ITEM #: PLATING TABLE   
Quantity: One (1)   
Manufacturer: Avtec  
Model No.: CBSW  
Pertinent Data: See Plans Drawing #FS  
Utilities Req’d: 208V/1PH; 50.0A  
  
See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Size and configuration as shown on drawings.  
3. Coordinate installation of and provide cutouts for one (1) Item #, Wells Hot Food Wells Slim Line Model #MOD300TDMNAF.  
4. Coordinate installation of for two (2) Item #, Hatco Food Warmer Model #GRAH-36.  
5. Provide slat belt conveyors on one side of the table consisting of:  
a. SBC Belting shall have a tensile strength of 6100lbs. Slide bed groove and return track shall be self-cleaning by the action of the belt, and no drip pans or drain connections shall be allowed except at the ends of the conveyor. Belt take-up shall be accomplished by compression of slack in the return strand using belt guides integrally mounted in the drive unit.  
b. Drive frame shall be all stainless steel angle frame with 1-5/8@ diameter 6@ high stainless steel legs and adjustable stainless steel bullet feet.  
c. Drive Housing for the Drive frame shall be fitted with an 18-gauge stainless steel housing to enclose drive frame on all sides. For access provide stainless steel double wall hinged insulated doors. Where side or end panels are fitted to frame, they shall be sealed with silicone. Drive cabinet to house all necessary plumbing and detergent injection pump for the belt wash system.  
d. Drive Tank is to be all welded 14-gauge stainless steel wash chamber equipped with lift-off access panels and removable scrap tray.  
e. Drive Shaft shall be 1" stainless steel drive shaft mounted within wash chamber on dual-type sealed bearings (grease-filled sealed cartridge inside chamber; precision ball bearing flange cartridge outside chamber).  
f. Belt Wash shall be wash system consisting of stainless steel manifolds inside wash chamber. Spray manifolds to be strategically located to effectively clean the belt, and shall be easily removable without tools.  
g. Drive Motor shall be variable speed 3/4 hp DC Motor and gear reducer. Speed to be changed by turning a knob located on the control panel.  
h. Slide Bed shall be 14-gauge 304 stainless steel bed formed with vertical and horizontal corners coved to a 3/4" radius. Unit shall be reinforced with channel mounted on stainless steel legs with adjustable bullet feet and rails.   
6. Provide a stainless steel Overshelf over the Hot Food Wells.  
7. Provide unit with a quick disconnect heavy-duty plug for power to the unit.  
8. Provide six (6) heavy-duty, non-marking casters, two (2) with brakes.  
9. Provide space under conveyors for Item #, Dish Dollies.  
10. Provide shop drawings for approval prior to fabrication.  
11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.