

KDR136

SPEC SHEET

"43PB-2D" PRO-BOWL COMPARTMENT SINKS

3 Compartment w/2 Drain Boards - 14GA w/Stainless Steel Base

FEATURES:

- Standard 14GA Type 300 Stainless Steel w/#4 Polish, Satin Finish
- 12" Or 14" Deep Bowls
- All Corners, Both Vertical & Horizontal, Coved At 5/8" Radius
- Bottoms Of Bowls Formed For Drainage To 3-1/2" Diameter Die Stamped Opening
- Full Length 10" High Boxed Backsplash, w/2" Return To Wall At 45 Degree & 3/4" Turned Down Rear Lip
- 8" On-Center, 1" Faucet Holes In Backsplash
- 1" Faucet Holes In Backsplash
- Solid Stainless Steel Front Panel, Type 300 Stainless Steel w/#4 Polish, Satin Finish
- All Outside Corners Of Assembly Are Bullnosed To Provide Safe, Clean, & Polished Edge

SPECIFICATIONS:

- Top: Stainless Steel Sinks Are Tig Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Base: Stainless Steel Bases, Standard Knocked-Down
- Bowls & Top: 14GA Type 300 Stainless Steel w/ #4 Polish, Satin Finish
- Legs: 1-5/8" Round O.D. Stainless Steel
- Bracing: 1-1/4" Round O.D. Stainless Steel
- Gussets: Stainless Steel
- Feet: 1" Adjustable Stainless Steel Bullet Feet

CERTIFICATIONS:

NSF 256135 SANITATION

ACCESSORIES

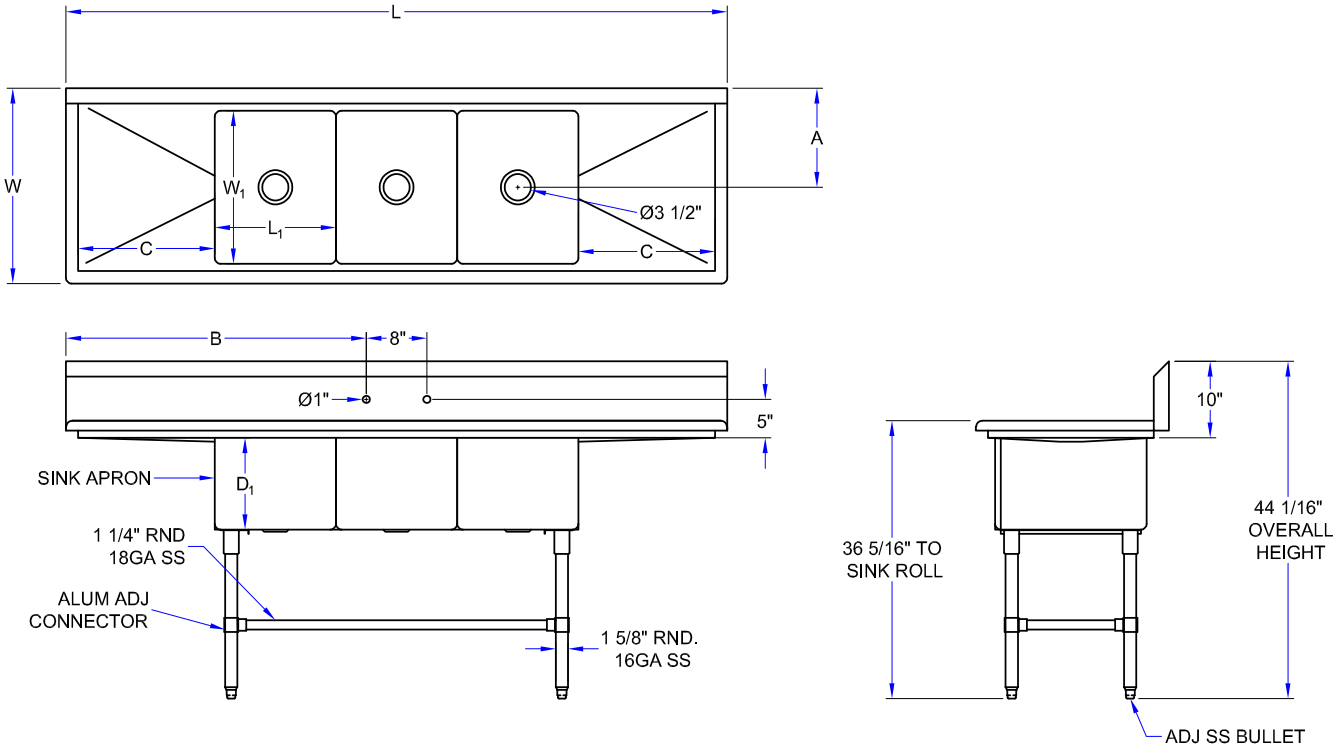
MODEL
End Splashes, R, L, Or Both
Faucets
Add-A-Faucets
Pre-Rinse Units
Lever Waste
Overshelves
Pot Rack

"43PB-2D" PRO-BOWL COMPARTMENT SINKS

12" DEEP (D[1])	WT. (LBS)	14" DEEP (D[1])	WT. (LBS)	OVERALL LENGTH (L)	OVERALL WIDTH (W)	INSIDE LENGTH (L[1])	INSIDE WIDTH (W[1])	A	B	C
43PB1618-2D18	139	**43PB16184-2D18**	149	87-1/4"	23-1/2"	16"	18"	11-15/16"	39-5/8"	18"
43PB1618-2D24	149	**43PB16184-2D24**	159	99-1/4"	23-1/2"	16"	18"	11-15/16"	45-5/8"	24"
43PB1620-2D18	146	**43PB16204-2D18**	156	87-1/4"	25-1/2"	16"	20"	12-15/16"	39-5/8"	18"
43PB1620-2D24	156	**43PB16204-2D24**	167	99-1/4"	25-1/2"	16"	20"	12-15/16"	45-5/8"	24"
43PB1620-2D30	167	**43PB16204-2D30**	177	111-1/4"	25-1/2"	16"	20"	12-15/16"	51-5/8"	30"
43PB18-2D18	148	**43PB184-2D18**	158	93-1/4"	23-1/2"	18"	18"	11-15/16"	42-5/8"	18"
43PB18-2D24	157	**43PB184-2D24**	168	105-1/4"	23-1/2"	18"	18"	11-15/16"	48-5/8"	24"
43PB18-2D30	167	**43PB184-2D30**	177	117-1/4"	23-1/2"	18"	18"	11-15/16"	54-5/8"	30"
43PB1824-2D18	169	**43PB18244-2D18**	181	93-1/4"	29-1/2"	18"	24"	14-15/16"	42-5/8"	18"
43PB1824-2D24	180	**43PB18244-2D24**	192	105-1/4"	29-1/2"	18"	24"	14-15/16"	48-5/8"	24"
43PB1824-2D30	192	**43PB18244-2D30**	203	117-1/4"	29-1/2"	18"	24"	14-15/16"	54-5/8"	30"
43PB20-2D18	168	**43PB204-2D18**	178	99-1/4"	25-1/2"	20"	20"	12-15/16"	45-5/8"	18"
43PB20-2D24	178	**43PB204-2D24**	188	111-1/4"	25-1/2"	20"	20"	12-15/16"	51-1/8"	24"
43PB20-2D30	188	**43PB204-2D30**	198	123-1/4"	25-1/2"	20"	20"	12-15/16"	57-1/8"	30"
43PB24-2D24	208	**43PB244-2D24**	222	123-1/4"	29-1/2"	24"	24"	14-15/16"	45-5/8"	24"
43PB24-2D30	219	**43PB244-2D30**	233	135-1/4"	29-1/2"	24"	24"	14-15/16"	51-5/8"	30"
43PB3024-2D30	246	**43PB30244-2D30**	262	153-1/4"	29-1/2"	30"	24"	14-15/16"	57-5/8"	30"
43PB3024-2D36	258	**43PB30244-2D36**	273	165-1/4"	29-1/2"	30"	24"	14-15/16"	63-5/8"	36"

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



"43PB-2D" PRO-BOWL COMPARTMENT SINKS

12" DEEP (D¹)	WT. (LBS)	14" DEEP (D¹)	WT. (LBS)	OVERALL LENGTH (L)	OVERALL WIDTH (W)	INSIDE LENGTH (L¹)	INSIDE WIDTH (W¹)	A	B	C
43PB1618-2D18	139	**43PB16184-2D18**	149	87-1/4"	23-1/2"	16"	18"	11-15/16"	39-5/8"	18"
43PB1618-2D24	149	**43PB16184-2D24**	159	99-1/4"	23-1/2"	16"	18"	11-15/16"	45-5/8"	24"
43PB1620-2D18	146	**43PB16204-2D18**	156	87-1/4"	25-1/2"	16"	20"	12-15/16"	39-5/8"	18"
43PB1620-2D24	156	**43PB16204-2D24**	167	99-1/4"	25-1/2"	16"	20"	12-15/16"	45-5/8"	24"
43PB1620-2D30	167	**43PB16204-2D30**	177	111-1/4"	25-1/2"	16"	20"	12-15/16"	51-5/8"	30"
43PB18-2D18	148	**43PB184-2D18**	158	93-1/4"	23-1/2"	18"	18"	11-15/16"	42-5/8"	18"
43PB18-2D24	157	**43PB184-2D24**	168	105-1/4"	23-1/2"	18"	18"	11-15/16"	48-5/8"	24"
43PB18-2D30	167	**43PB184-2D30**	177	117-1/4"	23-1/2"	18"	18"	11-15/16"	54-5/8"	30"
43PB1824-2D18	169	**43PB18244-2D18**	181	93-1/4"	29-1/2"	18"	24"	14-15/16"	42-5/8"	18"
43PB1824-2D24	180	**43PB18244-2D24**	192	105-1/4"	29-1/2"	18"	24"	14-15/16"	48-5/8"	24"
43PB1824-2D30	192	**43PB18244-2D30**	203	117-1/4"	29-1/2"	18"	24"	14-15/16"	54-5/8"	30"
43PB20-2D18	168	**43PB204-2D18**	178	99-1/4"	25-1/2"	20"	20"	12-15/16"	45-5/8"	18"
43PB20-2D24	178	**43PB204-2D24**	188	111-1/4"	25-1/2"	20"	20"	12-15/16"	51-1/8"	24"
43PB20-2D30	188	**43PB204-2D30**	198	123-1/4"	25-1/2"	20"	20"	12-15/16"	57-1/8"	30"
43PB24-2D24	208	**43PB244-2D24**	222	123-1/4"	29-1/2"	24"	24"	14-15/16"	45-5/8"	24"
43PB24-2D30	219	**43PB244-2D30**	233	135-1/4"	29-1/2"	24"	24"	14-15/16"	51-5/8"	30"
43PB3024-2D30	246	**43PB30244-2D30**	262	153-1/4"	29-1/2"	30"	24"	14-15/16"	57-5/8"	30"
43PB3024-2D36	258	**43PB30244-2D36**	273	165-1/4"	29-1/2"	30"	24"	14-15/16"	63-5/8"	36"

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

SPEC SHEET

"PB-PRW" PRE-RINSE FAUCETS

Splash Mount, 8" O.C.

FEATURES:

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

CERTIFICATIONS:

ADA Compliant

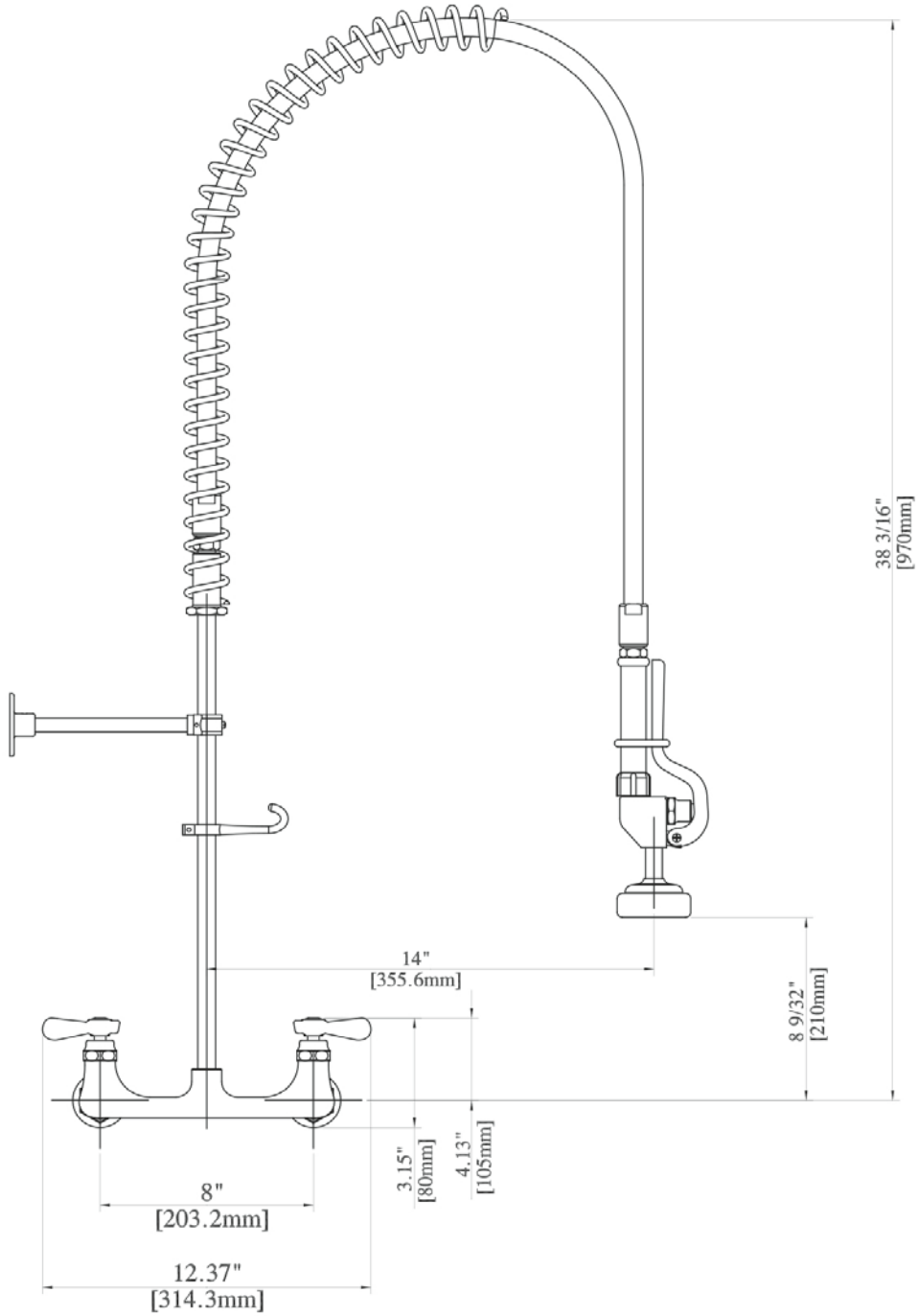
PB-PRW-1LF

"PB-PRW" PRE-RINSE FAUCETS

MODEL	DESCRIPTION	O/C	WEIGHT (LBS)
PB-PRW-1LF	Splash Mount	8"	8

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



"PB-PRW" PRE-RINSE FAUCETS

MODEL	DESCRIPTION	O/C	WEIGHT (LBS)
PB-PRW-1LF	Splash Mount	8"	8

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

020121

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

FAUCETS & PARTS

PBF-FV2-SM-35GLF

PB-KV1-SM-35GLF

PB-KV1-DM-35GLF

PB-KV2-SM-35GLF

PB-KV2-DM-35GLF

PB-WR

PB-LWR-1

PB-PT1.5

PBF-SS-6

FAUCETS & PARTS

	MODEL #	QTY	DESCRIPTION	WT.
FOOT VALVE	PBF-FV2-SM-35GLF		W/ 3-1/2" GOOSENECK SPOUT (LOW LEAD)	3
KNEE VALVE	PBF-KV1-SM-35GLF		SINGLE PEDAL, SPLASH MOUNT, 3.5" GOOSE NECK (LOW LEAD)	3
	PBF-KV1-DM-35GLF		SINGLE PEDAL, DECK MOUNT, 3.5" GOOSE NECK (LOW LEAD)	2.5
	PBF-KV2-SM-35GLF		DOUBLE PEDAL, SPLASH MOUNT, 3.5" GOOSE NECK (LOW LEAD)	2
	PBF-KV2-DM-35GLF		DOUBLE PEDAL, DECK MOUNT, 3.5" GOOSE NECK (LOW LEAD)	4
WRIST BLADES	PB-WR		ADA, STAINLESS STEEL, (1 PAIR), USE W/ HEAVY DUTY FAUCETS ONLY	1
TWIST ACTION LEVER DRAINS	PB-LWR-1		FITS 3-1/2" DRAIN OPENING, 2" OUTLET	4
	PB-LWR-1OV		FITS 3-1/2" DRAIN OPENING, 2" OUTLET, W/ OVERFLOW	4
STRAIGHT ACTION LEVER DRAINS	PB-LWS-1		FITS 3-1/2" DRAIN OPENING, 2" OUTLET	4
	PB-LWS-1OV		W/ OVERFLOW, FITS 3-1/2" DRAIN OPENING	4
P-TRAPS	PB-PT1.5		FOR HAND SINKS, P-TRAP 1-1/2" & TAIL PIPE	7
MOP SINK FAUCET	PBF-SS-6		VACUUM BREAKER NOZZLE W/ 3-4" GARDEN HOSE THREAD, PAIL HOOK, TOP SUPPORT ARM, 1/2" NPT FEMALE FLANGED, W/ ADJUSTABLE INLET W/ SCREWDRIVER STOP	5
MOUNTING KIT	PB-DMMK		FOR DECK MOUNT, INCLUDES (2) 1/2" SUPPLY NIPPLES, (2) RETAINER NUTS, (2) LOCK WASHERS & (2) RUBBER WASHERS	1
	PB-SMMK-90		FOR SPLASH MOUNT, INCLUDES (2) 1/2" SUPPLY NIPPLES, (2) RETAINER NUTS, (2) LOCK WASHERS, (2) RUBBER WASHERS & (2) MALE & FEMALE SHORT 90° ELBOWS	1

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

SPEC SHEET

"BHSPR-12" WALL SHELVES W/POT RACK

12" Width, Stainless Steel

FEATURES:

- Type 300 Stainless Steel With #4 Polish, Satin Finish
- Finished With A Safety Stallion Front Edge
- 1-1/2" Turned Up Backsplash
- Shipped Knocked-Down, Easy-To-Assemble
- Stainless Steel Pock Rack Bar And Hooks (1 Hook Per Foot)
- All Models Are NSF Certified

BHS1236-PR

SPECIFICATIONS:

- Stainless Steel Shelves Are MIG Welded
- Exposed Welds Are Polished To Match Adjacent Surface
- Shelf: Type 300 Stainless Steel With #4 Polish, Satin Fir
- Brackets: Type 300 Stainless Steel With #4 Polish, Satin Finish

CERTIFICATIONS:

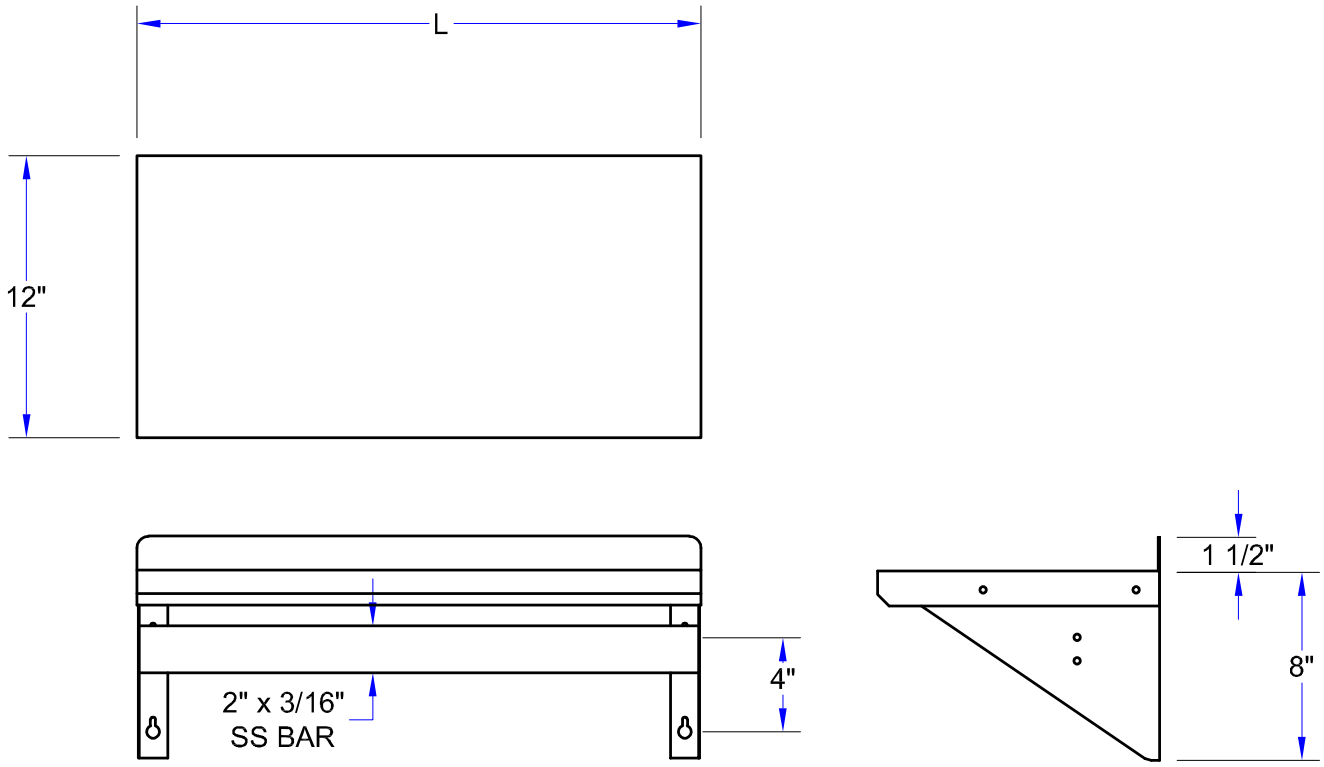
"BHSPR-12" STAINLESS STEEL WALL SHELVES

LENGTH	# OF HOOKS	18GA	WT (LBS)	16GA	WT (LBS)	14GA	WT (LBS)
24"	2	BHS1224PR	10	BHS1224PR-16/304	13	BHS1224PR-14/304	18
36"	3	BHS1236PR	15	BHS1236PR-16/304	15	BHS1236PR-14/304	23
48"	4	BHS1248PR	20	BHS1248PR-16/304	22	BHS1248PR-14/304	30
60"	5	BHS1260PR	25	BHS1260PR-16/304	27	BHS1260PR-14/304	37
72"	6	BHS1272PR *	31	BHS1272PR-16/304 *	32	BHS1272PR-14/304 *	41
84"	7	BHS1284PR *	36	BHS1284PR-16/304 *	40	BHS1284PR-14/304 *	48
96"	8	BHS1296PR *	41	BHS1296PR-16/304 *	50	BHS1296PR-14/304 *	56
108"	9	BHS12108PR *	47	BHS12108PR-16/304 *	56	BHS12108PR-14/304 *	63
120"	10	BHS12120PR *	53	BHS12120PR-16/304 *	62	BHS12120PR-14/304 *	70
132"	11	BHS12132PR **	59	BHS12132PR-16/304 **	68	BHS12132PR-14/304 **	77
144"	12	BHS12144PR **	64	BHS12144PR-16/304 **	74	BHS12144PR-14/304 **	84

*** UNITS 72"-120" ARE FURNISHED WITH 3 SUPPORT BRACKETS, ** UNITS 132" & 144" HAVE 4 SUPPORT BRACKETS**

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



"BHSPR-12" STAINLESS STEEL WALL SHELVES

LENGTH	# OF HOOKS	18GA	WT (LBS)	16GA	WT (LBS)	14GA	WT (LBS)
24"	2	BHS1224PR	10	BHS1224PR-16/304	13	BHS1224PR-14/304	18
36"	3	BHS1236PR	15	BHS1236PR-16/304	15	BHS1236PR-14/304	23
48"	4	BHS1248PR	20	BHS1248PR-16/304	22	BHS1248PR-14/304	30
60"	5	BHS1260PR	25	BHS1260PR-16/304	27	BHS1260PR-14/304	37
72"	6	BHS1272PR *	31	BHS1272PR-16/304 *	32	BHS1272PR-14/304 *	41
84"	7	BHS1284PR *	36	BHS1284PR-16/304 *	40	BHS1284PR-14/304 *	48
96"	8	BHS1296PR *	41	BHS1296PR-16/304 *	50	BHS1296PR-14/304 *	56
108"	9	BHS12108PR *	47	BHS12108PR-16/304 *	56	BHS12108PR-14/304 *	63
120"	10	BHS12120PR *	53	BHS12120PR-16/304 *	62	BHS12120PR-14/304 *	70
132"	11	BHS12132PR **	59	BHS12132PR-16/304 **	68	BHS12132PR-14/304 **	77
144"	12	BHS12144PR **	64	BHS12144PR-16/304 **	74	BHS12144PR-14/304 **	84

*** UNITS 72"-120" ARE FURNISHED WITH 3 SUPPORT BRACKETS, ** UNITS 132" & 144" HAVE 4 SUPPORT BRACKETS**

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

052118

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

BUILD A TABLE

FEATURES:

- NORTHERN HARD ROCK MAPLE EDGE GRAIN TOP W/ BOOS BLOCK CREAM FINISH W/ BEESWAX
- FOOD SERVICE GRADE STAINLESS STEEL BASE AND UNDERSHELF
- 36" TABLE HEIGHT
- 84" OVERALL HEIGHT W/ POT RACK
- SHIPPED KNOCKED DOWN, 2 CARTONS
- OPTIONS: POT HOOKS, BOAT SHAPE STAINLESS STEEL POT RACK
- PLASTIC BULLET FEET

CPRB02

CUCSN03

HOOK-SS-DBL

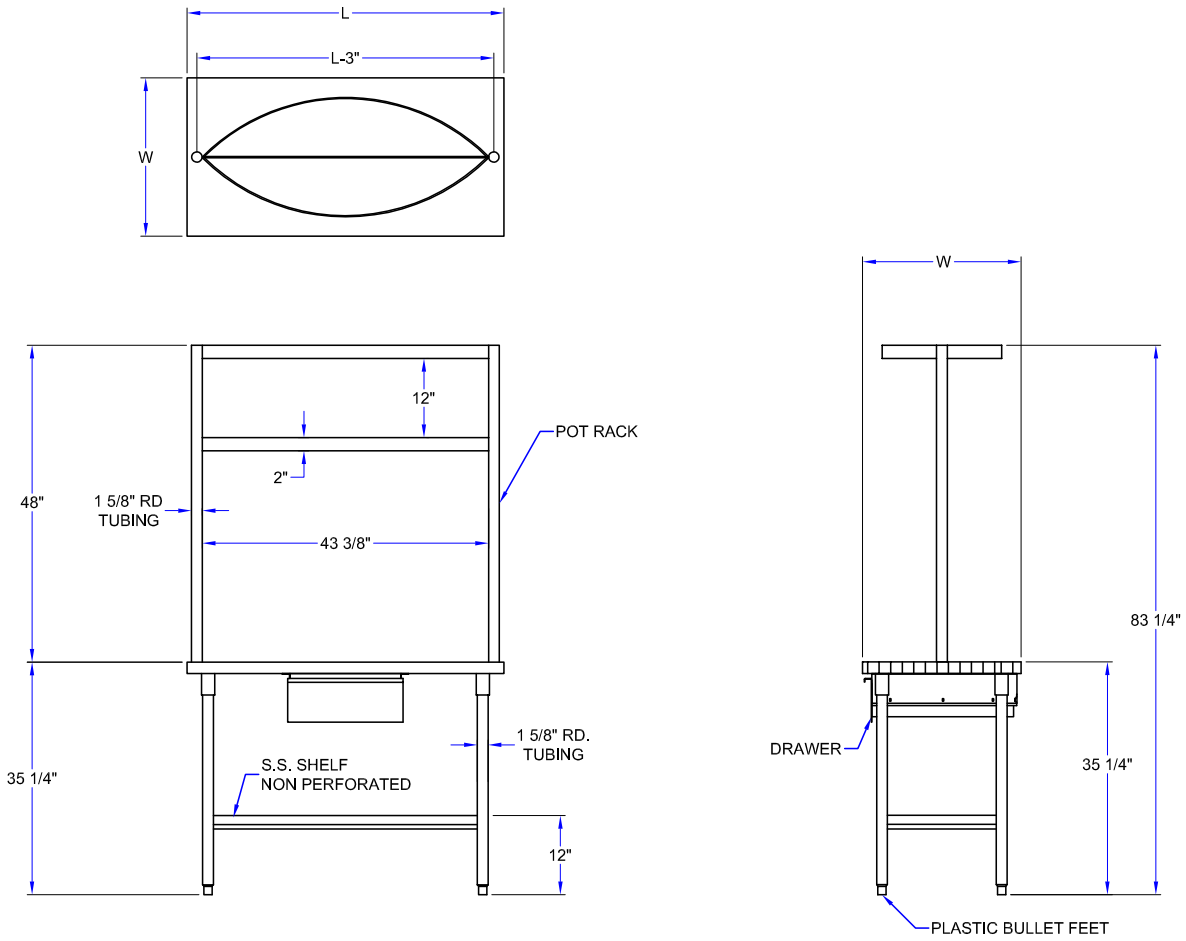
HOOK-SS-SGL

BUILD A TABLE

	MODEL #	QTY
BASIC MODEL	CUCSN02	
	CUCSN03	
	CUCSN08	
	CUCSN09	
	CUCSN10	
OPTIONAL ADD-ON FEATURES	DR2015-W	
	HOOK-SS-DBL	
	HOOK-CPR-SGL	
	HOOK-SS-SGL	
	CPRB01	
	CPRB02	
	CPRB03	

246

DETAILED SPECIFICATIONS



BUILD A TABLE

	MODEL #	SIZE	DESCRIPTION	HEIGHT	WEIGHT (LBS)
BASIC MODEL	CUCSN02	48" X 24" X 1-3/4"	BASIC MODEL W/ 1-3/4" TOP	35.25"	91
	CUCSN03	60" X 24" X 1-3/4"	BASIC MODEL W/ 1-3/4" TOP	35.25"	109
	CUCSN08	48" X 30" X 1-3/4"	BASIC MODEL W/ 1-3/4" TOP	35.25"	109
	CUCSN09	60" X 30" X 1-3/4"	BASIC MODEL W/ 1-3/4" TOP	35.25"	132
	CUCSN10	72" X 30" X 1-3/4"	BASIC MODEL W/ 1-3/4" TOP	35.25"	154
OPTIONAL ADD-ON FEATURES	DR2015-W	20" X 15"	SS ROLLER BEARING DRAWER	5"	19
	HOOK-SS-DBL	-	SS DOUBLE PRONG POT HOOK	-	1
	HOOK-CPR-SGL	-	COPPER SINGLE PRONG POT HOOK	-	1
	HOOK-SS-SGL	-	SS SINGLE PRONG POT HOOK	-	1
	CPRB01	48" X 18"	BOAT SHAPE SS POT RACK	48"	30
	CPRB02	60" X 18"	BOAT SHAPE SS POT RACK	48"	38
	CPRB03	72" X 18"	BOAT SHAPE SS POT RACK	48"	45

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

OLYMPIC STORAGE COMPANY

RELIABLE SPACE... ECONOMICALLY.

OlympicShelving.com

WIRE SHELVING — EPOXY FINISH

- **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:** 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:** Olympic Green-Guard™ or Gray-Guard™ epoxy finish with chromate substrate.
- **Posts:** Bolt levelers compensate for surface irregularities on stationary posts.
- **Warranty:** Olympic Green-Guard™ and Gray-Guard™ epoxy coated shelves and posts carry a 10 year limited warranty against rust and corrosion.

Olympic Green-Guard™ Epoxy

Olympic Gray-Guard™ Epoxy

NSF

OLYMPIC STORAGE COMPANY

To learn more, or place an order, visit **OlympicShelving.com**
or email us at: **info@olympicshelving.com**
1-888-889-9048

Information and specifications are subject to change without notice. Please confirm at the time of order.

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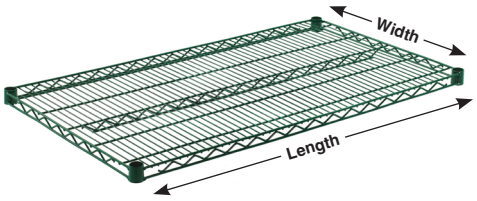
OLY-001E | Rev. 3/25

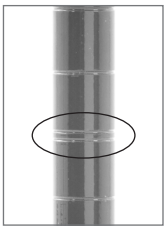
WIRE SHELVES

Width/Length (in.)	Width/Length (mm)	Approx. Weight Per Shelf (lbs.)	Approx. Weight Per Shelf (kg)	Pack Quantity	Cat. No. Green-Guard™ Epoxy	Cat. No. Gray-Guard™ Epoxy
14 x 24	355 x 610	5.1	2.3	4	**J1424K**	**J1424G**
14 x 30	355 x 760	6.0	2.7	4	**J1430K**	**J1430G**
14 x 36	355 x 914	6.8	3.1	4	**J1436K**	**J1436G**
14 x 42	355 x 1066	8.0	3.6	4	**J1442K**	**J1442G**
14 x 48	355 x 1219	10.2	4.6	4	**J1448K**	**J1448G**
14 x 60	355 x 1524	13.2	6.0	2	**J1460K**	**J1460G**
14 x 72	355 x 1829	15.5	7.0	2	**J1472K**	**J1472G**
18 x 24	457 x 610	5.6	2.5	4	**J1824K**	**J1824G**
18 x 30	457 x 760	6.7	3.0	4	**J1830K**	**J1830G**
18 x 36	457 x 914	7.8	3.5	4	**J1836K**	**J1836G**
18 x 42	457 x 1066	8.8	4.0	4	**J1842K**	**J1842G**
18 x 48	457 x 1219	9.8	4.4	4	**J1848K**	**J1848G**
18 x 54	457 x 1370	11.8	5.4	2	**J1854K**	**J1854G**
18 x 60	457 x 1524	13.6	6.2	2	**J1860K**	**J1860G**
18 x 72	457 x 1829	16.7	7.6	2	**J1872K**	**J1872G**
21 x 24	530 x 610	6.6	3.0	4	**J2124K**	**J2124G**
21 x 30	530 x 760	8.0	3.6	4	**J2130K**	**J2130G**
21 x 36	530 x 914	9.0	4.1	4	**J2136K**	**J2136G**
21 x 42	530 x 1066	10.2	4.6	4	**J2142K**	**J2142G**
21 x 48	530 x 1219	13.0	5.9	4	**J2148K**	**J2148G**
21 x 54	530 x 1370	14.1	6.4	2	**J2154K**	**J2154G**
21 x 60	530 x 1524	15.3	6.9	2	**J2160K**	**J2160G**
21 x 72	530 x1829	18.0	8.2	2	**J2172K**	**J2172G**
24 x 24	610 x 610	7.4	3.4	4	**J2424K**	**J2424G**
24 x 30	610 x 760	9.3	4.2	4	**J2430K**	**J2430G**
24 x 36	610 x 914	10.3	4.7	4	**J2436K**	**J2436G**
24 x 42	610 x 1066	11.6	5.3	4	**J2442K**	**J2442G**
24 x 48	610 x 1219	13.1	5.9	4	**J2448K**	**J2448G**
24 x 54	610 x 1370	15.0	6.8	2	**J2454K**	**J2454G**
24 x 60	610 x 1524	17.0	7.7	2	**J2460K**	**J2460G**
24 x 72	610 x 1829	20.6	9.3	2	**J2472K**	**J2472G**

Load Capacity:
Up to 48" (1220mm) Length = 800 lbs. (363kg), evenly distributed.
54"-72" (1829mm) Length = 600 lbs. (272kg), evenly distributed.



Split Sleeves



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

POSTS — 1 PIECE

Pack Quantity	Cat. No. Stationary Post Green-Guard™ Epoxy	Cat. No. Stationary Post Gray-Guard™ Epoxy	Height* Stationary Post (in.)	Height* Stationary Post (mm)	Approx. Weight Per Post (lbs.)	Approx. Weight Per Post (kg)	Cat. No. Mobile Post Green-Guard™ Epoxy	Cat. No. Mobile Post Gray-Guard™ Epoxy	Height** Mobile Post (in.)	Height** Mobile Post (mm)	Approx. Weight Per Post (lbs.)	Approx. Weight Per Post (kg)
4	**J7K**	———	7½	191	0.5	0.2	**J7UK**	———	6¾	171	0.4	0.2
4	**J13K**	**J13G**	14½	370	0.9	0.4	**J13UK**	**J13UG**	13¾	349	0.8	0.4
4	**J33K**	**J33G**	34½	875	1.7	0.8	**J33UK**	**J33UG**	34¾	857	1.5	0.7
4	**J54K**	**J54G**	54 9/16	1385	2.5	1.1	**J54UK**	**J54UG**	53 13/16	1366	2.3	1.0
4	**J63K**	**J63G**	62 9/16	1590	3.0	1.4	**J63UK**	**J63UG**	61 13/16	1570	2.8	1.3
4	**J74K**	**J74G**	74⅝	1895	3.6	1.6	**J74UK**	**J74UG**	73⅞	1873	3.4	1.5
4	**J86K**	**J86G**	86⅝	2200	4.1	1.9	**J86UK**	**J86UG**	85⅞	2181	3.9	1.8

**Height includes leveling bolt and cap.
**Mobile posts come without leveling bolt assembly and accommodate stem casters.
**Height is for post only.

OLYMPIC™ STORAGE COMPANY

To learn more, or place an order, visit **OlympicShelving.com**
or email us at: **info@olympicshelving.com**
1-888-889-9048

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OLY-001E

OLYMPIC STORAGE COMPANY
Reliable space ... economically.

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.

Olympic Storage Company

OLYMPIC STORAGE COMPANY
Reliable space ... economically.
Wire Shelving Green Epoxy

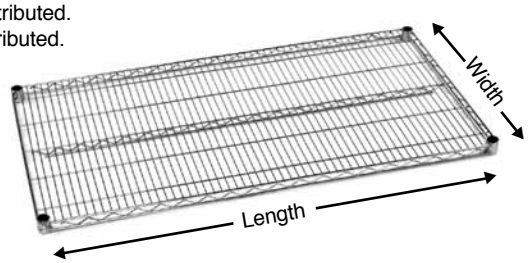
OLYMPIC WIRE SHELVING GREEN EPOXY

OLYMPIC STORAGE COMPANY
Reliable space ... economically.

WIRE SHELVES

Width/Length (in.)	(mm)	Approx. Weight Per Shelf (lbs.)	(kg)	Pack Quantity	Green Epoxy
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 x1829	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.)	(kg)	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 accomodate 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.

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

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OLYMPIC STORAGE COMPANY
Reliable space ... economically.

Wire Shelving Green Epoxy

OLYMPIC STORAGE COMPANY Reliable space ... economically.

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

073118

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"CDT-S" CLEAN STRAIGHT DISHTABLES PRO-BOWL

FEATURES:

- TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- FULL LENGTH **10" HIGH BOXED BACKSPLASH,** WITH 2" RETURN TO WALL AT 45 DEGREE AND 1/2" TURNED DOWN REAR LIP
- ALL OUTSIDE CORNERS OF ASSEMBLY ARE BULLNOSED TO PROVIDE SAFE, CLEAN, AND POLISHED EDGE
- STANDARD 1-5/8" DIAMETER LEGS

CONSTRUCTION:

- TOP: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

MATERIAL:

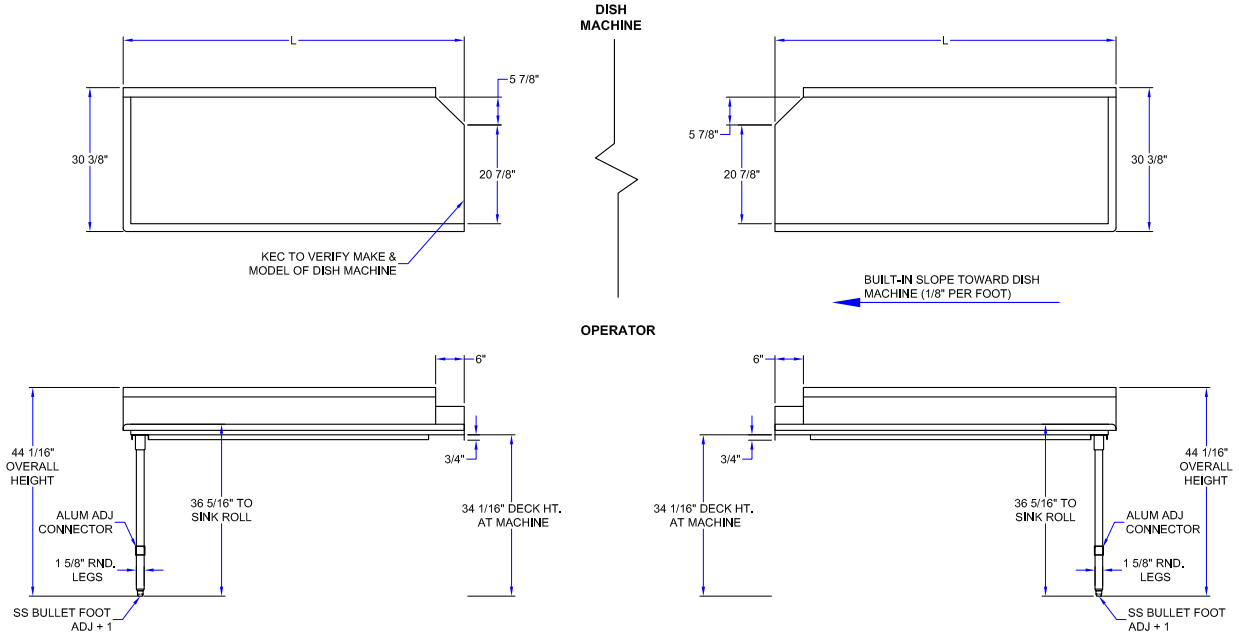
- TOP: STAINLESS STEEL TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- FEET: 1" ADJUSTABLE STAINLESS STEEL BULLET FEET

14 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE GALVANIZED LEGS	
PREMIUM	QTY	STANDARD	QTY	VALUE	QTY
CDT4-S24SBK-L OR R		CDT6-S24SBK-L OR R		CDT6-S24GBK-L OR R	
CDT4-S36SBK-L OR R		CDT6-S36SBK-L OR R		CDT6-S36GBK-L OR R	
CDT4-S48SBK-L OR R		CDT6-S48SBK-L OR R		CDT6-S48GBK-L OR R	
CDT4-S60SBK-L OR R		CDT6-S60SBK-L OR R		CDT6-S60GBK-L OR R	
CDT4-S72SBK-L OR R		CDT6-S72SBK-L OR R		CDT6-S72GBK-L OR R	
CDT4-S84SBK-L OR R		CDT6-S84SBK-L OR R		CDT6-S84GBK-L OR R	
CDT4-S96SBK-L OR R		CDT6-S96SBK-L OR R		CDT6-S96GBK-L OR R	
CDT4-S108SBK-L OR R		CDT6-S108SBK-L OR R		CDT6-S108GBK-L OR R	
CDT4-S120SBK-L OR R		CDT6-S120SBK-L OR R		CDT6-S120GBK-L OR R	
CDT4-S132SBK-L OR R		CDT6-S132SBK-L OR R		CDT6-S132GBK-L OR R	
CDT4-S144SBK-L OR R		CDT6-S144SBK-L OR R		CDT6-S144GBK-L OR R	

OPTIONAL ACCESSORIES

DESCRIPTION	MODEL #	QTY
OVER SHELF		
UNDER SHELF		

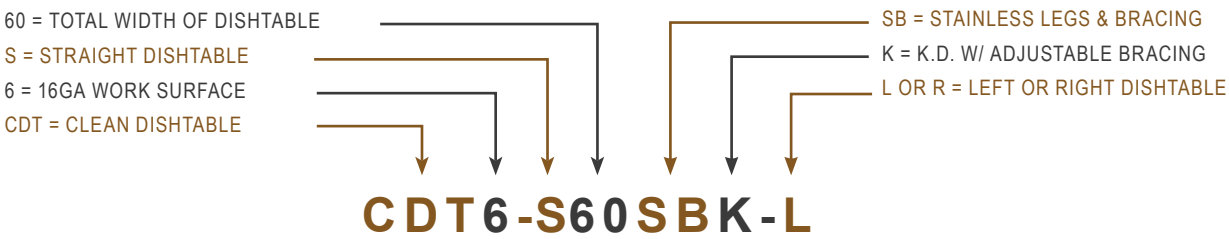
DETAILED SPECIFICATIONS



- UNITS 7 FT. AND LARGER ARE FURNISHED WITH SIX LEGS.

	14 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE GALVANIZED LEGS	
LENGTH	PREMIUM	WT. (LBS)	STANDARD	WT. (LBS)	VALUE	WT. (LBS)
24"	CDT4-S24SBK-L OR R	46	CDT6-S24SBK-L OR R	37	CDT6-S24GBK-L OR R	37
36"	CDT4-S36SBK-L OR R	59	CDT6-S36SBK-L OR R	47	CDT6-S36GBK-L OR R	47
48"	CDT4-S48SBK-L OR R	78	CDT6-S48SBK-L OR R	62	CDT6-S48GBK-L OR R	62
60"	CDT4-S60SBK-L OR R	90	CDT6-S60SBK-L OR R	72	CDT6-S60GBK-L OR R	72
72"	CDT4-S72SBK-L OR R	109	CDT6-S72SBK-L OR R	87	CDT6-S72GBK-L OR R	87
84"	CDT4-S84SBK-L OR R	130	CDT6-S84SBK-L OR R	104	CDT6-S84GBK-L OR R	104
96"	CDT4-S96SBK-L OR R	143	CDT6-S96SBK-L OR R	113	CDT6-S96GBK-L OR R	114
108"	CDT4-S108SBK-L OR R	174	CDT6-S108SBK-L OR R	139	CDT6-S108GBK-L OR R	139
120"	CDT4-S120SBK-L OR R	205	CDT6-S120SBK-L OR R	164	CDT6-S120GBK-L OR R	164
132"	CDT4-S132SBK-L OR R	236	CDT6-S132SBK-L OR R	189	CDT6-S132GBK-L OR R	189
144"	CDT4-S144SBK-L OR R	268	CDT6-S144SBK-L OR R	214	CDT6-S144GBK-L OR R	214

MODEL # STRUCTURE



SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

SPEC SHEET

"BHS12" WALL SHELVES

Stainless Steel, 12" Wide w/1½" Rear Riser

FEATURES:

- 18GA, 16GA, & 14GA Variations Available
- Type 300 Stainless Steel With #4 Polish, Satin Finish
- Finished With A Safety Stallion Front Edge
- 1-1/2" Turned Up Backsplash
- Shipped Knocked-Down, Easy-To-Assemble
- All Models Are NSF Certified

SPECIFICATIONS:

- Stainless Steel Shelves Are MIG Welded
- Exposed Welds Are Polished To Match Adjacent Surface
- Shelf: Type 300 Stainless Steel With #4 Polish, Satin Finish
- Brackets: Type 300 Stainless Steel With #4 Polish, Satin Finish

CERTIFICATIONS:

NSF

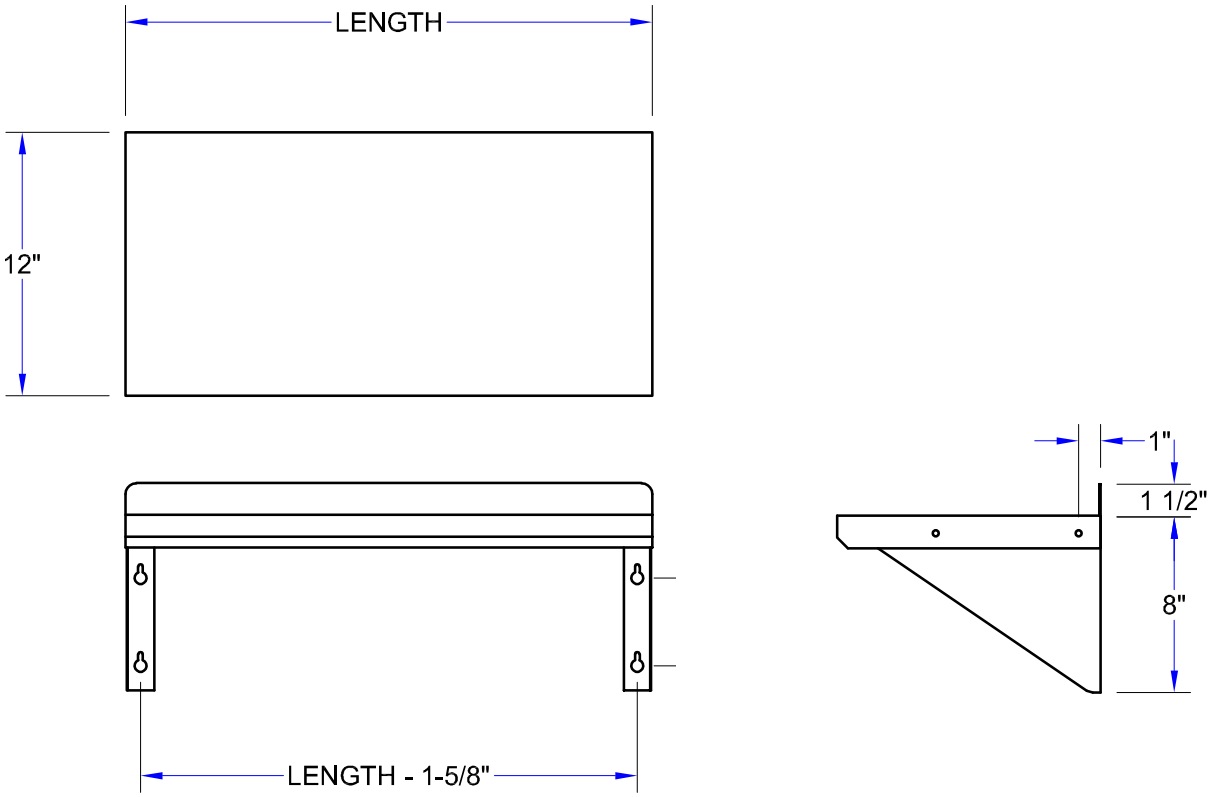
"BHS12" STAINLESS STEEL WALL SHELVES

LENGTH	18GA	WT (LBS)	16GA	WT (LBS)	14GA	WT (LBS)
24"	**BHS1224**	9	**BHS1224-16/304**	12	**BHS1224-14/304**	16
30"	**BHS1230**	11	**BHS1230-16/304**	14	**BHS1230-14/304**	18
36"	**BHS1236**	12	**BHS1236-16/304**	15	**BHS1236-14/304**	20
48"	**BHS1248**	16	**BHS1248-16/304**	18	**BHS1248-14/304**	24
60"	**BHS1260**	21	**BHS1260-16/304**	21	**BHS1260-14/304**	27
72"	**BHS1272** *	25	**BHS1272-16/304** *	24	**BHS1272-14/304** *	30
84"	**BHS1284** *	29	**BHS1284-16/304** *	30	**BHS1284-14/304** *	35
96"	**BHS1296** *	33	**BHS1296-16/304** *	34	**BHS1296-14/304** *	40
108"	**BHS12108** *	36	**BHS12108-16/304** *	38	**BHS12108-14/304** *	45
120"	**BHS12120** *	39	**BHS12120-16/304** *	43	**BHS12120-14/304** *	49
132"	**BHS12132** **	43	**BHS12132-16/304** **	48	**BHS12132-14/304** **	53
144"	**BHS12144** **	46	**BHS12144-16/304** **	52	**BHS12144-14/304** **	57

*** UNITS 72"-120" ARE FURNISHED WITH 3 SUPPORT BRACKETS, UNITS 132" & 144" HAVE 4 SUPPORT BRACKETS**

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



"BHS12" STAINLESS STEEL WALL SHELVES

LENGTH	18GA	WT (LBS)	16GA	WT (LBS)	14GA	WT (LBS)
24"	BHS1224	9	BHS1224-16/304	12	BHS1224-14/304	16
30"	BHS1230	11	BHS1230-16/304	14	BHS1230-14/304	18
36"	BHS1236	12	BHS1236-16/304	15	BHS1236-14/304	20
48"	BHS1248	16	BHS1248-16/304	18	BHS1248-14/304	24
60"	BHS1260	21	BHS1260-16/304	21	BHS1260-14/304	27
72"	BHS1272 *	25	BHS1272-16/304 *	24	BHS1272-14/304 *	30
84"	BHS1284 *	29	BHS1284-16/304 *	30	BHS1284-14/304 *	35
96"	BHS1296 *	33	BHS1296-16/304 *	34	BHS1296-14/304 *	40
108"	BHS12108 *	36	BHS12108-16/304 *	38	BHS12108-14/304 *	45
120"	BHS12120 *	39	BHS12120-16/304 *	43	BHS12120-14/304 *	49
132"	BHS12132 **	43	BHS12132-16/304 **	48	BHS12132-14/304 **	53
144"	BHS12144 **	46	BHS12144-16/304 **	52	BHS12144-14/304 **	57

*** UNITS 72"-120" ARE FURNISHED WITH 3 SUPPORT BRACKETS, UNITS 132" & 144" HAVE 4 SUPPORT BRACKETS**

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HOBART

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

COMMERCIAL DISHWASHERS

SL30 SIDE LOADING OPTION

For CL*e*N Series

c UL us NSF

SPECIFIER STATEMENT

The SL30 Side Loader option can be adapted to any Hobart non-CLCS Dishwasher. Model SL-30 adds 30" to length of machine.

MODELS

❑ **SL30** Adds 30" to length of machine

STANDARD FEATURES

+ Automatically indexes rack at a 90° angle
+ Operates off the drive of the CL*e*N and requires no additional energy consumption
+ Easy to install
+ Stainless steel construction
+ Low maintenance
+ Easy to use
+ Saves valuable floor space
+ SL30 accepts full size sheet pans

Construction: Sump, back and end shields of formed 14-gauge stainless steel, heliarc-welded, with coved corners and all joints ground smooth and polished. Attached to dishmachine chamber with stainless steel bolts and reinforced with rigid stainless steel diagonal supports. Sump has 1½" drain connection and perforated stainless steel strainer cover over drain opening.

Conveyor: Two stainless steel rack slides welded to cross member support. Drive member is single stainless steel pawl, connected to dishmachine conveyor by a stainless steel rod. Rack drive pawl operates on two rollers, supported by two stainless steel rods and is beveled to permit rack to slide easily into side-loading extension.

Shipping Weight: Ships separately weighing approximately 100 lbs. Field mount standard.

Note: Racks must have center and side index strips.

WARNING: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety and plumbing codes.

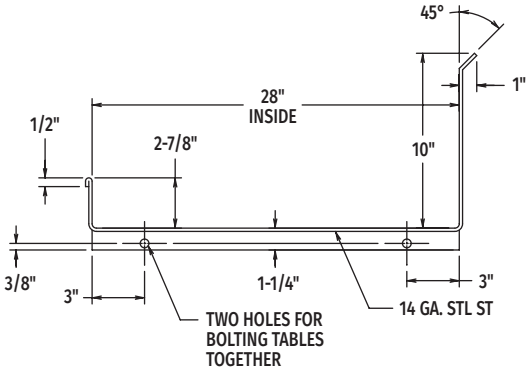
CL*e*N SERIES – SL30 SIDE LOADING OPTION

Approved by _____ Date _____ Approved by _____ Date _____

HOBART

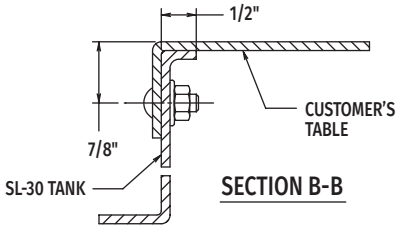
SL30 SIDE LOADING OPTION

For CLeN Series

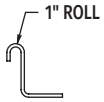


SECTION A-A

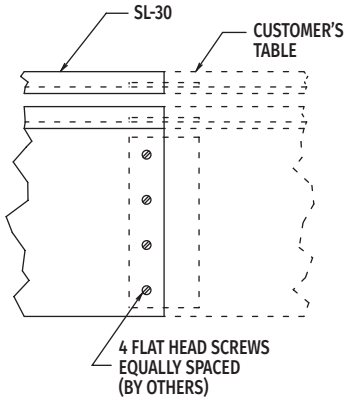
VIEW LOOKING TOWARD SL-30 TANK
THROUGH CUSTOMER'S TABLE



SECTION B-B



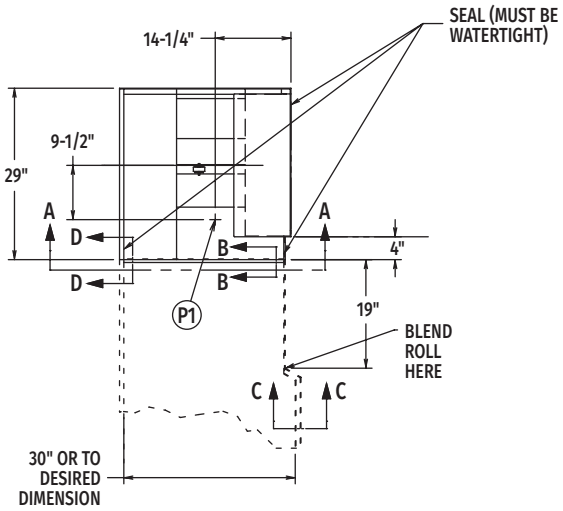
SECTION C-C

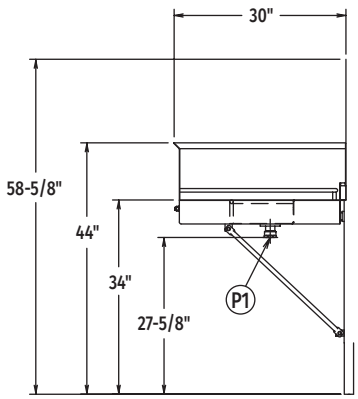


SECTION D-D

Note:

1. All dimensions taken from floor line may be increased approximately 3/4" or decreased 1/2". For dimensions not shown, see specification sheet for model specified.



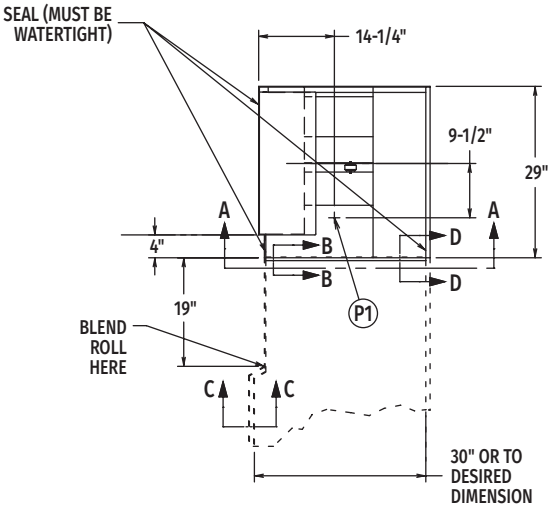


LEGEND

Plumbing Connection	
P1	Drain connection: 1-1/2" FPT.

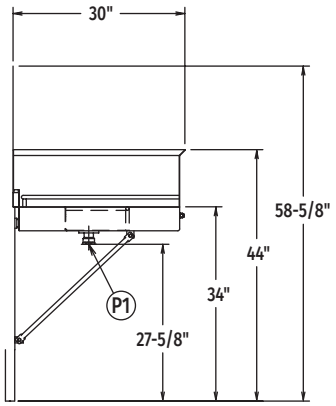
MODEL:
CLeN
30" SIDE LOADER
L-R OPERATION
D-936613
REV C

SL30 Side Loader
Left to Right Operation



LEGEND

Plumbing Connection	
P1	Drain connection: 1-1/2" FPT.



MODEL:
CLeN
30" SIDE LOADER
R-L OPERATION
D-936612
REV C

SL30 Side Loader
Right to Left Operation

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

CAD and/or Revit Files Available

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

073118

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"SDT-I" SOILED ISLAND DISHTABLES PRO-BOWL

FEATURES:

- TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- 8" DEEP BOWLS (BOWL SIZE 20" X 20" X 8")
- BOTTOM OF BOWLS FORMED FOR DRAINAGE TO 3-1/2" DIAMETER DIE STAMPED OPENING
- FULL LENGTH **10" HIGH BOXED BACKSPLASH,** WITH 2" RETURN TO WALL AT 45 DEGREE AND 1/2" TURNED DOWN REAR LIP
- 1" FAUCET HOLES IN BACKSPLASH, 8" O/C
- ALL OUTSIDE CORNERS OF ASSEMBLY ARE BULLNOSED TO PROVIDE SAFE, CLEAN, AND POLISHED EDGE
- STANDARD 1-5/8" DIAMETER LEGS

CONSTRUCTION:

- TOP: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

MATERIAL:

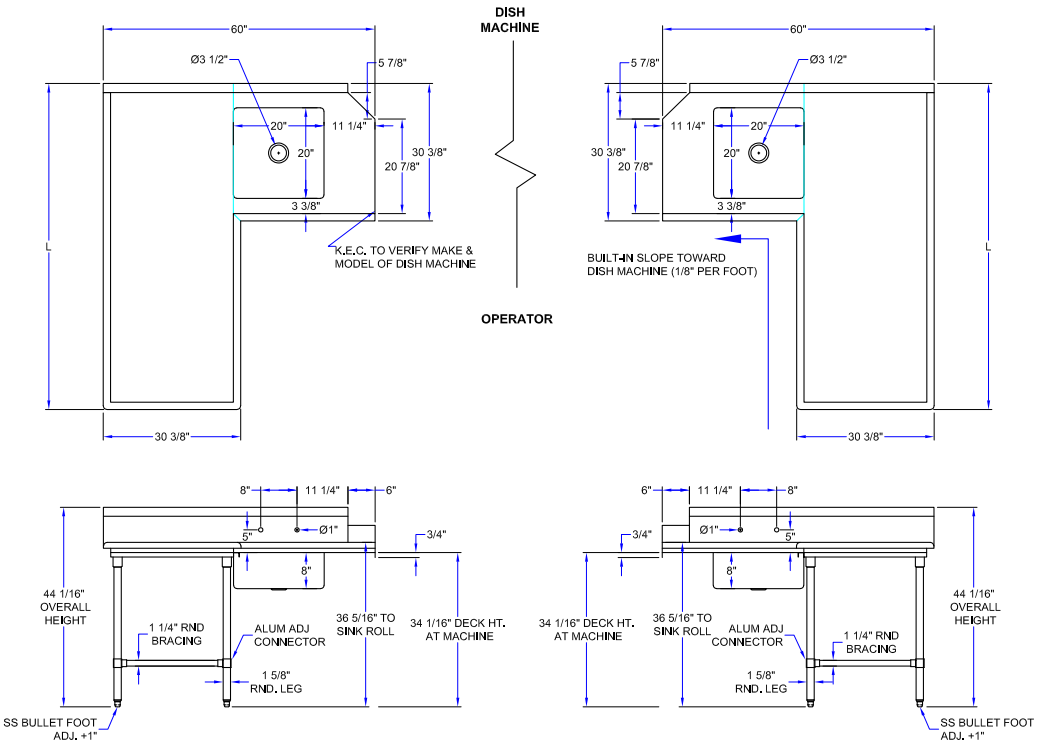
- TOP: STAINLESS STEEL
- FEET: 1" ADJUSTABLE STAINLESS STEEL BULLET FEET

14 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE GALVANIZED LEGS	
PREMIUM	QTY	STANDARD	QTY	VALUE	QTY
SDT4-I6048SBK-L OR R		SDT6-I6048SBK-L OR R		SDT6-I6048GBK-L OR R	
SDT4-I6060SBK-L OR R		SDT6-I6060SBK-L OR R		SDT6-I6060GBK-L OR R	
SDT4-I6072SBK-L OR R		SDT6-I6072SBK-L OR R		SDT6-I6072GBK-L OR R	
SDT4-I6084SBK-L OR R		SDT6-I6084SBK-L OR R		SDT6-I6084GBK-L OR R	
SDT4-I6096SBK-L OR R		SDT6-I6096SBK-L OR R		SDT6-I6096GBK-L OR R	
SDT4-I60108SBK-L OR R		SDT6-I60108SBK-L OR R		SDT6-I60108GBK-L OR R	
SDT4-I60120SBK-L OR R		SDT6-I60120SBK-L OR R		SDT6-I60120GBK-L OR R	
SDT4-I60144SBK-L OR R		SDT6-I60144SBK-L OR R		SDT6-I60144GBK-L OR R	

OPTIONAL ACCESSORIES

DESCRIPTION	MODEL #	QTY
FAUCETS		
OVER SHELF		
UNDER SHELF		

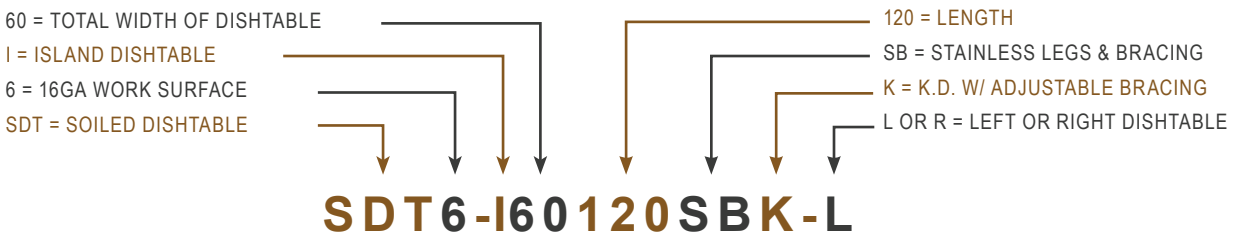
DETAILED SPECIFICATIONS



- UNITS 7 FT. AND LARGER ARE FURNISHED WITH SIX LEGS.

	14 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE GALVANIZED LEGS	
LENGTH	PREMIUM	WT. (LBS)	STANDARD	WT. (LBS)	VALUE	WT. (LBS)
48"	SDT4-I6048SBK-L OR R	200	SDT6-I6048SBK-L OR R	190	SDT6-I6048GBK-L OR R	190
60"	SDT4-I6060SBK-L OR R	220	SDT6-I6060SBK-L OR R	210	SDT6-I6060GBK-L OR R	210
72"	SDT4-I6072SBK-L OR R	240	SDT6-I6072SBK-L OR R	230	SDT6-I6072GBK-L OR R	230
84"	SDT4-I6084SBK-L OR R	255	SDT6-I6084SBK-L OR R	245	SDT6-I6084GBK-L OR R	245
96"	SDT4-I6096SBK-L OR R	275	SDT6-I6096SBK-L OR R	265	SDT6-I6096GBK-L OR R	265
108"	SDT4-I60108SBK-L OR R	295	SDT6-I60108SBK-L OR R	285	SDT6-I60108GBK-L OR R	285
120"	SDT4-I60120SBK-L OR R	310	SDT6-I60120SBK-L OR R	300	SDT6-I60120GBK-L OR R	300
144"	SDT4-I60144SBK-L OR R	350	SDT6-I60144SBK-L OR R	340	SDT6-I60144GBK-L OR R	340

MODEL # STRUCTURE



SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

John BOOS® SINCE 1887

SPEC SHEET

"DTSS-T" SORTING SHELVES

Double Sided, Tubular Construction, Table Mount

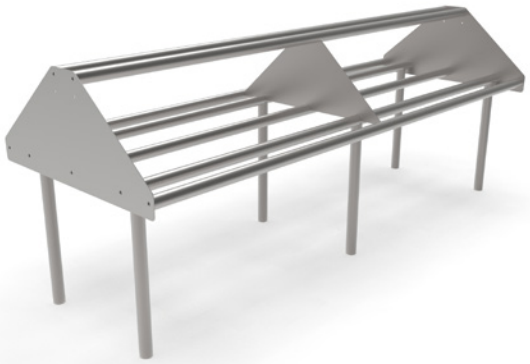
FEATURES:

- Double Sided Tubular Sorting Shelf
- For Use With L-Shaped, Corner, Island, Or Landing Soiled Dish Tables
- Mounting With Both Ends Attached To Soiled Dish Table Or Ability To Attach One End To The Wall

SPECIFICATIONS:

- 1-5/8" 16GA Stainless Steel Tubing Bolted To End Caps With 1-5/8" Tubular Uprights To Connect To Dish Table Deck
- Tubular Shelf: 1-5/8" 16GA Stainless Steel Tubing
- Uprights: 1-5/8" 16GA Stainless Steel Tubing
- End Caps: 14GA Type 300 Stainless Steel With #4 Polish, Satin Finish

DTSS-3048-T



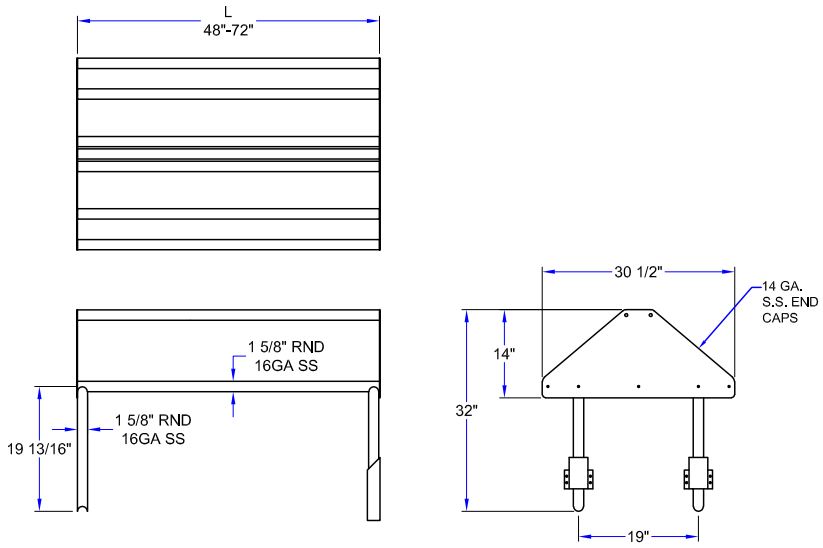
DTSS-3084-T

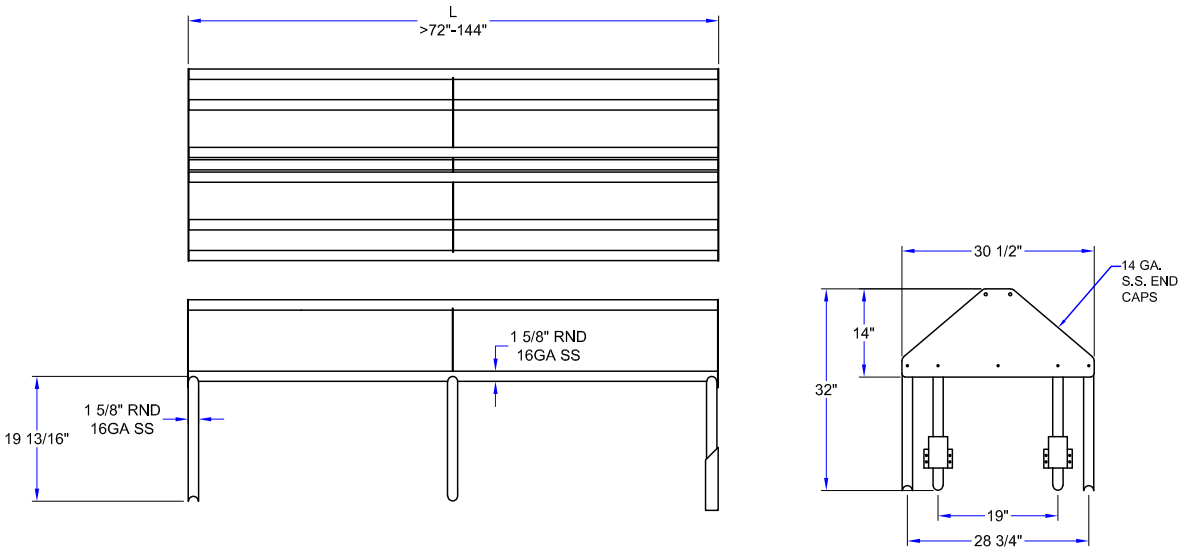
"DTSS-T" TUBULAR SORTING SHELF

MODEL	# OF SUPPORTS	SIZE (LXW)	WEIGHT (LBS)
DTSS-3048-T	2	48"x30-1/2"	59
DTSS-3060-T	2	60"x30-1/2"	67
DTSS-3072-T	3	72"x30-1/2"	74
DTSS-3084-T	3	84"x30-1/2"	89
DTSS-3096-T	3	96"x30-1/2"	97
DTSS-30108-T	3	108"x30-1/2"	105
DTSS-30120-T	3	120"x30-1/2"	113
DTSS-30132-T	3	132"x30-1/2"	121
DTSS-30144-T	3	144"x30-1/2"	129

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS





"DTSS-T" TUBULAR SORTING SHELF

MODEL	# OF SUPPORTS	SIZE (LXW)	WEIGHT (LBS)
DTSS-3048-T	2	48"x30-1/2"	59
DTSS-3060-T	2	60"x30-1/2"	67
DTSS-3072-T	3	72"x30-1/2"	74
DTSS-3084-T	3	84"x30-1/2"	89
DTSS-3096-T	3	96"x30-1/2"	97
DTSS-30108-T	3	108"x30-1/2"	105
DTSS-30120-T	3	120"x30-1/2"	113
DTSS-30132-T	3	132"x30-1/2"	121
DTSS-30144-T	3	144"x30-1/2"	129

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

101518

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"PB-DTA" DISHTABLE PRE-RINSE BASKET

FOR PRE-RINSE SINK, W/ WELDED SLIDE BAR

FEATURES:

- TYPE 300 STAINLESS STEEL WITH #4 POLISH SATIN FINISH
- Ø 1/8" PERFORATED BOTTOM
- FULLY WELDED SETUP

CONSTRUCTION:

- TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE

MATERIAL:

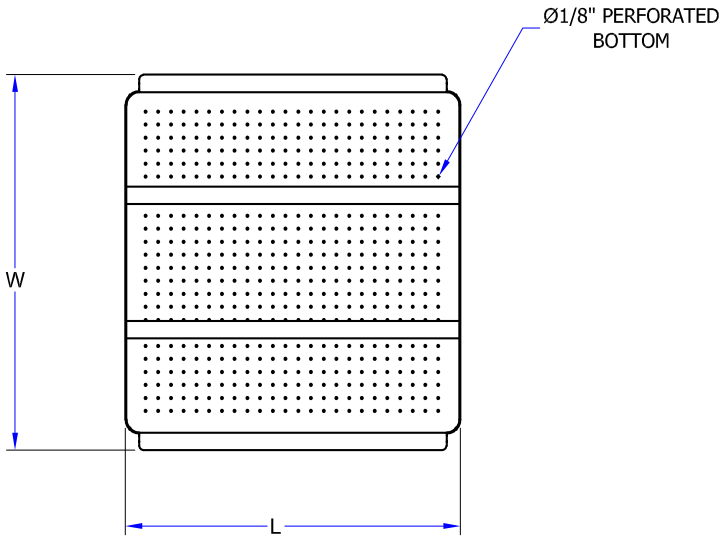
- TYPE 300 STAINLESS STEEL WITH #4 POLISH SATIN FINISH

DISHTABLE PRE-RINSE BASKET

MODEL	QTY
PB-DTA-1620	
PB-DTA-18	
PB-DTA-1824	
PB-DTA-20-01	
PB-DTA-24	

340

DETAILED SPECIFICATIONS



DISHTABLE PRE-RINSE BASKET

MODEL	SINK SIZE	LXW	WT. (LBS)
PB-DTA-1620	16" X 20"	15-1/2" X 21-5/8"	17
PB-DTA-18	18" X 18"	17-1/2" X 19-3/8"	20
PB-DTA-1824	18" X 24"	17-1/2" X 25-3/8"	23
PB-DTA-20-01	20" X 20"	19-1/2" X 21-3/8"	25
PB-DTA-24	24" X 24"	23-1/2" X 25-3/8"	30

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

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John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

07302018

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"PB-SS" MOBILE SOAK SINK

FEATURES:

- STANDARD 16 GAUGE STAINLESS STEEL CONSTRUCTION
- TYPE 300 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH
- ALL CORNERS, BOTH VERTICAL AND HORIZONTAL, COVED AT 5/8" RADIUS
- BOTTOMS OF BOWLS FORMED FOR DRAINAGE TO 3-1/2"
- DIAMETER DIE STAMPED OPENING
- TOP IS FINISHED W/ A 1-1/2" X 1" **NO-DRIP EDGE** W/ A 2"
- TURN DOWN ON ALL SIDES
- STANDARD LEGS 1-5/8" DIAMETER, 16GA STAINLESS STEEL, TYPE 300 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH
- TWIST LEVER WASTE FOR EASY CLEAN IN REMOTE OPERATIONS
- OPTIONAL REMOVABLE CHUTE: SILVER - 16GA STAINLESS STEEL (PB-SS-CHUTE)

CONSTRUCTION:

- TOP: STAINLESS STEEL SINKS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE
- BASE: STAINLESS STEEL BASES ARE MIG WELDED

MATERIAL:

- BOWLS & TOP: 16GA TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- LEGS: 1-5/8" ROUND O.D. STAINLESS STEEL
- BRACING: 1-1/4" ROUND O.D. STAINLESS STEEL
- GUSSETS: STAINLESS STEEL
- CASTER: 5" SWIVEL

MOBILE SOAK SINK

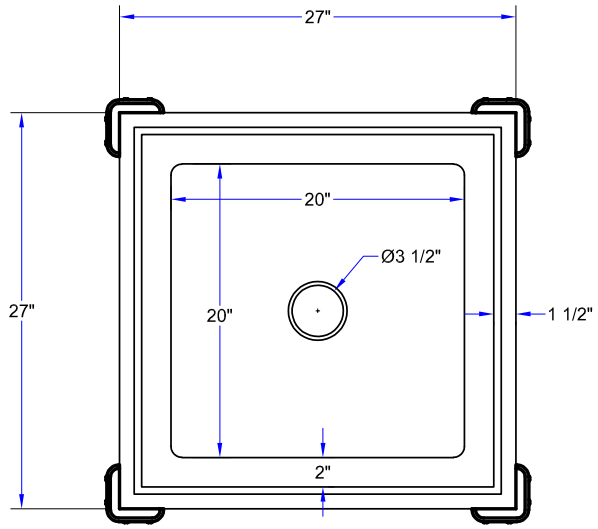
MODEL	QTY
PB-SS-208	

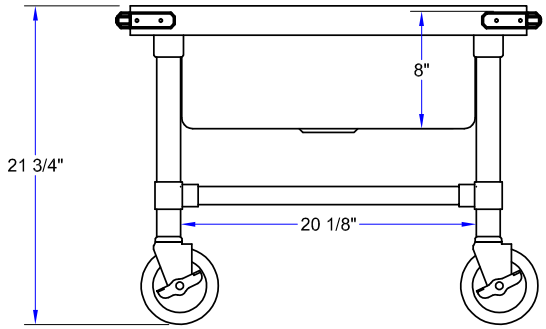
OPTIONAL ACCESSORIES

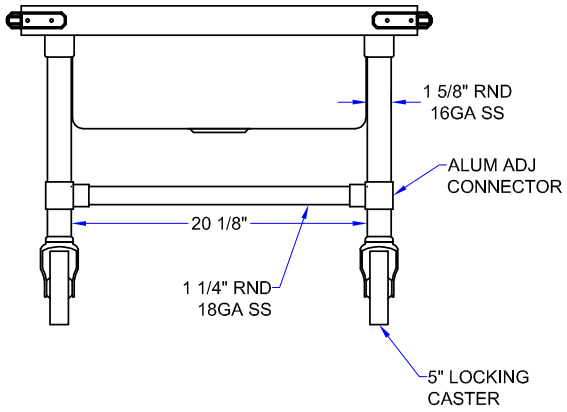
DESCRIPTION	QTY
CHUTE	

602

DETAILED SPECIFICATIONS







MOBILE SOAK SINK

MODEL	BOWL SIZE	DIMENSIONS	WT. (LBS)
PB-SS-208	20" X 20" X 8"	27" X 27" X 21-3/4"	35

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

UNDERCOUNTER REFRIGERATOR

Model: SW27N-U

Natural Refrigerant R-290 Model

27” Undercounter Refrigerator with Solid Door

ENERGY STAR® Qualified Commercial Refrigerator

Stainless steel front, top and end panels, aluminum back and interior.

Project Name:

Model Specified:

Location:

Item No: **Quantity:**

AIA #: **SIS #:**

Options and Accessories

(upcharge and lead times may apply)

Stainless steel interior	Additional epoxy coated steel shelves
Stainless steel back	Stainless steel shelves
Stacking collar	Door locks
Drawers in lieu of doors (consult factory)**	Special electrical requirements (consult factory)
Expansion valve system	

**Two tier: (1) 12 x 20 x 6 pan per drawer

Consult factory for other model configurations, options and accessories.

Standard Model Features

REFRIGERATION SYSTEM

- Performance rated refrigeration system
- Natural, environmentally safe, high efficiency R-290 refrigerant[1]
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, back mounted compressor

CABINET ARCHITECTURE

- 2” non-CFC polyurethane foam insulation
- Smooth, polished chrome door handle
- Spring loaded, self closing door
- Magnetic snap in Santoprene™ door gasket
- Heavy duty, epoxy coated steel shelf
- Completely enclosed, vented and removable case back
- 1 ⅜” diameter plate casters (factory installed)

MODEL FEATURES

- Field rehingeable door
- Electronic control, off cycle defrost
- 2” high, bottom mounted front breather air divider

[1] R-290 refrigerant meets all federal and state regulatory requirements.

WARRANTY 7 Year Parts & Labor 7 Year Compressor

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cubic feet)	7.4 (210 l)
Width, Overall (inches)	27 ½ (699 mm)
Depth, Overall (inches) (including handle & bumpers)	32 3⁄16 (818 mm)
Height, Overall (inches) (including 1 3⁄8" plate casters)	31 13⁄16 (808 mm)
Shelf Area (square feet)	3.5 (0.3 sq m)
No. of Shelves	1
No. of Doors	1
Interior Depth (inches)	See Drawing
Interior Height (inches)	26 ¼ (667 mm)
Interior Width (inches)	24 ½ (622 mm)

REFRIGERANT DATA

Condensing Unit Size (H.P.)	⅕
R-290 Refrigerant Charge (oz)	3.4
Capacity (BTU per hour)*	1390

ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Total Amps (International)	2.5 (1.3)
10 ft. Cord/Plug [attached] (International)	Yes (No)

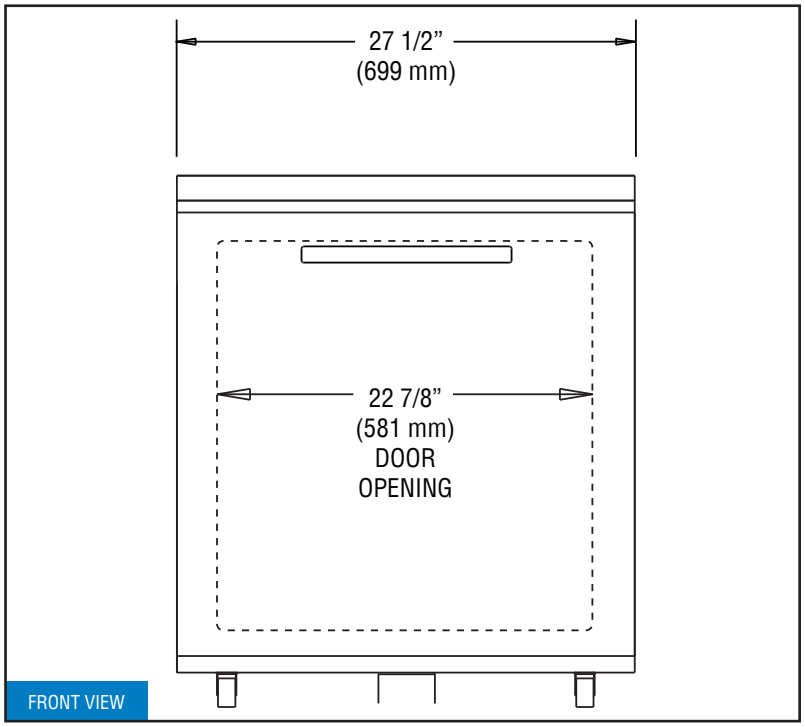
SHIPPING DATA

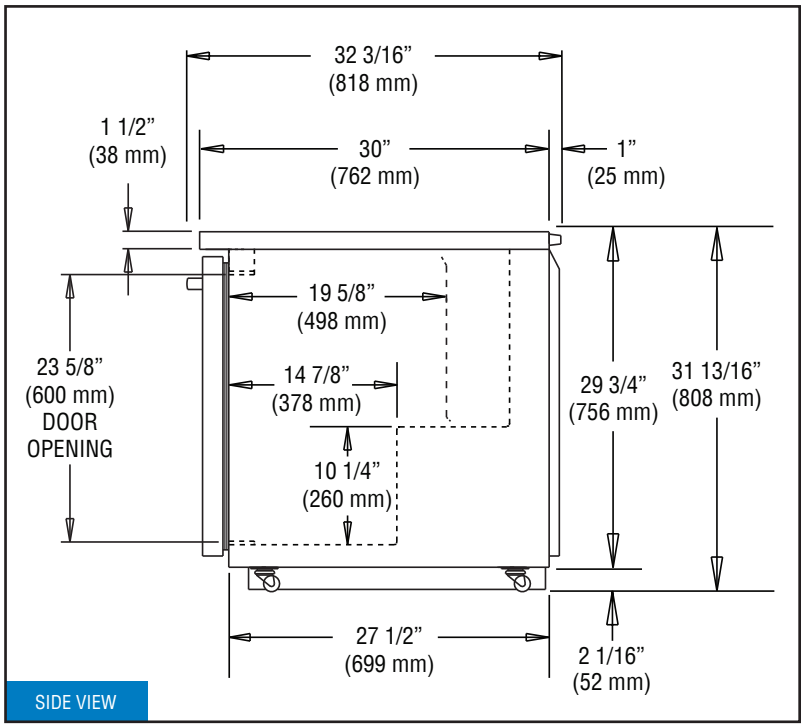
Weight (pounds)	200 (91 kg)
Height - Crated (inches)	43 ¼ (1099 mm)
Width - Crated (inches)	35 ½ (902 mm)
Depth - Crated (inches)	37 ¼ (946 mm)

* Rating @ +25°F evaporator, 90°F ambient
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Equipped with one NEMA-5-15P Plug
(varies by country)

Model Plan Views





NOTE: For proper operation, the area under and in front of the cabinet **must** not be obstructed in any way.

Continental Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.

Intertek

PROUDLY DESIGNED & ASSEMBLED IN THE U.S.A.

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REVISED: 12/3/25

John BOOS® SINCE 1887

SPEC SHEET

"PB-DIS1014-SSLR" PRO-BOWL HAND SINKS

Drop-In, (1) 10"x14"x5" or 10" Deep Bowl w/Side Splashes

FEATURES:

- One Piece Deep Drawn Bowl
- All Sink Bowls Have Large Liberal Radii Corners
- Includes Basket Drain
- Deck Mount Faucet Holes - 4" On-Center

SPECIFICATIONS:

- Bowl: Stainless Steel Tops Are TIG Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Bowl: Type 300 Stainless Steel Polish, Satin Finish
- Bracket: Type 300 Stainless Steel Polish, Satin Finish
- Drain: 3-1/2" Drain Opening, With 1-1/2" NPS Outlet Connection

CERTIFICATIONS:

PB-DISINK101405-SSLR

PB-DISINK101410-P-SSLR

ACCESSORIES

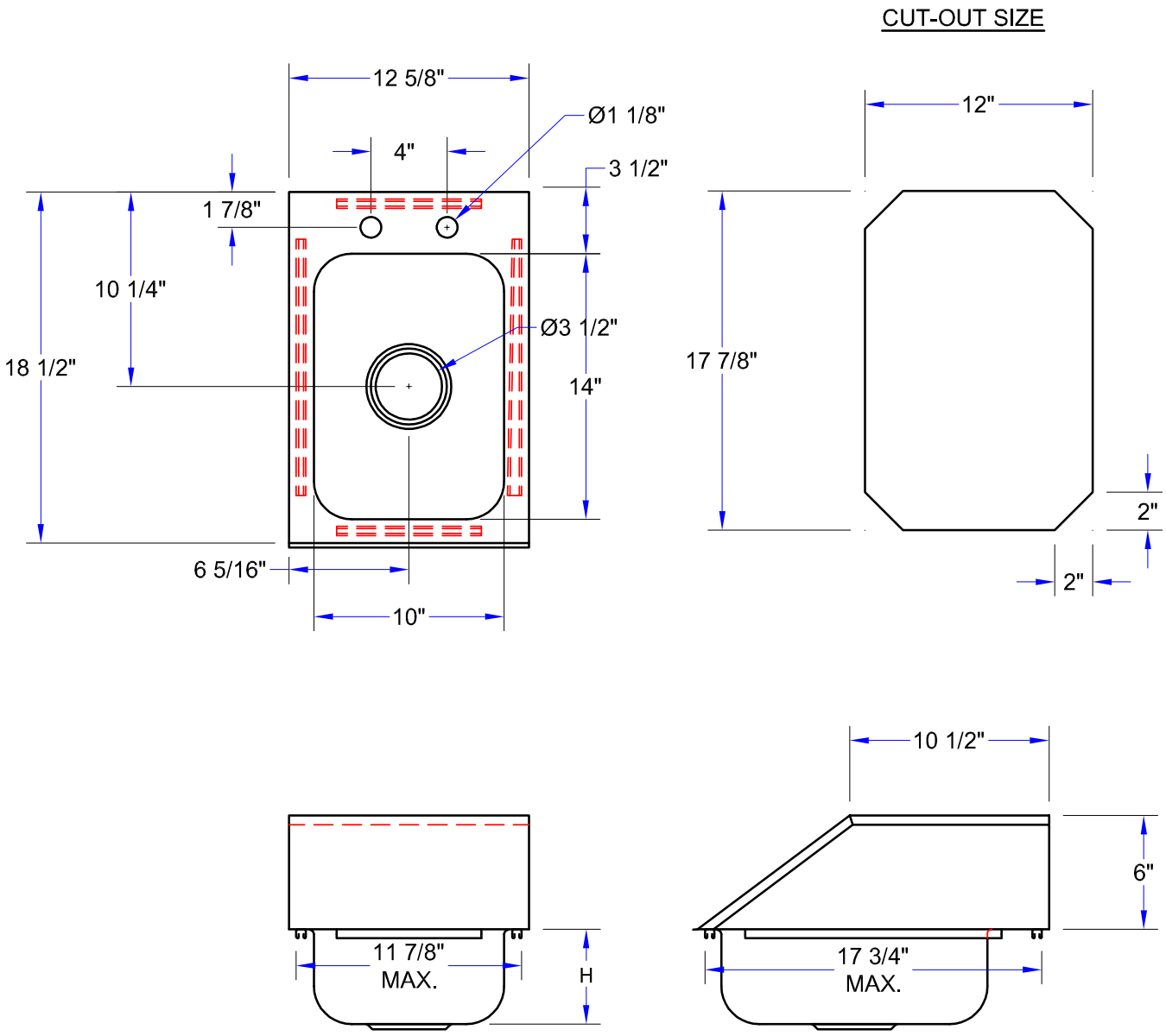
MODEL
Faucets
Side Splash
ADA Wrist Blades
Towel Dispenser
Lever Wastes
Over Flows
P-Traps

"PB-DISINK1014-SSLR" PRO-BOWL HAND SINKS

MODEL	FAUCET	BOWL SIZE (L X W X H)	OVERALL SINK SIZE (L X W X H)	WEIGHT (LBS)
PB-DISINK101405-SSLR	N/A	10"x14"x5"	12-5/8"x18-1/2"x11"	12
PB-DISINK101410-SSLR	N/A	10"x14"x10"	12-5/8"x18-1/2"x16"	15
PB-DISINK101405-P-SSLR	Includes PBF-4-DLF	10"x14"x5"	12-5/8"x18-1/2"x11"	15
PB-DISINK101410-P-SSLR	Includes PBF-4-DLF	10"x14"x10"	12-5/8"x18-1/2"x16"	20

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

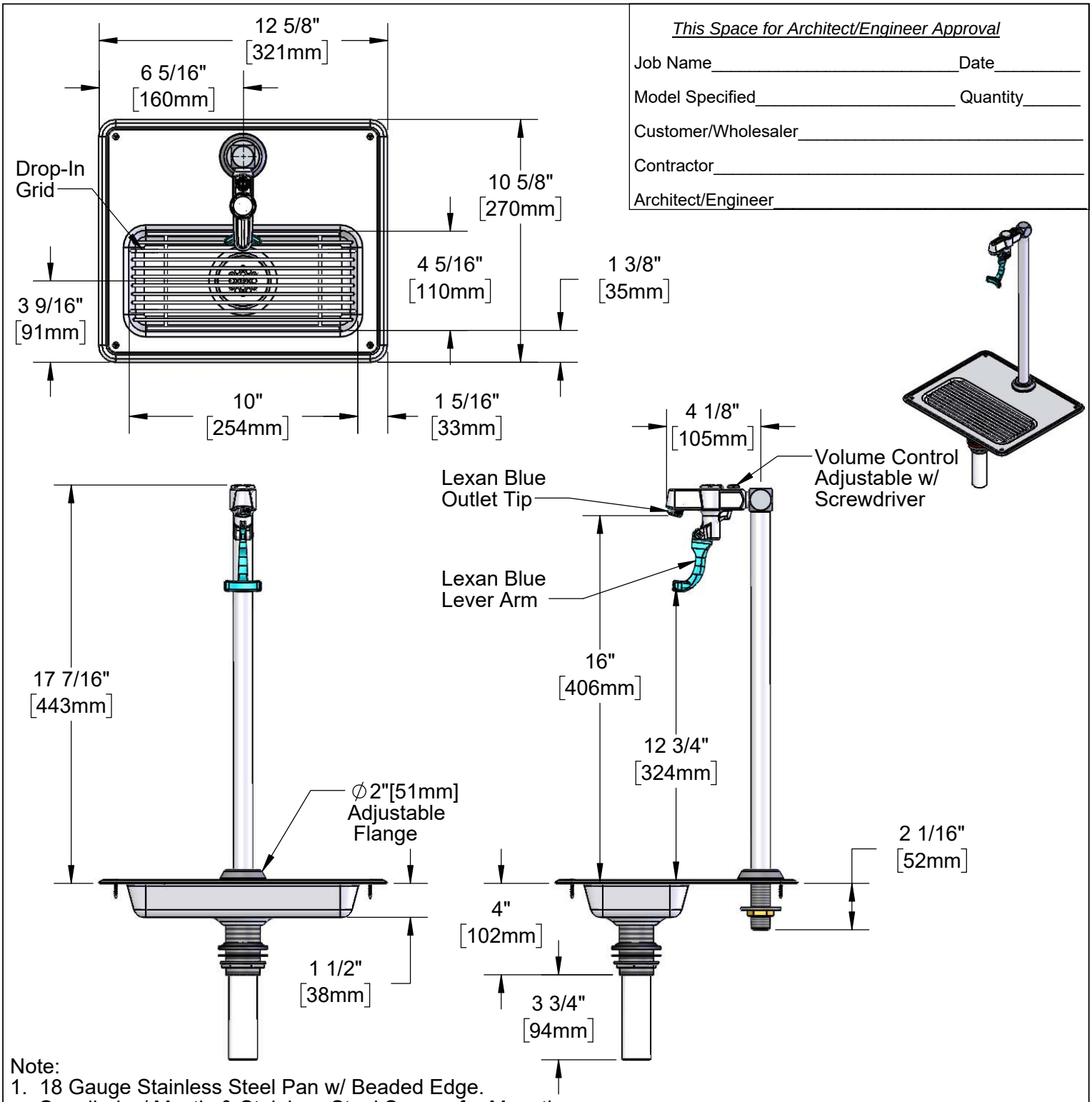
DETAILED SPECIFICATIONS



"PB-DISINK1014-SSLR" PRO-BOWL HAND SINKS

MODEL	FAUCET	BOWL SIZE (L X W X H)	OVERALL SINK SIZE (L X W X H)	WEIGHT (LBS)
PB-DISINK101405-SSLR	N/A	10"x14"x5"	12-5/8"x18-1/2"x11"	12
PB-DISINK101410-SSLR	N/A	10"x14"x10"	12-5/8"x18-1/2"x16"	15
PB-DISINK101405-P-SSLR	Includes PBF-4-DLF	10"x14"x5"	12-5/8"x18-1/2"x11"	15
PB-DISINK101410-P-SSLR	Includes PBF-4-DLF	10"x14"x10"	12-5/8"x18-1/2"x16"	20

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.



This Space for Architect/Engineer Approval

Job Name_____Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____

Note:
1. 18 Gauge Stainless Steel Pan w/ Beaded Edge. Supplied w/ Mastic & Stainless Steel Screws for Mounting.
2. Suggested Cut-Out Size for Pan is 10-1/2" x 5". Customer to Verify Actual Cut Out Needed Prior to Installation.

Model Number

5GF-16P-WS

Product Specifications:

Water Station w/ Pedestal Type Retro Glass Filler, 18 Gauge Stainless Steel Drip Pan, 1/4" Tailpiece for Copper Tubing & 1-1/4" Drain

Product Compliance:

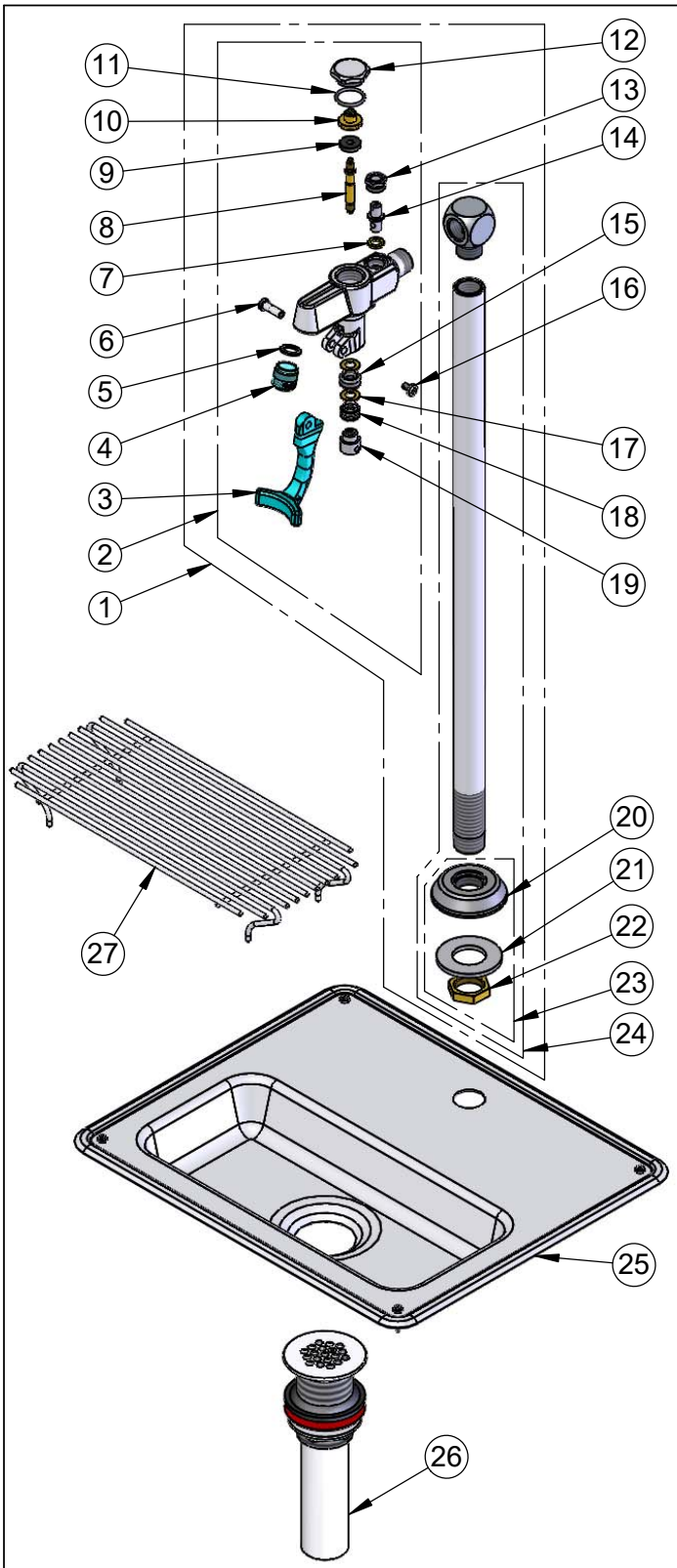
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

equip Foodservice Accessories

equip by T&S

2 Saddleback Cove, P.O. Box 1088
Travelers Rest, South Carolina 29690
Phone: 800.891.4808 Fax: 800.868.0084
equip.tsbrass.com

Drawn: LSA	Checked: MRC	Approved: JHB	Date: 12/10/19	Scale: 1:6	Sheet: 1 of 2



ITEM NO.	SALES NO.	DESCRIPTION
1	5GF-16P	Pedestal Glass Filler
2	5GF-W	Wall Mount Glass Filler
3	001145-45	Lever Arm, Retro Glass Filler
4	003090-45	Outlet Tip, Retro Glass Filler
5	001030-45	Washer, Retro Glass Filler Outlet
6	003198-45	Spray Valve Handle Nut
7	001031-45	Washer, Volume Control
8	000826-20	Stem
9	001094-45	Seat Washer
10	000664-20	Seat Washer Holder
11	001062-45	O-Ring
12	000623-40	Hex Cap
13	000714-25	Nut, Retro Glass Filler Volume Control
14	000834-25	Stem, Retro Glass Filler Volume Control
15	001100-45	Packing Seal
16	003199-45	Spray Valve Handle Screw
17	000974-45	Bonnet Washer
18	000895-45	Spring
19	000752-25	Push Button, Retro Glass Filler
20	000024-40	Adjustable Deck Flange
21	001033-45	Pedestal Washer
22	002954-45	Shank Lock Nut
23	016783-40	Adjustable Deck Flange Repair Kit
24	017269-40	Pedestal Cube Assembly
25	010123-45	Drip Pan
26	010126-45	Drip Pan Drain
27	183F	Drip Pan Grid

Model Number

5GF-16P-WS

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Product Specifications:

Water Station w/ Pedestal Type Retro Glass Filler, 18 Gauge Stainless Steel Drip Pan, 1/4" Tailpiece for Copper Tubing & 1-1/4" Drain

equip Foodservice Accessories

2 Saddleback Cove, P.O. Box 1088
Travelers Rest, South Carolina 29690
Phone: 800.891.4808 Fax: 800.868.0084
equip.tsbrass.com

Drawn: LSA | Checked: MRC | Approved: JHB | Date: 12/10/19 | Scale: NTS | Sheet: 2 of 2

2323 HIGH PERFORMANCE

POST-MIX DROP-IN DISPENSER

FEATURES

Large ice capacity - Ice chest has 80 or 100 lb capacity

Options - Available with 5, 6, or 8 valves (8 valve has 2 ambient syrups and 6 chilled syrups)

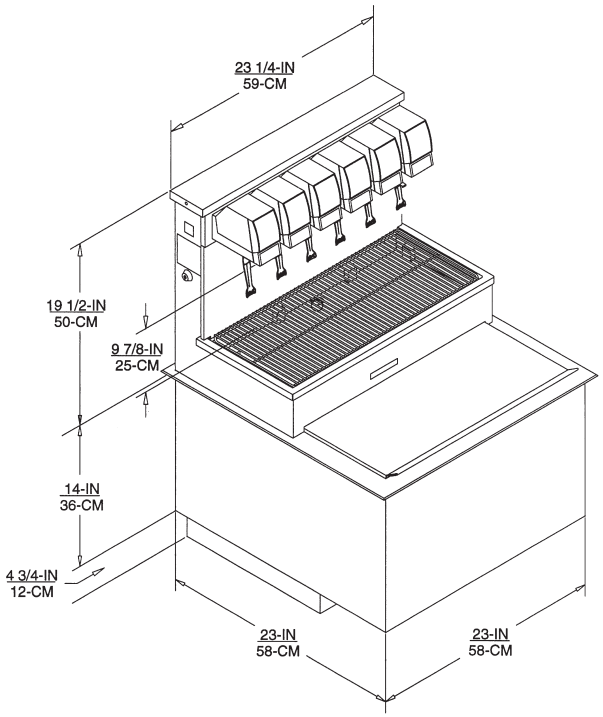
Insulated - Foamed polyurethane insulation

Convenient - Front inlet fitting location

Ease of use - Large, extended drip tray provides extra room for cup staging and is removable for ease in cleaning

Flexibility - High capacity cold plate delivers 5-2-1 carb to non-carb flexibility

Ambient option - Interior syrup connections provide opportunity to bypass syrup cooling if desired



PART NUMBER	DESCRIPTION
631100051	Drop-in dispenser 5 UFB-1™ 2-4 oz sanitary lever valves, 100 lb (45 kg) bin
631100054	Drop-in dispenser 6 UFB-1™ 2-4 oz sanitary lever valves, 80 lb (36 kg) bin
631100056	Drop-in dispenser 6 UFB-1™ 2-4 oz sanitary lever valves, 100 lb (45 kg) bin
631100055	Drop-in dispenser 8 UFB-1™ 2-4 oz sanitary lever valves, 80 lb (36 kg) bin
631100057	Drop-in dispenser 8 UFB-1™ 2-4 oz sanitary lever valves, 100 lb (45 kg) bin
162111002	Drop-in ice chest w/sealed in nine circuit cold plate and slotted rim
162111004	Drop-in ice chest w/sealed in nine circuit cold plate
162111002	Drop-in ice chest without sealed in cold plate
630001218	Cabinet stand for 2323 drop-in dispenser, assembled
630001205	Cabinet stand for 2323 drop-in dispenser, not assembled

TECHNICAL SPECIFICATIONS

TYPE OF VALVES . . . . . **UFB-1™ post-mix**

NUMBER OF VALVES . . . . . **5, 6 or 8**

CUP CLEARANCE . . . . . **9.75" (248 mm)**

CONNECTIONS . . . . . **Water: 0.375" (9.5 mm) barb fitting**
Syrup: 0.375" (9.5 mm) barb fitting

COUNTER TOP CUT OUT . . . . . **23.25" x 23.25" (591 mm x 591 mm)**

DRAIN SIZE . . . . . **0.75" (19.1 mm) flexible hose**

ELECTRICAL REQUIREMENTS . . **120 V / 60 Hz / 1.5 Amps**

SHIPPING WEIGHT . . . . . **335 lb**

AGENCY LISTING . . . . . NSF
Transformer is UL and cUL listed

IN THE U.S.A.
Ph: 800.238.3600
Fax: 800.258.0255

OUTSIDE THE U.S.A.
Ph: 763.488.8200
Email: webmaster@cornelius.com

101 Broadway Street West
Osseo, MN 55369
www.cornelius-usa.com

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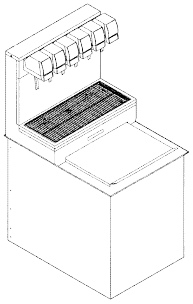
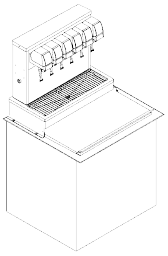
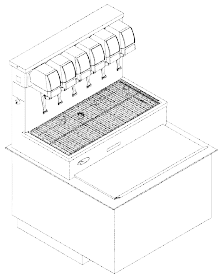
For more information or to place an order, contact your sales representative or authorized distributor.

Effective March 15, 2021

Ice Cooled Dispensers Post-Mix

	Part Number	Description	Cup Clearance	Number of Valves	Ice Bin Capacity	Cut Out (Inches)	Shipping Weight
1522 Drop-In Dispenser Post-Mix 	631100043	CB1522 Drop In, 5 UFB Valves, 2-4 oz., Sanitary Lever, Stainless Steel Tower, No Merchandiser, Carb/Non Carb Manifold: 4-1 15 in x 23 in x 33 in (W x D x H)	9.75 in.	5	60 lbs	15.25 X 23.25	148 lbs
	631100045	CB1522 Drop In, 6 UFB Valves, 2-4 oz., Sanitary Lever, Stainless Steel Tower, No Merchandiser, Cold Plate Circuits: Water 3, Syrup 6, Carb/Non Carb Manifold: 4-1-1 15 in x 23 in x 33 in (W x D x H)	9.75 in.	6	60 lbs	15.25 X 23.25	148 lbs
	631100046	CB1522 Drop In, 6 UFB Valves, 2-4 oz., Sanitary Lever, Stainless Steel Tower, No Merchandiser, Cold Plate Circuits: Water 3, Syrup 6, Carb/Non Carb Manifold: 4-1-1 15 in x 23 in x 37 in (W x D x H)	9.75 in.	6	75 lbs	15.25 X 23.25	155 lbs
1722 Drop-In Dispenser Post-Mix 	631100047	CB1722 Drop In, 6 UFB Valves, 2-4 oz., Sanitary Lever, Stainless Steel Tower, No Merchandiser, Cold Plate Circuits: Water 3, Syrup 6, Carb/Non Carb Manifold: 4-1-1 22 in x 16 in x 38 in (W x D x H)	9.75 in.	6	85 lbs	16.25 X 22.25	155 lbs
2323 Drop-In Dispenser Post-Mix 	631100049	CB2323 Drop In, 6 UFB Valves, 2-4 oz., Sanitary Lever, Stainless Steel Tower, No Merchandiser, Carb/Non Carb Manifold: 5-1 23 in x 23 in x 33 in (W x D x H)	9.75 in.	6	80 lbs	23.25 X 23.25	225 lbs
	631100050	CB2323 Drop In, 8 UFB Valves, Sanitary Lever, 2-4 oz., Stainless Tower, No Merchandiser, Carb/Non Carb Manifold: 6 chilled syrups and 2 ambient syrups. 23 in x 23 in x 33 in (W x D x H)	9.75 in.	8	80 lbs	23.25 X 23.25	225 lbs
	631100055	CB2323 Drop In, 8 UFB Valves, 2-4 oz., Sanitary Lever, Stainless Steel Tower, No Merchandiser, Carb/Non Carb Manifold: 5-2-1 23 in x 23 in x 33 in (W x D x H)	9.75 in.	8	80 lbs	23.25 X 23.25	225 lbs
	631100057	CB2323 Drop In, 8 UFB Valves, 2-4 oz., Sanitary Lever, Stainless Steel Tower, No Merchandiser, Carb/Non Carb Manifold: 5-2-1 23 in x 23 in x 37 in (W x D x H)	9.75 in.	8	100 lbs	23.25 X 23.25	225 lbs

SPEC SHEET

"4DCO4" DISH STORAGE CABINETS

Heavy Duty - 14GA, 15" or 18" Wide

FEATURES:

- Dish Cabinet w/Open Base, 18" Depth
  Buffet Cabinet w/Open Base, 15" Depth
- Flat Top With 1-1/2" Stallion Edge On Front And 90 Degree Bend Down On Side Edge For Table Line Up
- Top Is Sound Deadened
- Stainless Steel Legs With Adjustable Bullet Foor
- Fixed Mid Shelf
- Shipped Standard Welded Set Up

SPECIFICATIONS:

- Top: 14GA Type 300 Stainless Steel w/#4 Polish Satin Finish
- Body: 18GA Type 400 Stainless Steel
- Legs: Stainlesss Steel w/Adjustable Bullet Feet

CERTIFICATIONS:

4DCO4-1548

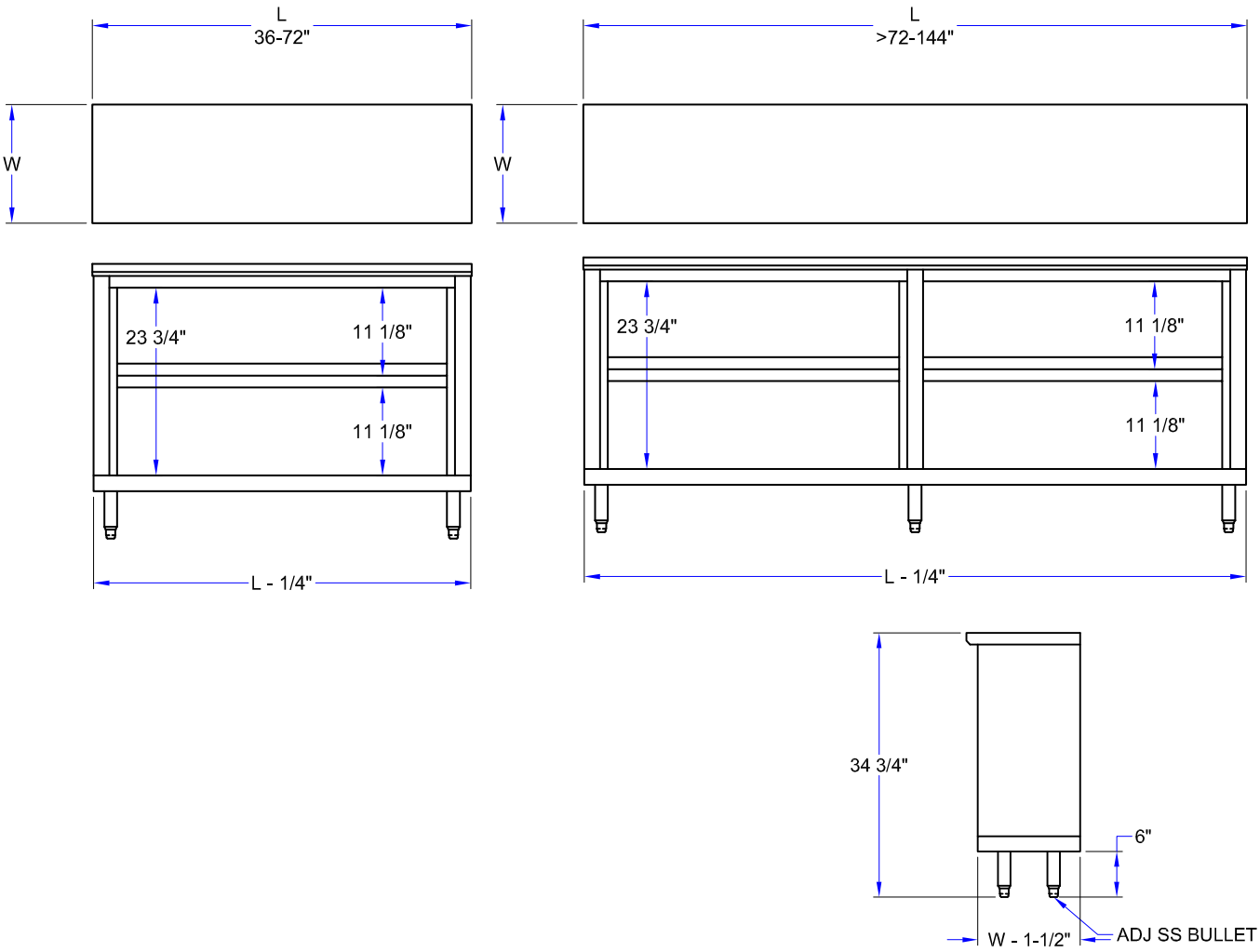
"4DCO4" HEAVY DUTY DISH STORAGE CABINETS

MODEL	SIZE (L X W X H)	WEIGHT (LBS)
4DCO4-1548	48"x15"x34-3/4"	115
4DCO4-1560	60"x15"x34-3/4"	139
4DCO4-1572	72"x15"x34-3/4"	176
4DCO4-1584 *	84"x15"x34-3/4"	194
4DCO4-1596 *	96"x15"x34-3/4"	221
4DCO4-15108 *	108"x15"x34-3/4"	244
4DCO4-15120 *	120"x15"x34-3/4"	264
4DCO4-15132 *	132"x15"x34-3/4"	289
4DCO4-15144 *	144"x15"x34-3/4"	311
4DCO4-1848	48"x18"x34-3/4"	127
4DCO4-1860	60"x18"x34-3/4"	151
4DCO4-1872	72"x18"x34-3/4"	175
4DCO4-1884 *	84"x18"x34-3/4"	216
4DCO4-1896 *	96"x18"x34-3/4"	238
4DCO4-18108 *	108"x18"x34-3/4"	263
4DCO4-18120 *	120"x18"x34-3/4"	289
4DCO4-18132 *	132"x18"x34-3/4"	315
4DCO4-18144 *	144"x18"x34-3/4"	340

***84"-144" LENGTH INCLUDE CENTER SUPPORT WALL**

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



"4DCO4" HEAVY DUTY DISH STORAGE CABINETS

MODEL	SIZE (L X W X H)	WEIGHT (LBS)
4DCO4-1548	48"x15"x34-3/4"	115
4DCO4-1560	60"x15"x34-3/4"	139
4DCO4-1572	72"x15"x34-3/4"	176
4DCO4-1584 *	84"x15"x34-3/4"	194
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4DCO4-1848	48"x18"x34-3/4"	127
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4DCO4-18108 *	108"x18"x34-3/4"	263
4DCO4-18120 *	120"x18"x34-3/4"	289
4DCO4-18132 *	132"x18"x34-3/4"	315
4DCO4-18144 *	144"x18"x34-3/4"	340

***84"-144" LENGTH INCLUDE CENTER SUPPORT WALL**

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

Certifications:

PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	11400

SERVING STATIONS

DROP-IN WRAPPED COLDWALL COLD PAN MODELS RCP

Self-contained, wrapped coldwall drop-in refrigerated cold display pan with one piece stainless steel interior and top. Drain, and ball valve provided. Environmental safe R-290 refrigeration system is SNAP compliant (0) ozone depletion (ODP) and (3) global warming potential (GWP). Includes precise temperature electronic control and cordset for 115v operation. Top opening is constructed using wrapped refrigeration with foamed in place urethane insulation. Meets NSF Std. #7 for holding 41˚F. product temperatures.

SHORT FORM SPEC: Randell RCP series drop-in refrigerated cold pan with recessed pan holding. Top and interior to be 18 gauge stainless steel standard with adapter bars and 1" drain with ball valve. Insulated with CFC free foamed in place polyurethane insulation. Electronically controlled R290 refrigeration system is suspended below body on swivel base corrosion resistant framework and provided with dual air movement louvered panel.

Model RCP-4 shown

AVAILABLE MODELS:

- ☐ RCP-1
- ☐ RCP-2
- ☐ RCP-3
- ☐ RCP-4
- ☐ RCP-5
- ☐ RCP-6
- ☐ RCP-7
- ☐ RCP-8
- ☐ RCP-9
- ☐ RCP-2N
- ☐ RCP-3N
- ☐ RCP-4N

STANDARD FEATURES:

- Swivel base condensing unit allows for front or side location of the single air intake/exhaust louver (model RCP-1 is not available with rotating compressor housing
- Exclusive easy mount system
- Self-contained, wrapped refrigeration system with electronic control, system utilizes "CFC free", R-290 refrigerant
- Meets 1998 NSF Std. #7 - holds 41°F product temperatures
- All stainless steel top and coved corner interior
- Drain and ball valve provided
- Foamed in place, "CFC free" urethane insulation
- One dual air movement louver provided
- 9' corset for 120V plug-in operation
- Self-contained, refrigerated unit for cold display without ice
- SNAP compliant (0) ozone depletion (ODP) and (3) global warming potential (GWP)
- Easy installation with sliding duct, louver and hold down brackets

CABINET EXTERIOR: Top and coved corner interior to be constructed of 18 gauge stainless steel. Exterior body to be corrosion resistant steel. Condensing unit mounted on corrosion resistant framework, suspended below unit body. (1) stainless steel louver panel provided for field installation in counter.

UNIT INTERIOR: Interior fitted with 1" drain at one end. Supplied with ball valve. Insulated with CFC free, foamed in place polyurethane. Recessed, stainless steel ledge provided for supporting pans, adaptor bars included.

REFRIGERATION: SNAP compliant (0) ozone depletion (ODP) and (3) global warming potential (GWP), R-290 refrigeration system to be wrapped refrigeration construction. Condensing unit, and electronic control for operator adjust-ability mounted on corrosion resistant framework, suspended below the unit body. 8' cordset (NEMA 5-15P) supplied for 115V operation.

OPTIONS/ACCESSORIES:

- ☐ Adaptor bars
- ☐ Remote on/off switch
- ☐ Custom size

ADDITIONAL RESOURCES:

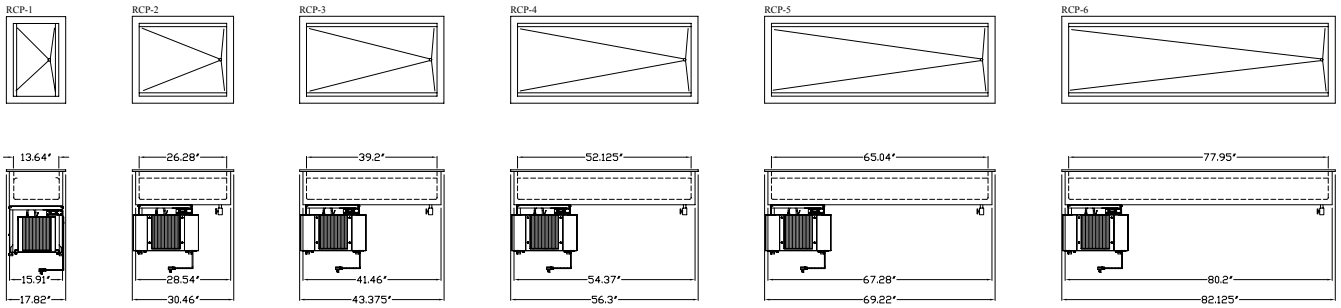
Request A Quote

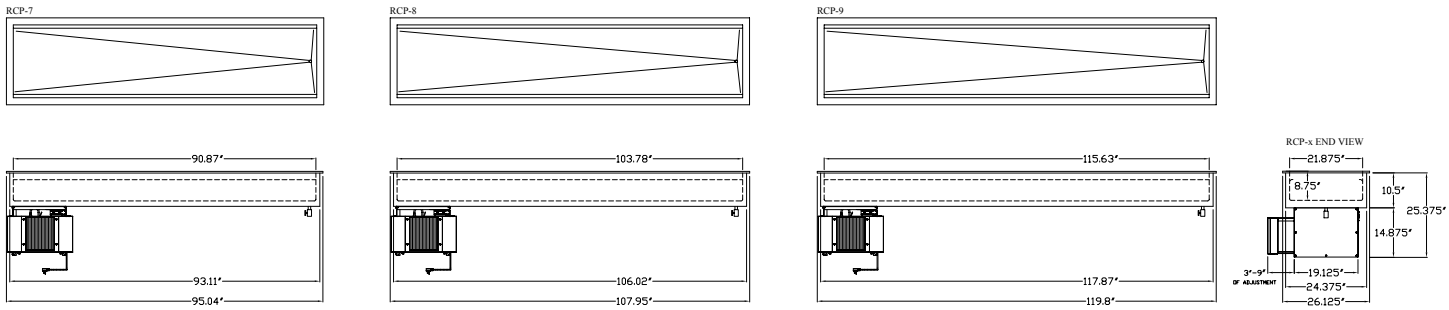
Sales Tools

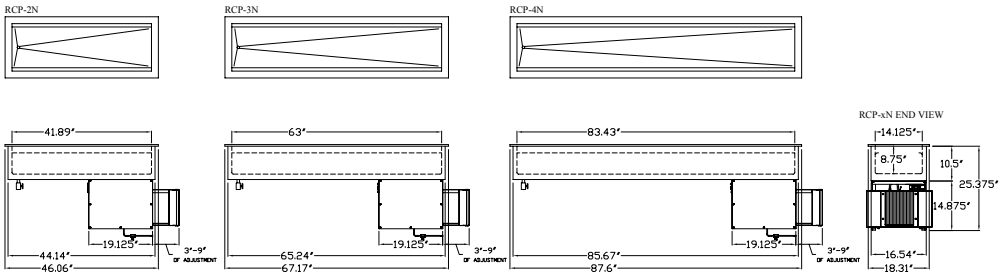
Find A Rep

Serving Stations
PPSPEC0055 RevJ
08/23

RCP







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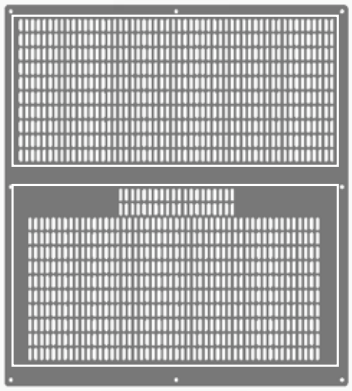
Information known to be correct at time of creation. Please reference our website for the most updated product information and specifications.

randell

RCP

Model	Length	Width	Pan Capacity 12" x 20"	Cutout Dim		HP	Volts	AMPS	NEMA	Ship WT (lbs)
				Length	Width					
RCP-1	17.82"	26"	1	16.5"	24.75"	1/4	115/60/1	3.5	5-15P	110
RCP-2	30.5"	26"	2	29"	24.75"	1/4	115/60/1	3.5	5-15P	140
RCP-3	43.375"	26"	3	42"	24.75"	1/4	115/60/1	3.5	5-15P	175
RCP-4	56.25"	26"	4	54.75"	24.75"	1/4	115/60/1	3.5	5-15P	210
RCP-5	69.25"	26"	5	67.75"	24.75"	1/4	115/60/1	3.5	5-15P	245
RCP-6	82.125"	26"	6	80.75"	24.75"	1/4	115/60/1	3.5	5-15P	280
RCP-7	95"	26"	7	93.75"	24.75"	1/3	115/60/1	5.6	5-15P	315
RCP-8	108"	26"	8	106.5"	24.75"	1/3	115/60/1	5.6	5-15P	350
RCP-9	120"	26"	9	118.5"	24.75"	1/3	115/60/1	5.6	5-15P	385
RCP-2N	46"	18.31"	2	44.75"	17"	1/4	115/60/1	3.5	5-15P	140
RCP-3N	67.17"	18.31"	3	65.75"	17"	1/4	115/60/1	3.5	5-15P	175
RCP-4N	87.6"	18.31"	4	86"	17"	1/4	115/60/1	3.5	5-15P	210

Exhaust side



Air Intake side

Exhaust

Total Exhaust Area = 88.7 in²
Exhaust Area slots : 10 x 54 = 540 slots
Perforation size : 0.75 in x .22 in (19 mm x 5.5mm)

Air Intake

Total Air Intake Area = 88.7 in²
Air Intake Area : 10 x 50 & 2 x 20 = 540 slots
Perforation Size : 0.75 in x .22 in (19 mm x 5.6 mm)

See operators manual for RCP-1 installation requirements.

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Information known to be correct at time of creation. Please reference our website for the most updated product information and specifications.

SPEC SHEET

"OSE26F" OVERSHELVES - ECONOMY SERIES

Double Tier, 16GA w/Flat Top

FEATURES:

- Stainless Steel Shelf With Stallion Safety Edge On Front And Rear
- 16GA, Type 300 Stainless Steel With #4 Polish, Satin Finish
- Uprights Are 1" O.D. Round 18GA Tubing, Type 300 Stainless Steel With #4 Polish, Satin Finish
- Rear Or Center Mount (Please Specify)
- Single Overshelves Are Mounted 18" Above Table Top
- Double Overshelves Are Mounted 12" Above First Shelf
- Overshelves Feature Knockdown Setup
- All Models Are Approved By The National Sanitation Foundation

SPECIFICATIONS:

- Stainless Steel Overshelves Are TIG Welded
- Exposed Welds Are Polished To Match Adjacent Surfaces
- Shelf: 16GA, Type 300 Stainless Steel, #4 Polish, Satin Finish
- Uprights: 1" Round O.D., 18GA Type 300 Tubular Stainless Steel #4 Polish, Satin Finish
- Heat Lamp Provision: OSEHLP-6XX 6=Width Of Provision, XX=Nominal Length Of Shelf

CERTIFICATIONS:

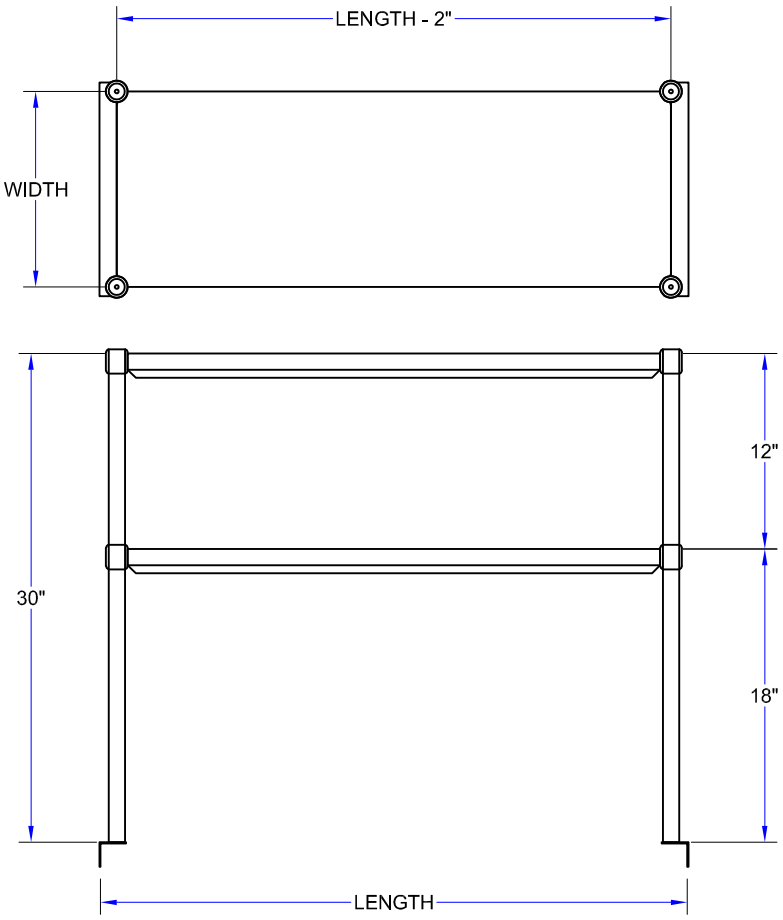
OSE26FK-1248

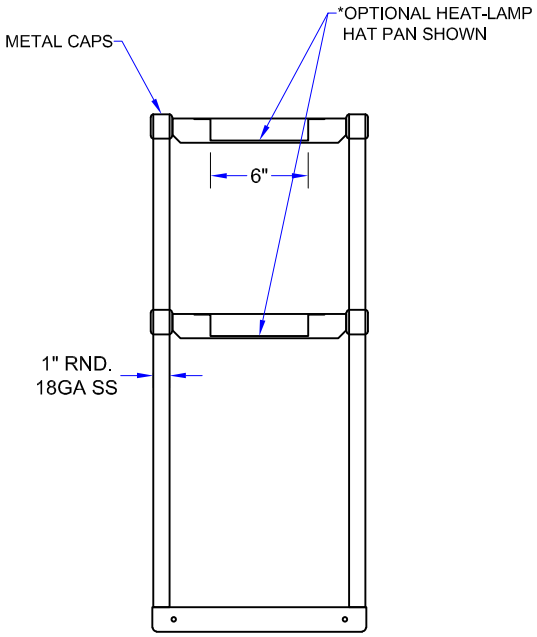
"OSE26F" OVERSHELVES - ECONOMY SERIES

LENGTH (L)	12" WIDTH	WT (LBS)	18" WIDTH	WT (LBS)
36"	**OSE26FK-1236**	24	**OSE26FK-1836**	36
48"	**OSE26FK-1248**	31	**OSE26FK-1848**	44
60"	**OSE26FK-1260**	37	**OSE26FK-1860**	52
72"	**OSE26FK-1272**	43	**OSE26FK-1872**	55
84"	**OSE26FK-1284**	49	**OSE26FK-1884**	70
96"	**OSE26FK-1296**	55	**OSE26FK-1896**	80
108"	**OSE26FK-12108**	61	**OSE26FK-18108**	88
120"	**OSE26FK-12120**	71	**OSE26FK-18120**	98
132"	**OSE26FK-12132**	79	**OSE26FK-18132**	106
144"	**OSE26FK-12144**	89	**OSE26FK-18144**	114

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS





"OSE26F" OVERSHELVES - ECONOMY SERIES

LENGTH (L)	12" WIDTH	WT (LBS)	18" WIDTH	WT (LBS)
36"	**OSE26FK-1236**	24	**OSE26FK-1836**	36
48"	**OSE26FK-1248**	31	**OSE26FK-1848**	44
60"	**OSE26FK-1260**	37	**OSE26FK-1860**	52
72"	**OSE26FK-1272**	43	**OSE26FK-1872**	55
84"	**OSE26FK-1284**	49	**OSE26FK-1884**	70
96"	**OSE26FK-1296**	55	**OSE26FK-1896**	80
108"	**OSE26FK-12108**	61	**OSE26FK-18108**	88
120"	**OSE26FK-12120**	71	**OSE26FK-18120**	98
132"	**OSE26FK-12132**	79	**OSE26FK-18132**	106
144"	**OSE26FK-12144**	89	**OSE26FK-18144**	114

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Standard Watt Models:

GRAL-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

High Watt Models:

GRAHL-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

Create a deeper holding area with Glo-Ray® Dual Aluminum Infrared Foodwarmers mounted side-by-side, keeping hot food at optimum serving temperatures. The pre-focused heat pattern directs heat from a metal sheathed element across the entire holding surface. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.

Standard features

- Provides even heat distribution – no “cold spots”
- Pre-focused heat maintains safe serving temperatures longer
- Sturdy extruded aluminum housings that do not sag, from 18" to 144" (457 to 3658 mm)
- Metal sheathed heating elements guaranteed against burnout and breakage for two years
- Reflector does not blacken, maintaining a consistent heat pattern
- Coated shatter-resistant incandescent lights enhance product display while safeguarding food from bulb breakage
- Reinforced wire guard provides operator safety without affecting heat distribution
- 3" or 6" (76 or 152 mm) spacer available for in between units for deeper holding area
- Heavy-duty insulation minimizes heat loss
- Optional sneeze guard made of shatterproof, easy-to-clean acrylic provide safe food serving environment
- Additional reflector styles and lower wattage elements also available, please consult factory for more information

NOTE: For multiple circuit control options used with optional Tubular Stand Supports (ATL or NTL), the power supply may need to be located somewhere other than through the Tubular Stand. Consult factory for details.

NOTE: Install Remote Box outside Heat Zone or damage will occur.

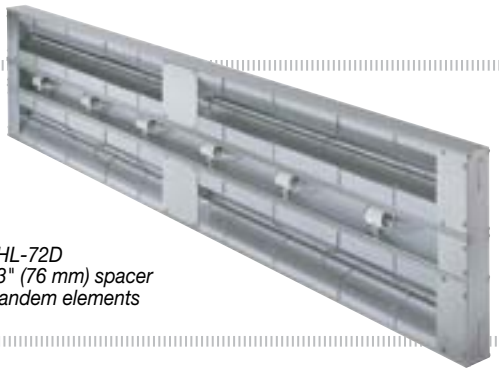
IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.

For operation, location and safety information, please refer to the Installation and Operating Manual.

Project _____

Item # _____

Quantity _____



GRAHL-72D with 3" (76 mm) spacer and tandem elements

Options (available at time of purchase only)

Housing in *Designer* Color or Gloss Finish – clear Anodized Standard)
☐15" (4572 mm) ☐18" (457 mm)
☐Warm Red ☐Black ☐Gray Granite ☐White Granite
☐Navy Blue ☐Hunter Green ☐Antique Copper ☐Radiant Red
☐Glossy Gray ☐Bold Black ☐Gleaming Gold ☐Brilliant Blue

☐Indicator Light (Remote only)

Power Leads – Extended beyond Standard 3' (914 mm) Conduit (specify lead length)
☐1'-5' (305-1525 mm) ☐6'-10' (1829-3048 mm)
☐11'-15' (3352-4572 mm) ☐16'-20' (4877-6096 mm)

Sneeze Guard
☐9.375" (238 mm) – One Side ☐9.375" (238 mm) – Two Sides
☐14" (356 mm) – One Side ☐14" (356 mm) – Two Sides

Bulbs ☐No Bulbs ☐Halogen Bulb in lieu of Display 40 watt (U.S. Canada only)

☐Extra Lamps – Installed (max. two per ft. less one – one per ft. is standard)

Bright Annealed Reflector for Lights
☐3" (76 mm) Spacer ☐6" (152 mm) Spacer

☐No control included

☐Remote Infinite Switches in lieu of Toggle (max. 12.2 amps)

☐Remote Toggle Switches (max. 15 amps)

Remote Box – in *Designer* Color or Gloss Finish – clear Anodized Standard
☐Warm Red ☐Black ☐Gray Granite ☐White Granite
☐Navy Blue ☐Hunter Green ☐Antique Copper
☐Radiant Red ☐Glossy Gray ☐Bold Black ☐Gleaming Gold
☐Brilliant Blue

☐Factory attaches Control Box to Strip Heater (Export only)

Adjustable Tubular Stands (ATL)▼ – not available in *Designer* colors
☐10" (254 mm) ☐14" (356 mm)

Non-Adjustable Tubular Stands (NTL) ▼ – matches housing color – choose clearance below
☐10" (254 mm) ☐12" (305 mm) ☐14" (356 mm) ☐16" (406 mm)

Accessories

Adjustable Angle Brackets (with clearance above unit)
☐1"-2" (25-51 mm) ☐7" (178 mm)

☐Chain Suspension

Chef LED adjustable bulb - must be installed as a pass through - GRAL-xxD must be 15" 381 mm) or higher from surface, GRAHL-xxD must be 18" (457 mm) or higher from surface – bulbs must be rotated down
120V: ☐3000K Similar to warm halogen ☐4000K Similar to cool fluorescent
230V: ☐3000K Similar to warm halogen ☐4000K Similar to cool fluorescent

Non-standard colors are non-returnable

▼ **NOTE:** For multiple circuit control options used with optional Tubular Stand Supports (ATL or NTL), the power supply may need to be located somewhere other than through the Tubular Stand. Consult factory for details.

MADE IN THE USA

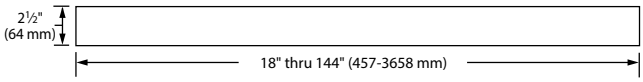
HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (414) 671-6350

www.hatcocorp.com | support@hatcocorp.com | Find a Hatco Rep | Image Library | Document Library | Patents | Chat

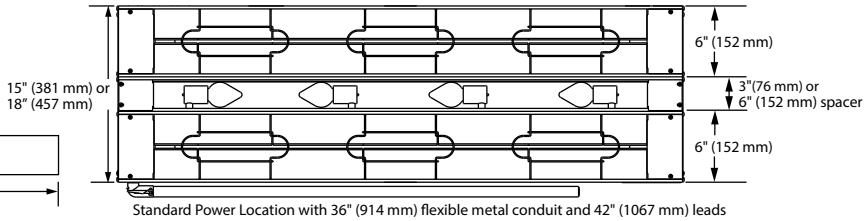
Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Standard Watt: GRAL -18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D
High Watt: GRAHL-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

GRAL-D and GRAHL-D



FRONT VIEW



Standard Power Location with 36" (914 mm) flexible metal conduit and 42" (1067 mm) leads

BOTTOM VIEW

SPECIFICATIONS

Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Dimensions: with 3" (76 mm) Spacer: 18" - 144" W x 15" D x 2.5" H (457 - 3658 x 381 x 64 mm)
with 6" (152 mm) Spacer: 18" - 144" W x 18" D x 2.5" H (457 - 3658 x 457 x 64 mm)

Shaded areas contain electrical information for international models only.

Standard Watt					High Watt					Both Models		
Model	Volts	Watts	Amps	Approx. Ship Weight●	Model	Volts	Watts	Amps	Approx. Ship Weight●	Bulbs	Phase	Width
GRAL-18D	120	620	5.2	14 lbs. (7 kg.)	GRAHL-18D	120	820	6.8	14 lbs. (7 kg.)	2	Single	18" (457 mm)
	120/208		3.4			120/208		4.4				
	120/240		3.1			120/240		3.9				
	200	546	2.7			200	731	3.7			Single	
	220	601	2.7			220	801	3.6				
	220-230 (CE)‡	600-656	2.7-2.9			220-230 (CE)‡	800-874	3.6-3.8				
	230-240 (CE)‡	569-620	2.5-2.6			230-240 (CE)‡	753-820	3.3-3.4				
	240	620	2.6			240	820	3.4				
GRAL-24D	120	820	6.8	16 lbs. (8 kg.)	GRAHL-24D	120	1120	9.3	16 lbs. (8 kg.)	2	Single	24" (610 mm)
	120/208		4.4			120/208		5.8				
	120/240		3.9			120/240		5.2				
	200	731	3.7			200	1008	5.0			Single	
	220	801	3.6			220	1101	5.0				
	220-230 (CE)‡	800-874	3.6-3.8			220-230 (CE)‡	1100-1202	5.0-5.2				
	230-240 (CE)‡	753-820	3.3-3.4			230-240 (CE)‡	1029-1120	4.5-4.7				
	240	820	3.4			240	1120	4.7				
GRAL-30D	120	1020	8.5	18 lbs. (9 kg.)	GRAHL-30D	120	1440	12.0	18 lbs. (9 kg.)	2	Single	30" (762 mm)
	120/208		5.3			120/208		7.3				
	120/240		4.8			120/240		6.5				
	200	915	4.6			200	1304	6.5			Single	
	220	1001	4.5			220	1421	6.4				
	220-230 (CE)‡	1000-1093	4.5-4.8			220-230 (CE)‡	1420-1552	6.4-6.7				
	230-240 (CE)‡	937-1020	4.1-4.3			230-240 (CE)‡	1323-1440	5.8-6.0				
	240	1020	4.3			240	1440	6.0				
GRAL-36D	120	1330	11.1	21 lbs. (10 kg.)	GRAHL-36D◢	120	1780	14.8	21 lbs. (10 kg.)	3	Single	36" (914 mm)
	120/208		7.0			120/208		9.2				
	120/240		6.3			120/240		8.2				
	200	1188	5.9			200	1604	8.0			Single	
	220	1301	5.9			220	1751	8.0				
	220-230 (CE)‡	1300-1421	5.9-6.2			220-230 (CE)‡	1750-1913	8.0-8.3				
	230-240 (CE)‡	1221-1330	5.3-5.5			230-240 (CE)‡	1635-1780	7.1-7.4				
	240	1330	5.5			240	1780	7.4				
GRAL-42D	120	1530	12.8	26 lbs. (12 kg.)	GRAHL-42D◢	120	2080	17.3	26 lbs. (12 kg.)	3	Single	42" (1067 mm)
	120/208		8.0			120/208		10.6				
	120/240		7.1			120/240		9.4				
	200	1373	6.9			200	1882	9.4			Single	
	220	1501	6.8			220	2051	9.3				
	220-230 (CE)‡	1500-1640	6.8-7.1			220-230 (CE)‡	2050-2240	9.3-9.7				
	230-240 (CE)‡	1405-1530	6.1-6.4			230-240 (CE)‡	1910-2080	8.3-8.7				
	240	1530	6.4			240	2080	8.7				
GRAL-48D◢	120	1840	15.3	30 lbs. (14 kg.)	GRAHL-48D◢	120	2440	20.3	30 lbs. (14 kg.)	4	Single	48" (1219 mm)
	120/208		9.7			120/208		12.6				
	120/240		8.7			120/240		11.2				
	200	1646	8.2			200	2201	11.0			Single	
	220	1802	8.2			220	2402	10.9				
	220-230 (CE)‡	1800-1967	8.2-8.6			220-230 (CE)‡	2400-2623	10.9-11.4				
	230-240 (CE)‡	1690-1840	7.3-7.7			230-240 (CE)‡	2241-2440	9.7-10.2				
	240	1840	7.7			240	2440	10.2				

● Shipping weight includes packaging, and does not include RMB.
‡ CE approved units for 220–230V utilize a 220V heating system; 230–240V CE units utilize a 240V heating system.
◢ 120V models may require additional switches, (remote only) consult factory for applications.

NOTE: GRAL-D and GRAHL-D models that have multiple voltages listed, such as 120/208 or 120/240 have multiple circuits. For example, a 120/208V unit utilizes 120V for the light circuit and 208V for the heat circuit(s). Consult the electrical diagram supplied with the unit for specific information.

CAUTION: Strip heaters equipped with incandescent lights that require a circuit breaker larger than 20 amps for the heat element must have a separate circuit breaker for the incandescent lights that is 20 amps or less.

Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Standard Watt: GRAL -18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D
High Watt: GRAHL-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

SPECIFICATIONS

Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Dimensions: with 3" (76 mm) Spacer: 18" - 144" W x 15" D x 2.5" H (457 - 3658 x 381 x 64 mm)
with 6" (152 mm) Spacer: 18" - 144" W x 18" D x 2.5" H (457 - 3658 x 457 x 64 mm)

Shaded areas contain electrical information for international models only.

Standard Watt					High Watt					Both Models		
Model	Volts	Watt	Amps	Approx. Ship Weight●	Model	Volts	Watt	Amps	Approx. Ship Weight●	Bulbs	Phase	Width
GRAL-54D/	120	2090	17.4	34 lbs. (16 kg.)	GRAHL-54D/	120	2740	22.8	30 lbs. (14 kg.)	4	Single	54" (1372 mm)
	120/208		10.9			120/208		14.0				
	120/240		9.7			120/240		12.4				
	200	1877	9.4			200	2478	12.4			Single	
	220	2052	9.3			220	2702	12.3				
	220-230 (CE)‡	2050-2240	9.3-9.7			220-230 (CE)‡	2700-2951	12.3-12.8				
	230-240 (CE)‡	1919-2090	8.3-8.7			230-240 (CE)‡	2516-2740	10.9-11.4				
	240	2090	8.7			240	2740	11.4				
GRAL-60D/	120	2400	20.0	35 lbs. (16 kg.)	GRAHL-60D/	120	3100	25.8	35 lbs. (16 kg.)	5	Single	60" (1524 mm)
	120/208		12.6			120/208		16.0				
	120/240		11.3			120/240		14.2				
	200	2150	10.8			200	2797	14.0			Single	
	220	2352	10.7			220	3052	13.9				
	220-230 (CE)‡	2350-2569	10.7-11.2			220-230 (CE)‡	3050-3334	13.9-14.5				
	230-240 (CE)‡	2204-2400	9.6-10.0			230-240 (CE)‡	2847-3100	12.4-12.9				
	240	2400	10.0			240	3100	12.9				
GRAL-66D/	120	2620	21.8	37 lbs. (17 kg.)	GRAHL-66D/~	120	3420	28.5	38 lbs. (18 kg.)	5	Single	66" (1676 mm)
	120/208		13.7			120/208		17.5				
	120/240		12.2			120/240		15.5				
	200	2353	11.8			200	3093	15.5			Single	
	220	2572	11.7			220	3372	15.3				
	220-230 (CE)‡	2570-2809	11.7-12.2			220-230 (CE)‡	3370-3683	15.3-16.0				
	230-240 (CE)‡	2406-2620	10.5-11.0			230-240 (CE)‡	3141-3420	13.7-14.3				
	240	2620	10.9			240	3420	14.3				
GRAL-72D/	120	2910	24.3	41 lbs. (19 kg.)	GRAHL-72D/~	120	3810	31.8	41 lbs. (19 kg.)	6	Single	72" (1829 mm)
	120/208		15.3			120/208		19.6				
	120/240		13.6			120/240		17.4				
	200	2608	13.0			200	3440	17.2			Single	
	220	2853	13.0			220	3753	17.1				
	220-230 (CE)‡	2850-3115	13.0-13.5			220-230 (CE)‡	3753-4101	17.1-17.8				
	230-240 (CE)‡	2673-2910	11.6-12.1			230-240 (CE)‡	3499-3810	15.2-15.9				
	240	2910	12.1			240	3810	15.9				
GRAL-84D/~	120	3420	28.5	50 lbs. (23 kg.)	GRAHL-84D/°°	120	4520	37.7	50 lbs. (23 kg.)	7	Single	84" (2134 mm)
	120/208		17.9			120/208		23.2				
	120/240		16.0			120/240		20.6				
	200	3065	15.3			200	4082	20.4			Single	
	220	3353	15.2			220	4453	20.2				
	220-230 (CE)‡	3350-3662	15.2-15.9			220-230 (CE)‡	4453-4867	20.2-21.2				
	230-240 (CE)‡	3141-3420	13.7-14.3			230-240 (CE)‡	4151-4520	18.0-18.8				
	240	3420	14.3			240	4520	18.8				
GRAL-96D/~	120	3930	32.8	56 lbs. (24 kg.)	GRAHL-96D/°°	120	5280	44.0	54 lbs. (25 kg.)	8	Single	96" (2438 mm)
	120/208		20.6			120/208		27.1				
	120/240		18.4			120/240		24.0				
	200	3523	17.6			200	4771	23.9			Single	
	220	3853	17.5			220	5203	23.7				
	220-230 (CE)‡	3853-4212	17.5-18.3			220-230 (CE)‡	5203-5687	23.7-24.7				
	230-240 (CE)‡	3609-3930	15.7-16.4			230-240 (CE)‡	4849-5280	21.1-22.0				
	240	3930	16.4			240	5280	22.0				
GRAL-108D/°°	120	4240	35.3	59 lbs. (27 kg.)	GRAHL-108D/°°	120	5540	46.2	59 lbs. (27 kg.)	9	Single	108" (2743 mm)
	120/208		22.3			120/208		28.5				
	120/240		19.9			120/240		25.3				
	220	4154	18.9			220	5454	24.8			Single	
	220-230	4154-4540	18.9-19.7			220-230	5454-5961	24.8-26.0				
	230-240	3894-4240	16.9-17.7			230-240	5088-5540	22.1-23.1				
	240	4240	17.7			240	5540	23.1				
GRAL-120D/°°	120	4800	40	66 lbs. (30 kg.)	GRAHL-120D/°°	120	6200	51.7	66 lbs. (30 kg.)	10	Single	120" (3048 mm)
	120/208		25.2			120/208		31.9				
	120/240		22.5			120/240		28.3				
	220	4704	21.4			220	6104	27.7			Single	
	220-230	4704-5742	21.4-25.0			220-230	6104-6672	27.7-29.0				
	230-240	4408-4800	19.2-20.0			230-240	5694-6200	24.8-25.8				
	240	4800	20.0			240	6200	25.8				

● Shipping weight includes packaging, and does not include RMB.
/ 120V models may require additional switches, (remote only) consult factory for applications.
‡ CE approved units for 220–230V utilize a 220V heating system; 230–240V CE units utilize a 240V heating system.
~ 120V models with infinite switch require tandem (end-to-end) elements, consult factory for applications.
°° Glo-Ray models 108"–144" (2743-3658 mm) and 120V models of GRAH(L)-84D and GRAH(L)-96D contain tandem (end-to-end) elements that may be individually controlled.

NOTE: GRAL-D and GRAHL-D models that have multiple voltages listed, such as 120/208 or 120/240 have multiple circuits.
For example, a 120/208V unit utilizes 120V for the light circuit and 208V for the heat circuit(s). Consult the electrical diagram supplied with the unit for specific information.

CAUTION: Strip heaters equipped with incandescent lights that require a circuit breaker larger than 20 amps for the heat element must have a separate circuit breaker for the incandescent lights that is 20 amps or less.

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Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Standard Watt: GRAL -18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D
High Watt: GRAHL-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

SPECIFICATIONS

Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Dimensions: with 3" (76 mm) Spacer: 18" - 144" W x 15" D x 2.5" H (457 - 3658 x 381 x 64 mm)
with 6" (152 mm) Spacer: 18" - 144" W x 18" D x 2.5" H (457 - 3658 x 457 x 64 mm)

Shaded areas contain electrical information for international models only.

Standard Watt					High Watt					Both Models		
Model	Volts	Watt	Amps	Approx. Ship Weight[a]	Model	Volts	Watt	Amps	Approx. Ship Weight[a]	Bulbs	Phase	Width
GRAL-132D[b,c,d,e]	120	5300	44.2	73 lbs. (34 kg.)	GRAHL-132D[d,e]	120	6900	–	73 lbs. (34 kg.)	11	Single	132" (3353 mm)
	120/208		27.8			120/208		35.5				
	120/240		24.8			120/240		31.5				
	220	5195	23.6			220	6795	30.9			Single	
	220-230	5195-5678	23.6-24.7			220-230	6795-7426	30.9-32.3				
	230-240	4868-5300	21.2-22.1			230-240	6337-6900	27.6-28.8				
	240	5300	22.1			240	6900	28.8				
GRAL-144D[b,c,d,e]	120	5820	48.5	80 lbs. (37 kg.)	GRAHL-144D[d,e]	–	7620	–	80 lbs. (37 kg.)	12	Single	144" (3658 mm)
	120/208		30.5			120/208		39.2				
	120/240		27.3			120/240		34.8				
	220	5705	25.9			220	7505	34.1			Single	
	220-230	5705-6235	25.9-27.1			220-230	7505-8203	34.1-35.7				
	230-240	5345-5820	23.2-24.3			230-240	6998-7620	30.4-31.8				
	240	5820	24.3			240	7620	31.8				

[a] Shipping weight includes packaging, and does not include RMB.
[b] 120V models may require additional switches, (remote only) consult factory for applications.
[c] CE approved units for 220–230V utilize a 220V heating system; 230–240V CE units utilize a 240V heating system.
[d] 120V models with infinite switch require tandem (end-to-end) elements, consult factory for applications.
[e] Glo-Ray models 108"–144" (2743-3658 mm) and 120V models of GRAH(L)-84D and GRAH(L)-96D contain tandem (end-to-end) elements that may be individually controlled.

NOTE: GRAL-D and GRAHL-D models that have multiple voltages listed, such as 120/208 or 120/240 have multiple circuits. For example, a 120/208V unit utilizes 120V for the light circuit and 208V for the heat circuit(s). Consult the electrical diagram supplied with the unit for specific information.

CAUTION: Strip heaters equipped with incandescent lights that require a circuit breaker larger than 20 amps for the heat element must have a separate circuit breaker for the incandescent lights that is 20 amps or less.

AMPS

Amps on all models vary based on configuration – please consult factory.

TOGGLE SWITCH

Amps: Max. 15 amps. Location: Chef's left side.

INFINITE SWITCH

Max. 12.2 amps

LEADS

US/Canada: 3' (914 mm) conduit with leads (standard on 120, 120/208 and 120/240 models only) and 6" (152 mm) leads – server's right.

Euro/UK: 6" (152 mm) pigtail leads with no conduit – servers right.

RECOMMENDED MOUNTING HEIGHTS

(Refer to the Installation section of the Manual on the Hatco website)

Standard Watt: 10"-14" (254-356 mm)
High Watt: 14"-18" (356-457 mm)

MINIMUM CLEARANCES

Combustibles

Can not be installed in combustible surroundings

Non-Combustibles

Dual Units with Built-In Switches

Unit to surface below: 10" (254 mm).
Must be installed in pass through area, back wall installation not allowed
Below overshelf: 1" (25 mm) clearance

Dual Units with Remote Switches:

Unit to surface below: 8" (203 mm)
Unit to wall: 3" (76 mm)
Below overshelf: 0" (0 mm) clearance, can be flush to an overshelf.

REMOTE CONTROL ENCLOSURES

Must order one RMB control box per Strip Heater - If RMB2 is used, multiple warmers can be controlled from one box.

Click here to download the RMB Choose Remote Box Excel Spreadsheet
or follow this file path: www.hatcocorp.com > Resources > Choose Remote Box

Model	Width	Toggle Switches
RMB-3	6"(150 mm)	2 maximum
RMB-7	9.375" (239 mm)	4 maximum
RMB-14	14.375" (366 mm)	6 maximum
RMB-16	16.375" (417 mm)	3 maximum
RMB-20	20.375" (518 mm)	4 maximum
RMB2-1R	11" (279 mm)	1 toggle, 1 infinite, 1 relay, 1 indicator light
RMB2-2R	14" (356 mm)	1 toggle, 1 infinite, 2 relays, 1 indicator light

RMB-7L with infinite control

RMB-7D with optional Designer color

RMB-3F with toggle switch and indicator light

PRODUCT SPECS

Dual Infrared Foodwarmers

The Dual Aluminum Infrared Foodwarmer with lights shall be a Glo-Ray®, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Foodwarmer shall be a Glo-Ray Model ... , rated at ... watts, ... volts, single phase, and be ... inches (millimeters) in overall width. The Glo-Ray shall consist of an aluminum housing and include four shelf mounting tabs.

The infrared heating element shall be tubular metal sheathed. The foodwarmer shall be ready for electrical installation. Options and accessories shall include adjustable or non-adjustable tubular stand, angle brackets, suspension chain and fittings, sneeze guard, indicator light, and Chef LED Bulb. All *Designer* Color and Gloss Finishes are anti-microbial paint.

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

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Glastender®

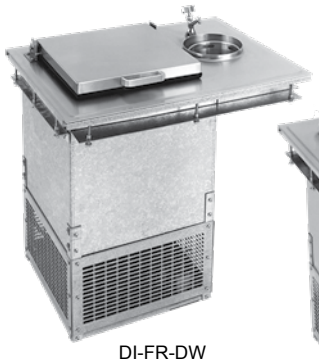
A family company manufacturing in the USA

www.glastender.com

Project: _____	AIA#
Item #: _____ Qty: _____	SIS#
Model #: _____	

Drop-In Ice Cream Freezers

DI-FR	DI-FR, DI-FR-DW, DI-FR36, DI-FR36-FL, DI-FR36-DW or DI-FR36-DW-FL



DI-FR-DW

DI-FR36-FL

Intended for indoor use.

Intertek
EP 5016978
Energy Performance Verified / Rendement Énergétique Vérifié

Intertek
4004503
Conforms to NSF/ANSI STD 7 and UL STD 471
Certified to CSA STD C22.2 No. 120

Intertek

All faucets are NSF/ANSI 372 low lead compliant

Standard Features

- Stainless steel work surface, lid, and interior liner with galvanized steel exterior wrap
- Eco friendly foamed-in-place insulation has zero impact on global warming or ozone depletion
- Available with integral 6″ diameter draining dipper well and faucet
- Eight foot grounded cord and plug provided
- Available sizes for one or two 3-gallon containers
- Refer to reverse side for mounting instructions
- Special angle brackets, U-channels, and mounting bolts provided for easy installation and allows unit to be removed if necessary

NOTE: The standard top lifts up and the special hinges allow the lid to remain open while dipping. A special “flip lid” is available on the models that hold two 3-gallon containers. The flip lid is hinged in the middle and opens from each end. The flip lid models are specified with the suffix ‘-FL’ on the end of the model number.

Specifications

Drains
- 1-1/2″ I.P.S. (when ordered with dipper well). Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer.

Faucet
- Accepts 3/8″ cold water leads (when ordered with dipper well)

Capacities
- DI-FR models holds one 3-gallon container
- DI-FR36 models holds two 3-gallon containers

Product Storage Clearance Dimensions
- DI-FR - 10-1/16″ x 10-1/16″ x 12-1/4″H
- DI-FR36 - 10-1/16″ x 20-1/16″ x 12-1/4″H

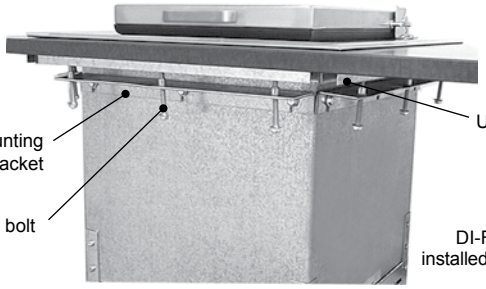
Electrical
- 120V, 1 phase, 60 Hz, 3.5 full load amps
- Dedicated 15 amp circuit is recommended
- Includes 8 foot NEMA 5-15P grounded cord and plug

5-15P

Refrigeration
- 1/4 HP, 0.06 Ton, R290 100g (3.53 oz)
- 1,433 BTU/hr heat rejection

Operating Range
- -5°F (-20°C) to 10°F (-12°C)

Materials
- Stainless steel parts include: work surface, interior liner, lid, and dipper well
- Galvanized steel parts include: exterior wrap and condensing unit base plate



DI-FR shown installed in countertop

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989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

Specifications subject to change without notice. For current specifications please visit our website.

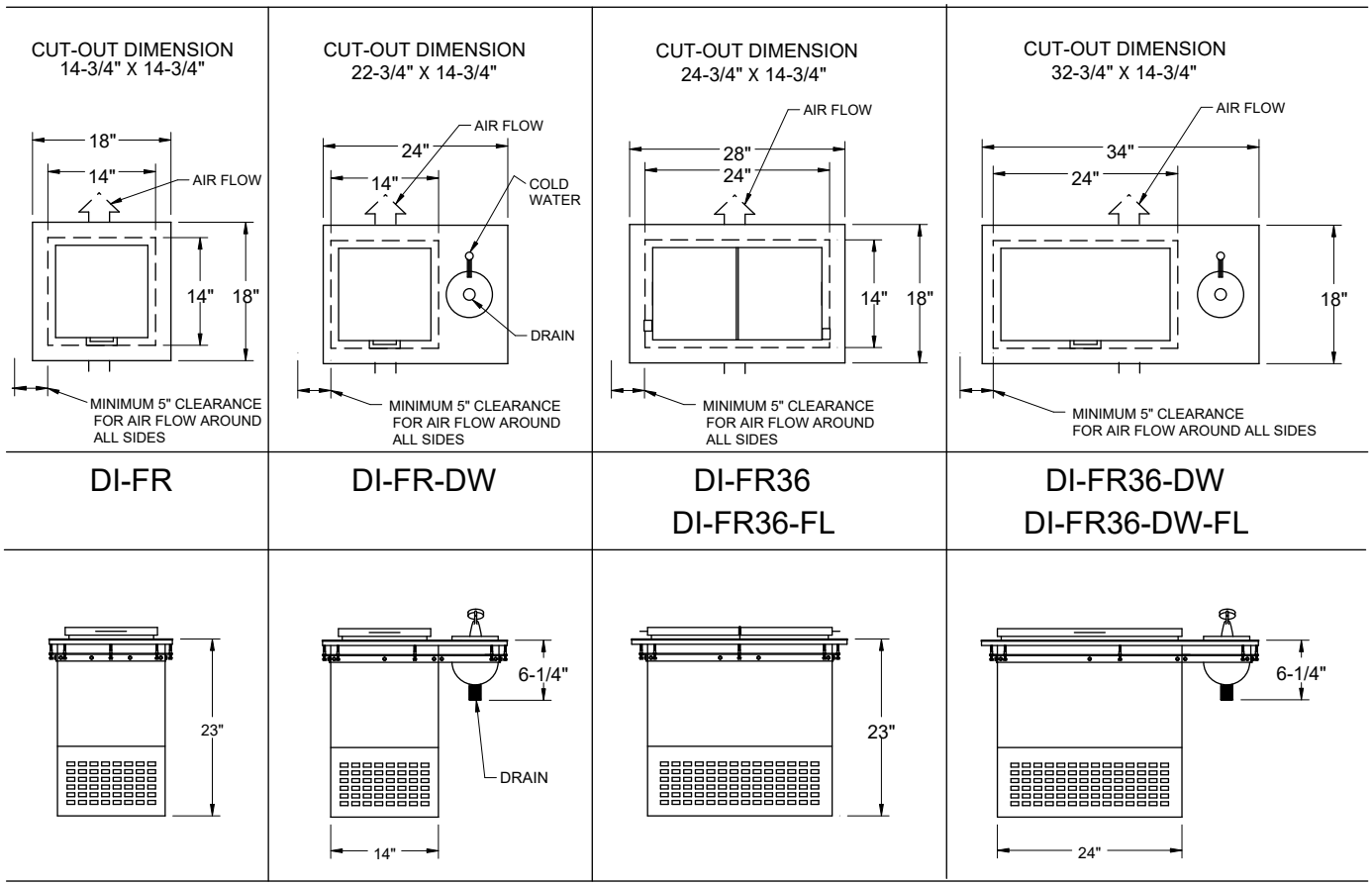
Approval/Notes:

Printed in USA Rev. 03-26-26

Drop-In Ice Cream Freezers

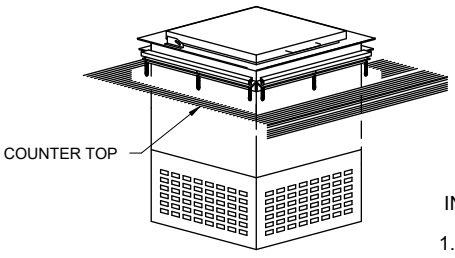
Dimensional Information

PLAN VIEWS

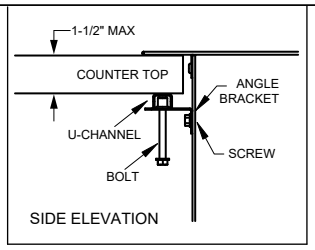


DI-FR	DI-FR-DW	DI-FR36 DI-FR36-FL	DI-FR36-DW DI-FR36-DW-FL

FRONT VIEWS

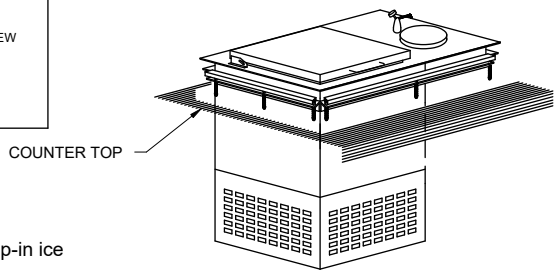


DI-FR



INSTALLATION INSTRUCTIONS

1. Remove angle brackets from drop-in ice cream freezer.
2. Place freezer into appropriate size cut-out for specific model number used.
3. Replace angle brackets, firmly tighten screws.
4. Place U-channels on top of bolts.
5. Tighten each bolt evenly along U-channels.
6. Seal as necessary.



DI-FR-DW

NOTE: THIS UNIT REQUIRES PROPER VENTILATION. AIR FLOW RESTRICTIONS AND/OR LACK OF VENTILATION OF CABINET SPACE WILL CAUSE COMPRESSOR FAILURE AND WILL VOID WARRANTY.
CONDENSER NEEDS 150 CFM OF SUPPLY AIR TO MAINTAIN PROPER OPERATION.

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Printed in USA

APPLICATION:

PRODUCT NAME:
DIPPERWELL FAUCET & SINK ASSEMBLY

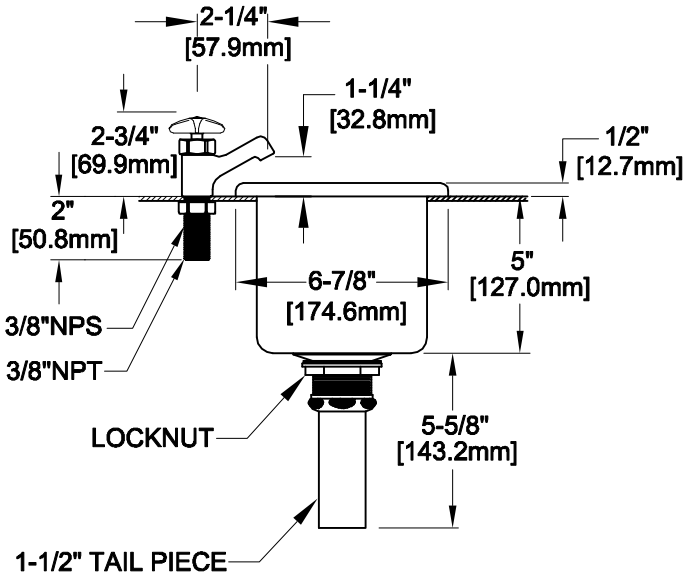
JOB NAME:

☐ _____ SPECIAL CONFIGURATION
CHECK BASE MODEL AND OPTIONS

QUANTITY: | ITEM NO.

MODEL:
☐ 3041

OPTIONS OR MODIFICATIONS:
☐ OTHER _____



FEATURES:

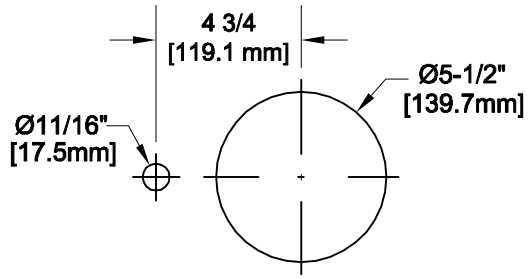
DIPPERWELL FAUCET
* STAINLESS STEEL SEAT

DIPPERWELL SINK
* STAINLESS STEEL PAN
* REMOVABLE INNER SHELL

SYSTEM LIMITS
* TEMP: 40°F MIN. TO 140°F MAX.
* PRESSURE 200 PSI MAX. STATIC

SHIPPING WEIGHT
* 3.5 LBS

ROUGH-IN:



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SPEC. 3041 REV. D

SPEC SHEET

"ST4R5-GSK" STAINLESS STEEL TOP WORK TABLES

14GA Top w/5" Riser & Galvanized Legs & Adjustable Undershelf

FEATURES:

- 14GA Stainless Steel Top w/5" Riser & Turndown
- Type 300 Stainless Steel With #4 Polish, Satin Finish
- Top Is Sound Deadened
- Reinforced With 1"x2" Channel Running Entire Length Of Table
- 1-1/2" Stallion Edge On Front Side Edges 90 Degree Bend Down For Table Line-Up
- Galvanized Base With Adjustable Undershelf
- Shipped Knocked-Down, Easy-To-Assemble

SPECIFICATIONS:

- Top: Stainless Steel Tops Are Tig Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Top: 14GA Stainless Steel Type 300 Stainless Steel With #4 Polish, Satin Finish
- Shelf: 18GA Galvanized Steel, (36" Wide Tables, 16GA Lower Shelf)
- Legs: 1-5/8" Round O.D. 16GA Tubular Galvanized Steel
- Gussets: Galvanized Steel
- Feet: 1" Adjustable Stainless Steel Bullet Feet

CERTIFICATIONS:

ST4R5-3048GSK

ACCESSORIES

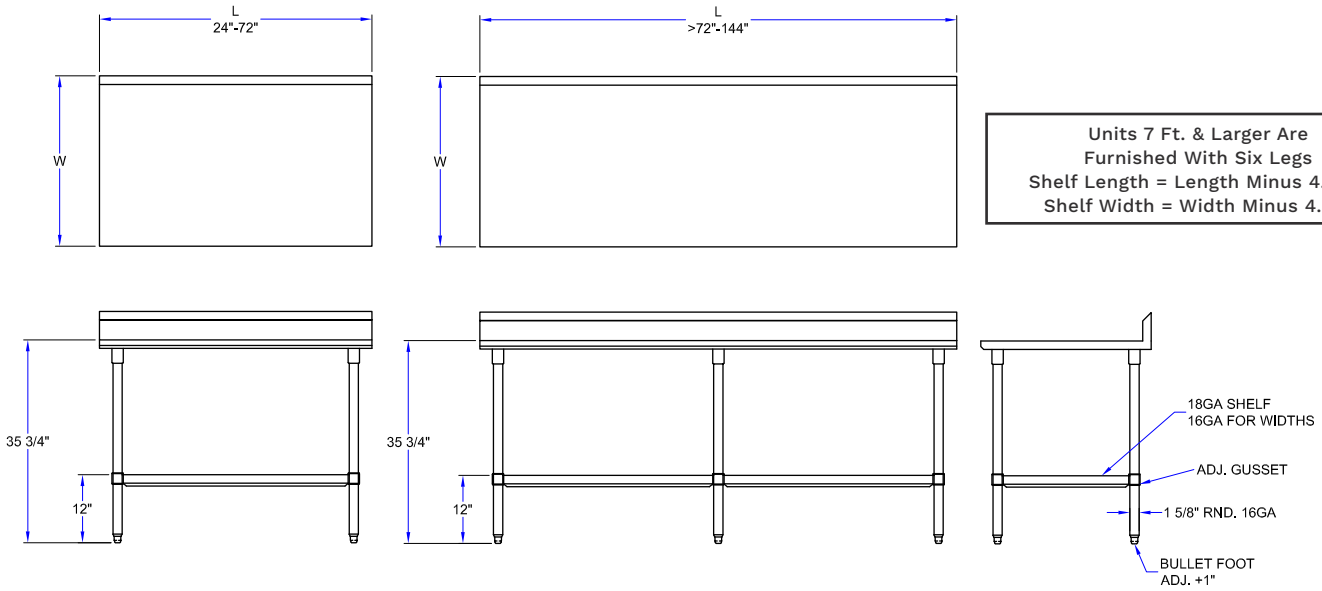
DESCRIPTION
Drawer
Drawer Lock
Casters
Overshelves
Sinks
Pot Rack

"ST4R5-GSK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT (LBS)	30" WIDE	WT (LBS)	36" WIDE	WT (LBS)
24"	ST4R5-2424GSK	48	ST4R5-3024GSK	54	ST4R5-3624GSK	63
30"	ST4R5-2430GSK	54	ST4R5-3030GSK	61	ST4R5-3630GSK	75
36"	ST4R5-2436GSK	61	ST4R5-3036GSK	69	ST4R5-3636GSK	84
48"	ST4R5-2448GSK	75	ST4R5-3048GSK	86	ST4R5-3648GSK	104
60"	ST4R5-2460GSK	89	ST4R5-3060GSK	103	ST4R5-3660GSK	124
72"	ST4R5-2472GSK	104	ST4R5-3072GSK	119	ST4R5-3672GSK	145
84"	ST4R5-2484GSK	125	ST4R5-3084GSK	143	ST4R5-3684GSK	176
96"	ST4R5-2496GSK	139	ST4R5-3096GSK	160	ST4R5-3696GSK	197
108"	ST4R5-24108GSK	153	ST4R5-30108GSK	176	ST4R5-36108GSK	217
120"	ST4R5-24120GSK	166	ST4R5-30120GSK	193	ST4R5-36120GSK	238
132"	ST4R5-24132GSK	180	ST4R5-30132GSK	209	ST4R5-36132GSK	258
144"	ST4R5-24144GSK	194	ST4R5-30144GSK	226	ST4R5-36144GSK	278

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



MODEL # STRUCTURE

5 = Ht. Of Riser w/Turndown
R = Top w/Riser
4 = 14GA Work Surface
ST = Stainless Steel Top

24 = Width Of Work Surface
30 = Length Of Work Surface
GS = Galvanized Legs & Shelf
K = Ships Knocked Down

ST4R5-2430GSK

"ST4R5-GSK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT (LBS)	30" WIDE	WT (LBS)	36" WIDE	WT (LBS)
24"	ST4R5-2424GSK	48	ST4R5-3024GSK	54	ST4R5-3624GSK	63
30"	ST4R5-2430GSK	54	ST4R5-3030GSK	61	ST4R5-3630GSK	75
36"	ST4R5-2436GSK	61	ST4R5-3036GSK	69	ST4R5-3636GSK	84
48"	ST4R5-2448GSK	75	ST4R5-3048GSK	86	ST4R5-3648GSK	104
60"	ST4R5-2460GSK	89	ST4R5-3060GSK	103	ST4R5-3660GSK	124
72"	ST4R5-2472GSK	104	ST4R5-3072GSK	119	ST4R5-3672GSK	145
84"	ST4R5-2484GSK	125	ST4R5-3084GSK	143	ST4R5-3684GSK	176
96"	ST4R5-2496GSK	139	ST4R5-3096GSK	160	ST4R5-3696GSK	197
108"	ST4R5-24108GSK	153	ST4R5-30108GSK	176	ST4R5-36108GSK	217
120"	ST4R5-24120GSK	166	ST4R5-30120GSK	193	ST4R5-36120GSK	238
132"	ST4R5-24132GSK	180	ST4R5-30132GSK	209	ST4R5-36132GSK	258
144"	ST4R5-24144GSK	194	ST4R5-30144GSK	226	ST4R5-36144GSK	278

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

101321

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"CUT4" WELD-IN / UNDERMOUNT SINKS 14GA

ONE COMPARTMENT

FEATURES:

- STANDARD 14 GAUGE TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- 8", 10", 12", OR 14" BOWLS
- ALL CORNERS, BOTH VERTICAL AND HORIZONTAL COVED AT 3/4" RADIUS
- BOTTOMS OF BOWLS FORMED FOR DRAINAGE TO 3-1/2" DIAMETER DIE STAMPED OPENING
- UNIFORM SINK BOWL THICKNESS

CONSTRUCTION:

- ALL TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE

MATERIAL:

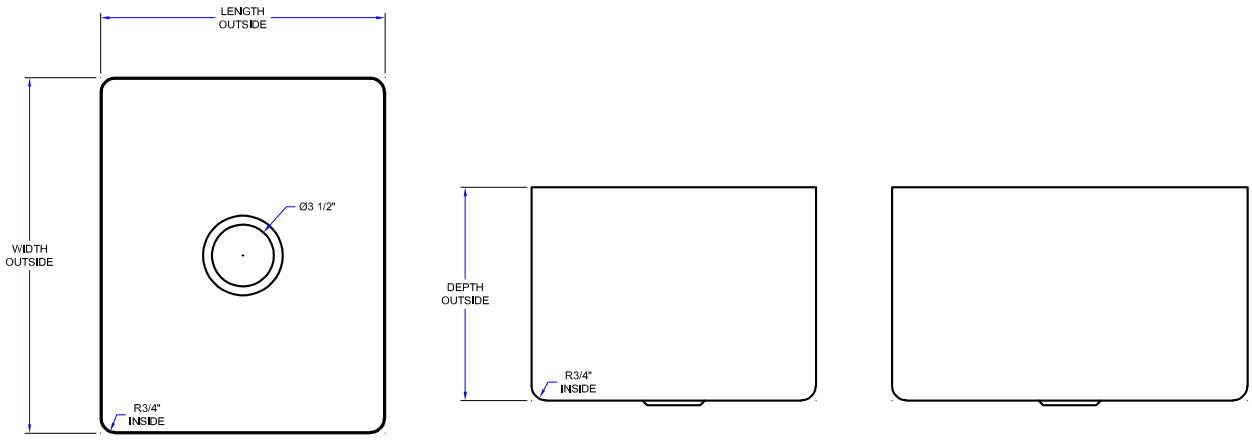
- 14 GAUGE TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH

WELD-IN / UNDERMOUNT SINKS 14GA

MODEL #	QTY
CUT1014084	
CUT1014104	
CUT1416124	
CUT1416144	
CUT1618124	
CUT1618144	
CUT1620124	
CUT1620144	
CUT1818124	
CUT1818144	
CUT1824124	
CUT1824144	
CUT2020084	
CUT2020124	
CUT2020144	
CUT2424124	
CUT2424144	

854

DETAILED SPECIFICATIONS



WELD-IN / UNDERMOUNT SINKS 14GA

MODEL #	INCLUDES	DIMENSIONS (W X L X D)	WEIGHT (LBS)
CUT1014084	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	10" X 14" X 8"	20
CUT1014104	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	10" X 14" X 10"	22
CUT1416124	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	14" X 16" X 12"	26
CUT1416144	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	14" X 16" X 14"	37
CUT1618124	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	16" X 18" X 12"	37
CUT1618144	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	16" X 18" X 14"	45
CUT1620124	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	16" X 20" X 12"	39
CUT1620144	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	16" X 20" X 14"	47
CUT1818124	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	18" X 18" X 12"	39
CUT1818144	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	18" X 18" X 14"	47
CUT1824124	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	18" X 24" X 12"	44
CUT1824144	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	18" X 24" X 14"	53
CUT2020084	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	20" X 20" X 8"	28
CUT2020124	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	20" X 20" X 12"	46
CUT2020144	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	20" X 20" X 14"	50
CUT2424124	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	24" X 24" X 12"	55
CUT2424144	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	24" X 24" X 14"	60

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

SPEC SHEET

"PBF-SLF" HEAVY DUTY FAUCETS

Low-Lead, Splash Mount w/Swing Spout, 8" O.C.

FEATURES:

- Heavy Duty Double Seat 1/4" Turn Ceramic Cartridges
- Color Coded Hot & Cold Indicators
- Double O-Ring Spout Seal
- High Polished Triple Dipped Chrome Finish
- Integral Check Valve
- Lead Free Compliant

CERTIFICATIONS:

ADA Compliant

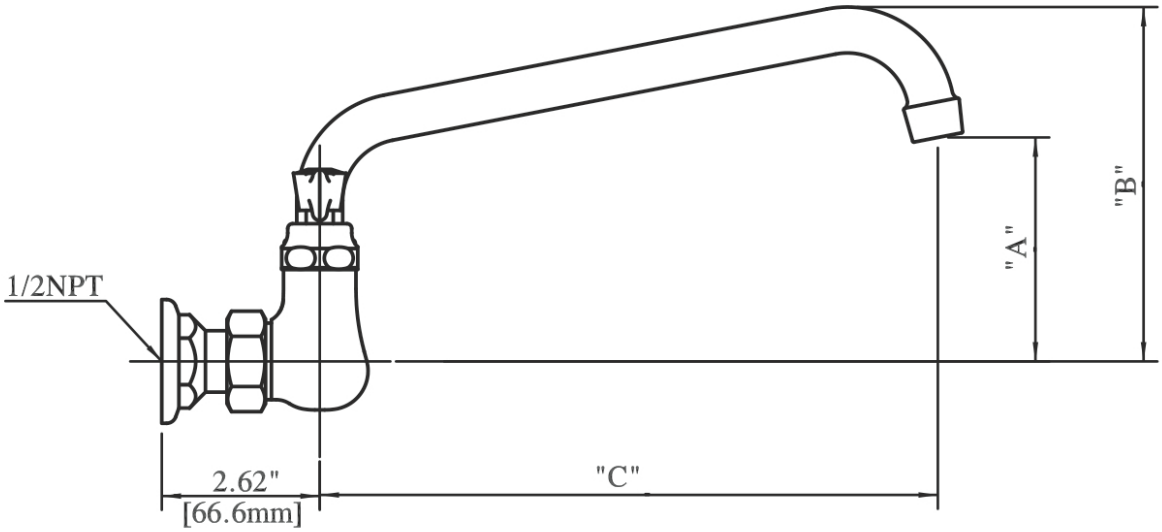
PBF-8-SLF

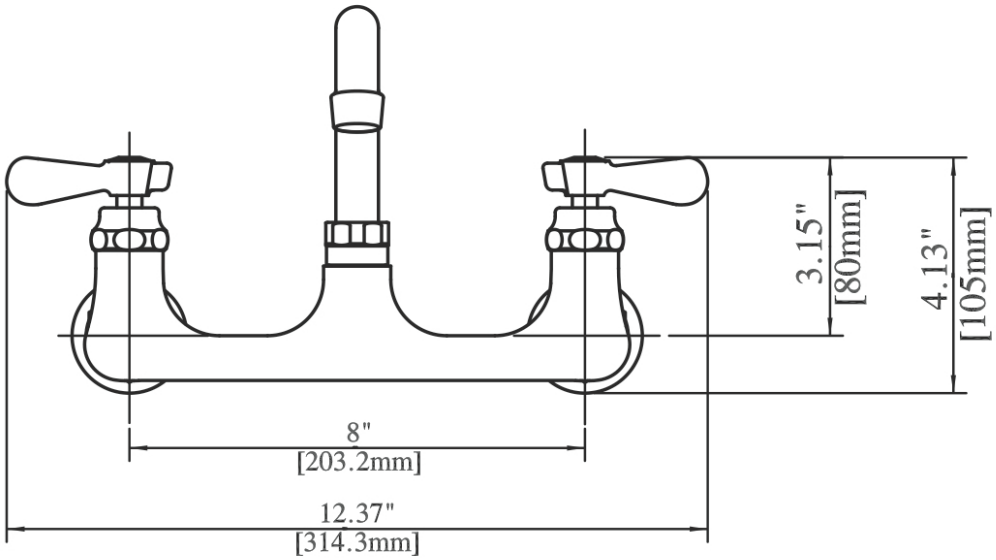
"PBF-SLF" LOW-LEAD HEAVY DUTY FAUCETS

MODEL	SWING LENGTH	A	B	C	WEIGHT (LBS)
PBF-8-SLF	8"	2.75"	5"	8"	6
PBF-10-SLF	10"	2.69"	5.38"	10"	7
PBF-12-SLF	12"	3.56"	5.75"	12"	7
PBF-14-SLF	14"	3.38"	6.14"	14"	8
PBF-16-SLF	16"	4.31"	6.56"	16"	9

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS





"PBF-SLF" LOW-LEAD HEAVY DUTY FAUCETS

MODEL	SWING LENGTH	A	B	C	WEIGHT (LBS)
PBF-8-SLF	8"	2.75"	5"	8"	6
PBF-10-SLF	10"	2.69"	5.38"	10"	7
PBF-12-SLF	12"	3.56"	5.75"	12"	7
PBF-14-SLF	14"	3.38"	6.14"	14"	8
PBF-16-SLF	16"	4.31"	6.56"	16"	9

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

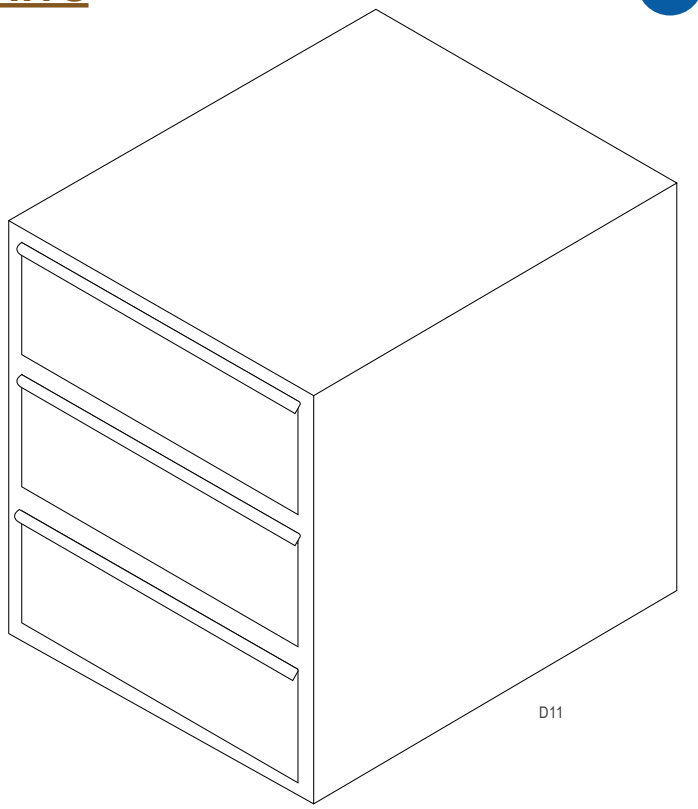
021821

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"D1" TIERED DRAWER UNITS

FEATURES:

- STAINLESS STEEL FRONT AND DRAWER PAN
- STAINLESS STEEL ROLLER BEARING SLIDES
- NSF CERTIFIED



TIERED DRAWER UNITS

MODEL #	QTY	TIER	DESCRIPTION	DRAWER SIZE (W X D X H)	DIMENSIONS (W X D X H)	WEIGHT (LBS)
D11		3	FOR WOOD TOP TABLES	15" X 20" X 5"	20-1/4"" X 24-7/8" X 22"	79
D11E		3	FOR ENCLOSED BASE TABLES	15" X 20" X 5"	20-1/4" X 25-3/4" X 26-3/4"	75
D12		4	FOR ENLARGED BASE CABINET	15" X 20" X 5"	20-1/4" X 25-3/4" X 28-3/4"	60

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

DESIGNER LINE SANDWICH UNIT

Model: D72N18C

Natural Refrigerant R-290 Model

Designer-line

72” Cutting Top Sandwich Unit
Refrigerator with Solid Door - 18 Pans

Stainless steel front, top and end panels and interior.

Project Name:

Model Specified:

Location:

Item No: **Quantity:**

AIA #: **SIS #:**

Options and Accessories

(upcharge and lead times may apply)

Stainless steel back	Casters
Overshelves (single or double)	Rear mounted cutting board
Additional epoxy coated steel shelves	Composite cutting board
Stainless steel shelves	Flat insulated night cover
Door lock	Vision panel lid
Drawers in lieu of doors**	Modified pan openings
	Front breathing

Consult factory for other model configurations, options and accessories.
**Two-Tier Drawers Accommodate: (1) 12 x 18 x 6 pan per drawer OR
(1) 1/2 x 6 AND (1) 1/3 x 6 pans per drawer

Standard Model Features

REFRIGERATION SYSTEM

- Performance rated refrigeration system
- Natural, environmentally safe, high efficiency R-290 refrigerant[1]
- Unique air flow distribution allows pan product to maintain 33° - 41°F
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Expansion valve system
- Easily serviceable, back mounted compressor

CABINET ARCHITECTURE

- 2” non-CFC polyurethane foam insulation
- Smooth, polished chrome door handles
- Spring loaded, self closing doors
- Magnetic snap in Santoprene™ door gaskets
- Heavy duty, epoxy coated steel shelves
- 19” deep, full length nylon cutting board
- Insulated lid
- Completely enclosed, vented and removable case back
- 6” adjustable, stainless steel legs

MODEL FEATURES

- Electronic control, off cycle defrost
- (18) ⅙ size recessed pans, 4” deep
- Removable interior tub below pans
- Field rehingeable doors

[1] R-290 refrigerant meets all federal and state regulatory requirements.

Continental® Refrigerator

WARRANTY 6 Year Parts & Labor 7 Year Compressor

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cubic feet)	20.6 (583 cu l)
⅙ Size Pans (4" deep)	18
Width, Overall (inches)	72 (1829 mm)
Depth, Overall (inches) (including cutting board & bumpers)	38 ¼ (972 mm)
Depth, Cutting Board (inches)	19 (483 mm)
Height, Overall (inches) (including 6" legs)	43 ¼ (1099 mm)
Shelf Area (square feet)	10.2 (0.9 sq m)
Number of Shelves	3
Number of Doors	3
Interior Depth (inches)	See Drawing
Interior Height (inches)	26 ¼ (667 mm)
Interior Width (inches)	68 (1727 mm)

REFRIGERANT DATA

Condensing Unit Size (H.P.)	⅓+
Capacity (BTU per hour)*	2560

ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Total Amps (International)	6.0 (3.6)
10 ft. Cord/Plug [attached] (International)	Yes (No)

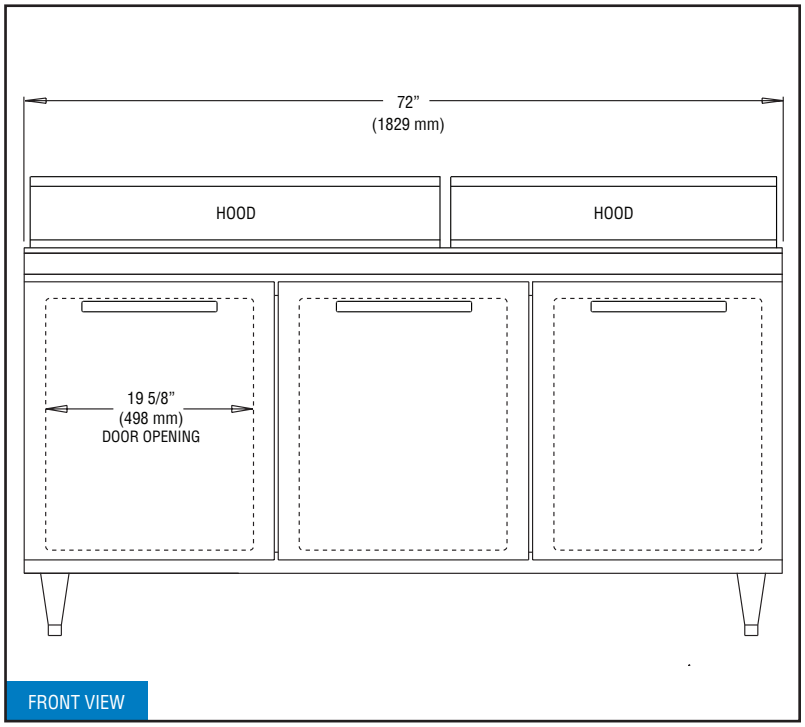
SHIPPING DATA

Weight (pounds)	445 (202 kg)
Height - Crated (inches)	43 ¼ (1099 mm)
Width - Crated (inches)	80 (2032 mm)
Depth - Crated (inches)	37 ¼ (946 mm)

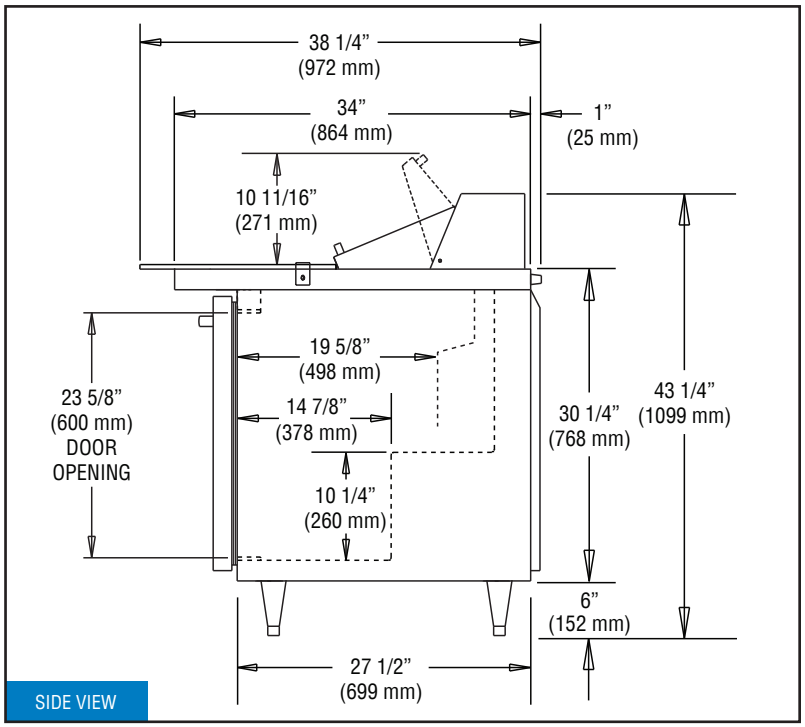
* Rating @ +25°F evaporator, 90°F ambient
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Equipped with one NEMA-5-15P Plug
(varies by country)

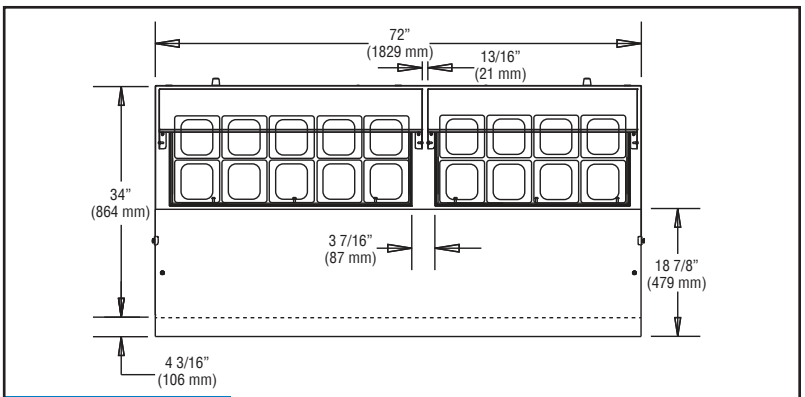
Model Plan Views



FRONT VIEW



SIDE VIEW



PAN TOP CONFIGURATION

Continental Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.

Intertek

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REVISED: 6/9/2024

WORKTOP FREEZER (0°F)

Model: SWF48NBS

Natural Refrigerant R-290 Model

48” Worktop Freezer with Solid Doors and 5½” Backsplash

Stainless steel front, top and end panels, aluminum back and interior.

Project Name:

Model Specified:

Location:

Item No: **Quantity:**

AIA #: **SIS #:**

Standard Model Features

REFRIGERATION SYSTEM

- Performance rated refrigeration system
- Natural, environmentally safe, high efficiency R-290 refrigerant[1]
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, back mounted compressor

CABINET ARCHITECTURE

- 2” non-CFC polyurethane foam insulation
- Smooth, polished chrome door handles
- Spring loaded, self closing doors
- Magnetic snap in Santoprene™ door gaskets
- Heavy duty, epoxy coated steel shelves
- Completely enclosed, vented and removable case back
- 5” casters

MODEL FEATURES

- Field rehingeable doors
- Electronic control, automatic electric defrost

[1] R-290 refrigerant meets all federal and state regulatory requirements.

Options and Accessories

(upcharge and lead times may apply)

Stainless steel interior	Different caster sizes
Stainless steel back	Adjustable legs
Additional epoxy coated steel shelves	Door locks
Stainless steel shelves	Drawers in lieu of door (consult factory)**
Overshelves (single or double)	Special electrical requirements (consult factory)
Expansion valve system	

****Two Tier**: (1) 12 x 18 x 6 pan per drawer
or (1) ½ size x 6 & (1) ⅓ x 6 pans per drawer

Consult factory for other model configurations, options and accessories.

Continental® Refrigerator

WARRANTY 7 Year Parts & Labor 7 Year Compressor

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cubic feet)	13.4 (379 l)
Width, Overall (inches)	48 (1219 mm)
Depth, Overall (inches) (including handles & bumpers)	32 3⁄16 (818 mm)
Height, Overall (inches) (including 5" casters)	40 ¾ (1035 mm)
Shelf Area (square feet)	6.8 (0.6 sq m)
Number of Shelves	2
Number of Doors	2
Interior Depth (inches)	See Drawing
Interior Height (inches)	26 ¼ (667 mm)
Interior Width (inches)	44 (1118 mm)

REFRIGERANT DATA

Condensing Unit Size (H.P.)	½
R-290 Refrigerant Charge (oz)	4.06
Capacity (BTU per hour)*	1980

ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Total Amps (International)	6.0 (3.0)
Defrost Amps (International)	4.4 (2.2)
10 ft. Cord/Plug [attached] (International)	Yes (No)

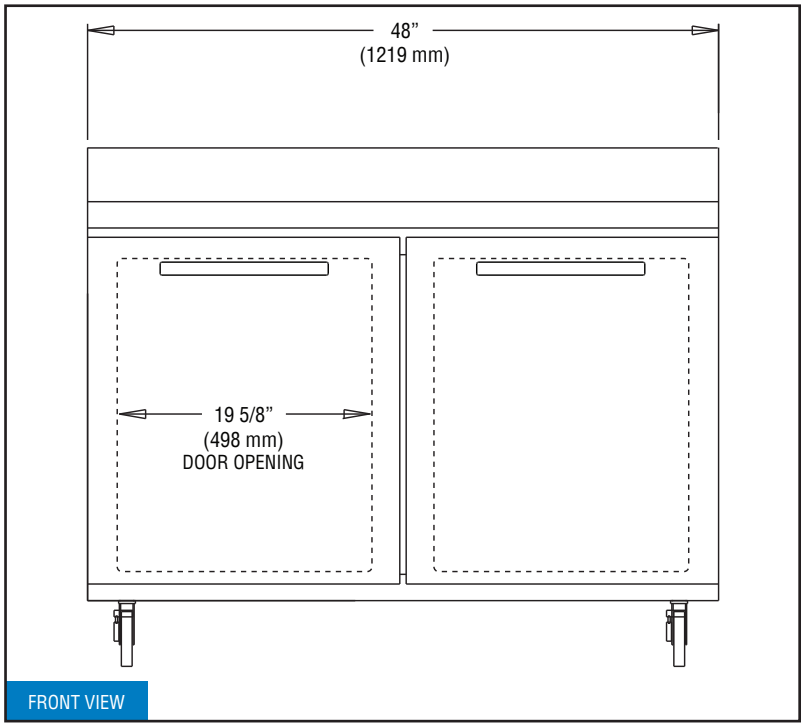
SHIPPING DATA

Weight (pounds)	270 (123 kg)
Height - Crated (inches)	48 ¾ (1238 mm)
Width - Crated (inches)	56 (1422 mm)
Depth - Crated (inches)	37 ¼ (946 mm)

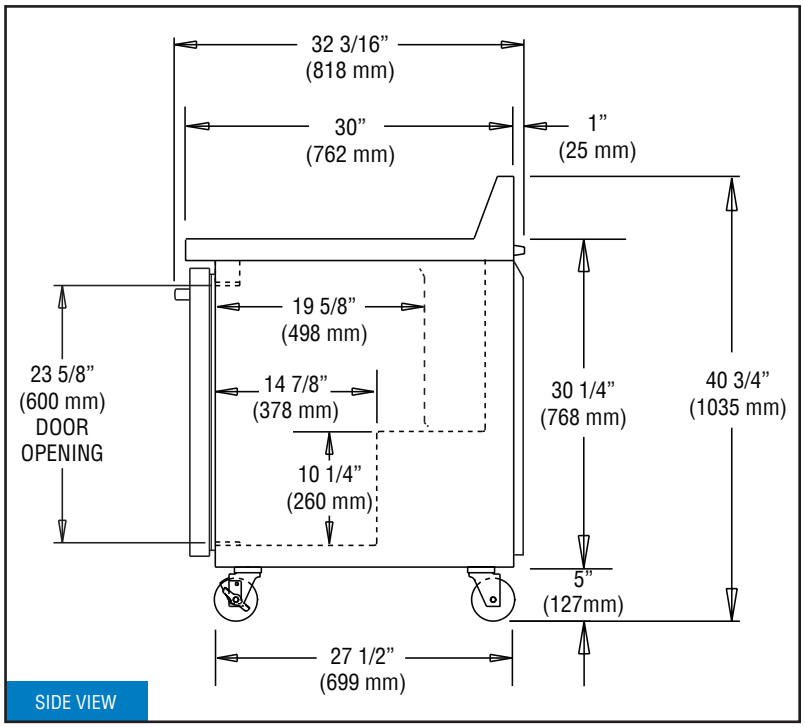
* Rating @ -15°F evaporator, 90°F ambient
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Equipped with one NEMA-5-15P Plug
(varies by country)

Model Plan Views



FRONT VIEW



SIDE VIEW

IMPORTANT NOTE: If the cabinet is located directly against a wall, a minimum clearance of 3" is required on sides, front and rear.

Continental Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

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REVISED: 12/2/25

Outperform every day.™

Project:

Item Number:

Quantity:

CAYENNE® MODEL 1001 WARMERS

MODELS

Item No	Model No	Description
71001	1001	Full-Size Warmer

DESCRIPTION

Cayenne® Model 1001 Warmers are designed to attractively display and maintain the serving temperature of your prepared foods with less energy than a traditional warmer.

PERFORMANCE CRITERIA

Cayenne® Model 1001 Warmers are designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140° F (60° C). The performance standard is measured using the NSF mixture preheated to 165° F (73.9° C). The unit will hold the temperature of this product above 150° F (65.6° C). The temperature will be maintained best when the food product is held using pans with covers, the proper water level is maintained in the well, and the food product is stirred regularly.

FEATURES

- Features Vollrath's Direct Contact Heating System in which the heating element is in direct contact with the water for the most efficient heat transfer possible
- Cast-in non-stick aluminum dome heating element uses up to 25% less energy and reduces scale build-up for easy cleaning and longer operating life
- Thermoset fiber-reinforced self-insulating resin well provides maximum energy efficiency, prevents scale build-up and is easy to clean
- Increased water capacity reduces labor costs and improves food quality by maintaining maximum moist heat
- Recessed controls reduce accidental changes in temperature settings
- Low-water indicator light eliminates guesswork
- Capillary tube thermostat control supplies constant temperature and power only when needed for maximum power efficiency
- Wide dripless lip catches and drains moisture back into the well and creates more uniform fit with food pans and insets
- Stainless steel exterior meets UL surface temperature standards for operator and customer safety and concentrates heat inside the well, not to the outside surface and rim
- Meets NSF4 Performance Standards for hot food holding equipment
- Non-skid feet help keep unit from sliding on countertop
- Bottom exit 6 ft. (183 cm) power cord adapts to receptacle location for safe installation and allows for 360° control placement

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

AGENCY LISTINGS

c UL us LISTED NSF

Approvals	Date

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

Outperform every day.™

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Technical Services
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

CAYENNE® MODEL 1001 WARMERS

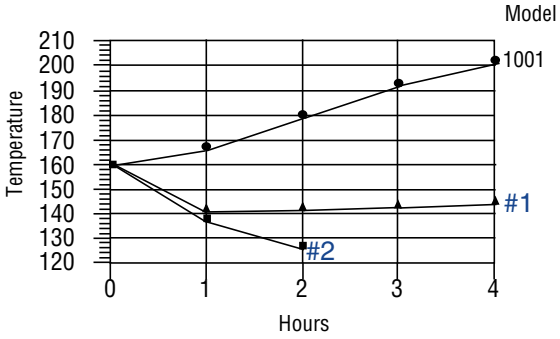
SPECIFICATIONS

Item No.	Dimensions IN (CM)	Well Depth IN (CM)	Voltage	Watts	Amps	Plug
71001	13¾ x 21¾ x 9 (33 x 55 x 23)	6 (15.2)	120	700	5.8	5-15P

Receptacle

120V

NEMA 5-15R



Results of Independent Testing:

Units were filled with water per care/use instructions. Units were preheated to operating temperature. 4" (100 cm) food pan containing NSF test mixture at 160° F (71.1° C) was inserted. All tests were made with the cover off. Temperature was monitored continuously for four hours.

- Model 1001 with 700 watt dome element maintained temperature of the food product above the temperature 160° F (71.1° C) for the duration of the test.
- Competitive all-stainless unit (#1) with 1200W tubular element under the well. Temperature dropped below 140° F (60° C) in eight minutes. Continued testing saw temperature rise above 140° F (60° C).
- Competitive all-stainless unit (#2) with thermostatic control and 1500W tubular element under the well. Temperature dropped below 140° F (60° C) safety zone within the first hour and did not recover. Test was aborted after 2 hours.

VOLLRATH®
Outperform every day.™
www.vollrath.com

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Technical Services
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

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Printed in USA

Cayenne® Model 1001 Warmer

- Features Vollrath's Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- Thermostatic control supplies power only when needed for maximum efficiency
- Low water indicator light eliminates guesswork
- Recommend using up to 4" (10.2 cm) deep food pans

*International models only

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
71001	Model 1001 full-size warmer only	13¾ x 21¾ x 9 (35.6 x 55.9 x 22.8)	120 AC	700	5.8	5-15P	1
INTERNATIONAL MODEL							
72620	Model 1001 full-size warmer only	13¾ x 21¾ x 9 (35.6 x 55.9 x 22.8)	230 AC	700	3.0	Schuko	1
72553	Model 1001 full-size warmer only	13¾ x 21¾ x 9 (35.6 x 55.9 x 22.8)	230 AC	700	3.0	UK	1

Cayenne® Model 2000 Warmer

- 300 series stainless steel 6½" (16.6 cm) deep well for easy cleaning and longer life
- Recommend using up to 4" (10.2 cm) deep food pans
- Recommend using moist heat

*International models only

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72000	Cayenne® Model 2000 Warmer only	14 x 22 x 9 (35.6 x 55.9 x 22.8)	120 AC	1000	8.3	5-15P	1
INTERNATIONAL MODEL							
72557	Cayenne® Model 2000 Warmer only	14 x 22 x 9 (35.6 x 55.9 x 22.8)	230 AC	1000	4.3	Schuko	1

SERVING SYSTEMS & COMPONENTS

CAYENNE® DROP-IN WARMER

- Thermoset Fiber-Reinforced Resin Well – self-insulating for maximum energy efficiency
- 6-foot cord and plug or hard wired
- Top mounts
- Low water indicator light eliminates guesswork
- Drain models allow for easy cleaning
- Recommend using up to 4" (10.2 cm) deep pans – full and fractional sizes

REFERENCE OUR SERVING SYSTEMS & COMPONENTS CATALOG FOR DROP-IN STYLES.

SPEC SHEET

"ST4R1.5-SSW" STAINLESS STEEL TOP WORK TABLES

14GA Top w/1.5" Riser - Stainless Steel Legs & Fixed Undershelf

FEATURES:

- 14GA Stainless Steel Top
- Type 300 Stainless Steel With #4 Polish, Satin Finish
- Top Is Sound Deadened
- Reinforced With 1"x2" Channel Running Length Of Table
- 1-1/2" Stallion Edge On Front And 1-1/2" Backsplash On Rear With Side Edges 90 Degree Bend Down For Table Line-Up
- Stainless Steel Base With Fixed Undershelf
- Adjustable Bullet Feet
- Ships Welded

SPECIFICATIONS:

- Top: Stainless Steel Tops Are TIG Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Top: 14GA, Type 300 Stainless Steel With #4 Polish, Satin Finish
- Shelf: 18GA Stainless Steel, (36" Wide Tables, 16 GA Lower Shelf)
- Legs: 1-5/8" Round O.D. , 16GA Tubular Stainless Steel
- Gussets: Stainless Steel
- Feet: 1" Adjustable Stainless Steel Bullet Feet

CERTIFICATIONS:

ST4R1.5-3048SSW

ACCESSORIES

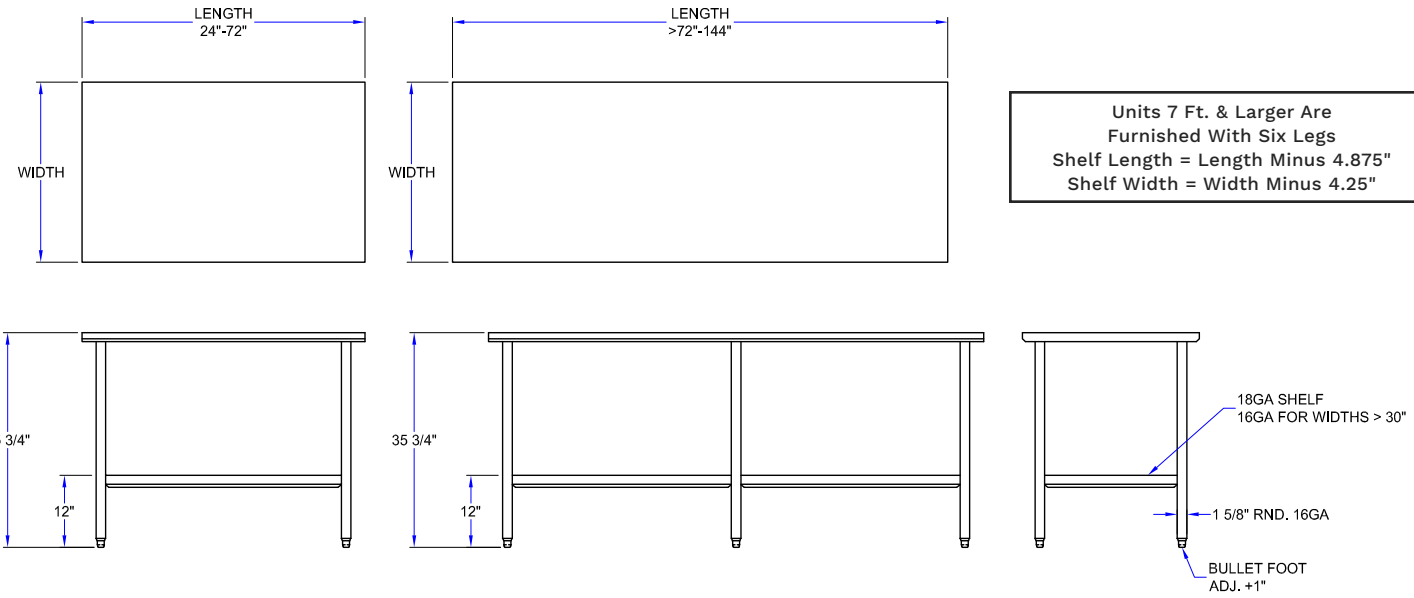
DESCRIPTION
Drawer
Drawer Lock
Casters
Overshelves
Sinks
Pot Rack

"ST4R1.5-SSW" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP
24"	**ST4R1.5-2424SSW**	46	1000	**ST4R1.5-3024SSW**	52	1000	**ST4R1.5-3624SSW**	61	1000
30"	**ST4R1.5-2430SSW**	52	1000	**ST4R1.5-3030SSW**	58	1000	**ST4R1.5-3630SSW**	70	1000
36"	**ST4R1.5-2436SSW**	58	1000	**ST4R1.5-3036SSW**	67	1000	**ST4R1.5-3636SSW**	81	1000
48"	**ST4R1.5-2448SSW**	72	1000	**ST4R1.5-3048SSW**	82	1000	**ST4R1.5-3648SSW**	100	1000
60"	**ST4R1.5-2460SSW**	85	720	**ST4R1.5-3060SSW**	98	720	**ST4R1.5-3660SSW**	120	720
72"	**ST4R1.5-2472SSW**	98	470	**ST4R1.5-3072SSW**	113	470	**ST4R1.5-3672SSW**	139	470
84"	**ST4R1.5-2484SSW**	119	1500	**ST4R1.5-3084SSW**	137	1500	**ST4R1.5-3684SSW**	168	1500
96"	**ST4R1.5-2496SSW**	132	1500	**ST4R1.5-3096SSW**	153	1500	**ST4R1.5-3696SSW**	188	1500
108"	**ST4R1.5-24108SSW**	145	1500	**ST4R1.5-30108SSW**	168	1500	**ST4R1.5-36108SSW**	209	1500
120"	**ST4R1.5-24120SSW**	158	1330	**ST4R1.5-30120SSW**	184	1330	**ST4R1.5-36120SSW**	229	1330
132"	**ST4R1.5-24132SSW**	171	1060	**ST4R1.5-30132SSW**	200	1060	**ST4R1.5-36132SSW**	248	1060
144"	**ST4R1.5-24144SSW**	184	830	**ST4R1.5-30144SSW**	216	830	**ST4R1.5-36144SSW**	268	830

OVERALL WEIGHT (WT) AND MAX WEIGHT CAPACITY (WT CAP) ARE IN POUNDS (LBS). MAX WEIGHT CAPACITY EVENLY DISTRIBUTED.
ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



Units 7 Ft. & Larger Are
Furnished With Six Legs
Shelf Length = Length Minus 4.875"
Shelf Width = Width Minus 4.25"

MODEL # STRUCTURE

1.5 = Ht. Of Riser w/Turndown
R = Top w/Riser
4 = 14GA Work Surface
ST = Stainless Steel Top

24 = Width Of Work Surface
30 = Length Of Work Surface
SS = Stainless Legs & Shelf
W = Ships Welded

ST4R1.5-2430SSW

"ST4R1.5-SSW" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP
24"	**ST4R1.5-2424SSW**	46	1000	**ST4R1.5-3024SSW**	52	1000	**ST4R1.5-3624SSW**	61	1000
30"	**ST4R1.5-2430SSW**	52	1000	**ST4R1.5-3030SSW**	58	1000	**ST4R1.5-3630SSW**	70	1000
36"	**ST4R1.5-2436SSW**	58	1000	**ST4R1.5-3036SSW**	67	1000	**ST4R1.5-3636SSW**	81	1000
48"	**ST4R1.5-2448SSW**	72	1000	**ST4R1.5-3048SSW**	82	1000	**ST4R1.5-3648SSW**	100	1000
60"	**ST4R1.5-2460SSW**	85	720	**ST4R1.5-3060SSW**	98	720	**ST4R1.5-3660SSW**	120	720
72"	**ST4R1.5-2472SSW**	98	470	**ST4R1.5-3072SSW**	113	470	**ST4R1.5-3672SSW**	139	470
84"	**ST4R1.5-2484SSW**	119	1500	**ST4R1.5-3084SSW**	137	1500	**ST4R1.5-3684SSW**	168	1500
96"	**ST4R1.5-2496SSW**	132	1500	**ST4R1.5-3096SSW**	153	1500	**ST4R1.5-3696SSW**	188	1500
108"	**ST4R1.5-24108SSW**	145	1500	**ST4R1.5-30108SSW**	168	1500	**ST4R1.5-36108SSW**	209	1500
120"	**ST4R1.5-24120SSW**	158	1330	**ST4R1.5-30120SSW**	184	1330	**ST4R1.5-36120SSW**	229	1330
132"	**ST4R1.5-24132SSW**	171	1060	**ST4R1.5-30132SSW**	200	1060	**ST4R1.5-36132SSW**	248	1060
144"	**ST4R1.5-24144SSW**	184	830	**ST4R1.5-30144SSW**	216	830	**ST4R1.5-36144SSW**	268	830

OVERALL WEIGHT (WT) AND MAX WEIGHT CAPACITY (WT CAP) ARE IN POUNDS (LBS). MAX WEIGHT CAPACITY EVENLY DISTRIBUTED.
ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

John BOOS
Since 1887

ITEM #: _____ QTY: _____
MODEL #: _____
PROJECT NAME: _____

010518

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"SSK4" OPTIONAL LOWER SHELVES - STAINLESS STEEL 14GA

FOR MODEL: ST4-SSK, ST6-SSK, ST4R-SSK, ST6R-SSK, SNS, TNS, DSS

FEATURES:

- OPTIONAL UNDERSHELF 14 GAUGE, TYPE 300 STAINLESS STEEL, #4 POLISH, SATIN FINISH
- FOR SERIES ST4-SSK, ST6-SSK, ST4R-SSK, ST6R-SSK, SNS, TNS, AND DSS TABLES
- KNOCKDOWN SETUP
- ALL MODELS ARE NSF CERTIFIED

CONSTRUCTION:

- EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACES

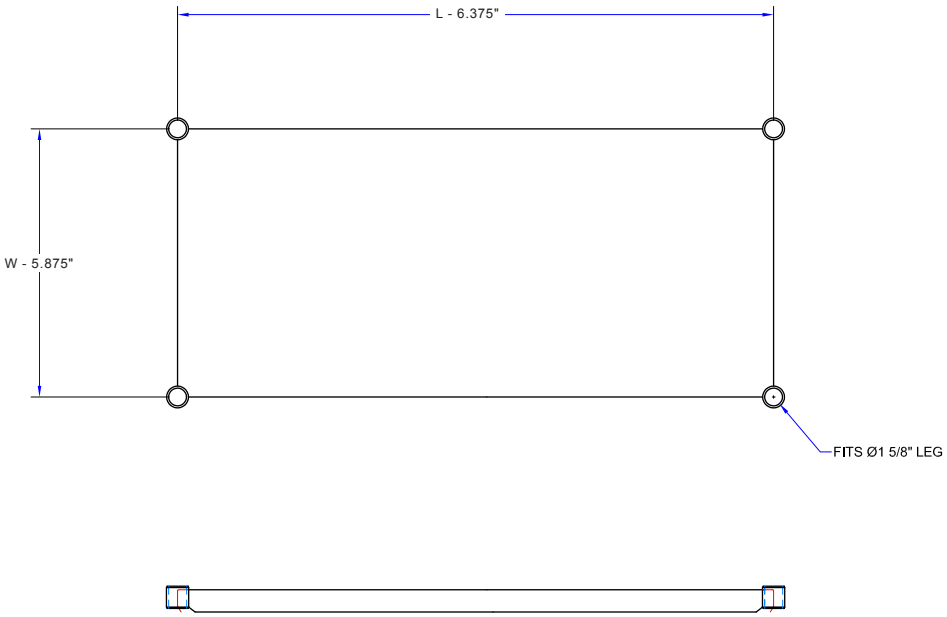
MATERIAL:

- SHELF: 14 GAUGE TYPE 300 #4 POLISH, SATIN FINISH

OPTIONAL LOWER SHELVES - STAINLESS STEEL 14GA

L	24" WIDE	QTY	30" WIDE	QTY	36" WIDE	QTY
24"	SSK4-2424		SSK4-3024		SSK4-3624	
30"	SSK4-2430		SSK4-3030		SSK4-3630	
36"	SSK4-2436		SSK4-3036		SSK4-3636	
48"	SSK4-2448		SSK4-3048		SSK4-3648	
60"	SSK4-2460		SSK4-3060		SSK4-3660	
72"	SSK4-2472		SSK4-3072		SSK4-3672	
84"	SSK4-2484		SSK4-3084		SSK4-3684	
96"	SSK4-2496		SSK4-3096		SSK4-3696	
108"	SSK4-24108		SSK4-30108		SSK4-36108	
120"	SSK4-24120		SSK4-30120		SSK4-36120	
132"	SSK4-24132		SSK4-30132		SSK4-36132	
144"	SSK4-24144		SSK4-30144		SSK4-36144	

DETAILED SPECIFICATIONS



OPTIONAL LOWER SHELVES - STAINLESS STEEL 14GA

L	24" WIDE	WT. (LBS)	30" WIDE	WT. (LBS)	36" WIDE	WT. (LBS)
24"	SSK4-2424	17	SSK4-3024	20	SSK4-3624	21
30"	SSK4-2430	20	SSK4-3030	24	SSK4-3630	25
36"	SSK4-2436	23	SSK4-3036	28	SSK4-3636	30
48"	SSK4-2448	31	SSK4-3048	36	SSK4-3648	39
60"	SSK4-2460	38	SSK4-3060	50	SSK4-3660	53
72"	SSK4-2472	44	SSK4-3072	60	SSK4-3672	63
84"	SSK4-2484	47	SSK4-3084	62	SSK4-3684	69
96"	SSK4-2496	58	SSK4-3096	70	SSK4-3696	78
108"	SSK4-24108	60	SSK4-30108	82	SSK4-36108	88
120"	SSK4-24120	65	SSK4-30120	88	SSK4-36120	97
132"	SSK4-24132	84	SSK4-30132	90	SSK4-36132	108
144"	SSK4-24144	86	SSK4-30144	103	SSK4-36144	122

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

Job: _____ Item#_____

ULTIMATE RESTAURANT RANGE
36" SERIES

4361D
(shown with optional casters)

Standard Features
- Commercial gas range 36" wide with a 37" high cooking top
- 4"Stainless steel front rail, stainless steel front and sides
- Front located manual gas shut-off to entire range
- (1) year limited parts and labor warranty (reference https://southbendnc.com/service-and-parts for limited warranty details)
- Factory installed Regulator
- Six (6) removable, cast iron grate tops (rear holds up to 14" stock pot)
- Standing pilot for open top burners
- Battery spark ignition for oven bases

Optional 33K Non-clog Burners (Burner Option 1)
- (6) patented, one piece, lifetime clog free, cast iron burners
- 33,000 BTU NAT

Optional Wavy Grates (Burner Option 2)
- Cast bowl design for better efficiency
- Allows full use of entire range top
- Available only with 27K BTU Non-clog burners

Optional Cast Iron Star/Saute' Burners (Burner Option 3)
- (6) 33,000 BTU NAT star burners
- Port arrangement allows for even distribution of flame

Optional Split Burner Configuration (Burner Option 4)
- (3) Star/Saute' burners in front and (3) standard 33K burners in rear

Optional 5 Burner Configuration (Burner Options 5 and 6)
- Combine (2) Pyromax burners in the rear with either (3) standard 33K burners (Opt 5) or (3) star 33K burners (Opt 6) in the front

Optional Pyromax Burners (Burner Option 7)
- 40,000 BTU NAT
- PATENTED high output, three piece, easy clean Non-clog burner
- Built in port protection drip ring
- Group of 4 burners available

Optional Griddle Top (L or R)
- 12", 24" or 36" Available
- 1/2" thick cold rolled steel griddle plate
- Manual or thermostatically controlled

Optional Charbroiler (L or R)
- 24" or 36" Available

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- ❑ 5" flue riser
- ❑ 10" Flue Riser
- ❑ 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3ft, 4ft, 5ft)
- ❑ Casters-all swivel-front with locks
- ❑ Hot Top plate - plate replaces 2 Open burners
- ❑ Cabinet base doors (No Charge)
- ❑ Extra Oven Racks
- ❑ Various salamander & cheesemelter mounts available. (Please refer to the price list)
- ❑ Rear step up burners
- ❑ Flame Failure available (Contact factory for available model numbers)
- ❑ Battery spark ignition for open tops, charbroilers, griddles and hot tops

CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, sides and shelf standard.

RangeTop:- 27" deep cooking surface. Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. A removable one piece drip tray is provided under burners to catch grease drippings.

Flue Riser: 22.5" flue riser standard with heavy duty shelf. Optional 10" and 5" flue riser available without shelf.

Oven Door: Spring assisted, counterweight door.

Oven Interior: Double sided, full porcelain enamel oven cavity for superior cleanability and corrosion protection. Coved corners for easy cleaning and enhanced airflow eliminating hot/cold spots.

Legs: 6" stainless steel adjustable legs standard (casters optional)

Pressure Regulator: Factory installed.

Available Base Combinations

D, A, C, HxxxxD, HxxxxA

Standard Oven Models (D)

45,000 BTU NAT oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 26.5" deep. Full sized pans fit both ways. One rack with two position side rails.

Convection Oven Models (A):

32,000 BTU NAT convection oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 24" deep. Three racks with five position side rails. 1/2 hp, 1710 rpm, 60 cycle, 115V AC, high efficiency, permanent split phase motor with permanent lubricated ball bearings, overload protection and Class "B" insulation. On/Off switch to allow CO base to operate as a standard oven.

Stainless Steel Cabinet (C)

Stainless steel cabinet base. Optional no-charge doors that open from the center.

Hybrid Electric Standard Oven (HxxxxD)

4.5 kW electrically heated oven, with all the same base features of the gas standard oven at left (D).

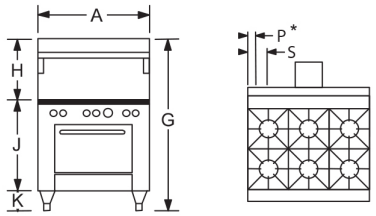
Hybrid Electric Convection Oven (HxxxxA)

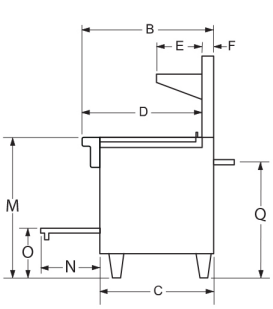
6 kW electrically heated oven, with all the same base features of the gas standard oven above (A).

Approval Notes: _____

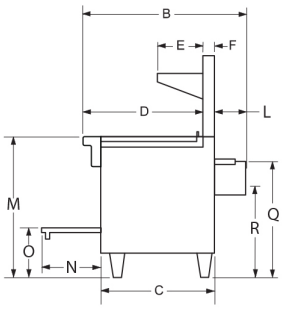
436

Dimensions shown in inches and (millimeters)





Ranges WITHOUT Convection Oven



Ranges WITH Convection Oven

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	
436_D, H436_D	36.50" (927)	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)	-	-
436_A, H436_A	36.50" (927)	42.13" (1070)	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)

Model	Oven Interior			Crate Size			Cubic Volume	Crated Weight
	Width	Depth	Height	Width	Depth	Height		
436_D, H436_D	26.00" (660)	26.50" (673)	14.00" (356)	58.00" (1473)	48.00" (1219)	44.00" (1118)	70.9 cu. ft 2.01cu.m.	660 lbs. 300 kg.
436_A, H436_A	26.00" (660)	24.00" (610)	14.00" (356)					

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

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

BTUs Each Burner	Std Non-Clog	Star/Sauté	Wavy Non-Clog	Pyromax	(a) Cnv Oven per Cavity	(d) Std Oven per Cavity	Griddle 12"	Griddle 24"	Griddle 36"	CharBroiler 24"	CharBroiler 36"	Hot Top 12"
Natural	33K	33K	27K	40K	32K	45K	18K	48K	64K	64K	96K	24K
LP	24K	24K	24K	31K	30K	40K	18K	48K	64K	64K	96K	24K

Gas

- One 3/4", female connection.
- Required Minimum inlet pressure - Natural Gas is 7" W.C
  - Propane Gas is 11" W.C.

Electrical: (for Gas models with convection ovens)

- Standard -115/60/1 furnished with 6' cord with 3-prong plug. Total max amps 5.9 per convection oven base.
- Optional -208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps 2.7.

Electrical: (For Optional Hybrid Electric Ovens)

- H436_D - 208/60/1- 39 amps, 220/60/1-37 amps, 240/60/1-34 amps
- H436_A - 208/60/1-32 amps, 220/60/1-31 amps, 240/60/1-27 amps

MISCELLANEOUS

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose
- For installation on combustible floors 6" high legs or casters are required. Minimum clearance from combustible construction is 10" on sides and rear for all units except charbroilers. Charbroiler units are for use in noncombustible locations ONLY.
- Rear clearance to noncombustible construction is 10" for charbroilers and 0" for all other tops and bases. Side clearance to noncombustible constructions is 0" on all units.
- Recommended - Install under vented hood
- Check local codes for fire, installation and sanitary regulations.
- 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.
- Two speed motors are not available on Restaurant Range Convection Ovens.

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

1. **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.
2. **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 potion 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."
3. **Cleaning Warning** – "DO NOT use sheet pans when cleaning charbroiler. Use of sheet pans reflects too much heat into a non-flued area and causes irreparable damage. Damage due to blocking the charbroiler grates with a sheet pan while the burners are turned on is not covered under warranty."

INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.

Anets 18” Pasta Pro

Model GPC-18

Item No.

Consistent Pasta, Batch After Batch, With The Anets Pasta Pro

Use the Pasta Pro to batch cook, cook to order, or reheat pasta or any product cooked in water. Precise controls regulate the boil for perfectly cooked product. Unique “Power Burst” feature controls the BTU input at the flip of a switch. Rapid boil or quick reheat with the full 160,000 BTU input or reduce to 80,000 BTU to maintain a gentle simmer or re-heat temperature. Control cook times with optional built in timers or automatic basket lifts. Add a rinse station and faucet for a complete pasta station.

STANDARD FEATURES

- Cook pot and burner tubes are special marine grade stainless steel specifically for water applications
- “Power Burst” feature allows operator to control the BTU input, providing energy saving input or quick reheat when necessary
- Built-in manual water-fill enables the operator to adjust water input for continuous refill. Manual water control eliminates the need for complicated floats and costly components
- Tube type design assures maximum heat input across the 18” cooking area
- Overflow area safeguards against accidental overfill
- Skimming area provides a place to continuously remove starch build up
- Front drain tray

GPC-18 adjustable continuous water fill, rinse station, hot and cold faucet, split bulk baskets and casters.

ANETS INC PO BOX 501, CONCORD, NH 03302-0501
552-553 ROUTE 3A, BOW, NH 03304 TEL: 603-225-6684, FAX:603-225-8497
L10-521 R7 www.anets.com
We reserve the right to change specifications without notice and without incurring any Obligation for equipment previously or subsequently sold.

Anets 18” Pasta Pro

Model GPC-18

SPECIFICATIONS

Model	GPC-18, Basic GPC-18AA, Fully automatic twin lifts
Certification	CSA, NSF, ETL
BTUH	Min. 80,000/Max. 160,000
Gas Pressure	NG 3.5” WC, LP 10” WC
Gas Connection	¾” NPT
Electrical Requirements GPC-18 GPC-18AA	 120V, 60Hz, 1PH, 2 Amps 120V, 60Hz, 1PH, 5 Amps
Thermostat	Solid state
Temperature Range	140ºF to 212ºF (60ºC-100ºC)
Burners	Atmospheric pre-mix
Hi-Limit	Safety control turns off main gas supply.
Safety Pilot	100% gas shut off valve
Pulse Ignitor	Battery Powered Ignitor
Cookpot	Marine grade stainless steel
Cabinet	Stainless steel
Water Capacity	16.5 gallons
Water Drain Elbow	1-1/4” NPT Female Threads

NOTE: Baskets must be ordered separately

STANDARD ACCESSORIES

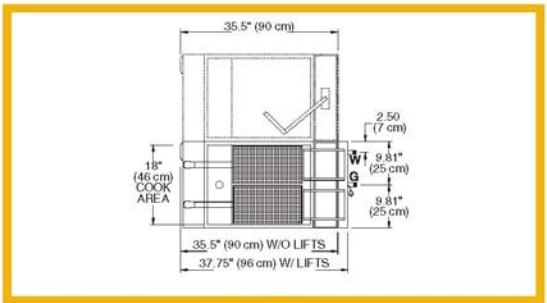
- Rack type basket support
- Front drain tray
- 6” Adjustable chrome plated legs

OPTIONS AND ACCESSORIES

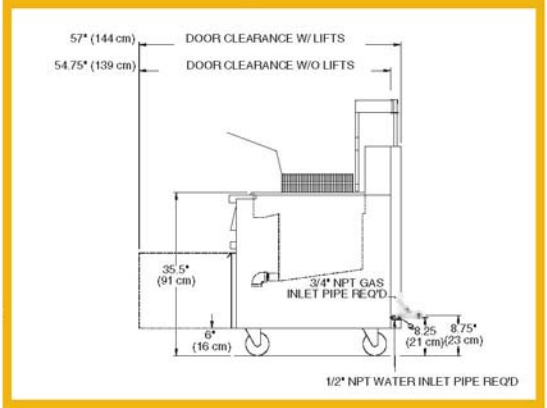
- Adjoining rinse station (RSF18)
- Hot and cold water faucets
- Fully automatic twin lifts
- 15 minute timers with buzzers
- Digital Thermostat 145ºF to 205ºF (63°C–96°C)
- Batch and single portion baskets
- 6” Casters

BASKETS

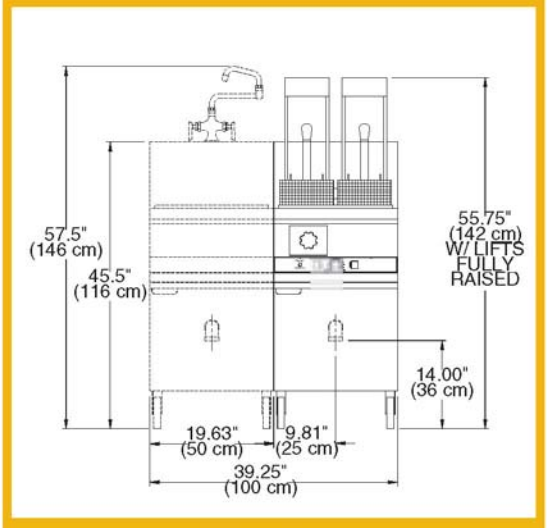
- Bulk
- Split bulk (Twin)
- $5^{3/4”}$ Round
- Portion rack with (9) 10oz plastic portion cups



Top View



Side View



Front View

Note: Diagrams include optional rinse station with faucet (RSF18).

Warranty: 1 year Parts and Labor, 5 years Frypot Part only.

ANETS INC PO BOX 501, CONCORD, NH 03302-0501
552-553 ROUTE 3A, BOW, NH 03304 TEL: 603-225-6684, FAX:603-225-8497
L10-521 R7 www.anets.com
We reserve the right to change specifications without notice and without incurring any Obligation for equipment previously or subsequently sold.

DESIGNER LINE SANDWICH UNIT

Model: D72N30M

Natural Refrigerant R-290 Model

Designer-line

72” Mighty Top Sandwich Unit
Refrigerator with Solid Door - 30 Pans

Stainless steel front, top and end panels and interior.

Project Name:

Model Specified:

Location:

Item No: **Quantity:**

AIA #: **SIS #:**

Options and Accessories

(upcharge and lead times may apply)

Stainless steel back	Casters
Overshelves (single or double)	Rear mounted cutting board
Additional epoxy coated steel shelves	Composite cutting board
Stainless steel shelves	Flat insulated night cover
Door lock	Vision panel lid
Crumb catcher	Modified pan openings
Drawers in lieu of doors**	Front breathing

Consult factory for other model configurations, options and accessories.
**Two-Tier Drawers Accommodate: (1) 12 x 18 x 6 pan per drawer OR
(1) 1/2 x 6 AND (1) 1/3 x 6 pans per drawer

Standard Model Features

REFRIGERATION SYSTEM

- Performance rated refrigeration system
- Natural, environmentally safe, high efficiency R-290 refrigerant[1]
- Unique air flow distribution allows pan product to maintain 33° - 41°F
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Expansion valve system
- Easily serviceable, back mounted compressor

CABINET ARCHITECTURE

- 2” non-CFC polyurethane foam insulation
- Smooth, polished chrome door handles
- Spring loaded, self closing doors
- Magnetic snap in Santoprene™ door gaskets
- Heavy duty, epoxy coated steel shelves
- 8” deep, full length nylon cutting board
- Insulated lid
- Completely enclosed, vented and removable case back
- 6” adjustable, stainless steel legs

MODEL FEATURES

- Electronic control, off cycle defrost
- (30) 1/6 size recessed pans, 4” deep
- Removable interior tub below pans
- Field rehingeable doors

[1] R-290 refrigerant meets all federal and state regulatory requirements.

Continental® Refrigerator

WARRANTY 6 Year Parts & Labor 7 Year Compressor

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cubic feet)	20.6 (583 cu l)
⅙ Size Pans (4" deep)	30
Width, Overall (inches)	72 (1829 mm)
Depth, Overall (inches) (including bumpers)	35 (890 mm)
Depth, Cutting Board (inches)	8 (203 mm)
Height, Overall (inches) (including 6" legs)	43 ¼ (1099 mm)
Shelf Area (square feet)	10.2 (0.9 sq m)
Number of Shelves	3
Number of Doors	3
Interior Depth (inches)	See Drawing
Interior Height (inches)	26 ¼ (667 mm)
Interior Width (inches)	68 (1727 mm)

REFRIGERANT DATA

Condensing Unit Size (H.P.)	⅓+
Capacity (BTU per hour)*	2560

ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Total Amps (International)	6.0 (3.6)
10 ft. Cord/Plug [attached] (International)	Yes (No)

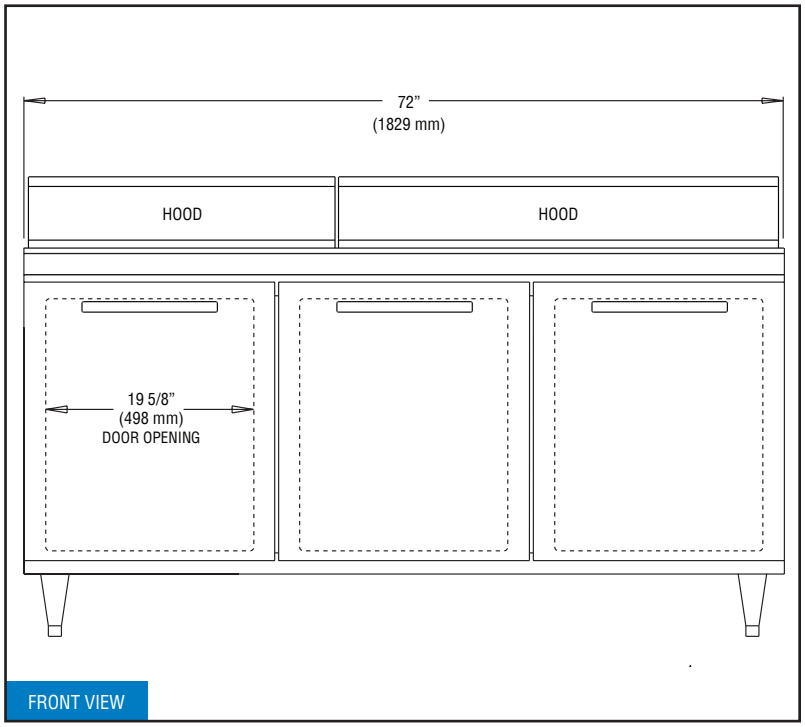
SHIPPING DATA

Weight (pounds)	445 (202 kg)
Height - Crated (inches)	43 ¼ (1099 mm)
Width - Crated (inches)	80 (2032 mm)
Depth - Crated (inches)	37 ¼ (946 mm)

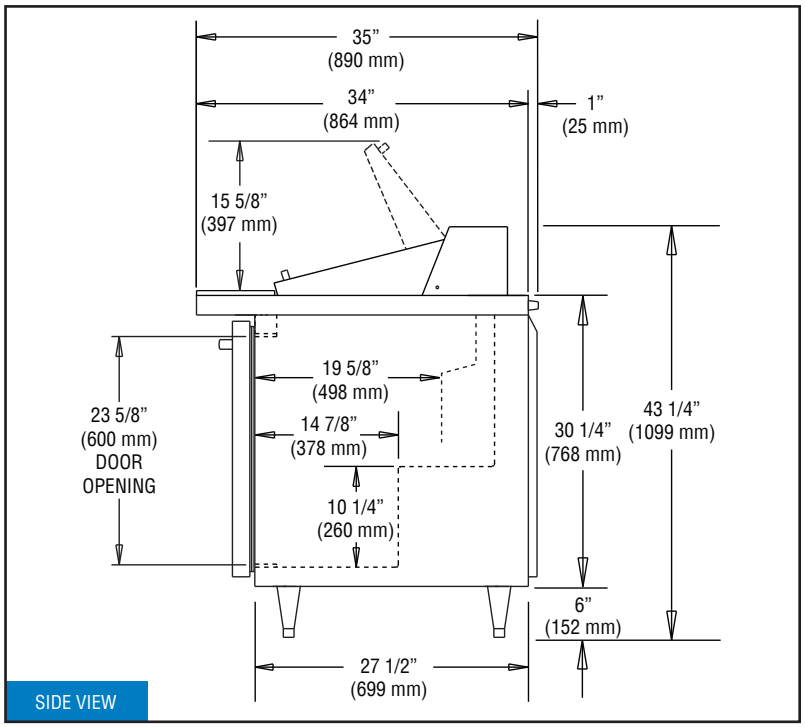
* Rating @ +25°F evaporator, 90°F ambient
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Equipped with one NEMA-5-15P Plug
(varies by country)

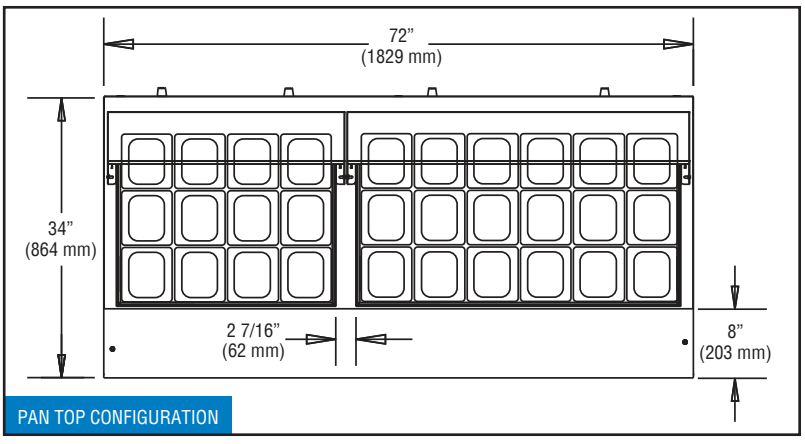
Model Plan Views



FRONT VIEW



SIDE VIEW



PAN TOP CONFIGURATION

Continental Refrigerator
Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.

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REVISED: 6/9/2024

Job:_____ Item#_____

Ultimate Restaurant Range
24" Series

4241E
(shown with optional casters)

Standard Features

- Commercial gas range, 24-3/8" wide with a 37" high cooking top
- 4"Stainless steel front rail, stainless steel front and sides
- Front located manual gas shut-off to entire range
- (1) year limited parts and labor warranty (reference https://south-bendnc.com/service-and-parts for limited warranty details)
- Factory installed Regulator
- Four (4) removable, cast iron grate tops (rear holds up to 14" stock pot
- Standing pilot for open top burners
- Battery spark ignition for oven bases

Optional 33K Non-clog Burners (Burner Option 1)

- (4) patented, one piece, lifetime clog free, cast iron burners
- 33,000 BTU NAT

Optional Wavy Grates (Burner Option 2)

- Cast bowl design for better efficiency
- Allows full use of entire range top
- Available only with 27K BTU Non-clog burners

Optional Cast Iron Star/Saute' Burners (Burner Option 3)

- (4) 33,000 BTU NAT star burners
- Port arrangement allows for even distribution of flame

Optional Split Burner Configuration (Burner Option 4)

- (2) Star/Saute' burners in front and (2) standard 33K burners in rear

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- ❑ 5" flue riser
- ❑ 10" Flue Riser
- ❑ 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3ft, 4ft, 5ft)
- ❑ Casters-all swivel-front with locks
- ❑ Extra Oven Racks
- ❑ Cabinet base doors (No Charge)
- ❑ Various salamander & cheesemelter mounts available. (Please refer to the price list)
- ❑ Cabinet base doors (No Charge)
- ❑ Hot top option not available on 24" models
- ❑ Flame Failure for open top burners available (Contact factory for available model numbers)
- ❑ Battery spark ignition for open tops

CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, sides and shelf standard.

RangeTop: 27" deep cooking surface. Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. A removable one piece drip tray is provided under burners to catch grease drippings.

Flue Riser: 22.5" flue riser standard with heavy duty shelf. Optional 10" and 5" flue riser available without shelf.

Oven Door: Spring assisted, counterweight door.

Oven Interior: Double sided, full porcelain enamel oven cavity for superior cleanability and corrosion protection. Coved corners for easy cleaning and enhanced airflow eliminating hot/cold spots.

Legs: 6" stainless steel adjustable legs standard (casters optional)

Pressure Regulator: Factory installed.

Available Base Combinations
E or C

Space Saver Oven Models (E)
45,000 BTU NAT oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 19-1/2" wide x 26.5" deep. One rack with two position side rails.

Stainless Steel Cabinet (C)
Stainless steel cabinet base. Availabe with optional, no-charge doors that open from the center.

Approval Notes: _____

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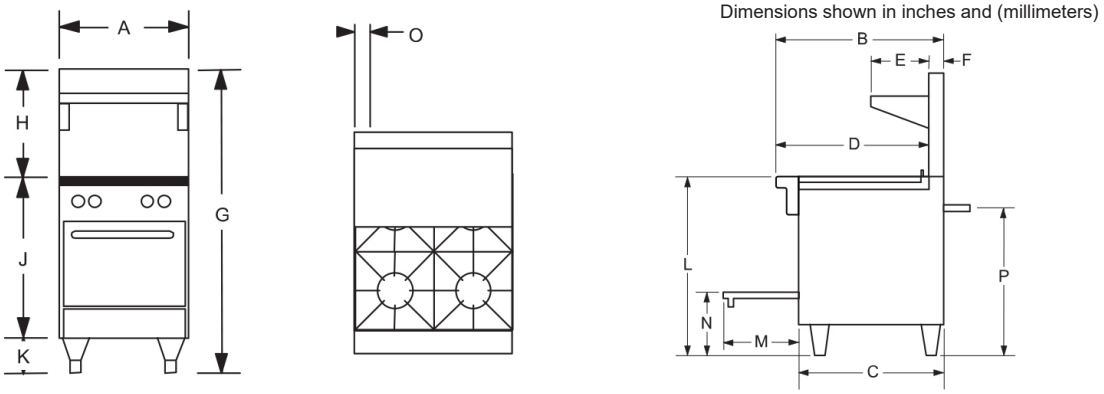

Dimensions shown in inches and (millimeters)

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
424_E	24.38" (619)	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)	-	-

Model	Oven Interior			Crate Size			Cubic Volume	Crated Weight
	Width	Depth	Height	Width	Depth	Height		
424_E	19.5" (495)	26.50" (673)	14.00" (356)	58.00" (1473)	48.00" (1219)	44.00" (1118)	70.9 cu. ft 2.01 cu.m.	475 lbs. 216 kg.

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

Gas Type	Burners (BTU/Each)			
	Standard Non-Clog	Star/Sauté	Wavy Non-clog	(E) Space Saver Oven per cavity
Natural	33K	33K	27K	45K
LP	24K	24K	24K	40K

Gas

- One 3/4", female connection.
- Required Minimum inlet pressure - Natural Gas is 7" W.C
  - Propane Gas is 11" W.C.

Electrical: None

MISCELLANEOUS

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose
- For installation on combustible floors 6" high legs or casters are required. Minimum clearance from combustible construction is 10" on sides and rear for all units except charbroilers. Charbroiler units are for use in noncombustible locations ONLY.
- Rear clearance to noncombustible construction is 10" for charbroilers and 0" for all other tops and bases. Side clearance to noncombustible constructions is 0" on all units.
- Recommended - Install under vented hood
- Check local codes for fire, installation and sanitary regulations.
- 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.
- Two speed motors are not available on Restaurant Range Convection Ovens.

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

1. **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.
2. **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 potion 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.

John BOOS
Since 1887

ITEM #: _____ QTY: _____
MODEL #: _____
PROJECT NAME: _____

031518

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"EFT8-SSK" FILLER TABLES - 18GA

STAINLESS STEEL TOP AND BASE W/ ADJUSTABLE UNDERSHELF

FEATURES:

- 18 GAUGE STAINLESS STEEL TOP
- TYPE 430 STAINLESS STEEL MECHANICALLY POLISHED WITH SATIN FINISH
- TOP IS SOUND DEADENED
- REINFORCED WITH 1"X2" CHANNEL RUNNING ENTIRE LENGTH OF TABLE
- 1 1/2" STALLION EDGE ON FRONT WITH 90 DEGREE BEND DOWN FOR TABLE LINE-UP
- STAINLESS STEEL BASE AND ADJUSTABLE UNDERSHELF
- SHIPPED KNOCKED-DOWN, EASY-TO-ASSEMBLE
- NSF CERTIFIED

CONSTRUCTION:

- TOP: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

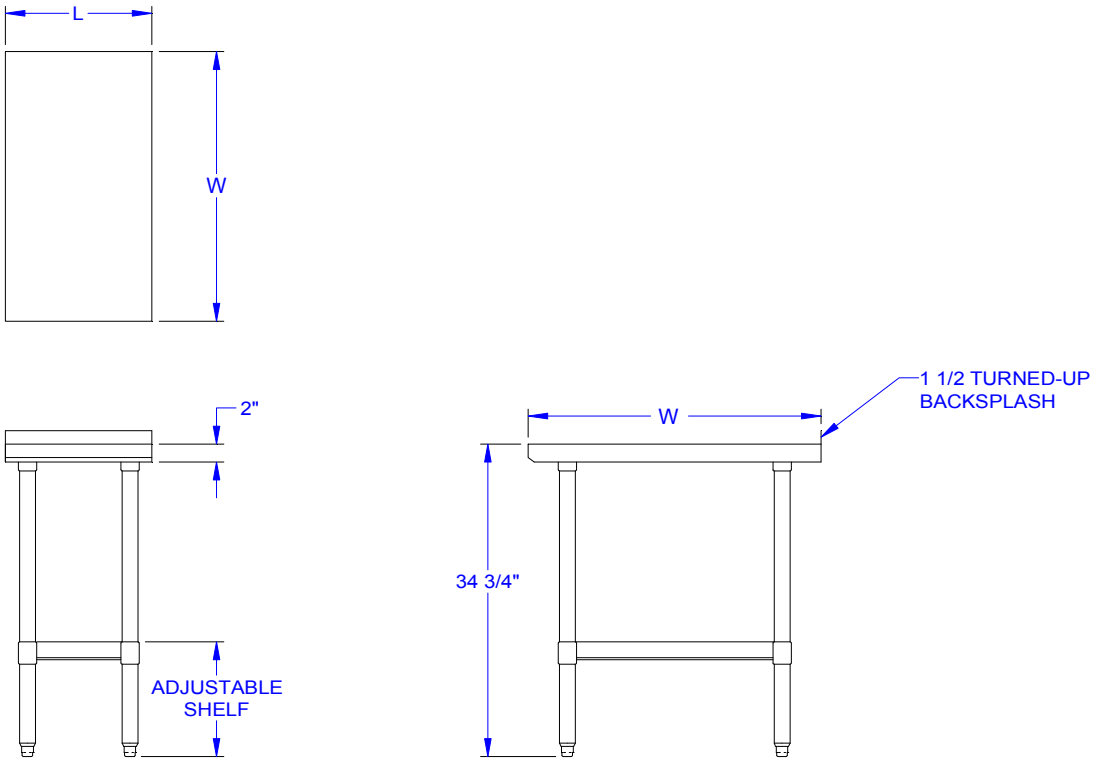
MATERIAL:

- TOP: 18 GAUGE STAINLESS STEEL TYPE 430 MECHANICALLY POLISHED STAINLESS STEEL WITH SATIN FINISH
- SHELF: 18 GAUGE STAINLESS STEEL,
- LEGS: 1-5/8" ROUND O.D. 16 GAUGE TUBULAR STAINLESS STEEL
- GUSSETS: STAINLESS STEEL
- FEET: 1" PLASTIC BULLET FEET

FILLER TABLES - 18GA

30" WIDE	QTY	36" WIDE	QTY
EFT8-3012SSK		EFT8-3612SSK	
EFT8-3015SSK		EFT8-3615SSK	
EFT8-3018SSK		EFT8-3618SSK	
EFT8-3024SSK		EFT8-3624SSK	

DETAILED SPECIFICATIONS



- UNITS 7 FT. AND LARGER ARE FURNISHED WITH SIX LEGS.
- FINISHED SIZE OF UNDERSHELF:
  SHELF LENGTH = LENGTH MINUS 4.875”
  SHELF WIDTH = WIDTH MINUS 4.25”

FILLER TABLES - 18GA

LENGTH	30” WIDE	WEIGHT (LBS)	36” WIDE	WEIGHT (LBS)
12"	EFT8-3012SSK	32	EFT8-3612SSK	35
15"	EFT8-3015SSK	36	EFT8-3615SSK	39
18"	EFT8-3018SSK	39	EFT8-3618SSK	43
24"	EFT8-3024SSK	45	EFT8-3624SSK	55

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

Project_____

Item No._____

Quantity_____

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

SG14

SG14R
With optional
Stainless tank

SG14T Twin
Tank

SG18
With optional
casters

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)**

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) 200ºF-400ºF (190ºC-93ºC CE)
- Themo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 ¼" (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)

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)

0063

The Australian Gas Association

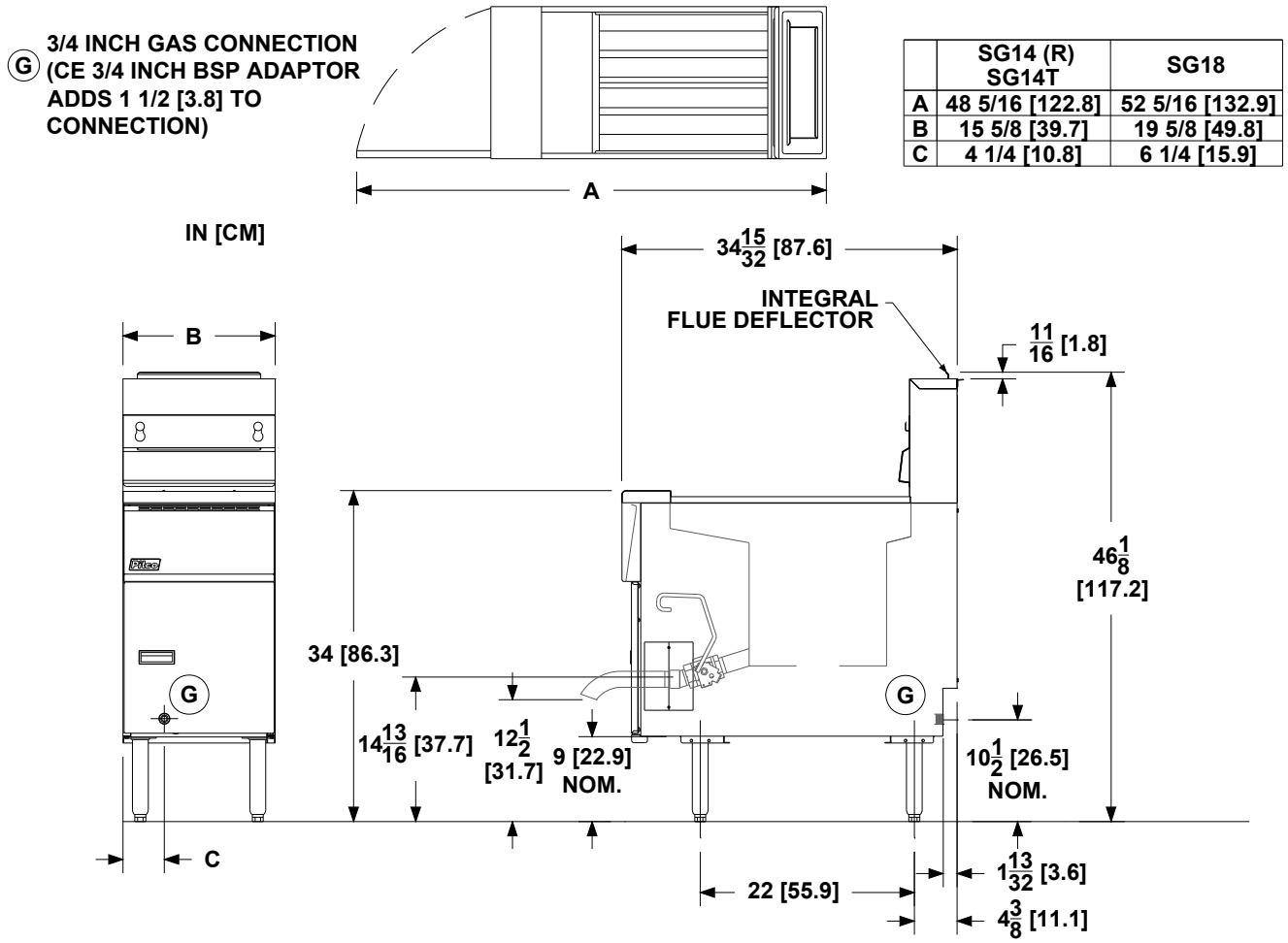
SOLSTICE GAS (SG) Series Single Economy SG14, 14R, 18 Fryer

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

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



	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^3. (1.0m^3)
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^3. (1.0m^3)
SG18	226 Lbs (103 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft^3. (1.0m^3)

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
		Sides min.	Rear min.	Sides min.	Rear min.	
30" (76.2 cm)	6" (15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.

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.

SANDWICH UNIT REFRIGERATOR

Model: SW48N18M

Natural Refrigerant R-290 Model

48” Mighty Top Sandwich Unit Refrigerator with Solid Door - 18 Pans

Stainless steel front, top and end panels, aluminum back and interior.

Project Name:

Model Specified:

Location:

Item No: **Quantity:**

AIA #: **SIS #:**

Standard Model Features

REFRIGERATION SYSTEM

- Performance rated refrigeration system
- Natural, environmentally safe, high efficiency R-290 refrigerant[1]
- Unique air flow distribution allows pan product to maintain 33° - 41°F
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, back mounted compressor
- Expansion valve system

CABINET ARCHITECTURE

- 2” non-CFC polyurethane foam insulation
- Smooth, polished chrome door handles
- Spring loaded, self closing doors
- Magnetic snap in Santoprene™ door gaskets
- Heavy duty, epoxy coated steel shelves
- 8” deep, full length nylon cutting board
- Insulated lid
- Completely enclosed, vented and removable case back
- 5” casters

MODEL FEATURES

- (18) 1/6 size recessed pans, 4” deep
- Removable interior tub below pans
- Electronic control, off-cycle defrost
- Field rehingeable doors

[1] R-290 refrigerant meets all federal and state regulatory requirements.

Options and Accessories

(upcharge and lead times may apply)

Stainless steel interior	Flat lid
Stainless steel back	Vision panel lid
Additional epoxy coated steel shelves	Door locks
Stainless steel shelves	Front breathing
Overshelves (single or double)	Rear mounted cutting board
Adjustable legs	Composite cutting board
Optional caster sizes	Crumb catcher
Drawers in lieu of door(s)*	Modified pan opening

Consult factory for other model configurations, options and accessories.

*Drawers hold (1) 1/2 x 6 and (1) 1/3 x 6 size pans per drawer

Continental® Refrigerator

WARRANTY 7 Year Parts & Labor 7 Year Compressor

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cubic feet)	13.4 (379 l)
⅙ Size Pans (4" deep)	18
Width, Overall (inches)	48 (1219 mm)
Depth, Overall (inches) (including bumpers)	35 (890 mm)
Depth, Cutting Board (inches)	8 (203 mm)
Height, Overall (inches) (including 5" casters)	42 ¼ (1073 mm)
Shelf Area (square feet)	6.8 (0.6 sq m)
Number of Shelves	2
Number of Doors	2
Interior Depth (inches)	See Drawing
Interior Height (inches)	26 ¼ (667 mm)
Interior Width (inches)	44 (1118 mm)

REFRIGERANT DATA

Condensing Unit Size (H.P.)	¼
R-290 Refrigerant Charge (oz)	3.9
Capacity (BTU per hour)*	1930

ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Total Amps (International)	3.6 (1.8)
10 ft. Cord/Plug [attached] (International)	Yes (No)

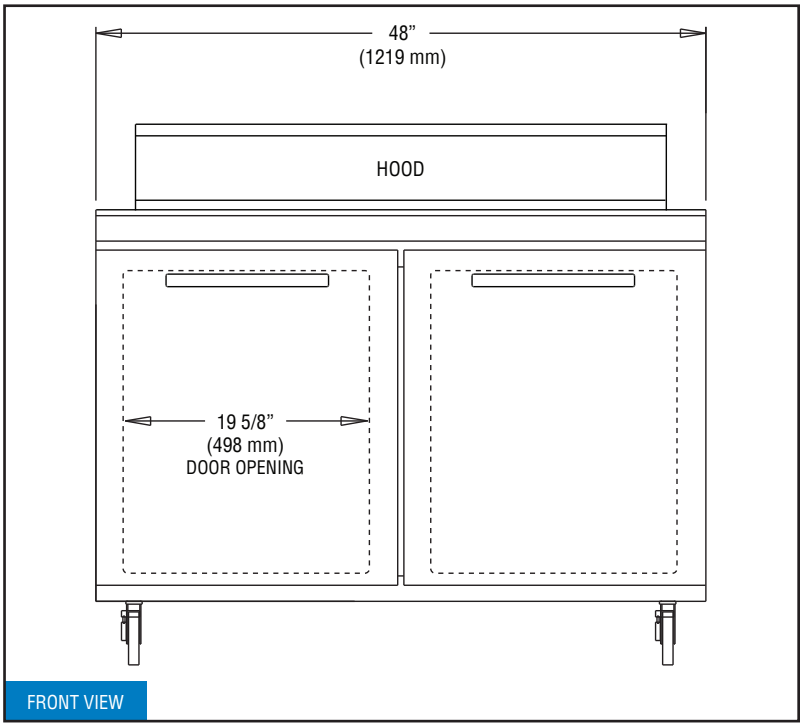
SHIPPING DATA

Weight (pounds)	320 (146 kg)
Height - Crated (inches)	43 ¼ (1099 mm)
Width - Crated (inches)	56 (1422 mm)
Depth - Crated (inches)	37 ¼ (946 mm)

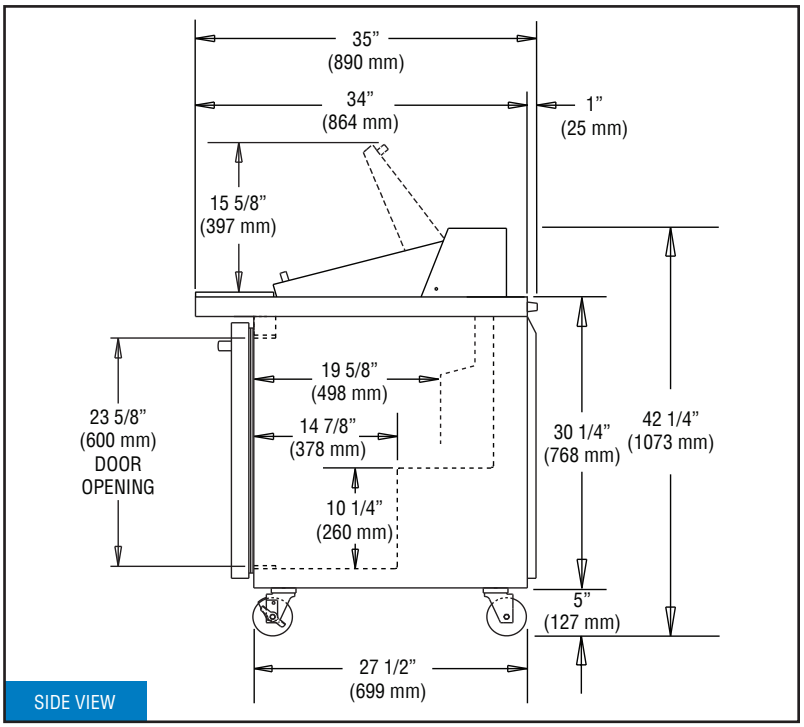
* Rating @ +25°F evaporator, 90°F ambient
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Equipped with one NEMA-5-15P Plug
(varies by country)

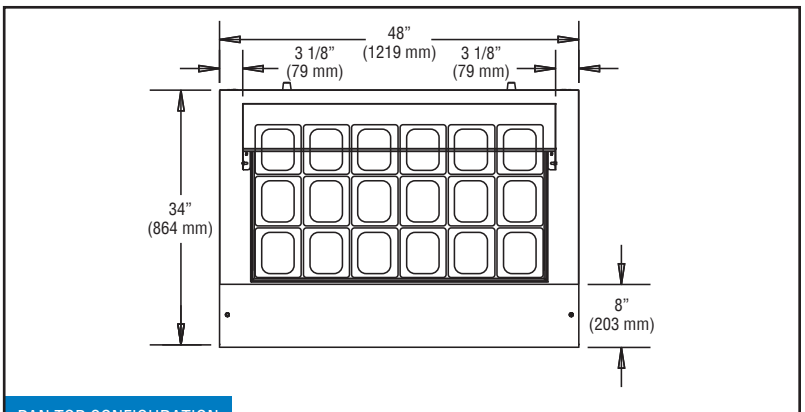
Model Plan Views



FRONT VIEW



SIDE VIEW



PAN TOP CONFIGURATION

Continental Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

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Intertek

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REVISED: 12/4/25

Job:_____ Item#_____

COUNTERLINE - GRIDDLE

HEAVY DUTY, 30" DEEP GRIDDLE, THERMOSTATIC, GAS

Model shown HDG-60-30
shown with optional stand and casters

Thermostatic Griddles:

- ❑ HDG-24-30
- ❑ HDG-36-30
- ❑ HDG-48-30
- ❑ HDG-60-30

Standard Features

- 1" thick polished rolled steel plate, 30" deep
- 30,000 BTU (NAT or LP) burner per 12" Thermostatic Models
- Electronic spark ignition (battery)
- Stainless steel front, vent and sides are standard, rear and bottom panels are aluminized steel.
- Reinforced, insulated double wall sides
- 5" high rear and 4" side splash guards
- 3/4" rear gas connection and pressure regulator
- Protected flue opening
- Exclusive "NO COLD" Zone -Uniform heat distribution across surface
- Each burner equipped with runner tube
- Grease drawers with large capacity
- Fully welded griddle plate with protected exhaust vent

Standard Features of Thermostatic Griddle Models

- "Insta-on" thermostatic controls for precise settings between 200°F and 550°F
- Imbedded load sensing thermostat
- Flame failure safety device

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- ❑ Stainless steel plate shelf with or without cutting board
- ❑ Casters
- ❑ Grooved griddle plates
- ❑ Chrome plated griddle plates
- ❑ 2" high insulator base for mounting on refrigerated base
- ❑ Stainless Steel stand

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Front, sides and vent are constructed of #3 polished 430 and 304 stainless steel. Bottom and rear are aluminized steel. Sides are reinforced and fully insulated. 5" rear and 4" side splash.

Griddle Plate: 48" and 60" wide by 30" deep cooking surface with one 30,000 BTU (NAT or LP) burners every 12" on thermostatic models and one 20,000 BTU (NAT or LP) burners every 12" on manual models. Fully welded, 1" thick polished steel griddle plate with side splash guards, and grease drawer.

Griddle Controls: Independent, "Insta-on" thermostatic controls with uniform temperature range of 200°F to 550°F. (Thermostatic models ONLY)

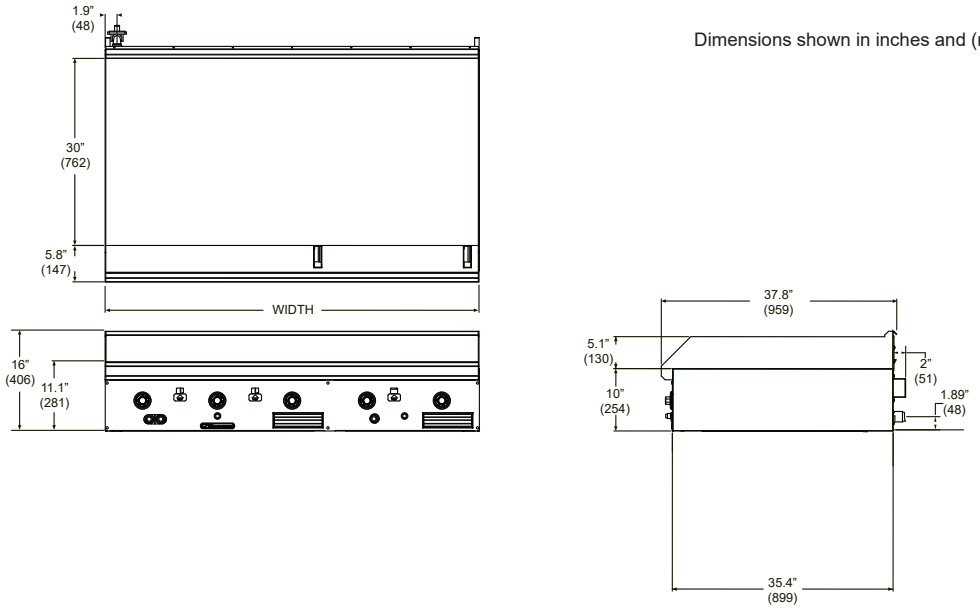
Legs: Stainless steel 4" adjustable legs.

Gas Heat Control System: Each foot of griddle is heated by a "U" shaped burner. Each burner is controlled by a thermostatic control. For safety, each pilot has a flame failure device. A 3/4" rear gas connection is standard. Units over 48" wide are constructed of two bodies. (Thermostatic models ONLY)

Approval Notes: _____

Models: ☐ **HDG-24-30** ☐ **HDG-36-30** ☐ **HDG-48-30** ☐ **HDG-60-30**

HDG-30



Dimensions shown in inches and (millimeters)

Dimensions shown in inches and (millimeters)

DIMENSIONS

Shipping Crate Dimensions & Weight					
Model	Width	Number of Burners	Crated Width	Crated Depth	Crated Weight
HDG-24-30	24" (610)	2	55" (1397)	45.5" (1157)	405 lbs (183 kg)
HDG-36-30	36" (914)	3	55" (1397)	45.5" (1157)	545 lbs (247 kg)
HDG-48-30	48" (1219)	4	55" (1397)	45.5" (1157)	666 lbs (302 kg)
HDG-60-30	60" (1524)	5	67" (1703)	45.5" (1157)	807 lbs (366 kg)

UTILITY INFORMATION

GAS: Each unit has a 3/4" rear gas connection with a male NPT connector(female when regulator is added). Minimum supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. All units require a regulated gas supply. pressure regulator included. If using a flexible hose gas connection, the I.D. of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69, providing an adequate means of restraint to prevent undue strain on the gas connection.

Model	Gas (BTU/hr)	
	Natural	Propane
HDG-24-30	60,000	60,000
HDG-36-30	90,000	90,000
HDG-48-30	120,000	120,000
HDG-60-30	150,000	150,000

MISCELLANEOUS

- If casters are used with flex hose, a restraining device should be used to eliminate undue stain on the flex hose.
- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 12" on sides and 8" on rear.
- Install under vented hood.
- Check local codes for fire and sanitary regulations.

NOTICE:

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DISCLAIMER

1. **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 potion 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.

Job:_____ Item#_____

Infrared Compact Broiler

Range Mount, Wall Mount and Countertop

- ❑ P32-NFR
- ❑ P36-NFR
- ❑ P48-NFR

Model P36-NFR

Standard Features

- Stainless steel cradle and carriage construction.
- Largest Cooking Area
- Total BTU's: 32" - 40,000 BTU
  36" - 40,000 BTU
  48" - 60,000 BTU
- Dual valve control for left and right operation
- 90 second preheat time with no waiting between loads
- Stainless steel construction
- Bright anneal face plate and removable grease drawer.
- 5 position, "Easy Track", counter balanced, rack adjustment and easy roll-out access
- Cool touch handle design
- Range mount on flue riser standard
- Chrome plated cooking grates
- Standard (1) year limited parts and labor warranty (reference http://www.southbendnc.com/service.html for limited warranty details)

OPTIONS AND ACCESSORIES AT ADDITIONAL COST

- ❑ Range mount (specify riser size)
- ❑ Wall mount with bracket
- ❑ Countertop with 4" stainless steel legs
- ❑ Sloped enclosure
- ❑ Interpiping of gas connection to sectional range base

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Constructed of 430 stainless steel #3 polish. Face plate and crumb tray are 430 bright anneal.

Assembly: Double wall enforced sides and back. 2 -15" removable broiler racks, constructed of .375" diameter welded steel chrome plated rod. 5 adjustable broiling positions. Dual stainless steel removable grease drip shields.

Controls: Independent dual valve controls to operate left and right burner field. Heavy duty gas valves adjust gas flow with 3 position temperature settings: High, Low and Off. Broiler rack platform (5 positions) can be raised or lowered for optimum broiling applications.

Mounting: Range mounted to a flue riser is standard. Also available as a wall mount or countertop unit with 4"legs.

Flue Riser: Heavy duty, reinforced flue riser and air insulated shield located on bottom of broiler to protect broiler from heat generated on range top.

Broiler: Infrared broiler that can mount on the flue riser of a 32", 36" or 48" sectional and/or restaurant range, wall, used with 4" legs as a countertop unit. Available in natural or propane.

P32-NFR: Equipped with 4 -10,000 BTU infrared burners - total 40,000 BTU and dual valve control for left and right operation. "Easy-Track" counter balanced, roll-out removable broiler rack is 26" wide and 14" deep, with five adjustable positions. 364 sq. in. cooking surface.

P36-NFR: Equipped with 4 -10,000 BTU infrared burners - total 40,000 BTU and dual valve control for left and right operation. "Easy-Track" counter balanced, roll-out removable broiler rack is 30" wide and 14" deep, with five adjustable positions. 420 sq. in. cooking surface.

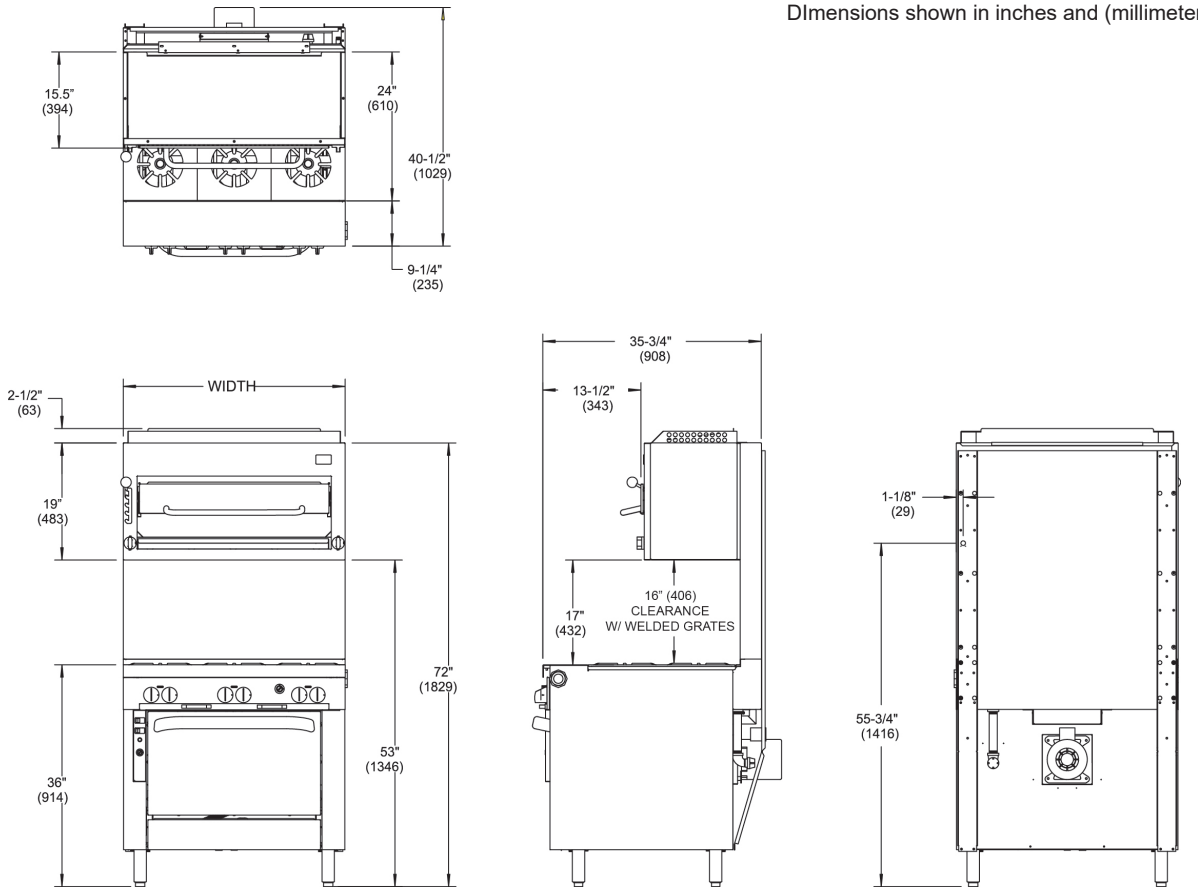
P48-NFR: Equipped with 6 -10,000 BTU infrared burners - total 60,000 BTU and dual valve control for left and right operation. "Easy-Track" counter balanced, roll-out removable broiler rack is 42" wide and 14" deep, with five adjustable positions. 588 sq. in. cooking surface.

Approval Notes: _____

Models: ☐ **P32-NFR** ☐ **P36-NFR** ☐ **P48-NFR**

PNFR

DImensions shown in inches and (millimeters)



DIMENSIONS & WEIGHT

Model	Width	Height	Depth	Weight
P32-NFR	32” (813)	21.5” (546)	15.5” (394)	155 lb (70 kg)
P36-NFR	36” (914)	21.5” (546)	15.5” (394)	170 lb (77 kg)
P48-NFR	48” (1220)	21.5” (546)	15.5” (394)	210 lb (95 kg)

The broiler and flue riser assembly is shown here mounted on a six-burner open top range with a convection oven base.

UTILITY INFORMATION

GAS: Required natural gas operating pressure is 4” W.C. Required propane gas operating pressure is 10” W.C. A pressure regulator with a 3/4” NPT Inlet/Outlet is supplied with the unit. Diameter of piping or flex hose used to supply gas to unit, needs to be sized to achieve specified operating pressure. The rear gas inlet is 3/8” NPT pipe and has a centerline location of 2-3/4” from the bottom and 1-1/8” from the right side as you face the unit.

Model	Gas (BTU/Hr)	
	Natural	Propane
P32-NFR	40,000	40,000
P36-NFR	40,000	40,000
P48-NFR	60,000	60,000

MISCELLANEOUS

- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 1” on sides and 0” on rear.
- Check local codes for fire and sanitary regulations.

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GRIDDLE STAND REFRIGERATOR

Model: D36GN

Natural Refrigerant R-290 Model

36” Griddle Stand Refrigerator

ENERGY STAR® Qualified Commercial Refrigerator

Stainless steel exterior and interior, reinforced stainless steel work top with drip guard marine edge and stainless steel case back.

Project Name:

Model Specified:

Location:

Item No: **Quantity:**

AIA #: **SIS #:**

Standard Model Features

REFRIGERATION SYSTEM

- Performance rated refrigeration system
- Natural, environmentally safe, high efficiency R-290 refrigerant[1]
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, front slide outcondensing unit

CABINET ARCHITECTURE

- High density, non-CFC polyurethane foamed-in-place insulation
- Easy glide, fully extendable drawers designed to hold 6” deep pans side-by-side
- Smooth, polished chrome drawer handles
- One-piece, snap in magnetic Santoprene™ drawer gaskets
- Heavy duty drawer track with built in drawer safety clips
- Drawers designed to hold 250 lb. capacity
- (2) drawer pan divider bars*
- 4” casters on support plates

* Pans supplied by others

MODEL FEATURES

- Electronic control, off-cycle defrost
- Front breathing

[1] R-290 refrigerant meets all federal and state regulatory requirements.

Options and Accessories

(upcharge and lead times may apply)

Flat top in lieu of marine edge	Integral heat shield top
16 gauge stainless steel top (flat or marine)	Cylinder locks
Top extensions (flat or marine edge)	Doors in lieu of drawers
Condensing unit on left (standard on right)	Special electrical requirements (consult factory)

Consult factory for other model configurations, options and accessories.

Continental® Refrigerator

WARRANTY 7 Year Parts & Labor 7 Year Compressor

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cubic feet)	6.5 (184 l)
Width, Overall (inches)	36 (914 mm)
Depth, Overall (inches) (including handles)	35 5/16 (897 mm)
Height, Overall (inches) (including 4" casters)	26 3/8 (670 mm)
Number of Drawers	2

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/5
R-290 Refrigerant Charge (oz)	3.2
Capacity (BTU per hour)*	1470

ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Feed Wires (including ground)	3
Total Amps (International)	3.2 (1.6)
10 ft. Cord/Plug [attached] (International)	Yes (No)

SHIPPING DATA

Weight (pounds)	360 (163 kg)
Height - Crated (inches)	30 (762 mm)
Width - Crated (inches)	52 (1472 mm)
Depth - Crated (inches)	39 (991 mm)

DRAWER PAN DIVIDERS (supplied with model)

CM2-0682	2 (one per drawer)

See drawer pan configurations on right (**pans not supplied**). For other drawer pan configurations, consult factory.

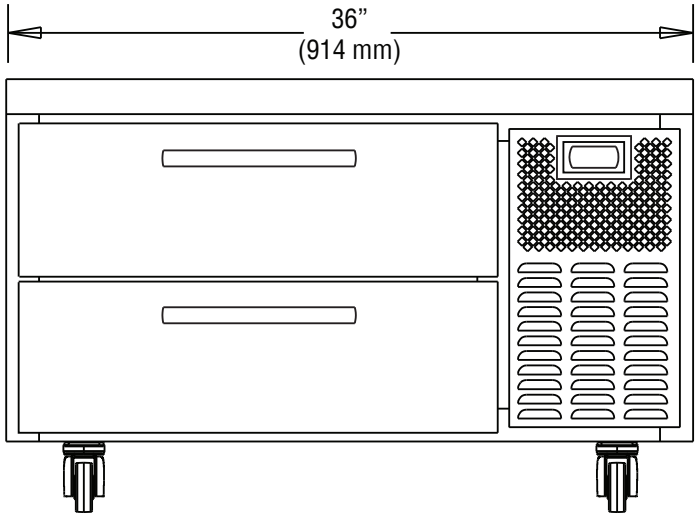
TOP WEIGHT CAPACITY

Max. Top Weight Capacity (pounds)	600 (272 kg)

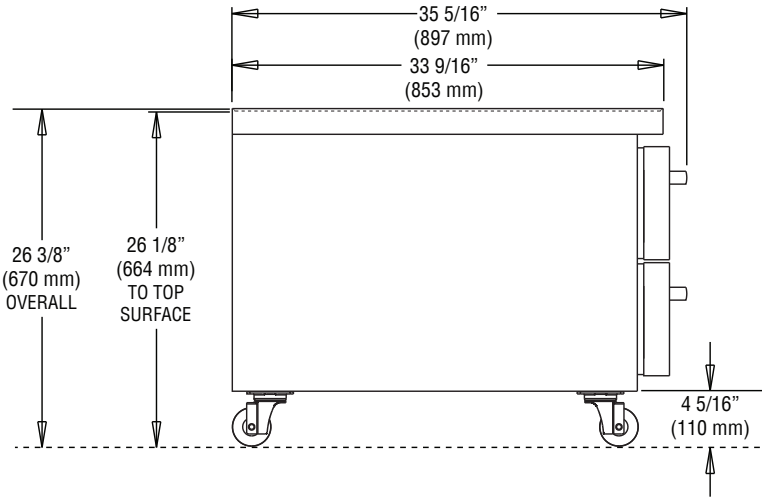
* Rating @ +25°F evaporator, 90°F ambient
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Equipped with one NEMA-5-15P Plug (varies by country)

Model Plan Views

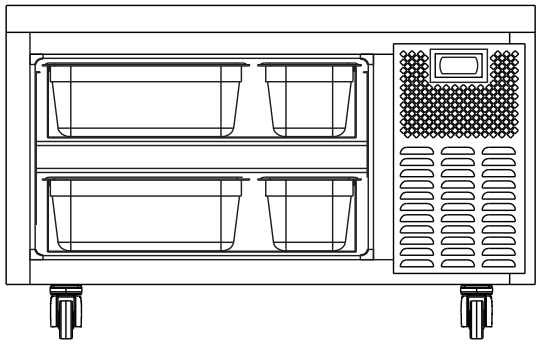


FRONT VIEW



SIDE VIEW

Shown with (2) 12 x 20 x 6 pans and (2) 6 x 20 x 6 pans (**not supplied**).



DRAWER PAN CONFIGURATION

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REVISED: 1/8/26

Job:_____ Item#_____

INFRARED BROILERS
(FREE STANDING)

170 (Single Deck)

171 (Single Deck with Warming Oven)

270 (Double Deck)

- ❑ 170
- ❑ 171
- ❑ 270

Standard Features

- Faster broiling times with 1/3 less time
- Blower delivers fresh, filtered air to prevent smoke and vapors from affecting broiling efficiency.
- 104,000 BTU (NAT or LP) infrared burners (per deck)
- Stainless steel front, sides and back panel
- 90 second preheat with no waiting between loads
- Rugged grid height adjustment mechanism with five positions
- Roll-out broiling area is 24-1/2" wide and 27-1/2" deep, with a reduced heat holding area in the front 3"
- Fully insulated lining and burner boxes
- Removable grids with a round pattern for branding
- 6" adjustable stainless steel legs
- Washable metal mesh air filter
- (1) year limited parts and labor warranty (reference http://www.southbendnc.com/service.html for limited warranty details)

Warming Oven

- Model 171 has a warming oven that is heated by broiler flue gases (25" wide x 25" deep). 3,000 watt electric heating element optional.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- ❑ Casters - front two casters lock
- ❑ Cable restraint kit (to restrict movement when on casters)
- ❑ 3,000 watt heating element for warming oven (171 Model only)

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: All exterior panels are 430 stainless steel #3 polish.

Interior Finish: 430 stainless steel interior

Broiler: Infrared broiler (single and double deck). 104,000 BTU per deck (NAT or LP) broiler burners with separate controls. Constant-burning pilot lighters. Equipped with 115 volt, 60 cycle blower for pressurized primary air, filtered by a 9-1/2" x 19-1/2" washable metal mesh air filter. Fully insulated lining and burner box.

Broiler Grid: Roll-out broiler grid is 24-1/2" wide and 28" deep (rolls out to 17-1/4"), with five height positions. The front 3" receive less heat so can be used as a holding area.

Legs: Stainless steel 6" adjustable legs standard.

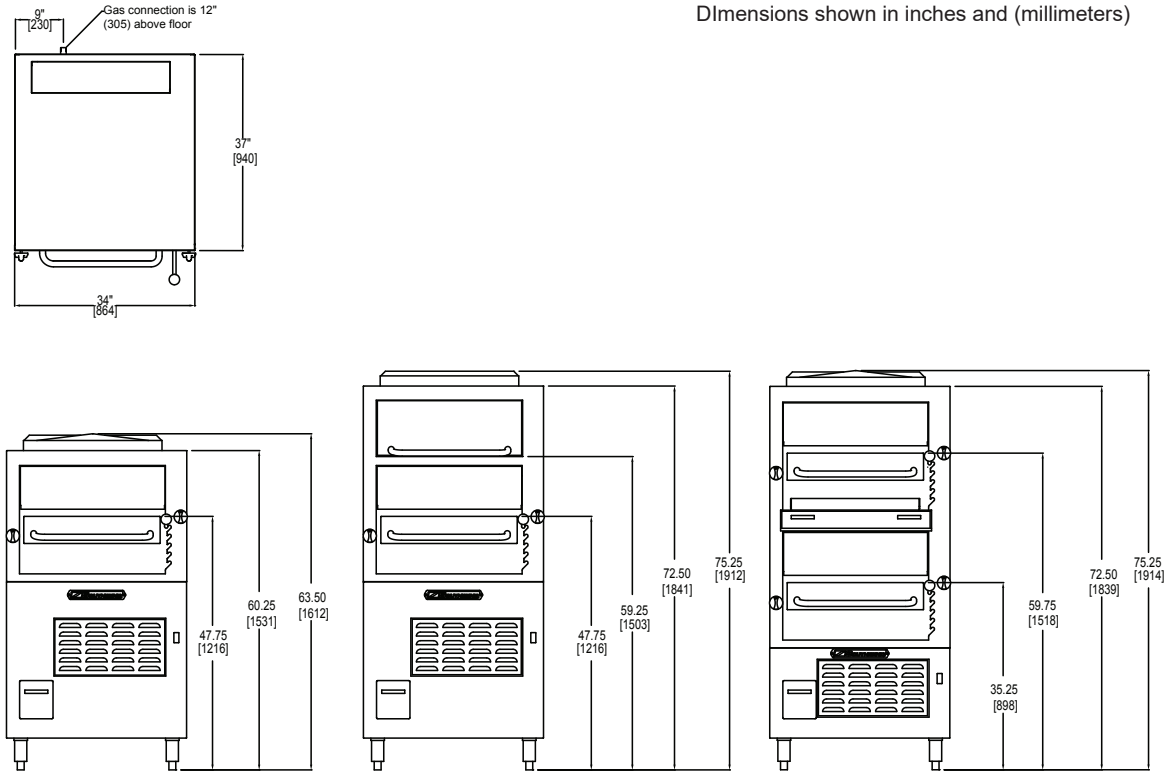
Warming Oven: 25" wide and 25" deep oven, located on top of broiler, is heated by the broiler flue gases. 3,000 watt electric heating element optional.

Approval Notes: _____

Models: ☐ **170** ☐ **171** ☐ **270**

170

DImensions shown in inches and (millimeters)



Model 170 Model 171 Model 270

DIMENSIONS & WEIGHT

Shipping Crate					
Model	**Width**	**Height**	**Depth**	**Volume**	**Weight**
170	45.5" (1156)	83" (2108)	55" (1397)	120.2 cu ft (3.40 cu m)	618 lbs (280.1 kg)
171	45.5" (1156)	83" (2108)	55" (1397)	120.2 cu ft (3.40 cu m)	693 lbs (314.3 kg)
270	45.5" (1156)	83" (2108)	55" (1397)	120.2 cu ft (3.40 cu m)	932 lbs (422.7 kg)

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

GAS: Each unit has a 3/4" rear gas connection with a male NPT connector. Minimum supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. If using a flexible hose gas connection, the I.D. of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69, providing an adequate means of restraint to prevent undue strain on the gas connection.

ELECTRICITY: All models have a 7-foot power cord with a grounded plug to supply 60Hz single-phase 120VAC electric power, 1 AMP.

Model	Gas (BTU/Hr)		Electricity (Amps)	
	Natural	Propane	120V	208/240V
170	104,000	104,000	1.0	-
171	104,000	104,000	1.0	20.0 (see note)
270	208,000	208,000	2.0	-

NOTE: An optional electric element rated at 3000 watts, 208/236V, is available in the warming oven. A separate electric supply, 208/236V single phase, 20 AMP must be connected to the leads in a terminal box at the rear, near top of broiler. Installation must conform with local codes.

MISCELLANEOUS

- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 10" on sides and 6" on rear.
- Install under vented hood.
- Check local codes for fire and sanitary regulations.

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Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301

E-4-DLSS

OPTIONS:

- ❑ 14 gauge tops
- ❑ 1/2" poly cutting surface added to integral top
- ❑ Backsplash
- ❑ Recessed top (to accommodate griddles, fryers, etc.)
- ❑ Adaptor plates
- ❑ 3-phase wiring
- ❑ 6', 8' or 10' Cord and plug
- ❑ Heated base module
- ❑ Electric outlet in base
- ❑ Sliding Doors
- ❑ Pass-thru construction
- ❑ Veneered plastic laminate panels on body
- ❑ Powder coat paint in 12 colors
- ❑ Casters (add cord and plug), 5" swivel with locks
- ❑ Food shields
- ❑ Tray slides
- ❑ Work shelves
- ❑ Customer side Kickplates - Stainless steel or Painted
- ❑ 34" ADA height (units finish at 33.5"). Adjustable height casters with 5/8" adjustability allow leveling to 34"

DUKE MANUFACTURING CO.
2305 N. Broadway
St. Louis, MO 63102
800.735.3853 Toll Free
314.231.5074 Fax
www.dukemfg.com

SS-1029 Thurmaduke DLPG-DLSS

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:
Thurmaduke® Steamtables
Hot Food Units - Electric - Deluxe

- ❑ E-2-DLPG/E-2-DLSS 2 top openings
- ❑ E-3-DLPG/E-3-DLSS 3 top openings
- ❑ E-4-DLPG/E-4-DLSS 4 top openings
- ❑ E-5-DLPG/E-5-DLSS 5 top openings
- ❑ E-6-DLPG/E-6-DLSS 6 top openings

TOP:

- ■ 16 gauge 300 Series stainless steel
- ■ Top openings die-stamped. 11 7/8" x 19 7/8"
- ■ Integral carving/work surface

HEAT COMPARTMENTS:

- ■ 6 ½" deep Sealed wells with drains
- ■ Wet or Dry operation
- ■ Fully Insulated Wells
- ❑ Copper manifolds and brass master valve
- ❑ 750 watt elements
- ❑ 120, 208 or 240 volt A/C
- ❑ Master Toggle Switch w/ indicator light for entire unit
- ■ Single Phase standard

BODY AND INTERIOR SHELF:

- ❑ Stainless Steel body
- ❑ Painted body w/ choice of 12 powder coat colors
- ■ Full bottom shelf to match body
- ■ 6" polished stainless steel adjustable legs

INTEGRAL DISHSHELF:

- ■ Heavy gauge, one-piece stainless steel - 8" wide
- ■ Housing for control knobs, and master switch
- ■ Wire knob guards

AGENCY LISTINGS:

Specification subject to change

WARNING For CA residents: go to www.dukemfg.com/prop65 for prop 65 warning

REV E 12/10/2025

THURMADUKE® STEAMTABLES - HOT FOOD - ELECTRIC - DELUXE

Catalog No. TST-DELECHOT

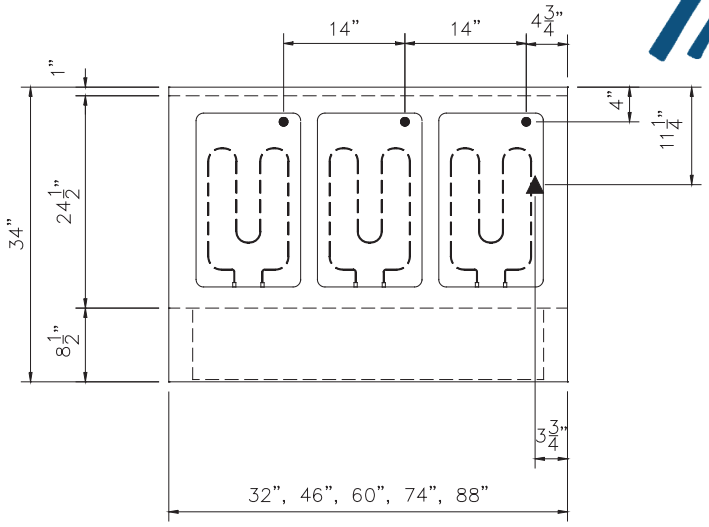
A.I.A. File No. 35-C-13

A.I.A. File No. 35-C-13

Catalog No. TST-DTELECHOT

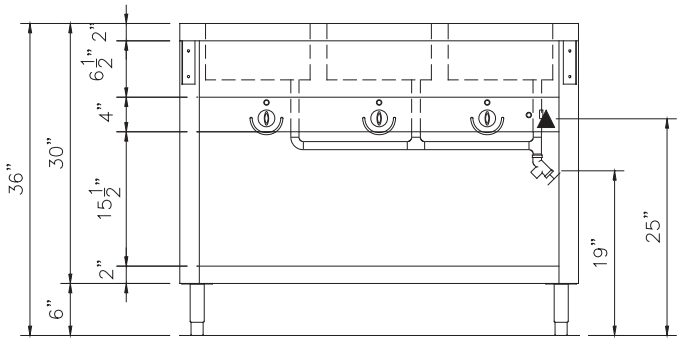
THURMADUKE® STEAMTABLES - HOT FOOD - ELECTRIC - DELUXE

Thurmaduke®

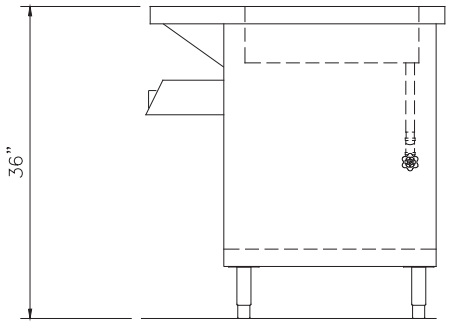


TOP VIEW

LEGEND	
▲	ELECTRICAL CONNECTION
●	DRAIN LOCATION



FRONT VIEW



RIGHT SIDE VIEW

DIMENSIONS: FREIGHT CLASS: 150

Model		Length		Width		Height		Top	Cube ft.	Weight	
Enameled	Stainless	in	cm	in	cm	in	cm	Openings	Crated	lbs	kg
E-2-DLPG	E-2-DLSS	32	81.3	34	86.4	36	91.4	2	27.0	255	115.9
E-3-DLPG	E-3-DLSS	46	116.8	34	86.4	36	91.4	3	38.1	335	152.3
E-4-DLPG	E-4-DLSS	60	152.4	34	86.4	36	91.4	4	49.2	410	186.4
E-5-DLPG	E-5-DLSS	74	188.0	34	86.4	36	91.4	5	60.2	495	225.0
E-6-DLPG	E-6-DLSS	88	223.5	34	86.4	36	91.4	6	71.3	595	270.5

ELECTRICAL SPECIFICATIONS:

Model 750W	120V 750W			208V 750W			240V 750W		
	Watt	Amps	NEMA	Watt	Amps	NEMA	Watt	Amps	NEMA
E-2-DLPG/SS	1500	12.5	5-15	1500	7.2	6-20	1500	6.3	6-20
E-3-DLPG/SS	2250	18.8	L5-30	2250	10.8	6-20	2250	9.4	6-20
E-4-DLPG/SS	3000	25.0	5-50	3000	14.4	6-20	3000	12.5	6-20
E-5-DLPG/SS	3750	31.3	5-50	3750	18.0	L6-30	3750	15.6	L6-30
E-6-DLPG/SS	N/A			4500	21.6	L6-30	4500	18.8	L6-30

Cord and NEMA plug NOT included

Duke
Your Solutions Partner

Duke Manufacturing Co.
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St. Louis, MO 63102

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www.dukemfg.com

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Job:_____ Item#_____

COUNTERLINE - CHARBROILER

GAS BRIQUETTE OR RADIANT COUNTERTOP

Model shown Model HDC-36

Radiant Models:

- ❑ HDC-12
- ❑ HDC-18
- ❑ HDC-24
- ❑ HDC-30
- ❑ HDC-36
- ❑ HDC-48
- ❑ HDC-60

Briquette Models:

- ❑ HDCL-12
- ❑ HDCL-18
- ❑ HDCL-24
- ❑ HDCL-30
- ❑ HDCL-36
- ❑ HDCL-48
- ❑ HDCL-60

Standard Features

- Available in 12”, 18”, 24”, 30”, 36”, 48”, and 60” widths
- 20,000 BTU (NAT or LP) stainless steel burner per 6”
- Stainless steel front and sides are standard, rear and bottom panels are aluminized steel.
- Reinforced, insulated double wall sides
- Cast iron radiants
- 3/4” rear gas connection and pressure regulator
- 5” high rear and side splash guards
- Field convertible from radiant to briquette cooking
- Two-position, two sided cooking grids
- 4” Spatula width grease trough
- Wide or narrow branding grates
- Stainless steel, full width crumb tray
- One year limited Parts and Labor Warranty
- HDCL units come standard with lava briquettes

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- ❑ Stainless steel stand
- ❑ Casters for stand
- ❑ Stainless steel plate shelf with or without cutting board
- ❑ Plated grids for fish
- ❑ 2” high insulator base for mounting on refrigerated base
- ❑ Battery Spark Ignition
- ❑ Briquette kit to convert radiant to briquette
- ❑ Radiant kit to convert briquette to radiant

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Front and sides are constructed of #3 polished 430 and 304 stainless steel. Bottom and rear are aluminized steel. Sides are reinforced and fully insulated. 5” rear and side splash.

Charbroiler: 12”, 18”, 24”, 30”, 36”, 48” and 60” (available in radiant or lava). Stainless steel, 20,000 BTU (NAT or LP) burners every 6”. Removable two-sided cast-iron grates. Field convertible from radiant to briquette.

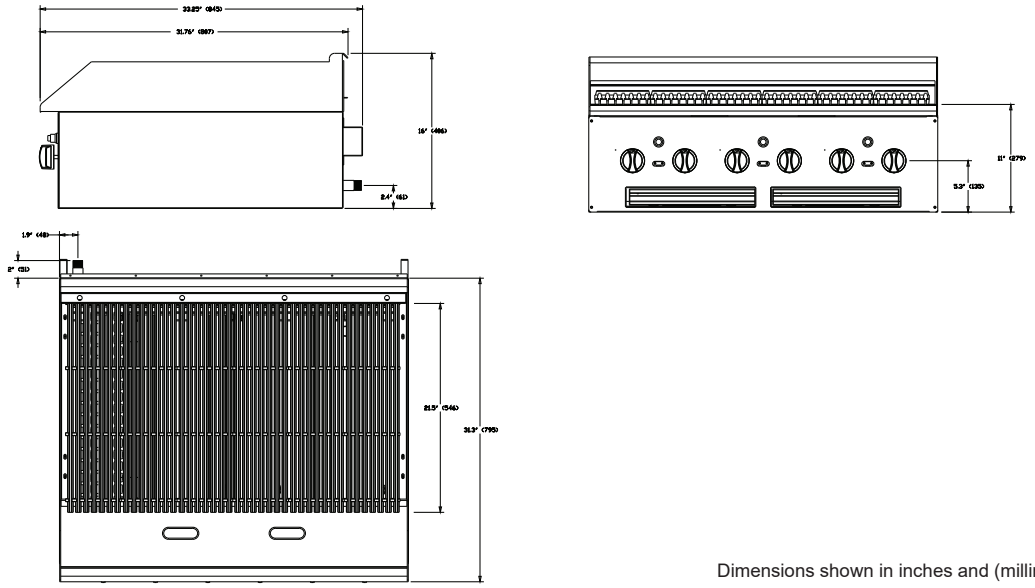
Gas Heat Control System: Each straight burner is controlled by a gas valve for independent control of flame. One standing pilot services each burner. A 3/4” rear gas connection is standard.

Legs: Stainless steel 4” adjustable legs.

Approval Notes: _____

Models: ☐HDCL-12 ☐HDCL-18 ☐HDCL-24 ☐HDCL-30 ☐HDCL-36 ☐HDCL-48 ☐HDCL-60

HDC



Dimensions shown in inches and (millimeters)

DIMENSIONS

Shipping Crate Dimensions & Weight											
Model	Width	Burners @20,000 BTU	Crated Width	Crated Depth	Crated Weight	Model	Width	Burners @20,000 BTU	Crated Width	Crated Depth	Crated Weight
HDC-12/ HDCL-12	12" (305)	2	15.5" (394)	39" (991)	120 lbs (54 kg)	HDC-36/ HDCL-36	36" (915)	6	55" (1398)	39" (991)	350 lbs (159 kg)
HDC-18/ HDCL-18	18" (457)	3	31" (788)	39" (991)	200 lbs (91 kg)	HDC-48/ HDCL-48	48" (1220)	8	55" (1398)	39" (991)	425 lbs (193 kg)
HDC-24/ HDCL-24	24" (610)	4	31" (788)	39" (991)	240 lbs (108 kg)	HDC-60/ HDCL-60	60" (1525)	10	67" (1703)	45.5" (1157)	500 lbs (135 kg)
HDC-30/ HDCL-30	30" (762)	5	55" (1398)	39" (991)	305 lbs (138 kg)	Dimensions shown in inches and (millimeters)					

UTILITY INFORMATION

GAS: Each unit has a 3/4" rear gas connection with a male NPT connector. Minimum supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. All units require a regulated gas supply. Pressure regulator included. If using a flexible hose gas connection, the I.D. of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69, providing an adequate means of restraint to prevent undue strain on the gas connection.

Model	Gas (BTU/hr)		Model	Gas (BTU/hr)	
	Natural	Propane		Natural	Propane
HDC12/ HDCL-12	40,000	40,000	HDC36/ HDCL-36	120,000	120,000
HDC18/ HDCL-18	60,000	60,000	HDC48/ HDCL-48	160,000	160,000
HDC24/ HDCL-24	80,000	80,000	HDC60/ HDCL-60	200,000	200,000
HDC30/ HDCL-30	100,000	100,000			

MISCELLANEOUS

- If casters are used with flex hose, a restraining device should be used to eliminate undue stain on the flex hose.
- For use in non-combustible locations only.
- Minimum clearance from noncombustible construction is zero.
- Install under vented hood.
- Check local codes for fire and sanitary regulations.

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

1. **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 potion 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."
2. **Cleaning Warning**– "DO NOT use sheet pans when cleaning charbroiler. Use of sheet pans reflects too much heat into a non-flued area and causes irreparable damage. Damage due to blocking the charbroiler grates with a sheet pan while the burners are turned on is not covered under warranty."

INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.

CHANNEL MANUFACTURING, INC.

Item No. _____

Quantity _____

Job Name _____

Spec No. _____

BUN PAN RACKS

FULL SIZE ALL WELDED

ALUMINUM OR STAINLESS CONSTRUCTION

Custom Sizes Available

401A Front Load

411A Side Load

401S Front Load

ALUMINUM		STAINLESS					
Model	Wt.	Model	Wt.	Spacing/Capacity	H	W	D
399A	53			FL 1-1/2"/ 40 Pans	70¼"	20½"	26"
400A	45	400S	75	FL 2"/ 30 Pans	70¼"	20½"	26"
401A	36	401S	57	FL 3"/ 20 Pans	70¼"	20½"	26"
402A	32	402S	47	FL 4"/ 15 Pans	70¼"	20½"	26"
403A	30	403S	41	FL 5"/ 12 Pans	70¼"	20½"	26"
404A	28	404S	35	FL 6"/ 10 Pans	70¼"	20½"	26"
405A	43	405S	70	FL 2"/ 27 Pans	64"	20½"	26"
406A	35	406S	53	FL 3"/ 18 Pans	64"	20½"	26"
410A	43	410S	70	SL 2"/ 30 Pans	70¼"	28½"	18"
411A	33	411S	55	SL 3"/ 20 Pans	70¼"	28½"	18"
412A	30	412S	44	SL 4"/ 15 Pans	70¼"	28½"	18"
413A	28	413S	38	SL 5"/ 12 Pans	70¼"	28½"	18"
414A	26	414S	33	SL 6"/ 10 Pans	70¼"	28½"	18"
415A	40	415S	65	SL 2"/ 27 Pans	64"	28½"	18"
416A	35	416S	50	SL 3"/ 18 Pans	64"	28½"	18"

Options:

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

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.

MADE IN THE USA NSF

Notes

55 Channel Drive • Port Washington, NY11050-2216
8891 NW 102nd Street • Medley, FL 33178
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Toll Free: 866-712-7283
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NSF

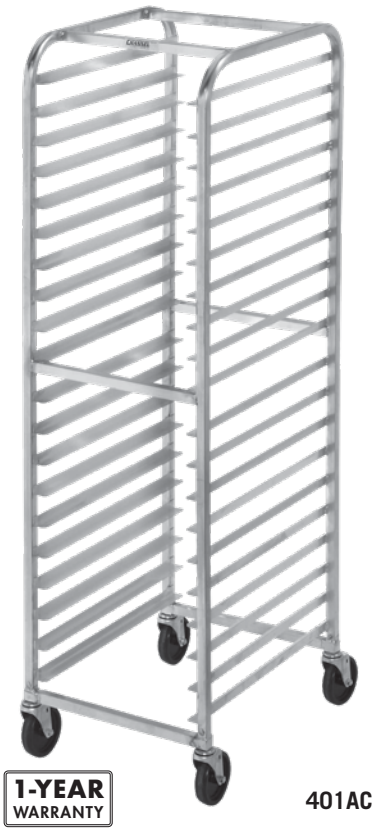
Custom Sizes Available

Bun Pan Racks

401A

5-YEAR WARRANTY

401S



1-YEAR WARRANTY

401AC

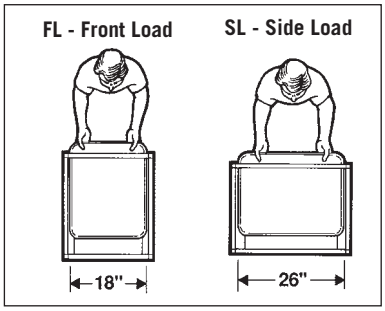
BUN PAN RACKS – ALL WELDED				STANDARD SERIES ALUMINUM CONSTRUCTION			STAINLESS SERIES STAINLESS STEEL CONSTRUCTION			ECONOMY SERIES ALUMINUM CONSTRUCTION		
Spacing/Capacity	H	W	D	MODEL	WT		MODEL	WT		MODEL	WT	
FL 1½" / 40	70¼"	20½"	26"	399A	53							
FL 2" / 30	70¼"	20½"	26"	400A	45		400S	75		400AC	40	
FL 3" / 20	70¼"	20½"	26"	401A	38		401S	57		401AC	34	
FL 4" / 15	70¼"	20½"	26"	402A	32		402S	47				
FL 5" / 12	70¼"	20½"	26"	403A	30		403S	41				
FL 6" / 10	70¼"	20½"	26"	404A	28		404S	35				
FL 2" / 27	64"	20½"	26"	405A	43		405S	70		405AC	37	
FL 3" / 18	64"	20½"	26"	406A	35		406S	53		406AC	32	
SL 2" / 30	70¼"	28½"	18"	410A	43		410S	70		410AC	38	
SL 3" / 20	70¼"	28½"	18"	411A	33		411S	55		411AC	30	
SL 4" / 15	70¼"	28½"	18"	412A	30		412S	44				
SL 5" / 12	70¼"	28½"	18"	413A	28		413S	38				
SL 6" / 10	70¼"	28½"	18"	414A	26		414S	33				
SL 2" / 27	64"	28½"	18"	415A	40		415S	65		415AC	35	
SL 3" / 18	64"	28½"	18"	416A	35		416S	50		416AC	30	

† **Flyer Item**

OPTIONS / UPGRADES AVAILABLE FOR SOME ITEMS IN THIS CATALOG

/011	Caster Brakes (2)	**/010**	Pan Stop - Stainless Steel
/052	Caster Upgrade, Heavy Duty, 5"	**/015**	Pan Stop - Web-Strap
/5B	Caster Brakes, Heavy Duty (2)	**/BA**	Solid Bottom - Aluminum
/CC	Card Clip, Aluminum	**/A**	Work Top - Aluminum
/022	Corner Bumpers (2)	**/S**	Work Top - Stainless Steel
/024	Corner Bumpers (4)	**/P**	Work Top - Poly
/PB	Perimeter Bumpers (4)	**/2W**	Double Welded Runners
/VB	Vertical Bumpers (4)	**PH-10**	Pull Handle
/FF	Flanged Feet (4)	**/N**	Nesting Style
/AF	Adjustable Feet (4)	**/PP**	Prison Package
/009	Pan Stop - Aluminum	**/H24**	Dunnage Dolly Handle

Holds standard 18" x 26" bun pans, 18" x 13" trays (2 pans per shelf, front loading racks only) and 17" x 25" fryer screens. Available in double sections.



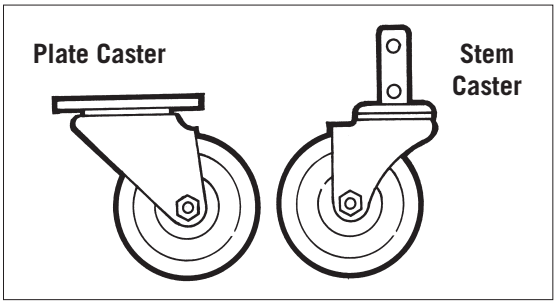
CHANNEL MANUFACTURING, INC.

Item No. _____

Quantity _____

Job Name _____

Spec No. _____



/015
Pan Stop Web-Stap

ELC-69

OPTIONAL ACCESSORIES

- ❑ /011 Caster Brakes
- ❑ /052 5" X 2" Caster Upgrade
- ❑ /5B HD Caster Brakes
- ❑ /CC Card Clip Aluminum
- ❑ /022 Corner Bumpers (2)
- ❑ /024 Corner Bumpers (4)
- ❑ /PB Perimeter Bumper
- ❑ /VB VerticalBumper
- ❑ /009 Pan Stop Aluminum
- ❑ /010 Pan Stop Stainless
- ❑ /015 Pan Stop Web-Strap
- ❑ /BA Solid Bottom Aluminum
- ❑ /A Solid Top Aluminum
- ❑ /S Work Top - Stainless
- ❑ /P Work Top - Poly
- ❑ /008 X Bracing Aluminum

ACCESSORIES

CASTER REPLACEMENTS

Model	Material	Wheel	Weight
PLATE SWIVEL			
CPS14U	Polyurethane	4" X 1¼"	1.0
CPS54H	High Temp	4" X 1½"	2.6
CPS45U	Polyurethane	5" X 1¼"	2.0
CPS25U	Polyurethane	5" X 2"	5.0
CPS26MR	Mold/Rubber	6" X 2"	9.0
CPS28U	Polyurethane	8" X 2"	9.0
CPS62PNE	Semi-Pneumatic	6" X 2"	5.0
PLATE RIGID			
CPR45U	Polyurethane	5" X 11/4"	2.0
CPR26MR	Mold/Rubber	6" X 2"	9.0
CPR28U	Polyurethane	8" X 2"	9.0
STEM SQUARE			
CSS45O	Polypropylene	5" X 1¼"	1.6
CSS45PU	Polyurethane	5" X 1¼"	1.6
CSS45R	Rubber-Swivel	5" X 1¼"	2.8
CSS45R	Rubber-Swivel	5" X 1¼"	2.8
STEM THREADED			
CTS45U	Polyurethane	5" X 1¼"	1.8

WHEEL REPLACEMENTS

Model	Material	Wheel	Weight
W28MR	Mold on Rubber	8" X 2"	6.0
W28U	Polyurethane	8" X 2"	4.0
W48SP	Semi-Pneumatic	10" X 2¾"	6.0

COVERS — BUN PAN RACKS

Covers are manufactured to fit both side loading and front loading bun pan racks.

Model	Material	Weight
ELC-69	For Bun Pan Rack 68"-72" high	4
ELC-65	For Bun Pan Rack 63"-65" high	3
ELC-36	For Bun Pan Rack 36" high	3

MADE IN THE USA

Notes

55 Channel Drive • Port Washington, NY11050-2216
8891 NW 102nd Street • Medley, FL 33178
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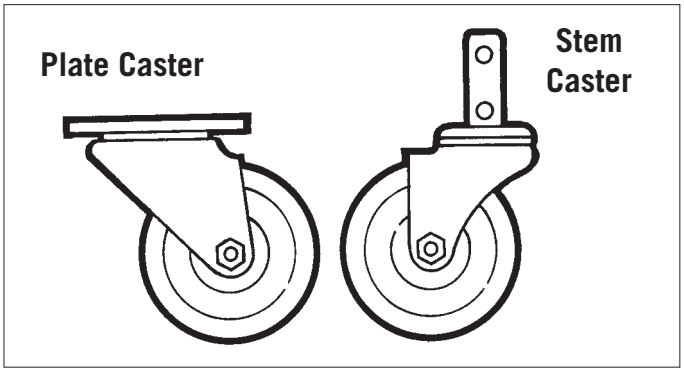
Accessories



ELC-69

/015
Pan Stop Web-Strap

CASTER REPLACEMENTS

MODEL	MATERIAL	WHEEL	WT	
PLATE SWIVEL				
CPS14U	Polyurethane	4" X 1¼"	1.0	
CPS54H	High Temp	4" X 1½"	2.6	
CPS45U	Polyurethane	5" X 1¼"	2.0	
CPS25U	Polyurethane	5" X 2"	5.0	
CPS26MR	Mold/Rubber	6" X 2"	9.0	
CPS28U	Polyurethane	8" X 2"	9.0	
PLATE RIGID				
CPR45U	Polyurethane	5¼" X 1¼"	2.0	
CPR26MR	Mold/Rubber	6" X 2"	9.0	
CPR28U	Polyurethane	8" X 2"	9.0	
STEM SQUARE				
CSS45O	Polypropylene	5" X 1¼"	1.6	
CSS45PU	Polyurethane	5" X 1¼"	1.6	
CSS45R	Rubber-Swivel	5" X 1¼"	2.8	
CSR45R	Rubber – Rigid	5" X 1¼"	2.8	
CSS55PU	Polyurethane	5" X 1¼"	2.3	
025KD	Polypropylene	5" X 1¼"	1.6	
STEM ROUND				
CIS45PU	Polypropylene	5" X 1¼"	2.5	
STEM THREADED				
CTS45U	Polyurethane	5" X 1¼"	1.8	

WHEEL REPLACEMENTS

MODEL	MATERIAL	WHEEL	WT	
W28MR	Mold on Rubber	8" X 2"	6.0	
W28U	Polyurethane	8" X 2"	4.0	
W48SP	Semi-Pneumatic	10" X 2¾"	9.0	

COVERS — BUN PAN RACKS

Covers are manufactured to fit both side loading and front loading bun pan racks. Three zippers.

MODEL	MATERIAL	WT	
ELC-69	For Bun Pan Racks 68" – 72" high	4	
ELC-65	For Bun Pan Racks 63" – 65" high	3	
ELC-36	For Bun Pan Racks 36" high	3	

† **Flyer Item**

OPTIONAL ACCESSORIES

MODEL	DESCRIPTION	
/011	Caster Brakes	
/052	5" X 2" Caster Upgrade	
/5B	HD Caster Brakes	
/CC	Card Clip Aluminum	
/022	Corner Bumpers (2)	
/024	Corner Bumpers (4)	
/PB	Perimeter Bumper	
/VB	Vertical Bumpers	
/009	Pan Stop – Aluminum	
/010	Pan Stop – Stainless Steel	
/015	Pan Stop Web-Strap	
/BA	Solid Bottom – Aluminum	
/A	Solid Top – Aluminum	
/S	Work Top – Stainless Steel	
/P	Work Top – Poly	
/FF	Flanged Feet Set (in lieu of casters)	

JOB	ITEM#	QTY/MODEL#

CVAP® COOK/HOLD CABINETS CHV5

CHV5 SERIES

CHV5-04HP | CHV5-04UV | CHV5-05UV | CHV5-05UV-ST | CHV5-14UV

CVap Cook and Hold Cabinet: Includes C-Touch Control, HACCP Temperature Downloads, and Convection Cooking.

SHORT FORM SPECS

Shall Be Winston CVap Cook and Hold, model _____. Unit to utilize a C-Touch control with processor, that utilizes calibration-free thermistors to adjust evaporator and air temperatures in 1°F increments up to 350°F max. Features must include a minimum of eight programmable channels which are lockable, USB HACCP download for temperature monitoring and convection fan.

CONFIGURATIONS

Countertop: Shallow depth to allow placement on standard 30" countertop. Also can be fitted with 1" wheels for under counter use.

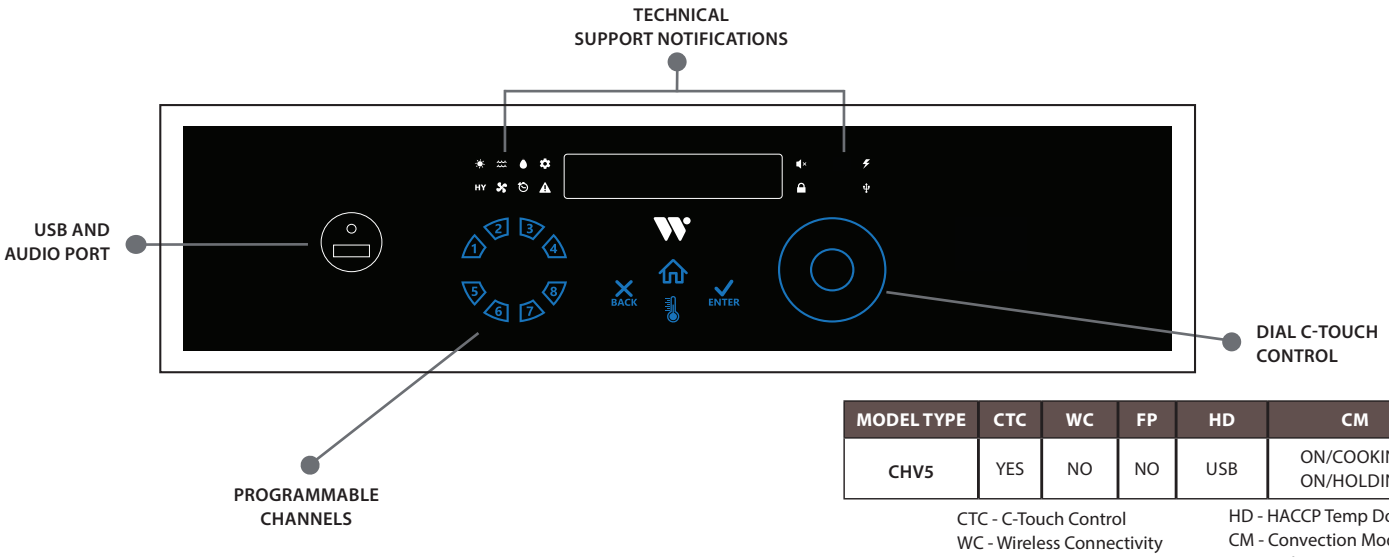
Half-Sized: Easily mobile versions, allowing operator to see over cabinet when transporting. Most half sized units are also stackable for increased versatility. Stacked units are shipped unstacked. Some versions available for under counter use with 1" wheels.

Full-Sized: Provides maximum capacity for high volume operators.

CVAP ADVANTAGE

The CVap CHV is essentially a Cook and Hold on steroids. It can do the traditional "low and slow" cooking…with more control and insane yields. It also has the versatility to bake, braise, poach or low-temp steam, and it can be used in sous vide mode for increased precision. We've got volumes of science and data to back us up, but only so much space here. So, if you want to learn more, go to our website, www.winstonfoodservice.com and geek out with us.

Model Shown: CHV5-05UV Stacked



MODEL TYPE	CTC	WC	FP	HD	CM	AP
CHV5	YES	NO	NO	USB	ON/COOKING ON/HOLDING	YES

CTC - C-Touch Control
WC - Wireless Connectivity
FP - Food Probe Ready
HD - HACCP Temp Download
CM - Convection Mode
AP - Audio

WINSTON FOODSERVICE
2345 Carton Drive | Louisville, KY 40299 USA | winstonfoodservice.com | 800.234.5286 | +1.502.495.5400

Specifications subject to change without notice.

JOB | ITEM# | QTY/MODEL#

CVAP® COOK/HOLD CABINETS CHV5

Cabinet Specifications

CHV5-04HP | CHV5-04UV | CHV5-05UV | CHV5-05UV-ST | CHV5-14UV

MODEL NUMBER DESCRIPTIONS

EQUIPMENT TYPES
HO = HOLDING
CH = COOK/HOLD
RT = RETHERM
UB = UNIVERSAL BIN

C H V 5 – 0 4 H P

EQUIPMENT TYPE | TECHNOLOGY | SERIES | PAN CAPACITY | PAN CONFIGURATION

PAN CONFIGURATIONS
HP = HALF PAN
SP = SHEET PAN
UV = UNIVERSAL

	CAPACITY*			EXTERIOR DIMENSIONS**				ELECTRICAL						
MODEL #	SHEET PAN (18" x 26")	HALF SHEET PAN (18" x 13")	HOTEL PAN (12" x 20" x 2.5")	STANDARD CASTER SIZE	HEIGHT IN.(MM)	DEPTH IN.(MM)	WIDTH IN.(MM)	VOLTS	PHASE	WATTS	AMPS	NEMA***	INT'L	SHIP WEIGHT LBS(KG)
CHV5-04HP	N/A	4	4	3"	36.54(928)	26.45(672)	20(508)	208	1	2814	13.53	6-20P	Call Factory	160(73)
								240	1	2808	11.7	6-20P		
CHV5-04UV	4	8	8	3"	35.91(912)	34.23(869)	27.70(704)	208	1	4992	24	6-30P	Call Factory	198(90)
								240	1	5220	21.75	6-30P		
CHV5-05UV	5	10	10	3"	39.41(1001)	34.23(869)	27.70(704)	208	1	4992	24	6-30P	Call Factory	250(113)
								208	3	4992	14.7	15-20P		
								240	1	5220	21.75	6-30P		
CHV5-05UV-ST (Stacked Pair) ****	10(2 × 5)	20(2 ×10)	20(2 × 10)	3"	76.82(1950)	34.23(869)	27.70(704)	208	1	4992	24	6-30P	Call Factory	500(226)
								208	3	4992	14.7	15-20P		
								240	1	5220	21.75	6-30P		
CHV5-14UV	14	28	28	5"	75.66(1922)	34.23(869)	27.70(704)	208	1	8130	39.1	6-50P	Call Factory	420(190)
								208	3	8130	23.7	15-30P		
								240	1	8130	33.86	6-50P		

*Capacity- Determined by 3.5" (89mm) adjustable spacing, with a load limit of 65lb (29.25kg) per rack. | **Exterior Dimensions- Cabinet height is calculated with standard caster size. If 3" caster is standard, subtract 2.48" (63mm) for 1.5" wheels, add 2.31"(59mm) for 5" casters, subtract .25"(6mm) for 4" legs, and add 1.63"(41mm) for 6" legs. If 5" caster is standard, subtract 2.31"(59mm) for 3" casters, and subtract .69"(18mm) for 6" legs. | ***NEMA- Supplied with 84" (2134mm) (minimum) power cord and plug. The input average of current did not exceed the allowable amperage for the circuit listed. | **** **Stacked units are shipped unstacked.** Stacking kit is included. Stacked units require two outlets. Wattage listed is per unit.

CONTROL: C-Touch control with vapor and air temperatures to be adjusted in 1°F increments up to 350°F max. Processor controlled calibration-free thermistors, accurate within +/- 2°F. Control allows for eight programmable (and lockable) channels, accommodates software updates via USB.

MATERIALS: To be commercial and institutional grade stainless steel interior and exterior.

DOORS: Insulated field-reversible door with magnetic handles. Full-sized units to include two dutch doors. Doors may be specified with windows, pass-through, or a combination of both.

WATER FILL: Includes auto water fill, using a 1/4" National Pipe Thread (NPT). May be used as manual fill, which includes low water detection. Low mineral potable water recommended, otherwise use deionizer/demineralizer to minimize corrosion damage.

INSTALLATION REQUIREMENTS: Units to be installed with 2" (51mm) clearance on sides and may not be installed within proximity to anything emitting heat that would allow the exterior of the Winston cabinet to exceed surface temperatures of >200°F. Refer to owner's manual for specific installation requirements. Generally, this equipment is not required to be installed under Type 1 or Type 2 Hoods; however, check local health and fire codes for requirements specific to the location.

INDUSTRY COMPLIANT: Equipment complies with domestic and most international requirements; such as UL, C-UL, UL Sanitation, CE, MEA, EPA202, and others.

WARRANTY: Limited one-year warranty (excludes gaskets, lamps/lights, hoses, power cord, glass panels, and evaporator). Warranty disclaimer for improper cleaning, installation, and/or maintenance. Ask for complete warranty disclosure.

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foodservice.winstonind.com/parts-supplies

SPECIFY THE FOLLOWING WHEN ORDERING:

Standard (No additional cost):

1. Voltage and Phasing Preference: 208V or 240V, three or single phase
2. Hinge Preference: Left or right hinge
3. Casters: See table above for standard caster size, addtional options include 1.5" wheels (04 models only), 3" caster, 5" caster, 4" legs (04 models only), and 6" legs.

Optional (Additional cost):

- Locking Door**
- Pass Through
- Extended Warranty
- Bumper Guard Base***
- Reinforced Top****
- Glass Door
- Pass Through - Glass
- Cord Wrap
- Transport Package***

** Quantity of 1 for reach in. Quantity of 2 for pass through Customer to provide padlock(s). (per door)
*** Not available for 04-HP models.
**** Available for 04UV & 05UV only.

Accessories & Supplies (Additional cost):

PS2206-4	Wire rack-chrome (4-pack)
PS2206-5	Wire rack-chrome (5-pack)
PS2938-4	Wire rack-stainless steel (4-pack)
PS2980-2	Wire rail (2-pack)
PS2935-2	Wire rail - 04HP (2-pack)
PS2429	External water filter for auto water fill
PS2696	Mobile water removal system
PS3171	Leg and shelf kit for 04UV and 05UV
PS3174	Stacking kit for 04UV and 05UV
PS3167	Drain kit for stacked pair
AC1008	Cover, Rear Fan

WINSTON FOODSERVICE
2345 Carton Drive | Louisville, KY 40299 USA | winstonfoodservice.com | 800.234.5286 | +1.502.495.5400

Specifications subject to change without notice.

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SANDWICH UNIT REFRIGERATOR

Model: SW48N12

Natural Refrigerant R-290 Model

48” Standard Top Sandwich Unit Refrigerator with Solid Door - 12 Pans

Stainless steel front, top and end panels, aluminum back and interior.

Project Name:

Model Specified:

Location:

Item No: **Quantity:**

AIA #: **SIS #:**

Options and Accessories

(upcharge and lead times may apply)

Stainless steel interior	Flat lid
Stainless steel back	Vision panel lid
Additional epoxy coated steel shelves	Door locks
Stainless steel shelves	Front breathing
Overshelves (single or double)	Rear mounted cutting board
Adjustable legs	Composite cutting board
Optional caster sizes	Crumb catcher
Drawers in lieu of door(s)*	Modified pan opening

Consult factory for other model configurations, options and accessories.

*Drawers hold (1) 1/2 x 6 and (1) 1/3 x 6 size pans per drawer

Continental® Refrigerator

WARRANTY 7 Year Parts & Labor 7 Year Compressor

Standard Model Features

REFRIGERATION SYSTEM

- Performance rated refrigeration system
- Natural, environmentally safe, high efficiency R-290 refrigerant[1]
- Unique air flow distribution allows pan product to maintain 33° - 41°F
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, back mounted compressor
- Expansion valve system

CABINET ARCHITECTURE

- 2” non-CFC polyurethane foam insulation
- Smooth, polished chrome door handles
- Spring loaded, self closing doors
- Magnetic snap in Santoprene™ door gaskets
- Heavy duty, epoxy coated steel shelves
- 12” deep, full length nylon cutting board
- Insulated lid
- Completely enclosed, vented and removable case back
- 5” casters

MODEL FEATURES

- Electronic control, off-cycle defrost
- (12) ⅙ size recessed pans, 4” deep
- Removable interior tub below pans
- Field rehingeable doors

[1] R-290 refrigerant meets all federal and state regulatory requirements.

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cubic feet)	13.4 (379 l)
1/6 Size Pans (4" deep)	12
Width, Overall (inches)	48 (1219 mm)
Depth, Overall (inches) (including handles & bumpers)	32 3/16 (818 mm)
Depth, Cutting Board (inches)	12 (305 mm)
Height, Overall (inches) (including 5" casters)	42 1/4 (1073 mm)
Shelf Area (square feet)	6.8 (0.6 sq m)
Number of Shelves	2
Number of Doors	2
Interior Depth (inches)	See Drawing
Interior Height (inches)	26 1/4 (667 mm)
Interior Width (inches)	44 (1118 mm)

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/4
R-290 Refrigerant Charge (oz)	3.9
Capacity (BTU per hour)*	1930

* Rating @ +25°F evaporator, 90°F ambient

ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Total Amps (International)	3.6 (1.8)
10 ft. Cord/Plug [attached] (International)	Yes (No)

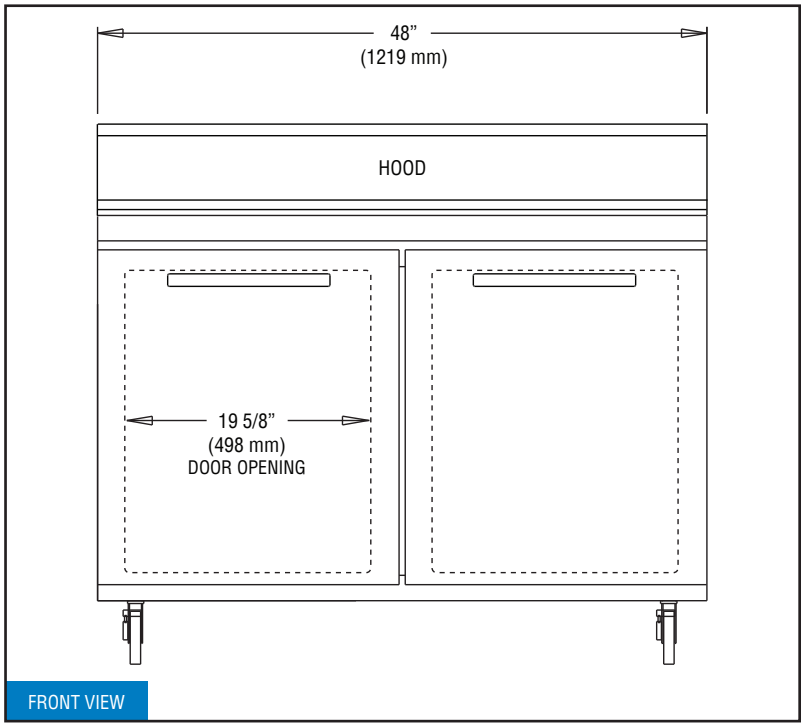
SHIPPING DATA

Weight (pounds)	305 (139 kg)
Height - Crated (inches)	43 1/4 (1099 mm)
Width - Crated (inches)	56 (1422 mm)
Depth - Crated (inches)	37 1/4 (946 mm)

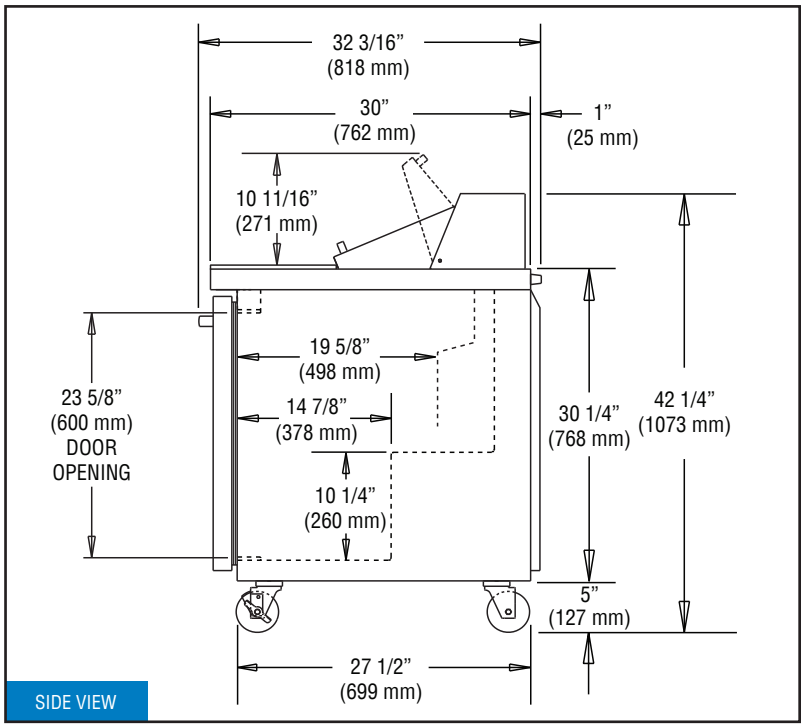
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Equipped with one NEMA-5-15P Plug (varies by country)

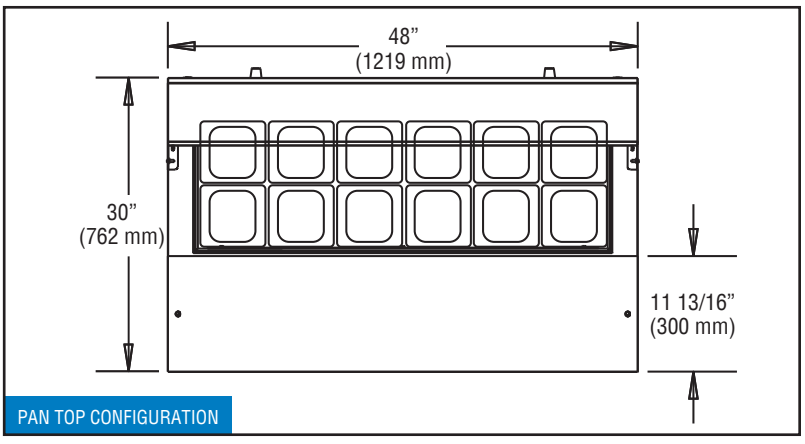
Model Plan Views



FRONT VIEW



SIDE VIEW



PAN TOP CONFIGURATION

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REVISED: 12/4/25

WORKTOP REFRIGERATOR

Model: SW48NBS

Natural Refrigerant R-290 Model

48” Worktop Refrigerator with Solid Doors and 5½” Backsplash

ENERGY STAR® Qualified Commercial Refrigerator

Stainless steel front, top and end panels, aluminum back and interior.

Project Name:

Model Specified:

Location:

Item No: **Quantity:**

AIA #: **SIS #:**

Standard Model Features

REFRIGERATION SYSTEM

- Performance rated refrigeration system
- Natural, environmentally safe, high efficiency R-290 refrigerant[1]
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, back mounted compressor

CABINET ARCHITECTURE

- 2” non-CFC polyurethane foam insulation
- Smooth, polished chrome door handles
- Spring loaded, self closing doors
- Magnetic snap in Santoprene™ door gaskets
- Heavy duty, epoxy coated steel shelves
- Completely enclosed, vented and removable case back
- 5” casters

MODEL FEATURES

- Field rehingeable doors
- Electronic control, off-cycle defrost

[1] R-290 refrigerant meets all federal and state regulatory requirements.

Options and Accessories

(upcharge and lead times may apply)

Stainless steel interior	Stainless steel shelves
Stainless steel back	Door locks
Drawers in lieu of doors (consult factory)**	Special electrical requirements (consult factory)
Additional epoxy coated steel shelves	Adjustable legs
Overshelves (single or double)	Expansion valve system

Consult factory for other model configurations, options and accessories.

**Two tier: (1) 12 x 18 x 6 pan per drawer or (1) 1/2 size x 6 & (1) 1/3 x 6 pans per drawer

Continental® Refrigerator

WARRANTY 7 Year Parts & Labor 7 Year Compressor

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cubic feet)	13.4 (379 l)
Width, Overall (inches)	48 (1219 mm)
Depth, Overall (inches) (including handles & bumpers)	32 (818 mm)
Height, Overall (inches) (including 5" casters)	41 (1035 mm)
Shelf Area (square feet)	6.8 (0.6 sq m)
Number of Shelves	2
Number of Doors	2
Interior Depth (inches)	See Drawing
Interior Height (inches)	26 ¼ (667 mm)
Interior Width (inches)	44 (1118 mm)

REFRIGERANT DATA

Condensing Unit Size (H.P.)	⅕
R-290 Refrigerant Charge (oz)	3.35
Capacity (BTU per hour)*	1390

ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Total Amps (International)	2.5 (2.2)
10 ft. Cord/Plug [attached] (International)	Yes (No)

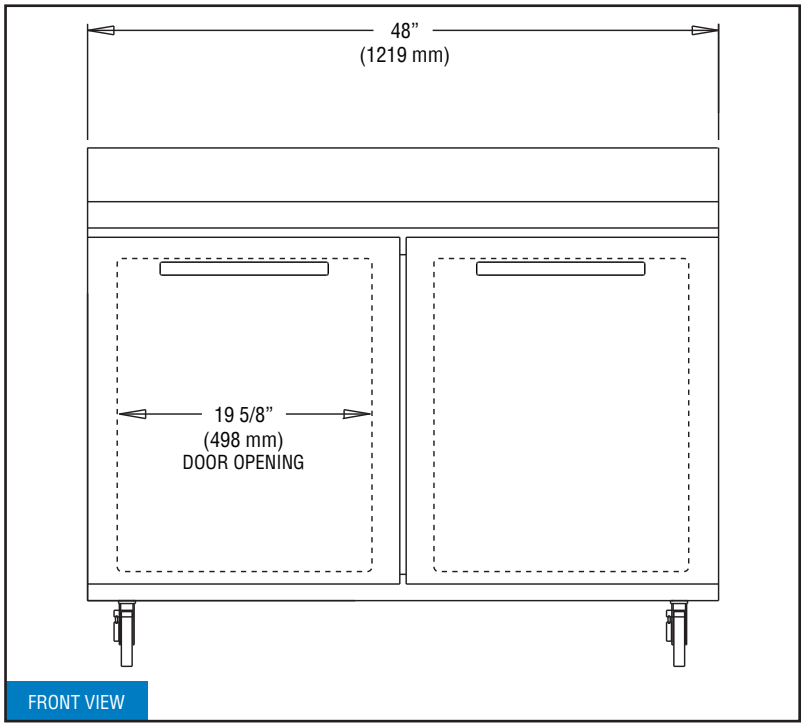
SHIPPING DATA

Weight (pounds)	270 (135 kg)
Height - Crated (inches)	48 ¾ (1238 mm)
Width - Crated (inches)	56 (1422 mm)
Depth - Crated (inches)	37 ¼ (946 mm)

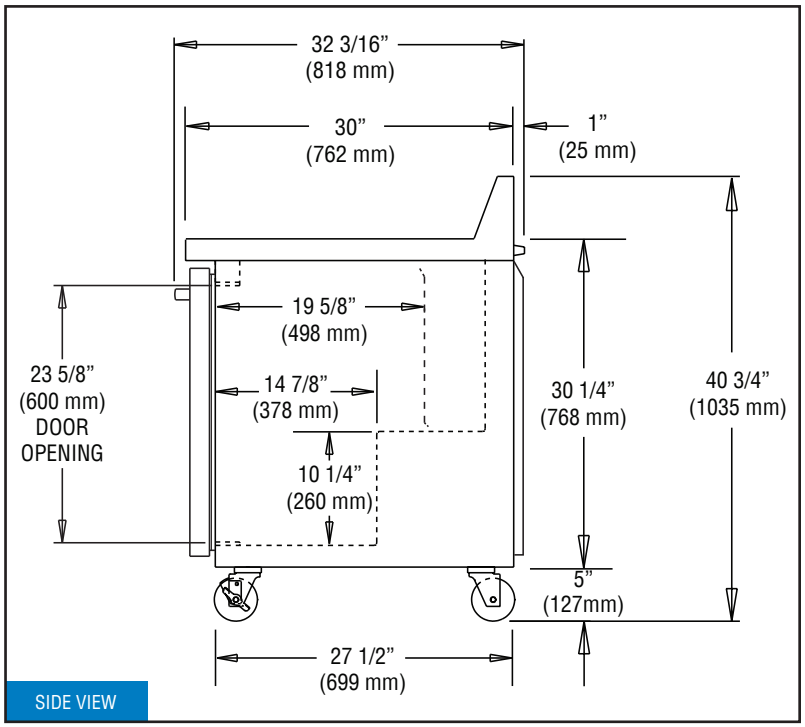
* Rating @ +25°F evaporator, 90°F ambient
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Equipped with one NEMA-5-15P Plug
(varies by country)

Model Plan Views



FRONT VIEW



SIDE VIEW

IMPORTANT NOTE: If the cabinet is located directly against a wall, a minimum clearance of 3" is required on sides, front and rear.

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Intertek

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REVISED: 12/2/25

DESIGNER LINE DISPLAY REFRIGERATOR

Model: D2RNGDHD

Natural Refrigerant R-290 Model

Designer-line

2-Section Display Reach-In Refrigerator with Half Hinged Glass Doors

D2RNGDHD - Stainless steel front, aluminum end panels and interior
D2RNSAGDHD - Stainless steel exterior, aluminum interior
D2RNSSGDHD - Stainless steel exterior and interior

Project Name:

Model Specified:

Location:

Item No: **Quantity:**

AIA #: **SIS #:**

Options and Accessories

(upcharge and lead times may apply)

Stainless steel case back	Wine rack
Additional epoxy coated steel shelves	Casters
Chrome or stainless steel shelves	Pan slide assemblies
Rehinging of door (consult factory)	Special electrical req. (consult factory)

Consult factory for other model configurations, options and accessories.

Standard Model Features

REFRIGERATION SYSTEM

- Self contained, performance rated "plug" refrigeration system
- Natural, environmentally safe, high efficiency R-290 refrigerant[1]
- Refrigeration system is readily accessible on top of cabinet, separate from the "food zone"
- Automatic, hot gas condensate evaporator
- Expansion valve system

CABINET ARCHITECTURE

- 3" non-CFC polyurethane foam insulation
- Triple-pane, tempered hinged glass doors
- Chrome-plated handles
- Cam action, lift-off hinges
- Self-closing doors
- Magnetic snap in door gaskets
- Cylinder lock in each door
- Heavy duty, epoxy coated steel shelves
- Heavy-duty pilaster strips
- Adjustable 6" stainless steel legs

MODEL FEATURES

- LED interior lighting
- Top and side air distribution ducts
- Cabinet upper side panels and refrigeration "plug" system can be removed and reinstalled at job site
- Electronic control, off cycle defrost

[1] R-290 refrigerant meets all federal and state regulatory requirements.

Continental® Refrigerator

WARRANTY 6 Year Parts & Labor 7 Year Compressor

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cubic feet)	50 (1416 cu l)
Width, Overall (inches)	52 (1321 mm)
Depth, Overall (inches) (including handles)	35 3/8 (899 mm)
Depth (inches) (less doors)	32 (813 mm)
Depth (inches) (doors open 90°)	55 1/2 (1410 mm)
Clear Door Width (inches)	19 3/8 (492 mm)
Clear Half Door Height (inches)	27 1/2 (699 mm)
Height, Overall (inches) (including 6" legs)	83 1/4 (2115 mm)
Number of Doors	4
Number of Shelves	8
Shelf Area (square feet)	40.8 (3.8 sq m)
Tray Slide Capacity (per half section)	11

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/3+
Capacity (BTU per hour)*	2560

ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Feed Wires (including ground)	3
Total Amps (International)	9.0 (6.1)
10 ft. Cord/Plug [attached] (International)	Yes (No)

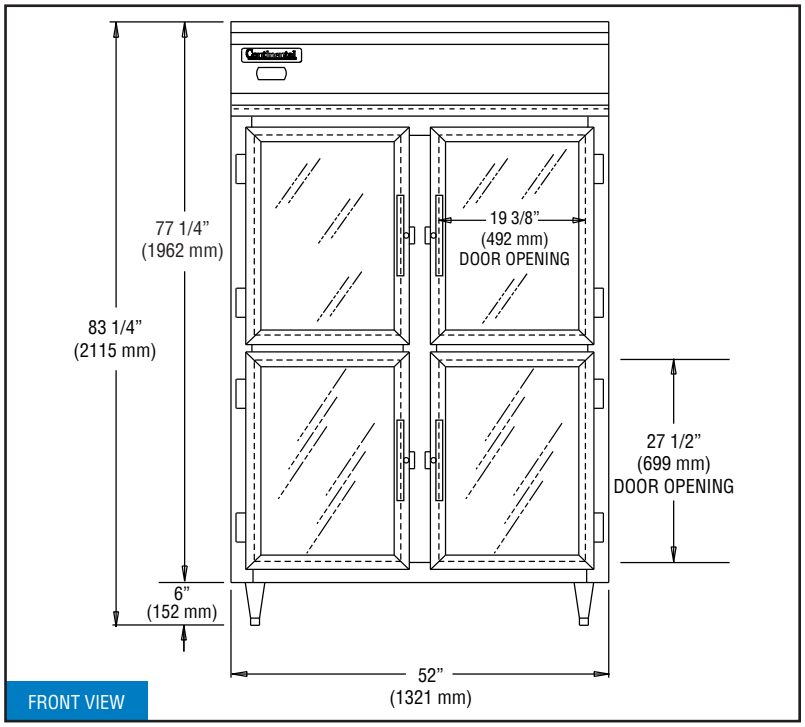
SHIPPING DATA

Height - Crated (inches)	85 1/2 (2172 mm)
Width - Crated (inches)	64 (1626 mm)
Depth - Crated (inches)	42 (1067 mm)
Volume - Crated (cubic feet)	133 (3766 cu l)
Weight Std - Crated (pounds)	510 (232 kg)
Weight SS - Crated (pounds)	575 (261 kg)

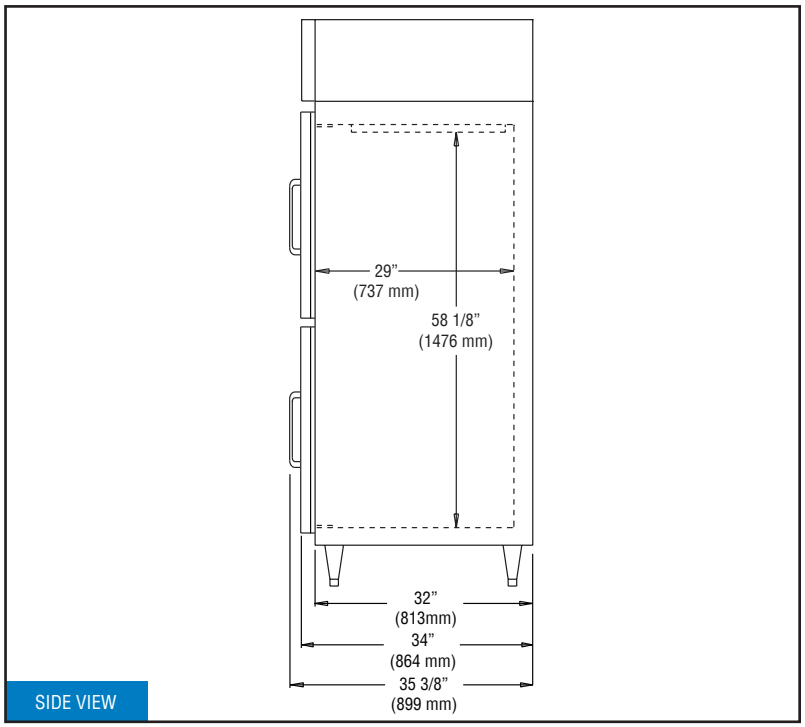
* Rating @ +25°F evaporator, 90°F ambient
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Equipped with one NEMA-5-15P Plug
(varies by country)

Model Plan Views



FRONT VIEW



SIDE VIEW

IMPORTANT NOTE: If the cabinet is located directly against a wall and/or under a low ceiling, a minimum clearance of 12" is required on top and 3" on sides and rear.

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REVISED: 4/26/2024

SPEC SHEET

"ST4-SSK" STAINLESS STEEL TOP WORK TABLES

14GA Top & Stainless Steel Legs w/Adjustable Undershelf

FEATURES:

- 14GA Stainless Steel Top
- Type 300 Stainless Steel With #4 Polish, Satin Finish
- Top Is Sound Deadened
- Reinforced With 1"x2" Channel Running Entire Length Of Table
- 1-1/2" Stallion Edge On Front And Rear With Side Edges 90 Degree Bend Down For Table Line-Up
- Stainless Base With Adjustable Undershelf
- Adjustable Bullet Feet
- Shipped Knocked-Down, Easy-To-Assemble

SPECIFICATIONS:

- Top: Stainless Steel Tops Are TIG Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Top: 14GA Stainless Steel Type 300 Stainless Steel With #4 Polish, Satin Finish
- Shelf: 18GA Stainless Steel (36" Wide Tables, 16GA Lower Shelf)
- Legs: 1-5/8" Round O.D. , 16GA Tubular Stainless Steel
- Gussets: Stainless Steel
- Feet: 1" Adjustable Stainless Steel Bullet Feet

CERTIFICATIONS:

ST4-3048SSK

ACCESSORIES

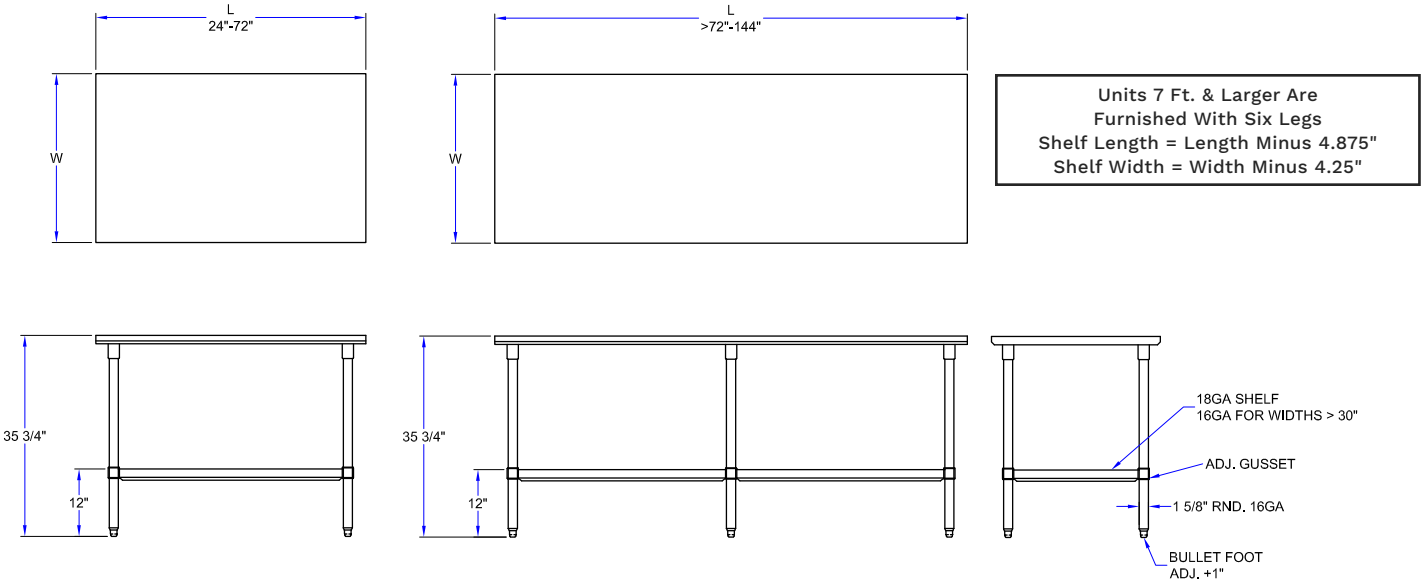
DESCRIPTION
Drawer
Drawer Lock
Casters
Overshelves
Sinks
Pot Rack

"ST4-SSK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP	48" WIDE	WT	WT CAP
24"	**ST4-2424SSK**	46	900	**ST4-3024SSK**	52	900	**ST4-3624SSK**	61	900	-	-	
30"	**ST4-2430SSK**	52	900	**ST4-3030SSK**	58	900	**ST4-3630SSK**	70	900	-	-	
36"	**ST4-2436SSK**	58	900	**ST4-3036SSK**	67	900	**ST4-3636SSK**	81	900	-	-	
48"	**ST4-2448SSK**	72	900	**ST4-3048SSK**	82	900	**ST4-3648SSK**	100	900	**ST4-4848SSK**	121	900
60"	**ST4-2460SSK**	85	650	**ST4-3060SSK**	98	650	**ST4-3660SSK**	120	650	**ST4-4860SSK**	151	650
72"	**ST4-2472SSK**	98	420	**ST4-3072SSK**	113	420	**ST4-3672SSK**	139	420	**ST4-4872SSK**	175	420
84"	**ST4-2484SSK**	119	1350	**ST4-3084SSK**	137	1350	**ST4-3684SSK**	168	1350	**ST4-4884SSK**	212	1350
96"	**ST4-2496SSK**	132	1350	**ST4-3096SSK**	153	1350	**ST4-3696SSK**	188	1350	**ST4-4896SSK**	241	1350
108"	**ST4-24108SSK**	145	1350	**ST4-30108SSK**	168	1350	**ST4-36108SSK**	209	1350	**ST4-48108SSK**	265	1350
120"	**ST4-24120SSK**	158	1200	**ST4-30120SSK**	184	1200	**ST4-36120SSK**	229	1200	**ST4-48120SSK**	293	1200
132"	**ST4-24132SSK**	171	960	**ST4-30132SSK**	200	960	**ST4-36132SSK**	248	960	**ST4-48132SSK**	319	960
144"	**ST4-24144SSK**	184	750	**ST4-30144SSK**	216	750	**ST4-36144SSK**	268	750	**ST4-48144SSK**	344	750

OVERALL WEIGHT (WT) AND MAX WEIGHT CAPACITY (WT CAP) ARE IN POUNDS (LBS). MAX WEIGHT CAPACITY EVENLY DISTRIBUTED.
ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



MODEL # STRUCTURE

24 = Width Of Work Surface
4 = 14GA Work Surface
ST = Stainless Steel Top
30 = Length Of Work Surface
SS = Stainless Legs & Shelf
K = Ships Knocked Down

ST4-2430SSK

"ST4-SSK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP	48" WIDE	WT	WT CAP
24"	**ST4-2424SSK**	46	900	**ST4-3024SSK**	52	900	**ST4-3624SSK**	61	900	-	-	
30"	**ST4-2430SSK**	52	900	**ST4-3030SSK**	58	900	**ST4-3630SSK**	70	900	-	-	
36"	**ST4-2436SSK**	58	900	**ST4-3036SSK**	67	900	**ST4-3636SSK**	81	900	-	-	
48"	**ST4-2448SSK**	72	900	**ST4-3048SSK**	82	900	**ST4-3648SSK**	100	900	**ST4-4848SSK**	121	900
60"	**ST4-2460SSK**	85	650	**ST4-3060SSK**	98	650	**ST4-3660SSK**	120	650	**ST4-4860SSK**	151	650
72"	**ST4-2472SSK**	98	420	**ST4-3072SSK**	113	420	**ST4-3672SSK**	139	420	**ST4-4872SSK**	175	420
84"	**ST4-2484SSK**	119	1350	**ST4-3084SSK**	137	1350	**ST4-3684SSK**	168	1350	**ST4-4884SSK**	212	1350
96"	**ST4-2496SSK**	132	1350	**ST4-3096SSK**	153	1350	**ST4-3696SSK**	188	1350	**ST4-4896SSK**	241	1350
108"	**ST4-24108SSK**	145	1350	**ST4-30108SSK**	168	1350	**ST4-36108SSK**	209	1350	**ST4-48108SSK**	265	1350
120"	**ST4-24120SSK**	158	1200	**ST4-30120SSK**	184	1200	**ST4-36120SSK**	229	1200	**ST4-48120SSK**	293	1200
132"	**ST4-24132SSK**	171	960	**ST4-30132SSK**	200	960	**ST4-36132SSK**	248	960	**ST4-48132SSK**	319	960
144"	**ST4-24144SSK**	184	750	**ST4-30144SSK**	216	750	**ST4-36144SSK**	268	750	**ST4-48144SSK**	344	750

OVERALL WEIGHT (WT) AND MAX WEIGHT CAPACITY (WT CAP) ARE IN POUNDS (LBS). MAX WEIGHT CAPACITY EVENLY DISTRIBUTED.
ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

F-330BAJ(-C)

SELF-CONTAINED ICE MACHINE
BUILT-IN STORAGE BIN

F-330BAJ(-C)
07/02/24
Item # 13200

Item #: _____

Project: _____

Qty: _____

AIA#: _____

W x D x H
24" x 26" x 39"*
*with 6" legs

Shipping Dimensions
33" x 25 1/4" x 38 1/2"

F-330BAJ
Air-Cooled

F-330BAJ-C
Air-Cooled

Features

- **Front breathing allows for easier fit into tight spaces**
- **Durable stainless steel exterior**
- **Stainless steel auger with greaseless bearing**

- F-330BAJ - Up to 332 lbs. of ice production per 24 hrs.
- F-330BAJ-C - Up to 288 lbs. of ice production per 24 hrs.
- Built-in storage capacity of 2.7ft³/80 lbs.*
- Advanced CleanCycle24™ design
- 2 second flush cycle every hour
- Convenient drop down door
- Front access for easier maintenance
- Removable air filters
- Equipped with 8 ft. cord with NEMA 5-15P Plug
- R-404A Refrigerant

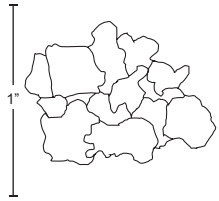
FACTORY WARRANTY
Parts & Labor 3 YR Entire Machine
Parts 5 YR Compressor

Warranty:
3 Year Parts & Labor on entire machine. 5 Year Parts on Compressor; air-cooled condenser coil. Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.
*Rated in accordance with AHRI Standard 820(I-P). Capacity based on 100% of total volume x 30 lb/ft³ average density of ice.

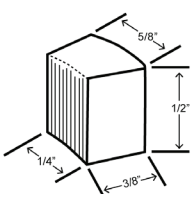
			ICE PRODUCTION		WATER USAGE		ELECTRICAL						
Condenser	Model	Air / Water Temp Lbs. per 24 hours 70°/ 50°F	90°/ 70°F	Potable Gal. per 100 lbs. 90°/ 70°F	Condenser Gal. per 100 lbs. 90°/ 70°F	kWh Used per 100 lbs. 90°/ 70°F	Min. Circuit/ Max. Fuse Size	Amperage	Voltage	Heat Rejection BTU/hr.	Refrigerant Charge Amount	Net / Ship Weight (lbs.)
Air	F-330BAJ (Flaker)	332	243	12.0	N/A	5.91	15A	6.9A	115V/60/1	3,400	7.1 oz	147 / 178
Air	F-330BAJ-C (Cubelet)	288	214	12.0	N/A	7.30	15A	7.1A	115V/60/1	3,400	7.1 oz	148 / 178

Cube Dimensions*

Flaked F-330BAJ



Cubelet F-330BAJ-C



* approximate size in inches, image not to scale

Operating Limits

- Ambient Temp Range 45 - 100°F
- Water Temp Range 45 - 90°F
- Water Pressure 10 - 113 PSIG
- Voltage Range 104-127V
- If GFCI is required, a GFCI breaker MUST be used in lieu of GFCI receptacle

Service

- Panels easily removed and all components accessible for service.
- Removable/cleanable air filter (Air-cooled model only)
- Allow 24"(61 cm) clearance at top for removal of auger.
- Appliance should not be located next to high heat producing equipment.

Plumbing

- Icemaker Water Supply Line: Minimum 1/4" Nominal ID Copper Water Tubing or Equivalent
- Icemaker Drain Line: Minimum 3/4" Nominal ID Hard Pipe or Equivalent

Printed in the U.S.A.
Hoshizaki reserves the right to change specifications without notice.

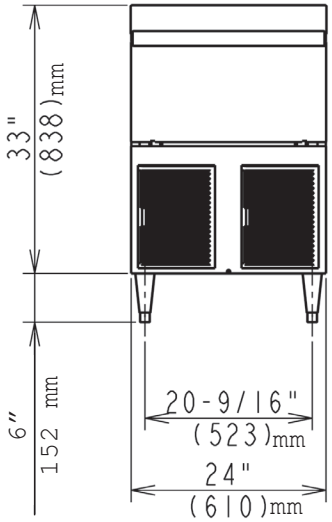
F-330BAJ(-C)

SELF-CONTAINED ICE MACHINE
BUILT-IN STORAGE BIN

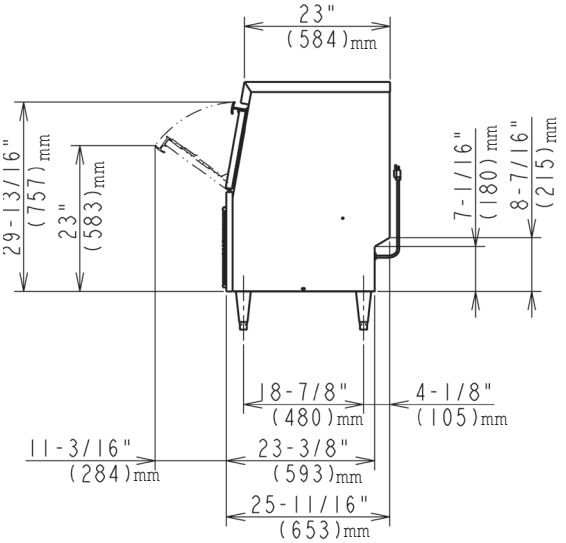
F-330BAJ(-C)
07/02/24
Item # 13200

inch
(mm)

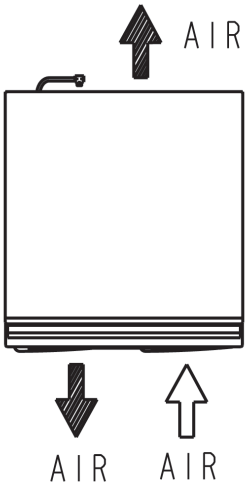
FRONT VIEW
AIR-COOLED



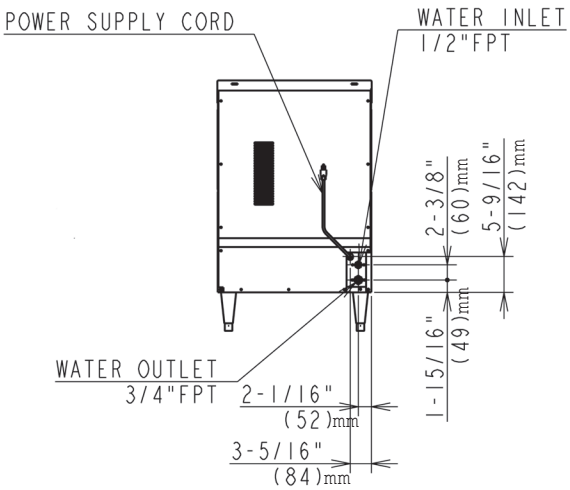
SIDE VIEW

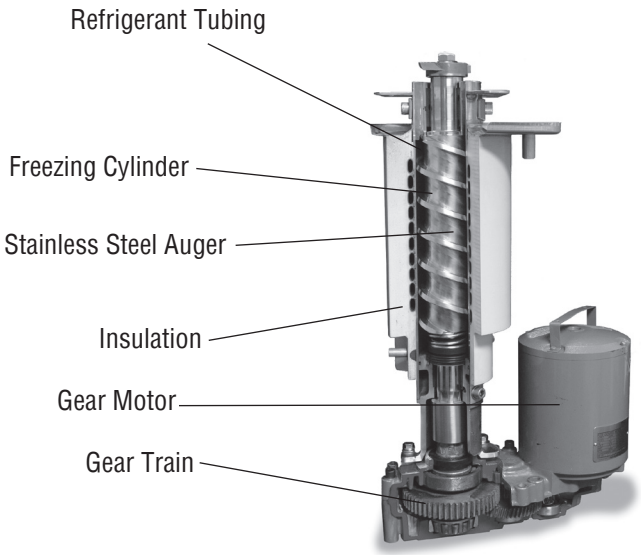


TOP VIEW
AIR-COOLED



REAR VIEW
AIR-COOLED





EVAPORATOR

WATER FILTERS

FILTRATION SYSTEMS

WATER FILTERS
07/17/25
Item # 13076

Item #: _____

Project: _____

Qty: _____

AIA#: _____

H9320 FILTER
Single, Double, Triple

H9320-51

Single Configuration
18.4" H*

H9320-52

Double Configuration
19.11" H*

H9320-53

Triple Configuration
19.15" H*

*height includes manifold and cartridge

HOSHIZAKI H9320 FILTER

Available in single, double and triple configurations. Rated NSF Class 1, STD 42, for taste, odor and chlorine reduction and for mechanical filtration (95.6% removal of particles one (1) micron and larger in size.)

- Keep ice makers functioning at full capacity
- 97.3% average reduction of chlorine from incoming water supply, eliminating tastes and odors of the ice
- Filters are rated as one (1) micron nominal producing crystal clear ice
- Decrease machine maintenance by reducing lime scale build-up

Model	Filter	Max Flow Rate	Working Pressure	Temperature	Capacity
H9320-51	4HC-H	2 gpm	10-125 psi	35-100°F	21,000 gal
H9320-52	4HC-H	4 gpm	10-125 psi	35-100°F	42,000 gal
H9320-53	4HC-H	6 gpm	10-125 psi	35-100°F	63,000 gal

Plumbing

Inlet/Outlet Connections: Single: (2) 3/8" FNPT
Double & Triple: (1) 3/4" MNPT / (1) 3/4" FNPT

The H9320 Filters and their respective cartridges have been tested and listed by NSF only for the functions listed above. Check for compliance with state and local laws and regulations. Do not use where the water is microbiologically unsafe, or with waters of unknown quality without adequate disinfection before or after the unit. The H9320 filter can be used with water that may contain filterable cysts.

The H9320 System is tested and certified by NSF International against NSF/ANSI Standard 42 for the reduction of:
Std. No. 42 - Aesthetic effects

Aesthetic Effects	*Mechanical Filtration*
Bacteriostatic Effects	Nominal Particulate Class 1
Chemical Reduction	Taste & Odor
Chlorine	

E-10 PREFILTER
(9795-80)

E-20 PREFILTER
(9795-90)

E-10 PREFILTER
(9795-80)
Recommended for single configuraton

E-20 PREFILTER
(9795-90)
Recommended for twin and triple configuraton

E-10 and E-20 Prefilters can be used for ice. Everpure prefilters are designed to increase the life of Hoshizaki 4HC-H water filters in areas with an unusual amount of dirt in the water. With a 10 micron (nominal) rating, the economical Everpure prefilter traps much of the dirt which contributes to scale buildup in ice makers, and clogs the delicate orifices of other water-using equiment.

When you install an Everpure prefilter, the Hoshizaki 4HC-H water filters can concentrate on what they do best: remove particles one (1) micron nominal and larger in size.

Replacement Cartridges:
E-10 Prefilters: 12 pack (9534-12)
40 pack (9534-40)

E-20 Prefilters: 6 pack (9534-26)
20 pack (9534-20)

Warranty:
One Year replaceable elements*
One Year the entire system
* Warranty applies to material defects in materials & workmanship only.

Hoshizaki reserves the right to change specifications without notice.

John BOOS
Since 1887

ITEM #: _____ QTY: _____
MODEL #: _____
PROJECT NAME: _____

010518

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"ESSK8" OPTIONAL LOWER SHELVES - STAINLESS STEEL

18GA, FOR MODEL: ST4-GSK, ST6-GSK, ST4R-GSK, ST6R-GSK, JNS, HNS, DNS

FEATURES:

- ECONOMY SERIES OPTIONAL UNDERSHELF 18 GAUGE, TYPE 400 STAINLESS STEEL, #4 POLISH, SATIN FINISH
- FOR SERIES ST4-SSK, ST6-SSK, ST4R-SSK, ST6R-SSK, SNS, TNS, AND DSS TABLES
- KNOCKDOWN SETUP
- ALL MODELS ARE NSF CERTIFIED

CONSTRUCTION:

- EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACES

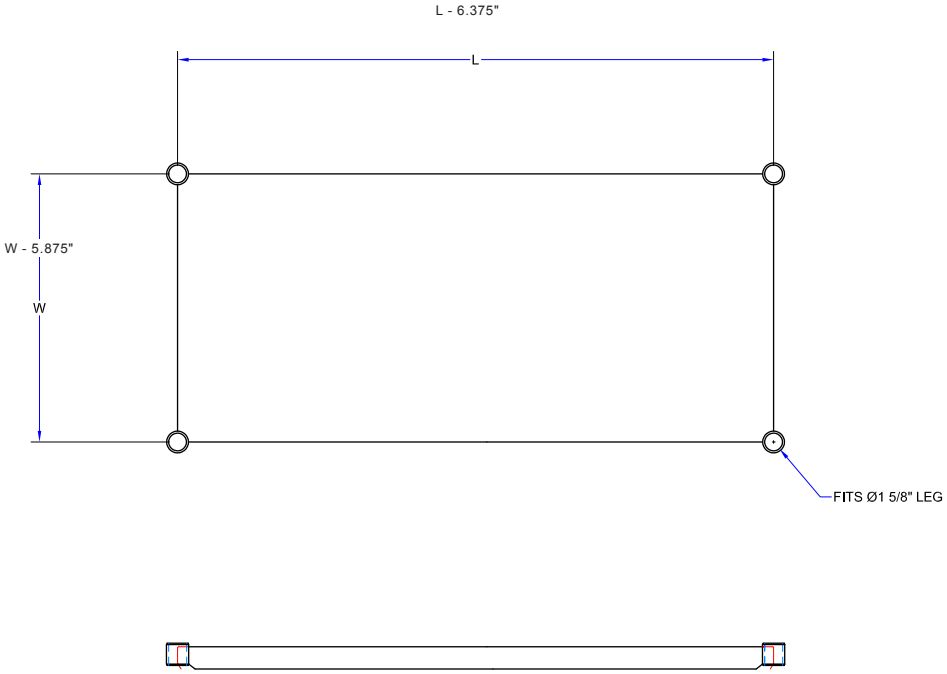
MATERIAL:

- SHELF: 18 GAUGE TYPE 400 #4 POLISH, SATIN FINISH

OPTIONAL LOWER SHELVES - STAINLESS STEEL 18GA

L	24" WIDE	QTY	30" WIDE	QTY
30"	ESSK8-2430		ESSK8-3030	
36"	ESSK8-2436		ESSK8-3036	
48"	ESSK8-2448		ESSK8-3048	
60"	ESSK8-2460		ESSK8-3060	
72"	ESSK8-2472		ESSK8-3072	
84"	ESSK8-2484		ESSK8-3084	
96"	ESSK8-2496		ESSK8-3096	

DETAILED SPECIFICATIONS



OPTIONAL LOWER SHELVES - STAINLESS STEEL 18GA

L	24" WIDE	WEIGHT (LBS)	30" WIDE	WEIGHT (LBS)
30"	ESSK8-2430	11	ESSK8-3030	13
36"	ESSK8-2436	13	ESSK8-3036	15
48"	ESSK8-2448	16	ESSK8-3048	22
60"	ESSK8-2460	20	ESSK8-3060	26
72"	ESSK8-2472	29	ESSK8-3072	31
84"	ESSK8-2484	31	ESSK8-3084	37
96"	ESSK8-2496	36	ESSK8-3096	43

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

Project _____

Item # _____

Quantity _____

Decorative Lamps/ Luminaires

Models: DLL-, DL- or DLH-400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1400, -1500, -1600, -1700, -1800, -2100, -2200, -2300, -2400

Hatco Decorative Lamps provide radiant heat to briefly hold food warm at kitchen work areas, wait staff pickup stations or customer serving points, while enhancing your décor. Versatile enough for almost any location, the range of lights are available with a selection of unlimited personalized choices. In addition to food warming, configurations for display lighting are offered as well.

(From left to right-top photo) DL-800-CTR, -750-CL, -400-ASU, -725-SU, -775-RL, -600-SL, -500-SU, -760-ASL, -700-SU, -1100-CR, -1500-CTR and -1400-CU
(From left to right-inset photo) DL-2300-ASN, -2200-SU, -2100-SR, -1800-RL, -2400-SU, -1600-RCL and -1700-ASU

Standard features

- Luminaire (Low Watt), Standard and High Watt bulbs available (bulb not included in unit price)
- Models available in nineteen lamp shade styles
- Ten different mounting arrangements to choose from
- Up to four switch options (Lower switch not available on DL-2100, -2200, -2300 or -2400)
- Available for food holding and display or lighting only applications
- Track Adapter available in 120 volt only

NOTE:
Decorative Lamps (DLL, DL or DLH Series) are non-returnable.

Build Your Decorative/Luminaire Lamp in Six Easy Steps

(not for retrofit-bulb not included) –

Step 1	Electrical
Step 2	Mounting Style
Step 3	Switch Location
Step 4	Shade Style
Step 5	Shade and Canopy Colors
Step 6	Overall Length

BUILD A LAMP

You can develop your own Hatco Decorative Lamp solutions with our online lamp configurator.

Visit "www.hatcocorp.com" and click on "Build a Lamp"

Options (available at time of purchase only)

Designer Colors (Exception: DL-1500)
☐Warm Red ☐Black ☐Gray Granite ☐White Granite
☐Navy Blue ☐Hunter Green ☐Antique Copper

Gloss Finishes (Exception: DL-1500)
☐Smooth White ☐Gleaming Gold ☐Glossy Gray ☐Bold Black

Gloss Finishes* *for Shade Only* (Exception: DL-1500)
☐Radiant Red ☐Brilliant Blue ☐Clear Brushed Metal

Plated Finishes* (Exception: DL-1500)
☐Bright Brass ☐Bright Nickel ☐Bright Copper
☐Antique Nickel ☐Antique Brass ☐Antique Bronze

DLX-1500 Color Combinations only
☐*Designer* Finishes Black/Antique Copper/Black
☐Gloss Finishes Bold Black/Radiant Red/Bold Black*
☐Gloss Bold Black/Plated Bright Nickel/Gloss Bold Black*
☐Gloss Bold Black/Plated Antique Nickel/Gloss Bold Black*
☐Gloss Bold Black/Plated Bright Copper/Gloss Bold Black*
**Special process required and extended lead times*

Cord Color (C=Cord, R=Coiled Retractable Cord Mounts & RC=Retractable Cord Mounts only)
☐Black (Standard) ☐White

☐Luminaire Lighting (100W bulb maximum, not included)

Extended Electrical Leads – For any ASU, SU, ASL, SL, ASR or SR mount unit, must specify lead length
☐1'-5' (305-1524 mm) ☐6'-10' (1829-3048 mm)
☐11'-15' (3353-4572 mm) ☐16'-20' (4877-6096 mm)

Accessories

Track Mount Bar - (120V only, maximum 16 amps per any length of track)§
☐4' (1219 mm) ☐Black ☐White
☐8' (2438 mm), two 4'(1219 mm) with Coupler ☐Black ☐White
☐12' (3657 mm), three 4'(1219 mm) with Couplers ☐Black ☐White
☐16' (4876 mm), four 4'(1219 mm) with Couplers ☐Black ☐White

Additional Track Installation and Modification Kit§: ☐Black ☐White
§ *Only sold in the United States and Canada*
Overall length may not add up to the exact desired size for 8', 12' or 16' options due to cumulative deductions for each 4' section used

☐16 Amp Lamp Toggle Switch

Coated Bulbs, Luminaire models only: ☐120V, 40W Clear ☐240V, 40W Clear

Coated Bulbs: ☐120V, 250W Clear ☐240V, 250W Clear ☐120V, 250W Red ☐120V, 375W Coated Bulbs for DLH models only

Uncoated Bulbs: ☐120V, 250W Clear ☐240V, 250W Clear ☐120V, 250W Red ☐120V, 375W Clear for DLH models only

ANSI/NSF 4

MADE IN THE USA

IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.

For operation, location and safety information, please refer to the Installation and Operating Manual.

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (414) 671-6350

www.hatcocorp.com | support@hatcocorp.com | Find a Hatco Rep | Image Library | Document Library | Patents | Chat

Decorative Lamps/Luminaires

Models: DLL-, DL- or DLH-400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1400, -1500, -1600, -1700, -1800, -2100, -2200, -2300, -2400

ORDERING INSTRUCTIONS

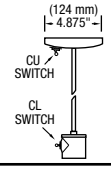
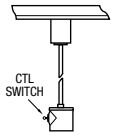
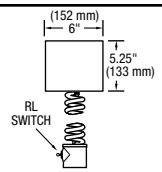
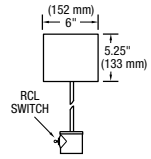
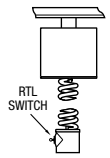
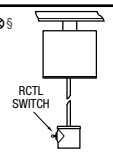
Please refer to the six steps in the Hatco Foodservice Equipment Price List or go online at www.hatcocorp.com and click on "Build A Lamp". This will help you in choosing the correct configuration for your specific needs.

Step 1-Electrical

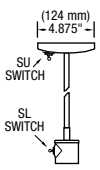
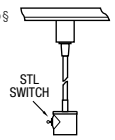
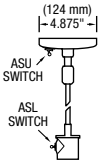
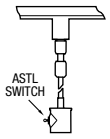
Model ⩤	Maximum Watt Bulb (Not included)	Voltage Single Phase	Approx. Ship Weight ☗
DLL- (Luminaire)	100	120, 240	6-10 lbs. (3-5 kg)
DL- (Standard)	250	120, 240	6-10 lbs. (3-5 kg)
DLH- (High Watt)	375	120, 240	6-10 lbs. (3-5 kg)

⩤ Not field convertible ☗ Depending on components

Step 2-Mounting Style

	MOUNTING STYLES	SPECIFY the:	Shade Height 8.5" H (216 mm)	Shade Height 10.5" H (267 mm)
CORD	**C Mount**⊗ Cord Mount to canopy. 	Overall Length	17" (432 mm) to any length	19" (483 mm) to any length
CORD	**CT Mount**⊗§ Cord Mount to track adapter. 			
RETRACTABLE CORD	**R Mount**⊗ Coiled Retractable Cord Mount. 	Adjusts to a maximum and minimum according to shade height	31" to 69½" (787 to 1765 mm)	33" to 71½" (838 to 1816 mm)
RETRACTABLE CORD	**RC Mount**⊗ Retractable Cord Mount. 		24" to 72" (610 to 1829 mm)	27" to 75" (686 to 1905 mm)
RETRACTABLE CORD	**RT Mount**✖⊗§ Coiled Retractable Cord Mount to track adapter 		33⅜" to 71⅞" (848 to 1826 mm)	35⅜" to 73⅞" (899 to 1876 mm)
RETRACTABLE CORD	**RCT Mount**✖⊗§ Retractable Cord Mount to track adapter 		27" to 75" (686 to 1905 mm)	29" to 77" (737 to 1956 mm)

✖ **NOTE:** *Lamp shade diameter and wattage may limit number of lamps per track Maximum 1920 watts or 16 amps per any length of track. To assure warranty coverage, do not install track systems in damp or wet locations (including above steam tables).* ***Track adapter available for 120V only.***

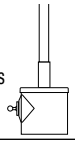
	MOUNTING STYLES	SPECIFY the:	Shade Height 8.5" H (216 mm)	Shade Height 10.5" H (267 mm)
STEM	**S Mount**⊘ Rigid Stem Mount to canopy. 	Overall Length	14" to 71" (356 to 1803 mm)	16" to 73" (483 to 1854 mm)
STEM	**ST Mount**✖⊘§ Rigid Stem Mount to track adapter. 		17" to 71" (432 to 1803 mm)	19" to 73" (483 to 1854 mm)
ADJUSTABLE	**AS Mount**⊘ At install only, limited height adjustments with Rigid Stem Mount to canopy. 	Adjustable Overall Length (at install only)	**ASU, ASR, ASN** 14" to 16" 16" to 19½" 20" to 27" 27" to 42" 42" to 72"	16" to 18" 18" to 21½" 22" to 29" 29" to 44" 44" to 74"
			ASL 16" to 17" 18" to 22" 22" to 28" 29" to 43" 44" to 73"	18" to 19" 20" to 24" 24" to 30" 31" to 45" 46" to 75"
ADJUSTABLE	**AST Mount**✖⊘§ At install only, limited height adjustments with Rigid Stem Mount to track adapter. 		**ASTR, ASTN** 16" to 18" 18" to 21" 22" to 29" 30" to 44" 45" to 74"	18" to 20" 20" to 23" 24" to 31" 32" to 46" 47" to 76"
			ASTL 18" to 19" 20" to 23" 24" to 31" 31" to 45" 46" to 75"	20" to 21" 22" to 25" 26" to 33" 33" to 47" 48" to 77"

⊘ *Mounting style not available with a lower switch for* ***DL-2100, -2200, -2300, or -2400.***
⊗ *Not available for* ***DL-2100, -2200, -2300 or -2400.***
§ *Only available in the United States and Canada*

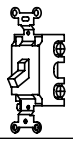
Step 3-Switch Location

(N)-None
Supplied by installer

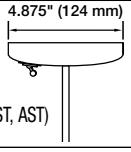
(L)-Lower Switch
(Horizontal toggle)
Not available on:
- DLH (High Watt models)
- 2X00 shade styles



(R)-Remote Switch
- Accommodates 16 amps
- Up to seven 250W lamps, or five 375W lamps maximum per remote switch



(U)-Upper Switch
Not available on:
- DLH (High Watt models)
- R, RC Mounts
- Track Mounts (CT, RT, RCT, ST, AST)



HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (414) 671-6350
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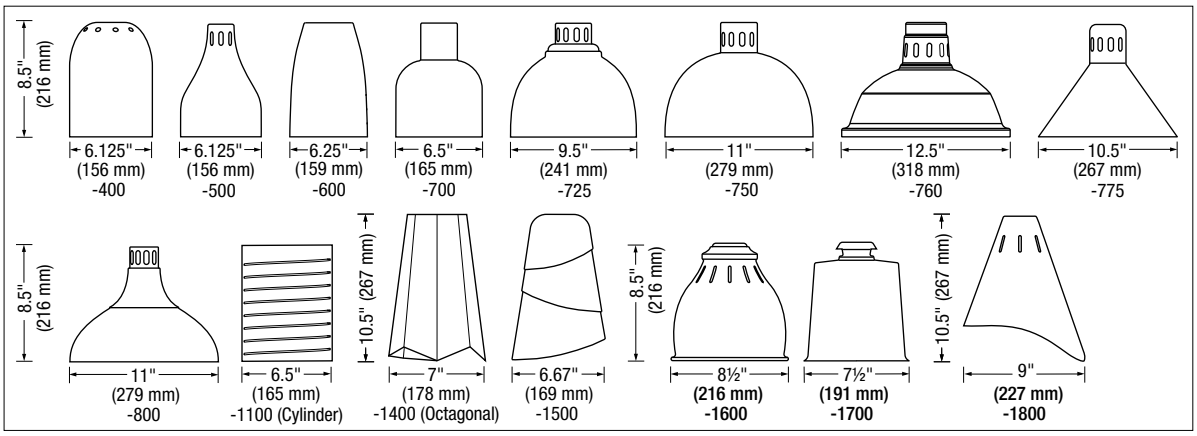
Decorative Lamps/Luminaires

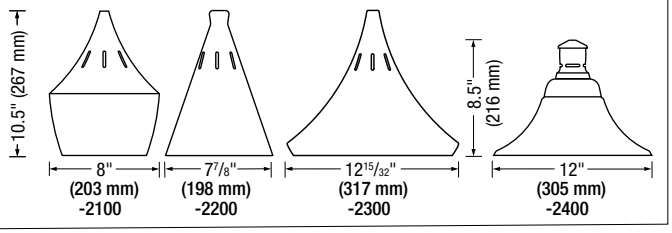
Models: DLL-, DL- or DLH-400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1400, -1500, -1600, -1700, -1800, -2100, -2200, -2300, -2400

Step 4-Shade Style (height and width shown)



NOTE:
DL-2100, -2200, 2300 or 2400

Not available with:
- Lower switch
- R or RT Mounting
- RC or RCT Mounting
- C or CT Mounting



Step 5-Shade and Canopy Colors - Click on www.hatcocorp.com (Order Literature/Brochures/Sales Literature/Color Chip Chart) or see the Hatco Price List for color representations.

Shade and Canopy Colors	
Designer Colors	Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper
Gloss Finishes	Smooth White, Gleaming Gold, Glossy Gray, Bold Black
	Shade Only*: Radiant Red, Brilliant Blue, Clear Brushed Metal
Plated Finishes*	Bright Brass, Bright Nickel, Bright Copper, Antique Nickel, Antique Brass, Antique Bronze

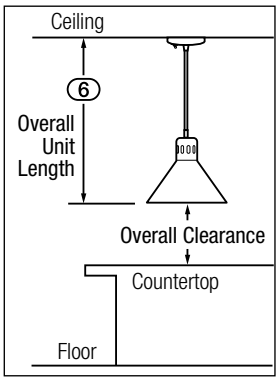
**Special Process Required and Extended Lead Times*

DLX-1500 Shade and Canopy Colors		
Designer Black/ Antique Copper/ Black	**Gloss** Bold Black*/ **Plated** Bright Nickel/ **Gloss** Bold Black	
Gloss Bold Black*/ **Plated** Antique Nickel/ **Gloss** Bold Black	**Gloss** Bold Black*/ **Plated** Bright Copper/ **Gloss** Bold Black	**Gloss** Bold Black*/ Radiant Red/ Bold Black

DLX-2400 Top Cap color available in standard Black

Step 6-Overall Unit Length

- For C, CT, S, ST, AS or AST Mounts: From ceiling to bottom of warmer lamp shade (#6 in drawing).
- For Clearance: See "Clearance Requirements" in the Hatco Price List Ordering Instructions.



PRODUCT SPECS
Decorative Lamps/Luminaires

The Decorative Lamp shall be a Hatco Model … as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Decorative Lamp shall be rated at … watts, … volts, and … inches (millimeters) in overall width. It shall consist of a vented lamp shade and mounting. Switch locations can be upper, lower, remote or supplied by installer. Bulb options are uncoated or coated, clear or red, 60W clear (DLL), 250W (DL models) or 375W (DLH models).

Warranty consists of 24/7 parts and service assistance (US and Canada only).

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Manitowoc

INDIGO NXT

iT1500 Ice Cube Machine

iT1500 Ice Cube Machine

Models

- ☐ IDT1500A
- ☐ IDT1500W
- ☐ IDT1500N
- ☐ IYT1500A
- ☐ IYT1500W
- ☐ IYT1500N

ENERGY STAR

Indigo NXT Series iT1500
Ice Machine on D970 Bin
*Ice machine and bin sold separately

Designed for operators who know that ice is critical to their business, the Indigo NXT 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.

- **New levels of Performance** - Showcasing an average of 6% lower energy consumption, up to 9% increase in ice production and a 9% reduction in condenser water usage. This translates into lower cost of ownership over the life of your machine.
- **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** – Easy Access front door panel. Removable water-trough, distribution tube, curtain, and sensing probes for fast and efficient cleaning. Select components made with AlphaSan® antimicrobial.
- **Intelligent Diagnostics** – Provides 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 works in conjunction with the acoustical ice sensing probe improving reliability and performance.

COMMERCIAL WARRANTY
ICE MAKER 3 YEAR PARTS AND LABOR | EVAPORATOR 5 YEAR | COMPRESSOR 5 YEAR PARTS 3 YEAR LABOR

Ice Machine Electric

208-230/60/1 standard
(208-230/60/3 also available.)

Minimum circuit ampacity:

Air-cooled:	18.5 *1ph*	13.4 *3ph*
Water-cooled:	17 *1ph*	12.0 *3ph*
Remote-cooled:	15.3 *1ph*	13.0 *3ph*

Maximum fuse size:

Air-cooled:	30 *1ph*	20 *3ph*
Water-cooled:	30 *1ph*	20 *3ph*
Remote-cooled:	25 *1ph*	20 *3ph*

Specifications

BTU Per Hour:
23,000 (average),
and 27,000 (peak)

Refrigerant:
R-410 CFC-free

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 (1902.95 kPA)

Ice Shape

Half Dice
⅜" x 1⅛" x ⅞"
(.95 x 2.86 x 2.22 cm)

Dice
⅞" x ⅞" x ⅞"
(2.22 x 2.22 x 2.22 cm)

CALIFORNIA LOW LEAD QUALIFIED | ANSI CERTIFIED | NSF c UL US LISTED | CE | AQ | ISO 9001:2015

2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

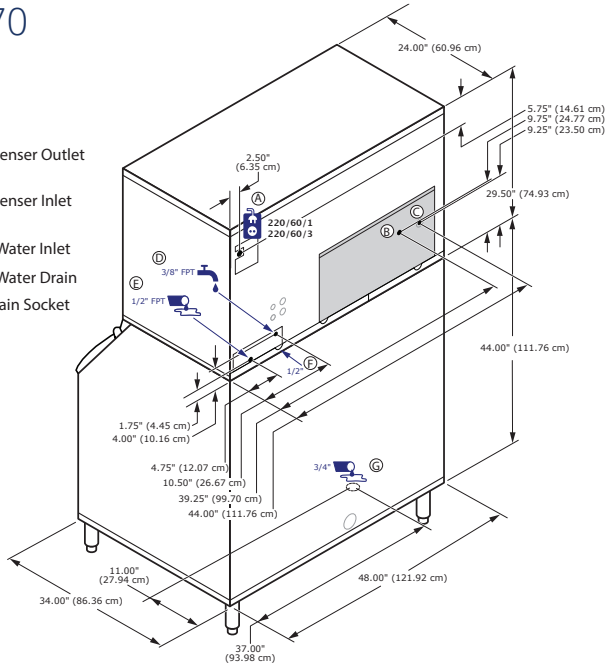
www.manitowocice.com

Manitowoc®

Indigo® NXT™ iT1500 Ice Cube Machine

iT1500 on D970 Storage Bin

Ⓐ Electrical Entrance (2) Options
Ⓑ 1/2" (1.27 cm) F.P.T. Water Condenser Outlet (water-cooled units)
Ⓒ 3/8" (0.95 cm) F.P.T. Water Condenser Inlet (water-cooled units)
Ⓓ 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
Ⓔ 1/2" (1.27 cm) F.P.T. Ice Making Water Drain
Ⓕ 1/2" (1.27 cm) Auxillary Base Drain Socket
Ⓖ 3/4" (1.91 cm) Bin Drain



Installation Note
Air Cooled clearance:

Top: 8" (30.5 cm)
Sides: 8" (20.3 cm)
Back: 5" (30.5 cm)

Water Cooled clearance:

Top/Sides: 8" (20.3 cm)Back: 5" (12.7 cm)

Space-Saving Design

	iT1500 D970
Height	79.50" 201.90 cm
Width	48.00" 121.92 cm
Depth	34.00" 86.30 cm
Bin Storage	882lbs 400kgs

Height includes adjustable bin legs 6.00" to 8.00", (15.24 to 20.32 cm) set at 6.00" (15.24 cm). Application Capacity- measured 90% of total volume in cubic feet x 33lbs/lbs ft³

Specifications

	Model	Ice Shape	Ice Production 24 Hours 70°Air/ 50°F Water 1 Ph	70°Air/ 50°F Water 3 Ph	90°Air/ 70°F Water 1 Ph	90°Air/ 70°F Water 3 Ph	Power Usage kWh/100 lbs. @90°Air/70°F 1 Ph	Power Usage kWh/100 lbs. @90°Air/70°F 3 Ph	Potable Water Usage/100 lbs. 45.4 kgs. of Ice
AIR-COOLED	IDT1500A	dice	1,688 lbs.	1,830 lbs.	1,350 lbs.	1,380 lbs.	4.66	4.33	20 Gal.
			766 kgs	830 kgs	612 kgs	626 kgs			75.7 L
	IYT1500A	half-dice	1,660 lbs.	1,931 lbs.	1,412 lbs.	1,438 lbs.	4.49	4.33	20 Gal.
			753 kgs	876 kgs	640 kgs	652 kgs			75.7 L
WATER-COOLED	IDT1500W	dice	1,615 lbs.	1,744 lbs.	1,390 lbs.	1,472 lbs.	3.63	3.42	20 Gal.
			733 kgs	791 kgs	630 kgs	668 kgs			75.7 L
	IYT1500W	half-dice	1,590 lbs.	1,770 lbs.	1,392 lbs.	1,590 lbs.	3.55	3.2	20 Gal.
			721 kgs	803 kgs	631 kgs	721 kgs			75.7 L
	* Water-cooled Condenser Water Usage / 100 lbs. /45.4 kgs. Of Ice: 140 gal./ 530 L. * Water-cooled models are excluded from ENERGY STAR qualification.								
REMOTE-COOLED	IDT1500N	dice	1,675 lbs.	1,786 lbs.	1,450 lbs.	1,523 lbs.	4.0 ★	3.9 ★	20 Gal.
			760 kgs	810 kgs	658 kgs	691 kgs			75.7 L
	IYT1500N	half-dice	1,700 lbs.	1,817 lbs.	1,450 lbs.	1,533 lbs.	4.09 ★	4.0 ★	20 Gal.
			771 kgs.	824 kgs.	658 kgs	695 kgs.			75.7 L

Order separately: Ice storage bin for all units, line-set and remote condenser unit JCT1500 for remote cooled units.
★*ENERGY STAR®*

Accessories

LuminIce® II Virus and Bacteria Inhibitor
controls viruses and bacteria in the ice machine.

External Scoop holder
protect the ice scoop with the NSF approved versatile scoop holder.

Arctic Pure® Plus
reduce sediments and chlorine contaminants down to .5 microns.
Use with Pre-filter recommended

iAuCS®
schedules and performs routine ice machine cleaning automatically.

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

2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com
6452F 6/22

Manitowoc

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
Form 80-0373-3 Rev. 01/02

Manitowoc

Arctic Pure Plus

Premium Water Filters for Ice Machines

arctic pure+

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

- Pre-filter, removes hard sediments, sand, dirt and rust from water, and protects solenoids, valves and inlets to the ice maker
- Compatible with **all** models

AR-10000-P

- Chlorine Reduction
- SLOW PHOS scale inhibitor
- 0.5 Microns filtration
- 15,000 gallon capacity
- Models 0-600 lbs/day

AR-20000-P

- Chlorine Reduction
- SLOW PHOS scale inhibitor
- 0.5 Microns filtration
- 20,000 gallon capacity
- Models 601-1000 lbs/day

AR-40000-P

- Chlorine Reduction
- SLOW PHOS scale inhibitor
- 0.5 Microns filtration
- 40,000 gallon capacity
- Models 1001-2500 lbs/day

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 contaminates 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 contaminates that can affect your ice machine's performance
- Reduces ice machine cost and maintenance frequency by reducing scale, impurities, and contaminates 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

IAPMO R&T WATER QUALITY PLATINUM SEAL IAPMO RESEARCH AND TESTING

UPC C ®

2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

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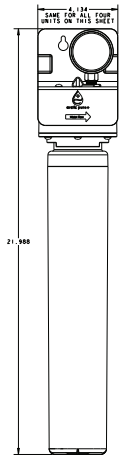
Manitowoc

arctic pure+

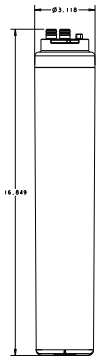
Arctic Pure Plus

Premium Water Filters for Ice Machines

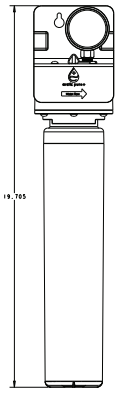
Dimensions



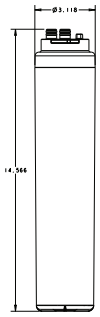
AR-PRE-P SYSTEM
4.13"W x 4.48"D x 22"H
10.5 x 11.37 x 55.9 cm



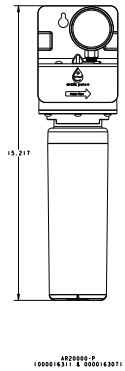
K00496 REP. CART.
3.1"W x 3.1"D x 16.8"H
7.9 x 7.9 x 42.6 cm



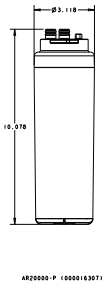
AR-10000-P SYSTEM
4.13"W x 4.48"D x 19.7"H
10.5 x 11.37 x 50.04 cm



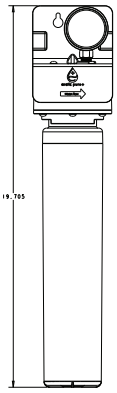
K00493 REP. CART.
3.1"W x 3.1"D x 14.6"H
7.9 x 7.9 x 37.08 cm



AR-20000-P SYSTEM
4.13"W x 4.48"D x 15.2"H
10.5 x 11.37 x 38.6 cm



K00494 REP. CART.
3.1"W x 3.1"D x 10.1"H
7.9 x 7.9 x 25.6 cm



AR-40000-P SYSTEM
4.13"W x 4.48"D x 19.7"H
10.5 x 11.37 x 50.04 cm

K00495 REP. CART.
3.1"W x 3.1"D x 14.6"H
7.9 x 7.9 x 37.08 cm

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 plumping 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
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com
7805B_ArcticPurePlus
06/22

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. 26th St., P.O. Box 1720, Manitowoc, WI 54221-1720
Telephone: 920-682-0161 · Fax: 920-683-7585
Web Site - www.manitowocice.com
Form 80-1464-3 06/03

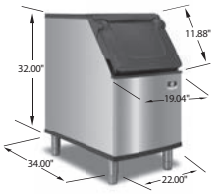
Ice Storage Bins

Model

☐ D320 ☐ D400 ☐ D420 ☐ D570 ☐ D970

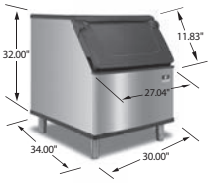
D Bins

.75" (1.90 cm) Bin drain

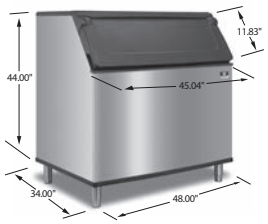


D320
264 lbs. (120 kgs)

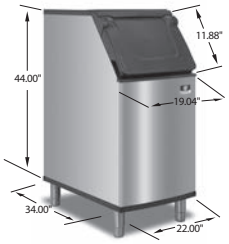
D570
532 lbs. (241 kgs)



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 Capacities				D-Bin Dimensions					
	*Application Capacity		**2018 AHRI Capacity		Height		Width		Depth	
D Bin Model	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/ ft3 average density of ice.
Ice must be managed
***2018 AHRI certified measurement for bin capacity

Above bin heights include leg height of 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

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

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www.manitowocice.com
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6/22

Manitowoc

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/ft3 average density of ice.
Machine capacity shown in lbs/24hrs using the AHRI rating base at 90F ambient, 70F water temperature

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 K00461external 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

Ice Storage Bins

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

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Manitowoc

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 preformed 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 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.0. Box 1720
Manitowoc, WI 54221-1720
Web site: www.manitowocice.com

Rev 2 1/2/2012

K00463 - Metal Scoop

K00463 Metal Scoop

When using the Manitowoc metal scoop, users are presented with improved sanitation and a ergonomic grip when scooping ice. With the lifetime warranty offered, it'll be the last ice scoop you'll ever have to buy!

Standard Features

- Best scoop you'll ever own. Comes with a limited life time warranty.
- Indestructible NSF Certified cast aluminum.
- Knuckle guard improves sanitation—prevents hand from contacting the ice.
- Rubber handle prevents hand from getting cold when the scoop is left in the bin.
- Can be hung inside D-bins and fits in the optional Multi-Mount External scoop holder.
- Large 5.3 lbs /85 oz scooping capacity

Warranty

The limited lifetime warranty on the metal scoop allows for free replacement for as long as you own your scoop under normal and proper use

Multi-Mount Accessory (sold separately)

Multi-Mount External Scoop Holder (K00461) protects ice scoop with NSF approved versatile scoop holder. (For use with D-Bins, B-Bins and most competitive bins).

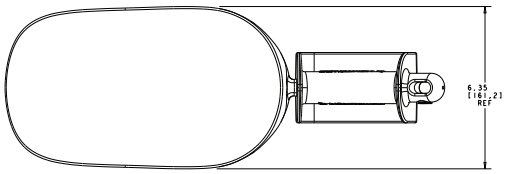
For Manitowoc LB bins: order hanger **K00482 kit along with K00461.**

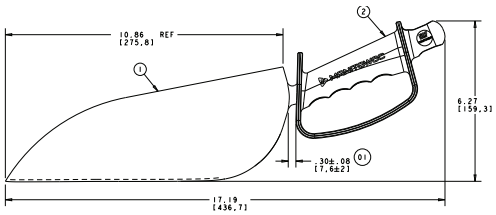
** For assembly Video, Scan or Click "QR" Code.*

(Bin Mount)

(Wall Mount)

Scoop Dimensions





AutoQuotes

NSF

2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com
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Manitowoc

K00461
Multi-Mount External Scoop Holder

K00461 Multi-Mount External Scoop Holder

The multi-mount external scoop holder improves overall sanitation. With the addition of the holder, it makes daily operations much quicker and easier. Keep your scoop protected and never lose your scoop AGAIN!

For and assembly video visit manitowocice.com/video or the Manitowoc YouTube channel.

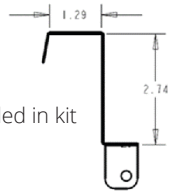
(Wall Mount Video QR)

Standard Features

- NSF Approved. Commercial grade, metal frame with ABS plastic shield.
- Can be mounted 7 different ways (right or left side of bin, horizontal or vertical on bin, or on the wall either direction).
- Easy assemble. No tools required.
- Fits Manitowoc's new plastic and metal scoops. (plastic #0000015595 and metal #K00463)
- Use on Manitowoc / Koolaire ice storage bins, any wall, or competitor bins.

Hanger Dimensions

Bin hanger included in kit K00461.



Optional hanger K00482 is required if using with F-Bins or LB-Style Bins.

Horizontal left entry wall mount

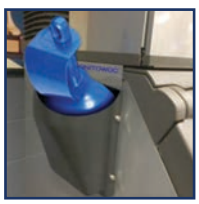
Horizontal right entry wall mount

Vertical wall mount

(Bin Mount Video QR)

Horizontal left entry bin mount

Horizontal right entry bin mount



Vertical left side bin mount

Vertical right side bin mount

For Manitowoc F bins or LB-Style Bins: order Hanger K00482 kit along with K00461

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Manitowoc, WI 54220

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Fax: 1.920.683.7589

www.manitowocice.com
6633D_MII_K00461
06/22

MANITOWOC® INDIGO® NXT

iT0750 Ice Cube Machine

Model: ☐ IDT0750A ☐ IYT0750A ☐ IDT0750W ☐ IYT0750W

ENERGY STAR

Indigo NXT Series iT0750
Ice Machine on a D570 Bin

*Ice machine and Bin sold separately

Designed for operators who know that ice is critical to their business, the Indigo®NXT 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.

- **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.
- **Avaiable LuminIce II Virus and Bacteria Inhibitor**- Controls viruses, bacteria, mold and yeast within the food zone to keep the 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 Machine Electric

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

Minimum circuit capacity:
Air Cooled: 11.1
Water Cooled: 7.9

Maximum fuse size:
Air Cooled: 15
Water Cooled: 15

COMMERCIAL WARRANTY

ICE MAKER	EVAPORATOR	COMPRESSOR
3 YEAR PARTS AND LABOR	5 YEAR PARTS AND LABOR	5 YEAR PARTS 3 YEAR LABOR

Specifications

BTU Per Hour:
12,800 (average)
13,700 (peak)

Refrigerant:
R410A CFC-free

Reduces 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 (1902.95 kPA)

Ice Shape

Half Dice
⅜" x 1⅛" x ⅞"
(.95 x 2.86 x 2.22 cm)

Dice
⅞" x ⅞" x ⅞"
(2.22 x 2.22 x 2.22 cm)

CALIFORNIA LOW LEAD QUALIFIED Conforms to NSF 61 Annex G · AHRI CERTIFIED · NSF c UL US LISTED · CE · AQ · ISO 9001:2015

2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

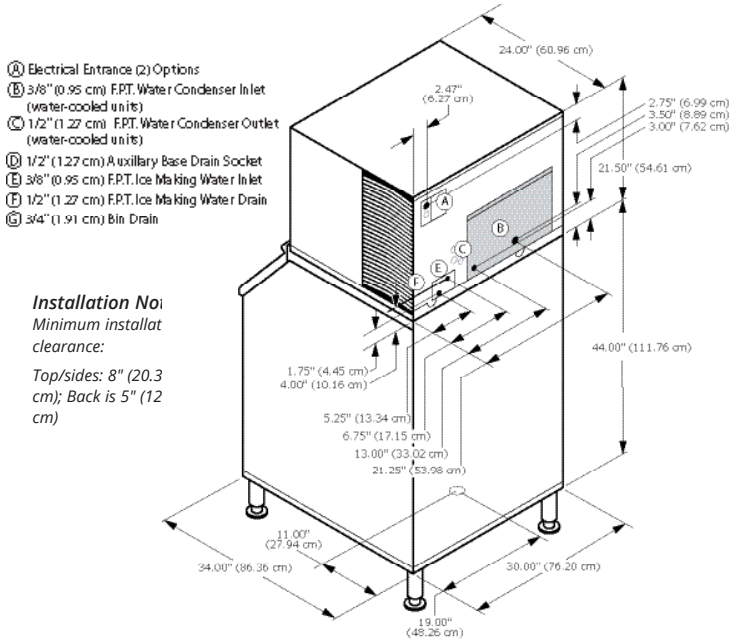
www.manitowocice.com

WELBILT

iT0750 Ice Cube Machine

MANITOWOC®

iT0750 Ice Cube Machine



Installation No
Minimum installat clearance:

Top/sides: 8" (20.3 cm); Back is 5" (12 cm)

Space-Saving Designs

	iT0750 D-400	iT0750 D-570
Height	59.50" 151.13 cm	71.50" 181.61 cm
Width	30.00" 76.20 cm	30.00" 76.20 cm
Depth	34.00" 86.30 cm	34.00" 86.30 cm
Bin Storage	365 lbs. 165.7 kgs	532 lbs. 241.1 kgs

Height includes adjustable bin legs 6.00" to 8.00", (15.24 to 20.32 cm) set at 6.00" (15.24 cm). Bin capacity is based on 90% of the volume x 33 lbs/ft3 average density of ice

Specifications

	Model	Ice Shape	Ice Production 24 Hours: 70°Air/ 50°F Water 21° Air/10°C Water	Ice Production 24 Hours: 90°Air/ 70°F Water 32° Air/21°C Water	Power Usage kWh/100 lbs. @90°Air/70°F 1 Ph	Potable Water Usage/100 lbs. 45.4 kgs of Ice	ENERGY STAR®
AIR-COOLED	IDT0750A	dice	680 lbs.	540 lbs.	5.24	20.0 Gal.	★
			308 kgs	245 kgs		75.7 L	
	IYT0750A	half-dice	715 lbs.	575 lbs.	5.12	20.0 Gal.	★
			324 kgs	261 kgs		75.7 L	
WATER-COOLED	IDT0750W	dice	703 lbs.	600 lbs.	4.07	20.0 Gal.	
			319 kgs	272 kgs		75.7 L	
	IYT0750W	half-dice	740 lbs.	650 lbs.	3.79	20.0 Gal.	
			336 kgs	295 kgs		75.7 L	
	-Water-cooled Condenser Water Usage / 100 lbs. /45.4 kgs Of Ice: 135 gal/511 L. -Water-cooled models are excluded from ENERGY STAR qualification.						

Order the ice storage bin separate from the ice machine.

★ Energy Star 3.0 qualified.

Accessories

LuminIce® II Virus and Bacteria Inhibitor
controls viruses and bacteria inside the ice machine.

External Scoop holder
Protect the ice scoop with the NSF approved versatile scoop holder.

Arctic Pure® Plus
reduce sediments and chlorine contaminants down to .5 microns.
Use with a Pre-filter is recommended.

iAuCS®
schedules and performs routine ice machine cleaning automatically.

©2019 Manitowoc Continuing product improvement may necessitate change of specifications without notice.

2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com
7146B 05/2021

WELBILT®

CAMBRO

SlidingLid™ Ice Caddies

Standard

125 lb. (57 Kg.) Capacity

Models ICS125L, ICS125L4S, ICS125LB

StoreSafe™

Features & Benefits

- Indoors or outdoors, in heat or humidity, these sleek models keep their cool and can hold ice cold for days. They provide reliability, value and safer holding for up to 125 lbs. (57 kg.) of ice.
- Unique sliding lid has no latches. Slides back and under the secured base lid for quick access and it slides shut for safe and sanitary storage. Helps reduce the risk of cross contamination.
- Four sturdy thumbscrews secure base lid tightly during transport and when sliding top back and under.
- Service opening is 11 1/2" (29,2 cm) x 17" (43,2 cm) for quick and easy loading and unloading of ice.
- Double-wall, high density, polyethylene construction is impact resistant and will not dent, crack, bubble, chip or break. Easy to clean.
- Thick polyurethane foam insulation keeps ice frozen. Reduces frequency of restocking, ensuring quick and convenient service.
- Recessed, leak proof, quarter-turn faucet is located on the front of every unit for easy access and quick draining.
- Recessed interior well with Camwear® polycarbonate drain shelf keeps ice out of any melted water, ensuring long lasting quality and storage.
- Molded-in handle is sturdy and will not break off. Provides controlled handling and maneuvering.
- Recessed lift grip on the front for safe, balanced lifting on or off delivery trucks.
- Three choices of wheel configurations meet a variety of transport needs. And 8" (20,3 cm) Easy Wheels make transporting even smoother and virtually effortless.

  Model ICSI25L- Four each 5" (12,7 cm) casters, 2 fixed, 2 swivel, 1 w/ brake

  Model ICS125L4S - Four each 5" (12,7 cm) casters, 4 swivel, 1 w/ brake

  Model ICS125LB - Two each 5" (12,7 cm) front casters, 2 swivel, 1 w/ brake and 2 each 8" (20,3 cm) Easy Wheels
- No assembly required.
- Available in 7 colors.

Item No. _____

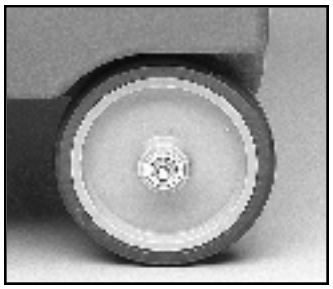
Specifier Identification No. _____

Model No. _____

Quantity _____

ICS125L

ICS125LB



8" (20,3 cm) Easy Wheels on ICS125LB Models.

Approvals

NSF Patent Pending

© 2008 Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, California 92647-2056-U.S.A.

SlidingLid™ Ice Caddies

Standard

125 lb. (57 Kg.) Capacity

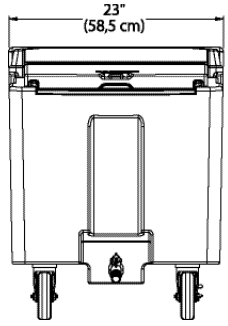
Models ICS125L, ICS125L4S, ICS125LB

Item No. _____

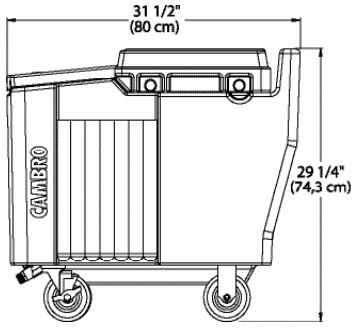
Specifier Identification No. _____

Model No. _____

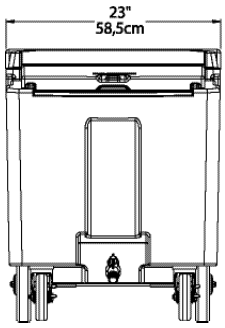
Quantity _____



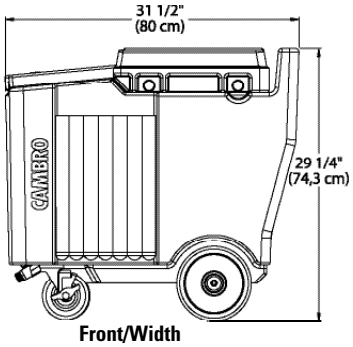
ICS125L



ICS125L4S



ICS125LB (With Easy Wheels)



Front/Width

Specifications

Dimension Tolerance: +/- 1/4" (0,64 cm)

Code	Description	Interior Dimensions W x D x H	Exterior Dimensions W x D x H	Case lbs./cube Kg/m³
ICS125L	SlidingLid Ice Caddy	17" x 24" x 18" (43,2 x 61 x 45,7 cm)	23" x 31 1/2" x 29 1/4" (58,5 x 80 x 74,3 cm)	69 (13.16) 31,3 (0,373)
ICS125L4S	SlidingLid Ice Caddy	17" x 24" x 18" (43,2 x 61 x 45,7 cm)	23" x 31 1/2" x 29 1/4" (58,5 x 80 x 74,3 cm)	69 (13.16) 31,3 (0,373)
ICS125LB	SlidingLid Ice Caddy	17" x 24" x 18" (43,2 x 61 x 45,7 cm)	23" x 31 1/2" x 29 1/4" (58,5 x 80 x 74,3 cm)	71 (13.16) 32,2 (0,373)

Architect Specs

The standard 125 lb. (57 Kg.) capacity SlidingLid Ice Caddy shall be Cambro Model..., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. It shall be constructed of single-molded, double-wall, high density polyethylene and thick foam injected polyurethane. It shall have a sliding lid without latches. It shall slide back and under a secured base lid. It shall have rounded corners and a molded-in handle. It shall have an 11 1/2" x 17" (29,2 x 43,2 cm) service opening. It shall have a recessed, leakproof, quarter turn faucet on the front. It shall have a recessed interior well with one unbreakable polycarbonate shelf. It shall be available with 3 different wheel configurations, including Model ICS125LB with 2 each 8" (20,3 cm) Easy Wheels. It shall not require any assembly and shall be available in 7 colors.

Standard Colors

- ❑ Black (110)
- ❑ Gray (180)
- ❑ Granite Gray (191)
- ❑ Dark Brown (131)
- ❑ Granite Green (192)
- ❑ Slate Blue (401)
- ❑ Coffee Beige (157)

Approvals

NSF Patent Pending

CAMBRO MANUFACTURING COMPANY
http://www.cambro.com

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Telephone (1)714 848 1555 **Toll Free** 800 854 7631 **Customer Service** 800 833 3003 Printed in USA

SLIDINGLID™ ICE CADDIES

- Polyethylene body and thick foam insulation hold ice for days.
- Rugged, all-weather exterior will not crack, dent, bubble, chip, rust or break.
- Unique sliding lid slides back and under during use, reducing risk of cross-contamination.
- Recessed well and drain shelf keep ice out of water, extending holding times.
- Recessed, molded-in handles ease lifting and maneuvering.
- Slant top sliding lid units fit under prep/catering tables and counters.

Colors: Black (110), Slate Blue (401), Dark Brown (131), Coffee Beige (157), Granite Gray (191).

Personalization available. Special quote only. Contact customer service.

SlidingLid Ice Caddies ICS125L and ICS125LB are covered by US Patent D 468,071 S. SlidingLid Ice Caddies ICS100L and S are covered by US Patent D 424,883.

ICS175LB
(Short) Shown with Rear Easy Wheels.

ICS125L
(Short)

ICS100L
(Short)

ICS175T
(Tall)

ICS175TB
(Tall) Shown with Rear Easy Wheels.

ICS200TB
(Tall) Shown with Rear Wide Easy Wheels.

BAR650DS shown in Designer Decor Sedona (668) with ICS175TB shown in Granite Gray (191).

Caster Descriptions

Refers to caster type in chart.
All casters are 5" (12,7 cm).

A:	2 fixed, 2 swivel, 1 with brake
A1:	2 swivel, 2 with brakes
B:	4 swivel, 1 with brake
C:	2 swivel, 1 with brake, 2, 8" Easy Wheels
D:	2 swivel, 1 with brake, 2, 10" Easy Wheels
E:	2 swivel, 1 with brake, 2, 10" Wide Easy Wheels

CODE	HOLDING CAPACITY LBS.	EXTERIOR DIMENSIONS W x D x H	CASTER TYPE
Short			
ICS100L	100	22½" x 30¼" x 28¾"	A1
ICS100L4S	100	22½" x 30¼" x 28¾"	B
ICS125L	125	23" x 31½" x 29¼"	A
ICS125LB	125	23" x 31½" x 29¼"	C
ICS175L	175	24" x 37½" x 29¼"	A
ICS175LB	175	24" x 37½" x 29¼"	D
Tall			
ICS125T	125	23" x 31½" x 34½"	A
ICS175T	175	23" x 34" x 37½"	A
ICS175TB	175	23" x 34" x 37½"	D
ICS200TB	200	23" x 34" x 39½"	E

Case Pack: 1 **InStock Colors:** Black (110), Dark Brown (131).

Glastender®
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Project: _____	AIA#
Item #: _____ Qty: _____	SIS#
Model #: _____	

Door-Style Hand Sinks

DHS DHSA-18, DHSB-12, DHSB-12-C, DHSB-18

DHSB-12

Standard Features

- All stainless steel
- One-piece seamless top and backsplash featuring 1/4″ radius corners
- Drawn sink bowl
- Heavy-duty, hot and cold water faucet
- Soap dispenser and C-fold paper towel dispenser
- Front-hinged access door for refilling paper towels
- Adjustable stainless steel bullet feet
- DHSB-12-C includes cabinet base and front flush C-fold towel dispenser

Configurable Options

- Foot-operated faucet; specify option FOF-D
- Side splashes; specify option LSA-D (left) and/or RSA-D (right) for DHSA-18, specify option LSB-D (left) and/or RSB-D (right) for DHSB models

Accessories

03000483 Lift-out perforated plastic wet waste strainer

Intertek
4004503
Conforms to ANSI/NSF STD 2
Certified to CSA/CAN STD B45.4

FOF-D Foot-operated faucet

Specifications

Drain
- 1-1/2″ I.P.S. threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer

Faucet
- Deck mount on 4″ centers, accepts 3/8″ sink leads, hot and cold water connections required
- Optional foot-operated faucet: single hole, (2) 1/2″ NPT female inlets and (1) 1/2″ NPT female outlet
- NSF/ANSI 61, 372 low lead compliant

Sink Bowl Dimensions
- 9-1/4″ by 11-1/2″ by 6″ deep

Legs
- 1-5/8″ diameter, 16 gauge stainless steel
- Adjustable stainless steel bullet feet for total leg height of 16″ to 17-1/4″

Materials
- 20 gauge stainless steel parts include: all components unless otherwise noted
- 18 gauge stainless steel parts include: leg pads

⚠**WARNING:** The plastic wet waste strainer accessory can expose you to chemicals including Bisphenol A (BPA), which is known to the State of California to cause birth defects or other reproductive harm.
For more information, go to www.P65Warnings.ca.gov.
Warning applies to State of California only. Part #03000483

To view underbar installation instructions: https://www.glastender.com/support/documents/manuals/underbar-installation-instructions
Cleaning & care instructions: https://www.glastender.com/support/documents/manuals/general-cleaning-and-care-instructions-for-stainless-steel

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Approval/Notes:

Specifications subject to change without notice. For current specifications please visit our website.

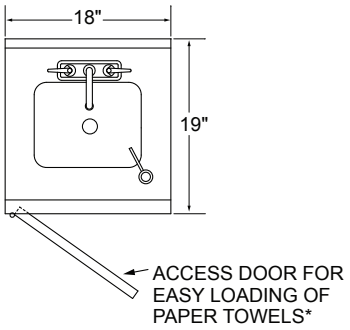
Printed in USA Rev. 02-20-26

Door-Style Hand Sinks

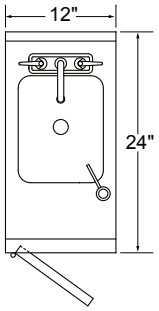
Drawings

PLAN VIEWS

DHSA-18



DHSB-12



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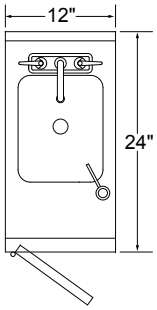

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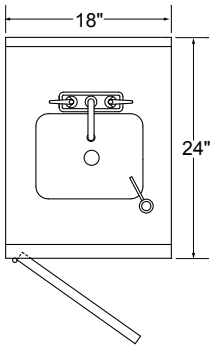
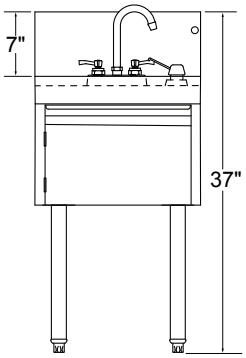


FRONT ELEVATIONS

DHSA-18



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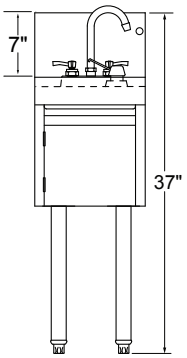

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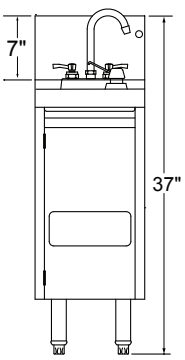
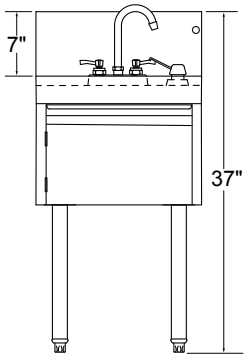
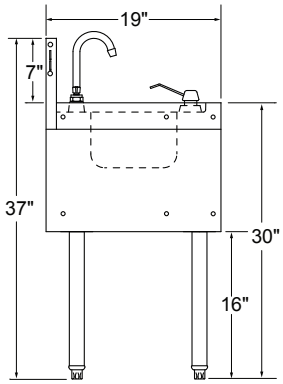


DHSB-18



SIDE ELEVATIONS

DHSA-18



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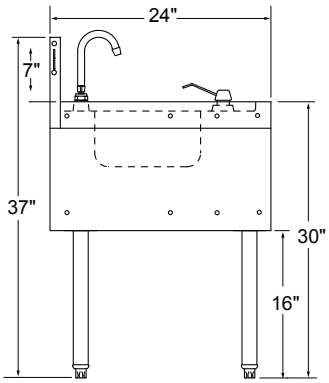

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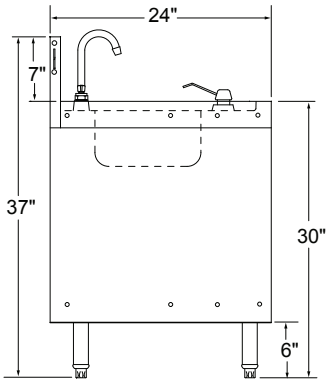

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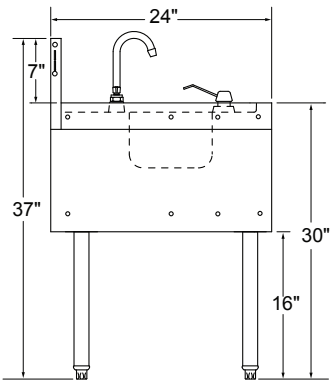

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Project: _____	AIA#
Item #: _____ Qty: _____	SIS#
Model #: _____	

Drainboard Glassracks

DBGR	DBGR-18, DBGR-24, DBGR-24-RS

DBGR-18

DBGR-24-RS
(Glassrack not included)

Intertek
4004503
Conforms to ANSI/NSF STD 2

Standard Features

- All stainless steel construction
- Adjustable stainless steel bullet feet
- One piece, seamless top and backsplash featuring 1/4″ radius corners for easy cleaning
- DBGR-18 and DBGR-24 have a bottom shelf and one adjustable intermediate shelf
- DBGR-24-RS has roll-out bottom shelf and one roll-out intermediate shelf (intermediate shelf is not adjustable)
- Solid shelves are also useable for non-glassrack storage
- Work surface consists of a drainboard top with drain pan and separate perforated insert for better air circulation
- Intermediate shelf and floor are still removable after unit is plumbed and include radius corners for easy cleaning
- Smooth interior walls for easy cleaning and a finished appearance
- All storage is on a level plane

Specifications

Drain
- 1/2″ welded tailpiece. Clear vinyl drain line is connected to the tailpiece at the factory. A 1/2″ by 1/2″ barbed plastic elbow is provided to make the connection at the bottom of the unit.

Legs
- 1-5/8″ diameter, 16 gauge stainless steel
- Stainless steel bullet feet

Materials
- 20 gauge stainless steel parts include: all components unless otherwise noted
- 18 gauge stainless steel parts include: leg pads

To view underbar installation instructions: https://www.glastender.com/support/documents/manuals/underbar-installation-instructions
Cleaning & care instructions: https://www.glastender.com/support/documents/manuals/general-cleaning-and-care-instructions-for-stainless-steel

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Approval/Notes:

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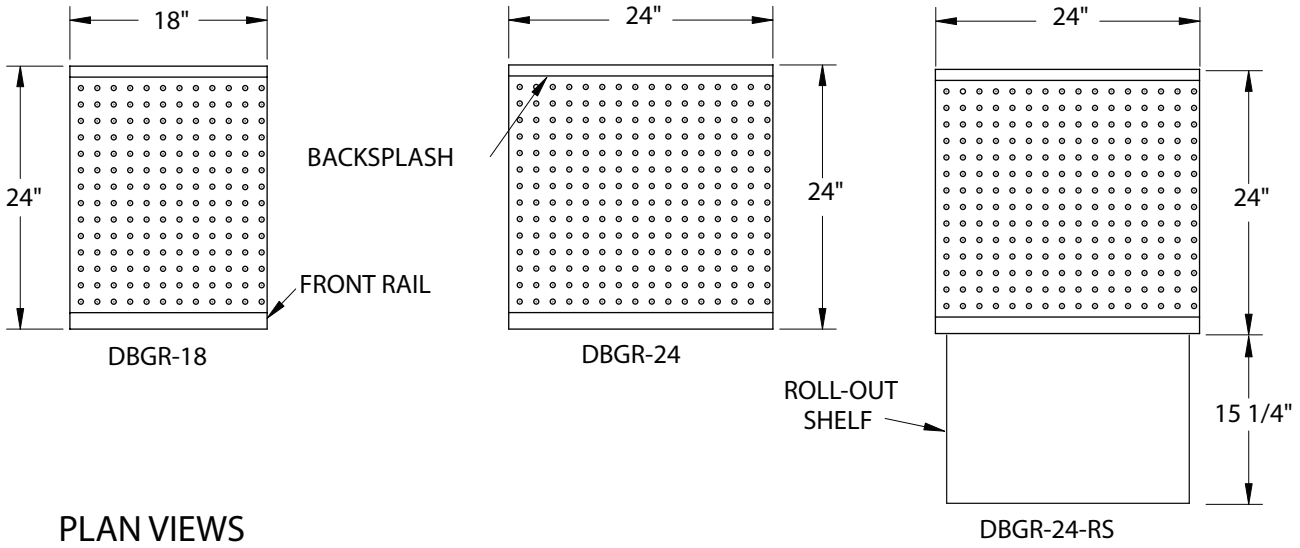
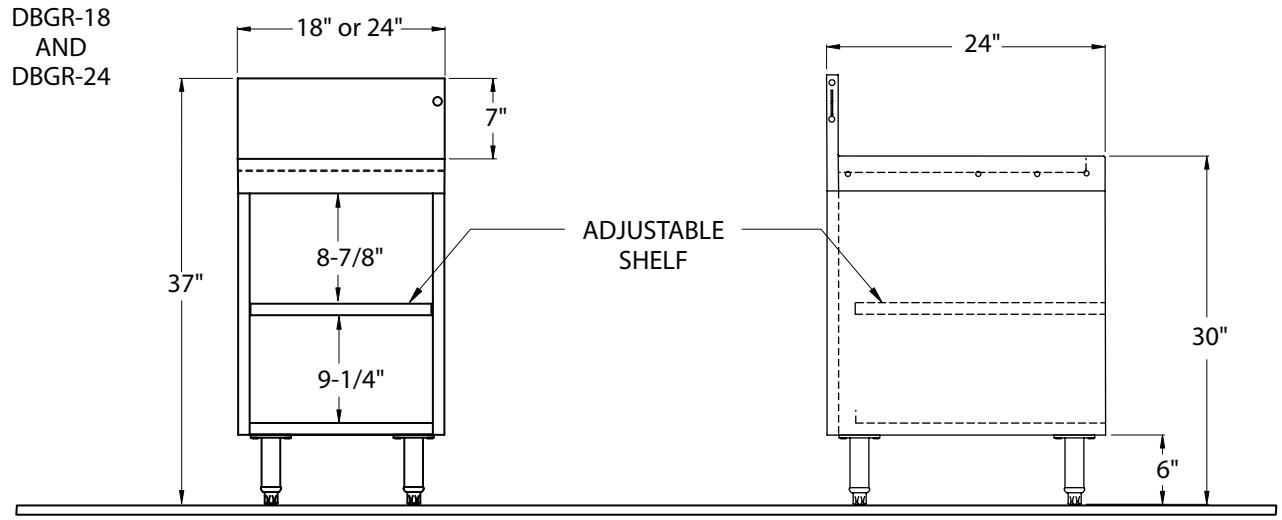
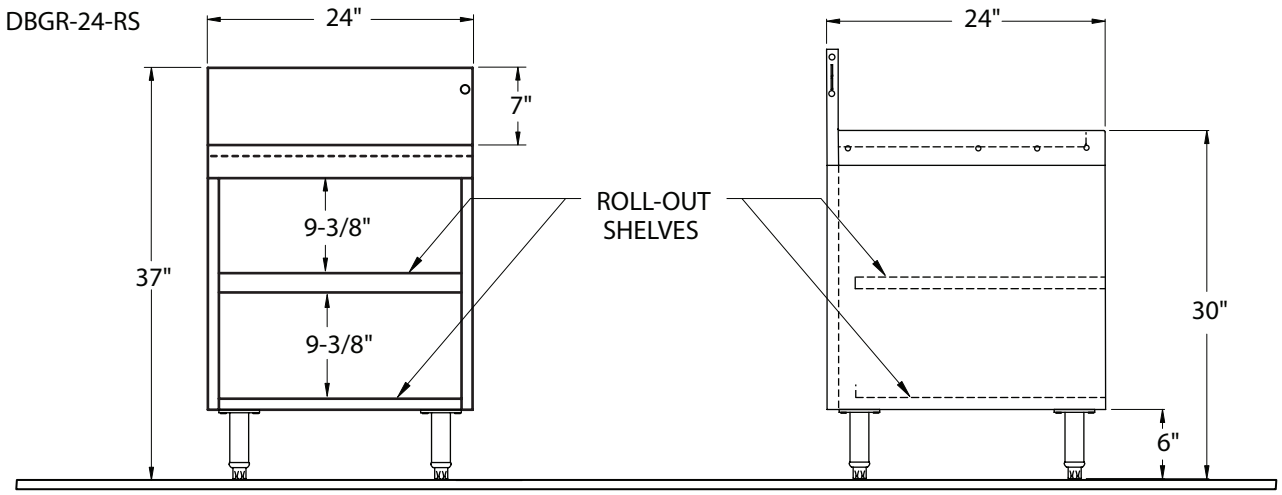
Drainboard Glassracks

Drawings



PLAN VIEWS





FRONT ELEVATION

SIDE ELEVATION

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Project: _____	AIA#
Item #: _____ Qty: _____	SIS#
Model #: _____	

Wet Waste Sink Cabinets

SWB	SWB-12-C, SWB-18-DW, SWB-18-DB, SWB-24L-C, SWB-24R-C

SWB-18-DW

SWB-18-DB

SWB-12-C

SWB-24L-C

Intertek

4004503
Conforms to ANSI/NSF STD 2
Certified to CSA/CAN STD B45.4

Standard Features

- All stainless steel
- One-piece seamless top and backsplash featuring 1/4″ radius corners
- Drawn sink bowl
- Heavy-duty, hot and cold water faucet
- Lift-out perforated plastic wet waste strainer
- Adjustable stainless steel bullet feet
- SWB-12-C includes cabinet base with locking front-hinged access door and storage space for three 1-gallon chemical containers
- SWB-18-DW includes cabinet base with locking front-hinged access door and 6″ round trash chute in work surface for access to trash receptacle (not included)r
- SWB-18-DB includes drainboard work surface with lower recessed wet waste sink
- SWB-24L-C and SWB-24R-C include 12″ drainboard section in the work surface and open, vertically divided storage area for three 1-gallon chemical containers on one side and additional storage on the other

Configurable Options

- Foot-operated faucet; specify option FOF-D
- Sink may be located to the left or right, specify L or R suffix in the model number (for SWB-24)
- Side splashes; specify option LSB-D (left) and/or RSB-D (right)

Accessories

DWC Trash receptacle, stainless steel (for SWB-18-DW)

FOF-D
Foot-operated faucet

Specifications

Drain
- 1-1/2″ I.P.S. threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer.

Faucet
- Deck mount on 4″ centers, accepts 3/8″ sink leads, hot and cold water connections required
- Optional foot-operated faucet: single hole, (2) 1/2″ NPT female inlets and (1) 1/2″ NPT female outlet

Sink Bowl Dimensions
- 9-1/4″ by 11-1/2″ by 6″ deep

Legs
- 1-5/8″ diameter, 16 gauge stainless steel
- Adjustable stainless steel bullet feet for total leg height of 6″ to 7-1/4″

Materials
- 20 gauge stainless steel parts include: all components unless otherwise noted
- 18 gauge stainless steel parts include: leg pads

⚠**WARNING:** The plastic wet waste strainer included with this product can expose you to chemicals including Bisphenol A (BPA), which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov. **Warning applies to State of California only.** Part #03000483

Underbar installation instructions: https://www.glastender.com/support/documents/manuals/underbar-installation-instructions
Cleaning & care instructions: https://www.glastender.com/support/documents/manuals/general-cleaning-and-care-instructions-for-stainless-steel

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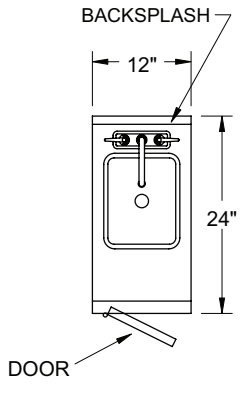
SW Cabinets

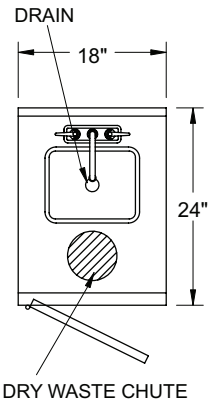
Wet Waste Sink Cabinets

Dimensional Information

SWB-12-C



SWB-18-DW



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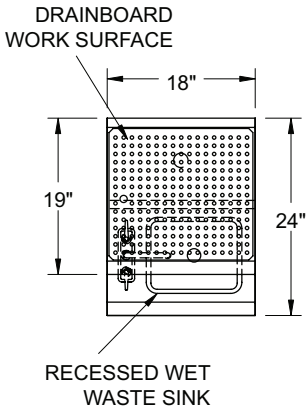
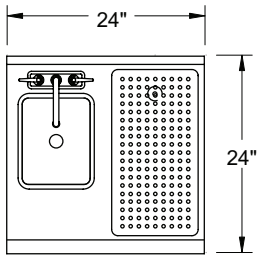
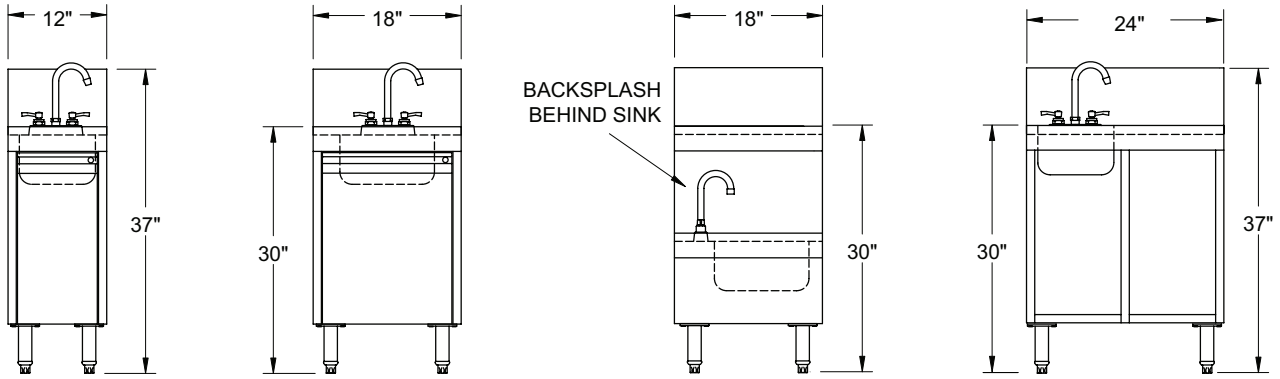


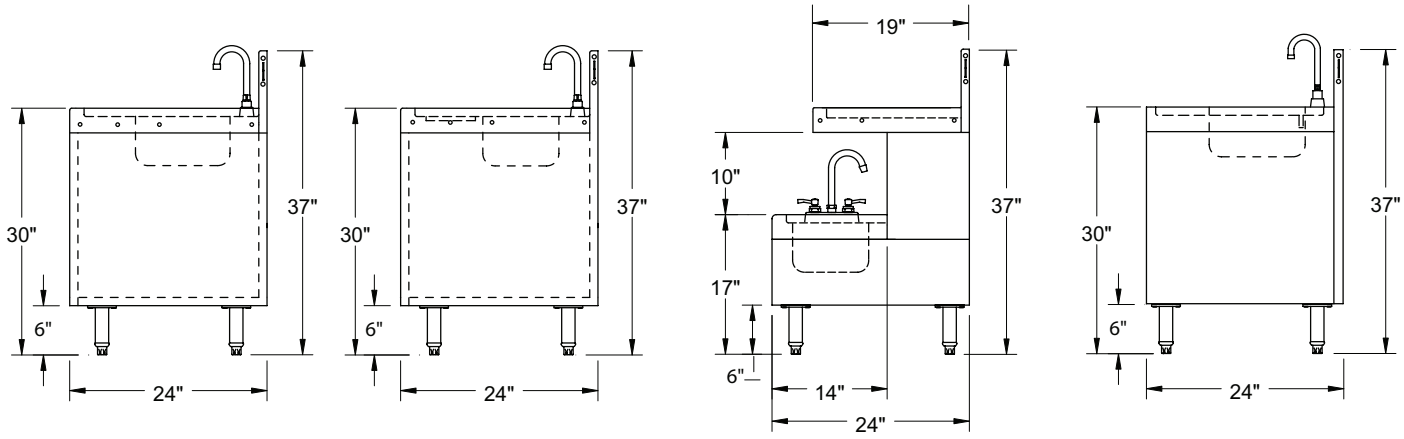
SWB-24L-C



PLAN VIEWS



FRONT ELEVATIONS



SIDE ELEVATIONS

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Item #: _____ Qty: _____	SIS#
Model #: _____	

Soda Gun Holders

Patented. For more information visit: https://www.glastender.com/patents

SHA-4, SHA-4-ED, SHA-6, SHA-6-ED, SHB-4, SHB-4-ED, SHB-6, SHB-6-ED, SHP-4, SHP-4-ED, SHP-6, SHP-6-ED

Intertek
4004503
Conforms to ANSI/NSF STD 2

Standard Features

- All stainless steel construction
- Designed to house the manifold of Wunder-Bar® or Schroeder America™ 8 to 14 button soda guns
- Includes integral drip pan with radius corners for easy cleaning
- Built-in holder for soda gun
- Top cover is removable for access to the soda manifold
- Allows you to dictate the soda gun location
- Eliminates the need for tubing bundles above the work surface
- Designed to mount to at least one other piece of underbar equipment (there is no provision for leg mounting)
- Includes camlock in backsplash for mounting to adjacent underbar
- Extra deep "-ED" models available to align with extra-deep style ice bins

Specifications

Drain
- 1/2″ welded tailpiece

Materials
- All stainless steel construction

Installation Details

Figure 1

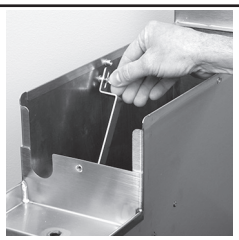
Figure 2

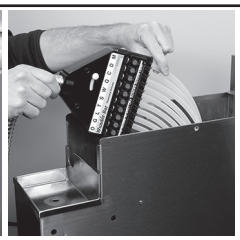
Figure 3

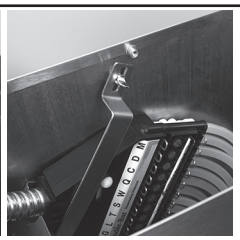
Figure 4

Figure 5

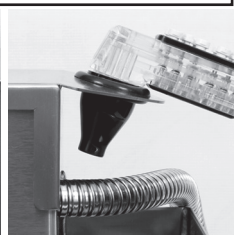
Figure 6

1. Remove three cover screws and the cover (Figure 1).
2. Remove the manifold containment bracket by removing the thumbscrew (Figure 2).
3. Plumb drip pan drain, which may be more convenient to do while the cover is removed.
4. Connect soda tubing from inside housing to soda gun manifold (Figure 3).
5. Insert manifold and lines into the housing while placing the soda gun line in the front cut-out. Secure the manifold in place with the bracket and thumbscrew removed in step two (Figure 4).
6. Reattach cover with the three screws removed in step one (Figure 5).
7. Set the soda gun in the holder (Figure 6).
8. Installation complete.

Underbar installation instructions: https://www.glastender.com/support/documents/manuals/underbar-installation-instructions
Cleaning & care instructions: https://www.glastender.com/support/documents/manuals/general-cleaning-and-care-instructions-for-stainless-steel

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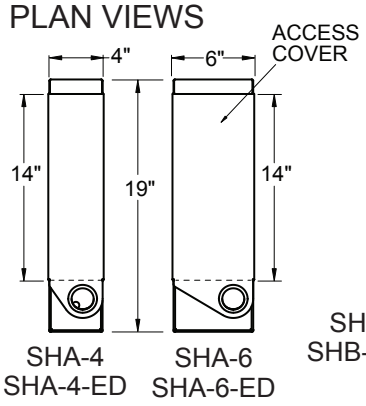
SH

Soda Gun Holders

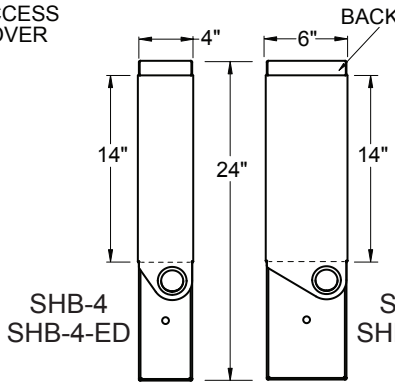
Dimensional Information

PLAN VIEWS



SHA-4
SHA-4-ED

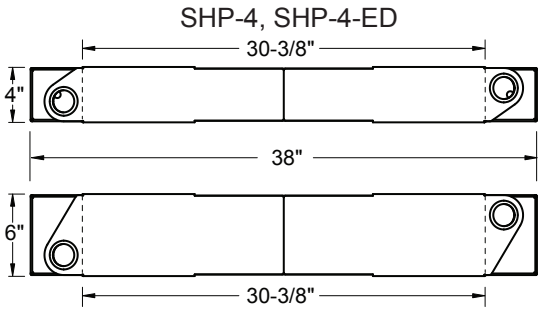
SHA-6
SHA-6-ED



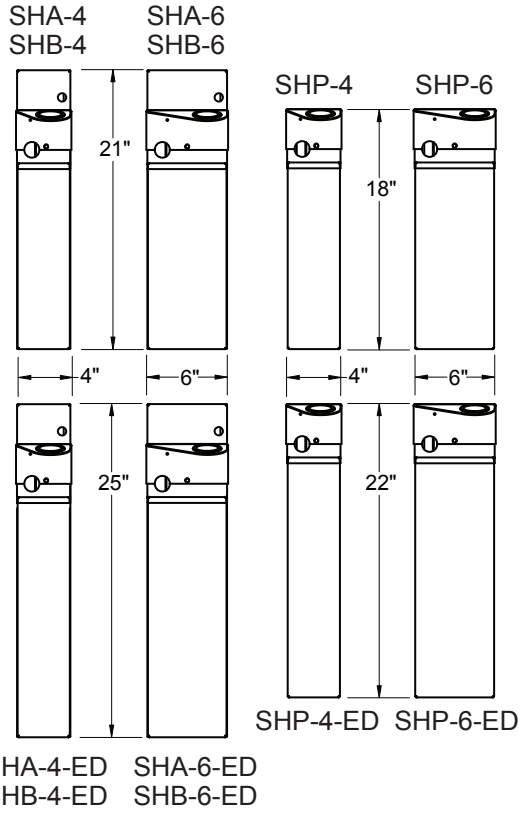
SHB-4
SHB-4-ED

SHB-6
SHB-6-ED

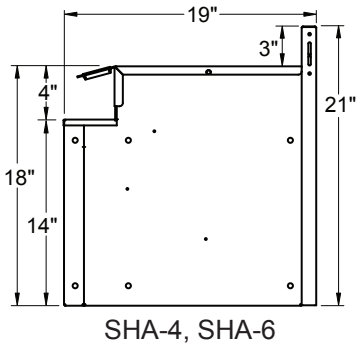
NOTE: Soda Gun is not included



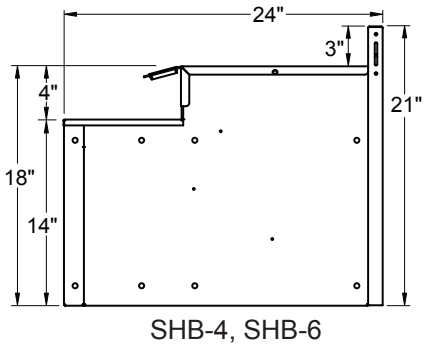
FRONT VIEWS



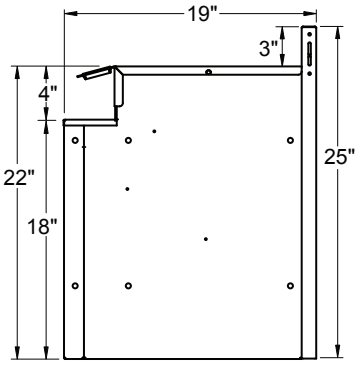
SIDE ELEVATIONS



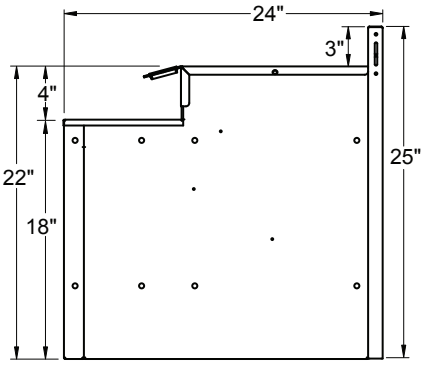
SHA-4, SHA-6



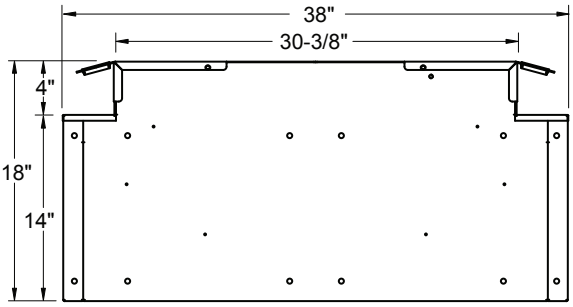
SHB-4, SHB-6



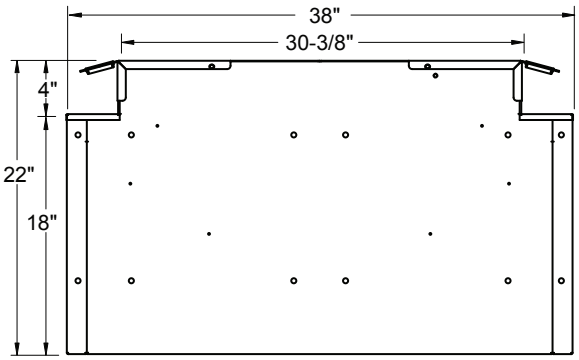
SHA-4-ED, SHA-6-ED



SHB-4-ED, SHB-6-ED



SHP-4, SHP-6



SHP-4-ED, SHP-6-ED

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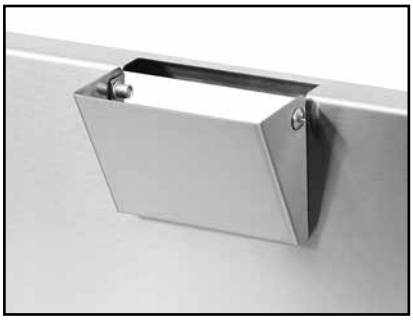
Project: _____	AIA#
Item #: _____ Qty: _____	SIS#
Model #: _____	

Extra-Deep Combo Ice Bins

See reverse side for model number key

CBA-36R-CP10-ED
Shown with optional speed rail



TC-BS Accessory

Standard Features

- Includes extra-deep main liner for 38% more capacity
- Ten circuit cold plate
- All stainless steel construction
- One-piece, seamless top and backsplash
- PVC plastic breaker strip around ice bin liner: creates 5/16″ raised edge around liner, acts as thermal barrier to prevent heat transfer, and makes the cover slide easier
- Tubing chase available centered in backsplash of 12″ and larger models. Specify accessory model #TC-BS.
- Backsplash mounted, hot and cold water ice-melting faucet available. Specify accessory model # IMF. For faucet specs, see spec Faucet-B.
- Sliding stainless steel cover
- Eco friendly foamed-in-place insulation has zero impact on global warming or ozone depletion
- Adjustable stainless steel bullet feet
- Combo Ice Bins combine separate draining ice bin and bottle well compartments into one integral unit. The fully insulated bottle well comes with wire rack(s) for ice chilled storage of bottles. The bottle well may be located on the left, right, or both sides of the ice bin.

NOTE: Combo Ice Bins are not recommended for dry, room temperature storage of bottles - instead, higher bottle capacity Liquor Steps (see spec page LD) should be ordered

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Conforms to ANSI/NSF STD 2

To view underbar installation instructions, please visit: https://www.glastender.com/PDF/F-750-165_Underbar_Installation_Instructions.pdf
To view cleaning and care instructions, please visit: https://www.glastender.com/PDF/F-423-011_ss_clean_care.pdf

Specifications

Drain
- Bottle well: 1-1/2″ tailpiece
- Main liner with cold plate: 3/4″ MPT

Tubing Chase in Backsplash (Optional)
- 2-3/8″ by 4″ hole centered in backsplash

Cover
- Two-piece sliding cover, 20 gauge stainless steel, included with all models

Cold Plate
- Connection is 5/16″ O.D. stainless steel tubing with swaged end

Liner Depth
- 14-1/2″

Ice Capacity - Main Liner
- 3.85 lbs X length

Legs
- 1-5/8″ diameter 16 gauge stainless steel
- Stainless steel bullet feet

Materials
- 20 gauge stainless steel
- PVC plastic breaker strip around opening of ice bin liner

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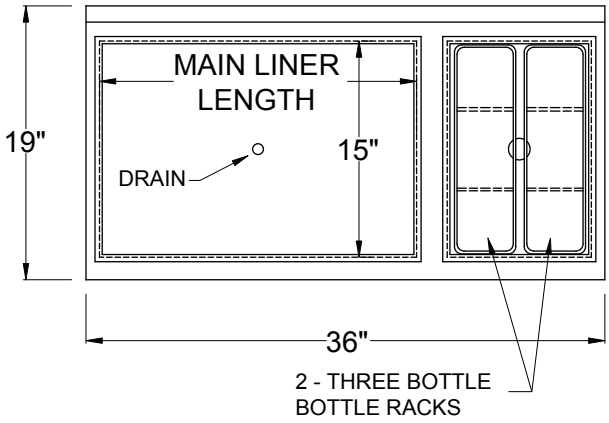
CB-ED

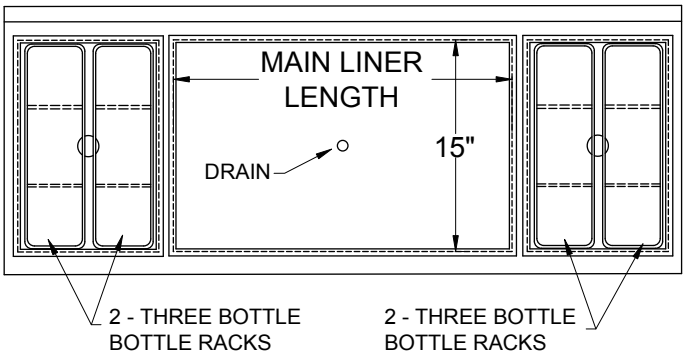
Rev. 03-25-25

Extra-Deep Combo Ice Bins

Dimensional Information

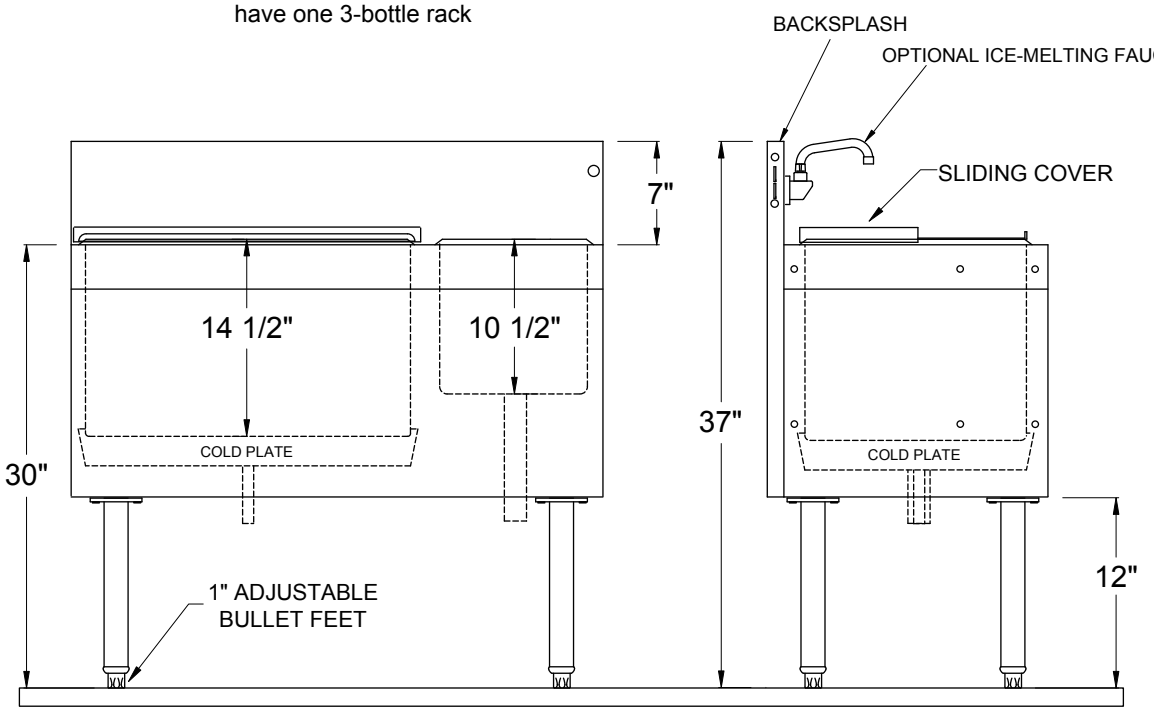


NOTE: L3 or R3 models
have one 3-bottle rack



Plan view detailing two bottle well models
Model: CBA-48-CP10-ED shown

PLAN VIEWS



FRONT ELEVATION
Model: CBA-36R-CP10-ED shown

SIDE ELEVATION

Model Number	Overall Length	Main Liner Length	Bottle Well Location
CBA-30L3-CP10-ED or R3-CP10-ED	30″	22″	Left or Right
CBA-36L-CP10-ED or R-CP10-ED	36″	22″	Left or Right
CBA-42L-CP10-ED or R-CP10-ED	42″	28″	Left or Right
CBA-48-CP10-ED	48″	22″	Left and Right
CBA-48L-CP10-ED or R-CP10-ED	48″	34″	Left or Right

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Model #: _____	

Single Speed Rails & Locking Covers

(model numbers on reverse side)

SSR-24

Intertek
4004503
Conforms to ANSI/NSF STD 2

Standard Features

- All stainless steel construction
- Open step-and-rail design for easy cleaning and better view of bottles
- Radius corners on steps and rails for easy cleaning
- PVC sound deadening covers
- Double step models also available - see spec DSR
- Locking covers are available (see reverse side for model numbers)
- Locking covers for single speed rails include built-in storage hangers when ordered with original equipment
- Available in 1″incremental lengths from 12″ up to 84″. NOTE: Units larger than 48″ also include a center support.
- Rails have a clear snap-on liquor identification label cover

Specifications

Materials

- 20 gauge stainless steel parts include: steps, rails, and locking covers
- 14 gauge stainless steel parts include: ends
- PVC step and rail covers

SSR-36 with SSRC-36 installed

SSR-36 with SSRC-36 in storage below

Underbar installation instructions: https://www.glastender.com/support/documents/manuals/underbar-installation-instructions
Cleaning & care instructions: https://www.glastender.com/support/documents/manuals/general-cleaning-and-care-instructions-for-stainless-steel

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SSR

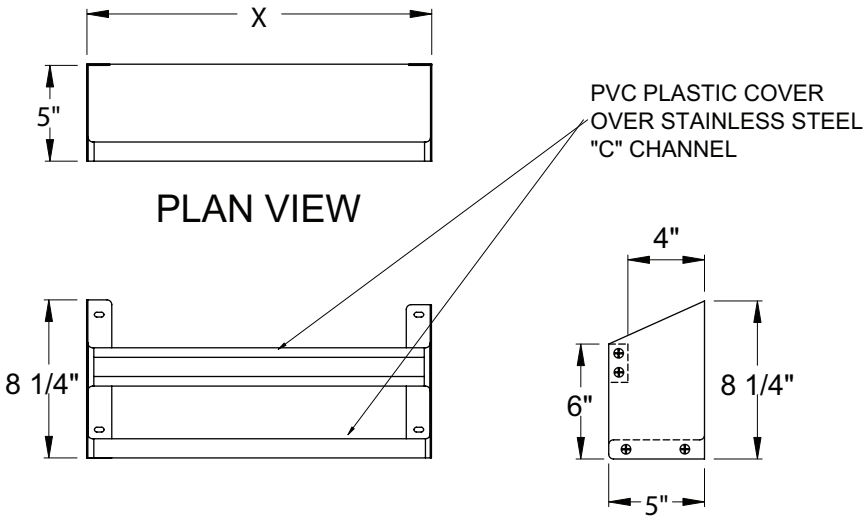
Rev. 02-24-26

Single Speed Rails and Locking Covers

Dimensional Information

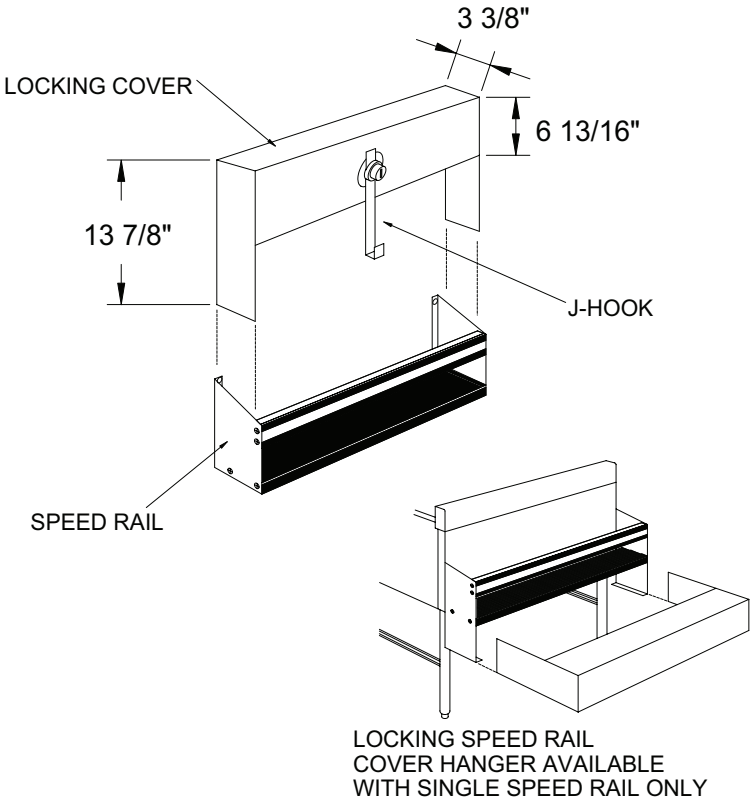
SSR- X

Single Speed Rails are available in one inch increments from 12" to 84" in length. The model number designation is SSR- X , where X = the length of the unit in inches. Speed rails over 48" also have a center support.



SSRC- X

Single Speed Rail Locking covers are available in one inch increments from 12" to 48". The model number designation is SSRC- X , where X = the length of the unit in inches. Use multiple covers for speed rails longer than 48". (NOTE: 24" and 29" deep Liquor Displays require multiples of four and five locking covers, respectively)



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Item #: _____ Qty: _____	SIS#
Model #: _____	

Liquor Steps

See reverse for model numbers

LDA-24

Intertek
4004503
Conforms to ANSI/NSF STD 2

Standard Features

- All stainless steel
- Radius interior corners
- Four (4) levels of liquor bottle storage for 24″ deep models and five (5) levels for 29″ deep models
- Bottle retaining rails with clear lift-off liquor identification cover
- Open step-and-rail design
- Extra-wide rear step for specialty liquor bottles
- Adjustable stainless steel bullet feet
- LDA-__S models align with 19” deep underbar with single speed rail
- LDA-__D models align with 19” deep underbar with double speed rail
- LDB-__ models align with 24” deep underbar
- LDB-__S models align with 24” deep underbar with single speed rail

Accessories

SSRC Locking speed rail cover, one per step

Specifications

Legs
- 1-5/8″ diameter, 16 gauge stainless steel
- Adjustable stainless steel bullet feet for total leg height of 16″ to 17-1/4″

Materials
- 20 gauge stainless steel parts include: all components unless otherwise noted
- 18 gauge stainless steel parts include: leg pads
- 14 gauge stainless steel parts include: sides
- PVC plastic step and rail covers

Underbar installation instructions: https://www.glastender.com/support/documents/manuals/underbar-installation-instructions
Cleaning & care instructions: https://www.glastender.com/support/documents/manuals/general-cleaning-and-care-instructions-for-stainless-steel

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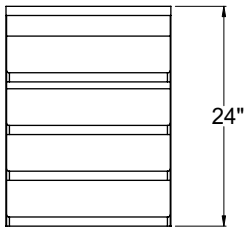
LD

Liquor Steps

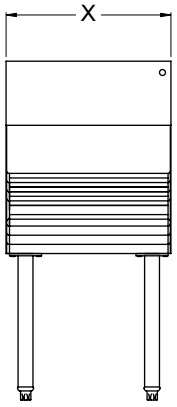
Dimensional Information

24″ Deep Models

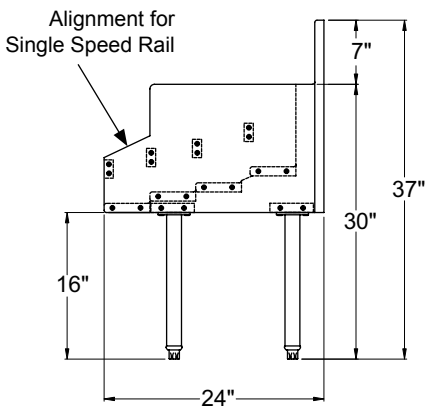


PLAN VIEW
(both models)

Model Number	Model Number	X
LDA-12S	LDB-12	12"
LDA-18S	LDB-18	18"
LDA-24S	LDB-24	24"
LDA-30S	LDB-30	30"
LDA-36S	LDB-36	36"
LDA-42S	LDB-42	42"

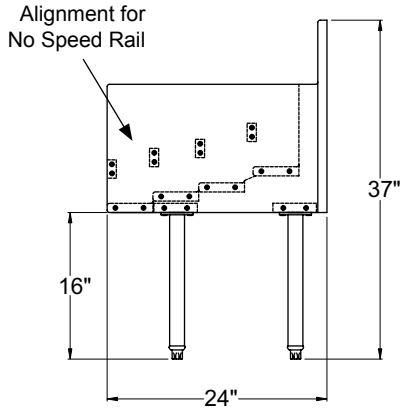


FRONT
ELEVATION



LDA-__*__S

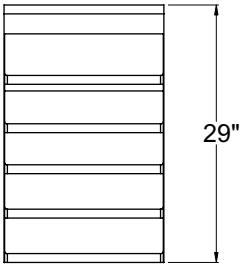
SIDE ELEVATIONS



LDB-__*__

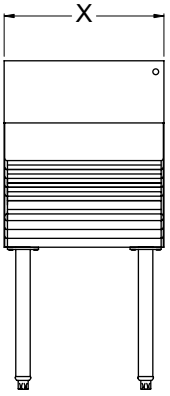
* Denotes length in inches

29″ Deep Models

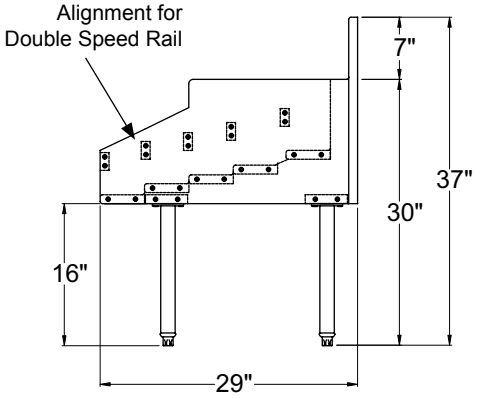


PLAN VIEW
(both models)

Model Number	Model Number	X
LDA-12D	LDB-12S	12"
LDA-18D	LDB-18S	18"
LDA-24D	LDB-24S	24"
LDA-30D	LDB-30S	30"
LDA-36D	LDB-36S	36"
LDA-42D	LDB-42S	42"

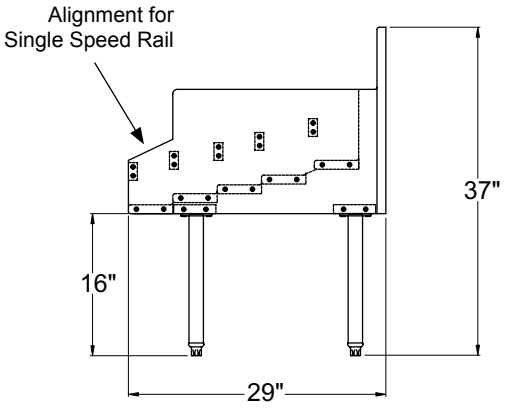


FRONT
ELEVATION



LDA-__*__D

SIDE ELEVATIONS



LDB-__*__S

* Denotes length in inches

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Project:	AIA#
Item #: Qty:	SIS#
Model #:	

Mixology Units

MRS-12, MTS-14, MFT-8, MFS-12, MFT-20

MRS-12

MTS-14

MFS-12

MFT-8

MFT-20

Intertek
4004503
Conforms to ANSI/NSF STD 2
Certified to CSA/CAN STD B45.4

Standard Features

- All stainless steel
- One-piece seamless top and backsplash featuring 1/4″ radius corners
- Drawn sink bowl (MFT-8 excluded)
- Heavy-duty, hot and cold water faucet (MFT-8 excluded)
- Adjustable stainless steel bullet feet (MFT-8 excluded)
- MRS-12 includes push-down rinser faucet with 6″ plunger plate and lift-out perforated plastic sink strainer
- MTS-14 includes push-down rinser faucet with 4-1/2″ plunger plate, lift-out perforated plastic sink strainer, and 6″ diameter seamlessly welded draining dipper well and faucet
- MFT-8 includes push-down rinser faucet with 4-1/2″ plunger plate, 6″ diameter seamlessly welded draining dipper well and faucet, and removable 7-1/2″ x 7-1/2″ cutting board (NOTE: No legs – mounts to adjacent underbar)
- MFS-12 includes lift-out perforated plastic sink strainer and removable 8″ x 11″ cutting board
- MFT-20 includes push-down rinser faucet with 4-1/2″ plunger plate, lift-out perforated plastic sink strainer, 6″ diameter seamlessly welded draining dipper well and faucet, removable 8″ x 11″ cutting board, and ice scoop well

Specifications

Drain for sinks and dipper wells
- 1-1/2″ I.P.S. threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer

Backsplash Faucet
- Backsplash mounted on 4″ centers, accepts 3/8″ sink leads, hot and cold water connections required
- Optional foot-operated faucet: single hole, (2) 1/2″ NPT female inlets and (1) 1/2″ NPT female outlet.
- NSF/ANSI 61, 372 low lead compliant

Dipper Well Faucet (on MFT-8, MTS-14, & MFT-20 models)
- Accepts 3/8″ cold water lead
- 1.4 gallons per minute

Rinser Faucet (on MRS-12, MTS-14, MFT-8, & MFT-20 models)
- Accepts 3/8″ cold water lead
- 30 psi water pressure regulator included
- 1.2 gallons per minute

Sink Bowl Dimensions (MFT-8 excluded)
- 9-1/4″ by 11-1/2″ by 6″ deep

Legs (MFT-8 excluded)
- 1-5/8″ diameter, 16 gauge stainless steel
- Adjustable stainless steel bullet feet for total leg height of 16" to 17-1/4"

Materials
- 20 gauge stainless steel parts include: all components unless otherwise noted

Configurable Options

- Foot-operated faucet; specify option FOF-B (MFT-8 excluded)
- Knee-operated faucet; specify option KOF-B (MFT-8 excluded)
- Side splashes; specify option LSM (left) and/or RSM (right) for MFS and MFT models, specify option LSB-D (left) and/or RSB-D (right) for MRS and MTS models

FOF-B Foot-operated faucet

KOF-B Knee-operated faucet

⚠**WARNING:** The plastic wet waste strainer included with this product can expose you to chemicals including Bisphenol A (BPA), which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.
Warning applies to State of California only. Part #03000483

Underbar installation instructions: https://www.glastender.com/support/documents/manuals/underbar-installation-instructions
Cleaning & care instructions: https://www.glastender.com/support/documents/manuals/general-cleaning-and-care-instructions-for-stainless-steel

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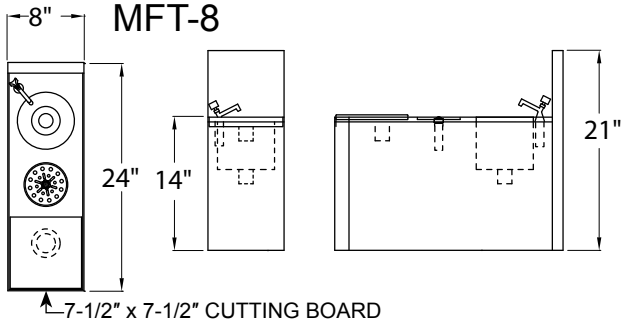
Mixology Units

Dimensional Information

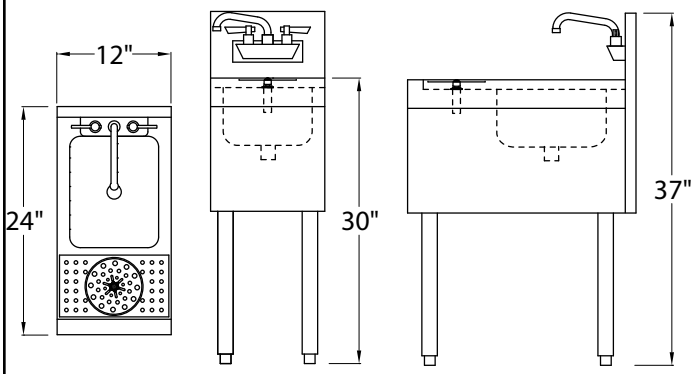
MFT-8



PLAN VIEW FRONT ELEVATION SIDE ELEVATION

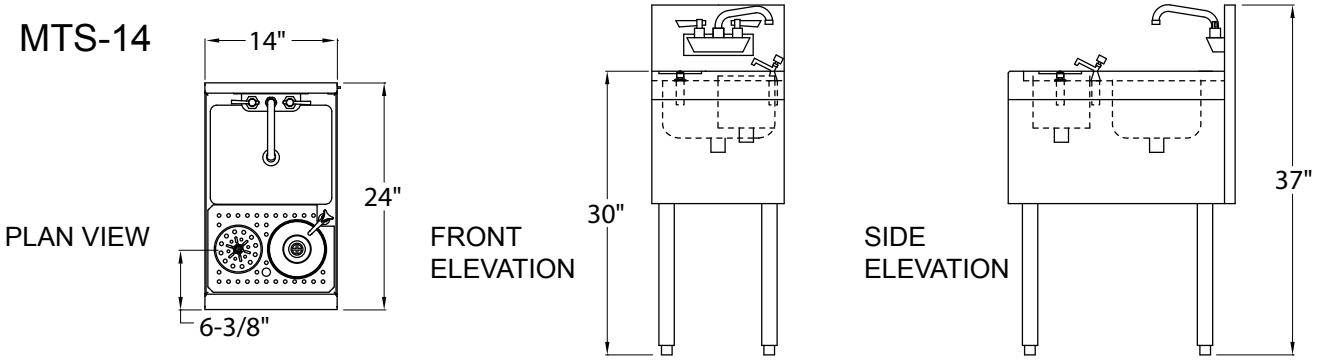
Note: MFT-8 model has no accommodation for legs and must be mounted to at least one adjacent piece of underbar.

MRS-12



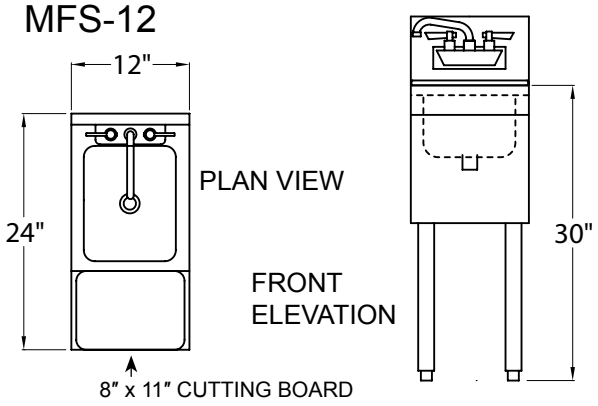
PLAN VIEW FRONT ELEVATION SIDE ELEVATION

MTS-14



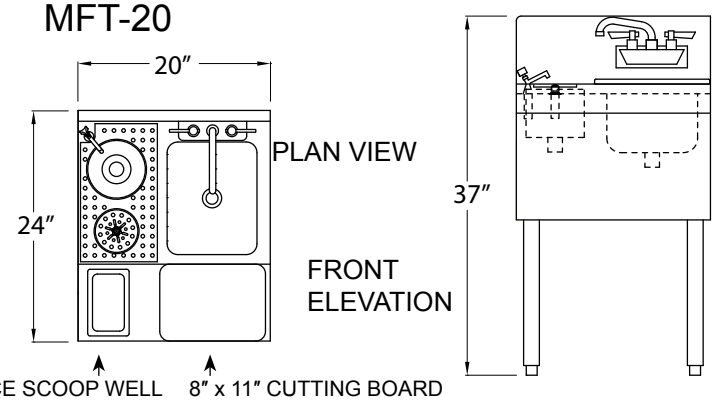
PLAN VIEW FRONT ELEVATION SIDE ELEVATION

MFS-12



PLAN VIEW FRONT ELEVATION

MFT-20



PLAN VIEW FRONT ELEVATION

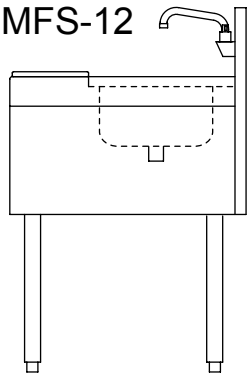
Rinser Faucet Installation Notes

- Unit does not provide a 1" air gap
- Must be installed with external backflow prevention to meet applicable federal, state, and local plumbing code requirements.
- Install in-line water pressure regulator (included)
- A separate shut-off valve is recommended (not included)

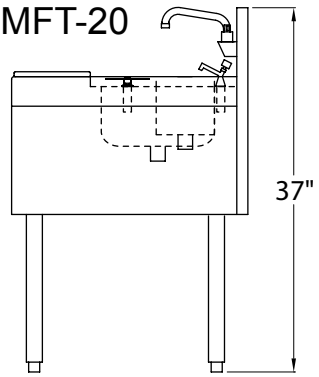
03012383
Rinser Faucet
Assembly

Intertek
4004503
Conforms to NSF/ANSI STD 372

MFS-12



MFT-20



SIDE ELEVATION

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Item #: _____ Qty: _____	SIS#
Model #: _____	

Drainboard Cabinets

DBC	DBCA-12, DBCA-18, DBCA-24, DBCA-30, DBCA-36, DBCA-42, DBCA-48, DBCB-12, DBCB-18, DBCB-24, DBCB-30, DBCB-36, DBCB-42, DBCB-48

DBCA-18

Intertek
4004503
Conforms to ANSI/NSF STD 2

Standard Features

- All stainless steel construction
- Adjustable stainless steel bullet feet
- One-piece, seamless top and backsplash featuring 1/4″ radius corners for easy cleaning
- Door(s) features integral handle
- Lock(s) standard on models with door(s)
- Work surface consists of a drainboard top with drain pan and separate perforated insert for better air circulation.
- Intermediate shelf and floor are still removable after unit is plumbed and include radius corners
- Plumbing connection is made underneath the unit and does not interfere with shelf or floor.
- Smooth interior walls for easy cleaning and a finished appearance.
- All storage is on a level plane

Configurable Options

- Available without door(s), add suffix “-LD” to to model number
- Flat stainless steel filler board top in lieu of drainboard top, substitute “F” for “D” in the model number

Specifications

Drain
- 1/2″ welded tailpiece. Clear vinyl drain line is connected to the tailpiece at the factory. A 1/2″ by 1/2″ barbed plastic elbow is provided to make the connection at the bottom of the unit.

Legs
- 1-5/8″ diameter, 16 gauge stainless steel
- Stainless steel bullet feet

Materials
- 20 gauge stainless steel parts include: all components unless otherwise noted
- 18 gauge stainless steel parts include: leg pads

To view underbar installation instructions: https://www.glastender.com/support/documents/manuals/underbar-installation-instructions
Cleaning & care instructions: https://www.glastender.com/support/documents/manuals/general-cleaning-and-care-instructions-for-stainless-steel

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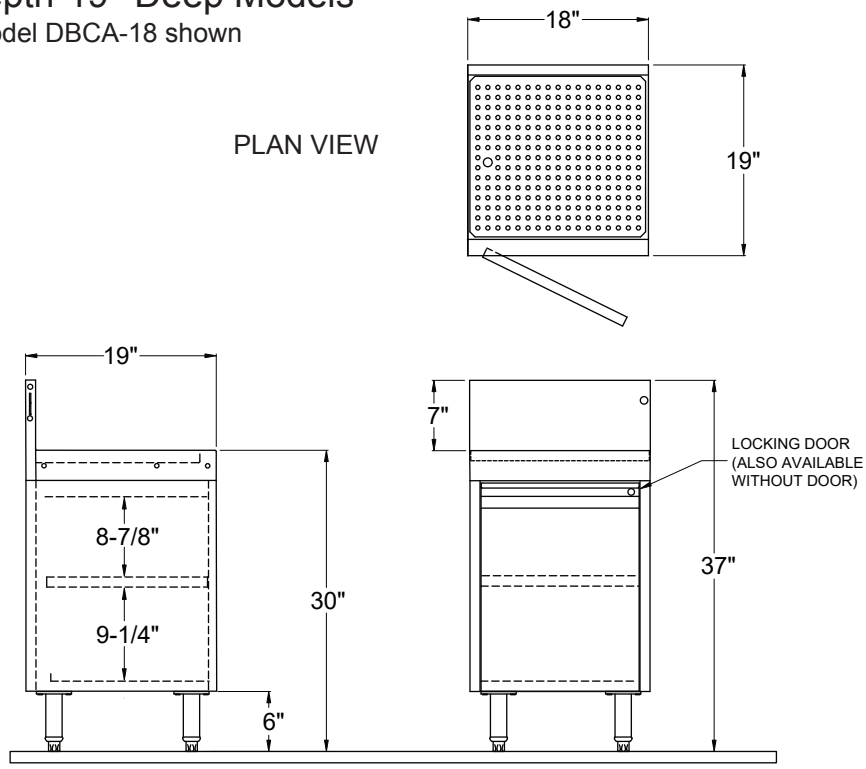
Printed in USA Rev. 02-20-26

Drainboard Cabinets

Drawings

“A” Depth-19″ Deep Models

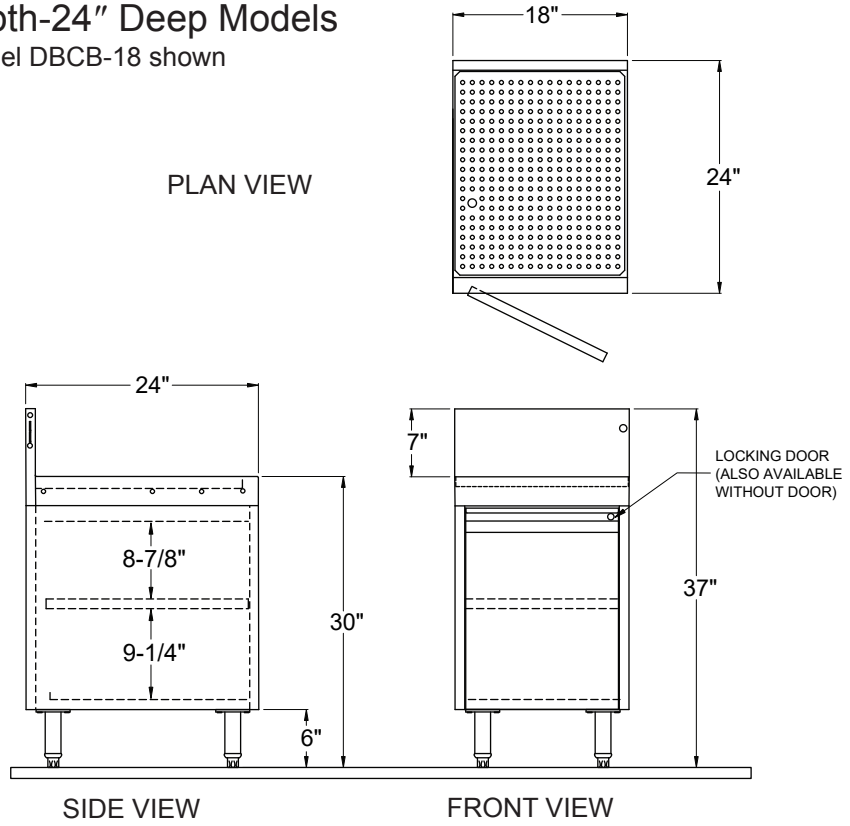
Model DBCA-18 shown



Model Number	Overall Length	Number of Doors
DBCA-12	12″	1
DBCA-18	18″	1
DBCA-24	24″	1
DBCA-30	30″	2
DBCA-36	36″	2
DBCA-42	42″	2
DBCA-48	48″	2

“B” Depth-24″ Deep Models

Model DBCB-18 shown



Model Number	Overall Length	Number of Doors
DBCB-12	12″	1
DBCB-18	18″	1
DBCB-24	24″	1
DBCB-30	30″	2
DBCB-36	36″	2
DBCB-42	42″	2
DBCB-48	48″	2

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Project: _____	AIA#
Item #: _____ Qty: _____	SIS#
Model #: _____	

Mug Frosters

MF	MF24, MF36, MF48

MF48-S

Configurable Options

Finish:
- Black vinyl-clad steel with galvanized steel back (-B)
- Stainless steel front, sides, and back

Shelving:
- Two additional layers of shelves recommended for chilling glassware

Legs:
- 6″

Casters:
- 4-1/8″
- 2-7/8″
- 1-1/2″

Intertek
EP 5016978
Energy Performance Verified / Rendement Énergétique Vérifié

Intertek Intertek
4004503
Conforms to NSF/ANSI STD 7 and UL STD 471
Certified to CSA STD C22.2 No. 120

Standard Features

- Self-contained refrigeration
- All stainless steel interior with radius corners for easy cleaning
- One-piece integral top and mullion design
- Easy to plan exterior dimensions: 24″ front to back and 24″, 36″, or 48″ left to right
- Automatic and manual defrost cycles
- Automatic condensate evaporator - no drain connection required
- Bottom rack for chilling stacked plates

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Mug Frosters

Specifications

		MF24	MF36	MF48
Dimensions	Length	24”	36”	48”
	Number of Sections	1	1	2
	Door Opening	n/a	n/a	n/a
Electrical	Electrical Supply	120V, 1 phase, 60 Hz, dedicated 15A circuit recommended		
	Full Load Amps	6.0		
	Plug Type	9 foot NEMA 5-15P grounded cord and plug which exits the back of refrigeration compartment*		
Refrigeration	Refrigerant	R290 - 125 grams, 4.59 oz., 0.28 pounds		
	Compressor	Reciprocating, 1/3 HP, 1300 BTUH, 0.11 Tons		
	Heat Rejection	2455 BTUH		
Operating Range		12ºF to 20ºF (-11ºC to -7ºC)		
Plumbing		Interior floor drain and condensate drain to automatic evaporator. No drain connection required †		
Weight Bearing Capacity		Countertops and other accessories should not exceed 500 pounds per door		

Materials

- Stainless steel parts include: top, door, interior and optional legs. Also, front, sides and back on ‘-S’ models
- Black vinyl-clad steel parts include: front and sides on ‘-B’ models
- Galvanized steel parts include: base on all models and exterior back on ‘-B’ models

† Building conditions outside the guidelines of ASHRAE 55 and ASHRE 62.1 may need to be plumbed to a drain.

Capacities

		MF24	MF36	MF48
Pint Glasses	Top Shelf	15	31	51
	Bottom Shelf	25	25	45
	Middle Shelf	15	31	51
	Total	55	87	147

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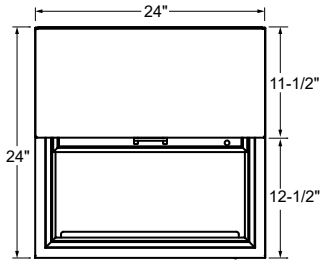
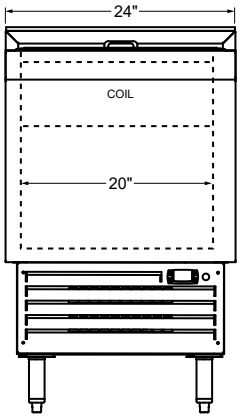
Mug Frosters

Drawings

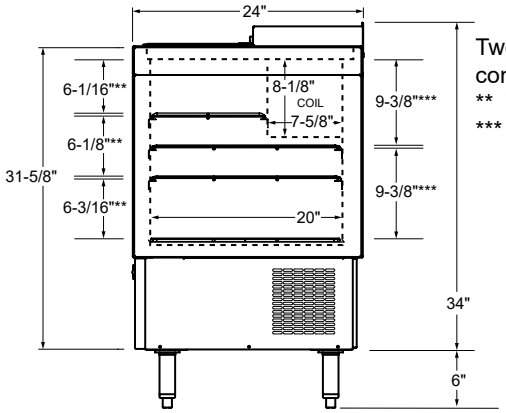


PLAN VIEW

MF24*

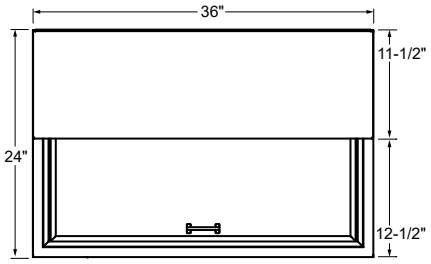


FRONT ELEVATION



Two shelf configurations:
** Thirds
*** Halves

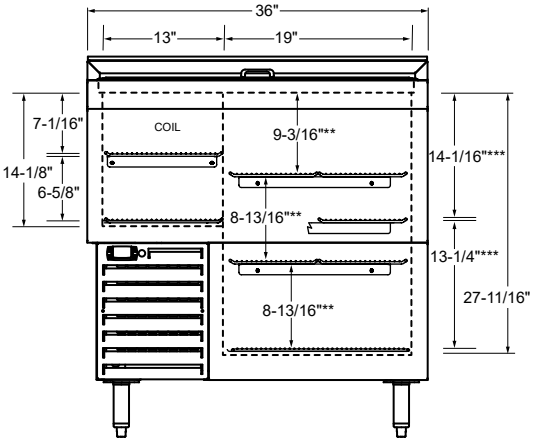
SIDE ELEVATION



PLAN VIEW

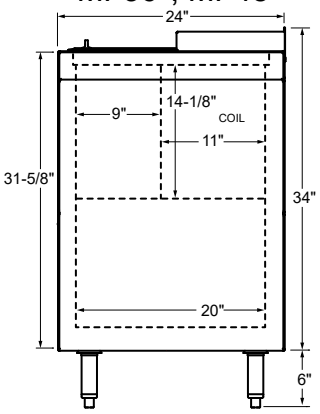
MF36*

Two shelf configurations:
** Thirds
*** Halves

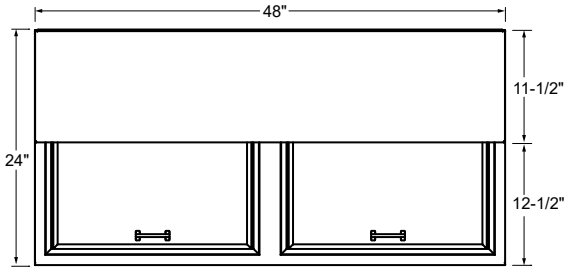


FRONT ELEVATION

MF36*, MF48*



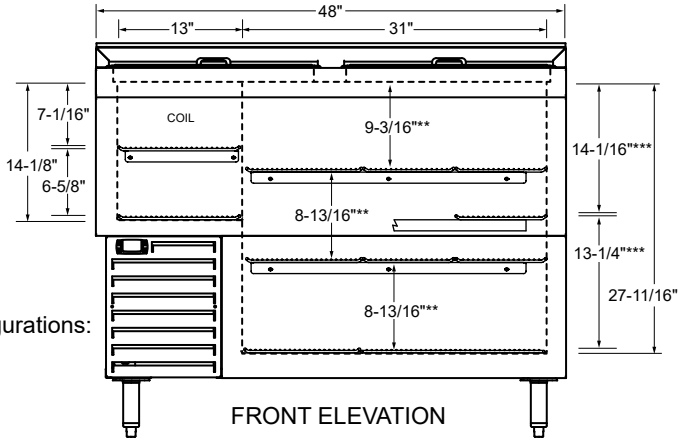
SIDE ELEVATION



PLAN VIEW

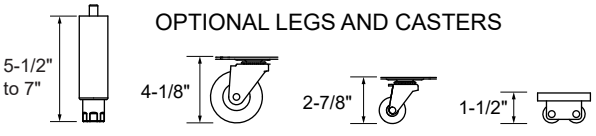
MF48*

Two shelf configurations:
** Thirds
*** Halves



FRONT ELEVATION

OPTIONAL LEGS AND CASTERS



6" LEG | 4-1/8" CASTER | 2-7/8" CASTER | 1-1/2" CASTER

Note: Shelves are optional and are recommended for chilling glassware. All models shown with optional 6" legs.

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Project: _____	AIA#
Item #: _____ Qty: _____	SIS#
Model #: _____	

Mobile Freezers

FRM	FRM-2-C, FRM-2

FRM-2-C

FRM-2

Intertek
EP 5016978
Energy Performance Verified / Rendement Énergétique Vérifié

Intertek Intertek
4004503
Conforms to NSF/ANSI STD 7 and UL STD 471
Certified to CSA STD C22.2 No. 120

Standard Features

- All stainless steel exterior with 16 gauge galvanized steel exterior bottom.
- Completely integrated design - not just a cabinet with separate drop-in module
- All stainless steel interior liner with radius corners for easy cleaning
- One-piece, seamless top
- Includes four 4-1/8" casters, with two locking casters
- Eco friendly foamed-in-place insulation has zero impact on global warming or ozone depletion
- Eight foot grounded cord and plug provided, exits at rear
- Designed to accommodate outlet behind unit and still sit flush against the wall
- Mechanical thermostat with off setting
- FRM-2 holds (2) 3-gallon ice cream containers
- FRM-2-C holds craft cocktail ice

Specifications

		FRM-2-C	FRM-2
Dimensions	Exterior	24”D x 14”W x 31-1/4”H	18”D x 24”W x 36-3/8”H
	Interior Storage	19-7/8”D x 9-7/8”W x 11-1/4”H	10”D x 20”W x 12-1/4”H
Electrical	Electrical Supply	120V, 1 phase, 60 Hz, Dedicated 15A circuit required	
	Full Load Amps	3.5	
	Plug Type	8 foot NEMA 5-15P grounded cord and plug	
Refrigeration	Refrigerant	R290 100g (3.53 oz)	
	Compressor	1/4 HP, 0.06 Ton	
	Heat Rejection	1,433 BTU/hr heat rejection	
Operating Range		-5°F (-20°C) to 10°F (-12°C)	

Casters
- Four 4-1/8" heavy duty rubberized casters
- The two front side casters are locking

Materials
- Stainless steel parts include: all components unless otherwise noted
- Galvanized steel parts include: cabinet floor, condensing unit floor, and base channels

5-15P

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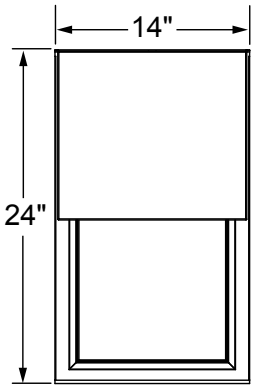
FRM

Rev 05-16-24

Mobile Freezers

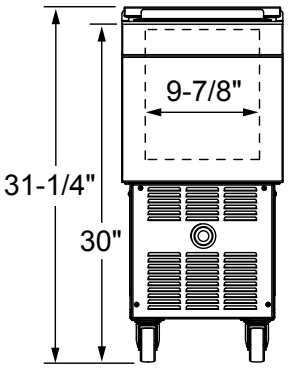
Drawings

PLAN VIEW

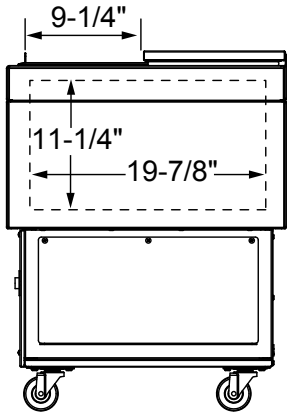


FRM-2-C

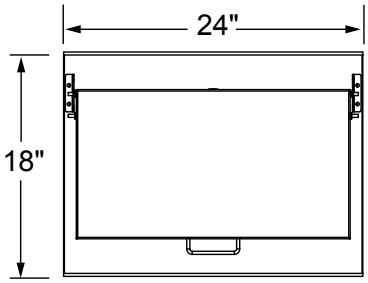
FRONT VIEW



SIDE VIEW

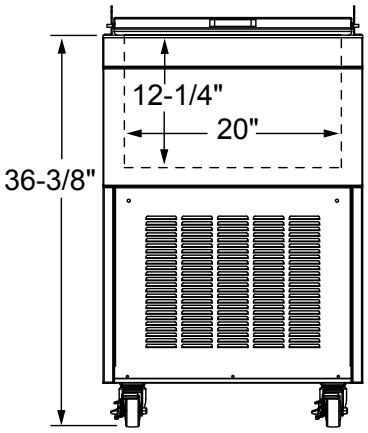


PLAN VIEW

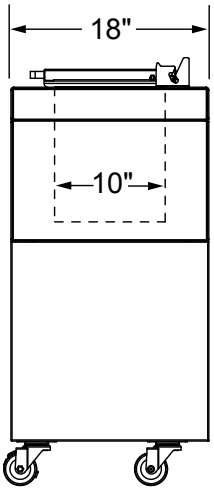


FRM-2

FRONT VIEW



SIDE VIEW



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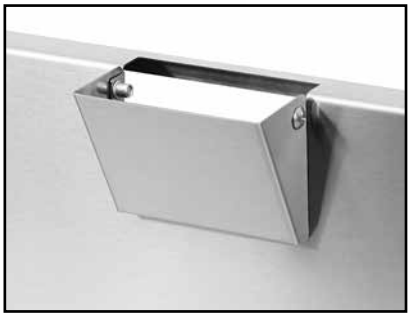
Project: _____	AIA#
Item #: _____ Qty: _____	SIS#
Model #: _____	

Ice Bins

IBA-24



TC-BS Accessory

See reverse side for model number key

Standard Features

- All stainless steel construction
- One-piece, seamless top and backsplash
- PVC plastic breaker strip around ice bin liner: creates 5/16″ raised edge around liner, acts as thermal barrier to prevent heat transfer, and makes the cover slide easier.
- Tubing chase available centered in backsplash of 12″ and larger models. Specify accessory model #TC-BS.
- Backsplash mounted, hot and cold water ice-melting faucet available. Specify accessory model # IMF (12″ wide and larger models only).
- Available in 6″ incremental lengths from 6″ to 48″
- 24″ deep version provides larger ice bin not just a deck extension on the back of the 19″ deep model
- Sliding stainless steel cover
- Eco friendly foamed-in-place insulation has zero impact on global warming or ozone depletion
- Adjustable stainless steel bullet feet
- Ten circuit available with all 24″ and wider models (add suffix '-CP10' to model number)

Intertek
4004503
Conforms to ANSI/NSF STD 2

Underbar installation instructions: https://www.glastender.com/support/documents/manuals/underbar-installation-instructions
Cleaning & care instructions: https://www.glastender.com/support/documents/manuals/general-cleaning-and-care-instructions-for-stainless-steel

Specifications

Drain
- Non-cold plate model: 1-1/2″ tailpiece
- Ten circuit cold plate model '-CP10': 3/4″ MPT
- *Tubing Chase in Backsplash (Optional)*
- 2-3/8″ by 4″ hole centered in backsplash

Cover
- Two-piece sliding cover, 20 gauge stainless steel, included with all models

Cold Plate (Models with '-CP10' suffix)
- Ten circuit available with all 24″ and wider models
- Connection is 5/16″ O.D. stainless steel tubing with swaged end

Liner Depth
- 10-1/2″

Ice Capacity
- "A" depth = 2.79 lbs X length
- "B" depth = 3.54 lbs X length

Legs
- 1-5/8″ diameter 16 gauge stainless steel
- Stainless steel bullet feet

Materials
- 20 gauge stainless steel
- PVC plastic breaker strip around opening of ice bin liner

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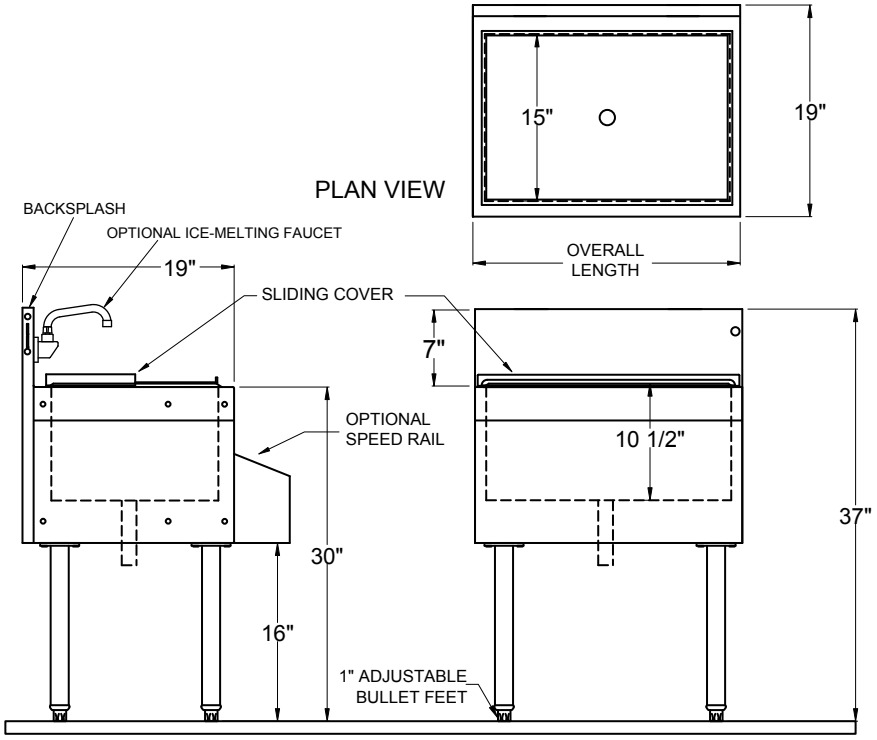
Ice Bins

Dimensional Information

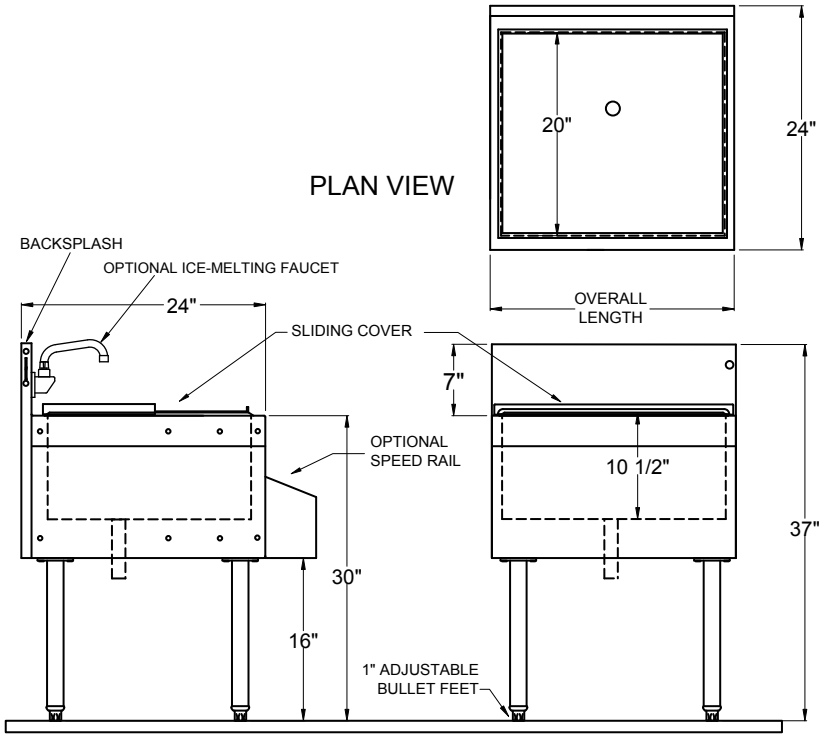
"A" Depth-19″ Deep Models



Models Without Cold Plate	Overall Length
IBA-6*	6″
IBA-12	12″
IBA-18	18″
IBA-24	24″
IBA-30	30″
IBA-36	36″
IBA-42	42″
IBA-48	48″
Models With Cold Plate	**Overall Length**
IBA-24-CP10	24″
IBA-30-CP10	30″
IBA-36-CP10	36″
IBA-42-CP10	42″
IBA-48-CP10	48″

* Note: 6" unit cannot be free standing

"B" Depth-24″ Deep Models



Models Without Cold Plate	Overall Length
IBB-6*	6″
IBB-12	12″
IBB-18	18″
IBB-24	24″
IBB-30	30″
IBB-36	36″
IBB-42	42″
IBB-48	48″
Models With Cold Plate	**Overall Length**
IBB-24-CP10	24″
IBB-30-CP10	30″
IBB-36-CP10	36″
IBB-42-CP10	42″
IBB-48-CP10	48″

* Note: 6" unit cannot be free standing

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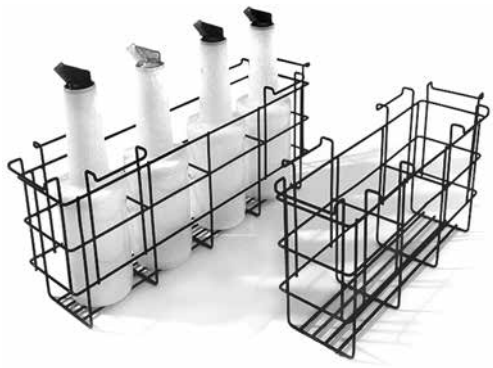
Item #: _____ Qty: _____	SIS#
Model #: _____	

Bottle Racks for Non-Potable Ice

BR3, BR4



BR4
(Bottles not included)

BR3

Product Information

Bottle Racks are vinyl-coated wire racks that are placed in an ice bin to hold ice chilled mix ingredient pour and store bottles. There are two sizes of wire racks: 3-bottle, model number BR3, for 19″ deep ice bins and 4-bottle, model number BR4, for 24″ deep ice bins.

Bottle Racks are intended for use with smaller ice bins, where the sole purpose of the ice bin is to provide insulated storage for pour and store bottles. Since bottle racks allow the ice to touch the bottles, they are not recommended for bottle storage inside potable ice bins used to make cocktails (use bottle wells shown above for potable ice). Bottle racks are most often used with 6″ or 12″ wide ice bins, which hold one or two racks, respectively. For example an IBA-6 ice bin holds one BR3, while an IBA-12 ice bin holds two BR3.

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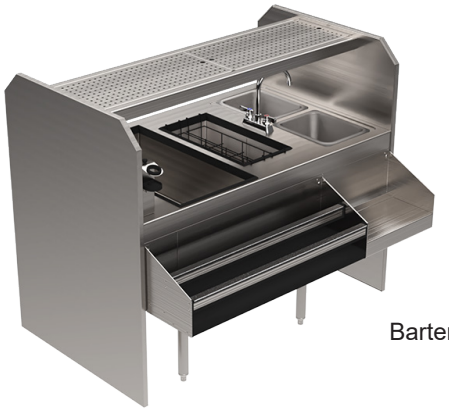
Model #: _____	

Assembly Pass-thru Stations

PSA	PSA-42L, PSA-42R, PSA-54L, PSA-54R, PSA-60L, PSA-60R

PSA-42R
Bartender side shown



PSA-54R
Bartender side shown

PSA-60R
Bartender side shown

Standard Features

- Two wet waste sinks (9-1/4" by 10-1/2" by 6" deep) with strainers
- Gooseneck faucet
- Stainless steel, draining tray shelf with removable perforated inserts
- PSA-42 and PSA-54 models have one pass-thru ice bin (84 pound capacity)
- PSA-54 includes eight bottle insulated storage well
- PSA-60 models have two pass-thru ice bins (84 pound capacity each)

Configurable Options

- Stainless or laminated front/end panels
- Leftward or rightward workflow for the bartender (designated with L or R in model number)
- Full single or double speedrail, or combined blender shelf with double speedrail
- Soda manifold housing with soda gun holders or tubing chase
- Ten-circuit sealed cold plate

Accessories

SOS/SS-42	Stainless steel single overshelf
DOS/SS-42	Stainless steel double overshelf
SOS/SS-54	Stainless steel single overshelf
DOS/SS-54	Stainless steel double overshelf
SOS/SS-60	Stainless steel single overshelf
DOS/SS-60	Stainless steel double overshelf
IBD-H-CS32	Ice bin divider, half
02006635	Three piece, sliding, ice bin cover
CCD/T	Clip-on condiment dispenser
03000509	Sneeze guard
CDRY	Clip-on dry waste

ETL SANITATION LISTED
Intertek
4004503
Conforms to NSF/ANSI STD 2
Certified to CSA STD B45.4

⚠**WARNING:** The plastic wet waste strainer included with this product can expose you to chemicals including Bisphenol A (BPA), which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov. **Warning applies to State of California only.** Part #03000483

Underbar installation instructions: https://www.glastender.com/support/documents/manuals/underbar-installation-instructions
Cleaning & care instructions: https://www.glastender.com/support/documents/manuals/general-cleaning-and-care-instructions-for-stainless-steel

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PSA

Rev. 02-24-26

PSA - Assembly Pass-thru Stations

Specifications

Ice Bin
- 15” by 28” by 10-1/2” deep

Ice Bin Drain
- No coldplate: 1-1/2” tailpiece
- Coldplate: 1/2” MPT

Bottle well drain (PSC-78 models)
- 1-1/2″ tailpiece

Sink Bowls
- 9-1/4″ by 11-1/2″ by 6″ deep

Sink Drains
- 1-1/2″ I.P.S.

Tubing Chase (optional)
- 4″ by 8″ by 6-1/2″ high

Sneeze Guard (optional)
- 17-1/4″ by 27-1/2″ by 10″ high

Tray and Overshelf (optional) Drains
- 1/2″ tailpiece

Blender Shelf/Double Speed Rail (optional)
- PSA-42 models: 24” long by 10” double speed rail (12 bottle capacity) with 16” long x 10” blender shelf
- PSA-54 models: 36” long by 10” double speed rail (18 bottle capacity) with 16” long by 10” blender shelf
- PSA-60 models: 42” long by 10” double speed rail (20 bottle capacity) with 16” long by 10” blender shelf

Full Double Speed Rail (optional)
- PSA-42 models: 40″ long by 10″ double speed rail (20 bottle capacity)
- PSA-54 models: 52″ long by 10″ (26 bottle capacity)
- PSA-60 models: 58″ long by 10″ (28 bottle capacity)

Full Single Speed Rail (optional)
- PSA-42 models: 40″ long by 5″ (10 bottle capacity)
- PSA-54 models: 52″ long by 5″ (13 bottle capacity)
- PSA-60 models: 58″ long by 5″ (14 bottle capacity)

Faucet
- On 4″ centers, accepts 3/8″ sink leads, hot and cold water connections required

Cold Plate (optional)
- Ten circuit
- Connection is 5/16″ O.D. stainless steel tubing with swaged end

Clip-on Dry Waste (optional)
- 17" long by 5" by 14" deep

Shelf Heights
- Tray shelf: 44″
- Single overshelf (optional)...69″
- Double overshelf (optional)...63″ and 72″

Recommendations
- Provide 12″ by 12″ open floor drain (safe waste) under ice bin - consult local codes
- Provide 120V, 20 AMP, four-plex electrical outlet below ice bin for appliances such as blenders, carbonators, dispensers, etc.

Materials
- 22 gauge stainless steel parts include: ice bin exterior sides, back, and bottom
- 20 gauge stainless steel parts include: all components unless otherwise noted
- 16 gauge stainless steel parts include: leg mounting brackets and legs, kick rail
- 14 gauge stainless steel parts include: blender shelf ends and double speed rail ends
- PVC speed rail step and rail covers
- Laminated wooden front and end panels (optional)
- 1/4″ clear acrylic sneeze guard (optional)

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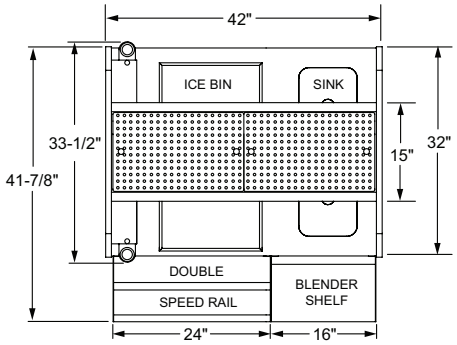
PSA - Assembly Pass-thru Stations

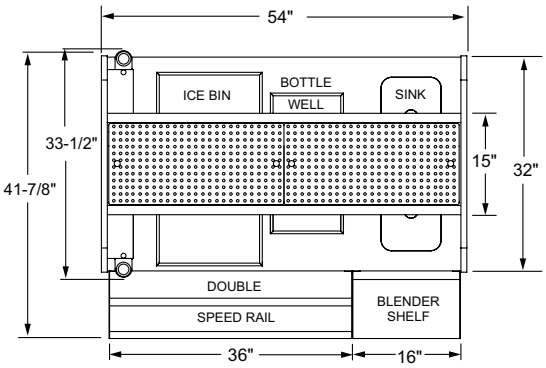
Drawings

PLAN VIEWS

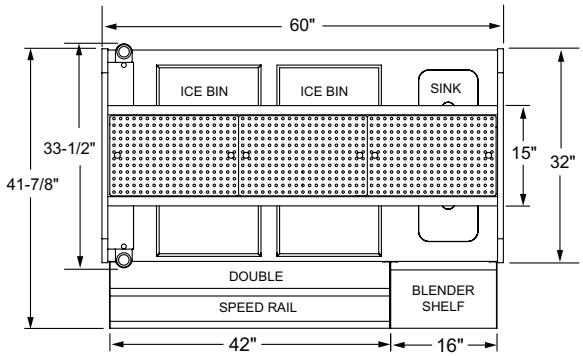
PSA-42R



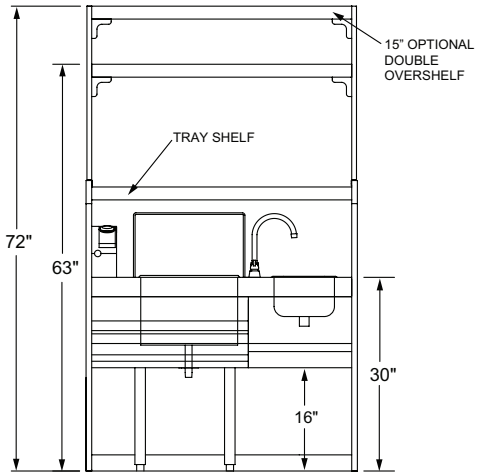
PSA-54R

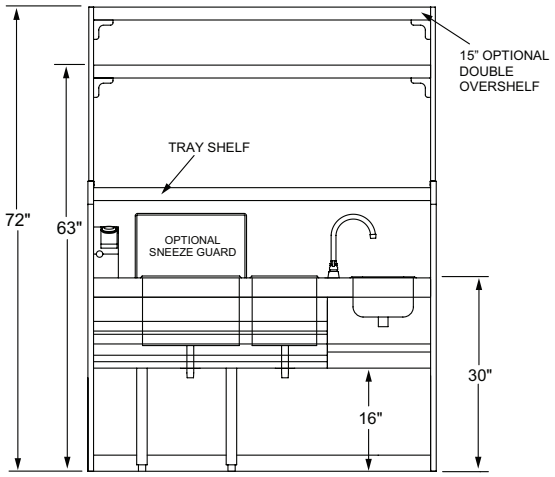


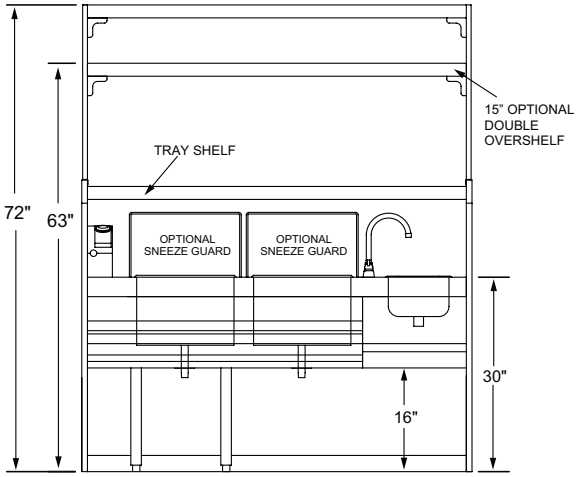
PSA-60R



BARTENDER SIDE ELEVATION







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Item #: _____ Qty: _____	SIS#
Model #: _____	

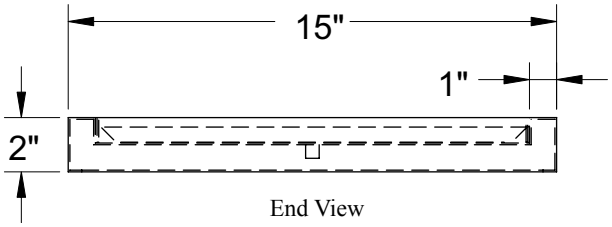
Stainless Steel Overshelf Details

SOS/SS-* Single Overshelf
DOS/SS-* Double Overshelf

* Reflects the length of the overshelf in inches

DOS/SS-72
with end panel
mounting brackets

Intertek
4004503
Conforms to NSF/ANSI STD 2



End View

Standard Features

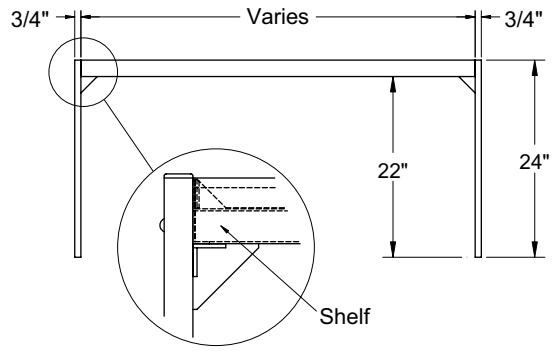
Stainless steel draining overshelves are optional accessories for all Glastender pass thru cocktail stations. They come in single or double versions. Overshelves are constructed of 20 gauge stainless steel and have stainless steel removable perforated inserts. The perforated inserts are recessed relative to the side rails to help prevent glassware from inadvertently sliding off the shelf. The drain is a 1/2″ welded tailpiece.

Overshelves are also available separately for installation into existing cocktail station areas. All overshelves are 15″ front-to-back. The overshelf length varies depending on the installation requirements.

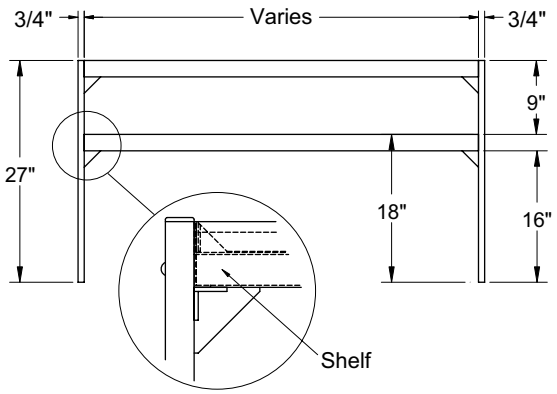
Overshelves include mounting brackets for one of three different installation situations: end panel, bar top, or wall mount. The bar top and end panel mounting brackets are made with 3/4″ stainless steel bar stock.

Underbar installation instructions: https://www.glastender.com/support/documents/manuals/underbar-installation-instructions
Cleaning & care instructions: https://www.glastender.com/support/documents/manuals/general-cleaning-and-care-instructions-for-stainless-steel

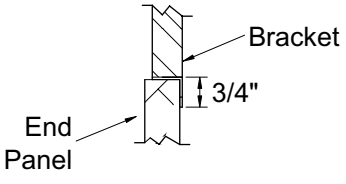
Isometric View and Mounting Details



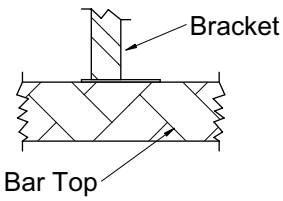
Single Overshelf Front View



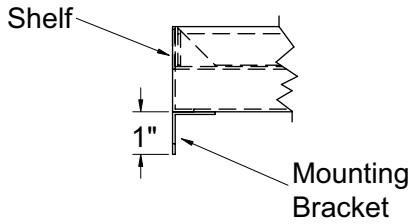
Double Overshelf Front View



End Panel Mounting Bracket



Bar Top Mounting Bracket



Wall Mounting Bracket

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CS Overshelves

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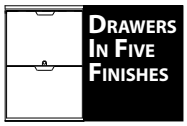
Item #: _____ Qty: _____	SIS#
Model #: _____	

Coolers, Two Zone, Front Serviced, Bar Profile

C2FB	C2FB52, C2FB60, C2FB72, C2FB84, C2FB92, C2FB108

C2FB60
with compressor left, stainless steel doors, and top

Configuration Highlights



Intertek
EP 5016978
Energy Performance Verified / Rendement Énergétique Vérifié

Intertek Intertek
4004503
Conforms to NSF/ANSI STD 7 & UL STD 471
Certified to CSA STD C22.2 No. 120
Listed to NSF Standard 7
for closed container products

Intended for indoor use.

Standard Features

- Self-contained
- Stainless steel interior
- Locking door(s)
- LED interior lighting
- Heated mullion to minimize condensation
- Evaporator above compressor compartment to maximize storage capacity
- Warmer temperature compartment is a single section opposite the compressor end

Configurable Options

Temperature:
- Beer/White wine - 34°F to 40°F / 50°F to 55°F
- Beer/Red wine - 34°F to 40°F / 60°F to 65°F
- White/Red wine - 50°F to 55°F / 60°F to 65°F

Refrigeration Compartment Location:
- Left or Right

Refrigeration Compartment Cover Finish:
- Black vinyl-clad
- Stainless steel
- Jeweled stainless
- Laminated
- Unlaminated

Door Style & Finish *(specify per door section)*:
- Black vinyl-clad
- Stainless steel
- Jeweled stainless
- Laminated
- Unlaminated
- Glass, black vinyl-clad
- Glass, stainless steel
- Glass, jeweled stainless
- Glass, laminated

Drawer Style & Finish:
- Black vinyl-clad
- Stainless steel
- Jeweled stainless
- Laminated
- Unlaminated

Door Hinge Location *(specify for each door)*:
- Left or Right

Door Handle:
- Signature (drawers excluded)
- Pull-tab
- Tube

Shelving *(specify per door section):*
- Three adjustable, coated-wire shelves
- Keg rack
- Pull-out wine shelves:
  - » one upright and three horizontal storage combination
  - » two upright storage
  - » six horizontal storage *(not available for the door next to the compressor compartment.)*

Top Style:
- No finished top
- Stainless top

Left and Right Side Finish:
- Black vinyl-clad
- Stainless steel

Back Finish:
- Galvanized steel
- Stainless steel

LED Lighting Style:
- Bright white (7,000k)
- Warm white (3,500k)
- Amber (2,700k)
- Blue

See page 4 for direct draw draft beverage towers and accessories

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Coolers - Two Zone, Front Serviced, Bar Profile

Specifications

		C2FB52	C2FB60	C2FB72	C2FB84	C2FB92	C2FB108
Dimensions	Length	52”	60”	72”	84”	92”	108”
	Number of Sections	2	2	3	3	4	4
	Door Opening	16”	20”	16”	20”	16”	20”
Electrical	Electrical Supply	120V, 1 phase, 60 Hz, dedicated 15A circuit required					
	Full Load Amps	3.5		7			
	Plug Type	8 foot NEMA 5-15P grounded cord and plug which exits the back of refrigeration compartment*					
Refrigeration	Refrigerant	R290 - 125 grams, 4.41 oz., 0.28 pounds					
	Compressor	Reciprocating, 1/6 HP, 1,300 BTUH, 0.11 Tons		Reciprocating, 1/4 HP, 2200 BTUH, 0.18 Tons			
	Heat Rejection	1430 BTUH		2867 BTUH			
Operating Range		Beer (next to compressor): 34°F, White wine: 50° to 55°, Red wine: 60° to 65°F					
Plumbing		Automatic condensate evaporator. No drain connection required †					
Weight Bearing Capacity		Countertops and other accessories should not exceed 500 pounds per door					

Materials

- Stainless steel parts include: exterior sub-top, interior, front of cabinet, hinges, hinge and lock brackets, and optional legs
- Black vinyl-clad steel parts include: standard sides, doors and compressor cover
- Galvanized steel parts include: back and bottom

5-15P

† Building conditions outside the guidelines of ASHRAE 55 and ASHRE 62.1 may need to be plumbed to a drain.

Capacities

		C2FB52	C2FB60	C2FB72	C2FB84	C2FB92	C2FB108
	12 oz. bottles, cases	13.3	17.3	21.1	27.1	28.8	36.8
	750ml wine bottles	127	160	216	258	305	360
	1/2 barrel kegs	N/A	2	N/A	3	N/A	5
	1/6 barrel kegs	4	8	9	12	13	18
	Capacity values below are per door/drawer section (750ml wine bottles)						
Next to compressor	Drawers	48	72	48	72	48	72
	Upright pull-out	48	72	48	72	48	72
	Horizontal pull-out	N/A	N/A	N/A	N/A	N/A	N/A
	Combination pull-out	42	54	42	54	42	54
Not next to compressor	Drawers	48	72	48	72	48	72
	Upright pull-out	48	72	48	72	48	72
	Horizontal pull-out	36	48	36	48	36	48
	Combination pull-out	42	60	42	60	42	60

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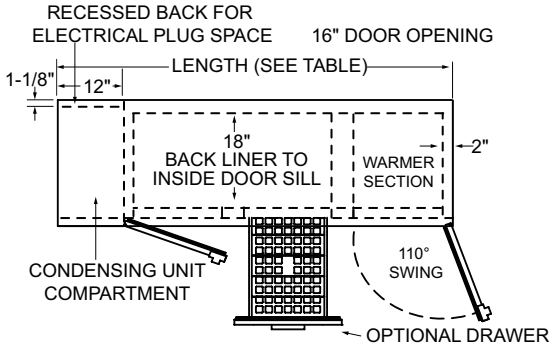
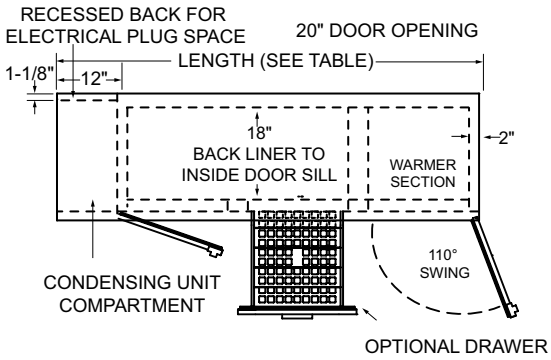
Coolers - Two Zone, Front Serviced, Bar Profile

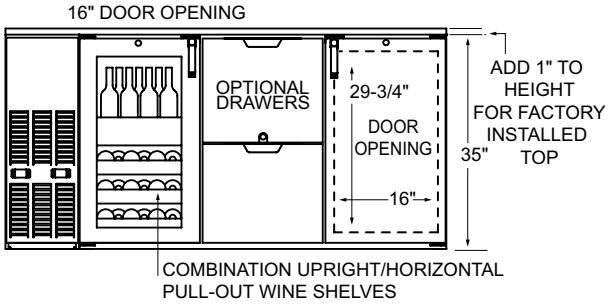
Drawings

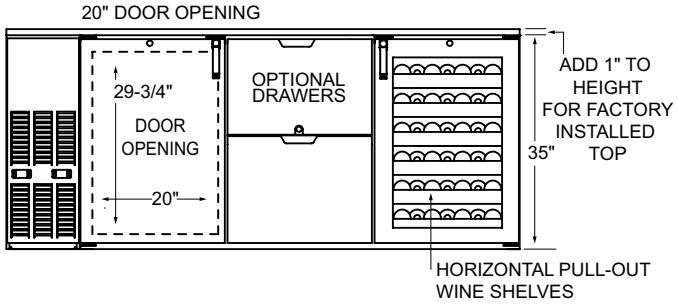
PLAN VIEWS



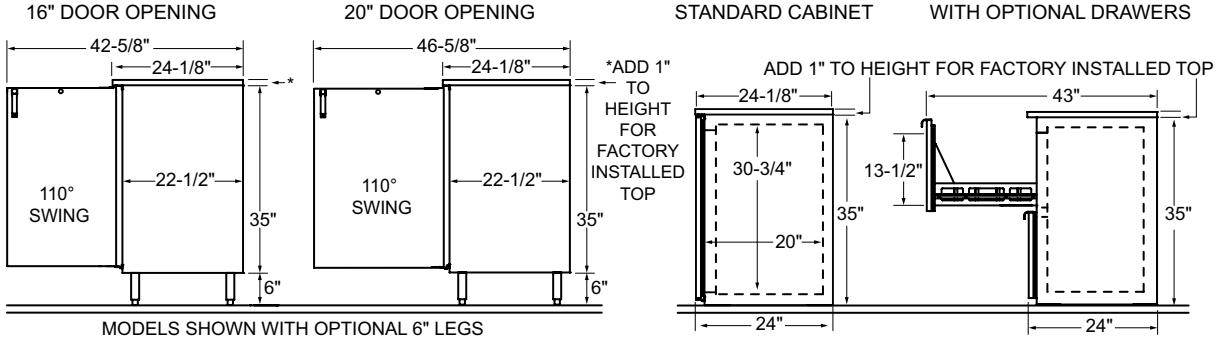


FRONT VIEWS

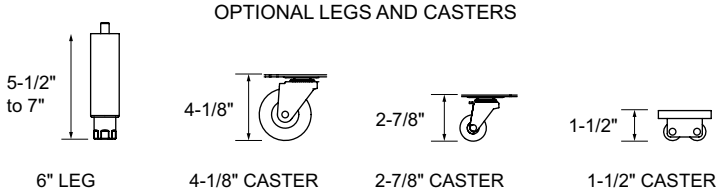




SIDE VIEWS



OPTIONAL LEGS AND CASTERS



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Direct Draw Draft Beverage Towers and Accessories

Tee Tower shown
See individual tower spec sheets for complete information

Configuring Bar Profile Coolers for Draft Beverage Dispensing

All Glastender bar profile coolers can be configured for draft beverage dispensing. Please note that a minimum 17″ wide door opening is required for full size (i.e., 16″ diameter) 1/2 barrel kegs. Refer to the capacity statements in the Product Directory or Specification Sheet for the sizes and quantities of kegs each unit will hold.

Direct Draw Draft Beverage Towers

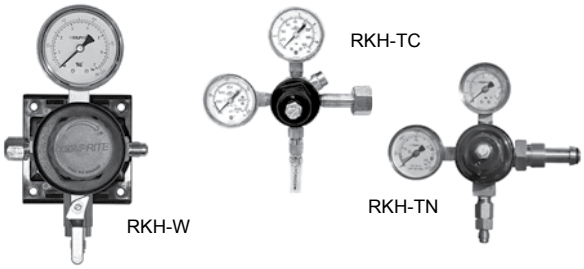
Glastender Beverage Towers include the stainless steel faucets and shanks necessary to dispense keg beer, wine, soda, coffee, or cocktails. See individual price pages for complete information.

Look for the Draft Beer Compatible logo

High Pressure Regulator Kits

High pressure regulators reduce the gas pressure from the primary source. A tank mount regulator attaches directly to a gas cylinder, while a wall mount regulator splices into gas tubing when the gas supply is used for more than one system. RKH-TN regulator kits are used If pre-blended CO_2 and nitrogen or pure nitrogen cylinders are being used. All high pressure regulator kits include 50 feet of braided nylon gas tubing.

Model	Description	Wgt
RKH-W	Wall mount, CO_2 or Nitrogen, single gauge	15#
RKH-TC	Tank mount, CO_2, double gauge	15#
RKH-TN	Tank mount, Nitrogen, double gauge	15#



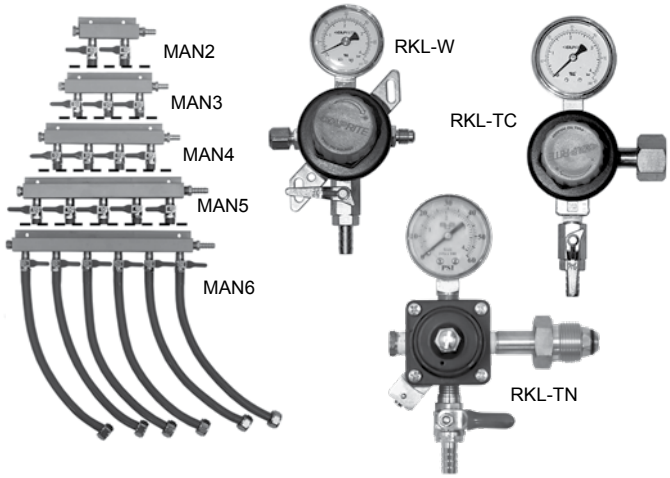
Additional Accessories

Model	Description	Wgt
03004240	1/2″ ID black drain line, per foot	N/A
05000400	5/16″ ID red vinyl air line, per foot	N/A
05000386	1/4″ ID nylon braided gas tubing, per foot	N/A
05001066	D system keg coupler w/ss probe	2#
05001026	D system keg coupler, low profile	2#
05003763	S system keg coupler w/ss probe, for select imports	2#
05002019	U System Keg Coupler, stainless probe, for Guinness & Harp	2#
05000368	Lock for beer faucet	2#
05000636	5# CO_2 tank (unfilled)	15#
LCK	Line cleaning kit	3#
06007084	Drain bottle	2#

Low Pressure Regulator Kits

Low pressure regulator kits connect to the gas tubing exiting a high pressure regulator. If a 5 pound gas cylinder will be kept inside the cooler, a single gauge tank mounted RKL-TC or -TN will be required depending on the gas being used. All low pressure regulator kits include 6 feet of red gas tubing. For installations requiring more than one keg on tap, also order the appropriate size manifold kit. All manifold kits include 6 feet of red gas tubing per product, and the clamps required for connecting to keg couplers (sold separately).

Model	Description	Wgt
RKL-W	Wall mount, CO_2 or Nitrogen, single gauge	7#
RKL-TC	Tank mount, CO_2, single gauge	7#
RKL-TN	Tank mount, Nitrogen, single gauge	7#
MAN2	Two product manifold kit	2#
MAN3	Three product manifold kit	3#
MAN4	Four product manifold kit	4#
MAN5	Five product manifold kit	5#
MAN6	Six product manifold kit	6#



Tower Cooling Kits

Direct draw beverage towers are chilled by air from inside the host cooler. This is especially important for draft beer, as warm faucets cause the beer to foam.

Tower Cooling Kits

Model	Description	Wgt
TCK12-1	For 1 & 2-door coolers w/ one tower column	3#
TCK12-2	For 1 & 2-door coolers w/ two tower columns	6#
TCK34-1	For 3 & 4-door coolers w/ one tower column	8#
TCK34-2	For 3 & 4-door coolers w/ two tower columns	11#
TCKR-1	For remote coolers w/ one tower column	3#
TCKR-2	For remote coolers w/ two tower columns	6#

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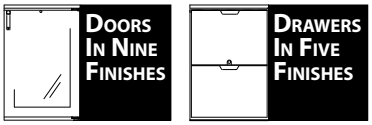
Project: _____	AIA#
Item #: _____ Qty: _____	SIS#
Model #: _____	

Frosters, One Zone, Side Serviced, Bar Profile

F1SB	F1SB24, F1SB28, F1SB36, F1SB44, F1SB48

F1SB48
stainless steel doors,
and stainless steel top

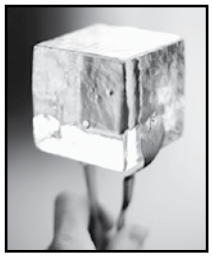
Configuration Highlights



Intertek
EP 5016978
Energy Performance Verified / Rendement Énergétique Vérifié

Intertek
4004503
Conforms to NSF/ANSI STD 7 and UL STD 471
Certified to CSA STD C22.2 No. 120

Intertek



Capable of storing specialty cocktail ice

Intended for indoor use.

Standard Features

- Self-contained
- Stainless steel interior
- Locking door(s)
- LED interior lighting
- Two defrost cycles
- Automatic condensate evaporator
- Heated cabinet front to minimize condensation
- Three adjustable, coated-wire shelves

Configurable Options

Refrigeration Compartment Location:
- Left or Right

Refrigeration Compartment Cover Finish:
- Black vinyl-clad
- Stainless steel
- Jeweled stainless

Door Style & Finish *(specify per door section)*:
- Black vinyl-clad
- Stainless steel
- Jeweled stainless
- Laminated
- Unlaminated
- Glass, black vinyl-clad
- Glass, stainless steel
- Glass, jeweled stainless
- Glass, laminated

Drawer Style & Finish:
- Black vinyl-clad
- Stainless steel
- Jeweled stainless
- Laminated
- Unlaminated

Door Hinge Location
- Left or Right

Door Handle:
- Signature (drawers excluded)
- Pull-tab
- Tube

Top Style:
- No finished top
- Stainless top

Left and Right Side Finish:
- Black vinyl-clad
- Stainless steel

Back Finish:
- Galvanized steel
- Stainless steel

LED Lighting Style:
- Bright white (7,000k)
- Warm white (3,500k)
- Amber (2,700k)
- Blue

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Approval/Notes:

Specifications subject to change without notice. For current specifications please visit our website.

Frosters - One Zone, Side Serviced, Bar Profile

Specifications

		F1SB24	F1SB28	F1SB36	F1SB44	F1SB48
Dimensions	Length	24”	28”	36”	44”	48”
	Number of Sections	1	1	2	2	2
	Door Opening	17.5”	20”	12”	16”	18”
Electrical	Electrical Supply	120V, 1 phase, 60 Hz, dedicated 15A circuit required				
	Full Load Amps	5.0				
	Plug Type	8 foot NEMA 5-15P grounded cord and plug which exits the back of refrigeration compartment				
Refrigeration	Refrigerant	R290 refrigerant - 130 grams, 4.59 oz, 0.29 pounds				
	Compressor	Reciprocating, 1/3 HP, 1300 BTUH, 0.11 Tons				
	Heat Rejection	2048 BTUH				
Operating Range		12ºF to 20ºF (-11ºC to -7ºC)				
Plumbing		Automatic condensate evaporator. No drain connection required †				
Weight Bearing Capacity		Countertops and other accessories should not exceed 500 pounds per door				

Materials

- Stainless steel parts include: exterior sub-top, interior, front of cabinet, hinges, hinge and lock brackets, and optional legs
- Black vinyl-clad steel parts include: standard sides, doors and compressor cover
- Galvanized steel parts include: back and bottom

Refrigeration

- Fin & tube evaporator with forced air circulation
- Equipped with manual fast freeze mode that accelerates the freezing process and automatically reverts back to the normal operating mode

† Building conditions outside the guidelines of ASHRAE 55 and ASHRE 62.1 may need to be plumbed to a drain.

Capacities

	F1SB24	F1SB28	F1SB36	F1SB44	F1SB48
10 oz. Mugs	132	160	223	299	339
6″ High Pint Glasses	97	100	155	200	214

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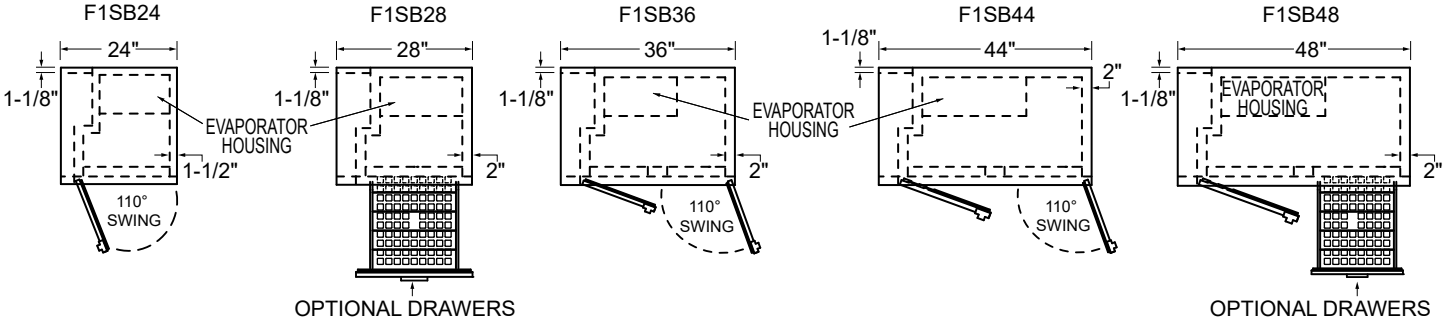
Frosters - One Zone, Side Serviced, Bar Profile

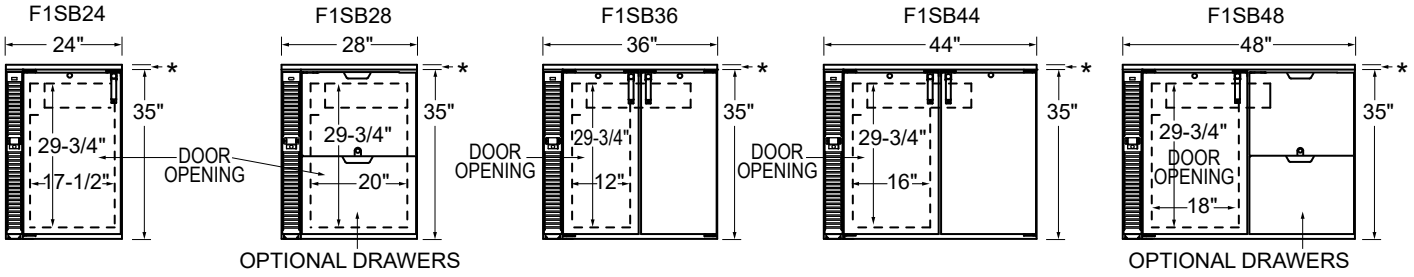
Drawings

PLAN VIEWS



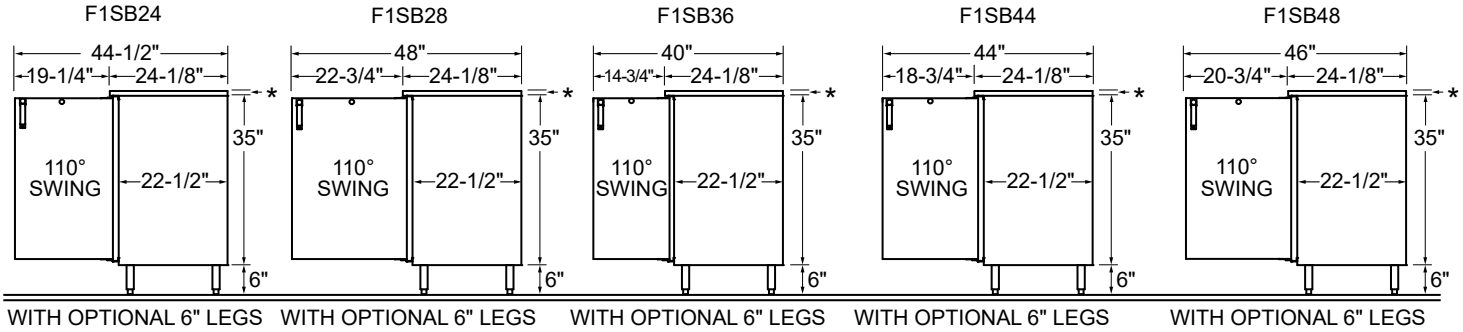
FRONT VIEWS

*ADD 1" HEIGHT TO TOP FOR FACTORY INSTALLED TOP

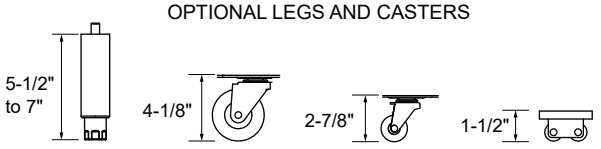


SIDE VIEWS

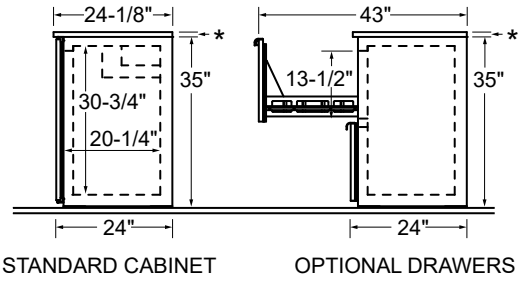
*ADD 1" HEIGHT TO TOP FOR FACTORY INSTALLED TOP



OPTIONAL LEGS AND CASTERS



SIDE VIEWS



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

Project Name: _____
Location: _____
Item #: _____ *Qty:* _____
Model #: _____

AIA #
SIS #

Model:
TWT-27-HC

Worktop:
Solid Door Refrigerator with Hydrocarbon Refrigerant

TWT-27-HC

- True's worktop units 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).
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (.5°C ot 3.3°C) for the best in food preservation.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest ⅛" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm) L	D†	H*	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
TWT-27-HC	1	2	27⅝ 702	30⅛ 766	33⅜ 848	⅙ ¼	115/60/1 230-240/50/1	2.0 1.8	5-15P ▲	7 2.13	195 89

† Depth does not include 1" (26 mm) for rear bumpers.
* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲Plug type varies by country.

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APPROVALS:

AVAILABLE AT:

Model:
TWT-27-HC

Worktop:
Solid Door Refrigerator with Hydrocarbon Refrigerant

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).
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- 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.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- 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).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOOR
- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing door with 90° stay open feature. Door swing within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING
- Two (2) adjustable, heavy duty PVC coated wire shelves 23 ¼"L x 16"D (591 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

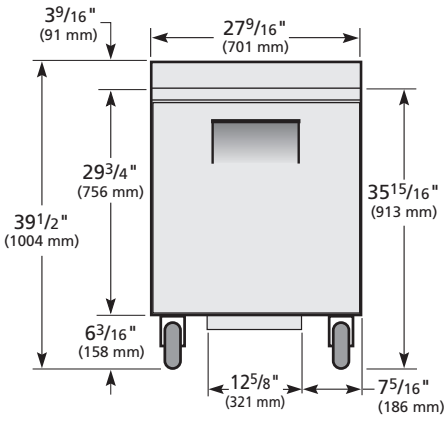
MODEL FEATURES
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

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.

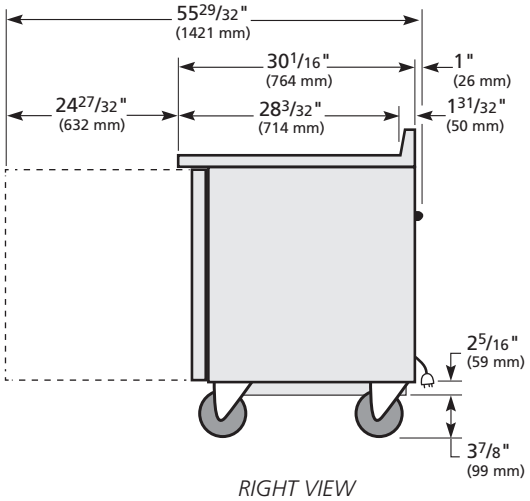
115/60/1
NEMA-5-15R

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 ½" (64 mm) diameter castors.
- ❑ Barrel locks (factory installed).
- ❑ Single overshelf.
- ❑ Double overshelf.
- ❑ 28 ¼" (718 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- ❑ 28 ¼" (718 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ❑ Heavy duty, 16 gauge tops.
- ❑ Exterior rectangular digital thermometer (factory installed).
- ❑ ADA compliant models with 34" (864 mm) work surface height.

PLAN VIEW



ELEVATION



RIGHT VIEW

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model	Elevation	Right	Plan	3D	Back
TWT-27-HC	TFPY01E	TFPY01S	TFPY01P	TFPY013	

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Champion®
The Dishwashing Machine Specialists

PROJECT: _____
ITEM # _____ QTY: _____
MODEL # _____
AIA # _____ SIS # _____

UH 130B

UNDERCOUNTER HIGH TEMPERATURE

Rendered image is for general visual representation only. Please refer to specifications for the latest detailed product information.

OPTIONS & ACCESSORIES

- ☐ Additional Dish Racks
  - ☐ Peg
  - ☐ Flat
- ☐ 17" Stand Stainless Steel
- ☐ 8" Leg Stand
- ☐ 3 Phase Connection (prewired at factory)
- ☐ 1" Roller Kit available (includes 4 casters)
- ☐ Power Cord Kit
- ☐ NEW Champion ION scale prevention system
- ☐ Drain water tempering kit (unmounted)
- ☐ Chemical alarm kit (mounted)

STANDARD FEATURES

- **Shear Energy**
  a reduction in energy requirements while maximizing performance!
- **Multi-Power includes "Multi-Volt"** and **"Multi-Phase"** Allows for infield conversion to 208-240 volt and/or single to three phase with ease
- **StemSure™**
  Soft start to protect glasses and dishes from chipping and breaking
- **Wash Refresh™**
  Automatically drains the water for the next cycle, ensuring heavily soiled items are always sanitized with new wash water
- **Rinse Sentry**
  extends the cycle time to ensure 180°F final rinse.
- **Built-In Electric Booster For 180°F Final Rinse Water (70°F/21°C Rise)**
- **316 Stainless Steel Tank**
  for improved corrosion resistance, an industry exclusive, all 130, 230 and 330 tanks are stainless steel
- **Soft Start**
- **Pumped Drain**
- **Door Safety Switch**
- **Low-Water Tank Heat Protection**
- **Detergent And Rinse Aid Pumps**
- **Quiet Double-Wall Construction**
- **15-3/4" Door Opening To Accept Larger Wares, Including Trays**
- **Stainless Steel Top And Side Panels**
- **142 Second Cycle**
- **Wash Pump, 1 HP Motor**
- **Prime Switch On Control Panel**
- **Delime Button**
- **Automatic Tank Fill**
- **Advanced Digital Temperature Monitoring**

SPECIFIER STATEMENT

Specified unit will be Champion model UH130B undercounter high temperature dishwashing machine with built-in booster heater. Features 142 second total cycle, Rinse Sentry, detergent and rinse aid pump, stainless steel top and side panels. Constructed of stainless steel.

1 year parts and labor warranty.

Note: Vent hood is not recommended, as unit does not produce excessive steam.

Note: Always follow local building code guidelines.

In the USA:
3765 Champion Blvd, Winston-Salem, NC 27105
Tel: (336) 661-1556 Fax: (336) 661-1979
www.championindustries.com

In Canada:
2674 N. Service Rd., Jordan Station, Ontario, Canada L0R1S0
Tel: (905) 562-4195 Fax: (905) 562-4618
www.championindustries.com/1canada

Rev. 12/2025 Printed in U.S.A.

APPROVAL: _____ DATE: _____

Champion®
The Dishwashing Machine Specialists

UH 130B

UNDERCOUNTER HIGH TEMPERATURE

Dimensions shown in inches

SPECIFICATIONS

Capacities*

Racks per hr.	25
Cycle time (seconds)	142

Motor Horsepower

Wash	1

Water Consumption

U.S. Gal./Imperial Gal. (Max. use) per hr.	38/31.7
U.S. Gal./Imperial Gal. per rack	1.8/1.5

Temperature °F/°C

Wash	150/66
Rinse	180/82

Heating

Tank heat, electric, (kW)	2.0
Electric booster (kW) required for 70°F/39°C rise)	6

Time Cycle in seconds

Wash	90
Rinse	25
Drain/fill	27
Total cycle	142

Standard 20" x 20" Rack Complement

Dish	1
Open	1

* at 140°F incoming water

Utilities

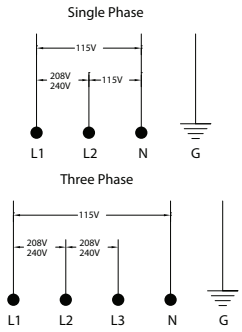
1 Electrical
208-240/60/1; 3 wire plus ground, (See box).
208-240/60/3; 4 wire plus ground, (See box).
Field convertible to accept 3 phase power, see service manual for details

2 Hot Water
1/2" supply; 110°F/43°C Min. hot water connection for 70°F/39°C rise booster.
Machine equipped with 3/4" garden hose connection provided. Flow pressure: 25-95 psi.

3 Pumped Drain
5/8" [15.9] I.D. flexible reinforced hose, 6 ft. [1829] long.
Max. drain ow 15 US gpm. [12.5 imp gal] Max. drain height 3 ft. [914]

Complies with ANSI/ASSE 1440 Sections 1.4.3 & 1.4.4

UH130B with 70°F/39°C Rise Booster, 6kW			
Elec. Specs	Rated Amps	Minimum Supply Ckt. Conductor Ampacity	Maximum Overcurrent Protective Device
208-240/60/1	32-36	40	40
208-240/60/3	22-24	30	30

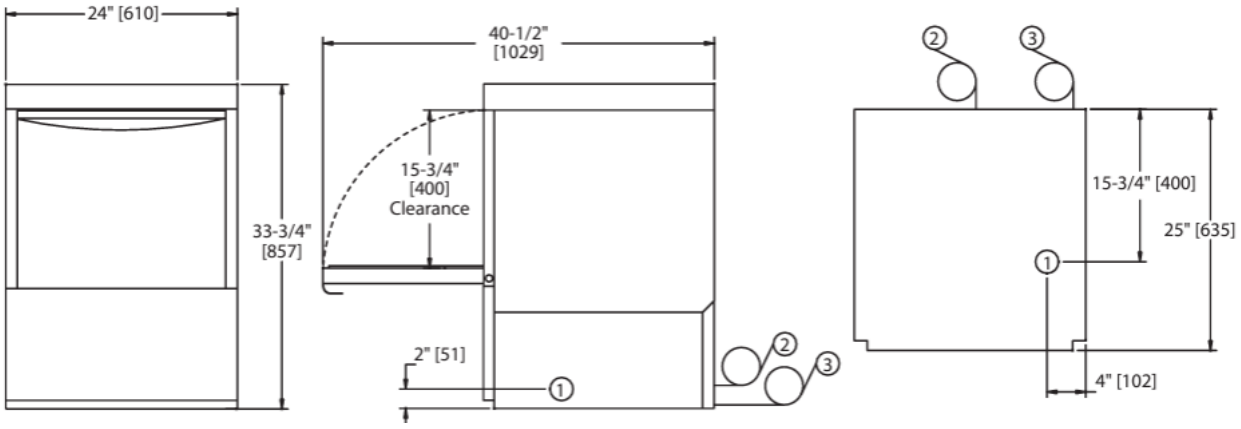


Warning: Plumbing, electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary and safety codes and the National Electrical Code.

Plumbing Notes: Because of the variation in house-supplied steam and water pressures, steam and water pressure regulating valves (PRVs) may be needed. (Water PRV is standard on machines with booster.) The PRVs can either be purchased from Champion or obtained locally.

Champion does not endorse using on-demand (tankless) water heating systems, as well as PEX and other plumbing materials that may limit water flow, as these could impair machine performance. For optimal results, we recommend using appropriately sized conventional hot water tanks and standard copper water supply lines that adhere to our specifications. Not following these recommendations may void the manufacturer's warranty.

Water hardness of 3 grains/US Gal (0.83 Imp Gal) - 5.3 Mg/L or less



Front View Side View Plan View

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Rev. 12/2025 Printed in U.S.A.

Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

WELBILT an Ali Group Company

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U.S.A. FOODSERVICE DIVISION
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Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____
Location: _____
Item #: _____ *Qty:* _____
Model #: _____

AIA #
SIS #

Model:
TWT-27F-HC

Worktop:
Solid Door Freezer with Hydrocarbon Refrigerant

TWT-27F-HC

- True's worktop units 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).
- Oversized, environmentally friendly forced-air refrigeration system holds -10°F (-23.3°C). Ideal for both frozen foods and ice cream.
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest ⅛" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm) L	D†	H*	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
TWT-27F-HC	1	2	27⅝ 702	30⅛ 766	33⅜ 848	¼ ¼	115/60/1 230-240/50/1	2.3 1.3	5-15P ▲	7 2.13	210 96

† Depth does not include 1" (26 mm) for rear bumpers.
* Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

▲Plug type varies by country.

MADE WITH INNOVATION IN THE USA · 5 YEAR COMPRESSOR WARRANTY USA · ENERGY STAR · c UL us · CE · natural refrigerant.

6/18-A Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TWT-27F-HC

Worktop:
Solid Door Freezer with Hydrocarbon Refrigerant

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).
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C). Ideal for both frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motor and larger fan blades give True worktop units a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

CABINET CONSTRUCTION
- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- 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).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOOR
- Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing door with 90° stay open feature. Door swing within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING
- Two (2) adjustable, heavy duty PVC coated wire shelves 23 ¼"L x 16"D (591 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

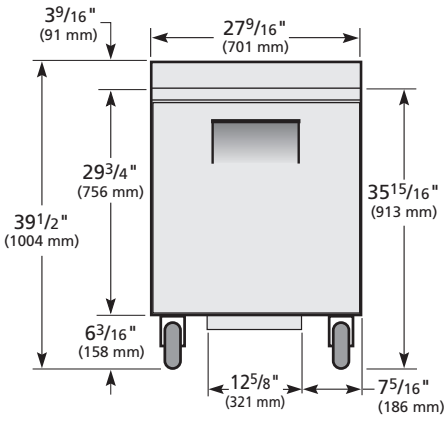
MODEL FEATURES
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

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.

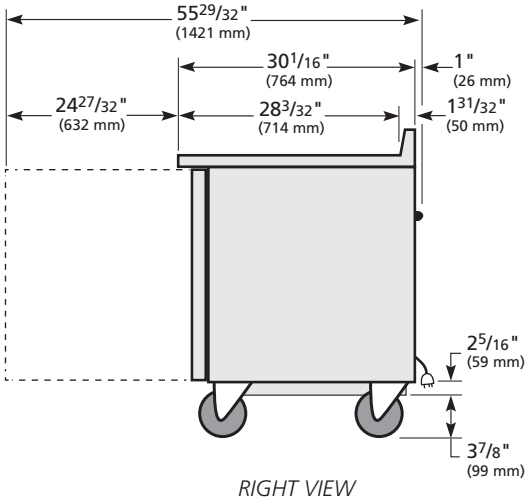
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- ❑ 6" (153 mm) standard legs.
- ❑ 6" (153 mm) seismic/flanged legs.
- ❑ 2½" (64 mm) diameter castors.
- ❑ Barrel lock (factory installed).
- ❑ Single overshelf.
- ❑ Double overshelf.
- ❑ 28¼" (718 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- ❑ 28¼" (718 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ❑ Additional shelves.
- ❑ Heavy duty, 16 gauge tops.
- ❑ Exterior rectangular digital temperature display (factory installed).
- ❑ ADA compliant models with 34" (864 mm) work surface height.

PLAN VIEW



ELEVATION



RIGHT VIEW

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model	Elevation	Right	Plan	3D	Back
TWT-27F-HC	TFPY01E	TFPY01S	TFPY01P	TFPY013	

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Project: _____	AIA#
Item #: _____ Qty: _____	SIS#
Model #: _____	

Double Speed Rails & Locking Covers

(model numbers on reverse side)

DSR-24

Standard Features

- All stainless steel construction
- Open step-and-rail design for easy cleaning and better view of bottles
- Radius corners on steps and rails for easy cleaning
- PVC sound deadening covers
- Single step models also available - see spec SSR
- Locking covers are available (see reverse side for model numbers)
- Available in 1″incremental lengths from 12″ up to 84″. NOTE: Units larger than 48″ also include a center support.
- Rails have a clear snap-on liquor identification label cover

Intertek
4004503
Conforms to ANSI/NSF STD 2

Underbar installation instructions: https://www.glastender.com/support/documents/manuals/underbar-installation-instructions
Cleaning & care instructions: https://www.glastender.com/support/documents/manuals/general-cleaning-and-care-instructions-for-stainless-steel

Specifications

Materials

- 20 gauge stainless steel parts include: steps, rails, and locking covers
- 14 gauge stainless steel parts include: ends
- PVC step and rail covers

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989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

Approval/Notes:

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DSR

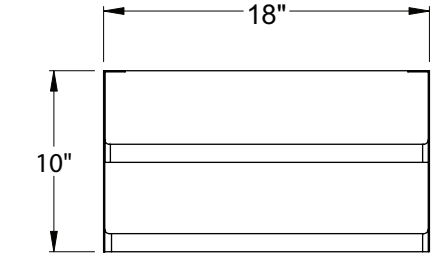
Rev. 02-23-26

Double Speed Rails and Locking Covers

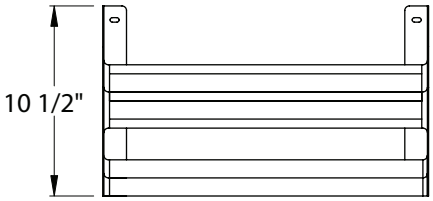
Dimensional Information

DSR- X

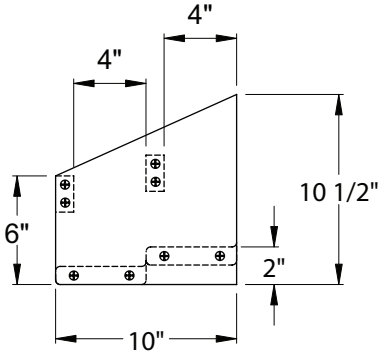
Double Speed Rails are available in one inch increments from 12" to 84" in length. The model number designation is DSR- X , where X = the length of the unit in inches. Double speed rails over 48" also have a center support.



PLAN VIEW



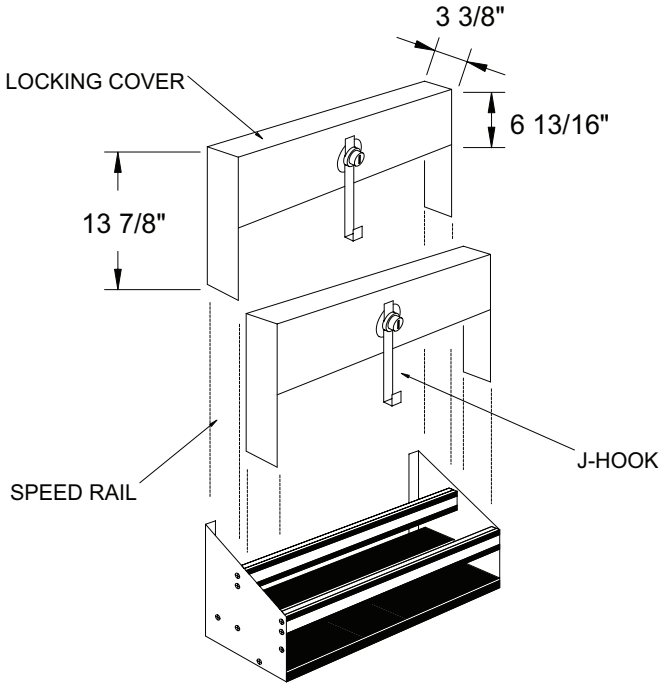
FRONT ELEVATION



SIDE ELEVATION

DSRC- X

Double Speed Rail Locking covers are available in one inch increments from 12" to 48". The model number designation is DSRC- X , where X = the length of the unit in inches. Use multiple covers for speed rails longer than 48". (NOTE: Double speed rail locking covers are actually just two single speed rail locking covers.)



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Project: _____	AIA#
Item #: _____ Qty: _____	SIS#
Model #: _____	

Drainboards

DB	DBA-12, DBA-18, DBA-24, DBA-30, DBA-36, DBA-42, DBA-48, DBB-12, DBB-18, DBB-24, DBB-30, DBB-36, DBB-42, DBB-48

DBA-18 shown with optional speed rail

Intertek
4004503
Conforms to ANSI/NSF STD 2

Standard Features

- All stainless steel
- Adjustable stainless steel bullet feet
- Work surface consists of a drain pan and separate perforated insert for better air circulation
- One piece, seamless top and backsplash featuring 1/4″ radius corners for easy cleaning
- All storage is on a level plane

Configurable Options

- 6″ incremental lengths from 12″ to 48″
- 4” by 4″ by 6-1/2″ high tubing chase, specify a “TC” line item
- Flat stainless steel filler board top in lieu of drainboard top, substitute “F” for “D” in the model number

Accessories

SSR	Single speed rail
DSR	Double speed rail

Specifications

Drain
- 1/2″ welded tailpiece. Clear vinyl drain line and one 1/2″ by 1/2″ barbed plastic elbow is provided

Legs
- 1-5/8″ diameter, 16 gauge stainless steel
- Stainless steel bullet feet

Materials
- 20 gauge stainless steel

To view underbar installation instructions: https://www.glastender.com/support/documents/manuals/underbar-installation-instructions
Cleaning & care instructions: https://www.glastender.com/support/documents/manuals/general-cleaning-and-care-instructions-for-stainless-steel

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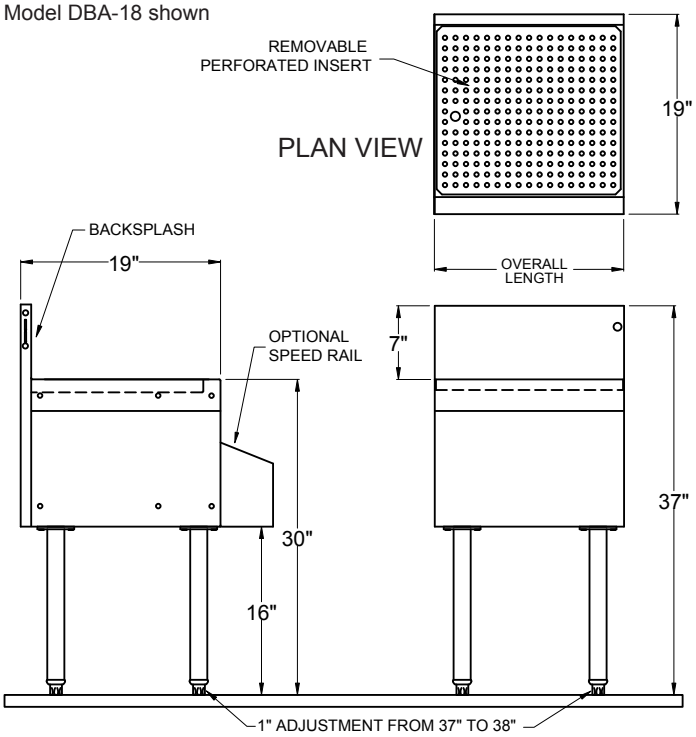
Drainboards

Dimensional Information

“A” Depth-19″ Deep Models

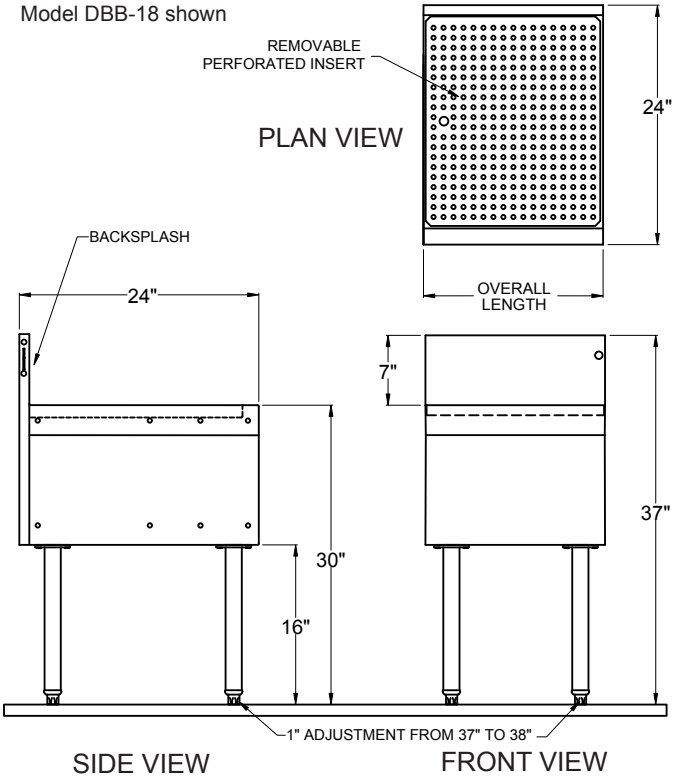
Model DBA-18 shown



Model Number	Overall Length
DBA-12	12″
DBA-18	18″
DBA-24	24″
DBA-30	30″
DBA-36	36″
DBA-42	42″
DBA-48	48″

“B” Depth-24″ Deep Models

Model DBB-18 shown



Model Number	Overall Length
DBB-12	12″
DBB-18	18″
DBB-24	24″
DBB-30	30″
DBB-36	36″
DBB-42	42″
DBB-48	48″

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Model #: _____	

Coolers
One Zone, Front Serviced, Bar Profile

C1FB	C1FB32, C1FB36, C1FB52, C1FB60, C1FB72, C1FB84, C1FB92, C1FB108

C1FB60
with compressor left, stainless doors, and top

Configuration Highlights

Intertek
EP 5016978
Energy Performance Verified / Rendement Énergétique Vérifié

Intertek Intertek
4004503
Conforms to NSF/ANSI STD 7 and UL STD 471
Certified to CSA STD C22.2 No. 120
Listed to NSF Standard 7
for open food as a storage refrigerator

Intended for indoor use.

Standard Features

- Self-contained
- Stainless steel interior
- Locking door(s)
- LED interior lighting
- Heated mullion to minimize condensation
- Evaporator above compressor compartment to maximize storage capacity

Configurable Options

Temperature:
- Beer/Food - 34°F to 40°F
- White wine - 50°F to 55°F
- Red wine - 60°F to 65°F

Refrigeration Compartment Location:
- Left or Right

Refrigeration Compartment Cover Finish:
- Black vinyl-clad
- Stainless steel
- Jeweled stainless
- Laminated
- Unlaminated

Door Style & Finish *(specify per door section)*:
- Black vinyl-clad
- Stainless steel
- Jeweled stainless
- Laminated
- Unlaminated
- Glass, black vinyl-clad
- Glass, stainless steel
- Glass, jeweled stainless
- Glass, laminated

Drawer Style & Finish:
- Black vinyl-clad
- Stainless steel
- Jeweled stainless
- Laminated
- Unlaminated

Door Hinge Location *(specify for each door)*:
- Left or Right

Door Handle:
- Signature (drawers excluded)
- Pull-tab
- Tube

Shelving *(specify per door section):*
- Three adjustable, coated-wire shelves
- Keg rack
- Pull-out wine shelves:
  - » one upright and three horizontal storage combination
  - » two upright storage
  - » six horizontal storage *(not available for the door next to the compressor compartment.)*

Top Style:
- No finished top
- Stainless top

Left and Right Side Finish:
- Black vinyl-clad
- Stainless steel

Back Finish:
- Galvanized steel
- Stainless steel

LED Lighting Style:
- Bright white (7,000k)
- Warm white (3,500k)
- Amber (2,700k)
- Blue

See page 4 for direct draw draft beverage towers and accessories

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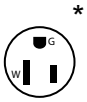
Coolers - One Zone, Front Serviced, Bar Profile

Specifications

		C1FB32	C1FB36	C1FB52	C1FB60	C1FB72	C1FB84	C1FB92	C1FB108
Dimensions	Length	32”	36”	52”	60”	72”	84”	92”	108”
	Number of Sections	1	1	2	2	3	3	4	4
	Door Opening	16”	20”	16”	20”	16”	20”	16”	20”
Electrical	Electrical Supply	120V, 1 phase, 60 Hz, dedicated 15A circuit required							
	Full Load Amps	3.5	3.5	3.5	3.5	7	7	7	7
	Plug Type	8 foot NEMA 5-15P grounded cord and plug which exits the back of refrigeration compartment*							
Refrigeration	Refrigerant	R290 - 125 grams, 4.41 oz., 0.28 pounds							
	Compressor	Reciprocating, 1/6 HP, 1300 BTUH, 0.11 Tons				Reciprocating, 1/4 HP, 2200 BTUH, 0.18 Tons			
	Heat Rejection	1430 BTUH	1430 BTUH	1430 BTUH	1430 BTUH	2867 BTUH	2867 BTUH	2867 BTUH	2867 BTUH
Operating Range		34°F (1°C) to 65°F (18°C)							
Plumbing		Automatic condensate evaporator. No drain connection required †							
Weight Bearing Capacity		Countertops and other accessories should not exceed 500 pounds per door							

Materials

- Stainless steel parts include: exterior sub-top, interior, front of cabinet, hinges, hinge and lock brackets, and optional legs
- Black vinyl-clad steel parts include: standard sides, doors and compressor cover
- Galvanized steel parts include: back and bottom



† Building conditions outside the guidelines of ASHRAE 55 and ASHRE 62.1 may need to be plumbed to a drain.

Capacities

		C1FB32	C1FB36	C1FB52	C1FB60	C1FB72	C1FB84	C1FB92	C1FB108
	12 oz. bottles, cases	5.8	7.8	13.3	17.3	21.1	27.1	28.8	36.8
	750ml wine bottles	65	87	151	180	240	282	329	384
	1/2 barrel kegs	N/A	1	N/A	2	N/A	4	N/A	5
	1/6 barrel kegs	2	4	7	8	11	14	15	18
	Capacity values below are per door/drawer section (750ml wine bottles)								
Next to compressor	Drawers	48	72	48	72	48	72	48	72
	Upright pull-out	48	72	48	72	48	72	48	72
	Horizontal pull-out	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
	Combination pull-out	42	54	42	54	42	54	42	54
Not next to compressor	Drawers	N/A	N/A	48	72	48	72	48	72
	Upright pull-out	N/A	N/A	48	72	48	72	48	72
	Horizontal pull-out	N/A	N/A	36	48	36	48	36	48
	Combination pull-out	N/A	N/A	42	60	42	60	42	60

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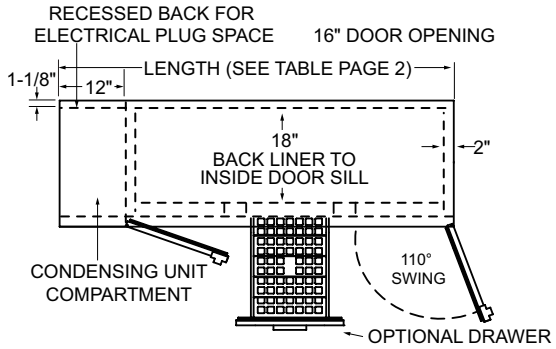
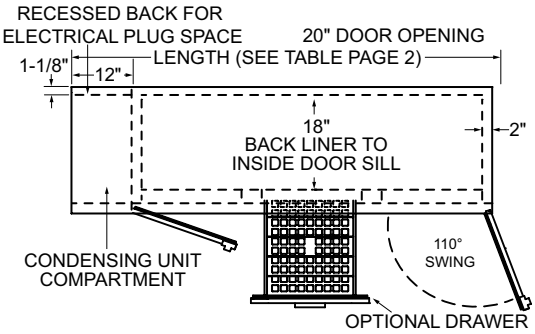
Coolers - One Zone, Front Serviced, Bar Profile

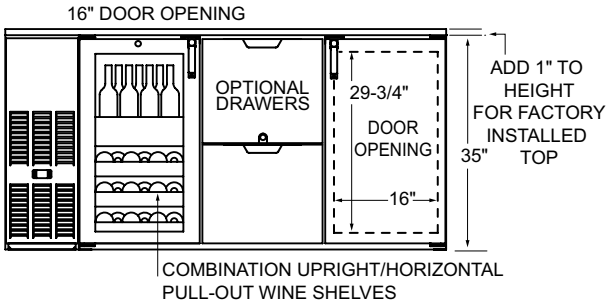
Drawings

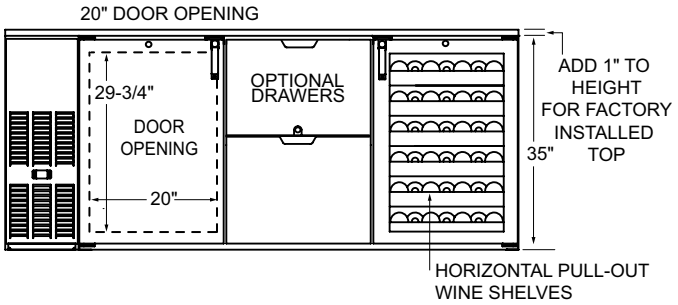
PLAN VIEWS



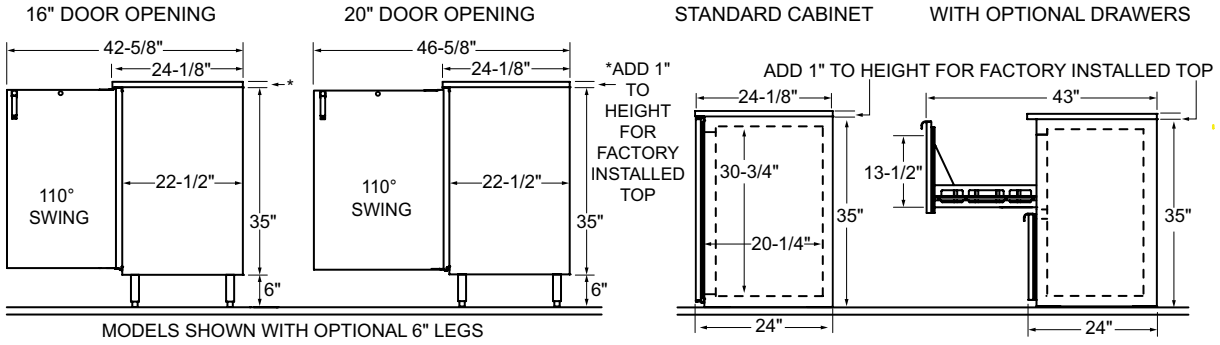


FRONT VIEWS

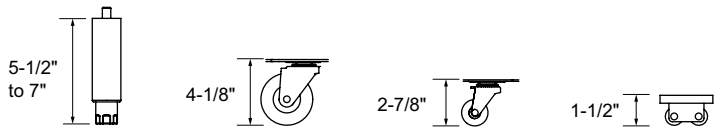




SIDE VIEWS



OPTIONAL LEGS AND CASTERS



Glastender®
5400 N Michigan Rd • Saginaw, MI • 48604-9780
989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

Printed in USA

Direct Draw Draft Beverage Towers and Accessories

Tee Tower shown
See individual tower spec sheets for complete information

Configuring Bar Profile Coolers for Draft Beverage Dispensing

All Glastender bar profile coolers can be configured for draft beverage dispensing. Please note that a minimum 17″ wide door opening is required for full size (i.e., 16″ diameter) 1/2 barrel kegs. Refer to the capacity statements in the Product Directory or Specification Sheet for the sizes and quantities of kegs each unit will hold.

Direct Draw Draft Beverage Towers

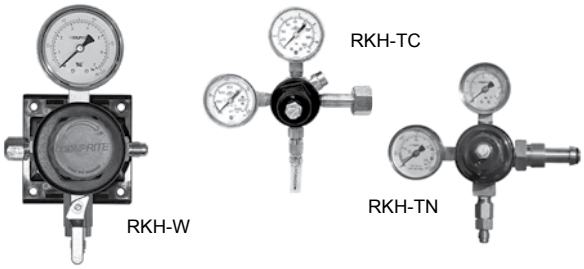
Glastender Beverage Towers include the stainless steel faucets and shanks necessary to dispense keg beer, wine, soda, coffee, or cocktails. See individual price pages for complete information.

Look for the Draft Beer Compatible logo

High Pressure Regulator Kits

High pressure regulators reduce the gas pressure from the primary source. A tank mount regulator attaches directly to a gas cylinder, while a wall mount regulator splices into gas tubing when the gas supply is used for more than one system. RKH-TN regulator kits are used If pre-blended CO_2 and nitrogen or pure nitrogen cylinders are being used. All high pressure regulator kits include 50 feet of braided nylon gas tubing.

Model	Description	Wgt
RKH-W	Wall mount, CO_2 or Nitrogen, single gauge	15#
RKH-TC	Tank mount, CO_2, double gauge	15#
RKH-TN	Tank mount, Nitrogen, double gauge	15#



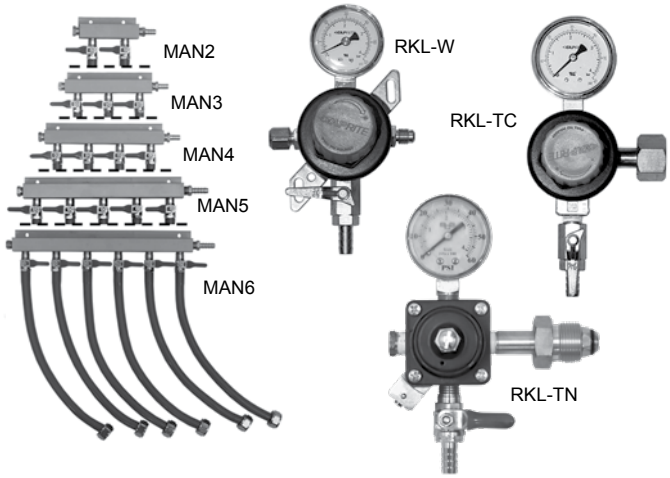
Additional Accessories

Model	Description	Wgt
03004240	1/2″ ID black drain line, per foot	N/A
05000400	5/16″ ID red vinyl air line, per foot	N/A
05000386	1/4″ ID nylon braided gas tubing, per foot	N/A
05001066	D system keg coupler w/ss probe	2#
05001026	D system keg coupler, low profile	2#
05003763	S system keg coupler w/ss probe, for select imports	2#
05002019	U System Keg Coupler, stainless probe, for Guinness & Harp	2#
05000368	Lock for beer faucet	2#
05000636	5# CO_2 tank (unfilled)	15#
LCK	Line cleaning kit	3#
06007084	Drain bottle	2#

Low Pressure Regulator Kits

Low pressure regulator kits connect to the gas tubing exiting a high pressure regulator. If a 5 pound gas cylinder will be kept inside the cooler, a single gauge tank mounted RKL-TC or -TN will be required depending on the gas being used. All low pressure regulator kits include 6 feet of red gas tubing. For installations requiring more than one keg on tap, also order the appropriate size manifold kit. All manifold kits include 6 feet of red gas tubing per product, and the clamps required for connecting to keg couplers (sold separately).

Model	Description	Wgt
RKL-W	Wall mount, CO_2 or Nitrogen, single gauge	7#
RKL-TC	Tank mount, CO_2, single gauge	7#
RKL-TN	Tank mount, Nitrogen, single gauge	7#
MAN2	Two product manifold kit	2#
MAN3	Three product manifold kit	3#
MAN4	Four product manifold kit	4#
MAN5	Five product manifold kit	5#
MAN6	Six product manifold kit	6#



Tower Cooling Kits

Direct draw beverage towers are chilled by air from inside the host cooler. This is especially important for draft beer, as warm faucets cause the beer to foam.

Tower Cooling Kits

Model	Description	Wgt
TCK12-1	For 1 & 2-door coolers w/ one tower column	3#
TCK12-2	For 1 & 2-door coolers w/ two tower columns	6#
TCK34-1	For 3 & 4-door coolers w/ one tower column	8#
TCK34-2	For 3 & 4-door coolers w/ two tower columns	11#
TCKR-1	For remote coolers w/ one tower column	3#
TCKR-2	For remote coolers w/ two tower columns	6#

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HOBART

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

COMMERCIAL DISHWASHERS

AM16VLT-BAS
TALL BASE ELECTRIC
High Temperature Ventless Door-Style Dishwashing Machine

SPECIFIER STATEMENT

Specified unit will be a Hobart AM16 Tall Base electric high temperature ventless dishwashing machine. Features include 3-sided pillarless hood, ventless operation & energy recovery, door lock, touchscreen controls with WiFi connectivity, NSF pot and pan rating for 2-, 4- & 6-minute cycles, 27" door opening, pumped drain, auto door start with auto fill, interchangeable stainless steel rinse arms and X-shaped wash arms, delime cycle, advanced diagnostics and service connection, up to 40 racks per hour, .67 U.S. gallons per rack pumped final rinse.

1 year parts and labor warranty.

STANDARD FEATURES

+ .67 gallons per rack pumped final rinse
+ 40 racks per hour – hot water sanitizing
+ Ventless energy recovery
+ User-friendly smart touchscreen controls
+ WiFi connectivity
+ SmartConnect app and cloud with machine status, temperature logs, error code reporting, and cost, consumption and usage analysis
+ Two stage filtration
+ Pillarless opening
+ 3-sided hood
+ Single point electrical connection standard, field convertible to dual point connection
+ 3 phase standard, field convertible to single phase
+ Temperature and chemical lock outs (with Hobart equipped chemical pumps)
+ Pumped drain
+ Door lock
+ Timed wash cycles for 1, 2, 4 or 6 minutes
+ NSF pot and pan rating for 2-, 4- & 6- minute cycles
+ Sense-A-Temp™ 70°F rise electric booster heater
+ Self-draining, high efficiency wash pump with stainless steel impeller
+ 27" door opening for 18" x 26" sheet pans or 60-quart mixing bowl
+ Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
+ Spring counterbalanced chamber with UHMW guides
+ X-shaped revolving, interchangeable upper and lower anticlogging wash arms
+ Revolving, interchangeable upper and lower rinse arms
+ Slanted, self-locating, one-piece scrap screen and basket system
+ Automatic fill
+ Door actuated start
+ AutoClean
+ Factory startup
+ Service diagnostics
+ Straight-through or corner installation
+ Delime cycle with notification (field activated)
+ Sheet pan rack

OPTIONS & ACCESSORIES (Available at extra cost)

❑ Peg rack
❑ Combination rack
❑ Chemical pumps
❑ Splash shield for corner installations
❑ Flanged and seismic feet
❑ Water hammer arrestor kit
❑ Rapid fill kit
❑ Sink integration kit
  + Sink saddle & 3" leg extension
  + Sink rail kit
  + Fold down table
❑ Drain water tempering kit

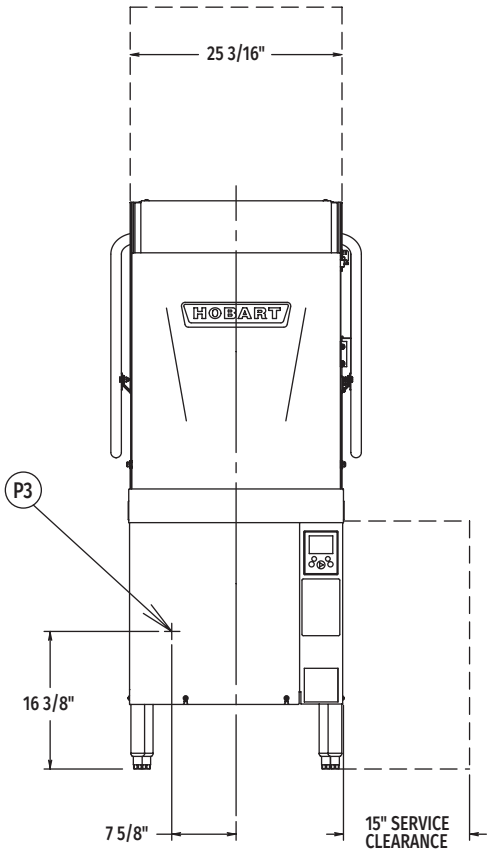
AM16 SERIES – AM16VLT-BAS TALL BASE ELECTRIC

Approved by_____ Date_____ Approved by_____ Date_____

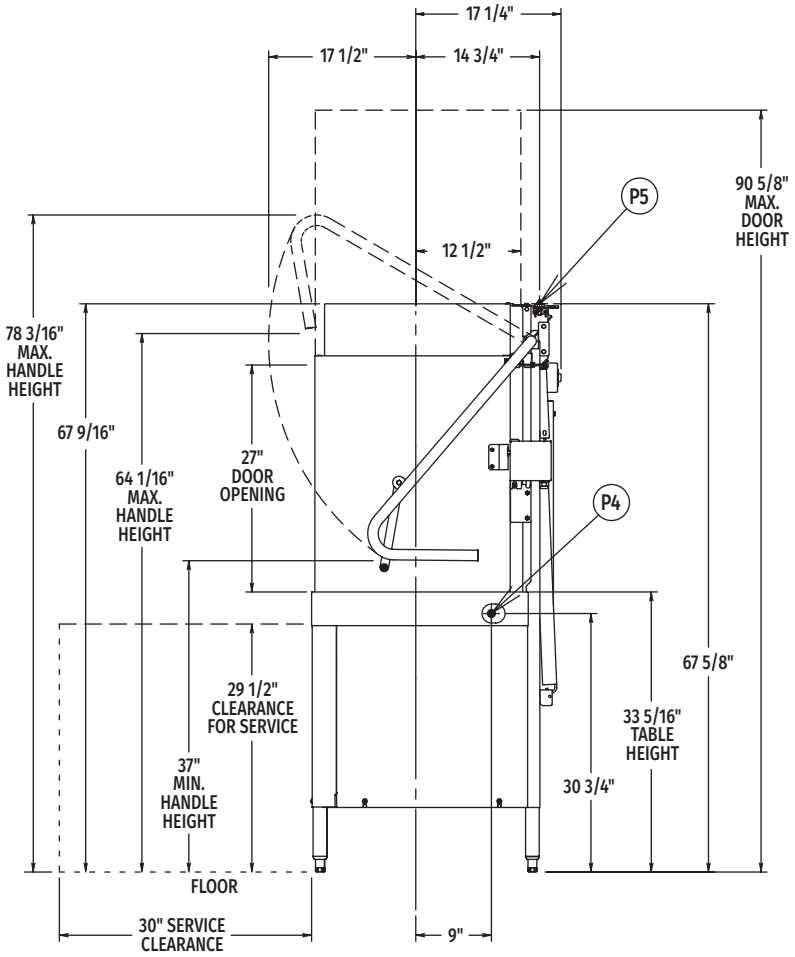
HOBART

AM16VLT-BAS TALL BASE ELECTRIC

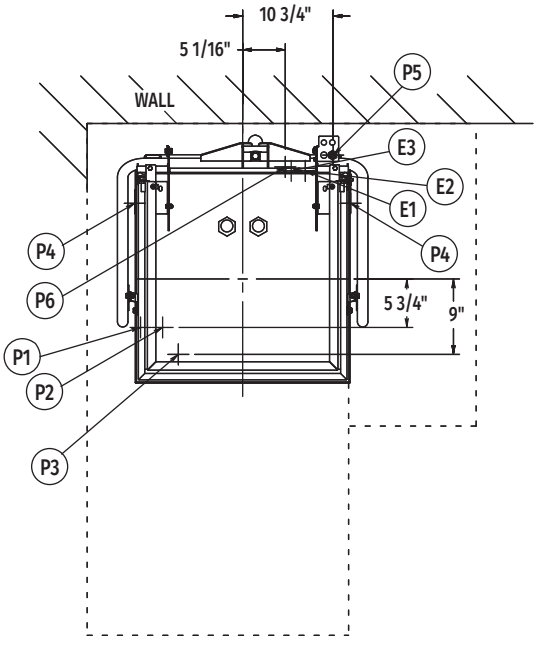
High Temperature Ventless Door-Style Dishwashing Machine



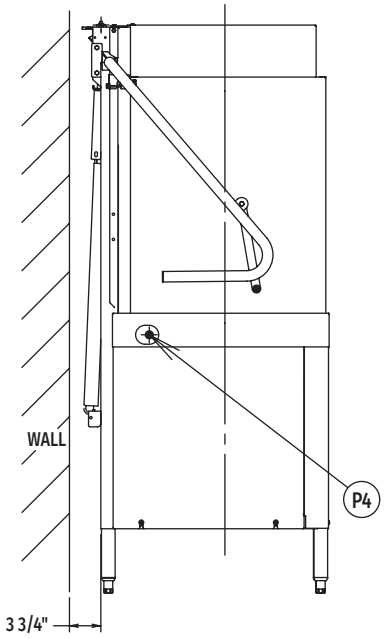
Front View



Right Side View



Top View



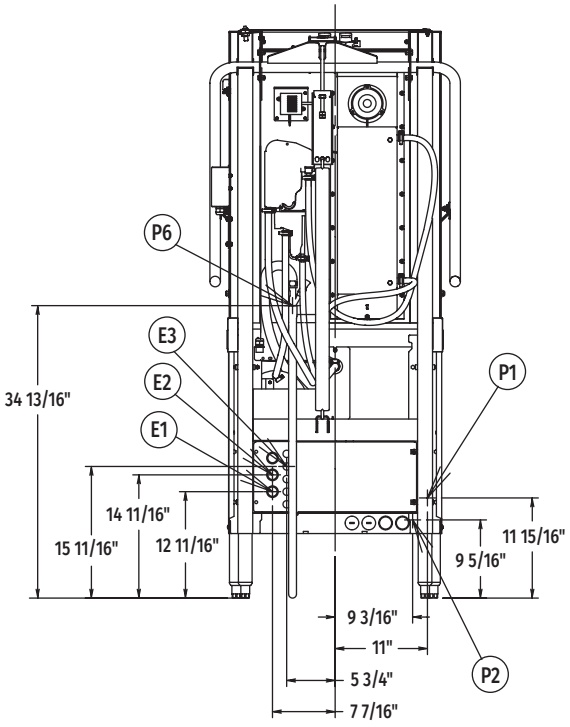
Left Side View

MODEL:
AM16VLT-BAS
E-950440

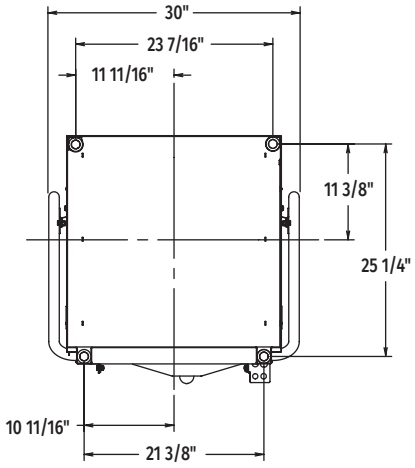
AM16VLT-BAS TALL BASE ELECTRIC

High Temperature Ventless Door-Style Dishwashing Machine

WARNING: Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary, safety codes and National Electrical Code.



Rear View



Bottom View

Miscellaneous Note: For optimal performance, Hobart recommends maintaining a dishroom temperature of 65°F (18°C) or higher, as lower temperatures may hinder the machine's capacity to operate effectively (with lower performance as ambient temperature decreases).

LEGEND

Electrical Connections	
E1	Electrical connection: wash pump motor & sump heater, 1" or 3/4" conduit hole; 12-11/16" AFF.
E2	Electrical connection: electric booster & controls only or single point electrical connection (3PH only), 1" or 3/4" conduit hole; 14-11/16" AFF.
E3	Electrical connection: detergent & rinse agent feeders, (DPS1 & DPS2) 1.5 amps @ nameplate supply voltage, (RPS1 & RPS2) 1.5 amps @ nameplate supply voltage; 1/2" conduit hole, 15-11/16" AFF.
Plumbing Connections	
P1	Common water connection including booster heater: 55°F water minimum; 15-65 PSI recommended; 3/4" female garden hose fitting on 6' long hose supplied with machine; 11-15/16".
P2	Hot water connection: 110°F water minimum (rapid fill accessory – when ordered); 3/4" female garden hose fitting on 6' long hose; 9-5/16" AFF.
P3	Detergent probe sensor: remove cap and stud assembly to access 7/8" hole; 16-3/8" AFF.
P4	Detergent feeder: two locations available. Remove cap and stud assembly to access 7/8" hole; 30-3/4" AFF.
P5	Rinse agent feeder: remove 1/8" NPT pipe plug to access 1/8" NPT tapped hole; 67-5/8" AFF.
P6	Drain connection: 5/8" barb fitting with 6' long hose supplied with machine; 34-13/16" AFF. Maximum height 40" AFF.

SPECIFICATIONS

Capacities
- Racks Per Hour (maximum) 40
- Dishes per Hour (average 25 per rack) 1,000
- Glasses per Hour (average 45 per rack) 1,800
- Wash Tank (U.S. gallons) 10.5

Motor Horsepower
- Rinse Pump 0.18
- Wash Pump 2
- Drain Pump 0.21
- Blower 0.05

Rinse
- Gallons per Rack 0.67
- Gallons per Hour (maximum consumption) 26.8

Peak Rate of Drain Flow (without drain water tempering)
- Gallons per Minute (initial rate with full tank) 14.5

Heating
- Electric Booster (kW) 7.1
- Electric Heating Unit (kW) 5.4

Shipping Weight (approximate) . . . . . 372 lbs.

Crated Dimensions . . . . . 73.75"H x 36.5"W x 36.5"L

AM16VLT-BAS TALL BASE ELECTRIC

High Temperature Ventless Door-Style Dishwashing Machine

E1	AM16 with Electric Heat (When Field Converted to Dual Point)		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	39.6	50	50
208-240/60/3	26.9	30	30
480/60/3	10.5	15	15

E2	9.5 kW Booster & Controls Ampacity Ratings (When Field Converted to Dual Point)		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	43.5	50	50
208-240/60/3	26.8	30	30
480/60/3	13.5	15	15

E2	AM16 Single Point Electrical Service Connection as Shown Below		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/3	53.7	60	60
480/60/3	24.0	30	30

Approximate Heat Gain to Space without Vent Hood	
Type	BTU/Hr.
Latent	6,800
Sensible	5,000

Miscellaneous Notes: All dimensions taken from floor line may increase 7/8" or decrease 3/8" depending on leg adjustment.

Vent hood (if required) to provide a minimum 450 CFM exhaust (ref installation instructions).

Net weight of machine including booster: 355 lbs.
Domestic shipping weight including booster: 372 lbs.

Size of racks – 19-3/4" x 19-3/4".

Plumbing Notes: Water hammer arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

Recommended water hardness to be 3 grains or less for best results.

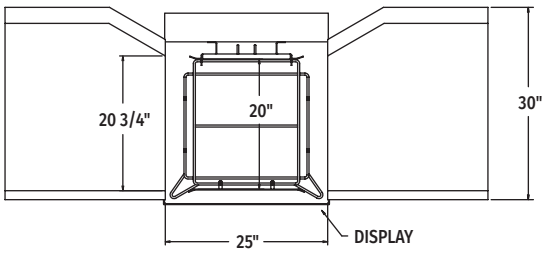
Note: Electric heating unit & booster (kW) calculated at 208V.

Recommended building flowing water pressure to the dishwasher at or above 15-65 PSI. Pressures lower than 15 PSI may affect machine fill/start-up times.

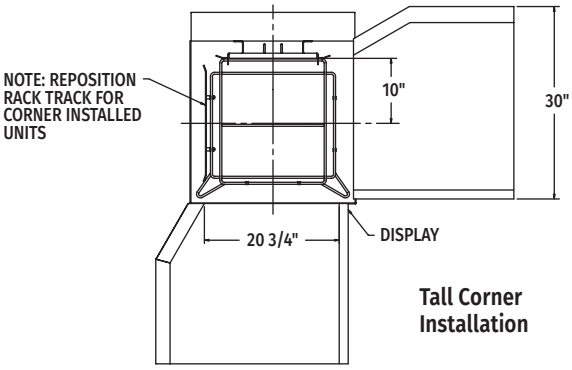
This is a pumped rinse machine. Pressure regulating valve is not necessary on hot or cold lines.

For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.

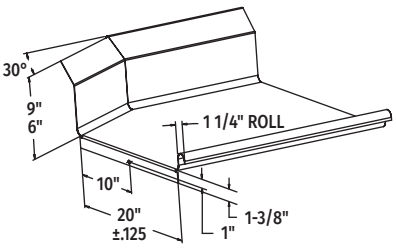
AM16VLT-BAS TABLING CONFIGURATIONS AND TRACK DESIGN



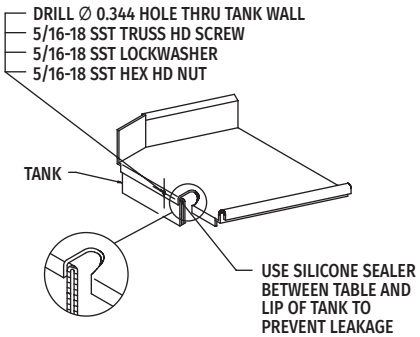
Pass Thru Installation



Tall Corner Installation



Suggested Table Design



As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

Oversized Equipment Quick Reference Guide

Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested.

HOBART

DOOR TYPES
- AM15T
- AM15VLT

CONVEYOR TYPES (CL, FT)
- CL44*e*N-ADV
- CL44*e*NVL
- All 54" Models or Greater
- All FT Models

PREP WASHERS
- PW10*e*R
- PW20*e*R
- PWV*e*R

TURBOWASHERS (TW), TOTEWASHERS (CL64T) WASTE PULPERS (WPS)
- All Models

WRAPPING SYSTEM (NGW)
- All Models

Traulsen

centerline by Traulsen

G, R and A SERIES
- All Roll-In & Roll-Thru Models
- All Three Section Models

UNDERCOUNTERS (UHT, UHD, ULT, TU)
- All 72" Models or Greater

PREP TABLES (UST, USD, UPT, UPD, TS, TB)
- TB - 60" Models or Greater
- TS - 66" Models or Greater
- All 72" Models or Greater

EQUIPMENT STANDS (TE)
- All Models 48" or Greater

UNDERCOUNTERS (CLUC) & PREP TABLES (CLPT)
- All 72" Models or Greater

THE INFORMATION PROVIDED IS TO BE USED AS A QUICK REFERENCE QUIDE ONLY. PLEASE CONSULT ITW FEG CUSTOMER CARE FOR UNITS NOT LISTED OR ANY QUESTIONS SURROUNDING DELIVERY OPTIONS.

HB2913 (10-20)

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

073118

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"SDT-L" SOILED LANDING DISHTABLES PRO-BOWL

FEATURES:

- TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- 8" DEEP BOWLS (BOWL SIZE 20" X 20" X 8")
- BOTTOM OF BOWLS FORMED FOR DRAINAGE TO 3-1/2" DIAMETER DIE STAMPED OPENING
- FULL LENGTH **10" HIGH BOXED BACKSPLASH,** WITH 2" RETURN TO WALL AT 45 DEGREE AND 1" TURNED DOWN REAR LIP
- 1" FAUCET HOLES IN BACKSPLASH, 8" O/C
- ALL OUTSIDE CORNERS OF ASSEMBLY ARE BULLNOSED TO PROVIDE SAFE, CLEAN, AND POLISHED EDGE
- STANDARD 1-5/8" DIAMETER LEGS
- 10" WIDE STEP LANDING

CONSTRUCTION:

- TOP: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

MATERIAL:

- TOP: STAINLESS STEEL
- FEET: 1" ADJUSTABLE STAINLESS STEEL BULLET FEET

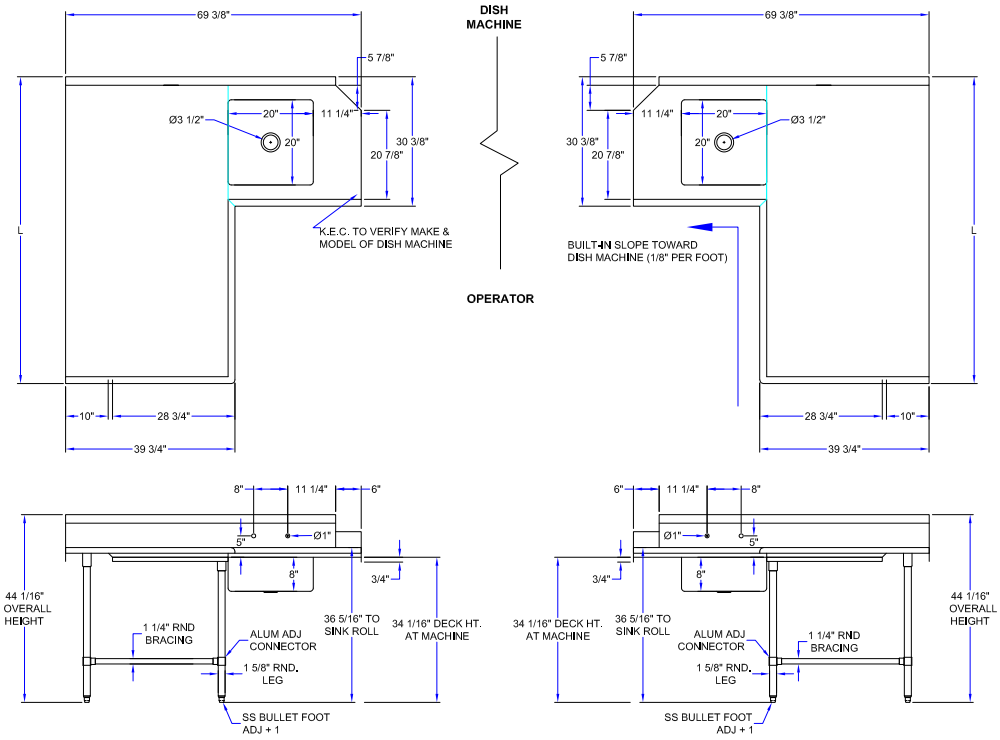
14 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE GALVANIZED LEGS	
PREMIUM	QTY	STANDARD	QTY	VALUE	QTY
SDT4-L7048SBK-L OR R		SDT6-L7048SBK-L OR R		SDT6-L7048GBK-L OR R	
SDT4-L7060SBK-L OR R		SDT6-L7060SBK-L OR R		SDT6-L7060GBK-L OR R	
SDT4-L6072SBK-L OR R		SDT6-L7072SBK-L OR R		SDT6-L7072GBK-L OR R	
SDT4-L7084SBK-L OR R		SDT6-L7084SBK-L OR R		SDT6-L7084GBK-L OR R	
SDT4-L7096SBK-L OR R		SDT6-L7096SBK-L OR R		SDT6-L7096GBK-L OR R	
SDT4-L70108SBK-L OR R		SDT6-L70108SBK-L OR R		SDT6-L70108GBK-L OR R	
SDT4-L70120SBK-L OR R		SDT6-L70120SBK-L OR R		SDT6-L70120GBK-L OR R	
SDT4-L70144SBK-L OR R		SDT6-L70144SBK-L OR R		SDT6-L70144GBK-L OR R	

OPTIONAL ACCESSORIES

DESCRIPTION	MODEL #	QTY
FAUCETS		
OVER SHELF		
UNDER SHELF		

322

DETAILED SPECIFICATIONS



	14 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE 304 16 GA. STAINLESS STEEL LEGS		16 GAUGE GALVANIZED LEGS	
LENGTH	PREMIUM	WT. (LBS)	STANDARD	WT. (LBS)	VALUE	WT. (LBS)
48"	SDT4-L7048SBK-L OR R	205	SDT6-L7048SBK-L OR R	195	SDT6-L7048GBK-L OR R	195
60"	SDT4-L7060SBK-L OR R	225	SDT6-L7060SBK-L OR R	215	SDT6-L7060GBK-L OR R	215
72"	SDT4-L7072SBK-L OR R	245	SDT6-L7072SBK-L OR R	230	SDT6-L7072GBK-L OR R	230
84"	SDT4-L7084SBK-L OR R	265	SDT6-L7084SBK-L OR R	250	SDT6-L7084GBK-L OR R	250
96"	SDT4-L7096SBK-L OR R	285	SDT6-L7096SBK-L OR R	270	SDT6-L7096GBK-L OR R	270
108"	SDT4-L70108SBK-L OR R	305	SDT6-L70108SBK-L OR R	285	SDT6-L70108GBK-L OR R	285
120"	SDT4-L70120SBK-L OR R	325	SDT6-L70120SBK-L OR R	305	SDT6-L70120GBK-L OR R	305
144"	SDT4-L70144SBK-L OR R	365	SDT6-L70144SBK-L OR R	345	SDT6-L70144GBK-L OR R	345

MODEL # STRUCTURE

60 = TOTAL WIDTH OF DISHTABLE
L = LANDING DISHTABLE
6 = 16GA WORK SURFACE
SDT = SOILED DISHTABLE

120 = LENGTH
SB = STAINLESS LEGS & BRACING
K = K.D. W/ ADJUSTABLE BRACING
L OR R = LEFT OR RIGHT DISHTABLE

SDT6-L60120SBK-L

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"
John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

Job: _____ Item#_____

PSCF

SECTIONAL RANGE STOCK POT

SPR-1J, SPR-2J, SPR-2J-FB

❑ SPR-1J - Single

❑ SPR-2J - Double (Side to Side)

❑ SPR-2J-FB - Double (Front to Back)

SPR-1J

SPR-2J-FB

The Southbend Stock Pot Range offers uncontested raw power to provide a consistent output for large volume cooking. The valve control system regulates the BTUs to ensure cooking accuracy, whether at a simmer setting or at the maximum BTUs.

Standard Features

- Stainless steel front, sides and plate shelf
- 14 gauge all welded construction
- SPR-1J has three ring cast iron burner (15K, 45K and 60K BTU)
- SPR-2J has (2) three ring cast iron burners (15K, 45K and 60K BTU)
- SPR-2J-FB has (2) cast iron burners (45K BTU)
- (1) Stainless steel pilot tip per burner ring
- Removable, welded steel top grate
- Welded steel 14 gauge drip tray under burners
- Heavy gauge round tube legs with adjustable feet
- 3/4" gas regulator included
- Heavy gauge round tube legs with adjustable feet
- 3/4" gas regulator included
- (1) year limited parts and labor warranty (reference http://www.southbendnc.com/service.html for limited warranty details).

OPTIONS & ACCESSORIES AT ADDITIONAL COST

❑ Gas Shutoff Valve (specify size) ❑ Side Rail Protectors ❑ Wok Pot and Support Ring

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, front rail and sides standard.

Range Top: (1) three ring 120,000 BTU cast iron non-clogging burner for SPR-1J. (2) three ring 120,000 BTU cast iron non-clogging burners for SPR-2J. Heat is controlled by three separate knobs for maximum heat control. (15K BTU, 45K BTU and 60K BTU). Front-to-back models come with (2) 45,000 BTU burners. Center-to-Center measurements between burners not less than 12", side to side or front to back. Removable grates are welded steel and a one-piece tray is provided under burners to catch drippings.

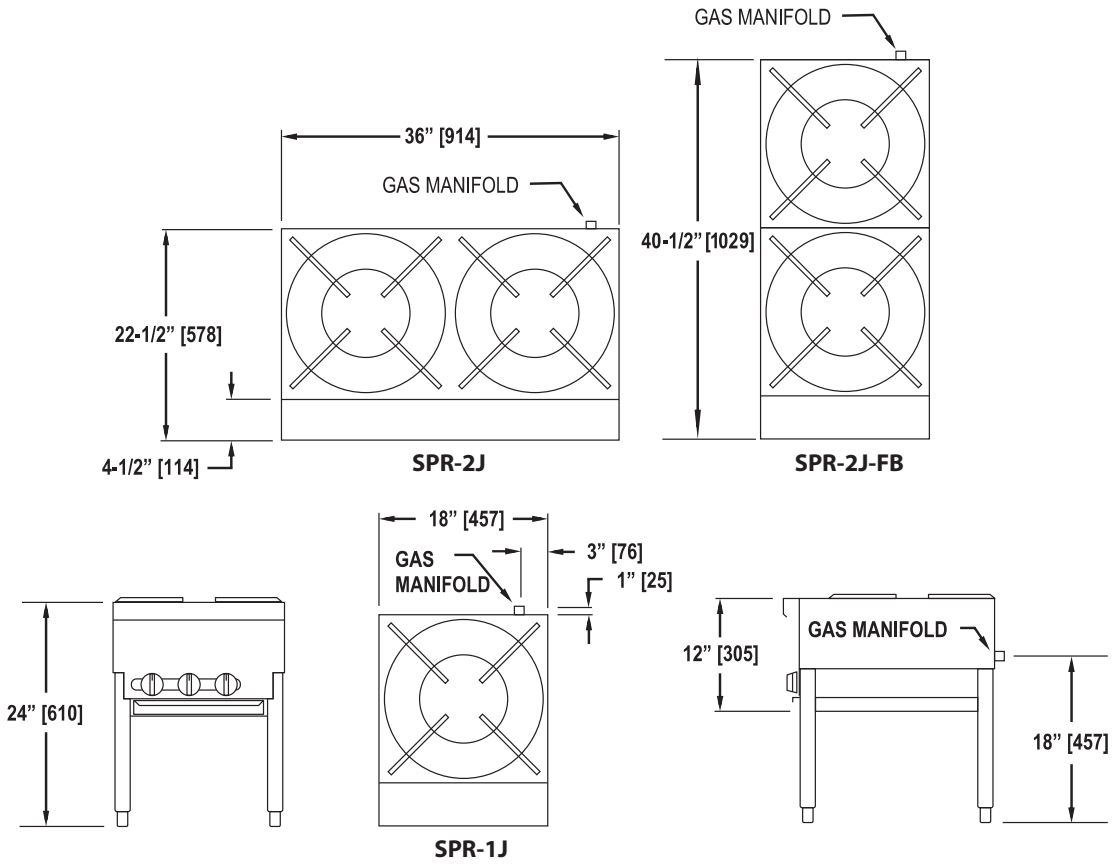
Legs: Heavy gauge round tube legs with adjustable feet

Pressure Regulator: Included

Approval Notes: _____

Models: ☐ **SPR-1J** ☐ **SPR-2J** ☐ **SPR-2J-FB**

PSCF



UTILITY INFORMATION

Model: SPR-1J, SPR-2J, SPR-2J-FB

Gas:

- SPR-1J Total BTU-NAT or LP: 120,000
- SPR-2J Total BTU-NAT or LP: 240,000
- SPR-2J-FB Total BTU-NAT or LP: 90,000
- One 3/4" male connection required for 1J and 2J-FB units
- Two 3/4" male connections required for 2J units
- Required operating pressure:
  Natural Gas 5" W.C.
  Propane Gas 10" W.C.
- 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
- Check local codes for fire and sanitary regulations.

SPECIFICATIONS

Models	Cubic Volume	Crated Weight
SPR-1J	5.6 cu. ft (.16 cu.m.)	90 lbs. (40.8 kg.)
SPR-2J	11.3 cu. ft (.32 cu.m.)	165 lbs. (74.8 kg.)
SPR-2J-FB	10.1 cu. ft (.57 cu.m.)	175 lbs. (79.4 kg.)

MISCELLANEOUS

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
- For installation on combustible floors and adjacent to combustible walls, allow 9" clearance on sides and 6" clearance on rear.
- Install under vented hood
- Check local codes for fire, installation and sanitary regulations.
- Not recommended with use with casters on any model

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.

INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
B-0605-CR

Item No.

This Space for Architect/Engineer Approval

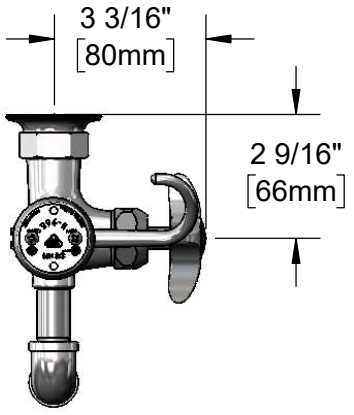
Job Name_____Date_____

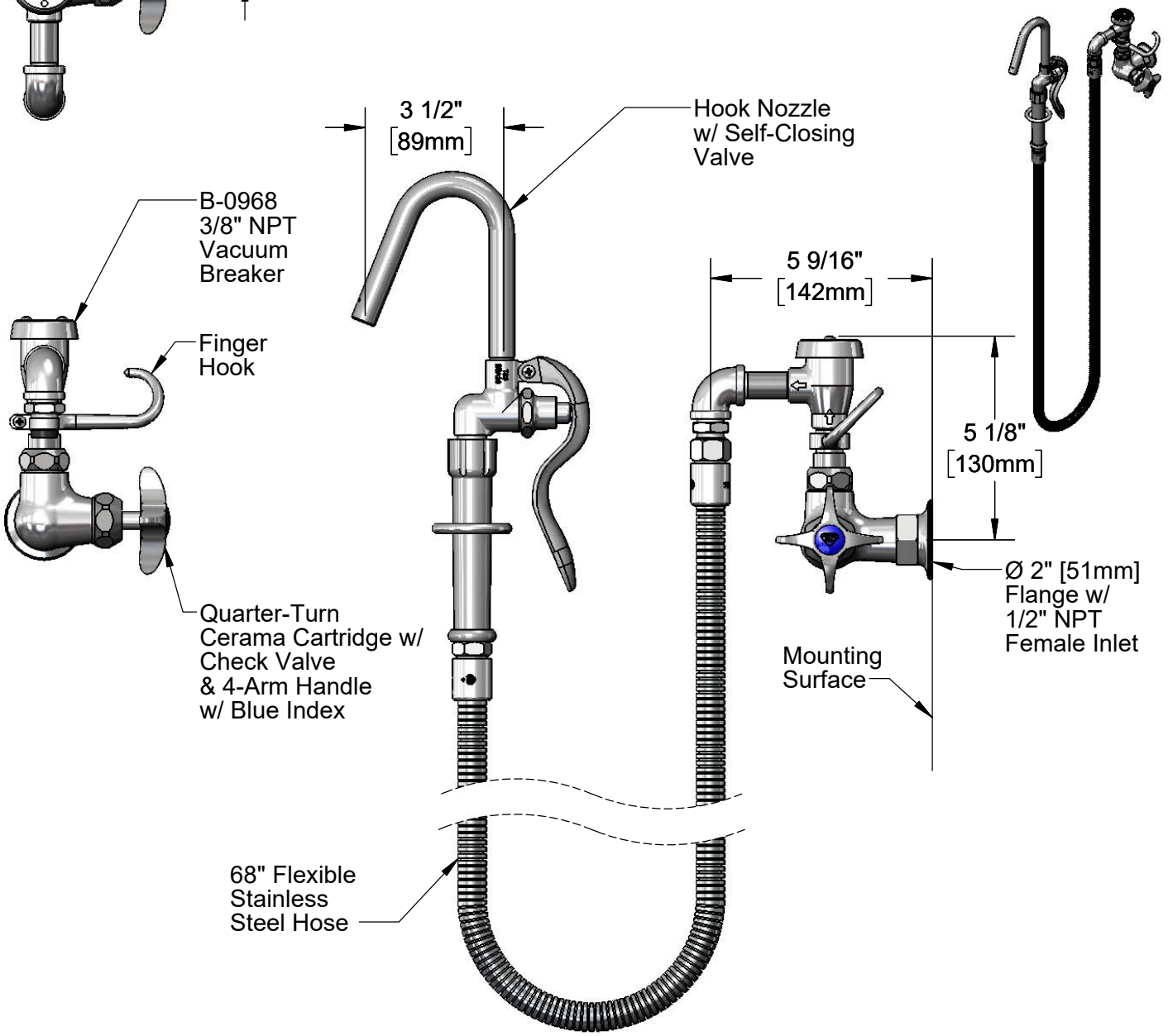
Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____





Product Specifications:
Kettle & Pot Filler Wall Mount Faucet, Quarter-Turn Cerama Cartridge w/ Check Valve, 3/8" NPT Vacuum Breaker, 4-Arm Handle, 68" Flexible Stainless Steel Hose, Hook Nozzle & 1/2" NPT Female Inlet

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ASSE 1001
EPAct 2005 Non-Compliant (PRSV)

Drawn: MRC	Checked: JRM	Approved: JHB	Date: 05/11/18	Scale: 1:4	Sheet: 1 of 2

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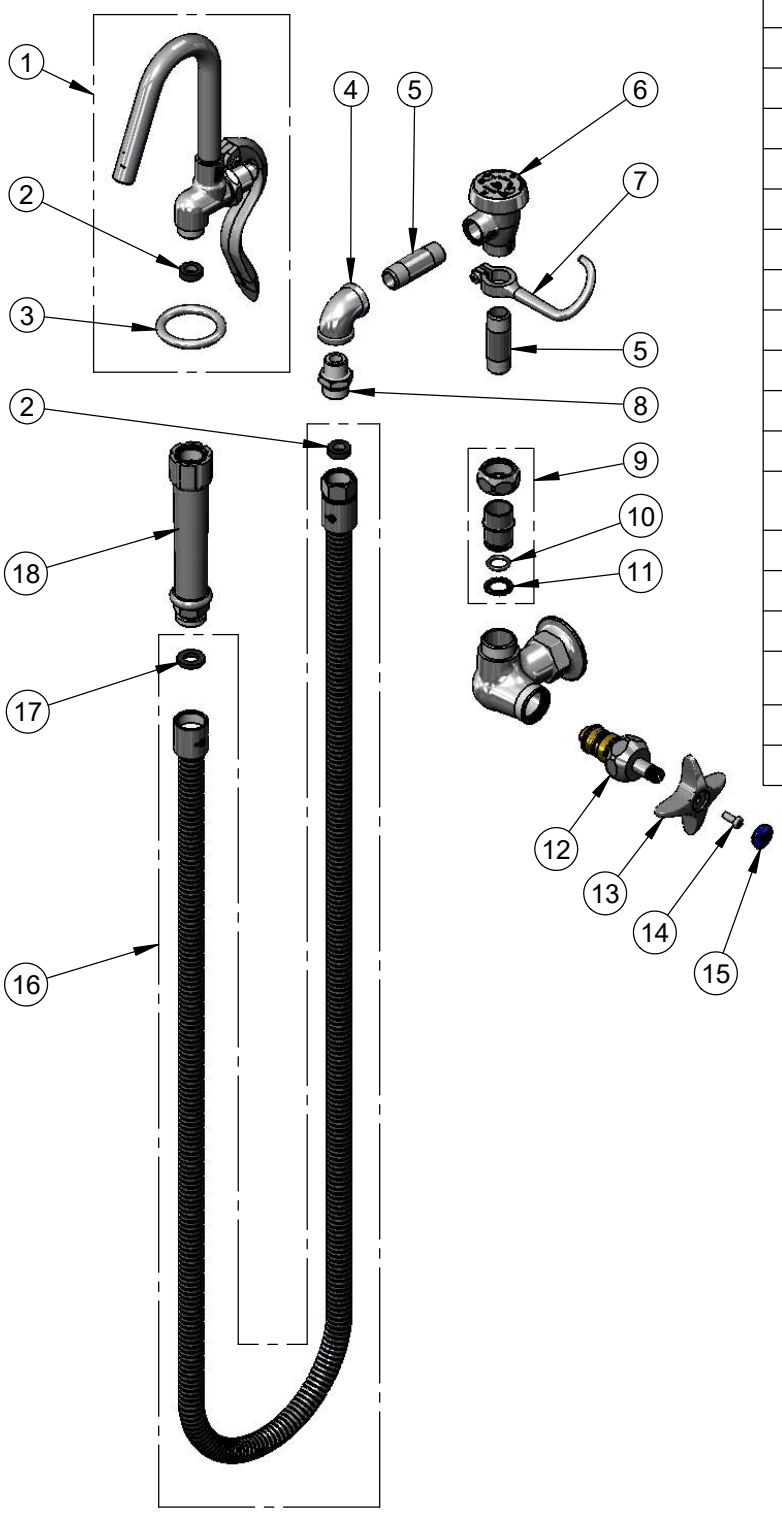

ITEM NO.	SALES NO.	DESCRIPTION
1	002851-40	Hook Nozzle & Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	001355-40	3/8" NPT Elbow
5	000357-40	Nipple, 3/8" NPT x 2"
6	B-0968	3/8" NPT Vacuum Breaker
7	004R	Finger Hook
8	053A	Adapter, 3/8" NPT Male
9	EZ-K	EasyInstall Kit
10	006562-45	O-ring
11	014200-45	Star Washer, Anti-Rotation
12	012394-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, RTC
13	002521-45NS	4-Arm Handle (New Style)
14	000925-45	Lab Handle Screw
15	018506-19NS	Blue Button Index, Press-in
16	B-0068-H2A	68" Flexible Stainless Steel Hose, Less Handle
17	001014-45	Washer, B-0100 Hose Barrel
18	002987-40	Grip Handle

Product Specifications:
Kettle & Pot Filler Wall Mount Faucet, Quarter-Turn Cerama Cartridge w/ Check Valve, 3/8" NPT Vacuum Breaker, 4-Arm Handle, 68" Flexible Stainless Steel Hose, Hook Nozzle & 1/2" NPT Female Inlet

Product Compliance:
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Drawn:	Checked:	Approved:	Date:	Scale:	Sheet:
MRC	JRM	JHB	05/11/18	NTS	2 of 2

GAS

SPECIALTY RANGES - CHINESE RANGES

ICRA-1

Shown with optional casters

MODEL NUMBERS

ICRA-1	ICRA-5
ICRA-2	ICRA-6
ICRA-3	ICRA-7
ICRA-4	ICRA-8

WATER COOLED TOP

- Manually-controlled or automatic Chinese swing faucets available.
- Manual faucet services two woks.
- Automatic faucets are located behind each wok hole.
- Built-in drain system controls the temperature of the stove top.

KNEE LEVEL CONTROLS ON JET BURNERS

- Conveniently located "L" shaped handle adjusts burner, keeping hands free for cooking.

4 BURNER STYLES

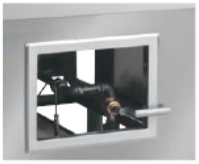
- Jet and ring burner styles are available:
- Anti-clogging 18 tip jet burner with 125,000 BTU (37 KW) output.
- 23 tip jet burner has a 125,000 BTU (37 KW) output.
- 32 tip jet burner with 160,000 BTU (47 KW) output requires a 20" (508 mm) minimum hole.
- Three-ring burner has a total output of 110,000 BTU (32 KW) and requires a 16" (406 mm) minimum hole.
  - Two adjustable gas valves for inner and outer rings.
- All burners have continuous pilots for instant ignition.

EXTERIOR FEATURES

- Stainless steel front, sides, top, high backsplash and pipe rack.
- Large 7" (178 mm) stainless steel landing ledge.
- Models available with 1 to 8 wok holes.
- Many wok hole sizes are available: 13", 14", 16" 18", 20", 22" and 24" (330, 356, 406, 457, 508, 559 and 610 mm).
- Welded and finished seams for a professional look.
- 12-3/4" (324 mm) heavy duty legs have adjustable feet.
- Many options and accessories are available.
- One year parts and labor warranty.

Water cooled top and built-in drain system help control stove top temperature.

Jet burners are available in 18, 23 and 32 tip styles.



Knee level "L" shaped handle on jet burners conveniently adjusts gas keeping hands free for cooking.

3-ring burner has two adjustable gas valves for inner and outer rings.

IMPERIAL

1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | imperialrange.com | imperialsales@imperialrange.com

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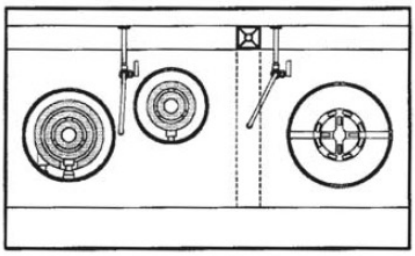
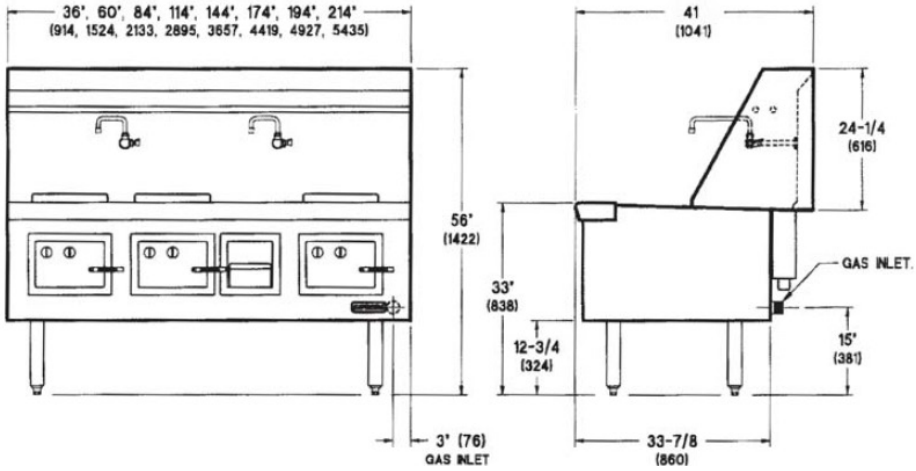
GAS

SPECIALTY RANGES - CHINESE RANGES





MODEL	MAX WIDTH	NUMBER OF BURNERS	SHIP WEIGHT KG	SHIP WEIGHT LBS
ICRA-1	36" (914 MM)	1	136	300
ICRA-2	60" (1524 MM)	2	249	550
ICRA-3	84" (2134 MM)	3	362	800
ICRA-4	114" (2896 MM)	4	478	1055
ICRA-5	142" (3607 MM)	5	634	1400
ICRA-6	174" (4420 MM)	6	747	1650
ICRA-7	194" (4928 MM)	7	905	2000
ICRA-8	214" (5436 MM)	8	1019	2250

NOTES

Specify location of gas inlet - left or right rear.
Specify Drain Outlet - left rear, right rear or front drain. (Drain is usually on the opposite side of the gas inlet.)
Plumbing: All outlets should be roughed in low - 8" (203) from the walls or from the floor.
Total length: Total of all cylinder diameters + total space between holes, and right and left edge. Allow 6" (152) for each space and 14" (356) for front Drain Basket.

MODEL	DIMENSIONS	CRATED DIMENSIONS
ICRA-1	36"W X 41"D X 33"H* (914 X 1041 X 838 MM)	40"W X 47½"D X 38½"H (1016 X 1206 X 978 MM)
ICRA-2	60"W X 41"D X 33"H* (1524 X 1041 X 838 MM)	65"W X 42"D X 37"H (1652 X 1067 X 585 MM)
ICRA-3	84"W X 41"D X 33"H* (2134 X 1041 X 838 MM)	89"W X 42"D X 37"H (2261 X 1067 X 585 MM)
ICRA-4	114"W X 41"D X 33"H* (2896 X 1041 X 838 MM)	119"W X 42"D X 37"H (3023 X 1067 X 585 MM)
ICRA-5	142"W X 41"D X 33"H* (3607 X 1041 X 838 MM)	Ships in two pieces. Contact factory for dimensions.
ICRA-6	174"W X 41"D X 33"H* (4420 X 1041 X 838 MM)	Ships in two pieces. Contact factory for dimensions.
ICRA-7	194"W X 41"D X 33"H* (4928 X 1041 X 838 MM)	Ships in two pieces. Contact factory for dimensions.
ICRA-8	214"W X 41"D X 33"H* (5436 X 1041 X 838 MM)	Ships in two pieces. Contact factory for dimensions.

MANIFOLD PRESSURE

NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	3/4"

Specify type of gas and elevation, if over 2,000 ft.

OPTIONS AND ACCESSORIES

- Hole sizes available at no additional cost:
  13" (330 mm), 14" (356 mm), 16" (406 mm), 18" (457 mm), 20" (508 mm), 22" (559), and 24" (610 mm)
- Wok Hole Adapter to reduce diameter of hole, specify hole dimensions
- Special depth available
- The following 3 Burners are available at no additional cost. Specify type of burners for each cylinder.
  1. Three-ring Burner, 16" (406) hole minimum, 110,000 BTU (32 KW)
  2. 23-Tip Jet Burner, 125,000 (BTU (37 KW)
  3. Anti-clogging 18-Tip Jet Burner, 125,000 BTU (37 KW)
- 32-Tip Jet Burner, 20" (508) hole minimum, 160,000 BTU (47 KW) (Additional charge)
- Heavy duty manually controlled chinese swing faucet will service two woks. Automatic faucets are located behind each cylinder.
- Extra manual faucet.
- Stainless Steel Burner Covers
- Front Drain Basket for one or two burner models.
- Rear Drain is standard for ICRA-1 and ICRA-2
- Stainless Steel Side Splash Extensions
- Hong Kong style
- Oil Holes 8½" (216 mm)
- Extra 6 Pan Stainless Steel Sauce Pan, 9 Pan Stainless Steel Sauce Pan and 12 Pan Stainless Steel Sauce Pan
- Water Wash System for Stainless Steel Back splash
- Chrome Legs, set of 4, 6 and 8
- Casters, set of 4, 6 and 8

CLEARANCE REQUIREMENTS

For use only on non-combustible floors with legs or casters; or 2 1/4" (57 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible side and rear walls. Provide 6" (152mm) minimum clearance from combustible side walls and 0" from combustible wall at rear.

MADE IN USA

IMPERIAL
1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | imperialrange.com | imperialsales@imperialrange.com

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Datasheet

iVario® Pro XL with base

Capacity
> Usable capacity: 40 gal
> 906 ½ sq. in., 6.35 sq. ft frying area

Manual mode
> Boil: 85°F – boiling temperature
> Pan-fry: 85°F – 480°F
> Deep-fry: 85°F – 355°F

iVario
The iVario is one of the world's most cutting-edge appliances when it comes to maximizing productivity, flexibility and ease of use when searing, deep-frying, boiling, or pressure cooking, so it replaces nearly all other conventional appliances. Its one-of-a-kind heating technology offers unparalleled precision and performance, and with proactive support from its intelligent cooking assistants, you'll get exceptional results every time, without the hassle of constantly supervising the process. It works up to four times faster than conventional appliances, while using up to 40% less energy and all while saving space, so it pays for itself in just a few months.

Intelligent assistant

iVarioBoost iCookingSuite iZoneControl

iVarioBoost
iVarioBoost is our patented heating technology using ceramic elements that are attached to the heat-conductive, scratch resistant pan base.
This means that the iVario heats up the pan base evenly to 392°F (200 °C) in just 3 minutes and reduces the temperature quickly if required.
The iVario also has plenty of reserve power, so it can rapidly compensate for sudden temperature changes when large amounts of food or liquid are added at once. What does that mean for you? Exceptional performance. The device delivers great results and boosts productivity by as much as fourfold, while reducing cooking losses by 17% and energy consumption by 40%.

iCookingSuite
The iCookingSuite is your iVario's intelligent cooking assistant - it makes operating the system easy, and offers you the best possible assistance when cooking. Intelligent sensors in the pan base automatically detect load quantities, piece sizes, and food condition, and adjust the cooking path continuously in response. Whenever there's something you need to do, the iCookingSuite immediately notifies you. For you, this means maximum safety and a high quality standard. And you also save on time, effort, raw ingredients, and energy in the process.

iZoneControl
iZoneControl allows you to divide the pan base into individual heating zones and operate them at different temperatures or cooking paths. Zones that are not in use are not heated. So you can create up to four mini-iVarios from one large iVario. Just specify the results you want and start the cooking path for the zones you're using. You'll save time and enjoy great flexibility while always having an eye on everything.

Programming mode
With the program management function, manual programs can be set intuitively and intelligent cooking paths can be saved with their individual settings and managed with optimal overview.

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Unit description and functions

Intelligent functions

> Intelligent energy and temperature management with high power reserves and precise heat distribution over the entire pan surface
> Intelligent cooking path control for automatic adjustment of the cooking process to the defined desired result, e.g. browning and cooking level, to ensure that the desired result is achieved reliably and efficiently, regardless of the operator, size of the food being cooked and the feed volume
> Intelligent, automatic removal of boiling and deep-frying baskets for perfect cooking results, optimal ergonomics and efficient use of resources
> Precise monitoring and calculation down to the exact second so that optimal cooking results can be reproduced
> Changes to intelligent cooking paths or switching from intelligent cooking to à la carte mode for maximum flexibility
> Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps via drag-and-drop
> Easy transfer of the programs to other cooking systems via secure Cloud connection with ConnectedCooking or via USB stick
> Self-learning operation, which adapts to the usage behavior, such as intelligent sorting of frequently used recipes
> Automatic resumption and optimal ending of a cooking process despite power failures

Cooking functions

> Core temperature probe with 6 measuring points, magnetic core temperature probe holder and ergonomic handle, as well as automatic error correction in the event of incorrect readings
> Automatic water filling, accurate to the exact quart (unit can be set in liters or gallons)
> Cooking or cleaning water is drained directly through the integrated pan drain (without tilting, without a front floor trough)
> Pan is controlled via an electric motor, controlled via the display
> Fast-reaction, scratch resistant, high-performance pan base
> Integrated hand shower with automatic retraction; spray and jet modes
> Delta-T cooking for extremely gentle preparation with minimal cooking losses
> Digital temperature displays that can be set in °C or °F, target and actual value display
> 24 hour real-time clock with automatic summer/winter time switching when connected with ConnectedCooking
> Adjustable language display
> Digital timer 0-24 hrs. with continuous mode, optional hours/minutes or minutes/seconds settings.
> 24-hour real-time clock
> Free hotline for technical and application questions (ChefLine)

Pressure cooking (optional)

> The pressure cooking option can be used to prepare a wide variety of dishes even more quickly, yet still gently. Uniform, optimal pressure levels are assured using iVario technology, which preserves the cellular structure of the food while cooking up-to 35% faster. This is a reliable and low maintenance system. Maximum pressure: 4.4 PSI.

Networking

> Integrated WiFi interface for wireless connection to the cloud-based networking solution ConnectedCooking (depending on country-specific regulations)
> Integrated Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
> Integrated USB interface for local data exchange
> Central device management, recipe, shopping basket and program management, HACCP data management, maintenance management through ConnectedCooking

Occupational and operating safety

> Cooking or cleaning water is drained directly through the integrated pan drain (without tilting, without floor drain)
> Operating and warning display, e.g. hot oil for deep-frying
> Electronic safety temperature limiter
> Contact temperature of the pan exterior max. 163°F (73°C)
> HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
> Cooking system approved for unsupervised operation (e.g. overnight cooking)
> Integrated on-screen display lock to prevent accidental operation
> Motorized pan lifting offers additional safety

Installation, maintenance and environment

> Rear in-direct floor drain with air gap is required, and should be supplied in alignment with local code.

> Cold water connection (incl. water supply hose 59 in)
> Professional installation by RATIONAL-certified technicians recommended (not included)
> Stand with adjustable plastic or stainless steel feet, casters, for base installation or electrically height-adjustable (up to 8 in) for optimal working conditions at all times (optional)
> Water softener optional
> No front floor trough required
> Class IPX 5 protection against splashing and spraying water
> Adaptation to height above sea level
> Service diagnostic system with automatic messages, self test function for actively testing cooking system functions
> Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
> Regular maintenance is recommended. Maintenance according to manufacturer recommendations available from RATIONAL service partners

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> 2-year RATIONAL warranty* (incl. parts and labor)
> Energy efficiency tested in accordance with DIN 18873 and consumption values published in HKICert database (https://grosskuechen.cert.hki-online.de/en)
> * Terms and conditions apply, see manufacturer warranty statement (https://www.rational-online.com/o/media/pictures_from_subsidaries/en_sg_1/en_us__news_1/RATIONAL_USA_WARRANTY_June_2019.pdf)

Operation

> 10.1" TFT color display and high-resolution, capacitive touchscreen with self-explanatory symbols for simple, intuitive operation using touch gestures
> Central dial with Push function for intuitive selection and confirmation of entries
> Acoustic prompts and visual messages when user action is required
> Application and operating manual can be called up on the unit display depending on the action
> The height-adjustable base (optional) is operated easily via the display
> User interface and help function can be set to over 44 languages
> Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
> Comprehensive search function with the search assistant in all help topics
> Display of help topics with reference to content and direct launch of application examples from the help
> Easy selection of cooking paths via cooking processes
> Easy multi-step programming of manual cooking parameters using modular principle with drag-and-drop function
> Cockpit function to display information on the progress of a cooking path
> Function for personalized control of user profiles and access rights to prevent operator errors

Cleaning and care

> Stainless steel interior and exterior
> Hygienic setup with an existing curb for easy, safe cleaning when installed on a base (optional)
> Joint-free easy to clean pan with rounded edges (NSF approved)
> Easily cleanable glass and stainless steel surfaces, as well as IPX 5-class protection against splashing and spraying water

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Technical specifications

Notes
Observe all local and country-specific standards and regulations regarding the installation and operation of commercial cooking appliances. (IEC364 or country-specific version of IEC364)

Dimensions and capacity with base

Usable volume	40 gal
Internal pan size [WxDxH]	40 in x 22 in x 11 in
Pan surface	906 in^2
Maximum level for deep-frying	11.87 gal
Width	54 in
Depth	35 in
Net weight	564 lb
Gross weight	653 lb
Net weight pressure version	624 lb
Gross weight pressure version	718 lb
Sound emission	≤70 dBA

Electrical information

Voltages (50/60hz)	Power	Running amps	Circuit breaker **	Cable size**
3ph 208V	34 kW	96 A	125 A	2 AWG
3ph 240V	37 kW	88 A	125 A	2 AWG
3ph 440V	38 kW	50 A	70 A	6 AWG
3ph 480V	44 kW	53 A	70 A	6 AWG

** The specified values apply for a maximum cable length of 78 3/4 in. Adapt the values to your cable length accordingly.

Connection conditions exhaust air

	Recommended exhaust air output* (air volume required device free in the room)	Latent heat load	Sensible heat emission
3ph 208V	1,111 ft^3/min	8,602 W	1,071 W
3ph 240V	1,210 ft^3/min	9,361 W	1,166 W
3ph 440V	1,242 ft^3/min	9,614 W	1,197 W
3ph 480V	1,438 ft^3/min	11,132 W	1,386 W

* During normal operation in accordance with VDI 2052. Application mix 60% boiling, 38% pan-frying, 2% deep-frying. If system usage will deviate from this, consult RATIONAL before designing ventilation system.

Connection conditions water

Water supply	¾“ GHT
Water pressure (flow pressure)	22 – 87 PSI
Water drain (outer diameter)	2 in

Minimum distances at installation

	Left	Behind	Right
Default	2 in	0	0**
To heat sources	14 in	20 in	20 in
To open flames	20 in	20 in	20 in
To open water sources when used as a deep-fryer	35 in	35 in	35 in

** With the lockable control panel option, a minimum distance of 20 mm must be maintained on the right side.

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Options

> Pressure cooking (available from 2021 onward - not to be combined with base with casters)
> Base with plastic feet
> Base with stainless-steel feet
> Base with casters (not to be combined with pressure cooking)
> Base with height-adjustable feet
> Rear panel
> Storage cabinet
> Locked deep-fry mode (can be unlocked)
> 400V units on request
> Without WiFi module
> Lockable control panel

Approvals

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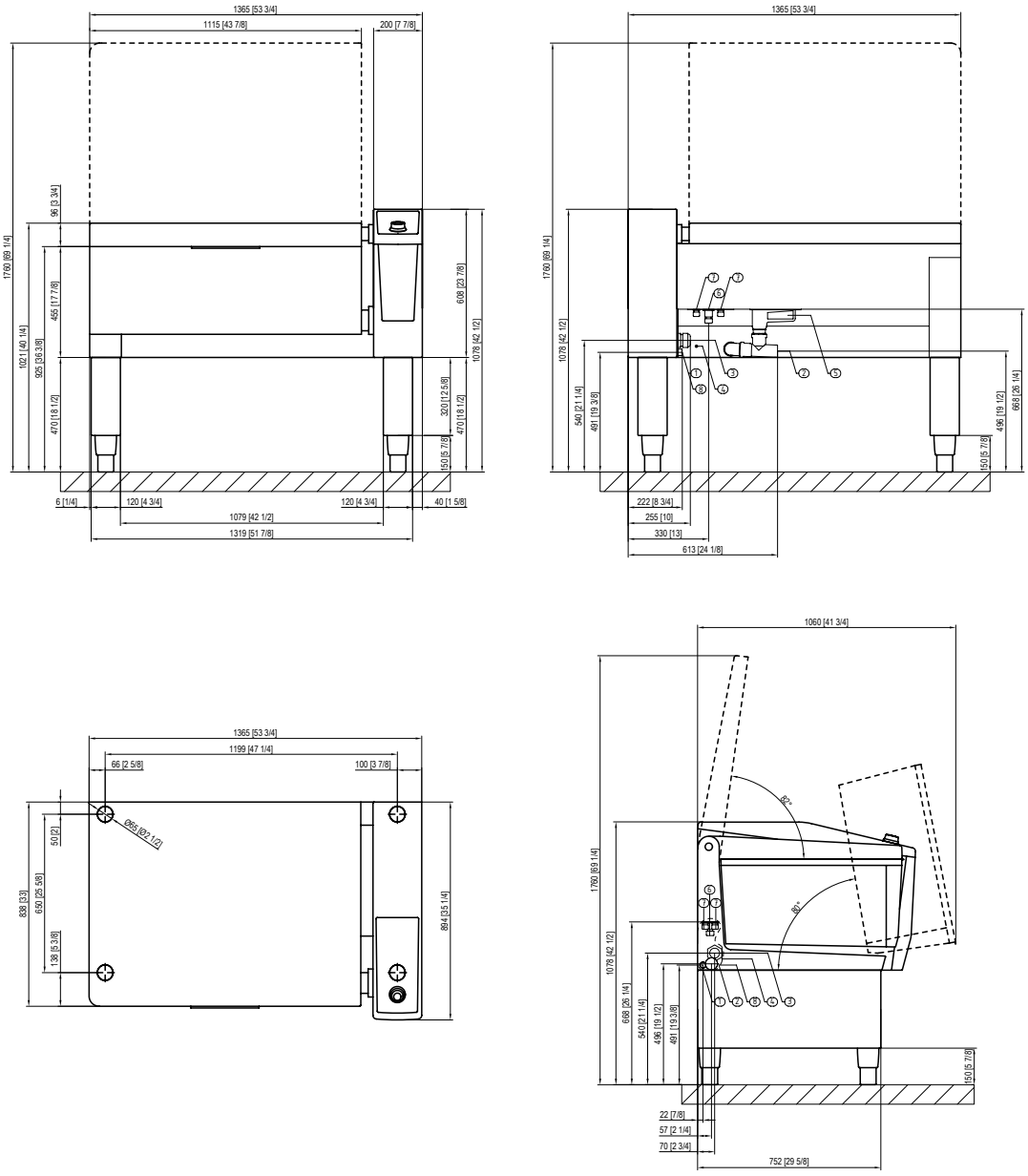
RATIONAL iVario Pro XL with base

Accessories

> 60.73.586 Perforated scoop Model 2-XS, 2-S, L, XL
> 60.73.348 Solid scoop Model 2-XS, 2-S, L, XL
> 60.75.129 Arm for automatic raising/lowering Model XL
> 60.74.983 Boiling basket Model L, XL (Recommended quantity 2 pc for Model L, 3 pc for Model XL)
> 60.75.391 Frying basket Model L, XL (Recommended quantity 2 pc for Model L, 3 pc for Model XL)
> 60.74.908 Strainer Model XL
> 60.74.663 Pan base rack Model 2-S, L, XL (Recommended quantity 1 pc per pan for Model 2-S, 2 pc for Model L, 3 pc for Model XL)
> 60.70.107 VarioMobil® 2/1 GN Model L, XL
> 60.73.612 Basket cart Model 2-XS, 2-S, L, XL
> 60.72.905 Floor anchoring kit Model L, XL
> 60.73.920 Masterkit cleaning
> 60.71.643 Spatula 25 Model 2-XS, 2-S, L, XL
> 60.77.042 Spatula 33 Model 2-XS, 2-S, L, XL

Datenblatt, Version 31 - 12/20/2022 9:21 AM - We reserve the right to make technical changes.

Technical drawings



1	Water supply cold	5	Safety overflow (no connection)
2	Drain	6	Ethernet interface (option)
3	Electrical connection	7	Connections for options
4	Equipotential bonding		

Planner	RATIONAL USA Inc.
	1701 Golf Road, Suite C-120, Commercium Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: info@rational-online.com Visit us on the internet: www.rational-online.com

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Wood Stone

MT. ST. HELENS
SOLID FUEL CHARBROILER
26 SERIES

Job Name	
Model	WS-SFB-5426
Item#	

Optional Skewer (Satay) Rack, Shelves and Sauce Pan Racks shown.

The 26" deep Mt. St. Helens Charbroiler features a "heat-sink" style firebox cast from our dense, durable high-temperature ceramic. The firebox is designed to store and radiate heat evenly. The grill is comprised of eight 6" x 16" sliding cast iron grates which rest on our unique warp-resistant, stainless steel frame system. The entire grill frame slides toward the front or back of the unit to facilitate easy fire access. A blazing fire along the rear of the firebox will produce coals, which when pulled forward, will keep the entire firebox saturated with heat. An experienced solid fuel grill operator will be impressed by the even heat delivery and fuel-saving design of the Mt. St. Helens. The insulated firebox is mounted on top of a stainless steel wood storage cabinet. The unit comes standard on four heavy-duty, swiveling casters (front two with locking brakes). A Particle Shovel, T-Style Brass-Bristled Brush and Grate Tool are included with the charbroiler.

The unit arrives completely assembled, ETL Listed, ready to install and is made in the USA. Information about tools and accessories can be found online at: woodstone-corp.com.

FEATURES

- Durable Ceramic Firebox Construction
- Reduced Fuel Consumption
- Countertop Option Available
- Solid Fuel
- Optional Broiler Shelf and Skewer (Satay) Rack Available to Increase Versatility
- Optional Shelves and Sauce Pan Racks Available
- Optional Searing Plate Available

Optional Broiler Shelf, Skewer (Satay) Rack, Shelves and Sauce Pan Racks shown.

Intertek

Intertek ANSI/NSF 4

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Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
info@woodstone-corp.com
woodstone-corp.com

REVISED: SPRING 2017

An ongoing program of product improvement may require us to change specifications without notice.

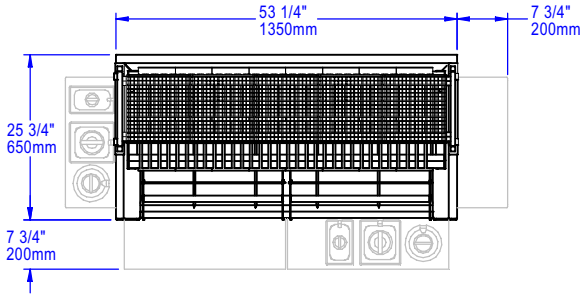
Wood Stone

⚠ WARNING Cancer and Reproductive Harm - www.P65Warnings.ca.gov

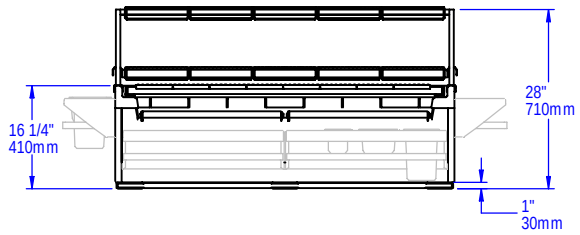
MT. ST. HELENS
SOLID FUEL CHARBROILER • 26 SERIES • WS-SFB-5426

Note: Drawings shown with optional Broiler Shelf, Skewer (Satay) Rack, Shelves and Sauce Pan Racks.
Shelves and Sauce Pan Racks that mount on the sides of the unit are a standard size for ALL models (20.75" x 8"). Front Shelf and Sauce Pan Racks sizes vary depending on model.

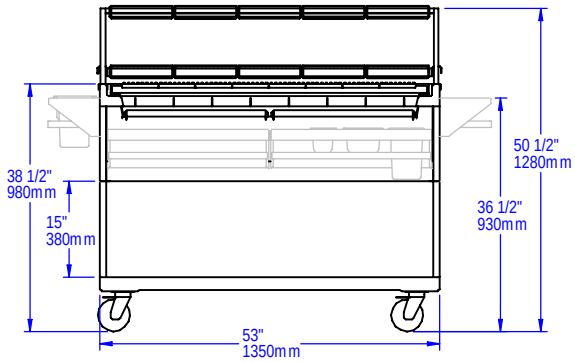
PLAN VIEW



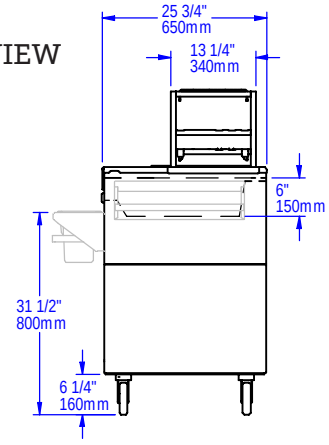
FRONT VIEW • COUNTERTOP MODEL (-CT)



FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS		VENTING INFORMATION
GAS N/A	ELECTRICAL N/A	The WS-SFB-5426 must be vented using a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The charbroiler must be vented as a solid fuel appliance, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Ship Weight: 1,100 lbs / 500 kg

Intertek

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REVISED: SPRING 2017

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Wood Stone

SOLID FUEL ACCESSORIES

Wood Stone

F. COAL GRATES RP-GRATE-CL-SET

Two replacement Coal Grates, sold as a set, for Fire Deck Series coal ovens. Both 15-3/4" x 7-3/4" grates must be replaced at the same time.

G. DOUBLE COMPARTMENT ASH DOLLY

WS-TL-AD

The Wood Stone Double Compartment Ash Dolly is an efficient and safe means to store and transport the ash that needs to be removed from the oven each morning. It has two compartment sleeves for ash storage. After the first sleeve has been filled, the second sleeve should be filled. By the time the second sleeve has been filled, the first will have had time to cool and should be safe to dump. By separating the ash into two compartments, it is easier to control the disposal of leftover ash in a safe manner.

Caution is necessary to prevent any live coals mixed in with the ash from being dumped into an area or container with combustibles. Retain ashes in the closed container until all the cinders have thoroughly cooled. Ashes can then be disposed of safely.

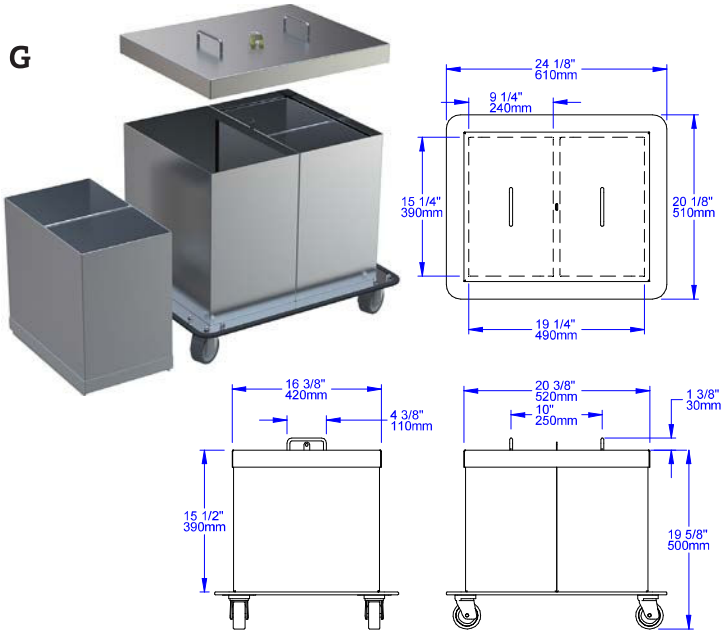
The unit comes with a lock eye and a brass security lock with two keys. The unit is made of 16-gauge stainless steel with a non-marking perimeter bumper edge. It has four non-marking, fully revolving low profile casters.

H. WOOD HANDLING CART WS-TL-WHC

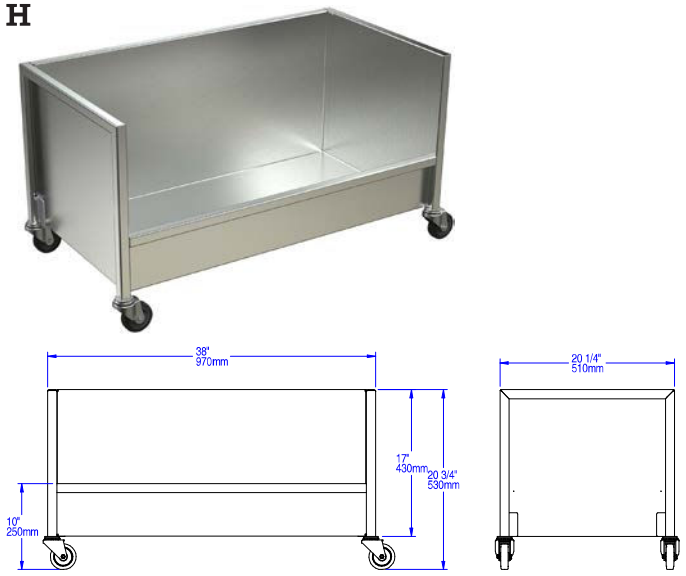
Wood Stone's stainless steel Wood Handling Cart is designed to address the day-to-day issues of transporting fuel from the main wood storage area to the solid fuel appliance. The 6.5-cubic-foot capacity cart is constructed from 14-gauge stainless steel. The cart is designed to hold 18-inch logs and to contain the accompanying bark chips and sawdust. It rolls easily over thresholds and carpeting on durable, 3 x 7/8", fully revolving, non-marking casters. This piece is built for a lifetime of reliable use.

F

G



H



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Wood Stone

SPEC SHEET

"ST6R1.5-SBW" STAINLESS STEEL TOP WORK TABLES

16GA Top w/1.5" Riser - Stainless Steel Legs & Fixed Bracing

FEATURES:

- 16GA Stainless Steel Top
- Type 300 Stainless Steel With #4 Polish, Satin Finish
- Top Is Sound Deadened
- Reinforced With 1"x2" Channel Running Length Of Table
- 1-1/2" Stallion Edge On Front And 1-1/2" Backsplash On Rear With Side Edges 90 Degree Bend Down For Table Line-Up
- Stainless Steel Base With Fixed Bracing
- Adjustable Bullet Feet
- Ships Welded

SPECIFICATIONS:

- Top: Stainless Steel Tops Are TIG Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Top: 16GA, Type 300 Stainless Steel With #4 Polish, Satin Finish
- Bracing: 1-1/4" Round O.D. , 18GA Tubular Stainless Steel
- Legs: 1-5/8" Round O.D. , 16GA Tubular Stainless Steel
- Gussets: Stainless Steel
- Feet: 1" Adjustable Stainless Steel Bullet Feet

CERTIFICATIONS:

ST6R1.5-3048SBW

ACCESSORIES

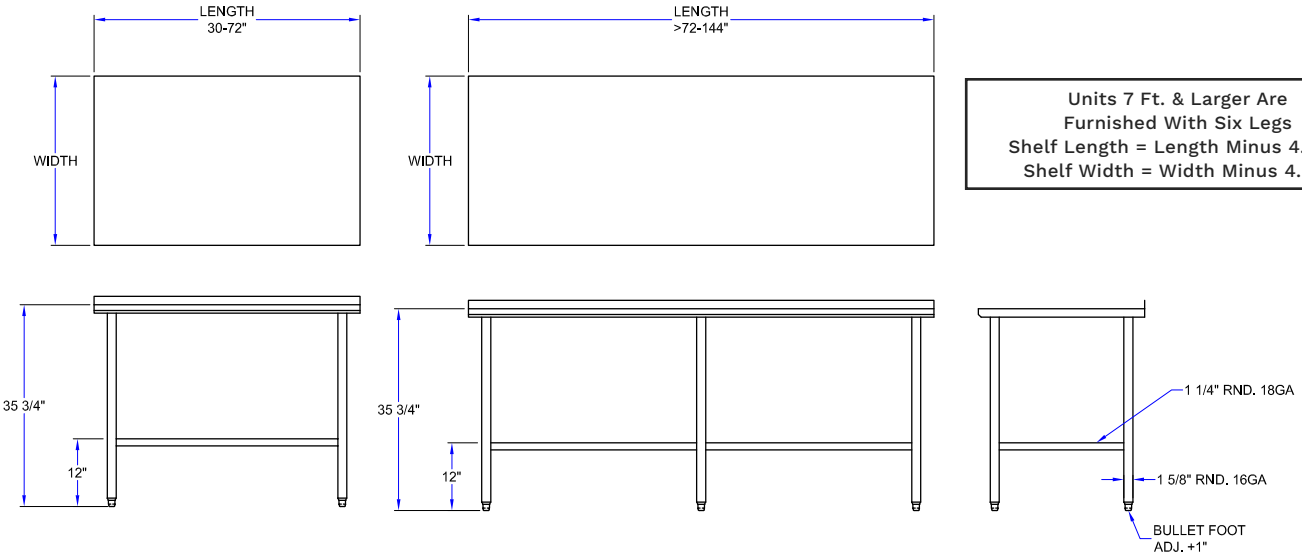
DESCRIPTION
Drawer
Drawer Lock
Casters
Overshelves
Sinks
Pot Rack

"ST6R1.5-SBW" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP
24"	ST6R1.5-2424SBW	38	1000	ST6R1.5-3024SBW	42	1000	ST6R1.5-3624SBW	48	1000
30"	ST6R1.5-2430SBW	42	1000	ST6R1.5-3030SBW	47	1000	ST6R1.5-3630SBW	54	1000
36"	ST6R1.5-2436SBW	47	1000	ST6R1.5-3036SBW	52	1000	ST6R1.5-3636SBW	59	1000
48"	ST6R1.5-2448SBW	56	1000	ST6R1.5-3048SBW	62	1000	ST6R1.5-3648SBW	70	1000
60"	ST6R1.5-2460SBW	64	680	ST6R1.5-3060SBW	72	680	ST6R1.5-3660SBW	80	680
72"	ST6R1.5-2472SBW	73	440	ST6R1.5-3072SBW	81	440	ST6R1.5-3672SBW	91	440
84"	ST6R1.5-2484SBW	90	1500	ST6R1.5-3084SBW	101	1500	ST6R1.5-3684SBW	114	1500
96"	ST6R1.5-2496SBW	98	1500	ST6R1.5-3096SBW	110	1500	ST6R1.5-3696SBW	126	1500
108"	ST6R1.5-24108SBW	106	1500	ST6R1.5-30108SBW	119	1500	ST6R1.5-36108SBW	136	1500
120"	ST6R1.5-24120SBW	115	1250	ST6R1.5-30120SBW	129	1250	ST6R1.5-36120SBW	147	1250
132"	ST6R1.5-24132SBW	124	1000	ST6R1.5-30132SBW	139	1000	ST6R1.5-36132SBW	158	1000
144"	ST6R1.5-24144SBW	134	750	ST6R1.5-30144SBW	150	750	ST6R1.5-36144SBW	171	750

OVERALL WEIGHT (WT) AND MAX WEIGHT CAPACITY (WT CAP) ARE IN POUNDS (LBS). MAX WEIGHT CAPACITY EVENLY DISTRIBUTED.
ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



Units 7 Ft. & Larger Are
Furnished With Six Legs
Shelf Length = Length Minus 4.875"
Shelf Width = Width Minus 4.25"

MODEL # STRUCTURE

1.5 = Ht. Of Riser w/Turndown
R = Top w/Riser
6 = 16GA Work Surface
ST = Stainless Steel Top

24 = Width Of Work Surface
30 = Length Of Work Surface
SB = Stainless Legs & Bracing
K = Ships Welded

ST6R1.5-2430SBW

"ST6R1.5-SBW" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP
24"	**ST6R1.5-2424SBW**	38	1000	**ST6R1.5-3024SBW**	42	1000	**ST6R1.5-3624SBW**	48	1000
30"	**ST6R1.5-2430SBW**	42	1000	**ST6R1.5-3030SBW**	47	1000	**ST6R1.5-3630SBW**	54	1000
36"	**ST6R1.5-2436SBW**	47	1000	**ST6R1.5-3036SBW**	52	1000	**ST6R1.5-3636SBW**	59	1000
48"	**ST6R1.5-2448SBW**	56	1000	**ST6R1.5-3048SBW**	62	1000	**ST6R1.5-3648SBW**	70	1000
60"	**ST6R1.5-2460SBW**	64	680	**ST6R1.5-3060SBW**	72	680	**ST6R1.5-3660SBW**	80	680
72"	**ST6R1.5-2472SBW**	73	440	**ST6R1.5-3072SBW**	81	440	**ST6R1.5-3672SBW**	91	440
84"	**ST6R1.5-2484SBW**	90	1500	**ST6R1.5-3084SBW**	101	1500	**ST6R1.5-3684SBW**	114	1500
96"	**ST6R1.5-2496SBW**	98	1500	**ST6R1.5-3096SBW**	110	1500	**ST6R1.5-3696SBW**	126	1500
108"	**ST6R1.5-24108SBW**	106	1500	**ST6R1.5-30108SBW**	119	1500	**ST6R1.5-36108SBW**	136	1500
120"	**ST6R1.5-24120SBW**	115	1250	**ST6R1.5-30120SBW**	129	1250	**ST6R1.5-36120SBW**	147	1250
132"	**ST6R1.5-24132SBW**	124	1000	**ST6R1.5-30132SBW**	139	1000	**ST6R1.5-36132SBW**	158	1000
144"	**ST6R1.5-24144SBW**	134	750	**ST6R1.5-30144SBW**	150	750	**ST6R1.5-36144SBW**	171	750

OVERALL WEIGHT (WT) AND MAX WEIGHT CAPACITY (WT CAP) ARE IN POUNDS (LBS). MAX WEIGHT CAPACITY EVENLY DISTRIBUTED.
ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DESIGNER LINE UNDERCOUNTER REFRIGERATOR

Model: D48N-U-D

Natural Refrigerant R-290 Model

Designer Line

48” Undercounter Refrigerator with Drawers

Stainless steel front, top, end panels and interior, aluminum back.

Project Name:	
Model Specified:	
Location:	
Item No:	**Quantity:**
AIA #:	**SIS #:**

Standard Model Features

REFRIGERATION SYSTEM

- Performance rated refrigeration system
- Natural, environmentally safe, high efficiency R-290 refrigerant[1]
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, back mounted compressor

CABINET ARCHITECTURE

- 2” non-CFC polyurethane foam insulation
- Smooth, polished chrome drawer handles
- Stainless steel roll out drawers
- Magnetic snap in Santoprene™ drawer gaskets
- Completely enclosed, vented and removable case back
- 1 ⅜” diameter plate casters (factory installed)

MODEL FEATURES

- Electronic control, off cycle defrost
- 2” high, bottom mounted front breather air divider

[1] R-290 refrigerant meets all federal and state regulatory requirements.

Options and Accessories

(upcharge and lead times may apply)

Stainless steel back	Drawer locks
	Special electrical requirements (consult factory)

Consult factory for other model configurations, options and accessories.

Continental® Refrigerator

WARRANTY 6 Year Parts & Labor 7 Year Compressor

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cubic feet)	13.4 (379 cu l)
Width, Overall (inches)	48 (1219 mm)
Depth, Overall (inches) (including handles & bumpers)	32 3⁄16 (818 mm)
Height, Overall (inches) (including 1 3⁄8" plate casters)	31 13⁄16 (808 mm)
Number of Drawers (two tier)	4

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1⁄5
Capacity (BTU per hour)*	1625

ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Total Amps (International)	2.5 (2.2)
10 ft. Cord/Plug [attached] (International)	Yes (No)

SHIPPING DATA

Weight (pounds)	370 (168 kg)
Height - Crated (inches)	43 1⁄4 (1099 mm)
Width - Crated (inches)	56 (1422 mm)
Depth - Crated (inches)	37 1⁄4 (946 mm)

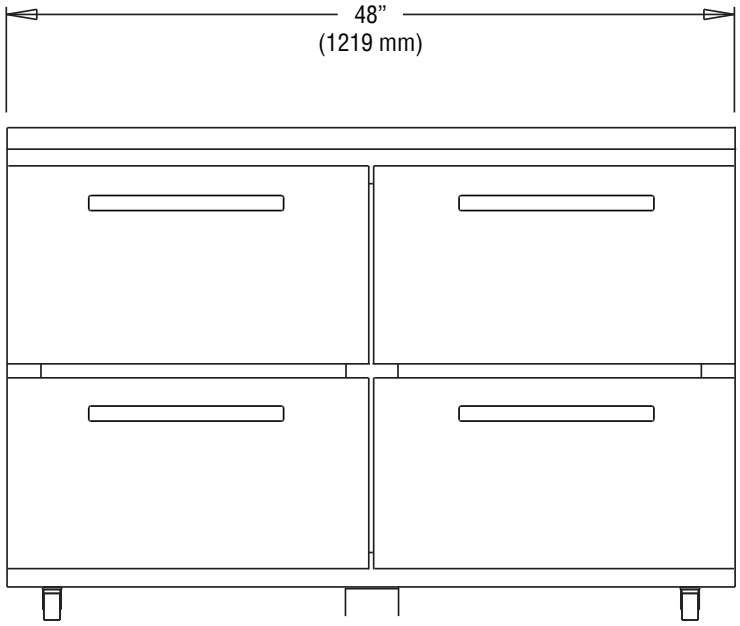
DRAWER PAN CONFIGURATIONS

Two Tier: (1) 12 x 18 x 6 pan per drawer
or (1) 1⁄2 size x 6 & (1) 1⁄3 x 6 pans per drawer

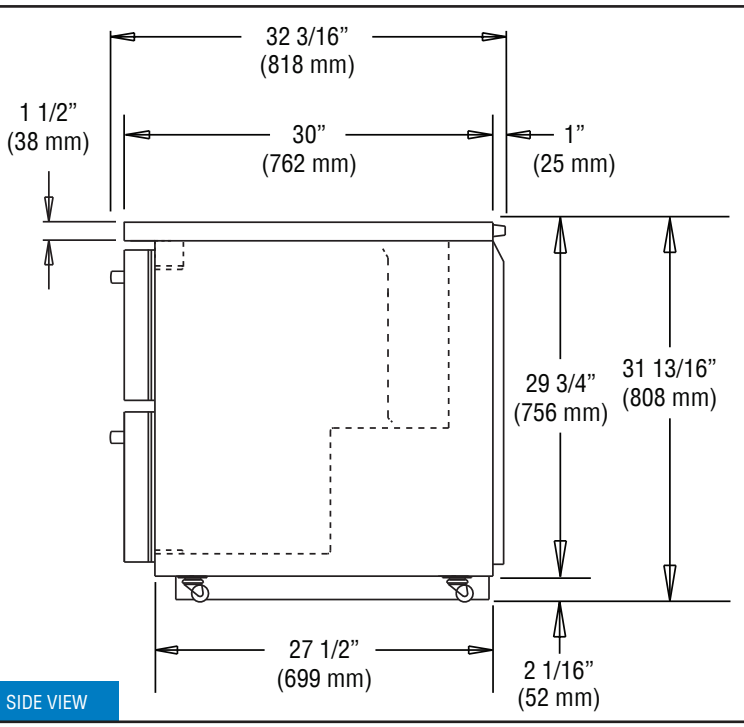
* Rating @ +25°F evaporator, 90°F ambient
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Equipped with one NEMA-5-15P Plug
(varies by country)

Model Plan Views



FRONT VIEW



SIDE VIEW

NOTE: For proper operation, the area under and in front of the cabinet **must** not be obstructed in any way.

Continental Refrigerator

Toll-Free: 800-523-7138
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www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.

Intertek

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REVISED: 5/19/2024

WORKTOP REFRIGERATOR

Model: SW48N

Natural Refrigerant R-290 Model

48” Worktop Refrigerator with Solid Doors

ENERGY STAR® Qualified Commercial Refrigerator

Stainless steel front, top and end panels, aluminum back and interior.

Project Name:

Model Specified:

Location:

Item No: **Quantity:**

AIA #: **SIS #:**

Standard Model Features

REFRIGERATION SYSTEM

- Performance rated refrigeration system
- Natural, environmentally safe, high efficiency R-290 refrigerant[1]
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, back mounted compressor

CABINET ARCHITECTURE

- 2” non-CFC polyurethane foam insulation
- Smooth, polished chrome door handles
- Spring loaded, self closing doors
- Magnetic snap in Santoprene™ door gaskets
- Heavy duty, epoxy coated steel shelves
- Completely enclosed, vented and removable case back
- 5” casters

MODEL FEATURES

- Field rehingeable doors
- Electronic control, off-cycle defrost

[1] R-290 refrigerant meets all federal and state regulatory requirements.

Options and Accessories

(upcharge and lead times may apply)

Stainless steel interior	Different caster sizes
Stainless steel back	Adjustable legs
Additional epoxy coated steel shelves	Door locks
Stainless steel shelves	Drawers in lieu of door (consult factory)**
Overshelves (single or double)	Special electrical requirements (consult factory)
Expansion valve system	

****Two Tier**: (1) 12 x 18 x 6 pan per drawer
or (1) ½ size x 6 & (1) ⅓ x 6 pans per drawer

Consult factory for other model configurations, options and accessories.

Continental® Refrigerator

WARRANTY 7 Year Parts & Labor 7 Year Compressor

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cubic feet)	13.4 (379 l)
Width, Overall (inches)	48 (1219 mm)
Depth, Overall (inches) (including handles & bumpers)	32 3/16 (818 mm)
Height, Overall (inches) (including 5" casters)	35 (895 mm)
Shelf Area (square feet)	6.8 (0.6 sq m)
Number of Shelves	2
Number of Doors	2
Interior Depth (inches)	See Drawing
Interior Height (inches)	26 (667 mm)
Interior Width (inches)	44 (1118 mm)

REFRIGERANT DATA

Condensing Unit Size (H.P.)	⅕
R-290 Refrigerant Charge (oz)	3.35
Capacity (BTU per hour)*	1390

* Rating @ +25°F evaporator, 90°F ambient

ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Total Amps (International)	2.5 (2.2)
10 ft. Cord/Plug [attached] (International)	Yes (No)

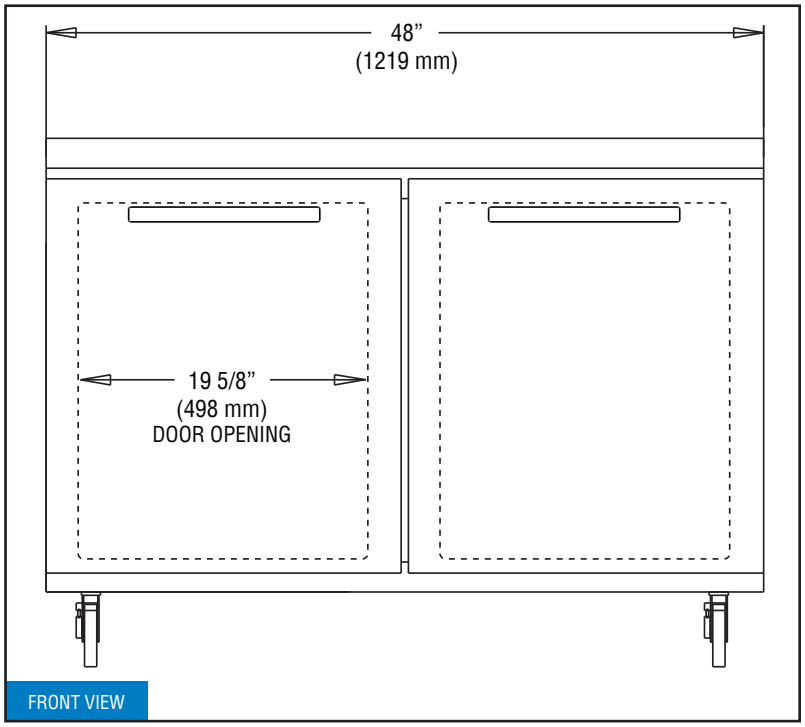
SHIPPING DATA

Weight (pounds)	270 (123 kg)
Height - Crated (inches)	43 ¼ (1099 mm)
Width - Crated (inches)	56 (1422 mm)
Depth - Crated (inches)	37 ¼ (946 mm)

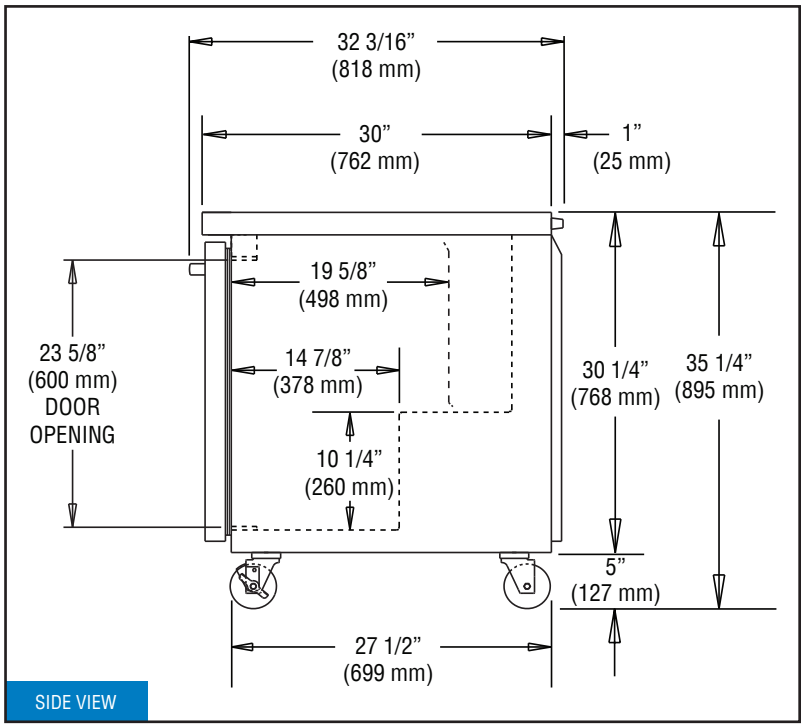
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Equipped with one NEMA-5-15P Plug (varies by country)

Model Plan Views



FRONT VIEW



SIDE VIEW

IMPORTANT NOTE: If the cabinet is located directly against a wall, a minimum clearance of 3" is required on sides, front and rear.

Continental Refrigerator

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Phone: 215-244-1400
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REVISED: 12/2/25

DOUBLE OVERSHELVES

Models: DOS27, DOS32, DOS36 DOS48, DOS60, DOS72

DOS - Double Overshelves for Worktops & Sandwich Units

Heavy-duty, stainless steel, tubular-style, pass-thru overshelves cantilever to rear of Worktop or Sandwich Unit models. Standard with "hat channel" under each shelf for field-added components.

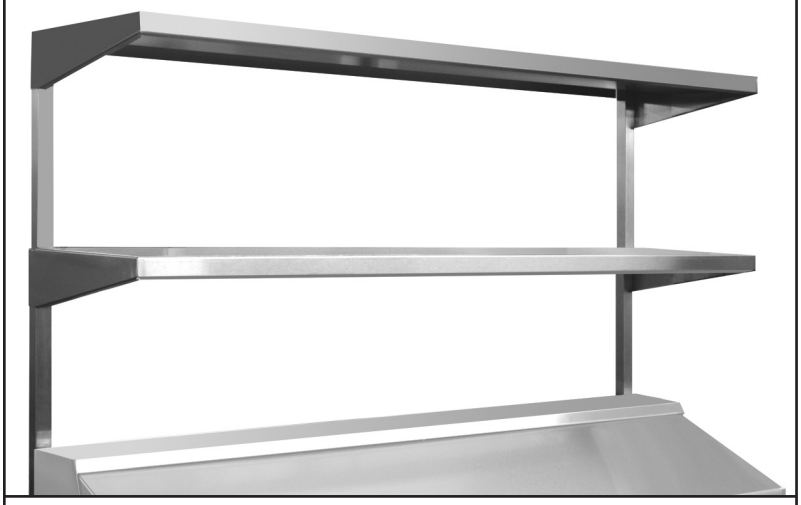
Project Name:

Model Specified:

Location:

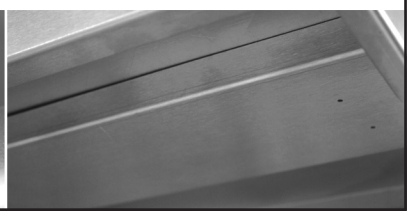
Item No: **Quantity:**

AIA #: **SIS #:**



Bottom shelf adjustable to 19", 21" or 23" in height

Standard with "hat channel" under each shelf



Model Features

- Pass-thru shelving
- Heavy-gauge stainless steel, tubular-style poles, 1 1/4" square, .083 wall, cantilever to rear of base
- Heavy, 16-gauge stainless steel shelves
- Bottom shelf adjustable to 19", 21" or 23" in height
- Top shelf fixed height of 36" from worktop
- 16" Deep
- Standard with "hat channel" under each shelf for field-added components
- Pre-drilled holes for mounting a heat lamp by others

***NOTE**: Tubular-style overshelves are available as pass-thru shelves only.*

Product Specifications

DIMENSIONAL DATA (ALL MODELS)

Depth (in.)	16 (406 mm)
Height, Bottom Shelf (adjustable) (in.)	19 (483 mm) 21 (533 mm) 23 (584 mm)
Height, Top Shelf (fixed height) (in.)	36 (914 mm)

DOS27

Width (in.)	27 9/16 (700 mm)
Shipping Weight (lbs.)	62 (28 kg)

DOS32

Width (in.)	32 1/16 (814 mm)
Shipping Weight (lbs.)	64 (29 kg)

DOS36

Width (in.)	36 1/16 (916 mm)
Shipping Weight (lbs.)	68 (31 kg)

DOS48

Width (in.)	48 1/16 (1221 mm)
Shipping Weight (lbs.)	72 (33 kg)

DOS60

Width (in.)	60 1/16 (1526 mm)
Shipping Weight (lbs.)	82 (37 kg)

DOS72

Width (in.)	72 1/16 (1830 mm)
Shipping Weight (lbs.)	90 (41 kg)

Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Continental Refrigerator

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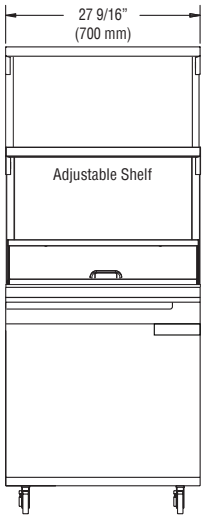
APPROVAL:

Schematics

DOUBLE OVERSHELVES



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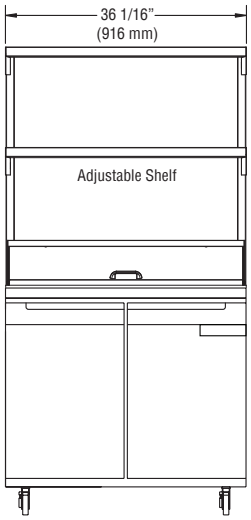
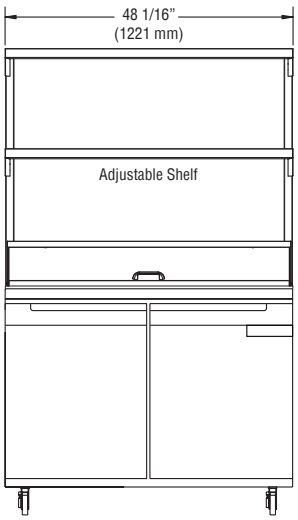
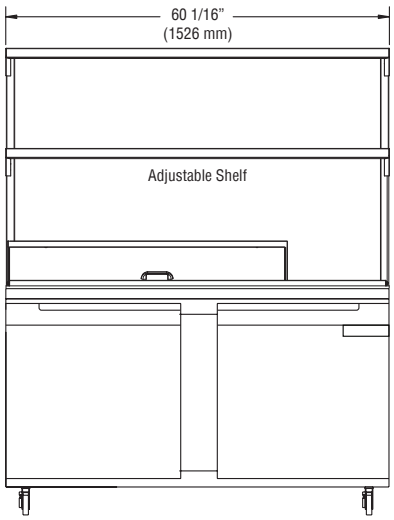


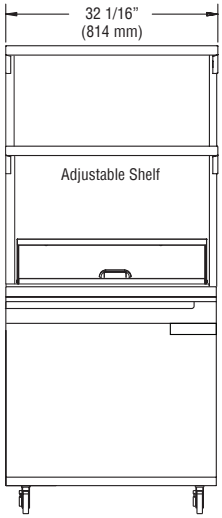
DOS36



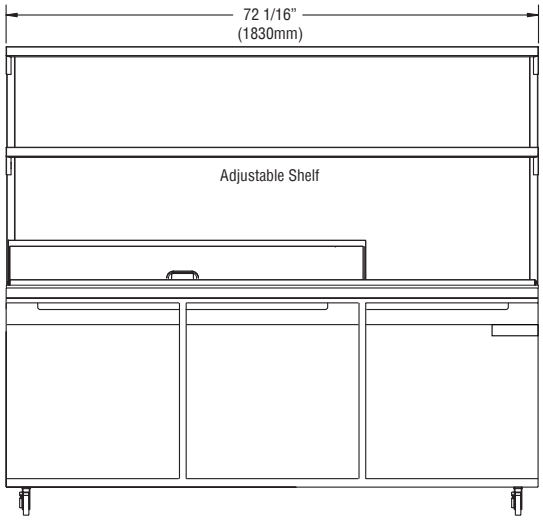
DOS48



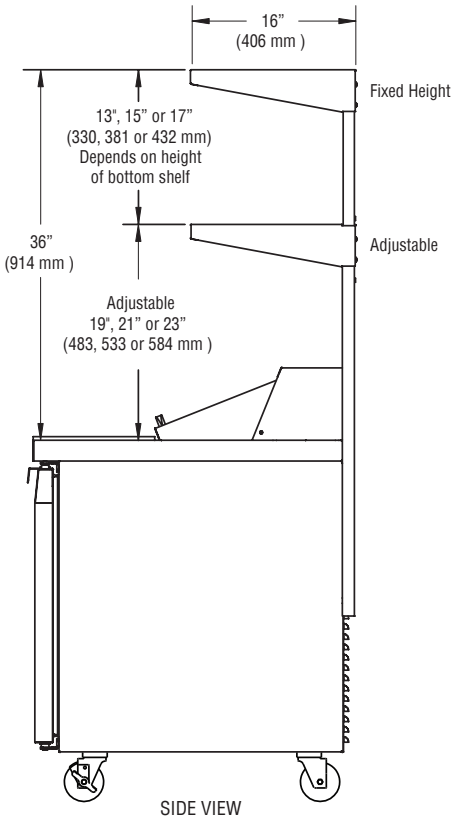
DOS60



DOS32



DOS72



SIDE VIEW

Continental Refrigerator

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Due to our continued efforts in developing innovative products, specifications subject to change without notice.

MADE IN THE U.S.A.

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A Division of National Refrigeration & Air Conditioning Products, Inc.

Project _____

Item # _____

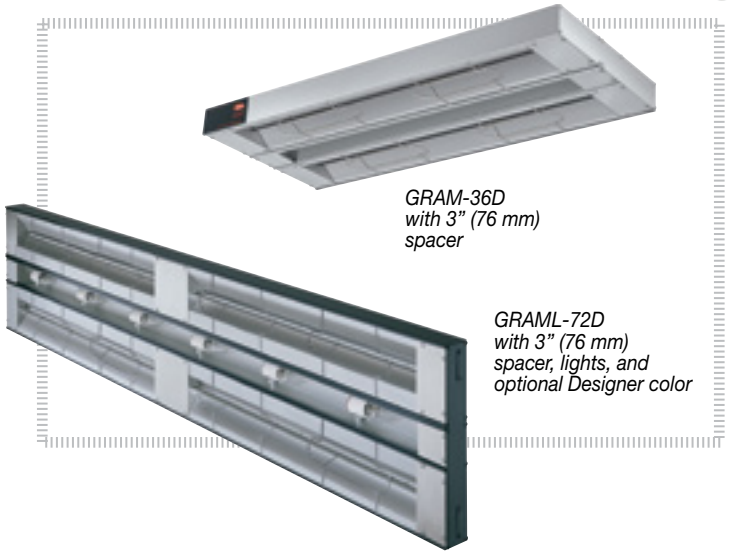
Quantity _____

Glo-Ray® Aluminum Max Watt Dual Infrared Strip Heaters

Models: GRAM-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

GRAML-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

Create a deeper holding area with Glo-Ray® Aluminum Max Watt Dual Infrared Strip Heaters mounted side-by-side, keeping hot food at optimum serving temperatures. The pre-focused heat pattern directs heat from a metal-sheathed element, bathing the entire holding surface. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.



GRAM-36D with 3" (76 mm) spacer

GRAML-72D with 3" (76 mm) spacer, lights, and optional Designer color

Standard features

- 25% greater wattage output than Glo-Ray high watt:
  – GRAM-xxD models vary from 900 to 8300 watts
  – GRAML-xxD models vary from 1020 to 9020 watts
- Available in widths from 18" to 72" (457-1829 mm) in 6" (152 mm) increments and 84" to 144" (2134-3658 mm) in 12" (305 mm) increments
- 3" (76 mm) or 6" (152 mm) spacer available
- Sturdy extruded aluminum housings eliminate sagging.
- Pre-focused heat maintains serving temperatures longer without continuing to cook the food
- Protective wire guard supports heating element without affecting heat distribution
- Available options include Toggle Control Remote Box, Electronic Infinite Control Remote Box or loose Remote Controls
- Heavy-duty insulation minimizes heat loss
- GRAML models offer shatter-resistant incandescent lights that enhance product display while safeguarding food products from bulb breakage (optional halogen bulb)
- Includes Angle Brackets and Attached or Remote Control Enclosure with toggles
- Additional reflector styles and lower wattage elements also available, please consult factory for more information

Options (available at time of purchase only)

Housing
☐15" (381 mm) ☐18" (457 mm)

Housing in *Designer* Color or Gloss Finish – clear Anodized Standard⊗▪
☐Warm Red ☐Black ☐Gray Granite ☐White Granite
☐Navy Blue ☐Hunter Green ☐Antique Copper ☐Gleaming Gold
☐Glossy Gray ☐Bold Black ☐Brilliant Blue ☐Radiant Red

RMB in *Designer* Color or Gloss Finish – clear Anodized Standard⊗▪
☐Warm Red ☐Black ☐Gray Granite ☐White Granite
☐Navy Blue ☐Hunter Green ☐Antique Copper ☐Gleaming Gold
☐Glossy Gray ☐Bold Black ☐Brilliant Blue ☐Radiant Red

Power Leads Extended Beyond Standard 3' (914 mm) Conduit (specify lead length)
☐1'-5' (305-1525 mm) ☐6'-10' (1829-3048 mm)
☐11'-15' (3352-4572 mm) ☐16'-20' (4877-6096 mm)

☐Remote Control Enclosure with Toggle Control Switch, Electronic Infinite Control, Relay and Indicator Light (in lieu of standard remote control box)

Bright Annealed Reflector for lights with:
☐3' Spacer (76 mm) ☐6' (152 mm) Spacer

Non-Adjustable Tubular Stands (choose clearance and color below)
☐18" (457 mm) ☐20" (508 mm) ☐22" (559 mm) ☐24" (610 mm)
Designer Color or Gloss Finish for Non-Adjustable Tubular Stands⊗▪
☐Warm Red ☐Black ☐Gray Granite ☐White Granite
☐Navy Blue ☐Hunter Green ☐Antique Copper ☐Gleaming Gold
☐Glossy Gray ☐Bold Black ☐Brilliant Blue ☐Radiant Red

☐Halogen Bulb in lieu of Incandescent Display Light (60 watt) – GRAML models only

☐No Bulbs – GRAML models only

Accessories

Chef LED 120V adjustable bulb - GRAML-xxD models only GRAML-xxD must be 18" (457 mm) or higher from surface as pass through - bulbs must be rotated down

☐3000K Similar to warm halogen ☐4000K Similar to cool fluorescent

⊗ Non-standard color are non-returnable

NOTE: Install Remote Box outside Heat Zone or damage will occur.

▪ **IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.**

For operation, location and safety information, please refer to the Installation and Operating Manual.

MADE IN THE USA

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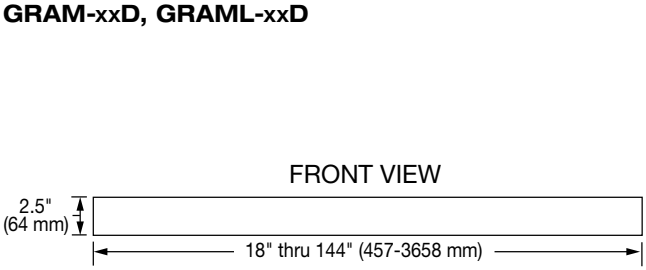
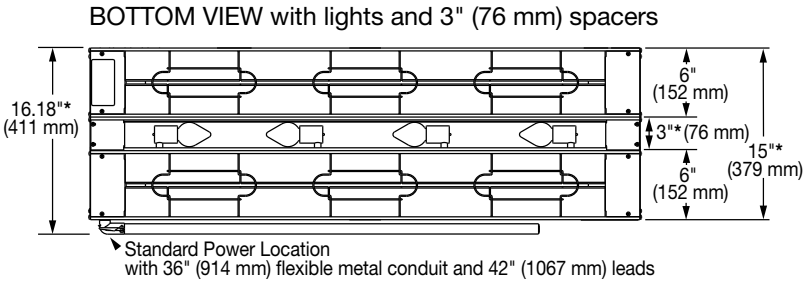
Glo-Ray® Aluminum Max Watt Dual Infrared Strip Heaters

Models: GRAM-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D
GRAML-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

GRAM-xxD, GRAML-xxD





*Add 3" (76 mm) for 6" (152 mm) spacer

SPECIFICATIONS
Glo-Ray® Designer Dual Infrared Strip Heaters

Dimensions: Units with 3" (76 mm) Spacer (standard): 18" to 144"W x 15"D x 2.5"H (457-3658 x 381 x 64 mm)
Units with 6" (152 mm) Spacer: 18" to 144"W x 18"D x 2.5"H (457-3658 x 457 x 64 mm)
For special widths, consult factory

The shaded areas contain electrical information for International models

GRAM-xxD Models					GRAML-xxD Models						Both Models
Model	Volts (single phase)	Watts	Amps	Approx. Ship Weight▲	Model	Volts (single phase)	Watts	Amps	Number of Bulbs	Approx. Ship Weight▲	Width
GRAM-18D	120	900	7.5	13 lbs. (6 kg)	GRAML-18D↜	120	1020	8.5	2	15 lbs. (7 kg)	18" (457 mm)
	208		4.3			120/208		5.3			
	240		3.8			120/240		4.8			
GRAM-24D	120	1300	10.8	18 lbs. (9 kg)	GRAML-24D↜	120	1420	11.8	2	19 lbs. (9 kg)	24" (610 mm)
	208		6.3			120/208		7.3			
	240		5.4			120/240		6.4			
GRAM-30D	120	1650	13.8	20 lbs. (10 kg)	GRAML-30D↜	120	1770	14.8	2	20 lbs. (10 kg)	30" (762 mm)
	208		7.9			120/208		8.9			
	240		6.9			120/240		7.9			
GRAM-36D	120	2000	16.7	23 lbs. (11 kg)	GRAML-36D↜	120	2180	18.2	3	22 lbs. (10 kg)	36" (914 mm)
	208		9.6			120/208		11.1			
	240		8.3			120/240		9.8			
GRAM-42D	120	2350	19.6	27 lbs. (13 kg)	GRAML-42D↜	120	2530	21.1	3	29 lbs. (14 kg)	42" (1067 mm)
	208		11.3			120/208		12.8			
	240		9.8			120/240		11.3			
GRAM-48D	120	2600	21.7	34 lbs. (16 kg)	GRAML-48D↜	120	2840	23.7	4	33 lbs. (15 kg)	48" (1219 mm)
	208		12.5			120/208		14.5			
	240		10.8			120/240		12.8			
GRAM-54D	120	3000	25.0	32 lbs. (15 kg)	GRAML-54D↜	120	3240	27.0	4	33 lbs. (15 kg)	54" (1372 mm)
	208		14.4			120/208		16.4			
	240		12.5			120/240		14.5			
GRAM-60D	120	3400	28.3	35 lbs. (16 kg)	GRAML-60D↜	120	3700	30.8	5	38 lbs. (18 kg)	60" (1524 mm)
	208		16.3			120/208		18.8			
	240		14.2			120/240		16.7			
GRAM-66D/	120	3750	31.3	37 lbs. (17 kg)	GRAML-66D↜/	120	3950	32.9	5	43 lbs. (20 kg)	66" (1676 mm)
	208		18.0			120/208	4050	20.5			
	240		15.6			120/240		18.1			

▲ Shipping weight includes packaging, does not include RMB. Add 2 – 8 lbs. (1 – 3 kg) to shipping weight depending on size of remote control enclosure.
↜ GRAML-xxD models with multiple voltages (120/208 or 120/240) have multiple internal circuits. For example a 120/208 volt unit utilizes 120 volts for light circuit and 208 volts for the heat circuit(s).
/ 120 volt models require additional switches and tandem (end-to-end) elements or the use of Electronic infinite control (RMB-GRAM-INF).

NOTE: Other control options available, consult factory.

CAUTION: Light-equipped strip heaters that require a circuit breaker 20 amps or larger must be installed with a remote control enclosure containing a fuse rated at 20 amps or less for the light circuit.

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Glo-Ray® Aluminum Max Watt Dual Infrared Strip Heaters

Models: GRAM-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D
GRAML-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

SPECIFICATIONS

Glo-Ray® Designer Dual Infrared Strip Heaters

Dimensions: Units with 3" (76 mm) Spacer (standard): 18" to 144"W x 15"D x 2.5"H (457-3658 x 381 x 64 mm)
Units with 6" (152 mm) Spacer: 18" to 144"W x 18"D x 2.5"H (457-3658 x 457 x 64 mm)
For special widths, consult factory

The shaded areas contain electrical information for International models

GRAM-xxD Models					GRAML-xxD Models						Both Models
Model	Volts (single phase)	Watts	Amps	Approx. Ship Weight▪	Model	Volts (single phase)	Watts	Amps	Number of Bulbs	Approx.Ship Weight▪	Width
GRAM-72D◢	120	4150	34.6	43 lbs. (20 kg)	GRAML-72D∿◢	120	4510	37.6	6	45 lbs. (21 kg)	72" (1829 mm)
	208		20.0			120/208		23.0			
	240		17.3			120/240		20.3			
GRAM-84D◢	120	4800	40.0	44 lbs. (20 kg)	GRAML-84D∿◢	120	5220	43.5	7	49 lbs. (23 kg)	84" (2134 mm)
	208		23.1			120/208		26.6			
	240		20.0			120/240		23.5			
GRAM-96D▼	120	5200	43.3	54 lbs. (25 kg)	GRAML-96D∿▼	120	5830	48.6	8	60 lbs. (28 kg)	96" (2438 mm)
	208	5350	25.7			120/208		29.7			
	240		22.3			120/240		26.3			
GRAM-108D ⚮	208	6000	28.8	59 lbs. (27 kg)	GRAML-108D ⚮∿	120/208	6540	33.3	9	64 lbs. (29 kg)	108" (2743 mm)
	240		25.0			120/240		29.5			
GRAM-120D ⚮	208	6800	32.7	66 lbs. (30 kg)	GRAML-120D ⚮∿	120/208	7400	37.7	10	72 lbs. (33 kg)	120" (3048 mm)
	240		28.3			120/240		33.3			
GRAM-132D ⚮	208	7500	36.1	73 lbs. (33 kg)	GRAML-132D ⚮∿	120/208	8160	41.6	11	79 lbs. (36 kg)	132" (3353 mm)
	240		31.3			120/240		36.8			
GRAM-144D ⚮	208	8300	39.9	80 lbs. (36 kg)	GRAML-144D ⚮∿	120/208	9020	45.9	12	86 lbs. (39 kg)	144" (3658 mm)
	240		34.6			120/240		40.6			

▪ Shipping weight includes packaging, does not include RMB. Add 2 – 8 lbs. (1 – 3 kg) to shipping weight depending on size of remote control enclosure.
⚮ Models contain tandem (end-to-end) elements that may be individually controlled.
∿ GRAML-xxD models with multiple voltages (120/208 or 120/240) have multiple internal circuits. For example a 120/208 volt unit utilizes 120 volts for light circuit and 208 volts for the heat circuit(s).
◢ 120 volt models require additional switches and tandem (end-to-end) elements or the use of Electronic Infinite Control (RMB-GRAM-INF).
▼ 120 volt models require additional switches and tandem (end-to-end) elements.

NOTE: Other control options available, consult factory.

CAUTION: Light-equipped strip heaters that require a circuit breaker 20 amps or larger must be installed with a remote control enclosure containing a fuse rated at 20 amps or less for the light circuit.

RECOMMENDED MOUNTING HEIGHTS

(Refer to the Installation section of the manual on the Hatco website)

3" (76 mm) Spacer: Height: 18"-24" (457-610 mm)
Target Width: 21" (533 mm)
6" (152 mm) Spacer: Height: 18"-24" (457-610 mm)
Target Width: 24" (610 mm)

Under shelf Mounting:
When mounting a unit under a shelf, use adjustable angle brackets to assure proper spacing. Remote control enclosures are required to keep switches out of the heat zone and prevent premature failure.

Pass-Through
If pass-through area is 12" to 16" (305 to 406 mm) deep, a single unit can be used. For a 20" to 24" (508 to 610 mm) deep pass-through area, a dual unit is recommended. Installation of multiple units must have a minimum spacing of 3" (76 mm) between heaters.

Dual Mounting
When mounting units side-by-side, a space not less than 3" (76 mm) must be maintained between units.

MINIMUM CLEARANCES

Combustibles - *Can not be installed in combustible surroundings*
Non-Combustibles
Remote Switches:
Below over shelf: 1" (25 mm)
Unit to surface below: 15" (381 mm)
Unit to back of wall: 3" (76 mm)

LEADS

3' (914 mm) conduit with leads – server's right.

PRODUCT SPECS

Glo-Ray® Aluminum Max Watt Dual Infrared Foodwarmers

The Aluminium Max Watt Dual Infrared Foodwarmer shall be a Glo-Ray®, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Foodwarmer shall be a Glo-Ray Model ..., rated at ... watts, ... volts, single phase and be ... millimeters in overall width.

The Glo-Ray shall consist of an aluminum housing and include as standard equipment adjustable angle brackets and a Remote Control Enclosure with toggle switch, Electronic Infinite Control, relay, and indicator light.

The infrared heating element shall be tubular metal sheathed. The foodwarmer shall be factory assembled ready for electrical installation.

Options shall include Housing and RMB in *Designer* Colors, Extended electrical leads, Remote Control Enclosure (RMB), Bright Anneal Reflector Lights, Non-Adjustable Tubular Stands (NTL) in various lengths, *Designer* Color or Gloss finish for NTL, and Halogen Bulb (GRAML models only) and No Bulbs (GRAML only). Accessories shall include Chef LED Bulb. All opional *Designer* Colors and Gloss Finishes shall be anti-microial paint.

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

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DESIGNER LINE SANDWICH UNIT

Model: D48N18M

Natural Refrigerant R-290 Model

Designer Line

48” Mighty Top Sandwich Unit
Refrigerator with Solid Door - 18 Pans

Stainless steel front, top and end panels and interior.

Project Name:

Model Specified:

Location:

Item No: **Quantity:**

AIA #: **SIS #:**

Options and Accessories

(upcharge and lead times may apply)

Stainless steel back	Casters
Overshelves (single or double)	Rear mounted cutting board
Additional epoxy coated steel shelves	Composite cutting board
Stainless steel shelves	Flat insulated night cover
Door lock	Vision panel lid
Crumb catcher	Modified pan openings
Drawers in lieu of doors**	Front breathing

Consult factory for other model configurations, options and accessories.
**Two-Tier Drawers Accommodate: (1) 12 x 18 x 6 pan per drawer OR
(1) 1/2 x 6 AND (1) 1/3 x 6 pans per drawer

Standard Model Features

REFRIGERATION SYSTEM

- Performance rated refrigeration system
- Natural, environmentally safe, high efficiency R-290 refrigerant[1]
- Unique air flow distribution allows pan product to maintain 33° - 41°F
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Expansion valve system
- Easily serviceable, back mounted compressor

CABINET ARCHITECTURE

- 2” non-CFC polyurethane foam insulation
- Smooth, polished chrome door handles
- Spring loaded, self closing doors
- Magnetic snap in Santoprene™ door gaskets
- Heavy duty, epoxy coated steel shelves
- 8” deep, full length nylon cutting board
- Insulated lid
- Completely enclosed, vented and removable case back
- 6” adjustable, stainless steel legs

MODEL FEATURES

- Electronic control, off cycle defrost
- (18) 1/6 size recessed pans, 4” deep
- Removable interior tub below pans
- Field rehingeable doors

[1] R-290 refrigerant meets all federal and state regulatory requirements.

Continental® Refrigerator

WARRANTY 6 Year Parts & Labor 7 Year Compressor

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cubic feet)	13.4 (379 cu l)
⅙ Size Pans (4" deep)	18
Width, Overall (inches)	48 (1219 mm)
Depth, Overall (inches) (including bumpers)	35 (890 mm)
Depth, Cutting Board (inches)	8 (203 mm)
Height, Overall (inches) (including 6" legs)	43 ¼ (1099 mm)
Shelf Area (square feet)	6.8 (0.6 sq m)
Number of Shelves	2
Number of Doors	2
Interior Depth (inches)	See Drawing
Interior Height (inches)	26 ¼ (667 mm)
Interior Width (inches)	44 (1118 mm)

REFRIGERANT DATA

Condensing Unit Size (H.P.)	¼
Capacity (BTU per hour)*	1940

ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Total Amps (International)	4.8 (2.7)
10 ft. Cord/Plug [attached] (International)	Yes (No)

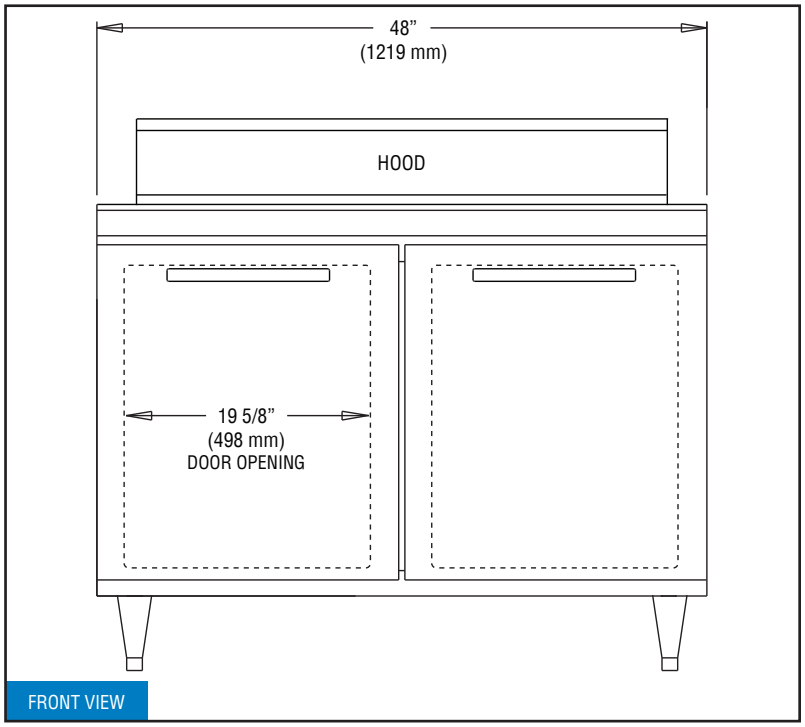
SHIPPING DATA

Weight (pounds)	325 (148 kg)
Height - Crated (inches)	43 ¼ (1099 mm)
Width - Crated (inches)	56 (1422 mm)
Depth - Crated (inches)	37 ¼ (946 mm)

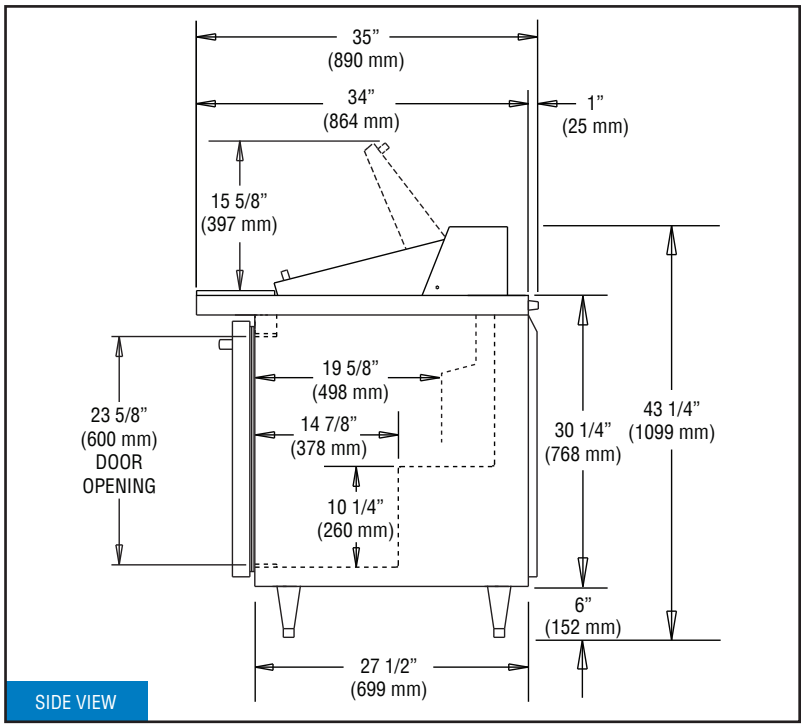
* Rating @ +25°F evaporator, 90°F ambient
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Equipped with one NEMA-5-15P Plug
(varies by country)

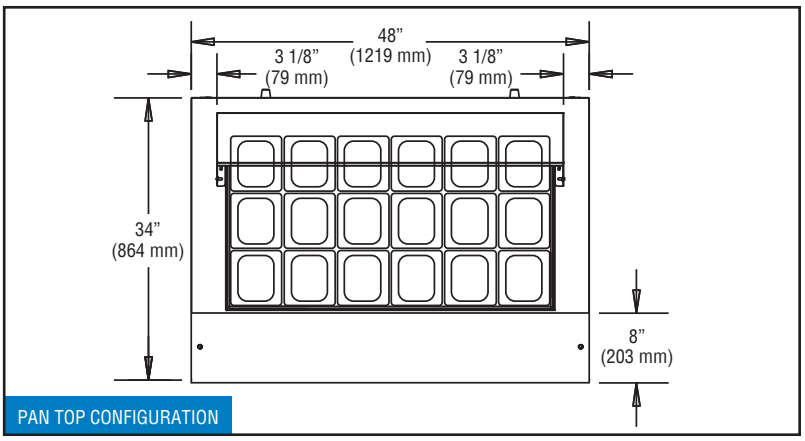
Model Plan Views



FRONT VIEW



SIDE VIEW



PAN TOP CONFIGURATION

Continental Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.

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REVISED: 6/9/2024

Spec sheet

iCombi® Pro 6-full size E/G

Capacity
> Six (6) Full-size sheet pans or Twelve (12) Steam table pans or Six (6) 2/1 GN accessories
> Removable standard hinging rack with 2 5/8 inch rack spacing (68 mm)
> Large selection of accessories for various cooking procedures, such as grilling, braising or baking
> For use with 2/1, 1/1, 2/4 GN accessories

Combi-steamer mode
> Steaming 86 °F - 266 °F
> Convection 86 °F – 572 °F
> Combination of steam and convection 86 °F – 572 °F

Description

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.
> Combi steamer as per DIN 18866 (in manual mode).
> For most cooking processes used in commercial kitchens.
> For using steam and convection, individually, one after the other, or combined.

Ventilation approvals: The electrical appliance conforms to the EPA 202 test in accordance with ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).
The following intelligent assistants are available:

Intelligent assistant

iDensityControl iProductionManager iCookingSuite iCareSystem

iDensityControl
iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

iCookingSuite
The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

iProductionManager
iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking sequence. iProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders (up to two per level) or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

iCareSystem
The iCareSystem is the intelligent iCombi Pro cleaning and descaling system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Ultra-fast interim cleaning cleans iCombi Pro in only 12 minutes, all cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

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Unit description and functions

Intelligent functions
> Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
> The actual measured humidity in the cooking cabinet can be adjusted and viewed
> Dynamic air circulation in the cooking cabinet thanks to intelligent, reversible, high-performance five-speed fan with intelligent activation and manual programming capabilities
> Intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit
> Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
> Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
> Intelligent cooking step to proof baked goods
> Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop.
> Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
> iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatic time or energy optimization in planning; target time preparation to start or end cooking dishes at the same time
> Visual indication of loading and removal requests using energy-saving LED lighting
> Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
> Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
> Display of the current cleaning and descaling status
> Intelligent VarioSmokers control (accessory) by the cooking methods
> Condensation/exhaust air hoods (accessories) with situational adjustment of the extraction performance and transfer of service messages.

Cooking functions
> High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
> Power-steam function: increased steaming power available for Asian applications
> Integrated, maintenance-free grease separation system without an additional grease filter
> Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
> Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
> Delta-T cooking for extremely gentle preparation with minimal cooking losses
> Precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steam-convection combination modes
> Digital temperature display, can be set to °C or °F, displays target and actual values
> Cooking cabinet humidity and time displayed digitally; displays target and actual values
> Time can be set to display in 12- or 24-hour format
> 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
> Automatic pre-selected starting time with variable date and time
> Integrated hand shower with automatic retraction and switchable spray/jet function
> Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
> No-charge 4-hour RATIONAL certified chef assistance program

Occupational and operating safety
> Electronic safety temperature limiter for steam generator and convection heating
> Integrated fan wheel brake
> Contact temperature of the cooking cabinet door max. 163 °F
> Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
> HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
> Tested according to national and international standards for unsupervised operation
> Maximum tray height must not exceed 63 inch when using a RATIONAL stand
> Ergonomic door handle with right- / left-handed door opening and swing-shut function

Networking
> Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution
> Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
> Integrated USB interface for local data exchange
> Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

Cleaning and care
> Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
> Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
> Ultrafast cleaning in only 12 minutes for practically uninterrupted, hygienic production
> Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled
> Phosphate- and phosphorus-free Active Green Cleaner and Care tabs. The tabs are also free of microplastic additives

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> Hygienic setup that is flush with the counter without feet for simple, safe cleaning
> Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning
> Inside and outside material: stainless steel DIN 1.4301, seamless hygienic cooking cabinet with rounded corners and optimized air flow
> Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
> Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

Operation

> High-resolution 10.1 inch TFT color display and capacitative touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
> Acoustic prompts and visual messages when user action is required
> Central dial with Push function for intuitive selection and confirmation of entries
> User interface and help function can be set to over 55 languages
> Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
> Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
> Extensive search function including all cooking paths, application examples and settings
> Context-sensitive support that always shows the current help content for the displayed screen content
> Start application examples from help file
> Simple selection of cooking paths using six operating modes and/or five cooking methods
> Cockpit function to display information about the processes within a cooking path
> Customization and control of user profiles to prevent operator errors
> Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger

Installation, maintenance and environment

> Professional installation by RATIONAL-certified technicians recommended
> Rear in-direct floor drain with air gap is required, and should be supplied in alignment with local code.
> Adaptation to the installation site (height above sea level) through automatic calibration
> Operation without water softener and without additional manual descaling possible
> Installation flush with the floor and wall through connection in the base area *
> Service diagnostic system with automatic messages, self test function for actively testing cooking system functions
> Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
> 2-year RATIONAL warranty including parts, labor, and travel**
> Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations
> Energy efficiency in accordance with ENERGY STAR tested and passed. Published at www.energystar.gov

* See the installation or planner manual for details

** Terms and conditions apply, see manufacturer warranty statement at www.rational-online.com

Options

> Cooking cabinet door, left-hinged
> MarineLine - marine version
> SecurityLine – prison / security version
> MobilityLine – mobile variant
> HeavyDutyLine – particularly heavy-duty version
> Integrated fat drain
> Mobile oven rack package
> Protection for control panel
> Safety door lock
> Lockable control panel

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Technical specifications

Dimensions and weights

Dimensions (W x H x D)	
Cooking system (body)	42 1/4 x 29 5/8 x 38 3/8 inches
Cooking system (total)	42 1/4 x 31 5/8 x 41 inches
Cooking system with packaging	46 1/4 x 37 3/4 x 45 1/2 inches
Maximum working height of top level*	≤ 5 ft. 2 7/8 inches

*when using a corresponding RATIONAL stand

Weights	
Maximum load size per level	66 lb
Maximum total load capacity	132 lb
Weight - electric unit without packaging	298 lb
Weight - electric unit with packaging	359 lb
Weight - gas unit without packaging	333 lb
Weight - gas unit with packaging	395 lb

Electrical connection conditions

Voltage 3 ph 208 V / 240 V	
Connected loads - electric	22.4 kW
Steam power	18 kW
Convection power	21.6 kW
Breaker	70 A
Connection impedance	0.09 Ω
Running AMPS	62.2 A (208 V) / 53.9 A (240 V)
Cable diameter	AWG 3 140°F
Voltage 3 ph 440 V / 480 V	
Connected loads - electric	22.4 kW
Steam power	18 kW
Convection power	21.6 kW
Breaker	35 A
Connection impedance	0.09 Ω
Running AMPS	29.4 A (440 V) / 26.9 A (480 V)
Cable diameter	AWG 8 140°F

Not supplied with cable connection

Connected loads - gas

Natural gas G20	
Nominal heat load, total	106500 BTU
Nominal heat load, Steam mode	80000 BTU
Nominal heat load, Hot Air mode	106500 BTU
Required connection flow pressure	6.5 – 10 inch w.c.
Liquid gas	
Nominal heat load, total	104000 BTU
Nominal heat load, Steam mode	78000 BTU
Nominal heat load, Hot Air mode	104000 BTU
Required connection flow pressure	10 – 15 inch w.c.

3/4" NPT with 3/4" gas shut off
Additional gas types and voltages available on request

Connected loads - gas

Voltage 1 ph 208 V	
Connected loads - gas	0.9 kW
Breaker	15 A
Running AMPS	4.3 A

All gas units are supplied with a 6 ft cord.

Connection conditions water

Connection	3/4" GHT
Supply minimum	1/2" ID Drinking Quality Cold
Water pressure (flow pressure), each	14.5-87.0 psi
Maximum flow rate per cooking system	3 gal/min
Water drain, each	2" OD
Max short-term amount of wastewater	0.11 gal/sec

Use only high-temperature resistant drain pipe

Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

Contaminant	Water Requirements	If > than recommended
Sand / Particles	< 15 µm	Particle filter
Chlorine (Cl2)	< 0.012 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl-)	< 4.68 gr/gal (80 ppm)	RO

All RATIONAL iCombi Pro & Classic models meet the requirements for LEED, IGCC and any local codes that have adopted them, based on water consumption and efficiency.

Model	XS	6 half size	6 full size	10 half size	10 full size	20 half size	20 full size
gal/hr	0.9	1.8	3.5	3.3	5.9	6.4	9.2
gal/hr/pan	0.3	0.3	0.3	0.3	0.3	0.3	0.2

Connected loads - exhaust air and thermal load

Latent heat load	3269 BTU
Sensible heat emission	4344 BTU
Sound level (electric)	56 dBA
Sound level (gas)	61 dBA

Connection loads - data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum distances at installation

Clearance Requirements
To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.
If there are no external heat sources acting on the unit, there should be at least 2" (50 mm) of clearance on either side of the unit. On the back, single units and electric Combi-Duo vent pipe can be mounted flush with the wall. 2" rear clearance from the gas Combi-Duo exhaust gas box.
If a high temperature heat source is on the left or right side of the unit, clearance of at least 14" (350 mm) must be maintained on the respective side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).
Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150

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mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

Installation conditions

> Observe all local and country-specific standards and regulations regarding the installation and operation of commercial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
> To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.
> Do not connect to any receptacle that local code requires protection by a UL 943 listed Class A GFCI. The device is approved for field hardwiring per local code.

Approvals

NSF Certification

iCombi Pro (LM100) and iCombi Classic (LM200) are NSF-certified, shown on the NSF list.

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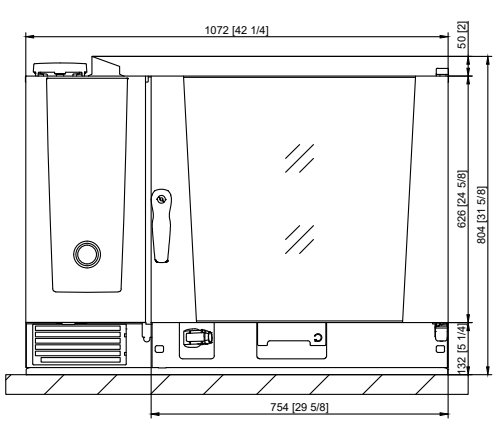
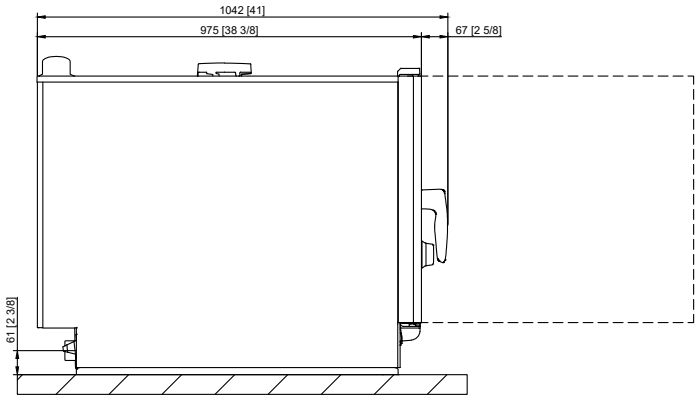
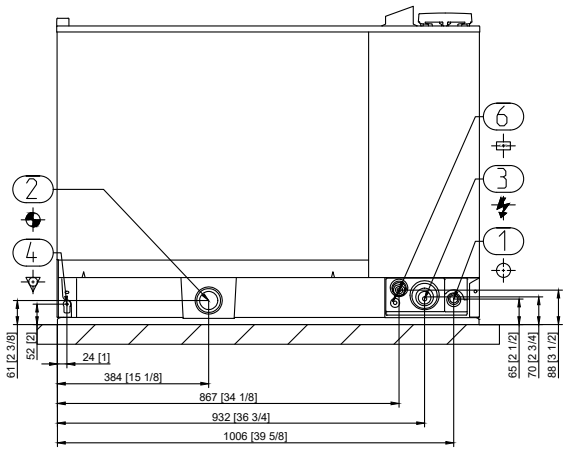
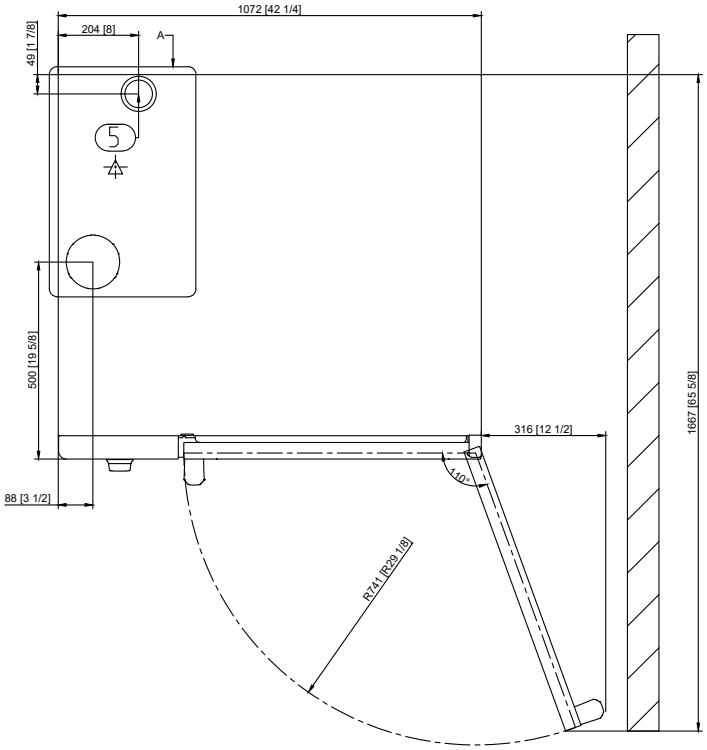
Technical drawing, electrical









1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe

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6	Ethernet interface

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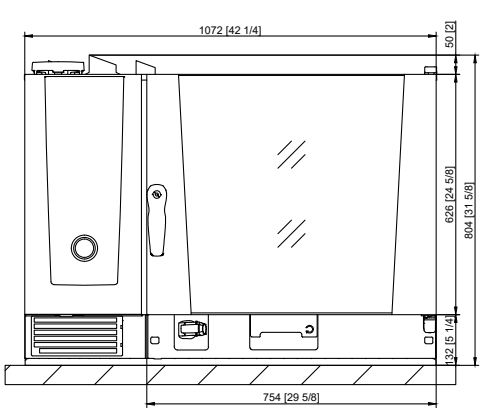
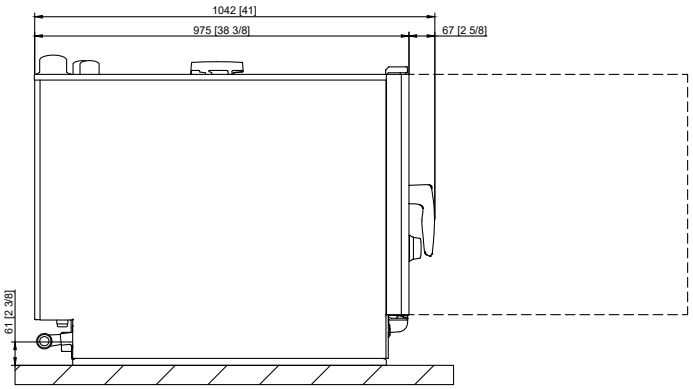
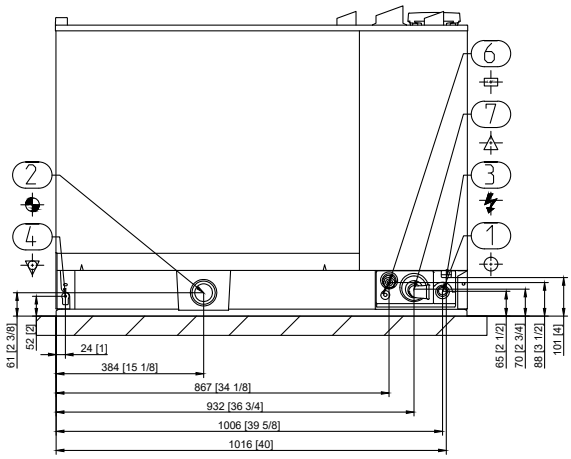
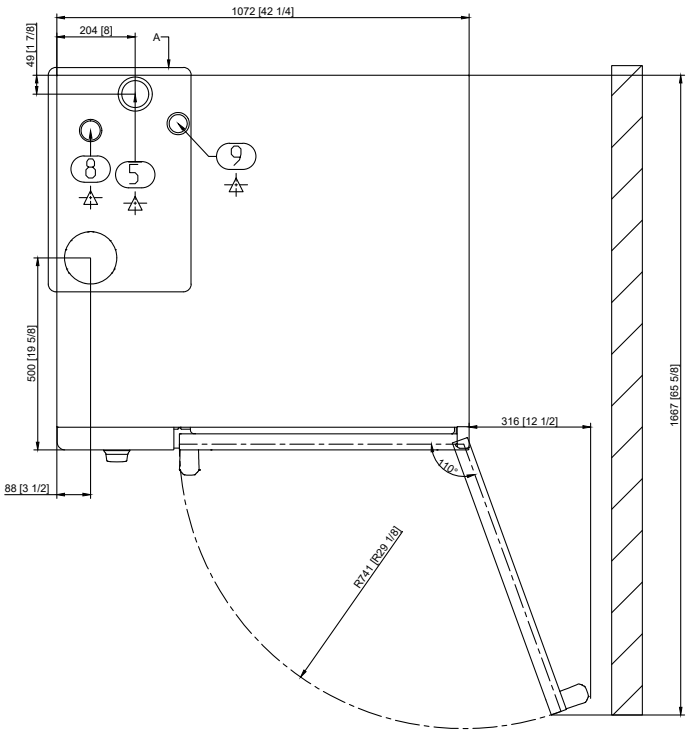
Technical drawing, gas









1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe

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6	Ethernet interface
7	Gas connection
8	Exhaust pipe gas (steam)
9	Exhaust pipe gas (convection)

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Accessories

> 3 full size stainless steel grids included with delivery of the cooking system

Accessories	Item number
RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance	Item no. 56.01.535
RATIONAL Care tabs – effectively prevent limescale deposits	Item no. 56.00.562
Stands are available in various versions - standard, with casters, or with anchorable stainless steel feet	See Cooking Systems and Accessories catalog
Condensation breaker – diverts steam and vapors to an existing exhaust air system Sizes 6-half size, 10-half size, 6-full size and 10-full size	Item no. 60.72.592
RATIONAL USB stick – to securely transfer cooking programs and HACCP data	Item no. 42.00.162
Run-in rail for mobile rack and mobile plate rack Size 6-full size, 10-full size	Item no. 60.74.650
Finishing system for banquets Size 6-full size, 34 plates	Item no. 60.62.196
Full size sheet pan adapter	Item no. 60.12.156
Hinging racks - Size 6-full size	Item no. 7 racks 60.62.168 Item no. 5 racks 60.62.171
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 6-full size	Item no. left side 60.75.769 Item no. right side 60.75.768
Mobile catering stand - especially for heavy mobile catering usage	Item no. 60.31.165
Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system	See Cooking Systems and Accessories catalog
Transport trolley for mobile rack and mobile plate rack - height-adjustable - Sizes 6-full size, 10-full size	Item no. 60.75.605
Transport trolley for mobile rack and mobile plate rack - standard - Sizes 6-full size, 10-full size	Item no. 60.73.999
UltraVent recirculating hood - for Size 6-full size, 10-full size electric units only	Item no. 60.76.180
UltraVent Plus recirculating hood - for Size 6-full size, 10-full size electric units only	Item no. 60.07.178
Stackable Combi-Duo kit - Size 6-full size E/G on Size 6-full size E or Size 10-full size E	Item no. 60.74.725
Stackable Combi-Duo kit - Size 6-full size E/G on Size 6-full size G	Item no. right-side hinges 60.75.752 Item no. left-side hinges 60.75.754
RATIONAL Double Water Filter - for Combi Duo 6-full size/6-full size and 6-full size/10-full size or if used for more than 2 units	Item no. 1900.1150US

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit www.rational-online.com

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Planner	RATIONAL USA Inc.
	1701 Golf Road, Suite C-120, Commercium Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: info@rational-online.com Visit us on the internet: www.rational-online.com

Job: _____ Item#_____

CONVECTION OVEN PLATINUM SERIES
STANDARD , GAS, DOUBLE DECK

PCG100S/T shown with optional casters

STANDARD	TOUCHSCREEN
❑ PCG100S/S (ENERGY STAR)	❑ PCG100S/T (ENERGY STAR)
❑ PCG140S/S	❑ PCG140S/T
❑ PCG180S/S	❑ PCG180S/T

Standard Features

- Patented, high efficiency, non-clog Inshot burners
- 50,000 BTU, 70,000 BTU OR 90,000 BTU (NAT or LP) per deck
- Double deck convection oven is 66.8” in height
- Standard or digital Touchscreen Controls with manual, recipe, or rack modes.
- Patented “plug-in, plug-out” control panel - easy to service
- Slide out control panel for full view servicing
- Stainless Steel front, sides and top
- Dependent glass doors (Full 180° opening)
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Coved, fastener-free, porcelain interior
- Stay cool heavy duty door handle
- Soft Air, two speed, 1/2 hp, fan motor
- 11-position rack guides and 5 plated oven racks
- Electronic ignition
- Forced cool down fan mode
- Interior oven lights
- (1) year limited parts and labor warranty (reference https://southbendnc.com/service-and-parts for limited warranty details)

Available Controls

SC-Standard Controls

140°F to 500°F solid state thermostat and 60 minute mechanical cook timer.

TC-Touchscreen Controls

150°F to 550°F temperature controller with 140°F to 200°F “Hold” thermostat. Digital display shows time and temperature. A fan cycle timer pulses the fan. Recipes can be created and used in oven group 'Rack' mode to cook multiple items at once on different timers.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- ❑ List the voltage, frequency, and amps required (see utility information) _____VAC, ____Phase, _____Hz.
- ❑ Stainless steel oven interior
- ❑ Casters 4"' or 6 "
- ❑ Independent doors
- ❑ Stainless steel exterior bottom
- ❑ Stainless steel dirt tray
- ❑ Marine edge top
- ❑ Export crating
- ❑ Down draft diverter for direct flue
- ❑ 3/4” quick disconnect with flexible hose (specify length: 3ft, 4ft, or 5ft)
- ❑ 2” air insulation panel (stainless steel only)
- ❑ Stainless steel solid doors
- ❑ Stainless steel rear jacket

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, sides and top.

Doors: Dependent doors with windows. Low emission glass, stainless steel construction, heavy-duty welded steel frame and 5/8” diameter full-length hinge pin.

Oven Interior: Porcelain enamel finish, coved, fastener free.

Rack and Rack Guides: Heavy-duty removable wire rack guides spaced on 1-5/8” centers offer 11 different rack positions. 5 wire racks provided with each oven.

Blower Fan and Motor: 1/2hp, 2-speed motor, 1710/1120 r.p.m

Oven Heating: Oven heating is regulated by an adjustable solid state thermostat control. Jet Stream style burners direct flame towards rear of combustion chamber. Combustion products are drawn into oven interior and recirculated prior to venting.

Electronic Ignition: Hot surface ignitor with flame safety device.

Control Panel: Located on front, at right side of oven, away from heat zone. Slide out panel extends over 17” for easy servicing.

Interior Lights: Two 40 watt high temperature recessed lamps located within the oven cavity.

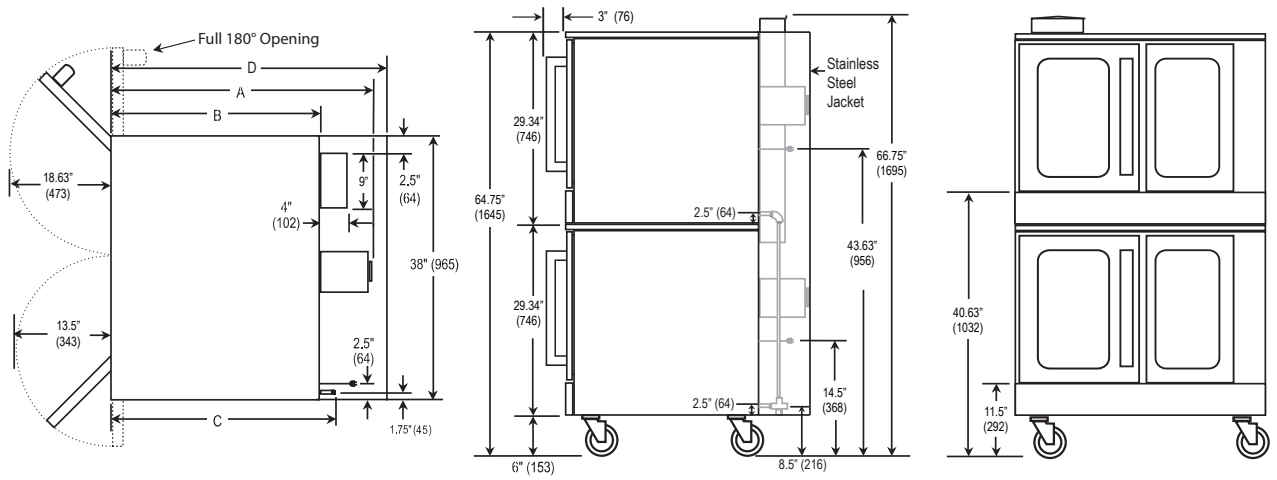
Legs: 6” stainless steel legs standard.

Approval Notes: _____

Models: ❑ **PCG100S/S** ❑ **PCG140S/S** ❑ **PCG180S/S** ❑ **PCG100S/T** ❑ **PCG140S/T** ❑ **PCG180S/T**

PCGS - DOUBLE

Dimensions shown in inches and (millimeters)



DIMENSIONS

MODEL	DEPTH				OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	C	D OPTIONAL JACKET INCLUDED	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
PCG100S/S PCG140S/S PCG180S/S PCG100S/T PCG140S/T PCG180S/T	37.25" (947)	30.25" (769)	33.75" (858)	39.50" (1004)	29" (737)	21.5" (546)	20" (508)	28.25" (718)	21" (533)	57.50" (1461)	45.5" (1156)	81.50" (2070)	123.4 cu. ft. (3.49 cu. m.)	1040 lbs (471.7 kg.)

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

MODEL	BTU	MINIMUM INLET PRESSURE	
		NATURAL	PROPANE
PCG100S/S PCG100S/T	100,000	7" W.C	11" W.C
PCG140S/S PCG140S/T	140,000	7" W.C	11" W.C
PCG180S/S PCG180S/T	180,000	7" W.C	11" W.C

** one 3/4" female connection.*

ELECTRIC: Standard: 120/60/1 phase, furnished with 6' cord w/3- prong plug (1 plug/deck). NEMA #5-15p. Total maximum amps 7.9 per deck.

Optional: 208/60/1 (190-219 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 4.8 per deck.

Optional: 240/60/1 (220-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 4.3 per deck.

Optional: 240/50/1 (208-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 6.0 per deck.

** All units shipped single phase.*
Single phase can be easily connected to three phase.

MISCELLANEOUS

- If using flex hose connector, the I.D should not be smaller than 3/4" and must comply with ANSI Z 21.69.
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Clearances from combustibles: Top-0", bottom-0", right side-0" and left-2"
- Recommend - install under vented hood
- Check local codes for fire and sanitary regulations
- If the unit is connected directly to the outside flue, an CSA approved down draft diverter must be installed at the flue outlet of the oven
- Oven cannot be operated without fan in operation

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.

INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.

Project Name: _____ AIA#: _____

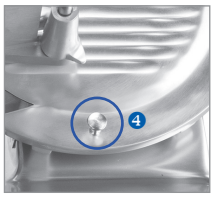
Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____

G-Series Medium Duty Automatic Slicer

Enhanced features — improved slicing performance!

Chute and end weight now accommodate 10.5" tall product. Pyramid-shaped end weight teeth improve product gripping for optimal slice quality.



Model

❑ *G12A – 12" Diameter Knife*

Standard Features

- Automatic or manual slicer operation
- 12" hard chromed special alloy, hollow ground knife, longer lasting and easier to sharpen
- Extended rod, end weight and chute can accommodate product up to 10.5" in length (❶)
- Gripping teeth on underside of end weight for stability when slicing taller product *(inset ❷)*
- Pyramid-shaped end weight teeth improve product hold during slicing (❸)
- 0 to 1/2" slice thickness
- Powerful 1/2 HP knife motor
- Motor overload protection with manual reset
- Oversized positive traction grooved belt drive
- Knife cover interlock
- Knob makes installation and removal of knife cover easier *(inset ❹)*
- Top mounted all metal knife sharpener
- Removable easy-to-clean chute, slice deflector, and knife sharpener
- Anodized aluminum construction with seamless edges and radius corners
- Metal bottom base enclosure
- Permanently attached knife ring guard
- Moisture proof, easy-to-clean ON/OFF switch and knife hub
- Sealed splash zones for added sanitation and protection of electronics
- Ergonomically designed, dual purpose handle
- Easy movement with smooth stainless steel ball bearing chute slide
- 35° angled food chute
- No voltage release relay system
- Non-slip rubber feet

Optional items

- Large slicer cover
- Slaw tray
- Vegetable hopper

To select options, see complete list on back

Intertek Intertek AutoQuotes

Warranty

- *Two years parts and labor*

Approved by: _____ Date: _____

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com

GLOBE FOOD EQUIPMENT COMPANY | Globe® Medium Duty Automatic Slicer | G12A

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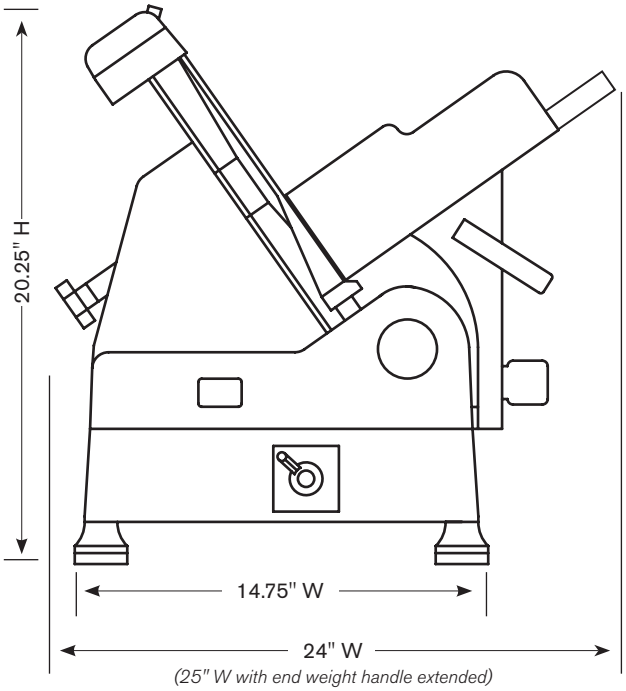
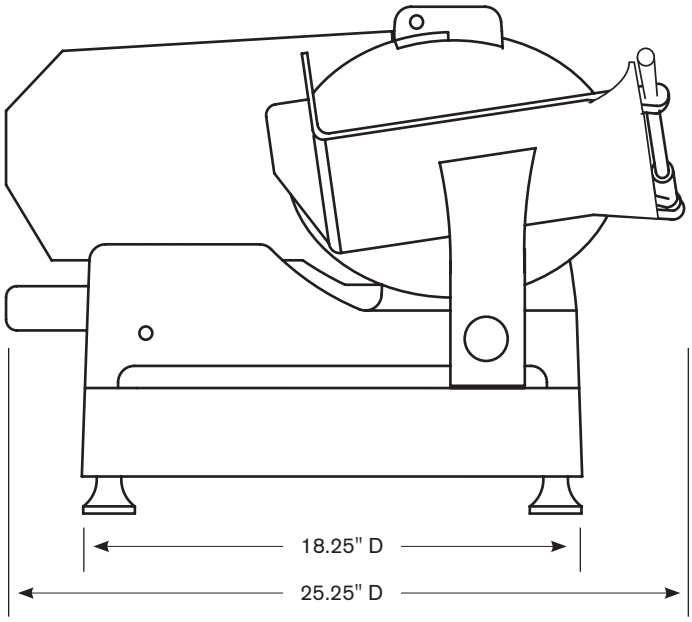
Medium Duty Automatic Slicer

G12A

Front View



Side View



SPECIFICATIONS

Model	Auto or Manual	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Product Cutting Capacity W (Width)	D (Diameter)	L (Length)
G12A	Both	1/2 HP	115-60-1	3	Belt	4 Hours	0 100% Time	12" (30.48 cm)	1/2" (1.3 cm)	10" (25.4 cm)	8.75" (22.2 cm)	10.5" (26 cm)

Cord & Plug: Attached 6 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15

DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment.
This product ships on a pallet. Freight class 85.

Model	Overall Dimensions	Net Wt	Shipping Dimensions	Ship Wt
G12A	25" w x 25.25" d x 20.25" h (64 cm x 64 cm x 51.4 cm)	81 lbs (37 kg)	25" w x 28" d x 32" h (64 cm x 71 cm x 81 cm)	93 lbs (42 kg)

Slicer is automatic or manual with 12" diameter hard chromed special alloy, hollow ground knife with stain resistant heavy-gauge anodized aluminum finish. Unit has 1/2 HP fan cooled motor with overload protection, manual reset, permanently lubricated ball bearings and positive traction grooved drive belt. Slicer has top mounted, removable, dual action knife sharpener with two stones, and removable food chute, slice deflector and knife cover. On/Off switch and electric wiring are moisture proof with sealed splash zones. Slicer is NSF and ETL listed. Two-year parts and labor warranty.

OPTIONAL ITEMS:

- ❑ **SC-LARGE** Large slicer cover
- ❑ **SLAWTRAY** Slaw tray
- ❑ **300014** Vegetable hopper
- ❑ **M500A** Food fence (11" d x 1-1/8" h)

Available only at time of purchase.

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com

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John BOOS® SINCE 1887

SPEC SHEET

"ST6R1.5-GBK" STAINLESS STEEL TOP WORK TABLES

16GA Top w/1.5" Riser & Galvanized Legs & Adjustable Bracing

FEATURES:

- 16GA Stainless Steel Top
- Type 300 Stainless Steel With #4 Polish, Satin Finish
- Top Is Sound Deadened
- Reinforced With 1"x2" Channel Running Length Of Table
- 1-1/2" Stallion Edge On Front And 1-1/2" Backsplash On Rear With Side Edges 90 Degree Bend Down For Table Line-Up
- Galvanized Base With Adjustable Bracing
- Adjustable Bullet Feet
- Shipped Knocked-Down, Easy-To-Assemble

SPECIFICATIONS:

- Top: Stainless Steel Tops Are Tig Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Top: 16GA, Type 300 Stainless Steel With #4 Polish, Satin Finish
- Bracing: 1-1/4" Round O.D., 18GA Tubular Galvanized Steel
- Legs: 1-5/8" Round O.D., 16GA Tubular Galvanized Steel
- Gussets: Galvanized Steel
- Feet: 1" Adjustable Stainless Steel Bullet Feet

CERTIFICATIONS:

NSF 256135 SANITATION

ST6R1.5-3048GBK

ACCESSORIES

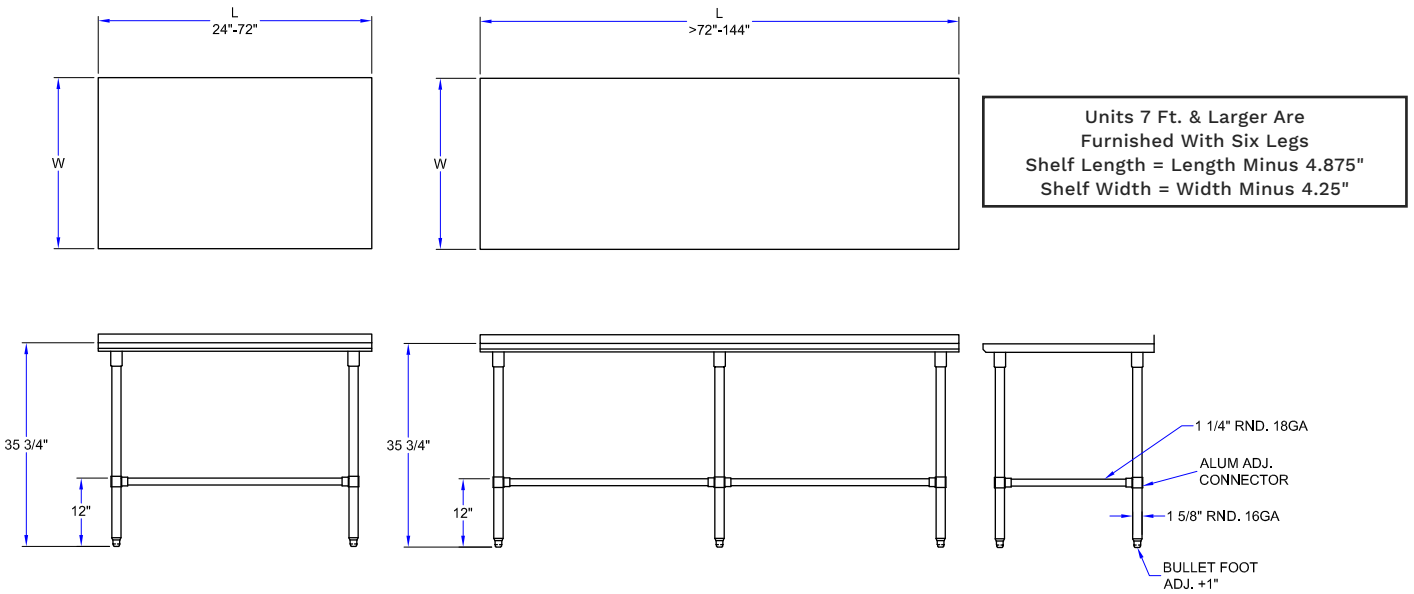
DESCRIPTION
Drawer
Drawer Lock
Casters
Overshelves
Sinks
Pot Rack

"ST6R1.5-GBK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP
24"	**ST6R1.5-2424GBK**	38	900	**ST6R1.5-3024GBK**	42	900	**ST6R1.5-3624GBK**	48	900
30"	**ST6R1.5-2430GBK**	42	900	**ST6R1.5-3030GBK**	47	900	**ST6R1.5-3630GBK**	54	900
36"	**ST6R1.5-2436GBK**	47	900	**ST6R1.5-3036GBK**	52	900	**ST6R1.5-3636GBK**	59	900
48"	**ST6R1.5-2448GBK**	56	900	**ST6R1.5-3048GBK**	62	900	**ST6R1.5-3648GBK**	70	900
60"	**ST6R1.5-2460GBK**	64	610	**ST6R1.5-3060GBK**	72	610	**ST6R1.5-3660GBK**	80	610
72"	**ST6R1.5-2472GBK**	73	400	**ST6R1.5-3072GBK**	81	400	**ST6R1.5-3672GBK**	91	400
84"	**ST6R1.5-2484GBK**	90	1350	**ST6R1.5-3084GBK**	101	1350	**ST6R1.5-3684GBK**	114	1350
96"	**ST6R1.5-2496GBK**	98	1350	**ST6R1.5-3096GBK**	110	1350	**ST6R1.5-3696GBK**	126	1350
108"	**ST6R1.5-24108GBK**	106	1350	**ST6R1.5-30108GBK**	119	1350	**ST6R1.5-36108GBK**	136	1350
120"	**ST6R1.5-24120GBK**	115	1130	**ST6R1.5-30120GBK**	129	1130	**ST6R1.5-36120GBK**	147	1130
132"	**ST6R1.5-24132GBK**	124	900	**ST6R1.5-30132GBK**	139	900	**ST6R1.5-36132GBK**	158	900
144"	**ST6R1.5-24144GBK**	134	680	**ST6R1.5-30144GBK**	150	680	**ST6R1.5-36144GBK**	171	680

OVERALL WEIGHT (WT) AND MAX WEIGHT CAPACITY (WT CAP) ARE IN POUNDS (LBS). MAX WEIGHT CAPACITY EVENLY DISTRIBUTED.
ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



MODEL # STRUCTURE

1.5 = Ht. Of Riser w/Turndown
R = Top w/Riser
6 = 16GA Work Surface
ST = Stainless Steel Top

24 = Width Of Work Surface
30 = Length Of Work Surface
GB = Galvanized Legs & Bracing
K = Ships Knocked Down

ST6R1.5-2430GBK

"ST6R1.5-GBK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP
24"	ST6R1.5-2424GBK	38	900	ST6R1.5-3024GBK	42	900	ST6R1.5-3624GBK	48	900
30"	ST6R1.5-2430GBK	42	900	ST6R1.5-3030GBK	47	900	ST6R1.5-3630GBK	54	900
36"	ST6R1.5-2436GBK	47	900	ST6R1.5-3036GBK	52	900	ST6R1.5-3636GBK	59	900
48"	ST6R1.5-2448GBK	56	900	ST6R1.5-3048GBK	62	900	ST6R1.5-3648GBK	70	900
60"	ST6R1.5-2460GBK	64	610	ST6R1.5-3060GBK	72	610	ST6R1.5-3660GBK	80	610
72"	ST6R1.5-2472GBK	73	400	ST6R1.5-3072GBK	81	400	ST6R1.5-3672GBK	91	400
84"	ST6R1.5-2484GBK	90	1350	ST6R1.5-3084GBK	101	1350	ST6R1.5-3684GBK	114	1350
96"	ST6R1.5-2496GBK	98	1350	ST6R1.5-3096GBK	110	1350	ST6R1.5-3696GBK	126	1350
108"	ST6R1.5-24108GBK	106	1350	ST6R1.5-30108GBK	119	1350	ST6R1.5-36108GBK	136	1350
120"	ST6R1.5-24120GBK	115	1130	ST6R1.5-30120GBK	129	1130	ST6R1.5-36120GBK	147	1130
132"	ST6R1.5-24132GBK	124	900	ST6R1.5-30132GBK	139	900	ST6R1.5-36132GBK	158	900
144"	ST6R1.5-24144GBK	134	680	ST6R1.5-30144GBK	150	680	ST6R1.5-36144GBK	171	680

OVERALL WEIGHT (WT) AND MAX WEIGHT CAPACITY (WT CAP) ARE IN POUNDS (LBS). MAX WEIGHT CAPACITY EVENLY DISTRIBUTED.
ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

SPEC SHEET

"ST6R5-GBK" STAINLESS STEEL TOP WORK TABLES

16GA Top w/5" Riser & Galvanized Legs & Adjustable Bracing

FEATURES:

- 16GA Stainless Steel Top w/5" Riser & Turndown
- Type 300 Stainless Steel With #4 Polish, Satin Finish
- Top Is Sound Deadened
- Reinforced With 1"x2" Channel Running Entire Length Of Table
- 1-1/2" Stallion Edge On Front Side Edges 90 Degree Bend Down For Table Line-Up
- Galvanized Base With Adjustable Bracing
- Shipped Knocked-Down, Easy-To-Assemble

SPECIFICATIONS:

- Top: Stainless Steel Tops Are TIG Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Top: 16GA Stainless Steel Type 300 Stainless Steel With #4 Polish, Satin Finish
- Bracing: 1-1/4" Round O.D. 18GA Galvanized Steel
- Legs: 1-5/8" Round O.D. 16GA Tubular Galvanized Steel
- Gussets: Galvanized Steel
- Feet: 1" Adjustable Stainless Steel Bullet Feet

CERTIFICATIONS:

ST6R5-3048GBK

ACCESSORIES

DESCRIPTION
Drawer
Drawer Lock
Casters
Overshelves
Sinks
Pot Rack

"ST6R5-GBK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP
24"	**ST6R5-2424GBK**	40	900	**ST6R5-3024GBK**	44	900	**ST6R5-3624GBK**	50	900
30"	**ST6R5-2430GBK**	44	900	**ST6R5-3030GBK**	48	900	**ST6R5-3630GBK**	56	900
36"	**ST6R5-2436GBK**	49	900	**ST6R5-3036GBK**	54	900	**ST6R5-3636GBK**	61	900
48"	**ST6R5-2448GBK**	58	900	**ST6R5-3048GBK**	65	900	**ST6R5-3648GBK**	73	900
60"	**ST6R5-2460GBK**	68	610	**ST6R5-3060GBK**	75	610	**ST6R5-3660GBK**	84	610
72"	**ST6R5-2472GBK**	77	400	**ST6R5-3072GBK**	85	400	**ST6R5-3672GBK**	96	400
84"	**ST6R5-2484GBK**	94	1350	**ST6R5-3084GBK**	105	1350	**ST6R5-3684GBK**	121	1350
96"	**ST6R5-2496GBK**	103	1350	**ST6R5-3096GBK**	116	1350	**ST6R5-3696GBK**	133	1350
108"	**ST6R5-24108GBK**	112	1350	**ST6R5-30108GBK**	125	1350	**ST6R5-36108GBK**	142	1350
120"	**ST6R5-24120GBK**	122	1130	**ST6R5-30120GBK**	136	1130	**ST6R5-36120GBK**	154	1130
132"	**ST6R5-24132GBK**	131	900	**ST6R5-30132GBK**	146	900	**ST6R5-36132GBK**	165	900
144"	**ST6R5-24144GBK**	141	680	**ST6R5-30144GBK**	158	680	**ST6R5-36144GBK**	179	680

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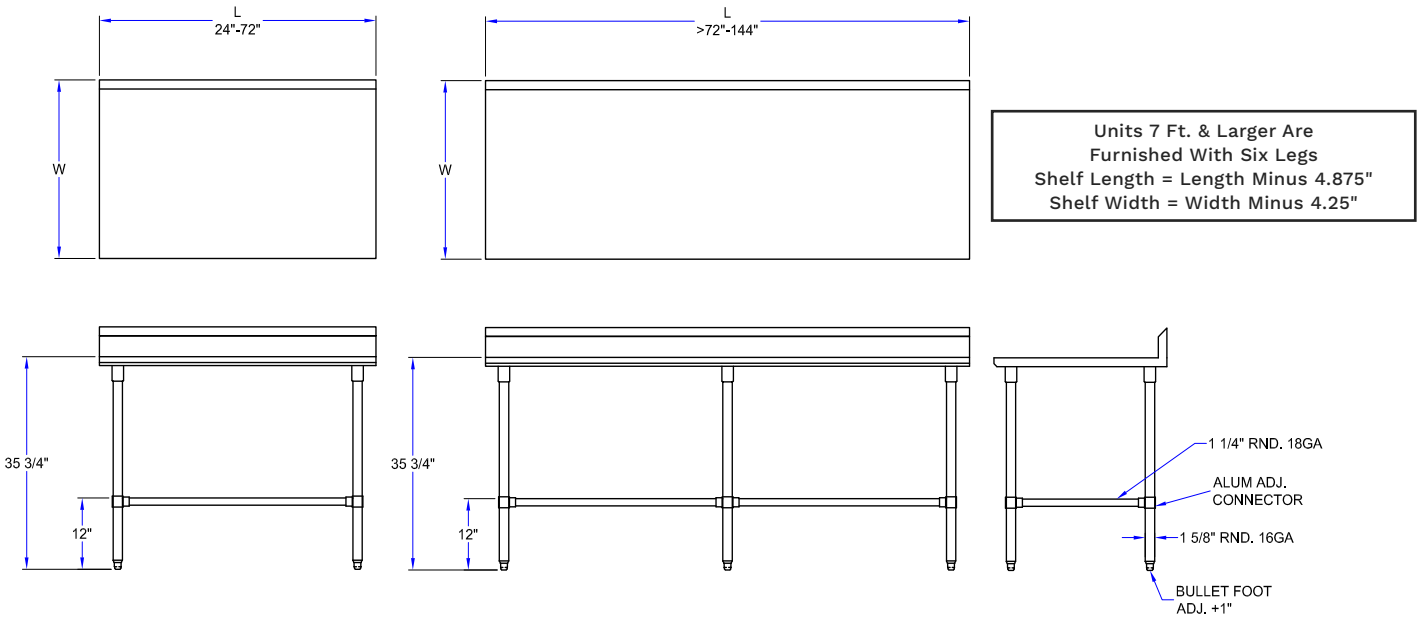
DETAILED SPECIFICATIONS



MODEL # STRUCTURE

5 = Ht. Of Riser w/Turndown
R = Top w/Riser
6 = 16GA Work Surface
ST = Stainless Steel Top
24 = Width Of Work Surface
30 = Length Of Work Surface
GB = Galvanized Legs & Bracing
K = Ships Knocked Down

ST6R5-2430GBK

"ST6R5-GBK" STAINLESS STEEL TOP WORK TABLES

LENGTH	24" WIDE	WT	WT CAP	30" WIDE	WT	WT CAP	36" WIDE	WT	WT CAP
24"	ST6R5-2424GBK	40	900	ST6R5-3024GBK	44	900	ST6R5-3624GBK	50	900
30"	ST6R5-2430GBK	44	900	ST6R5-3030GBK	48	900	ST6R5-3630GBK	56	900
36"	ST6R5-2436GBK	49	900	ST6R5-3036GBK	54	900	ST6R5-3636GBK	61	900
48"	ST6R5-2448GBK	58	900	ST6R5-3048GBK	65	900	ST6R5-3648GBK	73	900
60"	ST6R5-2460GBK	68	610	ST6R5-3060GBK	75	610	ST6R5-3660GBK	84	610
72"	ST6R5-2472GBK	77	400	ST6R5-3072GBK	85	400	ST6R5-3672GBK	96	400
84"	ST6R5-2484GBK	94	1350	ST6R5-3084GBK	105	1350	ST6R5-3684GBK	121	1350
96"	ST6R5-2496GBK	103	1350	ST6R5-3096GBK	116	1350	ST6R5-3696GBK	133	1350
108"	ST6R5-24108GBK	112	1350	ST6R5-30108GBK	125	1350	ST6R5-36108GBK	142	1350
120"	ST6R5-24120GBK	122	1130	ST6R5-30120GBK	136	1130	ST6R5-36120GBK	154	1130
132"	ST6R5-24132GBK	131	900	ST6R5-30132GBK	146	900	ST6R5-36132GBK	165	900
144"	ST6R5-24144GBK	141	680	ST6R5-30144GBK	158	680	ST6R5-36144GBK	179	680

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ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

101321

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"CUT6" WELD-IN / UNDERMOUNT SINKS 16GA

ONE COMPARTMENT

FEATURES:

- STANDARD 16 GAUGE TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- 8", 10", 12", OR 14" BOWLS
- ALL CORNERS, BOTH VERTICAL AND HORIZONTAL COVED AT 3/4" RADIUS
- BOTTOMS OF BOWLS FORMED FOR DRAINAGE TO 3-1/2" DIAMETER DIE STAMPED OPENING
- UNIFORM SINK BOWL THICKNESS

CONSTRUCTION:

- ALL TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE

MATERIAL:

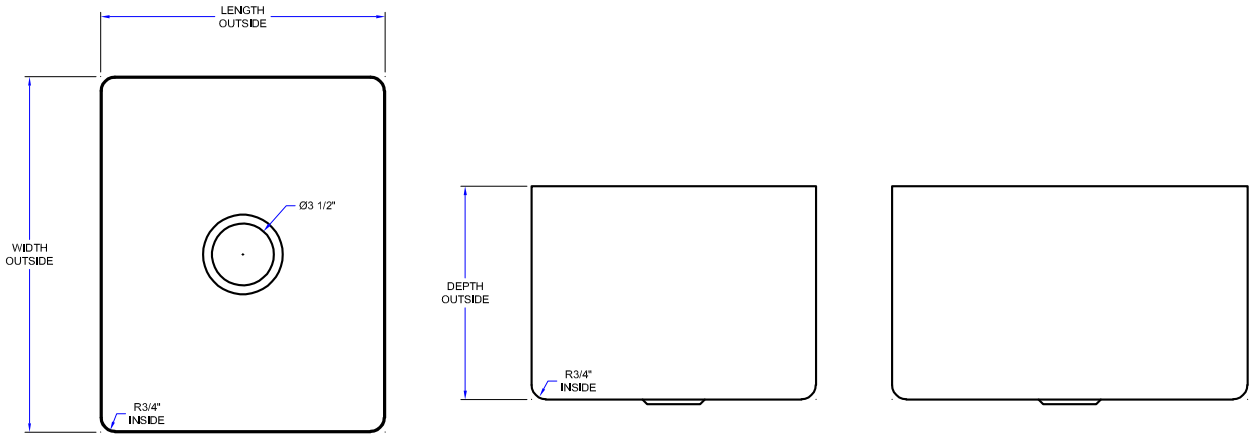
- 16 GAUGE TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH

WELD-IN / UNDERMOUNT SINKS 16GA

MODEL #	QTY
CUT2424146	
CUT1014086	
CUT1014106	
CUT1416126	
CUT1416146	
CUT1618126	
CUT1618146	
CUT1620126	
CUT1620146	
CUT1818126	
CUT1818146	
CUT1824126	
CUT1824146	
CUT2020086	
CUT2020126	
CUT2020146	
CUT2424126	

856

DETAILED SPECIFICATIONS



WELD-IN / UNDERMOUNT SINKS 16GA

MODEL #	INCLUDES	DIMENSIONS (W X L X D)	WEIGHT (LBS)
CUT1014086	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	10" X 14" X 8"	16
CUT1014106	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	10" X 14" X 10"	17
CUT1416126	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	14" X 16" X 12"	21
CUT1416146	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	14" X 16" X 14"	27
CUT1618126	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	16" X 18" X 12"	29
CUT1618146	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	16" X 18" X 14"	35
CUT1620126	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	16" X 20" X 12"	30
CUT1620146	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	16" X 20" X 14"	36
CUT1818126	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	18" X 18" X 12"	30
CUT1818146	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	18" X 18" X 14"	36
CUT1824126	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	18" X 24" X 12"	34
CUT1824146	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	18" X 24" X 14"	41
CUT2020086	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	20" X 20" X 8"	22
CUT2020126	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	20" X 20" X 12"	35
CUT2020146	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	20" X 20" X 14"	38
CUT2424126	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	24" X 24" X 12"	42
CUT2424146	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	24" X 24" X 14"	46

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION
2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400
Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____
Location: _____
Item #: _____ *Qty:* _____
Model #: _____

AIA #
SIS #

Model:
GDM-41-HC-LD

Glass Door Merchandiser:
Slide Door Refrigerator with Hydro Carbon Refrigerant & LED Lighting

GDM-41-HC-LD

- The world's #1 manufacturer of glass door merchandisers.
- 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.
- Exterior - non-peel or chip black powder coated cold rolled steel; durable and permanent.
- Interior - attractive, NSF approved, white aluminum interior liner with stainless steel floor.
- Self closing doors. Counter-balanced weight system for smooth, even, positive closing.
- "Low-E", double pane thermal insulated glass door assemblies with mitered plastic channel frames. The latest in energy efficient technology.
- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
- Entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Bottom mounted units feature

- "No stoop" lower shelf to maximize product visibility.
- Storage on top of cabinet.
- Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest ⅛" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm) W	D†	H	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
GDM-41-HC-LD	2	8	47⅛ 1197	29⅝ 753	78⅝ 1998	½ N/A	115/60/1	6.5 N/A	5-15P	10 3.05	405 184

† Depth does not include ⅜" (10 mm) for door handles

MADE WITH INNOVATION IN THE USA · 5 YEAR COMPRESSOR WARRANTY USA · c UL us · CLASSIFIED UL EPA · natural refrigerant

9/19 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
GDM-41-HC-LD

Glass Door Merchandiser:
Slide Door Refrigerator with Hydro Carbon Refrigerant & LED Lighting

STANDARD FEATURES

DESIGN
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive merchandiser that brilliantly displays packaged food and beverages.

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. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.

CABINET CONSTRUCTION
- Exterior - non-peel or chip black powder coated cold rolled steel; durable and permanent.
- Interior - attractive, NSF approved, white aluminum liner with stainless steel floor.
- Insulation - entire cabinet structure is 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 leg levelers.
- Illuminated exterior sign panel. Variety of sign options available.

DOORS
- "Low-E", double pane thermal insulated glass door assemblies with mitered plastic channel frames. The latest in energy efficient technology.
- Each door fitted with 12" (305 mm) long handle.
- Self closing doors. Counter-balanced weight system for smooth, even, positive closing.

SHELVING
- Eight (8) adjustable, heavy duty PVC coated wire shelves 20 7/8"L x 20 9/16"D (531 mm x 523 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

LIGHTING
- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

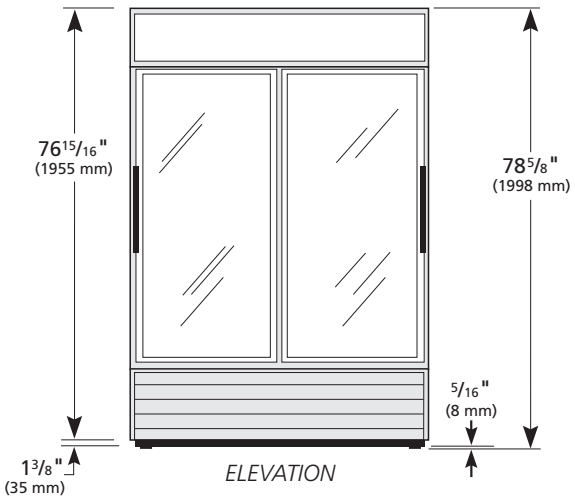
MODEL FEATURES
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- See our website www.truemfg.com for latest color and sign offerings.
- Convenient clean-out drain built in cabinet floor.
- Listed under NSF/ANSI Standard 7 for the storage and/or display of packaged or bottled product.

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.

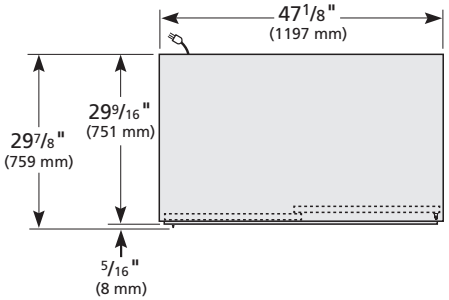
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- ❑ White exterior.
- ❑ Stainless steel exterior.
- ❑ Black aluminum interior liner with black shelving.
- ❑ Stainless steel interior liner.
- ❑ 6" (153 mm) standard legs.
- ❑ 6" (153 mm) seismic/flanged legs.
- ❑ 2½" (64 mm) diameter castors.
- ❑ 4" (102 mm) diameter castors.
- ❑ Red wine thermostat.
- ❑ White wine thermostat.
- ❑ Chocolate thermostat.
- ❑ Barrel lock (factory installed).
- ❑ Ratchet locks.
- ❑ Additional shelves.
- ❑ TrueFlex gravity feed organizers.

PLAN VIEW



ELEVATION



PLAN VIEW

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model	Elevation	Right	Plan	3D	Back
GDM-41-HC-LD	TFAY06E	TFAY07S	TFAY06P	TFAY063	

TRUE MANUFACTURING CO., INC.
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WORKTOP REFRIGERATOR

Model: SW60NBS-D

Natural Refrigerant R-290 Model

60” Worktop Refrigerator
with Drawers and 5½” Backsplash

Stainless steel front, top and end panels, aluminum back and interior.

Project Name:

Model Specified:

Location:

Item No: **Quantity:**

AIA #: **SIS #:**

Standard Model Features

REFRIGERATION SYSTEM

- Performance-rated refrigeration system
- Natural, environmentally safe, high efficiency R-290 refrigerant[1]
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, back mounted compressor

CABINET ARCHITECTURE

- 2” non-CFC polyurethane foam insulation
- Smooth, polished chrome drawer handles
- Stainless steel roll out drawers
- Magnetic snap in Santoprene™ drawer gaskets
- Completely enclosed, vented and removable case back
- 5” casters

MODEL FEATURES

- Electronic control, off-cycle defrost

[1] R-290 refrigerant meets all federal and state regulatory requirements.

Options and Accessories

(upcharge and lead times may apply)

Stainless steel interior	Drawer locks
Stainless steel back	Special electrical requirements (consult facotry)
Overshelves (single or double)	Adjustable legs
Expansion valve system	

Consult factory for other model configurations, options and accessories.

Continental® Refrigerator

WARRANTY 7 Year Parts & Labor 7 Year Compressor

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cubic feet)	17.0 (481 l)
Width, Overall (inches)	60 (1524 mm)
Depth, Overall (inches) (including handles & bumpers)	32 3/16 (818 mm)
Height, Overall (inches) (including 5" casters)	41 (1035 mm)
Number of Drawers (two tier)	4

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/5
R-290 Refrigerant Charge (oz)	3.35
Capacity (BTU per hour)*	1390

ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Total Amps (International)	2.5 (2.2)
10 ft. Cord/Plug [attached] (International)	Yes (No)

SHIPPING DATA

Weight (pounds)	395 (180 kg)
Height - Crated (inches)	48 3/4 (10238 mm)
Width - Crated (inches)	68 (1727 mm)
Depth - Crated (inches)	37 1/4 (946 mm)

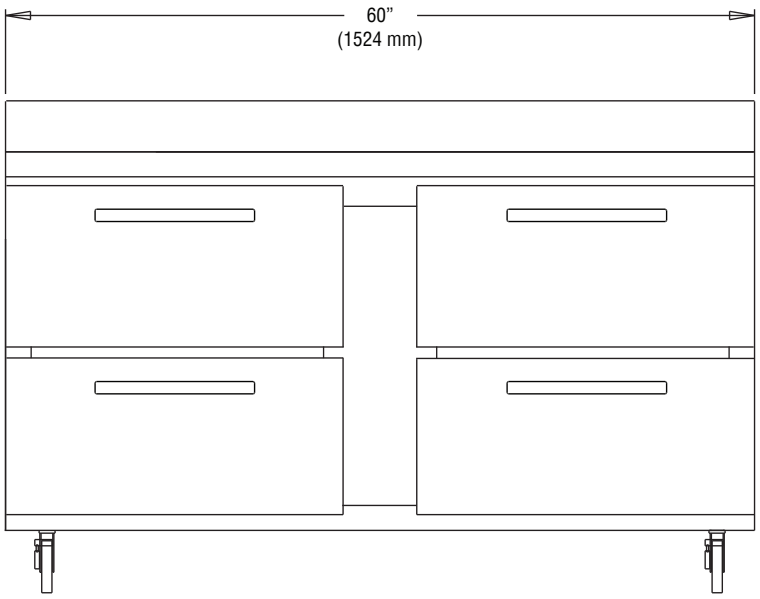
DRAWER PAN CONFIGURATIONS

Two Tier: (1) 12 x 20 x 6 pan per drawer

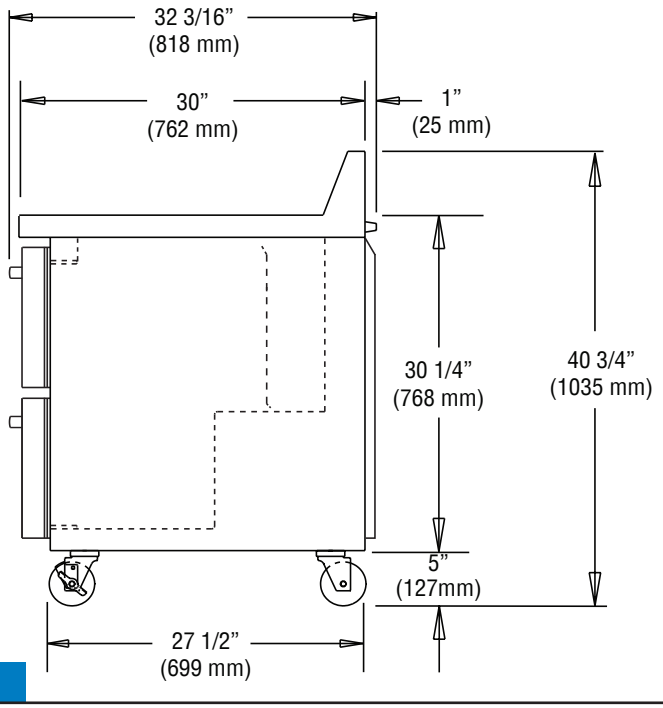
* Rating @ +25°F evaporator, 90°F ambient
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Equipped with one NEMA-5-15P Plug
(varies by country)

Model Plan Views



FRONT VIEW



SIDE VIEW

IMPORTANT NOTE: If the cabinet is located directly against a wall, a minimum clearance of 3" is required on sides, front and rear.

Continental Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.

Intertek

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REVISED: 12/2/25

FOODSERVICE EQUIPMENT & DESIGN
A.D.E. RESTAURANT SERVICES, INC.

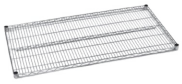
04/10/2026 13288

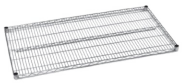
Quote

Project: Kitchen Equipment Specifications ADE 678
678 Lee Steet
DesPlaines , IL

From: A.D.E. Restaurant Services, Inc.
James McMahon Jr.
471 S. Irmen Drive
Addison, IL 60101-4313
630-628-0811
(630) 628-0811 (Contact)

Item	Qty	Description
LL		**LOWER LEVEL** Walk ins - employee area
L1	1 ea	**BAG N THE BOX** Custom Soda system - BY OTHERS
L1	1 ea	**BAG N THE BOX** Custom CO2 TANK- BY OTHERS
L4	1 ea	**WALK IN COMBINATION COOLER FREEZER** Kolpak Cooler with floor and ramps, remote compressors - VERIFY LOCATION on roof - See Shop drawings
L5	1 ea	**WALK IN BEER BOX** Kolpak Walk n Beer/wine box with floor and ramp, remote compressors - VERIFY LOCATION - See Shop drawings
L6	1 ea	**MICROWAVE OVEN** ACP RCS10DSE Amana® Commercial Microwave Oven, 1.2 cu. ft. capacity, 1000 watts, medium volume, 10-min. dial timer, (4) power levels, non-removable air filter, side hinged door with tempered glass, accommodates 14" plate, stainless steel exterior & interior, 120v/60/1-ph, 13.0 amps, 15 MCA, 1550 watts (total), NEMA 5-15P, cETLus, ETL-Sanitation Dimensions 13.75(h) x 22(w) x 19(d)
	1 ea	Note: Sale of this product must comply with ACP's Minimum Resale Price Policy; consult order acknowledgement for details.

Item	Qty	Description
	1 ea	3-year limited warranty (1 year full)
L7	1 ea	**REACH-IN REFRIGERATOR**
		Continental Refrigerator 1RN Refrigerator, reach-in, one-section, 20 cu. ft., self-contained refrigeration, stainless steel front, aluminum interior & ends, standard depth, full-height solid door, cylinder lock, electronic control with digital display, hi-low alarm, electric condensate evaporator, R290 Hydrocarbon refrigerant, 1/4 HP, cETLus, NSF, ENERGY STAR® Dimensions 82.25(h) x 26(w) x 35.38(d)
	1 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
	1 ea	115v/60/1-ph, 5.2 amps, cord, NEMA 5-15P, standard
	1 ea	Door hinged on right, standard
	1 ea	5" Casters, standard
L8	1 ea	**BY MILLWORK**
		Custom BY MILLWORK -BY MILLWORK CONTRACTOR
L9	1 ea	**HAND SINK**
		John Boos PBHS-W-1410-KV1MB-SS-X Pro-Bowl Hand Sink, wall mount, 14"W x 10" front-to-back x 5" deep bowl, (1) centered splash mount faucet hole, gooseneck spout, single knee valve, 2" drain opening, includes basket drain & wall brackets, with left & right side splashes, all stainless steel construction, NSF, CSA-Sanitation (knee valve faucet included) (FLYER NET PRICING) Dimensions 20(h) x 17(w) x 16(d)
	1 ea	Standard flyer accessories only, NO modifications to flyer items allowed or their accessories
	1 ea	PB-MV Tempering Valve, manual temperature mixing valve with built in check valves, rough chrome finish, 9/16 -24 UNEF threads to accept 3/8" compression female hose fitting
L10	25 ea	**WIRE SHELVING**
		Olympic J2460C Packed 2 ea Shelf, wire, 24" x 60", chromate finish, NSF Dimensions 60(w) x 24(d)
	25 ea	1 year warranty against manufacturing defects
	20 ea	J74C Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, chromate finish, NSF
L11	50 ea	**WIRE SHELVING**

Item	Qty	Description
		Olympic J2460C Packed 2 ea Shelf, wire, 24" x 60", chromate finish, NSF Dimensions 60(w) x 24(d)
	50 ea	1 year warranty against manufacturing defects
	40 ea	J74C Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, chromate finish, NSF
L12	2 ea	**KEG STORAGE RACK**
		 Channel Manufacturing KAR60 Keg Storage, Adjustable, 60"W x 17"D x 68"H, Aluminum Construction, (6) Half Barrels or (18) 1/6th Barrels, Made in USA, 52lbs. (ITEM WEIGHT ONLY), includes uprights (set of 4), weight does not include 50 lbs. for pallet weight Dimensions 68(h) x 60(w) x 17(d)
	2 ea	Lifetime warranty against rust and corrosion
	2 ea	/KS160 Accessories, Keg Storage, Keg Stop, 60"W x 17"D x 2"H, Aluminum Construction, 10lbs. (ITEM WEIGHT ONLY), (set of 4 hex screws included for installation).
L13	80 ea	**WIRE SHELVING**
		 Olympic J2460C Packed 2 ea Shelf, wire, 24" x 60", chromate finish, NSF Dimensions 60(w) x 24(d)
	80 ea	1 year warranty against manufacturing defects
	64 ea	J74C Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, chromate finish, NSF
1STFL		**FIRST FLOOR** Main Bar and Kitchen
1	1 ea	**THREE (3) COMPARTMENT SINK**
		 John Boos 43PB184-2D30 Pro-Bowl Sink, 3-compartment, 117-1/4"W x 23-1/2"D x 44-1/16"H overall size, (3) 18"W x 18" front-to-back x 14" deep compartments, (2) 30" left & right drainboards, 10"H boxed backsplash with 45° top and 2" return, (1) set of splash mount faucet holes with 8" centers, 3-1/2" die-stamped drain opening, 14/300 stainless steel construction, stainless steel legs, adjustable front & side bracing, adjustable bullet feet, NSF, CSA-Sanitation, KD Dimensions 44.06(h) x 117.25(w) x 23.5(d)
	1 ea	PB-PRW-1LF Prerinse Unit, splash mount, flex stainless steel hose, 8" centers, 1/4 turn cramic cartridges, color coded hot/cold indicators, integral check valve, 1/2" NPT, includes 12" wall bracket, NSF, cCSAus, ADA Compliant (LEAD FREE FAUCET)

Item	Qty	Description
	1 kt	PB-SMMK-90 Splash Mount Faucet Mounting Kit, includes (2) 1/2" supply nipples, (2) retainer nuts, (2) lock washers, (2) rubber washers and (2) male & female short 90° elbows
	3 ea	PB-LWR-1 Twist Handle Lever Waste, for 3-1/2" industry standard sink opening, standard valve, basket strainer (includes an adapter for either 2" or 1-1/2" drain outlet)
	3 ea	PB-LWB Lever waste support arm bracket. Not for use with PB-LWS-1 or PB-LWS-1OV straight handle lever waste.
	1 ea	Note: Provisions made at factory for installation.
2	2 ea	**OVERSHELF**
		John Boos BHS1248PR-16/304 Shelf, wall mount with pot rack, 48"W x 12"D x 9-1/2"H overall size, 1-1/2"H rear up-turn, Stallion Safety Edge front, includes (4) stainless steel hooks, 16/300 stainless steel, KD, NSF Dimensions 9.5(h) x 48(w) x 12(d)
	12 ea	HOOK-SS-DBL Pot Hook, double prong, stainless steel
	2 ea	BHS12BKRPR-16/304 Wall shelf support bracket, for 12"D wall shelves with pot racks, 16/300 stainless steel construction
3	5 ea	**WIRE SHELVING**
		Olympic J2430K Packed 4 ea Shelf, wire, 24" x 30", chromate with Olympic Green-Guard™ epoxy finish, NSF Dimensions 30(w) x 24(d)
	5 ea	7 year warranty against rust and corrosion
	30 ea	J2436K Shelf, wire, 24" x 36", chromate with Olympic Green-Guard™ epoxy finish, NSF
	10 ea	J2448K Shelf, wire, 24" x 48", chromate with Olympic Green-Guard™ epoxy finish, NSF
	10 ea	J2460K Shelf, wire, 24" x 60", chromate with Olympic Green-Guard™ epoxy finish, NSF
	1 ea	1 year warranty against manufacturing defects
	1 ea	7 year warranty against rust and corrosion
	44 ea	J86K Post 86", stationary, grooved at 1" increments, includes leveling bolt & cap, chromate with Olympic Green-Guard™ epoxy finish, NSF
4	5 ea	**HAND SINK**
		John Boos PBHS-W-1410-KV1MB-SS-X Pro-Bowl Hand Sink, wall mount, 14"W x 10" front-to-back x 5" deep bowl, (1) centered splash mount faucet hole, gooseneck spout, single knee valve, 2" drain opening, includes basket drain & wall brackets, with left & right side splashes, all stainless steel construction, NSF, CSA-Sanitation (knee valve faucet included) (FLYER NET PRICING) Dimensions 20(h) x 17(w) x 16(d)

Item	Qty	Description
	5 ea	Standard flyer accessories only, NO modifications to flyer items allowed or their accessories
	5 ea	PB-MV Tempering Valve, manual temperature mixing valve with built in check valves, rough chrome finish, 9/16 -24 UNEF threads to accept 3/8" compression female hose fitting
5	1 ea	**SPARE #** Custom SPARE # Spare #
6	1 ea	**CLEAN DISHTABLE** John Boos CDT4-S60SBK-R Pro-Bowl Clean Dishtable, straight design, 60"W x 30"D x 44"H overall size, left-to-right operation, 10"H boxed backsplash with 45° & 2" return, 2-1/4"H rolled edge, 14/300 stainless steel top, stainless steel legs, bracing, & adjustable bullet feet, NSF Dimensions 44.06(h) x 60(w) x 30.38(d)
	1 ea	SPECIFY DISH MACHINE BRAND AND MODEL. John Boos standard opening is 20-7/8". Certain dish machines require modification at additional cost not shown here.
7	1 ea	**SHELVING, WALL MOUNTED** John Boos BHS1248-16/304 Shelf, wall-mounted, 48"W x 12"D x 9-1/2"H overall size, 1-1/2" rear up-turn, Stallion Safety Edge front, 16/300 stainless steel, NSF, KD Dimensions 9.5(h) x 48(w) x 12(d)
8	1 ea	**DISHWASHER, CONVEYOR TYPE, VENTLESS** Hobart CL44VL-1 Conveyor Dishwasher, single tank with Ventless Energy Recovery, 208v/60/3-ph, Left to Right, (202) racks/hour, .45 gallon/rack, Complete Delime with Booster Guard, 18kW booster, electric tank heat, Standard Height (19.5”h x 22”w opening, fits full-sized sheet pan, horizontal), Touch Screen Controls with diagnostics, troubleshooting, and SmartConnect App, capless wash arms, NSF Pot & Pan mode, pumped rinse, insulated hinged doors, cULus, NSF, Heat pump ships on separate skid, Factory Startup - Free for installations within 100 miles (accessible by public roadway) of a Hobart Service Office during normal business hours with appropriate notice; Installation beyond 100 miles or those not accessible by public roadway will be quoted by Service Dimensions 74.5(h) x 69.5(w) x 31.5(d)
	1 ea	Contact factory for options & Accessories
9	1 ea	**DISHWASHER SIDE LOADER**

Item	Qty	Description
		Hobart SL30/E-NOHDLR SL30 side loader LR E-Series (installation priced separately)
10	1 ea	**SPARE #** Custom SPARE # Spare #
11	1 ea	**DISHTABLE, SOILED "L" SHAPED**
		John Boos SDT4-I6096SBK-L Pro-Bowl Soiled Dishtable, island design, 60" machine to corner, 96" corner to end, 44"H overall size, L-shaped, left-to-right operation, (1) 20"W x 20" front-to-back x 8" deep pre-rinse sink bowl, 10"H boxed backsplash with 45° & 2" return, (1) set of splash mount faucet holes with 8" centers, 2-1/4"H rolled edge, 14/300 stainless steel top, stainless steel legs, bracing, & adjustable bullet feet, NSF Dimensions 44.06(h)
	1 ea	SPECIFY DISH MACHINE BRAND AND MODEL. John Boos standard opening is 20-7/8". Certain dish machines require modification at additional cost not shown here.
	1 ea	DTSS-3096-T Sorting Shelf, tubular design, double sided, 96"W x 30-1/2"D x 32"H, 1-5/8" diameter uprights, for use with soiled dish table, both ends table mount or one end wall mounted and one end table mounted, stainless steel construction
	1 ea	PB-DTA-20-01-X Dish Table Pre-Rinse Basket, with welded slide bar, stainless steel construction, fits 20" x 20" pre-rinse sink (Available in Effingham)
	1 ea	PB-PRW-1LF Prerinse Unit, splash mount, flex stainless steel hose, 8" centers, 1/4 turn cramic cartridges, color coded hot/cold indicators, integral check valve, 1/2" NPT, includes 12" wall bracket, NSF, cCSAus, ADA Compliant (LEAD FREE FAUCET)
	1 kt	PB-SMMK-90 Splash Mount Faucet Mounting Kit, includes (2) 1/2" supply nipples, (2) retainer nuts, (2) lock washers, (2) rubber washers and (2) male & female short 90° elbows
12	1 ea	**SPARE #** Custom SPARE # Spare #
13	1 ea	**SOAK SINK**
		John Boos PB-SS-208-X Soak Sink, mobile, 27"W x 27"D x 21-3/4"H overall size, (1) 20"W x 20"W x 8" deep compartment, 3-1/2" die-stamped drain opening, twist lever waste, no drip edge, 16/300 stainless steel construction, 5" swivel casters with locks (Available in Effingham and Nevada) Dimensions 21.75(h) x 27(w) x 27(d)

Item	Qty	Description
	1 ea	Standard flyer accessories only, NO modifications to flyer items allowed or their accessories
	1 ea	PB-SS-CHUTE Chute, for mobile soak sinks, removable, 16 gauge, stainless steel, silver
14	1 ea	**BY MILLWORK** Custom BY MILLWORK -BY MILLWORK CONTRACTOR
15	1 ea	**SPARE #** Custom SPARE # Spare #
16		**ESPRESSO MACHINE** BY OWNER
17	1 ea	**UNDERCOUNTER REFRIGERATOR** Continental Refrigerator SW27N-U Undercounter Refrigerator, 27"W, 7.4 cu ft capacity, one-section, (1) field rehingeable door, stainless steel front, top & end panels, aluminum interior, 1-3/8" diameter plate casters, front breathing, rear-mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/5 hp, cETLus, NSF, ENERGY STAR® Dimensions 31.81(h) x 27.5(w) x 31.56(d)
	1 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
	1 ea	115v/60/1-ph, 2.46 amps, cord, NEMA 5-15P, standard
	1 ea	Door hinged on left
18		**COFFEE MAKER** BY OWNER
19	1 ea	**DROP-IN SINK** John Boos PB-DISINK101410-P-SSLR-X Pro-Bowl Drop-In Sink, 1-compartment, 12-5/8"W x 18-1/2"D x 16"H overall size, (1) 10"W x 14" front-to-back x 10"deep bowl, deck mount faucet holes with 4" centers, 3-1/2" drain opening with basket drain, stainless steel construction construction, with left & right side splashes, includes economy gooseneck faucet, 3-1/2" spout, NSF, CSA-Sanitation (Available in Effingham and Nevada) Dimensions 16(h) x 12.63(w) x 18.5(d)
	1 ea	Standard flyer accessories only, NO modifications to flyer items allowed or their accessories
	1 kt	PB-DMMK Deck Mount Faucet Mounting Kit, includes (2) 1/2" supply nipples, (2) retainer nuts, (2) lock washers and (2) rubber washers
20	1 ea	**SPARE #** Custom SPARE # Spare #

Item	Qty	Description	
21	1 ea	**BY MILLWORK** Custom BY MILLWORK -BY MILLWORK CONTRACTOR	
22	1 ea	**GLASS FILLER STATION** T&S Brass 5GF-16P-WS Water Station with Equip Glass Filler, 16" pedestal, deck mount, push back design, adjustable flange, adjustable flow rate, blue self-closing lexan arm, 18 gauge stainless steel drip pan with grid, 1-1/4" drain, 1/2" NPT male shank, low lead, cCSAus, ADA Compliant Dimensions 25.19(h) x 12.63(w) x 10.63(d)	<Deleted>
23	1 ea	**SODA ICE & BEVERAGE DISPENSER, IN-COUNTER** Cornelius 631100057 CB2323 High Performance Post-Mix Soda Beverage Dispenser, drop-in, ice cooled, (8) UFB-1™ lever valves, 100 lbs. ice capacity, built-in drip tray, 5-2-1 carb/non-carb manifold, 9-3/4" cup clearance, stainless steel tower without merchandiser, 23-1/4" x 23-1/4" cutout required, 120v/60/1-ph, 1.5 amps, UL, NSF Dimensions 37(h) x 23(w) x 23(d)	
	1 ea	1 year limited parts only warranty (USA), standard	
24	1 ea	**UNDERCOUNTER REFRIGERATOR** Continental Refrigerator SW27N-U Undercounter Refrigerator, 27"W, 7.4 cu ft capacity, one-section, (1) field rehingeable door, stainless steel front, top & end panels, aluminum interior, 1-3/8" diameter plate casters, front breathing, rear-mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/5 hp, cETLus, NSF, ENERGY STAR® Dimensions 31.81(h) x 27.5(w) x 31.56(d)	
	1 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor	
	1 ea	115v/60/1-ph, 2.46 amps, cord, NEMA 5-15P, standard	
	1 ea	Door hinged on left	
25	1 ea	**SPARE #** Custom SPARE # Spare #	
26	2 ea	**SHELVING, WALL MOUNTED** John Boos BHS1260-16/304 Shelf, wall-mounted, 60"W x 12"D x 9-1/2"H overall size, 1-1/2" rear up-turn, Stallion Safety Edge front, 16/300 stainless steel, NSF, KD Dimensions 9.5(h) x 60(w) x 12(d)	
	2 ea	X-0211B/SHELF 1-1/2" Wall Shelf turned up left end splash (modification)	
	2 ea	X-0211C/SHELF 1-1/2" Wall Shelf turned up right end splash	

Item	Qty	Description
		(modification)
	2 ea	X-0022M Upgrade wall shelf brackets to 14/300 stainless steel
27	1 ea	**SPARE #**
		Custom SPARE #
		POS
28	3 ea	**DISH CABINET**
		John Boos 4DCO4-18144 Dish Cabinet, open front, 144"W x 18"D x 35"H, 14/300 stainless steel top, 18/430 stainless steel body, open base with stainless steel mid-shelf, stainless steel legs & adjustable bullet feet Dimensions 35(h) x 144(w) x 18(d)
	3 ea	X-0115Y Modified as noted, PER SKETCH (for special notations)
	36 ft	X-2203I Additional stainless steel channels (per linear ft.)
	3 ft	X-0022KC Upgrade standard 18/430 cabinet lower shelf to 14/300 series stainless steel (per linear foot)
29	2 ea	**COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED**
		Randell RCP-1 Drop-In Cold Food Unit, refrigerated, 17-3/4"W x 26"D, (1) pan capacity, insulated pan, stainless steel inner liner & top, corrosion resistant steel exterior, swivel base condensing unit, R290 Hydrocarbon refrigerant, 1/4 HP, NSF 7, cUL, UL, Made in USA Dimensions 27.5(h) x 17.5(w) x 26(d)
	2 ea	(1) year parts, labor, and compressor warranty, standard
	2 ea	CW5 5 yr. compressor warranty (NET)
	2 ea	115v/60/1-ph, 3.5 amps, cord, NEMA 5-15P, standard
30	1 ea	**SPARE #**
		Custom SPARE #
		Spare #
31	3 ea	**OVERSHELF**
		John Boos OSE26FK-18144 Overshelf, double, 144"W x 18"D, 16/300 stainless steel flat top, mounted 18" above table top, 12" between shelves, 1" stainless steel post, KD, NSF Dimensions 30(h) x 144(w) x 18(d)
	3 ea	ZZBOOSOSHLFLOCTN Specify overshelf mounting location
	3 ea	OSEHLP-6144 Heat lamp provision for 144" overshelf
	3 ea	ZZBOOSHLPLOCTN Specify heat lamp provision location
	3 pr	OSHLB-6 Heat Lamp Bracket, 6" wide, comes as a pair, fits with Hatco warming lamps & JBC overshelves
32	6 ea	**HEAT LAMP**

Item	Qty	Description
		Hatco GRAHL-48D6 Glo-Ray® Infrared Strip Heater, 48" W, high wattage, tubular metal heater rod with lights, double heater rod housing 6" spacing, aluminum construction, 2440 watts, NSF, cULus, Made in USA Dimensions 2.5(h) x 48(w) x 18(d)
	1 ea	NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
	1 ea	NOTE: Includes 24/7 parts & service assistance, call 414-671-6350
	6 ea	One year on-site parts & labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
	6 ea	120/208v/60/1-ph
	6 ea	BLT TOG-2 (2) Built-in toggle controls. 1 for heat, 1 for lights. (remote recommended) (available at time of purchase only)
	6 ea	LEADS20 16'-20' Extended Electrical Leads (available at time of purchase only)
	6 ea	STANDARD Clear Anodized Aluminum housing, finish, standard (available at time of purchase only)
	6 ea	ADJ ANGLE-D Adjustable angle bracket, (2) pair
33	1 ea	**ICE CREAM DIPPING CABINET** Glastender, Inc. DI-FR36-DW-FL Ice Cream Freezer with Dipper Well, drop-in, 24"W x 18"D, self-contained refrigeration, -5°F (-20°C) to 10°F (-12°C) temperature range, (2) 3-gallon can capacity, stainless steel flip lid, built-in 6" diameter dipper well with faucet, includes mounting hardware, stainless steel top & interior liner, galvanized steel exterior wrap, 32-3/4" x 14-3/4" cutout required, R290 Hydrocarbon refrigerant, 1/4 HP, cETLus, ETL-Sanitation, ETL Verified (NOTE: Made to order, not returnable) Dimensions 34(w) x 18(d)
	1 ea	THIS UNIT REQUIRES PROPER VENTILATION. AIR FLOW RESTRICTIONS AND/OR LACK OF VENTILATION OF CABINET SPACE WILL CAUSE COMPRESSOR FAILURE AND WILL VOID WARRANTY. CONDENSER NEEDS 150CFM OF AIR SUPPLY TO MAINTAIN PROPER OPERATION.
	1 ea	2 year parts & labor warranty (NOTE: applies to units sold and installed within the US & Canada)
	1 ea	120v/60/1-ph, 3.5 amps, cord, NEMA 5-15P, standard
34	1 ea	**DIPPER WELL** Fisher 3041 Dipper Well Faucet and Sink, 6-7/8" diameter, 1-1/2" x 4" tailpiece, 40° - 140°F system limits, 200 psi maximum static pressure limit, stainless steel seat faucet, stainless steel pan with removable inner shell
35	1 ea	**SPARE #** Custom SPARE # Spare #

Item	Qty	Description
36	1 ea	**WORK TABLE, 108", STAINLESS STEEL TOP**
		John Boos ST4R5-30108GSK Work Table, 108"W x 30"D, 14/300 stainless steel top with 5" backsplash, with Stallion Safety Edge front, 90° turndown on sides, box channel understructure with sound deadening tape, galvanized legs & adjustable undershelf, adjustable bullet feet, NSF, CSA-Sanitation, KD Dimensions 40.75(h) x 108(w) x 30(d)
	1 ea	X-0002J1 2" deep 5"H rear riser, with turndown & "Z" clips, in lieu of standard 1-1/2" deep 5"H rear riser
	2 ea	CUT1818124 Weld-In Undermount Sink, 1-compartment, 18"W x 18" front-to-back x 12" deep, 3-1/2" drain opening, 14/300 stainless steel fabricated bowl, includes cutout, bowl, faucet holes & welding/polishing (Not available for FBLG & UFBLG)
	1 ea	X-0005A Centered (modification)
	1 ea	PBF-12-SLF Heavy Duty Faucet, splash mount, 12" swing spout, 8" centers, 1/4 turn ceramic cartridges, color coded hot/cold indicators, integral check valve, 1/2" NPT, chrome finish, NSF, cCSAus, ADA Compliant (LEAD FREE FAUCET)
	1 ea	X-0002J1 2" deep 5"H rear riser, with turndown & "Z" clips, in lieu of standard 1-1/2" deep 5"H rear riser
	1 kt	PB-SMMK-90 Splash Mount Faucet Mounting Kit, includes (2) 1/2" supply nipples, (2) retainer nuts, (2) lock washers, (2) rubber washers and (2) male & female short 90° elbows
	2 ea	PB-LWR-1 Twist Handle Lever Waste, for 3-1/2" industry standard sink opening, standard valve, basket strainer (includes an adapter for either 2" or 1-1/2" drain outlet)
	2 ea	PB-LWB Lever waste support arm bracket. Not for use with PB-LWS-1 or PB-LWS-1OV straight handle lever waste.
	1 ea	Note: Provisions made at factory for installation.
	1 ea	D11 Drawer Unit, 3-tier, 20-1/4"W x 24-7/8"D x 22"H, for work top tables, NSF
37	2 ea	**OVERSHELF**
		John Boos BHS1248PR-16/304 Shelf, wall mount with pot rack, 48"W x 12"D x 9-1/2"H overall size, 1-1/2"H rear up-turn, Stallion Safety Edge front, includes (4) stainless steel hooks, 16/300 stainless steel, KD, NSF Dimensions 9.5(h) x 48(w) x 12(d)
	1 ea	BHS1248-16/304 Shelf, wall-mounted, 48"W x 12"D x 9-1/2"H overall size, 1-1/2" rear up-turn, Stallion Safety Edge front, 16/300 stainless steel, NSF, KD
	6 ea	HOOK-SS-DBL Pot Hook, double prong, stainless steel
	2 ea	BHS12BKRPR-16/304 Wall shelf support bracket, for 12"D wall shelves with pot racks, 16/300 stainless steel construction

Item	Qty	Description	
38	5 ea	**WIRE SHELVING**	
		Olympic J2436K Packed 4 ea Shelf, wire, 24" x 36", chromate with Olympic Green-Guard™ epoxy finish, NSF Dimensions 36(w) x 24(d)	
	5 ea	J2448K Shelf, wire, 24" x 48", chromate with Olympic Green-Guard™ epoxy finish, NSF	
	5 ea	J2460K Shelf, wire, 24" x 60", chromate with Olympic Green-Guard™ epoxy finish, NSF	
	5 ea	J2472K Shelf, wire, 24" x 72", chromate with Olympic Green-Guard™ epoxy finish, NSF	
	16 ea	J86K Post 86", stationary, grooved at 1" increments, includes leveling bolt & cap, chromate with Olympic Green-Guard™ epoxy finish, NSF	
	5 ea	1 year warranty against manufacturing defects	
	5 ea	7 year warranty against rust and corrosion	
39	1 ea	**SANDWICH / SALAD PREPARATION REFRIGERATOR**	
		Continental Refrigerator D72N18C Designer Line Sandwich Unit, 72"W, three-section, (18) 1/6 size x 4" deep pans with 19" cutting board, (3) field rehingeable doors, stainless steel top, front, sides & interior, electronic control with digital display, hi-low alarm, 6" adjustable legs, rear mounted self-contained refrigeration, automatic hot gas condensate evaporator, R290 hydrocarbon refrigerant, 1/3 HP, cETLus, NSF Dimensions 43.25(h) x 72(w) x 38.25(d)	
	1 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor	
	1 ea	115v/60/1-ph, 6.1 amps, cord, NEMA 5-15P, standard	
	1 ea	Left Door hinged on left, center & right doors hinged on right, standard	
	1 st	50205-6 Casters, swivel, with brakes set of 6 (5" height)	
40	1 ea	**EXHAUST HOOD**	
		Accurex exhaust HOOD	
	1 ea	EXHAUST/SUPPLY FAN PACKAGE	<Optional> <By Other>
	1 ea	FIRE PROTECTION SYSTEM	
41	1 ea	**WORKTOP FREEZER**	
		Continental Refrigerator SWF48NBS Work Top Freezer, 48"W, 13.4 cu ft capacity, two-section, stainless steel top with 5-1/2"H backsplash, (2) field rehingeable doors, stainless steel front & end panels, aluminum interior, rear mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/2 HP, cETLus, NSF Dimensions 40.75(h) x 48(w) x 31.56(d)	

Item	Qty	Description
	1 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
	1 ea	115v/60/1-ph, 7.7 amps, cord, NEMA 5-15P, standard
	1 ea	Left Door hinged on left & right door hinged on right, standard
	1 ea	Casters, 5" standard
	1 ea	DOS48-DS Double Overshelf with Dry Storage Rail
42	2 ea	**FOOD PAN WARMER, COUNTERTOP** Vollrath 71001 Cayenne® Food Warmer, countertop, full size, 13-3/4"W x 21-3/4"D x 9"H, 6" deep well, recessed controls, capillary tube thermostat, dome heating element, low-water indicator light, black interior, stainless steel exterior, non-skid feet, 120v/60/1-ph, 700 watts, 5.8 amps, cord, NEMA 5-15P, cULus, NSF, Made in USA (Refer to vollrathfoodservice.com for full warranty policy) Dimensions 9(h) x 21.75(w) x 13.75(d)
43	1 ea	**WORKTOP FREEZER** Continental Refrigerator SWF48NBS Work Top Freezer, 48"W, 13.4 cu ft capacity, two-section, stainless steel top with 5-1/2"H backsplash, (2) field rehingeable doors, stainless steel front & end panels, aluminum interior, rear mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/2 HP, cETLus, NSF Dimensions 40.75(h) x 48(w) x 31.56(d)
	1 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
	1 ea	115v/60/1-ph, 7.7 amps, cord, NEMA 5-15P, standard
	1 ea	Left Door hinged on left & right door hinged on right, standard
	1 ea	Casters, 5" standard
44	1 ea	**WORK TABLE, 48", STAINLESS STEEL TOP** John Boos ST4R1.5-3048SSW Work Table, 48"W x 30"D, 14/300 stainless steel top with 1-1/2"H rear up-turn, with Stallion Safety Edge front, 90° turndown on sides, box channel understructure with sound deadening tape, stainless steel legs & welded undershelf, adjustable bullet feet, NSF, CSA-Sanitation, Full Welded Setup Dimensions 37.25(h) x 48(w) x 30(d)
	1 ea	Additional undershelf to be specified (For Standard Table Dimensions Only)
	1 ea	SSK4-3048 Work Table Undershelf, 48"W x 30"D, 14/300 stainless steel, NSF
45	1 ea	**SPARE #** Custom SPARE # Spare #

Item	Qty	Description
46	1 ea	**RANGE, 36", 6 OPEN BURNERS**
		Southbend (Middleby) 4362D Ultimate Restaurant Range, gas, 36", (6) non-clog burners, wavy grates, standing pilot, (1) standard oven with battery spark ignition, includes (1) rack, 22-1/2" flue riser with shelf, stainless steel front, sides, shelf & 6" adjustable legs, 207,000 BTU, CSA, NSF Dimensions 59.5(h) x 36.5(w) x 34(d)
	1 ea	Domestic Shipping, inside of North America
	1 ea	Standard one year limited warranty (range)
	1 ea	Natural Gas
	1 ea	NOTE: 22.5" high flue riser, with heavy duty shelf, standard
	1 ea	Casters, 2 locking & 2 standard, in lieu of legs
	1 ea	3/4" quick disconnect with 4' hose
47	1 ea	**PASTA COOKER, GAS**
		ANETS (Middleby) GPC-18 Pasta Pro Cooker, gas, 18"W cook area, single tank cooker, solid state controls, lift-off basket hanger, rack type basket support, front drain tray, adjustable continuous water fill, stainless steel pot, front & sides, 150,000 BTU, NSF, CSA, ETL-Sanitation Dimensions 45.5(h) x 19.63(w) x 37.5(d)
	1 ea	One year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
	1 ea	1 year parts and labor, 5 year parts only warranty on frypot
	1 ea	Startup program, for first serial number (submit on request at least 5 business days in advance on Pitco website, https://www.pitco.com/startup_request) (NET)
	1 ea	Natural gas (specify elevation if over 2000 ft)
	1 ea	120v/60/1-ph, 2 amps, std.
	1 ea	(SSTC) Solid State Thermostat, standard
	1 ea	P9800-88 Bulk Pasta Basket, 16"x13"x10", for GPC-18
	9 ea	P9800-92 Basket, 5-3/4" round, (GPC-14 holds 4 and GPC-18 holds 9)
	1 ea	D5538-00 Cover for GPC-18, without basket lifts
	1 ea	Casters, 2 stationary, 2 locking (per set)
48	1 ea	**MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR**
		Continental Refrigerator D72N30M Designer Line Mighty Top Sandwich Unit, 72"W, three-section, (30) 1/6 size x 4" deep pans with 8" cutting board, (3) field rehingeable doors, stainless steel top, front, sides & interior, electronic control with digital display, hi-low alarm, 6" adjustable legs, rear mounted self-contained refrigeration, automatic hot gas condensate evaporator, R290 hydrocarbon refrigerant, 1/3 HP, cETLus, NSF Dimensions 43.25(h) x 72(w) x 35(d)

Item	Qty	Description
	1 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
	1 ea	115v/60/1-ph, 6.1 amps, cord, NEMA 5-15P, standard
	1 ea	Left Door hinged on left, center & right doors hinged on right, standard
	1 st	50205-6 Casters, swivel, with brakes set of 6 (5" height)
49	1 ea	**RANGE, 24", 4 OPEN BURNERS**
		Southbend (Middleby) 4242C Ultimate Restaurant Range, gas, 24", (4) non-clog burners, wavy grates, standing pilot, (1) cabinet base, 22-1/2" flue riser with shelf, stainless steel front, sides & shelf, 6" adjustable legs, 108,000 BTU, CSA, NSF Dimensions 59.5(h) x 24.25(w) x 34(d)
	1 ea	Domestic Shipping, inside of North America
	1 ea	Standard one year limited warranty (range)
	1 ea	Natural Gas
	1 ea	NOTE: 22.5" high flue riser, with heavy duty shelf, standard
	1 ea	Casters, 2 locking & 2 standard, in lieu of legs
	1 ea	3/4" quick disconnect with 4' hose
50	1 ea	**SPARE #** Custom OIL RECOVERERY SYSTEM
51	2 ea	**WORK TABLE, STAINLESS STEEL TOP**
		John Boos EFT8-3618SSK-X Filler Table, 18"W x 36"D x 36-1/4"H overall size, 18/400 stainless steel top with 1-1/2" backsplash, Stallion Safety Edge front, 90° turndown on sides, stainless steel legs & adjustable undershelf, plastic bullet feet, NSF, KD (Available in Effingham and Nevada) Dimensions 36.25(h) x 18(w) x 36(d)
52	2 ea	**GAS FLOOR FRYER**
		Pitco Frialator (Middleby) SG14-S (QUICK SHIP) (MIDDLEBY ESSENTIALS ITEM) Essentials Fryer, Solstice™ Fryer, gas, floor model, full frypot, 40-50 lb. oil capacity, millivolt control ONLY, includes drain line cleanout rod & drain extension, stainless steel tank, front, door & sides, 110,000 BTU, NSF, CE, CSA Flame, CSA Star, AuGA (free standing, stand alone only fryer - special price) (Cannot be configured for use with other controllers, accessories or options) (Ships within 1-2 days)
	2 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details
	2 ea	1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
	2 ea	Startup program, for first serial number (submit on request at least 5 business days in advance on Pitco website,

Item	Qty	Description
		https://www.pitco.com/startup_request) (NET)
	1 ea	Natural gas
	2 ea	P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer
	2 ea	B2101501 Tank Cover, 18 gauge light duty, for models: SG14/14T/14R, SGBNB14, SSH55/55T/55R/55TR, SSH60/60R (with out basket lifts)
53	1 ea	**MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR**
		Continental Refrigerator SW48N18M Mighty Top Sandwich Unit, 48"W, 13.4 cu ft capacity, two-section, (18) 1/6 size x 4" deep pans with 8" cutting board, (2) field rehingeable doors, stainless steel top, front & end panels, aluminum back & interior, rear mounted self-contained refrigeration, automatic hot gas condensate evaporator, R290 hydrocarbon refrigerant, 1/4 hp, cETLus, NSF Dimensions 42.25(h) x 48(w) x 35(d)
	1 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
	1 ea	115v/60/1-ph, 4.5 amps, cord, NEMA 5-15P, standard
	1 ea	Left Door hinged on left & right door hinged on right, standard
	1 ea	Casters, 5" standard
54	1 ea	**GRIDDLE, GAS, COUNTERTOP**
		Southbend (Middleby) HDG-36-30 Griddle, countertop, gas, 36" W x 30" D cooking surface, 1" thick polished steel plate, (3) burners, thermostatic controls, battery spark ignition, flame failure safety device, stainless steel front & sides, 4” adjustable legs, 90,000 BTU, CSA, NSF Dimensions 16.13(h) x 36(w) x 37.8(d)
	1 ea	Domestic Shipping, inside of North America
	1 ea	Standard one year limited warranty
	1 ea	Natural Gas
	1 ea	SPSS-36 Plate Landing Shelf, 36"
	6 ea	Pan cutouts (must specify prefered pan size)
	1 ea	2" High insulator base for mounting on refrigerated base, 24" or 36"
55	1 ea	**SALAMANDER BROILER, GAS**
		Southbend (Middleby) P36-NFR (QUICK SHIP) Platinum Compact Infrared Broiler, gas, 36", riser mount, (4) infrared burners, (5) rack positions, (1) chrome plated rack, dual valve control, counter balanced rack system, stainless steel front & sides, 40,000 BTU, CSA, NSF Dimensions 21.5(h) x 36(w) x 15.5(d)
	1 ea	Quick Ship items have limited configurations & that standard

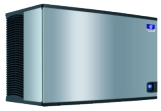
Item	Qty	Description
		configuration may not apply. Contact factory for details
	1 ea	Domestic Shipping, inside of North America
	1 ea	Standard (1) year limited parts and labor warranty (reference warranty document for details)
	1 ea	Natural Gas
56	1 ea	**EQUIPMENT STAND, REFRIGERATED BASE**
		Continental Refrigerator D36GN Refrigerator Griddle Stand, one-section, (2) drawers - accommodates (1) 12" x 20" x 6" & (1) 6" x 20" x 6", stainless steel top with drip guard marine edge, stainless steel exterior & interior, electronic control with digital display, hi-low alarm, high/low temperature alarm, self-contained refrigeration, R290 hydrocarbon refrigerant, 1/5 HP, 10' cord, cETLus, NSF, ENERGY STAR® Dimensions 26.38(h) x 36(w) x 34.75(d)
	1 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
	1 ea	115v/60/1-ph, 2.5 amps, cord, NEMA 5-15P, standard
	1 ea	Condensing unit on the right, standard
	1 ea	6-515 Caster Plate Assembly, 3” H (4-7/16” overall height), with brakes
	1 ea	Stainless steel top extension, 3"
	1 ea	NOTE: Please specify to the left, right or centered
	1 ea	Integral heat shield
57	1 ea	**BROILER, DECK-TYPE, GAS**
		Southbend (Middleby) 270 Broiler, gas, double-deck, free standing, infrared, enclosed base, stainless steel top, front, sides & 6" adjustable legs, 208,000 BTU, CSA, NSF Dimensions 75.5(h) x 34(w) x 37(d)
	1 ea	Domestic Shipping, inside of North America
	1 ea	Standard (1) year limited parts and labor warranty (reference warranty document for details)
	1 ea	Natural Gas (standard 3/4" npt gas pressure regulator)
	1 ea	120v/60/1-ph, 1 amp, 7' cord & plug, standard
	1 ea	Casters, in lieu of legs
58	1 ea	**HOT FOOD SERVING COUNTER / TABLE**
		Duke Manufacturing E-2-DLSS Thurmaduke™ Steamtable Unit, electric, 32"W x 34"D x 36"H, 16ga stainless steel top, (2) stainless steel sealed wells, drains, copper manifolds, (1) brass valve, thermostat controls, integral stainless steel cutting board, dish shelf, 20ga stainless steel body & undershelf, 6"H stainless steel legs with adjustable feet, cULus, UL EPH Classified NOTE: Electric values & plug configurations change for 3 phase or when adding electric options - Contact Factory for more info)

Item	Qty	Description
		Dimensions 36(h) x 32(w) x 34(d)
	1 ea	Unit is designed to be used as a stand alone unit, not part of a serving systems line due to the body depth differences
	1 ea	E-2-208 208v/60/1-ph, 1500 watts, 7.2 amps
59	1 ea	**WORK TABLE, 48", STAINLESS STEEL TOP**
		John Boos ST4R1.5-3048SSW Work Table, 48"W x 30"D, 14/300 stainless steel top with 1-1/2"H rear up-turn, with Stallion Safety Edge front, 90° turndown on sides, box channel understructure with sound deadening tape, stainless steel legs & welded undershelf, adjustable bullet feet, NSF, CSA-Sanitation, Full Welded Setup Dimensions 37.25(h) x 48(w) x 30(d)
	1 ea	Additional undershelf to be specified (For Standard Table Dimensions Only)
	1 ea	SSK4-3048 Work Table Undershelf, 48"W x 30"D, 14/300 stainless steel, NSF
60	1 ea	**SPARE #**
		Custom SPARE # Spare #
61	2 ea	**CHARBROILER, GAS, COUNTERTOP**
		 Southbend (Middleby) HDC-36 (QUICK SHIP) Charbroiler, gas, countertop, 36", cast iron radiants, stainless steel burners, two-position, two sided cooking grid, removable crumb tray, stainless steel front, sides & 4" adjustable legs, 120,000 BTU, CSA Star, CSA Flame, cCSAus, NSF (Ships within 2 days, maximum quantity = 2 per order) Dimensions 16.13(h) x 36(w) x 33.25(d)
	2 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details
	2 ea	Domestic Shipping, inside of North America
	2 ea	Standard one year limited warranty
	2 ea	Natural Gas
	2 ea	SPSS-36CB Plate Landing Shelf, with cutting board, 36"
	12 ea	Pan cutouts (must specify prefered pan size)
	6 ea	Fish grid, chrome plated, 5-1/2" wide each
	2 ea	2" High insulator base for mounting on refrigerated base, 24" or 36"
62	2 ea	**EQUIPMENT STAND, REFRIGERATED BASE**
		 Continental Refrigerator D36GN Refrigerator Griddle Stand, one-section, (2) drawers - accommodates (1) 12" x 20" x 6" & (1) 6" x 20" x 6", stainless steel top with drip guard marine edge, stainless steel exterior & interior, electronic control with digital display, hi-low alarm, high/low temperature alarm, self-contained refrigeration, R290 hydrocarbon refrigerant, 1/5 HP, 10'

Item	Qty	Description
		cord, cETLus, NSF, ENERGY STAR® Dimensions 26.38(h) x 36(w) x 34.75(d)
	2 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
	2 ea	115v/60/1-ph, 2.5 amps, cord, NEMA 5-15P, standard
	2 ea	Condensing unit on the right, standard
	2 ea	6-515 Caster Plate Assembly, 3” H (4-7/16” overall height), with brakes
	2 ea	Stainless steel top extension, 3"
	2 ea	NOTE: Please specify to the left, right or centered
	2 ea	Integral heat shield
63	2 ea	**SPARE #** Style Rite SPARE # OVER SHELF EXPANDED METAL RESTING RACK
64	1 ea	**BUN / SHEET PAN RACK** Channel Manufacturing 401A Bun Pan Rack, All-Welded, Standard Heavy-Duty Series, 20.5"W x 26"D x 70.25"H, Aluminum Construction, End Load, 3" Angle Spacing, (20) 18" x 26" or (40) 13" x 18" pans (2 per shelf), 5" Swivel Plate Casters model # CPS45U, Made in USA, NSF, 38lbs. (ITEM WEIGHT ONLY), weight does not include 50 lbs. for pallet weight Dimensions 70.25(h) x 20.5(w) x 26(d)
	1 ea	Lifetime warranty against rust and corrosion
	1 ea	ELC-69 Accessories, Cover — Bun Pan Racks, Plastic (10 Mil), for bun pan racks 68" to 72" high, 3lbs. (ITEM WEIGHT ONLY), covers fit both end-load and side-load bun pan racks, (3) zippers
65	1 ea	**SPARE #** Custom SPARE # Spare #
66	1 ea	**CABINET, COOK / HOLD / OVEN** Winston Foodservice CHV5-05UV-ST CVap® Cook & Hold Oven, electric, stacked, half-size, two compartment, insulated, convection cooking, accommodates (10) 18" x 26" sheet pans or (20) 13" x 18" sheet pans or (20) 12" x 20" hotel pans, load limit 65 lbs (29.25 kg) per rack, (2) field reversible hinged solid doors, magnetic door handle, C-Touch control with processor, HACCP temperature downloads, USB & audio ports, auto water fill, stainless steel interior & exterior, CE, UL EPH ANSI/NSF4, cUL, UL-Sanitation Dimensions 76.8(h) x 27.7(w) x 34.23(d)
	1 ea	1 year limited warranty is standard (excluding gaskets, lamps, hoses, power cords, glass panels & evaporators) - for equipment operated in the US & Canada
	1 ea	(2) 208v/60/1-ph, 4803 watts, 23.0 amps, (US) NEMA 6-30P
	1 ea	NOTE: Verify hinging choice before submitting order

Item	Qty	Description
	1 ea	3" Plate casters (2) with brakes, standard
	1 ea	PLEASE NOTE: OPTION/ACCESSORY PRICING IS VALID IN COMBINATION WITH EQUIPMENT ORDERS ONLY. If additional options/accessories are required post sale contact Winston Industries at CustomerCare@Winstonind.com for pricing.
67	1 ea	**SANDWICH / SALAD PREPARATION REFRIGERATOR**
		Continental Refrigerator SW48N12 Sandwich Unit, 48"W, 13.4 cu ft capacity, two-section, (12) 1/6 size x 4" deep pans with 12" cutting board, (2) field rehingeable doors, stainless steel top, front & end panels, aluminum back & interior, rear mounted self-contained refrigeration, automatic hot gas condensate evaporator, R290 hydrocarbon refrigerant, 1/4 hp, cETLus, NSF Dimensions 42.25(h) x 48(w) x 31.44(d)
	1 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
	1 ea	115v/60/1-ph, 4.5 amps, cord, NEMA 5-15P, standard
	1 ea	Left Door hinged on left & right door hinged on right, standard
	1 ea	Casters, 5" standard
68	1 ea	**REFRIGERATED WORK TOP**
		Continental Refrigerator SW48NBS Work Top Refrigerator, 48"W, 13.4 cu ft capacity, two-section, stainless steel top with 5-1/2"H backsplash, (2) field rehingeable doors, stainless steel front & end panels, aluminum interior, rear mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/5 hp, cETLus, NSF, ENERGY STAR® Dimensions 40.75(h) x 48(w) x 31.44(d)
	1 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
	1 ea	115v/60/1-ph, 2.46 amps, cord, NEMA 5-15P, standard
	1 ea	Left Door hinged on left & right door hinged on right, standard
	1 ea	Casters, 5" standard
69	2 ea	**REFRIGERATED TABLE WITH PAN OPENINGS ON TOP**
		Randell 1 EA 53373LPPO-PRT PAN OPENING, LOW PRO REMOTE REF 2 SETS OF DRAWERS 34 EA DEPTH-PRT DEPTH 1 EA CTBSPT-E-PRT CUTTING BOARD SUPPORT BRACKETS LEFT & RIGHT ENDS (EXTEND... 730 EA BOR50P-PRT CUTTING BOARD, 1/2" POLY PER/SQ IN 1 EA CVRLFO-12-72-PRT 12" DEEP LIFT-OFF COVER 6 EA DEPMOD-PRT TOP ONLY DEPTH MODIFICATION (PER/FT) 1 EA WPO012-20-PRT WRAPPED PAN OPENING 12"DEEP 20-PAN 1 EA ENDFIN-SS-L-PRT FINISHED STAINLESS STEEL LEFT END 1 EA ENDFIN-SS-R-PRT FINISHED STAINLESS STEEL RIGHT END

Item	Qty	Description
		1 EA THMDNS-PRT THERMOMETER, DIGITAL NON SOLAR 1 EA HRDWIR-PRT UNIT IS TO BE HARDWIRED
70	1 ea	**SPARE #** Custom SPARE # Spare #
71	1 ea	**REACH-IN DISPLAY REFRIGERATOR, 2 SECTIONS** Continental Refrigerator D2RNSSGDHD Designer Line Refrigerator, reach-in, two-section, self-contained refrigeration, stainless steel exterior & interior, standard depth cabinet, half-height glass doors, cylinder locks, electronic control with digital display, hi-low alarm, 6" stainless steel legs, R290 hydrocarbon refrigerant, 1/3 HP, cETLus, NSF Dimensions 83.25(h) x 52(w) x 35.5(d)
	1 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
	1 ea	115v/60/1-ph, 9.0 amps, cord, NEMA 5-15P, standard
	1 ea	Left door hinged on left & right door hinged on right, standard
	1 ea	6" stainless steel adjustable legs standard
72	1 ea	**WORK TABLE, 48", STAINLESS STEEL TOP** John Boos ST4-2448SSK Work Table, 48"W x 24"D, 14/300 stainless steel flat top, with Stallion Safety Edge front & back, 90° turndown on sides, box channel understructure with sound deadening tape, stainless steel legs & adjustable undershelf, adjustable bullet feet, NSF, CSA-Sanitation, KD Dimensions 35.75(h) x 48(w) x 24(d)
	1 ea	OSE26FK-1248 Overshelf, double, 48"W x 12"D, 16/300 stainless steel flat top, mounted 18" above table top, 12" between shelves, 1" stainless steel post, KD, NSF
	1 ea	ZZBOOSOSHLFLOCTN Specify overshelf mounting location
73	1 ea	**ICE FLAKER WITH BIN** Hoshizaki F-330BAJ Ice Maker with Bin, Flake-Style, 24"W, air-cooled, self-contained condenser, production capacity up to 332 lb/24 hours at 70°/50° (243 lb AHRI certified 90°/70°), 80 lb of ice storage capacity, stainless steel finish, R-404A refrigerant, painted legs included, 115v/60/1-ph, 6.9 amps, NSF, UL Dimensions 39(h) x 24(w) x 26(d)
	1 ea	Warranty: 3-Year parts & labor on entire machine
	1 ea	Warranty: 5-Year parts on compressor & air-cooled condenser
	1 pk	LP-6P LEG Leg Package, (4) x 6" painted legs, grey standard
	1 ea	H9320-51 Water Filtration System, single configuration, 18.4" H (manifold & cartridge), NSF
	1 ea	Warranty: 1-Year on entire water filtration system & replaceable

Item	Qty	Description
		elements, standard
74	2 ea	**WORK TABLE, 60", STAINLESS STEEL TOP**
		John Boos ST4-2460SSK Work Table, 60"W x 24"D, 14/300 stainless steel flat top, with Stallion Safety Edge front & back, 90° turndown on sides, box channel understructure with sound deadening tape, stainless steel legs & adjustable undershelf, adjustable bullet feet, NSF, CSA-Sanitation, KD Dimensions 35.75(h) x 60(w) x 24(d)
	2 ea	Additional undershelf to be specified (For Standard Table Dimensions Only)
	2 ea	ESSK8-2460 Work Table Undershelf, 60"W x 24"D, 18/400 stainless steel, NSF
75	8 ea	**DECORATIVE LAMP**
		Hatco DLH-750 Decorative Heat Lamp, High Wattage, (1) bulb type (not included), 8-1/2"H x 11" diameter shade, 375 watt max, CE, cULus, UL EPH Classified, Made in USA
	1 ea	NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
	1 ea	NOTE: The decorative lamp & Luminaires are NOT returnable
	8 ea	120v/60/1-ph, 375 watt, standard
	8 ea	No bulb is included, 375 watt max.
	8 ea	SPECIFY MUST SPECIFY designer color selected from list of standard colors & indicated on order (available at time of purchase only)
	8 ea	SPECIFYN/C MUST SPECIFY designer color selected from list of standard colors & indicated on order (available at time of purchase only)
	8 ea	R Mounting Style - Retractable (specify cord color) - retractable Coiled cord mount, adjusts from 31" to 69-1/2" (available at time of purchase only)
	8 ea	R Switch Location - Remote (available at time of purchase only)
	8 ea	DL-CORD-BK Black Cord, standard, (CL, CU, CT, RL mounts only) (available at time of purchase only)
	1 ea	NOTE: Includes 24/7 parts & service assistance, call 414-671-6350
76	1 ea	**ICE MAKER, CUBE-STYLE**
		
		Manitowoc IYT1500A Indigo NXT™ Series Ice Maker, cube-style, air-cooled, self-contained condenser, 48"W x 24"D x 29-1/2"H, production capacity up to 1660 lb/24 hours at 70°/50° (1412 lb AHRI certified at 90°/70°), easyTouch display with 13 different language options, date/time stamp display, automatic reminder/alert icon, one touch asset information, automatic detection of accessories, continuous operating status,

Item	Qty	Description
		programmable production options (time, weight, day or night), one touch cleaning with displayed instructions, Alpha-San anti-microbial protection, acoustical ice sensing probe, self-diagnostic technology, DuraTech™ exterior, half-dice size cubes, R410 refrigerant, NSF, cULus, CE Dimensions 29.5(h) x 48(w) x 24(d)
	1 ea	WARRANTY-ICE-SC 3 year parts & labor (Machine), 5 year parts & labor (Evaporator), 5 year parts & 3 years labor (Compressor), standard
	1 ea	(-261A) 208-230v/60/1-ph, 18.5 amps
	1 ea	AR-PRE-P Arctic Pure® Plus Pre-Filter Assembly, 5 micron filtration includes head, shroud, hardware, mounting assembly, & (1) filter cartridge, (NOT stand-alone; should be used in conjunction with primary water filter assembly)
	1 ea	WARRANTY-ARCPURE 3 year parts & labor warranty on cap, housing, hardware, & mounting assembly (does not refer to filter cartridge), standard
	1 ea	D970 Ice Bin, 48"W x 34"D x 50"H, with side-hinged front-opening door, side grips, 882 lbs. application capacity, AHRI certified 29.7 cu. ft., for top-mounted ice maker, Duratech exterior, NSF
	1 ea	WARRANTY-BIN/DISP 3 year parts & labor warranty, standard
	1 ea	K00463 Ice Scoop, 85 oz (5.3 lbs.) capacity, thumb & knuckle guard, rubber handle, internal or external bin mounting (compatible with D Bins), cast aluminum, NSF
	1 ea	K00461 External Scoop Holder, wall or bin mount, metal frame with plastic shield, NSF
	1 ea	Legs, 6" adjustable stainless steel, standard
77	1 ea	**ICE MAKER, CUBE-STYLE**
		Manitowoc IDT0750A Indigo NXT™ Series Ice Maker, cube-style, air-cooled, self-contained condenser, 30"W x 24"D x 21-1/2"H, production capacity up to 680 lb./24 hours at 70°/50° (540 lb. AHRI certified at 90°/70°), easyTouch display with 13 different language options, date/time stamp display, automatic reminder/alert icon, one touch asset information, automatic detection of accessories, continuous operating status, programmable production options (time, weight, day or night), one touch cleaning with displayed instructions, Alpha-San anti-microbial protection, acoustical ice sensing probe, self-diagnostic technology, DuraTech™ exterior, dice size cubes, R410A refrigerant, NSF, cULus, CE, ENERGY STAR® Dimensions 21.5(h) x 30(w) x 24(d)
	1 ea	WARRANTY-ICE-SC 3 year parts & labor (Machine), 5 year parts & labor (Evaporator), 5 year parts & 3 years labor (Compressor), standard
	1 ea	(-261) 208-230v/60/1-ph, 11.1 amps
	1 ea	AR-PRE-P Arctic Pure® Plus Pre-Filter Assembly, 5 micron filtration

Item	Qty	Description	
		includes head, shroud, hardware, mounting assembly, & (1) filter cartridge, (NOT stand-alone; should be used in conjunction with primary water filter assembly)	
	1 ea	WARRANTY-ARCPURE 3 year parts & labor warranty on cap, housing, hardware, & mounting assembly (does not refer to filter cartridge), standard	
	1 ea	D570 Ice Bin, 30"W x 34"D x 50"H, with side-hinged front-opening door, side grips, 532 lbs. application capacity, AHRI certified 17.9 cu. ft., for top-mounted ice maker, Duratech exterior, NSF	
	1 ea	WARRANTY-BIN/DISP 3 year parts & labor warranty, standard	
	1 ea	K00463 Ice Scoop, 85 oz (5.3 lbs.) capacity, thumb & knuckle guard, rubber handle, internal or external bin mounting (compatible with D Bins), cast aluminum, NSF	
	1 ea	K00461 External Scoop Holder, wall or bin mount, metal frame with plastic shield, NSF	
	1 ea	Legs, 6" adjustable stainless steel, standard	
78	1 ea	**ICE BIN / ICE CADDY , MOBILE**	
		Cambro ICS125LB157 SlidingLid™ Ice Caddy, mobile, 29-1/4"H, 125 lb. capacity, lid slides back & under, polyethylene body with foam insulation, molded in handles, recessed front drain faucet, no assembly required, (2) 5" swivel casters (1 with brake) & (2) 8" Easy Wheels, coffee beige, NSF, Made in USA Dimensions 29.25(h) x 23(w) x 31.5(d)	
89	1 ea	**SPARE #**	
		Custom SPARE # Spare #	
80	2 ea	**UNDERBAR ADD-ON UNIT**	
		Glastender, Inc. DWB-14-C Underbar Dry Waste Unit, free standing with hinged door, 14"W x 24"D, 6" diameter waste chute, removable top, accommodates Rubbermaid® Slim Jim™ trash receptacle (not included), stainless steel construction, (4) stainless steel legs with adjustable bullet feet, ETL-Sanitation Dimensions 37(h) x 14(w) x 24(d)	
	2 ea	1 year parts & labor warranty	
	2 ea	7" High Backsplash, standard	
	2 ea	03000497 Rubbermaid® SlimJim™ Trash Receptacle, plastic	<Optional>
81	2 ea	**HAND SINK**	

Item	Qty	Description
		Glastender, Inc. DHSB-12 Deluxe Underbar Hand Sink Unit, free standing, 12"W x 24"D, 9-1/4" wide x 11-1/2" front-to-back x 6" deep bowl, deck mount faucet (low lead compliant), soap dispenser, hinged front door conceals towel dispenser, stainless steel construction, legs with adjustable bullet feet, ETL-Sanitation, NSF/ANSI 61, Annex G Dimensions 37(h) x 12(w) x 24(d)
	2 ea	1 year parts & labor warranty
	2 ea	7" High Backsplash, standard
	2 ea	LSB-D Splash, left end, 24" deep
	2 ea	RSB-D Splash, right end, 24" deep
	2 ea	Aerator, faucet, 2.0 GPM, standard
	2 ea	Faucet, deck mounted, 4"OC, 3/8" hot & cold water connections required, standard
82	4 ea	**GLASS RACK**
		Glastender, Inc. DBGR-24-RS Underbar Glass Rack Storage Unit, drainboard top, 24"W x 24"D, open front base, holds (2) 20" x 20" glass racks, roll-out intermediate shelf & roll-out bottom shelf, drain pan with removable perforated insert & 1/2" drain, stainless steel construction, stainless steel legs with adjustable bullet feet, ETL-Sanitation Dimensions 37(h) x 24(w) x 24(d)
	4 ea	7" High Backsplash, standard
84	1 ea	**WASTE CABINET**
		Glastender, Inc. SWB-24L-C Underbar Wet Waste Sink, cabinet base with open front, 24"W x 24"D, center vertical divider, (1) sink compartment on left, 9 1/4" wide x 11-1/2" front-to-back x 6" deep bowl, deck mount gooseneck faucet (low lead compliant), drainboard on right with lift-out plastic perforated sink strainer, stainless steel construction, stainless steel legs with adjustable bullet feet, ETL-Sanitation Dimensions 37(h) x 24(w) x 24(d)
	1 ea	1 year parts & labor warranty
	1 ea	7" High Backsplash, standard
	1 ea	Faucet, backsplash mounted, 4"OC, 3/8" hot & cold water connections required, standard
	1 ea	Aerator, faucet, 2.0 GPM, standard
85		**GLASS WASHER LISTED BY VENDOR, OR OWNER SUPPLIED, NOT LISTED BY A.D.E.**
86	2 ea	**UNDERBAR ADD-ON UNIT**

Item	Qty	Description
		Glastender, Inc. SHA-4-ED Extra Deep Underbar Soda Gun Holder, 4"W x 19"D x 25"H, built-in holder for soda gun, includes integral drip pan, removable cover for access to soda gun manifold (soda gun not included), must mount to at least one other piece of underbar equipment (no provision for leg mounting), stainless steel construction, ETL-Sanitation Dimensions 25(h) x 4(w) x 19(d)
	2 ea	7" High Backsplash, standard
87	2 ea	**ICE BIN WITH BOTTLE WELLS**
		Glastender, Inc. CBA-36L-CP10-ED Extra Deep Underbar Ice Bin/Cocktail Unit, with bottle well storage, 36"W x 19"D, built-in 10-circuit cold plate, 92 lbs. ice capacity, 14-1/2" deep bin liner, ABS plastic breaker strip around ice bin liner, includes stainless steel sliding covers, 6-bottle insulated storage compartment on left, stainless steel construction, stainless steel legs with adjustable bullet feet, ETL-Sanitation (NOTE: Made to order, not returnable) Dimensions 37(h) x 36(w) x 19(d)
	2 ea	1 year parts & labor warranty
	2 ea	7" High Backsplash, standard
	2 ea	NOTE: This is a manufactured to order unit and is NOT returnable
	2 ea	SSR-40 Single Speed Rail, 40"W, open step-and-rail design, PVC sound-deadening covers, clear snap-on liquor identification label cover, field installed, stainless steel construction, ETL-Sanitation
	2 ea	1 year parts & labor warranty
88	2 ea	**BOTTLE STORAGE UNIT**
		Glastender, Inc. LDA-18S Underbar Liquor Steps, free standing, 18"W x 24"D (aligns with 19" deep units with single speed rail), (4) steps, extra-wide rear step, includes clear lift-off liquor-identification cover, stainless steel construction, stainless steel legs with adjustable bullet feet, ETL-Sanitation Dimensions 37(h) x 18(w) x 24(d)
	2 ea	1 year parts & labor warranty
	2 ea	7" High Backsplash, standard
90	2 ea	**UNDERBAR MIXOLOGY SINK UNIT**
		Glastender, Inc. MRS-12 Underbar Mixology Unit, free standing, 12”W x 24"D O.A., 9-1/4” wide x 11-1/2” front-to-back x 6” deep bowl, splash mounted faucet, lift-out plastic perforated sink strainer, push-down rinser faucet, stainless steel construction, stainless steel legs with adjustable bullet feet, low lead compliant, ETL-Sanitation Dimensions 37(h) x 12(w) x 24(d)
	2 ea	7" High Backsplash, standard

Item	Qty	Description
	2 ea	NOTE: Must install backflow prevention device conforming to ANSI/ASSE 1022 or ANSI/ASSE 1024 to meet plumbing code (not included)
	2 ea	Aerator, faucet, 2.0 GPM, standard
	2 ea	Faucet, backsplash mounted, 4"OC, 3/8" hot & cold water connections required, standard
91	1 ea	**DRAINBOARD**
		Glastender, Inc. DBCB-12 Underbar Drainboard, cabinet base with hinged door, 12"W x 24"D, drain pan with removable perforated insert, hinged door includes integral handle & lock, adjustable bottom & intermediate shelf, stainless steel construction, adjustable stainless steel bullet feet, ETL-Sanitation Dimensions 37(h) x 12(w) x 24(d)
	1 ea	1 year parts & labor warranty
	1 ea	7" High Backsplash, standard
92	1 ea	**GLASS FROSTER**
		Glastender, Inc. MF36-S2 Underbar Glass Froster, 36"W x 24"D, self-contained refrigeration, 12°F (-11°C) to 35°F (2°C) temperature range, (1) top sliding door, includes (2) shelves & bottom rack, automatic condensate evaporator, automatic & manual defrost cycles, stainless steel interior & exterior, stainless steel top, R290 Hydrocarbon refrigerant, 1/3 HP, cETLus, ETL-Sanitation, ETL Verified Dimensions 34(h) x 36(w) x 24(d)
	1 ea	2 year parts & labor warranty (NOTE: applies to units sold and installed within the US & Canada)
	1 ea	120v/60/1-ph, 6.0 amps, NEMA 5-15P, standard
	1 st	C-4X2-7/8 Casters, 2-7/8", for front-serviced coolers (set of four)
93	1 ea	**BOTTLE STORAGE UNIT**
		Glastender, Inc. LDB-12 Underbar Liquor Steps, free standing, 12"W x 24"D (aligns with 24" deep units without speed rail), (4) steps, extra-wide rear step, includes clear lift-off liquor-identification cover, stainless steel construction, stainless steel legs with adjustable bullet feet, ETL-Sanitation Dimensions 37(h) x 12(w) x 24(d)
	1 ea	1 year parts & labor warranty
	1 ea	7" High Backsplash, standard
94	1 ea	**CRAFT ICE HOLDING FREEZER**

Item	Qty	Description	
		Glastender, Inc. FRM-2-C Craft Ice Holding Freezer, mobile, 14"W x 24"D x 31-1/4"H, self-contained refrigeration, temperature range -5°F (-20°C) to 10°F (-12°C), sliding lid, stainless steel interior & exterior, 4-1/8" swivel casters (2 locking), R290 Hydrocarbon refrigerant, 1/4 HP, cETLus, ETL-Sanitation, ETL Verified Dimensions 31.25(h) x 14(w) x 24(d)	
	1 ea	Special order note: Note: This is a manufactured to order item and is NOT returnable	
	1 ea	2 year parts & labor warranty (NOTE: applies to units sold and installed within the US & Canada)	
	1 ea	120v/60/1-ph, 2.75 amps, NEMA 5-15P, standard	
95	1 ea	**ICE BIN**	
		Glastender, Inc. IBA-12 Underbar Ice Bin, 12"W x 19"D, 33 lbs. ice capacity, 10-1/2" deep bin liner, PVC breaker strip around ice bin liner, includes sliding stainless steel bin cover, stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation (NOTE: Made to order, not returnable) Dimensions 37(h) x 12(w) x 19(d)	
	1 ea	1 year parts & labor warranty	
	1 ea	7" High Backsplash, standard	
	1 ea	NOTE: This is a manufactured to order unit and is NOT returnable	
	2 ea	BR3 Bottle Rack, 3-bottle, fits 19"D ice bins, vinyl-coated wire, (1) rack, for use with non potable ice in bottle storage ice bin (not for use with model C-IBA-6)	
96	1 ea	**PASS-THRU COCKTAIL STATION**	
		Glastender, Inc. PSA-42R Assembly Style Pass-Thru Cocktail Station, 42"W x 32"D, rightward workflow, pass-thru ice bin, (2) wet waste sinks with (1) gooseneck faucet (low lead compliant) & strainers, liquor bottle storage, 15"D stainless steel draining shelf with removable perforated inserts, ETL-Sanitation (NOTE: Made to order, not returnable) Dimensions 45(h) x 42(w) x 32(d)	
	1 ea	1 year parts & labor warranty	
	1 ea	Special order note: Note: This is a manufactured to order item and is NOT returnable	
	1 ea	Stainless Steel Front & End Panels, standard	
	1 ea	Aerator, faucet, 2.0 GPM, standard	
	1 ea	Combined blender shelf with double speed rail	
	1 ea	03000509 Sneeze Guard, 30"W, for 32"D pass-thru cocktail station	
	1 ea	Ten-circuit cold plate	
	1 ea	Pass-thru soda manifold housing with (2) soda gun holders	
	1 ea	SOS/SS-42 Single Overshelf, 42"W x 15"D x 24"H, removable	<Optional>

Item	Qty	Description
		perforated inserts, includes mounting brackets, 20 gauge stainless steel construction, for pass-thru cocktail stations, ETL-Sanitation
97	1 ea	**FROZEN DRINK MACHINE** Custom FROZEN DRINK MACHINE - BY OTHERS
98	2 ea	**BACK BAR CABINET, REFRIGERATED** Glastender, Inc. C2FB72 Cooler, two zone, front serviced, bar profile, 72"W, three-section, 16"W door opening, self-contained refrigeration, LED interior lighting, front venting, stainless steel interior, R290 Hydrocarbon refrigerant, 1/4 HP, NSF Standard 7 for closed container products, cETLus, ETL-Sanitation, ETL Verified (NOTE: Made to order, not returnable) Dimensions 35(h) x 72(w) x 24.13(d)
	2 ea	NOTE: This is a manufactured to order unit and is NOT returnable
	2 ea	NOTE: The warmer of the two compartments is always a single section and located opposite the compressor end
	2 ea	The C2FB72 will NOT hold standard size kegs but it will hold up to (9) 1/6 kegs. A 5# CO2 bottle (05000636) with tank mount regulator (RKL-TC) will fit with (9) 1/6 kegs. See draft system accessories.
	2 ea	2 year parts & labor warranty (NOTE: applies to units sold and installed within the US & Canada)
	2 ea	120v/60/1-ph, 7.0 amps, NEMA 5-15P, standard
	2 ea	Beer (34°F to 40°F) & white wine (50°F to 55°F)
	2 ea	(R) Refrigeration compartment on right side
	2 ea	Refrigeration compartment cover finish: Stainless steel
	2 ea	Drawer style, first: Stainless steel
	2 ea	NOTE: This is a manufactured to order unit and is NOT returnable.
	2 ea	Tube handle
	2 ea	Door style, second: Stainless steel glass
	2 ea	Door hinge location, second: Left
	2 ea	Shelving style, second: (3) adjustable shelves, standard
	2 ea	Tube handle
	2 ea	Door style, third: Stainless steel glass
	2 ea	Door hinge location, third: Right
	2 ea	Shelving style, third: (3) adjustable shelves, standard
	2 ea	Tube handle
	2 ea	No finished top - stainless steel sub-top, standard
	2 ea	Back finish: Galvanized steel, standard
	2 ea	Left side finish: Black vinyl-clad, standard
	2 ea	Right side finish: Black vinyl-clad, standard
	2 ea	Bright White (7,000k), standard
	2 ea	No legs or casters, standard

Item	Qty	Description	
99	1 ea	**GLASS FROSTER**	
		Glastender, Inc. F1SB44 Froster, one zone, side serviced, bar profile, 44"W, two-section, 16"W door opening, self-contained refrigeration, LED interior lighting, front venting, stainless steel interior & exterior sub-top, (3) adjustable shelves per door, R290 Hydrocarbon refrigerant, 1/3 HP, NSF Standard 7, cETLus, ETL-Sanitation, ETL Verified (NOTE: Made to order, not returnable) Dimensions 35(h) x 44(w) x 24.13(d)	
	1 ea	NOTE: This is a manufactured to order unit and is NOT returnable.	
	1 ea	2 year parts & labor warranty (NOTE: applies to units sold and installed within the US & Canada)	
	1 ea	120v/60/1-ph, 5.0 amps, cord, NEMA 5-15P, standard	
	1 ea	(R) Refrigeration compartment on right side	
	1 ea	Refrigeration compartment cover finish: Stainless steel	
	1 ea	Door style: Stainless steel	
	1 ea	Door hinge location: Right	
	1 ea	Tube handle	
	1 ea	Door style, second: Stainless steel	
	1 ea	Door hinge location: Right	
	1 ea	Tube handle	
	1 ea	No finished top - stainless steel sub-top, standard	
	1 ea	Back finish: Galvanized steel, standard	
	1 ea	Left side finish: Black vinyl-clad, standard	
	1 ea	Right side finish: Black vinyl-clad, standard	
	1 ea	Bright White (7,000k), standard	
	1 ea	No legs or casters, standard	
100	1 ea	**DRAFT BEER DISPENSING TOWER**	<By Other>
		Krowne KDTH-8S Krowne Double T-Head Tower, eight faucets, handles and faucets not included, 24" long box, glycol cooled, brushed stainless steel finish	
	1 ea	ZZKROWNDTNOTE Please specify drip tray (Not included)	<By Other>
400		**2 ND FLOOR BARS**	
400	1 ea	**REFRIGERATED WORK TOP**	
		True Mfg. - General Foodservice TWT-27-HC Work Top Refrigerator, one-section, rear mounted self-contained refrigeration, stainless steel top with rear splash, (1) stainless steel door, (2) PVC coated adjustable wire shelves, stainless steel front & sides, clear coated aluminum interior with stainless steel floor, view spec sheet for electrical information & certifications, Made in USA Dimensions 33.38(h) x 27.63(w) x 30.13(d)	
	1 ea	7 year compressor warranty, 7 years parts warranty, 7 year labor	

Item	Qty	Description
		warranty, standard. Visit www.truemfg.com for specifics.
	1 ea	Self-contained refrigeration standard
	1 ea	Right Hand, Standard: Unit comes with field reversible hinges & is built with hinging on right side of unit.
	1 ea	NOTE: Commonly stocked model in right & left hinge; verify availability with factory
	1 ea	Locks, factory installed, standard
	1 ea	Castors, 5" (36" work surface height) standard
401	1 ea	**DISHWASHER, UNDERCOUNTER**
		Champion UH130B Dishwasher, undercounter, 24"W x 25"D x 33-3/4"H, high temperature sanitizing, with StemsSure™ soft start to protect glasses & dishes from chipping & breaking, (25) racks per hour capacity, 141 second cycle, top mounted controls with prime switch, 15-3/4"H door opening, door safety switch, advanced digital thermometer monitoring, stainless steel top & side panels, quiet double-wall construction, detergent & rinse aid pumps, pumped drain, built-in electric booster for 180°F final rinse water (standard 70°F/39°C rise), rinse sentry – extends the cycle time to ensure 180°F final rinse, low-water tank heat protection, automatic tank fill, (1) peg rack, (1) flat rack, 1 HP wash pump motor, fill & dump operation, Shear Energy – a reduction in energy requirements while maximizing performance, Multi-Power – includes: Multi-Volt & Multi-Phase (Allows for infield conversion to 208-240 volt and/or single to three phase with ease), NSF, cETLus Dimensions 33.75(h) x 24(w) x 25(d)
	1 ea	**NOTE: Please be advised that all quotes provided are valid for a period of 30 days from the date issued. Champion Industries reserves the right to make price adjustments, price increases or add surcharges as appropriate due to tariffs or market fluctuation that are out of our control. Thank you for your understanding.
	1 ea	1 year parts & labor warranty, standard
	1 ea	Stainless steel finish, standard
	1 ea	6kW booster, 70°F Rise, standard
	1 ea	Voltage to be specified
	1 ea	Note: For water of 3-grains of hardness or more, Champion recommends adding a water treatment device.
402	1 ea	**SPARE #** Custom SPARE # Wall shelving - Millwork
403	1 ea	**WORKTOP FREEZER**

Item	Qty	Description
		True Mfg. - General Foodservice TWT-27F-HC Work Top Freezer, one-section, -10°F, rear mounted self-contained refrigeration, stainless steel top with rear splash, (1) stainless steel door, (2) PVC coated adjustable wire shelves, stainless steel front & sides, clear coated aluminum interior with stainless steel floor, view spec sheet for electrical information & certifications, Made in USA Dimensions 33.38(h) x 27.63(w) x 30.13(d)
	1 ea	7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
	1 ea	Self-contained refrigeration standard
	1 ea	Right Hand, Standard: Unit comes with field reversible hinges & is built with hinging on right side of unit.
	1 ea	NOTE: Commonly stocked model in right & left hinge; verify availability with factory
	1 ea	Locks, factory installed, standard
	1 ea	Castors, 5" (36" work surface height) standard
404	2 ea	**HAND SINK**
		Glastender, Inc. DHSB-12 Deluxe Underbar Hand Sink Unit, free standing, 12"W x 24"D, 9-1/4" wide x 11-1/2" front-to-back x 6" deep bowl, deck mount faucet (low lead compliant), soap dispenser, hinged front door conceals towel dispenser, stainless steel construction, legs with adjustable bullet feet, ETL-Sanitation, NSF/ANSI 61, Annex G Dimensions 37(h) x 12(w) x 24(d)
	2 ea	1 year parts & labor warranty
	2 ea	7" High Backsplash, standard
	2 ea	LSB-D Splash, left end, 24" deep
	2 ea	RSB-D Splash, right end, 24" deep
	2 ea	Aerator, faucet, 2.0 GPM, standard
	2 ea	Faucet, deck mounted, 4"OC, 3/8" hot & cold water connections required, standard
405	1 ea	**SPARE #**
		Custom SPARE # Spare #
406	2 ea	**ICE BIN WITH BOTTLE WELLS**
		Glastender, Inc. CBA-36L-CP10-ED Extra Deep Underbar Ice Bin/Cocktail Unit, with bottle well storage, 36"W x 19"D, built-in 10-circuit cold plate, 92 lbs. ice capacity, 14-1/2" deep bin liner, ABS plastic breaker strip around ice bin liner, includes stainless steel sliding covers, 6-bottle insulated storage compartment on left, stainless steel construction, stainless steel legs with adjustable bullet feet, ETL-Sanitation (NOTE: Made to order, not returnable) Dimensions 37(h) x 36(w) x 19(d)

Item	Qty	Description
	2 ea	1 year parts & labor warranty
	2 ea	7" High Backsplash, standard
	2 ea	NOTE: This is a manufactured to order unit and is NOT returnable
	2 ea	DSR-40 Double Speed Rail, 40"W, open step-and-rail design, ABS sound-deadening covers, clear snap-on liquor identification label cover, field installed, stainless steel construction, ETL-Sanitation
	2 ea	1 year parts & labor warranty
407	2 ea	**UNDERBAR MIXOLOGY SINK UNIT**
		Glastender, Inc. MRS-12 Underbar Mixology Unit, free standing, 12”W x 24"D O.A., 9-1/4” wide x 11-1/2” front-to-back x 6” deep bowl, splash mounted faucet, lift-out plastic perforated sink strainer, push-down rinser faucet, stainless steel construction, stainless steel legs with adjustable bullet feet, low lead compliant, ETL-Sanitation Dimensions 37(h) x 12(w) x 24(d)
	2 ea	7" High Backsplash, standard
	2 ea	NOTE: Must install backflow prevention device conforming to ANSI/ASSE 1022 or ANSI/ASSE 1024 to meet plumbing code (not included)
	2 ea	Aerator, faucet, 2.0 GPM, standard
	2 ea	Faucet, backsplash mounted, 4"OC, 3/8" hot & cold water connections required, standard
408	2 ea	**UNDERBAR ADD-ON UNIT**
		Glastender, Inc. SHA-4-ED Extra Deep Underbar Soda Gun Holder, 4"W x 19"D x 25"H, built-in holder for soda gun, includes integral drip pan, removable cover for access to soda gun manifold (soda gun not included), must mount to at least one other piece of underbar equipment (no provision for leg mounting), stainless steel construction, ETL-Sanitation Dimensions 25(h) x 4(w) x 19(d)
	2 ea	7" High Backsplash, standard
409	1 ea	**DRAINBOARD**
		Glastender, Inc. DBB-24 Underbar Drainboard, free standing, 24"W x 24"D, drain pan with removable perforated insert, stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation Dimensions 37(h) x 24(w) x 24(d)
	1 ea	1 year parts & labor warranty
	1 ea	7" High Backsplash, standard
411	1 ea	**CRAFT ICE HOLDING FREEZER**

Item	Qty	Description
		Glastender, Inc. FRM-2-C Craft Ice Holding Freezer, mobile, 14"W x 24"D x 31-1/4"H, self-contained refrigeration, temperature range -5°F (-20°C) to 10°F (-12°C), sliding lid, stainless steel interior & exterior, 4-1/8" swivel casters (2 locking), R290 Hydrocarbon refrigerant, 1/4 HP, cETLus, ETL-Sanitation, ETL Verified Dimensions 31.25(h) x 14(w) x 24(d)
	1 ea	Special order note: Note: This is a manufactured to order item and is NOT returnable
	1 ea	2 year parts & labor warranty (NOTE: applies to units sold and installed within the US & Canada)
	1 ea	120v/60/1-ph, 2.75 amps, NEMA 5-15P, standard
412	1 ea	**BACK BAR CABINET, REFRIGERATED**
		Glastender, Inc. C1FB36 Cooler, one zone, front serviced, bar profile, 36"W, one-section, 20"W door opening, self-contained refrigeration, LED interior lighting, front venting, stainless steel interior, R290 Hydrocarbon refrigerant, 1/6 HP, NSF Standard 7 for open food storage, cETLus, ETL-Sanitation, ETL Verified Dimensions 35(h) x 36(w) x 24.13(d)
	1 ea	The C1FB36 can hold (1) standard size keg or (4) 1/6 kegs. A 5# CO2 bottle (05000636) with tank mount regulator (RKL-TC) will NOT fit with (4) 1/6 kegs. See draft system accessories
	1 ea	2 year parts & labor warranty (NOTE: applies to units sold and installed within the US & Canada)
	1 ea	120v/60/1-ph, 3.5 amps, NEMA 5-15P, standard
	1 ea	Standard 34° to 40°F operation
	1 ea	(L) Refrigeration compartment on left side
	1 ea	Refrigeration compartment cover finish: Stainless steel
	1 ea	Door style: Black vinyl-clad, standard
	1 ea	Door hinge location: Right
	1 ea	Shelving style: (3) adjustable shelves, standard
	1 ea	Tube handle
	1 ea	Stainless steel top
	1 ea	Back finish: Galvanized steel, standard
	1 ea	SS-L Left side finish: Stainless steel
	1 ea	SS-R Right side finish: Stainless steel
	1 ea	Bright White (7,000k), standard
	1 st	C-5X2-7/8 Casters, 2-7/8", for 32"W & 36"W front-serviced coolers (set of five)
		PLEASE NOTE **C1SB36 COOLER HAS MORE CAPACITY THAN THE SHOWN C1FB36 COOLER. DOOR HINGING SHOWN SHOULD BE RIGHT HINGED OPENING**

Item	Qty	Description
		TO THE BAR INSTEAD OF TO THE BACK WALL.
MB		**MAIN BAR**
		MAIN BAR
3RDFL		**3RD FLOOR**
		THIRD FLOOR EVENT SPACE
301	1 ea	**THREE (3) COMPARTMENT SINK**
		John Boos 43PB244-2D24 Pro-Bowl Sink, 3-compartment, 123-1/4"W x 29-1/2"D x 44-1/16"H overall size, (3) 24"W x 24" front-to-back x 14" deep compartments, (2) 24" left & right drainboards, 10"H boxed backsplash with 45° top and 2" return, (2) sets of splash mount faucet holes with 8" centers, 3-1/2" die-stamped drain opening, 14/300 stainless steel construction, stainless steel legs, adjustable front & side bracing, adjustable bullet feet, NSF, CSA-Sanitation, KD Dimensions 44.06(h) x 123.25(w) x 29.5(d)
	1 ea	PB-PRW-1LF Prerinse Unit, splash mount, flex stainless steel hose, 8" centers, 1/4 turn cramic cartridges, color coded hot/cold indicators, integral check valve, 1/2" NPT, includes 12" wall bracket, NSF, cCSAus, ADA Compliant (LEAD FREE FAUCET)
	1 ea	PB-AD-12LF Add-On-Faucet, 12" swing spout, fits on PB-PRW-1LF or PB-PRD-2LF pre-rinse units (LEAD FREE FAUCET)
	1 kt	PB-SMMK-90 Splash Mount Faucet Mounting Kit, includes (2) 1/2" supply nipples, (2) retainer nuts, (2) lock washers, (2) rubber washers and (2) male & female short 90° elbows
	1 ea	PB-LWR-1 Twist Handle Lever Waste, for 3-1/2" industry standard sink opening, standard valve, basket strainer (includes an adapter for either 2" or 1-1/2" drain outlet)
	1 ea	PB-LWB Lever waste support arm bracket. Not for use with PB-LWS-1 or PB-LWS-1OV straight handle lever waste.
	1 ea	Note: Provisions made at factory for installation.
302	2 ea	**OVERSHELF**
		John Boos BHS1248PR-16/304 Shelf, wall mount with pot rack, 48"W x 12"D x 9-1/2"H overall size, 1-1/2"H rear up-turn, Stallion Safety Edge front, includes (4) stainless steel hooks, 16/300 stainless steel, KD, NSF Dimensions 9.5(h) x 48(w) x 12(d)
	2 ea	BHS1248-16/304 Shelf, wall-mounted, 48"W x 12"D x 9-1/2"H overall size, 1-1/2" rear up-turn, Stallion Safety Edge front, 16/300 stainless steel, NSF, KD
	12 ea	HOOK-SS-DBL Pot Hook, double prong, stainless steel
	4 ea	BHS12BKRPR-16/304 Wall shelf support bracket, for 12"D wall shelves with pot racks, 16/300 stainless steel construction
303	30 ea	**WIRE SHELVING**

Item	Qty	Description
		Olympic J2436K Packed 4 ea Shelf, wire, 24" x 36", chromate with Olympic Green-Guard™ epoxy finish, NSF Dimensions 36(w) x 24(d)
	30 ea	J2448K Shelf, wire, 24" x 48", chromate with Olympic Green-Guard™ epoxy finish, NSF
	20 ea	J2460K Shelf, wire, 24" x 60", chromate with Olympic Green-Guard™ epoxy finish, NSF
	30 ea	1 year warranty against manufacturing defects
	30 ea	7 year warranty against rust and corrosion
	32 ea	J86K Post 86", stationary, grooved at 1" increments, includes leveling bolt & cap, chromate with Olympic Green-Guard™ epoxy finish, NSF
304	5 ea	**HAND SINK**
		John Boos PBHS-W-1410-KV1MB-SS-X Pro-Bowl Hand Sink, wall mount, 14"W x 10" front-to-back x 5" deep bowl, (1) centered splash mount faucet hole, gooseneck spout, single knee valve, 2" drain opening, includes basket drain & wall brackets, with left & right side splashes, all stainless steel construction, NSF, CSA-Sanitation (knee valve faucet included) (FLYER NET PRICING) Dimensions 20(h) x 17(w) x 16(d)
	5 ea	Standard flyer accessories only, NO modifications to flyer items allowed or their accessories
	5 ea	PB-MV Tempering Valve, manual temperature mixing valve with built in check valves, rough chrome finish, 9/16 -24 UNEF threads to accept 3/8" compression female hose fitting
305	1 ea	**SPARE #** Custom SPARE # Spare #
306	1 ea	**SHELVING, WALL MOUNTED**
		John Boos BHS1260-16/304 Shelf, wall-mounted, 60"W x 12"D x 9-1/2"H overall size, 1-1/2" rear up-turn, Stallion Safety Edge front, 16/300 stainless steel, NSF, KD Dimensions 9.5(h) x 60(w) x 12(d)
307	1 ea	**CLEAN DISHTABLE**
		John Boos CDT4-S96SBK-R Pro-Bowl Clean Dishtable, straight design, 96"W x 30"D x 44"H overall size, left-to-right operation, 10"H boxed backsplash with 45° & 2" return, 2-1/4"H rolled edge, 14/300 stainless steel top, stainless steel legs, bracing, & adjustable bullet feet, NSF Dimensions 44.06(h) x 96(w) x 30.38(d)
	1 ea	SPECIFY DISH MACHINE BRAND AND MODEL. John Boos standard opening is 20-7/8". Certain dish machines require modification at

Item	Qty	Description
		additional cost not shown here.
308	1 ea	**DISHWASHER, DOOR TYPE, VENTLESS**
		Hobart AM16VLT-BAS-2
		Ventless Dishwashing Machine, tall chamber (27”), door type, energy recovery, high temp sanitizing, 208-240/60/3 (field convertible to single phase), internal condensing system, 40 racks/hour, straight-thru or corner installation, user-friendly smart touchscreen controls, Wi-Fi connectivity with SmartConnect app, Delime Notification with Cycle, Sense-A-Temp™ booster, electric tank heat, X-shaped wash arms, scrap screen and basket, door actuated start, door lock, stainless steel tank, tank shelf, chamber, trim panels, frame & feet, cULus, NSF, ENERGY STAR®. Factory Startup - Free for installations within 100 miles (accessible by public roadway) of a Hobart Service Office during normal business hours with appropriate notice; Installation beyond 100 miles or those not accessible by public roadway will be quoted by Service.
	1 ea	Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested. consult Factory.
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA
	1 ea	NOTE: For water of 3-grains of hardness or more, Hobart suggests adding a water softener.
309	1 ea	**BAG N THE BOX**
		Custom
		BAN N THE BOX - BY OTHERS
310	1 ea	**CO2 CYLINDER TANK**
		Custom
		CO2 TANK - BY OTHERS
311	1 ea	**DISHTABLE, SOILED "L" SHAPED**
		John Boos SDT4-L7084SBK-L
		Pro-Bowl Soiled Dishtable, landing design, 70" machine to corner, 84" corner to end, 44"H overall size, L-shaped with 10" landing shelf, left-to-right operation, (1) 20"W x 20" front-to-back x 8" deep pre-rinse sink bowl, 10"H boxed backsplash with 45° top & 2" return, (1) set of splash mount faucet holes with 8" centers, 2-1/4"H rolled edge, 14/300 stainless steel top, stainless steel legs, bracing, & adjustable bullet feet, NSF
		Dimensions 44.06(h)
	1 ea	SPECIFY DISH MACHINE BRAND AND MODEL. John Boos standard opening is 20-7/8". Certain dish machines require modification at additional cost not shown here.
	1 ea	DTSS-3084-T Sorting Shelf, tubular design, double sided, 84"W x 30-

Item	Qty	Description
		1/2"D x 32"H, 1-5/8" diameter uprights, for use with soiled dish table, both ends table mount or one end wall mounted and one end table mounted, stainless steel construction
	1 ea	PB-PRW-1LF-X Prerinse Unit, splash mount, flex stainless steel hose, 8" centers, 1/4 turn cramic cartridges, color coded hot/cold indicators, integral check valve, 1/2" NPT, includes 12" wall bracket, NSF, cCSAus, ADA Compliant (LEAD FREE FAUCET) (Available in Effingham and Nevada)
	1 kt	PB-SMMK-90 Splash Mount Faucet Mounting Kit, includes (2) 1/2" supply nipples, (2) retainer nuts, (2) lock washers, (2) rubber washers and (2) male & female short 90° elbows
312	1 ea	**SOAK SINK**
		John Boos PB-SS-208-X Soak Sink, mobile, 27"W x 27"D x 21-3/4"H overall size, (1) 20"W x 20"W x 8" deep compartment, 3-1/2" die-stamped drain opening, twist lever waste, no drip edge, 16/300 stainless steel construction, 5" swivel casters with locks (Available in Effingham and Nevada) Dimensions 21.75(h) x 27(w) x 27(d)
	1 ea	Standard flyer accessories only, NO modifications to flyer items allowed or their accessories
	1 ea	PB-SS-CHUTE Chute, for mobile soak sinks, removable, 16 gauge, stainless steel, silver
313	1 ea	**SPARE #**
		Kolpak SPARE # WALK IN COOLER
314	6 ea	**BUN / SHEET PAN RACK**
		Channel Manufacturing 401A Bun Pan Rack, All-Welded, Standard Heavy-Duty Series, 20.5"W x 26"D x 70.25"H, Aluminum Construction, End Load, 3" Angle Spacing, (20) 18" x 26" or (40) 13" x 18" pans (2 per shelf), 5" Swivel Plate Casters model # CPS45U, Made in USA, NSF, 38lbs. (ITEM WEIGHT ONLY), weight does not include 50 lbs. for pallet weight Dimensions 70.25(h) x 20.5(w) x 26(d)
	6 ea	Lifetime warranty against rust and corrosion
	3 ea	ELC-69 Accessories, Cover — Bun Pan Racks, Plastic (10 Mil), for bun pan racks 68" to 72" high, 3lbs. (ITEM WEIGHT ONLY), covers fit both end-load and side-load bun pan racks, (3) zippers
315	1 ea	**SPARE #**
		Custom SPARE # Spare #
316	4 ea	**WIRE SHELVING**
		Olympic J2448K Packed 4 ea Shelf, wire, 24" x 48", chromate with Olympic Green-Guard™ epoxy finish, NSF

Item	Qty	Description
		Dimensions 48(w) x 24(d)
	4 ea	1 year warranty against manufacturing defects
	4 ea	7 year warranty against rust and corrosion
	4 ea	J74K Post 74", stationary, grooved at 1" increments, includes leveling bolt & cap, chromate with Olympic Green-Guard™ epoxy finish, NSF
317	1 ea	**EXHAUST HOOD** Accurex exhaust HOOD
	1 ea	EXHAUST/SUPPLY FAN PACKAGE
	1 ea	FIRE PROTECTION SYSTEM
318	1 ea	**SPARE #** Custom SPARE # Spare #
319	1 ea	**SPARE #** Custom SPARE # Spare #
320	1 ea	**SPARE #** Custom SPARE # Spare #
321	3 ea	**WORK TABLE, STAINLESS STEEL TOP** John Boos EFT8-3618SSK-X Filler Table, 18"W x 36"D x 36-1/4"H overall size, 18/400 stainless steel top with 1-1/2" backsplash, Stallion Safety Edge front, 90° turndown on sides, stainless steel legs & adjustable undershelf, plastic bullet feet, NSF, KD (Available in Effingham and Nevada) Dimensions 36.25(h) x 18(w) x 36(d)
322	1 ea	**RANGE, STOCK POT, GAS** Southbend (Middleby) SPR-2J-FB Stock Pot Range, 18", (2) cast iron burners, double, manual controls, one-piece tray, stainless steel front, front rail & sides, legs with adjustable feet, 90,000 BTU, CSA, NSF Dimensions 40.5(h) x 18(w) x 22.5(d)
	1 ea	Domestic Shipping, inside of North America
	1 ea	Gas type to be specified
	1 ea	Standard (1) year limited parts and labor warranty (reference warranty document for details)
	1 ea	3/4" quick disconnect with 4' hose
323	1 ea	**FAUCET, KETTLE / POT FILLER**

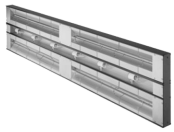
Item	Qty	Description
		T&S Brass B-0605-CR Pot & Kettle Filler Faucet, wall mount, single hole, 4-arm handle, ceramic cartridge, vacuum breaker, 68" stainless steel hose, self closing hook, low lead, 1/2" NPT, NSF
324	1 ea	**RANGE, WOK, 60"**
		Imperial (Middleby) ICRA-2 Wok Range, gas, 60", (2) burners, water cooled top, built-in drain system, Chinese swing faucet, knee "L" lever gas valve handle, 24"H flue riser, stainless steel front, landing ledge, backsplash, & pipe rack, 12-3/4" legs, adjustable feet, 250,000 BTU, cETLus, NSF Dimensions 33(h) x 60(w) x 41(d)
	1 ea	Limited one year parts and labor warranty, standard
	1 ea	Natural gas (must specify elevation if over 2000 ft)
	1 ea	Gas inlet on left
	1 ea	Drain outlet on right rear (usually opposite of gas inlet)
	1 ea	16" hole
	1 ea	18" hole
	1 ea	ICRA-ADAPTOR Wok hole adapter to reduce dia. of hole (specify hole dimensions), per each
	1 ea	Non-clogging Jet burner, 125,000 BTU (specify location for each cylinder)
	1 ea	Heavy duty manual controlled Chinese swing faucet (will service 2 woks) in lieu of std. automatic faucets behind each wok
	1 ea	ICRA-S/S SIDE EXTEN Stainless steel side splash extensions, each
	1 ea	ICRA-CASTERS Casters (set of 4) (to 60" long) verify length per bowl dia. & options, per set
	1 ea	3/4 IN GAS QUICK DISC 48 Quick disconnect & flex hose with restraining device, 3/4" N.P.T. x 48"
325	1 ea	**SPARE #**
		Custom SPARE # Spare #
326	2 ea	**RANGE, 36", 6 OPEN BURNERS**
		Southbend (Middleby) 4362D Ultimate Restaurant Range, gas, 36", (6) non-clog burners, wavy grates, standing pilot, (1) standard oven with battery spark ignition, includes (1) rack, 22-1/2" flue riser with shelf, stainless steel front, sides, shelf & 6" adjustable legs, 207,000 BTU, CSA, NSF Dimensions 59.5(h) x 36.5(w) x 34(d)
	2 ea	Domestic Shipping, inside of North America
	2 ea	Standard one year limited warranty (range)
	2 ea	Natural Gas
	2 ea	NOTE: 22.5" high flue riser, with heavy duty shelf, standard

Item	Qty	Description
	2 ea	3/4" quick disconnect with 4' hose
327	1 ea	**PASTA COOKER, GAS**
		ANETS (Middleby) GPC-18 Pasta Pro Cooker, gas, 18"W cook area, single tank cooker, solid state controls, lift-off basket hanger, rack type basket support, front drain tray, adjustable continuous water fill, stainless steel pot, front & sides, 150,000 BTU, NSF, CSA, ETL-Sanitation Dimensions 45.5(h) x 19.63(w) x 37.5(d)
	1 ea	One year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
	1 ea	1 year parts and labor, 5 year parts only warranty on frypot
	1 ea	Startup program, for first serial number (submit on request at least 5 business days in advance on Pitco website, https://www.pitco.com/startup_request) (NET)
	1 ea	Natural gas (specify elevation if over 2000 ft)
	1 ea	120v/60/1-ph, 2 amps, std.
	1 ea	(SSTC) Solid State Thermostat, standard
	1 ea	P9800-88 Bulk Pasta Basket, 16"x13"x10", for GPC-18
	9 ea	P9800-92 Basket, 5-3/4" round, (GPC-14 holds 4 and GPC-18 holds 9)
	1 ea	D5538-00 Cover for GPC-18, without basket lifts
	1 ea	Casters, 2 stationary, 2 locking (per set)
328	1 ea	**TILTING SKILLET BRAISING PAN, ELECTRIC**
		RATIONAL IVARIOPRO XL 208/240V 3PH (LMX100DE)-QS (Quick Ship) (WW9ENRA.0002217) iVario Pro XL Multifunctional Cooking Center, (1) 40 gallon pan, integrated iVarioBoost energy management system, 85° to 480°F temperature range, iZoneControl with up to (4) individually controlled heating zones, iCookingSuite intelligent cooking system, 6-point sensor core temperature probe, AutoLift (baskets and arm required for use), portioned water dispenser, retractable hand shower, Ethernet interface, WiFi enabled, includes stand with plastic feet, 208/240v/60Hz/3-ph, 34.0 kw, CE, ETL, NSF, IPX5 Dimensions 23.88(h) x 53.75(w) x 35.25(d)
	1 ea	NOTE: All discounts subject to approval by manufacturer
	1 ea	2 years parts and labor warranty, standard
	1 ea	CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge
329	2 ea	**GAS FLOOR FRYER**

Item	Qty	Description
		Pitco Frialator (Middleby) SG14-S (QUICK SHIP) (MIDDLEBY ESSENTIALS ITEM) Essentials Fryer, Solstice™ Fryer, gas, floor model, full frypot, 40-50 lb. oil capacity, millivolt control ONLY, includes drain line cleanout rod & drain extension, stainless steel tank, front, door & sides, 110,000 BTU, NSF, CE, CSA Flame, CSA Star, AuGA (free standing, stand alone only fryer - special price) (Cannot be configured for use with other controllers, accessories or options) (Ships within 1-2 days)
	2 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details
	2 ea	1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
	2 ea	Startup program, for first serial number (submit on request at least 5 business days in advance on Pitco website, https://www.pitco.com/startup_request) (NET)
	1 ea	Natural gas
	2 ea	P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer
	2 ea	A4500601 Tank rack, 13-1/2" x 13-1/2", for model SG14/14R, 45C+, SSH55/55R, SE14/14R
330	1 ea	**SPARE #** Custom SPARE # Spare #
331	1 ea	**EXHAUST HOOD** Accurex exhaust HOOD WOOD FIRED
	1 ea	EXHAUST/SUPPLY FAN PACKAGE
	1 ea	FIRE PROTECTION SYSTEM
332	1 ea	**SPARE #** Custom SPARE # Spare #
333	1 ea	**SPARE #** Custom SPARE # Spare #
334	1 ea	**CHARBROILER, SHALLOW-BOX**

Item	Qty	Description
		Wood Stone WS-SFB-5426 Mt. Saint Helens, Shallow-Box Charbroiler (26 series), 54" w x 26" d, (8) 6"x16" cast iron grates on sliding stainless steel frame, "heat sink" style fire box cast from dense high-temperature ceramic, insulated, includes (1) grate tool, (1) particle shovel & (1) T-style floor brush 40", stainless steel exterior, stainless steel wood storage cabinet base, casters set of 4 (2 locking 2 non locking), cETLus, ETL-Sanitation Dimensions 53.5(w) x 25.75(d)
	1 ea	RECEIVING AND INSTALL RESPONSIBILITIES YOU are responsible for receiving, unloading, and installing the equipment. This includes hiring and scheduling the necessary equipment and staff for offloading upon delivery. Heavy-duty equipment is typically required due to the weight and size of the ovens. Special rigging services and equipment may be needed for installation. For the required equipment for unloading the truck GO TO: https://woodstone-corp.com/unloading-moving/ or call the factory. WE typically have the Truckers call the Site Contact 24-48 hours before delivery so that the site can arrange for any special equipment to be on site when the oven(s) arrive. ALL INSTALLATION Including receiving, warehousing, consolidation, delivery, assembly, set in place, leveling, final connections, decorative facades, and testing is BY OTHERS.
	1 ea	SHIPPING FOB Bellingham, Washington 98226. Wood Stone transfers ownership of the goods to the buyer once freight has been loaded on the truck in Bellingham. Regarding Freight Estimates: We strive to get you the best value and pricing on freight from our preferred carriers with experience with our specialized equipment. Estimates are not binding as final dimensions and weights will affect the final shipping cost, as well as any special handling, expediting or delivery address changes. Prices may change due to carrier availability and other factors at the time of shipment. For this reason, do not list freight amounts on your Purchase Order.
	1 ea	WARRANTY One year parts and labor. See the Installation Manuals for more details. All Installation Manuals are available on our website: www.woodstone-corp.com, under Resources / Tool Kit.
	1 ea	000-BROILER-SHELF-54 Adjustable Shelf, for grilling/resting/smoking, removable, with wire cooking racks, for SFB-5426 (SHELF CANNOT BE USED WITH THE ROTISSERIE THAT MOUNTS ON THESE BROILERS)
	2 ea	SKEWER-RACK-54 Skewer Rack, two (2) total will fit in SFB-5426
	1 ea	Includes: (1) Coal/grate tool, (1) ash shovel & (1) T-style floor brush 20", standard

Item	Qty	Description
	1 ea	WS-TL-AD Ash dolly with padlock
335	1 ea	**WORK TABLE, 96", STAINLESS STEEL TOP**
		John Boos ST6R1.5-3096SBW Work Table, 96"W x 30"D, 16/300 stainless steel top with 1-1/2"H rear up-turn, with Stallion Safety Edge front, 90° turndown on sides, box channel understructure with sound deadening tape, stainless steel legs, side & rear welded bracing, adjustable bullet feet, NSF, CSA-Sanitation, Full Welded Setup Dimensions 37.25(h) x 96(w) x 30(d)
336	2 ea	**SHELVING, WALL MOUNTED**
		John Boos BHS1296-16/304 Shelf, wall-mounted, 96"W x 12"D x 9-1/2"H overall size, 1-1/2" rear up-turn, Stallion Safety Edge front, 16/300 stainless steel, NSF, KD Dimensions 9.5(h) x 96(w) x 12(d)
337	1 ea	**UNDERCOUNTER REFRIGERATOR**
		Continental Refrigerator D48N-U-D Designer Line Undercounter Refrigerator, 48"W, two-section, (4) drawers, accommodates (1) 12 x 18 x 6 pan per drawer or (1) 1/2 x 6 pan & (1) 1/3 x 6 pans per drawer capacity (supplied by others), stainless steel exterior & interior, stainless steel top, 1-3/8" diameter plate casters, front breathing, electronic control with digital display, hi-low alarm, rear mounted self-contained refrigeration, R290 hydrocarbon refrigerant, 1/5 hp, cETLus Dimensions 31.81(h) x 48(w) x 31.56(d)
	1 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
	1 ea	115v/60/1-ph, 2.46 amps, cord & plug, standard
338	15 ea	**WIRE SHELVING**
		Olympic J2436K Packed 4 ea Shelf, wire, 24" x 36", chromate with Olympic Green-Guard™ epoxy finish, NSF Dimensions 36(w) x 24(d)
	15 ea	1 year warranty against manufacturing defects
	15 ea	7 year warranty against rust and corrosion
	12 ea	J74K Post 74", stationary, grooved at 1" increments, includes leveling bolt & cap, chromate with Olympic Green-Guard™ epoxy finish, NSF
339	5 ea	**REFRIGERATED WORK TOP**

Item	Qty	Description
		Continental Refrigerator SW48N
		Work Top Refrigerator, 48"W, 13.4 cu ft capacity, two-section, stainless steel flat top, (2) field rehingeable doors, stainless steel front & end panels, aluminum interior, rear mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/5 hp, cETLus, NSF, ENERGY STAR®
		Dimensions 35.24(h) x 48(w) x 31.44(d)
	5 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
	5 ea	115v/60/1-ph, 2.46 amps, cord, NEMA 5-15P, standard
	5 ea	Left Door hinged on left & right door hinged on right, standard
	5 ea	Stainless steel finished back
	5 ea	50202-4 Set of 4 black legs, 6" high
	5 ea	DOS48 Double overshelves for 48" models
340	1 ea	**DOUBLE OVER SHELF**
		Custom
		DOUBLE OVERSHELF
341	1 ea	**SPARE #**
		Custom SPARE #
		Spare #
342	2 ea	**HEAT LAMP**
		Hatco GRAML-48D3
		
		Glo-Ray® Infrared Strip Heater, 48" W, maximum wattage with lights, tubular metal heater rod, double heater rod housing 3" spacing, aluminum construction, includes remote control enclosure & angle brackets, 2840 watts, cULus, Made in USA
		Dimensions 2.5(h) x 48(w) x 16.18(d)
	1 ea	NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
	1 ea	NOTE: Includes 24/7 parts & service assistance, call 414-671-6350
	2 ea	One year on-site parts & labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
	2 ea	120v/60/1-ph
	2 ea	RMB enclosure with Toggle switch(es) & indicator light(s), standard
	2 ea	STANDARD Clear Anodized Aluminum housing, standard (available at time of purchase only)
	2 ea	HTLEADS20 16' - 20' Extended Electrical Leads (available at time of purchase only)
	2 ea	STANDARD Clear Anodized Aluminum housing, finish, standard (available at time of purchase only)
343	1 ea	**MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR**

Item	Qty	Description
		Continental Refrigerator D48N18M Designer Line Mighty Top Sandwich Unit, 48"W, two-section, (18) 1/6 size x 4" deep pans with 8" cutting board, (2) field rehingeable doors, stainless steel top, front, sides & interior, electronic control with digital display, hi-low alarm, 6" adjustable legs, rear mounted self-contained refrigeration, automatic hot gas condensate evaporator, R290 hydrocarbon refrigerant, 1/4 hp, cETLus, NSF Dimensions 43.25(h) x 48(w) x 35(d)
	1 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
	1 ea	115v/60/1-ph, 4.5 amps, cord, NEMA 5-15P, standard
	1 ea	Left Door hinged on left & right door hinged on right, standard
344	1 ea	**COMBI OVEN, GAS**
		RATIONAL ICP 6-FULL NG 208/240 1PH AD-QS (Quick Ship) (CC1GRRA.0016163) iCombi Pro® 6-Full Size Combi Oven, natural gas, (6) 18" x 26" sheet pan or (12) 12" x 20" steam pan or (6) 2/1 GN pan capacity, (3) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem AutoDose, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 106,500 BTU, 208/240v/60Hz/1-ph, 6 ft. cord, 0.9 kW, CE, IPX5, cCSAus, NSF, ENERGY STAR® Dimensions 29.6(h) x 42.25(w) x 38.4(d)
	1 ea	NOTE: All discounts subject to approval by manufacturer
	1 ea	ICARESYSTEM AUTODOSE iCareSystem AutoDose, Integrated autonomous cleaning and storage system for iCombi Pro tabletop units. Uses RATIONAL Active Green and Care cartridges
	1 ea	2 years parts and labor, 5 years steam generator warranty
	1 ea	CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge
346	1 ea	**CONVECTION OVEN, GAS**
		Southbend (Middleby) PCG140S/SD (QUICK SHIP) Platinum Double Convection Oven, Gas 70,000 BTU's each, Standard Depth, Standard Controls, Dependent Doors Dimensions 64.8(h) x 38(w) x 38.5(d)
	1 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details
	1 ea	Domestic Shipping, inside of North America
	1 ea	Standard (1) year limited parts and labor warranty (reference warranty document for details)

Item	Qty	Description
	1 ea	Natural Gas
	1 ea	Standard power system
	1 ea	(2) 120v/60/1-ph, 7.9 amps, NEMA 5-15P, standard
	1 ea	6" Casters in lieu of legs
347	1 ea	**FOOD SLICER, ELECTRIC**
		Globe (Middleby) G12A (QUICK SHIP) Food Slicer, automatic, 12" diameter knife, extended chute and end weight accommodates 10-1/2"H product, pyramid-shaped end weight teeth & gripping teeth on underside of endweight, top mounted sharpener, ball bearing chute slide, attached knife ring guard, knob added to knife cover for installation and removal, knife cover interlock, automatic & independent 35° chute, metal bottom enclosure, removable slice deflector, power indicator light, motor overload protection, anodized aluminum construction, 1/2 HP, 115v/60/1-ph, 3.0 amps, NEMA 5-15P, cETLus, ETL-Sanitation (Ships within 1-2 days) Dimensions 32(h) x 28(w) x 25(d)
	1 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details
	1 ea	2 year parts & labor warranty, standard
348	1 ea	**WORK TABLE, 96", STAINLESS STEEL TOP**
		John Boos ST6R1.5-3096GBK-X Work Table, 96"W x 30"D, 16/300 stainless steel top with 1-1/2"H rear up-turn, with Stallion Safety Edge front, 90° turndown on sides, box channel understructure with sound deadening tape, galvanized legs, side & rear adjustable bracing, adjustable bullet feet, NSF, CSA-Sanitation, KD (Available in Effingham and Nevada) Dimensions 37.25(h) x 96(w) x 30(d)
	1 ea	Standard flyer accessories only, NO modifications to flyer items allowed or their accessories
349	1 ea	**UNDERCOUNTER REFRIGERATOR**
		Continental Refrigerator D48N-U-D Designer Line Undercounter Refrigerator, 48"W, two-section, (4) drawers, accommodates (1) 12 x 18 x 6 pan per drawer or (1) 1/2 x 6 pan & (1) 1/3 x 6 pans per drawer capacity (supplied by others), stainless steel exterior & interior, stainless steel top, 1-3/8" diameter plate casters, front breathing, electronic control with digital display, hi-low alarm, rear mounted self-contained refrigeration, R290 hydrocarbon refrigerant, 1/5 hp, cETLus Dimensions 31.81(h) x 48(w) x 31.56(d)
	1 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
	1 ea	115v/60/1-ph, 2.46 amps, cord & plug, standard
350	1 ea	**SPARE #**

Item	Qty	Description
		Custom SPARE # Spare #
351	2 ea	**SHELVING, WALL MOUNTED** John Boos BHS1296-16/304 Shelf, wall-mounted, 96"W x 12"D x 9-1/2"H overall size, 1-1/2" rear up-turn, Stallion Safety Edge front, 16/300 stainless steel, NSF, KD Dimensions 9.5(h) x 96(w) x 12(d)
352	1 ea	**WORK TABLE, 96", STAINLESS STEEL TOP** John Boos ST6R5-3096GBK Work Table, 96"W x 30"D, 16/300 stainless steel top with 5" backsplash, with Stallion Safety Edge front, 90° turndown on sides, box channel understructure with sound deadening tape, galvanized legs, side & rear adjustable bracing, adjustable bullet feet, NSF, CSA-Sanitation, KD Dimensions 40.75(h) x 96(w) x 30(d)
	1 ea	CUT1618146 Weld-In Undermount Sink, 1-compartment, 16"W x 18" front-to-back x 14" deep, 3-1/2" drain opening, 16/300 stainless steel fabricated bowl, includes cutout, bowl, faucet holes & welding/polishing (Not available for FBLG & UFBLG)
	1 ea	X-0005A Centered (modification)
	1 ea	PBF-12-SLF Heavy Duty Faucet, splash mount, 12" swing spout, 8" centers, 1/4 turn ceramic cartridges, color coded hot/cold indicators, integral check valve, 1/2" NPT, chrome finish, NSF, cCSAus, ADA Compliant (LEAD FREE FAUCET)
	1 ea	X-0002J1 2" deep 5"H rear riser, with turndown & "Z" clips, in lieu of standard 1-1/2" deep 5"H rear riser
	1 kt	PB-SMMK-90 Splash Mount Faucet Mounting Kit, includes (2) 1/2" supply nipples, (2) retainer nuts, (2) lock washers, (2) rubber washers and (2) male & female short 90° elbows
	1 ea	PB-LWR-1 Twist Handle Lever Waste, for 3-1/2" industry standard sink opening, standard valve, basket strainer (includes an adapter for either 2" or 1-1/2" drain outlet)
	1 ea	PB-LWB Lever waste support arm bracket. Not for use with PB-LWS-1 or PB-LWS-1OV straight handle lever waste.
	1 ea	Note: Provisions made at factory for installation.
	1 ea	D11 Drawer Unit, 3-tier, 20-1/4"W x 24-7/8"D x 22"H, for work top tables, NSF
353	2 ea	**SHELVING, WALL MOUNTED**

Item	Qty	Description
		John Boos BHS1296-16/304 Shelf, wall-mounted, 96"W x 12"D x 9-1/2"H overall size, 1-1/2" rear up-turn, Stallion Safety Edge front, 16/300 stainless steel, NSF, KD Dimensions 9.5(h) x 96(w) x 12(d)
354	3 ea	**REFRIGERATED MERCHANDISER** True Mfg. - General Foodservice GDM-41-HC-LD Refrigerated Merchandiser, two-section, (8) shelves, (2) Low-E thermal glass sliding doors, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, leg levelers, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 6.5 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA Dimensions 78.63(h) x 47.13(w) x 29.63(d)
	3 ea	7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.
	3 ea	Self-contained refrigeration standard
	3 ea	Exterior: Stainless steel, for 2 section units
	3 ea	Interior: White aluminum, with white shelving, standard
	3 ea	Illuminated sign decal: S-TS-02 "TRUE Stripe" graphic, standard
355	1 ea	**SPARE #** Custom SPARE # Spare #
356	1 ea	**REFRIGERATED WORK TOP** Continental Refrigerator SW60NBS-D Work Top Refrigerator, 60"W, 17.0 cu ft capacity, two-section, stainless steel top with 5-1/2"H backsplash, (4) drawers, accommodates (1) 12 x 20 x 6 pan per drawer (supplied by others), stainless steel front & end panels, aluminum interior, rear mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/5 HP, cETLus, NSF Dimensions 40.75(h) x 60(w) x 31.44(d)
	1 ea	Standard warranty (for the United States & Canada Only): 7 year parts, labor, and compressor
	1 ea	115v/60/1-ph, 2.46 amps, cord, NEMA 5-15P, standard
	1 ea	Casters, 5" standard
360	2 ea	**UNDERBAR ADD-ON UNIT** Glastender, Inc. DWB-14-C Underbar Dry Waste Unit, free standing with hinged door, 14"W x 24"D, 6" diameter waste chute, removable top, accommodates Rubbermaid® Slim Jim™ trash receptacle (not included), stainless steel construction, (4) stainless steel legs with adjustable bullet feet, ETL-Sanitation Dimensions 37(h) x 14(w) x 24(d)
	2 ea	1 year parts & labor warranty

Item	Qty	Description	
	2 ea	7" High Backsplash, standard	
	2 ea	03000497 Rubbermaid® SlimJim™ Trash Receptacle, plastic	<Optional>
361	2 ea	**HAND SINK**	
		Glastender, Inc. DHSB-12 Deluxe Underbar Hand Sink Unit, free standing, 12"W x 24"D, 9-1/4" wide x 11-1/2" front-to-back x 6" deep bowl, deck mount faucet (low lead compliant), soap dispenser, hinged front door conceals towel dispenser, stainless steel construction, legs with adjustable bullet feet, ETL-Sanitation, NSF/ANSI 61, Annex G Dimensions 37(h) x 12(w) x 24(d)	
	2 ea	1 year parts & labor warranty	
	2 ea	7" High Backsplash, standard	
	2 ea	LSB-D Splash, left end, 24" deep	
	2 ea	RSB-D Splash, right end, 24" deep	
	2 ea	Aerator, faucet, 2.0 GPM, standard	
	2 ea	Faucet, deck mounted, 4"OC, 3/8" hot & cold water connections required, standard	
362	4 ea	**GLASS RACK**	
		Glastender, Inc. DBGR-24-RS Underbar Glass Rack Storage Unit, drainboard top, 24"W x 24"D, open front base, holds (2) 20" x 20" glass racks, roll-out intermediate shelf & roll-out bottom shelf, drain pan with removable perforated insert & 1/2" drain, stainless steel construction, stainless steel legs with adjustable bullet feet, ETL-Sanitation Dimensions 37(h) x 24(w) x 24(d)	
	4 ea	7" High Backsplash, standard	
363	1 ea	**WASTE CABINET**	
		Glastender, Inc. SWB-24L-C Underbar Wet Waste Sink, cabinet base with open front, 24"W x 24"D, center vertical divider, (1) sink compartment on left, 9 1/4" wide x 11-1/2" front-to-back x 6" deep bowl, deck mount gooseneck faucet (low lead compliant), drainboard on right with lift-out plastic perforated sink strainer, stainless steel construction, stainless steel legs with adjustable bullet feet, ETL-Sanitation Dimensions 37(h) x 24(w) x 24(d)	
	1 ea	1 year parts & labor warranty	
	1 ea	7" High Backsplash, standard	
	1 ea	Faucet, backsplash mounted, 4"OC, 3/8" hot & cold water connections required, standard	
	1 ea	Aerator, faucet, 2.0 GPM, standard	
364		**GLASS WASHER LISTED BY VENDOR, OR OWNER SUPPLIED, NOT LISTED BY A.D.E.**	
365	2 ea	**UNDERBAR ADD-ON UNIT**	

Item	Qty	Description
		Glastender, Inc. SHA-4-ED Extra Deep Underbar Soda Gun Holder, 4"W x 19"D x 25"H, built-in holder for soda gun, includes integral drip pan, removable cover for access to soda gun manifold (soda gun not included), must mount to at least one other piece of underbar equipment (no provision for leg mounting), stainless steel construction, ETL-Sanitation Dimensions 25(h) x 4(w) x 19(d)
	2 ea	7" High Backsplash, standard
366	2 ea	**ICE BIN WITH BOTTLE WELLS**
		Glastender, Inc. CBA-36L-CP10-ED Extra Deep Underbar Ice Bin/Cocktail Unit, with bottle well storage, 36"W x 19"D, built-in 10-circuit cold plate, 92 lbs. ice capacity, 14-1/2" deep bin liner, ABS plastic breaker strip around ice bin liner, includes stainless steel sliding covers, 6-bottle insulated storage compartment on left, stainless steel construction, stainless steel legs with adjustable bullet feet, ETL-Sanitation (NOTE: Made to order, not returnable) Dimensions 37(h) x 36(w) x 19(d)
	2 ea	1 year parts & labor warranty
	2 ea	7" High Backsplash, standard
	2 ea	NOTE: This is a manufactured to order unit and is NOT returnable
	2 ea	SSR-40 Single Speed Rail, 40"W, open step-and-rail design, PVC sound-deadening covers, clear snap-on liquor identification label cover, field installed, stainless steel construction, ETL-Sanitation
	2 ea	1 year parts & labor warranty
367	2 ea	**BOTTLE STORAGE UNIT**
		Glastender, Inc. LDA-18S Underbar Liquor Steps, free standing, 18"W x 24"D (aligns with 19" deep units with single speed rail), (4) steps, extra-wide rear step, includes clear lift-off liquor-identification cover, stainless steel construction, stainless steel legs with adjustable bullet feet, ETL-Sanitation Dimensions 37(h) x 18(w) x 24(d)
	2 ea	1 year parts & labor warranty
	2 ea	7" High Backsplash, standard
368	2 ea	**UNDERBAR MIXOLOGY SINK UNIT**
		Glastender, Inc. MRS-12 Underbar Mixology Unit, free standing, 12”W x 24"D O.A., 9-1/4” wide x 11-1/2” front-to-back x 6” deep bowl, splash mounted faucet, lift-out plastic perforated sink strainer, push-down rinser faucet, stainless steel construction, stainless steel legs with adjustable bullet feet, low lead compliant, ETL-Sanitation Dimensions 37(h) x 12(w) x 24(d)
	2 ea	7" High Backsplash, standard

Item	Qty	Description
	2 ea	NOTE: Must install backflow prevention device conforming to ANSI/ASSE 1022 or ANSI/ASSE 1024 to meet plumbing code (not included)
	2 ea	Aerator, faucet, 2.0 GPM, standard
	2 ea	Faucet, backsplash mounted, 4"OC, 3/8" hot & cold water connections required, standard
369	1 ea	**DRAINBOARD**
		Glastender, Inc. DBCB-12 Underbar Drainboard, cabinet base with hinged door, 12"W x 24"D, drain pan with removable perforated insert, hinged door includes integral handle & lock, adjustable bottom & intermediate shelf, stainless steel construction, adjustable stainless steel bullet feet, ETL-Sanitation Dimensions 37(h) x 12(w) x 24(d)
	1 ea	1 year parts & labor warranty
	1 ea	7" High Backsplash, standard
370	1 ea	**GLASS FROSTER**
		Glastender, Inc. MF36-S2 Underbar Glass Froster, 36"W x 24"D, self-contained refrigeration, 12°F (-11°C) to 35°F (2°C) temperature range, (1) top sliding door, includes (2) shelves & bottom rack, automatic condensate evaporator, automatic & manual defrost cycles, stainless steel interior & exterior, stainless steel top, R290 Hydrocarbon refrigerant, 1/3 HP, cETLus, ETL-Sanitation, ETL Verified Dimensions 34(h) x 36(w) x 24(d)
	1 ea	2 year parts & labor warranty (NOTE: applies to units sold and installed within the US & Canada)
	1 ea	120v/60/1-ph, 6.0 amps, NEMA 5-15P, standard
	1 st	C-4X2-7/8 Casters, 2-7/8", for front-serviced coolers (set of four)
371	1 ea	**BOTTLE STORAGE UNIT**
		Glastender, Inc. LDB-12 Underbar Liquor Steps, free standing, 12"W x 24"D (aligns with 24" deep units without speed rail), (4) steps, extra-wide rear step, includes clear lift-off liquor-identification cover, stainless steel construction, stainless steel legs with adjustable bullet feet, ETL-Sanitation Dimensions 37(h) x 12(w) x 24(d)
	1 ea	1 year parts & labor warranty
	1 ea	7" High Backsplash, standard
372	1 ea	**CRAFT ICE HOLDING FREEZER**

Item	Qty	Description	
		Glastender, Inc. FRM-2-C Craft Ice Holding Freezer, mobile, 14"W x 24"D x 31-1/4"H, self-contained refrigeration, temperature range -5°F (-20°C) to 10°F (-12°C), sliding lid, stainless steel interior & exterior, 4-1/8" swivel casters (2 locking), R290 Hydrocarbon refrigerant, 1/4 HP, cETLus, ETL-Sanitation, ETL Verified Dimensions 31.25(h) x 14(w) x 24(d)	
	1 ea	Special order note: Note: This is a manufactured to order item and is NOT returnable	
	1 ea	2 year parts & labor warranty (NOTE: applies to units sold and installed within the US & Canada)	
	1 ea	120v/60/1-ph, 2.75 amps, NEMA 5-15P, standard	
373	1 ea	**ICE BIN**	
		Glastender, Inc. IBA-12 Underbar Ice Bin, 12"W x 19"D, 33 lbs. ice capacity, 10-1/2" deep bin liner, PVC breaker strip around ice bin liner, includes sliding stainless steel bin cover, stainless steel construction, stainless steel legs with adjustable stainless steel bullet feet, ETL-Sanitation (NOTE: Made to order, not returnable) Dimensions 37(h) x 12(w) x 19(d)	
	1 ea	1 year parts & labor warranty	
	1 ea	7" High Backsplash, standard	
	1 ea	NOTE: This is a manufactured to order unit and is NOT returnable	
	2 ea	BR3 Bottle Rack, 3-bottle, fits 19"D ice bins, vinyl-coated wire, (1) rack, for use with non potable ice in bottle storage ice bin (not for use with model C-IBA-6)	
374	1 ea	**PASS-THRU COCKTAIL STATION**	
		Glastender, Inc. PSA-42R Assembly Style Pass-Thru Cocktail Station, 42"W x 32"D, rightward workflow, pass-thru ice bin, (2) wet waste sinks with (1) gooseneck faucet (low lead compliant) & strainers, liquor bottle storage, 15"D stainless steel draining shelf with removable perforated inserts, ETL-Sanitation (NOTE: Made to order, not returnable) Dimensions 45(h) x 42(w) x 32(d)	
	1 ea	1 year parts & labor warranty	
	1 ea	Special order note: Note: This is a manufactured to order item and is NOT returnable	
	1 ea	Stainless Steel Front & End Panels, standard	
	1 ea	Aerator, faucet, 2.0 GPM, standard	
	1 ea	Combined blender shelf with double speed rail	
	1 ea	03000509 Sneeze Guard, 30"W, for 32"D pass-thru cocktail station	
	1 ea	Ten-circuit cold plate	
	1 ea	Pass-thru soda manifold housing with (2) soda gun holders	
	1 ea	SOS/SS-42 Single Overshelf, 42"W x 15"D x 24"H, removable	<Optional>

Item	Qty	Description
		perforated inserts, includes mounting brackets, 20 gauge stainless steel construction, for pass-thru cocktail stations, ETL-Sanitation
376	2 ea	**BACK BAR CABINET, REFRIGERATED**
		Glastender, Inc. C2FB72
		Cooler, two zone, front serviced, bar profile, 72"W, three-section, 16"W door opening, self-contained refrigeration, LED interior lighting, front venting, stainless steel interior, R290 Hydrocarbon refrigerant, 1/4 HP, NSF Standard 7 for closed container products, cETLus, ETL-Sanitation, ETL Verified (NOTE: Made to order, not returnable) Dimensions 35(h) x 72(w) x 24.13(d)
	2 ea	NOTE: This is a manufactured to order unit and is NOT returnable
	2 ea	NOTE: The warmer of the two compartments is always a single section and located opposite the compressor end
	2 ea	The C2FB72 will NOT hold standard size kegs but it will hold up to (9) 1/6 kegs. A 5# CO2 bottle (05000636) with tank mount regulator (RKL-TC) will fit with (9) 1/6 kegs. See draft system accessories.
	2 ea	2 year parts & labor warranty (NOTE: applies to units sold and installed within the US & Canada)
	2 ea	120v/60/1-ph, 7.0 amps, NEMA 5-15P, standard
	2 ea	Beer (34°F to 40°F) & white wine (50°F to 55°F)
	2 ea	(R) Refrigeration compartment on right side
	2 ea	Refrigeration compartment cover finish: Stainless steel
	2 ea	Drawer style, first: Stainless steel
	2 ea	NOTE: This is a manufactured to order unit and is NOT returnable.
	2 ea	Tube handle
	2 ea	Door style, second: Stainless steel glass
	2 ea	Door hinge location, second: Left
	2 ea	Shelving style, second: (3) adjustable shelves, standard
	2 ea	Tube handle
	2 ea	Door style, third: Stainless steel glass
	2 ea	Door hinge location, third: Right
	2 ea	Shelving style, third: (3) adjustable shelves, standard
	2 ea	Tube handle
	2 ea	No finished top - stainless steel sub-top, standard
	2 ea	Back finish: Galvanized steel, standard
	2 ea	Left side finish: Black vinyl-clad, standard
	2 ea	Right side finish: Black vinyl-clad, standard
	2 ea	Bright White (7,000k), standard
	2 ea	No legs or casters, standard
377	1 ea	**GLASS FROSTER**

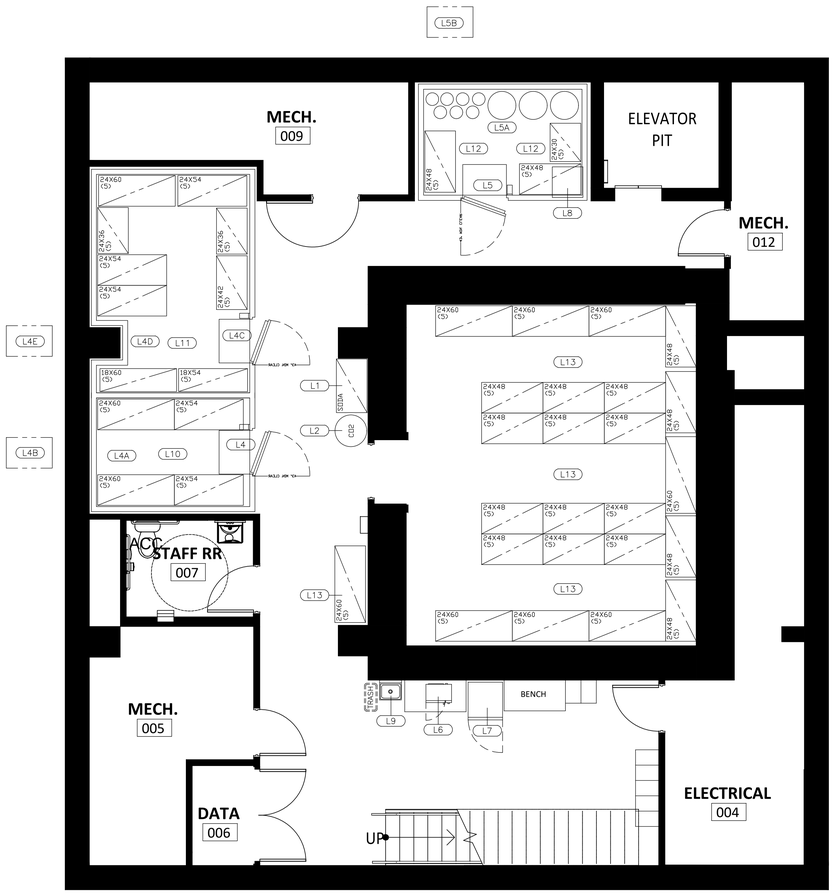
Item	Qty	Description
		Glastender, Inc. F1SB44
		Froster, one zone, side serviced, bar profile, 44"W, two-section, 16"W door opening, self-contained refrigeration, LED interior lighting, front venting, stainless steel interior & exterior sub-top, (3) adjustable shelves per door, R290 Hydrocarbon refrigerant, 1/3 HP, NSF Standard 7, cETLus, ETL-Sanitation, ETL Verified (NOTE: Made to order, not returnable)
		Dimensions 35(h) x 44(w) x 24.13(d)
	1 ea	NOTE: This is a manufactured to order unit and is NOT returnable.
	1 ea	2 year parts & labor warranty (NOTE: applies to units sold and installed within the US & Canada)
	1 ea	120v/60/1-ph, 5.0 amps, cord, NEMA 5-15P, standard
	1 ea	(R) Refrigeration compartment on right side
	1 ea	Refrigeration compartment cover finish: Stainless steel
	1 ea	Door style: Stainless steel
	1 ea	Door hinge location: Right
	1 ea	Tube handle
	1 ea	Door style, second: Stainless steel
	1 ea	Door hinge location: Right
	1 ea	Tube handle
	1 ea	No finished top - stainless steel sub-top, standard
	1 ea	Back finish: Galvanized steel, standard
	1 ea	Left side finish: Black vinyl-clad, standard
	1 ea	Right side finish: Black vinyl-clad, standard
	1 ea	Bright White (7,000k), standard
	1 ea	No legs or casters, standard
395	3 ea	**REFRIGERATED TABLE WITH PAN OPENINGS ON TOP**
		Randell
		1 EA 53373LPPO-PRT PAN OPENING, LOW PRO REMOTE REF 2 SETS OF DRAWERS
		34 EA DEPTH-PRT DEPTH
		1 EA CTBSPT-E-PRT CUTTING BOARD SUPPORT BRACKETS LEFT & RIGHT ENDS (EXTEND...
		730 EA BOR50P-PRT CUTTING BOARD, 1/2" POLY PER/SQ IN
		1 EA CVRLFO-12-72-PRT 12" DEEP LIFT-OFF COVER
		6 EA DEPMOD-PRT TOP ONLY DEPTH MODIFICATION (PER/FT)
		1 EA WPO012-20-PRT WRAPPED PAN OPENING 12"DEEP 20-PAN
		1 EA ENDFIN-SS-L-PRT FINISHED STAINLESS STEEL LEFT END
		1 EA ENDFIN-SS-R-PRT FINISHED STAINLESS STEEL RIGHT END
		1 EA THMDNS-PRT THERMOMETER, DIGITAL NON SOLAR
		1 EA HRDWIR-PRT UNIT IS TO BE HARDWIRED
394	1 ea	**SPARE #**
		Custom

Item	Qty	Description
		SUSHI BAR
395	1 ea	**FRIEGHT** Custom FRIEGHT INBOUND FRIEGHT
396	1 ea	**CONSOLIDATE** Custom Receive consolidate and redeliver on a truck with a lift gate
397	1 ea	 Custom INSTALLATION Installation of kitchen equipment per notes at end of quote
398	1 ea	**INSTALLATION WALK IN** Custom INSTALLATION Installation of Walk in coolers/freezer/beer box
399	1 ea	**REFRIGERATION INSTALLATION** Custom REFRIGERATION Refrigeration Installation

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total:



LOWER LEVEL PLAN

FOODSERVICE EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	PROVIDED BY
L1	1	BAG N BOX – SODA SYSTEM	VENDOR
L2	1	CO2 TANK	VENDOR
L3		OPEN NUMBER	
L4	1	WALK IN FREEZER	A.D.E.
L4A	1	WALK IN FREEZER – UNIT COOLER	A.D.E.
L4B	1	WALK IN FREEZER – REMOTE COMPRESSOR	A.D.E.
L4C	1	WALK IN COOLER	A.D.E.
L4D	1	WALK IN COOLER – UNIT COOLER	A.D.E.
L4E	1	WALK IN COOLER – REMOTE COMPRESSOR	A.D.E.
L5	1	WALK IN BEER COOLER	A.D.E.
L5A	1	WALK IN BEER COOLER – UNIT COOLER	A.D.E.
L5B	1	WALK IN BEER COOLER – REMOTE COMPRESSOR	A.D.E.
L6	1	MICROWAVE	A.D.E.
L7	1	REACH-IN REFRIGERATOR	A.D.E.
L8	1	BEER SYSTEM	A.D.E.
L9	1	HAND SINK	A.D.E.
L10	LOT	WALK-IN FREEZER SHELVING	A.D.E.
L11	LOT	WALK-IN COOLER SHELVING	A.D.E.
L12	LOT	BEER RACK AND SHELVING	A.D.E.
L13	LOT	DRY STORAGE SHELVING	A.D.E.

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- CONTRACTORS TO MAKE USE OF ANY CONNECTIONS ALREADY INSTALLED IN EXISTING BUILDING WHENEVER POSSIBLE.
- CONTRACTORS TO PROVIDE AND INSTALL WALL BACKING FOR WALL SHELVES, WALL MOUNTED HAND SINKS, WALL MOUNTED COOKING EQUIPMENT, ETC. VERIFY THESE LOCATIONS WITH OWNER.
- FLOOR DRAINS AND/OR FLOOR SINKS SHOWN ARE RECOMMENDED LOCATIONS. MECHANICAL ENGINEER TO VERIFY CODE REQUIREMENTS.
- ALL ELECTRICAL CONDUIT SHALL BE RUN ON TOP (EXTERIOR) OF WALK-IN & SHALL HAVE VAPOR SEALS ON INTERIOR & EXTERIOR OF CONDUIT ON BOTH SIDES OF WALK-IN PANEL.
- GENERAL CONTRACTOR SHALL FURNISH & INSTALL ROOF PAD FOR SECTION 114000 FURNISHED ROOFTOP REFRIGERATION RACK.

NO.	DATE	DESCRIPTION

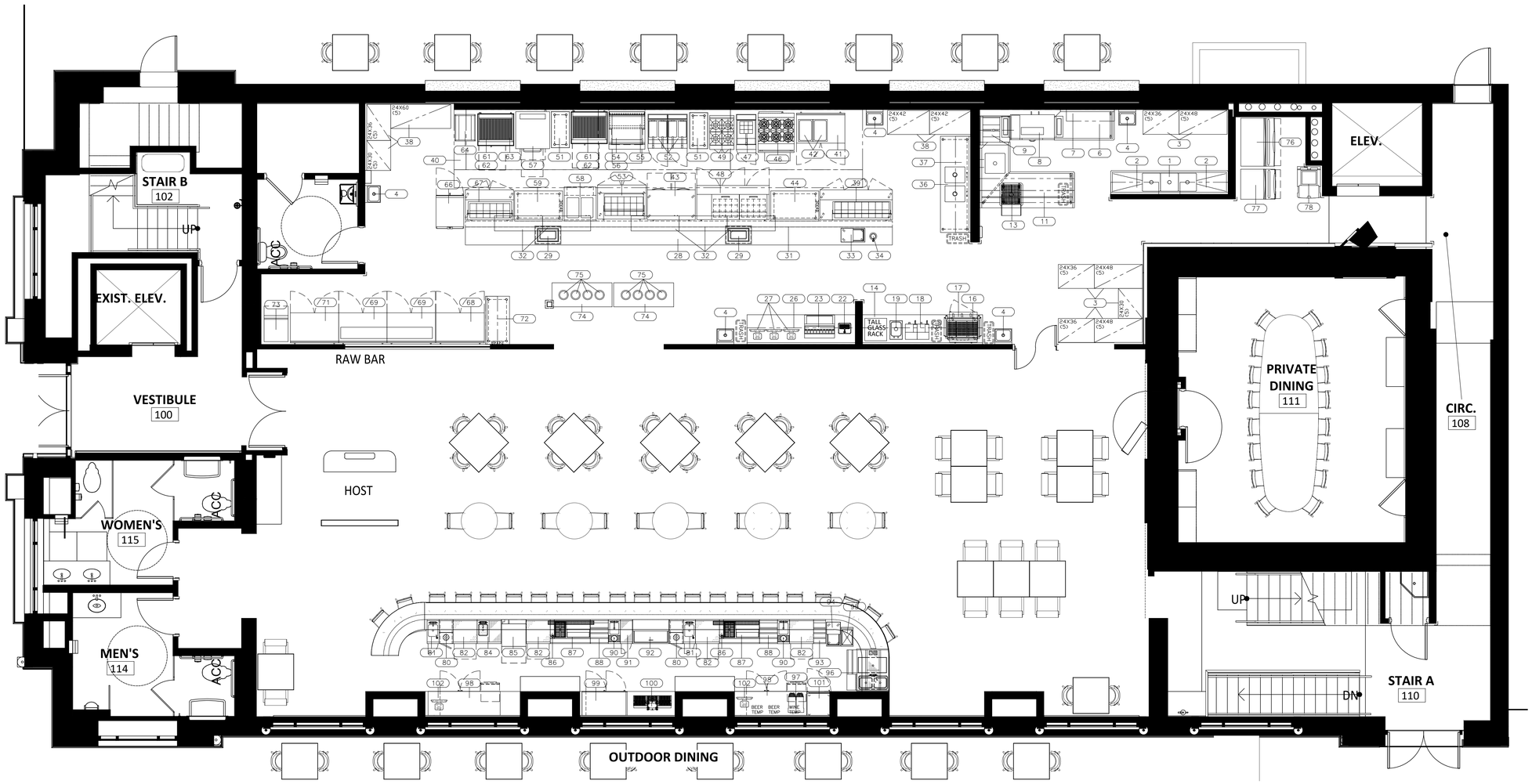
ADE FOODSERVICE EQUIPMENT & DESIGN
A.D.E. RESTAURANT SERVICES, INC.
471 S. IRMEN DR.
ADDISON, IL 60101
PHONE 630-628-0811
FAX 630-628-0825
WWW.ADEFOODSERVICE.COM

FOODSERVICE EQUIPMENT PLAN
678 RESTAURANT
678 LEE STREET
DES PLAINES, IL

Date: 04/10/26
Scale: 1/4"=1'
Drawn: RHT

Sheet:

K-1



FIRST FLOOR PLAN

FOODSERVICE EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	PROVIDED BY
1	1	3 COMPARTMENT SINK	A.D.E.
2	LOT	WALL SHELF WITH POT RACK HOOKS	A.D.E.
3	LOT	DRY STORAGE SHELVING	A.D.E.
4	5	HAND SINK	A.D.E.
5		OPEN NUMBER	
6	1	CLEAN DISH TABLE	A.D.E.
7	1	WALL SHELF	A.D.E.
8	1	VENTLESS DISH MACHINE	VENDOR
9	1	SIDE LOADER	VENDOR
10		OPEN NUMBER	
11	1	SOILED DISHTABLE WITH DOUBLE OVERSHELF	A.D.E.
12		OPEN NUMBER	
13	1	SILVERWARE SOAK SINK	A.D.E.
14	1	MILLWORK COUNTER	MILLWORK
15		OPEN NUMBER	
16	1	ESPRESSO MACHINE	VENDOR
17	1	UNDERCOUNTER REFRIGERATOR	A.D.E.
18	1	COFFEE BREWER – AIR POTS	VENDOR
19	1	DROP-IN SINK	A.D.E.
20		OPEN NUMBER	
21		OPEN NUMBER	
22	1	WATER FILLER	A.D.E.
23	1	BEVERAGE DISPENSER	VENDOR
24		OPEN NUMBER	
25		OPEN NUMBER	
26	1	WALL SHELF	A.D.E.
27	3	P.O.S. STATION	OWNER
28	1	DISH CABINET	A.D.E.
29	2	DROP-IN COLD WELL	A.D.E.
30		OPEN NUMBER	
31	1	DOUBLE OVERSHELF	A.D.E.
32	5	HEAT LAMPS	A.D.E.
33	1	DIPPING CABINET	A.D.E.
34	1	DIPPER WELL	A.D.E.

FOODSERVICE EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	PROVIDED BY
35		OPEN NUMBER	
36	1	PREP SINK	A.D.E.
37	LOT	WALL SHELVES	A.D.E.
38	LOT	DRY STORAGE SHELVING	A.D.E.
39	1	REFRIGERATED PREP TABLE	A.D.E.
40	1	EXHAUST HOOD / ANSUL / FAN PACKAGE	A.D.E.
41	1	WORKTOP REFRIGERATOR	A.D.E.
42	2	HOT FOOD WELL – COUNTER TOP	A.D.E.
43	1	WORKTOP FREEZER	A.D.E.
44	1	WORKTABLE	A.D.E.
45		OPEN NUMBER	
46	1	6 BURNER RANGE – SAUTE	A.D.E.
47	1	PASTA COOKER	A.D.E.
48	1	SANDWICH REFRIGERATOR – MEGA TOP	A.D.E.
49	1	4-BURNER OPEN BASE	A.D.E.
50		OPEN NUMBER	
51	2	FILLER TABLE	A.D.E.
52	2	FRYER	A.D.E.
53	1	REFRIGERATED PREP TABLE	A.D.E.
54	1	FLAT GRILL	A.D.E.
55	1	SALAMANDER BROILER	A.D.E.
56	1	CHEF BASE REFRIGERATOR WITH DRAWERS	A.D.E.
57	1	DECK TYPE BROILER	A.D.E.
58	1	HOT FOOD WELL	A.D.E.
59	1	WORKTABLE	A.D.E.
60		OPEN NUMBER	
61	2	CHAR BROILER	A.D.E.
62	2	CHEF BASE REFRIGERATOR WITH DRAWERS	A.D.E.
63	1	EXPANDED METAL OVER SHELF	A.D.E.
64	1	RESTING RACK	A.D.E.
65		OPEN NUMBER	
66	1	HOLDING CABINET	A.D.E.
67	1	REFRIGERATED PREP TABLE	A.D.E.
68	1	WORKTOP REFRIGERATOR	A.D.E.

FOODSERVICE EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	PROVIDED BY
69	2	SUSHI ICED CASE WITH REFRIGERATED DRAWERS	A.D.E.
70		OPEN NUMBER	
71	1	REACH-IN REFRIGERATOR	A.D.E.
72	1	PICK UP SHELVING	A.D.E.
73	1	ICE FLAKER	VENDOR
74	2	EXPO TABLE	A.D.E.
75	8	HEAT LAMPS	A.D.E.
76	1	ICE MACHINE	VENDOR
77	1	ICE MACHINE	VENDOR
78	1	TRANSPORT CART	A.D.E.
79		OPEN NUMBER	
80	2	UNDERBAR TRASH CAN	A.D.E.
81	2	UNDERBAR HANDSINK	A.D.E.
82	4	UNDERBAR DRAINBOARD W/ GLASS RACK	A.D.E.
83		OPEN NUMBER	
84	1	UNDERBAR SINK	A.D.E.
85	1	GLASSWASHER	VENDOR
86	2	SODA GUN HOLDER	A.D.E.
87	2	UNDERBAR ICE BIN	A.D.E.
88	2	UNDERBAR LIQUOR DISPLAY	A.D.E.
89		OPEN NUMBER	
90	2	UNDERBAR SINK W/ RINSER	A.D.E.
91	1	UNDERBAR DRAINBOARD	A.D.E.
92	1	GLASS FROSTER	A.D.E.
93	1	UNDERBAR LIQUOR DISPLAY	A.D.E.
94	1	UNDERBAR FREEZER	A.D.E.
95	1	UNDERBAR ICE BIN	A.D.E.
96	1	PASS THRU SERVER STATION	A.D.E.
97	2	FROZEN DRINK MACHINE	A.D.E.
98	2	BACK BAR COOLER	A.D.E.
99	1	BACK BAR FREEZER	A.D.E.
100	1	DRAFT BEER DISPENSER W/ RINSER	A.D.E.
101	1	BACK BAR FREEZER	A.D.E.
102	2	P.O.S. STATION	OWNER

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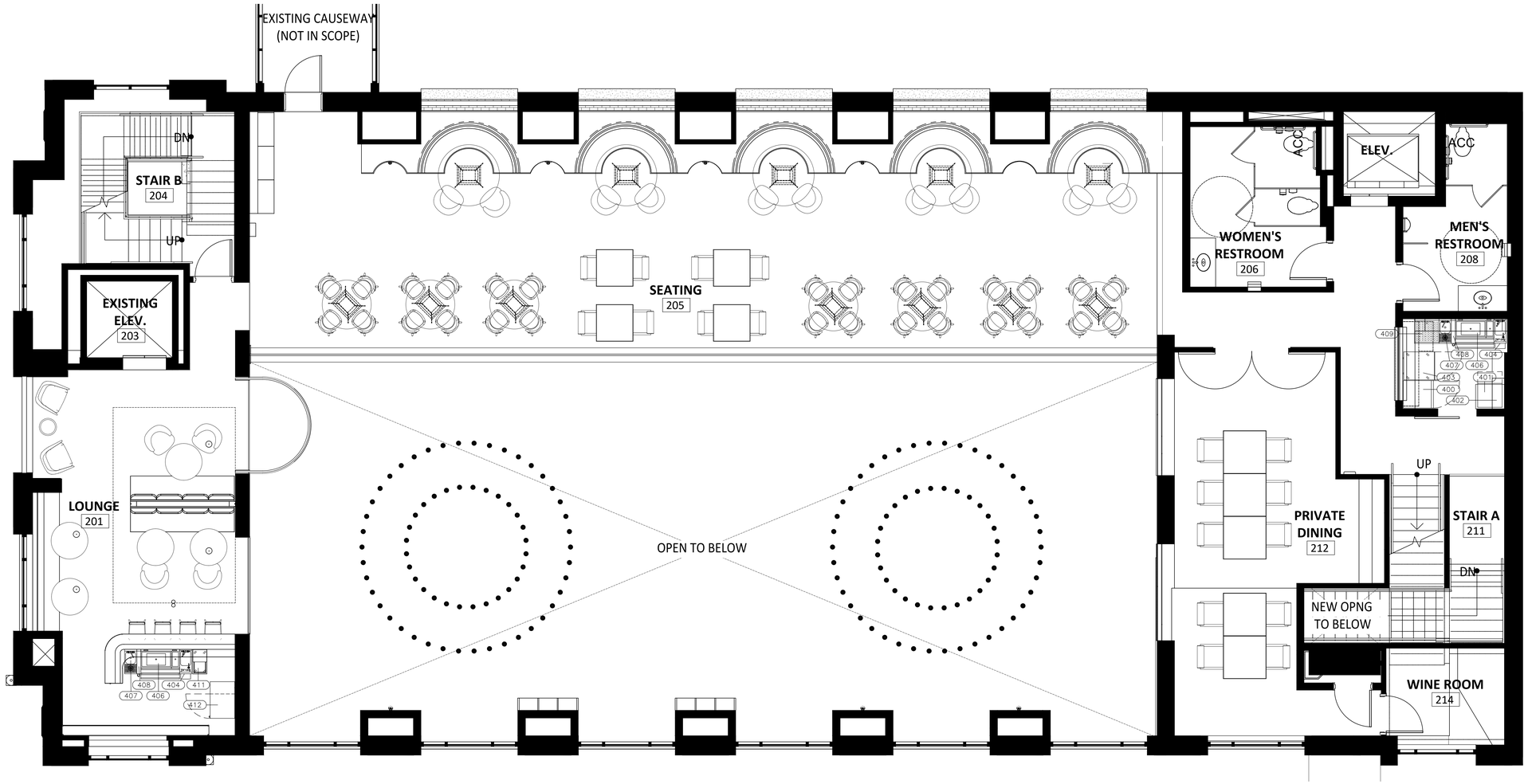

SECOND FLOOR PLAN

FOODSERVICE EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	PROVIDED BY
400	1	REACH-IN REFRIGERATOR	A.D.E.
401	1	GLASSWASHER	VENDOR
402	LOT	WALL SHELVES	A.D.E.
403	1	UNDERCOUNTER FREEZER	A.D.E.
404	2	UNDERBAR HAND SINK	A.D.E.
405		OPEN NUMBER	
406	2	UNDERBAR ICE BIN	A.D.E.
407	2	UNDERBAR SINK W/ RINSER	A.D.E.
408	2	SODA GUN HOLDER	A.D.E.
409	1	UNDERBAR DRAINBOARD	A.D.E.
410		OPEN NUMBER	
411	1	UNDERBAR FREEZER	A.D.E.
412	1	BACKBAR COOLER	A.D.E.

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- GENERAL CONTRACTOR SHALL FURNISH & INSTALL ROOF PAD FOR SECTION 114000 FURNISHED ROOFTOP REFRIGERATION RACK.

NO.	DATE	DESCRIPTION

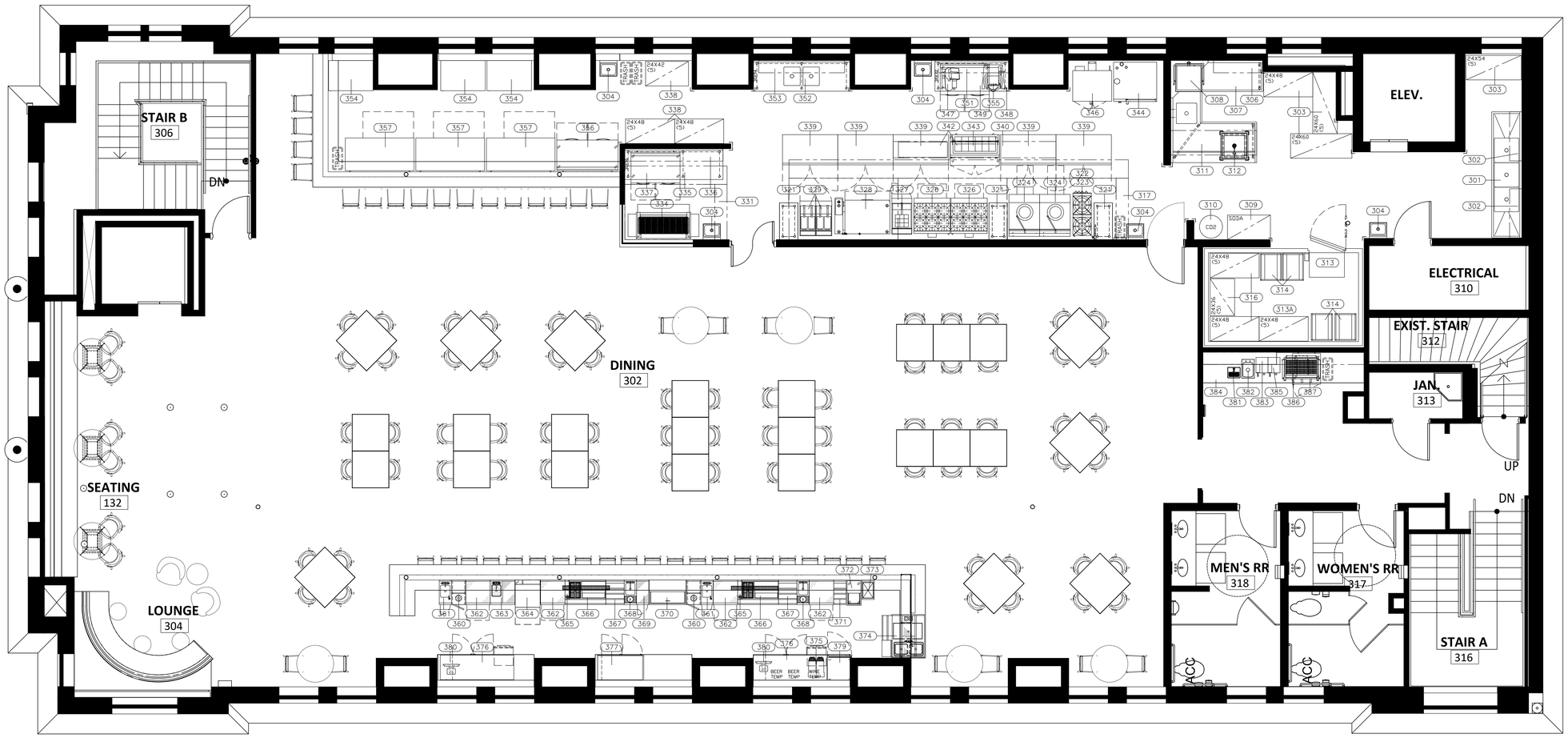
ADE FOODSERVICE EQUIPMENT & DESIGN
A.D.E. RESTAURANT SERVICES, INC.
471 S. IRMEN DR.
ADDISON, IL 60101
PHONE 630-628-0811
FAX 630-628-0825
WWW.ADEFOODSERVICE.COM

FOODSERVICE EQUIPMENT PLAN
678 RESTAURANT
678 LEE STREET
DES PLAINES, IL

Date: 04/10/26
Scale: 1/4"=1'
Drawn: RHT

Sheet:

K-1B



THIRD FLOOR PLAN

FOODSERVICE EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	PROVIDED BY
300		OPEN NUMBER	
301	1	3-COMPARTMENT SINK	A.D.E.
302	LOT	OVER SHELF WITH POT HOOKS	A.D.E.
303	LOT	DRY STORAGE SHELVING	A.D.E.
304	5	HAND SINK	A.D.E.
305		OPEN NUMBER	
306	LOT	WALL SHELVES	A.D.E.
307	1	CLEAN DISH TABLE	A.D.E.
308	1	DISHMACHINE	VENDOR
309	1	BAG N BOX – SODA SYSTEM	VENDOR
310	1	CO2 TANK	VENDOR
311	1	SOILED DISHTABLE	A.D.E.
312	1	SILVERWARE SOAK SINK	A.D.E.
313	1	WALK IN COOLER	A.D.E.
313A	1	WALK IN COOLER – UNIT COOLER	A.D.E.
313B	1	WALK IN COOLER – REMOTE COMPRESSOR	A.D.E.
314	4	BUN PAN RACK	A.D.E.
315		OPEN NUMBER	
316	LOT	WALK-IN COOLER SHELVING	A.D.E.
317	1	EXHAUST HOOD	A.D.E.
318		OPEN NUMBER	
319		OPEN NUMBER	
320		OPEN NUMBER	
321	3	WORK TABLE	A.D.E.
322	1	STOCK POT RANGE	A.D.E.
323	1	POT FILLER FAUCET	A.D.E.
324	2	WOK RANGE	A.D.E.
325		OPEN NUMBER	
326	2	6 BURNER RANGE	A.D.E.
327	1	PASTA COOKER	A.D.E.

FOODSERVICE EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	PROVIDED BY
328	1	TILTING SKILLET BRAISING PAN	A.D.E.
329	2	FRYERS	A.D.E.
330		OPEN NUMBER	
331	1	EXHAUST HOOD – ROBATA	A.D.E.
332		OPEN NUMBER	
333		OPEN NUMBER	
334	1	LIVE FIRE ROBATA GRILL	A.D.E.
335	1	WORKTABLE	A.D.E.
336	LOT	WALL SHELVES	A.D.E.
337	1	REFRIGERATOR WITH DRAWERS	A.D.E.
338	LOT	DRY STORAGE SHELVING	A.D.E.
339	5	WORKTOP REFRIGERATOR	A.D.E.
340	1	DOUBLE OVERSHELF	A.D.E.
341		OPEN NUMBER	
342	2	HEAT LAMPS	A.D.E.
343	1	REFRIGERATED PREP TABLE	A.D.E.
344	2	COMBI OVEN – FULL SIZE	A.D.E.
345		OPEN NUMBER	
346	2	CONVECTION OVEN	A.D.E.
347	1	SLICER	A.D.E.
348	1	WORKTABLE	A.D.E.
349	1	UNDERCOUNTER REFRIGERATOR	A.D.E.
350		OPEN NUMBER	
351	LOT	WALL SHELVES	A.D.E.
352	1	PREP SINK W/ SINKS	A.D.E.
353	LOT	WALL SHELVES	A.D.E.
354	3	REFRIGERATOR SLIDING DOORS	A.D.E.
355	1	MIXER	A.D.E.
356	1	WORKTOP REFRIGERATOR	A.D.E.
357	3	WORKTOP SUSHI REFRIGERATOR WITH DRAWERS	A.D.E.

FOODSERVICE EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	PROVIDED BY
358		OPEN NUMBER	
359		OPEN NUMBER	
360	2	UNDERBAR TRASH CAN	A.D.E.
361	2	UNDERBAR HANDSINK	A.D.E.
362	4	UNDERBAR DRAINBOARD W/ GLASS RACK	A.D.E.
363	1	UNDERBAR SINK	A.D.E.
364	1	GLASSWASHER	VENDOR
365	2	SODA GUN HOLDER	A.D.E.
366	2	UNDERBAR ICE BIN	A.D.E.
367	2	UNDERBAR LIQUOR DISPLAY	A.D.E.
368	2	UNDERBAR SINK W/ RINSER	A.D.E.
369	1	UNDERBAR DRAINBOARD	A.D.E.
370	1	GLASS FROSTER	A.D.E.
371	1	UNDERBAR LIQUOR DISPLAY	A.D.E.
372	1	UNDERBAR FREEZER	A.D.E.
373	1	UNDERBAR ICE BIN	A.D.E.
374	1	PASS THRU SERVER STATION	A.D.E.
375	2	FROZEN DRINK MACHINE	A.D.E.
376	2	BACK BAR COOLER	A.D.E.
377	1	BACK BAR FREEZER	A.D.E.
378		OPEN NUMBER	
379	1	BACK BAR FREEZER	A.D.E.
380	2	P.O.S. STATION	OWNER
381	1	WATER STATION	A.D.E.
382	1	DROP-IN HAND SINK	A.D.E.
383	LOT	WALL SHELVES	A.D.E.
384	1	SERVICE STATION COUNTER	MILLWORK
385	1	COFFEE MACHINE	VENDOR
386	1	ESPRESSO MACHINE	VENDOR
387	1	UNDERCOUNTER REFRIGERATOR	A.D.E.

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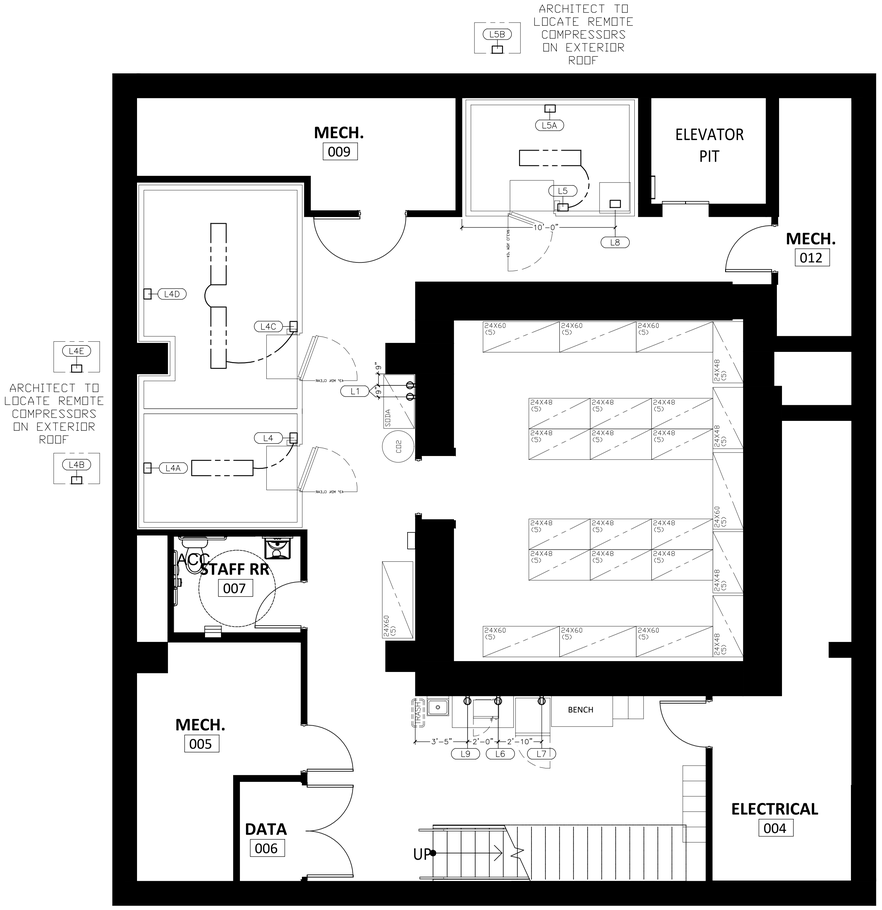

LOWER LEVEL PLAN

ELECTRICAL SCHEDULE

NO.	QTY.	DESCRIPTION	VAC/PH	LOAD	HAFF	24HR.	REMARKS
L1	2	CARBONATORS	120/1	8.0A	72"		D,E,H
L4	1	WALK IN FREEZER LIGHTS	120/1	4.0A	80"		A,K,P
L4A	1	WALK IN FREEZER-UNIT COOLER	208-230/1	1.5A	80"	X	C,K,Z
L4B	1	WALK IN FREEZER-REMOTE COMPRESSOR	208-230/1	37.5A	EXT. ROOF	X	C
L4C	1	WALK IN COOLER LIGHTS	120/1	4.0A	80"		A,K,P
L4D	1	WALK IN COOLER-UNIT COOLER	120/1	1.5A	80"	X	C,K,Z
L4E	1	WALK IN COOLER-REMOTE COMPRESSOR	208-230/1	15.0A	EXT. ROOF	X	C
L5	1	WALK IN BEER COOLER LIGHTS	120/1	4.0A	80"		A,K,P
L5A	1	WALK IN BEER COOLER-UNIT COOLER	120/1	1.5A	80"	X	C,K,Z
L5B	1	BEER COOLER-REMOTE COMPRESSOR	208-230/1	15.0A	EXT. ROOF	X	C
L6	1	MICROWAVE	120/1	13.0A	50"		D,H,NEMA 5-15P
L7	1	REACH-IN REFRIGERATOR	120/1	5.2A	12"	X	D,H,NEMA 5-15P
L8	1	BEER SYSTEM	208-230/1	13.0A	78"	X	C
L9	1	UTILITY OUTLET	120/1	15A CIRC.	50"		D,E

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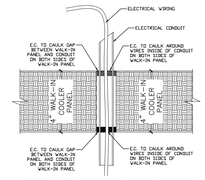

WALK-IN PENETRATION DETAIL

ELECTRICAL REMARKS

A. WIRE TO JUNCTION BOX ON EQUIPMENT.

B. ATTACH RECEPTACLE OR J.B. TO COUNTER, CABINET, OR EQUIPMENT.

C. WIRE TO EQUIPMENT. PROVIDE DISCONNECT OR CORD AND PLUG AS REQUIRED BY LOCAL CODE.

D. PROVIDE RECEPTACLE FLUSH IN WALL.

E. EQUIPMENT NOT SUPPLIED BY A.D.E., VERIFY REQUIREMENTS WITH SUPPLIER.

F. DEDICATED CIRCUIT/ISOLATED GROUND, PROVIDE ELECTRICAL OUTLET. PROVIDE CONDUIT ACCESS FOR COMMUNICATION CABLE, VERIFY WITH OWNER.

G. PROVIDE AND INSTALL CORD & PLUG AND RECEPTACLE.

H. EQUIPMENT SUPPLIED WITH CORD & PLUG.

I. WIRE FROM CONTROL PANEL OR WALL SWITCH TO FAN(S) ON EXTERIOR ROOF. PROVIDE AND INSTALL DISCONNECT. SWITCH AND STARTERS LOCATED IN CONTROL PANEL.

J. WIRE FROM SWITCH ON PANEL TO LIGHTS IN ALL HOODS.

K. CONNECTION INSIDE WALK-IN FROM CEILING. E.C. TO CAULK ALL CONDUIT PENETRATIONS INSIDE AND AROUND CONDUIT ON BOTH SIDES OF WALK-IN PANEL. RUN ALL HORIZONTAL CONDUIT ABOVE WALK-IN WHERE POSSIBLE. (SEE WALK-IN PENETRATION DETAIL ON K-2)

L. STUB UP FROM FLOOR, ATTACH TO RECEPTACLE OR J.B. ON EQUIPMENT.

M. FROM CEILING.

N. INSTALL 4x4 J.B. IN WALL. RUN CONDUIT ABOVE DROP CEILING FOR FIRE SYSTEM PULL STATION. VERIFY LOCATION W/ LOCAL INSPECTOR.

O. PROVIDE CIRCUIT FOR ALARM, SHUNT TRIP BREAKERS & FAN SHUT-OFF AS REQUIRED BY LOCAL CODE. MICROSWITCH PROVIDED IN UTILITY CABINET. WIRE TO J.B. ON FIRE SYSTEM.

P. ELECTRICIAN TO INSTALL LIGHT FIXTURES SUPPLIED WITH EQUIPMENT.

Q. STUB UP FROM FLOOR, MOUNT J.B. OR RECEPTACLE TO COUNTER OR EQUIPMENT.

R. RUN CONTROL WIRING FROM "STOP SWITCH" TO DISHWASHER. VERIFY WITH SUPPLIER. SUPPLIED BY CHEMICAL COMPANY.

S. MOUNT RECEPTACLE TO UNDERSIDE OF BAR TOP.

T. SEE EXHAUST HOOD WIRING DIAGRAM #1 (PLAN K-5)

V. SEE WIRING DIAGRAM #2

W. WIRE TWO CONTROL WIRES FROM J.B ON ICE MAKER TO ROOF TOP REMOTE CONDENSER.

X. WIRE FROM EXHAUST FAN ON EXTERIOR ROOF TO WALL SWITCH. PROVIDE AND LOCATE WALL SWITCH PER PLAN.

Y. CONNECT TO PANEL INSTALLED ON EQUIPMENT. UNCOIL FACTORY SUPPLIED WIRING AND CONNECT TO RECEPTACLES AND JUNCTION BOXES ALSO INSTALLED ON EQUIPMENT.

Z. WIRE CONTROLS SUPPLIED WITH EQUIPMENT.

A1 PROVIDE CIRCUIT IN LIQUID TIGHT CONDUIT TO EQUIPMENT UNDER DIVISION 26.

B1 PROVIDE NEMA RECEPTACLE WITH WEATHER COVER BEHIND FREEZER EVAPORATOR COIL FOR HEAT TAPE ON DRAIN LINE

C1 CONNECT TO ELECTRICAL FUSED DISCONNECT AT CONDENSING UNITS. FREEZER EVAPORATOR COIL DEFROST HEATER & CONTROL CIRCUIT FROM DEFROST TIME CLOCK LOCATION TO THE EVAPORATOR COIL MOUNTED IN THE WALK-IN FREEZER & COOLER EVAPORATOR COIL CONNECTIONS UNDER DIVISION 26.

D1 WIRING FOR EACH FAN MUST BE RUN IN SEPARATE METAL CONDUIT WHEN SUPPLY FANS OR/CONTROLS ARE PROVIDED BY A.D.E.

ELECTRICAL SYMBOLS AND ABBREVIATIONS

⌽	S.R.	SINGLE RECEPTACLE
⌽	DDGR.	DEDICATED DUPLEX GROUNDED RECEPTACLE
⌽	D.O.	DUPLEX OUTLET
▽	DIR.	DIRECT WIRED CONNECTION
•	ECS.	ELECTRICAL CONDUIT STUB UP
□	JB.	JUNCTION BOX
$	SW.	SWITCH
	TEL.	TELEPHONE
	KW.	KILOWATTS
	V.	VOLTS
	HP.	HORSEPOWER
	AFF.	ABOVE FINISHED FLOOR
	WFA.	WIRED FROM ABOVE

ELECTRICAL CONTRACTOR NOTES

- PROVIDE ALL LABOR AND MATERIALS TO COMPLETELY INSTALL THIS FOOD FACILITY. NO EXTRA CHARGES WILL BE ACCEPTED BY ADE RESTAURANT SERVICES, INC.
- FURNISH ALL FLEXIBLE CORDS, PLUGS, CONNECTORS AND OUTLETS UNLESS OTHERWISE SPECIFIED.
- VERIFY WITH OWNER, AND/OR ARCHITECT, THE ELECTRICAL CIRCUITING OF THE CONNECTIONS ON THIS PLAN. IT IS RECOMMENDED THAT REFRIGERATION EQUIPMENT HAVE INDIVIDUAL CIRCUITS.
- VERIFY WITH OWNER AND/OR ARCHITECT IF ADDITIONAL OUTLETS ARE REQUIRED FOR CLOCKS, MENU SIGNS, EMPLOYEE TIME CLOCK, ETC.
- PROVIDE GROUND FAULT CIRCUIT INTERRUPTER OUTLETS WHERE REQUIRED BY LOCAL CODE.
- WIRE TO THERMOSTATS & DEFROST TIMER WHERE NOTED.
- INSTALL LIGHT FIXTURES SHIPPED LOOSE WITH EQUIPMENT.
- RUN ALARM WIRING PROVIDED WITH ALARMS AS SHOWN. LOCATED SENSORS BEHIND BLOWER COILS.
- E.C. TO WIRE ALL REFRIGERATION EQUIPMENT, HEATERS, CONTROLS AND LIGHTS PROVIDED WITH THE WALK-IN COOLER AND/OR FREEZER. E.C. TO CAULK ANY PENETRATION MADE TO THE WALK-IN COOLER PANEL INSIDE AND AROUND THE CONDUIT ON BOTH SIDES OF THE PANEL. E.C. TO INSTALL TRANSFORMER SHIPPED WITH ALARMS.

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ELECTRICAL SPOT PLAN
678 RESTAURANT
678 LEE STREET
DES PLAINES, IL

Date: 04/10/26
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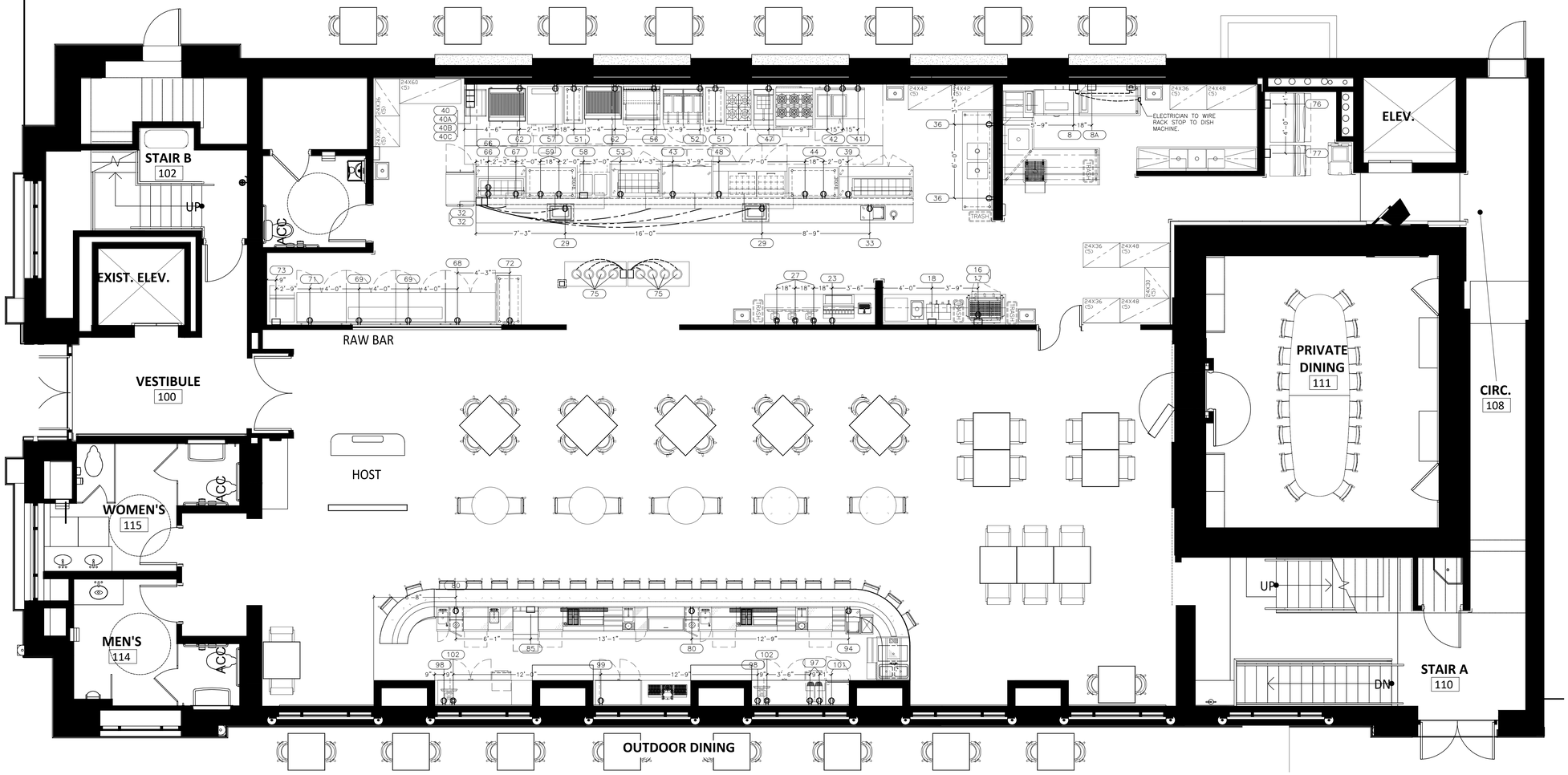
K-2



FIRST FLOOR PLAN

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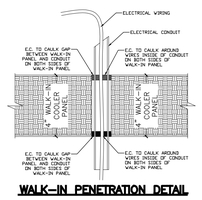


WALK-IN PENETRATION DETAIL

ELECTRICAL SCHEDULE

NO.	QTY.	DESCRIPTION	VAC/PH	LOAD	HAFF	24HR.	REMARKS
8	1	VENTLESS DISH MACHINE	208/3	48.8A	72"		C,E
8A	1	BOOSTER HEATER	208/3	100.0A	12"		C,E
16	1	ESPRESSO MACHINE	230/1	12.5A	50"		C,E
17	1	UNDERCOOUNTER REFRIGERATOR	120/1	2.5A	12"	X	D,H,NEMA 5-15P
18	1	COFFEE BREWER - AIR POTS	120/1	15A CIRC.	50"		D,E
23	1	BEVERAGE DISPENSER	120/1	1.5A	50"		D,E,H
27	3	P.O.S. STATION	120/1	15A CIRC.	50"		D,E,F,H
29	2	DROP-IN COLD WELL	120/1	3.5A	12"	X	D,H,NEMA 5-15P
32	5	HEAT LAMPS	120-208/1	20.3A EA.	66"		A,C,Z
33	1	DIPPING CABINET	120/1	3.5A	12"	X	D,H,NEMA 5-15P
36	2	UTILITY OUTLET	120/1	15A CIRC.	50"		D,E
39	1	GARDE MANGER REFRIGERATOR	120/1	6.1A	12"	X	D,H,NEMA 5-15P
40	1	EXHAUST HOOD LIGHTS	120/1	15A CIRC.	CEILING		A,J,M,T
40A	1	EXHAUST FAN	***	VERIFY	WITH	H.V.A.C.	***
40B	1	SUPPLY FAN	***	VERIFY	WITH	H.V.A.C.	***
40C	1	FIRE PROTECTION SYSTEM	120/1	15A CIRC.	CEILING	X	A,M,O,T
41	1	WORKTOP REFRIGERATOR	120/1	7.7A	12"	X	D,H,NEMA 5-15P
42	2	HOT FOOD WELL - COUNTER TOP	120/1	5.8A	50"		D,H,NEMA 5-15P
43	1	WORKTOP FREEZER	120/1	7.7A	12"	X	D,H,NEMA 5-15P
44	1	UTILITY OUTLET	120/1	15A CIRC.	24"		D,E
47	1	PASTA COOKER	120/1	2.0A	12"		D,H
48	1	REFRIGERATED PREP TABLE	120/1	6.1A	12"	X	D,H,NEMA 5-15P
51	2	UTILITY OUTLET	120/1	15A CIRC.	50"		D,E
52	1	FRYER	120/1	4.0A	12"		D,H
53	1	REFRIGERATED PREP TABLE	120/1	4.5A	12"	X	D,H,NEMA 5-15P
56	1	REFRIGERATED EQUIPMENT STAND	120/1	2.5A	12"	X	D,H,NEMA 5-15P
57	1	DECK TYPE BROILER	120/1	1.0A	12"		D,H,NEMA 5-15P
58	1	HOT FOOD WELL	208/1	7.2A	12"		C
59	1	UTILITY OUTLET	120/1	15A CIRC.	24"		D,E
62	2	REFRIGERATED EQUIPMENT STAND	120/1	2.5A	12"	X	D,H,NEMA 5-15P
66	2	COOK & HOLD CABINET	208/1	23.0A	12"&30"		D,H,NEMA 6-30P
67	1	REFRIGERATED PREP TABLE	120/1	4.5A	12"	X	D,H,NEMA 5-15P
68	1	WORKTOP REFRIGERATOR	120/1	2.5A	12"	X	D,H,NEMA 5-15P
69	2	SUSHI ICED CASE	120/1	4.5A	12"	X	D,H,NEMA 5-15P
71	1	REACH-IN REFRIGERATOR	120/1	9.0A	12"	X	D,H,NEMA 5-15P
72	1	UTILITY OUTLET	120/1	15A CIRC.	50"		D,E
73	1	ICE FLAKER	120/1	6.9A	12"	X	D,H,NEMA 5-15P
75	8	HEAT LAMPS	120/1	3.2A	CEILING		C,M,Z
76	1	ICE MACHINE	208-230/1	18.5A	72"	X	C
77	1	ICE MACHINE	208-230/1	11.1A	72"	X	C
80	2	UTILITY OUTLET	120/1	15A CIRC.	24"		D,E
85	1	GLASSWASHER	208-230/3	21.3A	12"		C,E
94	1	UNDERBAR FREEZER	120/1	2.8A	12"	X	D,H,NEMA 5-15P
97	2	FROZEN DRINK MACHINE	120/1	10.0A	50"		D,H,NEMA 5-15P
98	2	BACK BAR COOLER	120/1	7.0A	12"	X	D,H,NEMA 5-15P
99	1	BACK BAR FREEZER	120/1	5.0A	12"	X	D,H,NEMA 5-15P
101	1	BACK BAR FREEZER	120/1	1.9A	12"	X	D,H,NEMA 5-15P
102	2	P.O.S. STATION	120/1	15A CIRC.	50"		D,E,F,H

ELECTRICAL REMARKS

A. WIRE TO JUNCTION BOX ON EQUIPMENT.
B. ATTACH RECEPTACLE OR J.B. TO COUNTER, CABINET, OR EQUIPMENT.
C. WIRE TO EQUIPMENT. PROVIDE DISCONNECT OR CORD AND PLUG AS REQUIRED BY LOCAL CODE.
D. PROVIDE RECEPTACLE FLUSH IN WALL.
E. EQUIPMENT NOT SUPPLIED BY A.D.E., VERIFY REQUIREMENTS WITH SUPPLIER.
F. DEDICATED CIRCUIT/ISOLATED GROUND, PROVIDE ELECTRICAL OUTLET. PROVIDE CONDUIT ACCESS FOR COMMUNICATION CABLE, VERIFY WITH OWNER.
G. PROVIDE AND INSTALL CORD & PLUG AND RECEPTACLE.
H. EQUIPMENT SUPPLIED WITH CORD & PLUG.
I. WIRE FROM CONTROL PANEL OR WALL SWITCH TO FAN(S) ON EXTERIOR ROOF. PROVIDE AND INSTALL DISCONNECT. SWITCH AND STARTERS LOCATED IN CONTROL PANEL.
J. WIRE FROM SWITCH ON PANEL TO LIGHTS IN ALL HOODS.
K. CONNECTION INSIDE WALK-IN FROM CEILING. E.C. TO CAULK ALL CONDUIT PENETRATIONS INSIDE AND AROUND CONDUIT ON BOTH SIDES OF WALK-IN PANEL. RUN ALL HORIZONTAL CONDUIT ABOVE WALK-IN WHERE POSSIBLE. (SEE WALK-IN PENETRATION DETAIL ON K-2)
L. STUB UP FROM FLOOR, ATTACH TO RECEPTACLE OR J.B. ON EQUIPMENT.
M. FROM CEILING.
N. INSTALL 4x4 J.B. IN WALL, RUN CONDUIT ABOVE DROP CEILING FOR FIRE SYSTEM PULL STATION. VERIFY LOCATION W/ LOCAL INSPECTOR.
O. PROVIDE CIRCUIT FOR ALARM, SHUNT TRIP BREAKERS & FAN SHUT-OFF AS REQUIRED BY LOCAL CODE. MICROSWITCH PROVIDED IN UTILITY CABINET. WIRE TO J.B. ON FIRE SYSTEM.
P. ELECTRICIAN TO INSTALL LIGHT FIXTURES SUPPLIED WITH EQUIPMENT.
Q. STUB UP FROM FLOOR, MOUNT J.B. OR RECEPTACLE TO COUNTER OR EQUIPMENT.
R. RUN CONTROL WIRING FROM "STOP SWITCH" TO DISHWASHER. VERIFY WITH SUPPLIER. SUPPLIED BY CHEMICAL COMPANY.
S. MOUNT RECEPTACLE TO UNDERSIDE OF BAR TOP.
T. SEE EXHAUST HOOD WIRING DIAGRAM #1 (PLAN K-5)
V. SEE WIRING DIAGRAM #2
W. WIRE TWO CONTROL WIRES FROM J.B ON ICE MAKER TO ROOF TOP REMOTE CONDENSER.
X. WIRE FROM EXHAUST FAN ON EXTERIOR ROOF TO WALL SWITCH. PROVIDE AND LOCATE WALL SWITCH PER PLAN.
Y. CONNECT TO PANEL INSTALLED ON EQUIPMENT. UNCOIL FACTORY SUPPLIED WIRING AND CONNECT TO RECEPTACLES AND JUNCTION BOXES ALSO INSTALLED ON EQUIPMENT.
Z. WIRE CONTROLS SUPPLIED WITH EQUIPMENT.
A1 PROVIDE CIRCUIT IN LIQUID TIGHT CONDUIT TO EQUIPMENT UNDER DIVISION 26.
B1 PROVIDE NEMA RECEPTACLE WITH WEATHER COVER BEHIND FREEZER EVAPORATOR COIL FOR HEAT TAPE ON DRAIN LINE.
C1 CONNECT TO ELECTRICAL FUSED DISCONNECT AT CONDENSING UNITS, FREEZER EVAPORATOR COIL, DEFROST HEATER & CONTROL CIRCUIT FROM DEFROST TIME CLOCK LOCATION TO THE EVAPORATOR COIL MOUNTED IN THE WALK-IN FREEZER & COOLER EVAPORATOR COIL CONNECTIONS UNDER DIVISION 26.
D1 WIRING FOR EACH FAN MUST BE RUN IN SEPARATE METAL CONDUIT WHEN SUPPLY FANS OR/CONTROLS ARE PROVIDED BY A.D.E.

ELECTRICAL SYMBOLS AND ABBREVIATIONS

⏀	S.R.	SINGLE RECEPTACLE
⏀	DDGR.	DEDICATED DUPLEX GROUNDED RECEPTACLE
⏀	D.O.	DUPLEX OUTLET
▽	DIR.	DIRECT WIRED CONNECTION
●	ECS.	ELECTRICAL CONDUIT STUB UP
□	JB.	JUNCTION BOX
$	SW.	SWITCH
	TEL.	TELEPHONE
	KW.	KILOWATTS
	V.	VOLTS
	HP.	HORSEPOWER
	AFF.	ABOVE FINISHED FLOOR
	WFA.	WIRED FROM ABOVE

ELECTRICAL CONTRACTOR NOTES

- PROVIDE ALL LABOR AND MATERIALS TO COMPLETELY INSTALL THIS FOOD FACILITY. NO EXTRA CHARGES WILL BE ACCEPTED BY ADE RESTAURANT SERVICES, INC.
- FURNISH ALL FLEXIBLE CORDS, PLUGS, CONNECTORS AND OUTLETS UNLESS OTHERWISE SPECIFIED.
- VERIFY WITH OWNER, AND/OR ARCHITECT, THE ELECTRICAL CIRCUITING OF THE CONNECTIONS ON THIS PLAN. IT IS RECOMMENDED THAT REFRIGERATION EQUIPMENT HAVE INDIVIDUAL CIRCUITS.
- VERIFY WITH OWNER AND/OR ARCHITECT IF ADDITIONAL OUTLETS ARE REQUIRED FOR CLOCKS, MENU SIGNS, EMPLOYEE TIME CLOCK, ETC.
- PROVIDE GROUND FAULT CIRCUIT INTERRUPTER OUTLETS WHERE REQUIRED BY LOCAL CODE.
- WIRE TO THERMOSTATS & DEFROST TIMER WHERE NOTED.
- INSTALL LIGHT FIXTURES SHIPPED LOOSE WITH EQUIPMENT.
- RUN ALARM WIRING PROVIDED WITH ALARMS AS SHOWN. LOCATED SENSORS BEHIND BLOWER COILS.
- E.C. TO WIRE ALL REFRIGERATION EQUIPMENT, HEATERS, CONTROLS AND LIGHTS PROVIDED WITH THE WALK-IN COOLER AND/OR FREEZER. E.C. TO CAULK ANY PENETRATION MADE TO THE WALK-IN COOLER PANEL INSIDE AND AROUND THE CONDUIT ON BOTH SIDES OF THE PANEL. E.C. TO INSTALL TRANSFORMER SHIPPED WITH ALARMS.

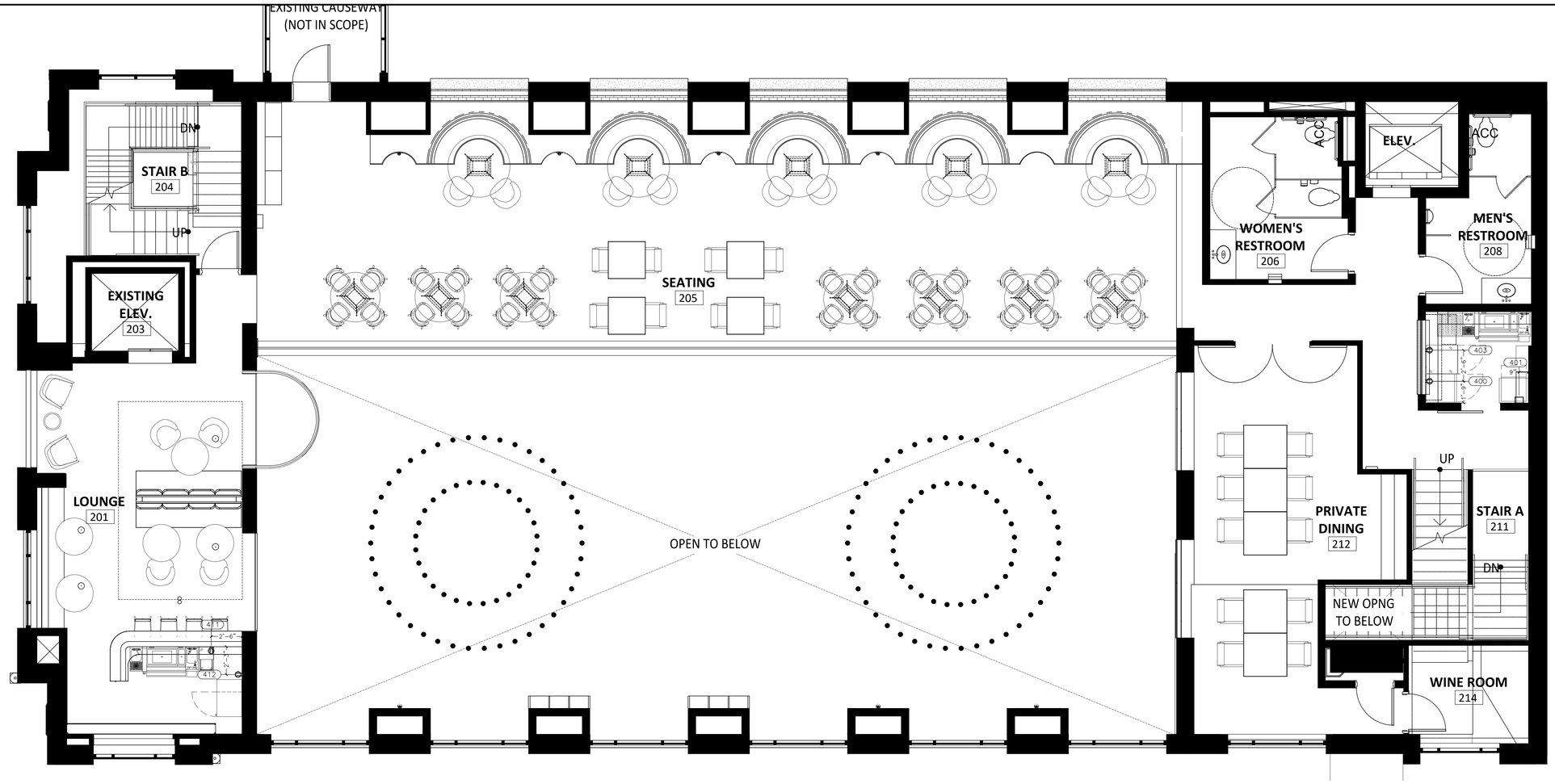
NO.	DATE	DESCRIPTION

ADE FOODSERVICE EQUIPMENT & DESIGN
A.D.E. RESTAURANT SERVICES, INC.
471 S. IRMIEN DR.
ADDISON, IL 60101
PHONE 630-628-0811
FAX 630-628-0825
WWW.ADEFOODSERVICE.COM

ELECTRICAL SPOT PLAN
678 RESTAURANT
678 LEE STREET
DES PLAINES, IL

Date: 04/10/26
Scale: 1/4"=1'
Drawn: RHT
Sheet:

K-2A



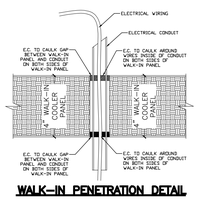
SECOND FLOOR PLAN

GENERAL NOTES

- THIS PLAN IS FOR INFORMATION ONLY AND NOT FOR CONSTRUCTION PURPOSES. INFORMATION ON THIS SHEET IS TO BE REVIEWED BY THE OWNER, AND/OR ARCHITECT, AND BE INCORPORATED INTO THE BUILDINGS' MECHANICAL PLANS IN ACCORDANCE WITH LOCAL CODES.
- THE OWNER SHOULD SUBMIT THESE PLANS TO LOCAL BUILDING, HEALTH AND FIRE DEPARTMENT OFFICIALS FOR APPROVAL.
- ALL ROUGH-IN WORK AND FINAL MECHANICAL CONNECTIONS (I.E. PLUMBING, ELECTRICAL, VENTILATION AND CONSTRUCTION) ARE TO BE BY OTHERS.
- K.E.C. WILL NOT BE RESPONSIBLE FOR DISCREPANCIES IN THE CONNECTIONS SHOWN FOR EQUIPMENT NOT SUPPLIED BY K.E.C. CONTRACTORS SHOULD VERIFY THESE CONNECTIONS WITH OWNER AND/OR SUPPLIER.
- CONTRACTORS TO MAKE USE OF ANY CONNECTIONS ALREADY INSTALLED IN EXISTING BUILDING WHENEVER POSSIBLE.
- CONTRACTORS TO PROVIDE AND INSTALL WALL BACKING FOR WALL SHELVES, WALL MOUNTED HAND SINKS, WALL MOUNTED COOKING EQUIPMENT, ETC. VERIFY THESE LOCATIONS WITH OWNER.
- FLOOR DRAINS AND/OR FLOOR SINKS SHOWN ARE RECOMMENDED LOCATIONS. MECHANICAL ENGINEER TO VERIFY CODE REQUIREMENTS.
- ALL ELECTRICAL CONDUIT SHALL BE RUN ON TOP (EXTERIOR) OF WALK-IN & SHALL HAVE VAPOR SEALS ON INTERIOR & EXTERIOR OF CONDUIT ON BOTH SIDES OF WALK-IN PANEL.
- GENERAL CONTRACTOR SHALL FURNISH & INSTALL ROOF PAD FOR SECTION 114000 FURNISHED ROOFTOP REFRIGERATION RACK.

ELECTRICAL SCHEDULE

NO.	QTY.	DESCRIPTION	VAC/PH	LOAD	HAFF	24HR.	REMARKS
400	1	REACH-IN REFRIGERATOR	120/1	3.0A	12"	X	D,H,NEMA 5-15P
401	1	GLASSWASHER	208-230/3	21.3A	12"		C,E
403	1	UNDERCOUNTER FREEZER	120/1	5.0A	12"	X	D,H,NEMA 5-15P
411	1	UNDERBAR FREEZER	120/1	2.8A	12"	X	D,H,NEMA 5-15P
412	1	BACKBAR COOLER	120/1	3.5A	12"	X	D,H,NEMA 5-15P



WALK-IN PENETRATION DETAIL

ELECTRICAL REMARKS

A. WIRE TO JUNCTION BOX ON EQUIPMENT.

B. ATTACH RECEPTACLE OR J.B. TO COUNTER, CABINET, OR EQUIPMENT.

C. WIRE TO EQUIPMENT. PROVIDE DISCONNECT OR CORD AND PLUG AS REQUIRED BY LOCAL CODE.

D. PROVIDE RECEPTACLE FLUSH IN WALL.

E. EQUIPMENT NOT SUPPLIED BY A.D.E., VERIFY REQUIREMENTS WITH SUPPLIER.

F. DEDICATED CIRCUIT/ISOLATED GROUND, PROVIDE ELECTRICAL OUTLET. PROVIDE CONDUIT ACCESS FOR COMMUNICATION CABLE, VERIFY WITH OWNER.

G. PROVIDE AND INSTALL CORD & PLUG AND RECEPTACLE.

H. EQUIPMENT SUPPLIED WITH CORD & PLUG.

I. WIRE FROM CONTROL PANEL OR WALL SWITCH TO FAN(S) ON EXTERIOR ROOF. PROVIDE AND INSTALL DISCONNECT. SWITCH AND STARTERS LOCATED IN CONTROL PANEL.

J. WIRE FROM SWITCH ON PANEL TO LIGHTS IN ALL HOODS.

K. CONNECTION INSIDE WALK-IN FROM CEILING. E.C. TO CAULK ALL CONDUIT PENETRATIONS INSIDE AND AROUND CONDUIT ON BOTH SIDES OF WALK-IN PANEL. RUN ALL HORIZONTAL CONDUIT ABOVE WALK-IN WHERE POSSIBLE. (SEE WALK-IN PENETRATION DETAL ON K-2)

L. STUB UP FROM FLOOR, ATTACH TO RECEPTACLE OR J.B. ON EQUIPMENT.

M. FROM CEILING.

N. INSTALL 4x4 J.B. IN WALL, RUN CONDUIT ABOVE DROP CEILING FOR FIRE SYSTEM PULL STATION. VERIFY LOCATION W/ LOCAL INSPECTOR.

O. PROVIDE CIRCUIT FOR ALARM, SHUNT TRIP BREAKERS & FAN SHUT-OFF AS REQUIRED BY LOCAL CODE. MICROSWITCH PROVIDED IN UTILITY CABINET. WIRE TO J.B. ON FIRE SYSTEM.

P. ELECTRICIAN TO INSTALL LIGHT FIXTURES SUPPLIED WITH EQUIPMENT.

Q. STUB UP FROM FLOOR, MOUNT J.B. OR RECEPTACLE TO COUNTER OR EQUIPMENT.

R. RUN CONTROL WIRING FROM "STOP SWITCH" TO DISHWASHER. VERIFY WITH SUPPLIER. SUPPLIED BY CHEMICAL COMPANY.

S. MOUNT RECEPTACLE TO UNDERSIDE OF BAR TOP.

T. SEE EXHAUST HOOD WIRING DIAGRAM #1 (PLAN K-5)

V. SEE WIRING DIAGRAM #2

W. WIRE TWO CONTROL WIRES FROM J.B ON ICE MAKER TO ROOF TOP REMOTE CONDENSER.

X. WIRE FROM EXHAUST FAN ON EXTERIOR ROOF TO WALL SWITCH. PROVIDE AND LOCATE WALL SWITCH PER PLAN.

Y. CONNECT TO PANEL INSTALLED ON EQUIPMENT. UNCOIL FACTORY SUPPLIED WIRING AND CONNECT TO RECEPTACLES AND JUNCTION BOXES ALSO INSTALLED ON EQUIPMENT.

Z. WIRE CONTROLS SUPPLIED WITH EQUIPMENT.

A1 PROVIDE CIRCUIT IN LIQUID TIGHT CONDUIT TO EQUIPMENT UNDER DIVISION 26.

B1 PROVIDE NEMA RECEPTACLE WITH WEATHER COVER BEHIND FREEZER EVAPORATOR COIL FOR HEAT TAPE ON DRAIN LINE.

C1 CONNECT TO ELECTRICAL FUSED DISCONNECT AT CONDENSING UNITS, FREEZER EVAPORATOR COIL DEFROST HEATER & CONTROL CIRCUIT FROM DEFROST TIME CLOCK LOCATION TO THE EVAPORATOR COIL MOUNTED IN THE WALK-IN FREEZER & COOLER EVAPORATOR COIL CONNECTIONS UNDER DIVISION 26.

D1 WIRING FOR EACH FAN MUST BE RUN IN SEPARATE METAL CONDUIT WHEN SUPPLY FANS OR/CONTROLS ARE PROVIDED BY A.D.E.

ELECTRICAL SYMBOLS AND ABBREVIATIONS

⏀	S.R.	SINGLE RECEPTACLE
⏚	DDGR.	DEDICATED DUPLEX GROUNDED RECEPTACLE
⏀	D.O.	DUPLEX OUTLET
▽	DIR.	DIRECT WIRED CONNECTION
•	ECS.	ELECTRICAL CONDUIT STUB UP
□	JB.	JUNCTION BOX
$	SW.	SWITCH
	TEL.	TELEPHONE
	KW.	KILOWATTS
	V.	VOLTS
	HP.	HORSEPOWER
	AFF.	ABOVE FINISHED FLOOR
	WFA.	WIRED FROM ABOVE

ELECTRICAL CONTRACTOR NOTES

- PROVIDE ALL LABOR AND MATERIALS TO COMPLETELY INSTALL THIS FOOD FACILITY. NO EXTRA CHARGES WILL BE ACCEPTED BY ADE RESTAURANT SERVICES, INC.
- FURNISH ALL FLEXIBLE CORDS, PLUGS, CONNECTORS AND OUTLETS UNLESS OTHERWISE SPECIFIED.
- VERIFY WITH OWNER, AND/OR ARCHITECT, THE ELECTRICAL CIRCUITING OF THE CONNECTIONS ON THIS PLAN. IT IS RECOMMENDED THAT REFRIGERATION EQUIPMENT HAVE INDIVIDUAL CIRCUITS.
- VERIFY WITH OWNER AND/OR ARCHITECT IF ADDITIONAL OUTLETS ARE REQUIRED FOR CLOCKS, MENU SIGNS, EMPLOYEE TIME CLOCK, ETC.
- PROVIDE GROUND FAULT CIRCUIT INTERRUPTER OUTLETS WHERE REQUIRED BY LOCAL CODE.
- WIRE TO THERMOSTATS & DEFROST TIMER WHERE NOTED.
- INSTALL LIGHT FIXTURES SHIPPED LOOSE WITH EQUIPMENT.
- RUN ALARM WIRING PROVIDED WITH ALARMS AS SHOWN. LOCATED SENSORS BEHIND BLOWER COILS.
- E.C. TO WIRE ALL REFRIGERATION EQUIPMENT, HEATERS, CONTROLS AND LIGHTS PROVIDED WITH THE WALK-IN COOLER AND/OR FREEZER. E.C. TO CAULK ANY PENETRATION MADE TO THE WALK-IN COOLER PANEL INSIDE AND AROUND THE CONDUIT ON BOTH SIDES OF THE PANEL. E.C. TO INSTALL TRANSFORMER SHIPPED WITH ALARMS.

NO.	DATE	DESCRIPTION

FOODSERVICE EQUIPMENT & DESIGN
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ELECTRICAL SPOT PLAN
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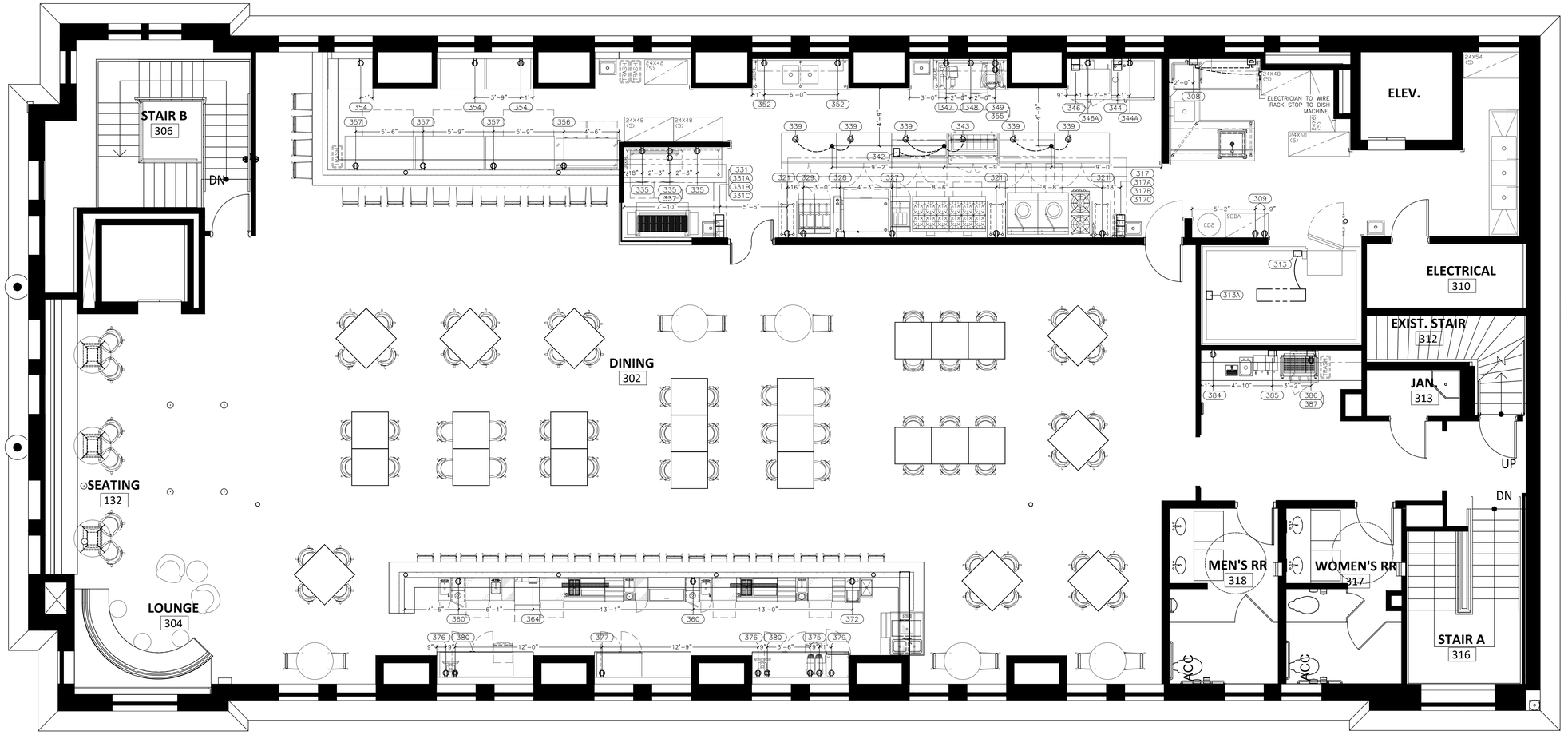
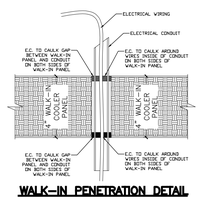


THIRD FLOOR PLAN

GENERAL NOTES

- THIS PLAN IS FOR INFORMATION ONLY AND NOT FOR CONSTRUCTION PURPOSES. INFORMATION ON THIS SHEET IS TO BE REVIEWED BY THE OWNER, AND/OR ARCHITECT, AND BE INCORPORATED INTO THE BUILDINGS' MECHANICAL PLANS IN ACCORDANCE WITH LOCAL CODES.
- THE OWNER SHOULD SUBMIT THESE PLANS TO LOCAL BUILDING, HEALTH AND FIRE DEPARTMENT OFFICIALS FOR APPROVAL.
- ALL ROUGH-IN WORK AND FINAL MECHANICAL CONNECTIONS (I.E. PLUMBING, ELECTRICAL, VENTILATION AND CONSTRUCTION) ARE TO BE BY OTHERS.
- K.E.C. WILL NOT BE RESPONSIBLE FOR DISCREPANCIES IN THE CONNECTIONS SHOWN FOR EQUIPMENT NOT SUPPLIED BY K.E.C. CONTRACTORS SHOULD VERIFY THESE CONNECTIONS WITH OWNER AND/OR SUPPLIER.
- CONTRACTORS TO MAKE USE OF ANY CONNECTIONS ALREADY INSTALLED IN EXISTING BUILDING WHENEVER POSSIBLE.
- CONTRACTORS TO PROVIDE AND INSTALL WALL BACKING FOR WALL SHELVES, WALL MOUNTED HAND SINKS, WALL MOUNTED COOKING EQUIPMENT, ETC. VERIFY THESE LOCATIONS WITH OWNER.
- FLOOR DRAINS AND/OR FLOOR SINKS SHOWN ARE RECOMMENDED LOCATIONS. MECHANICAL ENGINEER TO VERIFY CODE REQUIREMENTS.
- ALL ELECTRICAL CONDUIT SHALL BE RUN ON TOP (EXTERIOR) OF WALK-IN & SHALL HAVE VAPOR SEALS ON INTERIOR & EXTERIOR OF CONDUIT ON BOTH SIDES OF WALK-IN PANEL.
- GENERAL CONTRACTOR SHALL FURNISH & INSTALL ROOF PAD FOR SECTION 114000 FURNISHED ROOFTOP REFRIGERATION RACK.



WALK-IN PENETRATION DETAIL

ELECTRICAL SCHEDULE

NO.	QTY.	DESCRIPTION	VAC/PH	LOAD	HAFF	24HR.	REMARKS
308	1	DISHMACHINE	208/3	56.4A	72"		C,E
309	2	CARBONATORS	120/1	8.0A	72"		D,E,H
313	1	WALK IN COOLER LIGHTS	120/1	4.0A	80"		A,K,P
313A	1	WALK IN COOLER-UNIT COOLER	120/1	2.2A	80"	X	C,K,Z
313B	1	WALK IN COOLER-REMOTE COMPRESSOR	208-230/1	15.0A	EXT. ROOF	X	C
317	1	EXHAUST HOOD LIGHTS	120/1	15A CIRC.	CEILING		A,J,M,T
317A	1	EXHAUST FAN	***	VERIFY	WITH	H.V.A.C.	***
317B	1	SUPPLY FAN	***	VERIFY	WITH	H.V.A.C.	***
317C	1	FIRE SUPPRESSION SYSTEM	120/1	15A CIRC.	CEILING	X	A,M,O,T
321	3	UTILITY OUTLET	120/1	15A CIRC.	50"		D,E
327	1	PASTA COOKER	120/1	2.0A	12"		D,H
328	1	TILTING SKILLET BRAISING PAN	208-240/3	96.0A	12"		C
329	1	FRYER	120/1	4.0A	12"		D,H
331	1	EXHAUST HOOD LIGHTS	120/1	15A CIRC.	CEILING		A,J,M,T
331A	1	EXHAUST FAN	***	VERIFY	WITH	H.V.A.C.	***
331B	1	SUPPLY FAN	***	VERIFY	WITH	H.V.A.C.	***
331C	1	FIRE SUPPRESSION SYSTEM	120/1	15A CIRC.	CEILING	X	A,M,O,T
335	3	UTILITY OUTLET	120/1	15A CIRC.	50"		D,E
337	1	REFRIGERATOR WITH DRAWERS	120/1	2.5A	12"	X	D,H,NEMA 5-15P
339	5	WORKTOP REFRIGERATOR	120/1	2.5A	12"	X	D,H,NEMA 5-15P
342	2	HEAT LAMPS	120-208/1	20.3A EA.	66"		A,C,Z
343	1	REFRIGERATED PREP TABLE	120/1	4.5A	12"	X	D,H,NEMA 5-15P
344	2	VENTLESS COMBI OVEN - FULL SIZE	208-240/3	62.2A	18"&42"		C
344A	1	COMBI OVEN VENTLESS HOOD	120/1	1.6A	48"		D,H,NEMA 5-15P
346	2	VENTLESS CONVECTION OVEN	240/3	30.0A	18"&42"		C
346A	1	CONVECTION OVEN VENTLESS HOOD	120/1	1.6A	48"		D,H,NEMA 5-15P
347	1	SLICER	120/1	3.0A	50"		D,H,NEMA 5-15P
348	1	UTILITY OUTLET	120/1	15A CIRC.	50"		D,E
349	1	UNDERCOUNTER REFRIGERATOR	120/1	2.5A	12"	X	D,H,NEMA 5-15P
352	2	UTILITY OUTLET	120/1	15A CIRC.	50"		D,E
354	3	REFRIGERATOR SLIDING DOORS	120/1	6.5A	12"	X	D,H,NEMA 5-15P
355	1	MIXER	220/1	12.0A	12"		D,H
356	1	WORKTOP REFRIGERATOR	120/1	2.5A	12"	X	D,H,NEMA 5-15P
357	3	WORKTOP SUSHI REFRIGERATOR	120/1	4.5A	12"	X	D,H,NEMA 5-15P
360	2	UTILITY OUTLET	120/1	15A CIRC.	24"		D,E
364	1	GLASSWASHER	208-230/3	21.3A	12"		C,E
372	1	UNDERBAR FREEZER	120/1	2.8A	12"	X	D,H,NEMA 5-15P
375	2	FROZEN DRINK MACHINE	120/1	10.0A	50"		D,H,NEMA 5-15P
376	2	BACK BAR COOLER	120/1	7.0A	12"	X	D,H,NEMA 5-15P
377	1	BACK BAR FREEZER	120/1	5.0A	12"	X	D,H,NEMA 5-15P
379	1	BACK BAR FREEZER	120/1	1.9A	12"	X	D,H,NEMA 5-15P
380	2	P.O.S. STATION	120/1	15A CIRC.	50"		D,E,F,H
384	1	UTILITY OUTLET	120/1	15A CIRC.	50"		D,E
385	1	COFFEE MACHINE	120/1	15A CIRC.	50"		D,E
386	1	ESPRESSO MACHINE	230/1	12.5A	50"		C,E
387	1	UNDERCOUNTER REFRIGERATOR	120/1	2.5A	12"	X	D,H,NEMA 5-15P

ELECTRICAL REMARKS

A. WIRE TO JUNCTION BOX ON EQUIPMENT.

B. ATTACH RECEPTACLE OR J.B. TO COUNTER, CABINET, OR EQUIPMENT.

C. WIRE TO EQUIPMENT. PROVIDE DISCONNECT OR CORD AND PLUG AS REQUIRED BY LOCAL CODE.

D. PROVIDE RECEPTACLE FLUSH IN WALL.

E. EQUIPMENT NOT SUPPLIED BY A.D.E., VERIFY REQUIREMENTS WITH SUPPLIER.

F. DEDICATED CIRCUIT/ISOLATED GROUND, PROVIDE ELECTRICAL OUTLET. PROVIDE CONDUIT ACCESS FOR COMMUNICATION CABLE, VERIFY WITH OWNER.

G. PROVIDE AND INSTALL CORD & PLUG AND RECEPTACLE.

H. EQUIPMENT SUPPLIED WITH CORD & PLUG.

I. WIRE FROM CONTROL PANEL OR WALL SWITCH TO FAN(S) ON EXTERIOR ROOF. PROVIDE AND INSTALL DISCONNECT. SWITCH AND STARTERS LOCATED IN CONTROL PANEL.

J. WIRE FROM SWITCH ON PANEL TO LIGHTS IN ALL HOODS.

K. CONNECTION INSIDE WALK-IN FROM CEILING. E.C. TO CAULK ALL CONDUIT PENETRATIONS INSIDE AND AROUND CONDUIT ON BOTH SIDES OF WALK-IN PANEL. RUN ALL HORIZONTAL CONDUIT ABOVE WALK-IN WHERE POSSIBLE. (SEE WALK-IN PENETRATION DETAIL ON K-2)

L. STUB UP FROM FLOOR, ATTACH TO RECEPTACLE OR J.B. ON EQUIPMENT.

M. FROM CEILING.

N. INSTALL 4x4 J.B. IN WALL, RUN CONDUIT ABOVE DROP CEILING FOR FIRE SYSTEM PULL STATION. VERIFY LOCATION W/ LOCAL INSPECTOR.

O. PROVIDE CIRCUIT FOR ALARM, SHUNT TRIP BREAKERS & FAN SHUT-OFF AS REQUIRED BY LOCAL CODE. MICROSWITCH PROVIDED IN UTILITY CABINET. WIRE TO J.B. ON FIRE SYSTEM.

P. ELECTRICIAN TO INSTALL LIGHT FIXTURES SUPPLIED WITH EQUIPMENT.

Q. STUB UP FROM FLOOR, MOUNT J.B. OR RECEPTACLE TO COUNTER OR EQUIPMENT.

R. RUN CONTROL WIRING FROM "STOP SWITCH" TO DISHWASHER. VERIFY WITH SUPPLIER. SUPPLIED BY CHEMICAL COMPANY.

S. MOUNT RECEPTACLE TO UNDERSIDE OF BAR TOP.

T. SEE EXHAUST HOOD WIRING DIAGRAM #1 (PLAN K-5)

V. SEE WIRING DIAGRAM #2

W. WIRE TWO CONTROL WIRES FROM J.B ON ICE MAKER TO ROOF TOP REMOTE CONDENSER.

X. WIRE FROM EXHAUST FAN ON EXTERIOR ROOF TO WALL SWITCH. PROVIDE AND LOCATE WALL SWITCH PER PLAN.

Y. CONNECT TO PANEL INSTALLED ON EQUIPMENT. UNCOIL FACTORY SUPPLIED WIRING AND CONNECT TO RECEPTACLES AND JUNCTION BOXES ALSO INSTALLED ON EQUIPMENT.

Z. WIRE CONTROLS SUPPLIED WITH EQUIPMENT.

A1 PROVIDE CIRCUIT IN LIQUID TIGHT CONDUIT TO EQUIPMENT UNDER DIVISION 26.

B1 PROVIDE NEMA RECEPTACLE WITH WEATHER COVER BEHIND FREEZER EVAPORATOR COIL FOR HEAT TAPE ON DRAIN LINE.

C1 CONNECT TO ELECTRICAL FUSED DISCONNECT AT CONDENSING UNITS. FREEZER EVAPORATOR COIL DEFROST HEATER & CONTROL CIRCUIT FROM DEFROST TIME CLOCK LOCATION TO THE EVAPORATOR COIL MOUNTED IN THE WALK-IN FREEZER & COOLER EVAPORATOR COIL CONNECTIONS UNDER DIVISION 26.

D1 WIRING FOR EACH FAN MUST BE RUN IN SEPARATE METAL CONDUIT WHEN SUPPLY FANS OR/CONTROLS ARE PROVIDED BY A.D.E.

ELECTRICAL SYMBOLS AND ABBREVIATIONS

⏻	S.R.	SINGLE RECEPTACLE
⏻	DDGR.	DEDICATED DUPLEX GROUNDED RECEPTACLE
⏻	D.O.	DUPLEX OUTLET
▽	DIR.	DIRECT WIRED CONNECTION
•	ECS.	ELECTRICAL CONDUIT STUB UP
□	JB.	JUNCTION BOX
$	SW.	SWITCH
	TEL.	TELEPHONE
	KW.	KILOWATTS
	V.	VOLTS
	HP.	HORSEPOWER
	AFF.	ABOVE FINISHED FLOOR
	WFA.	WIRED FROM ABOVE

ELECTRICAL CONTRACTOR NOTES

- PROVIDE ALL LABOR AND MATERIALS TO COMPLETELY INSTALL THIS FOOD FACILITY. NO EXTRA CHARGES WILL BE ACCEPTED BY ADE RESTAURANT SERVICES, INC.
- FURNISH ALL FLEXIBLE CORDS, PLUGS, CONNECTORS AND OUTLETS UNLESS OTHERWISE SPECIFIED.
- VERIFY WITH OWNER, AND/OR ARCHITECT, THE ELECTRICAL CIRCUITING OF THE CONNECTIONS ON THIS PLAN. IT IS RECOMMENDED THAT REFRIGERATION EQUIPMENT HAVE INDIVIDUAL CIRCUITS.
- VERIFY WITH OWNER AND/OR ARCHITECT IF ADDITIONAL OUTLETS ARE REQUIRED FOR CLOCKS, MENU SIGNS, EMPLOYEE TIME CLOCK, ETC.
- PROVIDE GROUND FAULT CIRCUIT INTERRUPTER OUTLETS WHERE REQUIRED BY LOCAL CODE.
- WIRE TO THERMOSTATS & DEFROST TIMER WHERE NOTED.
- INSTALL LIGHT FIXTURES SHIPPED LOOSE WITH EQUIPMENT.
- RUN ALARM WIRING PROVIDED WITH ALARMS AS SHOWN. LOCATED SENSORS BEHIND BLOWER COILS.
- E.C. TO WIRE ALL REFRIGERATION EQUIPMENT, HEATERS, CONTROLS AND LIGHTS PROVIDED WITH THE WALK-IN COOLER AND/OR FREEZER. E.C. TO CAULK ANY PENETRATION MADE TO THE WALK-IN COOLER PANEL INSIDE AND AROUND THE CONDUIT ON BOTH SIDES OF THE PANEL. E.C. TO INSTALL TRANSFORMER SHIPPED WITH ALARMS.

NO.	DATE	DESCRIPTION

ADE FOODSERVICE EQUIPMENT & DESIGN
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471 S. IRMIEN DR.
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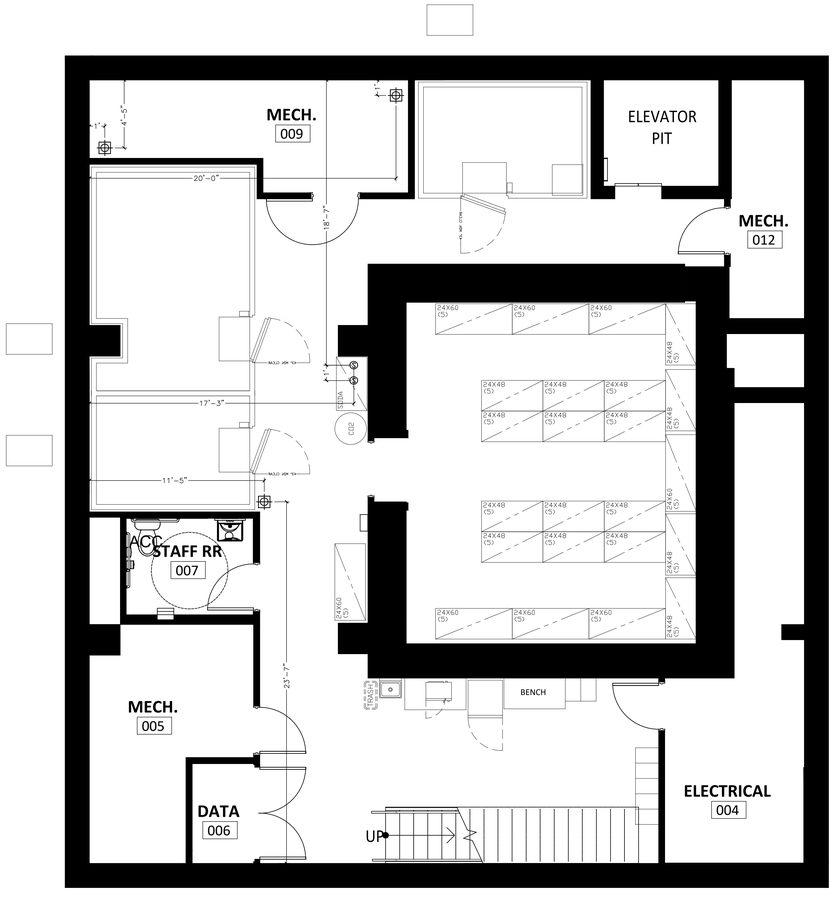
PHONE 630-628-0811
FAX 630-628-0825
WWW.ADEFOODSERVICE.COM

ELECTRICAL SPOT PLAN
678 RESTAURANT
678 LEE STREET
DES PLAINES, IL

Date: 04/10/26
Scale: 1/4"=1'
Drawn: RHT
Sheet:

K-2C



LOWER LEVEL PLAN

GENERAL NOTES

- THIS PLAN IS FOR INFORMATION ONLY AND NOT FOR CONSTRUCTION PURPOSES. INFORMATION ON THIS SHEET IS TO BE REVIEWED BY THE OWNER, AND/OR ARCHITECT, AND BE INCORPORATED INTO THE BUILDINGS' MECHANICAL PLANS IN ACCORDANCE WITH LOCAL CODES.
- THE OWNER SHOULD SUBMIT THESE PLANS TO LOCAL BUILDING, HEALTH AND FIRE DEPARTMENT OFFICIALS FOR APPROVAL.
- ALL ROUGH-IN WORK AND FINAL MECHANICAL CONNECTIONS (I.E. PLUMBING, ELECTRICAL, VENTILATION AND CONSTRUCTION) ARE TO BE BY OTHERS.
- K.E.C. WILL NOT BE RESPONSIBLE FOR DISCREPANCIES IN THE CONNECTIONS SHOWN FOR EQUIPMENT NOT SUPPLIED BY K.E.C. CONTRACTORS SHOULD VERIFY THESE CONNECTIONS WITH OWNER AND/OR SUPPLIER.
- CONTRACTORS TO MAKE USE OF ANY CONNECTIONS ALREADY INSTALLED IN EXISTING BUILDING WHENEVER POSSIBLE.
- CONTRACTORS TO PROVIDE AND INSTALL WALL BACKING FOR WALL SHELVES, WALL MOUNTED HAND SINKS, WALL MOUNTED COOKING EQUIPMENT, ETC. VERIFY THESE LOCATIONS WITH OWNER.
- FLOOR DRAINS AND/OR FLOOR SINKS SHOWN ARE RECOMMENDED LOCATIONS. MECHANICAL ENGINEER TO VERIFY CODE REQUIREMENTS.
- ALL ELECTRICAL CONDUIT SHALL BE RUN ON TOP (EXTERIOR) OF WALK-IN & SHALL HAVE VAPOR SEALS ON INTERIOR & EXTERIOR OF CONDUIT ON BOTH SIDES OF WALK-IN PANEL.
- GENERAL CONTRACTOR SHALL FURNISH & INSTALL ROOF PAD FOR SECTION 114000 FURNISHED ROOFTOP REFRIGERATION RACK.

MECHANICAL REMARKS

A. INSTALL FAUCET PROVIDED BY A.D.E., PROVIDE SHUT-OFF

B. CONNECT TO EQUIPMENT. PROVIDE SHUT-OFF.

C. MANIFOLD MULTIPLE DRAINS AND RUN TO O.S.D. (OPEN SITE DRAIN) AND OR GREASE TRAP. VERIFY WITH LOCAL PLUMBING CODES.

D. RUN TO FLUSH FLOOR DRAIN, INDIRECT WASTE DRAIN OR 12"x12" FLOOR SINK. VERIFY WITH LOCAL PLUMBING CODES.

E. EQUIPMENT NOT SUPPLIED BY A.D.E., VERIFY REQUIREMENTS WITH OWNER.

F. MULTIPLE WATER CONNECTIONS

G. PROVIDE ACCESS FOR CO2, BEER, AND/OR SODA LINES, VERIFY WITH VENDOR.

H. A.D.E. TO PROVIDE FLEXIBLE GAS LINE AND RESTRAINING CABLE. THIS DEVICE WILL NOT EXCEED SIX FEET (6') IN LENGTH AND SHALL BE PROTECTED AGAINST PHYSICAL DAMAGE. RESTRAINING DEVICES WILL ALSO BE PROVIDED TO LIMIT THE MOVEMENT OF EQUIPMENT AND PREVENT THE APPLIANCE CONNECTOR FROM BEING PULLED TO IT'S LIMITS. PLUMBER TO INSTALL AND PROVIDE SHUT-OFF.

I. PLUMBER TO SUPPLY P.R.V. (PRESSURE REGULATING VALVE).

J. PIPE TO DISHWASHER, INSTALL VALVES AND CONTROLS PROVIDED WITH EQUIPMENT.

J1. PIPE FROM BOOSTER HEATER TO DISHWASHER, INSTALL VALVES AND CONTROLS PROVIDED WITH EQUIPMENT. SEE DETAILS ON THIS PAGE.

K. LOCATE SHUT-OFF IN CABINET BASE AND PIPE TO EQUIPMENT ON TOP OF CABINET.

L. FLEXIBLE WATER LINES PROVIDED BY A.D.E., INSTALLED BY PLUMBER.

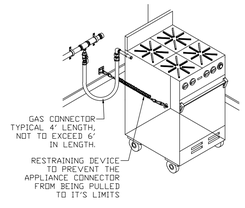
M. STUB OUT AT 12" A.F.F., INSTALL FAUCET ON OUTSIDE OF 6" DEEP S/S RETURN AIR PLENUM. SEE EXHAUST HOOD ELEVATION DETAIL ON PLAN K-4.

N. INSTALL DRAIN VALVE ON OUTLET AND RUN TO O.S.D.

O. INSTALL FILTER SYSTEM PROVIDED WITH EQUIPMENT.

P. MANIFOLD CONNECTIONS. PLUG ANY OPENING NOT USED.

Q. INSTALL SECTION 114000 MECHANICAL FUEL SHUT OFF GAS VALVE FOR FURNISHED FIRE SUPRESSION SYSTEM UNDER DIVISION 22. NEEDS TO BE ACCESSIBLE AND SHALL NOT BE CONCEALED IN WALLS FOR CEILING.



GAS CONNECTION DETAIL

PLUMBING SYMBOLS AND ABBREVIATIONS

●	HW.	HOT WATER LINE STUB
●	CW.	COLD WATER LINE STUB
○	DW.	WASTE CONNECTION
◈	FD	FLUSH FLOOR DRAIN AND GRATE
▣	IND	INDIRECT WASTE DRAIN, HUB DRAIN, FLOOR DRAIN W/ FUNNEL OR SIMILAR. VERIFY WITH ARCHITECT
▤	FS.	RECOMMENDED FLOOR SINK LOCATION. VERIFY WITH ARCHITECT.
✦	GAS	GAS SUPPLY STUB LINE
	AFF.	ABOVE FINISHED FLOOR
	DFA.	DOWN FROM ABOVE

PLUMBING CONTRACTOR NOTES

- PROVIDE ALL LABOR AND MATERIALS TO COMPLETELY INSTALL THIS FOOD FACILITY. NO EXTRA CHARGES WILL BE ACCEPTED BY ADE RESTAURANT SERVICES, INC.
- ALL PLUMBING FIXTURES BY A.D.E. RESTAURANT SERVICES, INC., INCLUDE FAUCETS AND WASTE FITTINGS ONLY. PROVIDE AND INSTALL ALL "P" TRAPS, MANIFOLDS, DRAIN LINES, SHUT-OFFS, GREASE TRAPS & BACKFLOW PREVENTORS AS REQUIRED BY EQUIPMENT AND/OR LOCAL CODES.
- ALL KITCHEN, DINING ROOM AND BAR AREA WASTES ARE TO BE OPEN SITE IN FLOOR, UNLESS OTHERWISE SRECIFIED.
- IF WATER PRESSURE AT EQUIPMENT AREA EXCEEDS 40 P.S.I. FLOW PRESSURE, INSTALL A PRESSURE REDUCING VALVE ON BOTH THE MAIN HOT AND COLD WATER SUPPLY LINES.
- LOCATE AND FURNISH ALL AREA FLOOR DRAINS UNLESS OTHERWISE SPECIFIED.
- PROVIDE AND SIZE ANY SOFTENING AND FILTERING EQUIPMENT THAT MAY BE REQUIRED UNLESS OTHERWISE SPECIFIED.
- DETERMINE SIZE OF GAS SUPPLY LINE REQUIRED FOR ALL GAS EQUIPMENT INCLUDING FOOD SERVICE EQUIPMENT.
- PLUMBER TO PROVIDE AND INSTALL BACKFLOW PREVENTORS ON ALL EQUIPMENT AS REQUIRED BY LOCAL CODE.
- ALL EXHAUST AND SUPPLY AIR SYSTEMS FOR EXHAUST HOODS TO BE TESTED AND BALANCED BY THE DIVISION 23 CONTRACTOR

PLUMBING SCHEDULE

NO.	QTY.	DESCRIPTION	COLD WATER	HAFF	HOT WATER	HAFF	DIRECT WASTE	HAFF	INDIRECT WASTE	BTU'S	GAS	HAFF	REMARKS
L1	2	CARBONATORS	3/8"	66"	–	–	–	–	–	–	–	–	B,E,G
L4A	1	WALK IN FREEZER – UNIT COOLER	–	–	–	–	–	78"	1"	–	–	–	D
L4D	2	WALK IN COOLER – UNIT COOLER	–	–	–	–	–	78"	1"	–	–	–	D
L5A	1	BEER COOLER – UNIT COOLER	–	–	–	–	–	78"	1"	–	–	–	D
L9	1	HAND SINK	1/2"	15"	1/2"	15"	1-1/2"	21"	–	–	–	–	A

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UNDERGROUND PLUMBING SPOT PLAN
678 RESTAURANT
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Date: 04/10/26
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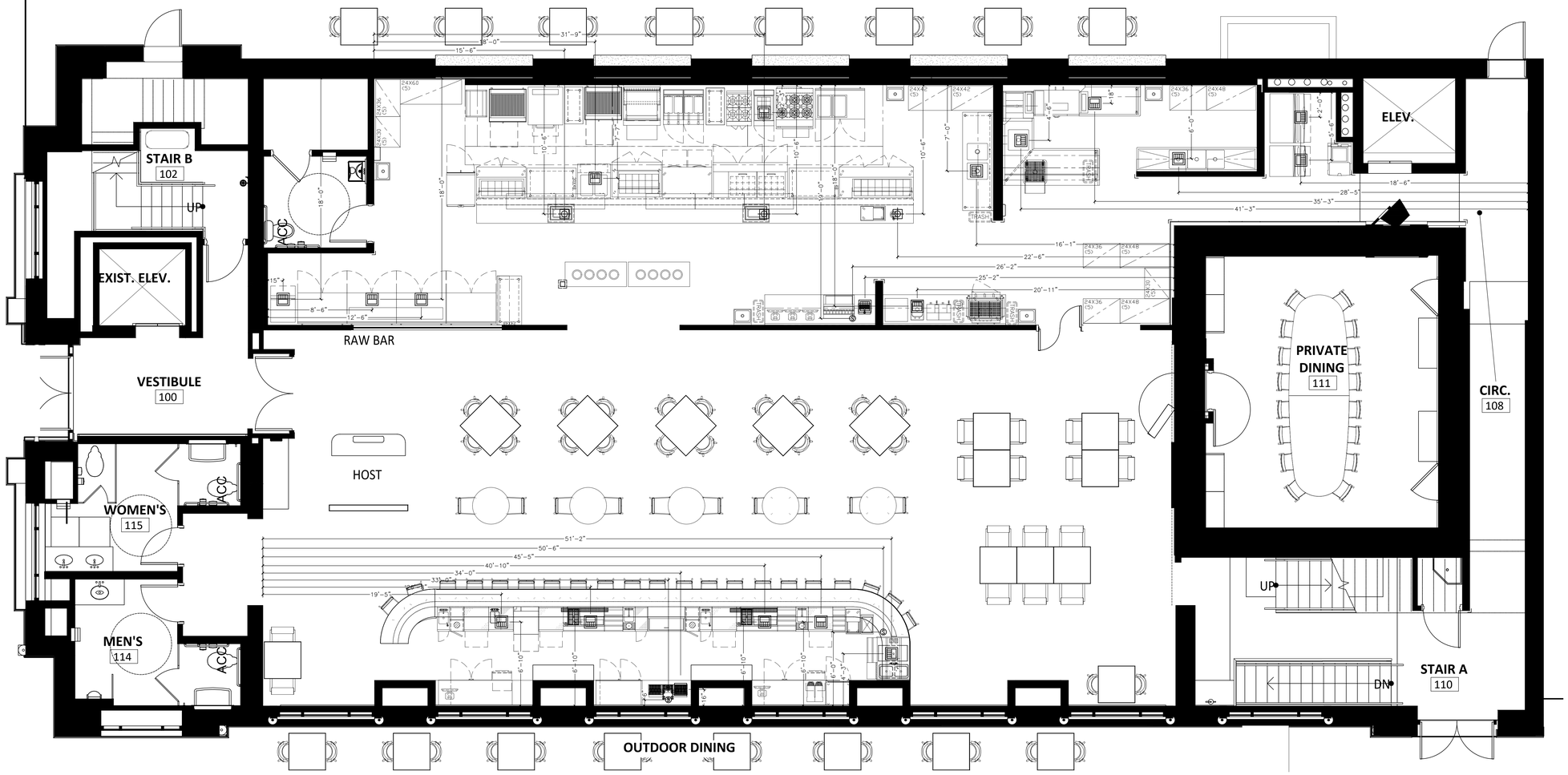
K-3



FIRST FLOOR PLAN

GENERAL NOTES

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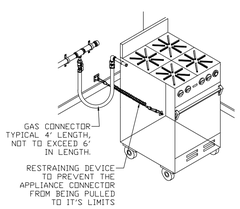

GAS CONNECTION DETAIL

MECHANICAL REMARKS

A. INSTALL FAUCET PROVIDED BY A.D.E., PROVIDE SHUT-OFF

B. CONNECT TO EQUIPMENT. PROVIDE SHUT-OFF.

C. MANIFOLD MULTIPLE DRAINS AND RUN TO O.S.D. (OPEN SITE DRAIN) AND OR GREASE TRAP. VERIFY WITH LOCAL PLUMBING CODES.

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O. INSTALL FILTER SYSTEM PROVIDED WITH EQUIPMENT.

P. MANIFOLD CONNECTIONS. PLUG ANY OPENING NOT USED.

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PLUMBING SYMBOLS AND ABBREVIATIONS

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PLUMBING SCHEDULE

NO.	QTY.	DESCRIPTION	COLD WATER	HAFF	HOT WATER	HAFF	DIRECT WASTE	HAFF	INDIRECT WASTE	BTU'S	GAS	HAFF	REMARKS
1	1	3– COMPARTMENT SINK	1/2"	15"	1/2"	15"	–	18"	(3) 1–1/2"	–	–	–	A,C
4	5	HAND SINK	1/2"	15"	1/2"	15"	1–1/2"	21"	–	–	–	–	A
8	1	VENTLESS DISH MACHINE	1/2"	48"	–	–	–	6"	1–1/2"	–	–	–	B,D,E
8A	1	BOOSTER HEATER	–	–	3/4"	15"	–	–	–	–	–	–	B,E
11	1	SOILED DISHTABLE	1/2"	15"	1/2"	15"	–	18"	1–1/2"	–	–	–	A,D
13	1	SILVERWARE SOAK SINK	–	–	–	–	–	18"	1–1/2"	–	–	–	D
16	1	ESPRESSO MACHINE	3/4"	24"	–	–	–	36"	1/2"	–	–	–	B,D,E,O
18	1	COFFEE BREWER – AIR POTS	1/2"	50"	–	–	–	–	–	–	–	–	B,E
19	1	DROP–IN DUMP SINK	1/2"	15"	1/2"	15"	–	18"	1–1/2"	–	–	–	A,D
22	1	WATER FILLER	1/2"	15"	–	–	–	30"	1–1/4"	–	–	–	B,D,O
23	1	BEVERAGE DISPENSER	–	–	–	–	–	18"	3/4"	–	–	–	D
29	2	DROP–IN COLD WELL	–	–	–	–	–	18"	1"	–	–	–	D
34	1	DIPPER WELL	3/8"	15"	–	–	–	24"	1–1/2"	–	–	–	B,D
36	1	PREP SINK	1/2"	15"	1/2"	15"	–	18"	1–1/2"	–	–	–	A,D
40B	1	SUPPLY FAN HEATER	–	–	–	–	–	–	–	VERIFY	WITH	H.V.A.C.	E,H
46	1	6 BURNER RANGE – SAUTE	–	–	–	–	–	–	–	207,000	3/4"	18"	H
47	1	PASTA COOKER	1/2"	15"	–	–	–	6"	1–1/4"	150,000	3/4"	18"	B,D,H
49	1	4–BURNER RANGE	–	–	–	–	–	–	–	108,000	3/4"	18"	H
52	2	FRYER	–	–	–	–	–	–	–	110,000	3/4"	18"	H
54	1	FLAT GRILL	–	–	–	–	–	–	–	90,000	3/4"	18"	H
55	1	SALAMANDER BROILER	–	–	–	–	–	–	–	40,000	3/4"	76"	H
57	1	DECK TYPE BROILER	–	–	–	–	–	–	–	208,000	3/4"	18"	H
58	1	HOT FOOD WELL	–	–	–	–	–	–	(2) 3/4"	–	–	–	C
61	2	CHAR BROILER	–	–	–	–	–	–	–	120,000	3/4"	18"	H
66	2	WINSTON C–VAP	1/4"	15"	–	–	–	–	–	–	–	–	B
69	2	SUSHI CASE WITH DRAWERS	–	–	–	–	–	30"	1/2"	–	–	–	D
73	1	ICE FLAKER	1/2"	15"	–	–	–	6"	3/4"	–	–	–	B,D,O
76	1	ICE MACHINE	1/2"	36"	–	–	–	42"&6"	3/4"&1/2"	–	–	–	B,C,E,O
77	1	ICE MACHINE	1/2"	36"	–	–	–	42"&6"	3/4"&1/2"	–	–	–	B,C,E,O
81	2	UNDERBAR HAND SINK	1/2"	15"	1/2"	15"	1–1/2"	21"	–	–	–	–	A
82	4	UNDERBAR DRAINBOARD	–	–	–	–	–	6"	1/2"	–	–	–	D
84	1	UNDERBAR SINK	1/2"	15"	1/2"	15"	–	18"	1–1/2"&1/2"	–	–	–	A,B,C
85	1	GLASSWASHER	1/2"	12"	3/4"	12"	–	6"	1–1/2"	–	–	–	B,D,E
86	2	SODA GUN HOLDER	–	–	–	–	–	18"	1/2"	–	–	–	D
87	2	UNDERBAR ICE BIN	–	–	–	–	–	12"	(2) 3/4"	–	–	–	C
90	2	UNDERBAR SINK W/ RINSER	(2) 1/2"	15"	1/2"	15"	–	18"	1–1/2"	–	–	–	A,B,D
91	1	UNDERBAR DRAINBOARD	–	–	–	–	–	6"	1/2"	–	–	–	D
95	1	UNDERBAR ICE BIN	–	–	–	–	–	12"	1–1/2"	–	–	–	D
96	1	PASS THRU SERVER STATION	1/2"	15"	1/2"	15"	–	12"	1–1/2"&1/2"	–	–	–	A,C
100	1	DRAFT BEER DISPENSER W/ RINSER	1/2"	15"	–	–	–	36"	1/2"	–	–	–	B,D

NO.	DATE	DESCRIPTION

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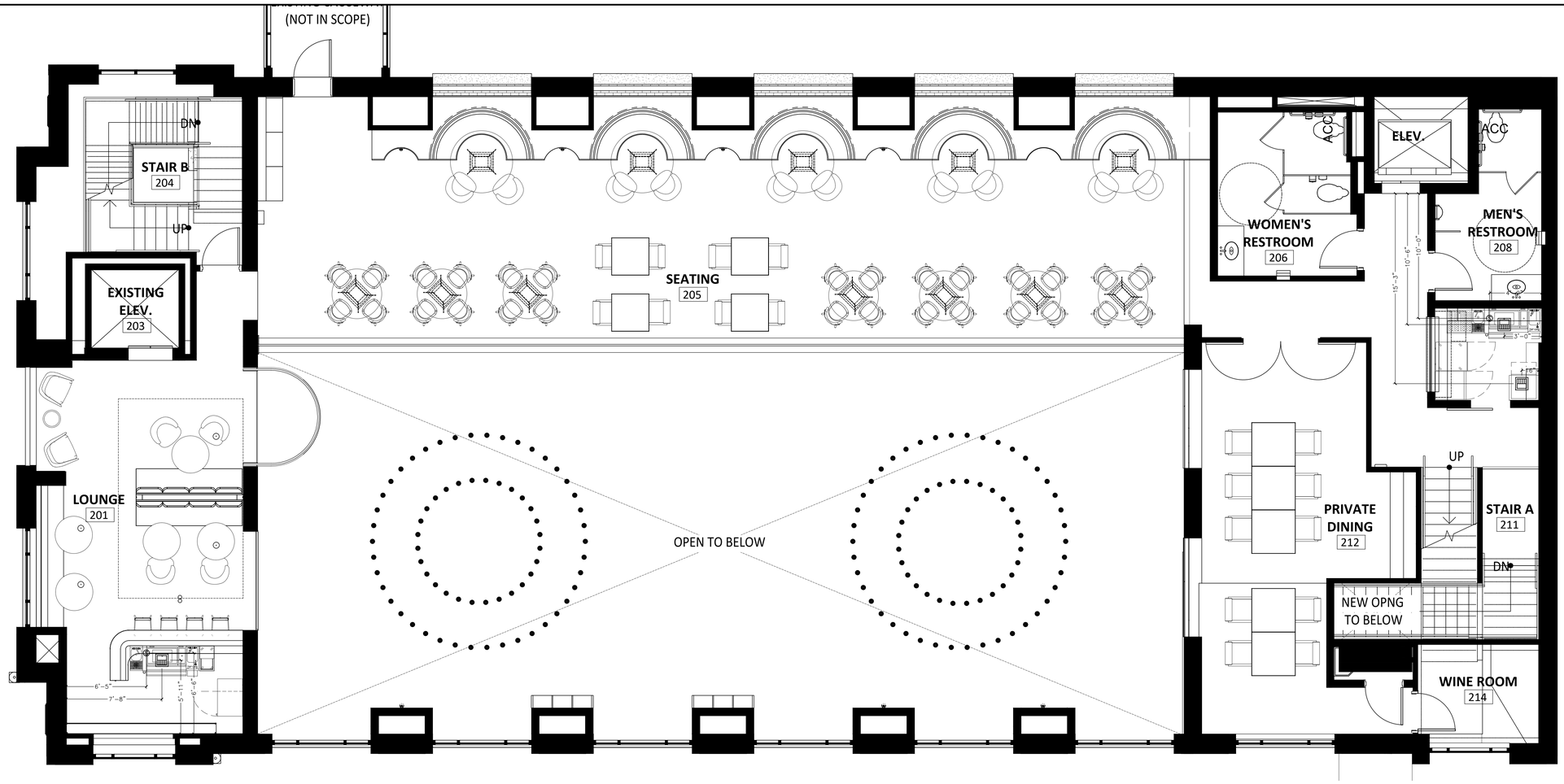
UNDERGROUND PLUMBING SPOT PLAN
678 RESTAURANT
678 LEE STREET
DES PLAINES, IL

Date: 04/10/26
Scale: 1/4"=1'
Drawn: RHT

Sheet:

K-3A



SECOND FLOOR PLAN

GENERAL NOTES

- THIS PLAN IS FOR INFORMATION ONLY AND NOT FOR CONSTRUCTION PURPOSES. INFORMATION ON THIS SHEET IS TO BE REVIEWED BY THE OWNER, AND/OR ARCHITECT, AND BE INCORPORATED INTO THE BUILDINGS' MECHANICAL PLANS IN ACCORDANCE WITH LOCAL CODES.
- THE OWNER SHOULD SUBMIT THESE PLANS TO LOCAL BUILDING, HEALTH AND FIRE DEPARTMENT OFFICIALS FOR APPROVAL.
- ALL ROUGH-IN WORK AND FINAL MECHANICAL CONNECTIONS (I.E. PLUMBING, ELECTRICAL, VENTILATION AND CONSTRUCTION) ARE TO BE BY OTHERS.
- K.E.C. WILL NOT BE RESPONSIBLE FOR DISCREPANCIES IN THE CONNECTIONS SHOWN FOR EQUIPMENT NOT SUPPLIED BY K.E.C. CONTRACTORS SHOULD VERIFY THESE CONNECTIONS WITH OWNER AND/OR SUPPLIER.
- CONTRACTORS TO MAKE USE OF ANY CONNECTIONS ALREADY INSTALLED IN EXISTING BUILDING WHENEVER POSSIBLE.
- CONTRACTORS TO PROVIDE AND INSTALL WALL BACKING FOR WALL SHELVES, WALL MOUNTED HAND SINKS, WALL MOUNTED COOKING EQUIPMENT, ETC. VERIFY THESE LOCATIONS WITH OWNER.
- FLOOR DRAINS AND/OR FLOOR SINKS SHOWN ARE RECOMMENDED LOCATIONS. MECHANICAL ENGINEER TO VERIFY CODE REQUIREMENTS.
- ALL ELECTRICAL CONDUIT SHALL BE RUN ON TOP (EXTERIOR) OF WALK-IN & SHALL HAVE VAPOR SEALS ON INTERIOR & EXTERIOR OF CONDUIT ON BOTH SIDES OF WALK-IN PANEL.
- GENERAL CONTRACTOR SHALL FURNISH & INSTALL ROOF PAD FOR SECTION 114000 FURNISHED ROOFTOP REFRIGERATION RACK.

MECHANICAL REMARKS

A. INSTALL FAUCET PROVIDED BY A.D.E., PROVIDE SHUT-OFF

B. CONNECT TO EQUIPMENT. PROVIDE SHUT-OFF.

C. MANIFOLD MULTIPLE DRAINS AND RUN TO O.S.D. (OPEN SITE DRAIN) AND OR GREASE TRAP. VERIFY WITH LOCAL PLUMBING CODES.

D. RUN TO FLUSH FLOOR DRAIN, INDIRECT WASTE DRAIN OR 12"x12" FLOOR SINK. VERIFY WITH LOCAL PLUMBING CODES.

E. EQUIPMENT NOT SUPPLIED BY A.D.E., VERIFY REQUIREMENTS WITH OWNER.

F. MULTIPLE WATER CONNECTIONS

G. PROVIDE ACCESS FOR CO2, BEER, AND/OR SODA LINES, VERIFY WITH VENDOR.

H. A.D.E. TO PROVIDE FLEXIBLE GAS LINE AND RESTRAINING CABLE. THIS DEVICE WILL NOT EXCEED SIX FEET (6') IN LENGTH AND SHALL BE PROTECTED AGAINST PHYSICAL DAMAGE. RESTRAINING DEVICES WILL ALSO BE PROVIDED TO LIMIT THE MOVEMENT OF EQUIPMENT AND PREVENT THE APPLIANCE CONNECTOR FROM BEING PULLED TO IT'S LIMITS. PLUMBER TO INSTALL AND PROVIDE SHUT-OFF.

I. PLUMBER TO SUPPLY P.R.V. (PRESSURE REGULATING VALVE).

J. PIPE TO DISHWASHER, INSTALL VALVES AND CONTROLS PROVIDED WITH EQUIPMENT.

J1. PIPE FROM BOOSTER HEATER TO DISHWASHER, INSTALL VALVES AND CONTROLS PROVIDED WITH EQUIPMENT. SEE DETAILS ON THIS PAGE.

K. LOCATE SHUT-OFF IN CABINET BASE AND PIPE TO EQUIPMENT ON TOP OF CABINET.

L. FLEXIBLE WATER LINES PROVIDED BY A.D.E., INSTALLED BY PLUMBER.

M. STUB OUT AT 12" A.F.F., INSTALL FAUCET ON OUTSIDE OF 6" DEEP S/S RETURN AIR PLENUM. SEE EXHAUST HOOD ELEVATION DETAIL ON PLAN K-4.

N. INSTALL DRAIN VALVE ON OUTLET AND RUN TO O.S.D.

O. INSTALL FILTER SYSTEM PROVIDED WITH EQUIPMENT.

P. MANIFOLD CONNECTIONS. PLUG ANY OPENING NOT USED.

Q. INSTALL SECTION 114000 MECHANICAL FUEL SHUT OFF GAS VALVE FOR FURNISHED FIRE SUPRESSION SYSTEM UNDER DIVISION 22. NEEDS TO BE ACCESSIBLE AND SHALL NOT BE CONCEALED IN WALLS FOR CEILING.

PLUMBING SYMBOLS AND ABBREVIATIONS

HW.	HOT WATER LINE STUB
CW.	COLD WATER LINE STUB
DW.	WASTE CONNECTION
FD	FLUSH FLOOR DRAIN AND GRATE
IND	INDIRECT WASTE DRAIN, HUB DRAIN, FLOOR DRAIN W/ FUNNEL OR SIMILAR. VERIFY WITH ARCHITECT
FS.	RECOMMENDED FLOOR SINK LOCATION. VERIFY WITH ARCHITECT.
GAS	GAS SUPPLY STUB LINE
AFF.	ABOVE FINISHED FLOOR
DFA.	DOWN FROM ABOVE

PLUMBING CONTRACTOR NOTES

- PROVIDE ALL LABOR AND MATERIALS TO COMPLETELY INSTALL THIS FOOD FACILITY. NO EXTRA CHARGES WILL BE ACCEPTED BY ADE RESTAURANT SERVICES, INC.
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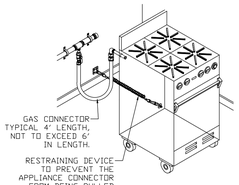
- IF WATER PRESSURE AT EQUIPMENT AREA EXCEEDS 40 P.S.I. FLOW PRESSURE, INSTALL A PRESSURE REDUCING VALVE ON BOTH THE MAIN HOT AND COLD WATER SUPPLY LINES.
- LOCATE AND FURNISH ALL AREA FLOOR DRAINS UNLESS OTHERWISE SPECIFIED.
- PROVIDE AND SIZE ANY SOFTENING AND FILTERING EQUIPMENT THAT MAY BE REQUIRED UNLESS OTHERWISE SPECIFIED.
- DETERMINE SIZE OF GAS SUPPLY LINE REQUIRED FOR ALL GAS EQUIPMENT INCLUDING FOOD SERVICE EQUIPMENT.
- PLUMBER TO PROVIDE AND INSTALL BACKFLOW PREVENTORS ON ALL EQUIPMENT AS REQUIRED BY LOCAL CODE.
- ALL EXHAUST AND SUPPLY AIR SYSTEMS FOR EXHAUST HOODS TO BE TESTED AND BALANCED BY THE DIVISION 23 CONTRACTOR

PLUMBING SCHEDULE

NO.	QTY.	DESCRIPTION	COLD WATER	HAFF	HOT WATER	HAFF	DIRECT WASTE	HAFF	INDIRECT WASTE	BTU'S	GAS	HAFF	REMARKS
401	1	GLASSWASHER	1/2"	12"	3/4"	12"	–	6"	1-1/2"	–	–	–	B,D,E
404	2	UNDERBAR HAND SINK	1/2"	15"	1/2"	15"	1-1/2"	21"	–	–	–	–	A
406	2	UNDERBAR ICE BIN	–	–	–	–	–	12"	(2) 3/4"	–	–	–	C
407	2	UNDERBAR SINK W/ RINSER	(2) 1/2"	15"	1/2"	15"	–	18"	1-1/2"	–	–	–	A,B,D
408	2	SODA GUN HOLDER	–	–	–	–	–	18"	1/2"	–	–	–	D
409	1	UNDERBAR DRAINBOARD	–	–	–	–	–	6"	1/2"	–	–	–	D



GAS CONNECTION DETAIL

NO.	DATE	DESCRIPTION

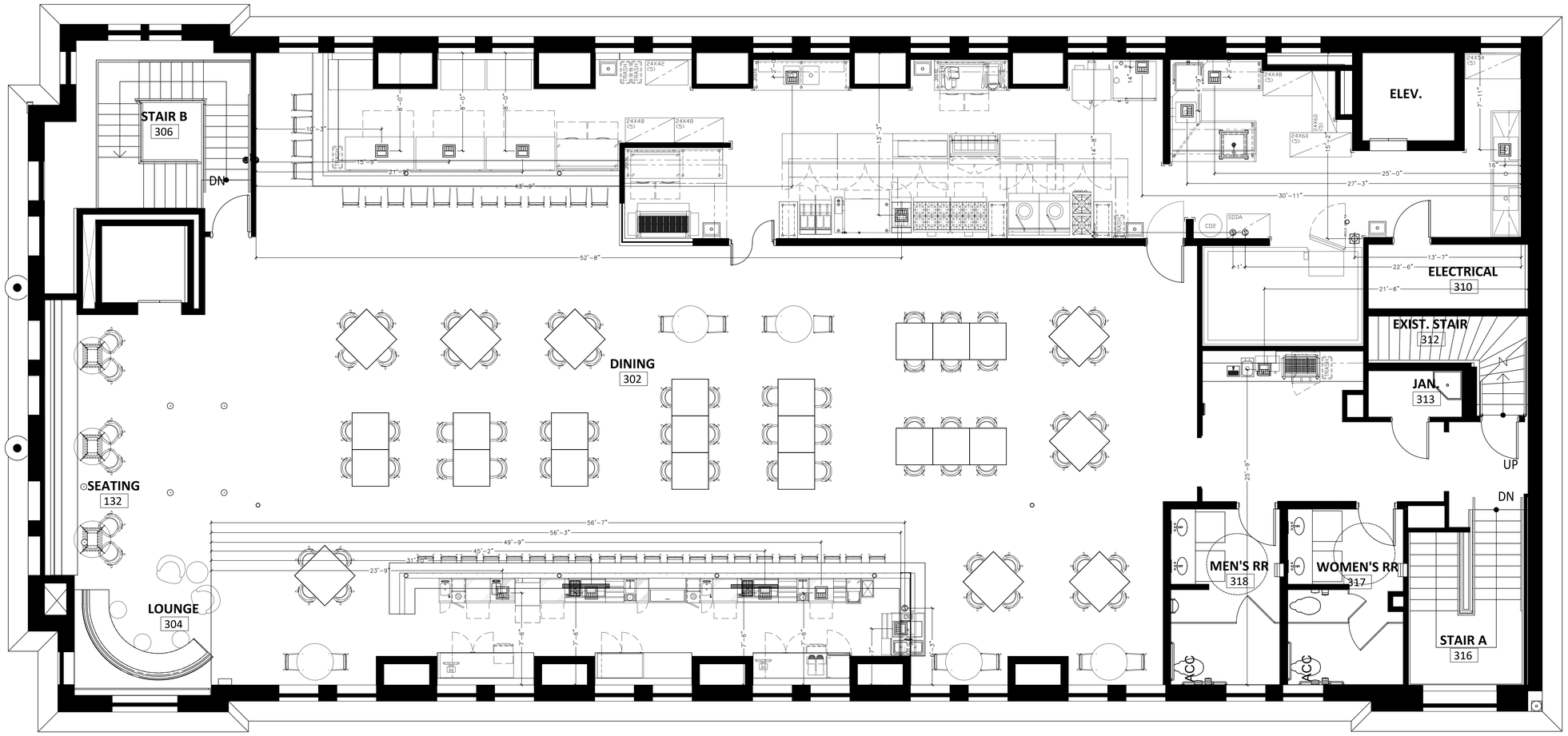
ADE FOODSERVICE EQUIPMENT & DESIGN
A.D.E. RESTAURANT SERVICES, INC.
471 S. IRMEN DR.
ADDISON, IL 60101
PHONE 630-628-0811
FAX 630-628-0825
WWW.ADEFOODSERVICE.COM

UNDERGROUND PLUMBING SPOT PLAN
678 RESTAURANT
678 LEE STREET
DES PLAINES, IL

Date: 04/10/26
Scale: 1/4"=1'
Drawn: RHT

Sheet:

K-3B



THIRD FLOOR PLAN

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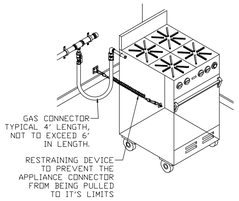

GAS CONNECTION DETAIL

MECHANICAL REMARKS

A. INSTALL FAUCET PROVIDED BY A.D.E., PROVIDE SHUT-OFF

B. CONNECT TO EQUIPMENT. PROVIDE SHUT-OFF.

C. MANIFOLD MULTIPLE DRAINS AND RUN TO O.S.D. (OPEN SITE DRAIN) AND OR GREASE TRAP. VERIFY WITH LOCAL PLUMBING CODES.

D. RUN TO FLUSH FLOOR DRAIN, INDIRECT WASTE DRAIN OR 12"x12" FLOOR SINK. VERIFY WITH LOCAL PLUMBING CODES.

E. EQUIPMENT NOT SUPPLIED BY A.D.E., VERIFY REQUIREMENTS WITH OWNER.

F. MULTIPLE WATER CONNECTIONS

G. PROVIDE ACCESS FOR CO2, BEER, AND/OR SODA LINES, VERIFY WITH VENDOR.

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N. INSTALL DRAIN VALVE ON OUTLET AND RUN TO O.S.D.

O. INSTALL FILTER SYSTEM PROVIDED WITH EQUIPMENT.

P. MANIFOLD CONNECTIONS. PLUG ANY OPENING NOT USED.

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PLUMBING SYMBOLS AND ABBREVIATIONS

●	HW.	HOT WATER LINE STUB
●	CW.	COLD WATER LINE STUB
○	DW.	WASTE CONNECTION
◈	FD	FLUSH FLOOR DRAIN AND GRATE
▣	IND	INDIRECT WASTE DRAIN, HUB DRAIN, FLOOR DRAIN W/ FUNNEL OR SIMILAR. VERIFY WITH ARCHITECT
▤	FS.	RECOMMENDED FLOOR SINK LOCATION. VERIFY WITH ARCHITECT.
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PLUMBING SCHEDULE

NO.	QTY.	DESCRIPTION	COLD WATER	HAFF	HOT WATER	HAFF	DIRECT WASTE	HAFF	INDIRECT WASTE	BTU'S	GAS	HAFF	REMARKS
301	1	3-COMPARTMENT SINK	1/2"	15"	1/2"	15"	–	18"	(3) 1-1/2"	–	–	–	A,C
304	5	HAND SINK	1/2"	15"	1/2"	15"	1-1/2"	21"	–	–	–	–	A
308	1	DISH MACHINE	1/2"	15"	1/2"	15"	–	6"	1-1/2"	–	–	–	B,D,E
309	2	CARBONATORS	3/8"	66"	–	–	–	–	–	–	–	–	B,E,G
311	1	SOILED DISHTABLE	1/2"	15"	1/2"	15"	–	18"	1-1/2"	–	–	–	A,D
312	1	SILVERWARE SOAK SINK	–	–	–	–	–	18"	1-1/2"	–	–	–	D
313A	1	WALK IN COOLER - UNIT COOLER	–	–	–	–	–	78"	1"	–	–	–	D
317B	1	SUPPLY FAN HEATER	–	–	–	–	–	–	–	VERIFY	WITH	H.V.A.C.	E,H
322	1	STOCK POT RANGE	–	–	–	–	–	–	–	90,000	3/4"	18"	H
323	1	POT FILLER FAUCET	1/2"	48"	–	–	–	–	–	–	–	–	A
324	2	WOK RANGE	1/2"	48"	–	–	–	–	–	250,000	3/4"	18"	B,H
326	2	6 BURNER RANGE	–	–	–	–	–	–	–	207,000	3/4"	18"	H
327	1	PASTA COOKER	1/2"	15"	–	–	–	6"	1-1/4"	150,000	3/4"	18"	B,D,H
328	1	TILTING SKILLET BRAISING PAN	3/4"	15"	–	–	–	12"	2"	–	–	–	B,D
329	2	FRYERS	–	–	–	–	–	–	–	110,000	3/4"	18"	H
331B	1	SUPPLY FAN HEATER	–	–	–	–	–	–	–	VERIFY	WITH	H.V.A.C.	E,H
344	2	COMBI OVEN - FULL SIZE	3/4"	15"&48"	–	–	–	6"&42"	2"	–	–	–	B,C,O
352	1	PREP SINK	1/2"	15"	1/2"	15"	–	18"	1-1/2"	–	–	–	A,D
357	3	SUSHI CASE WITH DRAWERS	–	–	–	–	–	30"	1/2"	–	–	–	D
361	2	UNDERBAR HAND SINK	1/2"	15"	1/2"	15"	1-1/2"	21"	–	–	–	–	A
362	4	UNDERBAR DRAINBOARD	–	–	–	–	–	6"	1/2"	–	–	–	D
363	1	UNDERBAR SINK	1/2"	15"	1/2"	15"	–	18"	1-1/2"&1/2"	–	–	–	A,B,C
364	1	GLASSWASHER	1/2"	12"	3/4"	12"	–	6"	1-1/2"	–	–	–	B,D,E
365	2	SODA GUN HOLDER	–	–	–	–	–	18"	1/2"	–	–	–	D
366	2	UNDERBAR ICE BIN	–	–	–	–	–	12"	(2) 3/4"	–	–	–	C
368	2	UNDERBAR SINK W/ RINSER	(2) 1/2"	15"	1/2"	15"	–	18"	1-1/2"	–	–	–	A,B,D
369	1	UNDERBAR DRAINBOARD	–	–	–	–	–	6"	1/2"	–	–	–	D
373	1	UNDERBAR ICE BIN	–	–	–	–	–	12"	1-1/2"	–	–	–	D
374	1	PASS THRU SERVER STATION	1/2"	15"	1/2"	15"	–	12"	1-1/2"&1/2"	–	–	–	A,C
381	1	WATER STATION	1/2"	15"	–	–	–	30"	1-1/4"	–	–	–	B,D,O
382	1	DROP-IN HAND SINK	1/2"	15"	1/2"	15"	1-1/2"	21"	–	–	–	–	A
385	1	COFFEE MACHINE	1/2"	50"	–	–	–	–	–	–	–	–	B,E
386	1	ESPRESSO MACHINE	3/4"	24"	–	–	–	36"	1/2"	–	–	–	B,D,E,O

NO.	DATE	DESCRIPTION

ADE FOODSERVICE EQUIPMENT & DESIGN
A.D.E. RESTAURANT SERVICES, INC.
471 S. IRMEN DR.
ADDISON, IL 60101
PHONE 630-628-0811
FAX 630-628-0825
WWW.ADEFOODSERVICE.COM

UNDERGROUND PLUMBING SPOT PLAN
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Date: 04/10/26
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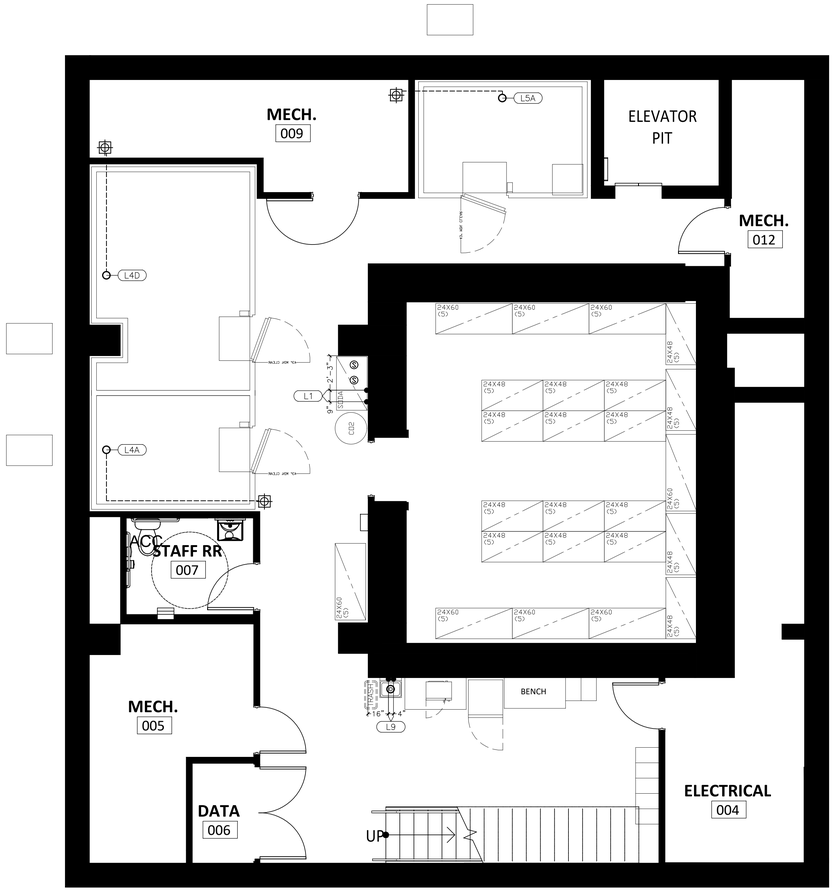

LOWER LEVEL PLAN

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- GENERAL CONTRACTOR SHALL FURNISH & INSTALL ROOF PAD FOR SECTION 114000 FURNISHED ROOFTOP REFRIGERATION RACK.

MECHANICAL REMARKS

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B. CONNECT TO EQUIPMENT. PROVIDE SHUT-OFF.

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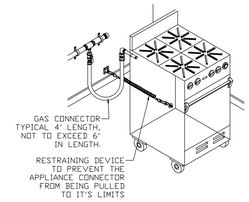

GAS CONNECTION DETAIL

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●	CW.	COLD WATER LINE STUB
○	DW.	WASTE CONNECTION
⊕	FD	FLUSH FLOOR DRAIN AND GRATE
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⊕	GAS	GAS SUPPLY STUB LINE
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- IF WATER PRESSURE AT EQUIPMENT AREA EXCEEDS 40 P.S.I. FLOW PRESSURE, INSTALL A PRESSURE REDUCING VALVE ON BOTH THE MAIN HOT AND COLD WATER SUPPLY LINES.
- LOCATE AND FURNISH ALL AREA FLOOR DRAINS UNLESS OTHERWISE SPECIFIED.
- PROVIDE AND SIZE ANY SOFTENING AND FILTERING EQUIPMENT THAT MAY BE REQUIRED UNLESS OTHERWISE SPECIFIED.
- DETERMINE SIZE OF GAS SUPPLY LINE REQUIRED FOR ALL GAS EQUIPMENT INCLUDING FOOD SERVICE EQUIPMENT.
- PLUMBER TO PROVIDE AND INSTALL BACKFLOW PREVENTORS ON ALL EQUIPMENT AS REQUIRED BY LOCAL CODE.
- ALL EXHAUST AND SUPPLY AIR SYSTEMS FOR EXHAUST HOODS TO BE TESTED AND BALANCED BY THE DIVISION 23 CONTRACTOR

PLUMBING SCHEDULE

NO.	QTY.	DESCRIPTION	COLD WATER	HAFF	HOT WATER	HAFF	DIRECT WASTE	HAFF	INDIRECT WASTE	BTU'S	GAS	HAFF	REMARKS
L1	2	CARBONATORS	3/8"	66"	–	–	–	–	–	–	–	–	B,E,G
L4A	1	WALK IN FREEZER – UNIT COOLER	–	–	–	–	–	78"	1"	–	–	–	D
L4D	2	WALK IN COOLER – UNIT COOLER	–	–	–	–	–	78"	1"	–	–	–	D
L5A	1	BEER COOLER – UNIT COOLER	–	–	–	–	–	78"	1"	–	–	–	D
L9	1	HAND SINK	1/2"	15"	1/2"	15"	1-1/2"	21"	–	–	–	–	A

NO.	DATE	DESCRIPTION

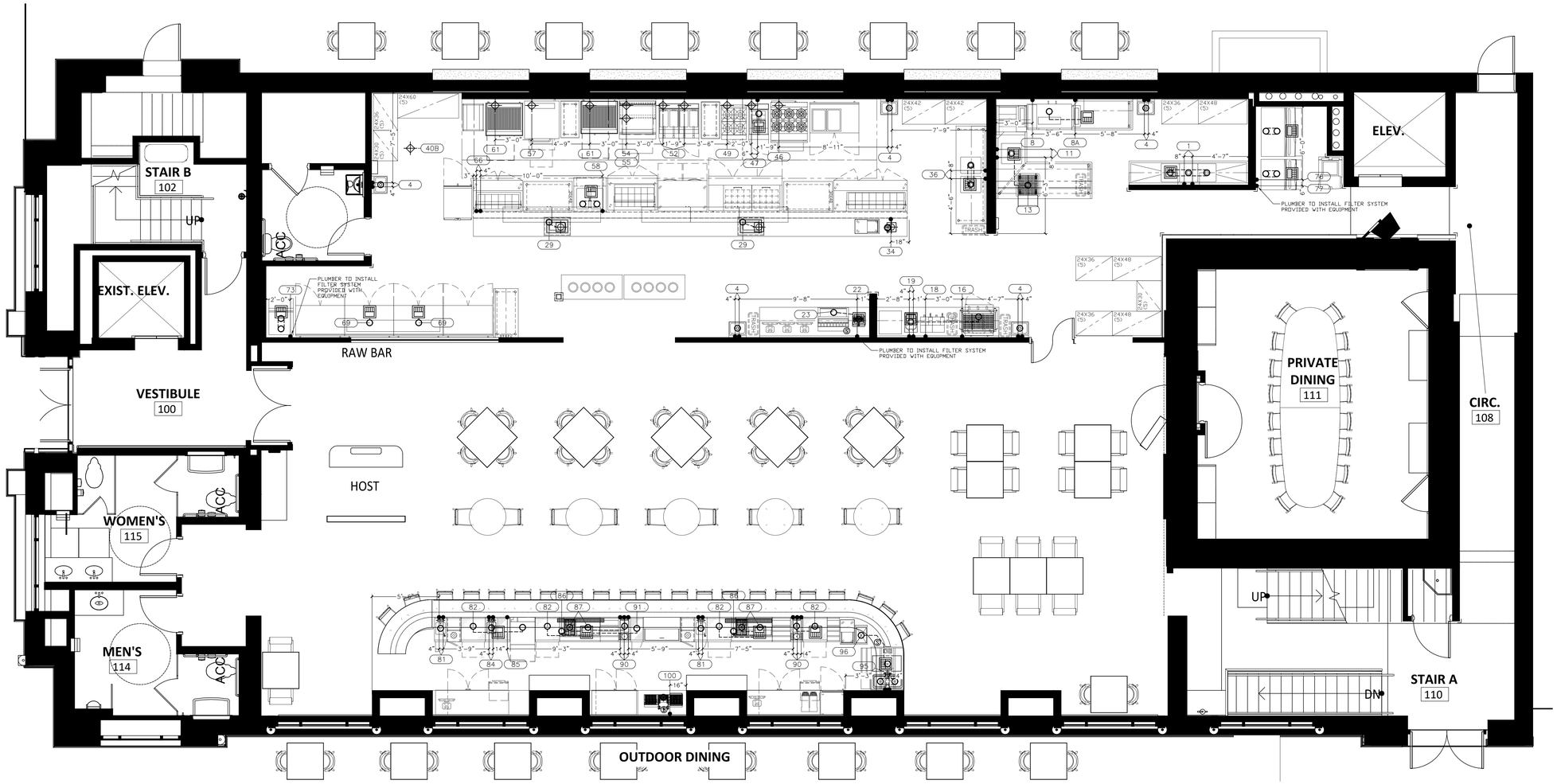
ADE FOODSERVICE EQUIPMENT & DESIGN
A.D.E. RESTAURANT SERVICES, INC.
471 S. IRMEN DR.
ADDISON, IL 60101
PHONE 630-628-0811
FAX 630-628-0825
WWW.ADEFOODSERVICE.COM

PLUMBING SPOT PLAN
678 RESTAURANT
678 LEE STREET
DES PLAINES, IL

Date: 04/10/26
Scale: 1/4"=1'
Drawn: RHT

Sheet:

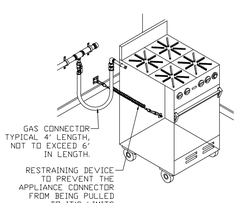
K-3D



FIRST FLOOR PLAN

GENERAL NOTES

- THIS PLAN IS FOR INFORMATION ONLY AND NOT FOR CONSTRUCTION PURPOSES. INFORMATION ON THIS SHEET IS TO BE REVIEWED BY THE OWNER, AND/OR ARCHITECT, AND BE INCORPORATED INTO THE BUILDINGS' MECHANICAL PLANS IN ACCORDANCE WITH LOCAL CODES.
- THE OWNER SHOULD SUBMIT THESE PLANS TO LOCAL BUILDING, HEALTH AND FIRE DEPARTMENT OFFICIALS FOR APPROVAL.
- ALL ROUGH-IN WORK AND FINAL MECHANICAL CONNECTIONS (I.E. PLUMBING, ELECTRICAL, VENTILATION AND CONSTRUCTION) ARE TO BE BY OTHERS.
- K.E.C. WILL NOT BE RESPONSIBLE FOR DISCREPANCIES IN THE CONNECTIONS SHOWN FOR EQUIPMENT NOT SUPPLIED BY K.E.C. CONTRACTORS SHOULD VERIFY THESE CONNECTIONS WITH OWNER AND/OR SUPPLIER.
- CONTRACTORS TO MAKE USE OF ANY CONNECTIONS ALREADY INSTALLED IN EXISTING BUILDING WHENEVER POSSIBLE.
- CONTRACTORS TO PROVIDE AND INSTALL WALL BACKING FOR WALL SHELVES, WALL MOUNTED HAND SINKS, WALL MOUNTED COOKING EQUIPMENT, ETC. VERIFY THESE LOCATIONS WITH OWNER.
- FLOOR DRAINS AND/OR FLOOR SINKS SHOWN ARE RECOMMENDED LOCATIONS. MECHANICAL ENGINEER TO VERIFY CODE REQUIREMENTS.
- ALL ELECTRICAL CONDUIT SHALL BE RUN ON TOP (EXTERIOR) OF WALK-IN & SHALL HAVE VAPOR SEALS ON INTERIOR & EXTERIOR OF CONDUIT ON BOTH SIDES OF WALK-IN PANEL.
- GENERAL CONTRACTOR SHALL FURNISH & INSTALL ROOF PAD FOR SECTION 114000 FURNISHED ROOFTOP REFRIGERATION RACK.



GAS CONNECTION DETAIL

MECHANICAL REMARKS

A. INSTALL FAUCET PROVIDED BY A.D.E., PROVIDE SHUT-OFF

B. CONNECT TO EQUIPMENT. PROVIDE SHUT-OFF.

C. MANIFOLD MULTIPLE DRAINS AND RUN TO O.S.D. (OPEN SITE DRAIN) AND OR GREASE TRAP. VERIFY WITH LOCAL PLUMBING CODES.

D. RUN TO FLUSH FLOOR DRAIN, INDIRECT WASTE DRAIN OR 12"x12" FLOOR SINK. VERIFY WITH LOCAL PLUMBING CODES.

E. EQUIPMENT NOT SUPPLIED BY A.D.E., VERIFY REQUIREMENTS WITH OWNER.

F. MULTIPLE WATER CONNECTIONS

G. PROVIDE ACCESS FOR CO2, BEER, AND/OR SODA LINES, VERIFY WITH VENDOR.

H. A.D.E. TO PROVIDE FLEXIBLE GAS LINE AND RESTRAINING CABLE. THIS DEVICE WILL NOT EXCEED SIX FEET (6') IN LENGTH AND SHALL BE PROTECTED AGAINST PHYSICAL DAMAGE. RESTRAINING DEVICES WILL ALSO BE PROVIDED TO LIMIT THE MOVEMENT OF EQUIPMENT AND PREVENT THE APPLIANCE CONNECTOR FROM BEING PULLED TO IT'S LIMITS. PLUMBER TO INSTALL AND PROVIDE SHUT-OFF.

I. PLUMBER TO SUPPLY P.R.V. (PRESSURE REGULATING VALVE).

J. PIPE TO DISHWASHER, INSTALL VALVES AND CONTROLS PROVIDED WITH EQUIPMENT.

J1. PIPE FROM BOOSTER HEATER TO DISHWASHER, INSTALL VALVES AND CONTROLS PROVIDED WITH EQUIPMENT. SEE DETAILS ON THIS PAGE.

K. LOCATE SHUT-OFF IN CABINET BASE AND PIPE TO EQUIPMENT ON TOP OF CABINET.

L. FLEXIBLE WATER LINES PROVIDED BY A.D.E., INSTALLED BY PLUMBER.

M. STUB OUT AT 12" A.F.F., INSTALL FAUCET ON OUTSIDE OF 6" DEEP S/S RETURN AIR PLENUM. SEE EXHAUST HOOD ELEVATION DETAIL ON PLAN K-4.

N. INSTALL DRAIN VALVE ON OUTLET AND RUN TO O.S.D.

O. INSTALL FILTER SYSTEM PROVIDED WITH EQUIPMENT.

P. MANIFOLD CONNECTIONS. PLUG ANY OPENING NOT USED.

Q. INSTALL SECTION 114000 MECHANICAL FUEL SHUT OFF GAS VALVE FOR FURNISHED FIRE SUPRESSION SYSTEM UNDER DIVISION 22. NEEDS TO BE ACCESSIBLE AND SHALL NOT BE OCNCEALED IN WALLS FOR CEILING.

PLUMBING SYMBOLS AND ABBREVIATIONS

●	HW.	HOT WATER LINE STUB
●	CW.	COLD WATER LINE STUB
○	DW.	WASTE CONNECTION
◈	FD	FLUSH FLOOR DRAIN AND GRATE
⊕	IND	INDIRECT WASTE DRAIN, HUB DRAIN, FLOOR DRAIN W/ FUNNEL OR SIMILAR. VERIFY WITH ARCHITECT
▤	FS.	RECOMMENDED FLOOR SINK LOCATION. VERIFY WITH ARCHITECT.
⌖	GAS	GAS SUPPLY STUB LINE
	AFF.	ABOVE FINISHED FLOOR
	DFA.	DOWN FROM ABOVE

PLUMBING CONTRACTOR NOTES

- PROVIDE ALL LABOR AND MATERIALS TO COMPLETELY INSTALL THIS FOOD FACILITY. NO EXTRA CHARGES WILL BE ACCEPTED BY ADE RESTAURANT SERVICES, INC.
- ALL PLUMBING FIXTURES BY A.D.E. RESTAURANT SERVICES, INC., INCLUDE FAUCETS AND WASTE FITTINGS ONLY. PROVIDE AND INSTALL ALL "P" TRAPS, MANIFOLDS, DRAIN LINES, SHUT-OFFS, GREASE TRAPS & BACKFLOW PREVENTORS AS REQUIRED BY EQUIPMENT AND/OR LOCAL CODES.
- ALL KITCHEN, DINING ROOM AND BAR AREA WASTES ARE TO BE OPEN SITE IN FLOOR, UNLESS OTHERWISE SRECIFIED.
- IF WATER PRESSURE AT EQUIPMENT AREA EXCEEDS 40 P.S.I. FLOW PRESSURE, INSTALL A PRESSURE REDUCING VALVE ON BOTH THE MAIN HOT AND COLD WATER SUPPLY LINES.
- LOCATE AND FURNISH ALL AREA FLOOR DRAINS UNLESS OTHERWISE SPECIFIED.
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- PLUMBER TO PROVIDE AND INSTALL BACKFLOW PREVENTORS ON ALL EQUIPMENT AS REQUIRED BY LOCAL CODE.
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PLUMBING SCHEDULE

NO.	QTY.	DESCRIPTION	COLD WATER	HAFF	HOT WATER	HAFF	DIRECT WASTE	HAFF	INDIRECT WASTE	BTU'S	GAS	HAFF	REMARKS
1	1	3-- COMPARTMENT SINK	1/2"	15"	1/2"	15"	–	18"	(3) 1-1/2"	–	–	–	A,C
4	5	HAND SINK	1/2"	15"	1/2"	15"	1-1/2"	21"	–	–	–	–	A
8	1	VENTLESS DISH MACHINE	1/2"	48"	–	–	–	6"	1-1/2"	–	–	–	B,D,E
8A	1	BOOSTER HEATER	–	–	3/4"	15"	–	–	–	–	–	–	B,E
11	1	SOILED DISHTABLE	1/2"	15"	1/2"	15"	–	18"	1-1/2"	–	–	–	A,D
13	1	SILVERWARE SOAK SINK	–	–	–	–	–	18"	1-1/2"	–	–	–	D
16	1	ESPRESSO MACHINE	3/4"	24"	–	–	–	36"	1/2"	–	–	–	B,D,E,O
18	1	COFFEE BREWER -- AIR POTS	1/2"	50"	–	–	–	–	–	–	–	–	B,E
19	1	DROP-IN DUMP SINK	1/2"	15"	1/2"	15"	–	18"	1-1/2"	–	–	–	A,D
22	1	WATER FILLER	1/2"	15"	–	–	–	30"	1-1/4"	–	–	–	B,D,O
23	1	BEVERAGE DISPENSER	–	–	–	–	–	18"	3/4"	–	–	–	D
29	2	DROP-IN COLD WELL	–	–	–	–	–	18"	1"	–	–	–	D
34	1	DIPPER WELL	3/8"	15"	–	–	–	24"	1-1/2"	–	–	–	B,D
36	1	PREP SINK	1/2"	15"	1/2"	15"	–	18"	1-1/2"	–	–	–	A,D
40B	1	SUPPLY FAN HEATER	–	–	–	–	–	–	–	VERIFY	WITH	H.V.A.C.	E,H
46	1	6 BURNER RANGE -- SAUTE	–	–	–	–	–	–	–	207,000	3/4"	18"	H
47	1	PASTA COOKER	1/2"	15"	–	–	–	6"	1-1/4"	150,000	3/4"	18"	B,D,H
49	1	4--BURNER RANGE	–	–	–	–	–	–	–	108,000	3/4"	18"	H
52	2	FRYER	–	–	–	–	–	–	–	110,000	3/4"	18"	H
54	1	FLAT GRILL	–	–	–	–	–	–	–	90,000	3/4"	18"	H
55	1	SALAMANDER BROILER	–	–	–	–	–	–	–	40,000	3/4"	76"	H
57	1	DECK TYPE BROILER	–	–	–	–	–	–	–	208,000	3/4"	18"	H
58	1	HOT FOOD WELL	–	–	–	–	–	–	(2) 3/4"	–	–	–	C
61	2	CHAR BROILER	–	–	–	–	–	–	–	120,000	3/4"	18"	H
66	2	WINSTON C-VAP	1/4"	15"	–	–	–	–	–	–	–	–	B
69	2	SUSHI CASE WITH DRAWERS	–	–	–	–	–	30"	1/2"	–	–	–	D
73	1	ICE FLAKER	1/2"	15"	–	–	–	6"	3/4"	–	–	–	B,D,O
76	1	ICE MACHINE	1/2"	36"	–	–	–	42"&6"	3/4"&1/2"	–	–	–	B,C,E,O
77	1	ICE MACHINE	1/2"	36"	–	–	–	42"&6"	3/4"&1/2"	–	–	–	B,C,E,O
81	2	UNDERBAR HAND SINK	1/2"	15"	1/2"	15"	1-1/2"	21"	–	–	–	–	A
82	4	UNDERBAR DRAINBOARD	–	–	–	–	–	6"	1/2"	–	–	–	D
84	1	UNDERBAR SINK	1/2"	15"	1/2"	15"	–	18"	1-1/2"&1/2"	–	–	–	A,B,C
85	1	GLASSWASHER	1/2"	12"	3/4"	12"	–	6"	1-1/2"	–	–	–	B,D,E
86	2	SODA GUN HOLDER	–	–	–	–	–	18"	1/2"	–	–	–	D
87	2	UNDERBAR ICE BIN	–	–	–	–	–	12"	(2) 3/4"	–	–	–	C
90	2	UNDERBAR SINK W/ RINSER	(2) 1/2"	15"	1/2"	15"	–	18"	1-1/2"	–	–	–	A,B,D
91	1	UNDERBAR DRAINBOARD	–	–	–	–	–	6"	1/2"	–	–	–	D
95	1	UNDERBAR ICE BIN	–	–	–	–	–	12"	1-1/2"	–	–	–	D
96	1	PASS THRU SERVER STATION	1/2"	15"	1/2"	15"	–	12"	1-1/2"&1/2"	–	–	–	A,C
100	1	DRAFT BEER DISPENSER W/ RINSER	1/2"	15"	–	–	–	36"	1/2"	–	–	–	B,D

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PLUMBING SPOT PLAN
678 RESTAURANT
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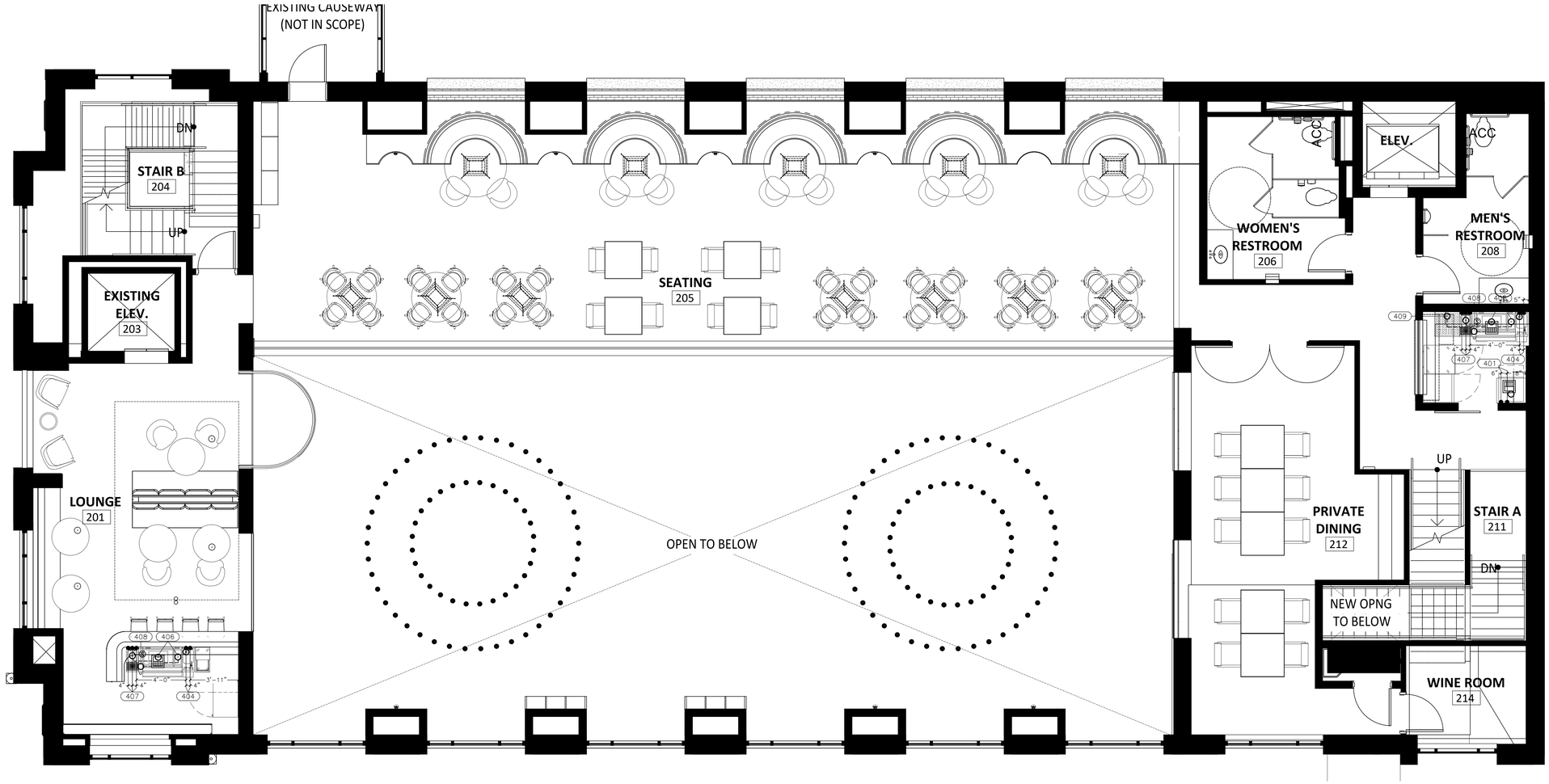

SECOND FLOOR PLAN

GENERAL NOTES

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- CONTRACTORS TO MAKE USE OF ANY CONNECTIONS ALREADY INSTALLED IN EXISTING BUILDING WHENEVER POSSIBLE.
- CONTRACTORS TO PROVIDE AND INSTALL WALL BACKING FOR WALL SHELVES, WALL MOUNTED HAND SINKS, WALL MOUNTED COOKING EQUIPMENT, ETC. VERIFY THESE LOCATIONS WITH OWNER.
- FLOOR DRAINS AND/OR FLOOR SINKS SHOWN ARE RECOMMENDED LOCATIONS. MECHANICAL ENGINEER TO VERIFY CODE REQUIREMENTS.
- ALL ELECTRICAL CONDUIT SHALL BE RUN ON TOP (EXTERIOR) OF WALK-IN & SHALL HAVE VAPOR SEALS ON INTERIOR & EXTERIOR OF CONDUIT ON BOTH SIDES OF WALK-IN PANEL.
- GENERAL CONTRACTOR SHALL FURNISH & INSTALL ROOF PAD FOR SECTION 114000 FURNISHED ROOFTOP REFRIGERATION RACK.

MECHANICAL REMARKS

A. INSTALL FAUCET PROVIDED BY A.D.E., PROVIDE SHUT-OFF

B. CONNECT TO EQUIPMENT. PROVIDE SHUT-OFF.

C. MANIFOLD MULTIPLE DRAINS AND RUN TO O.S.D. (OPEN SITE DRAIN) AND OR GREASE TRAP. VERIFY WITH LOCAL PLUMBING CODES.

D. RUN TO FLUSH FLOOR DRAIN, INDIRECT WASTE DRAIN OR 12"x12" FLOOR SINK. VERIFY WITH LOCAL PLUMBING CODES.

E. EQUIPMENT NOT SUPPLIED BY A.D.E., VERIFY REQUIREMENTS WITH OWNER.

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G. PROVIDE ACCESS FOR CO2, BEER, AND/OR SODA LINES, VERIFY WITH VENDOR.

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I. PLUMBER TO SUPPLY P.R.V. (PRESSURE REGULATING VALVE).

J. PIPE TO DISHWASHER, INSTALL VALVES AND CONTROLS PROVIDED WITH EQUIPMENT.

J1. PIPE FROM BOOSTER HEATER TO DISHWASHER, INSTALL VALVES AND CONTROLS PROVIDED WITH EQUIPMENT. SEE DETAILS ON THIS PAGE.

K. LOCATE SHUT-OFF IN CABINET BASE AND PIPE TO EQUIPMENT ON TOP OF CABINET.

L. FLEXIBLE WATER LINES PROVIDED BY A.D.E., INSTALLED BY PLUMBER.

M. STUB OUT AT 12" A.F.F., INSTALL FAUCET ON OUTSIDE OF 6" DEEP S/S RETURN AIR PLENUM. SEE EXHAUST HOOD ELEVATION DETAIL ON PLAN K-4.

N. INSTALL DRAIN VALVE ON OUTLET AND RUN TO O.S.D.

O. INSTALL FILTER SYSTEM PROVIDED WITH EQUIPMENT.

P. MANIFOLD CONNECTIONS. PLUG ANY OPENING NOT USED.

Q. INSTALL SECTION 114000 MECHANICAL FUEL SHUT OFF GAS VALVE FOR FURNISHED FIRE SUPRESSION SYSTEM UNDER DIVISION 22. NEEDS TO BE ACCESSIBLE AND SHALL NOT BE OCNCEALED IN WALLS FOR CEILING.

PLUMBING SYMBOLS AND ABBREVIATIONS

●	HW.	HOT WATER LINE STUB
●	CW.	COLD WATER LINE STUB
○	DW.	WASTE CONNECTION
⊕	FD	FLUSH FLOOR DRAIN AND GRATE
⊡	IND	INDIRECT WASTE DRAIN, HUB DRAIN, FLOOR DRAIN W/ FUNNEL OR SIMILAR. VERIFY WITH ARCHITECT
▣	FS.	RECOMMENDED FLOOR SINK LOCATION, VERIFY WITH ARCHITECT.
⊕	GAS	GAS SUPPLY STUB LINE
	AFF.	ABOVE FINISHED FLOOR
	DFA.	DOWN FROM ABOVE

PLUMBING CONTRACTOR NOTES

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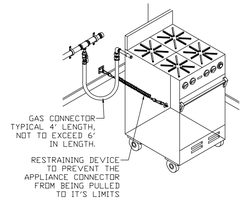
PLUMBING SCHEDULE

NO.	QTY.	DESCRIPTION	COLD WATER	HAFF	HOT WATER	HAFF	DIRECT WASTE	HAFF	INDIRECT WASTE	BTU'S	GAS	HAFF	REMARKS
401	1	GLASSWASHER	1/2"	12"	3/4"	12"	–	6"	1-1/2"	–	–	–	B,D,E
404	2	UNDERBAR HAND SINK	1/2"	15"	1/2"	15"	1-1/2"	21"	–	–	–	–	A
406	2	UNDERBAR ICE BIN	–	–	–	–	–	12"	(2) 3/4"	–	–	–	C
407	2	UNDERBAR SINK W/ RINSER	(2) 1/2"	15"	1/2"	15"	–	18"	1-1/2"	–	–	–	A,B,D
408	2	SODA GUN HOLDER	–	–	–	–	–	18"	1/2"	–	–	–	D
409	1	UNDERBAR DRAINBOARD	–	–	–	–	–	6"	1/2"	–	–	–	D



GAS CONNECTION DETAIL

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PHONE 630-628-0811
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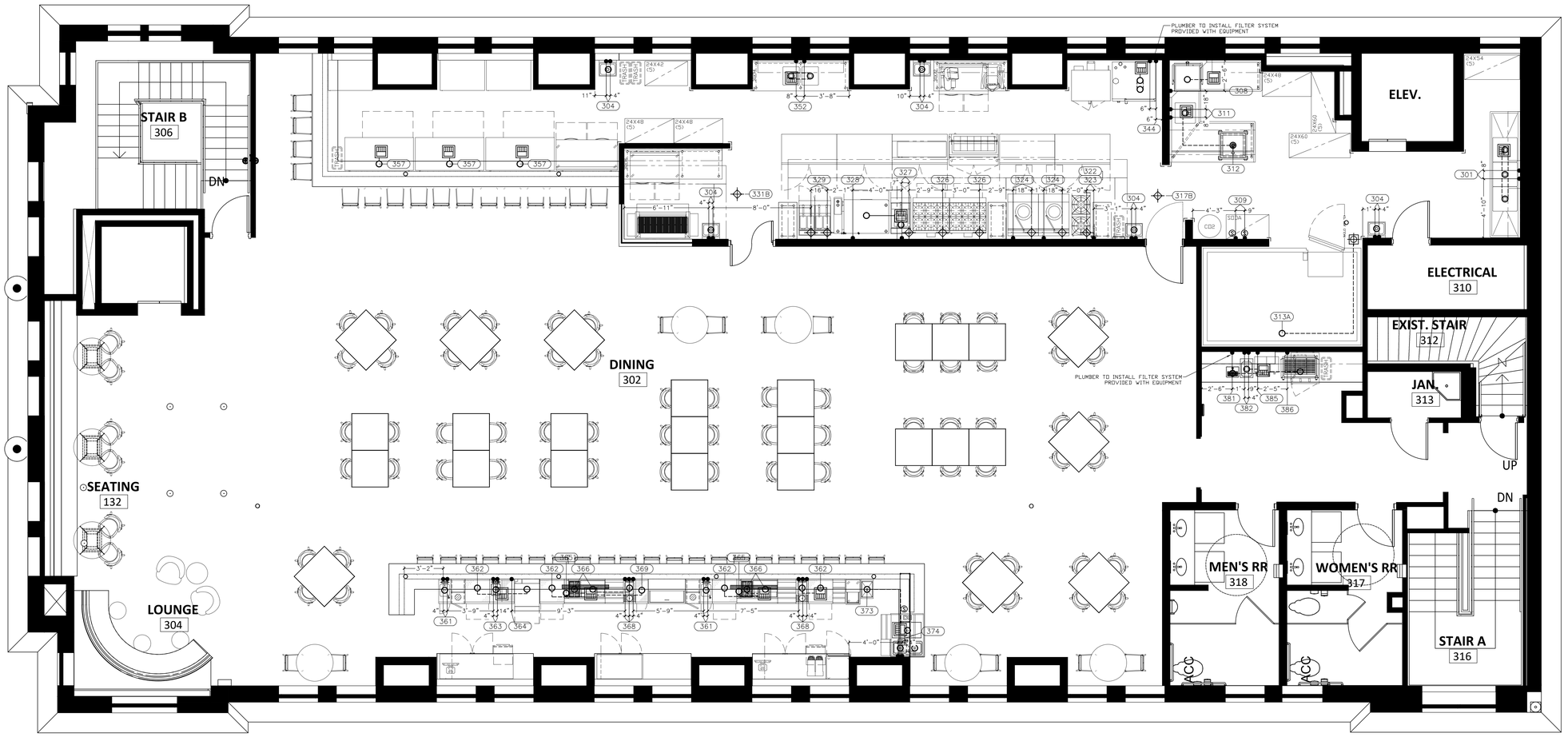

THIRD FLOOR PLAN

GENERAL NOTES

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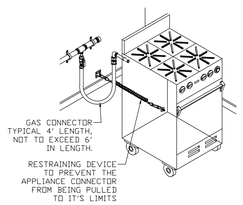
- GENERAL CONTRACTOR SHALL FURNISH & INSTALL ROOF PAD FOR SECTION 114000 FURNISHED ROOFTOP REFRIGERATION RACK.



GAS CONNECTION DETAIL

MECHANICAL REMARKS

A. INSTALL FAUCET PROVIDED BY A.D.E., PROVIDE SHUT-OFF

B. CONNECT TO EQUIPMENT. PROVIDE SHUT-OFF.

C. MANIFOLD MULTIPLE DRAINS AND RUN TO O.S.D. (OPEN SITE DRAIN) AND OR GREASE TRAP. VERIFY WITH LOCAL PLUMBING CODES.

D. RUN TO FLUSH FLOOR DRAIN, INDIRECT WASTE DRAIN OR 12"x12" FLOOR SINK. VERIFY WITH LOCAL PLUMBING CODES.

E. EQUIPMENT NOT SUPPLIED BY A.D.E., VERIFY REQUIREMENTS WITH OWNER.

F. MULTIPLE WATER CONNECTIONS

G. PROVIDE ACCESS FOR CO2, BEER, AND/OR SODA LINES, VERIFY WITH VENDOR.

H. A.D.E. TO PROVIDE FLEXIBLE GAS LINE AND RESTRAINING CABLE. THIS DEVICE WILL NOT EXCEED SIX FEET (6') IN LENGTH AND SHALL BE PROTECTED AGAINST PHYSICAL DAMAGE. RESTRAINING DEVICES WILL ALSO BE PROVIDED TO LIMIT THE MOVEMENT OF EQUIPMENT AND PREVENT THE APPLIANCE CONNECTOR FROM BEING PULLED TO IT'S LIMITS. PLUMBER TO INSTALL AND PROVIDE SHUT-OFF.

I. PLUMBER TO SUPPLY P.R.V. (PRESSURE REGULATING VALVE).

J. PIPE TO DISHWASHER, INSTALL VALVES AND CONTROLS PROVIDED WITH EQUIPMENT.

J1. PIPE FROM BOOSTER HEATER TO DISHWASHER, INSTALL VALVES AND CONTROLS PROVIDED WITH EQUIPMENT. SEE DETAILS ON THIS PAGE.

K. LOCATE SHUT-OFF IN CABINET BASE AND PIPE TO EQUIPMENT ON TOP OF CABINET.

L. FLEXIBLE WATER LINES PROVIDED BY A.D.E., INSTALLED BY PLUMBER.

M. STUB OUT AT 12" A.F.F., INSTALL FAUCET ON OUTSIDE OF 6" DEEP S/S RETURN AIR PLENUM. SEE EXHAUST HOOD ELEVATION DETAIL ON PLAN K-4.

N. INSTALL DRAIN VALVE ON OUTLET AND RUN TO O.S.D.

O. INSTALL FILTER SYSTEM PROVIDED WITH EQUIPMENT.

P. MANIFOLD CONNECTIONS. PLUG ANY OPENING NOT USED.

Q. INSTALL SECTION 114000 MECHANICAL FUEL SHUT OFF GAS VALVE FOR FURNISHED FIRE SUPRESSION SYSTEM UNDER DIVISION 22. NEEDS TO BE ACCESSIBLE AND SHALL NOT BE OCNCEALED IN WALLS FOR CEILING.

PLUMBING SYMBOLS AND ABBREVIATIONS

●	HW.	HOT WATER LINE STUB
●	CW.	COLD WATER LINE STUB
○	DW.	WASTE CONNECTION
◉	FD	FLUSH FLOOR DRAIN AND GRATE
⊕	IND	INDIRECT WASTE DRAIN, HUB DRAIN, FLOOR DRAIN W/ FUNNEL OR SIMILAR. VERIFY WITH ARCHITECT
▣	FS.	RECOMMENDED FLOOR SINK LOCATION. VERIFY WITH ARCHITECT.
⌖	GAS	GAS SUPPLY STUB LINE
	AFF.	ABOVE FINISHED FLOOR
	DFA.	DOWN FROM ABOVE

PLUMBING CONTRACTOR NOTES

- PROVIDE ALL LABOR AND MATERIALS TO COMPLETELY INSTALL THIS FOOD FACILITY. NO EXTRA CHARGES WILL BE ACCEPTED BY ADE RESTAURANT SERVICES, INC.
- ALL PLUMBING FIXTURES BY A.D.E. RESTAURANT SERVICES, INC., INCLUDE FAUCETS AND WASTE FITTINGS ONLY. PROVIDE AND INSTALL ALL "P" TRAPS, MANIFOLDS, DRAIN LINES, SHUT-OFFS, GREASE TRAPS & BACKFLOW PREVENTORS AS REQUIRED BY EQUIPMENT AND/OR LOCAL CODES.
- ALL KITCHEN, DINING ROOM AND BAR AREA WASTES ARE TO BE OPEN SITE IN FLOOR, UNLESS OTHERWISE SRECIFIED.
- IF WATER PRESSURE AT EQUIPMENT AREA EXCEEDS 40 P.S.I. FLOW PRESSURE, INSTALL A PRESSURE REDUCING VALVE ON BOTH THE MAIN HOT AND COLD WATER SUPPLY LINES.
- LOCATE AND FURNISH ALL AREA FLOOR DRAINS UNLESS OTHERWISE SPECIFIED.
- PROVIDE AND SIZE ANY SOFTENING AND FILTERING EQUIPMENT THAT MAY BE REQUIRED UNLESS OTHERWISE SPECIFIED.
- DETERMINE SIZE OF GAS SUPPLY LINE REQUIRED FOR ALL GAS EQUIPMENT INCLUDING FOOD SERVICE EQUIPMENT.
- PLUMBER TO PROVIDE AND INSTALL BACKFLOW PREVENTORS ON ALL EQUIPMENT AS REQUIRED BY LOCAL CODE.
- ALL EXHAUST AND SUPPLY AIR SYSTEMS FOR EXHAUST HOODS TO BE TESTED AND BALANCED BY THE DIVISION 23 CONTRACTOR

PLUMBING SCHEDULE

NO.	QTY.	DESCRIPTION	COLD WATER	HAFF	HOT WATER	HAFF	DIRECT WASTE	HAFF	INDIRECT WASTE	BTU'S	GAS	HAFF	REMARKS
301	1	3-COMPARTMENT SINK	1/2"	15"	1/2"	15"	–	18"	(3) 1-1/2"	–	–	–	A,C
304	5	HAND SINK	1/2"	15"	1/2"	15"	1-1/2"	21"	–	–	–	–	A
308	1	DISH MACHINE	1/2"	15"	1/2"	15"	–	6"	1-1/2"	–	–	–	B,D,E
309	2	CARBONATORS	3/8"	66"	–	–	–	–	–	–	–	–	B,E,G
311	1	SOILED DISHTABLE	1/2"	15"	1/2"	15"	–	18"	1-1/2"	–	–	–	A,D
312	1	SILVERWARE SOAK SINK	–	–	–	–	–	18"	1-1/2"	–	–	–	D
313A	1	WALK IN COOLER – UNIT COOLER	–	–	–	–	–	78"	1"	–	–	–	D
317B	1	SUPPLY FAN HEATER	–	–	–	–	–	–	–	VERIFY	WITH	H.V.A.C.	E,H
322	1	STOCK POT RANGE	–	–	–	–	–	–	–	90,000	3/4"	18"	H
323	1	POT FILLER FAUCET	1/2"	48"	–	–	–	–	–	–	–	–	A
324	2	WOK RANGE	1/2"	48"	–	–	–	–	–	250,000	3/4"	18"	B,H
326	2	6 BURNER RANGE	–	–	–	–	–	–	–	207,000	3/4"	18"	H
327	1	PASTA COOKER	1/2"	15"	–	–	–	6"	1-1/4"	150,000	3/4"	18"	B,D,H
328	1	TILTING SKILLET BRAISING PAN	3/4"	15"	–	–	–	12"	2"	–	–	–	B,D
329	2	FRYERS	–	–	–	–	–	–	–	110,000	3/4"	18"	H
331B	1	SUPPLY FAN HEATER	–	–	–	–	–	–	–	VERIFY	WITH	H.V.A.C.	E,H
344	2	COMBI OVEN – FULL SIZE	3/4"	15"&48"	–	–	–	6"&42"	2"	–	–	–	B,C,O
352	1	PREP SINK	1/2"	15"	1/2"	15"	–	18"	1-1/2"	–	–	–	A,D
357	3	SUSHI CASE WITH DRAWERS	–	–	–	–	–	30"	1/2"	–	–	–	D
361	2	UNDERBAR HAND SINK	1/2"	15"	1/2"	15"	1-1/2"	21"	–	–	–	–	A
362	4	UNDERBAR DRAINBOARD	–	–	–	–	–	6"	1/2"	–	–	–	D
363	1	UNDERBAR SINK	1/2"	15"	1/2"	15"	–	18"	1-1/2"&1/2"	–	–	–	A,B,C
364	1	GLASSWASHER	1/2"	12"	3/4"	12"	–	6"	1-1/2"	–	–	–	B,D,E
365	2	SODA GUN HOLDER	–	–	–	–	–	18"	1/2"	–	–	–	D
366	2	UNDERBAR ICE BIN	–	–	–	–	–	12"	(2) 3/4"	–	–	–	C
368	2	UNDERBAR SINK W/ RINSER	(2) 1/2"	15"	1/2"	15"	–	18"	1-1/2"	–	–	–	A,B,D
369	1	UNDERBAR DRAINBOARD	–	–	–	–	–	6"	1/2"	–	–	–	D
373	1	UNDERBAR ICE BIN	–	–	–	–	–	12"	1-1/2"	–	–	–	D
374	1	PASS THRU SERVER STATION	1/2"	15"	1/2"	15"	–	12"	1-1/2"&1/2"	–	–	–	A,C
381	1	WATER STATION	1/2"	15"	–	–	–	30"	1-1/4"	–	–	–	B,D,O
382	1	DROP-IN HAND SINK	1/2"	15"	1/2"	15"	1-1/2"	21"	–	–	–	–	A
385	1	COFFEE MACHINE	1/2"	50"	–	–	–	–	–	–	–	–	B,E
386	1	ESPRESSO MACHINE	3/4"	24"	–	–	–	36"	1/2"	–	–	–	B,D,E,O

NO.	DATE	DESCRIPTION

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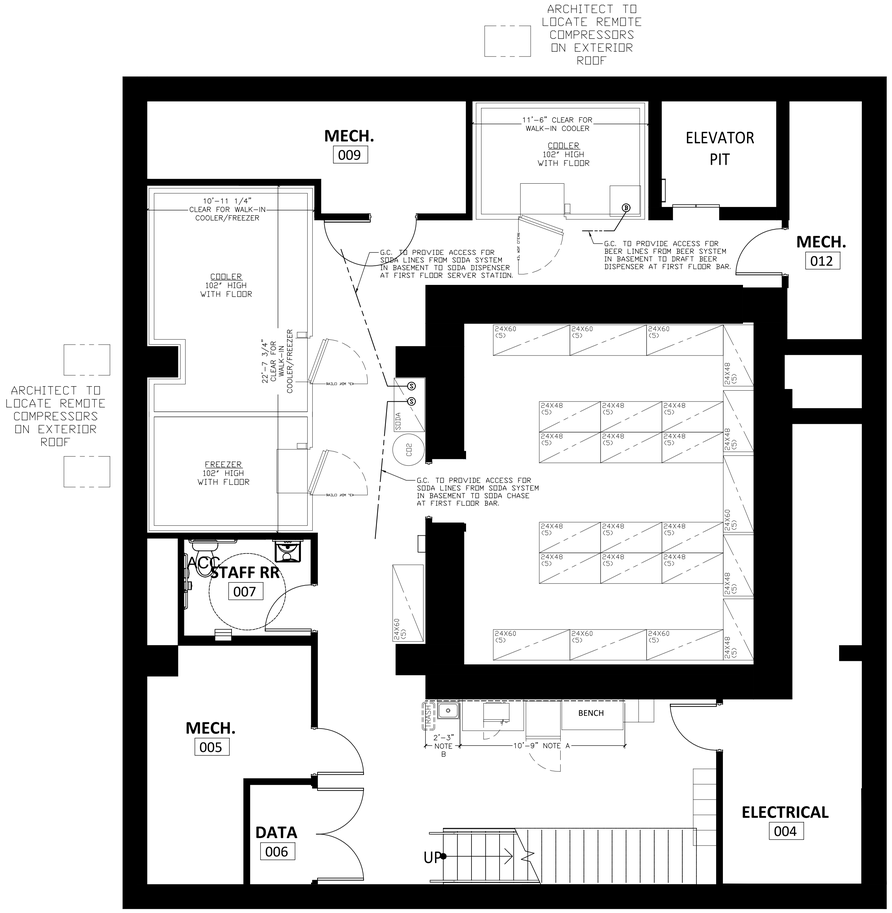
A.D.E. RESTAURANT SERVICES, INC.
471 S. IRMEN DR.
ADDISON, IL 60101
PHONE 630-628-0811
FAX 630-628-0825
WWW.ADEFOODSERVICE.COM

PLUMBING SPOT PLAN
678 RESTAURANT
678 LEE STREET
DES PLAINES, IL

Date: 04/10/26
Scale: 1/4"=1'
Drawn: RHT

Sheet:

K-3G



LOWER LEVEL PLAN

GENERAL NOTES

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- THE OWNER SHOULD SUBMIT THESE PLANS TO LOCAL BUILDING, HEALTH AND FIRE DEPARTMENT OFFICIALS FOR APPROVAL.
- ALL ROUGH-IN WORK AND FINAL MECHANICAL CONNECTIONS (I.E. PLUMBING, ELECTRICAL, VENTILATION AND CONSTRUCTION) ARE TO BE BY OTHERS.
- K.E.C. WILL NOT BE RESPONSIBLE FOR DISCREPANCIES IN THE CONNECTIONS SHOWN FOR EQUIPMENT NOT SUPPLIED BY K.E.C. CONTRACTORS SHOULD VERIFY THESE CONNECTIONS WITH OWNER AND/OR SUPPLIER.
- CONTRACTORS TO MAKE USE OF ANY CONNECTIONS ALREADY INSTALLED IN EXISTING BUILDING WHENEVER POSSIBLE.
- CONTRACTORS TO PROVIDE AND INSTALL WALL BACKING FOR WALL SHELVES, WALL MOUNTED HAND SINKS, WALL MOUNTED COOKING EQUIPMENT, ETC. VERIFY THESE LOCATIONS WITH OWNER.
- FLOOR DRAINS AND/OR FLOOR SINKS SHOWN ARE RECOMMENDED LOCATIONS. MECHANICAL ENGINEER TO VERIFY CODE REQUIREMENTS.
- ALL ELECTRICAL CONDUIT SHALL BE RUN ON TOP (EXTERIOR) OF WALK-IN & SHALL HAVE VAPOR SEALS ON INTERIOR & EXTERIOR OF CONDUIT ON BOTH SIDES OF WALK-IN PANEL.
- GENERAL CONTRACTOR SHALL FURNISH & INSTALL ROOF PAD FOR SECTION 114000 FURNISHED ROOFTOP REFRIGERATION RACK.

NOTE A:

FRAMING CONTRACTOR TO PROVIDE WOOD BACKING ON WALL 48" AFF TO 96" AFF TO SUPPORT WALL HUNG FOOD SERVICE EQUIPMENT, IN SPAN NOTED.

NOTE A1:

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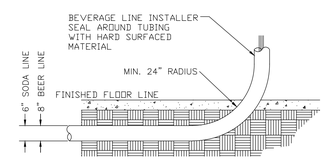

BEER AND SODA LINE SWEEP ELBOW DETAIL

SODA LINE
BEER LINE

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A.D.E. RESTAURANT SERVICES, INC.
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ADDISON, IL 60101
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SPECIAL CONDITIONS PLAN
678 RESTAURANT
678 LEE STREET
DES PLAINES, IL

Date: 04/10/26
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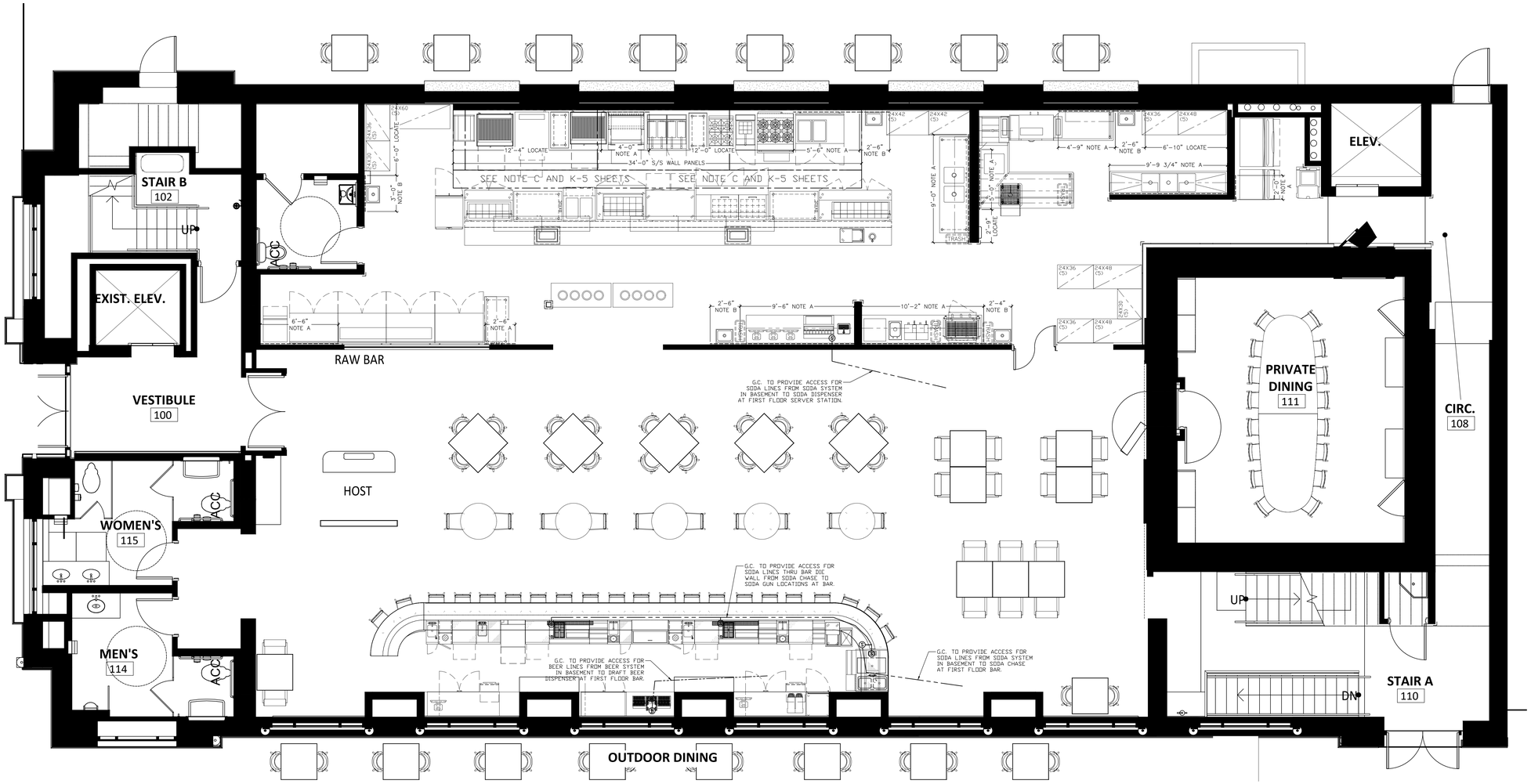
Sheet:

K-4



FIRST FLOOR PLAN

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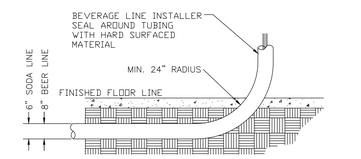

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BEER LINE

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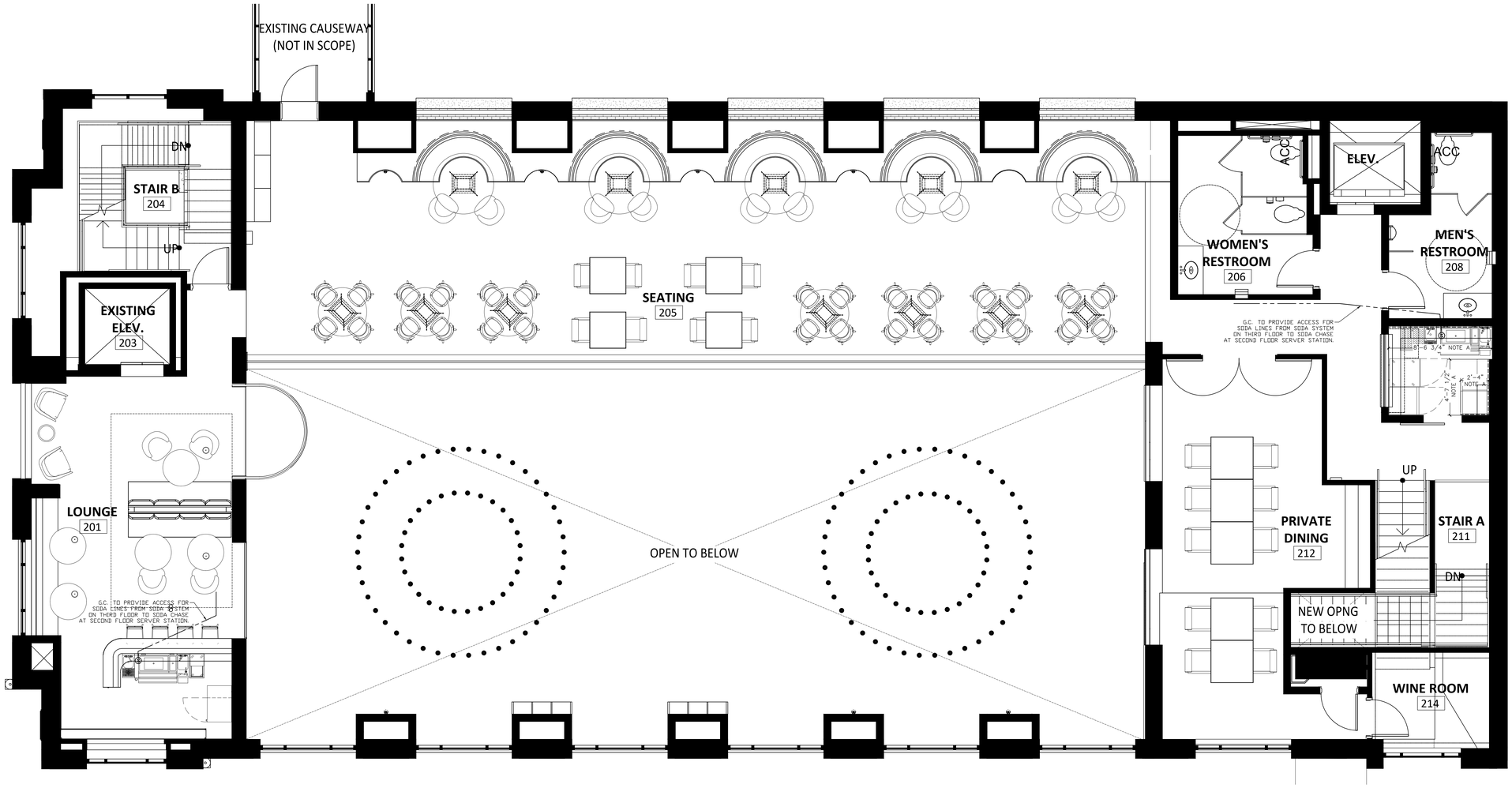
K-4A



SECOND FLOOR PLAN

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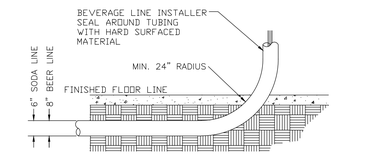

BEER AND SODA LINE SWEEP ELBOW DETAIL

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678 LEE STREET
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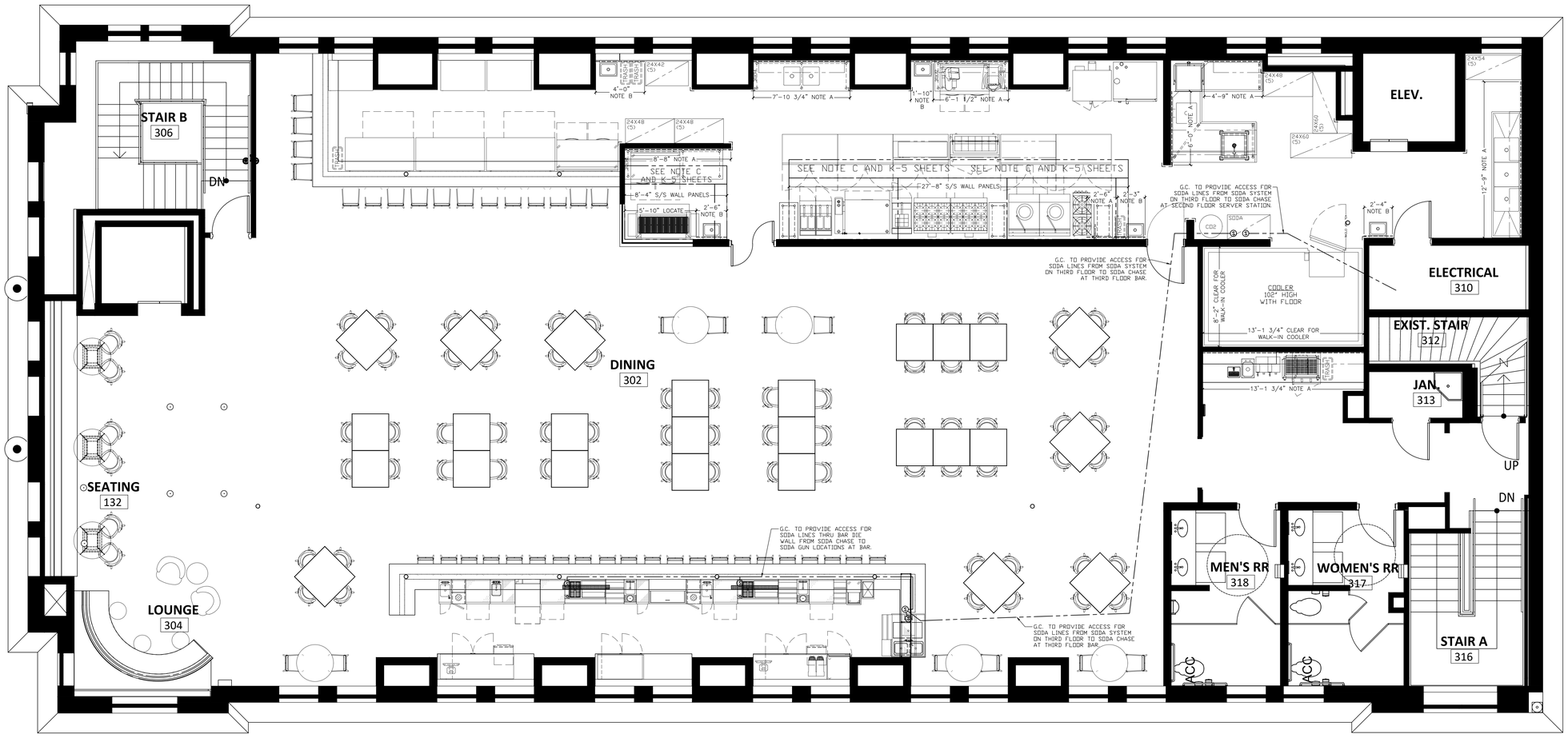
K-4B



THIRD FLOOR PLAN

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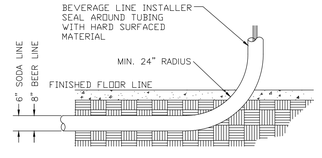

BEER AND SODA LINE SWEEP ELBOW DETAIL

SODA LINE
BEER LINE

NO.	DATE	DESCRIPTION

ADE FOODSERVICE EQUIPMENT & DESIGN
A.D.E. RESTAURANT SERVICES, INC.
471 S. IRMEN DR.
ADDISON, IL 60101
PHONE 630-628-0811
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SPECIAL CONDITIONS PLAN
678 RESTAURANT
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Date: 04/10/26
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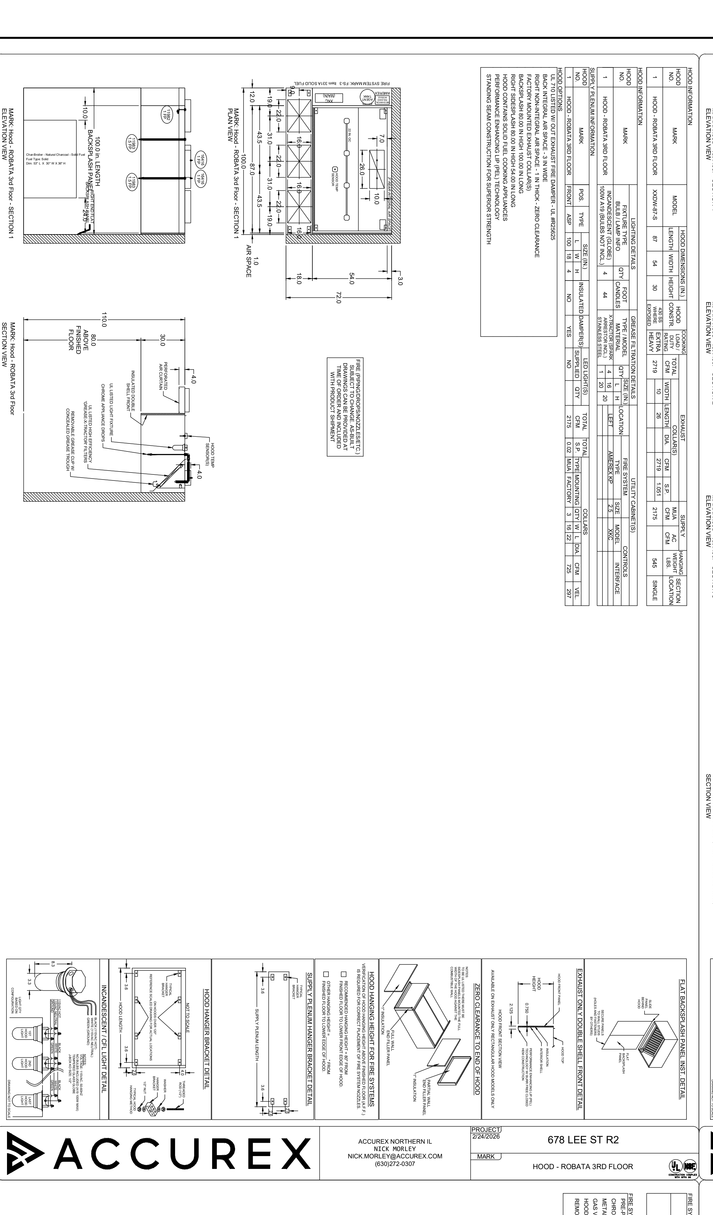
K-4C


HOOD INFORMATION
HOOD NO.
MARK
MODEL
HOOD DIMENSIONS (IN.)
LENGTH
WIDTH
HEIGHT
HOOD CONSTR.
HOOD CANOPY RATING
EXHAUST
TOTAL CFM
S.P. IN. W.G.
FAN HP
SUPPLY
TOTAL CFM
MAKEUP 100% CFM
SECTION LOCATION
1 HOOD - 1ST FLOOR KKWH-1024-S 132 60 24 16GA 304SS EXTRA HEAVY 3080 1.0731 2345 727 LEFT
2 HOOD - 1ST FLOOR KKWH-1024-S 132 60 24 16GA 304SS EXTRA HEAVY 2750 1.693 2150 447 MIDDLE
3 HOOD - 1ST FLOOR KKWH-1024-S 132 60 24 16GA 304SS EXTRA HEAVY 2470 0.998 2150 447 RIGHT
EXHAUST & ELECTRICAL DATA
HOOD NO.
LIGHTING TYPE
LAMP INFO
FOOT CANDLES
GREASE EXTRACTION RATE (LBS/HR)
FILTER MATERIAL
QTY
L
W
H
FIRE SYSTEM LOCATION
TYPE
FIRE SYSTEM CONNECTED
MODEL
CONTROLS INTERFACE
1 FRONT ASP 108.67 18 4 4 NO. NO. 2100 0.61 MAUA FACTORY 3 16 80 717 215
2 FRONT ASP 108.67 18 4 4 NO. NO. 2100 0.61 MAUA FACTORY 3 16 80 717 215
3 FRONT ASP 108.67 18 4 4 NO. NO. 2100 0.61 MAUA FACTORY 3 16 80 717 215
SUPPLY PLENUM INFORMATION
HOOD NO.
MARK
POS.
TYPE
SIZE (IN.)
INSULATED DAMPERS
SUPPLIED
QTY
TOTAL CFM
S.P. IN. W.G.
TYPE
MOUNTING
COLLAR QTY
W
L
DIA.
CFM
VEL.
1 HOOD - 1ST FLOOR 100W AIR BALER NOT INCL. FRONT ASP 10 8 NO. YES 4 1703 0.61 MAUA FACTORY 2 16 80 852 256
2 HOOD - 1ST FLOOR 100W AIR BALER NOT INCL. FRONT ASP 10 8 NO. YES 4 1703 0.61 MAUA FACTORY 2 16 80 852 256
3 HOOD - 1ST FLOOR 100W AIR BALER NOT INCL. FRONT ASP 10 8 NO. YES 4 1703 0.61 MAUA FACTORY 2 16 80 852 256
HOOD OPTIONS
BACK INTEGRAL AIR SPACE - 3 IN WIDE
FACTORY MOUNTED EXHAUST COLLARS
RIGHT SIDES AIR BLOW-OFF PIPING
HOOD CONSTRUCTION FOR SUPERIOR STRENGTH
STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH
UL 710 LISTED W/ CUT FOR HALF FIRE DAMPER - UL #R20825
CONTINUOUS CAPTURE
EXHAUST AIR BALANCING BAFFLES (-BAB)
PERFORMANCE BUILT-IN HIGH-EFFICIENCY BAFFLE TECHNOLOGY
STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH
FIRE SYSTEM WARE: F.S.1 - 1st Floor
MARK: Hood - 1st Floor - SECTION 1
PLAN VIEW
MARK: Hood - 1st Floor - SECTION 2
MARK: Hood - 1st Floor - SECTION 3
Grease Duct
Exhaust Duct
Supply Duct
Grease Duct
Exhaust Duct
Supply Duct
Grease Duct
Exhaust Duct
Supply Duct

FIRE SYSTEM INFORMATION

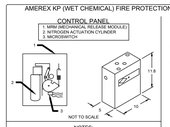
MARK	MODEL	LOCATION	FLOW POINTS HOODS	FLOW POINTS PCU	SUPPLY LINE	DETECTION	MARK(S) PROTECTED BY FIRE SYSTEM
FS-2 3RD FLOOR	AMEREX KP WET CHEMICAL	CABINET – LEFT END OF HOOD - 3RD FLOOR	3CI UTILIZED 3S AVAILABLE		CONTINUOUS	FUSIBLE LINK	HOOD - 3RD FLOOR SECTION 1 HOOD - 3RD FLOOR SECTION 2 HOOD - 3RD FLOOR SECTION 3

FIRE SYSTEM OPTIONS AND ACCESSORIES

PRE-PIPE WITH FACTORY PARTS (INCLUDES PRE-PIPED HOOD(S) WITH DETECTION AND DISTRIBUTOR SUPPLIED PARTS)
CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED
METAL BLOW-OFF CAPS - INCLUDED
GAS VALVE - INCLUDED - MECHANICAL SHUTOFF VALVE, 2.00" (AMEREX) - PART# 460830
HOOD SUPPRESSION TANK - INCLUDED - 11.25 GAL. - [(3) 3.75 TANK(S)]
REMOTE PULL STATION - STANDARD - FIELD INSTALLATION AT SINGLE POINT OF EGRESS

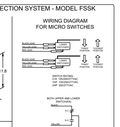
AMEREX KP (WET CHEMICAL) FIRE PROTECTION SYSTEM - MODEL FSSK

CONTROL PANEL
1. MRM MECHANICAL RELEASE MODULE
2. NITROGEN ACTUATION CYLINDER
3. MICROSWITCH



NOT TO SCALE

WIRING DIAGRAM FOR MICRO SWITCHES



NOTES:

WET CHEMICAL FIRE PROTECTION SYSTEM TO BE AMEREX KP, DESIGNED IN COMPLIANCE WITH UL 300 REQUIREMENTS
VERIFICATION OF ALL COOKING EQUIPMENT MAKE, MODEL AND LOCATION TO BE COMPLETED BY AMEREX DISTRIBUTOR
ALL FIRE SYSTEM PIPING IS STANDARD 0.75" THE RIGHT END OF THE HOOD
ALL NOZZLES ARE 1.0 GPM @ 40 PSI
AMEREX MRM/PRM TO BE LOCATED WITHIN 60" OF HOOD.

THE BASIC FIRE SYSTEM WILL INCLUDE THE FOLLOWING:
(1) AMEREX KP WET CHEMICAL FIRE SUPPRESSION SYSTEM MANUFACTURER (UP TO 2 HAZARDS OF VOLUME AS REQUIRED TO BE SUPPLIED BY AMEREX DISTRIBUTOR
(1) AMEREX MRM MECHANICAL RELEASE MODULE WITH MICROSWITCH, 10 LBS. NOT LIMITED TO: BUILDING ALARM SYSTEMS, EXHAUST AND SUPPLY FANS AND ELECTRICAL POWER SHUT DOWN. FIELD WIRING AND CONNECTIONS TO BE COMPLETED BY ELECTRICAL CONTRACTOR.
(1)MRC TRIPS TO THE JUNCTION
(1) MANUAL PULL STATION - FIELD INSTALLATION PERMITS

THE BASIC FIRE SYSTEM DOES NOT INCLUDE THE FOLLOWING:
(FULL DUMP TEST OTHER THAN WHAT IS SPECIFIED PER THE INSTALLATION MANUAL OR TO BATTERY A STATE OR LOCAL CODE
- ANY ENGINEERING OR REVISIONS, IF REQUIRED, DUE TO SPECIAL TRANSPORTATION, OR OVERNIGHT LOCKING REQUIREMENTS IN REMOTE AREAS. NORMAL TRAVEL EXPENSES ARE INCLUDED IN THE BASIC PROPOSAL
- SPECIAL CLASSES OR ADDITIONAL LABOR FOR ACCESS TO SECURITY SENSITIVE AREAS
- INSTALLATION OF GAS SHUT-OFF VALVE
- SPECIAL DRAWINGS REQUIRED TO SATISFY STATE OR LOCAL CODE
- ANY CONNECTIONS OR REVISIONS, IF REQUIRED, DUE TO AHJ REQUIRED FOR FINAL FIELD WORK UP
- ANY ELECTRICAL COMPONENTS/CONNECTIONS REQUIRED TO SHUT DOWN FANS, SHUT OFF DEVICE FOR ELECTRIC COOKING EQUIPMENT (SHUNT TRIP BREAKER, MAGNETIC COIL, ETC.) OTHER THAN SPECIFIED
- ANY CONNECTIONS OR REVISIONS, IF REQUIRED TO GAIN ACCESS TO THE FIRE ALARM EXAMINATION PORT, OR CAP IN THE HOOD.
- ALAN EXAMINATION FEES, IF DEEMED NECESSARY, BY AHJ
- INSTALLATION OF MORE THAN (1) REMOTE PULL STATION OR GAS VALVE (FOR FLUSH MOUNTED PULL STATION)
- INSTALLATION OF MORE THAN (1) REMOTE PULL STATIONS OR DISTANCES EXCEEDING 5' (1.5M)
- PARTS OR LABOR REQUIRED TO CORRECT WIRING DUE TO COOKING EQUIPMENT NOT BEING READY FOR FINAL CONNECTION AT THE TIME OF THE INSTALL
- ADDITIONAL PARTS OTHER THEN THOSE INDICATED ON THE FIRE SUPPRESSION DETAIL

CONNECTION TO BUILDINGS ALARM

CONNECTION TO KC (PCB) CONTROL PANEL

NOTES:
——— DENOTES FIELD INSTALLATION
– – – – DENOTES FACTORY INSTALLATION

PROJECT: 2124/2026
MARK:
678 LEE ST R2
FS-2 3RD FLOOR
K0036

ACCUREX NORTHERN IL
NICK MORLEY
NICK.MORLEY@ACCUREX.COM
(630)724-0307

ACCUREX

FIRE SYSTEM INFORMATION

MARK	MODEL	LOCATION	FLOW POINTS HOODS	FLOW POINTS PCU	SUPPLY LINE	DETECTION	MARK(S) PROTECTED BY FIRE SYSTEM
FS-3 ROBATA SOLID FUEL	AMEREX KP WET CHEMICAL	CABINET – LEFT END OF HOOD - ROBATA GRILL 3RD FLOOR	6 UTILIZED 7 AVAILABLE		CONTINUOUS	FUSIBLE LINK	HOOD - ROBATA 3RD FLOOR SECTION 1

FIRE SYSTEM OPTIONS AND ACCESSORIES

PRE-PIPE WITH FACTORY PARTS (INCLUDES PRE-PIPED HOOD(S) WITH DETECTION AND DISTRIBUTOR SUPPLIED PARTS)
CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED
METAL BLOW-OFF CAPS - INCLUDED
HOOD SUPPRESSION TANK - INCLUDED - 2.5 GAL. - [(1) 2.5 TANK(S)]
REMOTE PULL STATION - STANDARD - FIELD INSTALLATION AT SINGLE POINT OF EGRESS

AMEREX KP (WET CHEMICAL) FIRE PROTECTION SYSTEM - MODEL FSSK

CONTROL PANEL
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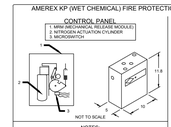
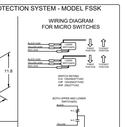
2. NITROGEN ACTUATION CYLINDER
3. MICROSWITCH



NOT TO SCALE

WIRING DIAGRAM FOR MICRO SWITCHES



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(1)MRC TRIPS TO THE JUNCTION
(1) MANUAL PULL STATION - FIELD INSTALLATION PERMITS

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(FULL DUMP TEST OTHER THAN WHAT IS SPECIFIED PER THE INSTALLATION MANUAL OR TO BATTERY A STATE OR LOCAL CODE
- ANY ENGINEERING OR REVISIONS, IF REQUIRED, DUE TO SPECIAL TRANSPORTATION, OR OVERNIGHT LOCKING REQUIREMENTS IN REMOTE AREAS. NORMAL TRAVEL EXPENSES ARE INCLUDED IN THE BASIC PROPOSAL
- SPECIAL CLASSES OR ADDITIONAL LABOR FOR ACCESS TO SECURITY SENSITIVE AREAS
- INSTALLATION OF GAS SHUT-OFF VALVE
- SPECIAL DRAWINGS REQUIRED TO SATISFY STATE OR LOCAL CODE
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- ALAN EXAMINATION FEES, IF DEEMED NECESSARY, BY AHJ
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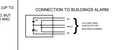
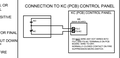
- INSTALLATION OF MORE THAN (1) REMOTE PULL STATIONS OR DISTANCES EXCEEDING 5' (1.5M)
- PARTS OR LABOR REQUIRED TO CORRECT WIRING DUE TO COOKING EQUIPMENT NOT BEING READY FOR FINAL CONNECTION AT THE TIME OF THE INSTALL
- ADDITIONAL PARTS OTHER THEN THOSE INDICATED ON THE FIRE SUPPRESSION DETAIL

CONNECTION TO BUILDINGS ALARM



CONNECTION TO KC (PCB) CONTROL PANEL



NOTES:
——— DENOTES FIELD INSTALLATION
– – – – DENOTES FACTORY INSTALLATION

PROJECT: 2124/2026
MARK:
678 LEE ST R2
FS-3 ROBATA SOLID FUEL
K0036

ACCUREX NORTHERN IL
NICK MORLEY
NICK.MORLEY@ACCUREX.COM
(630)724-0307

ACCUREX

CONTROL INFORMATION

MARK	MAIN ELECTRICAL CONTROL PACKAGE MODEL	LOCATION	MAIN USER INTERFACE TYPE	LOCATION	FAN #	TYPE	FAN	FANS CONTROLLED FAN MARK	ZONE	CFM	MOTOR HP	MOTOR VOLT	CYCLE	MOTOR PHASE	MOTOR STARTER IN PANEL	VFD IN PANEL
CP-1 1ST FLOOR	XKC-DCV-S-11-3-1-0	SHIP LOOSE UTILITY CABINET	FULL COLOR TOUCHSCREEN	CABINET – LEFT CABINET ON HOOD - 1ST FLOOR	1	EXHAUST	E1	PCU-1 1ST FLOOR	1	8305	15	460	60	3	NO	YES
					2	SUPPLY	S1	MAU-1 1ST FLOOR	1	6645	7.5	460	60	3	NO	NO

CONTROL FEATURES

HOOD LIGHT CONTROL
TEMP SENSORS (FACTORY INSTALLED) - QTY. 3
DRY FIRE CONTACTS - QTY. 1
LIGHTS OFF DURING FIRE
EXHAUST MAX DURING FIRE
SUPPLY OFF DURING FIRE

ACCUREX

DOC NUMBER: ####
REV: ####

CAUTION
UNIT MUST BE GROUNDED IN ACCORDANCE WITH N.E.C. POWER MUST BE OFF WHILE SERVICING.

ATTENTION
L'APPAREIL DOIT ETRE MIS A LA TERRE CONFORMEMENT AU CODE C.E. L'ALIMENTATION DOIT ETRE COUPEE DURANT L'ENTRETIEN.

COMMERCIAL APPLIANCE OUTLET CENTER
ELECTRICAL RATING: 120VAC 1PH 60Hz 15A
BASE FILE #E235816, NL FILE #E351997

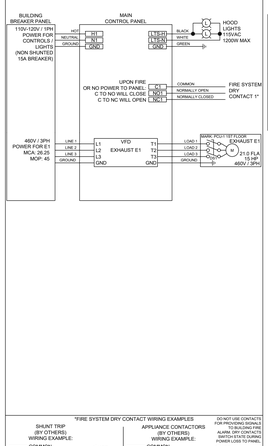
THESE DRAWINGS SHALL NOT BE REMOVED FROM THIS EQUIPMENT. 600 COPPER CONDUCTORS RATED TO 90°C UNLESS SPECIFIED. TORQUE TERMINALS TO 21 LBS. IN. FIELD CONTROL WIRING 300 V. FOR ADDITIONAL INFORMATION, OR CALL (760) 597-8111 OR (800) 227-0956.

FIELD WIRED CABLE LOCATION(S):
FACTORY WIRED CABLE & LOCATION(S):

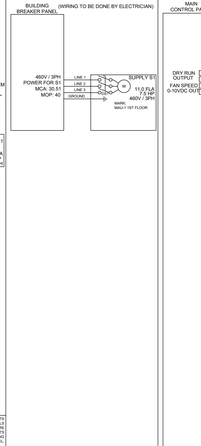
DO NOT REUSE OR RECONDITION ANY "EQUIPMENT" SHUT INDICATION CONTRAVE, UTILISER DES CONDUCTEURS EN CUIVRE CLASSES A 90°C SAUF INDICATION CONTRAIRE. COUPLER LES BORNES A LA TURBE A CLAPET. SERRER LES CONNECTIONS DES CHAMPS A 21 LIVRES-POUCE. INDIQUES POUR LE COMPOSANT. SERRER LES CONNECTIONS DES CHAMPS A 21 LIVRES-POUCE. A 2.5 AMPS. LA RESISTANCE DU CÂBLAGE DE COMMANDE LOCAL NE DOIT PAS DÉPASSER 1 OHM. POUR PLUS D'INFORMATIONS, APPELEZ (760) 597-8111 OU APPELER 1-800-227-0956

WIRING DIAGRAM CODE: ####
JOB NAME: 678 LEE ST R2
MODEL: XKC-DCV-S-11-3-1-0
SERIAL NUMBER: WDSN#
MARK: CP-1 1ST FLOOR

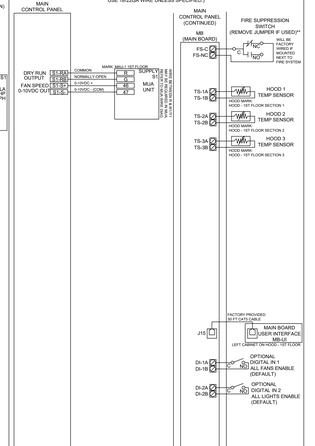
POWER WIRING FOR KITCHEN CONTROLS
(WIRING TO BE DONE BY ELECTRICIAN)



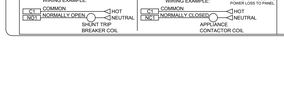
POWER WIRING FROM BREAKER PANEL DIRECT TO FANS
(WIRING TO BE DONE BY ELECTRICIAN)



CONTROL WIRING FOR KITCHEN CONTROLS
(WIRING TO BE DONE BY ELECTRICIAN, IF NO CONTROLS CONTRACTOR.
USE 18-2C/GA WIRE UNLESS SPECIFIED.)



*FIRE SYSTEM DRY CONTACT WIRING EXAMPLES



**WHEN FIRE SYSTEM IS ARMED, FS-C TO FS-NC SHOULD HAVE CONTINUITY

DEFAULT SETTINGS

FACTORY SETTINGS RESET TO CONFIGURATION STANDARD	EXHAUST FAN SETTINGS SEE FAN CONFIGURATION TABLE BELOW		
ZONES: 1 HOODS: 1 EXHAUST FANS: 1 SUPPLY FANS: 1 MAKE UP AIR FANS: NO MB TEMP SENSORS: 3 HIGH TEMP FAULT: NO HIGH TEMP LATCHING: YES MB GAS RESET: NO MB SPARE: NO BMS: NONE	SUPPLY FAN SETTINGS SEE FAN CONFIGURATION TABLE BELOW		
	DEFAULT OPERATING MODE (OPERATE/TEST)		
	USER INTERFACE SETTINGS (MBUI-5 USER INTERFACE MANUAL)		
	GENERAL SETTINGS TIME ZONE: CENTRAL DAYLIGHT (DEFAULT)		
ZONE SETTINGS SEE ZONE CONFIGURATION TABLE BELOW	MB FIRE FAULT SETTINGS EXHAUST DURING FIRE: MAX SUPPLY DURING FIRE: OFF LIGHTS DURING FIRE: OFF		
HOOD SETTINGS SEE HOOD CONFIGURATION TABLE BELOW			

WIRING DIAGRAM CODE: ####
JOB NAME: 678 LEE ST R2
MODEL: XKC-DCV-S-11-3-1-0
SERIAL NUMBER: WDSN#
MARK: CP-1 1ST FLOOR
DOC NUMBER: #### REV: ####
PRG VERSION: V5

ZONE CONFIGURATION

ZONE #	ZONE	ROOM TEMP
1	Z1	PRESET

HOOD CONFIGURATION

HOOD #	HOOD	HOOD MARK	ZONE	EXH A	EXH B	SUPPLY		MB TEMP SENSORS
1	H1	HOOD - 1ST FLOOR SECTION 1	Z1	E1	-	S1		TS1
2	H2	HOOD - 1ST FLOOR SECTION 2	Z1	E1	-	S1		TS2
3	H3	HOOD - 1ST FLOOR SECTION 3	Z1	E1	-	S1		TS3

FAN CONFIGURATION

FAN #	TYPE	FAN	FAN MARK	ZONE	MIN CFM	MAX CFM	MODBUS VFD	VFD ADDRESS	MIN FREQ	MAX FREQ	MIN VDC	MAX VDC
1	EXHAUST	E1	PCU-1 1ST FLOOR	Z1	4103	8305	YES	1	30	60	-	-
2	SUPPLY	S1	MAU-1 1ST FLOOR	Z1	3323	6645	NO	-	-	-	0.5	10.0

ACCUREX

DOC NUMBER: ####
REV: ####

CAUTION
UNIT MUST BE GROUNDED IN ACCORDANCE WITH N.E.C. POWER MUST BE OFF WHILE SERVICING.

ATTENTION
L'APPAREIL DOIT ETRE MIS A LA TERRE CONFORMEMENT AU CODE C.E. L'ALIMENTATION DOIT ETRE COUPEE DURANT L'ENTRETIEN.

COMMERCIAL APPLIANCE OUTLET CENTER
ELECTRICAL RATING: 120VAC 1PH 60Hz 15A
BASE FILE #E235816, NL FILE #E351997

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FACTORY WIRED CABLE & LOCATION(S):

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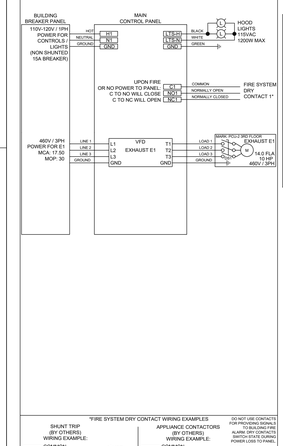
WIRING DIAGRAM CODE: ####
JOB NAME: 678 LEE ST R2
MODEL: XKC-DCV-S-21-4-1-0
SERIAL NUMBER: WDSN#
MARK: CP-2 3RD FLOOR

POWER WIRING FOR KITCHEN CONTROLS
(WIRING TO BE DONE BY ELECTRICIAN)



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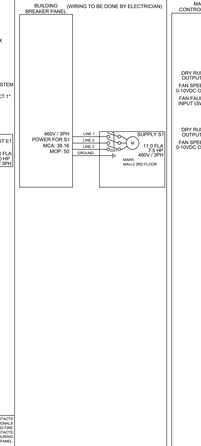

CONTROL WIRING FOR KITCHEN CONTROLS
(WIRING TO BE DONE BY ELECTRICIAN, IF NO CONTROLS CONTRACTOR.
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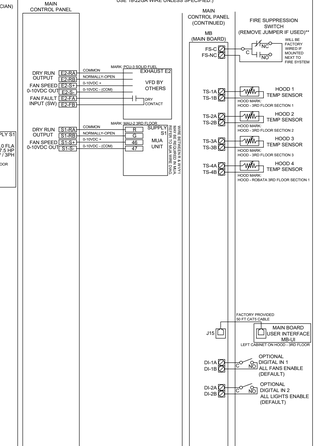

*FIRE SYSTEM DRY CONTACT WIRING EXAMPLES

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FACTORY SETTINGS RESET TO CONFIGURATION STANDARD	EXHAUST FAN SETTINGS SEE FAN CONFIGURATION TABLE BELOW		
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WIRING DIAGRAM CODE: ####
JOB NAME: 678 LEE ST R2
MODEL: XKC-DCV-S-21-4-1-0
SERIAL NUMBER: WDSN#
MARK: CP-2 3RD FLOOR
DOC NUMBER: #### REV: ####
PRG VERSION: V5

ZONE CONFIGURATION

ZONE #	ZONE	ROOM TEMP
1	Z1	PRESET

HOOD CONFIGURATION

HOOD #	HOOD	HOOD MARK	ZONE	EXH A	EXH B	SUPPLY		MB TEMP SENSORS
1	H1	HOOD - 3RD FLOOR SECTION 1	Z1	E1	-	S1		TS1
2	H2	HOOD - 3RD FLOOR SECTION 2	Z1	E1	-	S1		TS2
3	H3	HOOD - 3RD FLOOR SECTION 3	Z1	E1	-	S1		TS3
4	H4	HOOD - ROBATA 3RD FLOOR SECTION 1	Z1	E2	-	S1		TS4

FAN CONFIGURATION

FAN #	TYPE	FAN	FAN MARK	ZONE	MIN CFM	MAX CFM	MODBUS VFD	VFD ADDRESS	MIN FREQ	MAX FREQ	MIN VDC	MAX VDC
1	EXHAUST	E1	PCU-2 3RD FLOOR	Z1	3313	6625	YES	1	30	60	-	-
2	EXHAUST	E2	PCU-3 SOLID FUEL	Z1	1360	2719	NO	-	-	-	0.5	10.0
3	SUPPLY	S1	MAU-2 3RD FLOOR	Z1	3736	7475	NO	-	-	-	0.5	10.0

ACCUREX

FOODSERVICE EQUIPMENT & DESIGN
A.D.E. RESTAURANT SERVICES, INC.
471 S. IRMEN DR.
ADDISON, IL 60101
PHONE 630-628-0811
FAX 630-628-0825
WWW.ADEFOODSERVICE.COM

NO.	DATE	DESCRIPTION

EXHAUST HOOD DETAILS
678 RESTAURANT
678 LEE STREET
DES PLAINES, IL

Date: 04/10/26
Scale: NO SCALE
Drawn: RHT

Sheet:

K-5A

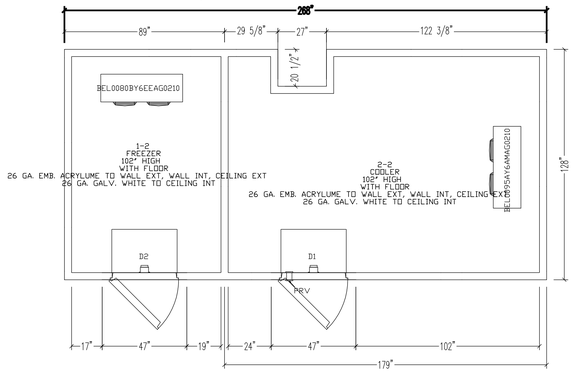
NO.	DATE	DESCRIPTION

ADE FOODSERVICE EQUIPMENT & DESIGN

A.D.E. RESTAURANT SERVICES, INC.
471 S. IRMEN DR.
ADDISON, IL 60101
PHONE 630-628-0811
FAX 630-628-0825
WWW.ADEFOODSERVICE.COM

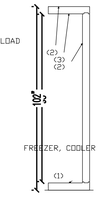
VERIFY ALL INTERIOR AND EXTERIOR DIMENSIONS AND ALLOW A MINIMUM 2" CLEAR (AIR) BETWEEN WALK-IN AND EXISTING/PROJECTED STRUCTURES.
BE SURE THE LARGEST PANEL TO BE MANUFACTURED WILL BE HANDLED WITHOUT PROBLEM INSIDE YOUR ROOM

4" INSULATION, AK-XP94 HI-PERFORMANCE PANEL CORE
COOLER® R-29, FREEZER® R-32
CORE FLAME SPREAD RATING OF 15
SMOKE DEVELOPED OF 95
INSULATION WITH 60 YEAR R-VALUE WARRANTY



SECTIONAL VIEW

(1) .090 SMOOTH ALUMINUM
OVER 3/4" PLYWOOD UNDERLAY
FOR 1000 LB/SQFT UNIFORMLY DISTRIBUTED LOAD
(2) 4" INSULATED PANELS
26 GA. STUCCO EMBOSSED ACRYLUME
(3) 4" INSULATED PANELS
26 GA. STUCCO GALVANIZED WHITE



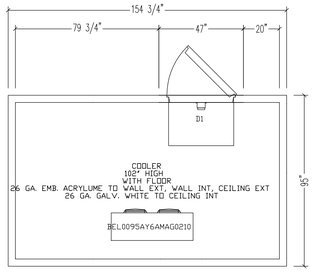
CUSTOMER NAME: A.D.E. Restaurant Services, Inc (SEFA)
SCALE: 3/8" = 1" DRAWN BY: VF
DATE: 03/19/2026 REV: 1 4/9/2026
JOB NUMBER: 25-36090-2
PAGE: 1 of 1
JOB NAME: Combo
QUOTE#: 25-36090
PO#:
FAX#:

575 EAST 10th AVENUE,HIALEAH,FLORIDA 33010
PH(305)884-4330

amerikooler taking cool further

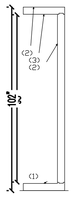
VERIFY ALL INTERIOR AND EXTERIOR DIMENSIONS AND ALLOW A MINIMUM 2" CLEAR (AIR) BETWEEN WALK-IN AND EXISTING/PROJECTED STRUCTURES.
BE SURE THE LARGEST PANEL TO BE MANUFACTURED WILL BE HANDLED WITHOUT PROBLEM INSIDE YOUR ROOM

4" INSULATION, AK-XP94 HI-PERFORMANCE PANEL CORE
COOLER® R-29, FREEZER® R-32
CORE FLAME SPREAD RATING OF 15
SMOKE DEVELOPED OF 95
INSULATION WITH 60 YEAR R-VALUE WARRANTY



SECTIONAL VIEW

(1) .090 SMOOTH ALUMINUM
OVER 3/4" PLYWOOD UNDERLAY
FOR 1000 LB/SQFT UNIFORMLY DISTRIBUTED LOAD
(2) 4" INSULATED PANELS
26 GA. STUCCO EMBOSSED ACRYLUME
(3) 4" INSULATED PANELS
26 GA. STUCCO GALVANIZED WHITE



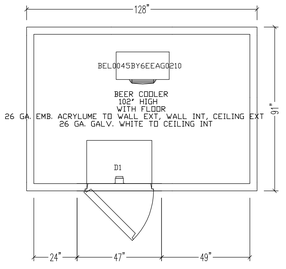
CUSTOMER NAME: A.D.E. Restaurant Services, Inc (SEFA)
SCALE: 3/8" = 1" DRAWN BY: VF
DATE: 03/19/2026 REV: 1 4/9/2026
JOB NUMBER: 26-01265-2
PAGE: 1 of 1
JOB NAME: Cooler
QUOTE#: 26-01265
PO#:
FAX#:

575 EAST 10th AVENUE,HIALEAH,FLORIDA 33010
PH(305)884-4330

amerikooler taking cool further

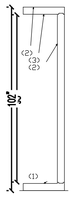
VERIFY ALL INTERIOR AND EXTERIOR DIMENSIONS AND ALLOW A MINIMUM 2" CLEAR (AIR) BETWEEN WALK-IN AND EXISTING/PROJECTED STRUCTURES.
BE SURE THE LARGEST PANEL TO BE MANUFACTURED WILL BE HANDLED WITHOUT PROBLEM INSIDE YOUR ROOM

4" INSULATION, AK-XP94 HI-PERFORMANCE PANEL CORE
COOLER® R-29, FREEZER® R-32
CORE FLAME SPREAD RATING OF 15
SMOKE DEVELOPED OF 95
INSULATION WITH 60 YEAR R-VALUE WARRANTY



SECTIONAL VIEW

(1) .090 SMOOTH ALUMINUM
OVER 3/4" PLYWOOD UNDERLAY
FOR 1000 LB/SQFT UNIFORMLY DISTRIBUTED LOAD
(2) 4" INSULATED PANELS
26 GA. STUCCO EMBOSSED ACRYLUME
(3) 4" INSULATED PANELS
26 GA. STUCCO GALVANIZED WHITE



CUSTOMER NAME: A.D.E. Restaurant Services, Inc (SEFA)
SCALE: 3/8" = 1" DRAWN BY: VF
DATE: 03/19/2026 REV: 1 4/9/2026
JOB NUMBER: 25-36105-2
PAGE: 1 of 1
JOB NAME: Cooler
QUOTE#: 25-36105
PO#:
FAX#:

575 EAST 10th AVENUE,HIALEAH,FLORIDA 33010
PH(305)884-4330

amerikooler taking cool further

WALK-IN COOLER/FREEZER DETAILS
678 RESTAURANT
678 LEE STREET
DES PLAINES, IL

Date: 04/10/26
Scale: NO SCALE
Drawn: RHT

Sheet:

K-6

678 LEE ST RESTAURANT - TENANT IMPROVEMENT

678 Lee St.
Des Plaines, IL 60016

IMAGE FOR ILLUSTRATION PURPOSES ONLY- NOT TO BE USED FOR CONSTRUCTION

SHEET INDEX - TENANT IMPROVEMENT

SHEET NUMBER	SHEET NAME	T.I. PERMIT ISSUE 04-10-26
GENERAL		
A0.3	PARTITION TYPES, SYMBOLS, ABBREVIATIONS	●
A0.9	CODE DATA - TENANT IMPROVEMENT	●
A0.10	BASEMENT AND FIRST LEVEL CODE FLOOR PLAN - TENANT IMPROVEMENT	●
A0.11	SECOND LEVEL AND THIRD FLOOR CODE FLOOR PLAN - TENANT IMPROVEMENT	●
ARCHITECTURAL		
A8.8	INTERIOR AXONS	
A1.1	ARCHITECTURAL SITE PLAN	●
A2.7	LOWER LEVEL AND FIRST LEVEL FLOOR PLAN	●
A2.8	SECOND LEVEL AND THIRD LEVEL FLOOR PLAN	●
A2.9	ENLARGED FLOOR PLANS	●
A8.1	TYPICAL MOUNTING HEIGHTS/ INTERIOR ELEVATIONS	
A8.2	INTERIOR ELEVATIONS	●
A8.3	INTERIOR ELEVATIONS	●
A8.4	INTERIOR ELEVATIONS	●
A8.5	WOOD PROFILES & INTERIOR DETAILS	●
A8.6	INTERIOR DETAILS	●
A8.7	INTERIOR DETAILS & AXONS	●
A8.9	CEILING DETAILS	●
A9.5	LOWER & FIRST LEVEL REFLECTED CEILING PLANS	●
A9.6	SECOND & THIRD LEVEL REFLECTED CEILING PLANS	●
A10.1	INTERIOR MATERIAL IDENTIFICATION & ABBREVIATIONS	●
A10.2	INTERIOR MATERIAL IDENTIFICATION & ABBREVIATIONS	●
A10.3	LOWER LEVEL FLOOR FINISH & WALL FINISH PLANS	●
A10.4	FIRST LEVEL FLOOR FINISH PLAN	
A10.5	FIRST LEVEL WALL FINISH PLAN	●
A10.6	SECOND LEVEL FLOOR FINISH PLAN	●
A10.7	SECOND LEVEL WALL FINISH PLAN	●
A10.8	THIRD LEVEL FLOOR FINISH PLAN	●
A10.9	THIRD LEVEL WALL FINISH PLAN	●
A11.1	LOWER LEVEL FURNITURE PLAN - FOR REFERENCE ONLY	●
A11.2	FIRST LEVEL FURNITURE PLAN - FOR REFERENCE ONLY	●
A11.3	SECOND LEVEL FURNITURE PLAN - FOR REFERENCE ONLY	●
A11.4	THIRD LEVEL FURNITURE PLAN - FOR REFERENCE ONLY	●
MECHANICAL		
M0.2	MECHANICAL SYMBLS AND ABBREVIATIONS	●
M2.3	LOWER LEVEL & FIRST LEVEL HVAC PLANS	●
M2.4	SECOND LEVEL & THIRD LEVEL HVAC PLANS	●
M3.4	LOWER LEVEL PIPING PLAN	●
M3.5	FIRST LEVEL PIPING PLAN	●
M3.6	SECOND LEVEL PIPING PLAN	●
M3.7	THIRD LEVEL PIPING PLAN	●
M3.8	ROOF MECHANICAL PLAN	●
M6.3	MECHANICAL DETAILS	●
M7.2	NATURAL GAS PIPING SCHEMATIC	●
P2.4	LOWER LEVEL PLUMBING PLAN	●
P2.5	FIRST LEVEL PLUMBING PLAN	●
P2.6	SECOND LEVEL PLUMBING PLAN	●
P2.7	THIRD LEVEL PLUMBING PLAN	●
P6.3	PLUMBING DETAILS	●

SHEET INDEX - TENANT IMPROVEMENT

SHEET NUMBER	SHEET NAME	T.I. PERMIT ISSUE 04-10-26
ELECTRICAL		
E0.2	ELECTRICAL SYMBOLS AND ABBREVIATIONS	●
ED2.3	LOWER LEVEL & FIRST LEVEL ELECTRICAL DEMOLITION LIGHTING PLAN	●
ED2.4	SECOND LEVEL & THIRD LEVEL ELECTRICAL DEMOLITION LIGHTING PLAN	●
E2.3	LOWER LEVEL & FIRST LEVEL ELECTRICAL LIGHTING PLAN	●
E2.4	SECOND LEVEL & THIRD LEVEL ELECTRICAL LIGHTING PLAN	●
E3.3	LOWER LEVEL & FIRST LEVEL ELECTRICAL POWER PLAN	●
E3.4 TI	SECOND LEVEL & THIRD LEVEL ELECTRICAL POWER PLAN	●
E3.5 TI	FIRST LEVEL ENLARGED KITCHEN PLAN	●
E3.6 TI	LOWER LEVEL & SECOND LEVEL ENLARGED KITCHEN PLAN	●
E3.7	THIRD LEVEL ENLARGED KITCHEN PLAN	●
E4.3	LOWER LEVEL & FIRST LEVEL ELECTRICAL SIGNAL PLAN	●
E4.4	SECOND LEVEL & THURD LEVEL ELECTRICAL SIGNAL PLAN	●
E6.3	ELECTRICAL DETAILS	●
E7.2	ELECTRICAL RISER DIAGRAM	●
E8.5	ELECTRICAL PANELBOARD SCHEDULES	●
E8.6	ELECTRICAL PANELBOARD SCHEDULES	●
E8.8	ELECTRICAL LIGHTING SCHEDULES	●
ME8.3	MECHANICAL AND ELECTRICAL SCHEDULES	●
PE8.3	PLUMBING AND ELECTRICAL SCHEDULES	●

DEFERRED SUBMITTALS

BY OTHERS

1. - FLAME SPREAD RATING FOR FABRICS AND COMBUSTIBLE FINISHES.
2. - REVIEW OF SPECIAL INSPECTIONS REPORTS
3. - FIRE SPRINKLER SYSTEM DRAWINGS

PROJECT DIRECTORY

OWNER
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Phone: (847) 391-5464
tbueser@desplainesil.com

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Chicago, IL 60607
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Phone: 773-459-2402
davidvfoxtailotl@gmail.com

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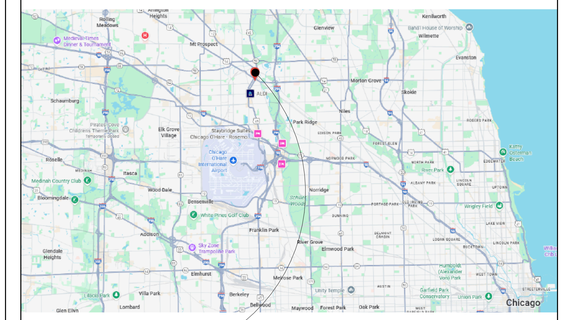
zach.whitney@dunhameng.com

***GENERAL CONTRACTOR**
41 North Contractors, LLC
4933 Lincoln Ave
Lisle, IL 60532
Contact: Adam Macko
Phone: (630) 546-8723
adam.macko@41northcontractors.com

* SERVICES CONTRACTED BY OTHERS

LOCATION MAP



SITE LOCATION:
678 Lee St.
Des Plaines, IL 60016

NORTH

POPE DESIGN GROUP
767 N. EUSTIS STREET, SUITE 190
ST. PAUL, MINNESOTA 55114
651.642.9200
WWW.POPEDESIGN.COM

DUNHAM
50 South Sixth Street / Suite 1100
Minneapolis, Minnesota 55402-1540
PHONE 612.465.7550
FAX 612.465.7551
WEB dunhameng.com
mechanical + electrical consulting engineering

MBJ
TEL: 312.602.0160 mbjeng.com
1 N LASALLE STREET SUITE 3050 CHICAGO, IL 60602

678 LEE ST RESTAURANT - TENANT IMPROVEMENT
678 Lee St.
Des Plaines, IL 60016

TITLE SHEET - TENANT IMPROVEMENT

ISSUES & REVISIONS	DATE
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO STATE OF ILLINOIS

FOR REFERENCE ONLY

COMMISSION NO: 13782-25108
DRAWN BY: SB, BW
CHECKED BY: JB

SHEET

A0.2

TRUE SHEET SCALE
0" 1/2" 1"

Autodesk Docs://13782-25108 City of Des Plaines- 678 Lee Street/13782-25108_678 Lee St_R25.rvt
4/30/2026 2:35:17 PM

SYMBOLS

GRIDS

DETAIL

WALL & BUILDING SECTION

EXTERIOR ELEVATION

INTERIOR ELEVATION

ELEVATION LAYOUT POINT

MATCHLINE SYMBOL

OPENING NUMBER

ROOM NUMBER

FRAME TYPE

REVISIONS

HINGE SIDE

DOOR SWING & NUMBER

EXISTING DOOR TO REMAIN

EXISTING DOOR TO BE REMOVED

EXISTING WALL TO REMAIN

EXISTING WALL TO BE REMOVED

WALL TYPE

CARD READER FOR DOOR

MAGNETIC DOOR HOLD OPENS

DOOR ACTUATOR BUTTON

INDICATION OF MATERIALS

CONCRETE (SECTION & SURFACE VIEWS)

INSULATED PRECAST CONCRETE PANEL (CUT VIEWS)

PRECAST CONCRETE PANEL (SECTION VIEW)

BRICK (SECTION VIEW)

CONCRETE BLOCK (SECTION VIEW)

STONE (SECTION VIEW)

STRUCTURAL STEEL (SECTION VIEW)

ALUMINUM (SECTION VIEWS)

GYPSUM BOARD (SECTION AND SURFACE VIEWS)

INSULATION-BATT / SOUND ATTENUATING (SECTION VIEWS)

INSULATION - SPRAY

INSULATION - RIGID

WOOD BLOCKING (SECTION VIEWS)

WOOD (SURFACE VIEWS)

PLYWOOD (SECTION VIEWS)

COARSE GRAVEL

GRADE

SAND (SECTION) ARCHITECTURAL PRECAST (SURFACE)

ABBREVIATIONS

AB	ANCHOR BOLT	DR	DOOR	HDWE	HARDWARE	OPP	OPPOSITE	T&G	TONGUE AND GROOVE
ABV	ABOVE	DS	DOWNSPOUT	HKSP	HOUSEKEEPING	OPT	OPTION(AL)	T/O	TOP OF
ACC	ACCESSIBLE	DW	DISHWASHER	HM	HOLLOW METAL	ORD	OVERFLOW ROOF DRAIN	TA	TOILET ACCESSORIES
ACP	ACOUSTIC CEILING PANELING	DWG	DRAWING	HORIZ	HORIZONTAL	OSB	ORIENTED STRAND BOARD	TAN	TANGENT
ACT	ACOUSTIC CEILING TILE	DWL	DOWEL	HP	HIGH POINT	OZ	OUNCE	TB	TOWEL BAR
ADJ	ADJACENT			HR	HOUR			TBD	TO BE DETERMINED
AF	ARCHITECTURAL FILM	EA	EACH	HDR	HEADER	PART	PARTITION	TEL	TELEPHONE
AFF	ABOVE FINISH FLOOR	EJ	EXPANSION JOINT	HRL	HANDRAIL	PCST	PRECAST CONCRETE / ARCHITECTURAL PRECAS...	TEMP	TEMPORARY
AGG	AGGREGATE	EL	VERTICAL ELEVATION	HT	HEIGHT			TFE	TOP OF FOOTING ELEVATION
ALT	ALTERNATE	ELEC	ELECTRIC(AL)	HVAC	HEATING/VENTIALTION/ AIR CONDITIONING	PERF	PERFORATED	TOM	TOP OF MASONRY
ALUM	ALUMINUM	ELEV	VERTICAL ELEVATION/...			PF	PLUMBING FIXTIRE	TOS	TOP OF STEEL
ANNO	ANNODIZED	EM	ENTRANCE MAT	HW	HOT WATER	PL	PLATE	TPH	TOILET PAPER HOLDER
AP	ACCESS PANEL	EMER	EMERGENCY	HYD	HYDRANT	PLAM	PLASTIC LAMINATE	TRANS	TRANSFORMER
APPROX	APPROXIMATE	ENT	ENTRANCE			PLAS	PLASTER	TS	TRANSITION STRIP
ARCH	ARCHITECT(URAL)	EOS	EDGE OF SLAB	ID	INSIDE DIAMETER	PLBG	PLUMBING	TV	TELEVISION
AV	AUDIO VISUAL	EPDM	ETHYLENE POLYPROPLYLEN... MONOMER	IMP	IMPACT / HIGH IMPACT	PLYWD	PLYWOOD	TYP	TYPICAL
AVG	AVERAGE			IN	INCH	PNL	PANEL		
AWP	ACOUSTICAL WALL PANEL	EQ	EQUAL	INCL	INCLUDING	PREFIN	PREFINISHED	UC	UNDERCUT
		EQUIP	EQUIPMENT	INSUL	INSULATION	PROJ	PROJECTION	UH	UNIT HEATER
B/O	BOTTOM OF	ETC	ET CETERA	INT	INTERIOR	PROP	PROPERTY	UL	UNDERWRITERS...
BCS	BABY CHANGING STATION	EW	EACH WAY	INV	INVERT	PT	PAINT	ULA	UL ASSEMBLEY
BD	BOARD	EWC	ELECTRIC WATER COOLER			PTD	PAPER TOWEL DISPENSER	UNFIN	UNFINISHED
BLDG	BUILDING	EXH	EXHAUST	JAN	JANITOR	PTD/R	PAPER TOWEL DISPENSER & RECEPTOR	UNO	UNLESS NOTED OTHERWISE
BLKG	BLOCKING	EXIST	EXISTING	JBOX	JUNCTION BOX			UPH	UPHOLSTERY
BM	BENCH MARK	EXP	EXPOSED	JST	JOIST	PVC	POLYVINYL CHLORIDE	UR	URINAL
BO	BY OWNER	EXPAN	EXPANSION	JT	JOINT	PVMT	PAVEMENT	USF	USEABLE SQUARE FEET
BOT	BOTTOM	EXT	EXTERIOR						
BR	BRICK			K PL	KICK PLATE	QTR	QUARTER	VAC	VACUUM
BRG	BEARING			KD	KNOCK DOWN			VAR	VARIES
BRKT	BRACKET	FA	FIRE ALARM	KO	KNOCK OUT	R	RISER OR RADIUS	VCT	VINYL COMPOSITION TILE
BSMT	BASEMENT	FBG	FIBERGLASS			RA	RETURN AIR	VERT	VERTICAL
BTWN	BETWEEN	FCIC	FURNISHED BY CONTRACTOR, INSTALLED BY CONTRACTOR	LAB	LABORATORY	RAD	RADIATOR	VEST	VESTIBULE
				LAM	LAMINATED	RB	RESILIENT BASE	VFY	VERIFY
CAB	CABINET	FCIO	FURNISHED BY CONTRACTOR, INSTALLED BY OWNER	LAV	LAVATORY	RCP	REFLECTED CEILING PLAN	VIF	VERIFY IN FIELD
CB	CATCH BASIN			LB	POUND	RD	ROOF DRAIN	VR	VAPOR RETARDER
CC	CUBICLE CURTAIN	FD	FLOOR DRAIN	LCD	LINEAR CEILING DIFFUSER	REC	RECESSED		
CCT	CUBICLE CURTAIN TRACK	FDN	FOUNDATION	LF	LINEAR FOOT	RECT	RECTANGULAR	W	WEIGHT
CD	CONSTRUCTION DOCUMENTS	FE	FIRE EXTINGUISHER	LH	LEFT HAND	REF	REFERENCE	W/	WITH
CEM	CEMENT	FIN	FINISH	LHR	LEFT HAND REVERSED	REINF	REINFORCED(ING)	W/O	WITHOUT
CFM	CUBIC FOOT PER MINUTE	FIXT	FIXTURE	LIN	LINEAR, LINEAL	REQD	REQUIRED	WC	WATER CLOSET
CG	CORNER GUARD	FL	FLOOR	LMC	LINEAR METAL CEILING	REV	REVERSE(D)	WD	WOOD
CHR	CHAIR RAIL	FLASH	FLASHING	LP	LOW POINT	RH	ROOF HATCH	WDW	WINDOW
CIRC	CIRCUIT (CIRCUMFERENCE)	FO	FINISHED OPENING	LT WT	LIGHTWEIGHT	RH	RIGHT HAND	WG	WIRE GLASS
CIVIL	CIVIL ENGINEER	FOC	FACE OF CONCRETE	LTG	LIGHTING/LIGHT	RHR	RIGHT HAND REVERSED	WH	WATER HEATER
CJ	CONTROL JOINT	FOIC	FURNISHED BY OWNER, INSTALLED BY...	LVR	LOUVER	RM	ROOM	WI	WROUGHT-IRON
CL	CENTER LINE			LVT	LUXURY VINYL TILE	RO	ROUGH OPENING	WR	WATER RESISTANT
CLEAR	CLEARANCE	FOIO	FURNISHED BY OWNER, INSTALLED BY OWNER			ROT	ROTATE(D)	WSCT	WAINSCOT
CLG	CEILING			MAS	MASONRY	RR	RUB RAIL	WWF	WELDED WIRE FABRIC
CLOS	CLOSET	FOF	FACE OF FINISH	MATL	MATERIAL	RUB	RUBBER		
CM	CULTURED MARBLE	FOM	FACE OF MASONRY	MAX	MAXIMUM	RV	ROOF VENT	YD	YARD
CMU	CONCRETE MASONRY UNIT	FOS	FACE OF STUD/STEEL	MB	MARKER BOARD	RWL	RAIN WATER LEADER		
CO	CLEANOUT	FP	FIRE PROOFING	MCB	METAL COVE BASE				SEE MATERIAL SCHEDULES FOR ABBREVIATIONS USED IN MATERIAL IDS
COL	COLUMN	FR	FIRE RATED	MDF	MEDIUM DENSITY FIBER...	SA	SUPPLY AIR		
CONC	CONCRETE	FRMG	FRAMING	MECH	MECHANICAL	SCHED	SCHEDULE		
CONST	CONSTRUCTION	FRP	FIBERGLASS REINFORCED..	MED CAB	MEDICINE CABINET	SD	SOAP DISPENSER / STORM DRAIN		
CONT	CONTINUOUS	FRT	FIRE RETARDANT TREATED	MEMB	MEMBRANE				
CONTR	CONTRACTOR	FT	FOOT, FEET	MEZZ	MEZZANINE	SECT	SECTION		
CORR	CORRIDOR	FTG	FOOTING	MFP	MANUFACTURED FIRE PLACE	SF	SQUARE FOOT/FEET		
CPT	CARPET	FTR	FOOT RAIL	MFR	MANUFACTURER	SH	SHEATHING		
CPTB	CARPET BASE	FURR	FURRING	MH	MANHOLE	SHC	SHOWER CURTAIN		
CR	CRASH RAIL	FUT	FUTURE	MIN	MINIMUM / MINUTE(S)	SHLVG	SHELVING		
CRS	COURSE	FV	FIELD VERIFY	MIR	MIRROR	SHT	SHEET		
CSK	COUNTERSUNK	FVIC	FURNISHED BY VENDOR, INSTALLED BY...	MISC	MISCELLANEOUS	SIM	SIMILAR		
CSWK	CASEWORK			MLDG	MOULDING	SLNT	SEALANT		
CT	CERAMIC TILE	FVIV	FURNISHED BY VENDOR, INSTALLED BY VENDOR	MNTG	MOUNTING	SND	SANITARY NAPKIN...		
CTB	CERAMIC TILE BASE			MO	MASONRY OPENING	SNR	SANITARY NAPKIN RECEPTOR		
CTF	CERAMIC TILE FLOOR			MP	METAL PANEL	SPEC	SPECIFICATIONS		
CTW	CERAMIC TILE WALL	G	GAS	MTL	METAL	SQ	SQUARE		
CU	CUBIC	GA	GAUGE	MULL	MULLION	SS	STAINLESS STEEL		
CUH	CABINET UNIT HEATER	GAL	GALLON	MW	MILLWORK	ST	STONE		
CW	COLD WATER	GALV	GALVANIZED			STC	SOUND TRANSMISSION...		
DEMO	DEMOLISH/DEMOLITION	GAR	GARAGE	NIC	NOT IN CONTRACT	STD	STANDARD		
		GB	GRAB BAR	NO	NUMBER	STG	STORAGE		
DEPT	DEPARTMENT	GC	GENERAL CONTRACTOR	NOM	NOMINAL	STL	STEEL		
DET	DETAIL	GL	GLASS OR GLAZING	NOS	NOSING	STN	STONE		
DF	DRINKING FOUNTAIN	GL BLK	GLASS BLOCK	NRC	NOISE REDUCTION...	STRUCT	STRUCTURE/ STRUCTURAL ENGINEER		
DG	DECORATIVE GLASS	GLU-LA...	GLUE LAMINATED	NSF	NET SQUARE FEET				
DH	DECORATIVE HARDWARE	GSF	GROSS SQUARE FEET	NTS	NOT TO SCALE	SUBFL	SUBFLOORING		
DIA	DIAMETER	GT	GROUT			SUSP	SUSPENDED		
DIAG	DIAGIONAL	GYP BD	GYPSUM BOARD	OA	OVERALL	SW	SWITCH		
DIM	DIMENSION			OC	ON CENTER	SYM	SYMETRICAL	℄	CENTER LINE, CENTER
DISP	DISPENSER	HC	HOLLOW CORE	OD	OUTSIDE DIAMETER	SYS	SYSTEM	±	PLUS OR MINUS
DIST	DISTANCE	HDBD	HARDBOARD	OH	OVERHEAD			Ø	DIAMETER
DN	DOWN	HDCP	HANDICAPPED	OHD	OVERHEAD DOOR	T	TREAD	∠	ANGLE
DP	DECORATIVE PANEL	HDWD	HARDWOOD	OPNG	OPENING	T&B	TOP AND BOTTOM		

PARTITION TYPES

METAL STUD GAGE AND SPACING TO BE PER MANUFACTURER'S RECOMMENDATIONS FOR EACH APPLICATION UNO. ALL UL LISTED PARTITIONS ARE TO BE CONSTRUCTED IN FULL COMPLIANCE WITH THE REFERENCED UL DESIGN NUMBER

1A — 1 5/8" METAL STUDS; 5/8" GYPSUM BOARD

1B — 5/8" GYPSUM BOARD; 1 5/8" METAL STUDS; 5/8" GYPSUM BOARD. NOTE: THIS CONFIGURATION CAN NOT BE A FIRE RATED PARTITION

1C / 1CA — (4) LAYERS TYPE X 5/8" GYP. BD.; 1 5/8" METAL STUDS. TWO HOUR WALL UL DESIGN V497

2A — 2 1/2" METAL STUDS; 5/8" GYPSUM BOARD

2B / 2BX — 5/8" GYPSUM BOARD; 2 1/2" METAL STUDS; 5/8" GYPSUM BOARD; 2 1/2" THICK FIBERGLASS INSUL. REQD. AT RATED PARTITION CONDITION. ONE HOUR WALL UL DESIGN U494

2C / 2CA — (2) LAYERS 5/8" GYP. BD.; 2 1/2" METAL STUDS; (2) LAYERS 5/8" GYP. BD. TWO HOUR WALL UL DESIGN U419

3A — 3 5/8" METAL STUDS; 5/8" GYPSUM BOARD

3B / 3BX — 5/8" GYPSUM BOARD; 3 5/8" METAL STUDS; 5/8" GYPSUM BOARD. ONE HOUR WALL UL DESIGN U419

3C / 3CA — (2) LAYERS 5/8" GYP. BD.; 3 5/8" METAL STUDS; (2) LAYERS 5/8" GYP. BD. TWO HOUR WALL UL DESIGN U419

6A — 6" METAL STUDS; 5/8" GYPSUM BOARD

6B / 6BX — 5/8" GYPSUM BOARD; 6" METAL STUDS; 5/8" GYPSUM BOARD. ONE HOUR WALL UL DESIGN U419

1SA — 5/8" TYPE "X" GYP. BD.; 2 1/2" METAL C-H STUDS 24" O.C.; 1" GYPSUM SHAFTLINER. ONE HOUR WALL UL DESIGN U415 SYSTEM A

1SB — (2) LAYERS 1/2" TYPE "X" GYP. BD.; 2 1/2" METAL C-H STUDS 24" O.C.; 1" GYPSUM SHAFTLINER. TWO HOUR WALL UL DESIGN U415 SYSTEM B

1SE — 1/2" TYPE "X" GYP. BD.; 2 1/2" METAL C-H STUDS 24" O.C.; 1" GYPSUM SHAFTLINER; 1/2" TYPE "X" GYP. BD. TWO HOUR WALL UL DESIGN U415 SYSTEM E

1SA — 5/8" TYPE "X" GYP. BD.; 4" METAL C-H STUDS 24" O.C.; 1" GYPSUM SHAFTLINER. ONE HOUR WALL UL DESIGN U415 SYSTEM A

1SB — (2) LAYERS 1/2" TYPE "X" GYP. BD.; 4" METAL C-H STUDS 24" O.C.; 1" GYPSUM SHAFTLINER. TWO HOUR WALL UL DESIGN U415 SYSTEM B

1SA — (1) LAYERS 1/2" TYPE "X" GYP. BD.; 6" METAL C-H STUDS 24" O.C.; 1" GYPSUM SHAFTLINER. ONE HOUR WALL UL DESIGN U415 SYSTEM A

2I — SEE PLAN; 21" MINIMUM AT BACK TO BACK WALL HUNG TOILETS; 12" WIDE, FULL WIDTH 5/8" GYP. BD., BRACING AT 48" O.C. MAXIMUM VERTICALLY (25 GA. STEEL STUD BRACING OPTIONAL); 5/8" GYPSUM BOARD; 3 5/8" METAL STUDS; AIR SPACE; 3 5/8" METAL STUDS; 5/8" GYPSUM BOARD. NOTE: THIS CONFIGURATION CAN NOT BE A FIRE RATED PARTITION

F1 — 1 1/2" RIGID INSULATION W/ Z FURRING; 5/8" GYPSUM BOARD

F2 — 1 1/2" FURRING CHANNELS; 5/8" GYPSUM BOARD

F3 — EXISTING PARTITION - V.I.F.; 5/8" GYPSUM BOARD

CMU PARTITIONS

CB8 — 8" NOMINAL

CB10 — 10" NOMINAL

CB12 — 1'-0" NOMINAL

UL DESIGN U906 AT 2-HR RATED WALLS, UL DESIGN U904 AT 3-HR RATED WALLS

PARTITION HEAD TYPES

1 — NON-RATED CONDITION: STRUCTURAL DECK; CAULK AS REQUIRED; FASTEN DEFLECTION TRACK TO BOTTOM OF METAL DECK; JOIST BEYOND; DEFLECTION HEAD CONNECTION; DO NOT ATTACH STUDS TO DEFLECTION TRACK; SEE PLAN FOR PARTITION TYPE; SECURE THIS SECTION OF PARTITION TO METAL DECK & JOIST. MATCH PARTITION TYPE OF PARTITION BELOW.; FASTEN DEFLECTION TRACK TO BOTTOM OF JOIST. PARALLEL TO JOISTS / PERPENDICULAR TO JOISTS

1A — RATED CONDITION: MINERAL WOOL FIBER FIRESTOPPING; STRUCTURAL DECK; FIRE CAULK AS REQUIRED; 6" VERIFY; FASTEN FIRE-RATED DEFLECTION TRACK TO BOTTOM OF METAL DECK; JOIST BEYOND; DEFLECTION HEAD CONNECTION; DO NOT ATTACH STUDS TO FIRE-RATED DEFLECTION TRACK; SEE PLAN FOR PARTITION TYPE; SECURE THIS SECTION OF PARTITION TO METAL DECK & JOIST. MATCH PART. TYPE OF PART. BELOW.; FASTEN FIRE-RATED DEFLECTION TRACK TO BOTTOM OF JOIST. PARALLEL TO JOISTS / PERPENDICULAR TO JOISTS

2 — EXTEND STUDS TO STRUCTURE ABOVE TO BRACE WALL AS REQUIRED; 6"; SEE REFLECTED CEILING PLAN & ROOM FINISH SCHEDULE FOR CEILING TYPE; SEE PLAN FOR PARTITION TYPE

3 — SEE REFLECTED CEILING PLAN & ROOM FINISH SCHEDULE FOR CEILING TYPE; AT TEGULAR ACT, TRIM TILES TO LAY FLAT AT PARTITIONS; SEE PLAN FOR PARTITION TYPE

4 — TOP OF WALL SEE PLAN; SEE PLAN FOR PARTITION TYPE

5 — STRUCTURAL DECK; JOIST BEYOND; PARTITION WILL EXTEND TO BOTTOM OF JOIST; FASTEN RUNNER TRACK TO BOTTOM OF JOIST

6 — SMOKE SEAL; STRUCTURAL DECK; PARTITION TYPE 3A; JOIST BEYOND; DEFLECTION HEAD CONNECTION; SECURE THIS SECTION OF PARTITION TO METAL DECK & JOIST; FASTEN RUNNER TRACK TO BOTTOM OF JOIST; GYP BD BY GC; PARTITION FRAMING BY WELLNESS PATIENT ROOM SUPPLIER

7 — NON-COMBUSTIBLE SMOKE STOP; GYP BD TO DEFLECTION HEAD IF NO CEILING; 1 LAYER OF GYP BD TO DECK - CORRIDOR SIDE ONLY; IF PARTITION TYPE CALLS FOR MORE THAN 1 LAYER OF GYP BD STOP ALL BUT 1 AT 6" ABOVE CEILING; CORRIDOR SIDE; STRUCTURAL DECK; PARTITION TYPE 3A; DO NOT ATTACH STUDS TO RUNNER TRACK; DEFLECTION HEAD CONNECTION; GYP BD TO DEFLECTION HEAD IF NO CEILING; SECURE THIS SECTION OF PARTITION TO METAL DECK & JOIST; JOIST BEYOND; FASTEN LONG LEG RUNNER TRACK TO BOTTOM OF JOIST; 1 LAYER OF GYP BD TO DEFLECTION HEAD - CORRIDOR SIDE ONLY; SEE REFLECTED CEILING PLAN & ROOM FINISH SCHEDULE FOR CEILING TYPE; SEE PLAN FOR PARTITION TYPE; CORRIDOR SIDE. PARALLEL TO JOISTS / PERPENDICULAR TO JOISTS

DEFLECTION - STEEL BAR JOISTS

"D" = STRUCTURAL DEFLECTION AFTER ALL DEAD LOAD IS IN PLACE:
1.33" AT 40' BAR JOIST SPAN
1.23" AT 36'-9" BAR JOIST SPAN
1.0" AT 30'-0" BAR JOIST SPAN
0.93" AT 28'-0" BAR JOIST SPAN
0.8" AT 24'-0" BAR JOIST SPAN
0.5" AT PERIMETER OF BUILDING

AT ALL TYPE "X" PARTITION TYPES PROVIDE UL DESIGN DEFLECTION HEAD EQUAL TO PARTITION FIRE-RATING.

ALL FIRE RATED WALLS, CORRIDOR SMOKE PARTITIONS & SMOKE BARRIER PARTITIONS ARE TO EXTEND TO DECK. PROVIDE BACKING/ BLOCKING IN PARTITIONS FOR WALL HUNG ITEMS.

"S" INDICATES SOUND ATTENUATING INSULATION BLANKET IN WALL CAVITY, FULL THICKNESS OF STUDS UNO

"V" INDICATES A VAPOR RETARDER ON THE INTERIOR SIDE OF THE WALL ASSEMBLY UNO. SEAL TO DECK ABOVE AND TO FLOOR BELOW. SEAL ALL PENETRATIONS.

NUMBER INDICATES PARTITION HEAD DETAIL - SEE BELOW

"X" INDICATES RATED PARTITION - ALL GYPSUM BOARD TO BE TYPE "X". "X" DESIGNATION IS NOT USED ON SHAFT WALLS (P10 SERIES) SINCE SHAFT WALLS ARE ALWAYS RATED AS PART OF THE BASIC TYPE.

"A" INDICATES GYP BD ON ONE FACE OF STUDS ONLY.
"B" INDICATES ONE LAYER OF GYP BD ON EACH FACE OF STUDS.
"C" INDICATES TWO LAYERS OF GYP BD ON EACH FACE OF STUDS.

NUMBER INDICATES STUD THICKNESS ("1" FOR 1 5/8" STUDS, "3" FOR 3 5/8" STUDS, ETC.)

"M" INDICATES METAL STUD MATERIAL, "W" INDICATES WOOD STUD MATERIAL.

"L" INDICATES LEAD LINED GYPSUM BOARD TO BE FASTENED WITH SCREWS AND 1" DIAMETER LEAD DISC SHIELDS. LEAD LAYER TO EXTEND TO AT LEAST 7'-0"AFF. USE 16 GAUGE METAL STUDS @ 12" OC IN PARTITIONS WHERE LEAD EXCEEDS 1/16" THICKNESS AND AT LOCATIONS REQUIRING LEAD PLATE. VERIFY EXACT LEAD REQUIREMENTS WITH OWNER PROVIDED PHYSICIST REPORT.

"R" INDICATES RESILIENT CHANNEL APPLIED TO COMMON SIDE OF WALL SYSTEM

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V3

PARTITION TYPES, SYMBOLS, ABBREVIATIONS

ISSUES & REVISIONS	DATE
CORE & SHELL PERMIT SET	03-09-26
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO — STATE OF ILLINOIS

FOR REFERENCE ONLY

COMMISSION NO: 13782-25108
DRAWN BY: SB, BW
CHECKED BY: JG

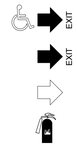
SHEET

A0.3

TRUE SHEET SCALE 0" 1/2" 1"

Autodesk Docs://13782-25108 City of Des Plaines- 678 Lee Street/13782-25108_678 Lee St_R25.rvt
4/10/2026 2:35:18 PM

CODE LEGEND



ACCESSIBLE MEANS OF EGRESS

EXIT

EXIT ACCESS

FIRE EXTINGUISHER

CALCULATED OCCUPANT LOAD AT DOOR

CODE ROOM TAG

OCCUPANCY BOUNDARY

4W 4W — 4 HOUR FIRE WALL (IBC 706)

4B 4B — 4 HOUR FIRE BARRIER (IBC 707)

3W 3W — 3 HOUR FIRE WALL (IBC 706)

3B 3B — 3 HOUR FIRE BARRIER (IBC 707)

2W 2W — 2 HOUR FIRE WALL (IBC 706)

2S 2S — 2 HOUR SHAFT ENCLOSURE (IBC 713)

2B 2B — 2 HOUR FIRE BARRIER (IBC 707)

1S 1S — 1 HOUR SHAFT ENCLOSURE (IBC 713)

1B 1B — 1 HOUR FIRE BARIER (IBC 707)

1P 1P — 1 HOUR FIRE PARTITION (IBC 708)

SB SB — SMOKE BARRIER (1 HOUR RESISTANCE) (IBC 709)

SP SP — SMOKE PARTITION (IBC 710)

NOTE: IN CONDITIONS WHERE A HIGHER PARTITION ALSO SERVES AS A SMOKE BARRIER, THE TEXT TAG OF THE WALL WILL INCLUDE SB IN ADDITION TO THE PRIMARY ASSEMBLY.

RATED DOOR - 180 MINUTES

RATED DOOR - 120 MINUTES

RATED DOOR - 90 MINUTES

RATED DOOR - 60 MINUTES

RATED DOOR - 45 MINUTES

RATED DOOR - 20 MINUTES

RATED DOOR - SMOKE

FE-1 = RECESSED FIRE EXTINGUISHER CABINET
FE-2 = SEMI-RECESSED FIRE EXTINGUISHER CABINET
FE-3 = SURFACE MOUNTED FIRE EXTINGUISHER CABINET
FE-3A = EXTERIOR SURFACE MOUNTED FIRE EXTINGUISHER CABINET
FE-4 = BRACKET MOUNTED FIRE EXTINGUISHER

GENERAL CODE NOTES

1. STANDPIPE AND FDC LOCATIONS TO BE DETERMINED BY FIRE SPRINKLER SUBCONTRACTOR AND REVIEWED BY ARCHITECT.
2. ALL ELEVATOR DOORS TO BE ONE HOUR RATED.
3. PROVIDE FIRE/SMOKE SEALANT AT TOP OF SMOKE OR FIRE WALLS AND AT ALL OTHER OPENINGS AT TOP OF THE WALL.
4. INTERIOR WINDOWS LOCATED IN RATED PARTITIONS TO BE FIRE GLASS.
5. PROVIDE RECESSED FIRE EXTINGUISHERS AND CABINETS IN PUBLIC CORRIDORS WHERE SHOWN ON CODE PLAN. PROVIDE SURFACE MOUNTED FIRE EXTINGUISHERS IN ELEVATOR EQUIPMENT ROOM, COMMERCIAL KITCHENS & MECHANICAL ROOMS.
6. FIRE AND SMOKE BARRIER WALLS SHALL EXTEND FROM THE FLOOR BELOW TO UNDERSIDE OF FLOOR OR ROOF SLAB ABOVE. CONTINUOUS THROUGH CONCEALED SPACES.

CODE DATA - 2021 IBC

NOTE: BUILDING AREAS INDICATED ARE NOT BOMA RENTABLE AREA CALCULATIONS

APPLICABLE CODES:
DES PLAINES ADOPTION OF THE 2021 INTERNATIONAL BUILDING CODE
DES PLAINES ADOPTION OF THE 2021 INTERNATIONAL EXISTING BUILDING CODE
-WORK AREA COMPLIANCE METHOD, LEVEL 3 ALTERATION
DES PLAINES ADOPTION OF THE 2024 ILLINOIS ENERGY CONSERVATION CODE
ILLINOIS ADOPTION OF 71 IAC 400 (2018 ILLINOIS ACCESSIBILITY CODE)
DES PLAINES ADOPTION OF THE 2021 INTERNATIONAL FIRE CODE
DES PLAINES ADOPTION OF THE 2021 INTERNATIONAL PLUMBING CODE
DES PLAINES ADOPTION OF THE 2020 NATIONAL ELECTRIC CODE

CODE DATA SUMMARY:
678 Lee St. is a renovation of an existing building previously used as a bank. It is 10,618 Total Net Square Feet and a three-story building with a basement. The building is owned by the City of Des Plaines and is being leased out to a restaurant group as a restaurant and event center. The city is making core and shell upgrades to the building that have been addressed in a separate package. This tenant improvement package for the restaurant group includes a restaurant on the first and second levels with an event space on the third level. Food storage, mechanical space, and an employee break area are located in the basement of the building. Additionally, the restaurant will have outdoor seating space in the alley between the building and neighboring post office building as well as on the sidewalk along Elinwood Street.

TYPE OF CONSTRUCTION: ASSUMED TYPE IIIB, FULLY SPRINKLERED WITH EMERGENCY VOICE/ALARM SYSTEM

OCCUPANCY CLASSIFICATIONS:

RESTAURANT	GROUP A-2
DANCE FLOOR	GROUP A-3
STORAGE	GROUP S-2

NON-SEPARATED OCCUPANCIES (IBC 508.3):

MOST RESTRICTIVE OCCUPANCY: A-2

ALLOWABLE AREA:

MAXIMUM FLOOR AREA (At) = 28,500 SF
MAXIMUM BUILDING AREA (3 STORIES) = (At) x 3 Stories = 85,500 SF
PROVIDED GROSS BUILDING AREA (3 STORIES) = (At) x 3 Stories = 17,350 SF

PROPOSED TENANT AREAS:

BASEMENT:

STORAGE	758 SF
EMPLOYEE AREA	167 SF
MEP	551 SF
PROPOSED FIRST LEVEL AREA	1,476 SF

FIRST LEVEL:

RESTAURANT (SEATING)	1,680 SF
BAR (SEATING)	136 SF
RESTAURANT (KITCHEN)	1,866 SF
STORAGE	136 SF
PROPOSED FIRST LEVEL AREA	3,818 SF

SECOND LEVEL:

BAR (SEATING)	44 SF
RESTAURANT (SEATING)	1,616 SF
RESTAURANT (KITCHEN)	126 SF
STORAGE	92 SF
PROPOSED SECOND LEVEL AREA	1,878 SF

THIRD LEVEL:

BAR (SEATING)	224 SF
RESTAURANT (SEATING)	1,349 SF
RESTAURANT (KITCHEN)	1,454 SF
STORAGE	29 SF
MEP	685F
DANCE FLOOR	322 SF
PROPOSED THIRD LEVEL AREA	3,446 SF

TOTAL NET BUILDING AREA:

BASEMENT AREA	1,476 SF
FIRST LEVEL AREA	3,818 SF
SECOND LEVEL AREA	1,878 SF
THIRD LEVEL AREA	3,446 SF
TOTAL NET BUILDING AREA	10,618 SF

ALLOWABLE HEIGHT (IBC TABLE 504.3): 3 STORIES, 75 FEET

PROPOSED HEIGHT: 3 STORIES, 43' - 0"

FIRE-RESISTANCE RATINGS (IBC TABLE 601):

TYPE OF CONSTRUCTION	TYPE IIIB
STRUCTURAL FRAME	0 HOUR(S)
BEARING WALLS (SEE EQUIVALENT THICKNESS NOTED ON CODE PLANS)	2 HOUR(S)
FLOOR CONSTRUCTION (INCLUDING SUPPORTING BEAMS AND JOISTS)	0 HOUR(S)
ROOF CONSTRUCTION (INCLUDING SUPPORTING BEAMS AND JOISTS)	0 HOUR(S)

FIRE-RESISTANCE RATINGS, EXTERIOR WALLS (IBC TABLE 705.5):

<5'	1	HOURS	≥10' <30'	1	HOURS
≥5' <10'	1	HOURS	≥30'	0	HOURS

EXIT TRAVEL DISTANCE (IBC 1017.2)

A-2: 250 LINEAR FT MAXIMUM WITH AUTOMATIC SPRINKLER SYSTEM.

COMMON PATH OF EGRESS TRAVEL DISTANCE FOR SPACES WITH ONE EXIT ACCESS DOORWAY (IBC 1006.2.1)

A-2: 75 LINEAR FT MAXIMUM

S-2: 100 LINEAR FT MAXIMUM

OCCUPANT LOAD CALCULATIONS: NOTE: OCCUPANT LOADS FOR FIXED SEATING AREAS ARE TAKEN BY NUMBER OF SEATS ACCOMMODATED IN THOSE AREAS. NON-FIXED SEATING USES ARE CALCULATED AT EITHER 15 SF/OCC OR 7 SF/OCC BASED ON USE. SEE FLOOR PLAN FOR OCCUPANT LOAD PER SPACE.

BASEMENT: 1,476 SF

STORAGE (@ 300 SF/OCCUPANT)	4 OCCUPANTS
EMPLOYEE AREA (@ 15 SF/OCCUPANT)	12 OCCUPANTS
MEP (@ 300 SF/OCCUPANT)	5 OCCUPANTS
TOTAL, BASEMENT	21 OCCUPANTS

FIRST LEVEL: 3,818 SF

BAR (SEATING) (@ 7 SF/OCCUPANT)	20 OCCUPANTS
RESTAURANT (SEATING) (@ 15 SF/OCCUPANT)	113 OCCUPANTS
RESTAURANT (KITCHEN) (@ 200 SF/OCCUPANT)	10 OCCUPANTS
STORAGE (@ 300 SF/OCCUPANT)	2 OCCUPANTS
TOTAL, FIRST LEVEL	145 OCCUPANTS

SECOND LEVEL: 1,878 SF

BAR (SEATING) (@ 7 SF/OCCUPANT)	7 OCCUPANTS
RESTAURANT (SEATING) (@ 15 SF/OCCUPANT)	111 OCCUPANTS
RESTAURANT (KITCHEN) (@ 200 SF/OCCUPANT)	2 OCCUPANTS
STORAGE (@ 300 SF/OCCUPANT)	1 OCCUPANTS
TOTAL, SECOND LEVEL	121 OCCUPANTS

THIRD LEVEL: 3,446 SF

BAR (SEATING) (@ 7 SF/OCCUPANT)	21 OCCUPANTS
RESTAURANT (SEATING) (@ 15 SF/OCCUPANT)	70 OCCUPANTS
RESTAURANT (KITCHEN) (@ 200 SF/OCCUPANT)	8 OCCUPANTS
STORAGE (@ 300 SF/OCCUPANT)	1 OCCUPANTS
MEP (@ 300 SF/OCCUPANT)	1 OCCUPANTS
DANCE FLOOR (@ 5 SF/OCCUPANT)	65 OCCUPANTS
TOTAL, THIRD LEVEL	166 OCCUPANTS

EXITS REQUIRED/PROVIDED:

BASEMENT:	EXITS REQUIRED	EXITS PROVIDED	ACCESSIBLE EXITS PROVIDED
STORAGE	1	1	1
MEP	1	1	1
EMPLOYEE AREA	1	1	1

FIRST LEVEL:	EXITS REQUIRED	EXITS PROVIDED	ACCESSIBLE EXITS PROVIDED
BAR (SEATING)	1	2	2
RESTAURANT (SEATING)	2	2	2
RESTAURANT (KITCHEN)	1	2	2
STORAGE	1	2	2

SECOND LEVEL:	EXITS REQUIRED	EXITS PROVIDED	ACCESSIBLE EXITS PROVIDED
BAR (SEATING)	1	2	1
RESTAURANT (SEATING)	2	2	1
RESTAURANT (KITCHEN)	1	2	1
STORAGE	1	2	1

THIRD LEVEL:	EXITS REQUIRED	EXITS PROVIDED	ACCESSIBLE EXITS PROVIDED
BAR (SEATING)	1	2	1
RESTAURANT (SEATING)	2	2	1
RESTAURANT (KITCHEN)	1	2	1
STORAGE	1	2	1
MEP	1	2	1
DANCE FLOOR	2	2	1

EXIT WIDTH REQUIRED/PROVIDED:

* BUILDING IS TO FULLY-SPRINKLERED AND EQUIPPED WITH AN EMERGENCY VOICE/ALARM SYSTEM

BASEMENT:
STORAGE
4 OCCUPANTS AT 0.15"/OCCUPANT: 0.6" REQUIRED
2 DOORS AT 68.5" =137" 137" PROVIDED
MEP
5 OCCUPANTS AT 0.15"/OCCUPANT: 0.75" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
EMPLOYEE AREA
11 OCCUPANTS AT 0.15"/OCCUPANT: 1.8" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED

FIRST LEVEL:
BAR (SEATING)
20 OCCUPANTS AT 0.15"/OCCUPANT: 3" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
RESTAURANT (SEATING)
113 OCCUPANTS AT 0.15"/OCCUPANT: 16.95" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
RESTAURANT (KITCHEN)
10 OCCUPANTS AT 0.15"/OCCUPANT: 1.5" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
STORAGE
2 OCCUPANTS AT 0.15"/OCCUPANT: 0.3" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED

SECOND LEVEL:
BAR (SEATING)
7 OCCUPANTS AT 0.15"/OCCUPANT: 1.05" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
RESTAURANT (SEATING)
111 OCCUPANTS AT 0.15"/OCCUPANT: 16.65" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
RESTAURANT (KITCHEN)
2 OCCUPANTS AT 0.15"/OCCUPANT: 0.3" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
STORAGE
1 OCCUPANTS AT 0.15"/OCCUPANT: 0.15" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED

THIRD LEVEL:
BAR (SEATING)
21 OCCUPANTS AT 0.15"/OCCUPANT: 3.15" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
RESTAURANT (SEATING)
70 OCCUPANTS AT 0.15"/OCCUPANT: 10.5" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
RESTAURANT (KITCHEN)
8 OCCUPANTS AT 0.15"/OCCUPANT: 1.2" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
STORAGE
1 OCCUPANTS AT 0.15"/OCCUPANT: 0.15" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
MEP
1 OCCUPANTS AT 0.15"/OCCUPANT: 0.15" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
DANCE FLOOR
65 OCCUPANTS AT 0.15"/OCCUPANT: 9.75" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED

THIRD LEVEL (STAIRS):
166 OCCUPANTS AT 0.2"/OCCUPANT: 33.2" REQUIRED
2 STAIRS AT 44" = 88" 88" PROVIDED

PLUMBING FIXTURE REQUIREMENTS:

RESTAURANT (INCLUDES 40 OUTDOOR SEATING OCCUPANTS): 428 OCCUPANTS
ASSUME 214 MEN, 214 WOMEN
DANCE FLOOR: 65 OCCUPANTS
ASSUME 32 MEN, 33 WOMEN
TOTAL: 493 OCCUPANTS
ASSUME 246 MEN, 247 WOMEN

FIXTURE	REQUIRED: RESTAURANT (A-2)	REQUIRED: DANCE FLOOR (A-3)	REQUIRED: TOTAL	PROVIDED
MEN, WC	2.85	0.8	4	6
MEN, URINAL	–	–	–	3
MEN, LAV	1.07	0.47	2	4
WOMEN, WC	2.85	0.825	4	6
WOMEN, LAV	1.07	0.44	2	5
SERVICE SINKS	1	1	2	3

ENERGY CODE COMPLIANCE:

THE HAS BEEN BROUGHT UP TO CODE AS PART OF THE CORE AND SHELL PACKAGE FOR THE CITY. SEE ENERGY CODE COMPLIANCE ANALYSIS IN THE CORE AND SHELL PACKAGE.

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V3

678 LEE ST RESTAURANT - TENANT IMPROVEMENT
678 Lee St.
Des Plaines, IL 60016

CODE DATA - TENANT IMPROVEMENT

ISSUES & REVISIONS	DATE
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO
FOR REFERENCE ONLY
STATE OF ILLINOIS

COMMISSION NO: 13782-25108
DRAWN BY: BW
CHECKED BY: JG

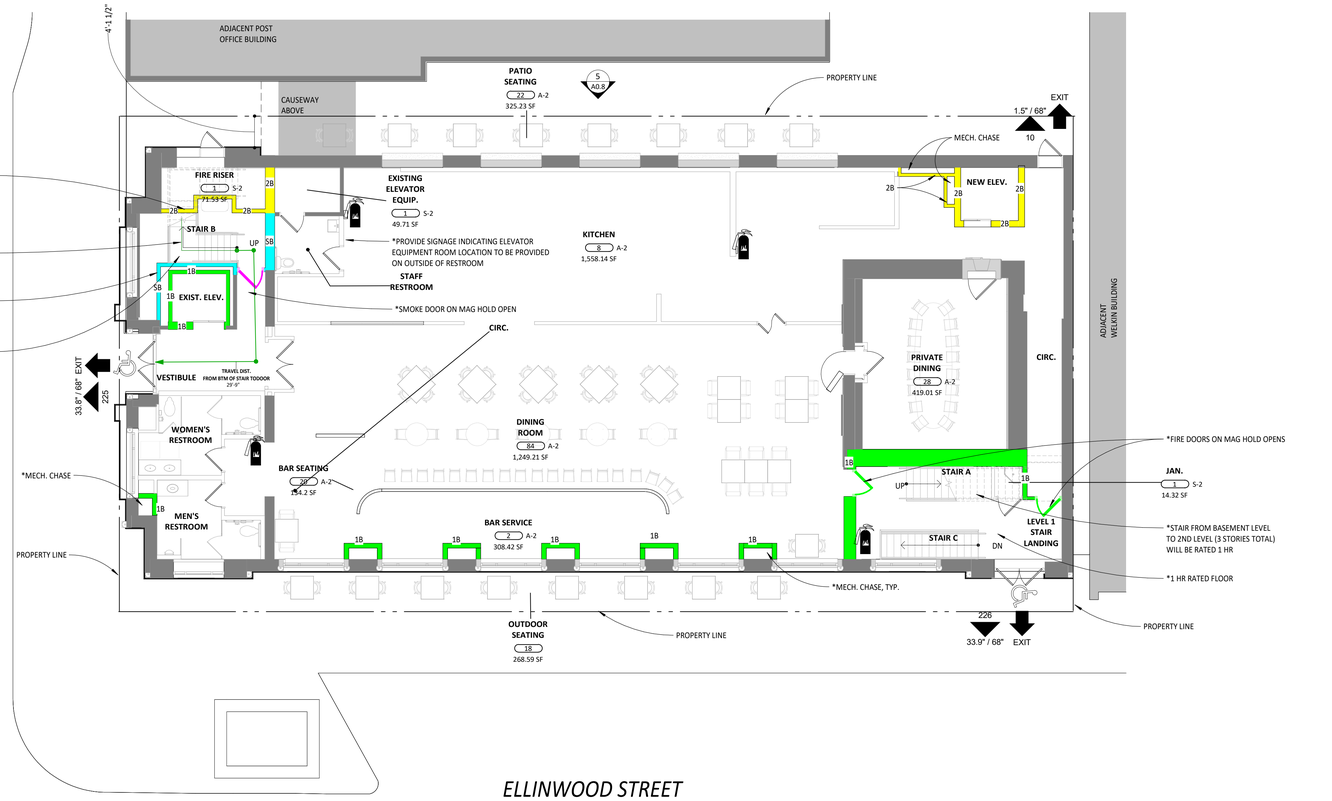
SHEET
A0.9

TRUE SHEET SCALE
0" 1/2" 1"

NOTE: * PLACED NEXT TO ITEMS THAT HAVE BEEN INCLUDED AS PART OF THE CORE AND SHELL PACKAGE AND ARE NOT PART OF THE TENANT IMPROVEMENT SCOPE.

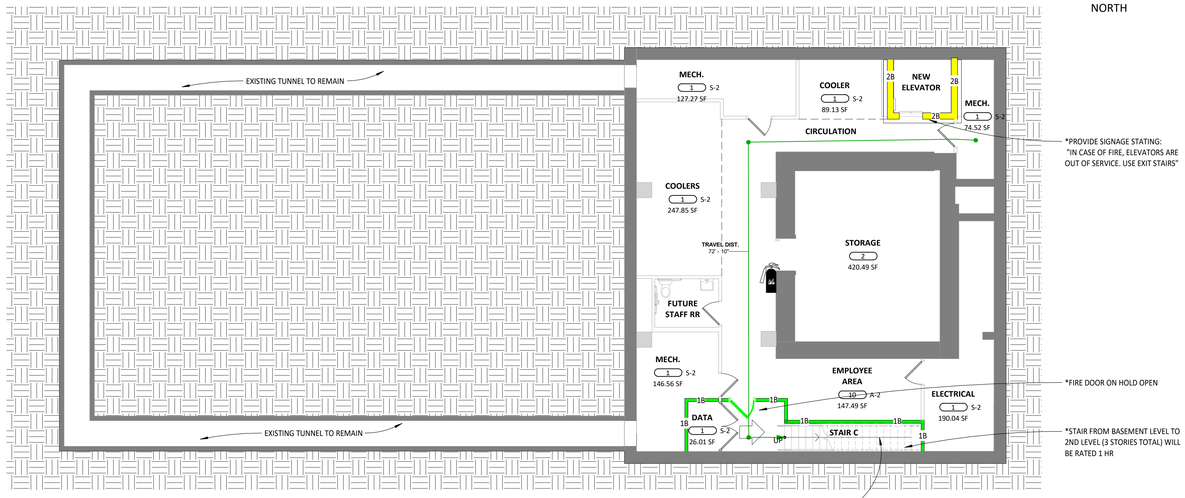
NOTE: ALL EXTERIOR BEARING WALLS HAVE AN EXISTING MINIMUM FIRE RATING OF 2 HOURS. SEE NOTE ON CODE PLAN FOR EQUIVALENT THICKNESS FIRE RATING.

10 3/4" MIN. HOLLOW CLAY TILE MASONRY WALL, TYP UNO = 4 HOUR RATING PER IBC TABLE 722.4.1(1)



2 A0.10 FIRST LEVEL CODE PLAN
1/8" = 1'-0"

NORTH



1 A0.10 BASEMENT LEVEL CODE PLAN
1/8" = 1'-0"

NORTH

NORTH

CODE LEGEND

- ACCESSIBLE MEANS OF EGRESS
- EXIT
- EXIT ACCESS
- FIRE EXTINGUISHER
- REQUIRED WIDTH / PROVIDED WIDTH / OCCUPANT LOAD — CALCULATED OCCUPANT LOAD AT DOOR
- ROOM NAME / CODE DERIVED ROOM OCCUPANT LOAD (MBC TABLE 1004.5) / OCCUPANCY GROUP / ROOM AREA — CODE ROOM TAG
- OCCUPANCY BOUNDARY
- 4 HOUR FIRE WALL (IBC 706)
- 4 HOUR FIRE BARRIER (IBC 707)
- 3 HOUR FIRE WALL (IBC 706)
- 3 HOUR FIRE BARRIER (IBC 707)
- 2 HOUR FIRE WALL (IBC 706)
- 2 HOUR SHAFT ENCLOSURE (IBC 713)
- 2 HOUR FIRE BARRIER (IBC 707)
- 1 HOUR SHAFT ENCLOSURE (IBC 713)
- 1 HOUR FIRE BARIER (IBC 707)
- 1 HOUR FIRE PARTITION (IBC 708)
- SMOKE BARRIER (1 HOUR RESISTANCE) (IBC 709)
- SMOKE PARTITION (IBC 710)

NOTE: IN CONDITIONS WHERE A HIGHER PARTITION ALSO SERVES AS A SMOKE BARRIER, THE TEXT TAG OF THE WALL WILL INCLUDE SB IN ADDITION TO THE PRIMARY ASSEMBLY.

- RATED DOOR - 180 MINUTES
- RATED DOOR - 120 MINUTES
- RATED DOOR - 90 MINUTES
- RATED DOOR - 60 MINUTES
- RATED DOOR - 45 MINUTES
- RATED DOOR - 20 MINUTES
- RATED DOOR - SMOKE

FE-1 = RECESSED FIRE EXTINGUISHER CABINET
FE-2 = SEMI-RECESSED FIRE EXTINGUISHER CABINET
FE-3 = SURFACE MOUNTED FIRE EXTINGUISHER CABINET
FE-3A = EXTERIOR SURFACE MOUNTED FIRE EXTINGUISHER CABINET
FE-4 = BRACKET MOUNTED FIRE EXTINGUISHER

GENERAL CODE NOTES

1. STANDPIPE AND FDC LOCATIONS TO BE DETERMINED BY FIRE SPRINKLER SUBCONTRACTOR AND REVIEWED BY ARCHITECT.
2. ALL ELEVATOR DOORS TO BE ONE HOUR RATED.
3. PROVIDE FIRE/SMOKE SEALANT AT TOP OF SMOKE OR FIRE WALLS AND AT ALL OTHER OPENINGS AT TOP OF THE WALL.
4. INTERIOR WINDOWS LOCATED IN RATED PARTITIONS TO BE FIRE GLASS.
5. PROVIDE RECESSED FIRE EXTINGUISHERS AND CABINETS IN PUBLIC CORRIDORS WHERE SHOWN ON CODE PLAN. PROVIDE SURFACE MOUNTED FIRE EXTINGUISHERS IN ELEVATOR EQUIPMENT ROOM, COMMERCIAL KITCHENS & MECHANICAL ROOMS.
6. FIRE AND SMOKE BARRIER WALLS SHALL EXTEND FROM THE FLOOR BELOW TO UNDERSIDE OF FLOOR OR ROOF SLAB ABOVE. CONTINUOUS THROUGH CONCEALED SPACES.

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V3

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Des Plaines, IL 60016

BASEMENT AND FIRST LEVEL CODE FLOOR PLAN - TENANT IMPROVEMENT

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LICENSED ARCHITECT GONZALO STATE OF ILLINOIS

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SHEET

A0.10

TRUE SHEET SCALE
0" 1/2" 1"

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NOTE: * PLACED NEXT TO ITEMS THAT HAVE BEEN INCLUDED AS PART OF THE CORE AND SHELL PACKAGE AND ARE NOT PART OF THE TENANT IMPROVEMENT SCOPE.

NOTE: ALL EXTERIOR BEARING WALLS HAVE AN EXISTING MINIMUM FIRE RATING OF 2 HOURS. SEE NOTE ON CODE PLAN FOR EQUIVALENT THICKNESS FIRE RATING.

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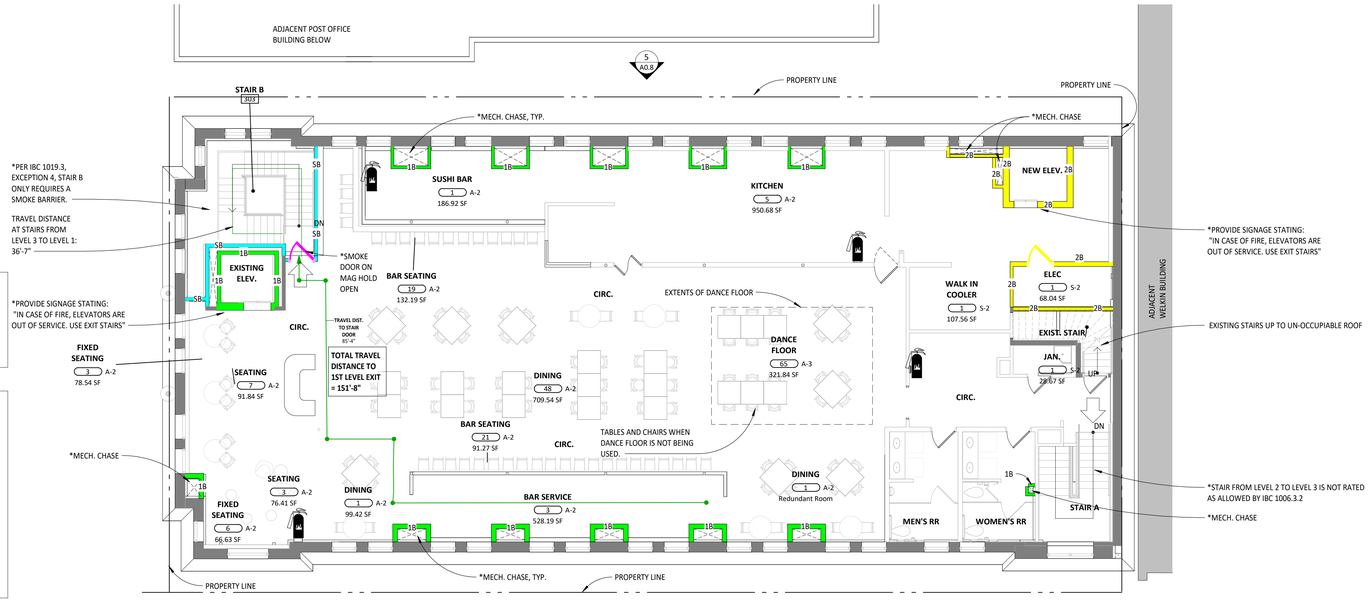

2 A0.11 THIRD LEVEL CODE PLAN
1/8" = 1'-0"

NORTH

NOTE: * PLACED NEXT TO ITEMS THAT HAVE BEEN INCLUDED AS PART OF THE CORE AND SHELL PACKAGE AND ARE NOT PART OF THE TENANT IMPROVEMENT SCOPE.

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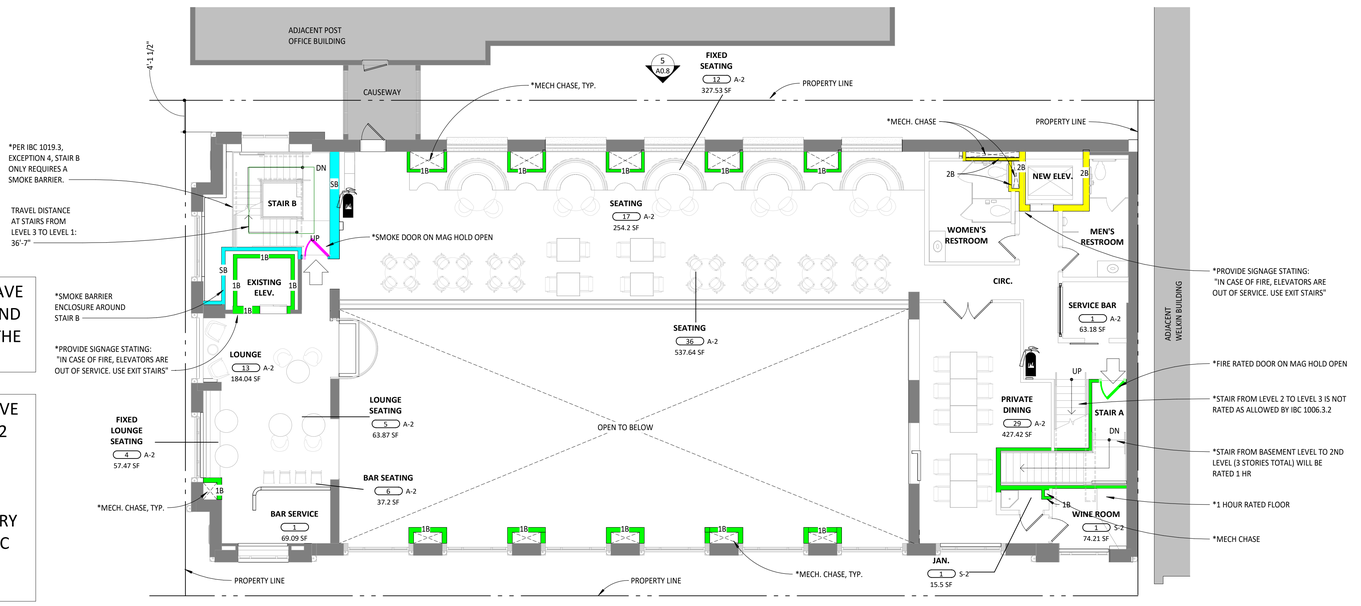

1 A0.11 SECOND LEVEL CODE PLAN
1/8" = 1'-0"

NORTH

CODE LEGEND

- ACCESSIBLE MEANS OF EGRESS
- EXIT
- EXIT ACCESS
- FIRE EXTINGUISHER
- CALCULATED OCCUPANT LOAD AT DOOR (REQUIRED WIDTH / PROVIDED WIDTH / OCCUPANT LOAD)
- CODE ROOM TAG (ROOM NAME / CODE DERIVED ROOM OCCUPANT LOAD (MBC TABLE 1004.5) / OCCUPANCY GROUP / ROOM AREA)
- OCCUPANCY BOUNDARY
- 4 HOUR FIRE WALL (IBC 706)
- 4 HOUR FIRE BARRIER (IBC 707)
- 3 HOUR FIRE WALL (IBC 706)
- 3 HOUR FIRE BARRIER (IBC 707)
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- 2 HOUR SHAFT ENCLOSURE (IBC 713)
- 2 HOUR FIRE BARRIER (IBC 707)
- 1 HOUR SHAFT ENCLOSURE (IBC 713)
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- RATED DOOR - 90 MINUTES
- RATED DOOR - 60 MINUTES
- RATED DOOR - 45 MINUTES
- RATED DOOR - 20 MINUTES
- RATED DOOR - SMOKE

FE-1 = RECESSED FIRE EXTINGUISHER CABINET
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FE-4 = BRACKET MOUNTED FIRE EXTINGUISHER

GENERAL CODE NOTES

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V3

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Des Plaines, IL 60016

SECOND LEVEL AND THIRD FLOOR CODE FLOOR PLAN - TENANT IMPROVEMENT

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SHEET

A0.11

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678 LEE ST RESTAURANT - TENANT IMPROVEMENT

678 Lee St.
Des Plaines, IL 60016

IMAGE FOR ILLUSTRATION PURPOSES ONLY- NOT TO BE USED FOR CONSTRUCTION

SHEET INDEX - TENANT IMPROVEMENT

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A8.2	INTERIOR ELEVATIONS	●
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A8.5	WOOD PROFILES & INTERIOR DETAILS	●
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E2.3	LOWER LEVEL & FIRST LEVEL ELECTRICAL LIGHTING PLAN	●
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ME8.3	MECHANICAL AND ELECTRICAL SCHEDULES	●
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DEFERRED SUBMITTALS

BY OTHERS

1. - FLAME SPREAD RATING FOR FABRICS AND COMBUSTIBLE FINISHES.
2. - REVIEW OF SPECIAL INSPECTIONS REPORTS
3. - FIRE SPRINKLER SYSTEM DRAWINGS

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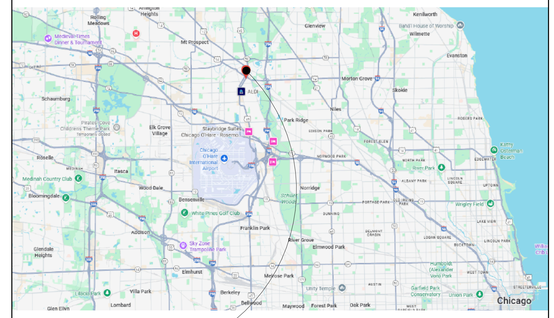
Phone: (630) 546-8723
adam.macko@41northcontractors.com

* SERVICES CONTRACTED BY OTHERS

LOCATION MAP



SITE LOCATION:
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NORTH

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SHEET

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SYMBOLS

GRIDS

DETAIL

WALL & BUILDING SECTION

EXTERIOR ELEVATION

INTERIOR ELEVATION

ELEVATION LAYOUT POINT

MATCHLINE SYMBOL

OPENING NUMBER

ROOM NUMBER

FRAME TYPE

REVISIONS

HINGE SIDE

DOOR SWING & NUMBER

EXISTING DOOR TO REMAIN

EXISTING DOOR TO BE REMOVED

EXISTING WALL TO REMAIN

EXISTING WALL TO BE REMOVED

WALL TYPE

CARD READER FOR DOOR

MAGNETIC DOOR HOLD OPENS

DOOR ACTUATOR BUTTON

INDICATION OF MATERIALS

CONCRETE (SECTION & SURFACE VIEWS)

INSULATED PRECAST CONCRETE PANEL (CUT VIEWS)

PRECAST CONCRETE PANEL (SECTION VIEW)

BRICK (SECTION VIEW)

CONCRETE BLOCK (SECTION VIEW)

STONE (SECTION VIEW)

STRUCTURAL STEEL (SECTION VIEW)

ALUMINUM (SECTION VIEWS)

GYPSUM BOARD (SECTION AND SURFACE VIEWS)

INSULATION-BATT / SOUND ATTENUATING (SECTION VIEWS)

INSULATION - SPRAY

INSULATION - RIGID

WOOD BLOCKING (SECTION VIEWS)

WOOD (SURFACE VIEWS)

PLYWOOD (SECTION VIEWS)

COARSE GRAVEL

GRADE

SAND (SECTION) ARCHITECTURAL PRECAST (SURFACE)

ABBREVIATIONS

AB	ANCHOR BOLT	DR	DOOR	HDWE	HARDWARE	OPP	OPPOSITE	T&G	TONGUE AND GROOVE
ABV	ABOVE	DS	DOWNSPOUT	HKSP	HOUSEKEEPING	OPT	OPTION(AL)	T/O	TOP OF
ACC	ACCESSIBLE	DW	DISHWASHER	HM	HOLLOW METAL	ORD	OVERFLOW ROOF DRAIN	TA	TOILET ACCESSORIES
ACP	ACOUSTIC CEILING PANELING	DWG	DRAWING	HORIZ	HORIZONTAL	OSB	ORIENTED STRAND BOARD	TAN	TANGENT
ACT	ACOUSTIC CEILING TILE	DWL	DOWEL	HP	HIGH POINT	OZ	OUNCE	TB	TOWEL BAR
ADJ	ADJACENT			HR	HOUR			TBD	TO BE DETERMINED
AF	ARCHITECTURAL FILM	EA	EACH	HDR	HEADER	PART	PARTITION	TEL	TELEPHONE
AFF	ABOVE FINISH FLOOR	EJ	EXPANSION JOINT	HRL	HANDRAIL	PCST	PRECAST CONCRETE / ARCHITECTURAL PRECAS...	TEMP	TEMPORARY
AGG	AGGREGATE	EL	VERTICAL ELEVATION	HT	HEIGHT			TFE	TOP OF FOOTING ELEVATION
ALT	ALTERNATE	ELEC	ELECTRIC(AL)	HVAC	HEATING/VENTIALTION/ AIR CONDITIONING	PERF	PERFORATED	TOM	TOP OF MASONRY
ALUM	ALUMINUM	ELEV	VERTICAL ELEVATION/...			PF	PLUMBING FIXTIRE	TOS	TOP OF STEEL
ANNO	ANNODIZED	EM	ENTRANCE MAT	HW	HOT WATER	PL	PLATE	TPH	TOILET PAPER HOLDER
AP	ACCESS PANEL	EMER	EMERGENCY	HYD	HYDRANT	PLAM	PLASTIC LAMINATE	TRANS	TRANSFORMER
APPROX	APPROXIMATE	ENT	ENTRANCE			PLAS	PLASTER	TS	TRANSITION STRIP
ARCH	ARCHITECT(URAL)	EOS	EDGE OF SLAB	ID	INSIDE DIAMETER	PLBG	PLUMBING	TV	TELEVISION
AV	AUDIO VISUAL	EPDM	ETHYLENE POLYPROPLYLEN... MONOMER	IMP	IMPACT / HIGH IMPACT	PLYWD	PLYWOOD	TYP	TYPICAL
AVG	AVERAGE			IN	INCH	PNL	PANEL		
AWP	ACOUSTICAL WALL PANEL	EQ	EQUAL	INCL	INCLUDING	PREFIN	PREFINISHED	UC	UNDERCUT
		EQUIP	EQUIPMENT	INSUL	INSULATION	PROJ	PROJECTION	UH	UNIT HEATER
B/O	BOTTOM OF	ETC	ET CETERA	INT	INTERIOR	PROP	PROPERTY	UL	UNDERWRITERS...
BCS	BABY CHANGING STATION	EW	EACH WAY	INV	INVERT	PT	PAINT	ULA	UL ASSEMBLEY
BD	BOARD	EWC	ELECTRIC WATER COOLER			PTD	PAPER TOWEL DISPENSER	UNFIN	UNFINISHED
BLDG	BUILDING	EXH	EXHAUST	JAN	JANITOR	PTD/R	PAPER TOWEL DISPENSER & RECEPTOR	UNO	UNLESS NOTED OTHERWISE
BLKG	BLOCKING	EXIST	EXISTING	JBOX	JUNCTION BOX			UPH	UPHOLSTERY
BM	BENCH MARK	EXP	EXPOSED	JST	JOIST	PVC	POLYVINYL CHLORIDE	UR	URINAL
BO	BY OWNER	EXPAN	EXPANSION	JT	JOINT	PVMT	PAVEMENT	USF	USEABLE SQUARE FEET
BOT	BOTTOM	EXT	EXTERIOR						
BR	BRICK			K PL	KICK PLATE	QTR	QUARTER	VAC	VACUUM
BRG	BEARING			KD	KNOCK DOWN			VAR	VARIES
BRKT	BRACKET	FA	FIRE ALARM	KO	KNOCK OUT	R	RISER OR RADIUS	VCT	VINYL COMPOSITION TILE
BSMT	BASEMENT	FBG	FIBERGLASS			RA	RETURN AIR	VERT	VERTICAL
BTWN	BETWEEN	FCIC	FURNISHED BY CONTRACTOR, INSTALLED BY CONTRACTOR	LAB	LABORATORY	RAD	RADIATOR	VEST	VESTIBULE
				LAM	LAMINATED	RB	RESILIENT BASE	VFY	VERIFY
CAB	CABINET	FCIO	FURNISHED BY CONTRACTOR, INSTALLED BY OWNER	LAV	LAVATORY	RCP	REFLECTED CEILING PLAN	VIF	VERIFY IN FIELD
CB	CATCH BASIN			LB	POUND	RD	ROOF DRAIN	VR	VAPOR RETARDER
CC	CUBICLE CURTAIN	FD	FLOOR DRAIN	LCD	LINEAR CEILING DIFFUSER	REC	RECESSED		
CCT	CUBICLE CURTAIN TRACK	FDN	FOUNDATION	LF	LINEAR FOOT	RECT	RECTANGULAR	W	WEIGHT
CD	CONSTRUCTION DOCUMENTS	FE	FIRE EXTINGUISHER	LH	LEFT HAND	REF	REFERENCE	W/	WITH
CEM	CEMENT	FIN	FINISH	LHR	LEFT HAND REVERSED	REINF	REINFORCED(ING)	W/O	WITHOUT
CFM	CUBIC FOOT PER MINUTE	FIXT	FIXTURE	LIN	LINEAR, LINEAL	REQD	REQUIRED	WC	WATER CLOSET
CG	CORNER GUARD	FL	FLOOR	LMC	LINEAR METAL CEILING	REV	REVERSE(D)	WD	WOOD
CHR	CHAIR RAIL	FLASH	FLASHING	LP	LOW POINT	RH	ROOF HATCH	WDW	WINDOW
CIRC	CIRCUIT (CIRCUMFERENCE)	FO	FINISHED OPENING	LT WT	LIGHTWEIGHT	RH	RIGHT HAND	WG	WIRE GLASS
CIVIL	CIVIL ENGINEER	FOC	FACE OF CONCRETE	LTG	LIGHTING/LIGHT	RHR	RIGHT HAND REVERSED	WH	WATER HEATER
CJ	CONTROL JOINT	FOIC	FURNISHED BY OWNER, INSTALLED BY...	LVR	LOUVER	RM	ROOM	WI	WROUGHT-IRON
CL	CENTER LINE			LVT	LUXURY VINYL TILE	RO	ROUGH OPENING	WR	WATER RESISTANT
CLEAR	CLEARANCE	FOIO	FURNISHED BY OWNER, INSTALLED BY OWNER			ROT	ROTATE(D)	WSCT	WAINSCOT
CLG	CEILING			MAS	MASONRY	RR	RUB RAIL	WWF	WELDED WIRE FABRIC
CLOS	CLOSET	FOF	FACE OF FINISH	MATL	MATERIAL	RUB	RUBBER		
CM	CULTURED MARBLE	FOM	FACE OF MASONRY	MAX	MAXIMUM	RV	ROOF VENT	YD	YARD
CMU	CONCRETE MASONRY UNIT	FOS	FACE OF STUD/STEEL	MB	MARKER BOARD	RWL	RAIN WATER LEADER		
CO	CLEANOUT	FP	FIRE PROOFING	MCB	METAL COVE BASE				SEE MATERIAL SCHEDULES FOR ABBREVIATIONS USED IN MATERIAL IDS
COL	COLUMN	FR	FIRE RATED	MDF	MEDIUM DENSITY FIBER...	SA	SUPPLY AIR		
CONC	CONCRETE	FRMG	FRAMING	MECH	MECHANICAL	SCHED	SCHEDULE		
CONST	CONSTRUCTION	FRP	FIBERGLASS REINFORCED..	MED CAB	MEDICINE CABINET	SD	SOAP DISPENSER / STORM DRAIN		
CONT	CONTINUOUS	FRT	FIRE RETARDANT TREATED	MEMB	MEMBRANE				
CONTR	CONTRACTOR	FT	FOOT, FEET	MEZZ	MEZZANINE	SECT	SECTION		
CORR	CORRIDOR	FTG	FOOTING	MFP	MANUFACTURED FIRE PLACE	SF	SQUARE FOOT/FEET		
CPT	CARPET	FTR	FOOT RAIL	MFR	MANUFACTURER	SH	SHEATHING		
CPTB	CARPET BASE	FURR	FURRING	MH	MANHOLE	SHC	SHOWER CURTAIN		
CR	CRASH RAIL	FUT	FUTURE	MIN	MINIMUM / MINUTE(S)	SHLVG	SHELVING		
CRS	COURSE	FV	FIELD VERIFY	MIR	MIRROR	SHT	SHEET		
CSK	COUNTERSUNK	FVIC	FURNISHED BY VENDOR, INSTALLED BY...	MISC	MISCELLANEOUS	SIM	SIMILAR		
CSWK	CASEWORK			MLDG	MOULDING	SLNT	SEALANT		
CT	CERAMIC TILE	FVIV	FURNISHED BY VENDOR, INSTALLED BY VENDOR	MNTG	MOUNTING	SND	SANITARY NAPKIN...		
CTB	CERAMIC TILE BASE			MO	MASONRY OPENING	SNR	SANITARY NAPKIN RECEPTOR		
CTF	CERAMIC TILE FLOOR			MP	METAL PANEL	SPEC	SPECIFICATIONS		
CTW	CERAMIC TILE WALL	G	GAS	MTL	METAL	SQ	SQUARE		
CU	CUBIC	GA	GAUGE	MULL	MULLION	SS	STAINLESS STEEL		
CUH	CABINET UNIT HEATER	GAL	GALLON	MW	MILLWORK	ST	STONE		
CW	COLD WATER	GALV	GALVANIZED			STC	SOUND TRANSMISSION...		
DEMO	DEMOLISH/DEMOLITION	GAR	GARAGE	NIC	NOT IN CONTRACT	STD	STANDARD		
		GB	GRAB BAR	NO	NUMBER	STG	STORAGE		
DEPT	DEPARTMENT	GC	GENERAL CONTRACTOR	NOM	NOMINAL	STL	STEEL		
DET	DETAIL	GL	GLASS OR GLAZING	NOS	NOSING	STN	STONE		
DF	DRINKING FOUNTAIN	GL BLK	GLASS BLOCK	NRC	NOISE REDUCTION...	STRUCT	STRUCTURE/ STRUCTURAL ENGINEER		
DG	DECORATIVE GLASS	GLU-LA...	GLUE LAMINATED	NSF	NET SQUARE FEET				
DH	DECORATIVE HARDWARE	GSF	GROSS SQUARE FEET	NTS	NOT TO SCALE	SUBFL	SUBFLOORING		
DIA	DIAMETER	GT	GROUT			SUSP	SUSPENDED		
DIAG	DIAGIONAL	GYP BD	GYPSUM BOARD	OA	OVERALL	SW	SWITCH		
DIM	DIMENSION			OC	ON CENTER	SYM	SYMETRICAL	℄	CENTER LINE, CENTER
DISP	DISPENSER	HC	HOLLOW CORE	OD	OUTSIDE DIAMETER	SYS	SYSTEM	±	PLUS OR MINUS
DIST	DISTANCE	HDBD	HARDBOARD	OH	OVERHEAD			Ø	DIAMETER
DN	DOWN	HDCP	HANDICAPPED	OHD	OVERHEAD DOOR	T	TREAD	∠	ANGLE
DP	DECORATIVE PANEL	HDWD	HARDWOOD	OPNG	OPENING	T&B	TOP AND BOTTOM		

PARTITION TYPES

METAL STUD GAGE AND SPACING TO BE PER MANUFACTURER'S RECOMMENDATIONS FOR EACH APPLICATION UNO. ALL UL LISTED PARTITIONS ARE TO BE CONSTRUCTED IN FULL COMPLIANCE WITH THE REFERENCED UL DESIGN NUMBER

1A — 1 5/8" METAL STUDS; 5/8" GYPSUM BOARD

1B — 5/8" GYPSUM BOARD; 1 5/8" METAL STUDS; 5/8" GYPSUM BOARD. NOTE: THIS CONFIGURATION CAN NOT BE A FIRE RATED PARTITION

1C / 1CA — (4) LAYERS TYPE X 5/8" GYP. BD.; 1 5/8" METAL STUDS. TWO HOUR WALL UL DESIGN V497

2A — 2 1/2" METAL STUDS; 5/8" GYPSUM BOARD

2B / 2BX — 5/8" GYPSUM BOARD; 2 1/2" METAL STUDS; 5/8" GYPSUM BOARD; 2 1/2" THICK FIBERGLASS INSUL. REQD. AT RATED PARTITION CONDITION. ONE HOUR WALL UL DESIGN U494

2C / 2CA — (2) LAYERS 5/8" GYP. BD.; 2 1/2" METAL STUDS; (2) LAYERS 5/8" GYP. BD. TWO HOUR WALL UL DESIGN U419

3A — 3 5/8" METAL STUDS; 5/8" GYPSUM BOARD

3B / 3BX — 5/8" GYPSUM BOARD; 3 5/8" METAL STUDS; 5/8" GYPSUM BOARD. ONE HOUR WALL UL DESIGN U419

3C / 3CA — (2) LAYERS 5/8" GYP. BD.; 3 5/8" METAL STUDS; (2) LAYERS 5/8" GYP. BD. TWO HOUR WALL UL DESIGN U419

6A — 6" METAL STUDS; 5/8" GYPSUM BOARD

6B / 6BX — 5/8" GYPSUM BOARD; 6" METAL STUDS; 5/8" GYPSUM BOARD. ONE HOUR WALL UL DESIGN U419

1SA — 5/8" TYPE "X" GYP. BD.; 2 1/2" METAL C-H STUDS 24" O.C.; 1" GYPSUM SHAFTLINER. ONE HOUR WALL UL DESIGN U415 SYSTEM A

1SB — (2) LAYERS 1/2" TYPE "X" GYP. BD.; 2 1/2" METAL C-H STUDS 24" O.C.; 1" GYPSUM SHAFTLINER. TWO HOUR WALL UL DESIGN U415 SYSTEM B

1SE — 1/2" TYPE "X" GYP. BD.; 2 1/2" METAL C-H STUDS 24" O.C.; 1" GYPSUM SHAFTLINER; 1/2" TYPE "X" GYP. BD. TWO HOUR WALL UL DESIGN U415 SYSTEM E

1SA — 5/8" TYPE "X" GYP. BD.; 4" METAL C-H STUDS 24" O.C.; 1" GYPSUM SHAFTLINER. ONE HOUR WALL UL DESIGN U415 SYSTEM A

1SB — (2) LAYERS 1/2" TYPE "X" GYP. BD.; 4" METAL C-H STUDS 24" O.C.; 1" GYPSUM SHAFTLINER. TWO HOUR WALL UL DESIGN U415 SYSTEM B

1SA — (1) LAYERS 1/2" TYPE "X" GYP. BD.; 6" METAL C-H STUDS 24" O.C.; 1" GYPSUM SHAFTLINER. ONE HOUR WALL UL DESIGN U415 SYSTEM A

2I — SEE PLAN; 21" MINIMUM AT BACK TO BACK WALL HUNG TOILETS; 12" WIDE, FULL WIDTH 5/8" GYP. BD., BRACING AT 48" O.C. MAXIMUM VERTICALLY (25 GA. STEEL STUD BRACING OPTIONAL); 5/8" GYPSUM BOARD; 3 5/8" METAL STUDS; AIR SPACE; 3 5/8" METAL STUDS; 5/8" GYPSUM BOARD. NOTE: THIS CONFIGURATION CAN NOT BE A FIRE RATED PARTITION

F1 — 1 1/2" RIGID INSULATION W/ Z FURRING; 5/8" GYPSUM BOARD

F2 — 1 1/2" FURRING CHANNELS; 5/8" GYPSUM BOARD

F3 — EXISTING PARTITION - V.I.F.; 5/8" GYPSUM BOARD

CMU PARTITIONS

CB8 — 8" NOMINAL

CB10 — 10" NOMINAL

CB12 — 1'-0" NOMINAL

UL DESIGN U906 AT 2-HR RATED WALLS, UL DESIGN U904 AT 3-HR RATED WALLS

PARTITION HEAD TYPES

1 — NON-RATED CONDITION: STRUCTURAL DECK; CAULK AS REQUIRED; FASTEN DEFLECTION TRACK TO BOTTOM OF METAL DECK; JOIST BEYOND; DEFLECTION HEAD CONNECTION; DO NOT ATTACH STUDS TO DEFLECTION TRACK; SEE PLAN FOR PARTITION TYPE; SECURE THIS SECTION OF PARTITION TO METAL DECK & JOIST. MATCH PARTITION TYPE OF PARTITION BELOW.; FASTEN DEFLECTION TRACK TO BOTTOM OF JOIST. PARALLEL TO JOISTS / PERPENDICULAR TO JOISTS

1A — RATED CONDITION: MINERAL WOOL FIBER FIRESTOPPING; STRUCTURAL DECK; FIRE CAULK AS REQUIRED; 6" VERIFY; FASTEN FIRE-RATED DEFLECTION TRACK TO BOTTOM OF METAL DECK; JOIST BEYOND; DEFLECTION HEAD CONNECTION; DO NOT ATTACH STUDS TO FIRE-RATED DEFLECTION TRACK; SEE PLAN FOR PARTITION TYPE; SECURE THIS SECTION OF PARTITION TO METAL DECK & JOIST. MATCH PART. TYPE OF PART. BELOW.; FASTEN FIRE-RATED DEFLECTION TRACK TO BOTTOM OF JOIST. PARALLEL TO JOISTS / PERPENDICULAR TO JOISTS

2 — EXTEND STUDS TO STRUCTURE ABOVE TO BRACE WALL AS REQUIRED; 6"; SEE REFLECTED CEILING PLAN & ROOM FINISH SCHEDULE FOR CEILING TYPE; SEE PLAN FOR PARTITION TYPE

3 — SEE REFLECTED CEILING PLAN & ROOM FINISH SCHEDULE FOR CEILING TYPE; AT TEGULAR ACT, TRIM TILES TO LAY FLAT AT PARTITIONS; SEE PLAN FOR PARTITION TYPE

4 — TOP OF WALL SEE PLAN; SEE PLAN FOR PARTITION TYPE

5 — STRUCTURAL DECK; JOIST BEYOND; PARTITION WILL EXTEND TO BOTTOM OF JOIST; FASTEN RUNNER TRACK TO BOTTOM OF JOIST

6 — SMOKE SEAL; STRUCTURAL DECK; PARTITION TYPE 3A; JOIST BEYOND; DEFLECTION HEAD CONNECTION; SECURE THIS SECTION OF PARTITION TO METAL DECK & JOIST; FASTEN RUNNER TRACK TO BOTTOM OF JOIST; GYP BD BY GC; PARTITION FRAMING BY WELLNESS PATIENT ROOM SUPPLIER

7 — NON-COMBUSTIBLE SMOKE STOP; GYP BD TO DEFLECTION HEAD IF NO CEILING; 1 LAYER OF GYP BD TO DECK - CORRIDOR SIDE ONLY; IF PARTITION TYPE CALLS FOR MORE THAN 1 LAYER OF GYP BD STOP ALL BUT 1 AT 6" ABOVE CEILING; CORRIDOR SIDE; STRUCTURAL DECK; PARTITION TYPE 3A; DO NOT ATTACH STUDS TO RUNNER TRACK; DEFLECTION HEAD CONNECTION; GYP BD TO DEFLECTION HEAD IF NO CEILING; SECURE THIS SECTION OF PARTITION TO METAL DECK & JOIST; JOIST BEYOND; FASTEN LONG LEG RUNNER TRACK TO BOTTOM OF JOIST; 1 LAYER OF GYP BD TO DEFLECTION HEAD - CORRIDOR SIDE ONLY; SEE REFLECTED CEILING PLAN & ROOM FINISH SCHEDULE FOR CEILING TYPE; SEE PLAN FOR PARTITION TYPE; CORRIDOR SIDE. PARALLEL TO JOISTS / PERPENDICULAR TO JOISTS

DEFLECTION - STEEL BAR JOISTS

"D" = STRUCTURAL DEFLECTION AFTER ALL DEAD LOAD IS IN PLACE:
1.33" AT 40' BAR JOIST SPAN
1.23" AT 36'-9" BAR JOIST SPAN
1.0" AT 30'-0" BAR JOIST SPAN
0.93" AT 28'-0" BAR JOIST SPAN
0.8" AT 24'-0" BAR JOIST SPAN
0.5" AT PERIMETER OF BUILDING

AT ALL TYPE "X" PARTITION TYPES PROVIDE UL DESIGN DEFLECTION HEAD EQUAL TO PARTITION FIRE-RATING.

ALL FIRE RATED WALLS, CORRIDOR SMOKE PARTITIONS & SMOKE BARRIER PARTITIONS ARE TO EXTEND TO DECK. PROVIDE BACKING/ BLOCKING IN PARTITIONS FOR WALL HUNG ITEMS.

"S" INDICATES SOUND ATTENUATING INSULATION BLANKET IN WALL CAVITY, FULL THICKNESS OF STUDS UNO

"V" INDICATES A VAPOR RETARDER ON THE INTERIOR SIDE OF THE WALL ASSEMBLY UNO. SEAL TO DECK ABOVE AND TO FLOOR BELOW. SEAL ALL PENETRATIONS.

NUMBER INDICATES PARTITION HEAD DETAIL - SEE BELOW

"X" INDICATES RATED PARTITION - ALL GYPSUM BOARD TO BE TYPE "X". "X" DESIGNATION IS NOT USED ON SHAFT WALLS (P10 SERIES) SINCE SHAFT WALLS ARE ALWAYS RATED AS PART OF THE BASIC TYPE.

"A" INDICATES GYP BD ON ONE FACE OF STUDS ONLY.
"B" INDICATES ONE LAYER OF GYP BD ON EACH FACE OF STUDS.
"C" INDICATES TWO LAYERS OF GYP BD ON EACH FACE OF STUDS.

NUMBER INDICATES STUD THICKNESS ("1" FOR 1 5/8" STUDS, "3" FOR 3 5/8" STUDS, ETC.)

"M" INDICATES METAL STUD MATERIAL, "W" INDICATES WOOD STUD MATERIAL.

"L" INDICATES LEAD LINED GYPSUM BOARD TO BE FASTENED WITH SCREWS AND 1" DIAMETER LEAD DISC SHIELDS. LEAD LAYER TO EXTEND TO AT LEAST 7'-0"AFF. USE 16 GAUGE METAL STUDS @ 12" OC IN PARTITIONS WHERE LEAD EXCEEDS 1/16" THICKNESS AND AT LOCATIONS REQUIRING LEAD PLATE. VERIFY EXACT LEAD REQUIREMENTS WITH OWNER PROVIDED PHYSICIST REPORT.

"R" INDICATES RESILIENT CHANNEL APPLIED TO COMMON SIDE OF WALL SYSTEM

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V3

PARTITION TYPES, SYMBOLS, ABBREVIATIONS

ISSUES & REVISIONS	DATE
CORE & SHELL PERMIT SET	03-09-26
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO — STATE OF ILLINOIS

FOR REFERENCE ONLY

COMMISSION NO: 13782-25108
DRAWN BY: SB, BW
CHECKED BY: JG

SHEET

A0.3

TRUE SHEET SCALE 0" 1/2" 1"

Autodesk Docs://13782-25108 City of Des Plaines- 678 Lee Street/13782-25108_678 Lee St_R25.rvt
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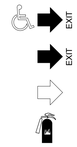
CODE LEGEND



ACCESSIBLE MEANS OF EGRESS

EXIT

EXIT ACCESS

FIRE EXTINGUISHER

CALCULATED OCCUPANT LOAD AT DOOR

CODE ROOM TAG

OCCUPANCY BOUNDARY

4W 4W — 4 HOUR FIRE WALL (IBC 706)

4B 4B — 4 HOUR FIRE BARRIER (IBC 707)

3W 3W — 3 HOUR FIRE WALL (IBC 706)

3B 3B — 3 HOUR FIRE BARRIER (IBC 707)

2W 2W — 2 HOUR FIRE WALL (IBC 706)

2S 2S — 2 HOUR SHAFT ENCLOSURE (IBC 713)

2B 2B — 2 HOUR FIRE BARRIER (IBC 707)

1S 1S — 1 HOUR SHAFT ENCLOSURE (IBC 713)

1B 1B — 1 HOUR FIRE BARIER (IBC 707)

1P 1P — 1 HOUR FIRE PARTITION (IBC 708)

SB SB — SMOKE BARRIER (1 HOUR RESISTANCE) (IBC 709)

SP SP — SMOKE PARTITION (IBC 710)

NOTE: IN CONDITIONS WHERE A HIGHER PARTITION ALSO SERVES AS A SMOKE BARRIER, THE TEXT TAG OF THE WALL WILL INCLUDE SB IN ADDITION TO THE PRIMARY ASSEMBLY.

RATED DOOR - 180 MINUTES

RATED DOOR - 120 MINUTES

RATED DOOR - 90 MINUTES

RATED DOOR - 60 MINUTES

RATED DOOR - 45 MINUTES

RATED DOOR - 20 MINUTES

RATED DOOR - SMOKE

FE-1 = RECESSED FIRE EXTINGUISHER CABINET
FE-2 = SEMI-RECESSED FIRE EXTINGUISHER CABINET
FE-3 = SURFACE MOUNTED FIRE EXTINGUISHER CABINET
FE-3A = EXTERIOR SURFACE MOUNTED FIRE EXTINGUISHER CABINET
FE-4 = BRACKET MOUNTED FIRE EXTINGUISHER

GENERAL CODE NOTES

1. STANDPIPE AND FDC LOCATIONS TO BE DETERMINED BY FIRE SPRINKLER SUBCONTRACTOR AND REVIEWED BY ARCHITECT.
2. ALL ELEVATOR DOORS TO BE ONE HOUR RATED.
3. PROVIDE FIRE/SMOKE SEALANT AT TOP OF SMOKE OR FIRE WALLS AND AT ALL OTHER OPENINGS AT TOP OF THE WALL.
4. INTERIOR WINDOWS LOCATED IN RATED PARTITIONS TO BE FIRE GLASS.
5. PROVIDE RECESSED FIRE EXTINGUISHERS AND CABINETS IN PUBLIC CORRIDORS WHERE SHOWN ON CODE PLAN. PROVIDE SURFACE MOUNTED FIRE EXTINGUISHERS IN ELEVATOR EQUIPMENT ROOM, COMMERCIAL KITCHENS & MECHANICAL ROOMS.
6. FIRE AND SMOKE BARRIER WALLS SHALL EXTEND FROM THE FLOOR BELOW TO UNDERSIDE OF FLOOR OR ROOF SLAB ABOVE. CONTINUOUS THROUGH CONCEALED SPACES.

CODE DATA - 2021 IBC

NOTE: BUILDING AREAS INDICATED ARE NOT BOMA RENTABLE AREA CALCULATIONS

APPLICABLE CODES:
DES PLAINES ADOPTION OF THE 2021 INTERNATIONAL BUILDING CODE
DES PLAINES ADOPTION OF THE 2021 INTERNATIONAL EXISTING BUILDING CODE
-WORK AREA COMPLIANCE METHOD, LEVEL 3 ALTERATION
DES PLAINES ADOPTION OF THE 2024 ILLINOIS ENERGY CONSERVATION CODE
ILLINOIS ADOPTION OF 71 IAC 400 (2018 ILLINOIS ACCESSIBILITY CODE)
DES PLAINES ADOPTION OF THE 2021 INTERNATIONAL FIRE CODE
DES PLAINES ADOPTION OF THE 2021 INTERNATIONAL PLUMBING CODE
DES PLAINES ADOPTION OF THE 2020 NATIONAL ELECTRIC CODE

CODE DATA SUMMARY:
678 Lee St. is a renovation of an existing building previously used as a bank. It is 10,618 Total Net Square Feet and a three-story building with a basement. The building is owned by the City of Des Plaines and is being leased out to a restaurant group as a restaurant and event center. The city is making core and shell upgrades to the building that have been addressed in a separate package. This tenant improvement package for the restaurant group includes a restaurant on the first and second levels with an event space on the third level. Food storage, mechanical space, and an employee break area are located in the basement of the building. Additionally, the restaurant will have outdoor seating space in the alley between the building and neighboring post office building as well as on the sidewalk along Elinwood Street.

TYPE OF CONSTRUCTION: ASSUMED TYPE IIIB, FULLY SPRINKLERED WITH EMERGENCY VOICE/ALARM SYSTEM

OCCUPANCY CLASSIFICATIONS:

RESTAURANT	GROUP A-2
DANCE FLOOR	GROUP A-3
STORAGE	GROUP S-2

NON-SEPARATED OCCUPANCIES (IBC 508.3):

MOST RESTRICTIVE OCCUPANCY: A-2

ALLOWABLE AREA:

MAXIMUM FLOOR AREA (At) = 28,500 SF
MAXIMUM BUILDING AREA (3 STORIES) = (At) x 3 Stories = 85,500 SF
PROVIDED GROSS BUILDING AREA (3 STORIES) = (At) x 3 Stories = 17,350 SF

PROPOSED TENANT AREAS:

BASEMENT:

STORAGE	758 SF
EMPLOYEE AREA	167 SF
MEP	551 SF
PROPOSED FIRST LEVEL AREA	1,476 SF

FIRST LEVEL:

RESTAURANT (SEATING)	1,680 SF
BAR (SEATING)	136 SF
RESTAURANT (KITCHEN)	1,866 SF
STORAGE	136 SF
PROPOSED FIRST LEVEL AREA	3,818 SF

SECOND LEVEL:

BAR (SEATING)	44 SF
RESTAURANT (SEATING)	1,616 SF
RESTAURANT (KITCHEN)	126 SF
STORAGE	92 SF
PROPOSED SECOND LEVEL AREA	1,878 SF

THIRD LEVEL:

BAR (SEATING)	224 SF
RESTAURANT (SEATING)	1,349 SF
RESTAURANT (KITCHEN)	1,454 SF
STORAGE	29 SF
MEP	685F
DANCE FLOOR	322 SF
PROPOSED THIRD LEVEL AREA	3,446 SF

TOTAL NET BUILDING AREA:

BASEMENT AREA	1,476 SF
FIRST LEVEL AREA	3,818 SF
SECOND LEVEL AREA	1,878 SF
THIRD LEVEL AREA	3,446 SF
TOTAL NET BUILDING AREA	10,618 SF

ALLOWABLE HEIGHT (IBC TABLE 504.3): 3 STORIES, 75 FEET

PROPOSED HEIGHT: 3 STORIES, 43' - 0"

FIRE-RESISTANCE RATINGS (IBC TABLE 601):

TYPE OF CONSTRUCTION	TYPE IIIB
STRUCTURAL FRAME	0 HOUR(S)
BEARING WALLS (SEE EQUIVALENT THICKNESS NOTED ON CODE PLANS)	2 HOUR(S)
FLOOR CONSTRUCTION (INCLUDING SUPPORTING BEAMS AND JOISTS)	0 HOUR(S)
ROOF CONSTRUCTION (INCLUDING SUPPORTING BEAMS AND JOISTS)	0 HOUR(S)

FIRE-RESISTANCE RATINGS, EXTERIOR WALLS (IBC TABLE 705.5):

<5'	1	HOURS	≥10' <30'	1	HOURS
≥5' <10'	1	HOURS	≥30'	0	HOURS

EXIT TRAVEL DISTANCE (IBC 1017.2)

A-2: 250 LINEAR FT MAXIMUM WITH AUTOMATIC SPRINKLER SYSTEM.

COMMON PATH OF EGRESS TRAVEL DISTANCE FOR SPACES WITH ONE EXIT ACCESS DOORWAY (IBC 1006.2.1)

A-2: 75 LINEAR FT MAXIMUM

S-2: 100 LINEAR FT MAXIMUM

OCCUPANT LOAD CALCULATIONS: NOTE: OCCUPANT LOADS FOR FIXED SEATING AREAS ARE TAKEN BY NUMBER OF SEATS ACCOMMODATED IN THOSE AREAS. NON-FIXED SEATING USES ARE CALCULATED AT EITHER 15 SF/OCC OR 7 SF/OCC BASED ON USE. SEE FLOOR PLAN FOR OCCUPANT LOAD PER SPACE.

BASEMENT: 1,476 SF

STORAGE (@ 300 SF/OCCUPANT)	4 OCCUPANTS
EMPLOYEE AREA (@ 15 SF/OCCUPANT)	12 OCCUPANTS
MEP (@ 300 SF/OCCUPANT)	5 OCCUPANTS
TOTAL, BASEMENT	21 OCCUPANTS

FIRST LEVEL: 3,818 SF

BAR (SEATING) (@ 7 SF/OCCUPANT)	20 OCCUPANTS
RESTAURANT (SEATING) (@ 15 SF/OCCUPANT)	113 OCCUPANTS
RESTAURANT (KITCHEN) (@ 200 SF/OCCUPANT)	10 OCCUPANTS
STORAGE (@ 300 SF/OCCUPANT)	2 OCCUPANTS
TOTAL, FIRST LEVEL	145 OCCUPANTS

SECOND LEVEL: 1,878 SF

BAR (SEATING) (@ 7 SF/OCCUPANT)	7 OCCUPANTS
RESTAURANT (SEATING) (@ 15 SF/OCCUPANT)	111 OCCUPANTS
RESTAURANT (KITCHEN) (@ 200 SF/OCCUPANT)	2 OCCUPANTS
STORAGE (@ 300 SF/OCCUPANT)	1 OCCUPANTS
TOTAL, SECOND LEVEL	121 OCCUPANTS

THIRD LEVEL: 3,446 SF

BAR (SEATING) (@ 7 SF/OCCUPANT)	21 OCCUPANTS
RESTAURANT (SEATING) (@ 15 SF/OCCUPANT)	70 OCCUPANTS
RESTAURANT (KITCHEN) (@ 200 SF/OCCUPANT)	8 OCCUPANTS
STORAGE (@ 300 SF/OCCUPANT)	1 OCCUPANTS
MEP (@ 300 SF/OCCUPANT)	1 OCCUPANTS
DANCE FLOOR (@ 5 SF/OCCUPANT)	65 OCCUPANTS
TOTAL, THIRD LEVEL	166 OCCUPANTS

EXITS REQUIRED/PROVIDED:

BASEMENT:	EXITS REQUIRED	EXITS PROVIDED	ACCESSIBLE EXITS PROVIDED
STORAGE	1	1	1
MEP	1	1	1
EMPLOYEE AREA	1	1	1

FIRST LEVEL:	EXITS REQUIRED	EXITS PROVIDED	ACCESSIBLE EXITS PROVIDED
BAR (SEATING)	1	2	2
RESTAURANT (SEATING)	2	2	2
RESTAURANT (KITCHEN)	1	2	2
STORAGE	1	2	2

SECOND LEVEL:	EXITS REQUIRED	EXITS PROVIDED	ACCESSIBLE EXITS PROVIDED
BAR (SEATING)	1	2	1
RESTAURANT (SEATING)	2	2	1
RESTAURANT (KITCHEN)	1	2	1
STORAGE	1	2	1

THIRD LEVEL:	EXITS REQUIRED	EXITS PROVIDED	ACCESSIBLE EXITS PROVIDED
BAR (SEATING)	1	2	1
RESTAURANT (SEATING)	2	2	1
RESTAURANT (KITCHEN)	1	2	1
STORAGE	1	2	1
MEP	1	2	1
DANCE FLOOR	2	2	1

EXIT WIDTH REQUIRED/PROVIDED:

* BUILDING IS TO FULLY-SPRINKLERED AND EQUIPPED WITH AN EMERGENCY VOICE/ALARM SYSTEM

BASEMENT:
STORAGE
4 OCCUPANTS AT 0.15"/OCCUPANT: 0.6" REQUIRED
2 DOORS AT 68.5" =137" 137" PROVIDED
MEP
5 OCCUPANTS AT 0.15"/OCCUPANT: 0.75" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
EMPLOYEE AREA
11 OCCUPANTS AT 0.15"/OCCUPANT: 1.8" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED

FIRST LEVEL:
BAR (SEATING)
20 OCCUPANTS AT 0.15"/OCCUPANT: 3" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
RESTAURANT (SEATING)
113 OCCUPANTS AT 0.15"/OCCUPANT: 16.95" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
RESTAURANT (KITCHEN)
10 OCCUPANTS AT 0.15"/OCCUPANT: 1.5" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
STORAGE
2 OCCUPANTS AT 0.15"/OCCUPANT: 0.3" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED

SECOND LEVEL:
BAR (SEATING)
7 OCCUPANTS AT 0.15"/OCCUPANT: 1.05" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
RESTAURANT (SEATING)
111 OCCUPANTS AT 0.15"/OCCUPANT: 16.65" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
RESTAURANT (KITCHEN)
2 OCCUPANTS AT 0.15"/OCCUPANT: 0.3" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
STORAGE
1 OCCUPANTS AT 0.15"/OCCUPANT: 0.15" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED

THIRD LEVEL:
BAR (SEATING)
21 OCCUPANTS AT 0.15"/OCCUPANT: 3.15" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
RESTAURANT (SEATING)
70 OCCUPANTS AT 0.15"/OCCUPANT: 10.5" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
RESTAURANT (KITCHEN)
8 OCCUPANTS AT 0.15"/OCCUPANT: 1.2" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
STORAGE
1 OCCUPANTS AT 0.15"/OCCUPANT: 0.15" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
MEP
1 OCCUPANTS AT 0.15"/OCCUPANT: 0.15" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED
DANCE FLOOR
65 OCCUPANTS AT 0.15"/OCCUPANT: 9.75" REQUIRED
2 DOORS AT 68.5" = 137" 137" PROVIDED

THIRD LEVEL (STAIRS):
166 OCCUPANTS AT 0.2"/OCCUPANT: 33.2" REQUIRED
2 STAIRS AT 44" = 88" 88" PROVIDED

PLUMBING FIXTURE REQUIREMENTS:

RESTAURANT (INCLUDES 40 OUTDOOR SEATING OCCUPANTS): 428 OCCUPANTS
ASSUME 214 MEN, 214 WOMEN
DANCE FLOOR: 65 OCCUPANTS
ASSUME 32 MEN, 33 WOMEN
TOTAL: 493 OCCUPANTS
ASSUME 246 MEN, 247 WOMEN

FIXTURE	REQUIRED: RESTAURANT (A-2)	REQUIRED: DANCE FLOOR (A-3)	REQUIRED: TOTAL	PROVIDED
MEN, WC	2.85	0.8	4	6
MEN, URINAL	–	–	–	3
MEN, LAV	1.07	0.47	2	4
WOMEN, WC	2.85	0.825	4	6
WOMEN, LAV	1.07	0.44	2	5
SERVICE SINKS	1	1	2	3

ENERGY CODE COMPLIANCE:

THE HAS BEEN BROUGHT UP TO CODE AS PART OF THE CORE AND SHELL PACKAGE FOR THE CITY. SEE ENERGY CODE COMPLIANCE ANALYSIS IN THE CORE AND SHELL PACKAGE.

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678 LEE ST RESTAURANT - TENANT IMPROVEMENT
678 Lee St.
Des Plaines, IL 60016

CODE DATA - TENANT IMPROVEMENT

ISSUES & REVISIONS	DATE
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO
FOR REFERENCE ONLY
STATE OF ILLINOIS

COMMISSION NO: 13782-25108
DRAWN BY: BW
CHECKED BY: JG

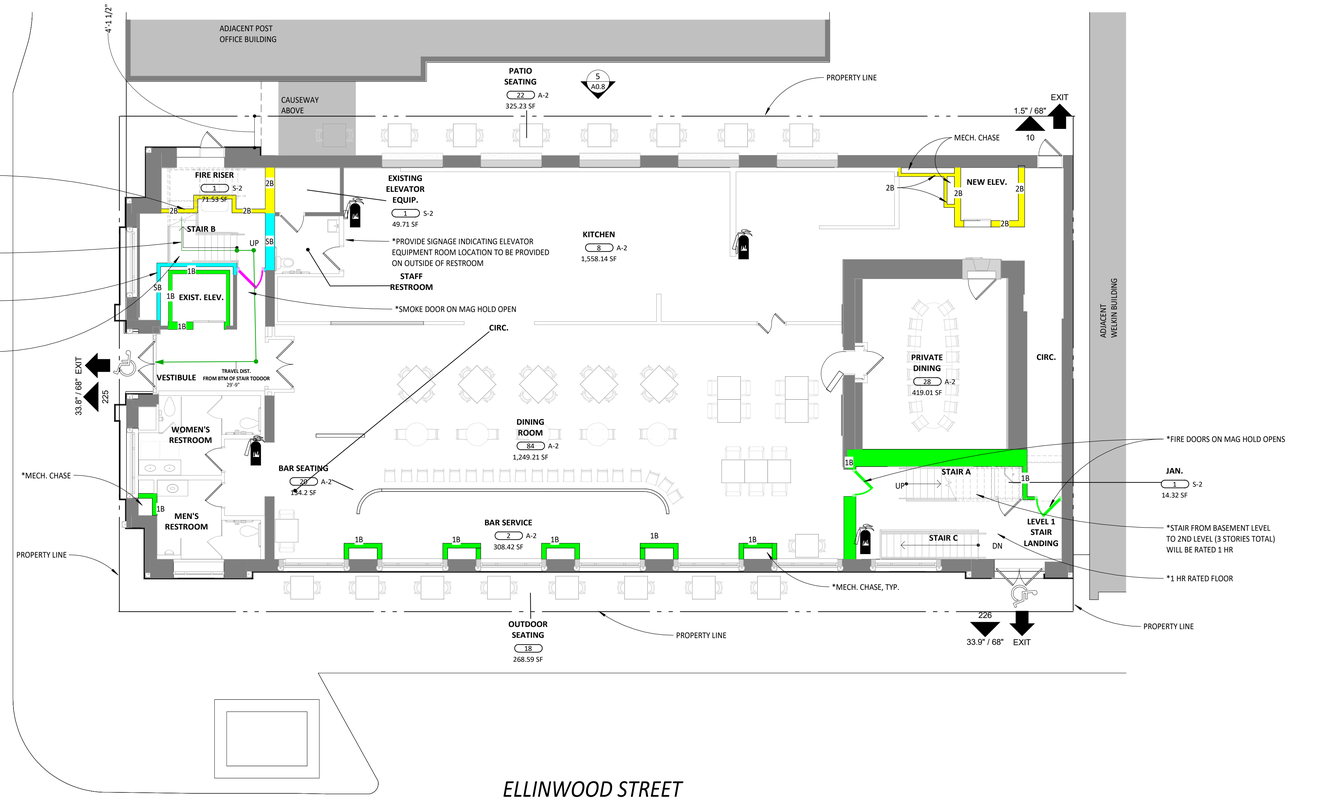
SHEET
A0.9

TRUE SHEET SCALE
0" 1/2" 1"

NOTE: * PLACED NEXT TO ITEMS THAT HAVE BEEN INCLUDED AS PART OF THE CORE AND SHELL PACKAGE AND ARE NOT PART OF THE TENANT IMPROVEMENT SCOPE.

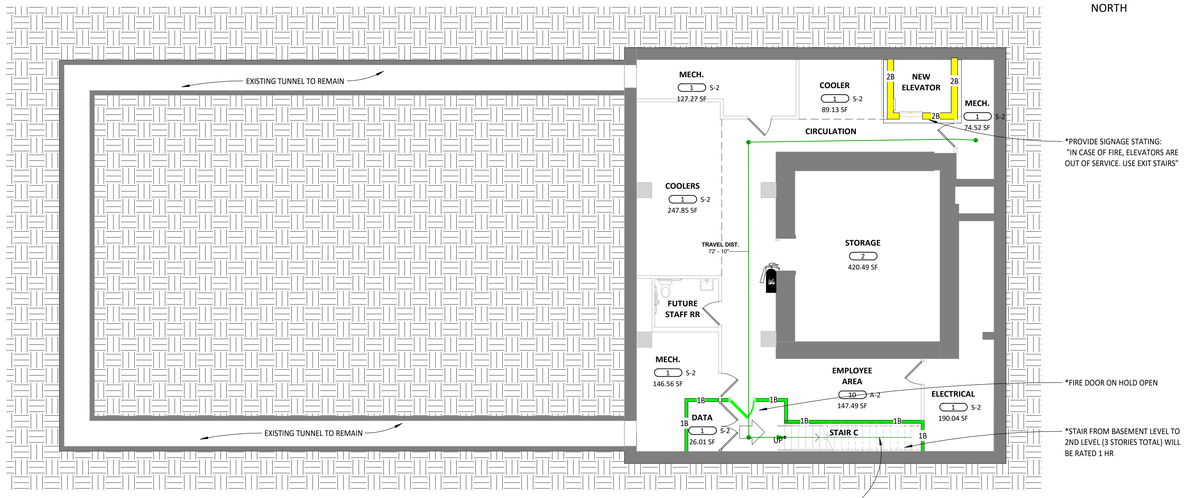
NOTE: ALL EXTERIOR BEARING WALLS HAVE AN EXISTING MINIMUM FIRE RATING OF 2 HOURS. SEE NOTE ON CODE PLAN FOR EQUIVALENT THICKNESS FIRE RATING.

10 3/4" MIN. HOLLOW CLAY TILE MASONRY WALL, TYP UNO = 4 HOUR RATING PER IBC TABLE 722.4.1(1)



2 A0.10 FIRST LEVEL CODE PLAN
1/8" = 1'-0"

NORTH



1 A0.10 BASEMENT LEVEL CODE PLAN
1/8" = 1'-0"

NORTH

NORTH

CODE LEGEND

- ACCESSIBLE MEANS OF EGRESS
- EXIT
- EXIT ACCESS
- FIRE EXTINGUISHER
- REQUIRED WIDTH / PROVIDED WIDTH / OCCUPANT LOAD — CALCULATED OCCUPANT LOAD AT DOOR
- ROOM NAME / CODE DERIVED ROOM OCCUPANT LOAD (MBC TABLE 1004.5) / OCCUPANCY GROUP / ROOM AREA — CODE ROOM TAG
- OCCUPANCY BOUNDARY
- 4 HOUR FIRE WALL (IBC 706)
- 4 HOUR FIRE BARRIER (IBC 707)
- 3 HOUR FIRE WALL (IBC 706)
- 3 HOUR FIRE BARRIER (IBC 707)
- 2 HOUR FIRE WALL (IBC 706)
- 2 HOUR SHAFT ENCLOSURE (IBC 713)
- 2 HOUR FIRE BARRIER (IBC 707)
- 1 HOUR SHAFT ENCLOSURE (IBC 713)
- 1 HOUR FIRE BARIER (IBC 707)
- 1 HOUR FIRE PARTITION (IBC 708)
- SMOKE BARRIER (1 HOUR RESISTANCE) (IBC 709)
- SMOKE PARTITION (IBC 710)

NOTE: IN CONDITIONS WHERE A HIGHER PARTITION ALSO SERVES AS A SMOKE BARRIER, THE TEXT TAG OF THE WALL WILL INCLUDE SB IN ADDITION TO THE PRIMARY ASSEMBLY.

- RATED DOOR - 180 MINUTES
- RATED DOOR - 120 MINUTES
- RATED DOOR - 90 MINUTES
- RATED DOOR - 60 MINUTES
- RATED DOOR - 45 MINUTES
- RATED DOOR - 20 MINUTES
- RATED DOOR - SMOKE

FE-1 = RECESSED FIRE EXTINGUISHER CABINET
FE-2 = SEMI-RECESSED FIRE EXTINGUISHER CABINET
FE-3 = SURFACE MOUNTED FIRE EXTINGUISHER CABINET
FE-3A = EXTERIOR SURFACE MOUNTED FIRE EXTINGUISHER CABINET
FE-4 = BRACKET MOUNTED FIRE EXTINGUISHER

GENERAL CODE NOTES

1. STANDPIPE AND FDC LOCATIONS TO BE DETERMINED BY FIRE SPRINKLER SUBCONTRACTOR AND REVIEWED BY ARCHITECT.
2. ALL ELEVATOR DOORS TO BE ONE HOUR RATED.
3. PROVIDE FIRE/SMOKE SEALANT AT TOP OF SMOKE OR FIRE WALLS AND AT ALL OTHER OPENINGS AT TOP OF THE WALL.
4. INTERIOR WINDOWS LOCATED IN RATED PARTITIONS TO BE FIRE GLASS.
5. PROVIDE RECESSED FIRE EXTINGUISHERS AND CABINETS IN PUBLIC CORRIDORS WHERE SHOWN ON CODE PLAN. PROVIDE SURFACE MOUNTED FIRE EXTINGUISHERS IN ELEVATOR EQUIPMENT ROOM, COMMERCIAL KITCHENS & MECHANICAL ROOMS.
6. FIRE AND SMOKE BARRIER WALLS SHALL EXTEND FROM THE FLOOR BELOW TO UNDERSIDE OF FLOOR OR ROOF SLAB ABOVE. CONTINUOUS THROUGH CONCEALED SPACES.

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678 LEE ST RESTAURANT - TENANT IMPROVEMENT

678 Lee St.
Des Plaines, IL 60016

BASEMENT AND FIRST LEVEL CODE FLOOR PLAN - TENANT IMPROVEMENT

ISSUES & REVISIONS	DATE
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO STATE OF ILLINOIS

FOR REFERENCE ONLY

COMMISSION NO: 13782-25108
DRAWN BY: BW
CHECKED BY: JG

SHEET

A0.10

TRUE SHEET SCALE
0" 1/2" 1"

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NOTE: * PLACED NEXT TO ITEMS THAT HAVE BEEN INCLUDED AS PART OF THE CORE AND SHELL PACKAGE AND ARE NOT PART OF THE TENANT IMPROVEMENT SCOPE.

NOTE: ALL EXTERIOR BEARING WALLS HAVE AN EXISTING MINIMUM FIRE RATING OF 2 HOURS. SEE NOTE ON CODE PLAN FOR EQUIVALENT THICKNESS FIRE RATING.

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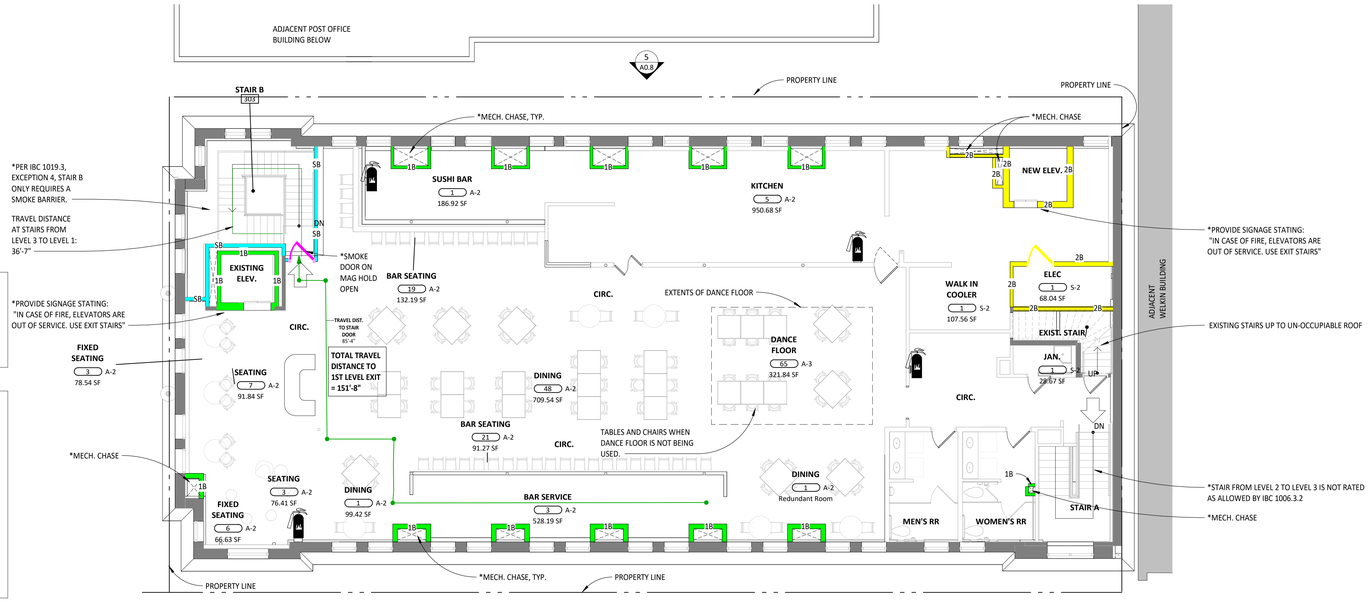

2 A0.11 THIRD LEVEL CODE PLAN
1/8" = 1'-0"

NORTH

NOTE: * PLACED NEXT TO ITEMS THAT HAVE BEEN INCLUDED AS PART OF THE CORE AND SHELL PACKAGE AND ARE NOT PART OF THE TENANT IMPROVEMENT SCOPE.

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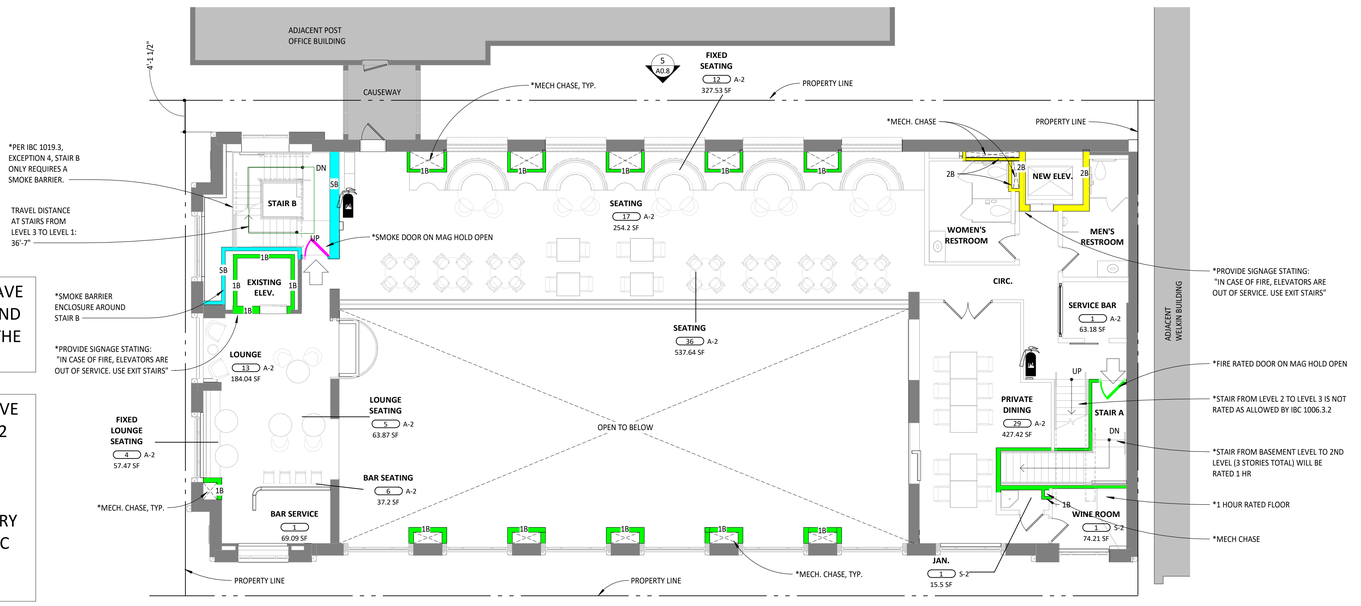

1 A0.11 SECOND LEVEL CODE PLAN
1/8" = 1'-0"

NORTH

CODE LEGEND

- ACCESSIBLE MEANS OF EGRESS
- EXIT
- EXIT ACCESS
- FIRE EXTINGUISHER
- CALCULATED OCCUPANT LOAD AT DOOR (REQUIRED WIDTH / PROVIDED WIDTH / OCCUPANT LOAD)
- CODE ROOM TAG (ROOM NAME / CODE DERIVED ROOM OCCUPANT LOAD (MBC TABLE 1004.5) / OCCUPANCY GROUP / ROOM AREA)
- OCCUPANCY BOUNDARY
- 4 HOUR FIRE WALL (IBC 706)
- 4 HOUR FIRE BARRIER (IBC 707)
- 3 HOUR FIRE WALL (IBC 706)
- 3 HOUR FIRE BARRIER (IBC 707)
- 2 HOUR FIRE WALL (IBC 706)
- 2 HOUR SHAFT ENCLOSURE (IBC 713)
- 2 HOUR FIRE BARRIER (IBC 707)
- 1 HOUR SHAFT ENCLOSURE (IBC 713)
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- RATED DOOR - 60 MINUTES
- RATED DOOR - 45 MINUTES
- RATED DOOR - 20 MINUTES
- RATED DOOR - SMOKE

FE-1 = RECESSED FIRE EXTINGUISHER CABINET
FE-2 = SEMI-RECESSED FIRE EXTINGUISHER CABINET
FE-3 = SURFACE MOUNTED FIRE EXTINGUISHER CABINET
FE-3A = EXTERIOR SURFACE MOUNTED FIRE EXTINGUISHER CABINET
FE-4 = BRACKET MOUNTED FIRE EXTINGUISHER

GENERAL CODE NOTES

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6. FIRE AND SMOKE BARRIER WALLS SHALL EXTEND FROM THE FLOOR BELOW TO UNDERSIDE OF FLOOR OR ROOF SLAB ABOVE. CONTINUOUS THROUGH CONCEALED SPACES.

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678 LEE ST RESTAURANT - TENANT IMPROVEMENT

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Des Plaines, IL 60016

SECOND LEVEL AND THIRD FLOOR CODE FLOOR PLAN - TENANT IMPROVEMENT

ISSUES & REVISIONS	DATE
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO
FOR REFERENCE ONLY
STATE OF ILLINOIS

COMMISSION NO:	13782-25108
DRAWN BY:	BW
CHECKED BY:	JG

SHEET

A0.11

TRUE SHEET SCALE
0" 1/2" 1"

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SITE DATA

ZONING DISTRICT: C-5 CENTRAL BUSINESS DISTRICT; RESTAURANTS ARE A PERMITTED USE IN THIS DISTRICT

REQUIRED PARKING SPACES
PER CITY ORDINANCE GOING INTO EFFECT JUNE 1, 2026, PROJECT IS EXEMPT FROM PARKING REQUIREMENTS

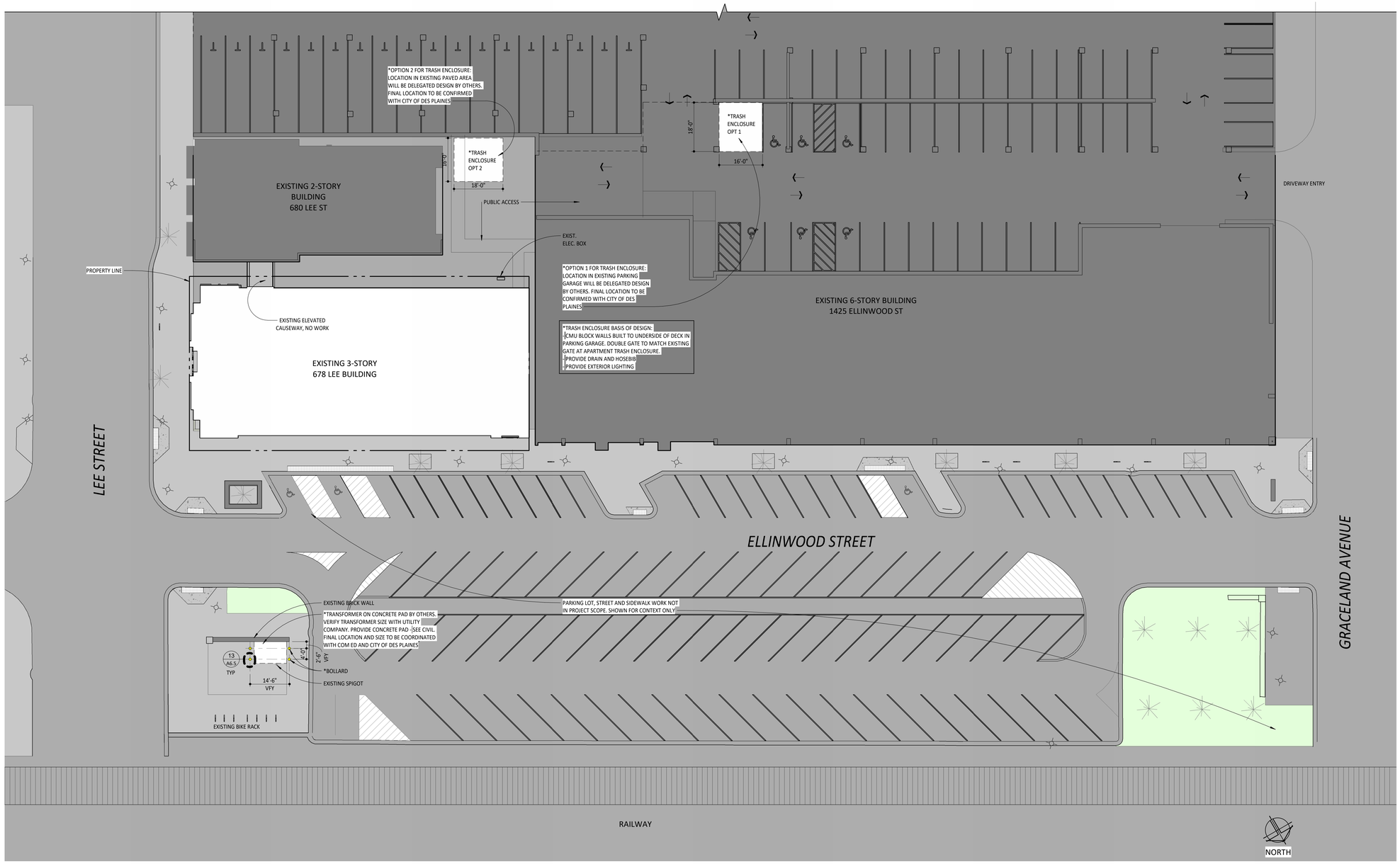
SITE PLAN GENERAL NOTES

A. THE LOCATION AND SIZE OF EXISTING UTILITIES ARE SHOWN IN AN APPROXIMATE LOCATION FOR INFORMATION. VERIFY ALL UTILITIES WITH THE APPROPRIATE UTILITY COMPANIES, OTHER APPROPRIATE AGENCIES AND OBSERVED EXISTING CONDITIONS.

B. EXISTING SITE CONDITIONS SHOWN ON THE DRAWINGS ARE APPROXIMATE AND MAY NOT REPRESENT ALL EXISTING SITE CONDITIONS. THE CONTRACTOR SHALL VERIFY EXISTING SITE CONDITIONS AND NOTIFY THE ARCHITECT IN WRITING OF ANY DISCREPANCIES WITH DRAWINGS.

C. REFER TO THE GENERAL NOTES FOR OTHER APPLICABLE INFORMATION.

NOTE: * PLACED NEXT TO ITEMS THAT HAVE BEEN INCLUDED AS PART OF THE CORE AND SHELL PACKAGE AND ARE NOT PART OF THE TENANT IMPROVEMENT SCOPE.



1 A1.1 ARCHITECTURAL SITE PLAN
1/16" = 1'-0"

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ARCHITECTURAL SITE PLAN

ISSUES & REVISIONS	DATE
CORE & SHELL PERMIT SET	03-09-26
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO STATE OF ILLINOIS
FOR REFERENCE ONLY

COMMISSION NO:	13782-25108
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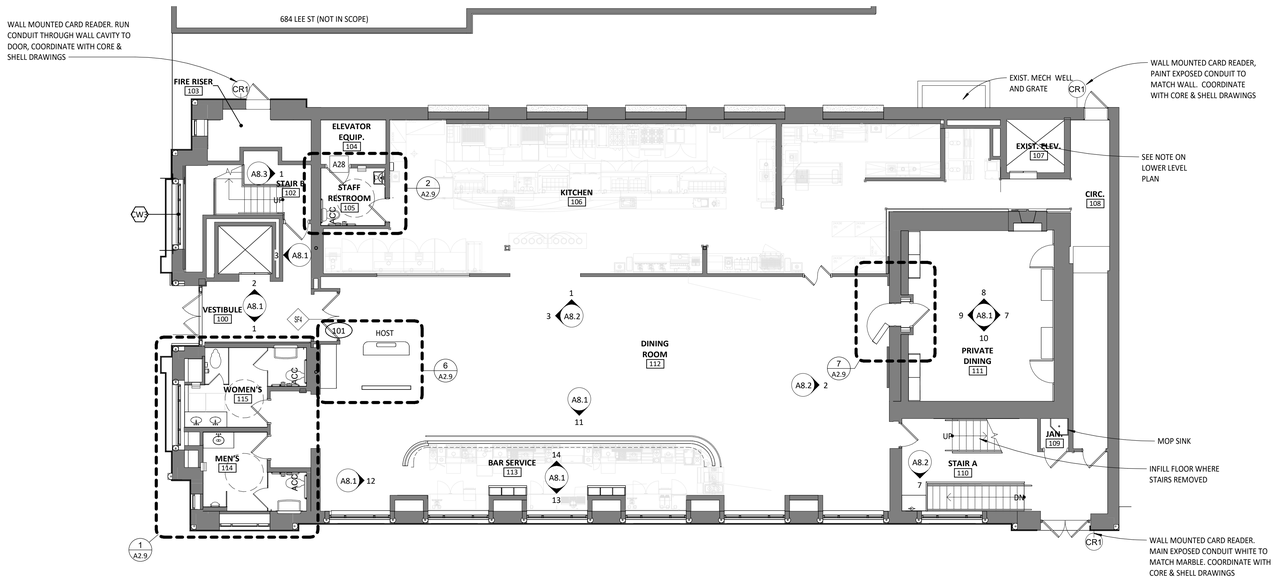
CHECKED BY:	JCG

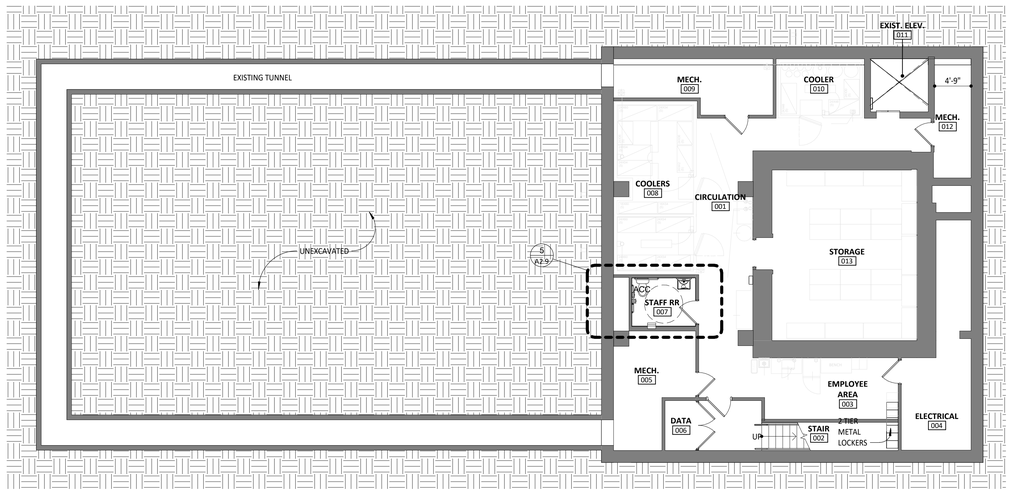
SHEET
A1.1

TRUE SHEET SCALE
0" 1/2" 1"



2 A2.7 FIRST LEVEL FLOOR PLAN

1/8" = 1'-0"



3 A2.7 LOWER LEVEL FLOOR PLAN

1/8" = 1'-0"

FLOOR PLAN GENERAL NOTES

A. DO NOT SCALE DRAWINGS.

B. NOTIFY ARCHITECT IMMEDIATELY OF ANY DISCREPANCIES.

C. IN THE CASE OF AMBIGUITIES, DISCREPANCIES, OR IRREGULARITIES IN THE DRAWINGS AND/OR SPECIFICATIONS, THE CONTRACTOR SHALL SUBMIT A WRITTEN REQUEST FOR CLARIFICATION FROM THE ARCHITECT BEFORE PROCEEDING WITH THE WORK.

D. IN ALL CONSTRUCTION TYPES, ALL WOOD USED IN THE FOLLOWING LOCATIONS IS TO BE PRESERVATIVE-TREATED:
1. WOOD IN CONTACT WITH THE GROUND OR WATER
2. WOOD IN EXTERIOR FOUNDATION WALLS.
3. WOOD IN CONTACT WITH CONCRETE SLABS-ON-GRADE, OR IN CONTACT WITH CONCRETE OR MASONRY FOUNDATION WALLS.
4. WOOD WITHIN A CRAWL SPACE OVER EXPOSED EARTH.
5. AT OTHER LOCATIONS NOTED ON THE CONSTRUCTION DOCUMENTS
6.

E. ALL WOOD USED IN BUILDINGS OF TYPE I OR II CONSTRUCTION (SEE CODE DATA SHEET), IS TO BE FIRE-RETARDANT-TREATED, WITH THE FOLLOWING EXCEPTIONS:
1. PRESERVATIVE-TREATED WOOD AS NOTED IN GENERAL NOTE "D" ABOVE.
2. INTERIOR FLOOR FINISH AND INTERIOR FINISHES; TRIM AND MILLWORK SUCH AS CABINETRY, DOORS, DOOR FRAMES AND WINDOWS.
3. BLOCKING FOR HANDRAILS, MILLWORK, CABINETS, AND WINDOW AND DOOR FRAMES.

F. SEE SHEET A0.2 FOR SYMBOLS, INDICATION OF MATERIALS, PARTITION TYPE DETAILS & ABBREVIATIONS.

G. FOOD SERVICE SCOPE IS SHOWN HALF TONE ON THE FLOOR PLANS FOR REFERENCE ONLY AND IS SCOPE BY OTHERS.

DIMENSIONING NOTES

DIMENSIONS ON FLOOR PLANS ARE TYPICALLY TAKEN FROM OUTSIDE FACE OF FINISHED WALL TO INSIDE FACE OF THE OTHER FINISHED WALL. THIS DIMENSION WILL INCLUDE THE THICKNESS OF THE FIRST WALL AS PART OF THAT DIMENSION.

STAIRWELL WALLS AND TOILET ROOMS:
DIMENSIONS FOR THESE ROOMS ARE TAKEN FROM INSIDE FACE OF FINISHED WALL TO INSIDE FACE OF FINISHED WALL WITHIN THE SAME ROOM. WHEN THESE DIMENSIONS ARE IDENTIFIED AS A "CLEAR" DIMENSION, THEY ARE DIMENSIONED TO THE FINISHED FACE OF TILE OR OTHER WALL FINISHES APPLIED TO THE WALLS WITHIN THAT ROOM.

FLOOR PLAN KEYNOTES

A28	PAINT EXISTING TO REMAIN DOOR TO MATCH ADJACENT DOORS. HYGENIC-COATED PAINT FINISH REQUIRED FOR ANY DOORS LOCATED NEAR KITCHEN AREAS.

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LOWER LEVEL AND FIRST LEVEL FLOOR PLAN

ISSUES & REVISIONS	DATE
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO STATE OF ILLINOIS

FOR REFERENCE ONLY

COMMISSION NO: 13782-25108
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SHEET

A2.7

TRUE SHEET SCALE
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Autodesk Docs://13782-25108 City of Des Plaines- 678 Lee Street/13782-25108_678 Lee St_R25.rvt
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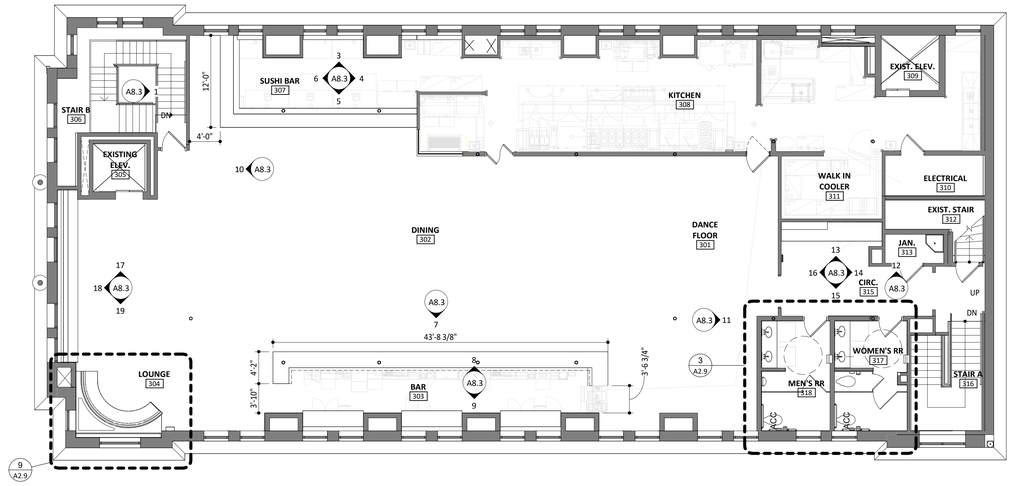
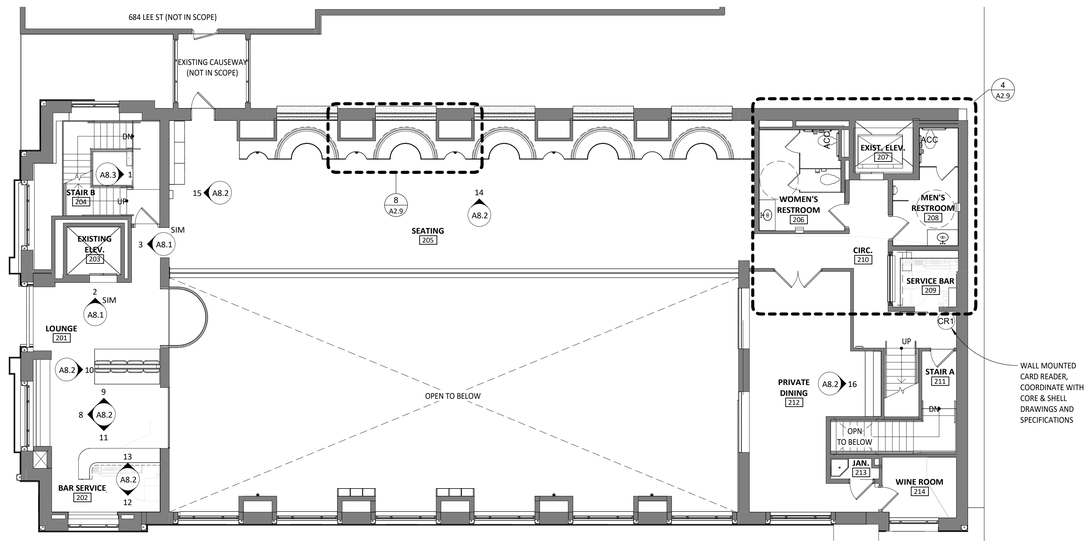


2 A2.8 THIRD LEVEL FLOOR PLAN

1/8" = 1'-0"

NORTH



1 A2.8 SECOND LEVEL FLOOR PLAN

1/8" = 1'-0"

NORTH

FLOOR PLAN GENERAL NOTES

A. DO NOT SCALE DRAWINGS.

B. NOTIFY ARCHITECT IMMEDIATELY OF ANY DISCREPANCIES.

C. IN THE CASE OF AMBIGUITIES, DISCREPANCIES, OR IRREGULARITIES IN THE DRAWINGS AND/OR SPECIFICATIONS, THE CONTRACTOR SHALL SUBMIT A WRITTEN REQUEST FOR CLARIFICATION FROM THE ARCHITECT BEFORE PROCEEDING WITH THE WORK.

D. IN ALL CONSTRUCTION TYPES, ALL WOOD USED IN THE FOLLOWING LOCATIONS IS TO BE PRESERVATIVE-TREATED:
1. WOOD IN CONTACT WITH THE GROUND OR WATER
2. WOOD IN EXTERIOR FOUNDATION WALLS.
3. WOOD IN CONTACT WITH CONCRETE SLABS-ON-GRADE, OR IN CONTACT WITH CONCRETE OR MASONRY FOUNDATION WALLS.
4. WOOD WITHIN A CRAWL SPACE OVER EXPOSED EARTH.
5. AT OTHER LOCATIONS NOTED ON THE CONSTRUCTION DOCUMENTS
6.

E. ALL WOOD USED IN BUILDINGS OF TYPE I OR II CONSTRUCTION (SEE CODE DATA SHEET), IS TO BE FIRE-RETARDANT-TREATED, WITH THE FOLLOWING EXCEPTIONS:
1. PRESERVATIVE-TREATED WOOD AS NOTED IN GENERAL NOTE "D" ABOVE.
2. INTERIOR FLOOR FINISH AND INTERIOR FINISHES; TRIM AND MILLWORK SUCH AS CABINETRY, DOORS, DOOR FRAMES AND WINDOWS.
3. BLOCKING FOR HANDRAILS, MILLWORK, CABINETS, AND WINDOW AND DOOR FRAMES.

F. SEE SHEET A0.2 FOR SYMBOLS, INDICATION OF MATERIALS, PARTITION TYPE DETAILS & ABBREVIATIONS.

G. FOOD SERVICE SCOPE IS SHOWN HALF TONE ON THE FLOOR PLANS FOR REFERENCE ONLY AND IS SCOPE BY OTHERS.

DIMENSIONING NOTES

DIMENSIONS ON FLOOR PLANS ARE TYPICALLY TAKEN FROM OUTSIDE FACE OF FINISHED WALL TO INSIDE FACE OF THE OTHER FINISHED WALL. THIS DIMENSION WILL INCLUDE THE THICKNESS OF THE FIRST WALL AS PART OF THAT DIMENSION.

STAIRWELL WALLS AND TOILET ROOMS:
DIMENSIONS FOR THESE ROOMS ARE TAKEN FROM INSIDE FACE OF FINISHED WALL TO INSIDE FACE OF FINISHED WALL WITHIN THE SAME ROOM. WHEN THESE DIMENSIONS ARE IDENTIFIED AS A "CLEAR" DIMENSION, THEY ARE DIMENSIONED TO THE FINISHED FACE OF TILE OR OTHER WALL FINISHES APPLIED TO THE WALLS WITHIN THAT ROOM.

FLOOR PLAN KEYNOTES

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V3

SECOND LEVEL AND THIRD LEVEL FLOOR PLAN

ISSUES & REVISIONS	DATE
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO STATE OF ILLINOIS

FOR REFERENCE ONLY

COMMISSION NO:	13782-25108
DRAWN BY:	BW, SB
CHECKED BY:	JCG

SHEET

A2.8

TRUE SHEET SCALE
0" 1/2" 1"

Autodesk Docs://13782-25108 City of Des Plaines- 678 Lee Street/13782-25108_678 Lee St_R25.rvt
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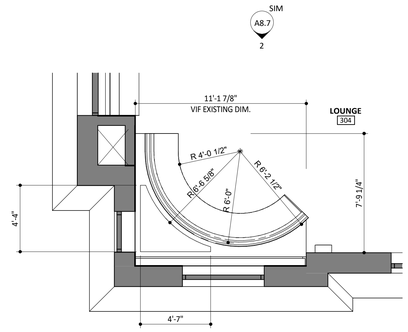
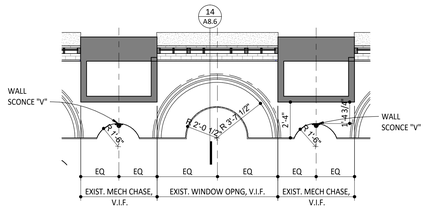
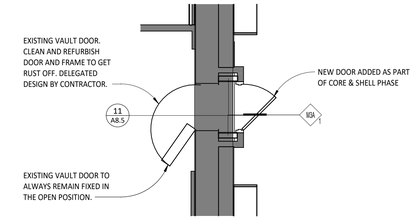


9 A2.9 THIRD LEVEL FLOOR PLAN
1/4" = 1'-0"



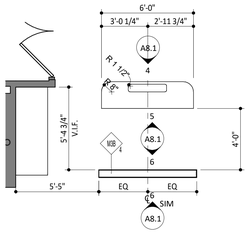
8 A2.9 ENLARGED BOOTH PLAN AT MEZZANINE
1/4" = 1'-0"



ENTRY TO PRIVATE DINING

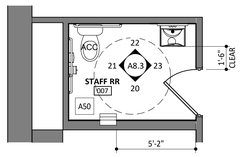
7 A2.9
1/4" = 1'-0"

NORTH



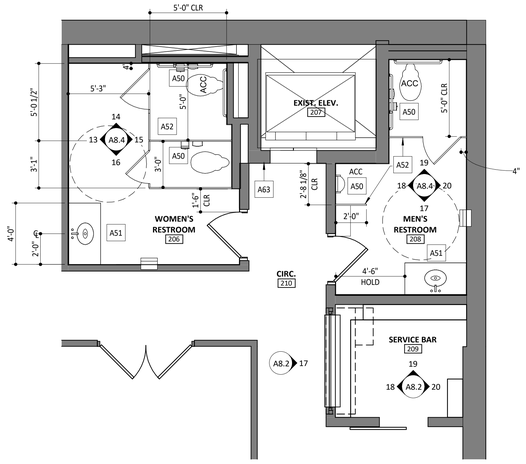
6 A2.9 HOST STAND - ENLARGED PLAN
1/4" = 1'-0"

NORTH



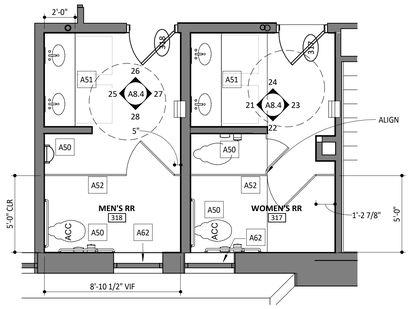
5 A2.9 STAFF RR - ENLARGED PLAN
1/4" = 1'-0"

NORTH



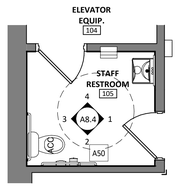
4 A2.9 SECOND LEVEL GROUP RESTROOMS - ENLARGED PLAN
1/4" = 1'-0"

NORTH



3 A2.9 THIRD LEVEL GROUP RESTROOMS - ENLARGED PLAN
1/4" = 1'-0"

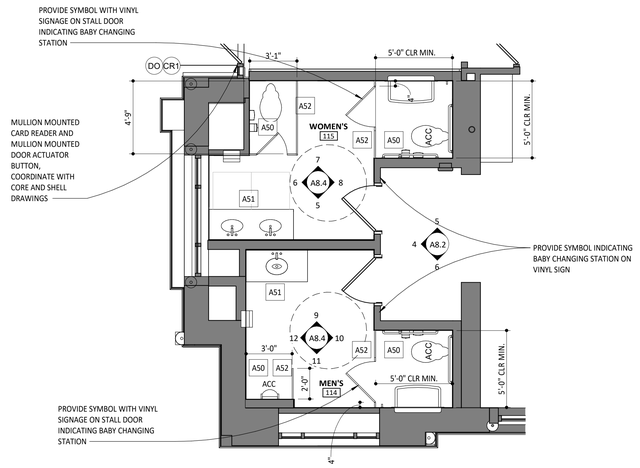
NORTH



KITCHEN STAFF RR - ENLARGED PLAN

2 A2.9
1/4" = 1'-0"

NORTH



1 A2.9 FIRST LEVEL GROUP RESTROOMS - ENLARGED PLAN
1/4" = 1'-0"

NORTH

FLOOR PLAN GENERAL NOTES

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F. SEE SHEET A0.2 FOR SYMBOLS, INDICATION OF MATERIALS, PARTITION TYPE DETAILS & ABBREVIATIONS.

G. FOOD SERVICE SCOPE IS SHOWN HALF TONE ON THE FLOOR PLANS FOR REFERENCE ONLY AND IS SCOPE BY OTHERS.

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FLOOR PLAN KEYNOTES

A50	INSTALL GRAB BARS AND TOILET ACCESSORIES AS PART OF TENANT IMPROVEMENT PHASE. TOILETS AND URINALS PREVIOUSLY INSTALLED DURING CORE AND SHELL PHASE.
A51	INSTALL SINK AND RELATED CASEWORK AS PART OF TENANT IMPROVEMENT PHASE.
A52	INSTALL TOILET PARTITIONS AS PART OF TENANT IMPROVEMENT PHASE.
A62	PROVIDE GF-1 AT EXTERIOR WINDOWS.
A63	SIGNAGE TO INDICATE ELEVATOR FOR STAFF USE ONLY

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V3

678 LEE ST RESTAURANT - TENANT IMPROVEMENT

678 Lee St.
Des Plaines, IL 60016

ENLARGED FLOOR PLANS

ISSUES & REVISIONS	DATE
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO STATE OF ILLINOIS
FOR REFERENCE ONLY

COMMISSION NO:	13782-25108
DRAWN BY:	SB, BW
CHECKED BY:	JG

SHEET

A2.9

TRUE SHEET SCALE
0" 1/2" 1"

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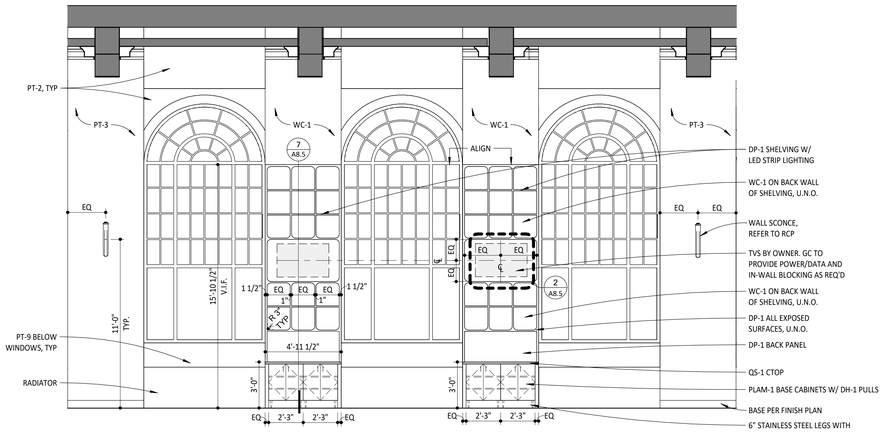
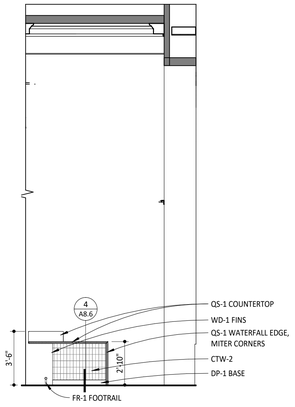
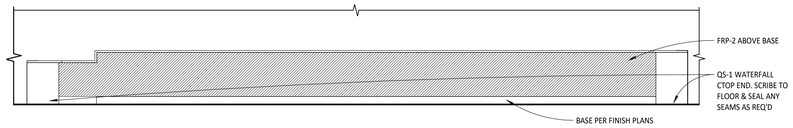


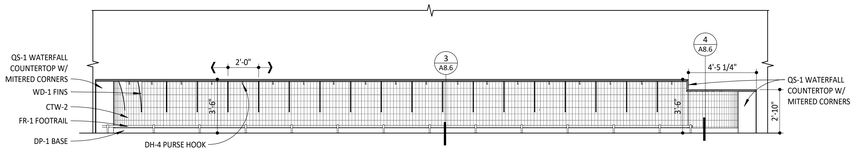
13 A8.1 **1ST LEVEL BAR - BACK WALL**
1/4" = 1'-0"



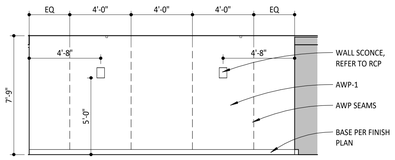
12 A8.1 **1ST LEVEL BAR - SIDE**
1/4" = 1'-0"



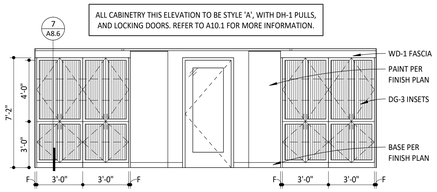
14 A8.1 **1ST LEVEL BAR - INSIDE**
1/4" = 1'-0"



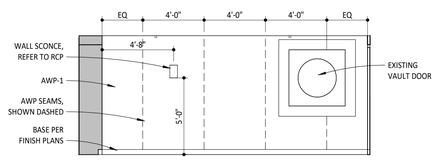
11 A8.1 **1ST LEVEL BAR - FRONT**
1/4" = 1'-0"



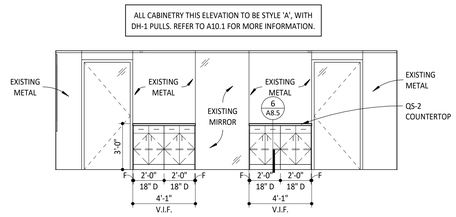
10 A8.1 **1ST LEVEL PRIVATE DINING - D**
1/4" = 1'-0"



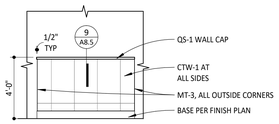
9 A8.1 **1ST LEVEL PRIVATE DINING - C**
1/4" = 1'-0"



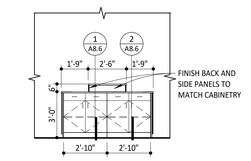
8 A8.1 **1ST LEVEL PRIVATE DINING - B**
1/4" = 1'-0"



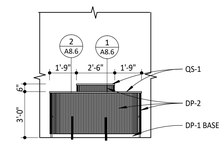
7 A8.1 **1ST LEVEL PRIVATE DINING - A**
1/4" = 1'-0"



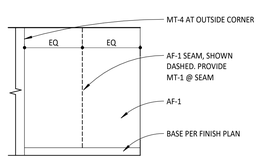
6 A8.1 **1ST LEVEL HOST STAND BACK WALL**
1/4" = 1'-0"



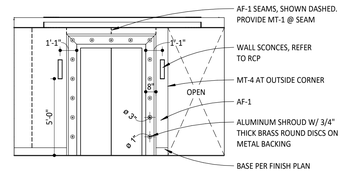
5 A8.1 **1ST LEVEL HOST STAND - B**
1/4" = 1'-0"



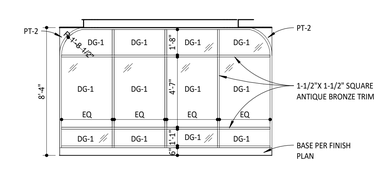
4 A8.1 **1ST LEVEL HOST STAND - A**
1/4" = 1'-0"



3 A8.1 **FIRST LEVEL ELEVATOR WALL - B**
1/4" = 1'-0"

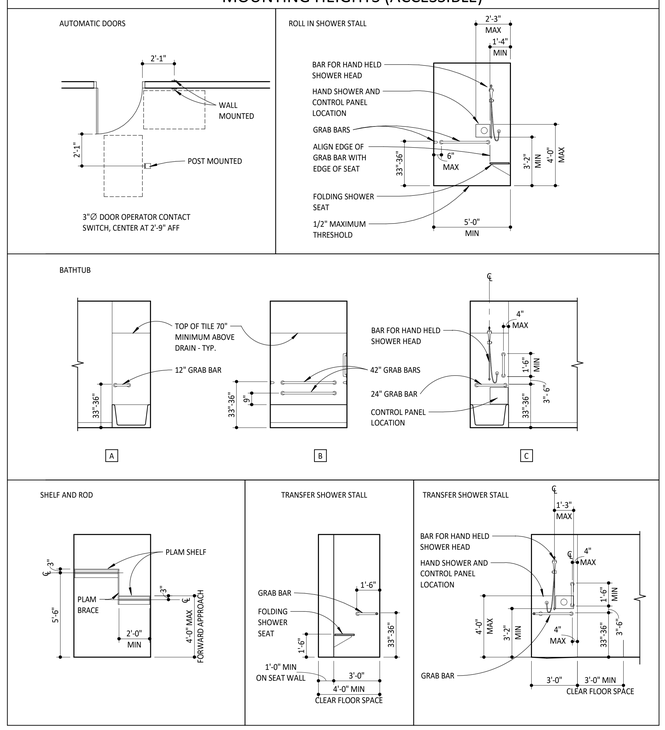


2 A8.1 **FIRST LEVEL ELEVATOR WALL - A**
1/4" = 1'-0"



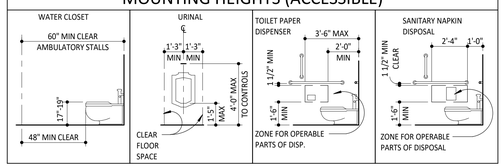
1 A8.1 **VESTIBULE FEATURE WALL**
1/4" = 1'-0"

MOUNTING HEIGHTS (ACCESSIBLE)

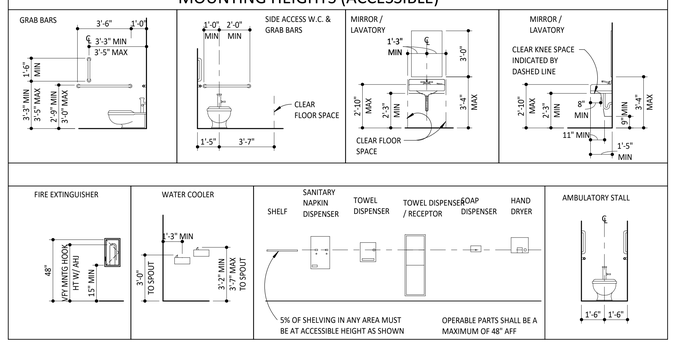


MOUNTING HEIGHTS (NON-ACCESSIBLE)

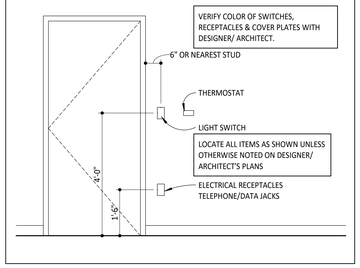
MOUNTING HEIGHTS (ACCESSIBLE)



MOUNTING HEIGHTS (ACCESSIBLE)



MOUNTING HEIGHTS (ELECTRICAL)



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DES PLAINES ILLINOIS

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CHICAGO, IL 60602

V3

TYPICAL
MOUNTING
HEIGHTS/
INTERIOR
ELEVATIONS

ISSUES & REVISIONS	DATE
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO
FOR REFERENCE ONLY
STATE OF ILLINOIS

COMMISSION NO:	13782-25108
DRAWN BY:	EP / EC
CHECKED BY:	JG

SHEET

A8.1

TRUE SHEET SCALE
0" 1/2" 1"

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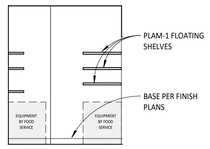
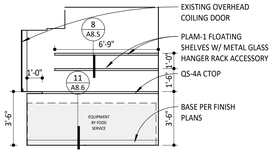
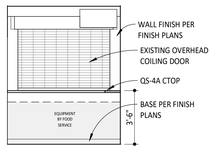
4/30/2026 2:35:35 PM



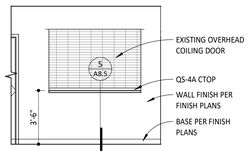
20 A8.2 2ND LVL SERVICE BAR - C
1/4" = 1'-0"



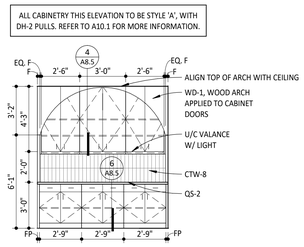
19 A8.2 2ND LEVEL SERVICE BAR - B
1/4" = 1'-0"



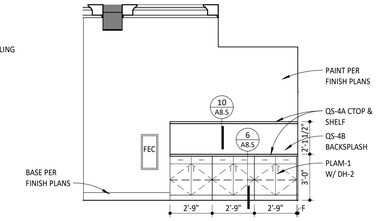
18 A8.2 2ND LEVEL SERVICE BAR - A
1/4" = 1'-0"



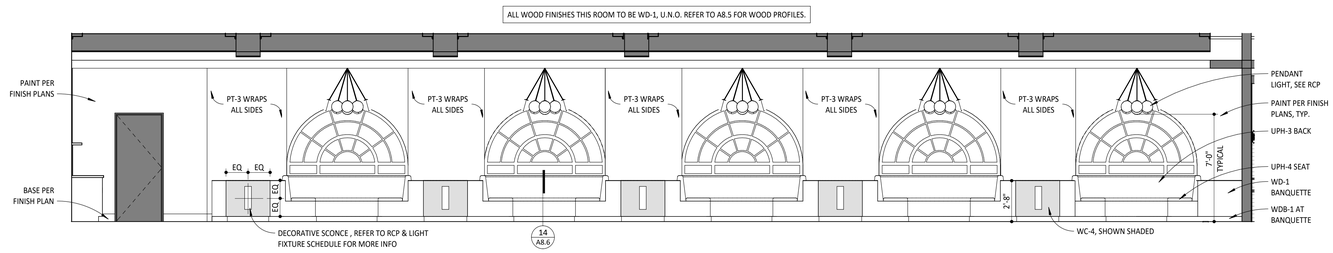
17 A8.2 2ND LEVEL SERVICE BAR - FRONT
1/4" = 1'-0"



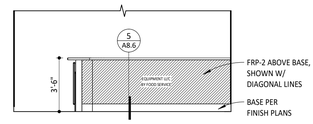
16 A8.2 2ND LEVEL PRIVATE DINING
1/4" = 1'-0"



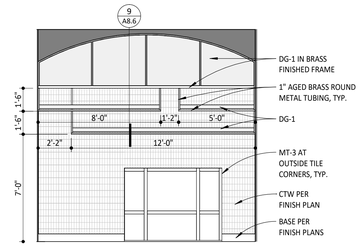
15 A8.2 2ND LEVEL SERVING STATION
1/4" = 1'-0"



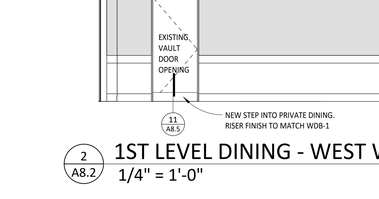
14 A8.2 2ND LEVEL MEZZANINE BANQUETTES
1/4" = 1'-0"



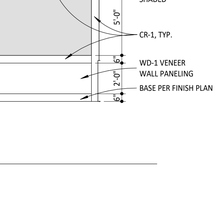
13 A8.2 2ND LEVEL BAR INSIDE
1/4" = 1'-0"



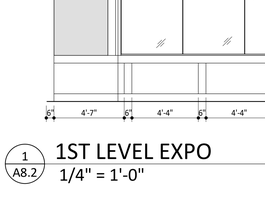
12 A8.2 2ND LEVEL BAR SHELVING
1/4" = 1'-0"



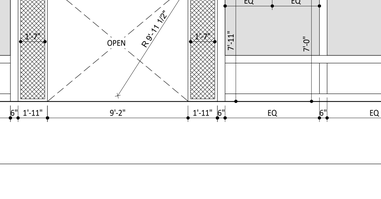
11 A8.2 2ND LEVEL BAR - FRONT
1/4" = 1'-0"



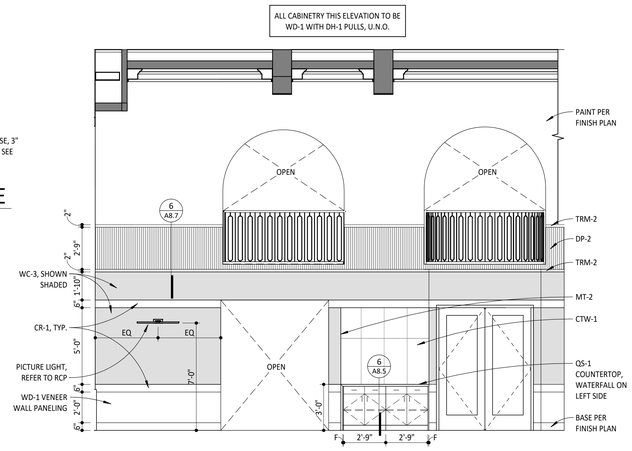
10 A8.2 2ND LEVEL LOUNGE BOOTH - SIDE
1/4" = 1'-0"



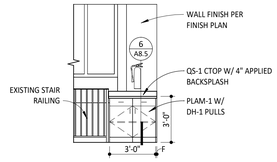
9 A8.2 2ND LEVEL LOUNGE BOOTH
1/4" = 1'-0"



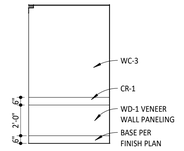
8 A8.2 2ND LEVEL LOUNGE BANQUETTE
1/4" = 1'-0"



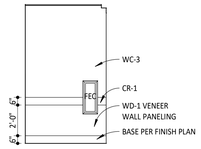
3 A8.2 1ST LEVEL DINING - EAST WALL
1/4" = 1'-0"



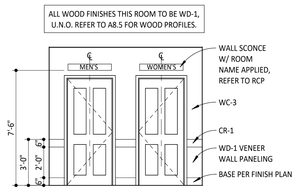
7 A8.2 1ST LEVEL SERVER STATION
1/4" = 1'-0"



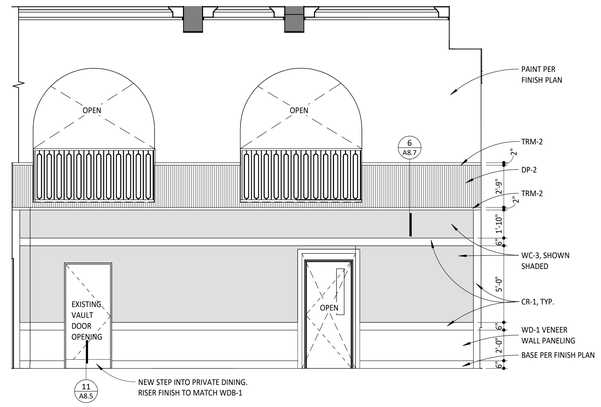
6 A8.2 1ST LEVEL RESTROOM ENTRY - C
1/4" = 1'-0"



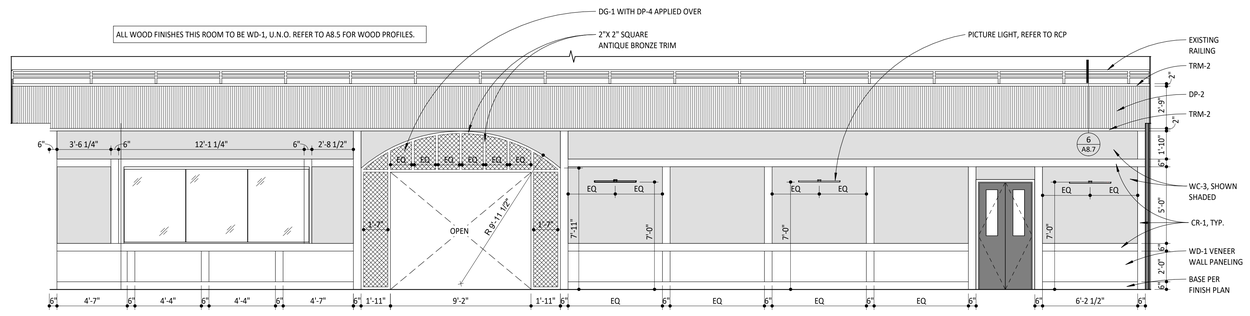
5 A8.2 1ST LEVEL RESTROOM ENTRY - B
1/4" = 1'-0"



4 A8.2 1ST LEVEL RESTROOM ENTRY - A
1/4" = 1'-0"



2 A8.2 1ST LEVEL DINING - WEST WALL
1/4" = 1'-0"



1 A8.2 1ST LEVEL EXPO
1/4" = 1'-0"

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V3

INTERIOR ELEVATIONS

ISSUES & REVISIONS	DATE
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO — FOR REFERENCE ONLY — STATE OF ILLINOIS

COMMISSION NO: 13782-25108
DRAWN BY: EP / EC
CHECKED BY: JG

SHEET

A8.2

TRUE SHEET SCALE
0" 1/2" 1"

Autodesk Docs://13782-25108 City of Des Plaines- 678 Lee Street/13782-25108_678 Lee St_R25.rvt
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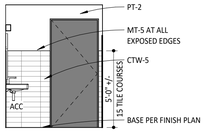
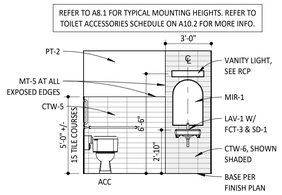
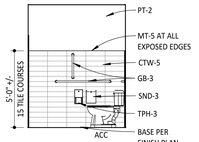


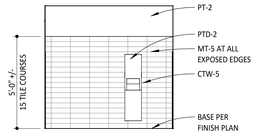
23 A8.3 STAFF RESTROOM 007 - D
1/4" = 1'-0"



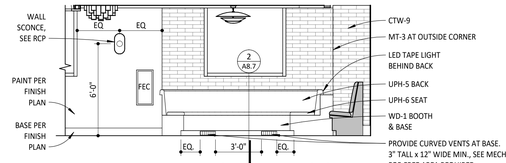
22 A8.3 STAFF RESTROOM 007 - C
1/4" = 1'-0"



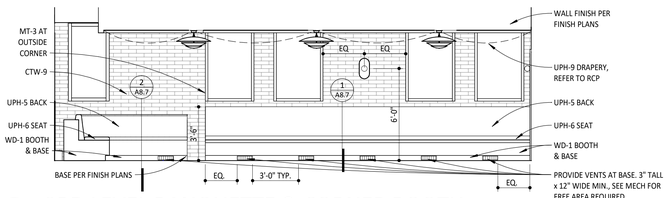
21 A8.3 STAFF RESTROOM 007 - B
1/4" = 1'-0"



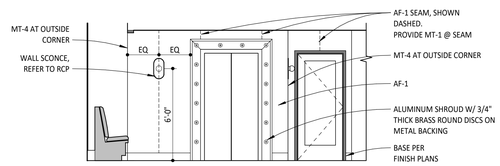
20 A8.3 STAFF RESTROOM 007 - A
1/4" = 1'-0"



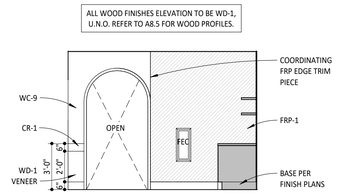
19 A8.3 3RD LEVEL CORNER BOOTH
1/4" = 1'-0"



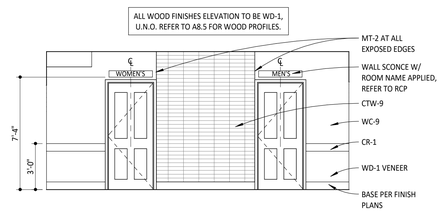
18 A8.3 3RD LEVEL BANQUETTE & CORNER BOOTH
1/4" = 1'-0"



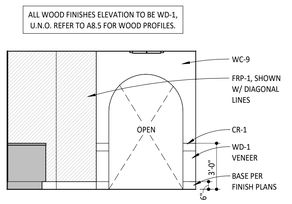
17 A8.3 3RD LEVEL ELEVATOR DOOR WALL
1/4" = 1'-0"



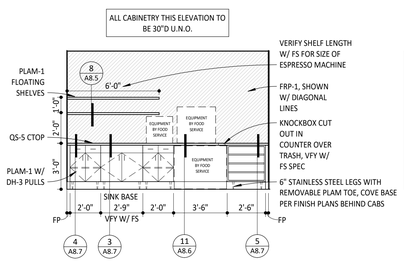
16 A8.3 3RD LEVEL CIRCULATION - D
1/4" = 1'-0"



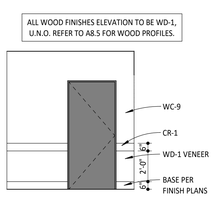
15 A8.3 3RD LEVEL CIRCULATION - C
1/4" = 1'-0"



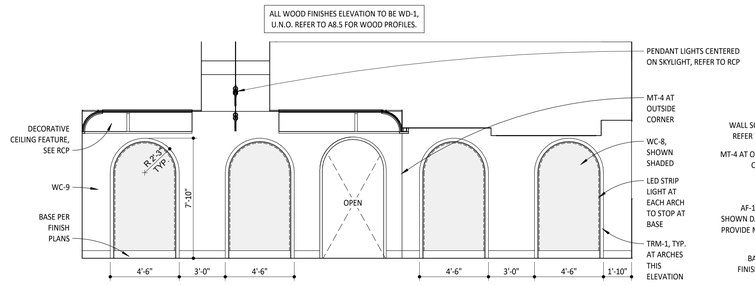
14 A8.3 3RD LEVEL CIRCULATION - B
1/4" = 1'-0"



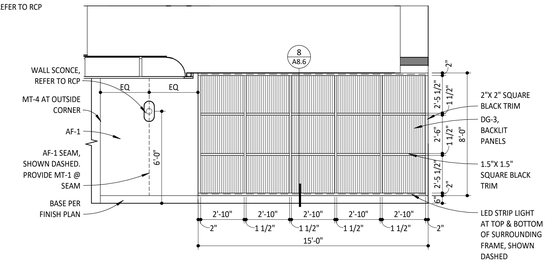
13 A8.3 3RD LEVEL CIRCULATION - A
1/4" = 1'-0"



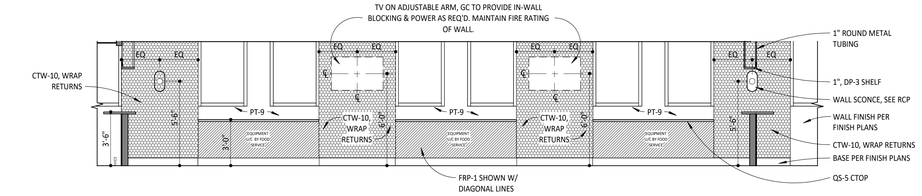
12 A8.3 3RD LEVEL CIRCULATION
1/4" = 1'-0"



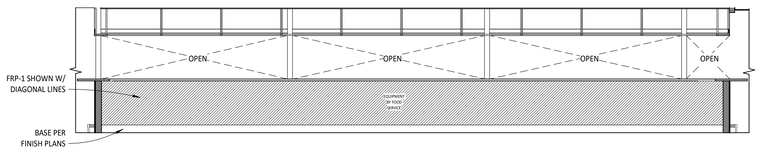
11 A8.3 3RD LEVEL DINING WEST WALL
1/4" = 1'-0"



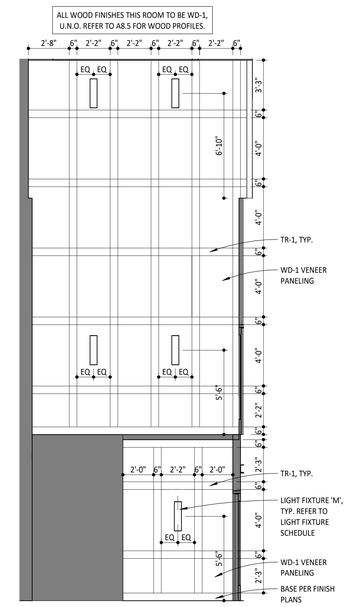
10 A8.3 3RD LEVEL SUSHI BAR ACCENT WALL
1/4" = 1'-0"



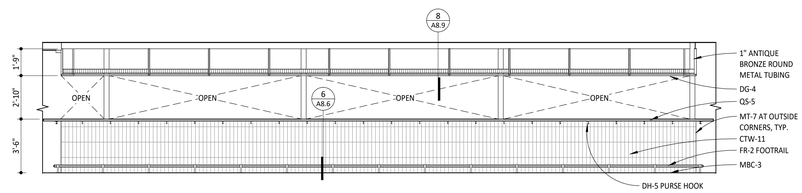
9 A8.3 3RD LEVEL MAIN BAR - B
1/4" = 1'-0"



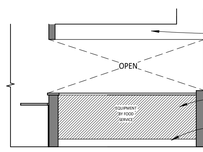
8 A8.3 3RD LEVEL MAIN BAR - A
1/4" = 1'-0"



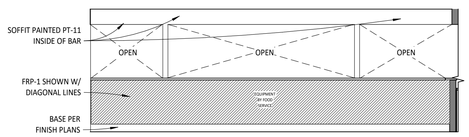
1 A8.3 MAIN STAIR ACCENT WALL
1/4" = 1'-0"



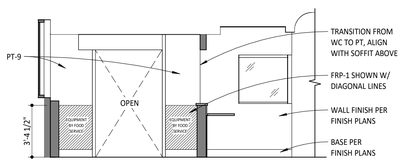
7 A8.3 3RD LEVEL MAIN BAR FRONT
1/4" = 1'-0"



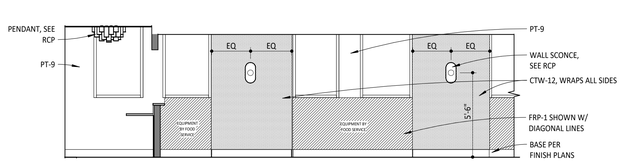
6 A8.3 3RD LEVEL SUSHI BAR INSIDE - D
1/4" = 1'-0"



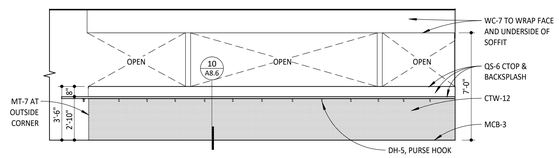
5 A8.3 3RD LEVEL SUSHI BAR INSIDE - C
1/4" = 1'-0"



4 A8.3 3RD LEVEL SUSHI BAR INSIDE - B
1/4" = 1'-0"



3 A8.3 3RD LEVEL SUSHI BAR INSIDE - A
1/4" = 1'-0"



2 A8.3 3RD LEVEL SUSHI BAR FRONT
1/4" = 1'-0"

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1 N LASALLE STREET SUITE 3250 CHICAGO, IL 60602

INTERIOR ELEVATIONS

ISSUES & REVISIONS	DATE
T.I. PERMIT SET ISSUE	04-10-26

GONZALO LICENSED ARCHITECT STATE OF ILLINOIS
FOR REFERENCE ONLY

COMMISSION NO: 13782-25108
DRAWN BY: EP / EC
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SHEET
A8.3

TRUE SHEET SCALE
0" 1/2" 1"

Autodesk Docs://13782-25108 City of Des Plaines- 678 Lee Street/13782-25108_678 Lee St_R25.rvt
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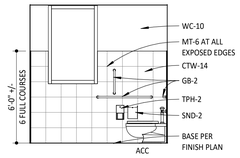
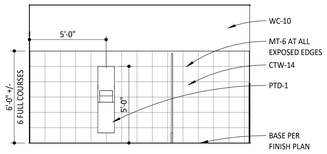
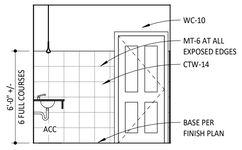


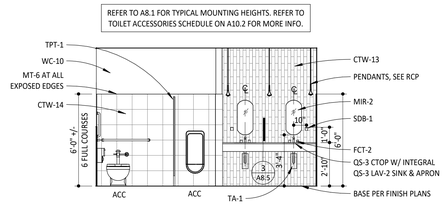
28 A8.4 MENS RESTROOM 318 - D
1/4" = 1'-0"



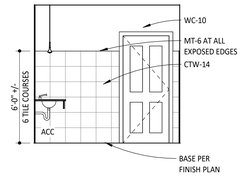
27 A8.4 MENS RESTROOM 318 - C
1/4" = 1'-0"



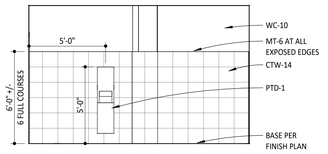
26 A8.4 MENS RESTROOM 318 - B
1/4" = 1'-0"



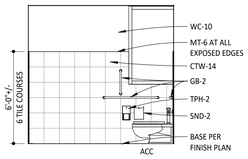
25 A8.4 MENS RESTROOM 318 - A
1/4" = 1'-0"



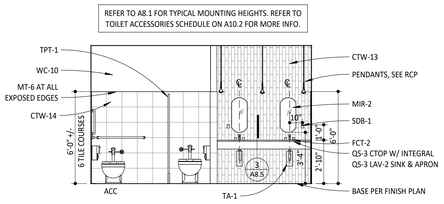
24 A8.4 WOMENS RESTROOM 317 - D
1/4" = 1'-0"



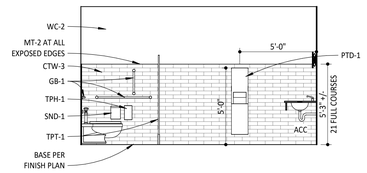
23 A8.4 WOMENS RESTROOM 317 - C
1/4" = 1'-0"



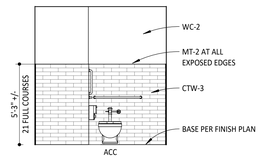
22 A8.4 WOMENS RESTROOM 317 - B
1/4" = 1'-0"



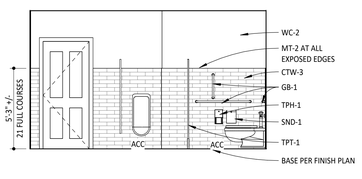
21 A8.4 WOMENS RESTROOM 317 - A
1/4" = 1'-0"



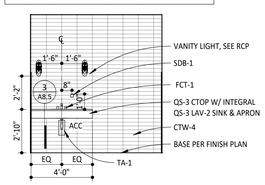
20 A8.4 MENS 208 - D
1/4" = 1'-0"



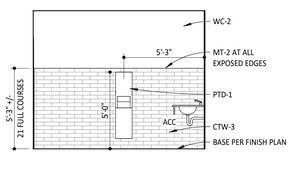
19 A8.4 MENS 208 - C
1/4" = 1'-0"



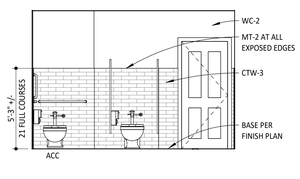
18 A8.4 MENS 208 - B
1/4" = 1'-0"



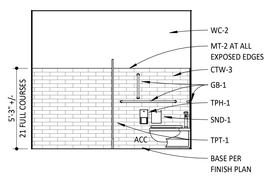
17 A8.4 MENS 208 - A
1/4" = 1'-0"



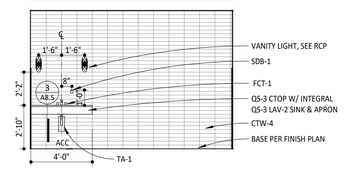
16 A8.4 WOMENS 206 - D
1/4" = 1'-0"



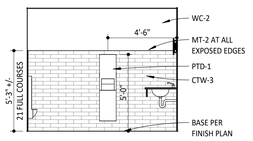
15 A8.4 WOMENS 206 - C
1/4" = 1'-0"



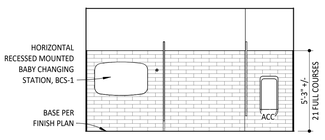
14 A8.4 WOMENS 206 - B
1/4" = 1'-0"



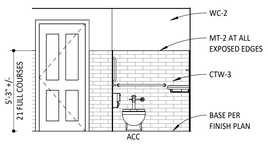
13 A8.4 WOMENS 206 - A
1/4" = 1'-0"



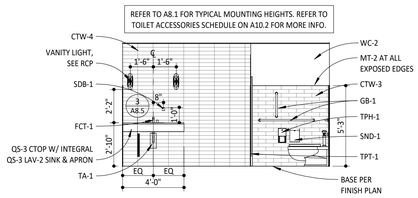
12 A8.4 MENS 114 - D
1/4" = 1'-0"



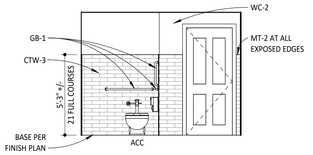
11 A8.4 MENS 114 - C
1/4" = 1'-0"



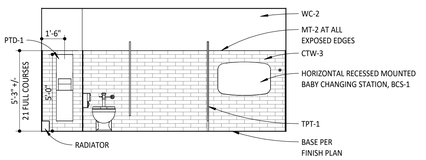
10 A8.4 MENS 114 - B
1/4" = 1'-0"



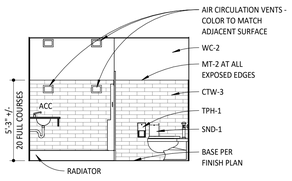
9 A8.4 MENS 114 - A
1/4" = 1'-0"



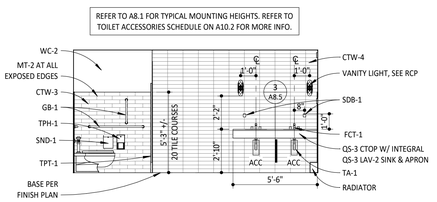
8 A8.4 WOMENS 115 - D
1/4" = 1'-0"



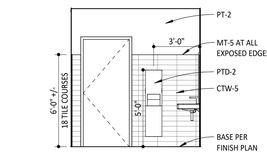
7 A8.4 WOMENS 115 - C
1/4" = 1'-0"



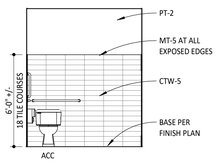
6 A8.4 WOMENS 115 - B
1/4" = 1'-0"



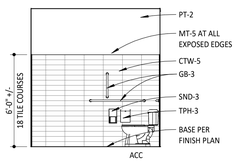
5 A8.4 WOMENS 115 - A
1/4" = 1'-0"



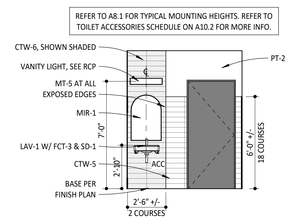
4 A8.4 STAFF RESTROOM 105 - D
1/4" = 1'-0"



3 A8.4 STAFF RESTROOM 105 - C
1/4" = 1'-0"



2 A8.4 STAFF RESTROOM 105 - B
1/4" = 1'-0"



1 A8.4 STAFF RESTROOM 105 -A
1/4" = 1'-0"

POPE DESIGN GROUP
767 N. EUSTIS STREET, SUITE 190
ST. PAUL, MINNESOTA 55114
651.642.9200
WWW.POPEDESIGN.COM

678 LEE ST RESTAURANT - TENANT IMPROVEMENT
678 Lee St.
Des Plaines, IL 60016

DUNHAM
50 South Sixth Street / Suite 1100
Minneapolis, Minnesota 55402-1540
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FAX 612.465.7551
WEB dunhameng.com
mechanical + electrical consulting engineering

TEL: 312.602.0160 mbjeng.com
1 N LASALLE STREET SUITE 3050 CHICAGO, IL 60602

INTERIOR ELEVATIONS

ISSUES & REVISIONS	DATE
T.I. PERMIT SET ISSUE	04-10-26

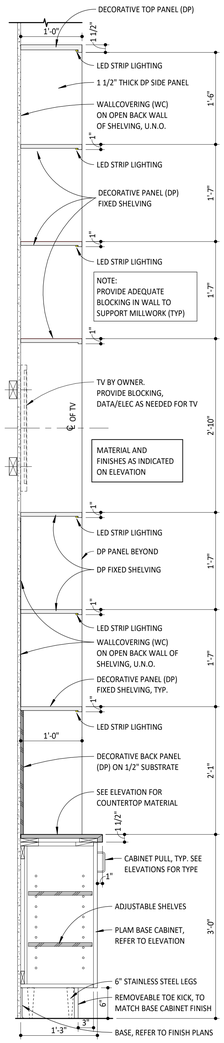
LICENSED ARCHITECT GONZALO STATE OF ILLINOIS
FOR REFERENCE ONLY

COMMISSION NO: 13782-25108
DRAWN BY: EP / EC
CHECKED BY: JG

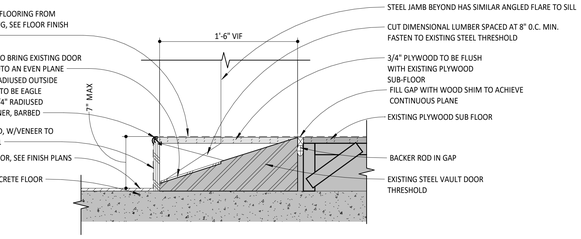
SHEET
A8.4

TRUE SHEET SCALE
0" 1/2" 1"

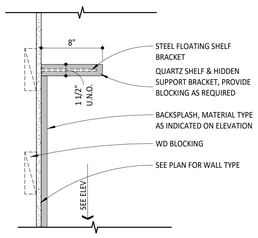
Autodesk Docs://13782-25108 City of Des Plaines- 678 Lee Street/13782-25108_678 Lee St_R25.rvt
4/10/2026 2:35:51 PM



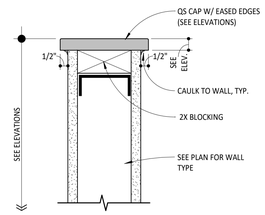
7 A8.5 BAR - BACK WALL MILLWORK
1" = 1'-0"



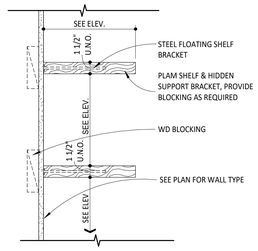
11 A8.5 STEP @ PRIVATE DINING
1 1/2" = 1'-0"



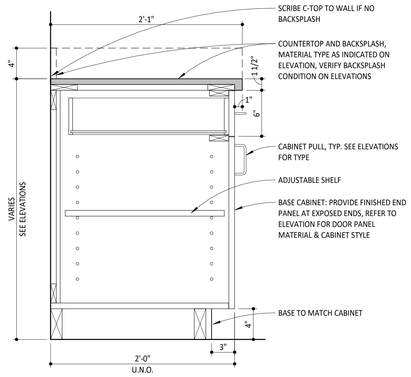
10 A8.5 QUARTZ SHELF
1 1/2" = 1'-0"



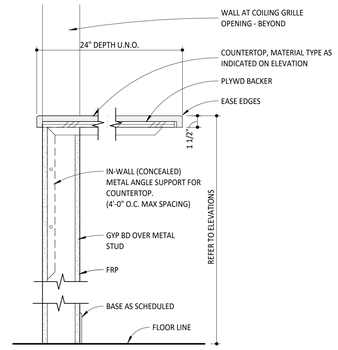
9 A8.5 HALF WALL QS CAP
3" = 1'-0"



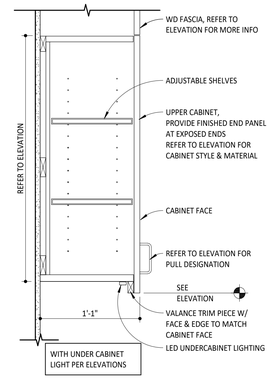
8 A8.5 FLOATING SHELVES
1 1/2" = 1'-0"



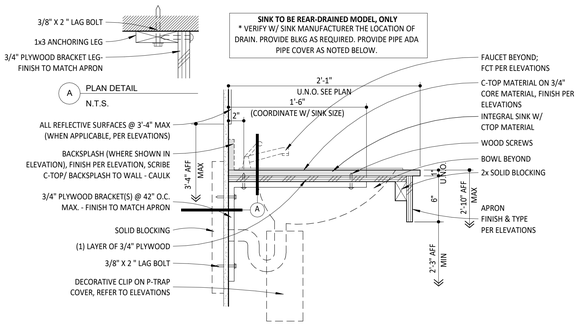
6 A8.5 BASE CABINET - W/ DRAWER
1 1/2" = 1'-0"



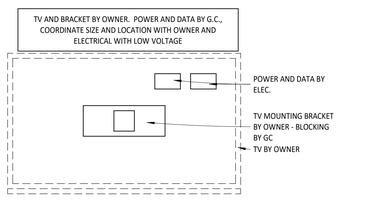
5 A8.5 CONCEALED SUPPORT BRACKET
1 1/2" = 1'-0"



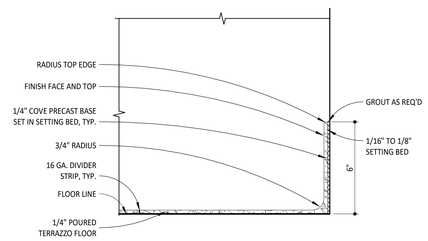
4 A8.5 CABINET UPPER TYP
1 1/2" = 1'-0"



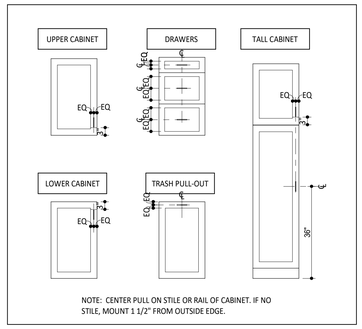
3 A8.5 TYPICAL ACCESSIBLE COUNTERTOP WITH SINK
1 1/2" = 1'-0"



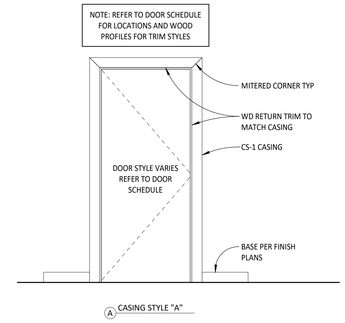
2 A8.5 TV SUPPORT AND BLOCKING
1" = 1'-0"



1 A8.5 EPOXY TERRAZZO COVE BASE DETAIL
3" = 1'-0"



TYPICAL CABINET PULL LOCATIONS
1/2" = 1'-0"



CASING LEGEND_DOORS
1/2" = 1'-0"

WOOD BASE

WOOD BASE-1 (WDB - 1)
(STAINED OR PAINTED)

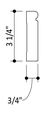
MANUF: FERCHE
MODEL#: F2430 (MODIFIED)
SIZE: 1/2" x 6"
SPECIES/FINISH: STAINED OR PAINTED TO MATCH ADJACENT MILLWORK, SEE ELEVATIONS

LOCATIONS: ALL FRONT OF HOUSE AREAS, U.N.O

CASING

CASING - 1 (CS-1)
(PAINTED OR STAINED)

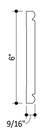
MANUF: FERCHE
MODEL: F1430
SIZE: 3/4" x 3-1/4"
SPECIES/FINISH: WD-1
(DOOR CASING FINISH TO MATCH DOORS, TYP.)



LOCATIONS: WOOD DOORS

CHAIR RAIL

CHAIR RAIL - 1 (CR-1)
(STAINED OR PAINTED CHAIR RAIL)

MANUF: FERCHE
COLLECTION:
MODEL: F7430 (MODIFIED)
SIZE: 9/16" X 6H"
SPECIES/FINISH: STAINED OR PAINTED TO MATCH ADJACENT MILLWORK, SEE ELEVATIONS

LOCATIONS: FRONT OF HOUSE AREAS, U.N.O MAIN STAIR ACCENT WALL

ADD'L RUNNING TRIM, MOULDING & PANELING

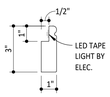
PANEL MOLD-1 (PM-1)
(STAINED OR PAINTED)

MANUF: FERCHE
MODEL: F720
SIZE: 11/16" X 2 5/8"
SPECIES/FINISH: STAINED OR PAINTED TO MATCH ADJACENT MILLWORK, SEE ELEVATIONS

LOCATIONS: WOOD DOORS, U.N.O

TRIM-1 (TRM-1)
(STAINED)

MANUF: CUSTOM
MODEL: CUSTOM
SIZE: 3"W X 1"D
SPECIES/FINISH: WD-1
NOTE: CUT CHANNEL FOR TAPE LIGHT (PROVIDED BY ELECTRICAL)



LOCATION: THIRD FLOOR ARCH ACCENT WALL

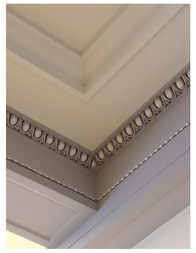
TRIM-2 (TRM-2)
(STAINED)

MANUF: FERCHE
MODEL: F708
SIZE: 2"W X 11/16"D
SPECIES/FINISH: WD-1

LOCATION: FIRST LEVEL MAIN DINING

CROWN MOLDING-1 (CROWN-1)
(TYPICAL - PAINTED)

MANUF: CUSTOM
SIZE: CUSTOM - REFER TO REFERENCE IMAGE
MOLD: MATCH EXISTING FORM & MATERIAL
FINISH: PAINTED PT-1
LOCATION: SEE 1 / A9.6



CROWN MOLDING-2 (CROWN-2)
(ACCENT - PAINTED)

MANUF: CUSTOM
SIZE: CUSTOM - REFER TO REFERENCE IMAGE
MOLD: MATCH EXISTING FORM & MATERIAL
FINISH: PAINTED PT-1
LOCATION: SEE 1 / A9.6

WOOD PROFILES TYPICAL NOTES

A) REFER TO INTERIOR ELEVATIONS, FINISH PLANS, AND FINISH SCHEDULE FOR ADDITIONAL INFORMATION.

B) ALL PAINTED CASING SCHEDULED TO BE FINISHED TO MATCH DOORS TO BE MDF OR POPLAR. REFER TO DOOR SCHEDULE FOR DOOR FINISHES.

C) REFER TO WALL FINISH PLANS FOR WINDOW CASING & CHAIR RAIL LOCATIONS.

D) REFER TO DOOR SCHEDULE FOR DOOR CASING LOCATIONS.

E) REFER TO FLOOR FINISH PLANS FOR WOOD BASE LOCATIONS.

F) REFER TO FINISH PLAN GENERAL NOTES FOR OTHER APPLICABLE INFORMATION.

G) CHAIR RAIL/BACKERBOARD TRIM TO BE CONTINUOUS ON ALL WALLS IN RESIDENT CORRIDORS U.N.O.

H) WOOD RETURNS TYPICAL AT ALL CASED WINDOWS AND OPENINGS, FINISHED TO MATCH CASING.

I) REFER TO MATERIAL ID FOR WOOD AND PAINT FINISHES.

J) REFER TO ELEVATIONS 1/A8.1 - 5/A8.1 FOR DOOR AND WINDOW CASING STYLES.

WOOD PROFILES
3" = 1'-0"

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Des Plaines, IL 60016

WOOD PROFILES & INTERIOR DETAILS

ISSUES & REVISIONS	DATE
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO STATE OF ILLINOIS
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CHECKED BY: JG

SHEET
A8.5

TRUE SHEET SCALE
0" 1/2" 1"

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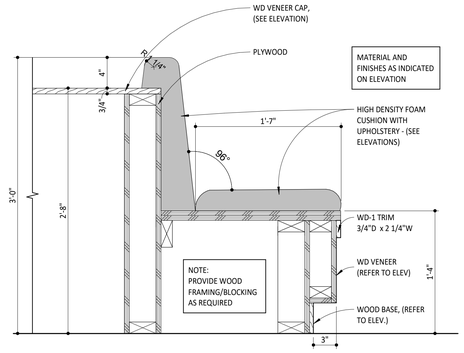
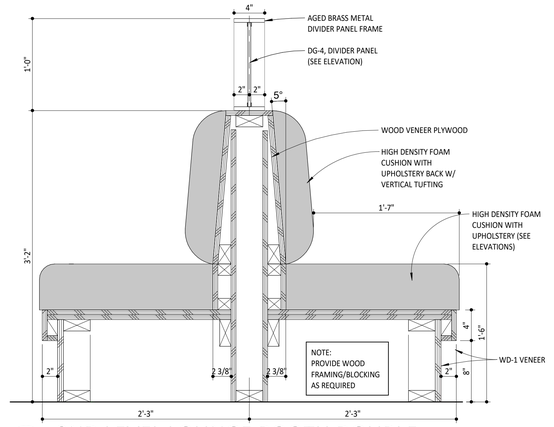


14 A8.6 **2ND LEVEL MEZZANINE BANQUETTE BOOTH**
1 1/2" = 1'-0"



13 A8.6 **2ND LEVEL LOUNGE BOOTH DOUBLE**
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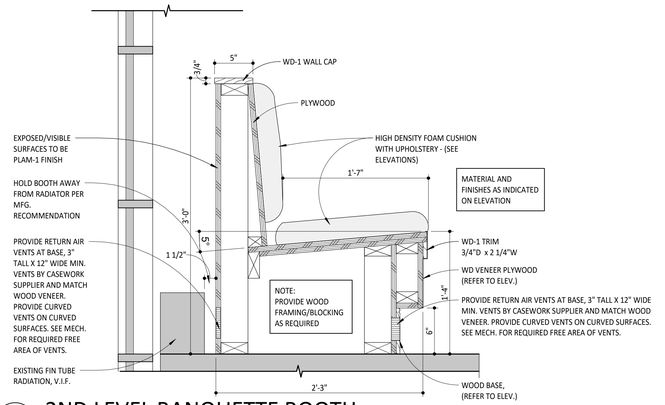
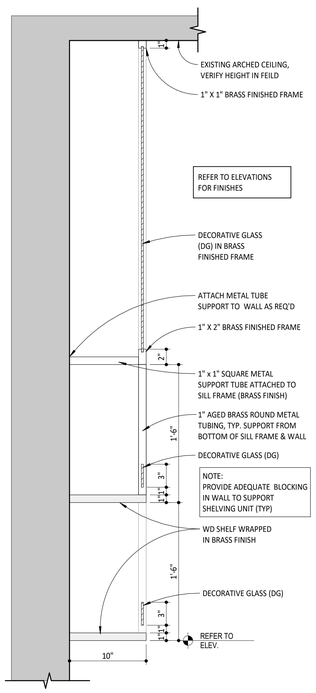
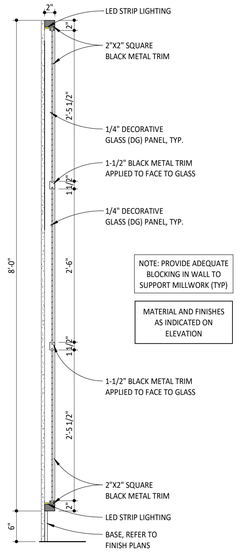


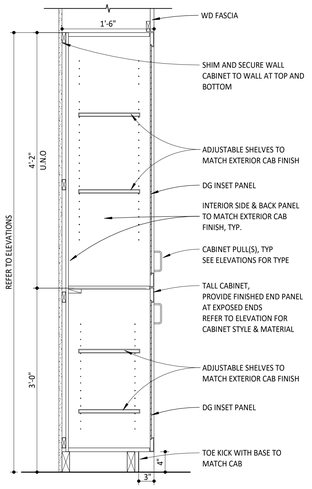
12 A8.6 **2ND LEVEL BANQUETTE BOOTH**
1 1/2" = 1'-0"



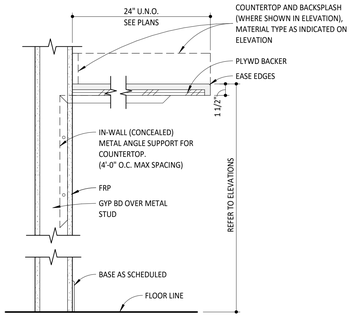
9 A8.6 **2ND LEVEL BAR SHELVING**
1 1/2" = 1'-0"



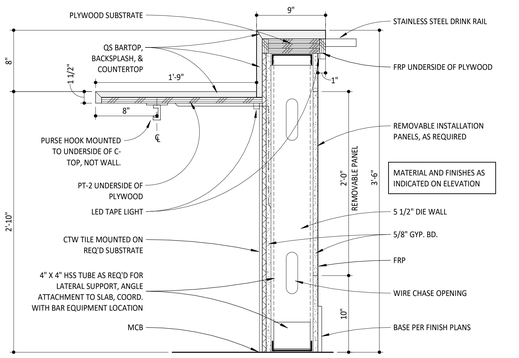
8 A8.6 **BACKLIT GLASS FEATURE WALL**
1" = 1'-0"



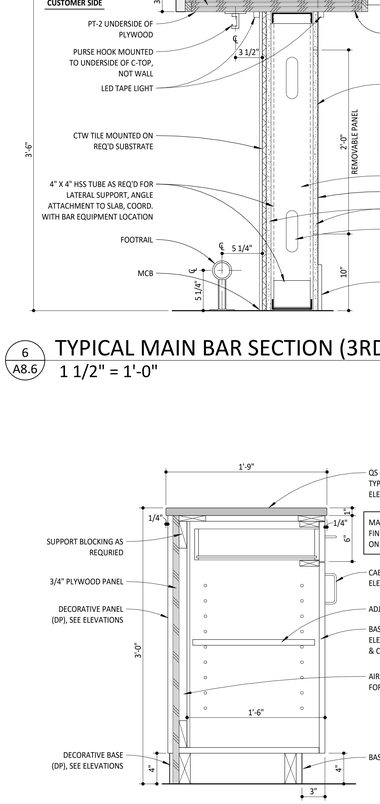
7 A8.6 **TALL CABINET W/ GLASS DOORS**
1" = 1'-0"



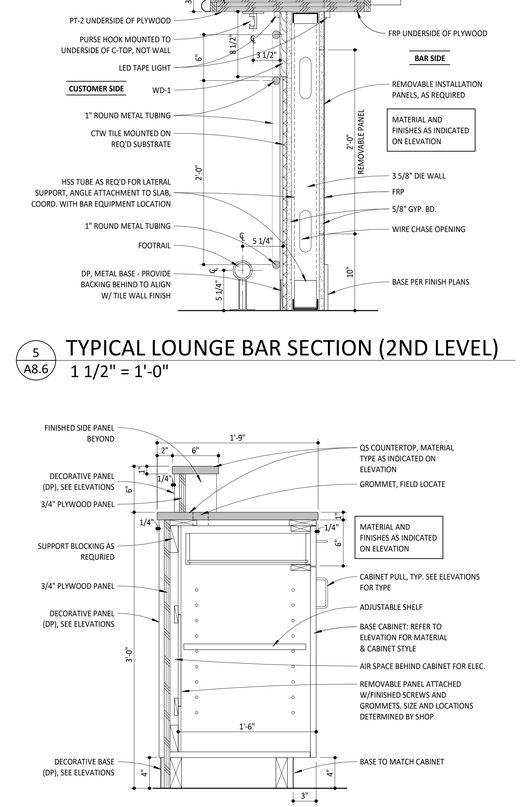
11 A8.6 **COUNTER - OPEN BELOW**
1 1/2" = 1'-0"



10 A8.6 **TYPICAL SUSHI BAR SECTION (3RD LEVEL)**
1 1/2" = 1'-0"



6 A8.6 **TYPICAL MAIN BAR SECTION (3RD LEVEL)**
1 1/2" = 1'-0"



5 A8.6 **TYPICAL LOUNGE BAR SECTION (2ND LEVEL)**
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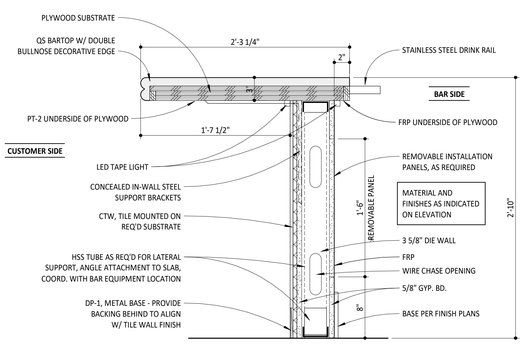
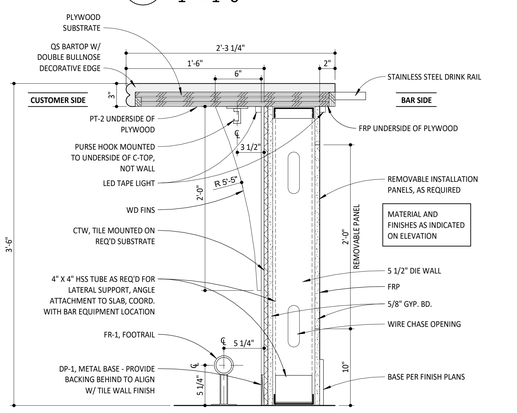
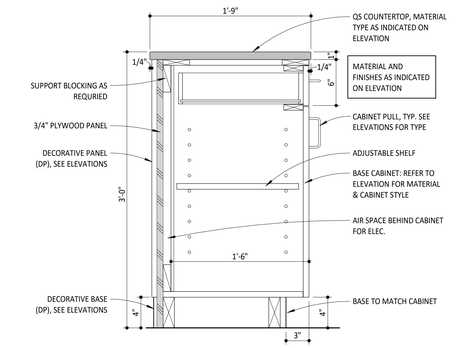


4 A8.6 **BAR SECTION @ ACCESSIBLE COUNTER (FIRST LEVEL)**
1 1/2" = 1'-0"



3 A8.6 **TYPICAL BAR SECTION (FIRST LEVEL)**
1 1/2" = 1'-0"



2 A8.6 **HOST STAND - LOW COUNTER**
1 1/2" = 1'-0"

1 A8.6 **HOST STAND - HIGH COUNTER**
1 1/2" = 1'-0"

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INTERIOR DETAILS

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SHEET

A8.6

TRUE SHEET SCALE
0" 1/2" 1"

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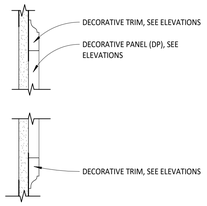
4/30/2026 2:35:53 PM

1ST LEVEL BAR 3D VIEW

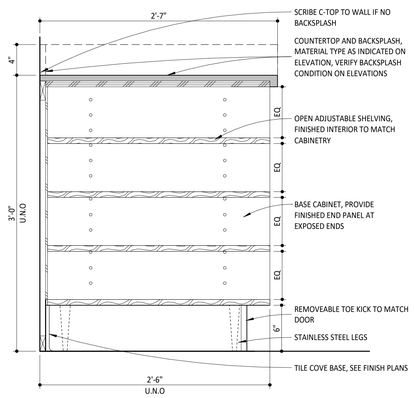
1ST LEVEL BAR AXON

REFER TO ELEVATIONS ON SHEET A8.1 FOR MORE INFORMATION



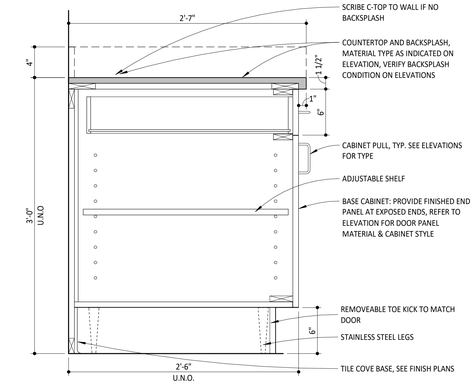
6 A8.7 TYP. DP TO TRIM DETAIL

3" = 1'-0"



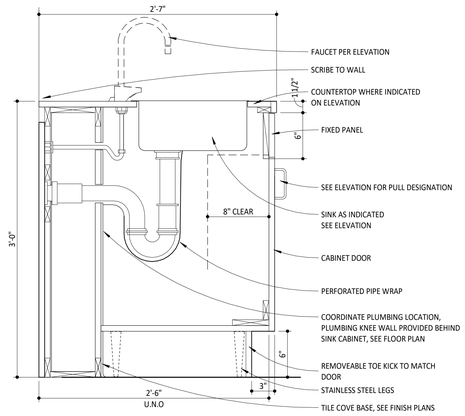
5 A8.7 BASE CABINET W/ OPEN SHELVING & SST LEGS

1 1/2" = 1'-0"



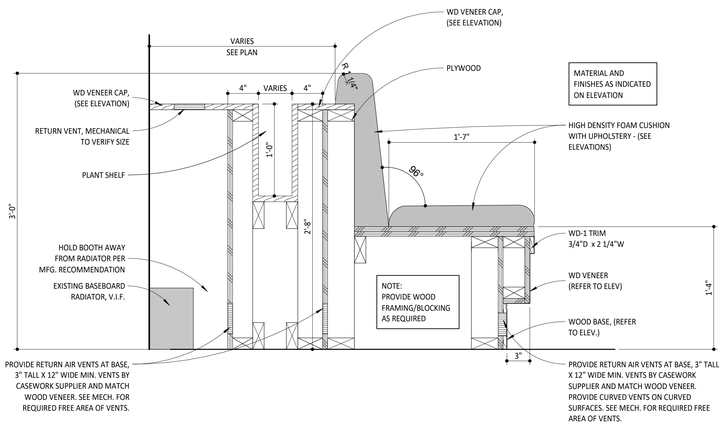
4 A8.7 BASE CABINET W/ DRAWER & SST LEGS

1 1/2" = 1'-0"



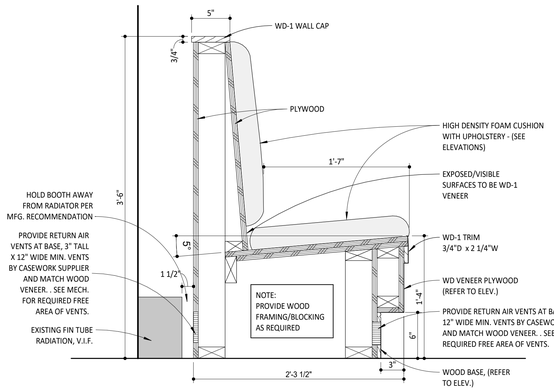
3 A8.7 SINK CABINET W/ SST LEGS

1 1/2" = 1'-0"



2 A8.7 3RD LEVEL MEZZANINE BANQUETTE BOOTH W/ PLANTER

1 1/2" = 1'-0"



1 A8.7 3RD LEVEL BANQUETTE BOOTH

1 1/2" = 1'-0"

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SHEET

A8.7

TRUE SHEET SCALE
0" 1/2" 1"

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3RD LEVEL 3D VIEW

3RD LEVEL MAIN BAR AXON

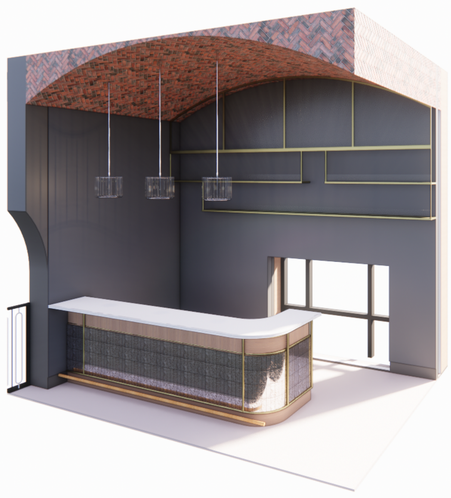
REFER TO ELEVATIONS ON SHEET A8.3 FOR MORE INFORMATION

2ND LEVEL MEZZANINE BANQUETTES 3D VIEW

2ND LEVEL MEZZANINE BANQUETTES AXON

REFER TO ELEVATIONS ON SHEET A8.2 FOR MORE INFORMATION

2ND LEVEL LOUNGE BAR 3D VIEW



2ND LEVEL LOUNGE BAR AXON

REFER TO ELEVATIONS ON SHEET A8.2 FOR MORE INFORMATION

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INTERIOR AXONS

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SHEET

A8.8

TRUE SHEET SCALE
0" 1/2" 1"

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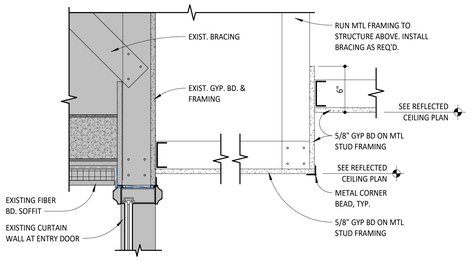
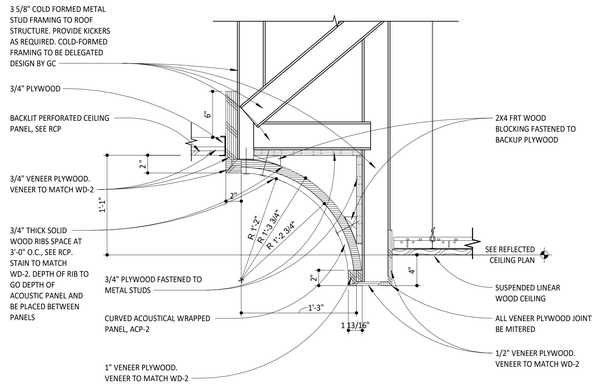
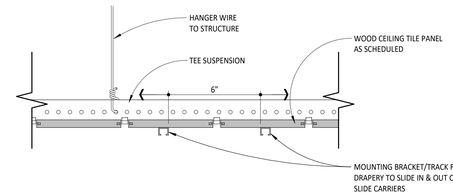


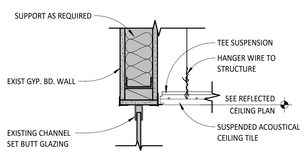
15 A8.9 GYP SOFFIT/GYP. CLG./RAISED CLG
1 1/2" = 1'-0"



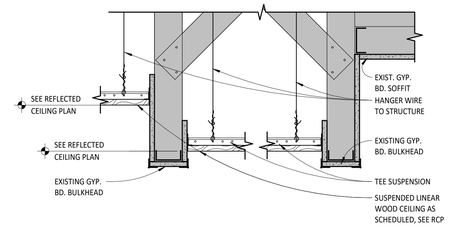
14 A8.9 WOOD COVE @ DINING
1 1/2" = 1'-0"



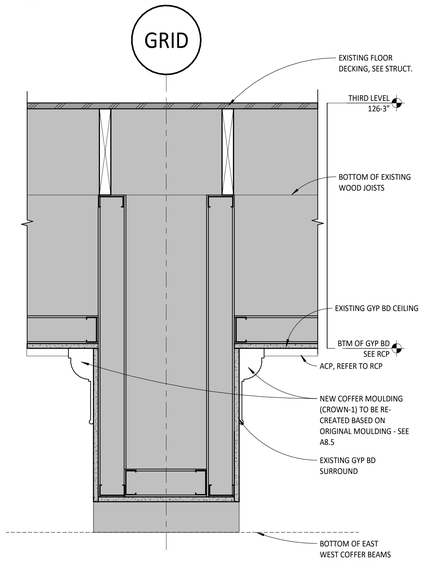
16 A8.9 CEILING HUNG DRAPERY
3" = 1'-0"



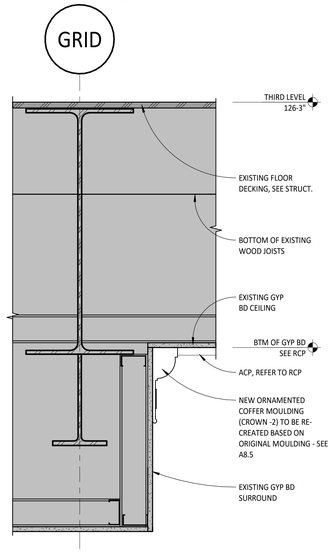
13 A8.9 ACT AT CHANNEL SET GLAZING HEAD
1 1/2" = 1'-0"



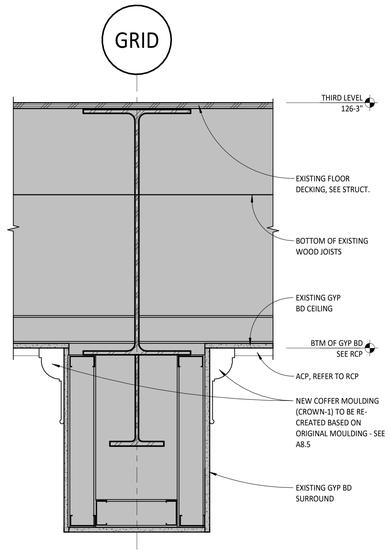
12 A8.9 WOOD CEILING AT GYP BULKHEAD
1 1/2" = 1'-0"



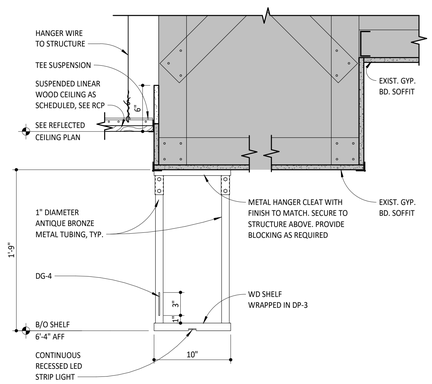
11 A8.9 TYP N-S COFFER MOULDING
1 1/2" = 1'-0"



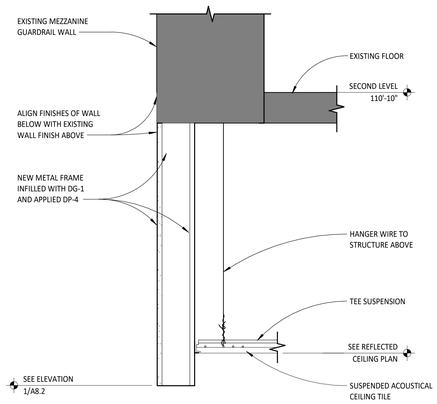
10 A8.9 ORNAMENTAL COFFER MOULDING
1 1/2" = 1'-0"



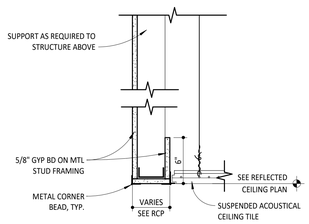
9 A8.9 TYPICAL COFFER MOULDING
1 1/2" = 1'-0"



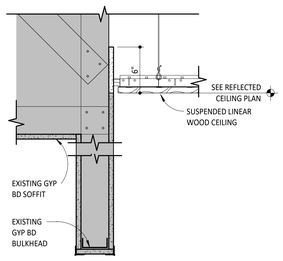
8 A8.9 WOOD CEILING AT 3RD LEVEL BAR
1 1/2" = 1'-0"



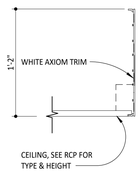
7 A8.9 CEILING AT DECORATIVE GLASS ARCH
1 1/2" = 1'-0"



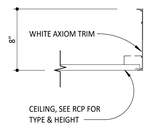
6 A8.9 EXPOSED/GYP BULKHEAD/ ACT
1 1/2" = 1'-0"



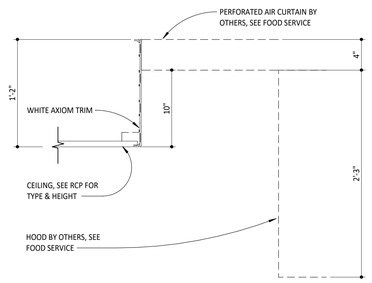
5 A8.9 GYP SOFFIT - WDC TO GYP1
1 1/2" = 1'-0"



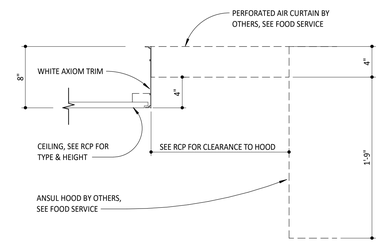
4 A8.9 14" AXIOM TRIM
1 1/2" = 1'-0"



3 A8.9 8" AXIOM TRIM
1 1/2" = 1'-0"



2 A8.9 14" CEILING EDGE @ EXHAUST HOOD
1 1/2" = 1'-0"



1 A8.9 8" CEILING EDGE @ ANSUL HOOD
1 1/2" = 1'-0"

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CEILING DETAILS

ISSUES & REVISIONS	DATE
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO STATE OF ILLINOIS
FOR REFERENCE ONLY

COMMISSION NO:	13782-25108
DRAWN BY:	Author
CHECKED BY:	Checker

SHEET

A8.9

TRUE SHEET SCALE
0" 1/2" 1"

Autodesk Docs://13782-25108 City of Des Plaines- 678 Lee Street/13782-25108_678 Lee St_R25.rvt
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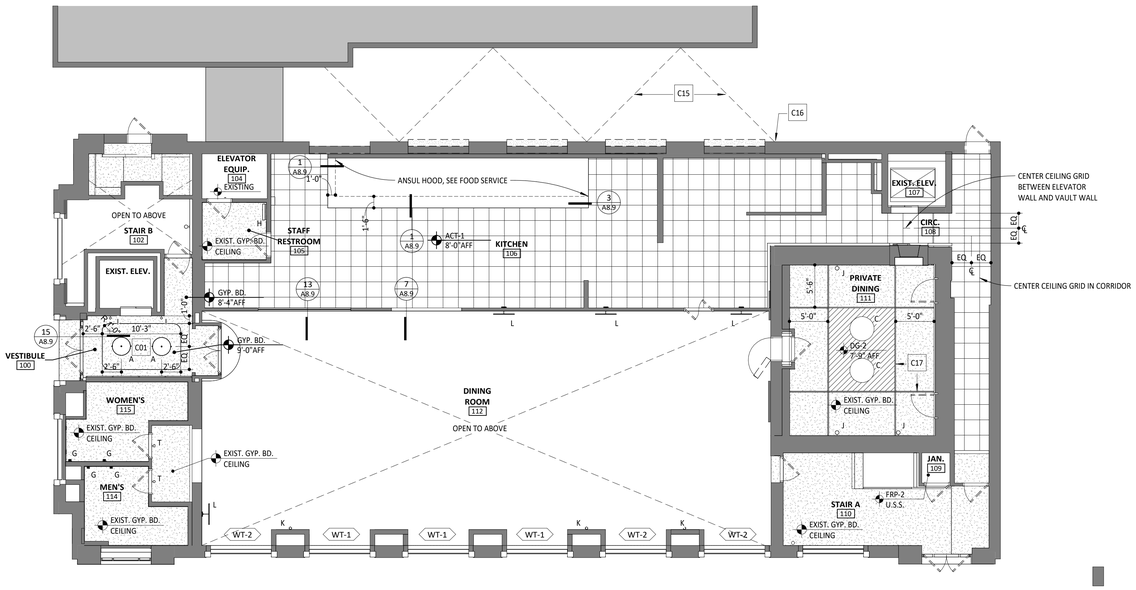
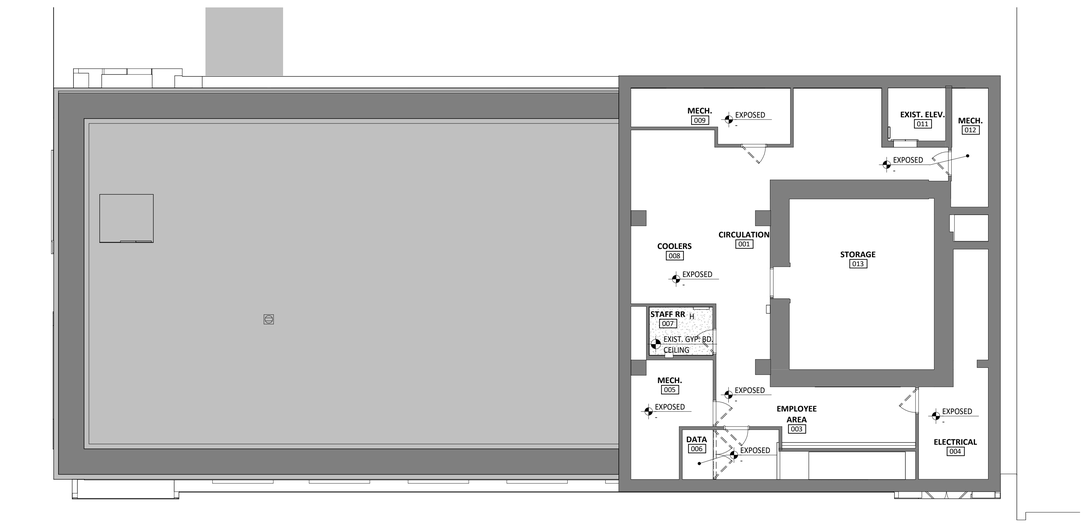


2 A9.5 FIRST LEVEL REFLECTED CEILING PLAN
1/8" = 1'-0"

NORTH



1 A9.5 LOWER LEVEL REFLECTED CEILING PLAN
1/8" = 1'-0"

NORTH

CEILING KEYNOTES

C01	POPPED-UP CEILING AND SURROUND TO BE PAINTED PT-5.
C15	STRING LIGHTS TO BE MOUNTED 12'-0" AFF.
C16	PROVIDE JBOX FOR STRING LIGHTS.
C17	1-1/2"X 1-1/2" SQUARE ANTIQUE BRONZE TRIM.

REFLECTED CEILING NOTES

A. ALL NEW MECHANICAL/ELECTRICAL CEILING DEVICES SHALL BE CENTERED IN ACOUSTIC CEILING TILES UNLESS NOTED OTHERWISE.

B. THE LIGHTING INFORMATION SHOWN IS BASED ON THE DESIGN OF (insert engineer's name). REFER TO THE ATTACHED ELECTRICAL DRAWINGS FOR THE FINAL QUANTITY AND PLACEMENT OF LIGHT FIXTURES.

C. THE LIGHTING INFORMATION SHOWN IS INTENDED TO SERVE AS THE CRITERIA TO BE USED TO PREPARE THE LIGHTING DESIGN FOR THE PROJECT. THE ELECTRICAL CONTRACTOR SHALL BE RESPONSIBLE FOR THE LIGHTING DESIGN INCLUDING CALCULATIONS, LIGHTING LEVELS, FINAL FIXTURE SELECTION, QUANTITIES AND PLACEMENT. SUBMIT LIGHT FIXTURE SAMPLES FOR ARCHITECTS REVIEW.

D. REFER TO THE GENERAL NOTES FOR OTHER APPLICABLE INFORMATION.

E. ACT TO BE CENTERED IN ROOM OR SPACE, UNO.

F. HORIZONTAL FACES OF SOFFIT TO BE PAINTED TO MATCH VERTICAL FACE OF SOFFIT, UNO.

G. ALL CEILING GRILLES, MISC. METALS TO BE PAINTED TO MATCH SURFACE ON WHICH THEY OCCUR, UNO.

H. DECORATIVE PENDANTS TO BE CENTERED OVER TRANSACTION TOPS & SPACED AS SHOWN. SEE ELEVATIONS FOR MOUNTING HEIGHTS.

I. ATTACH GRID SUSPENSION WIRES TO BOTTOM OF DECK FLUTES ONLY, SO ROOF VAPOR RETARDER IS NOT PUNCTURED.

J. REFER TO INTERIOR ELEVATIONS & DETAILS FOR TAPE LIGHTS AT MILLWORK.

LIGHT FIXTURE SCHEDULE

⌀	3.5" RECESSED TRIMLESS LED CAN FIXTURE TRIM FINISH: WHITE FOCAL POINT ID+ 3.5" DOWNLIGHT AS BASIS OF DESIGN
A	FLUSH MOUNT (*PRE-FUNCTION*) MANUFACTURER: VISUAL COMFORT STYLE: LORFORD LANTERN SEMI-FULSH CEILING LIGHT MODEL #: CHC 4272AI-MG SHADE: ANTIQUE MERCURY GLASS FINISH: AGED IRON
AA	CHANDELIER (*MAIN STAIR*) MANUFACTURER: HENNEPIN MADE STYLE: HELENA SIZE: RANDOM MIX OF LARGE & MEDIUM SHADE: ANTIQUE BRONZE GLASS COLOR: OPALINE FADE CANOPY: 20 LIGHT 36" ROUND, MATTE BLACK NOTE: PENDANT HEIGHTS TO VARY, CONFIRM FINAL PLACEMENT WITH ARCHITECT
1A	CHANDELIER (*DINING*) MANUFACTURER: SANTA & COLE STYLE: CIRIO CIRCULAR M MODEL #: CIRPB05 LAMPSHADE FINISH: POLISHED BRASS MOUNTING HEIGHT: 16'-10" AFF
1B	CHANDELIER (*DINING*) MANUFACTURER: SANTA & COLE STYLE: CIRIO CIRCULAR L MODEL #: CIRPC05 LAMPSHADE FINISH: POLISHED BRASS MOUNTING HEIGHT: 16'-10" AFF
C	FLUSH MOUNT (*1ST LEVEL PRIVATE DINING*) MANUFACTURER: ARTERIORS STYLE: BILAL SEMI FLUSH CEILING LIGHT FINISH: IVORY
D	PENDANT (*2ND LEVEL BAR*) MANUFACTURER: CURREY & COMPANY STYLE: BEVILACQUA PENDANT FINISH: IVORY MOUNTING HEIGHT: REFER TO ELEVATION
E	PENDANT (*2ND PRIVATE DINING*) MANUFACTURER: 1O HEURES 10 STYLE: RONDE ROUND X2 FINISH: WHITE MOUNTING HEIGHT: 8'-0" AFF
F	PENDANT (*2ND BANQUETTES*) MANUFACTURER: LODES STYLE: RANDOM CLOUDS 14 LIGHTS FINISH: CLEAR MOUNTING HEIGHT: REFER TO ELEVATION
G	VANITY LIGHT (*1ST LEVEL RESTROOMS*) MANUFACTURER: ALORA STYLE: ODIN BATHROOM VANITY LIGHT 17" FINISH: URBAN BRONZE MOUNTING HEIGHT: REFER TO ELEVATIONS
H	VANITY LIGHT (*STAFF RESTROOMS*) MANUFACTURER: MITZI STYLE: CECILY BATHROOM VANITY LIGHT 25" FINISH: AGED BRASS MOUNTING HEIGHT: REFER TO ELEVATIONS
WT-1	WINDOW TREATMENT - REFER TO MATERIAL ID @ A10.1 FOR SPECIFICATIONS
WT-2	WINDOW TREATMENT - REFER TO MATERIAL ID @ A10.1 FOR SPECIFICATIONS
WT-3	WINDOW TREATMENT - REFER TO MATERIAL ID @ A10.1 FOR SPECIFICATIONS
WT-4	WINDOW TREATMENT - REFER TO MATERIAL ID @ A10.1 FOR SPECIFICATIONS
WT-5	WINDOW TREATMENT - REFER TO MATERIAL ID @ A10.1 FOR SPECIFICATIONS
	2'x2' LAY-IN DIRECT/IN-DIRECT LED LIGHT FIXTURE
	2'x4' LAY-IN DIRECT/IN-DIRECT LED LIGHT FIXTURE
	COVE LIGHT
	EXTERIOR STRING LIGHTS (BASIS OF DESIGN) DALS 48' SMART OUTDOOR STRING LIGHT MODEL: DCP-STG48

I	WALL SCONCE (*PRE-FUNCTION*) MANUFACTURER: HUBBARDTON FORGE STYLE: SUMMIT SCONCE MODEL #: 20204S FINISH: SOFT GOLD GLASS FINISH: CLEAR MOUNTING HEIGHT: REFER TO ELEVATION
J	WALL SCONCE (*1ST LEVEL PRIVATE DINING*) MANUFACTURER: VISUAL COMFORT STYLE: MELANGE 10" ELONGATED SCONCE MODEL #: KW 2015AB-ALB FINISH: ANTIQUE-BURNISHED BRASS MOUNTING HEIGHT: REFER TO ELEVATIONS
K	WALL SCONCE (*1ST LEVEL BAR*) MANUFACTURER: HENNEPIN MADE STYLE: HELENA SCONCE - LARGE MODEL #: SKU: HEL-PA00-GL07-000-L00-SL FINISH: BRUSHED BRASS, OPALINE MOUNTING HEIGHT: REFER TO ELEVATIONS
L	PICTURE LIGHT (*1ST LEVEL DINING*) MANUFACTURER: WAC LIGHTING STYLE: REED PICTURE LIGHT 33" MODEL #: PL-11033-AB FINISH: AGED BRASS MOUNTING HEIGHT: REFER TO ELEVATIONS
M	WALL SCONCE (*MAIN STAIR*) MANUFACTURER: HUDSON VALLEY LIGHTING STYLE: FREDONIA SCONCE MODEL #: 3411-AGB FINISH: AGED BRASS MOUNTING HEIGHT: SEE 1 / A8.3
N	PENDANT (*2ND LEVEL LOUNGE*) MANUFACTURER: VISUAL COMFORT STYLE: MELANGE SMALL ELONGATED PENDANT MODEL #: KW 5512AB-ALB FINISH: ANTIQUE-BURNISHED BRASS MOUNTING HEIGHT: 7'-0" AFF
O	WALL SCONCE (*2ND LEVEL LOUNGE*) MANUFACTURER: HENNEPIN MADE STYLE: NESTED GLOBE MODEL #: NGL-WF01-GL15-S1 FINISH: WALNUT, SANDSTONE MOUNTING HEIGHT: 80" AFF
P	WALL SCONCE (*2ND LEVEL PRIVATE DINING*) MANUFACTURER: HUDSON VALLEY LIGHTING STYLE: PROSPECT PARK 1 LIGHT MODEL #: 1414-AGB FINISH: AGED BRASS MOUNTING HEIGHT: 80" AFF
Q	PENDANT (*3RD LEVEL LOUNGE*) MANUFACTURER: HUDSON VALLEY LIGHTING STYLE: ADARA CHANDELIER 26.5"W MODEL #: 413-26-VGL/SBK FINISH: VINTAGE GOLD LEAF W/ SOFT BLACK MOUNTING HEIGHT: 7'- 3 1/2" AFF
R	SEMI-FLUSH (*3RD LEVEL DINING*) MANUFACTURER: HUDSON VALLEY LIGHTING STYLE: HELSINKI MODEL #: 516-26-VGL FINISH: VINTAGE GOLD LEAF
S	PENDANT (*3RD LEVEL DINING*) MANUFACTURER: KUZCO STYLE: VIRGO 16" PENDANT MODEL #: PD76316-BK/OP-UNV FINISH: BLACK/OPAL GLASS MOUNTING HEIGHT: 7'-6" AFF
T	WALL SCONCE (*OUTSIDE RESTROOMS*) MANUFACTURER: VISUAL COMFORT STYLE: HAYES 34" BATH LIGHT MODEL #: RL 2817NB-WG FINISH: NATURAL BRASS MOUNTING HEIGHT: REFER TO ELEVATIONS NOTE: PROVIDE DALS APPLIED ADHESIVE CHARACTER LETTERS "MEN'S" OR "WOMEN'S"
U	VANITY LIGHT (*2ND LEVEL RESTROOM*) MANUFACTURER: CORBETT LIGHTING STYLE: TOSCANY MODEL #: 546-29-VB FINISH: VINTAGE BRASS MOUNTING HEIGHT: REFER TO ELEVATIONS
V	WALL SCONCE (*2ND LEVEL DINING BOOTH*) MANUFACTURER: VISUAL COMFORT STYLE: ARMISE 18" SCONCE MODEL #: AMB 2001MTB-ALB FINISH: MOTTLED BRASS MOUNTING HEIGHT: REFER TO ELEVATION
W	WALL SCONCE (*3RD LEVEL LOUNGE*) MANUFACTURER: AVENUE LIGHTING STYLE: SEDONA COLLECTION SCONCE MODEL #: HF2951-AB FINISH: ALABASTER / AGED BRASS MOUNTING HEIGHT: REFER TO ELEVATIONS
X	PENDANT (*3RD LEVEL RESTROOM*) MANUFACTURER: LODES STYLE: RAIN STRUCTURE FINISH: MATTE BLACK 9005 DECOR FINISH: COPPERY BRONZE MOUNTING HEIGHT: REFER TO ELEVATIONS NOTES: PROVIDE ROD OVER CORD
Y	PENDANT (*3RD LEVEL DINING/SKYLIGHT*) - BASIS OF DESIGN MANUFACTURER: ARTERIORS STYLE: MELT LINEAR MODEL #: GADLC01 FINISH: ANTIQUE BRASS IRON MOUNTING HEIGHT: ADJUST SPACING OF CEILING CAPS/MOUNTS TO ALLOW LOWEST POINT @ 8'-0"
Z	SEMI-FLUSH (*3RD LEVEL OUTSIDE RESTROOM*) MANUFACTURER: HUDSON VALLEY LIGHTING STYLE: COLOGNE MODEL #: 521-19-VB FINISH: VINTAGE BRASS

CEILING SCHEDULE

	DECORATIVE GLASS CEILING SEE MATERIAL ID @ A10.1 & A10.2 FOR SPECIFICATIONS
	GYP BD CEILING/SOFFIT PAINTED PT-1, UNO
	2X2 ACOUSTICAL CEILING SEE MATERIAL ID @ A10.1 & A10.2 FOR SPECIFICATIONS
	WOOD PLANK CEILING SEE MATERIAL ID @ A10.1 & A10.2 FOR SPECIFICATIONS
	EXPOSED CEILING PAINTED PT-1, UNO

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V3

678 LEE ST RESTAURANT - TENANT IMPROVEMENT

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Des Plaines, IL 60016

LOWER & FIRST LEVEL REFLECTED CEILING PLANS

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A9.5

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0" 1/2"

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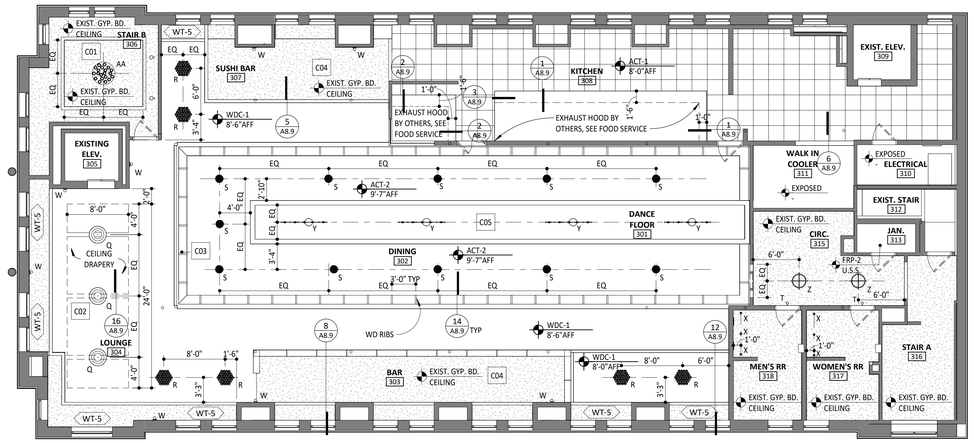
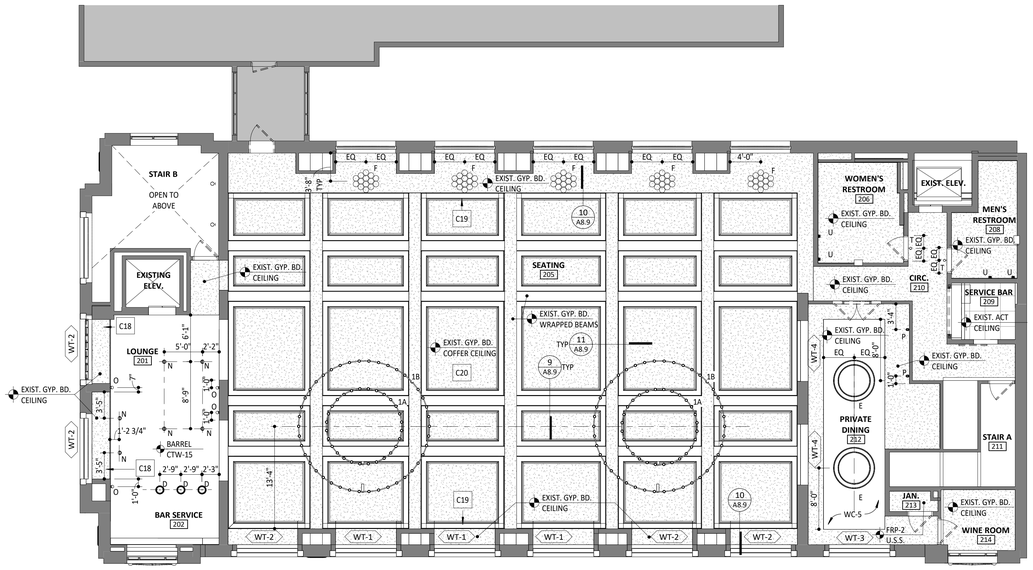


2 / A9.6 THIRD LEVEL REFLECTED CEILING PLAN

1/8" = 1'-0"

NORTH



1 / A9.6 SECOND LEVEL REFLECTED CEILING PLAN

1/8" = 1'-0"

NORTH

CEILING KEYNOTES

C01	POPPED-UP CEILING AND SURROUND TO BE PAINTED PT-5.
C02	CEILING DRAPERY TO BE UPH-9.
C03	ARCHED PORTION OF DECORATIVE CEILING TO RECEIVE ACP-2, TYP.
C04	EXISTING GYP. BD. CEILING TO BE PAINTED PT-10.
C05	LIGHT FIXTURE 'Y' TO BE CENTERED WITHIN SKYLIGHT. COORDINATE FINAL PLACEMENT WITH ARCHITECT.
C18	EXISTING GYP. BD. CEILING TO BE PAINTED PT-10.
C19	PROVIDE DECORATIVE ACCENT MOLDING (CROWN-2) ALONG PERIMETER OF EXTERIOR WALL, U.N.O.
C20	PROVIDE ACP-1 IN CENTER OF EACH COFFER, U.N.O.

REFLECTED CEILING NOTES

A. ALL NEW MECHANICAL/ELECTRICAL CEILING DEVICES SHALL BE CENTERED IN ACOUSTIC CEILING TILES UNLESS NOTED OTHERWISE.

B. THE LIGHTING INFORMATION SHOWN IS BASED ON THE DESIGN OF (insert engineer's name). REFER TO THE ATTACHED ELECTRICAL DRAWINGS FOR THE FINAL QUANTITY AND PLACEMENT OF LIGHT FIXTURES.

C. THE LIGHTING INFORMATION SHOWN IS INTENDED TO SERVE AS THE CRITERIA TO BE USED TO PREPARE THE LIGHTING DESIGN FOR THE PROJECT. THE ELECTRICAL CONTRACTOR SHALL BE RESPONSIBLE FOR THE LIGHTING DESIGN INCLUDING CALCULATIONS, LIGHTING LEVELS, FINAL FIXTURE SELECTION, QUANTITIES AND PLACEMENT. SUBMIT LIGHT FIXTURE SAMPLES FOR ARCHITECTS REVIEW.

D. REFER TO THE GENERAL NOTES FOR OTHER APPLICABLE INFORMATION.

E. ACT TO BE CENTERED IN ROOM OR SPACE, UNO.

F. HORIZONTAL FACES OF SOFFIT TO BE PAINTED TO MATCH VERTICAL FACE OF SOFFIT, UNO.

G. ALL CEILING GRILLES, MISC. METALS TO BE PAINTED TO MATCH SURFACE ON WHICH THEY OCCUR, UNO.

H. DECORATIVE PENDANTS TO BE CENTERED OVER TRANSACTION TOPS & SPACED AS SHOWN. SEE ELEVATIONS FOR MOUNTING HEIGHTS.

I. ATTACH GRID SUSPENSION WIRES TO BOTTOM OF DECK FLUTES ONLY, SO ROOF VAPOR RETARDER IS NOT PUNCTURED.

J. REFER TO INTERIOR ELEVATIONS & DETAILS FOR TAPE LIGHTS AT MILLWORK.

LIGHT FIXTURE SCHEDULE

⌀	3.5" RECESSED TRIMLESS LED CAN FIXTURE TRIM FINISH: WHITE FOCAL POINT ID+ 3.5" DOWNLIGHT AS BASIS OF DESIGN
A	FLUSH MOUNT (*PRE-FUNCTION*) MANUFACTURER: VISUAL COMFORT STYLE: LORFORD LANTERN SEMI-FULSH CEILING LIGHT MODEL #: CHC 4272AI-MG SHADE: ANTIQUE MERCURY GLASS FINISH: AGED IRON
AA	CHANDELIER (*MAIN STAIR*) MANUFACTURER: HENNEPIN MADE STYLE: HELENA SIZE: RANDOM MIX OF LARGE & MEDIUM SHADE: ANTIQUE BRONZE GLASS COLOR: OPALINE FADE CANOPY: 20 LIGHT 36" ROUND, MATTE BLACK NOTE: PENDANT HEIGHTS TO VARY, CONFIRM FINAL PLACEMENT WITH ARCHITECT
1A	CHANDELIER (*DINING*) MANUFACTURER: SANTA & COLE STYLE: CIRIO CIRCULAR M MODEL #: CIRPB05 LAMPSHADE FINISH: POLISHED BRASS MOUNTING HEIGHT: 16'-10" AFF
1B	CHANDELIER (*DINING*) MANUFACTURER: SANTA & COLE STYLE: CIRIO CIRCULAR L MODEL #: CIRPC05 LAMPSHADE FINISH: POLISHED BRASS MOUNTING HEIGHT: 16'-10" AFF
C	FLUSH MOUNT (*1ST LEVEL PRIVATE DINING*) MANUFACTURER: ARTERIORS STYLE: BILAL SEMI FLUSH CEILING LIGHT FINISH: IVORY
D	PENDANT (*2ND LEVEL BAR*) MANUFACTURER: CURREY & COMPANY STYLE: BEVILACQUA PENDANT FINISH: IVORY MOUNTING HEIGHT: REFER TO ELEVATION
E	PENDANT (*2ND PRIVATE DINING*) MANUFACTURER: 1O HEURES 10 STYLE: RONDE ROUND X2 FINISH: WHITE MOUNTING HEIGHT: 8'-0" AFF
F	PENDANT (*2ND BANQUETTES*) MANUFACTURER: LODES STYLE: RANDOM CLOUDS 14 LIGHTS FINISH: CLEAR MOUNTING HEIGHT: REFER TO ELEVATION
G	VANITY LIGHT (*1ST LEVEL RESTROOMS*) MANUFACTURER: ALORA STYLE: ODIN BATHROOM VANITY LIGHT 17" FINISH: URBAN BRONZE MOUNTING HEIGHT: REFER TO ELEVATIONS
H	VANITY LIGHT (*STAFF RESTROOMS*) MANUFACTURER: MITZI STYLE: CECILY BATHROOM VANITY LIGHT 25" FINISH: AGED BRASS MOUNTING HEIGHT: REFER TO ELEVATIONS
WT-1	WINDOW TREATMENT - REFER TO MATERIAL ID @ A10.1 FOR SPECIFICATIONS
WT-2	WINDOW TREATMENT - REFER TO MATERIAL ID @ A10.1 FOR SPECIFICATIONS
WT-3	WINDOW TREATMENT - REFER TO MATERIAL ID @ A10.1 FOR SPECIFICATIONS
WT-4	WINDOW TREATMENT - REFER TO MATERIAL ID @ A10.1 FOR SPECIFICATIONS
WT-5	WINDOW TREATMENT - REFER TO MATERIAL ID @ A10.1 FOR SPECIFICATIONS
	2'x2' LAY-IN DIRECT/IN-DIRECT LED LIGHT FIXTURE
	2'x4' LAY-IN DIRECT/IN-DIRECT LED LIGHT FIXTURE
	COVE LIGHT
	EXTERIOR STRING LIGHTS (BASIS OF DESIGN) DALS 48' SMART OUTDOOR STRING LIGHT MODEL: DCP-STG48

I	WALL SCONCE (*PRE-FUNCTION*) MANUFACTURER: HUBBARDTON FORGE STYLE: SUMMIT SCONCE MODEL #: 202045 FINISH: SOFT GOLD GLASS FINISH: CLEAR MOUNTING HEIGHT: REFER TO ELEVATION
J	WALL SCONCE (*1ST LEVEL PRIVATE DINING*) MANUFACTURER: VISUAL COMFORT STYLE: MELANGE 10" ELONGATED SCONCE MODEL #: KW 2015AB-ALB FINISH: ANTIQUE-BURNISHED BRASS MOUNTING HEIGHT: REFER TO ELEVATIONS
K	WALL SCONCE (*1ST LEVEL BAR*) MANUFACTURER: HENNEPIN MADE STYLE: HELENA SCONCE - LARGE MODEL #: SKU: HEL-PA00-GL07-000-L00-SL FINISH: BRUSHED BRASS, OPALINE MOUNTING HEIGHT: REFER TO ELEVATIONS
L	PICTURE LIGHT (*1ST LEVEL DINING*) MANUFACTURER: WAC LIGHTING STYLE: REED PICTURE LIGHT 33" MODEL #: PL-11033-AB FINISH: AGED BRASS MOUNTING HEIGHT: REFER TO ELEVATIONS
M	WALL SCONCE (*MAIN STAIR*) MANUFACTURER: HUDSON VALLEY LIGHTING STYLE: FREDONIA SCONCE MODEL #: 3411-AGB FINISH: AGED BRASS MOUNTING HEIGHT: SEE 1 / A8.3
N	PENDANT (*2ND LEVEL LOUNGE*) MANUFACTURER: VISUAL COMFORT STYLE: MELANGE SMALL ELONGATED PENDANT MODEL #: KW 5512AB-ALB FINISH: ANTIQUE-BURNISHED BRASS MOUNTING HEIGHT: 7'-0" AFF
O	WALL SCONCE (*2ND LEVEL LOUNGE*) MANUFACTURER: HENNEPIN MADE STYLE: NESTED GLOBE MODEL #: NGL-WF01-GL15-S1 FINISH: WALNUT, SANDSTONE MOUNTING HEIGHT: 80" AFF
P	WALL SCONCE (*2ND LEVEL PRIVATE DINING*) MANUFACTURER: HUDSON VALLEY LIGHTING STYLE: PROSPECT PARK 1 LIGHT MODEL #: 1414-AGB FINISH: AGED BRASS MOUNTING HEIGHT: 80" AFF
Q	PENDANT (*3RD LEVEL LOUNGE*) MANUFACTURER: HUDSON VALLEY LIGHTING STYLE: ADARA CHANDELIER 26.5"W MODEL #: 413-26-VGL/SBK FINISH: VINTAGE GOLD LEAF W/ SOFT BLACK MOUNTING HEIGHT: 7'- 3 1/2" AFF
R	SEMI-FLUSH (*3RD LEVEL DINING*) MANUFACTURER: HUDSON VALLEY LIGHTING STYLE: HELSINKI MODEL #: 516-26-VGL FINISH: VINTAGE GOLD LEAF
S	PENDANT (*3RD LEVEL DINING*) MANUFACTURER: KUZCO STYLE: VIRGO 16" PENDANT MODEL #: PD76316-BK/OP-UNV FINISH: BLACK/OPAL GLASS MOUNTING HEIGHT: 7'-6" AFF
T	WALL SCONCE (*OUTSIDE RESTROOMS*) MANUFACTURER: VISUAL COMFORT STYLE: HAYES 34" BATH LIGHT MODEL #: RL 2817NB-WG FINISH: NATURAL BRASS MOUNTING HEIGHT: REFER TO ELEVATIONS NOTE: PROVIDE DALS APPLIED ADHESIVE CHARACTER LETTERS "MEN'S" OR "WOMEN'S"
U	VANITY LIGHT (*2ND LEVEL RESTROOM*) MANUFACTURER: CORBETT LIGHTING STYLE: TOSCANY MODEL #: 546-29-VB FINISH: VINTAGE BRASS MOUNTING HEIGHT: REFER TO ELEVATIONS
V	WALL SCONCE (*2ND LEVEL DINING BOOTH*) MANUFACTURER: VISUAL COMFORT STYLE: ARMISE 18" SCONCE MODEL #: AMB 2001MTB-ALB FINISH: MOTTLED BRASS MOUNTING HEIGHT: REFER TO ELEVATION
W	WALL SCONCE (*3RD LEVEL LOUNGE*) MANUFACTURER: AVENUE LIGHTING STYLE: SEDONA COLLECTION SCONCE MODEL #: HF2951-AB FINISH: ALABASTER / AGED BRASS MOUNTING HEIGHT: REFER TO ELEVATIONS
X	PENDANT (*3RD LEVEL RESTROOM*) MANUFACTURER: LODES STYLE: RAIN STRUCTURE FINISH: MATTE BLACK 9005 DECOR FINISH: COPPERY BRONZE MOUNTING HEIGHT: REFER TO ELEVATIONS NOTES: PROVIDE ROD OVER CORD
Y	PENDANT (*3RD LEVEL DINING/SKYLIGHT*) - BASIS OF DESIGN MANUFACTURER: ARTERIORS STYLE: MELT LINEAR MODEL #: GADLC01 FINISH: ANTIQUE BRASS IRON MOUNTING HEIGHT: ADJUST SPACING OF CEILING CAPS/MOUNTS TO ALLOW LOWEST POINT @ 8'-0"
Z	SEMI-FLUSH (*3RD LEVEL OUTSIDE RESTROOM*) MANUFACTURER: HUDSON VALLEY LIGHTING STYLE: COLOGNE MODEL #: 521-19-VB FINISH: VINTAGE BRASS

CEILING SCHEDULE

	DECORATIVE GLASS CEILING SEE MATERIAL ID @ A10.1 & A10.2 FOR SPECIFICATIONS
	GYP BD CEILING/SOFFIT PAINTED PT-1, UNO
	2X2 ACOUSTICAL CEILING SEE MATERIAL ID @ A10.1 & A10.2 FOR SPECIFICATIONS
	WOOD PLANK CEILING SEE MATERIAL ID @ A10.1 & A10.2 FOR SPECIFICATIONS
	EXPOSED CEILING PAINTED PT-1, UNO

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V3

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SECOND & THIRD LEVEL REFLECTED CEILING PLANS

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INTERIORS MATERIAL IDENTIFICATION AND ABBREVIATION LIST

REV.	SECTION	ABBREV.	DESCRIPTION
	09 5113		ACOUSTICAL CEILING PANEL
		ACP-1	PRODUCT: ACOUSTICAL PANEL *(MAIN CEILING)*
			THICKNESS: 1" NRC: .9 FINISH/COLOR: CARNEGIE XOREL SHARA MATTE 615 SIZE: REFER TO RCP
		ACP-2	PRODUCT: ACOUSTICAL PANEL *(3RD LEVEL CEILING)*
			THICKNESS: 1" NRC: .9 FINISH/COLOR: CARNEGIE XOREL WINDSOR 6131W-36 SIZE: REFER TO RCP
	09 5113		ACOUSTICAL CEILING TILE
		ACT-1	MANUFACTURER: ARMSTRONG *(KITCHENS)*
			PRODUCT: OPTIMA HEALTH ZONE COLOR: WHITE SIZE: 24" X 24" X 3/4"
			EDGE: BEVELED TEGULAR NRC: 0.95 CAC: 29 GRID: PRELUDE XL 9/16" EXPOSED TEE
		ACT-2	MANUFACTURER: ARKTURA *(3RD LEVEL)*
			PRODUCT/PATTERN: VAPOR, DAPPLED SIZE: 24" X 48" X 1-1/2" PANELS
			FINISH: POWDERED COATED ALUMINUM PREMIUM METALLIC FINISH, BURNISHED BRONZE (METALLIC SEMI-GLOSS)
			BACKER: INTERIOR TRANSLUCENT BACKER INTEGRATED LIGHTING: BACKLIT FIRE RATING: CLASS A
			GRID: TORSION GRID PER MFG'S RECOMMENDATION
			(ARMSTRONG) CONTACT: JENAE BASSLER (763) 645-4952
			(ARKTURA) CONTACT: DAN SHAND (612) 605-9664
	09 7200		ARCHITECTURAL FILM
		AF-1	MANUFACTURER: KOROSEAL *(ELEVATOR SURROUNDS)*
			PRODUCT: REATEC COLOR: RUST TX-5197 SIZE: 48"W X 164'L, VERTICAL REPEAT 374"
			NOTE: PROVIDE LEVEL 5 FINISH ON ALL GYP. BD. WALLS WHERE AF-1 IS APPLIED
			(KOROSEAL) CONTACT: NATALIA HAYWOOD (763) 234-1634
	09 8413		ACOUSTICAL WALL PANELING
		AWP-1	MANUFACTURER: KIREI *(1ST LEVEL PRIVATE DINING)*
			PRODUCT: 12MM PET THICKNESS: .47" SIZE: 48"W X 110"H
			COLOR/PATTERN: CUSTOM PRINT - CARNEGIE SAP #8212-20
			(CARNEGIE & KIREI) CONTACT: NICK NELSON (651) 338-7392
	09 8413		CABINETS
		CAB-1	CABINET STYLE 'A' *(PUBLIC AREAS - STAINED)*
			MANUFACTURER: DURASUPREME OR EQUIVALENT BY MILLWORK (BASIS OF DESIGN)
			STYLE: HIGHLAND SPECIES: MAPLE FINISH: STAINED TO MATCH PLAM-1
			OVERLAY: FULL DRAWERS: 5-PIECE HARDWARE: SOFT CLOSE, FULL EXT DRAWERS, 120° HINGES
	10 2800		CORNER GUARDS
			(INPRO) CONTACT: TODD THOMA (612) 827-3252
		CG-1	MANUFACTURER: INPRO CORPORATION
			PRODUCT: SURFACE MOUNT STAINLESS STEEL CORNER GUARD STYLE: 304 KITCHEN GRADE SIZE: 1-1/2" WINGS, 8'H
			NOTES: USE MANUFACTUER'S COORDINATING TRIMS
	09 6813 &		CARPET
	09 6816	CPT-1	MANUFACTURER: MILLIKEN *(VESTIBULE)*
			STYLE: OBEX CUTX FOOTPATH COLOR: 27 GREY SIZE: 50CM X 50CM INSTALLATION: ASHLAR
		CPT-2	MANUFACTURER: MILLIKEN *(ELEVATOR)*
			STYLE: OBEX CUT FOOTPATH COLOR: 27 GREY SIZE: 50CM X 50CM INSTALLATION: ASHLAR
		CPT-3	MANUFACTURER: BENTLEY *(STAIR CARPET)*
			STYLE: SERVE IT UP COLOR: SLICE AND DICE SIZE: BROADLOOM BACKING: HIGH PERFORMANCE PC
			NOTE: BIND ALL EXPOSED EDGES OF STAIR RUNNER
		CPT-4	MANUFACTURER: FLOR *(1ST LEVEL PRIVATE DINING)*
			STYLE: BECK AND CALL 276813-009 SIZE: 50CM X 50CM INSTALLATION: MONOLITHIC
		CPT-5	MANUFACTURER: BENTLEY PRIMA VISTA *(2ND LEVEL LOUNGE)*
			PATTERN: CUSTOM NUMBER: 270623-6 SIZE: 10'-0" X 16'-0" INSET IN WDF
		CPT-6	MANUFACTURER: FLOR *(2ND LEVEL PRIVATE DINING)*
			STYLE: SQUARED AWAY 276813-005 SIZE: 50CM X 50CM INSTALLATION: MONOLITHIC
		CPT-7	MANUFACTURER: FLOR *(3RD FLOOR PREFUNCTION/LOUNGE)*
			STYLE: SQUARED AWAY 276690-007 SIZE: 50CM X 50CM INSTALLATION: MONOLITHIC
			(BENTLEY MILLS) CONTACT: MICHELLE ANDERSON (612) 400-5226
			(FLOR) CONTACT: SAMMI JACKSON (612) 840-9332
			(MILLIKEN) CONTACT: HOLLY THOMPSON (612) 749-5483
	09 3000		CERAMIC TILE (BASE)
		CTB-1	DISTRIBUTOR: AUDREY LANE *(PRE-FUNCTION)*
			STYLE: MONOGRAM COLOR: NAVONA CROSSCUT SIZE: 12"X24", CUT TO 6"X24"
			FINISH: MATTE GROUT: MAPEI 5011 SAHARA BEIGE
			(AUDREY LANE) CONTACT: KATE KOSKEY (612) 805-3076

INTERIORS MATERIAL IDENTIFICATION AND ABBREVIATION LIST

REV.	SECTION	ABBREV.	DESCRIPTION
	09 6513 &		TRANSITION STRIPS (FLOORING)
	09 3000	TS-1	MANUFACTURER: SCHLUTER *(VESTIBULE - CARPET TO CERAMIC TILE)*
			STYLE: SCHIENE FINISH: SATIN ANODIZED ALUMINUM
			FEATHER SUBFLOOR TO ACHIEVE FLUSH CONDITION, NO GREATER THAN 1:12 SLOPE
		TS-2	MANUFACTURER: TERRAZO & MARBLE SUPPLY COLOR/PATTERN: MATCH TRZ-1 *(TERRAZO TO CTF)*
			DESCRIPTION: THRESHOLD FROM TRZ TO CTF, 3" WIDE MAX
		TS-3	MANUFACTURER: TERRAZO & MARBLE SUPPLY COLOR/PATTERN: MATCH TRZ-1 *(TERRAZO TO QTF)*
			DESCRIPTION: THRESHOLD FROM TRZ TO QTF, 3" WIDE MAX
		TS-4	MANUFACTURER: CORIAN COLOR/PATTERN: CONCRETE *(WDF TO QTF)*
			DESCRIPTION: FLUSH, TAPERED THRESHOLD FROM WDF TO QTF, 3" WIDE MAX
		TS-5	MANUFACTURER: CORIAN COLOR/PATTERN: WEATHERED CONCRETE *(WDF TO CTF - RESTROOM THRESHOLDS)*
			DESCRIPTION: FLUSH, TAPERED THRESHOLD FROM WDF TO CTF, 3" WIDE MAX
		TS-6	MANUFACTURER: SCHLUTER *(WDF TO CTF - THIRD FLOOR BAR)*
			STYLE: RENO FINISH: SATIN ANODIZED ALUMINUM
			FEATHER SUBFLOOR TO ACHIEVE FLUSH CONDITION, NO GREATER THAN 1:12 SLOPE
		TS-7	MANUFACTURER: KENTWOOD PRODUCT/PROFILE: END CAP *(WDF TO RUG)*
			COLOR/FINISH: STAINED TO MATCH WDF-1
		TS-8	MANUFACTURER: KENTWOOD PRODUCT/PROFILE: OVERLAP REDUCER *(WDF TO CPT TILE)*
			COLOR/FINISH: STAINED TO MATCH WDF-1
			UPHOLSTERY
		UPH-1	MANUFACTURER: HBF TEXTILES *(2ND LEVEL LOUNGE BOOTH BACK)*
			STYLE: PERRITO COLOR: CANE CORSE WIDTH: 54" REPEAT: 4 5/8" V X 4 5/8"H
		UPH-2	MANUFACTURER: HBF TEXTILES *(2ND LEVEL LOUNGE BOOTH SEAT)*
			STYLE: VELVET MIX COLOR: ACRYLIC WIDTH: 55" REPEAT: N/A
		UPH-3	MANUFACTURER: BRENTANO *(2ND LEVEL DINING BANQUETTE BACK)*
			STYLE: FILBERT COLOR: IRON GATE WIDTH: 54" REPEAT: V 1-1/4" X H 1-1/16"
		UPH-4	MANUFACTURER: BRENTANO *(2ND LEVEL DINING BANQUETTE SEAT)*
			STYLE: ALDRIN COLOR: WINE TRUFFLE WIDTH: 54" REPEAT: N/A
		UPH-5	MANUFACTURER: HBF TEXTILES *(3RD LEVEL BENCH BACK)*
			STYLE: VELVET CORD COLOR: MOCHA WIDTH: 56" REPEAT: 0"V X 1"H
		UPH-6	MANUFACTURER: HBF TEXTILES *(3RD LEVEL BENCH SEAT)*
			STYLE: VELVET MIX COLOR: MOCHA WIDTH: 55" REPEAT: N/A
		UPH-7	MANUFACTURER: KNOLL *(DRAPERY - MAIN LEVEL DINING)*
			STYLE: LORELEI COLOR: 003 ENCHANT WIDTH: 118" REPEAT: N/A
		UPH-8	MANUFACTURER: KNOLL *(DRAPERY - 3RD LEVEL DINING)*
			STYLE: ODE COLOR: 008 DOLINE WIDTH: 131" REPEAT: N/A
		UPH-9	MANUFACTURER: KNOLL *(CEILING DRAPERY - 3RD LEVEL LOUNGE)*
			STYLE: ODE COLOR: 009 RUMINATE WIDTH: 131" REPEAT: N/A
		UPH-10	MANUFACTURER: CARNEGIE *(2ND LEVEL PRIVATE DINING - SHEER DRAPERY)*
			STYLE: NOLIN COLOR: 409 WIDTH: 126" REPEAT: N/A
		UPH-11	MANUFACTURER: KNOLL *(2ND LEVEL PRIVATE DINING - SOLID DRAPERY)*
			STYLE: VERTICAL VELVET COLOR: 010 COBALT WIDTH: 54" REPEAT: N/A
			(CARNEGIE) CONTACT: NICK NELSON (651) 338-7392
			(KNOLL) CONTACT: MJ ZEROTH (651) 416-9252
			(HBF TEXTILES) CONTACT: PEGGY RASMUSSEN (612) 845-8413
			(BRENTANO) CONTACT: TIFFANY THEIS (651) 247-6883
			WALL COVERING
	09 7200	WC-1	DISTRIBUTOR: INNOVATIONS *(1ST LEVEL BAR)*
			STYLE: SUMATRA COLOR: VOLUTA
			WIDTH: 36" REPEAT: NON-MATCH FIRE RATING: CLASS A
			HANGING INFORMATION: REFER TO MANUFACTURER
		WC-2	DISTRIBUTOR: BIJOU *(1ST & 2ND LEVEL RESTROOM)*
			STYLE: CUSTOM - PATTERN 1_ALT_V5
			WIDTH: 54" REPEAT: TBD FIRE RATING: CLASS A TYPE II
			HANGING INFORMATION: REFER TO MANUFACTURER
		WC-3	DISTRIBUTOR: KOROSEAL *(1ST LEVEL)*
			STYLE: BELGIAN QUARTZ COLOR: 67687
			WIDTH: 52-54" REPEAT: 24" V X 52"H FIRE RATING: CLASS A TYPE II
			HANGING INFORMATION: REFER TO MANUFACTURER
		WC-4	DISTRIBUTOR: CARNEGIE *(2ND LEVEL BANQUETTE)*
			STYLE: SAP COLOR: 20
			WIDTH: 47" REPEAT: 79" L X 47"W FIRE RATING: CLASS A TYPE II
			HANGING INFORMATION: REFER TO MANUFACTURER
		WC-5	DISTRIBUTOR: ARTE *(2ND LEVEL PRIVATE DINING CEILING)*
			STYLE: YUGEN COLOR: RATTAN
			WIDTH: 47.24" REPEAT: N/A FIRE RATING: CLASS A
			HANGING INFORMATION: REFER TO MANUFACTURER
		WC-6	DISTRIBUTOR: INNOVATIONS *(2ND LEVEL PRIVATE DINING)*
			STYLE: DECO ARCH COLOR: ROCKEFELLAR
			WIDTH: 36" REPEAT: 9" L X 9"W FIRE RATING: CLASS A
			HANGING INFORMATION: REFER TO MANUFACTURER
		WC-7	DISTRIBUTOR: CARNEGIE *(3RD LEVEL SUSHI BAR)*
			STYLE: SAP COLOR: 21
			WIDTH: 47" REPEAT: 79" L X 47"W FIRE RATING: CLASS A TYPE II
			HANGING INFORMATION: REFER TO MANUFACTURER
		WC-8	DISTRIBUTOR: ARTE *(3RD LEVEL ARCH ACCENTS)*
			STYLE: SYMBIOSIS COLOR: GOLDSTORM
			WIDTH: 35.43" REPEAT: 17.72" L X 35.43"W FIRE RATING: CLASS A
			HANGING INFORMATION: REFER TO MANUFACTURER
		WC-9	DISTRIBUTOR: ARTE *(3RD LEVEL DINING)*
			STYLE: TWINE COLOR: WARM STEEL
			WIDTH: 27.5" REPEAT: DROP MATCH 25.5"/8.4" FIRE RATING: CLASS A
			HANGING INFORMATION: REFER TO MANUFACTURER
		WC-10	DISTRIBUTOR: INNOVATIONS *(3RD LEVEL RESTROOMS)*
			STYLE: MORPHO COLOR: RUSSET
			WIDTH: 45" REPEAT: 13.5" L X 22.5"W FIRE RATING: CLASS A
			HANGING INFORMATION: REFER TO MANUFACTURER
			(BLENDED BLUE) CONTACT: ELIN ESTELLE (612) 455-6132
			(ARTE/KOROSEAL) CONTACT: NATALIA HAYWOOD (763) 234-1634
			(CARNEGIE) CONTACT: NICK NELSON (651) 338-7392
			(VIDA DESIGN RESOURCE (BIJOU)) CONTACT: DANA LEIS-GOODMAN (612) 269-2630

REV.	SECTION	ABBREV.	DESCRIPTION
	06 4023		WOOD
		WD-1	SPECIES: WALNUT CUT: QUARTER SAWN SHEEN: SATIN *(TYPICAL)*
			STAIN: CUSTOM STAINED TO MATCH PLAM-1
		WD-2	SPECIES: WALNUT CUT: QUARTER SAWN SHEEN: SATIN *(3RD LEVEL CEILING TRIM)*
			STAIN: CUSTOM STAINED TO MATCH PLAM-1
			FINISH: FINISHED W/ A CLEAR COAT HIGH-INTUMESCENT CLASS-A FIRE-RETARDANT COATING THAT PASSES ASTM E84, 30 MINUTE EXTENDED TEST. "FX FLAME GUARD CLEAR COAT
			FIRE RETARDANT" OR APPROVED EQUIVALENT.
	06 4023		WOOD BASE
		WDB-1	SPECIES: WALNUT CUT: QUARTER SAWN FINISH: WD-1 SHEEN: SATIN
			PROFILE/SIZE: WOOD BASE-1, REFER TO SHEET A8.5
	09 5113		WOOD CEILING
		WDC-1	MANUFACTURER: ARMSTRONG
			STYLE: WOODWORKS LINEAR VENEERED CLOSED SIZE: 4"W PLANKS, 4" X 96" X 3/4" PANELS
			FINISH: CUSTOM, STAINED TO MATCH WD-1 GRID: PER MFG'S RECOMMENDATIONS TRIM: 4" WOOD VENEERED TRIM AT ALL EXPOSED EDGES
			EDGE: BEVELED NRC: .75 CAC: N/A ACOUSTICS: BLACK BIOACOUSTIC INFILL (6657) FIRE RATING: CLASS A
			(ARMSTRONG) CONTACT: JENAE BASSLER (763) 645-4952
	09 6429		WOOD FLOORING
		WDF-1	MANUFACTURER: KENTWOOD *(1ST LEVEL PRIVATE DINING, 2ND LEVEL, 3RD LEVEL)*
			COLLECTION: REGAL PRODUCT: BRUSHED OAK REGALIA SIZE: 10-1/4" X 5/8" ASSORTED UP TO APPROX. 86"
			TRIM: PROVIDE COORDINATING END CAP AT CPT TO WDF TRANSITION (TS-7). PROVIDE COORDINATING STAIR NOSE FLUSH - BULLNOSE AT STAIR B.
		WDF-2	MANUFACTURER: KENTWOOD *(3RD LEVEL)*
			COLLECTION: RIFT CHEVRON PRODUCT: BRUSHED OAK BRERA RIFT CHEVRON SIZE: 3-1/2" X 5/8" X 20" FIXED
			(METROPOLITAN FLOORING) CONTACT: LAURA WALLER (612) 434-5572
	12 2113	WT-1	MANUFACTURER: MIDWEST BLIND *(MAIN DINING)*
			DESCRIPTION: STATIONARY RIPPLE FOLD DRAPERY HARDWARE: BLACK ROD
			FABRIC: UPH-7 FULLNESS: 120% DRAW: N/A
			STACK: STACK OFF GLASS LENGTH: CEILING TO 3'-0" AFF WIDTH: 2'-0"
			LINING: N/A SEAM/HEM: 1/2" CLEAN SIDE SEAMS, 4" BOTTOM HEM
		WT-2	MANUFACTURER: MIDWEST BLIND *(MAIN DINING & 2ND LEVEL LOUNGE)*
			DESCRIPTION: STATIONARY RIPPLE FOLD DRAPERY HARDWARE: BLACK ROD
			FABRIC: UPH-7 FULLNESS: 120% DRAW: N/A
			STACK: STACK OFF GLASS LENGTH: CEILING TO FLOOR UNLESS LOCATED AT BOOTHS, WINDOW DRAPERY AT BOOTH TO END AT TOP OF BOOTH BACK WIDTH: 2'-0"
			LINING: N/A SEAM/HEM: 1/2" CLEAN SIDE SEAMS, 4" BOTTOM HEM
		WT-3	MANUFACTURER: MIDWEST BLIND *(2ND LEVEL PRIVATE DINING, EXTERIOR WINDOW)*
			DESCRIPTION: RIPPLE FOLD DRAPERY HARDWARE: BLACK ROD
			FABRIC: UPH-10 FULLNESS: 120% DRAW: CENTER DRAW
			STACK: STACK OFF GLASS LENGTH: CEILING TO FLOOR WIDTH: FULL WINDOW WIDTH
			LINING: SELF-LINED SEAM/HEM: 1/2" CLEAN SIDE SEAMS, 4" BOTTOM HEM
		WT-4	MANUFACTURER: MIDWEST BLIND *(2ND LEVEL PRIVATE DINING, ARCHED OPENINGS)*
			DESCRIPTION: STATIONARY RIPPLE FOLD DRAPERY & SHEER HARDWARE: BLACK ROD
			SHEER FABRIC: UPH-10 OPAQUE FABRIC: UPH-11 FULLNESS: 120% DRAW: N/A
			STACK: STACK OFF OPENING LENGTH: CEILING TO FLOOR WIDTH: 2'-0"
			LINING: SELF-LINED SEAM/HEM: 1/2" CLEAN SIDE SEAMS, 4" BOTTOM HEM
		WT-5	MANUFACTURER: MIDWEST BLIND *(3RD LEVEL DINING)*
			DESCRIPTION: STATIONARY RIPPLE FOLD DRAPERY HARDWARE: BLACK ROD
			FABRIC: UPH-8 FULLNESS: 120% DRAW: N/A
			STACK: STACK OFF GLASS LENGTH: CEILING TO FLOOR UNLESS LOCATED AT BOOTHS, WINDOW DRAPERY AT BOOTH TO END AT TOP OF BOOTH BACK WIDTH: 1'-0"
			LINING: N/A SEAM/HEM: 1/2" CLEAN SIDE SEAMS, 4" BOTTOM HEM

EQUIPMENT & ACCESSORIES SCHEDULES

EQUIPMENT

SPEC #	ABBREV.	DESCRIPTION	MANF / MODEL #	PROVIDED BY:	INSTALLED BY:	COMMENTS
	TV	TELEVISION	N/A	TENANT	TENANT	PROVIDE POWER AS REQUIRED

DECORATIVE PLUMBING FIXTURES (BASIS OF DESIGN)

NOTE: THE PLUMBING INFORMATION SHOWN IS INTENDED TO SERVE AS THE CRITERIA TO BE USED TO PREPARE THE PLUMBING DESIGN FOR THE PROJECT. THE PLUMBING CONTRACTOR SHALL BE RESPONSIBLE FOR THE PLUMBING DESIGN INCLUDING CALCULATIONS, CODE COMPLIANCE, FINAL FIXTURE SELECTION, QUANTITIES & PLACEMENT. SUBMIT PLUMBING FIXTURE PRODUCT DATA FOR ARCHITECTS REVIEW.

SPEC #	ABBREV.	DESCRIPTION	MANF / MODEL #	PROVIDED BY:	INSTALLED BY:	COMMENTS
	FCT-1	AUTOMATIC FAUCET	DELTA RUSTICA #830DPA20-CZSD, CHAMPAGNE BRONZE	GC	GC	1ST & 2ND LEVEL RESTROOMS
	FCT-2	AUTOMATIC FAUCET	DELTA RUSTICA #830DPA20-BLSD, MATTE BLACK	GC	GC	3RD LEVEL RESTROOMS
	FCT-3	AUTOMATIC FAUCET	KOHLER STRAYT #K-103537-SANA-2MB, VIBRANT BRUSHED MODERNE BRASS	GC	GC	EMPLOYEE RESTROOMS
06 6100	LAV-1	WALL HUNG SINK	KOHLER SOHO WALL-MOUNT SINK W/ LEFT HAND SOAP DISPENSER HOLE #K-2084-L-0	GC	GC	EMPLOYEE RESTROOMS
	LAV-2	CUSTOM INTEGRAL QS-3 SINK BY CAMBRIA	BASIS OF DESIGN FOR SHAPE TO BE ADA OVAL OVERALL DIMS: 18-1/16" X 14-1/8" X 6-15/16"	GC	GC	PUBLIC RESTROOMS

TOILET ACCESSORIES

SPEC #	ABBREV.	DESCRIPTION	MANF / MODEL #	PROVIDED BY:	INSTALLED BY:	COMMENTS
10 2800	SD-1	SOAP DISPENSER	KOHLER COMPONENTS SOAP/LOTION DISPENSER #K-28293-2MB, VIBRANT BRUSHED MODERNE BRASS	GC	GC	EMPLOYEE RESTROOMS
10 2800	PTD-1	COMBO PAPER TOWEL DISPENSER & WASTE RECEPTACLE	BOBRICK SEMI-RECESSED PAPER TOWEL DISPENSER & WASTE RECEPTACLE, MATTE BLACK FINISH #B-9944.MBLK	GC	GC	PUBLIC RESTROOMS
10 2800	PTD-2	COMBO PAPER TOWEL DISPENSER & WASTE RECEPTACLE	BOBRICK SEMI-RECESSED PAPER TOWEL DISPENSER & WASTE RECEPTACLE , SATIN FINISH #B-9944	GC	GC	EMPLOYEE RESTROOMS
10 2800	TPH-1	TOILET PAPER HOLDER	BRADLEY ELVARI SURFACE MOUNTED TOILET PAPER DISPENSER #582110000, BRUSHED BRASS	GC	GC	FIRST & SECOND LEVEL PUBLIC RESTROOMS
10 2800	TPH-2	TOILET PAPER HOLDER	BRADLEY ELVARI SURFACE MOUNTED TOILET PAPER DISPENSER #582110000, BRUSHED BLACK	GC	GC	THIRD LEVEL PUBLIC RESTROOMS
10 2800	TPH-3	TOILET PAPER HOLDER	BOBRICK SURFACE-MOUNTED TOILET TISSUE DISPENSER, SATIN FINISH, TWO ROLLS #B-4288	GC	GC	STAFF RESTROOMS
10 2800	SND-1	SANITARY NAPKIN DISPOSAL	BRADLEY ELVARI SURFACE MOUNTED NAPKIN DISPOSAL #482-11, BRUSHED BRASS	GC	GC	FIRST & SECOND LEVEL PUBLIC RESTROOMS
10 2800	SND-2	SANITARY NAPKIN DISPOSAL	BRADLEY ELVARI SURFACE MOUNTED NAPKIN DISPOSAL #482-11, BRUSHED BLACK	GC	GC	THIRD LEVEL PUBLIC RESTROOMS
10 2800	SND-3	SANITARY NAPKIN DISPOSAL	BOBRICK SURFACE-MOUNTED SANITARY NAPKIN DISPOSAL, SATIN FINISH, 1-GALLON, #B270	GC	GC	STAFF RESTROOMS
10 2800	GB-1	GRAB BARS	BRADLEY ELVARI GRAB BAR 8BI SERIES, BRUSHED BRASS W/ GRIPPING FINISH	GC	GC	FIRST & SECOND LEVEL PUBLIC RESTROOMS
10 2800	GB-2	GRAB BARS	BRADLEY ELVARI GRAB BAR 8BI SERIES, BRUSHED BLACK W/ GRIPPING FINISH	GC	GC	THIRD LEVEL PUBLIC RESTROOMS
10 2800	GB-3	GRAB BARS	BOBRICK B6806 1-1/2"D SS GRAB BARS W/ SNAP FLANGE - SATIN FINISH W/ GRIPPING SURFACE	GC	GC	EMPLOYEE RESTROOMS
	MIR-1	MIRROR	KOHLER ESSENTIAL, COLOR: MODERNE BRUSHED GOLD SIZE: 36"H X 24"W	GC	GC	EMPLOYEE RESTROOMS
	MIR-2	MIRROR	NOMON,ESLABON MIRROR COLOR: BLACK, SIZE: 27"H X 12"W	GC	GC	3RD LEVEL PUBLIC RESTROOMS
	TA-1	DECORATIVE P-TRAP COVER	REJUVENATION P-TRAP COVER ADA # 1494102, FINISH: MATTE BLACK	GC	GC	PUBLIC RESTROOMS
10 2113	TPT-1	TOILET PARTITIONS	ASI PLASTIC LAMINATE MOISTURE GUARD PARTITIONS. FLOOR ANCHORED/ OVERHEAD BRACED FINISH: #7954 NEOWALNUT	GC	GC	
	SDB-1	SOAP DISPENSER BRACKET	MANUFACTURER: MATT ALFORD STUDIO, PRODUCT: PUMP BOTTLE HOLDER FINISH: BRUSHED BRASS	GC	GC	PUBLIC RESTROOMS
	BCS-1	BABY CHANGING STATION	KOALA KARE KB310-SSRE HORIZONTAL STAINLESS STEEL RECESSED-MOUNTED BABY CHANGING STATION	GC	GC	FIRST LEVEL PUBLIC RESTROOMS

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V3

INTERIOR MATERIAL IDENTIFICATION & ABBREVIATIONS

ISSUES & REVISIONS	DATE
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO STATE OF ILLINOIS

FOR REFERENCE ONLY

COMMISSION NO: 13782-25108
DRAWN BY: EC / EP
CHECKED BY: JG

SHEET

A10.2

TRUE SHEET SCALE
0" 1/2"

FINISH PLAN GENERAL NOTES

A. SUBMIT DRAW-DOWNS AND SAMPLES FOR ALL FINISH MATERIALS FOR APPROVAL BY ARCHITECT/DESIGNER PRIOR TO MATERIAL APPLICATION.

B. SUBMIT FINISH FLOORING SEAMING DIAGRAMS FOR APPROVAL BY ARCHITECT/DESIGNER PRIOR TO INSTALLATION.

C. FLOOR SURFACE PREPARATION: SURFACES TO BE PREPARED IN ACCORDANCE WITH PRODUCT MANUFACTURER'S RECOMMENDATIONS. FILL AND SMOOTH OUT ALL CRACKS, UNEVEN AND/OR ROUGH SURFACES IN SUBSTRATE WHERE NEW FLOOR COVERING IS TO BE INSTALLED. PRIOR TO INSTALLING FLOOR COVERING, REMOVE ANY AND ALL SUBSTANCES FROM SUBSTRATE, WHICH MAY TELEGRAPH THROUGH FINISH FLOORING.

D. JOINTS IN VINYL BASE SHALL NOT OCCUR CLOSER THAN 6" FROM CORNER AND SHALL BE BUTTED TIGHTLY TOGETHER.

E. PROVIDE REDUCER/TRANSITION STRIP BETWEEN DISSIMILAR FINISH FLOOR MATERIALS AT ALL AREAS. PROVIDE SAMPLE FOR ARCHITECT/DESIGNER APPROVAL.

F. COMPLETE LENGTHS OF WALL COVERINGS SHALL BE INSPECTED IMMEDIATELY UPON RECEIPT AND BEFORE INSTALLATION BY THE CONTRACTOR TO MAKE CERTAIN THAT THEY ARE FREE FROM DEFECTS OF ANY KIND AND ARE IN CORRECT QUANTITY WIDTHS, PATTERNS AND COLORS. THE CONTRACTOR SHALL IMMEDIATELY NOTIFY SUPPLIER AND ARCHITECT BY PHONE AND IN WRITING OF ANY DEVIATION NOTED AND SHALL REFRAIN FROM INSTALLING ANY DEFECTIVE MATERIAL. WALL COVERINGS SHALL BE INSTALLED IN STRICT ACCORDANCE WITH THE RESPECTIVE MANUFACTURER'S WRITTEN INSTRUCTIONS.

G. MILLWORK SURFACE PREPARATION SHALL INCLUDE PUTTYING OF NAIL HOLES, CRACKS, AND BLEMISHES. PUTTY TO MATCH THE FINISH SURFACE.

H. WALL AND CEILING SURFACE PREPARATION: SURFACES TO BE PREPARED IN ACCORDANCE WITH THE FINISH MATERIAL MANUFACTURERS RECOMMENDATION. CONTRACTOR SHALL CONFIRM AND COORDINATE THE REQUIREMENTS. NO TELEGRAPHING OF WALL OR CEILING IRREGULARITIES WILL BE ACCEPTED.

I. CONTRACTOR SHALL REMOVE ALL ELECTRICAL SWITCHES AND OUTLET PLATES, SURFACE HARDWARE, GRILLE COVERS ETC., BEFORE PAINTING. PROTECT AND REPLACE SAME, IF IN GOOD CONDITION, WHEN PAINTING IS COMPLETE.

J. MISCELLANEOUS ITEMS (GRILLES, REGISTERS, METAL PANELS, ETC.) ON CEILINGS AND WALLS TO BE PAINTED TO MATCH SURFACE COLORS ON WHICH THEY OCCUR, UNLESS OTHERWISE NOTED.

K. CONTRACTOR SHALL FINISH AFFECTED SURFACES TO MATCH THE ADJACENT CONDITIONS. FINISH SURFACES TO THE NEXT LOGICAL JOINT OR WALL/CEILING CORNER UNLESS NOTED OTHERWISE.

L. REFER TO THE GENERAL NOTES FOR OTHER APPLICABLE INFORMATION.

M. SEE FLOOR FINISH PLANS AND/OR WALL FINISH PLANS AT A10.3-A10.9 FOR SPECIFIC FINISH INFORMATION.

N. INSTALL ONE (1) COAT HOOK (DH-6) CENTERED ON DOORS AT ROOMS 007 & 105 AND WITHIN ALL MULTI-STALL DOORS.

O. REFER TO A7.1 OF SHELL SET FOR ALL DOOR & FRAME FINISH INFORMATION.

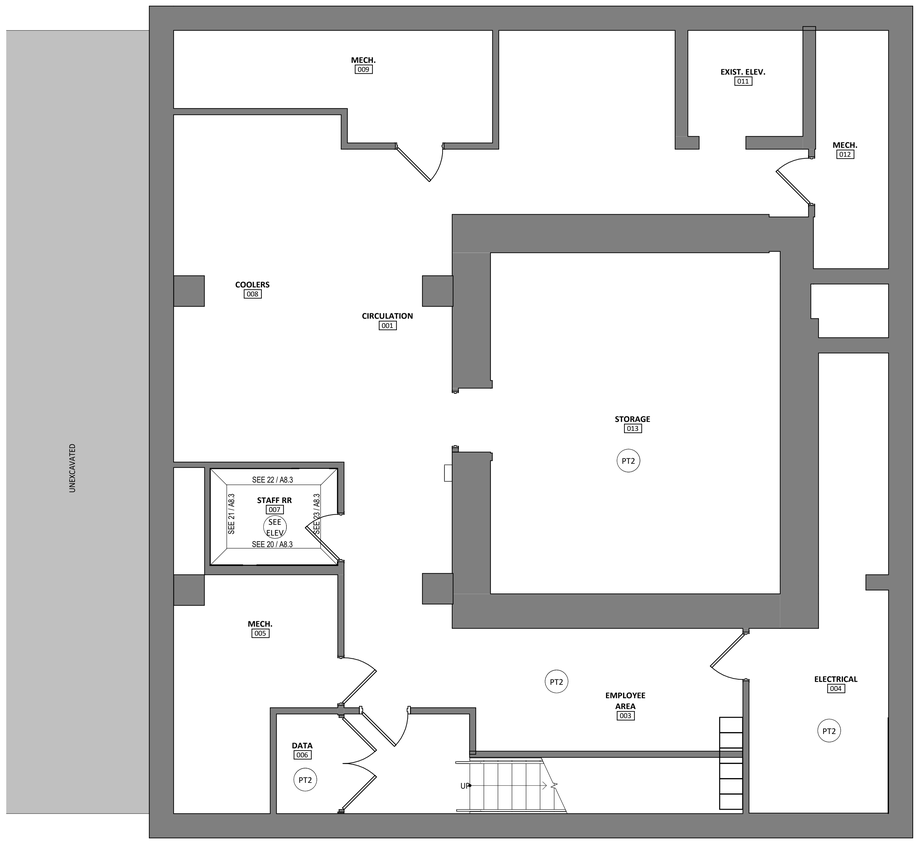
P. EXTEND FLOOR AND WALL FINISHES UNDER AND BEHIND ALL APPLIANCES AND INTO ACCESSIBLE SINK SPACES.

Q. ALL SWITCHES, OUTLET PLATES AND DEVICE COVERS TO BE WHITE, MATCHING THROUGHOUT, UNO. REPLACE EXISTING AS REQUIRED.

FINISH PLAN SYMBOLS LEGEND

XX#	FLOOR FINISH, BASE FINISH
XX#	BASE FINISH (WHERE VARIES WITHIN ROOM)
	FLOORING GRAIN DIRECTION
XX#	WALL FINISH
XX#	WALL FINISH (WHERE VARIES WITHIN ROOM)
XX#	WALL FINISH (ABOVE) REFER TO INTERIOR ELEVATIONS

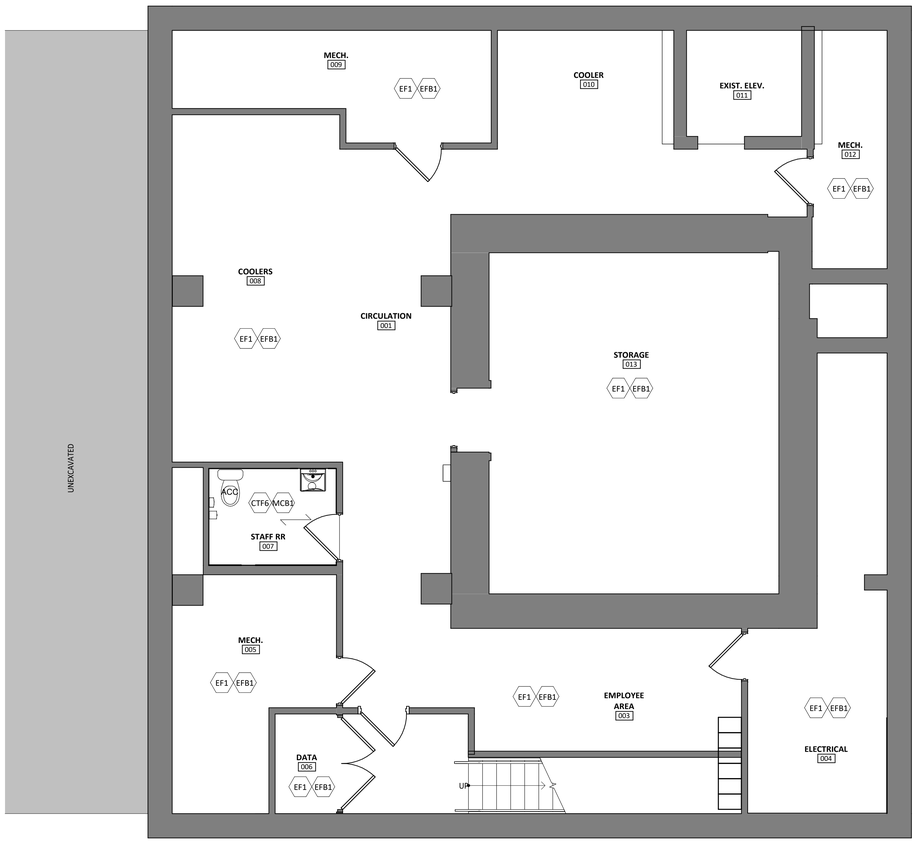
FINISH PLAN KEYNOTES



4 A10.3 LOWER LEVEL WALL FINISH PLAN

1/4" = 1'-0"

NORTH



3 A10.3 LOWER LEVEL FLOOR FINISH PLAN

1/4" = 1'-0"

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LOWER LEVEL FLOOR FINISH & WALL FINISH PLANS

ISSUES & REVISIONS	DATE
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO STATE OF ILLINOIS

FOR REFERENCE ONLY

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SHEET

A10.3

TRUE SHEET SCALE
0" 1/2" 1"

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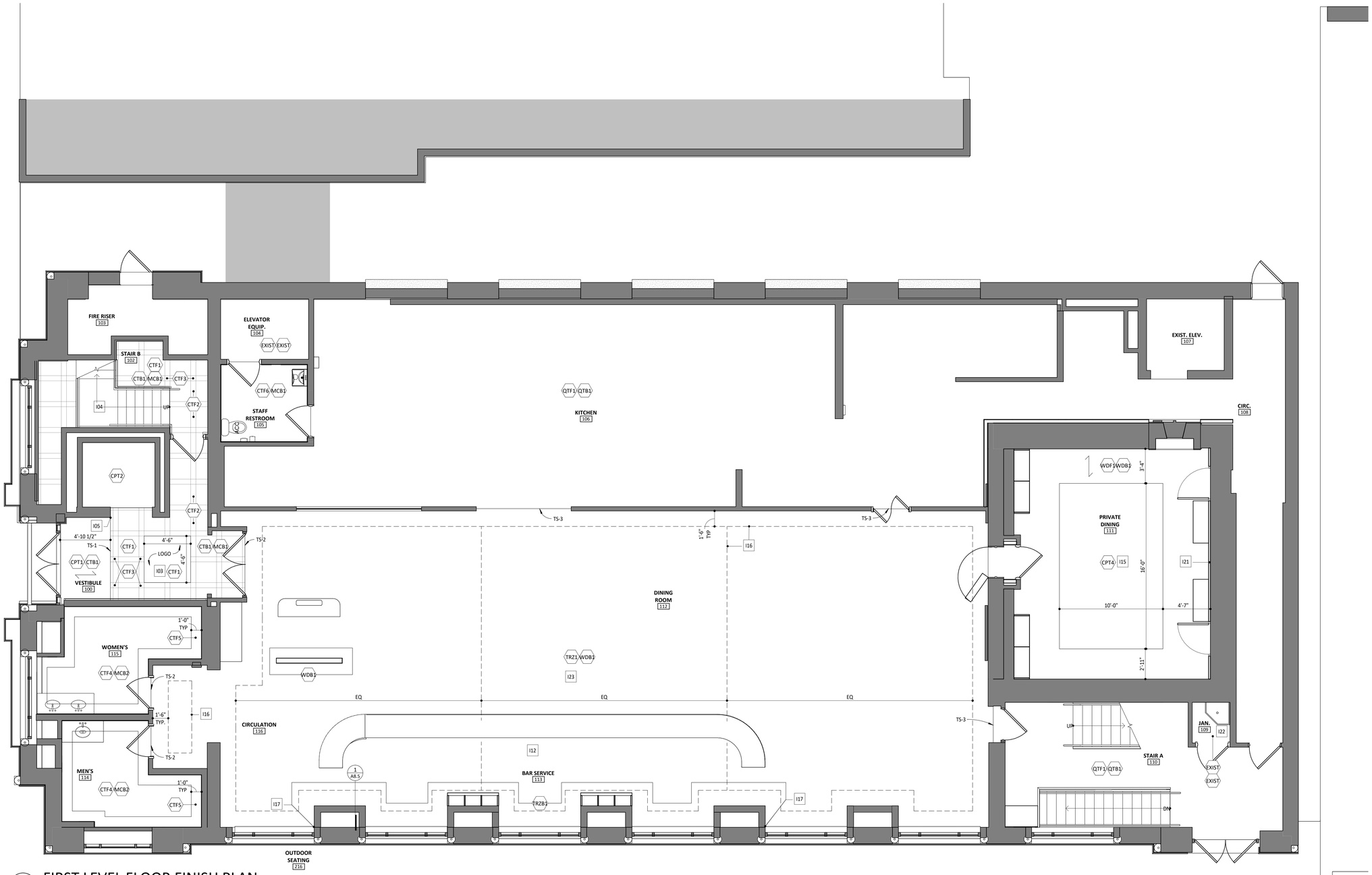
FINISH PLAN KEYNOTES

I03	CUSTOM INSET LOGO. COORDINATE FINAL DESIGN/LAYOUT WITH ARCHITECT & RESTAURANT GROUP.
I04	STAIR TO BE WDF-1 W/ 2'-0" WIDE CPT-3 RUNNER DOWN CENTER OF STAIRS.
I05	ALIGN FLOORING WITH EDGE OF WALL.
I12	STAINLESS STEEL BASE TO WRAP INSIDE OF BAR.
I15	PROVIDE TS-8 AT ALL SIDES OF CARPET TILE TO WDF TRANSITION.
I16	TERRAZZO DIVIDER STRIPS SHOWN DASHED. DASHED LINES REPRESENT DESIGN INTENT ONLY, VERIFY FINAL DIVIDER LOCATIONS WITH INSTALLER.
I17	WHERE WOOD BASE AND TERRAZZO BASE MEET, SCRIBE WOOD BASE TO TERRAZZO BASE PROFILE.
I21	NO BASE THIS WALL.
I22	FINISHES PROVIDED IN CORE AND SHELL SET. WALLS TO BE FRP-2 TO 4'-0" ABOVE FINISHED WALL BASE. PT-6 ABOVE. FLOOR TO BE QTF-1 AND BASE IS QTB-1.
I23	TRZ-2 TO BE PRICED AS AN ALTERNATE.

SEE SHEET A10.3 FOR TYPICAL FINISH NOTES



3 / A10.4 FIRST LEVEL FLOOR FINISH PLAN
1/4" = 1'-0"

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FIRST LEVEL FLOOR FINISH PLAN

ISSUES & REVISIONS	DATE
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SHEET

A10.4

TRUE SHEET SCALE
0" 1/2" 1"

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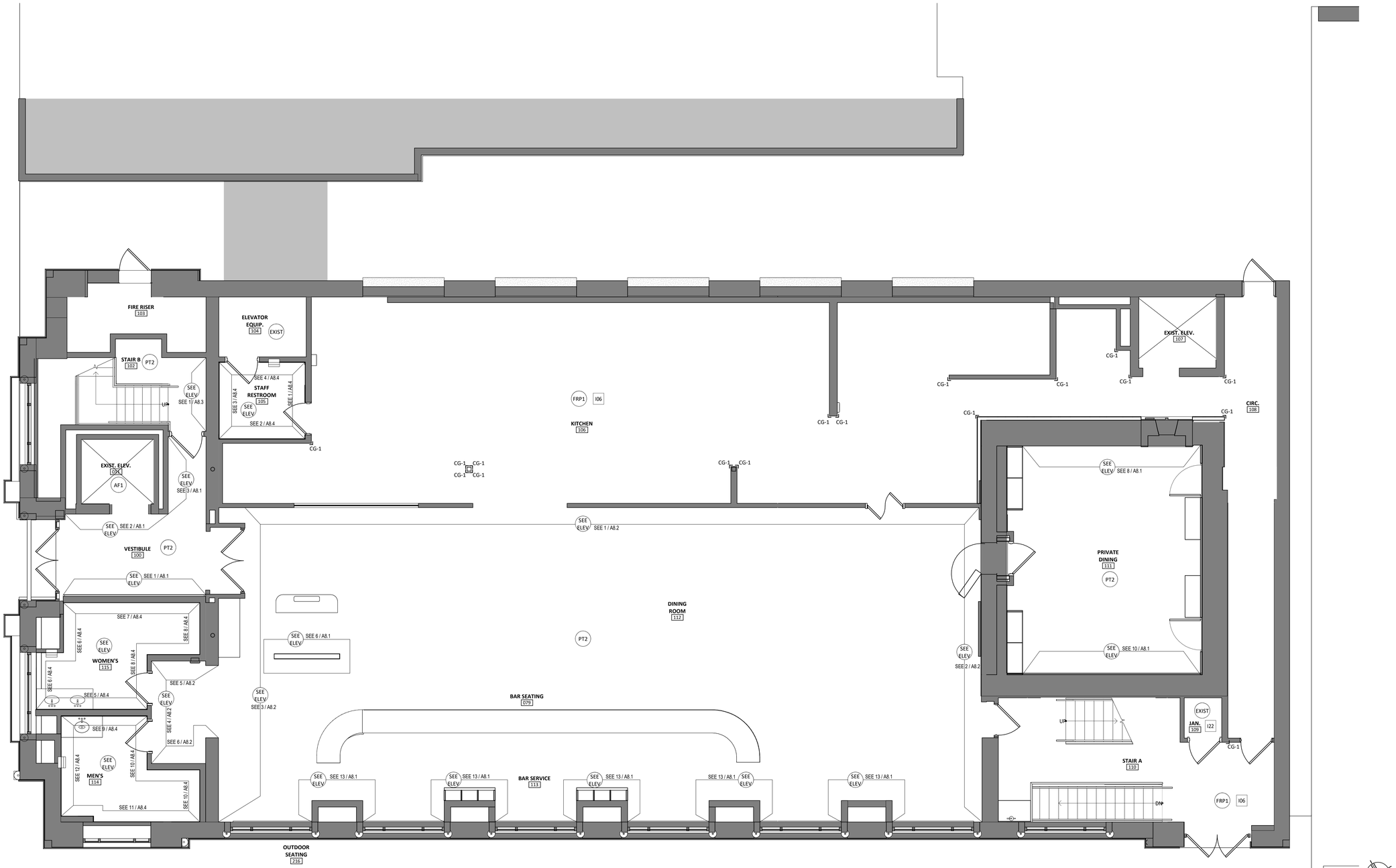
FINISH PLAN KEYNOTES

I06	FRP TO BE FULL HEIGHT ON ALL WALLS, U.N.O. PROVIDE COORDINATING TRIM PIECES.
I22	FINISHES PROVIDED IN CORE AND SHELL SET. WALLS TO BE FRP-2 TO 4'-0" ABOVE FINISHED WALL BASE. PT-6 ABOVE. FLOOR TO BE QTF-1 AND BASE IS QTB-1.

SEE SHEET A10.3 FOR TYPICAL FINISH NOTES



3 A10.5 FIRST LEVEL WALL FINISH PLAN

1/4" = 1'-0"

NORTH

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FIRST LEVEL WALL FINISH PLAN

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A10.5

TRUE SHEET SCALE
0" 1/2" 1"

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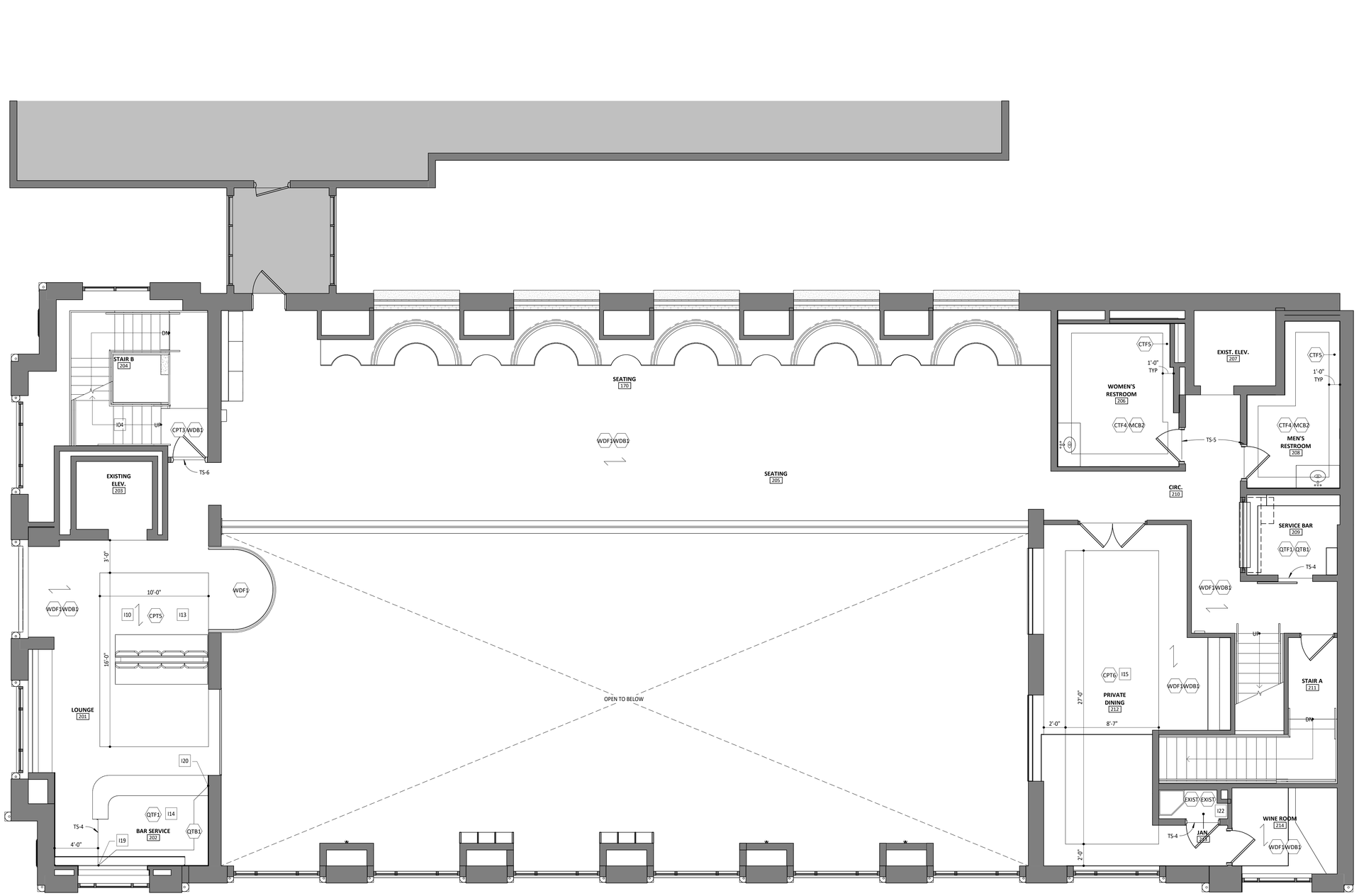
FINISH PLAN KEYNOTES

I04	STAIR TO BE WDF-1 W/ 2'-0" WIDE CPT-3 RUNNER DOWN CENTER OF STAIRS.
I10	PROVIDE TS-7 AT ALL SIDES OF CARPET TO WDF TRANSITION.
I13	RUG TO ALIGN WITH EDGE OF WALL. CUSTOM CASEWORK BOOTH TO SIT ON TOP OF RUG, COORDINATE WITH MILLWORKER ON FINAL INSTALLATION.
I14	QTB TO WRAP INSIDE OF BAR.
I15	PROVIDE TS-8 AT ALL SIDES OF CARPET TILE TO WDF TRANSITION.
I19	WHERE WOOD BASE AND QUARRY TILE BASE MEET, SCRIBE WOOD BASE TO QUARRY TILE BASE PROFILE.
I20	QUARRY TILE BASE TO DIE INTO BAR KNEE WALL.
I22	FINISHES PROVIDED IN CORE AND SHELL SET. WALLS TO BE FRP-2 TO 4'-0" ABOVE FINISHED WALL BASE. PT-6 ABOVE. FLOOR TO BE QTF-1 AND BASE IS QTB-1.

SEE SHEET A10.3 FOR TYPICAL FINISH NOTES



1 A10.6 SECOND LEVEL FLOOR FINISH PLAN
1/4" = 1'-0"

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SECOND LEVEL FLOOR FINISH PLAN

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SHEET

A10.6

TRUE SHEET SCALE
0" 1/2" 1"

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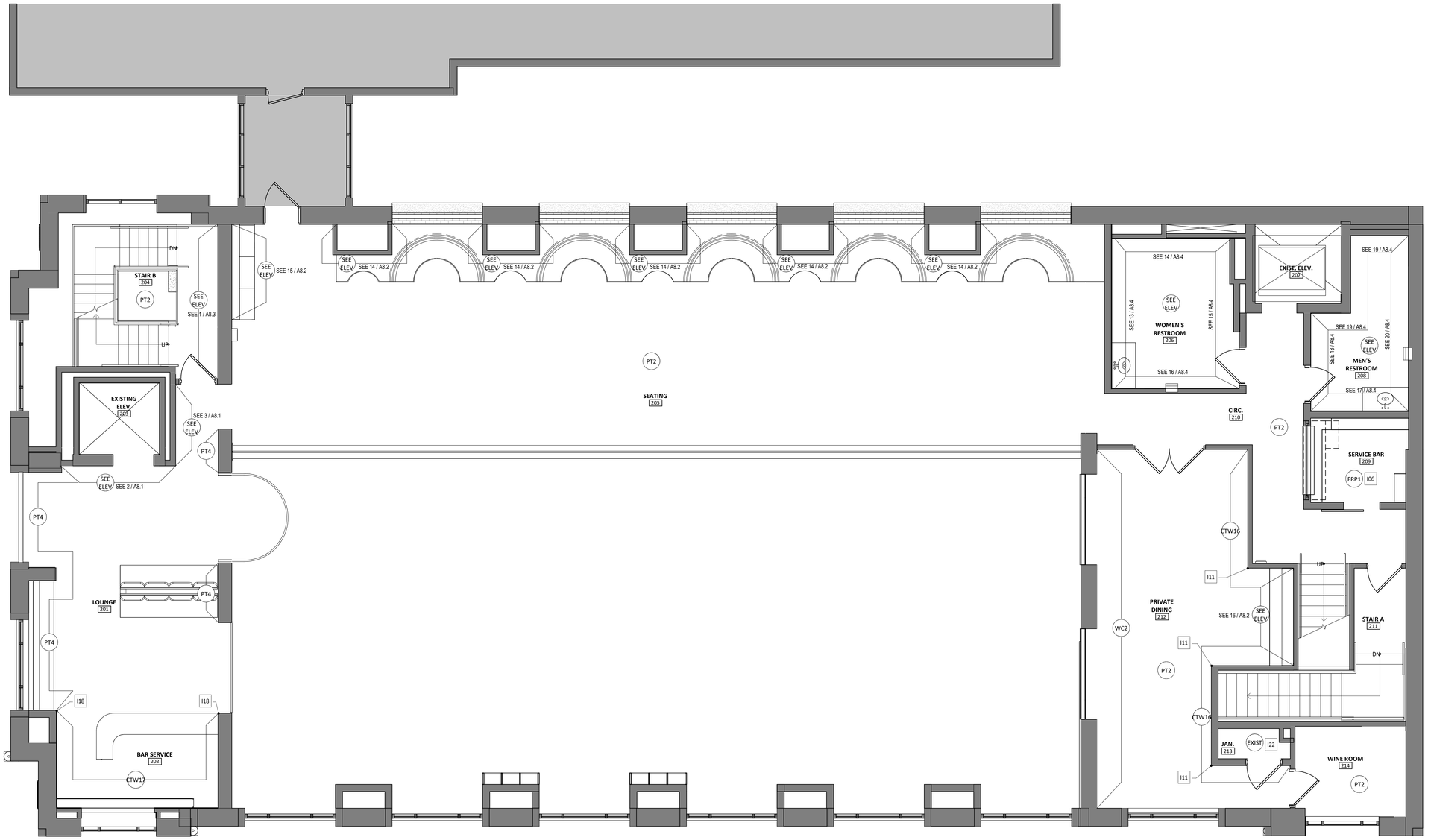
FINISH PLAN KEYNOTES

I06	FRP TO BE FULL HEIGHT ON ALL WALLS, U.N.O. PROVIDE COORDINATING TRIM PIECES.
I11	MITER OUTSIDE CORNERS OF CTW-16.
I18	PROVIDE MT-2 AT OUTSIDE EDGE OF TILE.
I22	FINISHES PROVIDED IN CORE AND SHELL SET. WALLS TO BE FRP-2 TO 4'-0" ABOVE FINISHED WALL BASE. PT-6 ABOVE. FLOOR TO BE QTF-1 AND BASE IS QTB-1.

SEE SHEET A10.3 FOR TYPICAL FINISH NOTES



1 A10.7 SECOND LEVEL WALL FINISH PLAN

1/4" = 1'-0"

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SECOND LEVEL WALL FINISH PLAN

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A10.7

TRUE SHEET SCALE
0" 1/2" 1"

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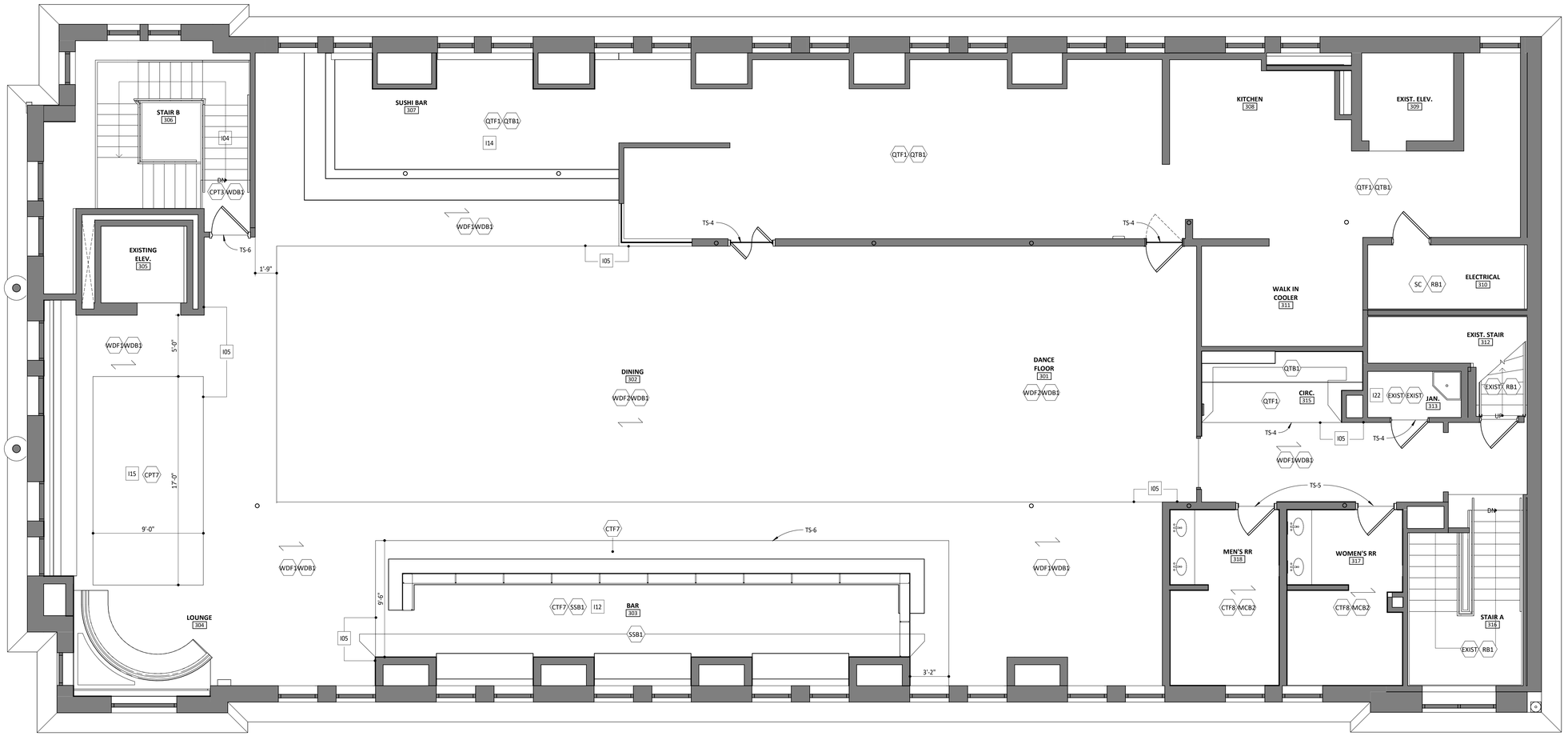
FINISH PLAN KEYNOTES

I04	STAIR TO BE WDF-1 W/ 2'-0" WIDE CPT-3 RUNNER DOWN CENTER OF STAIRS.
I05	ALIGN FLOORING WITH EDGE OF WALL.
I12	STAINLESS STEEL BASE TO WRAP INSIDE OF BAR.
I14	QTB TO WRAP INSIDE OF BAR.
I15	PROVIDE TS-8 AT ALL SIDES OF CARPET TILE TO WDF TRANSITION.
I22	FINISHES PROVIDED IN CORE AND SHELL SET. WALLS TO BE FRP-2 TO 4'-0" ABOVE FINISHED WALL BASE. PT-6 ABOVE. FLOOR TO BE QTF-1 AND BASE IS QTB-1.

SEE SHEET A10.3 FOR TYPICAL FINISH NOTES



1 / A10.8 THIRD LEVEL FLOOR FINISH PLAN
1/4" = 1'-0"

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THIRD LEVEL FLOOR FINISH PLAN

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A10.8

TRUE SHEET SCALE
0" 1/2" 1"

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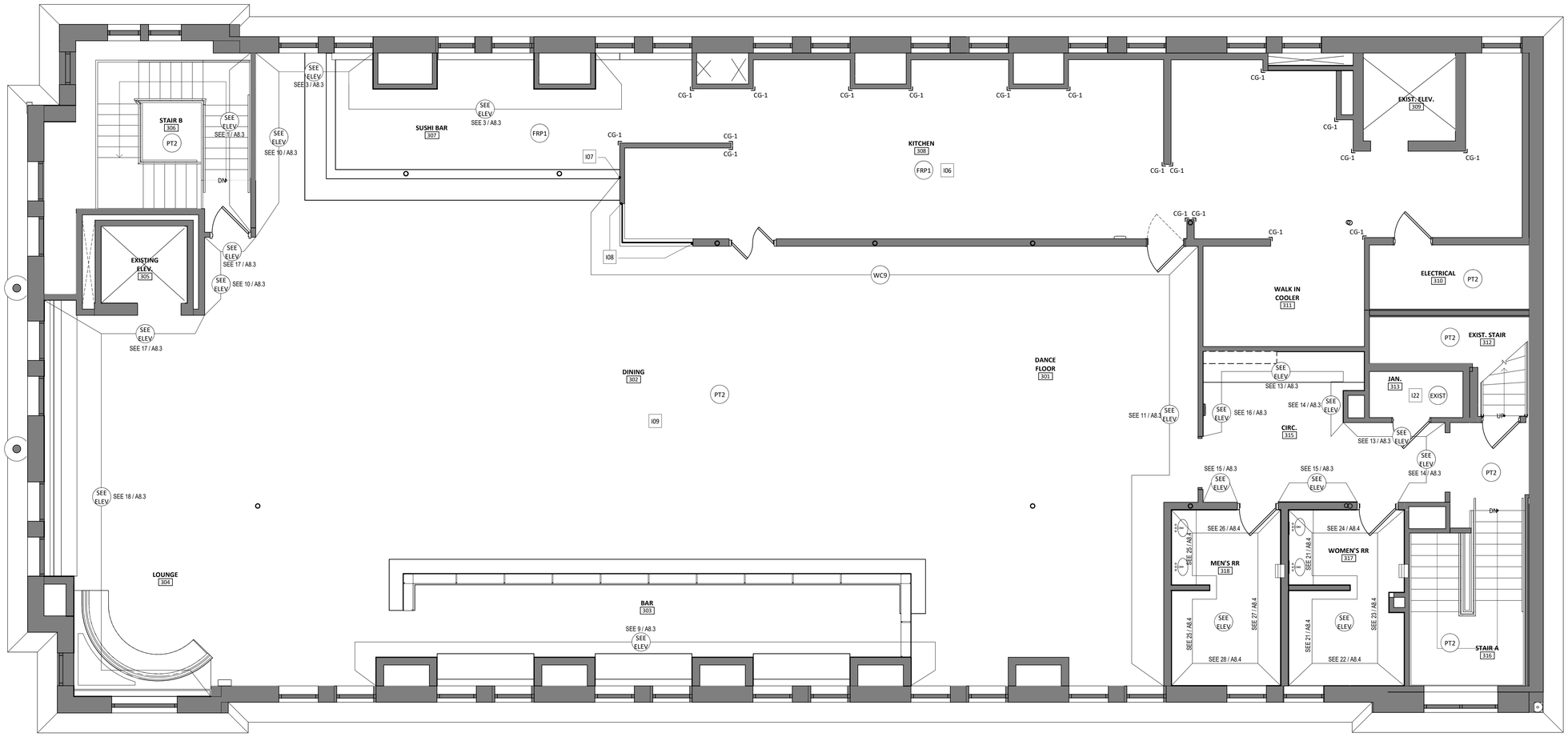
FINISH PLAN KEYNOTES	
I06	FRP TO BE FULL HEIGHT ON ALL WALLS, U.N.O. PROVIDE COORDINATING TRIM PIECES.
I07	PROVIDE MT-4 AT OUTSIDE CORNER OF WALLCOVERING.
I08	WALLCOVERING TO WRAP ALL RETURNS AT BUTT GLAZING.
I09	ALL EXPOSED COLUMNS WITHIN SPACE TO BE PAINTED PT-7, TYP.
I22	FINISHES PROVIDED IN CORE AND SHELL SET. WALLS TO BE FRP-2 TO 4'-0" ABOVE FINISHED WALL BASE. PT-6 ABOVE. FLOOR TO BE QTF-1 AND BASE IS QTB-1.

SEE SHEET A10.3 FOR TYPICAL FINISH NOTES



1 A10.9 THIRD LEVEL WALL FINISH PLAN

1/4" = 1'-0"

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THIRD LEVEL WALL FINISH PLAN

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TRUE SHEET SCALE
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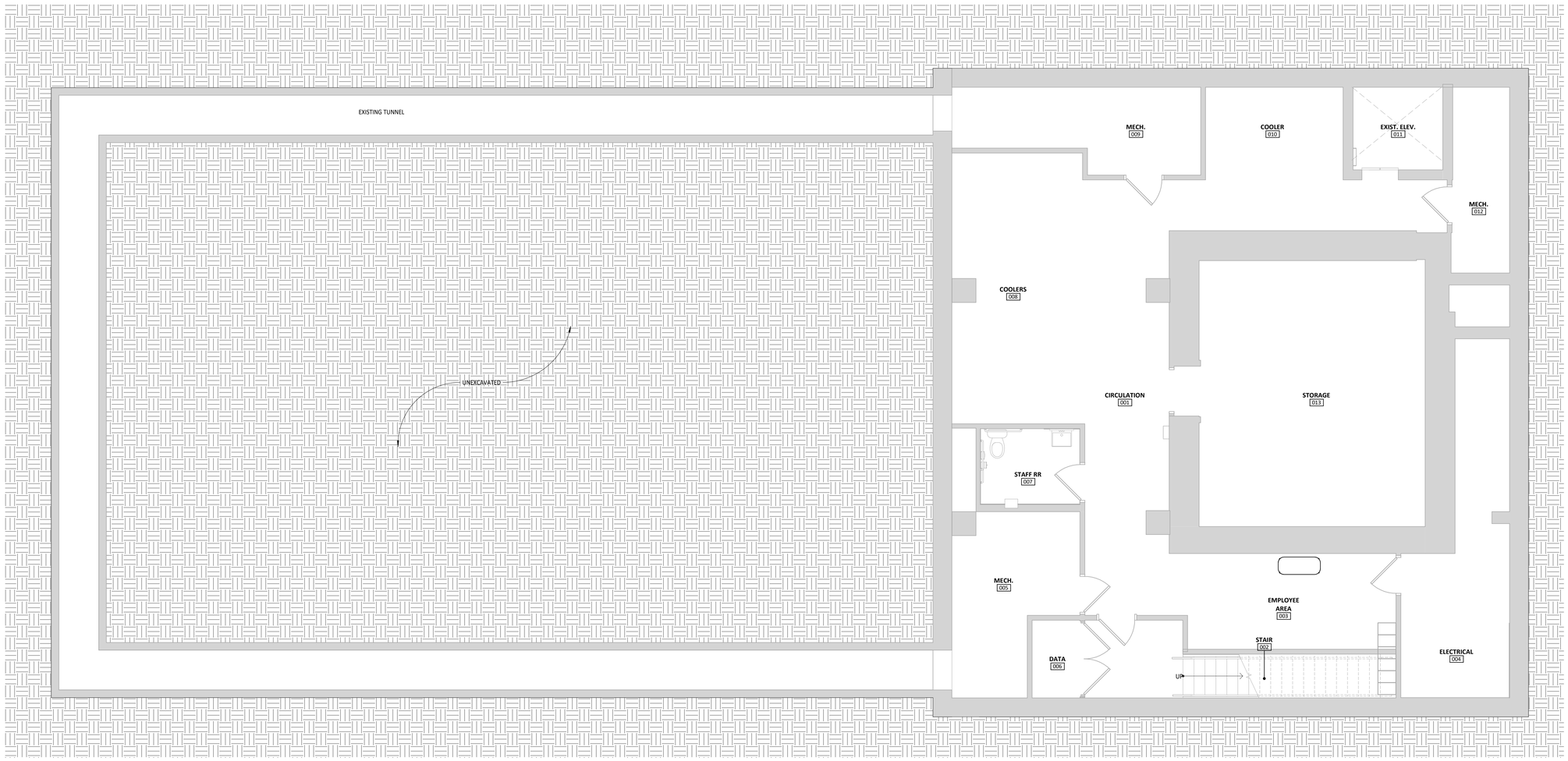

1 / A11.1 LOWER LEVEL FURNITURE PLAN - FOR REFERENCE ONLY
1/4" = 1'-0"

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Des Plaines, IL 60016

LOWER LEVEL FURNITURE PLAN - FOR REFERENCE ONLY

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A11.1

TRUE SHEET SCALE
0" 1/2" 1"

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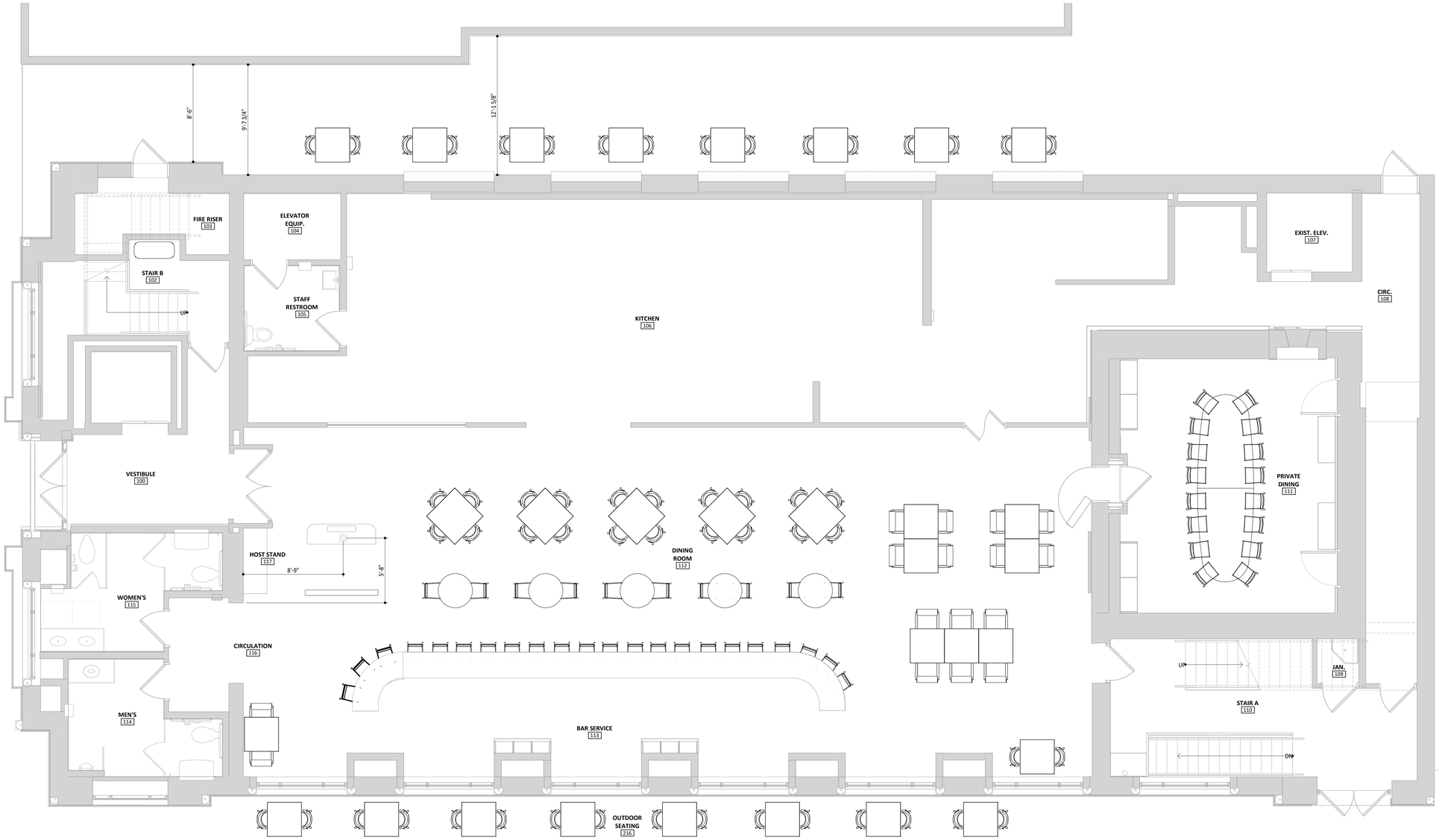

1 / A11.2 FIRST LEVEL FURNITURE PLAN - FOR REFERENCE ONLY

1/4" = 1'-0"

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FIRST LEVEL FURNITURE PLAN - FOR REFERENCE ONLY

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A11.2

TRUE SHEET SCALE
0" 1/2" 1"

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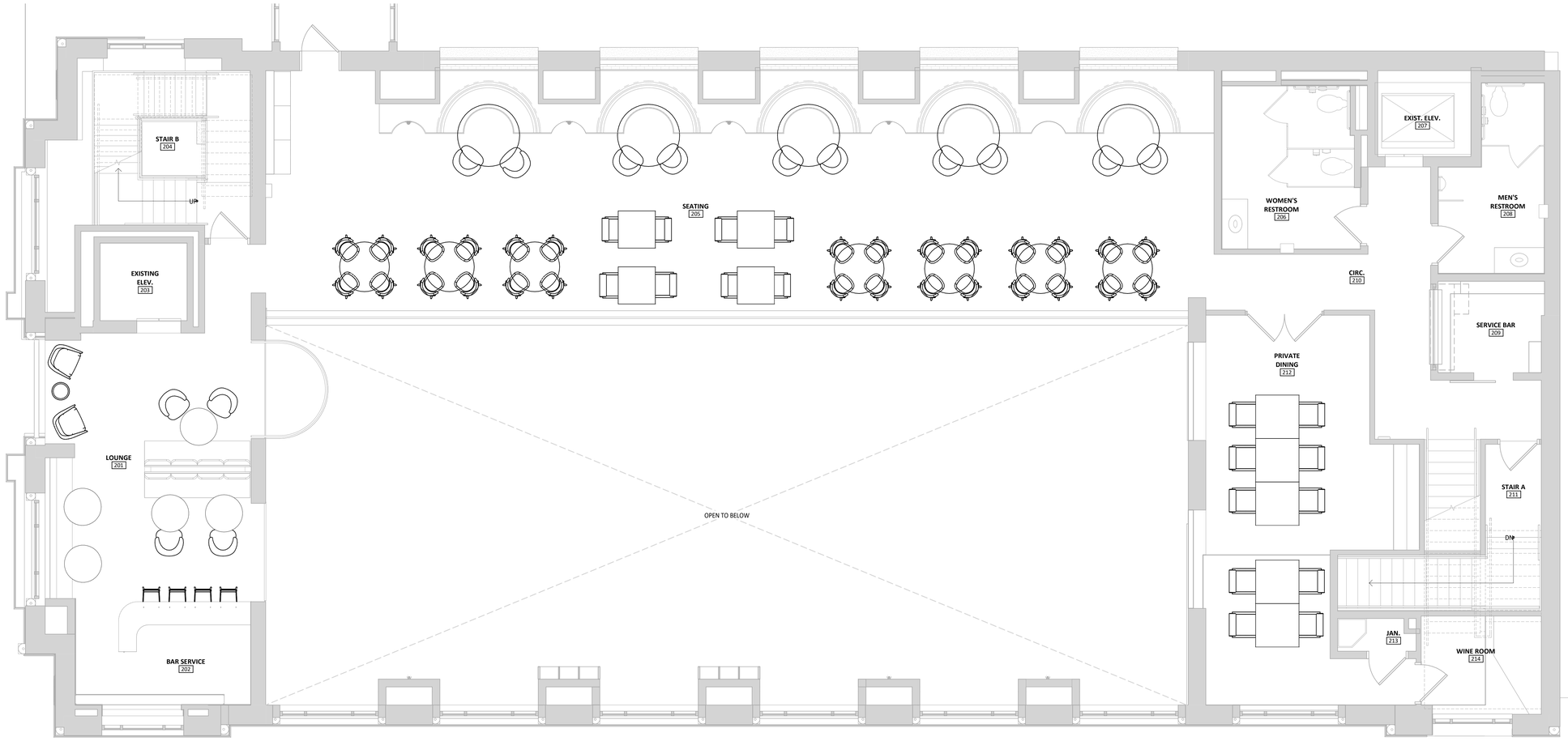

1 / A11.3 SECOND LEVEL FURNITURE PLAN - FOR REFERENCE ONLY
1/4" = 1'-0"

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V3

SECOND LEVEL FURNITURE PLAN - FOR REFERENCE ONLY

ISSUES & REVISIONS	DATE
CORE & SHELL PERMIT SET	03-09-26
T.I. PERMIT SET ISSUE	04-10-26

LICENSED ARCHITECT GONZALO STATE OF ILLINOIS
FOR REFERENCE ONLY

COMMISSION NO: 13782-25108
DRAWN BY: EP, EC
CHECKED BY: JG

SHEET
A11.3

TRUE SHEET SCALE
0" 1/2" 1"

Autodesk Docs://13782-25108 City of Des Plaines- 678 Lee Street/13782-25108_678 Lee St_R25.rvt
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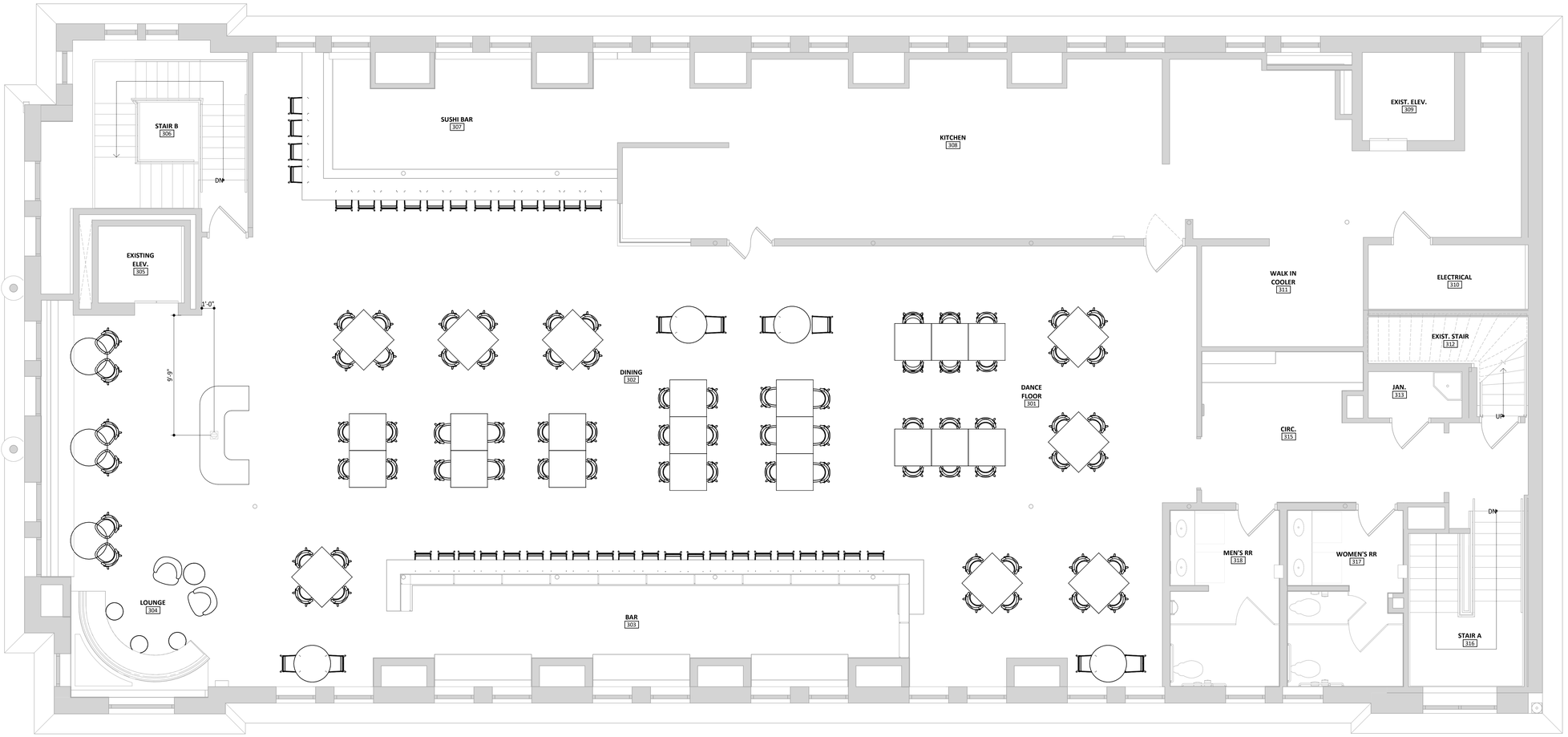
NOTE: FURNITURE PLAN FOR REFERENCE ONLY. FINAL FURNITURE PLAN WILL BE PROVIDED BY TENANT'S FURNITURE VENDOR AT A LATER DATE. GC TO COORDINATE WITH FURNITURE VENDOR, ARCHITECT, AND TENANT FOR FINAL FURNITURE LAYOUT.



1 A11.4 THIRD LEVEL FURNITURE PLAN - FOR REFERENCE ONLY
1/4" = 1'-0"

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678 LEE ST RESTAURANT - TENANT IMPROVEMENT
678 Lee St.
Des Plaines, IL 60016

THIRD LEVEL FURNITURE PLAN - FOR REFERENCE ONLY

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MECHANICAL ABBREVIATIONS

AD	AREA DRAIN	KW	KILOWATT
A.F.F.	ABOVE FINISHED FLOOR	LAT	LEAVING AIR TEMPERATURE
AFMS	AIR FLOW MEASURING STATION	LAV	LAVATORY
AHU	AIR HANDLING UNIT	LWT	LEAVING WATER TEMPERATURE
ANB	ACID NEUTRALIZING BASIN	MBH	BTU PER HOUR (THOUSANDS)
AP	ACCESS PANEL	MCF	THOUSAND CUBIC FEET
ARCH	ARCHITECT	MH	MANHOLE
AS	AIR SEPARATOR	NC	NOISE CRITERIA OR NORMALLY CLOSED
BD	BUTTERFLY DAMPER		
B/G	BELOW GRADE	NEG	NEGATIVE
BTU	BRITISH THERMAL UNIT	NIC	NOT IN CONTRACT
BWV	BACKWATER VALVE	NO	NORMALLY OPEN
CCF	HUNDRED CUBIC FEET	NTS	NOT TO SCALE
CFH	CUBIC FEET PER HOUR	OA	OUTSIDE AIR
CFM	CUBIC FEET PER MINUTE	OBD	OPPOSED BLADE DAMPER
CL	CENTER LINE	ORD	OVERFLOW ROOF DRAIN
CLG	CEILING	PD	PRESSURE DROP OR DIFFERENCE
CO	CLEAN OUT	PE	PNEUMATIC-ELECTRIC
CONTR	CONTRACTOR	PLBG	PLUMBING
CONV	CONVECTOR	PRV	PRESSURE REDUCING VALVE OR POWER ROOF VENTILATOR
CUH	CABINET UNIT HEATER		
CW	COLD WATER	PSIA	POUNDS/SQ INCH ABSOLUTE
DB	DECIBEL	PSIG	POUNDS/SQ INCH GAUGE
DF	DRINKING FOUNTAIN	PVC	POLY VINYL CHLORIDE
DIA	DIAMETER	RA	RETURN AIR
DIFF	DIFFUSER	RCP	REINFORCED CONCRETE PIPE
DISCH	DISCHARGE	RD	ROOF DRAIN
DMPR	DAMPER	RECIRC	RECIRCULATING
DN	DOWN	REG	REGISTER
DR	DRAIN	RET	RETURN
DSN	DOWNSPOUT NOZZLE	RH	RELATIVE HUMIDITY
DWG	DRAWING	RH	ROOF HYDRANT
EAT	ENTERING AIR TEMPERATURE	RHT	REHEAT
EDR	EQUIVALENT DIRECT RADIATION	RHC	REHEAT COIL
EP	ELECTRIC-PNEUMATIC	RHW	RECIRCULATED HOT WATER
EWC	ELECTRIC WATER COOLER	RLF	RELIEF
EWT	ENTERING WATER TEMPERATURE	RM	ROOM
EXH	EXHAUST	RPM	REVOLUTIONS PER MINUTE
EXP	EXPANSION	RPZ	REDUCED ZONE BACKFLOW PREVENTER
F	FAHRENHEIT		
FC	FAN COIL	SA	SUPPLY AIR
FCO	FLOOR CLEAN OUT	SAN	SANITARY
FD	FLOOR DRAIN	SCFM	CFM, STANDARD CONDITIONS
FHC	FIRE HOSE CABINET	SD	SMOKE DAMPER
FHR	FIRE HOSE RACK	SP	STATIC PRESSURE
FLR	FLOOR	SPECS	SPECIFICATIONS
FLEX	FLEXIBLE	SUP	SUPPLY
FM	FIRE MAIN	SQ	SQUARE
FPM	FEET PER MINUTE	STM	STEAM
FPS	FEET PER SECOND	TD	TEMPERATURE DIFFERENCE
FT	FEET OR FOOT	TEMP	TEMPERATURE
F&T	FLOAT AND THERMOSTATIC	TONS	TONS OF REFRIGERATION
FTG	FOOTING	T-STAT	THERMOSTAT
FTR	FINNED TUBE RADIATION	TYP	TYPICAL
FV	FACE VELOCITY	UB	UP-BLAST
GA	GAUGE	UG	UNDERGROUND
GAL	GALLON	UH	UNIT HEATER
GEXH	GREASE EXHAUST	UR	URINAL
GPH	GALLONS PER HOUR	V	SANITARY VENT
GPM	GALLONS PER MINUTE	VAV	VARIABLE AIR VOLUME
GR	GRILLE	VD	VOLUME DAMPER
HB	HOSE BIBB	VEL	VELOCITY
HD	HEAD	VFD	VARIABLE FREQUENCY DRIVE
HOA	HANDS-OFF-AUTOMATIC	VOL	VOLUME
HTG	HEATING	VTR	VENT THROUGH ROOF
HTR	HEATER	W	SANITARY WASTE
HVAC	HEATING, VENTILATION, AND AIR CONDITIONING	W/	WITH
		W/O	WITHOUT
HYD	HYDRANT	WC	WATER CLOSET
HW	HOT WATER	WCO	WALL CLEANOUT
GCO	GRADE CLEANOUT	WH	WALL HYDRANT
INSUL	INSULATION	WTR	WATER
INV	INVERT	YCO	YARD CLEANOUT
ISO	ISOLATION EXHAUST	ZDL	ZERO DEADLEG VALVE

MECHANICAL SYMBOLS LEGEND

PLUMBING

SYMBOL	DESIGNATIONS
AV	ACID VENT
AW	ACID WASTE
CWV	CLEAR WATER VENT
CWW	CLEAR WATER WASTE
10#A	COMPRESSED AIR (PSI INDICATED)
DIS	DEIONIZED WATER SUPPLY
DIR	DEIONIZED WATER RETURN
CW	DOMESTIC COLD WATER
HW	DOMESTIC HOT WATER
140	DOMESTIC HOT WATER (TEMP. INDICATED)
RHW	DOMESTIC RECIRC. HOT WATER
140 RHW	DOM. RECIRC. HOT WATER (TEMP. INDICATED)
FW	FILTERED WATER
GW	GREASE WASTE
HARD	HARD COLD WATER
NPCW	NON-POTABLE COLD WATER
NPHW	NON-POTABLE HOT WATER
OSD	OVERFLOW STORM DRAIN
PAW	PUMPED ACID WASTE
PSD	PUMPED STORM
PW	PUMPED WASTE
RO	REVERSE OSMOSIS WATER
V	SANITARY VENT
W	SANITARY WASTE
SOFT	SOFTENED COLD WATER
SDT	SOIL DRAINAGE TILE
SHW	SOFTENED HOT WATER
SD	STORM DRAIN
TW	TEMPERED WATER
WW	WELL WATER

MECHANICAL PIPING

SYMBOL	DESIGNATIONS
ATM STM	ATMOSPHERIC STEAM SUPPLY
ATM SC	ATMOSPHERIC STEAM CONDENSATE
BF	BOILER FEED
CWS	CHILLED WATER SUPPLY
CWR	CHILLED WATER RETURN
CD	CONDENSATE DRAIN
CS	CONDENSER WATER SUPPLY
CR	CONDENSER WATER RETURN
FOS	FUEL OIL SUPPLY
FOR	FUEL OIL RETURN
FOF	FUEL OIL FILL
FOV	FUEL OIL VENT
GS	GLYCOL SUPPLY
GR	GLYCOL RETURN
HRS	HEAT RECOVERY SUPPLY
HRR	HEAT RECOVERY RETURN
HWS	HEATING WATER SUPPLY
HWR	HEATING WATER RETURN
IG	INTERRUPTIBLE GAS
LPG	LIQUIFIED PETROLEUM GAS
2#G	NATURAL GAS (PSI INDICATED)
PC	PUMPED CONDENSATE
RADS	RADIATION WATER SUPPLY
RADR	RADIATION WATER RETURN
RL	REFRIGERANT LIQUID
RS	REFRIGERANT SUCTION
RHG	REFRIGERANT HOT GAS BYPASS
RHS	REHEAT WATER SUPPLY
RHR	REHEAT WATER RETURN
RRS	REMOTE RADIATOR SUPPLY
RRR	REMOTE RADIATOR RETURN
SHWS	SECONDARY HEATING WATER SUPPLY
SHWR	SECONDARY HEATING WATER RETURN
SMS	SNOW MELT SUPPLY
SMR	SNOW MELT RETURN
10#STM	STEAM SUPPLY (PSI INDICATED)
10#SC	STEAM CONDENSATE (PSI INDICATED)

PIPE FITTINGS

SYMBOL	DESIGNATIONS
	CONNECTION, BOTTOM
	CONNECTION, TOP
	CONCENTRIC REDUCER
	ECCENTRIC REDUCER
	ELBOW
	ELBOW DOWN
	ELBOW UP
	PIPE CAP
	PIPE FLANGE
	PIPE UNION
	TEE
	TEE, OUTLET UP
	TEE, OUTLET DOWN

PIPE SPECIALTIES

SYMBOL	DESIGNATIONS
	ALIGNMENT GUIDE
A	AUTOMATIC AIR VENT
	AUTOMATIC CONTROL VALVE, 2-WAY
	AUTOMATIC CONTROL VALVE, 3-WAY
	BACKWATER VALVE
	BALANCE VALVE
	CATCH BASIN
	DIAPHRAGM
	DRAIN ABOVE
	DRAIN VALVE
	DUPLEX STRAINER
	EXPANSION JOINT
	FLEXIBLE CONNECTION
	FLOOR DRAIN
	FLOOR SINK
	FLOW DIRECTION
	FLOW DIRECTION W/PITCH
FS	FLOW SWITCH
	GAS COCK VALVE
	GAS PRESSURE REGULATOR VALVE
HB	HOSE BIBB
	MANHOLE
M	MANUAL AIR VENT
	PIPE ANCHOR
	PRESSURE GAUGE W/PIGTAIL & PETCOCK
	PRESSURE REDUCING VALVE (SETTING AS NOTED, PSI)
	PRESSURE RELIEF/SAFETY VALVES(SETTING AS NOTED, PSI)
PS	PRESSURE SWITCH
	PRESSURE/TEMPERATURE TEST PORT
	PUMP
	REDUCED PRESSURE ZONE BACK FLOW PREVENTER
	REFRIGERANT DRYER
	REFRIGERANT SIGHT GLASS
	ROOF DRAIN
	STEAM TRAP (TYPE INDICATED)
	STRAINER
	STRAINER W/BLOWDOWN CAP AND VALVE
	THERMOMETER
	WALL CLEANOUT
WH	WALL HYDRANT
	WATER HAMMER ARRESTOR

GENERAL DUTY VALVES

SYMBOL	DESIGNATIONS
OR	BALL VALVE
OR OR	BUTTERFLY VALVE
	CHECK VALVE
	FLOW LIMITING VALVE
	GATE VALVE
	GLOBE ANGLE VALVE
OR	GLOBE VALVE
OR	O. S. & Y. VALVE
	PLUG VALVE
	SHUTOFF VALVE
	SOLENOID VALVE

DUCTWORK

SYMBOL	DESIGNATIONS
	SUPPLY AIR OR OUTDOOR AIR
	RETURN AIR
	EXHAUST AIR
	STANDARD BRANCH, NO SPLITTER - SUPPLY FLOW TO RIGHT - RETURN/EXHAUST FLOW TO LEFT
	BELLMOUTH WITH BALANCING DAMPER
	FLEXIBLE DUCT
	TURNING VANES
	FLEXIBLE CONNECTION
	MANUAL VOLUME DAMPER
M	MOTORIZED DAMPER
AFMS	AIRFLOW MEASURING STATION
TYPE XXX XXX ORIENTATION XXX XXX ACTUATOR (AS APPLICABLE) BLADE/CURTAIN	FIRE, SMOKE, AND COMBINATION FIRE/SMOKE DAMPERS TYPE: FD = FIRE DAMPER SD = SMOKE DAMPER FSD = COMBINATION FIRE/SMOKE DAMPER CRD = CEILING RADIATION DAMPER ORIENTATION: ◇ HORIZONTAL ▽ VERTICAL
	SUPPLY GRILLE OR REGISTER
	RETURN OR EXHAUST GRILLE OR REGISTER
	SUPPLY DUCT UP, POSITIVE PRESSURE
	RETURN DUCT UP, NEGATIVE PRESSURE
	EXHAUST DUCT UP, NEGATIVE PRESSURE
	SUPPLY DUCT DN, POSITIVE PRESSURE
	RETURN DUCT DN, NEGATIVE PRESSURE
	EXHAUST DUCT DN, NEGATIVE PRESSURE
	SUPPLY DIFFUSER/REGISTER BLANKOFF INDICATED
	RETURN GRILLE/REGISTER
	EXHAUST GRILLE/REGISTER
	LINEAR DIFFUSER
	CONCENTRIC DUCT TRANSITION
	ECCENTRIC DUCT TRANSITION
	RECTANGULAR-TO-ROUND DUCT TRANSITION
	VAV BOX
	VAV BOX W/ REHEAT COIL
	REHEAT COIL
	VAV BOX W/ ELECTRIC REHEAT
	VAV BOX W/ DUCT SILENCER
	VAV BOX W/ DUCT SILENCER & REHEAT COIL
	VENTURI TYPE AIR VALVE
RISE DROP	DUCT OFFSETS
	DUCT CUTLINE

FIRE PROTECTION

SYMBOL	DESIGNATIONS
TS	BUTTERFLY VALVE W/TAMPER SWITCH
	DETECTOR CHECK W/BYPASS METER
	DRY PIPE VALVE
FDV	FIRE DEPT VALVE W/CAP AND CHAIN
F	FIRE PROTECTION
DFP	FIRE PROTECTION (DRY SYSTEM)
	FIRE PROTECTION RISER
	FLUSH FIRE DEPT CONNECTION
	GRADE FIRE DEPT CONNECTION
TS	O.S. & Y. VALVE W/TAMPER SWITCH
	PENDANT SPRINKLER HEAD
	POST INDICATOR VALVE (PIV)
	PREACTION VALVE
FDVC	RECESSED FIRE DEPT CABINET
	SIDEWALL SPRINKLER HEAD
FDVC	SURFACE MOUNTED FIRE DEPT CABINET
	UPRIGHT SPRINKLER HEAD
	UPRIGHT SPRINKLER HEAD W/GUARD

ANNOTATION

12x12 RECTANGULAR (WxH) 12ø ROUND 12/12 FLAT-OVAL (W/H)	DUCT DIMENSIONS
(4)A-12"ø QUANTITY TYPE SIZE 450 CFM	GRILLE, REGISTER, & DIFFUSER IDENTIFICATION
TYPE FTR/RP 01 6'-5" GPM 0.5	HYDRONIC FINNED TUBE RADIATION & RADIANT PANEL IDENTIFICATION ACTIVE ELEMENT LENGTH
TYPE EBR 01 6'-5"	ELECTRIC BASEBOARD RADIATION IDENTIFICATION ACTIVE ELEMENT LENGTH
	DETAIL NUMBER SHEET NUMBER
	SECTION NUMBER SHEET NUMBER
	EQUIP DESIGNATION EQUIP NUMBER
XXXX #-##	EXISTING EQUIP NUMBER EXISTING EQUIP DESIGNATION
	POINT OF CONNECTION, NEW TO EXISTING
	POINT OF DISCONNECTION

CONTROLS

A	AQUA STAT
CO2	CARBON DIOXIDE SENSOR
CO	CARBON MONOXIDE SENSOR
DPT	DIFFERENTIAL PRESSURE SENSOR
EM	ENERGY METER
FM GPM	FLOW METER
H	HUMIDISTAT OR R.H. SENSOR
NOX	NITROGEN OXIDE SENSOR
R	REFRIGERANT SENSOR
P P	ROOM PRESSURE MONITOR
SD	SMOKE DETECTOR
TS	SPACE TEMPERATURE SENSOR
SP PS	STATIC PRESSURE SENSOR
T	TAMPERPROOF THERMOSTAT
T	THERMOSTAT
T	THERMOSTAT W/GUARD
TS	TEMPERATURE SENSOR

GENERAL

	LIGHT SOLID LINE WEIGHT INDICATES EXISTING ITEM TO REMAIN.
	DARK DASHED LINE WEIGHT INDICATES EXISTING ITEM TO BE DEMOLISHED.
	DARK SOLID LINE WEIGHT INDICATES NEW ITEM OR NEW LOCATION.

MECHANICAL SHEET LIST TI

SHEET NUMBER	SHEET NAME
M0.2	MECHANICAL SYMBOLS AND ABBREVIATIONS
M2.3	LOWER LEVEL & FIRST LEVEL HVAC PLANS
M2.4	SECOND LEVEL & THIRD LEVEL HVAC PLANS
M3.4	LOWER LEVEL PIPING PLAN
M3.5	FIRST LEVEL PIPING PLAN
M3.6	SECOND LEVEL PIPING PLAN
M3.7	THIRD LEVEL PIPING PLAN
M3.8	ROOF MECHANICAL PLAN
M6.3	MECHANICAL DETAILS
M7.2	NATURAL GAS PIPING SCHEMATIC
P2.4	LOWER LEVEL PLUMBING PLAN
P2.5	FIRST LEVEL PLUMBING PLAN
P2.6	SECOND LEVEL PLUMBING PLAN
P2.7	THIRD LEVEL PLUMBING PLAN
P6.3	PLUMBING DETAILS
ME8.3	MECHANICAL AND ELECTRICAL SCHEDULES
PE8.3	PLUMBING AND ELECTRICAL SCHEDULES

SHEET TOTAL: 17

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MECHANICAL SYMBOLS AND ABBREVIATIONS

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RESTAURANT PERMIT SET — 04-10-26

GREGORY M. STEVENS 24.001.0 REGISTERED PROFESSIONAL ENGINEER STATE OF ILLINOIS

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-063333

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GENERAL NOTES:

A. COORDINATE ALL ROUTING WITH ALL OTHER TRADES TO ENSURE ADEQUATE CLEARANCES FOR PIPING, ELECTRICAL CONDUIT, STRUCTURAL SUPPORTS, DUCTWORK, ETC. ANY UNAVOIDABLE CONFLICTS SHALL BE BROUGHT TO THE ATTENTION OF THE ENGINEER FOR RESOLUTION. PROVIDE ALL OFFSETS AND TRANSITIONS AS REQUIRED FOR A CLEAN INSTALLATION.

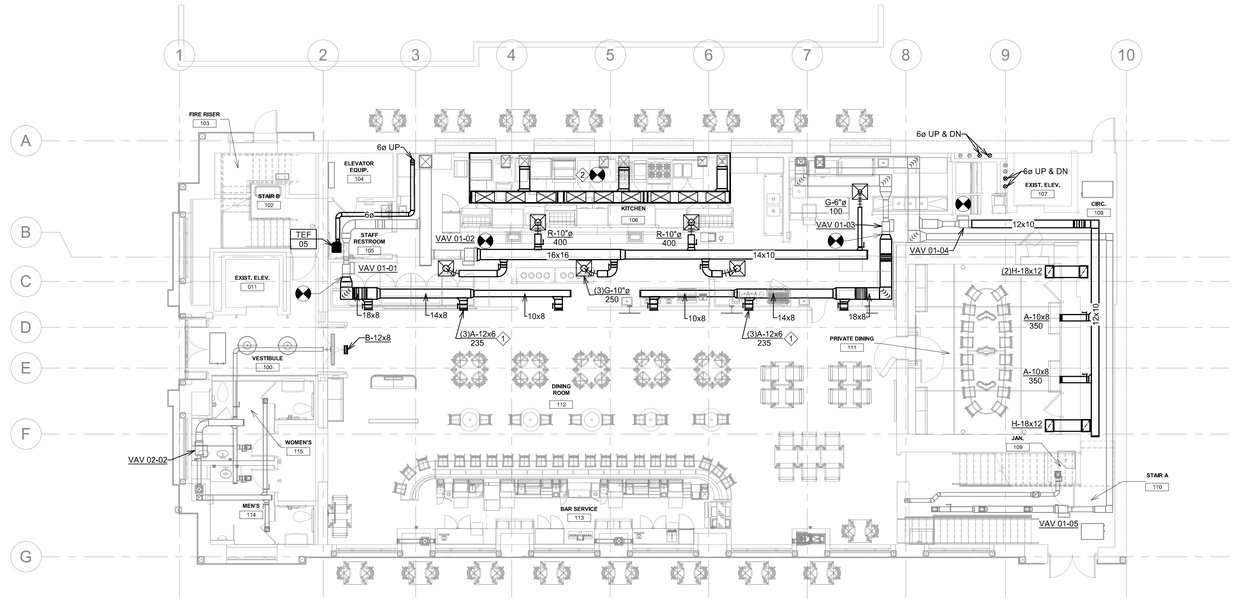
B. THE MECHANICAL CONTRACTOR WILL BE RESPONSIBLE FOR ANY GENERAL CONSTRUCTION WORK AS DIRECTLY IMPACTED BY THE MECHANICAL INSTALLATION. EXAMPLES OF WORK DIRECTLY TIED INTO MECHANICAL CONTRACTORS WORK WOULD INCLUDE BUT NOT LIMITED TO:
   1. FIRE SEALING OF ALL RATED WALL PENETRATIONS.
   2. PATCHING AND SEALING OF WALLS WHERE DUCTWORK ROUTES THROUGH WALL.

C. REFER TO CORE AND SHELL DRAWINGS AND SPECIFICATIONS FOR ADDITIONAL INFORMATION.

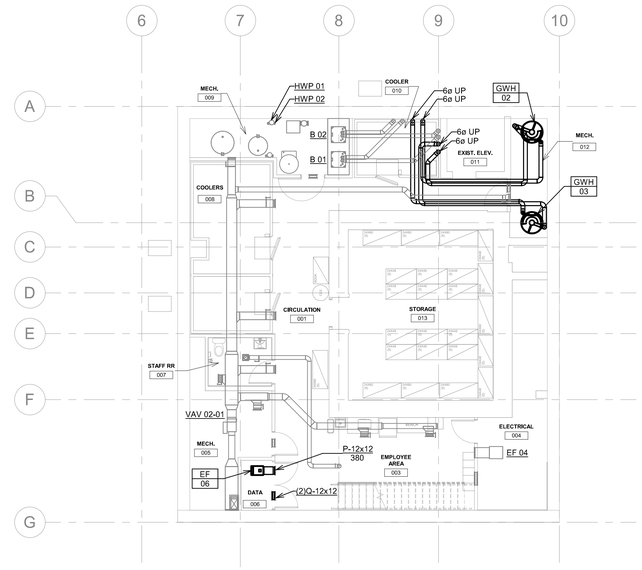
KEY NOTES:

1. INSTALL GRILLE IN ARCHITECTURAL PANEL. COORDINATE WITH GENERAL CONTRACTOR.

2. HOOD FURNISHED BY OTHERS, INSTALLED BY MECHANICAL CONTRACTOR. REFER TO FOOD SERVICE PLANS FOR HOOD INFORMATION. CONNECT TO EXISTING SUPPLY AND GREASE EXHAUST DUCT.



2 FIRST LEVEL HVAC PLAN
1/8" = 1'-0"



1 LOWER LEVEL HVAC PLAN
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LOWER LEVEL & FIRST LEVEL HVAC PLANS

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GREGORY STRAMETZ — 062-063333 — PROFESSIONAL ENGINEER

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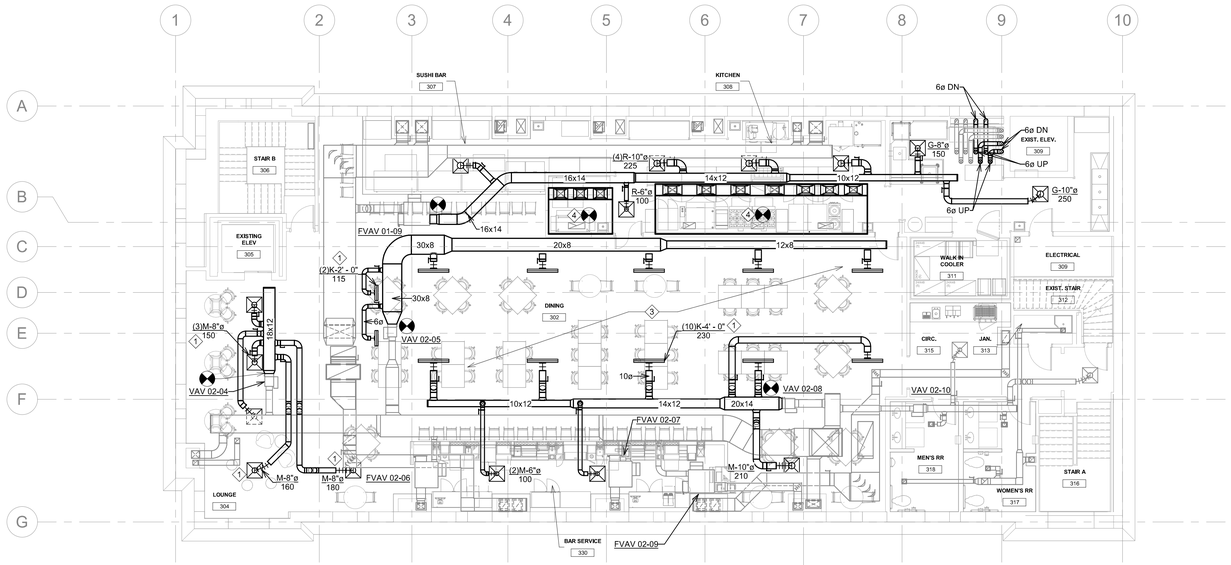
C. REFER TO CORE AND SHELL DRAWINGS AND SPECIFICATIONS FOR ADDITIONAL INFORMATION.

D. WHERE BALANCING DAMPERS ARE LOCATED ABOVE GYP CEILING OR OTHERWISE NOT READILY ACCESSIBLE, MECHANICAL CONTRACTOR SHALL PROVIDE A YOUNG REGULATOR BOWDEN REMOTE CABLE-OPERATED DAMPER WITH THE CABLE TERMINATED ABOVE THE NEAREST ACCESS PANEL. COORDINATE ACCESS PANEL LOCATIONS WITH THE CORE AND SHELL DRAWINGS, GENERAL CONTRACTOR AND THE ARCHITECT.

KEY NOTES:

1. INSTALL DIFFUSER IN ARCHITECTURAL PANEL CEILING. COORDINATE WITH GENERAL CONTRACTOR.
2. TERMINATE THROUGH WALL WITH BROAN MODEL 641 WALL CAP OR SIMILAR. DUCT TO EXIT WALL UNDER SUPPLY DUCT THAT SERVES SECOND FLOOR.
3. RETURN AIR THROUGH PERFORATED SPECIALTY CEILING.
4. HOOD FURNISHED BY OTHERS, INSTALLED BY MECHANICAL CONTRACTOR. REFER TO FOOD SERVICE PLANS FOR HOOD INFORMATION. CONNECT TO EXISTING SUPPLY AND GREASE EXHAUST DUCT.



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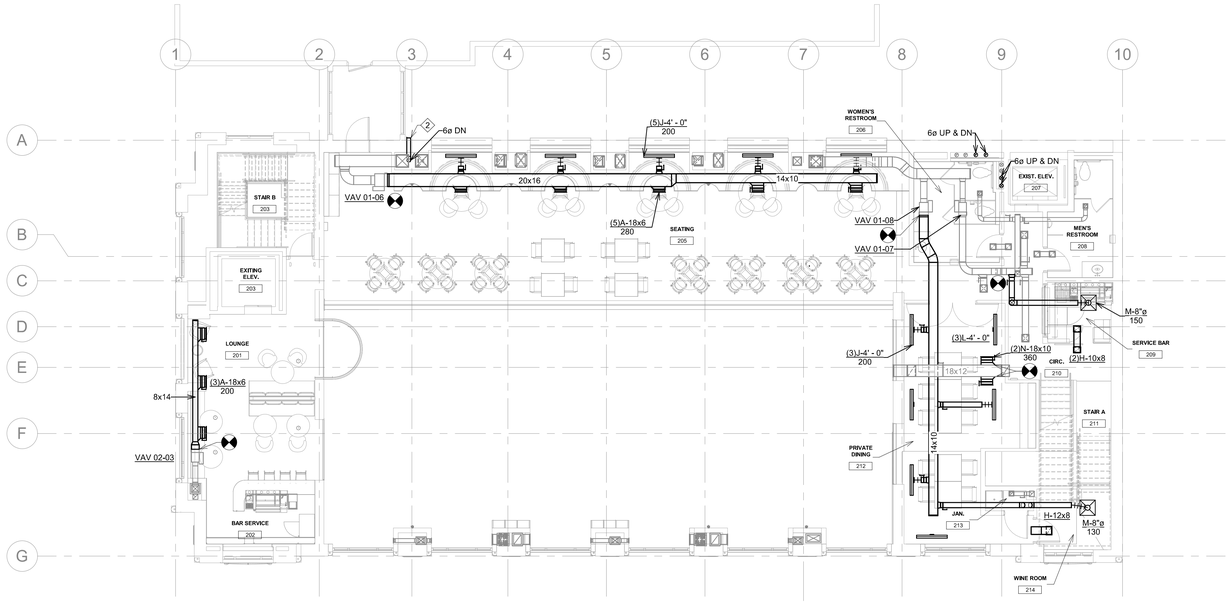

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TRUE SHEET SCALE
0" 1/2" 1"

KEY NOTES:

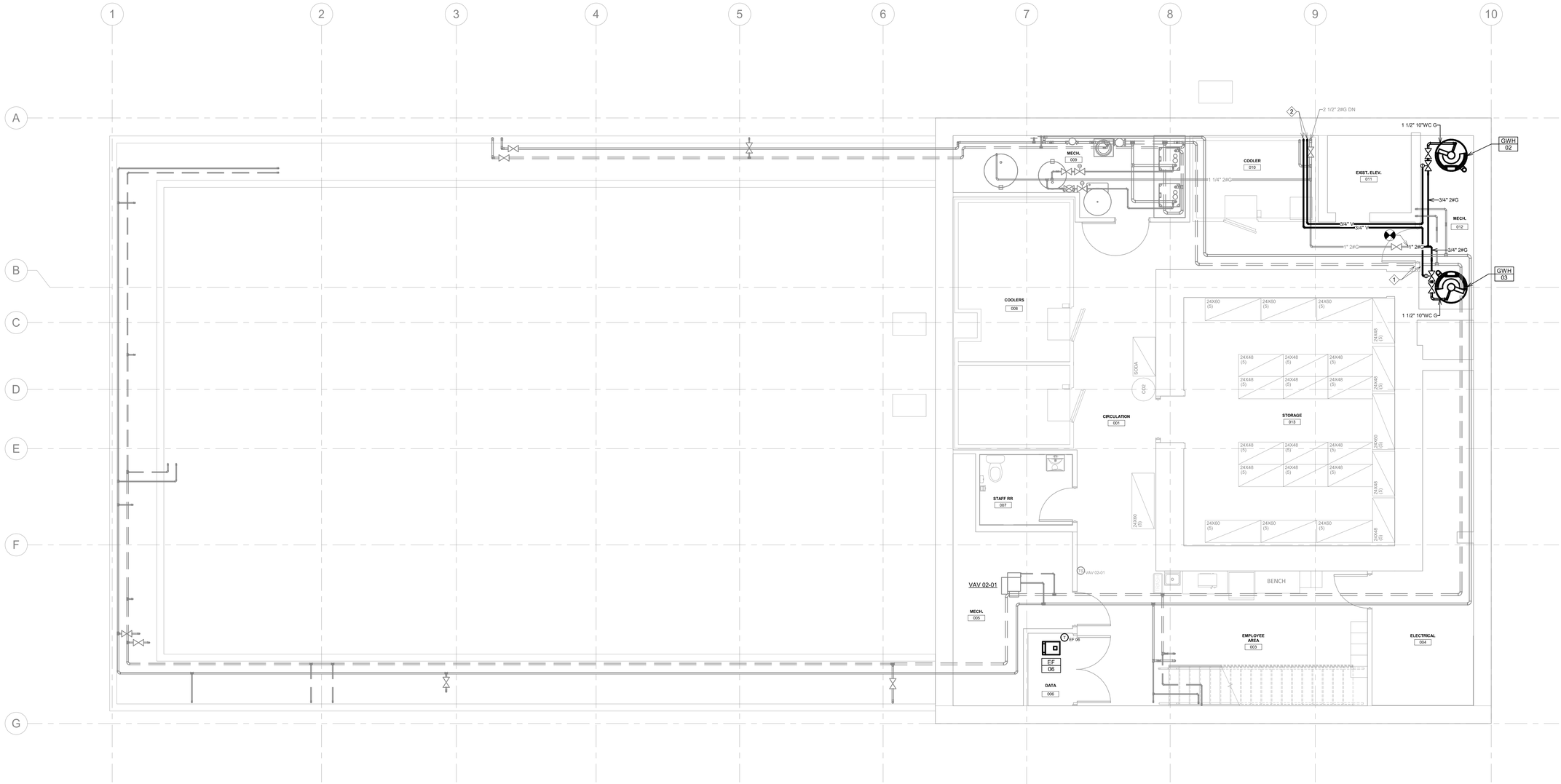
1. EPO SWITCH INTERLOCKED WITH GAS WATER HEATERS. COORDINATE FINAL LOCATION WITH ELECTRICAL CONTRACTOR.
2. ROUTE 3/4" REGULATOR VENT UP SHAFT AND TERMINATE TO THE BUILDING EXTERIOR.

GENERAL NOTES:

A. COORDINATE ALL ROUTING WITH ALL OTHER TRADES TO ENSURE ADEQUATE CLEARANCES FOR PIPING, ELECTRICAL CONDUIT, STRUCTURAL MEMBERS, DUCTWORK, AND OTHER BUILDING SYSTEMS. ANY UNAVOIDABLE CONFLICTS SHALL BE BROUGHT TO THE ATTENTION OF THE ENGINEER FOR RESOLUTION. PROVIDE ALL OFFSETS, TRANSITIONS, AND ADJUSTMENTS AS REQUIRED FOR A CLEAN AND FUNCTIONAL INSTALLATION.

B. COORDINATE ALL FIXTURE AND EQUIPMENT LOCATIONS WITH ARCHITECTURAL & FOOD SERVICE DRAWINGS TO ENSURE PROPER ALIGNMENT, ADA CLEARANCES, AND FINAL INSTALLATION REQUIREMENTS.

C. REFER TO CORE AND SHELL DRAWINGS AND SPECIFICATIONS EXISTING PIPING SIZES AND FOR ADDITIONAL INFORMATION.



1 LOWER LEVEL PIPING PLAN
1/4" = 1'-0"

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767 N. EUSTIS STREET, SUITE 190
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LOWER LEVEL PIPING PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

GREGORY M. STERNETZ
062-063333
REGISTERED PROFESSIONAL ENGINEER
STATE OF ILLINOIS

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-063333

COMMISSION NO: 13782-25108
DRAWN BY: JK/TM
CHECKED BY: MM/DW

SHEET

M3.4

TRUE SHEET SCALE
0" 1/2" 1"

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KEY NOTES:

1. PROVIDE PRESSURE REGULATOR WITH VENT LIMITING DEVICE. CONNECTED LOAD 1,270 CFH. REDUCE PRESSURE FROM 2 PSI TO 10" W.C.
2. GAS EMERGENCY POWER OFF (EPO) SWITCH LOCATED ON WALL. COORDINATE FINAL LOCATION WITH ELECTRICAL CONTRACTOR.
3. CONNECT CONTROL WIRING FROM EXISTING VARIABLE AIR VOLUME BOX TO TEMPERATURE SENSOR.

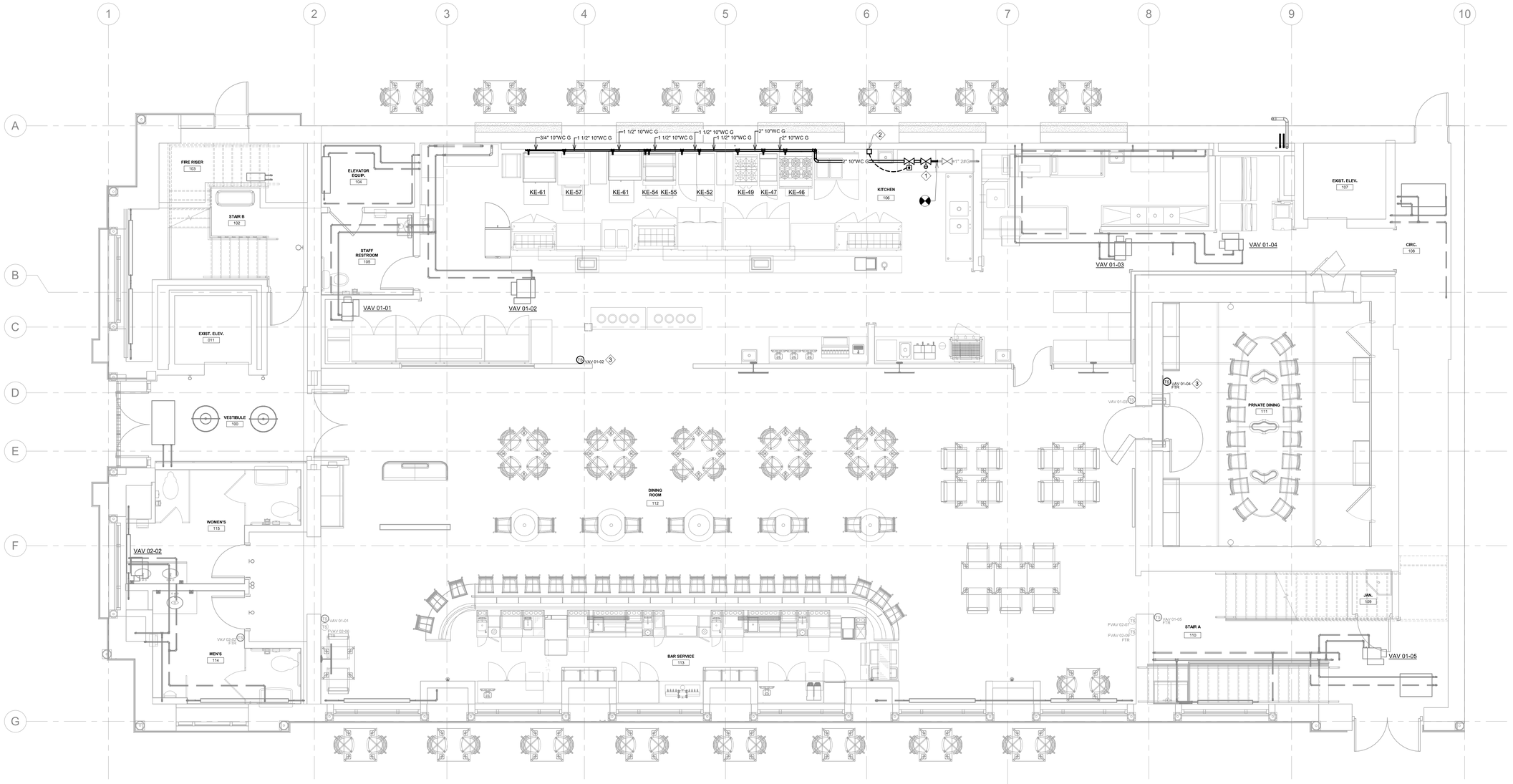
GENERAL NOTES:

A. COORDINATE ALL ROUTING WITH ALL OTHER TRADES TO ENSURE ADEQUATE CLEARANCES FOR PIPING, ELECTRICAL CONDUIT, STRUCTURAL MEMBERS, DUCTWORK, AND OTHER BUILDING SYSTEMS. ANY UNAVOIDABLE CONFLICTS SHALL BE BROUGHT TO THE ATTENTION OF THE ENGINEER FOR RESOLUTION. PROVIDE ALL OFFSETS, TRANSITIONS, AND ADJUSTMENTS AS REQUIRED FOR A CLEAN AND FUNCTIONAL INSTALLATION.

B. COORDINATE ALL FIXTURE AND EQUIPMENT LOCATIONS WITH ARCHITECTURAL & FOOD SERVICE DRAWINGS TO ENSURE PROPER ALIGNMENT, ADA CLEARANCES, AND FINAL INSTALLATION REQUIREMENTS.

C. REFER TO CORE AND SHELL DRAWINGS AND SPECIFICATIONS FOR ADDITIONAL INFORMATION.

D. SEE KITCHEN EQUIPMENT SCHEDULE ON SHEET PE8.3 FOR DESCRIPTION OF EQUIPMENT.



1 FIRST LEVEL PIPING PLAN
1/4" = 1'-0"

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Des Plaines, IL 60016

FIRST LEVEL PIPING PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

GREGORY M. STRAWBRIDGE
FOR REFERENCE ONLY
Date 04/10/26
Registration Number 062-063333

COMMISSION NO:	13782-25108
DRAWN BY:	JK/TM
CHECKED BY:	MM/DW

SHEET

M3.5

TRUE SHEET SCALE
0" 1/2" 1"

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4/10/2026 11:06:06 AM

KEY NOTES:

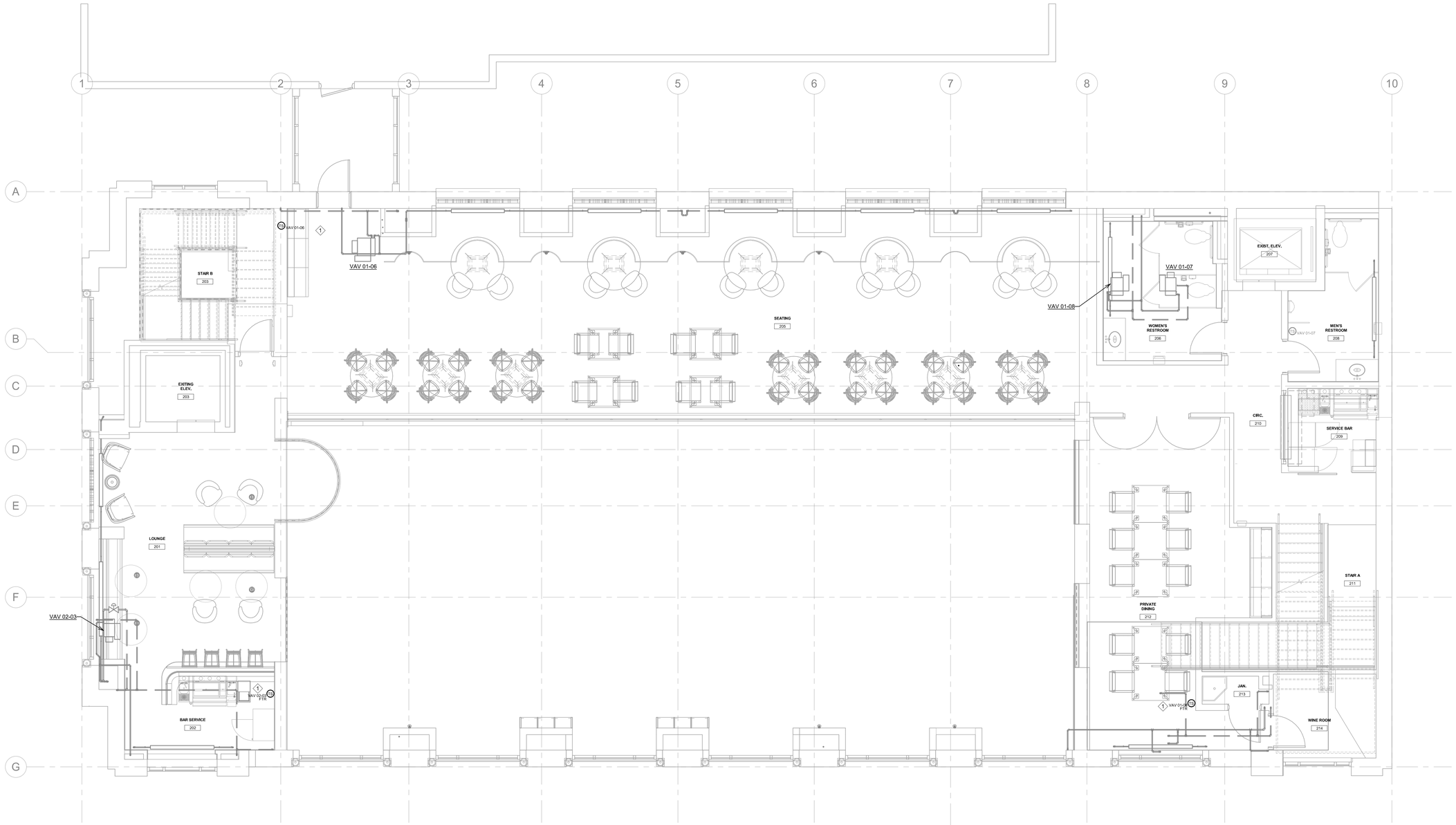
1. CONNECT CONTROL WIRING FROM EXISTING VARIABLE AIR VOLUME BOX TO TEMPERATURE SENSOR.

GENERAL NOTES:

A. COORDINATE ALL ROUTING WITH ALL OTHER TRADES TO ENSURE ADEQUATE CLEARANCES FOR PIPING, ELECTRICAL CONDUIT, STRUCTURAL MEMBERS, DUCTWORK, AND OTHER BUILDING SYSTEMS. ANY UNAVOIDABLE CONFLICTS SHALL BE BROUGHT TO THE ATTENTION OF THE ENGINEER FOR RESOLUTION. PROVIDE ALL OFFSETS, TRANSITIONS, AND ADJUSTMENTS AS REQUIRED FOR A CLEAN AND FUNCTIONAL INSTALLATION.

B. COORDINATE ALL FIXTURE AND EQUIPMENT LOCATIONS WITH ARCHITECTURAL & FOOD SERVICE DRAWINGS TO ENSURE PROPER ALIGNMENT, ADA CLEARANCES, AND FINAL INSTALLATION REQUIREMENTS.

C. REFER TO CORE AND SHELL DRAWINGS AND SPECIFICATIONS FOR ADDITIONAL INFORMATION.



2 SECOND LEVEL PIPING PLAN
1/4" = 1'-0"

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Des Plaines, IL 60016

SECOND LEVEL PIPING PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

GREGORY M. STEINMETZ
LICENSED PROFESSIONAL ENGINEER
ILLINOIS

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-063333

COMMISSION NO:	13782-25108
DRAWN BY:	JK/TM
CHECKED BY:	MM/DW

SHEET

M3.6

TRUE SHEET SCALE
0" 1/2" 1"

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4/10/2026 11:06:07 AM

KEY NOTES:

1. PROVIDE PRESSURE REGULATOR WITH VENT LIMITING DEVICE, CONNECTED LOAD 1,380 CFH, REDUCE PRESSURE FROM 2 PSI TO 10" W.C.
2. GAS EMERGENCY POWER OFF (EPO) SWITCH LOCATED ON WALL. COORDINATE FINAL LOCATION WITH ELECTRICAL CONTRACTOR.
3. CONNECT CONTROL WIRING FROM EXISTING VARIABLE AIR VOLUME BOX TO TEMPERATURE SENSOR.

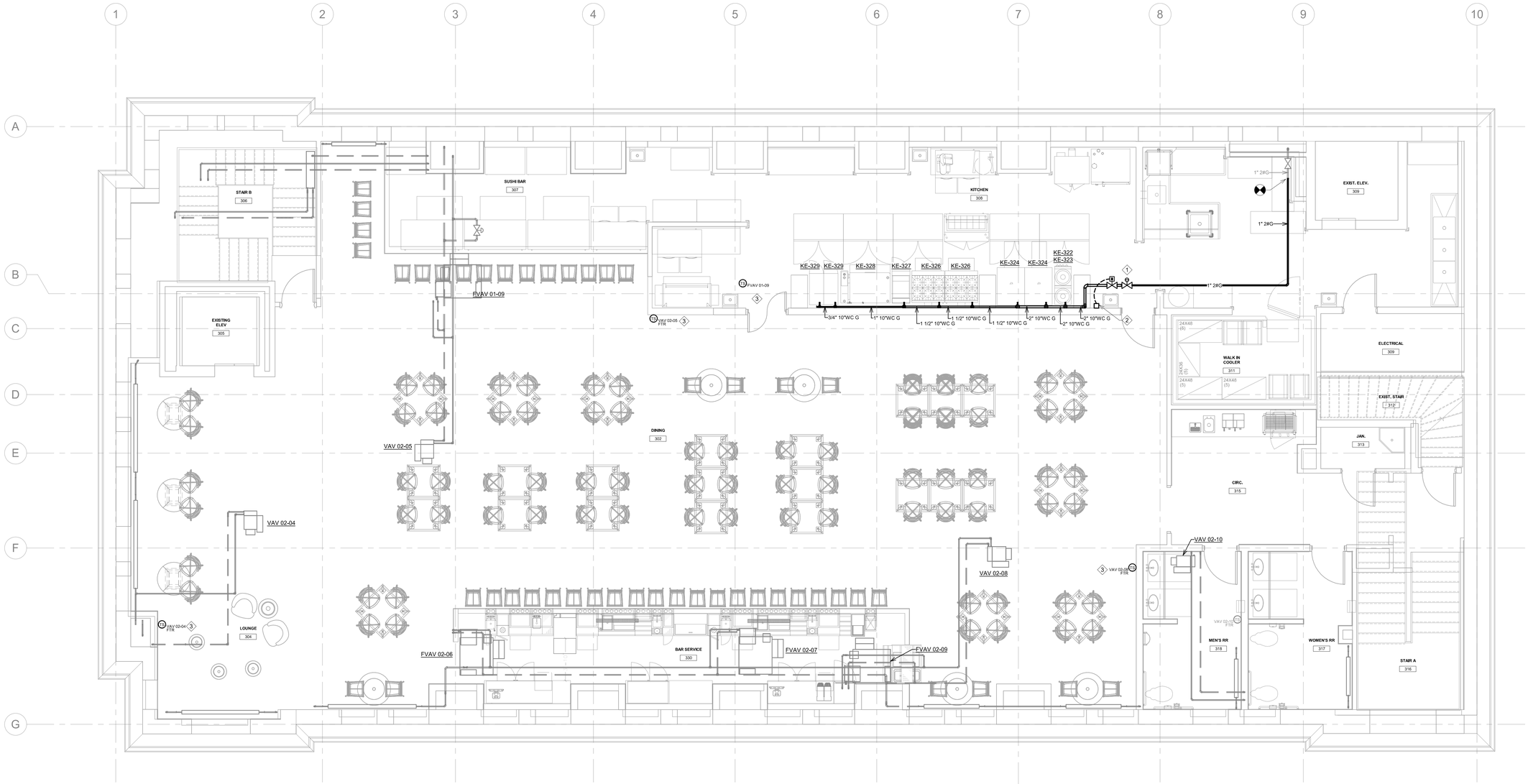
GENERAL NOTES:

A. COORDINATE ALL ROUTING WITH ALL OTHER TRADES TO ENSURE ADEQUATE CLEARANCES FOR PIPING, ELECTRICAL CONDUIT, STRUCTURAL MEMBERS, DUCTWORK, AND OTHER BUILDING SYSTEMS. ANY UNAVOIDABLE CONFLICTS SHALL BE BROUGHT TO THE ATTENTION OF THE ENGINEER FOR RESOLUTION. PROVIDE ALL OFFSETS, TRANSITIONS, AND ADJUSTMENTS AS REQUIRED FOR A CLEAN AND FUNCTIONAL INSTALLATION.

B. COORDINATE ALL FIXTURE AND EQUIPMENT LOCATIONS WITH ARCHITECTURAL & FOOD SERVICE DRAWINGS TO ENSURE PROPER ALIGNMENT, ADA CLEARANCES, AND FINAL INSTALLATION REQUIREMENTS.

C. REFER TO CORE AND SHELL DRAWINGS AND SPECIFICATIONS FOR ADDITIONAL INFORMATION.

D. SEE KITCHEN EQUIPMENT SCHEDULE ON SHEET PE8.3 FOR DESCRIPTION OF EQUIPMENT.



1 THIRD LEVEL PIPING PLAN
1/4" = 1'-0"

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THIRD LEVEL PIPING PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

GREGORY M. STRONG
PROFESSIONAL ENGINEER
Date 04/10/26
Registration Number 062-063333

FOR REFERENCE ONLY

COMMISSION NO:	13782-25108
DRAWN BY:	JK/TM
CHECKED BY:	MM/DW

SHEET

M3.7

TRUE SHEET SCALE
0" 1/2" 1"

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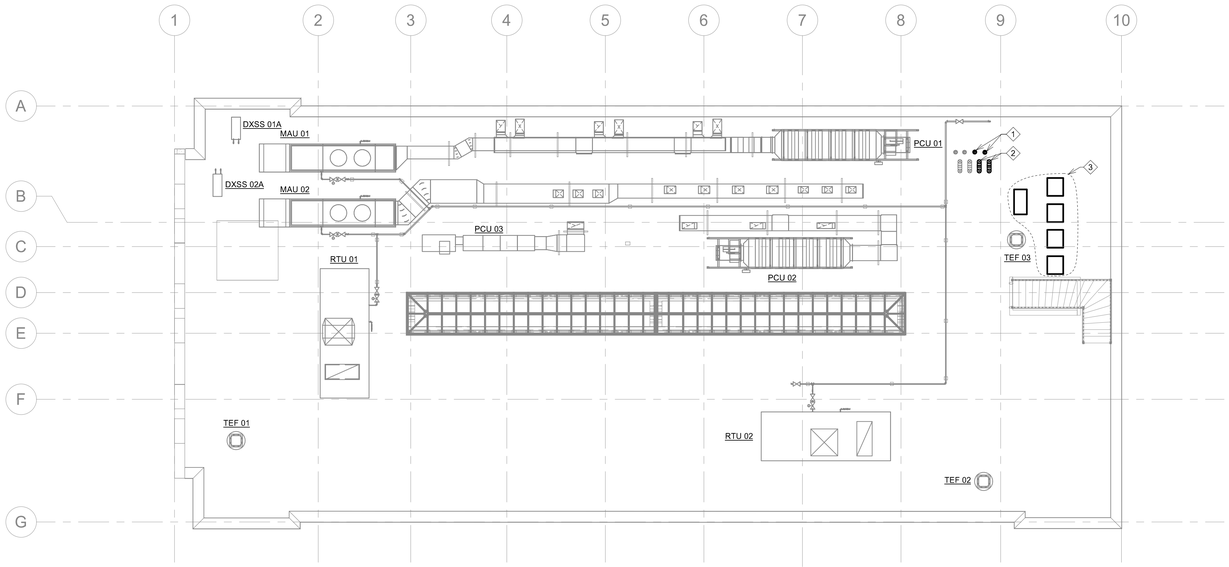

1 MECHANICAL ROOF PLAN
1/8" = 1'-0"

GENERAL NOTES:

A. COORDINATE ALL ROUTING WITH ALL OTHER TRADES TO ENSURE ADEQUATE CLEARANCES FOR PIPING, ELECTRICAL CONDUIT, STRUCTURAL SUPPORTS, DUCTWORK, ETC. ANY UNAVOIDABLE CONFLICTS SHALL BE BROUGHT TO THE ATTENTION OF THE ENGINEER FOR RESOLUTION. PROVIDE ALL OFFSETS AND TRANSITIONS AS REQUIRED FOR A CLEAN INSTALLATION.

B. THE MECHANICAL CONTRACTOR WILL BE RESPONSIBLE FOR ANY GENERAL CONSTRUCTION WORK AS DIRECTLY IMPACTED BY THE MECHANICAL INSTALLATION. EXAMPLES OF WORK DIRECTLY TIED INTO MECHANICAL CONTRACTORS WORK WOULD INCLUDE BUT NOT LIMITED TO:
   1. FIRE SEALING OF ALL RATED WALL PENETRATIONS.
   2. PATCHING AND SEALING OF WALLS WHERE DUCTWORK ROUTES THROUGH WALL.

C. REFER TO CORE AND SHELL DRAWINGS AND SPECIFICATIONS FOR ADDITIONAL INFORMATION.

KEY NOTES:

1. 6" EXHAUST FLUE TO PENETRATE ROOF WITH PROPER FLASHING AND SEALANT. PROVIDE VELOCITY CONE AT TERMINATION. TERMINATE 6 FEET ABOVE ROOF PENETRATION AND 2 FEET HIGHER THAN ANY PORTION OF THE BUILDING WITHIN 10 FEET.
2. 6" COMBUSTION AIR FLUE TO PENETRATE ROOF WITH PROPER FLASHING AND SEALANT. PROVIDE GOOSENECK TERMINATION 36 INCHES ABOVE ROOF WITH REMOVABLE 1/2" BIRD SCREEN. MAINTAIN CLEARANCES TO COMBUSTIBLES AND CODE COMPLIANT SEPARATION FROM EXHAUST.
3. REFRIGERATION CONDENSING UNITS PROVIDED BY OTHERS.

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ROOF MECHANICAL PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

GREGORY STERMITZ 062-063333 REGISTERED PROFESSIONAL ENGINEER

FOR REFERENCE ONLY

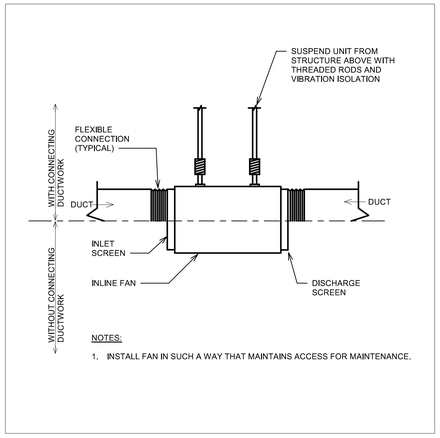
Date 04/10/26
Registration Number 062-063333

COMMISSION NO: 13782-25108
DRAWN BY: JK/TM
CHECKED BY: MM/DW

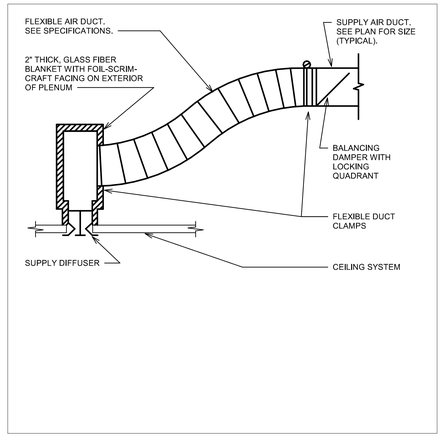
SHEET

M3.8

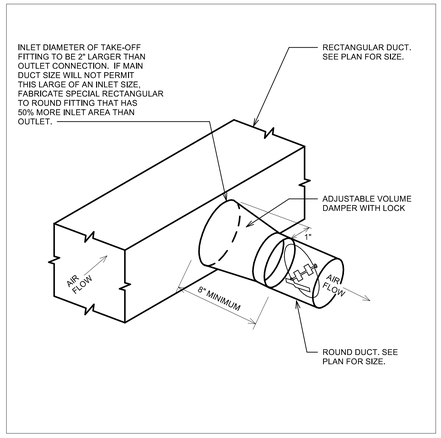
TRUE SHEET SCALE
0" 1/2" 1"



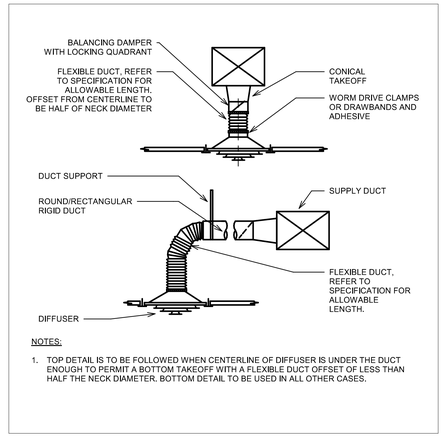
4 INLINE FAN DETAIL 1
NO SCALE



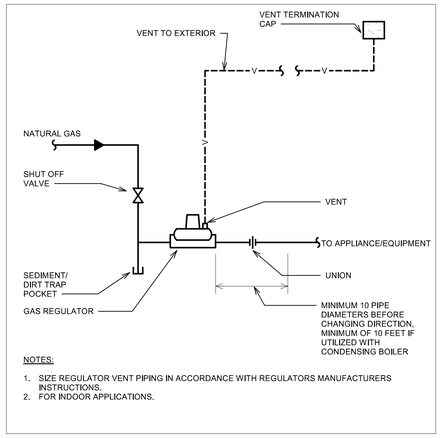
3 DUCT TO LINEAR DIFFUSER CONNECTION DETAIL
NO SCALE



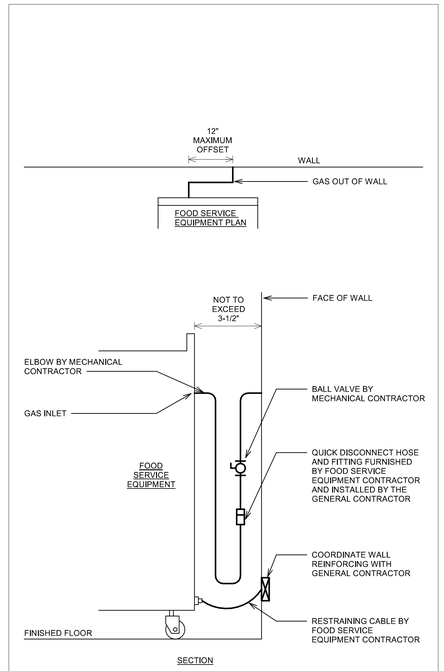
2 DUCT TAKE-OFF TO DIFFUSER DETAIL
NO SCALE



1 CEILING DIFFUSER RUNOUT DETAIL
NO SCALE



5 PIPED VENT GAS REGULATOR DETAIL
NO SCALE



6 GAS CONNECTION DETAIL
NO SCALE

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MECHANICAL DETAILS

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

GREGORY N. STRAUTZ — LICENSED PROFESSIONAL ENGINEER — ILLINOIS

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-063333

COMMISSION NO: 13782-25108
DRAWN BY: JK/TM
CHECKED BY: MM/DW

SHEET

M6.3

TRUE SHEET SCALE
0" 1/2" 1"

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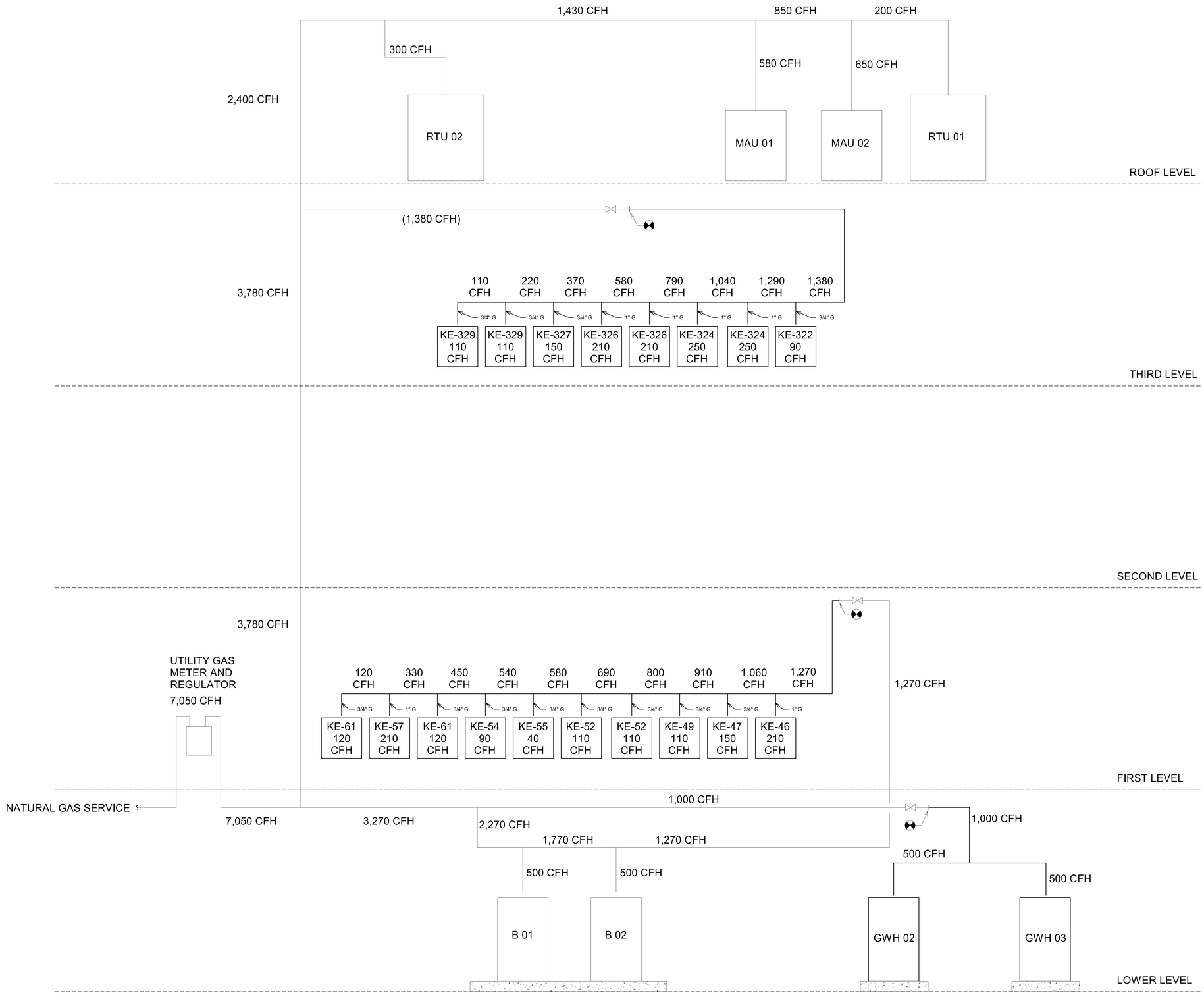

1 NATURAL GAS PIPING SCHEMATIC
NO SCALE

GAS LOAD CALCULATIONS

FIXTURE	LOAD (CFH)
B 01	500
B 02	500
GWH 02	500
GWH 03	500
TENANT IMPROVEMENT KITCHEN FIRST LEVEL	1,270
TENANT IMPROVEMENT KITCHEN THIRD LEVEL	1,380
RTU 02	300
MAU 01	580
MAU 02	650
RTU 01	200
TOTAL	7,050

NOTES:
PIPING SIZED PER TABLE 402.4(5) AND 402.4(2) OF THE 2021 INTERNATIONAL FUEL GAS CODE BASED ON 250 FT OF EQUIVALENT PIPE LENGTH.

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NATURAL GAS PIPING SCHEMATIC

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

GREGORY STERMITZ PE-062063333 Licensed in the State of Illinois

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-063333

COMMISSION NO: 13782-25108
DRAWN BY: JK/TM
CHECKED BY: MM/DW

SHEET

M7.2

TRUE SHEET SCALE
0" 1/2" 1"

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AREA 1

KEY NOTES:

1. PROVIDE BACKFLOW PREVENTION DEVICE WITH ASSE 1022 CERTIFICATION OR SIMILAR AS REQUIRED BY AHJ. EXTEND DRAIN FROM BACKFLOW DEVICE TO NEAREST DRAIN.
2. EXTEND CONDENSATE PIPING FROM COOLER EVAPORATOR AND TERMINATE AT FLOOR DRAIN WITH AIR GAP. ROUTE PIPING ALONG INTERIOR OF COOLER AND SEAL ALL PENETRATIONS.
3. PLUMBING CONTRACTOR TO EXTEND CONDENSATE DRAIN PIPING FROM WALK-IN FREEZER EVAPORATOR AND TERMINATE AT FLOOR DRAIN WITH REQUIRED AIR GAP. ROUTE PIPING ALONG INTERIOR OF FREEZER PANEL SYSTEM AND SEAL ALL PENETRATIONS. CONDENSATE DRAIN HEAT TRACE WITHIN FREEZER TO BE PROVIDED BY WALK-IN FREEZER EQUIPMENT SUPPLIER; POWER BY ELECTRICAL CONTRACTOR.
4. PROVIDE THERMOSTATIC MIXING VALVE IN ACCESSIBLE LOCATION. VALVE SHALL HAVE ASSE 1070 LISTING AND BE SET TO MAXIMUM 110°F.
5. GENERAL CONTRACTOR SHALL PROVIDE A 4" CONCRETE HOUSEKEEPING PAD UNDER EACH GAS WATER HEATER.

GENERAL NOTES:

A. COORDINATE ALL ROUTING WITH ALL OTHER TRADES TO ENSURE ADEQUATE CLEARANCES FOR PIPING, ELECTRICAL CONDUIT, STRUCTURAL MEMBERS, DUCTWORK, AND OTHER BUILDING SYSTEMS. ANY UNAVOIDABLE CONFLICTS SHALL BE BROUGHT TO THE ATTENTION OF THE ENGINEER FOR RESOLUTION. PROVIDE ALL OFFSETS, TRANSITIONS, AND ADJUSTMENTS AS REQUIRED FOR A CLEAN AND FUNCTIONAL INSTALLATION.

B. THE PLUMBING CONTRACTOR SHALL BE RESPONSIBLE FOR ALL GENERAL CONSTRUCTION WORK DIRECTLY IMPACTED BY THE PLUMBING INSTALLATION. THIS INCLUDES BUT IS NOT LIMITED TO FIRESTOPPING OF ALL RATED WALL, FLOOR, AND CEILING PENETRATIONS; PATCHING, SEALING, AND REPAIR OF ALL OPENINGS CREATED FOR PIPE INSTALLATION; AND ALL REQUIRED CUTTING, CORE DRILLING, AND SLEEVING FOR A COMPLETE INSTALLATION.

C. PROVIDE FLEXIBLE CONNECTIONS AT ALL EQUIPMENT SUBJECT TO VIBRATION, INCLUDING PUMPS, WATER HEATERS WHERE APPLICABLE, AND OTHER MECHANICAL EQUIPMENT AS INDICATED IN THE CONTRACT DOCUMENTS.

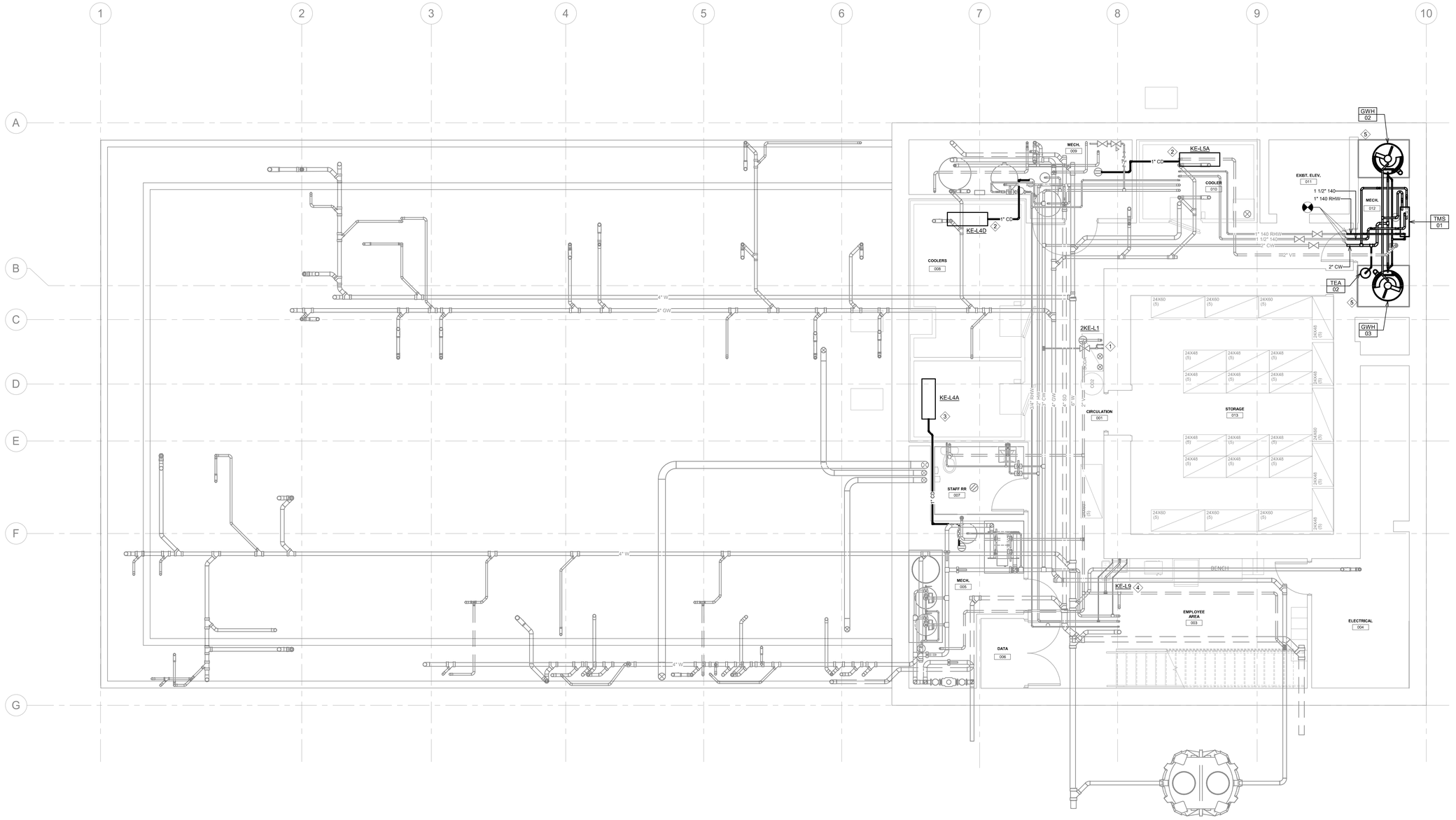
D. ALL PENETRATIONS THROUGH RATED ASSEMBLIES SHALL BE SEALED WITH UL-LISTED FIRESTOP SYSTEMS COMPATIBLE WITH THE PENETRATING MATERIAL AND THE ASSEMBLY.

E. PROVIDE PIPE HANGERS, SUPPORTS, GUIDES, AND ANCHORS IN ACCORDANCE WITH APPLICABLE CODES AND MANUFACTURER REQUIREMENTS. INSTALL SUPPORTS AT THE SPACING INDICATED BY THE LATEST EDITION OF THE IPC AND MSS STANDARDS.

F. VERIFY ALL EQUIPMENT DIMENSIONS, CONNECTION LOCATIONS, AND ROUGH-IN REQUIREMENTS WITH APPROVED SHOP DRAWINGS AND MANUFACTURER LITERATURE PRIOR TO INSTALLATION.

G. COORDINATE ALL FIXTURE AND EQUIPMENT LOCATIONS WITH ARCHITECTURAL & FOOD SERVICE DRAWINGS TO ENSURE PROPER ALIGNMENT, ADA CLEARANCES, AND FINAL INSTALLATION REQUIREMENTS.

H. PLUMBING CONTRACTOR SHALL CONFIRM LOCATIONS, SIZES, AND ELEVATIONS OF ALL CORE & SHELL PLUMBING UTILITY STUB-OUTS. PROVIDE ALL PIPING, FITTINGS, VALVES, AND ACCESSORIES REQUIRED TO CONNECT KITCHEN EQUIPMENT SHOWN ON TI DRAWINGS TO EXISTING STUB-OUTS. PROVIDE INDIVIDUAL SHUT-OFF VALVES AT EACH PIECE OF EQUIPMENT UNLESS NOTED OTHERWISE. ALL WORK SHALL COMPLY WITH APPLICABLE CODES AND MANUFACTURER INSTALLATION REQUIREMENTS.



1 LOWER LEVEL PLUMBING PLAN
1/4" = 1'-0"

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LOWER LEVEL PLUMBING PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-063333

COMMISSION NO: 13782-25108
DRAWN BY: JK/TM
CHECKED BY: MM/DW

SHEET

P2.4

TRUE SHEET SCALE
0" 1/2" 1"

Autodesk Docs://13782-25108 City of Des Plaines- 678 Lee Street/678 Lee St_MEP25.rvt
4/10/2026 11:06:16 AM

KEY NOTES:

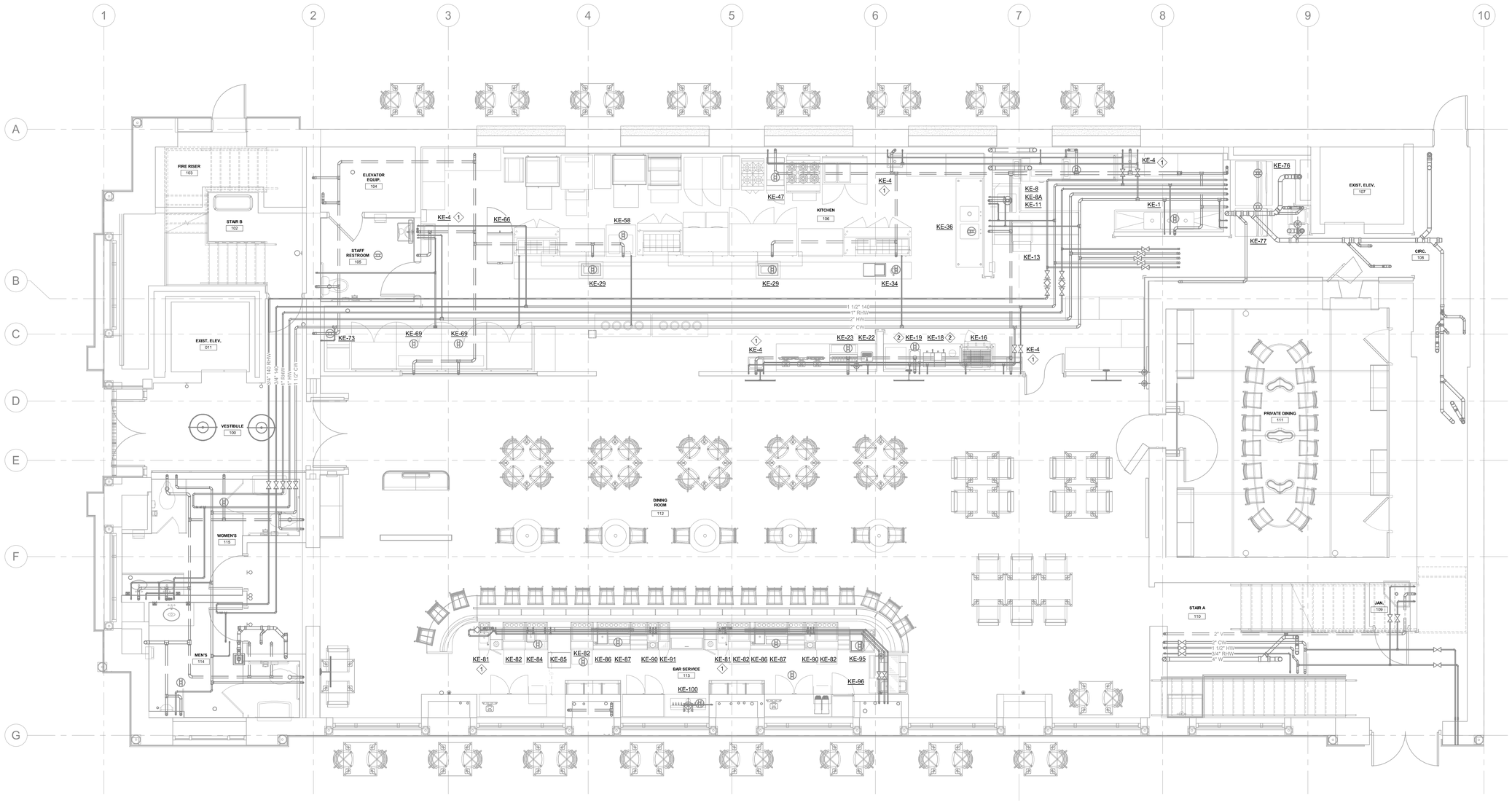
1. PROVIDE BACKFLOW PREVENTION DEVICE WITH ASSE 1022 LISTING OR SIMILAR AS REQUIRED BY AHJ. EXTEND DRAIN FROM BACKFLOW DEVICE TO NEAREST DRAIN.
2. PROVIDE THERMOSTATIC MIXING VALVE IN ACCESSIBLE LOCATION. VALVE SHALL HAVE ASSE 1070 LISTING AND BE SET TO MAXIMUM 110°F.

GENERAL NOTES:

A. COORDINATE ALL ROUTING WITH ALL OTHER TRADES TO ENSURE ADEQUATE CLEARANCES FOR PIPING, ELECTRICAL CONDUIT, STRUCTURAL MEMBERS, DUCTWORK, AND OTHER BUILDING SYSTEMS. ANY UNAVOIDABLE CONFLICTS SHALL BE BROUGHT TO THE ATTENTION OF THE ENGINEER FOR RESOLUTION. PROVIDE ALL OFFSETS, TRANSITIONS, AND ADJUSTMENTS AS REQUIRED FOR A CLEAN AND FUNCTIONAL INSTALLATION.

B. COORDINATE ALL FIXTURE AND EQUIPMENT LOCATIONS WITH ARCHITECTURAL & FOOD SERVICE DRAWINGS TO ENSURE PROPER ALIGNMENT, ADA CLEARANCES, AND FINAL INSTALLATION REQUIREMENTS.

C. PLUMBING CONTRACTOR SHALL CONFIRM LOCATIONS, SIZES, AND ELEVATIONS OF ALL CORE & SHELL PLUMBING UTILITY STUB-OUTS. PROVIDE ALL PIPING, FITTINGS, VALVES, AND ACCESSORIES REQUIRED TO CONNECT KITCHEN EQUIPMENT SHOWN ON TI DRAWINGS TO EXISTING STUB-OUTS. PROVIDE INDIVIDUAL SHUT-OFF VALVES AT EACH PIECE OF EQUIPMENT UNLESS NOTED OTHERWISE. ALL WORK SHALL COMPLY WITH APPLICABLE CODES AND MANUFACTURER INSTALLATION REQUIREMENTS.



1 FIRST LEVEL PLUMBING PLAN
1/4" = 1'-0"

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V3

FIRST LEVEL PLUMBING PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

GREGORY M. STEWARTS — 062-063333 — PROFESSIONAL ENGINEER — STATE OF ILLINOIS

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-063333

COMMISSION NO: 13782-25108
DRAWN BY: JK/TM
CHECKED BY: MM/DW

SHEET

P2.5

TRUE SHEET SCALE
0" 1/2" 1"

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KEY NOTES:

1. PROVIDE THERMOSTATIC MIXING VALVE IN ACCESSIBLE LOCATION. VALVE SHALL HAVE ASSE 1070 LISTING AND BE SET TO MAXIMUM 110°F.

GENERAL NOTES:

A. COORDINATE ALL ROUTING WITH ALL OTHER TRADES TO ENSURE ADEQUATE CLEARANCES FOR PIPING, ELECTRICAL CONDUIT, STRUCTURAL MEMBERS, DUCTWORK, AND OTHER BUILDING SYSTEMS. ANY UNAVOIDABLE CONFLICTS SHALL BE BROUGHT TO THE ATTENTION OF THE ENGINEER FOR RESOLUTION. PROVIDE ALL OFFSETS, TRANSITIONS, AND ADJUSTMENTS AS REQUIRED FOR A CLEAN AND FUNCTIONAL INSTALLATION.

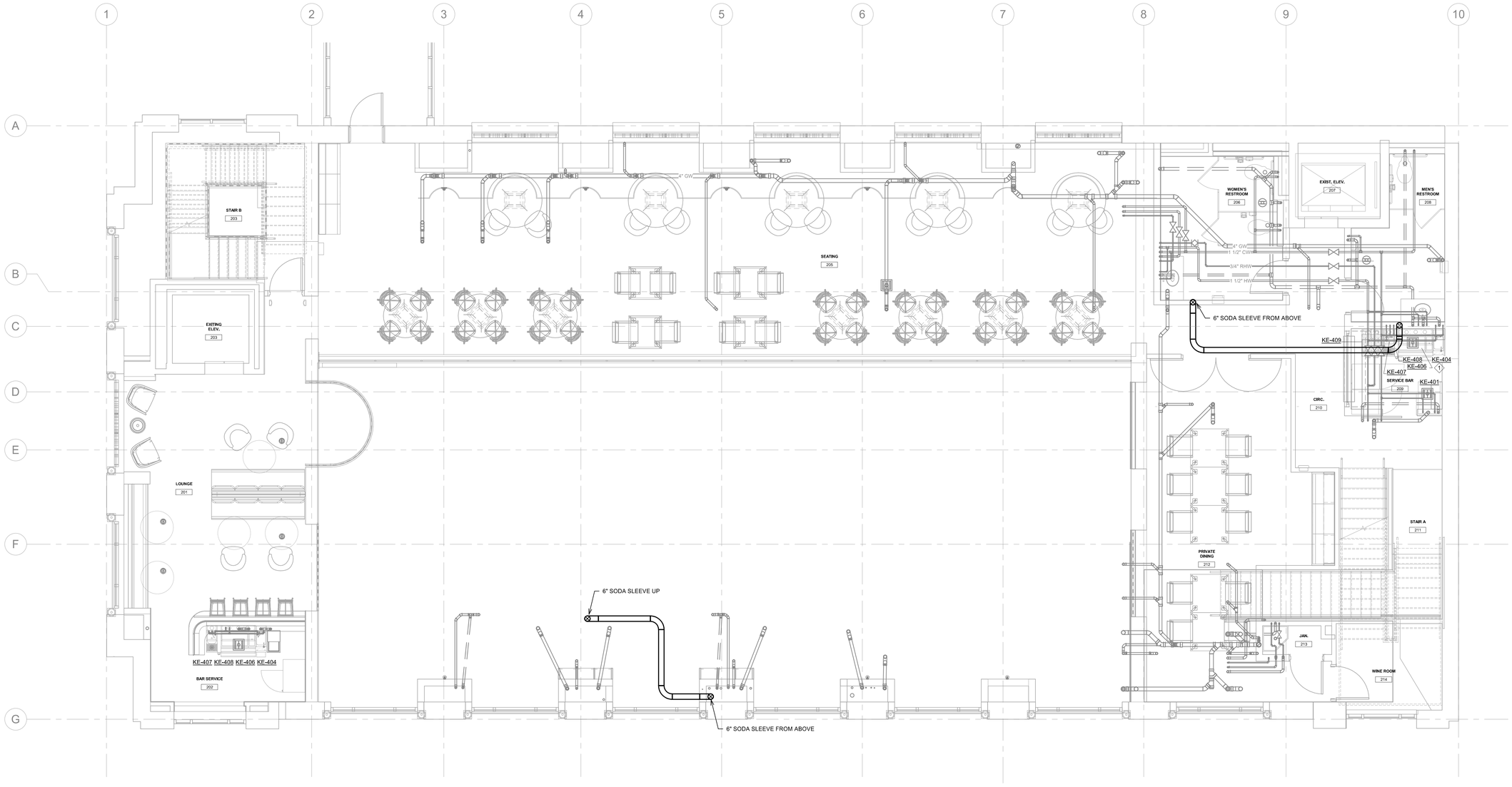
B. THE PLUMBING CONTRACTOR SHALL BE RESPONSIBLE FOR ALL GENERAL CONSTRUCTION WORK DIRECTLY IMPACTED BY THE PLUMBING INSTALLATION. THIS INCLUDES BUT IS NOT LIMITED TO FIRESTOPPING OF ALL RATED WALL, FLOOR, AND CEILING PENETRATIONS; PATCHING, SEALING, AND REPAIR OF ALL OPENINGS CREATED FOR PIPE INSTALLATION; AND ALL REQUIRED CUTTING, CORE DRILLING, AND SLEEVING FOR A COMPLETE INSTALLATION.

C. ALL PENETRATIONS THROUGH RATED ASSEMBLIES SHALL BE SEALED WITH UL-LISTED FIRESTOP SYSTEMS COMPATIBLE WITH THE PENETRATING MATERIAL AND THE ASSEMBLY.

D. PROVIDE PIPE HANGERS, SUPPORTS, GUIDES, AND ANCHORS IN ACCORDANCE WITH APPLICABLE CODES AND MANUFACTURER REQUIREMENTS. INSTALL SUPPORTS AT THE SPACING INDICATED BY THE LATEST EDITION OF THE IPC AND MSS STANDARDS.

E. COORDINATE ALL FIXTURE AND EQUIPMENT LOCATIONS WITH ARCHITECTURAL & FOOD SERVICE DRAWINGS TO ENSURE PROPER ALIGNMENT, ADA CLEARANCES, AND FINAL INSTALLATION REQUIREMENTS.

F. PLUMBING CONTRACTOR SHALL CONFIRM LOCATIONS, SIZES, AND ELEVATIONS OF ALL CORE & SHELL PLUMBING UTILITY STUB-OUTS. PROVIDE ALL PIPING, FITTINGS, VALVES, AND ACCESSORIES REQUIRED TO CONNECT KITCHEN EQUIPMENT SHOWN ON TI DRAWINGS TO EXISTING STUB-OUTS. PROVIDE INDIVIDUAL SHUT-OFF VALVES AT EACH PIECE OF EQUIPMENT UNLESS NOTED OTHERWISE. ALL WORK SHALL COMPLY WITH APPLICABLE CODES AND MANUFACTURER INSTALLATION REQUIREMENTS.



1 SECOND LEVEL PLUMBING PLAN
1/4" = 1'-0"

pope DESIGN GROUP

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SECOND LEVEL PLUMBING PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

GREGORY M. HERMETZ — LICENSED PROFESSIONAL ENGINEER — STATE OF ILLINOIS

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-063333

COMMISSION NO: 13782-25108
DRAWN BY: JK/TM
CHECKED BY: MM/DW

SHEET

P2.6

TRUE SHEET SCALE
0" 1/2" 1"

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KEY NOTES:

1. PROVIDE BACKFLOW PREVENTION DEVICE WITH ASSE 1022 LISTING OR SIMILAR AS REQUIRED BY AHJ. EXTEND DRAIN FROM BACKFLOW DEVICE TO NEAREST DRAIN.
2. EXTEND CONDENSATE PIPING FROM COOLER EVAPORATOR AND TERMINATE AT FLOOR DRAIN WITH AIR GAP. ROUTE PIPING ALONG INTERIOR OF COOLER AND SEAL ALL PENETRATIONS.
3. PROVIDE THERMOSTATIC MIXING VALVE IN ACCESSIBLE LOCATION. VALVE SHALL HAVE ASSE 1070 LISTING AND BE SET TO MAXIMUM 110°F.

GENERAL NOTES:

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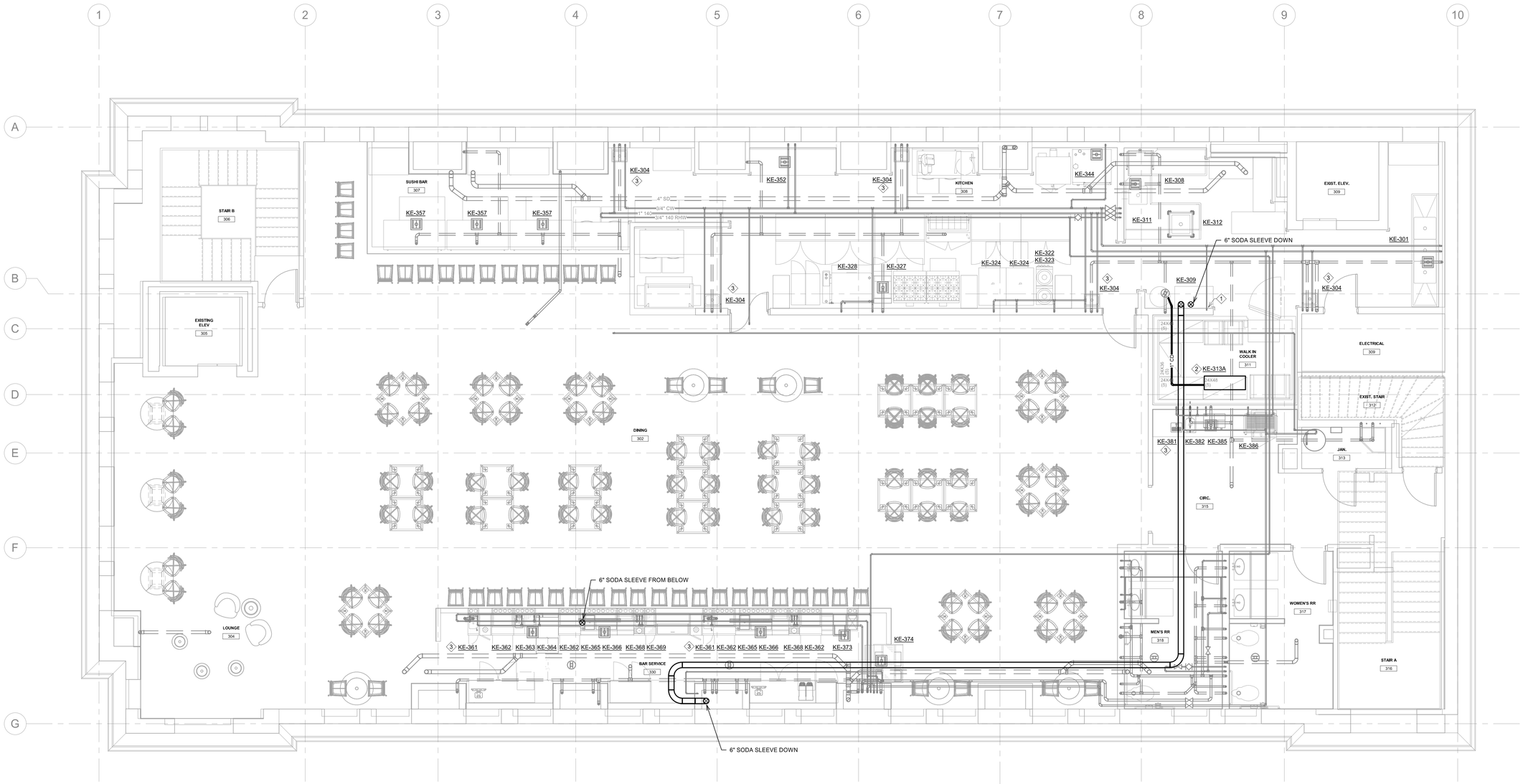

1 THIRD LEVEL PLUMBING PLAN
1/4" = 1'-0"

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THIRD LEVEL PLUMBING PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

GREGORY M. FREDRITZ
LICENSED PROFESSIONAL ENGINEER
04/10/2026

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-063333

COMMISSION NO: 13782-25108
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SHEET

P2.7

TRUE SHEET SCALE
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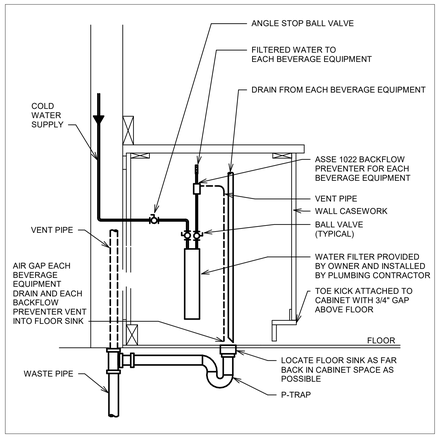
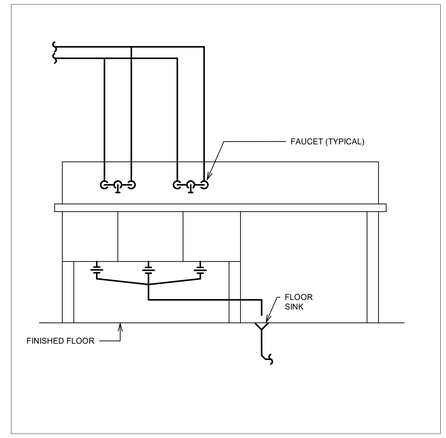
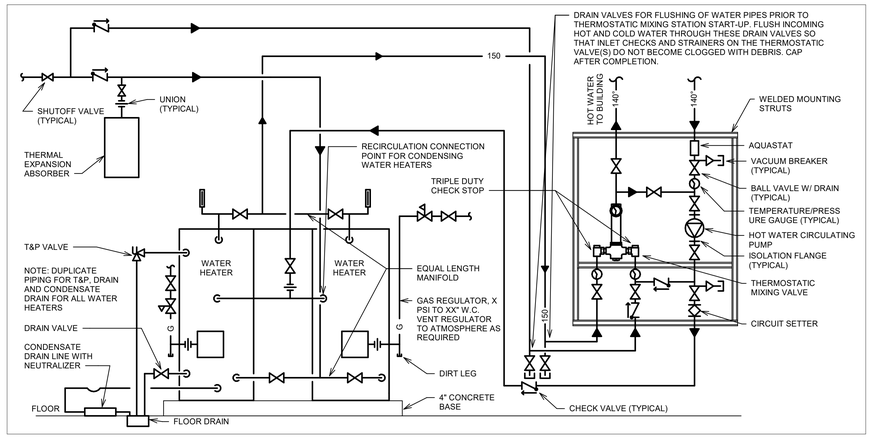


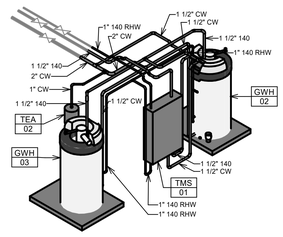
1 BEVERAGE EQUIPMENT SUPPLY AND WASTE WITH WATER FILTER DETAIL
NO SCALE



2 3-COMPARTMENT SINK PIPING DETAIL
NO SCALE



3 GAS WATER HEATER WITH MIXING VALVE PIPING DETAIL
NO SCALE



4 MECHANICAL ROOM 012 DOMESTIC WATER RISER

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PLUMBING DETAILS

ISSUES & REVISIONS — DATE

GREGORY M. STEWARTZ — LICENSED PROFESSIONAL ENGINEER — STATE OF ILLINOIS

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-063333

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SHEET

P6.3

TRUE SHEET SCALE
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ELECTRICAL ABBREVIATIONS

A, AMP	AMPERES	M	METER
ABV	ABOVE	MC	MOMENTARY CONTACT OR MECHANICAL CONTRACTOR
AG	ABOVE GRADE		
AA	AUDIBLE ALARM	MCB	MAIN CIRCUIT BREAKER
AC	ABOVE COUNTER	MCC	MOTOR CONTROL CENTER
ACH	ABOVE COUNTER HEIGHT	MH	MAN HOLE
ADD	ADDENDUM	MLO	MAIN LUG ONLY
AFC	AVAILABLE FAULT CURRENT	MMFO	MULTI MODE FIBER OPTIC
AFCI	ARC FAULT CIRCUIT INTERRUPTER	MR	MOTOR RATED SWITCH
AFF	ABOVE FINISHED FLOOR	MSB	MAIN SWITCHBOARD
AHU	AIR HANDLING UNIT	MT	EMPTY
AL	ALUMINUM	MTR	MOTOR
ANT	ANTENNA	N	NEUTRAL
ATS	AUTOMATIC TRANSFER SWITCH	NC	NORMALLY CLOSED
AV	AUDIO VISUAL	NEC	NATIONAL ELECTRICAL CODE
AWG	AMERICAN WIRE GUAGE	NIC	NOT IN CONTRACT
BAS	BUILDING AUTOMATION SYSTEM	NO	NORMALLY OPEN
BFC	BELOW FINISHED CEILING	NTS	NOT TO SCALE
BPS	BOLTED PRESSURE SWITCH	OC	ON CENTER
C	CONDUIT OR CONTROLLED RECEPT	PB	PULL BOX OR PUSHBUTTON
CAB	CABINET	PE	PNEUMATIC ELECTRIC
CB	CIRCUIT BREAKER	PF	POWER FACTOR
CCTV	CLOSED CIRCUIT TV	PH	PHASE
CKT	CIRCUIT	PNL	PANEL
CLG	CEILING	PRI	PRIMARY
COMM	COMMUNICATIONS	PT	POTENTIAL TRANSFORMER
CT	CURRENT TRANSFORMER	R	RACEWAY
CTRL	CONTROL	RECEPT	RECEPTACLE
CU	COPPER	REFG	REFRIGERATOR
DAS	DISTRIBUTED ANTENNA SYSTEM	RTU	ROOF TOP UNIT
DED	DEDICATED	SEC	SECONDARY
DN	DOWN	SGB	SERVICE GROUND BAR
EC	ELECTRICAL CONTRACTOR	SMFO	SINGLE MODE FIBER OPTIC
EGB	ELECTRICAL GROUND BAR	SPKR	SPEAKER
ELEC	ELECTRIC OR ELECTRICAL	STP	SHIELDED TWISTED PAIR
EM	EMERGENCY	SUB	SUBSTATION
EMT	ELECTRICAL METALLIC TUBING	SW	SWITCH
ENCL	ENCLOSURE	SWBD	SWITCHBOARD
EP	ELECTRIC PNEUMATIC	TEL	TELEPHONE
EPO	EMERGENCY POWER OFF	TELCOM	TELECOMMUNICATIONS
EWC	ELECTRIC WATER COOLER	TGB	TELECOMMUNICATIONS GROUND BAR
F	FUSE OR FUSED	TMGB	TELECOMMUNICATIONS MAIN GROUND BAR
FA	FIRE ALARM	TR	TAMPER RESISTANT
FAAP	FIRE ALARM ANNUNCIATOR PANEL	TSTAT	THERMOSTAT
FACP	FIRE ALARM CONTROL PANEL	TYP	TYPICAL
FB	FLOOR BOX	UC	UNDER COUNTER
FO	FIBER OPTIC	UF	UNDER FLOOR
FSD	FIRE-SMOKE DAMPER	UG	UNDER GROUND
FV	FILM VIEWER	UH	UNIT HEATER
G, GND	GROUND	UNO	UNLESS NOTED OTHERWISE
GC	GENERAL CONTRACTOR	USB	UNIVERSAL SERIAL BUS
GFEP	GROUND FAULT EQUIPMENT PROTECTION	UTP	UNSHIELDED TWISTED PAIR
GFI, GFCI	GROUND FAULT CIRCUIT INTERRUPTER	V	VOLT OR VOLTAGE
HH	HAND HOLE	VA	VOLT-AMP
HOA	HAND OFF AUTO	VAC	VOLTS ALTERNATING CURRENT
IG	ISOLATED GROUND	VDC	VOLTS DIRECT CURRENT
JBOX	JUNCTION BOX	W	WATT, WIRE OR WALL PHONE
KV	KILOVOLT	WAP	WIRELESS ACCESS POINT
KVA	KILOVOLT-AMP	WP	WEATHERPROOF
KW	KILOWATT	X	EXISTING
KWH	KILOWATT-HOUR	XFMR	TRANSFORMER

ELECTRICAL SYMBOLS LEGEND

SYMBOL SCHEDULE NOTES

A. THESE SYMBOLS COMPRISE A STANDARD LIST, NOT ALL SYMBOLS MAY APPEAR ON THESE DRAWINGS.

B. MOUNTING HEIGHTS INDICATED ARE STANDARD. DIMENSIONAL NUMBERS INDICATED AT DEVICES SHALL OVERRIDE THESE STANDARDS. MOUNTED HEIGHTS ARE TO THE CENTER OF THE DEVICE, UNLESS NOTED OTHERWISE.

C. MOUNTING HEIGHTS INDICATED ARE FOR STUD WALL CONSTRUCTION. WHEN BLOCK OR BRICK CONSTRUCTION IS USED, ADJUST MOUNTING HEIGHTS TO ALIGN DEVICE PLATES WITH RUNNING JOINT.

D. REFER TO SPECIFICATIONS FOR FURTHER INFORMATION.

GENERAL

SYMBOL	DESIGNATIONS
	LIGHT SOLID LINE WEIGHT INDICATES EXISTING ITEM TO REMAIN.
	DARK DASHED LINE WEIGHT INDICATES EXISTING ITEM TO BE REMOVED.
	DARK SOLID LINE WEIGHT INDICATES NEW ITEM OR NEW LOCATION.
R	REMOVE EXISTING ITEM
RL	REMOVE EXISTING ITEM AND RELOCATE AS INDICATED
X	EXISTING ITEM TO REMAIN
NL	NEW LOCATION FOR RELOCATED ITEM

NOTES & TAGS

SYMBOL	DESIGNATIONS
XX / ##	EQUIPMENT IDENTIFICATION TAG - SEE EQUIPMENT SCHEDULES
XXX-X	FEEDER SIZE TAG - SEE POWER RISER SCHEDULE
#/C	ELEC EQUIP CONNECTION TAG - SEE EQUIP SCHEDULE
#	KEYNOTE
#	MISCELLANEOUS NOTE
LC / #	LIGHTING CONTROL SEQUENCE - SEE SCHEDULE
X" W / X" H / X' - X" AFF	CABLE TRAY TAG X" W - WIDTH OF CABLE TRAY X" H - HEIGHT OF CABLE TRAY X' - X" AFF - MOUNTING HEIGHT OF CABLE TRAY (FROM FINISH FLOOR TO BOTTOM OF TRAY)

RACEWAYS

SYMBOL	DESIGNATIONS
	CONDUIT CONCEALED IN CEILING OR WALLS
	CONDUIT CONCEALED IN THE FLOOR OR BELOW
UG - #	CONDUIT EXPOSED ON THE CEILING OR WALLS
	CONDUIT BURIED UNDERGROUND (# = DEPTH)
	CONDUIT WITH BEND DOWN
	CONDUIT WITH BEND UP
	CONDUIT WITH BUSHED END
	CONDUIT WITH BREAK OR CONTINUATION
L1 1,3,5	CIRCUIT HOME RUN - L1 INDICATES PANEL - NUMBER
1 2	JUNCTION BOX - WALL/CEILING MOUNT
	WIREWAY, DUCT BANK, OR FLOOR DUCT AS NOTED
	CABLE TRAY, TYPE/SIZE AS INDICATED

LIGHTING

SYMBOL	DESIGNATIONS	MTG HT
A # / b	LIGHT FIXTURE ID - REFER TO LIGHT FIXTURE SCHEDULE (SCHEDULE OVERRIDES SYMBOL ABBREVIATION) A - INDICATES LIGHT FIXTURE TYPE # - INDICATES CIRCUIT NUMBER b - INDICATES SWITCHING	
	LIGHT FIXTURE CIRCUIT TYPE - NO HATCH INDICATES NORMAL CIRCUIT - ANGLED HATCH INDICATES CRITICAL CIRCUIT - SOLID HATCH INDICATES LIFE SAFETY CIRCUIT	
	TROFFER TYPE LIGHT FIXTURE, SIZE AS INDICATED - CEILING MOUNT	
	CHANNEL OR INDUSTRIAL, LENGTH AS INDICATED	
	CHANNEL OR INDUSTRIAL WALL MOUNT, LENGTH AS INDICATED	
	ROUND DOWNLIGHT, RECESSED OR SURFACE MOUNT	
	SQUARE DOWNLIGHT, RECESSED OR SURFACE MOUNT	
	CEILING WALL WASH FIXTURE OR TRACK HEAD	
	WALL MOUNT FIXTURE OR SCONCE	VERIFY
	LINEAR SUSPENDED , LENGTH AS INDICATED	VERIFY
	LINEAR RECESSED, LENGTH AS INDICATED	VERIFY
	ROUND OR SQUARE PENDANT	
	TAPE OR ROPE LIGHT	
	UNDER CABINET FIXTURE, LENGTH AS INDICATED	
	TRACK FIXTURE, NUMBER OF HEADS AS INDICATED	
	VANITY FIXTURE	
	EMERGENCY BATTERY LIGHT - WALL/CEILING MOUNT	
	EXIT LIGHT, FILLED QUADRANT INDICATES FACES - WALL/CEILING MOUNT	VERIFY
	WALL PACK	VERIFY
	FLAG OR FLOOD LIGHT	
	SITE LIGHTING POLE FIXTURE, ROUND/RECTANGLE HEAD - NUMBER OF HEADS INDICATED	
	SITE LIGHTING ROUND OR SQUARE BOLLARD	
	CEILING FAN	

SWITCHES AND CONTROLS

SYMBOL	DESIGNATIONS	MTG HT
$	SINGLE POLE TOGGLE SWITCH	48"
$2	DOUBLE POLE TOGGLE SWITCH	48"
$3	THREE WAY TOGGLE SWITCH	48"
$4	FOUR WAY TOGGLE SWITCH	48"
$#	TOGGLE SWITCH - "a" INDICATES SWITCHING	48"
$	PILOT LIGHT TOGGLE SWITCH	48"
$L	ILLUMINATED TOGGLE - TOGGLE SWITCH	48"
$K	KEYED SWITCH	48"
$MC	MOMENTARY CONTACT TOGGLE SWITCH	48"
$TS	TIMER SWITCH	48"
	MULTI SWITCH, MULTI GANG BOX	48"
B	PUSH BUTTON SWITCH	48"
C	CONTACTOR	60"
CL A	CURRENT LIMITER	VERIFY
D	DIMMER SWITCH	48"
OS	OCCUPANCY SENSOR - CLG MOUNT	
VS	VACANCY SENSOR - CLG MOUNT	
$OS	OCCUPANCY SENSOR WALL SWITCH	48"
OS	OCCUPANCY SENSOR WALL DIMMER	48"
VS	VACANCY SENSOR WALL DIMMER	48"
PE	PHOTO ELECTRIC CELL	VERIFY
T	TIME CLOCK	60"
R	RELAY	VERIFY
	PUSH BUTTON STATION - BUTTONS AS INDICATED	48"

POWER

SYMBOL	DESIGNATIONS	MTG HT
	BRANCH CIRCUIT PANEL	VERIFY
	EQUIPMENT CABINET	VERIFY
ATS=AUTOMATIC TRANSFER SWITCH	UPS=UNITERUPTABLE POWER SUPPLY	
TS=TRANSFER SWITCH	T=TRANSFORMER	
	MOTOR OR MOTOR CONNECTION	VERIFY
	MOTOR CONTROLLER, STARTER OR VFD	VERIFY
	COMBINATION STARTER & DISCONNECT SWITCH	VERIFY
	FUSED DISCONNECT SWITCH	VERIFY
	DISCONNECT SWITCH	VERIFY
$MR	MOTOR RATED TOGGLE	VERIFY
$MMS	MANUAL MOTOR STARTER SWITCH WITH THERMAL OVERLOAD	VERIFY
	DUPLEX RECEPTACLE - WALL/CEILING MOUNT	18"
	EMERGENCY DUPLEX RECEPTACLE - WALL/CEILING MOUNT	18"
	SPLIT DUPLEX RECEPTACLE - WALL/CEILING MOUNT	18"
	EMERGENCY SPLIT DUPLEX RECEPTACLE - WALL/CEILING MOUNT	18"
	SIMPLEX RECEPTACLE - WALL/CEILING MOUNT	18"
	EMERGENCY SIMPLEX RECEPTACLE - WALL/CEILING MOUNT	18"
	QUADPLEX RECEPTACLE - WALL/CEILING MOUNT	18"
	EMERGENCY QUADPLEX RECEPTACLE - WALL/CEILING MOUNT	18"
	GFI RECEPTACLE, DUPLEX/QUADPLEX - WALL MOUNT	18"
	GFI RECEPTACLE, DUPLEX/QUADPLEX - CEILING MOUNT	
C	GFI RECEPTACLE, DUPLEX/QUADPLEX - CONTROLLED - CEILING MOUNT	
C	DUPLEX RECEPTACLE - CONTROLLED - WALL/CEILING MOUNT	18"
	GFI DEAD FRONT DEVICE, NORMAL/EMERGENCY - WALL MOUNT	18"
	SPECIAL PURPOSE RECEPTACLE - WALL/CEILING MOUNT	18"
	EMERGENCY SPECIAL PURPOSE RECEPTACLE - WALL/CEILING MOUNT	18"
	POKE-THRU - DEVICES AS INDICATED	
	FLOOR BOX - DEVICES AS INDICATED	
P	POWER POLE - DEVICES AS INDICATED	VERIFY
G	GROUND REFERENCE BUS - AS NOTED - WALL/CEILING MOUNT	VERIFY

SIGNAL AND COMMUNICATIONS

SYMBOL	DESIGNATIONS	MTG HT
#	DATA OUTLET - WALL/CEILING MOUNT (# = WIRE COUNTS)	18"
# # #	VOICE/DATA OUTLET - WALL/CEILING MOUNT FLOOR OUTLET (# = WIRE COUNTS)	18"
W	WALL PHONE - HIGH WALL MOUNT	48"
	WIRELESS ACCESS POINT - WALL/CEILING MOUNT	VERIFY
S	SPEAKER - WALL/CEILING MOUNT	96"
M	HORN SPEAKER - WALL MOUNT	96"
	VOLUME SWITCH - WALL MOUNT	60"
A	AUDIO JACK (M=MICROPHONE, A=AUXILIARY)	18"
M R	WALL INTERCOM STATION (M=MASTER, R=REMOTE)	48"
	BUZZER - WALL/CEILING MOUNT	96"
	BELL - WALL/CEILING MOUNT	96"
	CHIME - WALL/CEILING MOUNT	96"
C	CLOCK - WALL/CEILING MOUNT (# = DIAMETER)	96"
VID VID	PROJECTOR/VIDEO CAMERA/DOCUMENT CAMERA - WALL/CEILING MOUNT	VERIFY
	TV SYSTEM OUTLET - WALL/CEILING MOUNT	18"
	AUDIO VIDEO SYSTEM OUTLET - WALL/CEILING MOUNT	18"
	A/V SYSTEMS CONTROLLER - WALL MOUNT	18"
	A/V MONITOR - WALL MOUNT	18"
ANN	ANNUNCIATOR PANEL - WALL MOUNT TYPICAL	VERIFY
	TWO-POST RACK	FLOOR
	FOUR-POST RACK	FLOOR
	DATA CABINET	FLOOR

FIRE ALARM

SYMBOL	DESIGNATIONS			MTG HT
F	FIRE ALARM - WALL MOUNTED - TYPICAL			NOTED
F	FIRE ALARM - CEILING MOUNTED - TYPICAL			
AS	AIR SAMPLING	#	HEAT DETECTOR (FIXED TEMP [°F])	
B-R	BEAM DETECTOR (RECEIVER)	R	HEAT DETECTOR (RATE OF RISE [°F] PER MINUTE)	
B-T	BEAM DETECTOR (TRANSMITTER)	MP	MANUAL PULL STATION (48")	
CP	CEILING PROTECTION	MM	MONITOR MODULE	
SA	COMBINATION SMOKE DETECTOR AND ALARM	RI	REMOTE INDICATOR LAMP (72")	
		RS	REMOTE STATION (72")	
CM	CONTROL MODULE	I	SMOKE DETECTOR (IONIZATION)	
DH	DOOR HOLD			
SD	SMOKE DUCT/DAMPER CONNECTION	P	SMOKE DETECTOR (PHOTO ELEC)	
SD	SMOKE DAMPER CONNECTION	CO	CARBON MONOXIDE	
FP	FLOOR PROTECTION	TS	TAMPER SWITCH	
FS	FLOW SWITCH			
F	DUCT MOUNTED PHOTOELECTRIC DETECTOR			
SD F	COMBINATION DUCT MOUNTED PHOTOELECTRIC DETECTOR/SMOKE DAMPER CONNECTION			
FS	FIREMAN'S STATION - WALL MOUNT			48"
	FIRE ALARM PANEL - WALL MOUNT			VERIFY
AMP	AMPLIFIER	FAAP	FIRE ALARM ANNUNCIATOR PANEL	
VESDA	ASPIRATING SMOKE DETECTION	FACP	FIRE ALARM CONTROL PANEL	
		NAC	NOTIFICATION APPLIANCE CIRCUIT	

FIRE ALARM/MASS NOTIFICATION

SYMBOL	DESIGNATIONS	MTG HT
W # A W # A	F=FIRE ALARM / A=ALERT R [RED] = HAZARD, W [WHITE] = FIRE ALARM, B [BLUE] = SECURITY, A [AMBER] = ALERT NOTIFICATION STROBE LIGHT IS WHITE UNLESS NOTED OTHERWISE	
#	STROBE - WALL/CEILING MOUNT (# = CANDELA)	82"
	BELL - WALL/CEILING MOUNT	82"
	BELL/STROBE - WALL/CEILING MOUNT (# = CANDELA)	82"
	CHIME - WALL/CEILING MOUNT	82"
	CHIME/STROBE - WALL/CEILING MOUNT (# = CANDELA)	82"
	HORN - WALL/CEILING MOUNT	82"
	HORN/STROBE - WALL/CEILING MOUNT (# = CANDELA)	82"
	SPEAKER - WALL/CEILING MOUNT	82"
	SPEAKER/STROBE - WALL/CEILING MOUNT (# = CANDELA)	82"
FAAP	FIRE ALARM/ALERT NOTIFICATION: SPEAKER/STROBE - WALL/CEILING MOUNT (# = CANDELA)	82"
FAAP	FIRE ALARM/ALERT NOTIFICATION: HORN/STROBE - WALL/CEILING MOUNT (# = CANDELA)	82"
M A M A	MASS NOTIFICATION CONSOLE - WALL/DESK MOUNT	VERIFY

SECURITY

SYMBOL	DESIGNATIONS	MTG HT
S	SECURITY - WALL MOUNT - TYPICAL	48"
S	SECURITY - CEILING MOUNT - TYPICAL	CLG

CH	DOOR CHIME	ML	MAGNETIC LOCK
CR	CARD READER	MI	MASTER INTERCOM & DIRECTORY UNIT
CR/KP	CARD READER W/ KEY PAD		
DA	DOOR ALARM	M	MASTER STATION
DB	DOOR BELL	MW	MICROWAVE
DZ	DOOR BUZZER	MS	MONITOR STRIKE
DC	DOOR CONTACT	MD	MOTION DETECTOR
DS	DURESS SYSTEM	ODC	OVERHEAD DOOR CONTACT
DO	ELECTRIC DOOR OPENER	P	PANIC BAR
EL	ELECTRIC LOCK	TH	POWER TRANSFER HINGE
ES	ELECTRIC STRIKE	PB	PUSH BUTTON
EP	EXIT PUSHBUTTON	RX	REQUEST TO EXIT
GB	GLASS BREAKER DETECTOR	S	SECURITY ANTENNA
IR	INFRA-RED DETECTOR	UD	ULTRASONIC DETECTOR
IC	INTERCOM UNIT		
KP	KEYPAD		
KS	KEY SWITCH		

	SECURITY PANEL - WALL MOUNT - TYPICAL		VERIFY
SEC - SECURITY		CA - CARD ACCESS	
IDS - INTRUSION DETECTION SYSTEM			

SYMBOL	DESIGNATIONS	MTG HT
#	SECURITY CAMERA - WALL/CEILING MOUNT	VERIFY
#	SECURITY DOME CAMERA - WALL/CEILING MOUNT	VERIFY

OPTIONS ABBREVIATIONS:
LSI = LONG TIME/SHORT TIME/INSTANTANEOUS TRIP SETTINGS
LSIG = LSI WITH GROUND FAULT PROTECTION
EO=ELECTRICALLY OPERATED
M1=METER (REFER TO METER SCHEDULE)
ST=SHUNT TRIP
K1=KIRK KEYED (REFER TO KIRK KEY SCHEDULE)
SE=SERVICE ENTRANCE
SPD=SURGE PROTECTION DEVICE

ONE LINE AND RISER

SYMBOL	DESIGNATIONS
ID V, Ø, W	UTILITY SERVICE: EQUIPMENT ID VOLTAGE, PHASE, 3 OR 4 WIRE
ID KW/KVA V, Ø, W PF	ENGINE GENERATOR: EQUIPMENT ID KW/KVA RATING OF GENERATOR VOLTAGE, PHASE, 3 OR 4 WIRE, POWER FACTOR
XX / AF/AT	600 VOLT MOLDED CASE CIRCUIT BREAKER: AF = AMP FRAME, AT = AMP TRIP XX = OPTIONS TO BE PROVIDED, MAY BE BLANK
XX / AF/AT	600 VOLT INSULATED CASE CIRCUIT BREAKER: AF = AMP FRAME, AT = AMP TRIP XX = OPTIONS TO BE PROVIDED, MAY BE BLANK
XX / AF/AT	600 VOLT DRAWOUT CIRCUIT BREAKER: AF = AMP FRAME, AT = AMP TRIP XX = OPTIONS TO BE PROVIDED, MAY BE BLANK
XX / AF/AT	15,000 VOLT DRAWOUT CIRCUIT BREAKER: AF = AMP FRAME, AT = AMP TRIP XX = OPTIONS TO BE PROVIDED, MAY BE BLANK
XX / AS	DISCONNECT SWITCH: AS = AMP SWITCH XX = OPTIONS TO BE PROVIDED, MAY BE BLANK
XX / AF	FUSE: AF = AMP FUSE XX = OPTIONS TO BE PROVIDED, MAY BE BLANK
XX / AS/AF	FUSED DISCONNECT SWITCH: AS = AMP SWITCH, AF = AMP FUSE XX = OPTIONS TO BE PROVIDED, MAY BE BLANK
ID KVA V	TRANSFORMER: EQUIPMENT ID KVA RATING OF TRANSFORMER PRIMARY VOLTAGE SECONDARY VOLTAGE
ID KVA V	TRANSFORMER WITH SPECIAL CORE: EQUIPMENT ID KVA RATING OF TRANSFORMER PRIMARY VOLTAGE SECONDARY VOLTAGE
ID V, Ø, W A MCB SPACES KAIC	PANELBOARD: EQUIPMENT ID VOLTAGE, PHASE, 3 OR 4 WIRE, AMP RATING MCB OR MLO SPACES AVAILABLE CALCULATED FAULT CURRENT
ID V, Ø, W A XX KAIC	TRANSFER SWITCH: EQUIPMENT ID VOLTAGE, PHASE, 3 OR 4 WIRE, AMP RATING OPEN/CLOSED/DELAYED CALCULATED FAULT CURRENT
ID HP Ø	MOTOR: EQUIPMENT ID HORSEPOWER, PHASE
M M M M M M MF	MULTIFUNCTION RELAY: NUMBERS INDICATE ANSI DEVICE NUMBERS
XX	FEEDER DESCRIPTION: SEE ELECTRICAL ONE LINE SHEET FOR SCHEDULE
	STATIC SWITCH
	MOTOR OVERLOAD PROTECTION DEVICE
ID TR:XX	POTENTIAL TRANSFORMER: TR = TURNS RATIO
ID TR:XX	CURRENT TRANSFORMER: TR = TURNS RATIO
	LIGHTNING ARRESTER
	GROUND CONNECTION
	CAPACITOR
+ −	BATTERY
NO	CONTACTOR - NORMALLY OPEN
NC	CONTACTOR - NORMALLY CLOSED
K1	KIRK KEY INTERLOCK
M A V	METER: M = WATTHOUR METER, A = AMMETER, V = VOLT METER
	15,000 VOLT TEE AND ELBOW
XX / AF/AT	ENCASED CIRCUIT BREAKER: AF = AMP FRAME, AT = AMP TRIP XX = OPTIONS TO BE PROVIDED, MAY BE BLANK
	LINEWORK:
	EQUIPMENT ENCLOSURE LINE
	SWITCHGEAR BUS LINE
	BUSWAY
	NEW WORK
	EXISTING WORK
	DEMO WORK
	FUTURE WORK

ELECTRICAL SHEET LIST - TI

SHEET NUMBER	SHEET NAME
E0.2	ELECTRICAL SYMBOLS AND ABBREVIATIONS
ED2.3	LOWER LEVEL & FIRST LEVEL ELECTRICAL DEMOLITION PLAN
ED2.4	SECOND LEVEL & THIRD LEVEL ELECTRICAL DEMOLITION PLAN
E2.3	LOWER LEVEL & FIRST LEVEL ELECTRICAL LIGHTING PLAN
E2.4	SECOND LEVEL & THIRD LEVEL ELECTRICAL LIGHTING PLAN
E3.3	LOWER LEVEL & FIRST LEVEL ELECTRICAL POWER PLAN
E3.4	SECOND LEVEL & THIRD LEVEL ELECTRICAL POWER PLAN
E3.5	FIRST LEVEL ENLARGED KITCHEN PLAN
E3.6	LOWER LEVEL & SECOND LEVEL ENLARGED KITCHEN PLAN
E3.7	THIRD LEVEL ENLARGED KITCHEN PLAN
E4.3	LOWER LEVEL & FIRST LEVEL ELECTRICAL SIGNAL PLAN
E4.4	SECOND LEVEL & THIRD LEVEL ELECTRICAL SIGNAL PLAN
E6.3	ELECTRICAL SCHEDULES & DETAILS
E7.2	ELECTRICAL RISER DIAGRAM
E8.5	ELECTRICAL PANELBOARD SCHEDULES
E8.6	ELECTRICAL PANELBOARD SCHEDULES
E8.8	ELECTRICAL LIGHTING SCHEDULES
ME8.3	MECHANICAL AND ELECTRICAL SCHEDULES
PE8.3	PLUMBING AND ELECTRICAL SCHEDULES

SHEET TOTAL: 19

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V3

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ELECTRICAL SYMBOLS AND ABBREVIATIONS

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

JAMES A. LECLAIRE 062-07-7750 REGISTERED PROFESSIONAL ENGINEER

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-07-7750

COMMISSION NO: 13782-25108
DRAWN BY: BH
CHECKED BY: ZW

SHEET

E0.2

TRUE SHEET SCALE
0" 1/2" 1"

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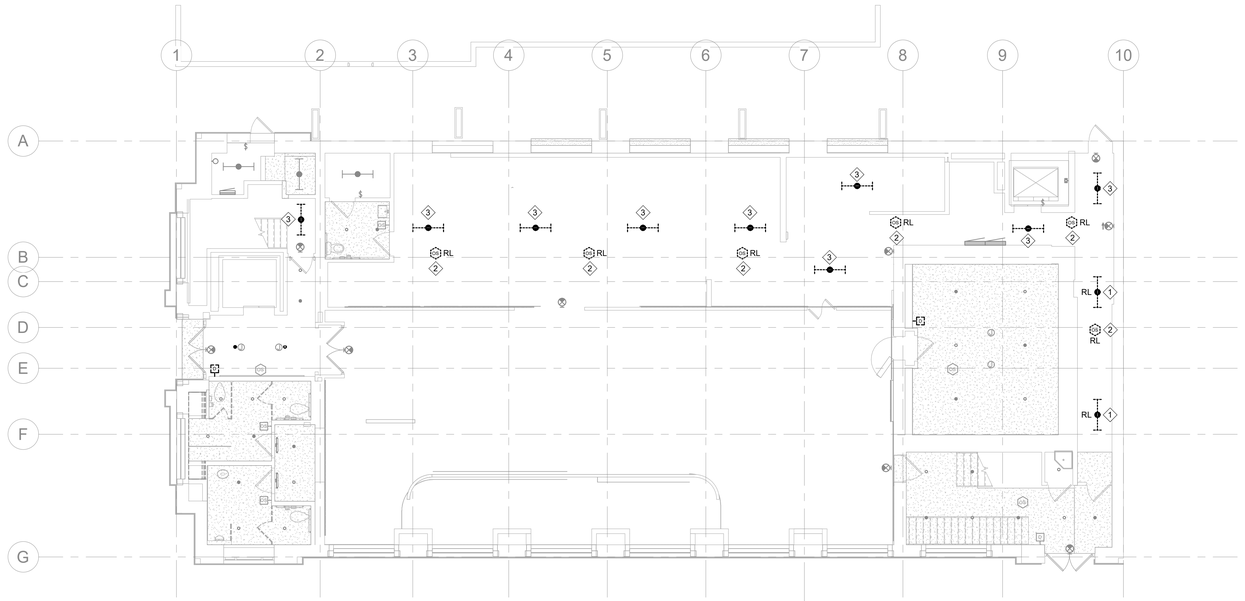
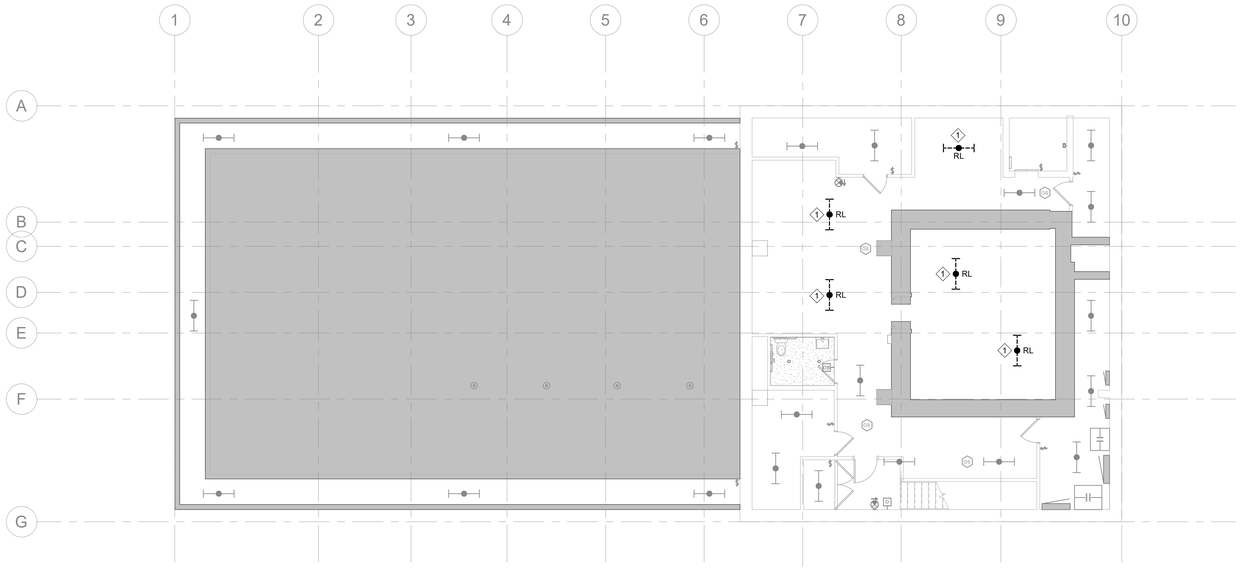


2 FIRST LEVEL - ELECTRICAL DEMOLITION LIGHTING PLAN - TI
1/8" = 1'-0"



1 LOWER LEVEL - ELECTRICAL DEMOLITION LIGHTING PLAN - TI
1/8" = 1'-0"

GENERAL NOTES:

A. DRAWINGS INDICATE EXISTING CONDITIONS AS THEY WERE PLANNED UNDER PREVIOUS CONSTRUCTION PROJECTS AND EXISTING DRAWINGS ARE INCLUDED FOR REFERENCE. ACTUAL CONDITIONS MAY VARY FROM PLANNED CONDITIONS. EXAMINE THE SITE CONDITIONS PRIOR TO BIDDING AND DETERMINE ACTUAL CONDITIONS. ELECTRICAL ENGINEER AND ARCHITECT MUST BE NOTIFIED OF ANY DISCREPANCIES BETWEEN EXISTING CONDITIONS AND ELECTRICAL DEMOLITION DRAWINGS PRIOR TO BID SUBMITTAL.

B. PROVIDE CUTTING AND PATCHING FOR ELECTRICAL WORK.

C. PRIOR TO THE START OF DEMOLITION, THE CONTRACTOR SHALL IDENTIFY ANY DAMAGE TO EXISTING EQUIPMENT TO BE REUSED OR RELOCATED. DISCONNECT, REMOVE AND STORE DEVICES SHOWN TO BE REUSED AND/OR RELOCATED UNTIL THE TIME OF REINSTALLATION. DEVICES DAMAGED DURING CONSTRUCTION ARE TO BE REPLACED BY THE CONTRACTOR.

D. ITEMS SHOWN IN HALF-TONE INDICATE EXISTING ELECTRICAL EQUIPMENT TO REMAIN AND ARE SHOWN FOR INFORMATION ONLY. ITEMS SHOWN IN FULL-TONE DASHED INDICATE ELECTRICAL DEMOLITION WORK. ITEMS SHOWN FULL-TONE SOLID INDICATE NEW ELECTRICAL WORK.

KEY NOTES:

1 DISCONNECT AND STORE LIGHT FIXTURES IN A SAFE LOCATION. REFER TO NEW LIGHTING PLANS FOR UPDATED LOCATIONS.

2 DISCONNECT AND STORE OCCUPANCY SENSORS IN A SAFE LOCATION. REFER TO NEW LIGHTING PLANS FOR UPDATED LOCATIONS.

3 DISCONNECT LIGHT FIXTURES AND RETURN UNUSED FIXTURES TO STOCK. COORDINATE WITH OWNER PRIOR TO DEMOLITION.

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LOWER LEVEL & FIRST LEVEL ELECTRICAL DEMOLITION PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

JAMES A. LECLAIRE
062-07750
PROFESSIONAL ENGINEER

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-07-7750

COMMISSION NO: 13782-25108
DRAWN BY: BH
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SHEET

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TRUE SHEET SCALE
0" 1/2" 1"

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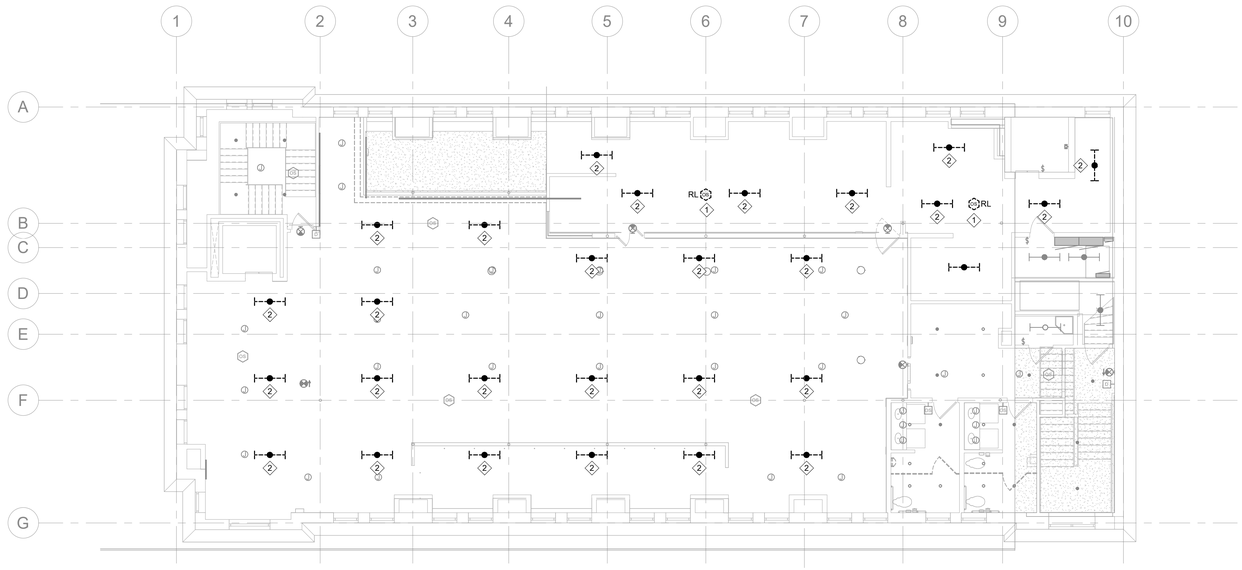
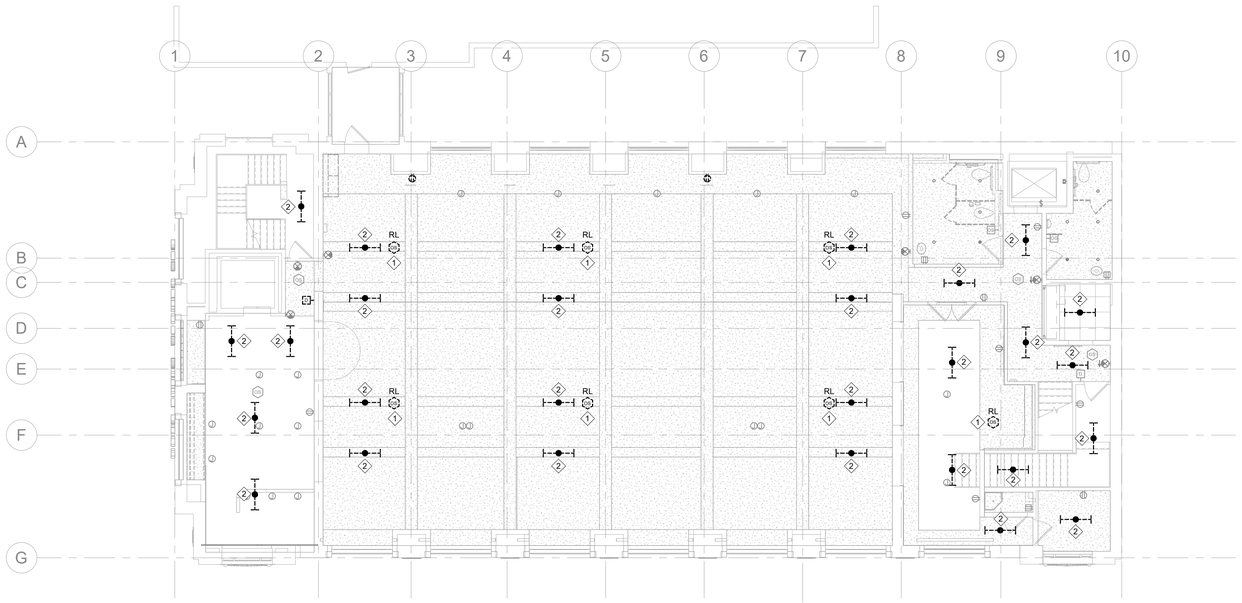


2 THIRD LEVEL - ELECTRICAL DEMOLITION LIGHTING PLAN - TI
1/8" = 1'-0"



1 SECOND LEVEL - ELECTRICAL DEMOLITION LIGHTING PLAN - TI
1/8" = 1'-0"

GENERAL NOTES:

A. DRAWINGS INDICATE EXISTING CONDITIONS AS THEY WERE PLANNED UNDER PREVIOUS CONSTRUCTION PROJECTS AND EXISTING DRAWINGS ARE INCLUDED FOR REFERENCE. ACTUAL CONDITIONS MAY VARY FROM PLANNED CONDITIONS. EXAMINE THE SITE CONDITIONS PRIOR TO BIDDING AND DETERMINE ACTUAL CONDITIONS. ELECTRICAL ENGINEER AND ARCHITECT MUST BE NOTIFIED OF ANY DISCREPANCIES BETWEEN EXISTING CONDITIONS AND ELECTRICAL DEMOLITION DRAWINGS PRIOR TO BID SUBMITTAL.

B. PROVIDE CUTTING AND PATCHING FOR ELECTRICAL WORK.

C. PRIOR TO THE START OF DEMOLITION, THE CONTRACTOR SHALL IDENTIFY ANY DAMAGE TO EXISTING EQUIPMENT TO BE REUSED OR RELOCATED. DISCONNECT, REMOVE AND STORE DEVICES SHOWN TO BE REUSED AND/OR RELOCATED UNTIL THE TIME OF REINSTALLATION. DEVICES DAMAGED DURING CONSTRUCTION ARE TO BE REPLACED BY THE CONTRACTOR.

D. ITEMS SHOWN IN HALF-TONE INDICATE EXISTING ELECTRICAL EQUIPMENT TO REMAIN AND ARE SHOWN FOR INFORMATION ONLY. ITEMS SHOWN IN FULL-TONE DASHED INDICATE ELECTRICAL DEMOLITION WORK. ITEMS SHOWN FULL-TONE SOLID INDICATE NEW ELECTRICAL WORK.

KEY NOTES:

1 DISCONNECT AND STORE OCCUPANCY SENSORS IN A SAFE LOCATION. REFER TO NEW LIGHTING PLANS FOR UPDATED LOCATIONS.

2 DISCONNECT LIGHT FIXTURES AND RETURN UNUSED FIXTURES TO STOCK. COORDINATE WITH OWNER PRIOR TO DEMOLITION.

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SECOND LEVEL & THIRD LEVEL ELECTRICAL DEMOLITION PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

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FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-07-7750

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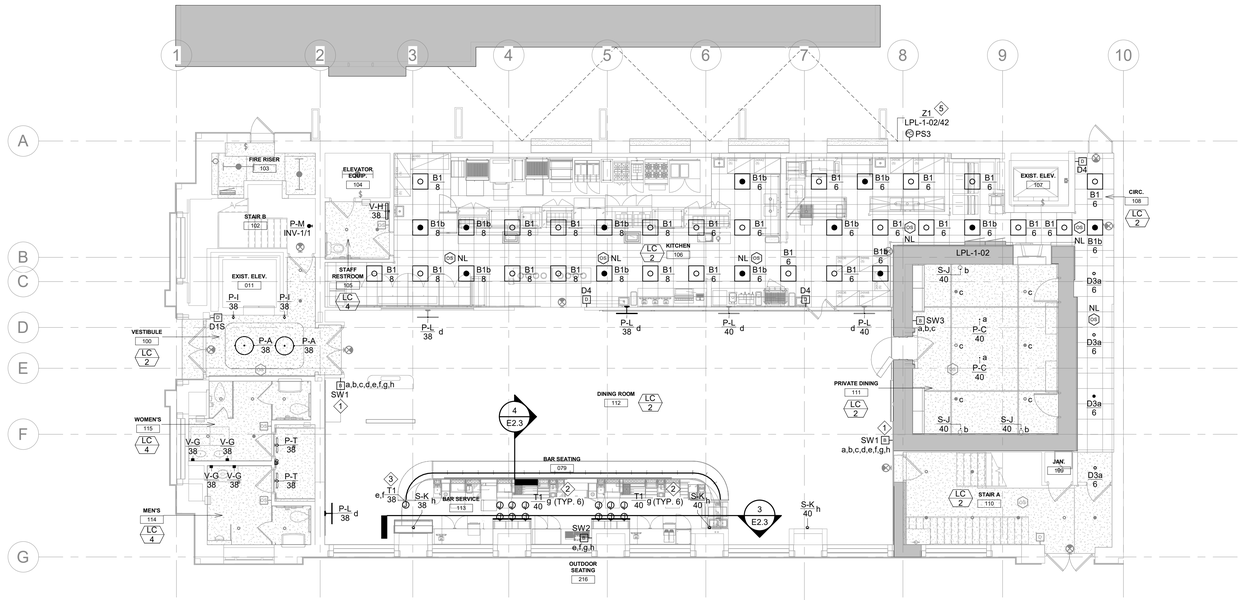
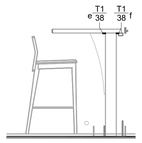


2 FIRST LEVEL - ELECTRICAL LIGHTING PLANS
1/8" = 1'-0"



4 BAR SEATING 079 COUNTER ELEVATION
1/2" = 1'-0"

GENERAL NOTES:

A. REFER TO ARCHITECTURAL REFLECTED CEILING PLAN FOR ADDITIONAL INFORMATION.

B. COORDINATE ALL LIGHTING LOCATIONS WITH MECHANICAL DUCTWORK PRIOR TO INSTALLATION.

C. PROVIDE A DEDICATED NEUTRAL CONDUCTORS FOR EACH 120V OR 277V BRANCH CIRCUIT.

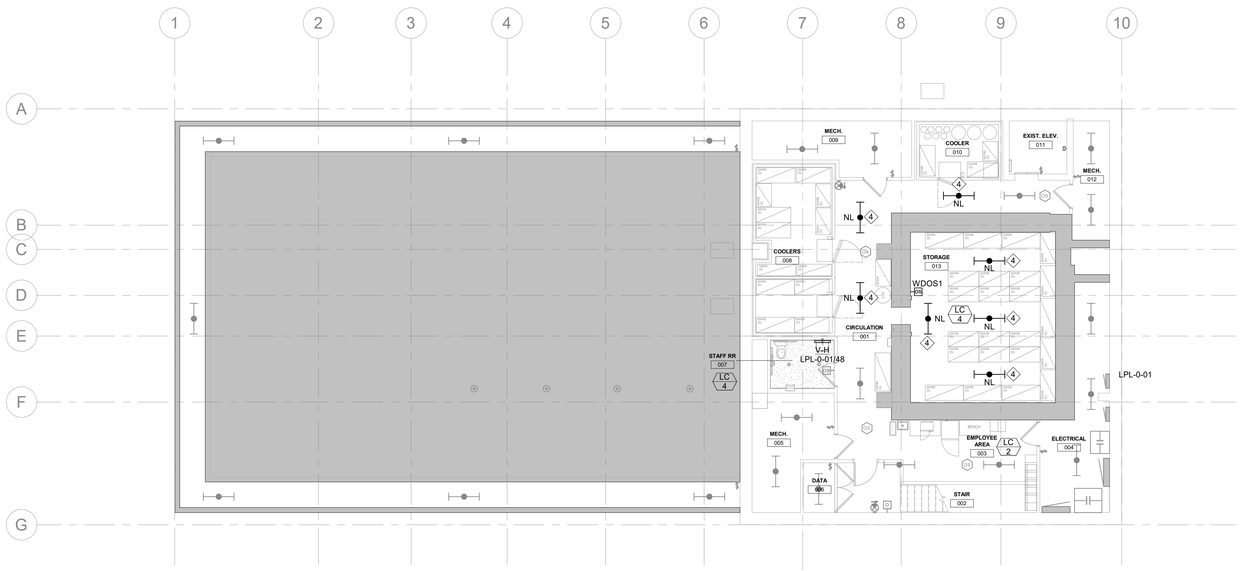
D. ALL EXIT SIGNS SHALL BE CIRCUITED AHEAD OF ANY SWITCHING.

E. CIRCUIT NUMBERS ARE SHOWN TO INDICATE CIRCUIT INTENT. VERIFY CIRCUIT NUMBERS AND UPDATE PANEL SCHEDULES UPON COMPLETION OF WORK.

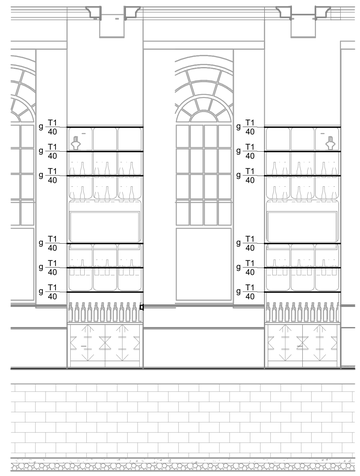
F. WHERE LIGHTING CONTROL DEVICES (OCCUPANCY SENSORS, VACANCY SENSORS, PHOTOCELLS, ETC.) ARE SHOWN ON PLANS, LOCATE DEVICES IN EACH SPACE PER DEVICE TYPE AND MANUFACTURER RECOMMENDATIONS. INSTALL POWER PACK AND/OR RELAY IN NEMA 1 ENCLOSURE IN ACCESSIBLE SPACE.

KEY NOTES:

1. LIGHTING DEVICES TO CONTROL LIGHT FIXTURES ON SECOND FLOOR. REFER TO SECOND FLOOR LIGHTING PLAN FOR ADDITIONAL INFORMATION.
2. INSTALL LED TAPE LIGHT WITH CHANNEL UNDER BAR SHELVING. REFER TO ARCHITECTURAL PLANS AND ELEVATIONS FOR LOCATIONS AND LENGTHS. COORDINATE FINAL LOCATION OF LIGHTING CONTROL PRIOR TO ROUGH-IN.
3. INSTALL LED TAPE LIGHT WITH CHANNEL UNDER BAR SEATING BAR TOP. REFER TO ARCHITECTURAL PLANS AND ELEVATIONS FOR LOCATIONS AND LENGTHS.
4. TIE IN FIXTURES TO EXISTING LIGHTING CONTROLS WITHIN THE AREA.
5. PROVIDE STRING LIGHTS WITH PHOTOCELL FOR OUTDOOR SEATING. UTILIZE EXISTING JUNCTION BOXES IF POSSIBLE.



1 LOWER LEVEL - ELECTRICAL LIGHTING PLANS
1/8" = 1'-0"



3 BAR SERVICE 115 ELEVATION
1/4" = 1'-0"

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LOWER LEVEL & FIRST LEVEL ELECTRICAL LIGHTING PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

JAMES A. LECLAIRE
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Minnesota

FOR REFERENCE ONLY

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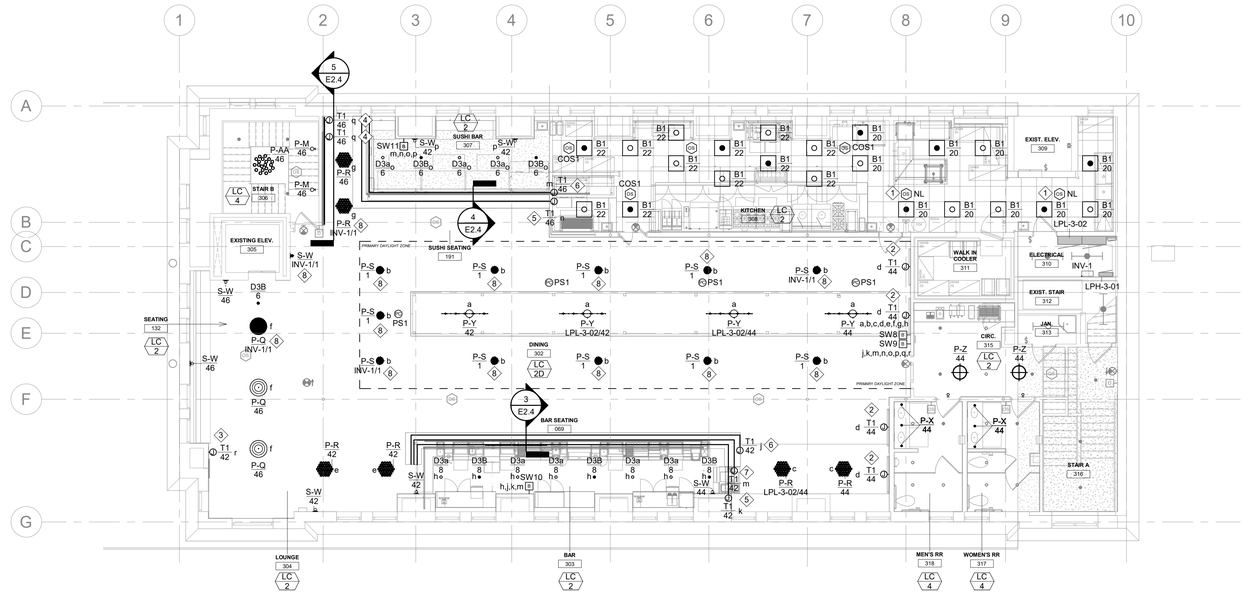
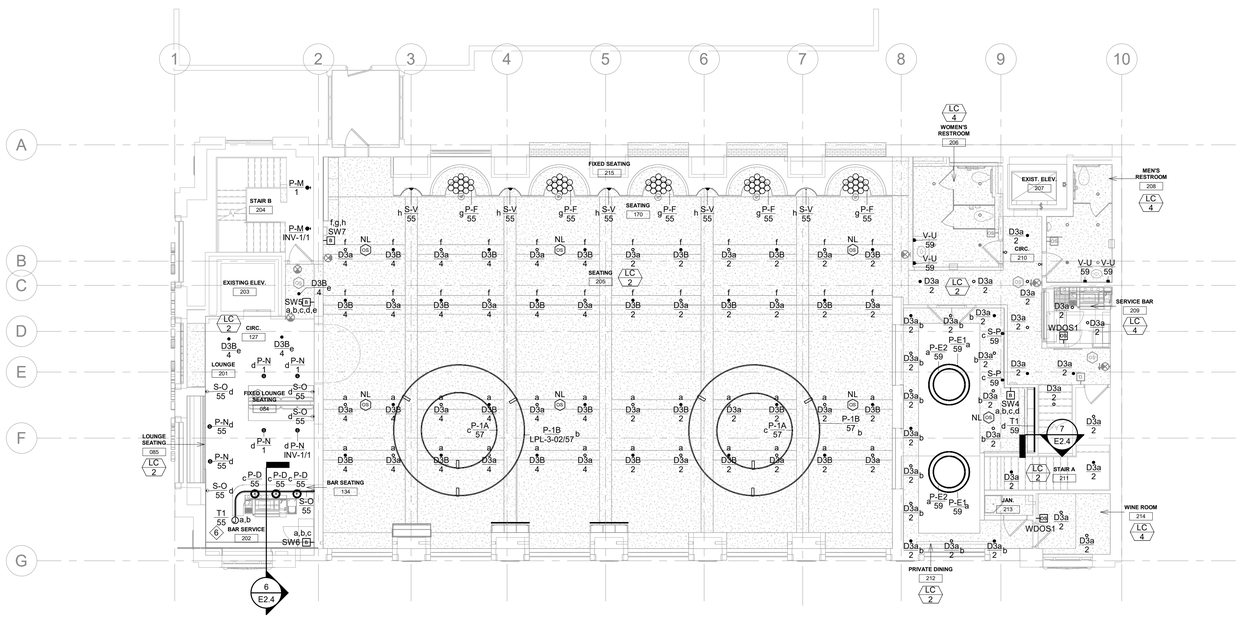
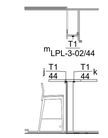


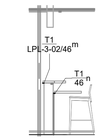
2 THIRD LEVEL - ELECTRICAL LIGHTING PLANS
1/8" = 1'-0"



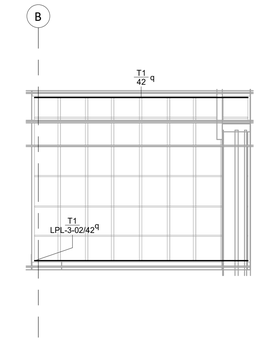
1 SECOND LEVEL - ELECTRICAL LIGHTING PLANS
1/8" = 1'-0"



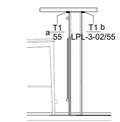
3 LEVEL 3 BAR 303 ELEVATION
1/4" = 1'-0"



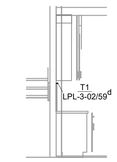
4 LEVEL 3 SUSHI SEATING 191 ELEVATION
1/4" = 1'-0"



5 LEVEL 3 DECORATIVE WALL ELEVATION
1/4" = 1'-0"



6 LEVEL 2 BAR SEATING 134 ELEVATION
1/2" = 1'-0"



7 LEVEL 2 PRIVATE DINING 212 ELEVATION
1/4" = 1'-0"

GENERAL NOTES:

A. REFER TO ARCHITECTURAL REFLECTED CEILING PLAN FOR ADDITIONAL INFORMATION.

B. COORDINATE ALL LIGHTING LOCATIONS WITH MECHANICAL DUCTWORK PRIOR TO INSTALLATION.

C. PROVIDE A DEDICATED NEUTRAL CONDUCTORS FOR EACH 120V OR 277V BRANCH CIRCUIT.

D. ALL EXIT SIGNS SHALL BE CIRCUITED AHEAD OF ANY SWITCHING.

E. CIRCUIT NUMBERS ARE SHOWN TO INDICATE CIRCUIT INTENT. VERIFY CIRCUIT NUMBERS AND UPDATE PANEL SCHEDULES UPON COMPLETION OF WORK.

F. WHERE LIGHTING CONTROL DEVICES (OCCUPANCY SENSORS, VACANCY SENSORS, PHOTOCELLS, ETC.) ARE SHOWN ON PLANS, LOCATE DEVICES IN EACH SPACE PER DEVICE TYPE AND MANUFACTURER RECOMMENDATIONS. INSTALL POWER PACK AND/OR RELAY IN NEMA 1 ENCLOSURE IN ACCESSIBLE SPACE.

KEY NOTES:

1. USE OCCUPANCY SENSOR STORED DURING THE DEMOLITION PHASE FOR NEW LOCATIONS OF SENSOR.
2. INSTALL LED TAPE LIGHT WITH CHANNEL AT INSIDE EDGE OF ARCH-WAY. REFER TO ARCHITECTURAL PLANS AND ELEVATIONS FOR LOCATIONS AND LENGTHS.
3. INSTALL LED TAPE LIGHT WITH CHANNEL BEHIND BACK OF SEATING. REFER TO ARCHITECTURAL PLANS AND ELEVATIONS FOR LOCATIONS AND LENGTHS.
4. INSTALL LED TAPE LIGHT WITH CHANNEL AT TOP AND BOTTOM OF SURROUNDING FRAME. REFER TO ARCHITECTURAL PLANS AND ELEVATIONS FOR LOCATIONS AND LENGTHS.
5. INSTALL LED TAPE LIGHT WITH CHANNEL CENTERED IN WOOD CEILING AT 3RD LEVEL BAR. REFER TO ARCHITECTURAL PLANS AND ELEVATIONS FOR LOCATIONS AND LENGTHS.
6. INSTALL LED TAPE LIGHT WITH CHANNEL UNDER BAR SEATING BAR TOP. REFER TO ARCHITECTURAL PLANS AND ELEVATIONS FOR LOCATIONS AND LENGTHS.
7. INSTALLED LED TAPE LIGHT WITH CHANNEL UNDER WOOD CEILING. REFER TO ARCHITECTURAL PLANS AND ELEVATIONS FOR LOCATIONS AND LENGTHS.
8. DISCONNECT CIRCUITING FROM CORE AND SHELL PHASE AND CIRCUIT TO NEW INVERTER CIRCUIT.

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SECOND LEVEL & THIRD LEVEL ELECTRICAL LIGHTING PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

JAMES A. LECLAIRE 062-07750 PROFESSIONAL ENGINEER

FOR REFERENCE ONLY

Date 04/17/26
Registration Number 062-07-7750

COMMISSION NO: 13782-25108
DRAWN BY: BH
CHECKED BY: ZW

SHEET

E2.4

TRUE SHEET SCALE
0" 1/2" 1"

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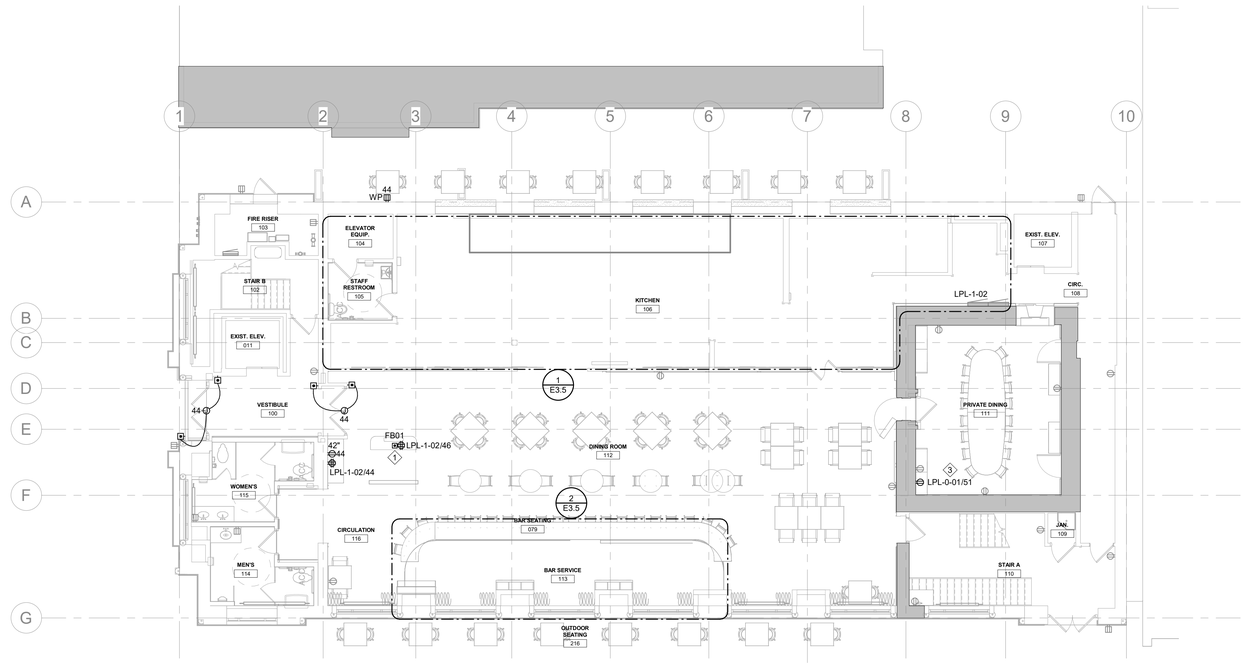
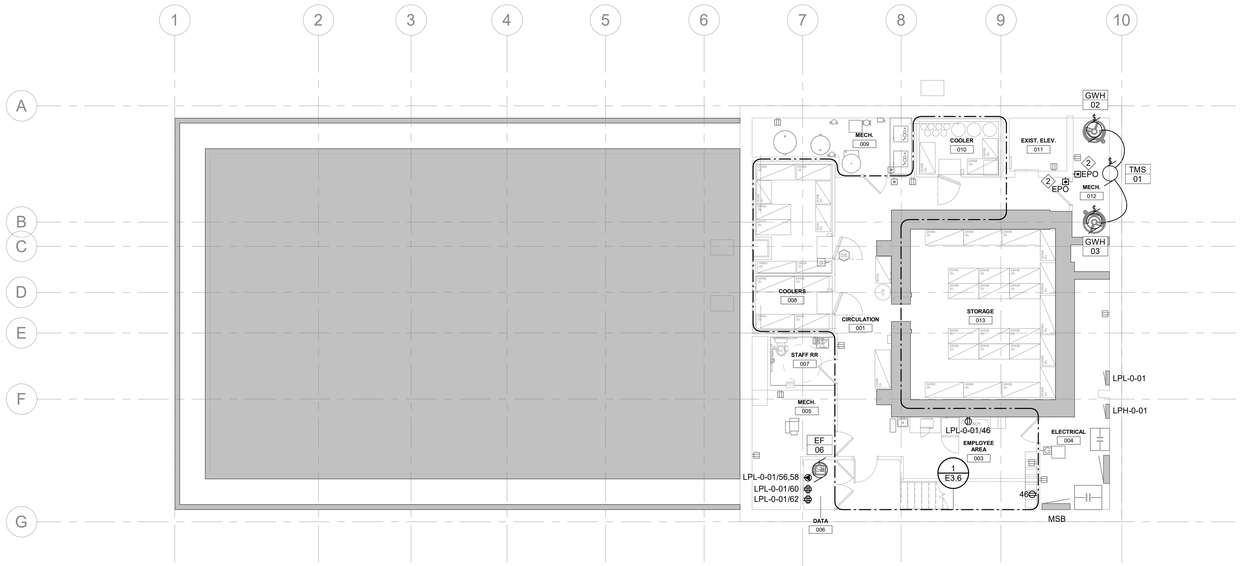


2 FIRST LEVEL ELECTRICAL POWER PLAN - TI
1/8" = 1'-0"



1 LOWER LEVEL ELECTRICAL POWER PLAN - TI
1/8" = 1'-0"

GENERAL NOTES:

A. REFER TO ME (MECHANICAL/ELECTRICAL) AND OR PE (PLUMBING/ELECTRICAL) SCHEDULES FOR ELECTRICAL CONNECTION REQUIREMENTS TO MECHANICAL AND OR PLUMBING EQUIPMENT.

B. VERIFY EXACT RATING REQUIREMENTS FOR CIRCUIT BREAKERS FEEDING MECHANICAL EQUIPMENT BASED ON MOCP LISTED ON EQUIPMENT LABEL. CONTRACTOR SHALL NOTIFY ENGINEER IN WRITING OF ANY VARIATION BETWEEN BREAKER RATING SHOWN ON THE DRAWINGS AND MOCP SIZE LABELED ON EQUIPMENT AND ADJUST TO MATCH MOCP.

C. DEVICES SHALL NOT BE INSTALLED BACK TO BACK TO PREVENT NOISE TRAVEL BETWEEN ROOMS.

KEY NOTES:

1. REFER TO ARCHITECTURAL PLANS FOR PROPER LOCATION.
2. EMERGENCY POWER OFF (EPO) SWITCH PROVIDED BY MECHANICAL CONTRACTOR. SEE SHEET P2.4 FOR LOCATION. PROVIDE CONTROL WIRING FROM EPO TO SHUNT TRIP BREAKERS FOR BOTH GAS WATER HEATERS. SEE PANELBOARD SCHEDULE LPL-0-01 FOR ADDITIONAL INFORMATION.
3. CIRCUIT RECEPTACLE WITH EXISTING CIRCUIT LOCATED NEARBY.

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V3

LOWER LEVEL & FIRST LEVEL ELECTRICAL POWER PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

JAMES LOCKARD 062-07750 REGISTERED PROFESSIONAL ENGINEER

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-07-7750

COMMISSION NO: 13782-25108
DRAWN BY: BH
CHECKED BY: ZW

SHEET

E3.3

TRUE SHEET SCALE
0" 1/2" 1"

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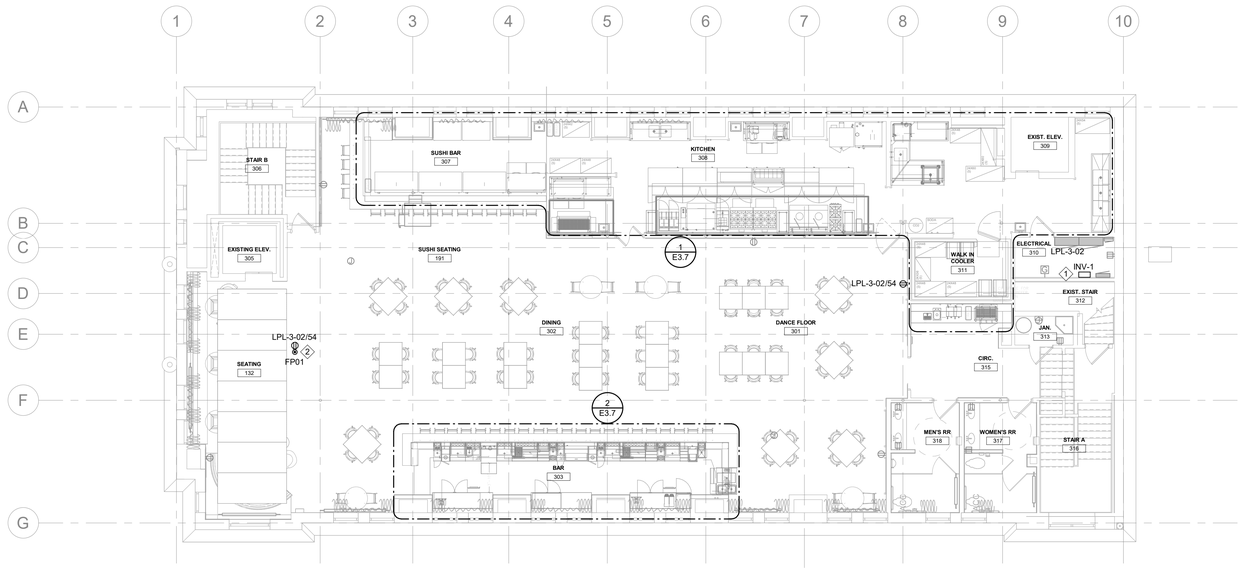
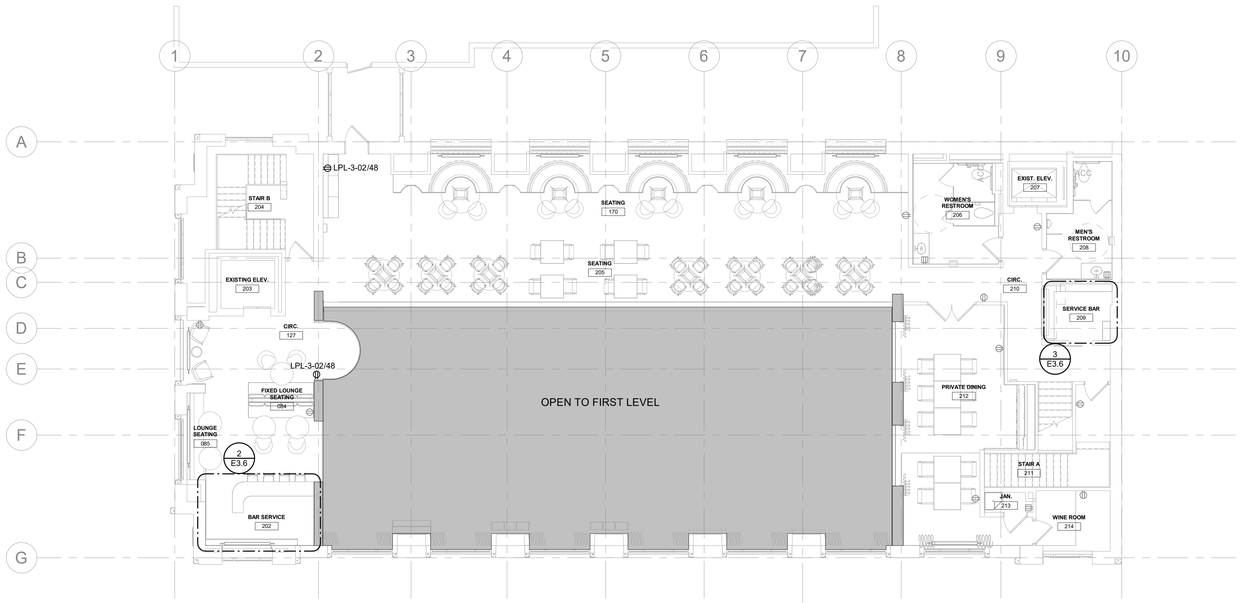


2 THIRD LEVEL ELECTRICAL POWER PLAN - TI
1/8" = 1'-0"



1 SECOND LEVEL ELECTRICAL POWER PLAN - TI
1/8" = 1'-0"

GENERAL NOTES:

A. REFER TO ME (MECHANICAL/ELECTRICAL) AND OR PE (PLUMBING/ELECTRICAL) SCHEDULES FOR ELECTRICAL CONNECTION REQUIREMENTS TO MECHANICAL AND OR PLUMBING EQUIPMENT.

B. VERIFY EXACT RATING REQUIREMENTS FOR CIRCUIT BREAKERS FEEDING MECHANICAL EQUIPMENT BASED ON MOCP LISTED ON EQUIPMENT LABEL. CONTRACTOR SHALL NOTIFY ENGINEER IN WRITING OF ANY VARIATION BETWEEN BREAKER RATING SHOWN ON THE DRAWINGS AND MOCP SIZE LABELED ON EQUIPMENT AND ADJUST TO MATCH MOCP.

C. DEVICES SHALL NOT BE INSTALLED BACK TO BACK TO PREVENT NOISE TRAVEL BETWEEN ROOMS.

KEY NOTES:

1 PROVIDE 1000W SURFACE MOUNTED EMERGENCY INVERTER. COORDINATE WITH ARCHITECT PRIOR TO INSTALLATION.

2 REFER TO ARCHITECTURAL PLANS FOR PROPER LOCATION.

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V3

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Des Plaines, IL 60016

SECOND LEVEL & THIRD LEVEL ELECTRICAL POWER PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

JAMES A. LOCKARD
062-07750
PROFESSIONAL ENGINEER

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-07-7750

COMMISSION NO: 13782-25108
DRAWN BY: BH
CHECKED BY: ZW

SHEET

E3.4

TRUE SHEET SCALE
0" 1/2" 1"

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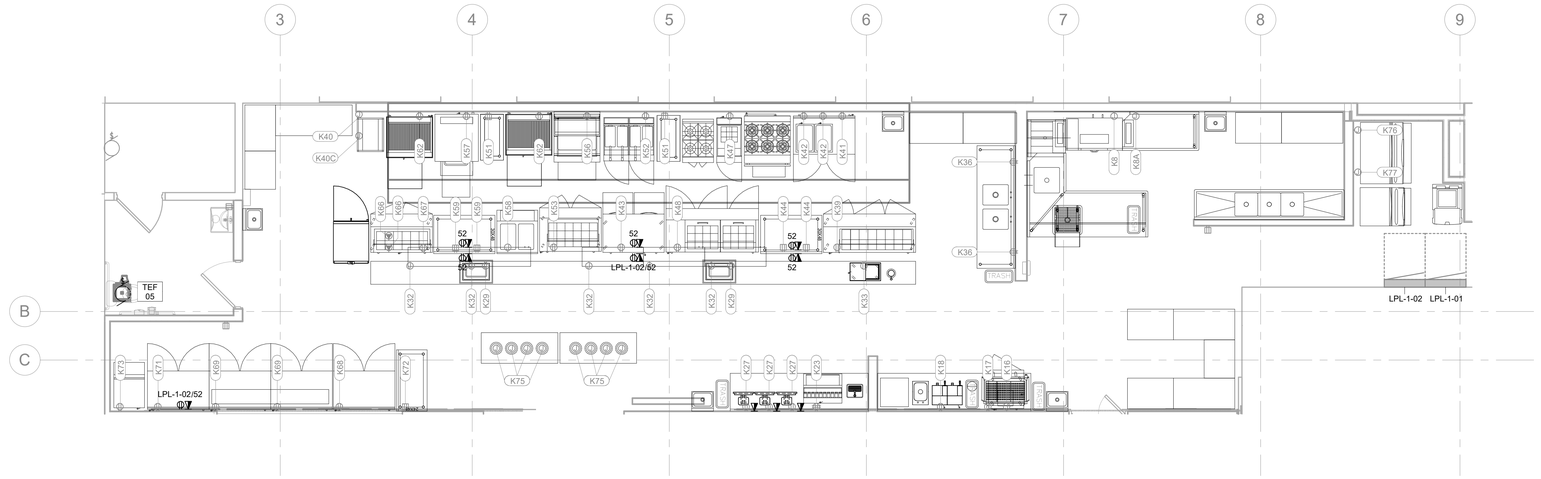


1 FIRST LEVEL ELECTRICAL POWER PLAN - KITCHEN PLAN (NORTH) - TI
1/4" = 1'-0"

ELECTRICAL EQUIPMENT SCHEDULE - KITCHEN EQUIPMENT (0-79) - LEVEL 1

EQUIPMENT TAG	DESCRIPTION	VOLTAGE	PHASE	PANEL	CIRCUIT NUMBER	CONDUIT AND FEEDER SIZE	CONNECTION TYPE	MOUNTING HEIGHT	NOTES
K8	VENTLESS DISH MACHINE	208 V	3	LPL-1-01	7,9,11	3/4"C, 3#6 + #10 G	DIRECT	12"	5
K8A	BOOSTER HEATER	208 V	3	LPL-1-01	1,3,5	1-1/4"C, 3#1 + #8 G	DIRECT	72"	5
K16	ESPRESSO MACHINE	208 V	1	LPL-1-01	13,15	3/4"C, 2#12 + #12G	DIRECT	50"	5
K17	UNDERCOUNTER REFRIGERATOR	120 V	1	LPL-1-01	17	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K18	COFFEE BREWER AIR POTS	120 V	1	LPL-1-01	19	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K23	BEVERAGE DISPENSER	120 V	1	LPL-1-01	21	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K27	P.O.S. STATION	120 V	1	LPL-1-01	23	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K27	P.O.S. STATION	120 V	1	LPL-1-01	25	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K27	P.O.S. STATION	120 V	1	LPL-1-01	27	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K29	DROP-IN COLD WELL	120 V	1	LPL-1-01	29	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K29	DROP-IN COLD WELL	120 V	1	LPL-1-01	31	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K32	HEAT LAMP	208 V	1	LPL-1-01	37,39	3/4"C, 2#10 + #10G	DIRECT	66"	1,4,5
K32	HEAT LAMP	208 V	1	LPL-1-01	41,43	3/4"C, 2#10 + #10G	DIRECT	66"	1,4,5
K32	HEAT LAMP	208 V	1	LPL-1-01	45,47	3/4"C, 2#10 + #10G	DIRECT	66"	1,4,5
K32	HEAT LAMP	208 V	1	LPL-1-01	49,51	3/4"C, 2#10 + #10G	DIRECT	66"	1,4,5
K32	HEAT LAMP	208 V	1			3/4"C, 2#10 + #10G	DIRECT	66"	1,4,5
K33	DIPPING CABINET	120 V	1	LPL-1-01	53	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K36	UTILITY OUTLET	120 V	1	LPL-1-01	55	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K36	UTILITY OUTLET	120 V	1	LPL-1-01	57	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K39	GARDE MANGER REFRIGERATOR	120 V	1	LPL-1-01	59	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K40	EXHAUST HOOD LIGHTS	120 V	1	LPL-1-01	2	3/4"C, 2#12 + #12G	DIRECT	CEILING	1,2
K40C	FIRE PROTECTION SYSTEM	120 V	1	LPL-1-01	10	3/4"C, 2#12 + #12G	DIRECT	CEILING	1,3
K41	WORKTOP REFRIGERATOR	120 V	1	LPL-1-02	47	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K42	HOT WELL	120 V	1	LPL-1-02	51	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K42	HOT WELL	120 V	1	LPL-1-02	55	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K43	WORKTOP FREEZER	120 V	1	LPL-1-01	14	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K44	UTILITY OUTLET	120 V	1	LPL-1-01	16	3/4"C, 2#12 + #12G	NEMA 5-20R	24"	
K44	UTILITY OUTLET	120 V	1	LPL-1-01	18	3/4"C, 2#12 + #12G	NEMA 5-20R	24"	
K47	PASTA COOKER	120 V	1	LPL-1-01	20	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K48	REFRIGERATED PREP TABLE	120 V	1	LPL-1-01	24	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K51	UTILITY OUTLET	120 V	1	LPL-1-01	26	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K51	UTILITY OUTLET	120 V	1	LPL-1-01	30	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K52	FRYER	120 V	1	LPL-1-01	34	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K53	REFRIGERATED PREP TABLE	120 V	1	LPL-1-01	38	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K56	REFRIGERATED EQUIPMENT STAND	120 V	1	LPL-1-01	40	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K57	DECK TYPE BROILER	120 V	1	LPL-1-01	44	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K58	REFRIGERATED PREP TABLE	208 V	1	LPL-1-01	48,50	3/4"C, 2#12 + #12G	CORD/PLUG	12"	5
K59	UTILITY OUTLET	120 V	1	LPL-1-01	54	3/4"C, 2#12 + #12G	NEMA 5-20R	24"	
K59	UTILITY OUTLET	120 V	1	LPL-1-01	52	3/4"C, 2#12 + #12G	NEMA 5-20R	24"	
K62	REFRIGERATED EQUIPMENT STAND	120 V	1	LPL-1-02	5	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K62	REFRIGERATED EQUIPMENT STAND	120 V	1	LPL-1-02	1	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K66	COOK & HOLD CABINET	208 V	1	LPL-1-02	7,9	3/4"C, 2#10 + #10G	NEMA 6-30R	12"	
K66	COOK & HOLD CABINET	208 V	1	LPL-1-02	13,15	3/4"C, 2#10 + #10G	NEMA 6-30R	30"	
K67	REFRIGERATED PREP TABLE	120 V	1	LPL-1-02	17	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K68	WORKTOP REFRIGERATOR	120 V	1	LPL-1-02	25	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K69	SUSHI ICED CASE	120 V	1	LPL-1-02	23	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K69	SUSHI ICED CASE	120 V	1	LPL-1-02	21	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K71	REACH-IN REFRIGERATOR	120 V	1	LPL-1-02	19	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K72	UTILITY OUTLET	120 V	1	LPL-1-02	27	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K73	ICE FLAKER	120 V	1	LPL-1-02	29	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K75	HEAT LAMPS	120 V	1	LPL-1-02	45	3/4"C, 2#12 + #12G	DIRECT	CEILING	4,5
K75	HEAT LAMPS	120 V	1	LPL-1-02	43	3/4"C, 2#12 + #12G	DIRECT	CEILING	4,5
K75	HEAT LAMPS	120 V	1	LPL-1-02	41	3/4"C, 2#12 + #12G	DIRECT	CEILING	4,5
K75	HEAT LAMPS	120 V	1	LPL-1-02	39	3/4"C, 2#12 + #12G	DIRECT	CEILING	4,5
K75	HEAT LAMPS	120 V	1	LPL-1-02	37	3/4"C, 2#12 + #12G	DIRECT	CEILING	4,5
K75	HEAT LAMPS	120 V	1	LPL-1-02	35	3/4"C, 2#12 + #12G	DIRECT	CEILING	4,5
K75	HEAT LAMPS	120 V	1	LPL-1-02	33	3/4"C, 2#12 + #12G	DIRECT	CEILING	4,5
K75	HEAT LAMPS	120 V	1	LPL-1-02	31	3/4"C, 2#12 + #12G	DIRECT	CEILING	4,5
K76	ICE MACHINE	208 V	1	LPL-1-02	2,4	3/4"C, 2#10 + #10G	DIRECT	72"	5
K77	ICE MACHINE	208 V	1	LPL-1-02	6,8	3/4"C, 2#12 + #12G	DIRECT	72"	5
K80	UTILITY OUTLET	120 V	1	LPL-1-02	10	3/4"C, 2#12 + #12G	NEMA 5-20R	24"	
K80	UTILITY OUTLET	120 V	1	LPL-1-02	12	3/4"C, 2#12 + #12G	NEMA 5-20R	24"	
K85	GLASS WASHER	208 V	3	LPL-1-02	14,16,18	3/4"C, 3#10 + #10 G	DIRECT	12"	5
K94	UNDERBAR FREEZER	120 V	1	LPL-1-02	20	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K97	UNDERBAR FREEZER	120 V	1	LPL-1-02	24	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K97	UNDERBAR FREEZER	120 V	1	LPL-1-02	22	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K98	BACK BAR COOLER	120 V	1	LPL-1-02	34	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K98	BACK BAR COOLER	120 V	1	LPL-1-02	36	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K99	BACK BAR FREEZER	120 V	1	LPL-1-02	30	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K101	BACK BAR FREEZER	120 V	1	LPL-1-02	32	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K102	P.O.S. STATION	120 V	1	LPL-1-02	26	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K102	P.O.S. STATION	120 V	1	LPL-1-02	28	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	

GENERAL NOTES:
a. REFER TO FOOD SERVICE EQUIPMENT AND DESIGN DRAWINGS FOR ELECTRICAL CONNECTION TYPES, INTERCONNECTION BETWEEN PARTS, MOUNTING, AND OTHER REQUIREMENTS.
b. CORE & SHELL CONTRACTOR TO PROVIDE CONDUIT PATHWAY, JUNCTION BOX AND WIRE TO/FROM EQUIPMENT AND PANEL TO SERVE EQUIPMENT. T.I. CONTRACTOR TO PROVIDE ELECTRICAL DEVICE, AND MAKE FINAL CONNECTIONS.
c. PROVIDE GFI CIRCUIT BREAKER IN ELECTRICAL PANELBOARD FOR ALL KITCHEN EQUIPMENT UNLESS NOTED OTHERWISE.

ELECTRICAL NOTES:

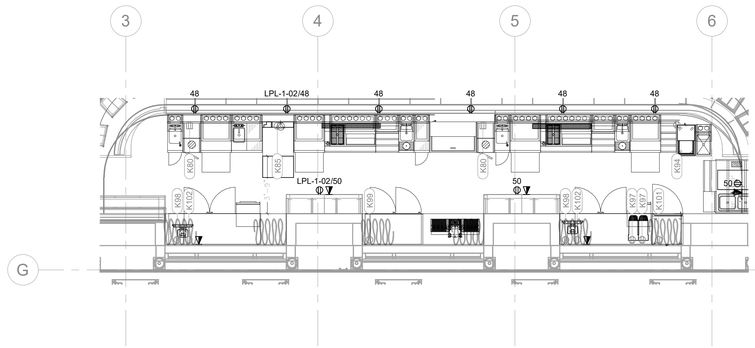
1. WIRE TO JUNCTION BOX ON EQUIPMENT.
2. WIRE FROM SWITCH ON PANEL TO LIGHTS IN ALL HOODS.
3. PROVIDE CIRCUIT FOR ALARM, SHUNT TRIP BREAKERS & FANSHUT-OFF AS REQUIRED BY LOCAL CODE. MICROSWITCH PROVIDED IN UTILITY CABINET. WIRE TO JUNCTION BOX ON FIRE SYSTEM.
4. WIRE CONTROLS SUPPLIED WITH EQUIPMENT.
5. WIRE TO EQUIPMENT. PROVIDE DISCONNECT OR CORD AND PLUG AS REQUIRED BY LOCAL CODE.

ELECTRICAL EQUIPMENT SCHEDULE - KITCHEN EQUIPMENT (80-199) - LEVEL 1

EQUIPMENT TAG	DESCRIPTION	VOLTAGE	PHASE	PANEL	CIRCUIT NUMBER	CONDUIT AND FEEDER SIZE	CONNECTION TYPE	MOUNTING HEIGHT	NOTES
K80	UTILITY OUTLET	120 V	1	LPL-1-02	10	3/4"C, 2#12 + #12G	NEMA 5-20R	24"	
K80	UTILITY OUTLET	120 V	1	LPL-1-02	12	3/4"C, 2#12 + #12G	NEMA 5-20R	24"	
K85	GLASS WASHER	208 V	3	LPL-1-02	14,16,18	3/4"C, 3#10 + #10 G	DIRECT	12"	5
K94	UNDERBAR FREEZER	120 V	1	LPL-1-02	20	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K97	UNDERBAR FREEZER	120 V	1	LPL-1-02	24	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K97	UNDERBAR FREEZER	120 V	1	LPL-1-02	22	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K98	BACK BAR COOLER	120 V	1	LPL-1-02	34	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K98	BACK BAR COOLER	120 V	1	LPL-1-02	36	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K99	BACK BAR FREEZER	120 V	1	LPL-1-02	30	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K101	BACK BAR FREEZER	120 V	1	LPL-1-02	32	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K102	P.O.S. STATION	120 V	1	LPL-1-02	26	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K102	P.O.S. STATION	120 V	1	LPL-1-02	28	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	

GENERAL NOTES:
a. REFER TO FOOD SERVICE EQUIPMENT AND DESIGN DRAWINGS FOR ELECTRICAL CONNECTION TYPES, INTERCONNECTION BETWEEN PARTS, MOUNTING, AND OTHER REQUIREMENTS.
b. CORE & SHELL CONTRACTOR TO PROVIDE CONDUIT PATHWAY AND JUNCTION BOX FOR EQUIPMENT. T.I. CONTRACTOR SHALL PROVIDE WIRE TO/FROM EQUIPMENT AND PANEL, ELECTRICAL DEVICE, AND MAKE FINAL CONNECTIONS.
c. PROVIDE GFI CIRCUIT BREAKER IN ELECTRICAL PANELBOARD FOR ALL KITCHEN EQUIPMENT UNLESS NOTED OTHERWISE.

ELECTRICAL NOTES:



2 FIRST LEVEL ELECTRICAL POWER PLAN - KITCHEN PLAN (SOUTH) - TI
1/4" = 1'-0"

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V3

FIRST LEVEL ENLARGED KITCHEN PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

JAMES J. DELAIRE 062-07750

FOR REFERENCE ONLY

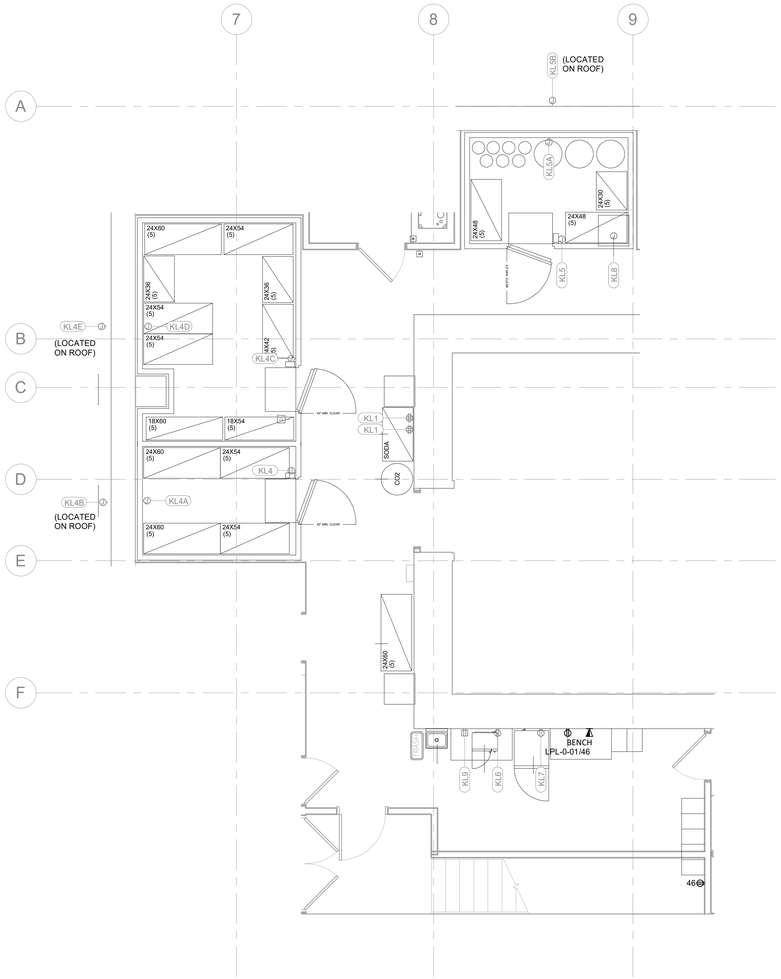
Date 04/10/26
Registration Number 062-07-7750

COMMISSION NO: 13782-25108
DRAWN BY: BH
CHECKED BY: ZW

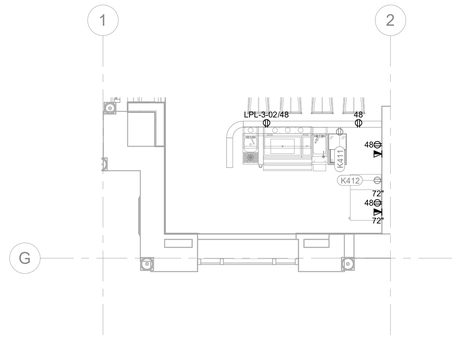
SHEET

E3.5

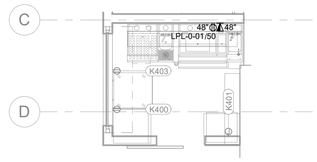
TRUE SHEET SCALE
0" 1/2" 1"



1 LOWER LEVEL ELECTRICAL POWER PLAN - KITCHEN PLAN
1/4" = 1'-0"



2 SECOND LEVEL ELECTRICAL POWER PLAN - KITCHEN PLAN (WEST)
1/4" = 1'-0"



3 SECOND LEVEL ELECTRICAL POWER PLAN - KITCHEN PLAN (EAST)
1/4" = 1'-0"

ELECTRICAL EQUIPMENT SCHEDULE - KITCHEN EQUIPMENT (400-403) - LEVEL 2

EQUIPMENT TAG	DESCRIPTION	VOLTAGE	PHASE	PANEL	CIRCUIT NUMBER	CONDUIT AND FEEDER SIZE	CONNECTION TYPE	MOUNTING HEIGHT	NOTES
K400	REACH-IN REFRIGERATOR	120 V	1	LPL-3-02	28	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K401	GLASS WASHER	208 V	3	LPL-3-02	30,32,34	3/4"C, 3#10 + #10 G	DIRECT	12"	1
K403	UNDERCOUNTER FREEZER	120 V	1	LPL-3-02	36	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K411	UNDERBAR FREEZER	120 V	1	LPL-3-02	38	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K412	BACK BAR COOLER	120 V	1	LPL-3-02	40	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	

GENERAL NOTES:
a. REFER TO FOOD SERVICE EQUIPMENT AND DESIGN DRAWINGS FOR ELECTRICAL CONNECTION TYPES, INTERCONNECTION BETWEEN PARTS, MOUNTING, AND OTHER REQUIREMENTS.
b. CORE & SHELL CONTRACTOR TO PROVIDE CONDUIT PATHWAY, JUNCTION BOX AND WIRE TO/FROM EQUIPMENT AND PANEL TO SERVE EQUIPMENT. T.I. CONTRACTOR TO PROVIDE ELECTRICAL DEVICE, AND MAKE FINAL CONNECTIONS.
c. PROVIDE GFI CIRCUIT BREAKER IN ELECTRICAL PANELBOARD FOR ALL KITCHEN EQUIPMENT UNLESS NOTED OTHERWISE.

ELECTRICAL NOTES:
1. WIRE TO EQUIPMENT. PROVIDE DISCONNECT OR CORD AND PLUG AS REQUIRED BY LOCAL CODE.

ELECTRICAL EQUIPMENT SCHEDULE - KITCHEN EQUIPMENT (411-412) - LEVEL 0

EQUIPMENT TAG	DESCRIPTION	VOLTAGE	PHASE	PANEL	CIRCUIT NUMBER	CONDUIT AND FEEDER SIZE	CONNECTION TYPE	MOUNTING HEIGHT	NOTES
KL1	CARBONATORS	120 V	1	LPL-0-01	2	3/4"C, 2#12 + #12G	NEMA 5-20R	72"	
KL1	CARBONATORS	120 V	1	LPL-0-01	4	3/4"C, 2#12 + #12G	NEMA 5-20R	72"	
KL4	WALK IN COOLER LIGHTS	120 V	1	LPL-0-01	6	3/4"C, 2#12 + #12G	DIRECT	80"	1,2,3
KL4A	WALK IN FREEZER - UNIT COOLER	208 V	1	LPL-0-01	8,10	3/4"C, 2#12 + #12G	DIRECT	80"	2,4,5
KL4B	WALK IN FREEZER - REMOTE COMPRESSOR	208 V	1	LPL-0-01	12,14	3/4"C, 2#8 + #10 G	DIRECT	12"	5
KL4C	WALK IN COOLER LIGHTS	120 V	1	LPL-0-01	16	3/4"C, 2#12 + #12G	DIRECT	80"	1,2,3
KL4D	WALK IN FREEZER - UNIT COOLER	208 V	1	LPL-0-01	18,20	3/4"C, 2#12 + #12G	DIRECT	80"	2,4,5
KL4E	WALK IN FREEZER - REMOTE COMPRESSOR	208 V	1	LPL-0-01	22,24	3/4"C, 2#12 + #12 G	DIRECT	12"	5
KL5	WALK IN COOLER LIGHTS	120 V	1	LPL-0-01	26	3/4"C, 2#12 + #12G	DIRECT	80"	1,2,3
KL5A	WALK IN FREEZER - UNIT COOLER	208 V	1	LPL-0-01	28,30	3/4"C, 2#12 + #12G	DIRECT	80"	2,4,5
KL5B	WALK IN FREEZER - REMOTE COMPRESSOR	208 V	1	LPL-0-01	32,34	3/4"C, 2#12 + #12 G	DIRECT	12"	5
KL6	MICROWAVE	120 V	1	LPL-0-01	36	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
KL7	REACH-IN REFRIGERATOR	120 V	1	LPL-0-01	38	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
KL8	BEER SYSTEM	208 V	1	LPL-0-01	40,42	3/4"C, 2#12 + #12G	DIRECT	CEILING	5
KL9	UTILITY OUTLET	120 V	1	LPL-0-01	44	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	

GENERAL NOTES:
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b. CORE & SHELL CONTRACTOR TO PROVIDE CONDUIT PATHWAY, JUNCTION BOX AND WIRE TO/FROM EQUIPMENT AND PANEL TO SERVE EQUIPMENT. T.I. CONTRACTOR TO PROVIDE ELECTRICAL DEVICE, AND MAKE FINAL CONNECTIONS.
c. PROVIDE GFI CIRCUIT BREAKER IN ELECTRICAL PANELBOARD FOR ALL KITCHEN EQUIPMENT UNLESS NOTED OTHERWISE.

ELECTRICAL NOTES:
1. WIRE TO JUNCTION BOX ON EQUIPMENT.
2. CONNECTION INSIDE WALK-IN FROM CEILING. CAULK ALL CONDUIT PENETRATIONS INSIDE AND AROUND CONDUIT ON BOTH SIDES OF WALK-IN PANEL. RUN ALL HORIZONTAL CONDUIT ABOVE WALK-IN WHERE POSSIBLE.
3. INSTALL LIGHT FIXTURES SUPPLIED WITH EQUIPMENT.
4. WIRE CONTROLS SUPPLIED WITH EQUIPMENT.
5. WIRE TO EQUIPMENT. PROVIDE DISCONNECT OR CORD AND PLUG AS REQUIRED BY LOCAL CODE.

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V3

LOWER LEVEL & SECOND LEVEL ENLARGED KITCHEN PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

JAMES A. LEDLARD
052-007733
EXPIRES: 11/30/2027

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-07-7750

COMMISSION NO: 13782-25108
DRAWN BY: BH
CHECKED BY: ZW

SHEET

E3.6

TRUE SHEET SCALE
0" 1/2" 1"

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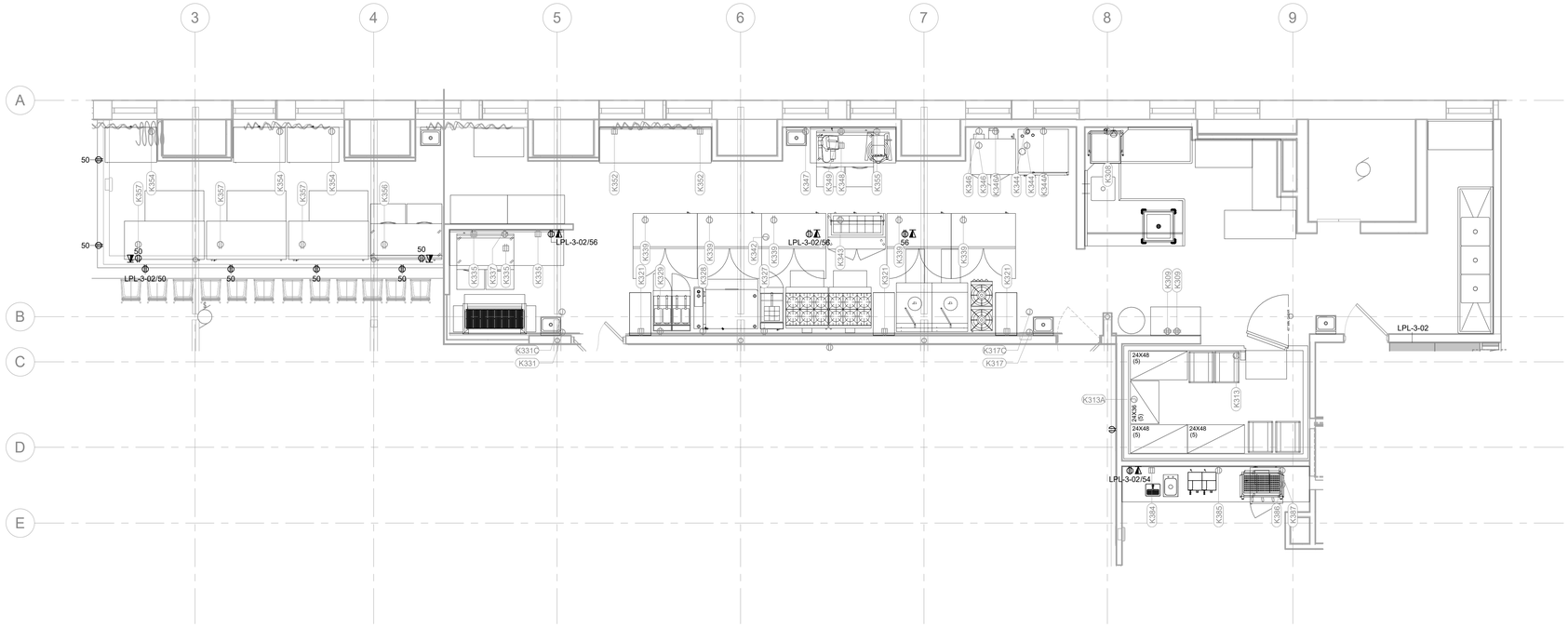
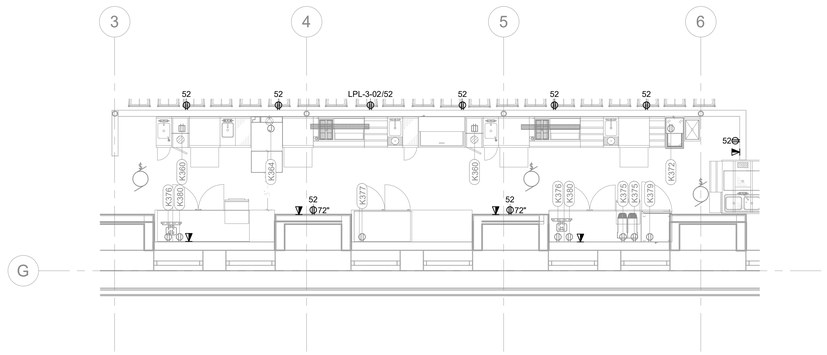


1 THIRD LEVEL ELECTRICAL POWER PLAN - KITCHEN PLAN (NORTH) - TI
1/4" = 1'-0"



2 THIRD LEVEL ELECTRICAL POWER PLAN - KITCHEN PLAN (SOUTH) - TI
1/4" = 1'-0"

ELECTRICAL EQUIPMENT SCHEDULE - KITCHEN EQUIPMENT (308-387) - LEVEL 3

EQUIPMENT TAG	DESCRIPTION	VOLTAGE	PHASE	PANEL	CIRCUIT NUMBER	CONDUIT AND FEEDER SIZE	CONNECTION TYPE	MOUNTING HEIGHT	NOTES
K308	DISHMACHINE	208 V	3	LPL-3-01	1,3,5	1"C, 3#6 + #10 G	DIRECT	72"	7
K309	CARBONATORS	120 V	1	LPL-3-01	9	3/4"C, 2#12 + #12G	NEMA 5-20R	72"	
K309	CARBONATORS	120 V	1	LPL-3-01	7	3/4"C, 2#12 + #12G	NEMA 5-20R	72"	
K313	WALK IN COOLER LIGHTS	120 V	1	LPL-3-01	11	3/4"C, 2#12 + #12G	DIRECT	80"	1,3,5
K313A	WALK IN COOLER LIGHTS	120 V	1	LPL-3-01	13	3/4"C, 2#12 + #12G	DIRECT	80"	3,6,7
K313B	REMOTE COMPRESSOR	208 V	1	LPL-3-01	15,17	3/4"C, 2#12 + #12G	DIRECT	CEILING	8
K317	EXHAUST HOOD LIGHTS	120 V	1	LPL-3-01	19	3/4"C, 2#12 + #12G	DIRECT	CEILING	1,2
K317C	FIRE PROTECTION SYSTEM	120 V	1	LPL-3-01	27	3/4"C, 2#12 + #12G	DIRECT	CEILING	1,4
K321	UTILITY OUTLET	120 V	1	LPL-3-01	39	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K321	UTILITY OUTLET	120 V	1	LPL-3-01	35	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K321	UTILITY OUTLET	120 V	1	LPL-3-01	31	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K327	PASTA COOKER	120 V	1	LPL-3-01	41	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K328	TILTING SKILLET BRAISING PAN	208 V	3	LPL-3-01	45,47,49	1-1/4"C, 3#1 + #6 G	DIRECT	12"	7
K329	FRYER	120 V	1	LPL-3-01	53	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K331	EXHAUST HOOD LIGHTS	120 V	1	LPL-3-01	2	3/4"C, 2#12 + #12G	DIRECT	CEILING	1,2
K331C	FIRE PROTECTION SYSTEM	120 V	1	LPL-3-01	10	3/4"C, 2#12 + #12G	DIRECT	CEILING	1,4
K335	UTILITY OUTLET	120 V	1	LPL-3-01	14	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K335	UTILITY OUTLET	120 V	1	LPL-3-01	16	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K335	UTILITY OUTLET	120 V	1	LPL-3-01	18	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K337	REFRIGERATOR WITH DRAWERS	120 V	1	LPL-3-01	20	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K339	WORKTOP REFRIGERATOR	120 V	1	LPL-3-01	30	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K339	WORKTOP REFRIGERATOR	120 V	1	LPL-3-01	28	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K339	WORKTOP REFRIGERATOR	120 V	1	LPL-3-01	26	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K339	WORKTOP REFRIGERATOR	120 V	1	LPL-3-01	24	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K339	WORKTOP REFRIGERATOR	120 V	1	LPL-3-01	22	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K342	HEAT LAMP	208 V	1	LPL-3-01	36,38	3/4"C, 3#10 + #10G	DIRECT	66"	1,6,7
K343	REFRIGERATED PREP TABLE	120 V	1	LPL-3-01	40	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K344	VENTLESS COMBI OVEN	208 V	3	LPL-3-01	42,44,46	1"C, 3#3 + #8 G	DIRECT	18"	7
K344	VENTLESS COMBI OVEN	208 V	3	LPL-3-01	48,50,52	1"C, 3#3 + #8 G	DIRECT	54"	7
K344A	COMBI OVEN VENTLESS HOOD	120 V	1	LPL-3-01	54	3/4"C, 2#12 + #12G	NEMA 5-20R	48"	
K346	VENTLESS COMBI OVEN	208 V	3	LPL-3-02	1,3,5	3/4"C, 3#10 + #10 G	DIRECT	18"	7
K346	VENTLESS COMBI OVEN	208 V	3	LPL-3-02	7,9,11	3/4"C, 3#10 + #10 G	DIRECT	54"	7
K346A	CONVECTION OVEN VENTLESS HOOD	120 V	1	LPL-3-02	13	3/4"C, 2#12 + #12G	NEMA 5-20R	48"	
K347	SLICER	120 V	1	LPL-3-02	15	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K348	UTILITY OUTLET	120 V	1	LPL-3-02	17	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K349	UNDERCOUNTER REFRIGERATOR	120 V	1	LPL-3-02	19	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K352	UTILITY OUTLET	120 V	1	LPL-3-02	21	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K352	UTILITY OUTLET	120 V	1	LPL-3-02	23	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K354	REFRIGERATED PREP TABLE	120 V	1	LPL-3-02	25	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K354	REFRIGERATED PREP TABLE	120 V	1	LPL-3-02	27	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K354	REFRIGERATED PREP TABLE	120 V	1	LPL-3-02	29	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K355	MIXER	208 V	1	LPL-3-02	31,33	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K356	WORKTOP REFRIGERATOR	120 V	1	LPL-3-02	35	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K357	WORKTOP SUSHI REFRIGERATOR	120 V	1	LPL-3-02	41	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K357	WORKTOP SUSHI REFRIGERATOR	120 V	1	LPL-3-02	39	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K357	WORKTOP SUSHI REFRIGERATOR	120 V	1	LPL-3-02	37	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K360	UTILITY OUTLET	120 V	1	LPL-3-02	43	3/4"C, 2#12 + #12G	NEMA 5-20R	24"	
K360	UTILITY OUTLET	120 V	1	LPL-3-02	45	3/4"C, 2#12 + #12G	NEMA 5-20R	24"	
K364	GLASS WASHER	208 V	3	LPL-3-02	47,49,51	3/4"C, 3#10 + #10 G	DIRECT	12"	7
K372	UNDERBAR FREEZER	120 V	1	LPL-3-02	53	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K375	UNDERBAR FREEZER	120 V	1	LPL-3-02	4	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K375	UNDERBAR FREEZER	120 V	1	LPL-3-02	2	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K376	BACK BAR COOLER	120 V	1	LPL-3-02	6	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K376	BACK BAR COOLER	120 V	1	LPL-3-02	8	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K377	BACK BAR FREEZER	120 V	1	LPL-3-02	10	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K379	BACK BAR FREEZER	120 V	1	LPL-3-02	12	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K380	P.O.S. STATION	120 V	1	LPL-3-02	14	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K380	P.O.S. STATION	120 V	1	LPL-3-02	16	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	
K384	UTILITY OUTLET	120 V	1	LPL-3-02	18	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K385	COFFEE MACHINE	120 V	1	LPL-3-02	20	3/4"C, 2#12 + #12G	NEMA 5-20R	50"	
K386	ESPRESSO MACHINE	208 V	1	LPL-3-02	22,24	3/4"C, 2#12 + #12G	DIRECT	50"	7
K387	UNDERCOUNTER REFRIGERATOR	120 V	1	LPL-3-02	26	3/4"C, 2#12 + #12G	NEMA 5-20R	12"	

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ELECTRICAL NOTES:
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2. WIRE FROM SWITCH ON PANEL TO LIGHTS IN ALL HOODS.
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4. PROVIDE CIRCUIT FOR ALARM, SHUNT TRIP BREAKERS AND FAN SHUT-OFF AS REQUIRED BY LOCAL CODE. MICROSWITCH PROVIDED IN UTILITY CABINET. WIRE TO JUNCTION BOX ON FIRE SYSTEM.
5. INSTALL LIGHT FIXTURES SUPPLIED WITH EQUIPMENT.
6. WIRE CONTROLS SUPPLIED WITH EQUIPMENT.
7. WIRE TO EQUIPMENT. PROVIDE DISCONNECT OR CORD AND PLUG AS REQUIRED BY LOCAL CODE.
8. SEE ROOF ELECTRICAL PLAN FOR LOCATION. COORDINATE WITH ARCHITECT AND FOOD SERVICE COORDINATOR FOR ADDITIONAL INFORMATION.

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V3

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Restaurant
678 Lee St.
Des Plaines, IL 60016

THIRD LEVEL ENLARGED KITCHEN PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

JAMES A. LECLAIRE
062-07-7750

FOR REFERENCE ONLY

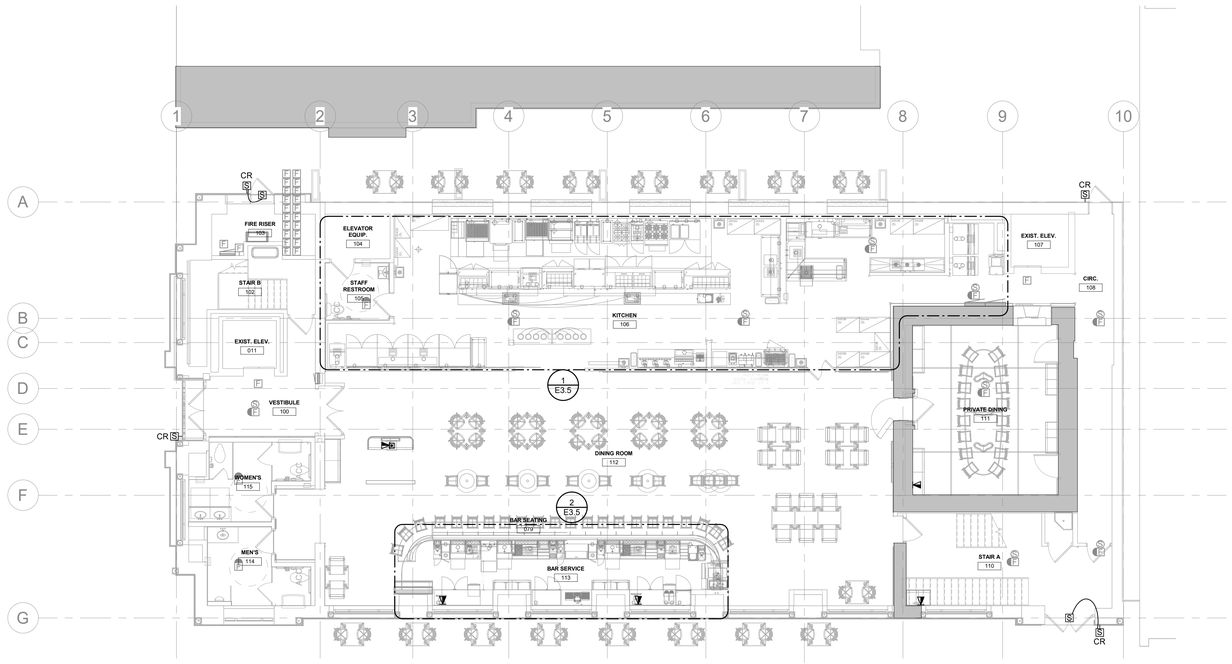
Date 04/10/26
Registration Number 062-07-7750

COMMISSION NO: 13782-25108
DRAWN BY: BH
CHECKED BY: ZW

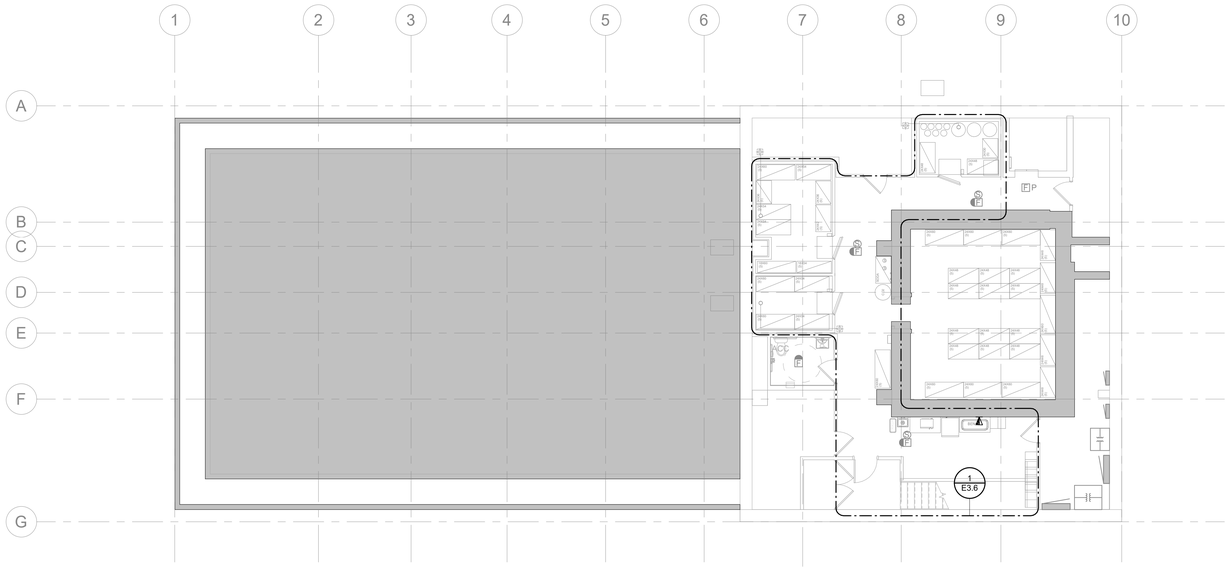
SHEET

E3.7

TRUE SHEET SCALE
0" 1/2" 1"



2 FIRST LEVEL - ELECTRICAL SIGNAL PLAN
1/8" = 1'-0"



1 LOWER LEVEL - ELECTRICAL SIGNAL PLAN
1/8" = 1'-0"

GENERAL NOTES:

A. RECEPTACLES AND DATA SYMBOLS SHOWN IN THE SAME LOCATION SHALL BE INSTALLED AT THE SAME HEIGHT AND WITHIN 12" OF EACH OTHER.

B. THE DIVISION 26 CONTRACTOR SHALL PROVIDE ROUGH-IN FOR THE FOLLOWING SYSTEMS:
- DATA
- VOICE
- FIRE ALARM

C. THE DIV. 26 CONTRACTOR SHALL HIRE THE DIV. 27 AND DIV. 28 CONTRACTOR FOR ASSOCIATED WORK ON THIS PROJECT.

D. THE FOLLOWING SYSTEMS SHALL BE PROVIDED BY THE DIV. 27 CONTRACTOR(S) (ROUGH-IN PROVIDED BY DIV. 26 CONTRACTOR):
DATA (REFER TO SPECIFICATIONS FOR ADDITIONAL INFORMATION)
VOICE (REFER TO SPECIFICATIONS FOR ADDITIONAL INFORMATION)

E. THE FOLLOWING SYSTEMS SHALL BE PROVIDED BY THE DIV. 28 CONTRACTOR(S) (ROUGH-IN PROVIDED BY DIV. 26 CONTRACTOR):
FIRE ALARM (REFER TO SPECIFICATIONS FOR ADDITIONAL INFORMATION)

F. ALL SMOKE DETECTORS SHALL BE MOUNTED 3' MINIMUM FROM SUPPLY DIFFUSERS.

KEY NOTES:

1 SEE DETAIL 2 ON SHEET FE3.1 - FIRE PROTECTION AND ELECTRICAL SCHEDULE & DETAILS FOR MORE INFORMATION.

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LOWER LEVEL & FIRST LEVEL ELECTRICAL SIGNAL PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

JAMES A. DECARO
062-07750
REGISTERED PROFESSIONAL ENGINEER

FOR REFERENCE ONLY

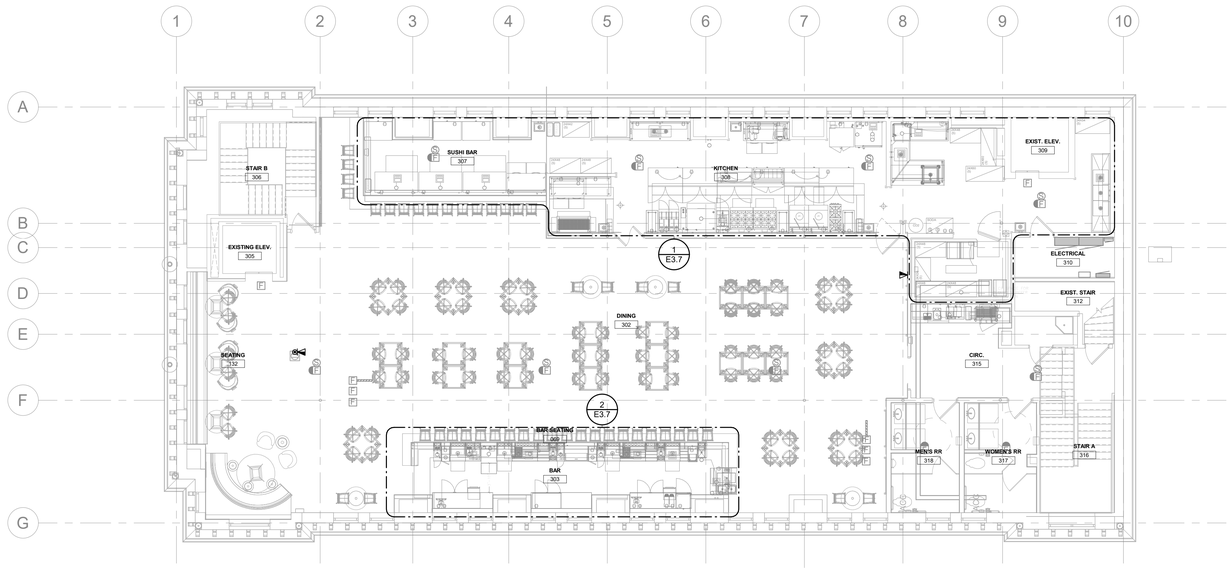
Date 04/10/26
Registration Number 062-07-7750

COMMISSION NO: 13782-25108
DRAWN BY: BH
CHECKED BY: ZW

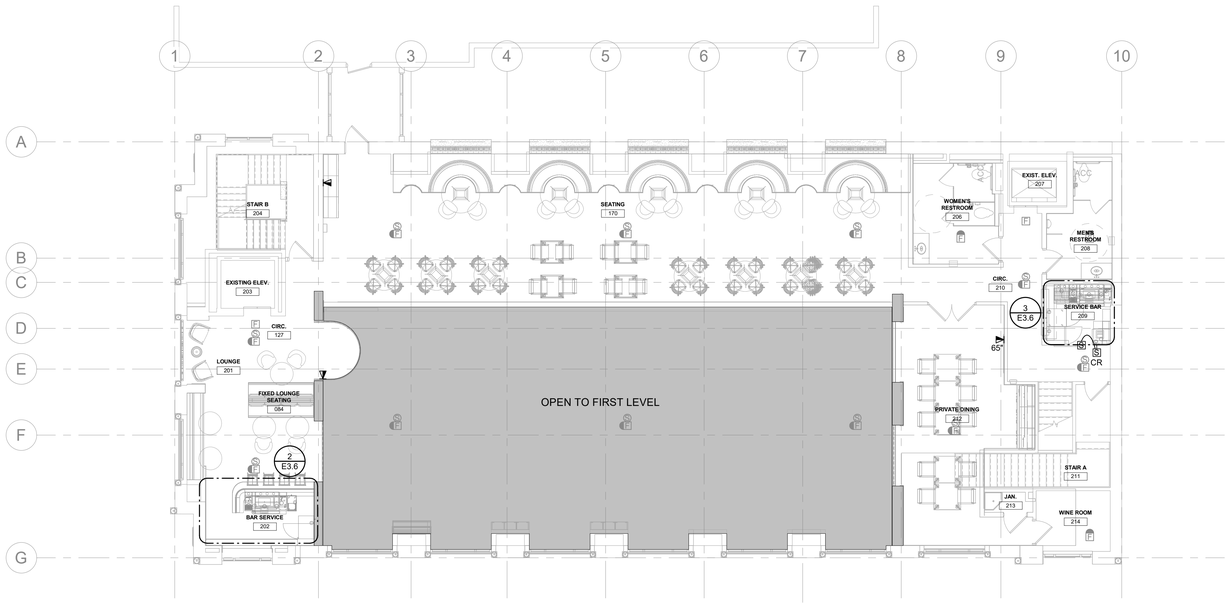
SHEET

E4.3

TRUE SHEET SCALE
0" 1/2" 1"



2 THIRD LEVEL - ELECTRICAL SIGNAL PLAN
1/8" = 1'-0"



1 SECOND LEVEL - ELECTRICAL SIGNAL PLAN
1/8" = 1'-0"

GENERAL NOTES:

A. RECEPTACLES AND DATA SYMBOLS SHOWN IN THE SAME LOCATION SHALL BE INSTALLED AT THE SAME HEIGHT AND WITHIN 12" OF EACH OTHER.

B. THE DIVISION 26 CONTRACTOR SHALL PROVIDE ROUGH-IN FOR THE FOLLOWING SYSTEMS:
- DATA
- VOICE
- FIRE ALARM

C. THE DIV. 26 CONTRACTOR SHALL HIRE THE DIV. 27 AND DIV. 28 CONTRACTOR FOR ASSOCIATED WORK ON THIS PROJECT.

D. THE FOLLOWING SYSTEMS SHALL BE PROVIDED BY THE DIV. 27 CONTRACTOR(S) (ROUGH-IN PROVIDED BY DIV. 26 CONTRACTOR):
DATA (REFER TO SPECIFICATIONS FOR ADDITIONAL INFORMATION)
VOICE (REFER TO SPECIFICATIONS FOR ADDITIONAL INFORMATION)

E. THE FOLLOWING SYSTEMS SHALL BE PROVIDED BY THE DIV. 28 CONTRACTOR(S) (ROUGH-IN PROVIDED BY DIV. 26 CONTRACTOR):
FIRE ALARM (REFER TO SPECIFICATIONS FOR ADDITIONAL INFORMATION)

F. ALL SMOKE DETECTORS SHALL BE MOUNTED 3' MINIMUM FROM SUPPLY DIFFUSERS.

KEY NOTES:

1 PROVIDE DUCT DETECTOR FOR RETURN SIDE OF ROOF TOP UNIT. SEE MECHANICAL HVAC PLANS FOR DUCT LOCATION.

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SECOND LEVEL & THIRD LEVEL ELECTRICAL SIGNAL PLAN

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

JAMES A. LECAIRE 062-07750 REGISTERED PROFESSIONAL ENGINEER

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-07-7750

COMMISSION NO: 13782-25108
DRAWN BY: BH
CHECKED BY: ZW

SHEET

E4.4

TRUE SHEET SCALE
0" 1/2" 1"

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FLOORBOX/POKE THRU SCHEDULE

TYPE	MANUFACTURER	MODEL/SERIES	GENERAL DESCRIPTION	POWER DESCRIPTION	COMMUNICATIONS DESCRIPTION	NOTES
FB01	LEGRAND	RFB2E OR APPROVED EQUAL	2 GANGS TOTAL, BLACK FINISH	(1) RECEPTACLES	(1) COMMUNICATION GANG WITH (2) PORTS	-
FP01	LEGRAND	6AT2PBK OR APPROVED EQUAL	4" DIAMETER, 2 COMPARTMENTS, 2 GANGS TOTAL, BLACK FINISH	(1) GANG RECEPTACLES	(1) COMMUNICATION GANG WITH (2) PORTS	-

GENERAL NOTES
A. REFER TO SPECIFICATIONS FOR ADDITIONAL INFORMATION AND REQUIREMENTS.
B. FLOOR BOX/POKE-THRU FURNISHED AND INSTALLED BY DIVISION 26, UNLESS NOTED OTHERWISE.

NOTES:

LIGHTING CONTROL OVERRIDE SWITCH SCHEDULE

OVERRIDE SWITCH NAME	SWITCH TYPE	ZONES CONTROLLED	OVERRIDE BUTTON CONTROL DESCRIPTION								NOTES
			BUTTON 1	BUTTON 2	BUTTON 3	BUTTON 4	BUTTON 5	BUTTON 6	BUTTON 7	BUTTON 8	
SW1	PB8D	a,b,c,d,e,f,g,h	a	b	c	d	e	f	g	h	-
SW1	PB8D	a,b,c,d,e,f,g,h	a	b	c	d	e	f	g	h	-
SW2	PB4D	e,f,g,h	e	f	g	h	-	-	-	-	-
SW3	PB4D	a,b,c	a	b	c	-	-	-	-	-	-
SW4	PB4D	a,b,c,d	a	b	c	d	-	-	-	-	-
SW5	PB8D	a,b,c,d,e	a	b	c	d	e	-	-	-	-
SW6	PB4D	a,b,c	a	b	c	-	-	-	-	-	-
SW7	PB4D	f,g,h	f	g	h	-	-	-	-	-	-
SW8	PB8D	a,b,c,d,e,f,g,h	a	b	c	d	e	f	g	h	-
SW9	PB8D	j,k,m,n,o,p,q,r	j	k	m	n	o	p	q	r	-
SW10	PB4D	h,j,k,m	h	j	k	m	-	-	-	-	-
SW11	PB4D	m,n,o,p	m	n	o	p	-	-	-	-	-

GENERAL NOTES:

A. ALL LIGHTING CONTROLS NOT INDICATED AS STAND ALONE SHALL BE PART OF THE LIGHTING CONTROL SYSTEM. DOCUMENTS INDICATE CONTROL DEVICES, SEQUENCE OF OPERATION, AND OVERRIDE CONTROL LOCATIONS. CONTRACTOR SHALL PROVIDE ALL REQUIRED POWER PACKS, DIMMING POWER PACKS, BRIDGES, GATEWAYS, AND PROGRAMMING AS REQUIRED TO ACCOMPLISH THE CONTROL SEQUENCES INDICATED. NOT ALL PARTS AND PIECES ARE SHOWN ON PLAN. CONTRACTOR TO PROVIDE ALL PIECES THAT ARE REQUIRED.

ELECTRICAL NOTES:

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ELECTRICAL SCHEDULES & DETAILS

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

JAMES A. LECLAIRE 062-07750 REGISTERED PROFESSIONAL ENGINEER

FOR REFERENCE ONLY

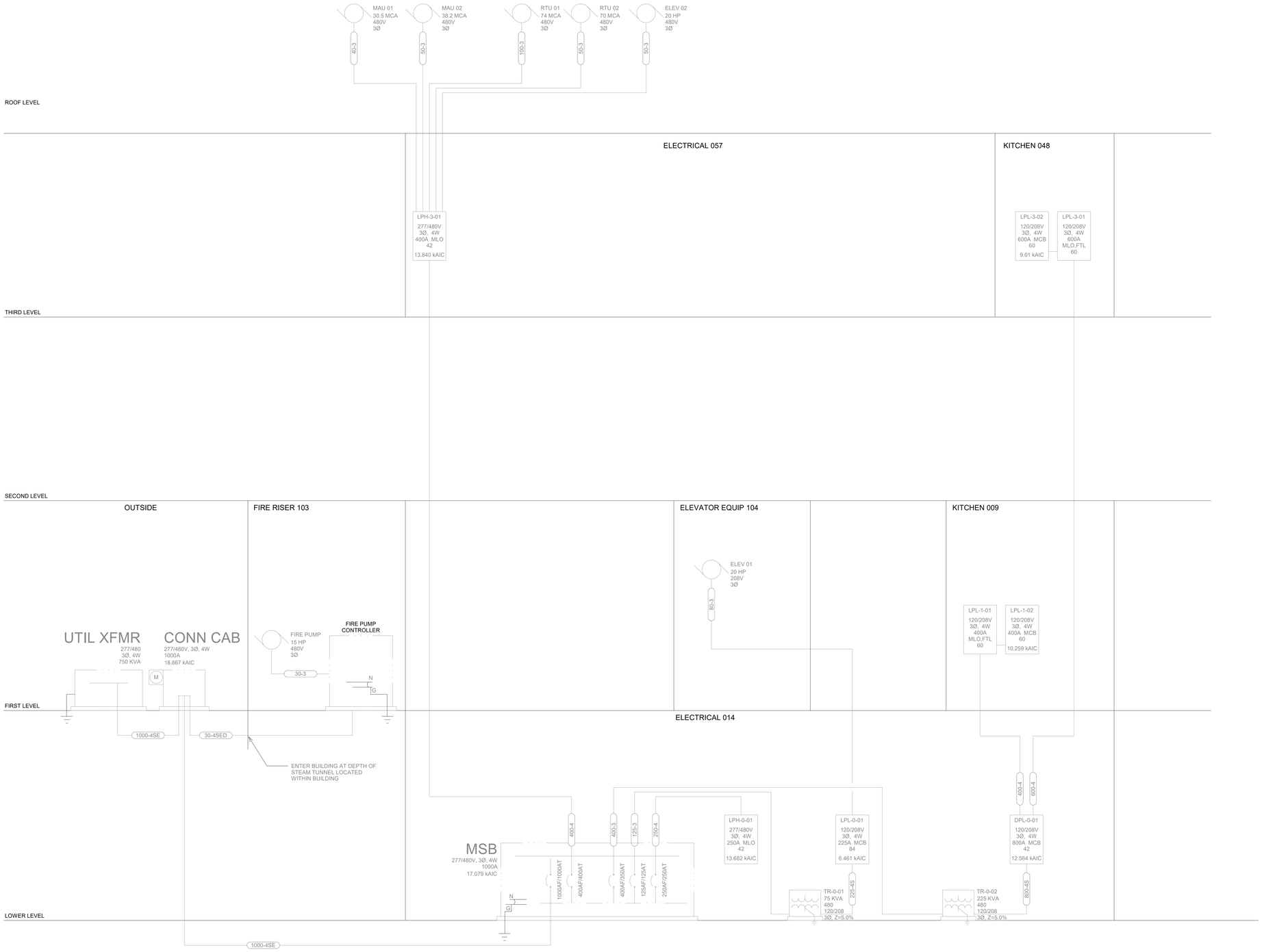
Date 04/10/26
Registration Number 062-07-7750

COMMISSION NO: 13782-25108
DRAWN BY: BH
CHECKED BY: ZW

SHEET

E6.3

TRUE SHEET SCALE
0" 1/2" 1"



1 ELECTRICAL RISER DIAGRAM - TI
12" = 1'-0"

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V3

ELECTRICAL RISER DIAGRAM

ISSUES & REVISIONS	DATE

JAMES A. LECLAIRE
062-07750
REGISTERED PROFESSIONAL ENGINEER

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-07-7750

COMMISSION NO: 13782-25108
DRAWN BY: BH
CHECKED BY: ZW

SHEET

E7.2

TRUE SHEET SCALE
0" 1/2" 1"

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NAME: MSB (EXISTING)

ENCLOSURE: NEMA 1 **SUPPLY FROM:** UTILITY **VOLTAGE:** 277/480 **MIN. BUS RATING:** 1000 A
MOUNTING: SURFACE **PHASE:** 3 **MAIN SIZE:** 1000 A
INCOMING FEED: TOP **WIRE:** 4 **MAIN OPTIONS:** MCB , SE
CALCULATED AFC: 17.079 kAIC **EQUIP OPTIONS** SPD

CKT	CIRCUIT DESCRIPTION	# OF POLES	OCPD FRAME...	TRIP RATING	A	B	C	OCPD TYPE	OCPD OPTIONS	NOTES
1	LPH-0-01	3	250	250	13544	12965	13547	ET	LSI	
2	TR-0-01	3	125	125	27850	28243	31173	AIT	LI	
3	TR-0-02	3	400	350	126104	131509	115886	ET	LSI	
4	LPH-3-01	3	400	400	68878	67934	67660	ET	LSI	
5	SPARE	1	250	250	0			--	--	
6	SPARE	1	250	250	0			--	--	
7	SPARE	1	250	250	0			--	--	
8										
9										
10										
11										
12										
13										
14										
15										
16										
17										
18										
19										
20										
	TOTAL CONN. LOAD:				236376 VA	240651 VA	228266 VA			
	TOTAL AMPS:				858 A	873 A	824 A			

LOAD CLASSIFICATION	CONNECTED LOAD (VA)	DEMAND FACTOR	LOAD DEMAND...	TOTALS	
LIGHTING LOAD (DA_L)	12608 VA	125%	15759 VA		
RECEPTACLE LOAD (DA_R)	28020 VA	10 KVA @ 100%, REMAINING ...	19010 VA	**TOTAL CONN. LOAD:**	705293 VA
MOTOR LOAD - HEATING (DA_HM)	26664 VA	100%	26664 VA	**TOTAL EST. DEMAND:**	570868 VA
MOTOR LOAD - COOLING (DA_CM)		100%		**TOTAL CONN. CURRENT:**	848 A
MOTOR LOAD - GENERAL (DA_M)	264004 VA	100%	264004 VA	**TOTAL EST. DEMAND...**	687 A
LARGEST MOTOR - BRANCH...		100%			
LARGEST MOTOR - PROJECT...		125%			
MOTOR LOAD TOTALS	**290668 VA**		**290668 VA**		
KITCHEN LOAD (DA_K)	367335 VA	DEMAND PER NEC	238768 VA		
ELECTRONIC LOAD (DA_EL)		100%			
ELECTRIC HEATING (DA_E)		100%			
DWELLING UNIT - GENERAL LOAD...		10 KVA @ 100%, REMAINING ...			
MISCELLANEOUS LOAD (DA_MI)	5960 VA	100%	5960 VA		
SPARE CAPACITY (DA_SP)		100%			
NON-COINCIDENT (DA_NC)		0%			

GENERAL NOTES:
A.
B.
C.

NOTES:
1.
2.
3.
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NAME: LPH-0-01 (EXISTING)

ENCLOSURE: NEMA 1 **SUPPLY FROM:** MSB **VOLTAGE:** 277/480 **MIN. BUS RATING:** 250 A
MOUNTING: SURFACE **FEED THRU LUGS:** NO **PHASE:** 3 **MAIN SIZE:** 250 A
INCOMING FEED: BOTTOM **FTL SUB PANEL:** **WIRE:** 4 **MAIN OPTIONS:** MLO
CALCULATED AFC: 13.862 kAIC

CKT	CIRCUIT DESCRIPTION	NOTE	TRIP	POLE	A	B	C	POLE	TRIP	NOTE	CIRCUIT DESCRIPTION	CKT
1					554	166		1	20		LEVEL 0 LTG - ELEC, MECH, CIRC,	2
3	JP 1		20	3		554	339	1	20		LEVEL 0 LTG - CIRC, RESTROOM,...	4
5							554	947	1	20		LEVEL 1 LTG - EAST	6
7					3325	752		1	20			LEVEL 1 LTG - WEST	8
9	DWBP 01		20	3		3325	126	1	20			LTG - EAST ELEVATOR	10
11							3325	100	1	20		LTG - EXTERIOR EGRESS LIGHTS	12
13					8000	126		1	20			LTG - STEAM TUNNEL	14
15	DISC EWH 01		40	3		8000	310						16
17							8000	310	3	20		**TEF 05**	18
19					310	310							20
21	EF 04		20	3		310	0	1	20			SPARE	22
23							310	0	1	20		SPARE	24
25	SPARE		20	1	0	0		1	20			SPARE	26
27	SPARE		20	1		0	0	1	20			SPARE	28
29	SPARE		20	1			0	0	1	20		SPARE	30
31	SPARE		20	1	0	0						SPARE	32
33	SPARE		20	1		0	0	1	20			SPARE	34
35	SPARE		20	1			0	0	1	20		SPARE	36
37	SPARE		20	1	0	0						SPARE	38
39	SPARE		20	1		0	0	1	20			SPARE	40
41	SPARE		20	1			0	0	1	20		SPARE	42
	TOTAL LOAD:				13544 VA		12965 VA		13547 VA				
	TOTAL AMPS:				49 A		47 A		49 A				

LOAD CLASSIFICATION	CONNECTED LOAD (VA)	DEMAND FACTOR	LOAD DEMAND (VA)	TOTALS	
LIGHTING LOAD (DA_L)	2556 VA	125%	3195 VA		
RECEPTACLE LOAD (DA_R)		10 KVA @ 100%, Remaining @ 50%		**TOTAL CONN. LOAD:**	40057 VA
MTR LOAD - HEATING (DA_HM)	24000 VA	100%	24000 VA	**TOTAL EST. DEMAND:**	40696 VA
MTR LOAD - COOLING (DA_CM)		100%		**TOTAL CONN. CURRENT:**	48 A
MTR LOAD - GENERAL (DA_M)	13501 VA	100%	13501 VA	**TOTAL EST. DEMAND CURRENT:**	49 A
LARGEST MTR - BRANCH (DA_LBM)		125%	0 VA		
MOTOR LOAD TOTALS:	**37501 VA**		**37501 VA**		
KITCHEN LOAD (DA_K)		DEMAND PER NEC			
ELECTRONIC LOAD (DA_EL)		100%			
ELECTRIC HEATING (DA_E)		100%			
DWELLING UNIT - GEN. LOAD (DA_D)		10 KVA @ 100%, Remaining @ 40%			
MISCELLANEOUS LOAD (DA_MI)		100%			
SPARE CAPACITY (DA_SP)		100%			
NON-COINCIDENT (DA_NC)		0%			

GENERAL NOTES:
A.
B.
C.

NOTES:
1.
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NAME: DPL-0-01 (EXISTING)

ENCLOSURE: NEMA 1 **SUPPLY FROM:** TR-0-02 **VOLTAGE:** 120/208 **MIN. BUS RATING:** 800 A
MOUNTING: SURFACE **PHASE:** 3 **MAIN SIZE:** 800 A
INCOMING FEED: BOTTOM **WIRE:** 4 **MAIN OPTIONS:** MCB
CALCULATED AFC: 12.564 kAIC

CKT	CIRCUIT DESCRIPTION	# OF POLES	OCPD FRAME...	TRIP RATING	A	B	C	OCPD TYPE	OCPD OPTIONS	NOTES
1	LPH-1-01	3	400	400	55283	57066	45792	ET	LSI	
2	LPL-3-01	3	600	600	70821	74443	70094	ET	LSI	
3										
4										
5										
6										
7										
8										
9										
10										
11										
12										
13										
14										
15										
16										
17										
18										
19										
20										
	TOTAL CONN. LOAD:				126104 VA	131509 VA	115886 VA			
	TOTAL AMPS:				1064 A	1109 A	966 A			

LOAD CLASSIFICATION	CONNECTED LOAD (VA)	DEMAND FACTOR	LOAD DEMAND...	TOTALS	
LIGHTING LOAD (DA_L)	6425 VA	125%	8031 VA		
RECEPTACLE LOAD (DA_R)	8820 VA	10 KVA @ 100%, REMAINING ...	8820 VA	**TOTAL CONN. LOAD:**	373498 VA
MOTOR LOAD - HEATING (DA_HM)		100%		**TOTAL EST. DEMAND:**	253693 VA
MOTOR LOAD - COOLING (DA_CM)		100%		**TOTAL CONN. CURRENT:**	1037 A
MOTOR LOAD - GENERAL (DA_M)	4704 VA	100%	4704 VA	**TOTAL EST. DEMAND...**	704 A
LARGEST MOTOR - BRANCH...		100%			
LARGEST MOTOR - PROJECT...		125%			
MOTOR LOAD TOTALS	**4704 VA**		**4704 VA**		
KITCHEN LOAD (DA_K)	346891 VA	DEMAND PER NEC	225479 VA		
ELECTRONIC LOAD (DA_EL)		100%			
ELECTRIC HEATING (DA_E)		100%			
DWELLING UNIT - GENERAL LOAD...		10 KVA @ 100%, REMAINING ...			
MISCELLANEOUS LOAD (DA_MI)	5960 VA	100%	5960 VA		
SPARE CAPACITY (DA_SP)		100%			
NON-COINCIDENT (DA_NC)		0%			

GENERAL NOTES:
A.
B.
C.

NOTES:
1.
2.
3.
4.
5.
6.

NAME: LPL-0-01 (EXISTING)

ENCLOSURE: NEMA 1 **SUPPLY FROM:** TR-0-01 **VOLTAGE:** 120/208 **MIN. BUS RATING:** 225 A
MOUNTING: SURFACE **FEED THRU LUGS:** NO **PHASE:** 3 **MAIN SIZE:** 225 A
INCOMING FEED: TOP **FTL SUB PANEL:** **WIRE:** 4 **MAIN OPTIONS:** MCB
CALCULATED AFC: 6.461 kAIC

CKT	CIRCUIT DESCRIPTION	NOTE	TRIP	POLE	A	B	C	POLE	TRIP	NOTE	CIRCUIT DESCRIPTION	CKT
1	WS 01		20	1	780	960		1	20	1	KL1 CARBONATORS	2
3	CUH 01		20	1		888	960	1	20	1	KL1 CARBONATORS	4
5	CUH 02		20	1			888	480	1	20	1	KL4 WALK IN FREEZER LIGHTS	6
7	CUH 03		20	1	888	90		2	20	1	KL4A WALK IN FREEZER UNIT COOLER	8
9	HWP 01		30	1		2880	90					10
11	HWP 02		30	1			2880	3940	2	50	1	KL4B WALK IN FREEZER REMOTE COMPRESSOR	12
13	DXSS 01B		20	2	1560	3940							14
15						1560	480	1	20	1	KL4C WALK IN FREEZER LIGHTS	16
17	TEF 01		20	1			528	90	2	20	1	KL4D WALK IN FREEZER UNIT COOLER	18
19	TEF 02		20	1	696	90							20
21	TEF 03		20	1		528	1560		2	20	1	KL4E WALK IN FREEZER REMOTE COMPRESSOR	22
23	PCU 01 CONTROL PANEL		20	1			1800	1560					24
25	PCU 02 CONTROL PANEL		20	1	1800	480		1	20	1	KL5 WALK IN COOLER LIGHTS	26
27	PCU 03 CONTROL PANEL		20	1		1800	90	2	20	1	KL5A WALK IN FREEZER - UNIT COOLER	28
29	B 01	2	20	1			900	90					30
31	B 02	2	20	1	900	1560		2	20	1	KL5 WALK IN FREEZER - REMOTE COMPRESSOR	32
33	SEP 01		20	1		1176	1560					34
35	DCP 01		20	1			832	1560	1	20	1	KL6 MICROWAVE	36
37					7452	624		1	20	1	KL7 REACH-IN REFRIGERATOR	38
39	ELEV 01		80	3		7452	0	2	20	1	KL8 BEER SYSTEM	40
41							7452	0					42
43	LEVEL 3 - FSDs		20	1	0	1800		1	20		KL9 UTILITY OUTLET	44
45	RECEPT - ELEVATOR PIT		20	1		180	360	1	20		**LOWER LEVEL - RECEPT**	46
47	LOWER LEVEL - RECEPT. EAST SIDE		20	1			540	75	1	20		**LOWER LEVEL - RR VANITY**	48
49	LOWER LEVEL - RECEPT. WEST SIDE		20	1	900	180		1	20			**RECEPT - LEVEL 1 SERVICE BAR**	50
51	FIRST LEVEL - RECEPT - EAST SIDE		20	1		1800	1587	1	20	2	**GWH 02 & 03**	52
53	FIRST LEVEL - RECEPT - WEST SIDE		20	1			1800	0	1	20		**TEF 06**	54
55	SECOND LEVEL - RECEPT - EAST SIDE		20	1	1800	90		2	20		**LOWER LEVEL RECEPT - DATA 006**	56
57	SECOND LEVEL - RECEPT - WEST...		20	1		360	90					58
59	THIRD LEVEL - RECEPT - EAST SIDE		20	1			1440	360	1	20		**LOWER LEVEL RECEPT - DATA 006**	60
61	THIRD LEVEL - RECEPT - WEST SIDE		20	1	360	360		1	20			**LOWER LEVEL RECEPT - DATA 006**	62
63	ROOF - RECEPT - RTU 02		20	1		180	0	1	20			SPARE	64
65	ROOF - RECEPT - RTU 01		20	1			180	0	1	20		SPARE	66
67	ROOF - RECEPT - EAST SIDE		20	1	540	0		1	20			SPARE	68
69	ROOF - RECEPT - WEST SIDE		20	1		540	0	1	20			SPARE	70
71	UH 01		20	1			1656	0	1	20		SPARE	72
73	FACP		20	1	0	0		1	20			SPARE	74
75	DXSS 02B		20	2		1560	0	1	20			SPARE	76
77							1560	0	1	20		SPARE	78
79	LTG - DECORATIVE EXTERIOR...		20	1	0	0		1	20			SPARE	80
81	SP 01		20	2		562	0	1	20			SPARE	82
83							562	0	1	20		SPARE	84
	TOTAL LOAD:				27850 VA		28243 VA		31173 VA				
	TOTAL AMPS:				232 A		236 A		260 A				

LOAD CLASSIFICATION	CONNECTED LOAD (VA)	DEMAND FACTOR	LOAD DEMAND (VA)	TOTALS	
LIGHTING LOAD (DA_L)	75 VA	125%	94 VA		
RECEPTACLE LOAD (DA_R)	19200 VA	10 KVA @ 100%, Remaining @ 50%	14600 VA	**TOTAL CONN. LOAD:**	87265 VA
MTR LOAD - HEATING (DA_HM)	2664 VA	100%	2664 VA	**TOTAL EST. DEMAND:**	75529 VA
MTR LOAD - COOLING (DA_CM)		100%		**TOTAL CONN. CURRENT:**	242 A
MTR LOAD - GENERAL (DA_M)	44882 VA	100%	44882 VA	**TOTAL EST. DEMAND CURRENT:**	210 A
LARGEST MTR - BRANCH (DA_LBM)		125%	0 VA		
MOTOR LOAD TOTALS:	**47546 VA**		**47546 VA**		
KITCHEN LOAD (DA_K)	20444 VA	DEMAND PER NEC	13289 VA		
ELECTRONIC LOAD (DA_EL)		100%			
ELECTRIC HEATING (DA_E)		100%			
DWELLING UNIT - GEN. LOAD (DA_D)		10 KVA @ 100%, Remaining @ 40%			
MISCELLANEOUS LOAD (DA_MI)	0 VA	100%	0 VA		
SPARE CAPACITY (DA_SP)		100%			
NON-COINCIDENT (DA_NC)		0%			

GENERAL NOTES:
A.
B.
C.

NOTES:
1. PROVIDE GFCI TYPE CIRCUIT BREAKER
2. PROVIDE SHUNT TRIP BREAKER TO BE USED FOR EPO.
3.
4.
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6.

NAME: LPL-1-01 (EXISTING)

ENCLOSURE: NEMA 4X **SUPPLY FROM:** DPL-0-01 **VOLTAGE:** 120/208 **MIN. BUS RATING:** 400 A
MOUNTING: SURFACE **FEED THRU LUGS:** YES **PHASE:** 3 **MAIN SIZE:** 400 A
INCOMING FEED: BOTTOM **FTL SUB PANEL:** LPH-1-02 **WIRE:** 4 **MAIN OPTIONS:** MLO,FTL
CALCULATED AFC: 10.259 kAIC

CKT	CIRCUIT DESCRIPTION	NOTE	TRIP	POLE	A	B	C	POLE	TRIP	NOTE	CIRCUIT DESCRIPTION	CKT
1					12000	100		1	20	1	K40 EXHAUST HOOD LIGHTS	2
3	K8 VENTLESS DISH MACHINE	1	70	3		12000	0	1	20		SPARE	4
5							12000	0	1	20		SPARE	6
7					5860	0		1	20			SPARE	8
9	K8A BOOSTER HEATER	1	125	3		5860	1800	1	20	1	K40C FIRE PROTECTION SYSTEM	10
11							5860	--	1	--	-	SHUNT TRIP BREAKER	12
13	K16 ESPRESSO MACHINE	1	20	2	1300	924		1	20	1	K42 WORKTOP FREEZER	14
15						1300	1800	1	20	-	K44 UTILITY OUTLET	16
17	K17 UNDERCOUNTER REFRIGERATOR	1	20	1			300	1800	1	20	-	K44 UTILITY OUTLET	18
19	K18 COFFEE BREWER AIR POTS	1	20	1	1800	240		1	20	1	K47 PASTA COOKER	20
21	K23 BEVERAGE DISPENSER	1	20	1		180	--	1	--	-	SHUNT TRIP BREAKER	22
23	K27 P.O.S. STATION	1	20	1			1800	732	1	20	1	K48 REFRIGERATED PREP TABLE	24
25	K27 P.O.S. STATION	1	20	1	1800	1800		1	20	-	K51 UTILITY OUTLET	26
27	K27 P.O.S. STATION	1	20	1		1800	--	1	--	-	SHUNT TRIP BREAKER	28
29	K29 DROP-IN COLD WELL	1	20	1			420	1800	1	20	-	K51 UTILITY OUTLET	30
31	K29 DROP-IN COLD WELL	1	20	1	420	--		1	--	-	SHUNT TRIP BREAKER	32
33	RECEPT - LOWER LEVEL ELEC RM		20	1		180	480	1	20	1	K52 FRYER	34
35	SPARE		20	1			0	--	1	--	-	SHUNT TRIP BREAKER	36
37	K32 HEAT LAMPS	1	30	2	2111	540		1	20	1	K53 REFRIGERATED PREP TABLE	38
39						2111	300	1	20	1	K56 REFRIGERATED EQUIPMENT...	40
41	K32 HEAT LAMPS	1	30	2			2111	--	1	--	-	SHUNT TRIP BREAKER	42
43					2111	120		2	20	1	K57 DECK TYPE BROILER	44
45	K32 HEAT LAMPS	1	30	2		2111	--	1	--	-	SHUNT TRIP BREAKER	46
47							2111	749	2	20	1	K58 HOT FOOD WELL	48
49	K32 HEAT LAMPS	1	30	2	2111	749							50
51						2111	1800	1	20	-	K59 UTILITY OUTLET	52
53	K33 DIMMING CABINET	1	20	1			420	1800	1	20	-	K59 UTILITY OUTLET	54
55	K36 UTILITY OUTLET	-	20	1	1800	0		1	20		SPARE		56
57	K36 UTILITY OUTLET	-	20	1		1800	0	1	20	1	SPARE		58
59	K39 GARDE MANGER REFRIGERATOR	1	20	1			732	0	1	20	1	SPARE	60
	THIS SECTION TOTAL:		**TOTAL LOAD:**		35786 VA		35633 VA		32635 VA				
			TOTAL AMPS:		302 A		301 A		272 A				
	TOTAL LOAD CONNECTED TO FEED THROUGH LUGS:		**TOTAL LOAD:**		19496 VA		21432 VA		13157 VA				
			TOTAL AMPS:		171 A		187 A		110 A				
	PANEL GRAND TOTALS:		**TOTAL LOAD:**		55283 VA		57066 VA		45792 VA				
			TOTAL AMPS:		473 A		488 A		382 A				

LOAD CLASSIFICATION	CONNECTED LOAD (VA)	DEMAND FACTOR	LOAD DEMAND (VA)	TOTALS	
LIGHTING LOAD (DA_L)	1794 VA	125%	2242 VA		
RECEPTACLE LOAD (DA_R)	4140 VA	10 KVA @ 100%, Remaining @ 50%	4140 VA	**TOTAL CONN. LOAD:**	158140 VA
MTR LOAD - HEATING (DA_HM)		100%		**TOTAL EST. DEMAND:**	105622 VA
MTR LOAD - COOLING (DA_CM)		100%		**TOTAL CONN. CURRENT:**	439 A
MTR LOAD - GENERAL (DA_M)		100%		**TOTAL EST. DEMAND CURRENT:**	293 A
LARGEST MTR - BRANCH (DA_LBM)		125%	0 VA		
MOTOR LOAD TOTALS:	**0 VA**		**0 VA**		
KITCHEN LOAD (DA_K)	151334 VA	DEMAND PER NEC	98367 VA		
ELECTRONIC LOAD (DA_EL)		100%			
ELECTRIC HEATING (DA_E)		100%			
DWELLING UNIT - GEN. LOAD (DA_D)		10 KVA @ 100%, Remaining @ 40%			
MISCELLANEOUS LOAD (DA_MI)	872 VA	100%	872 VA		
SPARE CAPACITY (DA_SP)		100%			
NON-COINCIDENT (DA_NC)		0%			

GENERAL NOTES:
A.
B.
C.

NOTES:
1. PROVIDE GFCI TYPE CIRCUIT BREAKER
2.
3.
4.
5.
6.

NAME: LPL-1-02 (EXISTING)

ENCLOSURE: NEMA 4X **SUPPLY FROM:** LPL-1-01 **VOLTAGE:** 120/208 **MIN. BUS RATING:** 400 A
MOUNTING: SURFACE **FEED THRU LUGS:** NO **PHASE:** 3 **MAIN SIZE:** 400 A
INCOMING FEED: **FTL SUB PANEL:** **WIRE:** 4 **MAIN OPTIONS:** MCB
CALCULATED AFC: 10.259 kAIC

CKT	CIRCUIT DESCRIPTION	NOTE	TRIP	POLE	A	B	C	POLE	TRIP	NOTE	CIRCUIT DESCRIPTION	CKT
1	K62 REFRIGERATED EQUIPMENT...	1	20	1	300	1924						2
3	SHUNT TRIP BREAKER	-	--	1				2	25	1	K76 ICE MACHINE	4
5	K62 REFRIGERATED EQUIPMENT...	1	20	1			1924					6
7	K66 COOK & HOLD CABINET	1	30	2	2392	1155		2	20	1	K77 ICE MACHINE	8
9						2392	1800					10
11	SHUNT TRIP BREAKER	-	--	1				1	20	-	K80 UTILITY OUTLET	12
13	K66 COOK & HOLD CABINET	1	30	2	2392	2558						14
15						2392	2558	3	30	1	K85 GLASS WASHER	16
17	K67 REFRIGERATED PREP TABLE	1	20	1								18
19	K68 WORKTOP REFRIGERATOR	1	20	1	1080	336		1	20	1	K94 UNDERBAR FREEZER	20
21	K69 SUSHI ICED CASE	1	20	1		540	1200	1	20	1	K97 UNDERBAR FREEZER	22
23	K69 SUSHI ICED CASE	1	20	1			540	1200	1	20	1	K97 UNDERBAR FREEZER	24
25	K71 REACH-IN REFRIGERATOR	1	20	1	300	1800		1	20	1	K98 BACK BAR COOLER	26
27	K72 UTILITY OUTLET	-	20	1			1800	1800	1	20	1	K98 BACK BAR COOLER	28
29	K73 ICE FLAKER	1	20	1				828	600	1	20	1	K99 BACK BAR FREEZER	30
31	K75 HEAT LAMPS	1	20	1	384	228				1	20	1	K101 BACK BAR FREEZER	32
33	K75 HEAT LAMPS	1	20	1			384	840		1	20	1	K102 P.O.S. STATION	34
35	K75 HEAT LAMPS	1	20	1					384	840	1	20	1	K102 P.O.S. STATION	36
37	K75 HEAT LAMPS	1	20	1	384	1204					1	20		LTG - LVL 1 WEST JUNCTION BOXES	38
39	K75 HEAT LAMPS	1	20	1			384	718			1	20		LTG - LVL 1 EAST JUNCTION BOXES	40
41	K75 HEAT LAMPS	1	20	1					384	24	1	20		**EXTERIOR STRING LIGHT**	42
43	K75 HEAT LAMPS	1	20	1	384	1440					1	20		**RECEPT - LVL 1 - GENERAL POWER**	44
45	K75 HEAT LAMPS	1	20	1			384	360			1	20		**RECEPT - LVL 1 - HOST STAND**	46
47	K41 WORKTOP REFRIGERATOR	1	20	1					924	1080	1	20		**RECEPT - LVL 1 - S BAR**	48
49	SHUNT TRIP BREAKER	-	--	1	--	540					1	20		**RECEPT - LVL 1 - S BAR**	50
51	K42 HOT FOOD WELL	1	20	1			696	1260			1	20		**RECEPT - N KITCHEN**	52
53	SHUNT TRIP BREAKER	-	--	1					--	0	1	20		SPARE	54
55	K42 HOT FOOD WELL	1	20	1	696	0					1	20		SPARE	56
57	SHUNT TRIP BREAKER	-	--	1			--	0			1	20		SPARE	58
59	SPARE		20	1				0	0	1	20		SPARE	60
	TOTAL LOAD:				19496 VA		21432 VA		13157 VA						
	TOTAL AMPS:				171 A		187 A		110 A						

LOAD CLASSIFICATION	CONNECTED LOAD (VA)	DEMAND FACTOR	LOAD DEMAND (VA)	TOTALS	
LIGHTING LOAD (DA_L)	1794 VA	125%	2242 VA		
RECEPTACLE LOAD (DA_R)	3960 VA	10 KVA @ 100%, Remaining @ 50%	3960 VA	**TOTAL CONN. LOAD:**	54085 VA
MTR LOAD - HEATING (DA_HM)		100%		**TOTAL EST. DEMAND:**	37923 VA
MTR LOAD - COOLING (DA_CM)		100%		**TOTAL CONN. CURRENT:**	150 A
MTR LOAD - GENERAL (DA_M)		100%		**TOTAL EST. DEMAND CURRENT:**	105 A
LARGEST MTR - BRANCH (DA_LBM)		125%	0 VA		
MOTOR LOAD TOTALS:	**0 VA**		**0 VA**		
KITCHEN LOAD (DA_K)	47459 VA	DEMAND PER NEC	30848 VA		
ELECTRONIC LOAD (DA_EL)		100%			
ELECTRIC HEATING (DA_E)		100%			
DWELLING UNIT - GEN. LOAD (DA_D)		10 KVA @ 100%, Remaining @ 40%			
MISCELLANEOUS LOAD (DA_MI)	872 VA	100%	872 VA		
SPARE CAPACITY (DA_SP)		100%			
NON-COINCIDENT (DA_NC)		0%			

GENERAL NOTES:
A. PROVIDE SHUNT TRIP BREAKER FOR MAIN CIRCUIT BREAKER OF THIS PANELBOARD.
B.
C.

NOTES:
1. PROVIDE GFCI TYPE CIRCUIT BREAKER
2.
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5.
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V3

NAME: LPH-3-01 (EXISTING)

ENCLOSURE: NEMA 1 **SUPPLY FROM:** MSB **VOLTAGE:** 277/480 **MIN. BUS RATING:** 400 A
MOUNTING: SURFACE **FEED THRU LUGS:** NO **PHASE:** 3 **MAIN SIZE:** 400 A
INCOMING FEED: BOTTOM **FTL SUB PANEL:** **WIRE:** 4 **MAIN OPTIONS:** MLO
CALCULATED AFC: 13.840 kAIC

CKT	CIRCUIT DESCRIPTION	NOTE	TRIP	POLE	A	B	C	POLE	TRIP	NOTE	CIRCUIT DESCRIPTION	CKT
1					6762 1196			1	20		LEVEL 2 LTG - EAST	2
3	MAU 01		40	3		6762 638		1	20		LEVEL 2 LTG - WEST	4
5							6762 688	1	20		LEVEL 3 LTG - EAST	6
7					6762 440			1	20		LEVEL 3 LTG - WEST	8
9	MAU 02		50	3		6762 6925						10
11							6762 6925	3	40		ELEV 02	12
13					5820 6925							14
15	DISC PCU 01		30	3		5820 0		1	20	1	HT 01	16
17							5820 0	1	20	1	HT 02	18
19					3880 270			1	20		**LEVEL 3 KITCHEN - EAST**	20
21	DISC PCU 02		20	3		3880 324		1	20		**LEVEL 3 KITCHEN - WEST**	22
23							3880 0	1	20		SPARE	24
25					4877 0			1	20		SPARE	26
27	DISC PCU 03		20	3		4877 0		1	20		SPARE	28
29							4877 0	1	20		SPARE	30
31					16384 0			1	20		SPARE	32
33	RTU 01		80	3		16384 0		1	20		SPARE	34
35							16384 0	1	20		SPARE	36
37					15564 0			1	20		SPARE	38
39	RTU 02		80	3		15564 0		1	20		SPARE	40
41							15564 0	1	20		SPARE	42
	TOTAL LOAD:				68878 VA	67934 VA	67660 VA					
	TOTAL AMPS:				249 A	245 A	244 A					

LOAD CLASSIFICATION	CONNECTED LOAD (VA)	DEMAND FACTOR	LOAD DEMAND (VA)	TOTALS	
LIGHTING LOAD (DA_L)	3551 VA	125%	4439 VA		
RECEPTACLE LOAD (DA_R)		10 KVA @ 100%, Remaining @ 50%		**TOTAL CONN. LOAD:**	204472 VA
MTR LOAD - HEATING (DA_HM)		100%		**TOTAL EST. DEMAND:**	205360 VA
MTR LOAD - COOLING (DA_CM)		100%		**TOTAL CONN. CURRENT:**	246 A
MTR LOAD - GENERAL (DA_M)	200917 VA	100%	200917 VA	**TOTAL EST. DEMAND CURRENT:**	247 A
LARGEST MTR - BRANCH (DA_LBM)		125%	0 VA		
MOTOR LOAD TOTALS:	**200917 VA**		**200917 VA**		
KITCHEN LOAD (DA_K)		DEMAND PER NEC			
ELECTRONIC LOAD (DA_EL)		100%			
ELECTRIC HEATING (DA_E)		100%			
DWELLING UNIT - GEN. LOAD (DA_D)		10 KVA @ 100%, Remaining @ 40%			
MISCELLANEOUS LOAD (DA_MI)		100%			
SPARE CAPACITY (DA_SP)		100%			
NON-COINCIDENT (DA_NC)		0%			

GENERAL NOTES:
A.
B.
C.

NOTES:
1. PROVIDE GFEP BREAKERS FOR HEAT TRACE.
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NAME: LPL-3-01 (EXISTING)

ENCLOSURE: NEMA 4X **SUPPLY FROM:** DPL-0-01 **VOLTAGE:** 120/208 **MIN. BUS RATING:** 600 A
MOUNTING: SURFACE **FEED THRU LUGS:** YES **PHASE:** 3 **MAIN SIZE:** 600 A
INCOMING FEED: BOTTOM **FTL SUB PANEL:** LPL-3-04 **WIRE:** 4 **MAIN OPTIONS:** MLO,FTL
CALCULATED AFC: 9.01 kAIC

CKT	CIRCUIT DESCRIPTION	NOTE	TRIP	POLE	A	B	C	POLE	TRIP	NOTE	CIRCUIT DESCRIPTION	CKT
1					6773 100			1	20	1	K331 EXHAUST HOOD LIGHTS	2
3	K308 DISHMACHINE	1	80	3		6773 1176		1	20		FVAV 01-09	4
5							6773 1176	1	20		FVAV 02-06	6
7	K309 CARBONATORS	1	20	1	960 1176			1	20		FVAV 02-07	8
9	K309 CARBONATORS	1	20	1		960 1800		1	20	-	K331C FIRE SUPPRESSION SYSTEM	10
11	K313 WALK IN COOLER LIGHTS	1	20	1			480 --	1	--	-	SHUNT TRIP BREAKER	12
13	K313A WALK IN COOLER - UNIT...	1	20	1	264 1800			1	20	-	K335 UTILITY OUTLET	14
15	REMOTE COMPRESSOR		20	2		1560 1800		1	20	-	K335 UTILITY OUTLET	16
17							1560 1800	1	20	-	K335 UTILITY OUTLET	18
19	K317 EXHAUST HOOD LIGHTS	1	20	1	100 300			1	20	1	K337 REFRIGERATOR W/ DRAWERS	20
21	SPARE		20	1		0 300		1	20	1	K339 WORKTOP REFRIGERATOR	22
23	SPARE		20	1			0 300	1	20	1	K339 WORKTOP REFRIGERATOR	24
25	SPARE		20	1	0 300			1	20	1	K339 WORKTOP REFRIGERATOR	26
27	K317C FIRE SUPPRESSION SYSTEM	-	20	1		1800 300		1	20	1	K339 WORKTOP REFRIGERATOR	28
29	SHUNT TRIP BREAKER	-	--	1			-- 300	1	20	1	K339 WORKTOP REFRIGERATOR	30
31	K321 UTILITY OUTLET	-	20	1	1800 1176			1	20		FVAV 02-09	32
33	SHUNT TRIP BREAKER	-	--	1		-- 0		1	20		SPARE	34
35	K321 UTILITY OUTLET	-	20	1			1800 2111	2	30	1	K342 HEAT LAMP	36
37	SHUNT TRIP BREAKER	-	--	1	-- 2111							38
39	K321 UTILITY OUTLET	-	20	1		1800 540		1	20	1	343 REFRIGERATED PREP TABLE	40
41	K327 PASTA COOKER	1	20	1			240 7464					42
43	SHUNT TRIP BREAKER	-	--	1	-- 7464			3	100	1	K344 VENTLESS COMBI OVEN	44
45						11520 7464						46
47	K328 TILTING SKILLET BRAISING PAN	1	125	3			11520 7464					48
49					11520 7464			3	100	1	K344 VENTLESS COMBI OVEN	50
51	SHUNT TRIP BREAKER	-	--	1		-- 7464						52
53	K329 FRYER	1	20	1			480 192	1	20	1	K344A COMBI OVEN VENTLESS HOOD	54
55	SHUNT TRIP BREAKER	-	--	1	-- 0			1	20	1	SPARE	56
57	SPARE	1	20	1		0 0		1	20	1	SPARE	58
59	SPARE	1	20	1			0 0	1	20	1	SPARE	60
	THIS SECTION TOTAL:		**TOTAL LOAD:**		43308 VA	45257 VA	43660 VA					
			TOTAL AMPS:		361 A	378 A	364 A					
	TOTAL LOAD CONNECTED TO FEED THROUGH LUGS:		**TOTAL LOAD:**		27513 VA	29186 VA	26434 VA					
			TOTAL AMPS:		231 A	245 A	220 A					
	PANEL GRAND TOTALS:		**TOTAL LOAD:**		70821 VA	74443 VA	70094 VA					
			TOTAL AMPS:		591 A	621 A	584 A					

LOAD CLASSIFICATION	CONNECTED LOAD (VA)	DEMAND FACTOR	LOAD DEMAND (VA)	TOTALS	
LIGHTING LOAD (DA_L)	4631 VA	125%	5789 VA		
RECEPTACLE LOAD (DA_R)	4680 VA	10 KVA @ 100%, Remaining @ 50%	4680 VA	**TOTAL CONN. LOAD:**	215358 VA
MTR LOAD - HEATING (DA_HM)		100%		**TOTAL EST. DEMAND:**	148071 VA
MTR LOAD - COOLING (DA_CM)		100%		**TOTAL CONN. CURRENT:**	598 A
MTR LOAD - GENERAL (DA_M)	4704 VA	100%	4704 VA	**TOTAL EST. DEMAND CURRENT:**	411 A
LARGEST MTR - BRANCH (DA_LBM)		125%	0 VA		
MOTOR LOAD TOTALS:	**4704 VA**		**4704 VA**		
KITCHEN LOAD (DA_K)	195557 VA	DEMAND PER NEC	127112 VA		
ELECTRONIC LOAD (DA_EL)		100%			
ELECTRIC HEATING (DA_E)		100%			
DWELLING UNIT - GEN. LOAD (DA_D)		10 KVA @ 100%, Remaining @ 40%			
MISCELLANEOUS LOAD (DA_MI)	5088 VA	100%	5088 VA		
SPARE CAPACITY (DA_SP)		100%			
NON-COINCIDENT (DA_NC)		0%			

GENERAL NOTES:
A.
B.
C.

NOTES:
1. PROVIDE GFCI TYPE CIRCUIT BREAKER
2.
3.
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NAME: LPL-3-02 (EXISTING)

ENCLOSURE: NEMA 4X **SUPPLY FROM:** LPL-3-01 **VOLTAGE:** 120/208 **MIN. BUS RATING:** 600 A
MOUNTING: SURFACE **FEED THRU LUGS:** NO **PHASE:** 3 **MAIN SIZE:** 600 A
INCOMING FEED: **FTL SUB PANEL:** **WIRE:** 4 **MAIN OPTIONS:** MCB
CALCULATED AFC: 9.01 kAIC

CKT	CIRCUIT DESCRIPTION	NOTE	TRIP	POLE	A	B	C	POLE	TRIP	NOTE	CIRCUIT DESCRIPTION	CKT
1					3600 1200			1	20	1	K375 UNDERBAR FREEZER	2
3	K346 VENTLESS CONVECTION OVEN	1	30	3		3600 1200		1	20	1	K375 UNDERBAR FREEZER	4
5							3600 840	1	20	1	K376 BACK BAR COOLER	6
7					3600 840			1	20	1	K376 BACK BAR COOLER	8
9	K346 VENTLESS CONVECTION OVEN	1	30	3		3600 600		1	20	1	K377 BACK BAR FREEZER	10
11							3600 228	1	20	1	K379 BACK BAR FREEZER	12
13	K346A CONV. OVEN VENTLESS HOOD	1	20	1	192 1800			1	20	1	K380 P.O.S. STATION	14
15	K347 SLICER	1	20	1		360 1800		1	20	1	K380 P.O.S. STATION	16
17	K348 UTILITY OUTLET	1	20	1			1800 1800	1	20	-	K384 UTILITY OUTLET	18
19	K349 UNDERCOUNTER...	1	20	1	300 1800			1	20	1	K385 COFFEE MACHINE	20
21	K352 UTILITY OUTLET	-	20	1		1800 1300		2	20	1	K386 ESPRESSO MACHINE	22
23	K352 UTILITY OUTLET	-	20	1			1800 1300					24
25	K354 REFRIGERATED PREP TABLE	1	20	1	780 300			1	20	1	K387 UNDERCOUNTER...	26
27	K354 REFRIGERATED PREP TABLE	1	20	1		780 360		1	20	1	K400 REACH-IN REFRIGERATOR	28
29	K354 REFRIGERATED PREP TABLE	1	20	1			780 2558					30
31	K355 MIXER	1	20	2	1248 2558			3	30	1	K401 GLASS WASHER	32
33						1248 2558						34
35	K356 WORKTOP REFRIGERATOR	1	20	1			300 600	1	20	1	K403 UNDERCOUNTER FREEZER	36
37	K357 WORKTOP SUSHI...	1	20	1	540 336			1	20	1	K411 UNDERBAR FREEZER	38
39	K357 WORKTOP SUSHI...	1	20	1		540 420		1	20	1	K412 BACK BAR COOLER	40
41	K357 WORKTOP SUSHI...	1	20	1			540 1536	1	20		LTG - LVL 3 WEST JUNCTION BOXES	42
43	K360 UTILITY OUTLET	-	20	1	1800 1164			1	20		LTG - LVL 3 EAST JUNCTION BOXES	44
45	K360 UTILITY OUTLET	-	20	1		1800 1104		1	20		**LTG - LVL 3 WEST PENDANTS**	46
47							2558 1080	1	20		**RECEPT - LVL 2 GENERAL POWER**	48
49	K364 GLASS WASHER	1	30	3	2558 1440			1	20		**RECEPT - LVL 3 - SUSHI BAR**	50
51						2558 1620		1	20		**RECEPT - LVL 3 - S BAR RECEPT**	52
53	K372 UNDERBAR FREEZER	1	20	1			336 540	1	20		**RECEPT - LVL 3 - GENERAL POWER**	54
55	LTG - LVL 2 WEST JUNCTION BOXES		20	1	917 540			1	20		**RECEPT - LVL 3 KITCHEN**	56
57	LTG - LVL 2 OPEN AREA J BOXES		20	1		1240 698		1	20		**INV-1**	58
59	LTG - LVL 2 EAST JUNCTION BOXES		20	1			637 0	1	20		SPARE	60
	TOTAL LOAD:				27513 VA	29186 VA	26434 VA					
	TOTAL AMPS:				231 A	245 A	220 A					

LOAD CLASSIFICATION	CONNECTED LOAD (VA)	DEMAND FACTOR	LOAD DEMAND (VA)	TOTALS	
LIGHTING LOAD (DA_L)	4631 VA	125%	5789 VA		
RECEPTACLE LOAD (DA_R)	4680 VA	10 KVA @ 100%, Remaining @ 50%	4680 VA	**TOTAL CONN. LOAD:**	83133 VA
MTR LOAD - HEATING (DA_HM)		100%		**TOTAL EST. DEMAND:**	59386 VA
MTR LOAD - COOLING (DA_CM)		100%		**TOTAL CONN. CURRENT:**	231 A
MTR LOAD - GENERAL (DA_M)		100%		**TOTAL EST. DEMAND CURRENT:**	165 A
LARGEST MTR - BRANCH (DA_LBM)		125%	0 VA		
MOTOR LOAD TOTALS:	**0 VA**		**0 VA**		
KITCHEN LOAD (DA_K)	71156 VA	DEMAND PER NEC	46251 VA		
ELECTRONIC LOAD (DA_EL)		100%			
ELECTRIC HEATING (DA_E)		100%			
DWELLING UNIT - GEN. LOAD (DA_D)		10 KVA @ 100%, Remaining @ 40%			
MISCELLANEOUS LOAD (DA_MI)	1968 VA	100%	1968 VA		
SPARE CAPACITY (DA_SP)		100%			
NON-COINCIDENT (DA_NC)		0%			

GENERAL NOTES:
A. PROVIDE SHUNT TRIP BREAKER FOR MAIN CIRCUIT BREAKER OF THIS PANELBOARD.
B.
C.

NOTES:
1. PROVIDE GFCI TYPE CIRCUIT BREAKER
2.
3.
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5.
6.

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V3

ELECTRICAL PANELBOARD SCHEDULES

ISSUES & REVISIONS DATE
RESTAURANT PERMIT SET 04-10-26

JAMES A. LECLAIRE 062-077750

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-07-7750

COMMISSION NO: 13782-25108
DRAWN BY: BH
CHECKED BY: ZW

SHEET

E8.6

TRUE SHEET SCALE
0" 1/2" 1"

LIGHT FIXTURE SCHEDULE

ELECTRICAL

FIXTURE LETTER	FIXTURE STYLE	VOLTAGE	MOUNTING	LAMPS		BALLAST/ DRIVER	FIXTURE MAX VA	CONTROL MEDIA (LENS, LOUVER, ETC.)	MANUFACTURER'S SERIES NUMBER	FIXTURE DESCRIPTION	NOTES
				TYPE	COLOR						
B1	2X2 LED LENSED TROFFER	120/277	LAY-IN GRID INVERTED TEE	LED 4300 LUM MIN	3500K, 90 CRI	DIMMING 0-10V (10%)	27 VA	0.125" MINIMUM ACRYLIC LENS	COOPER-METALUX GR SERIES COLUMBIA LLT SERIES LITHONIA 2GTL SERIES ORACLE 22-OT-LED SERIES	SPRING LATCHES, POST PAINTED STEEL HOUSING, FLUSH WHITE ALUM. MITERED CORNERED DOOR FRAME, GASKETED AND/OR WITH METAL LIGHT BAFFLES, DOOR CAN BE LATCHED FROM EITHER SIDE OF HOUSING	
B1b	2X2 LED LENSED TROFFER	120/277	LAY-IN GRID INVERTED TEE	LED 4300 LUM MIN	3500K, 90 CRI	DIMMING 0-10V (10%)	27 VA	0.125" MINIMUM ACRYLIC LENS	COOPER-METALUX GR SERIES COLUMBIA LLT SERIES LITHONIA 2GTL SERIES ORACLE 22-OT-LED SERIES	SPRING LATCHES, POST PAINTED STEEL HOUSING, FLUSH WHITE ALUM. MITERED CORNERED DOOR FRAME, GASKETED AND/OR WITH METAL LIGHT BAFFLES, DOOR CAN BE LATCHED FROM EITHER SIDE OF HOUSING, BATTERY PACK	
D3a	3.5" ROUND DOWNLIGHT	120/277	RECESSED GYP-BOARD AND/OR LAY-IN GRID INVERTED TEE	LED 1500 LUM MIN	3500K	DIMMING 0-10V (1%)	14.5 VA	SEMI-SPECULAR CLEAR	FOCAL POINT ID+ SERIES (OR PRE-APROVED EQUAL)	PRE-PAINTED WHITE ALUMINUM HOUSING, PRE-WIRED J-BOX, TWO 27" HANGER BARS, IP66	-
D3B	3.5" ROUND DOWNLIGHT WITH BATTERY BACKUP	120/277	RECESSED GYP-BOARD AND/OR LAY-IN GRID INVERTED TEE	LED 1500 LUM MIN	3500K	DIMMING 0-10V (1%)	14.5 VA	SEMI-SPECULAR CLEAR	FOCAL POINT ID+ SERIES (OR PRE-APROVED EQUAL)	PRE-PAINTED WHITE ALUMINUM HOUSING, PRE-WIRED J-BOX, TWO 27" HANGER BARS, IP66, EMERGENCY BATTERY PACK	-
D3c	3.5" ROUND DOWNLIGHT	120/277	RECESSED GYP-BOARD AND/OR LAY-IN GRID INVERTED TEE	LED 2000 LUM MIN	3500K	DIMMING 0-10V (1%)	21 VA	SEMI-SPECULAR CLEAR	HALO COMMERCIAL HC4 SERIES PRESCOLITE LF4 SERIES LITHONIA LDN4 SERIES MAXILUME HH4-LED SERIES	PRE-PAINTED WHITE ALUMINUM HOUSING, PRE-WIRED J-BOX, TWO 27" HANGER BARS, IP66, BATTERY PACK	-
F1B	4' INDUSTRIAL WITH BATTERY BACKUP	120/277	SURFACE/ CHAIN HUNG	LED 2000 LUM MIN	3500K	DIMMING 0-10V (10%)	18 VA	FULL FROSTED ACRYLIC LENS (WIDE)	COOPER-METALUX SNLED SERIES COLUMBIA LCL SERIES LITHONIA CLX SERIES ORACLE OEC-LED SERIES	STEEL CENTER CHANNEL, WHITE POWDER COAT, UL924 RELAY AND EL14W EMERGENCY BATTERY PACK.	-
INV-1	1000W INVERTER	120	SURFACE							SEE CONNECTED LOAD ON PANELBOARD LPL-3-02	-
P-1A	CIRIO CIRCULAR M PENDANT	120/277	SUSPENDED 41" DROP	LED 3700 LUM	2700K	DIMMING 0-10V (1%)	124 VA	(28) LIGHT SOURCES	SANTA & COLE: CIRIO CIRCULAR M MODEL #CIRPB05	MEDIUM CHANDELIER, POLISHED BRASS FINISH, DIMMING	-
P-1B	CIRIO CIRCULAR L PENDANT	120/277	SUSPENDED 41" DROP	LED 5500 LUM	2700K	DIMMING 0-10V (1%)	186 VA	(42) LIGHT SOURCES	SANTA & COLE: CIRIO CIRCULAR L MODEL #CIRPC05	LARGE CHANDELIER, POLISHED BRASS FINISH, DIMMING	-
P-A	LORFORD PENDANT	120	SURFACE	LED 800 LUM	2700K	DIMMING 0-10V (1%)	36 VA	LED	VISUAL COMFORT: LORFORD LANTERN SEMI-FLUSH CEILING LIGHT MODEL #CHC 4272AI-MG	CEILING MOUNTED, ANTIQUE MERCURY GLASS SHADE, AGED IRON FINISH, DIMMING	-
P-AA	HELENA SMALL PENDANT	120V	SURFACE/ CHAIN HUNG	LED 450 LUM	2700K	DIMMING 0-10V (1%)	4.5 VA PER PENDANT	(20) SMALL PENDANT LENS	HENNEPIN MADE: HELENA SMALL PENDANT SKU #HEL-PA02-GL08-C02-L96-PS	(20) HUNG HELENA SMALL PENDANT, DIMMING, MATTE BLACK FINISH, 36" ROUND, ANTIQUE BRONZE SHADE, OPALINE FADE GLASS COLOR	-
P-C	BILAL PENDANT	120	SURFACE/ CHAIN HUNG	LED 500 LUM	2700K	DIMMING 0-10 (10%)	40 VA	(3) B10 BULB	ARTERIORS: BILAL SEMI FLUSH CEILING LIGHT	IVORY FINISH, DIMMABLE, B10 BULB REQUIRED	-
P-D	BEVILACQUA PENDANT	120	SURFACE/ CHAIN HUNG	LED 850 LUM	2700K	DIMMING 0-10V (1%)	9 VA	E26 BULB	CURREY & COMPANY: BEVILACQUA PENDANT	SMALL PENDANT, DIMMABLE, E26 BULB REQUIRED, IVORY FINISH, GLASS MATERIAL	-
P-E1	RONDE PENDANT 80	120	SUSPENDED	LED 6300 LUM	2700K	DIMMING 0-10V (1%)	42 VA	LED	10 HEURES 10: RONDE PENDANT 80	POLYESTER TAFFETAS, SUSPENDED, LARGE, DIMMABLE, WHITE FINISH, RONDE ROUND X2	1
P-E2	RONDE PENDANT 60	120	SUSPENDED	LED 4800 LUM	2700K	DIMMING 0-10V (1%)	32 VA	LED	10 HEURES 10: RONDE PENDANT 60	POLYESTER TAFFETAS, SUSPENDED, MEDIUM, DIMMABLE, WHITE FINISH, RONDE ROUND X2	1
P-F	RANDOM CLOUD PENDANT	120	SUSPENDED	LED 1700 LUM	3000K	DIMMING 0-10V (1%)	56 VA	(14) LIGHT SOURCES	LIGHTOLOGY: RANDOM CLOUD CHANDELIER SPEC #SID1375074	RANDOM CLOUD, 14 LIGHT, CLEAR FINISH, DIMMING	-
P-I	SUMMIT SCONCE	120	SURFACE	LED 800 LUM	3000K	DIMMING 0-10 (10%)	60 VA	(1) B11 BULB	HUBBARDTON FORGE: SUMMIT SCONCE MODEL #202045	SOFT GOLD FINISH, CLEAR GLASS FINISH, T6 SHAPE	-
P-L	PICTURE LIGHT	120/277	SURFACE	-	3000K	DIMMING 0-10 (10%)	28 VA	LED	WAC LIGHTING: REED PICTURE LIGHT 33" MODEL #PL-11033-AB	33" PICTURE LIGHT, AGED BRASS FINISH	-
P-M	FREDONIA SCONCE	120/277	WALL MOUNT	-	2700K	DIMMING 0-10 (10%)	60 VA	LED	HUDSON VALLEY LIGHTING: FREDONIA SCONCE 3411-AGB	WALL SCONCE, AGED BRASS FINISH	-
P-N	MELANGE ELONGATED PENDANT	120	SURFACE/ CHAIN HUNG	LED 450 LUM	2700K	DIMMING 0-10V (1%)	9 VA	T10 BULB	VISUAL COMFORT: MELANGE SMALL ELONGATED PENDANT ITEM #KW 5512AB-ALB	SMALL ELONGATED PENDANT, DIMMABLE, T10 BULB REQUIRED, ANTIQUE-BURNISHED BRASS FINISH	-
P-Q	ADARA CHANDELIER	120	SURFACE/ CHAIN HUNG	LED 500 LUM	2700K	DIMMING 0-10V (1%)	60 VA	(4) B11 BULBS	HUDSON VALLEY LIGHTING: ADARA CHANDELIER 26.5"W MODEL #413-26-VGL/SBK	ADARA CHANDELIER, VINTAGE GOLD LEAF WITH SOFT BLACK FINISH, B11 BULB REQUIRED	-
P-R	HONEYCOMB PENDANT	120	SURFACE	LED 500 LUM	2700K	DIMMING 0-10V (1%)	10 VA	(6) B11 BULBS	HUDSON VALLEY LIGHTING: HELSINKI MODEL #516-26-VGL	HONEYCOMB SHAPE, VINTAGE GOLD LEAF FINISH, DIMMABLE	-
P-S	VIRGO PENDANT	120/277	SURFACE	LED 3000 LUM	3000K	DIMMING 0-10 (10%)	37 VA	FROSTED INTERIOR ACRYLIC	KUZCO: VIRGO 16" PENDANT MODEL #PD76316-BK/OP-UNV	VIRGO PENDANT, 90 CRI, BLACK/OPAL GLASS	-
P-T	MENS AND WOMENS LIGHT	120	SURFACE	LED 3700 LUM	3000K	DIMMING 0-10 (10%)	31 VA	LED	VISUAL COMFORT: HAYES 34" BATH LIGHT MODEL #RL 2817NB-WG	34", ADHESIVE CHARACTER LETTERS "MENS" OR "WOMENS", NATURAL BRASS FINISH	-
P-X	LODES PENDANT	120	SURFACE	LED 850 LUM	3000K	DIMMING 0-10V (1%)	9 VA	LED	LODES: RAIN	CEILING HUNG PENDANT, MODEL RAIN, MATTE BLACK 9005 STRUCTURE FINISH, COPPERY BRONZE DECOR FINISH	-
P-Y	MELT CHANDELIER	120	SURFACE/ CHAIN HUNG	LED 1500 LUM	2700K	DIMMING 0-10V (1%)	18 VA	INTEGRATED LED	ARTERIORS: MELT LINEAR MODEL #GADLC01	IRON, CAST GLASS, 5 SOCKET, DIMMING, ANTIQUE BRASS IRON	-
P-Z	COLOGNE PENDANT	120	SURFACE FLUSH MOUNT	LED 2900 LUM	2700K	DIMMING 0-10V (1%)	60 VA	LED	HUDSON VALLEY LIGHTING: COLOGNE MODEL #521-19-VB	COLOGNE PENDANT, VINTAGE BRASS FINISH	-
S-J	MELANGE SCONCE	120	WALL MOUNT	LED 1000 LUM	2700K	DIMMING 0-10V (1%)	12 VA	LED	VISUAL COMFORT: MELANGE 10" ELONGATED SCONCE MODEL #KW 2015AB-ALB	MELANGE 10", ANTIQUE-BURNISHED BRASS FINISH	-
S-K	HELENA SCONCE	120	WALL MOUNT	LED 450 LUM	2700K	DIMMING 0-10V (1%)	4.5 VA	LED	HENNEPIN MADE: HELENA SCONCE - LARGE MODEL #HEL-PA00-GL07-000-L00-SL	HELENA COLLECTION, BRUSHED BRASS, OPALINE FINISH	-
S-O	NESTED GLOBE SCONCE	120	WALL MOUNT	LED 450 LUM	2700K	DIMMING 0-10V (1%)	4.5 VA	SANDSTONE GLASS	HENNEPIN MADE: NESTED GLOBE MODEL #NGL-WF01-GL15-S1	GLOBE SHAPE, WALLNUT WOOD FINISH, SANDSTONE GLASS FINISH	-
S-P	PROSPECT PARK WALL SCONCE	120	WALL MOUNT	LED 800 LUM	2700K	DIMMING 0-10V (1%)	75 VA	T10-8.5 BULB	HUDSON VALLEY LIGHTING: POSPECT PARK #1414-AGB	WALL MOUNTED, CLEAR OPTIC, T10-8.5 BULB REQUIRED, AGED BRASS FINISH	-
S-V	ARMISE 18" SCONCE	120	WALL MOUNT	LED 2100 LUM	2700K	DIMMING 0-10V (1%)	15 VA	-	VISUAL COMFORT: ARMISE 18" SCONCE - AMB 2001MTB-ALB	MOTTLED BRASS FINISH, REQUIRES SMALLER OUTLET BOX.	-
S-W	SEDONA COLLECTION SCONCE	120	WALL MOUNT	LED 400 LUM	2700K	DIMMING 0-10V (1%)	5 VA	LED BULB	AVENUE LIGHTING: SEDONA COLLECTION SCONCE MODEL #HF2951-AB	SEDONA COLLECTION, ALABASTER/AGED BRASS FINSIH, DIMMING, BULB REQUIRED	-
T1	TAPE LIGHT	120	SURFACE/CHANNEL	LED 566 LUM/FT	2700K	DIMMING 0-10V (1%)	5.5 VA/FT	LENSED CHANNEL (110%)	ACCLAIM LIGHTING FLEX ONE HO SERIES	THIN FLEXIBLE LED STRIP, ANODIZED ALUMINUM CHANNEL, PROVIDE CONTINUOUS LENGTH AS INDICATED	-
V-G	ALORA VANITY	120	WALL MOUNT	LED 450 LUM	2700K	DIMMING 0-10V (1%)	60 VA	(2) E12 BULBS	ALORA: ODIN BATHROOM VANITY LIGHT 17" MODEL #WV357217UBAR	URBAN BRONZE/ALABASTER FINISH, DIMMING, VANITY LIGHT	-
V-H	CECILY VANITY	120	WALL MOUNT	LED 500 LUM	2700K	DIMMING 0-10V (1%)	75 VA	(2) T10-9.5 BULB	MITZI: CECILY BATHROOM VANITY LIGHT 25"	T10-9.5 BULB REQUIRED, AGED BRASS FINISH	-
V-U	TUSCANY VANITY	120	WALL MOUNT	LED 800 LUM	2700K	DIMMING 0-10V (1%)	12 VA	CLEAR SWIRL GLASS	CORBETT LIGHTING: TOSCANY MODEL #546-29-VB	WALL MOUNTED, CLEAR OPTIC, VINTAGE BRASS FINISH	-
Z1	OUTDOOR STRING LIGHTS	120/277	SURFACE	LED 1200 LUM	2700K	DIMMING 0-10V (1%)	12 VA	STRING LIGHT	DALS: MODEL #DCP-STG48	OUTDOOR AND WET PROOF RATED, CONNECTION CABABILITIES WITH NEARBY PHOTOCELL	-

GENERAL ELECTRICAL NOTES:

A. REFER TO SPECIFICATION SECTIONS 265100 AND 265600 FOR LIGHT FIXTURE REQUIREMENTS.
B. BRING CONFLICTS BETWEEN THE MANUFACTURER'S CATALOG NUMBER AND DESCRIPTIONS TO THE ATTENTION OF THE ENGINEER.
C. LIGHT SOURCE SHALL HAVE COLOR TEMPERATURE 3500K WITH MINIMUM CRI OF 80 UNLESS OTHERWISE NOTED.
D. UNLESS A SPECIFIC CATALOG NUMBER OR SERIES IS NAMED, THE MANUFACTURER'S NAMED ALTERNATES MUST SUBMIT CATALOG CUT SHEETS AND IES FORMATTED PHOTOMETRIC REPORT TO THE ENGINEER FOR APPROVAL AT LEAST 10 DAYS PRIOR TO BID DATE. THE ENGINEER MAY REQUEST SAMPLE OF LUMINAIRE TO BE SUPPLIED.
E. MINIMUM LUMENS LISTED FOR LIGHT FIXTURES ARE DELIVERED LUMENS BASED ON PHOTOMETRIC TESTING COMPLETED IN ACCORDANCE WITH IES LM-79 STANDARDS.
F. SUBSTITUTE LIGHT FIXTURE IS SUBJECT TO ARCHITECT/ENGINEER APPROVAL.

NOTES:

1. LIGHT FIXTURES SHALL BE INSTALLED TOGETHER IN A "RONDE ROUND X2" STYLE. SEE MANUFACTURERS INSTALLATION GUIDE FOR MORE INFORMATION.

LIGHTING CONTROL SEQUENCE SCHEDULE

LC # — LIGHTING CONTROL SEQUENCE SYMBOL FOUND ON LIGHTING PLAN(S).

LIGHTING CONTROL SEQUENCE	EMS/BAS CAPABILITIES	NETWORK CONTROL SYSTEM	TIME CLOCK	VACANCY SENSOR	OCCUPANCY SENSOR	AUTO OFF TIME (MINUTES)	LIGHT REDUCTION % SWITCHING (MIN 50%)	DIMMING TYPE	DIMMING LEVEL	SIDELIGHT DAYLIGHT HARVEST (AUTOMATIC/ SWITCHED)	TOPLIGHT DAYLIGHT HARVEST (AUTOMATIC/ SWITCHED)	AFTERHOURS OVERRIDE	OVERRIDE DURATION	MANUAL ON/OFF	NOTES
LC 2	-	-	YES	-	DT	20	-	0-10V	10%	-		YES	2 HOURS	YES	-
LC 2D	-	-	YES	-	DT	20	-	0-10V	10%	-	YES	YES	2 HOURS	YES	-
LC 4	-	-	-	-	DT	20	-	0-10V	10%	-	-	-	-	YES	-

GENERAL NOTES:

A. PROVIDE ALL PARTS AND PIECES NECESSARY TO MAKE A FUNCTIONAL LIGHTING CONTROL SYSTEM WITH ALL CONTROLS AS MARKED ABOVE.
B. SUPPLIER TO PROVIDE COMPLETE WIRING DIAGRAM PRIOR TO INSTALLATION.
C. IF DIMMING IS CALLED FOR IN SCHEDULE, IT IS THE CONTRACTOR'S RESPONSIBILITY TO VERIFY AND PROVIDE ALL NECESSARY PARTS, BALLASTS, DRIVERS, ETC. TO PROVIDE THE DIMMING FUNCTION.
D. CONTRACTOR TO PROVIDE ALL WIRING NECESSARY INCLUDING ANY 0-10V CONTROL WIRING AS REQUIRED.
E. CONTRACTOR MUST COMPLY WITH THE CONTROLS INTENT AS INDICATED ON THE DRAWINGS.
F. AT MINIMUM, CONTRACTOR SHALL HOLD TWO PRE CONSTRUCTION MEETINGS, PRIOR TO BID, WITH THEIR SELECTED LIGHTING CONTROLS VENDOR OR SUPPLIER.
G. THE INTENT OF (2) PRE CONSTRUCTION MEETINGS IS TO DEVELOP AN UNDERSTANDING OF THE CONTROLS SYSTEM TO ACCURATELY ACCOUNT FOR ALL POWER, CONTROLS, CABLING, EQUIPMENT AND CONNECTION REQUIREMENTS.
H. CONTRACTOR SHALL PROVIDE ALL NECESSARY COMPONENTS, ACCESSORIES AND ASSOCIATED LABOR FOR THEIR SELECTED LIGHTING CONTROLS SYSTEM.

ELECTRICAL NOTES:

LIGHTING CONTROL DEVICE SCHEDULE

DEVICE TYPE	LIGHTING DEVICE DESCRIPTION	LIGHTING DEVICE OPERATION
COS1	STAND ALONE DUAL TECHNOLOGY CEILING MOUNTED OCCUPANCY SENSOR.	STAND ALONE CEILING SENSOR. TIME OUT AT 30 MINUTES.
COS1S	CEILING MOUNTED DUAL TECHNOLOGY OCCUPANCY SENSOR TO WORK WITH LIGHTING CONTROL SYSTEM AND TO BE COMPATIBLE WITH DIMMER D1S.	DUAL TECHNOLOGY TO CONTROL DIMMER SWITCH D1S OR TO BE OVERRIDE CONTROL FOR LIGHTING CONTROL SYSTEM. TIME OUT AT 30 MINUTES.
D1	STANDARD 0-10V DIMMER SWITCH.	0-10V DIMMING. DIMMER TO BE CAPABLE OF DIMMING TO 1%.
D1S	0-10V DIMMER SWITCH. DIMMER TO WORK WITH CEILING MOUNTED SENSOR COS1S.	0-10V DIMMING. DIMMER TO BE CAPABLE OF DIMMING TO 1%. DIMMER TO WORK WITH CEILING MOUNTED SENSOR COS1S.
D4	STANDARD 3-WAY, 0-10V DIMMER SWITCH.	0-10V DIMMING. DIMMER TO BE CAPABLE OF DIMMING TO 1%.
PB4D	FOUR BUTTON PROGRAMMABLE OVERRIDE SWITCH WITH DIMMING CAPABILITY. DIMMABLE TO 1%.	EACH BUTTON IS TO BE PRESET WITH LIGHTING LEVELS AS INDICATED ON THE OVERRIDE CONTROL SCHEDULE. DIMMER TO BE ABLE TO CONTROL ZONES INDEPENDANTLY.
PB8D	EIGHT BUTTON PROGRAMMABLE OVERRIDE SWITCH WITH DIMMING CAPABILITY. DIMMABLE TO 1%.	EACH BUTTON IS TO BE PRESET WITH LIGHTING LEVELS AS INDICATED ON THE OVERRIDE CONTROL SCHEDULE. DIMMER TO BE ABLE TO CONTROL ZONES INDEPENDANTLY.
PS1	CEILING MOUNTED PHOTO SENSOR TO WORK WITH LIGHTING CONTROL SYSTEM.	PHOTO SENSOR TO BE UTILIZED FOR DAYLIGHTING.
PS3	WALL MOUNTED PHOTO SENSOR TO WORK WITH LIGHTING CONTROL.	PHOTO SENSOR TO BE UTILIZED FOR DAYLIGHTING.
WDOS1	WALL MOUNTED 0-10V DIMMER SWITCH WITH INTEGRAL OCCUPANCY SENSOR.	0-10V DIMMING. AUTO ON, AUTO OFF AFTER 20 MINUTES. DIMMER TO BE CAPABLE OT DIMMING TO 1%.

GENERAL NOTES:

A. ALL LIGHTING CONTROLS NOT INDICATED AS STAND ALONE SHALL BE PART OF THE LIGHTING CONTROL SYSTEM. DOCUMENTS INDICATE CONTROL DEVICES, SEQUENCE OF OPERATION, AND OVERRIDE CONTROL LOCATIONS. CONTRACTOR SHALL PROVIDE ALL REQUIRED POWER PACKS, DIMMING POWER PACKS, BRIDGES, GATEWAYS, AND PROGRAMMING AS REQUIRED TO ACCOMPLISH THE CONTROL SEQUENCES INDICATED. NOT ALL PARTS AND PIECES ARE SHOWN ON PLAN. CONTRACTOR TO PROVIDE ALL PIECES THAT ARE REQUIRED.

ELECTRICAL NOTES:

POPE DESIGN GROUP
767 N. EUSTIS STREET, SUITE 190
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V3

678 Lee St Restaurant
678 Lee St.
Des Plaines, IL 60016

ELECTRICAL LIGHTING SCHEDULES

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

JAMES A. LECLAIRE 062-07-7750 — FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-07-7750

COMMISSION NO: 13782-25108
DRAWN BY: BH
CHECKED BY: ZW

SHEET

E8.8

TRUE SHEET SCALE
0" 1/2" 1"

GRILLES, REGISTERS, AND DIFFUSERS SCHEDULE

MECHANICAL

EQUIPMENT TAG	APPLICATION	MOUNTING TYPE	DESCRIPTION	MATERIAL	ACCESSORIES	FINISH	MANUFACTURER	MODEL NUMBER	MECHANICAL NOTES
A	SUPPLY	WALL	SUPPLY GRILLE	STEEL	--	CUSTOM COLOR SELECTED BY ARCHITECT	TITUS	301RS	--
B	RETURN	WALL	RETURN GRILLE	STEEL	--	CUSTOM COLOR SELECTED BY ARCHITECT	TITUS	350RS	--
G	SUPPLY	LAY-IN CEILING	2'X2' SUPPLY DIFFUSER	ALUMINUM	--	WHITE	TITUS	TMS	--
H	RETURN	GYP CEILING	RETURN GRILLE	ALUMINUM	--	WHITE	TITUS	350FL	--
J	SUPPLY	GYP CEILING	1.5", 1-SLOT HIGH THROW LINEAR DIFFUSER	ALUMINUM	FBPI	WHITE	TITUS	FL-15-HT	--
K	SUPPLY	SPECIALTY CEILING	1.5", 1-SLOT HIGH THROW LINEAR DIFFUSER	ALUMINUM	FBPI	CUSTOM COLOR SELECTED BY ARCHITECT	TITUS	FL-15-HT	--
L	RETURN	GYP CEILING	1.5", 1-SLOT LINEAR RETURN	ALUMINUM	FBR	WHITE	TITUS	FL-15	--
M	SUPPLY	LAY-IN CEILING	2'X2' PLAQUE SUPPLY DIFFUSER	STEEL	--	CUSTOM WOOD GRAIN FINISH SELECTED BY ARCHITECT	TITUS	OMNI	--
N	RETURN	ON-DUCT	DUCT-MOUNTED RETURN GRILLE	STEEL	--	BLACK	TITUS	350RS	--
P	SUPPLY	WALL	SUPPLY GRILLE	STEEL	--	WHITE	TITUS	301RS	--
Q	RETURN	WALL	RETURN GRILLE	STEEL	--	WHITE	TITUS	350RS	--
R	SUPPLY	LAY-IN CEILING	2'X2' PERFORATED VERTICAL THROW SUPPLY DIFFUSER	STEEL	--	WHITE	TITUS	PAS	--

FAN SCHEDULE

MECHANICAL

EQUIPMENT TAG	APPLICATION	TYPE	CFM	ESP (IN W.C.)	BHP	FAN RPM	DRIVE TYPE	SONES	VFD (YES/NO)	MANUFACTURER	MODEL NUMBER	MECHANICAL NOTES
EF 06	TRANSFER FAN	INLINE	380	0.3	0.08	1350	DIRECT	3.2	NO	GREENHECK	CSP-A390	--
TEF 05	STAFF RR EXHAUST	CEILING MOUNT	80	0.375	0.04	908	DIRECT	0.3	NO	PANASONIC	FV-0511VKS3	1,2

GENERAL MECHANICAL NOTES:

A. REFER TO ELECTRICAL SECTION BELOW FOR CALCULATED SHORT-CIRCUIT CURRENT AT EQUIPMENT.

MECHANICAL NOTES:

1. PROVIDE EC MOTOR.
2. PROVIDE WITH MOTION SENSOR.

ELECTRICAL

				CONTROLLER				DISCONNECT AT MOTOR								
EQUIPMENT TAG	HP/LOAD	VOLTAGE	PHASE	TYPE	FURNISHED BY/ INSTALLED BY	LOCATION	CTRL WIRE BY	AMPS/TYPE	FUSE SIZE (AMPS)	NEMA TYPE	FURNISHED BY/ INSTALLED BY	LOCATION	PANEL	CIRCUIT NUMBER	CONDUIT/FEEDER SIZE	ELECTRICAL NOTES
EF 06	1/4 HP	120 V	1	CP	MFR / MFR	INTEGRAL	DIV. 23	20A / MRS	-	NEMA 1	DIV. 26 / DIV. 26	NEAR UNIT	LPL-0-01	54	3/4"C, 2#12 + #12G	-
TEF 05	1/4 HP	480 V	3	CP	MFR / MFR	INTEGRAL	DIV. 23	20A / MRS	-	NEMA 1	DIV. 26 / DIV. 26	NEAR UNIT	LPH-0-01	16,18,20	3/4"C, 3#12 + #12G	-

GENERAL ELECTRICAL NOTES:

A. WHEN THE CONTROLLER TYPE IS A VFD OR MAGNETIC STARTER, REFER TO THE VARIABLE FREQUENCY DRIVE CONTROLLER SCHEDULE OR THE MAGNETIC STARTER SCHEDULE FOR MORE INFORMATION.
B. MECHANICAL EQUIPMENT AND CORRESPONDING ELECTRICAL DISCONNECTS/CONTROLLERS SHALL HAVE A STANDARD SHORT-CIRCUIT CURRENT RATING HIGHER THAN THE CALCULATED VALUE SHOWN IN THIS SCHEDULE, DETAILED BY THE 'CALCULATED AFC' COLUMN.

ELECTRICAL NOTES:

CONTROLLER TYPES:

VFD - VARIABLE FREQUENCY MOTOR CONTROLLER
MMS - MANUAL MOTOR STARTER (WITH OVERLOADS)
CP - CONTROL PANEL
MAGS - MAGNETIC STARTER
MRS/MS - MOTOR RATED SWITCH (WITHOUT OVERLOADS)

JAMES A. LECLAIRE
062-07750
STATE OF ILLINOIS
Expires 11/30/2027

Signature
Name James A. LeClaire
Date 04/10/26
Registration Number 062-07-7750

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MECHANICAL AND ELECTRICAL SCHEDULES

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

GREGORY STEPANOVICH 062-063333 ILLINOIS

FOR REFERENCE ONLY

Date 04/10/26
Registration Number 062-063333

COMMISSION NO: 13782-25108
DRAWN BY: JK/TM
CHECKED BY: MM/DW

SHEET

ME8.3

TRUE SHEET SCALE
0" 1/2" 1"

THERMOSTATIC MIXING STATION SCHEDULE

MECHANICAL

EQUIPMENT TAG	APPLICATION	NUMBER OF MIXING VALVES	MINIMUM FLOW (GPM)	MAXIMUM FLOW (GPM)	PRESSURE DROP AT MAXIMUM FLOW (PSIG)	INLET TEMPERATURE (F)	OUTLET TEMPERATURE (F)	INLET SIZE (IN)	OUTLE T SIZE (IN)	RETURN FROM BUILDING SIZE (IN)	RETURN TO HEATER SIZE (IN)	PUMP											
												GPM	DISCHARGE HEAD (FT)	RPM	BHP	SUCTION SIZE (IN)	DISCHARGE SIZE (IN)	VFD (YES/NO)	MANUFACTURER	MODEL NUMBER	MANUFACTURER	MODEL NUMBER	MECHANICAL NOTES
TMS 01	GWH 02 & GWH 03	1	1	42	5	150	140	1-1/4"	1-1/2"	1"	1"	6.3	13'	2450	1/25	1"	1"	NO	GRUNDFOS	UPS 15-58 FC	WATTS	POWERSTATION XP - LFSH1434	-

GENERAL MECHANICAL NOTES:

A. REFER TO ELECTRICAL SECTION BELOW FOR CALCULATED SHORT-CIRCUIT CURRENT AT EQUIPMENT.

MECHANICAL NOTES:

ELECTRICAL

EQUIPMENT TAG	HP/LOAD	VOLTAGE	PHASE	CONTROLLER				DISCONNECT AT MOTOR				PANEL	CIRCUIT NUMBER	CONDUIT/FEEDER SIZE	ELECTRICAL NOTES
				TYPE	FURNISHED BY/ INSTALLED BY	LOCATION	CTRL WIRE BY	AMPS/TYPE	FUSE SIZE (AMPS)	NEMA TYPE	FURNISHED BY/ INSTALLED BY	LOCATION			
TMS 01	87 W	120 V	1	CP	MFR / MFR	INTEGRAL	DIV. 23	20A / MRS	-	NEMA 1	DIV. 26 / DIV. 26	NEAR UNIT	LPL-0-01	52	3/4"C, 2#12 + #12G	-

GENERAL ELECTRICAL NOTES:

A. WHEN THE CONTROLLER TYPE IS A VFD OR MAGNETIC STARTER, REFER TO THE VARIABLE FREQUENCY DRIVE CONTROLLER SCHEDULE OR THE MAGNETIC STARTER SCHEDULE FOR MORE INFORMATION.

B. MECHANICAL EQUIPMENT AND CORRESPONDING ELECTRICAL DISCONNECTS/CONTROLLERS SHALL HAVE A STANDARD SHORT-CIRCUIT CURRENT RATING HIGHER THAN THE CALCULATED VALUE SHOWN IN THIS SCHEDULE, DETAILED BY THE "CALCULATED AFC" COLUMN.

ELECTRICAL NOTES:

CONTROLLER TYPES:

VFD - VARIABLE FREQUENCY MOTOR CONTROLLER
MMS - MANUAL MOTOR STARTER (WITH OVERLOADS)
CP - CONTROL PANEL

MAGS - MAGNETIC STARTER
MRS/MS - MOTOR RATED SWITCH (WITHOUT OVERLOADS)

WATER HEATER SCHEDULE - GAS

MECHANICAL

EQUIPMENT TAG	APPLICATION	WATER			GAS				EFFICIENCY (%)	WATER HEATER SET POINT (F)	MANUFACTURER	MODEL NUMBER	MECHANICAL NOTES
		STORAGE CAPACITY (GAL)	RECOVERY RATE (GPH)	TEMPERATURE RISE (F)	INPUT (MBH)	TYPE	MINIMUM INLET PRESSURE (IN. W.C.)	MAXIMUM INLET PRESSURE (IN. W.C.)					
GWH 02	HOT WATER	120	720	80	499900	NATURAL GAS	4.8	14	95	120	AO SMITH	BTH-500(A)	--
GWH 03	HOT WATER	120	720	80	499900	NATURAL GAS	4.8	14	95	120	AO SMITH	BTH-500(A)	--

GENERAL MECHANICAL NOTES:

A. REFER TO ELECTRICAL SECTION BELOW FOR CALCULATED SHORT-CIRCUIT CURRENT AT EQUIPMENT.

MECHANICAL NOTES:

ELECTRICAL

EQUIPMENT TAG	HP/LOAD	VOLTAGE	PHASE	CONTROLLER				DISCONNECT AT MOTOR				PANEL	CIRCUIT NUMBER	CONDUIT/FEEDER SIZE	ELECTRICAL NOTES
				TYPE	FURNISHED BY/ INSTALLED BY	LOCATION	CTRL WIRE BY	AMPS/TYPE	FUSE SIZE (AMPS)	NEMA TYPE	FURNISHED BY/ INSTALLED BY	LOCATION			
GWH 02	6.25 MCA	120 V	1	CP	MFR / MFR	INTEGRAL	DIV. 23	20A / MRS	-	NEMA 1	DIV. 26 / DIV. 26	NEAR UNIT	LPL-0-01	52	3/4"C, 2#12 + #12G	-
GWH 03	6.25 MCA	120 V	1	CP	MFR / MFR	INTEGRAL	DIV. 23	20A / MRS	-	NEMA 1	DIV. 26 / DIV. 26	NEAR UNIT	LPL-0-01	52	3/4"C, 2#12 + #12G	-

GENERAL ELECTRICAL NOTES:

A. WHEN THE CONTROLLER TYPE IS A VFD OR MAGNETIC STARTER, REFER TO THE VARIABLE FREQUENCY DRIVE CONTROLLER SCHEDULE OR THE MAGNETIC STARTER SCHEDULE FOR MORE INFORMATION.

B. MECHANICAL EQUIPMENT AND CORRESPONDING ELECTRICAL DISCONNECTS/CONTROLLERS SHALL HAVE A STANDARD SHORT-CIRCUIT CURRENT RATING HIGHER THAN THE CALCULATED VALUE SHOWN IN THIS SCHEDULE, DETAILED BY THE "CALCULATED AFC" COLUMN.

ELECTRICAL NOTES:

CONTROLLER TYPES:

MMS - MANUAL MOTOR STARTER (WITH OVERLOADS)
CP - CONTROL PANEL

MAGS - MAGNETIC STARTER
MRS/MS - MOTOR RATED SWITCH (WITHOUT OVERLOADS)

THERMAL EXPANSION ABSORBER SCHEDULE

MECHANICAL

EQUIPMENT TAG	APPLICATION	TYPE	TANK VOLUME (GAL)	ACCEPTANCE VOLUME (GAL)	PRECHARGE PRESSURE (PSIG)	ASME CERTIFIED (YES/NO)	SIZE		MANUFACTURER	MODEL NUMBER	MECHANICAL NOTES
							DIAMETER (IN)	LENGTH (IN)			
TEA 02	GWH 02 & GWH 03	DIAPHRAGM	16.5	11.3	75	YES	15	25	AMTROL	ST-30VC-DD	--

MECHANICAL NOTES:

KITCHEN EQUIPMENT SCHEDULE

MECHANICAL

EQUIPMENT TAG	APPLICATION	SUPPLIER EQUIPMENT NUMBER	DESCRIPTION	CONNECTION SIZE						MECHANICAL NOTES
				CW (IN)	HW (IN)	DIRECT WASTE (IN)	INDIRECT WASTE (IN)	VENT (IN)	GAS (IN)	
KE-1	1ST FLOOR	1	3-COMPARTMENT SINK	1/2"	1/2"	-	(3) 1-1/2"	-	-	
KE-4	1ST FLOOR	4	HAND SINK	1/2"	1/2"	1-1/2"	-	1-1/2"	-	
KE-8	1ST FLOOR	8	VENTLESS DISH MACHINE	1/2"	-	-	1-1/2"	-	-	
KE-8A	1ST FLOOR	8A	BOOSTER HEATER	-	1/2"	-	-	-	-	
KE-11	1ST FLOOR	11	SOILED DISHTABLE	1/2"	1/2"	-	1-1/2"	-	-	
KE-13	1ST FLOOR	13	SILVERWARE SOAK SINK	-	-	-	1-1/2"	-	-	
KE-16	1ST FLOOR	16	ESPRESSO MACHINE	3/4"	-	-	1/2"	-	-	
KE-18	1ST FLOOR	18	COFFEE BREWER - AIR POTS	1/2"	-	-	-	-	-	
KE-19	1ST FLOOR	19	DROP-IN DUMP SINK	1/2"	1/2"	-	1-1/2"	-	-	
KE-22	1ST FLOOR	22	WATER FILLER	1/2"	-	-	1-1/4"	-	-	
KE-23	1ST FLOOR	23	BEVERAGE DISPENSER	-	-	-	3/4"	-	-	
KE-29	1ST FLOOR	29	DROP-IN COLD WELL	-	-	-	1"	-	-	
KE-34	1ST FLOOR	34	DIPPER WELL	3/8"	-	-	1-1/2"	-	-	
KE-36	1ST FLOOR	36	PREP SINK	1/2"	1/2"	-	1-1/2"	-	-	
KE-46	1ST FLOOR	46	6 BURNER RANGE - SAUTE	-	-	-	-	-	3/4"	
KE-47	1ST FLOOR	47	PASTA COOKER	1/2"	-	-	1-1/4"	-	3/4"	
KE-49	1ST FLOOR	49	4-BURNER RANGE	-	-	-	-	-	3/4"	
KE-52	1ST FLOOR	52	FRYER	-	-	-	-	-	3/4"	
KE-54	1ST FLOOR	54	FLAT GRILL	-	-	-	-	-	3/4"	
KE-55	1ST FLOOR	55	SLAMANDER BROILER	-	-	-	-	-	3/4"	
KE-57	1ST FLOOR	57	DECK TYPE BROILER	-	-	-	-	-	3/4"	
KE-58	1ST FLOOR	58	HOT FOOD WELL	-	-	-	(2) 3/4"	-	-	
KE-61	1ST FLOOR	61	CHAR BROILER	-	-	-	-	-	3/4"	
KE-66	1ST FLOOR	66	WINSTON C-VAP	1/4"	-	-	-	-	-	
KE-69	1ST FLOOR	69	SUSHI CASE WITH DRAWERS	-	-	-	1/2"	-	-	
KE-73	1ST FLOOR	73	ICE FLAKER	1/2"	-	-	3/4"	-	-	
KE-76	1ST FLOOR	76	ICE MACHINE	1/2"	-	-	3/4" & 1/2"	-	-	
KE-77	1ST FLOOR	77	ICE MACHINE	1/2"	-	-	3/4" & 1/2"	-	-	
KE-81	1ST FLOOR	81	UNDERBAR HAND SINK	1/2"	1/2"	1-1/2"	-	1-1/2"	-	
KE-82	1ST FLOOR	82	UNDERBAR DRAIN BOARD	-	-	-	1/2"	-	-	
KE-84	1ST FLOOR	84	UNDERBAR SINK	1/2"	1/2"	-	1-1/2"	-	-	
KE-85	1ST FLOOR	85	GLASSWASHER	1/2"	3/4"	-	1-1/2"	-	-	
KE-86	1ST FLOOR	86	SODA GUN HOLDER	-	-	-	1/2"	-	-	
KE-87	1ST FLOOR	87	UNDERBAR ICE BIN	-	-	-	(2) 3/4"	-	-	
KE-90	1ST FLOOR	90	UNDERBAR SINK W/ RINSER	(2) 1/2"	1/2"	-	1-1/2"	-	-	
KE-91	1ST FLOOR	91	UNDERBAR DRAINBOARD	-	-	-	1/2"	-	-	
KE-95	1ST FLOOR	95	UNDERBAR ICE BIN	-	-	-	1-1/2"	-	-	
KE-96	1ST FLOOR	96	PASS THRU SERVER STATION	1/2"	1/2"	-	1-1/2" & 1/2"	-	-	
KE-100	1ST FLOOR	100	DRAFT BEER DISPENSER W/ RINSER	1/2"	-	-	1/2"	-	-	
KE-301	3RD FLOOR	301	3-COMPARTMENT SINK	1/2"	1/2"	-	(3) 1-1/2"	-	-	
KE-304	3RD FLOOR	304	HAND SINK	1/2"	1/2"	1-1/2"	-	1-1/2"	-	
KE-308	3RD FLOOR	308	DISH MACHINE	1/2"	1/2"	-	1-1/2"	-	-	
KE-309	3RD FLOOR	309	CARBONATOR	3/8"	-	-	-	-	-	
KE-311	3RD FLOOR	311	SOILED DISHTABLE	1/2"	1/2"	-	1-1/2"	-	-	
KE-312	3RD FLOOR	312	SILVERWARE SOAK SINK	-	-	-	1-1/2"	-	-	
KE-313A	BASEMENT	313A	WALK IN COOLER - UNIT COOLER	-	-	-	1"	-	-	
KE-322	3RD FLOOR	322	STOCK POT RANGE	-	-	-	-	-	3/4"	
KE-323	3RD FLOOR	323	POT FILLER FAUCET	1/2"	-	-	-	-	-	
KE-324	3RD FLOOR	324	WOK RANGE	1/2"	-	-	-	-	3/4"	
KE-326	3RD FLOOR	326	6 BURNER RANGE	-	-	-	-	-	3/4"	
KE-327	3RD FLOOR	327	PASTA COOKER	1/2"	-	-	1-1/4"	-	3/4"	
KE-328	3RD FLOOR	328	TILTING SKILLER BRAISING PAN	3/4"	-	-	2"	-	-	
KE-329	3RD FLOOR	329	FRYERS	-	-	-	-	-	3/4"	
KE-344	3RD FLOOR	344	COMBI OVEN - FULL SIZE	3/4"	-	-	2"	-	-	
KE-352	3RD FLOOR	352	PREP SINK	1/2"	1/2"	-	1-1/2"	-	-	
KE-357	3RD FLOOR	357	SUSHI CASE WITH DRAWERS	-	-	-	1/2"	-	-	
KE-361	3RD FLOOR	361	UNDERBAR HAND SINK	1/2"	1/2"	1-1/2"	-	1-1/2"	-	
KE-362	3RD FLOOR	362	UNDERBAR DRAINBOARD	-	-	-	1/2"	-	-	
KE-363	3RD FLOOR	363	UNDERBAR SINK	1/2"	1/2"	-	1-1/2" & 1/2"	-	-	
KE-364	3RD FLOOR	364	GLASSWASHER	1/2"	3/4"	-	1-1/2"	-	-	
KE-365	3RD FLOOR	365	SODA GUN HOLDER	-	-	-	1/2"	-	-	
KE-366	3RD FLOOR	366	UNDERBAR ICE BIN	-	-	-	(2) 3/4"	-	-	
KE-368	3RD FLOOR	368	UNDERBAR SINK W/ RINSER	(2) 1/2"	1/2"	-	1-1/2"	-	-	
KE-369	3RD FLOOR	369	UNDERBAR DRAINBOARD	-	-	-	1/2"	-	-	
KE-373	3RD FLOOR	373	UNDERBAR ICE BIN	-	-	-	1-1/2"	-	-	
KE-374	3RD FLOOR	374	PASS THRU SERVER STATION	1/2"	1/2"	-	1-1/2" & 1/2"	-	-	
KE-381	3RD FLOOR	381	WATER STATION	1/2"	-	-	1-1/4"	-	-	
KE-382	3RD FLOOR	382	DROP-IN HAND SINK	1/2"	1/2"	1-1/2"	-	1-1/2"	-	
KE-385	3RD FLOOR	385	COFFEE MACHINE	1/2"	-	-	-	-	-	
KE-386	3RD FLOOR	386	ESPRESSO MACHINE	3/4"	-	-	-	-	-	
KE-401	2ND FLOOR	401	GLASSWASHER	1/2"	3/4"	-	1-1/2"	-	-	
KE-404	2ND FLOOR	404	UNDERBAR HAND SINK	1/2"	1/2"	1-1/2"	-	1-1/2"	-	
KE-406	2ND FLOOR	406	UNDERBAR ICE BIN	-	-	-	(2) 3/4"	-	-	
KE-407	2ND FLOOR	407	UNDERBAR SINK W/ RINSER	(2) 1/2"	1/2"	-	1-1/2"	-	-	
KE-408	2ND FLOOR	408	SODA GUN HOLDER	-	-	-	1/2"	-	-	
KE-409	2ND FLOOR	409	UNDERBAR DRAINBOARD	-	-	-	1/2"	-	-	
KE-L1	BASEMENT	L1	CARBONATOR	3/8"	-	-	1"	-	-	
KE-L4A	BASEMENT	L4A	WALK IN FREEZER - UNIT COOLER	-	-	-	1"	-	-	
KE-L4D	BASEMENT	L4D	WALK IN COOLER - UNIT COOLER	-	-	-	1"	-	-	
KE-L5A	BASEMENT	L5A	BEER COOLER - UNIT COOLER	-	-	-	1"	-	-	
KE-L9	BASEMENT	L9	HAND SINK	1/2"	1/2"	1-1/2"	-	1-1/2"	-	

JAMES A. LECLAIRE
062-077750
STATE OF ILLINOIS
Expires 11/30/2027

Signature
Name James A. LeClaire
Date 04/10/26
Registration Number 062-07-7750

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PLUMBING AND ELECTRICAL SCHEDULES

ISSUES & REVISIONS	DATE
RESTAURANT PERMIT SET	04-10-26

GREGORY D. WHITE
STATE OF ILLINOIS
LICENSED
PROFESSIONAL ENGINEER
062-063333
Expires 11/30/2027

FOR REFERENCE ONLY

Date 04/10/26
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DRAWN BY: JK/TM
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SHEET

PE8.3

TRUE SHEET SCALE
0" 1/2" 1"

Autodesk Docs://13782-25108 City of Des Plaines - 678 Lee Street/678 Lee St_MEP25.rvt
4/10/2026 11:06:25 AM

DOCUMENT 01 6001
SUBSTITUTION REQUEST FORM

To: **Pope Design Group**
767 Eustis St Suite 190
St. Paul, Minnesota 55114
Attention: Joanna Griffith

Project: **678 Lee Street Core and Shell**

SECTION #	PARA #	SPECIFIED PRODUCT	PROPOSED SUBSTITUTION

REASON FOR SUBSTITUTION: _____

ATTACH COMPLETE TECHNICAL DATA, LITERATURE AND SAMPLE IF APPLICABLE

A. Does proposed substitution fail to satisfy, in any respect, characteristics specified for original product(s)? [Y] [N]

B. Does substitution affect dimensions shown on drawings? ..... [Y] [N]

C. Does substitution affect other trades? ..... [Y] [N]

D. Does warranty differ from that specified? ..... [Y] [N]

E. Does substitution affect cost to Owner? ..... [Y] [N]

If so, how much? Add $_____ Deduct $ _____

F. If you indicated "Yes" to any of the items above, attach thorough explanation on your Company letterhead as follows:

a. Explain any differences between proposed substitution and specified product.

b. Summarize experience with product and manufacturer in Project area.

The undersigned states that the function, appearance and quality of the Proposed Substitution are equivalent or superior to the Specified Item. The undersigned agrees that, if necessary, in the sole opinion of the Architect/Engineer, to make this product perform as intended all additional costs shall be paid by the contractor.

		For use by Architect:	
Submitted by:	_____	Accepted:	____
Position:	_____	Accepted As Noted:	____
Company:	_____	Not Accepted:	____
Address:	_____	Received Too Late:	____
	_____		
Date:	_____	By	_____
Telephone:	_____	Date	_____
Signature:	_____	Remarks	_____

END OF FORM

GABRIEL

Environmental Services

January 21, 2025

City of Des Plaines Department of Engineering and Public Works
1111 Joseph Schwab Road
Des Plaines, Illinois 60016

Attention: Mr. Tom Bueser

Subject: Pre-renovation Asbestos Inspection of the three-story (with basement) former Huntington Bank located at 698 Lee Street, Des Plaines, Illinois 60016

Dear Mr. Bueser:

On Monday, December 16, 2024, and Friday, January 10, 2025, Gabriel Environmental Services conducted an asbestos inspection and sampling of the above referenced property. The scope of the inspection was to collect and analyze samples of suspect friable asbestos containing materials from the site prior to renovating the structure on the property.

A total of sixty-nine (69) samples were collected from twenty-three different suspect Asbestos Containing Materials (ACM-homogeneous areas) consisting of floor tiles, plaster walls, ceiling tiles, transition boots, and pipe coverings (insulation) suspected to contain asbestos. The samples were taken to an accredited laboratory for analysis.

The laboratory reported results from twenty-three analyses (some samples had multiple layers) of the nine samples submitted showed asbestos **was** detected in **six** of the suspect matrices sampled.

A summary table of the results of the samples that contained asbestos, and our findings can be found below:

Location	Material and Color	Condition and Friability	ACM Content and Estimated Volume of Material
3rd Floor	Plaster Walls (Joint Compound)	Friable	2% Chrysotile Approx. 100 linear ft
3rd Floor – West Area – Staircase – South Wall	Plaster Wall (Texture)	Friable	2% Chrysotile Approx. 500 ft^2
1st Floor Northwest Lobby	9” x 9” Rose Floor Tile (Mastic)	Non-Friable	3% Chrysotile Approx. 400 ft^2
Basement	8” Pipe Coverings (Fittings)	Friable	30% Chrysotile Approx. 30 linear ft.

Location	Material and Color	Condition and Friability	ACM Content and Estimated Volume of Material
Basement	Plaster Walls (Joint Compound)	Friable	3% Chrysotile Approx. 120 linear ft.
Basement – Under Staircase	Plaster Wall	Friable	2% Chrysotile Approx. 1200 ft^2

This material was analyzed and tested positive for asbestos. The laboratory reported results of the Polarized Light Microscopy (PLM) analysis of the samples submitted, showed asbestos present as noted above. The remainder of the samples did not find the presence of asbestos (< 1%).

The USEPA defines an ACM as having greater than one percent (>1%) asbestos by weight. The USEPA considers the gypsum board (tape and joint compound) and window glazing to be a Category 2 Non-Friable ACM. The USEPA's National Emission Standards for Hazardous Air Pollutants (NESHAPS) regulations (40 CFR 61, Subpart M), states that all "Regulated Asbestos Containing Material" (RACM) must be removed by appropriate measures prior to any demolition or renovation activities. The USEPA defines RACM as (a) friable asbestos material, (b) Category I non-friable ACM that has become friable, (c) Category I non-friable that will be or has been subjected to sanding, grinding, cutting or abrading, or (d) Category II non-friable ACM that has a high probability of becoming or has become crumbled, pulverized, or reduced to power by the forces expected to act on the material in the course of demolition or renovation requirements.

Based upon the Category II non-friable classification and the fact that this property is located in Cook County, abatement of the tiles (1st Floor Northwest Lobby) is required prior to conventional demolition.

Since asbestos is present, the State of Illinois Asbestos Abatement/ Demolition /Renovation Project Uniform Notification Form will be required prior to any work being done which will disturb these ACMs in the commercial building.

An Illinois Department of Public Health (IDPH) licensed asbestos abatement contractor must be used to conduct the abatement of all asbestos containing materials found in this inspection. Given the variability of asbestos pricing, we recommend that several bids for the removal of these ACMs be obtained.

Standard asbestos inspection protocol requires the review of as-built drawings of the structures inspected. Those were not made available to us for use in this inspection. The accuracy of the inspection may therefore be suspect in that some materials noted on these drawings may not be readily assessable or observable.

Therefore, during renovation, if any additional suspect material is found in the building all work must cease until the unknown materials are sampled and analyzed for the presence of asbestos.

Gabriel Environmental Services looks forward to working with you on any future projects that may involve environmental investigations.

Sincerely,

Donald O. Payne, Jr.
Licensed Asbestos Building Inspector
Gabriel Environmental Services

IDPH Asbestos Building Inspector's License Number: 100-21042

Erin Chuang
Project Manager
Gabriel Environmental Services

Attachments

Laboratory Reports
IDPH Asbestos Building Inspector License

12-024-17.A 678 Lee Street, Des Plaines, Illinois 60016

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd Floor Utility Room - 1' x 1' Beige Floor Tile
SampleID: 2412071-001A
Method: EPA-600

Sample Material: Tile
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd Floor Utility Room - 1' x 1' Beige Floor Tile
SampleID: 2412071-001A
Method: EPA-600

Sample Material: Mastic
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd Floor Utility Room - 1' x 1' Beige Floor Tile
SampleID: 2412071-001B
Method: EPA-600

Sample Material: Tile
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd Floor Utility Room - 1' x 1' Beige Floor Tile
SampleID: 2412071-001B
Method: EPA-600

Sample Material: Mastic
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd Floor Utility Room - 1' x 1' Beige Floor Tile
SampleID: 2412071-001C
Method: EPA-600

Sample Material: Tile
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd Floor Utility Room - 1' x 1' Beige Floor Tile
SampleID: 2412071-001C
Method: EPA-600

Sample Material: Mastic
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd Floor Exterior Plaster Walls
SampleID: 2412071-002A
Method: EPA-600

Sample Material: Skim
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd Floor Exterior Plaster Walls
SampleID: 2412071-002A
Method: EPA-600

Sample Material: Base
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd Floor Exterior Plaster Walls
SampleID: 2412071-002A
Method: EPA-600

Sample Material: J. CMPD
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	2.0	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos 2 %

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd Floor Exterior Plaster Walls
SampleID: 2412071-002A
Method: EPA-600

Sample Material: Tape
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	98	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	2.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd Floor Exterior Plaster Walls
SampleID: 2412071-002B
Method: EPA-600

Sample Material: Skim
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd Floor Exterior Plaster Walls
SampleID: 2412071-002B
Method: EPA-600

Sample Material: Base
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd Floor Exterior Plaster Walls
SampleID: 2412071-002C
Method: EPA-600

Sample Material: Skim
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd Floor Exterior Plaster Walls
SampleID: 2412071-002C
Method: EPA-600

Sample Material: Base
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd Floor Exterior Plaster Walls
SampleID: 2412071-002C
Method: EPA-600

Sample Material: Tape
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	98	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	2.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd Floor Mezzanine Plaster Walls
SampleID: 2412071-003A
Method: EPA-600

Sample Material: NA
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd Floor Mezzanine Plaster Walls
SampleID: 2412071-003B
Method: EPA-600

Sample Material: Skim
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd Floor Mezzanine Plaster Walls
SampleID: 2412071-003B
Method: EPA-600

Sample Material: Base
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd Floor Mezzanine Plaster Walls
SampleID: 2412071-003C
Method: EPA-600

Sample Material: Skim
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd Floor Mezzanine Plaster Walls
SampleID: 2412071-003C
Method: EPA-600

Sample Material: Base
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd Floor Mechanical Room Ceiling Tile
SampleID: 2412071-004A
Method: EPA-600

Sample Material: Ceiling
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	96	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	4.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd Floor Mechanical Room Ceiling Tile
SampleID: 2412071-004A
Method: EPA-600

Sample Material: Glue
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd Floor Mechanical Room Ceiling Tile
SampleID: 2412071-004B
Method: EPA-600

Sample Material: Ceiling
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	96	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	4.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd Floor Mechanical Room Ceiling Tile
SampleID: 2412071-004B
Method: EPA-600

Sample Material: Glue
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd Floor Mechanical Room Ceiling Tile
SampleID: 2412071-004C
Method: EPA-600

Sample Material: NA
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	96	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	4.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd Floor Mechanical Room Transition Boot
SampleID: 2412071-005A
Method: EPA-600

Sample Material: NA
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	98	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	2.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd Floor Mechanical Room Transition Boot
SampleID: 2412071-005B
Method: EPA-600

Sample Material: NA
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	98	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	2.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd Floor Mechanical Room Transition Boot
SampleID: 2412071-005C
Method: EPA-600

Sample Material: NA
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	98	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	2.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor North Lobby - Mastic
SampleID: 2412071-006A
Method: EPA-600

Sample Material: Mastic
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor North Lobby - Mastic
SampleID: 2412071-006A
Method: EPA-600

Sample Material: Leveler
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	4.0	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	96	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor North Lobby - Mastic
SampleID: 2412071-006B
Method: EPA-600

Sample Material: Mastic
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor North Lobby - Mastic
SampleID: 2412071-006B
Method: EPA-600

Sample Material: Leveler
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	4.0	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	96	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor North Lobby - Mastic
SampleID: 2412071-006C
Method: EPA-600

Sample Material: Mastic
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor North Lobby - Mastic
SampleID: 2412071-006C
Method: EPA-600

Sample Material: Leveler
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	4.0	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	96	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor South Lobby - Mastic
SampleID: 2412071-007A
Method: EPA-600

Sample Material: Mastic
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor South Lobby - Mastic
SampleID: 2412071-007A
Method: EPA-600

Sample Material: Leveler
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor South Lobby - Mastic
SampleID: 2412071-007B
Method: EPA-600

Sample Material: Mastic
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor South Lobby - Mastic
SampleID: 2412071-007B
Method: EPA-600

Sample Material: Leveler
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor South Lobby - Mastic
SampleID: 2412071-007C
Method: EPA-600

Sample Material: Mastic
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor South Lobby - Mastic
SampleID: 2412071-007C
Method: EPA-600

Sample Material: Leveler
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor NW Lobby - 9" x 9" Rose Floor Tile
SampleID: 2412071-008A
Method: EPA-600

Sample Material: Tile
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor NW Lobby - 9" x 9" Rose Floor Tile
SampleID: 2412071-008A
Method: EPA-600

Sample Material: Mastic
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	3.0	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	97	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos 3 %

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor NW Lobby - 9" x 9" Rose Floor Tile
SampleID: 2412071-008A
Method: EPA-600

Sample Material: Leveler
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	5.0	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	95	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor NW Lobby - 9" x 9" Rose Floor Tile
SampleID: 2412071-008B
Method: EPA-600

Sample Material: Tile
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor NW Lobby - 9" x 9" Rose Floor Tile
SampleID: 2412071-008B
Method: EPA-600

Sample Material: Leveler
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	5.0	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	95	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor NW Lobby - 9" x 9" Rose Floor Tile
SampleID: 2412071-008C
Method: EPA-600

Sample Material: Tile
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor NW Lobby - 9" x 9" Rose Floor Tile
SampleID: 2412071-008C
Method: EPA-600

Sample Material: Leveler
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	5.0	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	95	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor Vault - 9" x 9" Rose Floor Tile
SampleID: 2412071-009A
Method: EPA-600

Sample Material: Tile
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor Vault - 9" x 9" Rose Floor Tile
SampleID: 2412071-009A
Method: EPA-600

Sample Material: Mastic
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor Vault - 9" x 9" Rose Floor Tile
SampleID: 2412071-009B
Method: EPA-600

Sample Material: Tile
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor Vault - 9" x 9" Rose Floor Tile
SampleID: 2412071-009B
Method: EPA-600

Sample Material: Mastic
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor Vault - 9" x 9" Rose Floor Tile
SampleID: 2412071-009C
Method: EPA-600

Sample Material: NA
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor NW Near Stairway to Basement - 9" x 9" Gray Floor Tile
SampleID: 2412071-010A
Method: EPA-600

Sample Material: NA
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	5.0	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	95	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor NW Near Stairway to Basement - 9" x 9" Gray Floor Tile
SampleID: 2412071-010B
Method: EPA-600

Sample Material: NA
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	5.0	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	95	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor NW Near Stairway to Basement - 9" x 9" Gray Floor Tile
SampleID: 2412071-010C
Method: EPA-600

Sample Material: NA
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	5.0	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	95	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor SW Corner of Lobby - Plaster Walls
SampleID: 2412071-011A
Method: EPA-600

Sample Material: Adhesive
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor SW Corner of Lobby - Plaster Walls
SampleID: 2412071-011A
Method: EPA-600

Sample Material: Skim
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor SW Corner of Lobby - Plaster Walls
SampleID: 2412071-011A
Method: EPA-600

Sample Material: Base Coat
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	2.0	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor SW Corner of Lobby - Plaster Walls
SampleID: 2412071-011B
Method: EPA-600

Sample Material: Skim
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor SW Corner of Lobby - Plaster Walls
SampleID: 2412071-011B
Method: EPA-600

Sample Material: Base Coat
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	2.0	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor SW Corner of Lobby - Plaster Walls
SampleID: 2412071-011C
Method: EPA-600

Sample Material: Skim
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st Floor SW Corner of Lobby - Plaster Walls
SampleID: 2412071-011C
Method: EPA-600

Sample Material: Base Coat
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	2.0	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement 8" Pipe Coverings
SampleID: 2412071-012A
Method: EPA-600

Sample Material: NA
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	98	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	2.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement 8" Pipe Coverings
SampleID: 2412071-012B
Method: EPA-600

Sample Material: Wrap
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	98	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	2.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement 8" Pipe Coverings
SampleID: 2412071-012B
Method: EPA-600

Sample Material: Fitting
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	30	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	70	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos 30 %

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement Plaster Walls
SampleID: 2412071-013A
Method: EPA-600

Sample Material: Plaster
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement Plaster Walls
SampleID: 2412071-013A
Method: EPA-600

Sample Material: J. CMPD
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	3.0	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	97	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos 3 %

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement Plaster Walls
SampleID: 2412071-013B
Method: EPA-600

Sample Material: Skim
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement Plaster Walls
SampleID: 2412071-013B
Method: EPA-600

Sample Material: Base Coat
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement Plaster Walls
SampleID: 2412071-013C
Method: EPA-600

Sample Material: Skim
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 12/20/2024

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement Plaster Walls
SampleID: 2412071-013C
Method: EPA-600

Sample Material: Base Coat
Date Received: 12/19/2024
Date Collected: 12/19/2024

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 12/30/2024 **Approved:** Christina Zvonarich

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Environmental Services

Case Narrative

CLIENT:	City of Des Plaines - Public Works Departm	WO#:	**2412071**
Project:	678 Lee St., Des Plaines, IL 60016	Date:	**12/30/2024**

Gabriel Environmental Services: IL NELAP Accreditation #100239

This report in its entirety consists of the documents listed below. All documents contain the Gabriel Environmental Services Work Order Number assigned to this report.

1. Paginated Report including: Case Narrative and Analytical Results.
2. Copies of the Chain of Custody Documents supplied with this sample set.

Concentrations reported with an E flag in the Qual field are values that exceed the upper quantification range. There is greater uncertainty associated with these results and data should be considered as estimated.

This report relates only to the samples reported and may not be reproduced, except in full, without written permission from Gabriel Environmental Services.

Test results meet all requirements of TNI unless otherwise noted below.

Any comments or problems with the analytical events associated with this report are noted below.

(1) Samples were collected by: Gabriel
(2) Analyses were performed using polarized light microscopy in accordance with the EPA-600/R-93-116 for the determination of asbestos in bulk insulation samples.
(3) Samples will be retained for a minimum of 90 days unless notified by client.
(4) Analyses reflects only the materials tested.
(5) ND = Asbestos not detected in sample - analysis detection limit is 1%.
(6) NA = Not Available
Asbestos was Sub Contracted.(NVLAP) SUB Accreditation Lab Code 200399-0

2412071-002C-JOINT COMPOUND-RUN POSITIVE (NOT ANALYSED)
2412071-008B-MASTIC-RUN POSITIVE (NOT ANALYSED)
2412071-008C-MASTIC-RUN POSITIVE (NOT ANALYSED
2412071-012C-WRAP-LAYER NOT PRESENT
2412071-012C-FITTING-RUN POSITIVE (NOT ANALYSED
2412071-013C-JOINT COMPOUND-RUN POSITIVE (NOT ANALYSED

GABRIEL

Environmental Services

Case Narrative

CLIENT:	City of Des Plaines - Public Works Departm	WO#:	**2412071**
Project:	678 Lee St., Des Plaines, IL 60016	Date:	**12/30/2024**

Qualifiers

Flag	Description	Flag	Description
#	Result exceeded MCL or Permit Limit	MDL	Method Detection Limit
†	No matrix spikes; Sample was analyzed in duplicates	MI	Matrix interference
*	Result based on (MDL) Method Detection Limit	MS	Matrix spikes outside of Control Limits
<	Analyte not detected at or above the reporting limit	N	Analyte is not part of our NELAC accreditiation
A	This value is the average of replicate analyses	NA	Not available/not applicable
B	Analyte detected in associated method blank/Blank was not within Quality control limits	ND	Analyte not detected
	For BOD: Seeded and/or Unseeded blank were not with method quality control limits	Passed	For Paint Filter: No Free liquid present. For organic matter: No Precipitation present
BOD Test	All (BOD's) Biological Oxygen Demand analyses are read and set after 2pm	P	For screening purposes only
BRL	Analyte detected Below Reportable Limits	Q	Recovery outside control limits; Matrix effect
C	Result based on Chromium, total analysis	R	%RPD Relative Percent Difference was not within quality control limits
D	Surrogates diluted out; recovery not available	RL	Reporting Limit
E	Estimated result; concentration exceeds calibration	S	Laboratory control standard outside of Quality Control Limits
F	Field measurement	SUB	Analysis performed by subcontractor
Failed	For Paint Filter: Free liquid present. For Organic Matter: Precipitation present	T	Result based on Total Cyanide
G+	Glucose/glutamic acid standard recovery was above laboratory limit but below required method limit 115.4%	U	Result based on Total Sulfide
G-	Glucose/glutamic acid standard recovery was below method limit 84.6%	W	TSS minimum weight of 2.5mg dried residue was not met due to insufficient sample amount received/clean sample
G	Glucose/glutamic acid standard recovery was below laboratory limits but above required method limit 84.6%	NES	Not enough sample to run / re-run analysis
H	Analysis or extraction exceeded holding time	FPC	Flow Proportional Composite
J	Concentration less than reporting limit; based on detection limit. Estimated Result	HSD	Hammond Sanitary District
L	Analysis performed on deionized leachate	GSD	Gary Sanitation District
m	Manual Integration used to determine area response	See COC	Sample temperature upon receipt exceeded 0-6℃

GABRIEL Environmental Services

Chain of Custody Record

GABRIEL CHICAGO
1421 N. Elston Ave
Chicago, IL 60642
Phone (773) 486-2123
Fax (773) 486-0004

GABRIEL WISCONSIN
1500 S. Sylvania #112
Sturtevant, WI 53177
Phone (262) 886-9505
Fax (262) 886-5910

GABRIEL HIGHLAND
8522 Kennedy Ave.
Highland, IN 46322
Phone (219) 972-1110
Fax (219) 972-1211

PROJECT NO.: 12-024-17 (1/7/25)

PROJECT NAME/LOCATION: 678 LEE STREET, DES PLAINES, ILLINOIS 60016

PROJECT MANAGER: DP

SUPPORT PERSONNEL: EC

CLIENT: CITY OF DES PLAINES PUBLIC WORKS

CONTACT: TOM BUESER

PHONE: 847-391-5470

FAX:

ADDRESS: 1111 JOSEPH SCHWAB ROAD, DES PLAINES, ILLINOIS 60016

EMAIL: tbueser@desplainesil.gov

SAMPLE INFORMATION				SAMPLED BY	SAMPLE LOCATION / DESCRIPTION	NO. OF CONTAINERS	PARAMETERS					LOG NUMBER
							BULK ASBESTOS		AIR ASBESTOS			
DATE	TIME	MATRIX	AREA				PLM	TEM	PCM	TEM	VOL. (L)	
12/19/24	14:07	SCM	8' x 8'	GABRIEL	3RD FLOOR - UTILITY ROOM - 1'x1' BEIGE FLOOR TILE (SW)	3	✓					001 A,B,C
	14:14				3RD FLOOR - EXTERIOR PLASTER WALLS (SW)	3	✓					002 A,B,C
	15:15				2ND FLOOR - MEZZANINE - PLASTER WALLS (SW)	3	✓					003 A,B,C
	15:17				2ND FLOOR - MECHANICAL ROOM - CEILING TILE (SW)	3	✓					004 A,B,C
	15:20				2ND FLOOR - MECHANICAL ROOM - TRANSITION BOOT (SW)	3	✓					005 A,B,C
	15:45		23'x66'		1st FLOOR - NORTH LOBBY - MASTIC (N)	3	✓					006 A,B,C
	15:55		23'x66'		1ST FLOOR - SOUTH LOBBY - MASTIC (S)	3	✓					007 A,B,C
	15:58				1ST FLOOR - NW LOBBY - 9" x 9" ROSE FLOOR TILE (NW)	3	✓					008 A,B,C
	16:05		19' x 21'		1st FLOOR - VAULT - 9" x 9" ROSE FLOOR TILE (N)	3	✓					009 A,B,C
	16:09		11' x 25'		1st FLOOR - NW NEAR STAIRWAY TO BASEMENT - 9" x 9" GRAY FLOOR TILE (NW)	3	✓					010 A,B,C

Relinquished By: (signature)	DATE	TIME	Received By: (signature)	DATE	TIME
	12/20/24	11:07 AM		12/20/24	12:55 PM
Relinquished By: (signature)	DATE	TIME	Received By: (signature)	DATE	TIME

Comments: SAMPLES DIRECTLY DROPPED OFF TO SUBCONTRACTOR. 12/20/24

*Run Positive Stop

GABRIEL Environmental Services

Chain of Custody Record

GABRIEL CHICAGO
1421 N. Elston Ave
Chicago, IL 60642
Phone (773) 486-2123
Fax (773) 486-0004

GABRIEL WISCONSIN
1500 S. Sylvania #112
Sturtevant, WI 53177
Phone (262) 886-9505
Fax (262) 886-5910

GABRIEL HIGHLAND
8522 Kennedy Ave.
Highland, IN 46322
Phone (219) 972-1110
Fax (219) 972-1211

PROJECT NO.: 12-024-17 (aa 1/7/25)

PROJECT NAME/LOCATION: 678 LEE STREET, DES PLAINES, ILLINOIS 60016

PROJECT MANAGER: DP

SUPPORT PERSONNEL: EC

CLIENT: CITY OF DES PLAINES PUBLIC WORKS

CONTACT: TOM BUESER

PHONE: 847-391-5470

FAX:

ADDRESS: 1111 JOSEPH SCHWAB ROAD, DES PLAINES, ILLINOIS 60016

EMAIL: tbueser@desplainesil.gov

LOG NUMBER: 2412071

SAMPLE INFORMATION				SAMPLED BY	SAMPLE LOCATION / DESCRIPTION	NO. OF CONTAINERS	PARAMETERS					
							BULK ASBESTOS		AIR ASBESTOS			
DATE	TIME	MATRIX	AREA				PLM	TEM	PCM	TEM	VOL. (L)	
12/19/24	16:11	SCM		GABRIEL	1ST FLOOR - SW CORNER OF LOBBY - PLASTER WALLS	3	✓					011 A,B,C
	16:20				BASEMENT - PIPE COVERINGS (8" aa 1/15/25)	3	✓					012 A,B,C
	16:24				BASEMENT - PLASTER WALLS	3	✓					013 A,B,C

Relinquished By: (signature)	DATE	TIME	Received By: (signature)	DATE	TIME
	12/20/24	11:07AM		12/20/24	12:55PM
Relinquished By: (signature)	DATE	TIME	Received By: (signature)	DATE	TIME

Comments: SAMPLES DIRECTLY DROPPED OFF TO SUBCONTRACTOR. aa 12/20/24

*Run Positive Stop

GABRIEL

Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement 4" Pipe Coverings (NW Bathroom)
SampleID: 2501026-001A
Method: EPA-600

Sample Material: Wrap
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	98	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	2.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement 4" Pipe Coverings (NW Bathroom)
SampleID: 2501026-001A
Method: EPA-600

Sample Material: Insulation
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	98	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	2.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement 4" Pipe Coverings (NW Bathroom)
SampleID: 2501026-001B
Method: EPA-600

Sample Material: Wrap
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	98	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	2.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement 4" Pipe Coverings (NW Bathroom)
SampleID: 2501026-001B
Method: EPA-600

Sample Material: Insulation
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	98	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	2.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement 4" Pipe Coverings (NW Bathroom)
SampleID: 2501026-001C
Method: EPA-600

Sample Material: Wrap
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	98	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	2.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement 4" Pipe Coverings (NW Bathroom)
SampleID: 2501026-001C
Method: EPA-600

Sample Material: Insulation
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	98	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	2.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement 2" Pipe Coverings (NW Bathroom)
SampleID: 2501026-002A
Method: EPA-600

Sample Material: Covering
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	98	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	2.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement 2" Pipe Coverings (NW Bathroom)
SampleID: 2501026-002B
Method: EPA-600

Sample Material: Covering
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	98	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	2.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement 2" Pipe Coverings (NW Bathroom)
SampleID: 2501026-002C
Method: EPA-600

Sample Material: Covering
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	98	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	2.0	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement Plaster Wall (Under Staricase)
SampleID: 2501026-003A
Method: EPA-600

Sample Material: Plaster
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	2.0	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	98	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	ND	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos 2 %

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement Plaster Wall (NW Corner)
SampleID: 2501026-004A
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement Plaster Wall (NW Corner)
SampleID: 2501026-004A
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement Plaster Wall (NW Corner)
SampleID: 2501026-004B
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement Plaster Wall (NW Corner)
SampleID: 2501026-004B
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement Plaster Wall (NW Corner)
SampleID: 2501026-004C
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: Basement Plaster Wall (NW Corner)
SampleID: 2501026-004C
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (SW Corner)
SampleID: 2501026-005A
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (SW Corner)
SampleID: 2501026-005A
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (SW Corner)
SampleID: 2501026-005A
Method: EPA-600

Sample Material: Glue
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (SW Corner)
SampleID: 2501026-005B
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (SW Corner)
SampleID: 2501026-005B
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (SW Corner)
SampleID: 2501026-005B
Method: EPA-600

Sample Material: Glue
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (SW Corner)
SampleID: 2501026-005C
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (SW Corner)
SampleID: 2501026-005C
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (SW Corner)
SampleID: 2501026-005C
Method: EPA-600

Sample Material: Glue
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (NE Corner)
SampleID: 2501026-006A
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (NE Corner)
SampleID: 2501026-006A
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	< 1	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos < 1 %

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (NE Corner)
SampleID: 2501026-006A
Method: EPA-600

Sample Material: Texture
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (NE Corner)
SampleID: 2501026-006B
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (NE Corner)
SampleID: 2501026-006B
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	2.0	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	96	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (NE Corner)
SampleID: 2501026-006B
Method: EPA-600

Sample Material: Texture
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (NE Corner)
SampleID: 2501026-006C
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (NE Corner)
SampleID: 2501026-006C
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	2.0	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	96	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 1st. Floor Plaster Wall (NE Corner)
SampleID: 2501026-006C
Method: EPA-600

Sample Material: Texture
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd. Floor Plaster Wall (NE Area by Elevator)
SampleID: 2501026-007A
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd. Floor Plaster Wall (NE Area by Elevator)
SampleID: 2501026-007A
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd. Floor Plaster Wall (NE Area by Elevator)
SampleID: 2501026-007B
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd. Floor Plaster Wall (NE Area by Elevator)
SampleID: 2501026-007B
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd. Floor Plaster Wall (NE Area by Elevator)
SampleID: 2501026-007C
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd. Floor Plaster Wall (NE Area by Elevator)
SampleID: 2501026-007C
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd. Floor Plaster Wall (Mechanical Room)
SampleID: 2501026-008A
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd. Floor Plaster Wall (Mechanical Room)
SampleID: 2501026-008A
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

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Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd. Floor Plaster Wall (Mechanical Room)
SampleID: 2501026-008B
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd. Floor Plaster Wall (Mechanical Room)
SampleID: 2501026-008B
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd. Floor Plaster Wall (Mechanical Room)
SampleID: 2501026-008C
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 2nd. Floor Plaster Wall (Mechanical Room)
SampleID: 2501026-008C
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd. Floor Plaster Wall (W Area Staircase S Wall)
SampleID: 2501026-009A
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd. Floor Plaster Wall (W Area Staircase S Wall)
SampleID: 2501026-009A
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd. Floor Plaster Wall (W Area Staircase S Wall)
SampleID: 2501026-009A
Method: EPA-600

Sample Material: Texture
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	2.0	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos 2 %

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd. Floor Plaster Wall (W Area Staircase S Wall)
SampleID: 2501026-009B
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd. Floor Plaster Wall (W Area Staircase S Wall)
SampleID: 2501026-009B
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd. Floor Plaster Wall (W Area Staircase S Wall)
SampleID: 2501026-009C
Method: EPA-600

Sample Material: Skim
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	ND	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	100	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd. Floor Plaster Wall (W Area Staircase S Wall)
SampleID: 2501026-009C
Method: EPA-600

Sample Material: Base Coat
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd. Floor Plaster Wall (W Area Staircase N Wall)
SampleID: 2501026-010A
Method: EPA-600

Sample Material: Plaster
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd. Floor Plaster Wall (W Area Staircase N Wall)
SampleID: 2501026-010B
Method: EPA-600

Sample Material: Plaster
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Date Analyzed: 1/16/2025

Client: City of Des Plaines - Public Works Department
Client SampleID: 3rd. Floor Plaster Wall (W Area Staircase N Wall)
SampleID: 2501026-010C
Method: EPA-600

Sample Material: Plaster
Date Received: 1/13/2025
Date Collected: 1/10/2025

ASBESTIFORM MATERIAL PRESENT		
Actinolite	ND	%
Amosite	ND	%
Anthophyllite	ND	%
Chrysotile	ND	%
Crocidolite	ND	%
Tremolite	ND	%

NON-ASBESTOS MATERIAL PRESENT		
Binding Material	ND	%
Calcite	ND	%
Cellulose	ND	%
Fibrous Glass	ND	%
Hair	2.0	%
Mica	ND	%
Mineral Wool	ND	%
Non-Fibrous (Other)	98	%
Perlite	ND	%
Quartz	ND	%
Synthetic Polymer	ND	%
Vermiculite	ND	%
Wollastonite	ND	%
Wood Fiber	ND	%

Total Asbestos ND

Analyzed By: SUB **Date:** 1/17/2025 **Approved:** Christina Zvonarich

GABRIEL

Environmental Services

Case Narrative

CLIENT:	City of Des Plaines - Public Works Departm	WO#:	**2501026**
Project:	678 Lee Street, Des Plaines, IL 60016	Date:	**1/17/2025**

Gabriel Environmental Services: IL NELAP Accreditation #100239

This report in its entirety consists of the documents listed below. All documents contain the Gabriel Environmental Services Work Order Number assigned to this report.

1. Paginated Report including: Case Narrative and Analytical Results.
2. Copies of the Chain of Custody Documents supplied with this sample set.

Concentrations reported with an E flag in the Qual field are values that exceed the upper quantification range. There is greater uncertainty associated with these results and data should be considered as estimated.

This report relates only to the samples reported and may not be reproduced, except in full, without written permission from Gabriel Environmental Services.

Test results meet all requirements of TNI unless otherwise noted below.

Any comments or problems with the analytical events associated with this report are noted below.

Analytical Comments for Asbestos, Sample 2501026-006A, Batch ID R21982 : reporting system considers less than one percent (<1) results under the test PLM EPA 600 as trace, and therefore do not reflect in the non-fibrous percentage.

Asbestos was Sub Contracted.(NVLAP) SUB Accreditation Lab Code 200399-0

(1) Samples were collected by: Gabriel
(2) Analyses were performed using polarized light microscopy in accordance with the EPA-600/R-93-116 for the determination of asbestos in bulk insulation samples.
(3) Samples will be retained for a minimum of 90 days unless notified by client.
(4) Analyses reflects only the materials tested.
(5) ND = Asbestos not detected in sample - analysis detection limit is 1%.
(6) NA = Not Available

2501026-003B-Positive Stop(Not Analyzed)
2501026-003C-Positive Stop(Not Analyzed)
2501026-009B-Texture -Positive Stop (Not Analyzed)
2501026-009C-Texture-Positive Stop (Not Analyzed
Analytical Comments for Asbestos, Sample 2501026-006A, Batch ID R21982 : reporting system considers less than one percent (<1) results under the test PLM EPA 600 as trace, and therefore do not reflect in the non-fibrous percentage

GABRIEL

Environmental Services

Case Narrative

CLIENT:	City of Des Plaines - Public Works Departm	WO#:	**2501026**
Project:	678 Lee Street, Des Plaines, IL 60016	Date:	**1/17/2025**

Qualifiers

Flag	Description	Flag	Description
#	Result exceeded MCL or Permit Limit	MDL	Method Detection Limit
†	No matrix spikes; Sample was analyzed in duplicates	MI	Matrix interference
*	Result based on (MDL) Method Detection Limit	MS	Matrix spikes outside of Control Limits
<	Analyte not detected at or above the reporting limit	N	Analyte is not part of our NELAC accreditiation
A	This value is the average of replicate analyses	NA	Not available/not applicable
B	Analyte detected in associated method blank/Blank was not within Quality control limits	ND	Analyte not detected
	For BOD: Seeded and/or Unseeded blank were not with method quality control limits	Passed	For Paint Filter: No Free liquid present. For organic matter: No Precipitation present
BOD Test	All (BOD's) Biological Oxygen Demand analyses are read and set after 2pm	P	For screening purposes only
BRL	Analyte detected Below Reportable Limits	Q	Recovery outside control limits; Matrix effect
C	Result based on Chromium, total analysis	R	%RPD Relative Percent Difference was not within quality control limits
D	Surrogates diluted out; recovery not available	RL	Reporting Limit
E	Estimated result; concentration exceeds calibration	S	Laboratory control standard outside of Quality Control Limits
F	Field measurement	SUB	Analysis performed by subcontractor
Failed	For Paint Filter: Free liquid present. For Organic Matter: Precipitation present	T	Result based on Total Cyanide
G+	Glucose/glutamic acid standard recovery was above laboratory limit but below required method limit 115.4%	U	Result based on Total Sulfide
G-	Glucose/glutamic acid standard recovery was below method limit 84.6%	W	TSS minimum weight of 2.5mg dried residue was not met due to insufficient sample amount received/clean sample
G	Glucose/glutamic acid standard recovery was below laboratory limits but above required method limit 84.6%	NES	Not enough sample to run / re-run analysis
H	Analysis or extraction exceeded holding time	FPC	Flow Proportional Composite
J	Concentration less than reporting limit; based on detection limit. Estimated Result	HSD	Hammond Sanitary District
L	Analysis performed on deionized leachate	GSD	Gary Sanitation District
m	Manual Integration used to determine area response	See COC	Sample temperature upon receipt exceeded 0- 6℃

GABRIEL Environmental Services

Chain of Custody Record

GABRIEL CHICAGO
1421 N ELSTON AVE
Chicago, IL 60642
Phone (773) 486-2123
Fax (773) 486-0004

GABRIEL WISCONSIN
1500 S. Sylvania #112
Sturtevant, WI 53177
Phone (262) 886-9505
Fax (262) 886-5910

GABRIEL HIGHLAND
8522 Kennedy Ave.
Highland, IN 46322
Phone (219) 972-1110
Fax (219) 972-1211

PROJECT NO.: 12-024-17

PROJECT NAME/LOCATION: 678 LEE STREET, DES PLAINES, ILLINOIS 60016

PROJECT MANAGER: DP | EC

SUPPORT PERSONNEL:

CLIENT: CITY OF DES PLAINES PUBLIC WORKS

CONTACT: TOM BUESER

PHONE: 847-391-5470

FAX:

ADDRESS: 1111 JOSEPH SCHWAB ROAD, DES PLAINES, IL 60016

EMAIL: tbueser@desplainesil.gov

LOG NUMBER: 2501026-

SAMPLE INFORMATION				SAMPLED BY	SAMPLE LOCATION / DESCRIPTION	NO. OF CONTAINERS	PARAMETERS					
							BULK ASBESTOS		AIR ASBESTOS			
DATE	TIME	MATRIX	AREA				PLM	TEM	PCM	TEM	VOL. (L)	
1/10/25	12:24 PM	SCM		GABRIEL	BASEMENT - 4" PIPE COVERINGS (NW BATHROOM)	3	✓					001A,B,C
	12:25 PM				BASEMENT - 2" PIPE COVERINGS (NW BATHROOM)	3	✓					002A,B,C
	12:40 PM				BASEMENT - PLASTER WALL (UNDER STAIRCASE)	3	✓					003A,B,C
	12:45 PM				BASEMENT - PLASTER WALL (NW CORNER)	3	✓					004A,B,C
	1:00 PM				1st FLOOR - PLASTER WALL (SW CORNER)	3	✓					005A,B,C
	1:10 PM				1st FLOOR - PLASTER WALL (NE CORNER)	3	✓					006A,B,C
	1:15 PM				2ND FLOOR - PLASTER WALL (NE AREA BY ELEVATOR)	3	✓					007A,B,C
	1:25 PM				2ND FLOOR - PLASTER WALL (MECHANICAL ROOM)	3	✓					008A,B,C
	1:40 PM				3RD FLOOR - PLASTER WALL (WEST AREA - STAIRCASE - SOUTH WALL)	3	✓					009A,B,C
	1:45 PM				3RD FLOOR - PLASTER WALL (WEST AREA - STAIRCASE - NORTH WALL)	3	✓					010A,B,C

Relinquished By: (signature)

DATE / TIME: 1/12/25 2:30PM

Received By: (signature)

DATE / TIME: 1/13/25 8:40am

Relinquished By: (signature)

DATE / TIME

Received By: (signature)

DATE / TIME

Comments:

*Run Positive Stop

IDPH
ILLINOIS DEPARTMENT OF PUBLIC HEALTH

525-535 West Jefferson Street • Springfield, Illinois 62761-0001 • www.dph.illinois.gov

DONALD O PAYNE, JR
915 ROYAL DR., UNIT A1
MC HENRY, IL 60050

9/10/2024

ASBESTOS PROFESSIONAL LICENSE ID NUMBER: 21042

Enclosed is your Asbestos Professional License. Please note the expiration date on the card and in the image depicted below.

COPY OF THE ASBESTOS PROFESSIONAL LICENSE

Front of License

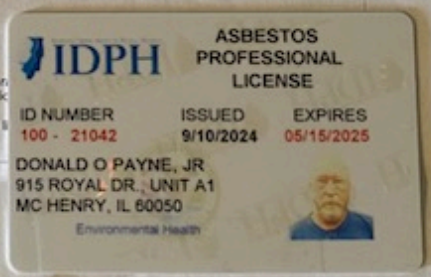
IDPH
ASBESTOS PROFESSIONAL LICENSE

ID NUMBER	ISSUED	EXPIRES
100 - 21042	9/10/2024	05/15/2025

DONALD O PAYNE, JR
915 ROYAL DR., UNIT A1
MC HENRY, IL 60050
Environmental Health

Back of License

ENDORSEMENTS	TC EXPIRES
INSPECTOR	8/21/2025



If you have any questions or need further assistance, contact the Asbestos Program at (217)782-3517 or fax (217)785-5897.

Our WEB address is: dph.illinois.gov/topics-services/environmental-health-protection/asbestos
EMAIL Address: dph.asbestos@illinois.gov

A&B ENVIRONMENTAL CONSTRUCTION INC.

1534 N Mannheim Rd
Stone Park, IL 60165
http://www.abenvironmentalcons.com

Phone: (708) 344-0190
Email: info@abenvironmentalcons.com

March 21, 2025

To whom it may concern:

A&B Environmental Construction Inc., license #500-0719, was retained by **Tom Bueser w/City of Des Plaines,** to perform Asbestos abatement/remediation at the commercial property located at **678 Lee St, Des Plaines, IL 60016,** starting on **March 10, 2025.** The remediation consisted of ***removing and disposing of Asbestos Containing Materials (ACM) joint-compound, texture wall and plaster in the 3rd Fl, staircase from ground to 3rd Fl, Basement and under stairs in the Basement. Removing ACM floor tile and mastic in the 1st Fl NW lobby, and ACM pipe insulation in the Basement.*** The mentioned areas are free from contamination and ready for re-occupancy. All procedures were performed according to all federal, state and city agencies regulations. Our job is licensed and certified with the Illinois Department of Public Health. If you need additional information, you may contact the office at (708) 344-0190 and we will be glad to help.

Sincerely,

Mireya R.
A&B Environmental Construction, Inc.

A&B ENVIRONMENTAL CONSTRUCTION INC CORPORATE SEAL 2004 ILLINOIS

BUREAU
OF ADMINISTRATION
DEPARTMENT OF ENVIRONMENT
& SUSTAINABILITY

69 W Washington Suite 1900
Chicago, Illinois 60602-3004
TEL: (312) 603-8200
www.cookcountyil.gov/environment

Has the work already been started (or is complete?) No	If "Yes" provide explanation:
If "Yes" provide Start Date:	If "Yes" provide End Date:
Special Notes to Consider: None	

Asbestos Abatement Amount Information (if applicable)

	RACM to be removed	Total Asbestos to be removed
Pipes (Linear Ft)	0	30
Surface Area (Sq Ft)	0	1900

Asbestos Abatement Permit Conditions

1. Revisions: If any information on this permit changes, including, but not limited to, the work start time or date or the work end time or date, the permit holder shall submit a request for a permit revision, subject to the requirements in Section 30-548(d), through the DES Electronic Permit Processing Portal.
2. Certificate of registration: All asbestos removal and abatement activities must be conducted by an Asbestos Abatement Contractor possessing a valid Certificate of Registration as required by Section 30-547.
3. Handling: Asbestos-containing material shall be handled in a manner to prevent the release of visible quantities of asbestos fibers into the atmosphere as required by Section 30-549(a)(2).
4. Exterior abatement: Asbestos abatement involving exterior components must be performed in a manner that prevents the dispersion of asbestos fibers and debris beyond the immediate work area and must utilize sufficient covers to collect any debris which falls to the ground as required by Section 30-549(a)(3).
5. Adequate wetting: Asbestos-containing material shall remain adequately wet from the initial disruption of the material through final disposal as required by Section 30-549(a)(4).
6. Warning signs: Asbestos warning signs shall be displayed at prominent locations at and around the asbestos abatement site so that members of the public do not enter and so that authorized workers may read the signs and take necessary protective steps before entering the area marked by the signs.

BUREAU
OF ADMINISTRATION
DEPARTMENT OF ENVIRONMENT
& SUSTAINABILITY

69 W Washington Suite 1900
Chicago, Illinois 60602-3004
TEL: (312) 603-8200
www.cookcountyil.gov/environment

7. Negative pressure: Asbestos abatement performed in the interior of a structure shall be performed within a negative pressure enclosure to prevent the migration of asbestos fibers to adjacent areas as required by Section 30-549(d)(2) and applicable state and federal requirements, *or alternate measures pre-approved in writing by the Department.*
8. HVAC systems: Any heating, ventilation and air conditioning systems shall be isolated within the work area as required by Section 30-549(d)(3) and applicable state and federal requirements.
9. Cleaning: All visible dust and debris associated with the asbestos abatement shall be cleaned and removed from the Facility at the conclusion of the project as required by Section 30-549(d)(4) and applicable state and federal requirements.
10. License required: Any person engaged in the activity of asbestos abatement must possess a valid state license as required by Section 30-549(a)(6).
11. Cooperation and documentation: The Asbestos Abatement Contractor shall cooperate with the Department to allow inspection of the site to ensure compliance with all applicable laws and shall produce any requested information at the time of inspection, including a copy of this permit and documentation verifying that all employees at the worksite have the appropriate licensure through the Illinois Department of Public Health as required by Section 30-550.
12. Reports: Copies of air monitoring, air clearance, waste manifests, project daily logs, worksite entry and exit logs and all other applicable reports associated with the project shall be available for Department review and shall be submitted to the Department within fourteen (14) calendar days of a request by the Department as required by Section 30-551.
13. Transport: Any asbestos-containing material which may be transported shall be enclosed to prevent the emission of asbestos fiber into ambient air during its transportation, as required by Section 30-552. The federal requirements for transporting of asbestos, as codified at 40 CFR Part 763, Subpart E, Appendix D to Subpart E of Part 763, shall apply.
14. Health and safety: No person shall cause, create or contribute to any asbestos abatement activity or condition that poses an imminent and substantial risk to the public health or safety or to the environment.
15. No dumping: No person shall cause or allow the open dumping or fly dumping of any asbestos-containing material.
16. Proper disposal: No person shall dispose, treat, abandon or transport any asbestos-containing material, except at a properly permitted landfill approved by the Illinois Environmental Protection Agency and/or U.S. Environmental Protection Agency.

AIS Environmental Services, Inc.

2524 Scott St
Franklin Park, IL 60131

AIS ENVIRONMENTAL SERVICES, INC

Phone: (708) 240-9468
Email:aisenviroservice@gmail.com

Date of Samples Taken: **March 20, 2025**
Analysis Received Date: **March 21, 2025**

Client Information: **A&B Environmental Construction, Inc.**

Property Address: **678 Lee St, Des Plaines, IL 60016**

To whom it may concern,

An Asbestos Fiber Count by Phase Contrast Microscopy (PCM) clearance test was performed at the commercial property at **678 Lee St, Des Plaines, IL 60016, on March 20, 2025**. Attached, please see the EMSL Analytical, Inc; results that indicate that the tested samples are under EPA Standards and regulations.

The above reference property is ready for re-occupancy based on results presented. Thank you for the opportunity to be of service.

Respectfully,

Mallory Jones
Asbestos Inspector
IDPH License #100-11070

AIS Environmental Services, Inc.

2524 Scott St
Franklin Park, IL 60131

AIS ENVIRONMENTAL SERVICES, INC

Phone: (708) 240-9468
Email:aisenviroservice@gmail.com

Date of Samples Taken: **March 20, 2025**
Analysis Received Date: **March 21, 2025**

Client Information: **A&B Environmental Construction, Inc.**

Property Address: **678 Lee St, Des Plaines, IL 60016**

To whom it may concern,

An Asbestos Fiber Count by Phase Contrast Microscopy (PCM) clearance test was performed at the residential property at **678 Lee St, Des Plaines, IL 60016, on March 20, 2025**. Attached, please see the EMSL Analytical, Inc; results that indicate that the tested samples are under EPA Standards and regulations.

The above reference property is ready for re-occupancy based on results presented. Thank you for the opportunity to be of service.

Respectfully,

Mallory Jones
Asbestos Inspector
IDPH License #100-11070

EMSL Analytical, Inc.

4140 Litt Drive Hillside, IL 60162
Tel/Fax: (773) 313-0099 / (773) 313-0139
http://www.EMSL.com / chicagolab@emsl.com

EMSL Order: 262502438
Customer ID: AISE42
Customer PO:
Project ID:

Attention: AIS Environmental Services, Inc
AIS Environmental Services Inc.
2524 Scott St
Franklin Park, IL 60131

Phone: (708) 240-9468
Fax:
Received Date: 03/20/2025 11:03 AM
Analysis Date: 03/20/2025
Collected Date:

Project: 678 LEE ST DESPLAINES IL 60016

Test Report: Fiber Count by Phase Contrast Microscopy (PCM), NIOSH 7400 Method - A Rules, Revision 3, Issue 3, 6/14/2019

Sample	Location	Sample Date	Volume (L)	Fibers	Fields	LOD (fib/cc)	Fibers/mm²	Fibers/cc	Notes
1 *262502438-0001*	3RD FL NW			<5.5	100		<7.01		
2 *262502438-0002*	3RD FL NE			<5.5	100		<7.01		
3 *262502438-0003*	3RD FL CENTER			<5.5	100		<7.01		
4 *262502438-0004*	3RD FL SW			<5.5	100		<7.01		
5 *262502438-0005*	3RD FL SE			<5.5	100		<7.01		
6 *262502438-0006*	3RD FL STAIRWAY			<5.5	100		<7.01		
7 *262502438-0007*	2ND FL STAIRWAY			<5.5	100		<7.01		
8 *262502438-0008*	1ST FL STAIRWAY			<5.5	100		<7.01		
9 *262502438-0009*	1ST FL NW LOBBY			<5.5	100		<7.01		
10 *262502438-0010*	BASEMENT N			<5.5	100		<7.01		
11 *262502438-0011*	BASEMENT S			<5.5	100		<7.01		
12 *262502438-0012*	BASEMENT CENTER			<5.5	100		<7.01		
13 *262502438-0013*	BASEMENT ENTRY			<5.5	100		<7.01		

This method requires the submission of field blanks with each sample set. No discernable field blanks were submitted, samples are not blank corrected.

EMSL maintains liability limited to cost of analysis. Interpretation and use of test results are the responsibility of the client. This report relates only to the samples reported above, and may not be reproduced, except in full, without written approval by EMSL. EMSL bears no responsibility for sample collection activities or analytical method limitations. The report reflects the samples as received. Results are generated from the field sampling data (sampling volumes and areas, locations, etc.) provided by the client on the Chain of Custody. Samples are within quality control criteria and met method specifications unless otherwise noted. Limit of detection is 7 fibers/mm². Fiber counts outside the recommended fiber density range of the method (100-1300 f/mm²) have greater than optimal variability and are probably biased. Field blank results, when available, are used to blank correct results. NIOSH 7400 requires field blanks be submitted at a rate of 10%, with a minimum of 2 per set. Measurement of uncertainty available upon request. The results in this report meet all requirements of the NELAC standards unless otherwise noted. Intra-laboratory Sr values: 5-20 fibers = 0.21, 21-50 fibers = 0.21, 51-100 fibers = 0.16. Inter-laboratory Sr values (Average of EMSL round robin data) = 0.32.

Samples analyzed by EMSL Analytical, Inc. Hillside, IL

Initial report from: 03/20/2025 05:56 PM

EMSL Analytical, Inc.

4140 Litt Drive Hillside, IL 60162
Tel/Fax: (773) 313-0099 / (773) 313-0139
http://www.EMSL.com / chicagolab@emsl.com

EMSL Order: 262502438
Customer ID: AISE42
Customer PO:
Project ID:

Attention: AIS Environmental Services, Inc
AIS Environmental Services Inc.
2524 Scott St
Franklin Park, IL 60131

Phone: (708) 240-9468
Fax:
Received Date: 03/20/2025 11:03 AM
Analysis Date: 03/20/2025
Collected Date:

Project: 678 LEE ST DESPLAINES IL 60016

Test Report: Fiber Count by Phase Contrast Microscopy (PCM), NIOSH 7400 Method - A Rules, Revision 3, Issue 3, 6/14/2019

Sample	Location	Sample Date	Volume (L)	Fibers	Fields	LOD (fib/cc)	Fibers/mm²	Fibers/cc	Notes

Analyst(s):
James Hahn PCM 13

James Hahn, Laboratory Manager
or other Approved Signatory

EMSL maintains liability limited to cost of analysis. Interpretation and use of test results are the responsibility of the client. This report relates only to the samples reported above, and may not be reproduced, except in full, without written approval by EMSL. EMSL bears no responsibility for sample collection activities or analytical method limitations. The report reflects the samples as received. Results are generated from the field sampling data (sampling volumes and areas, locations, etc.) provided by the client on the Chain of Custody. Samples are within quality control criteria and met method specifications unless otherwise noted. Limit of detection is 7 fibers/mm². Fiber counts outside the recommended fiber density range of the method (100-1300 f/mm²) have greater than optimal variability and are probably biased. Field blank results, when available, are used to blank correct results. NIOSH 7400 requires field blanks be submitted at a rate of 10%, with a minimum of 2 per set. Measurement of uncertainty available upon request. The results in this report meet all requirements of the NELAC standards unless otherwise noted. Intra-laboratory Sr values: 5-20 fibers = 0.21, 21-50 fibers = 0.21, 51-100 fibers = 0.16. Inter-laboratory Sr values (Average of EMSL round robin data) = 0.32.
Samples analyzed by EMSL Analytical, Inc. Hillside, IL

Initial report from: 03/20/2025 05:56 PM

OrderID: 262502438

Asbestos Chain of Custody (Air, Bulk, Soil)

EMSL Order Number / Lab Use Only: 262502438

EMSL Analytical, Inc.
200 Route 130 North
Cinnaminson, NJ 08077
PHONE: (800) 220-3675
EMAIL: CinnAslab@EMSL.com

EMSL ANALYTICAL, INC.
TESTING LABS • PRODUCTS • TRAINING

If Bill-To is the same as Report-To leave this section blank. Third-party billing requires written authorization.

Customer Information

Customer ID:	
Company Name:	AIS Environmental Services, Inc.
Contact Name:	AIS Environmental Services, Inc.
Street Address:	2524 Scott St
City, State, Zip:	Franklin Park, IL 60131
Country:	USA
Phone:	708-240-9468
Email(s) for Report:	aisenviroservice@gmail.com

Billing Information

Billing ID:	
Company Name:	AIS Environmental Services, Inc.
Billing Contact:	AIS Environmental Services, Inc.
Street Address:	2524 Scott St
City, State, Zip:	Franklin Park, IL 60131
Country:	USA
Phone:	708-240-9468
Email(s) for Invoice:	aisenviroservice@gmail.com

Project Information

Project Name/No:	678 Lee st, Des Plaines IL 60016
Purchase Order:	
EMSL LIMS Project ID. (If applicable, EMSL will provide)	
US State where samples collected.	
State of Connecticut (CT) must select project location:	☐ Commercial (Taxable) ☐ Residential (Non-Taxable)
Sampled By Name.	
Sampled By Signature	
No. of Samples in Shipment	

Turn-Around-Time (TAT)

☐ 3 Hour ☐ 4-4.5 Hour AHERA ONLY ☐ 6 Hour ☒ 24 Hour ☐ 32 Hour ☐ 48 Hour ☐ 72 Hour ☐ 96 Hour ☐ 1 Week ☐ 2 Week

TEM Air 3-6 Hour, please call ahead to schedule. 32 Hour TAT available for select tests only; samples must be submitted by 11:30 am.

Test Selection

PCM Air
- ☒ NIOSH 7400
- ☐ NIOSH 7400 w/ 8hr. TWA

PLM - Bulk (reporting limit)
- ☐ PLM EPA 600/R-93/116 (<1%)
- ☐ PLM EPA NOB (<1%)
- ☐ POINT COUNT
  - ☐ 400 (<0.25%) ☐ 1,000 (<0.1%)
- POINT COUNT w/ GRAVIMETRIC
  - ☐ 400 (<0.25%) ☐ 1,000 (<0.1%)
- ☐ NIOSH 9002 (<1%)
- ☐ NYS 198.1 (Friable - NY)
- ☐ NYS 198.6 NOB (Non-Friable - NY)
- ☐ NYS 198.8 (Vermiculite SM-V)

TEM - Air
- ☐ AHERA 40 CFR, Part 763
- ☐ NIOSH 7402
- ☐ EPA Level II
- ☐ ISO 10312*

TEM - Bulk
- ☐ TEM EPA NOB
- ☐ NYS NOB 198.4 (Non-Friable-NY)
- ☐ TEM EPA 600/R-93/116 w Milling Prep (0.1%)

Other Test (please specify)

TEM - Settled Dust
- ☐ Microvac - ASTM D5755
- ☐ Wipe - ASTM D6480
- ☐ Qualitative via Filtration Prep
- ☐ Qualitative via Drop Mount Prep

Soil - Rock - Vermiculite (reporting limit)*
- ☐ PLM EPA 600/R-93/116 with milling prep (<0.25%)
- ☐ PLM EPA 600/R-93/116 with milling prep (<0.1%)
- ☐ TEM EPA 600/R-93/116 with milling prep (<0.1%)
- ☐ TEM Qualitative via Filtration Prep
- ☐ TEM Qualitative via Drop Mount Prep

*Please call with your project-specific requirements.

☐ Positive Stop - Clearly Identified Homogeneous Areas (HA) | Filter Pore Size (Air Samples) ☐ 0.8um ☐ 0.45um

Sample Number	Sample Location / Description	Volume, Area or Homogeneous Area	Date / Time Sampled (Air Monitoring Only)
1	3rd FL NW	600/20	3/20/25
2	3rd FL NE		
3	3rd FL Center		
4	3rd FL SW		
5	3rd FL SE		
6	3rd FL Stairway		
7	2nd FL Stairway		
8	1st FL Stairway		

Special Instructions and/or Regulatory Requirements (Sample Specifications, Processing Methods, Limits of Detection, etc.)

Method of Shipment:		Sample Condition Upon Receipt:	
Relinquished by:	Date/Time: 3/20/25	Received by:	Date/Time: 3/20/25 11:03 AM
Relinquished by:	Date/Time:	Received by:	Date/Time:

Controlled Document - COC-05 Asbestos R18 10/26/2021

☐ AGREE TO ELECTRONIC SIGNATURE (By checking, I consent to signing this Chain of Custody document by electronic signature)

EMSL Analytical, Inc.'s Laboratory Terms and Conditions are incorporated into this Chain of Custody by reference in their entirety. Submission of samples to EMSL Analytical, Inc. constitutes acceptance and acknowledgment of all terms and conditions by Customer.

WT left @ cruiser

OrderID: 262502438

EMSL ANALYTICAL, INC.
LABORATORY • PRODUCTS • TRAINING

Asbestos Chain of Custody

EMSL Order Number *(Lab Use Only)*:

2438

EMSL ANALYTICAL, INC
4140 LITT DRIVE
HILLSIDE, IL 60162
PHONE: (773) 313-0099
FAX: (773) 313-0139

Additional Pages of the Chain of Custody are only necessary if needed for additional sample information

Sample #	Sample Description	Volume/Area (Air) HA # (Bulk)	Date/Time Sampled
9	1st FL NW Lobby	600/20	3/20/25
10	Basement N		
11	Basement S		
12	Basement Center		
13	Basement Entry		

***Comments/Special Instructions:**

Controlled Document – COC-05 Asbestos – R11 – 07/22/2019

IDPH

ASBESTOS PROFESSIONAL LICENSE

ID NUMBER	ISSUED	EXPIRES
100 - 11070	3/23/2024	05/15/2025

MALLORY JONES
524 HOMELAND ROAD
MATTESON, IL 60443

Environmental Health

Larry Jackson & Associates, LTD.
9357 S. Kingston * Chicago, IL 60617

THIS CERTIFIES
THAT

MALLORY JONES

360-42-1245

Has successfully completed the

NIOSH 582 COURSE

Sampling and Evaluating Airborne Asbestos Dust

With a minimum score of 70 percent or grerater for accreditation.

Course Date: MAY 15—19, 2006

Examination Date: MAY 19, 2006

Expiration Date: NONE

Accreditation: 52006N58287

This course is fully approved by the Illinois Department of Public Health for the purpose of accreditation.

President