

# RESTAURANT UPDATES- LIVONIA, MI

## CUSTOM FURNITURE

- Vendor:  
Oak Street Manufacturing  
509 E. Oak Street  
Monticello, IA 52310  
(877) 465-4344  
Contact: Gary Langel @ [gary@oakstreetmfg.com](mailto:gary@oakstreetmfg.com)
- Place order at least 8 weeks prior to when product should be delivered.
- Oak Street's introductory letter is included.
- There is a color coded plan that denotes the booth fabric colors and table top laminate patterns/colors and their placement.
- Franchisees or their contractor will be responsible for unloading the truck and getting all products inside.

## EQUIPMENT & SMALLWARES

- Equipment & smallwares vendor:  
TriMark  
14603 W. 112<sup>th</sup> St.  
Lenexa, KS 66215  
(913) 378-0834  
Contact: Mike Heinisch ([mike.heinisch@trimarkusa.com](mailto:mike.heinisch@trimarkusa.com)) for equipment and Denise Greathouse ([denise.greathouse@trimarkusa.com](mailto:denise.greathouse@trimarkusa.com)) for smallwares.
- The items and quantities that should be ordered are attached in the document titled "equipment specs". Items shown in black are mandatory. Items shown in red only need to be ordered if the current ones are not in good condition or are not our current spec.
- There is also a list of smallwares items needed to operate the 2<sup>nd</sup> cook line.
- It is typical for the table bases, chairs & bar stools to have a long lead time so order accordingly to ensure you have product in time for your remodel. TriMark will require a down payment.
- Franchisee or their contractor will be responsible for unloading the truck & getting products inside.
- Franchisee or their contractor will be responsible for all assembly.

## LIGHTING

- Lighting vendor:  
Villa Lighting  
2929 Chouteau Ave.  
St. Louis, MO 63103  
(314) 633-0522  
Contact: Michele Kueck ([michele.kueck@villalighting.com](mailto:michele.kueck@villalighting.com))
- Place order at least 12 weeks prior to when product should be delivered. Villa will require full product payment in advance of shipping.
- You will be required to purchase new pendants (2 types) and sconces. The 2x4 and 2x2 lay-in lights are also listed on the attachment if yours are in need of replacement due to rust or damage.

## ARTWORK

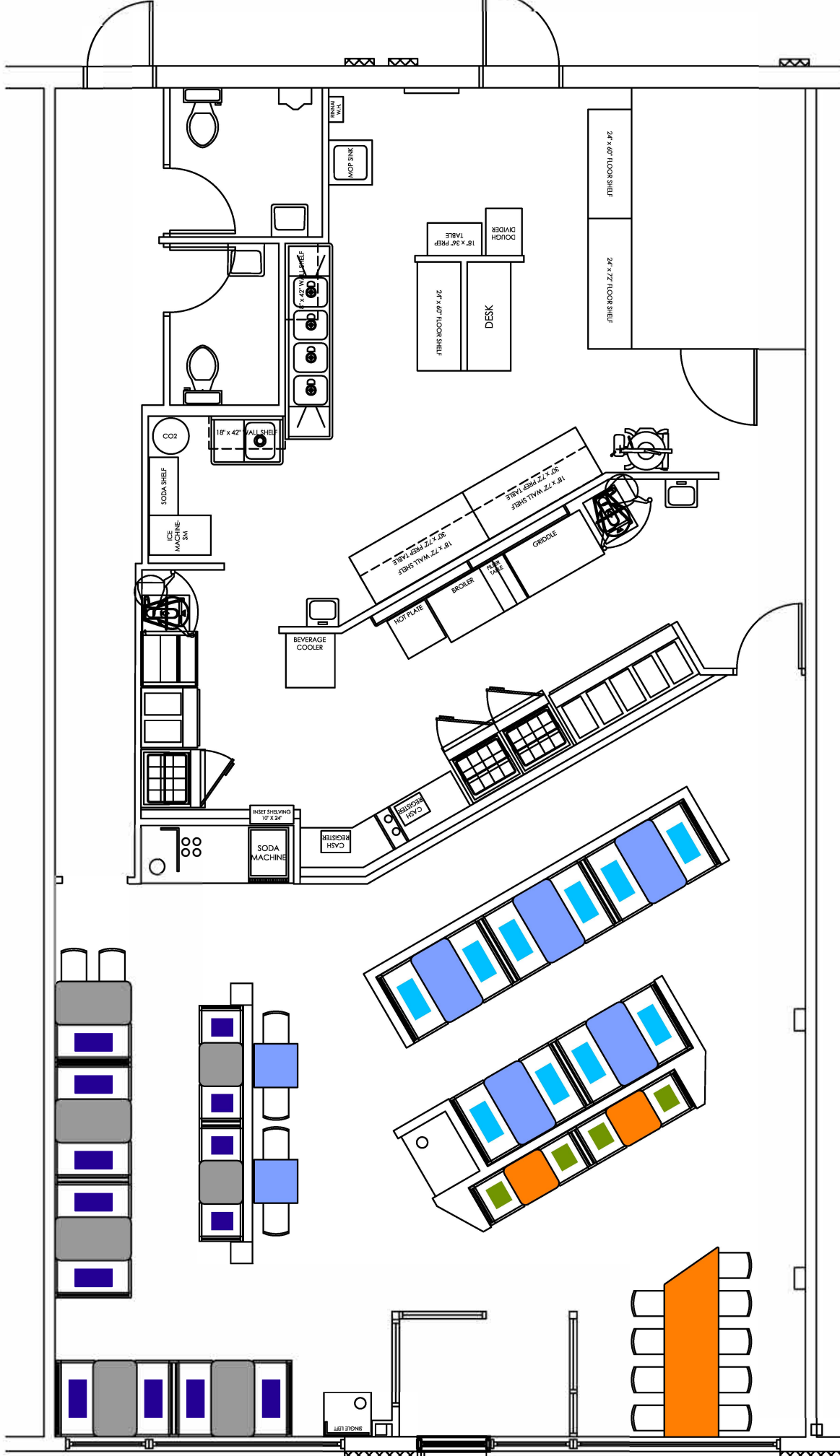
- Wood artwork vendor:  
Creative Palette  
500 N. Hamilton Rd.

Columbus, OH 43219  
(614) 575-1515  
Contact: Beanie Weiss

- Metal artwork vendor:  
Charlie's Welding  
2363 360<sup>th</sup> Street  
Tiffin, IA 52340  
(319) 545-2270  
Contact: Charlie or Linda Stimmel ([lstimmel@aim.com](mailto:lstimmel@aim.com))
- Place orders at least 5 weeks prior to when product should be delivered.
- For wood artwork you will need 5 pieces (blue, green, grey, terra cotta, & brown).
- For metal artwork you will need the emblem, flags, & lizard. If you currently have one you may reuse it if in good condition.
- A picture of the metal artwork is included to show the proper way to orient it when installing.
- All art will arrive with the install hardware.

### **SUGGESTIONS FOR YOUR REMODEL:**

- Having a POD or even two PODS on-site or some type of storage container is a big help. It will give you a place to store supplies and items that are removed from the restaurant during demolition but will be re-used as well as job materials.
- If your restaurant has window blinds, I suggest taking them down on day 1 and re-installing when the job is done. They will get very dirty and are hard to clean.
- Cover as much of your kitchen & queue line equipment & fixtures not affected by the remodel in plastic as possible. Dust will be everywhere and covering it in plastic will speed-up the clean-up process.
- Schedule heavy for the morning you re-open. Dust will continue to settle in the restaurant for the first few days after the remodel is done and extra cleaning will be needed prior to opening in addition to any remaining prep work.
- You will need to unhook the Coke machine for the remodel if your scope of work includes replacing the beverage cabinet and/or installing a new backsplash. Some contractors are comfortable taking the Coke machine apart. If not, you will need to schedule a Coke technician to come to your site first thing Thursday morning to remove it. It is beneficial to have a small lift on-site to move it if possible. You will definitely need to have the Coke machine re-installed by a Coke technician. Schedule your appointment(s) with Coke 4-6 weeks in advance to ensure you can get them there when you need them. Contact information for our Coke representative is: James Cain (email: [jacain@coca-cola.com](mailto:jacain@coca-cola.com)).



- Fabric = ArcCom Tempo Avocado #5
- Fabric = ArcCom Tempo Midnight #8
- Fabric = ArcCom Tempo Baltic #7
- Laminate = Plonite Cookies & Cream
- Laminate = Plonite Stone-X Theodore
- Laminate = Wilsonart Cornflower Milk Paint

New Layout

OAK STREET MANUFACTURING  
MILLWORK ORDER FORM

**LOCATION: Livonia, MI**

	Color/Finish	Qty.
<b>TABLETOPS</b>		
24 x 24	Pionite - Theodore StoneX	2
24 x 24	Wilsonart - Cornflower Milk Paint Y0274K	2
24 x 24	Pionite - Cookies & Cream AG130-F	2
24 x 42	Wilsonart - Cornflower Milk Paint Y0274K	5
24 x 42	Pionite - Cookies & Cream AG130-F	5
30 x 84/105 cut-out	Pionite - Theodore StoneX	1
<b>GARBAGE</b>		
Garbage w/ grommet (single-left hand hole)	Base- Evening Tigris/Top- Staron Igneous	1
<b>BOOTHES</b> - Lumber core w/ laminate. New style- Ebony Recon laminate, Black Walnut stain, metal legs		
24"- single side	ArcCom- Tempo/Avocado #5	2
24"- double side	ArcCom- Tempo/Avocado #5	1
42"- single side	ArcCom- Tempo/Baltic #7	4
42"- double side	ArcCom- Tempo/Baltic #7	3
24"- single side	ArcCom- Tempo/Midnight #8	2
24"- double side	ArcCom- Tempo/Midnight #8	1
42"- single side	ArcCom- Tempo/Midnight #8	3
42"- double side	ArcCom- Tempo/Midnight #8	3

**\*\*All quantities and finishes to be verified by franchisee and furniture vendor prior to finalizing order, fabrication, & shipping.**

Oak Street Manufacturing  
255 Welter Drive  
Monticello, IA 52310  
T: 877-465-4344  
F: 877-465-4042  
gary@oakstreetmfg.com

Allow us to introduce ourselves. We are Oak Street Manufacturing, the provider of Pancho's Mexican Grill booths, tables and waste units since 1996. We appreciate the opportunity to continue this tradition. As per our agreement with Pancho's, a 50% deposit must be forwarded 6 weeks prior to requested delivery date with remaining balance due before shipment. To assure effective communication, please fill out the following information and either fax or mail to Oak Street at the above address or fax number.

Location (city) of Pancho's Mexican Grill:

Shipping Address:

Bill to Address:

Project contact person:

Contact phone number:

Contact cell number:

Contact fax number:

Contact email address:

We look forward to the opportunity to work with you!

Sincerely,

Gary Langel

PANCHEROS MEXICAN GRILL  
EQUIPMENT SPECS

Livonia, MI

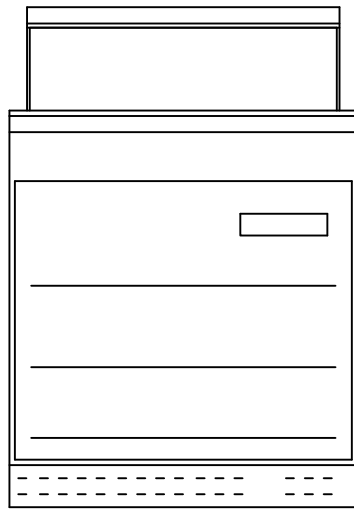
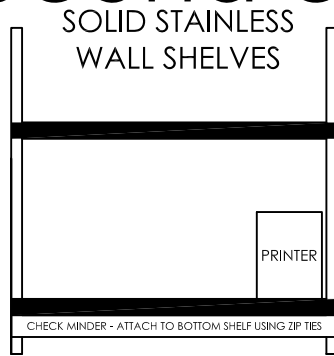
Qty.	Description	Price	Total
1	<p>COLD TABLE Randell Model # 9412-32-290 Refrigerated counter, 32" L x 32 3/4" D. S/S front, top, &amp; sides. Warranty- 5 year compressor &amp; 1 year parts &amp; labor Z-clips that hold cutting board in place should be welded to counter (2 ea) <a href="#">**For use in the 2nd cook line</a></p>		
1	<p>HOT FOOD TABLE Randell Model # 3512-240 Hot food table, electric, 33"L x 30"D x 36"H. 2- 12" x 20" open wells. Open cabinet base. 240 volt. S/S front &amp; cabinet base. Warranty- 90 day labor &amp; 1 year parts.</p>		
1	HFCAS6IN- (4) 6" casters for 35 1/2" work height.		
1	<p>SHIM 1/2" poly caster shim kit installed (to level the ht with cold tables) Z-clips that hold cutting board in place should be welded to counter (3 ea) <a href="#">**For use in the 2nd cook line</a></p>		
1	<p>GRIDDLE, ELECTRIC Star Model # 24TGF Star-Max Electric Snap-Action Griddle <a href="#">**For use in the 2nd cook line. It is very important that you get approval from the local building department before buying this piece. They may require a type 1 hood which would change the type of griddle you buy as well.</a></p>		
1	<p>VENTLESS HOOD Equipex Model # SAV-G PALI Ventless hood with ansul system <a href="#">**For use in the 2nd cook line. It is very important that you get approval from the local building department before buying this piece. They may require a type 1 hood which would mean you would not need this hood.</a></p>		
1	<p>EQUIPMENT STAND Advance Tabco Model # ES-303C 30" wide X 30" deep equipment stand with 2 shelves <a href="#">**For use in the 2nd cook line. It is very important that you get approval from the local building department before buying this piece. They may require a type 1 hood which would mean you would not need this stand.</a></p>		
1	<p>DOUGH PRESS, CUSTOM DoughPro Model # DP2000PLPB TortillaPro Dough Press, counter model, manual operation w/ dial in thickness adjustment, heated upper &amp; lower platens w/ separate heat controls, on/off switch, up to 18" diam., 2800 W Includes custom color &amp; plate. 240V/50-60/1-PH, 11.66 amps, 6' cord &amp; plug <a href="#">**For use in the 2nd cook line.</a> <b>**SWINGS TO THE RIGHT AS YOU LOOK AT THE PRESS</b></p>		
1	<p>BUN PAN RACK, 1/2 SIZE New Age Model # 93322-CL4 Pan rack, mobile, 1/2 sz height, open sides, with slides for 18" x 26" pans, slides on 3" centers, s/s top, (4) 5" platform casters</p>		
1	<p>CL-8- Caster locks <a href="#">Extra reinforcement added on top middle, from front to back.</a> <a href="#">**For use in the 2nd cook line.</a></p>		
2	<p>WALL SHELVING, SOLID, STAINLESS STEEL Eagle Group Model # SS1830S</p>		
1	<p>Eagle Group Model # PWE18-2S 18X30 solid stainless steel shelves with wall mount kit <a href="#">**For use in the 2nd cook line above the cold table for the printer.</a></p>		
1	<p>WORK TABLE Advance Tabco Model # ELAG-183-X, 18" W x 36" L Work table, without splash, w/ adjustable undershelf, galvanized frame &amp; shelf, 18 gauge, s/s top</p>		
6	<p>CHAIR G &amp; A Commercial Seating Model # 530 Astor side chair, metal back, solid metal seat, metal frame</p>		
9	<p>STOOL G &amp; A Commercial Seating Model # 600 Astor side chair, metal back, solid metal seat, metal frame</p>		
6	<p>TABLE BASE, STANDARD HEIGHT (**Used on all 24 x 24 &amp; 24 x 30 tables) Royal Industries Model # RTB 2222 Black powder table base, 22 x 22 cross base, 3" column.</p>		

	Dining height.
9	TABLE BASE, STANDARD HEIGHT (**Used on all 24 x 42 tables) Royal Industries Model # RTB 2230 Black powder table base, 22 x 30 cross base, 3" column. Dining height.
2	TABLE BASE, STRAIGHT LEG Royal Industries Model # RTB 5222
3	BOLT DOWN TABLE BASE, BAR HEIGHT Grand Rapids Chair Model # 4102 Black powder coated table base, gloss, bolt down, bar height.
64	TABLE SHOCKS (**Used on all table bases that aren't bolted down) Table Shox Model # TS1-52-1/4-20 Table stabilizer, 1/4" thread sz. Automatically readjusts each time table is moved. Non-skid & impact resistant.
2	HIGH CHAIR Dark walnut high chair, assembled.
	<b>SHELVING, COOLER</b> <b>**Any rusted cooler shelving will need to be replaced. If you don't see the size you need listed, contact Mike @ TriMark for correct ordering information.</b> Eagle Model # 2460E, 24"W x 60"L Eagle Model # 2472E, 24"W x 72"L Green epoxy finish with Microgard antimicrobial protection P74-E Eaglegard post, 74" H, adj. foot, green epoxy finish with microgard antimicrobial protection
	<b>SHELVING, FLOOR</b> <b>**Any rusted floor shelving will need to be replaced. If you don't see the size you need listed, contact Mike @ TriMark for correct ordering information.</b> Eagle Group Model # 2436Z, 24"W x 36"L Eagle Group Model # 2442Z, 24"W x 42"L Eagle Group Model # 2448Z, 24"W x 48"L Eagle Group Model # 2460Z, 24"W x 60"L Eagle Group Model # 2472Z, 24"W x 72"L Eaglebrite wire shelving, zinc finish
	<b>WALL SHELVING, WIRE</b> <b>**Any rusted wall shelving will need to be replaced. If you don't see the size you need listed, contact Mike @ TriMark for correct ordering information.</b> Eagle Group Model # 1824Z, 18" W x 24" L Eagle Group Model # 1830Z, 18" W x 30" L Eagle Group Model # 1836Z, 18" W x 36" L Eagle Group Model # 1842Z, 18" W x 42" L Eagle Group Model # 1848Z, 18" W x 48" L (You will need to order this for above the new 4' prep table. The existing mounting brackets can be reused if in good condition.) Eagle Group Model # 1860Z, 18" W x 60" L Eagle Group Model # 1872Z, 18" W x 72" L Eaglebrite wire shelving, zinc finish Eagle Model # PWE18-2C, adjustable post type, wall mount, end unit, 33" H post for 2- 18" W shelves, chrome finish Eagle Model # PWM18-2C, adjustable post type, wall mount, middle unit, 33" H post for 2- 18" W shelves, chrome finish

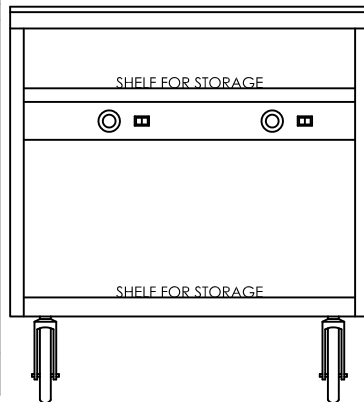
**\*\*Any existing table bases & shocks may be re-used if they are in like new condition & fit the floor plan/needs of the remodel. Adjust your order accordingly.**

**\*\*If any of your other kitchen equipment or plumbing items are in poor condition now is the time to replace them.**

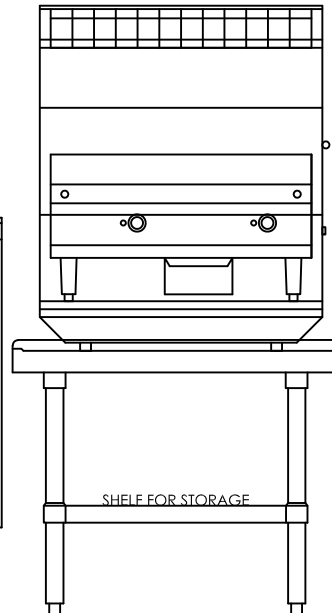
# Second cook line elevation view



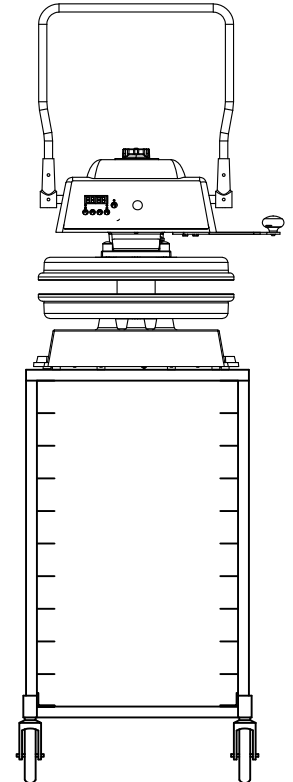
COLD TABLE



2-WELL HOT TABLE

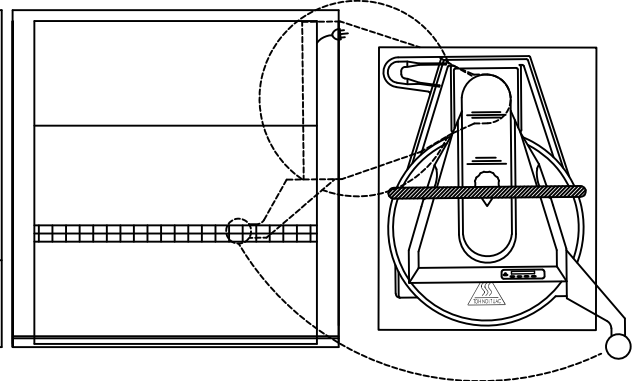
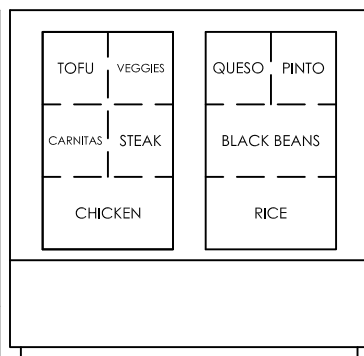
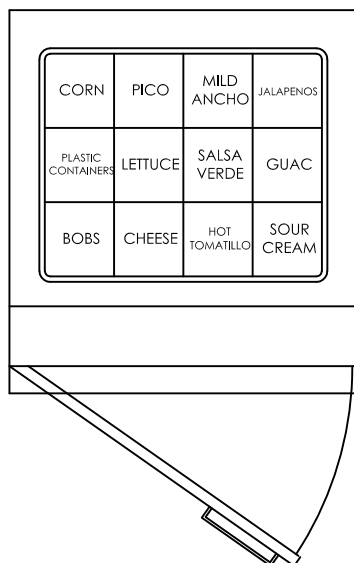


ELECTRIC GRIDDLE  
ON ELECTRIC  
VENTLESS HOOD-  
BOTH SIT ON  
EQUIPMENT STAND



DOUGH PRESS  
ON 1/2 RACK

# Second cook line plan view





# DOUGHPRO™

## World's Best Par-Bake Pizza Press

DP2000B Dual Heat Manual Dough Press



Now you can flatten pizza dough like a pro with one easy motion!

Whether you need to simply par bake your dough, or speed up the flattening operation, the Model DP2000 does it all. Mushi skins, pizzas (especially thin crust) can all be flattened faster than any other method used today.

Each platen contains an independent heating system designed exclusively by ProLuxe. The patented technology is backed by the ProLuxe limited lifetime warranty, and has separate controls that provide a temperature range of 100 – 450F. This allows you to adjust exactly the right temperature for each side of the product from a thick crust pizza to a paper-thin mushi skin.

If you are using this unit for tortillas please order with polished platens.

### Features

- Operation is entirely manual.
- Produces up to 18" crusts equal to hand tossed.
- Compact size fits just about anywhere.
- Safe to operate and clean.
- Cast-in heating elements are backed by the exclusive ProLuxe limited lifetime warranty.
- Teflon™ coated upper and lower platens.

In addition to the quality execution and unique customization capabilities, our expert technical support team supports the ProLuxe DP2000. We are available 24 hours a day/7 days a week to answer any questions and provide you with great, no-debate service support.

**PROLUXE** ™

formerly DoughPro. New Name. Same Quality. Superior Service.

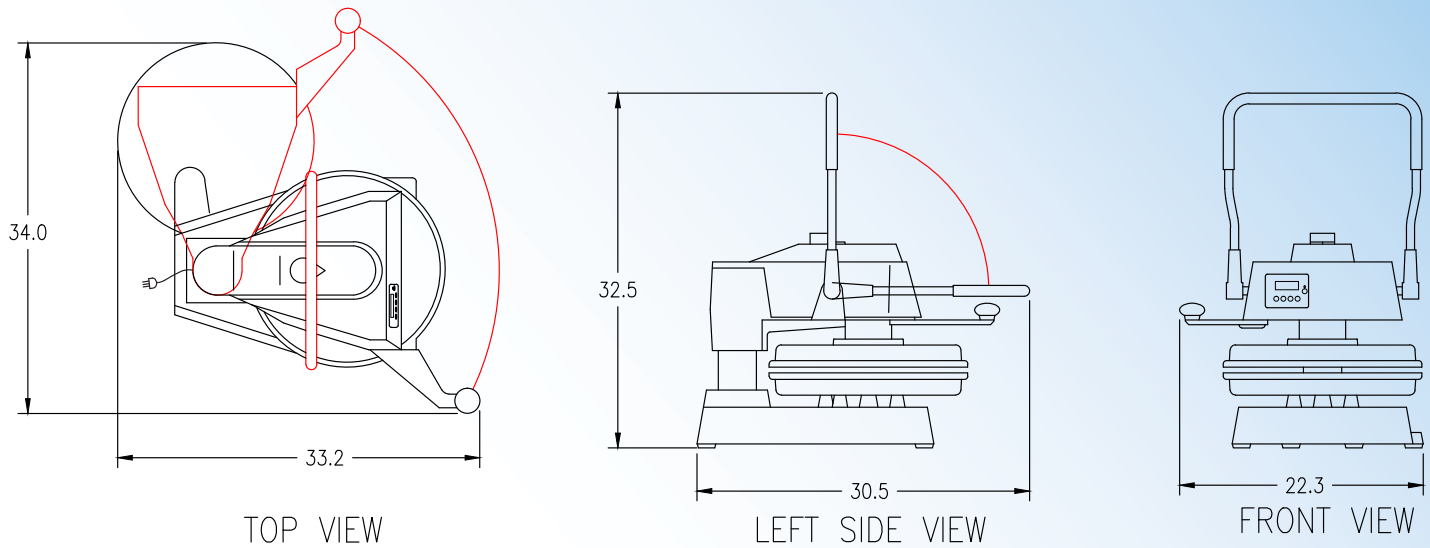
[proluxe.com](http://proluxe.com)

# DOUGHPRO™



## World's Best Par-Bake Pizza Press

### DP2000B Dual Heat Manual Dough Press



<b>ON/OFF Switch</b>	Yes	<b>Electrical Data</b>  DP2000B - 240v/50/60hz 3000w/12.5 amps - NEMA 6-15P  DP2000CEB - (Europe) 240v/50/60hz 3000w/12.5 amps - NEMA CEE 7/7
<b>Programmable Timer</b>	Yes	
<b>Temperature Control</b>	Yes	
<b>Thickness Adjustment</b>	Yes	<b>Shipping Weight</b> 175lbs/79kg
<b>Maximum Heat</b>	0-450 F	<b>Machine Weight</b> 140lbs/63kg

Power cord length 72"

Listed:



**PROLUXE™**

20281 Harvill Ave | Perris, CA 92570  
 t: (951) 657-0379 | t: (800) 624-6717 | f: (951) 657-4594  
 w: www.proluxe.com | e: info@prolux.com



# SA VENT CONCEPT

## SMALL APPLIANCE VENTILATION SYSTEM

**Finally – the freedom to locate small cooking appliances where you want them!**

- The SA Vent is a countertop ventilation system for small appliances located **outside** the range of a kitchen ventilation hood.
- SA Vents go **anywhere** with access to standard 120V power.
- SA Vent **removes** smoke, grease-laden air, moisture and odors, improving the environment for kitchen staff and patrons.
- Special air capture hoods designed to handle odor, grease and smoke produced by different appliances.

**The SA Vent line of countertop ventilation systems provides flexibility in foodservice equipment layout.**



- Cleansed air recirculates through the base.
- Easy cleaning: **no tools** needed to access and remove filters.
- **Safety feature:** filters and front panel must be in place for unit to operate.
- No installation. Minimal assembly required.
- Applications: convection or bake ovens, panini grills, toasting equipment, pizza ovens, crepe makers, waffle bakers, induction cookers, steamers and similar Type 2 cooking equipment.

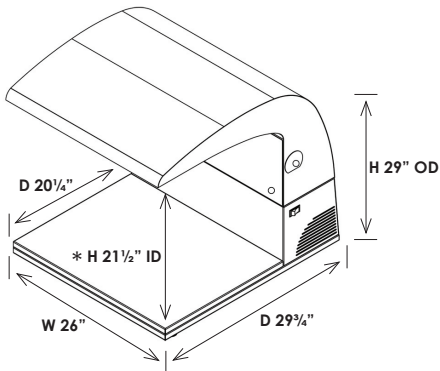
Patent # 8522770, 9335058  
Patent Pending



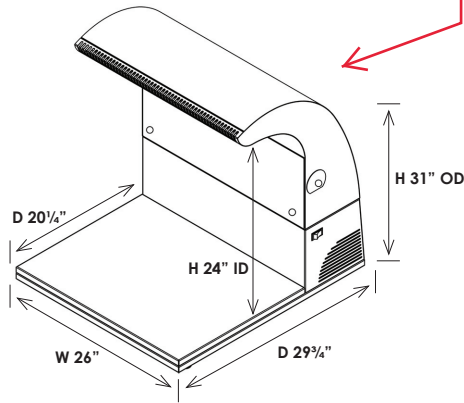
765 WESTMINSTER STREET PROVIDENCE, RI 02903  
TEL: (401)273-3300 FAX: (401)273-3328 E-mail: sales@equipex.com  
www.equipex.com



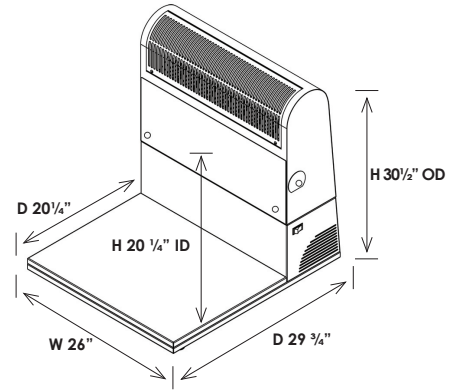
This model



**SAV-O MISTRAL**



**SAV-G PALI**



**SAV-U KONA**

\* Higher profile optional

**SPECIFICATIONS**

MODEL	DIMENSIONS (HWD)	CAPACITY	ELECTRICAL	NEMA PLUG	HVAC	SHIP WEIGHT
<b>SAV-O Mistral*</b> UL/CSA/NSF/ EPA202	29" x 26" x 29 <sup>3</sup> / <sub>4</sub> " Base 26"W x 20 <sup>1</sup> / <sub>4</sub> "D	Holds up to 150 lbs & dimensions up to 26"W by 20"D (optional platform extensions available)	120V, 5.5 amps, 350 watts, single phase. 6 foot power cord. Cord exit located in right rear side of base.	5-15P	500 CFM	180 lbs Must be shipped common carrier.
<b>SAV-G Pali*</b> UL/CSA/NSF/ EPA202	31" x 26" x 29 <sup>3</sup> / <sub>4</sub> " Base 26"W x 20 <sup>1</sup> / <sub>4</sub> "D					
<b>SAV-U Kona</b> UL/CSA/NSF	30 <sup>1</sup> / <sub>2</sub> " x 26" x 29 <sup>3</sup> / <sub>4</sub> " Base 26"W x 20 <sup>1</sup> / <sub>4</sub> "D					

Clearances: 2" at right and left sides; 1" at rear – allow 8" for removal of grease cup on right.  
Height of base with feet: 4 1/4"

**CONSTRUCTION**

- 304 Stainless Steel, #4 finish
- Filters removable from the front of the equipment:
  1. Angled baffle grease filter, cleanable and reusable
  2. Electrostatic material particulate filter to remove smaller particles in the air – disposable
  3. Activated charcoal filter to treat smoke and odors – disposable
- Removable grease collection container

**Installation**

No installation. Minimal assembly required. Unit must be placed on level surface. Unit furnished with adjustable feet.

**Warranty**

One year limited parts and labor (except filters)

**Approvals**

These products are approved to UL Safety, CSA and NSF Sanitation standards.

\*Mistral and Pali models are certified to meet EPA 202 test method in accordance with NFPA 96.

Check local ordinances. Local codes will prevail.

**Options**

- Front and Side Platform Extensions
- Height Extensions
- Pre-Piped Anusl System (UL300)

Patent # 8522770, 9335058

Patent Pending



765 WESTMINSTER STREET PROVIDENCE, RI 02903  
TEL: (401)273-3300 FAX: (401)273-3328 E-mail: sales@equipex.com  
www.equipex.com



**SMALL APPLIANCE VENTLESS HOODS (SA VENTS)  
PRE-PIPED FOR ANSUL R-102 FIRE SYSTEM**

**UL 300**

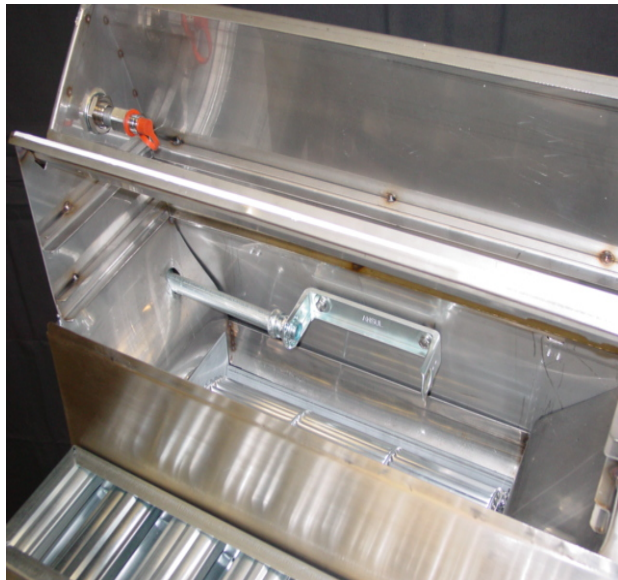
**COMPLIANT**

**All pre-piping  
work  
performed by  
licensed Ansul  
distributor**



**INCLUDES (installed)**

- Nozzle(s)
- Swivel(s)
- Nozzle caps
- Chrome dipped Piping and fittings
- Fusible link detector bracket with internal conduit



**EXCLUDES:**

- Automan Control Assembly
- 1.5 Gallon Tank Assembly
- Shunt trip breakers to turn off SA Vent and appliance

- Fusible link and cable
- Interconnecting piping and conduit
- Remote pull station and cable
- Pulleys
- Charged cartridge
- Electrical wiring
- Permits and fees
- Field inspections and testing for local authorities



Job \_\_\_\_\_ Item No. \_\_\_\_\_

## Star-Max® Electric Snap-Action Griddles

Polished Steel Plate 515TGF 524TGF 536TGF 548TGFChrome Plate 524CHSF 536CHSF 548CHSF

536TGF

### DESCRIPTION

Star-Max® electric griddles provide precise temperature control and are a perfect addition to any food service operation. Electric griddles are constructed with quality and durability in mind. Polished steel or chrome plate options available. Available in 15", 24", 36" and 48" widths. Snap-action thermostat adjusts from 150° to 450°F.

### SPECIFICATIONS

Stainless steel bull nose front for knob protection, and nickel plated die-cast legs offer years of easy maintenance and outstanding performance. Double wall construction allows installation within 1" of combustible surface when your space is limited. Griddles operate on 208 or 240 volts and are equipped with a junction box at the rear for making electrical connections. Electric griddles are constructed of stainless steel front panel and double wall aluminized steel side panels. Griddle plate is 1" thick highly polished steel or chrome with 4-1/2" (11.4 cm) wrap-around stainless steel splash guard. Unit has a 3-1/4" (8.3 cm) wide front grease trough with grease chute and 4- 1/2 qt.(4.257 L) stainless steel grease drawer. Unit is heated with a 4000 watt incoloy sheath type element every 12" (30.48 cm) of griddle width and is controlled with a snap-action thermostat embedded into the griddle plate. Thermostat knob is protected by a stainless steel bull nose front. Units are supplied with 4" (10.16 cm) die cast nickel plated legs that have a 1-3/8" (3.5 cm) adjustment. A junction box is provided for making electrical connections. Units are listed by Underwriters Laboratories, and are UL Sanitation and CSA approved.

### WARRANTY

These units come with a two [2] year warranty for parts and labor.

### FEATURES

- Available in 15", 24", 36" and 48" widths
- Highly polished 1" thick polished steel or chrome plate for superior heat distribution
- Snap-action thermostat inserted into the griddle plate 3/16" from the cooking surface, adjusts from 150° to 450°F providing quick response to surface temperature change
- Heavy-duty metal knobs look great and are designed to last
- Stainless steel top, pan and front
- A 4000 watt element every 12" of cooking surface
- Cool-to-the-touch stainless steel bull nose front provides knob protection and comfortable work zone
- Heavy-duty all-welded body construction with stainless steel front, bull nose and 4-1/2" high tapered splash guard
- Spatula wide 3-1/4" grease trough, grease chute and 4-1/2" high tapered splash guard for easy clean up
- Large 4-1/2 quart stainless steel grease drawer is standard.
- Heavy-duty 4" legs

### OPTIONS & ACCESSORIES

- Equipment stands

### CERTIFICATIONS



#### STAR MANUFACTURING INTERNATIONAL INC.

10 Sunnen Drive • Saint Louis, Missouri 63143  
Telephone 800 264 7827 • Fax 314 781 5445  
www.star-mfg.com

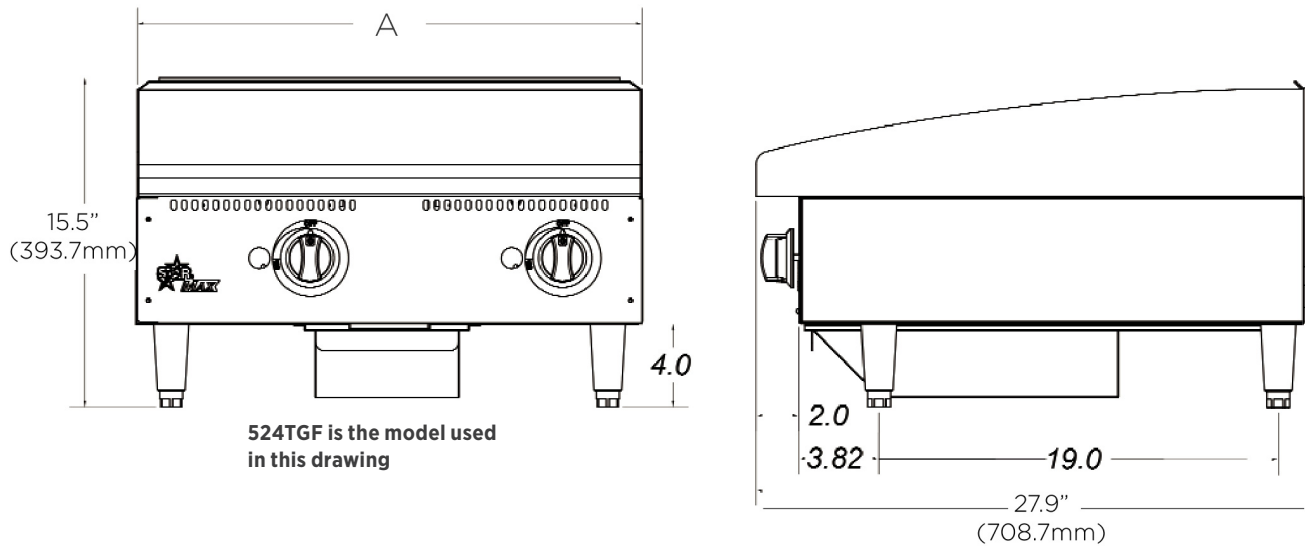
Printed in the U.S.A. • 2M-ZZxxxx • Rev - • 3.2017  
Specifications are subject to change without notice  
and are not intended for installation purposes.



## Star-Max® Electric Snap-Action Griddles

Polished Steel Plate □515TGF □524TGF □536TGF □548TGF

Chrome Plate □524CHSF □536CHSF □548CHSF



### CLEARANCES

These units can be installed on non-combustible countertops using the provided four [4] inch (102 mm) legs or on a combustible floor using a minimum 27-inch (636 mm) tall stand. The back and both sides must be at least one [1] inch (25.4 mm) from any combustible surface.

MODEL	WIDTH [A] in. (mm)	DEPTH in. (mm)	HEIGHT in. (mm)	PLATE DEPTH	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
515TGF/CHSF	15 (381.0)	27.9 (708.7)	15.5 (393.7)	20.5" (520.7 mm)	125 lb. (56.7 kg)	83 lb. (37.6 kg)
524TGF/CHSF	24 (610.0)	27.9 (708.7)	15.5 (393.7)		175 lb. (79.4 kg)	165 lb. (74.8 kg)
536TGF/CHSF	36 (914.4)	27.9 (708.7)	15.5 (393.7)		262 lb. (118.9 kg)	247 lb. (112.0 kg)
548TGF/CHSF	48 (1219.4)	27.9 (708.7)	15.5 (393.7)		350 lb. (158.8 kg)	330 lb. (149.7 kg)

MODEL	WATTS <sup>1</sup>		3 PHASE LOADING KW PER PHASE						NOMINAL AMPS PER LINE WIRE							
	208V	240V	208V			240V			208V 3PH			240V 3PH			208V	240V
			X-Y	Y-Z	X-Z	X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z		
515TGF/CHSF	3,004	4,000	-	-	3	-	-	4	-	-	-	-	-	-	14.44	16.66
524TGF/CHSF	6,008	8,000	3	3	-	4	4	-	14.4	25	14.4	16.7	28.9	16.7	28.9	33.3
536TGF/CHSF	9,012	12,000	3	3	3	4	4	4	25	25	25	28.9	28.9	28.9	43.3	50.0
548TGF/CHSF	12,016	16,000	3	3	6	4	4	8	38.2	25	38.2	44.2	28.9	44.2	57.8	66.7

<sup>1</sup> 208/240V service for all models. All units must be hard-wired at installation for 1-phase & 3-phase service

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



### STAR MANUFACTURING INTERNATIONAL INC.

10 Sunnen Drive • Saint Louis, Missouri 63143

Telephone 800 264 7827 • Fax 314 781 5445

www.star-mfg.com

Printed in the U.S.A. • 2M-Z2xxxx • Rev - • 3.2017  
Specifications are subject to change without notice  
and are not intended for installation purposes.



# HOT FOOD TABLE

## ELECTRIC EXPOSED ELEMENT WELL MODEL 3500

Electric operated, stainless steel open shelving base hot food table with 20 gauge stainless steel top, and individual die-stamped 12" x 20" top openings. Individual thermostatically controlled, electrically heated, open food wells (spillage pans required for wet operation). Unit totally prewired to junction box, power cord is supplied. 7" wide plate shelf & 8" wide NSF workboard. Unit on 6" high adjustable legs.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

CSI SECTION: 11400

### AVAILABLE MODELS:

- 3512
- 3513
- 3514
- 3515

### STANDARD FEATURES:

- Die stamped raised sanitary rim pan openings in stainless steel top
- Stainless steel body construction - no assembly required
- Thermostatic control for precise food temperatures - one per well
- Stainless steel, full length plate shelf - 7" deep
- Stainless steel ends
- Full length, 8" wide NSF workboard
- 6" high adjustable legs
- Power cord
- Available for 120V, 208V, or 240 volt operation

**UNIT TOP:** Top to be one piece of die formed 20 gauge stainless steel with 1 5/8" square nosing. Top stamped with individual 12"x 20" die formed raised perimeter openings. Unit fitted with compliment of electrically heated, open food wells, individual thermostatically controlled. Spillage pans required for wet operation. Provided with 7" deep, removable 20 gauge stainless steel plate shelf, and 8" wide x 1/2" thick, full length NSF composition workboard.

**FOOD WELLS:** 12"x 20" electrically heated, open food wells, individually and thermostatically controlled.

**CONTROLS:** Unit comes standard with thermostatic controls. Each controls has a lighted on/off switch that allows turning off of each control independently. Controls and elements mounted on front of 7" deep removable stainless steel plate shelf. Connections to heating elements are located outside of heated zone to avoid wiring deterioration. Individual food wells wired to common junction box(es). Power cord is supplied.

**UNIT BASE:** Bottom shelf to be stainless steel with channel bracing. Body ends to be stainless steel. Legs to be 6" high with adjustable bullet foot. Legs mounted to full length channel frame assembly on bottom of body assembly.

**ORIGIN OF MANUFACTURE:** Designed and manufactured in the United States.

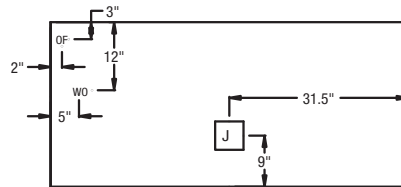
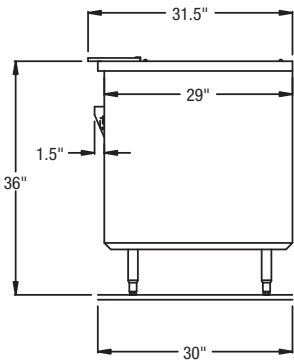
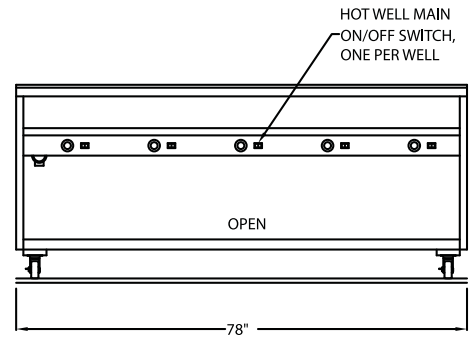
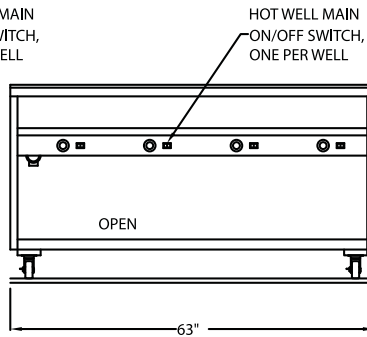
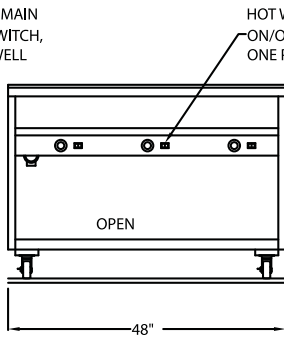
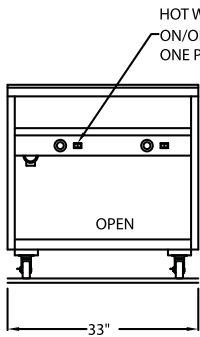
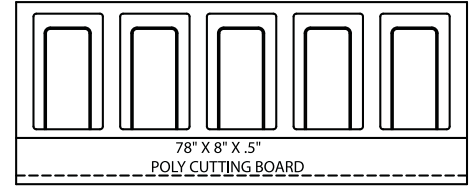
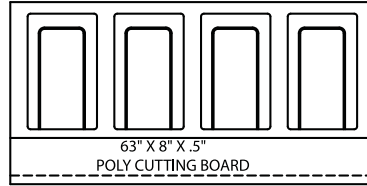
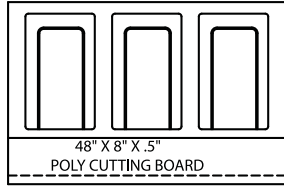
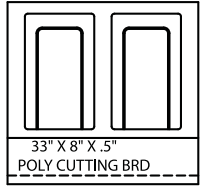
3500 Electric Exposed Element Wells, Model 3513 with optional casters shown.



### OPTIONS/ACCESSORIES:

- Counter Protectors
- Serving Shelves/Plexi Shields
- Overshelves
- Casters
- Roll Covers
- Adaptor Plates
- Spillage Pans
- Stainless Steel Back
- Voltage Other than Standard  
On 3-5 Well Only (cord & plug not supplied as standard with 3 phase)





This model

Model	L	D	H	No. of wells	No. of elements	Bottom Shelf Material	Sq. Ft.	120V-750Watt			208V-865Watt			240V-1150Watt			Ship Wt.
								KW	Amps	NEMA	KW	Amps	NEMA	KW	Amps	NEMA	
3512	33"	30"	36"	2	2	S.S.	5.5	1.50	12.50	5-20P	1.73	8.32	6-15P	2.30	9.58	6-15P	116
3513	48"	30"	36"	3	3	S.S.	8.1	2.25	18.75	5-30P	2.60	12.48	6-20P	3.45	14.38	6-20P	174
3514	63"	30"	36"	4	4	S.S.	10.7	3.00	25.00	5-50P	3.46	16.63	6-30P	4.60	19.17	6-30P	232
3515	78"	30"	36"	5	5	S.S.	13.3	3.75	31.25	5-50P	4.33	20.79	6-30P	5.75	23.96	6-30P	290



# PREPARATION TABLE

## BACK MOUNT SALAD TOP MODEL 9000-7

Range from 27" to 60" long models, with a work surface height of 36". The models 9412-32-7 and 9412-32D-7 are 32.75" deep, while the others are 30" deep. Self-contained refrigerated salad top unit with back-mounted removable, replaceable, R-134a refrigeration system. "Front Breathing" system, requiring no side or back clearance. Top openings include sanitary raised rims and recessed adaptor to hold several 1/6 size pans.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

CSI SECTION: 11400

### AVAILABLE MODELS:

- 9401-7
- 9412-32-7
- 9412-32D-7
- 9801-7
- 9303-7
- 9304-7
- 9305-7
- 9601-7

### STANDARD FEATURES:

- Self-contained, removable, replaceable refrigeration package that utilizes "CFC free" R-134a refrigerant
- Front Breathing / Down-Draft refrigeration system
- Removable stainless steel hood style cover
- Fully adjustable shelves behind self-closing doors (model 9412-32D-7 has (2) drawers in lieu of doors)
- Full length NSF approved composition cutting board
- Stainless steel top, sides, and front
- Hot gas Condensate evaporator

**CABINET EXTERIOR:** Constructed of all metal. The top, sides, and front are stainless steel. Cabinet top to be one piece die-formed 20 gauge stainless steel with 1 1/2" high square nosing. Top to have cutouts with raised rims and recessed adaptor to hold 6" deep pans. Fully assembled and installed stainless steel roll cover that also provide shelf for light duty storage of items. Bottom & back of unit are corrosion resistant steel. Full length NSF cutting board provided. Door openings to be ABS and to contain magnetic strip for positive sealing of gaskets. Model 9412-32D-7 comes with (2) refrigerated drawers, each opening frame to be stainless steel with ABS breaker strips. Drawer fronts to be 24 gauge stainless steel with 16 gauge stainless handle, magnetic gasket, ABS interior liner and foamed in place insulation. Units ship standard on (4) 6" legs, except for models 9412-32-7 & 9412-32D-7 which ship standard on 2 1/2" high casters (front two with locks).

**CABINET INTERIOR:** Fully coved to meet N.S.F. standard #7. The interior bottom, back, and top are anodized aluminum with coved corners for easy clean-up. The interior ends are ABS. Unit insulated with a minimum of 2.5" of CFC free, foamed in place polyurethane. (Model 9412-32D-7 with two refrigerated drawers below top. Each drawer contains two 12" x 20" x 6" deep polycarbonate pans- pans are removable without removing drawer tracks. Drawer tracks are 14 gauge stainless steel with 1 5/16" stainless steel ball bearings, self-closing and removable).

**DOORS:** Stainless steel front with easy to grasp recessed handles, mounted on heavy duty concealed hinges. Hinges are all stainless steel with bronze pivot pin in nylon bushing, spring loaded to be self-closing. Door with foamed in place insulation, press fit magnetic gaskets - (designed for installation & removal without tools), and deep draw ABS interior liner for maximum insulation value. (Model 9412-32D-7, has refrigerated drawers in lieu of door).

**REFRIGERATION:** CFC free, R-134a back mounted refrigeration system to be self-contained with evaporator blower coil, compressor, thermostatic control, forced-air condensing coil and capillary tube contained in removable assembly. Condensate evaporator provided. Units totally prewired and to be supplied with 8' cordset(NEMA 5-15P) for 115 V operation. "Front Breathing" refrigeration system, requires no side or back clearance.

This equipment is intended for use in rooms having an ambient temperature of 86°F (30°C) or less.

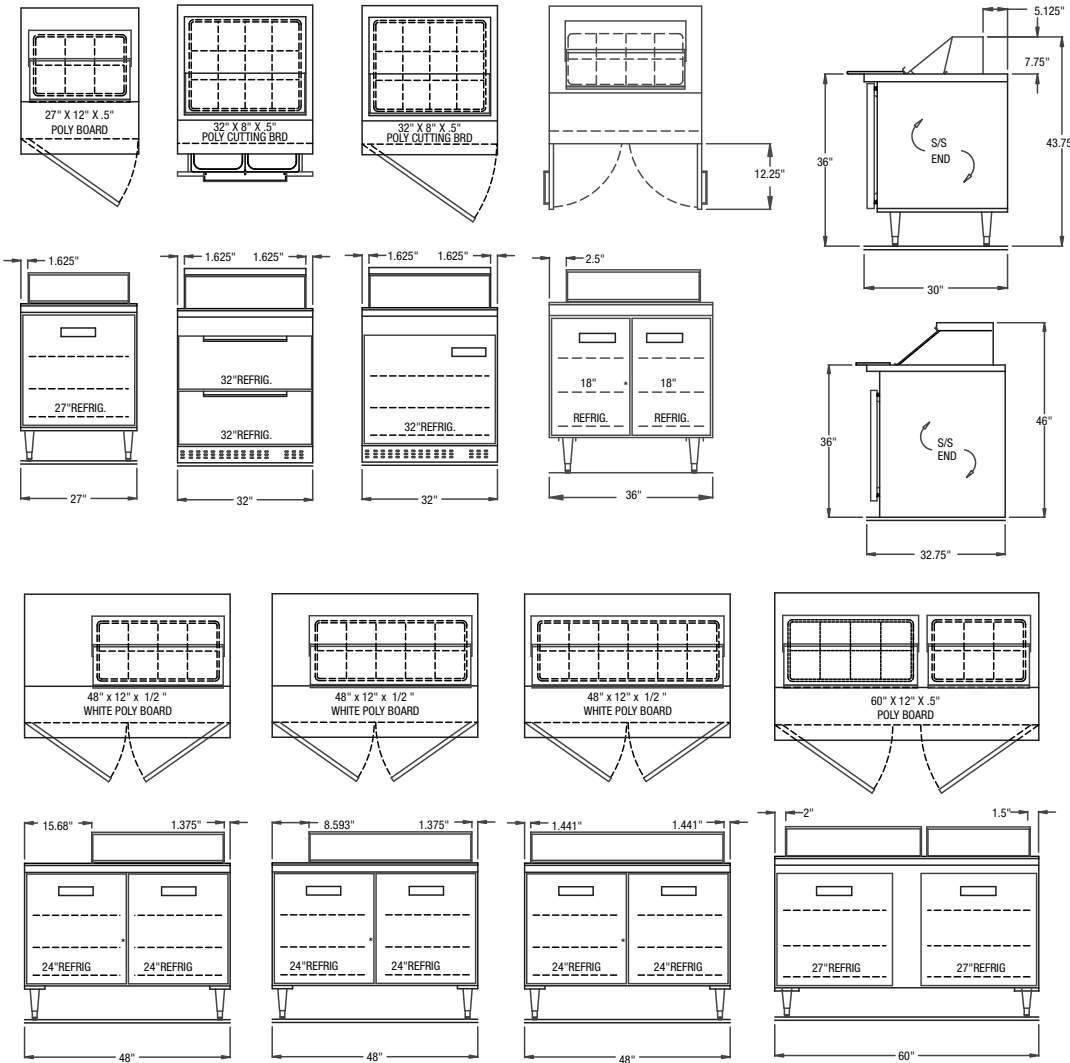
**ORIGIN OF MANUFACTURE:** Designed and manufactured in the United States.

9000-7 and 9412-32-7 Back Mount Salad Tops, Model 9412-32D-7 with non-standard cover and optional backsplash shown.



### OPTIONS/ACCESSORIES:

- Stainless steel back panel
- Overshelves (double or single tier)
- Backsplash
- Casters
- Drawers in lieu of doors



Drawings are to be viewed in the same order as the chart, one drawing to represent refrigerator and freezer units

This model

NOTE: When ordering casters, 6" casters equal 35" height; 4" casters equal 33" height

Model	L	W	H	Doors	Storage Cu. Ft.	Pan Capacity	HP	Volt	Amps	NEMA	Ship Wt.
9401-7	27"	30"	36"	(1)27"	5.66	(3)1/3	1/4	115/60/1	5.5	5-15P	175
9412-32D-7	32"	32.75"	36"	(2)32" drawers	-	(2) 12"x20"x6" per drawer & (6) 1/3	1/4	115/60/1	5.5	5-15P	300
9412-32-7	32"	32.75"	36"	(1)32"	8.62	(2) 12"x20"	1/4	115/60/1	5.5	5-15P	252
9801-7	36"	30"	36"	(2)18"	7.87	(4)1/3	1/4	115/60/1	5.5	5-15P	245
9303-7	48"	30"	36"	(2) 24"	10.82	(4)1/3	1/4	115/60/1	5.5	5-15P	280
9304-7	48"	30"	36"	(2) 24"	10.82	(5)1/3	1/4	115/60/1	5.5	5-15P	280
9305-7	48"	30"	36"	(2) 24"	10.82	(6)1/3	1/4	115/60/1	5.5	5-15P	280
9601-7	60"	30"	36"	(2) 27"	13.77	(7)1/3	1/4	115/60/1	5.5	5-15P	300

## PANCHEROS MEXICAN GRILL 2ND LINE SMALLWARES

---

6	SERVING SPOON, SOLID ABC Procurement Model # BSH-11-S-P Economy 11", stainless steel, solid, serving spoon.
6	SPOON Cambro Model #SPO10CW110 10" black plastic spoon
4	SPOON Carlisle Model # 446003 9" black plastic spoon
10	SPOODLE Vollrath Model # 61145 Spoodle, 1 oz., perforated. Color coded with black handle.
2	LADLE American Metalcraft # L1102 Ladle, 2 oz.
4	SPOODLE American Metalcraft Model # SPNP3 Spoodle, 3 oz., perforated. Color coded with ivory handle.
2	SPOODLE American Metalcraft Model # SPN4 Spoodle, 4 oz., solid. Color coded with grey handle.
6	STEAM TABLE PAN, STAINLESS ABC Procurement Model # 88036931 Stackable steam table pan, stainless steel, 1/3 size, 4" deep.
6	COVER, STEAM TABLE PAN, STAINLESS ABC Procurement # 75239 Steam table pan cover, 1/3 size, notched flat, with handle, stainless steel.
12	FOOD PAN, BLACK Cambro Model # 66CW110 1/6 size black food pan
12	FOOD PAN COVER, BLACK Cambro Model # 60CWCH110 Black plastic food pan cover, 1/6 size
12	STEAM TABLE PAN, 1/6 size, 6" deep ABC Procurement Model #ABC88066931 Food pan, 1/6 size, 6" deep, stainless steel

---

12 STEAM TABLE PAN COVER, 1/6 SIZE  
ABC Procurement Model # ABC75269  
Food pan cover, 1/6 size, slotted

---

2 SPILLAGE PAN  
Vollrath Model # 99785  
Spillage pan, aluminum.

---

2 TURNER  
Dexter Russel Model # P94856  
Turner, 8" x 3", stainless steel.

---

1 FLATWARE HOLDER, DISPLAY STAND  
Cal-Mil Model # 3411-55  
Vertical stainless steel flatware stand.

---

2 Item # AUG4930  
4 oz, 3' diameter bowl

---

1 CHECK MINDER TICKET HOLDER RAIL  
San Jamar Model # CK6530A  
30" ticket holder rail

---

# LIGHTING INFORMATION

Brand	Mark	Description	Model #	QTY
Hi-Life	A	Pendant, painted (8' cord)	H-RCPTDM-117/CB8-117	9
Juno		Track adapter	T31BL	9
<p>**For light bulbs we want an A19 LED clear glass Edison bulb, E26 base, 60W equivalent, 3000K. You can buy from Amazon or a vendor of your choice. Following is an Amazon link that is active at the time this is compiled: <a href="https://www.amazon.com/gp/product/B07NNG6BFR/ref=ppx_yo_dt_b_asin_title_o00_s02?ie=UTF8&amp;psc=1">https://www.amazon.com/gp/product/B07NNG6BFR/ref=ppx_yo_dt_b_asin_title_o00_s02?ie=UTF8&amp;psc=1</a></p>				
Hi-Life	D	Canopy hung pendant (8') cord	H-LCCPGR-117/CB8-117	10
<p>**For light bulbs we want a T10 tubular LED clear glass Edison style bulb, E26 base, 60W equivalent, 3000K. You can buy from Amazon or a vendor of your choice. Following is an Amazon link that is active at the time this is compiled:</p>				
<p><a href="https://www.amazon.com/gp/product/B07WN96M7Z/ref=ppx_yo_dt_b_asin_title_o00_s02?ie=UTF8&amp;psc=1">https://www.amazon.com/gp/product/B07WN96M7Z/ref=ppx_yo_dt_b_asin_title_o00_s02?ie=UTF8&amp;psc=1</a></p>				
Hi-Life	C	Wall sconce	H-MNLCCPGR-1B-117	8
<p>**For light bulbs we want a T10 tubular LED clear glass Edison style bulb, E26 base, 60W equivalent, 3000K. You can buy from Amazon or a vendor of your choice. Following is an Amazon link that is active at the time this is compiled:</p>				
<p><a href="https://www.amazon.com/gp/product/B07WN96M7Z/ref=ppx_yo_dt_b_asin_title_o00_s02?ie=UTF8&amp;psc=1">https://www.amazon.com/gp/product/B07WN96M7Z/ref=ppx_yo_dt_b_asin_title_o00_s02?ie=UTF8&amp;psc=1</a></p>				
Cooper	FB24FL	2' x 4' Recessed Fluorescent Light 2 lamp	MX-2GR8-232A-UNV-EB81/PLUS-U	
		High Lumen 32W Lamp (2 per fixture)	F3218XL/SPX35/HLECO	
Cooper	FB22FL	2' x 2' Recessed Fluorescent Light	MX-2GR8-217A-UNV-EB81-U	
		17W T8 Lamp (2 per fixture)	F1718/SPX35/ECO	

## Pendants

## Scences

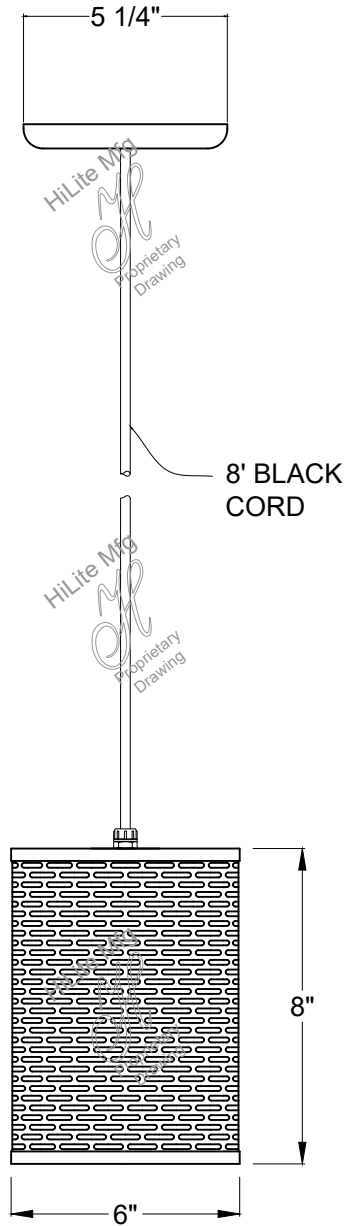
## Lay-in Lights



# HI-LITE MFG. CO., INC.

13450 Monte Vista Avenue  
 Chino, California 91710  
 Telephone: (909) 465-1999  
 Toll Free: (800) 465-0211  
 Fax: (909) 465-0907  
 www.hilitemfg.com

JOB NAME:		
SCALE: N.T.S.	DATE: 01/05/2021	TYPE:
DRAWN BY: S.M.-D	QTY:	A
SHEET:	REV:	



Item Number	Wattage	Voltage
H-RCPTDM-117/CB8-117	100W	120V

**Finish**  
117-Gun Metal Gray

**Mounting**  
Cord Mount

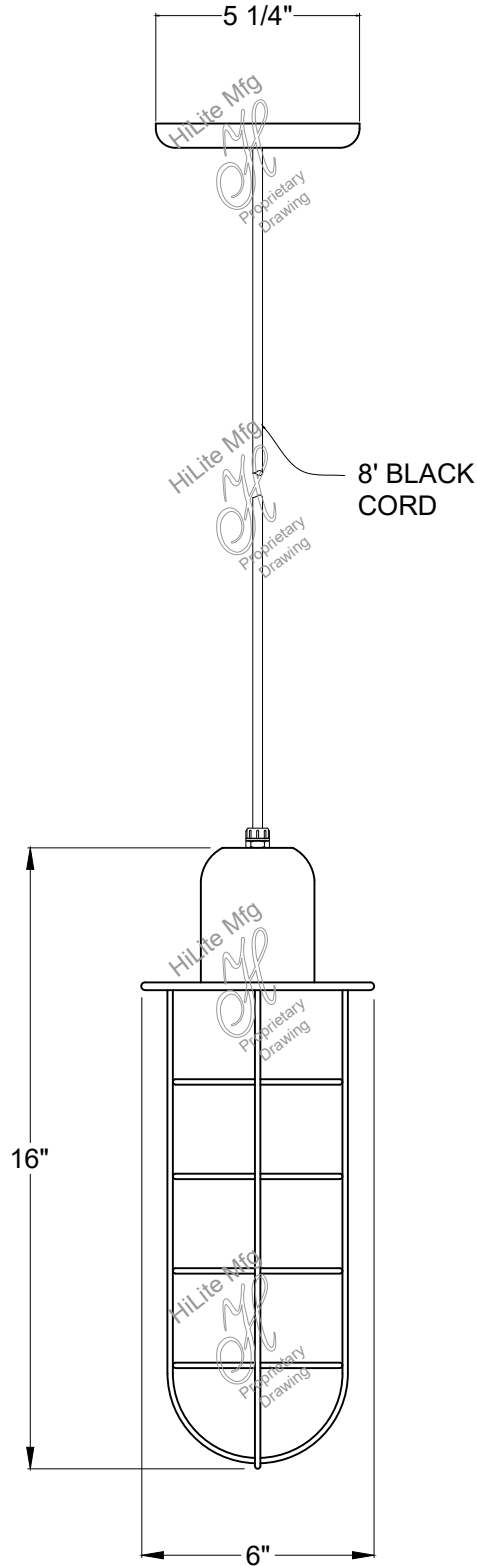
**Lamp/Socket**  
1-Medium Base INC



# HI-LITE MFG. CO., INC.

13450 Monte Vista Avenue  
 Chino, California 91710  
 Telephone: (909) 465-1999  
 Toll Free: (800) 465-0211  
 Fax: (909) 465-0907  
 www.hilitemfg.com

JOB NAME:		
SCALE: N.T.S.	DATE: 01/05/2021	TYPE: <b>D</b>
DRAWN BY: S.M.-D	QTY:	REV:
SHEET:		



Item Number	Wattage	Voltage
<b>H-LCCPGR-117/CB8-117</b>	100W	120V

**Finish**  
117-Gun Metal Gray

**Mounting**  
Stem Mount

**Lamp/Socket**  
1-Medium Base INC



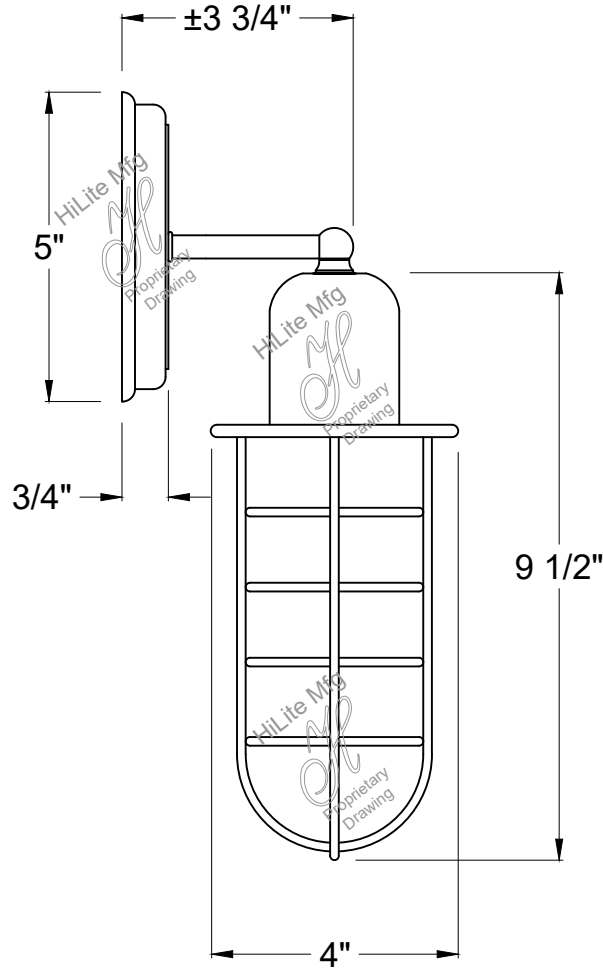


# HI-LITE MFG. CO., INC.

13450 Monte Vista Avenue  
 Chino, California 91710  
 Telephone: (909) 465-1999  
 Toll Free: (800) 465-0211  
 Fax: (909) 465-0907  
 www.hilitemfg.com

JOB NAME: <b>TYPE C</b>		
SCALE: N.T.S.	DATE: 08/27/2020	TYPE:
DRAWN BY: S.M.-D	QTY:	REV:
SHEET:		REV:

Shade should be pointing up when installed.



Item Number	Wattage	Voltage
H-MNLCCPGR-1B-117	100W	120V

**Finish**  
117-Gun Metal Gray

**Mounting**  
Wall Mount

**Lamp/Socket**  
1-Medium Base INC

\*\*\*Confidential and Proprietary. The information contained on this page is the sole property of Hi-Lite Mfg. Co., Inc. Any reproduction, redistribution, or use to profit from in part or as a whole without prior written authorization of Hi-Lite Mfg. Co., Inc. is unlawful, against trade laws and will be prosecuted to the fullest extent.

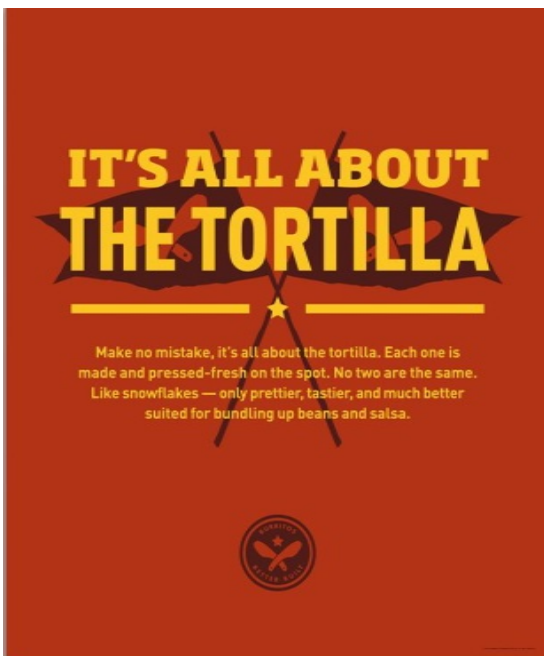


Grey art not pictured.

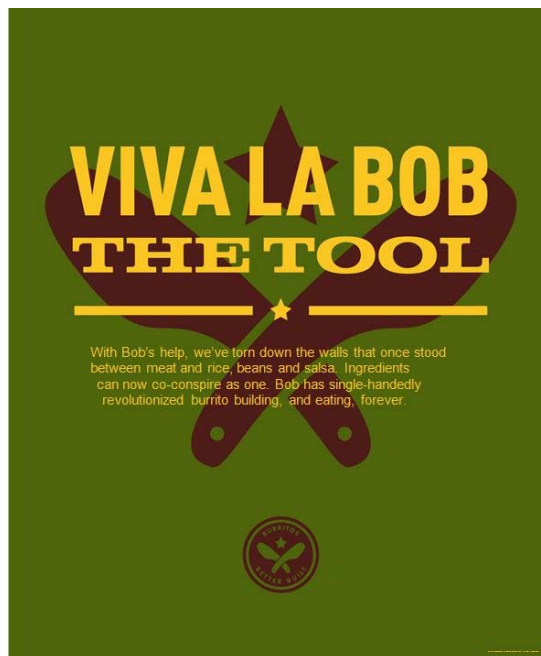
## FRANCHISEE DETAIL BINDER

### Custom Wood Artwork

(refer to Sheet A2 to determine which pieces to order)



WD-1: All About the Tortilla



WD-2: Viva La Bob



WD-3: Keep It Together



WD-4: Keep It Simple



# FRANCHISEE DETAIL BINDER



## Custom Metal Artwork

(refer to Sheet A2 to determine which pieces to order)



#1 Metal lizard



#2 Metal sun



#3 Metal flags



#4 Metal emblem

Each piece of metal artwork will come with the appropriate quantity of screws and wall stand-offs from Charlie's Welding. Metal artwork should be installed similar to the photos above.