ADDENDUM NUMBER FIVE (5)

Date: July 11, 2014

Project: Socorro County Detention Center  
1001 Grefco Road  
Socorro, New Mexico  
Studio SW Project Number: 1344

From: Studio Southwest Architects, Inc.  
2101 Mountain Road NW  
Albuquerque, New Mexico 87104  
843-9639  
843-9683 FAX

To: Prospective Bidders

This Addendum forms a part of the Contract Documents and modifies the original Bidding Documents dated June 16, 2014 as noted below. Acknowledge receipt of this Addendum in the space provided on the Bid Form. Failure to do so may subject the Bidder to disqualification.

This Addendum consists of (8) pages plus (28) additional pages for the Project Manual, (2) supplemental drawings and (27) replacement sheets. Some of the sheets are issued unsealed for security purposes. Sealed drawings have been submitted for permitting and are available from the Architect.

1. CHANGES TO BIDDING REQUIREMENTS:
   1.1 No changes.

2. CHANGES TO PROJECT MANUAL:
   2.1 SECTION 011000 – SUMMARY, Article 1.5, Paragraph A.1.b: CHANGE the second sentence to read: “The Contractor shall install the Commercial Kitchen Equipment supplied by a vendor under a separate contract, except for the Cooler/Freezer. The vendor will install the Cooler/Freezer under a separate contract. The Contractor shall coordinate with the vendor.”

   2.2 SECTION 102113.19 – PLASTIC TOILET COMPARTMENTS, Article 2.02, Paragraph A.1: CHANGE to read:

2.4 SECTION 111593 – DOOR SCHEDULE, Article 1.1: ADD the following general notes:
   A. Door schedule includes both Commercial and Detention Doors.
   B. “HM” is Commercial Hollow Metal and “WD” is Wood: Division 08.
   C. “SHM” is Detention Hollow Metal: Division 11.
   D. All electrified commercial doors are controlled through integration between the Security Electronics Systems specified in Division 28 and the electrified hardware provided in Commercial Hardware Division 08. All controls systems are by Security Electronics Contractor. Refer to Detail 4/TY601.

2.5 SECTION 114000 – FOOD SERVICE EQUIPMENT: ADD the attached equipment product data sheets to the end of the section. These are provided for information purposes.

2.6 SECTION 133419 – METAL BUILDING SYSTEMS:
   A. Article 2.01, Paragraph A: ADD Subparagraph 7 to read as follows: “7. Alliance Steel Building Systems.”
   B. Article 2.04: ADD Paragraph G. to read as follows: “G. Hat Channels: 1-1/4 inch 16 gage.”

2.7 SECTION 223100 – DOMESTIC WATER SOFTENERS, Article 2.1, Paragraph A.1: ADD “c. Pure Water Technologies LLC” to the manufacturers.

3. CHANGES TO DRAWINGS:
   3.1 SHEET G-101 – GROUND FLOOR CODE ANALYSIS: MODIFY as shown on the attached revised sheet.
   3.2 SHEET AS-101 – OVERALL SITE PLAN: MODIFY to add the gravel pathway as shown on the attached revised sheet.
   3.3 SHEET S-301 – FOUNDATION SECTIONS AND DETAILS: REVISE Foundation Section B1 as shown on attached Supplemental Drawing SKS-01.
   3.4 SHEET A-101 – GROUND FLOOR PLAN: MODIFY as shown on the attached revised sheet.
   3.5 SHEET A-102 – GROUND FLOOR WALL TYPES & GLAZING PLAN: MODIFY as shown on the attached revised sheet.
   3.6 SHEET A-111 – GROUND FLOOR REFLECTED CEILING PLAN: MODIFY as shown on the attached revised sheet.
   3.7 SHEET A-201 – EXTERIOR ELEVATIONS: MODIFY as shown on the attached revised sheet.
   3.8 SHEET A-205 – ALTERNATES 1, 2 AND 3: MODIFY as shown on the attached revised sheet.
   3.9 SHEET A-311 – WALL SECTIONS: MODIFY as shown on the attached revised sheet.
3.10 SHEET A-312 – WALL SECTIONS: MODIFY as shown on the attached revised sheet.
3.11 SHEET A-313 – WALL SECTIONS: MODIFY as shown on the attached revised sheet.
3.12 SHEET A-314 – WALL SECTIONS: MODIFY as shown on the attached revised sheet.
3.13 SHEET A-315 – WALL SECTIONS: MODIFY as shown on the attached revised sheet.
3.14 SHEET A-321 – EXTERIOR DETAILS: MODIFY Detail C2 as shown on the attached revised sheet.
3.15 SHEET A-403 – ENLARGED GROUND FLOOR PLAN: MODIFY as shown on the attached revised sheet.
3.16 SHEET A-603 – SIGNAGE PLAN & SCHEDULE: MODIFY as shown on the attached revised sheet.
3.17 SHEET A-701 – FINISH PLAN: MODIFY as shown on the attached revised sheet.
3.18 SHEET A-801 – ENLARGED KITCHEN PLAN: MODIFY as shown on the attached revised sheet.
3.19 SHEET Q-101 – GROUND FLOOR DETENTION EQUIPMENT PLAN: MODIFY as shown on the attached revised sheet.
3.20 SHEET Q-503 – DETENTION EQUIPMENT DETAILS: REVISE Wall Cap Detail 11 as shown on attached Supplemental Drawing SKQ-01.
3.21 SHEET P-100 – UNDER FLOOR SANITARY AND VENT SYSTEM: MODIFY as shown on the attached revised sheet.
3.22 SHEET P-103 – PLUMBING FIRST FLOOR AREA A4.3: MODIFY as shown on the attached revised sheet.
3.23 SHEET M-103 – FIRST FLOOR PLAN – MECHANICAL – NW: MODIFY as shown on the attached revised sheet.
3.24 SHEET M-121 – ROOF PLAN – MECHANICAL – OVERALL: MODIFY as shown on the attached revised sheet.
3.25 SHEET EL101 – GROUND FLOOR PLAN – LIGHTING: REVISE lighting plan as shown on the attached revised sheet.
3.27 SHEET EY101 – GROUND FLOOR PLAN – SYSTEMS: ADJUST location of Fire Alarm System strobe light in Room #140 to new wall location.
3.28 SHEET E-510 – ELECTRICAL LIGHTING SCHEDULES:

A. Reference the “Interior Light Fixture Schedule.” ADD the following as approved equal light fixtures. All substitutions listed are subject to further review for compliance with the drawings and specifications.

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B. Reference the “Exterior Light Fixture Schedule.” ADD the following as approved equal light fixtures. All substitutions listed are subject to further review for compliance with the drawings and specifications.

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3.29 SHEET TT-110 – FIRST FLOOR PLAN – TELECOM: MODIFY as shown on the attached revised sheet.

3.30 SHEET TY-005 – SITE PLAN – SECURITY: ADD conduit and labeling as indicated on the attached revised Sheet TY-005.

3.31 SHEET TY-110 – FIRST FLOOR PLAN – SECURITY: MODIFY as shown on the attached revised sheet.

4. QUESTIONS

4.1 Questions from HD Supply (6-30-14)

1. Will Domestic Material be required for this project?
   
   **Response:** See response in Addendum No. 4.

2. Is the Lift Station (note #9 Sheet C-200) part of the Socorro County Work Order? If not where are details for this Lift Station?
   
   **Response:** Information was added in Addendum No. 4. There is currently an allowance for the lift station. Check future addenda for any further changes.

   
   **Response:** Revised in Addendum No. 4.

4.2 Question from Precision Masonry (6-30-14)

1. Does detail 13/A113 and detail A1/S303 pertain to the 7’ - 4” site walls?
   
   **Response:** Refer to Wall Type B-7 on Sheet A-102 for the reference to Detail 13/A-113. A1/S-303 pertains to the site walls.

2. Is TOF for the 7’ - 4” site walls 98’ – 0”?
   
   **Response:** Yes.

4.3 Questions from Kelley Bros. (6-30-14)

1. Ref: Pg. 111593-1, Mark 106, 107: “Remote Door Release” is specified to be installed. Please see attached PB series info and note approval or provide an approved part.
   
   **Response:** Control of commercial doors is by Security Electronics div 28. Door control consoles are by that contractor as specified in div 28.

2. Ref: Pg. 111593, Mark 106, 107: A Remote Door Release button also requires a power supply. Please see attached AQD3 info and note approval or provide approved power supply.
   
   **Response:** Control of commercial doors is by Security Electronics div 28. Door control consoles are by that contractor as specified in div 28.
3. Ref: Pg 111593, Marks 102, 156-1 through 159: “monitor” specified. I'm assuming this is a latch monitor…please see LML Series info attached, and approve item or provide an approved part.

Response: Hardware sets for commercial doors include the necessary locking device and monitoring switches. See those sets for required equipment.

4.4 Questions from Garvin Construction (6-30-14)

1. Can’t find dimensions for canopy on east wall between column lines 3 and 6.

Response: Refer to revised Sheet S-102 included in Addendum No. 3.

2. We don’t understand the “steel stud 16 oc framed wall” note on A4/A313.

Response: Refer to revised sheet in Addendum No. 5.

3. We will have to use portal frames or portal posts to provide lateral bracing for all the shapes.

Response: Okay, will need to be coordinated during construction.

4. What supports partial height block wall, see sections on A312.

Response: Refer to revised sheets in Addendum No. 5.

5. Elevations show horizontal metal panel at mid portion of south elevation but A1/A313 and A3/A313 don’t show horizontal panel, we are confused.

Response: Refer to revised sheets in Addendum No. 5.

6. Who supplies beam holding up masonry veneer A3/A311. If PEB supplies it we need loads, if it is to be fabricated we need size.

Response: Refer to revised sheets in Addendum No. 5.

7. Spandrels shown on structural drawings but not on architectural to support wind load from full height stud and masonry walls. We are planning on using these spandrels where ever these wall exist.

Response: OK, architectural sheets revised in Addendum No. 5.

8. Tube steel beams and columns on porch A1/A315 bid alt #3. These members will need to be sized for local fabrication. Please indicate sizing.

Response: Refer to revised Sheet S-102 included in Addendum No. 3.

9. We are assuming a collateral load for roof of 8# to take care of lighting sprinklers, ceiling etc. Struc engineer may want to dictate this. In addition we don’t see any roof loads over 500#.

Response: Eight (8) psf collateral is acceptable.

10. Is metal soffit panel also referred to as liner panel?

Response: They can be the same.
4.5 Questions from TLC (7-01-14)

1. I had a question regarding the Socorro County Detention Center Project. On plan sheet C-200/ key note #9, it calls for a lift station. Can more information be provided on this lift station? What size pumps, does it need to be in a concrete manhole, electrical requirements, etc. I did not see a detailed drawing or spec on this, can that be provided also?

Response: Information was added in Addendum No. 4. There is currently an allowance for the lift station.

4.6 Questions from Courtney Marketing (7-02-14)

1. On the Kitchen DWG 801 item 18 the walk-in combo box, there are no Spec in 11400

Response: Refer to Addendum No. 5 for clarification to Section 011000.

4.7 Questions from All Seasons (7-03-14)

1. On grid line A details show both metal framing and metal building system which one is it or is it both? (Detail A4 - A313).

Response: Refer to revised sheet in Addendum No. 5.

2. Detail A3 A312 shows both metal stud framing and metal building girts/purlins is it the intent to frame between girts/purlins?

Response: Refer to revised sheet in Addendum No. 5.

3. Detail C2 A321 shows 6 inch stud framing and metal building purlins it is the intent to framing between purlins or is one or the other?

Response: Refer to revised detail in Addendum No. 5.

4. In chases 155, 157, 159 electrical room 156 and mechanical room 158 what type of sheetrock is on interior side of perimeter walls?

Response: Refer to revised sections in Addendum No. 5. The finish will be exposed insulation facing.

4.8 Questions from Glaz-Tech (7-10-14)

1. Can the Low-e coating be moved from the 2nd surface to the 3rd surface in section 088000-2, 2.01, A., 4., a. ?

Response: Response to be included in Addendum No. 6.

4.9 Questions from Jaynes/Secure Control Systems (7-10-14)

1. Page A-605, Door and Frame Elevations- Elevations numbers on doors type K, B, E, and D show glass type as “GL”. This type does not appear in the specifications for Security Glass and Glazing (088853) or Glass and Glazing (088000). Please indicate the type of glass required at these openings.

Response: GL only indicates that the door has a glazed opening. Glazing type per door is indicated on the door schedule 111593.
2. Page A-605, Door and Frame Elevations- Elevation numbers F and G indicate a small amount of glass and shutter. Please specify the glass required at these openings.

Response: Glazing type per door (or Window) is indicated on the Door Schedule 111593.

3. 282313- Video Surveillance for Security Electronics. – Subsections within this section lists Pelco as an acceptable manufacturer, however, Section 2.8 Video Management Server does not indicate Pelco as acceptable nor does Section 2.9 Video Storage Array. Please confirm Pelco is an acceptable manufacturer for these Sections utilizing there system design as it is intended.

Response: Pelco is not an acceptable manufacturer under 2.8 or 2.9.

4. 284619 PLC Hardware for Electronic Security – 2.5.C.1 Programmable Logic Controller Acceptable Manufacturers lists Omron CS-1D series but the description in the specifications describes the CS-1W series. Please confirm the the CS1W series PLCs are acceptable.

Response: Omron CS-1 (W or D) is acceptable.

4.10 Question from Fairway Doors (7-10-14)

1. Is the key system is suppose to be Sargent Signature (10- in the hardware sets) or if Hager and Schlage can provide a restricted and patented key system in there keyways?

Response: The use of Sargent lock model numbers, including the callout for Sargent Signature key system is only intended to define a level of quality. Section 087100 Articles 2.06 and 2.07 indicate the other acceptable manufacturers.

End of Addendum
SECTION 114000 – FOOD SERVICE EQUIPMENT
KITCHEN EQUIPMENT PRODUCT DATA SHEETS
BUNN®

Dual Brewer with Portable Server

Features

Dual Coffee Brewer
- Brews 16.3 to 18.9 gallons (61.7 to 71.5 litres) of perfect coffee per hour.
- Brews ½, 1, or 1¾ gallon (1.9, 3.8 and 5.7 litre) batches.
- Adjustable bypass ensures perfect coffee regardless of batch size.
- Hot water faucet does not affect brew level.
- Electronic timer ensures fast set up and accurate brew levels.
- Electronic grinder interface instructs grinder on exact amount of coffee for selected brew batch size.
- 1.5GPR portable server (included) has a patented Safety-Fresh® brew-through lid with vapor seal and spill protection.
- SplashGard® funnel deflects hot liquids away from the hand.
- International electrical configurations available.

Model Dual® with two 1.5GPR’s
Dimensions: 20.3” H x 18” W x 19.3” D
(51.6 cm H x 45.7 cm W x 49 cm D)

For current specification sheets and other information, go to www.bunn.com.

Related Products

Easy Clear® EQHP-10
Product No.: 39000.0004

Easy Clear® EQHP-10L
Product No.: 39000.0001

Single/Dual Filter Pack
Product No.: 20185.0000
Packed per case: 500
Dimensions: 5½” Base x 4½” Sidewall
13.3 cm Base x 10.8 cm Sidewall

1.5GPR
Product No.: 20950.0002
Dimensions: 10⅜” H x 6⅞” W x 12½” D
26.0 cm H x 17.2 cm W x 32.1 cm D
Depth=10⅜” w/o guard
26.0 cm w/o guard
Depth=12½” with guard
32.3 cm w/ guard
Width=7½” without handle
19.8 cm w/o handle
Width=7½” with handle
19.3 cm w/ handle

RWS1 Product No.: 12203.0010
Dimensions: 7¼” H x 8¼” W x 9¼” D
19.05 cm H x 20.96 cm W x 23.62 cm D

Model Agency Listing

Dual

E9001.00021C

Patents Apply 12/06 A2.4
## Dimensions & Specifications

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All include Safety-Fresh® server with additional orange faucet handle and decal for decal service.

† Plastic funnel. ‡ One setting. § Three settings.

**Brewing capacity:** based upon incoming water temp of 60°F (140°F rise).

Models listed as 120/208V or 120/240V must be connected to 208V or 240V electrical service respectively. Please refer to the installation manual.

Electrical: 120/208V or 120/240V models require 3-wires plus ground service rated 120/208V or 120/240V, single phase, 60 Hz.

**STAINLESS STEEL**

**REGALINE SINKS**

Three Compartments - Two Drainboards

---

**FEATURES:**
- Tile edge for ease of installation.
- One piece **Deep Drawn** sink bowls with integral drainboards with splash.
- Featuring the single bowl unit design, all sink bowls have a large liberal 3" radius.
- Placement of the welded leg assembly ensures stability and furnishes direct support of the column load requirement for the entire sink unit.
- "940" series is supplied with adjustable front and rear cross brace.

**CONSTRUCTION:**
- All TIG welded.
- Welded areas blended to match adjacent surfaces and to a satin finish.
- Gussets welded to a die-embossed reinforcing channel.

---

**MATERIALS:**

**Spec-Line (940 Series):**
- 14 gauge type 304 stainless steel
- 11" High Splash.

**Standard (930 Series):**
- 16 gauge type 304 stainless steel
- 8" High Splash.

**Super Saver (900 Series):**
- 18 gauge type 304 stainless steel
- 6" High Splash.

**LEGS:**
- 1 5/8" diameter tubular stainless steel
- Stainless steel gussets & channels
- Stainless Steel 1" adjustable bullet feet

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**YES! It’s SeaMLess!**

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**SPEC-LINE 940 Series**

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**STANDARD 930 Series**

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<thead>
<tr>
<th>Bowl Size</th>
<th>C.A. Length (inches)</th>
<th>D.R.G. Size (inches)</th>
<th>Approx. Wt (lbs.)</th>
<th>MODEL #</th>
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<tr>
<td>16 x 20</td>
<td>103° 2616</td>
<td>18&quot; 457</td>
<td>93-3-54-18RL</td>
<td>189</td>
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<tr>
<td></td>
<td>115° 2621</td>
<td>24&quot; 610</td>
<td>93-3-54-24RL</td>
<td>197</td>
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<tr>
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<td>139° 3331</td>
<td>&quot;36° 914</td>
<td>93-3-54-36RL</td>
<td>239</td>
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<tr>
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<td>18&quot; 457</td>
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<td>304</td>
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<tr>
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<td>18&quot; 457</td>
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<tr>
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<td>&quot;36° 914</td>
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<td>398</td>
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**SUPER SAVER 900 Series**

<table>
<thead>
<tr>
<th>Bowl Size</th>
<th>C.A. Length (inches)</th>
<th>D.R.G. Size (inches)</th>
<th>Approx. Wt (lbs.)</th>
<th>MODEL #</th>
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</thead>
<tbody>
<tr>
<td>16 x 20</td>
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<td>182</td>
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<tr>
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<td>18&quot; 457</td>
<td>9-23-60-18RL</td>
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<td>205</td>
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<td>&quot;36° 914</td>
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<td>262</td>
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<td>109° 2762</td>
<td>24&quot; 610</td>
<td>9-63-54-24RL</td>
<td>233</td>
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<td></td>
<td>133° 3372</td>
<td>&quot;36° 914</td>
<td>9-63-54-36RL</td>
<td>326</td>
</tr>
<tr>
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<td>277</td>
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<td>115° 2821</td>
<td>24&quot; 610</td>
<td>9-83-60-24RL</td>
<td>315</td>
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<tr>
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<td>139° 3531</td>
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<td>9-83-60-36RL</td>
<td>350</td>
</tr>
</tbody>
</table>

---

**Cubic Feet**

- 49
- 55
- 96
- 59
- 65
- 89
- 89
- 62
- 85
- 96
- 98
- 110
- 83
- 95
- 109

---

† Requires Two Faucets
* Regaline with 36" Drainboards are Supplied with Two Sets of Legs for Support.

---

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

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NEVADA
Fax: (775) 972-1578

---
## DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500”
Interior: ± .250”

**ALL DIMENSIONS ARE TYPICAL**

### DESCRIPTION

| BOWL (SIZE) | Overall Length | DRPB (SIZE) | Recommended Use | A | B | C | D | V | W | X | Y | Z |
|-------------|----------------|-------------|-----------------|---|---|---|---|---|---|---|---|---|---|
| 16x20       | 103’           | 18”         | DISH SINKS      | 20”| 16”| 13 5/8”| 27”| 38”| 11”| 14”| 20”| 45”|
|             | 127’           | *36”        |                 | 38”| 8” | 12”| 22”| 42”|
| 20x20       | 103’           | 18”         | DISH & POT SINKS| 20”| 20”| 13 5/8”| 27”| 38”| 11”| 14”| 20”| 45”|
|             | 115’           | *36”        |                 | 38”| 8” | 12”| 22”| 42”|
| 18x24       | 97”            | 18”         | POT & PAN SINKS | 24”| 18”| 15 5/8”| 31”| 38”| 11”| 14”| 20”| 45”|
|             | 109”           | *36”        |                 | 38”| 8” | 12”| 22”| 42”|
| 24x24       | 127”           | 24”         | POT SINKS       | 24”| 24”| 15 5/8”| 31”| 38”| 11”| 14”| 20”| 45”|
|             | 151”           | *36”        |                 | 38”| 8” | 12”| 22”| 42”|
| 20x28       | 103”           | 18”         | PAN SINKS       | 28”| 20”| 17 5/8”| 36”| 38”| 11”| 14”| 20”| 45”|
|             | 115”           | *36”        |                 | 38”| 8” | 12”| 22”| 42”|

† Requires Two Faucets
* Regalines with 36” Drainboards are Supplied with Two Sets of Legs for Support.

### PLUMBING ROUGH-IN

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

### SECTION

Flood Level

Water Level

1” Adjustable Stainless Steel Bullet Foot

**ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.**

© ADVANCE TABCO, MARCH 2014
N8700-D
Drop-In Individually Controlled Heated Electric Food Wells

Models
- N8717-D  Individually heated food wells, accommodates one 12" x 20" pan
- N8731-D  Individually heated food wells, accommodates two 12" x 20" pans
- N8745-D  Individually heated food wells, accommodates three 12" x 20" pans
- N8759-D  Individually heated food wells, accommodates four 12" x 20" pans
- N8773-D  Individually heated food wells, accommodates five 12" x 20" pans
- N8787-D  Individually heated food wells, accommodates six 12" x 20" pans

Standard Features
- Top is constructed of 18-gauge stainless steel
- Flush mounted die-stamped drawn 12" x 20" individual 20-gauge wells
- Wells depressed slightly into the top to hold in condensation
- Standard 1/2" stainless steel drain(s)
- Non-marring press fit top gasket
- Must be hard wired in the field
- Wet and dry operation
- 11.87" x 19.87" single hot food wells are manifoldd together standard to one main gate valve
- Unit shall be insulated on all sides with 1" of fiberglass and bottom to have 2" of fiberglass blanket insulation
- Individual infinite temperature controls standard wired to one main control panel with 4" of conduit and wire. Field install control panel at location
- Galvanized exterior body
- Available for quick shipment
- One year parts and 90 day labor standard warranty

Options & Accessories
- Adapter plates and bars
- Single- or double-service flip-up sneezeguards
- 220 volt, 50 cycle electrical system
- Telescoping covers
- Omit drains and manifold
- Inclusion of this option will alter electrical specifications of the unit

Specifications
Top shall be one-piece 18-gauge stainless steel, with 0.65" (1.7cm) overhang around perimeter and die-stamped 19.87" x 11.87" (50.5cm x 30.2cm) openings with depressed edges. Formed well below each opening shall be 6.25" (15.9cm) deep. Each well shall have an individual temperature control and 1000 watt heating element attached to bottom of well. Each well shall be equipped with a .5" female N.P.T. drain located in right rear corner. All drains manifold to a .5" gate valve at the left. Exterior housing shall be 20-gauge galvanized steel. Unit shall be insulated on sides and between wells with 1.60" (4.1cm) fiberglass; bottom shall have 2.00" (5.1cm) blanket insulation.

Unit shall have all individual controls wired to a control panel for mounting in counter or at a remote location; 4" (1.2 m) length of wiring and conduit are provided. Unit shall have a three-wire electrical junction box to allow hard-wiring at installation.
**Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>A (Length)</th>
<th>Counter Cutout Dimensions</th>
<th>Control Panel Cutout Dimensions</th>
<th># Of Food Wells</th>
<th>Volts/Hertz/Phase</th>
<th>Amps</th>
<th>Watts</th>
<th>Ship Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>NB717-D</td>
<td>17.88&quot; (45.4cm)</td>
<td>16.88&quot; x 25&quot; (42.8cm x 63.5cm)</td>
<td>4.62&quot; x 7&quot; x 7&quot; (11.7cm x 17.8cm x 17.8cm)</td>
<td>1</td>
<td>115/60/1</td>
<td>8.3</td>
<td>1000</td>
<td>411 lbs (19kg)</td>
</tr>
<tr>
<td>NB731-D</td>
<td>31.75&quot; (80.6cm)</td>
<td>30.75&quot; x 25&quot; (78.3cm x 63.5cm)</td>
<td>4.62&quot; x 10.31&quot; x 7&quot; (11.7cm x 26.2cm x 17.8cm)</td>
<td>2</td>
<td>115/60/1</td>
<td>16.6</td>
<td>2000</td>
<td>991 lbs (45kg)</td>
</tr>
<tr>
<td>NB743-D</td>
<td>45.63&quot; (115.9cm)</td>
<td>44.62&quot; x 25&quot; (113.3cm x 63.5cm)</td>
<td>4.62&quot; x 14.5&quot; x 7&quot; (11.7cm x 36.8cm x 17.8cm)</td>
<td>3</td>
<td>208-230/60/1</td>
<td>15.0</td>
<td>3000</td>
<td>134 lbs (61kg)</td>
</tr>
<tr>
<td>NB759-D</td>
<td>59.5&quot; (151.1cm)</td>
<td>58.5&quot; x 25&quot; (148.6cm x 63.5cm)</td>
<td>4.62&quot; x 18.69&quot; x 7&quot; (11.7cm x 47.5cm x 17.8cm)</td>
<td>4</td>
<td>208-230/60/1</td>
<td>20.0</td>
<td>4000</td>
<td>166 lbs (75kg)</td>
</tr>
<tr>
<td>NB773-D</td>
<td>73.38&quot; (186.4cm)</td>
<td>72.37&quot; x 25&quot; (183.8cm x 63.5cm)</td>
<td>4.62&quot; x 22.88&quot; x 7&quot; (11.7cm x 58.1cm x 17.8cm)</td>
<td>5</td>
<td>208-230/60/1</td>
<td>24.0</td>
<td>5000</td>
<td>186 lbs (84kg)</td>
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<tr>
<td>NB878-D</td>
<td>87.25&quot; (221.4cm)</td>
<td>86.25&quot; x 25&quot; (219.1cm x 63.5cm)</td>
<td>4.62&quot; x 27&quot; x 7&quot; (11.7cm x 68.6cm x 17.8cm)</td>
<td>6</td>
<td>208-230/60/1</td>
<td>29.0</td>
<td>6000</td>
<td>236 lbs (107kg)</td>
</tr>
</tbody>
</table>

*3" clearance is required between outside body of installed drop-in and combustible materials.*

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

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Mt. Pleasant, Michigan 48858
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DS8700
02/12

Manitowoc
Double Compartment
For GN 1/1 Full Size Food Pans
Models UPC600
UPC1200

Features & Benefits

- These large capacity Camcarts easily handle storing and transporting food for any catering job, large or small, for hot or cold foods.
- GN 1/1 Full Size Food Pan capacity per compartment:
  Model UPC600
  1 each 8" (20 cm) deep, 2 each 5" (15 cm) deep
  3 each 4" (10 cm) deep, 4 each 2 1/2" (6.5 cm) deep
  Also holds GN 1/2 & 1/3 Size Food Pans.
  Model UPC1200
  2 each 8" (20 cm) deep, 4 each 5" (15 cm) deep
  6 each 4" (10 cm) deep, 8 each 2 1/2" (6.5 cm) deep
  Also holds GN 1/2 Long Size Food Pans.
- Store hot and cold loads in the same compartment with the use of the optional ThermoBarrier® Insulated Shelf Divider. Keep food chilled for 8 hours or more with the optional Camchiller®. No external power or ice required.
- Maintain hot food holding temperatures at higher levels and for longer when using two Camwarmers® inside each compartment of the UPC600 or UPC1200 models. Place on bottom rails or on bottom trays.
- Tough, one-piece seamless, double-wall, polyethylene construction is easy to maintain and won't dent, crack, rust, chip or break.
- Thick polyurethane foam insulated compartments and air tight gaskets help to maintain food quality and temperatures without the use of external heat sources.
- Durable nylon door latches are easy to open and close securely to provide maximum temperature retention. Full swing doors open 270° to the side for easy loading and unloading.
- Vent cap on each compartment allows steam to be released and keeps menu items from becoming soggy.
- Molded-in vertical handles are located on the back for effective maneuvering during transport. Molded-in bumper minimizes damage to walls and furniture.
- Heavy-duty casters provide for smooth transporting and maneuvering across all types of terrain.
  Model UPC600 - Four each 5" (12.7 cm), 2 fixed, 2 swivel, 1 w/ brake
  Model UPC1200 - Four each 6" (15.2 cm), 2 fixed, 2 swivel, 1 w/ brake
- Optional lifting strap (18285TP) available for UPC1200.
- Non-electrical.
- No assembly required.
- Available in 11 colors.

Item No. __________________________
Specifier Identification No. ________________
Model No. __________________________
Quantity __________________________

Camcarts®
© Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, CA 92647-2058, U.S.A.
Telephone 714 848 1555 Toll Free 800 854 7431 Customer Service Department 800 833 3003
Web www.cambro.com

NSF
Camcarts®

Double Compartment

For GN 1/1 Full Size Food Pans

Models UPC600
UPC1200

Specifications

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Exterior Dimensions W x D x H (with casters)</th>
<th>Dimensions W x D x H (per cavity)</th>
<th>Case lbs/cube ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>UPC600</td>
<td>Camcart for Food Pans</td>
<td>20½&quot; x 27½&quot; x 45&quot; (52 x 69 x 114 cm)</td>
<td>13⅝&quot; x 21⅞&quot; x 13⅞&quot;</td>
<td>83 (15.11)</td>
</tr>
<tr>
<td>UPC1200</td>
<td>Camcart for Food Pans</td>
<td>28½&quot; x 32½&quot; x 45½&quot; (72 x 83 x 116 cm)</td>
<td>21⅞&quot; x 26¼&quot; x 13⅞&quot;</td>
<td>110 (25.80)</td>
</tr>
</tbody>
</table>

Optional Accessories

- **ThermoBarrier®**: 3000VW for UPC600
  - Coffee Beige (157)
  - 12000VW for UPC1200
  - Dark Brown (131)
- **Camchiller®**: CP122D
  - Cold Blue (198)
- **Camwarmer®**: LW1200
  - Granite Gray (191)
- **Lifting Strap**: 1825STP for UPC1200
  - Beige (100)

Standard Colors

- Navy Blue (186)
- Dark Brown (131)
- Black (110)
- Granite Green (192)
- Slate Blue (401)
- Brick Red (402)
- Hot Red (150)
- Granite Sand (194)
- Coffee Beige (157)
- Green (319)
- Granite Gray (191)

Architect Specs

The non-electrical food service and transport cart shall be a Camcart, Model UPC600 manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 U.S.A. It shall be made of one-piece, seamless, double-wall, high-density polyethylene. It shall have 2 separate insulated polyurethane foam-injected compartments. Each compartment shall accommodate a variety of GN 1/1, 1/2 or 1/3 Size Food Pans, from 2¼" (6.5 cm) to 8" (20 cm) deep. It shall have nylon door latches and the compartment doors shall swing open 270°. It shall have a vent cap on each compartment.

Approvals

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NSF
LEGACY®
HL200 MIXER

STANDARD FEATURES

■ Heavy-Duty 1/2 H.P. Motor
■ Gear Transmission
■ Three Fixed Speeds Plus Stir Speed
■ Shift-on-the-Fly™ Controls
■ Patented soft start Agitation Technology
■ 15-Minute SmartTimer™
■ Automatic Time Recall
■ Large, Easy-To-Reach Controls
■ Single Point Bowl Installation
■ Ergonomic Swing-Out Bowl
■ #12 Taper Attachment Hub
■ Open Base
■ Stainless Steel Bowl Guard
■ Metallic Gray Hybrid Powder Coat Finish

MODELS

■ HL200 = 20-Quart All Purpose Mixer
■ HL200C = 20-Quart All Purpose Mixer with Maximum Security Correctional Package

Specifications, Details and Dimensions on Inside and Back.

ACCESSORY PACKAGE - featuring Hobart Quick Release™ Agitators

■ Standard Accessory Package Includes:
  - 20 Quart Stainless Steel Bowl
  - 20 Quart "B" Beater
  - 20 Quart "D" Wire Whip
SOLUTIONS/BENEFITS

1/2 H.P. Motor
- Durability
- Heavy-duty to meet the most demanding operations

Gear Transmission
- Durability, Reliability
- Ensures consistent performance and minimum downtime under heavy loads

Three Fixed Speeds plus Stir Speed
- Flexibility, Reliability, Consistency
- For incorporating, blending, mixing ingredients
- Supports consistent results and thorough mixing

Shift-on-the-Fly™ Controls
- Flexibility
- Allows operator to change speeds while mixer is running

Patented soft start Agitation Technology
- Sanitation
- Each speed has a soft transition into a higher speed to reduce the chances of product splash-out

15-Minute SmartTimer™
- Convenience, Easy of Use, Consistency
- Supports recipe mixing times
- Provides accurate results and eliminates overmixing

Automatic Time Recall
- Productivity, Consistency
- Remembers the last time set for each speed
- Great for multiple batches

Ergonomic Swing-Out Bowl
- Ease of Use, Convenience
- Easy loading and unloading of products
- Single Point Bowl installation allows for simple mounting and removal of bowl
- Bowl Interlock ensures mixer bowl is properly in place for mixer to operate

Stainless Steel Bowl Guard
- Protection
- Safety interlock prevents operation when front portion of guard is out of position

Hobart Accessories
- Durability, Flexibility, Simplicity
- Hobart Quick Release™ agitators allow for simple installation and removal from agitator shaft
- Hobart accessories are designed for long-term usage under heavy-duty conditions
- Large array of accessories provide multiple uses for recipe and product processing

HL200 MIXER CAPACITY CHART

Recommended Maximum Capacities - dough capacities based on 70°F, water and 12% flour moisture.

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>AGITATORS SUITABLE FOR OPERATION</th>
<th>HL200</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAPACITY OF BOWL (QTS. LIQUID)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Egg Whites</td>
<td>D</td>
<td>20</td>
</tr>
<tr>
<td>Mashed Potatoes</td>
<td>B &amp; C</td>
<td>15 lbs</td>
</tr>
<tr>
<td>Mayonnaise (Qts. of Oil)</td>
<td>B or C or D</td>
<td>10 qts</td>
</tr>
<tr>
<td>Meringue (Qts. of Water)</td>
<td>D</td>
<td>1½ qts</td>
</tr>
<tr>
<td>Waffle or Hot Cake Batter</td>
<td>B</td>
<td>8 qts</td>
</tr>
<tr>
<td>Whipped Cream</td>
<td>D or C</td>
<td>4 qts</td>
</tr>
<tr>
<td>Cake, Angel Food</td>
<td>C or I</td>
<td>15</td>
</tr>
<tr>
<td>Cake, Box or Slab</td>
<td>B or C</td>
<td>20 lbs</td>
</tr>
<tr>
<td>Cake, Cup</td>
<td>B or C</td>
<td>20 lbs</td>
</tr>
<tr>
<td>Cake, Layer</td>
<td>B or C</td>
<td>20 lbs</td>
</tr>
<tr>
<td>Cake, Pound</td>
<td>B</td>
<td>21 lbs</td>
</tr>
<tr>
<td>Cake, Short (Sponge)</td>
<td>C or I</td>
<td>15 lbs</td>
</tr>
<tr>
<td>Cake, Sponge</td>
<td>C or I</td>
<td>12 lbs</td>
</tr>
<tr>
<td>Cookies, Sugar</td>
<td>B</td>
<td>15 lbs</td>
</tr>
<tr>
<td>Dough, Bread or Roll (Lt.-Med.) 60% AR</td>
<td>§</td>
<td>ED</td>
</tr>
<tr>
<td>Dough, Heavy Bread 55% AR</td>
<td>§</td>
<td>ED</td>
</tr>
<tr>
<td>Dough Pie</td>
<td>B &amp; P</td>
<td>18 lbs</td>
</tr>
<tr>
<td>Dough, Thin Pizza 40% AR (max. mix time 5 min.)</td>
<td>‡</td>
<td>ED</td>
</tr>
<tr>
<td>Dough, Med. Pizza 50% AR</td>
<td>§†</td>
<td>ED</td>
</tr>
<tr>
<td>Dough, Thick Pizza 60% AR</td>
<td>§†</td>
<td>ED</td>
</tr>
<tr>
<td>Dough, Raised Donut 65% AR</td>
<td>§†</td>
<td>ED</td>
</tr>
<tr>
<td>Dough, Whole Wheat 70% AR</td>
<td>§†</td>
<td>ED</td>
</tr>
<tr>
<td>Eggs &amp; Sugar for Sponge Cake</td>
<td>B &amp; C or I</td>
<td>8 lbs</td>
</tr>
<tr>
<td>Icing, Fondant</td>
<td>B</td>
<td>12 lbs</td>
</tr>
<tr>
<td>Icing, Marshmallow</td>
<td>C or I</td>
<td>2 lbs</td>
</tr>
<tr>
<td>Shortening &amp; Sugar, Creamed</td>
<td>B</td>
<td>16 lbs</td>
</tr>
<tr>
<td>Pasta, Basic Egg Noodle (max. mix time 5 min.)</td>
<td>ED</td>
<td>5 lbs</td>
</tr>
</tbody>
</table>

NOTE: % AR (% Absorption Ratio) - Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

- 1st Speed
- 2nd Speed
- 3rd Speed

† If high gluten flour is used, reduce above dough batch size by 10%.

‡ 2nd Speed should never be used on 50% AR or lower products.

USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE.
1 gallon of water weighs 8.33 lbs.

NOTE: Attachment hub should not be used while mixing.
SPECIFICATIONS

MOTOR:
½ H.P. high torque motor.
100-120/50/60/1  8.0 Amps
200-240/50/60/1  5.0 Amps

ELECTRICAL:
100-120/50/60/1, 200-240/50/60/1 – UL Listed.

CONTROLS:
Magnetic contactor with thermal overload protection. Internally sealed “Start-Stop” push buttons. A 15-minute SmartTimer™ is standard. SmartTimer™ includes Automatic Time Recall, which remembers the last time set for each speed.

TRANSMISSION:
Gear-driven. Gears are constant mesh heat-treated hardened alloy steel along with anti-friction ball bearings. Grease lubricants furnished to all gears and shafts.

SPEEDS:

<table>
<thead>
<tr>
<th>Speed</th>
<th>Agitator (RPM)</th>
<th>Attachment (RPM)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stir</td>
<td>59</td>
<td>33</td>
</tr>
<tr>
<td>First (Low)</td>
<td>107</td>
<td>61</td>
</tr>
<tr>
<td>Second (Intermediate)</td>
<td>198</td>
<td>113</td>
</tr>
<tr>
<td>Third (High)</td>
<td>365</td>
<td>207</td>
</tr>
</tbody>
</table>

BOWL GUARD:
Heavy-duty stainless steel wire front and solid rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

BOWL LIFT:
Ergonomic style, hand crank operated, self-locking in top and bottom position.

FINISH:
 Metallic Gray Hybrid Powder Coat finish.

ATTACHMENT HUB:
Comes with front-mounted Hobart standard #12 taper attachment hub for use with Hobart #12 size attachments.

ATTACHMENTS AND ACCESSORIES:
The following are available at extra cost:

- Stainless Steel Bowl
- “B” Flat Beater
- “C” Wing Whip
- “D” Wire Whip
- “E” Dough Hook
- “ED” Dough Hook
- “P” Pastry Knife
- Bowl Splash Cover
- Bowl Scraper
- Ingredient Chute
- 12 Quart Accessories
- 9" Vegetable Slicer
- Meat Chopper Attachment
- Rubber Foot Pads
- Attachment Tray Support

Listed by Underwriters Laboratories Inc. and certified by NSF International.
SPECIFICATIONS

ELECTRICAL SPECIFICATIONS: 100-120/50/60/1, 200-240/50/60/1 - UL Listed.

WEIGHT: 189 lbs. net; 204 lbs. domestic shipping.

WARRANTY: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

DETAILS AND DIMENSIONS

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

- ½ H.P. Knife Drive Motor
- Gauge Plate Interlock
- Carriage System Interlock
- Removable Carriage System
- Contoured Carbon Steel Knife
- Top Mounted Borazon Stone Sharpener
- Poly V-Belt Drive System
- Patented Belt Tensioner
- Sanitary Anodized Aluminum Base
- Permanently Mounted Ring Guard
- Cleaning Leg
- Removable Product Deflector
- Anodized Aluminum Carriage and Knife Cover
- Rear Mounted Meat Grip

MODEL

- The Edge™ Slicer – 120/60/1, Manual Slicer and 12” Knife

Specifications, Details and Dimensions on Inside and Back.

UL  NSF
THE EDGE™
SLICER

SOLUTIONS / BENEFITS

1/2 H.P. Knife Drive Motor
Durability, performance
- Reserve power runs at 370 rpm for optimum results

Gauge Plate Interlock
Ease of cleaning
- Gauge plate must be closed to remove carriage for cleaning and cannot be opened when carriage is removed
- Protects knife edge during cleaning procedures

Carriage System Interlock
- Will not remove if gauge plate indicator is not closed

Removable Carriage System
Improves sanitation
- Removable for complete cleaning and sanitation procedures

Contoured Carbon Steel Knife
Reduced cost of ownership, improved yield
- Thin edge design improves yield

Top Mounted Borazon Stone Sharpener
Ease of use, improved sanitation
- Single action sharpens and hones in just five seconds
- Removable and submersible for easy cleaning and sanitation

Poly V-Belt Drive System
Performance, durability, reduced maintenance
- Design extends belt life while producing optimal slicing results
- Quieter operating slicer
- More economical for service and repairs with reduced parts and reduced service time

Sanitary Anodized Aluminum Base
Improved sanitation, labor savings
- One piece base protects against possible growth of bacteria
- No cracks/crevices or bolt holes where product can lodge and bacteria may grow
- Easy cleanup and durable finish

Permanently Mounted Ring Guard
Protection
- Protects knife during operation and cleaning

Cleaning Leg
Improved sanitation, ease of use
- Props machine for easy cleaning underneath slicer

Removable Rear Deflector
Improved sanitation, ease of use
- Allows access for thorough cleaning
- No tools required means easy removal during cleaning

Anodized Aluminum Carriage and Knife Cover
Improved sanitation, durability
- Maximum sanitation with minimum cleanup time
- Corrosion resistant, impact resistant
SPECIFICATIONS

KNIFE MOTOR: 1/8 H.P., permanently lubricated ball bearings. Single phase capacitor-start, induction run. 3.5 AMP

GAUGE PLATE INTERLOCK: Gauge plate interlock protects knife edge when indicator is closed.

CARRIAGE SYSTEM INTERLOCK: Carriage will not remove if gauge plate not closed.

REMOVABLE CARRIAGE SYSTEM: Positive angle carriage design enables operator to slice without manual feed. The anodized aluminum carriage system is removable for thorough cleaning and sanitation procedures. The carriage has 9½” manual travel.

CONTOURED CARBON STEEL KNIFE: Carbon steel, 11½” diameter with sanitary hub. Knife is protected by a permanently mounted ring guard. The anodized aluminum knife cover provides easy access for cleaning. Gauge plate protects knife edge when indicator is closed.

TOP MOUNTED BORAZON STONE SHARPENER: One lever operation utilizing two Borazon stones to sharpen and hone in five seconds. Removable and top mounted. When sharpener is removed for cleaning, knife edge is shielded.

POLY V-BELT DRIVE SYSTEM: Knife is driven by a Poly V belt and runs at 370 rpm for optimal performance. Aluminum knife shaft pulley and steel motor pulley.

SANITARY ANODIZED ALUMINUM BASE: One-piece base protects against possible growth of bacteria. All surfaces are durable and smooth, presenting no holes or crevices in which food can lodge. Easy clean-up and durable finish to withstand harsh cleaning products.

PERMANENTLY MOUNTED RING GUARD: Permanently mounted ring guard with integrated product deflector protects knife during operation and cleaning.

CLEANING LEG: Cleaning leg supports the slicer in tilted position for cleaning beneath the machine.

REMOVABLE REAR DEFLECTOR: No tools are required for removal of the deflector for thorough cleaning of the slicer.

FINISH: Anodized aluminum carriage, gauge plate, knife cover and base.

MEAT GRIP: Rear mounted grip is anodized aluminum. Swings out of way when not in use.

ELECTRICAL SPECIFICATIONS: 120/60/1 – UL Listed.

SWITCH: Moisture protected toggle type.

CORD & PLUG: 6-foot, three-wire power supply cord and plug.

CAPACITY: The carriage will take food up to 7¼” in width or 7¾” in diameter.

GAUGE PLATE: Gauge plate is a heavy anodized aluminum casting with ribbed face for smooth feeding. Adjustable to cut any thickness of slice up to ½”.

WARRANTY: All parts and service coverage for one year including knife.

WEIGHT: Shipping 83 lbs., Net 63 lbs.
DETAILS AND DIMENSIONS

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**LEGEND**

E1: ELECTRICAL CONNECTION, APPROX 1" ABOVE COUNTER TOP

POWER CORD
APPROX 6 FT LONG

---

**AVAILABLE ELECTRICAL CONFIGURATIONS**

120v, 60Hz, 1 PH, 3.5 amps

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**WARNING**

ELECTRICAL AND GROUNDING CONNECTIONS
MUST COMPLY WITH THE APPLICABLE PORTIONS
OF THE NATIONAL ELECTRICAL CODE AND/OR
OTHER LOCAL ELECTRICAL CODES

---

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.
VG SERIES
MODULAR GAS TILTING BRAISING PAN

Shown with enclosed faucet bracket

SPECIFICATIONS
Modular gas tilting braising pan, Vulcan-Hart Model No. (VG30) (VG40): 36"/46" wide open base. Stainless steel front, sides and 12" legs with adjustable flanged feet. Stainless steel back. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removable strainer. Stainless steel spring assist cover with wrap around handle and condensate lip. Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side. Drop away food pan receiving support mounts under pouring lip. Manually operated pan tilting mechanism with folding swing away handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions. One 30,000 BTU/hr. burner for each 12" pan width. Burners shut off when pan is tilted 5°. Electronic ignition system for automatic burner lighting. Solid state temperature controls. Water tight controls and enclosures. Requires a 120/60/1 electrical power supply, 3.0 amps. 1/2" rear gas connection with gas pressure regulator. One year limited parts and labor warranty.

STANDARD FEATURES
- Stainless steel front, sides and 12" legs with adjustable flanged feet.
- Stainless steel back.
- Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removable strainer.
- Stainless steel spring assist cover with wrap around handle and condensate lip.
- Stops in place for vented cooking.
- Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side.
- Drop away food pan receiving support mounts under pouring lip.
- Manually operated pan tilting mechanism with folding swing away handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions.
- One 30,000 BTU/hr. burner for each 12" pan width. Burners shut off when pan is tilted 5°. Electronic ignition system for automatic burner lighting.
- Solid state temperature controls.
- Water tight controls and enclosures.
- Requires a 120/60/1 electrical power supply, 3.0 amps.
- 1/2" rear gas connection with gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS
- Motor driven pan lift.
- Two inch draw-off valve - left front straight with strainer. (BPDOV-1) Pan support will be removed on VG30.
- Two inch draw-off valve - left front 90° left with strainer. (BPDOV-2) Pan support will be removed on VG30.
- Two inch draw-off valve - left side 90° front with strainer. (BPDOV-3)
- Standard prison package includes:
  - Security screws and tackwelds.
  - Includes securing crank handle, pan strainer and non-door type panels.
  - Controls protected by lockable cover.
  - Perforated flue cover.
- Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged and Sold Separately)
- Set of four casters, (four locking).
- Faucet bracket assembly (adds 3" to width).
- (12") (18") double jointed single pantry faucet.
- (12") (18") double jointed double pantry faucet.
- Double pantry washdown hose with 16" add-on faucet with backflow preventer.
- Double pantry washdown hose with backflow preventer.
- Double pantry pot filler and backflow preventer.
- Steaming pan insert rack to hold 12" x 20" pans. (Qty. __)
- 12" x 20" x 4" stainless steel drain waste pan with clear plastic hose.
- Catch can with bail handle and drain hose for draw-off valve.
- Stainless steel perforated boiling basket (12" x 20" x 6" deep) with handles.
**VEG SERIES**

**MODULAR GAS TILTING BRAISING PAN**

**SERVICE CONNECTIONS:**
- **GAS INPUT:** 3/4" N.P.T., Nat. 6"-14" W.C., Propane, 11"-18" W.C.
  - See capacity schedule.
- **ELECTRICAL CONNECTION:** Control circuit 1/2" dia., 120 volt,
  1 phase, 15 amps, power cord.

**IMPORTANT:**
1. A pressure regulator sized for this unit is included. Natural gas
   7" W.C., propane gas 11" W.C. supply pressure.
2. Gas line connecting to appliance must be 3/4" or larger. If flexible
   connectors are used, the inside diameter must be at least the
   same as the 3/4" iron pipe.
3. An adequate ventilation system is required for commercial
   cooking equipment. Information may be obtained by writing to the
   National Fire Protection Association, Batterymarch Park, Quincy,
   MA 02269. When writing, refer to NFPA No. 96.

4. These units are manufactured for installation in accordance with
   may be obtained from the American Gas Association, 1515 Wilson
   Blvd., Arlington, VA 22209.
5. Clearances:
   - Rear: Combustible: 6
   - Non-combustible: 0
   - Sides: Combustible: 2
   - Non-combustible: 0
6. This appliance is manufactured for commercial installation only
   and is not intended for home use.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>COOKING SURFACE AREA</th>
<th>CAPACITY</th>
<th>4 OZ. PORTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>VG30</td>
<td>29&quot; x 23&quot;</td>
<td>30 gal./114 liters</td>
<td>960</td>
</tr>
<tr>
<td>VG40</td>
<td>39&quot; x 23&quot;</td>
<td>40 gal./152 liters</td>
<td>1280</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MODEL</th>
<th>BTU/HR. INPUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>VG30</td>
<td>90,000</td>
</tr>
<tr>
<td>VG40</td>
<td>120,000</td>
</tr>
</tbody>
</table>

2" Draw-off valve – left front straight (BPDOV-1)

2" Draw-off valve – left front 90° left (BPDOV-2)

2" Draw-off valve – left side 90° front (BPDOV-3)
RESTAURANT RANGES

ENDURANCE GAS RESTAURANT RANGE
6 OPEN BURNERS
36" WIDE GAS RANGE

- 36S-6BN  1 Standard Oven / Natural Gas
- 36S-6BP  1 Standard Oven / Propane
- 36C-6BN  1 Convection Oven / Natural Gas
- 36C-6BP  1 Convection Oven / Propane

STANDARD FEATURES
- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. bakers depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven, 24"d x 26¼"w x 13½"h (1150 - 1 phase blower motor 4 amp, 6" cord and plug), includes three oven racks. Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)
- Extra oven rack with rack guides
- Castors (set of four)
- Leveling casters (set of four)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler

SPECIFICATIONS
36" wide gas restaurant range, Vulcan Model No. 36S-6BN. Fully MIG welded aluminumized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube oven burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26¾"w x 14¼"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. ¾" rear gas connection and pressure regulator. Total input 215,000 BTU/hr.

Exterior Dimensions:
34"d x 36"w x 58¾"h on 6" adjustable legs
RESTAURANT RANGES

ENDURANCE GAS RESTAURANT RANGE
6 OPEN BURNERS
36" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

1. A pressure regulator sized for this unit is included. Natural
gas 5.0" W.C., propane gas 10.0" W.C.

2. Gas line connecting to range must be ¾" or larger. If flexible
connectors are used, the inside diameter must be ¾" or larger.

3. An adequate ventilation system is required for commercial
cooking equipment. Information may be obtained by writing
to the National Fire Protection Association, 1 Batterymarch
Park, Quincy, MA 02269, www.NFPA.org. When writing, refer
to NFPA No. 96.

4. These units are manufactured for installation in accordance
Copies may be obtained from The American Gas Association,

5. Clearances

<table>
<thead>
<tr>
<th>Clearances</th>
<th>Rear</th>
<th>Sides</th>
</tr>
</thead>
<tbody>
<tr>
<td>Combustible</td>
<td>6&quot;</td>
<td>10&quot;</td>
</tr>
<tr>
<td>Standard Oven Non-combustible</td>
<td>0&quot;</td>
<td>0&quot;</td>
</tr>
<tr>
<td>Convection Oven Non-combustible</td>
<td>Min. 4&quot;</td>
<td>0&quot;</td>
</tr>
</tbody>
</table>

6. For proper combustion, install equipment on adjustable
legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product,
Vulcan reserves the right to change materials and specifications
without notice.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.

<table>
<thead>
<tr>
<th>TOP CONFIGURATION</th>
<th>MODEL NUMBER</th>
<th>DESCRIPTION</th>
<th>TOTAL INPUT BTU / HR</th>
<th>SHIPPING WEIGHT LBS / KG</th>
</tr>
</thead>
<tbody>
<tr>
<td>36S-6BN</td>
<td>1 Standard Oven / 6 Burners / Natural Gas</td>
<td>215,000</td>
<td>520 / 236</td>
<td></td>
</tr>
<tr>
<td>36S-6BP</td>
<td>1 Standard Oven / 6 Burners / Propane</td>
<td>215,000</td>
<td>520 / 236</td>
<td></td>
</tr>
<tr>
<td>36C-6BN</td>
<td>1 Convection Oven / 6 Burners / Natural Gas</td>
<td>215,000</td>
<td>580 / 263</td>
<td></td>
</tr>
<tr>
<td>36C-6BP</td>
<td>1 Convection Oven / 6 Burners / Propane</td>
<td>215,000</td>
<td>580 / 263</td>
<td></td>
</tr>
</tbody>
</table>

This appliance is manufactured for commercial use only and is not intended for home use.

VULCAN
A division of ITW Food Equipment Group LLC

P.O. Box 696 • Louisville, KY 40201 • Toll-free: 1-800-814-2028 • Local: 502-778-2791 • Quote & Order Fax: 1-800-444-0602

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C24EA SERIES
ELECTRIC COUNTER CONVECTION STEAMER

- C24EA3-BSC  3 pan capacity basic controls
- C24EA3-DLX  3 pan capacity professional controls
- C24EA5-BSC  5 pan capacity basic controls
- C24EA5-DLX  5 pan capacity professional controls

STANDARD FEATURES
- Stainless steel exterior and cooking compartment with coved interior corners.
- Leveling feet.
- Manual control with 60 minute timer.
- High output stainless steel steam generator with manual drain
  Smart Drain System (timed drain) with PowerFlush.
- Heavy duty door and door latch mechanisms with gasket guard.
- Shipped for 208/60-50/3 electrical service, Can be field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1.
- Split water line connection, 1/2" NPT drain connection.
- One year limited parts and labor warranty.

OPTIONS
- Professional Control Package includes:
  - Superheated Steam System
  - Staged Fill
  - Lighted power switch with cook and ready lights
  - Auto drain with Smart Drain System (timed drain) with PowerFlush
  - Timer 60 minute 60 cycle (50 cycle x 1.2) with Constant Steam Setting
  - Cord strain relief.
- Second year extended limited parts and labor warranty contract.

ACCESSORIES (Packaged & Sold Separately)
- 4" counter legs.
- Open leg stand.
  - 28" open leg stand with pan slides 24"w x 28"h.
  - 34" open leg stand with pan slides 24"w x 34"h.
- Set of two universal pan slides for open leg stand.
- Stand sliding shelf.
- Casters.
- 15" open leg stand.
- Stacking kit for two units with hardware, counter mount.
- 2 Casters,
- Single point electrical connection kit for stacked units, 3-phase only.
- Pull-out 12" x 20" sliding shelf (cooking compartment). Qty. ___
- Cord and plug set, 208-240V/1ph (rated to 45 amps) 72":
  - ANGLED PLUG HBL9482C NEMA 14-60 (CORDPLG-3PAN1P)
- Cord and plug set, 208-240V/3ph (rated to 40 amps) 72":
  - ANGLED PLUG HBL8482C NEMA 15-60 (CORDPLG-3PAN3P)
- Cord and plug set, 208-240V/3ph (rated to 55 amps) 72":
  - ANGLED PLUG HBL8482C NEMA 15-60 (CORDPLG-5PAN3P)
- Cord and plug set, 480V/3ph (rated to 30 amps) 72":
  - STRAIGHT PLUG HBL7231 NEMA L16-30 (CORDPLG-5PAN480)
- Flex stainless steel water connection 72" 1/2" female NSHT on both ends, 2 required.
- Water treatment system.

SPECIFICATIONS

Exterior Dimensions:
- 3 pan: 24"w x 33"d x 19½"h.
- 5 pan: 24"w x 33"d x 26½"h.
C24EA SERIES
ELECTRIC COUNTER CONVECTION STEAMER

SERVICE CONNECTIONS:

ELECTRICAL CONNECTIONS: Field Wire Electrical Connection 1½" (32 mm) K.O. service entrance.

DRAIN: 1½" IPS piped to open drain. No solid connections. 60° length before open air gap opening and not more than two bends or elbows.

GENERATOR WATER SUPPLY: ¼" (19 mm) male NSHT to generator, flow rate .5 gpm @ minimum 20 to maximum 60 psi (138-414 kPa).

CONDENSING WATER SUPPLY: ¼" (19 mm) male NSHT to condenser, flow rate .5 gpm @ minimum 20 to maximum 60 psi (138-414 kPa).

WATER QUALITY STATEMENT:
The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines:

<table>
<thead>
<tr>
<th>SUPPLY PRESSURE</th>
<th>HARDNESS*</th>
<th>SILICA</th>
<th>TOTAL CHLORIDE</th>
<th>pH RANGE</th>
<th>UN-DISSOLVED SOLIDS</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 - 60 psig</td>
<td>less than 3 grains</td>
<td>less than 13 ppm</td>
<td>less than 4.0 ppm</td>
<td>7-8</td>
<td>less than 5 microns</td>
</tr>
</tbody>
</table>

* 17.1 ppm = 1 grain of hardness

Other factors affecting steam generation are iron content, amount of chloridation and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

NOTE:

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 mm).
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Do not use plastic drains.
- This appliance is manufactured for commercial installation only and is not intended for home use.

<table>
<thead>
<tr>
<th>PAN CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>MODEL</td>
</tr>
<tr>
<td>C24EA3</td>
</tr>
<tr>
<td>C24EA5</td>
</tr>
</tbody>
</table>

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<table>
<thead>
<tr>
<th>BASIC CONTROL PACKAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>MODEL</td>
</tr>
<tr>
<td>-------</td>
</tr>
<tr>
<td>C24EA3-BSC</td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td>C24EA5-BSC</td>
</tr>
<tr>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PROFESSIONAL CONTROL PACKAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>MODEL</td>
</tr>
<tr>
<td>-------</td>
</tr>
<tr>
<td>C24EA3-DLX</td>
</tr>
<tr>
<td>C24EA5-DLX</td>
</tr>
<tr>
<td></td>
</tr>
</tbody>
</table>

NOTE: 208 volt, 3 phase is an unbalance load, and amp listed is the max on any leg. Refer to the I/O manual for further details.
VC44G SERIES
DOUBLE DECK GAS CONVECTION OVENS

☐ VC44GD  Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
☐ VC44GC  Computer controls with digital time and temperature readouts, 99-hour timer with audible alarm, Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

STANDARD FEATURES
- Stainless steel front, sides, top and legs.
- Independently operated stainless steel doors with double pane windows.
- 44,000 BTU/hr. burner per section.
- Electronic spark igniters.
- 1/2 H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 8 amps per section. 16 amps total draw.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions per section.
- 7/8" rear gas connection with combination pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.

OPTIONS
☐ Kosher friendly control package.
☐ Complete prison package.
  ☐ Security screws only.
☐ 208V or 240V, 60 Hz, 1 ph, two speed, 1/2 H.P. blower motor.
☐ Casters.
☐ Simultaneous chain driven doors.
☐ Control panel mounted on left side of oven.
☐ Stainless steel rear enclosure.
☐ Second year extended limited parts and labor warranty.

ACCESSORIES
☐ Extra oven rack(s).
☐ Rack hanger(s).
☐ Stainless steel drip pan.
☐ Down draft flue diverter for direct vent connection.

SPECIFICATIONS
Double section gas convection oven, Vulcan-Hart Model No. (VC44GD) (VC44GC). Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measures 29"w x 22"d x 20"h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28½" x 20½". Eleven position nickel plated rack guides with positive rack stops. One 44,000 BTU/hr. burner per section. 88,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed 1/2 H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 8 amps total draw per section.

Exterior Dimensions:
40½"w x 41½"d (includes motor & door handles) 37½"d (includes motor only) x 70"h on 8" legs.

CSA design certified, NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.
VC44G SERIES
DOUBLE DECK GAS CONVECTION OVENS

INSTALLATION INSTRUCTIONS

1. A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 3.5" W.C., Propane gas is 10.0" W.C.

2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing, refer to NFPA No. 96.

3. These units are manufactured for installation in accordance with ANSI Z223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association Inc., Accredited Standards Committee Z223, 400 N. Capitol St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

4. Clearances: Combustible Non-combustible
   Rear 2" 2"
   Right Side 4" 4"
   Left Side 1" 0"

5. This appliance is manufactured for commercial installation only and is not intended for home use.

<table>
<thead>
<tr>
<th>MODEL NO.</th>
<th>WIDTH</th>
<th>DEPTH (INCLUDES HANDLES)</th>
<th>HEIGHT</th>
<th>BTU/HR. PER OVEN</th>
<th>TOTAL BTU/HR.</th>
<th>ELECTRICAL</th>
<th>WEIGHT WITH SKIDS &amp; PACKAGING</th>
<th>WEIGHT WITHOUT SKIDS &amp; PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>VC44G</td>
<td>40½&quot;</td>
<td>41¼&quot;</td>
<td>70&quot;</td>
<td>44,000</td>
<td>88,000</td>
<td>120/60/1</td>
<td>928 LBS. 422 KG</td>
<td>820 LBS. 372 KG</td>
</tr>
</tbody>
</table>

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696  •  Louisville, KY 40201  •  Toll-free: 1-800-814-2028  •  Local: 502-778-2791  •  Quote & Order Fax: 1-800-444-0602

NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.
Double Compartment
For GN 1/1 Full Size Food Pans
Models UPC600
UPC1200

Features & Benefits
- These large capacity Camcarts easily handle storing and transporting food for any catering job, large or small, for hot or cold foods.
- GN 1/1 Full Size Food Pan capacity per compartment:
  Model UPC600
  1 each 8" (20 cm) deep, 2 each 5" (15 cm) deep
  3 each 4" (10 cm) deep, 4 each 2 1/2" (6.5 cm) deep
  Also holds GN 1/2 & 1/3 Size Food Pans.
  Model UPC1200
  2 each 8" (20 cm) deep, 4 each 5" (15 cm) deep
  5 each 4" (10 cm) deep, 8 each 2 1/2" (6.5 cm) deep
  Also holds GN 1/2 Long Size Food Pans.
- Store hot and cold foods in the same compartment with the use of the optional ThermoBarrier® Insulated Shelf Divider. Keep food chilled for 8 hours or more with the optional Camciller®. No external power or ice required.
- Maintain hot food holding temperatures at higher levels and for longer when using two Camwarmers® inside each compartment of the UPC600 or UPC1200 models. Place on bottom rails or on bottom trays.
- Tough, one-piece seamless, double-wall, polyethylene construction is easy to maintain and won't dent, crack, rust, chip or break.
- Thick polyurethane foam insulated compartments and air tight gaskets help to maintain food quality and temperatures without the use of external heat sources.
- Durable nylon door latches are easy to open and close securely to provide maximum temperature retention. Full swing doors open 270° to the side for easy loading and unloading.
- Vent cap on each compartment allows steam to be released and keeps menu items from becoming soggy.
- Molded-in vertical handles are located in the back for effective maneuvering during transport. Molded-in bumper minimizes damage to walls and furniture.
- Heavy-duty casters provide for smooth transporting and maneuvering across all types of terrain.
  Model UPC600 - Four each 5" (12.7 cm), 2 fixed, 2 swivel, 1 w/brake
  Model UPC1200 - Four each 6" (15.2 cm), 2 fixed, 2 swivel, 1 w/brake
- Optional lifting strap (18256TP) available for UPC1200.
- Non-electrical.
- No assembly required.
- Available in 11 colors.

Approvals
Camcarts®

Double Compartment

For GN 1/1 Full Size Food Pans

Models UPC600
UPC1200

Specifications

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Exterior Dimensions (with casters)</th>
<th>Dimensions (per cavity)</th>
<th>Case lbs/cube</th>
</tr>
</thead>
<tbody>
<tr>
<td>UPC600</td>
<td>Camcart for Food Pans</td>
<td>28 1/2&quot; x 27 1/2&quot; x 45&quot; (72 x 69 x 114 cm)</td>
<td>13 3/4&quot; x 21&quot; x 13 3/4&quot; (34 x 53 x 35 cm)</td>
<td>83 (37.6)</td>
</tr>
<tr>
<td>UPC1200</td>
<td>Camcart for Food Pans</td>
<td>28 1/2&quot; x 27 1/2&quot; x 45 7/8&quot; (72 x 69 x 116 cm)</td>
<td>21 3/4&quot; x 26 3/4&quot; x 13 3/4&quot; (54 x 68 x 35 cm)</td>
<td>110 (50.0)</td>
</tr>
</tbody>
</table>

Dimension Tolerance: +/- 1/4" (0.64 cm)

Optional Accessories

- ThermoBarrier®
  - 3000W for UPC600
    - Coffee Beige (157)
  - 12000W for UPC1200
    - Dark Brown (131)
- Camciller®
  - CPL220
    - Cold Blue (159)
- Camwarmer®
  - 1210PW
    - Granite Gray (191)
- Lifting Strap
  - 1826ST for UPC1200
    - Beige (100)

Standard Colors

- Navy Blue (186)
- Dark Brown (131)
- Black (110)
- Granite Green (192)
- Slate Blue (401)
- Brick Red (402)
- Hot Red (158)
- Coffee Beige (157)
- Green (519)
- Granite Gray (191)
- Granite Sand (194)

Architect Specs

The non-electrical food service and transport cart shall be a Camcart, Model UPC, manufactured by Cambro Mfg Co., Huntington Beach, CA 92649 USA. It shall be made of one-piece, seamless, double-wall, high-density polyethylene. It shall have 2 separate insulated polyurethane foam-injected compartments. Each compartment shall accommodate a variety of GN 1/1 Full, 1/2 or 1/3 Size Food Pans, from 7 1/2" (19.1 cm) to 8" (20 cm) deep. It shall have nylon door latches and the compartment doors swing open 270°. It shall have a vent cap on each compartment.

It shall have molded-in handles located on the back of the cart. It shall have either 4 each 5" (12.7 cm) casters, 2 fixed, 2 swivel, 1 in brake or 4 each 5" (12.7 cm) casters, 2 fixed, 2 swivel, 1 in brake. It shall be available with an optional lifting strap for the UPC1200. It shall require no assembly. It shall be available in 11 colors.

Approvals

© Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, CA 92647-2056, U.S.A.
CORROSION RESISTANT ADJUSTABLE INTEGRAL VENEER AHR W/ 2 PINTLE LEGS MIN W/ 3/16" WIRE @ 24" OC VERT AND 16" OC HORIZ OR APPROVED EQUAL

METAL BLDG WALL

1/2" EXP MATL W/ CONT SEALANT

EXT PAVING SEE ARCH AND CIVIL

Z PURLINS BY MFR @ 24" OC MAX SPA

DWLS TO MATCH VERT WALL REINF

DWLS W/ STD HOOK TO MATCH SLAB REINF

FIN FLR SEE PLAN

2'-0"

30

16

3" CLR

1'-0"

2-#4 CONT TOP & BOT W/ #3 STIRRUPS @ 48" OC

SAFE

FOUNDATION SECTION

SCALE: 3/4" = 1'-0"

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11 WALL CAP

16 GA. S.S. WALL CAP

(2) LAYERS OF 3/4" PLYWOOD

FILL ALL GAPS W/ SECURITY SEALANT

COUNTERSINK ANCHORS, EMBED 4" MIN. @ 16" O.C.

SCALE: 1"=1'-0"