

Food Service Plan Review Submittal Check List

- Complete plan review application
 - o Please fill out the application to its entirety. Missing info or blank answers delays your application process. If you are unsure about any requirements for the application, please set up a meeting with us to discuss.

- Fees Paid (Plan Review and Annual Inspection Fees)

- Residency Verification Form (**Must be notarized.**)

- Detailed Proposed Menu
 - o If applicable, prepared ingredients may need to be listed on menu.

- Floor Plans
 - o Show **ALL** equipment refrigerators, freezers, ventilations hoods, **ALL** sinks, shelving plumbing, equipment elevations, entranced, exits, restroom, dining area, storage area, mop sink area, water heaters, dishwashers, counter top equipment including: all heating equipments, rice cooker, cutting boards, grills, blenders, etc.

- Detailed Equipment list
 - o Include quantity, model numbers and numerical label equivalent to the Floor Plans.

- Spec Sheets for **ALL** equipment. (All food service equipment must for commercial usage. National Sanitation Foundations International (NSF) or Intertek Testing and Certification (ETL).

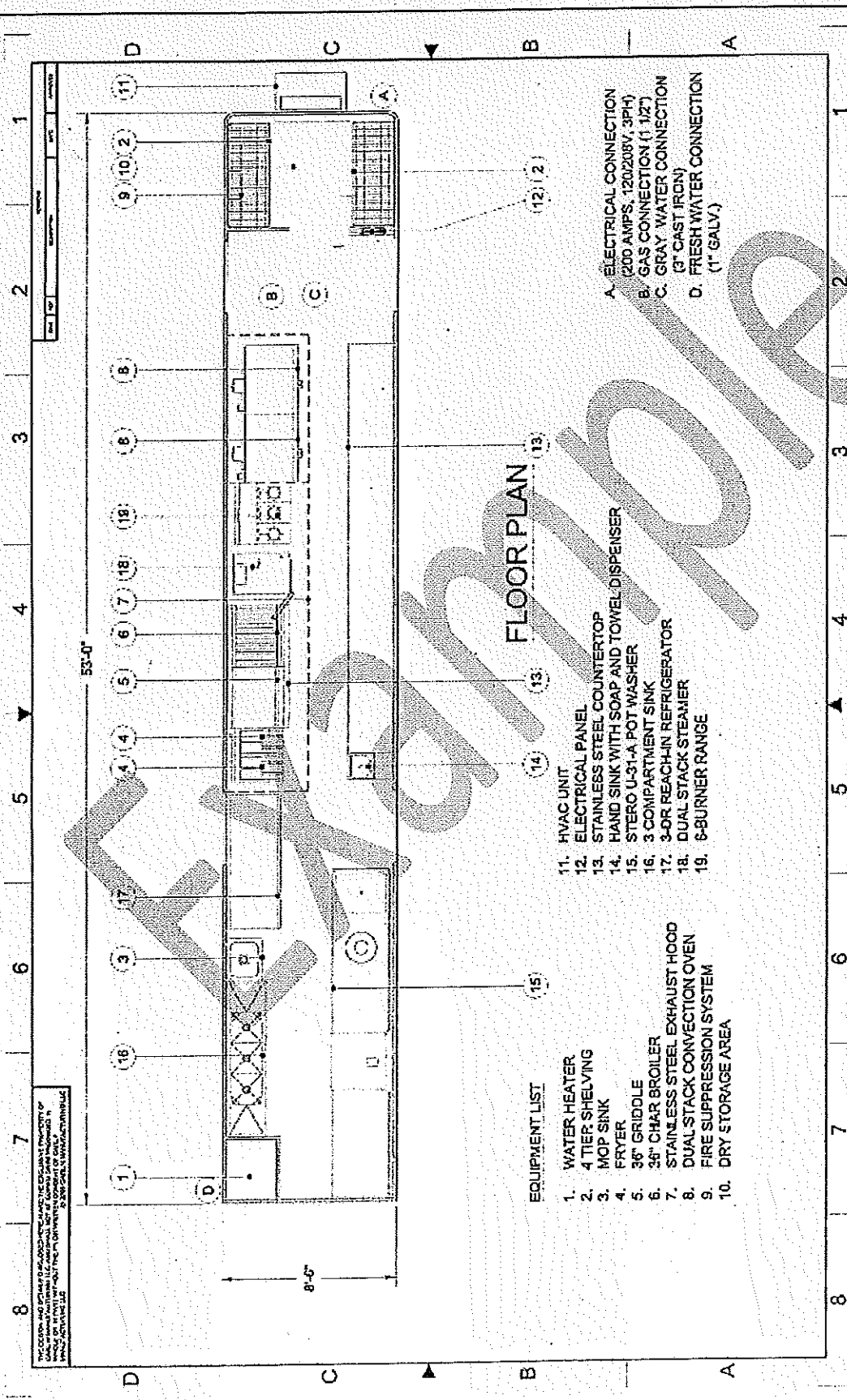
- Drawings/pictures and elevations of all custom equipment

- Copy of the CO (Certificate of Occupancy), zoning approval or building permit from local unit of government.

Please note that a plan review and approval may take up to 30 business days or longer. Also, changes to location, equipment, menu, or etc, delays the plan review process. Please come by between 8:30 -10 AM to speak with an inspector.

Jackson County Environmental Health Department
260 Lee Street
Jefferson, GA 30549
ML: 708) 367-3643 Fax: 706-367-8070
jackson.eh@dph.ga.gov

Please note: This drawing shows a typical configuration of equipment and does not necessarily show the equipment currently installed in the unit. Verify the specific equipment currently in the unit with FE representative.



EQUIPMENT SCHEDULE

| Item No | Qty | Equipment Category | Manufacturer | Model Number |
|---------|-----|--|--------------------------|--------------------|
| 1 | 1 | 24" Criddle (on Separate Equipment Stand) | Vollrath | 40720 |
| 2 | 1 | Range, Heavy Duty, Gas, 4 Burner | Montague | 124-5 |
| 3 | 1 | 24" Char Broiler | Imperial Elico | IRM-24 |
| 4 | 1 | Criddle, Gas | Vulcan-Hart | 36ARG |
| 5 | 1 | Salamander Broiler, Gas | Vulcan-Hart | 36SB for 36" Range |
| 6 | 1 | 5' FREEZER-DRAWER | Everest | ECB52-6032 |
| 7 | 2 | Fryer, Deep Fat, Gas | Aiets | 146S |
| 8 | 1 | Freezer, Reach-In | Continental Refrigerator | 1F |
| 9 | 1 | Coffee Urn | Curtis | RU300 |
| 10 | 1 | Coffee Grinder | Bunn | G3 |
| 11 | 1 | Toaster, Conveyor | Toastermaster | TC17B366J |
| 12 | 1 | Taylor Soft Serve Machine | Taylor | C700 |
| 13 | 1 | Ice cream machine | Staefling | 4231-1056 |
| 14 | 1 | Ice maker with Bin 1200 LBS | Hoshizaki | KM-1200MRB |
| 15 | 1 | Hot steam table | Duke | 303 |
| 16 | 1 | Refrigerator, Sandwich/Salad Prep | True Food Service | 44484-12 |
| 17 | 1 | Chip Warmer | VULCAN | VCD22 |
| 18 | 1 | KNOCK BOX(DROP-IN) | ASTRA | |
| 19 | | Spare Number | | |
| 20 | 1 | Back Bar Cooler | Deffield | TBB-24-60-S |
| 21 | 2 | Soda Gun Assembly | Perlick | T565GA |
| 22 | 1 | Cocktail Workstation 21"W Ice Bin with Cold Plate | Krowne | 21-36CP |
| 23 | 1 | Cocktail Workstation 21"W Ice Bin with Blender Station | Krowne | 21-W42L/R7 |
| 24 | 1 | Beer Kegerator 3 door | Kegerator | DC945 |
| 25 | 1 | Triple Faucet draft beer tower | Beverage factory | B474JTT |
| 26 | 1 | Sink, Scullery, 3 Compartments | Elkay SSP | 143C16X20224 |
| 27 | 1 | Hand Sink, Wall Mount | Advance Tabco | 7-PS-20 |
| 28 | 1 | Sink, Map | Advance Tabco | 9-D2-20 |
| 29 | 1 | Employee's locker(5 doors) | EVERECT | |
| 30 | 1 | Sink, Scullery, 1 Compartments | Elkay SSP | 141C16x20L18 |
| 31 | 1 | Work Table 24 x 48 | RJ Fabricators | RJ-P-TCS-RB-244 |
| 32 | 2 | Storage shelving 18 x 48 x 5 tiers | NEXEL | |
| 33 | 1 | Storage shelving 18 x 36 x 5 tiers | NEXEL | |
| 34 | 1 | Refrigerator | True | T49 |
| 35 | 1 | Freezer | T&S | 2-2865 |

84145 FOOD CUTTER

HOBART

701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

SOLUTIONS/BENEFITS

½ H.P. Motor

Durability, Reliability

- Heavy-duty to meet the most demanding operations

Bowl Cover Safety Interlock

Safety

- Machine cannot be turned on until the bowl cover is locked down into position
- Bowl cover cannot be raised with the switch in the "ON" position

One-piece Burnished Aluminum Housing

Durability, Sanitation

- One-piece base has no cracks or crevices to allow food product to hide

Removable Bowl Cover, Knives and Bowl Without the Use of Tools

Ease of Cleaning, Ease of Use

- Easily removed to be taken to three compartment sink for thorough cleaning
- No tools needed to remove means less time and labor involved

Double Cutlery Grade Stainless Steel Knives

Durability, Performance

- Reduce food products to a uniformly small particle size for salads, spreads, bread crumbs and other imaginative recipes
- Holds an edge longer resulting in fewer sharpenings

SPECIFICATIONS

MOTOR: ½ H.P., fan cooled, permanently lubricated ball bearings, and totally enclosed within the machine. Single-phase is capacitor-start, induction-run.

ELECTRICAL: Available in 115/60/1 and 230/60/1.

SWITCH: Single-phase is double-pole single throw. The bowl cover and switch are interlocked so that the machine cannot be turned on until the bowl cover is locked in place, nor can the bowl cover be raised with the switch in the "ON" position.

CORD AND PLUG: 6 foot cord with plug per latest NEMA configuration.

BOWL: Rotates at 22 R.P.M. 14¹/₁₆" inside diameter. Formed from a single sheet of stainless steel and easily removed for cleaning.

KNIVES: Rotate at 1725 RPM. The blades (made of special cutlery grade stainless steel) are secured to a hub as a unit, which may be removed from the knife shaft without change of knife clearance adjustment. Stainless steel knife comb included.

BASE: One-piece burnished aluminum casting with plated steel bottom cover (total enclosure).

STANDARD EQUIPMENT: Consists of Food Cutter with 14" stainless steel bowl, cutlery grade stainless steel knives with stainless steel knife comb and 3" stainless steel legs with rubber feet.

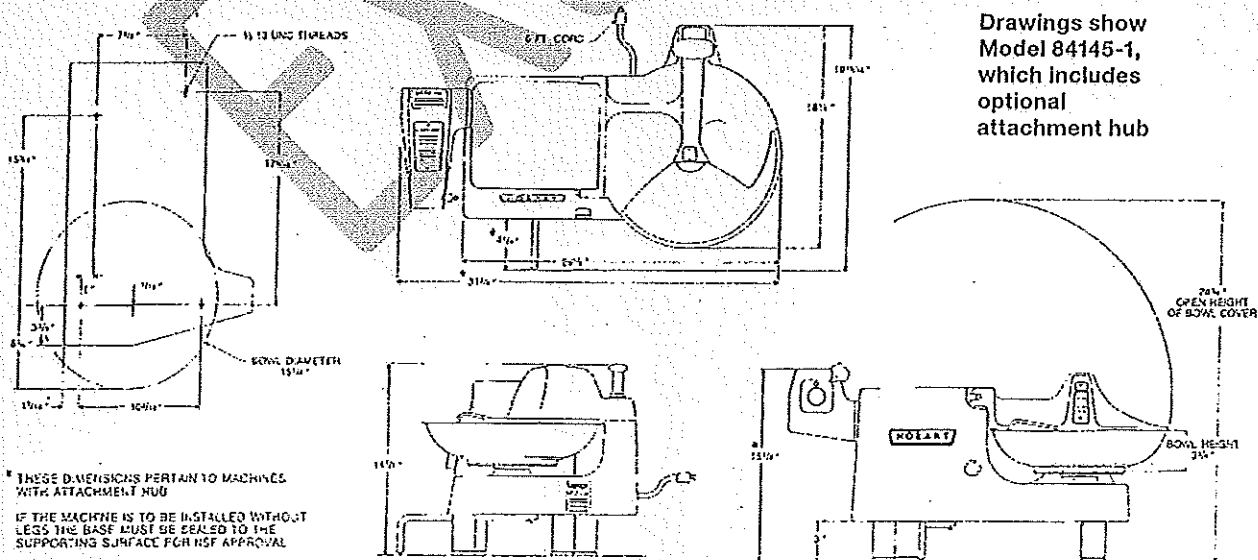
OPTIONAL ATTACHMENT HUB: Speed-209 RPM. Accommodates all Hobart No. 12 attachments.

ACCESSORIES: Vegetable Slicer and Meat Chopper Attachment.

WEIGHT: Net - 100 lbs. Shipping - 140 lbs.

WARRANTY: Unit has a full one-year warranty on parts, labor and mileage against manufacturer's defects.

DETAILS AND DIMENSIONS



As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

E-117147



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84145 FOOD CUTTER

HOBART

STANDARD FEATURES

- ½ H.P. Motor
- 5 Pound Capacity
- 14" Stainless Steel Bowl
- One-piece Burnished Aluminum Housing
- 1725 RPM Knife Rotation
- Bowl Cover Safety Interlock
- 22 RPM Bowl Rotation
- Pull/Push On/Off Switch
- Double Cutlery Grade Stainless Steel Knives
- 3" Stainless Steel Legs With Rubber Feet
- 6' Flexible Cord and Plug

MODELS

- 84145 – Food Cutter with 14" Stainless Steel Bowl, Double Cutlery Grade Stainless Steel Knives with Stainless Steel Knife Comb and 3" Stainless Steel Legs with Rubber Feet.

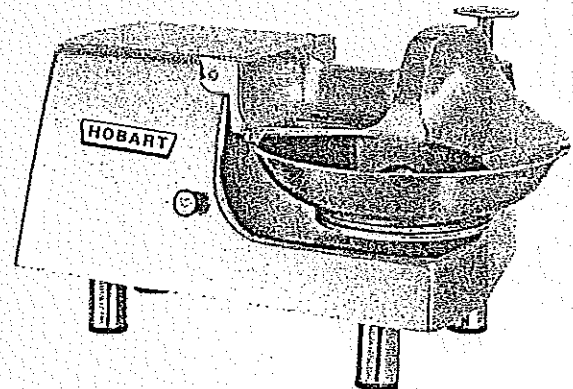
Specifications, Details and Dimensions on Reverse Side

OPTIONS

- #12 Attachment Hub – Model 84145-1

ACCESSORIES

- Vegetable Slicer
- Meat Chopper Attachment



Model 84145-1 with #12 hub
Model 84145-2 without #12 hub (not shown)

84145 FOOD CUTTER