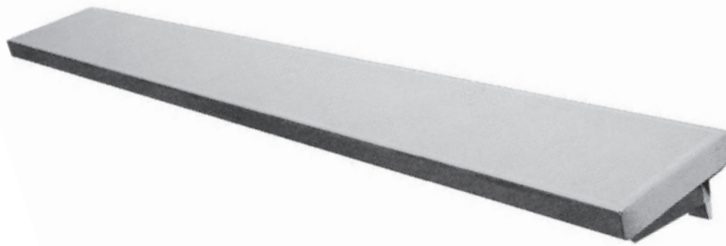




A. Solid tray slide to be 16 gauge stainless steel with three inverted "V" ridges on surface. Ends and side turned down square with all corners fully welded, ground and polished. To have #4 satin finish and a #7 hi-lite finish on all horizontal edges. Support brackets to be stainless steel fold down type.



D. Cutting board shall be 16 gauge stainless steel. 8" wide with edges turned down square and all corners fully welded, ground and polished. To have #4 satin finish and a #7 hi-lite finish on all horizontal edges. Support brackets to be stainless steel fold down type.



F. Overshelf shall be constructed of 16 gauge stainless steel with all edges turned down square and all corners fully welded, ground and polished. To have #4 satin finish and edges to be #7 Hi-lite finish. 1" square stainless steel uprights secured to the table top.



GA. Adjustable food protectors shall have a 16 gauge stainless steel top serving shelf with edges turned down square and all corners fully welded, ground and polished. Edges to have #7 hi-lite finish. All post to be stainless steel square tubing. Ends to have tempered glass, front to have adjustable pivotal glass. Available with led lights or heat lamps.

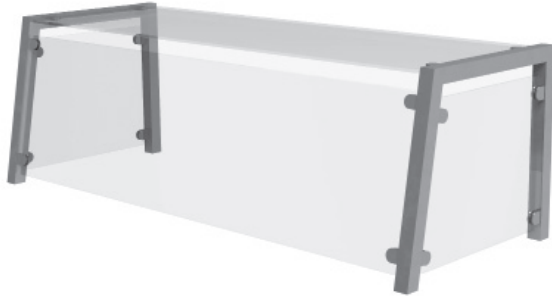


GC. Sloped food protectors shall have a 16 gauge stainless steel top serving shelf with edges turned down square and all corners fully welded, ground and polished. Edges to have #7 hi-lite finish. All post to be stainless steel square tubing. Ends and front to have tempered glass. Available with led lights or heat lamps.

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GAG. Adjustable food protectors with top and sides to have tempered glass, front to have adjustable pivotal glass. All post to be stainless steel square tubing. Available with led lights or heat lamps.



GCG. Sloped food protectors top, front and sides shall have tempered glass. All post to be stainless steel square tubing. Available with led lights or heat lamps.



I. Two tier display with straight front breath guards shall have uprights of 1 1/4" square stainless steel tubing with concealed mounting brackets. Shelves to be 1/4" polished plate glass resting on a horizontal stainless steel framework welded to the uprights. Enclosed ends and front breath guards to be 1/4" plexiglass bound in stainless steel channels. Breath guards to be mounted on adjustable stainless brackets.



M. Single service buffet food protector shall have a hinged plexiglass sneeze guard on the customer's side with plexiglass end enclosures. To have a 16 gauge stainless steel top shelf with all sides turned down square and all corners fully welded, ground and polished, and to have a #7 Hi-lite edge finish. To be supported by 1" square stainless steel tubular supports, with height adjustment from 8" to 14" on 1" increments without the use of tools.



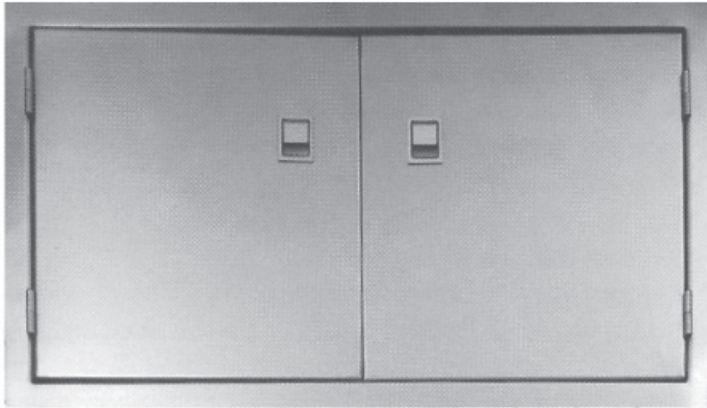
N. Double service buffet food protector shall have hinged plexiglass sneeze guard on front and back sides and plexiglass end enclosures. To have a 16 gauge stainless steel top shelf with all sides turned down square and all corners fully welded, ground and polished, and to have a #7 Hi-lite edge finish. To be supported by 1" square stainless steel tubular supports, with height adjustment from 8" to 14" on 1" increments without the use of tools.

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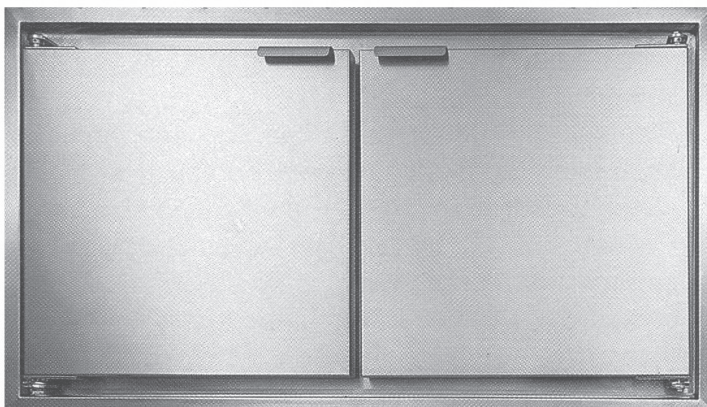


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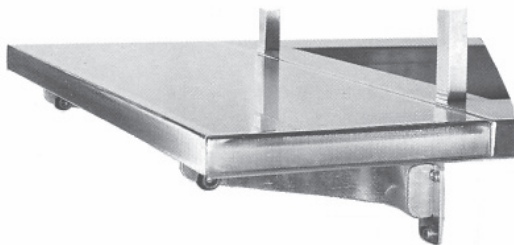




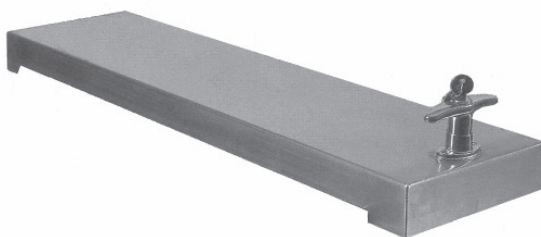
BB. Heated storage base with hinged doors and pan slides to be constructed of 18 gauge stainless steel with N.S.F. covered interior horizontal and vertical corners. Compartment to be insulated with fiberglass insulation. To have two double pan insulated stainless steel hinged doors with paddle latches. The compartment to be separated into two storage sections which provides a total storage capacity of ten full size pans (12" x 20" x 21/2" deep in a full height counter, check with factory for capacity in other heights). The center divider shall be easily removable without tools to allow for the storage of five sheet pans (18" x 26"). Compartment to be uniformly heated by a thermal blanket covering the bottom and both sides and wired to an infinite control for temperature selection.



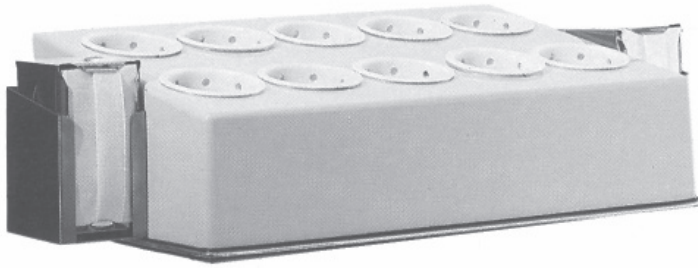
CC. Refrigerated storage base with pan slides to have a storage capacity of approximately 7.8 cubic feet. Two removable louvered panels provide proper ventilation. Storage compartment to stainless steel N.S.F. approved interior liner, fully insulated with urethane insulation. Doors to be double pan stainless steel with foamed in-place urethane insulation. Magnetic type door gaskets to be easily removable and replaceable. Doors to be complete with heavy duty self closing hinges and hand pulls. Each door section to have stainless steel angle slides to hold five full size pans (12" x 20" x 21/2" deep in a full height counter, check with factory for capacity in other heights). Refrigeration system to be a forced air evaporator coil mounted in the storage base and connected to a full hermetic condensing unit operating on R-22. NOTE: refrigerated storage base is not available in 28", 36" or 50" body units.



FF. End drop shelf to be 16 gauge stainless steel, 30" x 12" wide with edges turned down square and all corners fully welded, ground and polished. To have #4 satin finish and a #7 hi-lite finish on all horizontal edges. Support brackets to be stainless steel fold-down type.



GG. Lid locking assembly to be 16 gauge inverted channel design with keyed "T" handle locking device.



00. Silverware dispenser to be one piece seamless molded fiberglass construction with sloped top and rounded corners. Available with six, eight or ten nylon silverware cylinders.

PP. Napkin dispensers provided as a pair, to be 18 gauge stainless steel with all corners welded, ground and polished, complete with Bloomfield napkin holders.