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| **Item #** | **Description** | **Qty** | **Required Features & Specifications** | **Additional Info** | **Item Delivery Proposal Price** | **Item Installation Proposal Price** | **Item Post-Installation Testing Proposal Price** | **Total Item Proposal Price** |
|  | 1. WALK-IN COMPOST REFRIGERATOR | 1 | This item is future equipment and is not in the 11 40 00 Contract; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. | FSEC responsible to provide construction contractor with rough-in info related to the utility requirements for this future equipment.  Construction contractor responsible for installing utility rough-ins that meet the requirements provided by the FSEC |  |  |  |  |
|  | 1. RACKED REFRIGERATION SYSTEM | 1 | * Omnitemp or equal by Cold Zone or RDT * Features: Properly sized outdoor, air-cooled racked refrigeration system to serve Walk-in Compost Refrigerator (suitable capacity for future unit to be located on loading dock), Walk-in Refrigerator/ Freezer Complex (operating floor, NW corner), Walk-in Refrigerator/ Freezer Complex (suitable capacity for future unit located on basement level), Walk-in Refrigerator/ Freezer Complex (operating floor, NW corner) & Blast Chiller located in Advanced Prep area); properly sized evaporator coils: system equipped and installed per Article 2.7B; 75% redundant system for Freezer compartment, Walk-in Refrigerator/ Freezer Complex; two coils in compartments shown on plan. * Rack: Mount individual systems on prefabricated, factory assembled rack; equip rack with load center panel with individual circuit breaker disconnects for each system, main disconnect and all accessories prewired and prepared at the factory for single point final utility connections; adequate service access requirements are met; position on exterior concrete pad, must not exceed dimensions shown on plan. * Installation: By manufacturer's authorized installer. * Electrical: 208V, 3 phase (compressors) 120V, 1 phase (evaporator coil) 208V, 1 phase (evaporator coil) | The capacity of this system should be suitable to handle the future installation of the refrigerator/freezer equipment. |  |  |  |  |
|  | 1. STAINLESS STEEL WALL PANEL | 1 | * Fabricate; construct per plan, Part 2-Products, Standard Details. * Features: Diamond tread wall overlay; provide 1/8” thick, 48” high diamond-tread plate aluminum on exposed exterior; secure with oval countersunk head stainless steel screws and seal joints with silicone; install after stainless steel coved base and overlap stainless steel coved by ½”. | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. DRY STORAGE SHELVING | 68 | Specifications: Must be equal to or greater than Metro Industries Super Adjustable Shelving or equivalent Shelving Unit:   * Shelves width and length shown on plan * Minimum five adjustable wire shelves per section * Height between 72”- 74" high chrome posts * No common posts   Casters:   * Must include Four 5” diameter corrosion resistant caster wheel * Full swivel design with sealed ball bearing. * Two wheels with brakes. * Wheel material is non-marking polyurethane   Installation:   * Must include assembly and installation * Installer will verify that units fit within finished wall dimensions * Assemble with bottom shelf 10" above floor or per local health code requirements |  |  |  |  |  |
|  | 1. MOTORIZED COLD CART | 2 | Custom-designed carrier compartments fabricated to electric transport cart. Two complete custom-built transport carts consisting of:   * Cambro Camcarts® 1200UP or equivalent – Quantity (2) double compartment bulk food transport carts fabricated to motorized transport cart – or equal * PHS West Ergo Express Cart – or equal   Meeting the following salient physical, functional, or performance characteristics:   * Bulk food compartment carrier cart:   Features: Maintain temperatures over 165 degrees after 4 hours of loading food into cart; cold food must only warm to a temperature of 35 degrees after 4 hours; store both hot and cold food in the same compartment; not exceed 100 pounds when empty. Carts must be less than 5’ in height; capable of containing: (16) 2 ½” full pans; (12) 4” deep; (8) 6” deep; or (6) 8” deep pans.   * Motorized cart:   Features: Electrical cart fabricated to hold bulk food carts weighing over 200 pounds. All controls housed in weather-resistant NEMA ES rated enclosure; ETL Certification for UL 583 compliant; 12 VDC, 55 AH battery due to frequency of cart use distance of travel; center mounted drive (to provide short turning radius for greater maneuverability); retractable drive wheels (to allow cart to be manually moved in any direction); hospital-grade reel kit; 10’ long power cord for convenience and safety; automatic-retracting power cord housed in cart cabinet; motion horn; emergency stop. |  |  |  |  |  |
|  | 1. WALK-IN REFRIGERATOR/FREEZER COMPLEX | 1 | American Panel or equal by Norlake, Leer, Thermo-Kool or Thermalrite or equivalent   * Features: Size and shape shown on plan, constructed and equipped per Article 2.7; sloped top exterior bumpers, located per plan; digital thermometer with alarm and building alarm interface (dry contact) for connection to building monitoring system by other trades; LED lights per plan; 7’-10” maximum finished interior height. * Floor: Per Standard Detail SD-181 (Sheet AS-92); FSEC to verify that floor conditions are approved prior to installing floor and box; provide any discrepancy in writing to COR. * Finishes: Per Article 2.7A. * Installation: Manufacturer to install walk-in compartment. * Electrical: (2) 120V, 1 phase. |  |  |  |  |  |
|  | 1. NOURISHMENT COUNTER W/SINK | 1 | Fabricate; construct per plan, Part 2-Products, Elevation 1/AS-83 and Standard Details.   * Electrical: 120V, 1 phase | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. BREAD SEALER | 2 | Existing; VAHCS to relocate to position shown on plan; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. | VA responsible for relocation of this item, FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. PRINTER | 3 | This item is purchased and installed by VAHCS and is not in the 11 40 00 Contract; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. | VA responsible for installation of this item, FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. HAND SINK W/FOOT PEDAL | 16 | Krowne Model HS or equal with Chicago or equal Model #806-CP or equivalent & #629-E3CP or equivalent   * Features: Stainless steel construction; 7" high backsplash; single faucet hole to accommodate Chicago or equal Model #629-E3CP gooseneck spout or equal; chrome p-trap; wall mounting bracket; strainer type waste; two stainless steel support brackets; Chicago or equal Model #119NF thermostatic mixing valve with integral check valves or equal; angle stop; Chicago or equal Model #806-CP foot pedal or equal; add side splash if required by code. * Installation: Coordinate with Mechanical so all plumbing is concealed in wall; all exposed piping is chrome plated; sink, faucet, mixing valve and foot pedals furnished by FSEC; faucet, mixing valve and pedals installed by Mechanical; mount sink 34" above finished floor. | FSEC will be expected to coordinate work with construction contractor and trade(s).. |  |  |  |  |
|  | 1. ADJUSTABLE WORKTABLE | 1 | Hupfer Model HEWT-8430 – MODIFIED or equivalent   * Features: Length and width per plan; fully welded stainless steel construction; electric hydraulic height adjustment controlled with electric button mounted on front apron; adjustable height from 33” – 45” high; single-sided rear accessory rail with universal stainless steel shelf; two single drawers with locks; open base to accommodate Items #14 beneath as shown; NSF; provide shop drawing prior to fabricating. * Electrical: (2) 120V, 1 phase; cord and plug |  |  |  |  |  |
|  | 1. INGREDIENT BIN, MOBILE | 2 | Rubbermaid mobile ingredient bin, 29” x 18” x 29”, model #H-3561 or equivalent   * Size: capacity minimum 4 cubic feet * Clear sliding lid * Plastic scoop * Four, 5” diameter caster wheel, full swivel design with sealed ball bearing. Two wheels with brakes. Wheel materials are non-marking polyurethane. |  |  |  |  |  |
|  | 1. PREP COUNTER W/SINK | 1 | Fabricate; construct per plan, see Specification Part 2 - Products, Elevation 2/Sheet AS-83 and Standard Details.   * Features: Provide lift out scrap basket at Item #44 (spray rinse unit). | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. SPRAY RINSE UNIT | 3 | T&S Model B-2371 or equivalent   * Features: Pull-down riser; wall mounting bracket; B-107C spray nozzle (or equivalent); 1.24 gpm; modify riser length to maintain 10 ¾" clearance from nozzle to flood rim level. |  |  |  |  |  |
|  | 1. FOOD PROCESSOR | 1 | Existing; VAHCS to relocate to position shown on plan; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. | VA responsible for relocation of this item, FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. WALL SHELF | 1 | Metro Industries Super Erecta Shelving or equivalent   * Features: Chrome wire shelves and components; two shelves per section, length and width per plan; post-type wall mounting; two-tier posts with brackets; single and double shelf supports where necessary; adjustable shelf height. * Installation: Coordinate wall support requirements with architectural trades; mount bottom post height 1" above backsplash per elevation. | FSEC required to coordinate work with other trade(s). |  |  |  |  |
|  | 1. CUTTER/MIXER | 1 | Existing; FSEC to relocate to position shown on plan; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. |  |  |  |  |  |
|  | 1. TRENCH DRAIN | 6 | Mechanical Contractor responsible for this item and is not in the 11 40 00 Contract; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. | FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. MEAT PREP COUNTER W/SINKS | 1 | Fabricate; construct per plan, see Specification Part 2 - Products, Elevation 3/Sheet AS-83 and Standard Details.  Fabricate; construct per plan, see Specification Part 2 - Products, Elevation 3/Sheet AS-83 and Standard Details.   * Features: Fabricate to accommodate mobile trash bin and dolly, sheet pan; provide lift out scrap basket for spray rinse unit. | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. DOLLY, SHEET PAN | 6 | Cantilever Tray and Rack Dispenser, 18 x 26 or equivalent. Stainless steel, self-leveling, fit 18 X 26 sheet pans, 4 in. diameter casters all swivel and all locking. Non-marking bumpers on each corner. |  |  |  |  |  |
|  | 1. WALL SHELF | 1 | Specifications: Must be equal to or greater than Metro Industries Super Erecta Shelving  Shelving Unit   * Post-type wall mounting * Two-tier posts with brackets * Shelves width and length shown on plan * Minimum two chrome wire shelves per section * Adjustable shelf height. * Single and double shelf support where required   Installation   * Must include Assembly and Installation * Installer will coordinate wall support requirements with architectural trades * Installer will mount bottom post height 1" above backsplash per elevation. | FSEC required to coordinate work with other trade(s). |  |  |  |  |
|  | 1. WALK-IN REFRIGERATOR/FREEZER COMPLEX | 1 | American Panel by Norlake or equal, Leer, Thermo-Kool, Thermalrite or equivalent   * Features: Size and shape shown on plan, constructed and equipped per Article 2.7; sloped top exterior bumpers, located per plan; digital thermometer with alarm and building alarm interface (dry contact) for connection to building monitoring system by other trades; LED lights per plan; 7’-10” maximum finished interior height; diamond tread exterior per Article 2.7A.4 at Item #4/receiving/returnable area. * Floor: Per Standard Detail SD-181; FSEC to verify that floor conditions are approved prior to installing floor and box; provide any discrepancy in writing to COR. * Finishes: Per Article 2.7A. * Installation: Manufacturer to install walk-in compartment. * Electrical: 120V, 1 phase. |  |  |  |  |  |
|  | 1. ADJUSTABLE WORKTABLE | 1 | Hupfer Model HEWT-7230 – MODIFIED or equivalent   * Features: Length and width per plan; fully welded stainless steel construction; electric hydraulic height adjustment controlled with electric button mounted on front apron; adjustable height from 33” – 45” high; solid stainless steel lower storage shelf; two single drawers with locks; NSF; provide shop drawing prior to fabricating. * Electrical: 120V, 1 phase; cord and plug |  |  |  |  |  |
|  | 1. DOUBLE PLATING COUNTER W/SINKS | 1 | Fabricate; construct per plan, see Specification Part 2 - Products, Elevation 4 & 5/Sheet AS-83 and Standard Details.   * Features: Fabricate to accommodate mobile trash bin (Rubbermaid Brute 9W274 Rollout Container with Lid or equal) & dolly, sheet pan. * Electrical: (5) 120V, 1 phase 208V, 3 phase | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. ADJUSTABLE WORKTABLE | 1 | Hupfer Model HEWT-7230 – MODIFIED or equivalent   * Features: Length and width per plan; fully welded stainless steel construction; electric hydraulic height adjustment controlled with electric button mounted on front apron; adjustable height from 33” – 45” high; solid stainless steel lower storage shelf; two single drawers with locks; NSF; provide shop drawing prior to fabricating. * Electrical: 120V, 1 phase; cord and plug | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. UTENSIL WALL CABINET | 1 | Klinger's Trading WC1548-HIN Cabinet Features or equivalent   * Wall-Mounted 48W X 15D X 39H Hinged Doors Stainless Steel Construction NSF 2 Cabinet Width (Side - Side): 48 Door Type: Hinged Door(S) * Exterior Finish: Stainless Steel. To be installed by FSEC. |  |  |  |  |  |
|  | 1. PREP COUNTER W/SINKS | 1 | Fabricate; construct per plan, see Specification Part 2 - Products, Elevation 6/Sheet AS-83 and Standard Details.   * Features: Fabricate to accommodate mobile trash bin and mobile mixing bowl as shown; coordinate installation of (hot water dispenser; provide lift out scrap basket at Item #44 spray rinse unit. | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. HOT WATER DISPENSER | 2 | Hatco Model MC-10 or equivalent   * Features: Booster heater with stainless steel tank; stainless steel exterior including body and base; potable water usage; temperature/pressure relief valve; pressure reducing valve; temperature pressure gauge; size to provide 180 degree water at faucet based on incoming water temperature; shock absorber; pilot light with on/off switch; low water cut-off; 3.2 gallon storage capacity; 50 gallon per hour capacity; Chicago or equal gooseneck faucet with aerator (or equivalent); cartridge to accept 180 degree water; handle indexed "hot water"; red epoxy finish on gooseneck faucet; provide water flow control valve for use with specified faucet; verification of water temperature is the responsibility of the FSEC. * Installation: Mount booster heater where shown on elevation and plan; FSEC to provide stainless steel mounting brackets; provide completely finished unit with all necessary plumbing components; mount faucet over sink as shown on plan and elevation. * Electrical: 208V, 3 phase. |  |  |  |  |  |
|  | 1. FOOD PROCESSOR | 1 | This item is purchased and installed by VAHCS and is not in the 11 40 00 Contract; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. | Drawings account for this item by specific reference. VA responsible to install this item, FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. WALL SHELF | 1 | Specifications: Metro Industries Super Erecta Shelving Shelving Unit or equivalent   * Post-type wall mounting * Two-tier posts with brackets * Shelves width and length shown on plan * Minimum two chrome wire shelves per section * Adjustable shelf height. * Single and double shelf support where required   Installation   * Must include Assembly and Installation * Installer will coordinate wall support requirements with architectural trades * Installer will mount bottom post height 1" above backsplash per elevation. | FSEC required to coordinate work with other trade(s). |  |  |  |  |
|  | 1. WALL SHELF | 1 | Metro Industries Super Erecta Shelving or equivalent  Shelving Unit:   * Post-type wall mounting * Two-tier posts with brackets * Shelves width and length shown on plan * Minimum two chrome wire shelves per section * Adjustable shelf height. * Single and double shelf support where required   Installation:   * Must include Assembly and Installation * Installer will coordinate wall support requirements with architectural trades * Installer will mount; mount bottom post height at 42" AFF. | FSEC required to coordinate work with other trade(s). |  |  |  |  |
|  | 1. EXHAUST HOOD - LOW VOLUME | 1 | Halton Model KVE or equivalent   * Features: Filter-type hood; capture jet fan and associated components; double side wall construction; Model KSA multi-cyclone stainless steel grease extractors; 30” high canopy; without fire damper; two extractor removal tools per project; LED lights; equipped per Article 2.08; heat sensors installed at each hood duct collar to automatically activate the exhaust fan whenever cooking operations occur; inter wiring by Electrical Trades; top intake; manual balancing dampers; stainless steel enclosure panel between hoods; must meet air volumes listed below and properly ventilate cooking equipment. * Size: Per plan. * Exhaust Requirements: The project was designed on the basis of the exhaust air volumes listed below: * Exhaust: One duct collar measuring 8" x 11" at 1009 CFM at 0.366" static pressure. * Capture: One section at 95 CFM * Hood must comply with code authority requirements, properly ventilate the cooking equipment beneath it and be compatible with the building ventilation systems; see mechanical engineer's drawings for further requirements; FSEC to provide stickers on all sides stating-PENETRATION WITH ANY FASTENERS VIOLATES AGENCY LISTINGS. * Fire Protection: (fire protection system) * Installation: Mount bottom edge of hood per Elevation. * Electrical: 120V, 1 phase. |  |  |  |  |  |
|  | 1. FIRE PROTECTION SYSTEM | 1 | Ansul Model R-102 System or equal by Pyro-Chem, Range Guard or Kidde or equivalent   * Features: Wet chemical fire protection system per Article 2.9 to protect exhaust hood, Items #34 & 38, and the equipment below; automatic mechanically activated gas shut-off valve; remote manual pull station; coordinate shape of empty J-box in wall (with empty conduit) by Electrical trade for remote pull by Division 11 40 00, all conduit to be inside wall; tanks and nozzles per U.L. 300; stainless steel cabinet; provide wet chemical tanks properly sized to fit within 30" high stainless steel cabinet * Testing: Provide system pre-test by factory authorized personnel to ensure proper operation prior to final test by fire marshal * Electrical: 120V, 1 phase |  |  |  |  |  |
|  | 1. STAINLESS STEEL WALL PANEL | 3 | Fabricate; construct per plan, see Specification Part 2 - Products, Elevations and Standard Detail SD-38.   * Features: 18 gauge continuous stainless steel panel; stainless steel sheet to extend from 6" AFF, coordinate with height of floor covering, to bottom edge of hood; conceal fasten to wall and seal perimeter; neatly finished utility openings with escutcheon covers; maximize size of sheets used; wrap column at Item #113(kettle control panel). | FSEC required to coordinate work with other trade(s). |  |  |  |  |
|  | 1. FLOOR GRATE & TRENCH DRAIN COMPLEX | 1 | IMC Teddy Model FT with SG-ADA grating or equal by Gates or SteelKor (or equivalent)   * Features: Custom complex trench drain with floor grate and frame system; stainless steel standard floor trough; grate size per plan; provide optional stainless steel beehive strainer (or equal by Component Hardware or equal); built-in pitch towards waste; SG-ADA grating, with 7/16" clearance between each bar; 304 stainless steel grating construction with 3/16" x 1" high bars and 1/2" stabilizer rods welded at each joint * Installation: Coordinate location of waste outlets with Mechanical; furnish trough assembly to Mechanical for installation; trough must be flush with finished floor; center on tangent draw of Items #111 (60-gallon mixer kettle) & 112 (100-gallon mixer kettle); proper location of the trough is the responsibility of the FSEC. | FSEC required to coordinate work with other trade(s). |  |  |  |  |
|  | 1. EXHAUST HOOD - LOW VOLUME | 1 | Halton Model KVE (or equivalent)   * Features: Filter-type hood; capture jet fan and associated components; double side wall construction; Model KSA multi-cyclone stainless steel grease extractors; 30” high canopy; without fire damper; two extractor removal tools per project; LED lights; equipped per Article 2.8; heat sensors installed at each hood duct collar to automatically activate the exhaust fan whenever cooking operations occur; inter-wiring by Electrical Trades; top intake; manual balancing dampers; stainless steel enclosure panel between hoods #34 & 38; must meet air volumes listed below and properly ventilate cooking equipment. * Size: Per plan. * Exhaust Requirements: The project was designed on the basis of the exhaust air volumes listed below: * Exhaust: One left duct collar measuring 10" x 8" at 942 CFM at 0.278" static pressure * Exhaust: One right duct collar measuring 10" x 8" at 953 CFM at 0.284" static pressure * Capture: Two sections at 68 CFM Each * Hood must comply with code authority requirements, properly ventilate the cooking equipment beneath it and be compatible with the building ventilation systems; see mechanical engineer's drawings for further requirements; FSEC to provide stickers on all sides stating-PENETRATION WITH ANY FASTENERS VIOLATES AGENCY LISTINGS. * Fire Protection: (fire protection system). * Installation: Mount bottom edge of hood per Elevation. * Electrical: 120V, 1 phase. |  |  |  |  |  |
|  | 1. AIR COMPRESSOR W/AIR DRYER | 1 | Cleveland Model CAS 7.5 & CAS-AHT-30 or equivalent   * Features: Air compressor mounted on receiver tank; magnetic starter with thermal overload; internal and external balanced pump; cast iron cylinders; automatic start and stop controls; refrigerated air dryer; programmable automatic drain valve; refrigerated air dryer; programmable automatic drain valve; filter/pressure regulator; cast iron cylinders and piston rings; inner cooler safety valve; 14 gauge belt guard; properly sized to accommodate associated equipment for this project. * Electrical: 208V, 3 phase – compressor 120V, 1 phase - air dryer |  |  |  |  |  |
|  | 1. HOSE REEL | 4 | T & S Model B 7122 CO1 MOD (or equivalent)   * Features: Retractable hose reel; stainless steel cover; EB 0107 spray rinse with 30' of rubber hose; T&S ORK-2 shut off valve; T&S ORK-1 concealed in wall two valve fitting with flange Part # 004831-40; T&S B-CVV 1-2 loose key check valves (or equivalents); code approved backflow preventer by Mechanical Trades; volume control and coupling. * Installation: Furnish components to Mechanical for installation, coordinate plumbing requirements so that all piping is concealed in wall; mount center line of reel to wall, 7' 6" above floor. | FSEC is required to coordinate with trade(s). |  |  |  |  |
|  | 1. ADJUSTABLE WORKTABLE | 1 | Hupfer Model HEWT-7230 – MODIFIED or equal   * Features: Length and width per plan; fully welded stainless steel construction; electric hydraulic height adjustment controlled with electric button mounted on front apron; adjustable height from 33” – 45” high; solid stainless steel lower storage shelf; two single drawers with locks; approximate dimensions: 72” x 30” x 33 ½” to 45” high; NSF; provide shop drawing prior to fabricating. * Electrical: 120V, 1 phase; cord and plug |  |  |  |  |  |
|  | 1. WORKCOUNTER W/SINK & OVERSHELF | 1 | Fabricate; construct per plan, see Specifications Part 2 - Products, Elevation 8/ Sheet AS-83 and Standard Details. | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. WALL CABINET | 1 | Specifications: Must be fabricated on-site by installer per plan  Cabinet Unit   * Installer must provide locks with keys * Part 2-Products should be used * Post-type wall mounting   Installation   * Must include Assembly and Installation * Installer will coordinate wall support requirements with architectural trades * Installer will mount; Elevation 8/AS-83 and Standard Detail SD-26. | FSEC required to coordinate work with other trade(s). |  |  |  |  |
|  | 1. ROLL-IN BLAST CHILLER | 2 | Traulsen Model RBC200 or equal by American Panel or equivalent   * Features: Roll-in model; stainless steel interior and exterior; door hinged per plan; door lock; anti-condensate door heater; 200 pounds per cycle capacity; accommodates one mobile food rack, Item #122; three temperature sensing probes; three chilling functions; adjustable temperature controls; 72 hour data memory collection; integral printer; hard wire connection port for future connection to Owner's PC; optional software package; on-board label printer; direct air flow over product; ability to chill food from 140-40 degrees F. in approximately 1.5 to 3 hours per HACCP guidelines; two stage self-contained refrigeration system; remote condensing unit, Item #2 for chill operation; 3/4 HP self-contained compressor for product maintenance mode; automatic defrost; automatic hold mode; provide two year service/labor warranty. * Installation: FSEC to extend plastic tubing from drain port to floor drain for proper condensate removal; FSEC to provide and install stainless steel coved base on interior and exterior; provide and install refrigeration lines between unit and remote condensing unit per Article 2.07C; coordinate compatible refrigerant. * Electrical 120V, 1 phase; cord and plug. |  |  |  |  |  |
|  | 1. BLAST CHILLER RACK | 4 | Traulsen Model P/N OTR-TRA-13 or equal by American Panel or equivalent   * Features: Unit to fit into blast chiller, Item #44; thirteen universal air screen style slides; 4" spacing; accommodates (26) 12" x 20" x 2-1/2" deep steam table pans or (13) 18" x 26" sheet pans; fully-welded aluminum construction; heavy-duty swivel casters; manufacturer to match Item #44 (roll-in blast chiller). |  |  |  |  |  |
|  | 1. ICE MAKER W/BIN | 1 | Manitowoc Model SY-0854A & B-570 or equivalent   * Features: Stainless steel finish on bin and maker; 940 pounds of ice production capacity per 24 hours; half dice ice cubes; 430 pound ice storage capacity; air-cooled condenser; removable/cleanable air filter; non-corrosive bin liner; insulation on sides and bottom of bin; bin to accommodate maker; 6” high stainless steel legs; water filter per Article 2.11B.   Electrical: 208V, 1 phase; cord and plug |  |  |  |  |  |
|  | 1. EXHAUST HOOD - LOW VOLUME | 1 | Halton Model KVE or equivalent   * Features: Filter-type hood; capture jet fan and associated components; double side wall construction; Model KSA multi-cyclone stainless steel grease extractors; 30” high canopy; without fire damper; two extractor removal tools per project; LED lights; equipped per Article 2.8; heat sensors installed at each hood duct collar to automatically activate the exhaust fan whenever cooking operations occur; inter wiring by Electrical Trades; top intake; manual balancing dampers; must meet air volumes listed below and properly ventilate cooking equipment. * Size: Per plan. * Exhaust Requirements: The project was designed on the basis of the exhaust air volumes listed below: * Exhaust: One left duct collar measuring 12" x 10" at 1396 CFM at 0.368" static pressure * Exhaust: One right duct collar measuring 11" x 8" at 1097 CFM at 0.271" static pressure * Capture: Two sections at 69 CFM Each * Hood must comply with code authority requirements, properly ventilate the cooking equipment beneath it and be compatible with the building ventilation systems; see mechanical engineer's drawings for further requirements; FSEC to provide stickers on all sides stating-PENETRATION WITH ANY FASTENERS VIOLATES AGENCY LISTINGS. * Fire Protection: See fire protection system * Installation: Mount bottom edge of hood per Elevation. * Electrical: 120V, 1 phase. |  |  |  |  |  |
|  | 1. FIRE PROTECTION SYSTEM | 1 | Ansul Model R-102 System or equal by Pyro-Chem, Range Guard or Kidde (or equivalent)   * Features: Wet chemical fire protection system per Article 2.9 to protect exhaust hoods, Item #139 and the equipment below; automatic mechanically activated gas shut-off valve; remote manual pull station; coordinate shape of empty J-box in wall (with empty conduit) with Electrical trades for remote pull by Division 11 40 00, all conduit to be inside wall; tanks and nozzles per U.L. 300; stainless steel cabinet; provide wet chemical tanks properly sized to fit within 30" high stainless steel cabinet * Testing: Provide system pre-test by factory authorized personnel to ensure proper operation prior to final test by fire marshal * Electrical: 120V, 1 phase |  |  |  |  |  |
|  | 1. FLOOR GRATE & TRENCH DRAIN COMPLEX | 1 | IMC Teddy Model FT with SG-ADA grating or equal by Gates or SteelKor (or equivalent)   * Features: Custom complex trench drain with floor grate and frame system; stainless steel standard floor trough; grate size per plan; provide optional stainless steel beehive strainer (or equal by Component Hardware or equal); built-in pitch towards waste; SG-ADA grating, with 7/16" clearance between each bar; 304 stainless steel grating construction with 3/16" x 1" high bars and 1/2" stabilizer rods welded at each joint * Installation: Coordinate location of waste outlets with Mechanical; furnish trough assembly to Mechanical for installation; trough must be flush with finished floor; center on tangent draw of existing kettles Items #137 (100-gallon kettle) & 138 (60-gallon kettle); proper location of the trough is the responsibility of the FSEC | FSEC responsible for this item and is required to coordinate connecting to rough in that plumbing trade is responsible for. |  |  |  |  |
|  | 1. ROLL-IN COMBI OVEN | 1 | Existing; FSEC to relocate to position shown on plan; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. | FSEC responsible for relocation of this item, FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. COOKS' WORK COUNTER W/SINKS | 1 | Fabricate; construct per plan, see Specification Part 2 - Products, Elevation 10/ Sheet AS-83 & Elevation 11/Sheet AS-84 and Standard Details.  Features: Fabricate to accommodate Item #24 (mobile trash bin) & #62 (dolly, sheet pan) as shown; coordinate installation of Item #89 (hot water dispenser ).  Electrical: (7) 120V, 1 phase (2) 208V, 3 phase | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. EXHAUST HOOD - LOW VOLUME | 1 | Halton Model KVE or equivalent   * Features: Filter-type hood; capture jet fan and associated components; double side wall construction; Model KSA multi-cyclone stainless steel grease extractors; 30” high canopy; without fire damper; two extractor removal tools per project; LED lights; equipped per Article 2.8; heat sensors installed at each hood duct collar to automatically activate the exhaust fan whenever cooking operations occur; inter-wiring by Electrical Trades; top intake; manual balancing dampers; must meet air volumes listed below and properly ventilate cooking equipment. * Size: Per plan.   Exhaust Requirements: The project was designed on the basis of the exhaust air volumes listed below:   * Exhaust: One left duct collar measuring 10" x 12" for a total of 1396 CFM at 0.368" static pressure * Exhaust: One right duct collar measuring 8" x 11" at 1097 CFM at 0.271" static pressure * Capture: Two sections at 69 CFM each * Hood must comply with code authority requirements, properly ventilate the cooking equipment beneath it and be compatible with the building ventilation systems; see mechanical engineer's drawings for further requirements; FSEC to provide stickers on all sides stating-PENETRATION WITH ANY FASTENERS VIOLATES AGENCY LISTINGS. * Fire Protection: See fire protection system * Installation: Mount bottom edge of hood per Elevation. * Electrical: 120V, 1 phase. |  |  |  |  |  |
|  | 1. FIRE PROTECTION SYSTEM | 1 | Ansul Model R-102 System or equal by Pyro-Chem, Range Guard or Kidde (or equivalent)   * Features: Wet chemical fire protection system per Article 2.9 to protect exhaust hoods, #131 & 153 and the equipment below; automatic mechanically activated gas shut-off valve; remote manual pull station; coordinate shape of empty J-box in wall (with empty conduit) by Electrical for remote pull by Division 11 40 00, all conduit to be inside wall; tanks and nozzles per U.L. 300; stainless steel cabinet; provide wet chemical tanks properly sized to fit within 30" high stainless steel cabinet * Testing: Provide system pre-test by factory authorized personnel to ensure proper operation prior to final test by fire marshal * Electrical: 120V, 1 phase |  |  |  |  |  |
|  | 1. TRENCH DRAIN COMPLEX | 1 | IMC Teddy Model FT with SG-ADA grating or equal by Gates or SteelKor (or equivalent)   * Features: Custom complex trench drain with floor grate and frame system; stainless steel standard floor trough; grate size per plan; provide optional stainless steel beehive strainer (or equal by Component Hardware or equal); built-in pitch towards waste; SG-ADA grating, with 7/16" clearance between each bar; 304 stainless steel grating construction with 3/16" x 1" high bars and 1/2" stabilizer rods welded at each joint * Installation: Coordinate location of waste outlets with Mechanical; furnish trough assembly to Mechanical for installation; trough must be flush with finished floor; proper location of the trough is the responsibility of the FSEC. | FSEC responsible for this item. FSEC is required to install and will also be required to coordinate connecting to rough in that plumbing trade is responsible for. |  |  |  |  |
|  | 1. GRILL W/CONVECTION OVEN | 1 | Southbend Model SE36A-TTT, or equal   * Features: Heavy-duty; 36” wide unit; chrome-plated griddle top; stainless steel exterior, including sides; stainless steel splash guards; thermostatic griddle controls; convection oven base; three chrome-plated oven racks; electric operation; heavy-duty swivel casters, front with brakes.   Electrical: 208V, 3 phase; cord and plug |  |  |  |  |  |
|  | 1. TRAY ASSEMBLY COUNTER | 1 | Fabricate; construct per plan, see Specification Part - 2 Products, Elevation 13 & 14/Sheet AS-84, Sections, and Standard Details.   * Features: Over-shelf sized to accommodate Item #174; starter station sized to accommodate nine 1/3 size pans, provide 4" deep stainless steel pans. * Electrical:120/208V, 3 phase; load center panel 120V, 1 phase | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. HOT FOOD WELL | 4 | APW/Wyott BM-80D-UL or equal   * Features: Bottom mount; minimum 1600 watt heating system; drain with removable screen; manifold adjacent hot food well drains to one accessible drain valve; FSEC to extend to floor drain; U.L. listed; thermostatic control with 72" capillary and indicator light; wet or dry usage; fully insulated sides and bottom; electrical code kit including flexible conduit, recessed bezel, and conduit box. * Electrical: 208V, 1 phase | FSEC responsible for this item. FSEC is required to install and will also be required to coordinate connecting to rough in that plumbing trade is responsible for. |  |  |  |  |
|  | ACCELERATED OVEN | 1 | Turbo Chef i5 or equivalent   * Features: Stainless steel interior and exterior; ergonomic handle; dual motors, hot air convection and microwave; integral recirculating catalytic converter; variable speed blower motor; fully programmable, self-diagnostic control panel; include programming training and assistance, paddle, oven cleaner, oven guard, trigger sprayers and Teflon baskets, removable grease collection pan. NSF, UL.   Electrical: 208V, 3 phase; cord and plug. |  |  |  |  |  |
|  | 1. BEVERAGE COUNTER | 1 | Fabricate; construct per plan, see Specification Part 2 - Products, Elevation 15/Sheet A8-84 and Standard Details.   * Features: Fabricate to accommodate Item #179 (undercounter freezer, 1-sec) beneath as shown; fabricate rack slides to accommodate Owner's racks. | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. COFFEE MAKER | 1 | This item is by VAHCS's Vendor and is not in the 11 40 00 Contract; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. | FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. JUICE DISPENSER | 1 | This item is by VAHCS's Vendor and is not in the 11 40 00 Contract; include utility requirements on rough-in drawings. | FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. HOT FOOD COUNTER, 4-WELL | 2 | Existing; VAHCS to relocate to position shown on plan; include utility requirements on rough-in drawings FSEC responsible to provide utility requirements on rough-in drawings. | VA responsible for relocation of this item, FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. TRASH/SILVER CHUTE INSERT | 2 | Fabricate; construct per plan, see Specification Part 2 - Products, Elevation 16/Sheet AS-84 & Section   * Features: Wall chute insert; 14 gauge stainless steel construction. * Installation: FSEC to coordinate mounting height with Items #193 (mobile soak sink) & 196 (trash bin). | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. MOBILE SOAK SINK | 2 | * 24” x 24” mobile sink * 35” height * Drain in bottom of sink with front mount flush handle * Drain pipe cutoff within 2” of floor * Four, 5” diameter casters that lock, full swivel design with sealed ball bearing. Wheel materials are non-marking polyurethane. |  |  |  |  |  |
|  | 1. FLIGHT-TYPE DISHMACHINE | 1 | Hobart Flight-type dual rinse dishwasher FT900SD Steam R-L or equivalent   * Over frame length maximum 23 feet, load end 7 feet, unload end 9 feet. Direction of operation Right to Left. Access doors on power wash/final rinse, prewash, and rinse chamber. Easy to remove arms, scrap trays and baskets. 30 ½ in conveyor. Steam tank heat, Booster steam heat. Low temperature alert. Start stop switches on each end. Door interlocks. * Electrical 208/60/3 * Electrical contractor to provide lockable disconnect inside dish room. |  |  |  |  |  |
|  | 1. EXHAUST DUCT RISER | 1 | Fabricate; construct per plan, see Specification Part 2 - Products   * Features: 18 gauge stainless steel vapor-proof welded construction; extend riser to 6" above finished ceiling, include stainless steel trim flange at ceiling. * Installation: Install on dish machine per manufacturer's instructions. | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. EYE/FACE WASH STATION | 3 | This item is by the Mechanical Contractor and is not in the 11 40 00 Contract; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. | FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. MOP SINK | 2 | This item is by the Mechanical Contractor and is not in the 11 40 00 Contract; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. | FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. DETERGENT DISPENSING SYSTEM |  | This item is by VAHCS's Vendor and is not in the 11 40 00 Contract; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. | FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. DETERGENT SHELVING | 3 | Specifications: Must be equal to or greater Metro Industries Super Erecta Shelf  Shelving Unit:   * Shelves width and length shown on plan * Stainless steel construction of all components * Minimum two 18 gauge stainless steel flat shelves * Length and width per plan * Must be double shelf post-type mounting * Must include two tier stainless steel posts with brackets * Installer will use single and double shelf supports as required * Unit must have adjustable shelf heights.   Installation:   * Must include assembly and installation * Installer will coordinate wall support requirements with architectural * Installer will verify that unit fits within finished wall dimensions * Installer will install bottom shelf height per COR. | FSEC required to coordinate work with other trade(s). |  |  |  |  |
|  | 1. SERVING COUNTER | 1 | Fabricate; construct per plan, Part 2-Products, Elevation 20 & 21/AS-85, Sections and Standard Details.   * Features: Coordinate installation of Item #219 (drop-in cold pan, 4-well) & 221 (refrigerated frost top) per Article 2.7C. * Electrical: (2) 120/208V, 3 phase; load center panel; shunt trip breakers for Items #222 (heated plate dispenser), 228 (grill), 229 (refrigerated base) & 230 (salad top refrigerator). | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. CHECK-IN STATION |  | Existing; VAHCS to relocate to position shown on plan; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. | VA responsible for relocation of this item, FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. MOBILE COUNTER | 1 | Fabricate; construct per plan, Part 2-Products, Elevation 21/AS-85 and Project Detail PD 1.   * Features: Electrical: 208V, 1 phase, 6400 watts; all components wired to one cord and plug, Refer to PD-1/sheetAS-92. | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. MOBILE COUNTER | 1 | Fabricate; construct per plan, Part 2-Products, Elevation 21/AS-85 and Project Detail PD-1.   * Electrical: 208V, 1 phase, 4800 watts ; all components wired to one cord and plug. Refer to PD-1/sheetAS-92 | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. EXHAUST HOOD, ISLAND | 1 | Halton Model KVO or equivalent   * Features: Filter-type hood; round hood design; V-Bank design; capture jet fan and associated components; double side wall construction; Model KSA multi-cyclone stainless steel grease extractors (or equivalent); 30” high canopy; without fire damper; two extractor removal tools per project; LED lights; equipped per Article 2.8; heat sensors installed at each hood duct collar to automatically activate the exhaust fan whenever cooking operations occur; inter-wiring by Electrical Trades; top intake; manual balancing dampers; must meet air volumes listed below and properly ventilate cooking equipment. * Size: Per plan. * Exhaust Requirements: The project was designed on the basis of the exhaust air volumes listed below: * Exhaust: One duct collar measuring 12" x 11" at 1541 CFM at 0.284" static pressure. * Capture: One section at 126 CFM * Hood must comply with code authority requirements, properly ventilate the cooking equipment beneath it and be compatible with the building ventilation systems; see mechanical engineer's drawings for further requirements; FSEC to provide stickers on all sides stating-PENETRATION WITH ANY FASTENERS VIOLATES AGENCY LISTINGS. * Fire Protection: See fire protection system * Installation: Mount bottom edge of hood per Elevation. * Electrical: 120V, 1 phase. |  |  |  |  |  |
|  | 1. FIRE PROTECTION SYSTEM | 1 | Ansul Model R-102 System or equal by Pyro-Chem, Range Guard or Kidde or equivalent   * Features: Wet chemical fire protection system per Article 2.9 to protect exhaust hood, Item #226 and the equipment below; automatic mechanically activated gas shut-off valve; remote manual pull station; coordinate shape of empty J-box in wall (with empty conduit) by electrical for remote pull by Division 11 40 00, all conduit to be inside wall; tanks and nozzles per U.L. 300; stainless steel cabinet; provide wet chemical tanks properly sized to fit within 30" high stainless steel cabinet. * Testing: Provide system pre-test by factory authorized personnel to ensure proper operation prior to final test by fire marshal * Electrical: 120V, 1 phase |  |  |  |  |  |
|  | 1. BUTTER DISPENSER | 1 | Existing; VAHCS to relocate to position shown on plan; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. | VA responsible for relocation of this item, FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. LINEN WALL CABINET | 1 | Fabricate; construct per plan, see Specification Part 2 - Products, Elevation 22/Sheet AS-86, AS-82 and Standard Details. | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. WORKCOUNTER W/SINK | 1 | Fabricate; construct per plan, Part 2-Products, Elevation 22/Sheet AS-86, Sheet AS-82 and Standard Details. | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. WORKCOUNTER W/SINK | 1 | Fabricate; construct per plan, Part 2-Products, Elevation 23/AS-85 and Standard Details. | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. BEVERAGE COUNTER | 1 | Fabricate; construct per plan, see Specifications Part 2 - Products Elevation 24/Sheet AS-86, Sheet AS-82 and Standard Details. | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. ICE MAKER/DISPENSER W/ STAND | 1 | Existing equipment; FSEC to relocate to position shown on plan; include utility requirements on rough-in drawings. |  |  |  |  |  |
|  | 1. TEA BREWER & DISPENSER | 1 | This item is by VAHCS's Vendor and is not in the 11 40 00 Contract; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. | FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. 4-SLOT TOASTER | 1 | This item is purchased and installed by VAHCS and is not in the 11 40 00 Contract; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. | VA responsible for installation of this item, FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. BEVERAGE COUNTER | 1 | Fabricate; construct per plan, see Specifications Part 2 - Products Elevation 25/Sheet AS-86, Sheet AS-82 and Standard Details. | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. COFFEE BREWER | 1 | This item is by VAHCS's Vendor and is not in the 11 40 00 Contract; include utility requirements on rough-in drawings per Section 1.4.F.3. of this document. | FSEC responsible to provide utility requirements on rough-in drawings. |  |  |  |  |
|  | 1. CONDIMENT COUNTER | 1 | Fabricate; construct per plan, see Specifications Part 2 - Products Elevation 26/Sheet AS-86, Sheet AS-82 and Standard Details.   * Features: Coordinate adequate ventilation and service access of Item #162 (chilled water dispenser). Insure that counter fabricator fully understands to expectations for the mounting of Item #162 (chilled water dispenser). Routed slots described on Sheet AS-86/Elevation 26 may no longer be needed. | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
|  | 1. SOILED DISHTABLE W/TRAY RETURN CONVEYOR | 1 | Fabricated by Gates or equivalent; construct per plan, see Specifications Part 2 - Products, Elevation26/Sheet AS-86 and Sheet AS-82, Sections, Standard Details and Article 2.10.   * Features: On/off/electric eye indexing feature; electronic eye limit switch mounted at end of trough/skate wheels to shut off conveyor when activated; two remote start/stop controls for tray conveyor and two remote start/stop controls for bussing conveyor; proxy switch for tray conveyor & bussing conveyor; jog switch for bussing conveyor; two adjustable spray nozzles with two knee/hip controls; verify and obtain sample of Owner's trays and racks, verify conveyor accommodates both during fabrication; coordinate connection with Item #271 (scrap collector); flange connection for smooth flow of product. * Worktop: Size and shape as shown on plan; sound deaden top in dish room; 14 gauge stainless steel welded construction with coved corners; stainless steel cover over pan where belt emerges. * Belt: 10" wide polycarbonate belt with non-overlapping plastic slats with stainless steel roller chain. * Drive Assembly: 1/2 HP totally enclosed gearhead motor. * Belt wash: Soiled tray per Article 2.10. * Rollers: 2" diameter stainless steel rollers with stainless steel bearings. * Scrapping Trough/Skate wheels: Silver saver per Article 2.10; chrome plated trough flush nozzles positioned per elevations; provide throttling valve at each water inlet; 2" diameter PVC skate wheels with stainless steel bearings on 3" centers, position 1/4" above countertop. * Installation: By conveyor manufacturer. * Electrical: 120V, 1 phase. |  |  |  |  |  |
|  | 1. SCRAP COLLECTOR | 1 | Salvajor Model #S419 w/S-33 controls or equivalent   * Features: Stainless steel tank and legs; tableware salvage basin; two perforated removable scrap baskets; recirculated water; pre-plumbed water control assembly to include solenoid valve, automatic water blender, backflow check valves, unions and shut-off valves; prewired control panel with mounting bracket; NEMA 4X enclosure panel; start/stop push buttons; “run” light; line disconnect; one remote start/stop control with mounting bracket; start-up and demo by factory authorized personnel. * Installation: Coordinate plumbing installation with Mechanical to ensure all piping is elbowed toward back of counter; avoid piping in front of counter; install per manufacturer's instructions. * Electrical: 208V, 3 phase | FSEC responsible to coordinate rough in plumbing trade work with construction contractor. |  |  |  |  |
|  | 1. TABLE, STEEL WORK PREP | 1 | * Stainless steel work prep table with casters. * 24” x 48” x 36” * Under-shelf at 12” height * Four (4), 5” diameter casters that lock, full swivel design with sealed ball bearing. Wheel materials is non-marking polyurethane |  |  |  |  |  |
|  | 1. RACK SHELF W/RACK STORAGE | 1 | Specifications: Must be fabricated on-site by installer per plan  Cabinet Unit:   * Installer must provide locks with keys * Part 2-Products should be used * Post-type wall mounting   Installation:   * Must include Assembly and Installation * Installer will coordinate wall support requirements with architectural trades * Installer will mount. Elevation and standard details. | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. FSEC required to coordinate work with other trade(s). |  |  |  |  |
|  | 1. CONDENSATE HOOD | 1 | Halton Model CH or equal by custom fabricate or equivalent   * Features: Type II vapor hood; 18 gauge stainless steel, fully ground and polished; duct collar to extend 6" above ceiling; full perimeter condensate gutter at edges of hood, slope to drain; extend clear plastic drain hose to soiled dish table; equipped per Article 2.8. * Size: Per plan (Sheet AS-82 and Elevation 22/Sheet AS-86). * Exhaust Requirements: The project was designed on the basis of the exhaust air volume listed below: * Exhaust: One duct collar measuring 7" x 7" at 500 CFM at 0.246" static pressure. * Hood must comply with code authority requirements, properly ventilate the equipment beneath it and be compatible with the building ventilation system; see mechanical engineer's drawings for further requirements. * Installation: Mount bottom edge at 7'-0" AFF. |  |  |  |  |  |
|  | 1. MOBILE AIR SCREEN REFRIGERATOR | 2 | FWE Mobile Refrigerated Air Screen Model ASU-9 Series or equal   * Features: Stainless steel exterior and interior; bottom mounted condensing unit; ¾ HP; condensate evaporator; automatic defrost with manual override; maintains interior temperature of 40 degrees for >90 minutes adjustable temperature controls; digital temperature display; removable stainless steel pan slides to accommodate (9) 18" x 26" sheet pans; 270 degree door swing with a hold-open device; rear push bar; perimeter bumper; 6" diameter swivel casters; 2 rigid; 2 swivel with brake * Installation: By manufacturer's authorized installer   Electrical: 220V, 60 Hz, 1 phase; cord and plug. |  |  |  |  |  |
|  | 1. UNDERCOUNTER FREEZER, 1-SEC. | 1 | Silver King Model SKF27 Shelving Unit or equivalent   * Must be between 25-27" wide under-counter unit * Must be stainless steel exterior and interior * Must include two epoxy coated wire shelves * Door must be hinged per plan * Must have self-contained refrigeration system * Must come with front breathing with automatic defrost and adjustable temperature control * Must contain automatic condensate evaporator * Must be NSF Listed * Must include four 2-1/2" low profile swivel casters   Installation   * Must include Assembly and Installation   Must fit beneath counter (beverage counter). |  |  |  |  |  |
|  | 1. ICE MAKER/DISPENSER | 1 | Follett Model 110CT400A-S or equal   * Features: Automatic load ice and water dispenser; counter-top unit; minimum 400 pounds of ice production capacity per 24 hours; 90 pound ice storage capacity; compressed nugget or equivalent; air-cooled condensing unit; stainless steel exterior; sensor activated dispensing mechanism; separate chilled water dispensing; installation per manufacturer's instructions; water filter per Article 2.11B.   Electrical: 120V, 1 phase; cord and plug |  |  |  |  |  |
|  | 1. REACH-IN FREEZER, 2-SEC. | 1 | Traulsen Model RLT232WUT-HHS or equal by Victory, True "TR" Series or equivalent   * Features: Stainless steel exterior and interior; automatic hot gas condensate evaporator; automatic defrost; built-in digital thermometer; self-closing half height doors, hinged per plan; stainless steel door liners; common door locks; 6" high stainless steel legs; automatically activated interior lights; five chrome-plated wire shelves. * Electrical: 120V, 1 phase; cord and plug |  |  |  |  |  |
|  | 1. ROLL-THRU REFRIGERATOR, 2-SEC. | 2 | Traulsen Model RRI232HPUT-FHS or equal by Victory, True "TR" Series or equivalent   * Features: Stainless steel exterior and interior; roll-thru model; automatic hot gas condensate evaporator; built-in digital thermometer; self-closing doors, hinged per plan; stainless steel door liners and thermal breaks; common door locks accommodates two 72" high food racks; stainless steel cart ramps; automatically activated interior lights; position controls on kitchen side of unit. * Electrical: 120V, 1 phase; cord and plug.   Trim: Stainless steel perimeter wall trim on both sides of unit; conceal fasten to building wall. |  |  |  |  |  |
|  | 1. CHILLED WATER DISPENSER | 1 | Follett Model 110CT400A-S or equivalent   * Features: Automatic load ice and water dispenser; counter-top unit; minimum 400 pounds of ice production capacity per 24 hours; 90 pound ice storage capacity; compressed nugget or equivalent; air-cooled condensing unit; stainless steel exterior; sensor activated dispensing mechanism; separate chilled water dispensing; installation per manufacturer's instructions; water filter per Article 2.11B.   Electrical: 120V, 1 phase; cord and plug |  |  |  |  |  |
|  | 1. POT & PAN SINK W/AGITATOR | 1 | Fabricate by Steelkor Xstream Wash or equal by Powersoak or equivalent   * Features: Per Elevation; provide agitator sink and controls only; full stainless steel construction; rolled rim edges; K-1000 control system (or equivalent); temperature controls; low water detection; integrated soap dispensing; removable discharge plates for cleaning; two 1-1/2 HP wash tank pumps; 2500 watt wash tank heater; provide utensil basket and sheet pan rack; provide two 3/4" pot & pan sink faucets per Article 2.11B; center one faucet over mullion to serve rinse and sanitize sinks; center one over agitator sink; rotary drains per Article 2.11B. * Electrical: 208V, 3 phase   Installation: Provide to fabricator of Item #157 for installation. |  |  |  |  |  |
|  | 1. POT & PAN MACHINE W/BOOSTER | 1 | Stero Model U31-AC w/SWB Steam Booster or equivalent   * Pot/Pan Machine: Single tank pot and pan washer; corner model; automatic adjustable wash and rinse cycle; stainless steel enclosure panel frame and legs; counter-balanced doors; side-mounted control panel; top mounted temperature gauges; steam coil tank heat; 3 HP motor with overload protection; four stainless steel racks to include basket rack, utility rack, counter pan rack and bun pan racks; Kit 55 pre-plumbed and installed pressure regulator (or equivalent), shock arrestor, flow pressure gauge, line strainer to solenoid valve. * Booster: Steam booster heater; stainless steel legs with adjustable feet; sized to provide 180 degree final rinse water to dish machine, FSEC to verify incoming water temperature prior to ordering; pipe to dish machine. * Electrical: 208V, 3 phase. 120V, 1 phase. |  |  |  |  |  |
|  | 1. CLEAN DISHTABLE | 1 | Fabricate; construct per plan, See Specification Part 2 - Products, Elevation 28/Sheet AS-86, Sheet AS-82 and Standard Details. | FSEC responsible to provide the fabricator to perform this work if they do not have the capability in house. |  |  |  |  |
| **Proposal Grand Total Price:** | | | |  |  |  |  |  |