

SECTION 11 40 00
FOOD SERVICE EQUIPMENT

PART 1 – GENERAL

1.1 RELATED DOCUMENTS

- A. Drawings and general provisions of the Contract, including General and Supplementary Conditions and Division 1 Specification Sections, apply to this section.

1.2 ABBREVIATIONS

ADA	Americans with Disabilities Act
AGA	American Gas Association
ASME	American Society of Mechanical Engineers
ASHRAE	American Society of Heating, Refrigeration and Air Conditioning Engineers
CFSP	Certified Food Service Professional
CM	Construction Manager (Contractor)
EC	Electrical Contractor
FEC	Food Service Equipment Contractor
GC	General Contractor
HACCP	Hazard Analysis and Critical Control Point
HVAC	Heating, Ventilating and Air Conditioning Contractor
ID	Inside Diameter
MC	Mechanical Contractor
NFPA	National Fire Protection Association
NSF	National Sanitation Foundation
OD	Outside Diameter
OSHA	Occupational Safety & Health Administration
PC	Plumbing Contractor
UL	Underwriters Laboratories

1.3 RELATED WORK BY OTHERS

A. General Contractor (GC)

1. Provide transit level recesses for walk-in cooler/ freezer floors and other depressions. Provide finished flooring material and base inside and outside of walk-in coolers and freezers. Refer to Food Service Plans for details.
2. Install floor trough(s) and drip pan(s) when furnished by FEC. Refer to Food Service Plans for details.
3. Furnish and install all necessary wall backing of size, type and locations as indicated on Food Service Plans.
4. Furnish and install necessary concrete pad(s) or roof curb(s) and associated penetrations for refrigeration equipment.

B. Plumbing Contractor (PC)

1. Provide rough-in and final connections of all services per local code requirements.
2. Flush all lines of foreign debris before connecting fixtures.

3. Provide all water supply lines, drain lines, drain fittings, floor drains, shut-off valves, traps, tailpieces and all equipment required for tie-in to existing grey water system.
4. Provide all reduced pressure devices, pressure reducing valves and backflow prevention devices except where included with equipment or furnished by FEC as part of item specs. Also refer to Food Service Equipment Schedule. Plumbing Subcontractor shall be responsible for all costs associated with initial inspection, state and local permit fees associated with backflow preventer installation.
5. Provide all grease traps; coordinate water usage data with FEC. Note local codes may require grease (trap) interceptor for pot/ utensil wash sinks, dishmachines or drains for other grease producing food service equipment.
6. Install all faucets, pre rinse spray units, hose reel units, lever drains, vacuum breakers, check valves, flow control valves, water inlets, traps, filters, strainers, PRV valves, T/P gauges as furnished by FEC.
7. Make plumbing connections between sections of modular equipment such as range batteries, utility distribution systems, chef's tables, and exhaust hoods.
8. Provide condensate line piping for walk in cooler and freezer units. Note walk-in cooler condensate lines shall not pass through walk-in freezer compartments. Condensate line piping shall be trapped outside the cold room and installed per prevailing codes. PC shall use 1" copper tubing for condensate lines.
9. Provide sleeves for refrigerant piping and condensate piping wherever it passes through the walk in cooler or freezer wall, floor or ceiling. Pack sleeve with fiberglass and perma-gum after installation. Sleeves through floor shall project min. 3" above the finished floor. Sleeves through the walls shall be flush with walls.
10. Provide looped gas supply lines, gas pressure reducing and regulating valves for pressure above 14" W.C.
11. FEC to provide gas fire/ fuel shut-off solenoid valve(s) as part of hood fire suppression system to PC for installation.
12. Install all gas valves, gas hoses and gas pressure regulators furnished by FEC and indicated on Food Service Equipment Schedule.

C. Electrical Contractor

1. Provide rough-in and final connections of all services per local code requirements.
2. Provide all outlets, receptacles, conduit, contactors, controllers, disconnects, switches, starters, etc., unless furnished as standard with the equipment or specifically included with the equipment in the itemized specifications.
3. Install electrical devices furnished with food service equipment. FEC must indicate such devices on electrical rough-in plans.

4. Make electrical connections between sections of modular equipment such as utility distribution systems; exhaust hoods, refrigeration systems, walk-in cooler and freezer units or chef's tables.
5. Where required by local codes, furnish and install shunt trips and/or contactors with 120 Volt coils with contact ratings matching the electrical cooking appliance. EC to wire from the micro switch relay on the fire control system head to the shunt trips/ contactors.
6. Walk-in cooler and freezer refrigeration systems:
 - a. Wire from cooler and freezer compressor time clocks to respective evaporator coils. Note unless otherwise specified, time clocks shall be furnished for cooler and freezer units
 - b. Wire to door assembly junction box, light(s), heated air vents, condensate drain line heaters (walk in freezer heat tape shall be applied under insulation) and audio/ visual alarms.
 - c. Mount and connect all light fixtures furnished with walk in cooler(s)/ freezer(s).
7. Wet areas such as sinks, disposers, dishwashers and all exterior electrical power shall be wired with Sealtite Type EF conduit or equal, through water proof boxes.

D. Mechanical Contractor (MC)

1. Provide rough-in and final connections of all mechanical services.
2. Provide fans, ducts, dampers, starters, roof curbs, roof penetrations and sealing of penetrations, etc., necessary for operation of grease extracting hoods and condensate hoods.

1.4 QUALITY ASSURANCE

- A. Installer Qualifications: Engage an experienced installer to perform work of this Section who has specialized in installing food service equipment, who has completed installations similar in design and extent to that indicated for this Project, and who has a record of successful in-service performance.
- B. FEC shall comply with all federal, state and local laws and regulations governing health, safety, fire, mechanical and electrical requirements within the applicable jurisdiction.
- C. When the Construction Documents call for higher standards or larger sizes than the regulations, the Construction Documents shall govern. When the regulations require higher standards or larger sizes than the Construction Documents, the regulations shall govern. Rulings and interpretations of the enforcing agencies shall be considered part of the regulations. No additional amounts shall be paid for compliance.
- D. When the requirements of the drawings exceed the written specifications, the drawings shall govern and vice versa.
- E. If because of jurisdictional trade agreements or other conditions, any work specified in the Construction Documents must be completed by others, sublet such work only to those who are qualified to do such

work or make other arrangements at the expense of the FEC, subject to approval by the COR.

1.5 APPLICABLE CODES & STANDARDS

- A. Except as otherwise indicated, each item of equipment shall comply with the latest current edition of the following standards as applicable to the manufacturer, fabrication, and installation of the work in this section. Comply with all Federal, State and Municipal regulations and notifications, which bear on the execution of this work. Call to the attention of the Owner in writing any design conflict with the requirements of the Americans with Disabilities Act (ADA) during the Bid Process so resolution can be effected prior to the Contract Award.
1. NSF Standards: Comply with applicable National Sanitation Foundation Standards and criteria and provide NSF "Seal of Approval" on each manufactured item and on major items of custom-fabricated work.
 2. UL/ ETL/ CSA Standards: For electrical components and assemblies, provide either UL/ ETL/ CSA listed products or, where no listing service is available, provide a complete index of the components used as selected from the UL/ ETL/ CSA "Recognized Component Index". For fire extinguishing systems comply with UL 300.
 3. ANSI Standards: Comply with applicable ANSI standards for electrical-powered and gas-burning equipment; for piping to compressed-gas cylinders; and for plumbing fitting, including vacuum breaker and air gaps, to prevent siphonage in water piping.
 4. AGA/ CGA: All gas fired equipment shall be AGA/ CGA approved, equipped to operate on natural gas, and shall contain 100% automatic safety shut-off devices.
 5. NFPA Standards: Comply with NFPA Bulletin 96 for exhaust systems; with NFPA Bulletins 13, 17, 17A and 96 for fire extinguishing systems; and with NFPA 54, National Fuel Gas Code and NFPA 70, National Electric Code.
 6. ASME Code: Comply with ASME boiler code requirements for steam-generating and steam-heated equipment; provide ASME inspection, stamps, and certification of registration with National Board.
 7. ASHRAE: Provide mechanical refrigeration systems complying with the American Society of Heating, Refrigeration and Air Conditioning Engineers ASHRAE 15, "Safety Code for Mechanical Refrigeration".

1.6 SUBMITTALS

- A. Submit food service equipment plan, rough-in plans, shop drawings and six specification brochure booklets within 30 days of award of contract or as required by COR. Submit two Xerox or blue line prints and one sepia or transparent reproducible of each page to Food Service Consultant for review. Corrected documents will be returned to FEC for revision if necessary.
- B. When drawings are approved, FEC shall submit assembled sets of plans as required by COR.
- C. When specification brochure booklets are approved submit assembled copies in quantity required by COR. Each page is to be numbered and

sequenced corresponding to the itemized specifications. Brochures are to include accessories and components used with each item.

- D. Provide fully dimensioned rough-in plans at $\frac{1}{4}" = 1'-0"$ scale showing all required services including; electrical, plumbing, mechanical and any related special conditions.
1. Plans are to indicate location, elevation, sized and type of water supplies, drains, gas lines, floor drains, site drains, electrical supplies, outlets, switches, ducts locations, exhaust and supply CFM and static pressure, etc. Include on each page a legend of commonly used symbols and abbreviations.
 2. Special conditions shall include, but not be limited to, curbs, bases, recesses, sleeves, refrigeration lines, concealed wall backing, pass through openings, trenches, etc.
 3. FEC may not use rough-in plans prepared by the Food Service Consultant for submittal with the required Construction Documents without permission from the Food Service Consultant. When such plans are re-used for Construction Documents it shall be the responsibility of FEC to verify all dimensions as well as electrical, plumbing and mechanical rough-ins and prevailing codes as they relate to the project.
- E. Submit shop drawings showing plans, elevations and details for all fabricated items drawn at minimum $\frac{3}{4}"$ scale.
- F. After all drawings and buy out brochures have been approved and received by the COR, fabrication may begin. Approvals shall not relieve FEC of the responsibility for conformance with the construction documents unless written approval is obtained from the COR. Also, approvals shall not relieve FEC from conformance to state and local health code requirements.

PART 2 – PRODUCTS

2.1 GENERAL

- A. Except as may be specified otherwise under individual item specification in "Equipment List" or "Equipment Schedule", all items of standard manufactured equipment furnished shall be complete in accordance with manufacturer's standard specifications for specific unit or model called for, including finishes, components, attachments, appurtenances, etc.
- B. Qualified Stainless Fabricators Include:
1. Nationwide Fabrication Inc.
10923 Leroy Drive
Northglenn, CO 80233
303)853-0107 ph.
 2. Institutional Equipment Inc.
704 Veterans Parkway, Unit B
Bolingbrook, IL 60440
630) 771-0990 ph.

3. Advance Tabco
200 Heartland Blvd.
Edgewood, NY 11717
(800) 645-3166 ph.
4. Albers Commercial Kitchen Services
200 W. Plato Blvd.
St. Paul, MN 55107
(651)265-0603 ph.

2.2 FABRICATION OF METALWORK

A. Sanitation Standards

1. All equipment shall be produced in accordance with the National Sanitation Foundation (NSF) Standard 2 and bear the NSF seal.

B. Materials & Workmanship

1. All material shall be new, of prime quality and without flaws. The completed products shall be delivered to the owner in an undamaged condition.
2. Stainless Steel shall conform to American Society for Testing and Materials (ASTM) specification, Type 304, hardest workable temper, polished to a #4 satin finish on exterior and rolled finish on interior. Working surfaces, including welds, shall be smooth, free of warps, buckles, cracks, pits and scratches.
3. Steel other than stainless steel, where specified to body enclosures shall be prime grade, with steel sheet bonderized and zinc coated.
4. Grain shall run in the same direction on all horizontal and all vertical surfaces; where table or sink tops join at right angles, terminate the finish in a mitered edge; polish grain consistent in direction throughout the length of the backsplash and sink compartment.
5. Sound Deadening - underside of all stainless steel top for tables, counters, sinks, dish tables with angle or channel framework shall be coated with 1/8" thick water proof mastic material, non-asphalt base and NSF approved.
6. Reinforce metal at locations of hardware, anchorages and accessory attachments; wherever metal is less than 14 gauge or requires mortised application. Conceal reinforcements to the greatest extent possible. Weld in place on concealed faces.
7. Welding and Soldering
 - a. Materials 18 gauge or heavier shall be welded.
 - b. Seams and joints shall be welded and soldered in field unless otherwise indicated in item specifications.
 - c. Welds must be ground smooth and polished to match original finish.
 - d. Where galvanizing has been burned off, the weld shall be cleaned and touched up with high-grade aluminum paint.

8. Provide removable panels for access to mechanical and electrical service connections, which are concealed behind or within food service equipment, but only where access is not possible.
9. Provide closures where ends of fixtures, back splashes, shelves, etc. are open. Fill by forming the metal or welding sections if necessary to close off entire opening flush to walls or adjoining fixtures.
10. Reinforce work surfaces 30 inches on center (vertical and horizontal), with galvanizing or stainless steel concealed structural members. Reinforce members which are not self-reinforced, by formed edges.
11. Metal tops shall be one-piece welded construction, including field joints. Secure to a full perimeter channel frame and fasten top with stud bolts or tack welds.
12. Field Joints - for any field joints required because of size of fixture; butt joint, reinforce on underside with angles of same material, bolt together with non-corrosive stainless steel bolts and nuts, field weld, grind and polish.
13. Approximate size of custom fabricated items are as shown on FS drawings. Submit shop drawings for approval.

C. Metal and Gauges

1. Fabricate the following components in stainless steel from the gauge of metal as indicated:

a. Table and counter tops	14 gauge
b. Sinks and drainboards	14 gauge
c. Shelves	16 gauge
d. Front drawer and door panels pan type)	18 gauge (double
e. Single pan doors and drawer fronts	16 gauge
f. Enclosed base cabinets	18 gauge
g. Enclosed wall cabinets	18 gauge
h. Exhaust Hoods and Ventilators	18 gauge
i. Pan-type inserts and trays	16 gauge
j. Removable covers and panels	18 gauge
k. Skirts and enclosure panels	18 gauge
l. Closure and trim strips over 4" wide	18 gauge
m. Hardware reinforcement	12 gauge
n. Gusset plates	10 gauge

D. Pipe Bases

1. Construct pipe bases of 1 5/8" diameter, 16 gauge type 304 stainless steel tubing. Fit legs with polished stainless steel adjustable bullet feet to provide adjustment of approximately 1-1/2", without exposed threads.
2. Space legs to provide ample support for tops, precluding any possibility of bucking or sagging and in no case more than 6'-0" centers.

E. Legs and Crossrails

1. Legs and crossrails shall be 1 5/8" diameter type 304 stainless steel tubing. All intersections of rails and legs shall be welded

and finished smooth. Bolts, screws or tack welds shall not be acceptable.

2. Leg sockets shall be 2" outside diameter (OD) stainless steel with set screw to secure the leg to the socket. They shall be welded to 14 gauge transverse top support channels.

F. Shelves

1. Construct solid shelves under pipe base tables of 16 gauge type 304 stainless steel, with 1 ½" turned down and under edges on exposed sides, and 2" turn up against walls or equipment. Fully weld to legs.
2. In fixtures with enclosed bases, turn up shelves on back and sides with ¼" minimum radius and feather slightly to ensure a tight fit to enclosure panels.

G. Sinks and Drainboards

1. All sinks and drainboards shall be constructed of 14 gauge type 304 stainless steel, unless otherwise specified, with all joints welded, ground and polished so no evidence of welding appears.
2. All vertical and horizontal corners shall be rounded to a ¾" radius with intersections meeting in spherical sections. Multiple compartment sinks shall be divided with double wall partitions having fully rounded corners. All corners of drainboards shall be rounded on inside to ¾" radius. All back and end splashes shall be rounded on inside to ¾" radius. Front corners of rolled rim shall be fully rounded on outside roll and be concentric with inside of roll.
3. Front face of multiple sinks shall be one continuous piece with no overlapping joints or open spaces between compartments.
4. Drainboards shall be pitched 1/8" x 12" toward sink compartments. Sinks and drainboards shall have 10" high back splashes and end splashes where appropriate. Back splashes shall be level and continuous and not follow pitch of drainboards.
5. Bottom of each compartment shall pitch to drain and be fitted with a cast brass 2" lever operated waste outlet, provided with a stainless steel strainer plate. Set lever waste into stamped recess in sink bottom to facilitate drainage.
6. All sinks shall be 14" deep unless otherwise specified on drawings or in item specifications.

H. Sinks set into Work Table or Work Counter

1. Sinks shall be constructed of 14 gauge type 304 stainless steel, unless otherwise specified, with all joints welded, ground and polished so no evidence of welding appears.
2. Bottom of sink compartment shall have vertical and horizontal corners rounded to ¾" radius and pitch to drain with size and type as indicated on plan and item specifications.

I. Dishtables

1. Top reinforcement and support shall consist of 14 gauge type 304 stainless steel transverse leg support channels and 14 gauge

stainless steel longitudinal reinforcing channel. Also refer to 2.2 Section B for reinforcement detail.

2. Where tables enter dishmachines or pot washing machines provide turn down into machine as recommended by manufacturer and a flange at both the front and back splash forming a water tight joint across bottom on up both sides to top edge of dishtable.
3. Provide sound deadening as directed in 2.2 Section B for underside of dishtables.
4. Follow construction details as directed in 2.2 Section G.

J. Work Tables

1. Top reinforcement and support shall consist of 14 gauge galvanized transverse leg support channels and 14 gauge galvanized longitudinal reinforcing channel. Also refer to 2.2 Section B for reinforcement detail.
2. Furnish 14 gauge polished type 304 stainless steel, finished in a #4 satin finish with all exposed edges rounded with no burrs. Tops shall be turned down 1 ½" and under ½" in channel shape on all exposed sides unless otherwise specified.
3. Where tables are located at building walls, they shall have minimum 6" high by 1" returned at 90 degrees to wall and turned down 1" at 90 degrees with all exposed ends closed ground and polished smooth. Provide heavy-duty "Z" clips for securing to building walls.
4. Provide sound deadening as directed in 2.2 Section B for underside of worktables.

K. Cabinet Base Construction

1. All cabinet type bases shall be of 16 gauge type 304 stainless steel, single wall, pan type, one piece welded construction with no visible joints or screw attachments showing. Entire unit to be braced with 14 gauge channels as indicated in 2.2 Section J.

L. Hinged Doors

1. Hinged doors for cabinet base counters shall be constructed of 18 gauge type 304 stainless steel front with 20 gauge type 304 stainless steel pan shaped backs, with all corners welded, ground and polished.
2. Unless otherwise specified all pull handles shall be Component Hardware, recessed door pull, full grip type, Model No. P63-1012 or approved equal.
3. All doors to be furnished with chrome plated heavy duty type cylinder lock by Component Hardware or approved equal.
4. All doors shall be provided with NSF approved stainless steel heavy duty lift off type hinges and Cabinet Catch, Friction Type with spring action nylon rollers by Component Hardware, Model No. M21-2580 or approved equal.

M. Drawer Assemblies

1. Drawer assemblies shall consist of removable drawer body mounted in a ball bearing slide assembly with fully enclosed housing.
2. Slide assembly shall consist of one pair of 200 pound stainless steel roller bearing full extension slides, with side and back enclosure panels, front spacer angle, two drawer carrier angles, secured to slides and stainless front.
3. Drawer bodies for general storage shall be 20" x 20" x 5" deep with 18 gauge type 304 stainless steel or Royalite containers.

N. Over Shelves and Wall Shelves

1. Shelves shall be constructed of 16 gauge type 304 stainless steel with working sides turned down 1 ½" and ½" under in channel shape with resulting corners welded, ground and polished.
2. Back of Wall Shelves shall be turned up 1 ½" and coved. When 1 ½" turn up is specified at Back & Ends, Front edge of End splash shall be rounded and finished smooth.
3. Slant rack shelves used for dish racks shall have rolled front edge and 6" turn up at rear.
4. Brackets shall be 14 gauge type 304 stainless steel and be spaced to support shelf with its intended contents.

O. Wall Cabinets

1. Wall cabinets shall be of length and depth as shown on plans or indicated in item specifications. Cabinets to be 28" high, unless otherwise specified with sloped, dust proof tops. Exterior bottoms shall be of flush type construction.
2. Cabinet shall be constructed of 18 gauge type 304 stainless steel, all welded construction. Cabinet interiors shall be fabricated with fixed bottom and intermediate shelf unless otherwise specified.
3. Where specified doors shall be double wall construction with chrome plated pulls.

2.3 REFRIGERATION REQUIREMENTS

- A. Refrigeration systems shall be installed by a knowledgeable, skilled and licensed refrigeration contractor, who shall perform the work according to ASHARE standards and the conditions of the contract documents. System shall be installed, charged, started, tested and fully operational.
- B. Condensing units shall be securely mounted with adequate clearance for service. Condensing units located outside the building shall be installed on a curb or pad provided by the CM/ GC with refrigeration lines extending through a roof pitch pocket or wall sleeve provided by the CM/ GC. All refrigeration lines in the pitch pocket or sleeve to be sealed by the CM/ GC. Coordinate size of curb or pad with CM/ GC.
- C. All systems shall be designed for thermostatic expansion valves and pressure switches shall operate on R404A refrigerant.

- D. Refrigeration lines shall conform to ASHARE or National Board of Fire Underwriters standards, whichever is greater. Piping shall be type "L" copper, cut with a tube cutter and sized. Use braising rod of no less than 15% silver. Fittings shall be wrought copper.
- E. Piping shall be fitted with hangers at no more than 10 foot intervals horizontally and 6 foot intervals vertically. Provide an oil trap at the base of vertical risers in suction lines.
- F. Insulate walk-in cooler/ freezer suction lines and freezer condensate lines with ¾" Armaflex. Walk in cooler condensate lines shall not pass through walk in freezer compartments. Walk in freezer heat tape shall be applied under the insulation.
- G. Thermometers shall be installed on the exterior of each walk in cooler/ freezer near the door. Refrigeration contractor shall calibrate thermometers after three days of operation. Extend sensor capillaries away from the door and secure to the walls.
- H. Furnish all specified lights in walk in cooler(s)/ freezer(s) for mounting and connection by EC. Provide bulbs suitable for the specified ambient temperature. Fluorescent light fixtures shall be surface mounted, NSF Listed, and UL Listed, suitable for wet and low temperature areas.
- I. Clean, dehydrate and evacuate the system. Check the system for leaks over a 24 hour period at a vacuum of 5000 or less microns with no appreciable pressure drop. Liquid lines shall be pressurized according to prevailing refrigeration codes for 24 hours with a maximum decrease of 3 PSI.
- J. **2009 EISA Compliance Conditions** - For Walk In Units installed after Jan. 1, 2009 Walk In Manufacturers shall include options/ accessories necessary to comply with HR6 - The Energy Independence and Security Act. These include increased R-Value insulation, new lighting and door hinging requirements, EC motors in evaporators and new requirements for glass doors or windows (if applicable).
- K. **ALL REFRIGERATION MUST BE SUPPLIED WITH "TEMP TRAK WIRELESS MONITORING SYSTEM" THE EXACT TRANSMITTER MODEL MUST BE COORDINATED WITH RICHARD ZUELSDORF. EACH TEMP TRAK WILL BE EQUIPED WITH EZlink AND BACnet OPTIONS. THIS WILL BE REQUIRED FOR ALL WALK-INS, REACH-INS, UNDERCOUNTERS, REFRIGERATED PREP TABLES, WORK TOPS ETC..ADDITIONAL PRODUCT INFORMATION CAN BE FOUND AT <http://www.cooper-atkins.com/Products/TempTrak>**

PART 3 - EXECUTION

3.1 SUPERVISION

- A. FEC shall have a competent supervisor present at all times during progress of the Contractors work.
- B. Verify the site conditions prior to installation and notify the COR and/ or CM/ GC. in writing, of unsatisfactory conditions for proper installation of food service equipment.
- C. Verify wall, column, door, window and ceiling locations and dimensions prior to approval of shop drawings. Fabrication and setting in place of

custom equipment should not proceed until dimensions and conditions have been coordinated with fabrication details.

- D. Verify that wall backing has been provided and is correct for wall supported equipment. Coordinate location for wall backing with CM/ GC. as required prior to installation of equipment.
- E. Verify that ventilation ducts are of the correct characteristics and in the required locations as indicated on food service plans.
- F. Verify that all utilities are available, of the correct characteristics and in the proper locations for final hook up of the equipment.

3.2 ASSEMBLY AND SETTING IN PLACE

- A. Coordinate sequential setting in place and assembly of all equipment to ensure all utility connections are achieved.
- B. Coordinate work and cooperate with other trades working at site toward the orderly progress of the project.
- C. Keep premises free from accumulation of waste material and rubbish on a daily basis. Provide and maintain coverings or other appropriate protection for finished surfaces and other parts of equipment subject to damage during installation.
- D. All food service equipment shall be assembled and set in place in accordance with manufacturers instructions.
- E. Set non mobile items securely in place, leveled and adjusted to the correct height. Anchor to finished floor and/ or wall where indicated and where required for sustained operation and use without shifting or dislocation. Conceal anchorages wherever possible.
- F. Complete field assembly joints by welding, bolting and gasketing, or similar methods as specified. Grind welds smooth and polish.
- G. Provide closure plates and strips where required as per health code requirements.
- H. Provide access holes and/or ferrules on equipment for piping, drains, electrical outlets, conduits, etc., as required to coordinate installation of kitchen and Food Service equipment work of the other contractors on project.
- I. Provide sealants, Dow Corning 732 RTV or equal clear silicone around equipment to make joints air tight, water proof, vermin proof and sanitary per health code requirements. Wipe excess out of joint to fillet radius.
- J. Repair of all damage to premises as result of this installation, and removal of all debris left by those engaged in installation.

3.3 CLEANING

- A. Upon completion of installation in food service areas, remove protective coverings on equipment.
- B. Collect any warranty cards and operation & maintenance manuals attached to or inside of equipment and submit to CM/ GC as described in Section III, 3.5.

- C. Have all Food Service equipment fixtures broom cleaned and ready for operation when building is turned over to owner. All sanitizing of equipment shall be completed by owner unless otherwise indicated.

3.4 ADJUSTMENT, TESTING AND TRAINING

- A. Test and adjust equipment, controls and safety devices to ensure proper working order and conditions.
- B. Repair or replace equipment which is found to be defective.
- C. When cleaning, testing and adjusting have been completed, arrange for demonstration times at Owner's convenience, but during normal working hours. Demonstrations shall be done by competent, trained personnel, thoroughly familiar with the operation, techniques of usage, capacities and maintenance of the equipment.

3.5 OPERATION AND MAINTENANCE MANUALS

- A. Prior to demonstration of food service equipment the FEC shall submit three (3) set of Operation and Maintenance manuals to CM/ GC or COR for approval. Manuals shall be in hard cover three ring binders and shall include replacement parts lists and a type written index sheet listing name, addresses and phone numbers of all authorized service agencies for appropriate equipment.

3.6 GUARANTEE

- A. Equipment, parts and labor under this contract shall be guaranteed for a period of one (1) calendar year from date of substantial completion of project.
- B. Condensing units shall be further warranted on a prorated basis for an additional four- (4) years, exclusive of labor. Refrigeration warranties shall include replacement of refrigerant caused by a fault or leak in the system.

3.7 EXISTING EQUIPMENT

- A. All existing foodservice equipment that is affected by the project shall be disconnected by the appropriate trade.
- B. Existing foodservice equipment scheduled and specified for reuse shall be handled as follows:
 - 1. Disassemble the equipment as required, remove and store the equipment until appropriate locations are ready for installation of existing equipment.
 - 2. Reassemble and set existing equipment in place ready for final connection as required for new equipment. Final connections will be made by the appropriate trade.
 - 3. Identify the equipment and schedule as part of submittal process with picture of equipment.
 - 4. Install existing equipment in the same manner as it was before relocation.
- C. Existing foodservice equipment not scheduled for reuse shall be handled as follows:
 - 1. Contact the Owner's representative to confirm the final disposition of the unscheduled equipment & retains the right of 1st refusal.
 - 2. When equipment is to be relocated to a storage location, deliver the equipment to the appropriate storage area within the existing building or site.

3. When FSEC is requested to dispose of existing equipment, the FSEC shall take possession and dispose of the equipment. The FSEC must receive written authorization before removing any equipment from the site.

PART 4 - ITEM SPECIFICATIONS

Provide type as specified by the following manufacturers as basis of design; each item #1-#321 in this section(as applicable)is "or equal" IAW with VAAR 811.104-71. Ensure the statement below is included for each alternate item proposed and included with the prime contractor's bid package.

Bidding on:

Manufacturer:_____

Brand:_____

No:_____

ITEM #1 Food Digester (Existing)

Contractor to Disconnect & turn over to Government at VA Loading Dock.

ITEM #2 Exhaust Hood (Type II)

Delete this hood. The Food Digester will not be re-installed.

ITEM #3 Sorting Table

Quantity: One (1)

Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

1. Sorting Table 8' x 30", 14 ga. 304 S/S top with raised channel edge and 10" high backsplash. Open base construction with S/S legs, adjustable flanged feet and fixed undershelves.

ITEM #8 DISPOSER

Quantity: One (1)

Manufacturer: Salvajor

Model: 300-SA-6-ARSS

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 300-SA-6-ARSS Disposer, Sink Assembly, 6-1/2" sink collar, 3 Hp motor, start/stop push button, drain/flush/time delay, automatic reversing & water saving ARSS control, includes fixed nozzle, vacuum breaker, solenoid valve, sink stopper & flow control, heat treated aluminum alloy housing, single support leg, UL, CSA, CE
2. 208v/60hz/3-ph, 8.8 amps
3. Model LSP Seismic flange for support leg
4. T&S Brass Model B-0131-B Pre-Rinse Unit, 8" O.C. wall mounted faucet, union coupling connections, 1/2" IPS female eccentric flanged inlets, gooseneck reaches 12" over sink at top, 26" riser, B-0107 spray valve, B-0020-H flexible stainless steel hose, 6" wall bracket
5. T&S Brass Model B-0230-K Installation Kit , (2) 1/2" NPT nipples, lock nuts and washers, (2) short "El1" 1/2" NPT female x male
6. T&S Brass Model B-0156 Add-on Faucet, for Pre-Rinse Units, 12" nozzle, includes 3" nipple

ITEM #9 SCRAPPING TABLE

Quantity: One (1)
Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

1. Scrapping Table 11' x 6' x 36" (H), 14 ga. 304 S/S top with raised channel edge and 10" high backsplash. Open base construction with S/S legs, adjustable flanged feet and fixed undershelves except below sinks. One (1) 24" x 24" x 10" deep sink basin and one (1) 24" x 24" x 12" deep sink basin.

ITEM #10 DISHWASHER, FLIGHT TYPE

Quantity: One (1)
Manufacturer: Hobart
Model: FT1000+ENERGY

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model FT1000+ENERGY Flight type dish machine, 58 gallons of final rinse consumption per hour, with dual rinse, hinged & insulated doors, sliding wash arms without caps, & microprocessor controls with AutoClean, AutoDelime, Energy Recovery, & Automatic Soil Removal system (ASR)
2. All FT1000 models are to be quoted by Hobart's internal quotation group
3. Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA
4. Service Labor Hours for Energy Recovery- Note- If the customer location is beyond 50 miles of the local Hobart Office, please contact the Branch Manager or Agent for more specific quote. Any additional training required by the General Contractor or Customer for Flight-Type assembly will be at an additional charge to the Customer
5. Model FT1000-ASRYES Automatic Soil Removal Included (ASR)
6. Model FT1000-LPF025 Load Platform 2.5' (Total LOAD length is 2.5' load platform + 2' ASR + 3' prewash = 7'7")
7. Model FT1000-ACLYES With Auto Clean
8. Model FT1000-ADLYES With Auto Delime
9. Model FT1000-DRN-UNL Drain in Unload
10. Model FT1000-DRSYES With Dual Rinse
11. Model FT1000-CTRSTD Standard Non-Split 8' Center Joined (Wash/Power Rinse/Dual Rinse)
12. Model FT1000-UNL075 7' 5" Unload Section Non Split
13. Model FT1000TLG24.27 TLG - Total Length of load, center & unload section is: 24.27 feet
14. Model FT1000-DRYYES With Blower Dryer
15. Service Labor Hours for Blower Dryer- Note- If the customer location is beyond 50 miles of the local Hobart Office, please contact the Branch Manager or Agent for more specific quote. Any additional training required by the General Contractor or Customer for Flight-Type assembly will be at an additional charge to the Customer
16. Model FT1000HGT6HI 6" Higher than standard height
17. Model FT1000-EGRYES With Energy Recovery System Included
18. Service Labor Hours for Removal & Reinstall for Energy Recovery Shipped Loose- Note- If the customer location is beyond 50 miles of the local Hobart Office, please contact the Branch Manager or Agent for more specific quote. Any additional training required by the General

- Contractor or Customer for Flight-Type assembly will be at an additional charge to the Customer
19. Model FT1000-AER0NO Without Advansys Energy Recovery (Ventless Technology)
 20. Model FT1000-HTESCL STEAM COIL
 21. Model FT1000-ELE0EU 208-240v/60/3-ph (LV), for steam heat
 22. Model FT1000-CBRYES With Circuit Breaker
 23. Model FT1000-CBRSLW SLW - With Circuit Breaker, Steam, Low Voltage, for machines With Blower Dryer
 24. Model FT1000-BST120 120 Steam Booster
 25. Model FT1000-PIPSTD Standard Piping
 26. Model FT1000-DIR0RL Right to left operation
 27. Model FT1000-DORHNG Hinge doors, all sections
 28. Model FT1000-SEC0NO Without added security
 29. Model FT1000-CNVSTD Standard Conveyor
 30. Model FT1000-ROD0NO Without Cross Rods
 31. Model FT1000-HODRND Vent Hood 16" round flange
 32. Service Labor Hours for Vent Hood- Note- If the customer location is beyond 50 miles of the local Hobart Office, please contact the Branch Manager or Agent for more specific quote. Any additional training required by the General Contractor or Customer for Flight-Type assembly will be at an additional charge to the Customer
 33. Model FT1000-SEF0NO Without SEF Options
 34. Model DWTFT-1000 Drain water tempering kit - NGFT
 35. Model WTRHAM-ARREST Water hammer arrestor kit

ITEM #14 HAND SINK

Quantity: One (1)
Manufacturer: Advance Tabco
Model: 7-PS-66-NF

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 7-PS-66-NF Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 series stainless steel, 7-3/4" high side splashes, without faucet (punched 4" OC in splash), wall bracket, NSF, cCSAus
2. Model 7-PS-14 P-trap, 1-1/2", 22 gauge
3. Model 7-PS-36 Side Mounted Wall Bracket (set of 2), for added strength
4. T&S Brass Model B-1146 Faucet, gooseneck nozzle, splash mounted
5. T&S Brass Model B-WH4 Wrist Action Handle

ITEM #17 POWER SOAK SINK

Quantity: One (1)
Manufacturer: PowerSoak

Furnish and set in place per manufacturer's standard specifications.

1. One (1) 1" finished end splash
2. One (1) 24" soiled drain board
3. One (1) 18" disposer basin - disposer/control/collar by others, collar to be sent to PowerSoak
4. One (1) collar welded integral by factory, control panel bracket by PowerSoak
5. One (1) 12" soiled drain board

6. One (1) 42" Gen-3 wash tank w/utensil basket & full compliment of ST/ST sheet pan racks
7. One (1) 24" wide x 14" deep rinse sink
8. One (1) 24" wide x 14" sanitize sink
9. One (1) clean drain board, open below
10. One (1) 1" finished end splash
11. One (1) Gen-3 utensil basket JBZ
12. One (1) 42" Gen-3 wash sink, 21" deep
13. One (1) standard 34" front to back system
14. Thirty-five (35) deck height
15. One hundred seventy-six (176) system length
16. One (1) 31"-36" soiled drain board
17. One (1) NSF-listed non-welded field joint
18. One (1) PS-200 208v/3ph control with automatic wash tank heat
19. Three (3) drain, rear-exit ball valve: CHG DBN-9100-PS
20. One (1) ½" pre-rinse: T&S B-0133-B08-PS
21. Two (2) ¾" high-flow faucet with 14" spout: T&S B-0290-PS
22. One (1) Gen-3 sheet pan rack system for a 42" wash tank
23. Refer to shop drawings for details

ITEM #18 WALL SHELF

Quantity: One (1)
 Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

1. Wall shelf 78" x 12", 16 ga. ST/ST construction.

ITEM #21 WIRE SHELVEING

Quantity: Five (5)
 Manufacturer: Centaur
 Model: C1848C

Furnish and set in place per manufacturer's standard specifications and the following:

1. Five (5) Model C1848C Centaur® Shelving, wire, 48"W x 18"D, chrome plated finish, NSF
2. Five (5) Model C1842C Centaur® Shelving, wire, 42"W x 18"D, chrome plated finish, NSF
3. Eight (8) Model C74C Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, chrome

ITEM #22 DIRTY CART COOLER

Quantity: One (1)
 Manufacturer: Master-Bilt

Furnish and set in place per manufacturer's standard specifications.

1. (1) 10' 7 1/2" long, 7' 9" wide, 8' 6" high, Master-Bilt 4" Urethane Foam Walk-In, NSF Construction, FM Spec Tested Per ASTM E84-03. Cooler 35F. With Floor.

Heavy-Duty Reinforced Super Floor, 5000 PSF
With (1) 36" Wide Interior Floor Ramp.

Finishes:

22 Ga. Stainless Steel - Interior wall, Exterior wall, Exterior ceiling,
Exterior floor,
.040" White Stucco Aluminum - Interior ceiling,
16 Ga. Stainless Steel - Interior floor.

Site Accessories

(1) 23-01882 Kason LED Fixture, 1810LX4000, 4FT, 39W, 0.33A, 120-277VAC
WILL REPLACE 23-01769.
(1) 640857X000 Set (44) SQF Wall Overlay, 1/8 Diamond Aluminum. Shipped

loose and field installed.

(1) Set of (1) 6" x 102" Flat Trim Strips, .22 Ga Stainless Steel.

(1) Set of (1) 3" x 3" x 102" Angle Trim Strips, .22 Ga Stainless Steel.

Swing Doors

(1) V38LC098II/640857/01 36" x 78" LH Hinged, Medium Temp, Standard Duty Door With 3" Dial Thermometer, Flush-Mount Temperature Alarm (19-13248), 14" x 14" Peep Window (31-01158), Light Switch w/Pilot, K-1806 13 Watt LED Light (23-01792), (3) Spring-Loaded Cam-Lift Hinges, K-091C Handle w/Strike & Safety Release, K-1094 Door Closure, 36" High .080" Textured Aluminum Kickplate on Both Sides of Door & Frame, Heavy-duty 10 Ga St/St Threshold, Int Ramp Threshold.

Refrigeration Systems

One (1) MHHZ0111C 1HP Cond 208-230/60/3 R-404A, With Hood & Low Ambient Kit, Medium Temp 35F., 8800 BTUH System Capacity. With Mounted Timer. With Hermetic Compressor. Sized for 90 F. Temperature at Condenser. 22" (L) 27" (W) 18" (H) Base: M1 @ 250#. MCA: 13, MOP: 15, RLA: 5, LRA: 36. Connections - Liquid: 3/8", Suction: 5/8". 997-14771 Reverse Cycle Defrost Kit.

One (1) ElHZ0090A/640857 Evap 115/60/1 R-404A, Medium Temp 35F., 9700 BTUH Evaporator Capacity. 42" (L) 15" (W) 16" (H) @ 69#. Fan Amps: 1.8. 900-50375 Preassembly Kit. 977R14771 Master Controller, Reverse Cycle.

(1) MBWR010 4 Year Extended Compressor Warranty, .5-1HP

2. **ONE (1) "TEMP TRAK WIRELESS MONITORING SYSTEM with ONE (1), PART# 10080DT, Internal/External Temperature Transmitter, and ONE (1), PART# 10112, Glycol Simulator Probe - 6' Probe.**
3. Interior Flooring Option: Provide Optional Pricing for BMI Installs Inc. "Titan" non-skid, slip resistant flooring. All coordination for install shall be done with Dale Brock 919-740-2949 and must follow the manufacturer's installation requirements. Installation shall include a 6" high coved base and a ten year material warranty. More information can be found at <http://www.bmiinstalls.com>.

ITEM #23 CABINET, ENCLOSED, BUN / FOOD PAN

Quantity: Fourteen (14)
Manufacturer: Lakeside Manufacturing
Model: 6539

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 6539 Transport/Delivery Cabinet, enclosed, intermediate height, capacity (11) 18" x 26" sheet pans, removable universal ledges, adjustable on 1-1/2" centers, lift-off door, stainless steel construction, NSF
2. Full perimeter bumper
3. Transport door latch
4. Casters, 6" Lake-Glide w/floor lock

ITEM #26 FLOOR TROUGH

Quantity: One (1)
Manufacturer: Advance Tabco
Model: FTG-1296

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model FTG-1296 Floor Trough, 12"W, 84"L, 4"D, 14 gauge 304 series stainless steel, includes stainless steel subway grating constructed from 3/16" x 1" bars, 4" O.D. waste pipe 3"L, pitched towards waste (NOTE: This unit supplied with 2 drain openings)
2. Model FT-3 Modify trough depth (2" minimum to 6" maximum, 4" is standard) (per linear foot) (must match length of trough, for odd lengths use next larger foot increment) (sold per linear foot)

ITEM #27 HIGH PRESSURE CLEANING SYSTEM

Quantity: One (1)
 Manufacturer: Spray Master
 Model: SMT-600WDF

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model SMT-600WDF SMT-600WDF Wall Mount Pressure Washer Cleaning System, Food Service Package, 2.2gpm @ 1100psi, 115v, adjustable chemical & sanitizer injectors, 3 cylinder CAT plunger pump, SMT-200-RW manual rewind hose reel, 50' hi-pressure hose, 36" spray gun assembly, Flo-Thru quick disconnects, (2) 1 gallon chemical baskets, includes Hummer Jet Jr., wall & tile brush, and trap shooter accessories. Now includes SS accessory hanger.
2. Warranty - Two year parts & one year labor
3. #300-5356, 2.2 gallons per minute @ 1100 PSI, 115v/60/1ph, 15 amps

ITEM #50 WIRE SHELVING

Quantity: (10)
 Manufacturer: Centaur
 Model: C2460C

Furnish and set in place per manufacturer's standard specifications and the following:

1. Ten (10) Model C2460C Centaur® Shelving, wire, 60"W x 24"D, chrome plated finish, NSF
2. Eight (8) Model C74C Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, chrome

ITEM #51 WORK TABLE WITH SINKS

Quantity: One (1)
 Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

1. Work Table with Sinks 10' x 30", 14 ga. 304 S/S top with raised channel edge and 6" high backsplash. Open base construction with S/S legs, adjustable flanged feet and fixed undershelves except below sinks. Two (2) 24" x 24" x 12" deep sink basins.
2. Table to have three (3) 120-volt duplex electrical outlets mounted in backsplash where shown on plans.
3. One (1) table mounted over shelf, 10' x 12", 16 ga. ST/ST construction
4. One (1) T&S Brass model B-0231 Sink Mixing Faucet, with 12" swing nozzle, wall mounted, 8" centers on sink faucet with 1/2" IPS eccentric flanged female inlets, lever handles.

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5. Two (2) T&S Brass Model B-3952 Twist Waste Valve, 3.5" sink opening, 2" drain outlet
6. One (1) T&S Brass Model B-0230-K Installation Kit , (2) 1/2" NPT nipples, lock nuts and washers, (2) short "Ell" 1/2" NPT female x male

ITEM #52 DISPOSER

Quantity: One (1)
 Manufacturer: Salvajor
 Model: 200-SA-MRSS

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 200-SA-MRSS Disposer, Sink Assembly, with sink collar (size to be specified), 2-HP motor, manual reverse switch, includes sink collar with stopper, vacuum breaker, solenoid with flow control & fixed nozzle, heat treated aluminum alloy housing, UL, CSA, CE
2. 208v/60hz/3-ph, 6.6 amps
3. 6-1/2" sink mount

ITEM #55 WORK TABLE

Quantity: One (1)
 Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

1. Work Table 10' x 30" x 36" (H), 14 ga. 304 S/S top with raised channel edge and 6" high backsplash. Open base construction with S/S legs, adjustable flanged feet and fixed undershelves.
2. Table to have three (3) 120-volt duplex electrical outlets mounted in backsplash where shown on plans.
3. One (1) table mounted over shelf, 10' x 12", 16 ga. ST/ST construction

ITEM #57 PLANETARY MIXER

Quantity: One (1)
 Manufacturer: Hobart
 Model: HL200-1STD

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model HL200-1STD 100-120/50/60/1; Bench type mixer; with bowl, beater, & whip; US/EXP configuration
 Legacy Planetary Mixer, Bench, 20-quart, (3) fixed speeds plus stir speed, gear-driven transmission, 15-minute SmartTimer™, #12 taper hub, manual bowl lift, stainless steel bowl, aluminum "B" beater, stainless steel "D" wire whip, stainless steel bowl guard, 1/2 hp, cord with plug
2. Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA

ITEM #58 EQUIPMENT STAND

Quantity: One (1)
Manufacturer: Advance Tabco
Model: SAG-MT-302

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model SAG-MT-302 Equipment Stand, 24"W x 30"D x 24"H, 430 series stainless steel top, 18 gauge adjustable undershelf, stainless steel legs, adjustable stainless steel bullet feet, NSF
2. Model TA-255 Casters, expanding adapter, for 1-5/8" dia. O.D. tube/table legs, 400 lb capacity per caster, set of (4) (2 braked)
3. Model TA-25B Brakes, on all casters

ITEM #59 SECURITY UNIT

Quantity: Five (5)
Manufacturer: Metro
Model: MQSEC56VE

Furnish and set in place per manufacturer's standard specifications and the following:

1. Five (5) Model MQSEC56VE MetroMax Q™ Security Unit, mobile, 64-3/4"W x 27-13/16"D x 67-13/16"H, no intermediate shelves, (2) 5PCX & (2) 5PCBX casters, NSF
2. Ten (10) Model MX2460F MetroMax i@ Shelf, 60"W x 24"D, complete with frame, solid polymer shelf mat & (4) wedge connectors, built in Microban® antimicrobial product protection, NSF

ITEM #61 EQUIPMENT STAND

Quantity: One (1)
Manufacturer: Advance Tabco
Model: SAG-MT-302

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model SAG-MT-302 Equipment Stand, 24"W x 30"D x 24"H, 430 series stainless steel top, 18 gauge adjustable undershelf, stainless steel legs, adjustable stainless steel bullet feet, NSF
2. Model TA-255 Casters, expanding adapter, for 1-5/8" dia. O.D. tube/table legs, 400 lb capacity per caster, set of (4) (2 braked)
3. Model TA-25B Brakes, on all casters

ITEM #62 MEAT SLICER

Quantity: One (1)
Manufacturer: Hobart
Model: HS7-1

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model HS7-1 Heavy Duty Meat Slicer, automatic, 13" CleanCut™ removable knife with removal tool, burnished finish, (3) stroke lengths, & (4) stroke speeds, removable meat grip assembly, removable ring guard

- cover, single action top mounted sharpener with Borazon™ stones, manual lift lever, 1/2 hp motor, 5.6amps, 120v/60hz/1-ph, NSF cETLus
2. Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA

ITEM #63 WORK TABLE WITH SINKS

Quantity: One (1)
Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

1. Work Table with Sinks 10' x 30" x 36" (H), 14 ga. 304 S/S top with raised channel edge and 6" high backsplash. Open base construction with S/S legs, adjustable flanged feet and fixed undershelves except below sinks. Two (2) 24" x 24" x 12" deep sink basins.
2. Table to have three (3) 120-volt duplex electrical outlets mounted in backsplash where shown on plans.
3. One (1) table mounted over shelf, 10' x 12", 16 ga. ST/ST construction
4. One (1) T&S Brass model B-0231 Sink Mixing Faucet, with 12" swing nozzle, wall mounted, 8" centers on sink faucet with 1/2" IPS eccentric flanged female inlets, lever handles.
5. Two (2) T&S Brass Model B-3952 Twist Waste Valve, 3.5" sink opening, 2" drain outlet
6. One (1) T&S Brass Model B-0230-K Installation Kit , (2) 1/2" NPT nipples, lock nuts and washers, (2) short "Ell" 1/2" NPT female x male
7. T&S Brass Model B-0455 Vacuum Breaker Unit, 1/2" IPS piping, slip flanges for mounting on 45° surface, 6" between piping

ITEM #64 DISPOSER

Quantity: One (1)
Manufacturer: Salvajor
Model: 200-SA-MRSS

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 200-SA-MRSS Disposer, Sink Assembly, with sink collar (size to be specified), 2-HP motor, manual reverse switch, includes sink collar with stopper, vacuum breaker, solenoid with flow control & fixed nozzle, heat treated aluminum alloy housing, UL, CSA, CE
2. 208v/60hz/3-ph, 6.6 amps
3. 6-1/2" sink mount

ITEM #65 TRANSPORT UTILITY CART

Quantity: One (1)
Manufacturer: Lakeside
Model: 730

Furnish and set in place per manufacturer's standard specifications.

1. Heavy Duty Guard Rail Utility Cart, 3-tier, open base, 700 lbs capacity, 21" x 33" shelf size, 9-3/8" shelf clearance, includes front guard rail on each shelf, (1) push handle with bumpers, (2) bumpers on front legs,

welded stainless steel construction, 5" swivel casters with non-marking tread, MADE IN USA

ITEM #67 WORK TABLE

Quantity: One (1)
Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

1. Work Table 7' x 30" x 36" (H), 14 ga. 304 S/S top with raised channel edge and 6" high backsplash. Open base construction with S/S legs, adjustable flanged feet and fixed undershelves.
2. Table to have three (3) 120-volt duplex electrical outlets mounted in backsplash where shown on plans.
3. One (1) table mounted over shelf, 7' x 12", 16 ga. ST/ST construction

ITEM #71 WORK TABLE WITH SINK

Quantity: One (1)
Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

1. Work Table with Sinks 7' x 30" x 36" (H), 14 ga. 304 S/S top with raised channel edge and 6" high backsplash. Open base construction with S/S legs, adjustable flanged feet and fixed undershelves except below sinks. One (1) 16" x 20" x 10" deep sink basin.
2. Table to have two (2) 120-volt duplex electrical outlets mounted in backsplash where shown on plans.
3. One (1) table mounted over shelf, 7' x 12", 16 ga. ST/ST construction
4. One (1) T&S Brass model B-0231 Sink Mixing Faucet, with 12" swing nozzle, wall mounted, 8" centers on sink faucet with 1/2" IPS eccentric flanged female inlets, lever handles.
5. Two (1) T&S Brass Model B-3952 Twist Waste Valve, 3.5" sink opening, 2" drain outlet
6. One (1) T&S Brass Model B-0230-K Installation Kit , (2) 1/2" NPT nipples, lock nuts and washers, (2) short "Ell" 1/2" NPT female x male

ITEM #73 WORK TABLE

Quantity: One (1)
Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

1. Work Table 10' x 30" x 36" (H), 14 ga. 304 S/S top with raised channel edge and 6" high backsplash. Open base construction with S/S legs, adjustable adjustable flanged feet and fixed undershelves except below sinks. One (1) 16" x 20" x 10" deep sink basin.
- 2.

ITEM #74 INGREDIENT BIN

Quantity: Three (3)
Manufacturer: Rubbermaid
Model: FG360088WHT

Furnish and set in place per manufacturer's standard specifications.

1. Three (3) Model FG360088WHT ProSave® Ingredient Bin, mobile, 2-3/4 cu. ft., 29-1/4"D x 13-1/8"W x 28"H, slant front with sliding lid, 32 oz scoop, seamless construction, 3" extra wide casters front fixed & rear swivel, white base/clear lid, USDA, FDA, NSF, S.O.S. (Special Order Smallwares) product; see SOS document for details

ITEM #75 PLANETARY MIXER

Quantity: One (1)
Manufacturer: Hobart
Model: HL600-1STD

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model HL600-1STD 200-240/50/60/3/1 Mixer; with bowl, beater, "D" whip, & spiral dough arm; US/EXP configuration
Legacy Planetary Mixer, 2.7 HP, 60-quart, (4) fixed speeds, gear-driven transmission, 50-Minute SmartTimer™, #12 attach hub, power bowl lift, stainless steel bowl, stainless steel bowl guard, "B" beater, "D" wire whip, "ED" dough hook
2. Standard warranty: 1-Year parts, labor & travel time during normal working hours within the USA
3. Model VS9-12 9" Vegetable Slicer for #12 attachment hub; includes back case, hopper front, & adjustable slicer plate, NSF
4. Model VS9PLT-ASP12 Adjustable Slicing Plate for #12 attachment hub; for slicing vegetables, fruits, nuts, etc; dual SST scimitar knife blades; breaks down for easy cleaning
5. Model VS9HOLD-SHG12 Plate Holder Assembly, for #12 hub, accommodates VS9 shredder & grater plates
6. Model VS9PLT-GRATER Grater Plate
7. Model VS9PLT-3/32SH 3/32" Shredder Plate
8. Model VS9PLT-3/16SH 3/16" Shredder Plate
9. Model VS9PLT-5/16SH 5/16" Shredder Plate
10. Model VS9PLT-1/2SH 1/2" Shredder Plate
11. Model 12TIN-C/EPAN Meat Grinder for #12 attachment hub; complete unit includes the tin plated cast iron chop cylinder, auger, & adjusting ring; 12" diameter x 1.75" deep SST pan, Stay Sharp™ alloy steel knife, & a 1/8" carbon steel grind plate
12. Model 12PLT-1/8S #12 Stay Sharp™ Plate, 1/8"
13. Model 12PLT-1/4S #12 Stay Sharp™ Plate, 1/4"
14. Model 12PLT-3/8S #12 Stay Sharp™ Plate, 3/8"
15. Model 12PLT-1/2S #12 Stay Sharp™ Plate, 1/2"
16. Model TRUCK-HL1486 Bowl Truck, for use with 60, 80 & 140 quart Legacy Mixers

ITEM #79 WALK-IN FOOD BREAD/FOOD BANK COOLERS

Quantity: One (1)
Manufacturer: Master-Bilt

Furnish and set in place per manufacturer's standard specifications.

1. (1) 20' 2 1/2" long, 17' 4" wide, 8' 7" high, Master-Bilt Urethane Foam Walk-In, FM Spec Tested Per ASTM E84-03. Cooler 35F. Combination (2 compartments);
Cooler 35F. With Floor, Cooler 35F. With Floor.
Heavy-Duty Reinforced Super Floor, 5000 PSF
5" Ceilings, 4" Walls, 4" Floors.
With (1) 48" Wide Interior Floor Ramp.
Finishes:
22 Ga. Stainless Steel - Interior wall, Exterior wall, Exterior ceiling, Exterior floor,
.040" White Stucco Aluminum - Interior ceiling,
16 Ga. Stainless Steel - Interior floor.
Site Accessories
(4) 23-01882 Kason LED Fixture, 1810LX4000, 4FT, 39W, 0.33A, 120-277VAC
WILL REPLACE 23-01769.
(1) 640857X000 Set (84) SQF Wall Overlay, 1/8 Diamond Aluminum. Shipped loose and field installed.
(1) Set of (1) 6" x 252" Flat Trim Strips, .22 Ga Stainless Steel.
(1) Set of (2) 3" x 3" x 102" Angle Trim Strips, .22 Ga Stainless Steel.
Swing Doors
(1) E48LC094II/640855/01 48" x 78" LH Hinged, Medium Temp, Heavy Duty Door With 3" Dial Thermometer, Flush-Mount Temperature Alarm (19-13248), 14" x 14" Peep Window (31-01158), Light Switch w/Pilot, K-1806 13 Watt LED Light (23-01792), (3) Spring-Loaded Cam-Lift Hinges, K-55J Handle w/Strike & Safety Release, 36" High .080" Textured Aluminum Kickplate on Both Sides of Door & Frame, Heavy-duty 10 Ga St/St Threshold.
(1) E48LC098II/640855/02 48" x 78" LH Hinged, Medium Temp, Heavy Duty Door With 3" Dial Thermometer, Flush-Mount Temperature Alarm (19-13248), 14" x 14" Peep Window (31-01158), Light Switch w/Pilot, K-1806 13 Watt LED Light (23-01792), (3) Spring-Loaded Cam-Lift Hinges, K-55J Handle w/Strike & Safety Release, 36" High .080" Textured Aluminum Kickplate on Both Sides of Door & Frame, Heavy-duty 10 Ga St/St Threshold, Int Ramp Threshold.
Refrigeration Systems
One (1) MHHZ0111C 1HP Cond 208-230/60/3 R-404A, With Hood & Low Ambient Kit, Medium Temp 35F., 8800 BTUH System Capacity. With Mounted Timer. With Hermetic Compressor. Sized for 90 F. Temperature at Condenser. 22" (L) 27" (W) 18" (H) Base: M1 @ 250#. MCA: 13, MOP: 15, RLA: 5, LRA: 36. Connections - Liquid: 3/8", Suction: 5/8". 997-14771 Reverse Cycle Defrost Kit
One (1) MHHZ0171C/640855 1.5HP Cond 208-230/60/3 R-404A, With Hood & Low Ambient Kit, Medium Temp 35F., 13500 BTUH System Capacity. With Mounted Timer. With Hermetic Compressor. Sized for 90 F. Temperature at Condenser. 38" (L) 27" (W) 18" (H) Base: M2 @ 360#. MCA: 14, MOP: 20, RLA: 7, LRA: 51. Connections - Liquid: 1/2", Suction: 7/8". 09-09895 Solenoid (Loose). 997-14771 Reverse Cycle Defrost Kit
One (1) E1HZ0090A/640855 Evap 115/60/1 R-404A, Medium Temp 35F., 9700 BTUH Evaporator Capacity. 42" (L) 15" (W) 16" (H) @ 69#. Fan Amps: 1.8. 900-50375 Preassembly Kit. 977R14771 Master Controller, Reverse Cycle
Two (2) E1HZ0070A/640855 Evap 115/60/1 R-404A, Medium Temp 35F., 7600 BTUH Evaporator Capacity. 42" (L) 15" (W) 16" (H) @ 64#. Fan Amps: 1.8. 900-50375 Preassembly Kit. 977R14771 Master Controller, Reverse Cycle, 2 Evap
One (1) MBWR010 4 Year Extended Compressor Warranty, .5-1HP
One (1) MBWR030 4 Year Extended Compressor Warranty, 1.5-3HP
2. **TWO (2) "TEMP TRAK WIRELESS MONITORING SYSTEM" with TWO (2), PART# 10080DT, Internal/External Temperature Transmitter, and (2), TWO PART# 10112, Glycol Simulator Probe - 6' Probe.**

3. Interior Flooring: Provide Furnish & Install BMI Installs Inc. "Titan" non-skid, slip resistant flooring, or APPROVED equal in coolers. If BMI Installs Inc. product is provided, all coordination for install shall be done with Dale Brock 919-740-2949 & VAC COR and must follow the manufacturer's installation requirements. Installation shall include a 6" high coved base and a ten year material warranty. More information can be found at <http://www.bmiinstalls.com>.

ITEM #80 WIRE SHELVING

Quantity: Forty (40)
Manufacturer: Centaur
Model: C2460K

Furnish and set in place per manufacturer's standard specifications and the following:

1. Forty (40) Model C2460K Centaur® Shelving, wire, 60"W x 24"D, green epoxy, NSF
2. Ten (10) Model C2436K Centaur® Shelving, wire, 36"W x 24"D, green epoxy, NSF
3. Five (5) Model C2442K Centaur® Shelving, wire, 42"W x 24"D, green epoxy, NSF
4. Limited 7 year warranty against corrosion on all green epoxy shelves, posts & accessories
5. Forty-Four (44) Model C74K Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, green epoxy

ITEM #81 WIRE SHELVING

Quantity: Fifteen (15)
Manufacturer: Centaur
Model: C2442K

Furnish and set in place per manufacturer's standard specifications and the following:

1. Fifteen (15) Model C2442K Centaur® Shelving, wire, 42"W x 24"D, green epoxy, NSF
2. Five (5) Model C2436K Centaur® Shelving, wire, 36"W x 24"D, green epoxy, NSF
3. Limited 7 year warranty against corrosion on all green epoxy shelves, posts & accessories
4. Sixteen (16) Model C74K Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, green epoxy

ITEM #83 WIRE SHELVING

Quantity: Twenty-Five (25)
Manufacturer: Centaur
Model: C2460C

Furnish and set in place per manufacturer's standard specifications and the following:

1. Twenty-Five (25) Model C2460C Centaur® Shelving, wire, 60"W x 24"D, chrome plated finish, NSF

2. Twenty (20) Model C2448C Centaur® Shelving, wire, 48"W x 24"D, chrome plated finish, NSF
3. Five (5) Model C2436C Centaur® Shelving, wire, 36"W x 24"D, chrome plated finish, NSF
4. Forty (40) Model C74C Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, chrome

ITEM #85 HAND SINK

Quantity: One (1)
 Manufacturer: Advance Tabco
 Model: 7-PS-66-NF

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 7-PS-66-NF Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 series stainless steel, 7-3/4" high side splashes, without faucet (punched 4" OC in splash), wall bracket, NSF, cCSAus
2. Model 7-PS-14 P-trap, 1-1/2", 22 gauge
3. Model 7-PS-36 Side Mounted Wall Bracket (set of 2), for added strength
4. T&S Brass Model B-1146 Faucet, gooseneck nozzle, splash mounted
5. T&S Brass Model B-WH4 Wrist Action Handle

ITEM #87 REFRIGERATOR RACK, ROLL-IN

Quantity: (10)
 Manufacturer: Cres Cor
 Model: 207-1818-D

Furnish and set in place per manufacturer's standard specifications and the following:

1. Ten (10) Model 207-1818-D Rack, Roll-In Refrigerator, open frame design, angle-type uprights, with angle slides for 18" x 26" pans, slides on 3" centers, 18 pan capacity, welded extruded aluminum frame with perimeter bumper and enclosed base
2. Standard Warranty: 3 yr parts, 1-year labor warranty, lifetime guarantee against rust & corrosion

ITEM #88 ROLL-THRU REFRIGERATOR

Quantity: Four (4)
 Manufacturer: Victory Refrigeration
 Model: RIS-2D-S1-RT

Furnish and set in place per manufacturer's standard specifications and the following:

1. Four (4) Model RIS-2D-S1-RT UltraSpec Series Refrigerator Featuring Secure-Temp 1.0™ Technology, Roll-thru, two-section, self-contained refrigeration, 72.4 cu. ft. capacity, stainless exterior & interior, standard depth cabinet, full height 20 gauge stainless steel doors, V-TEMP electronic temperature control/indicator, LED lighting, expansion valve technology, Santoprene door gaskets with 2 year warranty, stainless steel breakers, stainless steel ramp, 1/2 HP, UL, cUL, NSF, MADE IN USA

2. Four (4) 3 years parts & labor warranty (excludes maintenance items)
3. Four (4) Self-Contained refrigeration
4. Four (4) Additional 2 year compressor warranty, standard
5. Four (4) 115v/60/1-ph, 12.6 amps, hardwired or includes cord and plug, shipped loose
6. Four (4) Control side door hinging: left door hinged on left, right door hinged on right standard
7. Four (4) Rear door hinging: left door hinged on left, right door hinged on right standard
8. **FOUR (4) "TEMP TRAK WIRELESS MONITORING SYSTEM" with FOUR (4), PART# 10080DT, Internal/External Temperature Transmitter, and FOUR (4), PART# 10112, Glycol Simulator Probe - 6' Probe.**

ITEM #92 HAND SINK

Quantity: One (1)
 Manufacturer: Advance Tabco
 Model: 7-PS-66-NF

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 7-PS-66-NF Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 series stainless steel, 7-3/4" high side splashes, without faucet (punched 4" OC in splash), wall bracket, NSF, cCSAus
2. Model 7-PS-14 P-trap, 1-1/2", 22 gauge
3. Model 7-PS-36 Side Mounted Wall Bracket (set of 2), for added strength
4. T&S Brass Model B-1146 Faucet, gooseneck nozzle, splash mounted
5. T&S Brass Model B-WH4 Wrist Action Handle

ITEM #98 HAND SINK

Quantity: One (1)
 Manufacturer: Advance Tabco
 Model: 7-PS-66-NF

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 7-PS-66-NF Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 series stainless steel, 7-3/4" high side splashes, without faucet (punched 4" OC in splash), wall bracket, NSF, cCSAus
2. Model 7-PS-14 P-trap, 1-1/2", 22 gauge
3. Model 7-PS-36 Side Mounted Wall Bracket (set of 2), for added strength
4. T&S Brass Model B-1146 Faucet, gooseneck nozzle, splash mounted
5. T&S Brass Model B-WH4 Wrist Action Handle

ITEM #100 ROLL-THRU FREEZER

Quantity: One (1)
 Manufacturer: Victory Refrigeration
 Model: FIS-2D-S1-RT

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model FIS-2D-S1-RT UltraSpec Series Freezer Featuring Secure-Temp 1.0™ Technology, Roll-Thru, two-section, self-contained refrigeration, 72.4 cu. ft. capacity, stainless exterior & interior, standard depth cabinet, full height 20 gauge stainless steel doors, V-TEMP electronic temperature control/indicator, LED lighting, expansion valve technology, Santoprene door gaskets with 2 year warranty, stainless steel breakers, stainless steel ramp, 2 HP, UL, cUL, NSF, MADE IN USA
2. 3 years parts & labor warranty (excludes maintenance items)
3. Self-Contained refrigeration
4. Additional 2 year compressor warranty, standard
5. 115/208-230v/60/1-ph, 18.2 total amps, hardwired
6. Control side door hinging: left door hinged on left, right door hinged on right standard
7. Rear door hinging: left door hinged on left, right door hinged on right standard
8. **ONE (1) "TEMP TRAK WIRELESS MONITORING SYSTEM" with ONE (1), PART# 10080DT, Internal/External Temperature Transmitter, and ONE (1), PART# 10112, Glycol Simulator Probe - 6' Probe.**

ITEM #103 HAND SINK

Quantity: One (1)
Manufacturer: Advance Tabco
Model: 7-PS-66-NF

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 7-PS-66-NF Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 series stainless steel, 7-3/4" high side splashes, without faucet (punched 4" OC in splash), wall bracket, NSF, cCSAus
2. Model 7-PS-14 P-trap, 1-1/2", 22 gauge
3. Model 7-PS-36 Side Mounted Wall Bracket (set of 2), for added strength
4. T&S Brass Model B-1146 Faucet, gooseneck nozzle, splash mounted
5. T&S Brass Model B-WH4 Wrist Action Handle

ITEM #104 CABINET, MEAL TRAY DELIVERY

Quantity: Thirteen (13)
Manufacturer: Aladdin Temp-Rite
Model: MD10SLPRS6B4-55

ITEM #105 OPEN MERCHANDISER

Quantity: Two (2)
Manufacturer: True Food Service Equipment
Model: TAC-30GS-LD

Furnish and set in place per manufacturer's standard specifications and the following:

1. Two (2) Model TAC-30GS-LD Vertical Air Curtain Merchandiser, 30-3/8"L, 80-3/4"H, (4) white PVC-coated shelves, vinyl exterior, Plexiglass side panels, white aluminum interior with stainless steel floor/deck pans, LED interior lighting, leg levelers, 1/2 HP, 115v/60/1, 14.3 amps, NEMA 5-20P, 9' cord, cULus, NSF, MADE IN USA
2. Two (2) Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
3. Two (2) Self-contained refrigeration standard
4. Two (2) Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics
5. Two (2) Exterior: Permanent non-peel non-chip black vinyl
6. Two (2) Interior: White aluminum with white shelves, standard
7. Two (2) Model S-PW Sign, Plain White in lieu of standard
8. Two (2) Model 973359FI TAC Night Cover, for TAC-14GS, -30 and -30GS, UL (factory installed)
9. Two (2) Castors, 2-1/2" diameter
10. **TWO (2) "TEMP TRAK WIRELESS MONITORING SYSTEM" with TWO (2), PART# 10080DT, Internal/External Temperature Transmitter, and TWO (2), PART# 10112, Glycol Simulator Probe - 6' Probe.**

ITEM #107 COFFEE BREWER

Quantity: One (1)
 Manufacturer: Fetco
 Model: CBS-2162XTS

Furnish and set in place per manufacture's standard specifications and the following:

1. Model CBS-2162XTS XTS™ Series Coffee Brewer, twin, 3 gallon capacity, touchscreen operation, customizable screen, adjustable brew time & volume, streamlined programming & diagnostics, manual hot water service, Extractor® Brewing System, stainless steel, 3/8" male flare fitting, 2 GPM, 20-75 psi, UL, cUL, NSF
2. NOTE: Pricing and specifications subject to change with or without notice - Please call 1.800.FETCO.99 for confirmation
3. Circuit board: 3 year parts & 1 year labor warranty, standard
4. Electro-mechanical parts: 2 year parts & 1 year labor warranty, standard
5. All other parts: 1 year parts & 1 year labor warranty, standard
6. Model E216254 6 x 4.0 kW heater, 200-240v, 3-ph, 3+G wires, 16.8-24.1 kW, terminal block, 48.4-58.1 max amp draw, 43.1 to 60 gallons per hour
7. Model A039 Everpure® In-Line Water Filtration System, includes: filter head, connector hose, cartridge, & mounting hardware
8. Model D012 TPD-30 LUXUS® Thermal Dispenser, 3 gallon, stainless steel construction, twist & remove lid, thermally insulated, faucet & gauge guards, side handles
9. 1 year parts warranty, standard
10. Model A137 Drip Tray, freestanding, square
11. Model F004 Paper Coffee Filters, 20" x 8", (for 6000 Series) (500 each per case)

Furnish and set in place per manufacturer's standard specifications.

1. Per Plans and Shop Drawings

ITEM #108 BEVERAGE COUNTER WITH DRIP TROUGH

Quantity: One (1)
Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

1. Beverage Counter with Drip Trough 5' x 36" x 36" (H), 14 ga. 304 S/S top with raised channel edge and 6" high backsplash. Cabinet base construction with S/S legs, adjustable flanged feet, two hinged doors.

ITEM #109 ICE & WATER DISPENSER

Quantity: One (1)
Manufacturer: Hoshizaki
Model: DCM-500BAH

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model DCM-500BAH Ice Maker/Water Dispenser, Cubelet-Style, air-cooled, self-contained condenser, approximately 618 lb. ice production with 40 lb. built-in storage, counter model, push button operation, stainless steel bin & exterior, protected with H-GUARD Plus Antimicrobial Agent, R-404A refrigerant, 115v/60/1-ph, 12.9 amps, supplied without legs (optional stand sold separately), NSF, UL
2. Warranty: 3-Year parts & labor on entire machine
3. Warranty: 5-Year parts on compressor, air-cooled condenser
4. Model LP-6 LEG Leg Package, 6", stainless steel
5. Model H9320-51 Water Filtration System, single configuration
6. Model H9655-06 Replacement Water Filter Cartridge (6 pack)

ITEM #110 PRINTERS

Quantity: Three (3)
Manufacturer: BY OWNER

ITEM #111 TRAY IN MOTION

Quantity: One (1)
Manufacturer: BY OWNER

ITEM #112 TRAY STARTER SET-UP STATION

Quantity: One (1)
Manufacturer: Lakeside Manufacturing
Model: 2610

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 2610 Tray Starter Station, mobile, solid top shelf, back panel holds (2) rows of hanging plastic bins (not included), square tube frame holds full, 1/2 & 1/3 size food pans (not included), compartment

- with ledges for 14"x18" or 15"x20" trays, stainless steel construction, 5" swivel casters (2) with brakes, NSF
2. Aladdin Temp-Rite Model TPP4 Pan, Third, 4" Deep, Black

ITEM #113 HEAT ON DEMAND ACTIVATOR

Quantity: One (1)
Manufacturer: Aladdin Temp-Rite
Model: IND6003

ITEM #114 CHEF'S COUNTER

Quantity: One (1)
Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

1. Chef's Counter 19' x 4' x 36" (H), 14 ga. 304 S/S top with raised channel edge and 6" high backsplash. Open base construction and cabinet base construction with S/S legs, adjustable flanged feet and fixed undershelves. See elevation drawings for details.

ITEM #115 CONVEYOR TOASTER

Quantity: One (1)
Manufacturer: Hatco
Model: TQ-10

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model TQ-10 Toast-Qwik® Conveyor Toaster, horizontal conveyor, countertop design, all bread types toaster, approximately 5 slices/min capacity, 2" opening height, 4" legs, cULus, UL EPH Classified, ANSI/NSF 4, Made in USA
2. NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
3. NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
4. One year on-site parts and labor warranty, plus one additional year parts only warranty on all Toast-Qwik metal sheathed elements
5. 120v/60/1-ph, 1.8kw, 15.0 amps, NEMA 5-15P

ITEM #116 REFRIGERATOR/FREEZER PREP WORK SYSTEM

Quantity: Two (2)
Manufacturer: Randell
Model: FX-2WSA

Furnish and set in place per manufacturer's standard specifications and the following:

1. Two (2) Model FX-2WSA FX Series Flexible Refrigerator or Freezer Work Table, low-height, 46" W, 4.6 cubic feet, (2) drawers with removable ABS inserts, (2) self-contained refrigeration systems with electronic controls (40° refrigerator, 0° freezer), finished top, stainless steel exterior & interior, 3-1/2" casters, UL, NSF, cUL

2. Two (2) (1) year parts, (90) day labor & (1) year compressor warranty, standard
3. Two (2) Model LW1 LW1 (1) year labor warranty (NET)
4. Two (2) Model CW5 5 yr. compressor warranty (NET)
5. Two (2) 115v/60/1-ph, 7.8 amps, NEMA 5-15P, standard
6. **TWO (2) "TEMP TRAK WIRELESS MONITORING SYSTEM" with TWO (2), PART# 10080DT, Internal/External Temperature Transmitter, and TWO (2), PART# 10112, Glycol Simulator Probe - 6' Probe.**

ITEM #117 CUSTOM PICK UP COUNTER

Quantity: One (1)
 Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

1. Included with Item 114

ITEM #118 DOUBLE OVER SHELF ASSEMBLY WITH HEAT LAMPS

Quantity: One (1)
 Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

1. Double Overshelf Assembly 19' x 24" x 62" Tall 14 ga. ST/ST flanged adjustable feet. See elevation drawings for details.
2. Two (2) Hatco Model UGAHL-48 Ultra-Glo™ Infrared Foodwarmer, high wattage, with lights, single ceramic heat strip with aluminum housing, 48" wide, with remote or attached control box, adjustable angle brackets, 2265 watts, NSF, cUL, UL.
3. Hatco NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
4. Hatco NOTE: Includes 24/7 parts & service assistance, call 800-558 0607.
5. Two (2) Hatco One year warranty for burnouts on all ceramic heating elements
6. Two (2) Hatco 120/208v/60/1-ph
7. Two (2) Hatco Model RMB-UGA Remote Control Enclosure, toggle switch(es), (1) indicator light in lieu of attached switch (Not for retrofit)
8. Two (2) Hatco Clear anodized finish

ITEM #119 SANDWICH / SALAD PREPARATION REFRIGERATOR

Quantity: One (1)
 Manufacturer: Randell
 Model: 9050K-7

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 9050K-7 Refrigerated Counter/Salad Top, 84" L, 33" D, three section, (2) 24" & (1) 18" doors, (5) 12" x 20" or (30) 1/6 pan capacity, stainless steel exterior, aluminum interior, 6" casters, side-mounted self-contained refrigeration system, 3/8 HP
2. (1) year parts, (90) day labor & (1) year compressor warranty, standard
3. Model CW5 5 yr. compressor warranty (NET)

4. Model LW1 LW1 (1) year labor warranty (NET)
5. Self-contained refrigeration standard
6. 115v/60/1-ph, 9.0 amps, 8' cord, NEMA 5-15P, standard
7. **ONE (1) "TEMP TRAK WIRELESS MONITORING SYSTEM" with ONE (1), PART# 10080DT, Internal/External Temperature Transmitter, and ONE (1), PART# 10112, Glycol Simulator Probe - 6' Probe.**

ITEM #120 WORK TABLE

Quantity: One (1)
 Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications

1. Work Table with Sinks 54' x 36" x 36" (H), 14 ga. 304 S/S top with raised channel edge. Open base construction with S/S legs, adjustable flanged feet and fixed undershelves, removable louvered panel at front, cut out and added support for mounting item 121.

ITEM #121 COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED

Quantity: One (1)
 Manufacturer: Randell
 Model: 9943SCA

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 9943SCA Drop-In Cold Food Unit, refrigerated, 43.38" L, 26" W, 3-pan size, insulated pan, stainless steel inner liner & top, corrosion resistant steel exterior, swivel base condensing unit, 1/4 HP, NSF 7
2. (1) year parts, (90) day labor & (1) year compressor warranty, standard
3. Model CW5 5 yr. compressor warranty (NET)
4. Model LW1 LW1 (1) year labor warranty (NET)
5. 115v/60/1-ph, 5.0 amps, 8' cord, NEMA 5-15P, standard
6. **ONE (1) "TEMP TRAK WIRELESS MONITORING SYSTEM" with ONE (1), PART# 10080DT, Internal/External Temperature Transmitter, and ONE (1), PART# 10112, Glycol Simulator Probe - 6' Probe.**

ITEM #122 HOT FOOD SERVING COUNTER

Quantity: One (1)
 Manufacturer: Randell
 Model: RAN HTD-5S

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model RAN HTD-5S RanServe Hot Food Table, electric, 72" L, 30" D, 35" H, mobile modular, (5) 12" x 20" hot food wells, open cabinet base with sliding doors, 16 gauge stainless steel top, laminate exterior with galvanized backing, swivel casters (2 locking)
2. 1 yr. parts warranty standard
3. Model LW1 LW1 (1) year labor warranty (NET)
4. 208v/60/1-ph, 27.4amps, NEMA 6-50P
5. Model RSEXTSS-72 Stainless steel exterior, for 72" units
6. Model RSBORSWB-72 Flat Work Board, 72", stainless steel server side

7. Model RSVLVBEB Drain, individual ball valve with ext handle

ITEM #123 HEATED DISH DISPENSER

Quantity: One (1)
Manufacturer: Lakeside Manufacturing
Model: 927

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 927 Adjust-a-Fit® Dish Dispenser, heated, cabinet style, enclosed base, mobile, (2) self-leveling dish dispensing tubes, maximum dish size 9-3/4" diameter, stainless steel construction, 4" swivel casters (2) with brakes, 6' coiled cord with NEMA 5-15P, NSF, UL listed
2. 120v/60/1-ph, 900 watts, 7.5 amps, standard
3. Model 09539 Dish Dispenser Tube Cover, 11" dia. x 3-1/4"H, stainless steel, for 924, 927, 929, 965, 777

ITEM #127A,127B,127C EXHAUST HOOD

Quantity: One (1)
Manufacturer: Avtec

Furnish and set in place per manufacturer's standard specifications. REFER TO AVTEC SHOP DRAWINGS FOR DETAILS.

1. One section OA DIM 16'-6" x 60" with fire suppression cabinet, two sections OA DIM 99" x 60" Provide AVTEC U.L. Listed, NSF approved Model VDD Baffle Filter type ventilator, in compliance with NFPA Pamphlet No. 96, BOCA, ICBO, [Uniform Mechanical Code] and SBCCI.

Ventilator shall be size and shape as shown on drawing and shall be complete with U.L. Classified baffle type filters, duct collar, plenum, concealed collection trough, and hanger brackets (shipped loose and installed in the field by others).

A. CONSTRUCTION:

Entire unit shall be constructed of a minimum of 18 gauge type #300 series stainless steel. All external seams and joints to be welded and liquid tight; all exposed welds to be ground and polished.

B. FILTERS:

Provide U.L. Classified stainless steel baffle type filters, installed at not less than a 45° angle, running full length behind canopy.

C. COLLECTION TROUGH:

Provide a concealed, full-length grease trough, accessible from the top for cleaning, with (1) removable grease cup in each ventilator section.

D. WALL FIRE CLEARANCE:

Provide a completely enclosed 3" air barrier between back of ventilator and rear wall and side walls-where required, for spacing to limited combustible materials.

E. OPTIONS AND ACCESSORIES:

1. U.L. Listed LED light fixtures pre-wired to one connection point, with lamps.

2. Three (3) filter removal tools
3. Provide AVTEC U.L. Listed, Eco Azur Demand Control Kitchen Ventilation System. System to conform to UL 710, UL 1978, UL 2017, UL 508A, as appropriate.
Avtec Eco Azur system to include processor unit, 120/1Ø/60 hz., user interface control panel, (expansion hub), thermal sensors, Iris optical sensors, special interconnecting RJ45 cables and Variable Frequency Drive units as shown on drawings.
PROCESSOR UNIT (CU)
Central Processor Unit must be capable of handling up to 20 ventilation components, such as exhaust fans, supply fans, and motorized dampers. Unit to be capable of accepting up to 50 inputs from sensors and/or expansion hubs and control units. Processor to include adjustable filtering of analog output and electronic noise reduction. Unit to control nominal capacity of the motors, balanced airflow of exhaust fans and calculated differences as necessary.
Configuration to be easily modified in the field for changes or additions of sensors at minimal cost and without limitation on the number of sensors.
For each VFD variable speed drive, unit to provide analogic signal (1-10v).
USER INTERFACE CONTROL PANEL (CT)
User interface control panel to include LCD display and 4-button keypad. Unit to be mounted in hood utility panel.
Unit to include two interfaces:
Normal display mode; designed to inform the user regarding current airflows.
Setup Mode; designed for initial programming, system de-bugging and monitoring.
OPTICAL SENSORS (IB)
Provide Iris Bleu optical sensors to detect effluents released by the cooking equipment. Sensors to be designed to detect small particles in the air at 0.5 µm or larger. Iris optical sensors to be effective at a distance of up to 30 feet and shall not be affected by existing lighting. Units to automatically adjust and operate based on use, minor mis-alignment and moderate grease contamination.
Sensors will blink to indicate serious mis-alignment or contamination and can be easily cleaned without affecting the operation or effectiveness of the units. Units to be easily interconnected by use of special RJ45 cables.
THERMAL DETECTOR SENSORS (TT)
System shall include (hood) (duct) mounted thermal sensors to detect heat created by cooking equipment. Unit to be capable of "learning" usage and adapting to varying temperature needs. Units to be easily interconnected by use of special RJ45 cables.
NETWORK HUB (NE)
System to include _____ hub(s) (maximum of 9), for expanding network capabilities as required for the design of the DCKV. (Applicable to ST and PL models only). Hub to be located (in control panel) (on hood) . Each unit to have capability of providing an additional 6 ports with status LED for interconnecting system components. Units to be easily interconnected by use of special RJ45 cables.
OUTPUT MODULE (TC)
System to include _____ output module(s), (maximum of 5), capable of transmitting up to four analog and digital signals to ventilation devices, such as VFD, damper assemblies, third party PLC units, etc. Unit to include blue LED display to indicate

on/off state of signal for each of the four dual outputs. Units to be easily interconnected by use of special RJ45 cables..

VARIABLE FREQUENCY MOTOR DRIVES (VFD)

System to include appropriate VFD units to match HP, voltage and phase of exhaust and supply fans as required. Units to provide P.I. harmonic (5%) filters on input side to eliminate electronic noise. Unit to be capable of providing intuitive user interface and built-in BAC net capability.

NETWORK CABLE (NF)

Avtec Eco Azur DCKV system must be interconnected by the use of special NF RJ45 cables. Units to be UL Class 2 and utilized to interconnect devices in the complete Eco Azur network. Cables to be provided in appropriate lengths as required for the system design to optimize and simplify interconnection of system components.

ITEM #128 HD RANGE, 36", 6 OPEN BURNERS

Quantity: One (1)
Manufacturer: Vulcan
Model: V6B36S

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model V6B36S V Series Heavy Duty Range, gas, 36", (6) 33,000 BTU open burners, cast iron grates, standard oven, stainless steel front, front top ledge, sides, base, burner box & stub back, 6" adjustable legs, 248,000 BTU, CSA, NSF
2. 1 year limited parts & labor warranty, standard
3. Natural gas (add -1 suffix) (specify elevation if over 2,000 ft.)
4. Model PRESREG-NA11/4 1-1/4" NPT pressure regulator (Natural gas)
5. 1-1/4" rear gas connection, standard
6. Rear gas connection: cap and cover, both ends
7. Model CASTERS ADJRR4 Adjustable casters
8. Dormont Manufacturing Model 16125KIT2S60 Dormont Blue Hose™ Moveable Gas Connector Kit, 1-1/4" inside dia., 60" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 2 Swivel MAX®, 1 full port valve, coiled restraining cable with hardware, 441,000 BTU/hr minimum, limited lifetime warranty

ITEM #129 CHARBROILER

Quantity: One (1)
Manufacturer: Vulcan
Model: VACB47

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model VACB47 Achiever Charbroiler, countertop, 46-7/8", (8) 17,000 BTU cast iron burners, infinite heat control valves, fully welded chassis, (2) drip trays, stainless steel front, sides & top trim, backsplash & grease trough, 4" adjustable legs, 136,000 BTU, CSA, NSF
2. 1 year limited parts & labor warranty, standard
3. Natural gas (add -1 suffix) (specify elevation if over 2,000 ft.)
4. Model PLTRAIL-ACB47 Plate Rail, 12-1/3" deep, stainless steel
5. Model SPLASH6-CB47 Splashguard, 6" add-on, sides and back

6. Dormont Manufacturing Model 1675KIT2S60 Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 60" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 2 Swivel MAX®, 1 full port valve, coiled restraining cable with hardware, 140,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM #130 EQUIPMENT STAND, REFRIGERATED BASE

Quantity: One (1)
Manufacturer: Hoshizaki
Model: CRES72

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model CRES72 Commercial Series Refrigerated Equipment Stand, two section, 72-1/2"W x 33-1/4"D x 27"H (overall) 26" working height, (4) drawers: each will accommodate (2) 12" x 20" x 6" deep pans (pans not included), LED temperature controller/display, stainless steel front, sides, & top, aluminum interior with stainless steel floor, side-mounted self-contained refrigeration, R-134A refrigerant, 1/5 HP, 115v/60/1-ph, 4.3 amps, 8 ft. cord with NEMA 5-15P, (6) 4" casters, ETL-Sanitation, cETLus
2. Warranty: 3-Year parts & labor on entire machine
3. Warranty: 5-Year parts on compressor
4. One (1) "**TEMP TRAK WIRELESS MONITORING SYSTEM**"

ITEM #131 COUNTERTOP GRIDDLE

Quantity: One (1)
Manufacturer: Vulcan
Model: MSA48-30

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model MSA48-30 Heavy Duty Griddle, countertop, gas, 48" W x 30" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, manual ignition, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 108,000 BTU, CSA, NSF
2. 1 year limited parts & labor warranty, standard
3. Natural gas (add -1 suffix) (specify elevation if over 2,000 ft.)
4. Model PLTRAIL-48 Plate Rail, 10-5/8" deep, stainless steel
5. Dormont Manufacturing Model 1675KIT2S60 Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 60" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 2 Swivel MAX®, 1 full port valve, coiled restraining cable with hardware, 140,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM #133 MICROWAVE CONVECTION / IMPINGEMENT OVEN

Quantity: One (1)
Manufacturer: Turbochef
Model: I5-TC

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model I5-TC I5™ Convection/Microwave Oven, Rapid Cook, electric, 28.1", ventless, countertop, touch controls, fully insulated cook chamber, stores up to 200 recipes, internal catalytic converter, smart voltage sensor technology (US only), digital display, removable rack and grease collection pan, top and bottom jet plates, pull down door with ergonomic handle, multi-speed convection blower, 13 1/2" x 14 1/4", (2) solid PTFE baskets, (1) oven cleaner (1) oven guard, (1) aluminum paddle, (2) trigger sprayers, (1) standard rack, side hand grips, stainless steel front, top & sides, cULus, CE, UL-EPH Classified, ANSI/NSF 4, TUV
2. All items FOB: Carrollton, Texas: Consumable/accessory orders less than \$5,000 will incur a handling fee. Orders shipping standard ground will incur a \$15.00 handling fee. Orders shipping other than standard ground will incur \$25.00 handling fee
3. One year parts and labor warranty
4. 208/240v/60/1-ph, 46.0amps, 9.5kw, 6 foot cord (nominal), NEMA 6-50P, standard

ITEM #134 EQUIPMENT STAND, REFRIGERATED BASE

Quantity: One (1)
Manufacturer: Hoshizaki
Model: CRES36

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model CRES36 Commercial Series Refrigerated Equipment Stand, one section, 36-1/2"W x 33-1/4"D x 27"H (overall) 26" working height, (2) drawers: each will accommodate (1) 12" x 20" x 6" deep pans & 1/2 size long 6" deep pan (pans not included), LED temperature controller/display, stainless steel exterior front, sides, & top, aluminum interior sides & back with stainless steel floor, side-mounted self-contained refrigeration, R-134A refrigerant, 1/5 HP, 115v/60/1-ph, 3.7 amps, 8 ft. cord with NEMA 5-15P, (4) 4" casters, ETL-Sanitation, cETLus
2. Warranty: 3-Year parts & labor on entire machine
3. Warranty: 5-Year parts on compressor
4. **ONE (1) "TEMP TRAK WIRELESS MONITORING SYSTEM" with ONE (1), PART# 10080DT, Internal/External Temperature Transmitter, and ONE (1), PART# 10112, Glycol Simulator Probe - 6' Probe.**

ITEM #135 FIRE SUPPRESSION SYSTEM

Quantity: One (1)
Manufacturer: Ansul Fire Protection

Furnish and set in place per manufacturer's standard specifications.

1. UL 300 Wet Chemical System for protection of cooking equipment, exhaust ducts and plenum.
2. Provide remote pull located in path of egress where indicated on Foodservice Plan.
3. FEC shall furnish gas shut off valve to PC for installation. Verify size required.

4. EC to provide shunt trip relays for all electrical connections.

ITEM #136 LANDING TABLE

Quantity: One (1)
Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications

1. Landing Table 2' x 3', 14 ga. 304 S/S top with raised channel edge and 6" high finished backsplash. Open base construction with S/S legs, adjustable flanged feet and fixed undershelf.

ITEM #138 HAND SINK

Quantity: One (1)
Manufacturer: Advance Tabco
Model: 7-PS-66-NF

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 7-PS-66-NF Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 series stainless steel, 7-3/4" high side splashes, without faucet (punched 4" OC in splash), wall bracket, NSF, cCSAus
2. Model 7-PS-14 P-trap, 1-1/2", 22 gauge
3. Model 7-PS-36 Side Mounted Wall Bracket (set of 2), for added strength
4. T&S Brass Model B-1146 Faucet, gooseneck nozzle, splash mounted
5. T&S Brass Model B-WH4 Wrist Action Handle

ITEM #141 UDS SYSTEM

Quantity: One (1)
Manufacturer: Avtec

Provide and install where shown on floor plan, island style Energy Distribution and Control System. Units shall be manufactured in accordance with the latest edition of the NEC, NEMA, NFPA pamphlet 96 and 54, uniform plumbing code, ASME and OSHA, with UL listed bureau of mines rated and A.G.A and certified components.

Raceway system shall be completely pre-wired and pre-plumbed to final connection points for electric, hot water and cold water, for the equipment as shown on drawing.

A. CONSTRUCTION

1. Fixed riser, end caps and raceway exterior panels shall be constructed of no. 16 ga. type no. 304 stainless steel with a no. 4 mill finish.
2. Removable panels shall be constructed of no. 18 ga. stainless steel.
3. Provide watertight barrier between plumbing and electrical compartment.
4. Units shall be provided with neoprene bumper strips.

B. ELECTRICAL

1. Electrical compartment shall be completely enclosed sheet metal housing, accessible by removal of concealed screws.
2. Internal electrical main feeders shall be cable bus type having balanced load and phases. Breaker to be located on the same st.stl. plate housing their respective outlets.
3. Cable bus shall be manufactured from insulated copper cable and mounted on non-conductive insulators, spaced at 24" maximum centers.
4. Field joints shall be connected by securing wiring in terminal strips located at the respective field joint.
5. Branch circuit wiring for each electrical connection shall be phase identified and sized in accordance with circuit breaker rated ampacity.
6. Provide 4.5" x 12", 16 ga. stainless steel breaker plate for each electrical connection. Connection plate shall also be equipped with grounding type receptacle having specific NEMA polarized configuration and metallic label with permanently lettered electrical characteristics.
7. Plates shall be spaced on 12" center, and readily interchangeable by maintenance personnel to facilitate changes, additions and deletion of equipment.
8. Provide blank plates for future equipment.
9. All 15 & 20 amp. 120/1Ø outlets require Ground Fault Current Interrupters (GFCI).

C. MAIN ELECTRICAL DISCONNECT BY OTHERS

1. 80 Amp. 120/208/3Ø, main service electrical disconnect shunt type circuit breaker mounted in control tower ST-1.

D. PLUMBING

1. Plumbing compartment shall be isolated from electrical compartment.
2. All piping and disconnects in system shall be colored.
3. Field joints shall be secured by tightening unions.
4. All hot and cold water piping, including individual branch pipe connections, shall be hard temper type "L" copper tubing with copper sweat type solder fittings.
5. Each branch connection shall be provided with brass double shut-off quick-disconnect, and 4'-0" length flexible hose connector consisting of brass bellows type corrugated hose with braided stainless steel restrainer and polytech coating allowing a smooth surface for cleaning.
6. Provide (1) each .75" diameter hot water plumbing manifolds.
7. Provide (1) each .75" diameter cold water plumbing manifolds.

E. INSULATION

1. All water lines shall be covered with 3/8" thermal closed cell pipe insulation per ASTM-E90-C.

F. SHUT-OFF VALVES

1. Provide quarter turn ball type shut-off valves for all water main incoming services.

ITEM #142 FLOOR TROUGH

Quantity: One (1)
Manufacturer: Advance Tabco
Model: FTG-2448

Furnish and set in place per manufacturer's standard specifications.

1. Model FTG-2448 Floor Trough, 24"W, 48"L, 4"D, 14 gauge 304 series stainless steel, includes stainless steel subway grating constructed from 3/16" x 1" bars, 4" O.D. waste pipe 3"L, pitched towards waste

ITEM #143 TILTING SKILLET, GAS

Quantity: One (1)
Manufacturer: Groen
Model: BPM-40G-TDO

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model BPM-40G-TDO Eclipse™ Ergonomic Braising Pan, natural gas, 40-gallon capacity, 2" tangent draw-off, 10" deep pan, 38" pan height, manual tilt, standard etch marks, faucet bracket, round tubular open leg base, stainless steel construction, bullet feet, electric spark ignition, 144,000 BTU/hr (0-2000 ft. elevation)
2. Dormont Manufacturing Model 1650KIT2S60 Dormont Blue Hose™ Moveable Gas Connector Kit, 1/2" inside dia., 60" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 2 Swivel MAX®, 1 full port valve, coiled restraining cable with hardware, 54,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM #144 STEAMER, CONVECTION, GAS, BOILERLESS GENERATOR, FLOOR MODEL

Quantity: One (1)
Manufacturer: Groen
Model: (2)SSB-5GF

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model (2)SSB-5GF SmartSteam™ 100 Convection Steamer, gas, double-stacked, boilerless generator, open leg stand bullet feet, (5) 12 x 20 x 2-1/2" pans capacity per compartment, door, stainless steel interior & exterior, 62,000 BTU each
2. (2) year parts & labor, (5) year cavity warranty, standard
3. Natural gas

4. (2) 120v/60/1-ph, (2) 15.0 amps (direct)
5. Model ELEV0-2000 For elevation between 0 and 2000 (When order is placed, all equipment with elevation specified will be assigned a different Part# by the factory)
6. Model 149100 SmartSteam™ water treatment kit
7. Door hinged on left, std.
8. Dormont Manufacturing Model 1650KIT2S60 Dormont Blue Hose™ Moveable Gas Connector Kit, 1/2" inside dia., 60" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 2 Swivel MAX®, 1 full port valve, coiled restraining cable with hardware, 54,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM #145 COMBI OVEN

Quantity: Two (2)
 Manufacturer: Alto-Shaam
 Model: CTC7-20G

Furnish and set in place per manufacturer's standard specifications and the following:

1. Two (2) Model CTC7-20G Combitherm® CT Classic™ Combi Oven/Steamer, gas, boilerless, countertop, (8) 18" x 26" full size sheet or (16) 12" x 20" full size hotel pan (1/1 GN) capacity, classic control with steam/convection/combi cooking modes, SafeVent™ steam venting, CombiClean™ with (1) cleaning level, (2) side racks with (8) non-tilt support rails, CoolTouch3™ glass window, door hinged right, high efficiency LED lighting, stainless steel construction, adjustable stainless steel legs, 85,000 BTU, EcoSmart®, cULus, UL EPH ANSI/NSF 4, CE, EAC, IP X5, Gastec, ENERGY STAR®
2. It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty
3. Two (2) Natural gas
4. Two (2) 120v/60/1-ph, 7.0 amps, 0.84kW, 14 AWG, standard
5. Two (2) Factory installed NEMA 5-20P, 20A, 125V Plug
6. Two (2) Model 5016820 Single-point temperature probe, for CTC7-20
7. One (1) Model 5016707 Stacking Hardware, 7-20E or 7-20G over 7-20G
8. One (1) Model 5017391 Mobile Stacking Base, for stacking on 7-20 model ovens
9. Two (2) NOTE: Security options not available on recessed door models
10. Two (2) Dormont Manufacturing Model 1675KIT2S60 Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 60" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 2 Swivel MAX®, 1 full port valve, coiled restraining cable with hardware, 140,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM #146 COMBI OVEN

Quantity: One (1)
 Manufacturer: Alto-Shaam
 Model: CTP20-20G

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model CTP20-20G Combitherm® CT PROformance™ Combi Oven/Steamer, gas, boiler-free, floor model with roll-in cart, (20) non-tilt support rails, (20) 18" x 26" full size sheet or (40) 12" x 20" full size hotel pan (1/1 GN) capacity, PROtouch control with steam/convection/combi and retherm cooking modes, programmable cool-down, SafeVent™ steam venting, single point removable probe, CombiClean PLUS™ with (5) cleaning levels, CoolTouch3™ glass window, door hinged right, high efficiency LED lighting, stainless steel construction, seismic legs, 266,000 BTU, EcoSmart®, cULus, UL EPH ANSI/NSF 4, CE, IP X5, Gastec
2. 12 month extended warranty to begin at the end of std. warranty & continue for 12 additional months (net)
3. It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty
4. Natural gas
5. Combi Oven/Steamer Unit, without CombiSmoker option, standard
6. 120v/60/1-ph, 13.6 amps, 1.7kW, 14 AWG, NO cord or plug
7. Model 5021520 Installation Kit, for gas CTP or CTC combi ovens, rated up to 30.0 amps, per oven ((NET) NO FURTHER DISCOUNTS APPLY)
8. Model COMBILQUICLEAN Automatic Liquid Cleaning System with removable support tray that measures 10.5" x 7.75"
9. Model CE-36457 Liquid Cleaner, for Combitherm® ovens equipped with the optional automatic liquid cleaning system
10. Cleaner can only be used with the Automatic Liquid Cleaning System
11. Two (2) Model 5017976 Roll-In Pan Cart, 20 shelf pan trolley, 2-9/16" vertical spacing, fits 20-20E, 20-20G, 20-20MW and QC2-100, stainless steel construction, (4) casters (2 locking)
12. NOTE: Security options not available on recessed door models

ITEM #147 COMBI OVEN RACKS

Quantity: One (1)
Manufacturer: Alto-Shaam

Furnish and set in place per manufacturer's standard specifications.

1. Included with Item 146

ITEM #148 WORK TABLE

Quantity: One (1)
Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications

1. Work Table 13' x 3' x 36" (H), 14 ga. 304 S/S top with raised channel edge. Open base construction with S/S legs, adjustable flanged feet and fixed undershelves.
2. Table to have four (4) 120-volt duplex electrical outlets mounted to underside of table splash where shown on plans/elevation drawings.

ITEM #149 WIRE SHELVING

Quantity: Five (5)
Manufacturer: Centaur
Model: C1848C

Furnish and set in place per manufacturer's standard specifications and the following:

1. Five (5) Model C1848C Centaur® Shelving, wire, 48"W x 18"D, chrome plated finish, NSF
2. Five (5) Model C1836C Centaur® Shelving, wire, 36"W x 18"D, chrome plated finish, NSF
3. Five (5) Model C1830C Centaur® Shelving, wire, 30"W x 18"D, chrome plated finish, NSF
4. Twelve (12) Model C74C Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, chrome

ITEM #150 PASS-THRU REFRIGERATOR

Quantity: One (1)
Manufacturer: Victory Refrigeration
Model: RS-1D-S1-PT

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model RS-1D-S1-PT UltraSpec Series Refrigerator Featuring Secure-Temp 1.0™ Technology, Pass-thru, one-section, self-contained refrigeration, 23.7 cu. ft. capacity, (2) full height hinged solid doors, (3) epoxy coated shelves, stainless exterior & interior, standard depth cabinet, V-TEMP electronic temperature control/indicator, LED lighting, expansion valve technology, Santoprene door gaskets with 2 year warranty, stainless steel breakers, 1/3 HP, UL, cUL, UL EPH Classified, MADE IN USA
2. 3 years parts & labor warranty (excludes maintenance items)
3. Self-Contained refrigeration
4. Additional 2 year compressor warranty, standard
5. 115v/60/1-ph, 9.8 amps, w/cord & plug, standard
6. Control side door hinging: standard on right
7. Rear door hinging: on left on rear at factory
8. 6" Casters, in lieu of standard 6" stainless steel legs, no charge when specified on order
9. **ONE (1) "TEMP TRAK WIRELESS MONITORING SYSTEM" with ONE (1), PART# 10080DT, Internal/External Temperature Transmitter, and ONE (1), PART# 10112, Glycol Simulator Probe - 6' Probe.**

ITEM #152 HAND SINK

Quantity: One (1)
Manufacturer: Advance Tabco
Model: 7-PS-66-NF

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 7-PS-66-NF Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 series stainless steel, 7-3/4" high side splashes, without faucet (punched 4" OC in splash), wall bracket, NSF, cCSAus
2. Model 7-PS-14 P-trap, 1-1/2", 22 gauge
3. Model 7-PS-36 Side Mounted Wall Bracket (set of 2), for added strength
4. T&S Brass Model B-1146 Faucet, gooseneck nozzle, splash mounted
5. T&S Brass Model B-WH4 Wrist Action Handle

ITEM #154 EXHAUST HOOD

Quantity: One (1)
 Manufacturer: Avtec

Furnish and set in place per manufacturer's standard specifications. REFER TO AVTEC SHOP DRAWINGS FOR DETAILS.

2. OA DIM 12' x 60" with fire suppression cabinet. Provide AVTEC U.L. Listed, NSF approved Model VDD Baffle Filter type ventilator, in compliance with NFPA Pamphlet No. 96, BOCA, ICBO, [Uniform Mechanical Code] and SBCCI.

Ventilator shall be size and shape as shown on drawing and shall be complete with U.L. Classified baffle type filters, duct collar, plenum, concealed collection trough, and hanger brackets (shipped loose and installed in the field by others).

- A. CONSTRUCTION:
 Entire unit shall be constructed of a minimum of 18 gauge type #300 series stainless steel. All external seams and joints to be welded and liquid tight; all exposed welds to be ground and polished.
- B. FILTERS:
 Provide U.L. Classified stainless steel baffle type filters, installed at not less than a 45° angle, running full length behind canopy.
- C. COLLECTION TROUGH:
 Provide a concealed, full-length grease trough, accessible from the top for cleaning, with (1) removable grease cup in each ventilator section.
- D. WALL FIRE CLEARANCE:
 Provide a completely enclosed 3" air barrier between back of ventilator and rear wall and side walls-where required, for spacing to limited combustible materials.
- E. OPTIONS AND ACCESSORIES:
 4. U.L. Listed LED light fixtures pre-wired to one connection point, with lamps.
 5. Provide filter removal tool
 6. Provide AVTEC U.L. Listed, Eco Azur Demand Control Kitchen Ventilation System. System to conform to UL 710, UL 1978, UL 2017, UL 508A, as appropriate.
 Avtec Eco Azur system to include processor unit, 120/1Ø/60 hz., user interface control panel, (expansion hub), thermal sensors, Iris optical sensors, special interconnecting RJ45 cables and Variable Frequency Drive units as shown on drawings.
 PROCESSOR UNIT (CU)
 Central Processor Unit must be capable of handling up to 20 ventilation components, such as exhaust fans, supply fans, and

motorized dampers. Unit to be capable of accepting up to 50 inputs from sensors and/or expansion hubs and control units. Processor to include adjustable filtering of analog output and electronic noise reduction. Unit to control nominal capacity of the motors, balanced airflow of exhaust fans and calculated differences as necessary.

Configuration to be easily modified in the field for changes or additions of sensors at minimal cost and without limitation on the number of sensors.

For each VFD variable speed drive, unit to provide analogic signal (1-10v).

USER INTERFACE CONTROL PANEL (CT)

User interface control panel to include LCD display and 4-button keypad. Unit to be mounted in hood utility panel.

Unit to include two interfaces:

Normal display mode; designed to inform the user regarding current airflows.

Setup Mode; designed for initial programming, system de-bugging and monitoring.

OPTICAL SENSORS (IB)

Provide Iris Bleu optical sensors to detect effluents released by the cooking equipment. Sensors to be designed to detect small particles in the air at 0.5 µm or larger. Iris optical sensors to be effective at a distance of up to 30 feet and shall not be affected by existing lighting. Units to automatically adjust and operate based on use, minor mis-alignment and moderate grease contamination.

Sensors will blink to indicate serious mis-alignment or contamination and can be easily cleaned without affecting the operation or effectiveness of the units. Units to be easily interconnected by use of special RJ45 cables.

THERMAL DETECTOR SENSORS (TT)

System shall include (hood) (duct) mounted thermal sensors to detect heat created by cooking equipment. Unit to be capable of "learning" usage and adapting to varying temperature needs. Units to be easily interconnected by use of special RJ45 cables.

NETWORK HUB (NE)

System to include _____ hub(s) (maximum of 9), for expanding network capabilities as required for the design of the DCKV. (Applicable to ST and PL models only). Hub to be located (in control panel) (on hood) . Each unit to have capability of providing an additional 6 ports with status LED for interconnecting system components. Units to be easily interconnected by use of special RJ45 cables.

OUTPUT MODULE (TC)

System to include _____ output module(s), (maximum of 5), capable of transmitting up to four analog and digital signals to ventilation devices, such as VFD, damper assemblies, third party PLC units, etc. Unit to include blue LED display to indicate on/off state of signal for each of the four dual outputs. Units to be easily interconnected by use of special RJ45 cables..

VARIABLE FREQUENCY MOTOR DRIVES (VFD)

System to include appropriate VFD units to match HP, voltage and phase of exhaust and supply fans as required. Units to provide P.I. harmonic (5%) filters on input side to eliminate electronic noise. Unit to be capable of providing intuitive user interface and built-in BAC net capability.

NETWORK CABLE (NF)

Avtec Eco Azur DCKV system must be interconnected by the use of special NF RJ45 cables. Units to be UL Class 2 and utilized to interconnect devices in the complete Eco Azur network. Cables

to be provided in appropriate lengths as required for the system design to optimize and simplify interconnection of system components.

ITEM #155 COUNTERTOP GAS STEAM KETTLE

Quantity: One (1)
Manufacturer: Groen
Model: TDH-20

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model TDH-20 Kettle, gas, table top, 20-quart capacity, 2/3 jacket, 304 stainless steel liner, hand tilt, support console on right, stainless steel construction, 50 PSI, 0 - 2000' elevation, 31,000 BTU, NSF, ASME, CSA
2. (1) year parts & labor, (10) year kettle & body warranty, standard
3. Natural gas
4. Model ELEV0-2000 For elevation between 0 and 2000 (When order is placed, all equipment with elevation specified will be assigned a different Part# by the factory)
5. 120v/60/1-ph, 1.0 amps, std.
6. Model 139805 Cover and Holder, for 20, 24, 40 & 48 quart table top kettle
7. Model 174150 Support Stand, for TDH or TDHC, 20, 24, 40 or 48 quart gas kettles bullet feet, open base, stainless steel, 28" x 37" x 18" high
8. Model Z098611 Casters, set of (4), (2) locking
9. Model 174311 Drain Cart (TDH/TDHC-20,40)(TD/FPC), for stands without casters
10. Model 124781 Drain Cart Plumbing Installation Kit, (TS/9S drain cart models only)
11. Model Z091877 Faucet, double pantry, with swing spout
12. Dormont Manufacturing Model 1650KIT2S48 Dormont Blue Hose™ Moveable Gas Connector Kit, 1/2" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 2 Swivel MAX®, 1 full port valve, coiled restraining cable with hardware, 60,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM #156 COUNTERTOP GAS STEAM KETTLE

Quantity: One (1)
Manufacturer: Groen
Model: TDH-20

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model TDH-20 Kettle, gas, table top, 20-quart capacity, 2/3 jacket, 304 stainless steel liner, hand tilt, support console on right, stainless steel construction, 50 PSI, 0 - 2000' elevation, 31,000 BTU, NSF, ASME, CSA
2. (1) year parts & labor, (10) year kettle & body warranty, standard
3. Natural gas
4. Model ELEV0-2000 For elevation between 0 and 2000 (When order is placed, all equipment with elevation specified will be assigned a different Part# by the factory)
5. 120v/60/1-ph, 1.0 amps, std.

6. Model 139805 Cover and Holder, for 20, 24, 40 & 48 quart table top kettle
7. Model 174150 Support Stand, for TDH or TDHC, 20, 24, 40 or 48 quart gas kettles bullet feet, open base, stainless steel, 28" x 37" x 18" high
8. Model Z098611 Casters, set of (4), (2) locking
9. Model 174311 Drain Cart (TDH/TDHC-20,40)(TD/FPC), for stands without casters
10. Model 124781 Drain Cart Plumbing Installation Kit, (TS/9S drain cart models only)
11. Model Z091877 Faucet, double pantry, with swing spout
12. Dormont Manufacturing Model 1650KIT2S48 Dormont Blue Hose™ Moveable Gas Connector Kit, 1/2" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 2 Swivel MAX®, 1 full port valve, coiled restraining cable with hardware, 60,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM #157 TILTING KETTLE

Quantity: One (1)
 Manufacturer: Groen
 Model: DH-40

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model DH-40 Tilting Kettle, gas, 40-gallon capacity, crank tilt, 2/3 jacket, 316 stainless steel liner, floor mounted control console supports, stainless steel construction, bullet feet, electronic ignition, 50 PSI, 0 - 2000' elevation, 100,000 BTU
2. (1) year parts & labor, (10) year kettle & body warranty, standard
3. Natural gas
4. Model ELEV0-2000 For elevation between 0 and 2000 (When order is placed, all equipment with elevation specified will be assigned a different Part# by the factory)
5. 115v/60/1-ph, 5.0 amps, std.
6. 2" Tangent draw-off (TDO)
7. Model Z013785 Perforated Disk Strainer, for 2" tangent draw-off, 1/8" hole, for floor model kettles
8. Model Z013783 Solid Disk Strainer, for 2" tangent draw-off, for floor model kettles
9. Etch Marks, 4 gallon increments
10. Model 159143 Hinged Cover Kit (no. 41), for 40 gallon tilting kettle, factory installed
11. Model Z091877 Faucet, double pantry with swing spout, for 20-40 gallon floor model kettles
12. Dormont Manufacturing Model 1650KIT2S48 Dormont Blue Hose™ Moveable Gas Connector Kit, 1/2" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 2 Swivel MAX®, 1 full port valve, coiled restraining cable with hardware, 60,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM #158 FLOOR TROUGH

Quantity: One (1)
 Manufacturer: Advance Tabco
 Model: FTG-18108

Furnish and set in place per manufacturer's standard specifications.

1. Model FTG-18108 Floor Trough, 18"W, 108"L, 4"D, 14 gauge 304 series stainless steel, includes stainless steel subway grating constructed from 3/16" x 1" bars, 4" O.D. waste pipe 3"L, pitched towards waste (NOTE: This unit supplied with 2 drain openings)

ITEM #159 FIRE SUPPRESSION SYSTEM

Quantity: One (1)
Manufacturer: Ansul Fire Protection

Furnish and set in place per manufacturer's standard specifications.

5. UL 300 Wet Chemical System for protection of cooking equipment, exhaust ducts and plenum.
6. Provide remote pull located in path of egress where indicated on Foodservice Plan.
7. FEC shall furnish gas shut off valve to PC for installation. Verify size required.
8. EC to provide shunt trip relays for all electrical connections.

ITEM #160 ROLL-IN BLAST CHILLER

Quantity: One (1)
Manufacturer: Traulsen
Model: TBC1H-20-LP

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model TBC1H-20-LP Spec-Line Roll-In Blast Chiller with EPICON Control, hold (1) 72" high rack, self-contained holding refrigeration system, remote chilling refrigeration system not included, chills 150# - 250#, hinged left with two printers, cULus, NSF
2. 115v/60/1ph, 14.9 amps, standard
3. 3 year service/labor, 5 year compressor, standard
4. Model BCACC-60123-10 Remote air-cooled condensing unit, 4HP, 208-230V/60/3ph (includes 5yr compressor warranty)
5. Model BCACC-OTRTR Special Roll-in Rack, holds up to (26) 12" x 20" pans
6. **ONE (1) "TEMP TRAK WIRELESS MONITORING SYSTEM" with ONE (1), PART# 10080DT, Internal/External Temperature Transmitter, and ONE (1), PART# 10112, Glycol Simulator Probe - 6' Probe.**

ITEM #164 DUNNAGE RACK

Quantity: Three (3)
Manufacturer: Centaur
Model: DR-2036

Furnish and set in place per manufacturer's standard specifications.

1. Three (3) Model DR-2036 Centaur® Dunnage Rack, tubular, 20"W x 36"D x 12"H, aluminum, welded, 1500 lb load capacity (Must be purchased in container quantities only, not stocked in US, 90-day lead time)

ITEM #165 WIRE SHELVING

Quantity: (10)

Manufacturer: Centaur
Model: C2448C

Furnish and set in place per manufacturer's standard specifications and the following:

1. Ten (10) Model C2448C Centaur® Shelving, wire, 48"W x 24"D, chrome plated finish, NSF
2. Forty (40) Model C2442C Centaur® Shelving, wire, 42"W x 24"D, chrome plated finish, NSF
3. Fifty (50) Model C2454C Centaur® Shelving, wire, 54"W x 24"D, chrome plated finish, NSF
4. Eighty (80) Model C74C Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, chrome

ITEM #166 CAN STORAGE RACK

Quantity: One (1)
Manufacturer: EXISTING

ITEM #199 CUSTOM CONDENSING UNIT STANDS

Quantity: One (1)
Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications

1. Two (2) stainless steel roof racks 14' long, x 3' wide x 18" high, 12ga 3" x 3" square tubing to be mounted on six (6) legs (3 per side) each having 18" x 18" bases as shown on sheet AS122 Detail 9. Provide 3" x 3" square tubing on each end and where needed to support condensing units. There will be three condensing units per stand.

ITEM #200 WALK-IN FREEZER

Quantity: One (1)
Manufacturer: Master-Bilt

Furnish and set in place per manufacturer's standard specifications.

1. (1) 20' 2 1/2" long, 18' 4 1/2" wide, 8' 7" high, Master-Bilt Urethane Foam Walk-In, FM Spec Tested Per ASTM E84-03. Freezer -10F. With Floor. Heavy-Duty Reinforced Super Floor, 5000 PSF
5" Ceilings, 4" Walls, 4" Floors. With
(1) 48" Wide Interior Floor Ramp.
Finishes:
22 Ga. Stainless Steel - Interior wall, Exterior wall, Exterior ceiling, Exterior floor,
.040" White Stucco Aluminum - Interior ceiling,
16 Ga. Stainless Steel - Interior floor.
Site Accessories
(4) 23-01882 Kason LED Fixture, 1810LX4000, 4FT, 39W, 0.33A, 120-277VAC
WILL REPLACE 23-01769.
(1) 640857X000 Set (84)SQF Wall Overlay, 1/8 Diamond Aluminum. Shipped loose and field installed.
(1) Set of (1) 6" x 252" Flat Trim Strips, .22 Ga Stainless Steel.
(1) Set of (1) 3" x 3" x 102" Angle Trim Strips, .22 Ga Stainless Steel.
Swing Doors

(1) E48LF098II/640858/01 48" x 78" LH Hinged, Low Temp, Heavy Duty Door With 3" Dial Thermometer, 3" Pressure Relief Port, Flush-Mount Temperature Alarm (19-13248), 14" x 14" Heated Peep Window (31-01168), Light Switch w/Pilot, K-1806 13 Watt LED Light (23-01792), (3) Spring-Loaded Cam-Lift Hinges, K-55J Handle w/Strike & Safety Release, 36" High .080" Textured Aluminum Kickplate on Both Sides of Door & Frame, Heavy-duty 10 Ga St/St Threshold, Int Ramp Threshold.

Refrigeration Systems

Two (2) MHLZ0121C 3HP Cond 208-230/60/3 R-404A, With Hood & Low Ambient Kit, Low Temp -10F., 11596 BTUH System Capacity. With Mounted Timer. With Hermetic Compressor. Sized for 90 F. Temperature at Condenser. 38" (L) 27" (W) 18" (H) Base: M2 @ 260#. MCA: 21, MOP: 30, RLA: 12, LRA: 85. Connections - Liquid: 1/2", Suction: 1-1/8". 907-14771 Reverse Cycle Defrost Kit

Two (2) E1LZ0120B/640858 Evap 208-230/60/1 R-404A, Low Temp -10F., 12000 BTUH Evaporator Capacity. 64" (L) 15" (W) 16" (H) @ 105#. Fan Amps: 1.4, Defrost Amps: 13.0. 900-50375 Preassembly Kit. 987R14771 Master Controller, Reverse Cycle

(2) MBWR030 4 Year Extended Compressor Warranty, 1.5-3HP

2. **One (1) "TEMP TRAK WIRELESS MONITORING SYSTEM" with ONE (1), PART# 10080DT, Internal/External Temperature Transmitter, and ONE (1), PART# 10112, Glycol Simulator Probe - 6' Probe.**
3. Interior Flooring Option: Provide Optional Pricing for BMI Installs Inc. "Titan" non-skid, slip resistant flooring. All coordination for install shall be done with Dale Brock 919-740-2949 and must follow the manufacturer's installation requirements. Installation shall include a 6" high coved base and a ten year material warranty. More information can be found at <http://www.bmiinstalls.com>.

ITEM #201 DUNNAGE RACK

Quantity: Six (6)
Manufacturer: Channel Manufacturing
Model: ADR2042

Furnish and set in place per manufacturer's standard specifications and the following:

1. Six (6) Model ADR2042 Dunnage Rack, channel, 12"H x 42"W x 20"D, 2200 lbs. capacity, aluminum construction, NSF
2. Lifetime warranty against rust and corrosion, standard
3. 5-year warranty on parts and 90 days labor, standard

ITEM #202 WIRE SHELVING

Quantity: Twenty (20)
Manufacturer: Centaur
Model: C2442K

Furnish and set in place per manufacturer's standard specifications and the following:

1. Twenty (20) Model C2442K Centaur® Shelving, wire, 42"W x 24"D, green epoxy, NSF
2. Five (5) Model C2448K Centaur® Shelving, wire, 48"W x 24"D, green epoxy, NSF
3. Thirty (30) Model C2460K Centaur® Shelving, wire, 60"W x 24"D, green epoxy, NSF

4. Limited 7 year warranty against corrosion on all green epoxy shelves, posts & accessories
5. Forty-Four (44) Model C74K Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, green epoxy

ITEM #203 WIRE SHELVING (VCS Acquired, Contractor Installed)

Quantity: Twenty (20)
Manufacturer: Centaur
Model: C2460C

Assemble and set in place per manufacturer's standard specifications and the following:

1. Twenty (20) Model C2460C Centaur® Shelving, wire, 60"W x 24"D, chrome plated finish, NSF
2. Five (5) Model C2442C Centaur® Shelving, wire, 42"W x 24"D, chrome plated finish, NSF
3. Twenty (20) Model C74C Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, chrome

ITEM #204 BOOSTER HEATER

Quantity: One (1)
Manufacturer: EXISTING RELOCATED
 BY CONTRACTOR

Set in place per manufacturer's standard specifications.

1. Existing Booster Heater/Relocated

ITEM #205 SOILED DISH TABLE

Quantity: One (1)
Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

1. Soiled Dish Table 8'9" x 6'9" x 36" (H), 14 ga. 304 S/S top with raised channel edge and 10" high backsplash. Open base construction with S/S legs, adjustable flanged feet and fixed undershelves except below sinks. One (1) 16" x 20" x 6" deep sink basin and two (2) 16" x 20" x 12" deep sink basin.

ITEM #206 DISPOSER

Quantity: One (1)
Manufacturer: Salvajor
Model: 200-SA-MRSS

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 200-SA-MRSS Disposer, Sink Assembly, with sink collar (size to be specified), 2-HP motor, manual reverse switch, includes sink collar with stopper, vacuum breaker, solenoid with flow control & fixed nozzle, heat treated aluminum alloy housing, UL, CSA, CE
2. 208v/60hz/3-ph, 6.6 amps
3. 6-1/2" sink mount
4. T&S Brass Model B-0131-B Pre-Rinse Unit, 8" O.C. wall mounted faucet, union coupling connections, 1/2" IPS female eccentric flanged inlets, gooseneck reaches 12" over sink at top, 26" riser, B-0107 spray valve, B-0020-H flexible stainless steel hose, 6" wall bracket
5. T&S Brass Model B-0230-K Installation Kit , (2) 1/2" NPT nipples, lock nuts and washers, (2) short "Ell" 1/2" NPT female x male
6. T&S Brass Model B-0455 Vacuum Breaker Unit, 1/2" IPS piping, slip flanges for mounting on 45° surface, 6" between piping

ITEM #207 DISH MACHINE

Quantity: One (1)
 Manufacturer: EXISTING RELOCATED
 BY CONTRACTOR

Set in place per manufacturer's standard specifications.

1. Existing Dish Machine/Relocated

ITEM #208 CLEAN DISH TABLE

Quantity: One (1)
 Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

1. Clean Dish Table 42" x 30' x 36" (H), 14 ga. 304 S/S top with raised channel edge and 10" high backsplash. Open base construction with S/S legs, adjustable flanged feet.

ITEM #210 CONDENSATE HOOD

Quantity: One (1)
 Manufacturer: Avtec
 Model: VDD

Furnish and set in place per manufacturer's standard specifications.

1. Provide AVTEC U.L. Listed, NSF approved Model AFWP Baffle Filter type ventilator, in compliance with NFPA Pamphlet No. 96, BOCA, ICBO, [Uniform Mechanical Code] and SBCCI.

Ventilator shall be sized and shape as shown on drawing and shall be complete with duct collar, plenum, 2-1/2" full perimeter condensate gutter and hanger brackets.

A. CONSTRUCTION:

Entire unit shall be constructed of a minimum of 18 gage type #200 series stainless steel. All external seams and joints to be welded and liquid tight; all exposed welds to be ground and polished.

B. OPTIONS AND ACCESSORIES:

1. Perforated duct screen.

ITEM #213 HAND SINK

Quantity: One (1)
Manufacturer: Advance Tabco
Model: 7-PS-66-NF

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 7-PS-66-NF Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 series stainless steel, 7-3/4" high side splashes, without faucet (punched 4" OC in splash), wall bracket, NSF, cCSAus
2. Model 7-PS-14 P-trap, 1-1/2", 22 gauge
3. Model 7-PS-36 Side Mounted Wall Bracket (set of 2), for added strength
4. T&S Brass Model B-1146 Faucet, gooseneck nozzle, splash mounted
5. T&S Brass Model B-WH4 Wrist Action Handle

ITEM #214 WIRE SHELVING

Quantity: Five (5)
Manufacturer: Centaur
Model: C1430C

Furnish and set in place per manufacturer's standard specifications and the following:

1. Five (5) Model C1430C Centaur® Shelving, wire, 30"W x 14"D, chrome plated finish, NSF
2. Four (4) Model C74C Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, chrome

ITEM #216 OPEN BURNER RANGE

Quantity: One (1)
Manufacturer: EXISTING RELOCATED

Furnish and set in place per manufacturer's standard specifications.

1. Existing Open Burner Range/Relocated

ITEM #217 PRESSURE COOKER

Quantity: One (1)
Manufacturer: EXISTING RELOCATED

ITEM #218 CONVECTION OVEN (VCS Acquired, Contractor Installed)

Quantity: One (1)
Manufacturer: Southbend
Model: SLGS/22SC

Set in place per manufacturer's standard specifications and the following:

1. Model SLGS/22SC SilverStar Convection Oven, gas, double-deck, standard depth, solid state controls, stainless steel front, top & sides, aluminized steel rear, 60/40 dependent doors, interior light, 6" stainless steel legs, 144,000 BTU, (2) 1/2 HP, CSA, NSF
2. Note: 10% up charge for Int'l orders shipping outside of North America, beginning January 2016
3. 2 year parts & labor, 5 years warranty on doors (parts only, excluding door glass), std
4. Natural Gas
5. Standard power system
6. (2) 120v/60/1-ph, 7.9 amps, NEMA 5-15P, standard
7. 6" Casters in lieu of legs

ITEM #219 EXHAUST HOOD

Quantity: One (1)
Manufacturer: Avtec

Furnish and set in place per manufacturer's standard specifications. REFER TO AVTEC SHOP DRAWINGS FOR DETAILS.

1. OA DIM 14' x 60" with fire suppression cabinet. Provide AVTEC U.L. Listed, NSF approved Model VDD Baffle Filter type ventilator, in compliance with NFPA Pamphlet No. 96, BOCA, ICBO, [Uniform Mechanical Code] and SBCCI.

Ventilator shall be size and shape as shown on drawing and shall be complete with U.L. Classified baffle type filters, duct collar, plenum, concealed collection trough, and hanger brackets (shipped loose and installed in the field by others).

- A. CONSTRUCTION:
Entire unit shall be constructed of a minimum of 18 gauge type #300 series stainless steel. All external seams and joints to be welded and liquid tight; all exposed welds to be ground and polished.
- B. FILTERS:
Provide U.L. Classified stainless steel baffle type filters, installed at not less than a 45° angle, running full length behind canopy.
- C. COLLECTION TROUGH:
Provide a concealed, full-length grease trough, accessible from the top for cleaning, with (1) removable grease cup in each ventilator section.
- D. WALL FIRE CLEARANCE:
Provide a completely enclosed 3" air barrier between back of ventilator and rear wall and side walls-where required, for spacing to limited combustible materials.
- E. OPTIONS AND ACCESSORIES:
 7. U.L. Listed LED light fixtures pre-wired to one connection point, with lamps.
 8. Provide filter removal tool
 9. Provide AVTEC U.L. Listed, Eco Azur Demand Control Kitchen Ventilation System. System to conform to UL 710, UL 1978, UL 2017, UL 508A, as appropriate.

Avtec Eco Azur system to include processor unit, 120/10/60 hz., user interface control panel, (expansion hub), thermal sensors, Iris optical sensors, special interconnecting RJ45 cables and Variable Frequency Drive units as shown on drawings.

PROCESSOR UNIT (CU)

Central Processor Unit must be capable of handling up to 20 ventilation components, such as exhaust fans, supply fans, and motorized dampers. Unit to be capable of accepting up to 50 inputs from sensors and/or expansion hubs and control units. Processor to include adjustable filtering of analog output and electronic noise reduction. Unit to control nominal capacity of the motors, balanced airflow of exhaust fans and calculated differences as necessary.

Configuration to be easily modified in the field for changes or additions of sensors at minimal cost and without limitation on the number of sensors.

For each VFD variable speed drive, unit to provide analogic signal (1-10v).

USER INTERFACE CONTROL PANEL (CT)

User interface control panel to include LCD display and 4-button keypad. Unit to be mounted in hood utility panel.

Unit to include two interfaces:

Normal display mode; designed to inform the user regarding current airflows.

Setup Mode; designed for initial programming, system de-bugging and monitoring.

OPTICAL SENSORS (IB)

Provide Iris Bleu optical sensors to detect effluents released by the cooking equipment. Sensors to be designed to detect small particles in the air at 0.5 µm or larger. Iris optical sensors to be effective at a distance of up to 30 feet and shall not be affected by existing lighting. Units to automatically adjust and operate based on use, minor mis-alignment and moderate grease contamination.

Sensors will blink to indicate serious mis-alignment or contamination and can be easily cleaned without affecting the operation or effectiveness of the units. Units to be easily interconnected by use of special RJ45 cables.

THERMAL DETECTOR SENSORS (TT)

System shall include (hood) (duct) mounted thermal sensors to detect heat created by cooking equipment. Unit to be capable of "learning" usage and adapting to varying temperature needs. Units to be easily interconnected by use of special RJ45 cables.

NETWORK HUB (NE)

System to include ____ hub(s) (maximum of 9), for expanding network capabilities as required for the design of the DCKV. (Applicable to ST and PL models only). Hub to be located (in control panel) (on hood). Each unit to have capability of providing an additional 6 ports with status LED for interconnecting system components. Units to be easily interconnected by use of special RJ45 cables.

OUTPUT MODULE (TC)

System to include ____ output module(s), (maximum of 5), capable of transmitting up to four analog and digital signals to ventilation devices, such as VFD, damper assemblies, third party PLC units, etc. Unit to include blue LED display to indicate on/off state of signal for each of the four dual outputs. Units to be easily interconnected by use of special RJ45 cables..

VARIABLE FREQUENCY MOTOR DRIVES (VFD)

System to include appropriate VFD units to match HP, voltage and phase of exhaust and supply fans as required. Units to provide

P.I. harmonic (5%) filters on input side to eliminate electronic noise. Unit to be capable of providing intuitive user interface and built-in BAC net capability.

NETWORK CABLE (NF)

Avtec Eco Azur DCKV system must be interconnected by the use of special NF RJ45 cables. Units to be UL Class 2 and utilized to interconnect devices in the complete Eco Azur network. Cables to be provided in appropriate lengths as required for the system design to optimize and simplify interconnection of system components.

ITEM #220 COMBI OVEN (VCS Acquired, Contractor Installed)

Quantity: Two (2)
Manufacturer: Alto-Shaam
Model: CTC7-20G

Set in place per manufacturer's standard specifications and the following:

1. Two (2) Model CTC7-20G Combitherm® CT Classic™ Combi Oven/Steamer, gas, boilerless, countertop, (8) 18" x 26" full size sheet or (16) 12" x 20" full size hotel pan (1/1 GN) capacity, classic control with steam/convection/combi cooking modes, SafeVent™ steam venting, CombiClean™ with (1) cleaning level, (2) side racks with (8) non-tilt support rails, CoolTouch3™ glass window, door hinged right, high efficiency LED lighting, stainless steel construction, adjustable stainless steel legs, 85,000 BTU, EcoSmart®, cULus, UL EPH ANSI/NSF 4, CE, EAC, IP X5, Gastec, ENERGY STAR®
2. It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty
3. Two (2) Natural gas
4. Two (2) 120v/60/1-ph, 7.0 amps, 0.84kW, 14 AWG, standard
5. Two (2) Factory installed NEMA 5-20P, 20A, 125V Plug
6. Two (2) Model 5016820 Single-point temperature probe, for CTC7-20
7. One (1) Model 5016707 Stacking Hardware, 7-20E or 7-20G over 7-20G
8. One (1) Model 5017391 Mobile Stacking Base, for stacking on 7-20 model ovens
9. Two (2) NOTE: Security options not available on recessed door models
10. Two (2) Dormont Manufacturing Model 1675KIT2S60 Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 60" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 2 Swivel MAX®, 1 full port valve, coiled restraining cable with hardware, 140,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM #221 FIRE SUPPRESSION SYSTEM

Quantity: One (1)
Manufacturer: Ansul Fire Protection

Furnish and set in place per manufacturer's standard specifications.

1. UL 300 Wet Chemical System for protection of cooking equipment, exhaust ducts and plenum.
2. Provide remote pull located in path of egress where indicated on Foodservice Plan.
3. FEC shall furnish gas shut off valve to PC for installation. Verify size required.
4. EC to provide shunt trip relays for all electrical connections.

ITEM #222 HAND SINK

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #225 WARMING CABINET

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #226 WORK TABLE WITH OVER SHELF

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #227 WORK TABLE

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #228 TRASH CONTAINER

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #231 WORK TABLE

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #232 UTILITY CART

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #233 REACH-IN FREEZER

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #234 REACH-IN FREEZER

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #235 REACH-IN REFRIGERATOR

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #236 PAN RACK

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #237 2 COMPARTMENT SINK

Quantity: One (1)
Manufacturer: EXISTING SINK/
relocated by
contractor.
See new
location in
Canteen
Kitchen C2143
on Contract
Drawing FS402.

ITEM #238 SHELVING UNIT

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #239 WORK TABLE

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #240 FOOD PROCESSOR

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #244 **SHELVING UNIT**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #245 **TRANSPORT CART**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #246 **REACH-IN REFRIGERATOR**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #247 **REACH-IN FREEZER**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #248 **REACH-IN FREEZER**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #249 **REACH-IN REFRIGERATOR**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #250 **INGREDIENT BIN**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #254 **SHELVING UNIT**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #255 **BREAD RACK**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #256 **CAN RACK**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #260 **WORK TABLE**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #261 **BREADING UNIT**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #262 **WORK TABLE**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #266 **WALK-IN COOLER/FREEZER**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #267 **BEVERAGE CART**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #271 **EYE WASH STATION**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #272 **HOSE BIBB**

Quantity: One (1)
Manufacturer: EXISTING AS IS

ITEM #273 **SHELVING UNIT**

Quantity: One (1)

Manufacturer: EXISTING AS IS

TEMPORARY KITCHEN EQUIPMENT

Note: the 2nd number behind each
of the following items corresponds
with the numbers indicated on

Contract Drawings #'s FS600,FS601,

FS602 & FS603

ITEM #300/ 1 WIRE SHELVING

Quantity: (10)
Manufacturer: Centaur
Model: C2454C

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model C2454C Centaur® Shelving C Series Shelving, wire, 54"W x 24"D, chrome plated finish, NSF
2. Model C74UC Centaur® Mobile Post, 73-7/8"H, casters sold separately (5" caster adds approx 6" to overall height) chrome
3. Model C5 Centaur® Caster, 5" x 1-1/4", stem/swivel, 200 lb. capacity, resilient wheel tread
4. Model C5B Centaur® Caster, 5" x 1-1/4", stem/brake, 200 lb. capacity, resilient wheel tread

ITEM #301/ 2 BLAST CHILLER

Quantity: One (1)
Manufacturer: EXISTING

Furnish and set in place per manufacturer's standard specifications.

1. Existing Traulsen Blast Chiller

ITEM #302/6 HAND SINK

Quantity: One (1)
Manufacturer: Advance Tabco
Model: 7-PS-66-NF

Furnish and set in place per manufacturer's standard specifications and the

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following:

1. Model 7-PS-66-NF Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 series stainless steel, 7-3/4" high side splashes, without faucet (punched 4" OC in splash), wall bracket, NSF, cCSAus
2. Model 7-PS-14 P-trap, 1-1/2", 22 gauge
3. Model 7-PS-36 Side Mounted Wall Bracket (set of 2), for added strength
4. T&S Brass Model B-1146 Faucet, gooseneck nozzle, splash mounted
5. T&S Brass Model B-WH4 Wrist Action Handle

ITEM #303/ 7 SLICER

Quantity: One (1)
Manufacturer: EXISTING RELOCATED

Furnish and set in place per manufacturer's standard specifications.

1. Existing Slicer

ITEM #304/ 8 EQUIPMENT STAND

Quantity: One (1)
Manufacturer: Advance Tabco

Model: SAG-MT-302

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model SAG-MT-302 Equipment Stand, 24"W x 30"D x 24"H, 430 series stainless steel top, 18 gauge adjustable undershelf, stainless steel legs, adjustable stainless steel bullet feet, NSF
2. Model TA-255 Casters, expanding adapter, for 1-5/8" dia. O.D. tube/table legs, 400 lb capacity per caster, set of (4) (2 braked)
3. Model TA-25B Brakes, on all casters

ITEM #305/ 9 WORK TABLE WITH SINKS

Quantity: One (1)
Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

1. Work Table with Sinks 9' x 30" x 36" (H), 14 ga. 304 S/S top with raised channel edge and 10" high backsplash. Open base construction with S/S legs, adjustable flanged feet and fixed undershelves except below sinks. (2) 20" x 20" x 12" deep sink basin.
2. One (1) T&S Brass model B-0231 Sink Mixing Faucet, with 12" swing nozzle, wall mounted, 8" centers on sink faucet with 1/2" IPS eccentric flanged female inlets, lever handles.
3. Two (2) T&S Brass Model B-3952 Twist Waste Valve, 3.5" sink opening, 2" drain outlet
4. One (1) T&S Brass Model B-0230-K Installation Kit, (2) 1/2" NPT nipples, lock nuts and washers, (2) short "Ell" 1/2" NPT female x male

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ITEM #306/ 12 60 QT MIXER

Quantity: One (1)
Manufacturer: EXISTING RELOCATED

ITEM #307/ 13 REACH-IN REFRIGERATOR

Quantity: One (1)
Manufacturer: Hoshizaki
Model: CR1S-FSL

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model CR1S-FSL Commercial Series Refrigerator, reach-in, one section, 22.8 cu.ft., self-contained refrigeration system, solid state digital controller with temperature alarms & LED display, stainless steel exterior front & sides, stainless steel interior, standard depth, full height solid left hinged door, (3) standard shelves, (4) 4" heavy duty casters (2 with brakes), 1/5 hp, cETLus, ETL-Sanitation, ENERGY STAR®
2. Warranty: 3-Year parts & labor on entire machine
3. Warranty: 5-Year parts on compressor
4. 115v/60/1-ph, 4.0 amps, NEMA 5-15P

5. Door hinged on left, standard
6. Model HS-3721 One Door Foot Pedal, left hand hinge, Commercial Series
7. Model HS-3546 Casters, 4", set of four - two with brakes - for 1 & 2 section uprights
8. **ONE (1) "TEMP TRAK WIRELESS MONITORING SYSTEM" with ONE (1), PART# 10080DT, Internal/External Temperature Transmitter, and ONE (1), PART# 10112, Glycol Simulator Probe - 6' Probe.**

ITEM #308/ 16 MOBILE WORK TABLES

Quantity: Two (2)
Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

Mobile Work Table 4' x 30" x 36" (H), 14 ga. 304 S/S top with raised channel edge, no backsplash, one over shelf and one pot and pan rack with hooks attached to table surface penetrating through over shelf 18" above over shelf top. Open base construction with S/S legs, heavy duty casters 400lb capacity each caster, brakes on all casters and fixed undershelf

ITEM #309/ 19 30 GAL. TILT SKILLET

Quantity: One (1)
Manufacturer: EXISTING RELOCATED

ITEM #310/18 FLOOR TROUGH

Quantity: One (1)
Manufacturer: Custom

Furnish and set in place per manufacturer's standard specifications.

1. 20' x 20" verify tail pipe locations with structure and plumbing contractor/engineer.

ITEM #311/ 17 40 GAL. KETTLE

Quantity: One (1)
Manufacturer: EXISTING RELOCATED

ITEM #312/ 20 STEAMER

Quantity: One (1)
Manufacturer: EXISTING RELOCATED

ITEM #313/ 21 STACKED COMBI OVENS, GAS

Quantity: One (1)
Manufacturer: EXISTING RELOCATED

ITEM #314/ 22 ROLL-IN COMBI

Quantity: One (1)
Manufacturer: EXISTING RELOCATED

ITEM #315/ 23 EXHAUST HOOD

Quantity: One (1)
Manufacturer: Captive-Aire

Furnish and set in place per manufacturer's standard specifications.

1. Hood #1
6624ND-2 - 12ft 2" Long Exhaust-Only Wall Canopy Hood with Built-in 3" Back Standoff
 - 430 SS Where Exposed
 - Fire Cabinet Wall Mounted (Additional charges may apply for cabinet if not sold with fire system)
 - FILTER - 16" tall x 16" wide Stainless Steel Captrate Solo filter with hook, ETL Listed. Particulate capture efficiency: 85% efficient at 9 microns, 76% efficient at 5 microns
 - L55 Series E26 Canopy Light Fixture - High Temp Assembly, Includes Clear Thermal and Shock Resistant Globe (L55 Fixture), Bulbs By Others
 - EXHAUST RISER - Factory installed 10" X 26" X 4"
 - 1/2 Pint Grease Cup New Style, Flanged Slotted
 - FIELD WRAPPER 6.00" High Front, Left
 - Electrical Package Installation in Utility Cabinet by Plant.
 - BACKSPLASH 78.00" High X 222.00" Long 430 SS Vertical (Includes End Caps & Divider Bars)
 - LEFT END STANDOFF (FINISHED) 1" Wide 66" Long Insulated
 - LEFT QUARTER END PANEL 23" Top Width, 0" Bottom Width, 23" High 430

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SS

- Moves the end panel studs to mount onto the end standoff so that the outside skin of the end panel and end standoff will be flush.
- INSULATION FOR TOP OF HOOD
- INSULATION FOR BACK OF HOOD
- Parts required to mount riser sensor 6 inches beside riser. Typically used with installations of field supplied double wall duct.

Hood #2

6624ND-2 - 6ft 2" Long Exhaust-Only Wall Canopy Hood with Built-in 3" Back Standoff

- 430 SS Where Exposed
- FILTER - 16" tall x 16" wide Stainless Steel Captrate Solo filter with hook, ETL Listed. Particulate capture efficiency: 85% efficient at 9 microns, 76% efficient at 5 microns
- L55 Series E26 Canopy Light Fixture - High Temp Assembly, Includes Clear Thermal and Shock Resistant Globe (L55 Fixture), Bulbs By Others
- EXHAUST RISER - Factory installed 10" X 13" X 4"
- 1/2 Pint Grease Cup New Style, Flanged Slotted
- FIELD WRAPPER 6.00" High Front
- RIGHT END STANDOFF 1" Wide 66" Long Insulated
- RIGHT SIDESPLASH 78.00" High X 66.00" Long 430 SS Vertical (Includes End Caps & Divider Bars)
- INSULATION FOR TOP OF HOOD
- INSULATION FOR BACK OF HOOD
- Parts required to mount riser sensor 6 inches beside riser. Typically used with installations of field supplied double wall duct.

Electrical System #1

SC-011110FP Starter Coil Control Only w/ control for 1 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fan(s) On/Off.

Thermostatically Controlled. Room temperature sensor shipped loose for field installation. Includes 2 Duct Thermostat kits.

- Digital Prewire Lighting Relay Kit. Includes hood lighting relay & terminal blocks. Allows for up to 1400W of lighting each.

ITEM #316/ 24 WALL MOUNTED FIRE SUPPRESSION SYSTEM

Quantity: One (1)
Manufacturer: Ansul Fire Protection

Furnish and set in place per manufacturer's standard specifications.

1. UL 300 Wet Chemical System for protection of cooking equipment, exhaust ducts and plenum.
2. Provide remote pull located in path of egress where indicated on Foodservice Plan.
3. FEC shall furnish gas shut off valve to PC for installation. Verify size required.
4. EC to provide shunt trip relays for all electrical connections.

ITEM #317/ 27 REACH-IN REFRIGERATOR

Quantity: One (1)
Manufacturer: Hoshizaki
Model: CR2S-FS

Furnish and set in place per manufacturer's standard specifications and the following:

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1. Model CR2S-FS Commercial Series Refrigerator, reach-in, two section, 50.5 cu.ft., self-contained refrigeration, solid state digital controller with temperature alarms & LED display, stainless steel exterior front & sides, stainless steel interior, full height solid hinged doors, (6) standard shelves, (4) 4" heavy duty casters (2 with brakes), 1/4 hp, cETLus, ETL-Sanitation, ENERGY STAR®
2. Warranty: 3-Year parts & labor on entire machine
3. Warranty: 5-Year parts on compressor
4. 115v/60/1-ph, 5.8 amps, NEMA 5-15P
5. Left door hinged on left, standard
6. Right door hinged on right, standard
7. Model HS-3723 Two Door Foot Pedal, Commercial Series
8. Model HS-3546 Casters, 4", set of four - two with brakes - for 1 & 2 section uprights
9. **ONE (1) "TEMP TRAK WIRELESS MONITORING SYSTEM" with ONE (1), PART# 10080DT, Internal/External Temperature Transmitter, and ONE (1), PART# 10112, Glycol Simulator Probe - 6' Probe.**

ITEM #318/ 28 REACH-IN FREEZER

Quantity: One (1)
 Manufacturer: Hoshizaki
 Model: CF1S-FSL

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model CF1S-FSL Commercial Series Freezer, reach-in, one section, 22.8 cu.ft., self-contained refrigeration system, solid state digital controller with temperature alarms & LED display, full height solid left hinged door, stainless steel interior, (3) epoxy-coated wire shelves, stainless steel exterior front & sides, (4) 4" polyolefin casters (2 with brakes), 1/2 hp, cETLus, ETL-Sanitation
2. Warranty: 3-Year parts & labor on entire machine
3. Warranty: 5-Year parts on compressor
4. 115v/60/1-ph, 9.0 amps, NEMA 5-15P
5. Door hinged on left, standard
6. Model HS-3721 One Door Foot Pedal, left hand hinge, Commercial Series
7. Model HS-3546 Casters, 4", set of four - two with brakes - for 1 & 2 section uprights
8. **ONE (1) "TEMP TRAK WIRELESS MONITORING SYSTEM" with ONE (1), PART# 10080DT, Internal/External Temperature Transmitter, and ONE (1), PART# 10112, Glycol Simulator Probe - 6' Probe.**

ITEM #319/ 2.1 BLAST CHILLER COMPRESSOR

Quantity: One (1)
 Manufacturer: EXISTING

Furnish and set in place per manufacturer's standard specifications.

1. Existing Traulsen Blast Chiller Compressor

ITEM #320/ 14 WORK TABLE

Quantity: One (1)
Manufacturer: Fabricated Stainless Steel

Furnish and set in place per custom stainless general specifications.

Work Table 4' x 30" x 36" (H), 14 ga. 304 S/S top with raised channel edge and 10" high backsplash. Open base construction with S/S legs, adjustable flanged feet and fixed undershelf

ITEM #321/ 30 WIRE SHELVING

Quantity: Five (5)
Manufacturer: Eagle
Group Model: 1454C

Furnish and set in place per manufacturer's standard specifications and the following:

1. Model 1454C Shelf, wire, 54"W x 14"D, patented QuadTruss® design, includes (4) pairs of split sleeves per shelf, 600 lbs. capacity, chrome-plated finish, NSF
2. Model P74-C Post, stationary, 74"H, grooved in 1" increments, includes post cap & leveling bolt, chrome finish, NSF

LABOR AND ADDITIONAL BID NOTES:

- Food Service Equipment Contractor to include cost to receive, deliver, uncrate and set in place all new food service equipment specified for final hook-ups by others.
- Food Service Equipment Contractor shall furnish itemized bid form at specified due date.
- Food Service Equipment Contractor shall remove and dispose of all delivery packing material/trash in dumpsters provided General Contractor.

END OF SECTION