# EAmcraft = CORPORATION

1226 Executive Blvd, Suite 101 • Chesapeake, Virginia (757) 546-9374 • quignor@flash.net www.AmcraftCorp.com

**Awnings** 

**Slipcovers** 

P.O.W. Table Setup

**Table Covers** 

**☆** Upholstery

**☆** Berth/Custom Curtains

Herculite Covers

Misc. Supplies

**☆** Signs & Instructions

**Material** 



## BERTHING CURTAINS & CUSTOM CURTAINS

Embroidery and screen printing available on curtains.

Berthing curtains and curtains meet mil specs.



- Berth Curtains
- **Enlisted Berth Curtains**
- Officer Berth Curtains
- CPO Berth Curtains
- L-Shape Berth Curtains
- Situp Berth Curtains (San Antonio class)
- Fan Curtains with Snaps or Velcro®
- **Custom Curtains**
- Passageway Curtains
- Naugahyde Curtains
- Herculite® Curtains

NOTE: Valances available with custom curtains FABRIC: Naugahyde® / Herculite® / Nomex®

## CHAIR COVERS

Embroidery and screen printing available on all chair covers. Chair covers meet mil specs.



## Slide Over Bridge Chair Backs with Custom Embroidery



#### Samples:

CO Command at Sea Pin



XO SWO Pin



Commodore Captain's Eagle



Ships Crest



CIC Chair Covers Slide **Over Backs with Pocket** 



**Ready Room Chair Head Rest Covers** 



## **CUSTOM COVERS**

Embroidery and screen printing available on all custom covers.

Custom covers meet mil specs.

- ☆ Parking Sign Covers
- ☆ Podium/Picture Board
- **☆** Shoring Covers
- ☆ Cable Covers
- **Emergency Outlet Covers**
- **☆ SCBA Covers**
- **Equipment Covers**
- **☆** Battery Charge Covers



If you do not see what you are looking for...PLEASE ASK!

## P.O.W. TABLES



## **UPHOLSTERY**





Bridge Chairs / Barber Chairs

Control Chairs / Sofas

Benches and Cushions



## ★ New Items ★

- Wardroom / CPO Chairs
- Arm Chairs / Armless Chairs
- Sofas 1 Seater / 2 Seater / 3 Seater
- **Sectionals**
- Mess Deck Booth Seat and Back Pans
- Bridge Chair Parts

## SERVING LINE AWNINGS

Embroidery and screen printing available on all awnings.

Awnings meet mil specs.



- Custom Fitted
- Custom Colors
- Fabricated Frames

## TABLE COVERS TABLECLOTHS

Embroidery and screen printing available on all table covers and tablecloths.

Table covers and tablecloths *meet mil specs*.

Custom Naugahyde® Table Covers

Table Cloths (Oval, Round, Square and Odd Shapes)

Napkins (17" x 17" or 21" x 21", Various Colors)

Placemats (Different Shapes)

Skirting (Clip-On or Velcro®)

Large Selection of Naugahyde® and Table Cloth Fabric



## FOOD SERVICE Instruction Signs

Based on NAVSUP-486 Rev. 9 with Imprinted Ship Crest. Made of Aluminum with Double Stick Tape.



Large Signs Are 8½" x 11"



Small Signs Are 5½" x 8½"



NAVSUP P-486, Rev 9 Food Service Management, Volume Two

> 8217 WALK IN REEFER OPERATING AND SAFETY PROCEDURES

#### WALK IN REEFER

- GENERAL. The following steps shall be taken to ensure safe operations of walk-in reefers:
  - · For maximum use and performance, the refrigerator must be installed and operated properly. Assembly/installation must be in strict accordance with the manufacturer's instructions.
  - · Operators of the unit must be thoroughly familiar with the various features of the unit.
  - The door latch is equipped with provisions for padlocking and with an inside door release mechanism that enables the door to be opened from the inside even when the latch is padlocked

NOTE: An inside door release instruction label is attached to door interior. DO NO LABEL FOR ANY REASON.

- The strike part of the latch is adjustable to compensate for gasket wear. Loos of the strike and move the sliding tongue forward or backward as required. The
- The alarm control shall be set to operate the warning lamp at 61°F.
- The hold-back hook holds the door in the open position. To release the door,
- The condensing unit, with compressor and motor, is lubrication-sealed and is overload protector.
- The evaporator is of the forced circulation type in that the accompanying fan the coils of the evaporator and re-circulates the air.

CAUTION: Do not load the refrigerator too close to the blower coil; this blocks

- The refrigerator cabinet is equipped with an automatic defrosting system to el manual defrosting.
- 2. OPERATING. The following steps shall be taken to operate a walk-in reefer:
  - Before starting the unit: open the liquid valve, suction valve, and discharge valve.
  - The pressure control is factory set to maintain a cabinet temperature of 35°F. necessary, the temperature must not go below 32°F or the evaporator coil wil
  - If a compressor operates for too long or too often, it generally is because of lo though the temperature is cold enough. Refer to the operator's manual.
- 3. CLEANING. The following steps shall be taken to clean a walk-in reefer:
  - · To clean the interior of the refrigerator use a solution of baking soda or These compounds act as deodorants and do not scratch or mar the fini
  - · To prepare a soda solution: mix one-half teaspoon of ordinary baking so
  - Clean the exterior of the cabinet with clear water or a weak solution of the
  - Once a week, wash the door gasket rubber with mild soap and water foll NOTE: Grease accumulation on door gaskets shortens the life of the gask



NAVSUP P-486, Rev 9 Food Service Management, Volume Two

8233 GRIDDLE OPERATING AND SAFETY PROCEDURES

#### **GRIDDLE**

The following safety precautions shall be taken when operating griddles:

- The griddle has separate thermostatic controls for each 9" to 12" inches of width. Turn on only the amount of griddle surface required for the operation. Set thermostats to the required temperature and allow the griddle to preheat for approximately 20 minutes.
- Turn all thermostats to "OFF" when not in use. Allowing a griddle to heat unused for long period of time wastes energy and results in premature burn-out of heating elements.
- Periodically check the calibration of the thermostats by using an accurate surface thermometer or pyrometer. Have thermostats

	calibrated as fiecessary.	
Step		Procedure
1.	Shut off power.	Use manual switch.
2.	Turn off heat. Remove carbonized grease (after each use).	NEVER clean the surface plate while it is hot. Allow the plate to cool. NEVER POUR WATER ON A HOT PLATE. Scrape the surface with a spatula or pancake turner. Wipe clean with dry paper towels. Use a pumice stone block to clean hard to remove burned areas on the plate after each use.
3.	Clean grease and/or drain troughs.	Pour hot detergent solution into the small drain and brush. Rinse with hot water.
4.	Empty grease receptacles	Remove grease from receptacles and clean with hot detergent solution; rinse and

5. Scrub guards, front, and sides of griddle.

Using hot detergent solution, wash off grease, splatter, and film. Rinse and dry.

## NUTRITIONAL INFORMATION SIGNS



Made of Aluminum with Double Stick Tape.



## Plastic "Go Green" Signs To Place On The Tables

5½" x 8½" Round Corner Plastic Printed On Both Sides.

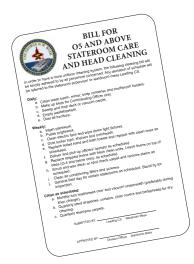


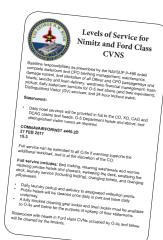
### **Hand Washing Signs**

5½" x 8½" Round Corner Made of Aluminum with Double Stick Tape.

## Miscellaneous

## **Information Signs**





### **Hotel/Store Signs**

5½" x 8½" Round Corner Made of Aluminum with Double Stick Tape.

## **Trash Separation Signs**

8" x 8" Round Corner Made of Aluminum with Double Stick Tape.





### Heimlich Maneuver Sign

5½" x 8½" Round Corner Made of Aluminum with Double Stick Tape.

If you do not see what you are looking for...PLEASE ASK! We can make any sign in a variety of materials.

## MISCELLANEOUS SUPPLIES & FABRIC

- Shipboard Foam
- Berthing Curtain Track
- Curtain Track
- Chair Glides
- Hook-Loop Velcro®
- Curtain Glides J-Hooks and More!

- **Snaps**
- **Grommets**
- **Swivels**
- **UPH Clips**
- Line Cord

## MATERIAL



- ☆ Herculite<sup>®</sup>
- ☆ Nomex®

## mcraft.

1226 Executive Blvd, Suite 101 • Chesapeake, Virginia (757) 546-9374 • quignor@flash.net www.AmcraftCorp.com