

ADDENDUM NO. 2  
**CAMILLA GYMNASIUM**  
ISSUE DATE: July 9th, 2025

---

Bid Date: Friday, 07/25/2025  
Bid Time: 11:00 A.M.  
Bid Location: Camilla City Hall, 30 E. Broad Street, Camilla, GA 31730  
Owner: City of Camilla, GA

---

THE FOLLOWING ITEMS ARE HEREBY INCORPORATED INTO THE PLANS, SPECIFICATIONS, AND CONTRACT DOCUMENTS FOR THE ABOVE-REFERENCED PROJECT.

DRAWINGS:

No Change

SPECIFICATIONS:

1. Change the Bid Opening Date to **Friday, June 25<sup>th</sup>, at 11:00am (E.T.)**. The last day for questions will be July 11<sup>th</sup> at 4:00 P.M. (E.T.)

PRODUCT/MANUFACTURER APPROVAL

1. The basis of design for the exterior metal panels are Berridge HR16 panels. Panels of equal quality, color, similar profile and thickness from any other manufacturer are acceptable.
2. The basis of design for the interior metal liner panels are Berridge Fw-12 panels, color White, 24ga. Panels of equal quality, color, similar profile and thickness from any other manufacturer are acceptable.
3. DynaWood Athletic Rubber Sheet Flooring System is a prior approved and acceptable substitution for the Athletic flooring system. Manufacturer Rep Contact: [bobw@dynamicsportsconstruction.com](mailto:bobw@dynamicsportsconstruction.com)
4. Electro-Mech, Inc. is a prior approved and acceptable substitution for the scoreboards.
5. ICP-Arizona Polymer Flooring is a prior approved and acceptable substitution for the fluid-applied resinous flooring. Manufacture's Rep Contact: [gheffers@icpgroup.com](mailto:gheffers@icpgroup.com)

6. Pliteq Athletic Rubber Flooring System is a prior approved and acceptable substitution for the Athletic flooring system, as long as the products meet or exceed the basis of design. Manufacturer Rep Contact: [jesmail@pliteq.com](mailto:jesmail@pliteq.com)

QUESTIONS/ANSWERS:

1. Can the Bid be submitted online in lieu of mailing or hand-delivery?  
Answer: Sealed Bid package must be received via hand-delivery or via mailing. Digital bid package via email will not be accepted. Bid packages may be forwarded to the following:

CITY OF CAMILLA  
ATTN: Ms. Cheryl Ford, City Manager  
30 E. Broad St., Camilla GA 31730

2. Is the intent to have DDC controls or all stand-alone controls? If DDC controls, who is the preferred contractor?  
Answer: Stand-alone thermostats and thermodistats. See specifications.
3. Page M101A note #18 reads like only the duct from the fire-rated wall to the louver gets insulated. Is that the intent or does all of the duct need insulated?  
Answer: Yes. The duct from the kitchen fire-rated wall to the termination at the louver should be insulated with fire-rated duct wrap.
4. Being part of the grease exhaust duct will be exposed; will that require anything different than what is concealed?  
Answer: Paint in accordance with architectural specifications. Color selected by architect.
5. Is the kitchen hood package and all associated duct and equipment an alternate?  
Answer: Yes. See drawings.
6. Specifications call for Kawneer Trifab 451T which is a single thermal break system. Drawing A716 shows a dual thermal break. Please clarify which is required.  
Answer: Please provide Kawneer Trifab 451T
7. It looks like there are 2 scoreboards in the elevations but 3 on the panel schedule, please clarify quantity.  
Answer: There are three scoreboards see sheets A611 and A612.
8. S201 shows X-bracing on the lower building where the elevations show storefront glass, is the x-bracing intended to be seen through the storefront?  
Answer: Yes, it is the intent for the bracing to be seen through the storefront.

9. Please provide a “Point Load” requirement for the basketball goal load.

Answer: Point loads and reactions for the basketball goals to be confirmed with the goal manufacturer and designed by PEMB manufacturer. PEMB manufacturer is responsible for providing all necessary supports and coordinating requirements with the Goal supplier.

10. Please provide the specs section 05 52 13- Pipe and Tube Railings. It is shown in the Table of Contents, however, not attached in the specifications.

Answer: Please see attached specifications.

11. What is the Fire Pump Size?

Answer: Please refer to the specifications section 213110 – Fire Pump System.

12. Please provide measurements for kitchen equipment A-10, A-14, A-15, and A-16.

Answer: Attached to this addendum are the product data sheets for the basis of design.

13. Spec section 098414 labels AWP1-5 as a fabric wrapped panel system, but the drawings call out tectum. Please clarify which product to use?

Answer: Please provide products listed on the plans, the panels at the gym area are Tectum panels.

14. C7.1 and C7.2 are also in the same spec section 098414, but these are also not fabric wrapped systems, but a felt ceiling system per the legend. Please clarify.

Answer: Please provide products listed on the plans, the panels at the reception area are a felt ceiling system.

15. Is the GC required to hold a Georgia Contractor’s license in order to submit a bid for the project?

Answer: Yes

16. What product, color, size, etc... is QTILE flooring on finish schedule ?

Answer: Please see sheet A900, QTILE is not used in the project. Qtz1, Qtz2 and Qtz3 are intended for the reception desk the product is intended as a solid surface material. CAMBRIA, COLOR: NEWPORT, FINISH: POLISHED, EDGE: EASED (WELCOME DESK,RESTROOM,MULTIPURPOSE) COLOR: NATURAL TEAK\_1000

17. What product, color, size, etc... is LIN1 flooring on finish schedule ?

Answer: Any reference to LIN1 should be changed LVT1, see sheet A900 for product details

18. The drawings show 2" x 4-1/2" flush glaze framing for the interior with a pocket reducer to accommodate the 1/4" glass. Would it be possible to use 1-3/4" x 4-1/2" flush glaze framing for 1/4" glazing?

Answer: Yes this is acceptable

19. Could the subcontractor list be turned in within 24 hours after the bid by the successful bidder?

Answer: The successful bidder may submit the subcontractor list and any subcontractor related documents within 7 days of the bid opening.

20. Is there a type/style for the ACT ?

Answer: Basis of design for SAT-1 is Certainteed Sand Micro Tegular SHM-154 and the Basis of design for SAT-2 is Certainteed Aquarock 1182-CRF-1SV

21. Looking for some clarification on the gauge of metal studs for exterior and interior walls.

Answer: Non-structural Framing System Components: ASTM C645; galvanized sheet steel, of size and properties necessary to comply with ASTM C754 for the spacing of 16" oc, with maximum deflection of wall framing of L/120 at 5 psf. Thickness of studs per manufacturer's limiting height table.

All Exterior walls to be designed my PEMB manufacturer.

THIS PAGE INTENTIONALLY LEFT BLANK

# CAMILLA GYMNASIUM KITCHEN EQUIPMENT TABLE

Limited time only! Sign in or create an account for free shipping on qualified orders.

**Koolaire KDF-0250A 30"W Full Cube Undercounter Ice Machine - 256 lbs/day, Air Cooled**

Write a Review! KaTom #: 700-KDF0250A • MPN: KDF0250A 161



QUICK SHIP: Typically ships in 1 - 3 Business Days

New! Earn up to \$106.71 back with a  
KaTom MasterCard® Rewards Credit CardSelected Ice Type: **Full Cube**

Full Cube



Half Cube

**Koolaire KDF-0250A Description**

The Koolaire KDF-0250A 161 undercounter ice machine produces ice by running water over a cold evaporator plate, which then slowly freezes individual cubes. Once the cells are full, water flow continues until it runs over the ice thickness probe for 7 seconds and signals the start of the harvest cycle. The evaporator heats up with warm refrigerant, releasing cubes from their cells and dropping them into the ice bin. Once the bin is full and the damper is held down for 7 seconds, ice production stops.

This unit can produce 256 pounds of ice with ideal ambient air and incoming water temperatures. Its average production capacity is 180 pounds, and its full cubes work well in most drinks since they melt slowly. However, full-cube ice does not cool as quickly as half-cube ice and does not take up as much space in glasses. The Koolaire KDF-0250A 161 undercounter ice maker stores 134 pounds in its bin, and its door slides up and under the machine top to aid in scooping ice.

**Product Details**

- 256-lb. ice production capacity
- 180-lb. AHRI-certified ice production capacity
- Condenser takes in and discharges air at the front
- Water runs over the evaporator plate into cells and is frozen by refrigerant
- Harvest cycle starts when water flow touches the ice probe for 7 sec.
- Evaporator is heated with hot refrigerant to release ice from the cells
- Ice production turns off when the bin is full and the damper is held open for 7 sec.
- On/off/wash switch for user-friendly operation
- Condenser offers quick cleanup with its reusable air filter
- Full-cube ice can be used in cocktails, water, sodas, and iced tea
- Full cubes melt more slowly than half cubes but do not cool drinks as quickly
- Full-cube ice size: 0.875 in. x 0.875 in. x 0.875 in.

- 134-lb. ice storage capacity
- Ice can be scooped comfortably since the bin door slides up and under the top
- Uses R404A refrigerant
- **Should not be placed near equipment that generates heat or in direct sunlight**
- Required ambient air temperature: 39.2-100 degrees F
- Required incoming water temperature: 39.2-90 degrees F
- Required incoming water pressure: 20-80 PSI

## Dimensions & Utilities

- 30 in. W x 28.15 in. D x 38.5 in. H
- 10.7 A, 7.5 kW
- 115 V/60 Hz/1 ph, 8-ft. cord with a NEMA 5-15P plug

## From The Manufacturer

Undercounter Ice Kube Machine with Bin, cube-style, air-cooled, self-contained condenser, 30" W, production capacity up to 256 lb/24 hours at 70°/50° (180 AHRI certified at 90°/70°), 134 lb bin storage capacity, removable & re-useable air filter, hideaway bin door, full-dice size cubes, NSF, cULus,CE, 115v/60/1ph

\*Image may not depict product color, inclusions or accessories.

## Additional Product Information



### Cord Attached

This product includes a cord and plug

## Resources



[Commercial Ice Machine Terms](#)

[What Size Ice Maker Do You Need?](#)

[The Commercial Ice Machine Buying Guide, From Cubers to Flakers](#)

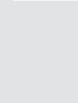
**KOOLAIRE**  
by  MITSUBISHI



3-year Parts & Labor; 5-year Parts & Labor Evaporator; 5-year Parts & 1-year Labor Compressor

## Koolaire KDF-0250A Specifications

Manufacturer	Koolaire
24 Hr. Production (lb)	256
Bin Capacity (lb)	134
Compressor Type	Air Cooled
Depth (in)	28.15
Design	Standard Height
Drain Type	Gravity
Height (in)	38.5
Hertz	60
Ice Type	Full Cube
Special Features	Removable Air Filter
Suggested Use	Commercial
Voltage	115
Warranty	3-year Parts & Labor; 5-year Parts & Labor Evaporator; 5-year Parts & 1-year Labor Compressor
Width (in)	30
Series	KDF Series
Phase	1
Rating	Better
Product	Undercounter Ice Machines
Product Type	Ice Makers & Bins
NEMA	5-15P
Front Style	Lift Door
Weight	210.00





Project #: \_\_\_\_\_

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



### Restaurant Line | Medium Volume This category of microwave oven is ideal for...

#### Applications

- Server Stations
- Convenience Stores
- Concessions
- Coffee shops
- Breakrooms
- Vending

#### Boost heats and re-heats foods in seconds

- Breakfast sandwich reheats in 1:00
- Stage cooking perfectly prepares instant oatmeal in 1:30

#### Defrost:

- Defrosts most frozen food products

All ACP, Inc. commercial ovens are supported by our Culinary Center. Do not hesitate to contact us for any questions regarding food preparation, menu development and cooking times: [testkitchen@acpsolutions.com](mailto:testkitchen@acpsolutions.com)



## Medium Volume Amana® Commercial Microwave RCS Series

#### Power Output

- 1000 watts of power

#### Available with Touch or Dial Controls

##### • Touch controls:

- 100 programmable menu items simplifies cooking
- 5 power levels and 4 cooking stages for cooking flexibility
- Multiple quantity pad calculates the proper cooking times for multiple portions

##### • Dial Controls:

- Timer automatically resets to zero if door is opened during heating
- 10 minute dial timer lights up for "at-a-glance" monitoring
- 4 power levels

#### Easy to Use

- See-through door and lighted interior for monitoring without opening the door
- 1.2 cubic ft. (34 liter) capacity accommodates a 14" (356 mm) platter, prepackaged foods and single servings

#### Easy to Maintain

- Stainless steel exterior and interior for easy cleaning and a professional look.
- Non-removable air filter protects oven components.
- Interior borosilicate tray is sealed and recessed to reduce plate-to-shelf edge impact and keep spills contained
- Constructed to withstand the foodservice environment, multiple users and variable ambient temperatures

#### Optional Accessories

- Cavity shelf (SE10)
- Non-stick baskets (TB10/S, SB10/S, MB10S, NB10, OB10)

#### Service

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



#### Warranty

Warranty Certificate for this product can be found on the ACP, Inc. website at [www.acpsolutions.com/warranty](http://www.acpsolutions.com/warranty)



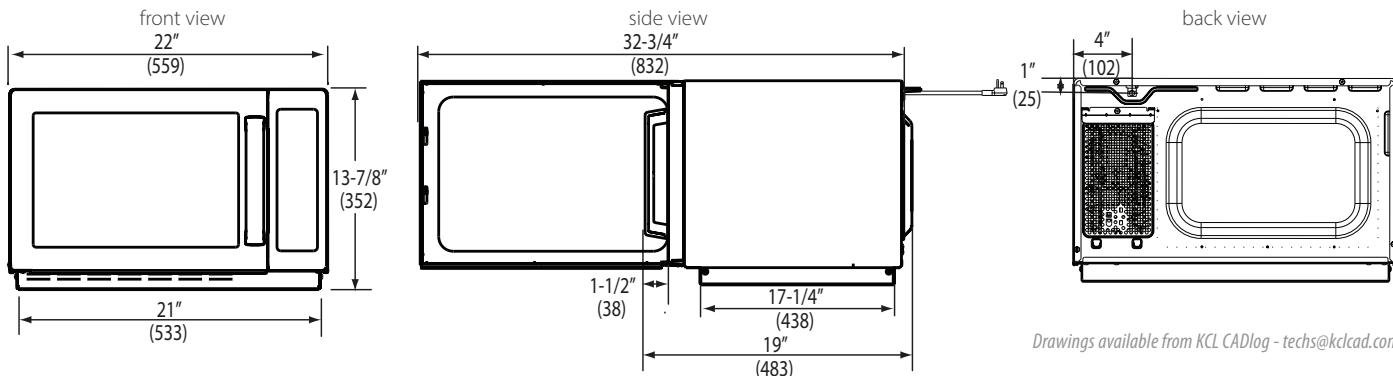
#### Safety and Sanitation

This ACP, Inc. product meets and exceeds safety and sanitation standards set for commercial microwave ovens by UL, ETL, NSF, CSA, and FDA.



# Amana® Commercial Microwave RCS Series | Medium Volume

Specification #:



Drawings available from KCL CADlog - techs@kclcad.com

## Dimensions

<b>Exterior</b>	H 13 7/8"(352)	W 22"(559)	D† 19"(483)
<b>Cavity</b>	H 8 1/2"(216)	W 14 1/2"(368)	D 15"(381)
<b>Usable Cavity Space</b>	1.2 cubic ft. (34 liter)		
<b>Door Depth</b>	32 3/4"(832), 90°+ door open		
<b>Installation Clearances</b>	Top: 2"(51)	Sides: 1"(25)	Back: None
<b>Shipping Carton</b>	H 16 5/8"(422)	W 25 3/16"(640)	D 19 3/4"(502)
<b>Weight</b>			
<b>Product Weight</b>	<b>Ship weight (approx.)</b>	<b>UPS Shippable</b>	
41 lbs. (19 kg.)	47 lbs. (21 kg.)	Yes	

Measurements are US Standard. Measurements in ( ) are in millimeters

\* IEC 60705 Tested

† Includes handle

## Features

	<b>Touch Models (TS)</b>	<b>Dial Models (DSE)</b>
<b>Configuration</b>	Countertop	Countertop
<b>Stackable</b>	Yes	Yes
<b>Display</b>	VFD	Lighted Dial
<b>Control System</b>	Touchpad	Dial
<b>Programmable Control</b>	Yes, 10 pads	No
<b>Braille</b>	Yes	No
<b>Settings Programmable</b>	100	-
<b>Max. Cooking Time</b>	60:00	10:00
<b>Microwave Distribution</b>	Rotating antenna, top	Rotating antenna, top
<b>Power Levels</b>	5	4
<b>Defrost</b>	Yes, 20% power	Yes, 20% power
<b>Time Entry Option</b>	Yes	Yes
<b>Multiple Portion Setting</b>	Yes, X2	No
<b>Stage Cooking</b>	4 stages	1 stage
<b>Interior Light</b>	Yes	Yes
<b>Automatic Voltage Sensor</b>	No	No
<b>Air Filter</b>	Non-removable with cleaning reminder	Non-removable
<b>Signal</b>	End of cycle, adjustable	End of cycle
<b>Door Handle</b>	Grab & Go	Grab & Go
<b>Exterior Finish</b>	Stainless steel	Stainless steel
<b>Interior Finish</b>	Stainless steel	Stainless steel

## Electrical Configuration

Region	Model#/UPC	Control System	Power Consumption	Power Output (microwave)	Power Source	Plug Configuration	Cord Length	Frequency	Magnetron
North America <i>single phase</i>	<b>RCS10TS</b> 728028020724	Touch	1500 W	1000 W*	120 V, 60 Hz, 15 A, single phase	NEMA 5-15		5 ft. (1.5m)	2450MHz
North America <i>single phase</i>	<b>RCS10DSE</b> 728028129465	Dial	1500 W	1000 W*	120 V, 60 Hz, 15 A, single phase	NEMA 5-15		5 ft. (1.5m)	2450MHz

AI/A File #:



225 49th Ave. Dr. SW, Cedar Rapids, IA 52404 U.S.A.  
800-233-2366 • 319-368-8120 • Fax: 319-368-8198  
www.acpsolutions.com

Part No. 20271701

Updated 2/23/2023

© 2023 ACP, Inc., Cedar Rapids, Iowa 52404

an Ali Group Company



The Spirit of Excellence

Limited time only! Sign in or create an account for free shipping on qualified orders.

**Paragon 1112110 Popcorn Machine w/ 12 oz Kettle & Red Finish, 120v**

Write a Review! KaTom #: 610-1112110 • MPN: 1112110

QUICK SHIP: Typically ships in **1 - 3 Business Days**New! Earn up to **\$33.09** back with a  
KaTom MasterCard® Rewards Credit Card**Paragon 1112110 Description****From The Manufacturer**

Theater Pop 12 Ounce Popcorn Machine, 221 servings per hour, side-hinged hard-coat anodized aluminum kettle, stainless steel foodzone, tempered glass panels, built-in warming deck, old maid drawer, presentation lamp, includes plastic popcorn scoop, 24.25" x 19.25" x 36.5", red, 120v/60/1ph, 15 amps, 1790 watts, NEMA 5-15P, UL, CSA, CE, NSF, 1 year warranty

*\*Image may not depict product color, inclusions or accessories.***Additional Product Information**



## Cord Attached

This product includes a cord and plug

## Resources



- How to Clean Your Popcorn Machine
- Popcorn for Profit
- Popcorn Popper Machine Buyers' Guide

P A R A G O N



1-year Against Material and Workmanship Defects

## Paragon 1112110 Specifications

Manufacturer	Paragon
Capacity (oz)	12
Depth (in)	19.25
Height (in)	36.5
Hertz	60
Voltage	120
Warranty	1-year Against Material and Workmanship Defects
Width (in)	24.25
Series	Theater Pop
Phase	1
Product	Popcorn Poppers
Product Type	Concession Equipment & Supplies
NEMA	5-15P
Servings/hr	221
Includes	Scoop
Weight	95.00



Warranty



Parts Breakdown



Installation Guide



Product Info



**Residential Users:** The warranty will not be honored for residential or non-commercial use of any Commercial Equipment.

**⚠️ Important Prop 65 information for California residents.**



4184 E. Conant st., Long Beach, CA 90808  
Tel. 800-500-3519 Fax. 310-900-1066  
[www.turboairinc.com](http://www.turboairinc.com)

Project :

Model # :

Item # : Qty :

Available W/H :

Approval :

## 48" Wide Heavy Duty Restaurant Ranges - Combination



TARG-2B36G



TARG-12G6B

### FEATURES & BENEFITS

- **Heavy gauge welded frame construction**
- **Stainless steel front, sides, back riser lift-off high shelf**
- **Individual pilot for each lift off top open burner at 32,000 btu/hr**
- **6" stainless steel adjustable legs (casters available as an option)**
- **12"x 12" sectioned heavy duty cast iron grates**
- **Full size pull out crumb tray**
- **Wrap around full stainless steel oven interior / 26.3" depth standard**
- **Fully adjustable oven thermostat providing temperatures from 250-550°F degrees**
- **Pull out stainless steel door for easy cleaning**
- **Thermostat controlled griddle**
- **1 stainless steel oven rack standard (additional racks optional)**
- **CSA certified for safety / sanitation for USA and Canada**



Model	Oven	Weight (lbs.)	Width (inches)	Total BTUs	Configuration
TARG-2B36G / 36G2B	2	760	48	193K	2 Burner / 36" Griddle Combo (NAT)
TARG-4B24G / 24G4B	2	728	48	235K	4 Burner / 24" Griddle Combo (NAT)
TARG-6B12G / 12G6B	2	710	48	284K	6 Burner / 12" Griddle Combo (NAT)
TARG-2B36G-LP / 36G2B-LP	2	760	48	187K	2 Burner / 36" Griddle Combo (LPG)
TARG-4B24G-LP / 24G4B-LP	2	728	48	229K	4 Burner / 24" Griddle Combo (LPG)
TARG-6B12G-LP / 12G6B-LP	2	710	48	278K	6 Burner / 12" Griddle Combo (LPG)

# 48" Wide Heavy Duty Restaurant Ranges - Combination

DATA	TARG-2B36G/36G2B	TARG-2B36G/36G2B-LP
Gas Type	NAT	LPG
Gas Connection	3/4"	3/4"
Regulator	3/4"	3/4"
Gas Pressure	5 W.C"	10 W.C"
BTU	193,000	187,000

## DIMENSIONAL DATA

Ext. Length Overall (inch)	48 (1219mm)	48 (1219mm)
Ext. Depth Overall (inch)	317/8 (810mm) + manifold	317/8 (810mm) + manifold
Ext. Height Overall (inch)	561/2 (1436mm)	561/2 (1436mm)

## OVEN DIMENSION (Interior)

Number of Oven	2	2
Length (inch)	201/8 (510mm)	201/8 (510mm)
Depth (inch)	261/4 (669mm)	261/4 (669mm)
Height (inch)	135/8 (345mm)	135/8 (345mm)
Weight (lbs.)	760	760

DATA	TARG-4B24G/24G4B	TARG-4B24G/24G4B-LP
Gas Type	NAT	LPG
Gas Connection	3/4"	3/4"
Regulator	3/4"	3/4"
Gas Pressure	5 W.C"	10 W.C"
BTU	235,000	229,000

## DIMENSIONAL DATA

Ext. Length Overall (inch)	48 (1219mm)	48 (1219mm)
Ext. Depth Overall (inch)	317/8 (810mm) + manifold	317/8 (810mm) + manifold
Ext. Height Overall (inch)	561/2 (1436mm)	561/2 (1436mm)

## OVEN DIMENSION (Interior)

Number of Oven	2	2
Length (inch)	201/8 (510mm)	201/8 (510mm)
Depth (inch)	261/4 (669mm)	261/4 (669mm)
Height (inch)	135/8 (345mm)	135/8 (345mm)
Weight (lbs.)	728	728

DATA	TARG-6B12G/12G6B	TARG-6B12G/12G6B-LP
Gas Type	NAT	LPG
Gas Connection	3/4"	3/4"
Regulator	3/4"	3/4"
Gas Pressure	5 W.C"	10 W.C"
BTU	284,000	278,000

## DIMENSIONAL DATA

Ext. Length Overall (inch)	48 (1219mm)	48 (1219mm)
Ext. Depth Overall (inch)	317/8 (810mm) + manifold	317/8 (810mm) + manifold
Ext. Height Overall (inch)	561/2 (1436mm)	561/2 (1436mm)

## OVEN DIMENSION (Interior)

Number of Oven	2	2
Length (inch)	201/8 (510mm)	201/8 (510mm)
Depth (inch)	261/4 (669mm)	261/4 (669mm)
Height (inch)	135/8 (345mm)	135/8 (345mm)
Weight (lbs.)	710	710

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

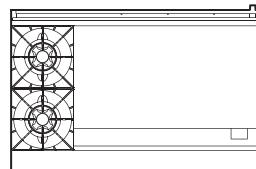
## ■ WARRANTY : 1 Year Labor and Parts Warranty

## ■ OPTIONAL ACCESSORIES :

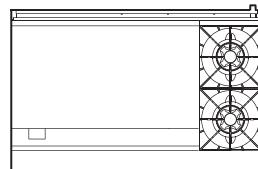
- Casters (Set of 4)
- Stainless steel oven racks

## PLAN VIEW

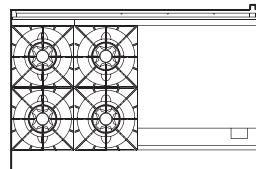
(unit : inch)



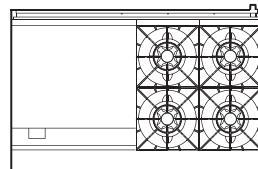
TARG-2B36G



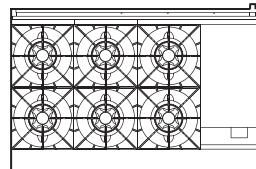
TARG-36G2B



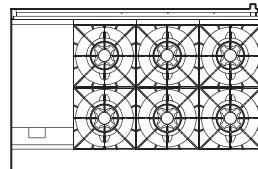
TARG-4B24G



TARG-24G4B

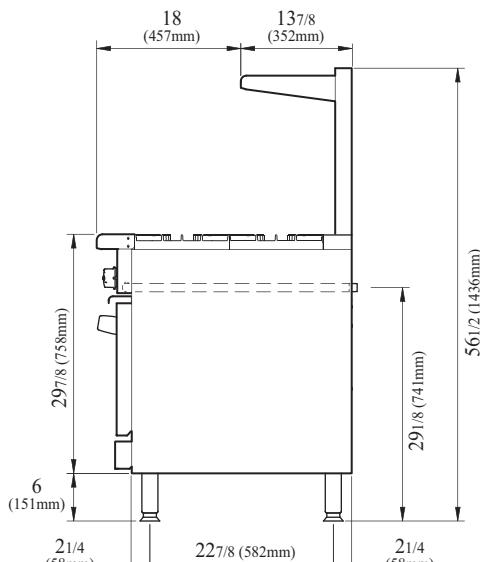


TARG-6B12G



TARG-12G6B

## TOP VIEW



## SIDE VIEW



- Turbo Air : 800-627-0032 ■ GK : 800-500-3519
- Warranty : 800-381-7770 ■ AC : 888-900-1002



**John  
BOOS**  
Since 1887

ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_  
MODEL #: \_\_\_\_\_  
PROJECT NAME: \_\_\_\_\_

011719

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

## **"E3S8-1D" - 3 COMPARTMENT "E-SERIES" SINKS**

### **WITH ONE DRAIN BOARD AND GALVANIZED LEGS**



#### **FEATURES:**

- 18GA STAINLESS STEEL
- TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- 14" DEEP BOWLS
- ALL CORNERS, BOTH VERTICAL AND HORIZONTAL, COVED AT 3/4" RADIUS
- BOTTOMS OF BOWLS FORMED FOR DRAINAGE TO 3-1/2" DIAMETER DIE STAMPED OPENING
- FULL LENGTH 9-3/4" HIGH BOXED BACKSPLASH, WITH 2" RETURN TO WALL AT 45 DEGREE AND 1" TILE EDGE
- 1-1/8" FAUCET HOLES IN BACKSPLASH
- ALL OUTSIDE CORNERS OF ASSEMBLY ARE BULLNOSED TO PROVIDE SAFE, CLEAN, AND POLISHED EDGE
- STANDARD STAINLESS STEEL LEGS 1-5/8" DIAMETER

#### **CONSTRUCTION:**

- TOP: STAINLESS STEEL SINKS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE
- BASE: GALVANIZED BASE

#### **MATERIAL:**

- BOWLS & TOP: 18GA TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- LEGS: 1-5/8" ROUND O.D. GALVANIZED STEEL
- GUSSETS: GALVANIZED STEEL
- FEET: 1" ADJUSTABLE PLASTIC BULLET FEET

#### **10" DEEP - 3 COMP SINKS - 18GA**

MODEL	BOWL SIZE (LxWxD)	QTY
E3S8-1014-10L15	10" X 14" X 10"	
E3S8-1014-10R15	10" X 14" X 10"	

#### **12" DEEP - 3 COMP SINKS - 18GA**

MODEL	BOWL SIZE (LxWxD)	QTY
E3S8-1620-12L18	16" X 20" X 12"	
E3S8-1620-12R18	16" X 20" X 12"	
E3S8-18-12L18	18" X 18" X 12"	
E3S8-18-12R18	18" X 18" X 12"	

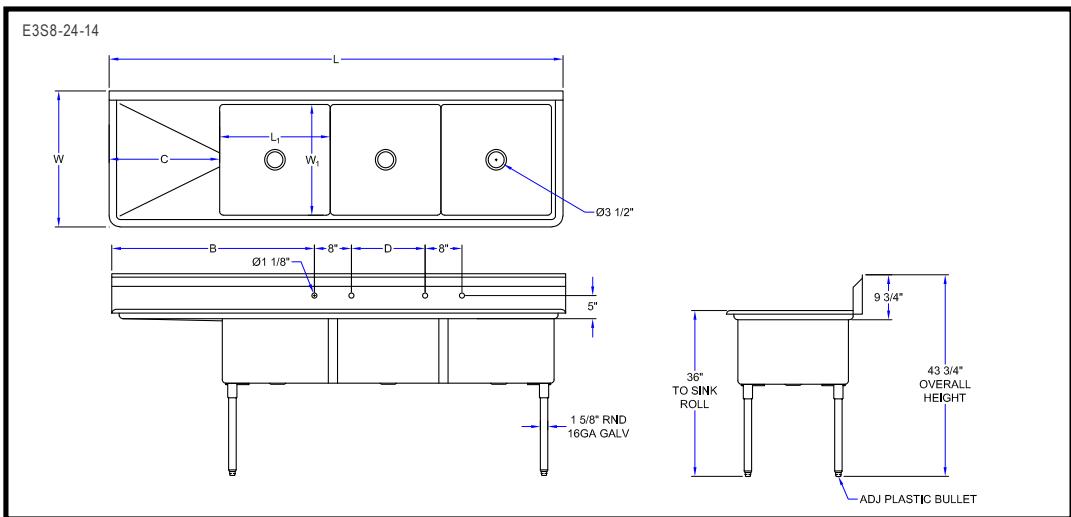
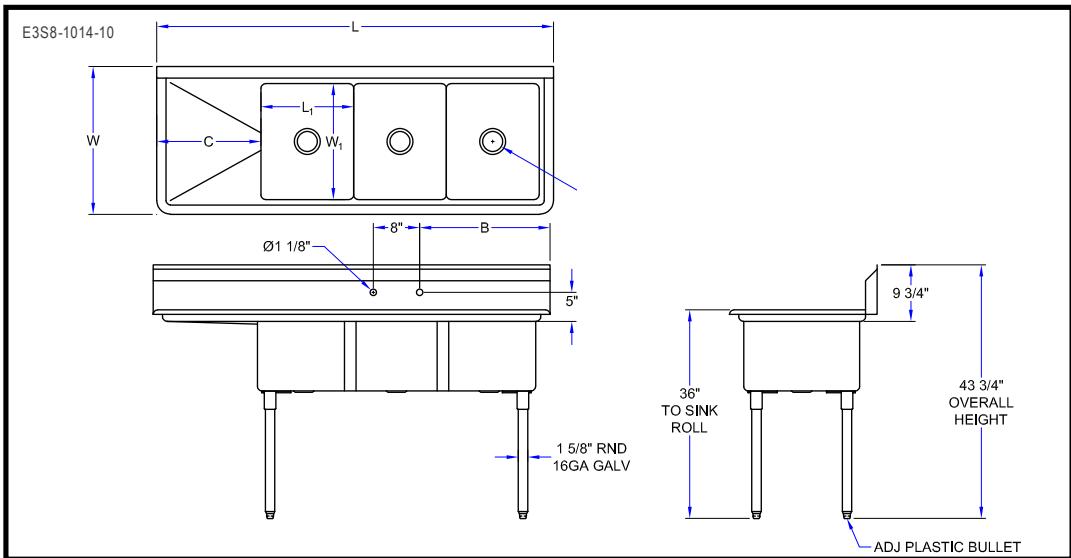
#### **14" DEEP - 3 COMP SINKS - 18GA**

MODEL	BOWL SIZE (LxWxD)	QTY
E3S8-15-14L15	15" X 15" X 14"	
E3S8-15-14R15	15" X 15" X 14"	
E3S8-1824-14L24	18" X 24" X 14"	
E3S8-1824-14R24	18" X 24" X 14"	
E3S8-24-14L24 *	24" X 24" X 14"	
E3S8-24-14R24 *	24" X 24" X 14"	

\* WITH TWO SETS OF FAUCET HOLES



\* WITH TWO SETS OF FAUCET HOLES



#### 10" DEEP - 18GA - "E3S8-1D" 3 COMPARTMENT "E-SERIES" SERIES SINKS

MODEL	L	W	L1	W1	A	B	C	WT (LBS)
E3S8-1014-10L15	47-1/2"	19-1/2"	10"	14"	9-15/16"	13-1/2"	15"	60
E3S8-1014-10R15	47-1/2"	19-1/2"	10"	14"	9-15/16"	13-1/2"	15"	60

#### 12" DEEP - 18GA - "E3S8-1D" 3 COMPARTMENT "E-SERIES" SERIES SINKS

MODEL	L	W	L1	W1	A	B	C	WT (LBS)
E3S8-1620-12L18	68-1/2"	25-1/2"	16"	20"	12-15/16"	22-1/2"	18"	87
E3S8-1620-12R18	68-1/2"	25-1/2"	16"	20"	12-15/16"	22-1/2"	18"	87
E3S8-18-12L18	74-1/2"	23-1/2"	18"	18"	11-15/16"	25-1/2"	18"	88
E3S8-18-12R18	74-1/2"	23-1/2"	18"	18"	11-15/16"	25-1/2"	18"	88

#### 14" DEEP - 18GA - "E3S8-1D" 3 COMPARTMENT "E-SERIES" SERIES SINKS

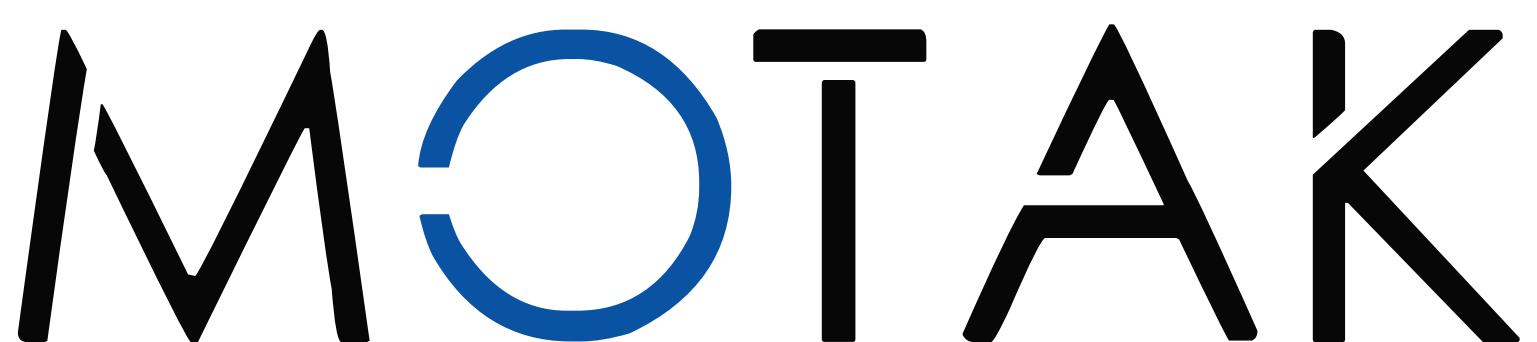
MODEL	L	W	L1	W1	A	B	C	D	WT (LBS)
E3S8-15-14L15	62-1/2"	20-1/2"	15"	15"	10-7/16"	21"	15"	-	78
E3S8-15-14R15	62-1/2"	20-1/2"	15"	15"	10-7/16"	21"	15"	-	78
E3S8-1824-14L24	80-1/2"	29-1/2"	18"	24"	14-15/16"	25-1/2"	24"	-	111
E3S8-1824-14R24	80-1/2"	29-1/2"	18"	24"	14-15/16"	25-1/2"	24"	-	111
E3S8-24-14L24 *	98-1/2"	29-1/2"	24"	24"	14-15/16"	22-1/2"	24"	16"	128
E3S8-24-14R24 *	98-1/2"	29-1/2"	24"	24"	14-15/16"	22-1/2"	24"	16"	128

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



3601 S. Banker St. • Effingham, IL 62401 • PO BOX 609 • quotes@johnboos.com



# Two-section Reach-in Refrigerator

Model #: MSD-2DR-BAL-X

## Product Details

- Eco-friendly R290 refrigerant
- Stainless steel exterior, aluminum interior and back
- Temperature range: 33-41°F
- Self-closing doors with 90 degree stay-open feature & locks
- Adjustable heavy-duty coated shelves
- Electronic control system makes it easy to adjust temperature set point and defrost frequency
- Condenser coil is easy to access for cleaning and maintenance
- Factory-installed 4" swivel casters
- Safety-shielded incandescent interior lighting

Not suitable for installation in non-commercial or residential applications.

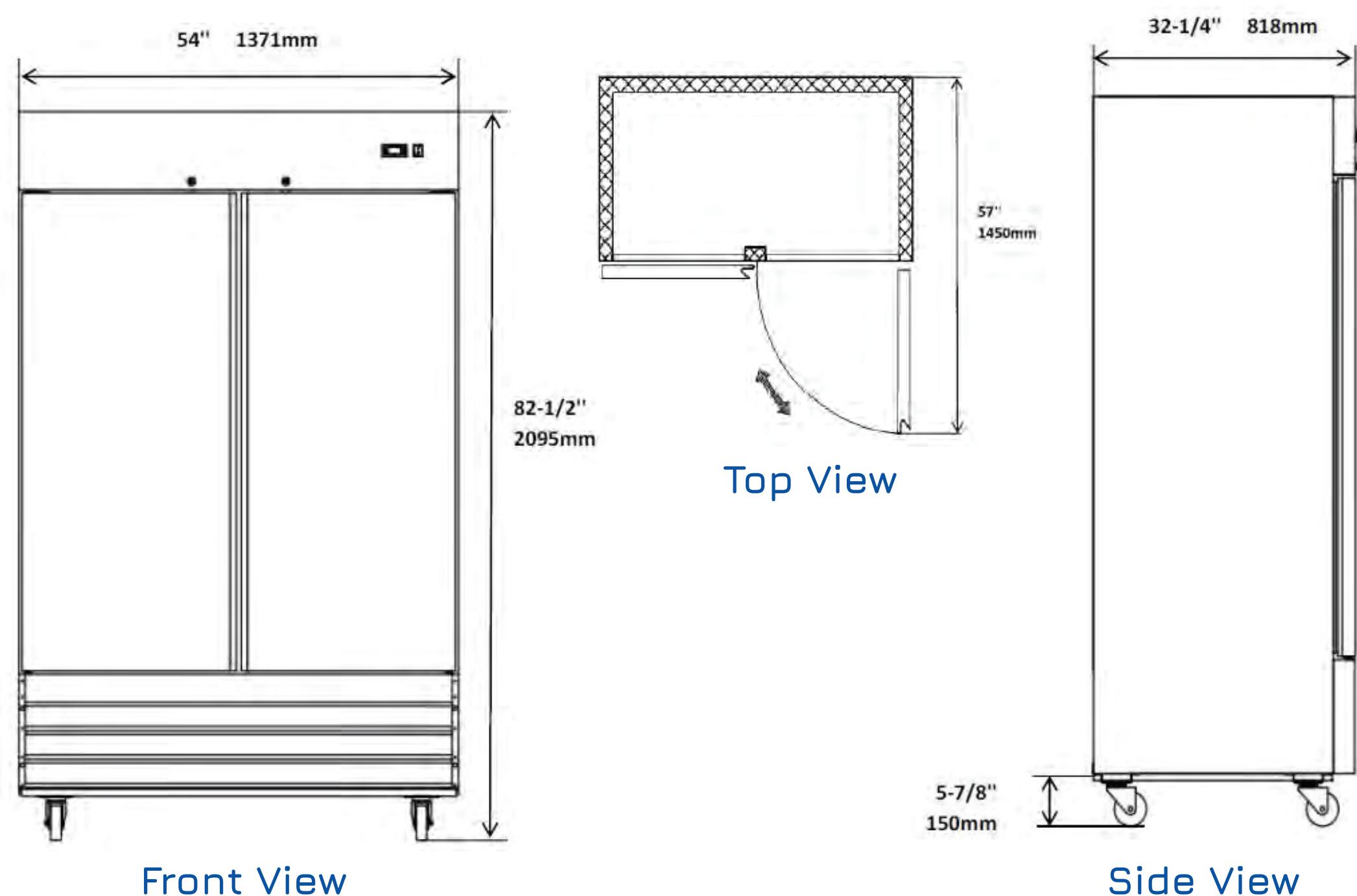
## Warranty

2 years parts & labor and additional 3 years on compressor

## Certifications



## Plan View

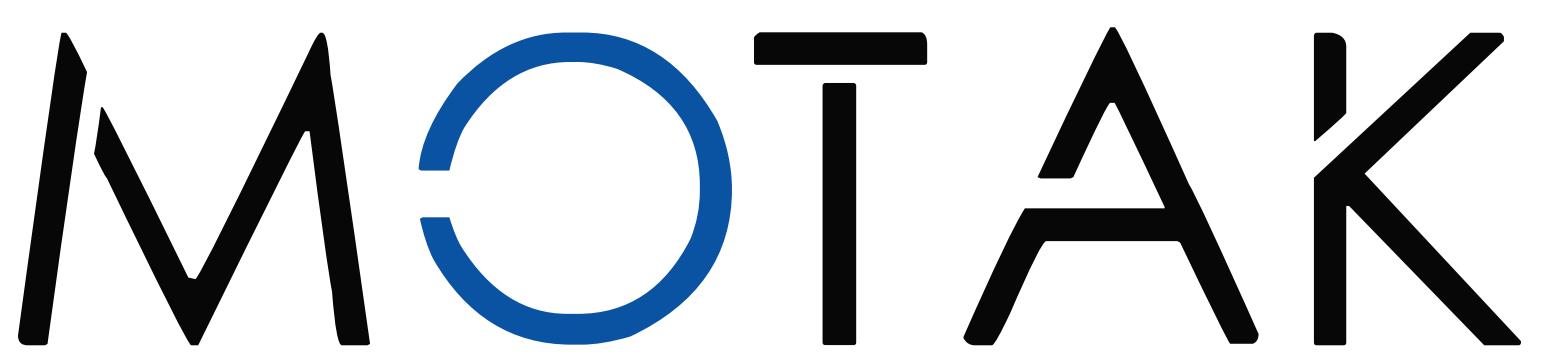


## Specifications

Model	Doors	Shelves	Cabinet Dims (in)			HP	Voltage	Amp	NEMA Plug	Cord Length (ft)	Crated Weight (lbs)
			Width	Depth	Height						
MSD-2DR-BAL-X	2	6	54"	32.25"	82.5"	1/4+	115/60/1	3.8	5-15P	10 ft.	513 lbs.

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

JAN0821



# One-section Reach-in Freezer

Model #: **MSD-1DF-BAL-19-X**

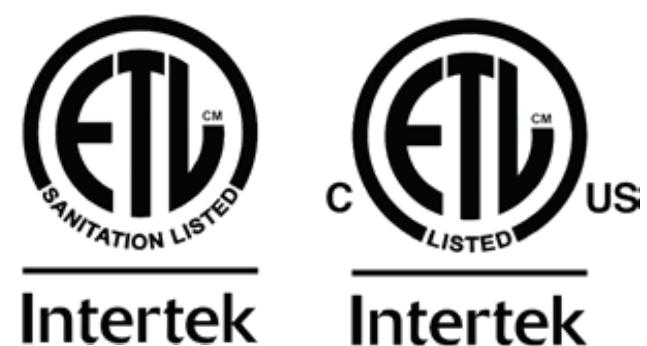
## Product Details

- Eco-friendly R290 refrigerant
- Stainless steel exterior, aluminum interior and back
- Temperature range: -8°F to 0°F
- Self-closing doors with 90° stay-open feature & locks
- Adjustable, heavy-duty, coated shelves
- Electronic control system makes it easy to adjust temperature set point and defrost frequency
- Condenser coil is easy to access for cleaning and service
- Factory-installed 4-inch swivel casters
- Safety-shielded incandescent interior lighting

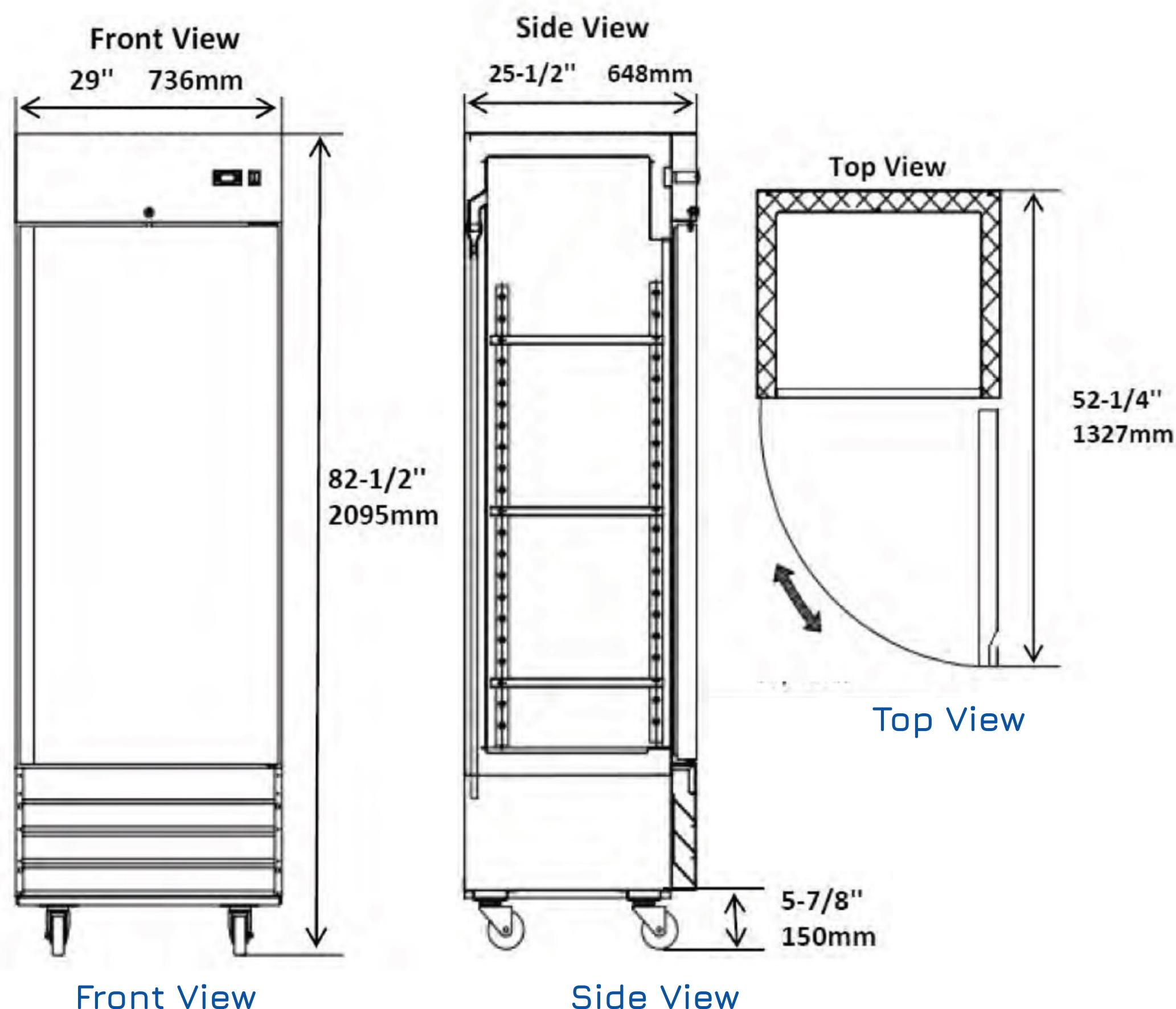
## Warranty

2 years parts & labor and  
additional 3 years on compressor

## Certifications



## Plan View



## Specifications

Model	Doors	Shelves	Cabinet Dims (in)			HP	Voltage	Amp	NEMA Plug	Cord Length (ft)	Crated Weight (lbs)
			Width	Depth	Height						
MSD-1DF-BAL-19-X	1	3	29"	25.5"	82.5"	1/2	115/60/1	5.9	5-15P	10 ft.	297 lbs.

Not suitable for installation in non-commercial or residential applications.

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

Limited time only! Sign in or create an account for free shipping on qualified orders.**John Boos E3S8-15-14R15 62 1/2" 3 Compartment Sink w/ 15"L x 15"W Bowl, 14" Deep**Write a Review! KaTom #: 416-E3S81514R15 • MPN: E3S8-15-14R15-XQUICK SHIP: Typically ships in **1 - 3 Business Days****John Boos E3S8-15-14R15 Description**

The John Boos E3S8-15-14R15 three-compartment sink is designed for high-volume kitchens such as a restaurant, bar, or deli. It provides users with a 15-inch-wide stainless steel drainboard on which cutting boards, bins of produce, or dishes can be placed. Because this sink offers three basins, it is great for washing, rinsing, and sanitizing dishes by hand according to recommended procedures.

**Product Details**

- Part of the E-series
- 3 compartment
- (1) 15-in. right drainboard
- 9 3/4-in.-high boxed backsplash
- 2-in. return with 45-degree top
- Splash-mount faucet holes on 8-in. centers
- Each basin has a 3 1/2-in. die-stamped drain opening
- Scratch-resistant 18-ga. type 300 series stainless steel bowl
- Satin finish
- Formed bowls facilitate complete drainage
- 9/4-in. radius coved corners
- Sturdy 1 5/8-in. tubular legs are galvanized steel
- Bull-nose outer corners provide a smooth, polished edge
- Polished TIG welds
- Galvanized steel gussets
- 1-in. adjustable bullet feet are plastic

**Dimensions & Utilities**

- Sink bowls: 15 in. L x 15 in. W x 14 in. D
- Overall: 62 1/2 in. W x 20 1/2 in. D x 43 3/4 in. H

**Product Features**

**From The Manufacturer**

E-Series Sink, 3-compartment, 62-1/2"W x 20-1/2"D x 43-3/4"H overall size, (3) 15"W x 15" front-to-back x 14" deep compartments, (1) 15" right drainboard, 9-3/4"H boxed backsplash with 45° top and 2" return, (1) set of splash mount faucet holes with 8" centers, 3-1/2" diameter die-stamped drain openings, 18/300 stainless steel, galvanized legs & gussets, adjustable plastic bullet feet, NSF, CSA-Sanitation

\*Image may not depict product color, inclusions or accessories.

**Resources**

Find the Right Sinks for Your Commercial Kitchen  
FDA Guidelines for the 3-sink Method



1-year Against Defects in Material and Workmanship

**John Boos E3S8-15-14R15 Specifications**

Manufacturer	John Boos
Depth (in)	20.5
Length (in)	62.5
Special Features	Skirted
Warranty	1-year Against Defects in Material and Workmanship
Series	E-Series
Sink Width (in)	15
Sink Length (in)	15
Sink Depth (in)	14
Faucet Mount	Splash
Drainboard Location	Right
Backsplash Height (in)	10
Stainless Steel Gauge	18 gauge
Product	Compartment Sinks
Product Type	Commercial Sinks
Faucet Centers (in)	8
Weight	78.00



Spec Sheet



Warranty



Use & Care Guide



**Residential Users:** The warranty will not be honored for residential or non-commercial use of any Commercial Equipment.

⚠ Important Prop 65 information for California residents.

**John Boos E3S8-15-14R15 Accessories**

T&S B-0230-KIT



Krowne 14-810L

**SECTION 05 52 13**  
**PIPE AND TUBE RAILINGS**

**PART 1 – GENERAL**

**1.1 SUMMARY**

- A. Provide mechanically connected aluminum handrails and railings as shown on the drawings, as specified herein, and as needed for a complete and proper installation.
- B. Related Work:
  - 1. Documents affecting work under this section include, but are not limited to;
    - a. Section 01 00 00- General Conditions
    - b. Section 05 50 00- Metal Fabrications
    - c. Section 05 51 00- Metal Stairs
    - d. Section 05 52 00- Metal Railings
    - e. Section 09 90 00- Painting and Coating

**1.2 SUBMITTALS**

- A. Submit shop drawings, including:
  - 1. Manufacturer's specification and other data needed to prove compliance with the specified requirements.
  - 2. Fabrication, layout, installation, anchorage, and interface of the work of this section with the work of adjacent trades.
  - 3. Manufacturer's recommended installation procedures.

**1.3 QUALITY ASSURANCE**

- A. Comply with OSHA and local building codes.
- B. Manufacturer Qualifications: Company specializing in manufacturing products specified in this section, with no less than ten years of experience.

**1.4 DELIVERY, STORAGE, AND HANDLING**

- A. Deliver all materials to job site properly marked to identify the structure for which they are intended and at such intervals to ensure uninterrupted progress of the work. Marking shall correspond to markings indicated on the shop drawings.
- B. Pack all aluminum pipes in individual plastic sleeves to protect the finish.
- C. Store all members off the ground using pallets, platforms, or other supports.
- D. Do not store materials on the structure in a manner that might cause distortion or damage to the members of the supporting structure.

## Part 2 – PRODUCTS

### 2.1 MANUFACTURERS

- A. BMC Rails by Breuer Metal Craftsmen Inc.  
phone: (920) 885-2828 or toll free 1-800-266-1091  
email: [infor@bmcrails.com](mailto:infor@bmcrails.com)  
website: <http://bmcrails.com/>

### 2.2 GENERAL REQUIREMENTS

- A. Design, fabricate, and engineer railing assemblies in accordance with the most stringent requirements of ASTM E 985 and applicable local codes.
- B. Design railing assembly, wall rails, and attachments to resist lateral force required by applicable code at any point without damage or permanent set.
- C. Mechanically fastened aluminum railing system with internal connectors.
  - 1. Mechanically fastened 1-1/2 Schedule 40 top and mid-rails and 1-1/2 Schedule 80 posts. Post spacing to be no more than 5'-0", top rail shall be smooth and not free of interrupted.
  - 2. All pipes coped accurately to provide hairline connections.
  - 3. Use an internal stainless steel connector with a stainless steel set screw.
  - 4. Provide expansion joints for rails at intervals of not more than 40 feet.
- D. Provide all railings with 4-inch high kickplate, maximum 1/4-inch clearance to walkway surface. Fabricated and finished kickplate from same material as the rails and shipped in stock lengths along with connectors.
- E. Use internal stainless steel base flange assemblies with stainless steel anchors or bolts for surface mounting posts.
- F. Use aluminum side mount bracket assembly with stainless steel anchors or bolts for side mounting posts.
- G. Grout posts 6-inches into concrete core drilled holes or sleeves with Styrofoam plug inserted into bottom of post, include pre-drilled weep hole.
- H. Mount stainless steel base flange to stringers with stainless steel bolts and hardware.
- I. Handrail: 1-1/2-inch extruded aluminum pipe. Provide where shown on drawings.
- J. Railings delivered in shop assembled units, properly identified for ease of installation.
- K. Hinged Swinging Gate
  - 1. Gate frame, hinges & gate stop. Fabricate components in conformance with OSHA minimum strength requirements of same design, material & workmanship

to that of the guardrail system in which they will be installed.

L. Vertical Spindle Infill (Options A)

1. 1/2-inch extruded aluminum pipe internally pressed between horizontal rails.
2. Space not to allow no larger than a 4" sphere to pass through openings.
3. Of same design, material, quality, and workmanship to that of the guardrail system in which they will be installed.

L. Mesh Panel Infill (Option B)

1. 2" x 2" x 0.25" aluminum lockcrimp weaved wire mesh.
2. 1" x 1" x 1/2" 18GA aluminum formed channel frame, alloy 3003-H14.
3. Mechanically connected to guardrail with drain holes in lower corners of frame.
4. Space not to allow no larger than a 4" sphere to pass through openings.
5. Of same design, material, quality, and workmanship to that of the guardrail system in which they will be installed.

## 2.3 MATERIALS

A. Aluminum

1. Extruded Bar and Shapes: ASTM B 221, alloy 6063-T6
2. Extruded Pipe and Tube: ASTM B 429, alloy 6005-T5, T4

B. Stainless Steel

1. Tubing: ASTM A 554, grade as follows:
  - a. Alloy 304
3. Plate: ASTM A 167, grade as follows:
  - a. Alloy 304

## 2.4 FASTENERS

- A. Fasteners for Anchoring Railings to Other Construction: Select fasteners of the type, grade, and class required to produce connections that are suitable for anchoring railing to other types of construction indicated and capable of withstanding design loadings.
- B. Cast-in-Place and Post-Installed Anchors: Fabricated from corrosion resistant materials with capability to sustain, without failure, the loads determined by local code requirements.

## 2.5 GROUT AND ANCHORING CEMENT

- A. Nonshrink, Nonmetallic Grout: Premixed, factory packaged, nonstaining, noncorrosive, grout complying with ASTM C 1107. Provide grout specifically recommended by manufacturer for interior and exterior applications.

## 2.6 ALUMINUM FINISHES

- A. Mill Anodized- Aluminum Association Specification M12-C22-A41, finish non specular as fabricated, chemical finish-medium matte, Architectural Class 1 clear 0.7 mil thick

anodic coating.

## PART 3 – EXECUTION

### 3.1 INSTALLATION

A. Posts:

1. Use a single, unspliced pipe for each post.
2. Do not locate anchor bolts less than 2-inch from concrete surface edges.
3. Materials shall be plumb, square, level and anchored securely.
4. Bituminous or epoxy paint shall be applied where aluminum is in contact with dissimilar surface.

B. Rails:

1. Use a continuous pipe length for top rail wherever possible.
2. For horizontal rails:
  - a. Set top rail 42-inches from centerline to adjacent walking surface.
  - b. Handrails and guardrails shall be constructed to prevent the through-passage of a sphere with the diameter of 4 inches or larger.
3. For stair railings and handrails:
  - a. Set handrail 36-inches, measured vertically, above the nosing of the centerline of the parallel top rail.
  - b. Set handrails with a minimum clear span of 1-1/2" between handrail and adjacent wall or surface.
  - c. Extend handrails at least 12 inches beyond the top riser and at least one tread depth horizontally beyond the bottom riser at the slope of the stair flight.

END OF SECTION