

HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER FOOD SERVICE ESTABLISHMENTS

Unless directed otherwise, all items are to be submitted through the Central Permitting Office at 420 McKinney Pkwy., Lillington, NC 27546 or by mail to PO Box 65, Lillington, NC 27546. You may contact the Central Permitting Office at 910-893-7525, Ext. 2. However, please contact our office with questions regarding the contents of this application.

Plans are reviewed using North Carolina's 15A NCAC 18A .2600 *Rules Governing the Food Protection and Sanitation of Food Establishments* and the *NC Food Code Manual*. To view these rules, go to <http://www.deh.enr.state.nc.us/rules.htm> or obtain a copy from our office at 307 West Cornelius Harnett Boulevard, Lillington, NC 27546. For additional information regarding facility design, you can access the plan review link of the Environmental Health section on the Health Department's website at www.harnett.org. Plans must be submitted to the local health department for approval **prior to** construction, renovation, or modification of such facilities.

**Franchised, chain, and prototyped* facilities are required to submit a separate application and plans to the Department of Public Health, Environmental Health Section Plan Review Unit at 5605 Six Forks Rd., Raleigh, NC 27609.

If you have questions, contact a Registered Environmental Health Specialist at 910-893-7547:

Plans must be submitted with the following supporting documentation:

- _____ A complete set of plans drawn to scale showing the placement of each piece of food service equipment, storage areas, trash can wash facilities, etc. along with general plumbing, electrical, mechanical, and lighting drawings
- _____ Plans must include a site plan locating exterior equipment such as dumpsters or walk-in coolers
- _____ A complete equipment list and corresponding manufacturer specification sheets
- _____ A proposed menu
- _____ A completed Food Service Plan Review Application
- _____ \$200 Plan Review Fee

08/22

gv

Food Service Plan Review Application

Type of plan: New X Remodel _____

Name of Establishment: ALOHA TIME

Physical Address: 301 S. MAIN ST.

City: Lillington State: NC Zip: 27546

Phone (if available): _____ Fax: _____

Email: _____

Applicant(s): Cynthia Davis

Address: 339 Dean Rd

City: Lillington State: NC Zip: 27546

Phone: 253.534.5349 OR ~~253~~ 541.543.8284

Email: csd78@hotmail.com

Owner (if different from Applicant): _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

Email: _____

I certify that the information in this application is correct, and I understand that any deviation without prior approval from this Department may nullify plan approval.

Signature: Cynthia Davis Date: _____
(Applicant or Responsible Representative)

Hours of Operation:

Mon ___ - ___ Tues 11-6 Wed 11-6 Thurs 11-6 Fri ___ - ___ Sat ___ - ___ Sun ___ - ___

Number of Seats: 36

Facility total square feet: 1376

Projected start date: _____

Type of Food Service:

Check all that apply

- Restaurant
- Food Stand
- Drink Stand
- Commissary
- Meat Market
- Other (explain): _____

- Sit down meals
- Take-out meals
- Catering

Utensils:

Multi-use (reusable): _____ Single-use (disposable): X

Food delivery schedule (per week): once

Indicate any **specialized process** that will take place:

N/A Curing N/A Acidification (sushi, etc.) N/A Smoking

N/A Reduced Oxygen Packaging (e.g. vacuum packaging, sous vide, cook-chill, etc.)

Has the process been approved by the Variance Committee of the DPH Food Protection Branch? N/A

Indicate any of the following **highly susceptible populations** that will be catered to or served: N/A

- Nursing/Rest Home
- Child Care Center
- Health Care Facility
- Assisted Living Center
- School with pre-school aged children or an immunocompromised population

Water Supply:

Type of water supply: (check one)

- Non-public (well)
- Community/Municipal

Is an annual water sample required of your establishment? (check one)

- Yes
- No

Wastewater System:

Type of wastewater system: (check one)

- Public sewer
- On-site septic system

Water Heater:

Manufacturer and Model: RHEEM / S2 RH91

Storage Capacity: 47 gallons

- Electric water heater: 4.5 kilowatts (kW)
- Gas water heater: _____ BTU's

Water heater recovery rate: 21 GPH

If tankless, _____ GPM ; Number of heaters: _____

Person in Charge (PIC) and Employee Health

Are Persons in Charge certified food protection managers who have passed a test accredited by an approved ANSI program? _____

Eligible Person In Charge: _____

Program _____ Cert. # _____ Exp. Date _____

For multiple shifts and/or occasions of absences, list all eligible Persons in Charge:

Eligible Person In Charge: _____

Program _____ Cert. # _____ Exp. Date _____

Eligible Person In Charge: _____

Program _____ Cert. # _____ Exp. Date _____

*Attach a copy of your establishment's Employee Health Policy

Are copies of signed Employee Health Policies on file? _____

Food Sources

Names of food distributors:

Deliveries/wk

- | | | |
|----|-------------------------|------------|
| 1. | <u>Restaraunt Depot</u> | <u>one</u> |
| 2. | _____ | _____ |
| 3. | _____ | _____ |
| 4. | _____ | _____ |

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: pork, chicken, rice

Foods that will be held **cold** before serving: macaroni salad, coleslaw, pineapple

Will **time** be used as a method to control for food safety? Yes

Will a buffet be provided? NO If so, attach a list of foods that will be on the buffet.

Cooling

List foods that will be cooked and cooled for later use or added to another food as an ingredient: noodles

Describe utensils and methods used to cool foods: utensils = deep hotel pans, inserts, spoon method = place pan of food in ice water bath and stir food, do not stack pans or fully cover during cooling, transfer liquids into shallow pans
Food to be cooled from 140° to 68° w/in two hours then cooled from 68°-40° or colder w/in four hours using therma pen

Dry Storage

Frequency of deliveries per week: once Number of dry storage shelves: 5

Square feet shelf space: 50.2 ft²

Is a separate room designated for dry storage? Yes

Food Preparation Facilities

Number of food prep sinks: one Are separate sinks provided for vegetables and raw meats? yes

Size of sink drain boards (inches): 23

How will sinks be sanitized after use or between meat species? they will be cleaned with a chlorine solution using the scrubbing method for a minimum of ten seconds and rinse thoroughly with hot water at atleast 100°

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 19 Width 17 Depth 13

Length of drain boards (inches): Right 23 Left 23

Are the basins large enough to immerse your largest utensil? Yes

What type of sanitizer will be used?

Chlorine Quaternary Hot water (171°F) Other (specify) _____

Mechanical Dishwashing

Will a dishmachine be used? Yes No

Dishmachine manufacturer and model: _____

Hot water sanitizing? _____ or chemical sanitizing? _____

How will large utensils such as prep tables, dough mixing bowls, slicers, and other food contact surfaces that cannot be submerged in sinks or put through a dishwasher be cleaned and sanitized? prescrape utensils and equipment of food debris, wash in a warm solution of approved detergent, rinse in clear or running water, sanitize with acceptable chemical solution and air dry before reusing

How many air drying shelves will you have? 7

Calculate the square feet of total air drying space: 34 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: two =
one in kitchen, one in front of house
behind service counter

Employee Area

Indicate location for storing employees' personal items: stored below
service counter

Finish Schedule

*Floor, wall and ceiling finishes (vinyl tile, acoustic tile, vinyl baseboards, FRP, etc.)

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	vinyl tile	cove base	FRP	Painted ceiling
Bar				
Food Storage	vinyl	cove base	FRP	Painted ceiling
Dry Storage	vinyl tile	cove base	Painted walls	ceiling tiles
Toilet Rooms	vinyl	cove base	Painted walls	Painted ceiling
Garbage & Can Wash Areas	concrete	concrete	block	N/A
Other				
Other				

Garbage, Refuse and Other

Will trash be stored in the restaurant overnight? Yes _____ No X If so, how will it be stored to prevent contamination? _____

Location and size of can wash facility: 37x33

Are hot and cold water provided as well as a threaded nozzle? yes

Will a dumpster be provided? yes

Do you have a contract with the dumpster provider for cleaning? yes

How will used grease be handled? N/A

Is there a contract for grease trap cleaning? N/A

Are doors self-closing? yes Fly fans provided? NO

Where will chemicals be stored? designated storage rack

Where will clean linen be stored? dry storage

Where will dirty linen be stored? dirty linens bags

FOOD PRODUCT Macaroni Salad

- packaged dry noodles
- Boil noodles, rinse noodles in vegetable sink with cold water, transfer to large stainless bowl
- Combine one tub mayonnaise, sugar, apple cider vinegar and black pepper, stir thoroughly
- Transfer to clear plastic cambro container with sealed lid
- Label with date and product description
- Store in 36inch sandwich prep cooler
- Serve as needed daily during operation hours
- Discard after three days from date on label
- Not used in any future dish

FOOD PRODUCT Pineapple Coleslaw

- fresh pineapple & prepackaged shredded cabbage
- rinse pineapple in vegetable sink, remove outer skin on cutting board on vegetable sink drain board, discard skin and chop pineapple
- combine prepackaged shredded cabbage with pineapple, mayonnaise, sugar, apple cider vinegar in large stainless mixing bowl
- Transfer to clear plastic cambro container with sealed lid and label with date and product description
- Store in 36inch sandwich prep cooler
- Serve daily
- Discard daily after operation hours
- Not used in any future dish

FOOD PRODUCT Pineapple Rice

- delivered, dry uncooked rice
- cooked in rice cooker and transferred to steam table
- combine teriyaki and fresh pineapple and stir into cooked rice
- Serve as needed daily during operation hours
- Discard daily after operation hours
- Not used in any future dish

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD HANDLING PROCEDURES

Explain the following with as much detail as possible. Complete descriptions including specific areas of the kitchen and corresponding items on the plan where food is handled will expedite the plan review process. Incomplete descriptions may result in the application being returned.

Explain the entire food handling procedure for each food item on the proposed menu. Including:

- How the food will arrive (frozen, fresh, packaged, etc.)
- Where the food will be stored
- Where and how the food will be thawed
- Where (prep tables, sink, counter, etc.) the food will be handled (washed, cut, marinated, breaded, cooked, etc.)
- When (time of day and frequency/day) food will be handled
- Whether or not the food or any part of the food will be used as leftovers or as any ingredient in a future dish
- How the food will be cooled if applicable

FOOD PRODUCT Pork Shoulder

- delivered fresh, packaged
- stored in two door stainless refrigerator
- arrives fresh
- placed directly into roaster, once cooked - transferred into steam table
- pork will be served fresh daily during operation hours from the steam table
- pork will not be used as left overs
- pork will be cooled using a proper cooling method - ice bath method

FOOD PRODUCT Boneless Skinless Chicken Thighs

- delivered fresh, packaged
- stored on the bottom shelf in the two door stainless refrigerator
- arrives fresh
- placed directly on char broiler, once cooked is transferred into steam table
- chicken will be served fresh daily during operation hours from the steam table
- chicken will not be used as leftovers
- chicken will be cooled using a proper cooling method - ice bath method

FOOD PRODUCT White Rice

- delivered, dry uncooked rice
- cooked in rice cooker and transferred to steam table
- serve as needed daily during operation hours
- Discard daily after operation hours
- Not used in any future dish

FOOD PRODUCT Sandwich Buns

- delivered weekly, prepackaged buns
- stored in 36 inch sandwich prep table
- will be handled during sandwich assembly and placed in to go container
- will be warmed on flat top grill

FOOD PRODUCT Corn Tortillas

- delivered weekly, prepackaged corn tortillas
- stored in 36 inch sandwich prep cooler
- will be handled during taco assembly and placed in to go container
- will be warmed on flat top grill

*****ADDITIONAL SHEETS ARE AVAILABLE**

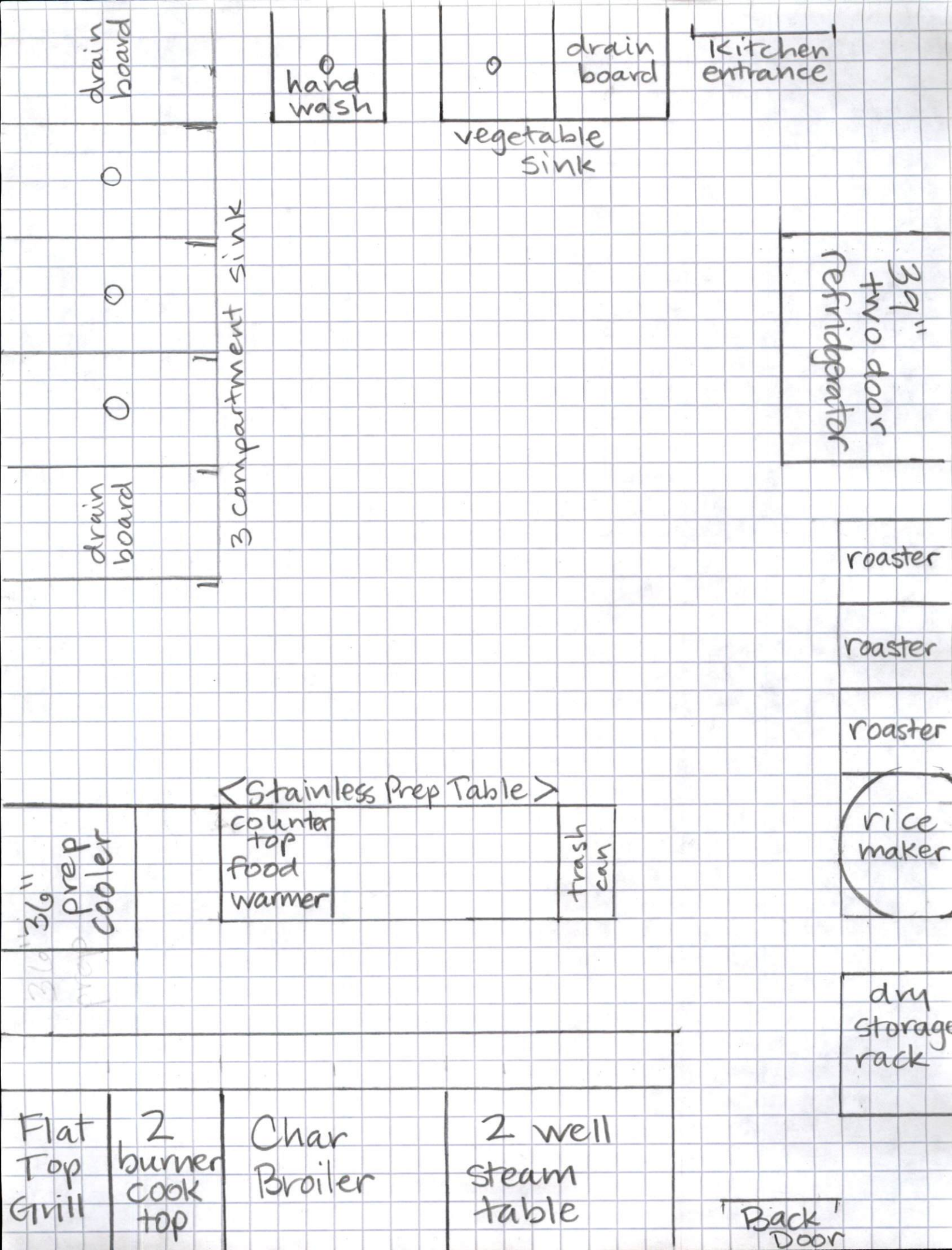
FOOD PRODUCT Sauces

- teriyaki, bbq, sweet chili, sriracha, mayo
- all prepackaged items
- once opened are labeled and dated and stored in two door stainless refrigerator

FOOD PRODUCT _____

FOOD PRODUCT _____

*****ADDITIONAL SHEETS ARE AVAILABLE**



drain board

hand wash

drain board

Kitchen entrance

vegetable sink

3 compartment sink

39" two door refrigerator

drain board

roaster

roaster

roaster

<Stainless Prep Table>

counter top food warmer

trash can

rice maker

36" prep cooler

dry storage rack

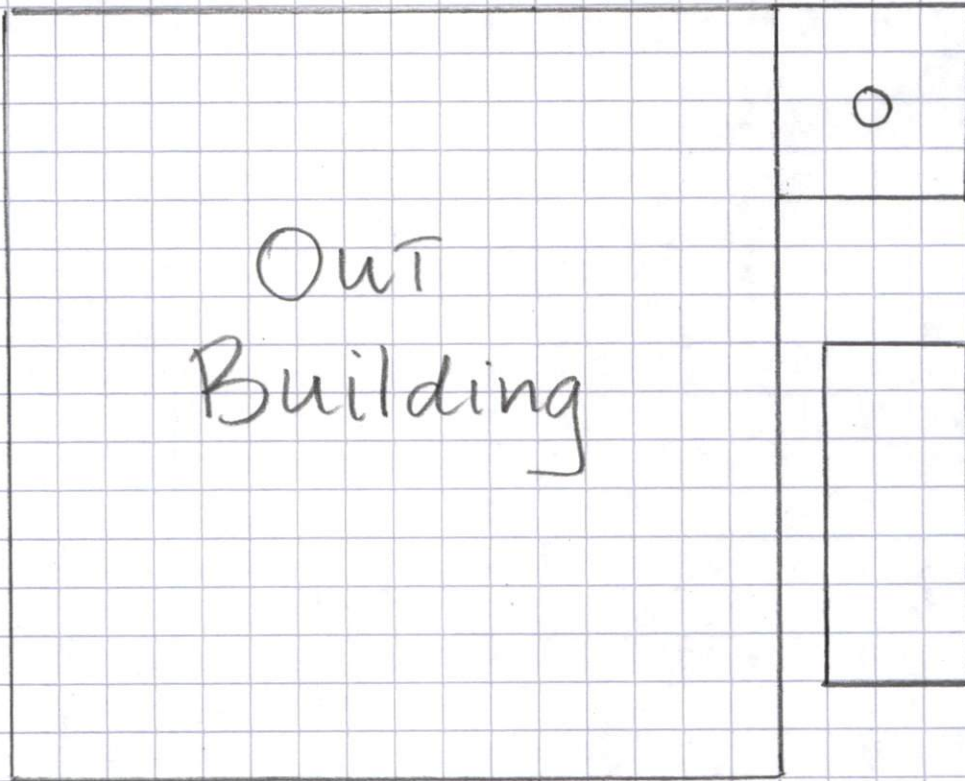
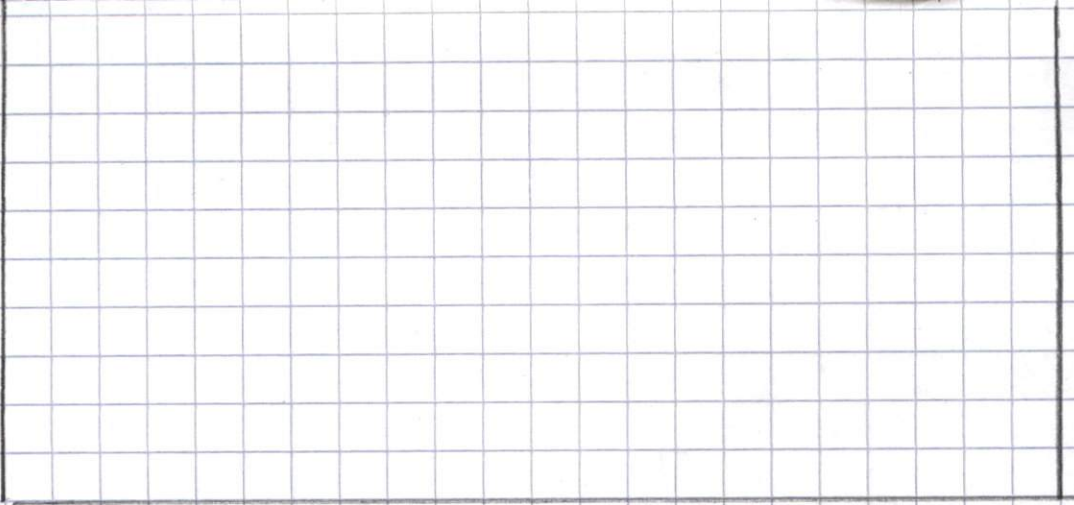
Flat Top Grill

2 burner cook top

Char Broiler

2 well steam table

Back Door



trash
can
wash

OwT
Building

dumpster

MENU

Sides

White Rice
Pineapple Rice
Pineapple Slaw
Mac Salad

Entrees

Choose two proteins
and two side

Kalua Pork	BBQ Chicken
Teriyaki Pork	Teriyaki Chicken
Volcano Pork	Volcano Chicken

Tacos - topped with pineapple slaw
Kalua Pork

Sandwiches - topped with pineapple slaw
Served with mac salad

Kalua Pork	BBQ Chicken
Teriyaki Pork	Teriyaki Chicken
Volcano Pork	Volcano Chicken



Emperor's Select EGRC Liquid Propane 140 Cup (70 Cup Raw) Gas Rice Cooker and Warmer - 24,000 BTU

#478EGRC140LP

Item #: 478EGRC140LP Qty: _____

Project: _____

Approval: _____ Date: _____



Features

- Cooks up to 140 cups of rice in under 30 minutes
- Removable aluminum inner pot allows for easy cleaning
- Boasts automatic shut-off valve if flame goes out
- Automatically switches to "keep warm" mode when rice finishes cooking
- Includes measuring cup and rice paddle; 24,000 BTU

Certifications

 ETL US
  1/2" Gas Connection

Technical Data

Length	24 1/8 Inches
Width	19 15/16 Inches
Height	17 13/16 Inches
Color	White
Cook Time	30 Minutes
Cooked Capacity	140 Cups
Gas Inlet Size	1/2 Inches
Lid Type	Removable
Power Type	Liquid Propane
Total BTU	24000 BTU
Type	Cookers / Warmers
Uncooked Capacity	70 Cups

Item #: 177W50CKR Project: _____

Qty: _____ Date: _____ Approval: _____



Avantco W50CKR 12" x 20" Full Size Electric Countertop Food Cooker / Warmer - 120V, 1500W

Item #177W50CKR



Technical Data

Width	14 1/2 Inches
Depth	22 1/2 Inches
Height	9 1/4 Inches
Interior Width	12 Inches
Interior Depth	20 Inches
Interior Height	6 1/4 Inches
Amps	12.5 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	1500 Watts
Control Type	Thermostatic
Features	NSF Listed
Installation Type	Countertop
Material	Stainless Steel
Number of Pans	1 Pans
Plug Type	NEMA 5-15P
Power Type	Electric
Size	Full Size
Style	Cooker / Warmer
Temperature Range	120 - 212 Degrees F
Temperature Settings	Adjustable

Features

- Cooks and holds your products at food safe temperatures
- Durable stainless steel water well
- Holds a full size 12" x 20" food pan or fractional size food pans (sold separately)
- 120-212 degree Fahrenheit temperature range; reaches 212 in less than 30 minutes
- 120V, 1500W

Certifications



5-15P



NSF Listed



UL Certified

Avantco Equipment

Item #: 177CAGR212 Project: _____

Qty: _____ Date: _____ Approval: _____



Avantco Chef Series CAG-R-2-12 12" 2 Burner Gas Countertop Range - 50,000 BTU

Item #177CAGR212



Technical Data

Width	12 Inches
Depth	30 1/2 Inches
Height	16 7/8 Inches
Cooking Height	13 1/8 Inches
Burner BTU	25000 BTU
Control Type	Manual
Installation Type	Countertop
Number of Burners	2 Burners
Number of Controls	2
Power Type	Field Convertible Natural Gas
Total BTU	50000 BTU
Usage	Standard Duty

Avantco Equipment

Features

- Capitalize on cooking space with 2 independent burners to allow for maximum productivity
- Standing pilots provide instant ignition for ease of use
- Durable stainless steel body withstands tough kitchen environments
- Field convertible to liquid propane; orifices included
- 50,000 BTU; 3/4" rear gas connection

Certifications



3/4" Gas Connection



UL Classified EPH

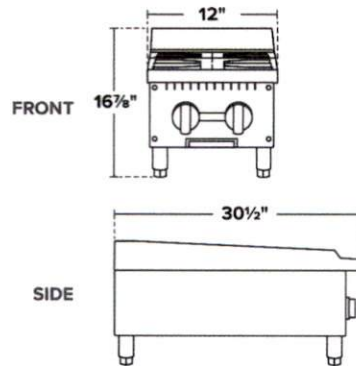


UL US & Canada
LISTED



Field Convertible

Plan View



Notes & Details

Perfect for busy operations that are tight on space, this Avantco Chef Series gas CAG-R-2-12 12" 2 burner countertop range adds easy compact convenience to your kitchen! With a countertop design, the unit is space efficient, and with its (2) 25,000 BTU burners, it's ideal for whipping up sauces, sides, entrees, and even desserts. Operation is simple and intuitive, thanks to the 2 large control knobs located on the front of the unit, while standing pilots are centered between the controls for ease of use.

Unlike other gas ranges that require either liquid propane or natural gas, this unit can be converted to utilize either fuel type. It's also designed with a stainless steel exterior to withstand even the busiest of kitchen environments, ensuring that wherever it's used, it's sure to be a reliable addition to your cooking equipment repertoire.

Featuring a removable waste tray that makes clean-up quick and easy, the unit is outfitted with 4" legs that adjust to suit your needs. These lift the unit up from the countertop surface, making clean-up an easy task at the end of the day. The unit uses a total 50,000 BTU for operation. It ships ready for a natural gas connection, but is field convertible to accept liquid propane.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

Item #: 178SSPT36MHC Project: _____

Qty: _____ Date: _____ Approval: _____



Avantco SS-PT-36M-HC 36" 2 Door Mega Top Stainless Steel Refrigerated Sandwich Prep Table

Item #178SSPT36MHC



Technical Data

Width	36 1/4 Inches
Depth	35 Inches
Height	45 7/8 Inches
Interior Width	32 1/4 Inches
Nominal Width	36 Inches
Interior Depth	23 3/4 Inches
Interior Height	23 1/2 Inches
Work Surface Height	35 1/4 Inches
Amps	2 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
1/6 Size Pan Capacity	15 Pans
Access Type	Doors
BTU (LBP)	974
Capacity	9 cu. ft.
Casters	With Casters
Compressor Location	Rear Mounted
Compressor Style	Side / Rear Breathing
Door Style	Swing
Door Type	Solid
Hinge Location	Left/Right
Horsepower	3/7 HP
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Refrigeration Type	Air Cooled
Style	Counter Height
Top Type	Mega Top
Type	Prep Refrigeration

Avantco Refrigeration

Features

- Mega top accommodates (15) 1/6 size, 6" deep food pans
- Industry-best 3/4" cutting board is built-in for convenient prep space and removable for cleaning
- Digital control with auto defrost
- Stainless steel exterior and interior; foamed-in-place polyurethane insulation
- 115V; 3/7 hp; 2 Amps; eco-friendly R290 refrigerant

Certifications



5-15P

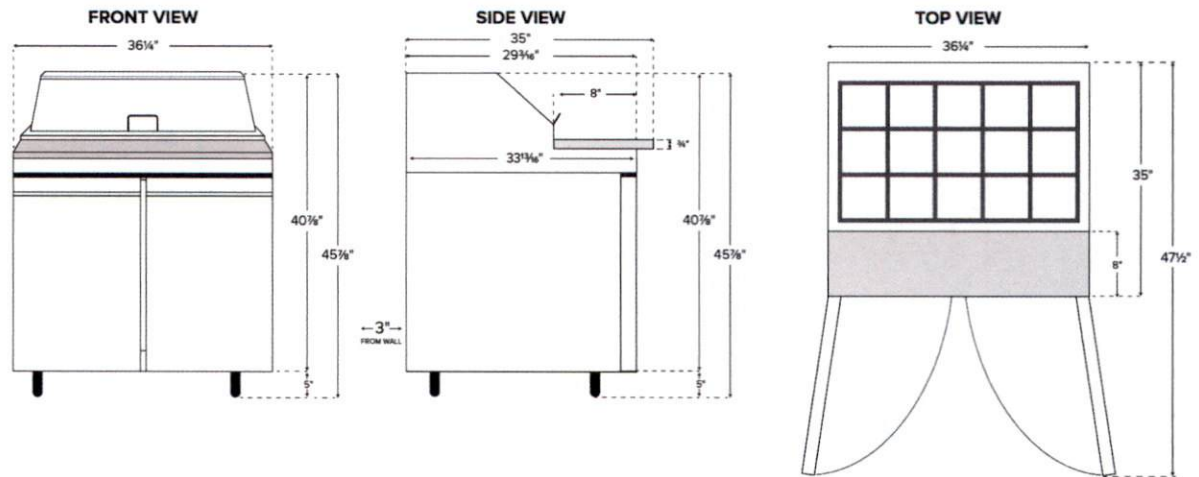


ETL Sanitation



ETL US & Canada

Plan View



Notes & Details

Optimize your back-of-house operations with this Avantco SS-PT-36M-HC 36" 2 door mega top stainless steel refrigerated sandwich prep table, and better keep up with customer demands. Whether used in a university, sub shop, or hospital, the unit is sure to help streamline the sandwich prep process with its convenient features and capacity. Its top, for instance, accommodates up to (15) 1/6 size food pans up to 6" deep (sold separately). These are great for holding common sandwich or salad toppings, from eggs and cheese to green pepper or ham. Plus, a lift-up lid encloses the top to maintain proper, food safe temperatures. A full-length cutting board, which is 8" deep, is mounted to the table surface, providing a place for slicing ingredients and assembling orders.

Beneath the workspace is additional storage space. Because it's refrigerated, the space is great for storing back-up ingredients, such as deli meat and cheese, as well as less common toppings. Two epoxy-coated shelves are included and can each accommodate up to 90 lb. of weight, helping to organize your assorted supplies. Divider bars are also included for ultimate convenience.

High-quality performance is made possible by the unit's 3/7 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit. It does this by circulating eco-friendly R290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3, making it an environmentally-responsible choice for your business.

The construction of this unit is designed with commercial use in mind. It features a 430 type stainless steel exterior and 304 type stainless steel interior, which are fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote proper temperature retention. For operation, the prep table requires a 115V electrical connection.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

Item #: 178A35RHC Project: _____

Qty: _____ Date: _____ Approval: _____



Avantco A-35R-HC 39 1/2" Solid Door Reach-In Refrigerator

Item #178A35RHC



Technical Data

Width	39 1/2 Inches
Depth	29 1/2 Inches
Height	82 1/2 Inches
Interior Width	35 Inches
Interior Depth	24 3/8 Inches
Interior Height	59 1/2 Inches
Amps	2 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Access Type	Doors
BTU (LBP)	1093
Capacity	27.6 cu. ft.
Casters	With Casters
Color	Silver
Compressor Location	Bottom Mounted
Construction	Stainless Steel and Aluminum
Door Style	Swing
Door Type	Solid
Dutch Half Doors	Without Dutch Half Doors
Hinge Location	Left/Right
Horsepower	3/7 HP
Individual Shelf Capacity	90 lb.
Installation Type	Freestanding
Number of Doors	2 Doors
Number of Shelves	6 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Sections	2 Sections
Temperature Range	33 - 40 Degrees F
Type	Refrigerators

Features

- Corrosion-resistant stainless steel exterior with aluminum interior
- Features two self-closing and stay-open locking doors
- Includes 6 epoxy coated shelves with 90 lb. capacity each
- Digital temperature controller with automatic defrost function
- 115V; 3/7 hp; 2 Amps; R290 refrigerant

Certifications



5-15P



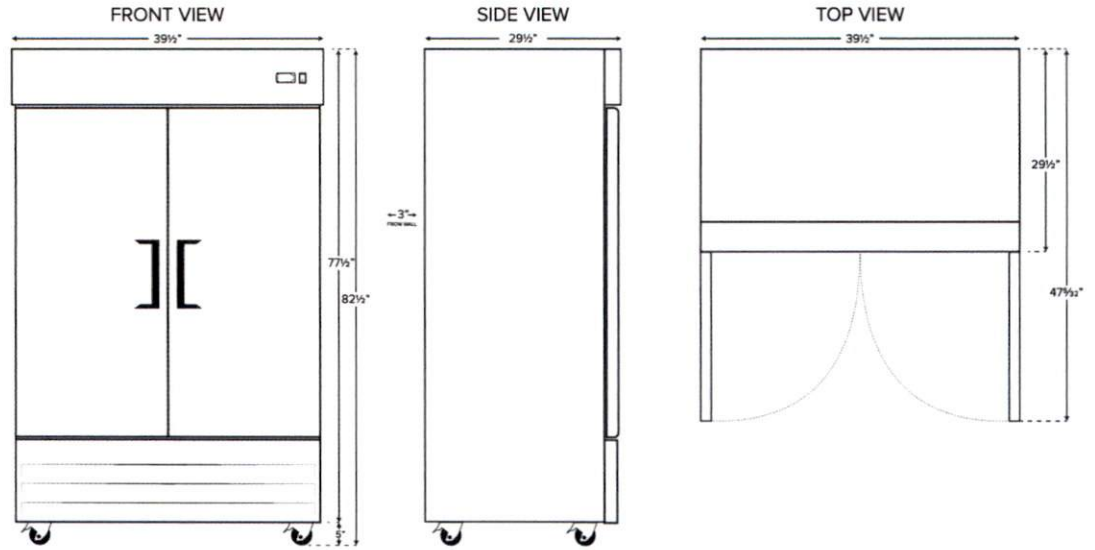
ETL Sanitation



ETL US

Avantco Refrigeration

Plan View



Notes & Details

Your establishment relies on refrigeration for proper food safety, and you will receive performance you can depend on with this Avantco A-35R-HC 39 1/2" solid door refrigerator! A painted aluminum interior gives you increased durability, while stainless steel doors and exterior sides give it a sleek appearance. For convenience, six epoxy-coated shelves, which hold up to 90 lb. each, feature shelf clips for customization when desired.

Designed to maintain temperatures between 33-40 degrees Fahrenheit, this fridge boasts a bottom-mounted 3/7 hp compressor that uses eco-friendly R290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3, making it an environmentally responsible choice for your business. In addition, the bottom-mounted design makes it easy for employees to load and unload products due to the raised bottom shelf. It also opens up the top of your unit for additional storage space, if necessary. For optimal temperature retention, the entire cabinet utilizes foamed-in-place polyurethane insulation. Other helpful features include the stay-open locking door mechanism, automatic defrosting, and digital temperature control. This item requires a 115V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

Item #: 177CAG36RC Project: _____

Qty: _____ Date: _____ Approval: _____



Avantco Chef Series CAG-36-RC 36" Gas Countertop Radiant Charbroiler - 90,000 BTU

Item #177CAG36RC



Technical Data

Width	36 Inches
Depth	30 1/2 Inches
Height	16 7/8 Inches
Cooking Surface Width	36 Inches
Cooking Surface Depth	21 1/2 Inches
Base Style	Without Base
Burner BTU	30,000 BTU
Control Type	Manual
Gas Inlet Size	3/4 Inches
Heating Source	Radiant
Installation Type	Countertop
Number of Burners	3 Burners
Number of Controls	3
Power Type	Field Convertible Natural Gas
Temperature Settings	Adjustable
Total BTU	90000 BTU
Usage	Medium Duty Standard Duty

Features

- Capitalize on cooking space with 3 independent burners to allow for maximum productivity
- Equipped with removable angled cast iron top grates for better flame control
- Uses cast iron radiants to deflect heat towards cooking surface
- Field convertible to liquid propane; orifices included
- 90,000 BTU; 3/4" rear gas connection

Certifications



3/4" Gas Connection



UL Classified EPH



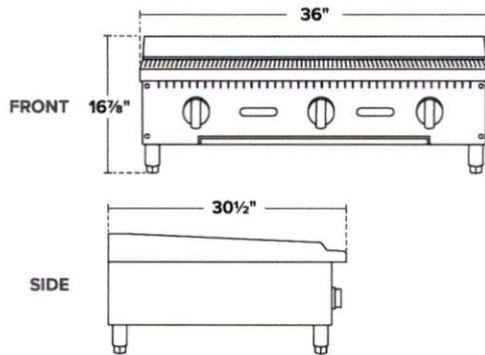
UL US & Canada



Field Convertible

Avantco Equipment

Plan View



Notes & Details

Perfect for busy operations that are tight on space, this Avantco Chef Series CAG-36-RC 36" gas radiant charbroiler adds easy compact convenience to your kitchen! The unit is space efficient, designed specifically for your kitchen countertop and allows you to maximize every inch of work space. With (3) 30,000 BTU burners, it is ideal for grilling burgers, shrimp, or vegetable skewers, as each burner can be set to a different temperature. For quality performance, this charbroiler uses radiants to deflect heat towards the cooking surface, ensuring quick recovery and convenient heat retention, saving you money and keeping your kitchen cool.

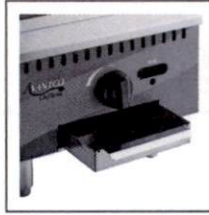
With a countertop design, the unit is space efficient, leaving room in your kitchen for additional equipment, supplies, or work surface area. It also allows placement on top of existing work tables and chef bases, ensuring that your space is maximized to its full potential. For quick and easy cleaning, this unit features a waste tray to collect food particles. Simply remove the tray, empty or rinse it, and return it back to its original spot.

Operation is simple and intuitive, thanks to the 3 large control knobs located on the front of the unit. These controls operate the burners independently, so you can set each burner on the charbroiler to a different temperature and cook different items at the same time. Unlike other gas charbroilers that require liquid propane or natural gas, this unit ships ready for a natural gas connection, but can be converted to accept liquid propane. The unit uses a total 90,000 BTU for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

Avantco Chef Series CAG-15-MG 15" Countertop Gas Griddle with Manual Controls - 30,000 BTU

Item #177CAG15MG



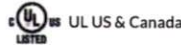
Technical Data

Width	15 Inches
Depth	30 1/2 Inches
Height	16 7/8 Inches
Cooking Surface Width	15 Inches
Cooking Surface Depth	19 5/8 Inches
Burner BTU	30000 BTU
Control Type	Manual
Gas Inlet Size	3/4 Inches
Griddle Location	Full Surface
Installation Type	Countertop
Number of Burners	1 Burners
Number of Controls	1
Plate Thickness	3/4 Inches
Power Type	Field Convertible Natural Gas
Temperature Settings	Adjustable
Total BTU	30000 BTU
Type	Griddles
Usage	Standard Duty

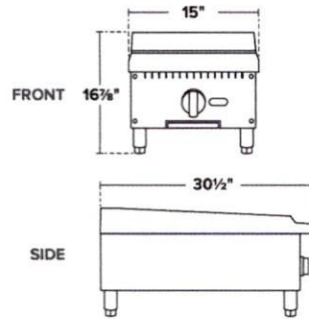
Features

- Capitalize on cooking space
- Standing pilots provide instant ignition for ease of use
- Durable stainless steel body withstands tough kitchen environments
- Field convertible to liquid propane; orifices included; 30,000 BTU; 3/4" rear gas connection
- 3/4" thick polished steel griddle plate for ample heat retention and reduced recovery time

Certifications



Plan View



Notes & Details

Perfect for busy operations that are tight on space, this Avantco Chef Series CAG-15-MG 15" countertop gas griddle with manual controls adds easy compact convenience to your kitchen! The unit is space efficient, designed specifically for your kitchen countertop and allows you to maximize every inch of work space. With (1) 30,000 BTU burner, it is perfect for burgers, bacon, cheesesteak, and other grilled favorites. For quality performance, the griddle surface is 3/4" thick, ensuring quick recovery and convenient heat retention, saving you money and keeping your kitchen cool.

With a countertop design, the unit is space efficient, leaving room in your kitchen for additional equipment, supplies, or work surface area. It also allows placement on top of existing work tables and chef bases, ensuring that your space is maximized to its full potential. For quick and easy cleaning, this unit features a waste tray to collect food particles. Simply remove the tray, empty or rinse it, and return it back to its original spot.

Operation is simple and intuitive, thanks to the large control located on the front of the unit. Unlike other gas griddles that require liquid propane or natural gas, this unit ships ready for a natural gas connection, but can be converted to accept liquid propane. The unit uses a total 30,000 BTU for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

Item #: 177ACR22SS Project: _____

Qty: _____ Date: _____ Approval: _____



Avantco ACR22SS 22 Qt. Countertop Roaster Oven / Warmer - 120V, 1450W

Item #177ACR22SS



Technical Data

Width	23 3/8 Inches
Depth	15 1/2 Inches
Height	14 7/16 Inches
Amps	12.08 Amps
Phase	1 Phase
Voltage	120 Volts
Wattage	1450 Watts
Application	All-Purpose
Capacity	22 qt.
Color	Silver
Cover Type	Dome
Installation Type	Countertop
Material	Stainless Steel
Maximum Temperature	450 Degrees F
Number of Compartments	1 Compartments
Number of Pans	1 Pans
Plug Type	NEMA 5-15P
Power Type	Electric
Style	Roasters
Temperature Control	Adjustable
Temperature Range	150 - 450 Degrees F
Temperature Settings	Adjustable
Type	Cookers / Warmers

Features

- Includes heavy-duty high-domed lid to accommodate large products
- Durable stainless steel construction includes large 22 qt. capacity; can cook a 28 lb. turkey
- Adjustable temperature from 150-450 degrees Fahrenheit
- Removable rack with handles for easy lift out; cool-touch carry handles
- Double-coated enamel steel pan ideal for roasting protein, baking vegetables, and keeping food warm

Certifications



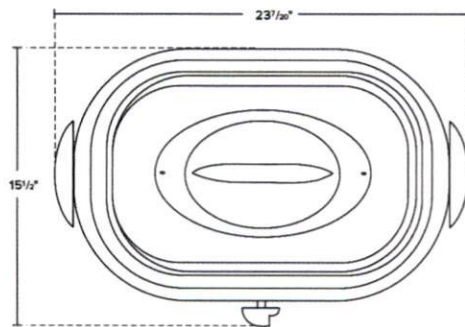
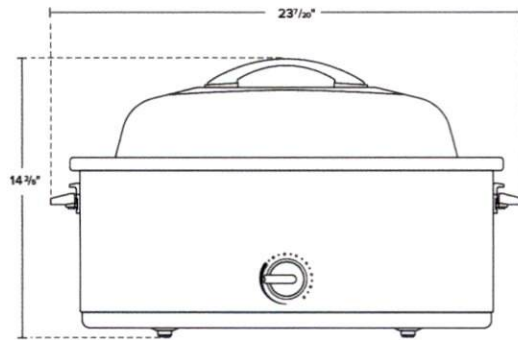
5-15P



ETL US & Canada

Plan View

EQUIPMENT
AVANTCO



Notes & Details

Cook, warm, roast, and bake a variety of foods with the Avantco ACR22SS 22 Qt. countertop roaster oven / warmer! This roaster oven / warmer is a great choice for roasting chickens, warming pot roast, and keeping foods hot and ready to serve. It has a large 22 qt. capacity so that it can hold foods as large as a 28 lb. turkey. With its simple controls and multi-functional design, this roaster / warmer is ideal for churches, catering services, and community organizations.

This multi-purpose oven is adjustable between 150 and 450 degrees Fahrenheit to keep food at safe holding temperatures. The wide temperature range includes features for defrosting frozen product and keeping product warm after its done cooking. This unit boasts a sleek stainless steel construction that not only helps ensure long-lasting durability, but also combines with a removable, double-coated enamel steel pan to provide you with a quick and simple end of day cleaning. The heavy-duty high-dome lid traps in heat and moisture, while the rack features handles that allow you to easily lift large, heavy product out of your roaster. The unit's cool-touch handles provide even more safety and ease of use and even doubles as a convenient cord wrap. With non-skid plastic feet, you'll never have to worry about the unit sliding around the countertop. This unit requires a 120V electrical connection for operation.

PROJECT: _____

MODEL: _____

ITEM #: _____ QUANTITY: _____

APPROVAL: _____ DATE: _____

SERVIT HOLD IT
HEAT IT
MOVE IT

PRODUCT SPEC SHEET

**Gas-Powered Open Well
STEAM TABLES**

STATIONARY

Liquid Propane

#423GST2WELP
#423GST3WELP
#423GST4WELP
#423GST5WELP

Natural Gas

#423GST2WENG
#423GST3WENG
#423GST4WENG
#423GST5WENG



Features

- Heavy-duty stainless steel and galvanized leg construction
- Polyethylene 8" deep cutting board
- Adjustable undershelf provides additional space for utensils, pans, or lids
- Independent infinite control knobs with indicator lights
- Open well design can be used dry or wet (spillage pan sold separately)

Options & Accessories



#147STRIKEQT

Strike All-Purpose Cleaner/Degreaser
1 Qt. Ready-to-Use Liquid



#147QUIKSAN

QuikSan Surface Sanitizer
1 Qt. Ready-to-Use Liquid



#24711 /222 /422 /622

Full Size Stainless Steel Food Pans
2½", 4", or 6" Deep • 22 Gauge Anti-Jam



Warranty

Servit Equipment warrants its Steam Tables from manufacturer defect and workmanship for a period of **1 Year** from the original date of purchase. See manual for full details.

Certifications & Markings



Intertek



Intertek

Natural Gas Models:

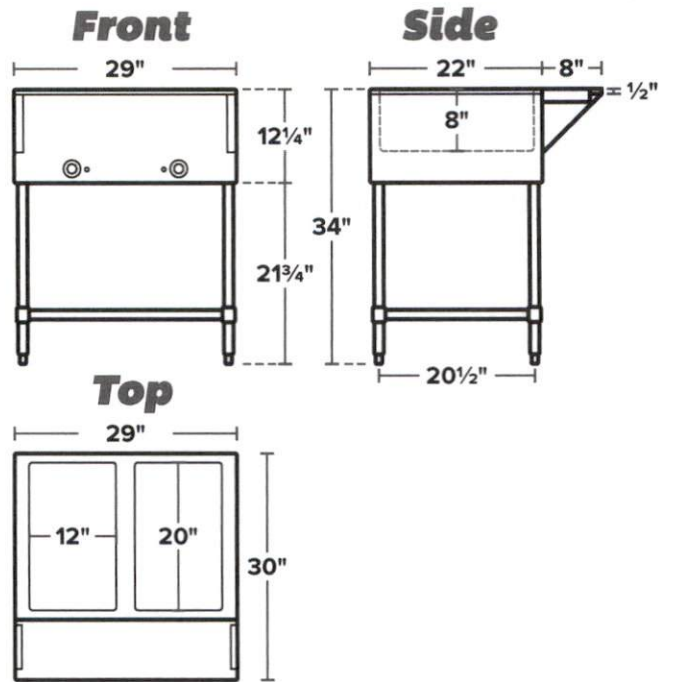


½"

Technical Data

#423GST2WE /LP /NG • 2 PAN

	423GST2WELP	423GST2WENG
Width	29"	29"
Depth	30"	30"
Height	34"	34"
# of Wells	2	2
Power Type	Liquid Propane	Natural Gas
BTU per Well	3500 BTU	3500 BTU
Total BTU	7000 BTU	7000 BTU



#423GST3WE /LP /NG • 3 PAN

	423GST3WELP	423GST3WENG
Width	43"	43"
Depth	30"	30"
Height	34"	34"
# of Wells	3	3
Power Type	Liquid Propane	Natural Gas
BTU per Well	3500 BTU	3500 BTU
Total BTU	10500 BTU	10500 BTU

