

SUPPORTING DOCUMENTS

- Exhibit A Equipment
- Exhibit B Inventory of Tableware & Misc. Kitchen Items
- Exhibit C Kitchen Photographs and Plans

Exhibit A

EVCC Commercial Kitchen Equipment

Dishwasher - Hobart LXe Undercounter Warewasher

Ice Machine – Ingido Series i-300

Refrigerator/Freezer – True T-49DT

Range/Oven – Vulcan 72SS-6B36GN

Steam Table – Vollrath, Servewell Model 38118

Microwave – Amana RMS10DS

Coffee Maker(s) – BUNN VPR series



LXe UNDERCOUNTER WAREWASHERS



A warewasher so easy and advanced
you'll forget all about it.



Proud supporter of you.®



A warewasher that fits your needs? That's advanced.



> > > Washing dishes is a dirty business ... literally. As a result, most restaurant, bar, coffee shop and care facility operators rarely give it a second thought, even though their current dishwashing solution could be costing them time and money they can't afford to lose.

That's where the Hobart LXe Undercounter comes in. The Hobart LXe has been designed from the ground up to fit well into your business; so well you can almost forget all about it.

Now your operation can choose from the Hobart LXe Base Undercounter or upgrade to the advanced energy-, water- and cost-saving possibilities offered by the Hobart Advansys™ LXe Undercounter, which is available in high-temp and low-temp models.

So if you're looking for a space-saving warewashing solution that is easy to clean and maintain and could also save you money, look no further. The Hobart LXe Base and Advansys LXe are here.



> Smart Display technology tells operators when to add chemicals, delime, unclog the wash arm or request service.

Advanced features and operation



> > >

The Hobart LXe sports advanced new features that support best-in-class wash performance and save costs from energy and water usage. In fact, the Advansys LXe high-temp model can save you up to \$485 per year.*

Steam elimination

The Advansys LXe high-temp model includes Hobart-exclusive Energy Recovery technology. This advanced feature enables the LXe to run on cold water by recycling hot water vapor produced during the wash and rinse cycle and using it to preheat cold inlet water. Energy Recovery doesn't just save you energy, but also reduces steam released into the air, improving both the operator and customer experiences.



No chemical residue

The Advansys LXe low-temp model includes PuriRinse—a cold-water rinse after the chemical sanitizer cycle. PuriRinse is designed to remove chemicals that can ruin the flavor and presentation of the food and beverages you serve.

Three cycles

Only with the Hobart Advansys LXe can operators choose from three different cycles—light, normal and heavy. Three cycles give operators the flexibility to clean lightly soiled ware quickly and still keep up during high-demand times. Additionally, the heavy cycle carries the NSF certification for cleaning pots and pans.

Lower water consumption

The Hobart LXe is built from the ground up to save water. The LXe Base model uses .74 gallons of water per cycle, and the Advansys LXe high-temp model uses only .62 gallons per cycle. The low-temp design uses slightly more due to the PuriRinse feature, coming in at 1.14 gallons per cycle.

Sense-a-Temp™ booster heater

The LXe Base and Advansys LXe high-temp models are equipped with Hobart-exclusive Sense-a-Temp booster heater technology, capable of delivering a 70°F rise in rinse-water temperature and ensuring your ware is properly cleaned and sanitized at 180°F.

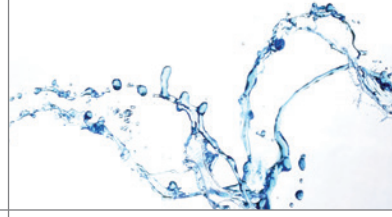
> The Advansys button can be customized for one-touch activation of the LXe's many operations, such as sump water cleansing, setting the wash cycle or running a delime cycle.

advanced



* Based on 60 cycles per day.

Efficient Washing

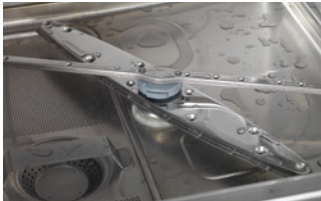


The Hobart LXe uses the latest research and technology to ensure that dishes and ware come out sparkling clean.

Improved spray nozzles

The spray nozzles in LXe machines are positioned to eliminate “blind spots” or areas other warewashers can miss inside the wash chamber. The improved design produces an even, steady spray to power away even tough food debris. The debossed design enables the nozzles to pull clean water from the center of the wash arm without being blocked by debris.

Removable wash and rinse arms



The LXe features redesigned, easily removable wash arms—useful for easily clearing clogs, should it ever be necessary. Additionally, the Advansys LXe has snap-in rinse arms that are even easier to remove and install.

Soft Start

The initial surge of water in some warewashing machines can be hard on your breakable ware and can even push the door open, causing loss of heat and leakage. The LXe undercounter features Soft Start, which starts the pump slowly, protecting dishes and glasses from breaking or chipping.

Autoclean

Each and every LXe undercounter comes with the advanced Autoclean feature. This feature sprays the inside with a short rinse cycle to blast away food particles and direct them into the easy-to-remove strainer basket below.



> Best-in-class cleaning performance. Hobart LXe machines feature redesigned wash nozzles to provide better wash pattern and rack coverage, providing cleaner ware for an improved customer experience.

Easy to maintain



> > >

The Hobart LXe Undercounter has features and technology that make it remarkably easy to clean and maintain.

Smart Display

Both the LXe Base and Advansys LXe feature improved display panels that simplify operation and maintenance. In fact, the Smart Display on the Advansys LXe informs the operator of common maintenance operations, like auto deliming or clogged wash arms, without using complex error codes.

Automatic delime cycle



Deliming is an important operation for preserving the life of any warewashing machine, yet it is often overlooked. All Advansys LXe models come equipped with a delime pump, which automatically releases the required amount of deliming agent into the machine. This automatic cycle removes lime scale from the booster and the wash chamber.

Easy access to controls

When service is needed, access is easy. Controls can be accessed through the top and front of the machine, reducing the time of service calls.

Deluxe strainer system



The inside of each LXe machine is angled to direct food debris into the improved strainer system. This extra-deep strainer system on the LXe keeps debris from entering the pump and motor area, preventing damage and costly maintenance. This deluxe strainer system is also easy to remove and clean.

> The dirty-water indicator on Advansys LXe machines notifies operators and refreshes 50% of the wash water.

efficiency



A warewasher so easy and advanced
you'll forget all about it.



advansys™

advansys™



	LXe Base high-temp and low-temp	Advansys LXe high-temp	Advansys LXe low-temp
Model Number	LXeH, LXeC	LXeR	LXePR
Smart Display	Yes	Yes	Yes
Steam Elimination and Energy Recovery	No	Yes	No
PuriRinse	No	No	Yes
Cycle(s)	Normal	Light, Normal, Heavy	Light, Normal, Heavy
Water Consumption	.74	.62	1.14
Snap-in Rinse Arm	No	Yes	Yes
Auto Delime Cycle	No	Yes	Yes
Delime Notification	Yes	Yes	Yes
Clogged Wash Arm Notification	No	Yes	Yes
ENERGY STAR® Rated	Yes	Yes	Yes
Chemical Pumps Included	Yes	Yes	Yes
NSF Pot and Pan Certification	No	Yes – on Heavy Cycle	No



Foodservice's #1 supporter. Hobart, where equipment and service join together in support of you. Hobart makes a full line of equipment for the foodservice industry, including cooking, food machines, warewashers and Traulsen refrigeration and Baxter baking. We support our customers when and where it counts the most. In the field, at your place. With the only factory-trained and dedicated service organization in the industry, we're always close by to install, maintain and service your equipment. If that's the kind of support network you've been looking for, contact your Hobart representative today by calling 888-4HOBART.



Proud supporter of you.*

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Troy, Ohio 45374-0001

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Scan to see the
LXe performance

Indigo™ Series 300 Ice Cube Machine

Model: ID-0302A IY-0304A ID-0303W IY-0305W



Indigo Series i-300
Ice Machine on B-170 Bin

Designed for operators who know that ice is critical to their business, the Indigo™ Series ice machine's preventative diagnostics continually monitor itself for reliable ice production. Improvements in cleanability and programmability make your ice machine easy to own and less expensive to operate.

- **Space-Saving Design** – Up to 310 lbs. (141 kgs.) daily ice production and only 30" (76.20 cm) wide.
- **Intelligent Diagnostics** – provide 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** – for reliable operation in challenging water conditions.
- **EasyRead Display** – communicates operating status, cleaning reminders, and asset information through a blue illuminated display.
- **Programmable Ice Production** – by On/Off Time, Ice Volume or Bin Level (with accessory bin level control) further improves energy efficiency and savings.
- **Easy to Clean Foodzone** – Hinged front door swings out for easy access. Removable water-trough, distribution tube, curtain, and sensing probes for fast and efficient cleaning. Select components made with AlphaSan® antimicrobial.
- **DuraTech™ Exterior** – provides superior corrosion resistance. Stainless finish with innovative clear-coat resists fingerprints and dirt.
- Available **LuminIce™ Growth Inhibitor** mitigates the growth of bacteria and yeast within the foodzone.

Ice Machine Electric

115/60/1 standard.
(208-230/60/1 and 230/50/1 also available.)

Minimum circuit ampacity:

Air-cooled: 10.8
Water-cooled: 10

Maximum fuse size:

15 amps 1ph

Specifications

BTU Per Hour:

4,600 (average), 5,450 (peak)

Refrigerant:

R-404A CFC-free

Operating Limits:

- Ambient Temperature Range: 35° to 110°F (1.7° to 43.3°C)
Water Temperature Range: 35° to 90°F (1.7° to 32.2°C)
- Water Pressure Ice Maker Water In:
Min. 20 psi (137.9 kPa)
Max. 80 psi (551.1 kPa)



Ice Shape



Half Dice
3/8" x 1 1/8" x 7/8"
(.95 x 2.86 x 2.22 cm)



Dice
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)



COMPANY WITH
QUALITY SYSTEM
CERTIFIED BY DNV
= ISO 9001:2008 =



Indigo™ Series 300 Ice Cube Machine

i-300 on B-170 Storage Bin

Installation Note

Water Cooled clearance:

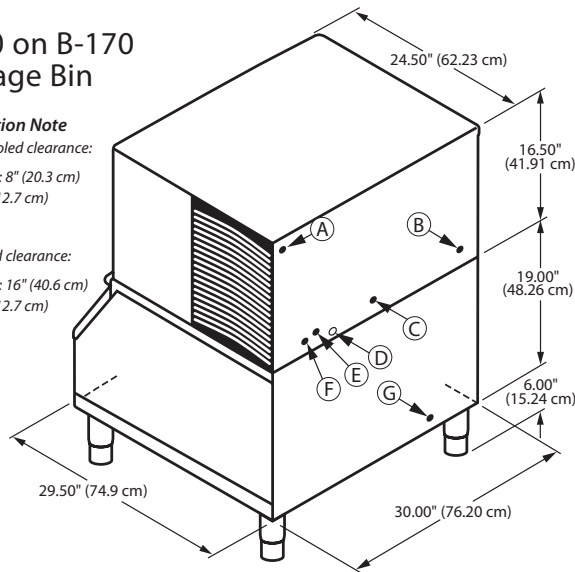
Top/Sides: 8" (20.3 cm)

Back: 5" (12.7 cm)

Air Cooled clearance:

Top/Sides: 16" (40.6 cm)

Back: 5" (12.7 cm)



- (A) Electrical Entrance
- (B) 3/8" (0.95 cm) F.P.T. Water Condenser Inlet (water-cooled units)
- (C) 1/2" (1.27 cm) F.P.T. Water Condenser Outlet (water-cooled units)
- (D) 1/2" (1.27 cm) Auxillary Base Drain Socket
- (E) 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
- (F) 1/2" (1.27 cm) F.P.T. Ice Making Water Drain
- (G) 3/4" (1.91 cm) Bin Drain

Space-Saving Designs



	i-300 B-170	i-300 B-400
Height	41.50" 105.41 cm	54.50" 138.43 cm
Width	30.00" 76.20 cm	30.00" 76.20 cm
Depth	29.50" 74.93 cm	34.00" 86.30 cm
Bin Storage	150 lbs. 68.04 kgs.	290 lbs. 131.50 kgs.

Height includes adjustable bin legs 6.00" to 8.00", (15.24 to 20.32 cm) set at 6.00" (15.24 cm).

Specifications

	Model	Ice Shape	Ice Production 24 Hours		Power Usage kWh/100 lbs. @90°Air/70°F	Water Usage/ 100 lbs. 45.4 kgs. of Ice	ENERGY STAR*
			70°Air/ 50°F Water	90°Air/ 70°F Water			
AIR-COOLED	ID-0302A	dice	310 lbs.	225 lbs.	7.48	20.0 gal	★
			141 kgs.	102 kgs.		75.7 L	
	IY-0304A	half-dice	310 lbs.	235 lbs.	7.38	20.0 gal	★
			141 kgs.	107 kgs.		75.7 L	
WATER-COOLED	ID-0303W	dice	300 lbs.	260 lbs.	5.69	20.0 gal	NA
			136 kgs.	118 kgs.		75.7 L	
	IY-0305W	half-dice	300 lbs.	260 lbs.	5.69	20.0 gal	NA
			136 kgs.	118 kgs.		75.7 L	

* Water-cooled Condenser Water Usage / 100 lbs. /45.4 kgs. Of Ice: 193 gal/731 L.
* Water-cooled models are excluded from ENERGY STAR qualification.

Order ice storage bin separately.

Accessories

LuminIce™ Growth Inhibitor reduces yeast and bacteria growth for a cleaner ice machine.



Bin Level Control Allows ice bin level to be automatically set. Built-in LED light illuminates bin.



Arctic Pure® Water Filters Reduces sediment and chlorine odors for better tasting ice.



AuCS® schedules and performs routine ice machine cleaning automatically.





TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400
 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:
T-49DT

T-Series:

Reach-In Solid Swing Door Dual Temperature Refrigerator/Freezer



T-49DT

- ▶ 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.
- ▶ Refrigerator located in left section; freezer in the right.
- ▶ Equipped with two, self-contained, independent refrigeration systems. Oversized and factory balanced; refrigerator section holds 33°F to 38°F (.5°C to 3.3°C); freezer holds -10°F (-23.3°C).
- ▶ Stainless steel solid doors and front. The very finest stainless 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.
- ▶ Compressors perform 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*	Ref.	Frz.					
T-49DT	2	6	54 1/8	29 1/2	78 3/8	1/3	1/3	115/208-230/60	14.1	14-20P	9	480
			1375	750	1991	1/3	1/2	230-240/50/1	5.5	▲	2.74	218

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.
 Requires 115/208-230/60 Hz, single phase, 3 pole, 4 wire circuit.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:
T-49DT

T-Series:
Reach-In Solid Swing Door Dual Temperature Refrigerator/Freezer



STANDARD FEATURES

DESIGN

- True's solid door reach-in's 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, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Equipped with two, independent, factory engineered, self-contained, capillary tube refrigeration systems using environmentally friendly (CFC free) refrigerant. Refrigerator uses R134A and freezer uses R404A.
- Refrigerator located in left section; freezer in the right.
- Extra large evaporator coils balanced with higher horsepower compressors and large condensers; maintain colder standard temperatures for the best in food preservation. Refrigerator holds 33°F to 38°F (5°C to 3.3°C); freezers holds -10°F (-23.3°C).
- 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 units positioned for easy cleaning. Compressors run in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.
- Automatic freezer defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends, back and top.

- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors 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 22 7/8" L x 23 1/4" D (582 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

- Compartmentalized, incandescent interior lighting (one per section) - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

- Two (2) exterior digital temperature displays, one for refrigerator section and one for freezer.
- Evaporators are epoxy coated to eliminate the potential of corrosion.

- Freezer rear airflow guards prevent product from blocking optimal airflow.
- Minimum wattage heater in cabinet frame and freezer door.
- NSF-7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/208-230/60 hz, single phase, 3 pole, 4 wire, 20 amp dedicated outlet. Cord and plug set included.



115/208-230/1
NEMA-14-20R

OPTIONAL FEATURES/ACCESSORIES

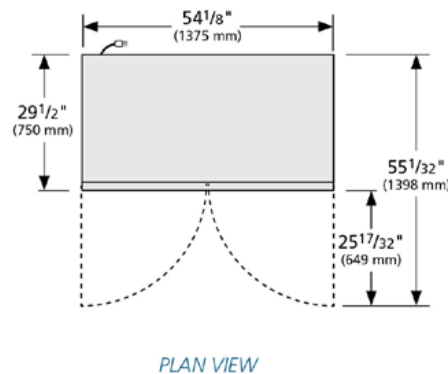
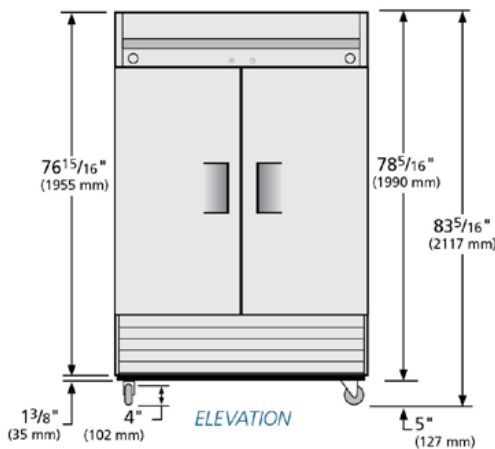
Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Additional shelves.
- Novelty baskets.
- Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately) (airflow guard needs to be removed from freezer).
- Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately) (airflow guard needs to be removed from freezer).

***CABINET INTERIOR**

Beginning in October of 2014, True Manufacturing began the process of changing the standard interior finishes on select products. The interior liners of these units have changed from the traditional NSF-approved white aluminum to an NSF-approved clear coated aluminum that is silver in color. In addition, the traditional white PVC coated shelves have been switched to a gray PVC coating. There are no functional differences created by any of these changes, the difference is only in the appearance. The following product lines are affected by this change: T-Series, TUC, TWT, TSSU, TFP, TPP, TMC, TRCB. A sticker will be placed on the outside packaging so that units with this change can be identified in inventory.

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-49DT	TFEY56E	TFEY03S	TFEY02P	TFEY563	

TRUE FOOD SERVICE EQUIPMENT

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
6 OPEN BURNERS / 36" GRIDDLE
72" WIDE GAS RANGE

Model 72SS-6B36GN
(shown with optional casters)

**SPECIFICATIONS**

72" wide gas restaurant range, Vulcan Model No. 72SS-6B36GN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. 36" manual griddle, 7/8" thick, 4" wide front grease trough. Burner knobs are cool to the touch, high temperature material. Two ovens: each oven is 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26¾"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Each oven is supplied with two racks, two rack guide sets, and four rack positions. Oven doors are heavy duty with an integrated door hinge spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 310,000 BTU/hr.

Exterior Dimensions:

34"d x 72"w x 58"h on 6" adjustable legs

- 72SS-6B36GN** 2 Standard Ovens / Natural Gas
- 72SS-6B36GP** 2 Standard Ovens / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- 36" manual griddle, 7/8" thick, 4" wide front grease trough
- Extra deep pull out crumb tray with welded corners
- Two 35,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Heavy duty cool touch oven door handle
- Two oven racks and four rack positions for each oven
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of four)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- Thermostatically controlled griddle (snap action)

VULCAN

a division of ITW Food Equipment Group LLC

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



ENDURANCE GAS RESTAURANT RANGE
6 OPEN BURNERS / 36" GRIDDLE
72" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

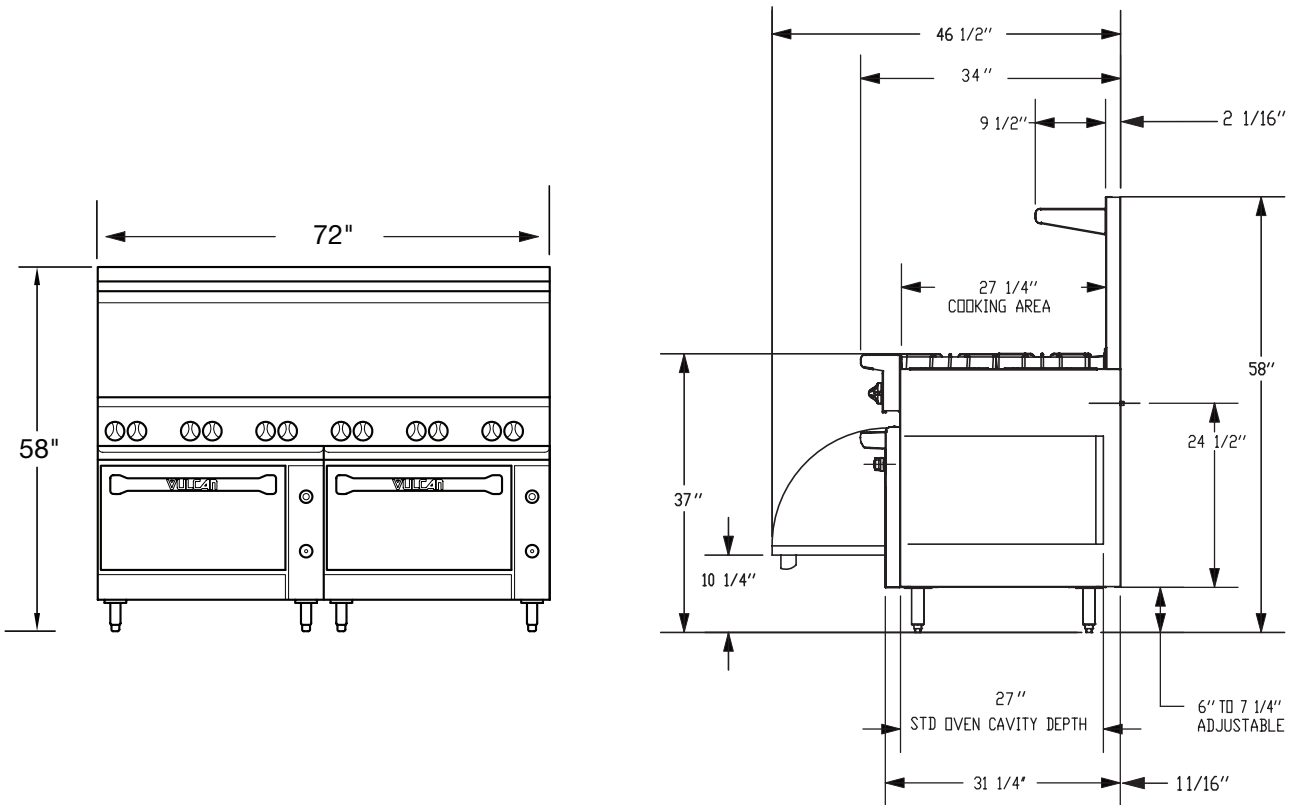
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

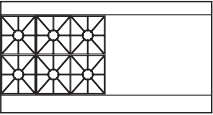
5. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

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

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



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	72SS-6B36GN	2 Standard Ovens / 6 Burners / 36" Griddle / Natural Gas	310,000	1090 / 494
	72SS-6B36GP	2 Standard Ovens / 6 Burners / 36" Griddle / Propane	310,000	1090 / 494

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



a division of ITW Food Equipment Group LLC

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

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



Outperform every day.™

Project:

Item Number:

Quantity:

ServeWell® Hot Food Table

The Vollrath Company, L.L.C.

SERVEWELL® HOT FOOD TABLE



ServeWell® 3-Well Hot Food Table

DESCRIPTION

We build each ServeWell® unit with heavy-gauge stainless steel, and engineer the body, legs, and base for strength and durability. The complete line of ServeWell® food tables are designed to eliminate the frustrations you have had with traditional food service units.

Each well will accept full-size or fractional pans to 6" (15.24 cm) deep, and can be used with standard adaptor plates and insets for serving flexibility.

FEATURES

- **Thermoset Fiber-Reinforced Resin Wells** – self-insulating and maximum energy efficiency. Will not rust or pit. Clean easily by wiping off water deposits from the non-metallic surface.
- **Thermostatic Heat Controls** – automatically adjust for water temperature and food volume changes to reduce food waste.
- **Capillary Tube Thermostats** – control supply power only when needed for maximum power efficiency.
- **Low-water indicator light** – eliminates guesswork.
- **Dome Heating Elements** – use up to 25% less energy and concentrate energy into the wells. Non-stick surface prevents scale build-up for easy cleaning and longer operating life. Elements are cast-in for longer service life and greater energy transfer.
- **Wells** – Wide no-drip lips on wells keep top surface dry. Equipped with individual brass drain valves.
- Recommend using up to 4" (10.2 cm) deep food pans – standard and fractional sizes.
- Plate shelf standard.
- Polyethylene NSF-approved cutting board standard.
- Mechanical guards on all controls and power switch for safety and reliability.
- 10ft. (3 m) power cord bottom-mounted to stay out of the way.
- 20 gauge stainless steel top and undershelf, 16 gauge legs.
- Standard adjustable stationary legs or optional caster set.
- Shipped knocked down.

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.vollrath.com for current product specifications.

MODELS

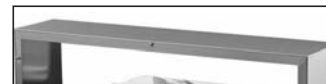
Model	Description	Model	Description
38102	700W/120V 2 Well	38004	480W/120V 4 Well
38103	700W/120V 3 Well	38005	480W/120V 5 Well
38104	700W/120V 4 Well	38116	600-800W/208-240V 2 Well
38105	700W/120V 5 Well	38117	600-800W/208-240V 3 Well
38002	480W/120V 2 Well	38118	600-800W/208-240V 4 Well
38003	480W/120V 3 Well	38119	600-800W/208-240V 5 Well

PERFORMANCE CRITERIA

ServeWell® Hot Food Table are designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140° F (60° C). The performance standard is measured using the NSF mixture preheated to 165° F (73.9° C). The unit will hold the temperature of this product above 150° F (65.6° C). The temperature will be maintained best when the food product is held using pans with covers, the proper water level is maintained in the well, and the food product is stirred regularly.

ACCESSORIES Dimensions shown in inches (cm)

Work/Overshelf w/o Acrylic Panel

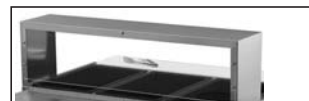


Item	Length x Width x Height
38042	32 x 10 x 13 (81.3 x 25.4 x 33)
38043	46 x 10 x 13 (116.8 x 25.4 x 33)
38044	61¼ x 10 x 13 (155.6 x 25.4 x 33)
38045	76 x 10 x 13 (193 x 25.4 x 33)

Double-Deck Overshelf w/o Acrylic Panel (Not pictured)

Item	Length x Width x Height
38032	32 x 10 x 26 (81.3 x 25.4 x 66)
38033	46 x 10 x 26 (116.8 x 25.4 x 66)
38034	61¼ x 10 x 26 (155.6 x 25.4 x 66)
38035	76 x 10 x 26 (193 x 25.4 x 66)

Single Deck Cafeteria Guard



Item	Length x Width x Height
38052	32 x 10 x 13 (81.3 x 25.4 x 33)
38053	46 x 10 x 13 (116.8 x 25.4 x 33)
38054	61¼ x 10 x 13 (155.6 x 25.4 x 33)
38055	76 x 10 x 13 (193 x 25.4 x 33)

Buffet Breath Guards*



*For units only with 4 guide holes per side.

Item	Length x Width x Height
38062	32 x 35¾ x 23½ (81.2 x 89.8 x 59.7)
38063	46 x 35¾ x 23½ (116.8 x 89.8 x 59.7)
38064	61¼ x 35¾ x 23½ (155.6 x 89.8 x 59.7)
38065	76 x 35¾ x 23½ (193 x 89.8 x 59.7)

Operator Side Poly Cutting Board



Item	Length x Width x Height
38072	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38073	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38074	61¼ x 8 x 1 (155.6 x 20.3 x 2.5)
38075	76 x 8 x 1 (193 x 20.3 x 2.5)

Customer Side Plate Rest



Item	Length x Width x Height
38092	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38093	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38094	61¼ x 8 x 1 (155.6 x 20.3 x 2.5)
38095	76 x 8 x 1 (193 x 20.3 x 2.5)

Caster Set



Item	Description
38099	4 (10.2) swivel wheels, two with brakes
3809934	4 (10.2) swivel wheels, two with brakes, ADA HT

Approvals	Date



Outperform every day.™

www.vollrath.com

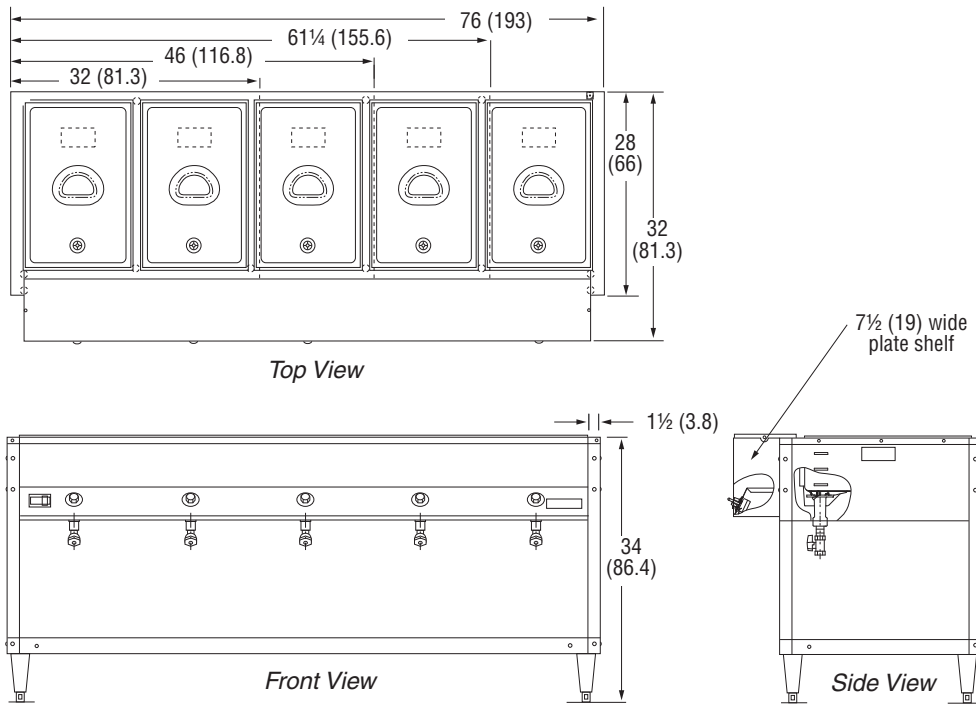
The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832
Technical Services Fax: 920.459.5462

SERVEWELL® HOT FOOD TABLE

DIMENSIONS

Dimensions shown in inches (cm).

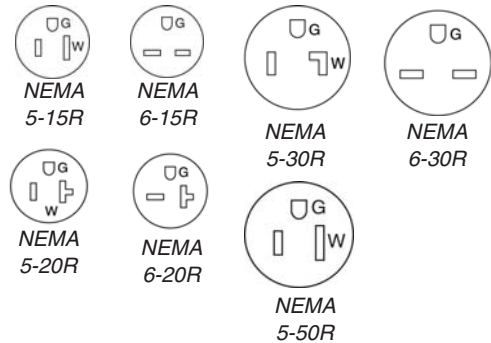


SPECIFICATIONS

Item	Description	Volts Single Phase Only	Watts Per Well	Watts Total	Electrical Service (A)	Amps	Plug
700W/120V							
38102	2-well	120V	700	1400	15	11.7	NEMA 5-15P
38103	3-well	120V	700	2100	30	17.5	NEMA 5-30P
38104	4-well	120V	700	2800	30	23.3	NEMA 5-30P
38105	5-well	120V	700	3500	50	29.2	NEMA 5-50P
480W/120V							
38002	2-well	120V	480	960	15	8	NEMA 5-15P
38003	3-well	120V	480	1440	15	12	NEMA 5-15P
38004	4-well	120V	480	1920	20	16	NEMA 5-20P
38005	5-well	120V	480	2400	30	20	NEMA 5-30P
600-800W/208-240V							
38116	2-well	208-240V	600-800	1200-1600	15	6.7	NEMA 6-15P
38117	3-well	208-240V	600-800	1800-2400	15	10	NEMA 6-15P
38118	4-well	208-240V	600-800	2400-3200	20	13.3	NEMA 6-20P
38119	5-well	208-240V	600-800	3000-4000	30	16.6	NEMA 6-30P

Notes: Dedicated circuit may be required for higher currents.
 ServeWell® Hot Food Table orders cannot be cancelled or returned.

Receptacles



Outperform every day.™

www.vollrath.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

Amana® Commercial

Project #: _____

Item #: _____



Model RMS10DS shown

Low Volume

This category of microwave is ideal for...

Applications:

- Vending
- Break rooms
- Espresso bars
- Nurses stations

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.



Low Volume

Amana Commercial Microwave Model RMS10DS

Power Output

- 1000 watts of power.
- Full power only for simple operation.

Certified Oven for Commercial Applications

- Tested to higher standards for a commercial rating - required by most commercial insurance policies and health inspectors.
- Interlock safety switch is tested to 4 times the standard of residential ovens.
- Constructed to withstand the foodservice environment, multiple users and variable ambient temperatures.
- Compared to a residential oven, this oven is more powerful for faster heating and better quality results.
- Engineered for a simple, "self-service" operation.

Easy to Use

- User friendly dial timer designed for self-serve applications.
- 6 minute digital timer lights up for "at-a-glance" monitoring.
- Timer automatically resets to zero if door is open during heating.
- See-through door and lighted interior for monitoring without opening the door.
- 0.8 cubic foot (23 liter) capacity accommodates a 12" (305mm) platter, prepackaged foods and single servings.

Easy to Maintain

- Stainless steel exterior wrap and interior for easy cleaning and a commercial look.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.
- UL and ETL Listed.

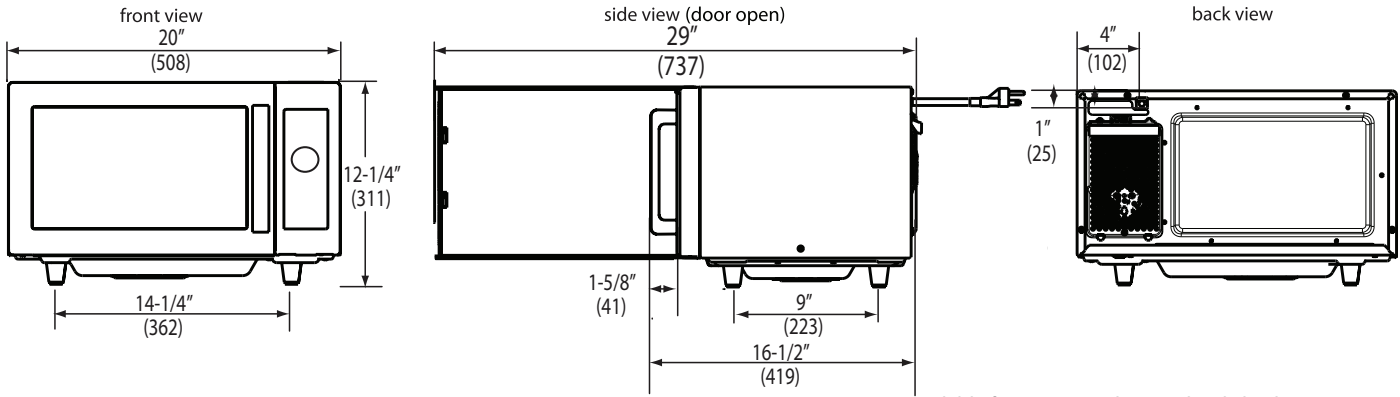


AIA File #:

Specification #:



Amana Commercial Microwave Model RMS10DS | Low Volume



Installation clearance: 3" all sides

Drawings available from KCL CADlog - techs@kclcad.com

Specification #:

Specifications			
Model	RMS10DS	UPC Code 728028315998	
Configuration	Countertop		
Control System	Dial		
Max. Cooking Time	6:00		
Power Levels	1		
Time Entry Option	Yes		
Microwave Distribution	Rotating stirrer, bottom		
Magnetron	1		
Stage Cooking	1 stage		
Interior Light	Yes		
Door Handle	Grab & Go		
Signal	End of cycle		
Exterior Dimensions	H 12 1/4" (311)	W 20" (508)	D* 16 1/2" (419)
Cavity Dimensions	H 7 3/4" (197)	W 13" (330)	D 13" (330)
Door Depth	29" (737), 90°+ door open		
Usable Cavity Space	0.8 cubic ft. (23 liter)		
Exterior Finish	Stainless steel wrap		
Interior Finish	Stainless steel		
Power Consumption	1500 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	32 lbs. (14.5 kg.)		
Ship weight (approx.)	39 lbs. (17.7 kg.)		
UPS Shippable	Yes		
Shipping Carton Size	H 15" (381)	W 23" (584)	D 18" (457)

Specifications

Commercial microwave shall have a user-friendly 6 minute dial timer with illuminated digits and end of cycle audible signal. Timer shall automatically reset to zero if the door is opened during heating. Oven shall have one power level - full power. Microwave output shall be 1000 watts distributed by one magnetron with a bottom feed rotating stirrer 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 0.8 cubic ft. (23 liter) cavity shall accommodate a 12" (305 mm) platter. Oven shall have a stainless steel exterior wrap and interior. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, UL923 for safety and NSF4 for sanitation.



Warranty

Warranty Certificate for this product can be found on the ACP, Inc. website at:

www.acpsolutions.com/warranty



Service

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



Measurements in () are millimeters

* Includes handle

**IEC 60705 Tested

AIA File #:

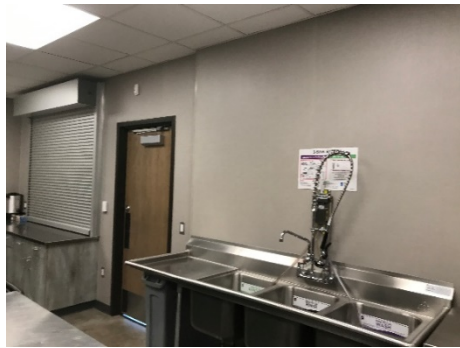


Exhibit C

EVCC Commercial Kitchen
Photographs & Plans

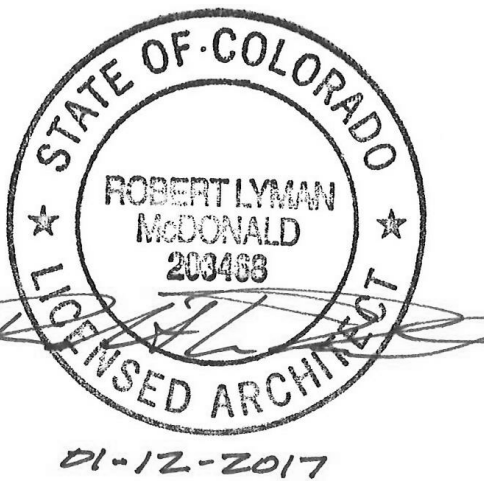








**OHLSON LAVOIE
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DENVER, COLORADO
80203
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F: 303.294.9440
www.olcdesigns.com



ESTES VALLEY COMMUNITY CENTER
660 COMMUNITY DRIVE
ESTES PARK, CO

NO.	DATE:	TITLE/PURPOSE:
1.	10-31-16	PERMIT SET
6.	01-12-17	CONSTRUCTION DOCUMENTS
7.	01-24-17	BULLETIN 007
8.	03-10-17	BULLETIN 008

SCALE: **As indicated**

ISSUE DATE: **Date 1**

DRAWN BY: **Author**

REV'D BY: **Checker**

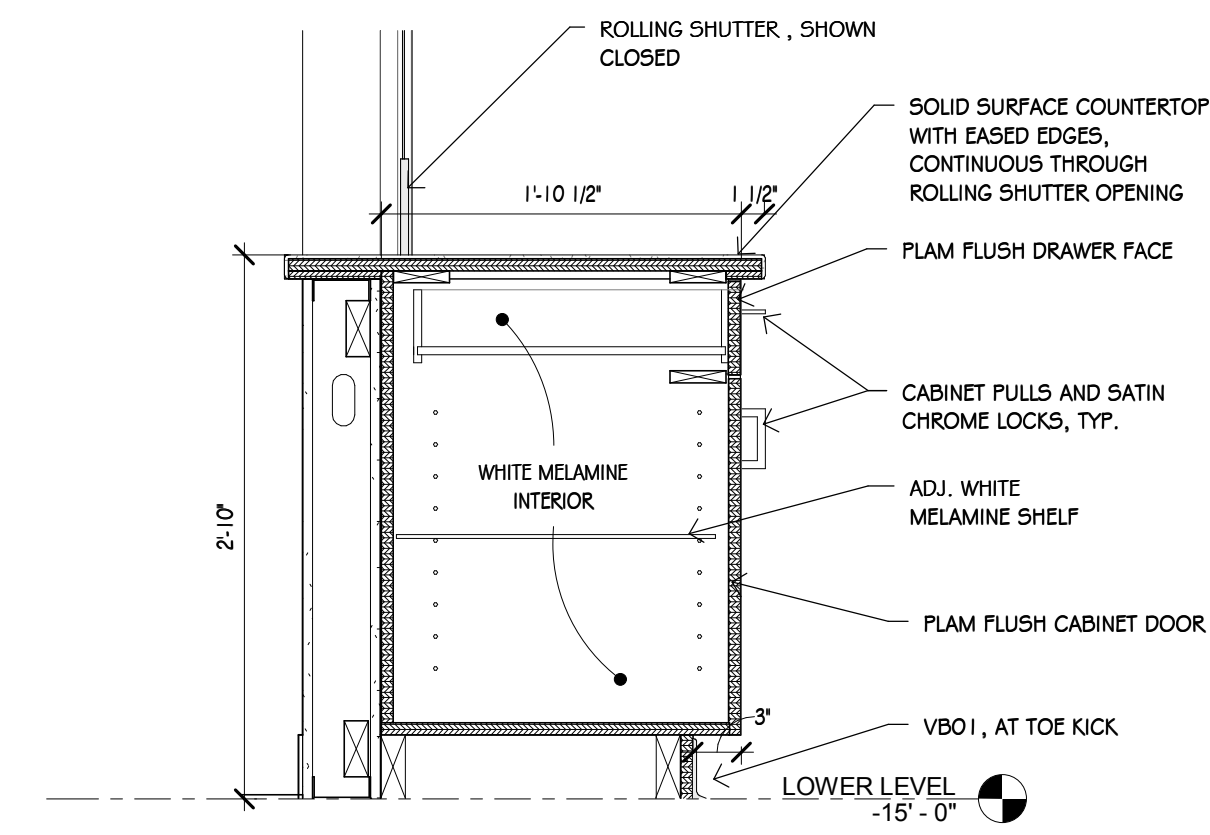
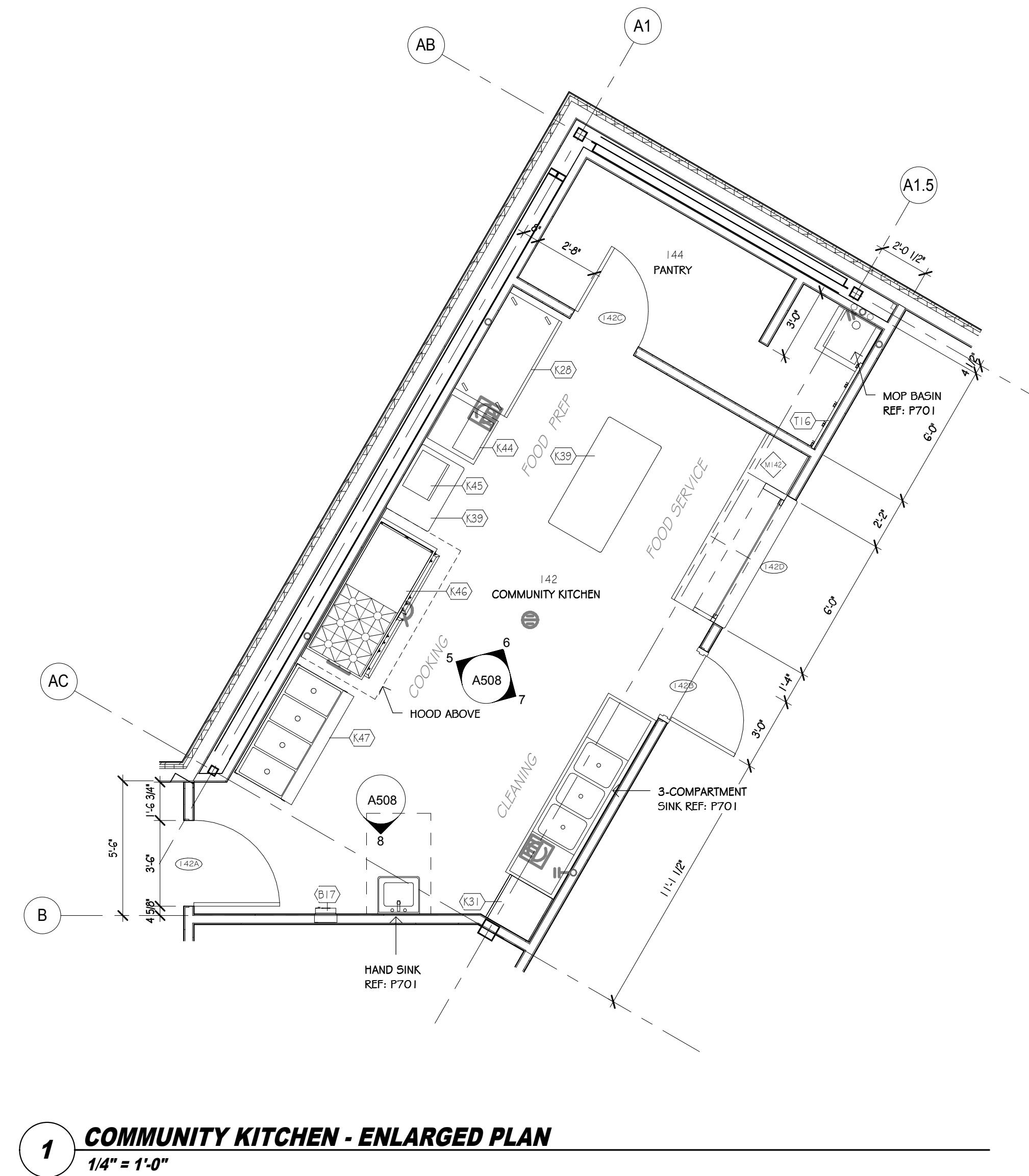
PROJECT #: **16003**

SHEET TITLE: **COMMUNITY KITCHEN**

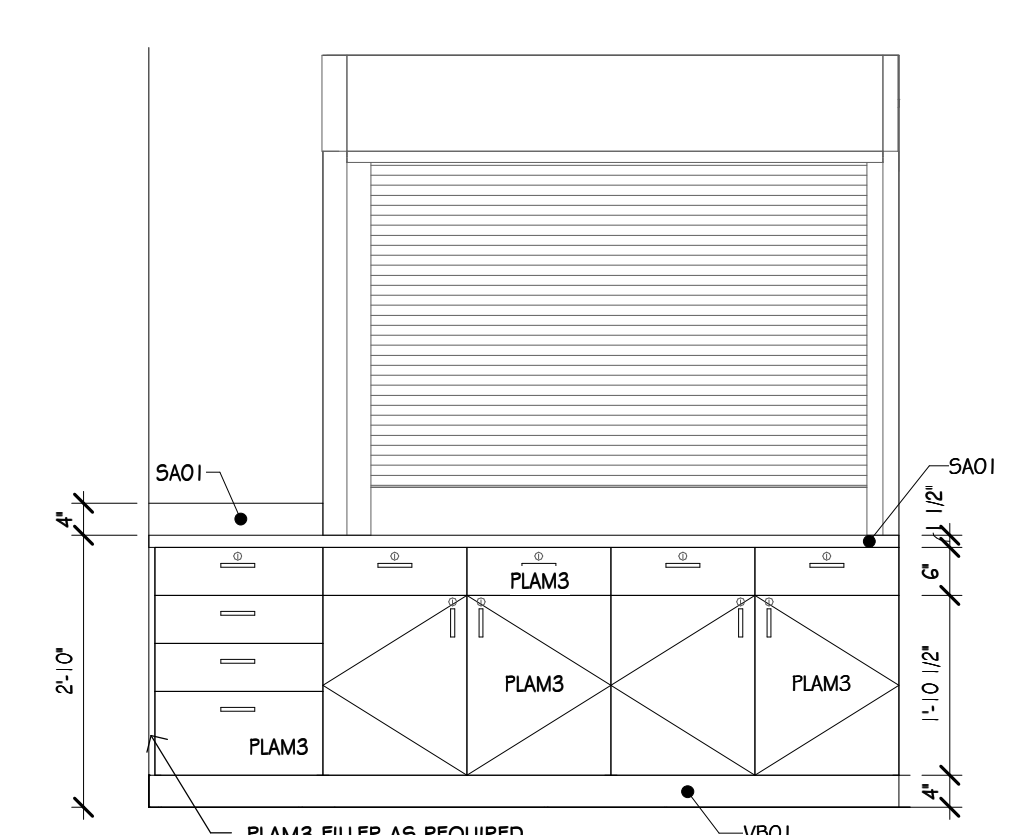
SHEET #:

A508

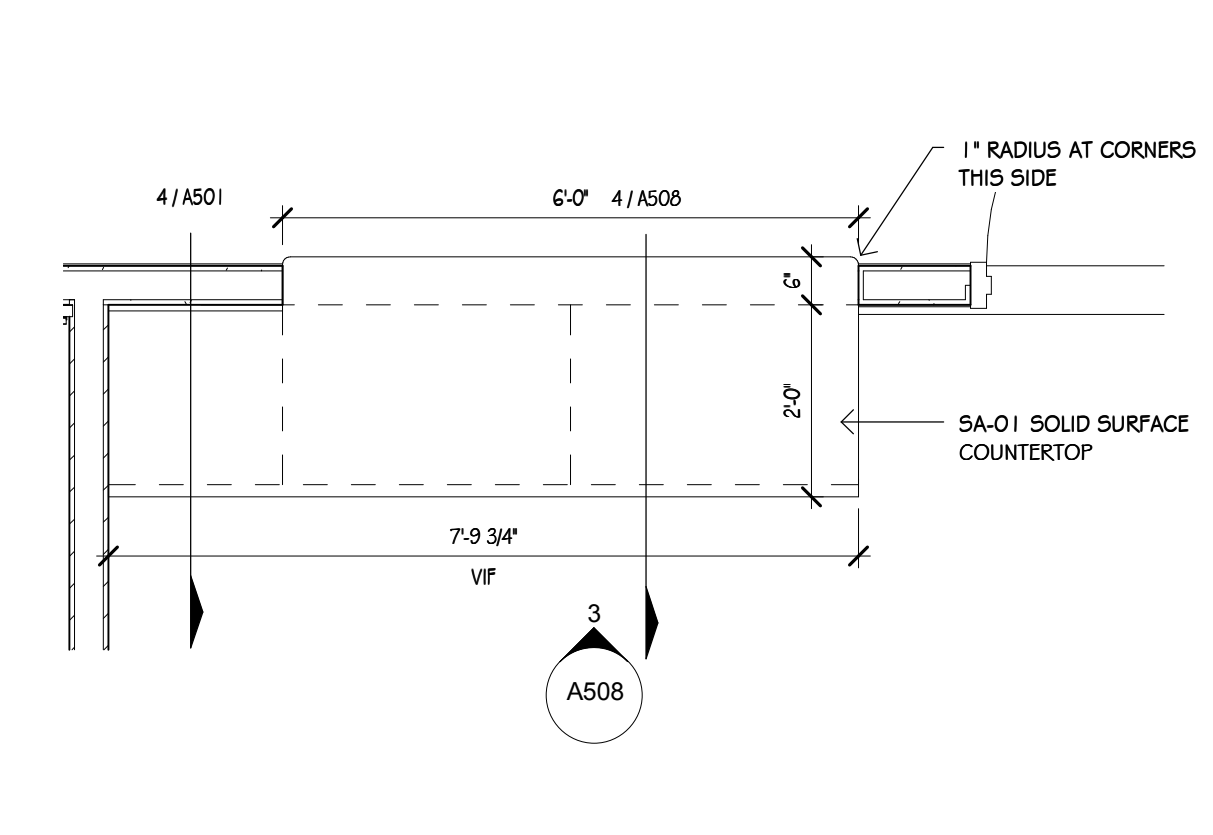
Kitchen Equipment Schedule				
Mark	Description	Model	Manufacturer	Comments
K28	Reach-In Swing Door Dual Temperature Refrigerator/Freezer	T-49DT	TRUE FOOD SERVICE EQUIPMENT, INC.	
K31	Advansys Hot Commercial Dishwasher	LXeR	HOBART	
K39	1 8 GA Stainless Steel Work Table w/ Galvanized Legs		REGENCY OR EQUIVALENT	36" X 24" W/ UNDERSHELF AND BACKSPLASH
K39	1 8 GA Stainless Steel Work Table w/ Galvanized Legs		REGENCY OR EQUIVALENT	60" X 30" W/ UNDERSHELF
K44	Self Contained Ice Cube Maker	ICEU220A	ICE-O-MATIC	
K45	Commercial Microwave	RMS10D5	AMANA	
K46	Endurance Gas Restaurant Range	7255-6B3GGN	VULCAN	6 BURNERS/36" GRIDDLE/2 OVENS
K47	4-Well Hot Food Table	38118	VOLLRATH	SUPPLIED BY OWNER, ON CASTERS



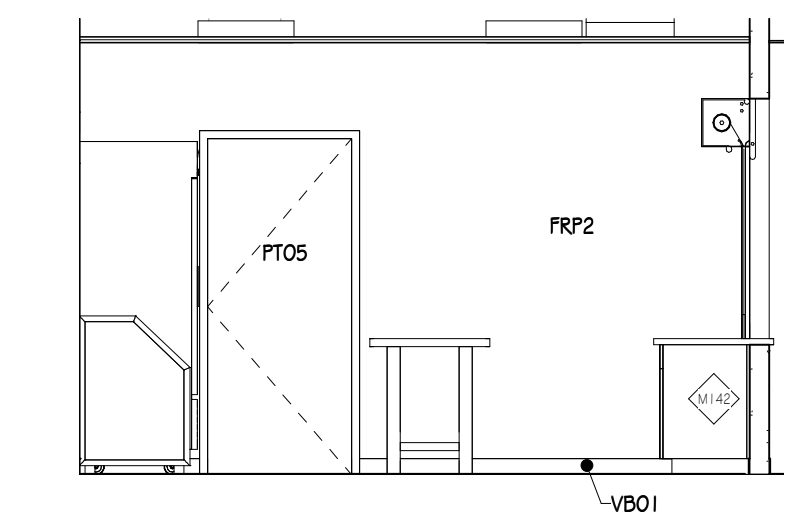
4 M142 SECTION COMMUNITY KITCHEN
1" = 1'-0"



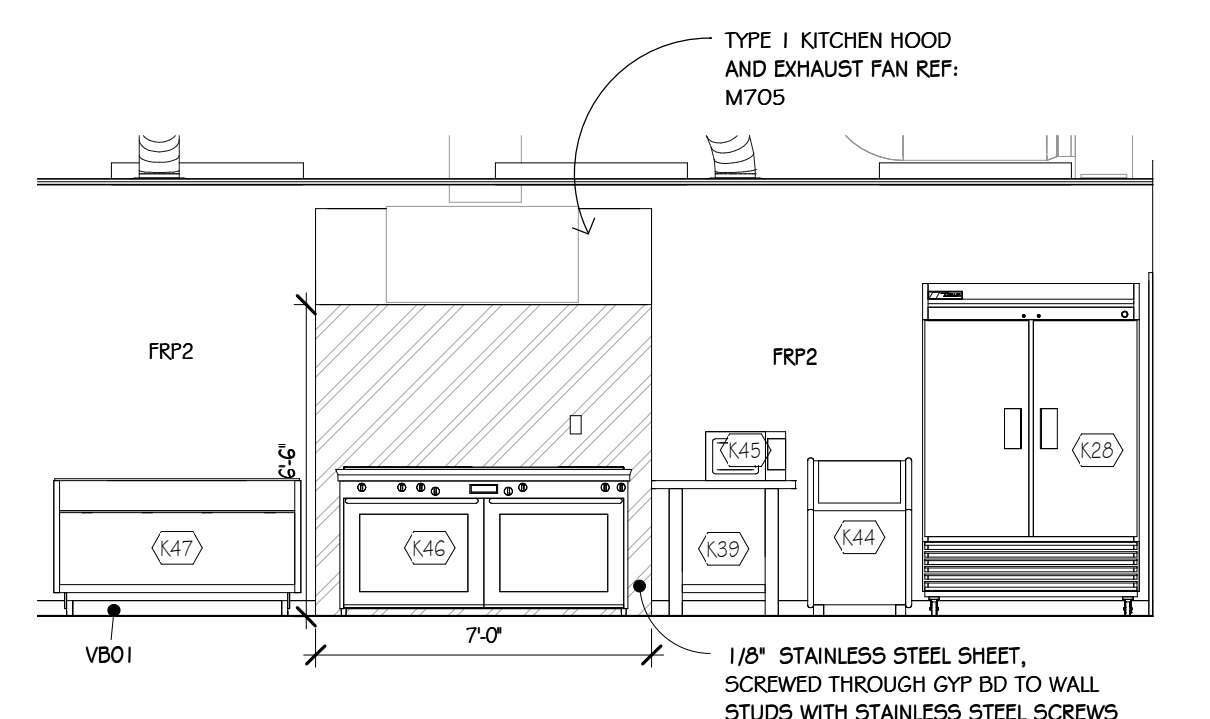
3 M142 ELEVATION COMMUNITY KITCHEN
1/2" = 1'-0"



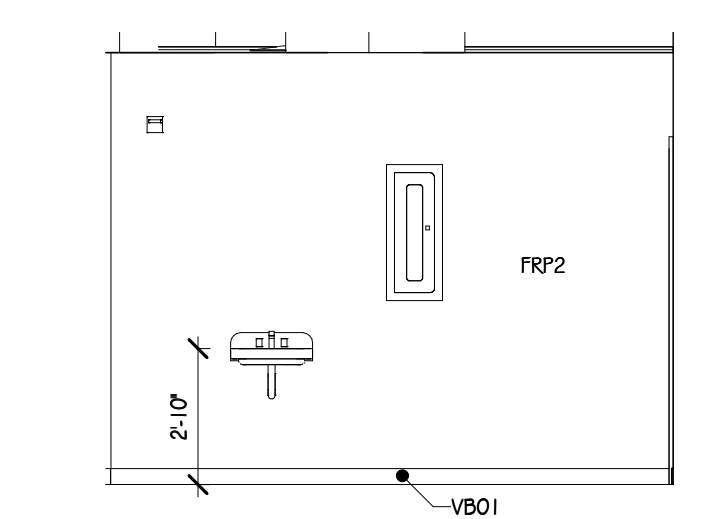
2 M142 PLAN COMMUNITY KITCHEN
1/2" = 1'-0"



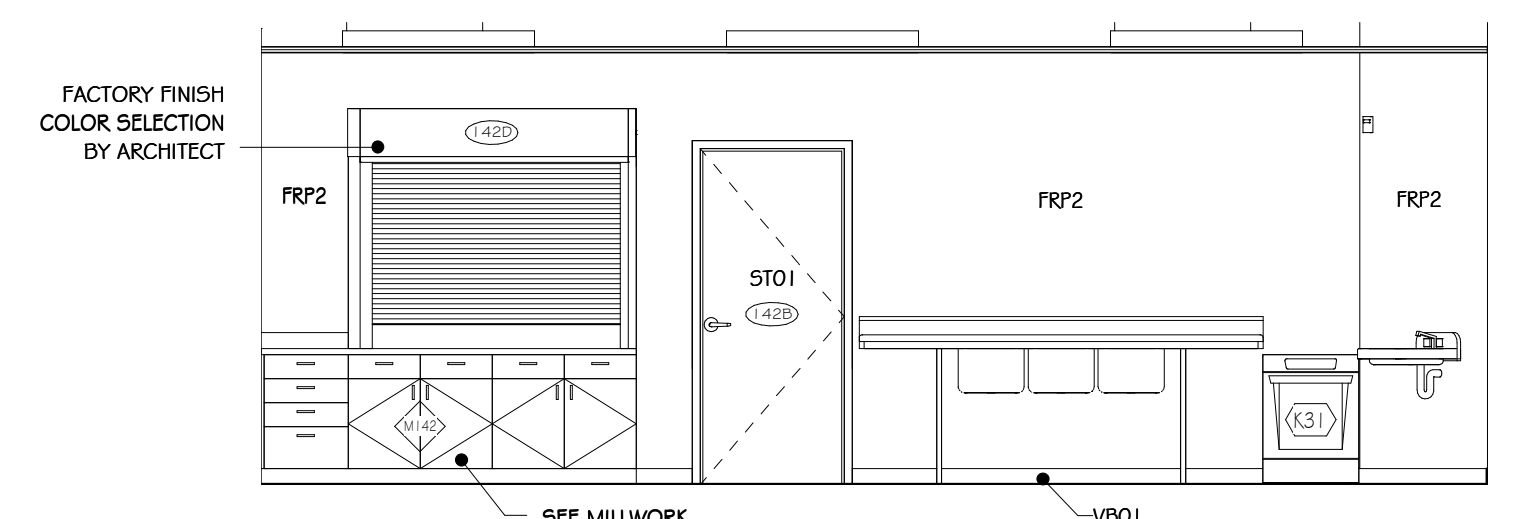
6 KITCHEN 142 NORTHEAST
1/4" = 1'-0"



5 KITCHEN 142 NORTHWEST
1/4" = 1'-0"



8 KITCHEN 142 SOUTH
1/4" = 1'-0"



7 KITCHEN 142 SOUTHEAST
1/4" = 1'-0"