

Request for Qualifications (A/E)

Department of Developmental Disabilities
1601 West Broad St
Columbus, Ohio 43222-1087



http://dodd.ohio.gov
Phone 614-272-0509

Administration of Project: Local Administration

Project Name	<u>MVDC Kitchen Relocation</u>	Response Deadline	<u>April 23, 2012; 5:00 p.m. local time</u>
Project Location	<u>Mount Vernon Developmental Center</u>	Project Number	<u>DMR-120003</u>
City / County	<u>Mt. Vernon / Knox</u>	Project Manager	<u>Robert Arey</u>
Agency/Institution	<u>Department of Developmental Disabilities</u>	Contracting Authority*	<u>Department of Developmental Disabilities</u>

*The Contracting Authority for SAO-administered projects is the State Architect's Office. The Contracting Authority for locally administered projects is the state agency or institution of higher education.

No. of paper copies requested (stapled, not bound) 1 No. of electronic copies requested on CD (PDF) 0

Submit the requested number of Statements of Qualifications directly to the Department of Developmental Disabilities, Attention: Robert Arey, at 1601 West Broad St, Columbus, Ohio 43222-1087. **See Section H for additional submittal instructions.**

Project Overview

A. Project Description

See attached Study

B. Scope of Services

See Attached Study

C. Funding / Estimated Budget

Total Project Cost	<u>\$1,269,263.00</u>	State Funding	<u>\$1,269,263.00</u>
Construction Cost	<u>\$1,078,310.00</u>	Other Funding	<u>\$0</u>
Estimated A/E Fee	<u>5.5%% to 8%%</u>		

NOTE: The A/E fee percentage for this project includes all professional design services, and consultant services necessary for proper completion of the Basic Services for the successful completion of the project, including but not limited to: review and verification of the Program of Requirements provided by the Owner, validation of existing site conditions (but not subsurface or hidden conditions), preparation of cost estimates and design schedules for the project. Fees may be negotiated and allocated for Additional Services (e.g., creation of a Program of Requirements, extensive evaluation or validation of site conditions, extensive pre-design investigations, code-required special inspection and testing, Quality Assurance testing during the construction period, and testing due to unforeseen conditions).

D. Services Required (see note below)

Primary	<u>Architectural</u>
Secondary	<u>MEP Engineering</u>
	<u>Food Service Consulting</u>
	<u></u>
	<u></u>
	<u></u>
Other(s)	<u></u>

E. Anticipated Schedule

Professional Services Start (mm/yy)	<u>ASAP</u>
Construction Contracts Start (mm/yy)	<u>See Study</u>
Construction Contracts Completed (mm/yy)	<u>See Study</u>
Professional Services Completed (mm/yy)	<u>See Study</u>

F. EDGE Participation Goal

Percent of <i>initial</i> TOTAL A/E Fee	<u>0.0%</u>
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NOTE: The primary A/E shall be (1) a registered architect holding a license and certificate of authorization issued by the Ohio Architects Board pursuant to O.R.C. Chapter 4703, (2) a landscape architect holding a license and certificate of authorization issued by the Ohio Landscape Architects Board pursuant to O.R.C. Chapter 4703, or (3) a professional engineer or professional surveyor holding a license and certificate of authorization issued by the Ohio Engineers and Surveyors Board pursuant to O.R.C. Chapter 4733.

Project Name MVDC Kitchen RelocationProject Number DMR-120003

G. Evaluation Criteria for Selection

Demonstrated ability to meet Owner's programmed project vision, scope, budget, and schedule on previous projects. Previous experience compatible with the proposed project (e.g., type, size). Relevant past work of prospective firm's proposed consultants. Past performance of prospective firm and its proposed consultants. Qualifications and experience of individuals directly involved with the project. Proposer's previous experience (numbers of projects, sizes of projects) when working with its proposed consultants. Approach to and success of using partnering and Alternative Dispute Resolution. Proximity of prospective firms to the project site. Proposer's apparent resources and capacity to meet the needs of this project. The selected A/E and all its consultants must have the capability to use the Internet within their normal business location(s) during normal business hours.

Interested A/E firms are required to submit the Commitment to Participate in the EDGE Business Assistance Program form in its Statement of Qualifications (SAO Form #F110-330) submitted in response to the RFQ, to indicate its intent to contract with and use EDGE-certified Business Enterprise(s), as a part of the A/E's team. The Intent to Contract and to Perform and / or waiver request letter and Demonstration of Good Faith Effort form(s) with complete documentation must be attached to the A/E's Technical Proposal. Both forms can be accessed via the SAO website at <http://ohio.gov/sao> (click on Forms). The Intent to Contract and to Perform form is again required at the Fee Proposal stage.

For all Statements of Qualifications, please identify the EDGE-certified Business Enterprises, by name, which will participate in the delivery of the proposed professional services solicited in the RFQ.

Prior to executing the Architect/Engineer Agreement, the selected A/E must represent and warrant that it has not provided any material assistance, as that term is defined in O.R.C. Section 2909.33(C), to an organization that is identified by, and included on, the United States Department of State Terrorist Exclusion List and that it has truthfully answered "no" to every question on the Declaration Regarding Material Assistance/Non-Assistance to a Terrorist Organization, and that it has provided or shall provide such to the Contracting Authority and/or the Ohio Business Gateway (<https://ohiobusinessgateway.ohio.gov/OBG/Membership/Security.mvc>).

H. Submittal Instructions

Firms are required to submit the current version of Statement of Qualifications (SAO Form F110-330) available via the SAO website at <http://ohio.gov/sao> (click on Forms).

Paper copies of the Statement of Qualifications should be stapled only. Do not use special bindings or coverings of any type. Cover letters and transmittals are not necessary.

Electronic submittals should be combined into one PDF file named with the project number listed on the RFQ and your firm's name. Use the "print" feature of Adobe Acrobat Professional or similar software for creating a PDF rather than using a scanner. If possible, please reduce the file size of the PDF. In Adobe Acrobat Professional, go to Advanced, then PDF Optimizer. Also, please label the CD and the CD cover with the project number and firm name.

Submit all questions regarding this RFQ in writing to Robert Arey at robert.arey@dodd.ohio.gov with the project number included in the subject line (no phone calls please). Questions will be answered and posted to the OAKS Capital Improvements (OAKS CI) website at <http://ci.oaks.ohio.gov> on a regular basis until approximately one week before the response deadline. The Question & Answer (Q&A) document can be found by downloading a new version of the RFQ or by clicking on the Q&A link to the right of the project listing. The name of the party submitting a question will not be included on the Q&A document.

Architect/Engineer Selection Rating

Department of Developmental Disabilities
1601 West Broad St,
Columbus, Ohio 43222-1087

 Department of
Developmental Disabilities

http://dodd.ohio.gov
Phone 614-272-0509

Project Name MVDC Kitchen Relocation Proposer Firm _____
Project Number DMR-120003 City, State, Zip _____

Selection Criteria		Value	Score
1. A/E Firm Location (5 points)			
Proximity of primary A/E firm office where majority of work is to be performed in relationship to project site	Less than 50 miles	4 - 5	
	50 to 100 miles	2 - 3	
	More than 100 miles	0 - 1	
2. A/E Firm Size (5 points)			
Number of relevant licensed professionals within primary A/E firm available to perform the work.	Small = Less than 3 licensed professionals	1 - 3	
	Medium = 3 to 10 licensed professionals	3 - 5	
	Large = More than 10 licensed professionals	5 - 5	
3. Current Workload (5 points)			
Amount of fees awarded by the Contracting Authority to the primary A/E Firm in the previous 24 months (exclude projects on hold)	Less than \$50,000.00	4 - 5	
	\$50,000.00 to \$100,000.00	2 - 3	
	More than \$100,000.00	0 - 1	
4. Primary A/E Qualifications (30 points)			
a. Project Management Lead	Experience / ability of A/E project manager to manage scope / budget / schedule / quality	0 - 10	
b. Project Design Lead	Experience / creativity of lead designer to meet needs of owner	0 - 5	
c. Technical Staff	Experience / ability of technical staff to develop quality construction documents	0 - 5	
d. Construction Administration	Experience / ability of field representative to identify / solve issues during construction	0 - 10	
5. A/E Consultant Qualifications (10 points)			
Key Discipline Leads	Experience / ability of all key discipline leads to effectively perform the work	0 - 10	
6. Project Team Qualifications (15 points)			
a. Previous Team Collaboration Number of projects that a majority of the team members have worked together	Less than 3 projects (Low)	0 - 1	
	3 to 10 projects (Average)	2 - 3	
	More than 10 projects (High)	4 - 5	
b. LEED* Experience within Team	LEED AP(s)** on Team	0 - 1	
	LEED Registered Project(s)	0 - 2	
	LEED Certified Project(s)	0 - 2	
	Satisfies ALL above Criteria	Sum = 0 - 5	
c. Team Organization	Clarity of responsibility / communication demonstrated by table of organization	0 - 5	
7. Overall Project Team Experience (30 points)			
a. Budget and Schedule Management	Performance in completing projects within original budget and schedule limitations	0 - 5	
b. Experience with Similar Project Type	Less than 3 projects (Low)	0 - 3	
	3 to 10 projects (Average)	4 - 6	
	More than 10 projects (High)	7 - 10	
c. Past Performance	Level of performance as indicated by past A/E evaluations / letters of reference	0 - 5	
d. Knowledge of State of Ohio Capital Project Administration Process	Less than 3 projects (Low)	0 - 3	
	3 to 10 projects (Average)	4 - 6	
	More than 10 projects (High)	7 - 10	
		Subtotal	

* LEED = Leadership in Energy & Environmental Design developed by the U.S. Green Building Council

** LEED AP = LEED Accredited Professional credential by the Green Building Certification Institute

Notes:

Evaluator:

Name _____

Signature _____ Date _____

KITCHEN RELOCATION FEASIBILITY STUDY

MT. VERNON DEVELOPMENTAL CENTER

OHIO BOARD OF DEVELOPMENTAL DISABILITIES COLUMBUS, OHIO

PREPARED BY:



Schorr Architects, Inc.
DUBLIN, OHIO

with



Roger D. Fields & Associates
COLUMBUS, OHIO



Foodservice Solution Group
INDIANAPOLIS, INDIANA

January, 2012

MT. VERNON DEVELOPMENTAL CENTER KITCHEN RELOCATION FEASIBILITY STUDY

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GENERAL INFORMATION:

Schorr Architects, Inc. has provided a Study of a portion of the Mount Vernon Developmental Center's Maintenance Building to assist in determining what improvements and renovations will be required to repair or upgrade as needed for a secure, weatherproof, and safe building, to meet current Codes, and to fulfill the Program of Requirements to create a new Food Service Area to serve approximately 100-120 clients, three (3) meals per day.

The original building was built in 1976. This building includes an existing delivery dock and receiving area, a maintenance shop, several offices, a break room, and a large storage area including two (2) large and two (2) small walk-in cooler units. The building assessment focuses on the large storage area, which is the most appropriate location for placement of a new Food Service Area.

PURPOSE:

The purpose of this assessment and feasibility study is to determine the physical, budgetary, and time requirements to create a food service area within the existing Maintenance Building in order to ultimately replace the food service currently being operated out of the Rian Hall kitchen.

SCOPE OF WORK SUMMARY AND RECOMMENDATIONS:

PROGRAMMING AND REQUIREMENTS:

- A. Food Service Managers' Office
 - 1. Existing office in the proposed space designed for three people and should be able to accommodate two food service managers and two storage managers.
 - 2. MVDC will provide conventional furnishings in this space.
 - 3. No work to be estimated for this area in the Study.
- B. Break Room / Locker Room / Staff Restroom
 - 1. These functions are accommodated elsewhere in this building
 - 2. No work to be estimated for these areas in the Study.
- C. Janitor's Closet
 - 1. Needs to contain mop sink, mop / broom storage rack, and storage shelving only.
- D. Food Service Work Area
 - 1. Accommodate range of six-eight staff members per shift.
 - 2. Clean linens can be stored for access from a cart or rack
- E. Food Delivery / Check-in Area
 - 1. The existing dock must not become a bottleneck when large food deliveries arrive.
 - 2. A staging area will be provided off the dock for checking in food deliveries.
 - 3. The dock will typically be left empty between deliveries.
 - 4. It may be desirable to facilitate more frequent, smaller deliveries to ease dock congestion at delivery time.
 - 5. Beverages are stocked on the Units, not stored in the kitchen area.
- F. The existing kitchen at Rian Hall is serving three meals per day to 147 clients in six buildings. This is down from approximately 250 people per day back in 1998. The new kitchen would serve approximately 110 clients per day, spread over Five buildings.
- G. MVDC would like to repurpose as much food service equipment as possible in order to reduce costs and waste.



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Mount Vernon Developmental Center

Food Service Overview and Recommendations

Operational Overview

The relocated food service operation at Mount Vernon Developmental Center (MVDC) is to be designed to serve 100 to 120 residents located in several buildings throughout the property. Meals are to be prepared in the central kitchen and transported to each building. Residents are served family-style by direct care staff in each building.

Meal service is in full operation five days a week with accommodations also made to support direct staff for weekend meal service. A delivery vehicle is employed to deliver all food items to the various residential units. Deliveries include hot and cold food items and beverages to be stocked on location in each unit.

Kitchen Location

After consideration of several locations on the MVDC campus, it was determined that the most appropriate place for the relocated, re-sized central kitchen would be the current maintenance facility. It offers an accessible location for food deliveries, a full dock as required, two potential walk-in refrigeration locations in place, and plenty of square footage for an efficient kitchen design. We examined all the walk-in refrigeration units and decided to base our kitchen layout around the two units closest to the dock. They are newer than the other units, in considerably better shape, and they are easily accessible for deliveries.

Food Flow

In an effort to provide MVDC with an efficient kitchen in a footprint that utilizes existing walk-in refrigeration and minimizes disruption to other working portions of the warehouse, we have laid out a facility with food flowing from Plan Left to Plan Right in the following manner:

- The major storage components (dry storage, cooler, and freezer) are accessible to kitchen staff and provide for deliveries with minimal interruption to food production.
- All storage vessels are shown with high-density shelving. This style of shelving allows for maximum storage space within each vessel. We are showing the shelving as an alternate. Based on my site visits, it seems like there is a significant amount of re-useable shelving currently in place. With the projected resident population, this should be adequate for your needs.

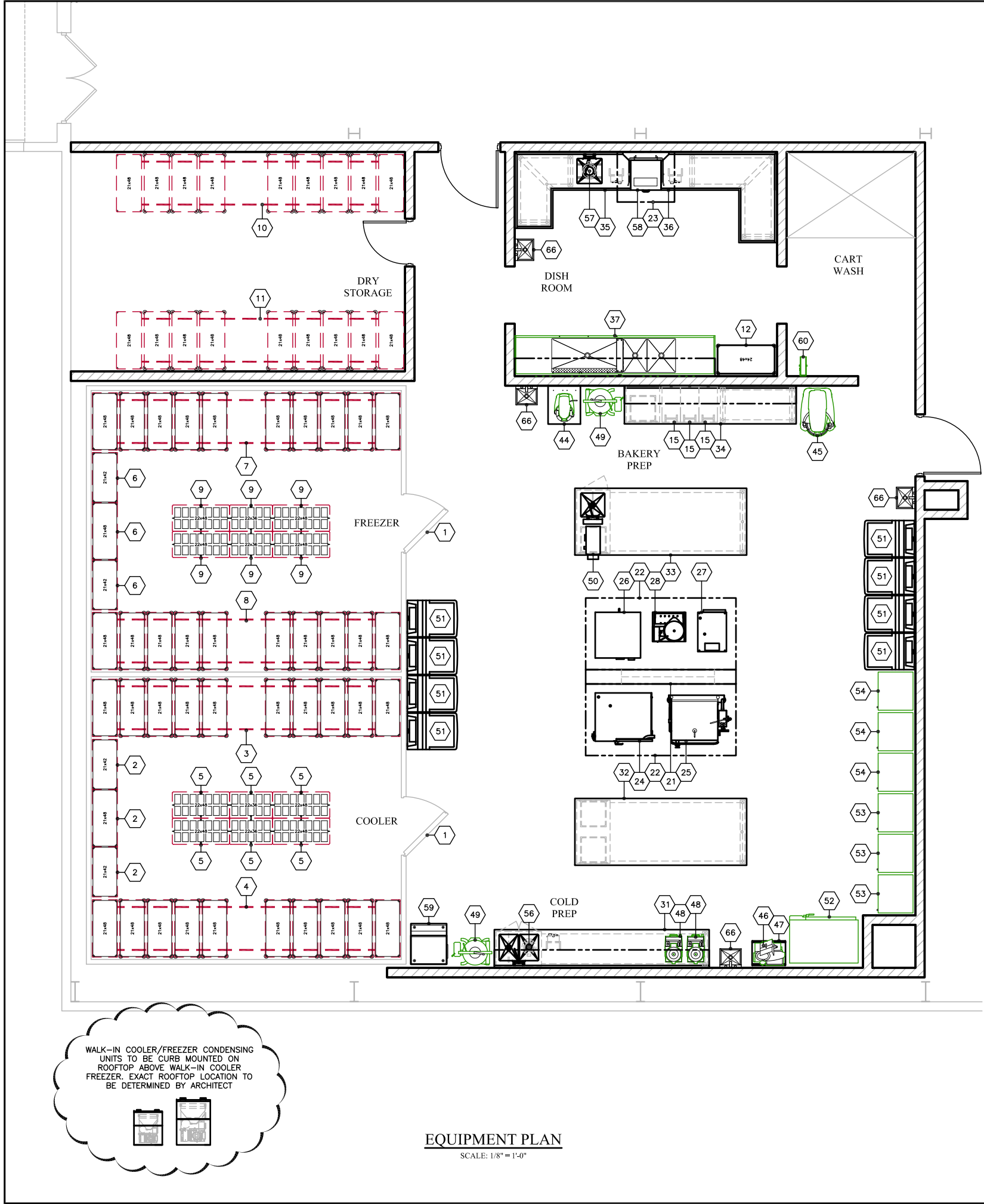
- From storage, food will move into the prep and production areas. The cold prep area is located outside the cooler and the bakery prep area is located outside the freezer to reduce cross traffic. Each prep area is complete with a wall-based table and a double-wide center table. The center tables can effectively be used for food prep on one side and as a landing area for cooks on the other side.
- The food production center (cooking equipment) is centrally located and flows from the food storage area to the food transport area. The specific pieces of cooking equipment shown and listed will provide enough capacity and versatility to prepare a full menu for MVDC residents.
- The holding / transport carts are intended to be used hot (plugged in) or cold. The only require 120v electricity, so that could be left on-site in a residential unit – if the need arises. All carts will exit the kitchen from the door located Plan right. Upon there return from the units, they can unload soiled pans and wares into the dishroom and move to the cart wash before re-entering the central kitchen.
- The dish room is designed to move from left-to-right, soiled-to-clean. The existing power wash three compartment sink is incorporated into the plan along with a new door-style, single rack dishmachine.

Equipment Re-Use

Items shown in **green** on the plan drawing and so designated in the equipment schedule are items we believe are in re-usable condition (at this time) and fit the design layout for the kitchen. There are a significant number of items in place in your current facility that we do not believe are re-useable for this kitchen and, in most instances, not re-useable at all. (Note: We have provided a separate spreadsheet listing of existing equipment.)

Budget Estimate

As the equipment package is presented on our drawings for this feasibility study, we believe it will bring back bids from Kitchen Equipment Contractors in the range of \$225,000 to \$255,000. This number assumes that the high-density shelving package (shown in **red**) will not be a part of the bid package. There is also a variable factor regarding the refrigeration system for the walk-in cooler / freezer. Our estimate includes the complete replacement of the existing system. This may or may not be required and you may or may not choose to make it part of this project.



EQUIPMENT SCHEDULE					
ITEM	QTY	ALT. Eqp.	ITEM DESCRIPTION	MANUFACTURER	MODEL
1	1		WALK-IN CLR/FRZ REFRIGERATION	HEATCRAFT	CUSTOM
2	3	◆	COOLER SHELVING UNIT	METRO	METROMAX Q
3	1	◆	HI-DENSITY COOLER SHELVING	METRO	METROMAX Q
4	1	◆	HI-DENSITY COOLER SHELVING	METRO	METROMAX Q
5	6	◆	COOLER DUNNAGE RACK	METRO	HP22**PDMB SERIES
6	3	◆	FREEZER SHELVING UNIT	METRO	METROMAX Q
7	1	◆	HI-DENSITY FREEZER SHELVING	METRO	METROMAX Q
8	1	◆	HI-DENSITY FREEZER SHELVING	METRO	METROMAX Q
9	6	◆	FREEZER DUNNAGE RACK	METRO	HP22**PDMB SERIES
10	1	◆	HI-DENSITY DRY STORAGE SHELVING	METRO	SUPER ERECTA
11	1	◆	HI-DENSITY DRY STORAGE SHELVING	METRO	SUPER ERECTA
12	1		POT AND PAN DRYING RACK	METRO	PR48VX3
13	*4		SHEET PAN RACK	CHANNEL MANU.	401S
14	*4		UTILITY CART	LAKESIDE	744
15	3		INGREDIENT BIN	CAMBRO	IB36-148
16					
17					
18					
19					
20					
21	1		UTILITY DISTRIBUTION SYSTEM	FABRICATED	CUSTOM
22	1		EXHAUST VENTILATION SYSTEM	FABRICATED	CUSTOM
23	1		DISHMACHINE VENTILATION SYSTEM	FABRICATED	CUSTOM
24	1		COMBI OVEN/STEAMER W/ STAND	CLEVELAND RANGE	OES-6.20
25	1		40 GALLON TILT SKILLET	CLEVELAND RANGE	SEL-40-T1
26	1		DOUBLE DECK CONVECTION OVEN	GARLAND RANGE	MCO-ES-20-S
27	1		10 PAN STACKED STEAMER	CLEVELAND RANGE	24CEA10
28	1		12 GALLON TILT KETTLE W/ STAND	CLEVELAND RANGE	KET-12-T/STD-28
29					
30					
31	1		VEGETABLE PREP COUNTER	FABRICATED	CUSTOM
32	1		VEGETABLE PREP WORKTABLE	FABRICATED	CUSTOM
33	1		CHEF PREP WORKTABLE	FABRICATED	CUSTOM
34	1		BAKERY PREP COUNTER	FABRICATED	CUSTOM
35	1		SOILED DISHTABLE/TRAY DROP	FABRICATED	CUSTOM
36	1		CLEAN DISHTABLE	FABRICATED	CUSTOM
37	1		THREE COMPARTMENT SINK	EXISTING EQUIPMENT	TO BE RELOCATED
38					
39					
40	*1		LARGE PORTION SCALE	EXISTING EQUIPMENT	TO BE RELOCATED
41	*1		MANUAL CAN OPENER	EDLUND	S-11
42	*1		ELECTRIC CAN OPENER	EDLUND	270
43	*1		DIGITAL SCALE	EDLUND	WSC-10
44	1		20 QT MIXER W/ TABLE	EXISTING EQUIPMENT	TO BE RELOCATED
45	1		60 QT FLOOR MIXER	EXISTING EQUIPMENT	TO BE RELOCATED
46	1		FOOD SLICER	EXISTING EQUIPMENT	TO BE RELOCATED
47	1		FOOD SLICER STAND	LAKESIDE	110
48	2		FOOD PROCESSOR	EXISTING EQUIPMENT	TO BE RELOCATED
49	2		VERTICAL CUTTER/MIXER	EXISTING EQUIPMENT	TO BE RELOCATED
50	1		HOT WATER DISPENSER	HATCO	AWD-12
51	8		HOLDING/TRANSPORT CABINETS	CAMBRO	CMBH1826LF
52	1		BLAST CHILLER ROLL-IN	EXISTING EQUIPMENT	TO BE RELOCATED
53	3		REFRIGERATOR, REACH-IN	EXISTING EQUIPMENT	TO BE RELOCATED
54	3		FREEZER, REACH-IN	EXISTING EQUIPMENT	TO BE RELOCATED
55					
56	1		DISPOSER	IN-SINK-ERATOR	SS-200-7/AS-101
57	1		DISPOSER	IN-SINK-ERATOR	SS-200-7/AS-101
58	1		DISHMACHINE W/ BOOSTER HEATER	HOBART	AM15T
59	1		ICE MAKER W/ BIN	SCOTSMAN	C0530SA-1A/B530P
60	1		HOSE REEL W/ SPRAY	EXISTING EQUIPMENT	TO BE RELOCATED
61					
62					
63					
64					
65					
66	4		HAND SINK	PROVIDED BY OTHERS	NOT IN KEC CONTRACT
67					
68					
69					
70					
* - ITEM OR QUANTITY NOT SHOWN					

fsg

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KITCHEN RENOVATION PROJECT FOR:

MOUNT VERNON DEV. CENTER

MOUNT VERNON, OHIO

DRAWING SCALE:

1/8" = 1'-0"

DRAWN BY:

JAK

APPROVED BY:

FSG

DATE ISSUED:

01/12/2012

FOODSERVICE EQUIPMENT PLAN & SCHEDULES

SHEET NUMBER:

FSG1.0

PROJECT NUMBER:

2011-026

BUDGETARY REQUIREMENTS:

Estimate of Probable Construction Cost:	\$1,078,310.00
Consultant Fees:	\$ 86,260.00
Reimbursable Expenses:	\$ 40,000.00
Construction Contingency:	\$ 53,910.00

Project Total Estimate of Probable Cost: \$1,258,480.00

Refer to following Estimate of Probable Cost for detailed cost estimate.

MOUNT VERNON DEVELOPMENTAL CENTER - GENERAL EQUIPMENT SCHEDULE

ITEM	DESCRIPTION	QTY	MANUFACTURER	MODEL	MECHANICAL	ELECTRICAL
1	WALK-IN COOLER/FREEZER REFRIGERATION	1	HEATCRAFT	CUSTOM	X	X
2	COOLER SHELVING UNIT	3	INTERMETRO	METROMAX Q		
3	HI-DENSITY COOLER SHELVING	LOT	INTERMETRO	METROMAX Q		
4	HI-DENSITY COOLER SHELVING	LOT	INTERMETRO	METROMAX Q		
5	COOLER DUNNAGE RACK	6	INTERMETRO	HP22**PDMB SERIES		
6	FREEZER SHELVING UNIT	3	INTERMETRO	METROMAX Q		
7	HI-DENSITY FREEZER SHELVING	LOT	INTERMETRO	METROMAX Q		
8	HI-DENSITY FREEZER SHELVING	LOT	INTERMETRO	METROMAX Q		
9	FREEZER DUNNAGE RACK	6	INTERMETRO	HP22**PDMB SERIES		
10	HI-DENSITY DRY STORAGE SHELVING	LOT	INTERMETRO	SUPER ERECTA		
11	HI-DENSITY DRY STORAGE SHELVING	LOT	INTERMETRO	SUPER ERECTA		
12	POT & PAN DRYING RACK	1	INTERMETRO	PR48VX3		
13	SHEET PAN RACK	4	CHANNEL	401S		
14	UTILITY CART	4	LAKESIDE	744		
15	INGREDIENT BIN	3	CAMBRO	IB36-148		
16	SPARE NUMBER					
17	SPARE NUMBER					
18	SPARE NUMBER					
19	SPARE NUMBER					
20	SPARE NUMBER					
21	UTILITY DISTRIBUTION SYSTEM	1	FABRICATED	CUSTOM	X	X
22	EXHAUST VENTILATION SYSTEM	1	FABRICATED	CUSTOM	X	X
23	DISHMACHINE VENTILATION SYSTEM	1	FABRICATED	CUSTOM	X	X
24	COMBI OVEN/STEAMER W/STAND	1	CLEVELAND	OES-6.20	X	X
25	40 GALLON TILT SKILLET	1	CLEVELAND	SEL-40-T1	X	X
26	DOUBLE DECK CONVECTION OVEN	1	GARLAND	MCO-ES-20-S		X
27	10-PAN STACKED STEAMER	1	CLEVELAND	24CEA10	X	X
28	12 GALLON TILT KETTLE W/STAND	1	CLEVELAND	KET-12-T/STD-28	X	X
29	SPARE NUMBER					
30	SPARE NUMBER					
31	VEGETABLE PREP COUNTER	1	FABRICATED	CUSTOM	X	
32	VEGETABLE PREP WORKTABLE	1	FABRICATED	CUSTOM		X
33	CHEF PREP WORKTABLE	1	FABRICATED	CUSTOM	X	X
34	BAKERY PREP COUNTER	1	FABRICATED	CUSTOM		
35	SOILED DISHTABLE/TRAY DROP-OFF	1	FABRICATED	CUSTOM	X	
36	CLEAN DISHTABLE	1	FABRICATED	CUSTOM		
37	THREE COMPARTMENT SINK	1	EXISTING	TO BE RELOCATED	X	
38	SPARE NUMBER					
39	SPARE NUMBER					
40	LARGE PORTION SCALE	1	EXISTING	TO BE RELOCATED		X
41	MANUAL CAN OPENER	1	EDLUND	S-11		
42	ELECTRIC CAN OPENER	1	EDLUND	270		X
43	DIGITAL SCALE	1	EDLUND	WSC-10		X
44	20 QUART MIXER W/TABLE	1	EXISTING	TO BE RELOCATED		X
45	60 QUART FLOOR MIXER	1	EXISTING	TO BE RELOCATED		X
46	FOOD SLICER	1	EXISTING	TO BE RELOCATED		X
47	FOOD SLICER STAND	1	LAKESIDE	110		
48	FOOD PROCESSOR	2	EXISTING	TO BE RELOCATED		X
49	VERTICAL CUTTER/MIXER	2	EXISTING	TO BE RELOCATED		X
50	HOT WATER DISPENSER	1	HATCO	AWD-12	X	X

MOUNT VERNON DEVELOPMENTAL CENTER - GENERAL EQUIPMENT SCHEDULE						
ITEM	DESCRIPTION	QTY	MANUFACTURER	MODEL	MECHANICAL	ELECTRICAL
51	HOLDING/TRANSPORT CABINETS	8	CAMBRO	CMBH1826LF		X
52	BLAST CHILLER ROLL-IN	1	EXISTING	TO BE RELOCATED	X	X
53	REFRIGERATOR, REACH-IN	3	EXISTING	TO BE RELOCATED		X
54	FREEZER, REACH-IN	3	EXISTING	TO BE RELOCATED		X
55	SPARE NUMBER					
56	DISPOSER	1	IN-SINK-ERATOR	SS-200-7/AS101	X	X
57	DISPOSER	1	IN-SINK-ERATOR	SS-200-7/AS101	X	X
58	DISHMACHINE W/BOOSTER HEATER	1	HOBART	AM15T	X	X
59	ICE MAKER W/BIN	1	SCOTSMAN	CO530SA-1A/B530P	X	X
60	HOSE REEL W/SPRAY	1	EXISTING	TO BE RELOCATED	X	
61	SPARE NUMBER					
62	SPARE NUMBER					
63	SPARE NUMBER					
64	SPARE NUMBER					
65	SPARE NUMBER					
66	HAND SINK	4	BY OTHERS	NOT IN KEC CONTRACT	X	
67	SPARE NUMBER					
68	SPARE NUMBER					
69	SPARE NUMBER					
70	SPARE NUMBER					

MOUNT VERNON DEVELOPMENTAL CENTER - MECHANICAL EQUIPMENT SCHEDULE									
		WATER		WASTE		GAS			
ITEM	DESCRIPTION	H.W.	C.W.	SIZE	CONN. TYPE	SIZE	MBTU	NOTES	
1	COOLER COIL FANS			3/4"	INDIRECT			COMPRESSOR WEIGHT: 246 LBS.	
	COOLER COMPRESSOR								
	FREEZER COIL FANS			3/4"	INDIRECT				
	FREEZER COMPRESSOR							COMPRESSOR WEIGHT: 360 LBS.	
21	UDS WATER CONNECTION		3/4"						
	UDS FILTERED WATER CONNECTION		3/4"						
22	EXHAUST VENTILATION HOOD							HOOD WEIGHT: 2230 LBS.	
	COOKING VENTILATION EXHAUST FAN							FAN WEIGHT: 365 LBS., EXHAUST FAN CFM: 5950 CFM	
	COOKING VENTILATION SUPPLY FAN					1"	378	FAN WEIGHT: 510 LBS., SUPPLY FAN CFM: 4760 CFM	
	BALANCE MADE UP BY HVAC							HVAC CFM: 1190 CFM	
23	DISHMACHINE VENTILATION HOOD							HOOD WEIGHT: 110 LBS.	
	DISHMACHINE EXHAUST FAN							FAN WEIGHT: 70 LBS., EXHAUST CFM: 600 CFM	
	BALANCE MADE UP BY HVAC							HVAC CFM: 600 CFM	
24	COMBI OVEN/STEAMER W/STAND		3/4"	1-1/2"	INDIRECT			SERVICE FROM UTILITY DISTRIBUTION SYSTEM (ITEM #21)	
25	40 GALLON TILT SKILLET		3/4"	2"	INDIRECT			SERVICE FROM UTILITY DISTRIBUTION SYSTEM (ITEM #21)	
27	10-PAN STACKED STEAMER		3/4"	1-1/4"	INDIRECT			SERVICE FROM UTILITY DISTRIBUTION SYSTEM (ITEM #21)	
28	12 GALLON TILT KETTLE W/STAND		3/4"	2"	INDIRECT			SERVICE FROM UTILITY DISTRIBUTION SYSTEM (ITEM #21)	
31	VEGETABLE PREP COUNTER	3/4"	3/4"	2"	INDIRECT				
33	CHEP PREP WORKTABLE	3/4"	3/4"	2"	INDIRECT				
35	SOILED DISHTABLE/TRAY DROP-OFF	3/4"	3/4"						
37	THREE COMPARTMENT SINK	(2) 3/4"	(2) 3/4"	2"	DIRECT				
50	HOT WATER DISPENSER		1/2"						
52	BLAST CHILLER ROLL-IN							EXISTING/RELOCATE. KEC TO VERIFY REQUIREMENTS	
56	DISPOSER		1/2"	2"	DIRECT			SERVICE FROM VEGETABLE PREP COUNTER (ITEM #31)	
57	DISPOSER		1/2"	2"	DIRECT			SERVICE FROM SOILED DISHTABLE/TRAY DROP-OFF (ITEM #35)	
58	DISHMACHINE W/BOOSTER HEATER	3/4"		2"	INDIRECT				
59	ICE MAKER W/BIN		1/2"	3/4"	INDIRECT				
60	HOSE REEL W/SPRAY							EXISTING/RELOCATE. KEC TO VERIFY REQUIREMENTS	
66	HAND SINK	1/2"	1/2"	1-1/2"	DIRECT			BY OTHERS. VERIFY REQUIREMENTS WITH SUPPLIER	

MOUNT VERNON DEVELOPMENTAL CENTER - ELECTRICAL EQUIPMENT SCHEDULE								
ITEM	DESCRIPTION	VOLTAGE	PH	KW	AMPS	HP	CONN. TYPE	NOTES
1	COOLER/FREEZER REFRIGERATION							
	WALK-IN COOLER COIL FANS	120	1		3.6		DIRECT	
	WALK-IN COOLER COMPRESSOR	208	3		24.0		DIRECT	
	WALK-IN FREEZER HEATED DRAIN TAPE	120	1		16.0		DIRECT	
	WALK-IN FREEZER COIL FANS	208	1		2.5		DIRECT	
	WALK-IN FREEZER COIL HEATER	208	1		19.6		DIRECT	
	WALK-IN FREEZER COMPRESSOR	208	3		44.0		DIRECT	
21	UDS 120/208V-3 CONNECTION	120/208	3				DIRECT	
22	EXHAUST VENTILATION HOOD LIGHTS	120	1		16.0		DIRECT	
	COOKING EXHAUST FAN	208	3		10.6	3	DIRECT	
	COOKING SUPPLY FAN	208	3		10.6	3	DIRECT	
23	DISHMACHINE EXHAUST FAN	120	1		4.4	1/4	DIRECT	
24	COMBI OVEN/STEAMER W/STAND	208	3		45.5		DIRECT	SERVICE FROM UTILITY DISTRIBUTION SYSTEM (ITEM #21)
25	40 GALLON TILT SKILLET	208	3	18.0	50.0		DIRECT	SERVICE FROM UTILITY DISTRIBUTION SYSTEM (ITEM #21)
26	DOUBLE DECK CONVECTION OVEN	(2) 208	1		50.0		DIRECT	SERVICE FROM UTILITY DISTRIBUTION SYSTEM (ITEM #21)
27	10-PAN STACKED STEAMER	208	3	32.0	91.7		DIRECT	SERVICE FROM UTILITY DISTRIBUTION SYSTEM (ITEM #21)
28	12 GALLON TILT KETTLE W/STAND	208	3	9.8	27.2		DIRECT	SERVICE FROM UTILITY DISTRIBUTION SYSTEM (ITEM #21)
32	VEGETABLE PREP WORKTABLE	(2) 120	1		16.0		DIRECT	
	VEGETABLE PREP WORKTABLE	208	1		24.0		DIRECT	
33	CHEF PREP WORKTABLE	(2) 120	1		16.0		DIRECT	
	CHEF PREP WORKTABLE	208	1		24.0		DIRECT	
40	LARGE PORTION SCALE							EXISTING/RELOCATE. KEC TO VERIFY REQUIREMENTS
42	ELECTRIC CAN OPENER	120	1		1.2		PLUG	
43	DIGITAL SCALE	120	1		1.2		PLUG	
44	20 QUART MIXER W/TABLE							EXISTING/RELOCATE. KEC TO VERIFY REQUIREMENTS
45	60 QUART FLOOR MIXER							EXISTING/RELOCATE. KEC TO VERIFY REQUIREMENTS
46	FOOD SLICER							EXISTING/RELOCATE. KEC TO VERIFY REQUIREMENTS
48	FOOD PROCESSOR							EXISTING/RELOCATE. KEC TO VERIFY REQUIREMENTS
49	VERTICAL CUTTER/MIXER							EXISTING/RELOCATE. KEC TO VERIFY REQUIREMENTS
50	HOT WATER DISPENSER	208	1	5.0	24.0		PLUG	
51	HOLDING/TRANSPORT CABINETS	120	1	1.1	9.1		PLUG	
52	BLAST CHILLER ROLL-IN							EXISTING/RELOCATE. KEC TO VERIFY REQUIREMENTS
53	REFRIGERATOR, REACH-IN							EXISTING/RELOCATE. KEC TO VERIFY REQUIREMENTS
54	FREEZER, REACH-IN							EXISTING/RELOCATE. KEC TO VERIFY REQUIREMENTS
56	DISPOSER	208	3		3.3	2.0	DIRECT	
57	DISPOSER	208	3		3.3	2.0	DIRECT	
58	DISHMACHINE W/BOOSTER HEATER	208	3				DIRECT	
59	ICE MAKER W/BIN	120	1		15.2		PLUG	

Cleveland

COMBI OVEN-STEAMER

Project _____
 Item _____
 Quantity _____
 FCSI Section _____
 Approval _____
 Date _____



Featuring the
**"Advanced Closed
 System +3"**

MODEL: ☐ OES 6.20

CAPACITY: Seven (7) - 18" by 26" by 1" full size sheet pans* or
 Fourteen (14) - 13" by 18" by 1" half size sheet pans* or
 Fourteen (14) - 12" x by 20" by 2 1/2" steam table pans
*On wire racks. Additional wire racks required for maximum capacity.

ELECTRIC HEATED – Boilerless

Cooking Modes:

- Hot Air ■ Retherm ■ "Delta T" slow cooking
- Steam ■ "Cook & Hold" ■ "Crisp & Tasty"
- Combi

Cleveland Standard Features:

- "Advanced closed system" with "Crisp & Tasty" de-moisturizing feature
- Efficient heating system saves energy and provides fast heat up times
- Fully insulated cooking compartment for maximum energy savings
- Polished cooking compartment with coved corners for easy cleaning
- Four (4) 26" x 20" wire shelves
- Hinged fan guard and hinged removable pan racks
- Two (2) speed auto reversing convection fan for even heat distribution
- Space saving, easy to operate "Disappearing Door"
- "Antibacterial Hygienic Door Handle" with embedded silver ion protection
- Door latch with safety vent position and wear-free door switch
- Vented, double glass door with integrated door stop and self draining condensate drip tray
- Easy to change, press-fit door seal
- Oven light with shock resistant safety glass
- Multipoint core temperature probe
- Digital controls for temperature, time and core probe settings
- Self diagnostic system with full text message display
- Easy to understand menu icons with bright graphics display
- User friendly selector dial
- Exclusive "Smart Key" for selecting option settings
- Eight (8) "Press & Go" one step, recipe start buttons
- Cook book library for up to 250 stored recipe programs, each recipe capable of 20 steps
- Memory module for saving unit settings and recipes
- Smooth action hand shower for compartment cleaning
- Injection system for steam

Options and Accessories

- ☐ CONVOClean hands free automatic compartment washing system
- ☐ CONVOCControl software for establishing "HACCP controls" and automatic documentation of the cooking process
- ☐ Equipment stand(s)
- ☐ Equipment stand(s) with Casters
- ☐ Pan rack adapter to hold full size sheet pans without the use of wire shelves



Short Form Specifications

Shall be Cleveland Model: OES 6.20 Combination Convection Oven / Steamer with simple to operate programmable controls for Hot Air, Convection Steam, and Combination cooking modes, "Cook & Hold" and "Delta T" slow-cooking capabilities, "Advanced Closed System" with "Crisp & Tasty" de-moisturizing feature. Multiple cooking stage programs, stored recipe library, multipoint core temperature probe, "Press & Go", one-step recipe start buttons, "Smart Key" for selecting option settings, two (2) speed auto reversing convection fan, boilerless. "Disappearing Door" with "Antibacterial Hygienic Door Handle". Capacity for seven (7) 18" x 26" full size sheet pans, or fourteen (14) 12" x 20" x 2 1/2" pans.

- ☐ Stacking kit for stacking two (2) OES 6.20 models
- ☐ Stacking kit for mounting one (1) OES 6.20 model on top of one (1) OES 10.20
- ☐ Lockable cover over operating controls for prison installations
- ☐ Ethernet connection for networking and controlling up to 100 units with a personal computer
- ☐ Plate rack for banquet operations
- ☐ Plate rack cart
- ☐ Thermal cover for plate or pan rack
- ☐ CONVOClean compartment cleaning solution
- ☐ CONVORinse compartment rinse cycle solution
- ☐ "Dissolve" generator descaling solution
- ☐ Chicken Grill Rack
- ☐ CONVOGrill Grilling Rack
- ☐ 12" x 20" Wire Baskets for frying products
- ☐ Additional 26" x 20" Wire Shelves
- ☐ 480 volt option
- ☐ Kleensteam II Water Filters
- ☐ easyToUCH™ control panel

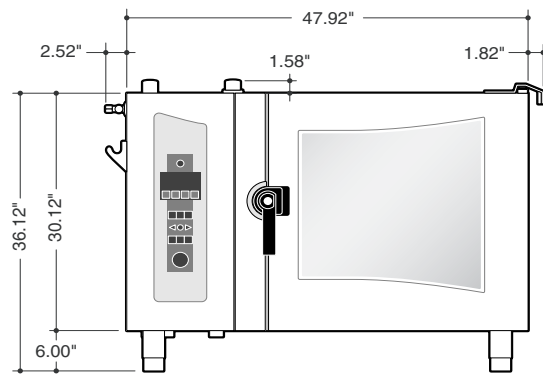
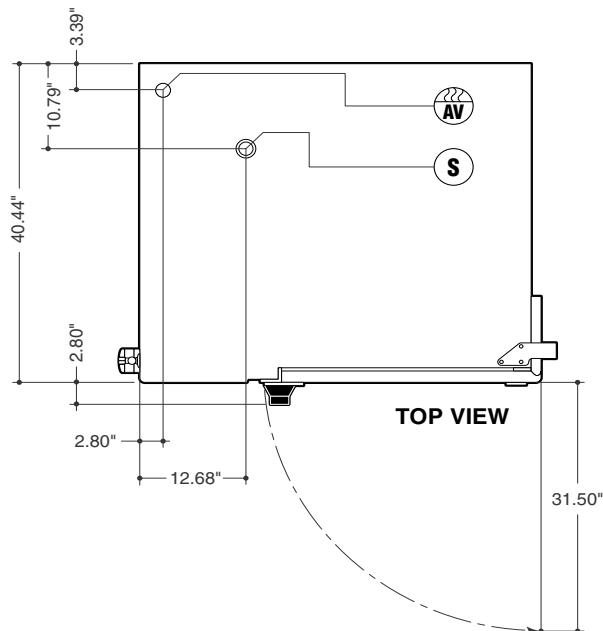
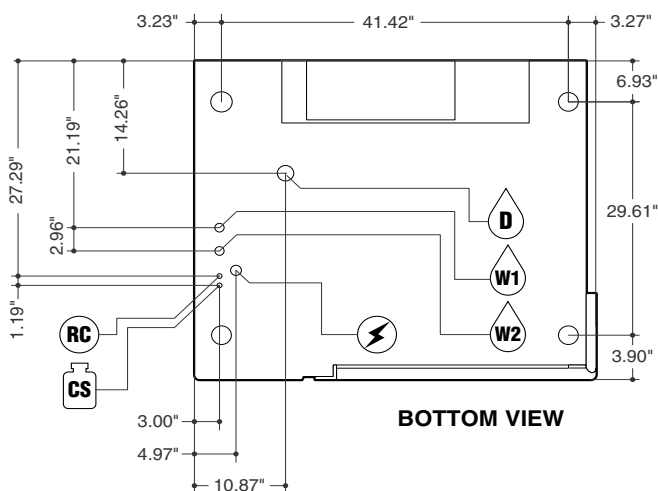
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1333 East 179 St.,
 Cleveland, Ohio, U.S.A. 44110

Tel: 1-216-481-4900
 Fax: 1-216-481-3782

Web Site: www.ClevelandRange.com
 Email: Steam@ClevelandRange.com



**FRONT VIEW****TOP VIEW****BOTTOM VIEW****NOTES:**

Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Cleveland Range equipment is built to comply with applicable standards for manufacturers.

Model: OES 6.20

Pan Capacity [Unit has 7 slide rails at 2.64" (67mm) apart]:

7 (20" x 26") full size wire racks
7 (18" x 26") full size sheet pans - **on wire racks**
14 (13" x 18") half size sheet pans - **on wire racks**
14 (12" x 20" x 1") steam table pans
14 (12" x 20" x 2 1/2") steam table pans
14 (12" x 20") frying Baskets - (**no wire racks needed**)

For Banquet Operations: Optional Plate Rack holds 42 plates

Unit Dimensions: Width - 52.26", Depth - 43.24", Height - 36.82"

Shipping Dimensions: Width - 58", Depth - 49", Height - 45"
(including packaging)

Shipping Weight: 485 Lbs

Required Clearances: Rear - 2", Left Side - 4", Right Side - 2 1/2"

- Allow for sufficient distance if a "high heat source" (i.e. Broiler) is located next to the unit.
- Allow for sufficient clearance on left side for service access (contact the factory service department for recommendations).
- Installation must comply with all local fire and health codes.

Agency Approvals: UL, UL - Sanitation (NSF Standards)



Electrical Requirements:	208/3/60	240/3/60	440/3/60	480/3/60
Total Connected Load:	16.4 KW	21.6 KW	18.5 KW	22 KW
Hot Air:	14.7 KW	19.6 KW	16.5 KW	19.6 KW
Amps per Phase:	45.5	51.8	24.2	26.4

Do not connect to a G.F.I. outlet

Water Connections: Cold Water (drinking water quality)
Dynamic Pressure: 35 - 60 PSI
Water Inlets: 3/4" GHT-F (Female Garden Hose Connection)



W1 Treated Water for Steam Production
W2 Untreated Water for Condenser and Hand Shower

NOTE:

The owner / operator / purchaser must ensure that the Water Quality Requirements are met. Not meeting the water quality requirements will void the original equipment warranty.

Water Quality Requirements:

TDS < 60 ppm	pH Factor 7.0 – 8.5
Total Alkalinity < 20 ppm	Free Chlorine < 0.1 ppm
Silica < 13 ppm	Conductivity min. 20 µS/cm (50 kOhms)
Chloride < 25 ppm	



Drain Connection: 2" Tube

Venting: Exhaust Hood required



AV Air Vent



***Connection for Cleaning Solution**



***Connection for Rinse Cycle**



Low Pressure Safety Valve

*Available as an option



BRAISING PANS / TILTING SKILLETS

Project _____
Item _____
Quantity _____
FCSI Section _____
Approval _____
Date _____

PowerPan™ SERIES

ELECTRIC, 35" RIM HEIGHT,
30 & 40 GALLON (110 & 150 LITER)

MODELS: ☐ SEL-30-T1
☐ SEL-40-T1

Cleveland Standard Features

- Available in 30 & 40 gallon (115 & 150 liter) open frame design models. Full capacity to bottom of pouring lip.
- High efficiency heating system with even heat distribution. 30 gallon models (115 liter) feature a 12 KW heating element and the 40 gallon models (150 liter) feature a 18 KW heating element.
- Open base design for easy cleaning and maintenance.
- 5/8" Stainless Steel Bead Blasted cooking surface prevents warping and keeps food from sticking.
- Durable 12 gauge, 304 Stainless Steel pan construction. 5/8" (16mm) mild steel clad bottom plus a 1/16" (1.6mm) Stainless Steel plate for even temperature distribution.
- Low 35" rim height for easy operation and cleaning.
- Splash Proof Controls and construction.
- Easy-to-turn manual hand tilt with enclosed permanently lubricated gearbox. Optional power tilt with manual override available.
- Gallon/Liter Markings and Vented Spring Assist Cover standard.
- Available with Optional 2" Tangent Draw-Off Valve.
- 10° Cooking Feature. Tilt unit up to 10° without the power being turned off.
- Adjustable, Electronic Thermostat accurately controls temperature from 100° to 450° F.
- Standard Voltages 208-240, single and three phase.
- Spring-Assist Cover with full width handle and vent.
- Typical approvals include UL, CSA, CE and NSF.

Options & Accessories

- ☐ Power Tilt with Manual Override (PT2)
- ☐ 2" (50 mm) Tangent Draw-Off Valve (TD2SK), left side only
- ☐ Double or Single Pantry Faucet (SPS14, DPS14), includes Faucet Mounting Bracket
- ☐ Faucet Bracket (FBKT1)
- ☐ Pan Carriers (PCS), not available on 30 gallon models with a Tangent Draw-Off Valve
- ☐ Vegetable Steamer Baskets (VS)
- ☐ Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- ☐ Poaching Pans (PP)



Shown with optional 2" Tangent Draw Off Valve

Short Form Specifications

Shall be CLEVELAND, Tilting Skillet Model Number SEL-____-T1, electric (____ KW, ____ Volts) holding no less than ____ gallons (____ liters); Complete with Thermostatic and Safety Controls, Gallon/Liter Markings, 5/8" Stainless Steel Clad Cooking Surface with Bead Blasted Finish, Easy to use Manual Hand Tilt with Enclosed Permanently Lubricated Gearbox, Spring Assist Cover with adjustable Vent, Adjustable Feet with Rear Flanged and Front Bullet Style, Gallon/Liter Markings and Splash Proof Controls

- ☐ Protective Control Cover (CP-PCB-T1)
- ☐ Casters, 2 swivel, 2 locking (CST1)
- ☐ High Wattage Option (HW)
16KW on 30 gallons, 24KW on 40 gallons
- ☐ Voltage Options:
 - VOSK1, 240 Volt, 60 Hz, 3 Phase
 - VOSK2, 380/415 Volt, 50 Hz, 3 Phase - for export
 - VOSK3, 440/480 Volt, 60 Hz, 3 Phase

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1333 East 179 St.,
Cleveland, Ohio, U.S.A. 44110

Tel: 1-216-481-4900
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Web Site: www.ClevelandRange.com
Email: Steam@ClevelandRange.com

Enodis

DIMENSIONS

MODEL	A	B	C	D	F	G	H	CLEARANCE
SEL-30-T1	37 7/8" (963mm)	24 1/2" (623mm)	31 3/4" (807mm)	12" (305mm)	18 1/4" (464mm)	5 3/4" (146mm)	8" (204mm)	RIGHT: 4" (102mm) (manual tilt) 1" (26mm) (power tilt)
SEL-40-T1	49 7/8" (1267mm)	36 1/2" (928mm)	43 3/4" (1112mm)	18" (458mm)	24 1/4" (616mm)	5 3/4" (146mm)	8" (204mm)	

LEFT: 0° **REAR:** 0°

ELECTRICAL

Volts	Ph	Hz	Total Watts	Amps	Wire Size
SEL-30-T1 (Standard Wattage)					
208	1	60	12000	57.7	4
208	3	60	12000	33.3	8
240	1	60	12000	50.0	6
240	3	60	12000	28.9	8
380	1	50	10013	26.3	8
380	3	50	10013	15.2	12
416	1	50	12000	28.8	8
416	3	50	12000	16.7	10
480	1	60	12000	25.0	8
480	3	60	12000	14.4	12
SEL-30-T1 (High Wattage)					
208	1	60	16020	77.0	3
208	3	60	16020	44.5	6
240	1	60	16020	66.8	4
240	3	60	16020	38.5	6
380	1	50	13367	35.2	8
380	3	50	13367	20.3	10
416	1	50	16020	38.5	6
416	3	50	16020	22.2	10
480	1	60	16020	33.4	8
480	3	60	16020	19.3	10
SEL-40-T1 (Standard Wattage)					
208	1	60	18000	86.5	2
208	3	60	18000	50.0	6
240	1	60	18000	75.0	3
240	3	60	18000	43.3	6
380	1	50	15019	39.5	6
380	3	50	15019	22.8	10
416	1	50	18000	43.3	6
416	3	50	18000	25.0	8
480	1	60	18000	37.5	6
480	3	60	18000	21.7	10
SEL-40-T1 (High Wattage)					
208	3	60	24000	66.6	4
240	3	60	24000	57.7	4
380	3	50	20026	30.4	8
416	3	50	24000	33.3	8
480	3	60	24000	28.9	8

CAPACITIES

In 4 oz. servings. Other sizes may be calculated.
 30 gallons / 115 Liters.....960
 40 gallons / 150 Liters.....1280

APPROXIMATE SHIPPING WEIGHTS

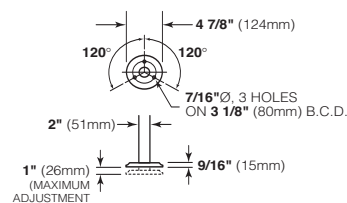
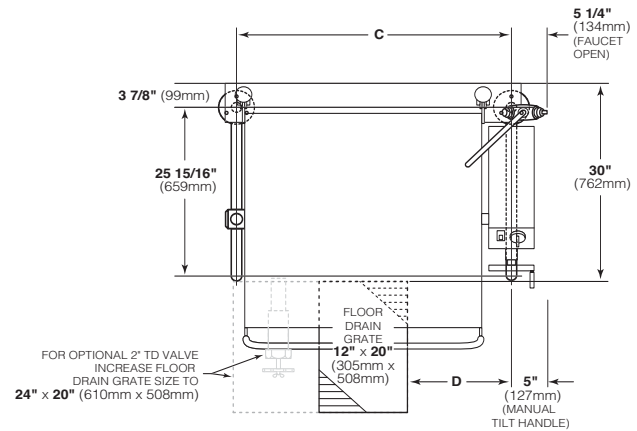
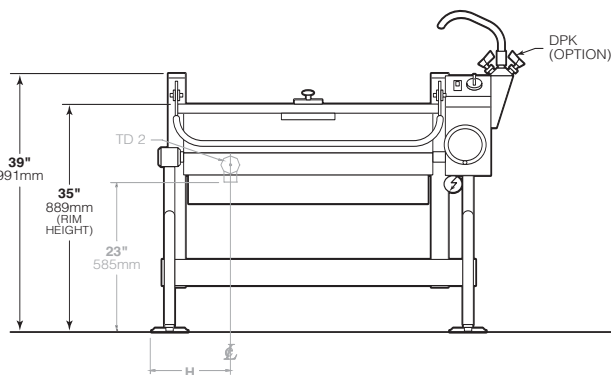
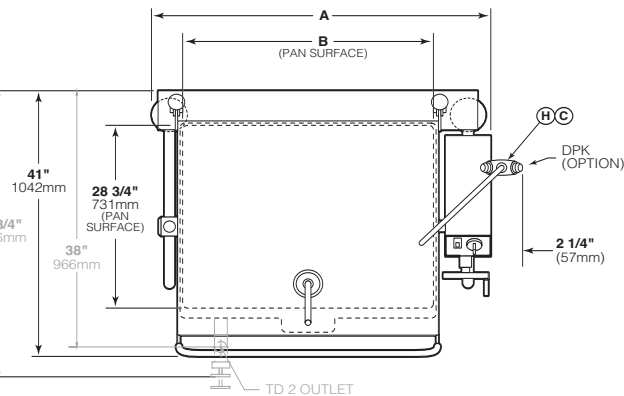
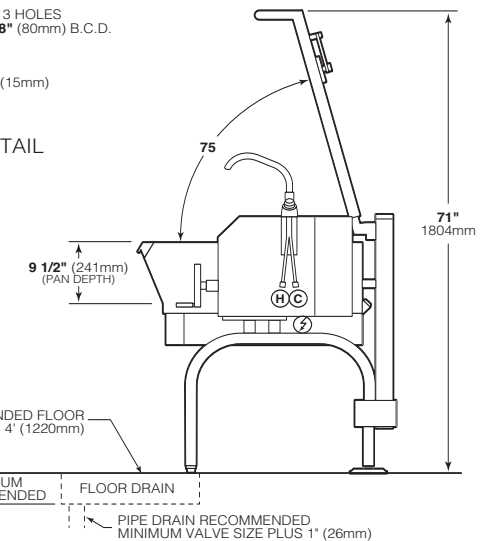
SEL-30-T1

390 LBS. (178 KG.)

SEL-40-T1

410 LBS. (187 KG)

LEG LOCATION & SUGGESTED FLOOR DRAIN DETAIL

FLANGED FOOT DETAIL
(REAR LEGS ONLY)

NOTE: OPTIONAL 2" TD VALVE SHOWN IN GRAY

NOTES:

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

(NOT TO SCALE)

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Litho in U.S.A.



Master Electric Convection Oven

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Master Electric Convection Oven

Models:

☐ MCO-ES-10-S ☐ MCO-ES-20-S ☐ MCO-ED-10-S ☐ MCO-ED-20-S



Model MCO-ES-10-S

Standard Features:

- Master 200 Solid State Control with 150° F (66°C) to 500°F (250°C) temperature range and electromechanical timer
- 2-speed fan control (high & low) w/3/4HP fan motor
- Total of 10.4 kW loading per oven cavity
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- Full Length, stainless steel positive door closure
- Patented "Safety Door System"
- Porcelain enameled oven interior with coved corners
- 24" cooking cavity height w/6 chrome plated oven racks on 13-position rack guides

- 1 year limited parts & labor warranty (USA & Canada only)
- 5 year limited door warranty, excluding window (USA & Canada only)
- Double deck models have suffix 20-S

Optional Features:

- ☐ Window in left hand door w/ interior lighting
- ☐ Stainless steel solid doors
- ☐ Stainless steel oven interior
- ☐ Extra oven racks
- ☐ 4 swivel casters w/front brakes
- ☐ Low profile casters w/front brakes (double ovens only)
- ☐ Open base with rack guides & shelf (stainless steel)
- ☐ Back enclosure (stainless steel)
- ☐ 460 volt, 3 phase
- ☐ 50 cycle components

Specifications:

Garland Master full-size standard depth or deep depth (Prefix MCO-ED) electric convection oven. 10.4 kW/cavity, 3/4 HP fan motor with two speed fan control. Master 200 Solid State control. Porcelain enameled oven interior with coved corners, Six (6) oven racks and 13-position rack guides. Interior measures 29"(736mm) W x 24" (610mm) H x 24" (610mm) D for standard depth and 29" (736mm) W x 24" (610mm) H x 28" (610mm) D for deep depth. Stainless steel front, sides, top and legs. 60/40 dependent door design with double pane thermal window in both doors and interior lighting. Models with suffix 20-S are double decked. Specify voltage and phase. UL, CUL and NSF Listed.

NOTE: Ovens supplied with casters must be installed with an approved restraining device.



Garland Commercial Ranges Ltd
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

General Inquires 1-905-624-0260
 USA Sales, Parts and Service 1-800-424-2411
 Canadian Sales 1-888-442-7526
 Canada or USA Parts/Service 1-800-427-6668





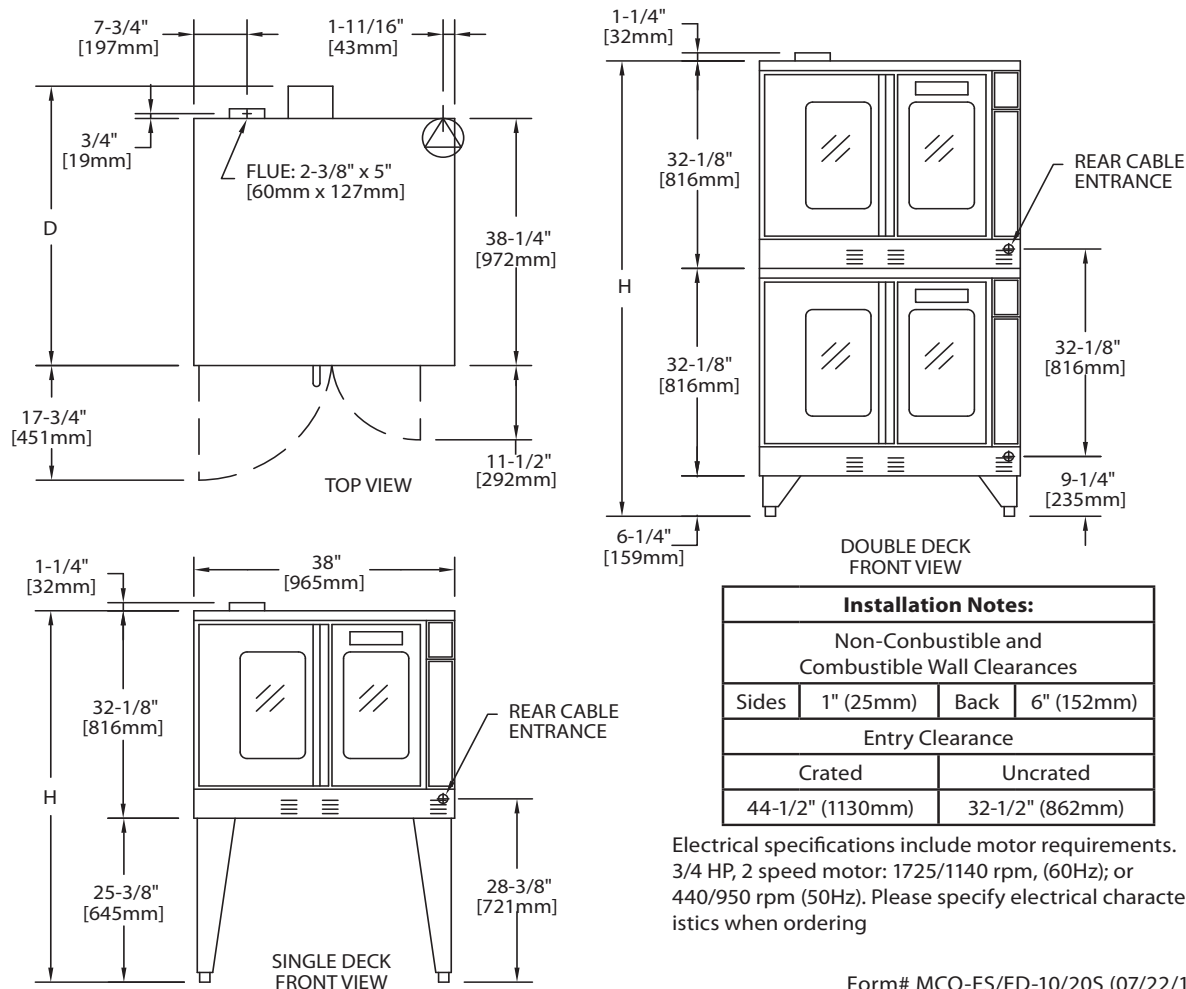
Master Electric Convection Oven

Model	Interior Dimension (per oven)			Exterior Dimension			Ship Wt./Size	
	W:In(mm)	H:In(mm)	D:In(mm)	W:In(mm)	H:In(mm) **	D:In(mm)	Lbs./Kg	Cu Ft
MCO-ES-10-S	29(436)	24(610)	24(610)	38(965)	57-1/2(1416)	41-1/4(1048)	460/210	58.5
MCO-ES-20-S	29(436)	24(610)	24(610)	38(965)	70-1/2(1791)	41-1/4(1048)	920/415	117
MCO-ED-10-S	29(436)	24(610)	28(711)	38(965)	57-1/2(1416)	44-1/2(1130)	530/240	58.5
MCO-ED-20-S	29(436)	24(610)	28(711)	38(965)	70-1/2(1791)	44-1/2(1130)	1060/480	117

** Height with or without standard casters. Height with low profile casters (double deck) is 68-1/2" (1740mm).

Model*	Total kW	Nominal Amperes Per Line (includes 3/4 HP fan motor)										
		208v/1Ph	240V/1Ph	208V/3Ph			240V/3Ph			460V/3Ph		
				X	Y	Z	X	Y	Z	X	Y	Z
MCO-ES-10-S	10.4	50	43	30	30	28	26	26	24	14	14	13
MCO-ED-10-S	10.4	50	43	30	30	28	26	26	24	14	14	13

*NOTE: Double deck models with suffix - "20-S" are provided with individual power supply connections



Garland Commercial Ranges Ltd
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668





STEAMCRAFT® GENERATOR STYLE HIGH SPEED CONVECTION STEAMERS

Project _____
Item _____
Quantity _____
FCSI Section _____
Approval _____
Date _____

SteamCraft® Gemini™ 10

*TWO COMPARTMENT FLOOR MODEL DESIGN
PRESSURELESS CONVECTION STEAMER
TWIN ELECTRIC STEAM GENERATORS, 16 KW EACH*

Cleveland Standard Features

- Cooking Capacity for up to ten 12" x 20" x 2½" deep Cafeteria Pans, five each compartment.
- **Innovative PowerPak Electric Steam Generator:** Twin Vertical Atmospheric Electric Steam Generators operate independently. Two 8 KW Fire Bar Heating Elements per generator. Strong 14 Gauge Stainless Steel Construction. Large 5 gallon generator reservoir for each compartment for high speed steam cooking production. Two fully insulated rear mounted independent steam generators.
- Each steam-cooking compartment is independently operated and controlled by a separate stainless steel steam generator.
- **Easy Access Generator Cleaning Port:** Two Generator Cleaning Ports located on the outside, top of the unit.
- **Generator Cleaning Light:** Indicator Light located on the front of the unit warns operator it is time to delime generator.
- **Instant Steam Stand By Mode:** Hold generator at a steaming temperature. Allows unit to start cooking instantly.
- **Durable 14 Gauge, Stainless Steel Construction:** For compartment door, cavity and steam generator.
- **Two 60 Minute Electro-Mechanical Timers and Switches for manual operation:** Audible signal for cooking time completion. (MCS)
- **Main Power On/Off Switch:** Automatically fills generator with water, and then starts heating elements in generator.
- **Exclusive Steam Cooking Distribution System:** Exclusive Brass Steam Jets produce a high velocity convection steam without fans. Coved Corner design in cooking compartment distributes heat evenly, and is easy to clean. Creased top & bottom enhance drainage. Cold Water Condenser for each compartment maintains a dry steam. Fully Insulated cooking compartment for thermal efficiency. Removable Stainless Steel Slide Racks.
- **Automatic Generator Drain:** Contains a "Water Jet" Spray Rinse Drain Cleaning Cycle to keep drain clear.
- **Exclusive Automatic Probe for Water Level Control:** Separate from the generator for easy access, contains a high velocity rinse cycle to eliminate mineral build up.
- **Exclusive "Cool to the Touch" Two-Piece Compartment Door Design:** Free floating inner door with reversible gas-ket provides an air tight seal. Stainless Steel Slam/Latch Door Latch mechanism for reliability.
- **Condensate Drip Trough:** Provide under lower compartment door to collect condensate.
- **Left Hand Door Hinging:** Compartment Doors hinged on the left, controls on the right.
- **NSF Certified 6" Stainless Steel Legs** with adjustable flanged feet for a one inch level adjustment.

MODEL: ☐ 24-CEA-10



Shown with optional
Electronic Timer

Short Form Specifications

Shall be Two Compartments, Cleveland Convection Steamer series SteamCraft® Gemini™ 10, Model 24-CEA-10, Twin Electric Atmospheric Steam Generator, 32 KW input. Remote Probe Type Water Level Controls. Steam Generator with Automatic Water Fill on start up. Automatic Generator Blowdown, Two each 16.5 KW Fire Bar Heating Elements. Choice of Compartment Controls, Manual By Pass Operation Mode, Exclusive Cold Water Condenser design, Type 430 Stainless Steel exterior and cooking compartments.

Options & Accessories

- ☐ Right hand Door Hinging, Controls on the Right (DHR)
- ☐ Electronic Timer with Compensating Load Feature (ETC)
- ☐ ON/OFF Steam Switch only for compartment controls (MC)
- ☐ 10" Stainless Steel Legs (LF10)
- ☐ Dissolve® Descale Solution, 6 one gallon container w/ quart markings (106174)
- ☐ Compartment Door Steam Shut Off Switch (SCS)
- ☐ Cafeteria Pans in depths of 1", 2½" and 4"
- ☐ Low Wattage Option, 8 KW each compartment (LWO)
- ☐ Water Filters

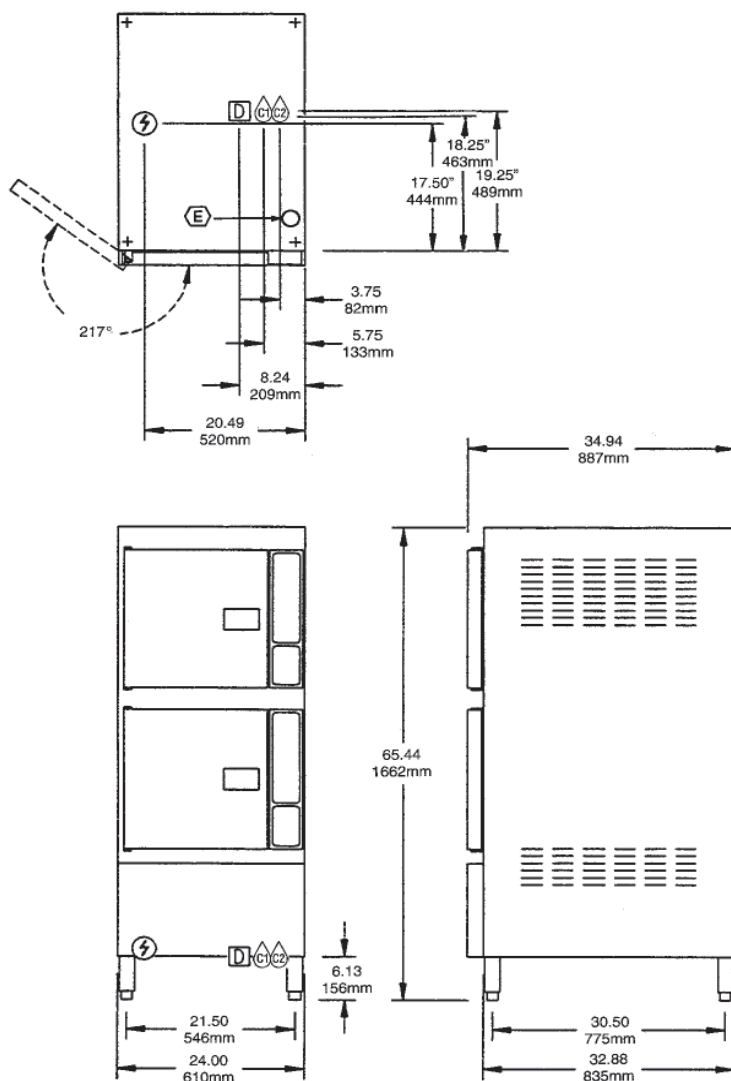
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0609

1333 East 179 St.,
Cleveland, Ohio, U.S.A. 44110

Tel: 1-216-481-4900
Fax: 1-216-481-3782

Web Site: www.ClevelandRange.com
Email: Steam@ClevelandRange.com





Each Compartment has capacity for:

- Five, 12" x 20" x 2½" deep Cafeteria Pans.

WATER QUALITY REQUIREMENT

The quality of water varies greatly from region to region. *Steam equipment must be blown down daily and chemically descaled periodically to ensure proper operation.* To minimize service problems caused by the accumulation of minerals and chemicals in water, review the following quality guidelines with a local water treatment specialist. Inlet water that is beyond these specified guidelines should be treated to achieve the acceptable limits.

TOTAL DISSOLVED SOLIDS	less than 60 parts per million
TOTAL ALKALINITY	less than 20 parts per million
SILICA	less than 13 parts per million
pH FACTOR	greater than 7.5
CHLORINE	less than 30 parts per million

A typical water quality analysis can be secured from your local water district. Water that is potable does not guarantee compatibility with steam equipment.

ELECTRIC ⚡						COLD WATER C1 C2						DRAINAGE D		CLEARANCE			
Volts Watts Ph Amps Wire						Volts Watts Ph Amps Wire						35 psi minimum 60 psi maximum C1 ¾" Dia. NPT for Generator (for water treatment connection) C2 ¾" Dia. NPT for Condenser		1½" dia. Do not connect other units to this drain Drain must not be located beneath the steamer itself. Preferred floor drain location should be a minimum distance (from the unit) of at least 12" from the left side, 12" from the right side, 6" from the front and 6" from the rear Do not use PVC pipe		Right - 3", Left - 3", Rear - 3" (12" on control side if adjoining wall or equipment is over 30" high for service access) Contact factory for variances to clearances.	
208 32,600 3 91.7 3	208 16,600 3 47.3 3	220 27,393 3 72.9 3	220 13,948 3 37.6 3	240 32,600 3 79.5 3	240 16,600 3 41.0 3												
440 27,393 3 36.4 3	440 13,948 3 18.8 3	480 32,600 3 39.8 3	480 16,600 3 20.5 3	360 29,259 3 47.6 4	360 14,899 3 24.5 4												
380 32,600 3 50.2 4	380 16,600 3 25.9 4	415 32,600 3 46.0 4	415 16,600 3 23.7 4														

TOTAL CAPACITY (2 Compartments)	UTILITY CONNECTIONS	
10 — 12" x 20" x 2½" Cafeteria Pans or 20 — 12" x 20" x 1" Cafeteria Pans or 6 — 12" x 20" x 4" Cafeteria Pans	(A) Electrical Supply (B) Cold Water Supply for Condenser 3/8" Dia. NPT (C) Cold Water Supply for Generator and Water Injection. 3/8" Dia. NPT (for water treatment conn.) Unit comes with a 50 Mesh Water Strainer (installation required)	(D) Drain: 1.50" Dia. (E) Inlet for Generator Deliming Solution

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.

Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.

Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are UL, ULC, UL/NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)
 SECT. **IV**, PAGE **16**
 0609
 Litho in U.S.A.



ELECTRIC KETTLES

Project _____
 Item _____
 Quantity _____
 FCSI Section _____
 Approval _____
 Date _____

TABLE TYPE, ELECTRIC KETTLES

*TILTING, "SPASH PROOF SERIES"
 SELF-CONTAINED, 2/3 STEAM JACKETED,
 3, 6 or 12 GALLONS (11, 23 or 45 LITERS)*

MODELS: ☐ KET-3-T ☐ KET-12-T
☐ KET-6-T

Cleveland Standard Features

- Manual tilting, balanced design
- Self-contained, easily installed - needs only an electrical hook-up
- Steam jacket filled with treated water, venting and/or refilling is not required
- Accurate, constant solid state temperature controls (mechanical thermostate not as accurate) - less than $\pm 1^{\circ}\text{C}$ variance (ideal for simmering). Operating temperature range from 145°F - 260°F (63°C - 127°C)
 Control panel includes:
 - LED indicator for heat cycle • LED indicator for low water
 - Power ON/OFF switch • Adjustable temperature control dial
- Water resistant controls, splash-proof construction
- Large pouring lip for high capacity and chunky products.
- Re-inforced rolled rim design prevents damage to kettle rim, eliminates "bar rim designs"
- Welded-in heating elements, (holds vacuum better, won't leak or loose water)
- Easily cleaned: kettle and all exterior surfaces are of type 304 stainless steel with an #4 finish
- Rear mounted easy access pressure gauge and pressure relief valve to prevent tampering. Color coded easy to read pressure gauge with "green" and "vent air zone"
- 50 psi steam jacket rating for higher cooking temperatures
- 50 psi safety valve
- Solid state water level control (no sight glass gauge to break or leak)
- Splash proof element cover with a double gasket seal
- **Self locking marine type tilting mechanism** prevents accidental spills. Balanced design makes it easy to tilt
- Standard voltage is 208-240 volts, 60 Hz, 3 phase, 3 wire. Model KET-6 and KET-12 are field rewirable to single phase
- Typical approvals include UL, CSA, CE, NSF and ASME

Options & Accessories

- ☐ Stainless Steel equipment stand with drain drawer and splash shield (ST-28)
- ☐ Hot and cold (DPK) or cold only (SPK) water faucet with swing spout. Requires mounting bracket (FBKT)
- ☐ 316 Stainless Steel kettle liner for high acid food products (316-G)
- ☐ High wattages (HW) and special voltages (see back page)
- ☐ Cooking Baskets (BS)
- ☐ Food Strainers (FS)
- ☐ Measuring Strips (MS)
- ☐ Spray Hose (PRS-K)
- ☐ Lift Off Cover (CL)
- ☐ Kettle Markings (KM)
- ☐ Protective Control Panel (PCE)



Short Form Specifications

Shall be CLEVELAND, electric kettle, Table Type, self-contained, tilting, Model KET - ____ - T; ____ gallons, ____ KW, ____ volt, ____ Hz, ____ - phase, 3 wire and single phase, 2 wire. 2/3 steam jacketed, type 304 Stainless Steel kettle and supports. Jacket rated at 50 psi with Safety Valve, Permanently filled Steam Jacket, Splash Proof Solid State Temperature ($\pm 1^{\circ}\text{C}$) and Safety Control System in plug-in Module including L.E.D. indicators. Marine Lock. Optional Lift Off Cover.

SECT. **VIII** PAGE **1**
 0609

1333 East 179 St.,
 Cleveland, Ohio, U.S.A. 44110

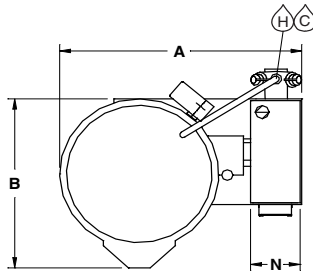
Tel: 1-216-481-4900
 Fax: 1-216-481-3782

Web Site: www.ClevelandRange.com
 Email: Steam@ClevelandRange.com



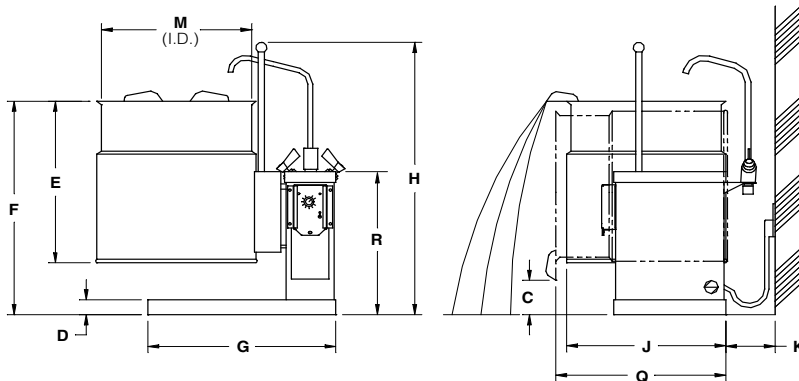
DIMENSIONS

MODEL	A	B	C	D	E	F	G	H	J	K	L	M	N	Q	R
KET-3-T	20 1/4"	13 1/4"	6"	1 1/2"	14 1/2"	20"	18"	28 7/8"	12 7/8"	NA	32"	11"	6"	15 1/2"	17"
	(514mm)	(337mm)	(152mm)	(38mm)	(368mm)	(508mm)	(457mm)	(733mm)	(327mm)		(813mm)	(279mm)	(152mm)	(394mm)	(432mm)
KET-6-T	24"	17"	6 1/2"	1 1/2"	16 1/2"	22 1/2"	18"	28 1/2"	15 1/2"	6"	34"	13 1/4"	6"	17 1/4"	17"
	(610mm)	(432mm)	(165mm)	(38mm)	(419mm)	(572mm)	(457mm)	(724mm)	(394mm)	(152mm)	(864mm)	(337mm)	(152mm)	(438mm)	(432mm)
KET-12-T	27 1/2"	20"	7"	1 1/2"	19 1/8"	24 7/8"	18"	34"	16"	6"	38"	16 3/4"	6"	18"	17"
	(699mm)	(508mm)	(178mm)	(38mm)	(486mm)	(632mm)	(457mm)	(864mm)	(406mm)	(152mm)	(965mm)	(425mm)	(152mm)	(457mm)	(432mm)

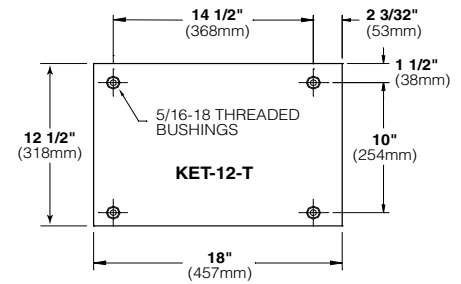
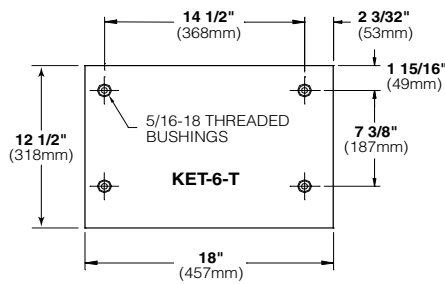
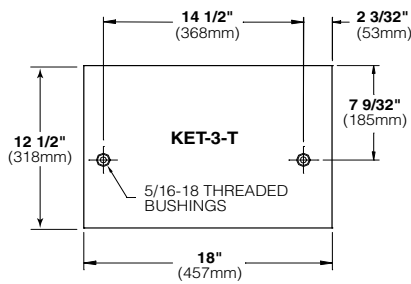


- CAPACITIES: (in 4 oz. servings, other sizes may be calculated)

3 gallons / 11 liters 96 servings
 6 gallons / 23 liters 192 servings
 12 gallons / 45 liters 352 servings



NOTE: SHOWN WITH
 OPTIONAL DOUBLE PANTRY
 FAUCET. CORD & PLUG
 SUPPLIED BY OTHERS



BASE MOUNTING DIAGRAMS

⚡ STANDARD WATTAGE

GALS. LITERS	208V			240V			415V			480V		
	AMPS	AMPS	AMPS	AMPS	AMPS	AMPS	AMPS	AMPS	AMPS	AMPS	AMPS	AMPS
3	11	4.1	19.7	NA	5.4	22.7	NA	NA	NA	NA	NA	NA
6	23	6.1	29.5	17.0	8.2	34.0	19.6	7.5	18.1	10.5	8.2	17.0
12	45	9.8	47.2	27.2	13.1	54.4	31.4	12.1	29.0	16.7	13.1	27.2

⚡ HIGH WATTAGE

GALS. LITERS	208V			240V			415V			480V		
	AMPS	AMPS	AMPS	AMPS	AMPS	AMPS	AMPS	AMPS	AMPS	AMPS	AMPS	AMPS
6	23	9.8	47.2	27.2	13.1	54.4	31.4	12.1	29.0	16.7	13.1	27.2
12	45	12.3	59.0	34.1	16.3	68.1	39.3	15.1	36.2	20.9	16.3	34.0

Consult factory for other voltages.

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.

Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.

Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

WATER

3/8" O.D. copper tube or
 1/2" N.P.T. pipe.

When ordered with
 optional faucet.

CLEARANCE

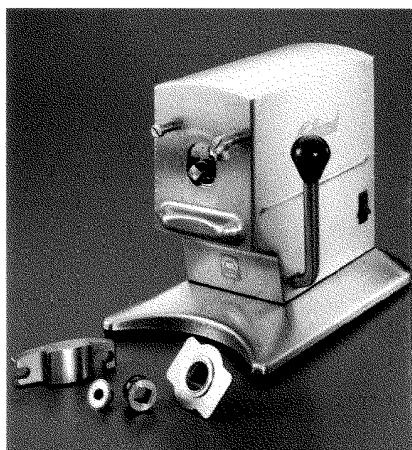
RIGHT = 0"

LEFT = 0"

REAR = See "K" on
 chart above.

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 0609
 Litho in U.S.A.

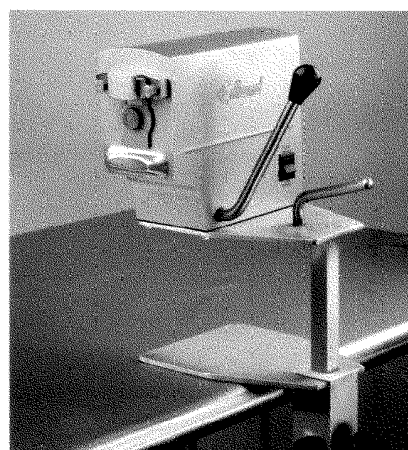
Our 270 electric is a real eye opener.



Knife assembly, gear and shield all remove without tools for easy cleaning and reassembly.



Opens most sizes and shapes of cans. Precisely weighted and balanced, the 270 lifts even the heaviest #10 can to the knife for easy opening.



The 270 C's easy-glide slide bar mounting allows all cans larger than #10's to be opened easily. Ideal for most international can sizes.

The 270 Electric Can Opener is our flagship.

Demand for higher volume opening requirements created the 270 electric opener. It's designed to meet the needs of commercial and non-commercial operators alike.

Specifications:

- 115 volt, 1.2 Amp 60 Hz
- 220 volt, 0.6 Amp 50 - 60 Hz

Unit Dimensions:

- 270 - 6-3/4" x 11-1/2" x 10"
- 270 C - 9-3/4" x 9-3/4" x 26-1/4"

Shipping Dimensions:

- 270 - 13-3/4" x 10-5/8" x 11-3/8"
- 270 C - 13-3/4" x 13" x 32-1/2"

Shipping Weight:

- 270 - 20 lbs. (9Kg)
- 270 C - 30 lbs. (13.6Kg)

Recommended Usage:

- 100-200 cans per day.



Edlund *Products for Foodservice*

Edlund Company, Inc., 159 Industrial Parkway, Burlington, VT 05401

12/94 ED01-277

WARRANTY INFORMATION: THE EDLUND COMPANY WARRANTS THESE PRODUCTS TO BE FREE FROM DEFECTS IN MATERIAL AND WORKMANSHIP FOR A PERIOD OF ONE YEAR FROM DATE OF PURCHASE. THE COMPANY'S OBLIGATION UNDER THIS WARRANTY IS LIMITED TO REPAIRING OR REPLACING WITHOUT CHARGE ANY PART OR PARTS FOUND TO BE DEFECTIVE UNDER NORMAL USE. IT IS THE RESPONSIBILITY OF THE PURCHASER TO RETURN THE ENTIRE UNIT TO THE FACTORY OR A FACTORY SERVICE BRANCH. TRANSPORTATION CHARGES PREPAID. THIS WARRANTY DOES NOT COVER PARTS THAT MUST BE REPLACED UNDER NORMAL USE, INCLUDING KNIVES AND DRIVE GEARS ON CAN OPENERS. NO OTHER WARRANTY, WRITTEN OR VERBAL, IS AUTHORIZED BY THE COMPANY.

ITEM#



ATMOSPHERIC HOT WATER DISPENSER

Model AWD-12

At the simple push of a button, the Hatco® Atmospheric Water Dispenser delivers pre-measured quantities of hot water for food preparation or cleaning.

FLEXIBILITY

The Atmospheric Hot Water Dispenser quickly provides 2, 3, or 4 quarts (1.9, 2.8, or 3.8 liters) of hot water, up to 195°F (91°C), for fast, easy food preparation like hot beverages, sauces, soups, gravy, hot cereals, rice, pasta, potatoes, gelatins, and other applications. The program can be interrupted for versatility and convenience. A manual dispense button permits additional water volume options. The 12-gallon (45 liter) stainless steel tank provides up to 8 gallons (30 liters) of continuous hot water and the removable stainless steel shelf allows access to dispense water into large containers.

Compact and durable, this dispenser requires minimal counter space. The tank can be emptied easily with convenient bottom drain.

QUALITY

The following features assure the finest performance for years to come:

- Quickly delivers 2, 3, or 4 quarts (1.9, 2.8, or 3.8 liters) of hot water with a touch of a button for fast, easy food preparation.
- Program can be interrupted for versatility and convenience.
- Manual dispense button permits additional water volume options.
- Compact and durable unit requires minimal counter space.
- 12-gallon (45 liter) stainless steel tank provides up to 8 gallons (30 liters) of continuous hot water.
- Removable shelf allows access to dispense water into large containers.
- Tank is emptied easily with convenient bottom drain.
- Setpoint temperature can be adjusted from 75°F up to 195°F (24°-91°C), with the factory default setting at 195°F (91°C).



Model AWD-12

WATER QUALITY REQUIREMENTS

Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being supplied to booster heater(s). Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.



HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
(800) 558-0607 • (414) 671-6350 • Fax (800) 543-7521 • Int'l. Fax (414) 671-3976
www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

Form No. AWD Spec Sheet

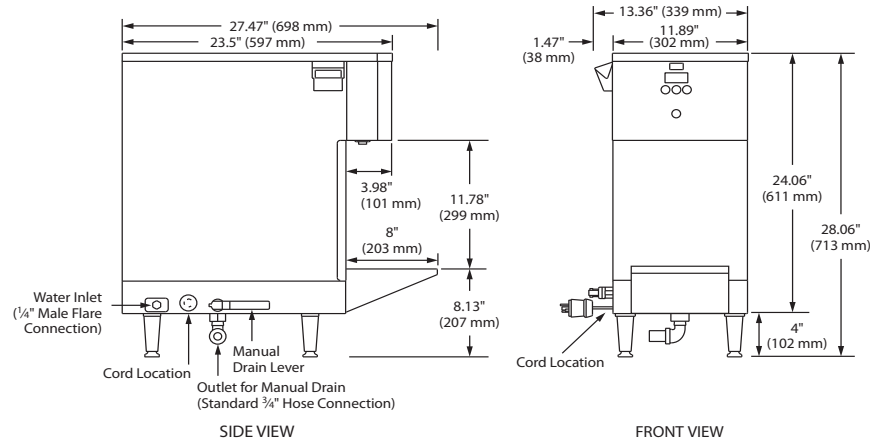
Printed in U.S.A.
October 2011

ITEM#



ATMOSPHERIC HOT WATER DISPENSER

Model AWD-12



SPECIFICATIONS

Model	Volts	Watts	Amps	Shipping Weight
AWD-12	208	5000	24.0	80 lbs. (36 kg)
	240	5000	20.8	80 lbs. (36 kg)

WATER TEMPERATURE RECOVERY

Dispensing Temperature of 195°F (91°C)

12 gph (45 lph) with 35°F (2°C) incoming water

33 gph (125 lph) with 140°F (60°C) incoming water

$\text{gph} = (\text{kW} \times 400) / (^\circ\text{F Temperature Rise})$

$\text{lph} = (\text{kW} \times 841) / (^\circ\text{C Temperature Rise})$

DIMENSIONS

13.36"W x 27.47"D x 28.06"H (339 x 698 x 713 mm)
with 4" (102 mm) legs.

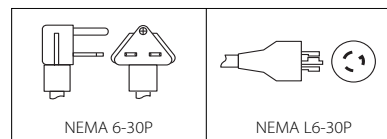
VOLTAGE

208 or 240 volts, 50/60 Hz, single phase (use NEMA 6-30P).

CORD LOCATION

Lower left side.

PLUG CONFIGURATIONS



OPTIONS (NOT FOR RETROFIT)

- ☐ NEMA L6-30P Locking Cap in lieu of NEMA 6-30P

ACCESSORIES

- ☐ Water Filtration System
- ☐ 3' (914 mm) Rubber Drain Hose with 10' (3048 mm) 1/4" Inlet Tubing

PRODUCT SPECS

Water Dispenser

The Atmospheric Water Dispenser to supply water ranging from 75°–195°F (24°–91°C) shall be a Hatco Model ... as manufactured for commercial use by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Water Dispenser shall have the capacity to heat 12 gph (45 lph) from 35° to 195°F (2° to 91°C) and it shall be rated at ... volts, ... watts.

With 24/7 parts and service assistance (US and Canada only), the dispenser shall be complete with a stainless steel tank and all internal plumbing, including a 1/4" male flare connection on the inlet and a 3/4" hose connection on the drain. All controls shall be built-in, including contactor.

The heater shall be equipped with an electronic temperature controller, an on-off switch, a digital temperature display, and preset dispensing push-buttons including manual dispense. Electric heating elements shall be metal sheathed, controlled by a submersed thermistor. The Water Dispenser shall be protected with high-temperature limit and low-water cut-off. The unit may be emptied easily by a convenient bottom drain.

The dispenser shall consist of a stainless steel tank, front cover, front control housing, and a painted white granite body with standard 4" (102 mm) legs and 6' (1829 mm) cord and plug.

HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. • (800) 558-0607 • (414) 671-6350
Fax (800) 543-7521 • Int'l. Fax (414) 671-3976 • www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

Form No. AWD Spec Sheet

Printed in U.S.A.
October 2011

CAMBRO®

Camtherm® Bulk Food Cabinets, Hot Only

Low Profile, Single Door & Cavity

External Fahrenheit Thermometer

Model CMBH1826LF

External Celsius Thermometer

Model CMBH1826LC



Features & Benefits

- Unique and versatile plastic-based cart is designed for both holding and transporting food on or off-premise. Food remains at safe serving temperatures and doesn't dry out. Holds hot food temperatures without heat source for hours.
- Heating unit located on back of cabinet is completely enclosed in a protective, powder coated, steel encasement. When the power is on, the heating unit keeps the air temperature inside the cavity at an even range of 150°F (65°C) to 165°F (74°C) in accordance with HACCP guidelines. When heated to 165°F (74°C) and then turned off for passive holding or transporting, the temperature inside the cavity stays above 140°F (60°C) for 8 hours when the cabinet is full. Electrical cord length is 10' (305 cm) and there is a wrapping hook for easy storage.
- Easy-to-use control panel includes a virtually unbreakable, polycarbonate waterproof cover, on-off power switch, temperature setting dial, auto green light for "power on" indicator and auto red light for "set temperature achieved."
- Internal thermometer has a solar powered external digital display available in either Fahrenheit or Celsius so cavity temperatures can be checked at a glance.
- Double wall, polyethylene external construction is impact resistant and will not dent, crack, bubble, chip or break. Thick, polyurethane foam insulation helps to ensure excellent food temperature retention during holding and transporting.
- Includes anodized aluminum uprights and six sets of easy to remove chrome plated steel slide rails for full size food pans and/or 18" x 26" (45,7 x 66 cm) sheet pans.
 - GN 1/1 Full Size Food Pan capacity:
 - 12 each 2 1/2" (6,5 cm) deep
 - 8 each 4" (10 cm) deep
 - 6 each 6" (15 cm) deep
 - 4 each 8" (20 cm) deep
 - Sheet Pan capacity:
 - 11 each (requires 5 additional sets of slide rails)
- Marine rail on top holds two each full size food pans, one 18" x 26" (45,7 x 66 cm) sheet pan or a cutting board to stage service.
- Inside cavity floor design allows water condensation or spills to be collected at the bottom without leaking out of the unit. Can be easily wiped down.
- Aluminum louvers located in the back wall of the cavity direct hot air flow for even heat distribution and are easy to remove and clean.
- Vent cap allows steam to be released and keeps menu items from becoming soggy.
- Durable nylon door latch is easy to open and closes securely to provide maximum temperature retention. Magnetic seal gasket provides a tight seal for enhanced heat retention while still permitting easy opening and closing of the door.
- Door swings open 270° to provide easy access to contents and keeps the door out of the way when removing or inserting food pans or sheet pans. Knuckle hinge mechanism makes door extra sturdy and easy to remove for cleaning.
- Ergonomic, molded-in steering handles provide comfortable, easy transporting.
- Four each non-marking high modulus rubber casters provide easy transporting and maneuvering. Includes two each 6" (15,2 cm) front swivel with brake and nickel plated hub and two each 10" (25,4 cm) rear rigid with aluminum hub.
- Minimal assembly required.
- Available in 3 colors.



Front View



Rear View

Approvals



CAMBRO®
MANUFACTURING COMPANY
www.cambro.com

© 2008 Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, California 92647-2056-U.S.A.
Telephone (1)714 848 1555 Toll Free 800 854 7631 Customer Service 800 833 3003
LIT FCST-0704

Camtherm® Bulk Food Cabinets, Hot Only

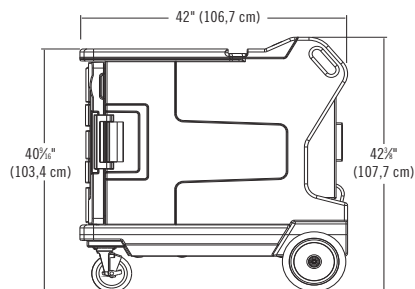
Low Profile, Single Door & Cavity

External Fahrenheit Thermometer

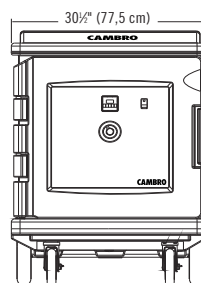
Model CMBH1826LF

External Celsius Thermometer

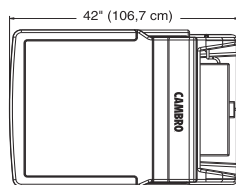
Model CMBH1826LC



Side View



Front View



Top View

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____

HOT HOLDING

TIME	150°F (65°C)	165°F (74°C)
WARM UP TIME (from ambient to temperature)	33 minutes	45 minutes
RECOVERY TIME* (time to recover to temperature after door is held open for 30 seconds)	2 minutes	4 minutes
TRANSPORT TIME* (after reaching temperature, amount of time unit can be held passively/unplugged until temperature reaches 140°F (60°C).	5 hours	8 hours

* Based on test with 6 each full size 6" (15.2cm) deep H-Pans™ filled with 190°F (87.7°C) hot water.

HOLDING CAPACITY (Includes 6 Rail Sets)

SIZE	QUANTITY
18" x 26" (45,7 x 66 cm) Sheet Pans	11*
12" x 20" (32,5 x 53 cm) Full Size Food Pan 2 1/2" (6,5 cm) Deep	12
12" x 20" (32,5 x 53 cm) Full Size Food Pan 4" (10 cm) Deep	8
12" x 20" (32,5 x 53 cm) Full Size Food Pan 6" (15 cm) Deep	6
12" x 20" (32,5 x 53 cm) Full Size Food Pan 8" (20 cm) Deep	4

*Requires five additional sets of slide rails.

ELECTRICAL

	110V
Maximum amp draw	9.1
Amps run on	8.5
Watts	1100
Hertz	50/60
Power input (ground fault protected)	120 VAC

Specifications

Dimension Tolerance: +/- 1/4" (0,64 cm)

Code	Thermometer	External Dimensions W x D x H	Internal Dimensions W x D x H	Unit Weight Lbs. (Kg)	Case Lbs. (cube)	Case kg (m³)
CMBH1826LF	Fahrenheit	30 1/2" x 42" x 42 3/8" (77,5 x 106,7 x 107,6 cm)	22 1/2" x 23 1/8" x 26 1/4" (57,2 x 58,7 x 68 cm)	164 (74,4)	178 (32.85)	75 (0,93)
CMBH1826LC	Celsius	30 1/2" x 42" x 42 3/8" (77,5 x 106,7 x 107,6 cm)	22 1/2" x 23 1/8" x 26 1/4" (57,2 x 58,7 x 68 cm)	164 (74,4)	178 (32.85)	75 (0,93)

Colors: Granite Gray (191), Granite Green (192), Granite Sand (194).

Caster Configuration:

2 each 6" (15,2cm) front swivel w/brake, 2 rear 10" (25,4cm) Big Wheels

Code	Description	External Dimensions W x D	Case Lbs. (cube)	Case kg (m³)
CB1220	Cutting Board	21" x 13 1/8" x 1 1/2" (53,3 x 33,5 x 1,3 cm)	5.5 (.15)	2,5 (0,004)
CMBR	Slide Rail Set	20" x 4 13/16" (50,8 x 12,2 cm)	2.25 (.11)	1,02 (0,003)

Camwear® Clear Polycarbonate and/or H-Pan® High Heat Food Pans are recommended for use with Camtherm Cabinets.

Architect Specs

The Low Profile Camtherm Bulk Food Holding Cabinet, Hot Only, shall be Cambro Model...manufactured by Cambro Manufacturing Company, Huntington Beach, CA 92647. Each cabinet shall be made of a polyethylene shell filled with foamed-in-place polyurethane. Heating unit enclosed in a powder-coated steel encasement on the back of the cabinet. It shall have a nylon latch, magnetic gaskets, self-ventilating caps and knuckle door

hinges. It shall include a solar powered Celsius or Fahrenheit thermometer with external digital display. It shall have four non-marking High Modulus Rubber Casters, two front 6" (15,2 cm) swivel with brake and two rear 10" (25,4 cm) rigid. It shall be available in Granite Gray (191), Granite Green (192), and Granite Sand (194).

Approvals



CAMBRO
MANUFACTURING COMPANY
www.cambro.com

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Telephone (1)714 848 1555 Toll Free 800 854 7631 Customer Service 800 833 3003

Printed in USA

PROJECT: _____ ITEM NO.: _____



1-1/2 – 2 H.P. DISPOSER MODELS

Heavy-duty disposer designed for continuous operation in restaurants, hotels, hospitals and cafeterias. Food waste including steak bones is quickly and efficiently removed with this labor-saving, self-cleaning, environmentally sound disposer.

SPECIFICATIONS

- **Grind Chamber:** Corrosion Resistant Stainless Steel
- **Mounting:** 3/4" (19.1 mm) rubber mounting above grinding chamber isolates sound and eliminates vibration. Mounting is enclosed in chrome plated covers for sanitation and appearance.
- **Motor:** 1-1/2 – 1 HP Induction Motor, 1725 RPM, totally enclosed to provide protection against outside moisture. Controlled power air flow cools motor for efficiency and longer life. Built-in thermal overload protection.
- **Cutting Elements:** Stationary and rotating shredding elements made from cast nickel chrome alloy for long life and corrosion resistance, designed for reverse action grinding.
- **Main Bearings:** Double-tapered Timken roller bearings provide a shock absorbing cushion.
- **Motor Seals:** Triple lip seal protects motor from water damage. Secondary spring-loaded oil seal provides double protection against water and loss of grease.
- **Finish:** All Stainless Steel and Chrome plated. Paint-free for lasting sanitation.
- **Warranty:** 1 year full warranty from date of installation.
- **A Disposer Package Includes:** 1 Mounting/Bowl Assembly, 1 Electrical Control, 1 Syphon Breaker, 1 Solenoid Valve, and 1 Flow Control Valve. The standard Flow Control Valve will be sent with the unit unless the optional valve is specified.



MODEL & HORSEPOWER/ELECTRICAL REQUIREMENTS

☐ SS-150 1-1/2 H.P.	☐ 115/208-230V, 60 Hz, 1 Ph, 12.2/5.7/6.1 amps, UL	☐ 208-230/460V, 60 Hz, 3 Ph, 3.2/4.6/2.3 amps, UL	☐ 208-230/460V, 60 Hz, 3 Ph, 3.2/4.6/2.3 amps, CSA
	☐ 115/208-230V, 60 Hz, 1 Ph, 12.2/5.7/6.1 amps, UL , short body	☐ 115/230V, 50 Hz, 1 Ph, 10.3/5.6 amps	☐ 230/460V, 50 Hz, 3 Ph, 3.0/1.5 amps
	☐ 208-230/460V, 60 Hz, 3 Ph, 3.2/4.6/2.3 amps, UL , short body	☐ 380V, 50 Hz, 3 Ph, 1.7 amps	
	☐ 115/208-230V, 60 Hz, 1 Ph, 12.2/5.7/6.1 amps, CSA		
☐ SS-200 2 H.P.	☐ 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, UL	☐ 208-230/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, UL	☐ 115/208-230, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, CSA
	☐ 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, UL , short body	☐ 208-230/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, CSA	☐ 208-240/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, NOM
	☐ 208-230/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, UL , short body		

NOTE: All amp ratings denote amp draw during a grind load.

ELECTRICAL CONTROLS



☐ AS-101 Control Center
"Aqua Saver"
(Auto-Reversing)



☐ CC-101 Control Center
(Auto-Reversing)



☐ CC-202 Control Center
(Auto-Reversing)



☐ Manual Reverse Switch
(Dual Direction)



☐ Manual Switch
(Single Direction)

Our products appear on **The KCL CADalog**
CD-ROM based CAD Foodservice Symbol
Library. More information is available from
Kochman Consultants, Ltd. at www.kclcad.com.



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RACINE, WI 53406
TEL: 800-845-8345
FAX: 262 554-3620

www.insinkerator.com



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Printed in USA

Form No. F308-08J-45-02

DISPOSER MOUNTING ASSEMBLIES (choose one)

Bowl Mounts

-  ☐ Type A Sink Bowl Assembly: Includes bowl, water nozzle(s), bowl cover, splash baffle
-  ☐ Type B Sink Bowl Assembly: Includes bowl, water nozzle(s), silver guard, splash baffle
-  ☐ Type C Sink Bowl Assembly: Includes bowl, water nozzle(s), splash baffle

Sink Bowl Assembly Size

- ☐ 12" (304.8 mm) with one adjustable water nozzle
- ☐ 15" (381.0 mm) with one adjustable water nozzle
- ☐ 18" (457.2 mm) with two adjustable water nozzles

Collar Mounts

-  ☐ #5 Sink Flange Mounting Assemblies for 3-1/2" – 4" (88.9 mm – 101.6 mm) sink opening (support legs are recommended)
-  ☐ #6 Collar Adaptor for welding into trough, provides 6-5/8" (168.3 mm) opening, includes splash baffle
-  ☐ #7 Collar Adaptor for welding into sink, provides 6-5/8" (168.3 mm) opening, includes splash baffle and stopper

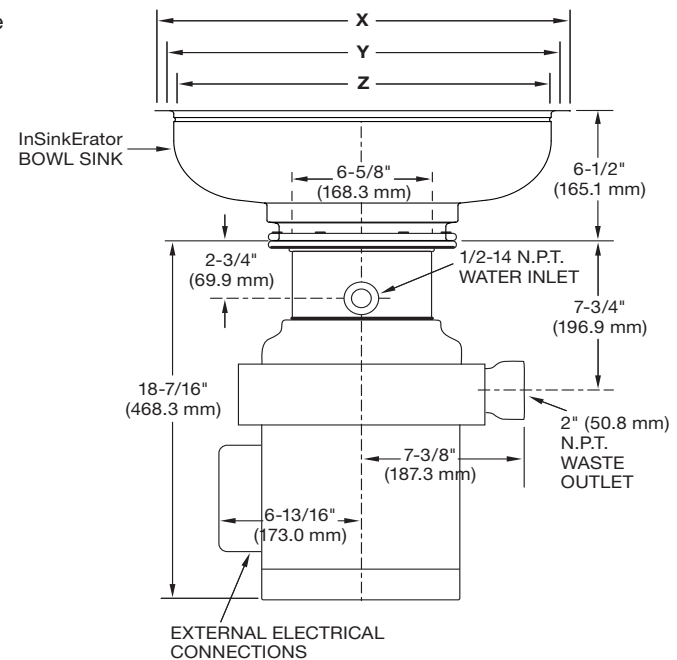
DIMENSIONS

IMPORTANT: Use dimension chart below for adaptor height in place of InSinkErator bowl sink height when mounting directly to a sink.

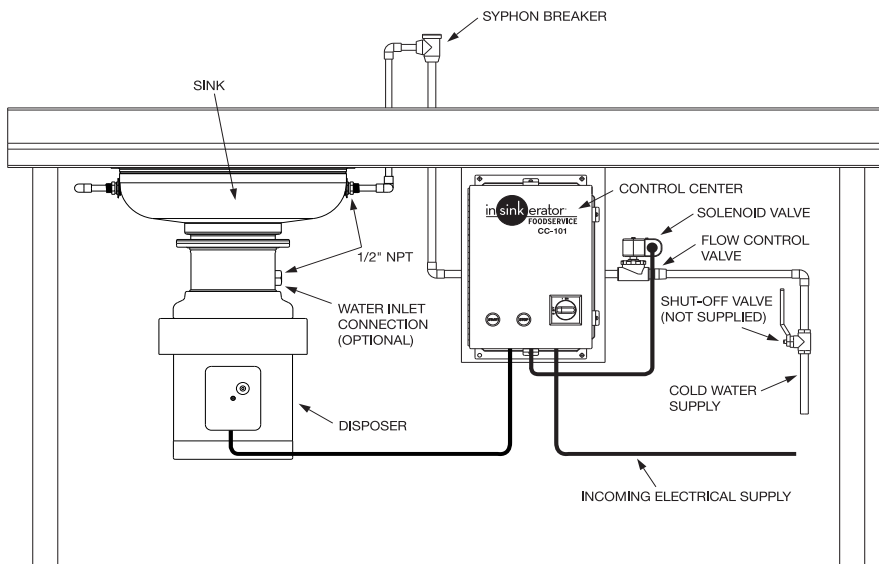
Bowl Sinks	Flange O.D. X	Work Table Hole Y	Flange I.D. Z	Height
12" (304.8 mm)	13-1/2" (342.9 mm)	12-1/4" (311.2 mm)	12" (304.8 mm)	6-1/2" (165.1 mm)
15" (381 mm)	16-1/2" (419.1 mm)	15-1/4" (387.4 mm)	15" (381.0 mm)	6-1/2" (165.1 mm)
18" (457.2 mm)	19-1/2" (495.3 mm)	18-1/4" (463.6 mm)	18" (457.2 mm)	6-1/2" (165.1 mm)
Adaptors	X	Y	Z	Height
No. 5	Fits Standard Sink Opening: 3-1/2" – 4" (88.9 mm – 101.6 mm)			2-3/4" (69.9 mm)
No. 6	7-13/16" (198.4 mm)	6-7/8" (174.6 mm)	6-5/8" (168.3 mm)	1-3/16" (30.7 mm)
No. 7	9-1/8" (231.8 mm)	7-7/8" (200.0 mm)	7-5/8" (193.7 mm)	2-1/16" (52.4 mm)

NOTE:

- Adaptors are available upon request for all competitor sink bowls or cones.
- Please have sink bowl/cone type with the necessary dimensions when ordering adaptors.
- Also available as a short body model. Reduces overall height of disposer by 1" (25.4 mm).



RECOMMENDED INSTALLATION



RECOMMENDED WATER USAGE

	Standard	Optional
SS-150	7 GPM (26.5 LPM)	5 GPM (18.9 LPM)
SS-200	7 GPM (26.5 LPM)	5 GPM (18.9 LPM)

For additional information, see Foodservice Product Information Binder.

PROJECT: _____ ITEM NO.: _____



1-1/2 – 2 H.P. DISPOSER MODELS

Heavy-duty disposer designed for continuous operation in restaurants, hotels, hospitals and cafeterias. Food waste including steak bones is quickly and efficiently removed with this labor-saving, self-cleaning, environmentally sound disposer.

SPECIFICATIONS

- **Grind Chamber:** Corrosion Resistant Stainless Steel
- **Mounting:** 3/4" (19.1 mm) rubber mounting above grinding chamber isolates sound and eliminates vibration. Mounting is enclosed in chrome plated covers for sanitation and appearance.
- **Motor:** 1-1/2 – 1 HP Induction Motor, 1725 RPM, totally enclosed to provide protection against outside moisture. Controlled power air flow cools motor for efficiency and longer life. Built-in thermal overload protection.
- **Cutting Elements:** Stationary and rotating shredding elements made from cast nickel chrome alloy for long life and corrosion resistance, designed for reverse action grinding.
- **Main Bearings:** Double-tapered Timken roller bearings provide a shock absorbing cushion.
- **Motor Seals:** Triple lip seal protects motor from water damage. Secondary spring-loaded oil seal provides double protection against water and loss of grease.
- **Finish:** All Stainless Steel and Chrome plated. Paint-free for lasting sanitation.
- **Warranty:** 1 year full warranty from date of installation.
- **A Disposer Package Includes:** 1 Mounting/Bowl Assembly, 1 Electrical Control, 1 Syphon Breaker, 1 Solenoid Valve, and 1 Flow Control Valve. The standard Flow Control Valve will be sent with the unit unless the optional valve is specified.



MODEL & HORSEPOWER/ELECTRICAL REQUIREMENTS

☐ SS-150 1-1/2 H.P.	☐ 115/208-230V, 60 Hz, 1 Ph, 12.2/5.7/6.1 amps, UL	☐ 208-230/460V, 60 Hz, 3 Ph, 3.2/4.6/2.3 amps, UL	☐ 208-230/460V, 60 Hz, 3 Ph, 3.2/4.6/2.3 amps, CSA
	☐ 115/208-230V, 60 Hz, 1 Ph, 12.2/5.7/6.1 amps, UL , short body	☐ 115/230V, 50 Hz, 1 Ph, 10.3/5.6 amps	☐ 230/460V, 50 Hz, 3 Ph, 3.0/1.5 amps
	☐ 208-230/460V, 60 Hz, 3 Ph, 3.2/4.6/2.3 amps, UL , short body	☐ 380V, 50 Hz, 3 Ph, 1.7 amps	
	☐ 115/208-230V, 60 Hz, 1 Ph, 12.2/5.7/6.1 amps, CSA		
☐ SS-200 2 H.P.	☐ 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, UL	☐ 208-230/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, UL	☐ 115/208-230, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, CSA
	☐ 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, UL , short body	☐ 208-230/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, CSA	☐ 208-240/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, NOM
	☐ 208-230/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, UL , short body		

NOTE: All amp ratings denote amp draw during a grind load.

ELECTRICAL CONTROLS



☐ AS-101 Control Center
"Aqua Saver"
(Auto-Reversing)



☐ CC-101 Control Center
(Auto-Reversing)



☐ CC-202 Control Center
(Auto-Reversing)



☐ Manual Reverse Switch
(Dual Direction)



☐ Manual Switch
(Single Direction)

Our products appear on **The KCL CADalog**
CD-ROM based CAD Foodservice Symbol
Library. More information is available from
Kochman Consultants, Ltd. at www.kclcad.com.



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www.insinkerator.com



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Printed in USA

Form No. F308-08J-45-02

DISPOSER MOUNTING ASSEMBLIES (choose one)

Bowl Mounts

-  ☐ Type A Sink Bowl Assembly: Includes bowl, water nozzle(s), bowl cover, splash baffle
-  ☐ Type B Sink Bowl Assembly: Includes bowl, water nozzle(s), silver guard, splash baffle
-  ☐ Type C Sink Bowl Assembly: Includes bowl, water nozzle(s), splash baffle

Sink Bowl Assembly Size

- ☐ 12" (304.8 mm) with one adjustable water nozzle
- ☐ 15" (381.0 mm) with one adjustable water nozzle
- ☐ 18" (457.2 mm) with two adjustable water nozzles

Collar Mounts

-  ☐ #5 Sink Flange Mounting Assemblies for 3-1/2" – 4" (88.9 mm – 101.6 mm) sink opening (support legs are recommended)
-  ☐ #6 Collar Adaptor for welding into trough, provides 6-5/8" (168.3 mm) opening, includes splash baffle
-  ☐ #7 Collar Adaptor for welding into sink, provides 6-5/8" (168.3 mm) opening, includes splash baffle and stopper

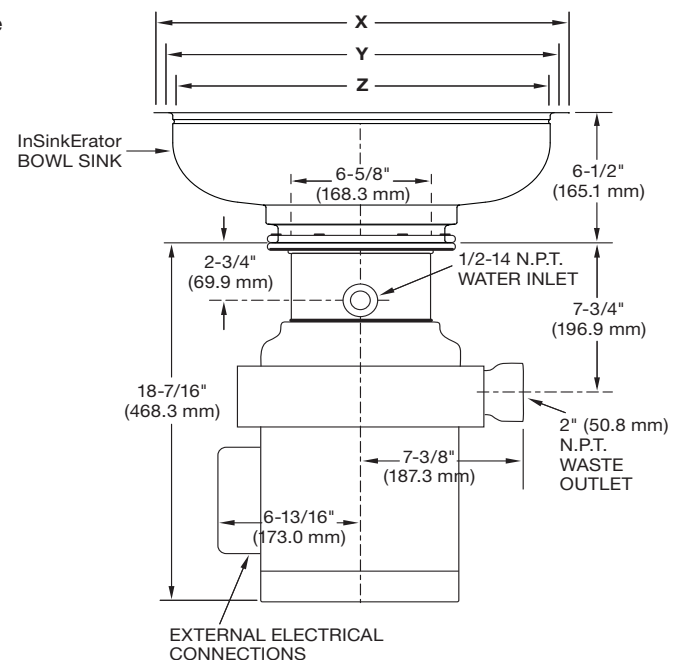
DIMENSIONS

IMPORTANT: Use dimension chart below for adaptor height in place of InSinkErator bowl sink height when mounting directly to a sink.

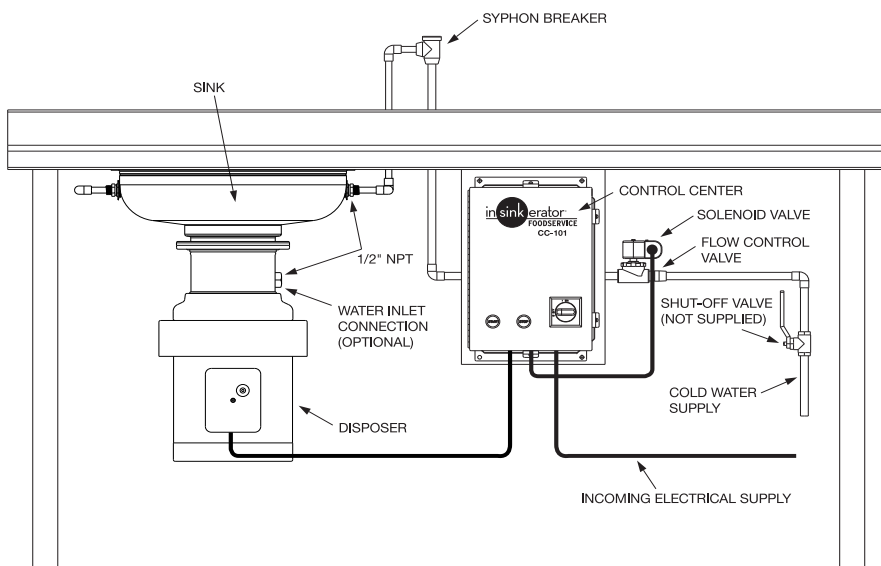
Bowl Sinks	Flange O.D. X	Work Table Hole Y	Flange I.D. Z	Height
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Adaptors	X	Y	Z	Height
No. 5	Fits Standard Sink Opening: 3-1/2" – 4" (88.9 mm – 101.6 mm)			2-3/4" (69.9 mm)
No. 6	7-13/16" (198.4 mm)	6-7/8" (174.6 mm)	6-5/8" (168.3 mm)	1-3/16" (30.7 mm)
No. 7	9-1/8" (231.8 mm)	7-7/8" (200.0 mm)	7-5/8" (193.7 mm)	2-1/16" (52.4 mm)

NOTE:

- Adaptors are available upon request for all competitor sink bowls or cones.
- Please have sink bowl/cone type with the necessary dimensions when ordering adaptors.
- Also available as a short body model. Reduces overall height of disposer by 1" (25.4 mm).



RECOMMENDED INSTALLATION



RECOMMENDED WATER USAGE

	Standard	Optional
SS-150	7 GPM (26.5 LPM)	5 GPM (18.9 LPM)
SS-200	7 GPM (26.5 LPM)	5 GPM (18.9 LPM)

For additional information, see Foodservice Product Information Binder.

Item # _____

Quantity _____

C.S.I. Section 11400



701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

AM SELECT TALL DISHWASHER

STANDARD FEATURES

- .74 gallons per rack final rinse water
- 58 racks per hour – hot water sanitizing
- 65 racks per hour – chemical sanitizing
- NSF pot and pan listed for 2-, 4- & 6- minute cycles
- Timed wash cycles for 1, 2, 4 or 6 minutes
- 27" door opening for 18" x 26" sheet pans or 60 quart mixing bowl
- Solid state, integrated controls with digital status indicators
- Self-draining, high efficiency stainless steel pump and stainless steel impeller
- Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- Spring counterbalanced chamber with polyethylene guides
- Revolving, interchangeable upper and lower anti-clogging wash arms
- Revolving, interchangeable upper and lower rinse arms
- Slanted, self-locating, one-piece scrap screen and basket system
- Automatic fill
- Door actuated start
- Automatic drain closure
- Vent fan control
- External booster activation
- Delime cycle
- Service diagnostics
- NAFEM Data Protocol capable
- Straight-through or corner installation
- Hot water or chemical sanitation
- Sheet pan rack

VOLTAGE

- ☐ 208-240/60/1
- ☐ 208-240/60/3
- ☐ 480/60/3
- ☐ 200-240/50/3*
- ☐ 380-415/50/3*

*Not submitted for UL/CUL Listing

MODEL

- ☐ AM15T

OPTIONS AT EXTRA COST

- ☐ Gas heat
- ☐ Sense-A-Temp™ 70°F rise electric booster heater
- ☐ Single point electrical connection for booster equipped machines (3 phase only)

ACCESSORIES

- ☐ ¾" pressure regulator valve
- ☐ Peg rack
- ☐ Combination rack
- ☐ Sheet pan rack
- ☐ Splash shield for corner installations
- ☐ Flanged and seismic feet
- ☐ End of cycle audible alarm (field activated)
- ☐ Delime notification (field activated)
- ☐ Drain water tempering kit

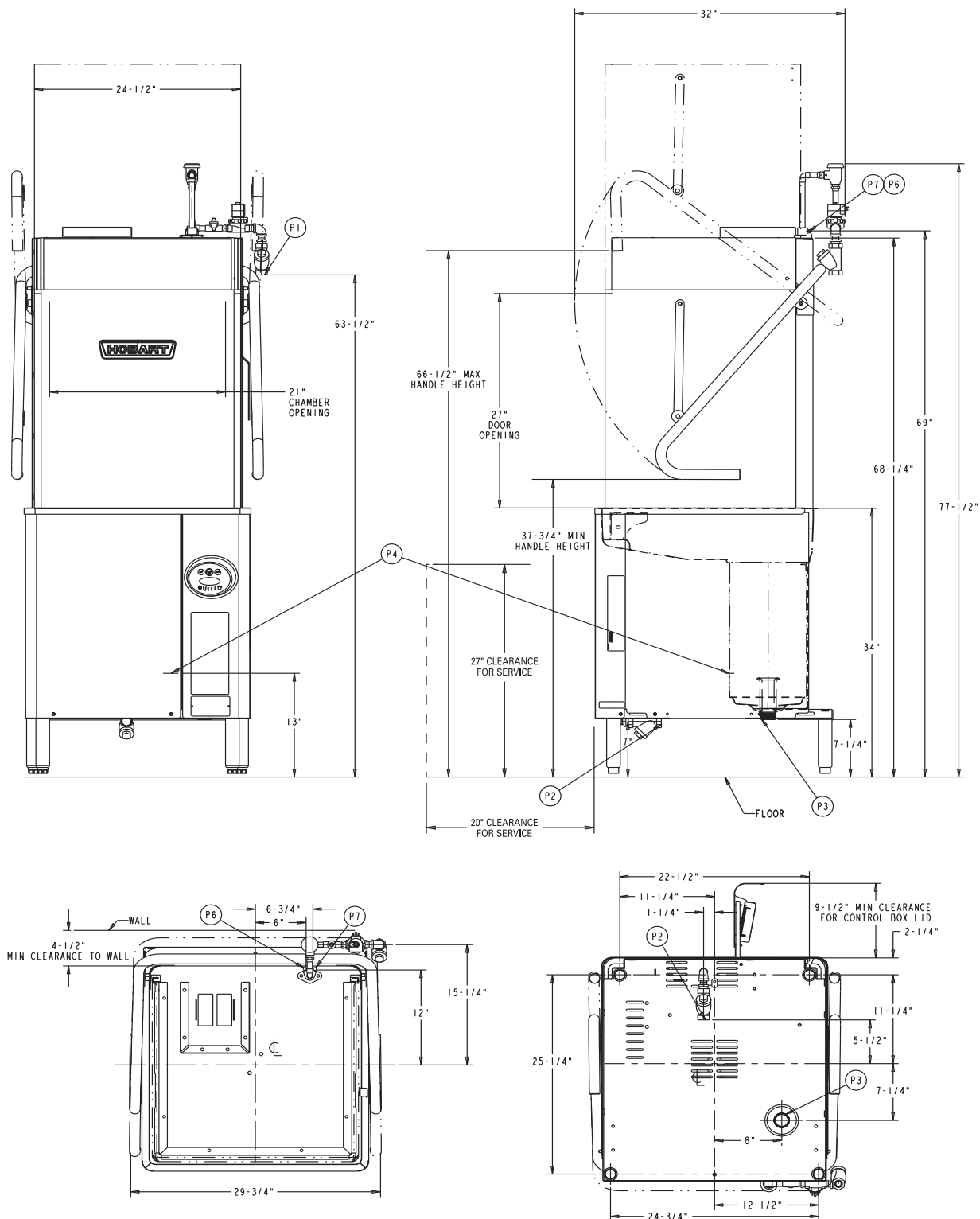
Specifications, Details and Dimensions on Inside and Back.



AM SELECT TALL DISHWASHER

AM SELECT TALL DISHWASHER – ELECTRIC

HOBART

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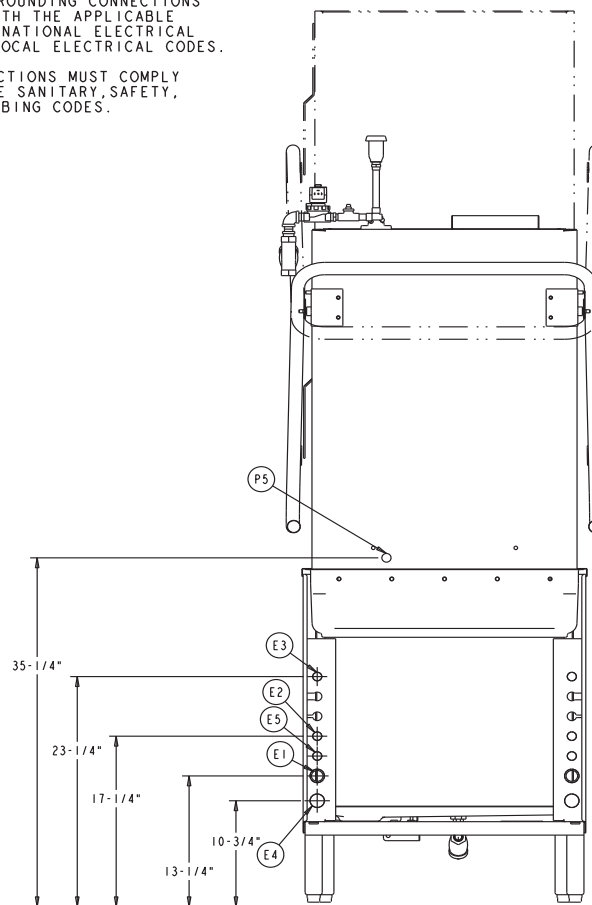
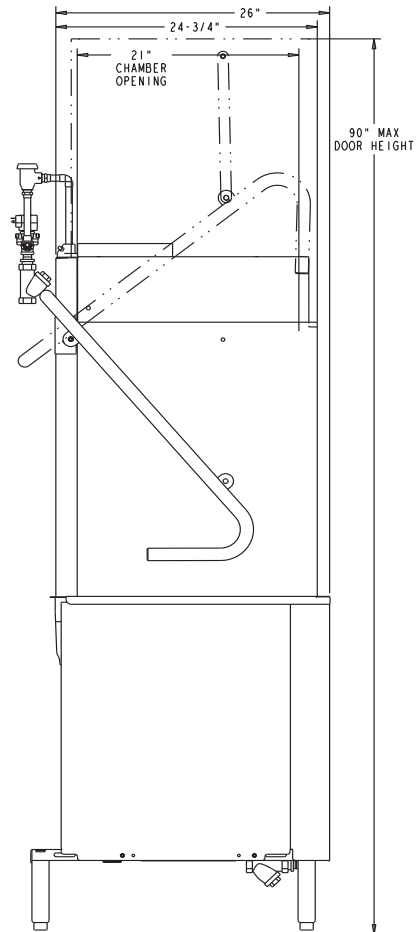
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AM SELECT TALL DISHWASHER – ELECTRIC

WARNING

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

PLUMBING CONNECTIONS MUST COMPLY
WITH APPLICABLE SANITARY, SAFETY,
AND PLUMBING CODES.



CONNECTION INFORMATION (*AFF - ABOVE FINISHED FLOOR)

LEGEND (see page 6 for further details)

- E1 ELECTRICAL CONNECTION: MOTORS & CONTROLS (INCLUDING ELECTRIC HEAT).
1" OR 3/4" CONDUIT HOLE.
- E2 ELECTRICAL CONNECTION: VENT FAN CONTROL.
1/2" CONDUIT HOLE. (VFC1 & VFC2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE, "ON"
- E3 ELECTRICAL CONNECTION: RINSE AGENT & SANITIZER FEEDERS.
1/2" CONDUIT HOLE. (RPS1 & RPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE.
(RPS1 & RPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE
- E4 ELECTRICAL CONNECTION: ELECTRIC BOOSTER. (NOT AVAILABLE WITH GAS HEAT MACHINE)
1" CONDUIT HOLE.
- E5 ELECTRICAL CONNECTION: EXTERNAL BOOSTER CONTROL
1/2" CONDUIT HOLE. (BSTR1 & BSTR2) 0.1 AMPS @ 120 VAC
- P1 COMMON WATER CONNECTION: (W/O ELECTRIC BOOSTER)
(180°F COMMON WATER CONNECTION: (W/O ELECTRIC BOOSTER)
(120°F WATER MIN. CHEMICAL SANITIZING)
3/4" FPT.
- P2 COMMON WATER CONNECTION: (W/ELECTRIC BOOSTER)
(110°F WATER MIN. HOT WATER SANITIZING);
3/4" FPT.
- P3 DRAIN: 1-1/2" MPT.
- P4 DETERGENT PROBE SENSOR: REMOVE CAP AND STUD ASSEMBLY
TO ACCESS 7/8" HOLE.
- P5 DETERGENT FEEDER: REMOVE CAP PLUG TO ACCESS
7/8" HOLE.
- P6 RINSE AGENT FEEDER: 1/8" NPT, REMOVE 1/8" NPT
PIPE PLUG TO ACCESS TAPPED HOLE.
- P7 SANITIZER FEEDER: (LOW TEMP MODE) 1/8" NPT, REMOVE 1/8" NPT
PIPE PLUG TO ACCESS TAPPED HOLE.

AM-1ST WITH ELECTRIC HEAT			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/1	43.0	50	50
208-240/60/3	24.6	30	30
480/60/3	11.6	15	15
*200-240/50/3	25.2	35	35
*380-415/50/3	12.5	15	15

MACHINE ELECTRICAL SPECIFICATIONS

208-240/60/1

208-240/60/3

480/60/3

* 200-240/50/3

* 380-415/50/3

* THESE ELECTRICAL
SPECIFICATIONS
ARE NOT SUBMITTED
FOR UL OR CUL LISTING

BOOSTER AMPACITY RATINGS 8.5KW (NOT AVAILABLE WITH GAS HEAT)			
ELEC. SPECS.	RATED AMPS.	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/1	35.4	50	50
208-240/60/3	20.4	30	30
480/60/3	10.2	15	15
*200-240/50/3	20.4	30	30
*380-415/50/3	11.8	15	15

BOOSTER ELECTRICAL SPECIFICATIONS

208-240/60/1
208-240/60/3
480/60/3

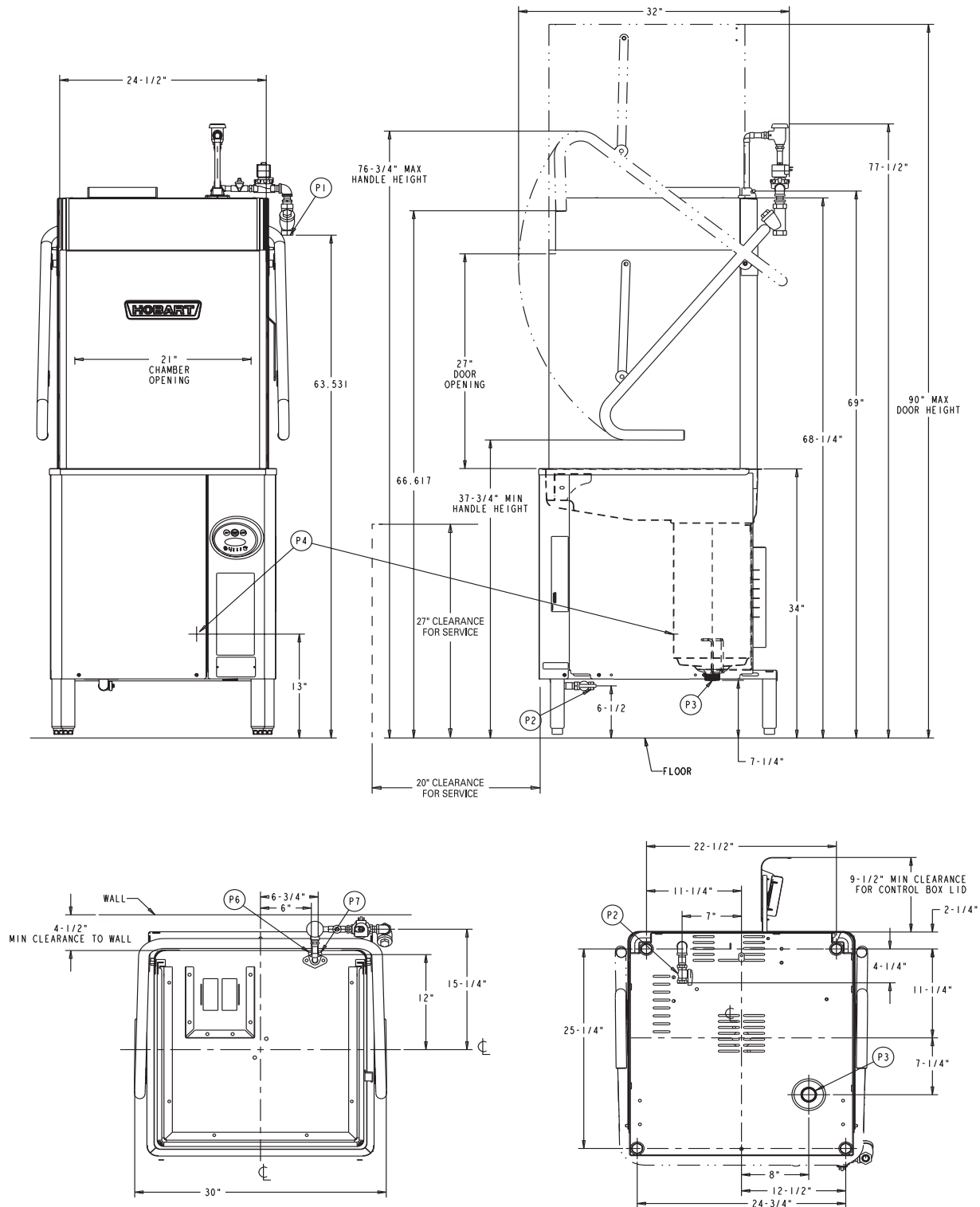
* 200-240/50/3
* 380-415/50/3

* THESE ELECTRICAL
SPECIFICATIONS
ARE NOT SUBMITTED
FOR UL OR CUL LISTING

MODEL:
AM-1ST W/ELECTRIC HEAT
00-893960
REV. A

AM SELECT TALL DISHWASHER – GAS

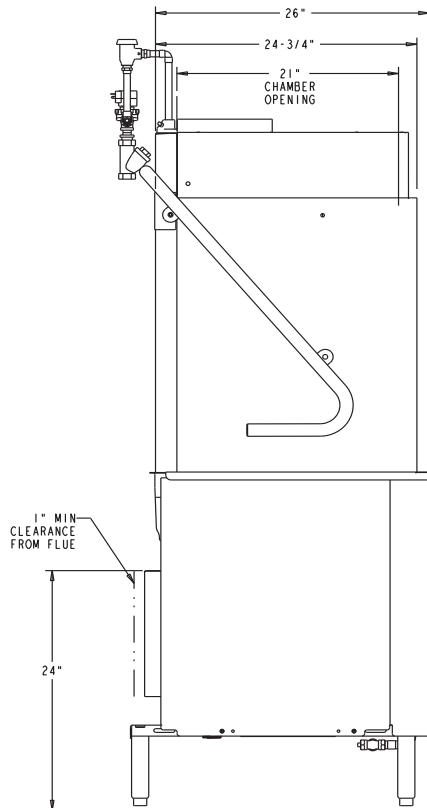
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AM SELECT TALL DISHWASHER – GAS



WARNING

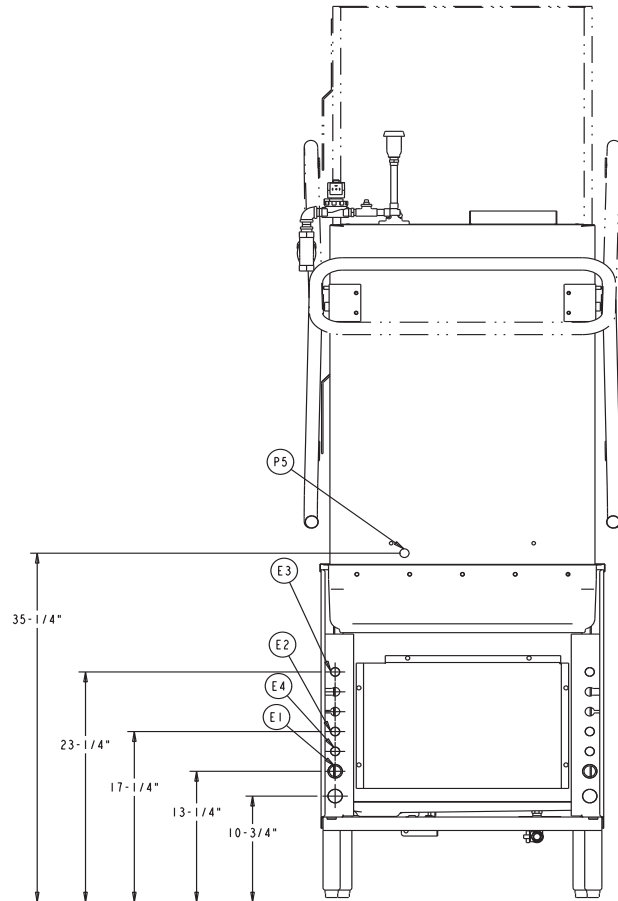
ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY, AND PLUMBING CODES.

AM-15T WITH GAS HEAT			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/1	15.5	20	20
208-240/60/3	10	15	15
480/60/3	6.3	15	15

MACHINE ELECTRICAL SPECIFICATIONS

208-240/60/1
208-240/60/3
480/60/3



CONNECTION INFORMATION (*AFF - ABOVE FINISHED FLOOR)

LEGEND (see page 6 for further details)

- E1 ELECTRICAL CONNECTION: MOTORS & CONTROLS.
1" OR 3/4" CONDUIT HOLE.
- E2 ELECTRICAL CONNECTION: VENT FAN CONTROL,
1/2" CONDUIT HOLE. (VFC1 & VFC2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE,
"ON" WHEN MACHINE IS ON.
- E3 ELECTRICAL CONNECTION: RINSE AGENT & SANITIZER FEEDERS,
1/2" CONDUIT HOLE. (DPS1 & DPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE,
(RPS1 & RPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE.
- E4 ELECTRICAL CONNECTION: EXTERNAL BOOSTER CONTROL,
1/2" CONDUIT HOLE. (BSTR1 & BSTR2) 0.1 AMPS @ 120 VAC
- P1 COMMON WATER CONNECTION:
(180°F WATER MIN. HOT WATER SANITIZING)
(120°F WATER MIN. CHEMICAL SANITIZING)
3/4" FPT.
- P2 GAS CONNECTION - NAT. OR L.P. (WHEN ORDERED):
1/2" FPT.
- P3 DRAIN: 1-1/2" MPT.
- P4 DETERGENT PROBE SENSOR: REMOVE CAP AND STUD ASSEMBLY
TO ACCESS 7/8" HOLE.
- P5 DETERGENT FEEDER: REMOVE CAP PLUG TO ACCESS
7/8" HOLE.
- P6 RINSE AGENT FEEDER: 1/8" NPT, REMOVE 1/8" NPT
PIPE PLUG TO ACCESS TAPPED HOLE.
- P7 SANITIZER FEEDER: 1/8" NPT, REMOVE 1/8" NPT
PIPE PLUG TO ACCESS TAPPED HOLE.

MODEL:
AM-15T W/GAS HEAT
00-893960
REV. A

AM SELECT TALL DISHWASHER



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ELECTRIC TANK HEAT

PLUMBING NOTES:

WATER HAMMER ARRESTOR (MEETING ASSE-1010 STANDARD OR EQUIVALENT) TO BE SUPPLIED (BY OTHERS) IN COMMON WATER SUPPLY LINE AT SERVICE CONNECTION.

RECOMMENDED WATER HARDNESS TO BE 4-6 GRAINS FOR BEST RESULTS.

RECOMMENDED BUILDING FLOWING WATER PRESSURE TO THE DISHWASHER IS 15-25 PSI. IF PRESSURES HIGHER THAN 25 PSI ARE PRESENT, A PRESSURE REGULATING VALVE WITH INTERNAL THERMAL EXPANSION BY PASS, MUST BE SUPPLIED (BY OTHERS) IN THE WATER LINE TO THE DISHWASHER.

FOR CONVENIENCE WHEN CLEANING, WATER TAP SHOULD BE INSTALLED NEAR MACHINE WITH HEAVY DUTY HOSE AND SQUEEZE VALVE.

MISCELLANEOUS NOTES:

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE 3/4" OR DECREASE 1/2" DEPENDING ON LEG ADJUSTMENT.

NET WEIGHT OF MACHINE: 299 LBS. W/O BOOSTER

DOMESTIC SHIPPING WEIGHT: 388 LBS. W/O BOOSTER

NET WEIGHT OF MACHINE: 329 LBS. W/BOOSTER

DOMESTIC SHIPPING WEIGHT: 418 LBS. W/BOOSTER

SIZE OF RACKS - 19-3/4" X 19-3/4"

DRAIN LEVER LOCATED INSIDE TANK.

VENT HOOD (IF REQUIRED) TO PROVIDE A MINIMUM 450 CFM EXHAUST (REF. INSTALLATION INSTRUCTIONS).

DO NOT CONNECT EXHAUST DUCT TO VENT OPENING ON TOP OF MACHINE

SINGLE POINT ELECTRICAL CONNECTION AVAILABLE ON 3 PH MACHINES ONLY WITH INTEGRATED BOOSTER HEATER

OPTIONAL AM SELECT SINGLE POINT ELECTRICAL
SERVICE CONNECTION AS SHOWN BELOW

ELEC. SPECS	RATED AMPS	MINIMUM SUPPLY CONDUCT OR AMPACITY	MAXIMUM PROTECTIVE DEVICE
208-240/60/3	45.4	60	60
480/60/3	23.6	30	30
*200-240/50/3	45.7	60	60
*380-415/50/3	25.2	30	30

GAS TANK HEAT

GAS HEATED DISHWASHERS

FOR NATURAL GAS, PRESSURE TO THE BURNER (CUSTOMER CONNECTION) SHOULD NOT EXCEED 7" W.C.

FOR LIQUIFIED PETROLEUM GAS, PRESSURE TO THE BURNER (CUSTOMER CONNECTION) SHOULD NOT EXCEED 11" W.C.

IF GAS PRESSURE IS HIGHER THAN 7" (NATURAL GAS) OR 11" (L.P.) W.C. A PRESSURE REGULATING VALVE MUST BE INSTALLED (BY OTHERS) IN THE GAS LINE TO THE DISHWASHER.

GAS HEAT BTU INPUT - 25,000 NATURAL
25,000 PROPANE

PLUMBING NOTES:

WATER HAMMER ARRESTOR (MEETING ASSE-1010 STANDARD OR EQUIVALENT) TO BE SUPPLIED (BY OTHERS) IN COMMON WATER SUPPLY LINE AT SERVICE CONNECTION.

RECOMMENDED WATER HARDNESS TO BE 4-6 GRAINS FOR BEST RESULTS.

RECOMMENDED BUILDING FLOWING WATER PRESSURE TO THE DISHWASHER IS 15-25 PSI. IF PRESSURES HIGHER THAN 25 PSI ARE PRESENT, A PRESSURE REGULATING VALVE WITH INTERNAL THERMAL EXPANSION BY PASS, MUST BE SUPPLIED (BY OTHERS) IN THE WATER LINE TO THE DISHWASHER.

FOR CONVENIENCE WHEN CLEANING, WATER TAP SHOULD BE INSTALLED NEAR MACHINE WITH HEAVY DUTY HOSE AND SQUEEZE VALVE.

MISCELLANEOUS NOTES:

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE 3/4" OR DECREASE 1/2" DEPENDING ON LEG ADJUSTMENT.

NET WEIGHT OF MACHINE: 331 LBS.

DOMESTIC SHIPPING WEIGHT: 420 LBS.

SIZE OF RACKS - 19-3/4" X 19-3/4"

DRAIN LEVER LOCATED INSIDE TANK.

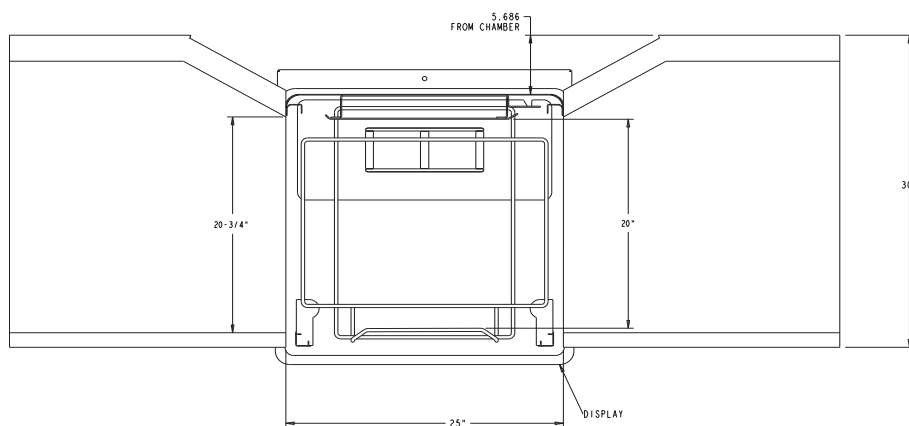
VENT HOOD (IF REQUIRED) TO PROVIDE A MINIMUM 450 CFM EXHAUST (REF. INSTALLATION INSTRUCTIONS).

	AM Select Tall	
	Hot Water Sanitizing	Chemical Sanitizing
Machine Ratings (Mechanical)		
Racks per Hour (Max.)	58	65
Dishes per Hour (Average 25 per rack)	1,459	1,625
Glasses per Hour (Average 45 per rack)	2,610	2,925
Table to Table - Inside Tank at Table Connection (Inches)	25 1/4"	25 1/4"
Overall Dimensions - (H x W x D) (Inches)	77.5" x 27" x 28.5"	
Wash Motor H.P.	2	2
Wash Tank Capacity - Gallons	14	14
Wash Pump Capacity - Gallons per Minute - Weir Test	160	160
Heating Equipment - (For keeping power wash water hot)		
Gas Burner (Regulated) Natural/LP Gas BTU/Hr.	25,000	25,000
Electric Heating Unit (Regulated)	5 kw	5 kw
Rinse - Minutes operated during hour of capacity operation	9.66	10.83
Seconds of rinse per rack	10	10
Rate of Rinse Flow - Gallons per Minute - at 20 lbs. Flow Pressure	4.4	4.4
Rinse Consumption - Gallons per Hour - Maximum - at 20 lbs. Flow Pressure	42.9	48.1
Rinse Cycle - Gallons per Rack - at 20 PSI Flow	.74 - 180°F Min.	.74 - 140°F Min.
Steam Booster, if used based on 20 PSI steam - 20 PSI water flowing 130°F entering water raised to 180°F min. (50°F rise) - Lbs. per Hour	40	40
Peak Rate of Drain Flow - Gallons per Minute (Initial rate with full tank)	38	38
Exhaust Requirements	450	450
Shipping Weight Crated - Approx. lbs. - Unit only, with booster	388 w/o Booster 418 w/Booster	388

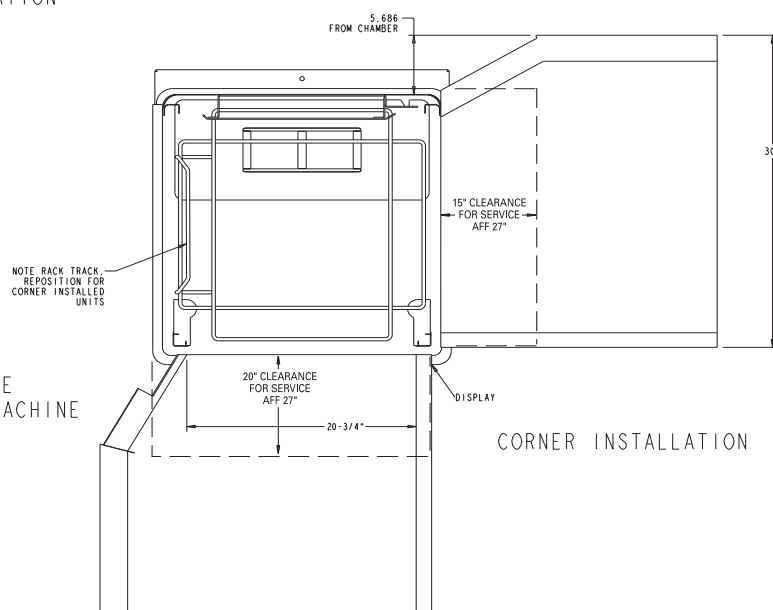
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AM SELECT TALL DISHWASHER



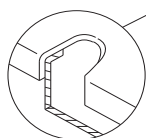
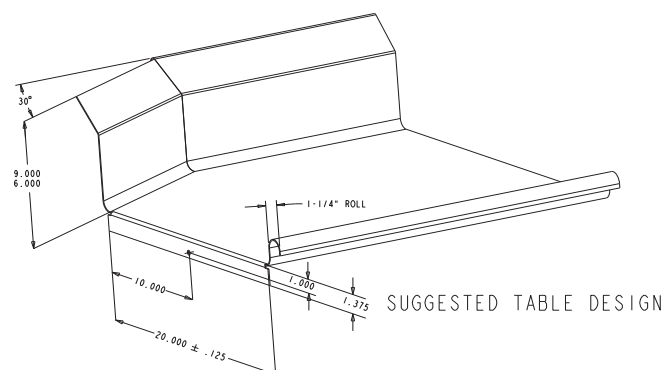
PASS THRU INSTALLATION


 TOP INSIDE
VIEW OF MACHINE

CORNER INSTALLATION

- DRILL $\varnothing .344$ HOLE THRU TANK WALL
- 5/16-18 SST TRUSS HD SCREW
- 5/16-18 SST LOCKWASHER
- 5/16-18 SST HEX HD NUT

TANK


 USE SILICONE SEALER
BETWEEN TABLE AND
LIP OF TANK TO
PREVENT LEAKAGE


SUGGESTED TABLE DESIGN

AM SELECT TALL DISHWASHER



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The microcomputer-based control system is built into the AM Select dishwasher. It is available in standard electrical specifications of 208-240/60/1, 208-240/60/3, 480/60/3, 200-240/50/3, 380-415/50/3 and is equipped with a reduced voltage pilot circuit transformer.

***CAUTION: CERTAIN MATERIALS, INCLUDING SILVER, ALUMINUM AND PEWTER ARE ATTACKED BY SODIUM HYPOCHLORITE (LIQUID BLEACH) IN THE CHEMICAL SANITIZING DISHWASHER MODE OF OPERATION. WATER HARDNESS MUST BE CONTROLLED TO 4-6 GRAINS FOR BEST RESULTS.**

CONSTRUCTION: Drawn tank, tank shelf and feet constructed of 16 gauge stainless steel. Wash chamber and front trim panel above motor compartment are polished, satin finish. Frame is 12 gauge stainless steel, chamber is 18 gauge, and removable trim panels are 20 gauge.

CHAMBER: Stainless steel chamber with large 20 $\frac{3}{4}$ " W x 27" H opening will accommodate 18" x 26" sheet pans or a 60-quart mixing bowl.

CHAMBER LIFT: Chamber coupled by stainless steel handle, spring counterbalanced. Chamber guided for ease of operation and long life.

PUMP: With stainless steel pump and impeller, integral with motor assures alignment and quiet operation. Pump shaft seal with stainless steel parts and a carbon ceramic sealing interface. Easily removable impeller housing permits ease of inspection. Capacity 160 GPM. Pump is completely self-draining.

MOTOR: Built for Hobart, 2 H.P., with inherent thermal protection, grease-packed ball bearings, splash-proof design, ventilated. Single-phase is capacitor-start, induction-run type. Three-phase is squirrel-cage, induction type.

MICROCOMPUTER CONTROL SYSTEM: Hobart microcomputer controls, assembled within water-resistant enclosure, provide built-in performance and reliability.

The microcomputer control, relays and contactors are housed behind a stainless steel enclosure, hinged to provide easy access for servicing. The line voltage electrical components are completely wired with 105°C, 600V thermoplastic insulated wire with stranded conductors and routed through listed electrical conduit. Electrical components are wired with type ST cord. Line disconnect switch NOT furnished.

CYCLE OPERATION: The microcomputer-timing program is started by closing the doors, which actuates the door cycle switch. The microcomputer energizes the wash pump motor contactor during the wash portion of the program. After the wash, a dwell permits the upper wash manifold to drain. At the end of the dwell, the final rinse solenoid valve is energized. After the final rinse valve closes, Sani-Dwell (Hot Water Mode only) permits sanitization to continue. The Rinse display remains on during this period, completing the program. If the microcomputer is interrupted during a cycle by the door-cycle switch, the microcomputer is reset to the beginning of the program.
Hot Water Sanitizing (58 racks per hour) – 57 seconds: 38 Second Wash, 2 Second Dwell, 10 Second Rinse, 7 Second Sani-Dwell. **Chemical Sanitizing (65 racks per hour) – 50 Seconds:** 38 Second Wash, 2 Second Dwell, 10 Second Rinse. Other programs can be pre-selected by your Hobart service technician.

Manual wash cycle selector also provides selection of 2-, 4- or 6-minute wash cycles for heavier washing applications.

WASH: Hobart revolving stainless steel wash arms with unrestricted openings above and below provide thorough distribution of water jets to all dishware surfaces. Arms are easily removable for cleaning and are interchangeable. Stainless steel tubing manifold connects upper and lower spray system.

RINSE: Rotating rinse arms, both upper and lower, feature 14 rinse nozzles. The stainless steel upper and lower rinse arms are easily removable without tools for inspection and are interchangeable. Diaphragm-type rinse control solenoid valve mounted outside machine. Machine is equipped with special hot water vacuum breaker on downstream side of rinse valve – mounted 6" above uppermost rinse opening. Easy open brass line strainer furnished.

FILL: Microcomputer controlled fill valve installed on upstream side of rinse vacuum breaker. Ratio fill method is used giving the correct fill at any flowing water pressure. (20 PSIG minimum necessary for proper rinsing.)

DRAIN AND OVERFLOW: Large bell type automatic overflow and drain valve controlled from inside of machine. Drain automatically closed by lowering chamber. Drain seal is large diameter, high temperature "O" ring. Cover for overflow is integral part of the stand pipe.

STRAINER SYSTEM: Equipped with large, exclusive self-flushing, easily removable perforated stainless steel, one-piece strainer and large capacity scrap basket. Submerged scrap basket minimizes frequent removal and cleaning.

HEATING EQUIPMENT: Standard tank heat is 5KW electric immersion heating element. Regulated power infrared gas immersion tube system is optional at extra cost. A solid-state igniter board controls the gas valve and provides flame ignition. A transformer steps the control circuit voltage down to 24 volts to power the igniter board and gas valves.

Gas Heated Dishwasher: For natural gas, gas pressure (customer connection) not to exceed 7" W.C. For liquefied petroleum, gas pressure to burner (customer connection) not to exceed 11" W.C. If gas pressure is higher than 7" W.C. natural or 11" W.C. LP, a pressure regulating valve must be supplied (by others) in the gas line to the dishwasher. Water temperature regulation is controlled by thermistor sensor in combination with microcomputer controls. The tank heat and positive low water protection microcomputer circuits are automatically activated when the main power switch is turned "on". If tank is accidentally drained, low water protection device automatically turns heat off. Gas immersion tube is additionally protected by a high limit device mounted on the surface of the tube. These features are standard with the Hobart Microcomputer Control System.

OPTIONAL EQUIPMENT AT EXTRA COST – ELECTRIC BOOSTER HEATER: Electric booster with Sense-A-Temp™ technology adequately sized to raise 110°F inlet water to 180°F (not available on gas heat machines).

ACCESSORIES: 19 $\frac{1}{4}$ " x 19 $\frac{1}{4}$ " peg and combination dish racks. Sheet pan rack. Splash shield for corner installations. End of cycle audible alarm (field activated). Delime notification (field activated). Desirable functional accessories can be furnished at added cost. See listed options and accessories on this specification sheet. Write to the factory for special requirements not listed above.

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



C0530 – 500 lb Cube Ice Machine

Prodigy® Modular Cube Ice Maker



Shown on B530S bin with optional KLP85 legs.

Features

Prodigy® cubers use **significantly less energy and water** than other cube ice machines, exceeding California and Federal energy efficiency regulations.

AutoAlert™ indicator lights constantly communicate about operating status and actually signal your staff when it's time to descale, sanitize, and more—making upkeep practically foolproof.

The patented **WaterSense adaptive purge control** delivers maximum reliability by reducing scale buildup for a longer time between cleanings.

Preventative maintenance is simpler than ever with easily-removed panels allowing clear access to internal components and a diagnostic code display insuring the right fix the first time. Reusable air filter is easily removable from the outside.

All external panel components are crafted for **optimal aesthetic appeal** through superior fit and finish.

An optional **advanced feature Smart-Board™** provides NAFEM data protocol and additional operational data that can be displayed on-screen or transmitted remotely, resulting in early alert and fast diagnosis of operating issues.

An optional **Vari-Smart™ ultrasonic ice level control** sensor allows you flexibility to program ice levels, for up to 7 days, keeping just the right amount of freshly made ice in the bin.

24 Hour Volume Production

Air Cooled			Remote			Water Cooled		
70°F/21°C 50°F/10°C lb/kg	Air Water	ARI 90°F/32°C 70°F/21°C lb/kg	70°F/21°C 50°F/10°C lb/kg	Air Water	ARI 90°F/32°C 70°F/21°C lb/kg	70°F/21°C 50°F/10°C lb/kg	Air Water	ARI 90°F/32°C 70°F/21°C lb/kg
525/238		380/172	500/227		400/181	500/227		410/186



Modular Bin Options

Model Number	Dimensions W" x D" x H"	ARI Certified Bin Capacity lb/kg	Application Capacity lb/kg	Finish	Ship Weight lb/kg
B330P	30 x 34 x 30	270/123	344/156	Poly	130/59
B530S or P	30 x 34 x 44	420/191	536/244	SS or Poly	150/68



Bin: B330P



Bin: B530P

Cube Ice



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



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

Common ice form, ideal for mixed drinks.

Warranty

- 3 years parts and labor on all components.
- 5 years parts and labor on the evaporator.
- 5 years parts on the compressor and condenser.

Warranty valid in North, South & Central America.
Contact factory for warranty in other regions.

Scotsman Ice Systems
775 Corporate Woods Parkway
Vernon Hills, IL 60061

1-800-SCOTSMAN
Fax: 847-913-9844
E-mail: customer.service@scotsman-ice.com

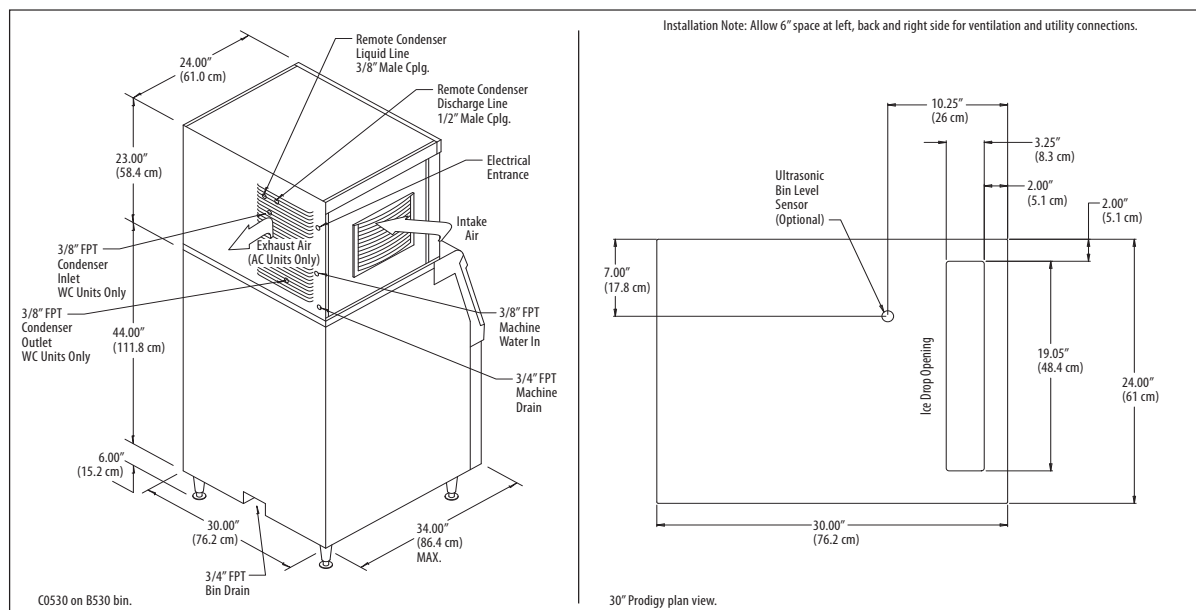
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C0530 – 500 lb Cube Ice Machine

Scotsman®

Ice Systems

C0530 – 500 lb Cube Ice Machine



Specifications

Model Number* Cube Size: medium or small	Condenser Unit	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity	Energy Consumption kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C)	Water Usage Gallons/100 lb (liters/45.4 kg)	
							Potable 90°F(32°C)/ 70°F(21°C)	Condenser 90°F(32°C)/ 70°F(21°C)
C0530MA-1C	Air	115/60/1	20	2	15.2	5.8	18.0/68.1	-
C0530MR-1C	Remote	115/60/1	20	2	16.2	6.5	18.0/68.1	-
C0530MW-1C	Water	115/60/1	15	2	13.5	5.0	18.0/68.1	160.0/606.7
C0530SA-1C	Air	115/60/1	20	2	15.2	5.8	18.0/68.1	-
C0530SR-1C	Remote	115/60/1	20	2	16.2	6.5	18.0/68.1	-
C0530SW-1C	Water	115/60/1	15	2	17.5	5.0	18.0/68.1	160.0/606.7

* 208-230/60/1 Voltage - Substitute \"-32\" in place of \"-1\", i.e. C0530SA-32A. = ENERGY STAR®

All Models

Dimensions (W x D x H):

Unit:

30\" x 24\" x 23\"
(76.2 x 61.0 x 58.4 cm)

Shipping Carton:

33.5\" x 27.5\" x 28\"
(85.1 x 69.9 x 71.1 cm)

Shipping Weight:

175 lb / 80 kg

BTUs per hour:

7,900

Accessories

Model Number	Description
KVS	Vari-Smart™ Ice Level Control - Program ice bin levels to match ice needs.
KSBU	Smart-Board™ Advanced Control - Use additional operational data for fast diagnosis.
KSBU-N	Smart-Board™ Advanced Control with Network - Network capable.
KPMFA303-B	Front Air Flow Kit.
ERC111-1A	Remote Condenser for C0530xR, 115/60/1 - Consult Remote Condenser Spec Sheet for details.
RTE10	Line set, Precharged, R-404A, 10ft.
RTE25	Line set, Precharged, R-404A, 25ft.
RTE40	Line set, Precharged, R-404A, 40ft.
RTE75	Line set, Precharged, R-404A, 75ft.

* Scotsman recommends all ice machines have water filtration. See Scotsman Sanitation Matrix for details.

Operating Requirements

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

Specifications and design are subject to change without notice.

Scotsman Ice Systems
775 Corporate Woods Parkway
Vernon Hills, IL 60061

1-800-SCOTSMAN
Fax: 847-913-9844
E-mail: customer.service@scotsman-ice.com

www.scotsman-ice.com



B222S, B230P, B322S, B330P, B530P/S, B842S, B948S – Storage Bins

Modular Storage Bins



B530S shown with optional KLP8S legs

Features

New sleek, contemporary styling. A perfect match to Prodigy cube ice machines and other Scotsman ice machines.

Convenient, built-in scoop holder.*

Scoop incorporates antimicrobial Agion® for better sanitation.

Easily removable baffle, no tools required for cleaning.*

Unique recessed drain fitting for maximum installation flexibility.

Spring loaded door with hidden hinges for easy opening and closing.*

Available in stainless steel or durable rotocast plastic.

AHRI, NSF certified.

* except for B230P

Storage Capacity

B222S		B322S		B230P		B330P	
APPLICATION Capacity lb/kg	AHRI Capacity lb/kg	APPLICATION Capacity lb/kg	AHRI Capacity lb/kg	APPLICATION Capacity lb/kg	AHRI Capacity lb/kg	APPLICATION Capacity lb/kg	AHRI Capacity lb/kg
242/110	190/86	370/168	290/132	242/110	190/86	344/156	270/123

B530P/S		B842S		B948S	
APPLICATION Capacity lb/kg	AHRI Capacity lb/kg	APPLICATION Capacity lb/kg	AHRI Capacity lb/kg	APPLICATION Capacity lb/kg	AHRI Capacity lb/kg
536/244	420/191	778/353	610/277	893/406	700/319

Application capacity is based on 90% of total volume in the cubic feet x 34 lb/ft³
 AHRI capacity is based on 80% of total volume in cube feet x 30 lb/ft³



Polyurethane Insulation

Foam insulation is forced between the wall and liner under heat and pressure to form a perfect wall to wall bond, preserving ice supply for long periods.

Bin Interior

The polyethylene bin interior is sanitary and easy to clean. Resists scratches and scuffs from ice scoops.

Warranty

• 3 years parts and labor on all components.

Warranty valid in North, South & Central America. Contact factory for warranty in other regions.

Scotsman Ice Systems
 775 Corporate Woods Parkway
 Vernon Hills, IL 60061

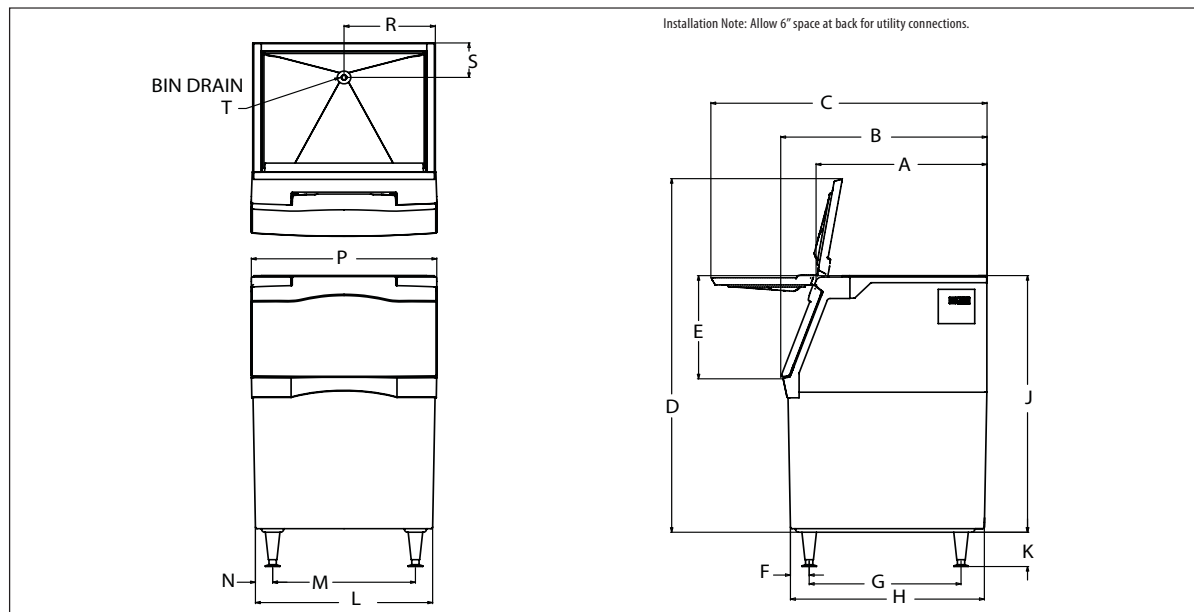
1-800-SCOTSMAN
 Fax: 847-913-9844
 E-mail: customer.service@scotsman-ice.com

www.scotsman-ice.com

B222S, B230P, B322S, B330P, B530P/S, B842S, B948S – Storage Bins



B222S, B230P, B322S, B330P, B530P/S, B842S, B948S - Storage Bins



Dimensions

Model #	A	B	C	D	E	F	G	H	J	K	L	M	N	P	R	S	T
B222S	28.23	34	45.5	47.24	18	3.88	25	32.75	31	6	22	15.5	3.25	22.5	11	6	.75 NPT
B230P	26.75	32	37.5	32.75	10	2.25	26.5	31.00	28	6	30	25.5	2.25	30.63	15	2	.75 NPT
B322S	28.23	34	45.5	61.24	18	3.88	25	32.75	44	6	22	15.5	3.25	22.5	11	6	.75 NPT
B330P	28.15	34	45.5	47.24	18	3.33	25	32.42	31	6	30	23.5	3.08	30.5	15	6	.75 NPT
B530P/S	28.15	34	45.5	61.24	18	3.09	25	31.93	44	6	30	23.5	2.83	30.5	15	6	.75 NPT
B842S	28.07	34	45.5	61.87	18	3.88	25	32.75	44	6	42	35.5	3.25	42.5	21	6	.75 NPT
B948S	28.05	34	45.5	61.24	18	3.88	25	32.75	44	6	48	41.5	3.25	48.5	24	6	.75 NPT

Finish: S = Stainless Steel, P = Poly

Overall Dimensions

Model #	Unit* (W x D x H)
B222S	22" x 34" x 31"
B230P	30" x 31" x 28"
B322S	22" x 34" x 44"
B330P	30" x 34" x 31"
B530P	30" x 34" x 44"
B530S	30" x 34" x 44"
B842S	42" x 34" x 44"
B948S	48" x 34" x 44"

*Add 6" (15.2 cm) height for legs.

Shipping

Model #	Carton (W x D x H)	Weight (lb/kg)
B222S	24" x 36" x 35"	120 / 55
B230P	32" x 36" x 32"	74 / 34
B322S	24" x 36" x 47"	140 / 64
B330P	32" x 36" x 33"	90 / 41
B530P	32" x 36" x 47"	110 / 50
B530S	32" x 36" x 47"	150 / 68
B842S	44" x 36" x 47"	185 / 84
B948S	50" x 36" x 47"	220 / 100

Accessories*

Model #	Description
KBC1	Kit, Bin Casters for B530S, B842S, B948S & SB380.** Not for use with B222S, B322S or SB480 when using extensions.
KBC1P	Kit, Bin Casters for B330P & B530P.**
KLP7	Kit, Legs, 6", Flanged Feet, For B Bins, HD Dispensers, AFE, CU1/2/3 & NSE.
KLP8S	Kit, legs, 6", Stainless Steel, For B Bins, HD Dispensers, AFE, CU1/2/3 & NSE.
BGS10	Bagger, Hooks on Any Bin.
KBAG	Kit, Bags, 1000, For BGS10.
KSEALER	Kit, Tape Sealer, For BGS10.
KTAPE	Kit, Tape, 180 ft. Roll, For BGS10.
KHOLDER	Kit, Scoop Holder, Stainless Steel.

* None of the above listed accessories are available for use with the B230P bin.

**3.5" Diameter, 2 Locking, Raises Bin 4.5".

Specifications and design are subject to change without notice.

Scotsman Ice Systems
775 Corporate Woods Parkway
Vernon Hills, IL 60061

1-800-SCOTSMAN
Fax: 847-913-9844
E-mail: customer.service@scotsman-ice.com

www.scotsman-ice.com

Scotsman® Water Filters

Water Filters

SSM Plus and Aqua Patrol® Water Filtration Systems



Features

SSM Plus

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

AquaPatrol®

- Leaves chlorine in water to keep machine cleaner longer
- Polyphosphate feed to inhibit scale build up
- Easy to install and maintain

NSF International Standards

Standard No. 42: Aesthetic Effects

- Chemical Unit
 - Chlorine reduction, class 1
 - Taste and odor reduction
- Mechanical Filtration Unit
 - Particulate reduction, class 1
 - 99.9% reduction of particles
 - 1/2 micron and larger sizes

Standard No. 53: Health Effects

- Mechanical Filtration Unit
 - Turbidity Reduction
 - Cyst Reduction
 - Asbestos Reduction

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



AgION is a trademark of AgION Technologies and is registered with the EPA

Warranty

- 5 year on manifold parts only

Warranty valid in North, South, & Central America. Contact factory for warranty in other regions

Scotsman Ice Systems
775 Corporate Woods Parkway
Vernon Hills, IL 60061

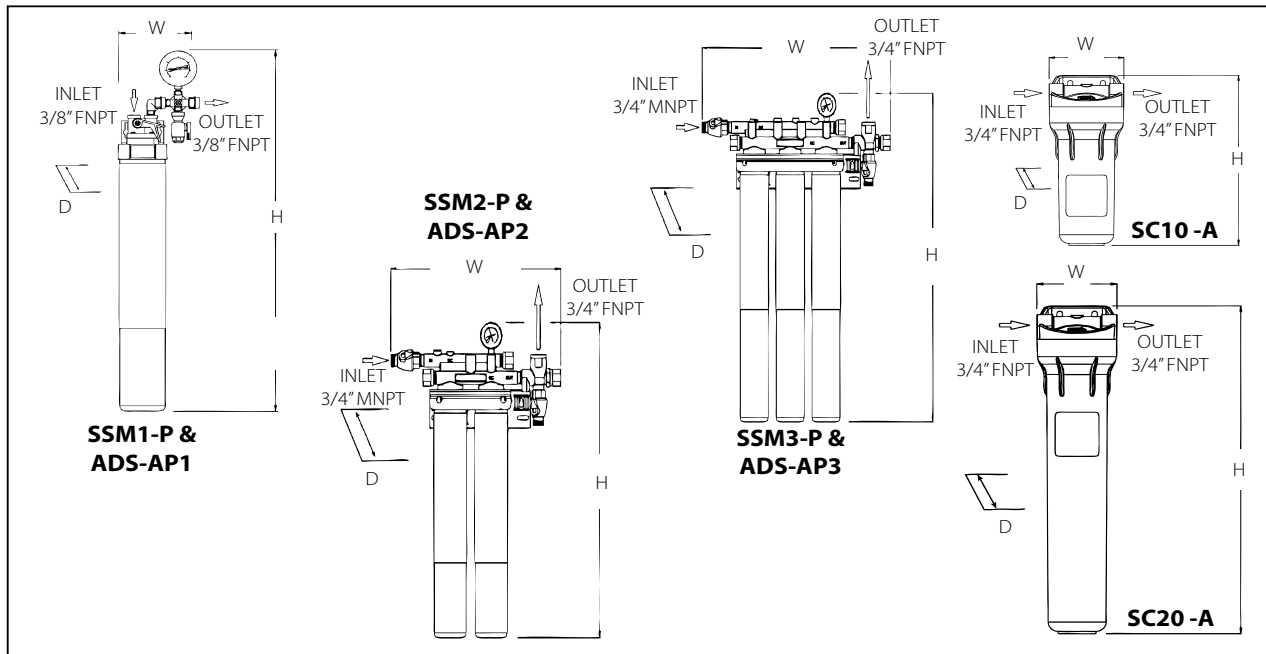
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Scotsman®

The smart choice in ice.™

Water Filters



Specifications

	Model	Dimensions			Description	Maximum Flow (gallons/minute)
		W	D	H		
SSM Plus	SSM1-P	5.6	4.75	30.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	1.67
	SSM2-P	16.6	5.5	29.26	Double System for Cubers over 650 lb (295 kg) and flakers, nuggets and nugget dispensers over 1,200 lb (544 kg).	3.34
	SSM3-P	21	5.5	29.26	Triple System for Cubers over 1,300 lb (544 kg).	5.01
AquaPatrol®	ADS-AP1	5.6	4.75	27.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	2.1
	ADS-AP2	16.6	5.5	25.26	Double System for Cubers over 650 lb (295 kg) and flakers, nuggets and nugget dispensers over 1,200 lb (544 kg).	4.2
	ADS-AP3	21	5.5	25.26	Triple System for Cubers over 1,300 lb (544 kg).	6.3
Coarse Pre-Filters	SC10-A	5.16	5.5	12.44	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	5
	SC20-A	5.16	5.5	22.44	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	10

Shipping

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

Accessories

Model	Description
SC10RC40	SC10 Replacement Filter (package of 40)
SC20RC20	SC20 Replacement Filter (package of 20)
SSMRC1	Single Replacement Cartridge for SSM Plus (package of 1)
SSMRC6	6 pack Replacement Package for SSM Plus (package of 6)
ADS-APRC6	Replacement Cartridge for AquaPatrol® (package of 6)

* Scotsman recommends all ice machines have water filtration. See Scotsman Sanitation Matrix for details.

Operating Requirements

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

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Kitchen Relocation Feasibility Study
Ohio Department of Developmental Disabilities
Mount Vernon Developmental Center

Commission Number 1133
January 13, 2012

<u>ITEM</u>	<u>QTY</u>	<u>UNIT PRICE</u>	<u>TOTAL</u>
<u>DIVISION 1 - GENERAL REQUIREMENTS</u>			
General Division 1: Approximately 8% of Construction Costs	Job	8%	\$56,420
Sub-Total: Div. 1			\$56,420
<u>DIVISION 2 - EXISTING CONDITIONS</u>			
Create exterior penetrations for new HVAC and FS exhaust work	Job	Lump Sum	\$9,000
Remove all exterior metal siding	7,600 s.f.	1.00/s.f.	\$7,600
Remove exterior door hardware for ADA	Job	Lump Sum	\$400
Cut out floor slab at below-slab plumbing work locations	230 l.f.	2.20/l.f.	\$510
Cut out floor slab at locations of thickened slabs for new c.m.u. partitions	512 l.f.	2.20/l.f.	\$1,130
Provide grading for drainage away from building	150 c.y.	18.00/c.y.	\$2,700
Remove concrete at cutouts	11 c.y.	146.00/c.y.	\$1,600
Sub-Total: Div. 2			\$22,940
<u>DIVISION 3 - CONCRETE</u>			
Patch slab at plumbing work	330 s.f.	8.00/s.f.	\$2,640
Patch slab at thickened slabs at c.m.u. partitions	512 s.f.	10.50/s.f.	\$2,690
Modify concrete sidewalk where it abuts existing driveway	36 s.f.	4.00/s.f.	\$150
Sub-Total: Div. 3			\$5,480
<u>DIVISION 4 - MASONRY</u>			
New c.m.u. partitions	2,944 s.f.	9.50/s.f.	\$27,970
Repair stairstep cracks at exterior	Job	Lump Sum	\$2,000
Sub-Total: Div. 4			\$29,970
<u>DIVISION 5 - METALS</u>			
Misc. steel connections, ties, and supports	Job	Lump Sum	\$1,500
Misc. doweling	Job	Lump Sum	\$2,000
Sub-Total: Div. 5			\$3,500
<u>DIVISION 6 - WOOD AND PLASTICS</u>			
Repair exterior wall sheathing as needed	500 s.f.	3.00/s.f.	\$1,500
Patch penetration from removed exhaust fan	Job	Lump Sum	\$1,500
Wood blocking, misc. framing (fire-retardant treated)	Job	Lump Sum	\$1,000
Sub-Total: Div. 6			\$4,000
<u>DIVISION 7 - THERMAL & MOISTURE PROTECTION</u>			
New ribbed metal siding	7,600 s.f.	6.70/s.f.	\$50,920
Joint sealant	Job	Lump Sum	\$15,000
Sub-Total: Div. 7			\$65,920
<u>DIVISION 8 - OPENINGS</u>			
New hollow metal galvanized door frame 4'-0" x 7'-0"	2 ea.	320.00/ea.	\$640
New hollow metal galvanized door frame 3'-0" x 7'-0"	1 ea.	260.00/ea.	\$260
New hollow metal galvanized interior door 4'-0" x 7'-0"	2 ea.	740.00/ea.	\$1,480
New hollow metal galvanized interior door 3'-0" x 7'-0"	1 ea.	350.00/ea.	\$350
New door hardware, interior doors (lockset, hinges, armor plates, closer, stop)	3 ea.	1,200.00/ea.	\$3,600
New door hardware, replace exterior for ADA (lockset, closer, threshold)	2 ea.	1,000.00/ea.	\$2,000
Sub-Total: Div. 8			\$8,330

DIVISION 9 - FINISHES

New quarry tile at kitchen area	2,374 s.f.	13.00/s.f.	\$30,870
New quarry tile base	350 l.f.	14.00/l.f.	\$4,900
Paint c.m.u. (storeroom side)	2,304 s.f.	1.10/s.f.	\$2,540
Paint hollow metal frames	5 ea.	200.00/ea.	\$1,000
Paint hollow metal doors	5 ea.	250.00/ea.	\$1,250
New FRP facing panels at kitchen side over c.m.u.	3,150 s.f.	7.30/s.f.	\$23,000
New lay-in acoustic aluminum grid with mylar ceiling panels, 2'x4'	2,374 s.f.	7.75/s.f.	\$18,400

Sub-Total: Div. 9***\$81,960*****DIVISION 10 - SPECIALTIES**

New fire extinguisher cabinets	2 ea.	280.00/ea	\$560
New fire extinguishers	2 ea.	200.00/ea.	\$400
Accessories: p.t. holders, mop rack, coat hooks	Job	Lump Sum	\$600

Sub-Total: Div. 10***\$1,560*****DIVISION 11 - EQUIPMENT**

Food service equipment (Refer to attached backup)	Job	Lump Sum	\$255,000
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Sub-Total: Div. 11***\$255,000*****SUBTOTAL GENERAL TRADES*****\$535,080******Subtotal Plumbing (Refer to attached backup)******\$105,550******Subtotal HVAC (Refer to attached backup)******\$61,800******Subtotal Electrical (Refer to attached backup)******\$232,300***

Approximately 12% OVERHEAD & PROFIT

\$112,170**3% Design Contingency:**

3%

\$31,409.97**Estimate of Probable Construction Cost:*****\$1,078,310*****Design Fees**

8%

\$86,260**Reimbursible Expenses*****\$40,000*****Construction Contingency**

5%

\$53,910**Project Total Estimate of Probable Cost****\$1,258,480****SAO Fee**

1%

of construction \$

SCHEDULING REQUIREMENTS:

In order to have the new food service operation in place and functioning on the anticipated date of decommissioning of the Rian Hall kitchen (June 30, 2013), the following schedule would need to be held:

Begin the Design Process: (8 weeks)	May 11, 2012
Complete Schem. Design/Design Dev't Phase: (4 weeks)	July 6, 2012
Complete Construction Documents Phase: (1 week)	August 3, 2012
Submit for Plan Review/Permits: (4 weeks)	August 10, 2012
Begin Bidding: (4 weeks)	September 7, 2012
Complete Bidding: (60 days)	October 5, 2012
Executed Contracts:	December 7, 2012
Notice to Proceed (full construction scope): (3 weeks)	December 7, 2012
Contractor Submit Food Service Shop Dwgs: (4 weeks)	December 21, 2012
Contractor Order Food Service Equipment: (16 weeks)	January 25, 2013
Install Food Service Equipment: (2 weeks)	May 17, 2013
Complete Punch List/Demobilize: (4 weeks)	May 31, 2013
Begin Food Service Operations:	June 30, 2013



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MOUNT VERNON DEVELOPMENTAL CENTER **FOOD SERVICE EQUIPMENT BUDGET ESTIMATE**

- Complete Kitchen Package as shown on equipment schedule \$ 255,000.00
- High Density Shelving Package (currently shown as “Alternate”) 35,000.00
- Possible Deduct for Walk-In Cooler/Freezer Refrigeration Only
 Components 25,000.00



RECOMMENDATIONS

PLUMBING SYSTEMS:

1. The proposed kitchen will require extensive plumbing upgrades in the Warehouse, since there is limited plumbing currently installed in the area. There are no floor drains in the Warehouse, outside of the Boiler Room, and the 1-1/2-inch domestic cold water line running through the Warehouse is marginal for serving the kitchen needs. The 2-inch domestic cold water service within the building should be adequate.
2. A sanitary sewer system will be installed to collect water from the cart wash area, vegetable prep sink, chef prep sink, icemaker, hand sinks, and floor drains throughout the kitchen. Waste from the (2) garbage disposers will be discharged through solids interceptors before connecting to the sanitary drains. All of the kitchen sanitary waste will be carried by a new building sewer approximately 150 feet to the existing 18-inch public sewer located east of the building.
3. A kitchen grease waste system will be installed to collect the grease-laden waste from the dishmachine, 3-compartment sink, (2) tilt kettles, and 10-pan stacked steamer. Waste from these appliances will be indirected to floor sinks. The kitchen grease waste piping will run through a grease waste interceptor, located underground outside of the east wall of the kitchen, before connecting into a new sanitary line from the balance of the fixtures in the kitchen.
4. Domestic water will be extended to all fixtures from the existing building water supply. A gas-fired hot water heater will be installed near the boiler room to supply 140 degree F. water to the cart wash, dishmachine, 3-compartment sink, and prep sinks. Point-of-use water heaters will supply 109 degree F. water to the hand sinks.

HEATING AND AIR CONDITIONING SYSTEMS:

1. Since the proposed kitchen must be air conditioned, an entirely new system is proposed for this part of the facility. The space is presently heated by steam horizontal project unit heaters, and ventilated by intake louvers on the north wall and exhaust fans on the east and west walls. The exhaust fan on the east wall should be removed, and the opening filled in. The unit heaters can either be removed, or kept in service to temper the ceiling plenum above the new kitchen.
2. Air conditioning will be provided from a new pad-mounted, gas-fired, packaged HVAC unit located outside of the north wall of the Warehouse. (Note: The pre-engineered building structure will not readily support a rooftop HVAC unit.)

Supply and return ductwork will enter through the north wall, and then rise to the underside of the roof structure to the proposed kitchen. Supply air diffusers and return air registers will be located in the kitchen ceiling.

3. An exhaust ventilation hood, with tempered make-up air, will be positioned above the primary cooking equipment. The hood, make-up air unit, and exhaust fan will be provided as part of the Kitchen Equipment Contract.
4. A dishmachine ventilation exhaust hood and exhaust fan will be provided as part of the Kitchen Equipment Contract.
5. An exhaust fan will be installed to remove moisture from the cart wash area.
6. A direct-digital control system will be installed to control the operation of the HVAC systems, and to modulate the amount of conditioned outdoor air required to offset the exhaust air from the hoods and cart wash operation.

ELECTRICAL SYSTEMS:

1. **POWER DISTRIBUTION:** Provide a new 500-Kva pad-mounted transformer, 1200-Amp, 208/120-volt, three-phase switchboard, and 600-Amp, 208/120-volt, three-phase kitchen panel to handle the additional load required for the kitchen equipment. The existing 150-Kva pad-mounted transformer would be removed and the existing 400/3 main disconnect switch and 400-Amp distribution panel would remain and be re-fed from the new switchboard.
2. **WIRING DEVICES:** New receptacles, etc., would be provided for specific kitchen equipment being installed.
3. **LIGHTING:** New lay-in fluorescent lighting fixtures, with T8 lamps, gasketed lenses, and aluminum door frames, would be installed throughout the new Kitchen to meet the minimum recommended lighting levels required by the Health Department.
4. **EMERGENCY/EGRESS AND EXIT LIGHTING:** As previously discussed, the lighting fixtures will all be connected to an emergency power source. Exit lighting will be provided in the new Kitchen, and additional exit lighting fixtures will be provided in the remaining Food Storage area of the building.
5. **FIRE ALARM SYSTEM:** New audio/visual alarm horn/strobes will be installed to cover the new Kitchen, and initiating monitor modules will be installed to monitor the kitchen hood fire suppression system.