

The Dayton VA Medical Center (VAMC), Dayton OH has renovated its kitchen area and requires new equipment installed and existing equipment to be relocated. This requirement will be a 100% small business set-aside procurement. The following provides information regarding the required equipment and installation requirements.

STATEMENT OF WORK

Part 1 General Scope

Equipment provided shall be of latest model. All work and materials, where possible, shall be listed by Underwriter Laboratories, Inc., National Sanitation Foundation, Inc., and conform to local and state ordinances, State Fire Marshall, National Fire Protection Assoc. codes, and other prevailing regulations, and codes of this area.

Work Included by Kitchen Equipment Contractor:

Provide equipment, supervision, and labor required for delivering, uncrating, setting in place, leveling, and caulking all specified food service equipment with all related items necessary for the completion of work shown on the Contract Drawings and/or required by these specifications, exclusive of utility connections.

Cutting of holes and ferrules in the equipment provided for running of piping, drains, electrical outlets, conduit, etc., required for the installation of work by other contractors. Verify that all electrical equipment is correct type current for electrical supply at job site.

Within 15 calendar days after award of the contract, the Kitchen Equipment Contractor must submit complete shop drawings of all custom fabricated equipment. Scale must be $3/4" = 1'$ for plan view and elevations, and $1-1/2" = 1'$ for cross sections. Also include layouts with dimensions for any recesses required. The Government will provide approval/disapproval within seven business days. Upon approval of drawings, one mylar and six copies of the approved drawings and brochure booklets shall be submitted to the Contracting Officer Representative (COR) for distribution.

Fabrication of custom equipment shall not begin until final approval has been received from the Government. All custom equipment items shall be made to fit in the spaces provided.

At completion of final punch list Kitchen Equipment Contractor shall deliver to the Government, three sets of service and parts manuals bound in three ring binders. Also include three acetate bound lists of names and telephone numbers of applicable service agencies for equipment provided. Include at the front of this manual a letter from each manufacturer that does not furnish as a standard, the warranties required by these specifications. This letter must include the serial number for each piece of equipment covered by the manufacturers "optional" warranties.

All debris accumulated by Kitchen Equipment Contractor in connection with the installation of his equipment shall be removed daily. The Kitchen Equipment Contractor shall clean, and turn over to Owner all equipment ready for use.

If State or local codes require boiler inspections, the Kitchen Equipment Contractor shall provide a licensed boiler installer who shall apply for all permits, reviews, and inspections by the Boiler Inspector

for kitchen steam equipment specified as part of this contract. All fees incurred in providing these services shall be the responsibility of the Kitchen Equipment Contractor.

Kitchen Equipment Contractor must complete all punch list items no later than 14 days after receipt of punch list. The Kitchen Equipment Contractor is to notify the Government when all items are completed and that the kitchen is ready for the follow-up punch list. Items not completed on the original punch list will have to be inspected again by the Government at the contractors' expense.

References to manufacturers' brand names and model numbers are for reference purpose only and meant to convey the Governments specification requirements.

INSTALLATION

- A. Install custom-fabricated equipment level and plumb; arranged for safe and convenient operation; with access clearances required for maintenance and cleaning.
- B. Interconnect equipment to service utilities.
- C. Install seismic restraints for equipment.

CLEAN-UP

- A. All debris accumulated by the Kitchen Equipment Contractor shall be removed daily
- B. At completion of the installation, clean and adjust custom-fabricated equipment as required to produce ready-for-use condition.
- C. Where stainless-steel surfaces are damaged during installation procedures, repair finishes are to match adjoining undamaged surfaces.

Completion shall be not later than ninety (90 days) calendar days from award date.

PART 2 EQUIPMENT

PLUMBING

Work specified by this section shall include, but not be limited to the following.

1. Where required, faucets are to be chrome plated with check valves, swing spouts, soft flow aerators T&S B-0199, and union coupling inlets. Faucets and components are to be as follows. Brand names are provided for description only, components can be brand name or equal.
 - Pre Rinse - Deck Mount: T&S B-0113/B-0109 or Chicago Faucet, Fisher Faucet, Saniguard
 - Pre Rinse - Splash Mount: T&S B-0133/B-0109 or Chicago Faucet, Fisher Faucet, Saniguard
 - Faucets - Deck mount: T&S B-0221 with aerator or Chicago Faucet, Fisher Faucet, Saniguard
 - Faucet - Splash Mount: T&S B-0231 with aerator or Chicago Faucet, Fisher Faucet, Saniguard
 - Quick Disconnect Assemblies: T&S - Avtec - Dormount
 - Drain Valve Assemblies: Klein 1750-1020-1000 or Fisher, Chicago Faucet
2. Wastes to be chrome plated with stainless steel twist handles. Overflows when specified shall be chrome plated. Overflows and components are to be as follows. Brand names are provided for description only, components can be brand name or equal.
 - Lever Waste: Standard Keil 1720-1620-1000 or Chicago Faucet, Fisher Faucet
 - Crumb Cup Waste: Standard Keil 1840-1012-3251 or Chicago Faucet, Fisher Faucet
 - Open Waste: Standard Keil 1836-1010-1000 or 1818-1410-168 or Chicago Faucet, Fisher Faucet

3. Chrome plated vacuum breakers shall be on all fixtures where water inlets are placed below the water level. Vacuum breakers and components are to be as follows. Brand names are provided for description only, components can be brand name or equal.
 - 1/2" Vacuum breakers on a sloped surface: T&S B-0455 vacuum breaker assembly or Chicago Faucet, Fisher Faucet.
 - 1/2" Vacuum breakers on a flat surface: T&S B-0456 vacuum breaker assembly or Chicago Faucet, Fisher Faucet.
 - 3/4" Vacuum breakers on sloped surface: T&S B-0457 vacuum breaker assembly or Chicago Faucet, Fisher Faucet.
4. All piping extending through table and sink surfaces shall be chrome plated with chrome plated angle flanges, deck flanges, or wall flanges at penetration points.
5. Back flow preventers are to be on pre-rinse units.
6. All faucets to be of the same manufacturer.

FABRICATED EQUIPMENT

Unless otherwise specified in item description all stainless steel is to be U.S. Standard Type 19-8 composition, Type 302 or 304 with #4 mil finish. Galvanized steel used shall be processed by hot dip method and be free of runs, blisters, spelter, hard spots and other surface defects. Any exposed galvanized surfaces shall be painted hammertone gray. Welding rods will be of same material being joined. Welds shall cover joint completely and be ground smooth and polished. Discoloration, warping, pitting, and depressions will not be acceptable. All equipment is to be secured to or firmly secured against walls and shall be sealed with clear silicone. Field joints should be used only if necessary and must be tight fitting. Depressions or discoloration at stud bolt locations will not be accepted. Stainless steel sink bowls, drainboards, and tops will be 14-gauge.

Unless otherwise stated in the item description all tops are to be 14-gauge stainless steel. All work surfaces with exposed edges shall be turned down 1-1/2" and under 1/2" at a 45° angle. Corners shall be welded and polished to smooth finish. Splashes shall be turned up with 3/4" radius and back at 45° angle and down 1/2" at a minimum. Tops and work surfaces to have 12-gauge stainless steel channel under bracing for strength and to prevent warping. Tops are to be sound deadened.

Sinks and dish tables to have coved 3/4" radius at all horizontal and vertical corners. Sinks backs, bottoms and front shall be formed from one continuous piece. Sink bottoms to have slopping depression to drain outlet. Drainboards are to slope 1/2" to sinks. Drainboards do be sound deadened.

Legs under open base tables and sinks shall be constructed of 1-5/8" (outside diameter), 16-gauge stainless steel tubing and cross braced with 1-1/4" (outside diameter) stainless steel tubing welded to legs. Legs are to be fitted with adjustable stainless steel feet at bottom and stainless steel gusset at top. Gusset to be welded to 12-gauge stainless steel channels where secured to table.

Drawer assemblies, unless otherwise specified by item description, shall have double walled stainless steel faces, drawer bodies, channels, inserts, and full enclosures. Rollers are to be ball bearing type.

Removable undershelves to be 16-gauge with rolled edges contoured to fit pipe base. Undershef sections are to be no more than 24" wide and are to be turned down 1" on all edges between pipe rails where shelf sections butt.

Stationary 16-gauge stainless steel shelving on open base tables and drainboards shall be turned down and under on all sides in the same manner as table tops. Shelves are to be notched to fit tangent points on legs and welded into place. Shelves are to be reinforced in same manner as tabletops.

Undershelves on tables that butt against walls will be turned up 2" on a 3/4" radius, on the sides adjoining the walls.

Wall mounted shelves are to be 16-gauge with rear turned up 2". All exposed edges are to be constructed in same manner as tabletops.

WORK TABLE -- TWO (2) REQUIRED, item #9 Work Table on drawing QF501 and QF101.

Provide custom 7'-0" long x 36" wide 14-gauge stainless steel table with 34" working height, rigidly reinforced top, sound deadened, galvanized channel underbracing, stainless steel gussets, stainless steel legs, 16-gauge fully welded stainless steel undershef, (2) 20" x 20" fully enclosed stainless steel drawer housings with vinyl inserts located as shown. See drawings for dimensions and further details.

MANUFACTURER & MODEL: CUSTOM FABRICATED

WORK TABLE -- FOUR (4) REQUIRED, item #15 Work Table on drawing QF501 and QF101.

Provide custom 7'-6" long x 30" wide 14-gauge stainless steel table with 34" working height, rigidly reinforced top, sound deadened, galvanized channel underbracing, stainless steel gussets, stainless steel legs, 16-gauge fully welded stainless steel undershef, (2) 20" x 20" fully enclosed stainless steel drawer housings with vinyl inserts located as shown. See drawings for dimensions and further details.

MANUFACTURER & MODEL: CUSTOM FABRICATED

BEVERAGE COUNTER – ONE (1) REQUIRED, item #19 Beverage Counter on drawing QF501 and QF101.

Provide custom beverage counter 14'-0" long by 30 wide x 36" high. Top to be 14-gauge stainless steel one piece seamless construction with integral 6" high backsplash, reinforcing, sound deaden, and marine edge on front and both ends. Front edge to be turned down 1-1/2" and under 1/2" on 45 degree angle. Provide as part of the counter a solid "V" ridge tray slide. Body is to be enclosed on three sides, with lower and intermediate shelf. Front face of unit to be 20gauge polished stainless steel. Back, ends, and shelves to be constructed of 20-gauge stainless steel. Front edges of shelves to be double hemmed down 1-1/2" and returned 3/4". Back and ends to be turned up 1-1/2" and securely fastened to the body. Base of unit is to be reinforced with galvanized angle and mounted on 6" high stainless steel legs with stainless steel adjustable bullet feet. In counter top where shown, provide a 5" x 12'-10" stainless steel drip tray with removable stainless steel splash guard. Solid tray slide to be 14-gauge stainless steel with three inverted "V" ridges on surface. Ends, and sides to be turned down square with all corners fully welded, ground, and polished. Support brackets to be stainless steel fold down type. In base of counter as shown on elevation drawing, provide (3) sections of glass rack storage. Provide open front section with three pairs of stainless steel angle slides, spaced approximately 6" on centers to accommodate 20" by 20" glass racks.

MANUFACTURER & MODEL: CUSTOM FABRICATED

WORK TABLE -- ONE (1) REQUIRED, item #25 Work Table on drawing QF501 and QF101.

Provide custom 5'-0" long x 30" wide 14-gauge stainless steel table with 34" working height, rigidly reinforced top, sound deadened, galvanized channel underbracing, stainless steel gussets, stainless steel legs, 16-gauge fully welded stainless steel undershelf, 20" x 20" fully enclosed stainless steel drawer housing with vinyl insert located as shown. See drawings for dimensions and further details.

MANUFACTURER & MODEL: CUSTOM FABRICATED

WORK TABLE -- TWO (2) REQUIRED, item #28 Work Table on drawing QF501 and QF101.

Provide custom 6'-0" long x 30" wide 14-gauge stainless steel table with 34" working height, rigidly reinforced top, sound deadened, galvanized channel underbracing, stainless steel gussets, stainless steel legs, 16-gauge fully welded stainless steel undershelf, (2) 20" x 20" fully enclosed stainless steel drawer housings with vinyl inserts located as shown. See drawings for dimensions and further details.

MANUFACTURER & MODEL: CUSTOM FABRICATED

SOILED DISH TABLE -- ONE (1) REQUIRED, item #40 Work Table on drawing QF501 and QF101.

Provide custom soiled dish table with pre-rinse sink. Top to be 14-gauge stainless steel with stainless steel channel, stainless steel leg gussets, rear splash and sound deadening. Rear splash is to be turned up 8" on 3/4" radius, turned back at the top 2" on a 45° angle, and down 1" at rear. Front rail to be 3" high, rolled on a 1-1/2" radius with front edge of roll to be turned down no less than 1". Table top, splash, rail, and sink to be of integral construction 14-gauge stainless steel with all inside corners being coved and all welds ground and polished to a smooth surface. Top is to be rigidly reinforced with 12-gauge stainless steel channel under bracing. Channels to have stainless steel leg gussets welded in place for securing of leg sets. Pre-rinse section of table to have one 20" x 20" x 5" deep scrap sink with 8 1/4" disposer adaptor collar welded into bottom, removable stainless steel rack slide, (2) holes punched in sink walls for water inlets. Splash behind sink to be punched on 8" centers for vacuum breaker supplied with garbage disposer. In rear splash where shown, punch holes for installation of B-7122-C01 30 Ft. hose reel mixing valve. Drain board at dishwasher end to be configured for machine specified in this contract. Under left side of pre-rinse sink secure bracket for mounting control box for disposer. Entire unit to be mounted on stainless steel legs with fully welded undershelf as shown and adjustable stainless steel bullet feet. Undershelf is to have 2" turn up on rear. Outside corner legs to be provided with flanged feet. See drawings for further details. Set in place as shown on drawing and secure flanged feet to floor with stainless steel bolts.

MANUFACTURER & MODEL: CUSTOM FABRICATED

DISH TABLE - CLEAN -- ONE (1) REQUIRED, item #47 Clean Dish Table on drawing QF501 and QF101.

Provide custom 14-gauge stainless steel clean dish table to be 10'-10" long x 30" front to back with 34" working height. Table is to have 10" rear splash, rolled front and end rail, and fully welded undershelf. Top, splash, and rails, to be of integral construction with all inside corners being coved and all welds ground and polished to a smooth surface. Rear splash is to be turned up 8" on 3/4" radius, turned back at the top 2" on a 45° angle, and down 1" at rear. Rolled rail to be turned up on a 3/4" radius and rolled out on 1-1/2" radius with front edge of roll being turned down no less than 1". Rail is to be 2" deep at the end of the table tapering to 3" deep at the dishwasher end. Drainboard at dishwasher end to be configured for machine specified in this contract. Top is to be rigidly reinforced with 12-gauge stainless steel channel underbracing. Channels to have stainless steel leg gussets welded in place for securing of leg sets. Entire unit to be mounted on stainless steel leg set with 16-gauge stainless steel undershelf notched at corners and fully welded to legs. Undershelf is to have 2" turn up at rear. Provide front legs with adjustable stainless steel bullet feet and rear outside corner legs with adjustable flanged feet. Stud mount slides for Hatco booster heater, to underside of table as shown on drawings. Hatco booster

heater, model number C-30, 3-Phase, to be provided by General Contractor. Provide knock outs in end of table for table limit switch. Provide over end of table as shown on drawings, a stainless steel 7'-6" x 12" cantilevered shelf on stainless steel post extended through the rear splash to stainless steel support bracket. See drawings for further details. Set in place as shown on drawing and secure flanged feet to floor with stainless steel bolts.

MANUFACTURER & MODEL: CUSTOM FABRICATED

MANUFACTURED EQUIPMENT

SHELVING – Walk-in Cooler – 16 units required. Size and location are per drawing QF101.

Provide four tier shelf unit on 86" post. Shelf height should be adjustable with open grid style. The bottom shelf is to be 12" off floor and "S" clips used on corners only. All shelving is to be of the same manufacturer.

Referenced manufacturer: INTERMETRO, METROMAX, model numbers MX2442G, MX2448G, MX86P.

SHELVING - DRY STORAGE – 23 units required. Size and location are per attached drawing QF101. 19 units are located in dry storage and 4 units in GE-122. Provide four tier wire shelving on 86" high CHROME post. Shelf height should be adjustable. The bottom shelf is to be 12" off floor and "S" clips used on corners only. All shelving is to be of the same manufacturer.

Referenced manufacturer: INTERMETRO, SUPER ERECTA, model numbers 2142BR, 2148BR, 86PS.

HOSE REEL -- ONE (1) REQUIRED. Item #41 on drawing QF101

Provide stainless steel enclosed wall mount REEL KLEEN hose reel MODIFIED with B-7122-C01 30 Ft. of 3/8" I.D. heavy duty hose with adjustable hose bumper, 3/8" NPT female inlet, B-0107 spray valve, mixing faucet with 8" centers, B-0966 vacuum breaker and supply hose, multi fit bracket for ceiling, floor or under sink mounting, and retractable hose reel. Furnish with the following options: (2) B-CVV-1/2" vertical check valves.

KITCHEN EQUIPMENT CONTRACTOR shall reconfigure for the operation of the water inlet as shown on drawing and install hose unit per manufacturers' specification and provide any additional piping and fittings. The hose reel is to be secured to wall with stainless steel bolts. Hose reel to be of the same manufacturer as all other faucets.

Referenced manufacture and model: T&S Brass and Bronze Works, B-1433 MODIFIED

DISHWASHER -- ONE (1) REQUIRED, item #44 on drawing QF101

Provide electric tank heat opti-rinse dishwasher with power scrapper and flow configuration for this operation. Unit is to be configured for high temperature final rinse. Tank and chamber are to be constructed of 16-gauge stainless steel. Machine power wash motor is to be 2 HP with stainless steel self-draining pump, and impeller. Conveyor should move left to right and is to be driven by at least a 1/6 HP motor. Tank heat to be provided by factory inter-wired 15 kW electric immersion heaters. Standard equipment to include: 19 1/2" chamber height, insulated hinged double doors, solid state controls; automatic fill with low water protection; top mounted dial thermometers; overload protection with manual resets for motors; rinse agent dispenser injector, and electrical interface points; auto-timer; door safety interlocks on all doors; stainless steel upper, and lower wash arms with debossed anti-clog nozzles; stainless steel front panel; stainless steel frame, feet, and legs. Provide power scrapper with upper and lower wash arms with specially shaped nozzles having large openings. Wash arms and end caps are to be removable without the use of tools. Scrapper shall have removable stainless steel

perforated strainer pans that support a deep perforated basket constructed of stainless steel. Machine is to have a minimum capacity of 202 racks per hour. 208/60/3

Provide with the following options: single point electrical connection; stainless steel splash shield on clean end, stainless steel vent hoods with locking dampers, drain water tempering kit, and table limit switch.

Contractor to install drain water tempering kit and hang control panel on wall where shown on drawing. Contractor shall also be responsible for running the drain line to the floor sink ready for the Electrical and Plumbing Contractors to make all final electrical and cold water connections to the tempering kit. Install table limit switch at rolled edge on end of clean dish table and wire to control box.

Referenced manufacturer is HOBART, model CLPS-66e.

Pressure Washer -- ONE (1) REQUIRED, item # 53 on drawing QF101.

Provide industrial wall mount pressure washer with 6ft water inlet supply base, 50ft steel braided high pressure hose, rust free hose reel, 36in heat guard spray wand with dual nozzle, stainless steel hose hanger, stainless steel wall mount brackets, minimum 2hp motor, stainless steel motor cover, minimum 2000 PSI pressure gauge, adjustable chemical injector, thermal relief valve, quick coupler sets for hose connections, 4ft charging cord w/GFCI, chemical basket and maintenance kit containing filter and replacement oil. Include the following options: snub nose spray gun, 1.3 vari-nozzle with flo-thru QC socket.

Referenced manufacturer is SMT, model 300-5025-100W

Ice Machine/Water Dispenser -- ONE (1) REQUIRED, item # 22 on drawing QF101.

Referenced manufacturer is Follett, model 25FB400A-S

The following existing equipment is to be relocated within the kitchen

Refer to attached drawing for equipment number listed below and location:

SOFT SERVE ICE CREAM FREEZER: ONE (1) REQUIRED, #16.

MILK DISPENSER: ONE (1) REQUIRED #21.

TOASTER: ONE (1) REQUIRED #26.

REHEATER: ONE (1) REQUIRED #29.

COMBI OVEN: ONE (1) REQUIRED, #32

Provide as part of this item (2) T&S HW-4D-48 quick disconnect water hoses. Kitchen Equipment

Contractor to verify sizes before placing order.

GRIDDLE: ONE (1) REQUIRED, #33.

FRYER: ONE (1) REQUIRED #34.

REACH-IN FREEZER: ONE (1) REQUIRED #37.

REACH-IN REFRIGERATOR: ONE (1) REQUIRED #38.

PASS-THROUGH REFRIGERATOR: ONE (1) REQUIRED, #39.

Kitchen Equipment Contractor to set in place. The Plumbing Contractor to provide all plumbing connections. The Electrical Contractor to provide all electrical connections.

ADDITIONAL INFORMATION REGARDING CUSTOM FABRICATED ITEMS

CUSTOM FABRICATED FOODSERVICE EQUIPMENT

GENERAL

QUALITY CONTROL

- A. Manufacturer Qualifications: Approved by NSF International (NSF) for manufacturing items indicated.
- B. Installer Qualifications: Experienced in food service equipment installation or supervised by an experienced food service equipment installer. Electricians and plumbers shall be licensed in jurisdiction where project is located.
- C. NSF Compliance: Equipment bears NSF Certification Mark or UL Classification Mark indicating compliance with NSF/ANSI 2.
- D. Electrical Components: Listed by UL and marked for intended use.
- E. Plumbing Fixture Fittings: Comply with ASME A112.18.1.

SUBMITTALS

- A. Shop Drawings: Show dimensions, method of assembly, installation and conditions relating to adjoining work which requires cutting or close fitting, reinforcement, anchorage, and other work required for complete installation.
- B. Provide copies of operating instructions.

WARRANTY

Warrant food service equipment to be free from defects in materials and workmanship in accordance with requirements of "Warranty of Construction", FAR clause 52.246-21.

APPLICABLE PUBLICATIONS

- A. The publications listed below form a part of this specification to the extent referenced. The publications are referenced in the text by the basic designation only.
- B. ASME International (ASME):
A112.18.1-05 Plumbing Fixture Fittings
- C. ASTM International (ASTM):
A554-03 Welded Stainless Steel Mechanical Tubing
A666-03 Annealed or Cold-Worked Austenitic Stainless Steel Sheet, Strip, Plate, and Flat Bar
- D. National Association of Architectural Metal Manufacturers (NAAMM):
AMP 500-505-1988 Metal Finishes Manual
- E. NSF International/American National Standards Institute (NSF/ANSI):
2-07 Food Equipment
- F. Sheet Metal and Air Conditioning Contractors' National Association (SMACNA): Kitchen Ventilation Systems and Food Service Equipment Fabrication and Installation Guidelines, 2001

STAINLESS STEEL, GENERAL

- A. Sheet, Strip, Plate, and Flat Bar: ASTM A 666, Type 304, stretcher leveled.
- B. Tube: ASTM A 554, Grade MT-304.
- C. Minimum Specified Thickness:
 - 1. Table // and Counter // Surfaces: 2.0 mm (0.0781 inch).
 - 2. Drainboards: 2.0 mm (0.0781 inch).
 - 3. Shelf Surfaces: 1.6 mm (0.0625 inch).
 - 4. Sink Bowls: 2.0 mm (0.0781 inch).

5. Legs: 1.6 mm (0.0625 inch).

6. Crossbracing: 1.6 mm (0.0625 inch).

D. Finishes: Comply with NAAMM's AMP 500-505, Metal Finishes Manual. Grind and polish surfaces to produce uniform, directional textured, polished, free of cross scratches. Run grain with long dimension of each piece.

1. Exposed Surfaces: No. 4 finish (bright, directional polish).

2. Concealed Surfaces: No. 2B finish (bright, cold-rolled, unpolished finish).

COMPONENTS, GENERAL

A. Sink Fittings: removed

1. Faucets: Equip sinks with one faucet per sink bowl, unless otherwise indicated.

a. Deck & Splash mounted.

b. Lever handles.

c. Chrome-plated copper alloy.

2. Drains: Equip sinks with 50 mm (2 inch) diameter, nickel-plated bronze, rotary-handle wastes and stainless-steel strainer plates with chrome-plated brass connected overflows.

B. Spray Rinse Assemblies: Backsplash mounted with hot and cold mixing valve, wall support bracket, flexible 3/8" metal-encased hose supported by spiral spring, spray head assembly with lockable lever handle, exposed metal parts are stainless steel.

C. Splashes:

1. Where backs of units abut walls, equip with splashbacks.

2. Where units abut walls on sides, equip with side splashes.

D. Legs: Fitted to top with 3 mm (1/8 inch) thick flange welded to underside of table/body.

1. Feet: Adjustable, stainless steel, NSF certified.

2. Spacing: Maximum 1825 mm (72 inches) o.c.

E. Undercounter Shelves: Stainless-steel sheet, 25 mm (1 inch) diameter, stainless-steel tubing, running left to right, at 100 mm (4 inches) o.c. front to back.

F. Baskets: Stainless-steel wire baskets, 406 by 406 by 356 mm (16 by 16 by 14 inches); 32 mm (1-1/4 inch) square mesh, of 3 mm (0.12 inch) wire. Handles and frame supports are of 8 mm (5/16 inch) diameter rod. Handles welded to top and bottom frame members and extended 150 mm (6 inches) above top of basket. Equip handle with 125 mm (5 inch) wide, coil wire grip.

G. Waste Hoppers: Shaped to funnel waste into waste disposer and with safety cover interconnected with waste disposer.

ADDITIONAL INFORMATION REGARDING WAREWASHING/DISPOSAL EQUIPMENT:

QUALITY CONTROL

A. Installer Qualifications: Licensed electrician and plumber either experienced with food service equipment installation or supervised by an experienced food service equipment installer.

B. NSF Compliance: Equipment bears the NSF Certification Mark or UL Classification Mark indicating conformance with NSF/ANSI 3.

C. UL Listing: Equipment has been evaluated according to UL 921, is listed and labeled by UL.

D. In-Use Service: At least one factory-authorized service agency for equipment shall be located in the geographical area of the installation and shall have the ability to provide service within 24 hours after receiving a service call.

SUBMITTALS

A. Manufacturer's Literature and Data:

1. Include manufacturer's address and telephone number.
2. Include catalog or model numbers, and illustrations and descriptions of warewashing equipment and accessories.
3. Proof of appliance being Energy Star qualified.

B. Installation Drawings: Show dimensions; method of assembly; and details of installation, adjoining construction, coordination with plumbing and electrical work, and other work required for a complete installation.

WARRANTY

Warrant food service equipment to be free from defects in materials and workmanship in accordance with requirements of "Warranty of Construction", FAR clause 52.246-21.

APPLICABLE PUBLICATIONS

A. The publications listed below form a part of this specification to the extent referenced. The publications are referenced in the text by the basic designation only.

B. NSF International/American National Standards Institute (NSF/ANSI):

3-2007 Commercial Warewashing Equipment

C. Sheet Metal and Air Conditioning Contractors' National Association (SMACNA): 1767-2001 - Kitchen Ventilation Systems and Food Service Equipment Fabrication and Installation Guidelines.

D. Underwriters Laboratories Inc. (UL):

921-06 Commercial Electric Dishwashers, including revision through and including March 16, 2000

Price/Cost Schedule

Annotate items that are open market items.

<i>Item</i>	<i>Unit of issue</i>	<i>Quantity</i>	<i>Price</i>	<i>Extended price</i>
WORK TABLE, #9	<i>Ea.</i>	<i>2</i>		
WORK TABLE, #15	<i>Ea.</i>	<i>4</i>		
BEVERAGE COUNTER #19	<i>Ea.</i>	<i>1</i>		
WORK TABLE, #25	<i>Ea.</i>	<i>2</i>		
WORK TABLE, #28	<i>Ea.</i>	<i>2</i>		
SOILED DISH TABLE #40	<i>Ea.</i>	<i>1</i>		
DISH TABLE #47	<i>Ea.</i>	<i>1</i>		
SHELVING – Walk-in Cooler #2	<i>Ea.</i>	<i>16</i>		
SHELVING - DRY STORAGE #5	<i>Ea.</i>	<i>23</i>		
HOSE REEL #41	<i>Ea.</i>	<i>1</i>		
DISHWASHER #44	<i>Ea.</i>	<i>1</i>		
PRESSURE WASHWER #53	<i>Ea.</i>	<i>1</i>		
ICE MACHINE/WATER DISPENSER #22	<i>Ea.</i>	<i>1</i>		
EQUIPMENT RELOCATIONS	<i>JB</i>	<i>1</i>		
INSTALLATION	<i>JB</i>	<i>1</i>		
TOTAL PRICE				