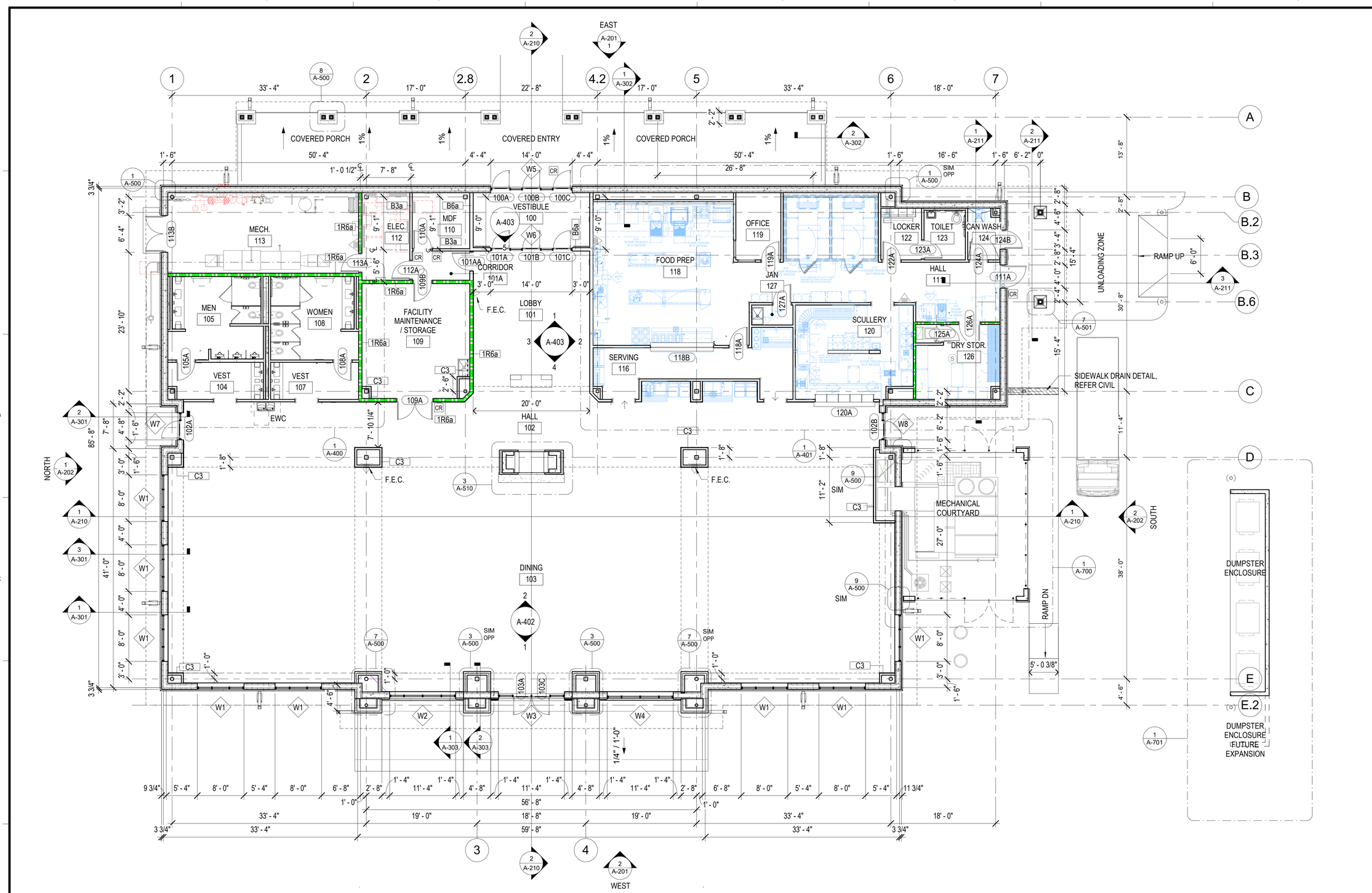


1 ARCHITECTURAL FLOOR PLAN
1/8" = 1'-0"

**LEGEND**

CR CARD READER

PLAN

8' 4' 0' 8' 16' 24'

SCALE IN FEET - 1/8" = 1'-0"

LICENSED ARCHITECT
TOMRA J. RUSSELL
C-2901
DATE 7-SEPT-18
STATE OF WYOMING

**HASKELL ARCHITECTS and ENGINEERS**, P.A.
WYOMING- Engineering # 1192


The Haskell Company
11 Riverside Avenue
Jacksonville, Florida 32202
Phone # (904) 791-4500


HASKELL

STATE OF WYOMING
DEPARTMENT OF ADMINISTRATION AND INFORMATION

# DINING FACILITY

CAMP GUERNSEY, WYOMING

| No | DESCRIPTION | DATE |
|---|---|---|
| 3 | FINAL DESIGN PACKAGE | 09/07/2018 |
| 2 | ASI #26 | 07/13/2018 |
| 1 | CORRECTED FINAL | 03/23/2018 |
| 0 | I.F.C. | 02/09/2018 |


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| DRAWN | CHECKED |
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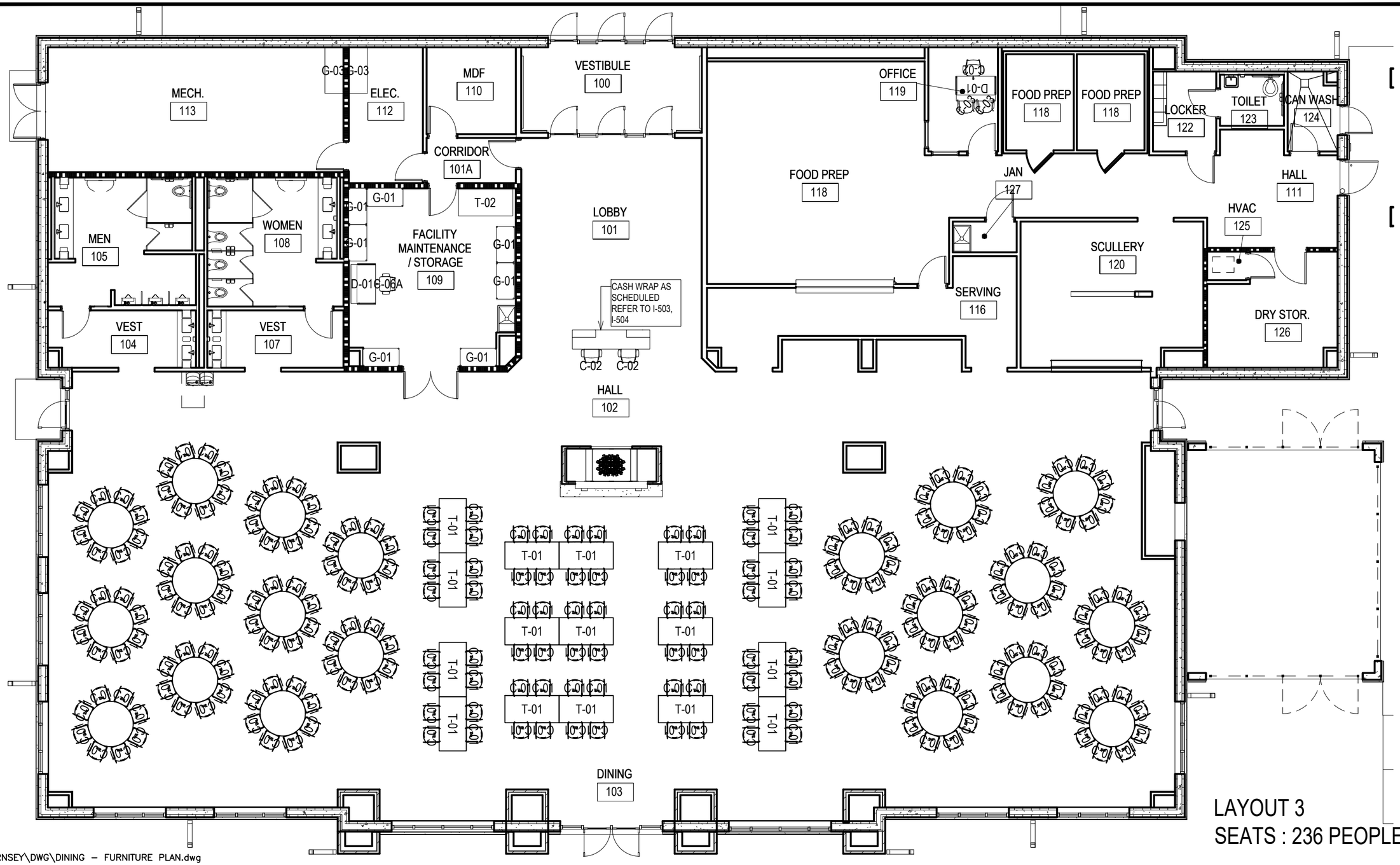
| TWW | MRB |

AE JOB NUMBER
66030402

FLOOR PLAN

**A-111**
SHEET NUMBER




J:\CAMP GUERNSEY\DWG\DINING – FURNITURE PLAN.dwg

OFFICE SCAPES
4950 S. COLLEGE AVE, STE A
FT. COLLINS, CO 80525
PH: 970.223.5959
FX: 970.223.5858

TITLE: DINING TABLES LAYOUTS
LAYOUT 3

CLIENT: **CAMP GUERNSEY**

| | |
|---|---|
| DATE: | 03/12/19 |
| SCALE: | 3/32=1'-0" |
| JOB NO: | |
| DRAWN: | LM |

| REVISIONS: | DATE: | BY: |
|---|---|---|
| | | |
| | | |
| | | |
| | | |
| FIELD MEASUREMENTS: | DATE: | BY: |
| | | |
| | | |

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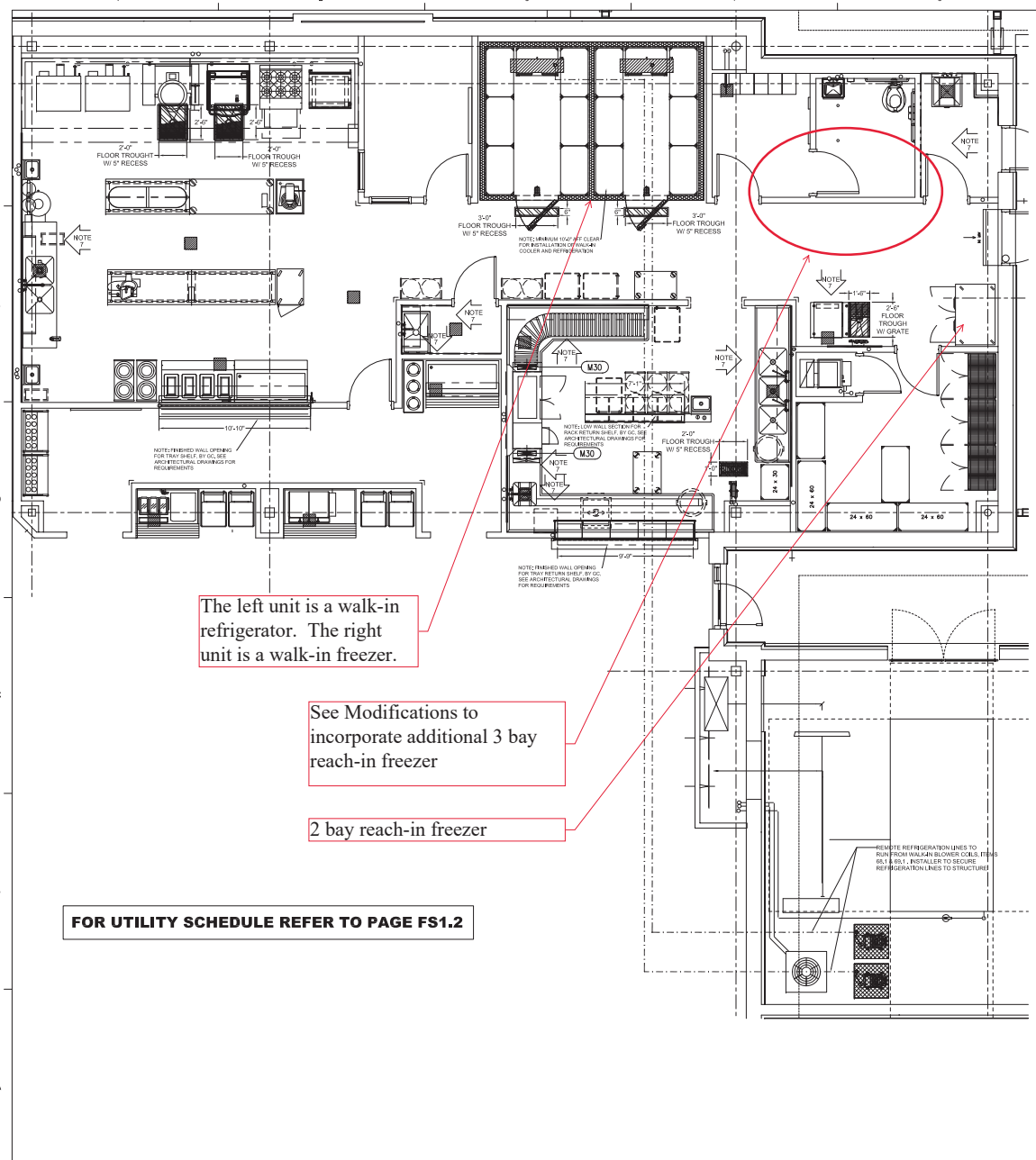
RELEASED BY:_____DATE:_____
OFFICESCAPES REPRESENTATIVE

APPROVED BY:

DATE:




The left unit is a walk-in refrigerator. The right unit is a walk-in freezer.

See Modifications to incorporate additional 3 bay reach-in freezer

2 bay reach-in freezer

**FOR UTILITY SCHEDULE REFER TO PAGE FS1.2**

## REFRIGERATION NOTES

1. THIS DRAWING SHALL BE USED AS AN INSTRUMENT OF SERVICE AND REFERENCE FOR ALL OTHER TRADES AND CONTRACTORS. ALL TRADES SHALL VERIFY THE INFORMATION AS SHOWN ON THESE PLANS. FOR SPECIFIC CONNECTION INFORMATION, REFER TO THE ARCHITECT AND/OR CONTRACTOR'S DRAWINGS.

2. DIMENSIONS AND REQUIREMENTS FOR ALL EXISTING EQUIPMENT AND EQUIPMENT PROVIDED BY OTHERS MUST BE VERIFIED.

3. ALL MATERIALS AND INSTALLATION SHALL BE IN ACCORDANCE WITH ALL LOCAL CODES AND JURISDICTIONAL AUTHORITIES.

4. SLEEVES AND CONDUIT RUNS SHOWN ON THIS PLAN ARE SCHEMATIC ONLY AND FURNISHED AS A GUIDE. IT WILL BE NECESSARY TO COPE WITH FIELD AND CONSTRUCTION CONDITIONS. CONDUIT SYSTEM SHALL BE PROVIDED BY THE GENERAL CONTRACTOR AND SHALL BE ROUTED TO PROVIDE THE SHORTEST RUNS POSSIBLE.

5. ALL REFRIGERATOR COPPER SHALL BE REFRIGERATION GRADE TUBING ONLY. ALL REFRIGERATION DRAIN PIPING SHALL BE GRADE ACR OR TYPE "L" SEAMLESS. JOINTS FOR ALL HARD COPPER AND SOFT COPPER TO BE SWEAT-TYPE FITTINGS. FOR STEEL TO COPPER CONNECTION USE SILVER SOLDER; COPPER TO COPPER USE SILVER BEARING ALLOY SOLDER SUCH AS EASY-FLO 45 OR EQUAL.

6. SUCTION LINES SHALL BE INSULATED WITH APPROVED INSULATING MATERIAL. LIQUID AND SUCTION LINES SHALL NOT BE CLAMPED OR SOLDERED TOGETHER DUE TO EXPANSION.

7. MECHANICAL BENDS IN TUBING SHALL NOT BE ACCEPTABLE.

8. ALL SUCTION LINES WITH A VERTICAL RISE OF EIGHT FEET OR MORE SHALL HAVE A P-TRAP FOR OIL RETURN.

9. KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE AND INSTALL ALL REFRIGERATION SUCTION AND LIQUID LINES FROM REMOTE CONDENSING UNITS TO UNIT EVAPORATORS. LINE HANGERS, ESCUTCHEON PLATES, VALVES, SIGHT GLASSES, PRESSURE CONTROLS, FILTER DRYERS, AND HAND VALVES.

10. KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE FACTORY MOUNTED EXPANSION VALVES AND TEMPERATURE CONTROLS FOR EACH SYSTEM AS SPECIFIED.

11. AFTER REFRIGERANT CONNECTIONS HAVE BEEN COMPLETED. THE BALANCE OF THE SYSTEM SHALL BE LEAK TESTED WITH ALL VALVES OPEN.

12. ALL COMPLETED REFRIGERATION SYSTEMS MUST BE EVACUATED TO 300 MICRONS OR LESS WITH VACUUM PUMP.

## REFRIGERATION SYMBOLS

- COMPRESSOR OR COIL
- REFRIGERATION LINE RUN (LIQUID & SUCTION)
- REFRIGERATION LINE SLEEVE (WALL OR CEILING)

## BUILDING WORKS NOTES

1. THIS DRAWING SHALL BE USED AS AN INSTRUMENT OF SERVICE AND REFERENCE FOR ALL OTHER TRADES AND CONTRACTORS. ALL TRADES SHALL VERIFY THE INFORMATION AS SHOWN ON THESE PLANS. FOR SPECIFIC CONNECTION INFORMATION, REFER TO THE ARCHITECT AND/OR CONTRACTOR'S DRAWINGS.

2. DIMENSIONS AND REQUIREMENTS FOR ALL EXISTING EQUIPMENT AND EQUIPMENT PROVIDED BY OTHERS MUST BE VERIFIED.

3. ALL APPLICABLE NATIONAL, STATE, AND LOCAL CODES SHALL APPLY.

4. ARCHITECT TO LOCATE, GENERAL CONTRACTOR TO PROVIDE ALL OPENINGS IN WALLS, FLOORS, CEILINGS, AND ROOFS FOR THE EXTENSION OF REFRIGERATION LINES, BEVERAGE LINES, ELECTRICAL LINES, PLUMBING LINES, EXHAUST, AND SUPPLY VENTILATION DUCTS. CURBS, PITCH POCKETS OR SPECIAL FINISHING FOR THESE OPENINGS SHALL BE SUPPLIED BY OTHERS.

5. SUPPLY FANS TO BE LOCATED AT A MINIMUM OF 10'-0" FROM ANY AIR INLET OR OUTLET ON THE ROOF SUCH AS EXHAUST FANS, VENT STACKS, AIR CONDITIONERS, REFRIGERATION COMPRESSORS, ETC.

6. ALL INFORMATION PROVIDED FOR HOOD SYSTEMS PERTAINING TO QUANTITY, SIZE, AND LOCATION OF EXHAUST AND SUPPLY DUCT COLLARS, C.F.M. RATINGS, AND STATIC PRESSURE MUST BE CONFIRMED WITH THE MANUFACTURER'S APPROVED SHOP DRAWINGS.

7. GENERAL CONTRACTOR TO PROVIDE 3/4" PLYWOOD WALL BACKING ON ALL WALLS FROM 24" A.F.F. TO 86" A.F.F. FOR ALL WALL MOUNTED EQUIPMENT.

8. PROVIDE COVED BASES AT ALL VERTICAL INTERSECTIONS OF FLOORS IN KITCHEN AND STORAGE AREAS.

9. GENERAL CONTRACTOR TO PROVIDE INNOVATIVE FOODSERVICE DESIGN TEAM WITH ALL FOUR-WAY REGISTER LOCATIONS IN THE KITCHEN AREA FOR COORDINATION WITH THE EXHAUST HOOD. FOUR-WAY REGISTER LOCATIONS MAY AFFECT HOOD PERFORMANCE. HVAC REGISTERS MAY AFFECT THE PERFORMANCE OF EXHAUST HOODS, HEAT LAMPS, AND OTHER EQUIPMENT. LOCATIONS OF THESE REGISTERS SHOULD BE COORDINATED WITH THE MANUFACTURERS.

10. BOTTOM OF HOODS ARE TO BE MOUNTED AT 78" A.F.F. MINIMUM, UNLESS OTHERWISE SPECIFIED BY LOCAL CODES OR MANUFACTURER'S SHOP DRAWINGS.

11. MINIMUM RECOMMENDED HEIGHTS ARE LISTED BELOW. CONTACT INNOVATIVE FOODSERVICE DESIGN TEAM IMMEDIATELY IF MINIMUM HEIGHTS ARE LESS THAN INDICATED:
A. KITCHEN AREAS WITH EXHAUST HOODS: 102"
B. KITCHEN AREAS WITH WALK-IN COOLERS/FREEZERS: 114"
C. KITCHEN AREAS WITH ICE MACHINES AND/OR COMPRESSORS: 108"
D. GENERAL KITCHEN AREAS: 96"

12. ALL CONDENSING AND COMPRESSOR UNITS ARE TO BE LOCATED OUTSIDE WHERE POSSIBLE. FOR INSIDE LOCATIONS, VERIFY PROVISION OF SUFFICIENT VENTILATION WITH MANUFACTURER. ARCHITECT TO LOCATE ALL REMOTE COMPRESSORS AND CONDENSERS IN ACCORDANCE WITH MANUFACTURER'S INSTRUCTIONS.

13. UNLESS OTHERWISE SPECIFIED, FAN CONTROLS FOR EXHAUST AND SUPPLY FANS CONNECTED TO THE EXHAUST HOOD SYSTEM(S) ARE EXCLUDED FROM THE FOODSERVICE EQUIPMENT SCOPE AND SHALL BE SPECIFIED BY THE ARCHITECT/ ENGINEER AND PROVIDED BY THE MECHANICAL CONTRACTOR AND INTERCONNECTED TO THE HOOD AND FIRE SUPPRESSION SYSTEMS BY THE ELECTRICAL CONTRACTOR, AS REQUIRED.

14. GENERAL, PLUMBING AND ELECTRICAL CONTRACTORS SHALL REVIEW AND PROVIDE ALL BEVERAGE CHASE(S) THAT ARE RUN OVERHEAD OR UNDERGROUND AS INDICATED WITHIN THE FOODSERVICE DOCUMENTS. THE CHASE(S) SHALL BE SCHEDULE 40 FOR UNDERGROUND AND EMT FOR OVERHEAD, UNLESS OTHERWISE NOTED, WITH A MINIMUM INTERIOR DIMENSION OF 6" FOR SODA CHASE(S) AND 8" FOR BEER CHASE(S), UNLESS OTHERWISE NOTED. ROUTING SHOWN WITHIN THE FOODSERVICE DOCUMENTS IS FOR GENERAL COMMUNICATION ONLY. ACTUAL ROUTING AND COORDINATION WITH SITE CONDITIONS SHALL BE CONFIRMED BY THE GENERAL, PLUMBING AND ELECTRICAL CONTRACTORS.

15. ARCHITECT TO LOCATE, GENERAL CONTRACTOR TO PROVIDE BUILDING ACCESS PANELS AS REQUIRED FOR KITCHEN EQUIPMENT.

16. GENERAL CONTRACTOR TO PROVIDE ALL NECESSARY FIRE PROOFING FOR ALL BUILDING PENETRATIONS PER LOCAL CODES.

## BUILDING CONDITIONS & VENTILATION SYMBOLS

- SLAB RECESS
- NON-COMUBUSTIBLE WALL MATERIAL
- EXHAUST DUCT COLLAR LOCATION
- SUPPLY DUCT COLLAR LOCATION
- BEVERAGE LINE STUB UP
- SODA LINE RUN
- BEER/WINE LINE RUN

0 1" 2"
REFER TO DRAWING SCALE AS INDICATED ON SHEET


INNOVATIVE FOODSERVICE. DESIGN TEAM
11501 NORTH 46TH STREET. TAMPA, FL 33617 USA
www.innovative-inc.com info@innovative-inc.com



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ALL PLUMBING AND ELECTRICAL CONNECTIONS SHALL BE BY OTHERS AND ARE EXCLUDED FROM THE FOODSERVICE EQUIPMENT CONTRACTOR'S SCOPE OF WORK. MECHANICAL EQUIPMENT AND DUCTWORK SHOWN ON THIS DRAWING IS FOR INFORMATION PURPOSES ONLY AND IS DRAWN ON THE WRITTEN DESCRIPTIONS.

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WYOMING Engineering # 1192
HASKELL
The Haskell Company
111 Riverside Avenue
Jacksonville, Florida 32202
Phone # (904) 791-4500


STATE OF WYOMING
DEPARTMENT OF ADMINISTRATION AND INFORMATION

# DINING FACILITY

CAMP GUERNSEY, WYOMING

1/4

| No | DESCRIPTION | DATE |
|---|---|---|
| 0 | ISSUED | 02/08/18 |


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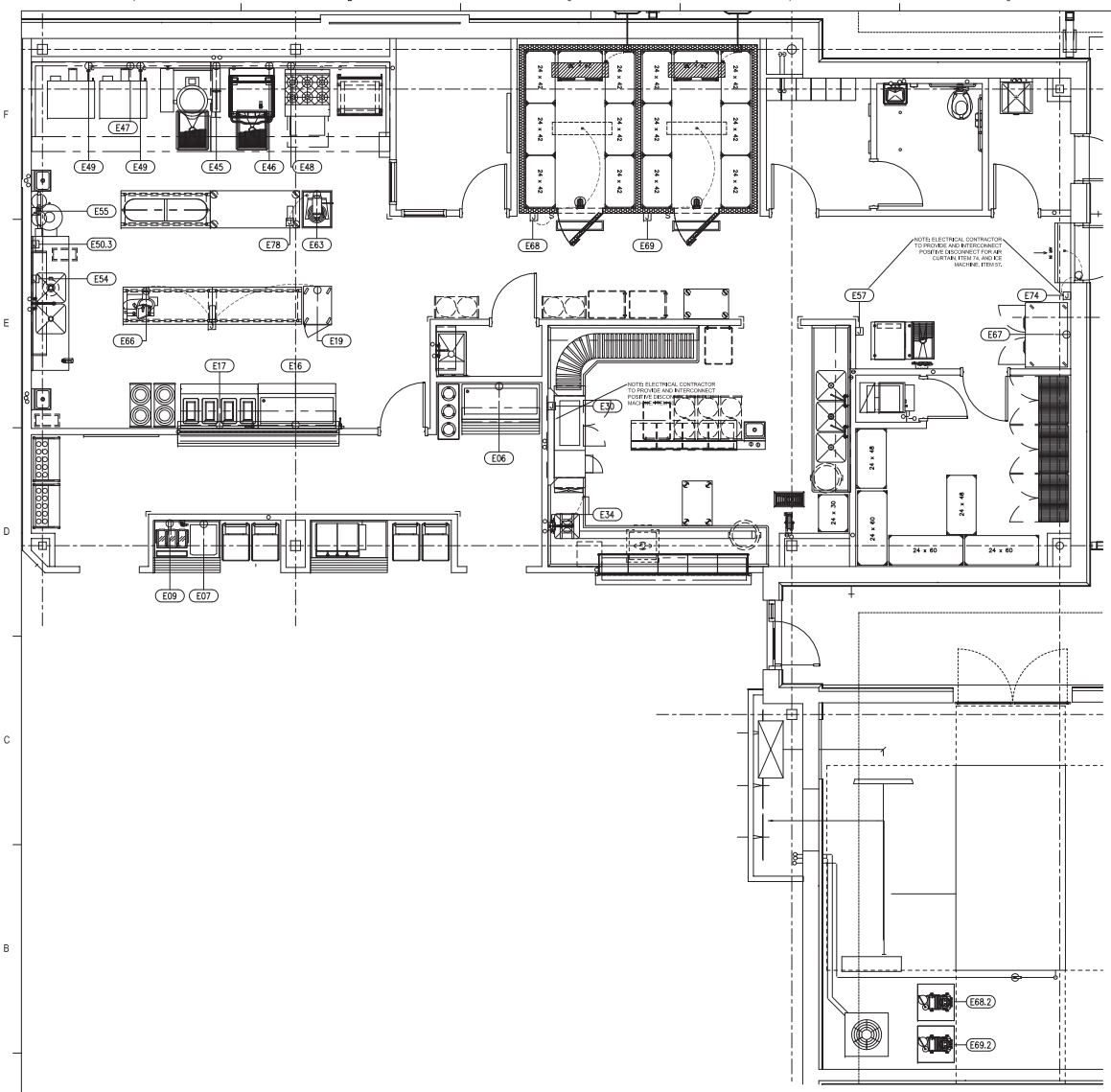
| DRAWN | CHECKED |
|---|---|
| DRW | CHK |

AE JOB NUMBER
6603042

Foodservice Equipment Refrigeration & Building Works Plan

**FS1.5**
SHEET NUMBER




**FOR UTILITY SCHEDULE REFER TO PAGE FS1.2**

## ELECTRICAL NOTES

1. THIS DRAWING SHALL BE USED AS AN INSTRUMENT OF SERVICE AND REFERENCE FOR ALL OTHER TRADES AND CONTRACTORS. ALL TRADES SHALL VERIFY THE INFORMATION AS SHOWN ON THESE PLANS. FOR SPECIFIC CONNECTION INFORMATION, REFER TO THE ARCHITECT AND/OR CONTRACTOR'S DRAWINGS.

2. DIMENSIONS AND REQUIREMENTS FOR ALL EXISTING EQUIPMENT AND EQUIPMENT PROVIDED BY OTHERS MUST BE VERIFIED.

3. ALL APPLICABLE NATIONAL, STATE, AND LOCAL CODES SHALL APPLY.

4. THESE ELECTRICAL REQUIREMENT DRAWINGS INDICATE THE LOCATION OF ALL UTILITIES REQUIRED AND MINIMUM UTILITY OUTLETS BASED ON THE EQUIPMENT SPECIFIED.

5. ALL UTILITY OUTLETS SHOWN TO BE G.F.C.I. OUTLETS.

6. ALL ELECTRICAL CONNECTIONS SHALL BE EXTENDED TO AND INTERCONNECTED TO ALL CONNECTION POINTS ON THE EQUIPMENT BY OTHERS. ALL HARDWARE REQUIRED FOR THESE CONNECTIONS SHALL BE SUPPLIED BY THE ELECTRICAL CONTRACTOR.

7. ALL ELECTRICAL LINES SHALL BE EXTENDED THROUGH AND OUT OF BUILDING WALLS WHERE POSSIBLE.

8. ALL NECESSARY ELECTRICAL DISCONNECTS, SHUNT TRIP BREAKERS, AND STARTERS TO BE FURNISHED AND INSTALLED BY OTHERS, UNLESS PROVIDED AS A STANDARD COMPONENT OF THE EQUIPMENT BY THE MANUFACTURER.

9. ALL ELECTRICAL ITEMS SUPPLIED UNDER COOKING LINE EXHAUST HOOD TO SHUT DOWN WITH SHUNT TRIP TIED IN TO HOOD SYSTEM. ELECTRICAL ENGINEER TO CONFIRM COMPLIANCE TO ALL CODES.

10. ALL JUNCTION BOXES, DISCONNECTS, ETC, SHALL BE INSTALLED SO AS NOT TO INTERFERE WITH THE PERFORMANCE, FUNCTION, OR PLACEMENT OF THE EQUIPMENT.

11. ALL EQUIPMENT SHALL BE WIRED IN STRICT CONFORMANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND/OR SHOP DRAWINGS.

12. STARTERS, RELAYS, HEATERS, AND SWITCHES REQUIRED FOR EXHAUST AND SUPPLY FANS ARE TO BE PROVIDED AND INSTALLED BY THE ELECTRICAL CONTRACTOR.

13. ELECTRICAL CONTRACTOR SHALL INTERCONNECT DISH MACHINE WITH DISH MACHINE EXHAUST FAN. INTERCONNECTION SHALL LINK OPERATION OF EXHAUST FAN TO OPERATION OF DISH MACHINE SO THAT BOTH UNITS RUN SIMULTANEOUSLY AT ALL TIMES.

14. ELECTRICAL CONTRACTOR SHALL INTERCONNECT TABLE LIMIT SWITCH AT END OF CLEAN DISH TABLE WITH CONVEYOR TYPE DISH MACHINE. INTERCONNECTION SHALL TERMINATE DISH MACHINE OPERATION WHEN DEPRESSED.

15. WALK-IN COOLER/FREEZER COMPRESSORS:
   A. INTERCONNECT TO BLOWER COIL IN FREEZER BOX
   B. INTERCONNECT BETWEEN TIMER AND CONTACTOR
   C. INTERCONNECT BETWEEN TIMER AND PRESSURE CONTROL SOLENOID
   D. INTERCONNECT BETWEEN CONTACTOR AND COMPRESSOR FAN
   E. INTERCONNECT BETWEEN TERMINAL AND CONTACTOR TO BLOWER COIL IN FREEZER BOX.
   E. INTERCONNECT BETWEEN LIGHT SWITCHES AND INTERIOR LIGHTS.

16. WALK-IN COOLER/FREEZER BOX:
   A. ALL ELECTRICAL CONDUITS TO BE RUN ON TOP (EXTERIOR) OF WALK-IN BOX.

   WALK-IN FREEZER BOX:
   A. CONNECT DRAIN LINE HEATER TO TERMINAL STRIP
   B. CONNECT PAN HEATER TO TERMINAL STRIP
   C. CONNECT DOOR HEATER TO TERMINAL STRIP

17. UNLESS PROVIDED BY THE MANUFACTURER, ALL LIGHT-BULBS FOR FOODSERVICE EQUIPMENT TO BE PROVIDED BY OTHERS.

18. UNLESS OTHERWISE NOTED, ALL DIMENSIONS SHOWN ON THIS PLAN ARE FROM THE FINISHED FLOOR, CEILING, OR WALLS TO THE CENTERLINE OF THE ROUGH-IN.

19. ELECTRICAL CONTRACTOR TO PROVIDE CONNECTIONS AND INTERCONNECTIONS FOR EQUIPMENT AND SHUT-OFFS, PER LOCAL CODES, RELATED TO THE INSTALLATION NON-MECHANICAL GAS VALVES.

20. ELECTRICAL CONTRACTOR TO PROVIDE ALL WIRING, DISCONNECTS AND CONNECTIONS, AS REQUIRED, FOR FOODSERVICE EQUIPMENT BUILT-IN, DROPPED-IN, OR OTHERWISE INCORPORATED INTO FURNITURE, FIXTURES, OR EQUIPMENT UNLESS PRE-WIRED ASSEMBLY IS SPECIFIED BY KEC.

21. GENERAL / ELECTRICAL CONTRACTOR SHALL REVIEW ALL BEVERAGE CHASE LINES THAT ARE RUN OVERHEAD AS WITHIN THE FOODSERVICE DOCUMENTS. THE CHASE(S) SHALL BE EMT, UNLESS OTHERWISE NOTED, WITH A MINIMUM INTERIOR DIMENSION OF 6" FOR SODA CHASES AND 8" FOR BEER CHASES, UNLESS OTHERWISE NOTED. ROUTING SHOWN WITHIN THE FOODSERVICE DOCUMENTS IS FOR GENERAL COMMUNICATION ONLY. ACTUAL ROUTING AND COORDINATION WITH SITE CONDITIONS SHALL BE CONFIRMED BY THE ELECTRICAL AND GENERAL CONTRACTORS.

## ELECTRICAL SYMBOLS

| | |
|---|---|
| J | JUNCTION BOX (HARD WIRE) |
| | SINGLE OUTLET (CORD AND PLUG) |
| | DUPLEX OUTLET (CORD AND PLUG) |
| | FIELD CONNECTION (CONCEALED) |
| HP: | HORSE POWER |
| AMPS: | AMPERES |
| W: | WATTS |
| KW: | KILOWATTS |
| SO: | STUB OUT |
| SU: | STUB UP |
| SD: | STUB DOWN |

0 1" 2"
REFER TO DRAWING SCALE AS INDICATED ON SHEET


INNOVATIVE FOODSERVICE DESIGN TEAM
11101 NORTH 40TH STREET TAMPA, FL 33617 USA



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ALL PLUMBING AND ELECTRICAL CONNECTIONS SHALL BE BY OTHERS UNLESS OTHERWISE NOTED. ALL MECHANICAL EQUIPMENT IS CONTRACTOR'S SCOPE OF WORK. MECHANICAL EQUIPMENT AND DUCTWORK SHALL BE BY OTHERS UNLESS OTHERWISE NOTED ON DRAWINGS OR BY THE APPROVED SPECIFICATIONS.

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**HASKELL ARCHITECTS and ENGINEERS, P.A.**
WYOMING Engineering # 1192

The Haskell Company
111 Riverside Avenue
Jacksonville, Florida 32202
Phone # (904) 791-4500

STATE OF WYOMING
DEPARTMENT OF ADMINISTRATION AND INFORMATION

**DINING FACILITY**

CAMP GUERNSEY, WYOMING

| No | DESCRIPTION | DATE |
|---|---|---|
| 1 | MEC | 10/20/18 |


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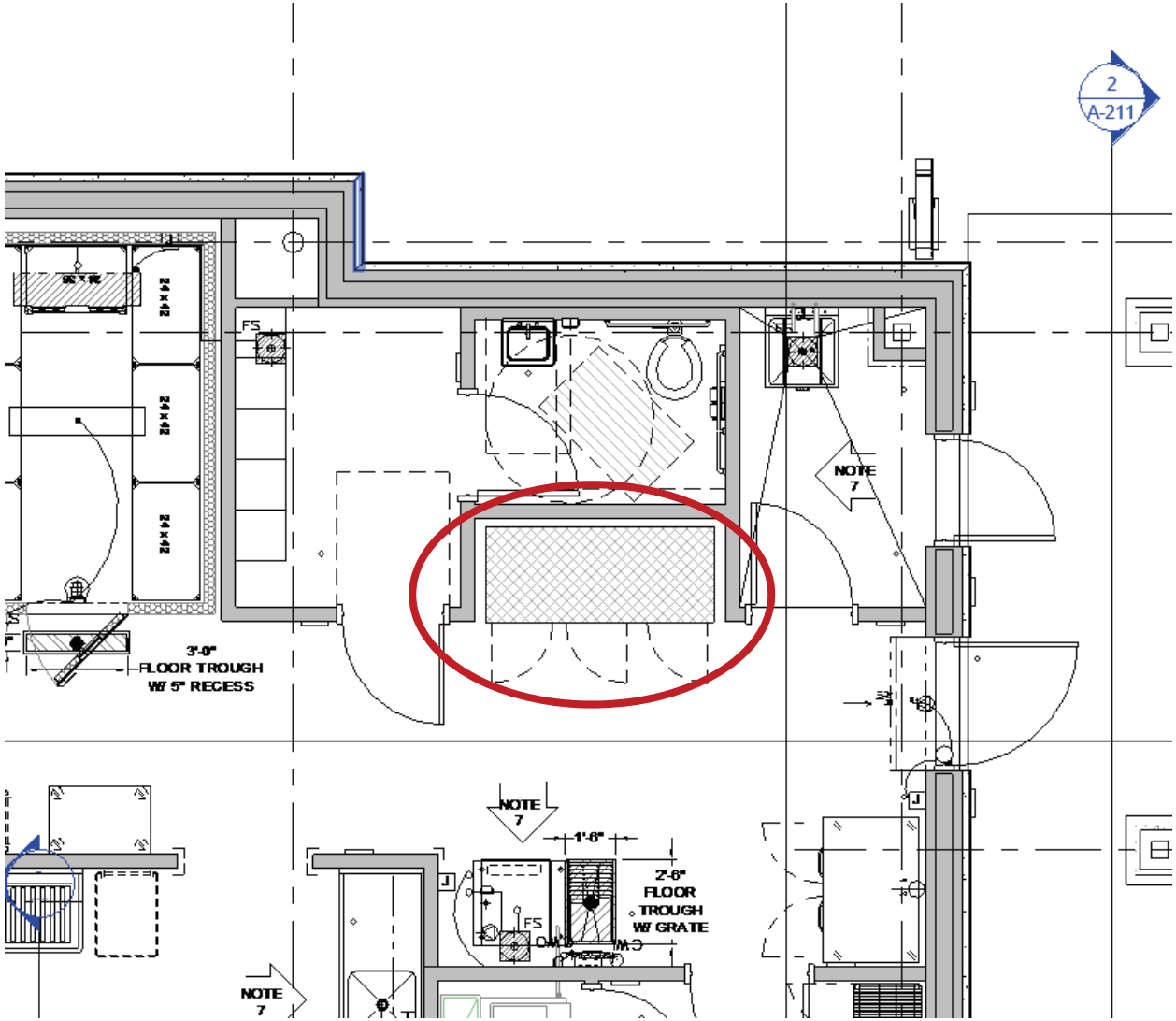
AE JOB NUMBER
6603042

Foodservice Equipment Electrical Plan

**FS1-3**
SHEET NUMBER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A-211
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24 X 42
24 X 42
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NOTE
7
3'-0"
FLOOR TROUGH
W/ 5" RECESS
NOTE
7
1'-6"
2'-6"
FLOOR
TROUGH
W/ GRATE
FS
NOTE
7

# REACH-IN FREEZER (0°F)

## Model: 3F

### 3-Section Reach-In Freezer

**3F** - Stainless steel front, aluminum end panels and interior
**3F-SA** - Stainless steel exterior, aluminum interior
**3F-SS** - Stainless steel exterior and interior
**Designed to maintain NSF-7 temperatures in 100°F ambient.**

**Project Name:**

**Model Specified:**

**Location:**

**Item No:** **Quantity:**

**AIA #:** **SIS #:**

## Standard Model Features

### REFRIGERATION SYSTEM

- Environmentally-safe R-404A refrigerant
- Self contained, performance-rated refrigeration system
- Automatic, electric condensate evaporator

### CABINET ARCHITECTURE

- 3” non-CFC polyurethane foam insulation
- Smooth, polished chrome workflow door handles
- Cam action, lift off hinges
- Self-closing doors
- Magnetic snap-in door gaskets
- Cylinder lock in door
- Heavy-duty, epoxy-coated steel shelves
- 5” casters

### MODEL FEATURES

- LED interior lighting
- External dial thermometer
- Energy saving switch for door heaters
- Automatic electric defrost

## Options and Accessories

(upcharge and lead times may apply)

| | |
|---|---|
| Stainless steel case back | Pan slide assemblies |
| Additional epoxy-coated steel shelves | Pass-Thru |
| Chrome or stainless steel shelves | Shallow depth |
| Heavy-duty pilaster strips | Hinged glass doors |
| Rehinging of doors (consult factory) | Increased refrigeration systems |
| Expansion valve system | Special electrical req. (consult factory) |
| Adjustable legs | **Correctional Facility Options** |
| Digital thermometer | • One way security screws |
| Remote models | • Locking hasp (lock not included) |
| Custom laminates | • Stainless steel mesh cover |
| Half doors | • Coverless hinges |

*Consult factory for other model configurations, options and accessories.*

Continental Refrigerator

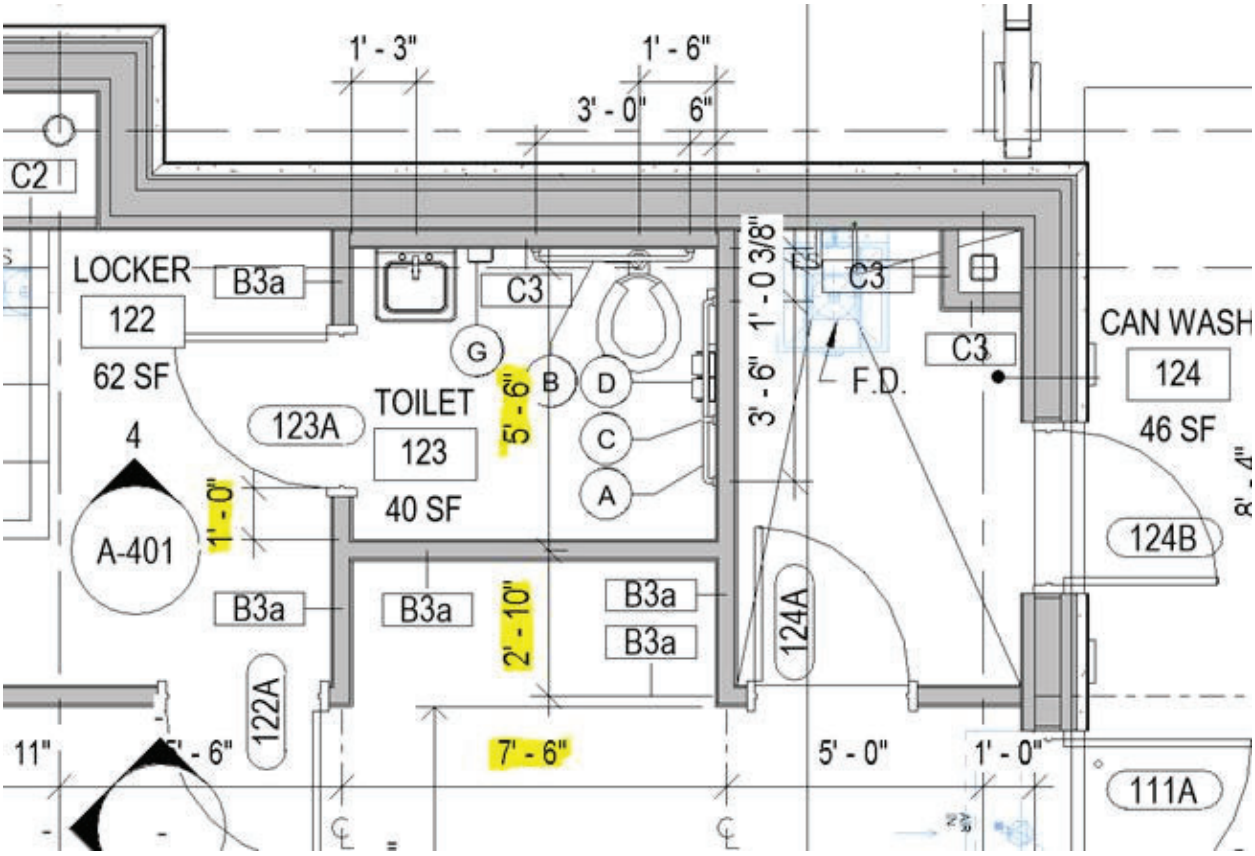
**Toll-Free: 800-523-7138**
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
**www.continentalrefrigerator.com**

**APPROVAL:**

RFI-C205 Architectural

Aaron Fox Response

1/28/2019

*"Please use this sketch as the final dimensions necessary for the alcove. I did confirm the depth of the lav. being provided and had to shift the alcove wall slightly."*