

SECTION 11 40 00 – FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.01 SUBMITTALS

- A. Within 45 days after Purchase Order is executed, the Food Service Equipment Contractor furnishes one set of reproducible transparencies including dimensioned rough-in drawings, equipment layout, sections, cross-sections and details for review by the Architect, his Engineers and Food Service Consultant. Within 45 days after Purchase Order executed, the Food Service Equipment Contractor also furnishes six (6) complete submittal booklets and one set of reproducible transparencies of all manufacturers' shop drawings for stainless steel fabrication, serving lines, walk-in cooler/freezer and refrigeration equipment for review by the Architect, his Engineers and Food Service Consultant. See requirements outlined below. Failure to submit required submittal documents and information within the stated time frame may result in retaining of funds payable for the project. The six (6) submittal booklets and one set of reproducible transparencies are submitted directly to the Architect unless General Contractor/Construction Manager requests that they be submitted through him. Include all new, existing and future equipment. After the Architect's, Engineers' and Food Service Consultant's review, the stamped reproducible transparencies and four submittal booklets will be returned to the Food Service Equipment Contractor. The Food Service Equipment Contractor is responsible for copying all transparencies and inserting them into the four submittal booklets. Complete sets (4) will be distributed by the Food Service Equipment Contractor as follows: Food Service Equipment Contractor - One; General Contractor - One; Mechanical Contractor - One; Electrical Contractor - One. Only submittals that have been reviewed and stamped approved are to be distributed to the field for the use of other Contractors. A copy of the transfer transmittal letter is to be sent to the Architect and Food Service Consultant. It is the responsibility of the Food Service Equipment Contractor to furnish, mark-up and maintain one complete set of submittals including all dimensioned drawings as outlined in this section as a "Record Document" to be submitted to the Architect as a requirement for final acceptance.
- B. Submittal booklets (6) contain the following:
1. Specification sheets marked as specified on all buy-out and standard equipment including illustrations, line drawings, rough-in information, service connections, power/fuel requirements, water and drainage requirements, options and accessories specified and similar information. Specification sheets to be 2-sided copies printed on recycled paper.
- C. Reproducible transparencies (1 set) are required for the following:
1. All custom fabricated equipment including walk-in cooler/freezers, stainless steel fabrication and refrigeration equipment, dimensioned and drawn at a minimum scale of 3/4" to the foot, with necessary cross sections at a minimum scale of 1½" to the foot, showing complete detail for each item of specially fabricated equipment. Indicate name of manufacturer.

2. Separate mechanical and electrical rough-in dimensioned drawings showing rough-in and final connections for each piece of equipment with each connection shown giving size, height and an explanation with each connection cross-referenced to the specification sheets or shop drawings. Note which dimensions are based on field measurements. Rough-in drawings are drawn at a minimum scale of 1/4" to the foot. Above finished floor dimensions are required. All connections in the walls are located so as not to interfere with cove base of the floor tile. All electrical connections are to be water tight or located at a height to prevent water from entering. Coordinate height of rough-ins so as not to interfere with the sealing of tables, overshelves and sinks to the walls, etc., as well as at heights for the convenience of the operator. Verify heights required and coordinate with the Electrical Contractor.
3. Service connections located under the exhaust hood must be located to provide the capture space as shown on the enlarged kitchen plan. Space between the backs of the equipment or between the backs of the equipment and wall must be maintained as shown when locating the service connection under the hood.
4. All convenience outlets and convenience drains are included on the electrical and mechanical rough-in dimensioned drawings.
5. Dedicated electrical service for a computer may be required in the manager's office. See electrical drawings for numbers and locations.
6. Exposed conduit, surface mounted disconnects, surface mounted panel boxes and surface mounted equipment control panels are not permitted unless indicated otherwise or with the permission of the Architect.
7. Provide dimensioned details, sections or elevations for all wall openings for equipment such as pass-thrus, dish machine, chutes, etc.; for all wall or floor recesses for equipment such as walk-in cooler/freezer, floor troughs, wash down system junction box and remote stations, waste system control panels, etc. All cross sections, elevations and details are drawn at a minimum scale of 1 1/2" to the foot.
8. Provide dimensioned food service equipment layout separate from the dimensioned electrical and mechanical rough-in drawings showing the placement of all equipment, including the ventilation hood. An itemized equipment schedule is to be included.
9. Provide an electrical and mechanical schedule identified by Item number and description showing the exact electrical and mechanical characteristics required for each item including comments concerning final connections and interconnections in a check list format. Power/fuel requirements, water/drainage requirements and similar information are to be included.
10. All drawings are based upon the food service equipment layout and itemized specifications. Drawings will include accurately dimensioned layouts and locations for all masonry bases, if required or called for, and will include accurately dimensioned details and locations of any special wall openings that are required for equipment extending through walls.
11. All rough-in connections located in walls are dimensioned to avoid cove tile or stainless steel bases, shelves, table and counter tops and backsplashes.

D. All contractors are instructed to follow the Food Service Equipment Contractor's

submittals. Discrepancies between the bidding documents and required connections and/or installation requirements must be brought to the attention of the Architect for his/her decision which is final.

1.02 MEASUREMENTS

- A. The Food Service Equipment Contractor verifies all measurements (including shelving and aisle dimensions) at the job site and is responsible for same before proceeding with the manufacture of the equipment. He checks all measurements at job site including all areas which might affect the fitting of Food Service Equipment, installation, or other functional aspects of the equipment. He submits drawings with submittals which show structural measurements and dimensions which are critical to the proper execution and fitting of his work. Measurements shown on drawings accompanying these specifications are approximate and are for estimating purposes only. He confers with General, Tile, Electrical, Plumbing and Mechanical Contractors to coordinate and establish finished dimensions. Food Service Equipment Contractor verifies the location of all rough-in connections with other contractors before the pad is poured. Contractors other than Food Service Equipment Contractor are responsible for maintaining these dimensions in erection of their work, and will assume cost of any changes necessary due to errors in their work. Food Service Equipment Contractor is responsible for any errors provided to other contractors concerning dimensions. At time of checking measurements, Food Service Equipment Contractor carefully examines spaces and conditions, and reports to Architect any work performed by others or planned by others which prevents him from the execution of his work as required by the Purchase Order and obtains the Architect's final decision and instructions before proceeding.
- B. No changes of building dimensions or conditions affecting equipment installation shall be made by any contractor after detailed drawings of food services equipment have been approved and measurements checked by Food Service Equipment Contractor. If such changes are necessary, the Construction Manager must notify Food Service Equipment Contractor, who will immediately advise of additional cost, if any, for making required changes in equipment. Food Service Equipment Contractor shall await final acceptance or approval from Architect and Owner before proceeding with that portion of the work.

1.03 REVIEW OF SUBMITTALS

- A. Review and approval by Architect, his Engineers and Food Service Consultant shall not be construed as a complete check but only that the design intent is met. Review shall not relieve Food Service Equipment Contractor from responsibility for errors which may exist and were not noted or from meeting the intent, implied or stated, of the Contract Documents. All inspections are based on the Contract Documents Documents.
- B. Food Service Equipment Contractor is responsible for making all notations, corrections and additions to shop drawings and on orders for buy out equipment for manufacturers to ensure that the specifications are met.

1.04 COORDINATION OF SUBMITTALS

- A. Coordinate preparation of submittals so that work will not be delayed by submittals.
- B. Provide permanent marking on each submittal to identify project, date, contractor, submittal name and similar information to distinguish it from other submittals. Provide space for Architect's, his Engineers' and Consultant's "Action" marking. Package each submittal appropriately for transmittal and handling. Organize and assemble submittal booklets into individual loose-leaf, press-board binders made out of 50% recycled material. Vinyl 3-ring binders are not acceptable.

1.05 MATERIAL AND WORKMANSHIP

- A. Unless otherwise specified or shown on drawings, all material is to be new, of best quality, perfect and without flaws, and delivered upon completion in an undamaged condition.
- B. All workmanship is required to be the best of its respective kind. All labor to be performed in a thorough workmanlike manner by qualified, efficient and skilled mechanics.
- C. Equipment will be inspected after delivery and any equipment found not to be in accordance with specifications, drawings and/or approved shop drawings will be rejected and replaced with the approved equipment at the expense of the Food Service Equipment Contractor. Any defects found during inspection must be remedied to the satisfaction of the Owner and Architect.

1.06 STANDARDS

- A. Applicable standards of the Food Service Equipment Industry have the same force and effect and are made a part of the contract documents as if copied directly or as if published copies were bound herein. Comply with standard in effect as of date of contract documents.
- B. Referenced standards (referenced directly in contract documents or by governing regulations) have precedence over non-referenced standards which are recognized in industry for applicability to work.
- C. All equipment shall be constructed in strict compliance with the standards of the National Sanitation Foundation and in full compliance with the Public Health Regulations of the State in which installation is made. Each piece of equipment must bear "Seal of Approval" label of the National Sanitation Foundation, if applicable.
- D. Dish machines must conform to Standard No. 3, and electrical and gas cooking and warming equipment must conform to Standard No. 4, or latest revisions as established by the National Sanitation Foundation, Ann Arbor, Michigan.

- E. ANSI Standards: Comply with applicable ANSI standards for electric powered and gas burning appliances, for piping to compressed gas cylinders, and for plumbing fittings including vacuum breakers and air gaps to prevent siphonage in water piping (including ANSI C33.103, ANSI C33.96, ANSI/UL 471, ANSI/UL 923, ANSI/AHAM FM-1, ANSI/UL 621, ANSI C33.118, ANSI 33.59; ANSI Z21-series, ANSI Z83-series; ANSI B57.1; and ANSI A112-series, respectively).
 - F. NFPA Codes: Comply with NFPA No. 70 "National Electrical Code", and NFPA No. 96 "Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment", and NFPA No. 54 "National Fuel Gas Code".
 - G. ASME Boiler Code: Construct steam generating and closed steam heated equipment to comply with ASME Boiler and Pressure Vessel Code; Section IV for units not exceeding 15 psig or 250° F. (121°C), Section I for higher pressure/temperature rated units.
 - H. All electrical equipment is U.L. Approved and Listed.
 - I. All gas equipment is AGA Approved and Listed.
 - J. All equipment must meet all safety standards and regulations.
- 1.07 COMPLIANCE WITH LAWS AND CODE REGULATIONS
- A. Nothing in the Contract Documents shall be construed to conflict with any local, state or federal laws or regulations governing the installation or any part of the work to be performed under this Purchase Order, and all requirements shall be in accordance therewith, without any additional cost to the Owner.
 - B. All work and materials shall be in full accordance with the latest rules of the U.S. Public Health Service; State Public Health Service; National Board of Fire Underwriters; any local, Federal, and State Ordinances and regulations of the State Fire Marshall.
- 1.08 INSPECTION OF WORK
- A. The Owner, Architect, or their duly authorized representative shall have free access to the work covered by these specifications for the purpose of inspection, in the shop, in storage and at the building to see that plans, specifications, and detailed drawings are being adhered to. Food Service Equipment Contractor shall correct any errors found.
 - B. Material delivered to site may be inspected by Architect, Owner or their authorized representative. The Food Service Equipment Contractor will, within a reasonable time after receiving written notice from Architect and/or Owner to that effect, proceed to remove from grounds or building, all materials, fixtures or apparatus condemned by Owner, or take down and remove all portions of work which Architect and Owner deems as failing to conform to drawings and specifications and to conditions of the Purchase Order.

- C. The Owner or his duly authorized representative has the right to order work wholly or partially stopped until objectionable work, materials, fixtures or apparatus are removed, or to declare the Purchase Order forfeited for non-performance or not being executed according to intent or meaning of drawings and specifications.

1.09 WORK BY OTHER CONTRACTORS

- A. All plumbing, electrical, ventilation, and tile work required in connection with this equipment is provided and installed by contractors other than Food Service Equipment Contractor unless specifically called for in the Food Service Equipment Itemized Specifications. The work done by these other contractors includes roughing-in to points indicated on the mechanical, plumbing and electrical plans, final connections from rough-in point to various pieces of equipment requiring such connections, final connection between various pieces of equipment or within pieces of equipment as required, and the supplying of all necessary materials, tools and labor for this work except as hereafter noted. All contractors are cautioned that the rough-in locations under the hood must be located in the space shown on the enlarged kitchen drawing between the backs of the equipment or between the backs of the equipment and wall if hood is wall mounted. Tile bases, if supplied below various items of kitchen equipment, are provided by the Tile Contractor. Tile Contractor may be required to provide and install a tile or epoxy cove base along walls of walk-in refrigeration boxes as a barrier to water, dirt and vermin. Cove base is sealed by Tile Contractor to wall of walk-in box with sealant that withstands 400° F. and is formulated to seal masonry to metal. See Itemized Equipment Specifications for walk-ins for specifics. All electrical connections are water tight or located at a height to prevent water from entering. All rough-in connections in the walls must be located to avoid cove tile bases.
- B. Refrigeration work done by Food Service Equipment Contractor is listed in the Itemized Specifications except for electrical and plumbing connections to compressors, blower coils, controls, lights, etc. These final connections are made by contractors other than the Food Service Equipment Contractor. Work by contractors other than the Food Service Equipment Contractor includes interior wiring and/or control wiring in walk-in cooling equipment, wiring for lights in walk-in cooler/freezer unit, and extensions from fixtures to floor drains and floor sinks for walk-in refrigeration, ice machines, cook/chill refrigeration and sink heaters. Wiring for lights in walk-in refrigeration equipment is run through conduit installed on the ceiling inside the boxes and not on the top of the boxes. Electrical Contractor to use conduit seal-offs. See Installation Instructions, this Section for description of fasteners and use of mastic. All penetrations are insulated and sealed properly to prevent condensation on inside of boxes. Food Service Equipment Contractor is responsible for insulating and sealing all penetrations.
- C. All lines and disconnect switches, safety cut-outs, control panels, fuse boxes, or other electrical controls, fittings, and connections are furnished and installed by Electrical Contractor. Starting switches are provided by Food Service Equipment Contractor. Those starting switches furnished loose as standardized by Food Service Equipment Manufacturers (other than fabricated items) are mounted and

wired completely under the Electrical Contract.

- D. Any sleeves or conduit required for alarm systems, refrigeration and tubing lines are furnished and installed under the Mechanical Contract unless indicated otherwise in Food Service Equipment itemized Specifications this Section.
- E. Plumbing Contractor shall flush all lines free of foreign matter before connecting fixtures.
- F. The Electrical Contractor supplies and installs all conduit and wiring for rough-in, final and inter-connections and makes all final connections within, between, and to equipment. It is the responsibility of the Electrical Contractor to check all items to see where starters, contactors, switches, etc., are required and supply accordingly. Cord and plugs provided loose by the Food Service Equipment Contractor are installed by the Electrical Contractor. All electrical connections are water tight or located at a height to prevent water from entering. Verify heights required. Coordinate height of rough-ins so as not to interfere with the sealing of tables, sinks to the walls or movement of mobile equipment, particularly portable serving lines, etc. Exposed conduit, surface mounted disconnects, panel boxes, control panels, etc. are not permitted unless indicated otherwise or specifically called for by the Architect.
- G. The Plumbing Contractor shall rough-in and make all final connections including all materials and labor for water and waste within, between and to the items which will be furnished and set-in-place by the Food Service Equipment Contractor. The Food Service Equipment Contractor furnishes faucets, all lever waste drains, hose reels with mixing valves to the Plumbing Contractor for connection and installation. The Plumbing Contractor provides water supply piping, traps, check valves, water pressure reducing valves, vacuum breakers, tail pieces and fittings, waste piping, floor drains, shut-off valves, and all other necessary fittings. Back flow prevention devices supplied by the Food Service Equipment Contractor for installation by the Plumbing Contractor are identified in the Itemized Specifications of Section 11400. All other back flow prevention devices required by regulatory codes and/or the Public Health Department are supplied and installed by the Plumbing Contractor. The Plumbing Contractor will supply half drain covers on floor drains or floor sinks for free flowing drain connections where required to prevent water from splashing on surrounding floor and/or equipment.
- H. Drain and trough covers/grates cannot be higher than the surrounding plane of the floor and must be at the finished floor line.
- I. Tile Contractor is required to furnish and install a water proof barrier at thresholds between quarry tile or hard surfaced floors and soft tile floors if a wash down system utilizing 190° F. water is specified. Tile Contractor may be required to install a quarry tile base along the front of the walk-ins unless indicated otherwise in the Itemized Specifications this section. The quarry tile base is applied to the metal surface of the walk-in wall with adhesive manufactured for gluing masonry to metal. After adhesive has set, grout is applied. As finishing, clear silicon caulking manufactured for sealing metal to masonry and to withstand 400° F. temperature is installed at the seam at the top of the cove tile base by the Tile

Contractor.

- J. The Mechanical Contractor furnishes and installs all ventilation equipment required for food service equipment. He furnishes and installs all exhaust fans, ventilation ducts and transitions, and connects to equipment. Exhaust fans must be of sufficient capacity to operate equipment. Mechanical Contractor is responsible for cleaning exhaust hood and providing training to Owner in the use, care and maintenance of the hood and fire suppression system. Mechanical work done by the Food Service Equipment Contractor is listed in the Itemized Specifications. Ventilator dimensions shown on the Enlarged Food Service Equipment drawing are capture area dimensions only.
- K. The General Contractor is responsible for providing a finished floor that is level unless noted otherwise on the Plumbing Drawings or in the Contract Documents. Drain and trough covers/grates cannot be higher than the surrounding plane of the floor and must be at the finished floor line.
- L. The General Contractor furnishes openings and passage ways of sufficient strength to sustain the weight of the equipment. He furnishes openings and passage ways of sufficient size to permit the delivery and erection of the equipment in their respective locations without dismantling, providing the sizes are the same as shown on the shop drawings. The General Contractor furnishes depressed floor for drain troughs and insulated floor for walk-in cooler/freezer. When walk-in refrigeration boxes are recessed, the General Contractor provides a recess to the depth indicated by the Food Service Equipment Contractor that is transit level and trowel smooth.
- M. General Contractor provides all openings and penetrations in walls, ceilings, roofs, etc., for the food service equipment as required and finishes such openings as specified in the Contract Documents or in the Itemized Specifications this section. Penetrations include openings for equipment, ducts, conduits, refrigeration lines, etc., as well as wall recesses for control panels, disconnects, etc., and are made in accordance with all local and state codes. Through the wall chutes are grouted into place by the General Contractor unless built into a wall during construction as indicated in the Itemized Specifications this Section. Masonry block must be straight edge, not coved, at openings for refrigerated and heated pass-thrus, openings at soiled dish return and tray pass-thru in order for trim to fit properly.
- N. Equipment is not delivered, removed from crates, set-in-place for final connections until as a minimum all painting has been completed; ceilings, hood and ventilation duct work are in place; floor is acid cleaned; and all rough-in connections are in place. Site must be ready for final connections. Before final cleaning of equipment by the Food Service Equipment Contractor, work by all other trades and the General Contractor must be completed including cleaning of tile floor and hood to a condition ready for use.
- O. General Contractor shall confer with the Food Service Equipment Contractor on all measurements, location and measurement of recesses and openings,

verification of all connection requirements, etc.; coordinate scheduling and transfer of all information including measurements, drawings, etc., provided by the Food Service Equipment Contractor with all other trades; schedule meetings as required between Food Service Equipment Contractor and other contractors; provide Food Service Equipment Contractor with construction schedules and coordinate scheduled dates of installation based on requirements outlined in this Section. See Installation Requirements, this section, for specifics.

- P. General Contractor shall notify Food Service Equipment Contractor of the dates and times of all construction meetings. Food Service Equipment Contractor is required to attend all construction meetings.
- Q. All Contractors are to be instructed that the submittals prepared and provided by the Food Service Equipment Contractor are to be used for construction and installation. Any discrepancies between the bidding documents and Food Service Equipment submittals are to be brought to the attention of the Architect. The Architect's decision is final.

1.10 ROYALTIES AND PATENTS

- A. Food Service Equipment Contractor pays all fees and royalties for patented articles used under this specification.

1.11 SPECIFICATIONS FOR FABRICATED EQUIPMENT

- A. It is the purpose of these requirements to purchase for the owner, special fabricated items that conform to the best existing policies of the industry. These items have been selected as preferred items as a result of past experience in functional design, construction, material, and in maintenance and repair.
- B. The material used in manufacturing equipment shall be as hereafter specified. Material that is not definitely specified shall be of the best quality used for its specified or intended purposes. All materials shall be new and free from all defects and imperfections. All fabricated equipment in this specification shall be custom built by a fabricator who has a complete factory with suitable equipment, personnel, and engineering facilities to properly design, detail, and manufacture the highest quality of food service equipment. All fabricated equipment shall conform to the current standards of the National Sanitation Foundation (NSF), Ann Arbor, Michigan. All fabricated equipment shall bear the NSF seal applied before delivery to the job site.
- C. Where not defined in Itemized Specifications, all General Specifications and Sections take precedent.
- D. Deviations or changes from the General Specifications for Fabricated Equipment are found in Itemized Specifications.
- E. Where units cannot be fully shop fabricated; fabrication shop shall complete fabrication work at project site.

- F. Food Service Equipment Contractor is required to make all field measurements and dimensions and deliver and install all fabricated equipment. Measurements are made wall to wall. Fabricator to allow ¼" for fit.
- G. Electrical Specifications
1. Motors up to and including ½ H.P. are wired to 110, 115, or 120 volts, single phase. Motors over ½ H.P. are wired for 208 or 220 volts, three phase, unless otherwise noted on Architect's plans or in the Itemized Specifications.
 2. Heating elements having a connected load up to and including 1,000 watts are wired for 110 or 220 volts, single phase. Any heating element over 1,000 watts or any combination of heating elements within one fixture totaling more than 1,000 watts is wired for 208 or 220 volts, single phase, unless otherwise noted on Architect's plans or in the Itemized Specifications. All units are wired to a single master switch.
 3. Provide 480 volt, three phase power where called for in the Itemized Specifications or as noted on Electrical drawings.
- H. Switches and Controls
1. The Food Service Equipment Contractor supplies for each motor driven appliance or electrically heated unit, a suitable control switch or starter of proper type in accordance with Underwriter's Code. Controls that are mounted on vertical surfaces of fabricated fixtures are set into recessed die stamped stainless steel cups or otherwise indented to prevent damage.
 2. All internal wiring for fabricated equipment items, including all electrical devices, wiring controls, switches, etc., built into or forming an integral part of these items are furnished and installed by Food Service Equipment Fabricator in his factory with all items wired completely to a junction box within the fixture ready for final connection to building lines. All receptacles are grounding type listed by Underwriters Laboratories and approved by National Electrical Code. A standard three-prong plug to fit "U" slot grounding type receptacles is provided for all equipment operating off a 110 or 120 volt single phase A.C. electrical outlet. A three-wire cord of suitable length is provided for this equipment as well. All cord sets are to contain an equipment grounding conductor and be furnished with caps or plugs listed by Underwriter's Laboratories.
- I. Faucets, Valves and Fittings
1. Food Service Equipment Contractor furnishes all faucets and lever waste drains. Sinks are fitted with faucets as called for under each item or as separate item listed as faucets. All special faucets for kettles, pre-wash, etc., are listed under Itemized Specifications.
 2. Faucets are properly tagged with item numbers and delivered to Plumbing Contractor on job for installation. Mounting of faucets to fixtures is responsibility of Plumbing Contractor. Lever waste drains are installed into bottom of sinks by Food Service Equipment Contractor.
 3. Special faucets/spray assemblies consisting of individual components shall be preassembled by Food Service Equipment Contractor prior to being delivered to Plumbing Contractor for installation.

4. T & S Brass and Bronze Works, Inc. faucets and hose and spray units with a mixing valve are equipped with Eterna Cartridge designed with internal spring checks to prevent cross flow of water. If mixing faucet is attached to hose and spray unit with back flow prevention device, the faucet may have to be modified with a spring check spindle and/or check valves provided to prevent cross flow of water. Back flow prevention devices must be compatible with base unit and meet Public Health Code. It is the responsibility of the Food Service Equipment Contractor to verify the Public Health requirements and supply back flow prevention devices accordingly.
 5. All other fittings, such as stops, shut-offs, trap valves, etc., furnished and installed by Plumbing Contractor.
 6. Openings for faucets and spray units are located by the Fabricator to prevent handles from hitting splash when in the fully open position.
- J. Non-Corrodible Alloy
1. Non-Corrodible alloy, or stainless steel, specified hereafter is Type 304 stainless steel, having a standard analysis of 18% chrome and 8% nickel and .08% carbon steel.
 2. All gauges, where specified, are United States Standard gauges. All exposed surfaces are given a #4 finish 180 grit. Where manufacturing process and welding disturb the original finish, it is carefully reground, polished and restored to match balance of surface. All gauges not specified are United States Type 304, 18-8, 14 gauge stainless steel.
- K. Galvanized
1. Where galvanized iron is specified, tight coat galvanized Copper Bearing is furnished in largest possible sheets with as few joints as necessary. The sheets are of an approved grade, re-rolled for smoothness.
 2. Paint with hammertone grey enamel which meets U.S.D.A. criteria unless specified otherwise. Underbracing is not painted.
- L. Welding
1. All welding of stainless steel, whether specified or implied, is accomplished by the heli-arc method using stainless steel rod of the same composition as the parts welded. Welds are ground smooth and polished to the original finish of the metal, with the grain uniform to the grain of the original sheet. The stainless steel welds are free of pits, flaws, discolorations, and peened to remove flux and impurities. Where the grinding and polishing have destroyed the grain, restore and blend to obliterate all traces of welding. Welds are ground back to the surface of the original metal and sealed. Acetylene welding will not be accepted. Solder will not be accepted. Shop seams and corners in stainless steel tops shall be welded, ground smooth and polished.
 2. All welds of galvanized metal on dish tables and sinks shall be ground smooth and sandblasted and sprayed with molten zinc at 1200° Fahrenheit to a .004 thickness. Tinning of welds is not acceptable.
- M. Pipe Stands and Frames
1. All pipe stands for work tables, open base tables, dish tables, sinks and

drainboards are constructed of 1-5/8" O.D. stainless steel tubing (16 gauge, type 304) or as indicated in the Itemized Specifications. All stringers and cross bracing are of same material as legs. All joints between legs and cross braces are notched, welded and ground smoothly. Legs fitted at top with fully enclosed stainless steel gussets welded to angle underbracing and stud bolted to top. Legs are attached without the use of bolts and are spaced on maximum of 4' to 5' centers.

2. Crossrails are supplied between each leg. Legs anchored to closed gussets at top only and without crossrails are not acceptable. Constructed of 1-5/8" O.D. stainless steel tubing (16 gauge, type 304).
3. All crossrails are 12" O. A. above floor, or as called for by local health authorities. Verify that height of crossrails does not interfere with service connections.

N. Bracing

1. Bracing is 12 gauge 1" x 4" x 1" galvanized iron channels and 12 gauge 1½" x 1½" x 1/8" galvanized iron angles. See Table Top section for attachment. Amount of bracing provided is as required to reinforce to prevent noticeable deflection. Tops of work tables, dish tables, undershelves, enclosed base tables, serving counters and drainboards are braced. Clear silicon caulking manufactured to withstand 400°F. is applied at seam between bracing and tops.
2. Exposed underbracing is 14 gauge, type 304 stainless steel.

O. Sound Deadening

1. Furnish sound deadening pads to break metal to metal contact between bracing and tops on all work tables, dish tables, sinks, drainboards, enclosed base tables and serving counters except where noted otherwise.
2. Furnish sound deadening pads on underside of all sinks including pre-wash and disposal sinks, dish tables, drainboards, and underside of all tables between bracing.
3. Double walled sliding and swing doors are fitted with sound deadening insulation between the walls.

P. Feet

1. All pipe legs are fitted with sanitary die stamped stainless steel bullet shaped feet, fully enclosed with a slightly rounded bottom to protect the floor. Top of these feet are fitted with a male threaded stem to fit into the end of pipe legs hereinabove specified and provide a total adjustment of 1". Stem is extra long so threads are not exposed. Bottom of pipe leg is finished off smoothly and overlap stem to provide sanitary fitting and prevent accumulation of grease or other debris at this joint.
2. Cabinet type fixtures are mounted on 6" high die stamped sanitary one piece stainless steel legs and adjustable feet not less than 3" in diameter at top. Bottom adjusting member to telescope up into inside of upper member and match adjuster on open base units. Legs are fitted with a male threaded stem and have an adjustment of 1" on the 6" high legs. The upper part is stamped in a neat design with flared inverted shoulder, welded to stainless steel base plate designed for anchoring to channel braces

below cabinet type fixtures.

Q. Table Tops (Metal)

1. Metal table tops are made of 14 gauge stainless steel. See Itemized Specifications for description of edge. Shop seams and corners are welded, ground smooth and polished. Working tops are reinforced on the underside with a framework of 12 gauge 1" x 4" x 1" galvanized iron channel and 1½" x 1½" x 1/8" galvanized iron angles as required. All horizontal and vertical cove corners are on a ¼" or larger radius. Height of table top is 34" AFF.
2. Tops are reinforced so there will be no noticeable deflections, with reinforcements stud welded to underside of top. Rivets or bolts used through the top are not accepted. Reinforced with 12 gauge 1" x 4" x 1" galvanized iron channel and 1½" x 1½" x 1/8" galvanized iron angles. Bracing is stud bolted to underside of top with cadmium plated lock nuts. Sound deadening pads are applied to break metal to metal contact between all bracing and underside of top.
3. Field joints are provided in tops where necessary, located for practical construction and consistent with sizes convenient for shipping and accessibility into buildings. See section entitled "Field Joints" for description of these joints.
4. See Itemized Specifications for description of edge.

R. Dish Table Tops

1. Tops of dish tables are constructed of 14 gauge stainless steel with all free edges turned up 3" and finished with 1½" diameter sanitary rolled rim. Sides and back adjacent to walls or higher fixtures are coved up 8", returned 2" on a 45° angle, turned straight back 1/2" and straight down ½" along wall edges to an overall height of 10". Table is attached to wall with 12" stainless steel strips (Z clips). All interior horizontal and vertical corners are coved on a ¼" or larger radius. Outside radius of rolled rim corners is concentric with inside cove. Top is reinforced, braced and sound deadened same as Table Tops.
2. Dish Table Tops are mounted on tubular stainless steel legs and adjustable feet with connecting rails the same as specified for pipe stands and frames.
3. Ends of splash are closed. Free corners of tops are spherical.
4. Legs are fitted with adjustable stainless steel bullet feet as described under "Feet".
5. Field joints are provided in tops where necessary, located for practical construction and consistent with sizes convenient for shipping and accessibility into buildings. See section entitled "Field Joints" for description.

S. Drawers

1. Drawer housing is fully enclosed and is made entirely from 18 gauge 304 stainless steel including any reinforcements, 24" x 24" x 8", or as called for in Itemized Specifications.
2. Internal drawer slide assembly is removable. Drawer slide assembly is stainless steel full extension drawer slides with stainless steel bearing wheels and screws: Standard-Keil 1452 series or Component Hardware

Group Inc. S52 series.

3. Drawer face is of 14 gauge stainless steel. Face is equipped with an integral handle across the entire top of the drawer.
4. Drawer pan is die drawn with fully covered corners from one piece of 18 gauge 304 stainless steel, 20" x 20" x 5" deep or as called for in the Itemized Specifications. Top edges to flange out 1½". Interior horizontal corners of the pan are rounded on a 1" radius and interior vertical corners of the pan on a 2" radius. The use of solder or other material to fill in these corners is not acceptable.
5. Apply 1/8" mastic sealant between drawer flange and work surface.
6. Tier of drawers is constructed in same manner as single drawer.
7. Drawers over 5" deep provided with drain hole and cap in front.
8. Each drawer mounted on a mobile unit contains (2) concealed magnetic latches with a minimum release tension of twenty pounds located at rear of drawer.
9. Single drawer and top drawer in tier of drawers are fabricated with a trough protector (gutter) to prevent entry of moisture.

T. Undershelves

1. The undershelves on open base tables are solid stationary type of 18 gauge stainless steel. All edges have a 1½" flat turndown edge unless otherwise noted in the Itemized Specifications.
2. Provide bracing full length of undershelf.
3. Shelves are notched and welded to legs of table.

U. Elevated Shelves

1. Elevated shelves are constructed of 16 gauge stainless steel.
2. Shelf is mounted on 16 gauge 1-5/8" O.D. stainless steel tubular supports. Shelf is 12" wide; height is 18" and shelf is supported by cantilever supports mounted through the splash and into gusset welded to table bracing. Gusset fitted with set screw.
3. Three supports are required for shelves four to eight feet in length. One additional support is required for each additional three feet over eight feet in length as a minimum.
4. Front and sides have a marine edge. Back side is turned up straight 2".
5. A minimum of ½" of insulation is required to separate heat lamps and shelf when lamp is installed underneath shelf.

V. Wall Mounted Shelves

1. Wall mounted shelves are constructed in same manner as Elevated Shelves. Front and sides have a marine edge. The rear is turned up straight 2". Corners to be rounded, welded and polished. Shelf to be sealed with clear silicon caulking.
2. Shelf to be stud welded to 14 gauge stainless steel bracket. One additional bracket is required for each additional three feet over four feet in length as a minimum.

W. Sinks

1. Sinks are of the size called for, constructed of 14 gauge stainless steel,

- type 304 (18-8), #4 finish. Backs, bottoms and fronts shall be formed of one continuous sheet with ends welded in place. Compartment sinks have double wall partitions of same material as sink.
2. Vertical and horizontal corners, including partition, are covered ½" or larger radius, electrically welded, ground smooth and polished.
 3. Top edges of sinks at front and ends, except where fitted with integral type drainboards, are furnished with a 1½" die formed integral sanitary roll rim.
 4. Across back of sinks, unless otherwise specified, there will be a 10" high backsplash at walls. When sink adjoins side walls, unless otherwise specified, there will be a 10" high sidesplash. Back and sides, where applicable, are covered up 8", returned 2" on a 45° angle, turned straight back ½" and straight down ½" along wall edges to an overall height of 10". Sink attached to wall with 12" stainless steel strip (Z clips). Faucet holes are provided in backsplash 4" down from top. Faucet holes are centered over single compartment sinks and centered over partitions on multi-compartment sinks. Where roll terminates into backsplash the roll is fully welded and polished thereto. Ends of splash are fully enclosed, integrally welded, finished and polished and fully sealed by welding to meet NSF requirements unless specified otherwise. Sinks not adjacent to wall are equipped with backsplash that is fully enclosed, integrally welded, finished and polished and fully sealed by welding. Access openings are provided by the fabricator in the top and bottom of the enclosed backsplash for piping for faucets and vacuum breakers. Rubber grommets are supplied to seal between the piping and the edge of the openings to prevent corrosion between dissimilar metals.
 5. Sinks are 37" high to top of roll, 34" AFF to deck and 14" deep from top of roll to bottom of compartment unless specified otherwise.
 6. Bottom of each compartment is die-stamped with tapered grooves at least ¼" deep at drain depression. Each compartment is provided with 2" lever type drain. Drain is fitted with rod lever for opening and closing drain. Each rod handle is suitably braced to bottom of sink with 16 gauge stainless steel bracket. All other components are nickel plated to match stainless steel. Drain is equipped with solid stainless steel handle assembly. Strainers are flat type made of stainless steel and snap-in. Drains have positive sealing action with heavy wall cast bronze body and self-centering face flanges.
 7. Bodies are mounted on 1-5/8" O.D. tubing legs of 16 gauge stainless steel and fitted with stainless steel bullet type adjustable feet. Legs are mounted with 16 gauge stainless steel fully enclosed gussets fully welded to the sink bottom. See Pipe Stands and Frames and Feet sections.
 8. Crossrails are 1-5/8" O.D. stainless steel tubing located 12" from floor, running front to back on legs forming a "H" frame unless specified otherwise. See Pipe Stands and Frames section. Locate crossrails to the front of the sink compartments. Coordinate height of crossrails and location of legs to avoid interference with sink heater controls.
 9. All three-compartment sinks with drainboards longer than 27" to have six (6) legs unless specified otherwise. All three-compartment sinks with drainboards 27" or shorter to have four (4) legs mounted underneath sink body at corners. All drainboards longer than 27" require legs. If sink heater is specified for three-compartment sink with drainboards longer than 27", crossrail is located in front of drainboard adjacent to sink heater and rear

of drainboard opposite of sink heater. If sink heater is not specified for three-compartment sink with drainboards longer than 27", crossrails are located at rear of drainboards.

10. In compartment with a sink heater, move the sink drain toward the side opposite the heater.
11. All three compartment sinks have 24" x 27" compartments with an overall width of 31 $\frac{1}{4}$ " unless specified otherwise. Compartment size must accommodate 18" x 26" sheet pans for total immersion.
12. Overall length and width is noted in the Itemized Specifications.
13. Bracing and sound deadening are the same as for table top.
14. Sound deadening pads are furnished on underside of sink compartments and drainboards.
15. Coordinate with Plumbing Contractor for location of faucet and vacuum breaker and provide knock-outs for same.
16. Provide rubber grommets for openings through which plumbing lines are routed to prevent dissimilar metal from touching. Label and deliver to Plumbing Contractor for installation.

X. Sink Inserts

1. Sink inserts are fabricated with no visible seams, size as called for, and constructed of 14 gauge stainless steel.
2. Sinks are welded integral with counter tops with no lap between.
3. Corners, partitions, bottoms and drains, sound deadening, etc., as specified under section entitled "Sinks".

Y. Sink Drainboards

1. Drainboards are constructed of same material as sinks and welded integral to same. Drainboards to have 1 $\frac{1}{2}$ " high rims with die formed integral rolled edges to match sink edges. Horizontal and vertical corners are covered on a $\frac{1}{4}$ " or larger radius, electrically welded, ground and polished to a #4 finish. Solder filling of these corners is not acceptable. Drainboards are pitched to properly drain into sink. (Minimum pitch in top of drainboards is 1/8" per foot from end of drainboard to sink compartments).
2. Across backs and ends against walls or high fixtures, drainboards have a 10" high backsplash and sidesplash, when applicable, to match splash of sink compartment. Backsplash and sidesplash, when applicable, are welded integral with splash of sink compartment with ends fully enclosed, integrally welded, finished and polished and fully sealed by welding. Attached to wall with 12" stainless steel "Z" clips. See description for exposed backsplashes and sidesplashes this Section for specifications for drainboards not attached to wall.
3. Sink and drainboards are constructed so that the rolled rims on drainboards are continuous and at the same height of 34". Where drainboards are longer than 27" in length, they are supported on pipe legs of same material as used for sink legs and cross braced above the floor with pipe rail. See Pipe Stands and Frames section.
4. Drainboard underbracing is 1 $\frac{1}{2}$ " x 1 $\frac{1}{2}$ " x 1/8" 14 gauge, type 304 stainless steel stud bolted to top. Sound deadening pads applied between angles and top and on underside between angles.

Z. Edges

1. Marine edge.
2. Bull nose marine edge.
3. Bull nose edge.
4. Flat rim edge.
5. Standard table edge.
6. Flat turndown edge.
7. Standard roll rim edge.
8. Rolled table edge.

AA. Back, Sidesplashes

1. Back and sidesplashes cove up 8", return 2" on a 45° angle, turn straight back ½" and turn straight down ½" unless enclosed to an overall height of 10". If adjacent to wall and non-mobile, attach to wall with 12" stainless steel strips (Z clips).
2. Sides of sidesplashes and ends of sidesplashes are fully enclosed, integrally welded, finished and polished and fully sealed by welding to the top to meet NSF requirements unless specified otherwise. Use of silicon cannot be used to seal sidesplash on the outside but is one continuous piece. Sidesplash adjacent to wall is coved up 8", returned 2" on a 45° angle, turned straight back ½" and turned straight down ½" to an overall height of 10" and attached to wall with 12" stainless steel strips (Z clips). End is fully enclosed, integrally welded, finished and polished and sealed by welding to the top.
3. Ends of backsplash are fully enclosed, integrally welded, finished and polished and fully sealed by welding to the top to meet NSF requirements unless specified otherwise.
4. Backsplash and sidesplashes for mobile equipment or equipment not adjacent to wall are fully enclosed, integrally welded, finished and polished and fully sealed by welding to the top and sides to meet NSF requirements unless specified otherwise. Use of silicon cannot be used to seal splashes on the outside but is one continuous piece. Access openings are required in fully enclosed backsplash by the fabricator through the top and bottom of the backsplash for equipment requiring piping for faucet and vacuum breaker. When applicable, removable 16 gauge, Type 304, 18-8 stainless steel enclosure panel (skirt) is supplied and installed at back of equipment below backsplash to cover exposed electrical and plumbing connections. Equipment attached to wall with "Z" clips does not have an enclosed backsplash but backsplash is turned down next to wall ½". End is fully enclosed, integrally welded, finished and polished and fully sealed by welding to the top.
5. All fully enclosed backsplashes and sidesplashes extend down to counter or table top or below in order to cover all underbracing.
6. In instances where backsplashes and sidesplashes are attached to the walls and are not fully enclosed, exposed underbracing is 14 gauge, type 304 stainless steel.

AB. Casters

1. All casters, unless specified otherwise, are 5" dia. Tente heavy duty locking casters. Stem casters to be Tente Model No. 2477DIK125R07; plate

casters to be Tente Model No. 2477DIK125P50.

AC. Field Joints

1. Field joints are located for practical construction, consistent with sizes convenient for shipping and accessibility into building.
2. Field joints in tops are carefully sheared so they can be tightly butted and joined together to form an integral unit to match balance of equipment.
3. Field joints and butt joints are heli-arc welded, ground and polished smooth only by an approved fabricator.

AD. Refrigeration Service

1. Refrigeration service includes start-up and all service, parts, mileage, transportation and labor for one year from the date of final acceptance by the Owner and a five year non-prorated compressor replacement warranty from the date of final acceptance by the Owner.

AE. Painting

1. All fixtures, unless made of stainless steel, are finished with hammertone grey paint of the highest quality, air-dried and applied in accordance with the manufacturer's direction.

AF. Joints, Finishes and Trim Strips

1. All equipment is formed of one piece of material wherever possible, with due regard to shipping and erection.
2. All joints, where necessary, are homogeneously welded by electric fusion metal arc, using welding rod of same composition as material being welded, ground smooth and polished to an invisible joint to match adjoining surfaces.

AG. Definition

1. "Fully" is defined as continuously. Stainless steel gussets are fully (continuously) welded.

AH. Sealing

1. Any gaps or crevices such as the seam between under bracing and top are fully (continuously) sealed with sealant as described in this Section.
2. Supply and install rubber grommets for all openings through which dissimilar metals pass such as piping for disposal vacuum breaker in soiled dish table.

AI. Coordination

1. Provide copy of specification sheet or shop drawing for integral equipment such as dish machine, waste system, disposal, booster heater, etc. to fabricator for use in preparing submittal drawings.

AJ. Approved Fabricators

1. Fabricators which are pre-approved for construction of stainless steel custom fabrication are: Atlanta Custom Fabricators, Douglasville, GA; Low Temp Manufacturing, Jonesboro, GA; Stainless Fabricators & Installation,

- Inc., Lexington, SC; Stainless Innovations, Fort Smith, AR.
2. Fabricators which are pre-approved for construction of stainless steel custom fabrication of specialty items such as pant-leg duct, cap openings, tray slides, trim, etc. are ShoffnerKalthoff, Inc., Knoxville, TN, Specialty Stainless, Knoxville, TN plus fabricators listed previously.

1.12 FIBERGLASS REINFORCED POLYESTER (SERVING LINE)

- A. The fiberglass reinforced polyester (F.R.P.) is molded with permanent color. The F.R.P. pylon has a minimum of 5.25 ounces per square foot of fiberglass mat. Bottom, lower sides and top sides have additional 2.66 ounces per square foot of woven roving. The glass content is 30% to 38%, barcol hardness a minimum of 50%, flexural strength 27,600 P.S.I., tensile strength 17,900 P.S.I. and compressive strength 25,600 P.S.I. Fiberglass carries a ten year manufacturer's warranty. Where finished, F.R.P. parts are used in conjunction with casters or other component parts which impact concentrated stress at specific points; these points shall be internally reinforced with metal channels and other reinforcing shapes.
- B. Legs: When specified, legs are 6" high stainless steel with stainless steel bullet feet adjustable to 7-3/4" high.
- C. Counter height is 34" maximum.
- D. Casters: When specified, casters are Tente, 5" in diameter, swivel, ball bearing casters with non-marking hard rubber tires. Brake casters are supplied when specified. NOTE: Some items may require other size casters to maintain height as specified. See section on Casters under Specifications for Fabricated Equipment.
- E. Manufacturer supplies cord and plug sets for serving counters except where counters are hard-wired. Cord and plug sets are attached to units. Receptacles and boxes are provided by Electrical Contractor.
- F. Upright supports for over structures are located so as not to interfere with self-service. Particular attention to be given to refrigerated or cold pan units with recessed inserts and units with heated wells.
- G. Tray Slides: All tray slides are 10" wide, 16 gauge stainless steel with three (3) inverted "V" ridges. Tray slides shall be mounted on stainless steel fold-down support brackets.
- H. Height of Display Cases: Height of display cases is the same on all serving units unless otherwise noted in the Itemized Specifications.
- I. Heat lamps are Hatco, standard wattage, unless indicated otherwise.
- J. Tops are 14 gauge, Type 304, 18-8 stainless steel.
- K. Sneeze guards for display cases are straight with no turn-down. Sneeze guards

are banded with no exposed edges. Sneeze guards are adjustable and can be fixed into position by means of a set screw mounted on upright. Sneeze guards are installed to allow for maximum access by customers and prevent upward movement if bottom is hit by customer's arm.

- L. All controls and on/off switches for electrical components on self-service counters (hot food wells, heat lamps, lights, refrigerated cold pans, etc.) are mounted behind mechanical access doors (or behind access louver for ice cream cabinets). All controls to be labeled at factory.
- M. Coil for milk and refrigerated salad units is located behind stainless steel access louver. Access louver does not require tools for removal. Access to coil is required for cleaning.
- N. Units specified with hinged doors are provided with double access doors if length permits.
- O. All hot food wells are to be provided with drains plumbed to faucet in base of unit.
- P. Hot wells, cold pans, etc. are centered in tops and top mounted.
- Q. Cord hanger is supplied on all mobile units for cords to be wrapped around. Units with two cord and plug sets are equipped with two cord hangers.
- R. All mobile units with drains must have a drain bib that accepts a garden hose. The bottom of the drain bib is approximately 4" above the bottom of the unit. Drainage opening to be cut in the bottom of the unit under drain. Drain is easily accessible at mechanical access doors for attachment of garden hose and storage underneath unit.
- S. Clearance from bottom of unit to floor is a minimum of 6".
- T. All tray slides have interlocks/leveling locks. Tool for use in locking and unlocking units is supplied. Exception: Free-standing units that do not align with other serving counters.
- U. Locate cord and plug on end of unit closest to receptacle; locate drain on end of unit closest to floor drain.
- V. Minimum of 1" of insulation, spacers and/or air gap are required between heat lamp and shelf above it to prevent shelf from heating. Increase insulation and/or air gap or modify construction to meet design intent.
- W. Sneeze guards over self-serve hot food units or salad bars shall be constructed of curved acrylic, and flip up for loading of food. Ends shall be acrylic panels.
- X. Cashier stands to be equipped with solid stainless steel shelf under unit from foot rail to back of unit for storage of napkins, etc. for replenishing during serving. Shelf to be welded into place.

- Y. All refrigerated units must be equipped with forced air or tempest air, and meet NSF-7 requirements.
- Z. Colors are selected by the Architect. Colors selected may be any standard color from the manufacturer's color chart. Each unit may be a different color or colors if decor panels are specified.

1.13 GENERAL MANUFACTURING NOTES FOR ALL EQUIPMENT

- A. It is the intention of the specifications to purchase equipment to meet the individual needs of the Owner. The primary requirements in the manufacture of the equipment are the proper use of materials and construction as specified. In addition, features of sanitation, ready accessibility for cleaning, low cost of repair, maintenance and operation, strength and ruggedness were considered and shall be maintained in the manufacture or fabrication of this equipment.
- B. It is the purpose of the specifications to provide for the Owner, items that conform to the best existing policies of the industry. The material used in manufacturing equipment shall be as specified. Material that is not definitely specified shall be of the best quality used for its specified or intended purposes. The items have been selected as preferred as a result of past experience in functional design, construction, energy efficiency and maintenance and repair.
- C. It is the intention of the specifications that all exposed surfaces of equipment be free from bolts, screws, and rivet heads. Wherever bolts are required, they shall be concealed type wherever possible and are of similar composition to the metal to which they are applied.
- D. Water inlets are located above positive water level to prevent siphoning of liquids into the water system. Wherever conditions require a water inlet to be placed below the water level, Food Service Equipment Contractor supplies a suitable type of vacuum breaker or back flow prevention device for the fixture to form part of same to prevent siphoning; labels and delivers to Plumbing Contractor for installation. Food Service Equipment supplier is required to furnish back flow prevention device as required by the Public Health Department for any piece of equipment supplied. It is noted that Public Health Departments usually require a back flow prevention device on the water inlet for Steamers and Convection Combo type units. All back flow prevention devices must be acceptable to the Public Health Department.
- E. Food Service Equipment Contractor supplies all faucets, spray and hose units with mixing valves and cross flow prevention devices if supply through unit is hot and cold water and all hose and spray units with back flow prevention devices. See description of Faucets, Valves and Fittings this section. Parts that are not installed by F.S.E.C. are labeled and delivered to Plumbing Contractor for installation.
- F. Suitable pipe slots are provided through all undershelves to accommodate necessary service lines. These slots are proper size and are neatly made with turned up edges on all four sides to eliminate cutting or defacing of equipment on

job. Cabinet bases are provided with an inner panel duct at ends or rear of cabinet to allow enclosed vertical and horizontal pipe space to conceal the vertical and horizontal piping.

- G. All hardware, including that used for refrigerators, is heavy-duty cast type and designed for locking device. Mounting screws are stainless steel or non-corrosive. Hardware is selected for the particular use to which each piece is intended. Mastic is required between non-similar metals to prevent rusting.

PART 2 - PRODUCTS

NOTE! THE FOLLOWING ITEMS ARE LOCATED IN THE HIGH SCHOOL CAFE:

ITEM C-1 2-SECTION REFRIGERATED MERCHANDISER Quantity: 1

MANUFACTURER: True Food Service Equipment, Inc.

MODEL: GDM-47-LD

ELECTRICAL: 115/60/1
NEMA 5-15P

STANDARD FEATURES:

1. Oversized, factory balanced refrigeration system maintains 33°F. to 38°F.
2. Bottom mount self-contained refrigeration system uses CFC free 134A refrigerant.
3. Low "E" double pane thermal insulated sliding glass doors.
4. White aluminum NSF approved interior liner.
5. Eight (8) adjustable, heavy duty PVC coated shelves.
6. LED interior lighting.
7. Cord and plug.

ACCESSORIES:

1. Barrel lock (factory installed).

ITEM C-2 DUNNAGE RACK, 24" X 60" Quantity: 1

MANUFACTURER: New Age Industrial

MODEL: 2010

SIZE: 60" long x 24" wide x 12" high

FEATURES:

1. High tensile extruded aluminum, all welded construction.
2. 2,000 lbs. capacity.

ITEM C-3 DROP-IN HAND SINK Quantity: 1

MANUFACTURER: Advance Tabco

MODEL: DI-1-35

SPECIAL DESCRIPTION:

1. Drop-In Hand Sink to be installed in Item #C-4 Back Counter (furnished by others). See plan for location.
2. Food Service Equipment Contractor to deliver sink to Millwork Contractor for installation into counter.

STANDARD FEATURES:

1. Sink bowl is 10" x 14" x 5" deep.
2. 20 gauge type 304 stainless steel construction.
3. Self-Rim design.
4. Includes 3" basket drain and 4" O.C. knock-outs for faucet.

ACCESSORIES:

1. Delete standard faucet.
2. One (1) T & S Brass & Bronze Works Model No. B-0325 Swivel Pantry Faucet.

ITEM C-4 BACK COUNTER Quantity: N.I.C.-1 By Other Trades

To be supplied and installed by Millwork Contractor.

ITEM C-5 MICROWAVE OVEN Quantity: 1

MANUFACTURER: Panasonic

MODEL: NE-1025

ELECTRICAL: 120/60/1
NEMA 5-15P

STANDARD FEATURES:

1. 1,000 watts of cooking power.
2. 6 minute dial timer marked in 15 second increments.
3. Stainless steel front.

ITEM C-6 BAKERY CASE Quantity: 1

MANUFACTURER: Structural Concepts

MODEL: HVAD48SS

ELECTRICAL: 120/60/1
NEMA 5-15P

STANDARD FEATURES:

1. Acrylic lift-up front doors for self-service.
2. Holds six (6) 18" x 26" trays.
3. Laminated exterior. Color to be selected by Architect.
4. Clear glass rear sliding doors w/o lock.
5. Full end panels with mirror interior.
6. Two (2) adjustable and removable wire rack shelves.
7. Top and shelf lights (T-8 fluorescent).
8. Recessed front storage with tissue box holder.
9. 12 ft. power cord.

ACCESSORIES:

1. Six (6) Cambro fiberglass market display trays 18" X 26", Model 1826MT for use in Bakery Case. NSF listed color to be "White".

ITEM C-7 P.O.S. SYSTEM Quantity: N.I.C.-1 By Others

Food Service Equipment Contractor to show 120/60/1 electrical service for P.O.S. System on his electrical rough-in drawing.

ITEM C-8 FRONT COUNTER Quantity: N.I.C.-1 By Other Trades

To be supplied and installed by Millwork Contractor.

ITEM C-9 REFRIGERATED SELF-SERVICE CASE Quantity: 1

MANUFACTURER: Structural Concepts

MODEL: HV48RSSRD

ELECTRICAL: 120/60/1
NEMA 5-20P

STANDARD FEATURES:

1. Breeze-E (Type II) energy efficient, self-contained refrigeration system with front air intake and rear discharge.
2. Open reach-in front.
3. Clear glass rear sliding doors.
4. Laminated exterior. Color to be selected by Architect.
5. Full end panels with mirror interior.
6. Three (3) adjustable and removable clear glass shelves.
7. Top and shelf lights (T-8 fluorescent).
8. 6 ft. power cord.

ITEM C-10 SHELVING UNIT, 24" X 48" Quantity: 1 LOT

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Adjustable™ Super Erecta Shelf®
(5) A2448NC Wire Shelves
(4) 74P Posts
1 unit

SIZE: 24" x 48"

FINISH: Chrome shelves and plated posts

SPECIAL DESCRIPTION:

1. Individual unit consisting of five shelves. The bottom shelf is 7" from the floor. All the remaining shelves are spaced equally with the top shelf finishing even with the top of the posts. The overall height is 74". Unit has

four plated posts.

ITEM C-11 TRASH AND CONDIMENT COUNTER Quantity: 1 LOT

MANUFACTURER: Peterson Furniture International or equal

MODEL: Custom

SIZE: 45¼" long x 23½" wide x 39¼" high

SPECIAL DESCRIPTION:

1. Unit is combination waste/storage unit with fully laminated top surface.
2. Constructed of particle board with high-pressure laminated plastic exterior and thermally fused melamine backed interior. All exposed wood edges to be banded in laminate. Swing door on waste cabinet has routed "THANK YOU".
3. Waste cabinet includes 35 gal. capacity rigid plastic liner. Main access door to be mounted on concealed, self-closing Euro-style hinges. Waste cabinet to be located on left.
4. Storage module to be open front cabinet with two (2) adjustable shelves. Module to be same size as waste cabinet. Storage module to be located on right.
5. Entire cabinet to be mounted on adjustable nylon-footed furniture glides.
6. Laminate color to be selected by Architect.

NOTE! THE FOLLOWING ITEMS ARE LOCATED IN THE DINING HALL KITCHEN:

ITEM 1 WALK-IN COOLER/FREEZER Quantity: 1 LOT

MANUFACTURER: Thermo-Kool

MODELS: Walk-In is pre-fabricated, precision-formed and modular.
Cooler - #MOH025X63/TKM-1800 with EC motors and timed air defrost
2½ H.P. Medium Temperature/R404A refrigerant
Freezer - #MOZ060L63/(2)TKL-1201 with EC motors and Smart Defrost Kit
6 H.P Low Temperature/R404A refrigerant

ELECTRICAL: 208/60/3 for condensing units
208/60/1 for freezer evaporator
115/60/1 for cooler evaporator

115/60/1 for lights, door heaters, heated windows (frame and glass), heated vent (freezer only), Modularms, air curtains and receptacle for heat tape.

REFRIGERANT: R-404A or latest type to meet HCFC reduction regulations

SIZE: 28'-6" x 23'-10" x 8'-6" High O.A.
Inside dimensions must be held for shelving and carts as shown.
Cooler: 13'-0" x 17'-0" x 7'-10" High (Actual I.D.)
Freezer: 14'-6" x 23'-2" x 7'-10" High (Actual I.D.)

Doors must be positioned as shown on the drawing for shelving and carts to be located as shown.

SPECIAL DESCRIPTION:

Walk-in shall have a complete set of installation instructions and erection drawings. All panels shall have panel identification corresponding with erection drawings to facilitate rapid and accurate field erection. All specifications apply to cooler and freezer unless indicated otherwise.

NOTE! MANUFACTURER TO PREASSEMBLE WALK-IN AT FACTORY PRIOR TO SHIPPING AND PROVIDE PHOTO OR PROOF TO F.S.E.C. THAT ASSEMBLY WAS COMPLETED SUCCESSFULLY.

PANEL CONSTRUCTION

Each panel shall consist of inner and outer metal skins, precision-formed on steel dies, equipped with cam-action locking devices. The locking devices shall be operable from inside the walk-in and a wrench shall be supplied. Panel sides shall be roll-formed to provide a flange that extends into the foam insulation for superior strength and adhesion. All panels, except corner panels, shall be 11-1/2", 23", 34-1/2" or 46" wide. (Exception: Custom size panels may be provided to meet special size requirements). To insure exact alignment and maximum strength, corner panels shall be exact 90 degree angles and measure 12" in each horizontal exterior dimension. Doors shall be mounted in panels 46" wide, except where larger openings are required. Insulation must be foamed-in-place urethane with minimum of 4" thickness. Locking devices shall be no more than 46" apart. All panels shall be connected one to another by placing the foamed tongue of one panel into the foamed groove of the adjoining panel, before actuating the cam-action locking device. The cam-action locking devices are to be actuated from inside the walk-in to permit erection against a wall or inside a room with close tolerances. Press-fit plug buttons shall be provided to seal wrench holes after erection is complete. A locking wrench shall be supplied as part of the walk-in. NSF listed gaskets shall be foamed-in-place to the male side of all panels, on both interior and exterior. Gaskets shall be impervious to stains, greases, oil and mildew. No wood or pressed board is used on panel perimeters, around door openings or for reinforcement. Construction shall be as approved by the National Sanitation Foundation and shall bear the NSF® Seal of Approval affixed to the interior of each door panel.

Floor is recessed. Coordinate floor and threshold of walk-in cooler/freezer with finished

floor of the kitchen to assure that floor of walk-in is level and even with kitchen floor. Mobile racks and carts must move easily into and out of the compartments. Recess is 4" below finished floor of kitchen. Floor of walk-in cooler/freezer is not covered with quarry tile.

PARTITIONS

When specified or shown on drawing, walk-in shall be divided into compartments by use of insulated panels. Panels shall be constructed in accordance with specifications for all panels. Tongue and groove foam fabrication shall provide the thermal break between cooler and freezer compartments. Wall "T" panels shall be 23" x 11½" symmetrical tee. Heater wires are not required.

PANEL FINISH

Metal finish of panels shall be as follows.

INTERIOR walls are 26 ga. stucco embossed galvanized steel with white baked-on enamel.

INTERIOR ceiling is 26 ga. smooth galvanized steel with white baked-on enamel.

INTERIOR floor is foamed-in-place 1/8" aluminum diamond treadplate.

UNEXPOSED EXTERIOR WALLS AND CEILING are 26 ga. stucco embossed galvanized steel.

EXPOSED EXTERIOR WALLS including door section are 26 ga. stucco embossed galvanized steel with white baked-on enamel.

INSULATION

Insulation shall be 4" thick rigid zero ozone depleting HFC 134a blown Class 1 urethane foam, with tenacious bond to inner and outer metal pans. The "K" factor (Thermal Conductivity) shall be no more than .13 B.T.U. per hour, per square foot, per inch thickness, per degree Fahrenheit. The "U" factor (Overall coefficient of heat transfer) shall not exceed .031 for 4" panels. Insulation shall have a 97% closed cell structure to prevent moisture absorption. The "R" factor efficiency shall be 32.0 or greater for 4" panels. Insulation shall have a fire hazard classification in compliance with ASTM-E-84 (UL 723) with a flame spread rating of 25 or less and certified with a UL label.

RATINGS AND INDEPENDENT TESTING

Pre-submitted proof must accompany all proposals establishing conformance with the following:

National Sanitation Foundation (NSF), Standard 7 construction
Underwriters' Laboratories (UL) approval of door electrical circuit assembly
Compliance with fire hazard classification ASTM-E84 (L723)
Factory Mutual Standard 4880 Approval Requirements for Class 1 Fire (I.D.
#OR3A1 AM)

Each compartment must bear the National Sanitation Foundation Seal of Approval and

U.L. label.

HINGED WALK-IN DOOR (HEAVY-DUTY)

34" x 76"

Door shall be flush-mounted, infitting type with door panel construction the same as for other panels. Insulation shall be same thickness and type as used in other panels. Door and door section shall be listed by Underwriters Laboratories.

Door shall be hinged as shown on the drawing.

Door shall be equipped with a magnetic gasket around perimeter, a sweep gasket at bottom, a positive action hydraulic door closer and latch. Hardware shall have provisions for locking and a safety release which prevents entrapment of personnel within the box. Door pull handle to have built-in cylinder lock and padlock provision. Latch to have polished chrome finish. Provide two (2) keys per lock.

Door shall be self-closing with three (3) strap-type, cam-lift hinges. Door hinges shall have positive "hold-open" feature allowing door to remain open unaided, when opened to 180 degree position. Hinges shall have polished chrome finish.

Door frame shall consist of heavy reinforced steel "U" channel frame to encompass entire perimeter of opening, foamed-in-place to give extra support and rigidity. An armored anti-sweat heater cable shall be run in a breaker strip located behind a removable heavy gauge stainless steel trim for easy access to heater cable. Heater cable shall be run under threshold consisting of heavy reinforcement "U" channel, breaker strip and heavy gauge stainless steel threshold. Heater cable is designed to prevent frost and condensation build-up around door (freezer and cooler). An additional unconnected heater cable shall be provided in breaker strip to be used as a replacement in the event the connected heater cable ceases to operate. A thermostat control for the heater cable shall be provided and shall turn off heater when temperature rises above 45 degrees F.

Entrance door section shall be provided with a Kason #1806 LED type vapor proof light fixture installed in the header over the door connected to an automatic light control (See Alarm System under Accessories and Optional Equipment). Alarm System includes illuminated push button for light control inside box. Concealed conduit and wiring shall be standard on door section.

A 2" diameter flush-mounted dial thermometer shall be included with each door section to indicate inside temperature, unless alarm/monitor with temperature read-out is specified.

Single point electrical connection for all accessories including light, door heater, heated window (frame and glass), Modularm, air curtain and heated vent (freezer, only) shall be provided for each entrance door section. Provide metal backing in header above entrance door for air curtain accessory as well as provisions for door switch (See Air Curtain under Accessories and Optional Equipment).

ACCESSORIES AND OPTIONAL EQUIPMENT

Observation Window

Walk-in entrance doors shall be provided with a nominal 14" x 24" observation window. Window glass, which shall be replaceable, to be triple pane tempered safety glass. The frame and glass are heated.

Pressure Relief Port

A pressure relief port shall be provided to equalize atmospheric pressure inside and outside walk-in freezer caused by temperature changes due to product loading, door opening and defrost cycles. Size of cooler may necessitate heated pressure relief port. Relief port shall be provided with 115/60/1 AC. heater element to prevent freezing. In all freezer applications up through 3 H. P., a single 3" diameter relief port must be included. On all freezer applications of 4 H.P. and larger, two (2) or more relief ports must be provided, or one (1) single relief port of sufficient size to equalize pressure as required.

Lights (Field-Mounted)

Cooler – Provide two (2) Kason #1810 LED type light fixtures with lamp. See drawing.
Freezer – Provide three (3) Kason #1810 LED type light fixtures with lamp. See drawing.

Food Service Equipment Contractor installs fixtures for Electrical Contractor to wire to junction box provided by manufacturer. Light fixtures are mounted to ceiling panels where shown on the drawings and are connected to the Modularm Model 75LC Multi-Monitor (See Alarm System) for automatic light control. Electrical Contractor provides and installs conduit and wiring on inside ceiling of box. See Installation Instructions this section for additional requirements.

Wainscot and Kick Plates

Provide and install 36" high 3/16" aluminum diamond tread-plate kick plates on both the exterior and interior of all Walk-In Cooler/Freezer doors. Provide additional 36" high 3/16" aluminum diamond tread-plate wainscot for the exposed exterior of the walk-in to be installed in field.

Backing/Special Conditions

Provide metal backing in door panels for Item #92 Air Curtain. See Floor Plan.

Trim

Supply and install trim made from material with same finish as exposed exterior where walk-in cooler/freezer is adjacent to walls; seal to walls and boxes for rodent, dirt and moisture protection. Attach trim to box and wall with non-corrosive fasteners and seal to wall and box with clear silicon caulking. Extend trim to height of dropped ceiling or enclosure panel and down to top of cove base. Coordinate with tile or epoxy base at front

of box and enclosure panel or trim. Design objective for trim is to seal all cracks/crevices to prevent entry of vermin and water.

Cove Base

Food Service Equipment Contractor supplies and installs 5" high stainless steel cove base along the exposed front of walk-in cooler/freezer at the seam between the walk-in box and kitchen floor to prevent water, dirt and vermin from getting under box. Cove base trim to be sealed to box and floor. Base to be set into sealant for use with metal and masonry with a heat tolerance of at least 400°F. Seal to floor and box with same type of clear sealant.

Enclosure Panel

Supply and install enclosure panel (made from material with same finish as exposed exterior) if height of box is lower than finished ceiling. Enclosure panel to be made in removable sections. Provide ceiling trim if height of box is same as height of finished ceiling. Enclosure panel or ceiling trim to extend below seam between ceiling and wall panels of the walk-in. Attach panel or ceiling trim to box with non-corrosive fasteners and seal to ceiling and box with clear silicon caulking. See Installation Instructions, Section 11400, for type of clear silicon caulking to use.

Alarm System

Supply and install Modularm Model 75LC Multi-Monitor (or equal) in both cooler and freezer. Alarm to be flush mounted in door panel section, foamed in place and sealed by manufacturer. Multi-Monitor to include temperature alarm, door ajar alarm, AC power failure alarm, panic alarm and automatic light control. Panic alarm to be mounted inside box and include illuminated push button for light control. Unit to be factory wired to junction box in door panel along with light, door heater, air curtain and other electrical accessories. Unit to have battery back-up in case of power failure. Alarm to provide audible and visual notification. Note: Both cooler and freezer to have 75LC Multi-Monitors, one at each door at Vestibule off Receiving area. Furnish both automatic and manual switches at doors off Dry Storage Room so that either control will operate all lights inside cooler as well as serve as panic alarm and exit indicator in case of power failure.

Air Curtain

Install Berner Air Curtain with Control Package over all entrance doors to walk-in (See Item #92). Air curtain to be wired to junction box on top of walk-in along with light, door heater, heated window and Modularm for single point electrical connection. Air curtain installation to include magnetic reed door switch for activation of air curtain when door is opened. Air Curtain to be supplied by Food Service Equipment Contractor.

REFRIGERATION SYSTEMS

Systems for cooler/freezer are for outside application. Units are to be located on roof. Verify location. Compressors are hermetic or scroll type. Systems are U.L. Approved and sized to maintain -10°F. in the freezer and 34°F. in the cooler under storage conditions. Cooler refrigeration is sized for storage of 16 cases of milk. Freezer evaporator coil defrost

cycle is time initiated, temperature terminated to allow for energy efficient, cost saving defrost. InterLink Smart Defrost Kit shall be provided for freezer to eliminate unnecessary defrosts and lower operational costs, provide more consistent box temperatures and enhance product integrity.

Systems are supplied with pump down cycle, weather proof (low ambient) controls and housing. Systems are built-up remote. Systems are equipped with headmaster control for low ambient operation instead of fan cycling and crankcase heater and pressure control valves.

Condensing units are completely factory assembled on a galvanized steel base. The following components are mounted and assembled by the manufacturer: Liquid line vibration absorber (eliminator); dual pressure control; head pressure control (flooding valve); suction line vibration absorber (eliminator); pre-wired electrical control panel with circuit breaker; suction line filter; liquid line drier; sight glass; crank case heater; low ambient kit; liquid and suction line kit with service valve; heavy duty channel leg base with lockable snap down hood latch; hinged weather hood. Weather hood must be removable without the use of tools.

Weather hoods are manufactured from 26 gauge embossed galvalume to prevent corrosion. Hood is reinforced with 1¼" x 1¼" angle iron around top perimeter and across the top to prevent collapse from weight.

Copeland compressor/condensing units and Bohn or Russell evaporator coils are required.

All work and materials are in full accordance with Local and/or State ordinances.

INSTALLATION INSTRUCTIONS

Electrical Contractor will supply and run conduit and power wiring to cooler condensing unit and cooler evaporator coil. See Electrical drawings.

Electrical Contractor will supply and run conduit and power wiring to freezer condensing unit and freezer evaporator coils and conduit and control wiring between freezer evaporator coils and defrost time clock. See Electrical drawings.

Food Service Equipment Contractor to supply heat tape for condensate drain line in freezer. Electrical Contractor to wire heat tape into separate circuit or furnish convenience outlet for same. See Electrical drawings.

Electrical Contractor to supply conduit and wiring and make connection to junction box provided and installed by the manufacturer for all lights, heated windows, door heaters, alarms, and door panel accessories. Lights over doors are installed by factory. Additional lights (if specified) are field installed by Food Service Equipment Contractor or approved installer. Conduit and wiring for additional lights is supplied and installed by Electrical Contractor on the inside ceiling of the box. Electrical Contractor to provide conduit suitable for moist conditions. CONDUIT SEAL-OFFS ARE REQUIRED FOR ALL ELECTRICAL CONNECTIONS. All fasteners, etc., must be non-corrosive and mastic provided between

dissimilar metals to prevent rusting.

Food Service Equipment Contractor or approved installer to supply and install refrigeration lines. Food Service Equipment Contractor is responsible for determining length of lines needed.

Condensation drain lines are supplied and installed by Food Service Equipment Contractor or approved installer.

See Walk-in Layout, Electrical, and Mechanical drawings.

Installation will be performed by the Food Service Equipment Contractor or an approved professional refrigeration company. The installation includes, but is not limited to the following:

Building the box.

Setting the compressor rack system/condensing unit assemblies.

Hanging the evaporator coils - verify locations.

Installation of all accessories unless indicated otherwise.

Installation of all refrigeration lines which includes supplying, running and connecting.

Installation of the drain lines - Verify locations; supply and install tubing. Electric heat tape for freezer to be supplied and installed by Food Service Equipment Contractor. Refer to Mechanical and Food Service Layout drawings.

Food Service Equipment Contractor seals and insulates all penetrations in the walk-in, regardless of who makes the penetration. Conduit seal-offs are required for all electrical connections and are supplied by the Electrical Contractor. Insulation and sealing is required between conduit and wiring and inside conduit where any type of connection or penetration is made. Food Service Equipment Contractor is responsible for informing and coordinating the use of conduit seal-offs by other contractors and for providing proper insulation and sealing for all other penetrations.

On-site supervision and consultation is provided to other contractors by Food Service Equipment Contractor to ensure that all requirements for a proper installation are met.

Perform start-up and adjust. Test, check, and adjust all components and accessories and pull to proper operating temperatures.

Calibrate thermometers, etc.

Box is to be cleaned inside and out before refrigeration is started up. Cleaning includes the removal of all unnecessary stickers.

Hard copper is required for entire job. All refrigerant piping is ACR copper tubing, hard drawn. Wrought copper sweat fittings are used on the hard-drawn tubing. Slope suction

line down in direction of flow 1/8" per foot. Where vertical risers of more than 5 feet occur in a suction line, the riser is trapped at the bottom.

Freezer refrigeration system is set for three (3) defrost cycles with each cycle in defrost 30 minutes as a minimum. Defrost times are set to avoid the initial arrival of employees or periods of heavy usage during the morning and are identified in the Operation and Maintenance Manuals. Time clock for freezer can be overridden by Smart Defrost Kit if defrost is not needed.

Manufacturer identifies local service agency before or at start-up and adjustment. Installer and local service agency as designated by manufacturer are present for start-up and adjustments.

System is ready for use when the Owner is prepared to occupy the operation.

INFORMATION FOR GENERAL CONTRACTOR:

Steel reinforced concrete pad for walk-in box is prepared and installed by General Contractor. Pad for the cooler is recessed a min. of 4" below finished floor of the kitchen (verify). Refer to details on Food Service Equipment drawings. See drawings for dimensions. Coordination with Food Service Equipment Contractor is required to determine depth to ensure that walk-in threshold and walk-in finished floor are level with finished floor of the kitchen. Pad area must be transit level and trowel smooth and capable of sustaining weight of box and contents.

Floor of walk-in cooler/freezer will not be covered with quarry tile. Floor of walk-in is 4" thick. Pad for walk-in box is recessed.

Food Service Equipment Contractor supplies and installs stainless steel cove base around walk-in to prevent dirt, water and vermin from getting under box. Tile Contractor must fill in any space between the front edge of the pit and the front of the box with grout.

Condensing units to be located on roof (verify location). General Contractor is responsible for cutting opening in roof and providing pitch pocket for refrigeration lines. General Contractor to provide reinforced platform or treated 4" x 4" wood members for mounting condensing units. Minimum 18" clearances are required between condensing unit assemblies for servicing. Compressor/condensing unit assemblies to be located so as to provide unrestricted air flow. Assemblies to be a minimum of 10'-0" from other heat or grease producing equipment.

Height of walk-in cooler is 8'-6". Access above walk-in box is required for installation and service.

Sprinkler heads inside or over units must be loaded with a dry fire suppression substance.

Plumbing lines (supply, waste, drain, roof drain, sewer, condensation, slurry, etc.) cannot be routed over walk-in boxes.

Ceiling hangers supplied and installed by Food Service Equipment Contractor may be

required because size of box.

WARRANTIES:

1. One year parts, service, labor, mileage, time and transportation warranty on all parts supplied and all work performed.
2. Five year, non-prorated, replacement warranty for the compressor/condensing unit assemblies.
3. Foamed-in-place panels are warranted by manufacturer to be free from defects in material and workmanship under normal use and service for a period of ten (10) years.

ITEM 2 WALK-IN COOLER/FREEZER Quantity: 1 LOT

MANUFACTURER: Thermo-Kool

MODELS: Walk-In is pre-fabricated, precision-formed and modular.
Cooler - #MOH015X63/TKM-1300 with EC motors and timed air defrost
1½ H.P. Medium Temperature/R404A refrigerant
Freezer - #MOZ035L63/TKL-1401 with EC motors and Smart Defrost Kit
3½ H.P Low Temperature/R404A refrigerant

ELECTRICAL: 208/60/3 for condensing units
208/60/1 for freezer evaporator
115/60/1 for cooler evaporator
115/60/1 for lights, door heaters, heated windows (frame and glass), heated vent (freezer only), Modularms, air curtains and receptacle for heat tape.

REFRIGERANT: R-404A or latest type to meet HCFC reduction regulations

SIZE: 26'-4" x 14'-5" x 8'-6" High O.A.
Inside dimensions must be held for shelving and carts as shown.
Cooler: 12'-5½" x 13'-9" x 7'-10" High (Actual I.D.)
Freezer: 12'-10½" x 13'-9" x 7'-10" High (Actual I.D.)

Doors must be positioned as shown on the drawing for shelving and carts to be located as shown.

SPECIAL DESCRIPTION:

Walk-in shall have a complete set of installation instructions and erection drawings. All panels shall have panel identification corresponding with erection drawings to facilitate rapid and accurate field erection. All specifications apply to cooler and freezer unless indicated otherwise.

NOTE! MANUFACTURER TO PREASSEMBLE WALK-IN AT FACTORY PRIOR TO SHIPPING AND PROVIDE PHOTO OR PROOF TO F.S.E.C. THAT ASSEMBLY WAS COMPLETED SUCCESSFULLY.

PANEL CONSTRUCTION

Each panel shall consist of inner and outer metal skins, precision-formed on steel dies, equipped with cam-action locking devices. The locking devices shall be operable from inside the walk-in and a wrench shall be supplied. Panel sides shall be roll-formed to provide a flange that extends into the foam insulation for superior strength and adhesion. All panels, except corner panels, shall be 11-1/2", 23", 34-1/2" or 46" wide. (Exception: Custom size panels may be provided to meet special size requirements). To insure exact alignment and maximum strength, corner panels shall be exact 90 degree angles and measure 12" in each horizontal exterior dimension. Doors shall be mounted in panels 46" wide, except where larger openings are required. Insulation must be foamed-in-place urethane with minimum of 4" thickness. Locking devices shall be no more than 46" apart. All panels shall be connected one to another by placing the foamed tongue of one panel into the foamed groove of the adjoining panel, before actuating the cam-action locking device. The cam-action locking devices are to be actuated from inside the walk-in to permit erection against a wall or inside a room with close tolerances. Press-fit plug buttons shall be provided to seal wrench holes after erection is complete. A locking wrench shall be supplied as part of the walk-in. NSF listed gaskets shall be foamed-in-place to the male side of all panels, on both interior and exterior. Gaskets shall be impervious to stains, greases, oil and mildew. No wood or pressed board is used on panel perimeters, around door openings or for reinforcement. Construction shall be as approved by the National Sanitation Foundation and shall bear the NSF® Seal of Approval affixed to the interior of each door panel.

Floor is recessed. Coordinate floor and threshold of walk-in cooler/freezer with finished floor of the kitchen to assure that floor of walk-in is level and even with kitchen floor. Mobile racks and carts must move easily into and out of the compartments. Recess is 4" below finished floor of kitchen. Floor of walk-in cooler/freezer is not covered with quarry tile.

PARTITIONS

When specified or shown on drawing, walk-in shall be divided into compartments by use of insulated panels. Panels shall be constructed in accordance with specifications for all panels. Tongue and groove foam fabrication shall provide the thermal break between cooler and freezer compartments. Wall "T" panels shall be 23" x 11½" symmetrical tee. Heater wires are not required.

PANEL FINISH

Metal finish of panels shall be as follows.

INTERIOR walls are 26 ga. stucco embossed galvanized steel with white baked-on enamel.

INTERIOR ceiling is 26 ga. smooth galvanized steel with white baked-on enamel.
INTERIOR floor is foamed-in-place 1/8" aluminum diamond treadplate.
UNEXPOSED EXTERIOR WALLS AND CEILING are 26 ga. stucco embossed galvanized steel.
EXPOSED EXTERIOR WALLS including door section are 26 ga. stucco embossed galvanized steel with white baked-on enamel.

INSULATION

Insulation shall be 4" thick rigid zero ozone depleting HFC 134a blown Class 1 urethane foam, with tenacious bond to inner and outer metal pans. The "K" factor (Thermal Conductivity) shall be no more than .13 B.T.U. per hour, per square foot, per inch thickness, per degree Fahrenheit. The "U" factor (Overall coefficient of heat transfer) shall not exceed .031 for 4" panels. Insulation shall have a 97% closed cell structure to prevent moisture absorption. The "R" factor efficiency shall be 32.0 or greater for 4" panels. Insulation shall have a fire hazard classification in compliance with ASTM-E-84 (UL 723) with a flame spread rating of 25 or less and certified with a UL label.

RATINGS AND INDEPENDENT TESTING

Pre-submitted proof must accompany all proposals establishing conformance with the following:

National Sanitation Foundation (NSF), Standard 7 construction
Underwriters' Laboratories (UL) approval of door electrical circuit assembly
Compliance with fire hazard classification ASTM-E84 (L723)
Factory Mutual Standard 4880 Approval Requirements for Class 1 Fire (I.D. #OR3A1 AM)

Each compartment must bear the National Sanitation Foundation Seal of Approval and U.L. label.

HINGED WALK-IN DOOR (HEAVY-DUTY)

34" x 76"

Door shall be flush-mounted, infitting type with door panel construction the same as for other panels. Insulation shall be same thickness and type as used in other panels. Door and door section shall be listed by Underwriters Laboratories.

Door shall be hinged as shown on the drawing.

Door shall be equipped with a magnetic gasket around perimeter, a sweep gasket at bottom, a positive action hydraulic door closer and latch. Hardware shall have provisions for locking and a safety release which prevents entrapment of personnel within the box. Door pull handle to have built-in cylinder lock and padlock provision. Latch to have polished chrome finish. Provide two (2) keys per lock.

Door shall be self-closing with three (3) strap-type, cam-lift hinges. Door hinges shall have positive "hold-open" feature allowing door to remain open unaided, when opened to 180

degree position. Hinges shall have polished chrome finish.

Door frame shall consist of heavy reinforced steel "U" channel frame to encompass entire perimeter of opening, foamed-in-place to give extra support and rigidity. An armored anti-sweat heater cable shall be run in a breaker strip located behind a removable heavy gauge stainless steel trim for easy access to heater cable. Heater cable shall be run under threshold consisting of heavy reinforcement "U" channel, breaker strip and heavy gauge stainless steel threshold. Heater cable is designed to prevent frost and condensation build-up around door (freezer and cooler). An additional unconnected heater cable shall be provided in breaker strip to be used as a replacement in the event the connected heater cable ceases to operate. A thermostat control for the heater cable shall be provided and shall turn off heater when temperature rises above 45 degrees F.

Entrance door section shall be provided with a Kason #1806 LED type vapor proof light fixture installed in the header over the door connected to an automatic light control (See Alarm System under Accessories and Optional Equipment). Alarm System includes illuminated push button for light control inside box. Concealed conduit and wiring shall be standard on door section.

A 2" diameter flush-mounted dial thermometer shall be included with each door section to indicate inside temperature, unless alarm/monitor with temperature read-out is specified.

Single point electrical connection for all accessories including light, door heater, heated window (frame and glass), Modularm, air curtain and heated vent (freezer, only) shall be provided for each entrance door section. Provide metal backing in header above entrance door for air curtain accessory as well as provisions for door switch (See Air Curtain under Accessories and Optional Equipment).

ACCESSORIES AND OPTIONAL EQUIPMENT

Observation Window

Walk-in entrance doors shall be provided with a nominal 14" x 24" observation window. Window glass, which shall be replaceable, to be triple pane tempered safety glass. The frame and glass are heated.

Pressure Relief Port

A pressure relief port shall be provided to equalize atmospheric pressure inside and outside walk-in freezer caused by temperature changes due to product loading, door opening and defrost cycles. Size of cooler may necessitate heated pressure relief port. Relief port shall be provided with 115/60/1 AC. heater element to prevent freezing. In all freezer applications up through 3 H. P., a single 3" diameter relief port must be included. On all freezer applications of 4 H.P. and larger, two (2) or more relief ports must be provided, or one (1) single relief port of sufficient size to equalize pressure as required.

Lights (Field-Mounted)

Cooler – Provide two (2) Kason #1810 LED type light fixtures with lamp. See drawing.
Freezer – Provide two (2) Kason #1810 LED type light fixtures with lamp. See drawing.

Food Service Equipment Contractor installs fixtures for Electrical Contractor to wire to junction box provided by manufacturer. Light fixtures are mounted to ceiling panels where shown on the drawings and are connected to the Modularm Model 75LC Multi-Monitor (See Alarm System) for automatic light control. Electrical Contractor provides and installs conduit and wiring on inside ceiling of box. See Installation Instructions this section for additional requirements.

Wainscot and Kick Plates

Provide and install 36" high 3/16" aluminum diamond tread-plate kick plates on both the exterior and interior of all Walk-In Cooler/Freezer doors. Provide additional 36" high 3/16" aluminum diamond tread-plate wainscot for the exposed exterior of the walk-in to be installed in field.

Backing/Special Conditions

Provide metal backing in door panels for Item #92 Air Curtain. See Floor Plan.

Trim

Supply and install trim made from material with same finish as exposed exterior where walk-in cooler/freezer is adjacent to walls; seal to walls and boxes for rodent, dirt and moisture protection. Attach trim to box and wall with non-corrosive fasteners and seal to wall and box with clear silicon caulking. Extend trim to height of dropped ceiling or enclosure panel and down to top of cove base. Coordinate with tile or epoxy base at front of box and enclosure panel or trim. Design objective for trim is to seal all cracks/crevices to prevent entry of vermin and water.

Cove Base

Food Service Equipment Contractor supplies and installs 5" high stainless steel cove base along the exposed front of walk-in cooler/freezer at the seam between the walk-in box and kitchen floor to prevent water, dirt and vermin from getting under box. Cove base trim to be sealed to box and floor. Base to be set into sealant for use with metal and masonry with a heat tolerance of at least 400°F. Seal to floor and box with same type of clear sealant.

Enclosure Panel

Supply and install enclosure panel (made from material with same finish as exposed exterior) if height of box is lower than finished ceiling. Enclosure panel to be made in removable sections. Provide ceiling trim if height of box is same as height of finished ceiling. Enclosure panel or ceiling trim to extend below seam between ceiling and wall panels of the walk-in. Attach panel or ceiling trim to box with non-corrosive fasteners and

seal to ceiling and box with clear silicon caulking. See Installation Instructions, Section 11400, for type of clear silicon caulking to use.

Alarm System

Supply and install Modularm Model 75LC Multi-Monitor (or equal) in both cooler and freezer. Alarm to be flush mounted in door panel section, foamed in place and sealed by manufacturer. Multi-Monitor to include temperature alarm, door ajar alarm, AC power failure alarm, panic alarm and automatic light control. Panic alarm to be mounted inside box and include illuminated push button for light control. Unit to be factory wired to junction box in door panel along with light, door heater, air curtain and other electrical accessories. Unit to have battery back-up in case of power failure. Alarm to provide audible and visual notification.

Air Curtain

Install Berner Air Curtain with Control Package over all entrance doors to walk-in (See Item #92). Air curtain to be wired to junction box on top of walk-in along with light, door heater, heated window and Modularm for single point electrical connection. Air curtain installation to include magnetic reed door switch for activation of air curtain when door is opened. Air Curtain to be supplied by Food Service Equipment Contractor.

REFRIGERATION SYSTEMS

Systems for cooler/freezer are for outside application. Units are to be located on roof. Verify location. Compressors are hermetic or scroll type. Systems are U.L. Approved and sized to maintain -10°F. in the freezer and 34°F. in the cooler under storage conditions. Cooler refrigeration is sized for storage of 16 cases of milk. Freezer evaporator coil defrost cycle is time initiated, temperature terminated to allow for energy efficient, cost saving defrost. InterLink Smart Defrost Kit shall be provided to eliminate unnecessary defrosts and lower operational costs, provide more consistent box temperatures and enhance product integrity.

Systems are supplied with pump down cycle, weather proof (low ambient) controls and housing. Systems are built-up remote. Systems are equipped with headmaster control for low ambient operation instead of fan cycling and crankcase heater and pressure control valves.

Condensing units are completely factory assembled on a galvanized steel base. The following components are mounted and assembled by the manufacturer: Liquid line vibration absorber (eliminator); dual pressure control; head pressure control (flooding valve); suction line vibration absorber (eliminator); pre-wired electrical control panel with circuit breaker; suction line filter; liquid line drier; sight glass; crank case heater; low ambient kit; liquid and suction line kit with service valve; heavy duty channel leg base with lockable snap down hood latch; hinged weather hood. Weather hood must be removable without the use of tools.

Weather hoods are manufactured from 26 gauge embossed galvalume to prevent

corrosion. Hood is reinforced with 1¼" x 1¼" angle iron around top perimeter and across the top to prevent collapse from weight.

Copeland compressor/condensing units and Bohn or Russell evaporator coils are required.

All work and materials are in full accordance with Local and/or State ordinances.

INSTALLATION INSTRUCTIONS

Electrical Contractor will supply and run conduit and power wiring to cooler condensing unit and cooler evaporator coil. See Electrical drawings.

Electrical Contractor will supply and run conduit and power wiring to freezer condensing unit and freezer evaporator coil and conduit and control wiring between freezer evaporator coil and defrost time clock. See Electrical drawings.

Food Service Equipment Contractor to supply heat tape for condensate drain line in freezer. Electrical Contractor to wire heat tape into separate circuit or furnish convenience outlet for same. See Electrical drawings.

Electrical Contractor to supply conduit and wiring and make connection to junction box provided and installed by the manufacturer for all lights, heated windows, door heaters, alarms, and door panel accessories. Lights over doors are installed by factory. Additional lights (if specified) are field installed by Food Service Equipment Contractor or approved installer. Conduit and wiring for additional lights is supplied and installed by Electrical Contractor on the inside ceiling of the box. Electrical Contractor to provide conduit suitable for moist conditions. CONDUIT SEAL-OFFS ARE REQUIRED FOR ALL ELECTRICAL CONNECTIONS. All fasteners, etc., must be non-corrosive and mastic provided between dissimilar metals to prevent rusting.

Food Service Equipment Contractor or approved installer to supply and install refrigeration lines. Food Service Equipment Contractor is responsible for determining length of lines needed.

Condensation drain lines are supplied and installed by Food Service Equipment Contractor or approved installer.

See Walk-in Layout, Electrical, and Mechanical drawings.

Installation will be performed by the Food Service Equipment Contractor or an approved professional refrigeration company. The installation includes, but is not limited to the following:

Building the box.

Setting the compressor rack system/condensing unit assemblies.

Hanging the evaporator coils - verify locations.

Installation of all accessories unless indicated otherwise.

Installation of all refrigeration lines which includes supplying, running and connecting.

Installation of the drain lines - Verify locations; supply and install tubing. Electric heat tape for freezer to be supplied and installed by Food Service Equipment Contractor. Refer to Mechanical and Food Service Layout drawings.

Food Service Equipment Contractor seals and insulates all penetrations in the walk-in, regardless of who makes the penetration. Conduit seal-offs are required for all electrical connections and are supplied by the Electrical Contractor. Insulation and sealing is required between conduit and wiring and inside conduit where any type of connection or penetration is made. Food Service Equipment Contractor is responsible for informing and coordinating the use of conduit seal-offs by other contractors and for providing proper insulation and sealing for all other penetrations.

On-site supervision and consultation is provided to other contractors by Food Service Equipment Contractor to ensure that all requirements for a proper installation are met.

Perform start-up and adjust. Test, check, and adjust all components and accessories and pull to proper operating temperatures.

Calibrate thermometers, etc.

Box is to be cleaned inside and out before refrigeration is started up. Cleaning includes the removal of all unnecessary stickers.

Hard copper is required for entire job. All refrigerant piping is ACR copper tubing, hard drawn. Wrought copper sweat fittings are used on the hard-drawn tubing. Slope suction line down in direction of flow 1/8" per foot. Where vertical risers of more than 5 feet occur in a suction line, the riser is trapped at the bottom.

Freezer refrigeration system is set for three (3) defrost cycles with each cycle in defrost 30 minutes as a minimum. Defrost times are set to avoid the initial arrival of employees or periods of heavy usage during the morning and are identified in the Operation and Maintenance Manuals. Time clock for freezer can be overridden by Smart Defrost Kit if defrost is not needed.

Manufacturer identifies local service agency before or at start-up and adjustment. Installer and local service agency as designated by manufacturer are present for start-up and adjustments.

System is ready for use when the Owner is prepared to occupy the operation.

INFORMATION FOR GENERAL CONTRACTOR:

Steel reinforced concrete pad for walk-in box is prepared and installed by General Contractor. Pad for the cooler is recessed a min. of 4" below finished floor of the kitchen (verify). Refer to details on Food Service Equipment drawings. See drawings for

dimensions. Coordination with Food Service Equipment Contractor is required to determine depth to ensure that walk-in threshold and walk-in finished floor are level with finished floor of the kitchen. Pad area must be transit level and trowel smooth and capable of sustaining weight of box and contents.

Floor of walk-in cooler/freezer will not be covered with quarry tile. Floor of walk-in is 4" thick. Pad for walk-in box is recessed.

Food Service Equipment Contractor supplies and installs stainless steel cove base around walk-in to prevent dirt, water and vermin from getting under box. Tile Contractor must fill in any space between the front edge of the pit and the front of the box with grout.

Condensing units to be located on roof (verify location). General Contractor is responsible for cutting opening in roof and providing pitch pocket for refrigeration lines. General Contractor to provide reinforced platform or treated 4" x 4" wood members for mounting condensing units. Minimum 18" clearances are required between condensing unit assemblies for servicing. Compressor/condensing unit assemblies to be located so as to provide unrestricted air flow. Assemblies to be a minimum of 10'-0" from other heat or grease producing equipment.

Height of walk-in cooler is 8'-6". Access above walk-in box is required for installation and service.

Sprinkler heads inside or over units must be loaded with a dry fire suppression substance.

Plumbing lines (supply, waste, drain, roof drain, sewer, condensation, slurry, etc.) cannot be routed over walk-in boxes.

Ceiling hangers supplied and installed by Food Service Equipment Contractor may be required because size of box.

WARRANTIES:

1. One year parts, service, labor, mileage, time and transportation warranty on all parts supplied and all work performed.
2. Five year, non-prorated, replacement warranty for the compressor/condensing unit assemblies.
3. Foamed-in-place panels are warranted by manufacturer to be free from defects in material and workmanship under normal use and service for a period of ten (10) years.

ITEM 3 SLICER Quantity: 1

MANUFACTURER: Hobart Corporation

MODEL: HS7

ELECTRICAL: 115/60/1

NEMA 5-15P

ACCESSORIES:

1. Two (2) Full Fences.

ITEM 4 MOBILE EQUIPMENT STAND Quantity: 1

MANUFACTURER: Food Warming Equipment Company, Inc.

MODEL: OTR-15-MSWT

FINISH: All stainless steel.

SPECIAL DESCRIPTION:

1. Caster locks must prevent table from moving when slicer is set on high speed.

STANDARD FEATURES:

1. Four locking casters.
2. Two (2) wing attachments.

ITEM 5 SALAD PREP TABLE Quantity: 1

MANUFACTURER: Approved Fabricator
T & S Brass and Bronze Works

MODEL: Custom

SIZE: Size and shape as shown on drawing.
Table is 8'-6" long x 30" wide x 34" high.

SPECIAL DESCRIPTION:

1. Front and side edges of table - marine edge.
2. Back of table - splash (overall height - 10") is provided. Backsplash is fabricated as described in the General Fabrication specifications.
3. Exposed rear and ends of backsplash are fully enclosed to the table top, integrally welded, finished and polished, and fully sealed by welding to meet NSF Requirements.
4. Double compartment sink - Size of each compartment is 20" x 20" x 14" deep. Faucet holes are provided. Fabricator is cautioned to locate holes

so faucet handles clear backsplash.

5. Drainboard on right to be 6" longer in order to accommodate Item #6 Salad Dryer. Verify that unit will fit underneath table as shown on plan.
6. Crossrails must be supplied between each leg vertically and horizontally. Move crossrails to front when they interfere with plumbing connections in rear.
7. See General Fabrication and Installation Requirements.

ACCESSORIES:

1. One (1) T & S Brass and Bronze Works B-0129-VB with 96" hose length and a B-0156 add-on faucet with 12" nozzle, mixing valve and ball checks built-in (spring check spindle) to prevent cross flow of water. Mixing faucet is Eterna cartridge type construction with internal spring checks to prevent cross flow of water. Continuous-flow B-0970-FE vacuum breaker to maintain back-flow protection between the hose and outlet pipe and B-0107-C35 Low-Flow spray head are included. Provide T & S Brass and Bronze Works B-0230-K Installation Kit. Spray and faucet handles are installed to clear backsplash
2. Label spray/faucet assembly and deliver to Plumbing Contractor for installation.

ITEM 6 SALAD DRYER Quantity: 1

MANUFACTURER: Delfield

MODEL: SALD1

ELECTRICAL: 120/60/1
NEMA 5-15P

STANDARD FEATURES:

1. Body is 18-ga. stainless steel.
2. Three (3) 4" dia. polyurethane locking stem casters.
3. Polyethylene plastic inner liner.
4. Adjustable on/off timer for drying times up to 5 minutes.

ITEM 7 WALL-MOUNTED SHELF, 12" X 48" Quantity: 2

MANUFACTURER: Approved Fabricator

MODEL: Custom

SIZE: 12" wide x 48" long

SPECIAL DESCRIPTION:

1. See General Fabrication requirements for Wall Mounted Shelves.
2. Mount one shelf over Item 5 Salad Prep Table and one shelf over Item 44 Clean Dish Table where shown on plan. Both shelves to be installed at 60" AFF.

ITEM 8 PAN/TRAY RACK Quantity: 5

MANUFACTURER: New Age Industrial

MODEL: 4340

STANDARD FEATURES:

1. Universal Angle Slides spaced 5" O.C.; 12 sets each rack.
2. All aluminum heavy duty "D" tube construction.
3. Four (4) 6" platform type swivel casters, 2" x 6" with non-marking wheels.
4. Lifetime guarantee against rust and corrosion.

ITEM 9 PRODUCE RACK Quantity: 1

MANUFACTURER: Food Warming Equipment Company, Inc.

MODEL: OTR-PRODUCE 6

SPECIAL DESCRIPTION:

1. Spacing provided for combination of 6", 9" and 12" deep Food Storage Boxes with Lids as made by Rubbermaid.
2. Load combination of boxes onto rack. Locate remaining boxes in dry food storage after cleaning.

ACCESSORIES:

1. All swivel polyurethane casters with brakes.
2. Perimeter bumper.
3. Three Rubbermaid Carb-x full size, 12" deep food storage boxes with lids.

4. Two Rubbermaid Carb-x full size, 9" deep food storage boxes with lids.
5. Six Rubbermaid Carb-x half size, 6" deep food storage boxes with lids.
6. Three Rubbermaid Carb-x full size 5" deep colanders.

ITEM 10 FOOD PROCESSOR Quantity: 1

MANUFACTURER: Hobart

MODEL: FP150

ELECTRICAL: 120/60/1
NEMA 5-15P

SPECIAL DESCRIPTION:

1. Peg racks for accessory plates to be mounted on wall over Item 5 Salad Prep Table on left side.

ACCESSORIES:

1. One (1) 6-Pack Plates which includes 1/16", 5/32" slicer plates, 3/16" shredder plate, 7/32" slicer plate, 3/8" dicer, 3/8" heavy duty slicing plate, and (2) 3-peg wall racks. Cleaning brush.
2. One (1) 5/16" Shredder Plate.
3. One (1) 5/16" Julienne Plate.
4. One (1) extra 3-peg wall rack.

ITEM 11 BOILERLESS STEAMER WITH STAND Quantity: 1

MANUFACTURER: Cleveland

MODEL: 22CET6.1

ELECTRICAL: 208/60/3
NEMA 15-50P

SPECIAL DESCRIPTION:

1. Food Service Equipment Contractor supplies water connection kit for steamer, labels and delivers to Plumbing Contractor for installation.
2. Food Service Equipment Contractor supplies cord and plug set for steamer, labels and delivers to Electrical Contractor for installation.

ACCESSORIES:

1. 34" High Stainless Steel Economy Stand for one (1) unit.
2. Single Point Water Connection.
3. Six (6) Vollrath #3002-3 12" x 20" x 2½" deep stainless steel perforated steam table pans.
4. 5 ft. FDA Approved National Hose Thread Style Water Connection Kit.
5. Provide NEMA 15-50P cord and plug set, 4 ft. long.

ITEM 12 TILTING BRAISING PAN, 30 GAL. Quantity: 1

MANUFACTURER: Blodgett

MODEL: 30E-BLT

ELECTRICAL: 208/60/3
NEMA 15-50P

SIZE: 30 gallon

SPECIAL DESCRIPTION:

1. Item 60 Floor Trough must be located 12" under pan in order for contents to hit drain. See drawings. Verify with pour path of unit.
2. Food Service Equipment Contractor supplies water quick disconnect for braising pan, labels and delivers to Plumbing Contractor for installation.
3. Spray assembly (See Accessory 3) to be mounted on left side of braising pan.
4. Food Service Equipment Contractor supplies cord and plug set for braising pan, labels and delivers to Electrical Contractor for installation.

ACCESSORIES:

1. 2" Tangent Draw-Off Valve.
2. Strainer for Tangent Draw-Off Valve.
3. Supply and install T & S Brass and Bronze Works:
 - a. Model B-0205-LN (w/o nozzle); single pantry (cold).
 - b. Model B-1410 hose and quick connect head with 5'-0" of hose. Substitute B-0044-V9 hose with backflow preventer (B-0970-FE)

- designed for continuous pressure use in lieu of standard stainless steel hose.
- c. Model B-1424 quick connect hook nozzle.
 - d. Necessary adapter for B-1410 to be joined to B-205 w/o nozzle (34A).
 - e. 10" Riser extension for B-0205-LN to fit a bracket on braising pan and to extend to sufficient height (verify).
 - f. B-1424 and quick connect spray head are interchangeable without the use of tools. Provide necessary adapter for B-0205-LN.
 - g. B-166 dummy wall hook. Wall hook is attached to the braising pan on left side with stainless steel screws in accessible location. (Verify location).
 - h. F.S.E.C. to mount spray assembly to Braising Pan, ready for final connection by Plumbing Contractor.
- 4. One (1) Dormont Model No. W50BP2QC ½" water connector (cold) with quick disconnect, 60" long.
 - 5. Provide NEMA 15-50P cord and plug set, 4 ft. long.

ITEM 13 COMBI OVEN-STEAMER Quantity: 1

MANUFACTURER: Cleveland

MODEL: OEB 10.20

ELECTRICAL: 208/60/3

SPECIAL DESCRIPTION:

- 1. Combi Oven-Steamer is full size.
- 2. Food Service Equipment Contractor supplies, labels and delivers back-flow prevention devices as required by Public Health Department to Plumbing Contractor for installation into water supply lines to oven (2 total).
- 3. Plumbing Contractor to supply and install water pressure regulating valve, if required.
- 4. Food Service Equipment Contractor supplies water quick disconnects for oven, labels and delivers to Plumbing Contractor for installation.
- 5. Mount Water Filtration System (See Accessory 6) on wall behind Combi Oven-Steamer.

ACCESSORIES:

1. CONVOClean hands free automatic compartment washing system.
2. #CST200B Equipment Stand.
3. CONVOClean compartment cleaning solution (1 case).
4. CONVOCare compartment rinse cycle solution (1 case).
5. DISSOLVE generator descaling solution.
6. Everpure #EV9797-21 Kleensteam II Single Water Filtration System (or equal).
7. Two (2) Dormont #CMB37BP2Q Combi Oven Connectors with quick disconnect, 60" long.
8. One (1) pair Kool-Tek #KT0118K Puppet Mitts with Kevlar, 18" long, as manufactured by San Jamar.

ITEM 14 CONVECTION OVEN Quantity: 1

MANUFACTURER: Blodgett

MODEL: Mark V-100 Double

ELECTRICAL: 208/60/3
NEMA 15-50P

SIZE: Double stack. Each oven is full size.

SPECIAL DESCRIPTION:

1. Food Service Equipment Contractor supplies two (2) cord and plug sets for ovens, labels and delivers to Electrical Contractor for installation.

STANDARD FEATURES:

1. Stainless steel front, top and sides.
2. Solid state thermostat with temperature control range of 200° - 500°F.
3. Dual pane thermal glass windows.
4. Five (5) chrome-plated oven racks.
5. Two speed 1/2 horsepower fan motor.

6. Double-sided porcelainized baking compartment liner with coved corners.
7. 6" adjustable stainless steel legs.
8. Three (3) year parts and two (2) year labor warranty.

ACCESSORIES:

1. #SSI-M Solid State Infinite Control with manual timer.
2. Provide two (2) NEMA 15-50P cord and plug sets, 4 ft. long (one per oven).

ITEM 15 12-GAL. TILTING KETTLE Quantity: 1

MANUFACTURER: Cleveland

MODEL: KET-12-T

ELECTRICAL: 208/60/3
NEMA 15-50P

SIZE: 12 gallon

SPECIAL DESCRIPTION:

1. Food Service Equipment Contractor supplies water quick disconnect for kettle, labels and delivers to Plumbing Contractor for installation.
2. Food Service Equipment Contractor supplies cord and plug set for kettle, labels and delivers to Electrical Contractor for installation.

ACCESSORIES:

1. #CL Lift Off Cover.
2. #FBKT Faucet Mounting Bracket.
3. #SPK Water Faucet with swing spout (cold).
4. #KM Kettle Markings.
5. One (1) Carlisle #41502 Kettle Kare Kit.
6. One (1) Dormont Model No. W50BP2QC ½" water connector (cold) with quick disconnect, 60" long.
7. Provide NEMA 15-50P cord and plug set, 4 ft. long.

ITEM 16 KETTLE STAND Quantity: 1

MANUFACTURER: Cleveland

MODEL: ST-28 for Item 15

SPECIAL DESCRIPTION:

1. Seal kettle to stand with clear silicon caulking. See Installation Instructions this Section.

ACCESSORIES:

1. Provide and install clear plastic drain tubing of sufficient length to reach floor sink. Tubing to be rated for temperature of 212°F. Food Service Equipment Contractor to fasten tubing to floor sink and shorten tubing to prevent kinking.

ITEM 17 INDUCTION RANGE, 4 BURNER Quantity: 1

MANUFACTURER: CookTek

MODEL: MC17004-200

ELECTRICAL: 208/60/3

STANDARD FEATURES:

1. Countertop heavy duty induction range with high-impact thick glass-ceramic top.
2. Each burner has its own separate control with ten power cook settings.
3. Two rear burners (hobs) are 5,000 watts each; two front burners (hobs) are 3,500 watts each.
4. Automatic pan detection.
5. Internal grease filter and variable speed fan ensure clean air intake and keep internal electronics cool.
6. Automatic shut-off feature prohibits overheating.

ACCESSORIES:

1. One (1) Vollrath #47721 12-Qt. Stainless Steel Stock Pot with #47773 Cover; one (1) Vollrath #47743 7-Qt. Stainless Steel Sauce Pan. Note: Cookware to be compatible with induction cooktop range.

ITEM 18 EQUIPMENT STAND Quantity: 1

MANUFACTURER: Advance Tabco

MODEL: ES-302 Modified

SIZE: 24" long x 30" wide x 20" high

SPECIAL DESCRIPTION:

1. Stand to accommodate Item 17 Induction Range.
2. Stand to be cut down to 20" working height in order for cooking surface of induction range to be approx. 35" AFF.

ITEM 19 36" GRIDDLE WITH STAND Quantity: 1

MANUFACTURER: Garland

MODEL: E-24-36G

ELECTRICAL: 208/60/3
NEMA 15-50P

SPECIAL DESCRIPTION:

1. Food Service Equipment Contractor supplies cord and plug set for kettle, labels and delivers to Electrical Contractor for installation.

ACCESSORIES:

1. One (1) #SS-CS24-36 Equipment Stand with casters.
2. Provide NEMA 15-50P cord and plug set, 4 ft. long.

ITEM 20 MOBILE WORK TABLE, 30" X 60" Quantity: 1

MANUFACTURER: Approved Fabricator

MODEL: Custom

SIZE: 5'-0" long x 30" wide x 34" high

FINISH: Stainless steel

SPECIAL DESCRIPTION:

1. See General Requirements.

2. Tente swivel casters with brakes 5" H.D.
3. Edges - Bull nose.

ITEM 21 MOBILE WORK TABLE, 30" X 72" Quantity: 3

MANUFACTURER: Approved Fabricator

MODEL: Custom

SIZE: 6'-0" long x 30" wide x 34" high

FINISH: Stainless steel

SPECIAL DESCRIPTION:

1. See General Requirements.
2. One (1) single drawer, located in center. See drawing. Pan size is 20" x 20" x 5". Drawer is attached to top. Table underbracing is not exposed.
3. Sectional removable undershelf. Sections to be sized for sending through Dish Machine.
4. Tente swivel casters with brakes - 5" H.D.
5. Edges - Bull nose.

ITEM 22 MOBILE WORK TABLE, 30" X 84" Quantity: 2

MANUFACTURER: Approved Fabricator

MODEL: Custom

SIZE: 7'-0" long x 30" wide x 34" high

FINISH: Stainless steel

SPECIAL DESCRIPTION:

1. See General Requirements.
2. Two (2) single drawers, located on same side. See drawing. Pan size is 20" x 20" x 5". Drawer is attached to top. Table underbracing is not exposed.
3. Sectional removable undershelf. Sections to be sized for sending through Dish Machine.
4. Tente swivel casters with brakes - 5" H.D.

5. Edges - Bull nose.

ITEM 23 CONVEYOR TOASTER Quantity: 1

MANUFACTURER: Hatco

MODEL: TRH-60

ELECTRICAL: 208/60/1
NEMA 6-20P

STANDARD FEATURES:

1. Toasts bread or buns.
2. Capacity of 10 slices/minute or 600 slices/hr.
3. Has speed control, manual advance and power saving thermostat for non-peak times.
4. Includes heated toast storage area.
5. Stainless steel construction.
6. Cord and plug.

ITEM 23A EQUIPMENT STAND Quantity: 1

MANUFACTURER: Advance Tabco or equal

MODEL: SS-303 Modified

SIZE: 3'-0" long x 30" wide x 34" high

SPECIAL DESCRIPTION:

1. Table to accommodate Item 23 Conveyor Toaster.
2. Table to have flat top with stationary undershelf.
3. Table to be cut down to 34" working height.

ITEM 24 UTILITY CART Quantity: 2

MANUFACTURER: Lakeside

MODEL: 243

SIZE: 21" x 33" (shelf size)

STANDARD FEATURES:

1. Two (2) shelves.
2. All stainless steel construction.
3. Medium duty – 500 lb. capacity.
4. All swivel 5" casters with non-marking wheels.

ITEM 25

ICE MACHINE

Quantity: 1

MANUFACTURER: Hoshizaki

MODEL: KM-515MAH

ELECTRICAL: 115/60/1
NEMA 5-20P

FINISH: Stainless steel

SPECIAL DESCRIPTION:

1. Food Service Equipment Contractor supplies cord and plug set for ice machine, labels and delivers to Electrical Contractor for installation.
2. Provide start-up and adjustment by authorized service agency.

STANDARD FEATURES:

1. Energy Star certified.
2. Up to 527 lbs. of ice production per 24 hours.
3. R-404A refrigerant.
4. Individual crescent cube.
5. Three (3) year warranty for parts and labor on entire machine.
6. Five (5) year warranty for parts and labor on evaporator.
7. Five (5) year non-prorated warranty for parts on compressor and condenser.

ACCESSORIES:

1. #B500SF Ice Storage Bin, stainless steel finish.

2. #HS-2033 Top Kit (verify).
3. Provide NEMA 5-20P cord and plug set, 4 ft. long.

ITEM 26 WATER FILTER Quantity: 1

MANUFACTURER: Everpure

MODEL: Insurice Single – EV9324-01

SPECIAL DESCRIPTION:

1. Label and deliver to Plumbing Contractor for installation.
2. From filter, water line must be dedicated.
3. Mount to allow 3" clearance below filter.

ACCESSORIES:

1. Supply two (2) extra #EV9612-22 replacement cartridges.

ITEM 27 60 QUART MIXER Quantity: N.I.C. - 1 Existing

MANUFACTURER: Hobart Corporation

MODEL: H600
 S/N 11-047-400; ML 17395

ELECTRICAL: 208/60/3
 NEMA 15-20P (Verify)

SPECIAL DESCRIPTION:

1. Authorized Hobart Service Agency to install new bowl guard for Mixer and replace broken knob. Furnish and install new cord and plug set.
2. Mixer to be refinished to match original paint.
3. Authorized Hobart Service Agency to provide Level One Preventative Maintenance for Mixer.
4. Food Service Equipment Contractor to pick up equipment at end of school year and deliver to Authorized Hobart Service Agency. Mixer to be serviced, then stored at their facility until job site is ready for delivery of equipment.
5. Food Service Equipment Contractor to show rough-in for Mixer on his electrical connection plan.

ACCESSORIES:

1. Mixer Bowl Guard Add-On Kit (for 60-Qt. Mixer). Deliver to Authorized Hobart Service Agency for installation.
2. One (1) 60-Qt. Bowl Truck.
3. One (1) Ingredient Chute.
4. One (1) Hobart Model No. VS9 Vegetable Slicer with adjustable slice plate, plate holder assembly, grater plate, 3/32" shredder plate and 5/16" shredder plate.

ITEM 28 MIXER ACCESSORY RACK Quantity: 1

MANUFACTURER: InterMetro Industries Corporation

MODEL: Metro Super Erecta
(2) A2448NS Wire shelves, 24" x 48"
(4) 74PS Posts
(2) SF55N3C Three sided channel frame
(2) EP56C Enclosure panel
(2) L48N-4C Rear shelf ledge
(2) L24N-4C Side shelf ledge
(4) 9970Z Enclosure panel retaining clamp
(36) HK23C Hooks
1 unit

SIZE: 24" x 48"

FINISH: Stainless steel shelves and posts. Balance to be chrome.

SPECIAL DESCRIPTION:

1. Rack consists of four (4) posts and two wire shelves with the bottom shelf installed 58" AFF. Top shelf to finish 4" from top of posts. Install three sided channel frame approximately 30" AFF to brace unit. Install enclosure panels on both ends from top shelf. Both shelves to have rear shelf ledges. Top shelf to have side shelf ledges. Top of posts to have endcaps. Mount snap-on hooks to enclosure panels.

ITEM 29 20 QUART MIXER Quantity: 1

MANUFACTURER: Hobart Corporation

MODEL: HL200

ELECTRICAL: 120/60/1

NEMA 5-15P

ACCESSORIES:

1. Standard Accessory Package including 20 qt. stainless steel bowl, "B" flat beater and "D" wire whip.
2. One (1) Ingredient Chute.

ITEM 30 MOBILE MIXER STAND Quantity: 1

MANUFACTURER: Advance Tabco

MODEL: MT-SS-302

STANDARD FEATURES:

1. 14 gauge stainless steel top with 2" x 1" square die embossed NO DRIP edge.
2. 18 gauge stainless steel undershelf.

ACCESSORIES:

1. #TA-255 Super Heavy Duty Polyurethane Casters.

ITEM 31 MOBILE HOT FOOD CABINET Quantity: 1

MANUFACTURER: Winston

MODEL: HL4522

ELECTRICAL: 120/60/1
NEMA 5-15P

STANDARD FEATURES:

1. "Controlled Vapor Technology" matches water vapor content of food.
2. Electronic differential controls, including food temp and food texture dials.
3. Fully insulated cabinet.
4. Adjustable and removable wire rack supports accommodate (28) 12" x 20" steam table pans and (14) 18" x 26" bun pans.
5. Stainless steel all welded construction.
6. Door with field reversible hinging. Furnish as per plan.

ACCESSORIES:

1. Bumper Guard: Full perimeter bumpers with 5" casters (2 locking, 2 non-locking) Note: Casters to be swivel casters.
2. Window: Window in doors.

ITEM 32 2-SECTION PASS-THRU REFRIGERATOR Quantity: 1

MANUFACTURER: Traulsen

MODEL: AHT232WPUT-HHS

ELECTRICAL: 120/60/1
NEMA 5-15P

FINISH: Stainless Steel Exterior/Anodized Aluminum Interior

SPECIAL DESCRIPTION:

1. Front edge of Item 32 to rest on curb. Remove legs on customer side and adjust legs at rear to level. See Section C on Sht. FS1.10 Main Kitchen Waste & Special Conditions Plan.

STANDARD FEATURES:

1. INTELA-TRAUL® Microprocessor Control System.
2. Automatic non-electric condensate evaporator.
3. 6" high adjustable stainless steel legs.
4. Doors with locks.
5. 9' cord and plug attached.

ACCESSORIES:

1. Universal tray slides on 5" centers (20 pairs total).
2. Provide and install 22 gauge, Type 304, 18-8 stainless steel trim on customer and operator sides to seal unit to wall. Trim is attached to wall and unit with stainless steel fasteners and sealed to box and walls with clear silicon caulking. Use clear silicon caulking described in this section under Installation. Purpose of trim and caulking is to provide a complete seal between the wall and the box and to close crevices against dirt and vermin.

ITEM 33 2-SECTION PASS-THRU HOT CABINET Quantity: 1

MANUFACTURER: Traulsen

MODEL: AHF232WP-HHS

ELECTRICAL: 115/208/60/1
NEMA L14-20P

FINISH: Stainless Steel Exterior/Anodized Aluminum Interior

SPECIAL DESCRIPTION:

1. Front edge of Item 33 to rest on curb. Remove legs on customer side and adjust legs at rear to level. See Section C on Sht. FS1.10 Main Kitchen Waste & Special Conditions Plan.

STANDARD FEATURES:

1. INTELA-TRAUL® Microprocessor Control System.
2. 6" high adjustable stainless steel legs.
3. Doors with locks.

ACCESSORIES:

1. Universal tray slides on 5" centers (20 pairs total).
2. Provide NEMA L14-20P cord and plug set, 4 ft. long.
3. Provide and install 22 gauge, Type 304, 18-8 stainless steel trim on customer and operator sides to seal unit to wall. Trim is attached to wall and unit with stainless steel fasteners and sealed to box and walls with clear silicon caulking. Use clear silicon caulking described in this section under Installation. Purpose of trim and caulking is to provide a complete seal between the wall and the box and to close crevices against dirt and vermin.

ITEM 34 SINK HEATER Quantity: 1

MANUFACTURER: Hatco

MODEL: 3CS-9B

ELECTRICAL: 208/60/3

SPECIAL DESCRIPTION:

1. Install in Item #36 3-Compartment Sink as shown on drawing.

2. Food Service Equipment Contractor to supply and install ¾" flexible hose from unit to floor sink.
3. Unit is balanced three phase.

ACCESSORIES:

1. All stainless steel body and base.
2. Temperature light.

ITEM 35 HANDWASH SINK Quantity: N.I.C.- 5 By Other Trades

Supplied and installed by Plumbing Contractor. See drawings for locations. Food Service Equipment Contractor to provide splash shields for sinks as required by Health Department.

ITEM 36 3-COMPARTMENT SINK Quantity: 1

MANUFACTURER: Advance Tabco or equal

MODEL: 94-83-60-24RL

SIZE: 115" Overall Length
Drainboard Length - 24"

SPECIAL DESCRIPTION:

1. Sink to be 14 gauge, type 304 stainless steel construction.
2. Sink to be attached to wall at rear turn-up. Attach sink with stainless steel drive-in studs.

STANDARD FEATURES:

1. Stainless steel gussets and channels, type 304 stainless steel legs and stainless steel 1" adjustable feet.
2. Adjustable front and rear crossbracing.
3. Compartment size is 20" x 28" x 14" deep.
4. NSF approved installation. Meets NSF requirement that drain boards are equipped with a backsplash and are integrally welded to the sink.

ACCESSORIES:

1. Provide one (1) T & S Brass and Bronze Works Model B-0265 Faucet with

18" double swing joint nozzle and B-0230-K Installation Kit.

2. Provide three (3) #K-5 Twist Handle Drains with three (3) #K-4 Support Brackets.
3. Provide #K-491 Provision for Hatco Sink Heater in left sink compartment.

ITEM 37 WALL-MOUNTED SHELVING, 14" x 42" Quantity: 1 LOT

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Erecta Shelf®
(4) 1442NK3 Wire Shelves
(8) 1WD14K3 Direct Wall Mount Shelf Supports
4 units

SIZE: 14" x 42"

FINISH: Metroseal 3 shelves and supports

SPECIAL DESCRIPTION:

1. Install shelves over Item 36 3-Compartment Sink at 54" AFF and 66" AFF.

ITEM 38 DISH MACHINE W/BUILT-IN BOOSTER HEATER Quantity: 1

MANUFACTURER: Hobart Corporation

MODEL: CL44e (L-R)

ELECTRICAL: 208/60/3

SPECIAL DESCRIPTION:

1. Single point electrical connection (not including booster heater).
2. 15 K.W. electric tank heat.
3. Vent fan and booster heater control.
4. Common drain connection on unload end.
5. Energy Star certified.
6. Water hammer arrestor to be supplied and installed by Plumbing Contractor in hot water supply line at service connection.

ACCESSORIES:

1. 30 K.W. electric booster heater.

2. Higher than standard chamber.
3. Two (2) stainless steel vent hoods with vent stack and locking-type damper; anti-condensate drip pan on the unload end.
4. Two (2) Vent hood curtain kits.
5. Dish Racks
(6) Hobart DISHRAK-PEG20 Peg Racks
(4) Hobart DISHRAK-COM20 Combination Racks
(2) Hobart SHTPAN-RACK to transport (6) 18" X 26" bun pans through machine.
6. Furnish and install a pant leg duct made from 16 gauge, type 304, 18-8 stainless steel, all welded and polished to a smooth finish. Duct shall be welded as one piece. The pant leg duct is to extend through the ceiling plus 6" to 12" beyond it depending upon type of ceiling (verify). Stainless steel trim is to be provided at the ceiling. Duct is to be fabricated to the standards of Kalthoff Fabricators, Knoxville, TN.

ITEM 39 TROUGH COLLECTOR Quantity: 1

MANUFACTURER: Salvajor

MODEL: S419 (L-R)

ELECTRICAL: 208/60/3

SPECIAL DESCRIPTION:

1. Left to right operation. See drawing.
2. MSS-LD control to be mounted on left.
3. Collector top, gusher head and trough diffuser to be shipped to Fabricator for installation into Soiled Dish Table (Item #40).
4. Plumbing Contractor to provide recirculating plumbing between unit and trough gusher head and water inlets.
5. Hot and cold water supply required.

ACCESSORIES:

1. Additional scrap basket.
2. One (1) #988001 Gusher Head Assembly.

3. One (1) #980061 Trough Diffuser.
4. One (1) #419CISS Full Stainless Steel Cover.

ITEM 40 SOILED DISH TABLE WITH CONVEYOR Quantity: 1 LOT

MANUFACTURER: Aerowerks

MODEL: SBC-10/Custom

SIZE: Size and shape as shown on the drawing.

ELECTRICAL: 208/60/1

SPECIAL DESCRIPTION:

1. See General Requirements.
2. All stainless steel.
3. Table to be fabricated to fit Hobart #CL44e Dish Machine at load end. Soiled dish table to be integrated with conveyor. Conveyor is designed to deliver soiled dishware from tray return window to scrapping table in dishroom.
4. Provide double-wall insulated plastic laminated panels at tray return window. Panels to extend to floor. Panels to be fitted to conveyor support structure and be equipped with a kick plate. Panels and kick plate shall be removable, lift-off design.
5. Conveyor shall be Aerowerks Model SBC-10 single slat belt dishware return conveyor.
6. Belting to consist of Aerowerks Model K10SF-AD with a tensile strength of 6,100 lbs. and shall "side-flex" to a minimum of 19" centerline radius at corners where required. There shall be no sliding friction at corners between belt and groove or guide rail. Both slide bed groove and return track shall be self-cleaning by the action of the belt. Belt take-up shall be accomplished by the natural catenary sag of the belt in the wash chamber.
7. Drive frame shall be all-welded stainless steel angle with 1-5/8"Ø 6" high stainless steel legs and adjustable stainless steel bullet feet.
8. Drive frame shall be fitted with an 18 ga. stainless steel housing on all sides. For access provide stainless steel double wall hinged insulated doors. Where side or end panels are fitted to frame, they shall be sealed with silicone. Drive cabinet to house all necessary plumbing and detergent injection pump for the belt wash system.
9. Provide all welded 14 ga stainless steel wash chamber equipped with lift-

off access panels and removable scrap tray.

10. Provide 1" stainless steel drive shaft mounted within wash chamber on dual-type sealed bearings (Aerowerks grease-filled sealed cartridge inside chamber; precision ball bearing flange cartridge outside chamber).
11. Provide belt wash system consisting of stainless steel manifolds inside wash chamber. Spray manifolds shall be located to effectively clean the belt on both sides, and shall be easily removable without tools.
12. Provide variable speed $\frac{3}{4}$ hp AC Motor and gear reducer. Speed to be changed by turning a knob located on the control panel.
13. Slide bed to be 14 ga. type 304 stainless steel and formed with vertical and horizontal corners coved to a $\frac{3}{4}$ " radius. Unit shall be reinforced with channel mounted on 1 $\frac{5}{8}$ " \varnothing tubular stainless steel legs with adjustable bullet feet and rails
14. Soiled dish table to be 14 ga. type 304 stainless steel and formed with vertical and horizontal corners coved to a $\frac{3}{4}$ " radius. Table to have 2 $\frac{1}{2}$ " high flat rim edge on operator side with 9" high backsplash at rear and where dish table abuts wall. Seal to wall with clear silicon caulking that will withstand 400°F. See General Requirements, Section 11.40.00 for type of sealant to use.
15. Ends of backsplash are completely enclosed, integrally welded, finished and polished and fully sealed to table top to meet NSF standards.
16. Soiled dish table to have waste trough with magnetic silver saver and two (2) perforated ledges. Trough shall be 9" wide, sloping from 3" to maximum with matching flange at end-mounted Salvajor Trough Collector (Item 39). Furnish trough with connection for trough gusher for recirculating water line. Plumbing Contractor to furnish and install recirculating water line mounted under dish table from end of trough to waste collector.
17. Food Service Equipment Contractor to provide one (1) Salvajor gusher head (side nozzle) and one (1) trough diffuser (end nozzle) to mount into trough.
18. Food Service Equipment Contractor to ship collector top to fabricator for welding into soiled dish table.
19. Soiled dish table to be supported on 1 $\frac{5}{8}$ " \varnothing stainless steel legs with adjustable bullet feet. Legs shall be supported with 12 ga. stainless steel channels. Crossrails must be supplied between each leg vertically and horizontally. Omit crossrails where they conflict with equipment or equipment connections under the tables. Move crossrails to front when they interfere with plumbing connections in rear.

20. Table top is to be sound deadened with sound deadening pads as described in the General Fabrication specifications.
21. Provide UL Listed Main Control Center containing main disconnect, start-stop, speed control, and indicating lights. All components shall be neatly contained in a stainless steel watertight enclosure. All wiring shall conform to the latest UL standards. The electrical contractor shall bring 208V/1phase/15A to the main of the panel, but wiring from the equipment to this panel shall be done by Aerowerks, and all wiring shall be carried in liquid tight conduits, including conveyor motor and controls. All electrical controls shall be approved for wet conditions and shall comply with all applicable codes. All enclosures for electrical components must be watertight.
22. Aerowerks shall be responsible for all interconnections of Electrical work required for conveyor system. Final connections to building services shall be by others. Aerowerks shall install and adjust system to owner's satisfaction and shall provide adequate instructions to operating personnel. System shall be guaranteed for a period of one year for parts and labor under normal operating Plumbing interconnections shall be by others.
23. Laminated panel color to be selected by Architect.

ITEM 41

MOP SINK

Quantity: 1 By Other Trades

Floor mounted mop sink is equipped with hose and hanger and hot and cold mixing faucet and is supplied and installed by Plumbing Contractor. Faucet must be equipped with a back-flow prevention device. F.S.E.C. to show plumbing and waste requirements for Mop Sink on his plans.

ITEM 42

HIGH PRESSURE CLEANING SYSTEM

Quantity: 2

MANUFACTURER: Spray Master Technologies

MODEL: SMT-600-WDF (Food Service Package)

ELECTRICAL: 120/60/1
NEMA 5-20P

SPECIAL DESCRIPTION:

1. Systems to be located on wall where shown on plan. See detail on Sht. FS112.
2. Provide standard 600-W unit with 2 H.P. motor, 2.2 GPM @1,100 P.S.I. (115 volts), adjustable chemical and sanitizer injector with flush feature, 50' Hi-Pressure steel braided hose, 36" spray gun/wand assembly, wall-mount brackets with gun hanger, two (2) chemical baskets and 200-RW manual rewind hose reel.

3. Provide 75' Hi-Pressure hose upgrade (per unit).
4. Food Service Package to include the following:
 - a. Maintenance Kit: Water filter assembly with one 5 micron filter, 6' supply hose, replacement filter and hydraulic pump oil.
 - b. Trap shooter spray gun with flexible wand and 10' hose.
 - c. Hummer Jet, Jr. attachment.
 - d. Wall and Tile Brush.
5. System to have anti-backflow protection.

ACCESSORIES:

1. Four (4 total) Carlisle #41567 Sparta Spectrum 18" plastic squeegees with #40225 60" Spectrum Fiberglass Flex-Tip handles. Color to be white.

ITEM 43 RACK SHELF Quantity: 1

MANUFACTURER: Aerowerks

MODEL: Custom

SIZE: Size and shape as shown on the drawing.

SPECIAL DESCRIPTION:

1. Rack shelf to be integral part of Item 40 Soiled Dish Table with Conveyor.
2. Provide vertically adjustable 2-tier overhead rack/storage shelves as shown on plan. Shelves to be cantilever style mounted on 1"Ø stainless steel tubular supports extending through backsplash. Rack shelf to be adjustable from 47" - 53" AFF and hold four (4) 20" x 20" dish racks. Storage shelf to be adjustable from 55" - 61" AFF.

ITEM 44 CLEAN DISH TABLE Quantity: 1

MANUFACTURER: Aerowerks

MODEL: GRC

SIZE: Size and shape as shown on the drawing.

SPECIAL DESCRIPTION:

1. See General Requirements.

2. All stainless steel.
3. Clean dish table to be gravity roller conveyor table, size and shape as shown on drawings. Table to be 14 ga. stainless steel with vertical and horizontal corners coved to a $\frac{3}{4}$ " radius. Table to be equipped with turned up sides with hemmed edges. Hemmed edges to extend approx. 2" above top of rollers. Table to be connected to exit end of Item 62 Dish Machine Unloader to provide a drip-proof connection. Table to be sloped to drain built into table.
4. Clean dish table shall be designed to accept a gravity roller conveyor to carry dish racks from dish machine smoothly and aid in drying of racks. Rollers shall be 1.9" diameter blue PVC, fitted with polypropylene bearings with stainless steel balls. Rollers shall be spaced approx. 5.5" O.C. Shafts shall be $\frac{7}{16}$ " hexagon aluminum securely bolted to side rails. Side rails shall be $\frac{1}{8}$ " x 2" stainless steel resting on support pins welded to side of conveyor bed to keep rollers elevated above bottom of conveyor bed for effective draining of water from dish racks.
5. Clean dish table to be supported on 1-5/8" \varnothing stainless steel legs with adjustable flange feet. Crossrails must be supplied between each leg vertically and horizontally.
6. Provide a pre-wired accumulation switch at end of clean dish table. Electrical Contractor to wire switch back to dish machine to shut machine off when rack reaches end of table.
7. Table top is to be sound deadened with sound deadening pads as described in the General Fabrication specifications.
8. Table will not be sealed to wall. (Note: Minimum 6-5/8" space required at rear between table and wall so dish racks with sheet pans can clear 90° turn.)

ITEM 45 REFRIGERATED SELF-SERVICE CASE Quantity: 1

MANUFACTURER: Structural Concepts

MODEL: CO67R

ELECTRICAL: 208/60/1
NEMA 6-20P

STANDARD FEATURES:

1. Breeze-E (Type II) energy efficient, self-contained refrigeration system with front air intake and rear discharge.
2. Laminated exterior. Color to be selected by Architect.

3. Full end panels with mirror interior.
4. Adjustable and removable metal shelves.
5. Four (4) casters.
6. Top lights (T-8 fluorescent).
7. 6 ft. power cord.

ACCESSORIES:

1. Rear loading hinged doors, locking.
2. Metal shelves, lighted (LED).
3. Night curtain, retractable, non-locking.

ITEM 46 SOLID TOP UNIT Quantity: 1

MANUFACTURER: Colorpoint

MODEL: 96-ST

SIZE: 96-3/8" long x 30" wide x 34" high

ELECTRICAL: 120/60/1
NEMA 5-20P

SPECIAL DESCRIPTION:

1. See General Requirements, Section 1.23 Fiberglass Reinforced Polyester (Serving Line).
2. 34" counter top height.
3. Unit to have one (1) Solid "V" Ridge Tray Slide, size and shape as shown on plan. Tray slide to be mounted 1" below countertop or 33" AFF.
4. Provide convenience outlet (115/60/1, 20 amp) mounted underneath top. Wire to cord and plug. Locate cord and plug on end adjacent to wall.
5. Provide 3" dia. ferruled opening in top for cord and plug access.
6. Stainless Steel Legs.

7. Color to be selected by Architect.
8. Provide #14-ga. stainless steel 10" x 14" x 10" deep sink where shown on drawing. Sink to be welded integral with countertop. Provide knock-outs 4" O.C. for faucet.
9. Provide 16" high glass protector guard at front and one side of sink as shown on drawing. Glass to be bound in stainless steel channel. Guard to extend to countertop to meet Health Dept. requirements for food protection.

ACCESSORIES:

One (1) T & S Brass & Bronze Works #B-0325 Double Pantry Faucet.

ITEM 47 HEATED SHELF UNIT Quantity: 1

MANUFACTURER: Colorpoint

MODEL: 36-ST-EB/GHT-28

SIZE: 36-3/8" long x 30" wide x 34" high

ELECTRICAL: 120/60/1
NEMA 5-15P

SPECIAL DESCRIPTION:

1. See General Requirements, Section 1.23 Fiberglass Reinforced Polyester (Serving Line).
2. 34" counter top height.
3. Provide cut-out in countertop for Drop-In Glass Heated Shelf.
4. Provide Buffet Shield, Single Service, with lift-up hinge. Shield to include heat lamp strip with lights wired to on/off switch in base.
5. Unit to have one (1) Solid "V" Ridge Tray Slide, size and shape as shown on plan. Tray slide to be mounted 1" below countertop or 33" AFF.
6. Provide Cam Operated Line-Up Locks.
7. Stainless Steel Legs.
8. Unit to be daisy chained to receptacle on Item 51 Solid Top Unit.
9. Color to be selected by Architect.

ITEM 48 4-WELL HOT FOOD UNIT Quantity: 2

MANUFACTURER: Colorpoint
MODEL: EF4-CPA
SIZE 60-3/8" long x 30" wide x 34" high
ELECTRICAL: 120/208/60/1
NEMA 14-20P Plug

SPECIAL DESCRIPTION:

1. See General Requirements, Section 1.23 Fiberglass Reinforced Polyester (Serving Line). Note: Standard drain valve configuration acceptable for this unit.
2. 34" counter top height.
3. Water Fill Faucet (hot water). Locate on left (operator side).
4. Provide Adjustable "G" Sloped Front Protector with adjustable sneeze guard.
5. Protector to have incandescent lights.
6. Unit to have one (1) Solid "V" Ridge Tray Slide on customer side. Tray slide to be mounted 1" below countertop or 33" AFF.
7. Provide Cam Operated Line-up Locks.
8. 8" Wide Stainless Steel Cutting Board.
9. Provide Individual Hot Food Well Drains manifolded to single drain valve.
10. Entire unit is interwired with one cord and plug. Hot food unit at K-5 serving line to be daisy chained to Item 52 Cold Food Unit; hot food unit at main serving line to be daisy chained to Item 51 Solid Top Unit.
11. Stainless Steel Legs.
12. Color to be selected by Architect.

ACCESSORIES:

1. Provide and install 22 gauge, Type 304, 18-8 stainless steel trim on customer side to seal unit to floor and wall (K-5 line only). Trim is attached to floor with stainless steel fasteners and sealed to body of unit and wall with clear silicon caulking. Use clear silicon caulking described in this section under Installation. Purpose of trim and caulking is to provide a complete seal between the floor, wall and the unit and to close crevices

against dirt and vermin. See Sht. FS1.14 Equipment Details, Section thru Floor @ K-5 Serving Line.

ITEM 49 BEVERAGE COUNTER Quantity: 2

MANUFACTURER: Colorpoint

MODEL: 74-ST-EB

SIZE: 74-3/8" long x 30" wide x 34" high

ELECTRICAL: 120/60/1
NEMA 5-20P

SPECIAL DESCRIPTION:

1. See General Requirements, Section 1.23 Fiberglass Reinforced Polyester (Serving Line).
2. 34" counter top height.
3. Unit to have one (1) Solid "V" Ridge Tray Slide, size and shape as shown on plan. Tray slide to be mounted 1" below countertop or 33" AFF.
4. Provide Cam Operated Line-up Locks.
5. Provide hinged doors on side with tray slide.
6. Provide convenience outlet (115/60/1, 20 amp) mounted underneath top. Wire to cord and plug.
7. Provide 3" dia. ferruled opening in top for cord and plug, water and drain access.
8. Provide knock-out in bottom of unit for water and drain access.
9. Stainless Steel Legs.
10. Color to be selected by Architect.

ITEM 49A CUP DISPENSER Quantity: 2

MANUFACTURER: San Jamar

MODEL: C2703

STANDARD FEATURES:

1. 3 Cup Dispenser.

2. Stainless steel cabinet.
3. EZ-Fit dispensers with (4) pre-cut gaskets that accommodate 6-24 oz. beverage cups.
4. NSF approved.

ITEM 49B ICE AND WATER DISPENSER Quantity: 1

MANUFACTURER: Servend

MODEL: S-150

ELECTRICAL: 120/60/1
NEMA 5-15P

SPECIAL DESCRIPTION:

1. Unit to plug into receptacle on Item 49 Beverage Counter.
2. Water filler to be connected to filtered water.

STANDARD FEATURES:

1. 150 lb. ice storage capacity.
2. Manual fill.
3. Lighted front panel with ice graphics.
4. Leg and drain kit.

ACCESSORIES:

1. Flomatic water valve.
2. Everpure Model No. QL2-OCS² (Part #EV9275-60) Water Filter with two (2) OCS² (Part #EV9618-02) Replacement Cartridges. Filter to be mounted inside Item 49 Beverage Counter hinged door compartment.

ITEM 49C BEVERAGE DISPENSER Quantity: 2

MANUFACTURER: Cambro

MODEL: 500LCD

SPECIAL DESCRIPTION:

1. Color to be selected by Architect.

STANDARD FEATURES:

1. Single molded, seamless, double wall, high density insulated polyethylene construction is highly durable and dishwasher safe.
2. 4³/₄ gallon capacity.
3. Molded-in handles.
4. Drip proof recessed spigot.
5. NSF approved.

ACCESSORIES:

1. One (1) #R500LCD Riser (per unit).
2. One (1) #LCDCH Condiment Holder (per unit).

ITEM 49D

COFFEE BREWER

Quantity: 1

MANUFACTURER: Bunn-O-Matic

MODEL: CWTF-15-3 (#12950.0212)

ELECTRICAL: 120/60/1
NEMA 5-15P

SPECIAL DESCRIPTION:

1. Unit to plug into receptacle on Item 49 Beverage Counter.
2. Coffee Brewer to be connected to filtered water.

STANDARD FEATURES:

1. 12 cup automatic brewer with three (3) lower warmers.
2. Brews 3.9 to 7.5 gallons per hour.
3. All stainless steel construction.
4. Hot water faucet.

ACCESSORIES:

1. Two (2) Easy Pour® Black Decanters.
2. One (1) Easy Pour® Orange Decanter (decaf).

3. Everpure Model No. QL2-OCS² (Part #EV9275-60) Water Filter with two (2) OCS² (Part #EV9618-02) Replacement Cartridges. Filter to be mounted inside Item 49 Beverage Counter hinged door compartment.

ITEM 50 COLD FOOD UNIT Quantity: 1

MANUFACTURER: Colorpoint
MODEL: 66-CFT Modified
SIZE: 66-3/8" long x 30" wide x 34" high
ELECTRICAL: 120/60/1
NEMA 5-15P

SPECIAL DESCRIPTION:

1. See General Requirements, Section 1.23 Fiberglass Reinforced Polyester (Serving Line). Note: Standard drain valve configuration acceptable for this unit.
2. 34" counter top height.
3. Top to have 1" deep refrigerated recess for three (3) 18" x 26" pans (in lieu of frost top with removable grate).
4. Provide Refrigerated Over Shelf, 2-tier, with fluorescent lights. Shelf to accommodate two (2) 18" x 26" sheet pans placed horizontally.
5. Unit to have one (1) Solid "V" Ridge Tray Slide on customer side. Tray slide to be mounted 1" below countertop or 33" AFF.
6. Provide Cam Operated Line-up Locks.
7. Entire unit is interwired with one cord and plug. Unit to be daisy chained to Item 51 Solid Top Unit.
8. Stainless Steel Legs.
9. Color to be selected by Architect.

ITEM 51 SOLID TOP UNIT Quantity: 1

MANUFACTURER: Colorpoint
MODEL: 50-ST-EB Modified
SIZE: 40-3/8" long x 30" wide x 34" high

ELECTRICAL: 120/208/60/1
NEMA 14-50P

SPECIAL DESCRIPTION:

1. See General Requirements, Section 1.23 Fiberglass Reinforced Polyester (Serving Line).
2. 34" counter top height.
3. Unit to be open at rear with space to accommodate Item 101 Dish Dolly on operator side.
4. Unit to have three (3) receptacles as required to serve Items 47, 48 and 50. Entire unit is interwired with one cord and plug. Locate cord and plug on end of unit adjacent to wall so as not to interfere with Item 101 Dish Dolly.
5. Provide access panel(s) in pylon adjacent to wall for access to electrical service. See plan.
6. Unit to have one (1) Solid "V" Ridge Tray Slide on customer side. Tray slide to be mounted 1" below countertop or 33" AFF.
7. Provide Cam Operated Line-up Locks.
8. Stainless Steel Legs.
9. Color to be selected by Architect.

ITEM 52 COLD FOOD UNIT Quantity: 1

MANUFACTURER: Colorpoint

MODEL: 74-CFT Modified

SIZE: 74-3/8" long x 30" wide x 34" high

ELECTRICAL: 120/208/60/1
NEMA 14-30P

SPECIAL DESCRIPTION:

1. See General Requirements, Section 1.23 Fiberglass Reinforced Polyester (Serving Line). Note: Standard drain valve configuration acceptable for this unit.
2. 34" counter top height.
3. Top to have 1" deep refrigerated recess for three (3) 18" x 26" pans (in lieu

of frost top with removable grate).

4. Provide Refrigerated Over Shelf, 2-tier, with fluorescent lights. Shelf to accommodate two (2) 18" x 26" sheet pans placed horizontally.
5. Unit to have one (1) Solid "V" Ridge Tray Slide on customer side. Tray slide to be mounted 1" below countertop or 33" AFF.
6. Provide Cam Operated Line-up Locks.
7. Unit to have receptacle for Item 48 4-Well Hot Food Unit (K-5 line). Entire unit is interwired with one cord and plug.
8. Stainless Steel Legs.
9. Color to be selected by Architect.

ACCESSORIES:

1. Provide and install 22 gauge, Type 304, 18-8 stainless steel trim on customer side to seal unit to floor and wall. Trim is attached to floor with stainless steel fasteners and sealed to body of unit and wall with clear silicon caulking. Use clear silicon caulking described in this section under Installation. Purpose of trim and caulking is to provide a complete seal between the floor, wall and the unit and to close crevices against dirt and vermin. See Sht. FS1.14 Equipment Details, Section thru Floor @ K-5 Serving Line.

ITEM 53

SOLID TOP UNIT

Quantity: 1

MANUFACTURER: Colorpoint

MODEL: 96-ST

SIZE: 96-3/8" long x 30" wide x 30" high

SPECIAL DESCRIPTION:

1. See General Requirements, Section 1.23 Fiberglass Reinforced Polyester (Serving Line).
2. 30" counter top height.
3. Provide cut-out in counter top for Item 53A Water Filler. See plan for location.
4. Unit to have one (1) Solid "V" Ridge Tray Slide on customer side. Tray slide to be mounted 1" below counter top or 29" AFF.

5. Provide Cam Operated Line-up Locks. Note: Tray slide to align with tray slide on Item 52 Cold Food Unit at 90 degree angle.
6. Provide knock-out in bottom of unit for water and drain access.
7. Stainless Steel Legs.
8. Color to be selected by Architect.

ITEM 53A WATER FILLER Quantity: 1

MANUFACTURER: T & S Brass & Bronze Works

MODEL: B-1230

SPECIAL DESCRIPTION:

1. Water Filler to be located on Item 53 Solid Top Unit where shown on plan. F.S.E.C. to ship unit to serving line fabricator for installation.
2. Water Filler to be connected to filtered water.

ACCESSORIES:

1. Everpure Model No. QL2-OCS² (Part #EV9275-60) Water Filter with two (2) OCS² (Part #EV9618-02) Replacement Cartridges. Filter to be mounted inside Item 53 Solid Top Unit open storage compartment.

ITEM 54 MOBILE MILK UNIT Quantity: 1

MANUFACTURER: True Food Service Equipment

MODEL: TMC-58-S-DS-SS

ELECTRICAL: 120/60/1
NEMA 5-15P

STANDARD FEATURES:

1. Forced air refrigeration system utilizing environmentally friendly (CFC free) 134A refrigerant.
2. All stainless steel exterior.
3. Cylinder lock.
4. Four (4) 4" dia. heavy duty swivel casters, two (2) with brakes.
5. Exterior digital temperature display.

6. Designed to hold sixteen (16) cases of milk.

ACCESSORIES:

1. Corner bumpers.

ITEM 55 SOLID TOP UNIT Quantity: 1

MANUFACTURER: Colorpoint

MODEL: 60-ST-EB

SIZE: 60-3/8" long x 30" wide x 34" high

SPECIAL DESCRIPTION:

1. See General Requirements, Section 1.23 Fiberglass Reinforced Polyester (Serving Line).
2. 34" counter top height.
3. Unit to have two (2) Solid "V" Ridge Tray Slides. Tray slide on K-5 side to be mounted 5" below countertop or 29" AFF; other tray slide to be mounted 1" below countertop or 33" AFF.
4. Provide Cam Operated Line-up Locks.
5. Provide hinged doors on side with 33" AFF tray slide.
6. Stainless Steel Legs.
7. Color to be selected by Architect.

ITEM 56 CASHIER UNIT Quantity: 1

MANUFACTURER: Colorpoint

MODEL: 28-CSE

SIZE: 28-3/8" long x 30" wide x 34" high

ELECTRICAL: 120/60/1
NEMA 5-15P plug

SPECIAL DESCRIPTION:

1. See General Requirements, Section 1.23 Fiberglass Reinforced Polyester (Serving Line).

2. 34" counter top height.
3. Locking Cash Drawer with removable money tray.
4. Provide flush-mounted convenience outlet in base of unit. Provide knock-out in top for cord and plug.
5. Provide bottom shelf approximately 12" wide.
6. Entire unit is interwired with one cord and plug. Locate cord and plug on end of unit closest to receptacle.
7. Unit to have two (2) Solid "V" Ridge Tray Slides. Tray slide on K-5 side to be mounted 5" below countertop or 29" AFF; other tray slide to be mounted 1" below countertop or 33" AFF.
8. Provide Cam Operated Line-up Locks.
9. Stainless Steel Legs.
10. Color to be selected by Architect.
11. Conduit for computer interface from Item 56 to computer location in Manager's office is required. See drawings. Under the floor conduit for interfaces to be supplied and installed by Electrical Contractor.

ITEM 56A CASHIER STOOL Quantity: 1

MANUFACTURER: Boss Office Chairs

MODEL: 114-ODA165

SPECIAL DESCRIPTION:

1. Seat height adjusts from 20-1/2" – 26-1/2".
2. Upholstery color to be selected by Architect.

ITEM 57 UTENSIL RACK Quantity: 1

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Adjustable™ Super Erecta Shelf®
(4) A2448NK3 Wire shelves
(4) 63UPK3 Posts for stem casters
(1) EP55C Enclosure panel
(2) 9970Z Enclosure panel retaining clamp
(6) L48N-4C Rear shelf ledge
(4) L24N-4C Side shelf ledge

- (1) MTR2448XE Tray drying rack
 - (4) 5MPX Casters
 - (2) MTB93060W Tote Box
 - (2) US24NA Drawer slide set
 - (36) HK23C Hooks
- 1 unit

SIZE: 24" x 48"

FINISH: Metroseal 3 shelves and posts. Balance to be chrome.

SPECIAL DESCRIPTION:

1. Rack consists of four (4) posts with stem casters and four (4) wire shelves spaced evenly with the bottom shelf installed 6" AFF. Top shelf to finish even with posts. Install enclosure panel on left end from top shelf. Install tray module on bottom shelf. Remaining three shelves to have front, rear and right side shelf ledges. Top shelf to have left side shelf ledge. Top of posts to have end caps. Mount tote boxes and slide sets under second shelf from top. Mount snap-on hooks to enclosure panel. Casters to have donut bumpers.

ACCESSORIES:

1. One (1) set of San Jamar #CB1824KC Kolor-Cut cutting boards. Set includes six boards, each a separate color, in a combo pack with wall chart. Size is 18" x 24" x 1/2" thick.

ITEM 58 CONDIMENT RACK Quantity: 1

MANUFACTURER: InterMetro Industries Corporation

- MODEL: Super Adjustable™ Super Erecta Shelf®
- (4) A1842NK3 Wire shelves
 - (4) 63UPK3 Posts for stem casters
 - (4) 5MPX Casters
 - (8) L18N-4C Side ledges
 - (8) L42N-4C Back ledges
- 1 unit

SIZE: 18" x 42"

FINISH: Metroseal 3 shelves and posts. Balance to be chrome.

SPECIAL DESCRIPTION:

1. Rack consists of four (4) posts with stem casters and four (4) wire shelves spaced evenly with the bottom shelf installed 6" AFF. Top shelf to finish 4" from top of posts. All four shelves to have front, rear, right and left side

shelf ledges. Top of posts to have end caps. Casters to have donut bumpers.

ITEM 59 POT/PAN RACK Quantity: 2

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Adjustable™ Super Erecta Shelf®
(8) A2448NK3 Wire shelves, 24" x 48"
(8) 63UPK3 Posts for stem casters
(2) TR2448XEA Tray module
(8) 5MPX Casters
2 units

SIZE: 24" x 48"

FINISH: Metroseal 3 shelves and posts.

SPECIAL DESCRIPTION

1. Rack consists of four (4) posts with stem casters and four (4) wire shelves spaced evenly with the bottom shelf installed 6" AFF. Top shelf to finish even with posts. Install tray module on top shelf. Top of posts to have endcaps. Casters to have donut bumpers.

ITEM 60 FLOOR TROUGH, 24" X 24" Quantity: 1

MANUFACTURER: Eastern Steel or Approved Fabricator

FINISH: Stainless Steel

MODEL: Eastern Steel Standard Floor Trough with Subway Grating
Model FT Drain Trough
Model SFB Subway Style Grating

Approved Fabricator - Unit must be comparable to above.

SIZE: 24" x 24"

SPECIAL DESCRIPTION:

1. See detail.
2. 4" drain connection required.
3. Grating must be level with plane of finished floor.

ITEM 61 FLOOR TROUGH, 12" X 48" Quantity: 1

MANUFACTURER: Eastern Steel or Approved Fabricator

FINISH: Stainless Steel

MODEL: Eastern Steel Standard Floor Trough with Subway Grating
Model FT Drain Trough
Model SFB Subway Style Grating

Approved Fabricator - Unit must be comparable to above.

SIZE: 12" x 48"

SPECIAL DESCRIPTION:

1. See detail.
2. 4" drain connection required.
3. Grating must be level with plane of finished floor.

ITEM 62 DISH MACHINE UNLOADER Quantity: 1

MANUFACTURER: Aerowerks

MODEL: 90° Tite Turn Unloader

ELECTRICAL: 208/60/3

SPECIAL DESCRIPTION:

1. Power unloader to fit Hobart #CL44e Dish Machine at exit end and Item 44 Clean Dish Table at other end. 90° turn makes a smooth transition to the roller table.
2. Motor-powered turn track made from stainless steel with polyethylene guides for top and return side.
3. Entire drive chain assembly shall be supported inside a 14 ga. stainless steel pan.
4. Unit to be supported on 1 5/8" Ø stainless steel tubing legs with adjustable feet.
5. Provide plastic pivot-radius chain, motorized, to pull 20" x 20" dish racks around a tight radius so that overall powered curve dimension from end of dish machine to far side of table is no greater than 34".
6. Inside radius of unloader is equipped with stub rollers to support racks on inboard side. Roller specs same as Aerowerks standard GRC (See Item

44 Clean Dish Table).

7. Unloader is equipped with an emergency stop which also stops dish machine.
8. Powered unloader is interwired to dish machine so that it is running when dish machine is operating.

ITEM 63 DISH RACK DOLLY Quantity: 4

MANUFACTURER: Cambro

MODEL: CDR2020

ITEM 64 MILK CRATE DOLLY Quantity: 2

MANUFACTURER: New Age Industrial

MODEL: 1622

SIZE: 26-3/4" x 28-1/4" x 9" high

SPECIAL DESCRIPTION:

1. Aluminum construction.
2. Furnished with four (4) 5" platform type swivel casters.
3. Stores four (4) 13" x 13" milk crates on each level.

ACCESSORIES:

1. Aluminum Drag Hook #1199 (one per unit).

ITEM 65 ALL PURPOSE SHELVING Quantity: 2

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Erecta Shelf®, Solid Flat
(10) 2160FS Solid Shelves
(8) 63PS Posts
2 units

SIZE: 21" x 60"

FINISH: Stainless steel shelves and posts

SPECIAL DESCRIPTION:

1. Five (5) tiers.

2. Four (4) 63" posts.
3. Bottom shelf - 7" AFF.
4. Between bottom and second shelf - 12" (or space for one 1-gallon jar).
Between second and third shelves - 12" (or space for one 1-gallon jar).
Space remaining shelves evenly. Top shelf to finish even with top of post.

ITEM 66 THAWING RACK Quantity: 1

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Erecta Shelf® Solid Shelving
 (2) 2448LS Vented Shelves
 (1) 2448FS Solid Shelf
 (4) 63UPS Posts
 (4) 5MPX Casters
 1 unit

SIZE: 24" x 48"

FINISH: Stainless steel shelves and posts

SPECIAL DESCRIPTION:

1. Mobile tier of three shelves.
2. Unit is assembled with solid shelf installed adjacent to casters.
3. One (1) vented shelf is installed on top post position, and the other vented shelf is spaced evenly between the top and bottom shelves..

ITEM 67 SHELVING/PLATFORM, 21" x 42" Quantity: 1 LOT

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Adjustable™ Super Erecta Shelf®
 (2) A2142NK3 Wire Shelves
 (1) CC4580B Dunnage Shelves
 (4) 63PK3 Posts
 1 unit

SIZE: 21" x 42"

FINISH: Metroseal 3 shelves, dunnage rack and posts

SPECIAL DESCRIPTION:

1. Individual unit consists of three shelves with the bottom shelf constructed as a heavy duty platform. The bottom shelf is 7" from the floor with 40" between the bottom shelf and the second shelf. The overall height is 63". Each unit has four Metroseal posts.

ITEM 68 SHELVING/PLATFORM, 21" x 48" Quantity: 1 LOT

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Adjustable™ Super Erecta Shelf®
(16) A2148NK3 Wire Shelves
(8) CC7147 Dunnage Shelves
(25) 63PK3 Posts
(7) 7PK3 Posts
(20) 9995Z "S" Hooks
8 units

SIZE: 21" x 48"

FINISH: Metroseal 3 shelves, dunnage shelves and posts

SPECIAL DESCRIPTION:

1. All individual units except where clips are used. Unit consists of three shelves with the bottom shelf constructed as a heavy duty platform. The bottom shelf is 7" from the floor with 40" between the bottom shelf and the second shelf. The overall height is 63". Each unit has four Metroseal posts. Only 7" posts shown on drawing. Add on clips per top two shelves as shown on the drawing. Two add-on clips per shelf.

ITEM 69 SHELVING/PLATFORM, 21" x 54" Quantity: 1 LOT

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Adjustable™ Super Erecta Shelf®
(14) A2154NK3 Wire Shelves
(7) CC2347A Dunnage Shelves
(23) 63PK3 Posts
(5) 7PK3 Post
(12) 9995Z "S" Hooks
7 units

SIZE: 21" x 54"

FINISH: Metroseal 3 shelves, dunnage shelves and posts

SPECIAL DESCRIPTION:

1. All individual units except where clips are used. Unit consists of three shelves with the bottom shelf constructed as a heavy duty platform. The

bottom shelf is 7" from the floor with 40" between the bottom shelf and the second shelf. The overall height is 63". Each unit has four Metroseal posts. Only 7" posts shown on drawing. Add on clips per top two shelves as shown on the drawing. Two add-on clips per shelf.

ITEM 70 SHELVING/PLATFORM, 21" x 42" Quantity: 1 LOT

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Adjustable™ Super Erecta Shelf®
(24) A2142NC Wire Shelves
(12) CC4580A Dunnage Shelves
(39) 63P Posts
(9) 7P Post
(20) 9995Z "S" Hooks
12 units

SIZE: 21" x 42"

FINISH: Chrome shelves and dunnage shelves, plated posts

SPECIAL DESCRIPTION:

1. All individual units except where clips are used. Unit consists of three shelves with the bottom shelf constructed as a heavy duty platform. The bottom shelf is 7" from the floor with 40" between the bottom shelf and the second shelf. The overall height is 63". Each unit has four plated posts. Only 7" posts shown on drawing. Add on clips per top two shelves as shown on the drawing. Two add-on clips per shelf.

ITEM 71 SHELVING/PLATFORM, 21" x 48" Quantity: 1 LOT

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Adjustable™ Super Erecta Shelf®
(16) A2148NC Wire Shelves
(8) CC7147A Dunnage Shelves
(32) 63P Posts
8 units

SIZE: 21" x 48"

FINISH: Chrome shelves and dunnage shelves, plated posts

SPECIAL DESCRIPTION:

1. Individual units consist of three shelves with the bottom shelf constructed as a heavy duty platform. The bottom shelf is 7" from the floor with 40" between the bottom shelf and the second shelf. The overall height is 63".

Each unit has four plated posts.

ITEM 72 SHELVING/PLATFORM, 21" x 54" Quantity: 1 LOT

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Adjustable™ Super Erecta Shelf®
(18) A2154NC Wire Shelves
(9) CC2347R Dunnage Shelves
(28) 63P Posts
(8) 7P Post
(24) 9995Z "S" Hooks
9 units

SIZE: 21" x 54"

FINISH: Chrome shelves and dunnage shelves, plated posts

SPECIAL DESCRIPTION:

1. All individual units except where clips are used. Unit consists of three shelves with the bottom shelf constructed as a heavy duty platform. The bottom shelf is 7" from the floor with 40" between the bottom shelf and the second shelf. The overall height is 63". Each unit has four plated posts. Only 7" posts shown on drawing. Add on clips per top two shelves as shown on the drawing. Two add-on clips per shelf.

ITEM 73 NOT USED

ITEM 74 SHELVING UNIT, 21" x 48" Quantity: 1 LOT

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Adjustable™ Super Erecta Shelf®
(6) A2148NC Wire Shelves
(2) CC7147A Dunnage Shelf
(8) 74P Posts
2 units

SIZE: 21" x 48"

FINISH: Chrome shelves and dunnage shelves, plated posts

SPECIAL DESCRIPTION:

1. Individual units consist of four shelves with the bottom shelf constructed as a heavy duty platform. The bottom shelf is 7" from the floor. All the remaining shelves are spaced equally with the top shelf finishing even with the top of the posts. The overall height is 74". Unit has four plated posts.

ITEM 75 SHELVING/PLATFORM, 21" x 42" Quantity: 1 LOT

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Adjustable™ Super Erecta Shelf®
(50) A2142NC Wire Shelves
(25) CC4580A Dunnage Shelves
(88) 74P Posts
(12) 7P Posts
(24) 9995Z "S" Hooks
25 units

SIZE: 21" x 42"

FINISH: Chrome shelves and dunnage shelves, plated posts

SPECIAL DESCRIPTION:

1. All individual units except where clips are used. Unit consists of three shelves with the bottom shelf constructed as a heavy duty platform. The bottom shelf is 7" from the floor with 52" between the bottom shelf and the second shelf. The overall height is 74". Each unit has four plated posts. Only 7" posts shown on drawing. Add on clips per top two shelves as shown on the drawing. Two add-on clips per shelf.

ITEM 76 SHELVING/PLATFORM, 21" x 48" Quantity: 1 LOT

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Adjustable™ Super Erecta Shelf®
(44) A2148NC Wire Shelves
(22) CC7147A Dunnage Shelves
(87) 74P Posts
(1) 7P Post
(4) 9995Z "S" Hooks
22 units

SIZE: 21" x 48"

FINISH: Chrome shelves and dunnage shelves, plated posts

SPECIAL DESCRIPTION:

1. All individual units except where clips are used. Unit consists of three shelves with the bottom shelf constructed as a heavy duty platform. The bottom shelf is 7" from the floor with 52" between the bottom shelf and the second shelf. The overall height is 74". Each unit has four plated posts. Only 7" posts shown on drawing. Add on clips per top two shelves as shown on the drawing. Two add-on clips per shelf.

ITEM 77 NOT USED

ITEM 78 #10 CAN RACK Quantity: 1

MANUFACTURER: New Age Industrial

MODEL: 97294

SIZE: 27-1/8" wide x 42" long x 81¼" high

SPECIAL DESCRIPTION:

1. All welded aluminum construction.
2. Unit to hold 156 #10 size cans.
3. Lifetime guarantee against rust and corrosion.

ITEM 79 HOSE REEL Quantity: 1

MANUFACTURER: T & S Brass and Bronze Works

MODEL: B-7122-C01 Modified

SPECIAL DESCRIPTION:

1. Plumbing and accessories are concealed body type.
2. Bottom of reel to be installed at 72" AFF.
3. Label and deliver to Plumbing Contractor for installation.
4. Close coordination is required between contractors to ensure that plumbing is non-exposed.

ACCESSORIES:

1. Substitute #B-0107-C Spray Valve Unit with low flow spray head.
2. #B-0513 Mixing Valve (Concealed body type).
3. #ORK-2 Shut-Off Control Valve (Concealed body type).
4. #B-CVV - ½" Check Valves – 2 ea.
5. #B-0963 Continuous Pressure Vacuum Breaker. Note: Provide 3/8" bushings for inlet and outlet.

ITEM 80 CLOTHES WASHER Quantity: 1

MANUFACTURER: General Electric

MODEL: GTWP1800HWS

ELECTRICAL: 120/60/1
NEMA 5-20P

STANDARD FEATURES:

1. Dual-Action agitator.
2. 3.7 DOE cu. ft. capacity.
3. 12 wash cycles, 4 water levels.
4. Rotary electromechanical controls.

ITEM 81 CLOTHES DRYER Quantity: 1

MANUFACTURER: General Electric

MODEL: GTDP490EDWS

ELECTRICAL: 208/60/1
NEMA 6-30P

SPECIAL DESCRIPTION:

1. Food Service Equipment Contractor furnishes cord and plug for dryer, labels and delivers to Electrical Contractor for installation.
2. Food Service Equipment Contractor furnishes dryer hose, labels and delivers to Mechanical Contractor for installation.
3. Vent for dryer is provided and installed by Mechanical Contractor.

STANDARD FEATURES:

1. HE Sensor Dry.
2. 7.0 cu. ft. capacity.
3. 13 cycles, 4 heat selections.
4. Rotary electromechanical controls.

ACCESSORIES:

1. One (1) NEMA 6-30P cord and plug, 4 ft. long.
2. Dryer hose (verify length).

ITEM 82 MOP HANGER Quantity: 2

MANUFACTURER: Handy Hanger

MODEL: SS6

ITEM 83 BREAD RACK Quantity: 4 N.I.C.- By Others

ITEM 84 MICROWAVE OVEN Quantity: 1

MANUFACTURER: Panasonic

MODEL: NE-3280

ELECTRICAL: 208/60/1
NEMA 6-30P

STANDARD FEATURES:

1. 3,200 watts of cooking power.
2. Large oven capacity – 1.6 cu. ft. Can accommodate two (2) 4" tall full size pans.
3. 3-stage cooking with 5 power levels.
4. Drop down counter style door.

ACCESSORIES:

1. Cambro Micro Pans, amber:
(2) #12HP Full size, 2½" deep
(4) #24HP Half size, 4" deep
(2) #10HPCH H-Pan covers with handles for full size pans
(4) #20HPCH H-Pan covers with handles for half size pans

ITEM 85 EQUIPMENT STAND Quantity: 1

MANUFACTURER: Advance Tabco or equal

MODEL: VSS-240

SIZE: 30" long x 24 wide x 35½" high

STANDARD FEATURES:

1. 2" x 1" square die embossed NO-DRIP countertop edge.
2. 18 ga. stainless steel undershelf.

ACCESSORIES:

1. One (1) #TA-25 Set of Casters, 2 with brakes.

ITEM 86 EXHAUST HOOD Quantity: N.I.C.-1 By Other Trades

To be supplied and installed by the HVAC (Mechanical) Contractor. Dimensioned location of hood to be provided by the Food Service Equipment Contractor to Mechanical Contractor through the General Contractor. Size as shown on the Food Service Equipment layout drawing is the capture size and does not reflect O.D. of the ventilator. The filters/baffles are stainless steel. The hood is cleaned by the Mechanical Contractor just prior to final acceptance by the Owner. The Mechanical Contractor provides training to the Food Service personnel on the use, care, cleaning and maintenance of the hood and fire suppression system.

ITEM 87 TRAY/SILVERWARE UNIT Quantity: 2

MANUFACTURER: Colorpoint

MODEL: CPM-MTS Modified

SPECIAL DESCRIPTION:

1. Height of unit to be lowered to 34" to top of rail.

ACCESSORIES:

1. Provide napkin dispensers (1 pair).
2. Wrap-around bumper.
3. 5" dia. swivel casters.

ITEM 88 BAKERS TABLE Quantity: 1 - Existing

SPECIAL DESCRIPTION:

1. Bakers Table is 8'-0" long x 30" wide with tier of 3 drawers on right and table mounted overshelf.
2. Table base and drawer enclosure to be sanded and refinished. Apply hammertone grey enamel paint to match existing.
3. Backsplash ends and rear to be completely enclosed with stainless steel to meet NSF requirements.

4. Existing galvanized drawer pans to be replaced with stainless steel drawer pans, size to match existing.
5. Lubricate drawer slides so that all drawers glide easily. Verify that feet can be adjusted.
6. Food Service Equipment Contractor to pick up equipment at end of school year, deliver to shop for refinishing and store in his warehouse until job site is ready for delivery of equipment. Locate where shown on plan.

ITEM 88A INGREDIENT BIN Quantity: 6 - Existing

SPECIAL DESCRIPTION:

1. Bins are Seco Products Model No. 47-75 stainless steel ingredient bins.
2. Food Service Equipment Contractor to pick up equipment at end of school year and store in his warehouse until job site is ready for delivery of equipment. Locate where shown on plan. Note: Only three (3) shown on plan. Locate additional units in large walk-in freezer.

ITEM 89 MOBILE WORK TABLE, 30" X 96" Quantity: 2

MANUFACTURER: Approved Fabricator

MODEL: Custom

SIZE: 8'-0" long x 30" wide x 34" high

FINISH: Stainless steel

SPECIAL DESCRIPTION:

1. See General Requirements.
2. Two (2) single drawers, located on same side. See drawing. Pan size is 20" x 20" x 5". Drawer is attached to top. Table underbracing is not exposed.
3. Sectional removable undershelf. Sections to be sized for sending through Dish Machine.
4. Tente swivel casters with brakes - 5" H.D.
5. Edges - Bull nose.

ITEM 90 TRASH CONTAINER, 40-GAL. Quantity: 1 LOT

MANUFACTURER: Rubbermaid

MODEL: Square Brute Container
3536, 3539, 3530

SPECIAL DESCRIPTION:

1. Provide eight (8) Rubbermaid 40-gal. containers with lids and dollies.
2. Color to be gray.

ITEM 91 AIR CURTAIN Quantity: 1

MANUFACTURER: Berner

MODEL: SHC07-2072A

ELECTRICAL: 120/60/1

SPECIAL DESCRIPTION:

1. Air curtain to be located over rear service area doors.
2. General Contractor to provide two (2) knock-outs in door frame for wiring to microswitches. This allows control wiring to be run in conduit concealed in wall above door. Food Service Equipment Contractor to coordinate with door supplier. See detail.
3. Color to be white.
4. Adjust velocity and direction of air current according to the designed usage.

ACCESSORIES:

1. Two (2) NEMA 1 Plunger Style Door Switches for automatic on/off control.

ITEM 92 AIR CURTAIN Quantity: 6

MANUFACTURER: Berner

MODEL: SLC07-1036A

ELECTRICAL: 120/60/1

SPECIAL DESCRIPTION:

1. Air Curtains to be installed over all walk-in cooler and freezer doors. Food Service Equipment Contractor to ship Air Curtains and control packages to Walk-In Cooler manufacturer for installation.

2. Color to be white.

ACCESSORIES:

1. Six (6) Basic Control Packages (one per unit) with magnetic reed door switch and pre-wired remote mounted load center.

ITEM 93 SILVERWARE SOAK SINK Quantity: 1

MANUFACTURER: Aerowerks or Approved Fabricator

MODEL: Custom

SIZE: 26" wide x 26" long x 24" high

SPECIAL DESCRIPTION:

1. Sink compartment to measure 23" x 23" x 8" deep.
2. Sink to be constructed of 14 ga. Type 304 stainless steel with all corners coved on 5/8" radius. Provide 1-1/2" rolled rims on all top edges. Sink to be mounted on 1-5/8" O.D. stainless steel legs with 5" dia. heavy duty swivel casters.
3. Provide 1-1/2" lever drain with 4" long tailpipe.
4. See Section C on Sht. FS105.

ITEM 94 TOTE DOLLY Quantity: 17

MANUFACTURER: Cambro

MODEL: CD100

SIZE: 28-7/8" long x 19-3/4" wide x 10-1/2" high

SPECIAL DESCRIPTION:

1. One piece seamless, double-wall, high density polyethylene construction.
2. Load capacity is 300 lbs.
3. Four (4) 5" casters, 2 fixed, 2 swivel, 1 with brake.
4. Verify that dollies will work with Owner's tote boxes.
5. Color to be selected by Architect.

ITEM 95 DUNNAGE RACK, 24" X 48" Quantity: 11

MANUFACTURER: New Age Industrial

MODEL: 2009

SIZE: 48" long x 24" wide x 12" high

FEATURES:

1. High tensile extruded aluminum, all welded construction.
2. 2,500 lbs. capacity.

ITEM 96 DUNNAGE RACK, 24" X 60" Quantity: 3

MANUFACTURER: New Age Industrial

MODEL: 2010

SIZE: 60" long x 24" wide x 12" high

FEATURES:

1. High tensile extruded aluminum, all welded construction.
2. 2,000 lbs. capacity.

ITEM 97 WORK TABLE, 24" x 48" Quantity: 1

MANUFACTURER: Advance Tabco or equal

MODEL: TFSS-244

SIZE: 4'-0" long x 24" wide x 35½" high

STANDARD FEATURES:

1. 14 ga. stainless steel top with rolled rim edge on front, square sides and 1½" turn-up at rear.
2. Stainless steel gussets, 1-5/8" dia. tubular stainless steel legs and cross bracing with 1" adjustable stainless steel bullet feet.

ITEM 97A COFFEE MAKER Quantity: 1 N.I.C.- By Others

Food Service Equipment Contractor to show 120/60/1 electrical service and cold water for Coffee Maker on his electrical and plumbing rough-in drawings.

ITEM 97B MICROWAVE OVEN Quantity: 1 N.I.C.- By Others

Food Service Equipment Contractor to show 120/60/1 electrical service for Microwave Oven on his electrical rough-in drawing.

ITEM 98 RECEIVING DESK Quantity: 1

MANUFACTURER: Kelmax (Storage Products Group)

MODEL: 4G0186

SIZE: 24" long x 24" wide x 48" high

STANDARD FEATURES:

1. Stationary unit with lockable lift up storage area.
2. Powdercoat finish on steel.

ITEM 99 LOCKERS Quantity: 1 LOT By Other Trades

Supplied and installed by General Contractor. Lockers to be installed on masonry curb.

ITEM 100 TRAY STAND Quantity: 1

MANUFACTURER: Colorpoint

MODEL: 36-RTE

SIZE: 36-3/8" long x 30" wide x 34" high

SPECIAL DESCRIPTION:

1. See General Requirements, Section 1.23 Fiberglass Reinforced Polyester (Serving Line).
2. 34" counter top height.
3. Tray Stand to accommodate two stacks of 14" x 18" trapezoidal compartment trays (low side).
4. Provide cut-outs in top (high side) for six (6) silverware cylinders. See plan for location. See Accessory 1.
5. Provide cut-out in top (high side) for napkin well. See plan for location. See Accessory 2.
6. Stainless Steel Legs.
7. Color to be selected by Architect.

ACCESSORIES:

1. Six (6) Vollrath #52642 Nylon Silverware Cylinders.
2. One (1) Vollrath #90422 1/4 size stainless steel pan, 2½" deep.
3. Provide and install 22 gauge, Type 304, 18-8 stainless steel trim on customer side to seal unit to floor and wall. Trim is attached to floor with stainless steel fasteners and sealed to body of unit and wall with clear silicon caulking. Use clear silicon caulking described in this section under Installation. Purpose of trim and caulking is to provide a complete seal between the floor, wall and the unit and to close crevices against dirt and vermin. See Sht. FS1.14 Equipment Details, Section thru Floor @ K-5 Serving Line.

ITEM 101 DISH DOLLY Quantity: 2

MANUFACTURER: InterMetro Industries Corporation

MODEL: PCD11A

SIZE: 26-5/8" wide x 26-5/8" deep x 31-7/8" high

STANDARD FEATURES:

1. Seamless molded high-density polymer construction with Microban Antimicrobial protection.
2. Four (4) adjustable removable dividers.
3. Four (4) 5" dia. swivel casters, 2 with brakes.
4. Vinyl cover.

ITEM 102 STAINLESS STEEL WALL CAP Quantity: 1

MANUFACTURER: Approved Fabricator

MODEL: Custom

SIZE: 16'-0" long x 8" wide (verify)

SPECIAL DESCRIPTION:

1. Wall cap to be constructed of 14 gauge, type 304 18-8 stainless steel, one piece all welded construction. Cap to be approximate length and width of 48" high wing wall underneath Exhaust Hood with 1½" straight turndown on all exposed edges. Cap to be formed with 30 degree peak in center to conform with Health Dept. requirements. Caulk and seal to wall with clear

silicon caulking.

2. See detail on Sht. FS1.14 Equipment Details.

ITEM 103 WALL-MOUNTED SHELF, 10" X 48" Quantity: 1

MANUFACTURER: Advance Tabco or equal

MODEL: WS-10-48

SIZE: 10" wide x 48" long

SPECIAL DESCRIPTION:

1. Mount shelf over Item 97 Work Table at 56" AFF.

NOTE! THE FOLLOWING ITEMS ARE LOCATED IN THE CULINARY KITCHEN:

ITEM CK-1 3-SECTION REACH-IN REFRIGERATOR Quantity: 1

MANUFACTURER: True Food Service Equipment, Inc.

MODEL: T-72

ELECTRICAL: 115/60/1
NEMA 5-15P

STANDARD FEATURES:

1. Oversized, factory balanced refrigeration system maintains 33°F. to 38°F.
2. Bottom mount self-contained refrigeration system using CFC free 134A refrigerant.
3. Stainless steel doors and fronts.
4. White aluminum NSF approved interior liner.
5. Heavy duty PVC coated shelves.
6. Casters.
7. Cord and plug.

ITEM CK-2 1-SECTION REACH-IN FREEZER Quantity: 1

MANUFACTURER: True Food Service Equipment, Inc.

MODEL: T-23F-HC

ELECTRICAL: 115/60/1
NEMA 5-15P

STANDARD FEATURES:

1. Extra large evaporator coil, balanced with higher horsepower compressor and large condenser maintains -10°F.
2. Bottom mount self-contained refrigeration system using CFC free R290 refrigerant.
3. Automatic defrost system.
4. Stainless steel doors and fronts.
5. White aluminum NSF approved interior liner.
6. Heavy duty PVC coated shelves.
7. Casters.
8. Cord and plug.

ITEM CK-3 HANDWASH SINK Quantity: 2

MANUFACTURER: Advance Tabco

MODEL: 7-PS-90

STANDARD FEATURES:

1. Sink bowl is 10" x 14" x 5" deep.
2. Heavy gauge type 304 stainless steel construction.
3. Includes pedestal base, gooseneck spout, stainless steel basket drain and single pedal mixing valve with built-in check valve.
4. Includes wall mounting bracket.

ITEM CK-4 UTENSIL RACK

Quantity: 1

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Adjustable™ Super Erecta Shelf®
(4) A2448NK3 Wire shelves
(4) 63UPK3 Posts for stem casters
(1) EP55C Enclosure panel

- (2) 9970Z Enclosure panel retaining clamp
 - (6) L48N-4C Rear shelf ledge
 - (4) L24N-4C Side shelf ledge
 - (1) MTR2448XE Tray drying rack
 - (4) 5MPX Casters
 - (2) MTB93060W Tote Box
 - (2) US24NA Drawer slide set
 - (36) HK23C Hooks
- 1 unit

SIZE: 24" x 48"

FINISH: Metroseal 3 shelves and posts. Balance to be chrome.

SPECIAL DESCRIPTION:

1. Rack consists of four (4) posts with stem casters and four (4) wire shelves spaced evenly with the bottom shelf installed 6" AFF. Top shelf to finish even with posts. Install enclosure panel on left end from top shelf. Install tray module on bottom shelf. Remaining three shelves to have front, rear and right side shelf ledges. Top shelf to have left side shelf ledge. Top of posts to have end caps. Mount tote boxes and slide sets under second shelf from top. Mount snap-on hooks to enclosure panel. Casters to have donut bumpers.

ITEM CK-5 SALAD PREP TABLE Quantity: 1

MANUFACTURER: Advance Tabco or equal
T & S Brass and Bronze Works

MODEL: TVKS-308

SIZE: Size and shape as shown on drawing.
8'-0" long x 30" wide x 35" high.

STANDARD FEATURES:

1. 14 gauge Type 304 stainless steel top with 2" x 1" square die embossed NO DRIP countertop edge with 1/2" return on three sides and 10" high backsplash with 2" return at rear.
2. Stainless steel legs and gussets with 1" adjustable stainless steel feet. Six (6) legs for tables 8'-0" and over.

ACCESSORIES:

1. Provide #TA-11D-2 Double Bowl Sink, 20" x 20" x 12" deep, welded into countertop. Locate in center of table. Delete swing spout faucet. Relocate center legs to left of sinks.

2. T & S Brass and Bronze Works #B-0133-B Pre-Rinse Unit modified with 50" hose length. Pre-Rinse Unit includes one (1) #B-0156 Add-On Faucet with 12' swing nozzle. Provide #B-0230-K Installation Kit.
3. Label spray/faucet assembly and deliver to Plumbing Contractor for installation.

ITEM CK-6 SHELVING UNIT, 21" X 48" Quantity: 1 LOT

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Adjustable™ Super Erecta Shelf®
(15) A2148NC Wire Shelves
(12) 74P Posts
3 units

SIZE: 21" x 48"

FINISH: Chrome shelves and plated posts

SPECIAL DESCRIPTION:

1. Individual units consist of five shelves. The bottom shelf is 7" from the floor. All the remaining shelves are spaced equally with the top shelf finishing even with the top of the posts. The overall height is 74". Unit has four plated posts.

ITEM CK-7 PAN/TRAY RACK Quantity: 1

MANUFACTURER: New Age Industrial

MODEL: 4340

STANDARD FEATURES:

1. Universal Angle Slides spaced 5" O.C.; 12 sets each rack.
2. All aluminum heavy duty "D" tube construction.
3. Four (4) 6" platform type swivel casters, 2" x 6" with non-marking wheels.
4. Lifetime guarantee against rust and corrosion.

ITEM CK-8 WALL-MOUNTED SHELF, 12" X 96" Quantity: 1

MANUFACTURER: Advance Tabco or equal

MODEL: WS-12-96

SIZE: 12" wide x 96" long

SPECIAL DESCRIPTION:

1. Mount shelf over Item CK-22 Work Table at 60" AFF.

ITEM CK-9 WALL-MOUNTED SHELF, 12" X 48" Quantity: 1

MANUFACTURER: Advance Tabco or equal

MODEL: WS-12-48

SIZE: 12" wide x 48" long

SPECIAL DESCRIPTION:

1. Mount shelf over Item CK-3 Handwash Sink at 60" AFF.

ITEM CK-10 FOOD PROCESSOR Quantity: 1

MANUFACTURER: Robot Coupe

MODEL: R2 Dice Ultra

ELECTRICAL: 120/60/1
NEMA 5-15P

SPECIAL DESCRIPTION:

1. Combination food processor with bowl cutter plus attachments for chopping, mincing, slicing, grating, ripple cut, julienne, dicing, emulsions, grinding and kneading.
2. Blade and disc holder to be mounted on wall over Item CK-5 Salad Prep Table.

ACCESSORIES:

1. One (1) 3-Disc Package with ¼" coarse grating, ¼" x ¼" julienne and 1/32" slicing discs.
2. One (1) Wall-Mounted Blade and Disc Holder.

ITEM CK-11 CAN OPENER Quantity: 1

MANUFACTURER: Edlund

MODEL: S-12 C

SPECIAL DESCRIPTION:

1. Can Opener to have stainless steel clamp base.
2. Unit to be mounted on Item CK-22 Work Table. See plan.
3. NSF certified.

ITEM CK-12 5 QUART MIXER Quantity: 5

MANUFACTURER: Hobart Corporation

MODEL: N50

ELECTRICAL: 120/60/1
NEMA 5-15P

STANDARD FEATURES:

1. Includes 5-qt. stainless steel bowl, "B" flat beater, "D" wire whip, "ED" dough hook and cord and plug.

ITEM CK-13 CONVECTION STEAMER WITH STAND Quantity: 1

MANUFACTURER: Cleveland

MODEL: 22CET6.1

ELECTRICAL: 208/60/3
NEMA 15-50P

SPECIAL DESCRIPTION:

1. Food Service Equipment Contractor supplies water connection kit for steamer, labels and delivers to Plumbing Contractor for installation.
2. Food Service Equipment Contractor supplies cord and plug set for steamer, labels and delivers to Electrical Contractor for installation.

ACCESSORIES:

1. 34" High Stainless Steel Economy Stand for one (1) unit.
2. Single Point Water Connection.
3. Six (6) Vollrath #3002-3 12" x 20" x 2½" deep stainless steel perforated steam table pans.
4. 5 ft. FDA Approved National Hose Thread Style Water Connection Kit.

5. Provide NEMA 15-50P cord and plug set, 4 ft. long.

ITEM CK-14 CONVECTION OVEN Quantity: 1

MANUFACTURER: Blodgett

MODEL: Mark V-100

ELECTRICAL: 208/60/3
NEMA 15-50P

SIZE: Single stack. Oven is full size.

SPECIAL DESCRIPTION:

1. Food Service Equipment Contractor supplies cord and plug set for oven, labels and delivers to Electrical Contractor for installation.

STANDARD FEATURES:

1. Stainless steel front, top and sides.
2. Solid state thermostat with temperature control range of 200° - 500°F.
3. Dual pane thermal glass windows.
4. Five (5) chrome-plated oven racks.
5. Two speed 1/2 horsepower fan motor.
6. Double-sided porcelainized baking compartment liner with coved corners.
7. 25" adjustable stainless steel legs.
8. Three (3) year parts and two (2) year labor warranty.

ACCESSORIES:

1. #SSI-M Solid State Infinite Control with manual timer.
2. Provide one (1) NEMA 15-50P cord and plug set, 4 ft. long.

ITEM CK-15 24" CHARBROILER Quantity: 1

MANUFACTURER: EmberGlo

MODEL: E2424

ELECTRICAL: 208/60/1
NEMA 6-50P

ITEM CK-18 INDUCTION RANGE, 6 BURNER Quantity: 1

MANUFACTURER: Lang Manufacturing

MODEL: R136C-ATE

ELECTRICAL: 208/60/3

SPECIAL DESCRIPTION:

1. 36" electric induction top range with convection oven base.
2. Six (6) 8" dia. induction burners with thermostat controls.
3. Three (3) chrome-plated oven racks provided.
4. Fully insulated oven compartment with right hand heavy duty hinged door.
5. 6" adjustable legs standard.

ITEM CK-19 WALL-MOUNTED SALAMANDER/BROILER Quantity: 1

MANUFACTURER: Garland

MODEL: SERC

ELECTRICAL: 208/60/3

SPECIAL DESCRIPTION:

1. Salamander/Broiler to be mounted on wall above Item CK-18 Induction Range at 54" AFF.

ACCESSORIES:

1. Stainless steel wall-mount brackets.

ITEM CK-20 12" STAINLESS STEEL FILLER Quantity: 1

MANUFACTURER: Approved Fabricator

MODEL: Custom

SIZE: 12" wide x 24" long x 15" high

SPECIAL DESCRIPTION:

1. Filler is 18 ga. Type 304 stainless steel and constructed as a box with the

bottom side open. Bottom to have 1" turnback (to inside) on all 4 sides. All seams to be welded closed and polished. All edges to be deburred.

2. Filler to be located between Item CK-15 24" Charbroiler and Item CK-16 36" Griddle. Filler to be sealed to equipment stand with caulking. Use clear silicon caulking described in this section under Installation.

ITEM CK-21 MOBILE WORK TABLE, 30" X 96" Quantity: 1

MANUFACTURER: Advance Tabco or equal

MODEL: SS-308

SIZE: 8'-0" long x 30" wide x 35" high

STANDARD FEATURES:

1. 14 gauge Type 304 stainless steel top with rolled rim on front and back with square side edges.
2. Adjustable undershelf, 18 gauge stainless steel.
3. Stainless steel legs and gussets.

ACCESSORIES:

1. Two (2) #SHD-2020 Drawers, 20" x 20" x 5" deep, one per side (See drawing).
2. Provide #TA-25A Casters (set of 6), 2 with brakes, per table. Casters to have Heavy Duty Urethane Wheels (#TA-25C).

ITEM CK-22 WORK TABLE WITH UNDERSHELF, 30" X 96" Quantity: 3

MANUFACTURER: Advance Tabco or equal

MODEL: FSS-308

SIZE: 8'-0" long x 30" wide x 35" high

STANDARD FEATURES:

1. 14 gauge Type 304 stainless steel top with rolled rim on front, square side edges and 1½" splash at rear.
2. Adjustable undershelf, 18 gauge stainless steel.
3. Stainless steel legs and gussets.

ACCESSORIES:

1. Provide one (1) #US-30-96 Stainless Steel Mid-Shelf, one per table (3 total). Middle shelf to be spaced halfway between bottom shelf and top of table.

ITEM CK-23 3-COMPARTMENT SINK Quantity: 1

MANUFACTURER: Advance Tabco or equal

MODEL: 94-63-54-24RL

SIZE: 109" Overall Length
Drainboard Length - 24"

SPECIAL DESCRIPTION:

1. Sink to be 14 gauge, type 304 stainless steel construction.
2. Sink to be attached to wall at rear turn-up. Attach sink with stainless steel drive-in studs.

STANDARD FEATURES:

1. Stainless steel gussets and channels, type 304 stainless steel legs and stainless steel 1" adjustable feet.
2. Adjustable front and rear crossbracing.
3. Compartment size is 18" x 24" x 14" deep.
4. NSF approved installation. Meets NSF requirement that drain boards are equipped with a backsplash and are integrally welded to the sink.

ACCESSORIES:

1. Provide one (1) T & S Brass and Bronze Works Model B-0230 Faucet with 18" swing nozzle and B-0230-K Installation Kit.
2. Provide three (3) #K-5 Twist Handle Drains with three (3) #K-4 Support Brackets.

ITEM CK-24 WALL-MOUNTED SHELVING, 14" X 42" Quantity: 1 LOT

MANUFACTURER: InterMetro Industries Corporation

MODEL: Super Erecta Shelf®
(4) 1442NK3 Wire Shelves
(8) 1WD14K3 Direct Wall Mount Shelf Supports
4 units

SIZE: 14" x 42"

FINISH: Metroseal 3 shelves and supports

SPECIAL DESCRIPTION:

1. Install shelves over Item CK-23 3-Compartment Sink at 54" AFF and 66" AFF.

ITEM CK-25 MOBILE HOT FOOD CABINET Quantity: 1

MANUFACTURER: Winston

MODEL: HL4522

ELECTRICAL: 120/60/1
NEMA 5-15P

STANDARD FEATURES:

1. "Controlled Vapor Technology" matches water vapor content of food.
2. Electronic differential controls, including food temp and food texture dials.
3. Fully insulated cabinet.
4. Adjustable and removable wire rack supports accommodate (28) 12" x 20" steam table pans and (14) 18" x 26" bun pans.
5. Stainless steel all welded construction.
6. Door with field reversible hinging. Furnish as per plan.

ACCESSORIES:

1. Bumper Guard: Full perimeter bumpers with 5" casters (2 locking, 2 non-locking) Note: Casters to be swivel casters.
2. Window: Window in doors.

ITEM CK-26 COOKS COUNTER WITH SINK Quantity: 1

MANUFACTURER: Advance Tabco or equal

MODEL: EB-SS-3010M Modified

SIZE: 10'-0" long x 31½" wide x 35½" high

SPECIAL DESCRIPTION:

1. Top front and rear to have 1-5/8" rolled rim edges with square edge on ends. Counter to be island style. (See drawings)
2. Provide one (1) #TA-11B Sink, 16" x 20" x 12" deep, welded into countertop on left where shown on drawing. Delete swing spout. Provide knock-outs 8" O.C. for faucet at end of counter (See Accessory 1).
3. Provide two (2) #TA-42 Interior Partitions to create sink compartment on left and roll warmer compartment on right. Delete middle shelves.
4. Sink compartment to have single louvered hinged door. Door to be hinged left.
5. Provide #TA-92 12" Apron at roll warmer compartment. Adjust height as required to accommodate Item CK-27 2-Drawer Food Warmer.
6. Center compartment to have fixed middle shelf approximately 5'-0" long.

ACCESSORIES:

1. One (1) T & S Brass & Bronze Works #B-0221-EE Deck Mounted Faucet with 12" swing nozzle.

ITEM CK-27 2-DRAWER FOOD WARMER Quantity: 1

MANUFACTURER: Hatco

MODEL: HDW-2B

ELECTRICAL: 120/60/1

SPECIAL DESCRIPTION:

1. Food Warmer to be built into Item CK-26 Cooks Counter with Sink. (See drawings)

ITEM CK-28 NOT USED

ITEM CK-29 MOP SINK CABINET Quantity: 1

MANUFACTURER: Advance Tabco

MODEL: 9-OPC-84

SIZE: 25" long x 21-5/8" wide x 84" high

STANDARD FEATURES:

1. 16 ga. Type 304 stainless steel 16" x 20" x 12" sink bowl.
2. 18 ga. Type 304 stainless steel cabinet with louvered panels for ventilation.
3. Hinged doors with lock.
4. One (1) fixed stainless steel shelf.
5. Mop holder.

ACCESSORIES:

1. One (1) #K-240 Service Faucet.
2. Right hand door swing.

ITEM CK-30

EXHAUST HOOD

Quantity: N.I.C.-2 By Other Trades

To be supplied and installed by the HVAC (Mechanical) Contractor. Dimensioned location of hood to be provided by the Food Service Equipment Contractor to Mechanical Contractor through the General Contractor. Size as shown on the Food Service Equipment layout drawing is the capture size and does not reflect O.D. of the ventilator. The filters/baffles are stainless steel. The hood is cleaned by the Mechanical Contractor just prior to final acceptance by the Owner. The Mechanical Contractor provides training to the Food Service personnel on the use, care, cleaning and maintenance of the hood and fire suppression system.

PART 3 - EXECUTION

3.01 INSTALLATION

Installation requirements, generally, are outlined throughout this Section.

Where there are gaps or spaces over 1/8" between walls and equipment, at tops of backsplashes, between adjoining pieces of equipment, etc., necessary trim strips are furnished for the proper finishing in installation. Necessary measurements for trim strips are taken during the time of installation in order to afford proper fit. Wall trim is made generally from 22 gauge Type 304, 18-8 stainless steel, broke to provide a tight fit. Trim is attached to backsplash (metal) with adhesive. Exposed fasteners may not be used to attach trim to metal backsplashes. In all other instances stainless steel fasteners may be used to attach trim to walls and equipment if equipment finish is stainless steel. Non-corrosive fasteners are required if equipment finish is not stainless steel. Fasteners supplied and installed by other contractors to attach conduit and other materials to the Food Service Equipment must meet the preceding specifications. Trim is sealed to wall and equipment with clear silicon caulking; see installation requirements this Section.

Install closure plates and strips here required, of same material as equipment with joints coordinated with units of equipment. Joints are sealed with clear silicon caulking; see description of caulking types, this Section.

Install insulation where indicated by industry standards and sealants and gaskets all around each unit and penetration or as required to make joints air-tight, waterproof, vermin-proof and sanitary for cleaning purposes. In general, clear silicon caulking is the sealant. In general, make sealed joints not less than 1/8" wide and stuff with backer rod to shape sealant bead properly, at 1/4" depth. Shape exposed surfaces of sealant slightly concave, with edges flush with faces of material at joint. Anchor gaskets mechanically or with adhesives to prevent displacement.

Conduit seal-offs are required for penetrations into walk-in cooler/freezer.

Mastic is required between fasteners and equipment or trim and equipment when non-similar metals are used to prevent rusting through electrolysis. Rubber grommets are required where plumbing lines and connections penetrate splashes to prevent corrosion. Food Service Equipment Contractor supplies, labels and delivers rubber grommets to Plumbing Contractor for installation.

All tables with single or multiple compartment sinks and single or multiple compartment sinks are attached to the wall with 12" stainless steel Z clips, unless noted otherwise, and sealed with clear silicon caulking if located adjacent to wall.

Top shelf on all shelving and shelving/platform units, unless noted otherwise, is installed even with the top of the posts.

- I. Air doors are adjusted to regulate the velocity and volume of air at the air outlet for the purpose intended. The color is specified or selected by the Architect; see Itemized Specifications.
- J. One hundred percent clear silicon caulking approved for use with food and rated to withstand temperatures up to 400° F. is used when caulking comes in contact with 190° F. water. General Electric sealant SCS 1000 and SCS 1200 and Component Hardware Silicone Sealer are the standards.
- K. Caulking required with glass, copper, mill finish aluminum, galvanized steel, many plastics, stone, concrete and masonry finishes and rated to withstand temperatures up to 400° F. is General Electric sealants, Silglaze N or Gesil N depending upon the cure time required and the color specified. These sealants are only used with non-food contact surfaces. Examples: Floor level, trim at dish room openings and pass-thru openings.
- L. Light fixtures over the door frames of walk-in refrigeration boxes are installed at a height sufficient to accommodate installation of strip curtains, if specified.
- M. Equipment may not be delivered, removed from crates, set-in-place until as a minimum all painting has been completed; ceilings, hood and ventilation duct work are in place; floor is acid cleaned; and all rough-in connections are in place.

Site must be ready for final connections.

- N. All thermometers, timers, thermostats for all equipment is tested and calibrated to proper operating conditions.
- O. See "Work by Other Contractors", this Section for additional requirements.
- P. The equipment under the hood is positioned to allow for proper capture. Refer to drawings. Food Service Equipment Contractor is responsible for coordinating with all other contractors the proper locations of service connections under the hood to maintain floor space for equipment and the space in front of and behind or between the equipment under the hood as shown on the enlarged Kitchen Equipment Floor Plan.
- Q. Food Service Equipment Contractor is responsible for coordinating the placement of the hood to maintain working aisle spaces.
- R. If sprinkler heads are installed inside walk-in cooler/freezer box, Food Service Equipment Contractor is responsible for insulating and sealing penetrations properly to prevent condensation and ice formation.

3.02 QUALITY AND GUARANTEE

- A. It is the purpose and intention of these specifications to obtain equipment of the highest quality commercially manufactured.
- B. All equipment is guaranteed by the Food Service Equipment Contractor to be free from defects in workmanship and/or material for a period of one (1) year from the date of substantial completion of same by the Architect and Owner. This guarantee covers replacement of defective material at Food Service Equipment Contractor's expense, including parts, mileage, service, transportation and labor, but it does not cover any cost whatsoever for replacement of parts or work made necessary by carelessness or misuse of equipment. All Refrigeration units have a five (5) year non-prorated replacement warranty on the compressor from the date of substantial completion of same by the Architect and Owner. Extended warranties are specified in the Itemized Equipment Specifications, this Section. Final acceptance will not be granted until all items on the inspections reports have been corrected.
- C. Food Service Equipment Contractor has ninety days from receipt of written first inspection report to correct items on the report. Partial acceptance will not be granted.
- D. Retainment funds will not be released until all inspection items are corrected.

3.03 TESTING AND START-UP INSTRUCTIONS

- A. After all utility connections to equipment have been made by other contractors, Food Service Equipment Contractor starts-up, adjusts, levels and calibrates all

equipment. Calibrate all thermometers, timers and thermostats. After start-up and adjustment, Food Service Equipment Contractor conducts final test of equipment before requesting first inspection by Architect and his Food Service Equipment Consultant.

- B. Delay start-ups of food service equipment until service lines have been tested, balanced, and adjusted for pressure, voltage and similar considerations, and until water and steam lines have been cleaned and treated for sanitation by other Contractors.
- C. Test each item of operational equipment to demonstrate that it is operating properly, and that controls and safety devices are functioning. Repair or replace equipment which is found defective in its operation, including units which are below capacity or operating with excessive noise or vibration.

3.04 MANUALS FOR OWNER

- A. Food Service Equipment Contractor, upon completion of work, to deliver to the Architect's Food Service Consultant for review three (3) sets of Operation and Maintenance Manuals. Manuals to include the following information:
 - 1. Warranty statement indicating date of start-up for equipment.
 - 2. List of authorized service agencies including name, address and telephone number.
 - 3. Service information organized in a chart format including item description, manufacturer, model, electrical and mechanical characteristics, and serial number.
 - 4. Specification sheets on all items of equipment marked as supplied. Any variations from the original specifications to be noted.
 - 5. Operation and Instruction manuals for each item of equipment including information on the care of finished surfaces.
 - 6. Parts lists.
 - 7. As built shop drawings for all custom equipment.
- B. Give particular attention to concealed work on drawings and specification sheets, which would be difficult to measure and record or be readily discerned at a later date. Note related change order numbers where applicable.
- C. Organize and assemble all information into three (3) individual hardback vinyl loose-leaf binders properly identified and indexed by manufacturer. Binder to include two pocket folders for folded sheet information. Mark the appropriate identification on both the front and spine of each binder. Binder for site has identification as such on the front and spine.
- D. Organize drawing sheets into manageable sets, bind with durable paper cover sheets and print suitable titles, dates and other identification on cover of each set.
- E. Manuals are assembled and ready to use during demonstration and training.
- F. After review and approval of manuals by Food Service Equipment Consultant, manuals are transferred to Owner with transmittal letter and distributed as follows:

(1) On-site, (1) Food Service Director's office, (1) Maintenance office. Copy of transmittal is sent to Architect and Food Service Equipment Contractor.

3.05 GENERAL OPERATING AND MAINTENANCE INSTRUCTIONS

- A. Food Service Equipment Contractor furnishes a qualified representative to instruct and demonstrate to the Owner's Personnel, at project site, the proper operation, care and maintenance of all equipment involved, including the care of finished surfaces. The date and time is designated by the Food Service Director of the facility. Two (2) days are required as a minimum. Equipment must be operable before training; all final connections must be made and start-up and adjustment completed.
- B. It is noted that for the purposes of scheduling, all contractors including the Food Service Equipment Contractor must be finished with their work, and all requirements as stated in the specifications completed a minimum of two weeks before the first day of operation. Exception: training requirements and submittal of close-out documents.
- C. As part of this instruction, provide a detailed review of the information assembled in the Operation and Maintenance Manuals and the following items which are not inclusive:
 - 1. Maintenance Manuals
 - 2. Operation Manuals
 - 3. Tools
 - 4. Spare parts and materials
 - 5. Lubricants
 - 6. Fuels
 - 7. Identification system
 - 8. Control sequences
 - 9. Hazards
 - 10. Cleaning
- D. For operational equipment also demonstrate:
 - 1. Start-up
 - 2. Shut-down
 - 3. Emergency operations
 - 4. Safety
 - 5. Economy/efficiency adjustments
 - 6. Effective energy utilization
- E. Provide laminated copy of a shortened version of the operation, cleaning and maintenance instructions for all items requiring electrical and/or gas service; walk-ins, refrigerators, disposal, sink heater, booster heater, serving line equipment and air curtains are excluded.
- F. Review maintenance and operations in relation with applicable warranties.
- G. The training is coordinated with the unit's menu and the planned utilization of the

facilities. It is the responsibility of the Food Service Equipment Contractor to become familiar with the facility's menu, planned flow of work and planned utilization of the equipment and facilities.

- H. Provide one copy of an operation and maintenance DVD for each piece of equipment, if available. DVDs are labeled and delivered to the Owner at the conclusion of the required training. DVDs become the property of the Owner. A listing of the DVDs provided to the Owner is submitted to the Food Service Consultant.
- I. Prior to final application for payment, perform all instructional requirements with Owner's authorized personnel. Submit written documentation, signed by the personnel receiving instruction, that training was received and the date it was given. Submit written documentation that keys were transmitted to Owner. Provide Owner's representatives' names, titles, and signatures for all items specified.

3.06 FINAL CLEANING

- A. General: Provide final cleaning of all equipment both inside and outside, at time indicated, consisting of cleaning each surface or unit of work to normal "clean" condition expected for a first-class cleaning and maintenance program. Comply with manufacturers' instructions for cleaning operations. Final cleaning of the food service equipment by the Food Service Equipment Contractor is not scheduled until all contractors other than Food Service Equipment Contractor have completed their work. Food Service Equipment Contractor and General Contractor coordinate timing of the final cleaning to allow sufficient time for the Food Service Equipment Contractor to complete his final adjustments; to schedule inspection by the Architect and his Food Service Consultant; and to schedule training of the Food Service employees (training requires a minimum of two days). The preceding must occur before training is scheduled and Owner occupies the kitchen. The following are examples, but not by way of limitation, of cleaning levels required.
- B. Remove protective coverings and labels which are not required as permanent labels.
- C. Clean glazed materials, including glass shelves and sneeze guards, to a polished condition, removing substances which are noticeable as vision-obscuring materials. Replace broken glass.
- D. Restore exposed and semi-exposed finishes to remove abrasions and other damages.
- E. Clean exposed exterior and interior hard-surfaced finishes, including metals, painted surfaces, plastics, special coatings, and similar surfaces, to a dirt-free condition, free of dust, stains, films and similar noticeable distracting substances. Restore reflective surfaces to their original reflective condition.
- F. Wax all fiberglass materials with paste car wax. Polish out any marks in wax or

re-wax if necessary.

- G. Replace work which cannot be successfully restored.
- H. Polish exposed-metal surfaces and touch-up painted surfaces.
- I. Boil out fryers.
- J. Clean the interior and exterior of all the food service equipment to a condition of sanitation ready and acceptable for intended food service use.
- K. It is the sole responsibility of Food Service Equipment Contractor to protect with vinyl coverings, etc. to maintain clean status of equipment between cleaning and occupancy. Protective coverings are removed immediately before Owner occupies the area.
- L. Compliances: Comply with safety standards and governing regulations for cleaning operations. Do not burn waste materials at site, or bury debris or excess materials on Owner's property, or discharge volatile or other harmful or dangerous materials into drainage systems; remove waste materials from site and dispose of in a lawful manner.
- M. Cleaning is completed by the General and Food Service Equipment Contractors before requesting first inspection by Architect and his Food Service Equipment Consultant.
- N. Any damage to wall and floor finishes or any other materials furnished by other trades during the installation of the food service equipment by the Food Service Equipment Contractor is corrected at the expense of the Food Service Equipment Contractor. Any damage to the Food Service Equipment by other trades during installation is corrected at the expense of the other trade(s) responsible.

3.07 PREREQUISITES TO SUBSTANTIAL COMPLETION

- A. Complete the requirements included in this Section.
- B. Submit Operation and Maintenance Manuals to Food Service Equipment Consultant for review at first inspection.
- C. Submit Record Document for Architect/General Contractor.
- D. Deliver physical items such as unattached accessories to Owner.
- E. Transmit keys to Owner. Each key is labeled by description and Item Number. Submit to Architect/General Contractor written acknowledgement signed by Owner's representative. that keys were received.
- F. Complete start-up, adjustment, leveling and calibration of all equipment.

- G. Conduct final test of equipment.
- H. Touch-up and otherwise repair and restore marred exposed finishes.
- I. Complete final cleaning requirements.
- J. Complete operating and maintenance training. Specifics outlined in this Section.
- K. Request first inspection by Architect and his Food Service Consultant. Preceding paragraphs "Prerequisites To Substantial Completion" must be completed before inspection is scheduled.
- L. From receipt of written first inspection report prepared by Architect and his Food Service Consultant, Food Service Equipment Contractor has ninety days to complete corrections. Notification of receipt is made to Architect and his Food Service Consultant by Food Service Equipment Contractor. At the end of the ninety day period, if final inspection by Architect and his Food Service Consultant has not been scheduled by the Food Service Equipment Contractor, correction of the deficiencies will be made by others at the expense of the Food Service Equipment Contractor at the Owner's discretion.

3.08 PREREQUISITES TO FINAL ACCEPTANCE

- A. Submit to Architect copy of Architect's and his Food Service Consultant's first inspection report of itemized work to be completed or corrected, stating that each item has been corrected or otherwise resolved for acceptance. At same time request a final inspection by Architect and his Food Service Equipment Consultant.
- B. If third inspection is required through no fault of the Architect, his Food Service Consultant or Owner, the Food Service Equipment Contractor is required to pay the fees and expenses of the Architect and his Food Service Consultant for reinspection. The costs are paid by the Owner deducting the amount from the final payment due the Food Service Equipment Contractor.

3.09 RECORD DOCUMENT SUBMITTAL

- A. Instructions are given in the General and Supplementary Conditions and other General Sections as well as this Section.
- B. Record document includes but is not limited to the following:
 - 1. Provide one (1) set of as-built shop drawings including floor plan, dimensioned electrical and mechanical rough-in drawings and equipment schedule; as-built shop drawings showing elevations, cross-sections, and details of all custom equipment as provided with the submittals. Give particular attention to concealed work which would be difficult to measure and record at a later date. Note any deviations from the original drawings and specifications. Note related change order numbers where applicable.
 - 2. Provide one (1) submittal booklet for all buy-out items (See Submittals, this Section) marked as supplied including variations from the

manufacturer's instructions and recommendations for installation. Note related change order numbers where applicable.

- C. Submit directly to Architect and/or General Contractor as required.

3.10 SPECIAL CONDITIONS

- A. The work of the Food Service Equipment Contractor must be closely coordinated with the General Contractor on all aspects of the Purchase Order including scheduling and execution of the Purchase Order.
- B. The General Contractor and Food Service Equipment Contractor shall follow the following conditions: Equipment is not delivered, removed from crates, set-in-place for final connections until as a minimum all painting has been completed; ceilings, hood and ventilation duct work are in place; floor is acid cleaned; and all rough-in connections are in place. Site must be ready for final connections. Before final cleaning of equipment by the Food Service Equipment Contractor, work by all other trades and the General Contractor must be completed including final cleaning of the floor by the General Contractor and the hood by the (HVAC) Mechanical Contractor to a condition ready for use. If at any time the Food Service Equipment Contractor deems that this schedule cannot be met, the Architect must be contacted immediately for instructions.
- C. Food Service Equipment Contractor is responsible for initiating and maintaining contact with the General Contractor to ensure that proper construction is provided for the equipment.
- D. Food Service Equipment Contractor is responsible for coordinating all information requested by the General Contractor and other trades and as required by the contract documents. All such information is submitted through the General Contractor and/or Architect, if food service equipment is bid separately, with copy forwarded to Architect's Food Service Consultant.
- E. General Contractor is responsible for the overall coordination of the installation of the Food Service Equipment. See this Section for specific details.
- F. The Owner retains the right to delete equipment from the bid at the same costs as shown on the itemized cost listing for ninety days after the bid opening date.
- G. All specifications, General Conditions and requirements apply to all equipment, existing and new.
- H. All discrepancies, conflicts, disagreements, etc., arising between the General Contractor and/or his sub-contractors and the Food Service Equipment Contractor are brought to the attention of the Architect immediately for his/her decision which is final.
- I. The Owner retains the right to waiver any technicalities; to award the bid to other than the low bidder; to reject any or all bids or any part of any or all bids; to waiver

informalities therein.

J. Turn-key situation is required from all contractors. Facility must be ready for use.

END OF SECTION 11 40 00

Item	Qty	Description	Contractor Installed	Vendor Installed	Delivery Date
C-1	1	2-Sec. Refrigerated Merchandiser		X	5/26/2017
C-2	1	Dunnage Rack, 24" x 60"		X	5/26/2017
C-3	1	Drop-In Hand Sink	X		5/26/2017
C-4		Back Counter - N.I.C.			
C-5	1	Microwave Oven		X	5/26/2017
C-6	1	Bakery Case		X	5/26/2017
C-7		P.O.S. System - N.I.C.			
C-8		Front Counter - N.I.C.			
C-9	1	Refrigerated Self-Service Case		X	5/26/2017
C-10	1 lot	Shelving Unit, 24" x 48"		X	5/26/2017
C-11	1	Trash and Condiment Counter		X	5/26/2017
1	1 lot	Walk-In Cooler/Freezer		X	3/20/2017
2	1 lot	Walk-In Cooler/Freezer		X	3/20/2017
3	1	Slicer		X	5/26/2017
4	1	Mobile Equipment Stand		X	5/26/2017
5	1	Salad Prep Table		X	5/26/2017
6	1	Salad Dryer		X	5/26/2017
7	2	Wall-Mounted Shelf		X	5/26/2017
8	5	Pan/Tray Rack		X	5/26/2017
9	1	Produce Rack		X	5/26/2017
10	1	Food Processor		X	5/26/2017
11	1	Boilerless Steamer with Stand		X	5/26/2017
12	1	Tilting Braising Pan, 30-Gal.		X	5/26/2017
13	1	Combi Oven-Steamer		X	5/26/2017
14	1	Convection Oven		X	5/26/2017
15	1	12-Gal. Tilting Kettle		X	5/26/2017
16	1	Kettle Stand		X	5/26/2017
17	1	Induction Range, 4-Burner		X	5/26/2017
18	1	Equipment Stand		X	5/26/2017
19	1	36" Griddle with Stand		X	5/26/2017
20	1	Mobile Work Table, 30" x 60"		X	5/26/2017
21	3	Mobile Work Table, 30" x 72"		X	5/26/2017
22	2	Mobile Work Table, 30" x 84"		X	5/26/2017
23	1	Conveyor Toaster		X	5/26/2017
23A	1	Equipment Stand		X	5/26/2017
24	2	Utility Cart		X	5/26/2017
25	1	Ice Machine		X	5/26/2017
26	1	Water Filter	X		5/26/2017
27	1	60-Qt. Mixer - Existing (to be refurbished)		X	5/26/2017
28	1	Mixer Accessory Rack		X	5/26/2017
29	1	20-Qt. Mixer		X	5/26/2017
30	1	Mobile Mixer Stand		X	5/26/2017
31	1	Mobile Hot Food Cabinet		X	5/26/2017
32	1	2-Sec. Pass-Thru Refrigerator		X	5/26/2017
33	1	2-Sec. Pass-Thru Hot Cabinet		X	5/26/2017
34	1	Sink Heater		X	5/26/2017
35		Handwash Sink - N.I.C.			
36	1	3-Compartment Sink		X	5/26/2017
37	1 lot	Wall-Mounted Shelving, 14" x 42"		X	5/26/2017
38	1	Dish Machine w/Built-In Booster Heater		X	5/26/2017
39	1	Trough Collector		X	5/26/2017

Item	Qty	Description	Contractor Installed	Vendor Installed	Delivery Date
40	1	Soiled Dish Table with Conveyor		X	5/26/2017
41		Mop Sink - N.I.C.			
42	2	High Pressure Cleaning System		X	5/26/2017
43	1	Rack Shelf		X	5/26/2017
44	1	Clean Dish Table		X	5/26/2017
45	1	Refrigerated Self-Service Case		X	5/26/2017
46	1	Solid Top Unit		X	5/26/2017
47	1	Heated Shelf Unit		X	5/26/2017
48	2	4-Well Hot Food Unit		X	5/26/2017
49	2	Beverage Counter		X	5/26/2017
49A	2	Cup Dispenser		X	5/26/2017
49B	1	Ice and Water Dispenser		X	5/26/2017
49C	2	Beverage Dispenser		X	5/26/2017
49D	1	Coffee Brewer		X	5/26/2017
50	1	Cold Food Unit		X	5/26/2017
51	1	Solid top Unit		X	5/26/2017
52	1	Cold Food Unit		X	5/26/2017
53	1	Solid Top Unit		X	5/26/2017
53A	1	Water Filler		X	5/26/2017
54	1	Mobile Milk Unit		X	5/26/2017
55	1	Solid Top Unit		X	5/26/2017
56	1	Cashier Unit		X	5/26/2017
56A	1	Cashier Stool		X	5/26/2017
57	1	Utensil Rack		X	5/26/2017
58	1	Condiment Rack		X	5/26/2017
59	2	Pot/Pan Rack		X	5/26/2017
60	1	Floor Trough, 24" x 24"	X		8/15/2016
61	1	Floor Trough, 24" x 48"	X		8/15/2016
62	1	Dish Machine Unloader		X	5/26/2017
63	4	Dish Rack Dolly		X	5/26/2017
64	2	Milk Crate Dolly		X	5/26/2017
65	2	All Purpose Shelving		X	5/26/2017
66	1	Thawing Rack		X	5/26/2017
67	1 Lot	Shelving/Platform, 21" x 42"		X	5/26/2017
68	1 Lot	Shelving/Platform, 21" x 48"		X	5/26/2017
69	1 Lot	Shelving/Platform, 21" x 54"		X	5/26/2017
70	1 Lot	Shelving/Platform, 21" x 42"		X	5/26/2017
71	1 Lot	Shelving/Platform, 21" x 48"		X	5/26/2017
72	1 Lot	Shelving/Platform, 21" x 54"		X	5/26/2017
73		Not Used			
74	1 Lot	Shelving Unit, 21" x 48"		X	5/26/2017
75	1 Lot	Shelving/Platform, 21" x 42"		X	5/26/2017
76	1 Lot	Shelving/Platform, 21" x 48"		X	5/26/2017
77		Not Used			
78	1	#10 Can Rack		X	5/26/2017
79	1	Hose Reel		X	3/20/2017
80	1	Clothes Washer		X	5/26/2017
81	1	Clothes Dryer		X	5/26/2017
82	2	Mop Hanger		X	5/26/2017
83		Bread Rack - N.I.C.			
84	1	Microwave Oven		X	5/26/2017
85	1	Equipment Stand		X	5/26/2017
86		Exhaust Hood - N.I.C.			

Item	Qty	Description	Contractor Installed	Vendor Installed	Delivery Date
87	2	Tray/Silverware Unit		X	5/26/2017
88	1	Bakers Table - Existing (to be refurbished)		X	5/26/2017
88A	6	Ingredient Bin - Existing		X	5/26/2017
89	2	Mobile Work Table, 30" x 96"		X	5/26/2017
90	8	Trash Container, 40-Gal. w/lids and dollies		X	5/26/2017
91	1	Air Curtain		X	5/26/2017
92	6	Air Curtain (delivered with walk-ins)		X	3/20/2017
93	1	Silverware Soak Sink		X	5/26/2017
94	17	Tote Dolly		X	5/26/2017
95	11	Dunnage Rack, 24" x 48"		X	5/26/2017
96	3	Dunnage Rack, 24" x 60"		X	5/26/2017
97	1	Work Table, 24" x 48"		X	5/26/2017
97A		Coffee Maker - By Owner			
97B		Microwave Oven - By Owner			
98	1	Receiving Desk		X	5/26/2017
99		Lockers - By Others			
100	1	Tray Stand		X	5/26/2017
101	2	Dish Dolly		X	5/26/2017
102	1	Stainless Steel Wall Cap		X	5/26/2017
103	1	Wall-Mounted Shelf, 10" x 48"		X	5/26/2017
CK-1	1	3-Sec. Reach-In Refrigerator		X	5/26/2017
CK-2	1	1-Sec. Reach-In Freezer		X	5/26/2017
CK-3	2	Handwash Sink		X	5/26/2017
CK-4	1	Utensil Rack		X	5/26/2017
CK-5	1	Salad Prep Table		X	5/26/2017
CK-6	1 Lot	Shelving Unit, 21" x 48"		X	5/26/2017
CK-7	1	Pan/Tray Rack		X	5/26/2017
CK-8	1	Wall-Mounted Shelf, 12" x 96"		X	5/26/2017
CK-9	1	Wall-Mounted Shelf, 12" x 48"		X	5/26/2017
CK-10	1	Food Processor		X	5/26/2017
CK-11	1	Can Opener		X	5/26/2017
CK-12	5	5-Quart Mixer		X	5/26/2017
CK-13	1	Convection Steamer with Stand		X	5/26/2017
CK-14	1	Convection Oven		X	5/26/2017
CK-15	1	24" Charbroiler		X	5/26/2017
CK-16	1	36" Griddle		X	5/26/2017
CK-17	1	Equipment Stand		X	5/26/2017
CK-18	1	Induction Range, 6 Burner		X	5/26/2017
CK-19	1	Wall-Mounted Salamander/Broiler		X	5/26/2017
CK-20	1	Stainless Steel Filler		X	5/26/2017
CK-21	1	Mobile Work Table, 30" x 96"		X	5/26/2017
CK-22	3	Work Table with Undershelf, 30" x 96"		X	5/26/2017
CK-23	1	3-Compartment Sink		X	5/26/2017
CK-24	1 Lot	Wall-Mounted Shelving, 14" x 42"		X	5/26/2017
CK-25	1	Mobile Hot Food Cabinet		X	5/26/2017
CK-26	1	Cooks Counter with Sink		X	5/26/2017
CK-27	1	2-Drawer Roll Warmer		X	5/26/2017
CK-28		Not Used			
CK-29	1	Mop Sink Cabinet		X	5/26/2017
CK-30		Exhaust Hood - N.I.C.			

Notes:

1. Vendor to be Food Service Equipment Contractor licensed in the State of Tennessee
2. Installation to include delivery, assembly and setting equipment in place ready for final connections by others.
3. Water filters and plumbing accessories such as backflow preventers, concealed check valves and solenoid valves to be delivered by Food Service Equipment Contractor to Plumbing Contractor for installation in water lines as required by local codes.
4. Electrical accessories such as cords and plugs (not factory installed) to be delivered by Food Service Equipment Contractor to Electrical Contractor for installation.