



STATE OF NEW YORK
OFFICE OF GENERAL SERVICES
DESIGN AND CONSTRUCTION GROUP
THE GOVERNOR NELSON A. ROCKEFELLER
EMPIRE STATE PLAZA
ALBANY, NY 12242



ADDENDUM NO. 2 TO PROJECT NO. 44889

**CONSTRUCTION WORK
PROVIDE NEWSSTAND
STATE OFFICE BUILDING CAMPUS
BUILDING 5
1220 WASHINGTON AVENUE
ALBANY, NY 12226**

June 5, 2014

NOTE: This Addendum forms a part of the Contract Documents. Insert it in the Project Manual.
Acknowledge receipt of this Addendum in the space provided on the Bid Form.

SPECIFICATION GROUP

1. SECTION 015000 CONSTRUCTION FACILITIES & TEMPORARY CONTROLS:
 - a. Temporary Toilet Facilities required by Part 1.04 are to be provided continuously from first day of work through physical completion for Prime Contractors and their Sub-contractors.

2. SECTION 114100 FOOD SERVICE EQUIPMENT:
 - a. The Manufacturer's Cut Sheets referenced in this section were left out of the Project Manual. Add the accompanying 44889C-114100-Food Service Equipment Cut Sheets.

DRAWINGS

3. Drawing No. A-101:
 - a. Equipment/Fixture Legend, Item No. 1402 – Model No. 1818/2, 2Hr. Rated Floor Safe: Provide Safe with optional Key Locking Dial.

4. Drawing No. A-501:
 - a. Add the accompanying Finish Schedule.

5. Drawing No. E-501:
 - a. The CCTV Riser Diagram shows three (3) CCTV Cameras. This is incorrect. Only two (2) CCTV Cameras are required.

6. Reference Drawings:
 - a. Drawing No. 44808E-101_Rev12-20-13 accompanies this Addendum for reference in locating Panel LDP2 (near column C-9) and locations of existing Under Floor Electrical Duct System, (“Walker Duct”).

END OF ADDENDUM

Margaret F. Larkin
Acting Executive Director

 TRUE FOOD SERVICE EQUIPMENT, INC. 2001 East Terra Lane • O'Fallon, Missouri 63366 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: _____	A/A #
	Location: _____	S/S #
Item #: _____ Qty: _____	Model #: _____	

Model: T-43F	T-Series: Reach-In Solid Swing Door -10°F Freezer
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T-43F

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains -10°F (-23.3°C) cabinet temperatures. Ideally suited for both frozen foods and ice cream.
- ▶ Stainless steel solid doors and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

Bottom mounted units feature:

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

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-43F	2	6	47 1194	29½ 750	78¾	¾ N/A	115/60/1	7.5 N/A	5-15P	9 2.74	415 189

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

	APPROVALS:	AVAILABLE AT:
8/13 Printed in U.S.A.		

Model:
T-43F

T-Series:
Reach-In Solid Swing Door -10°F Freezer



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R404A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motors and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends, back and top.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.

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

DOORS

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

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 20 7/8"L x 22 1/2"D (531 mm x 572 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Incandescent interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

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

ELECTRICAL

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



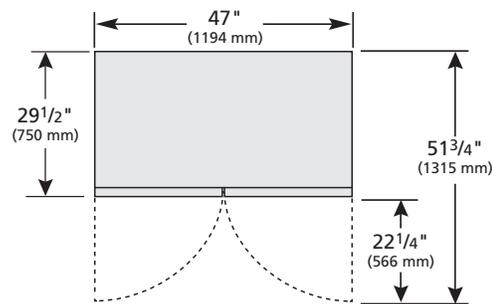
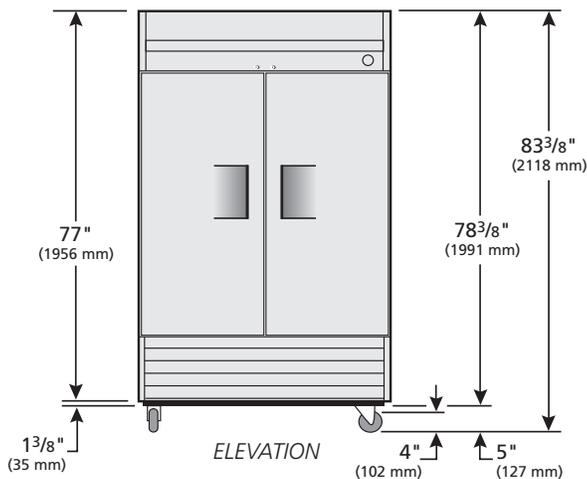
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Novelty baskets.
- Additional shelves.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
T-43F					

TRUE FOOD SERVICE EQUIPMENT

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	Model: T-43	T-Series: Reach-In Solid Swing Door Refrigerator



T-43

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- ▶ Stainless steel solid doors and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

Bottom mounted units feature:

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

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-43	2	6	47 1194	29½ 750	78¾ 1991	1/3 N/A	115/60/1	5.8 N/A	5-15P	9 2.74	400 182

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

	APPROVALS: 	AVAILABLE AT:
8/13 Printed in U.S.A.		

Model:
T-43

T-Series:
Reach-In Solid Swing Door Refrigerator



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motors and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends, back and top.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with covered corners.

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

DOORS

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

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 20 7/8"L x 22 1/2"D (531 mm x 572 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Incandescent interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

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

ELECTRICAL

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



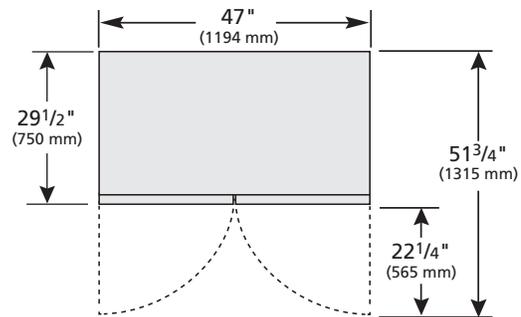
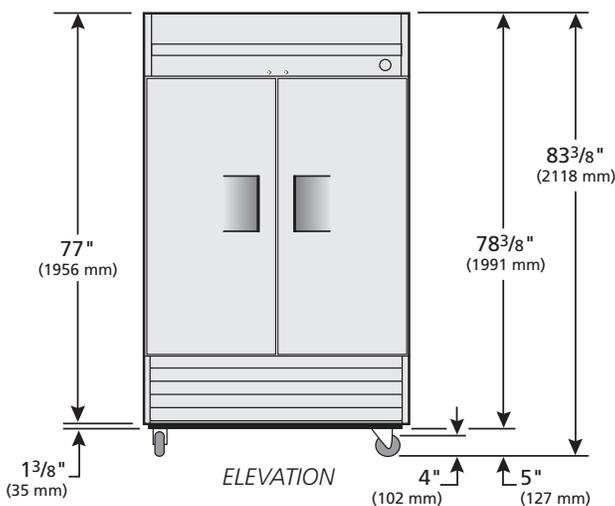
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Additional shelves.
- Half door bun tray racks. Each holds up to eleven 12"L x 20"D (305 mm x 508 mm) sheet pans (sold separately).
- Full door bun tray racks. Each holds up to twenty-two 12"L x 20"D (305 mm x 508 mm) sheet pans (sold separately).
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
T-43					

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	Location: _____	S/S #
Item #: _____ Qty: _____	Model #: _____	

Model: GDM-49RL-LD **Glass Door Merchandiser:**
Swing Door Rear Load Refrigerator with LED Lighting



- GDM-49RL-LD**
- ▶ The world's #1 manufacturer of glass door merchandisers.
 - ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
 - ▶ Exterior - non-peel or chip white laminated vinyl; durable and permanent.
 - ▶ Interior - attractive, NSF approved, white aluminum interior liner with stainless steel floor.
 - ▶ Self closing doors. Positive seal, torsion type closure system.
 - ▶ "Low-E", double pane thermal insulated glass door assemblies with mitered plastic channel frames. The latest in energy efficient technology.
 - ▶ LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
 - ▶ Entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Bottom mounted units feature**
- ▶ "No stoop" lower shelf to maximize product visibility.
 - ▶ Storage on top of cabinet.
 - ▶ Easily accessible condenser coil for cleaning.

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H						
GDM-49RL-LD	2 fr/2 bk	8	54 1/8 1375	32 3/8 823	78 5/8 1998	1/2 1/2	115/60/1 230-240/50/1	7.3 5.4	5-15P ▲	9 2.74	575 261

† Depth does not include 1 1/8" (29 mm) for front door handles. Rear doors are solid/swing with recessed handles. ▲ Plug type varies by country.

	APPROVALS:	AVAILABLE AT:
1/14 Printed in U.S.A.		

Model:
GDM-49RL-LD

Glass Door Merchandiser:
Swing Door Rear Load Refrigerator with LED Lighting



STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive merchandiser that brilliantly displays packaged food and beverages.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True merchandisers a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature pull down of warm product, colder holding temperatures and faster recovery in high use situations.
- Bottom mounted condensing unit positioned for easy maintenance. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.

CABINET CONSTRUCTION

- Exterior - non-peel or chip white laminated vinyl; durable and permanent.
- Interior - attractive, NSF approved, white aluminum liner with stainless steel floor.
- Insulation - entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.

- Frame rail fitted with leg levelers.
- Illuminated exterior sign panel. Variety of sign options available.

DOORS

- Front doors - "Low-E", double pane thermal insulated glass door assemblies with extruded aluminum frames. The latest in energy efficient technology.
- Each front door fitted with 12" (305 mm) long extruded handle.
- Self closing doors. Positive seal, torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Eight (8) adjustable, heavy duty PVC coated wire shelves 24 9/16" L x 22 1/8" D (624 mm x 562 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- See our website www.truemfg.com for latest color and sign offerings.
- Convenient clean-out drain built in cabinet floor.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

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



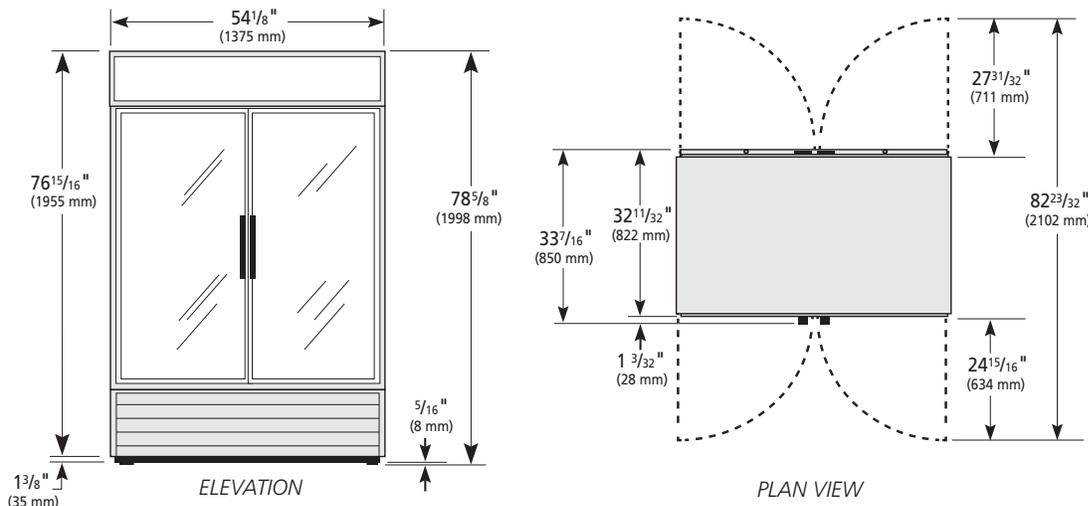
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- Black exterior.
- Stainless steel exterior.
- Black aluminum interior liner with black shelving.
- Stainless steel interior liner.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Red wine thermostat.
- White wine thermostat.
- Chocolate thermostat.
- Padlock.
- Wine racks.
- Additional shelves.
- TrueFlex gravity feed organizers.
- Pricing strips.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
 SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
GDM-49RL-LD	TFAY03E	TFAY14S	TFAY14P	TFAY143	

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	Model: GDM-26F-LD	
Glass Door Merchandiser: <i>Swing Door Freezer with LED Lighting</i>		



Shown with optional black exterior.



Scan code for video

GDM-26F-LD

- ▶ The world's #1 manufacturer of glass door merchandisers.
- ▶ Designed using the highest quality materials and components to provide the user with an attractive, point of purchase merchandiser that brilliantly displays frozen food and ice cream, resulting in high impulse sales.
- ▶ Oversized, factory balanced, refrigeration system holds -10°F (-23.3°C). Ideal for ice cream and frozen food products.
- ▶ Exterior - non-peel or chip white laminated vinyl; durable and permanent.
- ▶ Interior - attractive, NSF approved, white aluminum interior liner with stainless steel floor.
- ▶ Self closing door. Positive seal, torsion type closure system.
- ▶ Triple pane thermal glass door assembly(ies) with extruded aluminum frame(s).
- ▶ LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
- ▶ Entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Bottom mounted units feature

- ▶ "No stoop" lower shelf to maximize product visibility.
- ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.)	Crated Weight (lbs.)
			L	D†	H						
GDM-26F-LD	1	4	30 762	29 7/8 759	78 5/8 1998	3/4 3/4	115/60/1 230-240/50/1	9.0 4.7	5-20P ▲	9 2.74	410 186

† Depth does not include 1 1/8" (29 mm) for door handle.

▲ Plug type varies by country.

	APPROVALS: 	AVAILABLE AT:
1/14 Printed in U.S.A.		

Model:
GDM-26F-LD

Glass Door Merchandiser:
Swing Door Freezer with LED Lighting



STANDARD FEATURES

DESIGN

- True's glass door freezers are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive merchandiser that brilliantly displays frozen food and ice cream.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R404A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True merchandisers a more efficient low velocity, high volume airflow design. This unique design ensures colder standard temperatures and faster recovery in high use situations.
- Bottom mounted condensing unit positioned for easy maintenance. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

CABINET CONSTRUCTION

- Exterior - non-peel or chip white laminated vinyl; durable and permanent.
- Interior - attractive, NSF approved, white aluminum liner with stainless steel floor.

- Insulation - entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with leg levelers.
- Illuminated exterior sign panel. Variety of sign options available.

DOOR

- Triple pane thermal insulated glass door assembly(ies) with extruded aluminum frame(s).
- Door fitted with 12" (305 mm) long extruded handle.
- Self closing door(s). Positive seal, torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 25 1/16"L x 21 1/4"D (653 mm x 540 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.

- See our website www.truemfg.com for latest color and sign offerings.
- Backguard and floor rack ensure optimum airflow.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 20 amp dedicated outlet. Cord and plug set included.



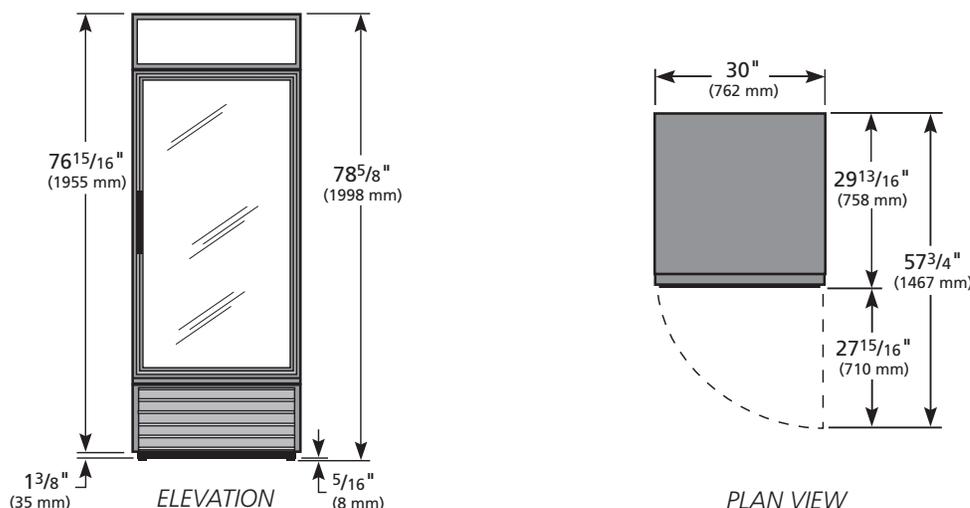
115/60/1
NEMA-5-20R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- Black exterior.
- Stainless exterior.
- Black aluminum interior liner with black shelving.
- Stainless interior liner.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Novelty baskets.
- Pricing strips.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
GDM-26F-LD	TFAY09E	TFAY09S	TFAY09P	TFAY093	

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	Model: GDM-26-LD Glass Door Merchandiser: <i>Swing Door Refrigerator with LED Lighting</i>	



GDM-26-LD

- ▶ The world's #1 manufacturer of glass door merchandisers.
 - ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
 - ▶ Exterior - non-peel or chip black laminated vinyl; durable and permanent.
 - ▶ Interior - attractive, NSF approved, white aluminum interior liner with stainless steel floor.
 - ▶ Self closing door. Positive seal, torsion type closure system.
 - ▶ "Low-E", double pane thermal insulated glass door assembly with extruded aluminum frame. The latest in energy efficient technology.
 - ▶ LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
 - ▶ Entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Bottom mounted units feature**
- ▶ "No stoop" lower shelf to maximize product visibility.
 - ▶ Storage on top of cabinet.
 - ▶ Easily accessible condenser coil for cleaning.



Scan code for video

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.)	Crated Weight (lbs.)
			L	D†	H						
GDM-26-LD	1	4	30	29 ⁷ / ₈	78 ⁵ / ₈	1/3	115/60/1	7.2	5-15P	9	335
			762	759	1998	1/3	230-240/50/1	4.0	▲	2.74	152

▲ Plug type varies by country.

	APPROVALS:	AVAILABLE AT:
1/14	Printed in U.S.A.	

Model:
GDM-26-LD

Glass Door Merchandiser:
Swing Door Refrigerator with LED Lighting



STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive merchandiser that brilliantly displays packaged food and beverages.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True merchandisers a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature pull down of warm product, colder holding temperatures and faster recovery in high use situations.
- Bottom mounted condensing unit positioned for easy maintenance. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.

CABINET CONSTRUCTION

- Exterior - non-peel or chip black laminated vinyl; durable and permanent.
- Interior - attractive, NSF approved, white aluminum liner with stainless steel floor.
- Insulation - entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.

- Frame rail fitted with leg levelers.
- Illuminated exterior sign panel. Variety of sign options available.

DOOR

- "Low-E", double pane thermal insulated glass door assembly(ies) with extruded aluminum frame(s). The latest in energy efficient technology.
- Door fitted with 12" (305 mm) long integrated handle.
- Self closing door. Positive seal, torsion type closure system.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 25 1/16" L x 23 1/4" D (653 mm x 591 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- See our website www.truemfg.com for latest color and sign offerings.
- Convenient clean-out drain built in cabinet floor.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

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



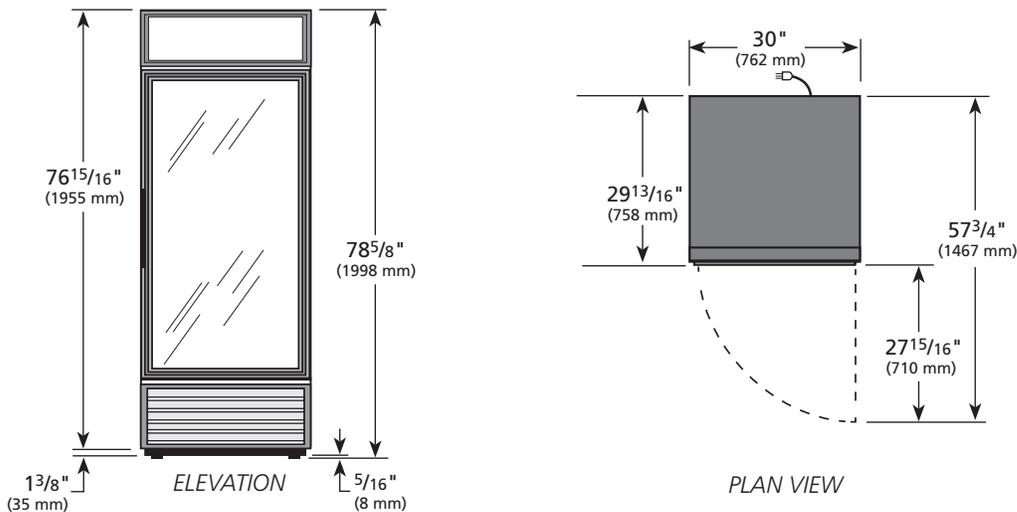
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- White exterior.
- Stainless steel exterior.
- Black aluminum interior liner with black shelving.
- Stainless steel interior liner.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Red wine thermostat.
- White wine thermostat.
- Chocolate thermostat.
- Barrel lock (factory installed).
- Additional shelves.
- TrueFlex gravity feed organizers.
- Pricing strips.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

	Model	Elevation	Right	Plan	3D	Back
	GDM-26-LD	TFAY09E	TFAY09S	TFAY09P	TFAY093	

TRUE FOOD SERVICE EQUIPMENT

Amana® Commercial

Project #: _____

Item #: _____



Model RCS10TS shown

Medium Volume

This category of microwave is ideal for...

Applications:

- Pizza restaurants
- Casual dining
- Clubs
- Deli

Defrost:

- Defrosts most frozen food products



All ACP, Inc. commercial ovens are backed by our Culinary Center. Call us with any question regarding food preparation, menu development and cooking times. 866-426-2621.

Medium Volume

Amana Commercial Microwave Model RCS10TS

Power Output

- 1000 watts of power.
- Five power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes.

Easy to Use

- Up to 100 programmable menu items simplifies cooking and ensures consistent results.
- Four stage cooking option for easy one-touch cooking.
- Multiple quantity pad calculates the proper cooking times for multiple portions.
- User friendly touch controls are easy to use.
- Time entry option for added flexibility.
- Digital display with countdown timer for simple operation and "at-a-glance" monitoring.
- Braille touch pads are ADA compliant.
- See-through door and lighted interior for monitoring without opening the door.
- 1.2 cubic ft. (.034m³) capacity accommodates a 14" (356 mm) platter, prepackaged foods and single servings.
- Stackable to save valuable counter space.

Easy to Maintain

- Stainless steel exterior and interior for easy cleaning and a professional look.
- Non-removable air filter protects oven components.
- Constructed to withstand the foodservice environment.
- Limited 3 year warranty.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.
- UL and ETL Listed.

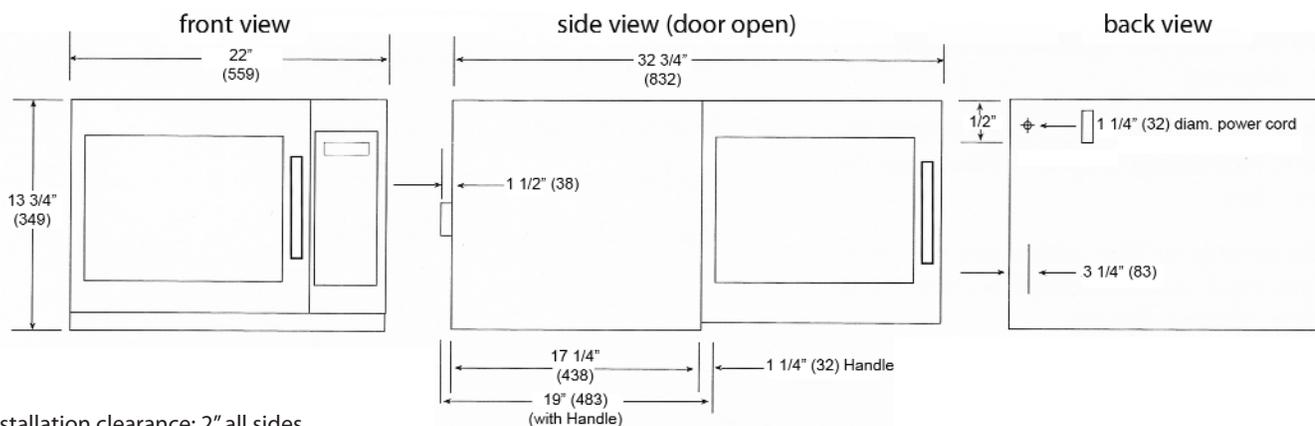


A/A File #:

Specification #:



Amana Commercial Microwave Model RCS10TS | Medium Volume



Installation clearance: 2" all sides

Specification #:

Specifications

Model	RCS10TS	UPC Code 728028020724
Configuration	Countertop	
Control System	Touch	
Programmable Control	10	
Settings Programmable	100	
Max. Cooking Time	60:00	
Power Levels	5	
Defrost	Yes	
Time Entry Option	Yes	
Microwave Distribution	Rotating antenna, top	
Magnetron(s)	1	
Display	LED	
Stackable	Yes	
Stage Cooking	Yes, 4	
Interior Light	Yes	
Door Handle	Grab & Go	
Signal	End of cycle, adjustable	
Air Filter	Non-removable with cleaning reminder	
Multiple Portion Setting	Yes, X2	
Exterior Dimensions	H 13 3/4" (349.25) W 22" (558.8) D*19" (482.6)	
Cavity Dimensions	H 8 1/2" (216) W 14 1/2" (368.3) D 15" (381)	
Door Depth	34" (864mm), 90°+ door open	
Usable Cavity Space	1.2 cubic ft. (.034 m ³)	
Exterior Finish	Stainless steel	
Interior Finish	Stainless steel	
Power Consumption	1550 W, 13 A	
Power Output**	1000 W** Microwave	
Power Source	120V, 60 Hz, 15 A single phase	
Plug Configuration / Cord	NEMA 5-15	5 ft. (1.5m) 
Frequency	2450 MHz	
Product Weight	41 lbs. (18.6 kg.)	
Ship weight (approx.)	48 lbs. (21.8 kg.)	
UPS Shippable	Yes	
Shipping Carton Size	H 17" (431.8) W 26" (660.4) D 20" (508)	

Measurements in () are millimeters

* Includes handle

** IEC 705 Tested

AIA File #:

Specifications

Commercial microwave 10 touch pad control panel shall be programmable with the ability to program up to 100 menu items with two multiple portions. Touch pad shall include Braille for ADA compliance. Cooking timer shall be 60 minute, countdown style with a time entry option and an adjustable end of cycle audible signal. LED display shall be a backlight. There shall be 5 power levels, including defrost and 4 cooking stages. Microwave output shall be 1000 watts distributed by one magnetron with a rotating top antenna to provide superior even heating throughout the cavity. Durable door shall have a tempered glass window and a grab and go handle with a 90°+ opening for easy access. An interior light shall facilitate monitoring without opening the door. The large 1.2 cubic ft. (.034 m³) cavity shall accommodate a 14" (356 mm) platter. Interior ceramic shelf shall be sealed and recessed on oven bottom to reduce plate-to-shelf edge impact. Oven shall have a stainless steel interior and exterior and be stackable to save counter and shelf space. Front air filter shall be permanently affixed to the front off the oven and have a clean filter reminder. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, UL for safety and ETL for sanitation.



Warranty

Limited 3 year warranty:
 Year 1 - parts, labor, and travel are covered.
 Years 2 - 3 - magnetron tube (part only) is covered.

Service

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





DOYON
 I N C.
 BAKING EQUIPMENT SPECIALISTS
 SPÉCIALISTES EN ÉQUIPEMENT DE CUISSON
 SINCE 1950 - DEPUIS 1950



DRP4



DRPR4
 (rotating - rotatif)

DRP4 & DRPR4 Warmers

Doyon warmers are simply your best buy to keep products warm and tender. Ideal for pizzas, chickens, croissants, meat pies, etc. Build sales volume with a merchandiser that allows customers to see what's inside and still get the quality of a product that just came out of the oven. Keep your pizzas warm for at least 2 1/2 hours and chicken for more than 4 hours with our humidity system.

Réchauds DRP4 & DRPR4

Les réchauds Doyon sont simplement le meilleur achat sur le marché pour garder vos produits chauds et tendres. Idéal pour pizzas, poulet, croissants, pâté, etc. Étalez vos produits pour augmenter vos ventes tout en gardant la qualité d'un produit qui sort du four. Gardez vos pizzas pendant plus de 2 1/2 heures et votre poulet plus de 4 heures grâce à notre système d'humidité.

DRP4 & DRPR4

"Superior *quality* product
 at an *affordable* price!"

"*Qualité supérieure*
 à un *prix abordable*!"

Warmers

FEATURING

- Inside humidity (water pan)
- Brightly lit
- Compact space saving unit
- Countertop model
- Full view glass sides and door
- Thermometer
- Stainless steel inside and outside
- Standard electrical plug (120V 15A NEMA 5-15P)
- Rotating (DRPR4)
- Removable glass panels for easy cleaning
- Adjustable 175°F (80°C) temperature control
- Can hold pizzas up to 20" (508 mm) in diameter or 16 chickens
- Removable shelving (DRP4) or removable rotating rack (DRPR4) for easy cleaning
- ETL & ETL Sanitation listed
- One year parts and labor limited warranty

OPTIONAL

- Pass-through (2 doors)
- Personalized logos

Réchauds

CARACTÉRISTIQUES

- Système d'humidité (plat d'eau)
- Éclairage brillant
- Unité compacte
- Modèle de comptoir
- Porte et côtés vitrés
- Thermomètre
- Intérieur et extérieur en acier inoxydable
- Cordon d'alimentation standard (120V 15A NEMA 5-15P)
- Plateaux rotatifs (DRPR4)
- Panneaux de verre amovibles pour faciliter le nettoyage
- Contrôle de température jusqu'à 175°F (80°C)
- Peut contenir des pizzas jusqu'à 20" (508 mm) de diamètre ou 16 poulets
- Tablettes (DRP4) et plateaux rotatifs (DRPR4) amovibles pour faciliter le nettoyage
- Listé ETL & ETL Sanitation
- Garantie un an pièces et main-d'oeuvre

OPTIONNEL

- 2 portes (avant et arrière) (PT)
- Logos personnalisés

DIMENSIONS

22 1/2"W X 23 3/4"D X 31"H
(572 mm X 603 mm X 787 mm)

INTERIOR DIMENSIONS

20 1/4"W X 21 1/4"D X 21 1/4"H
(514 mm X 540 mm X 540 mm)

CAPACITY

4 - 20" (508 mm) pizzas (1 per shelf)
16 - 9" (229 mm) pizzas (4 per shelf)
16 chickens

Shelf spacing : 4" (102 mm)

ELECTRICAL SYSTEM

120V - 1 PH - 11.5 A - 1.4 kW - 2 wires - 60 Hz NEMA 5-15P

Other voltages available**FINISH**

Stainless steel inside and outside

SHIPPING WEIGHT

DRP4 : 125 lb (57 kg) approximately
DRPR4 : 150 lb (68 kg) approximately

Specifications and design subject to change without notice.

DIMENSIONS

22 1/2"L X 23 3/4"P X 31"H
(572 mm X 603 mm X 787 mm)

DIMENSIONS INTÉRIEURES

20 1/4"L X 21 1/4"P X 21 1/4"H
(514 mm X 540 mm X 540 mm)

CAPACITÉ

4 - pizzas 20" (508 mm) (1 par tablette)
16 - pizzas 9" (229 mm) (4 par tablette)
16 poulets

Espacement des tablettes : 4" (102 mm)

SYSTÈME ÉLECTRIQUE

120V - 1 PH - 11.5 A - 1.4 kW - 2 fils - 60 Hz NEMA 5-15P

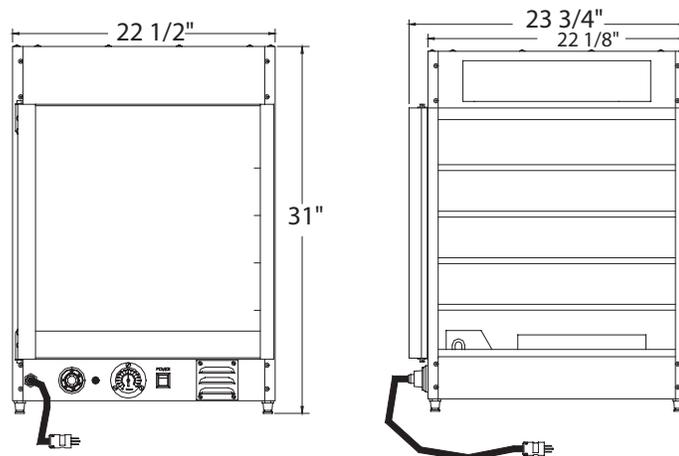
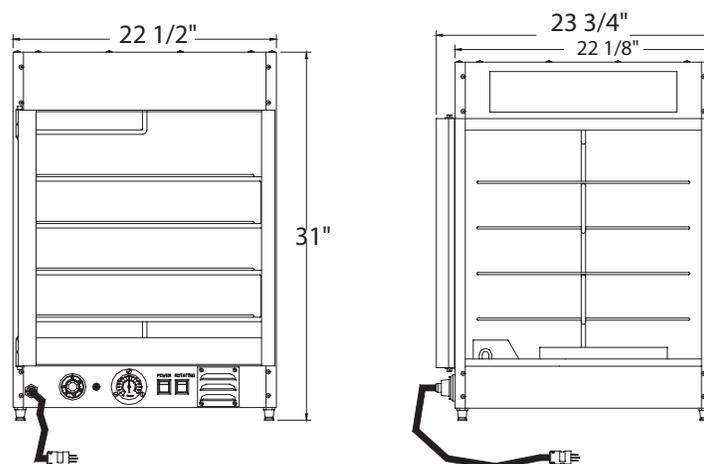
Autres voltages disponibles**FINI**

Intérieur et extérieur en acier inoxydable

POIDS D'EXPÉDITION

DRP4 : 125 lb (57 kg) approximativement
DRPR4 : 150 lb (68 kg) approximativement

Caractéristiques et design sujets à changement sans préavis.

DRP4**DRPR4**

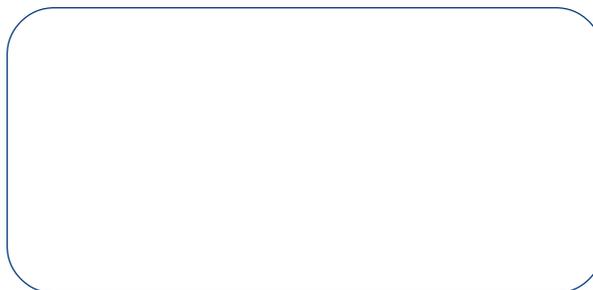
1255, rue Principale
Linière, Beauce, Québec, Canada G0M 1J0

Telephone.: 418-685-3431
Canada: 1-800-463-1636
E-mail : doyon@doyon.qc.ca

Fax: 418-685-3948
U.S.: 1-800-463-4273
Internet : http://www.doyon.qc.ca



Your local distributor: / Votre distributeur:





The Vollrath Co., LLC Model No. 72009

Project: Item No. 2.08

Item Number:

Quantity:

CAYENNE® ROUND HEAT 'N SERVE RETHERMALIZERS



72017



72021

Heat 'N Serve Food Rethermalizers

DESCRIPTION

Vollrath Heat 'N Serve food rethermalizers are extremely efficient and allow for even heat transfer throughout the food product.

PERFORMANCE CRITERIA

The Cayenne® Round Heat 'N Serve Rethermalizers are designed to take a container of cooked food from a chilled state (below 40.0° F [4.4° C]) through the HACCP "danger zone" of 165° F (73.9° C) in less than 90 minutes. The performance standard is measured using the NSF mixture chilled to 35° F (1.7° C). The electric unit will raise the temperature of this product above 165° F (73.9° C) in less than 90 minutes. The temperature will be maintained above 150° F (65.6° C) when the food product and pan or inset are used with a standard pan or inset cover, the proper water level is maintained in the well, and the food product is stirred regularly.

Agency Listings

120V Units

230V Units



Due to continued product improvement, please consult www.vollrathco.com for current product specifications.

MODELS

- 72017 Model HS-7, 7 Qt. Unit Only, 120V (US/Canada)
- 72018 Model HS-7, 7 Qt. Package with Inset and Hinged Cover, 120V (US/Canada)
- 72021 Model HS-11, 11 Qt. Unit Only, 120V (US/Canada)
- 72009 Model HS-11, 11 Qt. Package with Inset and Hinged Cover, 120V (US/Canada)
- 72517 Model HS-7, 7 Qt. Unit Only, 230V (Schuko)
- 72518 Model HS-7, 7 Qt. Package with Inset and Hinged Cover, 230V (Schuko)
- 72521 Model HS-11, 11 Qt. Unit Only, 230V (Schuko)
- 72522 Model HS-11, 11 Qt. Package with Inset and Hinged Cover, 230V (Schuko)

FEATURES

- Features Vollrath's Direct Contact Heating System in which the heating element is in direct contact with the water for the most efficient heat transfer possible
- Thermoset fiber-reinforced self-insulating resin well provides maximum energy efficiency, prevents scale build-up and is easy to clean
- Cast-in non-stick aluminum dome heating element uses up to 25% less energy and reduces scale build-up for easy cleaning and longer operating life
- Increased water capacity reduces labor costs and improves food quality by maintaining maximum moist heat
- Recessed controls reduce accidental changes in temperature settings
- Low-water indicator light eliminates guesswork
- Capillary tube thermostat control supplies constant temperature and power only when needed for maximum power efficiency
- Wide dripless lip catches and drains moisture back into the well and creates more uniform fit with food pans and insets
- Stainless steel exterior meets UL surface temperature standards for operator and customer safety and concentrates heat inside the well, not to the outside surface and rim
- Meets NSF4 Performance Standards for rethermalization and hot food holding equipment
- Non-skid feet help keep unit from sliding on countertop
- Bottom exit 6 ft. (183 cm) power cord adapts to receptacle location for safe installation and allows for 360° control placement

WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to the Vollrath Equipment and Smallwares Catalog.

Approvals	Date



Setting the Standard™

www.vollrathco.com

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832
Technical Services Fax: 920.459.5462

Cayenne® Round Heat 'N Serve Rethermalizers

The Vollrath Company, L.L.C.

CAYENNE® ROUND HEAT 'N SERVE RETHERMALIZERS

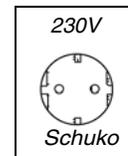
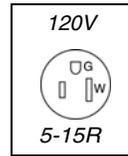
MODELS

72017	Model HS-7, 7 Qt. Unit Only, 120V (US/Canada)	72517	Model HS-7, 7 Qt. Unit Only, 230V (Schuko)
72018	Model HS-7, 7 Qt. Package with Inset and Hinged Cover, 120V (US/Canada)	72518	Model HS-7, 7 Qt. Package with Inset and Hinged Cover, 230V (Schuko)
72021	Model HS-11, 11 Qt. Unit Only, 120V (US/Canada)	72521	Model HS-11, 11 Qt. Unit Only, 230V (Schuko)
72009	Model HS-11, 11 Qt. Package with Inset and Hinged Cover, 120V (US/Canada)	72522	Model HS-11, 11 Qt. Package with Inset and Hinged Cover, 230V (Schuko)

SPECIFICATIONS

Item	Dimensions (Diameter x H) IN (CM)	Well Depth IN (CM)	Voltage	Watts	Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
US/Canada Models								
72017	10 ⁹ / ₁₆ x 9 ⁵ / ₈ (26.8 x 24.5)	6 ³ / ₄ (17.1)	120	800	6.7	5-15P	14 ³ / ₄ x 14 ³ / ₄ x 13 ¹ / ₂ (37.5 x 37.5 x 34.3)	10 (4.5)
72018	10 ⁹ / ₁₆ x 9 ⁵ / ₈ (26.8 x 24.5)	6 ³ / ₄ (17.1)	120	800	6.7	5-15P	14 ³ / ₄ x 14 ³ / ₄ x 13 ¹ / ₂ (37.5 x 37.5 x 34.3)	10 (4.5)
72021	12 ⁵ / ₈ x 9 ⁵ / ₈ (32.0 x 24.5)	6 ³ / ₄ (17.1)	120	800	6.7	5-15P	14 ³ / ₄ x 14 ¹ / ₂ x 14 (37.5 x 36.8 x 35.6)	11.3 (5.1)
72009	12 ⁵ / ₈ x 9 ⁵ / ₈ (32.0 x 24.5)	6 ³ / ₄ (17.1)	120	800	6.7	5-15P	14 ³ / ₄ x 14 ³ / ₄ x 12 ³ / ₄ (37.5 x 37.5 x 32.4)	14.4 (6.5)
International Models — available for export only								
72517	10 ⁹ / ₁₆ x 9 ⁵ / ₈ (26.8 x 24.5)	6 ³ / ₄ (17.1)	230	800	3.5	Schuko	14 ³ / ₄ x 14 ³ / ₄ x 13 ¹ / ₂ (37.5 x 37.5 x 34.3)	10 (4.5)
72518	10 ⁹ / ₁₆ x 9 ⁵ / ₈ (26.8 x 24.5)	6 ³ / ₄ (17.1)	230	800	3.5	Schuko	14 ³ / ₄ x 14 ³ / ₄ x 13 ¹ / ₂ (37.5 x 37.5 x 34.3)	10 (4.5)
72521	12 ⁵ / ₈ x 9 ⁵ / ₈ (32.0 x 24.5)	6 ³ / ₄ (17.1)	230	800	3.5	Schuko	14 ³ / ₄ x 14 ¹ / ₂ x 14 (37.5 x 36.8 x 35.6)	11.3 (5.1)
72522	12 ⁵ / ₈ x 9 ⁵ / ₈ (32.0 x 24.5)	6 ³ / ₄ (17.1)	230	800	3.5	Schuko	14 ³ / ₄ x 14 ³ / ₄ x 12 ³ / ₄ (37.5 x 37.5 x 32.4)	14.4 (6.5)

Receptacles



REETHERMALIZATION TEST TIME FROM 40° F TO 165° F

HS 7-Quart	46 minutes				
HS 11-Quart	53 minutes				

Results of Independent Testing:

Heat 'N Serve units were filled with water per care/use instructions. Units were preheated to operating temperature. Insets containing NSF test mixture chilled to 40° F (4.4° C) were inserted. All tests were made with the insets covered. Temperature was monitored continuously and test timing concluded when temperature reached 165° F (73.9° C).

Note: The 165° F (73.9° C) test standard is based on NSF Standard 4, Annex B.





The Vollrath Co., LLC

Model No. SBC

Project: Item No. 2.09

Item Number:

Quantity:

Outperform every day.™

Acrylic Bakery Cases

The Vollrath Company, L.L.C.

ACRYLIC BAKERY CASES



EBC



ELBC-1



ESBC-2



EMBC-2



LBC

Acrylic Bakery Cases

DESCRIPTION

Vollrath's Acrylic Bakery Cases are available in several styles and sizes to merchandize a variety of products. Heavy-duty acrylic construction is light-weight yet durable. Cases feature front or front and rear access doors.

WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to the Vollrath Equipment and Smallwares Catalog.

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

MODELS

- EBC** Premium Bakery Case with Front and Rear Doors
- EBC-P** Premium Bakery Case Package
- ELBC-1** Euro Curve Case, Large with Rear Door
- ELBC-2** Euro Curve Case, Large with Front and Rear Doors
- EMBC-1** Euro Curve Case, Medium with Rear Door
- EMBC-2** Euro Curve Case, Medium with Front and Rear Doors
- ESBC-1** Euro Curve Case, Small with Rear Door
- ESBC-2** Euro Curve Case, Small with Front and Rear Doors
- LBC** Angled Front Case, Full-Size Trays, Front and Rear Doors
- SBC** Angled Front Case, Half-Size Trays, Front and Rear Doors,

FEATURES

EBC and EBC-P Premium Bakery Cases

- High-quality, heavy-gauge crystal clear acrylic construction
- Soft-down hinged doors provide easy, one-hand access
- Front and rear doors
- Individual front doors prevent crumbs from falling onto lower trays
- Shelves can be adjusted to 0°, 7° and 14° angles for optimum presentation
- Bottom compartment holds additional inventory or optional tong/tissue/bag organizer
- EBC-P package includes three 18" x 26" (45.7 x 66 cm) clear trays, lighting, abrasion resistant rear door mirror and tong/tissue/bag organizer

ELBC, EMBC and ESBC Euro Curve Bakery Cases

- Heavy-duty, crystal clear acrylic construction
- Available in two styles - rear door only or front and rear doors
- ELBC include three 18" x 26" (45.7 x 66 cm) white trays
- EMBC includes three 14" x 18" (35.6 x 66 cm) white trays
- ESBC includes two 10" x 14" (25.4 x 35.6 cm) white trays
- Sized to fit most standard self-serve counters
- Rubber feet reduce slippage and protect countertops

LBC and SBC Angled Front Bakery Cases

- Heavy-duty crystal clear acrylic construction
- Both sizes feature front and rear access doors
- Individual front doors prevent crumbs from falling onto lower trays
- LBC Includes three 18" x 26" (45.7 x 66 cm) white trays
- SBC Includes three 14" x 18" (35.6 x 66 cm) white trays
- Rubber feet reduce slippage and protect countertops

Approvals	Date



The Vollrath Co., LLC

The Vollrath Company, L.L.C.
206 North 8th Street
Sheboygan, WI 53081-3201 U.S.A.
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832
Technical Services Fax: 920.459.5462

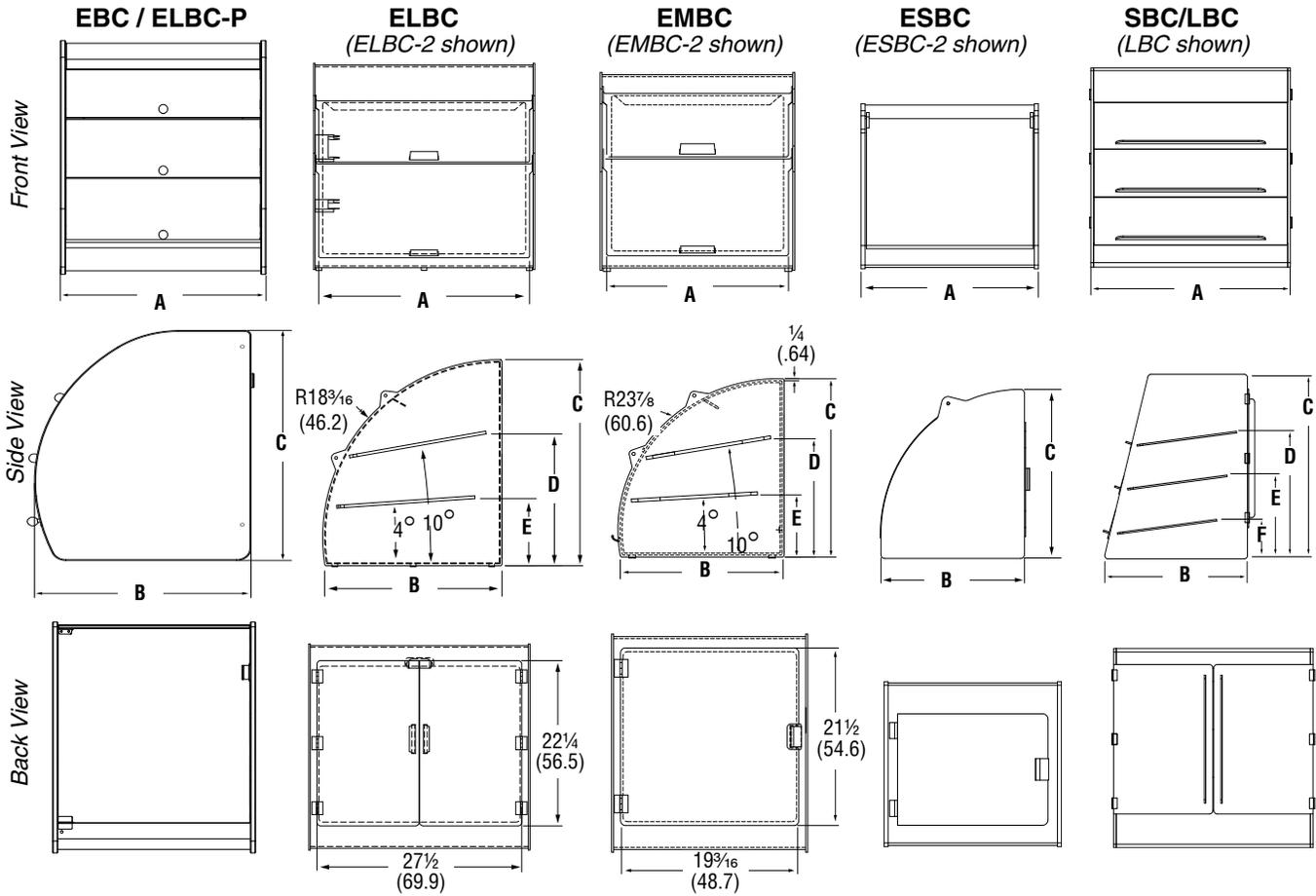
Outperform every day.™
www.vollrath.com

ACRYLIC BAKERY CASES

MODELS

EBC	Premium Bakery Case with Front and Rear Doors	ESBC-1	Euro Curve Case, Small with Rear door
EBC-P	Premium Bakery Case Package	ESBC-2	Euro Curve Case, Small with Front and Rear Doors
ELBC-1	Euro Curve Case, Large with Rear Door	LBC	Angled Front Case, Full-Size Trays,
ELBC-2	Euro Curve Case, Large with Front and Rear Doors		Front and Rear Doors
EMBC-1	Euro Curve Case, Medium with Rear Door	SBC	Angled Front Case, Half-Size Trays,
EMBC-2	Euro Curve Case, Medium with Front and Rear Doors		Front and Rear Doors

DIMENSIONS (Shown in inches (cm))



Model	Dimensions - IN (CM)						Material Thickness - IN (MM)				Electrical					
	(A) Width	(B) Depth	(C) Height	(D) Top Shelf	(E) Middle Shelf	(F) Bottom Shelf	Top	Bottom	Body	Side	Front Door	Rear Door	Light Fixtures	Amps	Watts	NEMA Plug
EBC / EBC-P	29 (73.7)	26 (66)	33 (83.8)	Adjustable	Adjustable	N/A	1/2 (12.7)	1/2 (12.7)	-	3/4 (19.1)	3/8 (9.5)	3/8 (9.5)	4	.68	81.1	5-15P
ELBC-1	29 3/4 (75.6)	24 1/8 (61.3)	27 3/4 (70.5)	17 3/4 (45.1)	9 1/8 (23.2)	N/A	-	-	1/8 (3.2)	1/4 (6.4)	1/8 (3.2)	N/A				
ELBC-2	29 3/4 (75.6)	24 1/8 (61.3)	27 3/4 (70.5)	17 3/4 (45.1)	9 1/8 (23.2)	N/A	-	-	3/32 (2.4)			3/8 (9.5)				
EMBC-1	21 1/8 (53.7)	18 3/4 (47.6)	21 1/8 (53.7)	14 1/4 (36.2)	7 1/2 (19.1)	N/A	-	-	3/32 (2.4)	1/4 (6.4)	3/32 (2.4)	N/A				
EMBC-2	21 1/8 (53.7)	18 3/4 (47.6)	21 1/8 (53.7)	14 1/4 (36.2)	7 1/2 (19.1)	N/A	-	-	3/32 (2.4)	1/4 (6.4)	3/32 (2.4)	3/8 (9.5)				
ESBC-1	16 1/2 (41.9)	13 1/2 (34.3)	15 3/8 (39.1)	8 (20.3)	-	N/A	-	-	5/64 (2)	1/4 (6.4)	3/32 (2.4)	N/A				
ESBC-2	16 1/2 (41.9)	13 1/2 (34.3)	15 3/8 (39.1)	8 (20.3)	-	N/A	-	-	5/64 (2)		3/32 (2.4)	3/32 (2.4)	3/8 (9.5)			
LBC	28 (71.1)	24 (61)	28 (71.1)	15 (38.1)	9 1/2 (24.1)	4 (10.2)	1/4 (6.4)	1/4 (6.4)	-	1/2 (12.7)	3/16 (4.8)	1/8 (3.2)				
SBC	19 1/4 (48.9)	18 1/4 (46.4)	21 1/4 (54)	20 (50.8)	13 1/2 (34.3)	7 (17.8)	1/4 (6.4)	1/4 (6.4)	-	3/8 (9.5)	3/16 (4.8)	1/8 (3.2)				



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DISPENSE-RITE Product Catalog

Dispense-Rite Div. Diversified Mtl. Prod., Inc. Model No. HLCO-3BT Item No. 2.10

Choose a category:

HLCO-3BT**Cup Dispensers**In-Counter Cup Dispensers[STL-2 Series \(8 oz. to 44 oz.\)](#)[SLR-2 Series \(8 oz. to 44 oz.\)](#)[ADJ-1 Series \(4 oz. to 22 oz.\)](#)[ADJ-2 Series \(8 oz. to 44 oz.\)](#)[ADJ-3 Series \(44 oz. to 64 oz.\)](#)[BFL-2 Series \(8 oz. to 44 oz.\)](#)[BFL-3 Series \(44 oz. to 64 oz.\)](#)Countertop Cup Dispensing Cabinets[STL-S Cup Dispensing Cabinets](#)[STL-SL Combination Cabinets](#)[STL-C Combination Cabinets](#)[STL-STK Stackable Cabinets](#)[STL-R Cup Dispensing Cabinets](#)[SLR-S Cup Dispensing Cabinets](#)[SLR-SL Cup Dispensing Cabinets](#)[SLR-C Combination Cabinets](#)[SLR-R Cup Dispensing Cabinets](#)[CTC-R Cup Dispensing Cabinets](#)[CTC-L Combination Cabinets](#)[CTC-S Cup Dispensing Cabinets](#)[CTC-C Combination Cabinets](#)[CTC-M Combination Cabinets](#)[BFL-R Cup Dispensing Cabinets](#)[BFL-L Combination Cabinets](#)[BFL-S Cup Dispensing Cabinets](#)[BFL-C Combination Cabinets](#)[PL-CT Cup Dispensing Cabinets](#)Surface and Stand Cup Dispensers[ADJ-NW Series \(Gravity-Feed\)](#)[ADJ-NS Series \(Spring-Loaded\)](#)[SFL \(Self-Adjusting, Portion Cups\)](#)[ARS and EZ Stands](#)Countertop Dispensers / Organizers[WR Series Wire Cup Organizers](#)[WR-CT Series Wire Cup Dispensers](#)**Lid Dispensers / Organizers**In-Counter Lid Dispensers / Organizers[LID Series Lid Dispensers](#)[FML \(Horizontal\) Lid Organizers](#)[FMVL \(Vertical\) Lid Organizers](#)Countertop Lid Dispensers / Organizers[CTC-LID Series Dispensers](#)[TLO Series Organizers](#)[CTLD Series Organizers](#)[CTHL Series Organizers](#)[CTVL Series Organizers](#)[VCO Series Organizers](#)[PL-CT Series Organizers](#)[DL Series Dome Lid Dispensers](#)[Misc. Lid Organizers](#)Surface & Stand Lid Organizers

Countertop cup, lid, straw & condiment organizer

Dimensions:

11-3/4"H x 17"W x 7-1/2"D

Color:

Black

**SPECIFICATIONS:**

The HLCO-3BT multi-purpose organizer can be used with cups, lids, straws, stir stick and packeted condiments.

Suitable for countertop or surface mounted usage. The HLCO-3BT features durable polystyrene construction. This unit offers an easy way to organize all drink accessory items.

CAYENNE® HOT DOG ROLLER GRILLS



Cayenne® Hot Dog Roller Grill

DESCRIPTION

The Vollrath Cayenne® Hot Dog Roller Grills are noted for their exceptional reliability and attractive compact design. They are ideal for use in convenience stores, take out restaurant and for mobile caterers.

MODELS

- 40820 HDR5005 5 Roller Grill, 12 Hot Dog Capacity
- 40821 HDR5007 7 Roller Grill, 18 Hot Dog Capacity
- 40822 HDR5009 9 Roller Grill, 24 Hot Dog Capacity

FEATURES

- Body and rollers are all stainless steel construction for durability and easy cleaning
- Excellent point-of-sale merchandisers for hot dogs, taquitos, brats and more
- 360 degree roller rotation provides even heating and effective merchandising
- Removable drip pan for easy cleaning
- 40820 features compact design for applications where space is an issue
- 40821 and 40822 feature front and rear variable temperature controls for use with different menu items
- Breath guards available, sold separately
- 4 ft. (1.2 m) cord with plug

WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to the Vollrath Equipment and Smallwares Catalog.

Agency Listings



Due to continued product improvement, please consult www.vollrathco.com for current product specifications.

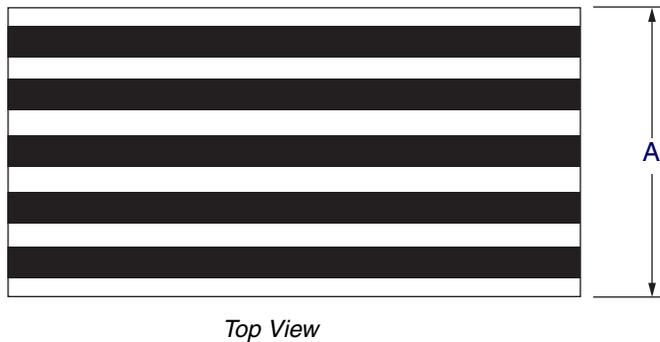
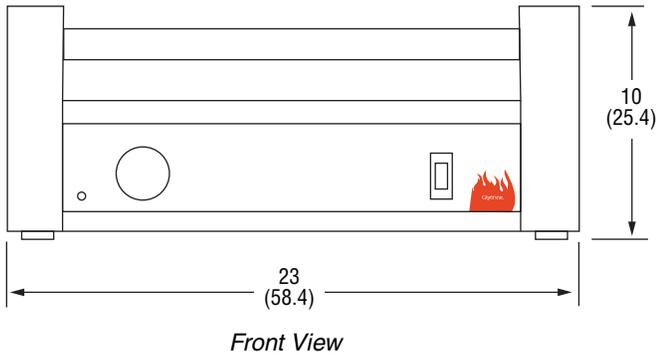
Approvals	Date

CAYENNE® HOT DOG ROLLER GRILLS

MODELS 40820 HDR5005 5 Roller Grill, 12 Hot Dog Capacity
 40821 HDR5007 7 Roller Grill, 18 Hot Dog Capacity
 40822 HDR5009 9 Roller Grill, 24 Hot Dog Capacity

DIMENSIONS

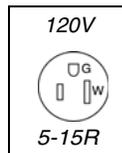
Dimensions shown in inches (cm).



SPECIFICATIONS

Item	(A) Depth	Watts	Volts	Amps	Ship Weight lb (kg)	Plug
40820	10 (25.4)	400	120	3.3	27 (12.2)	5-15P
40821	13 (33)	560	120	4.7	33 (15)	5-15P
40822	16 (40.6)	720	120	6.0	39 (17.7)	5-15P

Receptacle



WARING® COMMERCIAL TOASTERS



Features

- Uniformly toasts regular bread, Texas toast, frozen waffles, and many other foods
- Easily replaceable industrial heating plates
- Standard 4-slice, combination bread and bagel and dedicated bagel toasters available
- WCT850 (not pictured) Standard/Bagel Switchable Toaster
- Bagel slots toast on cut side only
- Electronic browning controls and carriage control levers
- Dishwasher-safe crumb tray
- Limited One Year Warranty

Heavy-Duty Commercial, Combination & Bagel Toasters



WCT810/WCT815/WCT815B
Combination Toasters



WCT820/WCT825/WCT825B
Bagel Toasters



WCT800RC/WCT800
WCT805/WCT805B
Standard 4-Slice Toasters





Specifications

Heavy-Duty Commercial, Combination & Bagel Toasters



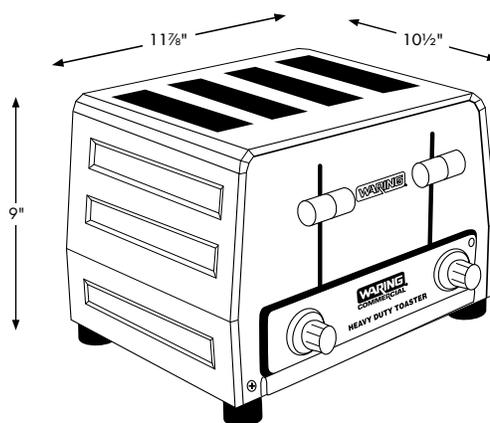
Item	Electrical	Listings	Watts	Amps	Plug	Output (Slices/Hour)	Slot Width
WCT800RC	120 VAC, 50/60 Hz	UL, CUL, NSF	1800	15	NEMA 5-15P	240	(4) 1 1/8"
WCT800	120 VAC, 50/60 Hz	ETL, NSF	2200	19	NEMA 5-20P	300	(4) 1 1/8"
WCT805B	208 VAC, 50/60 Hz	UL, CUL, NSF	2700	13	NEMA 6-20P	380	(4) 1 1/8"
WCT805	240 VAC, 50/60 Hz	UL, CUL, NSF	2700	12	NEMA 6-15P	380	(4) 1 1/8"
WCT810	120 VAC, 50/60 Hz	ETL, NSF	2025	17	NEMA 5-20P	380	(2) 1 1/8", (2) 1 1/2"
WCT815B	208 VAC, 50/60 Hz	UL, CUL, NSF	2025	10	NEMA 6-15P	380	(2) 1 1/8", (2) 1 1/2"
WCT815	240 VAC, 50/60 Hz	UL, CUL, NSF	2025	9	NEMA 6-15P	380	(2) 1 1/8", (2) 1 1/2"
WCT820	120 VAC, 50/60 Hz	ETL, NSF	1500	12.5	NEMA 5-15P	380	(4) 1 1/2"
WCT825	240 VAC, 50/60 Hz	ETL, NSF	1500	6.25	NEMA 6-15P	380	(4) 1 1/2"
WCT825B	208 VAC, 50/60 Hz	ETL, NSF	1500	7.25	NEMA 6-15P	380	(4) 1 1/2"
WCT850	208 VAC, 50/60 Hz	ETL, NSF	2800+	13.8+	NEMA 6-20P	360+	(4) 1 1/2"

Ordering Information

All models listed have a Limited 1 Year Warranty.

+ Maximum when both sides switched to TOAST

Description	Catalog #	Std Pkg.	Ship Wt. (lbs.)	Cubic Feet	UPC Code
Heavy-Duty 120V Standard Toaster	WCT800RC	1	22	1.6	040072002915
Heavy-Duty 120V Standard Toaster	WCT800	1	22	1.6	040072001451
Heavy-Duty 208V Standard Toaster	WCT805B	1	22	1.6	040072003196
Heavy-Duty 240V Standard Toaster	WCT805	1	22	1.6	040072001468
Heavy-Duty 120V Combination Toaster	WCT810	1	22	1.6	040072001475
Heavy-Duty 208V Combination Toaster	WCT815B	1	22	1.6	040072003219
Heavy-Duty 240V Combination Toaster	WCT815	1	22	1.6	040072001482
Heavy-Duty 120V Bagel Toaster	WCT820	1	22	1.6	040072010019
Heavy-Duty 240V Bagel Toaster	WCT825	1	22	1.6	040072010972
Heavy-Duty 208V Bagel Toaster	WCT825B	1	22	1.6	040072010989
Heavy-Duty 208V Switchable Toaster	WCT850	1	22	1.6	040072014314



Dimensions are the
same for all models.
(9" H x 11 7/8" W x 10 1/2" D)

BUNN®

iMIX® Silver Series® Plus Hot Beverage System with 3 Hoppers

ITEM#

PROJECT

DATE



iMIX-3S+

Dimensions: 32.8" H x 12.6" W x 24.1" D
(83.3cm H x 32cm W x 61.2cm D)



Top hinged, lift door models available.

Features

iMIX Silver Series Plus Hot Beverage System

- Capacity: three, 8-pound (3.6 kg) hoppers
- High efficiency LED lighted front graphics for merchandising
- 4.4-gallon (16.7L) hot water tank to meet peak serving times
- Cup clearance at 7.25" (18.4 cm) to accommodate popular cup sizes [adjustable to 8.12" (20.6 cm)]
- Variable speed motors allow control of product consistency in mixing chamber (.75 to 6.6 grams of powder per second)
- Easily removable side panels for complete access to service components
- High speed, heavy-duty whipper for complete product mixing
- Front of machine access to tank drain, dump valves, auger and whipper motors and control board for easy service, set up and calibration
- Spring-loaded, all metal auger drive system for easy hopper installation
- Top hinged, lift door model available
- Can be set as push and hold or single size portion control
- Alphanumeric display allows adjustments and service operational testing from front of machine. Also communicates advertising messages, machine status and technical support contact information
- Iced Cappuccino display available
- Preventive maintenance kit: 32906.0001 

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

Related Products

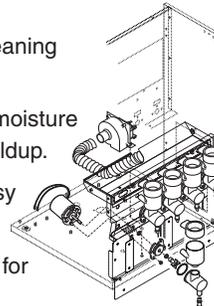
Easy Clear® EQHP-10
Product No. : 39000.0004

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



Features deluxe whipper chambers:

1. Robust whipper to ensure full flavor yield.
2. Specially designed self cleaning mixing chamber.
3. Exhaust fan to siphon off moisture that can cause powder buildup.
4. Hot water dispense for easy clean-out.
5. Quick disconnecting parts for thorough sanitizing.



Replacement Displays

Standard Cappuccino (shown above)
Product No. : 37457.0000

Chai Tea
Product No. : 37457.0001

Hot Chocolate
Product No. : 37457.0002

Steamers
Product No. : 37457.0003

Iced Cappuccino
Product No. : 37457.0006



Model

iMIX-3S, iMIX 3S+

Agency Listing



Dimensions & Specifications

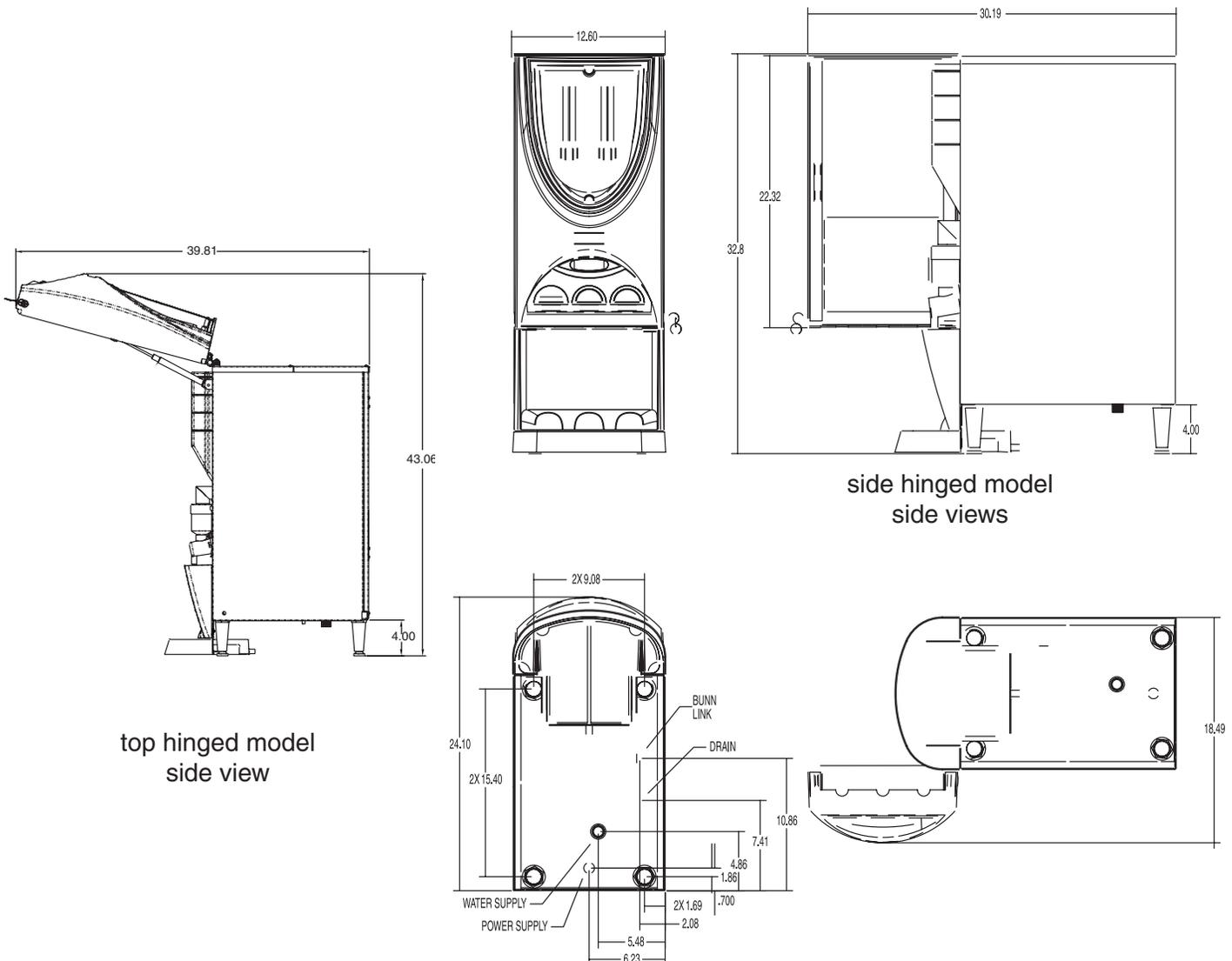
Model	Product #	Volts	Amps	Watts	Capacity	Cubic Measure	Shipping Weight	Cord Attached
iMIX-3S+	38600.0001	120	15	1800	4.5 gal/hr	8.3 ft ³	90 lbs	Yes*
<i>(Cappuccino display)</i>								
iMIX-3S+	38600.0050	120	15	1800	4.5 gal/hr	8.3 ft ³	90 lbs	Yes*
<i>(Top hinged, lift door, Cappuccino display)</i>								
iMIX-3S+	38600.0006	120	15	1800	4.5 gal/hr	8.3 ft ³	90 lbs	Yes*
<i>(Iced Cappuccino display)</i>								

*Power cord (NEMA 5-15P) 15 Amp-120V machine only. **Special order models available with door hinges on right side.

Burst Capacity: 36 - 12 oz. servings in 14 minutes. (to -10°F (-23.3°C) peak serving temperature)

Electrical: 120V model requires 2-wires plus ground service rated 120V, single phase, 60 Hz.

Plumbing: 20-100 psi (138-690 kPa) from a 1/4" (6.4 mm) or larger supply line. A shut-off valve should be installed in the line before the unit. Install a regulator in line when pressure is greater than 90 psi to reduce it to 50 psi. Supplied with 1/4" (6.4 mm) male flare fitting.



ROOM FINISH SCHEDULE								
Room Name	Floor	Base	Walls				Ceiling	Remarks
			North	South	East	West		
Retail Sales/Check-out	F-1	B-1	W-1/Note 1	W-1/Note 1	W-1/Note 1	W-1/Note 1	C-1	Note 2
Work Room	F-1	B-1	W-1	W-1	W-1	W-1	C-1	Note 2

Finish Legend

- F-1 Linoleum Tile per Spec. Section 096518
- B-1 4" High, coved Rubber per Spec. Section 096518

- W-1 Painted Gypsum Board - Paint Type IAL-1, per Spec. Section 099101

- C-1 Suspended Acoustic Tile, provided by others under OGS contract #44808

Finish Notes

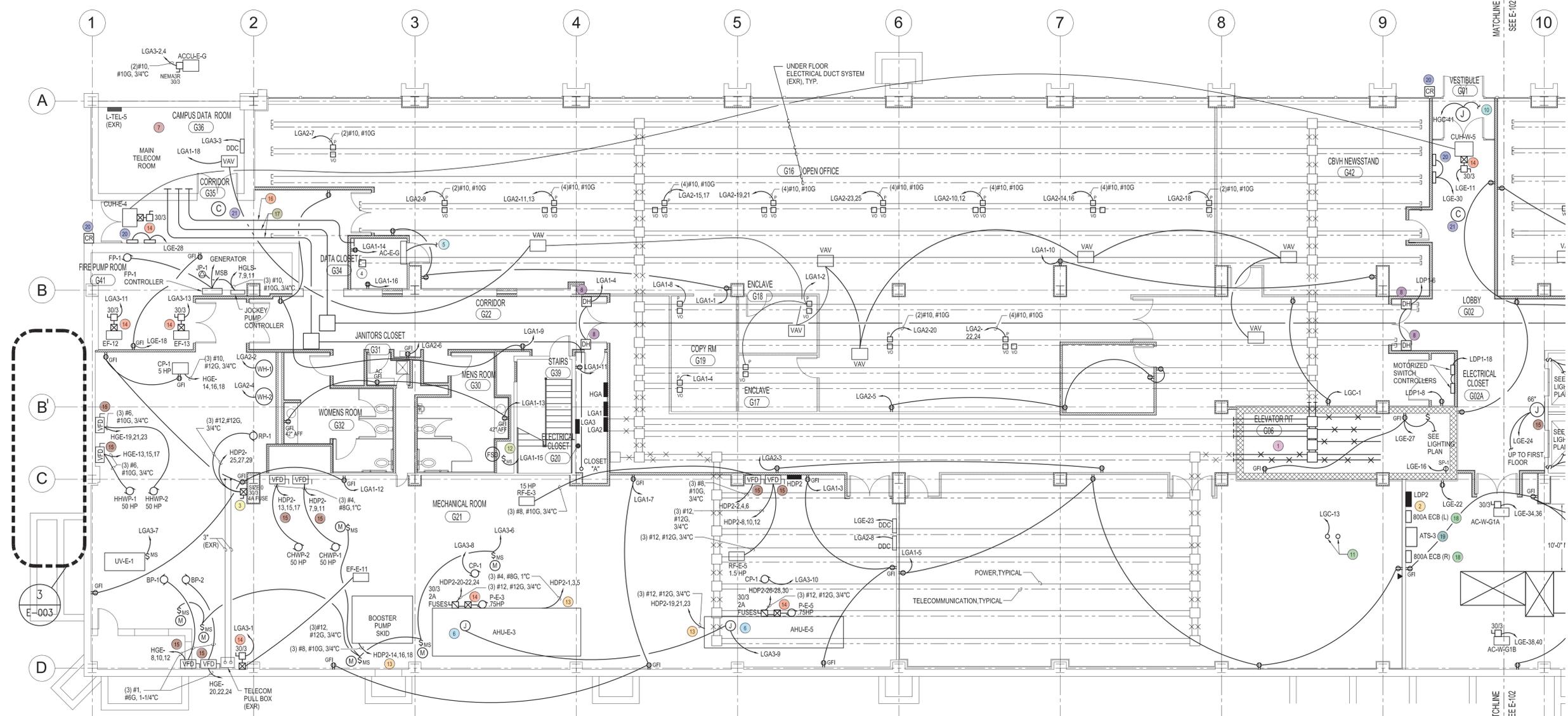
- Note 1 Paint wood slat wall wall finish with Paint Type IAL-1
- Note 2 Paint Door Frame with Paint Type IAL-2

KEYED NOTES:

- 1 CUT ENDS OF FLOOR DUCT AND SEAL WITH CONCRETE WITHIN BOUNDARIES OF ELEVATOR PIT.
- 2 EXTEND (2) EXISTING 3" CONDUITS DOWN TO LDP2.
- 3 INSTALL MAGNETIC STARTER FURNISHED BY PLUMBING CONTRACTOR. PROVIDE 120V CONTROL CIRCUIT (LGA1-19) TO COIL OF STARTER VIA AQUASTAT.
- 4 SAW CUT CONCRETE FLOOR DOWN TO TOP OF TELECOMMUNICATION UNDERFLOOR DUCT. CUT 12" X 12" OPENING IN TOP OF DUCT TO GAIN ACCESS TO DUCT.
- 5 RUN (2) #12, #12G, 3/4" POWER WIRING FROM ACCU-E-G TO THIS UNIT.
- 6 CONNECT TO LIGHTS IN AHU.
- 7 PROVIDE TEMPORARY POWER TO TELECOM EQUIPMENT ROOM WHEN CONNECTING FEEDER TO PANEL L-TEL-5.
- 8 PROVIDE CIRCUIT TO DOOR HOLD VIA FIRE ALARM CONTROL RELAY MODULE.
- 9 RESERVED.
- 10 CONNECT TO EXISTING LIGHTING ON ELEVATED PEDESTRIAN WALKWAY.
- 11 DRILL CONCRETE DECK AT THESE LOCATIONS FOR INSTALLATION OF TELECOMMUNICATION AND POWER DOGHOUSE STYLE DEVICES ON FIRST FLOOR ABOVE. PROVIDE 1 3/8" DIA THROUGH FIRST FLOOR FLOOR TO TELECOMMUNICATION DOGHOUSE. VERIFY EXACT LOCATION OF RECEPTION DESK ON FIRST FLOOR WITH DIRECTOR'S REPRESENTATIVE BEFORE DOING WORK.
- 12 PROVIDE MOTOR RATED SNAP SWITCH TO SERVE AS DAMPER MOTOR DISCONNECT. MOUNT AT UNIT ABOVE CEILING. PROVIDE CIRCUIT TO DAMPER VIA FIRE ALARM CONTROL RELAY.
- 13 SINGLE POINT CONNECTION
- 14 INSTALL MAGNETIC STARTER FURNISHED BY HVAC CONTRACTOR.
- 15 INSTALL VFD FURNISHED BY HVAC CONTRACTOR.
- 16 PROVIDE (2) 4" ABOVE CEILING. INSTALL PLASTIC BUSHINGS ON BOTH ENDS. PROVIDE NYLON PULL STRING IN EACH CONDUIT. INSTALL 28" X 28" X 6" PULL BOX ABOVE CEILING WHERE SHOWN.
- 17 PROVIDE (2) 4" ABOVE CEILING. INSTALL PLASTIC BUSHINGS ON BOTH ENDS. PROVIDE NYLON PULL STRING IN EACH CONDUIT. INSTALL 28" X 28" X 6" PULL BOX ABOVE CEILING WHERE SHOWN.
- 18 800 AMP ECB SHALL BE SERVICE RATED, LOCKABLE, AND RATED FOR USE WITH FIRE PUMPS. LABEL AS PER 2008 NEC.
- 19 ATS SHALL BE RATED FOR USE WITH FIRE PUMPS AND BE DUAL UTILITY RATED AS PER 2008 NEC ARTICLE 695. LABEL AS PER 2008 NEC.
- 20 PROVIDE ACCESS CONTROL DEVICES AND WIRING AS INDICATED IN DETAIL 4#001.
- 21 PROVIDE SECURITY CAMERA AND WIRING PER DETAIL 5#001.

GENERAL NOTES:

1. ALL PANELS AND TRANSFORMERS LOCATED ON THE GROUND FLOOR ARE FED BY OVERHEAD FEEDER CONDUITS.
2. PROVIDE TEMPORARY POWER AND LIGHTING FOR ALL SPACES DURING, AND AFTER, DEMOLITION. PROVIDE TEMPORARY LIGHTING AT A MINIMUM OF 20 AVERAGE MAINTAINED FOOT CANDLES. EXISTING TEMPORARY PANELS CAN BE USED DURING BRANCH CIRCUIT DEMOLITION.
3. PROVIDE TEMPORARY FEEDS TO ALL EXTERIOR SITE LIGHTS UNTIL NEW LIGHTING AND CIRCUITS ARE INSTALLED.
4. PROVIDE (50) WIREMOLD STAINLESS STEEL BLANKING PLATES, #1043SP0 WITH TOGGLE BOLT. INSTALL WHERE EXISTING SURFACE MOUNTED DEVICES HAVE BEEN REMOVED AND ARE NOT BEING REPLACED.
5. ALL FLOOR MOUNTED DRY TYPE TRANSFORMERS SHALL BE PROVIDED WITH A 4" DEEP CONCRETE HOUSE PAD.
6. COORDINATE LOCATIONS OF ALL OFFICE FURNITURE POWER AND TELECOMMUNICATION ACCESS POINTS WITH DIRECTOR'S REPRESENTATIVE BEFORE DOING WORK.



1 GROUND FLOOR POWER PLAN - EAST
 E-101 SCALE: 1/8"=1'-0"

OGS
 NYS OFFICE OF GENERAL SERVICES
 Serving New York
 ANDREW M. CUOMO
 Governor
 ROXANN M. DESTITO
 Commissioner

CONSULTANT

SAGE ENGINEERING ASSOCIATES, LLP
 1211 WESTERN AVENUE
 ALBANY, NY 12203
 (518) 453-6091 FAX (518) 453-6092

WARNING:
 THE ALTERATION OF THIS MATERIAL IN ANY WAY, UNLESS DONE UNDER THE DIRECTION OF A COMPARABLE PROFESSIONAL, I.E. ARCHITECT FOR AN ARCHITECT, ENGINEER FOR AN ENGINEER OR LANDSCAPE ARCHITECT FOR A LANDSCAPE ARCHITECT, IS A VIOLATION OF THE NEW YORK STATE EDUCATION LAW AND/OR REGULATIONS AND IS A CLASS 'A' MISDEMEANOR.



CONTRACT: **ELECTRICAL**
 TITLE: RENOVATE BUILDING No. 5
 LOCATION: STATE OFFICE BUILDING CAMPUS
 1220 WASHINGTON AVE
 ALBANY, NEW YORK 12226
 CLIENT: OFFICE OF GENERAL SERVICES

MARK	DATE	DESCRIPTION
	11/1/13	BID SUBMISSION
	09/27/13	100% SUBMISSION
	08/12/13	60% SUBMISSION
PROJECT NUMBER:	44808 - E	
DESIGNED BY:	GC	
DRAWN BY:	CMC	
FIELD CHECK:	-	
APPROVED:	MM	
SHEET TITLE:	GROUND FLOOR POWER PLAN-EAST	
DRAWING NUMBER:	E-101	
SHEET	327	of 376

REVISED DRAWING
 12/17/13