

PIKE PLACE MARKET

STARBUCKS' CAFE UPDATES

JUNE 03, 2025



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ARCHITECT OF RECORD
ASOOSOCIATES
Soos & Associates, Inc.
105 Schelter Road
Lincolnshire, IL 60069
p: 847 821 7667

PROJECT NAME:
**PIKE PLACE-HERITAGE
MARKET**

PROJECT ADDRESS:
**1912 PIKE PLACE
SEATTLE, WA 98101**

STORE #: 301
PROJECT #: 01091-123
ISSUE DATE: 06/03/2025
DESIGN MANAGER: WENDY WU
PRODUCTION DESIGNER: SOOS
CHECKED BY: SOOS

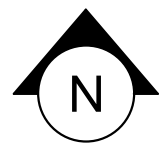
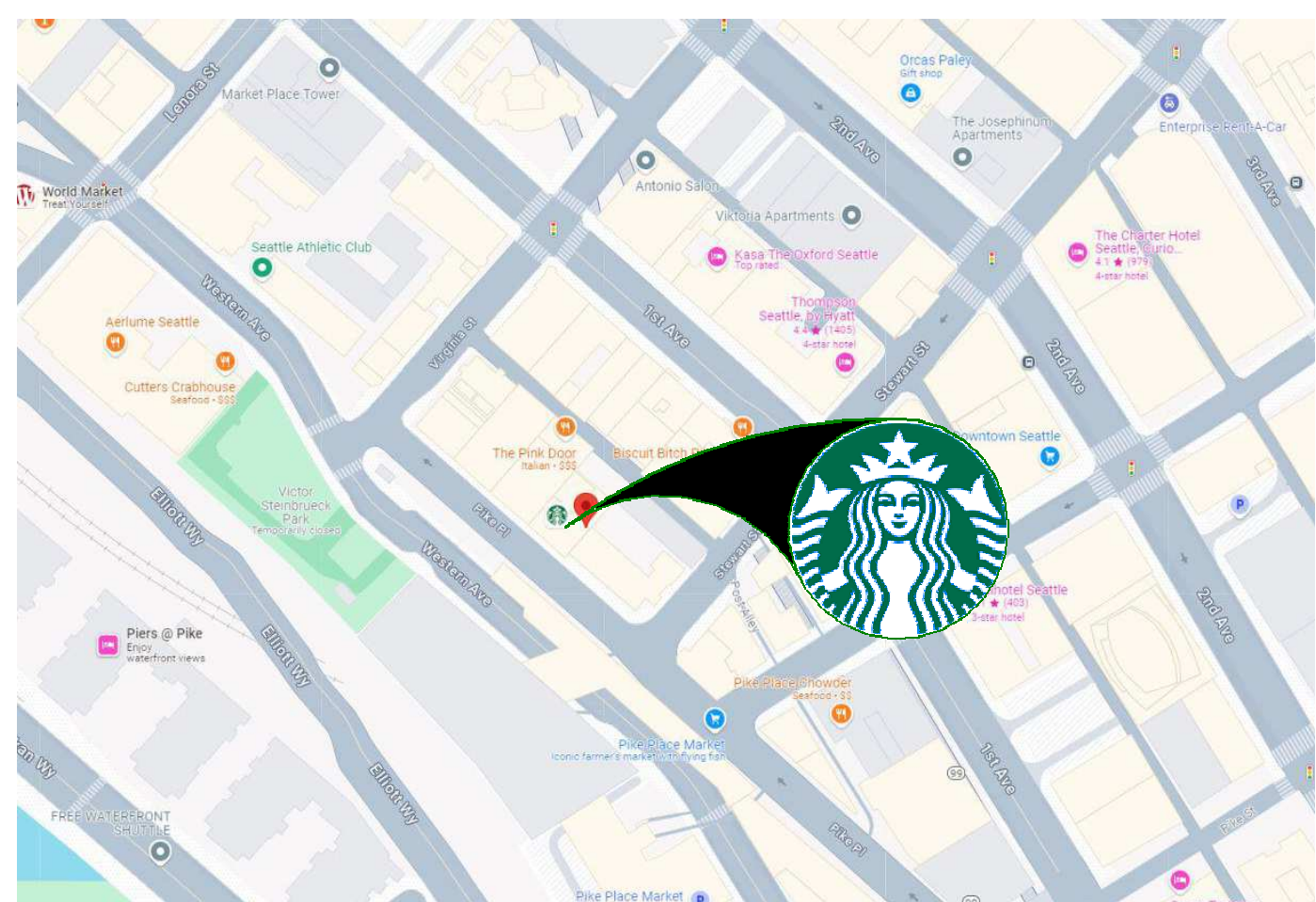
Revision Schedule			
Rev	Date	By	Description

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COVER SHEET

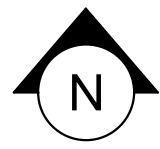
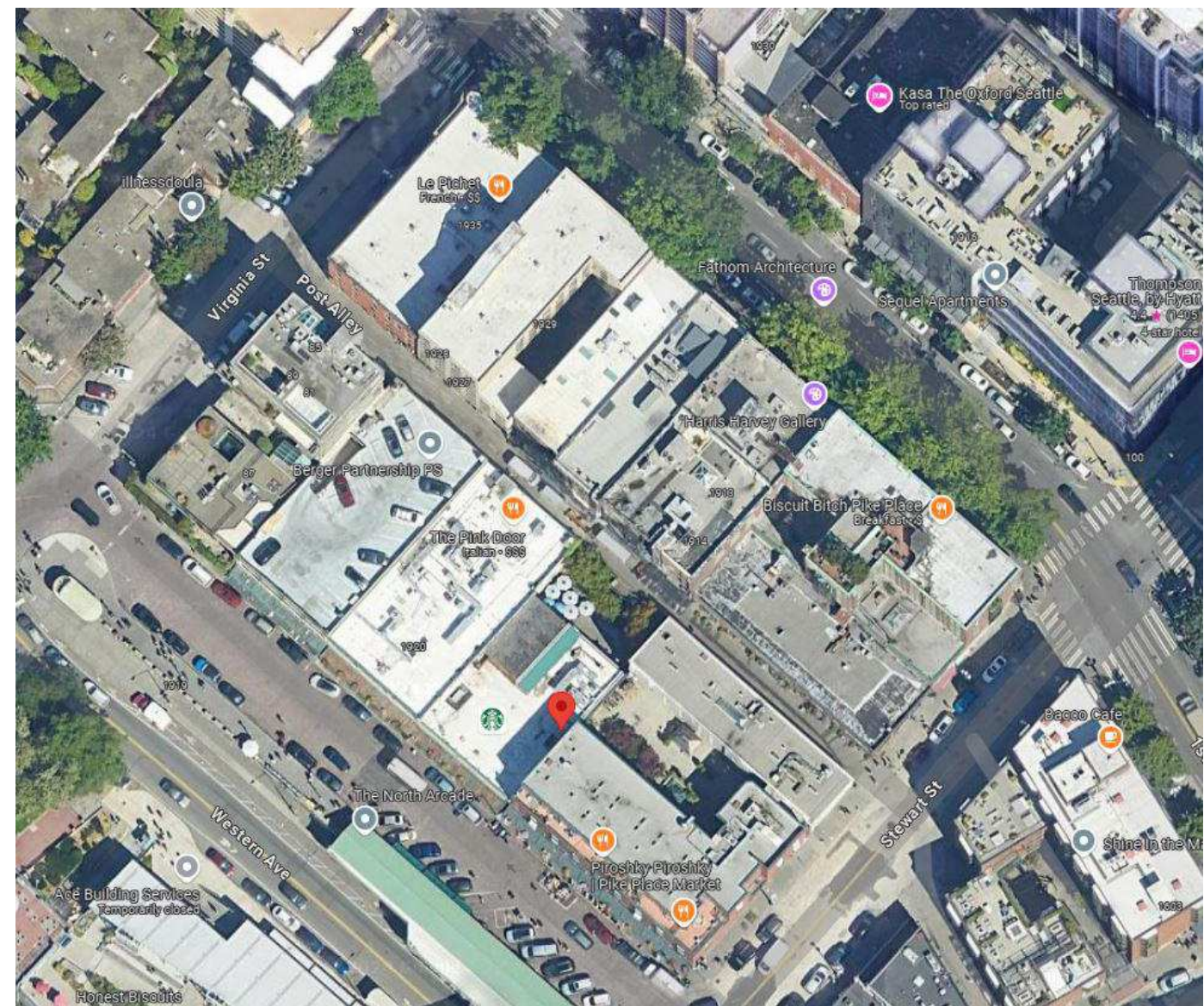
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A1.0

VICINITY PLAN

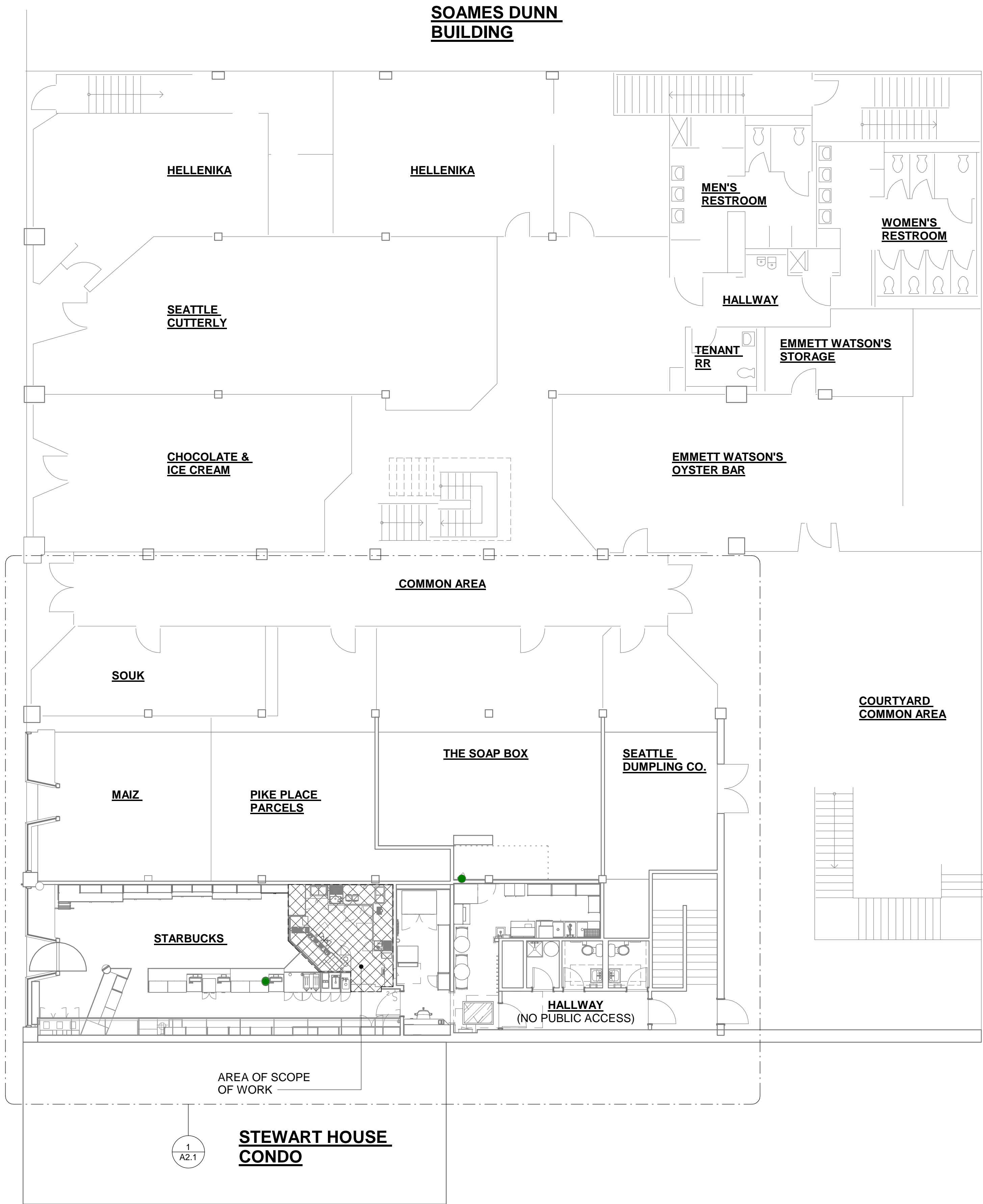
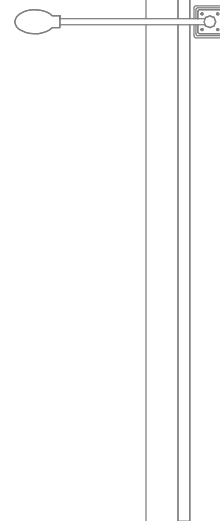


AERIAL MAP

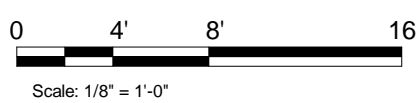


1 SITE PLAN
Scale: 1/8" = 1'-0"

PIKE PLACE



POST ALLEY



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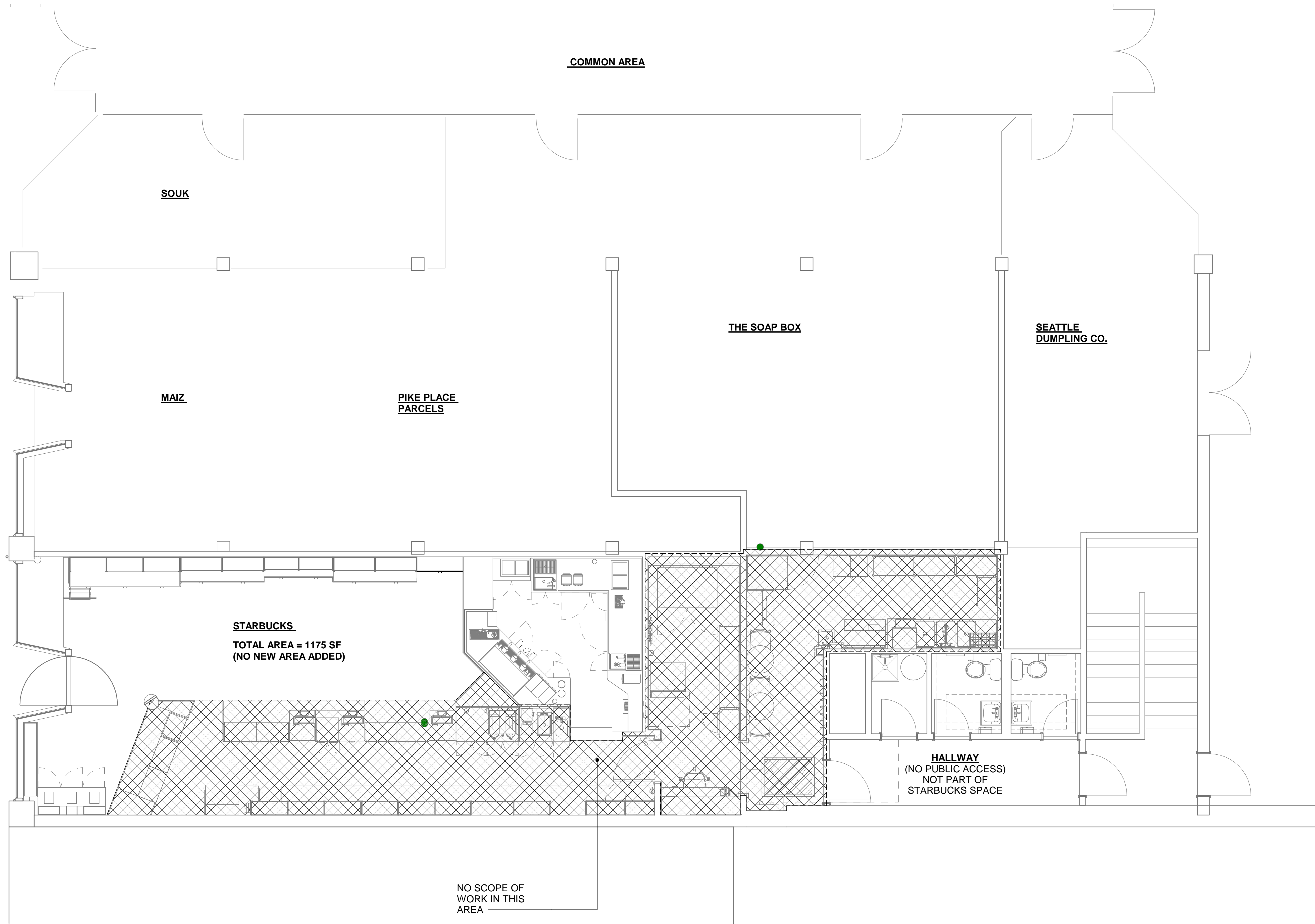
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SITE PLAN

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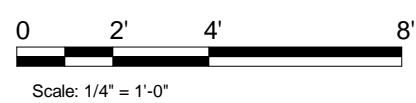
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A2.0

6/4/2025 4:35:55 PM C:\Users\MAV\ita\Documents\Revit\01091-123_Pike Place-Heritage Market_Central_PHASE II_Cafe Reno_Mav\ita\WRQ49.rvt



1 SITE PLAN DETAIL
Scale: 1/4" = 1'-0"



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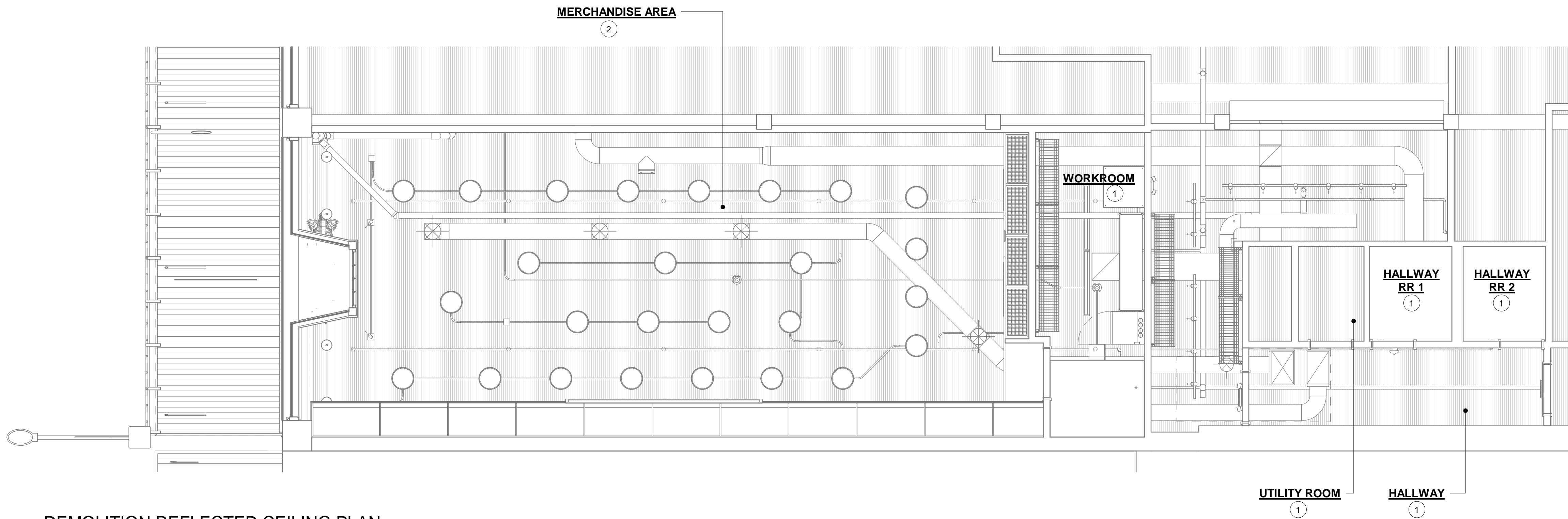
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Rev	Date	By	Description

SHEET TITLE:
SITE PLAN DETAIL

SCALE: AS SHOWN

SHEET NUMBER:
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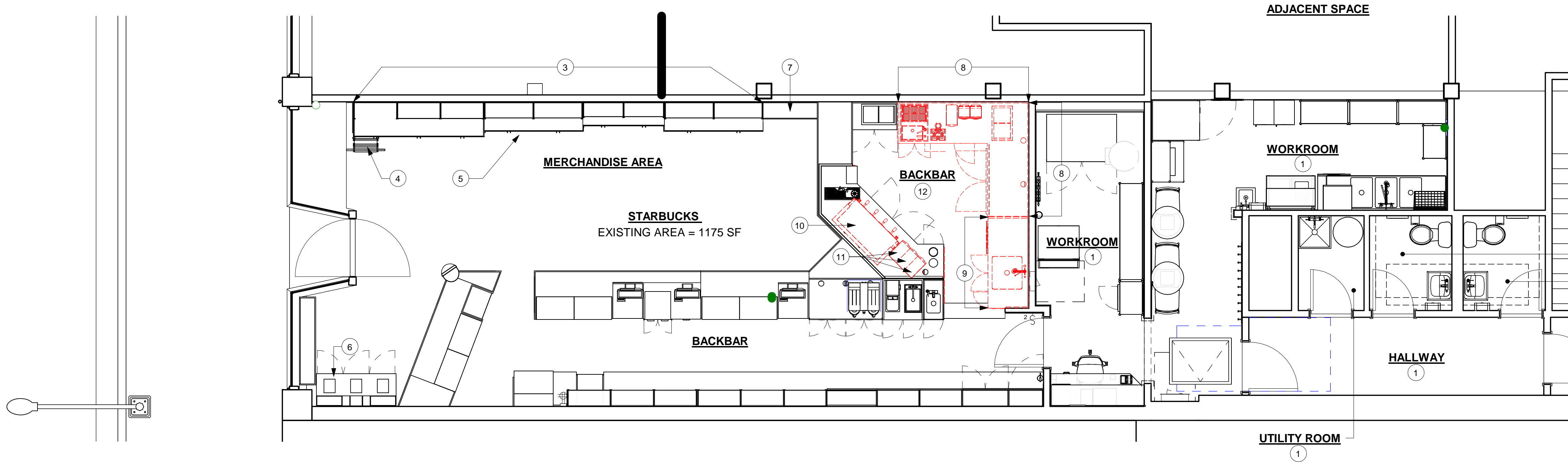
1 DEMOLITION REFLECTED CEILING PLAN
Scale: 1/4" = 1'-0"

KEYED NOTES

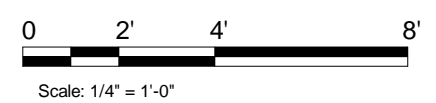
1. NO SCOPE OF WORK IN THESE AREAS
2. NO SCOPE OF WORK IN CEILING
3. EXISTING MERCHANDISE UNITS TO REMAIN. EXISTING DOOR HINGES TO BE REMOVED AND REPLACED WITH SOFT CLOSE HINGES.
4. EXISTING LADDER TO BE SECURED IN PLACE.
5. MISSING FASCIA PANEL TO MATCH EXISTING.
6. INSTALL NEW RUBBERIZED CASTERS ON CONDIMENT CART.
7. EXISTING COUNTER TOP TO REMAIN AS IS. PROVIDE NEW SIDE DROP TRASH CABINET UNDER COUNTER TOP.
8. EXISTING COLD BEVERAGE STATION TO BE REMOVED.
9. EXISTING COMPARTMENT SINK TO BE REMOVED.
10. EXISTING ESPRESSO MACHINE TO BE REMOVED.
11. EXISTING COFFEE GRINDER TO BE REMOVED.
12. FLOORING AND BASE TO BE REMOVED AND REPLACED.

LEGEND

- ITEM TO BE DEMOLISHED
- EXISTING ITEM TO REMAIN



2 DEMOLITION PLAN
Scale: 1/4" = 1'-0"



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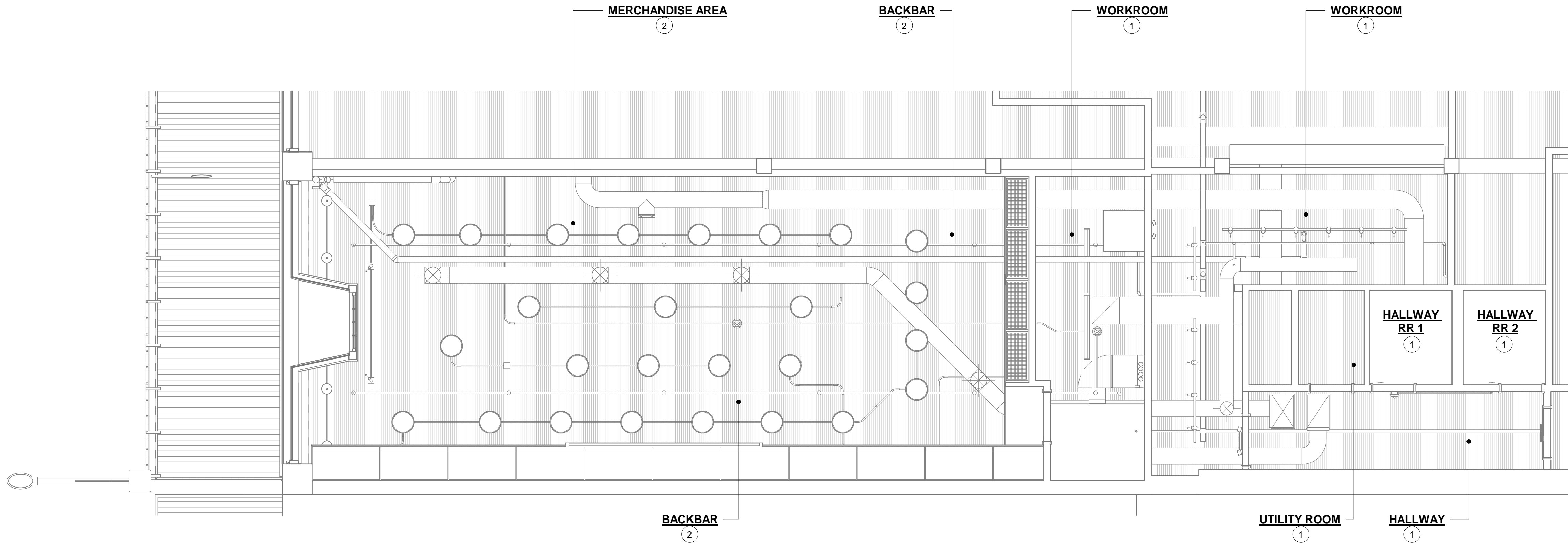
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Rev	Date	By	Description

SHEET TITLE:
EXISTING PLAN AND RCP

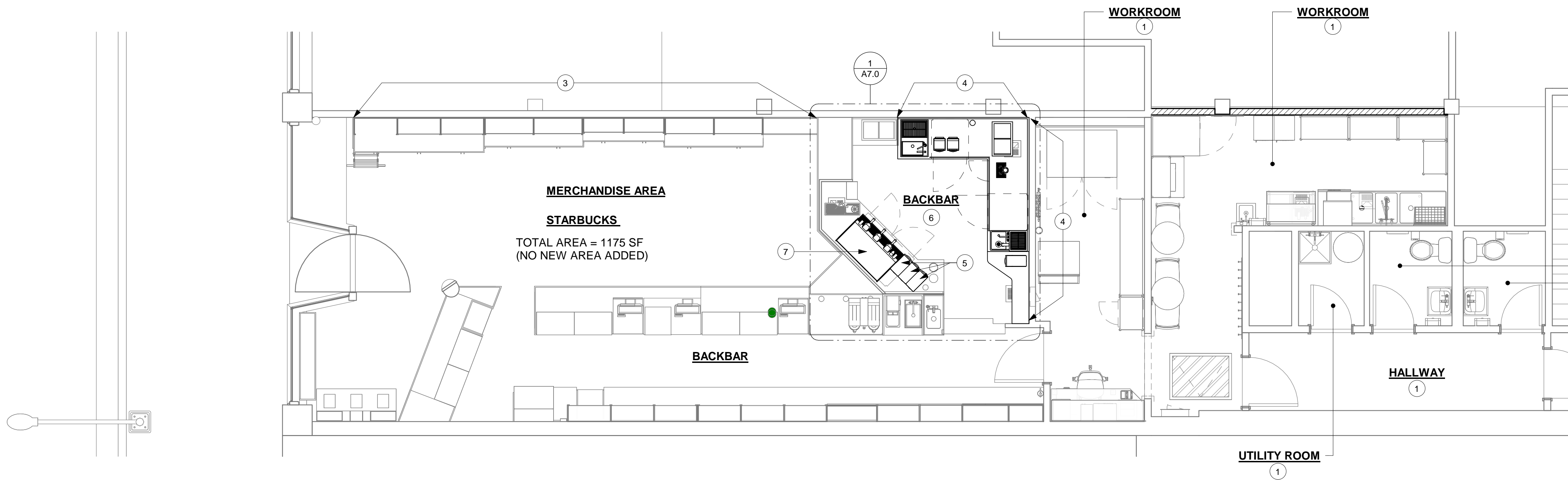
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1 PROPOSED REFLECTED CEILING PLAN
Scale: 1/4" = 1'-0"



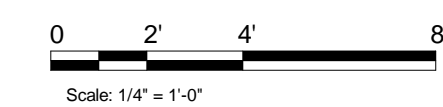
2 PROPOSED FLOOR PLAN
Scale: 1/4" = 1'-0"

KEYED NOTES

1. NO SCOPE OF WORK IN THESE AREAS
2. NO SCOPE OF WORK IN CEILING
3. INSTALL NEW SOFT CLOSE HINGES AT ALL DOORS.
4. NEW CASEWORK AND EQUIPMENT
5. NEW EQUIPMENT OVER THE EXISTING COUNTERTOP.
6. NEW ECO GRIP FLOORING AND BASE.
7. NEW ESPRESSO MACHINE. TO BE INSTALLED PRIOR TO COMPLETE RENOVATION SCOPE.

LEGEND

- EXISTING ITEMS
- NEW ITEMS



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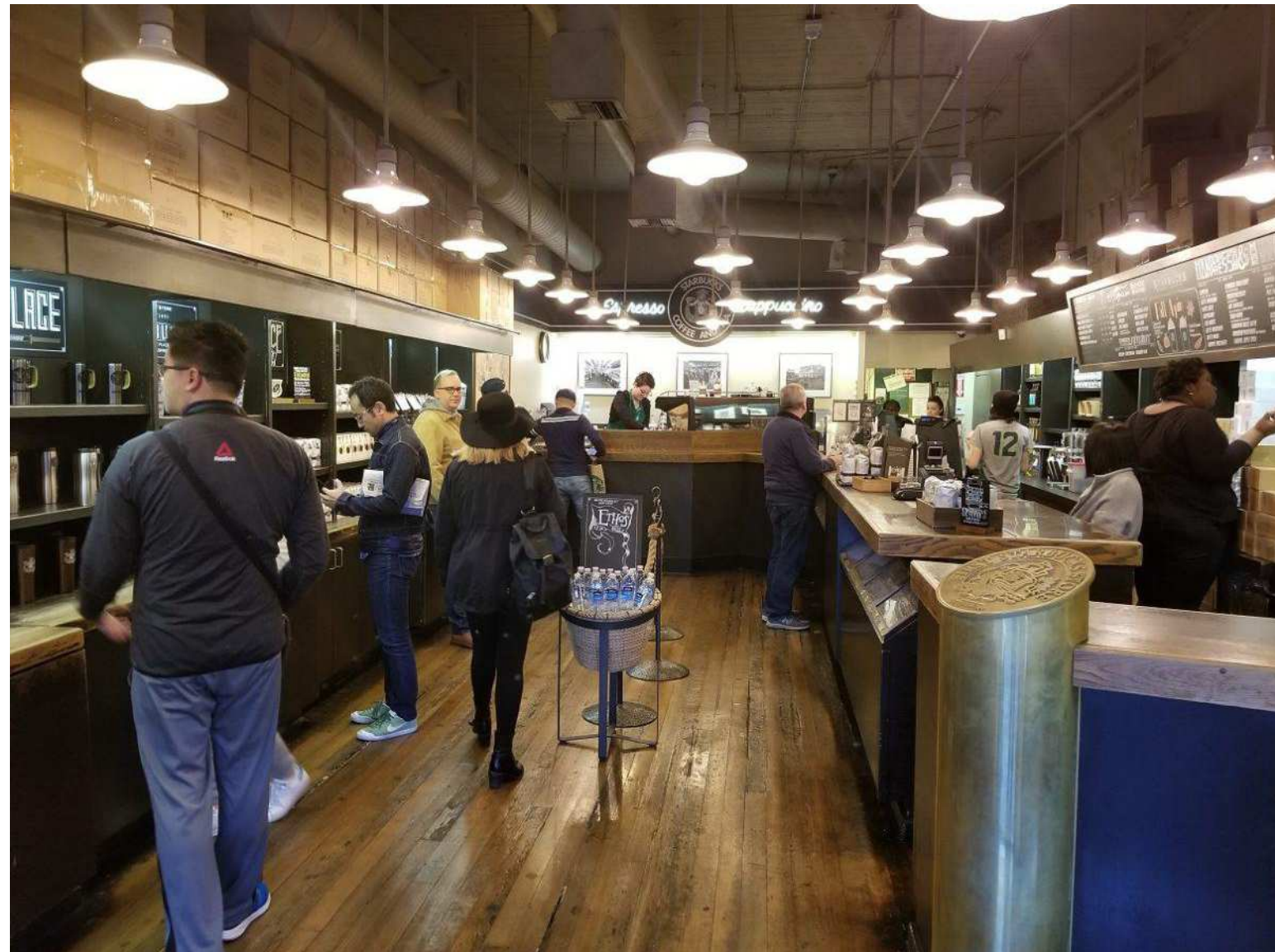
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Rev	Date	By	Description

SHEET TITLE:
PROPOSED PLAN AND RCP

SCALE: AS SHOWN

SHEET NUMBER:

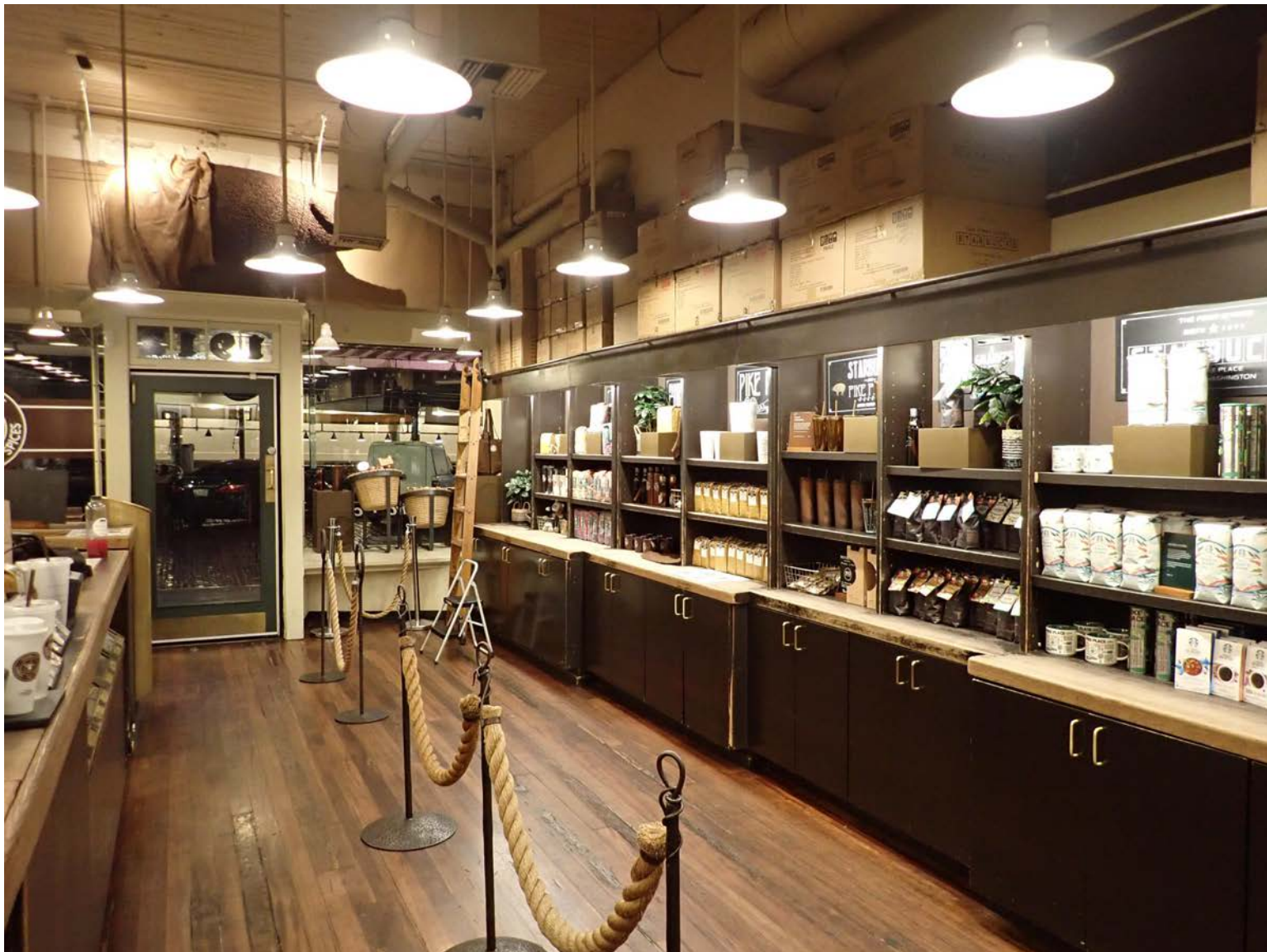
A4.0



VIEW TOWARDS REAR (EAST)



VIEW TOWARDS FRONT - BAR (WEST)



VIEW TOWARDS FRONT - MERCHANDISE (WEST)



VIEW AT ESPRESSO BAR



VIEW AT COLD BEVERAGE / HANDOFF PLANE



VIEW AT COMPARTMENT SINK



VIEW AT BACKLINE



VIEW AT CLOVER VERTICA



VIEW AT HANDSINK



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Revision Schedule			
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SHEET TITLE:
EXISTING PHOTOS

SCALE: AS SHOWN

SHEET NUMBER:

A5.0

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MAGNETIC CHALKBOARD PANELS TO
REMAIN AS IS.

MERCHANDISE CASEWORK TO
REMAIN AS IS.

EXISTING LADDER TO BE SECURED IN
PLACE.

REPLACE ROPE TO MATCH EXISTING.
STANCHIONS TO REMAIN

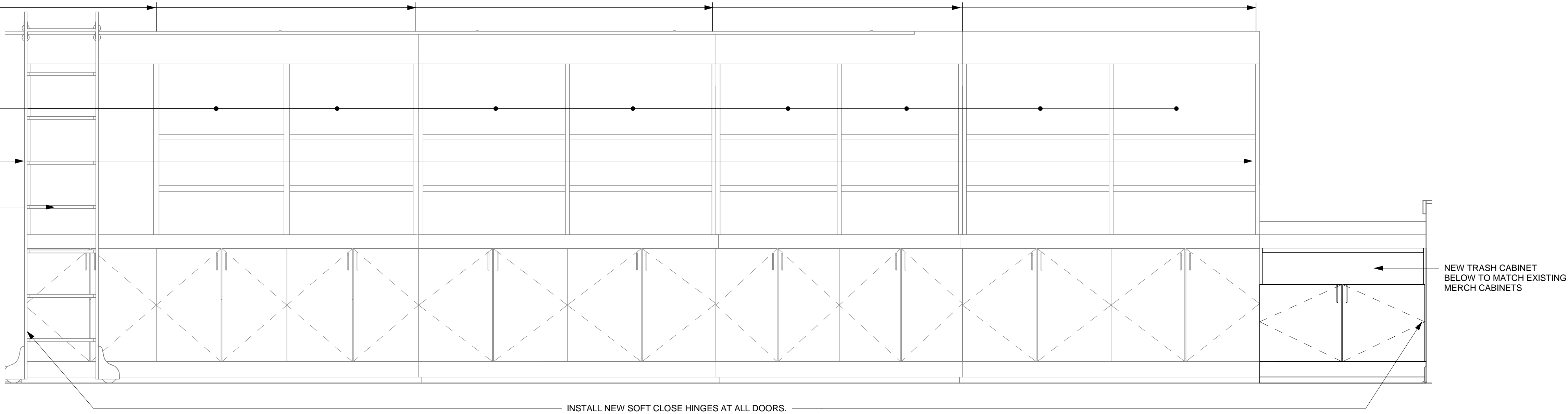


AIR CRAFT CABLE TIEBACK, TO
MATCH THE OTHER SIDE.

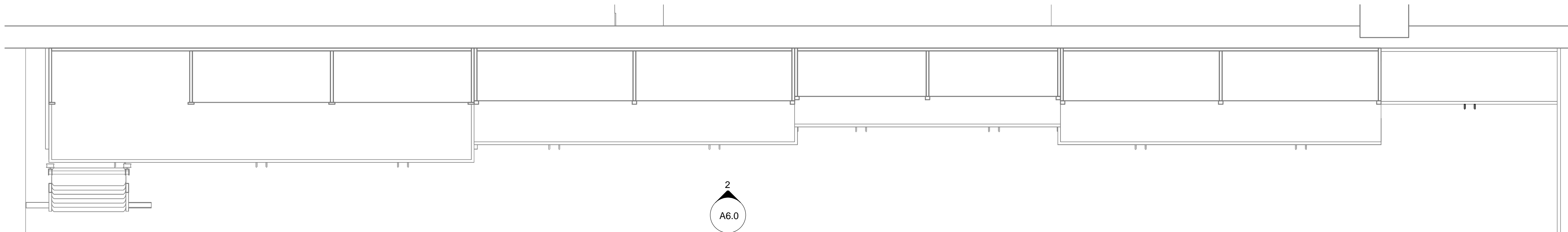
MAGNETIC CHALKBOARD PANELS TO
REMAIN AS IS.

MERCHANDISE CASEWORK TO
REMAIN AS IS.

EXISTING LADDER TO BE SECURED
IN PLACE.



2 ELEVATION - MERCHANDISE ZONE
Scale: 3/4" = 1'-0"



1 FLOOR PLAN - MERCHANDISE ZONE
Scale: 3/4" = 1'-0"



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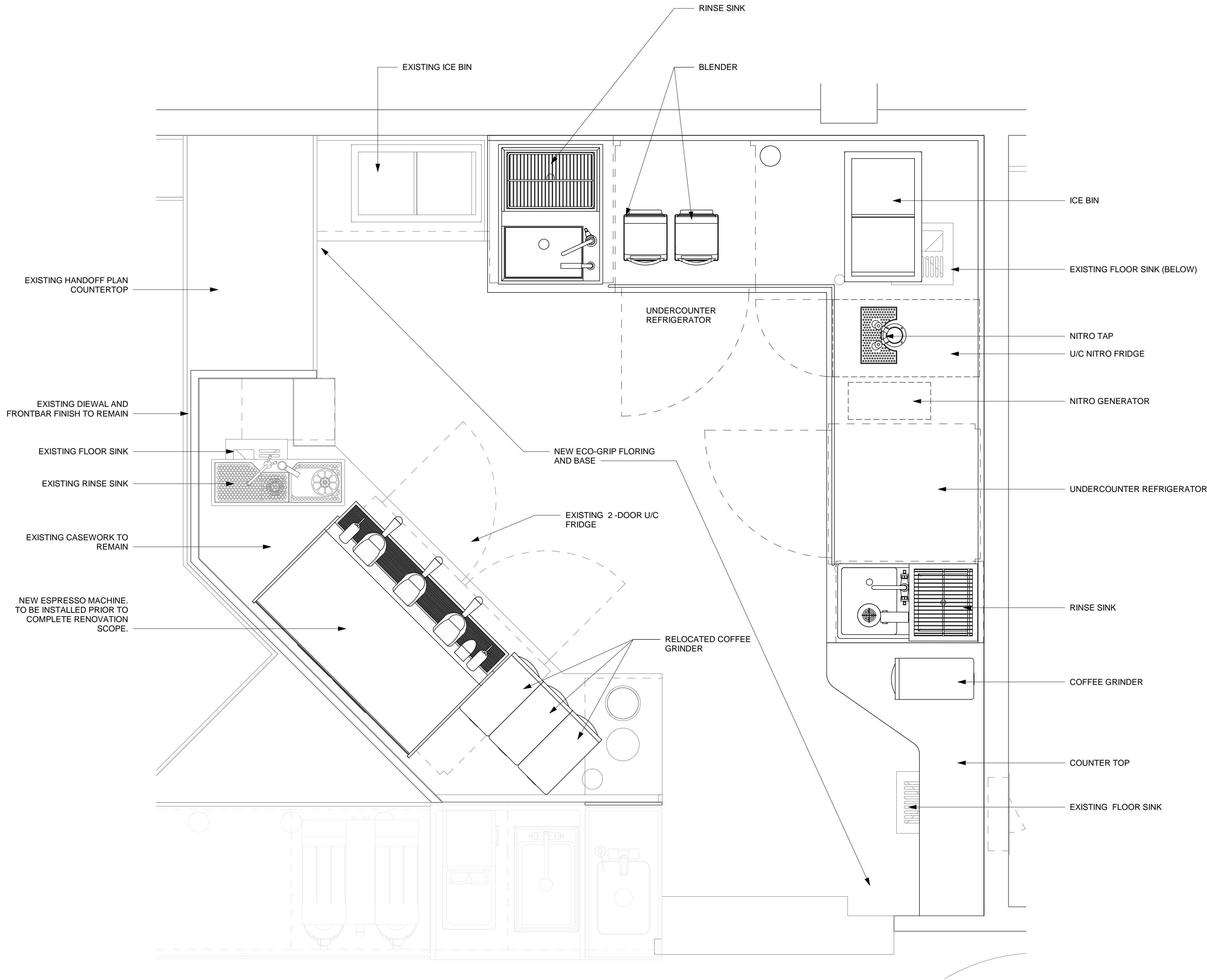
SHEET TITLE:
MERCHANDISE ZONE

SCALE: AS SHOWN

SHEET NUMBER:

A6.0

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FINISHES



COUNTERTOPS
MFR: CORIAN
COLOR: COCOA BROWN



HANDSINK
MFR: -
FINISH: STAINLESS STEEL



CABINETS
CUSTOM FINISH TO MATCH
EXISTING CABINETS.
REFER TO PHYSICAL SAMPLES.



FLOORING AND BASE
MFR: ALLIED INDUSTRIES
INTERNATIONAL
COLOR: PEWTER



COUNTERTOPS
MFR: CORIAN
COLOR: COCOA BROWN

CABINETS
CUSTOM FINISH TO MATCH
EXISTING CABINETS.

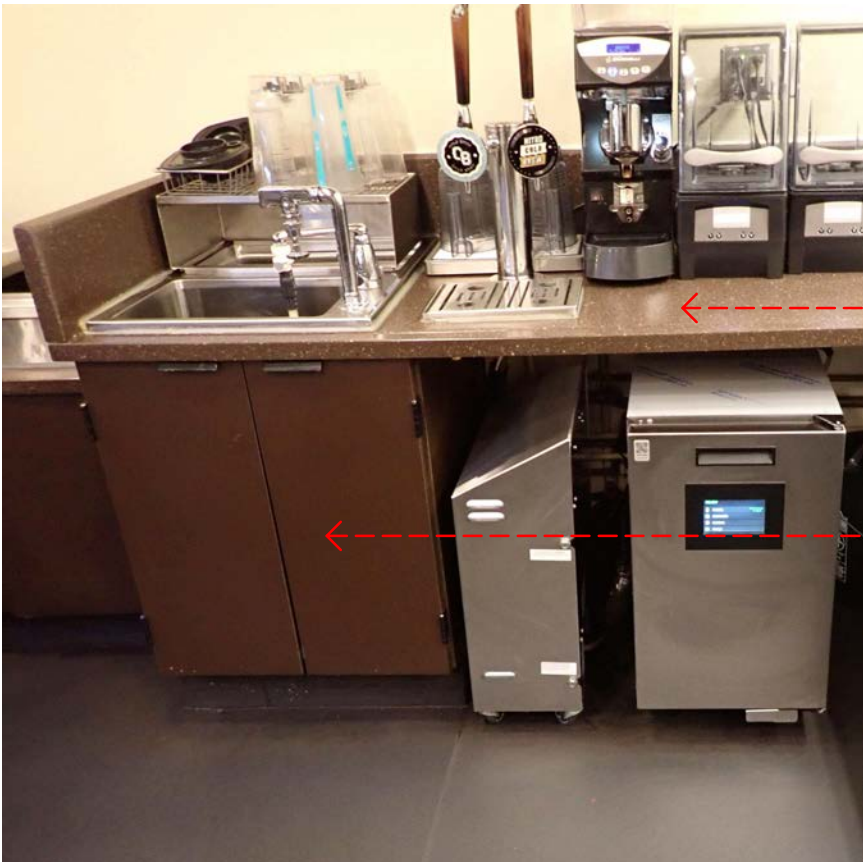


PHOTO OF EXISTING CASEWORK FOR REFERENCE



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SHEET TITLE:
**ESPRESSO BAR AND COLD
BEVERAGE STATION**

SCALE: AS SHOWN

SHEET NUMBER:

A7.0

1 FLOOR PLAN - ESPRESSO BAR AND COLD BEVERAGE STATION
Scale: 1" = 1'-0"



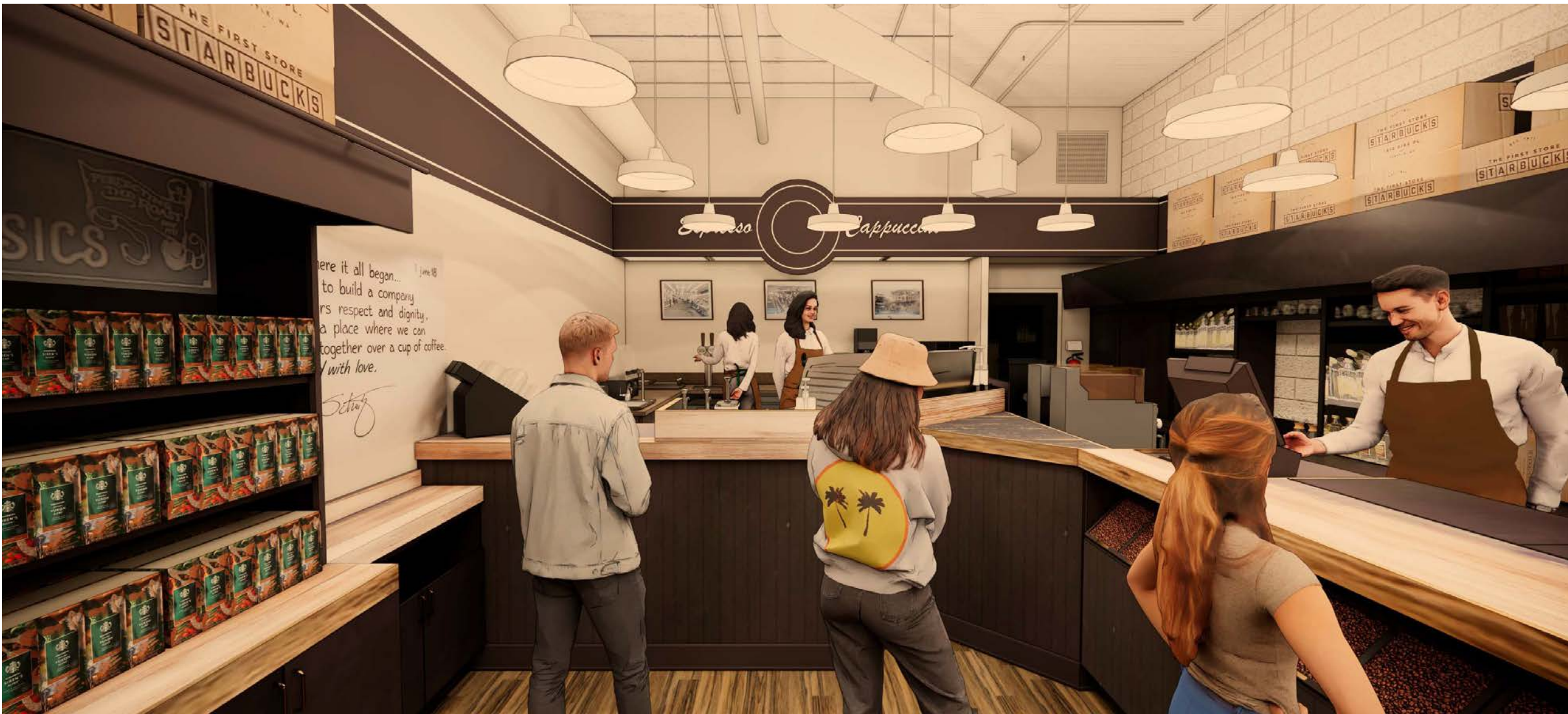
EXISTING FRONT BAR



EXISTING ESPRESSO BAR



EXISTING COLD BEVERAGE STATION



PROPOSED FRONT BAR



PROPOSED ESPRESSO BAR



PROPOSED COLD BEVERAGE STATION



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BEVERAGE STATION**

SCALE: AS SHOWN

SHEET NUMBER:
A7.1



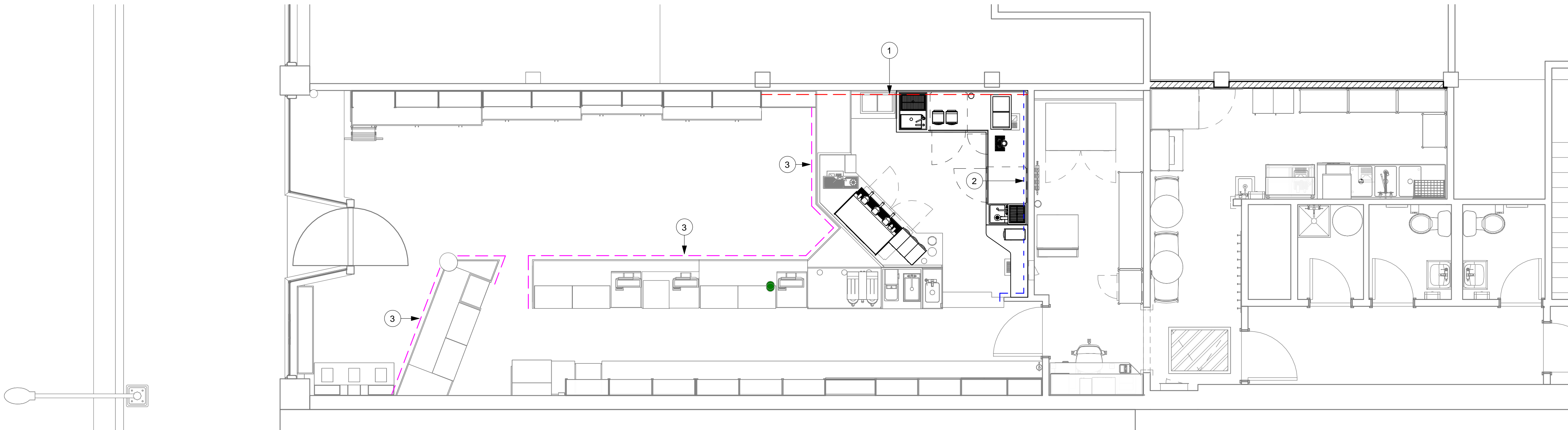
APPLY CLEAR COATING TO THIS ENTIRE WALL. PRESERVE HOWARD'S QUOTE

NEON SIGN TO BE REFURBISHED IF POSSIBLE, OTHERWISE, TO BE REPLACED TO MATCH THE EXISTING ONE.

PAINT WALL TO MATCH EXISTING. APPLY CLEAR COATING AS WELL.

PAINT FRONT PANEL OF EXISTING FRONT BAR, TO MATCH EXISTING

1 WALL TREATMENT
Scale: 1/4" = 1'-0"



KEYED NOTES #

1. APPLY CLEAR COATING TO THIS ENTIRE WALL.
2. PAINT THE WALL TO MATCH THE EXISTING COLOR. APPLY A CLEAR COATING AFTERWARDS.
3. PAINT FRONT PANEL OF EXISTING FRONT BAR. TO MATCH EXISTING.

2 PROPOSED FLOOR PLAN - WALL TREATMENT
Scale: 1/4" = 1'-0"



STARBUCKS®
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SEATTLE, WASHINGTON 98134
(206) 318-1575

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STARBUCKS TEMPLATE VERSION: i2022.10.23

ARCHITECT OF RECORD
ASOOCIATES
Soos & Associates, Inc.
105 Schelter Road
Lincolnshire, IL 60069
p: 847 821 7667

PROJECT NAME:
**PIKE PLACE-HERITAGE
MARKET**

PROJECT ADDRESS:
**1912 PIKE PLACE
SEATTLE, WA 98101**

STORE #: 301
PROJECT #: 01091-123
ISSUE DATE: 06/03/2025
DESIGN MANAGER: WENDY WU
PRODUCTION DESIGNER: SOOS
CHECKED BY: SOOS

Revision Schedule			
Rev	Date	By	Description

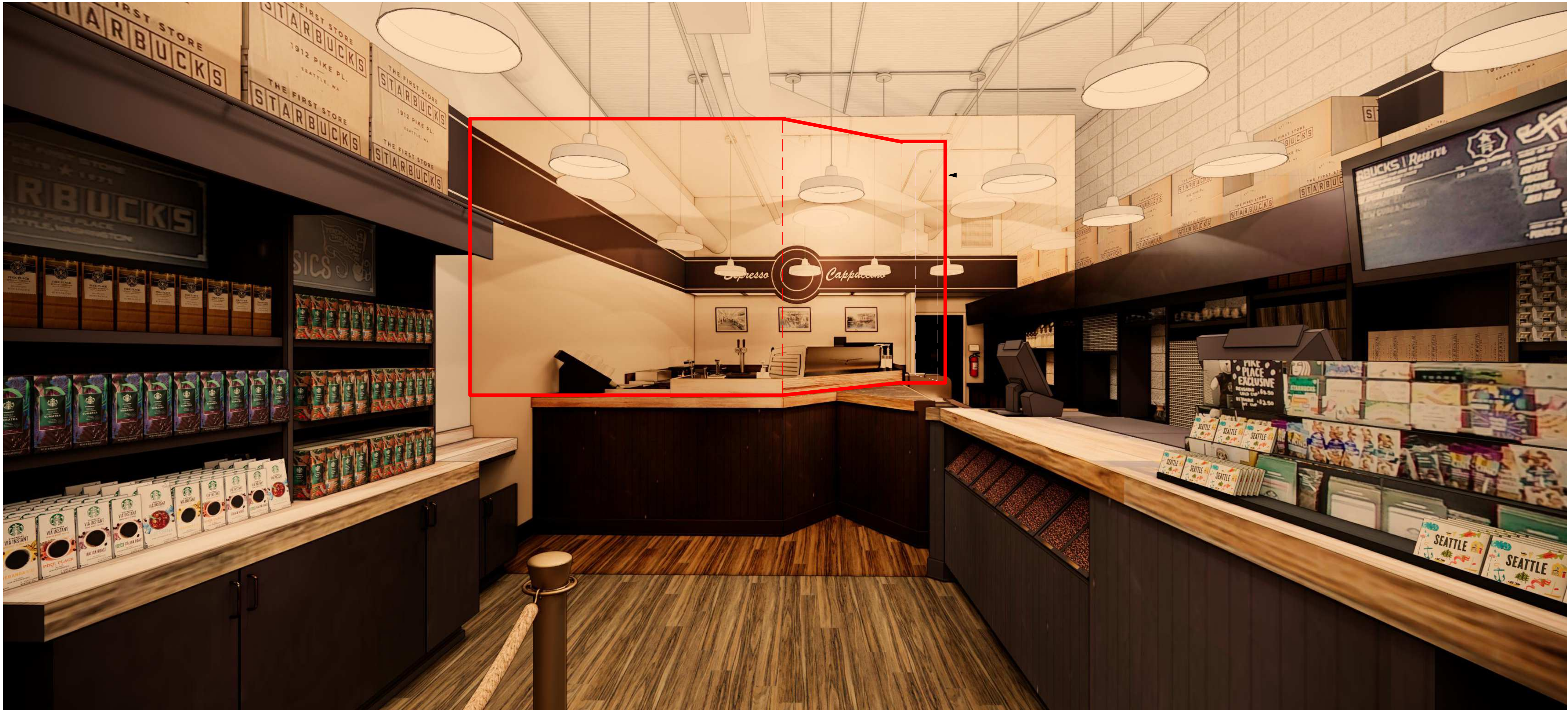
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WALL TREATMENT

SCALE: AS SHOWN

SHEET NUMBER:

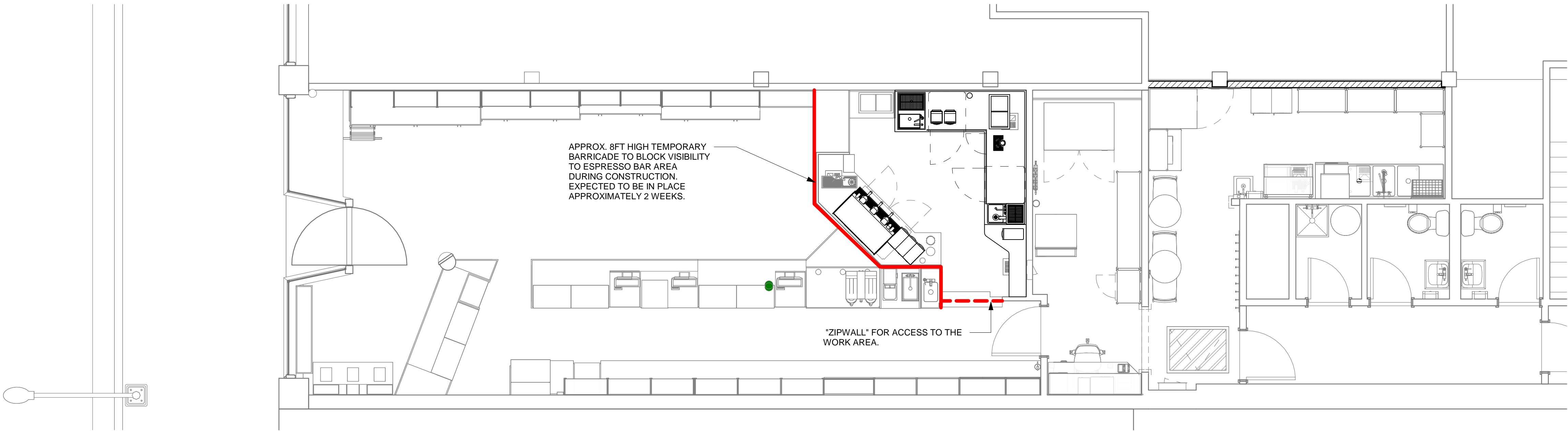
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6/4/2025 4:36:03 PM C:\Users\MAVita\Documents\Revit\01091-123_Pike Place-Heritage Market_Central_PHASE II_Cafe Reno_Mavita\WRQ49.rvt



APPROX. 8FT HIGH TEMPORARY BARRICADE TO BLOCK VISIBILITY TO ESPRESSO BAR AREA DURING CONSTRUCTION. EXPECTED TO BE IN PLACE APPROXIMATELY 2 WEEKS.

2 CONSTRUCTION BARRICADE.
Scale: 1/8" = 1'-0"



1 PROPOSED FLOOR PLAN - CONSTRUCTION BARRICADE
Scale: 1/4" = 1'-0"



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STARBUCKS TEMPLATE VERSION: 12022.10.23

ARCHITECT OF RECORD
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Soos & Associates, Inc.
105 Scheller Road
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p: 847 821 7667

PROJECT NAME:
**PIKE PLACE-HERITAGE
MARKET**

PROJECT ADDRESS:
**1912 PIKE PLACE
SEATTLE, WA 98101**

STORE #: 301
PROJECT #: 01091-123
ISSUE DATE: 06/03/2025
DESIGN MANAGER: WENDY WU
PRODUCTION DESIGNER: SOOS
CHECKED BY: SOOS

Revision Schedule			
Rev	Date	By	Description

SHEET TITLE:
CONSTRUCTION BARRICADE

SCALE: AS SHOWN

SHEET NUMBER:

A9.0

STARBUCKS COFFEE
EQUIPMENT CUTSHEETS



COOLING



400 Series

406 Self-Contained Compact Undercounter Refrigerator - Starbucks

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

400 Series: 406 Self-Contained Compact Undercounter Refrigerator - Starbucks

Models

- 406-STAR2 - 115V Undercounter refrigerator single section on casters
- 406 - 220V Undercounter refrigerator single section on casters



406-STAR2

Standard Features

- Features Delfield's exclusive ABS interior. ABS is extremely durable - It won't dent, chip or corrode and is backed by a limited lifetime warranty
- Stainless steel front, sides and top
- Two epoxy coated wire shelves, standard installed per unit
- Environmentally friendly R404A refrigerant
- Foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane cuts energy costs
- Black recessed quick grip handle
- 6' cord and plug supplied
- Door is field reversible. Standard hinging provided is on the right side
- One year parts and labor standard warranty

Options & Accessories

- Stainless steel back
- Plastic laminate on front
- Additional wire shelves
- Stainless steel single-tier overshef
- 5" (13cm) diameter casters
- Model 409 stacking collar (adds 4" to overall combined height for use with models 406/407)
- Door lock
- 220 volt, 50 Hertz electrical system

Specifications

Exterior bottom shall be heavy-gauge galvanized metal. Exterior ends shall be heavy-gauge stainless steel. Exterior top shall be one-piece, heavy-gauge stainless steel with front edge turned down to form nosing and rear edge turned down.

Base interior shall be one-piece thermoformed ABS plastic material, with integral shelf supports. ABS interior is backed by a limited lifetime warranty. Base shall be fully insulated with high-density foamed-in-place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Door shall have a heavy-gauge stainless steel exterior, with a thermoformed ABS plastic interior liner, and shall be fully insulated with foamed-in-place polyurethane. Door handle shall be black, recessed ABS. Cabinet shall have (2) adjustable epoxy-coated wire shelves installed.

Refrigeration system shall use HFC-404A refrigerant. Compressor shall be 1/5 h.p., with condenser coil and hot gas condensate evaporator mounted on rear of cabinet. Evaporator coil and temperature control shall be mounted on the interior rear wall of the cabinet. Refrigerant flow shall be controlled by a capillary tube. Cabinet shall maintain 36°F to 40°F (2°C to 4°C) interior cabinet temperature.

Electrical connections shall be 115 volt, 60 Hertz, single phase. Unit shall have a 6' (1.8m) long electrical cord and NEMA 5-15P plug. Cord and plug shall be located on rear of cabinet, 16" (40.6cm) above floor, 5" from the left side.

Equipment is shipped with loose 2" (5cm) diameter casters.



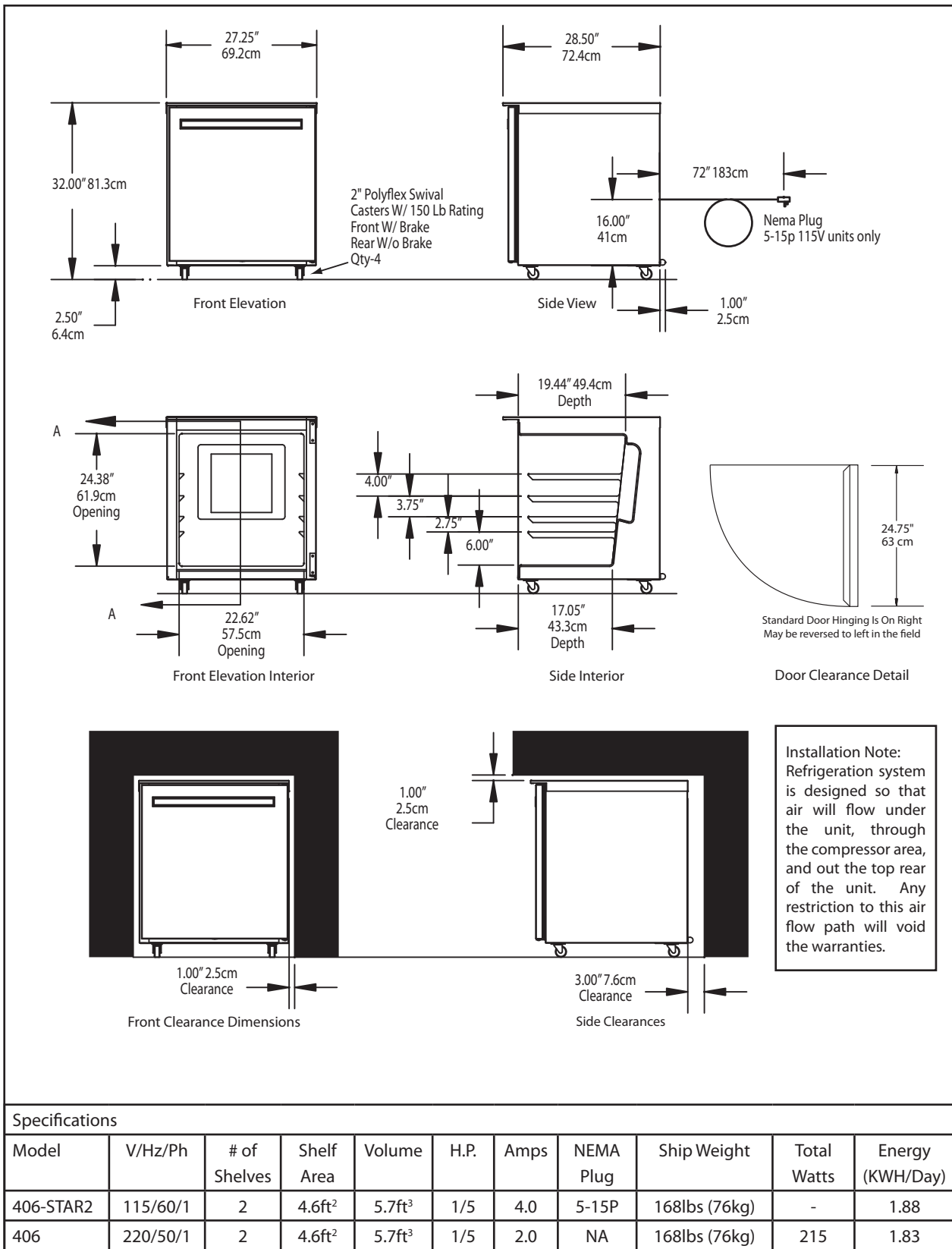
Only Model
406-STAR2





400 Series

406 Self-Contained Compact Undercounter Refrigerator - Starbucks



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Fax: 800-669-0619
www.delfield.com

Printed in the U.S.A.
DS406STAR2
05/12



JoeTap™ | Nitro Coffee On Demand

The future of
Nitro Cold Brew
is here



**Nitro
&
Still
Dispense**

The revolutionary
technology infuses nitrogen
instantly, with no volume
limitations.

Pour as many servings as you
like as fast as you possibly can
with no deviation in quality.

Standalone Dispense System for Cold Brew Coffee

A patented technology for nitrogenating cold brew coffee in-line and on-demand was created through years of research and development and a passion for quality dispensing methods. The result is JoeTap™. You no longer need to wait several days while your cold brew coffee force-nitrogenates in a keg. Your JoeTap™ dispenser instantly transforms any cold brew coffee into nitro cold brew at the time of dispense.

While the technology is complex and sophisticated, the process is simple - Brew, Tap, Pour.

20010, 20011

Features

- *Product filter monitored and displayed to ensure beverage quality.
- *Simple weekly maintenance with reminder and lockout.
- *Refrigerator temperature monitored and displayed to ensure product safety.
- *LED Lighting inside the refrigerator to increase visibility.
- * Available in left or right hand opening refrigerator door.
- * Dispense tower can be mounted up to ten feet away from the refrigerator.

20010, 20011

Operational Performance

Capacity	2ea 10L Corny Kegs
Agency Approvals	NSF 7.0 and NSF 18
	ETL
Compressor	1/6HP
Running Amps	2.5
Volts	115/60/1
Plug Type	NEMA 5-15P
Cord Length	8 Feet
Refrigerant	Butane

Refrigerator Dimensions 15in W x 28in x H x 28.5in D (4" minimum rear clearance)

381mm W x 711mm H x 724mm D

Tower Specifications

17in H (432mm) Nitro Connection 1/4" John Guest Push to Fit
Coffee Connection 3/8" John Guest Push to Fit

System Plumbing Lines

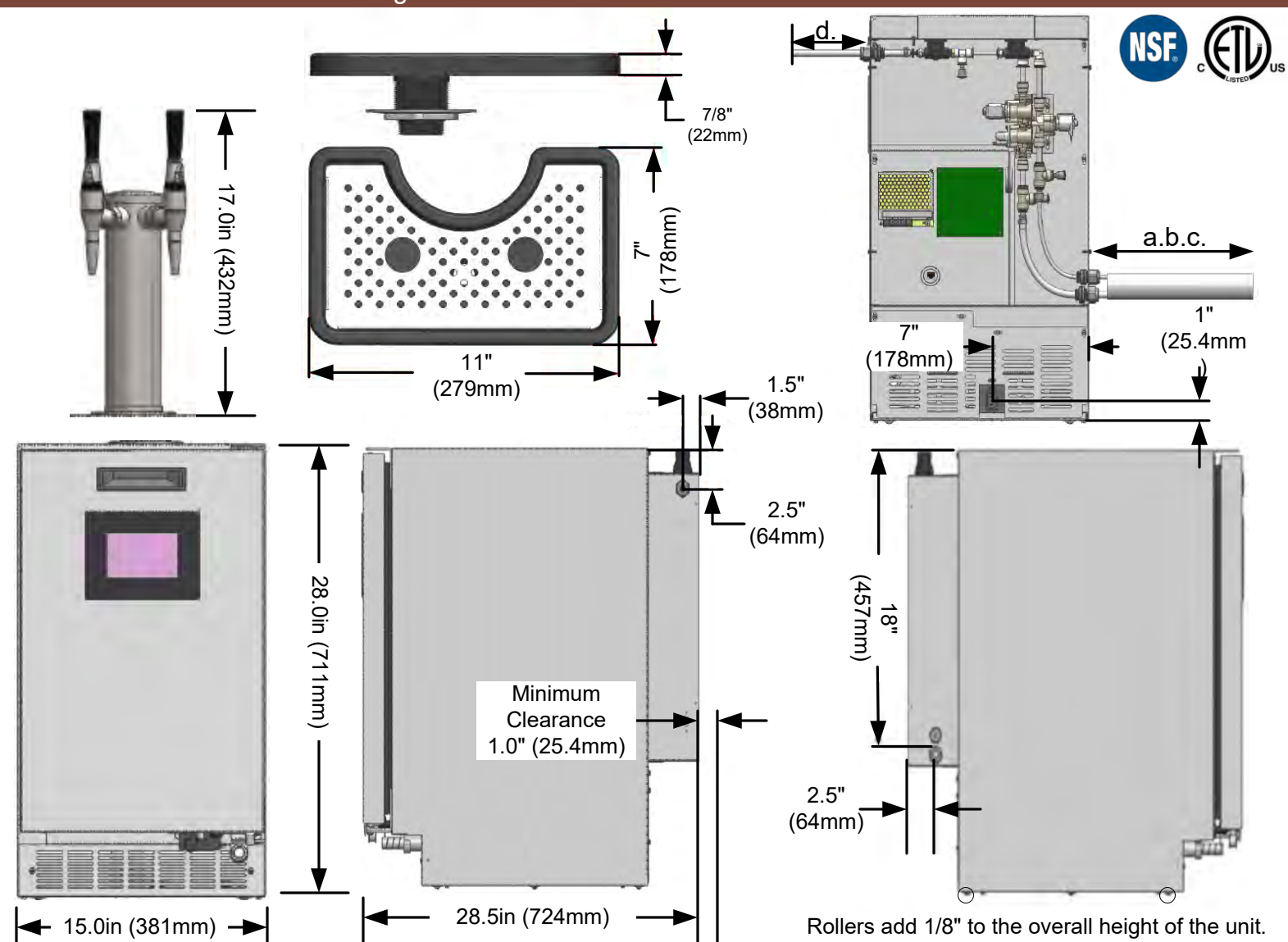
- Nitrogen out – 12' x 1/4" OD (1/4" John Guest Push to Fit)
- Cold brew out – 12' x 3/8" ID braided tube (3/8" John Guest Push to Fit)
- Nitrogen/cold brew out bundled in 2.5" OD closed cell tube insulation (3.1" minimum clearance)
- Nitrogen in – 3' x 1/4" ID braided tube (2.1" minimum clearance)

Weight

80 lbs.

Electric

115VAC 60Hz Single Phase



Installation and Calibration



For Joe Tap Compact Nitro Coffee Dispensing Systems with the following Model Number:

JT-NITCOM-(X)

JoeTap 2 faucet **COM**compact **NIT**ro Coffee Dispensing System with Remote Dispensing Tower for one Nitrogenated coffee and one Cold brew coffee beverage.

(X): **L**=Left Door Hinge, **R** = Right Door Hinge

115 V~, 60 Hz, 2.25 A

CONTENTS	PAGE NUMBER
Safety and Warnings / Sécurité et Avertissements.....	2-3
Installation and System Requirements.....	4-9
Calibration and Start-Up.....	10



!ATTENTION!

JoeTap Cold Brew Coffee Dispensing Systems are NSF certified for the dispensing of Cold Brew Coffee with a pH greater than 5.0, ONLY.

SERVICE AND FACTORY ASSISTANCE:

Please record your Installer/Service Agent's name and phone number here for future reference:

SERIAL NUMBER: _____ **DATE OF INSTALLATION:** _____

SERVICE AGENT NAME: _____ **PHONE:** _____ **PAGER:** _____

Service Assistance: call Wunder-Bar Joe Tap "Toll Free Service Hotline" @ 866-986-3372 anytime, or (707) 448-5151 Monday through Friday, 7:00 AM to 5:00 PM Pacific Time.

JT Nitro Installation and Calibration Instructions 032219.pub

!ATTENTION!

- Read all Instructions before setting up or operating the dispenser.
- This dispenser is not to be used by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction.
- Always disconnect the main power cord from the electrical source before removing any access panels or attempting to perform any servicing of this dispenser.
- The dispenser should never be cleaned using a water jet nor installed in an area where a water jet is used.
- Service access panels should be removed by qualified service technicians, ONLY.
- Access to the service areas of this dispenser is restricted to qualified technicians with safety/hygiene knowledge, experience, and training for servicing this specific dispenser.
- Install and use this dispenser only as described in this instruction manual. **Read all Instructions before setting up or operating the dispenser.**

FCC Statement: This device complies with part 15 of the FCC Rules. Operation of this device is subject to the following two conditions: (1) This device may not cause interference, and (2) this device must accept any interference, including interference that may cause undesired operation.

IC Statement : This device complies with Industry Canada licence-exempt RSS standard(s). Operation is subject to the following two conditions: (1) this device may not cause interference, and (2) this device must accept any interference, including interference that may cause undesired operation of the device.

- Lire toutes les instructions avant d'installer ou d'utiliser le distributeur.
- Ce distributeur ne doit pas être utilisé par des personnes (y compris des enfants) ayant des capacités physiques, sensorielles ou mentales réduites ou un manque d'expérience ou de connaissances, à moins d'avoir reçu une supervision ou des instructions.
- Toujours débrancher le cordon d'alimentation de la source électrique avant de retirer les panneaux d'accès ou de tenter d'effectuer toute intervention de ce distributeur.
- Le distributeur ne doit jamais être nettoyé avec un jet d'eau, ni installé dans une zone où un jet d'eau est utilisé.
- Panneaux d'accès aux services doivent être enlevés par des techniciens qualifiés, SEULEMENT.
- Accès aux zones de service de ce distributeur est limitée à des techniciens qualifiés de la sécurité / des connaissances d'hygiène, l'expérience et la formation pour l'entretien de ce distributeur spécifique.
- Installer et utiliser ce distributeur tel que décrit dans ce manuel d'instruction. Utilisez uniquement du fabricant les accessoires recommandés par.

Déclaration IC: Cet appareil est conforme aux normes RSS sans licence d'Industrie Canada. Son fonctionnement est soumis aux deux conditions suivantes: (1) cet appareil ne doit pas causer d'interférences et (2) cet appareil doit accepter toute interférence, y compris les interférences pouvant provoquer un fonctionnement non désiré de l'appareil.

SAFETY AND ENVIRONMENTAL



DANGER

RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. DO NOT USE MECHANICAL DEVICES TO DEFROST REFRIGERATOR. DO NOT PUNCTURE REFRIGERANT TUBING.

RISQUE D'INCENDIE OU D'EXPLOSION. RÉFRIGÉRANT INFLAMMABLE UTILISÉ. NE PAS UTILISER DE DISPOSITIFS MÉCANIQUES POUR DÉGIVRER LE RÉFRIGÉRATEUR. NE PAS PERCER DE TUBAGE DE RÉFRIGÉRANT.



DANGER

REFRIGERATION COMPONENT PARTS SHALL BE REPLACED WITH LIKE COMPONENTS AND SERVICING MUST BE DONE BY FACTORY AUTHORIZED SERVICE PERSONNEL, ONLY, TO MINIMIZE THE RISK OF POSSIBLE IGNITION DUE TO INCORRECT PARTS OR IMPROPER SERVICE.

LES COMPOSANTS DOIVENT ÊTRE REMPLACÉS PAR DES COMPOSANTS SIMILAIRES. L'ENTRETIEN DOIT ÊTRE EFFECTUÉ PAR LE PERSONNEL D'ENTRETIEN AUTORISÉ PAR L'USINE UNIQUEMENT POUR MINIMISER LE RISQUE D'ALLUMAGE POSSIBLE EN RAISON DE PIÈCES INCORRECTES OU D'UN SERVICE INCORRECT.



CAUTION

RISK OF ELECTRIC SHOCK! IF THE CORD OR PLUG BECOMES DAMAGED, REPLACE ONLY WITH A CORD AND PLUG OF THE SAME TYPE AND RATING.

RISQUE DE CHOC ELECTRIQUE! SI LE CORDON OU LA FICHE DEVIENT ENDOMMAGÉS, NE LE REMPLACEZ QUE PAR UN CORDON ET UNE FICHE DU MÊME TYPE ET DE LA QUALITÉ.

RISK OF ELECTRIC SHOCK! DO NOT OPERATE THE SYSTEM WITH A DAMAGED POWER CORD OR IF THE EQUIPMENT HAS BEEN DAMAGED OR DROPPED—UNTIL IT HAS BEEN EXAMINED BY AN AUTHORIZED SERVICE PERSON.

RISQUE DE CHOC ELECTRIQUE! NE FAITES PAS FONCTIONNER LE SYSTÈME AVEC UN CORDON D'ALIMENTATION ENDOMMAGÉ OU SI L'ÉQUIPEMENT A ÉTÉ ENDOMMAGÉ OU S'ÉCHUTE - JUSQU'À CE QU'IL SOIT EXAMINÉ PAR UNE PERSONNE DE SERVICE AUTORISÉE.



WARNING

THIS SYSTEM IS INTENDED FOR INDOOR INSTALLATION AND OPERATION ONLY. THIS SYSTEM IS DESIGNED TO OPERATE BETWEEN 50°F (10°C) AND 100°F (38°C). FOR BEST RESULTS KEEP UNIT OUT OF DIRECT SUNLIGHT.

CE SYSTÈME EST CONÇU POUR UNE INSTALLATION À L'INTÉRIEUR ET UN FONCTIONNEMENT UNIQUEMENT. CE SYSTÈME EST CONÇU POUR FONCTIONNER ENTRE 50 ° F (10 ° C) ET 100 ° F (38 ° C). POUR DE MEILLEURS RÉSULTATS, CONSERVER L'UNITÉ HORS DU SOLEIL DIRECT.

Installation Instructions

These instructions outline the steps involved in installing the JoeTap™ Refrigeration Unit and Infusion Tower.

- Uncrating the JoeTap™ nitro coffee system
- Installing the Refrigeration Unit
- Routing the product lines
- Installing the JoeTap™ Infusion Tower onto the countertop
- Calibration and Start-up procedures

Tools & Materials Required:

- Product Quality Specification
- Number 2 Phillips Screw Driver
- Crescent Wrench
- Oetiker Clamp crimping Pliers
- Tubing Cutter
- Electric Drill
- 3" Hole Saw
- 1 3/8" Hole Saw
- 1/4" Drill Bit
- Metal Hacksaw
- Black or Clear RTV Silicone Sealant
- 2.5 Gallon Corny Keg filled with product
- 3" ABS Plastic Pipe (Optional-See step 3 in Bar Top Installation Instructions)
- Pipe Cutter (Optional-See step 3 in Bar Top Installation Instructions)

Items Included with JoeTap™ Refrigeration Unit:

Drip Tray Box Contents:

- 120 VAC Power Cord
- Drip Tray (Includes Drip Tray, Perforated Insert, Washer, and Nut)
- 1/4" Barb x 3/8" Stem (John Guest) Fitting with three 12.3 Oetiker clamps
- Tower / Drip Tray Mounting Template
- 3/8" and 1/4" Locking Clips for John Guest Fittings
- Kay 5 Cleaning Solution and Cleaning Y-Tube Assembly
- JoeTap™ Tower with Mounting Hardware [Bracket, Gasket, (4)10-24 x 2-1/2" Bolts, (4) Washers, and (4) Nuts]
- Tower Tubing Bundle (Black Insulated Bundle)

Tower Box Contents:

- 2 JoeTap™ Dispenser Tap Handles
- Installation, Operation, and Cleaning Instructions

Uncrating and Assembly:

1. Remove the banding securing the shipping carton to the pallet.
2. Unpack the Refrigeration Unit.
3. Open the Refrigeration Unit's door and remove the "Tower Box" and the "Drip Tray Box" set them aside.
4. Inspect the "Drip Tray Box" to ensure that all parts listed above in "Items Included with JoeTap Refrigeration Unit" are present and undamaged. Inspect the Tower to confirm that both faucets are present and not damaged.

Assembling and Installing the Refrigeration Unit:

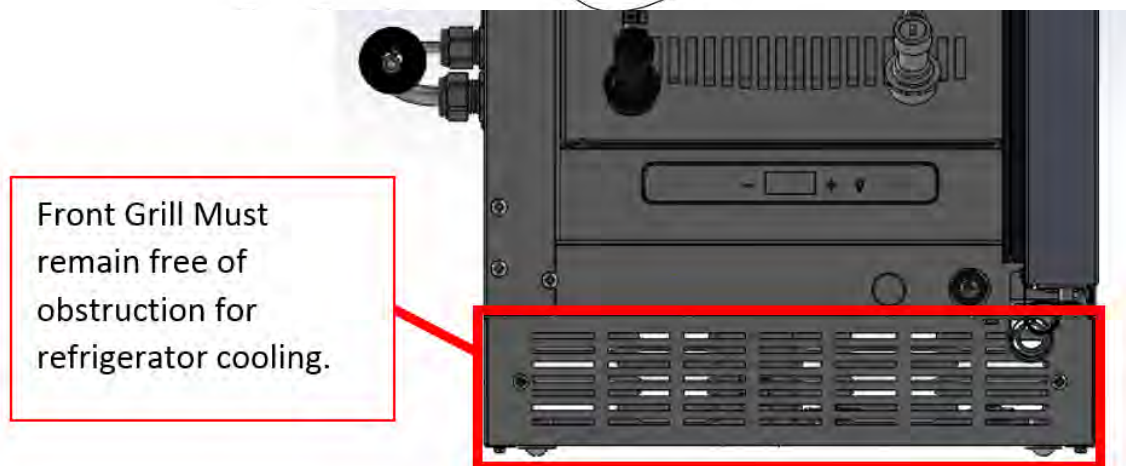
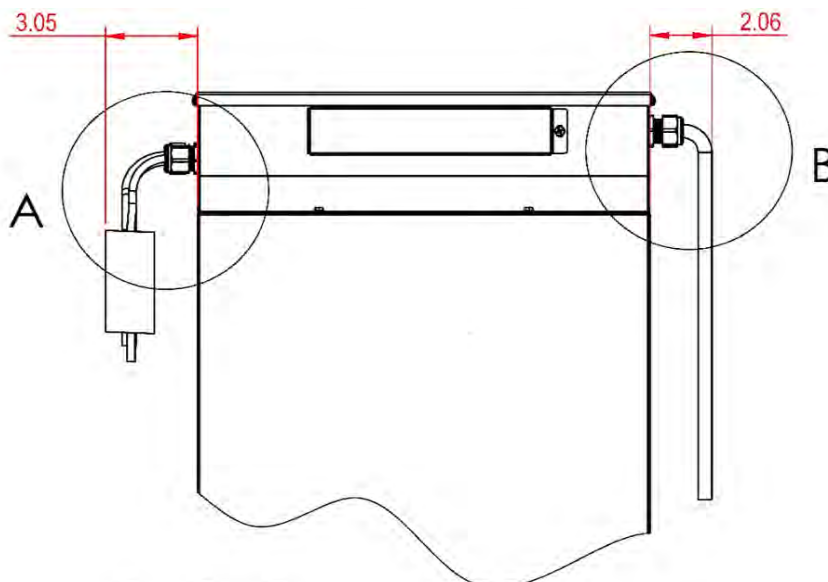
1. Remove the Refrigeration Unit from its packaging.
2. Connect Power Cord to the Socket located in the center of the bottom rear of the Refrigeration Unit.
3. Roll the refrigerator to its preferred location.

NOTE: The following minimum clearances are required!

Detail A—Product lines to tower = Minimum 3.05" (77.5mm)

Detail B—Nitrogen Line = Minimum 2.06" (52.3mm)

Rear of Refrigerator Clearance = Minimum 1.0" (25.4mm)

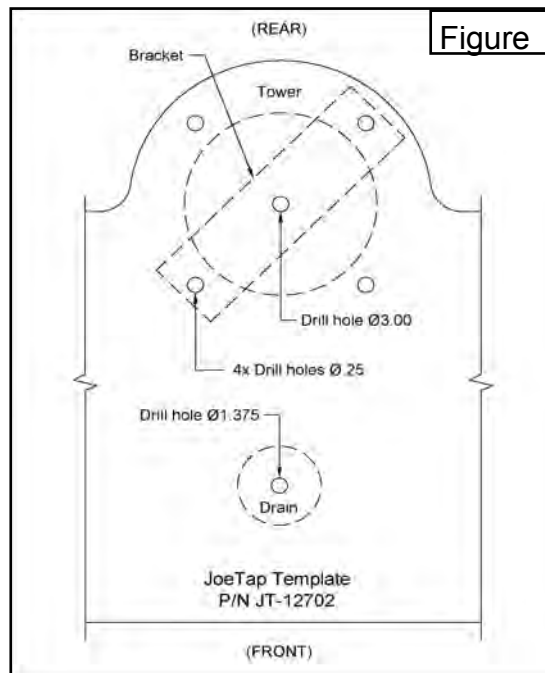


2. Rout the product line bundle to the location where the bar top dispense tower will be installed.
3. Rout the nitrogen line to the nitrogen source.
4. Plug the refrigerator into 115VAC NEMA 5-15 receptacle and roll it into place.

Installation Instructions (continued)

Bar Top Tower Installation:

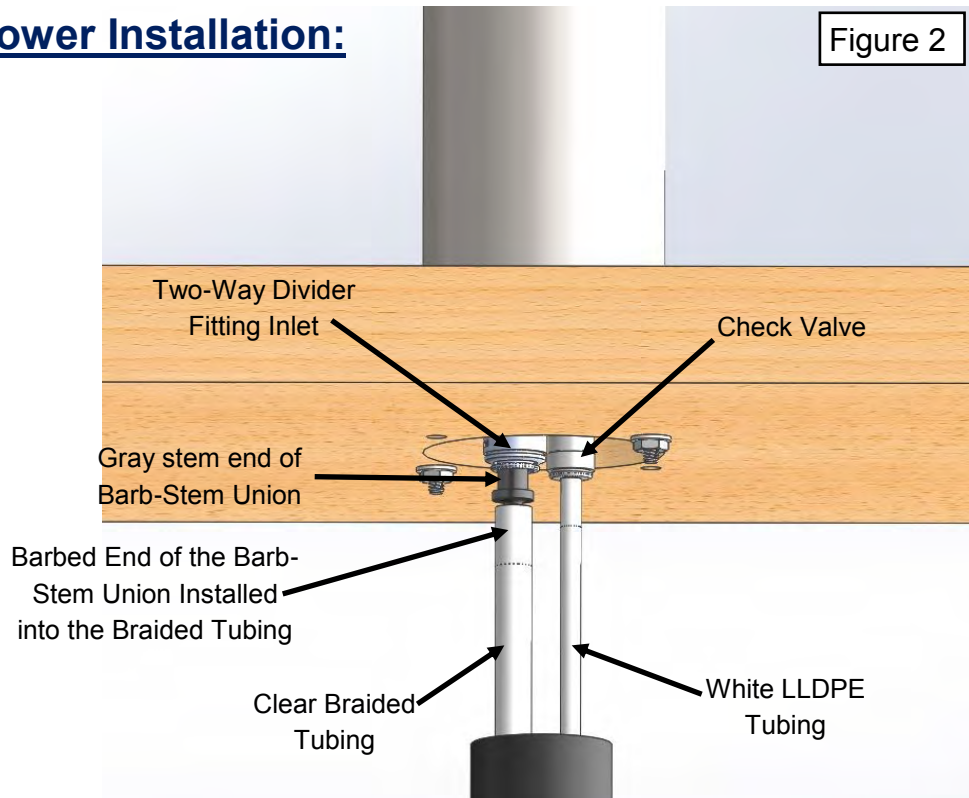
1. Use the JoeTap™ laminated mounting template included with each JoeTap™ dispensing system to mark and drill the mounting holes for the JoeTap™ Infusion Tower (3" diameter), Tower Mounting Bolts (4 X 1/4" diameter) and drain pan Drain (1-3/8" diameter) (see Figure 1).



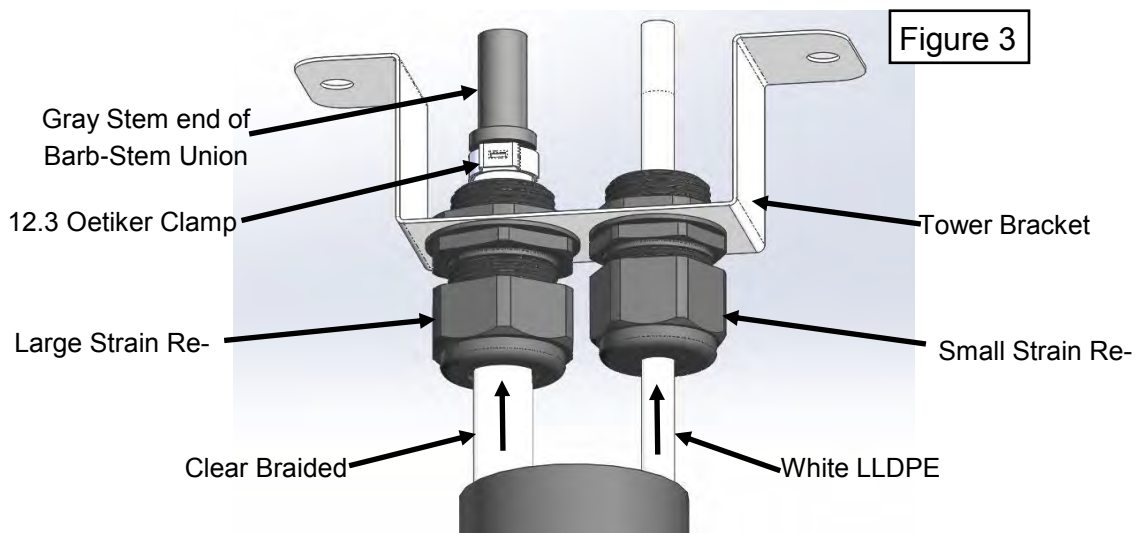
2. Place the included Tower Gasket on the counter top, aligned with the four 1/4" Bolt holes in the countertop. Place the JoeTap Infusion Tower over the Gasket, with the four mounting holes in the Tower Gasket, JoeTap™ Infusion Tower, and the counter top aligned.
3. NOTE: If the countertop is made of laminated wood, place a 3" OD piece of plastic pipe, cut to the same length as the countertop's finished (laminated) thickness, into the 3" hole that was cut for the Tower tubing to pass through.
4. Install, two each, of the provided 10-24 x 2 1/2" Bolts, Nuts, and Washers into the **front right** and **back left** holes.
5. Route the black insulated Tubing Bundle to the underside of the JoeTap™ Infusion Tower. Cut the tubing to proper length. Note: Ensure tubing end cuts are at 90 degrees to ensure a proper seal in the tower fittings) Allow three extra feet of insulated tubing length to insure you can pull refrigerator forward for cleaning.
6. Measure and cut the clear braided tubing and the white tubing so that the two tubes can plug into the tower without causing unnecessary bends.
 - A. Insert the 1/4" barbed end of the gray Barb-Stem Union Fitting, provided, into the end of the Clear Braided Tubing (protruding from the end of the Tubing Bundle). Do not install the Clamp yet! (See Figure 2, page 5) Push the stem end of the same fitting into the 2-Way Divider fitting that protrudes from the bottom of the JoeTap™ Infusion Tower. Make sure the gray Stem is fully inserted into the 2-Way Divider's Inlet.
 - B. Insert the end of the White Tube into the Check Valve located at the bottom of JoeTap Infusion Tower to check if attaching it causes any bends in the Clear Braided tubing; if there are unnecessary bends, cut the white tube again to proper length.
 - C. Remove the tubes from the tower to install the Tower Bracket.

Installation Instructions (continued)

Bar Top Tower Installation:

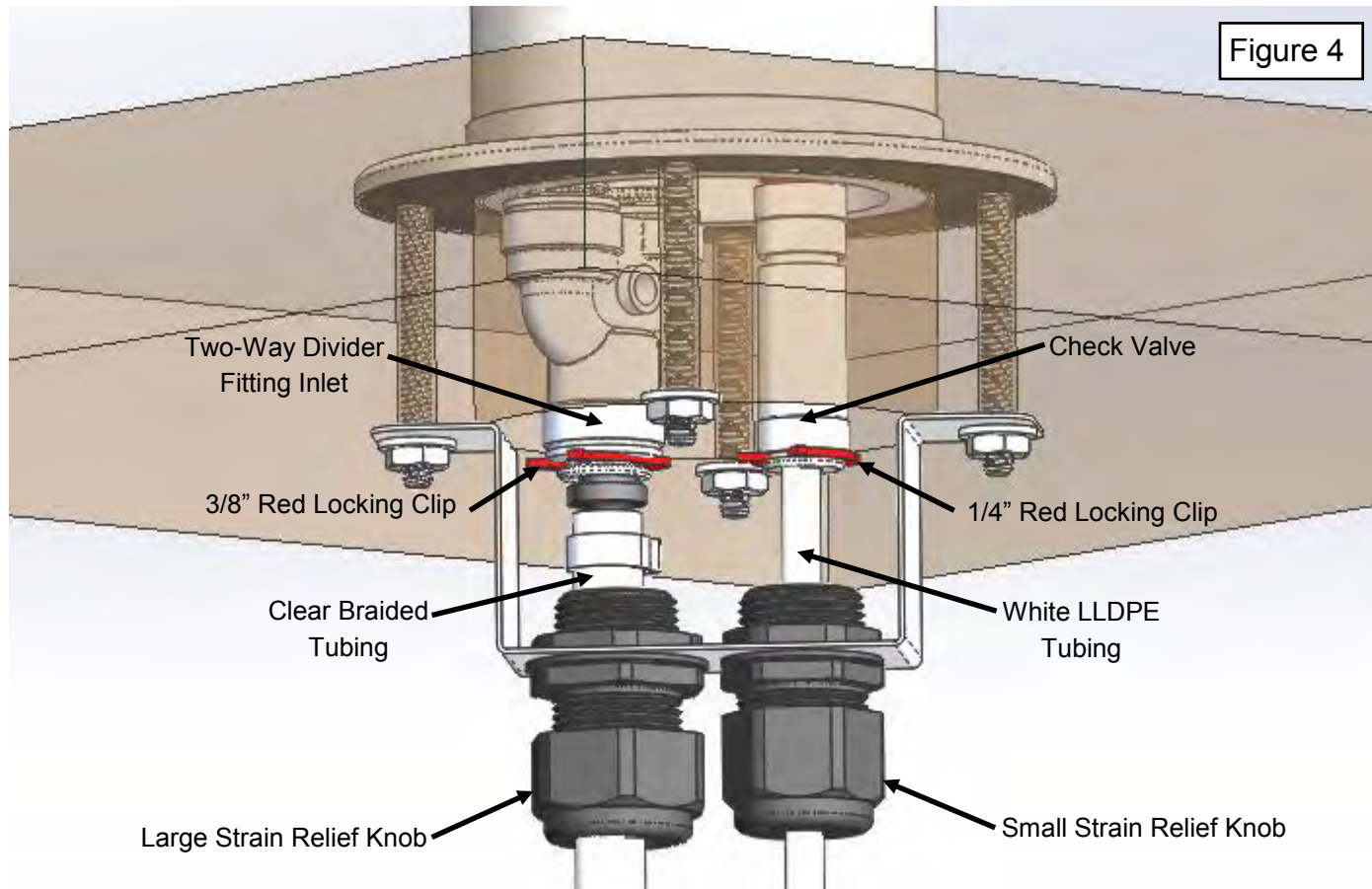


7. Once the tubes are cut to proper lengths push them through the two Strain Relief (Cord Grips) installed into the Tower Bracket (Figure 3). The Small Strain Relief, with the light gray rubber sleeve insert, is for the White LLDPE Tubing. The Large Strain Relief, with the bigger hole and no Sleeve, is for the Clear Braided Tubing with installed Barb-Stem Union Fitting.
 - A. Insert the Clear Braided Tubing so that the threaded portion on the cord grip attached to Tower Bracket is facing away from the insulation on the Tubing Bundle (see Figure 3).
 - B. After both Tubes are pushed through the Strain Reliefs, install the provided Clamp over the Barb-Stem Union and onto the end of the Clear Braided Tubing and the secure the Oetiker Clamp with a crimping pliers.



Installation Instructions (continued)

Bar Top Tower Installation:



8. Insert the stem end of the Barb Stem Union Fitting, attached to the Clear Braided Tubing, into the 2-Way Divider fitting located at the bottom of the JoeTap™ Infusion Tower. Make sure the stem is fully inserted into the 2-Way Divider's inlet (see Figure 4). Insert the White LLDPE Tubing into the Check Valve at bottom of JoeTap™ Infusion Tower making sure the tube is fully inserted in the Check Valve.
9. Insert the provided 3/8" Red Locking Clip into the 2-Way Divider's Lock-Ring where the Barb Stem Union Fitting attached to Clear Braided Tubing was inserted (see Figure 4).
10. Insert the provided 1/4" Red Locking Clip into the Check Valve's Lock-Ring where the White LLDPE Tubing was inserted (see Figure 4).
11. Position the Tower Bracket so the Bracket's two mounting holes align with the remaining two 1/4" holes in the countertop. Install the two remaining, provided, 10-24x2 1/2" Bolts, Nuts, and Washers through the remaining mounting holes located in the JoeTap™ Infusion Tower, countertop, and Tower Bracket (as shown in Figure 4). After tightening all four Mounting Nuts, use a hack saw to cut the remaining exposed bolt to 2-1/2 threads or less.
12. Tighten the Knobs on both the Strain Reliefs attached to the Tower Bracket so the Strain Reliefs grasp the hoses routed through them. Lightly pull on the hoses to make sure the tubes have been properly anchored, if either moves freely, tighten the knob on that strain relief more to increase the gripping strength.

Installation Instructions (continued)

Bar Top Tower Installation:

13. Install the provided Tap Handles onto the two faucets included with the JoeTap™ Infusion Tower (see Figure 5).

Figure 5



Bar Top Drain Installation:

1. Insert the Drip Tray's threaded Tailpiece through the 1 3/8" hole made using the Tower Mounting Template during the Bar Top Tower Installation step 1 on page 4 of this manual (see Figure 6).
2. Install the provided 1-1/4" Washer onto the Drip Tray's threaded Tailpiece from under the countertop (as shown in Figure 7).
3. Install the provided Hex Nut onto the Drip Tray's threaded Tailpiece. Adjust the orientation of the Drip Tray so the two faucets on the JoeTap™ Infusion Tower are positioned directly over the centers of the two holes located in the drip tray Insert. Once the faucets are aligned, apply a small bead of black or clear RTV silicone sealant around the entire perimeter of the Drip Tray's bottom edge (rim).

Figure 6

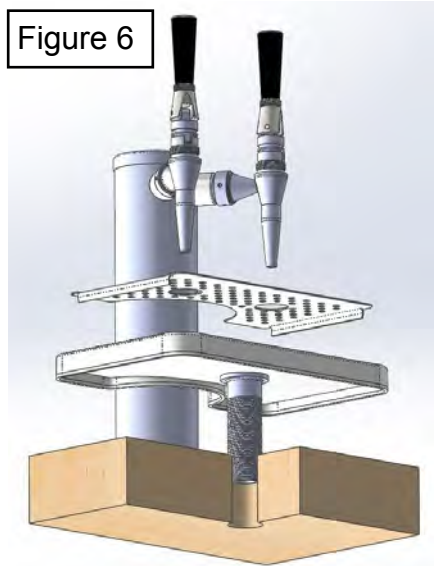
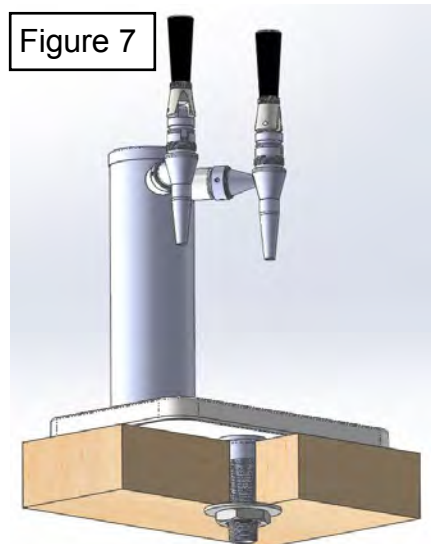


Figure 7



Calibration and Start-Up Instructions

System Calibration

1. Once the tower is installed:
2. Connect the ¼" ID tubing to the nitrogen generator or nitrogen tank. Fitting and nitrogen supply provided by others.
3. Turn on the nitrogen generator or open the nitrogen tank valve and wait for it to build to operating pressure.
4. Once the generator has achieved full pressure, adjust the pre-filter nitrogen regulator to 40psi. Assure the faucets are closed:-
5. Connect the black Product (ball lock) Connector to the Product Tank fitting that is labeled "OUT" by pulling the black Connector's flanged Lock Ring upward fully while pushing the black Connector onto the product tank fitting labeled "OUT" fully and then release the black Connector's lock ring. Pull up on the black Connector to confirm that it is securely latched onto the "OUT" tank connection.
6. Connect the gray Gas (Ball Lock) Connector to the Product Tank fitting that is labeled "IN" by pulling the gray Connector's flanged Lock Ring upward fully while pushing the gray Connector onto the product tank fitting labeled "IN" fully and then release the gray Connector's lock ring. Pull up on the gray Connector to confirm that it is securely latched onto the "IN" tank

System Start-Up

1. Pull the secondary regulator's black knob (labelled "Nitrogen Out") Upward until a slight click is felt, indicating that the regulator is in adjustment mode. Set the pressure to 9psi using the Nitrogen Pressure readout on the touchscreen. Increase the pressure by turning the knob clockwise. Decrease the pressure by turning the knob counterclockwise.
2. Place a 16oz clear plastic "cold beverage" cup under the nitro faucet. Open nitro faucet until product starts pouring. Close the faucet.
3. Place a serving cup under the nitro faucet and pour a full product serving into the cup. Observe the cascade and head size. Use the Product Quality Specification to determine product acceptability.
4. If there is less/more nitro effect than desired, adjust the black knob on the regulator labelled "Nitrogen Pre-Filter" to increase or decrease the nitro effect. Increasing pressure will increase the cascading and foam height.
5. Continue adjusting and pouring until the level of nitro meets your requirements. Once you have found the desired level of nitrogenation, push the black knob in to lock it in place. Adjustments can be made at any time.

Operators Guide



For Joe Tap Compact Nitro Coffee Dispensing Systems with the following Model Number:

JT-NITCOM-(X)

JoeTap 2 faucet **COM**compact **NIT**ro Coffee Dispensing System with Remote Dispensing Tower for one Nitrogenated coffee and one Cold brew coffee beverage.

(X): **L**=Left Door Hinge, **R** = Right Door Hinge

115 V~, 60 Hz, 2.25 A

CONTENTS	PAGE NUMBER
Cleaning & Maintenance-Daily Filter Cleaning.....	2-7
Cleaning & Maintenance-Daily Tap & Font Cleaning...	8-10
Cleaning & Maintenance-Weekly System Cleaning.....	11-17
Troubleshooting.....	18-19



!ATTENTION!

JoeTap Cold Brew Coffee Dispensing Systems are NSF certified for the dispensing of Cold Brew Coffee with a pH greater than 5.0, ONLY.

Service Assistance: call Wunder-Bar Joe Tap "Toll Free Service Hotline" @ 866-986-3372 anytime, or (707) 448-5151 Monday through Friday, 7:00 AM to 5:00 PM Pacific Time.

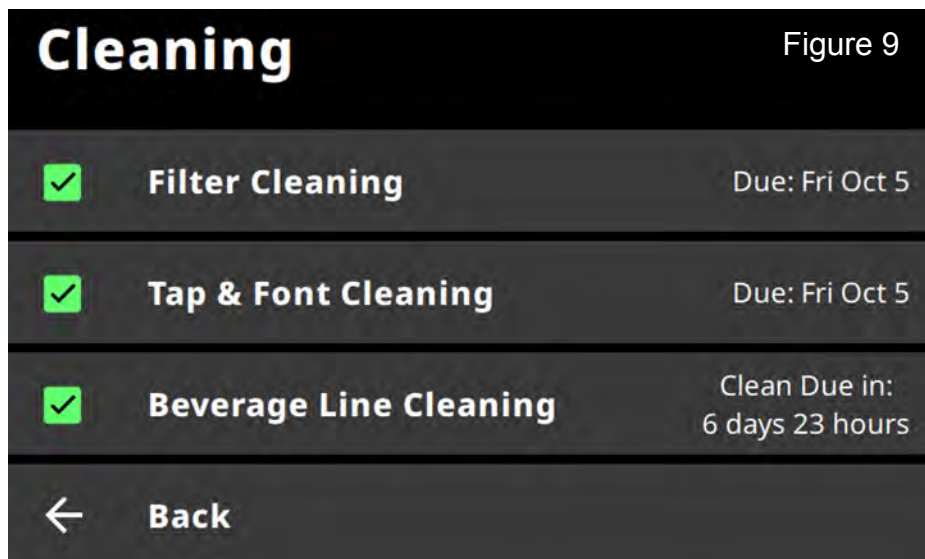
Cleaning and Maintenance

The Joe Tap system is equipped with a filter and faucets that will require cleaning one or more times per day (see below). In addition, the entire system must be cleaned once weekly to ensure optimal system performance (page 18, Weekly Cleaning).

Daily Filter Cleaning

The JoeTap system is equipped with a filter installed in the output line leading from the keg. This filter must be removed and cleaned daily to ensure optimal system performance. The unit is equipped with a timer that will alert the user that the daily filter cleaning is due.

To start the filter cleaning procedure, select “Cleaning” (Figure 8) on the touchscreen and then select “Filter Cleaning” (Figure 9).



Daily Filter Cleaning (Continued)

Filter Cleaning

Figure 10

Filter Cleaning is to be performed daily & will take approximately **30 min** to complete

Do you want to begin Filter cleaning walkthrough?



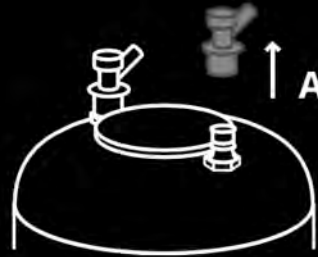
No

Start →

Filter Cleaning

Figure 11

1 Disconnect **PRODUCT KEG**



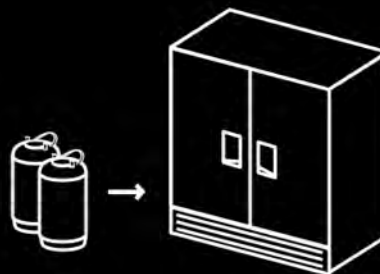
Cancel

Next →

Filter Cleaning

Figure 12

1 Store **PRODUCT KEGS** in back of house fridge



Back


Next →

Daily Filter Cleaning (Continued)

Filter Cleaning

Figure 13

1 Wash hands before proceeding



← Back


Next →

Filter Cleaning

Figure 14

1 Shut off **BLUE VALVE** located in front of the filter

2 Open **NITRO TAP** to release pressure



← Back


Next →

Filter Cleaning

Figure 15

1 Shut off **BLUE VALVE** located behind the filter

2 Close **NITRO TAP**



← Back

Next →

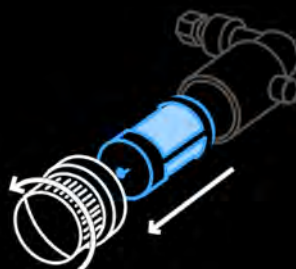
Daily Filter Cleaning (Continued)

Filter Cleaning

Figure 16

1 With towel remove filter cap by turning counter clockwise

- (keep as vertical as possible to reduce spillage)



Back

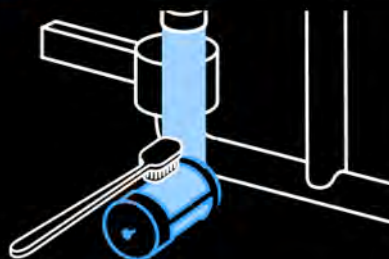
Next →

Filter Cleaning

Figure 17

1 Clean **FILTER** and **FILTER CAP**

- (keep as vertical as possible to reduce spillage)



Back

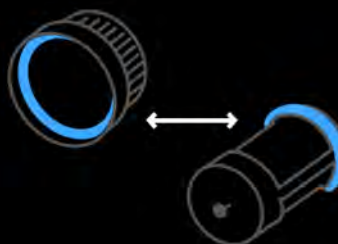
Next →

Filter Cleaning

Figure 18

1 Check **FILTER & FILTER CAP** for **O-RINGS**

- Replace **O-RING(S)** if they have come loose or detached



Back

Next →

Daily Filter Cleaning (Continued)

Filter Cleaning

Figure 19

1 Insert **FILTER** back into housing

2 Replace **FILTER CAP** by turning clockwise



Back

Next



Filter Cleaning

Figure 20

1 Turn **BLUE VALVE** behind the filter to ON position

2 Turn **BLUE VALVE** in front of the filter to ON position



Back

Next



Filter Cleaning

Figure 21

1 Clean interior of refrigerator

2 Wipe **KEG CONNECTORS** with **SANITIZER CLOTH**

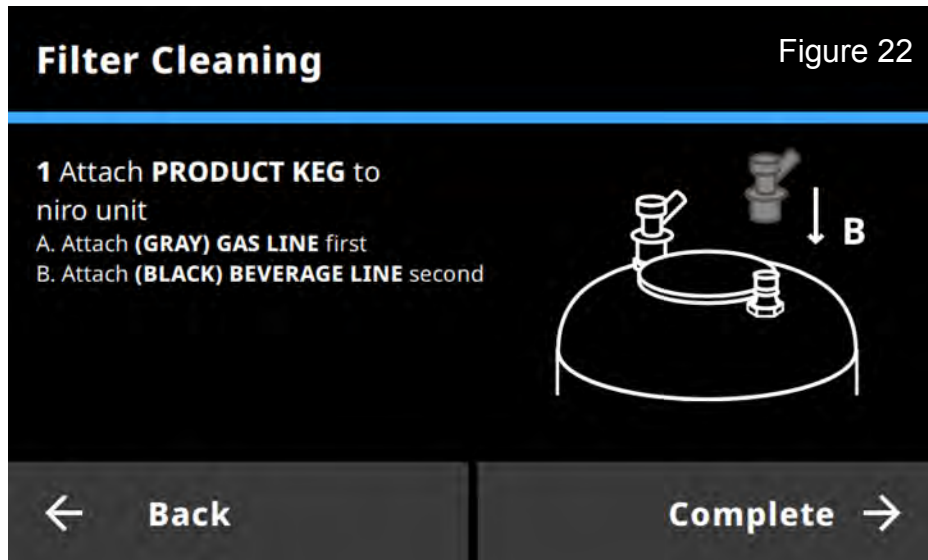


Back

Next



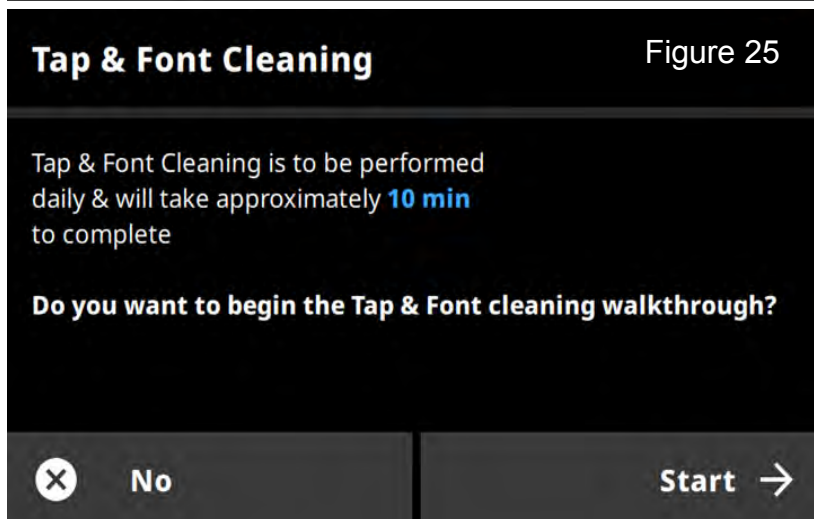
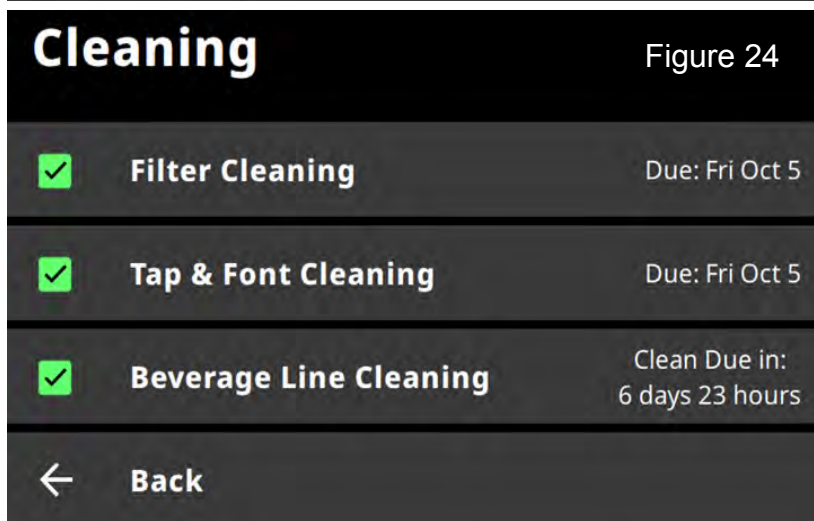
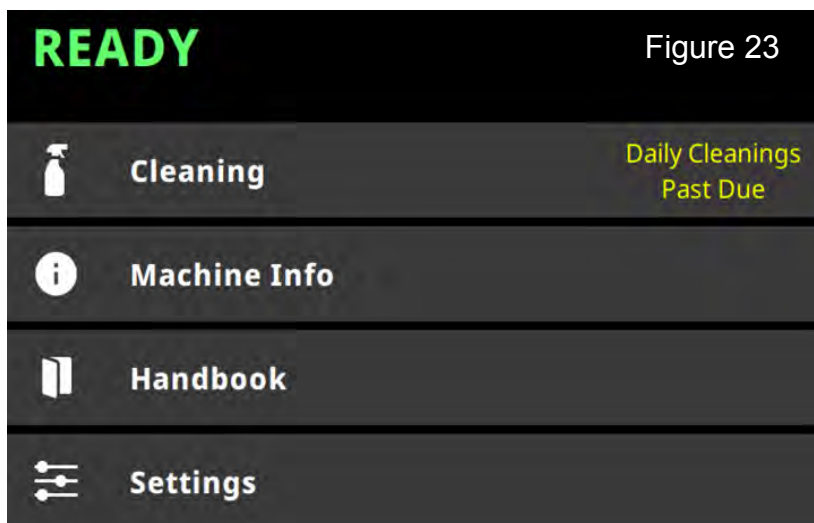
Daily Filter Cleaning (Continued)



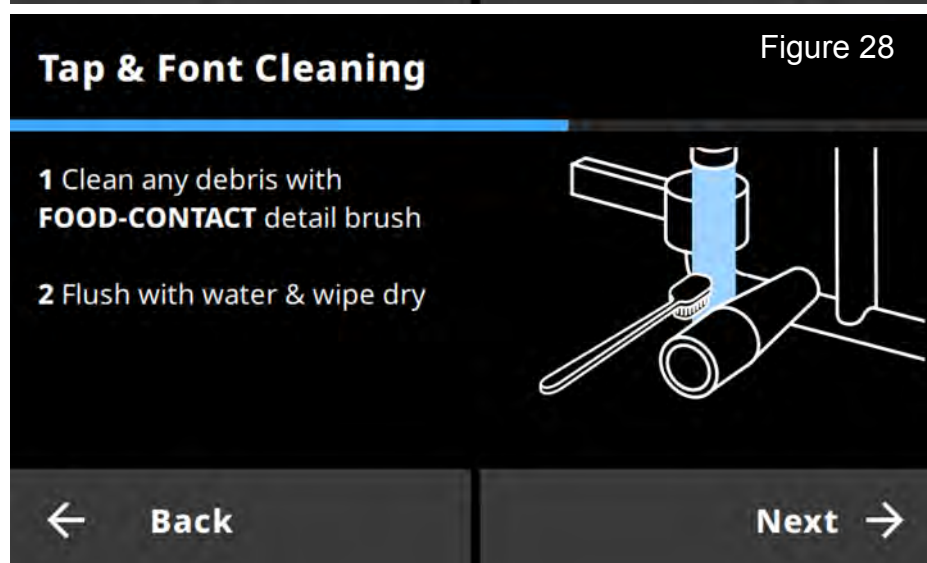
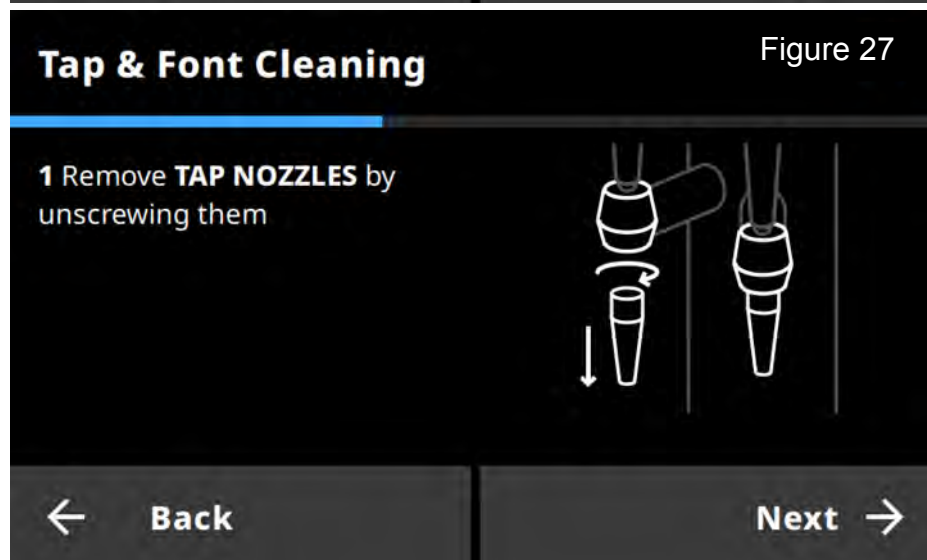
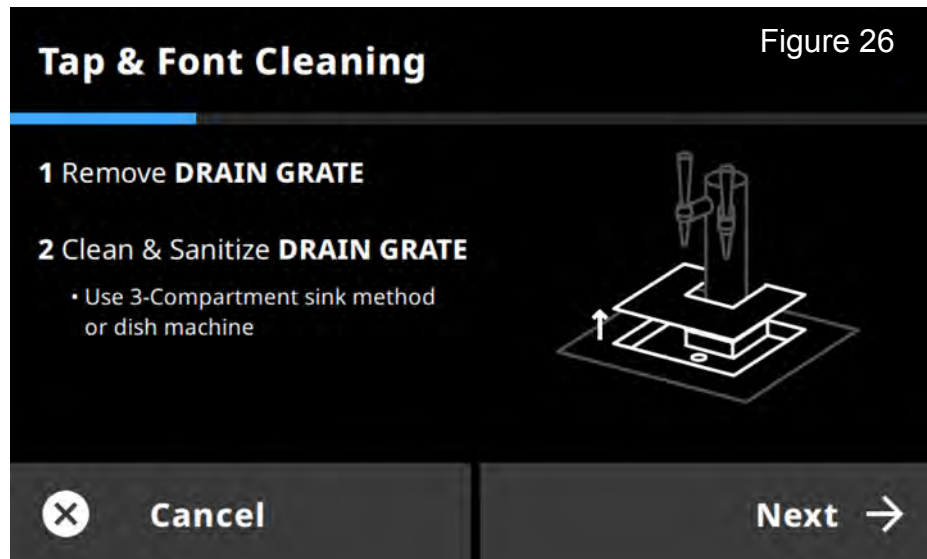
Daily Cleaning “Tap & Font”

The JoeTap system requires daily cleaning of the dispense taps and drain area. The system is equipped with a timer that will alert the user that the daily tap and font cleaning is required.

To start the tap and font cleaning procedure, select “Cleaning” (Figure 23) on the touchscreen and then select “Tap & Font Cleaning” (Figure 24).



Daily Cleaning “Tap & Font” (Continued)



Daily Cleaning “Tap & Font” (Continued)

Tap & Font Cleaning

Figure 29

1 Use **SANITIZER BAR TOWEL**
to wipe down Taps

- **TAPS, BADGES & HANDLES**
- **DRAIN PAN**
- **Front of Unit**



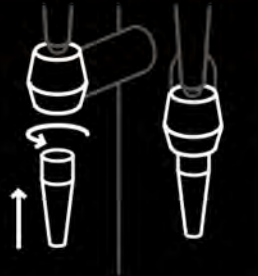
← **Back**

Next →

Tap & Font Cleaning

Figure 30

1 Replace **TAP NOZZLES** by
screwing them on



← **Back**

Complete →

Weekly Cleaning

The JoeTap system is equipped with a timer that will alert the user that the weekly cleaning is required. The system will be disabled if the weekly cleaning procedure is not performed. To ensure optimal system performance, perform the following cleaning procedure once a week.

To start the weekly cleaning procedure, select “Cleaning” on the touchscreen (see Figure 31) and then select “Beverage Line Cleaning” (see Figure 32).

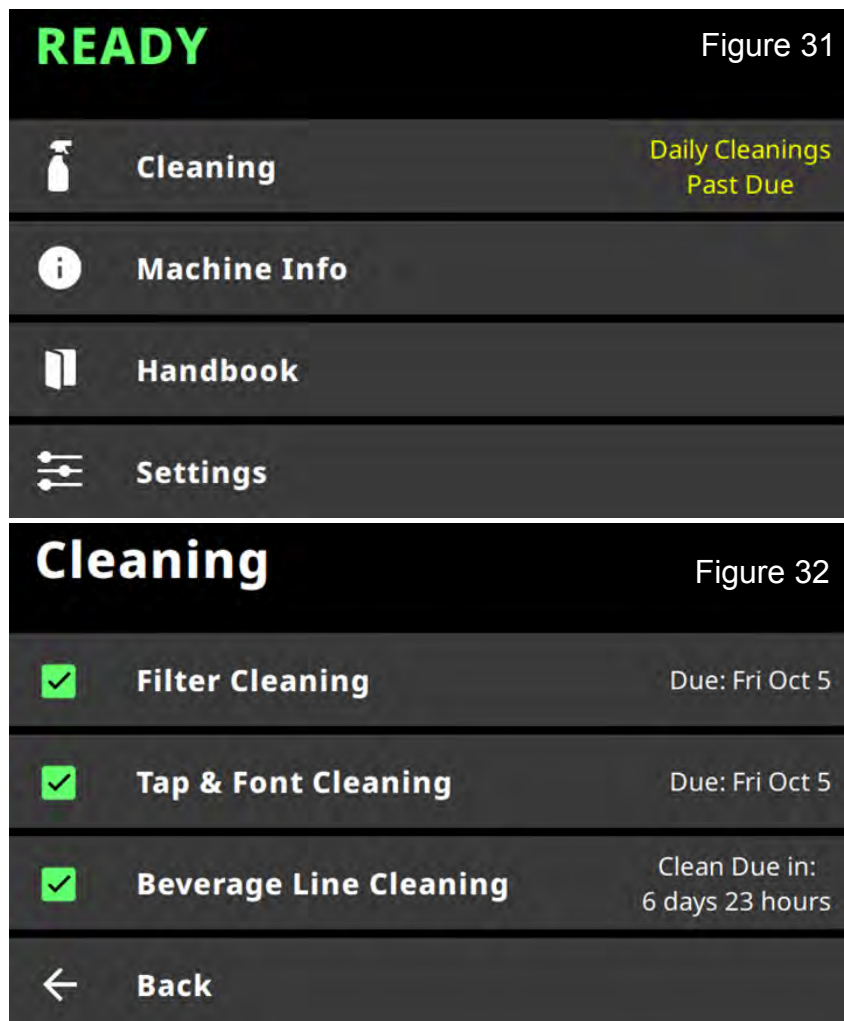
PREPARATION FOR WEEKLY CLEANING

CLEANING SOLUTION:

Use a Sanitizing Solution capable of providing 100 PPM of available chlorine when properly mixed with warm (approximately 100°F /38°C) water such as **KAY 5®** chlorinating sanitizer available from Kay Chemicals in 1 ounce packets. Or, use other Sanitizing Solutions that provide 100 PPM available chlorine solution when mixed per the manufacturer’s instructions, with 100°F /38°C potable water.

CLEANING SOLUTION PREPARATION:

KAY 5®: Mix One, 1 ounce packet of Kay 5® sanitizer powder with 2-1/2 gallons / 9-1/2 liters of 100°F / 38°C water in a clean product tank. **Other Sanitizing Solutions:** Mix the recommended amount of sanitizing solution or powder (per instructions) with 2-1/2 gallons of 100°F / 38°C water to achieve a 100 PPM concentration of available Chlorine, in a clean product tank. Install the product tank lid before attaching to the system.



Beverage Line Cleaning

Figure 33

Beverage Line Cleaning is to be performed weekly & will take approximately **30 min** to complete

Once started, this cleaning cycle cannot be stopped



Cancel

Start →

Beverage Line Cleaning

Figure 34

1 Gather all cleaning supplies

2 Prepare **CLEANING KEG**

- Using a markout pitcher, fill a clean sanitized keg with 2.5 gallons of warm water and 1 packet of **KAY-5** cleaner
- Label **CLEANING KEG** with **DAY DOT "WASH"**



Note: See Cleaning Solution Preparation Instructions on page 19.

Next →

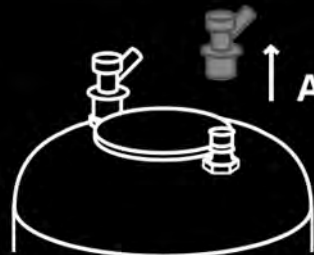
Beverage Line Cleaning

Figure 35

1 Disconnect **PRODUCT KEG**

A. Detach **(GREY) GAS LINE** first
(grey cap attached to "in port")

B. Detach **(BLACK) BEVERAGE LINE** second
(black cap attached to "out port")



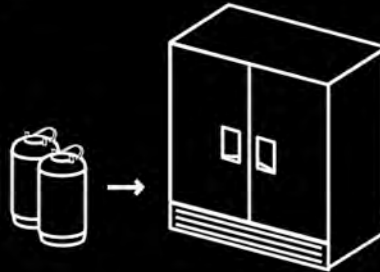
Next →

Weekly Cleaning (Continued)

Beverage Line Cleaning

Figure 36

1 Store **PRODUCT KEGS** in back of house fridge



Next →

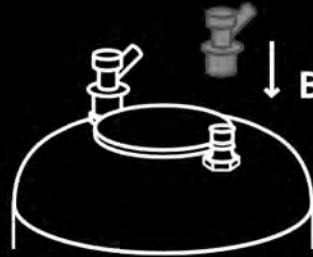
Beverage Line Cleaning

Figure 37

1 Attach **CLEANING KEG**

A. Attach **(GREY) GAS LINE** first
(grey cap attached to "in port")

B. Attach **(BLACK) BEVERAGE LINE** second
(black cap attached to "out port")

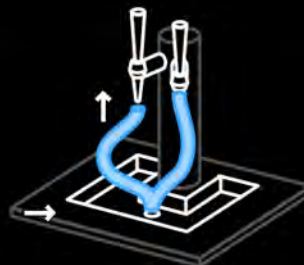


Next →

Beverage Line Cleaning

Figure 38

1 Connect **TAP LINE CLEANING TUBES** to **TAP NOZZLE** & place tube into drain tray



Next →

Weekly Cleaning (Continued)

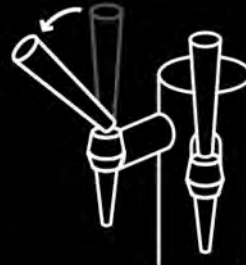
Beverage Line Cleaning

Figure 39

1 Open both TAPS

2 Set timer for 10 minutes

- Cleaning cycle will take aprox. **10 min**
- Complete other tasks while cleaning cycle is in progress



Next →

Beverage Line Cleaning

Figure 40

Purging & Priming
Product (Keep Taps Open)
12 oz remaining

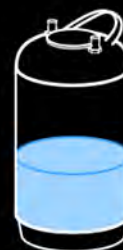


WASH

Beverage Line Cleaning

Figure 41

Soaking
Cleaning Solution (Keep Taps Open)
4:55 left



**DWELL
(SOAK)**

Weekly Cleaning (Continued)

**RINSE
AND
SANITIZE**

Beverage Line Cleaning

Figure 42

Purging & Priming
Product (Keep Taps Open)
0 oz remaining



Beverage Line Cleaning

Figure 43

1 Close both **TAPS**



Next →

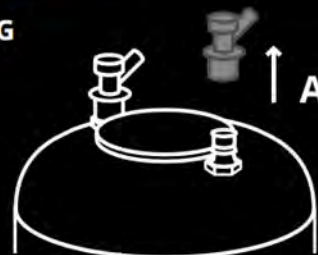
Beverage Line Cleaning

Figure 44

1 Disconnect & remove **CLEANING KEG**
from equipment

A. Detach **(GREY) GAS LINE** first
(grey cap attached to "in port")

B. Detach **(BLACK) BEVERAGE LINE** second
(black cap attached to "out port")



Next →

Weekly Cleaning (Continued)

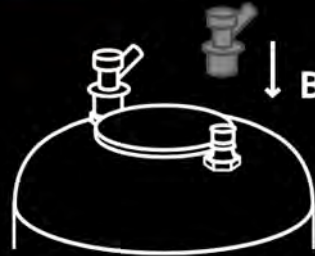
Beverage Line Cleaning

Figure 45

1 Attach PRODUCT KEG to nitro unit

A. Attach **(GREY) GAS LINE** second
(grey cap attached to "in port")

B. Attach **(BLACK) BEVERAGE LINE** first
(black cap attached to "out port")



Next →

Beverage Line Cleaning

Figure 46

1 Open both TAPS



Next →

Beverage Line Cleaning

Figure 47

**Purging & Priming
Product (Keep Taps Open)
13 oz remaining**



Weekly Cleaning (Continued)

Beverage Line Cleaning

Figure 48

1 Close both **TAPS**



Next →

Beverage Line Cleaning

Figure 49

1 Wipe down all tap nozzles
with sanitizer bar towel

2 Clean tap line cleaning tube in
the 3 compartment sink

- Utilize a shuttle sight brush



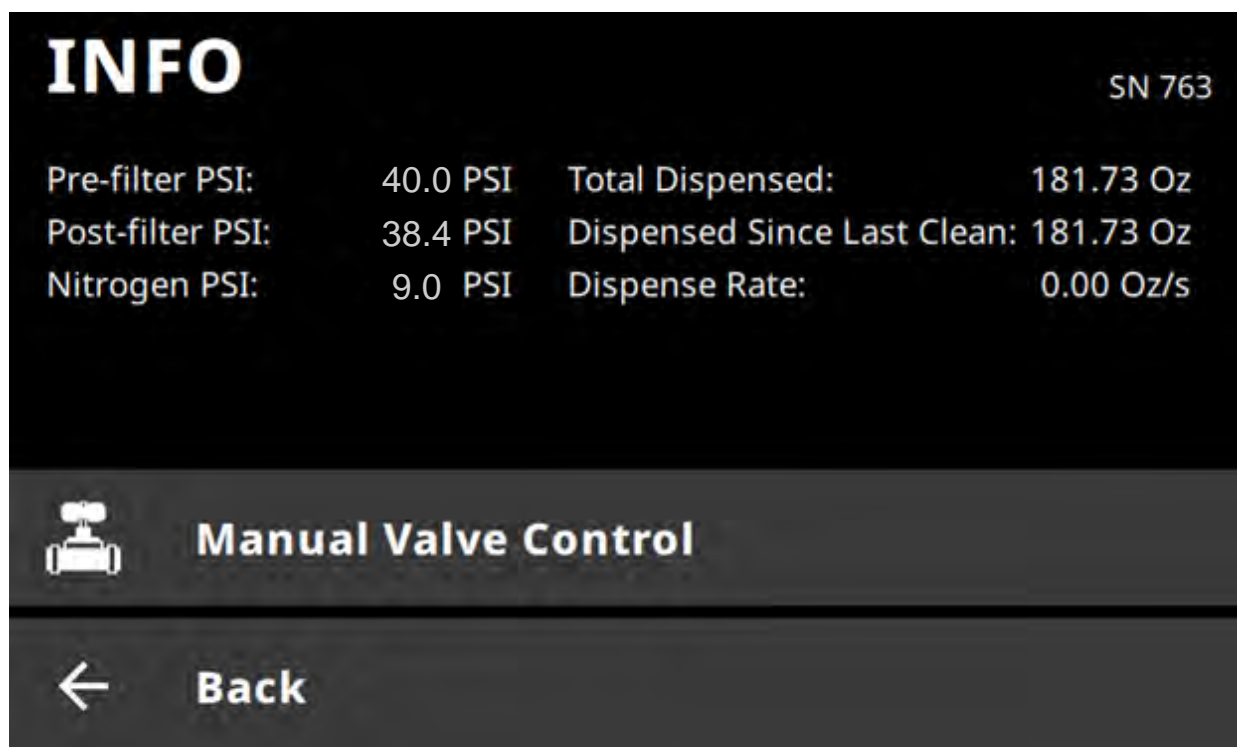
Next →

Troubleshooting

MACHINE SYMPTOM	WHAT TO DO
Display is blank	<p>Make sure the power cord is plugged into the wall receptacle</p> <p>Make sure wall receptacle has power</p> <p>Unplug the power cord for 5 minutes and plug it back in.</p>

Select “Machine Info” – Look for pressure readings that are out of the nominal range.

Nominal Display Readings



Pressure Name	Nominal Range
Pre-Filter PSI:	38-42 PSI
Post-Filter PSI:	36-42 PSI
Nitrogen PSI:	7-10 PSI

Troubleshooting (continued)

DISPLAYED MESSAGE	WHAT TO DO
LOCKOUT	Run the weekly cleaning cycle
LOW PRESSURE	Make sure the coffee keg is connected Clean the filter
CLEANING DUE	Run the weekly cleaning cycle soon

MACHINE SYMPTOM	WHAT TO DO
NO PRODUCT FLOW	Check for empty coffee keg in the refrigeration unit Make sure the coffee keg is connected Clean the filter
NITRO COFFEE IS FOAMY	Run the weekly cleaning cycle Check for nominal Pressure Readings
NITRO COFFEE IS FLAT	Check for nominal Pressure Readings Run the weekly cleaning cycle
DISPENSE RATE IS SLOW	Clean the filter Run the weekly cleaning cycle

JoeTap™ | Nitro Coffee On Demand



**The Future of
Nitro Cold Brew
is Here**

**Nitro and
Still Dispense**

The revolutionary technology infuses nitrogen instantly with no volume limitations.

Pour as many servings as you like as fast as you possibly can with no deviation in quality.

Standalone Dispense System for Cold Brew Coffee

A patented technology for nitrogenating cold brew coffee in-line and on-demand was created through years of research and development and a passion for quality dispensing methods.

The result is JoeTap. You no longer need to wait several days while your cold brew coffee force-nitrogenates in a keg. Your JoeTap dispenser instantly transforms any cold brew coffee into nitro cold brew at the time of dispense.

While the technology is sophisticated, the process is simple – Brew, Tap, Pour.

External nitrogen source needed (nitrogen generator or compressed nitrogen gas)

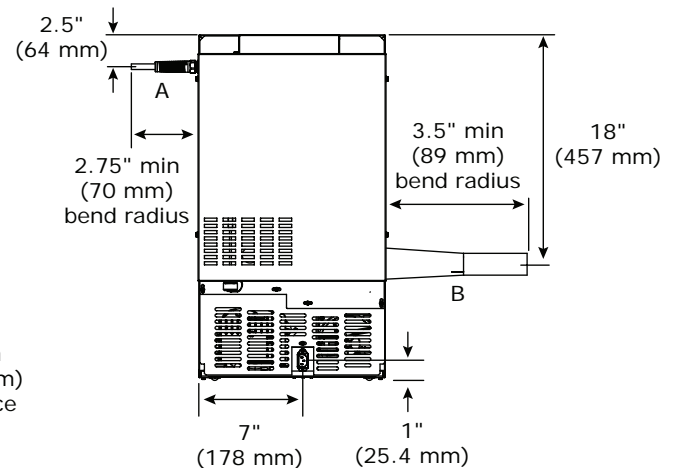
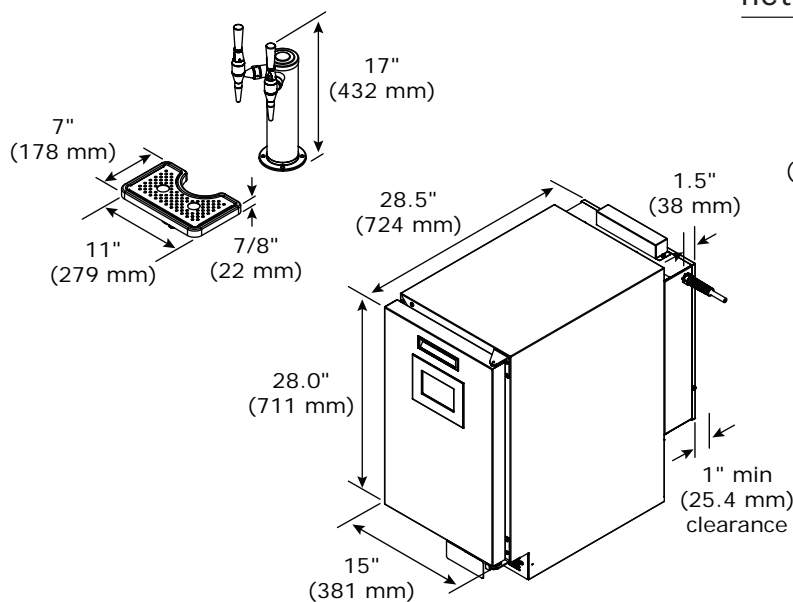
20010 20011

Features

- Capacity: 2 x 10 liter corny kegs
- Product filter monitored and displayed to ensure beverage quality
- Simple weekly maintenance with reminder and lockout
- LED lighting inside the refrigerator to increase visibility
- Dispense tower can be mounted up to ten feet away from the refrigerator

Specifications

Dimensions	15" W x 28" H x 28.5" D
Tower	17" H
Nitro in (A)	1/4" OD John Guest (JG) 3' x 1/4" ID braided tube
Nitrogen out	12' x 1/4" OD (JG)
Cold brew out	12' x 3/8" ID braided tube (3/8" JG)
Note: Nitrogen and cold brew lines bundled (B) in 2 1/2" OD closed cell tube insulation	
Refrigerant	Butane
Cord length	8'
Approximate net weight	80 lbs



Electrical Configuration By Country	Single-phase voltage	Frequency (Hz)	KW	Plug Type	JoeTap Equipment Part Number	Agency Approvals
Aruba, Bahamas, Colombia, Costa Rica, Curacao, Dominican Republic, Ecuador, El Salvador, Grand Cayman, Guatemala, Jamaica, Mexico, Panama, Puerto Rico, Trinidad, Tobago, Turks & Caicos	110-120	50/60	0.3	NEMA 5-15	JT-NITCOM-R JT-NITCOM-L	NSF-7, NSF -18, ETL
Chile	220	50/60	0.3	NEMA CEI 23-50	JT-NITCOM-220-L-R JT-NITCOM-220-L-L	
Bolivia, Peru	220	50/60	0.3	NEMA 5-15	JT-NITCOM-220-B-R JT-NITCOM-220-B-L	
Argentina	220	50/60	0.3	NEMA AS 3112	JT-NITCOM-220-L JT-NITCOM-220-R	
Brazil	220	50/60	0.3	NEMA NBR 14136	JT-NITCOM-220-N-R JT-NITCOM-220-N-L	

EQUIPMENT

DID# 12508, On Counter Blender

DID# 11830, In Counter Blender



THE QUIET ONE®

Engineered to provide dramatic sound reduction, world class reliability, unparalleled speed of service and a perfect blend every time.

INNOVATIVE DESIGN

Up to 4 Times Quieter Than the Competition

Innovative vibration dampening technology creates Vitamix quality drinks in a more enjoyable customer atmosphere.

Magnetically Secured Floating Sound Enclosure

Dramatically easier to clean and disassemble. No screws to damage the enclosure. No parts to lose.

Ultimate Blending Flexibility and Optimization

Variable speed control and automatic shut-off provide flexibility in creating endless recipes. The 4 program buttons (capability for 6) with 34 optimized programs in memory provide operators with easy, consistent drinks every time. Custom blending programs can easily be created for signature drinks.

Improved Speed of Service

The Advance® container design reduces blend and pour time for faster customer service.

Designed for High Performance and Durability

Air management and powerful ≈ 3 peak output horsepower motor reduces noise, improves reliability and reduces down time.



SHEET CONTENT:

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PAGE 7	DENMARK
PAGE 8	BRITISH PLUG-EMEA
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PAGE 10	JAPAN
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PAGE 12	NORTH & SOUTH AMERICA
PAGE 13	PHILIPPINES
PAGE 14	TAIWAN

www.vitamix.com/foodservice

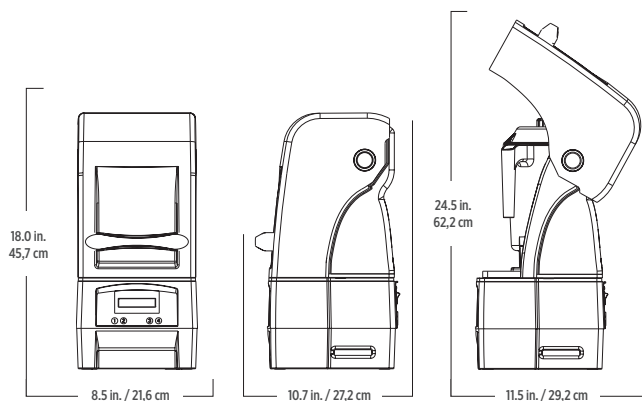
On Counter Blender

Starbucks: #11007903 **Vitamix:** #036027

Motor: ≈ 3 peak output horsepower motor
Electrical: 120 V, 50/60 Hz, 15 A, Single Phase
Pack: Includes On Counter Blender with removable shroud.
Net Weight: 20.0 lbs., (28.0 lbs. with box)
Dimensions: Height with lid closed: 18.0 in. / 45,7 cm
 Height with lid open: 24.5 in. / 62,2 cm
 Depth with handle: 10.7 in. / 27,2 cm
 Width: 8.5 in. / 21,6 cm

FOR COMMERCIAL USE ONLY.

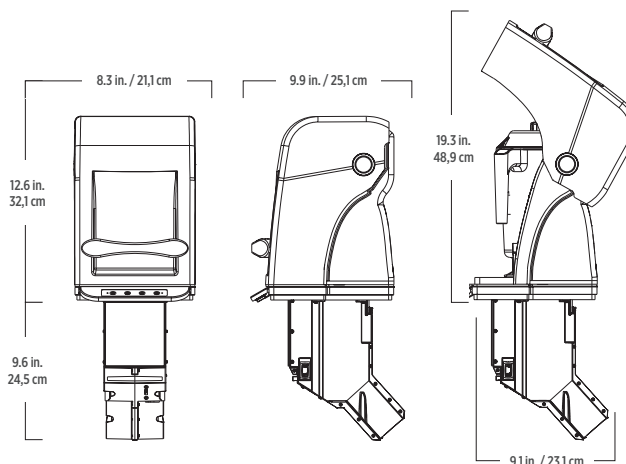
Warranty: The Quiet One is backed by a three-year parts and labor warranty on motor base unit.



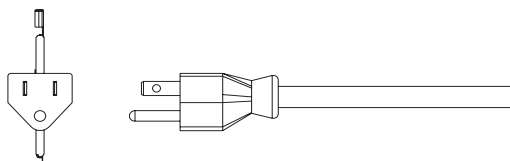
In Counter (EB) Blender

Starbucks: #11007909 **Vitamix:** #040015

Motor: ≈ 2 peak output horsepower motor
Electrical: 120 V, 50/60 Hz, 10 A, Single Phase
Pack: Includes In Counter Blender with removable shroud.
Dimensions: Height with lid closed: 12.6 in. / 32,1 cm
 Height with lid open: 19.3 in. / 48,9 cm
 Height below counter: 9.6 in. / 24,5 cm
 Depth above counter: 9.9 in. / 25,1 cm
 Depth below counter: 9.1 in. / 23,1 cm
 Width: 8.3 in. / 21,1 cm



North and South American Plug Configuration



North and South American plug configuration applies to the following countries:

Bahamas	Columbia	Guatemala
Belize	Costa Rica	Honduras
Bermuda	Dominican Rep.	Mexico
Bolivia	Ecuador	Puerto Rico
Canary Islands	El Salvador	United States
Cayman Islands	Guam	

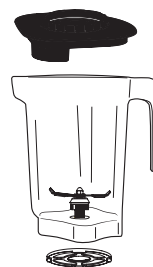
Pitcher Kit Starbucks: #11008197 Vitamix: #015132

Includes five complete 36 oz. / 1,1 L containers, blade assemblies and lids. (3 dairy, 1 non dairy, and 1 soy)

36 oz. / 1,1 L Dairy Pitcher Starbucks: #11007902 Vitamix: #015105
Complete with blade assembly and lid.

36 oz. / 1,1 L Non Dairy Pitcher Starbucks: #11007910 Vitamix: #015106
Complete with blade assembly and lid.

36 oz. / 1,1 L Soy Pitcher Starbucks: #11007911 Vitamix: #015116
Complete with blade assembly and lid.



Vita-Mix Corporation
 8615 Usher Road
 Cleveland, OH 44138-2103 U.S.A.
www.vitamix.com/foodservice

U.S.A., Canada & Latin America:

Tel: 800.4DRINK4 or 440.235.0214
 E-mail: foodservice@vitamix.com

All Other Countries:

Tel: +1.440.782.2450
 E-mail: international@vitamix.com



Nuova Distribution USA, LLC

6940 Salashan Parkway, Building A • Ferndale, WA 98248
 www.nuovadistribution.com • (p) 360-366-2226 • (f) 360-366-4015

Victoria Arduino Black Eagle 3 Group Spec Sheet

☐ Water Requirements

- 3/8" dedicated cold water line with shut-off valve and compression fitting.
- Water hardness cannot exceed 3gpg or 50 ppm. If water hardness exceeds 3gpg a water softener must be installed.
- Minimum incoming water flow rate of 35 GPH and maximum line pressure of 70 PSI / 5 BAR.

☐ Water Softening Equipment

1. Water Softener Capacity: Single - 4400 gpg
2. Water Softener Capacity: Double - 8800 gpg
3. Water Softener Capacity: Triple - 13200 gpg
4. Water Softener Capacity: Automatic - Programmable
5. Water Softener Capacity: Manual - 4400 gpg

☐ Power Requirements

- Volts: 220 (voltage range of 208-240)
- Watts: 9900
- Amp draw: 48
- Receptacle: Nema 6-50



Nema 6-50



NSF / ANSI Std.4

The average water consumption of this machine is 6 gallons per day, which represents 196 drinks at 4oz per drink.

☐ Water Softener/Maintenance Calculation

$$\frac{\text{Cartridge Grain Capacity}}{\text{Water Hardness (grains per gallon)}} = \frac{\text{Gallon Capacity of Cartridge}}{\text{Gallons of Water Used per Day}} = \text{Days Until Cartridge Needs to be Replaced}$$

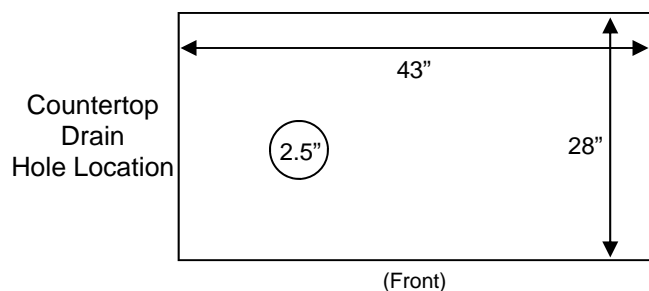
_____ ÷ _____ = _____ ÷ _____ = _____

☐ Counter Space Requirements

- Height: 20 inches
- Depth: 28 inches
- Width: 43 inches
- Weight: 275 pounds

☐ Drain Requirements

- Open gravity drain of minimum 1.25 inch I.D., within 4 feet of the machine.



VA388 BLACK EAGLE 3GR SPEC SHEET

POWER REQUIREMENT

- Volts: 380V-415V 3N 50/60Hz
- Watts: 9500W
- Receptacle: IEC 309 red min. 16A 3P+G+N



NSF / ANSI Std.4

WATER REQUIREMENT

- 3/8" dedicated cold water line with shut-off valve and compression fitting
- Water hardness cannot exceed 3gpg or 50ppm. If water hardness exceeds 3gpg a water softener must be installed
- Minimum incoming water flow rate of 35 GPH and maximum line pressure of 70 PSI / 5 BAR

The average water consumption of this machine is 15 liter per day, which represents 196 drinks at 4 Oz/ 0,1 L

WATER SOFTENING EQUIPMENT

- Water Softener Capacity: Single 4400 gpg/ 76000 ppm
- Water Softener Capacity: Double 8800 gpg/ 150000 ppm
- Water Softener Capacity: Triple 13200 gpg / 225000 ppm
- Water Softener Capacity: Automatic - programmable
- Water Softener Capacity: Manual - 4400 gpg/ 76000 ppm

WATER SOFTENER / MAINTENANCE CALCULATION

$$\frac{\text{Cartridge grain capacity}}{\text{Water hardness GPG/PDM}} = \text{Liters/ gallons capacity of cartridge} \div \frac{\text{Liter/gallons of water used per day}}{\text{day}} = \text{Days untill cartridge needs to be replaced}$$

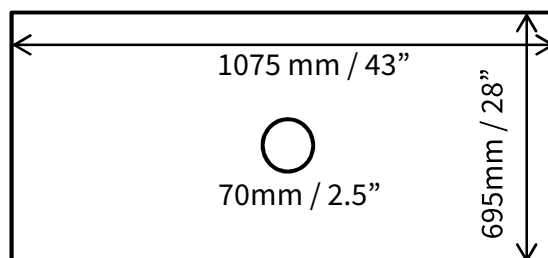
COUNTER SPACE REQUIREMENTS

- Height: 490mm / 20 inches
- Width: 1075mm / 43 inches
- Depth: 695mm / 28 inches
- Weight: 110 kg / 275 pounds



DRAIN REQUIREMENTS

Open gravity drain of minimum 3cm/ 1.25 inch I.D., within 4 feet/1,2 m of the machine



(Front)
Countertop drain hole location



VITAMIX® SPRAYPARK

Multi-Use Rinse and Wash Station

The Spraypark is the more efficient way to rinse
*blending pitchers, tea shakers, and steaming
pitchers. Just place the pitcher upside down, engage
the automatic start, and watch as the water pressure
rinses residue away, saving time and money.

Smart Product Design

- Automatic start and shut off for hands-free rinsing
- Pre-program rinse cycle provides efficiency
- In sink mounted design eliminates need for above-counter hose and faucet connection
- Multi-purpose rinsing for pitchers, shakers, steaming pitchers, and milk pitchers

*64 oz. containers or smaller for most manufacturers



Vitamix® Spraypark

Item Number: 61304

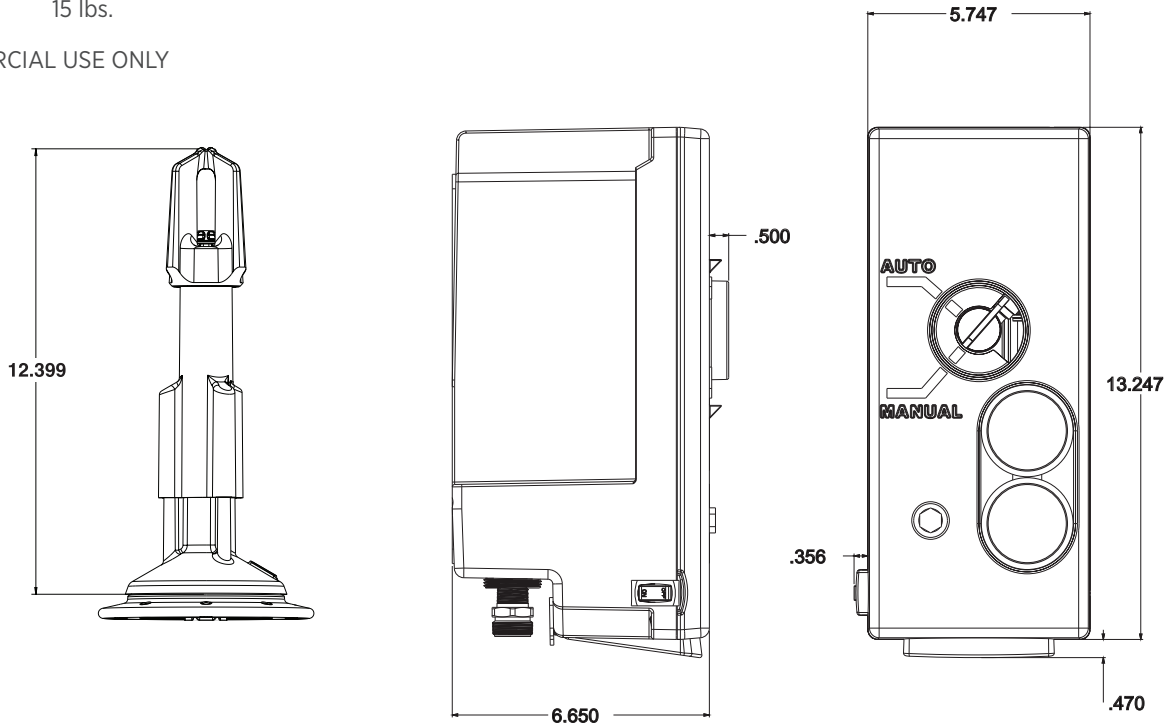
Starbucks SKU: 011075242

Electrical: 120V, 220-240V, 100V, 50/60 Hz

Pack: Includes 1 rinse tower with shut off valve, power supply, Plumbing In Box, and instructions. Plumbing In Box includes the following: Pressure reducing valve, solenoid, strainer, dual check valve, backflow preventer, hose assembly/connectors, external shut off, and electronics.

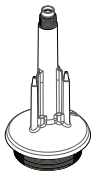
Net Weight: 15 lbs.

FOR COMMERCIAL USE ONLY



Replacement Parts

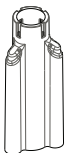
COR stores needs to submit a work task for replacements and repairs. LS stores needs to reach out to ICEE - dispatchsupervisor@icee.com or call 1-800-423-3872 and ask for dispatch supervisor.



Item Number: 063246
Starbucks SKU: 011075247
Pack: Includes 1 Tower Assembly



Item Number: 063247
Starbucks SKU: 011075246
Pack: Includes 1 Nozzle



Item Number: 063251
Starbucks SKU: 011075245
Pack: Includes 1 Shuttle Assembly

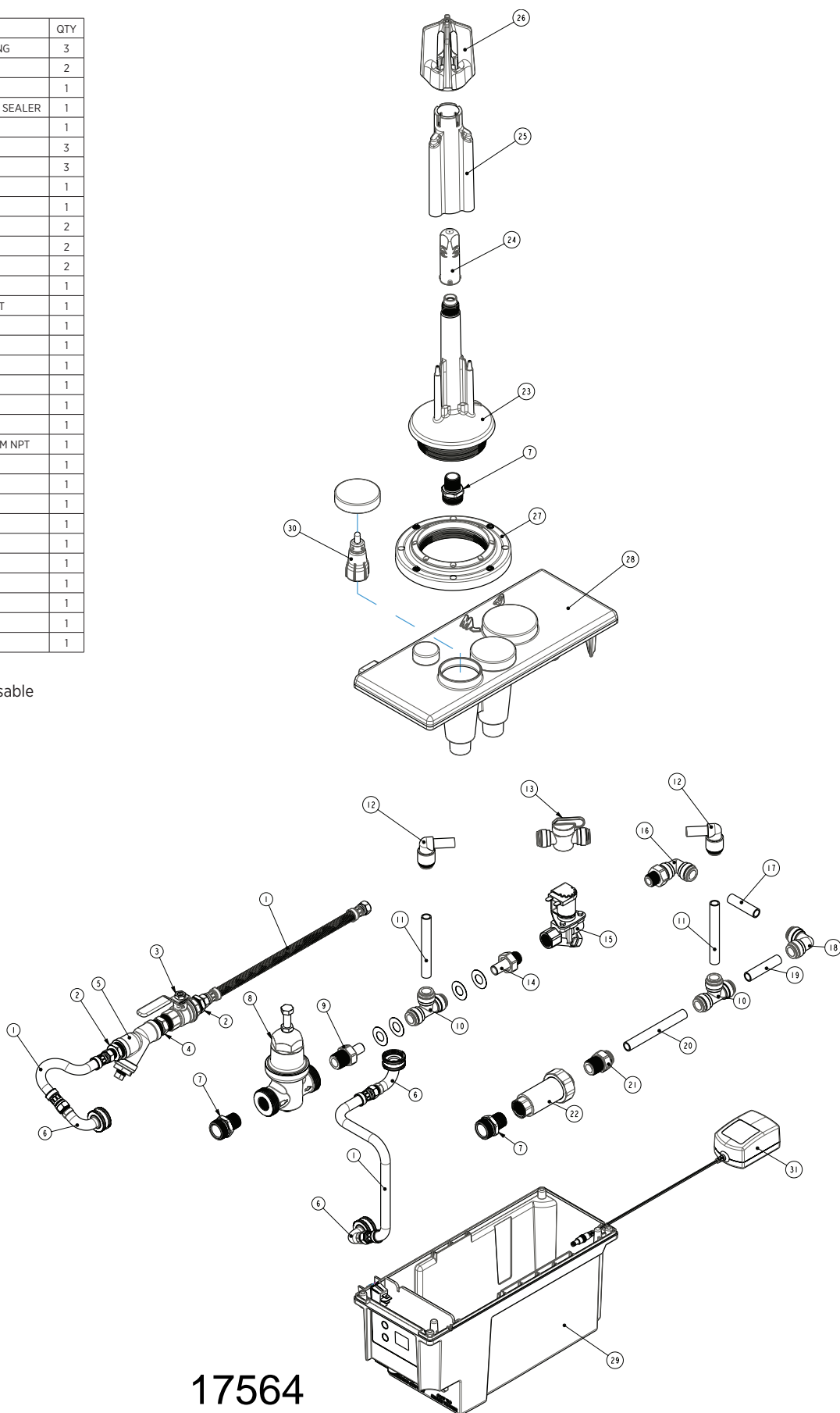


Item Number: 063252
Starbucks SKU: 011075244
Pack: Includes 1 Spray Cage

17564

ITEM	DESCRIPTION	QTY
1	SS BRAIDED HOSE / 3/8" COMP - 3/8" COMP / 12" LNG	3
2	ADAPTER / 3/8" COMP - 1/2" M NPT / BRASS	2
3	SHUT OFF VALVE	1
4	NIPPLE / HEX / BRASS / 1/2" M NPT / WITH THREAD SEALER	1
5	STRAINER / WYE / 100 MESH / CLEANOUT	1
6	ELBOW / 3/8" COMPRESSION - F GHT / BRASS	3
7	ADAPTER / 1/2" M NPT - M GHT / BRASS	3
8	PRESSURE REDUCING VALVE / 1/2" F NPT	1
9	STEM ADAPTOR / PUSH FIT / 1/2" STEM - 1/2" M NPT	1
10	TEE / PUSH FIT / 1/2" TUBE	2
11	TUBE / LLDPE / 1/2" OD X 3.75" OAL	2
12	STEM ELBOW / 1/2" STEM - 1/2" TUBE	2
13	SHUT OFF VALVE / PUSH FIT / 1/2" TUBE	1
14	STEM ADAPTOR / PUSH FIT / 1/2" TUBE - 3/8" M NPT	1
15	SOLENOID / 24 VDC / 3/8" F NPT	1
16	ELBOW / SWIVEL / 1/2" TUBE - 3/8" M NPT	1
17	TUBE / LLDPE / 1/2" OD X 1.9" OAL	1
18	ELBOW / PUSH FIT / 1/2" TUBE - 1/2" TUBE	1
19	TUBE / LLDPE / 1/2" OD X 2.25" OAL	1
20	TUBE / LLDPE / 1/2" OD X 4.2" OAL	1
21	ADAPTOR / STRAIGHT / PUSH FIT / 1/2" TUBE - 1/2" M NPT	1
22	DUAL CHECK VALVE / 1/2" F NPT	1
23	TOWER / AUTO RINSER	1
24	NOZZLE / ONE PIECE	1
25	SHUTTLE BODY ASY	1
26	SHUTTLE HEAD	1
27	RETAINER NUT ASSEMBLY / SPRAYPARK TOWER	1
28	LID ASY / PIB / BARE	1
29	BOTTOM ASY / PIB / BARE	1
30	NOZZLE ASY / MANUAL	1
31	POWER SUPPLY / RINSER / SPRAYPARK	1

*Power supply cord length 6 feet, 4 feet usable



17564

Mythos Clima Pro

Installation Requirements



☐ Power

- Volts: 110 (range of 110-125)
- Watts: 800
- Amp draw: 8
- Receptacle: Nema 5-15



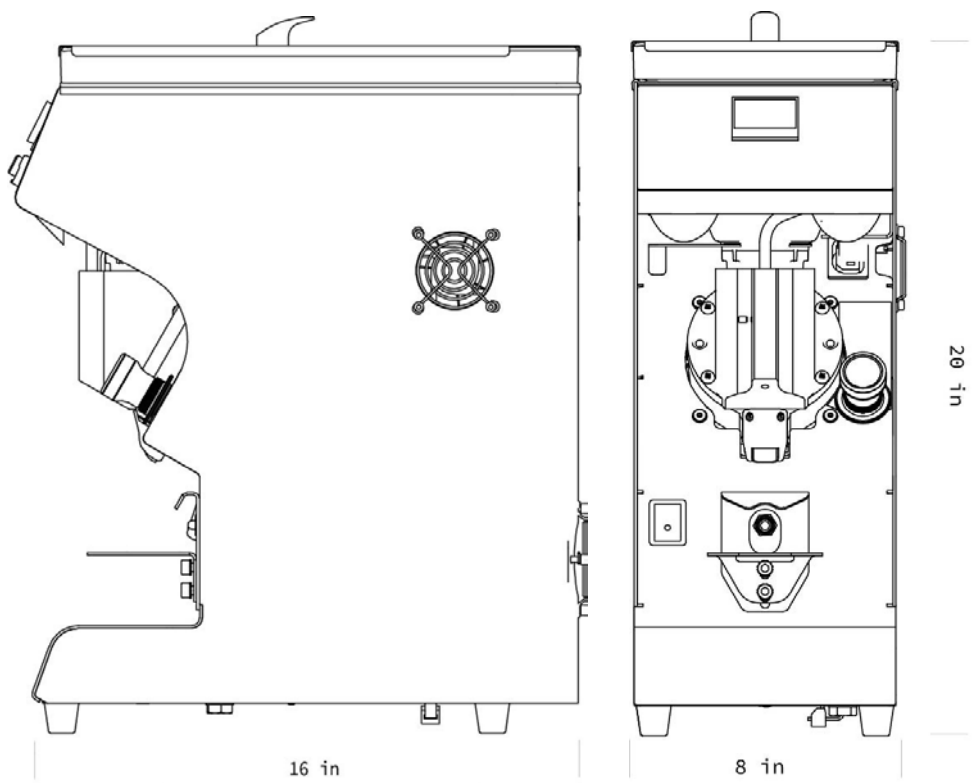
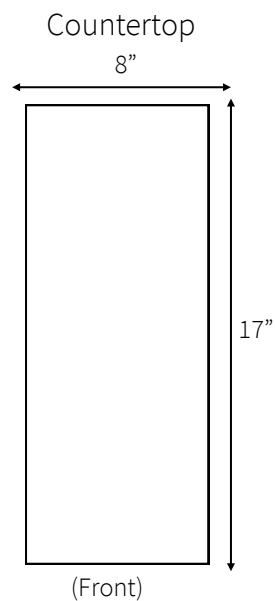
Nema 5-15
(receptacle)

☐ Counter Space

- Height: 20 inches
- Depth: 16 inches
- Width: 8 inches

Shipping Specs

- Height: 32 inches
- Depth: 12 inches
- Width: 23 inches
- Weight: 60 pounds



I, the customer, understand that these requirements must be in when the installer arrives. Failure to have the site ready will result in additional service and travel charges, and may cause further delays in installation.

Customer Name: _____ Signature: _____

Company Name: _____

Phone: _____ Email: _____

21679 - LOW VOLTAGE



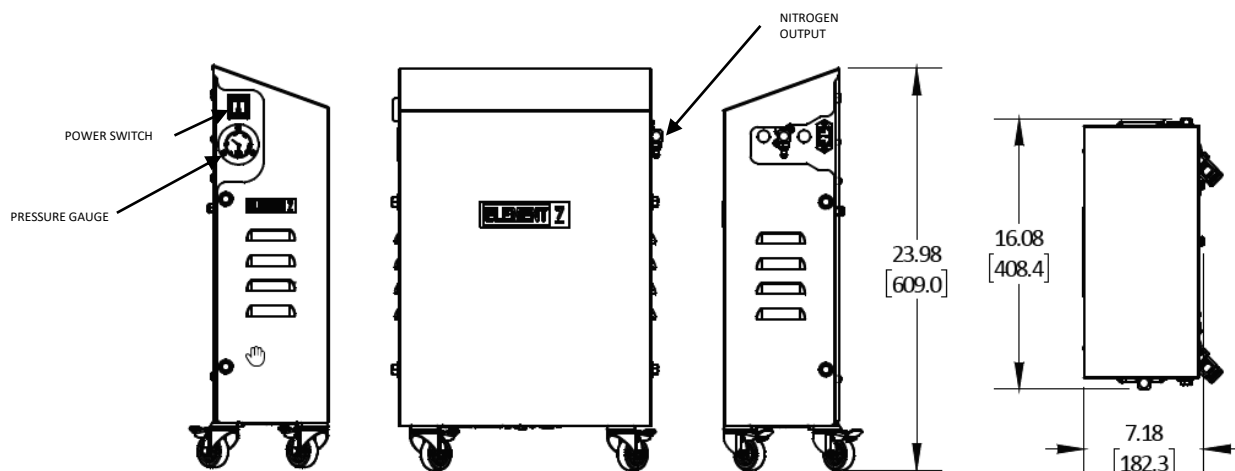
The NG3000 series nitrogen generator is designed to meet the demands of keg based nitro cold brew dispensing systems, while minimizing required floor space

PRODUCT INFORMATION

N ₂ Purity	Up to 99.8%
Output Pressure	Up to 125 psi
Noise Level	≤ 60 dB(A)
Environment	Clean, dust free, well ventilated
Normal Ambient	4-40°C / 39-104°F
Safety Certificates	NSF and cULus certified

Weight

Amp	hp	kW	lbs	kg	Volts	Freq.
2.8	1/4	0.19	65	29	120	60





21679 - HIGH VOLTAGE

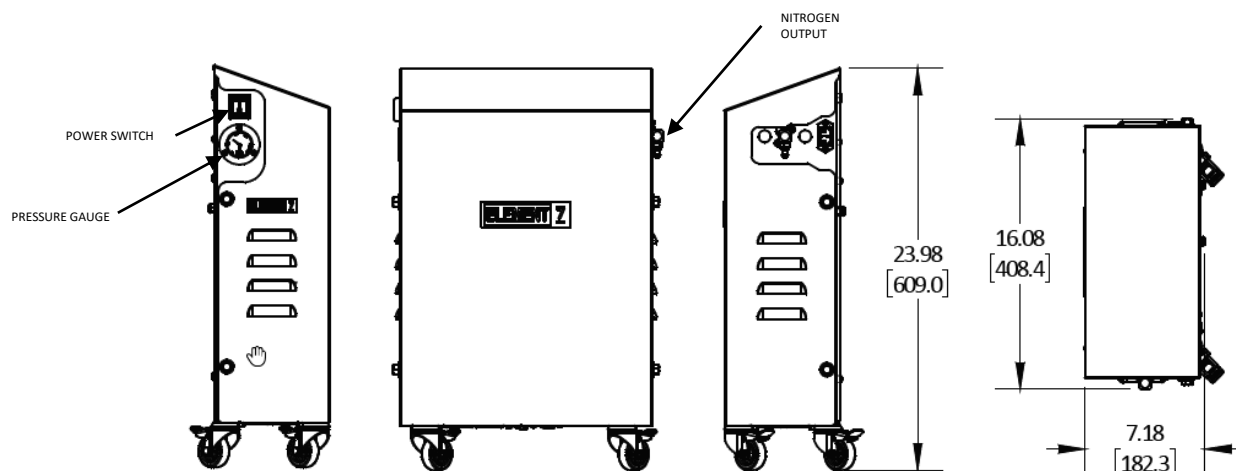
The NG3000 series nitrogen generator is designed to meet the demands of keg based nitro cold brew dispensing systems, while minimizing required floor space

PRODUCT INFORMATION

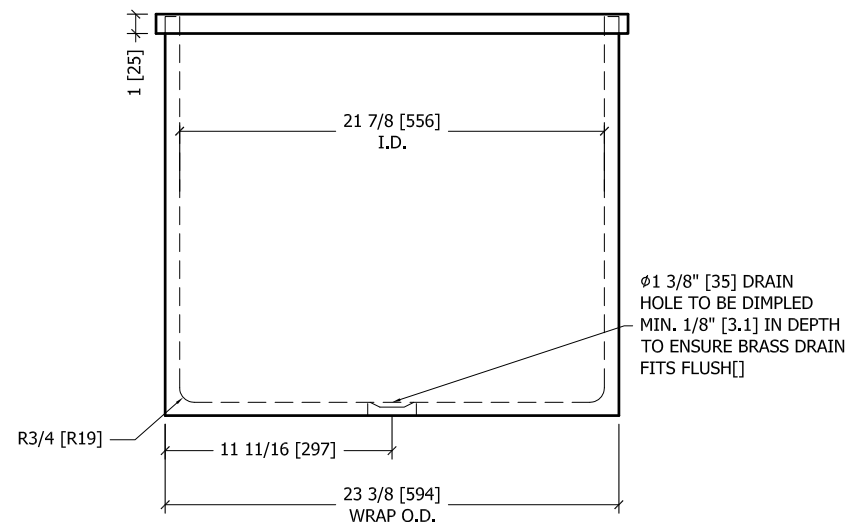
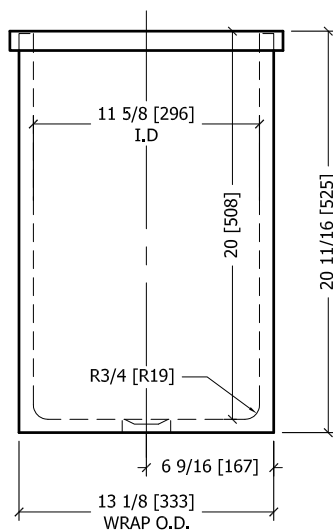
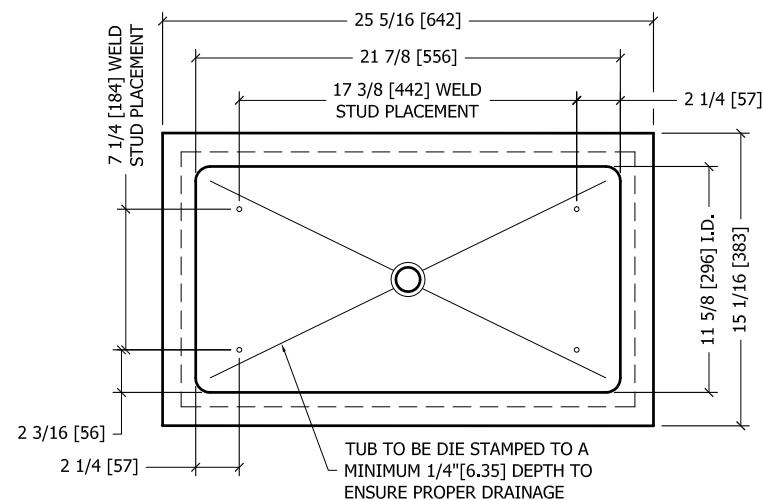
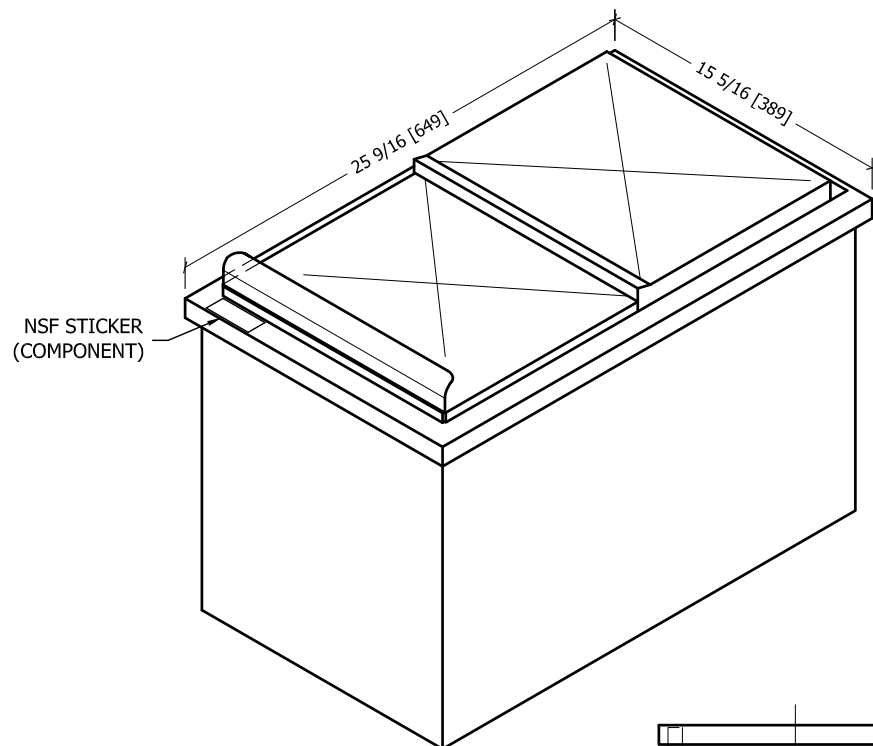
N ₂ Purity	Up to 99.8%
Output Pressure	Up to 125 psi
Noise Level	≤ 60 dB(A)
Environment	Clean, dust free, well ventilated
Normal Ambient	4-40°C / 39-104°F
Power Cords	Plug Types F,G,I,M available
Safety Certificates	NSF certified, CE approval pending

Weight

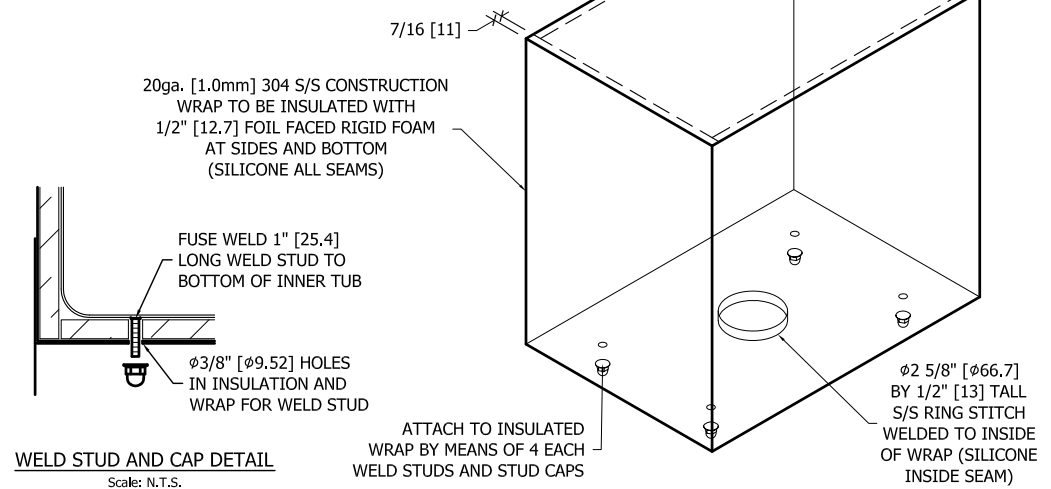
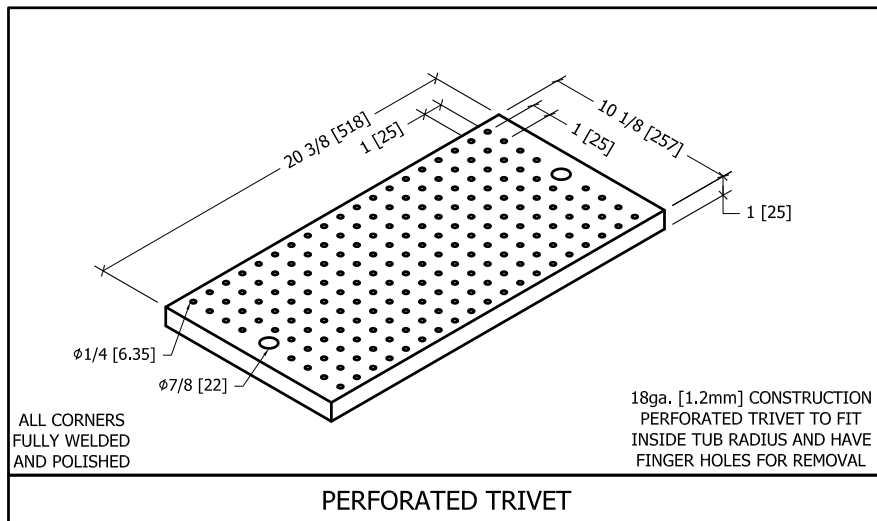
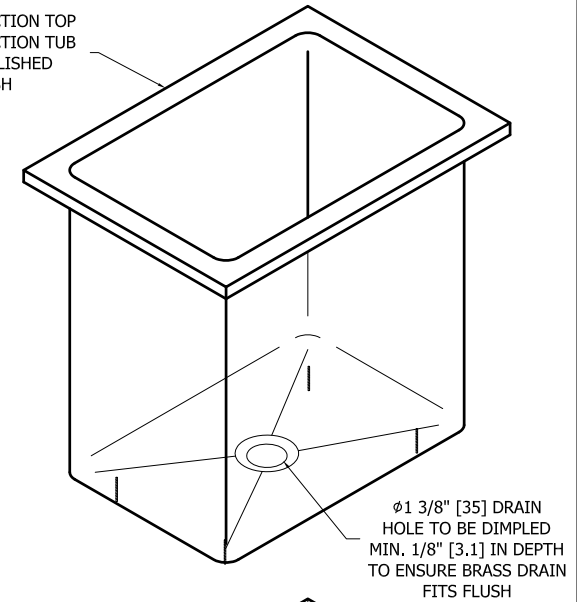
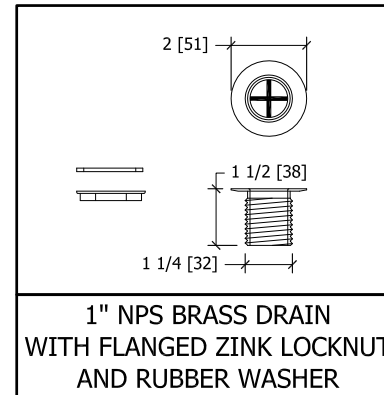
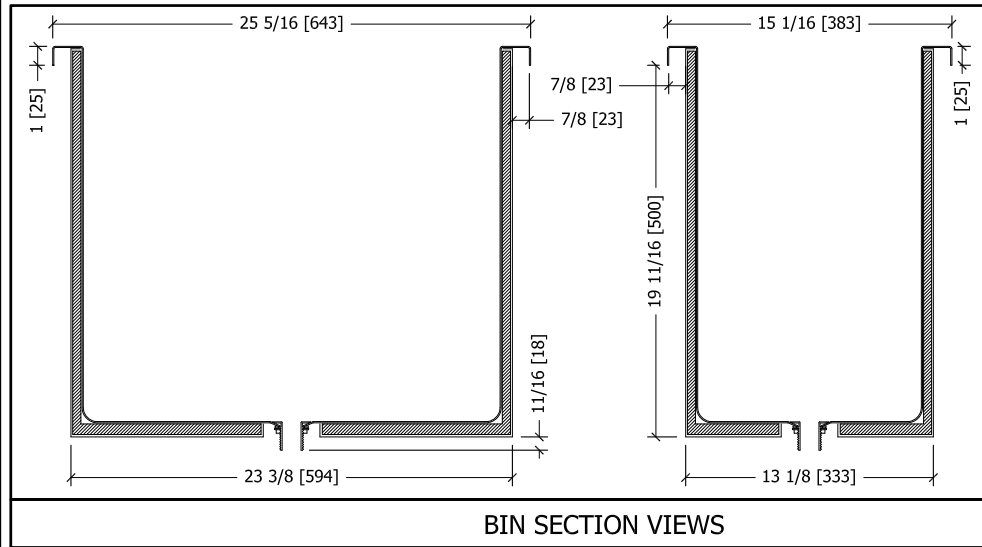
Amp	hp	kW	lbs	kg	Volts	Freq.
2.8	1/4	0.19	65	29	230	50



ICE

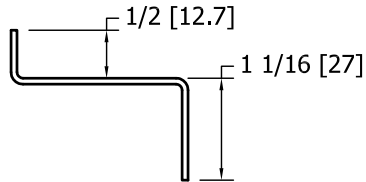


Project ICE BIN 90LB	Model # CUSTOM ICE BIN	Drawn by MW
Customer STARBUCKS	Item # 10344/P012	Date 02/03/2012
		Revised R1 - 04-30-12 - TCP
		Scale N.T.S.
P:\STARBUCKS\MCS\10344 - SKU194924 - P012 - 866-01 - ICE BIN 90LB.DWG	OSB10004X	Approved By
		Page Number 1 OF 4

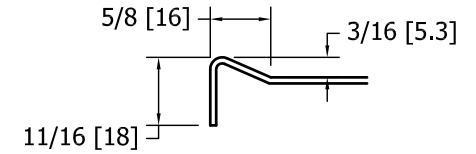


Project ICE BIN 90LB Customer STARBUCKS	Model # CUSTOM ICE BIN Item # 10344/P012/194924	Drawn by MW Date 02/03/2012
P:\STARBUCKS\MCS\10344 - SKU194924 - P012 - 866-01 - ICE BIN 90LB.DWG	Page Number 2 OF 4	Revised R1 - 04-30-12 - TCP Scale N.T.S.
OSB10004X	Approved By	

NOTE:
SECTION TYP.
@ 4 SIDES



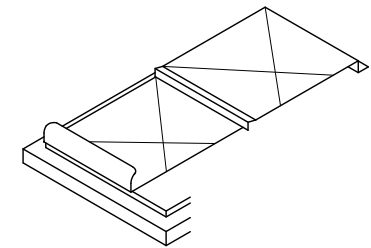
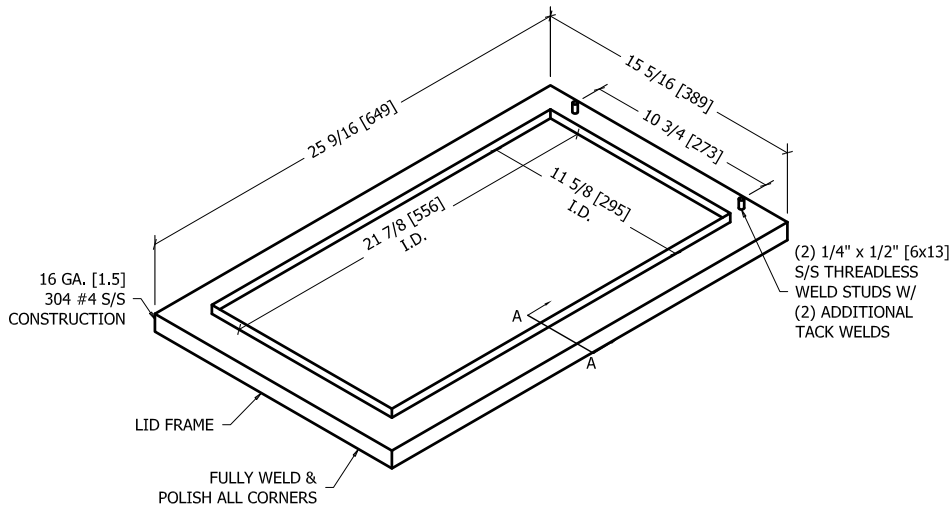
SECTION A-A
SCALE: 6"=1'-0"



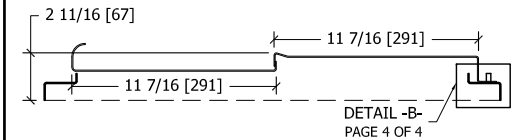
MARINE EDGE DETAIL
Scale: 6"=1'-0"

18 GA. [1.2] 304 #4
S/S CONSTRUCTION

18 GA. [1.2] 304 #4
S/S CONSTRUCTION

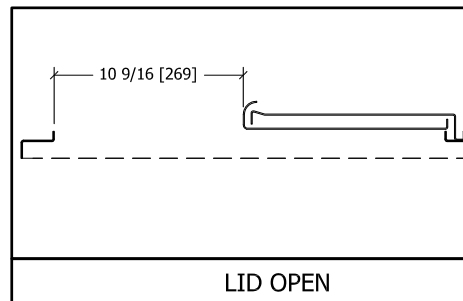


LID ASSEMBLY SECTION

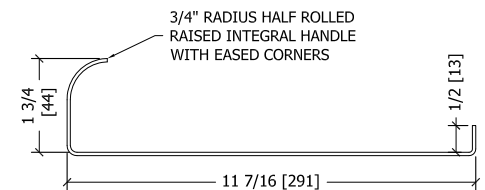


DETAIL -B-
PAGE 4 OF 4

LID CLOSED



LID OPEN

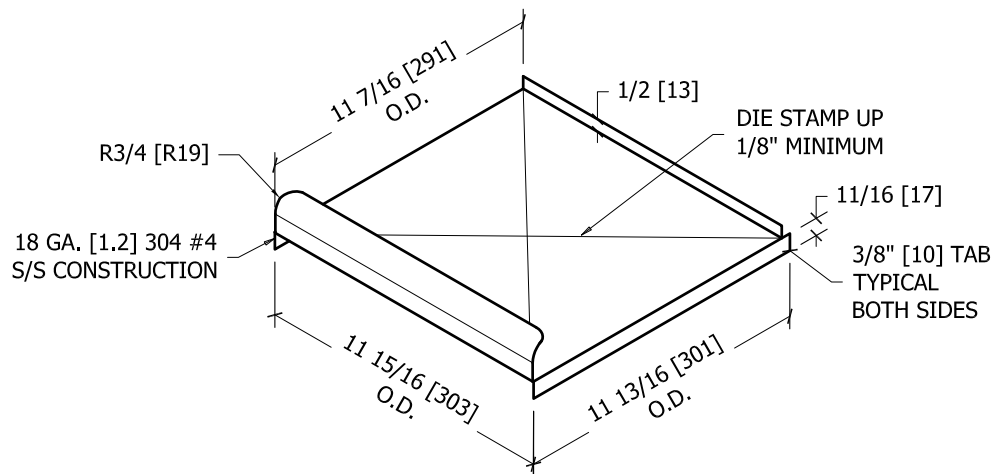
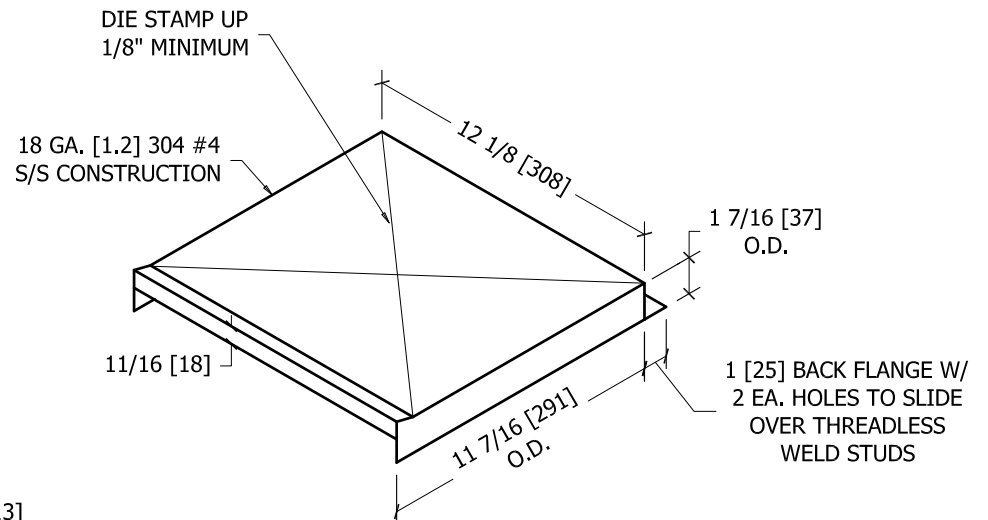
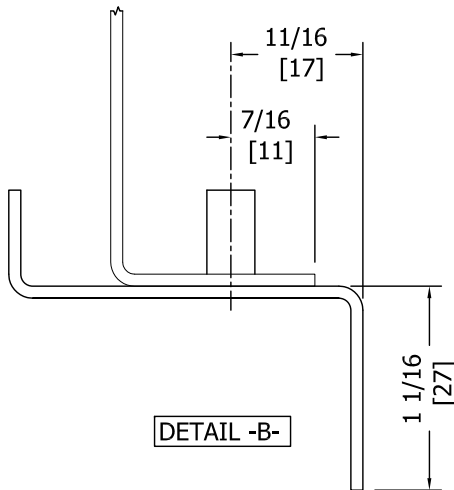


FRONT LID SECTION

Project **ICE BIN 90LB**
Customer **STARBUCKS**

Model # **CUSTOM ICE BIN**
Item # **10344/P012/194924**

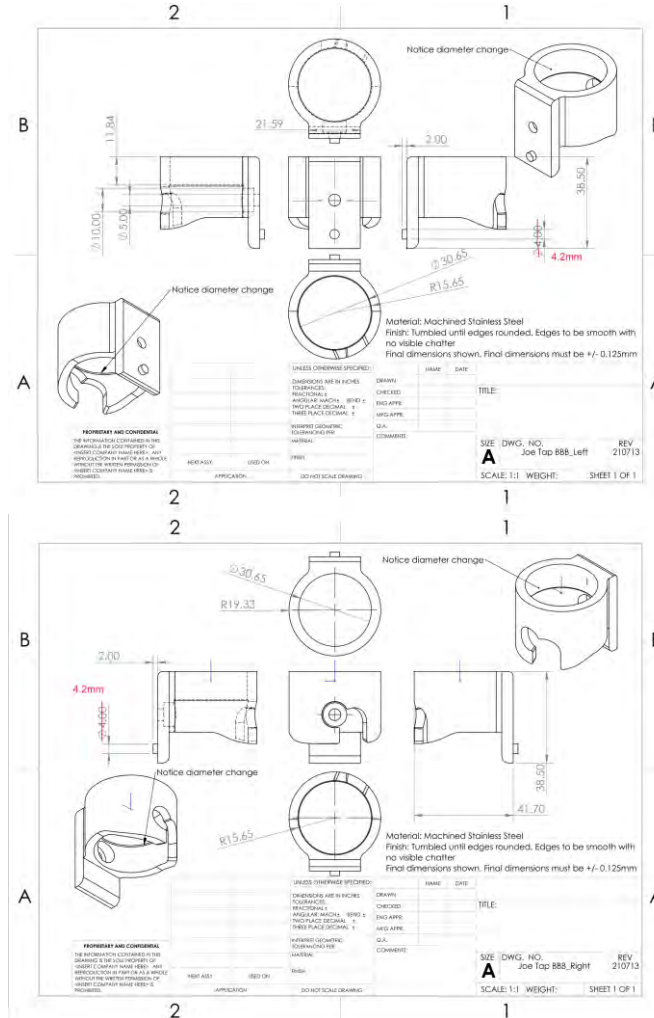
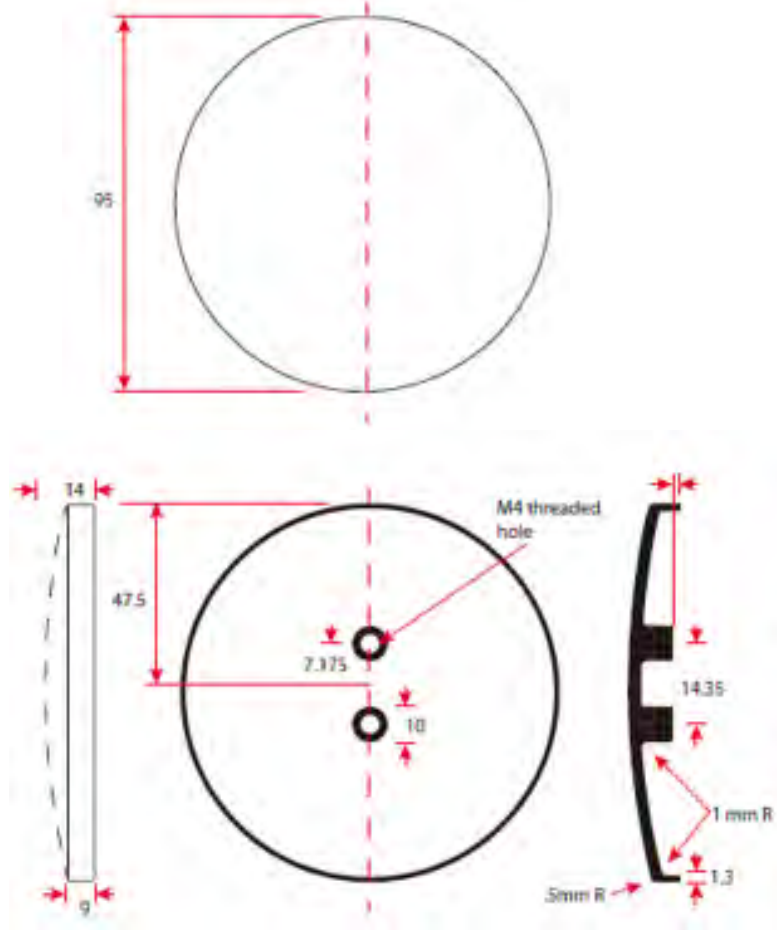
Drawn by **MW**
Date **02/03/2012**
Revised **R1 - 04-30-12 - TCP**
Scale **N.T.S.**
Page Number **3 OF 4**



Project ICE BIN 90LB	Model # CUSTOM ICE BIN	Drawn by MW
Customer STARBUCKS	Item # 10344/P012/194924	Date 02/03/2012
P:\STARBUCKS\MCS\10344 - SKU194924 - P012 - 866-01 - ICE BIN 90LB.DWG	OSB10004X	Approved By
		Revised R1 - 04-30-12 - TCP Scale N.T.S. Page Number 4 OF 4

OTHER

JOE TAP KIT SPEC



COMPONENTS:

Joe Tap collars with 2 pieces/kit (set of 1L + 1R).

Badge(1pc CN+1pc NCB)/kit & 2pcs wood handle

DESIGN ID 22627



JOE TAP KIT SPEC


COMPONENTS:

Joe Tap collars with 2
pieces/kit
(set of 1L + 1R)

Badge(1pc CN+1pc NCB)/kit

2pcs wood handle

Back Bar Collar

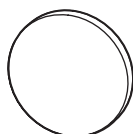
 Phillips screwdriver
required for assembly



Screw (2x)



O-ring (2x)



Badge (2x)



Handle (2x)

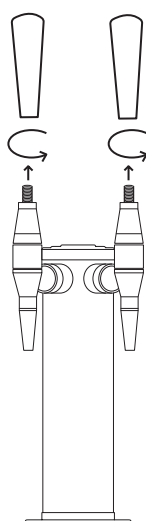


Left Collar (1x)



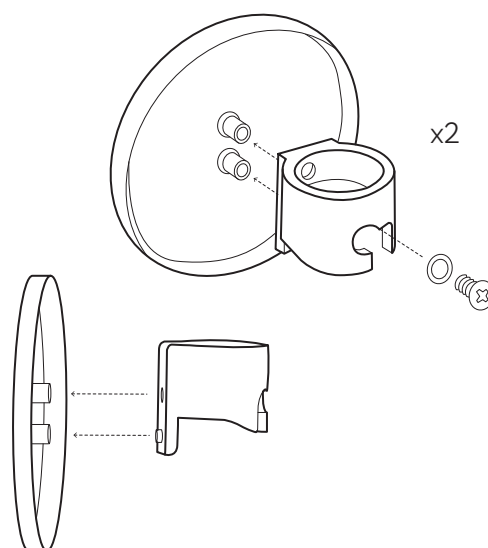
Right Collar (1x)

1

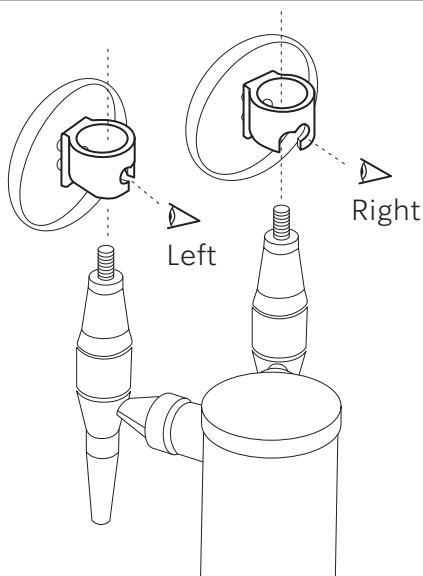


Remove

2

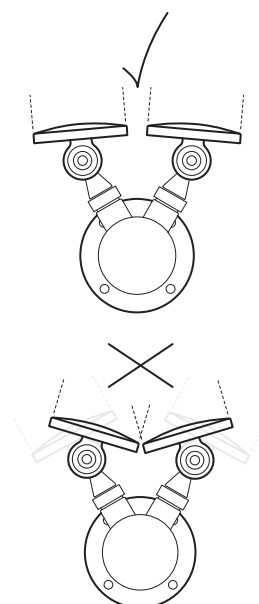
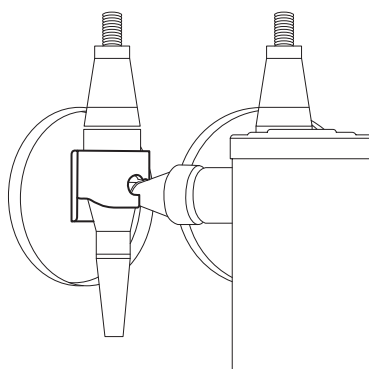


3

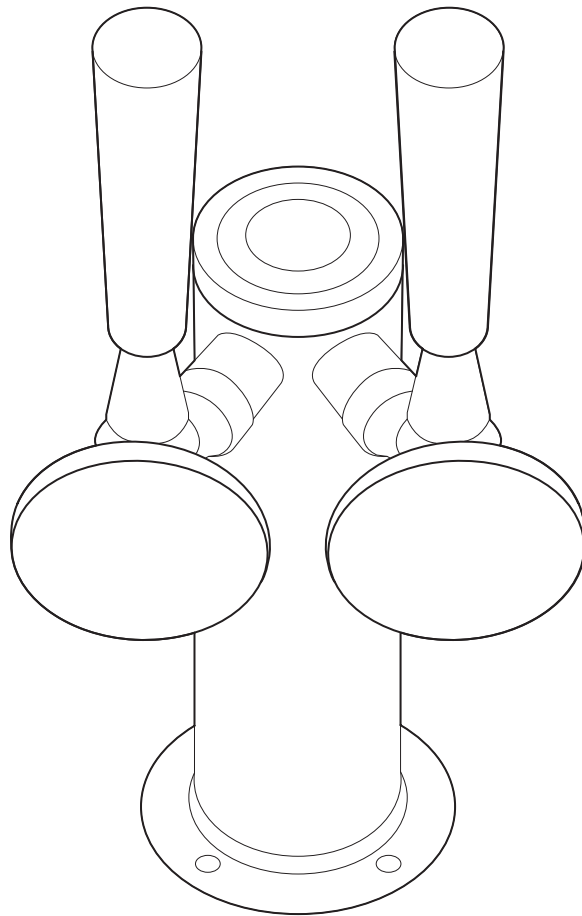
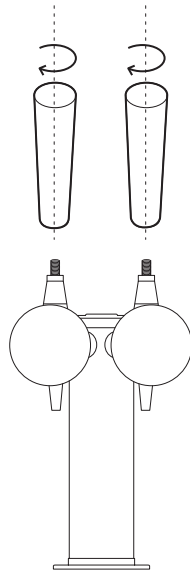
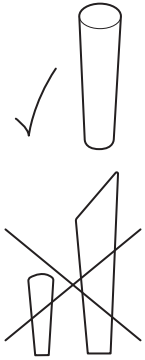


Left

Right



4



Completed Assembly

FAUCET



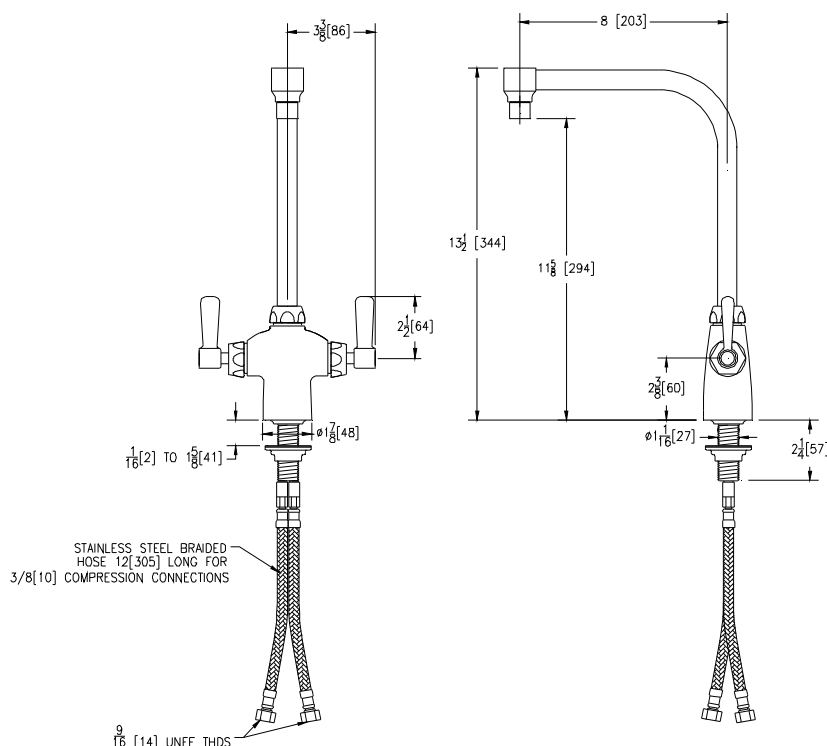
10152 LABORATORY FAUCET - DOUBLE Z826S1-XL

TAG _____

Engineering Specifications: Zurn AquaSpec® Z826S1-XL

Polished chrome-plated double laboratory faucet with integral shank, quarter turn ceramic disc cartridges and an 8" [203mm] bent riser spout. Unit is furnished with a 2.2 GPM [8.3 L] vandal-resistant pressure compensating male aerator (complying with ANSI A112.18.1 Standard for flow), 2-1/2" [64mm] vandal-resistant color-coded metal lever handles, mounting hardware and stainless steel flex connection hoses.

Zurn Lead Compliant* "XL" products are a line of durable, high quality brass faucets and fixtures that are designed and manufactured to comply with state laws and local codes that mandate lead content levels. Zurn "XL" products are manufactured with *not more than 0.25% lead content when used with respect to wetted surfaces of pipes and pipe fittings, plumbing fitting and fixtures: California Health & Safety Code § 116875; Vermont 9 VCA § 2470h.



Note: All dimensions are for reference only. Do not use for pre-plumbing.

OPTIONAL ACCESSORIES

Suffix	Description
___-CST	Copper Supply Tubes
___-G	1-1/4" [32mm] Grid Strainer Drain
___-MY	Mixing Yoke Assembly Instead of Copper Supplies
___-PT	1-1/4" [32mm] Cast Brass P-Trap with a 7-1/2" [191mm] Long 17-Gauge Wall Bend
___-18FH	18" [457mm] S.S. Braided Flex Hoses

ZURN INDUSTRIES, LLC ♦ COMMERCIAL BRASS OPERATION ♦ 2640 SOUTH WORK STREET ♦ FALCONER NY 14733

Phone: 1-800-997-3876 ♦ Fax: 1-919-775-3541 ♦ www.zurn.com

In Canada: ZURN INDUSTRIES LIMITED ♦ 3544 Nashua Drive ♦ Mississauga, Ontario L4V1L2 ♦ Phone: 905/405-8272 Fax: 905/405-1292

IAPMO RESEARCH AND TESTING, INC.

5001 East Philadelphia Street, Ontario, California 91761-2816 • (909) 472-4100 Fax (909) 472-4244 • www.iapmo.org



CERTIFICATE OF LISTING

IAPMO Research and Testing, Inc. is a product certification body which tests and inspects samples taken from the supplier's stock or from the market or a combination of both to verify compliance to the requirements of applicable codes and standards. This activity is coupled with periodic surveillance of the supplier's factory and warehouses as well as the assessment of the supplier's Quality Assurance System. This listing is subject to the conditions set forth in the characteristics below and is not to be construed as any recommendation, assurance or guarantee by IAPMO Research and Testing, Inc. of the product acceptance by Authorities Having Jurisdiction.

Effective Date: October 2013 -Rev. 10/17/2013- Void After: October 2014

Product: Lead Free Plumbing Products File No. 6348

Issued To: Zurn Industries, Llc
5900 Elwin Buchanan Drive
Sanford, NC 27330

Identification: Each product shall bear permanent and legible markings to identify the manufacturer. This marking shall be the trade name, trademark, or other mark known to identify the manufacturer. The product and/or product packaging may also bear the term "Lead Plumbing Law", "Complies with Lead Plumbing Law", or either "Lead Free" or "Low Lead" above or in close proximity to the appropriate IAPMO R&T certification mark, or the term "Certified by IAPMO R&T". The product packaging may also bear a grey dot, a check mark with circle, or any other home centers marking requirements.

Characteristics: Products may include any pipe, pipe fitting, solder, flux, or other plumbing products providing water for human consumption. Products listed below are to be installed in accordance with the manufacturer's instruction. These products have been verified with weighted average lead content $\leq 0.25\%$; Solder and flux lead content $\leq 0.2\%$.

Products listed on this certificate have been tested by an IAPMO R&T recognized laboratory. This recognition has been granted based upon the laboratory's compliance to the applicable requirements of ISO/IEC 17025.


Chairman, Product Certification Committee


CEO, The IAPMO Group



This listing period is based upon the last date of the month indicated on the Effective Date and Void After Date shown above. Any change in material, manufacturing process, marking or design without having first obtained the approval of the Product Certification Committee, or any evidence of non-compliance with applicable codes and standards or of inferior workmanship, may be deemed sufficient cause for revocation of this listing. Production of or reference to this form for advertising purposes may be made only by specific written permission of IAPMO Research and Testing, Inc. Any alteration of this certificate could be grounds for revocation of the listing.



Encore

SANIGUARD
THE POWER OF SILVER

COMPLIES WITH:

ASME A112.18.1-2005
CSA B125.1-05
NSF/ANSI 61/9, ANNEX G
SECTION 116875 OF THE
CALIFORNIA HEALTH & SAFETY CODE
(COMMONLY KNOWN AS AB1953)
VERMONT ACT 193
UNIFORM PLUMBING CODE

Low Lead Deck Mounted Glass Filler

KL26-5012-SP

ENGINEERING SPECIFICATION:

Polished chrome plated cast brass with total lead content
less than 0.25% by weighted average.

Stainless Steel Type 304 Riser

Two Position Lever Arm

Stainless Steel Valve and Lever

3/8" NPSM Male Inlet

Includes Mounting Hardware

TECHNICAL/PERFORMANCE SPECIFICATIONS:

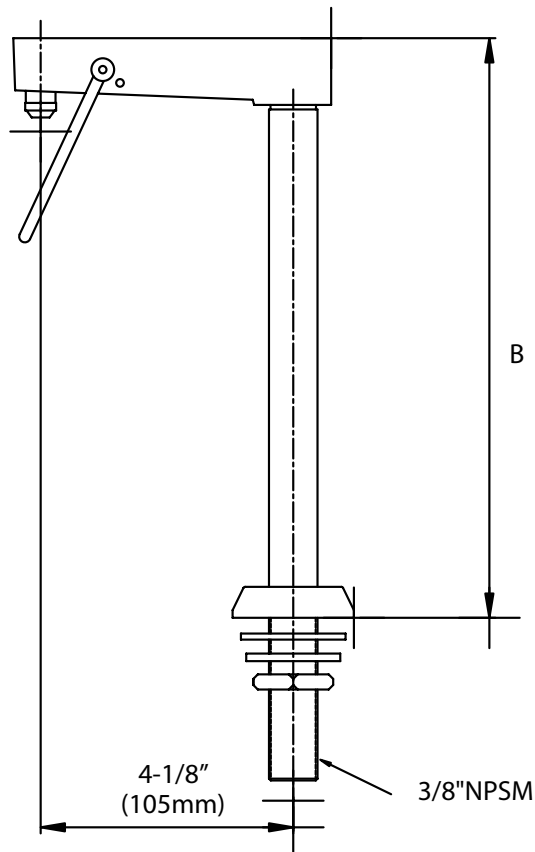
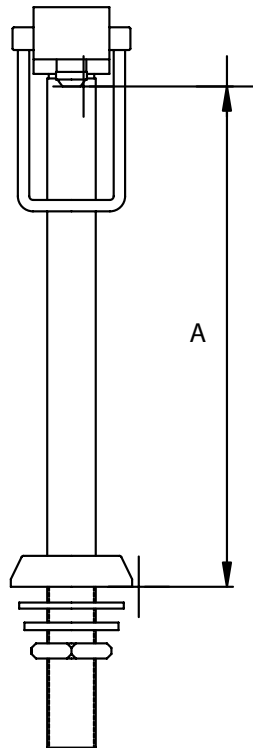
Commercial Grade

1/2" NPSM Male Inlet

Operating Temperature: 40 - 180°F

Operating Pressure: 20 - 125psi

	A	B
KL26-5012	12" (305mm)	13-1/4" (337mm)
KL26-5000	8-1/4" (210mm)	9-1/2" (241mm)



* KL Series low lead faucets are NSF annex G approved.

Dimensions shown in inches (mm) are for reference only and are subject to change.



10215

LABORATORY FAUCET - DOUBLE

Z826F1-XL

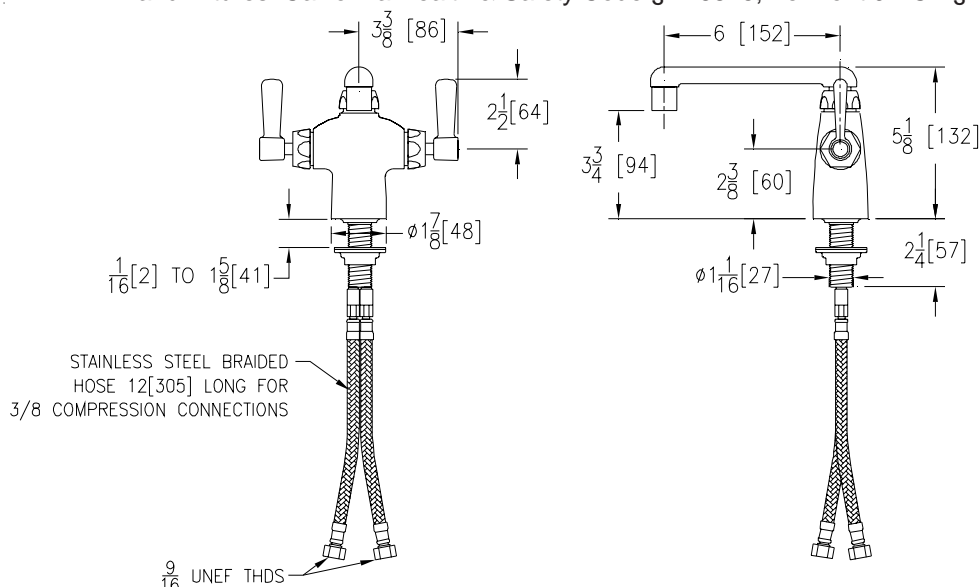
TAG _____



Engineering Specifications: Zurn AquaSpec® Z826F1-XL

Polished chrome-plated double laboratory faucet with integral shank, quarter turn ceramic disc cartridges and a 6" [152mm] cast brass swing spout. Unit is furnished with a 2.2 GPM [8.3 L] pressure compensating aerator (complying with ANSI A112.18.1 Standard for flow), 2-1/2" [64mm] vandal-resistant color-coded metal lever handles, mounting hardware and stainless steel flex connexion hoses.

Zurn Lead Compliant* "XL" products are a line of durable, high quality brass faucets and fixtures that are designed and manufactured to comply with state laws and local codes that mandate lead content levels. Zurn "XL" products are manufactured with *not more than 0.25% lead content when used with respect to wetted surfaces of pipes and pipe fittings, plumbing fitting and fixtures: California Health & Safety Code § 116875; Vermont 9 VCA § 2470h



Note: All dimensions are for reference only. Do not use for pre-plumbing.

OPTIONAL ACCESSORIES

Suffix	Description
___-AR	Anti-Rotation Pins
___-CST	Copper Supply Tubes
___-G	1-1/4" [32mm] Grid Strainer Drain
___-HCT	Hot/Cold Text Indexes
___-MY	Mixing Yoke Assembly Instead Of Copper Supplies
___-PT	1-1/4" [32mm] Cast Brass P-Trap with a 7-1/2" [191mm] Long 17-Gauge Wall Bend
___-2F	2.2 GPM [8.3 L] Vandal-Resistant Pressure Compensating Female Aerator
___-3F	0.5 GPM [1.9 L] Vandal-Resistant Pressure Compensating Female Spray Outlet
___-4F	2.2 GPM [8.3 L] Vandal-Resistant Pressure Compensating Female Laminar Flow Outlet
___-7F	1.0 GPM [3.8L] Pressure Compensating Female Spray Outlet
___-16F	1.0 GPM [3.8L] Vandal-Resistant Pressure Compensating Female Spray Outlet
___-17F	1.5 GPM [5.7L] Vandal-Resistant Pressure Compensating Female Aerator
___-18F	1.5 GPM [5.7L] Vandal-Resistant Pressure Compensating Female Laminar Flow Outlet
___-18FH	18" [457mm] S.S. Braided Flex Hoses
___-19F	1.5 GPM [5.7 L] Anti-Microbial Pressure Compensating Female Laminar Flow Outlet
___-21F	1.0 GPM [3.8L] Pressure Compensating Female Laminar Flow Outlet
___-22F	1.0 GPM [3.8L] Pressure Compensating Vandal-Resistant Female Laminar Flow Outlet
___-23F	1.5 GPM [5.7L] Pressure Compensating Female Aerator

ZURN INDUSTRIES, LLC ♦ COMMERCIAL BRASS OPERATION ♦ 2640 SOUTH WORK STREET ♦ FALCONER NY 14733

Phone: 1-800-997-3876 ♦ Fax: 1-919-775-3541 ♦ www.zurn.com

In Canada: ZURN INDUSTRIES LIMITED ♦ 3544 Nashua Drive ♦ Mississauga, Ontario L4V1L2 ♦ Phone: 905/405-8272 Fax: 905/405-1292

IAPMO RESEARCH AND TESTING, INC.

5001 East Philadelphia Street, Ontario, California 91761-2816 • (909) 472-4100 Fax (909) 472-4244 • www.iapmo.org



CERTIFICATE OF LISTING

IAPMO Research and Testing, Inc. is a product certification body which tests and inspects samples taken from the supplier's stock or from the market or a combination of both to verify compliance to the requirements of applicable codes and standards. This activity is coupled with periodic surveillance of the supplier's factory and warehouses as well as the assessment of the supplier's Quality Assurance System. This listing is subject to the conditions set forth in the characteristics below and is not to be construed as any recommendation, assurance or guarantee by IAPMO Research and Testing, Inc. of the product acceptance by Authorities Having Jurisdiction.

Effective Date: October 2013 -Rev. 10/17/2013- Void After: October 2014

Product: Lead Free Plumbing Products File No. 6348

Issued To: Zurn Industries, Llc
5900 Elwin Buchanan Drive
Sanford, NC 27330

Identification: Each product shall bear permanent and legible markings to identify the manufacturer. This marking shall be the trade name, trademark, or other mark known to identify the manufacturer. The product and/or product packaging may also bear the term "Lead Plumbing Law", "Complies with Lead Plumbing Law", or either "Lead Free" or "Low Lead" above or in close proximity to the appropriate IAPMO R&T certification mark, or the term "Certified by IAPMO R&T". The product packaging may also bear a grey dot, a check mark with circle, or any other home centers marking requirements.

Characteristics: Products may include any pipe, pipe fitting, solder, flux, or other plumbing products providing water for human consumption. Products listed below are to be installed in accordance with the manufacturer's instruction. These products have been verified with weighted average lead content $\leq 0.25\%$; Solder and flux lead content $\leq 0.2\%$.

Products listed on this certificate have been tested by an IAPMO R&T recognized laboratory. This recognition has been granted based upon the laboratory's compliance to the applicable requirements of ISO/IEC 17025.


Chairman, Product Certification Committee


CEO, The IAPMO Group



This listing period is based upon the last date of the month indicated on the Effective Date and Void After Date shown above. Any change in material, manufacturing process, marking or design without having first obtained the approval of the Product Certification Committee, or any evidence of non-compliance with applicable codes and standards or of inferior workmanship, may be deemed sufficient cause for revocation of this listing. Production of or reference to this form for advertising purposes may be made only by specific written permission of IAPMO Research and Testing, Inc. Any alteration of this certificate could be grounds for revocation of the listing.



LABORATORY FAUCET - SINGLE

Z825F1-XL

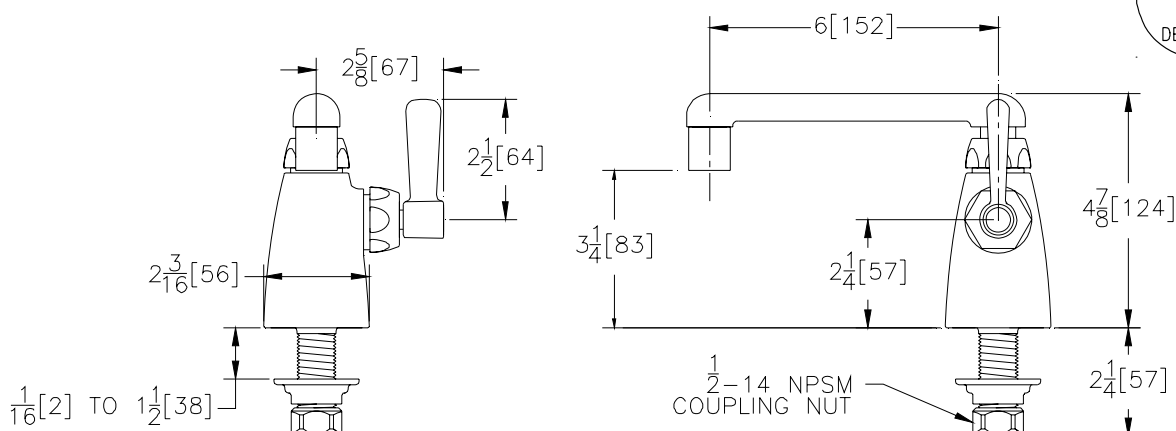
TAG _____



Engineering Specifications: Zurn AquaSpec® Z825F1-XL

Polished chrome-plated single laboratory faucet with integral shank, a quarter turn ceramic disc cartridge and a 6" [152mm] cast brass swing spout. Unit is furnished with a 2.2 GPM [8.3 L] pressure compensating aerator (complying with ANSI A112.18.1 Standard for flow), a 2-1/2" [64mm] vandal-resistant color-coded metal lever handle, mounting hardware and a 1/2" NPSM coupling nut for standard lavatory riser.

Zurn Lead Compliant* "XL" products are a line of durable, high quality brass faucets and fixtures that are designed and manufactured to comply with state laws and local codes that mandate lead content levels. Zurn "XL" products are manufactured with *not more than 0.25% lead content when used with respect to wetted surfaces of pipes and pipe fittings, plumbing fitting and fixtures: California Health & Safety Code § 116875; Vermont 9 VCA § 2470h.



Note: All dimensions are for reference only. Do not use for pre-plumbing.

OPTIONAL ACCESSORIES

Suffix	Description
___-AR	Anti-Rotation Pins
___-G	1-1/4" [32mm] Grid Strainer Drain
___-HCT	Hot/Cold Text Indexes
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CERTIFICATE OF LISTING

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Characteristics: Products may include any pipe, pipe fitting, solder, flux, or other plumbing products providing water for human consumption. Products listed below are to be installed in accordance with the manufacturer's instruction. These products have been verified with weighted average lead content $\leq 0.25\%$; Solder and flux lead content $\leq 0.2\%$.

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Chairman, Product Certification Committee


CEO, The IAPMO Group

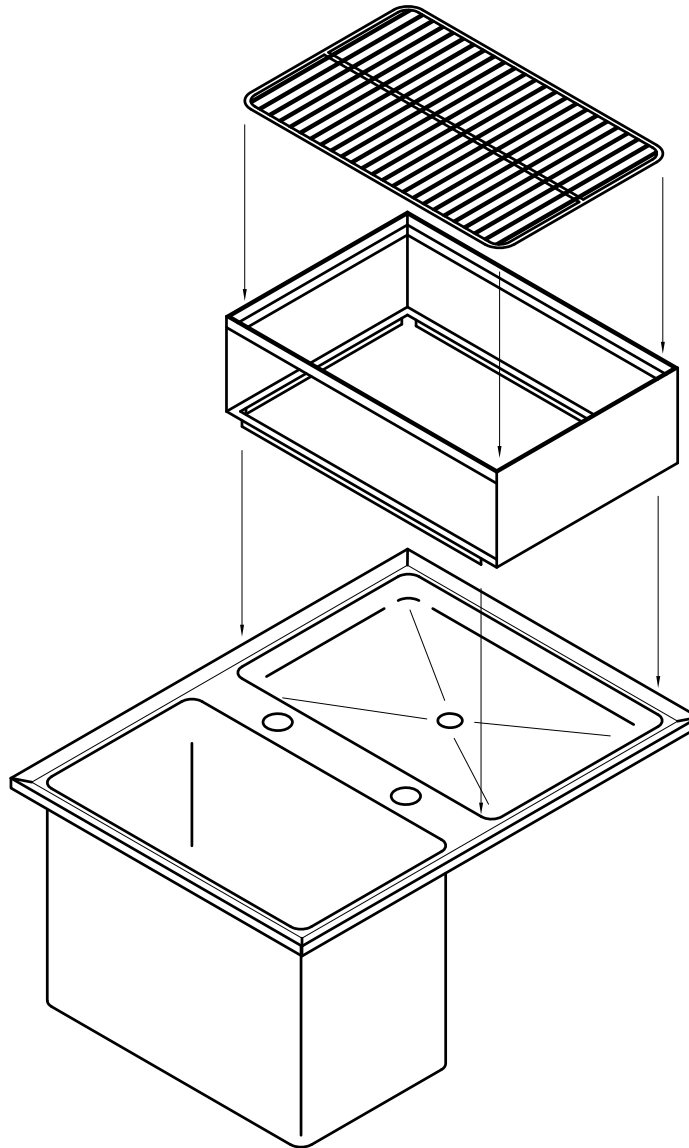


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SINK

DROP IN SINK, GRATE, AND GRATE RISER-

GRATE TO FIT INSIDE LIP OF RISER-
RISER FLANGES TO FIT INSIDE OF TUB-



10505

SPARE PARTS AVAILABLE FROM ELKAY

DESCRIPTION	ELKAY PART NUMBER
GRATE ONLY FOR SINK CBS DUMP	FSP100207
RISER ONLY FOR V2 - 2-COMP WORK SINK	FSP102570

SD16909

Grate Only for Sink CBS Dump - Part No: OSB100207X

Riser Only - Part No: OSB102570X

Project **DROP-IN WORK SINK AT CBS**

Customer **STARBUCKS**

Model # **CUSTOM**

Item # **P080**

Drawn by **TCP**

Date **09/15/09**

Revised **7/9/10 BM**

Scale **1" = 1'-0"**

Approved By

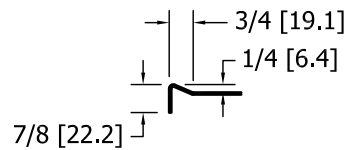
Page Number
1 OF 5

-DROP IN WORKSINK

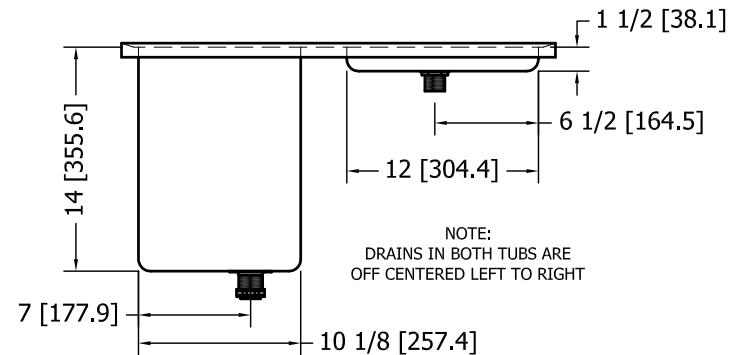
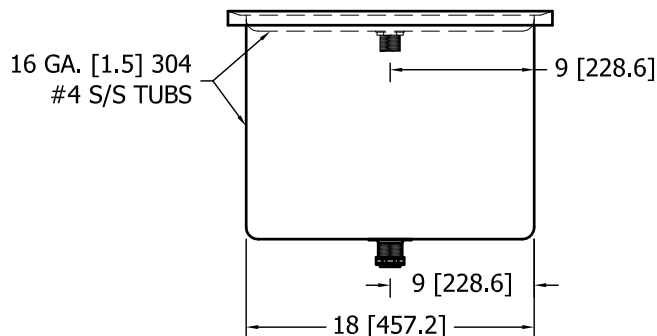
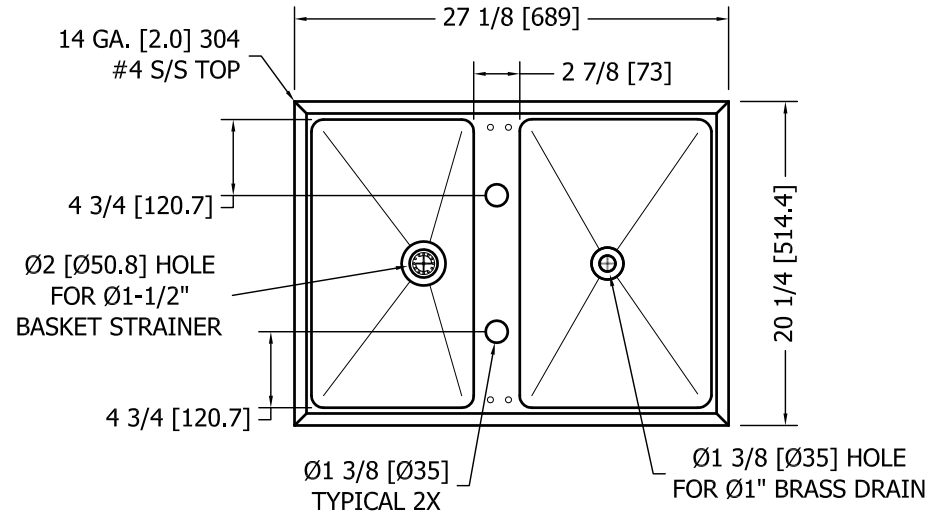
-TOP 14 GA. [2.0] 304 #4 S/S CONST.
27-1/8" [689] X 20-1/4" [514.4] O.D.
2 EACH Ø1 3/8" [Ø35] FAUCET HOLES ON DECK

-TUBS 16 GA. [1.5] 304 #4 S/S CONST.

-SINK TO INCLUDE 1 EACH BRASS DRAIN
AND 1 EACH DUO MINI-BASKET DRAIN
(SHIP LOOSE)

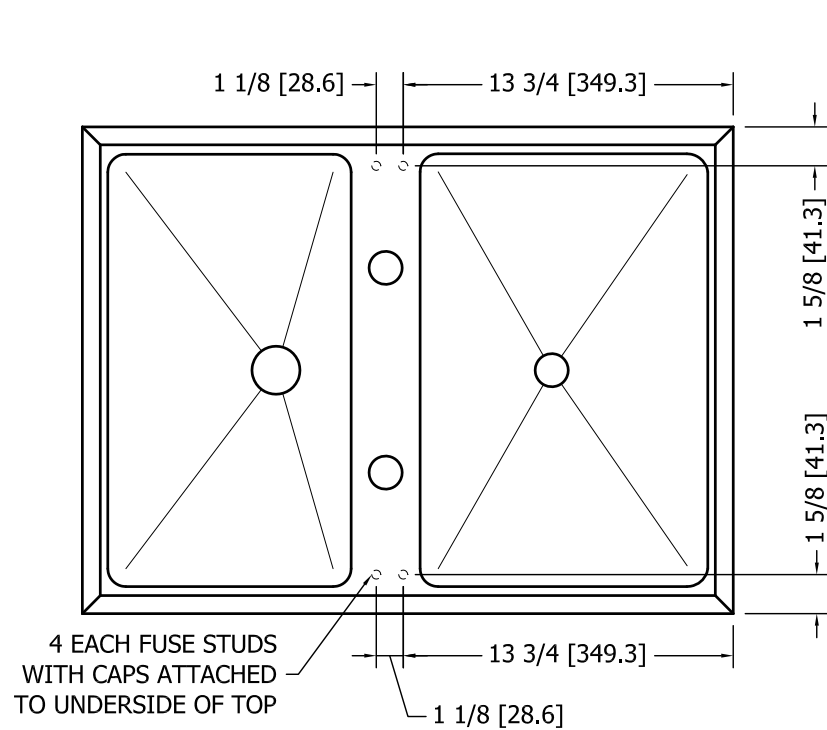


MARINE EDGE DETAIL
Scale: N.T.S.

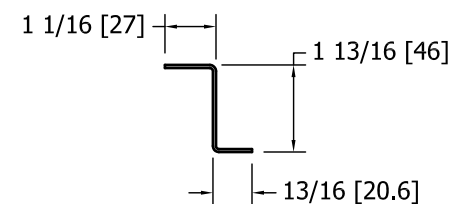
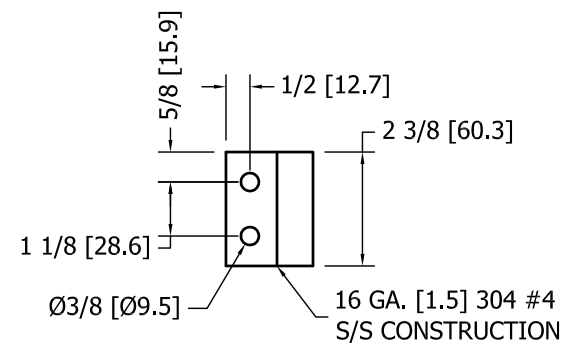


10505

Project DROP-IN WORK SINK AT CBS	Model # CUSTOM	Drawn by TCP
Customer STARBUCKS	Item # P080	Date 09/15/09
W:\PROJECTS\STARBUCKS\MCS\SKU508824 - P080 - 864-01 - V2 WORK SINK.DWG	Approved By	Revised 7/9/10 BM Scale 1" = 1'-0" Page Number 2 OF 5



WELD STUD PLACEMENT
(TOP VIEW)

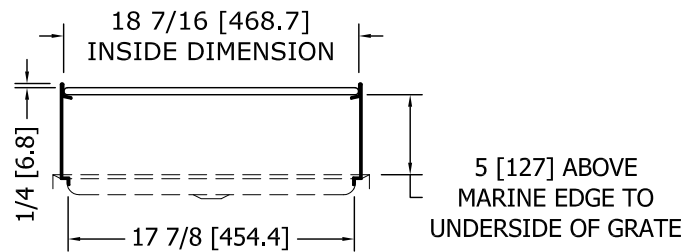
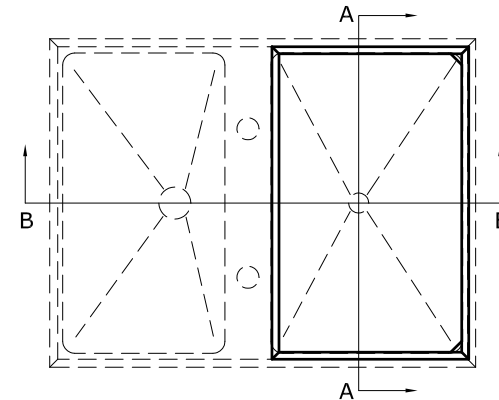
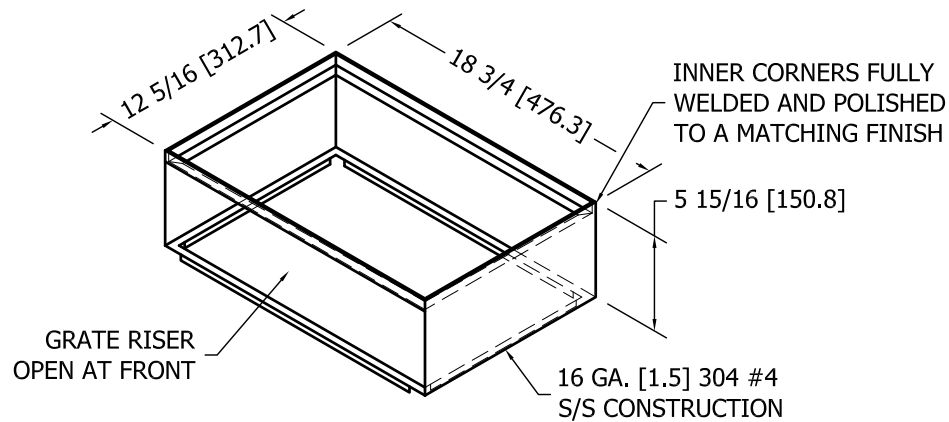


S/S BRACKET (2 REQUIRED)

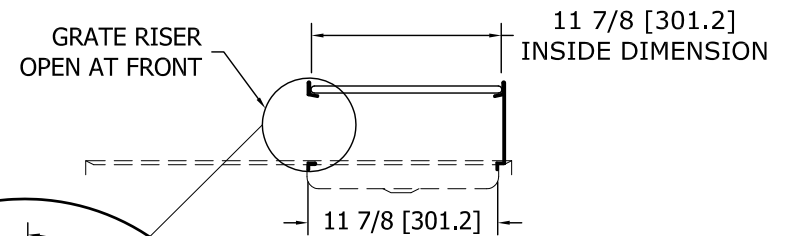
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10505

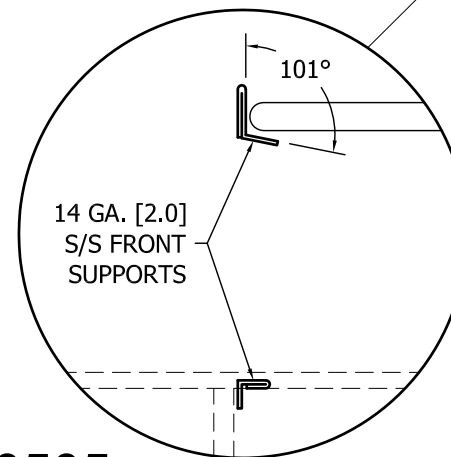
Project DROP-IN WORK SINK AT CBS J	Model # CUSTOM	Drawn by TCP
Customer STARBUCKS	Item # P080	Date 09/15/09
W:\PROJECTS\STARBUCKS\MCS\SKU508824 - P080 - 864-01 - V2 WORK SINK.DWG	Approved By	Revised 7/9/10 BM
		Scale 1" = 1'-0" Page Number 3 OF 5



SECTION A



SECTION B



10505

-GRATE RISER

- 16 GA. [1.5] 304 S/S BODY #4 FINISH INSIDE AND OUTSIDE
- 14 GA. [2.0] 304 #4 S/S FRONT SUPPORTS
- REMOVEABLE GRATE RISER TO SUPPORT GRATE 5" [127.0] ABOVE EDGE
- 3 SIDED / OPEN AT FRONT
- TOLERANCE +/- 1/32 [.79375]

Project **DROP-IN WORK SINK AT CBS**
Customer **STARBUCKS**

Model # **CUSTOM**
Item # **P080**

Drawn by TCP
Date 09/15/09
Revised 7/9/10 BM
Scale 1" = 1'-0"
Page Number 4 OF 5

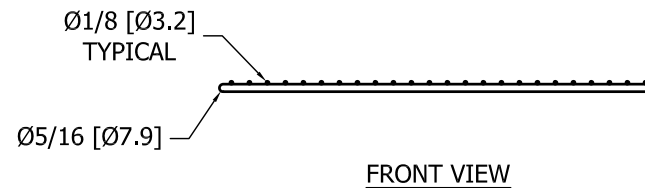
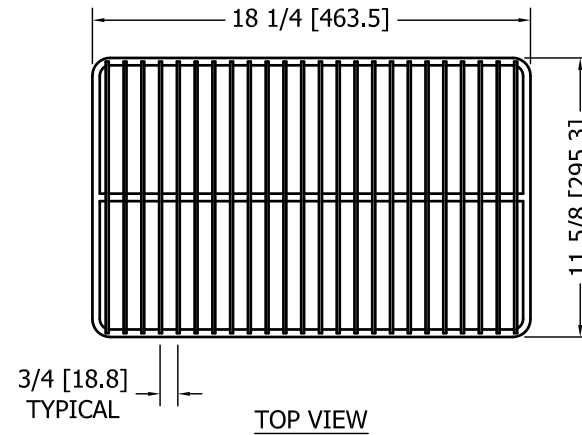
S/S WIRE GRATE

Ø 5/16" [7.94] DIA. S/S WIRE FRAME SOLID WELDED

Ø 1/8" [3.18] DIA. S/S CROSS WIRES ON 3/4" [19] SPACING
SPOT WELDED 1/8" [3.18] AT ENDS AND CENTER

GRIND WELDS SMOOTH AND REMOVE COLOR BY ACID BRUSH
METHOD OR BY POLISHING

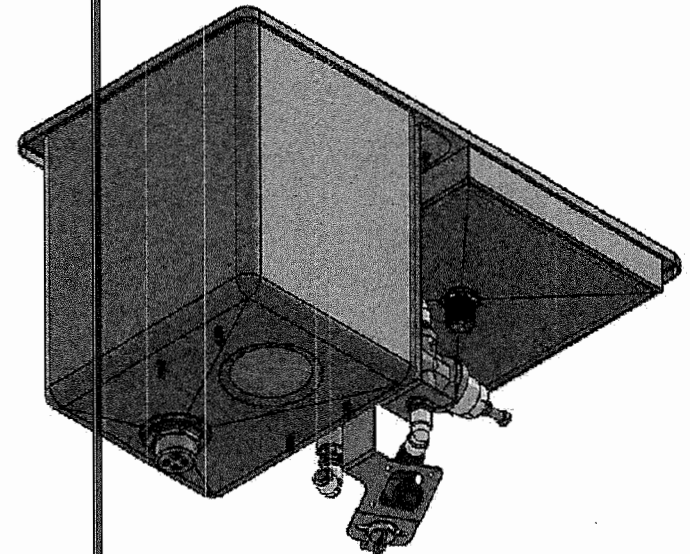
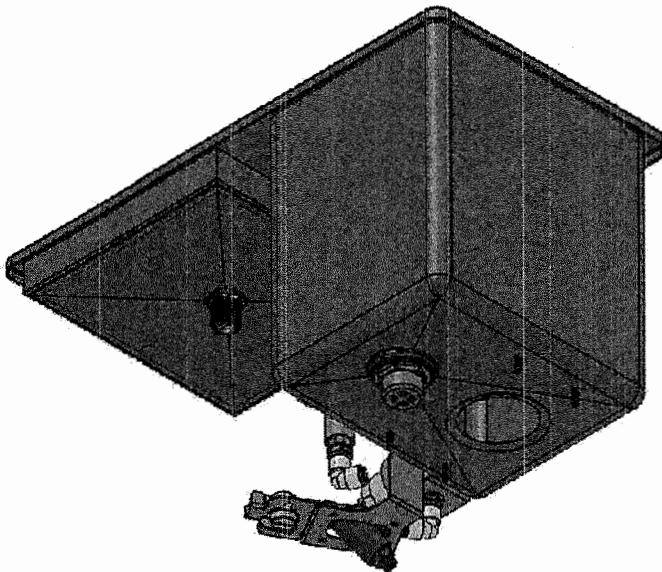
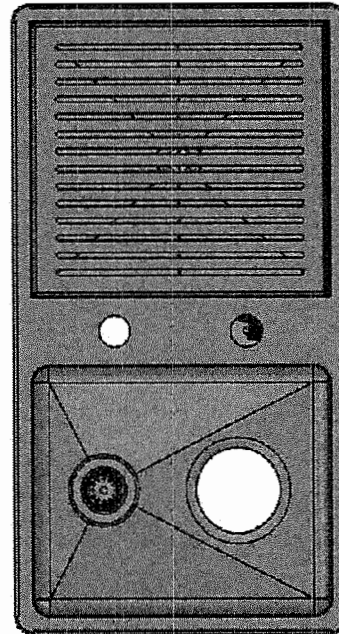
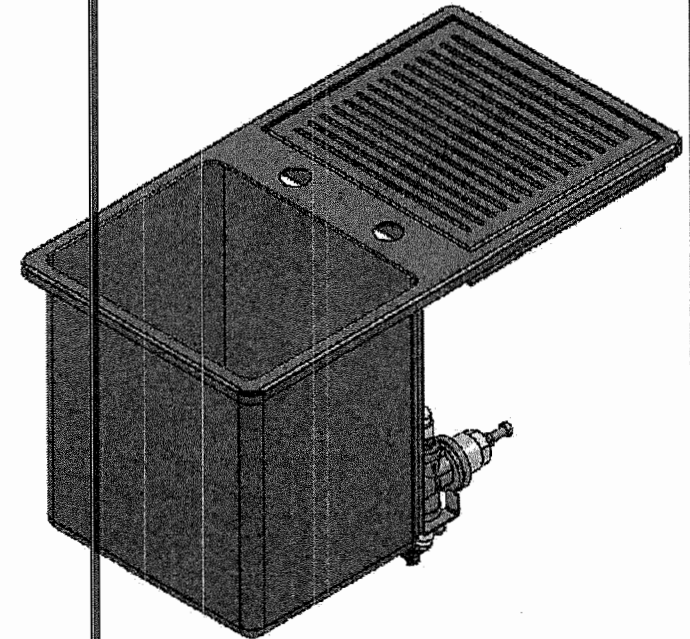
TOLERANCE +/- 1/16 [1.5875]



10505

Project	Model # CUSTOM	Drawn by TCP
Customer	Item # P080	Date 09/15/09
W:\PROJECTS\STARBUCKS\MCS\SKU508824 - P080 - 864-01 - V2 WORK SINK.DWG	Approved By	Revised 7/9/10 BM
		Scale 1" = 1'-0"
		Page Number 5 OF 5

11232015
SINGLE POSITION
BPR 15" DROP-IN
SINK



Approved: *Matthew Jous*
Date: 10/5/16

DROP-IN WEIGHT = 36.64 LBS.

GENERAL NOTES:

1. NO BURRS OR DIE MARKS PERMISSIBLE
2. ALL WELDS TO BE GROUND SMOOTH AND POLISHED TO A MATCHING FINISH
3. OVERALL DIMENSION TOLERANCE (UNLESS NOTED OTHERWISE)
 - a. SHARP BENDS +/- .125 [3.18]
 - b. ROLL BENDS +/- .25 [6.35]

CUSTOMER: STARBUCKS

PROJECT: FREDDO - 15in SINGLE POSITION DROP-IN PBR SINK

ITEM #: 11232015

DATE: 1/11/16

DRAWN BY: JM

REV 2 7/7/16 MODIFIED HOLE TOLERANCE FROM -0.125 TO 0.000

RIL

NSF ID: CUSTOM SINK

REV 3 9/27/16 ADDED WELD STUD AND ADJUSTED LOCATIONS ON BOTTOM OF TUB

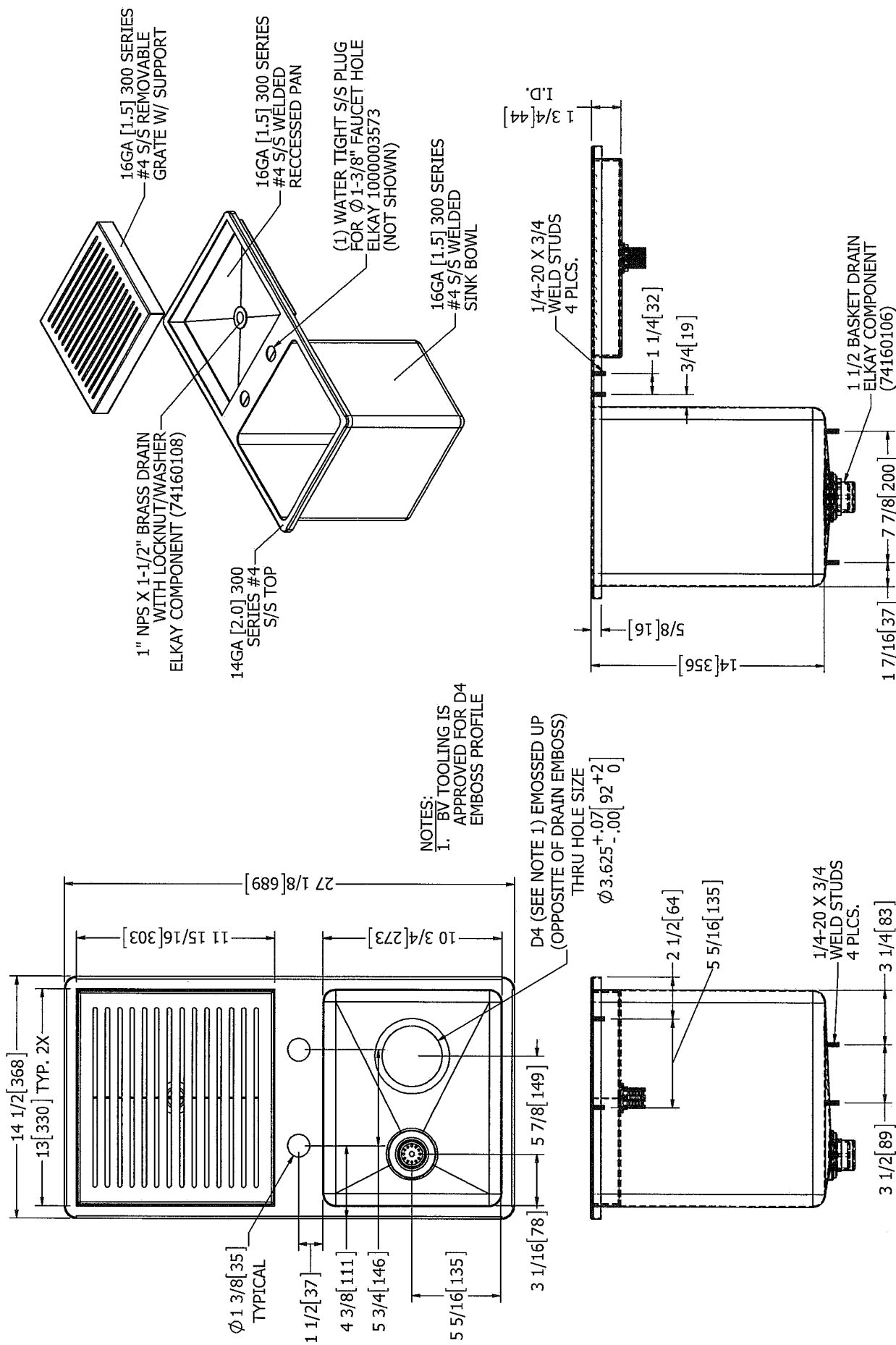
TCP

FSP #: FSP207568

SHEET: 1 of 2

ELKAY NSF
foodservice products

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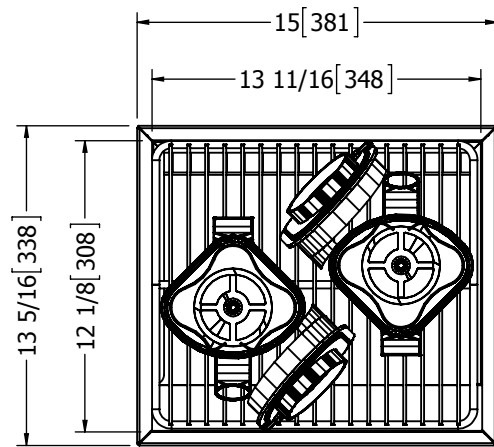
NOTES:
1. BV TOOLING IS APPROVED FOR D4 EMBOSS PROFILE

D4 (SEE NOTE 1) EMOSS UP (OPPOSITE OF DRAIN EMBOSS) THRU HOLE SIZE
 $\phi 3.625 \pm .07 \begin{matrix} 92 \\ +2 \\ -0 \end{matrix}$

<p>GENERAL NOTES: 1. NO BURRS OR DIE MARKS PERMISSIBLE 2. ALL WELDS TO BE GRIND SMOOTH AND POLISHED TO A MATCHING FINISH 3. OVERALL DIMENSION TOLERANCE (UNLESS NOTED OTHERWISE): a. SHARP BENDS $\pm .125$ (3.18) b. ROLL BENDS $\pm .25$ (6.35)</p>		<p>CUSTOMER: STARBUCKS</p>	
REV 2	7/7/16	MODIFIED HOLE TOLERANCE FROM -0.125 TO 0.000	DATE: 1/11/16
REV 3	9/27/16	ADDED WELD STUD AND ADJUSTED LOCATIONS ON BOTTOM OF TUB	NSF ID: CUSTOM SINK
		ITEM #: 11232015	FSP #: FSP207568
		PROJECT: FREDDO - 15in SINGLE POSITION DROP-IN PBR SINK	DRAWN BY: JM
		SHEET: 2 of 2	

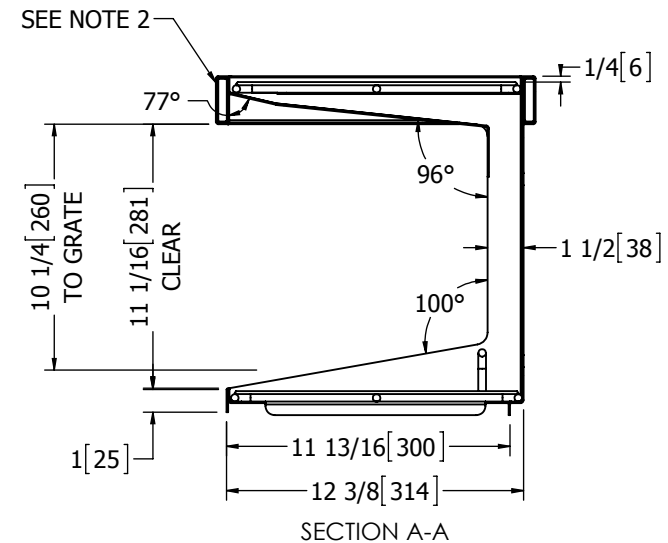
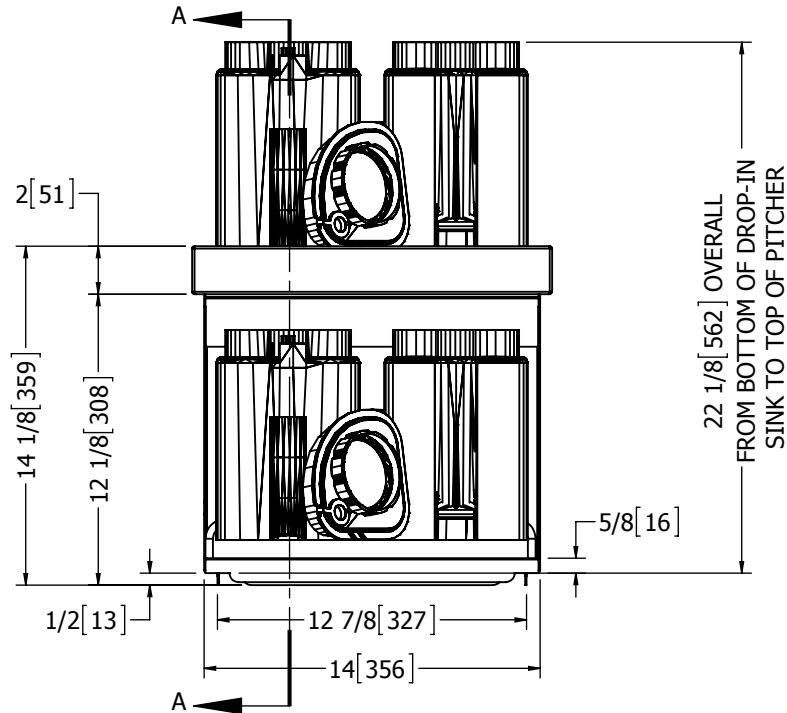
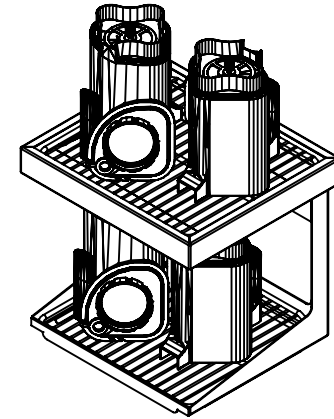
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foodservice products

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NOTE:

1. 16 GA. [1.5] 304 #4 S/S CONSTRUCTION FRAME
2. 18 GA. [1.2] 304 #4 S/S CONSTRUCTION FACADE WRAP
3. S/S CONSTRUCTION GRATES
4. STITCH WELD CONSTRUCTION
5. MATTE BLACK POWDER COAT FINISH [TIGER DRYLAC 09-71190 MATTE (RAL 7021 M)]



- GENERAL NOTES:**
1. NO BURRS OR DIE MARKS PERMISSIBLE
 2. ALL WELDS TO BE GROUND SMOOTH AND POLISHED TO A MATCHING FINISH
 3. OVERALL DIMENSION TOLERANCE (UNLESS NOTED OTHERWISE)
 - a. SHARP BENDS +/- .125 [3.18]
 - b. ROLL BENDS +/- .25 [6.35]

CUSTOMER: **STARBUCKS**

PROJECT: **FREDDO PROJECT - ACCESSORIES**

ITEM #:

DATE: **4/18/16**

DRAWN BY: **RIL/BG**

NSF ID: **CUSTOM**

FSP #: **FSP113199**

SHEET: **1 of 1**

