



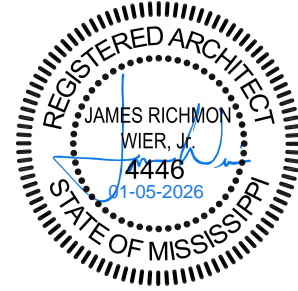
January 5, 2026

**Project Name:** Brandon Big Room Renovations Phase 2

**Project Number:** 24-040.1

**Owner:** City of Brandon, Mississippi

**Project Location:** 1000 Municipal Drive, Brandon, MS 39042



## ADDENDUM NO. 1

### **NOTICE TO ALL DOCUMENT HOLDERS:**

The following additions, deletions, changes and clarifications to the drawings and specifications are to be included as part of the Contract Documents.

Note! The Bid Date/Time is unchanged by this Addendum.

### **GENERAL**

#### **ITEM NO. 1 PRE-BID CONFERENCE MINUTES**

**See the enclosed minutes** to the Pre-Bid conference held on 12/16/2025.

#### **ITEM NO. 2 INSURANCE**

**Contractor shall provide insurance for the Project and in amounts indicated on the enclosed exhibit.**

#### **ITEM NO. 3 CONTRACT TIME**

**Clarification:** The Owner intends to execute the Contract for Construction and issue a Notice to Proceed as soon as Possible. **All Work shall be Completed no later than March 31, 2026**

*The early completion of Kitchen 12, Dry Storage 15, and Linen/Washroom 16 shall NOT be required. The Total Project completion date has been revised.*

#### **ITEM NO. 4 BID FORM**

**See enclosed Bid Form.**

*Contractors shall utilize this form to submit bids. Reflects Revised Contract Time as of this Addenda.*

#### **ITEM NO. 5 REMOVAL OF MILLWORK CABINETS**

**Clarification:** Owner intends to remove existing cabinetry prior to construction. These items will not need to be demo'd.

#### **ITEM NO. 6 A706 PHASE 02 - KITCHEN RENOVATION**

**Revise** per the enclosed sheet.

*Stainless Steel Wall Paneling has been clarified*

#### **ITEM NO. 7 E000 ELECTRICAL LEGENDS & SCHEDULES**

**Revise** per the enclosed sheet.

*Panel Schedules have been clarified*



**ITEM NO. 8      KITCHEN EQUIPMENT**

See Itemized Equipment List for additional information.

**NO MORE ITEMS**

Encl:    Pre-Bid Meeting Minutes (2 pages)  
          Insurance requirements (1 page)  
          Revised Bid Form (2 pages)  
          Revised Sheet A706 (24x36)  
          Revised Sheet E000 (24x36)  
          Itemized Kitchen Equipment List (53 pages)

Cc:       All document holders



## PROJECT MEETING

Project Name:	Big Room Renovations Phase 2	Date:	12/16/2025
Project No:	24-040.1	Location:	1000 Municipal Drive - Brandon, MS
RE:	Pre-Bid Meeting	By:	Wade Thompson

Attendees: see attached sign-in sheet

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All were present for the Pre-Bid Meeting for the above-referenced Project. The following items were discussed.

### ITEMS DISCUSSED:

1. Bid date is January 7, 2026.
2. Insurance requirements shall be clarified via Addendum.
3. Bid Form shall be issued Via Addendum.
4. Electronic bid submissions thru CentralBidding.com are acceptable.
5. Contractors are encouraged to submit questions electronically to the Architect. Questions should be sent to both [dbaker@wbaarchitecture.com](mailto:dbaker@wbaarchitecture.com) and [wthompson@wbaarchitecture.com](mailto:wthompson@wbaarchitecture.com).
6. Contract Time shall be clarified via Addendum.
7. Owner shall remove all existing cabinetry within the space prior to construction. Contractors do not need to include demo of these items in their bid.

### NO MORE ITEMS

**Attached: sign-in sheet**

24-040.1 BRANDON BIG ROOM RENOV. PHASE 2

PRE-BID MTG SIGN-IN SHEET



NAME	COMPANY	EMAIL
WADE THOMPSON	WBA	wthompson@wba.ms
Peyton Sullivan	CLR	psullivan@clconstructiongroup.net 601-942-9390
Chris Green	TPS	cgreen@thepowersource.us
Chris Moran	Conerly Const.	ccmw@bellsouth.net
Madeline Sullivan	CLR	msullivan@clconstructiongroup.net
William Polk	Paradigm Contractors, LLC	polk.william@gmail.com
BRAD GALEY	brad@nawsouthbldg.com	New South Building & Design, Inc.
JAMIE WIER	WBA	jiw@wba.ms

**Bid Form**

**SECTION 00.4100 - BID FORM**

**THE PROJECT AND THE PARTIES**

- 1. TO:
  - A. Owner
    - 1. City of Brandon, Mississippi
    - 2. 1000 Municipal Drive, Brandon, MS 39042
- 2. FOR:
  - A. Brandon Big Room Renovations (Architect's Proj # 24-040.1) (Owner's Bid Number 2025-14)
- 3. DATE: \_\_\_\_\_ (BIDDER TO ENTER DATE)
- 4. SUBMITTED BY: (BIDDER TO ENTER NAME AND ADDRESS)
  - A. Bidder's Full Name \_\_\_\_\_
    - 1. Address \_\_\_\_\_
    - 2. City, State, Zip \_\_\_\_\_
- 5. OFFER
  - A. Having examined the Place of The Work and all matters referred to in the Instructions to Bidders and the Bid Documents prepared by WBA Architecture, PLLC. for the above mentioned project, we, the undersigned, hereby offer to enter into a Contract to perform the Work for the Sum of:
  - B. \_\_\_\_\_ dollars (\$ \_\_\_\_\_), in lawful money of the United States of America.
  - C. We have included the required security deposit as required by the Instruction to Bidders.
  - D. We have included the required performance assurance bonds in the Bid Amount as required by the Instructions to Bidders.
  - E. All applicable federal taxes are included and State of Mississippi taxes are included in the Bid Sum.
  - F. All Cash and Contingency Allowances described in Section 01.2100 - Allowances are included in the Bid Sum.
- 6. ACCEPTANCE
  - A. This offer shall be open to acceptance and is irrevocable for sixty days from the bid closing date.
  - B. If this bid is accepted by Owner within the time period stated above, we will:
    - 1. Execute the Agreement within seven days of receipt of Notice of Award.
    - 2. Furnish the required bonds within seven days of receipt of Notice of Award.
    - 3. Commence work within seven days after written Notice to Proceed of this bid.
  - C. If this bid is accepted within the time stated, and we fail to commence the Work or we fail to provide the required Bond(s), the security deposit shall be forfeited as damages to Owner by reason of our failure, limited in amount to the lesser of the face value of the security deposit or the difference between this bid and the bid upon which a Contract is signed.
  - D. In the event our bid is not accepted within the time stated above, the required security deposit shall be returned to the undersigned, in accordance with the provisions of the Instructions to Bidders; unless a mutually satisfactory arrangement is made for its retention and validity for an extended period of time.
- 7. CONTRACT TIME
  - A. If this Bid is accepted, we will:
  - B. Complete all work on or before March 31, 2026.
- 8. ADDENDA
  - A. The following Addenda have been received. The modifications to the Bid Documents noted below have been considered and all costs are included in the Bid Sum.
    - 1. Addendum # \_\_\_\_\_ Dated \_\_\_\_\_.
    - 2. Addendum # \_\_\_\_\_ Dated \_\_\_\_\_.

- 3. Addendum # \_\_\_\_\_ Dated \_\_\_\_\_.
- 4. Addendum # \_\_\_\_\_ Dated \_\_\_\_\_.
- 5. Addendum # \_\_\_\_\_ Dated \_\_\_\_\_.

9. BID FORM SIGNATURE(S)

- A. The Corporate Seal of
- B. \_\_\_\_\_
- C. (Bidder - print the full name of your firm)
- D. was hereunto affixed in the presence of:
- E. \_\_\_\_\_
- F. (Authorized signing officer, Title)
- G. (Seal)
- H. \_\_\_\_\_
- I. (Authorized signing officer, Title)

10. IF THE BID IS A JOINT VENTURE OR PARTNERSHIP, ADD ADDITIONAL FORMS OF EXECUTION FOR EACH MEMBER OF THE JOINT VENTURE IN THE APPROPRIATE FORM OR FORMS AS ABOVE.

**END OF SECTION 00.4100**

ARTICLE 11 - INSURANCE AND BONDS

1. Paragraph 11.1 CONTRACTOR'S LIABILITY INSURANCE

a. Add the new subparagraphs as follows:

1) 11.1.5 - *The Contractor's limit of liability shall be written for not less than the following:*

a) **GENERAL LIABILITY:**

- 01) Commercial General Liability (Including XCU)
- 02) *General Aggregate* \$ 1,000,000.00 *Aggregate*
- 03) *Product & Completed Operation* \$ 1,000,000.00 *Aggregate*
- 04) *Personal & Advertising Injury* \$ 500,000.00 *Per Occurrence*
- 05) *Bodily Injury & Property Damages* \$ 500,000.00 *Per Occurrence*
- 06) *Fire Damage Liability* \$ 50,000.00 *Per Occurrence*
- 07) *Medical Expense* \$ 5,000.00 *Per Occurrence*
- 08)

b) **OWNER & CONTRACTORS PROTECTIVE LIABILITY**

- 01) *Bodily Injury & Property Damages* \$ 1,000,000.00 *Aggregate*
- 02) *Bodily Injury & Property Damages* \$ 500,000.00 *Per Occurrence*
- 03)

c) **AUTOMOBILE LIABILITY:**

- 01) Owned, Non-owner & Hired Vehicles
- 02) Contractor Insurance Option Number 1(Combined Single Limit):
- 03) *Bodily Injury & Property Damages* \$ 500,000.00 *Per Occurrence*
- 04) *Combined Single Limit*
- 05) Contractor Insurance Option Number 2:
- 06) *Bodily Injury* \$ 250,000.00 *Per Occurrence*
- 07) *Bodily Injury* \$ 500,000.00 *Per Accident*
- 08) *Property Damage* \$ 100,000.00 *Per Occurrence*
- 09)

d) **EXCESS LIABILITY:**

- 01) *Umbrella on Projects over \$500,000.00*
- 02) *Bodily Injury & Property Damages* \$ 1,000,000.00 *Per Occurrence*
- 03) *Combined Single Limit*
- 04)

e) **WORKERS' COMPENSATION: As required by Statute**

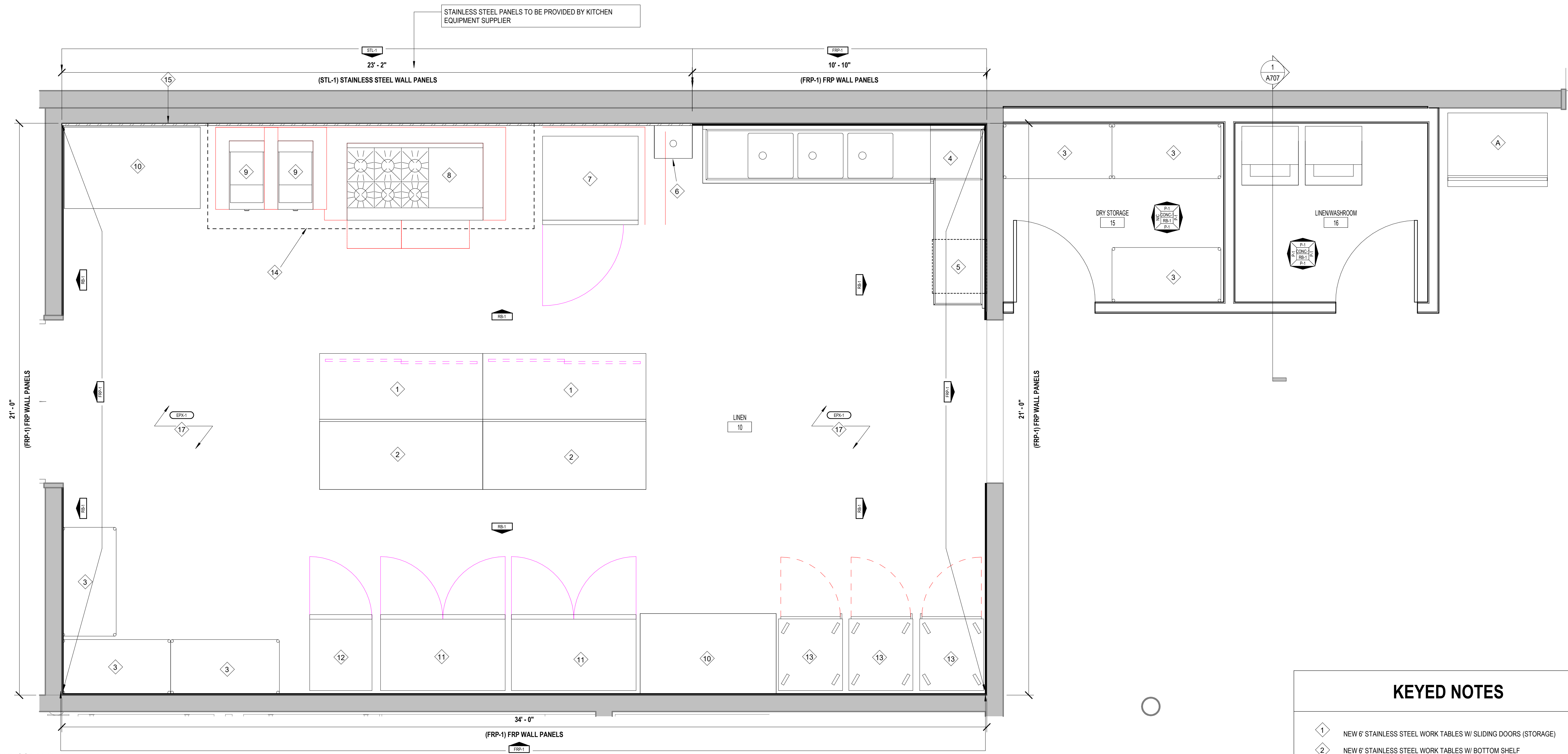
- 01) **EMPLOYERS' LIABILITY**
- 02) *Accident* \$ 100,000.00 *Per Occurrence*
- 03) *Disease* \$ 500,000.00 *Policy Limit*
- 04) *Disease* \$ 100,000.00 *Per Occurrence*
- 05)

f) **PROPERTY INSURANCE:**

- 01) *Builder's Risk* \$ *Equal to Value of Work*
- 02) *or Installation Floater* \$ *Equal to Value of Work*

2) 11.1.6 - *Furnish one (1) copy of the Standard Construction Contract Certificate of Insurance Form for each copy of the Standard Form of Agreement Between Owner and Contractor specifically setting forth evidence of all coverage required by Subparagraphs 11.1.1, 11.1.2 and 11.1.3. Furnish to the Owner copies of any endorsements that are subsequently issued amending limits of coverage.*

3) 11.1.7 - *If the coverage are provided on a claims-made basis, the policy date or retroactive date shall predate the Contract; the terminations date, or the policy, or applicable extended reporting period shall be no earlier than the termination date of coverage required to be maintained after final payment.*



STAINLESS STEEL PANELS TO BE PROVIDED BY KITCHEN EQUIPMENT SUPPLIER

1 ENLARGED KITCHEN FLOOR PLAN  
1/2" = 1'-0"

**KEYED NOTES**

- 1 NEW 6' STAINLESS STEEL WORK TABLES W/ SLIDING DOORS (STORAGE)
- 2 NEW 6' STAINLESS STEEL WORK TABLES W/ BOTTOM SHELF
- 3 STANDARD 4' X 2' WIRE RACKS
- 4 3 COMPARTMENT DISH SINK W/ DRYING TABLE
- 5 UNDERCOUNTER DISHWASHER
- 6 STANDARD HAND WASHING SINK
- 7 ELEC. DOUBLE STACK CONVECTION OVEN
- 8 SIX BURNER STOVE TOP WITH 24" GRIDDLE AND OVEN BELOW
- 9 COMMERCIAL DOUBLE BASKET FRYER
- 10 STAINLESS STEEL WORK TABLE W/ BOTTOM SHELF
- 11 COMMERCIAL STAINLESS STEEL DOUBLE DOOR REFRIGERATOR
- 12 COMMERCIAL STAINLESS STEEL STAND-UP FREEZER
- 13 COMMERCIAL STAND-UP ELEC. FOOD WARMERS (PROVIDED BY OWNER)
- 14 12' VENT-HOOD
- 15 STAINLESS STEEL WALL PANELS (FULL CEILING HEIGHT) 10'-0"
- 16 WHITE FRP (FIBERGLASS REINFORCED PLASTIC) WALL PANELS (FULL CEILING HEIGHT) 10'-0"
- 17 PAINT CONCRETE WITH NON-SLIP FLOOR PAINT (ONLY WITHIN NEW KITCHEN)



10/31/2025

**CONSTRUCTION DOCUMENTS**  
WBA # 24-040.1

NO.	DESCRIPTION	DATE

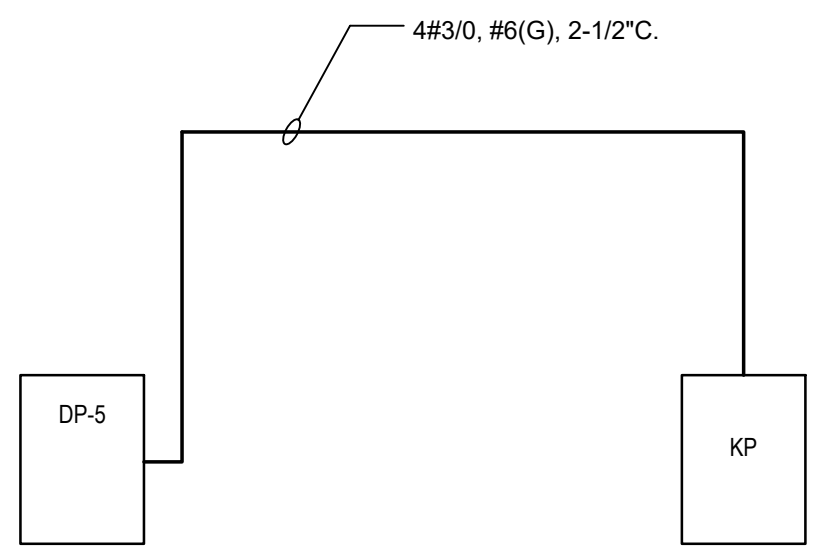
# ELECTRICAL LEGEND

GENERAL NOTES	CONDUIT AND WIRING																											
<p>1. ALL EQUIPMENT AND DEVICES ARE TO BE FLUSH MOUNTED UNLESS OTHERWISE NOTED.</p> <p>2. DEVICES NOTED AS "GFI" SHALL BE GROUND FAULT CIRCUIT INTERRUPTING DEVICES.</p> <p>3. DEVICES NOTED AS "WP" SHALL BE WEATHERPROOF WHILE-IN-USE.</p> <p>4. DEVICES NOTED AS "DL" SHALL BE RATED FOR DAMP LOCATION.</p> <p>5. DEVICES NOTED AS "NL" SHALL BE NIGHT LIGHTS. PROVIDE UNSWITCHED POWER TO FIXTURE.</p> <p>6. DEVICES NOTED AS "WG" SHALL BE PROVIDED AND INSTALLED WITH A WIRE GUARD.</p> <p>7. DEVICES NOTED AS "TR" SHALL BE TAMPER RESISTANT.</p> <p>8. PROVIDE UNSWITCHED POWER TO EMERGENCY BATTERY PACKS.</p> <p>9. "W/E" INDICATES DEVICE/DISCONNECT PROVIDED WITH THE EQUIPMENT BY OTHERS.</p>	<p>CONDUCTORS IN CONDUIT CONCEALED WITHIN WALL OR CEILING. TIC MARKS INDICATE NUMBER OF CONDUCTORS. THE EQUIPMENT GROUNDING CONDUCTOR IS NOT SHOWN, BUT SHALL BE PROVIDED. SIZE THE EQUIPMENT GROUNDING CONDUCTOR AND THE CONDUIT PER THE NEC. THE ABSENCE OF TIC MARKS SIGNIFIES THAT TWO CONDUCTORS PLUS AN EQUIPMENT GROUNDING CONDUCTOR SHALL BE PROVIDED. FOR EXAMPLE, THE MARKINGS TO THE LEFT SIGNIFY THAT THREE CONDUCTORS PLUS AN EQUIPMENT GROUNDING CONDUCTOR SHALL BE PROVIDED.</p> <p>THE TEXT INSIDE THE ARC INDICATES THE AWG SIZE OF THE CONDUCTORS THAT SHALL BE RUN IN THE CONDUIT. THE ABSENCE OF TEXT SIGNIFIES THAT THE CONDUCTORS SHALL BE #12 AWG.</p> <p>CIRCUITRY RUN IN STRAIGHT LINE SEGMENTS SIGNIFIES EXPOSED SURFACE-MOUNTED RACEWAY (SEE SPECIFICATIONS).</p> <p>CONDUCTORS IN CONDUIT CONCEALED BELOW GRADE OR FLOOR. TIC MARKS INDICATE NUMBER OF CONDUCTORS. THE EQUIPMENT GROUNDING CONDUCTOR IS NOT SHOWN, BUT SHALL BE PROVIDED. SIZE THE EQUIPMENT GROUNDING CONDUCTOR AND THE CONDUIT PER THE NEC. THE ABSENCE OF TIC MARKS SIGNIFIES THAT TWO CONDUCTORS PLUS AN EQUIPMENT GROUNDING CONDUCTOR SHALL BE PROVIDED. THE MARKINGS TO THE LEFT SIGNIFY THAT THREE CONDUCTORS PLUS AN EQUIPMENT GROUNDING CONDUCTOR SHALL BE PROVIDED.</p> <p>HOMERUN TO PANELBOARD. ARC DENOTES CONCEALED CIRCUITRY. TEXT DENOTES PANELBOARD NAME WITH CIRCUIT NUMBER. DEVICES HAVING CIRCUIT NUMBERS LOCATED BESIDE THEM MAY NOT SHOW THE CIRCUIT NUMBERS AT THE HOMERUN ARROWS.</p> <p>PARTIAL HOMERUN TO PANELBOARD. COMBINE ALL PARTIAL HOMERUNS THAT ARE ON THE SAME CIRCUIT IN A JUNCTION BOX PRIOR TO ENTERING THE PANELBOARD.</p> <p>LOW VOLTAGE CONDUCTORS USED FOR MOTION DETECTOR CIRCUITRY. SEE MANUFACTURER'S RECOMMENDATIONS FOR CONDUCTOR REQUIREMENTS.</p>																											
<p><b>LUMNAIRES (See Light Fixture Schedule)</b></p> <p>NOTE: THE NUMBER INSIDE THE CIRCLE IS THE CIRCUIT NUMBER. THE LETTER BESIDE THE SYMBOL IS THE FIXTURE TYPE DESCRIBED IN THE LIGHT FIXTURE SCHEDULE.</p> <p>① 2'X4' RECESSED FIXTURE.</p> <p>② 2'X4' RECESSED EMERGENCY FIXTURE.</p> <p>③ SURFACE MOUNTED OR SUSPENDED FIXTURE.</p> <p>④ WALL MOUNTED FIXTURE.</p>																												
<p><b>MISCELLANEOUS</b></p> <p>~ FLEXIBLE CONNECTION TO EQUIPMENT.</p>																												
<p><b>SWITCHES</b></p> <p>§ SINGLE-POLE, SINGLE-THROW SWITCH. MOUNT CENTERLINE OF BOX AT 45"A.F.F. UNLESS NOTED OTHERWISE.</p> <p>§ THREE-WAY SWITCH. MOUNT CENTERLINE OF BOX AT 45"A.F.F. UNLESS NOTED OTHERWISE.</p> <p>M, § AUTOMATIC WALL SWITCH. SENSOR SWITCH #WSXA-PDT OR APPROVED EQUAL. MOUNT CENTERLINE OF BOX AT 45" A.F.F. UNLESS NOTED OTHERWISE.</p> <p>Ⓜ PASSIVE INFRARED AND ULTRASONIC DUAL TECHNOLOGY OCCUPANCY SENSOR WITH A 28" RADIAL COVERAGE. CEILING MOUNTED. SENSOR SWITCH #CM-PDT-10 OR APPROVED EQUAL.</p> <p>Ⓟ POWER PACK MOUNTED ABOVE CEILING. SENSOR SWITCH #PP20 OR APPROVED EQUAL.</p> <p>Ⓠ EMERGENCY LIGHTING CONTROL UNIT. WATTSTOPPER #ELCU-200 OR APPROVED EQUAL.</p>																												
<p><b>FIRE ALARM SYSTEM</b></p> <p>Ⓠ MANUAL PULL STATION. MOUNT 48"A.F.F. TO CENTERLINE OF BOX.</p> <p>☼ STROBE. MOUNT 80"A.F.F. TO BOTTOM OF BOX.</p> <p>☼ COMBINATION HORN AND STROBE. MOUNT 80"A.F.F. TO BOTTOM OF BOX.</p> <p>Ⓡ DUCT SMOKE DETECTOR IN RETURN DUCT.</p>																												
<p><b>RECEPTACLES</b></p> <p>Ⓡ DUPLEX RECEPTACLE, NEMA 5-20R, MOUNTED 18" A.F.F. TO CENTERLINE OF BOX UNLESS NOTED OTHERWISE.</p> <p>Ⓡ DOUBLE DUPLEX RECEPTACLE, NEMA 5-20R, ONE COVER PLATE, MOUNTED 18" A.F.F. TO CENTERLINE OF BOX UNLESS NOTED OTHERWISE.</p> <p>Ⓡ DUPLEX RECEPTACLE, NEMA 5-20R, MOUNTED WITH BOTTOM OF BOX 2" ABOVE COUNTER BACKSPASH, WHERE THERE IS NO BACKSPASH MOUNT 6" ABOVE COUNTER, WHERE RECEPTACLE IS SHOWN IN AN AREA WITH NO COUNTER, MOUNT 45"A.F.F. TO CENTERLINE OF BOX.</p> <p>Ⓡ DUPLEX RECEPTACLE, NEMA 5-20R, MOUNTED FLUSH IN THE CEILING UNLESS NOTED OTHERWISE.</p> <p>Ⓡ SINGLE RECEPTACLE, NEMA 14-30R, MOUNTED 36" A.F.F. TO CENTERLINE OF BOX UNLESS NOTED OTHERWISE. PROVIDE 6' CORD AND MATCHING PLUG WHERE REQUIRED.</p>	<p><b>VOLTAGE DROP CHART FOR 20A, 1Ø CIRCUITS</b></p> <table border="1"> <thead> <tr> <th>Voltage</th> <th>Circuit Length</th> <th>Conductor Size (AWG)</th> </tr> </thead> <tbody> <tr> <td>120</td> <td>&lt; 50'</td> <td>#12</td> </tr> <tr> <td>120</td> <td>&gt; 50'</td> <td>#10</td> </tr> <tr> <td>120</td> <td>&gt; 90'</td> <td>#8</td> </tr> <tr> <td>120</td> <td>&gt; 140'</td> <td>#6</td> </tr> <tr> <td>277</td> <td>&lt; 130'</td> <td>#12</td> </tr> <tr> <td>277</td> <td>&gt; 130'</td> <td>#10</td> </tr> <tr> <td>277</td> <td>&gt; 200'</td> <td>#8</td> </tr> <tr> <td>277</td> <td>&gt; 330'</td> <td>#6</td> </tr> </tbody> </table> <p><b>VOLTAGE DROP CHART NOTES:</b></p> <p>1) CIRCUIT SIZES INDICATED ON THE DRAWINGS ARE MINIMUM REQUIREMENTS. REFER TO THIS CHART FOR UPSIZING CONDUCTORS AS NEEDED.</p> <p>2) DO NOT CONNECT CONDUCTORS LARGER THAN #10 DIRECTLY TO A RECEPTACLE OR A SWITCH. PROVIDE A JUNCTION BOX TO DOWNSIZE THE CONDUCTOR TO #12 AT THE DEVICE.</p> <p>3) FOR CIRCUITS LONGER THAN THOSE LISTED ABOVE, CONSULT WITH THE ENGINEER FOR CONDUCTOR SIZES.</p>	Voltage	Circuit Length	Conductor Size (AWG)	120	< 50'	#12	120	> 50'	#10	120	> 90'	#8	120	> 140'	#6	277	< 130'	#12	277	> 130'	#10	277	> 200'	#8	277	> 330'	#6
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277	> 130'	#10																										
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277	> 330'	#6																										
<p><b>GEAR</b></p> <p>Ⓡ FUSED DISCONNECT SWITCH. TEXT INDICATES AMPACITY/NUMBER OF POLES/ENCLOSURE TYPE; F-(RATING OF FUSES).</p> <p>Ⓡ NON-FUSED DISCONNECT SWITCH. TEXT INDICATES AMPACITY/NUMBER OF POLES/ENCLOSURE TYPE.</p> <p>Ⓡ PANELBOARD.</p>																												

# LIGHTING FIXTURE SCHEDULE

TYPE	MANUFACTURER	PART NUMBER	LAMPS	MOUNTING	REMARKS
A	LITHONIA	CPX-2X4-AL08-BOCRI-SWW7-SWL MVOLT	LED, 35W 4,982 LUMENS	RECESSED	
B	LITHONIA	FEM-L96-9000LM-LPAFL-MD-MVOLT GZ10-40K-80CRI	LED, 53W 8,910 LUMENS	SURFACE	
C	LITHONIA	WDGE2 LED-P2-40K-80CRI-VF MVOLT-SRM-DBLXD	LED, 15W 2,023 LUMENS	WALL	

**GENERAL LIGHTING NOTES:**  
**1. ALL LIGHT FIXTURE WITH SELECTABLE COLOR TEMPERATURER SHALL BE SET TO 4000 KELVIN UNLESS NOTED OTHERWISE.**

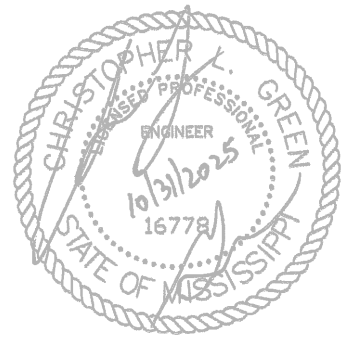
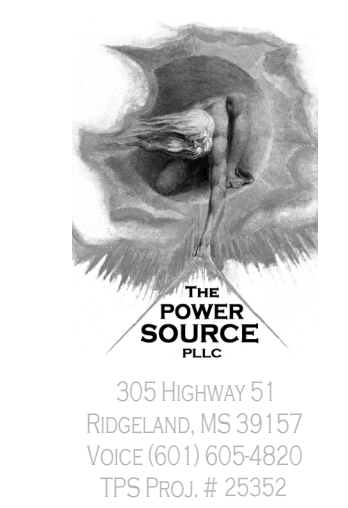


**ONE LINE DIAGRAM**  
 Scale: NONE

CIRCUIT NO.	BREAKER AMPS	POLES	DESCRIPTION	PHASE LOAD (KVA)			DESCRIPTION	BREAKER AMPS	POLES	CIRCUIT NO.
				A	B	C				
1	200	3	EXISTING LOAD	0.0	0.0		EXISTING LOAD	100	3	2
3	-	-	-		0.0	0.0	-	-	-	4
5	-	-	-			0.0	-	-	-	6
7	200	3	EXISTING LOAD	0.0	0.0		EXISTING LOAD	100	3	8
9	-	-	-		0.0	0.0	-	-	-	10
11	-	-	-			0.0	-	-	-	12
13	200	3	EXISTING LOAD	0.0	0.0		SPARE	200	3	14
15	-	-	-		0.0	0.0	-	-	-	16
17	-	-	-			0.0	-	-	-	18
19	200	3	PANEL "KP"	12.5	0.0		-	-	-	20
21	-	-	-			14.4	0.0	-	-	22
23	-	-	-				10.2	0.0	-	24
<b>TOTAL</b>				12.5	14.4	10.2				

CIRCUIT NO.	BREAKER AMPS	POLES	DESCRIPTION	PHASE LOAD (KVA)			DESCRIPTION	BREAKER AMPS	POLES	CIRCUIT NO.
				A	B	C				
1	30	2	ITEM #5 - DISHWASHER	2.5	0.8		ITEM #12 - REACH-IN FREEZER	*20	1	2
3	-	-	-		2.5	2.0	ITEM #13.1 - FOOD WARMER	*20	1	4
5	50	3	ITEM #7 - CONVECTION OVEN			3.7	ITEM #13.2 - FOOD WARMER	*20	1	6
7	-	-	-				ITEM #13.3 - FOOD WARMER	*20	1	8
9	-	-	-		3.7	1.1	ITEM #16 - ICE MAKER	*20	1	10
11	20	1	ITEM #8 - GAS RANGE			0.2	KEF-1	15	2	12
13	-	-	SHUNT TRIP				-	-	-	14
15	*20	1	ITEM #11.1 - REACH-IN REFRIGERATOR	0.0	0.8		KSF-1	15	2	16
17	*20	1	ITEM #11.2 - REACH-IN REFRIGERATOR		0.5	0.5	-	-	-	18
19	20	1	LTS. - KITCHEN 12, DRY STORAGE, WASHROOM	0.5	0.0		SHUNT TRIP	-	-	20
21	*20	1	REC. - FOOD WARMER		2.0	0.1	HOOD LIGHTS	20	1	22
23	*20	1	REC. - FOOD WARMER			2.0	SHUNT TRIP	20	1	24
25	*20	1	REC. - FOOD WARMER	2.0	0.2		REC. - KITCHEN 12	*20	1	26
27	*20	1	REC. - FOOD WARMER			2.0	SPARE	20	1	28
29	20	1	FIRE SUPPRESSION			0.5	SPARE	20	1	30
31	20	1	SPARE	0.0	0.0		SPARE	20	1	32
33	20	1	SPARE		0.0	0.0	SPARE	20	1	34
35	20	1	SPARE			0.0	SPARE	20	1	36
37	20	1	SPARE	0.0	0.0		SPARE	20	1	38
39	20	1	SPARE		0.0	0.0	SPARE	20	1	40
41	20	1	SPARE			0.0	SPARE	20	1	42
43	20	1	SPARE	0.0	0.0		SPARE	20	1	44
45	20	1	SPARE		0.0	0.0	SPARE	20	1	46
47	20	1	SPARE			0.0	SPARE	20	1	48
49	20	1	SPARE	0.0	0.0		SPARE	20	1	50
51	20	1	SPARE		0.0	0.0	SPARE	20	1	52
53	20	1	SPARE			0.0	SPARE	20	1	54
<b>TOTAL</b>				12.5	14.4	10.2				

\* GFCI BREAKER



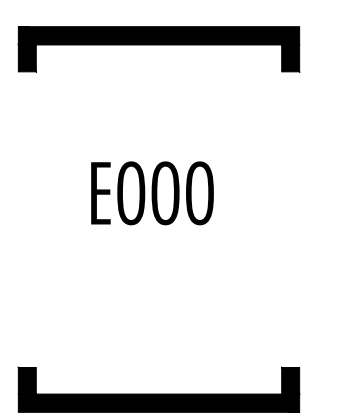
**BRANDON BIG ROOM RENOVATION - PHASE 02**  
 CITY OF BRANDON  
 1000 Municipal Dr.  
 Brandon, MS 39042

10/31/2025

**CONSTRUCTION DOCUMENTS**  
 WBA # 24-040

REVISIONS  
 NO. DESCRIPTION DATE

1 REVISION #1 12/18/2025





H&R

**Project:**  
**Brandon Big Room**  
**Renovation PHASE 2**

---

**From:**  
**Singer H&R - Jackson**  
**Logan Turner**  
**4315 Industrial Drive**  
**Jackson, MS 39209**  
**(601) 352-2004**

**To:**

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**Submittal Sheet**

10/28/2025

**ITEM# 3 - WIRE SHELVING (12 EA REQ'D)**

Metro 2448NK3

Quick Ship - Super Erecta® Shelf, wire, 48"W x 24"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF

**ACCESSORIES**

Mfr	Qty	Model	Spec
Metro	12	74PK3	Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection



Item # \_\_\_\_\_

We put space to work.

Job \_\_\_\_\_

# Super Erecta® Shelf Wire Shelving



- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal™ Epoxy (green or gray), and Type 304 stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Metroseal:** Proprietary rust-resistant finish is a durable epoxy coating over a protective zinc substrate. Metroseal contains Microban® antimicrobial product protection which continuously fights the growth of bacteria, mold, and mildew that cause stains and odors. 12-year limited warranty against rust and corrosion.
- **Versatile:** Super Erecta® Shelf wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect® Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, 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.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** 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 maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

**Note:** Stainless stationary posts are equipped with stainless steel leveling feet.



Super Erecta Chrome Wire



Super Erecta with Metroseal

Gray Metroseal Epoxy  
Finish with MicrobanGreen Metroseal Epoxy  
Finish with Microban

**InterMetro Industries Corporation**  
North Washington Street, Wilkes-Barre, PA 18705  
Product Information. U.S. and Canada: 1.800.992.1776  
Outside U.S. and Canada: [www.metro.com/contactus](http://www.metro.com/contactus)

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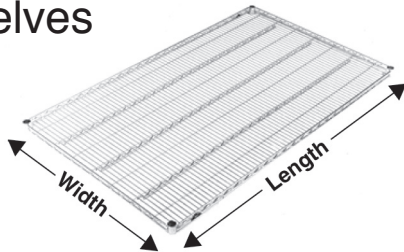
**Super Erecta® Shelf Wire Shelving**

**10.01**



# Super Erecta® Shelf Wire Shelving

## Wire Shelves



Aluminum Split Sleeve

- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf  
Replacements are available: Cat. No. **9985** (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications. Sleeves with stainless C-rings must be used for cart wash applications (exceeding 200°F/93°C) and for all autoclave applications.  
Cat. No. **9986Z** (bag of 4 with zinc C-rings)  
Cat. No. **9986S** (bag of 4 with stainless steel C-rings)
- Weight capacity (evenly distributed) per shelf  
800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)  
600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Weight capacity (evenly distributed) per unit.  
Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg). Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings.

Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless	Nominal Width/Length		Approx. Pkd. Wt.	
					(in.)	(mm)	(lbs.)	(kg)
1424BR	1424NC	1424NK3	1424NK4	1424NS	14x24	355x610	5.3	2.4
1430BR	1430NC	1430NK3	1430NK4	1430NS	14x30	355x760	6.3	2.8
1436BR	1436NC	1436NK3	1436NK4	1436NS	14x36	355x914	7.5	3.4
1442BR	1442NC	1442NK3	1442NK4	1442NS	14x42	355x1066	8.3	3.8
1448BR	1448NC	1448NK3	1448NK4	1448NS	14x48	355x1219	9.4	4.3
1460BR	1460NC	1460NK3	1460NK4	1460NS	14x60	355x1524	11.8	5.4
1472BR	1472NC	1472NK3	1472NK4	1472NS	14x72	355x1829	14.4	6.5
-	1818NC	1818NK3	1818NK4	-	18x18	457x457	5.3	2.4
1824BR	1824NC	1824NK3	1824NK4	1824NS	18x24	457x610	6.1	2.7
1830BR	1830NC	1830NK3	1830NK4	1830NS	18x30	457x760	7.1	3.2
1836BR	1836NC	1836NK3	1836NK4	1836NS	18x36	457x914	8.2	3.7
1842BR	1842NC	1842NK3	1842NK4	1842NS	18x42	457x1066	9.3	4.2
1848BR	1848NC	1848NK3	1848NK4	1848NS	18x48	457x1219	10.7	4.9
1854BR	1854NC	1854NK3	1854NK4	1854NS	18x54	457x1370	11.9	5.4
1860BR	1860NC	1860NK3	1860NK4	1860NS	18x60	457x1524	13.4	6.1
1872BR	1872NC	1872NK3	1872NK4	1872NS	18x72	457x1829	14.6	6.6
2124BR	2124NC	2124NK3	2124NK4	2124NS	21x24	530x610	10.1	4.6
2130BR	2130NC	2130NK3	2130NK4	2130NS	21x30	530x760	10.5	4.8
2136BR	2136NC	2136NK3	2136NK4	2136NS	21x36	530x914	10.7	4.9
2142BR	2142NC	2142NK3	2142NK4	2142NS	21x42	530x1066	11.5	5.2
2148BR	2148NC	2148NK3	2148NK4	2148NS	21x48	530x1219	11.9	5.4
2154BR	2154NC	2154NK3	2154NK4	2154NS	21x54	530x1370	12.9	5.8
2160BR	2160NC	2160NK3	2160NK4	2160NS	21x60	530x1524	13.4	6.1
2172BR	2172NC	2172NK3	2172NK4	2172NS	21x72	530x1829	14.4	6.5
2424BR	2424NC	2424NK3	2424NK4	2424NS	24x24	610x610	6.5	3.0
2430BR	2430NC	2430NK3	2430NK4	2430NS	24x30	610x760	8.3	3.8
2436BR	2436NC	2436NK3	2436NK4	2436NS	24x36	610x914	10.1	4.6
2442BR	2442NC	2442NK3	2442NK4	2442NS	24x42	610x1066	11.9	5.4
2448BR	2448NC	2448NK3	2448NK4	2448NS	24x48	610x1219	14.2	6.4
2454BR	2454NC	2454NK3	2454NK4	2454NS	24x54	610x1370	16.1	7.3
2460BR	2460NC	2460NK3	2460NK4	2460NS	24x60	610x1524	18.0	8.2
2472BR	2472NC	2472NK3	2472NK4	2472NS	24x72	610x1829	21.4	9.7

**Note:** The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown. The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

**Note:** The following restrictions apply to shelving units that utilize 14" (355mm) wide shelves:  
Free-standing units: Units taller than 63" (1600mm) must be properly fastened to the floor or wall using Metro foot plates or wall brackets.  
Mobile units: maximum allowable post height is 54" (1370mm).



# Super Erecta® Shelf Wire Shelving

## SiteSelect® Posts

**Stationary Posts** - Equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap. Leveling bolt can be adjusted 0.5" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts: Zinc Cat. No. **RPF04-004**, Stainless Steel Cat. No. **RPF04-004C**
- Replacement post cap for standard posts: Black Cat. No. **RPC06-035**



SiteSelect Posts feature double grooves every 8" (203mm) to aid assembly.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No.. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
<b>7P</b>	<b>7PK3</b>	<b>7PK4</b>	-	7.375	187	0.5	0.3
<b>13P</b>	<b>13PK3</b>	<b>13PK4</b>	<b>13PS</b>	14.375	365	1	0.5
<b>27P</b>	<b>27PK3</b>	<b>27PK4</b>	<b>27PS</b>	28.375	720	1.75	0.75
<b>33P</b>	<b>33PK3</b>	<b>33PK4</b>	<b>33PS</b>	34.375	873	2	0.9
<b>54P</b>	<b>54PK3</b>	<b>54PK4</b>	<b>54PS</b>	54.4375	1382	3	1.4
<b>63P</b>	<b>63PK3</b>	<b>63PK4</b>	<b>63PS</b>	62.4375	1585	3.5	1.6
<b>74P</b>	<b>74PK3</b>	<b>74PK4</b>	<b>74PS</b>	74.5	1892	4	1.8
<b>86P</b>	<b>86PK3</b>	<b>86PK4</b>	<b>86PS</b>	86.5	2197	5	2.3
<b>*96P</b>	-	-	-	96.5	2450	5.5	2.5

\*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.



Stationary Post



Post for Stem Caster

## Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
<b>13UP</b>	<b>13UPK3</b>	<b>13UPK4</b>	<b>13UPS</b>	13.75	349	1	0.5
<b>27UP</b>	<b>27UPK3</b>	<b>27UPK4</b>	<b>27UPS</b>	27.75	704	1.75	0.75
<b>33UP</b>	<b>33UPK3</b>	<b>33UPK4</b>	<b>33UPS</b>	33.75	857	2	0.9
<b>54UP</b>	<b>54UPK3</b>	<b>54UPK4</b>	<b>54UPS</b>	53.8125	1366	3	1.4
<b>63UP</b>	<b>63UPK3</b>	<b>63UPK4</b>	<b>63UPS</b>	61.8125	1570	3.5	1.6
-	<b>70UPK3</b>	<b>70UPK4</b>	-	69.75	1771	3.75	1.7
<b>74UP</b>	<b>74UPK3</b>	<b>74UPK4</b>	<b>74UPS</b>	73.875	1876	4	1.8
<b>86UP</b>	<b>86UPK3</b>	<b>86UPK4</b>	<b>86UPS</b>	85.875	2181	4.5	2.0

## Special Length Posts

Cut posts are available. Consult your Metro representative for more information.

## Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications. Each includes a leveling/connecting bolt.

Cat. No. Chrome	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(kg)
<b>54P-STKD</b>	<b>54PS-STKD</b>	54.4375	1382	3	1.4
<b>63P-STKD</b>	<b>63PS-STKD</b>	62.4375	1585	3.5	1.6
<b>74P-STKD</b>	<b>74PS-STKD</b>	74.5	1892	4	1.8



Staked Post



Swaged Post

## Swaged Posts (For use with Stem Casters in Cart Wash Applications)

- Each post has an aluminum cap swaged into the top of the post.

Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(kg)
<b>33UPS-SW</b>	33.75	857	2	.9
<b>54UPS-SW</b>	53.8125	1366	3	1.4
<b>63UPS-SW</b>	61.8125	1570	3.5	1.6

Job \_\_\_\_\_

10.01

# Super Erecta Shelf®

## Wire Shelving



We put space to work.

### Super Wide Shelving

- **High-density Storage:** Super Wide shelves have a greater storage area for holding large quantities of supplies, especially large, bulky objects, providing maximum storage in minimum space.

- **Load Capacity (evenly distributed) per shelf:**

Depths: 30" and 36" (760 and 914mm)

800 lbs. (363kg) for lengths 48" (1219mm) or shorter.

600 lbs. (272kg) for lengths 54" (1370mm) or longer.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No.. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Nominal Width/Length		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
<b>3036NC</b>	<b>3036NK3</b>	<b>3036NK4</b>	<b>3036NS</b>	30x36	760x914	14.2	6.4
<b>3048NC</b>	<b>3048NK3</b>	<b>3048NK4</b>	<b>3048NS</b>	30x48	760x1219	17.7	8.0
<b>3060NC</b>	<b>3060NK3</b>	<b>3060NK4</b>	<b>3060NS</b>	30x60	760x1524	20.2	9.2
<b>3072NC</b>	<b>3072NK3</b>	<b>3072NK4</b>	<b>3072NS</b>	30x72	760x1829	22.7	10.3
<b>3636NC</b>	<b>3636NK3</b>	-	<b>3636NS</b>	36x36	910x914	16.7	7.6
<b>3648NC</b>	<b>3648NK3</b>	-	<b>3648NS</b>	36x48	910x1219	21.6	9.8
<b>3660NC</b>	<b>3660NK3</b>	-	<b>3660NS</b>	36x60	910x1524	26.4	12.0
<b>3672NC</b>	<b>3672NK3</b>	-	<b>3672NS</b>	36x72	910x1829	31.6	14.3

**Note:** The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown. The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.



### Foot Plates

- Use to bolt units to the floor, or when a broader, more stable foot is desired. Foot plates also help to protect floors by distributing the point load of the shelving unit across a larger contact point.
- Foot plates (completely tightened) add .125" (3mm) to the specified heights of each stationary post on the table.

Zinc Cat. No. **9993Z**

Stainless Steel Cat. No. **9993S**



### "S" Hook

- Used to add on shelving units with only two posts required. Order two per shelf level.

Cat. No. **9995Z**



Super Erecta® Shelf Wire Shelving



an Ali Group Company



The Spirit of Excellence



Item # \_\_\_\_\_

We put space to work.

Job \_\_\_\_\_

## Super Erecta Pro®

### Durable and Cleanable. The original — reinnovated.

Corrosion resistant shelving constructed of removable polymer open grid shelf mats over a wire shelf frame. Shelf frames and posts have Metroseal epoxy coating over an electroplated substrate. Shelves with polymer mats offer a 15 year limited warranty against corrosion, while posts offer a 12 year warranty against corrosion. Microban® antimicrobial product protection is built into the frames, shelf mats, and posts. Shelf has a rigid four-sided frame with center truss(es). Robust corner provides complete 360° capture of the split sleeves and post for added stability. Stationary units have maximum capacity of 2,000 lbs. (907kg) evenly distributed. Mobile units (with stem casters) offer a maximum total unit load of 900 lbs. (408kg). Units assemble easily — shelves mount on split sleeves along grooved, numbered posts and adjust on 1" (25mm) increments.

- **Prolonged durability:** Polymer shelf mats are corrosion proof and impact resistant. They will not chip, rust, or corrode.
- **Easy to clean:** Removable polymer shelf mats can easily be lifted off the shelf frames for cleaning in sinks or wash/dish machines.

- **Strong and robust:** Steel corners, side and center supports assure a sturdy and stable weight bearing surface.

Weight capacities for evenly distributed loads:

800 lbs. (363kg) per shelf for lengths of 24" to 48" (610 to 1220mm)

600 lbs. (275kg) per shelf for lengths of 54" (1370mm) or longer

2,000 lbs. (907kg) maximum per stationary unit.

- **Interchangeable:** Super Erecta Pro shelves are compatible on the same shelving units with other Super Erecta shelving options: Super Erecta wire, Super Adjustable Super Erecta, Solid Super Erecta shelves, Dunnage shelves, Cantilever shelves. Super Erecta Pro Shelves can be used with Post-Type Wall Mounts, Direct Wall Mounts, SmartWall Wall Mounts, Security Units, Top Track, and qwikTRAK systems.
- **Microban Product Protection:** Microban antimicrobial product protection is built into the shelf mats and the Metroseal 3 epoxy coating to protect the product from bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban protection keeps the product "cleaner between cleanings".
- **Efficient use of storage space:** Shelves can be adjusted at 1" (25mm) increments along the post to maximize the use of available vertical storage space.
- **Open Grid Shelf Mats:** Open grid shelves promote air circulation and light penetration.
- **Fast, Easy Assembly:** Super Erecta Pro units assemble easily in minutes, without tools. SiteSelect posts have numbered grooves and feature unique double grooves every 8" (203mm) to help position the shelves.
- **Warranty against rust and corrosion:** Shelves with polymer shelf mats – 15 years. Posts – 12 years. Shelf mats are constructed of polypropylene and will never rust.

\*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



For stem casters,  
see catalog sheet #11.20



All Metro Catalog Sheets are available on our website: [www.metro.com](http://www.metro.com)



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Outside U.S. and Canada: [www.metro.com/contactus](http://www.metro.com/contactus)

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Super Erecta Pro® Shelves

10-80

Job \_\_\_\_\_

10-80

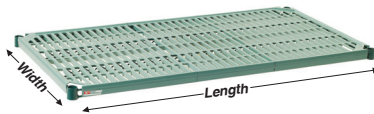


# Super Erecta Pro® Shelves

We put space to work.®

## Standard Shelves

- Part number includes shelf with removable polymer shelf mats and one bag of split sleeves



**Actual Dimensions:** Width: Add 1/4" (6mm) to nominal size. Length: Subtract 1/4" (6mm) from nominal size.

**Note:** Polymer Shelf mats are designed to fit Super Erecta Pro shelves and cannot be retrofitted to Super Erecta wire shelves.

**Replacement Split Sleeves**  
**Model No. 9985** (Bag of four sets.)

Nominal Width/Length (in./mm)	Approx. Pkd. Wt. (lbs./kg)	Model No. SE Pro Metroseal 3
14x24	355x610 4.5 2.0	PR1424NK3
14x30	355x760 6.3 2.9	PR1430NK3
14x36	355x914 8.0 3.6	PR1436NK3
14x42	355x1060 10.0 4.5	PR1442NK3
14x48	355x1219 11.9 5.4	PR1448NK3
14x60	355x1524 14.9 6.8	PR1460NK3
14x72	355x1829 18.3 8.3	PR1472NK3
18x24	457x610 6.0 2.7	PR1824NK3
18x30	457x760 7.8 3.5	PR1830NK3
18x36	457x914 9.5 4.2	PR1836NK3
18x42	457x1060 11.3 5.0	PR1842NK3
18x48	457x1219 13.0 5.8	PR1848NK3
18x54	457x1372 14.8 6.6	PR1854NK3
18x60	457x1524 16.5 7.4	PR1860NK3
18x72	457x1829 19.8 8.8	PR1872NK3
21x24	530x610 8.0 3.6	PR2124NK3
21x30	530x760 9.5 4.2	PR2130NK3
21x36	530x914 11.3 5.0	PR2136NK3
21x42	530x1060 12.5 5.6	PR2142NK3
21x48	530x1219 14.3 6.4	PR2148NK3
21x54	530x1372 16.5 7.4	PR2154NK3
21x60	530x1524 18.3 8.1	PR2160NK3
21x72	530x1829 21.5 9.6	PR2172NK3
24x24	610x610 9.5 4.2	PR2424NK3
24x30	610x760 11.3 5.0	PR2430NK3
24x36	610x914 13.0 5.8	PR2436NK3
24x42	610x1060 14.0 6.3	PR2442NK3
24x48	610x1219 15.5 6.9	PR2448NK3
24x54	610x1372 18.3 8.1	PR2454NK3
24x60	610x1524 20.0 8.9	PR2460NK3
24x72	610x1829 23.3 10.4	PR2472NK3

## Specifications

- Shelf frames:** Carbon steel with Metroseal 3 epoxy coating.
  - Polymer Shelf mats:** polypropylene.
  - Microban antimicrobial product protection** is built into the polymer shelf mats and Metroseal 3 epoxy coating.
  - NSF listed for all environments.**
  - Continuous Temperature:** Super Erecta Pro Shelves can be used continuously within a range of -20/120° F (-29/49° C). For cleaning only, the unloaded product or shelf mats may be intermittently exposed to temperatures up to 200° F (93° C).
- NOTE:** Not suitable for cart wash applications.

## SHELVING HEIGHT GUIDELINES

Shelf Depth	14fl (356mm)	18fl (457mm)	21fl (533mm)	24fl (610mm)
Maximum Post Height Allowable	Stationary	Stationary	Stationary	Stationary
	63fl (1600mm)	86fl (2184mm)	86fl (2184mm)	96fl (2438mm)
	Mobile	Mobile	Mobile	Mobile
	54fl (1372mm)	74fl (1880mm)	74fl (1880mm)	86fl (2184mm)

Note: 14" deep stationary shelving taller than 63" must be fastened to the floor or wall. For stationary units with foot plates or wall brackets properly attached to the floor or wall, the maximum allowable height is 96" (2438mm). See spec sheet 10.81 for options.

## SiteSelect Posts

Stationary post height includes leveling bolt.

### STATIONARY

Actual Height (in./mm)	Approx. Pkd. Wt. (lbs./kg)	Model No. Metroseal 3	Model No. Stainless
14 1/2	370 1.0 0.5	13PK3	13PS
34 1/2	875 2.0 0.9	33PK3	33PS
54 9/16	1385 3.0 1.4	54PK3	54PS
62 9/16	1590 3.5 1.6	63PK3	63PS
74 5/8	1895 4.0 1.8	74PK3	74PS
86 5/8	2200 5.0 2.3	86PK3	86PS

### MOBILE (For use with stem casters)

Actual Height (in./mm)	Approx. Pkd. Wt. (lbs./kg)	Model No. Metroseal 3	Model No. Stainless
13 3/4	349 1.0 0.5	13UPK3	13UPS
33 3/4	857 2.0 0.9	33UPK3	33UPS
53 13/16	1366 3.0 1.4	54UPK3	54UPS
61 13/16	1570 3.5 1.6	63UPK3	63UPS
69 3/4	1772 3.8 1.7	70UPK3	—
73 7/8	1876 4.0 1.8	74UPK3	74UPS
85 7/8	2181 5.0 2.3	86UPK3	86UPS

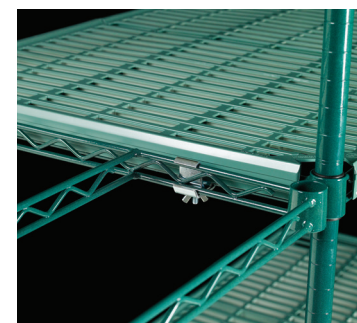
**NOTE:** Special length posts are available. Consult your Metro representative.

**"S" Hook:** Used to "add on" one or multiple Super Erecta Pro shelving units while eliminating the cost of two posts per unit. Can be used to join units end-to-end, back-to-back, at right angles, etc. Two "S" hooks are required for each shelf.

**Model No. Q9995Z**

### Notes about "add-on" units.

- Add-on (Adjacent) units must be configured entirely of one style of shelf. (Example: Adjacent unit may be configured entirely of Super Erecta Pro OR entirely of Super Erecta Wire/Super Adjustable shelves.)
- To connect an adjacent Super Erecta or Super Adjustable Super Erecta wire shelving unit to a Super Erecta Pro unit using S-hooks, the adjacent unit must use S-hook model number Q9995Z.
- A mixed shelving unit having a combination of Super Erecta Pro, Super Erecta wire, and Super Adjustable cannot be connected to another unit with "S" Hooks.



Super Erecta Pro® Shelves

an Ali Group Company



The Spirit of Excellence



**Submittal Sheet**

10/28/2025

**ITEM# 4 - THREE COMP. DISH SINK W/ DRYING TABLE (1 EA REQ'D)**

Mustang

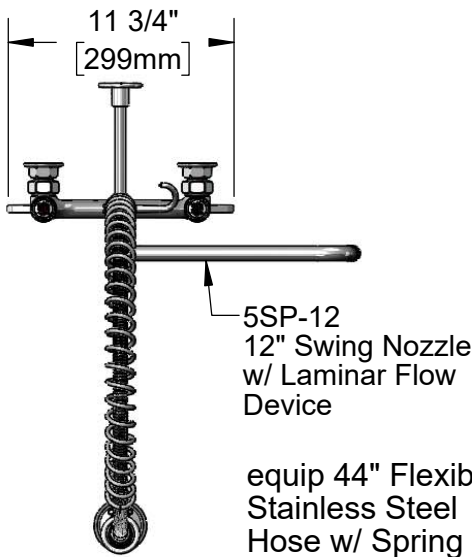
Three Comp. Dish table, sized & shaped per plan/drawing, (3) 20" x 20" x 14" deep sink bowls, 14 gauge stainless steel top with 10" backsplash, 3" rolled front & side rims, stainless steel legs with welded crossrails, NSF.

**ACCESSORIES**

Mfr	Qty	Model	Spec
Mustang	3		Support Bracket, for lever waste drain handle.
T&S Brass	1	5PR-8W12	Equip Pre-Rinse Unit, 8" centers, wall mount base, 6" wall bracket, 12" add-on faucet, quarter-turn Cerama cartridges, low lead
T&S Brass	1	5F-8WLS12	Equip Faucet, 8" wall mount 12" swivel nozzle, lever handles & inlet supply kit, ceramic cartridges, low lead, ADA Compliant
T&S Brass	3	B-3950	Waste Valve, twist handle, 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter (replaces B-3912, B-3916)

*This Space for Architect/Engineer Approval*

Job Name \_\_\_\_\_ Date \_\_\_\_\_  
 Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_  
 Customer/Wholesaler \_\_\_\_\_  
 Contractor \_\_\_\_\_  
 Architect/Engineer \_\_\_\_\_



5SP-12  
12" Swing Nozzle  
w/ Laminar Flow  
Device

equip 44" Flexible  
Stainless Steel  
Hose w/ Spring  
& Spray Valve



Items Not Shown  
For Clarity

3/8" NPT x 18"  
Riser

Finger Hook

12 1/8"  
[308mm]

10 3/8"  
[264mm]

7 15/16"  
[202mm]

8"  
[203mm]

Adjustable From  
7 3/4" to 8 1/4"  
[197mm to 210mm]

Quarter-Turn  
Ceramic Cartridges  
& Lever Handles w/  
Color Coded Screws

5SV  
1.15 GPM  
Spray Valve

2 5/16"  
[59mm]

013716-40  
6" Wall  
Bracket

35 11/16"  
[906mm]

4 7/8"  
[124mm]

4 1/8"  
[105mm]

5AFL12  
Add-On Faucet w/  
Quarter-Turn  
Ceramic Cartridge,  
Lever Handle &  
12" Swing Nozzle

Ø 2" [51mm]  
Flanges w/  
In-Line Check  
Valves & 1/2" NPT  
Female Inlets

Mounting Surface

16 1/2"  
[419mm]



B-0230-K  
1/2" NPT  
Supply Elbow Kit  
(Sold Separately)

Model Number

**5PR-8W12**

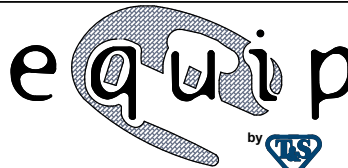
Product Specifications:

Pre-Rinse Unit: 8" Wall Mount Mixing Faucet, Quarter-Turn Ceramic Cartridges, Lever Handles, Add-On Faucet w/ 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, In-Line Check Valves, 6" Wall Bracket & 1/2" NPT Female Inlets

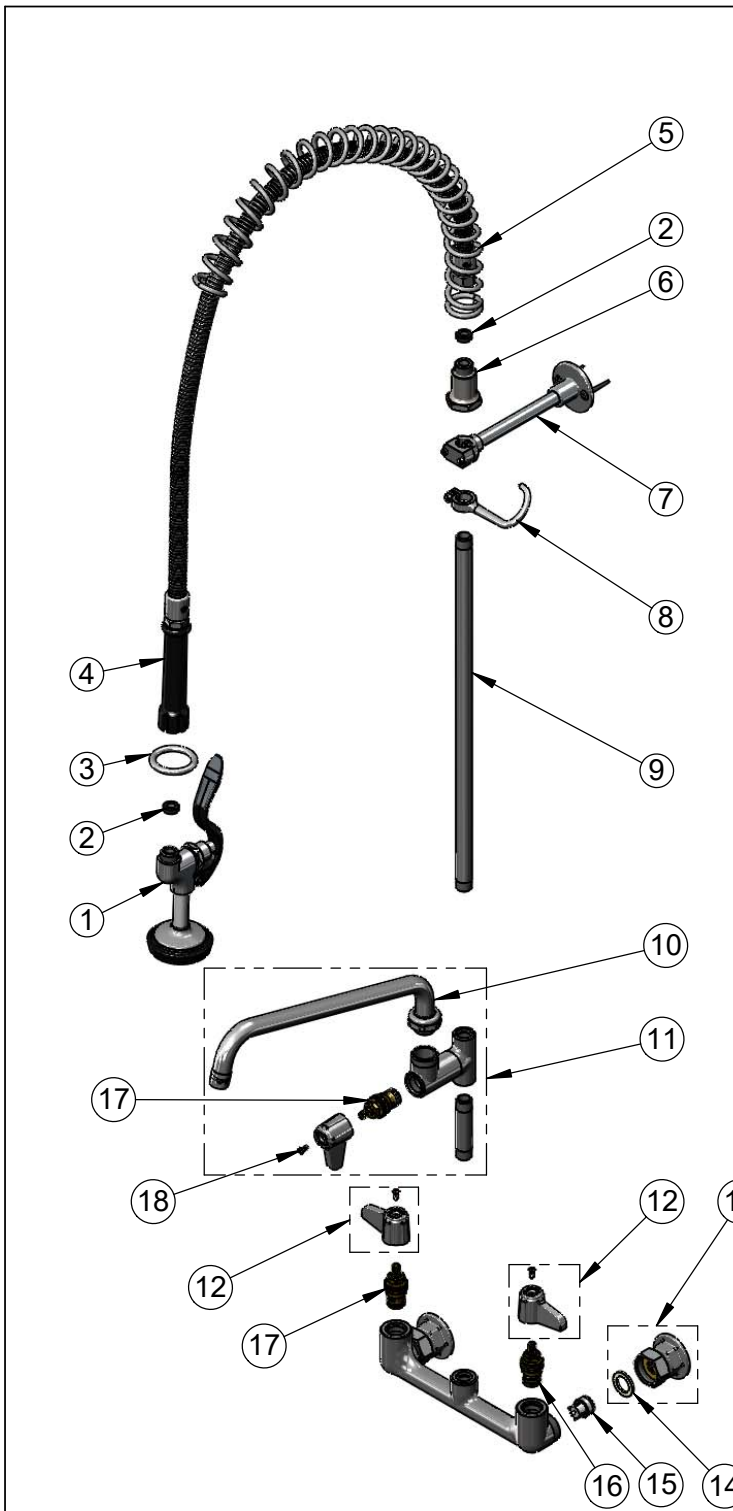
Product Compliance:

ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
2019 DOE PRSV - Class II

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Accessories



2 Saddleback Cove, P.O. Box 1088  
Travelers Rest, South Carolina 29690  
Phone: 800.891.4808 Fax: 800.868.0084  
equip.tsbrass.com



ITEM NO.	SALES NO.	DESCRIPTION
1	5SV	equip 1.15 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	5HSE44	equip 44" Flexible Stainless Steel Hose
5	014068-45	Overhead Spring
6	000821-40	Spring Body
7	013716-40	6" Wall Bracket
8	004R	Finger Hook
9	000369-40	3/8" NPT x 18" Riser
10	5SP-12	equip 12" Swing Nozzle
11	5AFL12	Add-On Faucet w/ 12" Swing Nozzle
12	5-HDL-L	equip Lever Handle w/ Color Coded Screws
13	00AA	1/2" NPT Female Eccentric Flange
14	001019-45	Coupling Nut Washer
15	013840-45	Check Valve (2)
16	013788-45	equip Quarter-Turn Ceramic Cartridge, LTC
17	013787-45	equip Quarter-Turn Ceramic Cartridge, RTC
18	013849-45	Handle Screw (10)

Model Number  
**5PR-8W12**

Product Compliance:  
ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
2019 DOE PRSV - Class II

Product Specifications:  
**Pre-Rinse Unit: 8" Wall Mount Mixing Faucet, Quarter-Turn Ceramic Cartridges, Lever Handles, Add-On Faucet w/ 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, In-Line Check Valves, 6" Wall Bracket & 1/2" NPT Female Inlets**

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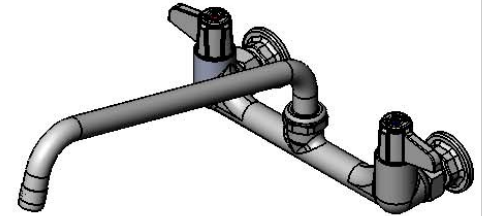
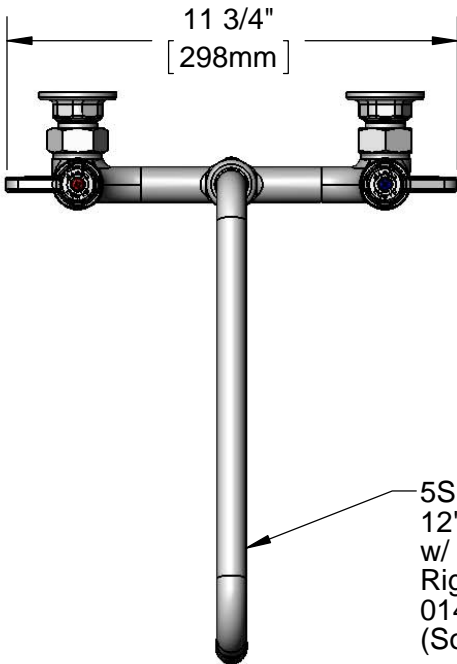
2 Saddleback Cove, P.O. Box 1088  
Travelers Rest, South Carolina 29690  
Phone: 800.891.4808 Fax: 800.868.0084  
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**ADA Compliant**

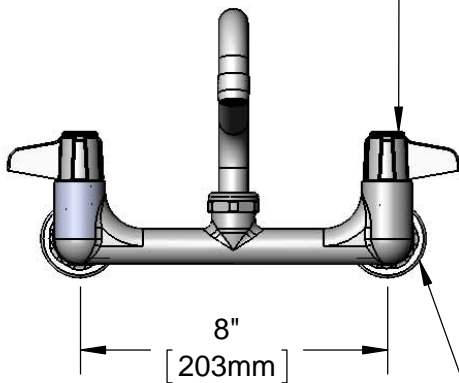
This Space for Architect/Engineer Approval

Job Name \_\_\_\_\_ Date \_\_\_\_\_  
 Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_  
 Customer/Wholesaler \_\_\_\_\_  
 Contractor \_\_\_\_\_  
 Architect/Engineer \_\_\_\_\_



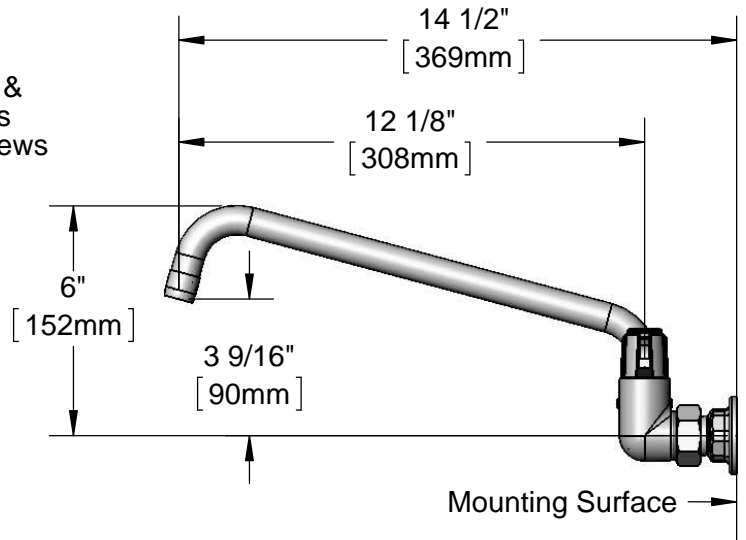
5SP-12  
 12" equip Swing Nozzle  
 w/ Laminar Flow Device.  
 Rigid Conversion Requires  
 014200-45 Lock Washer  
 (Sold Separately)

Ceramic Cartridges &  
 equip Lever Handles  
 w/ Color Coded Screws



Adjustable From  
 7 3/4" to 8 1/4"  
 [197mm to 210mm]

Ø 2" [51mm]  
 Flanges w/  
 1/2" NPT  
 Female Inlets



Rough-In Requirement:  
 (2) Ø 1" [25mm] Mounting Holes

Model Number  
**5F-8WLS12**

Product Specifications:  
 8" Wall Mount Mixing Faucet, Ceramic Cartridges,  
 equip Lever Handles, 12" equip Swing Nozzle  
 & 1/2" NPT Supply Elbow Kit

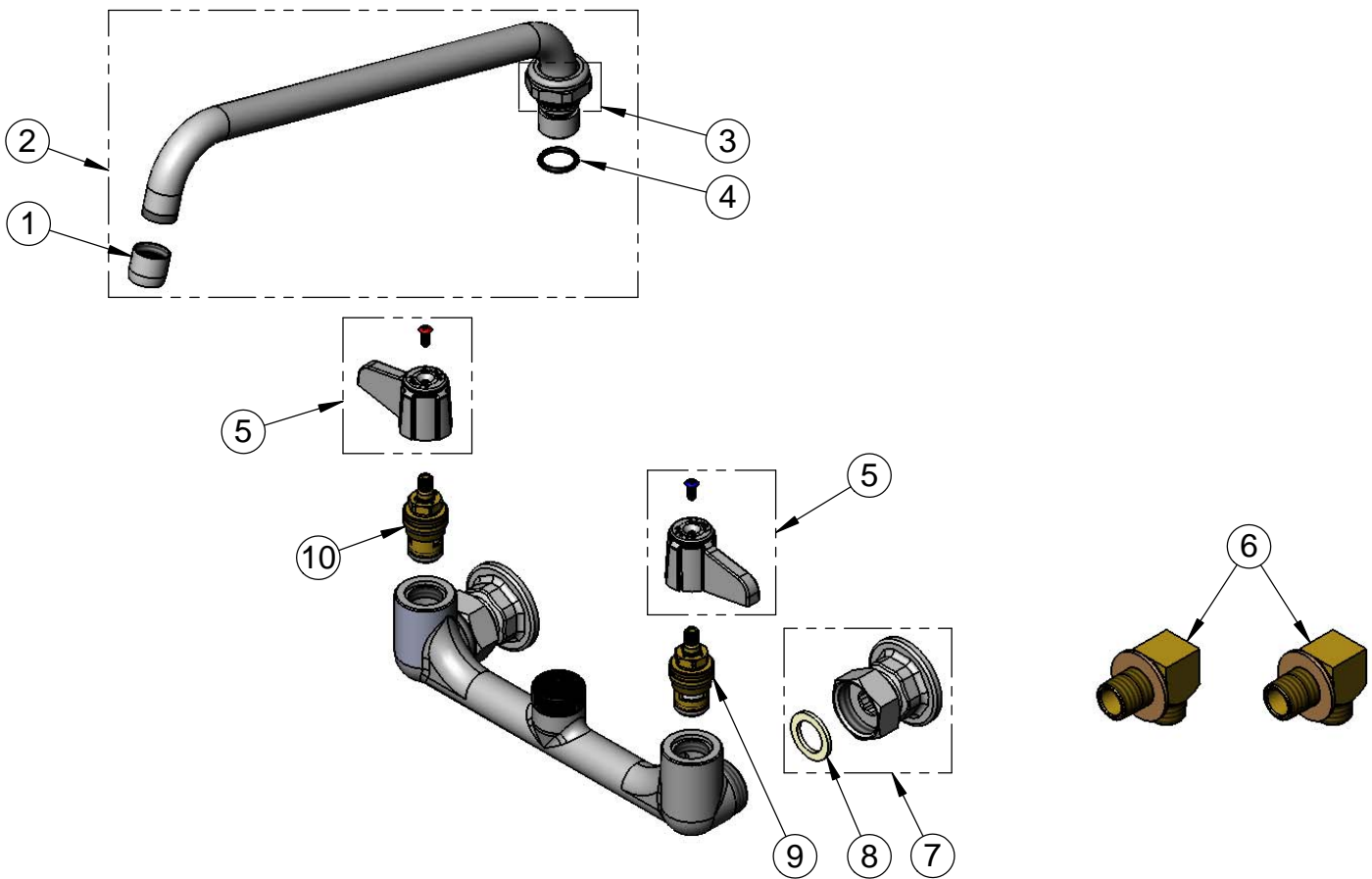
Product Compliance:  
 ASME A112.18.1 / CSA B125.1  
 NSF 61 - Section 9  
 NSF 372 (Low Lead Content)  
 ANSI A117.1 (ADA)

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issued via Addendum No. 1 dated 01/05/2026

ITEM NO.	SALES NO.	DESCRIPTION
1	014250-40	Laminar Flow Device
2	5SP-12	12" equip Swing Nozzle
3	013839-25	equip Swivel Nut
4	013848-45	O-Ring, Size -115
5	5-HDL-L	equip Lever Handle w/ Color Coded Screws
6	B-0230-K	1/2" NPT Supply Inlet Kit
7	00AA	1/2" NPT Female Eccentric FlangeA2
8	001019-45	Coupling Nut Washer
9	013788-45	Equip Ceramic Cartridge, LTC
10	013787-45	Equip Ceramic Cartridge, RTC



Model Number  
**5F-8WLS12**

Product Specifications:  
8" Wall Mount Mixing Faucet, Ceramic Cartridges,  
equip Lever Handles, 12" equip Swing Nozzle  
& 1/2" NPT Supply Elbow Kit

Product Compliance:  
ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
ANSI A117.1 (ADA)

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**T&S BRASS AND BRONZE WORKS, INC.**  
 2 Saddleback Cove / P.O. Box 1088  
 Travelers Rest, SC 29690

Model No.  
**B-3950**

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

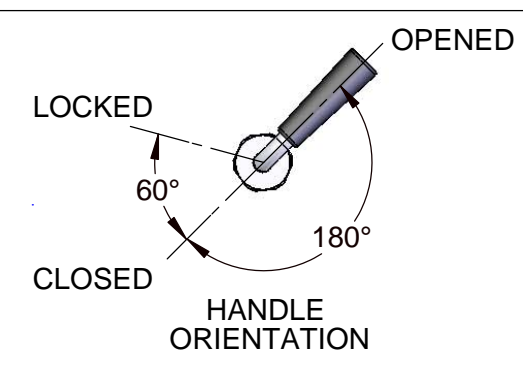
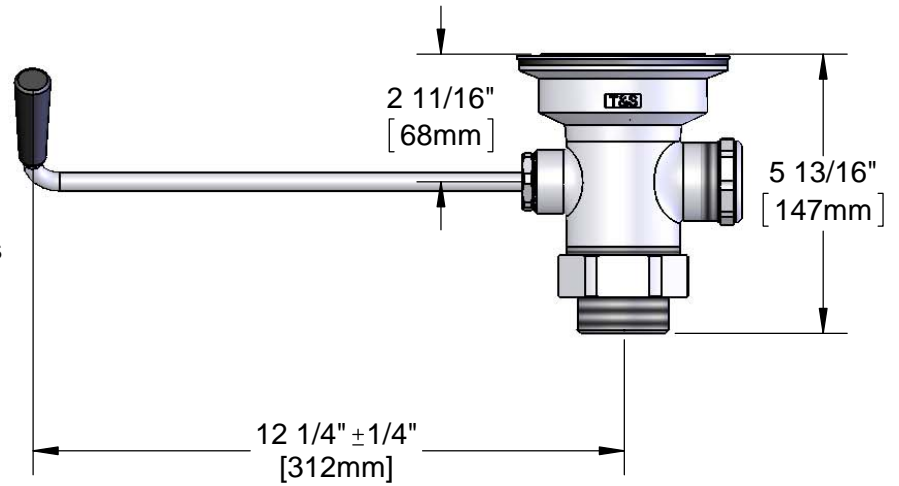
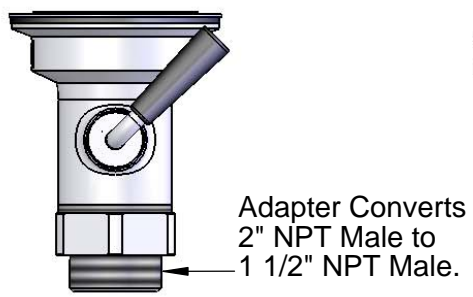
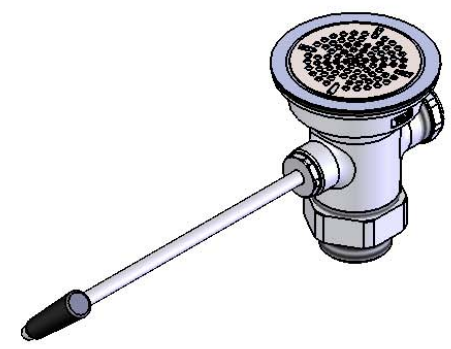
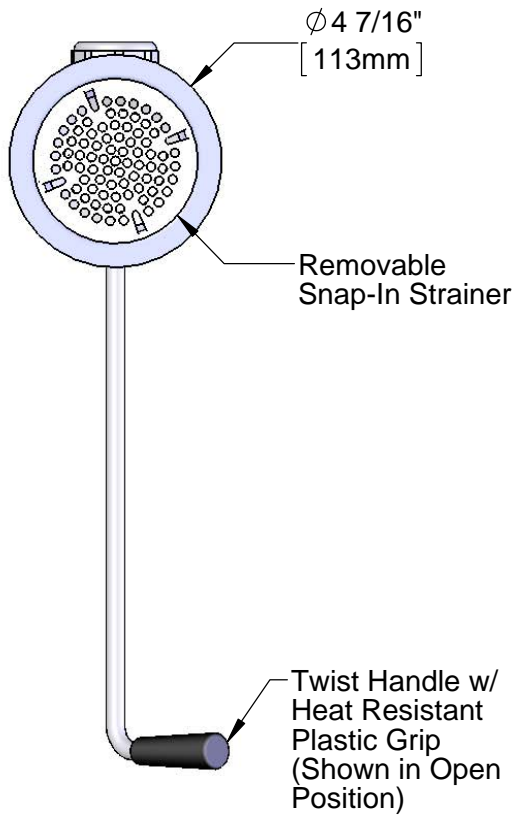
Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_



Product Specifications:  
 Rotary Waste Valve w/ Twist Handle, 3 1/2" Sink Opening, 2" NPT Male Outlet & 1 1/2" NPT Male Adapter

Product Compliance:  
 ASME A112.18.2 / CSA B125.2

issued via Addendum No. 1 dated 01/05/2026



**T&S BRASS AND BRONZE WORKS, INC.**

2 Saddleback Cove / P.O. Box 1088  
Travelers Rest, SC 29690

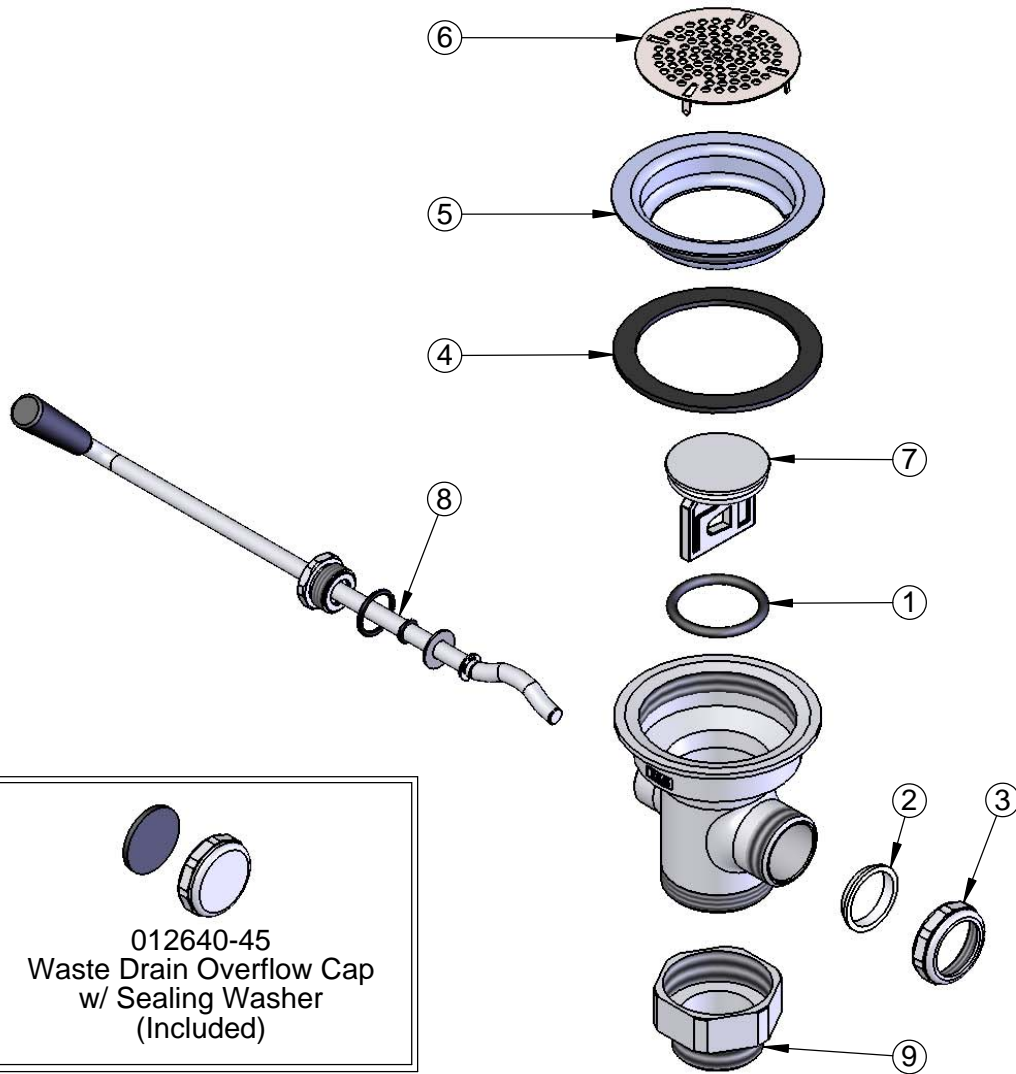
Model No.

**B-3950**

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	010389-45	O-Ring, Plunger
2	010390-45	Ferrule, Coupling Nut
3	010391-45	Nut, Coupling For Twist Drain
4	010382-45	Gasket, 3 1/2" Face Flange
5	010384-45	Flange, 3 1/2" Face
6	010386-45	Strainer, 3 1/2" Snap-in Removable
7	010388-45	Plunger, Lever and Twist Drain
8	010393-45	Rotary Waste Valve Twist Handle
9	B-3945	Adapter, 2" NPT x 1 1/2" NPT



Product Specifications:  
Rotary Waste Valve w/ Twist Handle, 3 1/2" Sink Opening, 2" NPT Male Outlet & 1 1/2" NPT Male Adapter

Product Compliance:  
ASME A112.18.2 / CSA B125.2

**Submittal Sheet**

10/28/2025

**ITEM# 5 - DISHWASHER, UNDERCOUNTER (1 EA REQ'D)**

Hobart CUH-1

Centerline Dishwasher, undercounter, 22 11/16"W x 24"D x 32 5/16"H, high temperature sanitizing, (24) racks/hr, fresh water rinse, .84 gal/rack, Delime Notification with Cycle, service diagnostics with error notifications, soft start, detergent & rinse aid pumps, 24.2-ships with (1) peg rack and (1) combo rack, cULus, NSF, ENERGY STAR® (Pricing options available, please contact your local rep for more information) (NET price shown)

**ACCESSORIES**

Mfr	Qty	Model	Spec
Hobart	1		Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA
Hobart	1	PWRCORD-30A240V1P	Power Cord Kit, plug included (NET)
Hobart	1		NOTE: Hobart suggests adding a water softener. Hobart recommends a total of 2 water softeners (one for the incoming hot water line, one for the incoming cold water line)



Project \_\_\_\_\_  
 AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
 Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

## CUH HIGH TEMPERATURE Undercounter



### SPECIFIER STATEMENT

Specified unit will be NSF rated, **Centerline by Hobart** high temperature undercounter dishwasher. Features soft start, two selectable cycles, one standard 2-minute cycle with optional extended cycle (factory set at 240 seconds); .84 gallons per rack, LED temperature and operator display, service diagnostics, detergent and rinse aid pumps. Constructed of stainless steel.

**1 year parts and labor warranty.**

### STANDARD VOLTAGE

+ 208-240/60/1

### MODELS

**CUH** High temperature rinse

### STANDARD FEATURES

- + 24 racks per hour
- + .84 gallons of water per rack
- + Hot water sanitizing
- + Top-mounted user interface with digital temperature display
- + 2-minute cycle with optional extended cycle
- + 14.46" door opening
- + Snap-in, revolving upper and lower anti-clogging wash & rinse arm; low-profile, single-arm design
- + Sense-a-Temp™ ensures 180°F final rinse
- + Integrated booster heater capable of 70°F rise
- + Removable, 3-part stainless steel scrap screen
- + Soft start
- + Automatic pumped drain
- + Automatic fill
- + Service diagnostics with error notifications
- + Delime notification and cycle
- + Chemical pumps standard
- + Electric tank heat
- + Two dishracks – one peg and one combination type

### OPTIONS & ACCESSORIES (Available at extra cost)

- Upper/lower stainless steel wash and rinse arm kit
- Chemical sensing indicators (low chemical alert)
- Stainless steel stand with rack storage and telescoping legs (legs in provide 15<sup>5</sup>/<sub>16</sub>" of additional height; legs out provide 17<sup>7</sup>/<sub>8</sub>" of additional height)
- Peg rack
- Combination rack
- Power cord kits
- DWT – Drain water tempering kit

CUH HIGH TEMPERATURE

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



# CUH HIGH TEMPERATURE Undercounter

## LEGEND

Electrical Connections	
<b>E1</b>	Electrical connection: 1-3/8" dia. hole for 1" trade size conduit; 1-5/8" AFF.
Plumbing Connections	
<b>P1</b>	Single fill and rinse connection: 3/4" female garden hose fitting on 6' long hose supplied with machine; 110°F water minimum for CUH approximately 1-13/16" AFF.
<b>P2</b>	Drain connection: 19mm O.D. barb fitting with 6' long hose supplied with machine.
<b>P3</b>	Chemical supply: Detergent and rinse aid; approximately 1-5/8" AFF. 63" long, 6mm O.D. tubing supplied with machine.

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

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

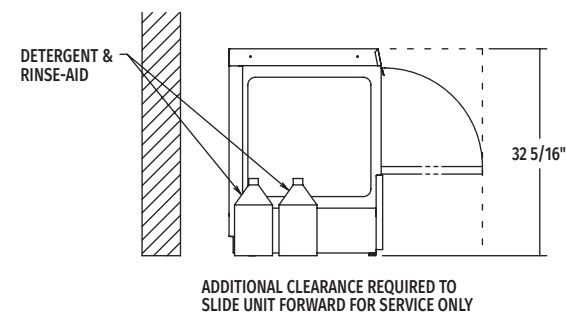
## (E1) STANDARD ELECTRICAL OPTIONS

Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/60/1	24.2	30	30
240/60/1	27.5	30	30

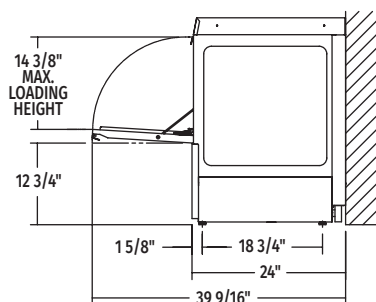
**NOTE:** For supply connections, use copper wire only rated at 90°C minimum.

Accessory cord kit available for all models.

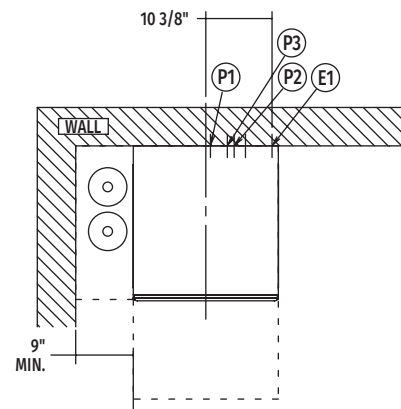
Dishmachine not provided with internal GFCI protection.



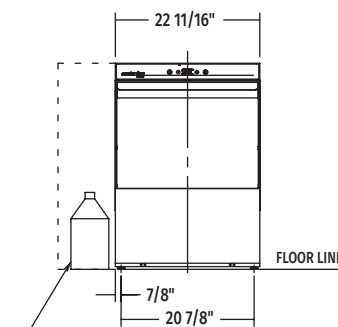
**Left Side View**



**Right Side View**



**Top View**



**Front View**

## SPECIFICATIONS

### Capacities

Cycle Time (seconds)	120
Racks per Hour	24
Tank Capacity – Gallons	5.3

### Motor Horsepower

Wash	0.62
Rinse	0.20

### Water Consumption

U.S. Gallons per Hour (maximum use)	20.2
U.S. Gallons per Rack (maximum use)	0.84
Peak Drain Flow – U.S. Gallons (gallons per minute)	2.8

### Temperatures °F

Wash	150
Rinse	180
Incoming Water Temperature (minimum recommended)	110° F

### Heating

Tank Heat, electric (kW)	5.5
Electric Booster (kW)	6.0

### Standard 20" x 20" (508 x 508) Rack Complement

Flat	1
Peg	1

**Shipping Weight (approximate)** . . . . . 148 lbs.

**Crated Dimensions** . . . . . 27¼"W x 26½"L x 38¾"H

Heat Output, BTU/Hour		
Volts	Latent	Sensible
208	4,300	1,800
240	5,600	2,400

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



***Submittal Sheet***

10/28/2025

**ITEM# 6 - HAND SINK (1 EA REQ'D)**

BK Resources BKHS-W-1410-SS-P-G

Hand Sink, wall mount, 14" wide x 10" front-to-back x 5" deep bowl, 4" O.C splash mount faucet (BKF-W-3G-G, lead free), marine edge, side splashes on left & right, includes basket drain & wall mounting hardware, 304 stainless steel construction, NSF



issued via Addendum No. 1 dated 01/05/2026

# 14" x 10" Hand Sinks w/ Side Splash

## Stainless Steel Hand Sinks



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

### Certifications:



### Features:

- Wall Mounting Hardware Included
- Drain Included
- Accommodates 4" O.C. Faucets
- Marine Edge

### Material:

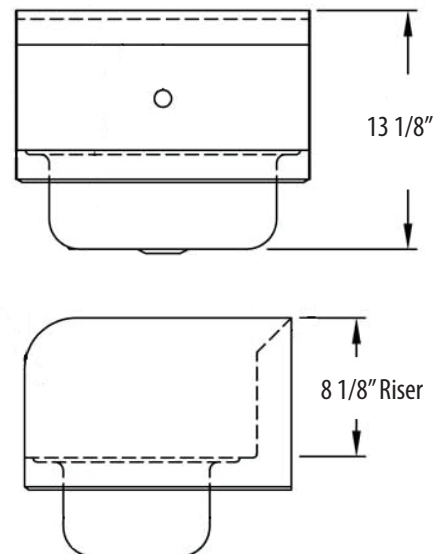
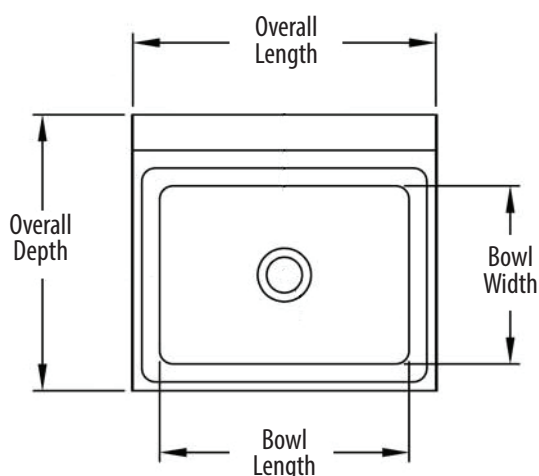
- 20 Gauge, T-304 Stainless Steel



### Options:

- Upgraded Faucets
- Other Plumbing Accessories - Call For Details

Part Number	Unit Size (l x w)	Bowl Dim. (l x w x d)	Faucet / Spout Mounting	Side Splash	Included Faucet	Drain Size	Product Weight (lbs)
BKHS-W-1410-SS	17" x 15 <sup>1</sup> / <sub>2</sub> "	14" x 10" x 5"	4" O.C. Splash	Dual	-	1 <sup>7</sup> / <sub>8</sub> "	12.50
BKHS-W-1410-RS	17" x 15 <sup>1</sup> / <sub>2</sub> "	14" x 10" x 5"	4" O.C. Splash	Right	-	1 <sup>7</sup> / <sub>8</sub> "	11.00
BKHS-W-1410-LS	17" x 15 <sup>1</sup> / <sub>2</sub> "	14" x 10" x 5"	4" O.C. Splash	Left	-	1 <sup>7</sup> / <sub>8</sub> "	11.00
BKHS-W-1410-SS-P-G	17" x 15 <sup>1</sup> / <sub>2</sub> "	14" x 10" x 5"	4" O.C. Splash	Dual	BKF-W-3G-G	1 <sup>7</sup> / <sub>8</sub> "	13.30
BKHS-W-1410-RS-P-G	17" x 15 <sup>1</sup> / <sub>2</sub> "	14" x 10" x 5"	4" O.C. Splash	Right	BKF-W-3G-G	1 <sup>7</sup> / <sub>8</sub> "	13.00
BKHS-W-1410-LS-P-G	17" x 15 <sup>1</sup> / <sub>2</sub> "	14" x 10" x 5"	4" O.C. Splash	Left	BKF-W-3G-G	1 <sup>7</sup> / <sub>8</sub> "	13.00
BKHS-W-1410-1-SS	17" x 15 <sup>1</sup> / <sub>2</sub> "	14" x 10" x 5"	1 Hole Splash	Dual	-	1 <sup>7</sup> / <sub>8</sub> "	13.00
BKHS-W-1410-1-SS-P-G	17" x 15 <sup>1</sup> / <sub>2</sub> "	14" x 10" x 5"	1 Hole Splash	Dual	BKF-SEF-3G	1 <sup>7</sup> / <sub>8</sub> "	22.00
BKHS-D-1410-SS	17" x 17"	14" x 10" x 5"	4" O.C. Deck	Dual	-	1 <sup>7</sup> / <sub>8</sub> "	15.00
BKHS-D-1410-SS-P-G	17" x 17"	14" x 10" x 5"	4" O.C. Deck	Dual	BKD-3G-G	1 <sup>7</sup> / <sub>8</sub> "	17.00



PRODUCT DATA SHEET

**14" x 10" Hand Sink & Lead Free Packages**



**Hand Sink Packages Now Include  
LEAD FREE Plumbing, ANSI 372 Compliant**



BKHS-W-1410-P-G

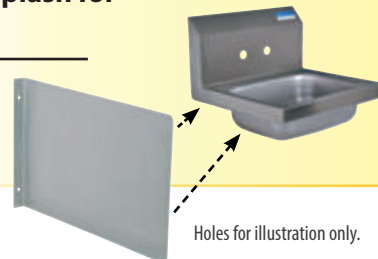


BKHS-D-1410-P-G

**Single Removable Side Splash for  
14 X10 Hand Sinks**

to be used with BKHS-W-1410 and  
BKHS-D-1410

⚠ Also See Pg. 35



Holes for illustration only.



BKHS-W-1410-4D-TD  
includes Towel & Soap Dispenser



**BK-SD  
Soap Dispenser**

to be used with BKHS-W-1410-4D-TD,  
BKHS-W-1410-4D-TD-P-G  
& BKHS-W-1410-1-4D-TD

⚠ Also See Pg. 28



BKHS-W-1410-SS-P-G



BKHS-D-1410-SS-P-G

**14" x 10" T-304 Stainless Steel Hand Sink with Lead Free Faucet**



- Bowl Size: 14" x 10" x 5"
- Mounting Bracket Included
- Drain Included
- Deck Mount Hand Sink Packages Contain Faucet BKD-3G-G
- Splash Mount Hand Sink Packages Contain Faucet BKF-W-3G-G

Sink Only Part Number	Faucet & Sink Part Number	Faucet / Spout Mounting	Side Splash	Towel Disp.	Drain Size	Overall Dimensions
BKHS-W-1410	BKHS-W-1410-P-G	4" O.C. Splash	-	-	1 7/8"	17" (w) x 15 1/2" (d)
BKHS-W-1410-4D	BKHS-W-1410-4D-P-G	4" O.C. Splash	-	-	3 1/2"	17" (w) x 15 1/2" (d)
BKHS-W-1410-4D-TD	BKHS-W-1410-4D-TD-P-G	4" O.C. Splash	-	Yes	3 1/2"	17" (w) x 15 1/2" (d)
BKHS-W-1410-SS	BKHS-W-1410-SS-P-G	4" O.C. Splash	Dual	-	1 7/8"	17" (w) x 15 1/2" (d)
BKHS-W-1410-RS	BKHS-W-1410-RS-P-G	4" O.C. Splash	Right	-	1 7/8"	17" (w) x 15 1/2" (d)
BKHS-W-1410-LS	BKHS-W-1410-LS-P-G	4" O.C. Splash	Left	-	1 7/8"	17" (w) x 15 1/2" (d)
t	N/A	1 Hole Splash	-	-	1 7/8"	17" (w) x 15 1/2" (d)
BKHS-W-1410-1-4D	N/A	1 Hole Splash	-	-	3 1/2"	17" (w) x 15 1/2" (d)
BKHS-W-1410-1-4D-TD	N/A	1 Hole Splash	-	Yes	3 1/2"	17" (w) x 15 1/2" (d)
BKHS-W-1410-1-SS	N/A	1 Hole Splash	Dual	-	1 7/8"	17" (w) x 15 1/2" (d)
BKHS-D-1410	BKHS-D-1410-P-G	4" O.C. Deck	-	-	1 7/8"	17" (w) x 17" (d)
BKHS-D-1410-SS	BKHS-D-1410-SS-P-G	4" O.C. Deck	Dual	-	1 7/8"	17" (w) x 17" (d)
BKHS-D-1410-1	N/A	1 Hole Deck	-	-	1 7/8"	17" (w) x 17" (d)

**Submittal Sheet**

10/28/2025

**ITEM# 7 - CONVECTION OVEN, ELECTRIC (1 EA REQ'D)**

Blodgett (Middleby) MARK V-100 DBL

(QUICK SHIP) Convection Oven, electric, double-deck, standard depth, capacity (5) 18" x 26" pans per compartment, Artisan touchscreen controls with meat probe, 2-speed fan, Olephobic baking compartment liner, interior light, simultaneous operated doors with dual pane thermal glass windows sealed in stainless steel door frames and ergonomically friendly curved aluminum door handle, stainless steel front, sides & top, 6" stainless steel legs, each, 1/3 hp, cETLus, CE, NSF, ENERGY STAR® (Ships within 5 days)

**ACCESSORIES**

Mfr	Qty	Model	Spec
Blodgett (Middleby)	1		3 year parts, 2 year labor and 2 additional year door warranty (parts only), standard
Blodgett (Middleby)	2		direct (per deck), standard
Blodgett (Middleby)	1	ARTISAN	Top Oven: Artisan touchscreen control with meat probe, standard
Blodgett (Middleby)	1	ARTISAN	Bottom Oven: Artisan touchscreen control with meat probe, standard
Blodgett (Middleby)	1	VLF	Hoodini Ventless Hood, for use with full-size/double convection ovens, 38-1/4"W, colored indicator lights, includes (1) filter, NSF, UL (MUST be purchased at time of original equipment order)
Blodgett (Middleby)	1		1 year parts & labor warranty, standard
Blodgett (Middleby)	1		6" legs, adjustable, stainless steel (set), standard

issued via Addendum No. 1 dated 01/05/2026



# MARK V-100

**Full-Size Standard Depth  
Electric Convection Oven**



Shown with optional casters

## OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

### ■ Control options

- SSI-M - Solid state infinite control w/manual timer
- SimpleTouch - NEW touchscreen control with ability to store and group recipes. Includes rack timing, Cook&Hold, Fan Delay, Fan Pulse, and HAACP storage capability

### ■ Legs, casters & stands

- 6" (152mm) seismic legs
- 6" (152mm) casters
- 4-1/4" (108mm) low profile casters (double only)
- 25" (635mm) stainless steel stand w/rack guides
- 29" (737mm) stainless steel, fully welded, open stand with pan supports
- VLF ventless hood
- Stainless steel oven liner
- Extra oven racks
- Solid stainless steel back
- 440 volt, 3 phase
- 480 volt, 3 phase
- Prison package (includes security control panel and stainless steel back)
- Vent connector

## OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- Solid stainless steel doors

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

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

Refer to operator manual specification chart for listed model names.

## EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top and sides
- Dual pane thermal glass windows sealed in stainless steel door frames
- Ergonomically friendly, curved aluminum door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy access
- Solid mineral fiber insulation at top, back, sides and bottom

## INTERIOR CONSTRUCTION

- Easy to clean Oleophobic baking compartment liner (14 gauge)
- Aluminized blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior halogen lights

## OPERATION

- Three tubular heaters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Two halogen oven lamps

## STANDARD FEATURES

- Artisan Touchscreen Control with meat probe allows for Manual Cooking, Recipe Cooking, Cook and Hold, Core Probe Cooking, Fan Delay, and Fan Pulse.
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Three year parts and two year labor warranty
- Five year limited oven door warranty\*

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

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

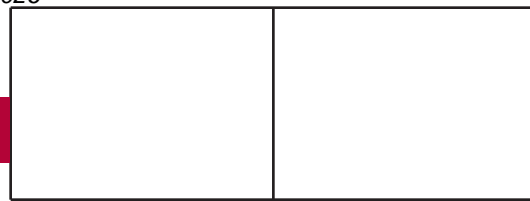


www.blodgett.com

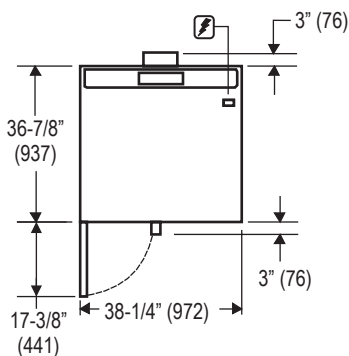
42 Allen Martin Drive, Essex Junction, VT 05452  
Phone: (802) 658-6600 | Fax: (802) 864-0183



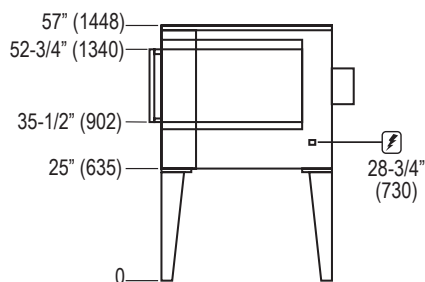
**MARK V-100**



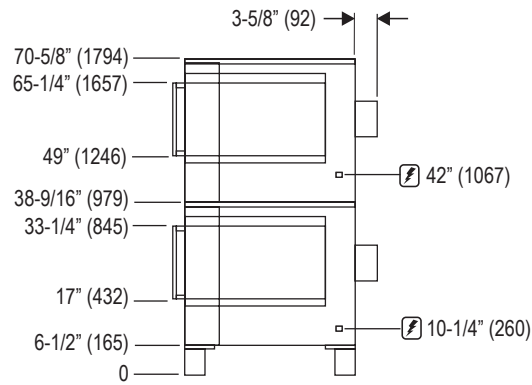
APPROVAL/STAMP



TOP VIEW



SINGLE



DOUBLE

SHORT FORM SPECIFICATIONS Provide Blodgett full-size, bakery depth convection oven model MARK V-100, (single/double) compartment. Each compartment shall have Oleophobic 14 gauge steel liner and shall accept five 18" x 26" standard full-size bake pans in left-to-right or front-to-back positions. Stainless steel front, top and sides. Doors shall be (solid stainless steel/dual pane thermal glass windows) with single curved aluminum door handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a direct fired system with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with two halogen lamps, and five chrome-plated removable racks. Control panel shall be recessed with Artisan Touchscreen Control allowing manual and recipe cooking, cook and hold, probe cooking, fan delay, and fan pulse. Provide three years parts, two year labor and five year door warranty. Provide options and accessories as indicated.

**DIMENSIONS**

- Floor space 38-1/4" (972mm) W x 36-7/8" (936mm) L
- Interior 29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
- If oven is on casters
  - Single Add 4-1/2" (114mm) to height
  - Double Height dimensions remain the same
  - Double Low Profile Subtract 2.5" (64mm) from all height dimensions

**PRODUCT CLEARANCE**

From combustible and non-combustible construction

1/2" (13 mm)

**MINIMUM ENTRY CLEARANCE**

- Uncrated 28-7/8" (733mm)
- Crated 34-1/16" (876mm)

**SHIPPING INFORMATION**

Approx. Weight

- Single 490 lbs. (222 kg)
- Double 1020 lbs. (463 kg)

Crate Size

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

**MAXIMUM INPUT**

11 per oven section

**POWER SUPPLY**

VAC	Hz	Phase	kW	Amps (L1-L2-L3)
208	60	1	11	51/0/51
208	60	3	11	31/29/29
220/240	60	1	11	44/0/44
220/240	60	3	11	26/24/24
440	60	3	11	15/14/14
480	60	3	11	14/13/13

1/2 H.P., 2 speed motor, 1120 and 1710 RPM (60Hz.)

VAC	Hz	Phase	kW	Amps (L1-L2-L3-N)
220/240	50	1	11	48/0/0/48
240/415	50	3	11	18/14/14/4
230/400	50	3	11	18/15/15/3



## VLF

Ventless Hood for use with  
Full Size Electric Convection Ovens

**HOODINI**  
by **BLODGETT**



Shown on Mark V-200 double with optional casters



Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

### FEATURES & BENEFITS

- The Hoodini convection hood collects and filters exhaust from the oven cavity(ies). The "scrubbed" air is then returned to the kitchen.
- Works in conjunction with a catalyst ring which reacts with grease laden vapor before it escapes the hood.
- The system is connected to the ovens using duct work to pull the oven exhaust up and into the hood.
- Allows you to think outside of the designated hood space in the kitchen.
- Maximize your kitchen space with this 0" required top clearance
- Power is provided from the oven, no additional electrical supply is needed.
- No water or drain required.
- Ships with one hood filter. Replacement filters available.

### AVAILABLE FOR

- Mark V-100 standard depth convection oven
- Mark V-200 bakery depth convection oven
- Zephaire-100-E standard depth convection oven
- Zephaire-200-E bakery depth convection oven

### VENTILATION

- UL (KNLZ) listed for ventless operation
- Using EPA test method 202, emissions of grease laden vapors were measured at .67 mg/m<sup>3</sup> for bone-in, skin-on, quartered roasting chickens. Results are less than the established 5 mg/m<sup>3</sup> standard.
- Heat gain
  - Standard Depth Convection: 2,178 Watts
  - Bakery Depth Convection: 2,319 Watts

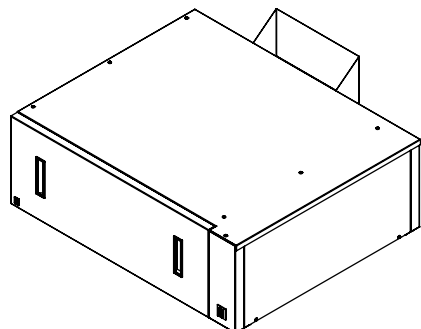
### WARRANTY

- See oven warranty

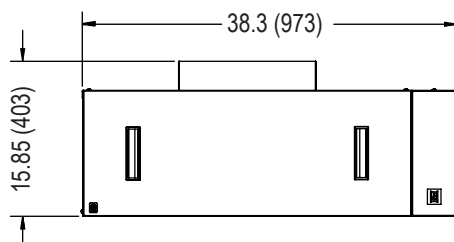
### HOOD SHIPPING INFORMATION

**Approx. Weight** 160 lbs. (73 kg)  
**Crate Size** 38.5" (978mm) x 40" (1016mm) x 20" (508mm)

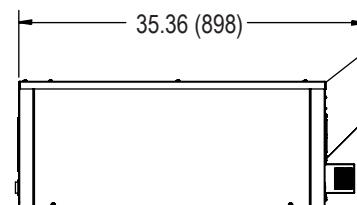
NOTE: The company reserves the right to make substitutions of components without prior notice



DIMENSIONS ARE IN INCHES (MM)



FRONT VIEW

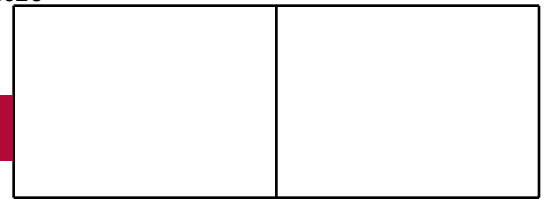


SIDE VIEW

VLF - FULL SIZE CONVECTION VENTLESS HOOD



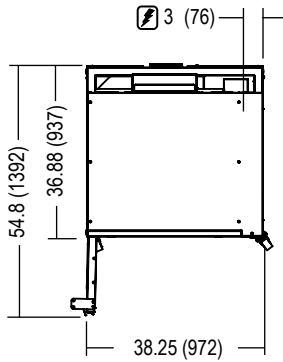
# VLF - FULL SIZE CONVECTION VENTLESS HOOD



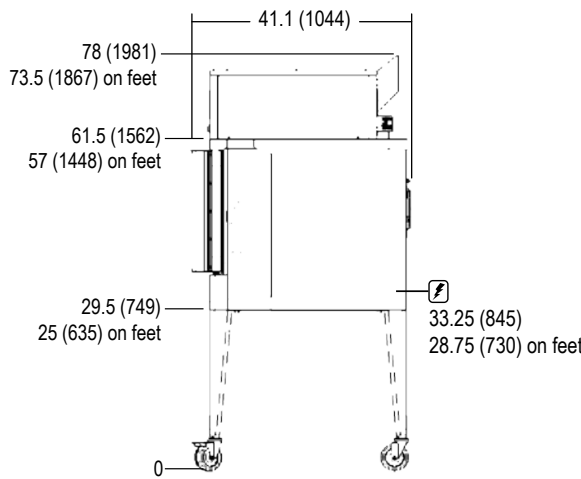
APPROVAL/STAMP

## HOODINI CONVECTION HOOD ON MARK V-100 OR ZEPHAIRE-100-E STANDARD DEPTH OVENS

DIMENSIONS ARE IN INCHES (MM)  
See oven spec sheets for complete oven information.

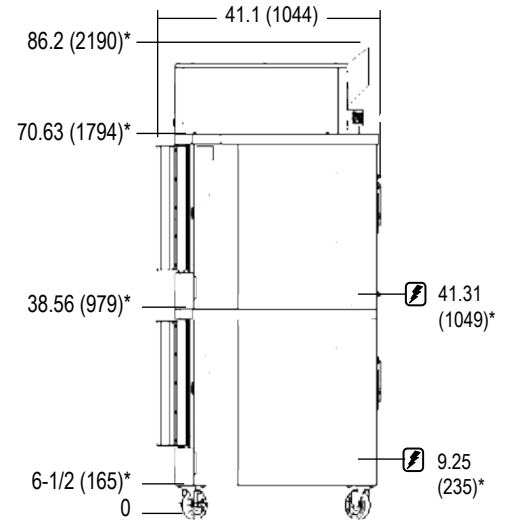


TOP VIEW



SINGLE

(Shown on optional casters)



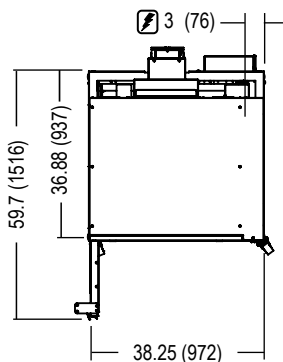
DOUBLE

(Shown on optional casters)

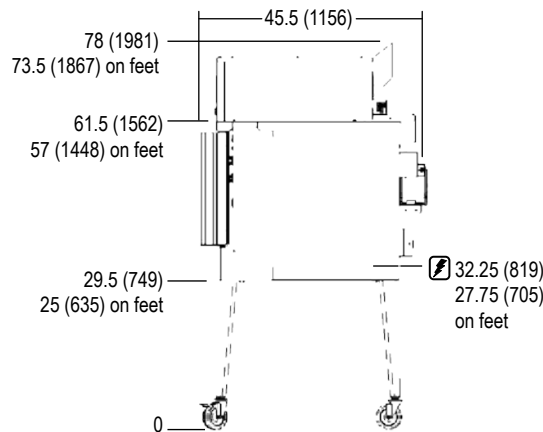
\* For double stack models, height dimensions for legs or casters are the same. For low profile casters, subtract 2.5" (64mm) from all height dimensions.

## HOODINI CONVECTION HOOD ON MARK V-200 OR ZEPHAIRE-200-E BAKERY DEPTH OVENS

DIMENSIONS ARE IN INCHES (MM)  
See oven spec sheets for complete oven information.

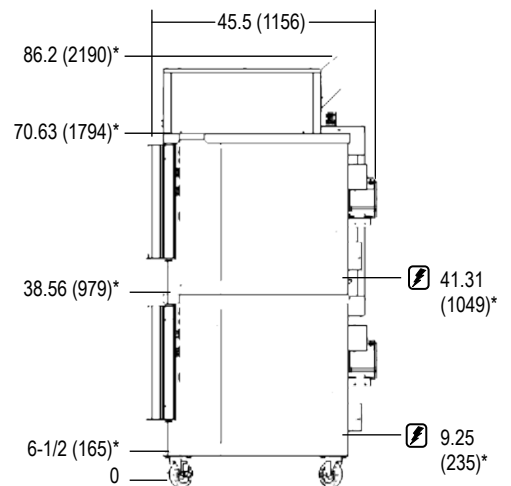


TOP VIEW



SINGLE

(Shown on optional casters)



DOUBLE

(Shown on optional casters)

\* For double stack models, height dimensions for legs or casters are the same. For low profile casters, subtract 2.5" (64mm) from all height dimensions.

**Submittal Sheet**

10/28/2025

**ITEM# 8 - RANGE, 60", 6 BURNERS, 24" GRIDDLE (1 EA REQ'D)**

Southbend (Middleby) S60AA-2TR

S-Series Restaurant Range, gas, 60", (6) 28,000 BTU open burners, (1) 24" griddle right, thermostatic controls, (2) convection ovens, snap action thermostat, removable cast iron grates, (2) crumb drawers & shelf, hinged lower valve panel, includes (2) racks per oven, stainless steel front, sides, shelf, 4" front rail & 6" adjustable legs, 286,000 BTU, cCSAus, CSA Flame, CSA Star, NSF

**ACCESSORIES**

Mfr	Qty	Model	Spec
Southbend (Middleby)	1		Domestic Shipping, inside of North America (Contact factory for price)
Southbend (Middleby)	1		Standard one year limited warranty (range)
Southbend (Middleby)	1		Natural Gas
Southbend (Middleby)	1		(2) 1/2 HP, standard
Dormont	1	1675KIT48	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty



# S-SERIES RESTAURANT RANGE

## 60" SERIES



S60DD-3GR shown

### Standard Exterior Features

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

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

### Standard Oven Features (D)

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

### Convection Oven Features (A)

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

### Cabinet Base Features (C)

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

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

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

### BIDDING SPECIFICATION

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

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

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

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

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

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

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

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

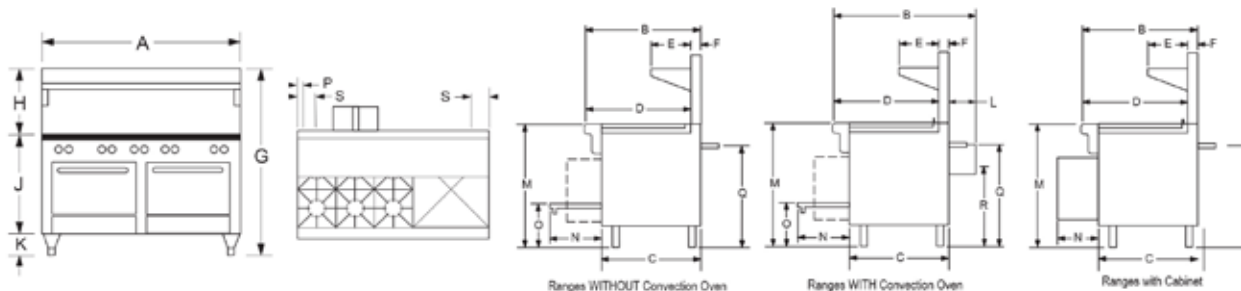


Approval Notes: \_\_\_\_\_

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

S60G

Dimensions shown in inches and (millimeters)



**DIMENSIONS**

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

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

**NOTES:**

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

Dimensions shown in inches and (millimeters)

**UTILITY INFORMATION**

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

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

**MISCELLANEOUS**

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

**NOTICE:**

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

**DISCLAIMER**

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 portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."

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



## Engineering Specification

Job Name \_\_\_\_\_ Contractor \_\_\_\_\_  
 Job Location \_\_\_\_\_ Approval \_\_\_\_\_  
 Engineer \_\_\_\_\_ Contractor's P.O. No. \_\_\_\_\_  
 Approval \_\_\_\_\_ Representative \_\_\_\_\_  
 SKU \_\_\_\_\_

# SnapFast® Quick-Disconnect Assemblies

Sizes: ½" to 1¼"

SnapFast Quick-Disconnect Assemblies feature flexible movement and the one-handed quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C).

## Features

### SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect .....	Brass body, aluminum collar
Thermal Shut-off .....	Shuts off gas when internal temperatures exceed 350°F (177°C)

### Additional Components

Restraining Device .....	PVC coated, steel multi-strand cable and mounting hardware
Valve .....	Full port, brass body
Elbow .....	Malleable iron
*Deluxe Kits Include .....	The Dormont Blue Hose, valve, restraining device, elbows, SnapFast, display box

## Specifications

### The Dormont Blue Hose®

Tubing .....	Annealed, 304 stainless steel
Braiding .....	Multi-strand, stainless steel wire
Coating .....	Blue antimicrobial PVC, melts at 350°F (177°C); coating will not hold a flame
End Fittings.....	Carbon steel; zinc trivalent chromate
Stress Guard®.....	360° rotational end fitting at both ends

**Safety System™** The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.

### NOTICE

The information contained herein is not intended to replace the full product installation and safety information available or the experience of a trained product installer. You are required to thoroughly read all installation instructions and product safety information before beginning the installation of this product.

Dormont product specifications in U.S. customary units and metric are approximate and are provided for reference only. For precise measurements, please contact Dormont Technical Service. Dormont reserves the right to change or modify product design, construction, specifications, or materials without prior notice and without incurring any obligation to make such changes and modifications on Dormont products previously or subsequently sold. Refer to the owner's manual for warranty information.



**Dormont®**  
 A WATTS Brand

## Approvals & Certifications



NSF/ANSI 169 – Special-purpose food equipment and devices

ANSI Z21.69 / CSA 6.16 – Connectors for moveable gas appliances

ANSI Z21.41 / CSA 6.9 – Quick-disconnect devices for use with gas fuel appliances

ANSI Z21.15 / CSA 9.1 – Manually operated gas valves for appliances, appliance connectors

Meets requirements of ANSI Z223.1 / NFPA 54 National Fuel Gas Code

Not for use in temperatures less than 32°F (0°C). For indoor use only.

Max operating pressure 1/2 psi.

Refer to the catalog for additional approvals and certifications or go to [www.dormont.com](http://www.dormont.com).

**A restraining device is required for all moveable gas equipment.**

## SnapFast® Quick-Disconnect Deluxe Kit Assembly

### Ordering Information

CONFIGURATION	SIZE I.D.	24" (607MM)	36" (914MM)	48" (1,219MM)	60" (1,524MM)	72" (1,829MM)
Deluxe Kit*	½"	1650KIT24	1650KIT36	1650KIT48	1650KIT60	1650KIT72
Basic Kit**		1650BPQR24	1650BPQR36	1650BPQR48	1650BPQR60	1650BPQR72
Hose Assembly***		1650BPQ24	1650BPQ36	1650BPQ48	1650BPQ60	1650BPQ72
Deluxe Kit*	¾"	1675KIT24	1675KIT36	1675KIT48	1675KIT60	1675KIT72
Basic Kit**		1675BPQR24	1675BPQR36	1675BPQR48	1675BPQR60	1675BPQR72
Hose Assembly***		1675BPQ24	1675BPQ36	1675BPQ48	1675BPQ60	1675BPQ72
Deluxe Kit*	1"	16100KIT24	16100KIT36	16100KIT48	16100KIT60	16100KIT72
Basic Kit**		16100BPQR24	16100BPQR36	16100BPQR48	16100BPQR60	16100BPQR72
Hose Assembly***		16100BPQ24	16100BPQ36	16100BPQ48	16100BPQ60	16100BPQ72
Deluxe Kit*	1¼"	16125KIT24	16125KIT36	16125KIT48	16125KIT60	16125KIT72
Basic Kit**		16125BPQR24	16125BPQR36	16125BPQR48	16125BPQR60	16125BPQR72
Hose Assembly***		16125BPQ24	16125BPQ36	16125BPQ48	16125BPQ60	16125BPQ72

### BTU/hr Flow Capacity Natural Gas

(Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

MODEL	SIZE I.D.	LENGTH				
		24" (607MM)	36" (914MM)	48" (1,219MM)	60" (1,524MM)	72" (1,829MM)
1650BPQ	½"	87,000	77,000	68,000	60,000	55,000
1675BPQ	¾"	232,000	218,000	180,000	158,000	139,000
16100BPQ	1"	414,000	379,000	334,000	294,000	279,000
16125BPQ	1¼"	699,000	615,000	541,000	476,000	419,000

\* **Deluxe Kits include:** The Dormont Blue Hose and restraining device, full port valve and (2) street elbows

\*\***Basic Kits include:** The Dormont Blue Hose and restraining device, street elbow and SnapFast

\*\*\***Hose Assemblies include:** The Dormont Blue Hose, SnapFast and street elbow

## Typical Installation



## Options

### The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



### Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



**We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.**

### Safety-Set®

#### Benefits

- Can be used with all caster-mounted equipment including cooking appliances, warming carts, salad bars, and refrigerators
- Crush Resistant
- Resistant to oils and greases
- Open-floor design allows appliance to rest level on the floor to ensure even cooking



#### Features

- Compatible with 4", 5", and 6" casters
- Certified to NSF/ANSI Standard 169 – Special Purpose Food Equipment & Devices
- Flexible, tough injection molded Thermoplastic Polyurethane (TPU)
- Able to withstand 1,000 PSI of crush pressure

#### Ordering Instructions:

The Safety-Set wheel positioning product can be ordered individually or with the Blue Hose Kit.

The Safety-Set model name is "PS" and the ordering number is 0241002.

When ordering the Safety-Set with the Blue Hose kit, simply add the letters "PS" to the end of the model number.

# Dormont®

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USA: T: (800) 367-6668 • F: (724) 733-4808 • Dormont.com

### Submittal Sheet

10/28/2025

**ITEM# 9 - GAS FLOOR FRYER (2 EA REQ'D)**

Pitco (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)

**ACCESSORIES**

Mfr	Qty	Model	Spec
Pitco (Middleby)	2		Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details
Pitco (Middleby)	2		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
Pitco (Middleby)	1		Natural gas
Pitco (Middleby)	2	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
Dormont	2	1675KIT48	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty



Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

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



### 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) 200°F-400°F (190°C-93°C CE)
- Thermo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 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)

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



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

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

L10-293 Rev 2 04/19

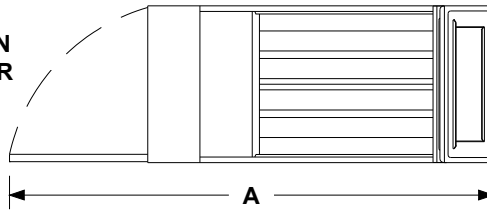
Printed in the USA

issued via Addendum No. 1 dated 01/05/2026

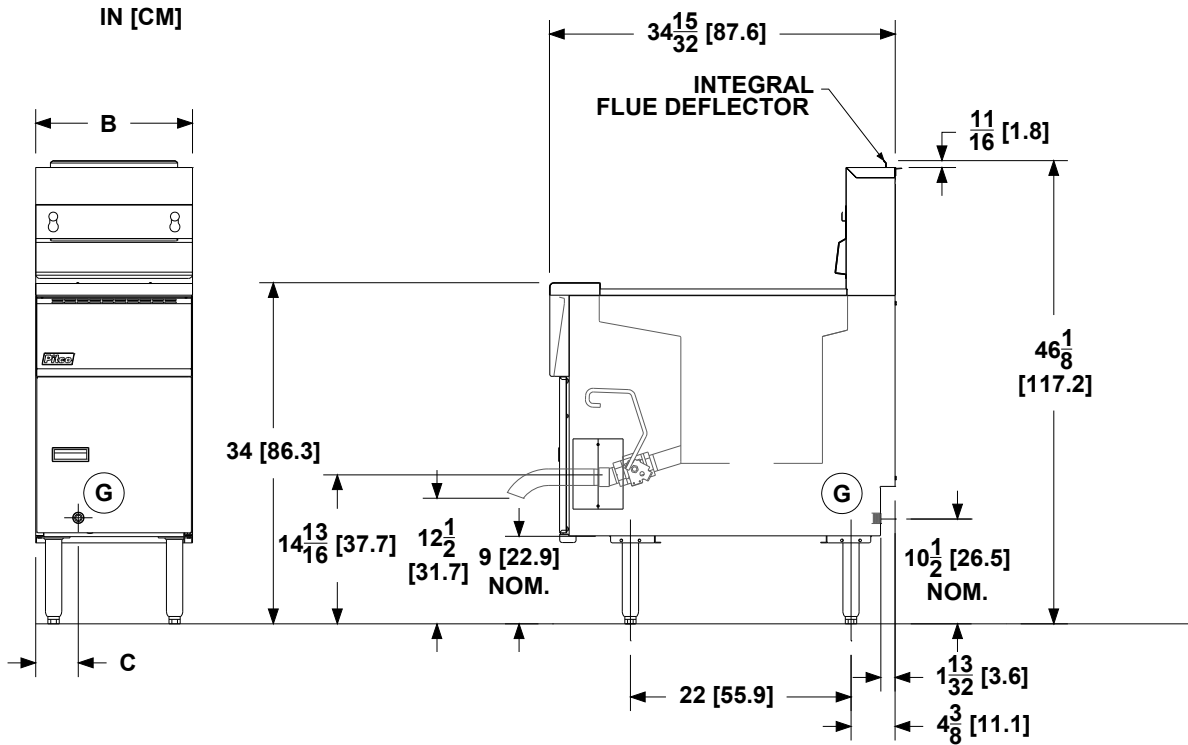
# SOLSTICE GAS (SG) Series Single Standalone SG14, 14R, 14T, 18 Fryer

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

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



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



INDIVIDUAL FRYER SPECIFICATIONS						
Model	Frying Area	Cook Depth	Oil Capacity			
SG14 & 14R	14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	40 - 50 Lbs (18 - 23 kg)			
SG14T per side	7 x 14 in (17.7 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	20 - 25 Lbs (9 -11 kg)			
SG18	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	75 Lbs (34 kg)			
FRYER SHIPPING INFORMATION (Approximate)						
Model	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube			
SG14 & 14R	208 Lbs (95 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft <sup>3</sup> . (1.0m <sup>3</sup> )			
SG14T per side	230 Lbs (104 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft <sup>3</sup> . (1.0m <sup>3</sup> )			
SG18	226 Lbs (103 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft <sup>3</sup> . (1.0m <sup>3</sup> )			
INSTALLATION INFORMATION						
GAS SYSTEM REQUIREMENTS						
Gas Type	Store Supply Pressure *	Burner Manifold Pressure *	* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.			
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)				
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)				
CLEARANCES (Do Not Curb Mount)						
Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	
		6" (15.2cm)	6" (15.2cm)	0"	0"	
SHORT FORM SPECIFICATION						
Provide Pitco Solstice Gas Model (SG xxx) tube fired high production gas floor fryer. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, stainless steel peened tank, stainless front, door, sides. Blower Free atmospheric burner system, with millivolt thermostat and thermo-safety pilot, separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge. Provide options and accessories as follows:						



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603-225-6684 • FAX: 603-225-8497 • [www.pitco.com](http://www.pitco.com) L10-293 Rev 2 04/19 Printed in the USA

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

**Submittal Sheet**

10/28/2025

**ITEM# 11 - REACH-IN REFRIGERATOR (2 EA REQ'D)**

Traulsen G20010

Dealer's Choice Refrigerator, Reach-in, two-section, 46.0 cu. ft., self-contained refrigeration, (2) full height doors (hinged left/right), (3) epoxy coated shelves per section (factory installed), microprocessor control with LED display, LED interior lights, stainless steel front, anodized aluminum sides & interior, 6" high casters, R290 Hydrocarbon refrigerant, 1/4 HP, , cETLus, ETL-Sanitation, ENERGY STAR®

**ACCESSORIES**

Mfr	Qty	Model	Spec
Traulsen	2		6-year parts & labor and 7 year compressor, standard. Visit <a href="http://www.traulsen.com">www.traulsen.com</a> for details
Traulsen	2		Casters, 6"H, locking (set of 4), standard

issued via Addendum No. 1 dated 01/05/2026



Project \_\_\_\_\_

AIA # \_\_\_\_\_ SIS # \_\_\_\_\_

Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

## G SERIES

### 2-Section Refrigerator Reach-In Self-Contained Solid Door(s)



#### STANDARD PRODUCT FEATURES

- High Performance, Energy Efficient Refrigeration System Using R-290
- Reliable Microprocessor Control With LED Temperature Display
- Evaporator Coil Outside Food Zone Provides More Usable Space
- Load-Sure™ Guard Prevents Problems From Improper Loading
- Durable All-Metal Construction
- Stainless Steel Front & Doors, Anodized Aluminum Sides & Interior
- Full or Half Height Door Models with a Variety of Hinging Configurations
- Long Life EZ-Clean™ Door Gaskets
- Three (3) Epoxy Coated Shelves Per Section (factory installed)
- Easy to Maintain Front Facing Condenser Coil
- 6" High Locking Casters

#### FIELD INSTALLED ACCESSORIES & OPTIONS

- Trayslides for 18" x 26" Sheet Pans
- Trayslides for 12" x 20" Food Pans
- Trayslides for 14" x 18" Sheet Pans
- Trayslides for 18" x 26", 12" x 20" & 14" x 18" Pans
- Additional Shelves
- Set of (4) 4 1/8" Casters in Lieu of Standard
- 6" High Legs



Models listed to the applicable UL, CSA and NSF standards by an approved NRTL. Consult the factory or unit data plate for additional information.

#### AVAILABLE CONFIGURATIONS

##### Half-Height Door Models

- G20000
- G20001
- G20002
- G20003

##### Hinging

- Left/Right
- Right/Left
- Right/Right
- Left/Left

##### Full-Height Door Models

- G20010
- G20011
- G20012
- G20013

##### Hinging

- Left/Right
- Right/Left
- Right/Right
- Left/Left

**\*Please refer to the G Series Accessory Kit Guide for precise details. (Form TR35872)**

**-GUARANTEED FOR LIFE CAM-LIFT HINGES**

**-GUARANTEED FOR LIFE HORIZONTAL WORKFLOW DOOR HANDLES (SOLID DOORS ONLY)**



ENERGY STAR® Listed Commercial Refrigerator  
For full listing visit [energystar.gov](http://energystar.gov)

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_

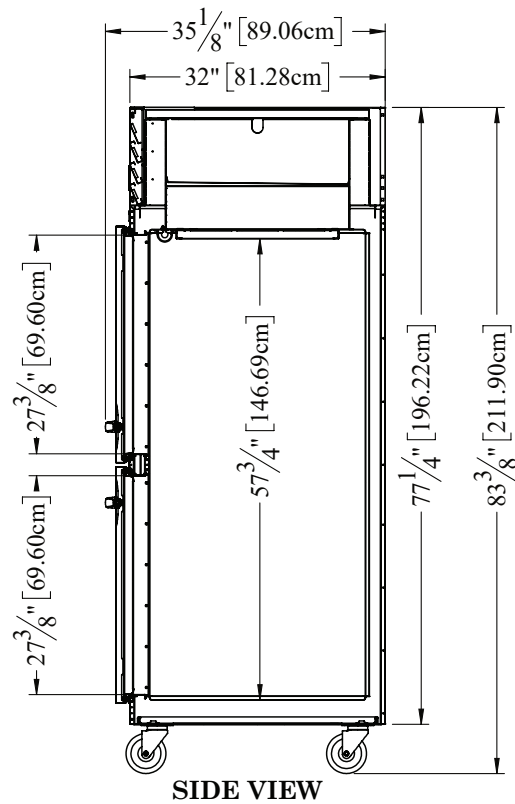
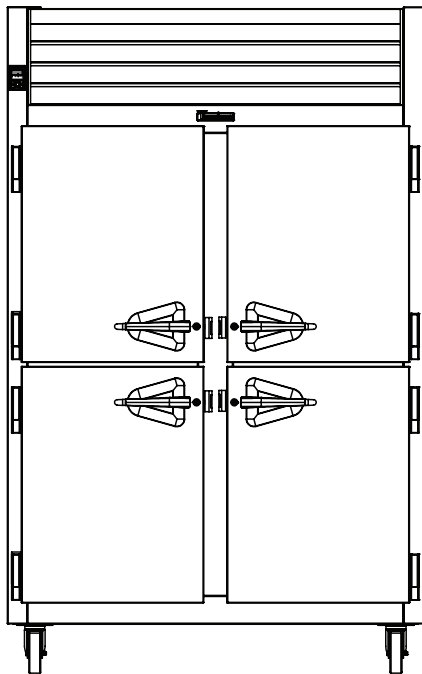
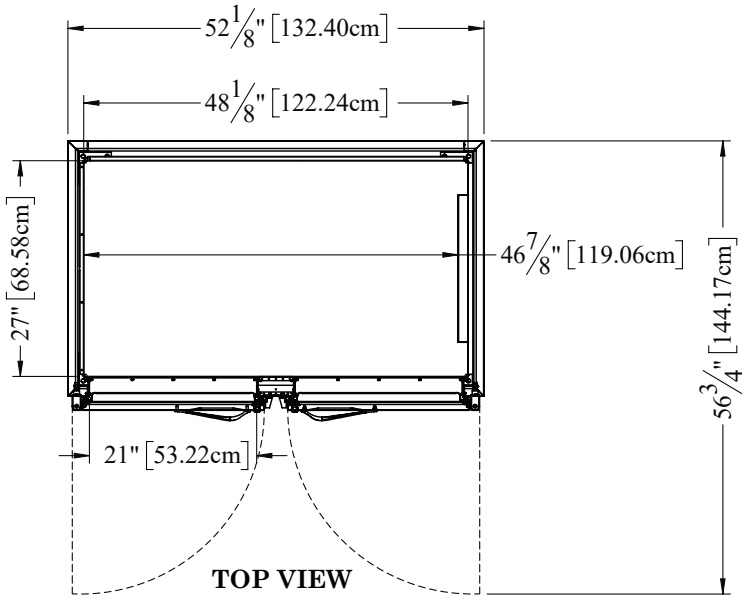


CAD and/or Revit Files Available

<https://traulsen.klclcad.com/>

**MODELS:**

G20000, G20001, G20002, G20003



CAD and/or Revit Files Available

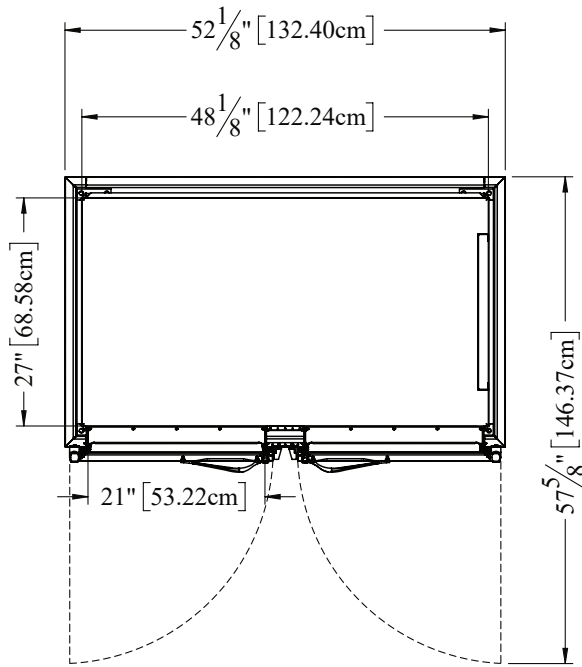
<https://traulsen.kclcad.com/>

# G SERIES

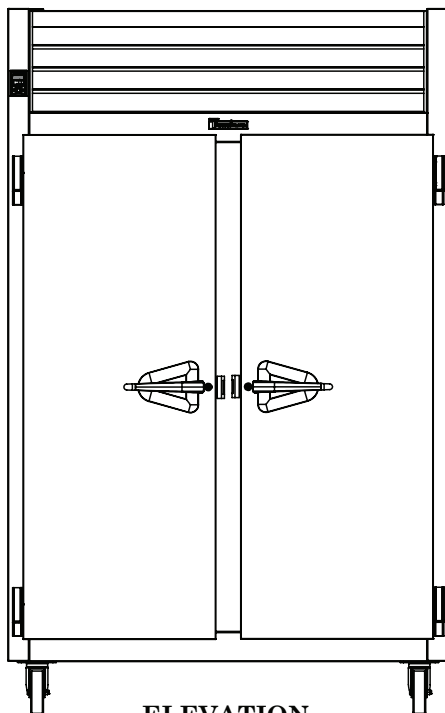
## 2-Section Refrigerator Reach-In Self-Contained Solid Door(s)

### MODELS:

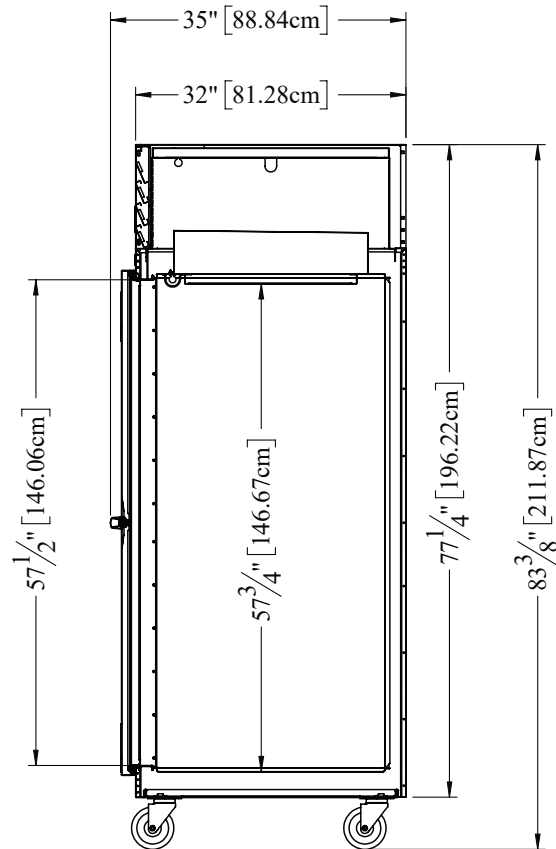
G20010, G20011, G20012, G20013



TOP VIEW



ELEVATION



SIDE VIEW



# G SERIES

## 2-Section Refrigerator Reach-In Self-Contained Solid Door(s)

### MODELS:

Half Height Door Models: G20000, G20001, G20002, G20003

Full Height Door Models: G20010, G20011, G20012, G20013

### EQUIPMENT SPECIFICATIONS

MODELS	G200__
<b>DIMENSIONAL DATA</b>	
Net Capacity cu. ft. <sup>1</sup>	45.89 (1300 l)   46.02 (1303 l)
Length - overall in.	52 <sup>1</sup> / <sub>8</sub> " (132.4 cm)
Depth - overall in.	35" (88.8 cm)
Depth - over body in.	32" (81.3 cm)
Depth - door open 90° in.	57 <sup>3</sup> / <sub>8</sub> " (146.3 cm)
Clear door width in.	21" (53.2 cm)
Clear half-door height in.	27 <sup>3</sup> / <sub>8</sub> " (69.6 cm)
Clear full-door height in.	57 <sup>1</sup> / <sub>2</sub> " (146.1 cm)
Height - overall on 6" legs in. <sup>2</sup>	83 <sup>3</sup> / <sub>8</sub> " (211.9 cm)
No. Standard Shelves	6
Shelf Area sq. ft. <sup>3</sup>	34.6 (3.21 sq m)
<b>ELECTRICAL DATA</b>	
Voltage   Plug	115/60/1   NEMA 5-15P
Feed wires with ground	3
Full Load Amperes   kWh/24HR <sup>4</sup>	4.3   2.61
<b>REFRIGERATION DATA</b>	
Refrigerant	R-290
Refrigerant Charge oz.	4.5 (127.6 g)
BTU/HR   H.P. <sup>5</sup>	2100   1/4 HP
<b>SHIPPING DATA</b>	
Length - Crated in.	62" (158 cm)
Width - Crated in.	42" (107 cm)
Height - Crated in.	85" (216 cm)
Volume - Crated cu. ft.	128 (3625 l)
Weight - Crated lbs.	480 (218 kg)

#### NOTES:

1. Net Capacity cu. ft. = Half Height Door | Full Height Door models.
2. 12" Top clearance preferred for optimum performance & service access.
3. Figure shown reflects the area of standard shelf compliment.
4. kWh/24HR = Kilowatt usage per 24 hours
5. Based on a 90°F ambient and 20°F evaporator.

#### CONSTRUCTION, HARDWARE, INSULATION

Cabinet exterior front, louver assembly and door(s) are constructed of heavy gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge galvanized steel. A set of four (4) 6" high locking casters are included.

Doors are equipped with a gasket protecting, raised metal door pan, cylinder locks, and guaranteed for life self-closing cam-lift hinges with a stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior LED lighting. Guaranteed for life, metal work flow door handles are mounted horizontally over recess in door which limits protrusion into aisle ways.

Gasket profile and durable long life material simplify cleaning and increase overall gasket life. Anti-condensate heaters are located behind each door opening.

Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, 100% foamed in place polyurethane.

#### SELF-CONTAINED REFRIGERATION SYSTEM

A top mounted, self-contained, balanced refrigeration system using environmentally-friendly, low GWP R-290 refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve metering device, air-cooled hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.

#### CONTROL

The easy to use water resistant microprocessor control is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

#### INTERIOR ARRANGEMENTS

Standard interior arrangements include three (3) epoxy coated steel wire shelves per section, mounted on shelf pins, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs.

#### DOMESTIC WARRANTY

Both a six year parts and labor warranty and an additional one year compressor parts warranty (for a total of seven on self-contained models) are provided standard.

When ordering please specify: Voltage, Hinging, and Options.

Equipped with one NEMA 5-15P Plug



### OPTIONAL ACCESSORY TRAYSLIDE VERSATILITY CHART

TRAYSLIDE DRAWINGS						
TRAYSLIDE OFFERING	#1 (1) 18" x26" or (2) 14"x18"	#4 (Rod Type) (1) 18" x26"	Universal (1) 18" x26" or (2) 14"x18" or (2) 12"x20"	#1 EZ-Change (1) 18" x26" or (2) 14"x18"	Universal EZ-Change (1) 18" x26" or (2) 14"x18" or (2) 12"x20"	HD Universal EZ-Change (1) 18" x26" or (2) 14"x18" or (2) 12"x20"
SPACING CAPACITY DOOR SIZE	2" 28 Pairs Full Door & 13 Half 3" 19 Pairs Full Door & 09 Half 4" 14 Pairs Full Door & 07 Half 5" 11 Pairs Full Door & 05 Half	1 1/2" 38 Pairs Full Door (2 Pair) 1 1/2" 18 Pairs Half Door (1 Pair)	4" 14 Pairs Full Door & 06 Half <sup>1</sup> 4" 14 Pairs Full Door & 07 Half <sup>2</sup> 5" 11 Pairs Full Door & 05 Half 6" 09 Pairs Full Door & 04 Half	2" 26 Pairs Full Door & 12 Half 4" 13 Pairs Full Door & 06 Half	2 1/4" 22 Pairs Full Door & 11 Half 4 1/2" 11 Pairs Full Door & 05 Half	4 1/2" 11 Pairs Full Door & 05 Half 9" 05 Pairs Full Door & 02 Half

- Upper Half Height Door<sup>1</sup>
- Lower Half Height Door<sup>2</sup>

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.

**Submittal Sheet**

10/28/2025

**ITEM# 12 - REACH-IN FREEZER (1 EA REQ'D)**

Traulsen G12010

Dealer's Choice Freezer, Reach-in, one-section, self-contained, microprocessor control with LED display, stainless steel front, full-height solid door, hinged right, anodized aluminum sides & interior, (3) epoxy coated shelves (factory installed), LED interior lights, 6" high casters, eco-friendly R290 Hydrocarbon refrigerant, unit can be programmed to operate at -10°F, 1/2 HP, , cETLus, ETL-Sanitation

**ACCESSORIES**

Mfr	Qty	Model	Spec
Traulsen	1		6-year parts & labor and 7 year compressor, standard. Visit <a href="http://www.traulsen.com">www.traulsen.com</a> for details
Traulsen	1		Casters, 6"H, locking (set of 4), standard

issued via Addendum No. 1 dated 01/05/2026



Project \_\_\_\_\_

AIA # \_\_\_\_\_ SIS # \_\_\_\_\_

Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

## G SERIES

### 1-Section Freezer Reach-In Self-Contained Solid Door(s)



### STANDARD PRODUCT FEATURES

- High Performance, Energy Efficient Refrigeration System Using R-290
- Reliable Microprocessor Control With LED Temperature Display
- Evaporator Coil Outside Food Zone Provides More Usable Space
- Load-Sure™ Guard Prevents Problems From Improper Loading
- Durable All-Metal Construction
- Stainless Steel Front & Doors, Anodized Aluminum Sides & Interior
- Full or Half Height Door Models with a Variety of Hinging Configurations
- Long Life EZ-Clean™ Door Gaskets
- Three (3) Epoxy Coated Shelves Per Section (factory installed)
- Easy to Maintain Front Facing Condenser Coil
- 6" High Locking Casters

### FIELD INSTALLED ACCESSORIES & OPTIONS

- Trayslides for 18" x 26" Sheet Pans
- Trayslides for 12" x 20" Food Pans
- Trayslides for 14" x 18" Sheet Pans
- Trayslides for 18" x 26", 12" x 20" & 14" x 18" Pans
- Additional Shelves
- Set of (4) 4 1/8" Casters in Lieu of Standard
- 6" High Legs



Models listed to the applicable UL, CSA and NSF standards by an approved NRTL. Consult the factory or unit data plate for additional information.

**\*Please refer to the G Series Accessory Kit Guide for precise details. (Form TR35872)**

### AVAILABLE CONFIGURATIONS

#### Half-Height Door Models

G12000  
G12001

#### Hinging

Right  
Left

#### Full-Height Door Models

G12010  
G12011

#### Hinging

Right  
Left

**-GUARANTEED FOR LIFE CAM-LIFT HINGES**

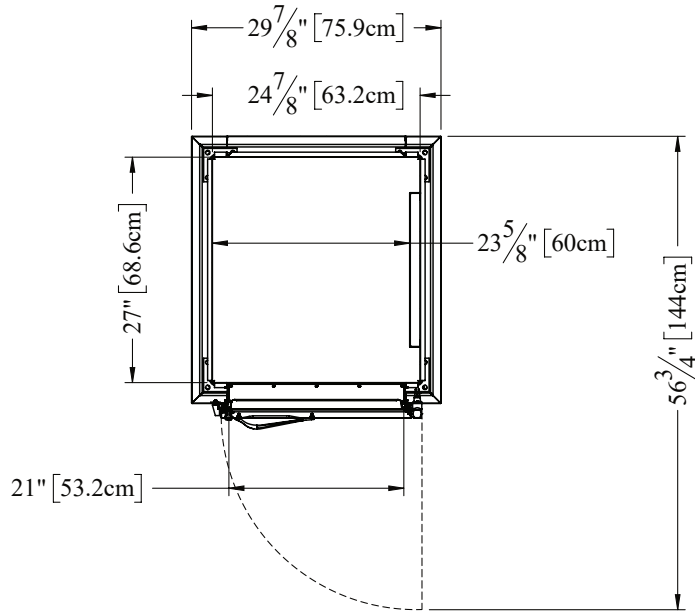
**-GUARANTEED FOR LIFE HORIZONTAL  
WORKFLOW DOOR HANDLES (SOLID DOORS ONLY)**

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_

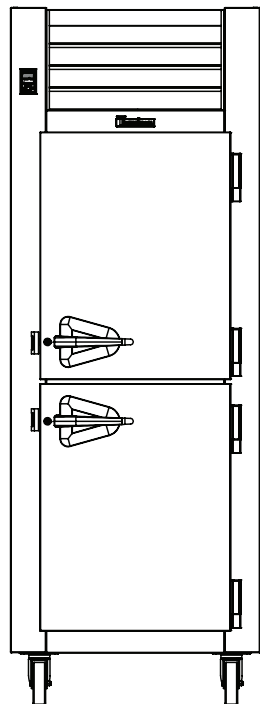


**MODELS:**

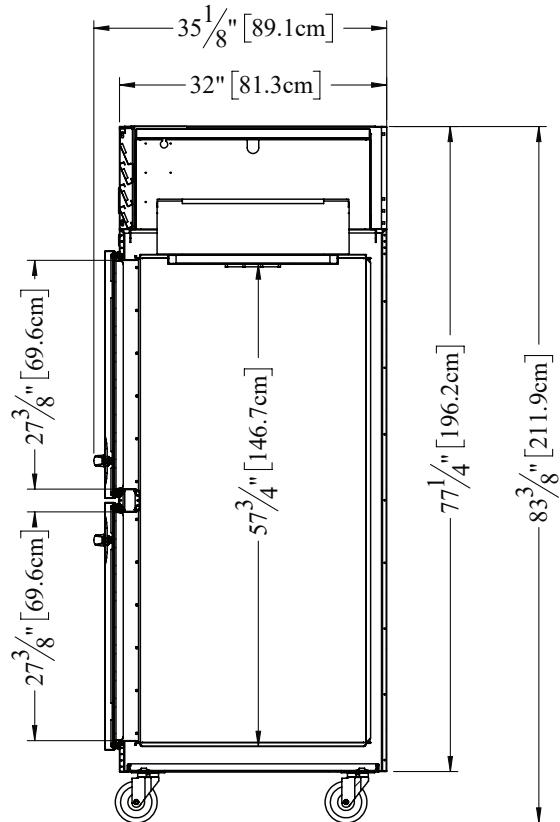
G12000, G12001



**TOP VIEW**



**ELEVATION**



**SIDE VIEW**

CAD and/or Revit Files Available

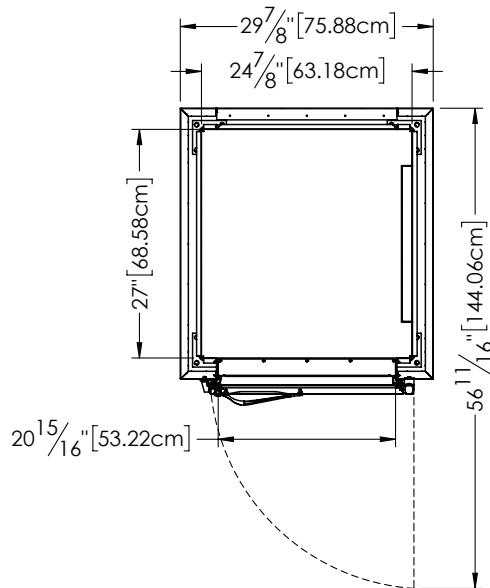
<https://traulsen.klccad.com/>

# G SERIES

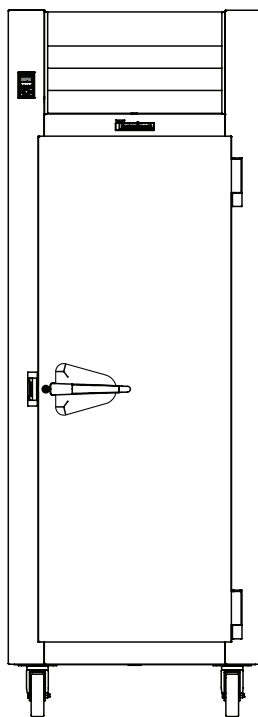
## 1-Section Freezer Reach-In Self-Contained Solid Door(s)

### MODELS:

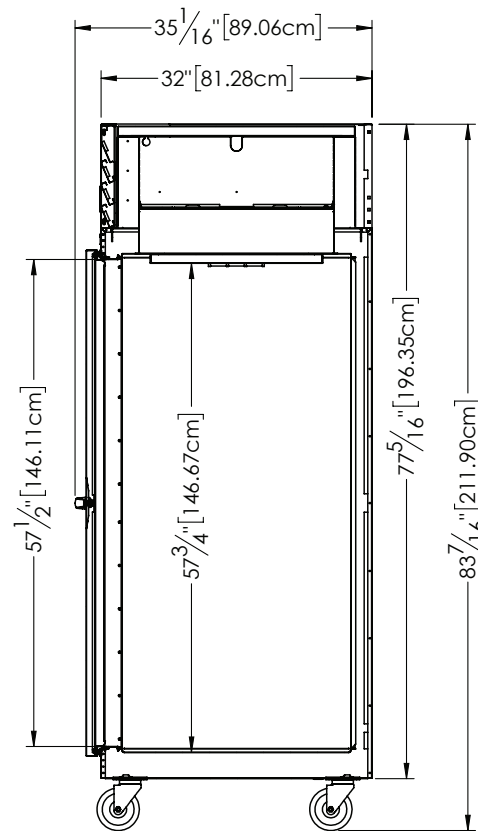
G12010, G12011



TOP VIEW



ELEVATION



SIDE VIEW



# G SERIES

## 1-Section Freezer Reach-In Self-Contained Solid Door(s)

### MODELS:

Half Height Door Models: G12000, G12001

Full Height Door Models: G12010, G12011

### EQUIPMENT SPECIFICATIONS

MODELS	G120__
<b>DIMENSIONAL DATA</b>	
Net Capacity cu. ft. <sup>1</sup>	23.37 (661.8 l)   23.43 (663.5 l)
Length - overall in.	29 <sup>7</sup> / <sub>8</sub> " (75.9 cm)
Depth - overall in.	35 <sup>1</sup> / <sub>16</sub> " (89.1 cm)
Depth - over body in.	32" (81.3 cm)
Depth - door open 90° in.	56 <sup>1</sup> / <sub>16</sub> " (144.1 cm)
Clear door width in.	21" (53.2 cm)
Clear half-door height in.	27 <sup>3</sup> / <sub>8</sub> " (69.6 cm)
Clear full-door height in.	57 <sup>1</sup> / <sub>2</sub> " (146.1 cm)
Height - overall on 6" legs in. <sup>2</sup>	83 <sup>7</sup> / <sub>16</sub> " (211.9 cm)
No. Standard Shelves	3
Shelf Area sq. ft. <sup>3</sup>	18.8 (1.75 sq m)
<b>ELECTRICAL DATA</b>	
Voltage   Plug	115/60/1   NEMA 5-15P
Full Load Amperes   kWh/24HR <sup>4</sup>	6.5   6.2; HHS   6.21; FHS
<b>REFRIGERATION DATA</b>	
Refrigerant	R-290
Refrigerant Charge oz.	3.5 oz (99.2 g)
BTU/HR   H.P. <sup>5</sup>	2200   1/2 HP
<b>SHIPPING DATA</b>	
Length - Crated in.	48" (122 cm)
Width - Crated in.	42" (107 cm)
Height - Crated in.	85" (216 cm)
Volume - Crated cu. ft.	99 (2803 l)
Weight - Crated lbs.	355 (161 kg)

#### NOTES:

1. Net Capacity cu. ft. = Half Height Door | Full Height Door models.
2. 12" Top clearance preferred for optimum performance & service access.
3. Figure shown reflects the area of standard shelf complement.
4. kWh/24HR = Kilowatt usage per 24 hours
5. Based on a 90°F ambient and -20°F evaporator.

#### CONSTRUCTION, HARDWARE, INSULATION

Cabinet exterior front, louver assembly and door(s) are constructed of heavy gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge galvanized steel. A set of four (4) 6" high locking casters are included.

Doors are equipped with a gasket protecting, raised metal door pan, cylinder locks, and guaranteed for life self-closing cam-lift hinges with a stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior LED lighting. Guaranteed for life, metal work flow door handles are mounted horizontally over recess in door which limits protrusion into aisle ways.

Gasket profile and durable long life material simplify cleaning and increase overall gasket life. Anti-condensate heaters are located behind each door opening. Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, 100% foamed in place polyurethane.

#### SELF-CONTAINED REFRIGERATION SYSTEM

A top mounted, self-contained, balanced refrigeration system using environmentally-friendly, low GWP R-290 refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve metering device, air-cooled hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 0 to -5°F and can be adjusted to operate as low as -10°F in a 90°F or less ambient.

#### CONTROL

The easy to use water resistant microprocessor control is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

#### INTERIOR ARRANGEMENTS

Standard interior arrangements include three (3) epoxy coated steel wire shelves, mounted on shelf pins, installed at the factory. Recommended load limit per shelf should not exceed 225 lbs.

#### DOMESTIC WARRANTY

Both a six year parts and labor warranty and an additional one year compressor parts warranty (for a total of seven on self-contained models) are provided standard.

When ordering please specify: Voltage, Hinging, and Options.

Equipped with one NEMA 5-15P Plug



#### OPTIONAL ACCESSORY TRAYSLIDE VERSATILITY CHART

TRAYSLIDE DRAWINGS						
TRAYSLIDE OFFERING	#1 (1) 18" x26" or (2) 14"x18"	#4 (Rod Type) (1) 18" x26"	Universal (1) 18" x26" or (2) 14"x18" or (2) 12"x20"	#1 EZ-Change (1) 18" x26" or (2) 14"x18"	Universal EZ-Change (1) 18" x26" or (2) 14"x18" or (2) 12"x20"	HD Universal EZ-Change (1) 18" x26" or (2) 14"x18" or (2) 12"x20"
SPACING CAPACITY DOOR SIZE	2" 28 Pairs Full Door & 13 Half 3" 19 Pairs Full Door & 09 Half 4" 14 Pairs Full Door & 07 Half 5" 11 Pairs Full Door & 05 Half	1 1/2" 38 Pairs Full Door (2 Pair) 1 1/2" 18 Pairs Half Door (1 Pair)	4" 14 Pairs Full Door & 06 Half <sup>1</sup> 4" 14 Pairs Full Door & 07 Half <sup>2</sup> 5" 11 Pairs Full Door & 05 Half 6" 09 Pairs Full Door & 04 Half	2" 26 Pairs Full Door & 12 Half 4" 13 Pairs Full Door & 06 Half	2 1/4" 22 Pairs Full Door & 11 Half 4 1/2" 11 Pairs Full Door & 05 Half	4 1/2" 11 Pairs Full Door & 05 Half 9" 05 Pairs Full Door & 02 Half

• Upper Half Height Door<sup>1</sup>

• Lower Half Height Door<sup>2</sup>

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.

**Submittal Sheet**

10/28/2025

**ITEM# 16 - ICE MAKER, CUBE-STYLE (1 EA REQ'D)**

Hoshizaki KMD-505MAJ

Ice Maker, Cube-Style, 30"W, air-cooled, self-contained condenser, production capacity up to 500 lb/24 hours at 70°/50° (351 lb AHRI certified at 90°/70°), stainless steel finish, crescent cube style, R-refrigerant, NSF, UL (Replaces KMD-460MAJ, KMD-530MAJ, KML-500MAJ)

**ACCESSORIES**

Mfr	Qty	Model	Spec
Hoshizaki	1		Warranty: 3-Year parts & labor on entire machine
Hoshizaki	1		Warranty: 5-Year parts & labor on evaporator
Hoshizaki	1	B-700SF	Ice Bin, 44"W, top-hinged front-opening door, 700-lb ice storage capacity, for top-mounted ice makers, stainless steel exterior, painted legs included, protected with H-GUARD Plus Antimicrobial Agent, ETL, ETL-Sanitation
Hoshizaki	1		Warranty: 3-Year parts & labor for bin
Hoshizaki	1	HS-2034	Top Kit, 14", ABS
Hoshizaki	1	HS-2130	Top kit extension, for KMD, KMS or FD application on B-700 bins
Hoshizaki	1	HS-5607	Scoop Holder Kit
Hoshizaki	1	H9320-51	Water Filtration System, single configuration, 18.4" H (manifold & cartridge), NSF
Hoshizaki	1		Warranty: 1-Year on entire water filtration system & replaceable elements, standard



issued via Addendum No. 1 dated 01/05/2026

# KMD-355/505M\_J(Z)

## MODULAR CRESCENT CUBER



**W x D x H**  
**30" x 24" x 22"**

**Air-Cooled**

KMD-355MAJ  
KMD-505MAJ

**Water-Cooled**

KMD-355MWJ  
KMD-505MWJ

**Remote Air-Cooled**

KMD-505MRJZ



Air-cooled model shown on Lancer Dispenser

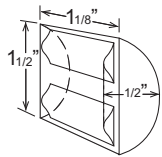


Air-cooled model shown on DB-200H Bin



Air-cooled model shown on BD-500SF

**KMEdge™ Cube Dimensions\***



\* approximate size in inches, image not to scale



Item #: \_\_\_\_\_  
Project: \_\_\_\_\_  
Qty: \_\_\_\_\_  
AIA#: \_\_\_\_\_

### Features

- ▶ Individual crescent cube
- ▶ Optimized for use with ice and beverage dispenser
- ▶ Simple one-hour cleaning process
- ▶ Factory-installed ultrasonic bin control can be adjusted on site

- Durable construction with fewer parts
- Self-diagnostic programming automatically adjusts to changing conditions
- Snap fit parts for easy cleaning
- Stainless steel double-sided evaporator
- CycleSaver™ design
- EverCheck™ alert system
- Removable air filters (air-cooled model only)
- R-404A Refrigerant

**Available on Bins:**

**B-250SF BD-500SF\*\* B-800SF B-1150SS DB-130H**  
**B-500SF B-700SF B-900SF B-1300SS DB-200H**

Top kit may be required. See bin spec sheets. \*\*BD bins recommended

**Warranty:**

3 Year Parts & Labor on entire machine. 5 Year Parts & Labor on Evaporator. 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.

Shipping: (LxWxH) 33.75" x 33.25" X 28" Volume: 18.18ft<sup>3</sup>

Condenser	Model	ICE PRODUCTION		WATER USAGE		ELECTRICAL							
		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	Circuit Wires (including ground)	Heat Rejection BTU/hr.	Refrigerant Charge Amount	Net / Ship Weight (lbs.)
Air	KMD-355MAJ	395	352	26.5	N/A	5.80	15A	8.8A	115V/60/1	3	5,100	1 lb. 9.6 oz.	159 / 179
Water	KMD-355MWJ	395	385	34.5	155	4.40	15A	7.4A	115V/60/1	3	6,000	0 lb. 15 oz.	159 / 179
Air	KMD-505MAJ	500	415	25.0	N/A	5.55	20A	10.7A	115V/60/1	3	6,000	1 lb. 8.7 oz.	156 / 176
Water	KMD-505MWJ	592	555	25.0	178	4.15	20A	11A	115V/60/1	3	8,600	15.9 oz.	156 / 176
Remote	KMD-505MRJZ	560	490	25.0	N/A	5.70	20A	12.4A	115V/60/1	3	7,900	2 lb. 13.9 oz. (4 lb. 11.8 oz.)*	156 / 176

\*(with condenser)

### 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 filters. (Air-cooled model only)
- Allow 6" (15 cm) clearance at rear, sides, and top for proper air circulation and ease of maintenance/service.

### Plumbing

- Icemaker Water Supply Line: Min. 1/4" Nominal ID Copper Water Tubing or Equivalent
- Icemaker Drain Line: Min. 3/4" Nominal ID Hard Pipe or Equivalent
- Water-Cooled Model (Lines Must Be Independent of Icemaker)
- Condenser Water Supply Line: Minimum 1/4" Nominal ID Copper Water Tubing or Equivalent
- Condenser Drain/Return Line: Minimum 1/4" Nominal ID Hard Pipe (open drain system) or Copper Water Tubing (closed loop system) or Equivalent

### Accessories

- HS-2148, DB Top Kit
- HS-5562, Remote Monitoring System
- HS-5283, Eco Ice Filter
- HS-5734, Side-Breathing Kit
- H9320-51, Single Water Filter Kit

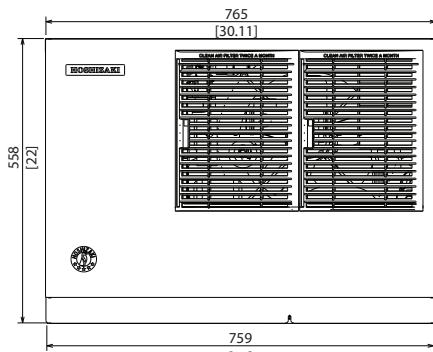
Hoshizaki reserves the right to change specifications without notice.



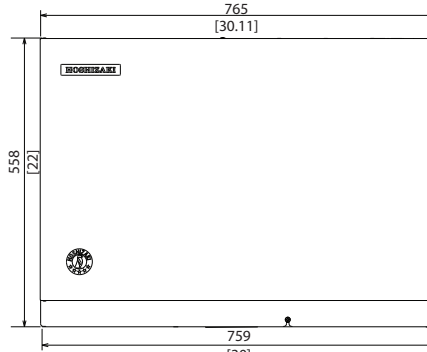
# KMD-355/505M\_J(Z)

## MODULAR CRESCENT CUBER

FRONT VIEW



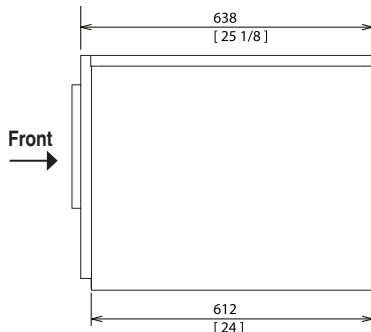
AIR-COOLED



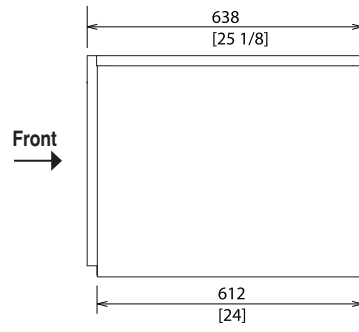
WATER-COOLED / REMOTE AIR-COOLED

mm  
inch

SIDE VIEW

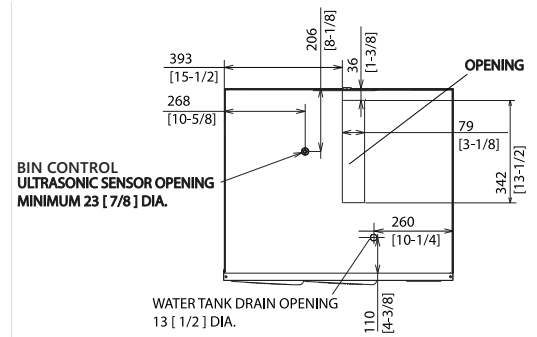


AIR-COOLED



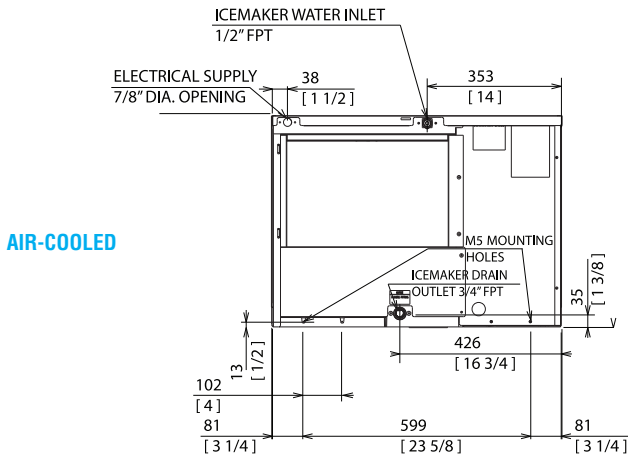
WATER-COOLED / REMOTE AIR-COOLED

BOTTOM VIEW

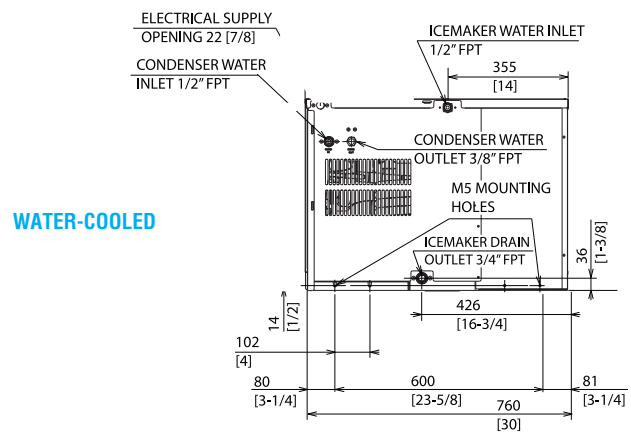


AIR-COOLED / WATER-COOLED / REMOTE AIR-COOLED

REAR VIEW

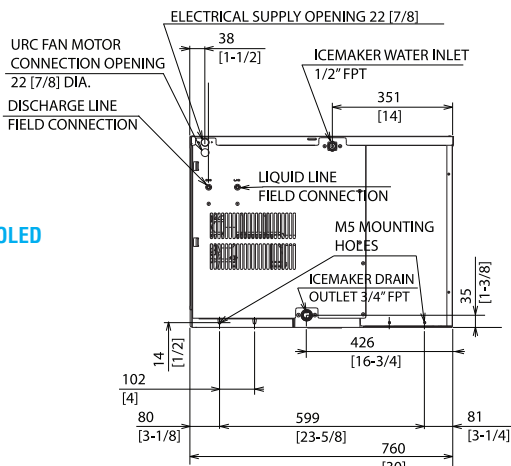


AIR-COOLED



WATER-COOLED

REMOTE AIR-COOLED

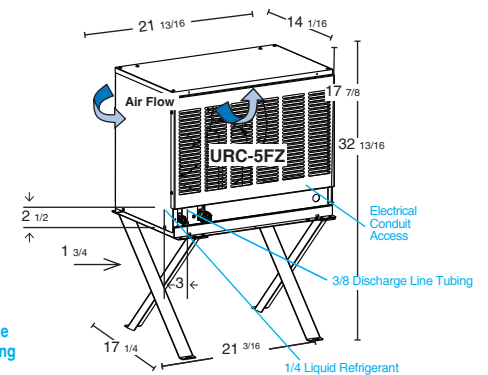


REMOTE CONDENSER  
For Use with KMD-505MRJZ

URC-5FZ Remote Condenser (Sold Separately)  
(W x D x H) 21<sup>13/16</sup> x 14<sup>1/16</sup> x 32<sup>13/16</sup>

Brazed Line Sets  
(Sold Separately)  
25' HS-5587  
35' HS-5588

Voltage supply for ice maker and condensing unit are separate.





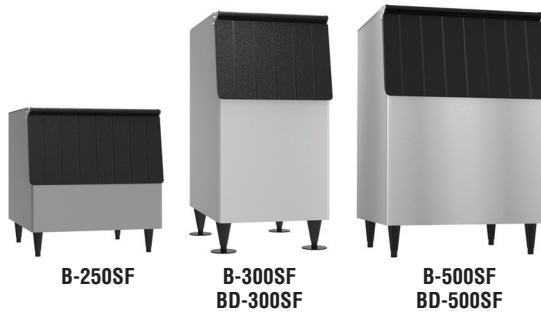
# SF Bins

## ICE STORAGE BIN SERIES



Item #: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Qty: \_\_\_\_\_  
 AIA#: \_\_\_\_\_

### SF - Stainless Steel Finish



### Features

- ▶ Polyethylene bin liner for sanitary storage
- ▶ Sturdy construction for side-by-side or stacked ice machine installation

- Ice storage capacity from 250 lbs. up to 900 lbs.
- Both surfaces are designed for easy cleaning
- Long lasting attractive appearance
- Foamed-in-place polyurethane insulation, in all bin walls and bottom, provides dependable ice storage

### SF - Stainless Steel Finish

#### BD Bins

- Fit 24" - 24 1/2" deep ice machine without top kit extension

#### Warranty:

2 Year Parts & Labor (Production prior to January 2012)  
 3 Year Parts & Labor (Production January 2012 and after)  
 Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.



Model Number	Exterior Dimensions W x D x H*	Interior Dimensions W x D x H	Application Storage Capacity †	Cubic Volume	Shipping Dimensions L x W x H	Shipping Weight (lbs.)
B-250SF	30" x 32.3" x 33.4"	27" x 27.7" x 23.7"	250 lbs.	10.30 ft <sup>3</sup>	35" x 32" x 32"	—
B-300SF	22" x 32.3" x 46"	19" x 27.7" x 37.6"	300 lbs.	11.51 ft <sup>3</sup>	35" x 24" x 45"	125
BD-300SF	22" x 32.3" x 46"	19" x 27.7" x 37.6"	300 lbs.	11.51 ft <sup>3</sup>	35" x 24" x 45"	130
B-500SF	30" x 32.3" x 46"	27" x 27.7" x 37.6"	500 lbs.	16.33 ft <sup>3</sup>	35" x 32" x 45"	140
BD-500SF	30" x 32.3" x 46"	27" x 27.7" x 37.6"	500 lbs.	16.33 ft <sup>3</sup>	35" x 32" x 45"	140
B-700SF	44" x 32.3" x 46"	41" x 27.7" x 37.6"	700 lbs.	24.77 ft <sup>3</sup>	46" x 35" x 45"	175
B-800SF	48" x 32.3" x 46"	45" x 27.7" x 37.6"	800 lbs.	26.90 ft <sup>3</sup>	50.25" x 35" x 45"	185
B-900SF	52" x 32.3" x 46"	49" x 27.7" x 37.6"	900 lbs.	29.59 ft <sup>3</sup>	54.5" x 35" x 45"	195

\*Height includes 6" legs

† Capacity based on volume x 30 lb/ft<sup>3</sup> average density of ice.



# SF Bins

issued via Addendum No. 1 dated 01/05/2026



SF Bins  
05/19/25  
Item # 13163

## ICE STORAGE BIN SERIES

### Ice Machine Model Application

	22" Width	22" Width	30" Width	30" Width	44" Width	44" Width	48" Width
	KM-350M KM-520M KM-660M F-450M F-801M F-1002M	KMD-410M† KMS-822M FD-650M-C† FD-1002M-C	KM-901M KM-1100M KM-1340M KM-1601M KML Series F-1501M F-2001	KMD-355M KMD-505M KMD-705M KMD-460M‡ KMD-530M‡ KMD-860M‡ KMS-1402M* KMS-2000M*	2 KM-350M 2 KM-520M 2 KM-660M IM-500S 2 F-450M 2 F-801M 2 F-1002M	2 KMD-410M 2 FD-650M-C 2 FD-1002M-C	KM-1301S KM-1400S KM-1601S KM-1900S KM-2200S KM-2600S
<b>Bins</b> B-300SF DB-130H	—	NEED HS-2153 <i>(KMD-410 on B-300 only)</i> <i>(KMD-410 not compatible with DB-130H)</i>	N/A	N/A	N/A	N/A	N/A
<b>Bins</b> B-250SF B-500SF	NEED HS-2033	NEED HS-2033 & HS-2129	—	NEED HS-2129	N/A	N/A	N/A
<b>Bins</b> B-700SF	NEED HS-2035	NEED HS-2035 & HS-2130	NEED HS-2034	NEED HS-2130 & HS-2034	—	NEED HS-2130 <i>(KMD-410 does not apply)</i>	N/A
<b>Bins</b> B-800SF	NEED HS-2035 & HS-2032	NEED HS-2035, HS-2032 & HS-2131	NEED HS-2034 & HS-2032	NEED HS-2131, HS-2034 & HS-2032	NEED HS-2032	NEED HS-2032 & HS-2131	—
<b>Bins</b> B-900SF	NEED HS-2035 & HS-2033	NEED HS-2035, HS-2033 & HS-2132	NEED HS-2035	NEED HS-2132 & HS-2035	NEED HS-2033	NEED HS-2033 & HS-2132	NEED HS-2032
<b>Bins</b> DB-200H DM-200B	NEED HS-2036 <i>(KM units only)</i>	N/A	— <i>(KML Series only)</i>	NEED HS-2148 <i>(KMD Series on DB-200H only)</i>	N/A	N/A	N/A

— No top kit necessary | N/A Combination of ice maker and bin is not possible

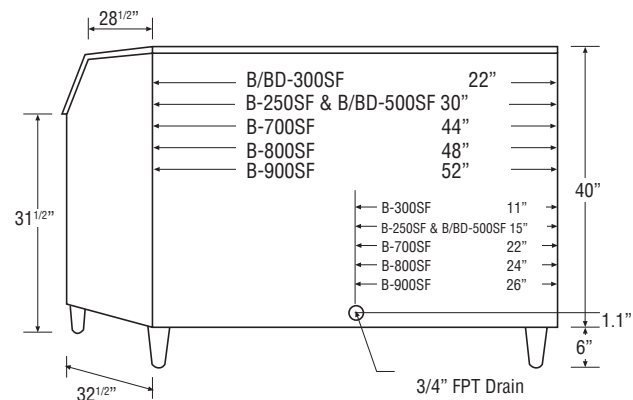
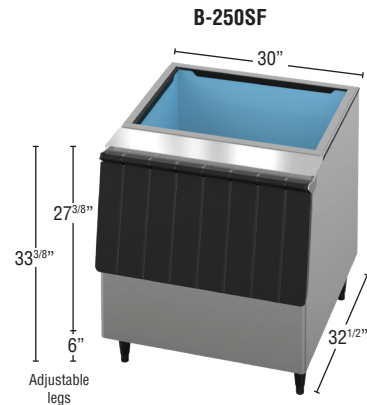
**BD Bins fit 24" - 24 1/2" deep ice machine without Top Kit extension.**

† **BD-300SF:** KMD-410M, KMS-822M, FD-650M-C, FD-1002M-C

‡ **BD-500SF:** KMD-460M, KMD-530M, KMD-860M, KMD-355, KMD-505M, KMD-705M

**Top Kits:**

- HS-2032 - 4" ABS Top Kit
- HS-2033 - 8" ABS Top Kit
- HS-2034 - 14" ABS Top Kit
- HS-2035 - 22" ABS Top Kit
- HS-2036 - (2) 4" ABS Top Kits
- HS-2066 - Seismic Kit for SD 500 Stands
- HS-2071 - Anchored Leg Kit SD 500 Stands
- HS-2111 - 11.3" x 26.2" Stainless Cover/Separator
- HS-2148 - 30" x 3.1" Stainless Cover
- HS-2153 - KMD-410 on B-300 bin
- HS-2160 - (2) KM-901M / (2) KM-1100M



### Ice Drop Area



**B Bins**



**BD Bins**



**Bin Flanged Legs:**  
B/BD-300SF



**Bin Legs:**  
B-250SF, B/BD-500SF  
B-700SF, B-800SF  
B-900SF



# WATER FILTERS

## FILTRATION SYSTEMS

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 equipment.

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.



# WATER FILTERS

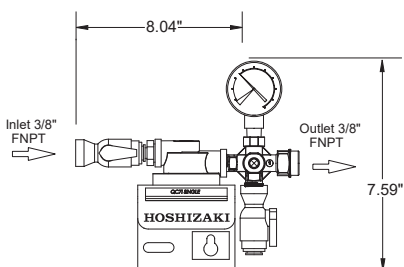
## FILTRATION SYSTEMS

issued via Addendum No. 1 dated 01/05/2026

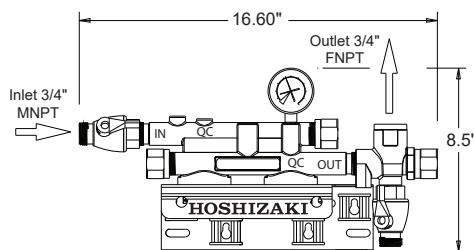
WATER FILTERS  
07/17/25  
Item # 13076

Model Number	Description Flow Rate (Gal. per min.)	Undercounter KMs	KM Cubers	IM Cubers	Cubelets & Flakers	DCM/DBs
H9320-51	Single (2 GPM)	AM-50 KM-81 KM-116 KM-161 KM-231 KM-301	KM-350, 520, 660 KML-325, 500, 700 KMD-305, 410, 505, 705 KMS-830 DKM-500	IM-200, 500 IM-50BA-LM	All Models	All Models
H9320-52	Twin 2 x (2 GPM)	N/A	KM-901, 1100 KMS-822, 1122, 1402	IM-50BAA-Q	N/A	N/A
H9320-53	Triple 3 x (2 GPM)	N/A	KM-1301, 1340, 1601, 1900, 2200, 2600 KMH-2100 KMS-2000	N/A	N/A	N/A
H9655-11	Replacement Cartridge (1) One each	Recommended water filter configurations based on average ice machine usage and regular filter replacement. If your operation has challenging water conditions or higher usage, then it may be necessary to use an additional filter or prefilter.				

Single



Twin



Triple

