



CITY OF CAMBRIDGE
MASSACHUSETTS
BOARD OF ZONING APPEAL
831 MASSACHUSETTS AVENUE
CAMBRIDGE, MA 02139
617 349-6100

BZA APPLICATION FORM

Plan No: BZA-014959-2017

GENERAL INFORMATION

The undersigned hereby petitions the Board of Zoning Appeal for the following:

Special Permit : ✓ Variance : _____ Appeal : _____

PETITIONER : RRG Harvard LLC - Blackbird Doughnuts - C/O Blackbird Doughnuts

PETITIONER'S ADDRESS : 1395 Washington St Boston, ma 02118

LOCATION OF PROPERTY : 1350 Massachusetts Ave Cambridge, MA 02138

TYPE OF OCCUPANCY : CZO 4.35.0 ZONING DISTRICT : Business B Zone

REASON FOR PETITION :

Change in Use / Occupancy

DESCRIPTION OF PETITIONER'S PROPOSAL :

Special Permit: To operate a Fast Order Food Establishment Kiosk serving Doughnuts, Coffee & Ice Cream at Smith Campus.

SECTIONS OF ZONING ORDINANCE CITED :

Article 4.000 Section 4.35.0 (Fast Order Food Establishment).

Article 11.000 Section 11.30 (Fast Order Food Establishment).

Original Signature(s) :

(Petitioner(s) / Owner)

Rebecca Rose

(Print Name)

Address :

1395 Washington St
Boston, MA 02118

Tel. No. :

617 797 0333

E-Mail Address :

rebecca@thefollowsboston.org

Date :

11-7-17

BZA APPLICATION FORM - OWNERSHIP INFORMATION

(To be completed by OWNER, signed before a notary, and returned to Secretary of Board of Appeal.)

I/We President and Fellows of Harvard College
(OWNER)

Address: c/o Carolee Hill, Harvard Real Estate, 1350 Massachusetts Avenue, Suite 573, Cambridge, MA 02138

State that I/We own the property located at 1350 Massachusetts Avenue which is the subject of this

zoning application.

The record title of this property is in the name of President and Fellows of Harvard College

*Pursuant to a deed of duly recorded in the date See list below, Middlesex South

County Registry of Deeds at Book, _____, Page _____; or Middlesex

Registry District of Land Court, Certificate No. _____ Book _____

_____ Page _____

Carolee Hill

Signature by Land Owner or Authorized
Trustee, Officer or Agent*

Commonwealth of Massachusetts, County of

Middlesex

The above-name Carolee Hill personally appeared before me, this

24th day of August, 20 17, and made oath that the above statement is true.

My Commission Expires 12/28/2023

DRES

(Notary Seal).

Notary

* If ownership is not shown in recorded deed, e.g. if by court order, recent deed, or inheritance, please include documentation.

May 1, 1795	Book 116	Page 557
November 27, 1918	Book 4231	Page 541
November 27, 1918	Book 4231	Page 542
February 26, 1926	Book 4944	Page 242
June 25, 1931	Book 5570	Page 131
July 1, 1936	Book 6041	Page 247
November 14, 1939	Book 6345	Page 209

BZA APPLICATION FORM**DIMENSIONAL INFORMATION**

APPLICANT: RRG HARVARD LLC **PRESENT USE/OCCUPANCY:** n/a
LOCATION: 1350 Massachusetts Ave Cambridge, MA 02138 **ZONE:** Business B Zone
PHONE: _____ **REQUESTED USE/OCCUPANCY:** retail fast food

		<u>EXISTING CONDITIONS</u>	<u>REQUESTED CONDITIONS</u>	<u>ORDINANCE REQUIREMENTS</u> ¹	
<u>TOTAL GROSS FLOOR AREA:</u>		<u>326470</u>	<u>no change</u>	<u>299455</u>	(max.)
<u>LOT AREA:</u>		<u>74863.7</u>	<u>no change</u>	<u>none</u>	(min.)
<u>RATIO OF GROSS FLOOR AREA TO LOT AREA:</u> ²		<u>4.36</u>	<u>no change</u>	<u>4.0</u>	(max.)
<u>LOT AREA FOR EACH DWELLING UNIT:</u>		<u>na</u>	<u>NA</u>	<u>NA</u>	(min.)
<u>SIZE OF LOT:</u>	WIDTH	<u>Mass Ave-Mt Au</u>	<u>no change</u>	<u>none</u>	(min.)
	DEPTH	<u>) Holyoke-Dunst</u>	<u>no change</u>	<u>none</u>	
<u>SETBACKS IN FEET:</u>	FRONT	<u>na</u>	<u>NA</u>	<u>none</u>	(min.)
	REAR	<u>na</u>	<u>NA</u>	<u>none</u>	(min.)
	LEFT SIDE	<u>na</u>	<u>NA</u>	<u>none</u>	(min.)
	RIGHT SIDE	<u>na</u>	<u>NA</u>	<u>none</u>	(min.)
<u>SIZE OF BLDG.:</u>	HEIGHT	<u>112-1</u>	<u>no change</u>	<u>with special</u>	(max.)
	LENGTH	<u>olyoke, 278.8</u>	<u>no change</u>	<u>none</u>	
	WIDTH	<u>ss Ave, 174 Mt</u>	<u>no change</u>	<u>none</u>	
<u>RATIO OF USABLE OPEN SPACE TO LOT AREA:</u>		<u>na</u>	<u>NA</u>	<u>none</u>	(min.)
<u>NO. OF DWELLING UNITS:</u>		<u>0</u>	<u>0</u>	<u>NA</u>	(max.)
<u>NO. OF PARKING SPACES:</u>		<u>113</u>	<u>no change</u>	<u>0</u>	(min./max)
<u>NO. OF LOADING AREAS:</u>		<u>0</u>	<u>0</u>	<u>0</u>	(min.)
<u>DISTANCE TO NEAREST BLDG. ON SAME LOT:</u>		<u>na</u>	<u>na</u>	<u>na</u>	(min.)

Describe where applicable, other occupancies on same lot, the size of adjacent buildings on same lot, and type of construction proposed, e.g.; wood frame, concrete, brick, steel, etc.

1. SEE CAMBRIDGE ZONING ORDINANCE ARTICLE 5.000, SECTION 5.30 (DISTRICT OF DIMENSIONAL REGULATIONS).
2. TOTAL GROSS FLOOR AREA (INCLUDING BASEMENT 7'-0" IN HEIGHT AND ATTIC AREAS GREATER THAN 5') DIVIDED BY LOT AREA.
3. OPEN SPACE SHALL NOT INCLUDE PARKING AREAS, WALKWAYS OR DRIVEWAYS AND SHALL HAVE A MINIMUM DIMENSION OF 15'.

BZA APPLICATION FORM

SUPPORTING STATEMENT FOR A SPECIAL PERMIT

Please describe in complete detail how you meet each of the following criteria referring to the property and proposed changes or uses which are requested in your application. Attach sheets with additional information for special permits which have additional criteria, e.g.; fast food permits, comprehensive permits, etc., which must be met.

Granting the Special Permit requested for 1350 Massachusetts Ave Cambridge, MA 02138 (location) would not be a detriment to the public interest because:

A) Requirements of the Ordinance can or will be met for the following reasons:

The proposed use, Blackbird Doughnuts, a 286 square footage fast order food establishment, is one permitted and allowed by Special Permit under CZO 4.35.o in a Business B zoning district. Located within the Smith Campus Center's large common space in the new pavilion facing Holyoke Street, Blackbird Doughnuts is a locally-based company dedicated to creating unique gourmet doughnuts from scratch. Blackbird aims to take the pastry craft to the next level by combining interesting flavors with classic favorites, while using as many natural and locally sourced ingredients as possible. Our changing menu of doughnuts includes seasonal flavors such as Pumpkin Boston Cream Bismarck, Salted Toffee, Cherry Cobbler, and Apple Cider. Blackbird's offerings also include cakes, ice cream, and coffee. This food venue will be located in the Smith Campus Center which will offer abundant indoor and outdoor seating that is available to the public, including the patrons of Blackbird Doughnuts.

B) Traffic generated or patterns of access or egress would not cause congestion hazard, or substantial change in established neighborhood character for the following reasons:

Traffic generated and patterns of access or egress will not cause a congestion hazard. Harvard University undertook a voluntary traffic study for the overall Smith Campus Center renovation, which assumed multiple food venues in the building as well as the other proposed uses. This study validated that the project will have no adverse traffic impacts and it was reviewed with the Cambridge Traffic, Parking and Transportation Department.

The proposed use, Blackbird Doughnuts, will not create a detriment to the public in terms of traffic impacts as it will serve the same population - Harvard affiliates, Harvard Square and Cambridge residents, workers, and visitors - that have long been served by food establishments in this building which is in a location that is highly pedestrian oriented and transit accessible. This will result in no increase in traffic. The building is located in the heart of Harvard Square and directly adjacent to the MBTA subway and bus station, a Hubway station and the site will be equipped with ample bike parking. Blackbird Doughnuts will be located within the large common space in the new pavilion facing Holyoke Street. Patrons will be able to reach Blackbird from both within the Smith Campus Center, as the large common space is connected to the building's pedestrian arcade, as well from the Holyoke Street building entrances. The customers are expected to be walk-ins from the Smith Campus Center and other neighboring buildings as well as those visiting Harvard Square.

Loading for Blackbird Doughnuts will take place at adjacent on-street loading zones on Mt. Auburn Street and Dunster Street, consistent with how the building has been serviced in the past.

There will be no change in established neighborhood character as the Petitioner's proposed use is consistent with pre-existing fast food uses and previous fast food uses in the Smith Campus Center/former Holyoke Center.

- C) The continued operation of or the development of adjacent uses as permitted in the Zoning Ordinance would not be adversely affected by the nature of the proposed use for the following reasons:

The continued operation of or development of adjacent uses as permitted in the CZO will not be adversely affected by the nature of the proposed use. The proposed food establishment, Blackbird Doughnuts, is highly compatible with the existing commercial uses in close proximity and consistent with food establishments that have operated in this building for more than three decades. With this array of food offerings, the addition of Blackbird Doughnuts to the Smith Campus Center will expand the dining choices available within Harvard Square and Cambridge.

- D) Nuisance or hazard would not be created to the detriment of the health, safety and/or welfare of the occupant of the proposed use or the citizens of the City for the following reasons:

There will be no nuisances nor hazards created as there will be centralized building trash and recycling receptacles and removal. These receptacles will be provided in multiple locations throughout the first floor and other areas of the building, and will be convenient to the petitioner's space. Blackbird Doughnuts will only use cardboard cups and plates, and utensils will be recyclable plastic.

Blackbird Doughnuts will be located in a building that is being transformed to engage the vibrancy of Harvard Square and meet the needs of Harvard affiliates, visitors, and the Cambridge community in a way that will be of tremendous public benefit. Overall the building will have improved and expanded seating areas, food venues, and visitor services that are welcoming to all. Forbes Plaza along Massachusetts Avenue is being redesigned to include comfortable seating, chess tables, and new plantings that are inviting and allow for flexible outdoor usage for performances. The new transparent Welcome Area pavilion includes seating areas on the first and second floors with views of Harvard Square and Forbes Plaza for full-year enjoyment. The redesigned Mount Auburn Plaza calls for a lush grove of trees to create a more contemplative plaza with seating, chess tables, and more legible and improved site circulation. Dunster Street will offer outdoor dining, with a second floor roof garden overlooking the street for a unique Harvard Square experience that can be enjoyed by the public. The Holyoke Street Pavilion will house a food venue and event space, which will create an active street front. Base building services and amenities will be enhanced including information and ticketing on events and activities at Harvard University, and bike parking. The number of public restrooms will increase and will be relocated to a more convenient location. The sustainable design approach includes green roofs and green walls, plentiful natural light, rainwater collection and reuse, a high performance glass facade that maximizes energy efficiency, an interior garden within the arcade, and healthy building materials. All visitors to the building, including the customers of Blackbird Doughnuts will enjoy these amenities.

E) For other reasons, the proposed use would not impair the integrity of the district or adjoining district or otherwise derogate from the intent or purpose of this ordinance for the following reasons:

The establishment of Blackbird Doughnuts to be located at the Smith Campus Center will not create any detriment to Harvard Square. The proposal calls for a continuation of the building's commercial food uses. It will continue to serve the Harvard University population, visitors, and the Cambridge community as it has for decades during the same general time frame from early morning to late at night. The proposed project calls for no adverse impacts in terms of traffic. Therefore, requested relief does not nullify or substantially derogate from the intent or purpose of the Ordinance. Granting the requested special permit is consistent with the intent and purpose of the Ordinance and will permit the Richard A. and Susan F. Smith Campus Center to provide a public benefit to Harvard Square.



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2017 NOV -8 PM 3:39

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Plan No: BZA-014959-2017
RECEIVED THE CITY CLERK
CAMBRIDGE, MASSACHUSETTS

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Article 4.000 Section 4.35.0 (Fast Order Food Establishment).

Article 11.000 Section 11.30 (Fast Order Food Establishment).

Original Signature(s) :

[Handwritten Signature]

(Petitioner(s) / Owner)

Rebecca ROR

(Print Name)

Address :

1395 WASHINGTON ST
Boston, MA 02118

Tel. No. :

617 797 0333

E-Mail Address :

rebecca@thefollowsbakery.com

Date :

11.7.12

1350 Mass Ave
(Blackbird Doughnuts) Petitioner

159-1 / 160-37-74 / 161-1 / 162-11
PRESIDENT & FELLOWS OF HARVARD COLLEGE
C/O HARVARD REAL ESTATE, INC.
HOLYOKE CENTER, ROOM 1000
1350 MASSACHUSETTS AVE
CAMBRIDGE, MA 02138

159-2
OUT OF TOWN NEWS, INC.
C/O HUDSON NEWS AGENCY
0 HARVARD SQ.
CAMBRIDGE, MA 02138

BLACKBIRD DOUGHNUTS
C/O REBECCA ROTH
1395 WASHINGTON STREET
BOSTON, MA 02118

160-14
PRESIDENT AND FELLOWS OF HARVARD COLLEGE
HARVARD UNIVERSITY R.E. DEPT
HOLYOKE CENTER, ROOM 1017
1350 MASS AVENUE
CAMBRIDGE, MA 02138

160-14
PRESIDENT & FELLOW OF HARVARD HARVARD
UNIVERSITY R.E. DEPT
HOLYOKE CENTER, ROOM 451
1350 MASS AVE
CAMBRIDGE, MA 02138

160-38
HARVARD UNIVERSITY REAL ESTATE INC.
HOLYOKE CENTER - ROOM 1000
1350 MASSACHUSETTS AVENUE
CAMBRIDGE, MA 02138

160-58
CAMBRIDGE SAVINGS BANK
C/O KAREN A. GIESTA
1374 MASS AVE
CAMBRIDGE, MA 02138

160-59
DANA CHAMBERS ALLIANCE
135 BEAVER STREET - SUITE #404
WALTHAM, MA 02452

162-62
76 MOUNT AUBURN STREET, INC.
C/O RICK CHILDS, SRB CORP
125 HIGH STREET
OLIVER STREET TOWER 9TH FL
BOSTON, MA 02110

160-76
WHOLEY, FREDERICK R., TRS OF THE FREDERICK R.
WHOLEY IRREVOCABLE TRS
15 ANIS ROAD
BELMONT, MA 02478

160-77
HARVARD STUDENT AGENCIES, INC
67 MT. AUBURN ST
CAMBRIDGE, MA 02138

160-85
P.C. HOLYOKE STREET, LLC,
50 CONGRESS ST. ROOM 540
BOSTON, MA 02109

160-83
PLATIN LLC
15 WALNUT ST., SUITE 150
WELLESLEY, MA 02481

160-84
DAVIDSON, CHARLES L.
19 GARDEN ST.
CAMBRIDGE, MA 02138

160-11
TRINITY REALTY LIMITED PARTNERSHIP I
P.O. BOX 380212
CAMBRIDGE, MA 02238

162-10
SIGNET ASSOCIATES
46 DUNSTER ST
CAMBRIDGE, MA 02138

162-67
45 DUNSTER STREET LLC
2 HOLYOKE PLACE
CAMBRIDGE, MA 02138



CAMBRIDGE HISTORICAL COMMISSION

831 Massachusetts Avenue, 2nd Floor, Cambridge, Massachusetts 02139

Telephone: 617 349 4683 TTY: 617 349 6112

E-mail: histcomm@cambridgema.gov URL: <http://www.cambridgema.gov/Historic>

Bruce A. Irving, *Chair*; Susannah Barton Tobin, *Vice Chair*; Charles M. Sullivan, *Executive Director*
William G. Barry, Jr., Robert G. Crocker, Joseph V. Ferrara, Chandra Harrington, Jo M. Solet, *Members*
Gavin W. Kleespies, Paula A. Paris, Kyle Sheffield, *Alternates*

Jurisdiction Advice

To the Owner of Property at 1350 Massachusetts Ave. (Blackbird Doughnuts)

The above-referenced property is subject to the jurisdiction of the Cambridge Historical Commission (CHC) by reason of the status referenced below:

- ☐ Old Cambridge Historic District
- ☐ Fort Washington Historic District
(M.G.L. Ch. 40C, City Code §2.78.050)
- ☐ Avon Hill Neighborhood Conservation District
- ☐ Half Crown – Marsh Neighborhood Conservation District
- ☒ Harvard Square Conservation District
No CHC review of fast order food use.
- ☐ Mid Cambridge Neighborhood Conservation District
- ☐ Designated Landmark
- ☐ Property is being studied for designation: _____
(City Code, Ch. 2.78., Article III, and various City Council Orders)
- ☐ Preservation Restriction or Easement (as recorded)
- ☐ Structure is fifty years or more old and therefore subject to CHC review of any application for a demolition permit, if one is required by ISD. (City Code, Ch. 2.78, Article II). See the back of this page for definition of demolition.
- ☐ No jurisdiction: not a designated historic property and the structure is less than fifty years old.
- ☐ No local jurisdiction, but the property is listed on the National Register of Historic Places; CHC staff is available for consultation, upon request.
Staff comments: _____

The Board of Zoning Appeal advises applicants to complete Historical Commission or Neighborhood Conservation District Commission reviews before appearing before the Board.

If a line indicating possible jurisdiction is checked, the owner needs to consult with the staff of the Historical Commission to determine whether a hearing will be required.

CHC staff initials SLB

Date November 14, 2017

Received by Uploaded to Energov

Date November 14, 2017

Relationship to project BZA 14959-2017

cc: Applicant
Inspectional Services Commissioner

Demolition Delay Ordinance and Application Information

The Demolition Delay Ordinance (Chapter 2.78, Article II of the Cambridge Municipal Code) was adopted by the City Council in 1979 to afford public review of demolition permit applications for potentially significant buildings. When the Historical Commission determines that a building is significant and should be preserved, demolition will be delayed for up to six months so that solutions can be sought to preserve the building indefinitely. The Ordinance covers all buildings over 50 years old, city-wide. The Historical Commission archives provide dates of construction for all properties in the City.

Demolition is defined in the ordinance as "the act of pulling down, destroying, removing or razing a building or commencing the work of total or substantial destruction with the intent of completing the same." The Inspectional Services Commissioner has provided further guidelines to outline what actions require a demolition permit. **In addition to complete demolition of a building, the following actions may require a demolition permit,**

- **removal of a roof,**
- **removal of one side of a building,**
- **gutting of a building's interior to the point where exterior features (windows, etc.) are impacted, and**
- **removal of more than 25% of a structure.**

Please contact the building inspector or a staff member of the Historical Commission if you have questions about whether a demolition permit is required for a particular project.

Demolition permit applications can be obtained from the Inspectional Services Department. The completed application should be submitted to the Historical Commission, where the staff will review the application. If the Executive Director of the Historical Commission makes an initial determination that the building is significant, a public hearing will be scheduled with Historical Commission. If the staff makes an initial determination that the building is not significant, the application is released for further review by the Building Commissioner.

More information about the demolition permit application procedures is available on the Historical Commission's web site or by calling or dropping by the Historical Commission office.

July 2003

Cambridge Historical Commission
831 Massachusetts Ave., 2nd Fl.
Cambridge, MA 02139
Ph: 617/349-4683 or TTY: 617/349-6112
<http://www.cambridgema.gov/Historic>

SCHEDULE A

Initial Capital Contribution and Percentage Interest

As of October 26, 2017

Member	Amount of Initial Capital Contribution	Membership Percentage Interest
Gallows Group, Inc.	\$10.00	100%

RRG HARVARD, LLC

OPERATING AGREEMENT

This Operating Agreement (the "Agreement") of **RRG HARVARD, LLC**, a Massachusetts limited liability company, is entered into this 26th day of October, 2017, by the entity identified as a Member on Schedule A attached hereto (the "Member").

The Member, in order to form a limited liability company pursuant to and in accordance with the provisions of the Massachusetts General Laws §156C, as the same may be amended from time to time (the "Act"), hereby agrees with the Company as follows:

1. Purpose. The general character of the business of the Company is to engage in owning, managing, operating, buy and selling restaurants and retail stores. The Company shall have authority to engage in any other lawful business, trade, purpose or activity permitted by the Act, and it shall possess and may exercise all of the powers and privileges granted by the Act together with any powers incidental thereto, so far as such powers or privileges are necessary or convenient to the conduct, promotion or attainment of the business, purposes or activities of the Company.

2. Company Address. The address of the principal office of the Company is 1395 Washington Street, Boston, MA 02118.

3. Registered Office and Agent. The registered office of the Company in the Commonwealth of Massachusetts is c/o Richard D. Gass, Saul Ewing Arnstein & Lehr LLP, 131 Dartmouth Street, Suite 501, Boston, MA 02116. The name of the registered agent of the Company for service of process on the Company in the Commonwealth of Massachusetts is Richard D. Gass.

4. Powers. The Company shall have the power and authority to do any and all acts necessary or convenient to or in furtherance of the purposes described in Article 2 hereof, including all power and authority, statutory or otherwise, possessed by, or which may be conferred upon, limited liability companies under the Act and under the laws of the Commonwealth of Massachusetts.

5. Management. The overall management and control of the business and affairs of the Company shall be vested in the Manager, who shall have authority to act on behalf of and bind the Company with respect to all matters. The Manager of the Company shall be Rebecca Roth Gullo, 1395 Washington Street, Boston, MA 02118.

6. Reliance by Third Parties. Any person or entity dealing with the Company may rely upon a certificate signed by the Member(s) as to:

(a) the persons or entities authorized to execute and deliver any instrument or document of or on behalf of the Company, and

(b) the persons or entities authorized to take any action or refrain from taking any action as to any matter whatsoever involving the Company.

7. Dissolution. The Company shall have perpetual existence unless it shall be dissolved and its affairs shall have been wound up upon (a) the written consent of a majority of the Members or (b) the entry of a decree of judicial dissolution under the Act.

8. Capital Contributions. The Member has made an initial capital contribution to the Company in the amount set forth on Schedule A. The Member may make, but shall not be required to make, any additional capital contributions to the Company.

9. Additional Contributions. The Member may make, but shall not be required to make, any additional capital contributions to the Company.

10. Allocation of Profits and Losses. All items of Company income, gain, profit, loss and deduction shall be allocated to the Member.

11. Distributions. Distributions shall be made to the Member at the times and in the aggregate amounts determined by the Manager.

12. Transfers and Assignments. A Member may assign his or her respective membership interest in the Company to any person or entity, which person or entity shall become a Member upon the filing of the instrument of assignment with the records of the Company. A Member may conditionally or collaterally assign his or her membership interest in the Company to any lender of funds to the Company and/or the Member, which assignee shall become a Member upon activation of such assignee's rights under the instrument of assignment in accordance therewith.

13. Amendments. This Agreement may be amended or restated from time to time by written instrument executed by the Member.

14. Liability of Member. The Member shall not have any liability for the obligations or liabilities of the Company except to the extent provided in the Act.

15. Governing Law. This Agreement shall be governed by, and construed under, the Laws of the Commonwealth of Massachusetts, all rights and remedies being governed by said laws.

[PAGE ENDS HERE; SIGNATURES FOLLOW]

IN WITNESS WHEREOF, the undersigned, intending to be legally bound hereby, has duly executed this Operating Agreement as of the day and year first above written.

MEMBER:

GALLOWS GROUP, INC., a Massachusetts corporation

By: 
Rebecca Roth Gullo, President



Christina Giacobbe
Director of Emergency
Communications and 911

Paula Snow
Chief of Operations

Cambridge Emergency Communications Department

125 SIXTH ST, CAMBRIDGE, MA 02142
TEL. (617)349-6911 FAX (617) 349-3394
www.cambridge911.org



Richard C. Rossi
City Manager

Lisa C. Peterson
Deputy City Manager

Emergency Contact Information Worksheet City of Cambridge Emergency Communications

The Cambridge 911/Emergency Communications Center receives all 911 calls and dispatches all Police, Fire, and EMS vehicles to emergencies in the city. In the event of an emergency after business hours we may need to quickly contact a business owner, manager, or other authorized person who can respond with keys to a property, reset a ringing alarm, provide helpful information, represent an owner's interests, or secure the property after a fire or break-in. We have developed a computer file to manage this information and are soliciting updated information about contact persons for your business.

Please fill-in the information below, providing us with at least two contact names (preferably three) so that a notification can always be made. The contact information will be kept confidential in the Center and only used for notification purposes by the Center and/or Police or Fire personnel.

BUSINESS NAME: Blackbird Doughnuts
ADDRESS IN CITY: 1350 Massachusetts Avenue, Cambridge MA 02138
PHONE: 617-425-0200 WEBSITE: _____
TYPE OF BUSINESS: Doughnut shop EMAIL: rebecca@thegallowsboston.com

EMERGENCY CONTACTS:

- | | | |
|----|--|--|
| 1. | Last Name: <u>Gullo</u> | First Name: <u>Rebecca Roth</u> |
| | Address: <u>1395 Washington Street</u> | City: <u>Boston, MA 02118</u> |
| | Phone: <u>617-425-0200</u> | Email: <u>rebecca@thegallowsboston.com</u> |
| 2. | Last Name: _____ | First Name: _____ |
| | Address: _____ | City: _____ |
| | Phone: _____ | Email: _____ |
| 3. | Last Name: _____ | First Name: _____ |
| | Address: _____ | City: _____ |
| | Phone: _____ | Email: _____ |

Person Completing Form: Rebecca Roth Gullo

Date:

10/27/17

Office Use Only - Date Entered:

By:

MAIL OR FAX TO THE ABOVE LOCATION/FAX NUMBER
OR EMAIL ECADMINREQUESTS@CAMBRIDGE911.ORG

FOR OFFICE USE ONLY

Volume _____

Folio _____

**PURSUANT TO CHAPTER 62C SECTION 47A*
THE FOLLOWING INFORMATION IS NOW REQUIRED ON FILING A
BUSINESS CERTIFICATE:**

FID#: 82-3216485 _____

OR

SOCIAL
SECURITY # : _____

NAME OF
BUSINESS _____

ADDRESS OF
BUSINESS _____

Your social security and/or Federal Identification Number will be furnished to the Massachusetts Department of Revenue.

[*https://malegislature.gov/Laws/GeneralLaws/PartI/TitleIX/Chapter62C/Section47A](https://malegislature.gov/Laws/GeneralLaws/PartI/TitleIX/Chapter62C/Section47A)



The Commonwealth of Massachusetts
William Francis Galvin

Minimum Fee: \$500.00

Secretary of the Commonwealth, Corporations Division
One Ashburton Place, 17th floor
Boston, MA 02108-1512
Telephone: (617) 727-9640

[Special Filing Instructions](#)

Certificate of Organization

(General Laws, Chapter 156C)

Identification Number: 001296659

1. The exact name of the limited liability company is: RRG HARVARD, LLC

2a. Location of its principal office:

No. and Street: 1395 WASHINGTON STREET
City or Town: BOSTON State: MA Zip: 02118 Country: USA

2b. Street address of the office in the Commonwealth at which the records will be maintained:

No. and Street: 1395 WASHINGTON STREET
City or Town: BOSTON State: MA Zip: 02118 Country: USA

3. The general character of business, and if the limited liability company is organized to render professional service, the service to be rendered:

THE GENERAL CHARACTER OF THE BUSINESS OF THE COMPANY IS TO ENGAGE IN OWNIN G, MANAGING, OPERATING, BUY AND SELLING RESTAURANTS AND RETAIL STORES. THE C OMPANY SHALL HAVE AUTHORITY TO ENGAGE IN ANY OTHER LAWFUL BUSINESS, TRADE, PURPOSE OR ACTIVITY PERMITTED BY THE MASSACHUSETTS LIMITED LIABILITY COMPAN Y ACT, AND IT SHALL POSSESS AND MAY EXERCISE ALL OF THE POWERS AND PRIVILEGES GRANTED BY THE ACT TOGETHER WITH ANY POWERS INCIDENTAL THERETO, SO FAR AS S UCH POWERS OR PRIVILEGES ARE NECESSARY OR CONVENIENT TO THE CONDUCT, PROM OTION OR ATTAINMENT OF THE BUSINESS, PURPOSES OR ACTIVITIES OF THE COMPANY.

4. The latest date of dissolution, if specified:

5. Name and address of the Resident Agent:

Name: RICHARD D. GASS
No. and Street: C/O SAUL EWING ARNSTEIN & LEHR LLP
131 DARTMOUTH STREET, SUITE 501
City or Town: BOSTON State: MA Zip: 02116 Country: USA

I, RICHARD D. GASS resident agent of the above limited liability company, consent to my appointment as the resident agent of the above limited liability company pursuant to G. L. Chapter 156C Section 12.

6. The name and business address of each manager, if any:

Title	Individual Name First, Middle, Last, Suffix	Address (no PO Box) Address, City or Town, State, Zip Code
MANAGER	REBECCA ROTH GULLO	1395 WASHINGTON STREET BOSTON, MA 02118 USA

7. The name and business address of the person(s) in addition to the manager(s), authorized to execute documents to be filed with the Corporations Division, and at least one person shall be named if there are no managers.

Title	Individual Name First, Middle, Last, Suffix	Address (no PO Box) Address, City or Town, State, Zip Code

8. The name and business address of the person(s) authorized to execute, acknowledge, deliver and record any recordable instrument purporting to affect an interest in real property:

Title	Individual Name First, Middle, Last, Suffix	Address (no PO Box) Address, City or Town, State, Zip Code
REAL PROPERTY	REBECCA ROTH GULLO	1395 WASHINGTON STREET BOSTON, MA 02118 USA

9. Additional matters:

SIGNED UNDER THE PENALTIES OF PERJURY, this 26 Day of October, 2017,
KEVIN R. BRENNAN

(The certificate must be signed by the person forming the LLC.)

CONSENT TO USE OF NAME

RRG, LLC, a Massachusetts limited liability, does hereby consent to the use of a similar name by RRG Harvard, LLC, a limited liability company to be organized in Massachusetts pursuant to the Certificate of Organization to which this consent is attached.

Date: October 26, 2017

RRG, LLC, a Massachusetts limited liability
company

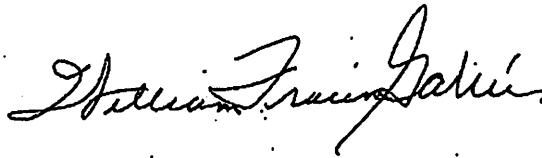
By: 

Rebecca Roth Gullo, Manager

THE COMMONWEALTH OF MASSACHUSETTS

I hereby certify that, upon examination of this document, duly submitted to me, it appears
that the provisions of the General Laws relative to corporations have been complied with,
and I hereby approve said articles; and the filing fee having been paid, said articles are
deemed to have been filed with me on:

October 26, 2017 03:56 PM

A handwritten signature in cursive script, reading "William Francis Galvin".

WILLIAM FRANCIS GALVIN

Secretary of the Commonwealth



DEPARTMENT OF THE TREASURY
INTERNAL REVENUE SERVICE
CINCINNATI OH 45999-0023

Date of this notice: 10-26-2017

Employer Identification Number:
82-3216485

Form: SS-4

Number of this notice: CP 575 G

For assistance you may call us at:
1-800-829-4933

RRG HARVARD LLC
REBECCA ROTH SOLE MBR
1395 WASHINGTON ST
BOSTON, MA 02118

IF YOU WRITE, ATTACH THE
STUB AT THE END OF THIS NOTICE.

WE ASSIGNED YOU AN EMPLOYER IDENTIFICATION NUMBER

Thank you for applying for an Employer Identification Number (EIN). We assigned you EIN 82-3216485. This EIN will identify you, your business accounts, tax returns, and documents, even if you have no employees. Please keep this notice in your permanent records.

When filing tax documents, payments, and related correspondence, it is very important that you use your EIN and complete name and address exactly as shown above. Any variation may cause a delay in processing, result in incorrect information in your account, or even cause you to be assigned more than one EIN. If the information is not correct as shown above, please make the correction using the attached tear off stub and return it to us.

A limited liability company (LLC) may file Form 8832, *Entity Classification Election*, and elect to be classified as an association taxable as a corporation. If the LLC is eligible to be treated as a corporation that meets certain tests and it will be electing S corporation status, it must timely file Form 2553, *Election by a Small Business Corporation*. The LLC will be treated as a corporation as of the effective date of the S corporation election and does not need to file Form 8832.

To obtain tax forms and publications, including those referenced in this notice, visit our Web site at www.irs.gov. If you do not have access to the Internet, call 1-800-829-3676 (TTY/TDD 1-800-829-4059) or visit your local IRS office.

IMPORTANT REMINDERS:

- * Keep a copy of this notice in your permanent records. **This notice is issued only one time and the IRS will not be able to generate a duplicate copy for you.** You may give a copy of this document to anyone asking for proof of your EIN.
- * Use this EIN and your name exactly as they appear at the top of this notice on all your federal tax forms.
- * Refer to this EIN on your tax-related correspondence and documents.

If you have questions about your EIN, you can call us at the phone number or write to us at the address shown at the top of this notice. If you write, please tear off the stub at the bottom of this notice and send it along with your letter. If you do not need to write us, do not complete and return the stub.

Your name control associated with this EIN is RRGH. You will need to provide this information, along with your EIN, if you file your returns electronically.

Thank you for your cooperation.

(IRS USE ONLY) 575G

10-26-2017 RRGH O 9999999999 SS-4

Keep this part for your records.

CP 575 G (Rev. 7-2007)

Return this part with any correspondence
so we may identify your account. Please
correct any errors in your name or address.

CP 575 G

9999999999

Your Telephone Number Best Time to Call
() -

DATE OF THIS NOTICE: 10-26-2017
EMPLOYER IDENTIFICATION NUMBER: 82-3216485
FORM: SS-4 NOBOD

INTERNAL REVENUE SERVICE
CINCINNATI OH 45999-0023
|||||

RRG HARVARD LLC
REBECCA ROTH SOLE MBR
1395 WASHINGTON ST
BOSTON, MA 02118



The City of Cambridge
Office of the City Clerk

795 Massachusetts Avenue
Cambridge, MA 02139
617-349-4260

Mon. 8:30 am to 8:00 pm
Tues., Wed. & Thur.
8:30 am to 5:00 pm
Fri. 8:30 to Noon

**THE COMMONWEALTH OF MASSACHUSETTS
CITY OF CAMBRIDGE
BUSINESS CERTIFICATE**

In Conformity With The Provisions Of Chapter One Hundred And Ten,
Section Five Of The General Laws, As Amended, The Undersigned
Hereby Declares(s) That A Business Is Conducted Under The Title Of:

Please Check One: ☒ New Business ☐ Renewal

DBA: **Blackbird Doughnuts**

Is Conducted At: **1350 Massachusetts Avenue, Cambridge MA 02138**

Phone Number: **617-425-0200** (physical location of business, no post office boxes)

Type of Business: **Doughnut Shop** Zip Code: **02138**

By The Following Named Person(s) (Includes Corporate Name And Title if Corporate Officer):

Full Name	Residence
RRG Harvard, LLC	1395 Washington Street
	Boston, MA 02118

Signature(s): **RRG Harvard, LLC**

By: **Rebecca Roth Gullo, Manager** Date: _____
County: **Suffolk**

PERSONALLY APPEARED **Rebecca Roth Gullo**, PROVED TO ME THROUGH SATISFACTORY EVIDENCE
OF IDENTIFICATION, WHICH WAS **Personal Knowledge** TO BE THE PERSON WHOSE NAME IS SIGNED ON
THE DOCUMENT AND MADE OATH THE FOREGOING STATEMENT IS TRUE.

IN ACCORDANCE WITH THE PROVISION OF CHAPTER 337 OF THE ACTS OF 1985 AND
CHAPTER 110, SECTION 5 OF MASSACHUSETTS GENERAL LAWS, BUSINESS CERTIFICATES
SHALL BE IN EFFECT FOR FOUR YEARS FROM THE DATE OF ISSUE AND SHALL BE RENEWED
EACH FOUR YEARS THEREAFTER. A STATEMENT UNDER OATH MUST BE FILED WITH THE CITY
CLERK UPON DISCONTINUING, RETIRING, WITHDRAWING OR CHANGE OF LOCATION OF
BUSINESS OR RESIDENCE FROM SUCH BUSINESS OR PARTNERSHIP.

NOTARY / ~~XXX~~
MY COMMISSION EXPIRES:

____/____/____

BUSINESS CERTIFICATE EXPIRES:

Photographs of Smith Campus Center



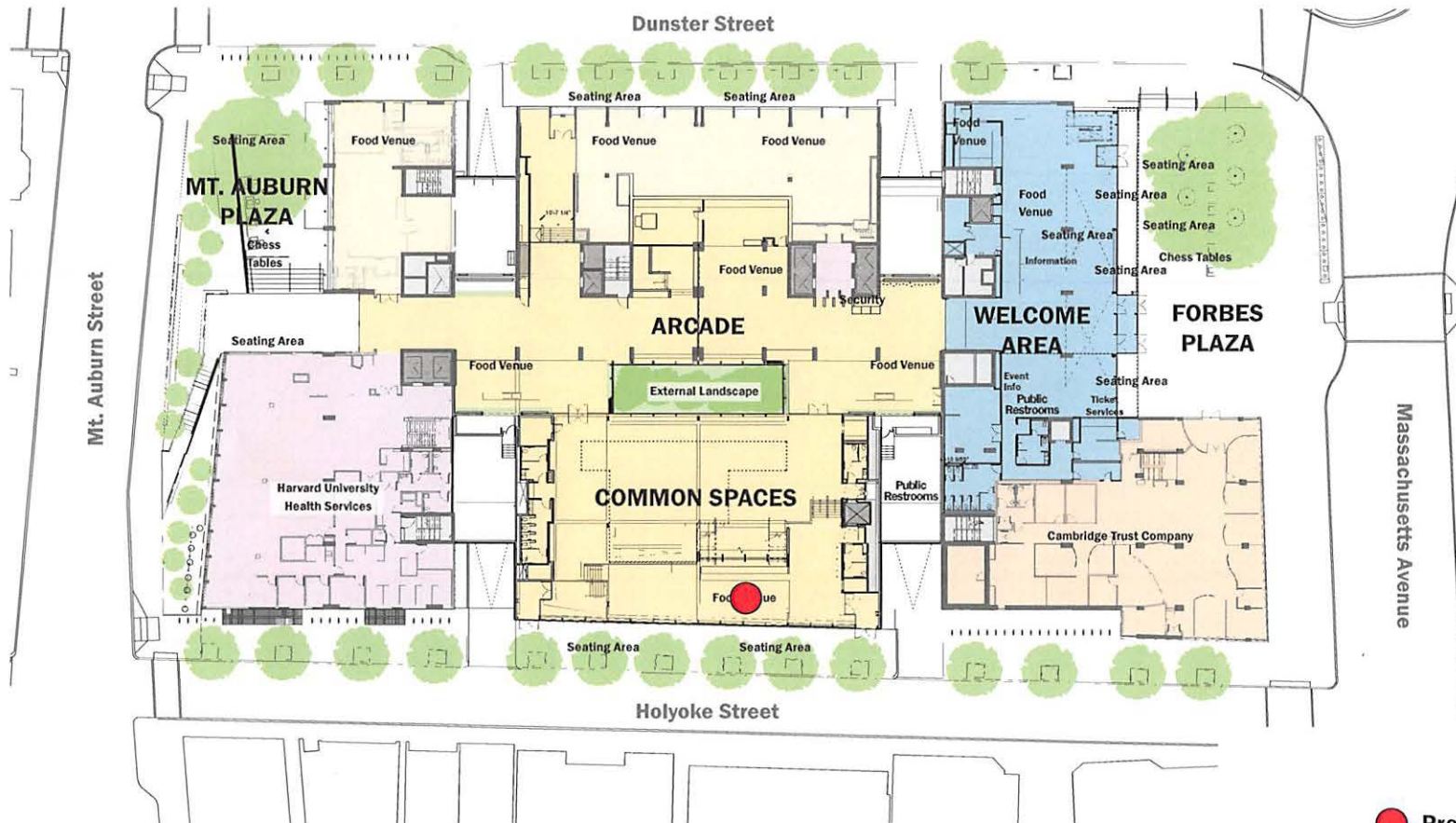
Smith Campus Center – Currently Under Renovation



Smith Campus Center Arcade – Prior to Renovation

Smith Campus Center: 1st Floor

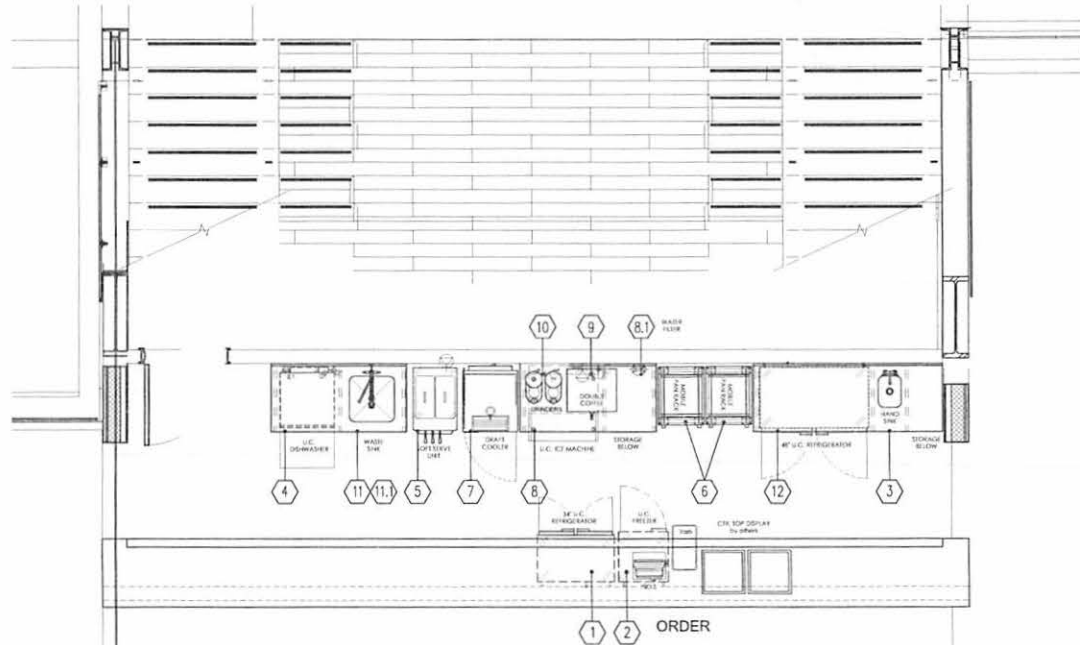
PROPOSED



 Proposed location of Blackbird Doughnuts

SPECIAL NOTE

THIS PLAN SET HAS BEEN ISSUED PRIOR TO FINALIZATION & APPROVAL OF FOODSERVICE EQUIPMENT PACKAGE. HARBOR FOOD SERVICE ADVISES NO RESPONSIBILITY IN THE EVENT DISCREPANCIES DEVELOP BETWEEN FINALIZED EQUIPMENT CONTRACT & ELECTRICAL, PLUMBING, MECHANICAL AND BUILDING CONDITIONS AS SPECIFIED WITHIN THIS PLAN SET.



RETAIL SPACE FLOOR PLAN

1/2" = 1'-0"

FOODSERVICE EQUIPMENT SCHEDULE

G.C. SUPPLIED	G.C. INSTALLED	OWNER/VENDOR SUPPLIED	OWNER/VENDOR INSTALLED	Item No.	Quantity	Category	Manufacture	Model No.	Amps	Voltage	Phase	Cycle	Hp	Kw	NEMA	Connection Type	Electrical Connection Height	Cold Water (in)	Cold Water Conn. Height(in)	Hot Water (in)	Hot Water Conn. Height(in)	Indirect Waste Size	Indirect Waste Type	Direct Waste Size	Direct Waste Conn. Height(in)	Equipment Remarks
				1	1	Reach-In Undercounter Refrigerator	Beverage Air	UCR36A	8.3	115	1	60	1/5		S-15P	Cord & Plug										
				2	1	Reach-In Undercounter Freezer	Beverage Air	UCF27A	6.0	115	1	60	1/4		S-15P	Cord & Plug										
*				3	1	Drop-In Sink w/Faucet	BE Resources	BE-05-1814-10-55-PG										1/2"		1/2"				1-1/2"		
	*	*	*	4	1	GLASSWASHER	NOT IN F.E.C. CONTRACT	BY OWNER																		G.C. TO VERIFY MECH REQUIREMENT
	*	*	*	5	1	SOFT SERVE ICE CREAM	NOT IN F.E.C. CONTRACT	BY TAYLOR NEW ENGLAND																		G.C. TO VERIFY MECH REQUIREMENT
				6	2	Mobile Bar / Sheet Pan Rack	Winholt	AL-18208																		
	*	*		7	1	Draft Beer Cooler	Turbo Air	TBD-150 (by owner)	4.0	115	1	60	1/10		S-15P	Cord & Plug							3/4"			G.C. TO VERIFY MECH REQUIREMENT
	*			8	1	Ice Cuber with Bin	Scotsman	CU3030SA-1		115	1	60				Direct		3/8"					3/4"			
	*	*	*	9	1	Coffee Brewer	FETCO	CBS-2152KTS (by owner)	25.8	208-240	1	60		6.1		Direct		3/8"								G.C. TO VERIFY MECH REQUIREMENT
	*	*	*	10	2	Coffee Grinder	FETCO	GR-1.2 (by owner)	5.7	120	1	60	1/2	.37		CORD										G.C. TO VERIFY MECH REQUIREMENT
	*			11	1	Work Table w/Sink	Custom Fabricate	FABW130605INK															1-1/2"			
	*			11.1	1	Pre-Rinse Faucet Assembly	T&S Brass	B-0113-B										1/2"		1/2"						
				12	1	Reach-In Undercounter Refrigerator	Beverage Air	UCR36A	8.3	115	1	60	1/5		S-15P	Cord & Plug										

FOODSERVICE EQUIPMENT NOTES:

- ITEMS NOT DENOTED BY AN * WILL BE PROVIDED & INSTALLED BY (HARBOR FOODS) F.E.C.
- ALL FINAL GAS, ELECTRICAL & PLUMBING HOOK UPS TO EQUIPMENT AND PLUMBING FIXTURES TO BE PROVIDED BY GC.
- SOME OWNER PROVIDED EQUIPMENT WILL BE PROVIDED & INSTALLED BY OWNERS VENDOR - GC IS RESPONSIBLE TO COORDINATE ALL FIELD CONDITIONS AND REQUIRED MEASUREMENTS WITH VENDORS.



Foodservice Design
229 Marginal St. Chelsea, MA 02150
Phone: 617-884-3900
Fax: 617-884-1935
info@HarbourFood.com
www.HarbourFood.com

These Drawings are the sole property of Harbour Food Service and are not to be used in whole or in part without the expressed written consent of Harbour Food Service. Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify Harbour Food Service of any material or detail changes.

GENERAL NOTES

- THESE PLANS ARE PROVIDED FOR THE INFORMATION OF OTHERS TO USE IN CONNECTION WITH THE DESIGN OF THE PROJECT. THEY ARE NOT TO BE USED FOR ANY OTHER PURPOSE. THE USER OF THESE PLANS IS RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE APPROPRIATE AGENCIES.
- HARBOR FOOD SERVICE IS NOT RESPONSIBLE FOR ANY FIELD CONDITIONS OR CONDITIONS OF THE PROJECT. THE USER OF THESE PLANS IS RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE APPROPRIATE AGENCIES.
- HARBOR FOOD SERVICE IS NOT RESPONSIBLE FOR ANY FIELD CONDITIONS OR CONDITIONS OF THE PROJECT. THE USER OF THESE PLANS IS RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE APPROPRIATE AGENCIES.
- ALL ELECTRICAL, PLUMBING AND MECHANICAL UTILITY REQUIREMENTS ARE SHOWN ON THE PLUMBING PLANS. IT IS THE RESPONSIBILITY OF THE USER OF THESE PLANS TO OBTAIN ALL NECESSARY PERMITS AND APPROVALS FROM THE APPROPRIATE AGENCIES.

BLACKBIRD
DOUGHNUTS
Richard A. and Susan F. Smith
Campus Center
1350 Massachusetts Ave. Cambridge, MA 02138

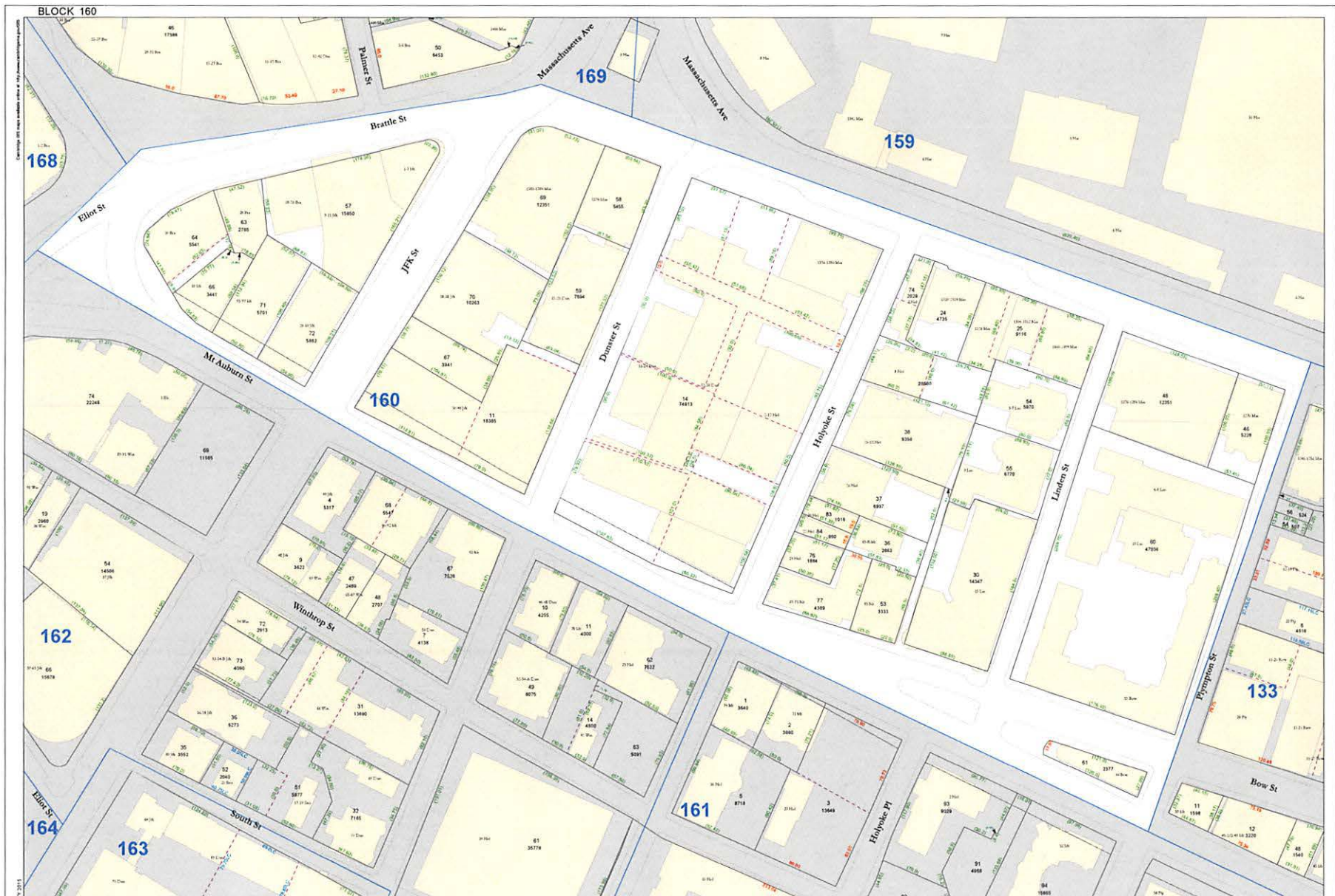
REV.	DATE	DESCRIPTION	BY

APPROVAL
☐ APPROVED AS SUBMITTED
☐ APPROVED AS NOTED
☐ NOT APPROVED/RESUBMIT
REVIEW BY: DATE:

SHEET TITLE:
**Preliminary
Food Service
Equipment Plan**

FILE NAME:
DATE: 11-03-17
PROJECT #: A.S.
DRAWN BY: A.S.
CONT. REP: CH
SCALE: 1/2"=1'-0"
SHEET TITLE:

FS-1



City of Cambridge
Assessing Department

795 Massachusetts Ave.
Cambridge, MA 02139

- Buildings
- Water
- Lot Line
- Sub-Parcel Line
- Block Line
- Easement
- City Boundary
- Railway

- 10 Lot Number
- 100 Parcel size in Sq Ft
- 160 Block Number
- 44.0LC Land Court Dimension
- 10 Cam Street Number
- 65.0 Survey Dimensions
- (125.0) Deed Dimension

DISCLAIMER:
All data and property shown on this map were compiled from existing records for the year 2015 to 2016 and maintained by the City Assessor's Office and the Department of Public Works. Subsequent alterations have been made along the City of Cambridge Geographic Information System (GIS). Parcels have not been created from survey and map is suitable for assessing purposes only.
The City of Cambridge assumes no legal responsibility for information shown on this map.



0 15 30 60 Feet
1 inch = 38 feet



Parcel Block Map

160



229 Marginal Street, Chelsea MA 02150
(617) 884-3900 • www.harbourfood.com



Project:
Blackbird Doughnuts
Harvard

From:
Harbour Food Service Equipment
Chris Hawes
PO Box 6009
229 Marginal Street
Chelsea, MA 02150-0006
6178843900
chawes@harbourfood.com

To:
Blackbird Doughnuts
Rebecca Roth Gullo

Table of Contents

REACH-IN UNDERCOUNTER REFRIGERATOR - BEVERAGE AIR UCR36A (ITEM 1)	1
REACH-IN UNDERCOUNTER FREEZER - BEVERAGE AIR UCF27A (ITEM 2)	4
DROP-IN SINK - BK RESOURCES BK-DIS-1014-10-SS-PG (ITEM 3)	7
GLASSWASHER - (ITEM 4)	9
SOFT SERVE ICE CREAM - (ITEM 5)	10
MOBILE BUN / SHEET PAN RACK - WINHOLT EQUIPMENT AL-1820B (ITEM 6)	11
DRAFT BEER COOLER - TURBO AIR TBD-1SD (ITEM 7)	14
ICE CUBER WITH BIN - SCOTSMAN CU3030SA-1 (ITEM 8)	17
WATER FILTRATION SYSTEM - OPTIPURE FXI-11 (ITEM 8.1)	20
COFFEE BREWER - FETCO CBS-2152XTS (ITEM 9)	23
COFFEE GRINDER - FETCO GR-1.2 (ITEM 10)	32
WORK TABLE W/SINK - CUSTOM FABWT3060SINK (ITEM 11)	33
PRE-RINSE FAUCET ASSEMBLY - T&S BRASS B-0113-B (ITEM 11.1)	34
REACH-IN UNDERCOUNTER REFRIGERATOR - BEVERAGE AIR UCR48A (ITEM 12)	39



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Submittal Sheet

11/03/2017

ITEM# 1 - REACH-IN UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

Beverage Air UCR36A

Undercounter Refrigerator, two-section, 36" W, 8.5 cu. ft., (2) doors, (4) shelves, stainless steel exterior & top, aluminum interior, rear-mounted self-contained refrigeration, 6" casters, 1/5 HP, UL, cUL, UL EPH, MADE IN USA

ACCESSORIES

Mfr	Qty	Model	Spec
Beverage Air	1		Self-contained refrigeration standard
Beverage Air	1		115v/60/1-ph, 3.3 amps, 8' cord, NEMA 5-15P, standard
Beverage Air	1		Left door hinged left, right door hinged on right, standard
Beverage Air	1		6" Heavy duty casters, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/5		
2	115	60	1	Cord & Plug		5-15P	3.3				



BEVERAGE-AIR

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax# 1-336-245-6453
<http://www.Beverage-Air.com>

CUSTOMER'S CHOICE FOR A HOT KITCHEN
Tested & Certified to Ambient Class of 100°F

3 Year Parts/Labor Warranty Additional 2 Year Compressor Warranty

UCR-SERIES UNDERCOUNTER UNITS

Versatile, compact model for undercounter and worktop applications for refrigerated storage of food product. Height is 34-5/8".

CABINET CONSTRUCTION

Heavy duty construction includes exterior stainless steel on front, sides, doors and grille. Cabinet back and bottom are galvanized steel. Interior liner is made of corrosion resistant aluminum. Interior thermometer is standard.

Cabinet is insulated with 2" thick foamed-in-place polyurethane insulation. Sub-top insulated with 1-1/2" foamed-in-place polyurethane insulation. Doors are mounted to cabinet on self-closing, cartridge style hinges with 120° stay open feature. Doors are equipped with a snap-in-place vinyl magnetic gasket for positive seal. Convenient, double pull style door handle is made of black anodized aluminum. 6" high casters are standard, 2 include brakes. An 8' cord set is provided with 115 volt models. Cabinet interior standard with 2 steel wire epoxy coated shelves per section.

REFRIGERATION

Refrigeration system utilizes R134a refrigerant governed by a capillary tube system. Automatic (non-electric) condensate evaporator is provided. Interior forced-air system with high humidity evaporator coils, provides the ideal environment for food preservation.

ELECTRICAL

Units wired at factory and ready for connection to a 115/60/1 phase, 15 amp dedicated outlet. 8' long cord and plug set included.

SPECIAL FEATURES

- Cartridge style door hinges provides positive seal & eliminates door sagging issues (excludes glass door and some special units).
- Optional 6" legs or 3" casters available

Item No. _____
Quantity _____

UNDERCOUNTER REFRIGERATOR FOOD PREPARATION SERIES

MODELS:
UCR36A



UCR36A

ELECTRICAL CONNECTION

Units pre-wired at factory and include 8' long cord and plug set.



115/60/1
NEMA-5-15P

Available From:



Model Specified _____

Store# _____

Location _____

Quantity _____

**BEVERAGE-AIR**

Standard Undercounter Refrigerator Cabinet

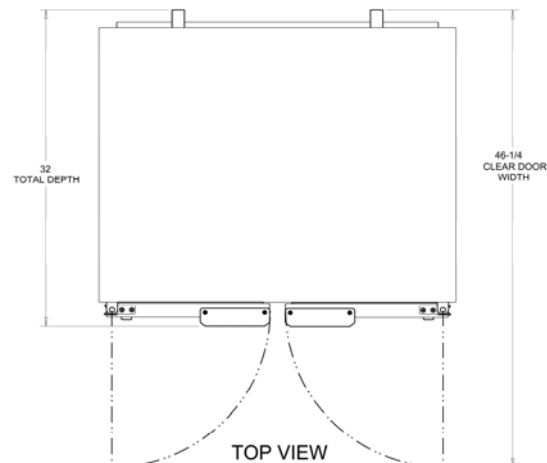
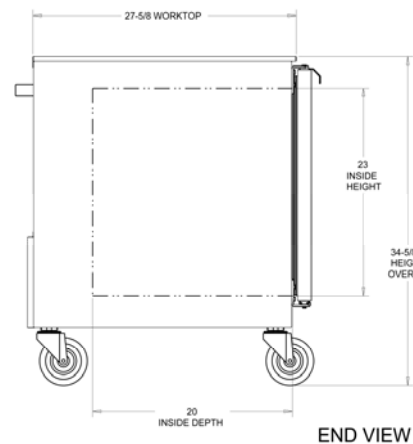
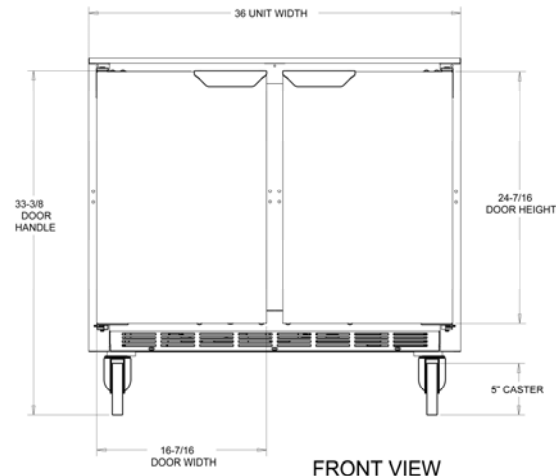
Models: UCR36A

MODEL	UCR36A
EXTERNAL DIMENSIONAL DATA	
Length Overall (inches)	36"
Length Overall (mm)	914
Depth Overall (inches) - Less handle	29 1/4"
Depth Overall (mm) - Less handle	743
Height Overall— on 6" casters (inches)	34 5/8"
Height Overall—on 6" casters (mm)	880
Depth with Door Open 90 °	46 1/4"
Clear Door Opening (inches)	13 5/8" x 21 5/8"
Number of doors	2
INTERNAL DIMENSIONAL DATA	
NET Capacity (cubic ft.)	8.5
NET Capacity (Liters)	241
Internal Length Overall (inches)	32"
Internal Length Overall (mm)	813
Internal Depth Overall (inches)	20"
Internal Depth Overall (mm)	508
Internal Height Overall (inches)	23"
Internal Height Overall (mm)	584
Number of shelves	4
ELECTRICAL DATA	
Full Load Amperes 115/60/1	3.3
ENERGY CONSUMPTION (KWH)	N/A*
REFRIGERATION DATA	
Horsepower	1/5
WEIGHT DATA	
Gross Weight (Crated lbs)	210
Gross Weight (Crated kg)	95



*Not available at time of printing

PLAN VIEWS



BEVERAGE-AIR® CORPORATION

3779 Champion Blvd. • Winston-Salem, NC 27105 USA • (336) 245-6400 • Fax (336) 245-6453 • (888) 845-9800 • www.beverage-air.com

Specifications are subject to change without prior notice. 06/13



229 Marginal Street, Chelsea MA 02150
(617) 884-3900 • www.harbourfood.com



Submittal Sheet

11/03/2017

ITEM# 2 - REACH-IN UNDERCOUNTER FREEZER (1 EA REQ'D)

Beverage Air UCF27A

Undercounter Freezer, one-section, 27" W, 7.3 cu. ft., (1) door, (2) shelves, stainless steel top with turned down edges, stainless steel exterior, aluminum interior, rear-mounted self-contained refrigeration, 6" casters, 1/4 hp, UL, cUL, UL EPH, MADE IN USA

ACCESSORIES

Mfr	Qty	Model	Spec
Beverage Air	1		Self-contained refrigeration standard
Beverage Air	1		115v/60/1-ph, 6.0 amps, standard
Beverage Air	1		Door hinged on right standard
Beverage Air	1		6" Heavy duty casters, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1				Cord & Plug		5-15P			1/4		
2	115	60	1				6.0				



BEVERAGE-AIR

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax# 1-336-245-6453
<http://www.Beverage-Air.com>

CUSTOMER'S CHOICE FOR A HOT KITCHEN
Tested & Certified to Ambient Class of 100°F

3 Year Parts/Labor Warranty Additional 2 Year Compressor Warranty

UCF-SERIES UNDERCOUNTER UNITS

Versatile, compact (29" deep) models for undercounter and work-top applications for frozen storage of food products. Height is 34-1/2".

CABINET CONSTRUCTION

Heavy duty construction includes exterior stainless steel on front, sides, door(s) and grille. Cabinet back and bottom are galvanized steel. Interior liner is made of corrosion resistant aluminum. Interior thermometer is standard.

Cabinets are insulated with 2" thick foamed-in-place polyurethane insulation. Sub-top insulated with 1-1/2" foamed-in-place polyurethane insulation. Doors are mounted to cabinet on self-closing, cartridge style hinges with 120° stay open feature. Door openings include low voltage, anti-condensate heaters. Doors are equipped with a snap-in-place vinyl magnetic gasket for positive seal. Convenient, double pull style door handle is made of black anodized aluminum. 6" high casters are standard, 2 include brakes. An 8' cord set is provided with 115 volt models. Cabinet interior standard with 2 steel wire epoxy coated shelves per section.

REFRIGERATION

Forced air refrigeration systems use capillary tube to meter refrigerant. Automatic electric defrost is standard. Automatic (non-electric) condensate evaporator is provided.

ELECTRICAL

Units wired at factory and ready for connection to a 115/60/1 phase, 15 amp dedicated outlet. 8' long cord and plug set included.

SPECIAL FEATURES

- Cartridge style door hinges provides positive seal & eliminates door sagging issues (excludes some special units).
- Optional 6" legs or 3" casters available

Item No. _____
Quantity _____

29" DEPTH UNDERCOUNTER FREEZER FOOD PREPARATION SERIES

MODELS:
UCF27A
UCF48A



UCF27A



UCF48A

ELECTRICAL CONNECTION

Units pre-wired at factory and include 8' long cord and plug set.



115/60/1
NEMA-5-15P

Available From:



Model Specified _____

Store# _____

Location _____

Quantity _____

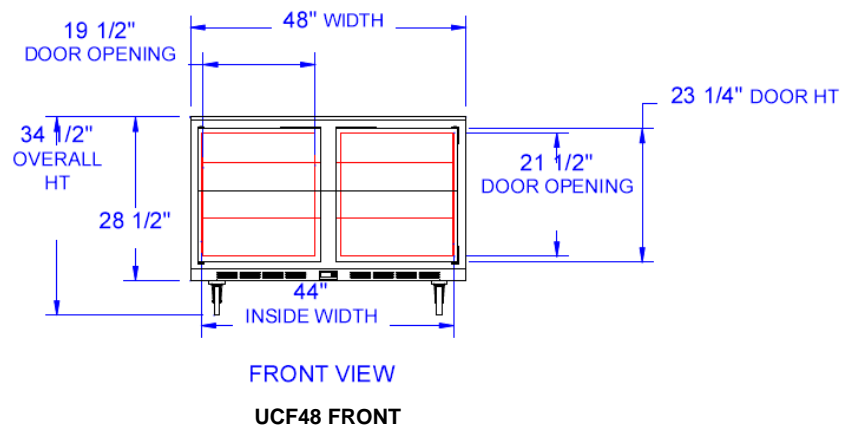
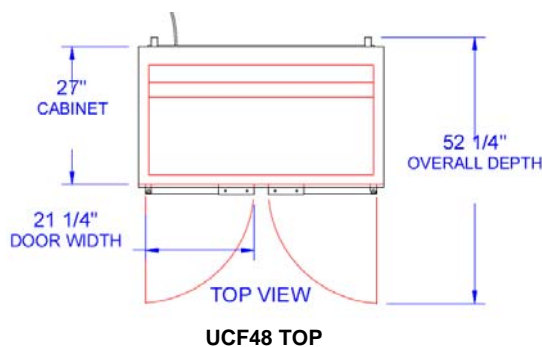
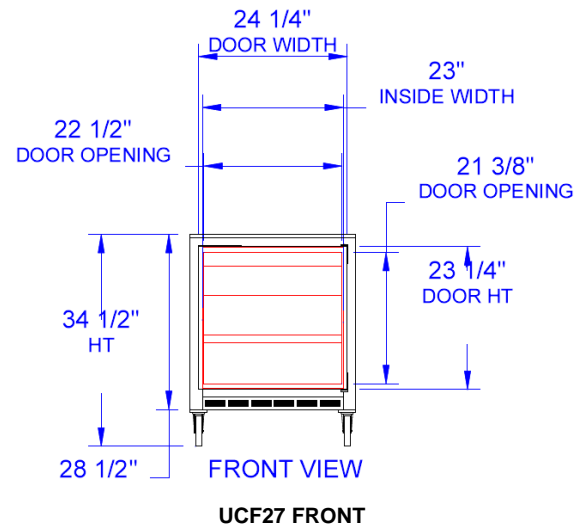
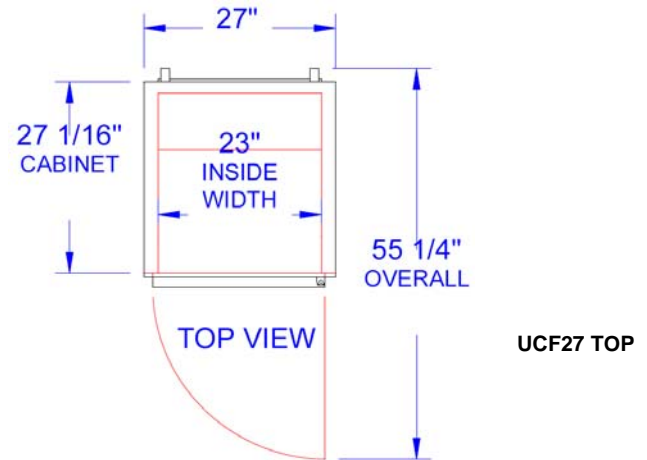
**BEVERAGE-AIR**

Standard Undercounter Freezer Cabinets

Models: UCF27A / UCF48A

MODEL	UCF27A	UCF48A
EXTERNAL DIMENSIONAL DATA		
Length Overall (inches) Length Overall (mm)	27" 686	48" 1219
Depth Overall (inches) - Less handle w/bumpers Depth Overall (mm) - Less handle w/bumpers	30 7/8" 784	30 3/4" 781
Height Overall—on 6" casters (inches) Height Overall—on 6" casters (mm)	34 1/2" 876	34 1/2" 876
Depth with Door Open 90 °	55 1/4"	52 1/4"
Clear Door Opening (inches)	22 1/2" x 21 1/2"	19 1/2" x 21 1/2"
Number of doors	1	2
INTERNAL DIMENSIONAL DATA		
NET Capacity (cubic ft.) NET Capacity (Liters)	7.3 207	13.9 394
Internal Length Overall (inches) Internal Length Overall (mm)	23" 584	44" 1118
Internal Depth Overall (inches) Internal Depth Overall (mm)	18" 457	20" 508
Internal Height Overall (inches) Internal Height Overall (mm)	23" 584	23" 584
Number of shelves	2	4
ELECTRICAL DATA		
Full Load Amperes 115/60/1	6.0	7.0
ENERGY CONSUMPTION (KWH)		
	7.5	10.9
REFRIGERATION DATA		
Horsepower	1/4	1/3
WEIGHT DATA		
Gross Weight (Crated lbs)	180	245
Gross Weight (Crated kg)	82	111

PLAN VIEWS



BEVERAGE-AIR® CORPORATION

3779 Champion Blvd. • Winston-Salem, NC 27105 USA • (336) 245-6400 • Fax (336) 245-6453 • (888) 845-9800 • www.beverage-air.com

Specifications are subject to change without prior notice. 06/13



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Submittal Sheet

11/03/2017

ITEM# 3 - DROP-IN SINK (1 EA REQ'D)

BK Resources BK-DIS-1014-10-SS-PG

Drop-In Sink, one compartment, 10" wide x 14" front-to-back x 10" deep bowl, 4" O.C. deck mount faucet (BKD-3G-G), 6"H splashes on sides & rear, includes BKDR-4 basket drain, 304 stainless steel construction, 17-3/4" x 11-5/8" cutout required, NSF



10" x 14" Drop In Sinks with Side Splashes

Drop In Sinks



Use your smart phone to scan the above QR code to visit our website:
www.bk-resources.com

Certifications:



Shown as BK-DIS-1014-10-SS

Features:

- Includes BKDR-4 Drain
- Faucet Holes 4" O.C.

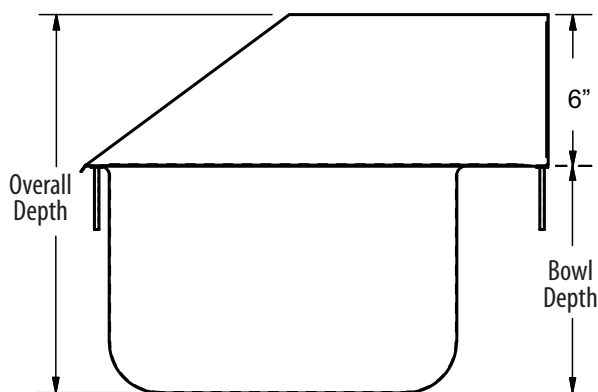
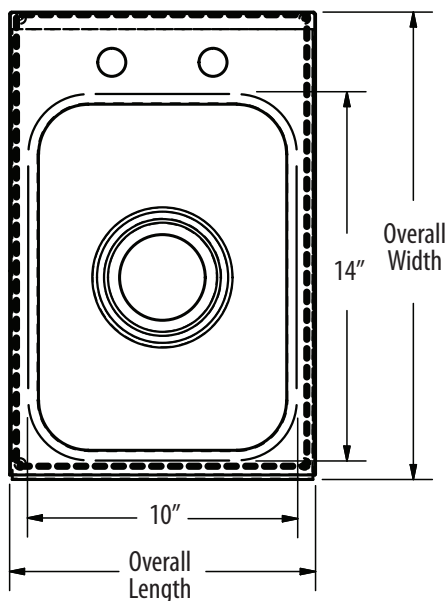
Material:

- T-304 20 ga. Stainless Steel

Options:

- Upgrade to Heavy Duty Faucets
- "-P-G" Includes BKD-3G-G Lead-Free Faucet

Part Number	Unit Size (l x w x d)	Bowl Size (l x w x d)	Side Splash	Included Faucet	Recommended Cutout Size (l x w)
BK-DIS-1014-5-SS	12 ³ / ₈ " x 18 ¹ / ₂ " x 10 ¹ / ₂ "	10" x 14" x 5"	Dual	-	17" x 11 ¹ / ₈ "
BK-DIS-1014-5-SS-P-G	12 ³ / ₈ " x 18 ¹ / ₂ " x 10 ¹ / ₂ "	10" x 14" x 5"	Dual	BKD-3G-G	17" x 11 ¹ / ₈ "
BK-DIS-1014-10-SS	12 ³ / ₈ " x 18 ⁷ / ₈ " x 15 ¹ / ₄ "	10" x 14" x 9"	Dual	-	17" x 11 ¹ / ₈ "
BK-DIS-1014-10-SS-P-G	12 ³ / ₈ " x 18 ⁷ / ₈ " x 15 ¹ / ₄ "	10" x 14" x 9"	Dual	BKD-3G-G	17" x 11 ¹ / ₈ "



PRODUCT DATA SHEET

BK RESOURCES





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Submittal Sheet

11/03/2017

ITEM# 4 - GLASSWASHER

BY OTHERS

<By Other>



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Submittal Sheet

11/03/2017

ITEM# 5 - SOFT SERVE ICE CREAM

BY TAYLOR NEW ENGLAND

<By Other>



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Submittal Sheet

11/03/2017

ITEM# 6 - MOBILE BUN / SHEET PAN RACK (2 EA REQ'D)

Winholt AL-1820B

Pan Rack, mobile, full height, open sides, with slides for (40) 14" x 18" or (20) 18" x 26" sheet pans capacity, welded angle-type aluminum frame, end loading, 5" casters, NSF

Heavy Duty Pan Racks

ITEM NO. _____
 QUANTITY NO. _____
 JOB NO. _____
 SPEC NO. _____

Specifications:

- For proofing, storage and transporting of 18" x 26" and 14" x 18" pans and trays.
- Heavy duty Aluminum or Stainless Steel frame with welded angle slides. Rolls easily on heavy duty 5" polyurethane swivel stem casters.
- Knock-down design offered on all aluminum models at no additional charge.
- Models AL-1818B and SS-1818B are designed for Roll-in Refrigerators.

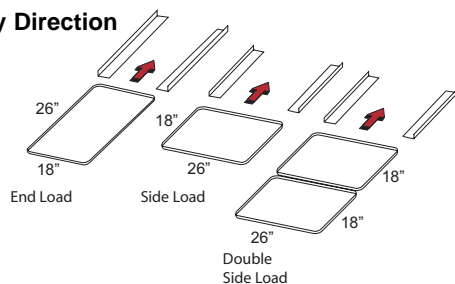
Options for Heavy Duty Pan Racks

Specify options by adding suffix to Model Numbers

- B**Bumpers (4)
BPPlate Casters with 4" rubber wheels
LCLocking Casters
RTG-AL .Removable Tray Guard/Aluminum
RTS-SS .Removable Tray Guard/Stainless Steel
TG-AL ...Tray Guard/Aluminum
TG-SS ...Tray Guard/Stainless Steel
PUPolyurethane Wheels
KDKnock-Down Design
SBAluminum Solid Bottom

**1½" Wide Angle Slides Hold
 Trays Securely**

Tray Direction



AL-1830B



**AL-1820B
 End Loading**



**1/2" Size
 Pan Racks
 AL-1810H
 End Loading**

LABORATORY CERTIFICATION AND APPROVAL SYMBOLS:



Heavy Duty Pan Racks



439 Oak Street • Garden City, NY 11530 • Tel: 1-800-444-3595 • Fax: 516-222-0371
www.winholt.com • sales@winholt.com

NEW YORK • TEXAS • CALIFORNIA • MICHIGAN



ITEM NO. _____

JOB NO. _____

SPEC NO. _____

Heavy Duty Pan Racks

EXPRESS

Model Number	Ordering Number	Material	Tray Direction	Overall Dimensions						Pan Cap.	Space Bet. Runners		Approx. Ship Weight		
				Width		Length		Height			(in)	(mm)	(in)	(mm)	(lb)
				(in)	(mm)	(in)	(mm)	(in)	(mm)						
AL-1810B	109840	Aluminum	End Loading	21	533	26	660	69¾	1,772	10	6	152	35	16	
SS-1810B	110470	Stainless Steel											80	36	
AL-1812B	109882	Aluminum	End Loading	21	533	26	660	69¾	1,772	12	5	127	37	17	
SS-1812B	110488	Stainless Steel											85	39	
AL-1815B	109938	Aluminum	End Loading	21	533	26	660	69¾	1,772	15	4	102	41	19	
AL-1818B	109989	Aluminum	End Loading	21	533	26	660	65	1,651	18	3	76	42	19	
SS-1818B	110525	Stainless Steel											97	44	
AL-1820B	110023	Aluminum	End Loading	21	533	26	660	69¾	1,772	20	3	76	48	22	
SS-1820B	110541	Stainless Steel											110	50	
AL-1830B	110120	Aluminum	End Loading	21	533	26	660	69¾	1,772	30	2	51	60	27	
SS-1830B	110568	Stainless Steel											138	63	
AL-2610B	110251	Aluminum	Side Loading	28	711	18	457	69¾	1,772	10	6	152	33	15	
SS-2610B	110584	Stainless Steel											76	34	
AL-2612B	110269	Aluminum	Side Loading	28	711	18	457	69¾	1,772	12	5	127	35	16	
AL-2615B	110293	Aluminum	Side Loading	28	711	18	457	69¾	1,772	15	4	102	37	17	
AL-2618B	110322	Aluminum	Side Loading	28	711	18	457	69¾	1,772	18	3	76	38	17	
SS-2618B	156339	Stainless Steel											87	39	
AL-2620B	110349	Aluminum	Side Loading	28	711	18	457	69¾	1,772	20	3	76	42	19	
SS-2620B	110605	Stainless Steel											97	44	
Half Size Bun Pan Racks															
AL-1806 / H	206797	Aluminum	End Loading	21	533	26	660	38	955	6	5	127	23	10	
AL-1810 / H	206800	Aluminum								10	3	76	29	13	
Replacement Caster Information															
757	123684	Swivel Square Stem Caster with 5" Polyurethane Wheel												—	
7112	122180	5" Polyurethane Wheel												—	

Freight Class: 125

Win-Holt Equipment Group is a leading manufacturer of material & food handling equipment. Since 1946, retailers and restaurant chains have trusted Win-Holt's equipment to ensure increased productivity and efficiency in their operation. Multiple locations reduce logistics and transportation costs. All Win-Holt associates are dedicated to customer satisfaction.

For general sales and engineering information only. All units are subject to change without notice. Please consult factory for certified specifications.

439 Oak Street • Garden City, NY 11530 • Tel: 1-800-444-3595 • Fax: 516-222-0371
www.winholt.com • sales@winholt.com

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Submittal Sheet

11/03/2017

ITEM# 7 - DRAFT BEER COOLER (1 EA REQ'D)

Turbo Air TBD-1SD

Super Deluxe Beer Dispenser, 23-5/8" L, (1) swing doors, stainless steel countertop & exterior, stainless steel inside walls & floor, galvanized steel interior top, (1) 1/2 barrel capacity, (1) 3" dia. stainless steel insulated beer column with, double faucet, door locks, recessed handle, LED interior lighting, 4" casters, 1/10 HP, 115v/60/1, 4.0 amps, cord with NEMA 5-15P, NSF 7, cETLus


<By Other>

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Self-contained refrigeration, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	4.0		1/10		

REFRIGERATOR MANUFACTURER  Turbo air more durable, efficient, beautiful	4184 E. Conant St. Long Beach, CA 90808 Tel. 310-900-1000 Fax. 310-900-1077 www.turboairinc.com		Project :
			Model # :
	Item # :	Qty :	
	Available W/H :		
	Approval :		

Beer Dispensers

*Underbar Equipment
Super Deluxe Series*

Model : TBD-1SD/SB



TBD-1SD



TBD-1SB

- Does not include keg couplers

FEATURES & BENEFITS

■ Efficient refrigeration system

Turbo Air's refrigerators are designed with oversized and balanced R-134A (CFC Free) refrigeration systems. These include efficient evaporators and condensers for faster cooling and greater efficiency.

■ Stainless steel cabinet construction

Super Deluxe (SD) models boast a stainless steel exterior (except galvanized steel back and bottom). SB models are attractive wear-resistant black vinyl exterior. Heavy gauge stainless steel countertop is perfect for sanitation and durability. Interior is stainless steel except galvanized steel top. Turbo Air Beer Dispenser model guarantees utmost in cleanliness and long product life. It also can add a touch of style to the most refined setting.

■ Forced air cooling system

Fast cooling and balanced temperature throughout the cabinet.

■ High-density polyurethane insulation

■ 3" diameter stainless steel insulated beer columns

■ Ergonomically designed doors

Customers' fatigue fades away with easy grip handles and doors that open effortlessly. These features along with self-closing doors make this the ultimate choice in customer convenience.

■ LED lighting interior

Brighter and longer lasting LED lights provide attractive, enhanced illumination compared to fluorescents. It saves energy by producing less heat.

■ Refrigerator holds 33°F ~ 38°F for the best in beverage preservation



Model	Swing Door	1/2 Barrels	HP	AMPS	Crated Weight (lbs.)	L x D x H [†] (inches)
TBD-1SD	1	1	1/10	4	198	235/8 x 313/4 x 387/8
TBD-1SB	1	1	1/10	4	198	235/8 x 313/4 x 387/8

Beer Dispensers

Underbar Equipment
Super Deluxe Series

Model : TBD-1SD/SB

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	Ⓜ NEMA 5-15P
Full Load Amperes	4
Compressor HP	1/10
Refrigerant	R-134A
Cord Length (ft.)	8.5
Lamp (w)	25W
DIMENSIONAL DATA	
Capacity (1/2 Barrels)	1
Ext. Length Overall (in.)	23 5/8 (600mm)
Ext. Depth Overall (in.)*	31 3/4 (806mm)
Ext. Height Overall (in.)†	38 7/8 (988mm)
Net Weight (lbs.)	175
Gross Weight (lbs.)	198
# of Swing Door	1

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 2" for rear spacers.

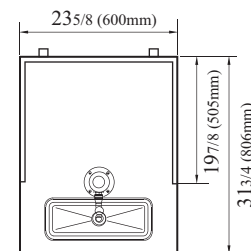
† Height does not include 5" for caster height. Height does not include 15-1/8" for draft arm.

■ **WARRANTY :** 3 Year Parts and Labor Warranty
Additional 2 Year Warranty on Compressor

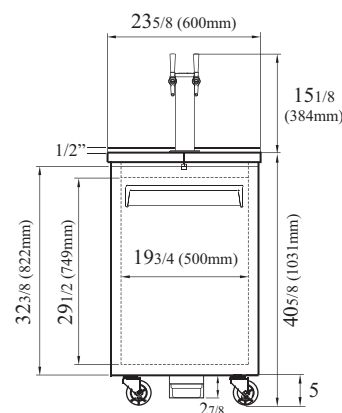
- Double faucet beer tower standard
- Door locks standard
- Self-contained system
- 4" dia. swivel casters standard

PLAN VIEW

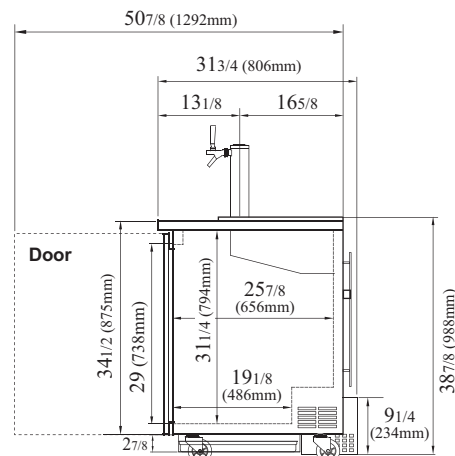
(unit : inch)



PLAN VIEW



FRONT VIEW



SIDE VIEW

Ver.201609



■ Turbo Air : 800-627-0032 ■ GK : 800-500-3519
■ Warranty : 800-381-7770 ■ AC : 888-900-1002



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Submittal Sheet

11/03/2017

ITEM# 8 - ICE CUBER WITH BIN (1 EA REQ'D)

Scotsman CU3030SA-1

Prodigy® Ice Maker With Bin, cube style, air-cooled, self-contained condenser, production capacity up to 250 lb/24 hours at 70°/50° (217 lb AHRI certified at 90°/70°), 110 lb bin storage capacity, Auto-alert™ indicator lights, front removable air filter, stainless steel finish, small cube size, includes 6" legs, 115v/60/1-ph, NSF, cULus, ENERGY STAR®

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Direct							15

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	3/4"	



CU3030 - 300lb Self-Contained Ice Machine

Prodigy® Undercounter Cuber with Storage



CU3030

Features and Benefits

- Prodigy® undercounter cubers use significantly less energy and water than other cube ice machines, exceeding Federal energy efficiency regulations.
- AutoAlert™ control panel can communicate operating status and signal when it's time to descale, sanitize and more- making upkeep easier.
- The patented WaterSense adaptive purge control delivers maximum reliability by reducing scale buildup for a longer time between cleanings.
- All external panel components are crafted for optimal aesthetic appeal through superior fit and finish.
- Preventative maintenance is simpler than ever with easily-removed door, top panel and storage bin allowing clear access to all internal components and a diagnostic code display insuring the right fix the first time.
- Includes ice scoop, 6" adjustable legs and 6' power cord.

WaterSense Adaptive Purge Control



24 Hour Volume Production

Air Cooled			Water Cooled		
70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C	70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C
313/142 lb/kg		224/102 lb/kg	347/158 lb/kg		282/128 lb/kg



Cube Ice

Common ice form, ideal for mixed drinks.



Small Cube
7/8" x 7/8" x 3/8"
(2.22 x 2.22 x .95 cm)



Medium Cube
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)



Certification



Warranty

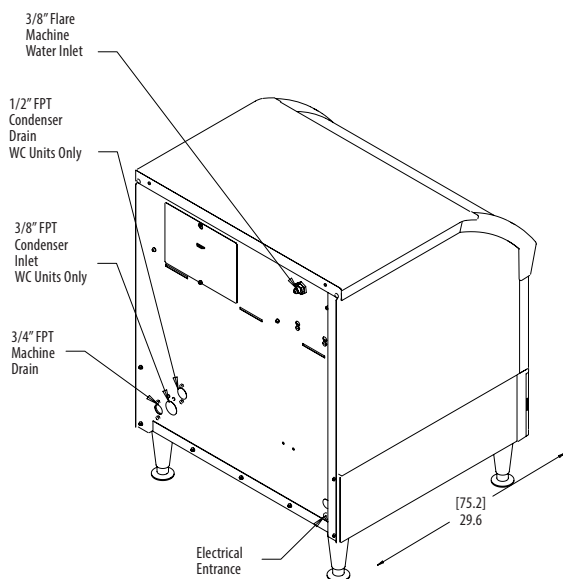
- 3 years parts and labor on all components.
- 5 years parts and labor on the evaporator.
- 5 years parts on the compressor and condenser.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.

Scotsman®

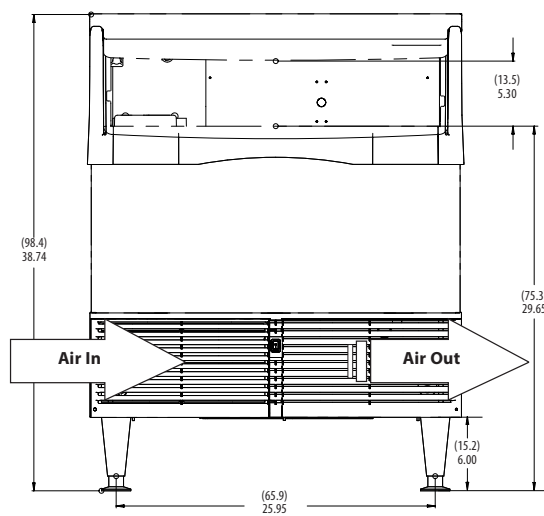
- 101 Corporate Woods Parkway, Vernon Hills, IL 60061 •
- 1-800-SCOTSMAN • Fax: 847-913-9844 • www.scotsman-ice.com • customer.relations@scotsman-ice.com •

CU3030 - 300lb Self-Contained Ice Machine

Prodigy® Undercounter Cuber with Storage



Installation Note: Allow 6" at back for utility connections



Specifications

Model Number*	Condenser Unit	Storage lb/kg	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity	Energy Consumption kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C)	Water Usage Gallons/100 lb (liters/45.4 kg)		Energy Star®
								Potable 90°F(32°C)/70°F(21°C)	Condenser 90°F(32°C)/70°F(21°C)	
med. CU3030MA-1	Air	110/50	115/60/1	15	2	Cord	7.35	18.0/68.2	-	✓
CU3030MA-32	Air	110/50	208-230/60/1	15	2	Cord	7.35	18.0/68.2	-	
sm. CU3030SA-1	Air	110/50	115/60/1	15	2	Cord	7.35	18.0/68.2	-	✓
CU3030SA-32	Air	110/50	208-230/60/1	15	2	Cord	7.35	18.0/68.2	-	
CU3030SW-1	Water	110/50	115/60/1	15	2	Cord	5.22	18.0/68.2	150/586	



All Models

Dimensions (W x D x H):

Unit: 30" x 30" x 33"
(76.2 x 76.2 x 83.8 cm)Shipping Carton: 32" x 33" x 37"
(81.3 x 83.8 x 94.0 cm)

Shipping Weight: 200lb / 91kg

BTUs per hour: 5,200

Refrigerant: R-404A



Accessories

Model Number	Description
KLP85	Kit 6 inch leg SS
KPUFM30	Kit Prodigy undercounter floor mount 30 inch for CU3030 (add .5" to height)

Scotsman recommends all ice machines have water filtration. See Scotsman water filter specification sheet for details.



Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Remote Cond. Temps	-20°F (-29°C)	120°F (49°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)
Electrical Voltage	-5%	+10%

Specifications and design are subject to change without notice.

CU3030 - 300lb Self-Contained Ice Machine



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Submittal Sheet

11/03/2017

ITEM# 8.1 - WATER FILTRATION SYSTEM (1 EA REQ'D)

OptiPure FXI-11

FX Water Filter System, single 10" sump, (1) CTOS-10 cartridge with IsoNet®, 15,000 gallon capacity, 1.5 gpm, 0.5 micron sediment and chlorine, taste, odor reduction, scale inhibition, for use with ice makers (up to 800 lb. cuber/1,000lb. flaker), coffee makers, steamers and combi ovens, NSF (160-50105)

WATER

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

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

OptiPure®

Foodservice Filtration Systems
A Division of AQUION

Model: **FXI-11**
Part #: 160-50105

Snapshot

The **FXI-11** is a single-housing water treatment system with a drop-in 10" cartridge that reduces sediment down to 0.5 microns and reduces chlorine, taste & odor at a flow rate of 1.5 gpm for 15,000 gallons. The system includes IsoNet®, OptiPure's patented scale inhibiting technology, which delivers consistent protection against the precipitation and accumulation of scale and provides a protective barrier to help guard against corrosion.

System Benefits

- Secondary filtration (IsoNet®) provides added scale protection for ice and coffee equipment.
- Reduces maintenance frequency and cost, and extends equipment life.
- Gradient-density sediment filtration protects against dirt, rust and other debris down to 0.5 microns.
- High-capacity activated-carbon filtration makes water taste great and protects equipment against corrosive chlorine.
- Sturdy mounting bracket and full-flow inlet shut-off valve simplify installation.
- Built-in pressure gauge allows visual monitoring of when filters need to be changed.
- Inlet shut-off and depressurization valves make filter replacement quick and simple.
- Minimizes waste by only replacing drop-in cartridge and reusing filter sump.
- NSF Certified under Standard 42.



Application

ICE - Cubers up to 800 lbs. and flakers up to 1,000 lbs.

COFFEE - Single to Multiple brewers up to 1.5 gpm.

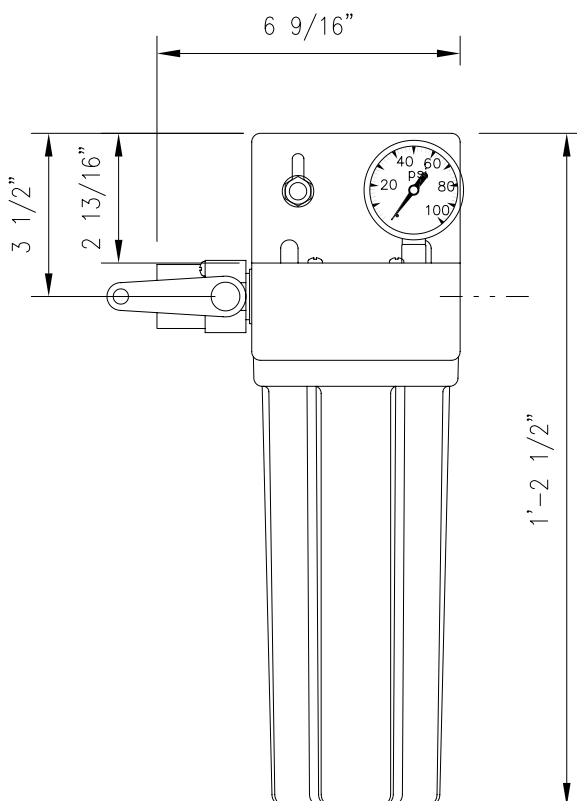
STEAM & COMBI OVENS

Installation Tips

- Feed-water connection to system should be COLD only.
- Do not exceed system specifications for temperature and pressure.
- Allow 3" clearance below system for filter housing removal and cartridge replacement.
- Connect filtered water line to ice and steam production connections only. Do not use for condenser water.
- Detailed installation, operation & maintenance manual included with each system.
- No activation procedure or flushing required for system to perform as specified.



Model: **FXI-11**
Part #: 160-50105



Model FXI-11 is tested and certified by NSF International against NSF/ANSI Standard 42 for:
Aesthetic Effects, Chlorine Reduction
Taste and Odor Reduction
Nominal Particulate Reduction, Class 1

► Specifications

System	
Dimensions (Height x Width x Depth, inches)	14-1/2" x 6-9/16" x 5-1/8"
Connection - Inlet & Outlet	1/2" NPT female
Operating Pressure Range	10-125 psi (0.7 -8.6 bar)
Inlet Water Temperature Range	35 - 100°F (2 - 38°C)
Shipping Weight	6 lbs.
Performance	
Chlorine, Taste and Odor Reduction Capacity	15,000 gals (56,781 liters)
Service Flow Rate	1.5 gpm (5.7 lpm)
Sediment Reduction	0.5 micron (nominal)
Scale & Corrosion Inhibitor	IsoNet (70 grams)

Optional Flush Valve Kit - Part #: 160-52910

► Replacement Cartridge(s)

Model	Part Number	Qty
CTOS-10	252-20210	1

It is recommended that filters be changed every six months, when capacity is reached or when effluent pressure or flow becomes inadequate.

This product is for commercial use only and must be installed and maintained according to manufacturer's guidelines.

Do not use on water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

► Warranty

Systems have a 3-year warranty against defects in material and workmanship. For complete warranty information, contact OptiPure customer service.

OptiPure, a division of AQUION
2605 Technology Dr., Bldg 300 Plano, TX 75074
p: 972.881.9797; f: 972.422.6262
e: info@optipure.net **www.optipurewater.com**

Dealer/Distributor Info:



229 Marginal Street, Chelsea MA 02150
(617) 884-3900 • www.harbourfood.com



Submittal Sheet

11/03/2017

ITEM# 9 - COFFEE BREWER (1 EA REQ'D)

FETCO CBS-2152XTS

XTS™ Series Coffee Brewer, twin, 1-1/2 gallon capacity, touchscreen operation, customizable screen, adjustable brew time and volume, streamlined programming and diagnostics, manual hot water service, (use with FETCO #D449 1-1/2 gallon thermal dispenser) (sold separately) (Manufactured standard with plastic brew basket. Metal brew basket sold separately)

<By Other>

ACCESSORIES

Mfr	Qty	Model	Spec
FETCO	1		NOTE: Pricing and specifications subject to change with or without notice - Please call 1.800.FETCO.99 for confirmation
FETCO	1	E215251	2 x 3.0 kW heater, 208-240v, 1-ph, 2+G wires, 4.6-6.1 kW, terminal block, 22.4-25.8 max amp draw, 11.5-15.5 gallons per hour

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208-240	60	1	Direct			25.8	6.1			

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		



1.5 GALLON COFFEE BREWING SYSTEM

CBS-2150 TOUCHSCREEN SERIES

The 1.5 Gallon CBS-2151 / 2152 XTS Touchscreen Series Coffee Brewers provide flexibility in medium-to-large sized venues such as Banquet Halls, Cafeterias and Restaurants. Simplify your daily operations and experience total control of this fully featured Extractor® Brewing System via an inviting touchscreen interface display that is intuitive, easy to read and simple to navigate.



CBS-2151XTS
Single Station Brewer*

CBS-2152XTS
Dual Station Brewer*



* Shown with L4D-15 Luxus® Dispenser (sold separately)

FETCO®
TRUSTED | RELIABLE | QUALITY

Perfect taste begins with a simple touch...

User Friendly Touchscreen

Access all controls via an inviting touchscreen interface display that blends intuitive icons with dynamic time and volume data to provide instant visual feedback at any point during programming, diagnostics or the brew cycle.



Streamlined Programming, Diagnostics and Metrics

The Extractor® Touchscreen Operating System (ETOS) was engineered for quick and efficient navigation through set-up, programming, diagnostics and daily operational brewing modes.



Customizable Screens

Customize the start screen to tie your equipment and product offerings into a consistent brand message. You can also create and display individual recipe names for quick and easy access to your most used coffee blends.



XTS™ Series

Driven by a user friendly touchscreen interface and intuitive software, the XTS series represents the next step in the evolution of FETCO's renown EXTRACTOR brewing technology.



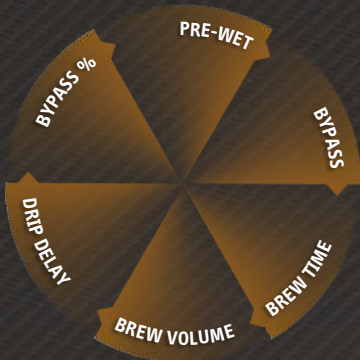
Cascading Spray Dome™

Hot tank water flows over clog-free channels built into the dome and virtually eliminates spray head scale buildup – a leading reason for service calls.



Legendary Extractor® Control

Although designed specifically for smaller batch airport dispensing, these high quality brewers possess the legendary features and reliable performance you've come to expect from Extractor® branded products.



Efficient Design & Construction

FETCO equipment is designed and built to standards well above most others on the market today and can deliver significant energy savings when compared to similar competitor's products.



Modern Convenience

Duplicate profiles and parameters to and from any of the batch buttons on a single machine or copy the information to an unlimited number of brewers via a removable SD card (sold separately).



Contemporary Style

Sleek European cabinet design is attractive and fits well in most front-of-house decor typically found in coffee shops, lounges and cafes.



CBS-2151XTS

Technical Specifications & Product View



Water Specification

Water Connection Inlet 3/8" Male Flare Fitting	Minimum Flow Rate 1½ gpm [5.7 lpm]	Water Pressure 20-75 psig [138-517 kPa]
---	---------------------------------------	--



Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon [Liter] / Hour
E215151	2 x 3.0 kW	200-240	1	2+G	4.2-6.1	Terminal Block	22.1-25.5	11.5 [43.5] ⁽¹⁾

(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet; 200°F water. 1.5 gallon per batch.



Compatible Dispensers

#D009 1.5 Gallon LUXUS® Portable
TPD-15 Thermal Dispenser



Product Dimensions
(HxWxD):
24 1/8" x 9 5/16" x 13 7/8"
[61.3 x 23.7 x 35.2 cm]
Weight (Empty / Filled)
12.8 lbs [5.8 kg] /
24.7 lbs [11.2 kg]

#D449 1.5 Gallon LUXUS®
L4D-15 Thermal Dispenser



Product Dimensions
(HxWxD):
23" x 9" x 13 1/4"
[58.4 x 22.9 x 33.6 cm]
Weight (Empty / Filled)
10.5 lbs [4.8 kg] /
22.4 lbs [10.2 kg]

#D452 1.5 Gallon LUXUS®
L4S-15 Thermal Server*



Product Dimensions
(HxWxD):
14 3/4" x 9" x 12 1/2"
[37.4 x 22.9 x 31.7 cm]
Weight (Empty / Filled)
7.2 lbs [3.3 kg] /
17.6 lbs [8.0 kg]

* Must be used with S4S Serving Stations.



Serving Stations

#A150
S4S-15/20-1
Single Serving Station
for L4S-15 & L4S-20



#A151
S4S-15/20-2
Twin Serving Station
for L4S-15 & L4S-20



#A152
S4S-15/20-3
Triple Serving Station
for L4S-15 & L4S-20



Paper Filter

#F001
15" x 5.5"
Standard Paper
Coffee Filter



Brew Basket

#B001280B1
16" x 6"
Stainless Steel
Brew Basket



#B014218BN2
16" x 6"
Plastic Brew Basket
w/ Brown Insert



Cups per Hour*

8oz.	248	12oz.	165
16oz.	124	20oz.	99

* Approximate based on maximum power setting.



Colored Brew Basket Handle Inserts



Blue:
1023.00180.00



Red:
1023.00190.00



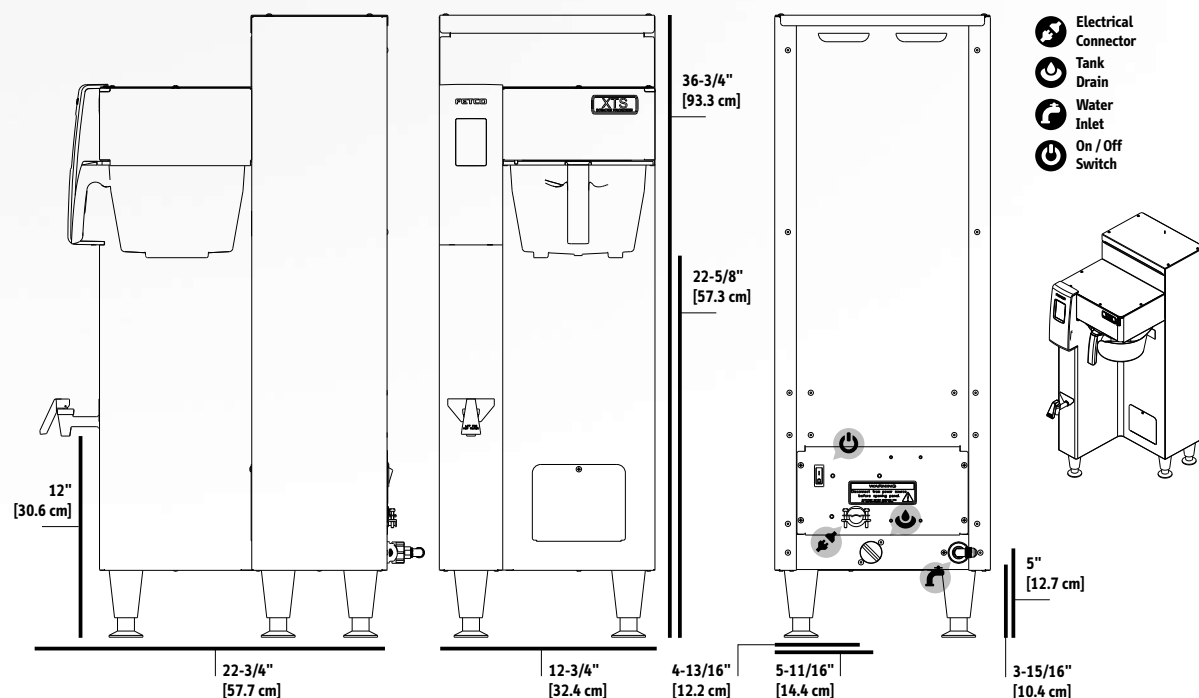
Green:
1023.00191.00



Orange:
1023.00192.00

Measurements

Height	Width	Depth	Empty Weight	Filled Weight	Combined Filled Weight	Hot Water Tank Cap.	Shipping Weight:	Shipping Dimensions:
36 ³ / ₄ " [93.3 cm]	12 ³ / ₄ " [32.4 cm]	22 ³ / ₄ " [57.7 cm]	53 lbs [24.0 kg]	106 lbs [48.0 kg]	129 lbs [59.0 kg] BREWERS + 1 FILLED L40-15 DISPENSER	6.4 gal [24.0 l]	57 lbs [26.0 kg]	37" x 18" x 24" [94.0 x 45.7 x 61.0 cm]



Gallery



CBS-2152XTS

Technical Specifications & Product View



Water Specification

Water Connection Inlet 3/8" Male Flare Fitting	Minimum Flow Rate 1 1/2 gpm [5.7 lpm]	Water Pressure 20-75 psig [138-517 kPa]
---	--	--



Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon [Liter] / Hour
E215251	2 x 3.0 kW	208-240	1 ⁽²⁾	2+G	4.6-6.1	Terminal Block	22.4-25.8	11.5-15.5 [43.7-58.9] ⁽¹⁾
	3 x 3.0 kW	208-240	3	3+G	6.9-9.1	Terminal Block	19.5-22.5	17.4-23.0 [65.9-87.0] ⁽¹⁾
E215252	2 x 5.0 kW	208-240	1 ⁽²⁾	2+G	7.6-10.1	Terminal Block	36.9-42.5	19.3-25.7 [73.1-97.3] ⁽¹⁾
	3 x 5.0 kW	208-240	3	3+G	11.4-15.1	Terminal Block	32.0-36.9	29.0-38.4 [109.4-145.3] ⁽¹⁾

(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet; 200°F water. 1.5 gallon per batch.

(2) 1 or 3 phase configuration is field selectable by user. Sold factory configured for single phase 2 wire plus ground.



Compatible Dispensers

#D009 1.5 Gallon LUXUS® Portable
TPD-15 Thermal Dispenser

Product Dimensions
(HxWxD):
24 1/8" x 9 5/16" x 13 7/8"
[61.3 x 23.7 x 35.2 cm]
Weight (Empty / Filled)
12.8 lbs [5.8 kg] /
24.7 lbs [11.2 kg]

#D449 1.5 Gallon LUXUS®
L4D-15 Thermal Dispenser

Product Dimensions
(HxWxD):
23" x 9" x 13 1/4"
[58.4 x 22.9 x 33.6 cm]
Weight (Empty / Filled)
10.5 lbs [4.8 kg] /
22.4 lbs [10.2 kg]

#D452 1.5 Gallon LUXUS®
L4S-15 Thermal Server*

Product Dimensions
(HxWxD):
14 3/4" x 9" x 12 1/2"
[37.4 x 22.9 x 31.7 cm]
Weight (Empty / Filled)
7.2 lbs [3.3 kg] /
17.6 lbs [8.0 kg]

* Must be used with S4S Serving Stations.



Serving Stations

#A150
S4S-15/20-1
Single Serving Station
for L4S-15 & L4S-20#A151
S4S-15/20-2
Twin Serving Station
for L4S-15 & L4S-20#A152
S4S-15/20-3
Triple Serving Station
for L4S-15 & L4S-20

Paper Filter

#F001
15" x 5.5"
Standard Paper
Coffee Filter

Brew Basket

#B001280B1
16" x 6"
Stainless Steel
Brew Basket#B014218BN2
16" x 6"
Plastic Brew Basket
w/ Brown Insert

Cups per Hour*

8oz. 614	12oz. 410
16oz. 307	20oz. 246

* Approximate based on maximum power setting.

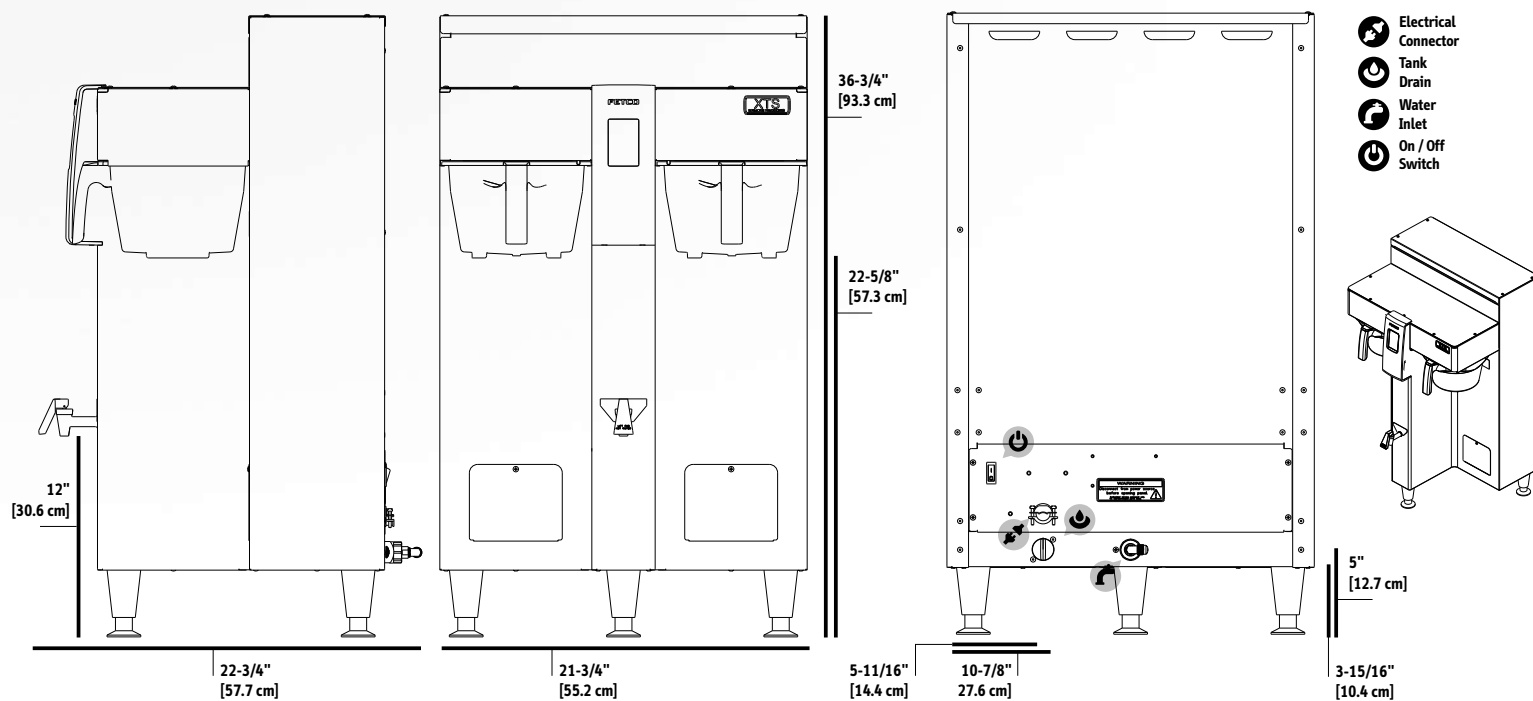


Colored Brew Basket Handle Inserts

Blue:
1023.00180.00Red:
1023.00190.00Green:
1023.00191.00Orange:
1023.00192.00

Measurements

Height	Width	Depth	Empty Weight	Filled Weight	Combined Filled Weight	Hot Water Tank Cap.	Shipping Weight:	Shipping Dimensions:
36 ³ / ₄ " [93.3 cm]	21 ³ / ₄ " [55.2 cm]	22 ³ / ₄ " [57.7 cm]	77 lbs [35.0 kg]	174 lbs [78.0 kg]	220 lbs [99.0 kg] BREWER + 2 FILLED 140-15 DISPENSERS	11.5 gal [43.0 l]	97 lbs [44.0 kg]	37" x 24" x 27" [94.0 x 61.0 x 68.6 cm]



Gallery



Features & Benefits



	Feature	Benefit
1	Touchscreen Interface	Allows for quick and easy access to brew controls.
2	Brew Basket Sensors	Automatically discontinues operation of brew cycle if basket is removed.
3	Mixed Material Construction	Mixed material is attractive and comfortable in any front-of-house setting.
4	Manual Water Faucet	Safely dispenses hot water away from steam and brew basket.
5	Stainless Steel Finish	Withstands the harshest foodservice environments and is durable and easy to clean.

Dispensers sold separately.



FETCO®

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Food Equipment Technologies Company

#6614999

 fetco.com

 info@fetco.com

 847.719.3000
1.800.338.2699 USA
 847.719.3001

 Food Equipment Technologies Co.
600 Rose Road
Lake Zurich, IL 60047
USA



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(617) 884-3900 • www.harbourfood.com



Submittal Sheet

11/03/2017

ITEM# 10 - COFFEE GRINDER (2 EA REQ'D)

FETCO GR-1.2

Coffee Grinder, portion controlled, (1) 15 lb. hopper capacity, 2 portion sizes, digital, adjustable grind settings, slicing type grinding burrs, adjustable brew basket rails

<By Other>

ACCESSORIES

Mfr	Qty	Model	Spec
FETCO	2		NOTE: Pricing and specifications subject to change with or without notice - Please call 1.800.FETCO.99 for confirmation
FETCO	2	G01012	0.5 HP motor power, 120V, 1-ph, 2+G wires, 0.37 KW, 5.7 max amp draw, 15 lb. hopper capacity, 18 oz. per minute grind rate (medium)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1				5.7	.37	1/2		



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Submittal Sheet

11/03/2017

ITEM# 11 - WORK TABLE W/SINK (1 EA REQ'D)

Custom FABWT3060SINK

Work table, 30" x 60" with 20" x 20" x 10" deep sink, 5" backsplash, marine edge, open space to accommodate dishwasher, 16/304 stainless steel



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Submittal Sheet

11/03/2017

ITEM# 11.1 - PRE-RINSE FAUCET ASSEMBLY (1 EA REQ'D)

T&S Brass B-0113-B

EasyInstall Pre-Rinse Unit, spring action gooseneck & hole base faucet, 18" flexible stainless steel supply lines with comp. fittings for 5/8" OD copper tubing, 45"H, 14" overhang, 19-3/8" clearance, 24" riser, spray valve (B-0107), stainless steel hose (B-0044-H) and 6" wall bracket

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0156	Add-on Faucet, for Pre-Rinse Units, 12" nozzle, includes 3" nipple

WATER

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

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.

B-0113-B

Item No.

This Space for Architect/Engineer Approval

Job Name _____ Date _____

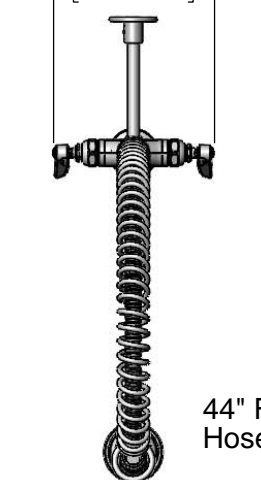
Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

7 9/16"
[192mm]



44" Flexible Stainless Steel
Hose w/ Spring & Spray Valve

B-0109-01
6" Wall
Bracket

Items Not Shown
For Clarity

Finger Hook

3/8" NPT x 24" Riser

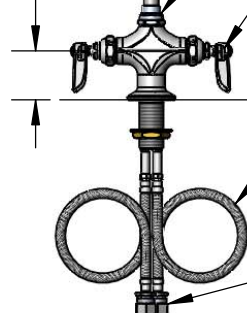
B-0107
1.42 GPM
Spray Valve

EasyInstall
Lock Nut & Bushing

Quarter-Turn
Eterna Cartridges w/
Spring Checks &
Lever Handles w/
Color Coded Indexes

Mounting Surface

2 5/16"
[58mm]



18" Flexible
Stainless Steel
Supply Hoses

Compression Fittings
for 5/8" O.D. Copper Tubing
(Remove Compression Nut
for 1/2" NPSM Male)

12 9/16"
[319mm]

14 1/16"
[357mm]

42 1/16"
[1068mm]

Ø 2 1/4"
[57mm]
Deck
Flange

1 3/8"
[35mm]
Maximum
Thickness

Rough-In Requirement:
Ø 1 1/2" [38mm] Mounting Hole

Product Specifications:

EasyInstall Pre-Rinse Unit: Single Hole Deck Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve, 6" Wall Bracket & Flexible Stainless Steel Supply Hoses

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
EPA 2005 (PRSV)



T&S BRASS AND BRONZE WORKS, INC.

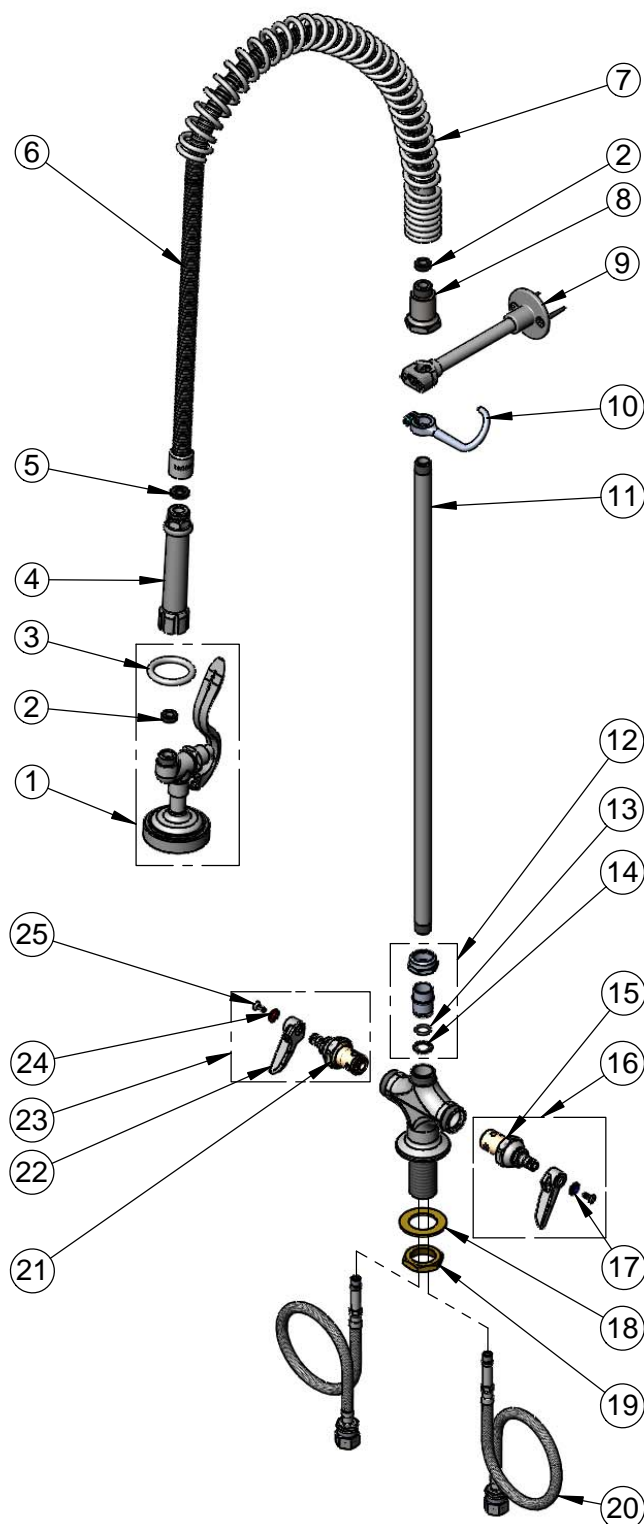
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.

B-0113-B

Item No.



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107	1.42 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle
5	001014-45	Washer, B-0100 Hose Barrel
6	B-0044-H2A	44" Flexible Stainless Steel Hose, Less Handle
7	000888-45	EasyInstall Overhead Spring
8	000821-40	Spring Body
9	B-0109-01	6" Wall Bracket
10	004R	Finger Hook
11	000372-40	3/8" NPT x 24" Riser
12	EZ-K	EasyInstall Kit: Nut, Bushing, O-ring & Lock Washer
13	001065-45	O-Ring
14	014200-45	Star Washer, Anti-Rotation
15	012442-40	Quarter-Turn Eterna Cartridge, LTC w/ Spring Check
16	002711-40	Quarter-Turn Eterna Cartridge, LTC w/ Spring Check, Handle, Index & Screw
17	001660-45	Blue Index-CW
18	002290-45	Lock Washer
19	000965-45	Lock Nut
20	012534-45	18" Flexible Supply Hose (2)
21	012443-40	Quarter-Turn Eterna Cartridge, RTC w/ Spring Check
22	001638-45	Lever Handle
23	002712-40	Quarter-Turn Eterna Cartridge, RTC w/ Spring Check, Handle, Index & Screw
24	001661-45	Red Index-HW
25	000922-45	Lever Handle Screw

Product Specifications:

EasyInstall Pre-Rinse Unit: Single Hole Deck Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve, 6" Wall Bracket & Flexible Stainless Steel Supply Hoses

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
EPAct 2005 (PRSV)

Drawn: JBC

Checked: JRM

Approved: JHB

Date: 05/26/16

Scale: NTS

Sheet: 2 of 2


T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.

B-0156

Item No.



ADA Compliant

This Space for Architect/Engineer Approval

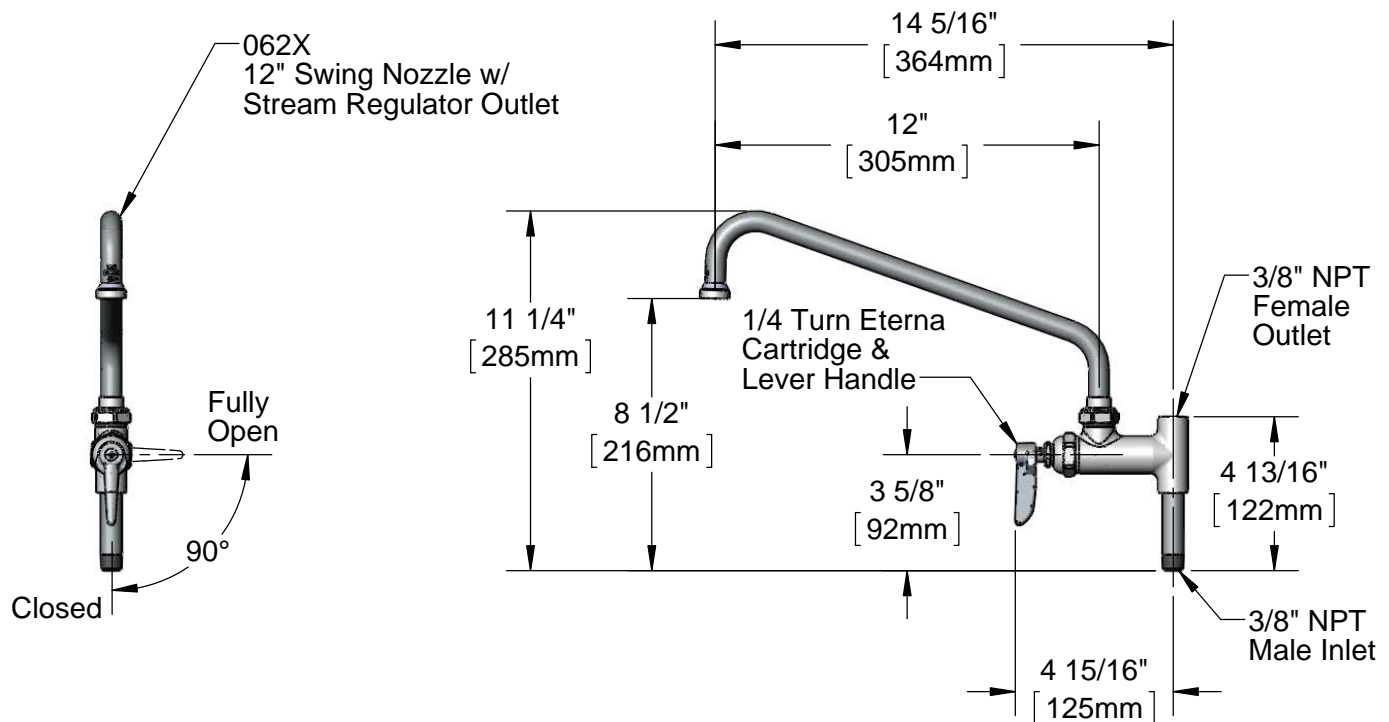
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Notes:

1. The Add-On Faucet is an Addition to Pre-Rinse Units and is Installed in Outlets of Base Mixing Faucets of Units Before Fitting Riser Pipes
2. Lever Handle Controls Water On-Off Thru Nozzle Only. Pressure is Always "On" in the Riser Pipe (Controlled by Base Mixing Faucet)

Product Specifications:

Add-On Faucet w/ 1/4 Turn Eterna Cartridge, Lever Handle & 12" Swing Nozzle w/ Stream Regulator Outlet

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn: JBC Checked: JRM Approved: JHB Date: 04/10/15 Scale: 1:6 Sheet: 1 of 2



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

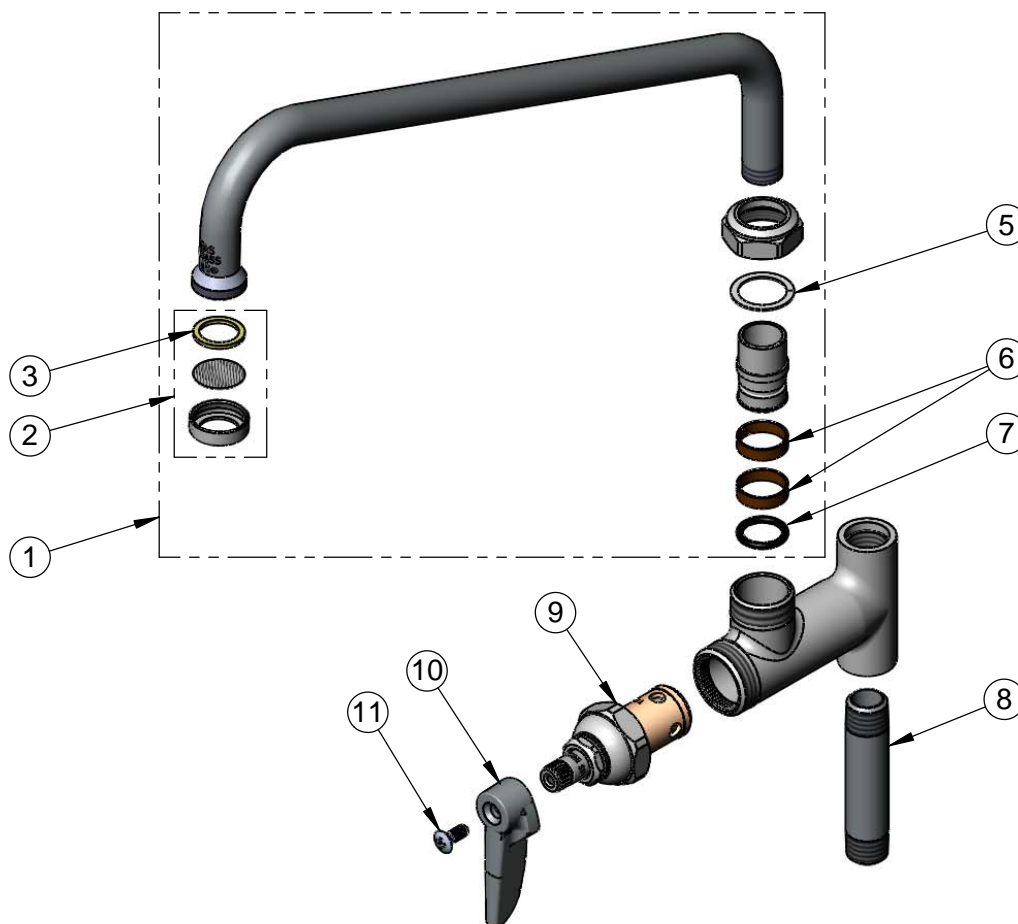
Model No.

B-0156

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	062X	12" Swing Nozzle
2	B-PT	Stream Regulator Outlet
3	001048-45	Nozzle Tip Washer
5	009538-45	Swivel Washer
6	011429-45	Swivel Sleeves (2)
7	001074-45	O-Ring
8	000358-40	Nipple, 3/8" NPT x 3"
9	005960-40QT	1/4 Turn Eterna Cartridge, RTC
10	001638-45	Lever Handle
11	000922-45	Lever Handle Screw



Product Specifications:

Add-On Faucet w/ 1/4 Turn Eterna Cartridge, Lever Handle & 12" Swing Nozzle w/ Stream Regulator Outlet

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn: JBC

Checked: JRM

Approved: JHB

Date: 04/10/15

Scale: NTS

Sheet: 2 of 2



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Submittal Sheet

11/03/2017

ITEM# 12 - REACH-IN UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

Beverage Air UCR48A

Undercounter Refrigerator, two-section, 48" W, 13.9 cu. ft., (2) doors, (4) shelves, stainless steel exterior & top, aluminum interior, rear-mounted self-contained refrigeration, 6" casters, 1/5 hp, UL, cUL, UL EPH, MADE IN USA

ACCESSORIES

Mfr	Qty	Model	Spec
Beverage Air	1		Self-contained refrigeration standard
Beverage Air	1		115v/60/1-ph, 3.3 amps, 8' cord, NEMA 5-15P, standard
Beverage Air	1		Left door hinged left, right door hinged on right, standard
Beverage Air	1		6" Heavy duty casters, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/5		
2	115	60	1	Cord & Plug		5-15P	3.3				

ELECTRICAL 1 REMARKS

pre-wired at factory with 8' cord & plug



BEVERAGE-AIR

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax# 1-336-245-6453
<http://www.Beverage-Air.com>

CUSTOMER'S CHOICE FOR A HOT KITCHEN
Tested & Certified to Ambient Class of 100°F

3 Year Parts/Labor Warranty Additional 2 Year Compressor Warranty

UCR-SERIES UNDERCOUNTER UNITS

Versatile, compact (29" deep) models for undercounter and worktop applications for refrigerated storage of food product. Height is 34-1/2".

CABINET CONSTRUCTION

Heavy duty construction includes exterior stainless steel on front, sides, door(s) and grille. Cabinet back and bottom are galvanized steel. Interior liner is made of corrosion resistant aluminum. Interior thermometer is standard.

Cabinets are insulated with 2" thick foamed-in-place polyurethane insulation. Sub-top insulated with 1-1/2" foamed-in-place polyurethane insulation. Doors are mounted to cabinet on self-closing, cartridge style hinges with 120° stay open feature. Doors are equipped with a snap-in-place vinyl magnetic gasket for positive seal. Convenient, double pull style door handle is made of black anodized aluminum. 6" high casters are standard, 2 include brakes. An 8' cord set is provided with 115 volt models. Cabinet interior standard with 2 steel wire epoxy coated shelves per section. Interior light with manual switch is provided with glass door models.

REFRIGERATION

Refrigeration system utilizes R134a refrigerant governed by a capillary tube system. Automatic (non-electric) condensate evaporator is provided. Interior forced-air system with high humidity evaporator coils, provides the ideal environment for food preservation.

ELECTRICAL

Units wired at factory and ready for connection to a 115/60/1 phase, 15 amp dedicated outlet. 8' long cord and plug set included.

SPECIAL FEATURES

- Cartridge style door hinges provides positive seal & eliminates door sagging issues (excludes glass door and some special units).
- Optional 6" legs or 3" casters available

Item No. _____
Quantity _____

29" DEPTH UNDERCOUNTER REFRIGERATOR FOOD PREPARATION SERIES

MODELS:
UCR27A
UCR48A
UCR60A
UCR72A



UCR27



UCR48

ELECTRICAL CONNECTION

Units pre-wired at factory and include 8' long cord and plug set.



115/60/1
NEMA-5-15P

Available From:



Model Specified	_____	Store#	_____
Location	_____	Quantity	_____



BEVERAGE-AIR

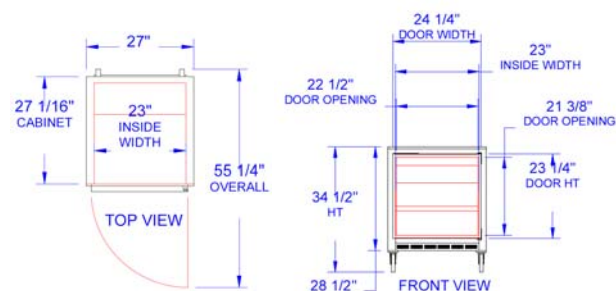
Standard Undercounter Refrigerator Cabinet

Models: UCR27A / UCR48A / UCR60A / UCR72A

MODEL	UCR27A	UCR48A	UCR60A	UCR72A
EXTERNAL DIMENSIONAL DATA				
Length Overall (inches) Length Overall (mm)	27" 686	48" 1219	60" 1524	72" 1829
Depth Overall (inches) - Less handle Depth Overall (mm) - Less handle	29 1/4" 743	29 1/4" 743	29 1/4" 743	29 1/4" 743
Height Overall—on 6" casters (inches) Height Overall—on 6" casters (mm)	34 1/2" 876	34 1/2" 876	34 1/2" 876	34 1/2" 876
Depth with Door Open 90 °	51 5/8"	50 5/8"	55 1/4"	52
Clear Door Opening (inches)	22 1/2" x 21 1/2"	19 1/2" x 21 1/2"	22 1/2" x 21 1/2"	19 1/2" x 21 1/2"
Number of doors	1	2	2	3
INTERNAL DIMENSIONAL DATA				
NET Capacity (cubic ft.) NET Capacity (Liters)	7.3 207	13.9 394	17.1 484	21.5 609
Internal Length Overall (inches) Internal Length Overall (mm)	23" 584	44" 1118	56" 1422	68" 1727
Internal Depth Overall (inches) Internal Depth Overall (mm)	18" 457	17" 432	19 3/4" 502	19 3/4" 502
Internal Height Overall (inches) Internal Height Overall (mm)	23" 584	23" 584	23" 584	22 3/4" 578
Number of shelves	2	4	4	6
ELECTRICAL DATA				
Full Load Amperes 115/60/1	4.0	3.3	8.2	8.2
ENERGY CONSUMPTION (KWH)	2.23	2.62	3.5	4.1
REFRIGERATION DATA				
Horsepower	1/6	1/5	1/4	1/4
WEIGHT DATA				
Gross Weight (Crated lbs)	158	225	266	305
Gross Weight (Crated kg)	72	102	121	138

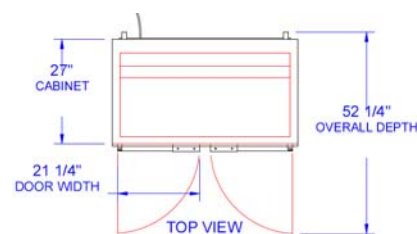


PLAN VIEWS

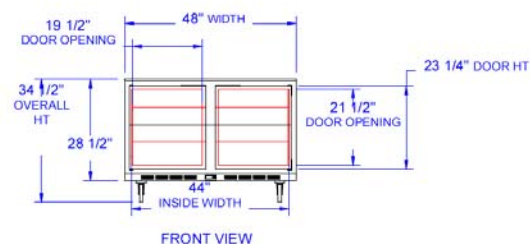


UCR27 TOP

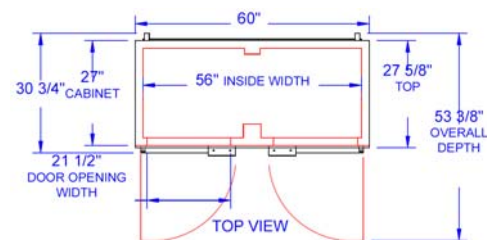
UCR27 FRONT



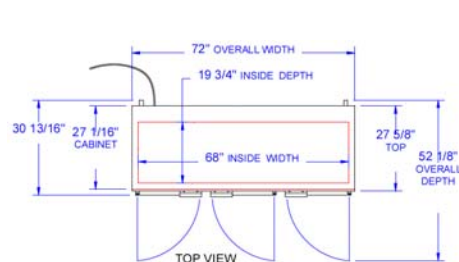
UCR48 TOP



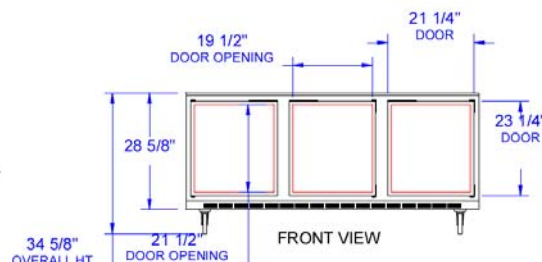
UCR48 FRONT



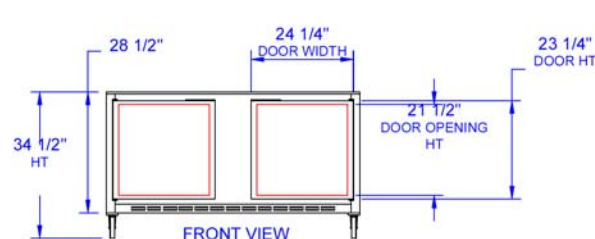
UCR60 TOP



UCR72 TOP



UCR72 FRONT



UCR60 FRONT

BEVERAGE-AIR® CORPORATION

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Specifications are subject to change without prior notice. 01/14



BLACKBIRD

DOUGHNUTS

**RRG CS LLC, RRG FENWAY LLC, RRG HARVARD LLC
1395 WASHINGTON ST BOSTON MA 02118 6174829000**

Sample Menu For 1350 Massachusetts Avenue, Smith Campus Center

Doughnuts: Offering a broad array of cake and yeast doughnuts in a changing array of unique and delicious flavors. Menu include:

Cake: Our cake doughnuts are made in the style of a traditional cake batter with butter, sugar, eggs, and dairy – we use buttermilk and sour cream.

- THE BLACKBIRD: Vanilla bean old fashioned with vanilla glaze.
- MOCHA CHIP: Rich chocolate cake doughnut with cold brew coffee glaze topped with mini chocolate chips.
- CHOCOLATE OLD FASHIONED: Black cocoa for an extra rich finish.
- TRIPLE CHOCOLATE: Our most decadent doughnut. Dark chocolate cake covered with rich chocolate ganache and chocolate sprinkles.
- APPLE CIDER: Old fashioned cake doughnut made with fragrant spices and finished in cinnamon sugar.
- CINNAMON ROLL: Vanilla bean cake doughnut frosted with velvety cream cheese buttercream and dusted with cinnamon sugar.
- CINNAMON SUGAR STACK: Three mini cake doughnuts rolled in cinnamon, sugar, and a touch of salt.
- POWDERED SUGAR STACK: Three mini cake covered with powdered sugar.

Yeast: Our raised doughnuts are made with a brioche dough and topped with a variety of house-made glazes, frostings, and toppings.

- VANILLA GLAZED: Classic fluffy and airy vanilla doughnut.
- CHOCOLATE SPRINKLE: Decadent dark chocolate ganache with a hint of coffee. Topped with rainbow sprinkles.
- SALTED TOFFEE: Sweet, buttery, brown sugar topped with flaked sea salt.
- CRAN GRAPE JAM BISMARCK: Buttery brioche filled with homemade jam made from fresh grapes and tart cranberries.
- PUMPKIN BOSTON CREAM BISMARCK: Velvety pumpkin spice custard inside buttery brioche doughnut, topped chocolate ganache.
- CHERRY COBBLER: Bright cherry glazed topped with brown sugar cobbler crumble and dusted with powdered sugar.
- EVERYTHING BAGEL DOUGHNUT: Our brioche doughnut filled with whipped cream cheese and topped with toasted garlic, onion, sesame, and poppy seeds.

Coffee:

**Hot
Cold Brew**

Soft Serve Ice Cream