

ADDENDUM #1 – AUGUST 17, 2026

RE: CITY OF PORT ORFORD
American Legion Building Remodel
Project #18.27.3

FROM: HGE ARCHITECTS, Inc.
333 South 4th Street
Coos Bay, Oregon 97420
541-269-1166



TO: Prospective Bidders

This Addendum forms a part of the Contract Documents and modifies the original Documents dated July 2026, as noted below. Acknowledge receipt of this Addendum in the space provided on the Bid Form. Failure to do so may subject Bidder to disqualification.

This Addendum consists of **THREE (3)** page(s) together with the following attachments:

- **Plan Holder's List (for reference only)**
- **Foodservice Equipment Drawings (Section 11-4000)**
- **Revised Kitchen Equipment List (Sheet A2.5 Enlarged Kitchen Plans)**
- **Revised Sheet P2.1 Plumbing Floor Plan**
- **Revised Sheet M2.1 HVAC Floor Plan**
- **Revised Sheet M2.1A HVAC Floor Plan - Alternate**

CHANGES TO PROJECT MANUAL:

1. **Section 11-4000 Foodservice Equipment:** ADD the attached Foodservice Equipment drawings referenced as Basis of Design within Section 11-4000.

CHANGES TO DRAWINGS:

1. **Sheet G0.0 Cover Sheet:** DELETE "A1.2 Site Details" from the Sheet Index. This sheet does not exist.
2. **Sheet A2.5 Enlarged Kitchen Plans, Kitchen Equipment List:** REPLACE Kitchen Equipment List with the attached revised Kitchen Equipment List. Revisions include:
 - a. Items C1, C3, and C4: Revised electrical connection notes.
 - b. Items P1, D1, and D4: Revised water and waste connection sizes.
3. **Sheet A4.1 Exterior Elevations, Drawing 1 South Elevation:**
 - a. REPLACE Detail callout 6/A5.2 with Detail callout 11/A5.2 at storefront window jamb.
 - b. ADD Detail callout 12/A5.2 at storefront window sill.

4. Sheet P1.0 Plumbing Demo:

- a. DELETE note, "Remove existing HB, cap water line in crawl space at main."
- b. DELETE note, "See Community Building for continuation of scope."
- c. DELETE note, "Remove existing electric water heater and booster heater for new installation." REPLACE with note, "Remove piping associated with existing electric water heater and booster heater."

5. Sheet P2.1 Plumbing Floor Plan: REPLACE Sheet in its entirety with the attached revised Sheet. Revisions include:

- a. Revised line locations based on site conditions and background orientation.
- b. Corrected detail reference.
- c. Added floor sink for icemaker.

6. Sheet P6.0 Plumbing Schedules and Details: DELETE Detail 5/P6.0 Fixed Air Gap.

7. Sheet M1.0 Mechanical Demo Plan:

- a. DELETE note, "Oil storage tank to be removed. Remove oil fire heater and oil lines to/from tank heater."
- b. DELETE note, "Coordinate with propane provider for removal of tank. It is assumed that the tank is owned by the propane provider. Demo propane line to oven/cook top."

8. Sheet M2.1 HVAC Floor Plan: REPLACE Sheet M2.1 in its entirety with the attached revised Sheet M2.1. Revisions include:

- a. Revised MAU duct based on site conditions.
- b. Added split system for kitchen.

9. Sheet M2.1A HVAC Floor Plan - Alternate: REPLACE Sheet M2.1A in its entirety with the attached revised Sheet M2.1A. Revisions include:

- a. Revised MAU duct based on site conditions.
- b. Added split system for kitchen.

10. Sheet M6.0 Mechanical Schedules and Details:

- a. ADD the following schedule for Fan Coil Unit – Heat Pump:

FAN COIL UNIT - HEAT PUMP													
TAG	MANUFACTURER	MODEL	CONDENSATE PUMP	TYPE	NOMINAL TONS	CFM	VOLTAGE	PH.	MCA	MOCP	CAPACITY TO MATCH	COOLING CAPACITY (MBH)	HP HEATING OUTPUT @ 47°F (MBH)
FC-1	MITSUBISHI	MSZ-GX30NL	YES	WALL	2.5	688	208	1	1	15	OHP-A2	30 600	34 000

- b. At Detail 1/M6.0 Exhaust Fan Control Detail:

- i. DELETE note, "Heat Pump Fan Coil Unit fan power leads." REPLACE with note, "Electric Furnace Unit Fan power leads."
- ii. ADD general note, "Note: All low voltage wiring and conduit pathway shall be provided by Division 23. See 23-0500 for device specifications. Locate relays near the device controlled to reduce line voltage wire pathway to a minimum."

11. Sheet M6.0A Mechanical Schedules and Details – Alternate:

- a. At Detail 4/M6.0A Ventilation Control Schematic, ADD general note, "Note: All low voltage wiring and conduit pathway shall be provided by Division

23. See 23-0500 for device specifications. Locate relays near the device controlled to reduce line voltage wire pathway to a minimum.”

END OF ADDENDUM #1

PLANHOLDERS LIST

Project Number and Name: 18.27.3 American Legion Hall Building Remodel

Bid Opening Time and Date: September 3, 2026 - 2 PM

Bid Opening Location: See Advertisement for Bid

Deposit Amount: \$50 Architect's Estimate: \$785,000

Company Name	Category	Contact Person	Address	Email	Phone
OWNER					
City of Port Orford	Owner	Melissa Radcliffe	555 W 20th Street Port Orford, OR	mradcliffe@portorfordor.gov	541-332-3681
DESIGN TEAM					
HGE ARCHITECTS, Inc.	Architect / Project Manager	Joseph Slack	333 South 4th St., Coos Bay, OR 97420	joeslack@hge1.com	541-269-1166
MFIA Inc. Consulting Engineers	M/P: Eng.	Scott Miller	2007 S.E. Ash St. Portland, Oregon 97214	scott.miller@mfia-eng.com	503-234-0548
Double E Engineers	Elec. Eng.	Greg Miller		greg@ee-engineering.com	547-294-0587
PRIME / GENERAL CONTRACTORS (GC)					
Zterrell & Son	GC	Zak Terrell	220 Breezy Lane Roseburg, OR	zakterrell@gmail.com	541.670.6341
SUBCONTRACTORS (SUB) / SUPPLIERS (SUPP)					
PLAN EXCHANGES (Exch)					
DJC Plan Center	Exch	Plan Room	921 SW Washington St., #210 Portland, OR 97205	plancenter@DJCOregon.com	503-274-0624
Seattle DJC	Exch		83 Columbia St. Seattle, WA 98104	plans@dj.com	206-622-8272
Builders Exchange of Washington, Inc.	Exch	Production Dept.	2607 Wetmore Avenue, Everett, WA 98201	production@bxwa.com	425-258-1303
Eugene Builders Exchange	Exch	Jeremy Moritz	2460 West 11th Eugene, Oregon 97402	info@ebe.org	541-484-5331
Plan Center Northwest	Exch	Brie Kidwell	PO Box 2486 Clackamas, OR 97015	brie@plancenternw.com	503-650-0148
Salem Contractors Exchange	Exch	Lori Cooley	P.O. Box 12065, Salem 97309	plans@sceonline.org	503-362-7957
Premier Builders Exchange	Exch	Kendra Connelly Chyna Kennedy	PO Box 6731, Bend, Oregon 97708	admin@plansonfile.com	541.389.0123
Medford Builders Exchange	Exch	Tim O'Sullivan	2330 Crater Lake Ave. Medford, Or. 97504	planroom@medfordbuilders.com	541.773.5327
Dodge Data & Analytics	Exch	Adam Bouman		projectdata@construction.com	800-768-5594
Tri-City Construction Council	Exch	Kailey Casey	20 E Kennewick Ave., Kennewick, WA 99336	bidinfo@tcplancenter.com	509.582.7424
Spokane Regional Plan Center	Exch	Robyn Stevens	209 N Havana, Spokane, WA 99202	robyns@plancenter.net	509.328.9600
Construction Connect	Exch	Amanda Beyer	3825 Edwards Rd Suite 800, Cincinnati, OH 45209	Content@constructconnect.com	513.458.5837



8/17/2026

Project:
Port Orford Community
Center 8/11/26

From:
Curtis Restaurant Equipment
Scott Coupe
742 Rossanley Drive
Medford, OR 97501
541.746.7480
(541)779-8335 (Contact)

To:
HGE Architects
Joe Slack

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Submittal Sheet

08/11/2026

ITEM# P1 - SINK (1 EA REQ'D)

Pacific Stainless PTD-MOD

Prep Table with Double Sink, 72" Long x 26" Wide, 16g 304 #4 Top with 2" x 8" Backsplash, 45° Return with 3/4" Turned Down for Mounting to Wall Clips. 1-1/8" Faucet Mounting Holes in Splash at 8" O.C., Inverted V Edge on Front and Sides. Two Fully Welded 16" Long x 20" Wide x 12" Deep Sink Bowls, Centered in Unit. Equal Drainboards Left & Right. 1-5/8" Round Stainless Steel Tube Legs and Stretchers with Adjustable Feet. Rotary Waste Brackets Provided.
(2 ea) Wall Clips & (2 ea) Basket Drains (Shipped with Unit)

ACCESSORIES

Mfr	Qty	Model	Spec
Fisher	1	60658	Faucet, backsplash mount, 8" centers, 14" swing spout, lever handles with color coded indexes, 1/2" NPT male inlets, with elbows, stainless steel, CSA, ADA Compliant
Fisher	2	22209	DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, dual teflon seals, stainless steel ball, cast red brass body
Fisher	1		10 year warranty against defects in materials or workmanship, standard

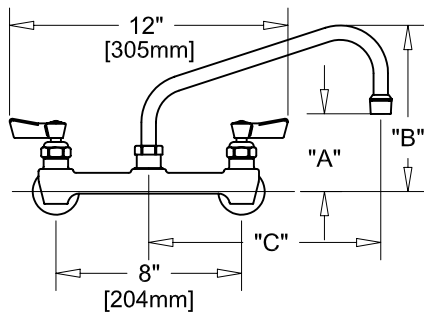
WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					
2									

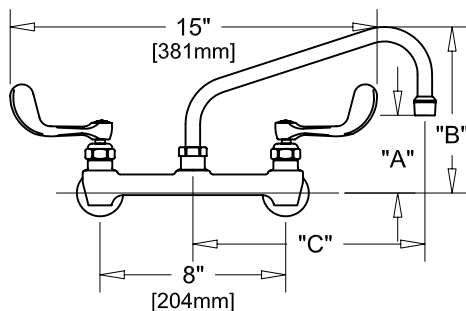
WASTE

	INDIRECT SIZE	DIRECT SIZE
1		
2	1-1/2"	

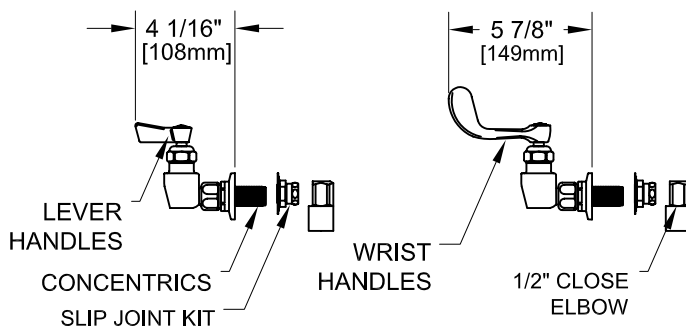
8" C/C BACKSPLASH FAUCET W/ LEVER HANDLES



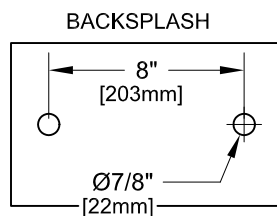
8" C/C BACKSPLASH FAUCET W/ WRIST HANDLES



8" C/C BACKSPLASH FAUCET



ROUGH-IN:



PRODUCT NAME: STAINLESS STEEL
8" C/C BACKSPLASH FAUCET

MODEL:

- ☐ 61182 W/ 6" SWING SPOUT W/ LEVER HANDLES
- ☐ 61050 W/ 8" SWING SPOUT W/ LEVER HANDLES
- ☐ 60917 W/ 10" SWING SPOUT W/ LEVER HANDLES
- ☐ 60771 W/ 12" SWING SPOUT W/ LEVER HANDLES
- ☐ 60658 W/ 14" SWING SPOUT W/ LEVER HANDLES
- ☐ 60526 W/ 16" SWING SPOUT W/ LEVER HANDLES
- ☐ 61190 W/ 6" SWING SPOUT W/ WRIST HANDLES
- ☐ 61069 W/ 8" SWING SPOUT W/ WRIST HANDLES
- ☐ 60925 W/ 10" SWING SPOUT W/ WRIST HANDLES
- ☐ 60798 W/ 12" SWING SPOUT W/ WRIST HANDLES
- ☐ 60666 W/ 14" SWING SPOUT W/ WRIST HANDLES
- ☐ 60534 W/ 16" SWING SPOUT W/ WRIST HANDLES

FEATURES

CONTROL VALVE

- * 8" C/C BACKSPLASH MOUNT
- * CONCENTRICS
- * STAINLESS STEEL CONSTRUCTION
- * SWIVELLING SEAT DISKS
- * HOT SIDE STEM - RIGHT HAND
- * COLD SIDE STEM - LEFT HAND
- * LEVER HANDLES OR WRIST HANDLES
- * 1/2" CLOSE ELBOWS
- * EZ INSTALL ADAPTERS - T&S, CHI, KROWNE
- * SWING SPOUT

SYSTEM LIMITS

- * TEMP: 40°F MIN. TO 140°F MAX.

SHIPPING WEIGHT

- * 5.0 LBS

- * NSF 61-9 APPROVED & LISTED
- www.truesdail.com

MODELS	DIM "A"	DIM "B"	DIM "C"
61182 61190	2-1/4" [57mm]	5-7/8" [149mm]	6" [152mm]
61050 61069	2-1/2" [64mm]	6-3/8" [162mm]	8" [204mm]
60917 60925	3-1/8" [79mm]	6-7/8" [175mm]	10" [254mm]
60771 60798	3-3/4" [95mm]	7-3/8" [187mm]	12" [305mm]
60658 60666	4-3/8" [111mm]	8-1/4" [210mm]	14" [356mm]
60526 60534	5" [127mm]	8-7/8" [225mm]	16" [406mm]

FISHER

FISHER MANUFACTURING COMPANY

TOLL FREE: 800-421-6162 - FAX: 800-832-8238

information@fisher-mfg.com - www.fisher-mfg.com

ANSI/A112.18.1-2005

APPLICATION:

PRODUCT NAME:

DRAINING FLAT STRAINER

JOB NAME:

MODEL:

QUANTITY:

ITEM NO.:

- ☐ 22209 DRAINING FLAT STRAINER BRASS
☐ 28932 DRAINING FLAT STRAINER CHROME

OPTIONS OR MODIFICATIONS:

- ☐ OTHER _____

FEATURES:

- * DUAL TEFLON SEALS
- * STAINLESS STEEL BALL
- * CAST RED BRASS BODY
- * EXTRA STURDY STAINLESS STEEL CLAMPING RING
- * "CLEAR THROUGH" OPENING - NO NEED TO DISASSEMBLE IF SNAKING IS REQUIRED
- * INDUSTRY STANDARD "SEALING" ANGLE - FITS FLUSH TO STANDARD STAINLESS STEEL SINKS
- * STAINLESS STEEL FLAT STRAINER
- * 1/4 TURN FULLY OPENS AND CLOSSES VALVE

DRAIN RATE:

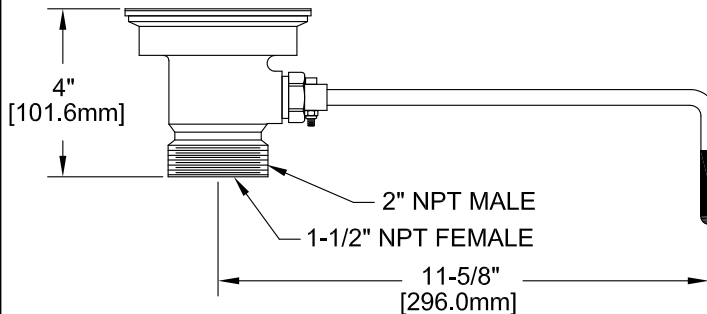
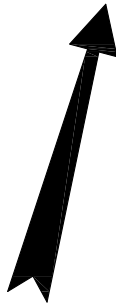
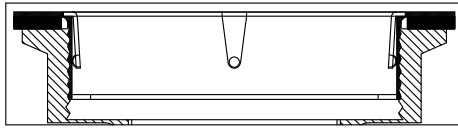
- * 12 GPM

SHIPPING WEIGHT

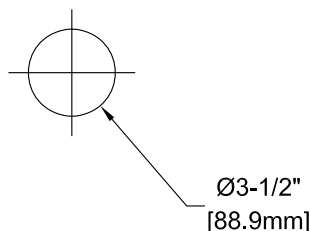
- * 5.0 LBS

PRODUCT COMPLIANCE:

- * ASME A112.18.2 / CSA B125.2



ROUGH-IN:



FISHER

FISHER MANUFACTURING COMPANY
TOLL FREE: 800-421-6162 - FAX: 800-832-8238
information@fisher-mfg.com - www.fisher-mfg.com



Submittal Sheet

08/11/2026

ITEM# P2 - WORK TABLE (1 EA REQ'D)

OFOI WORK TABLE

existing work table 8' x 30"

<Existing>



Submittal Sheet

08/11/2026

ITEM# P3 - HAND SINK (1 EA REQ'D)

Advance Tabco 7-PS-66

Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

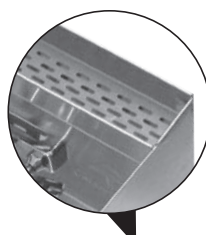
	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 4" OC, splash mount



7-PS-40

7-PS-66
7-PS-66-NF (Faucet Not Included)

Includes
Removable
Rear
Utility Tray



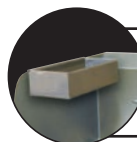
7-PS-76



7-PS-66W

7-PS-66L
or 7-PS-66R (Shown)

7-PS-87

7-PS-56 **SPACE SAVER**
9" x 9" x 5" Bowl

REMOVABLE UTILITY TRAY 7-PS-48
8" x 3" x 2 5/16" Tray - Tray hem allows to hang from
any standard side splash. Perforated for water drainage.

STAINLESS STEEL

HAND SINKS SIDE SPLASH UNITS

Conforms To NSF 61/9 Lead Free Requirements



Item #: _____ Qty #: _____

Model #: _____

Project #: _____

STANDARD FEATURES:

One piece **Deep Drawn** sink bowl design.

Sink bowl is 10" x 14" x 5".

Stainless steel basket drain 1-1/2" IPS.

Splash mounted 4" O.C. gooseneck faucet furnished with aerator.

7-PS-40 & 7-PS-66 Series Specific Features:

Welded 7 3/4" high side splashes.

7-PS-66W includes K-316 Wrist Handle Faucet

7-PS-40 lever operated drain and built-in overflow with plastic overflow tube and spring clamps. P-Trap is 1 1/2" IPS.

7-PS-56 Specific Features:

Space Saver Sink bowl is 9" x 9" x 5".

7 3/4" high side splashes.

7-PS-76 Specific Features:

12" high side splashes.

Includes 17 1/4" x 3" x 2 5/16" Full length removable Utility Tray for use with 12" Side Splash Units.

Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. P-Trap is 1 1/2" IPS.

7-PS-87 Specific Features:

Same features as 7-PS-40 Plus C-Fold Paper Towel & Soap Dispenser and Wrist Handle Faucet.

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Die formed Countertop Edge with a 3/8" No-Drip offset.

One sheet of stainless steel - No Seams.

All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

MATERIAL:

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is galvanized and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

Faucet supply is 1/2" IPS male thread hot and cold.

Faucet Flow Rate: 1.0 GPM/3.8 LPM aerator. 60 PSI.

WARNING:

Equipment that includes a faucet may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit www.p65warnings.ca.gov.

Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933

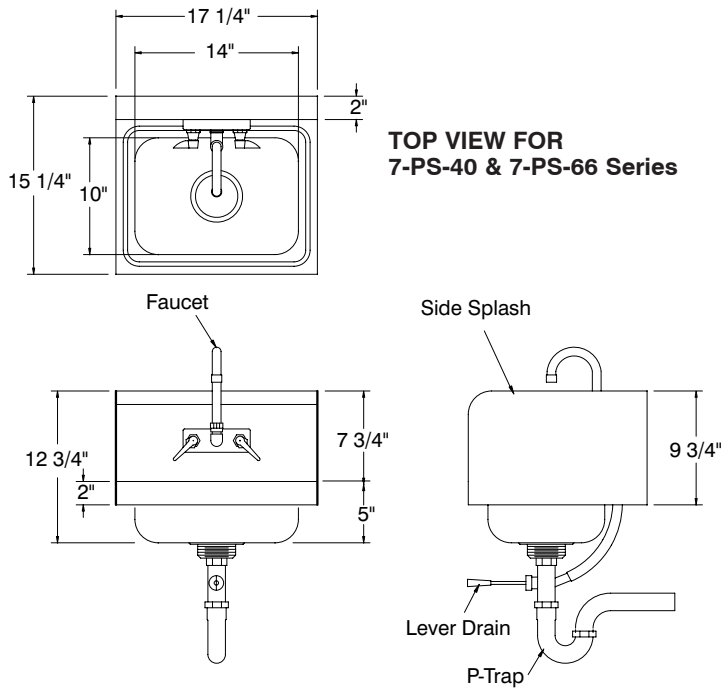
DIMENSIONS and SPECIFICATIONS

TOL Overall: $\pm .500''$ Interior: $\pm .250''$

FITTINGS SUPPLIED AS SHOWN

ALL DIMENSIONS ARE TYPICAL

7-PS-40, 7-PS-66, 7-PS-66-NF, 7-PS-66W & 7-PS-66RorL
(7-PS-66 Series Excludes P-Trap & Lever Drain & Overflow)



7-PS-40 - 22 lbs.

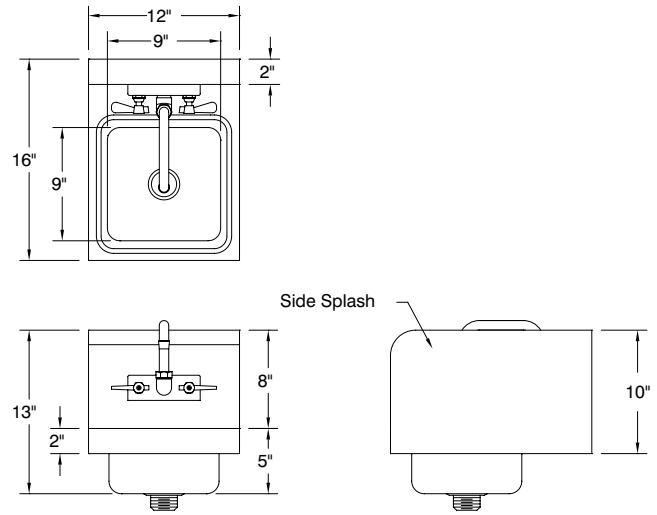
7-PS-66W - 22 lbs.

7-PS-66 - 19 lbs.

7-PS-66RorL - 20 lbs.

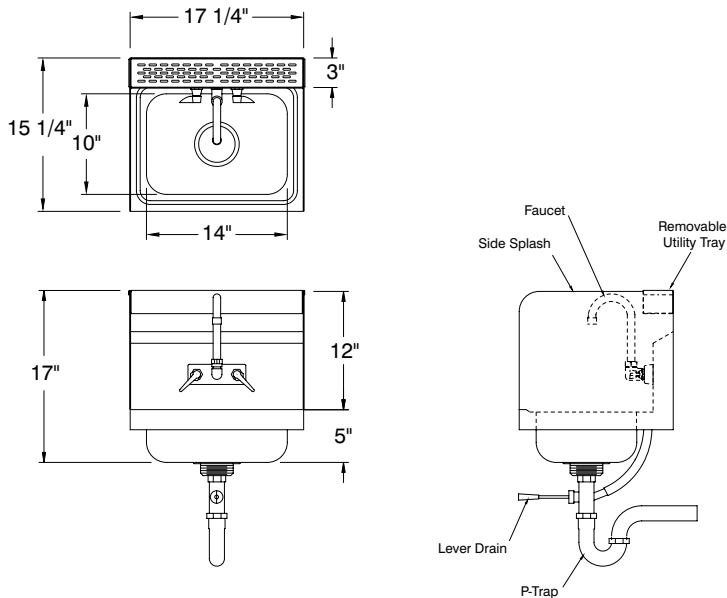
7-PS-66-NF - 19 lbs.

7-PS-56



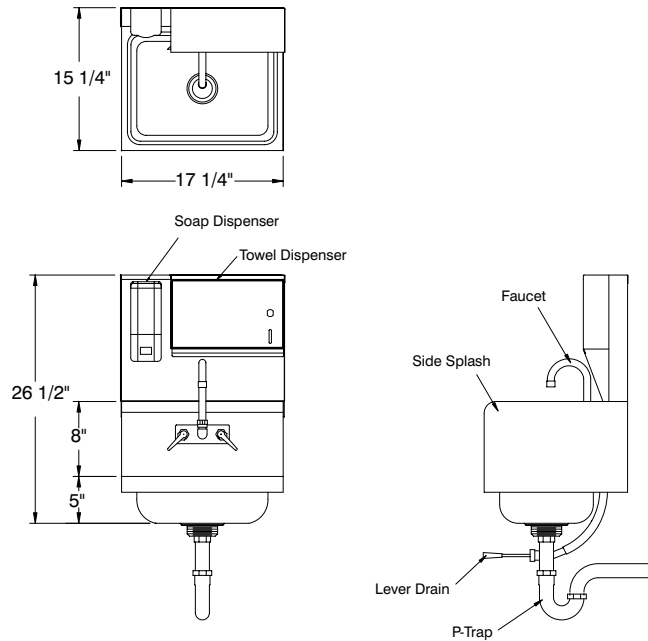
14 lbs.

7-PS-76



27 lbs.

7-PS-87



34 lbs.





Submittal Sheet

08/11/2026

ITEM# C1 - GRIDDLE, ELECTRIC, COUNTERTOP (1 EA REQ'D)

Garland Commercial Ranges E24-36G

E24 Series Griddle, electric, 36" W, countertop, 35-5/8" W x 24" D cooking surface, 3/4" thick smooth polished steel griddle plate, thermostatic controls, stainless steel front and sides, 4" legs, 12.0 kW (Garland)

ACCESSORIES

Mfr	Qty	Model	Spec
Garland Commercial Ranges	1		One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard
Garland Commercial Ranges	1		240v/60/1-ph, 50.0 amps, direct

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	240	60	1	Direct			50.0				

GARLAND®

E24 Series Heavy-Duty Electric Griddles

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

- E24-24G • E24-48G • E24-72G
- E24-36G • E24-60G



Model E24-36G

Standard Features

- Stainless steel front and sides
- 4" (102mm) stainless steel legs
- Recovery signal light
- 100°F (35°C) to 450°F (235°C) hydraulic thermostat with indicator light per each 12" width of griddle
- One-year limited parts & labor warranty (USA & Canada only)

Options & Accessories

- Stainless steel back
- Grooved griddle plate, in 12" (305mm) sections
- 460 volt (for complete amperage draws contact factory)
- Stands are available

Specifications

Heavy-duty electric griddles available in five widths; 24" (610mm), 36" (914mm), 48" (1219mm), 60" (1524mm) and 72" (1829mm).

High-performance, high-volume production with even, consistent, controlled temperatures.

3/4" (19mm) thick griddle plate complete with grease trough and splashguard.

Optional grooved griddle tops in 12" (305mm) wide sections.

All models are designed as freestanding units or bank with other E24 series equipment.

Stainless steel front and sides.

100°F (35°C) to 450° F (235° C) hydraulic thermostats for each 12" (305) width of griddle surface.



E24 Series Heavy Duty Electric Griddles

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com
6836B
12/25

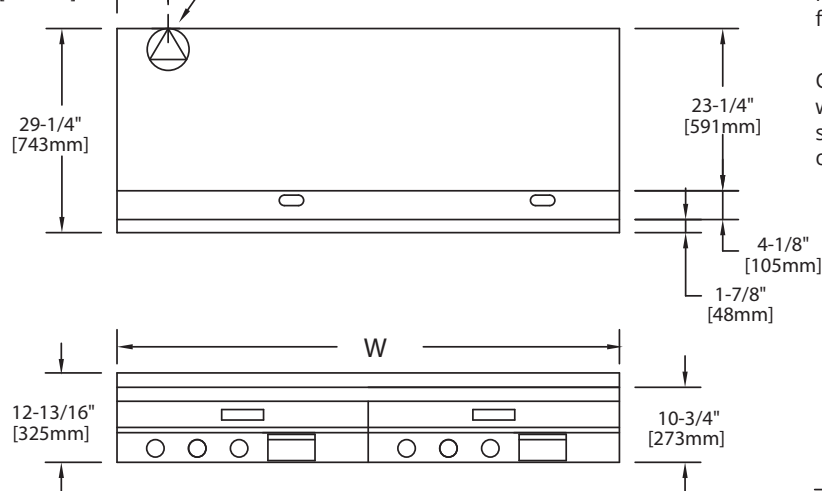


GARLAND®

E24 Series Heavy-Duty Electric Griddles

7-1/4"
[184mm]

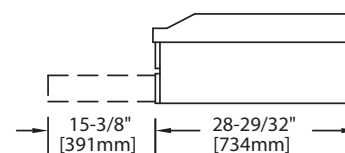
REAR CABLE
ENTRANCE



NOTE: Add 4" (102mm) to height if sanitary legs are used.

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only.

Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.



Loading Chart

Model	Total Kw Load	Nominal Amperes Per Line											
		3 Phase									Single Phase		
		240V			208V			480V			240V	208V	480V
		X	Y	Z	X	Y	Z	X	Y	Z			
E24-24G	8.0	16.5	16.5	29.0	19.0	19.0	33.0	8.3	8.3	14.4	33.5	38.5	16.7
E24-36G	12.0	29.0	29.0	29.0	33.5	33.5	33.5	14.4	14.4	14.4	50.0	58.0	25.0
E24-48G	16.0	44.0	29.0	44.0	51.0	33.0	51.0	22.0	14.4	22.0	67.0	77.0	33.3
E24-60G	20.0	44.0	44.0	58.0	51.0	51.0	66.5	22.0	22.0	28.9	83.5	96.0	41.7
E24-72G	24.0	58.0	58.0	58.0	66.0	66.0	66.0	28.9	28.9	28.9	100.0	116.0	50.0

Export voltage available on request – Specify wiring required

kW loadings are reduced on 220 volt systems.

Standard wiring 240 volt (220/240) or 208 volt (197/219) single or three phase – Specify which is required

Surface Capacities

Model	Meat Patties 3-1/2 Oz (98g) (350°F/177°F)		Fried Eggs (300°F/149°C)		Minute Stakes 4 oz. (112g) (350°F/177°C)		Pancakes 4" (101mm) Dia. (400°F/204°C)	
	Load	Hourly	Load	Hourly	Load	Hourly	Load	Hourly
E24-24G	33	300	27	613	27	267	31	460
E24-36G	50	450	40	920	40	400	46	690
E24-48G	67	600	53	1227	53	533	61	920
E24-60G	83	750	67	1533	67	667	77	1150

Model	W
E24-24G	24" (610mm)
E24-36G	36" (914mm)
E24-48G	48" (1219mm)
E24-60G	60" (1524mm)
E24-72G	72" (1829mm)

Installation Clearances	
Side	Rear
1" (25mm)	1" (25mm)

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

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

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***Submittal Sheet***

08/11/2026

ITEM# C2 - EQUIPMENT STAND, FOR COUNTERTOP COOKING (1 EA REQ'D)

Advance Tabco ES-303C

Equipment Stand, 36"W x 30"D x 25"H (overall), 24" working height, 14 gauge 304 stainless steel top with 1"H up-turn on sides & rear, 18 gauge adjustable stainless steel undershelf, stainless steel legs with heavy duty 5" urethane swivel casters, NSF

**FEATURES: (as it applies)**

TOP is furnished with 1" hemmed edge turned up at both sides; 1" turn up at rear.

Aluminum die cast "leg to shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts.

Undershelf is adjustable.

CONSTRUCTION:

All TIG welded. Exposed weld areas finished to match adjacent surfaces.

Entire Top is mechanically polished to a satin finish and is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.

MATERIAL:**ES-Series Stainless Steel Base**

TOP is 14 gauge stainless steel type "304" series with galvanized understructure.

SHELF is 18 gauge stainless steel.

LEGS are 1 5/8" diameter heavy gauge tubular stainless steel with stainless steel gussets and 1" adjustable stainless steel bullet feet.

EG-Series Galvanized Base

TOP is 14 gauge stainless steel type "304 series with galvanized understructure.

SHELF is 18 gauge galvanized steel.

LEGS are 1 5/8" diameter tubular galvanized steel with galvanized steel gussets and 1" adjustable plastic bullet feet.

LEGS WITH CASTERS ("C" Series) are 1 5/8" diameter tubular galvanized steel with galvanized steel gussets and TA-255 Heavy Duty Urethane Casters.

OPTIONAL:

Laminated Hardwood Cutting Board is secured to stainless steel channels. Channels are welded to a stainless steel one-piece L-shaped tubular support which in turn is welded to a stainless steel sliding collar for height adjustments.

18 Gauge stainless steel Plate Shelf secured to stainless steel gusset and attached to stainless steel sliding collar for height adjustment.

2" thick stainless steel cutting surface welded to a stainless steel one-piece L-shaped tubular support which in turn is welded to a stainless steel sliding collar for height adjustments.

**HEAVY DUTY CASTERS**

Available on 2' - 6'
ES Series Equipment Stands

**Featuring as Standard:
"THE PROVEN"**

Original Advance Tabco
Adjustable Undershelf w/
Die Cast Leg Clamp



STAINLESS STEEL EQUIPMENT STANDS

Item #: _____ Qty #: _____

Model #: _____

Project #: _____



	L	24" Wide	Wt.	30" Wide	Wt.	30" Wide w/Casters	Wt.
STAINLESS STEEL	24"	ES-242	45 lbs.	ES-302	51 lbs.	ES-302C	66 lbs.
	36"	ES-243	60 lbs.	ES-303	68 lbs.	ES-303C	83 lbs.
	48"	ES-244	77 lbs.	ES-304	85 lbs.	ES-304C	100 lbs.
	60"	ES-245	86 lbs.	ES-305	102 lbs.	ES-305C	117 lbs.
	72"	ES-246	104 lbs.	ES-306	119 lbs.	ES-306C	134 lbs.
	84"	ES-247	112 lbs.	ES-307	142 lbs.	-	-
	96"	ES-248	137 lbs.	ES-308	164 lbs.	-	-
GALVANIZED	24"	EG-242	45 lbs.	EG-302	51 lbs.	-	-
	36"	EG-243	60 lbs.	EG-303	68 lbs.	-	-
	48"	EG-244	77 lbs.	EG-304	85 lbs.	-	-
	60"	EG-245	86 lbs.	EG-305	102 lbs.	-	-
	72"	EG-246	104 lbs.	EG-306	119 lbs.	-	-
	84"	EG-247	112 lbs.	EG-307	142 lbs.	-	-
	96"	EG-248	137 lbs.	EG-308	164 lbs.	-	-

OPTIONAL ACCESSORIES*

1 1/2" WOOD CUTTING BOARD			PLATE SHELF	
L	24" Wide	Wt.	24" Wide	Wt.
24"	TA-922	28 lbs.	TA-962	22 lbs.
36"	TA-923	30 lbs.	TA-963	24 lbs.
48"	TA-924	34 lbs.	TA-964	27 lbs.
60"	TA-925	37 lbs.	TA-965	31 lbs.
72"	TA-926	40 lbs.	TA-966	40 lbs.
84"	TA-927	56 lbs.	TA-967	50 lbs.
96"	TA-928	64 lbs.	TA-968	57 lbs.

*Wood Cutting Board, Stainless Steel Cutting Surface & Plate Shelf Are Adjustable



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933

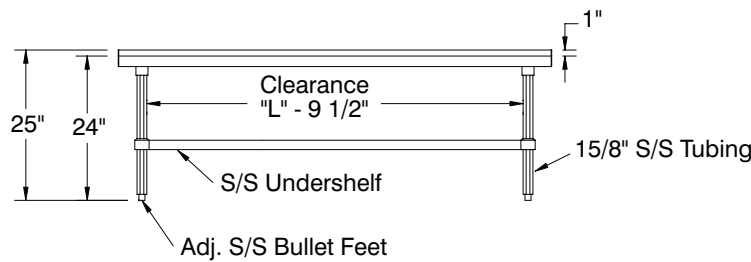
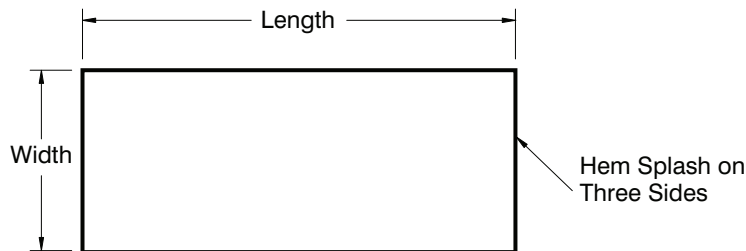
DETAILS and SPECIFICATIONS

TOL $\pm$.500"

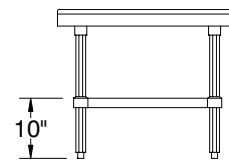
ALL DIMENSIONS ARE TYPICAL

7 ft. units and longer are furnished with six (6) legs.

Maximum Total Load = 1000 lbs.

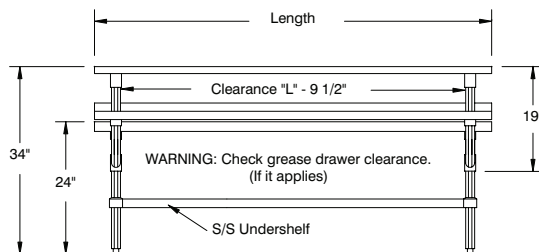
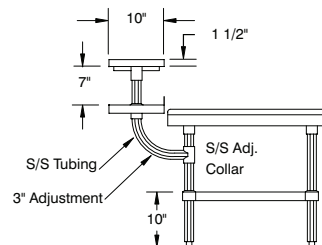


24" Working Height



with Plate Shelf & Wood Cutting Surface

Maximum Load Weight for Plate Shelf is 25 lbs.

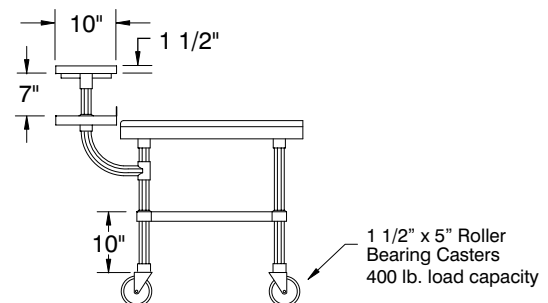
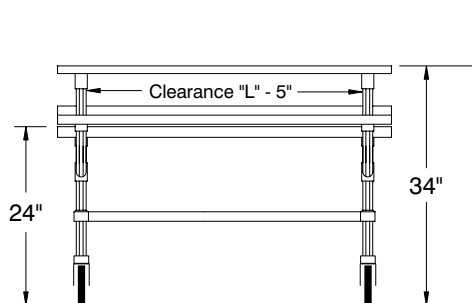
WARNING: Check grease drawer clearance.
(If it applies)

Wood Cutting Board

Mobile Unit

Optional X.H.D. Casters

TA-255 Set of 4
TA-256 Set of 6
Each Set supplied
with 2 brakes.





Submittal Sheet

08/11/2026

ITEM# C3 - RANGE, 60", 10 SEALED BURNERS (1 EA REQ'D)

Garland Commercial Ranges SS684

Sentry Series Restaurant Range, electric, 60", (10) high performance sealed element burners, two standard ovens, with 10" high backguard, all stainless steel exterior finish, 6" stainless steel legs, 33kW, cCSAus, NSF (Garland)

ACCESSORIES

Mfr	Qty	Model	Spec
Garland Commercial Ranges	1		One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard
Garland Commercial Ranges	1		240v/60/1-ph, 136 amps
Garland Commercial Ranges	1		-24G 24" thermostatic controlled griddle - replaces four elements, standard on right
Garland Commercial Ranges	1		10" High backguard, standard
Garland Commercial Ranges	1	RC2	Double convection oven base, add suffix RC2
Garland Commercial Ranges	1		(Convection oven) additional .30 kw, contact factory for additional amp load information
Garland Commercial Ranges	1		Swivel Casters, Polyurethane wheels (non-marking)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1								33.0			
2	240	60	1				136.0				

GARLAND®

SS684 Sentry Series Electric Restaurant Range

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- SS684
- S684 Griddle / Hot Top Only



Model SS684

Standard Features

- Stainless steel exterior
- 2 large, full-size ovens with porcelain interior finish
- Removable, 4-position oven rack guides with one oven rack per oven
- Electro-mechanical heavy-duty oven thermostat, (150°F/66°C - 550°F/288°C)
- Cool-touch oven door handle
- 10" (254mm) high stainless steel backguard with slotted black enameled angled cap
- 6" (152mm) high stainless steel adjustable legs
- 10 sealed, high-performance elements with overheat protection, individually controlled
- 1-year parts and labour limited warranty (USA & Canada only).

Options & Accessories

- Convection oven(s), (add suffix -RC for single, or -RC2 for double) Each convection oven comes standard with 3 oven racks
- 5/8" (16mm) thick thermostatically controlled griddle plate available in 12", add suffix 12G, 24" add suffix 24G and 36", add suffix 36G, standard on the right, left optional
- Solid steel hot top 1/2" (13mm) thick utilizing front and rear switch controls, available in 12", add suffix 1, 24" add suffix 2, and 36", add suffix 3, standard on the left, right optional (Note: Maximum of three (3) hot top sections per range.)
- Additional oven rack
- Set of (4) 5" high polyurethane, non-marking swivel casters with front brakes.
- 17" (432 mm) high stainless steel backguard with slotted black enameled angled cap
- Stainless steel two-piece easy to assemble backguard and plate shelf
- Range-mounted salamander broiler (Model SER-684). Specify right or left side, 24" wide high-shelf included.
- Marine equipment - storm rails for pots, oven door latch, drip tray stop and deck fasteners

Specifications

Electric medium-duty range with 2 full-size ovens.

All porcelain oven interior.

Contoured front stainless steel plate rail.

60" (1524mm) wide, with 10 all purpose sealed high-performance heating elements.

Stainless steel exterior, with stainless steel 10" (254mm) high backguard with slotted black enameled angled cap.

Overheat protection reduces power if element is turned on w/o pan for 8 minutes

Optional hot top(s) and griddle. Maximum of 3 hot top sections on any S684/SS684 model.

Available with convection oven base(s).

NOTE: Use only Garland certified casters and approved restraining devices.



Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

General Inquires 1-905-624-0260
 USA Sales, Parts and Service 1-800-424-2411
 Canadian Sales 1-888-442-7526
 Canada or USA Parts/Service 1-800-427-6668

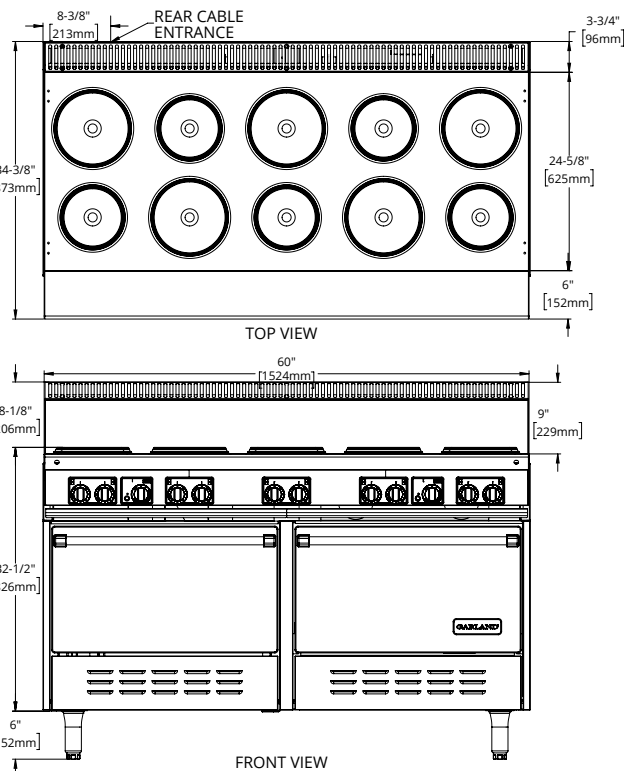
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 8139B
 05/26



SS684 Sentry Series Electric Restaurant Range

GARLAND®

SS684 Sentry Series Electric Restaurant Range



This product is not approved for residential use. Many local codes exist and it is the responsibility of the owner and installer to comply with those codes.

Note: Installation clearance reductions are applicable only where local codes permit.

Model #	Total kW Load	Nominal Amps						
		208V/1Ph	208V/3Ph	240V/1Ph	240V/3Ph	380V/3N	400V/3N	415V/3N
SS684	33****	157	97	136	84	58	60	58
SS684RC	34****	161	100	139	87	58	60	58
SS684RC2*	34****	164	100	142	87	58	60	58
S684 Griddle / Hot Top Only**	27	127	76	110	66	44	44	42
Salamander Broiler***	7	N/A	23	29	20	15.2	15.2	14.6

*Maximum on any 684 series range.

**Contact factory for specific configurations.

***Add when wired to range base (SER-684). Note: For 208V/1Ph the salamander cannot be wired into the range.

**** Total kW load for SS684 = 30, SS684RC = 31, SS684RC2 = 32

Exterior Dimensions			Oven Interior Dimensions		
Height	Width	Depth†	Height	Width	Depth
47" (1194mm)	60" (1524mm)	34-1/4" (870mm)††	13-1/2" (343mm)	26-1/4" (667mm)	22" (559mm)

† With Front Rail Note: Shipping Cubic Feet is 84.5.

†† Convection Ovens Add 4-3/4" (121mm) to Depth.

Ratings:

- Sealed Elements - Small 7-1/2" (191mm), 2000 Watts. Large 9" (229mm), 2600 Watts
- Hot Plate - (per 12"/305mm section) - front and rear sections each 1675 Watts, (3350 Watts total)
- Griddle - (per 12"/305mm section) - 3350 Watts
- Standard Oven - 4.85 kW
- Convection Oven - 5.0 kW (plus 0.5kW fan motor, for 5.5kW total)

NOTE: Many local codes exist, and it is the responsibility of the Owner and the Installer to comply with those codes.

Installation Clearances	Side	Back
Range w/o salamander	3" (76mm)	2" (51mm)
Range w/ salamander	7" (178mm)	2" (51mm)
Hot Plate	10" (254mm)	—

NOTE: For ranges with convection oven(s), (models with suffix -RC or -RC2), air circulation is required for proper operation of fan motors. These models must not be dais mounted or installed without legs.

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

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1177 Kamato Road,
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L4W 1X4 CANADA

General Inquires 1-905-624-0260
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Submittal Sheet

08/11/2026

ITEM# C4 - HOOD 1 (1 EA REQ'D)

Captive-Aire HOOD

5424ND-2-PSP-F - 8ft 11" Long Exhaust-Only Wall Canopy Hood with 18" Wide Front Perforated Supply Plenum with Built-in 3" Back Standoff

- 430 SS Where Exposed
- Fire Cabinet on the Left Side 12.00" Width x 54.00" Length x 24.00" Height (Additional charges may apply for cabinet if not sold with fire system)
- FILTER - 20" tall x 16" (19.625" by 15.625") wide Stainless Steel Captrate Solo filter with hook, ETL Listed. Particulate capture efficiency: 85% efficient at 9 microns, 76% efficient at 5 microns. Used on hoods shipped AFTER 7/27/17.
- Recessed Round LED fixture and LED Light, 3500 K warm output.
- EXHAUST RISER - Factory installed 14" Diameter X 4" Height
- SUPPLY RISER - 12"x 24" Supply Riser with Volume Dampers
- 1/2 Pint Grease Cup New Style, Flanged Slotted
- BACKSPLASH 80.00" High X 120.00" Long 430 SS Vertical (Includes End Caps & Divider Bars)
- Electrical Package Installation in Utility Cabinet by Plant.
- RIGHT SIDESPLASH 80.00" High X 54.00" Long 430 SS Vertical (Includes End Caps & Divider Bars)
- RIGHT END STANDOFF (FINISHED) 1" Wide 54" Long Insulated
- LEFT QUARTER END PANEL 23" Top Width, 0" Bottom Width, 23" High 430 SS
- INSULATION FOR TOP OF HOOD
- INSULATION FOR BACK OF HOOD
- Parts required to mount riser sensor 6 inches beside riser. Sensor installed directly in line with the center of riser and in center of the plenum space front to back.
- RIGHT WALL AS END PANEL



Submittal Sheet

08/11/2026

ITEM# C4.1 - FIRE SUPPRESSION (1 EA REQ'D)

Captive-Aire FIRE SYSTEM

TANK-SP-2 Tank Fire Suppression 8 gallon Fire System in Utility Cabinet (includes pre-piped hood(s) with electric detection, tank(s), 24 VDC release mechanism, fire system agent, pressurized tanks, and electric pull station). (Formerly CAS-EWC).

Includes piping for hood: 1.

- Tank-based Fire Protection System equipped with Electronic Detection utilizing CORE board as a Listed Release Mechanism. Installed in Hood Utility Cabinet with integral hood prewire panel.
- Pressure Switch - Monitors Tank Pressure, Supervised Signal, TANK FIRE SUPPRESSION

INCLUDES:

- All Loose Fire System Parts necessary
- Approved Plans & Fire System Permit
- Single Trip to Complete Field Installation (During Normal Business Hours)
- Single Trip for Final Test with the Local AHJ (During Normal Business Hours)

EXCLUDES:

- Hanging remote utility cabinet (If not mounted on left or right side of hood)
- Connecting to building fire alarm panel/system
- Providing connecting fire alarm audio/visual devices
- All union labor & prevailing wages
- K-Class Fire Extinguisher

OPTIONAL ITEMS (NOT INCLUDED, PLEASE ADD IF DESIRED):

- Additional Trip: Rough-In, Stub-Out, Hard Lid Ceiling, Re-Test: \$350.00
- Pre-Test (To Be Performed Same Day of Final Inspection): \$250.00

*****NOTE*****

Cooking equipment must be verified prior to order release. Any changes to equipment type, size, or sequence will require a new quote. Any changes to cooking equipment after the order is released will require a field change order to execute at an additional charge.

**Submittal Sheet**

08/11/2026

ITEM# C4.2 - FAN 1 (1 EA REQ'D)

Captive-Aire EXHAUST FAN 1

DU180HFA High Speed Direct Drive Centrifugal Upblast Exhaust Fan with, disconnect switch and 18-3/4" wheel.

Exhaust Fan handles 1997 CFM @ -1.150" wc ESP, Fan runs at 1079 RPM.

Exhaust Motor: 2.000 HP, 1 Phs, 230 V, 60 Hz, 14.0 FLA, TEAO-ECM (Totally Enclosed Air Over Electronically Commutated Motor)

- Grease Cup for kitchen-duty centrifugal exhaust fans,

Box Dimensions 17-1/8 L X 5-1/16 W X 3-3/4 H (20 Gauge) (Includes Down Spout)

- DU/DR180HFA Gasketing Kit - Thermeez Woven Ceramic Tape - 1/4" x 1" with adhesive back - Max Temp 1500°F. To be applied between fan base and grease duct. Installed under fan base 1/2" from the inside. Installed at the plant.

- ECM Wiring Package for exhaust motors with PWM signal from ECPM03 prewire.

- Multi-Conductor - Single Shielded Twisted Pair Cable, 18 AWG stranded (19x30) TC conductors, plenum, FEP insulation, overall shield (100% coverage), 20 AWG stranded TC drain wire, FEP jacket. Priced per foot. For use with CORE Interlock Network, light dimming 0-10VDC reference signal, and PWM signal from ECPM03 to ECM.

- KEF Curb CRB26.5X9E On Fan #1 Flat Curb

- Hinged Base for Curb. Standard Hinge attached to curb. Used on Fans with wheels 20 inches or smaller. 12 GA Galvanized.



Submittal Sheet

08/11/2026

ITEM# C4.3 - MUA UNIT (1 EA REQ'D)

Captive-Aire FAN #3

A1-E.201-15D Electric Heated Make Up Air Unit with 15" Mixed Flow Direct Drive Fan and a 2 stages total, 1 modulating, 20KW 240 -1 Coil

Supply Fan handles 1937 CFM @ 0.500" wc ESP, Fan runs at 1905 RPM.

Heater supplies 67394 BTUs. 34°F Temperature Rise.

Supply Motor: 1.500 HP, 3 Phs, 230 V, 60 Hz, 4.0 FLA, ODP, Premium (E-Plus3) Eff.

Down Discharge - Air Flow Right -> Left

- Sloped Filtered Intake for Size #1 Modular Heater.

21.813" Wide x 44.375" Long x 23.375" High.

Includes 2" MV EZ Kleen Metal Mesh Filters.

- 0-150°F Discharge Temp Control • Field Wired On/Off Start Command • Heating Activation Based On Intake Set Point. Use with MUA

- Down Discharge Construction for Size 1 Direct Drive AHUs

- Size 1 Electric Heater with MUA Controls Sheet Metal

- Motorized Back Draft Damper 16" X 18" for Size 1 Standard & Modular Heater Units w/Extended Shaft, Standard Galvanized Construction, 3/4" Rear Flange, Low Leakage, TFB120S Actuator Included

- Modular Unit Intake Firestat. Set to 135°F.

- CFM monitoring for MUA units. Uses rivet nuts, 1/4" airflow tubing and push to connect fittings.

- Separate 120VAC Wiring Package for Make-Up Air Units. Option must be selected when mounting VFD in prewire panel or with DCV package. Provides separate 120VAC input to supply fan. This 120V signal must be run by electrician from DCV to mua switch.

- MAU Curb CRB21X71X20INS Insulated On Fan #3 Flat Curb

- Full Bottom Curb Corner. Base flange corners fully welded or staked by factory.

***Submittal Sheet***

08/11/2026

ITEM# C4.4 - ELECTRICAL SYSTEM (1 EA REQ'D)**Captive-Aire CONTROLS**

DCV-1111 Demand Control Ventilation, w/ control for 1 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fans modulate based on duct temperature. INVERTER DUTY 3 PHASE MOTOR REQUIRED FOR USE WITH VFD.

Room temperature sensor shipped loose for field installation. Verify distance between VFD and Motor; additional cost could apply if distance exceeds 50 feet. Includes 1 Duct Thermostat kit.

- i51BP211D0000ACBSS - i500 Variable Frequency Drive - 1.5 HP Max., 230 V, 1Ph or 3Ph, 6 A Max., NEMA 1 Enclosure, PART NEEDS PROGRAMMING - 208v 1ph

- CASLink Monitoring.

- Digital Prewire Lighting Relay Kit. Includes hood lighting relay & terminal blocks. Allows for up to 1400W of lighting each.

- Thermistor CABLE - 18/2 AWG GREEN WHITE, plenum rated. USED for thermistor duct stat. Per Foot Price.

***Submittal Sheet***

08/11/2026

ITEM# C4.5 - CLASS 1 DUCTING (1 EA REQ'D)**Captive-Aire DUCTING**

(RC1) DW18DWRISER-2R-S Double Wall Riser Cover - Used On 14" Inner Riser, 4" long - 2 Layers Reduced Clearance - 18" Stainless Steel Outer Riser Shell Assembly. Includes Insulation & Single V Clamps For Inner & Outer Connections.

(P1) DW1435DWLT-2R-S Double Wall Duct - 14" Inner Duct, 35" long - 2 Layers Reduced Clearance - 18" Stainless Steel Outer Shell.

(P2) DW1447DWAJD-2R-S Double Wall Adjustable Duct - 14" Inner Duct - 2 Layers Reduced Clearance - 18" Stainless Steel Outer Shell. Min Length = 11" / Max Length = 48.5" / Adjustment = 30.5" / Adjustable Section May Need To Be Cut. Includes single and double wall "V" Clamps.

(P3) DW142150DWLTTP-2R-S Double Wall Duct - 14" Inner Duct, 21.5" long - 2 Layers Reduced Clearance - 18" Stainless Steel Outer Shell - Used With Transition Plate.

(P4) DW2614TPDBEX Duct to Curb Transition 3/4" Down Turn, 26-1/2" Curb to 14" Duct, 16 GA Aluminized. For Use With Exhaust Fans.

3M-2000PLUS Duct - 3M Fire Barrier 2000 Plus Silicone - Used as sealant to Seal Duct Joints.

***Submittal Sheet***

08/11/2026

ITEM# C4.6 - VERIFICATION SERVICES (1 EA REQ'D)

Captive-Aire FACTORY SERVICES

Service Design Verification for CASLink.

Service Design Verification for Demand Control Ventilation

Service Design Verification for Direct Fired Heater

Service Design Verification for Exhaust Fan

Service Design Verification for Hood

Service Design Verification for TANK Fire Suppression

Service Design Verification Mileage Charge: $(279) \times 2 = 558$ total miles plus \$250 travel expense.

***Submittal Sheet***

08/11/2026

ITEM# C4.7 - STAINLESS ENCLOSURES (1 EA REQ'D)

Captive-Aire ENCLOSURES

stainless enclosure panels above hood to ceiling height.



Submittal Sheet

08/11/2026

ITEM# C5 - MICROWAVE (1 EA REQ'D)

OFOI MICROWAVE

microwave by owner, 110 v

<By Owner>



Submittal Sheet

08/11/2026

ITEM# C6 - CROC POTS (1 EA REQ'D)

OFOI CROC POTS

croc pots by owner, 110v,, 1450watts

<By Owner>

***Submittal Sheet***

08/11/2026

ITEM# C7 - WORK TABLE (1 EA REQ'D)

Pacific Stainless WKT-MOD

Work Table, 96" Long x 30" Wide, Flat Top Island Series, 16g 304 #4 Top with 2" Thick Edges Turned Down 90° with a 1/2" Return. 14g Galvanized Heavy Duty "Hat" Channel Style Understructure. 18g Stainless Steel Undershelf Welded to (6 ea) 1-5/8" Round Stainless Steel Tube Legs with Adjustable Feet.

ADD: TMSS9612P, Table Mounted Overshelf, 96" Long x 12" Wide, 18g Stainless Steel, Welded 18" from Table Top. All Mounted on (6 ea) 1-5/8" Stainless Steel Round Tube Legs, Mounting Plates with Covers.

ADD: (1 ea) Quad Outlet Box



Submittal Sheet

08/11/2026

ITEM# C8 - WORK TABLE (1 EA REQ'D)

Pacific Stainless WKT-MOD

24 x30 work table

***Submittal Sheet***

08/11/2026

ITEM# B1 - SERVING COUNTER (1 EA REQ'D)

Custom MILLWORK COUNTER

existing serving counter

<Existing>

***Submittal Sheet***

08/11/2026

ITEM# B2 - SNEEZE GUARD (1 EA REQ'D)

Custom SNEEZEGUARD

existing sneeze guard to remain.

<Existing>



Submittal Sheet

08/11/2026

ITEM# B3 - COFFEE MAKER (1 EA REQ'D)

OFOI COFFEE BREWER

coffee brewer, 110v, 13.9amps, 1670 watts



Submittal Sheet

08/11/2026

ITEM# D1A - DISHWASHER, DOOR TYPE (1 EA REQ'D)

Hobart CDL-1

Centerline Dishwasher, door type, chemical sanitizing, 120/60/1, single-point standard, (51) racks/hr, 0.86 gal/rack, standard or extended cycle options, combination wash/rinse arms, integrated chemical pumps with chemical-float indicators, Delime Notification with Cycle, service diagnostics with error notifications, recirculating design, pumped drain, soft start, 18-inch pillarless vertical door opening, straight-thru or corner installation, door-actuated start. Ships with (1) peg rack and (1) combination rack, cULus, NSF, ENERGY STAR® (Pricing options available, please contact your local rep for more information) (NET price shown)

ACCESSORIES

Mfr	Qty	Model	Spec
Hobart	1		Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA
Hobart	1	CHEMSENSORS-CU	Chemical sensing indicators for detergent & rinse aid (low chemical alert – 2 included in kit)
Hobart	1	CHEMSENSORS-CDL	Chemical Sensing Indicator, for chemical sanitizer (1 included in kit)
Hobart	1		NOTE: For water of 3-grains of hardness or more, Hobart suggests adding a water softener.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Direct							

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/4"								

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	



CDL CHEMICAL SANITIZING Door-Type Dish Machine



SPECIFIER STATEMENT

Specified unit will be NSF rated, Centerline™ by Hobart chemical sanitizing door-type dishwasher. Features recirculating design, two selectable cycles, pumped drain, 18" door opening, .86 gallons per rack, LED temperature and operator display, service diagnostics, detergent, rinse aid and sanitizer pumps. Constructed of stainless steel, rated at 51 racks per hour. 120/60/1 standard voltage.

1 year parts and labor warranty.

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODEL

☐ **CDL** Chemical sanitizing

STANDARD FEATURES

- + 51 racks per hour
- + .86 gallons of water per rack
- + Chemical sanitizing
- + Recirculating design
- + Top-mounted user interface with digital temperature display
- + 4-sided door
- + 1 standard cycle with optional extended cycle
- + 18" pillarless door opening
- + Snap-in, revolving upper and lower anti-clogging wash & rinse arm; low-profile, single-arm design
- + Removable, 2-part stainless steel scrap screen
- + Soft start
- + Automatic pumped drain
- + Automatic fill
- + Service diagnostics with error notifications
- + Delime notification and cycle
- + Chemical pumps standard
- + Electric tank heat
- + Door actuated start
- + Straight through or corner installation

OPTIONS & ACCESSORIES (Available at extra cost)

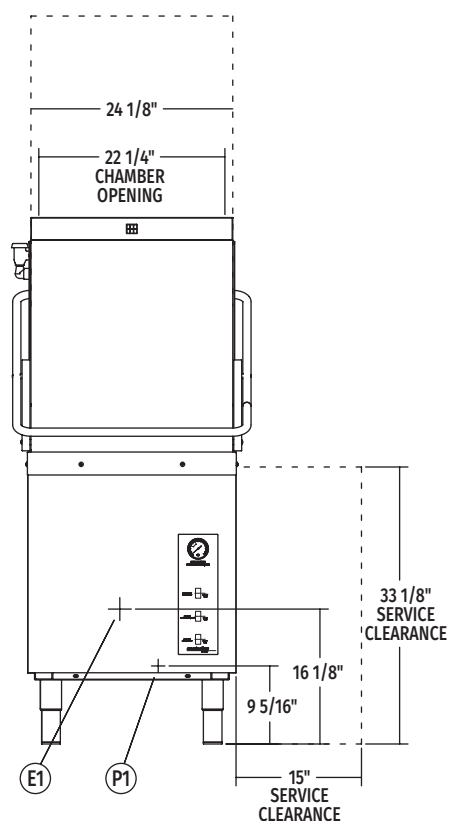
- ☐ Chemical sensing indicators (low chemical alert)
- ☐ Corner splash kit
- ☐ Water hammer arrestor kit
- ☐ Pumped drain air gap kit
- ☐ Peg rack
- ☐ Combination rack
- ☐ Flanged feet

CDL CHEMICAL SANITIZING

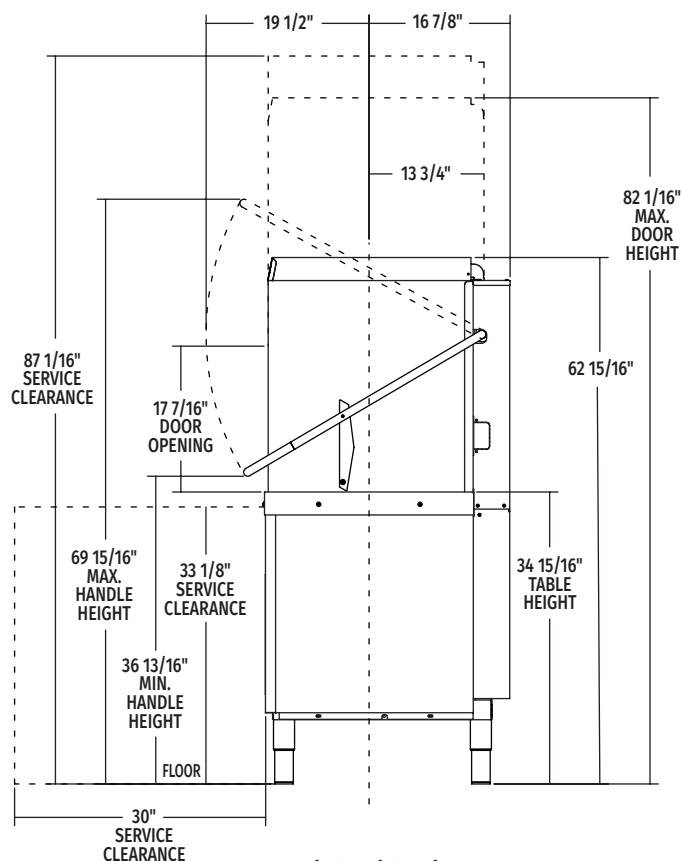
Approved by _____ Date _____ Approved by _____ Date _____



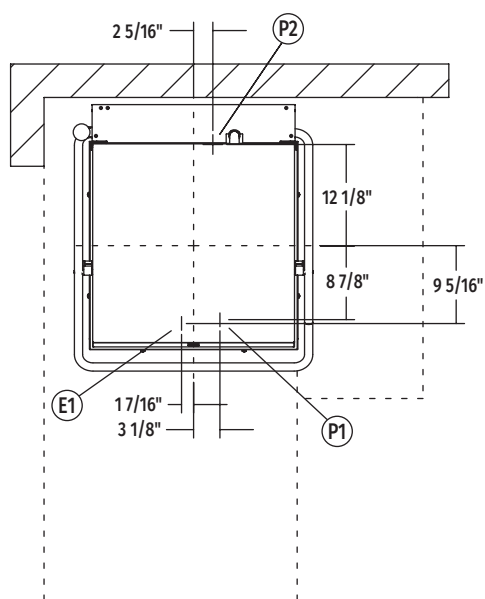
CDL CHEMICAL SANITIZING Door-Type Dish Machine



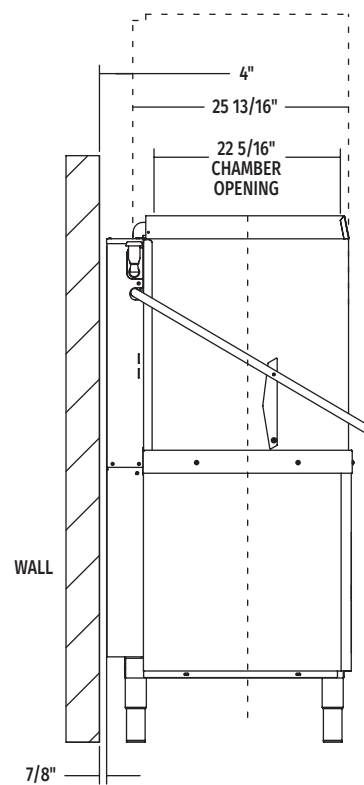
Front View



Right Side View



Top View



Left Side View

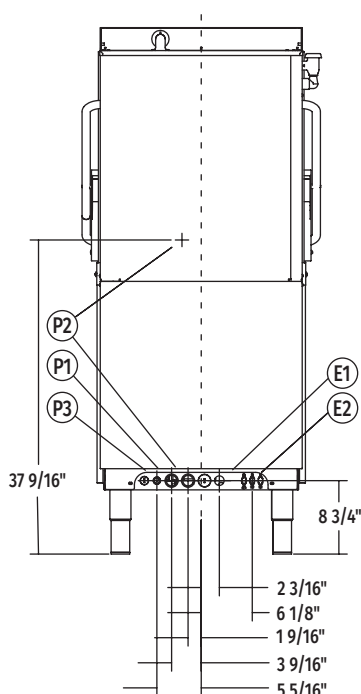
MODEL: CDL
00-563599
REV. C



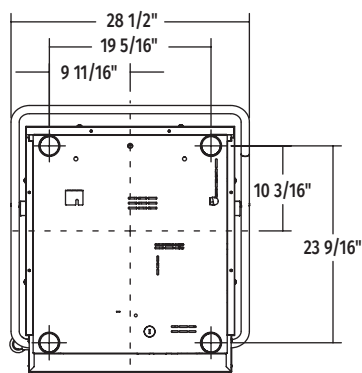
CDL CHEMICAL SANITIZING Door-Type Dish Machine

LEGEND

Electrical Connections	
E1	Electrical connection: 1-1/8" dia. hole for 1" trade size conduit; 8-3/4" AFF.
Plumbing Connections	
P1	Single fill and rinse connection: 3/4" female garden hose fitting on 9' long hose supplied with machine; 120°F water minimum for CDL 140°F recommended.
P2	Drain connection: 19mm barb fitting with 9' long hose supplied with machine.
P3	Chemical supply: Detergent, sanitizer and rinse aid; approximately 8-3/4" AFF. 9' long tubing supplied with machine.



Back View



Bottom View

SPECIFICATIONS

Capacities

Racks per Hour (maximum)	51
Dishes per Hour (average 25 per rack)	1,275
Glasses per Hour (average 45 per rack)	2,295
Wash Tank (U.S. gallons)	4

Motor Horsepower

Wash Pump	0.52
Drain Pump	0.04

Rinse

Gallons per Rack	0.86
Gallons per Hour (maximum consumption)	43.9

Peak Rate of Drain Flow

Gallons per Minute (initial rate with full tank)	3.5
--	-----

Heating

Electric Heating Unit (kW)	2
----------------------------	---

Shipping Weight (approximate). 214 lbs.

Crated Dimensions 90.0"W x 30.0"L x 33.0"H

CDL Single Point Electrical
Service Connection as Shown Below

Elec. Specs	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
120/60/1	17.1	20	20

Approximate Heat Gain to
Space without Vent Hood

Type	BTU/Hr.
Latent	2,300
Sensible	1,000

WARNING: Electrical and grounding connections must comply with the applicable portion of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety, and plumbing codes.



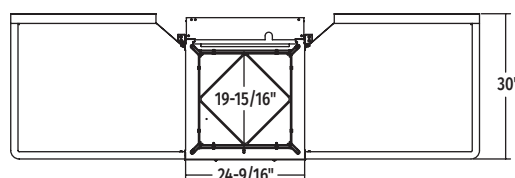
CDL CHEMICAL SANITIZING Door-Type Dish Machine

Plumbing Notes:

1. Water hammer arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.
2. Recommended water hardness to be 3 grains or less for best results.
3. Recommended building flowing water pressure to the dishwasher is 20-25 PSI. If pressures higher than 25 PSI are present, a pressure regulating valve with internal thermal expansion bypass must be supplied (by others) in the water line to the dishwasher.
4. For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.

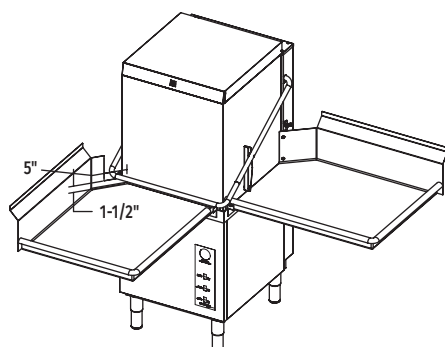
Miscellaneous Notes:

1. All vertical dimensions taken from floor line may increase or decrease 1-1/4" depending on leg adjustment.
2. Vent hood (if required) to provide a minimum of 450 CFM exhaust (ref installation instructions).
3. Net weight of machine: 199 lbs.
Domestic shipping weight: 214 lbs.
4. Size of racks – 19 3/4" x 19 3/4".



PASS THRU
INSTALLATION

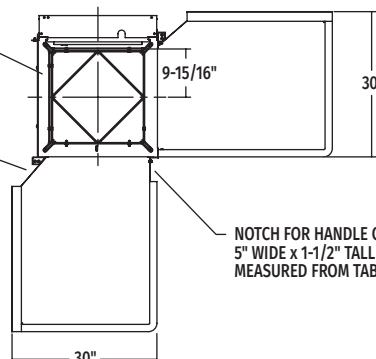
TOP INSIDE VIEW OF MACHINE



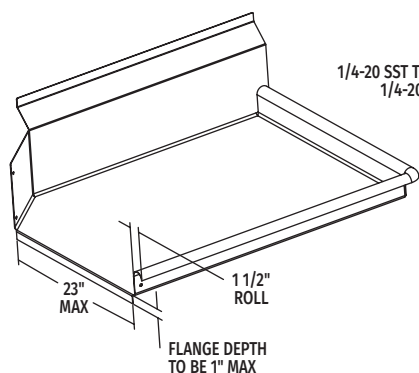
CORNER
INSTALLATION

NOTE: REPOSITION RACK
TRACK BRACKET FOR
CORNER INSTALLED UNITS

NOTCH FOR HANDLE CLEARANCE:
5" WIDE x 1-1/2" TALL
MEASURED FROM TABLE SURFACE



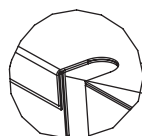
NOTCH FOR HANDLE CLEARANCE:
5" WIDE x 1-1/2" TALL
MEASURED FROM TABLE SURFACE



1/4-20 SST TRUSS HEAD SCREW
1/4-20 SST LOCKING NUT

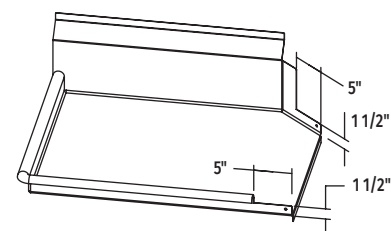
TANK

SUGGESTED TABLE DESIGN



1/4-20 SST TRUSS HEAD SCREW
1/4-20 SST LOCKING NUT

USE SILICONE SEALER
BETWEEN TABLE AND
LIP OF TANK TO
PREVENT LEAKAGE



CORNER TABLE
CUTOUTS

***Submittal Sheet***

08/11/2026

ITEM# D2 - VAPOR HOOD (1 EA REQ'D)

Captive-Aire HOOD #2

4224VHB-G - 3ft 6" Long Condensate Hood, w/ Full Perimeter Gutter

- 430 SS - 100% Application

- EXHAUST RISER - Factory installed 10" Diameter X 4" Height



Submittal Sheet

08/11/2026

ITEM# D2.1 - EXHAUST FAN (1 EA REQ'D)

Captive-Aire FAN #2

DU33HFA High Speed Direct Drive Centrifugal Upblast Exhaust Fan with speed control (speed control included for single phase only), disconnect switch and 11-3/4" wheel.

Exhaust Fan handles 525 CFM @ -0.500" wc ESP, Fan runs at 1185 RPM.

Exhaust Motor: 0.333 HP, 1 Phs, 115 V, 60 Hz, 4.3 FLA, TEAO-ECM (Totally Enclosed Air Over Electronically Commutated Motor)

- Bird Screen - 1/2" X 1/2" (5" X 56") Wire Screen for Upblast & Downblast Fans

DU/DR-25H/30H/33H, BDU/BDCR11, Galv after welded wire cloth.

- ECM Wiring Package and Manual or 0-10VDC Control for Exhaust EC motors. RTDU33HFA High Speed Direct Drive Centrifugal Upblast Exhaust Fan with speed control (speed control included for single phase only), disconnect switch and 11-3/4" wheel.

Exhaust Fan handles 525 CFM @ -0.500" wc ESP, Fan runs at 1156 RPM.

Exhaust Motor: 0.333 HP, 1 Phs, 115 V, 60 Hz, 4.3 FLA, TEAO-ECM (Totally Enclosed Air Over Electronically Commutated Motor)

- Bird Screen - 1/2" X 1/2" (5" X 56") Wire Screen for Upblast & Downblast Fans

DU/DR-25H/30H/33H, BDU/BDCR11, Galv after welded wire cloth.

- ECM Wiring Package and Manual or 0-10VDC Control for Exhaust EC motors. RTC Controller (No harness when ordered as a part).

- VFY Curb CRB19.5X48E On Fan #2 3.000:12.000 Pitch - Parallel to the Roof

- Vented Base for Curb

- Full Bottom Curb Corner. Base flange corners fully welded or staked by factory.

***Submittal Sheet***

08/11/2026

ITEM# D3 - WALL SHELF (1 EA REQ'D)

Pacific Stainless TWS-MOD

Tubular Wall Shelf, 72" Long x 15" Wide, 1" Diameter

16g 304 #4 Round Tube

w/ (3 ea) 8" Tall 16g S/S Brackets - Shipped Loose



Submittal Sheet

08/11/2026

ITEM# D4 - DISHTABLE (1 EA REQ'D)

Pacific Stainless TCDT-MOD

L-Shaped Dishtable, 101-3/4" Long x 30" Wide x 82"

Long x 25" Wide, Left Hand, Three Compartment

Sinks 18" x 24" x 12" each, "C10" Series, 16g 304 #

4 Top with 10" x 2" Backsplash, 45° Return, with

3/4" Turn Down for Mounting to Wall Clips. 220°

Sanitary Rolled Rim on All Free Edges, 3-1/2" High.

Basket Drains and Faucet Holes Punched in Backsplash

on 8" Center. All on " H" Leg Assemblies, 1-5/8"

Stainless Steel Round Tube Legs with Adjustable

Feet. Rotary Waste Brackets Included.

ACCESSORIES

Mfr	Qty	Model	Spec
Fisher	1	60658	Faucet, backsplash mount, 8" centers, 14" swing spout, lever handles with color coded indexes, 1/2" NPT male inlets, with elbows, stainless steel, CSA, ADA Compliant
Fisher	1	34470	Pre-Rinse Unit, spring style, backsplash mount, 8" centers, 16" riser, 36" hose, 1.15 GPM Ultra-Spray™ PLUS spray valve with built-in spray handle clip & dish guard bumper, lever handles with color coded indexes, add-on faucet with 14" swing spout, includes wall bracket, 1/2" NPT male inlets, brass, ADA Compliant
Fisher	1		10 year warranty against defects in materials or workmanship, standard
Fisher	3	22209	DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, dual teflon seals, stainless steel ball, cast red brass body

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					
2	1/2"			1/2"					
3									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		
2		
3	1-1/2"	

FISHER[®]

FISHER MANUFACTURING COMPANY TOLL FREE: 800-421-6162 - FAX: 800-832-8238
customer@fisherfaucets.com - www.fisherfaucets.com

PRODUCT NAME:

PRERINSE SPG 8BSCDLH SS

Customer/Wholesaler:

Date:

Job Name:

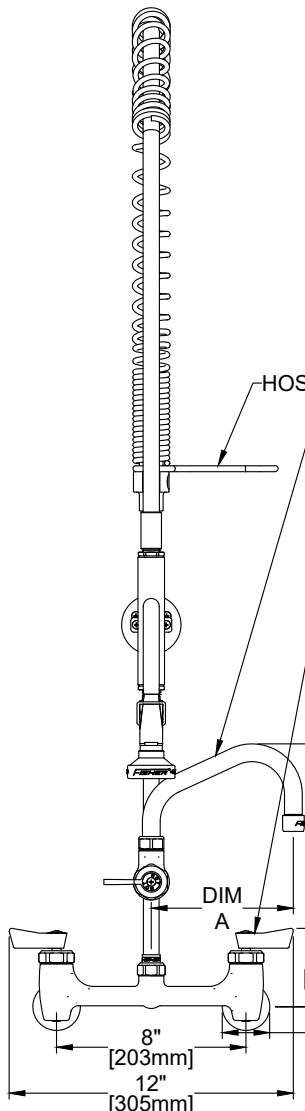
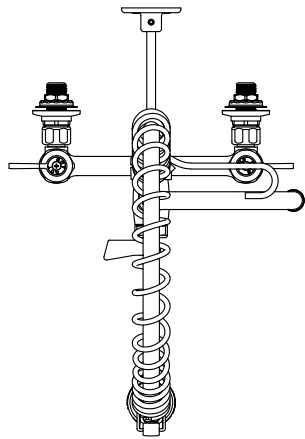
Model Specified:

Quantity:

Contractor:

Architect/Engineer:

MODEL	DESCRIPTION	DIM A	DIM B	DIM C
34430	PRERINSE SPG 8BSCDLH 06SS	6" [152mm]	7 3/8" [188mm]	11 1/8" [282mm]
34450	PRERINSE SPG 8BSCDLH 10SS	10" [254mm]	8 3/8" [212mm]	12 1/16" [306mm]
34410	PRERINSE SPG 8BSCDLH 12SS	12" [305mm]	9" [229mm]	12 11/16" [322mm]
34470	PRERINSE SPG 8BSCDLH 14SS	14" [356mm]	9 11/16" [245mm]	13 3/8" [339mm]
34480	PRERINSE SPG 8BSCDLH 16SS	16" [406mm]	10 5/16" [262mm]	14" [356mm]
73130*	PRERINSE SPG 8BSCDLH 16SS	16" [406mm]	10 5/16" [262mm]	14" [356mm]



36" STAINLESS STEEL HOSE

*MODEL 73130
30" STAINLESS STEEL HOSE

HOSE HOOK

SWING SPOUT
W/ FULL FLOW STREAM
STRAIGHTENER
55/64-27F

ULTRA SPRAY
VALVE PLUS
1.15 GPM

QUARTER TURN
CERAMIC DISK CARTRIDGES
W/ CHECK STEMS
& COLOR CODED INDEXES

CHEM TEE
INLET 3/8"
NPT FEMALE
W/ PLUG

37 1/8"
[943mm]

*MODEL 73130
31 1/8"
[791mm]

WALL
BRACKET
W/ 12" ROD

1 7/16"
[37mm]

8 1/2"
[216mm]

9 5/8"
[245mm]

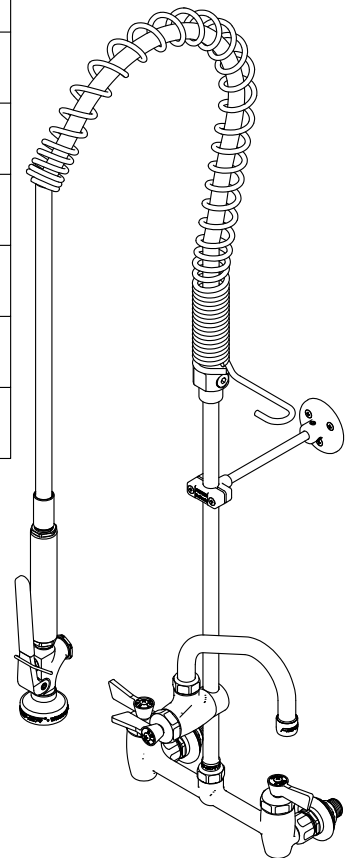
5 1/4"
[134mm]

Ø7/8"
[22mm]

2 3/8"
[60mm]

1 3/16"
[30mm]

1/2" NPT MALE INLETS



PRODUCT SPECIFICATIONS: PRE-RINSE, 8" BACKSPASH CONTROL VALVE, QUARTER TURN CERAMIC DISK CARTRIDGES W/ CHECK STEMS, LEVER HANDLES, SWING SPOUT W/ FULL FLOW STREAM STRAIGHTENER 12.5 GPM @ 60 PSI, 30" OR 36" STAINLESS STEEL HOSE, 1.15 GPM @ 60 PSI SPRAY VALVE, 12" WALL BRACKET, 1/2" NPT MALE INLETS

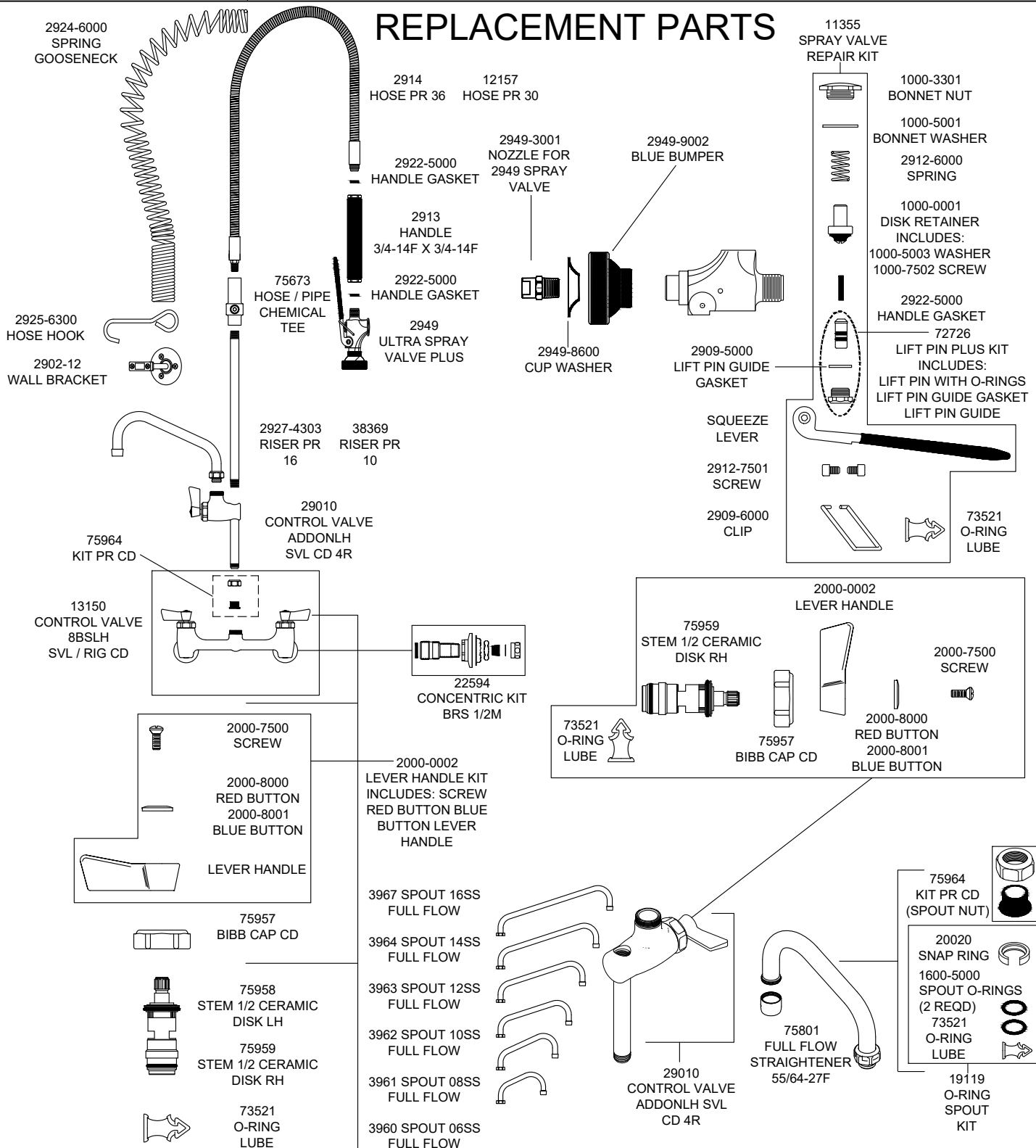
PRODUCT COMPLIANCE:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

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customer@fisherfaucets.com - www.fisherfaucets.com

PRODUCT NAME:

PRERINSE SPG 8BSCDLH SS

Customer/Wholesaler:	Date:	Job Name:	Model Specified:	Quantity:
Contractor:	Architect/Engineer:			

REPLACEMENT PARTS

PRODUCT SPECIFICATIONS: PRE-RINSE, 8" BACKSPASH CONTROL VALVE, QUARTER TURN CERAMIC DISK CARTRIDGES W/ CHECK STEMS, LEVER HANDLES, SWING SPOUT W/ FULL FLOW STREAM STRAIGHTENER 12.5 GPM @ 60 PSI, 30" OR 36" STAINLESS STEEL HOSE, 1.15 GPM @ 60 PSI SPRAY VALVE, 12" WALL BRACKET, 1/2" NPT MALE INLETS

PRODUCT COMPLIANCE:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II



Submittal Sheet

08/11/2026

ITEM# D5 - WALL SHELF (1 EA REQ'D)

OFCI WSH-MOD

Wall Shelf, 72" x 15", 18g 304 #4, Both Ends Down
w/ (2 ea) 16g S/S Brackets - Shipped Loose

By Owner

<By Owner>

***Submittal Sheet***

08/11/2026

ITEM# D6 - CLEAN DISH TABLE (1 EA REQ'D)

Pacific Stainless DTCS-MOD

Clean Dishtable, 30" Long x 30" Wide, Right Hand,
"C10" Series, 16g 304 #4 Top with 10" x 2"



Submittal Sheet

08/11/2026

ITEM# D7 - SUBMITTAL DRAWINGS (1 EA REQ'D)

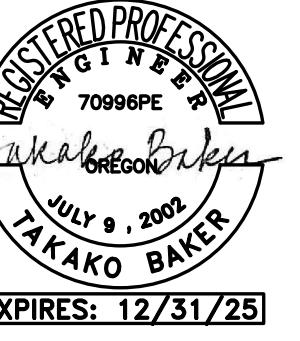
Pacific Stainless DRAWINGS

Submittal drawings for al PDP items

PORT ORFORD - AMERICAN LEGION BUILDING REMODEL

KITCHEN EQUIPMENT LIST

SCOPE OF WORK	EQUIP ITEM #	ITEM	QUANTITY	UTILITY CONNECTIONS			SIZE, NOTES
				ELEC Service: 1-phase, 120/240v, 800amp	WATER	WASTE	
FOOD PREPARATION EQUIPMENT:							
CFCI	P1	Food Prep Sink, Double Bowl, w/ drain counters	1	-	1/2"	1-1/2"	60"x26". With Sprayer and Floor sink, for indirect waste. See Drawings and Section 11-4000 Foodservice Equipment.
OFOI	P2	Work table	1	-	-	-	Existing to be relocated. 8'-0" x 30". W/ custom painted wood shelf below. Quad outlet mouted under counter to leg.
CFCI	P3	Hand Sink	1	-	1/2"	1-1/2"	Wall mount.
COOKING EQUIPMENT:							
CFCI	C1	36" Electric Griddle	1	240v, 50 amps	-	-	36" x 23". Smooth plated w/ grease trough and 4" adjustable feet. On Equipment Stand C2.
CFCI	C2	Griddle Equipment Stand	1	-	-	-	SS Griddle Stand w/ open base, shelf and casters.
CFCI	C3	6 Burner Range w/ 24" Griddle and 2 Convection Ovens Below	1	240v, 136 amps, 33 kW	-	-	60" x 34". With Shelf above. See Drawings and Section 11-4000 Foodservice Equipment.
CFCI	C4	Type 1 Grease Hood, grease duct, fan, makeup air unit.	1	See Equipment Drawings	-	-	9'-0" x 4'-0" (verify - see plan), with fire suppression system. Hood systems to be in compliance per Section 506 of Oregon Mechanical Specialty Code. See Drawings and Section 11-4000 Foodservice Equipment. See Mechanical for Make Up Air Unit.
OFOI	C5	Microwave	1	110v	-	-	Shelf mount
OFOI	C6	Large Crockpots	6	110v, 1450 watts	-	-	Store on shelving.
CFCI	C7	SS Work Table	1	-	-	-	8'-0" x 30" w/ shelf under. Quad outlet mouted under counter to leg. See Drawings and Section 11-4000 Foodservice Equipment.
CFCI	C8	SS Work Table	1	-	-	-	2'-0" x 30" w/ shelf under. See Drawings and Section 11-4000 Foodservice Equipment.
(E)	B1	Serving Counter / Pass thru	3	-	-	-	(2) Existing 80" and (1) Existing 2'-9" wide openings to remain. Replace counter. Base cabinet to remain, re-finish. ALT. BID: SS counter.
NIC	B2	Sneeze Guard	1	-	-	-	Existing to remain.
OFOI	B3	Coffee Machine	1	110v, 13.9 amps, 1670 watts	-	-	Counter mount
DISHWASHING EQUIPMENT:							
CFCI	D1	Low-Temp Rack Dishwasher w/ chemical pumps	1	17.1 amps, 2kW	3/4"	1-1/2"	24"x30" with 31"x30" wide drain counter on right side. Provide 1 adjustable leg.
CFCI	D2	Type II Steam Hood, ducting, and fan.	1	See Equipment Drawings	-	-	Nominal 36" x 36". Hood to be in compliance with Section 506 of Oregon Mechanical Specialty Code. See Drawings and Section 11-4000 Foodservice Equipment.
CFCI	D3	Drip Shelf	1	-	-	-	6'-0" x 15" tubular drainage shelf. See Drawings and Section 11-4000 Foodservice Equipment.
CFCI	D4	Triple Sink in Custom Counter	1	-	1/2"	1-1/2"	18x24" bowls. Provide sprayer and floor sink. 24" wide drain counter on right. Provide flange into DW. Vry. rack clr. 6'-8" long perpendicular counter w/ drain counter on left. See Drawings, Section 11-4000 Foodservice Equipment, and Section 11-4001 Custon Fabricated Foodservice Equipment.
OFCI	D5	SS Shelf	1	-	-	-	6'x15" shelf
STORAGE:							
OFCI	S1	Refrigerator, 2-door Reach-in	1	115v, 2.8 amps	-	-	
OFCI	S2	Freezer, Reach-in	1	115 v, 6.3 amps	-	-	
OFCI	S3	Ice Machine	1	115v, 4 amps	3/8"	3/4"	
LEGEND, ABBREVIATIONS:							
OFOI	=	Owner Furnished, Owner Installed					
OFCI	=	Owner Furnished, Contractor Installed					
CFCI	=	Contractor Furnished, Contractor Installed					
NIC	=	Not in Contract					



AMERICAN LEGION BUILDING REMODEL

PROJECT NO.: 16-Z7-3

CONSTRUCTION

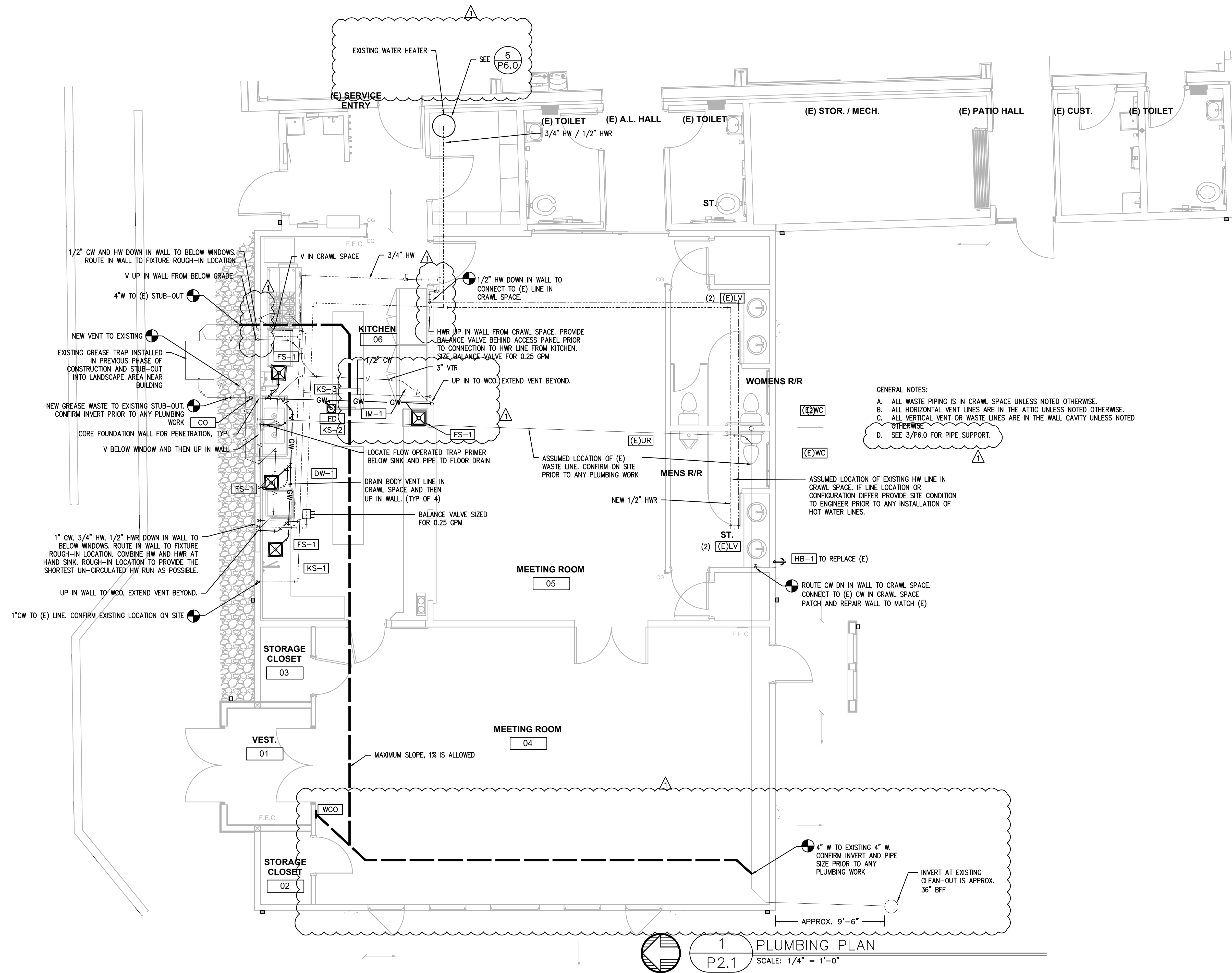
#	DATE	DESCRIPTION
1	8.14.26	- ADDENDUM #1

DATE: JULY 22, 2026

HEET TITLE:
**PLUMBING FLOOR
PLAN**

P2.1

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AMERICAN LEGION BUILDING REMODEL

CONSTRUCTION

DATE	DESCRIPTION
8.14.26	- ADDENDUM #1

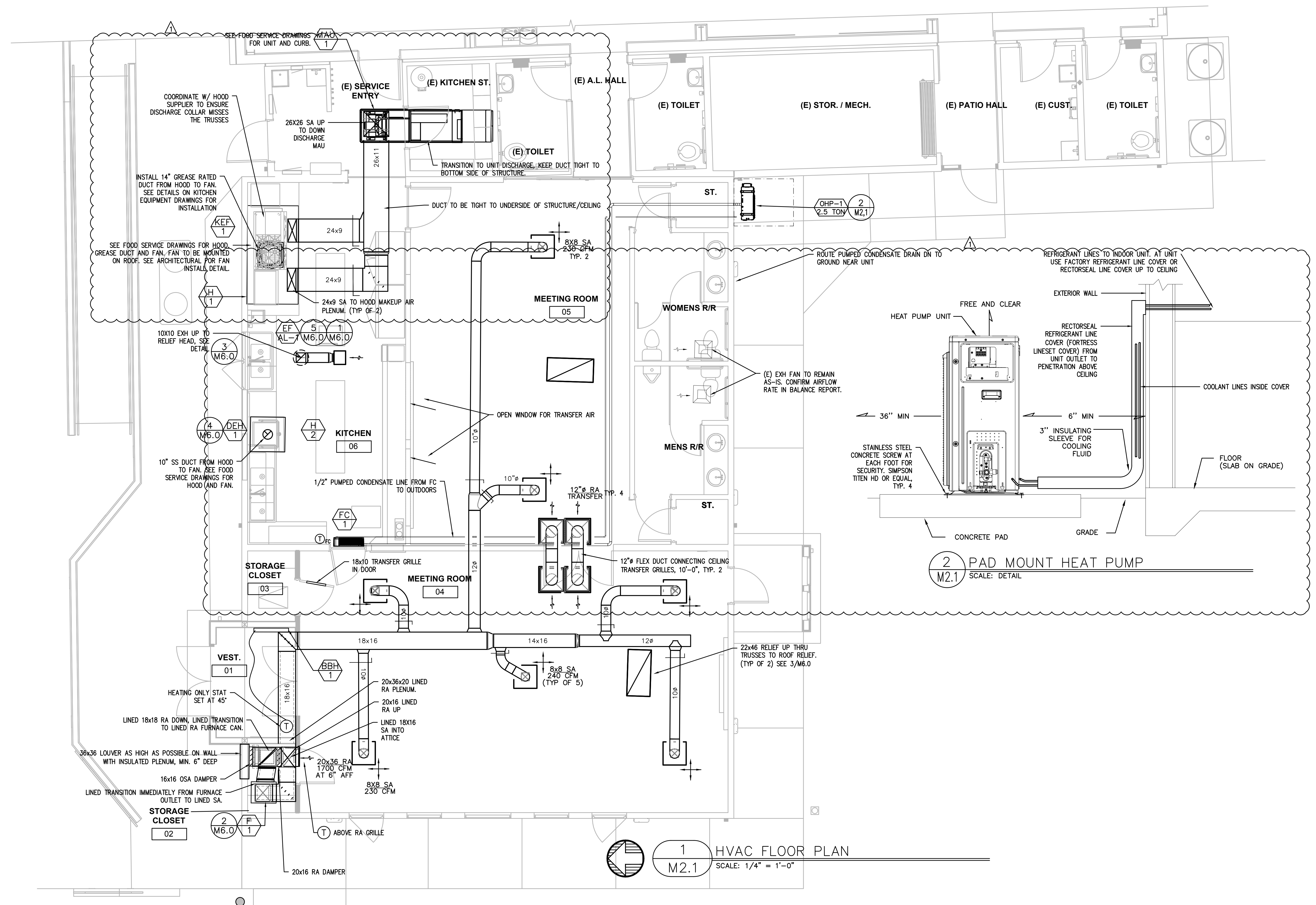
DATE: JULY 22, 2026

SHEET TITLE:

MAC FLOOR PLAN

M2.1

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AMERICAN LEGION BUILDING REMODEL

PROJECT NO.: 18-27.3

CITY OF PORT ORFORD
421 11TH ST
PORT ORFORD, OR 97465

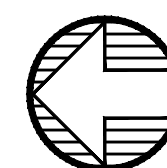
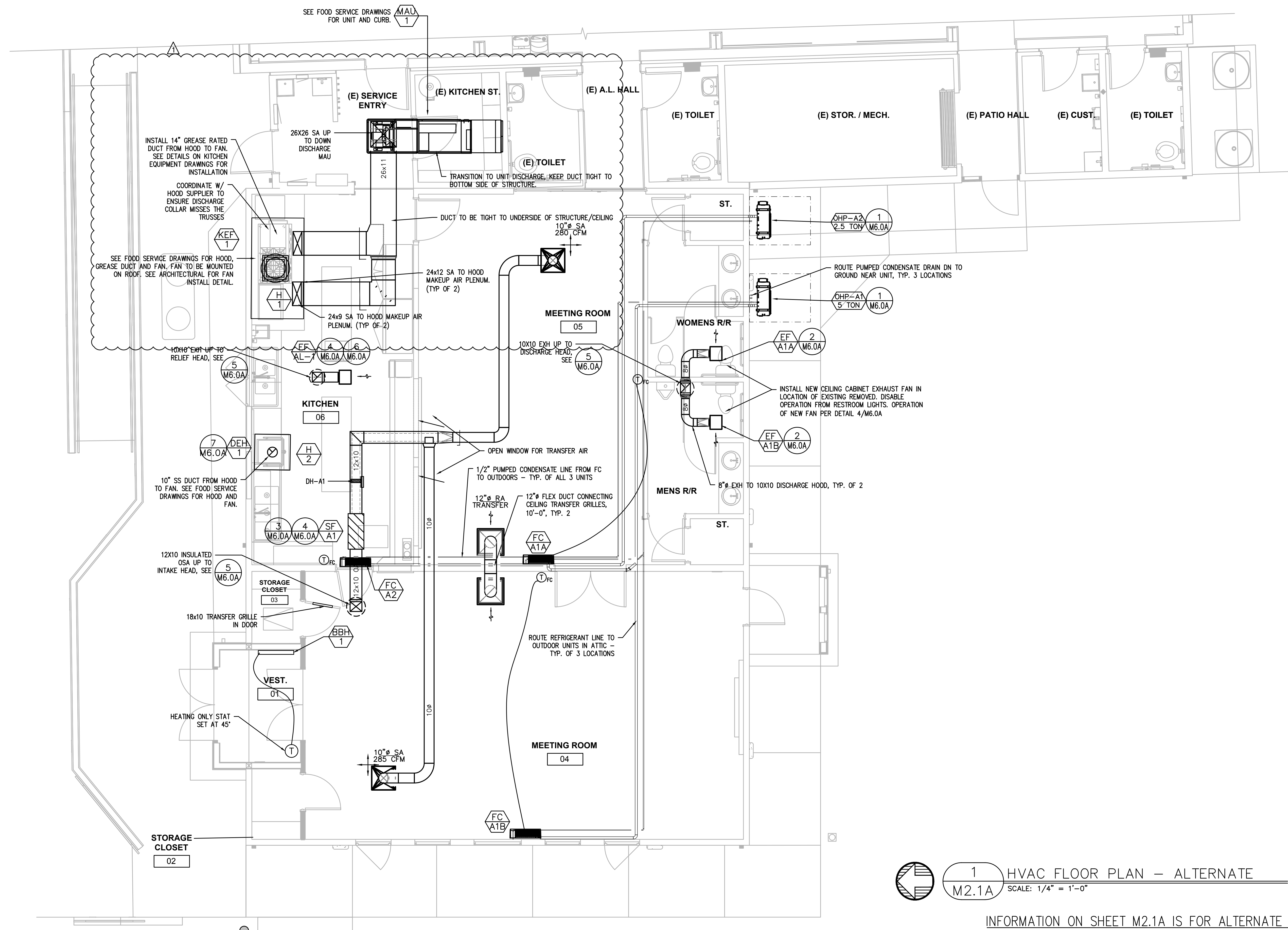
CONSTRUCTION

REVISIONS:
DATE DESCRIPTION
8.14.26 - ADDENDUM #1

DATE: JULY 22, 2026

SHEET TITLE:
HVAC FLOOR PLAN -
ALTERNATE

M2.1A

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M2.1A HVAC FLOOR PLAN - ALTERNATE
SCALE: 1/4" = 1'-0"

INFORMATION ON SHEET M2.1A IS FOR ALTERNATE PURPOSES ONLY