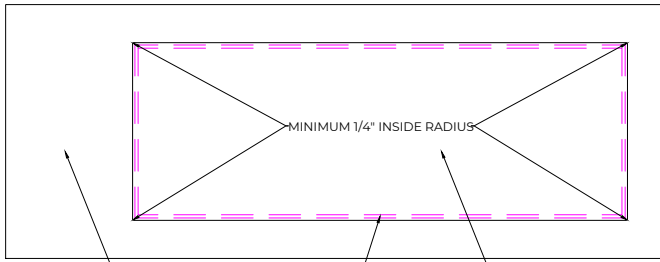


CAMBRIA

SOP 9.3.8F Installation for Food Service Applications (Hyperlink)

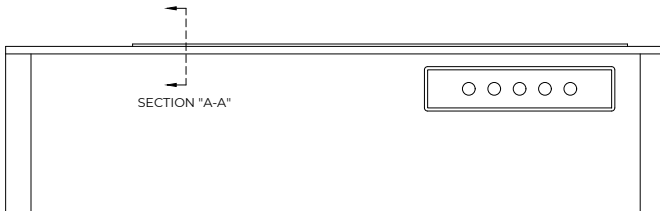
TOP VIEW



CAMBRIA PRODUCT

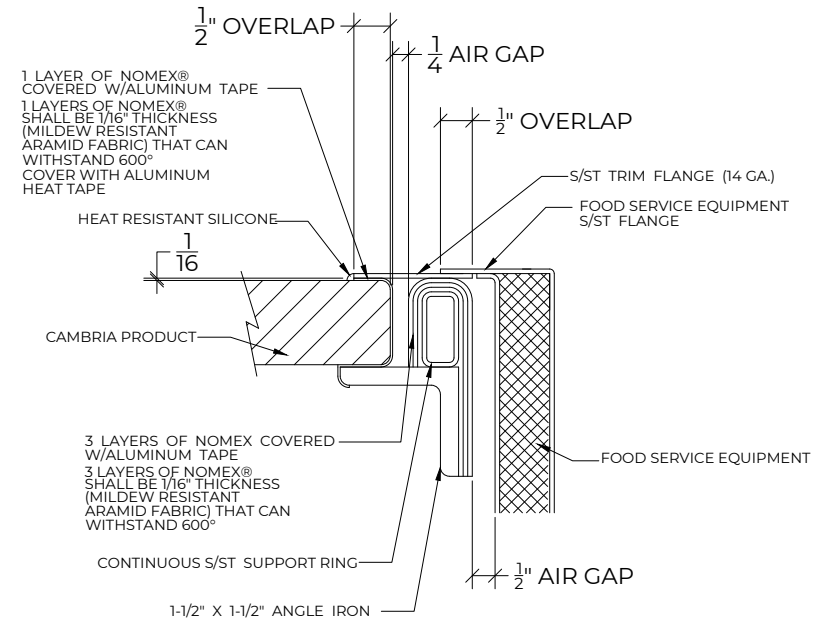
SUPPORTING STRUCTURE

HEAT WELL CUTOUT
(COLD WELL CUTOUT)

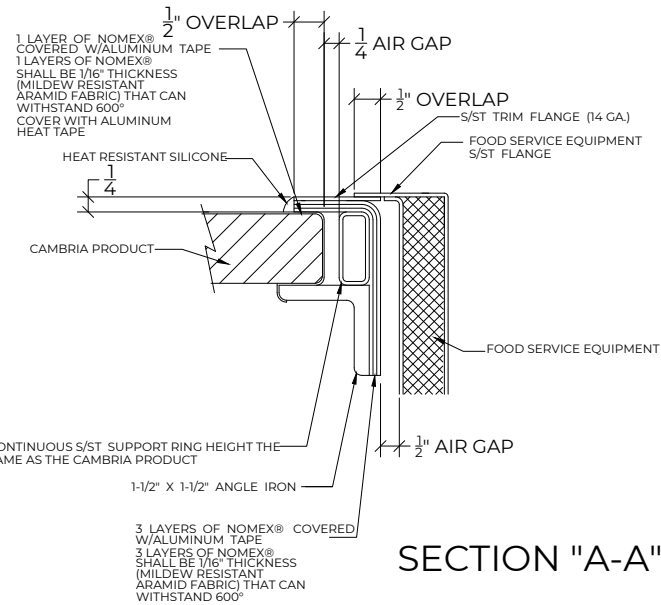


SECTION "A-A"

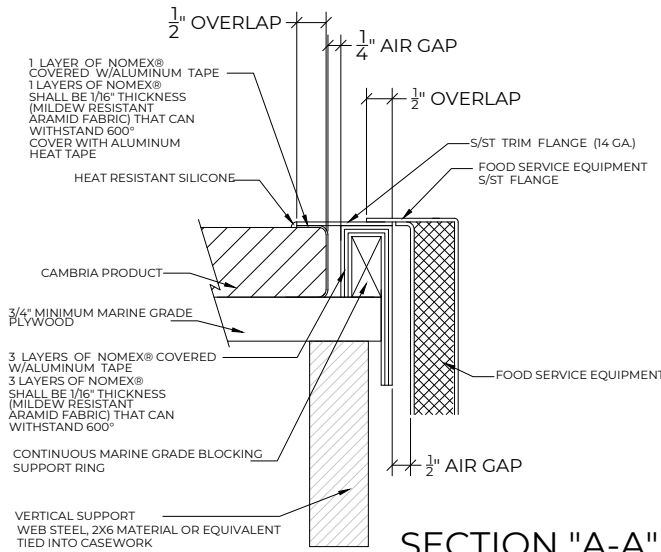
OPERATOR VIEW



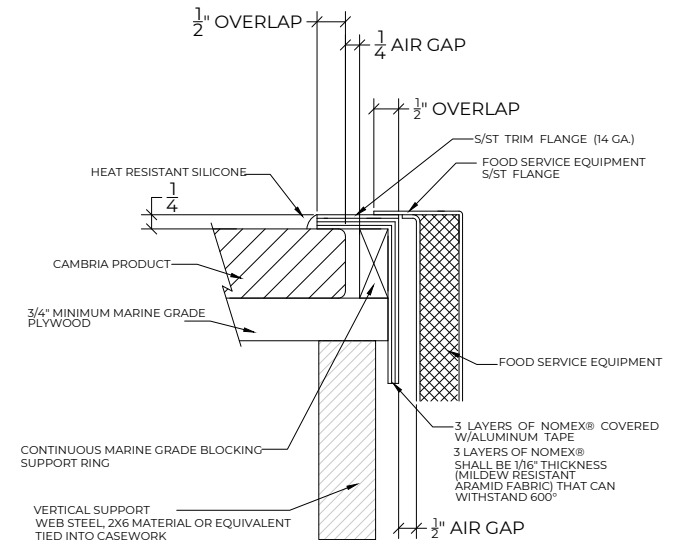
SECTION "A-A"



SECTION "A-A"



SECTION "A-A"



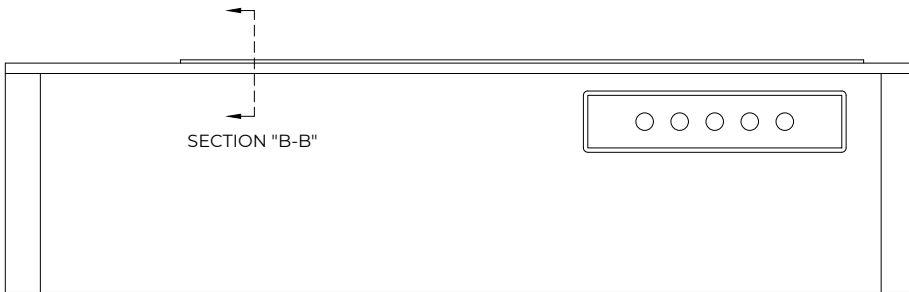
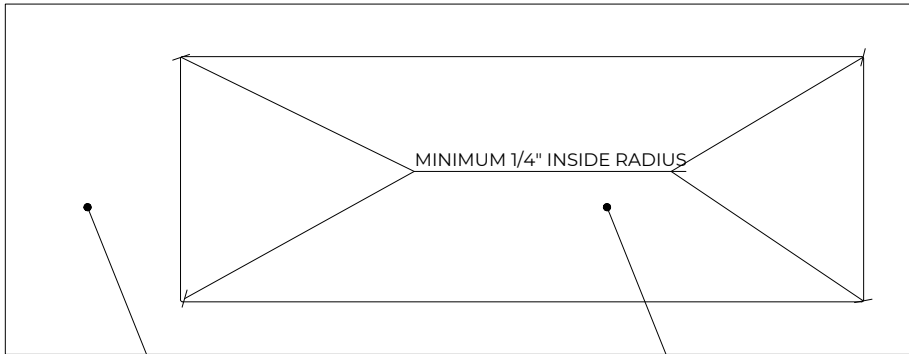
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CAMBRIA

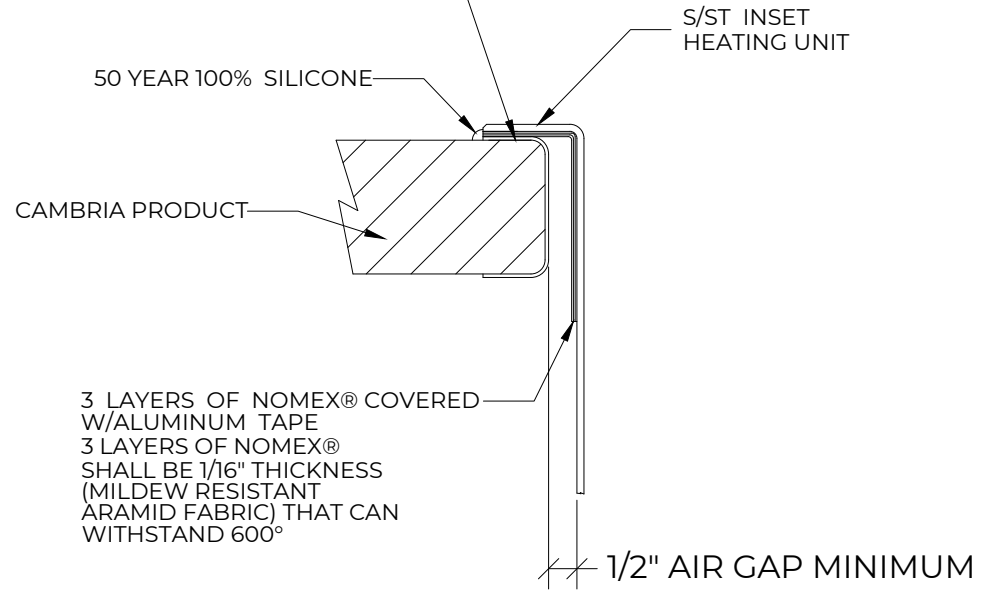
SOP 9.3.8F Installation for Food Service Applications
(Hyperlink)

TOP VIEW



OPERATOR VIEW

1 LAYER OF NOMEX®
COVERED W/ALUMINUM TAPE
1 LAYERS OF NOMEX®
SHALL BE 1/16" THICKNESS
(MILDEW RESISTANT
ARAMID FABRIC) THAT CAN
WITHSTAND 600°
COVER WITH ALUMINUM
HEAT TAPE

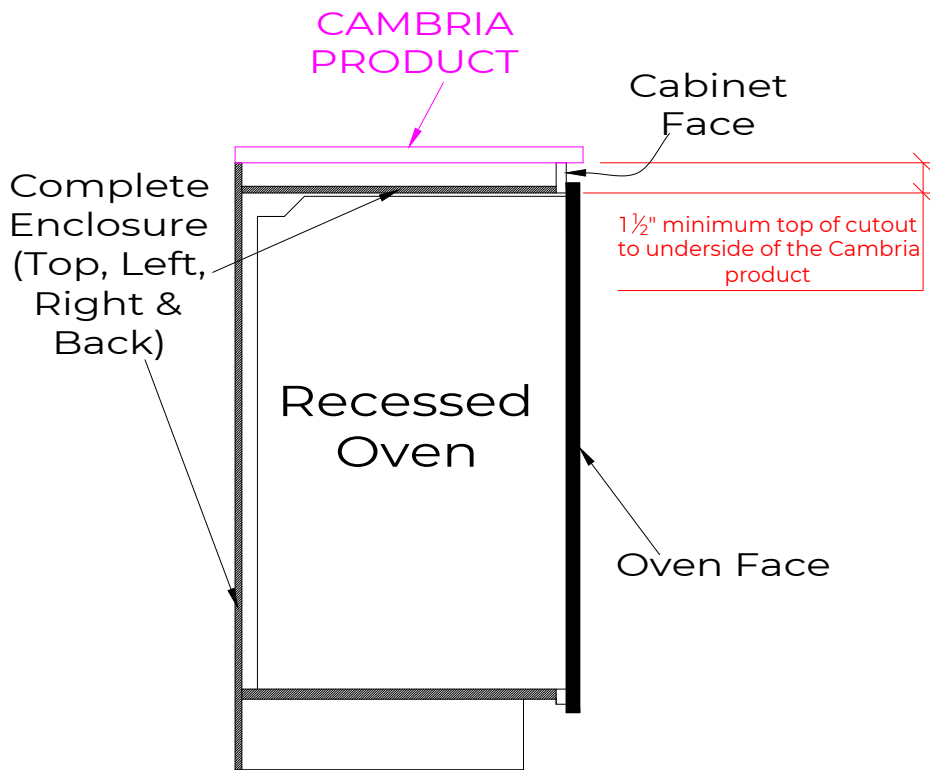


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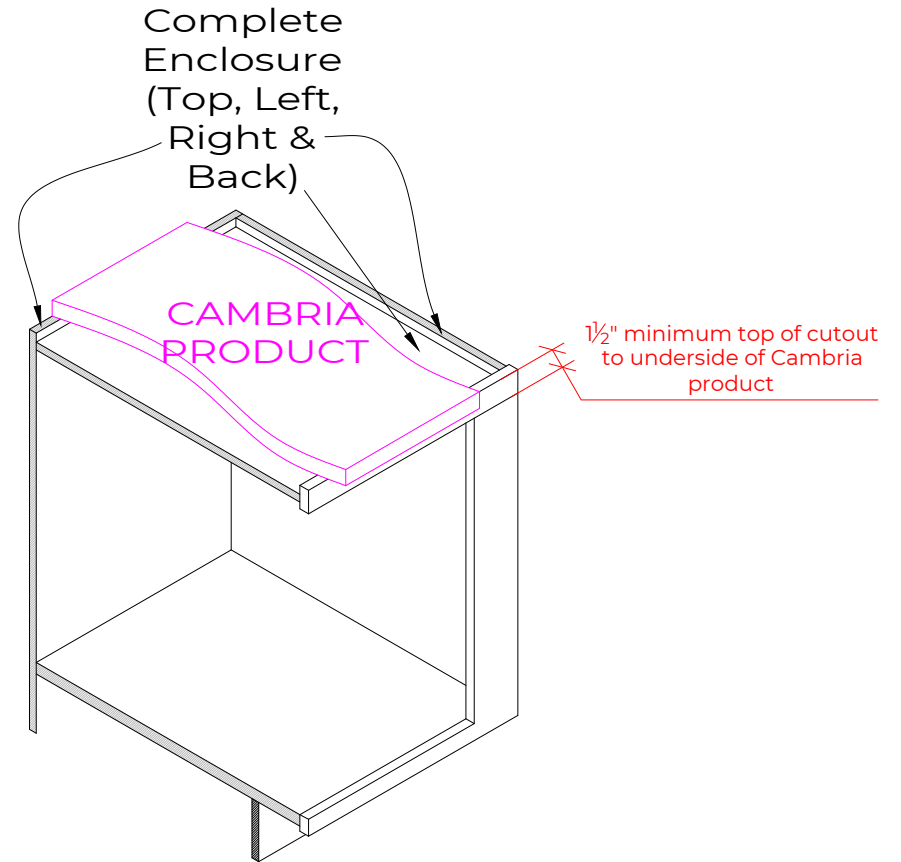


C A M B R I A

SOP 9.3.8F Installation for Food Service Applications
(Hyperlink)



Side View

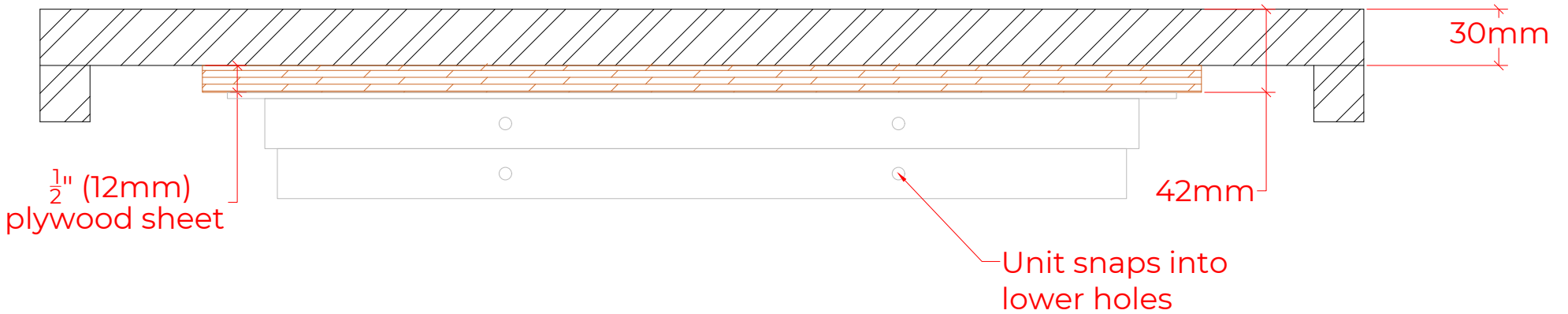


Cabinet Box
Sectional
Cut

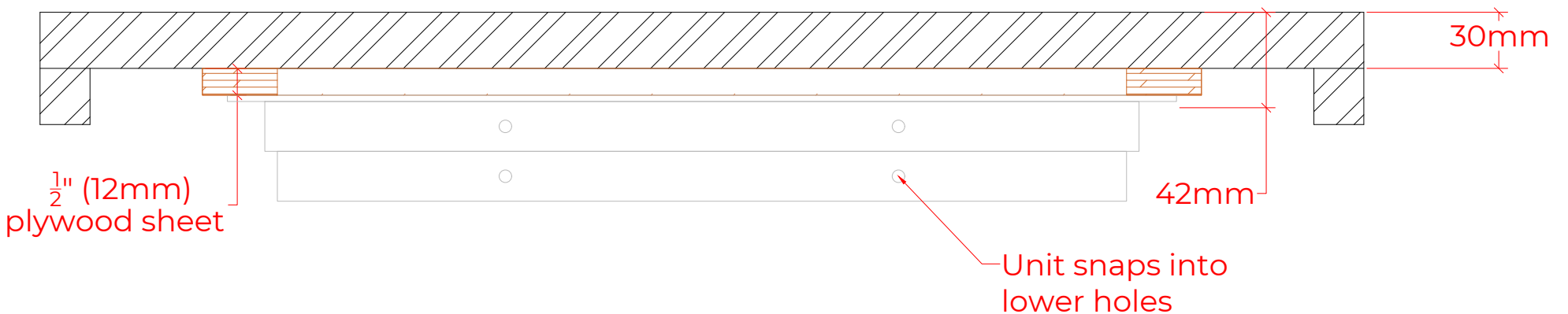


Incogneeto™ Installation Figures

1 1/4" (30mm) Cambria Countertop



1 1/4" (30mm) Cambria Countertop

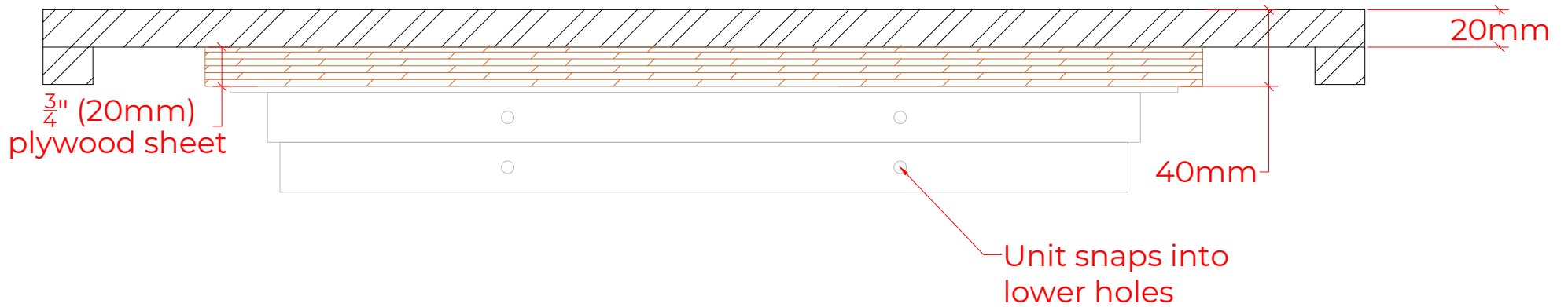


C A M B R I A

SOP 9.3.8X Installation Guidelines for Cookteck by Turbochef Incogneeto Unit (Hyperlink)

Incogneeto™ Installation Figures

3/4" (20mm) Cambria Countertop



C A M B R I A

SOP 9.3.8X Installation Guidelines for Cookteck by Turbochef Incogneeto Unit ([Hyperlink](#))