

MATERIALS WHICH CONFORM TO NSF STANDARD NO. 2.

16. MINIMUM REQUIREMENTS FOR A FOOD PREPARATION SINK (IFR# 192). (a) AN APPROX. 18" X 18" X 12" SINGLE COMPARTMENT, STAINLESS STEEL SINK WITH AN INTEGRALLY INSTALLED DRAINBOARD, OR AN APPROVED, 18" X 18" PREPARATION TABLE ADJOINING IT. (b) LIQUID WASTE FROM THE SINK MUST DRAIN INTO A FLOOR SINK VIA AN INDIRECT CONNECTION.

17. TYPICAL AT ALL SCALES COUNTERS & CASH REGISTERS THE 12" OF COUNTERS SHALL BE 28" TO 34" FROM THE FLOOR. THIS CAN BE ACCOMPLISHED AT A SECTION OF COUNTER THAT IS AT LEAST 36" LONG.

18. PAN WASHER: FOLLOW MFG. SPECIFICATIONS AND INSTALLATION INSTRUCTIONS.
PROVIDE 6" DIA. STEAM VENT DIRECTLY TO OUTSIDE OF BUILDING. (C.O.D.) (C) 18" PAN WASHER MFG. RECOMMENDS 12" AT REAR & 16" ALL OTHER SIDES. PROVIDE DRAIN LINE TO FLOOR SINK.

19. SEAL JOINTS BETWEEN EQUIPMENT BASE AND FLOOR WITH 100% SILICON SEALANT.