

SECTION 11 40 00 - FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

- A. The general provisions of the contract including general and supplementary conditions and general requirements apply to the work specified in this section.

1.2 RELATED WORK SPECIFIED ELSEWHERE

- A. Plumbing: Refer to Division 22, including:
 - 1. Rough-in piping for gas and water supply and waste lines.
 - 2. Piping for supply and waste lines.
 - 3. Traps, grease traps, line strainers, tail pieces, valves, stops, shut-offs and miscellaneous fittings required for complete installation.
 - 4. Final connections.
 - 5. Disconnect existing equipment.
 - 6. Indirect drains for sink compartments.
- B. Mechanical: Refer to Division 23.
 - 1. Roof mounted fans and connecting ductwork not shown as part of the kitchen equipment.
 - 2. Final connections, including approved welded duct connections to hoods.
 - 3. Disconnect existing equipment.
- C. Electrical: Refer to Division 26, including:
 - 1. Rough-in conduit, wiring, line and disconnect switches, safety cut-offs and fittings, control panels, fuses, boxes and fittings required for complete installation.
 - 2. Final connections, including mounting and wiring of switches furnished as part of the food service equipment (unless otherwise indicated on the drawings).
 - 3. Disconnect existing equipment.

1.3 WORK INCLUDED THIS SECTION:

- A. Furnish and install all food service equipment as specified herein, including that which is reasonably inferred, with all related items necessary to complete work shown on contract drawings and/or required by these specifications.
- B. Electrical Work:
 - 1. Interwiring of food service equipment between components within equipment, such as heating elements, switches, thermostats, motors, etc., complete with junction box as is applicable, ready for final connection.
 - 2. Voltages shall be as indicated on contract drawings. Any differences in electrical

characteristics at job site from those shown on contract documents must be submitted to Architect for consideration prior to ordering equipment.

- C. Plumbing Work:
 - 1. Furnish all equipment with faucets, sink waste assemblies, and trim as specified in this section.
 - 2. Other than sink compartments, extend all indirect waste lines to nearest floor receptor. All such drain lines to be properly sized. Drain shall terminate with proper air gap above flood rim of floor receptor. Drain lines to be copper with silver paint unless specified otherwise. Drain lines in public areas to be chrome plated where exposed to view.
- D. Mechanical Work:
 - 1. Provide exhaust hoods with connection collars ready for final connection by HVAC Section.
 - 2. Provide stainless steel exposed ducts to ceiling for dishmachine.
- E. Existing Equipment:
 - 1. Contractor shall remove and store existing equipment at his expense in a controlled environment storage facility until such time as job site is ready for reinstallation.
 - 2. Relocate those items of existing equipment noted as being reset to new positions shown on plan drawings. Coordinate resetting so as to minimize disruptions of operation of kitchen operations.
 - 3. Remove remaining existing equipment from premises.
 - 4. All piping, traps, etc. for reset equipment shall be new.

1.4 QUALITY ASSURANCE

- A. It is required that all custom fabricated equipment such as food serving units, tables, sinks, counter tops, etc., be manufactured by a food service equipment fabricator who has the plant, personnel and engineering equipment required. Such manufacturer shall be subject to approval of Architect.

All work in above category shall be manufactured by one manufacturer, and shall be of uniform design and finish.
- B. Manufacturer of this equipment must be able to show that he is now and for the past five years has been engaged in manufacture or distribution of equipment, as required under this contract, as his principal product.
- C. Manufacturer of equipment herein specified shall be a recognized distributor for items of equipment specified herein which are of other manufacture than his own.
- D. Only manufacturers who can meet the foregoing qualifications will be acceptable.
- E. All work shall be done in an approved workmanlike manner, to the complete satisfaction of the Owner.

1.5 SUBMITTALS

- A. Submit shop drawings as required by General Conditions. All shop drawings and rough-in drawings shall be CAD drafted, and must be submitted in .DWF or .PDF electronic format. Multiple hard copies are not acceptable.
- B. Shop drawings and bound brochures covering manufactured or "buy-out" items covering all work and equipment included in this contract shall be submitted to Architect as soon as possible after award of contract. After approval, Food Service Equipment Contractor shall furnish to Architect sets of shop drawings and brochures, corrected as required by virtue of review comments, for distribution to various interested trades on project. All costs of reproduction and submission shall be part of contract.

Bound brochure and cut sheet submittals must be copied to Owner for review and comment.

- C. Provide fully dimensioned rough-in plans at 1/4" scale, consisting of a separate drawing for each discipline. Each drawing shall show equipment shaded down 50%. Rough-in set shall include all required mechanical, electrical, plumbing, services for equipment and dimensioned rough-in location for same. Rough-in locations shown shall make allowances for required traps, switches, etc., thereby not requiring interpretation or adjustment on the part of other Contractors.

Drawings shall indicate dimensions for floor depressions, wall openings, etc., for equipment.

Food Service Equipment Contractor shall visit site to verify all rough-in and sleeve locations prior to installation of finished floors, and shall cooperate with other Contractors involved in proper location of same. Food Service Equipment Contractor shall be responsible for any required relocations of rough-in due to errors or inaccuracies on those rough-in plans which he prepares.

- D. Rough-in plans shall include all required services which relate to equipment but which may not directly connect thereto, such as convenience outlets at walls, hose stations, floor drains, etc.
- E. Rough-in plans shall also include all required outlet services for equipment which is designated on drawing schedule, even though such equipment may not be included in this contract.
- F. Fully dimensioned and detailed shop drawings of custom fabricated equipment items shall be submitted, drawn at 3/4" and 1 - 1/2" scale for plans, elevations and sections respectively.

Drawings shall show all details of construction, installation, and relation to adjoining and related work where cutting or close fitting is required. Drawings shall show all reinforcements, anchorage, and other work required for complete installation of all fixtures.

- G. Do not begin fabrication of custom manufactured equipment until approvals of shop drawings have been received and until field measurements have been taken by Food Service Equipment Contractor, where such measurements are necessary to assure proper conformance with intent of contract drawings and specifications.
- H. Make field measurements, giving due consideration to any architectural, mechanical, or

structural discrepancies which may occur during construction of building. No extra compensation will be allowed for any difference between actual measurements secured at job site and dimensions indicated on contract drawings. Any differences which may be found at job site during field measurements shall be submitted to Architect for consideration before proceeding with fabrication of equipment.

- I. Submit illustrative brochures for manufactured or "buy-out" equipment items, complete with illustrations, specifications, line drawings, rough-in requirements, and list of accessories or other specified additional requirements. Brochures shall be bound and shall include data on all equipment which is to be provided, arranged in numerical sequence which conforms to item numbers of specifications. Omission of data does not reduce obligation to provide items as specified.
- J. Approval of shop schedules and brochures will be in general and shall be understood to mean that Architect has no objection to use of materials or processes shown. Approval does not relieve Food Service Equipment Contractor from responsibility for errors, omissions, or deviations from contract requirements.

1.6 SUBSTITUTIONS - STANDARDS

- A. Refer to Instructions to Bidders and Division 01 for requirements.
- B. All unspecified substitutions after bid must be submitted to Owner for written approval prior to acceptance.

1.7 DRAWINGS

- A. Drawings which constitute part of contract documents indicate general arrangement of piping and location of equipment. Should it be necessary to deviate from arrangement indicated in order to meet structural conditions, make such deviations without expense to Owner.
- B. Specifications and drawings are reasonably exact, but their extreme accuracy is not guaranteed. Drawings and specifications are for assistance and guidance of Contractor, and exact locations, distances and levels shall be governed by the building.

1.8 MANUFACTURER'S DIRECTIONS

- A. Follow manufacturer's directions in all cases where manufacturers of articles used in this contract furnish directions or prints covering points not shown on drawings or specifications.

1.9 INDUSTRY STANDARDS

- A. Electric operated and/or heated equipment, fabricated or otherwise, shall conform to latest standards of National Electric Manufacturers Association and of Underwriters Laboratories, Inc., and shall bear the U.L. label.

- B. Cooking and hot food holding equipment shall meet minimum construction standards as noted by NSF #4.
- C. Refrigeration equipment shall meet minimum construction standards as noted by NSF #7.
- D. Items of food service equipment furnished shall bear the N.S.F. seal.
- E. Food service equipment shall be installed in accord with N.S.F. standards.
- F. Work and materials shall be in compliance with requirements of applicable codes, ordinances and regulations, including but not limited to those of Occupational Safety and Health Act (OSHA), National Fire Protection Association, State Fire Marshal, State Accident Commission, U.S. Public Health Service, State Board of Health, local health codes, etc.
- G. No extra charge will be paid for furnishing items required by regulations, even though such may not be shown on drawings or called for in these specifications.
- H. Rulings and interpretations of enforcing agencies shall be considered part of regulations.

PART 2 - PRODUCTS

2.1 MANUFACTURED EQUIPMENT

- A. All like types of equipment such as all refrigerated and heated cabinets, all ovens, and all mixers shall be by the same manufacturer.
- B. Except as may be specified otherwise under individual item specifications in "Equipment Schedule", all items of standard manufactured equipment shall be complete in accord with manufacturer's standard specification for specific unit or model called for, including finishes, components, attachments, appurtenances, etc., except as follows:
- C. All items of standard equipment shall be that manufacturer's latest model at time of delivery.
- D. Substitutions for manufactured equipment specified will be accorded consideration under terms set forth in "Substitutions - Standards".

2.2 FABRICATED EQUIPMENT

- A. Stainless steel shall be U.S. standard gauges as called for, 18-8, Type 302, or 304 type, No. 4 finish.
- B. Galvanized iron shall be Armco or equal. Framework of galvanized iron shall be welded construction, having welds smooth, and where galvanizing has been burned off, touched up with high grade aluminum bronze.

- C. Legs and crossrails shall be continuously welded, unless otherwise noted, and ground smooth.
- D. Bottom of legs at floor shall be fitted with sanitary stainless steel bullet type foot, with not less than 2" adjustment.
- E. Legs shall be fastened to equipment as follows:
 - 1. To sinks by means of closed gussets. Gussets shall be stainless steel, reinforced with bushing, having set screws for securing legs.
 - 2. To tables and drainboards with closed gussets which shall be welded to stainless steel hat sections or channels, 14 gauge or heavier, exposed hat sections having closed ends. Bracing shall be welded to underside of tops.
- F. Closed gussets shall be a 3" minimum diameter at top, continuously welded to frame members or to sink bottom.
- G. Sinks, unless otherwise specified, shall be furnished with rotary type waste outlets, without connected overflows: Atlantic Brass Works Model 772-RB; Fisher Brass Foundry Model 250A; T&S; or approved equal. Where exposed, furnish wastes chromium plated.
- H. Rolls shall be 1 1/2" diameter, except as detailed contrary, with corners bullnosed, ground and polished.
- I. Seams and joints shall be shop welded. Welds to be ground smooth and polished to match original finish. Materials 18 gauge or heavier shall be welded.
- J. Metal tops shall be one-piece welded construction, unless specified otherwise, reinforced on underside with stainless steel hat sections or channels welded in place. Crossbracing to be not more than 30" on centers.
- K. Drawers to be 18 gauge stainless steel channel type housing and drawer cradle, both housing and cradle being reinforced and welded at corners, housing being secured to underside of table top, and both housing and cradle being sized for and fitted with 18 gauge 20" x 20" x 5" deep stainless steel drawer insert having coved corners. Drawer insert shall be easily removable from cradle without tools or having to remove entire drawer. Drawers to have stainless steel fronts. Provide with recessed flush type stainless steel pulls.
- L. Support drawer on fabricated 14 gauge stainless steel interlocking channel solid delrin ball bearing wheels. Support slides shall be load rated at 200 lb. per pair. Slides to be Component Hardware S52 Series.
- M. Enclosed cabinet type bases shall be made of formed steel sheets reinforced with formed steel sections to create a rigid structure. Steel shall be 18 gauge or heavier. Base shall be welded construction throughout with front rails, mullions, etc., welded to appear as one-piece construction. All exposed sections of interior and exterior shall be stainless steel, and unexposed sections shall be galvanized steel, unless specified contrary.
- N. Doors shall be double cased, unless otherwise noted. Outer pans shall be 18 gauge with corners welded, ground smooth, and polished. Inner pans shall be 20 gauge, fitted tightly into outer pan

with sound-deadening material such as Celotex used as core. Two pans shall be tack-welded together with seam solder filled.

Door shall finish approximately 3/4" thick and shall be fitted with flush recessed type stainless steel door pulls. Single pan type doors shall be reinforced and stiffened with closed hat sections.

- O. Hinged doors shall be flush type mounted on heavy duty stainless steel piano or concealed hinges.
- P. Hardware shall be solid materials and except where unexposed or specified contrary, of cast brass, chrome plated. Stampings are not acceptable. Identify all hardware with manufacturer's name and number so that broken or worn parts may be ordered and replaced.
- Q. Fabricate sink compartments with fully coved vertical and horizontal corners. Multiple compartment partition to be double thickness, continuously welded where sheets join at top. Front of multiple compartment sinks to be continuous on exterior. Bottoms shall be creased to drain.
- R. Ends of all fixtures, splashbacks, shelves, etc., shall be finished flush to walls or adjoining fixtures.
- S. Dishtables, draintables, splashbacks and turned-up edges shall have radius bends in all horizontal and vertical corners, coved at intersections.
- T. Rounded and coved corners or radius bends shall be 1/2" radius or longer.
- U. Shelves in fixtures with enclosed bases shall be turned up on back and sides and feathered slightly to insure tight fit to enclosure panels. Bottom shelves shall be made for easy removal unless otherwise noted.
- V. Undersides of tops to be coated with heavy-bodied resinous material compounded for permanent, non-flaking adhesion to metal, 1/8" thick, applied after reinforcing members have been installed, drying without dirt-catching crevices.
- W. Metal components, unless specified or noted otherwise, to be the following gauges:

Counter and table tops	14 ga.	Stainless Steel
Wall shelves	16 ga.	Stainless Steel
Pipe leg undershelves	16 ga.	Stainless Steel
Drawer fronts	16 ga.	Stainless Steel
Enclosed cabinet bases	18 ga.	Stainless Steel
Sinks and drainboards	14 ga.	Stainless Steel
Exhaust hoods	18 ga.	Stainless Steel
Legs 1 - 5/8" diameter	16 ga.	Stainless Steel
Doors (outer pan)	18 ga.	Stainless Steel
Doors (inner pan)	20 ga.	Stainless Steel

2.3 HEATING EQUIPMENT

- A. Wherever electric heating equipment or thermostat control for such equipment is specified, it shall be complete, and of the materials, size and rating specified within equipment item or details. All such equipment shall be designed and installed to be easily cleaned or to be easily removed for cleaning.
- B. Electrical appliances or heating element circuits of 120 volts shall not exceed 1650 watts, unless specifically shown contrary.

2.4 SWITCHES AND CONTROLS

- A. Food Service Equipment Contractor shall supply on each motor driven appliance or electrical heating unit suitable control switch of proper type in accord with Underwriter's Code.
- B. All internal wiring for fabricated equipment items included, all electrical devices, wiring, controls, switches, etc., built into or forming an integral part of these items shall be furnished and installed by Food Service Equipment Contractor in his factory or building site with all items complete to junction box for final connection to building lines by Electrical Contractor.
- C. Provide standard 3-prong plugs to fit "U" slot grounding type receptacles, similar to No. 5262, for all equipment items powered by plugging into 110-120 volts, single phase AC. Also, provide suitable length 3-wire cord for equipment.

2.5 CONNECTION TERMINALS

- A. All equipment shall be complete with connection terminals as standardized by equipment manufacturers, except where specified otherwise.

2.6 LOCKS

- A. Fit all doors for reach-in refrigerated compartments with locking type latches. Provide master keys.

2.7 LAMINATED PLASTIC

- A. Wherever laminated plastic materials are specified, they shall be Formica, Wilson-Art, Micarta, or approved equal. Veneer all materials using urea base cement, waterproof and heatproof. Rubber base adhesives are not acceptable. Apply materials directly over close-grained plywood such as mahogany or birch. Standard fir plywood is not acceptable. Face exposed surfaces and edges with 1/16" material and corresponding back faces with 1/32" reject material. Place top sheet on and over finished edge.

2.8 GAS EQUIPMENT

- A. Equipment to be suitable for use with gas available at site, and to be furnished by F.S.E.C. with pressure regulators designed to work with incoming pressure.

2.9 GAS QUICK DISCONNECTS

- A. Where specified, gas quick disconnects shall be furnished complete with gas valve, gas connector hose, quick disconnect fitting elbows, and restraining cable, all AGA approved. Gas hose shall be flexible, braided or corrugated stainless steel with smooth plastic exterior coating or sleeve of heat shrink tubing.

3.0 SOLID SURFACE MATERIAL

- A. Serving countertops and tray slides to be solid surface material by Corian or Surell. Countertops at hot food areas shall be able to withstand 175° F without deformation, cracking, or otherwise deteriorating. Color and pattern to be selected after bidding.
- B. Installation shall be by qualified installer, as approved by manufacturer, and Owner.
- C. Contractor to submit bid based on ½” thick material, price group “E” (mid-range). Colors to be selected after award of contract.

PART 3 - EXECUTION

3.1 GENERAL

- A. Work under this contract and covered under this section of specifications includes but is not limited to:
 - 1. Cutting of holes and/or ferrules on equipment for piping, drains, electrical outlets, conduits, etc. as required to coordinate installation of food service equipment with work of other Contractors on project.
 - 2. Field checking of building and rough-in requirements, and submission of brochures and shop drawings, all as required hereinbefore under "Submittals".
 - 3. Repair of all damage to premises as result of this installation, and removal of all debris left by those engaged in this installation.
 - 4. Having all food service equipment fixtures completely cleaned and ready for operation when building is turned over to Owner.

3.2 INSTALLATION PROCEDURES

- A. Food Service Equipment Contractor shall make arrangements for receiving his custom fabricated and "buy out" equipment and shall make delivery into building as requisitioned by his installation superintendent. He shall not consign any of his equipment to Owner or to any other Contractor unless he has written acceptance from them and has made satisfactory arrangements for the payment of all freight and handling charges.
- B. Food Service Equipment Contractor shall deliver all of his custom fabricated and "buy out" equipment temporarily in its final location, permitting Trades to make necessary arrangements for connection of service lines; he shall then move equipment sufficiently to permit installation of service lines, after which he shall realign his equipment level and plumb, making final erection as shown on contract drawings.
- C. All portable or counter mounted equipment weighing in excess of 25 pounds shall be mounted on 4" stainless steel adjustable legs.
- D. This Contractor shall coordinate his work and cooperate with other trades working at site toward the orderly progress of the project.
- E. Architect or Owner's Agent shall have access at all times to plant or shop in which custom fabricated equipment is being manufactured, from time contract is let until equipment is shipped, in order that progress of work can be checked, as well as any technical problem which may arise in coordination of equipment with building. Any approval given at this point of manufacture shall be tentative, subject to final inspection and test after complete installation.
- F. Food Service Equipment Contractor shall assist Architect, Owner, and/or Owner's Agent in making any desired tests during or prior to final inspection of equipment; he shall remove immediately any work or equipment rejected by Architect, Owner, and/or Owner's Agent, replacing same with work conforming with contract requirements, and shall reimburse mechanical and/or other contractors involved for extra work made necessary by such replacement.
- G. This Contractor shall keep premises free from accumulation of his waste material and rubbish, and at completion of his work shall remove his rubbish and implements, leaving areas of his work broom clean.
- H. This Contractor shall provide and maintain coverings or other approved protection for finished surfaces and other parts of his equipment subject to damage during and after erection. After removal of protective coverings, all field joints shall be ground and polished and entire work shall be thoroughly cleaned and polished.

3.3 TRIMMING AND SEALING EQUIPMENT

- A. Seal completely spaces between all units to walls, ceilings, floors, and adjoining (not portable) units with enclosed bodies against entrance of food particles or vermin by means of trim strips, welding, soldering, or commercial joint material best suited to nature of equipment and adjoining surface material.

- B. Close ends of all hollow sections.
- C. Equipment butting against walls, ceilings, floor surfaces and corners to fit tightly against same; backsplashes or risers which fit against wall to be neatly scribed and sealed to wall with DowCorning # 732 RTV or General Electric clear silicone sealant, wiping excess sealant out of joint to fillet radius. Where required to prevent shifting of equipment and breaking wall seal, anchor item to floor or wall.
- D. Treat enclosed spaces (inaccessible after equipment installation) for vermin prevention in accord with industry practice.

3.4 TESTING AND DEMONSTRATION OF EQUIPMENT

- A. After completion of installation, all equipment using water, gas, and electricity shall be performance inspected and tested by factory certified service agent, including wet test of hood fire suppression systems, if so required. Food Service Equipment Contractor shall document that these inspections have been performed prior to scheduling demonstrations and Owner acceptance of equipment.
- B. Food Service Equipment Contractor shall arrange to have all manufactured, mechanically operated equipment furnished under this contract demonstrated by authorized representatives of equipment manufacturers, these representatives to instruct Owner's designated personnel in use, care and maintenance of all items of equipment after same are in working order. Demonstration and instruction shall be held on dates designated by Owner.
- C. Food Service Equipment Contractor shall provide a competent service representative to be present when installation is put into operation.

3.5 EQUIPMENT HANDLING AND STORAGE

- A. Deliver equipment to site, properly crated and protected, and store in safe place, protected from damage until time for installation.

3.6 GUARANTEE

- A. Special Project Warranty: Provide written warranty, signed by manufacturer, agreeing to replace/repair, within warranty period, with inadequate and defective materials and workmanship, including leakage, breakage, improper assembly, or failure to perform as required, provided manufacturer's instructions for handling, installing, protecting, and maintaining units have been adhered to during warranty period. This warranty shall be in addition to, and not limitation of, the rights the Owner may have against the Contractor under the Contract Documents.

- B. Warranty Period:

1 year from date of Substantial Completion, all new equipment furnished. However,

manufacturer's warranty shall prevail when the period is longer than one year.

5 years warranty period on refrigeration compressors.

10 year warranty period on walk-in panels.

3.7 OPERATING AND MAINTENANCE MANUALS

- A. After completion of installation, Food Service Equipment Contractor shall present to Owner three sets of all operating and maintenance manuals, covering all mechanically operated equipment furnished under this contract, each set being neatly bound in looseleaf binder having durable cover.
- B. Include in each binder a list of names, addresses and telephone numbers of local servicing agencies authorized to make necessary repairs and/or adjustments of equipment furnished under this contract.

PART 4 - EQUIPMENT SCHEDULE

ITEM 01 COLD STORAGE ASSEMBLY QUANTITY AS SCHEDULED

Provide pre-fabricated cold storage room assembly of size and shape shown on plan and detail drawings. Exact overall size to be field verified prior to fabrication.

A. Insulation:

Panels shall be insulated with 4" thick urethane, foamed or poured in place using HCPC (no CFC) blowing agent. Foam shall be 2.25 lb. density, 95% closed cell. Panels shall meet STME- 84 (UL-723) and be listed by Underwriters laboratories. Panels shall have a maximum flame spread of 25, maximum smoke developed of 450 minimum. Flash ignition of 600 degrees and minimum self ignition of 800 degrees F.

B. Coved corners:

Assembly shall be constructed so that all interior wall, floor and ceiling intersections shall comply with N.S.F. requirements.

C. Cam lock fasteners:

All panel intersections and wall, floor and ceiling intersections shall be secured by cam lock fasteners.

D. Finishes:

Exterior and interior finishes shall be as shown on drawings.

E. Doors:

Door size and finish shall be as shown on drawings, and shall be furnished complete with sill wiper gasket, lift type hinges.

Exterior door to be equipped with automatic door closer.

Freezer door to be equipped with perimeter heat.

All doors to be equipped with heavy duty padlocking pull-handle lever, with inside safety release.

F. Thermometers:

Each compartment to be provided with exterior flush mounted thermometer mounted at eye level to each door. Provide remote read-out for freezer compartment at exterior cooler door.

G. Lights:

Each compartment to be furnished complete with manufacturer's standard light fixtures, having protective cover, mounted and pre-wired to switch with pilot light in door section. Extra light fixtures as needed to provide 30 foot candles 30" above floor. Lights to be furnished and installed by this section.

H. Ceiling panels to be one piece, self-supporting and span full width of assembly.

I. Floor:

Recessed floor by Food Service Equipment Contractor, with quarry tile by G.C.

Reinforced floor panels to support minimum 1200 pounds per square foot.

The floor and ceiling shall have maximum length panels to span full length of box if possible, otherwise stagger joints so there are no common "four corner" intersections and no joints occurring in doorways.

J. Refrigeration System:

Shall be furnished by manufacturer as part of cold storage room assembly, provide each compartment with complete refrigeration system sized to maintain appropriate temperature.

Provide temperature alarm system with remote read-out and recording capability.

Condensing units to be air-cooled, remote. Units to have performance and wiring characteristics as scheduled on drawings. Refrigeration systems to be designed for use with R404A or R-507 refrigerant only.

Condensing units to be provided with painted galvanized steel all-weather housing, controls, and crankcase heaters, all suitable for outdoor conditions, and located as shown on drawings.

Unit coolers to be low-silhouette type, mounted at locations shown on drawings. Performance and wiring characteristics to be as scheduled on drawings. Freezer system to be provided with timed electric defrost.

Evaporator drain lines to be provided by this section and extended to floor receptors outside assembly.

Freezer drain lines to be wrapped with heater cable and insulated with premolded foamed plastic insulation suitable for the application. Thickness as recommended by manufacturer.

Refrigerant piping to be ACR copper tubing, hard temper, with wrought fittings and silver solder joints. Insulate suction lines with premolded foamed plastic insulation, thickness as recommended by manufacturer for temperature and application.

Refrigeration systems to be provided with all required refrigerant piping, insulation, sight glass vibration eliminator, solenoid(s), dryer, suction line filter, expansion valve(s), thermostat(s), heat exchangers, and defrost timers, etc. as necessary for complete installation. Provide pump down control circuit consisting of thermostat and solenoid valve. All components including piping and insulation to be installed using accepted industry standards, manufacturer's instructions and first class workmanship.

K. Miscellaneous:

Assembly to be installed on depressed building slab. See detail drawing.

Provide 1/8" diamond tread wainscott along exposed front exterior of assembly mounted from floor to 48" A.F.F.

Provide trim strips, closure panels, etc., as necessary to trim assembly to adjacent building surfaces.

Provide removable top closure panels with "C" channel rails. Lift-out panel sections to have turn-down edges for strength and are not to exceed 4'-0" in length.

Provide plastic strip curtains at door locations, transparent vinyl overlapping strips, aluminum bar hanging rod and bracket, suitable for low temperature application, as manufactured by Curtron, Flexstrip Products, Inc., or equal. Size to suit openings.

Provide heated pressure relief port in freezer.

Provide sleeves properly located for utility entrance, drain lines, and refrigeration lines, and after lines are installed, fill sleeves with spray foam compound, suitable for use in refrigerated spaces. Trim excess foam away and cover with stainless steel escutcheon.

Cold storage room shall be erected by factory trained, or factory approved installers or shall be supervised by factory personnel. Refrigeration systems shall be furnished by cold storage room manufacturer and installed by factory approved personnel. Shop drawing submittal shall indicate who the installer is, and a letter of approval shall accompany the submittal indicating the manufacturer's acceptance of the installers.

This specification does not constitute a complete description of cold storage assembly, also see plan and detail drawings.

L. Concealed Locking Bars

Each walk-in door shall be equipped with additional security by use of a foamed-in-place concealed locking bar. Locking bar to include provisions for a padlock so the door cannot prevent entrapment inside the walk-in.

Cold storage room assembly to be as manufactured by Bally, American Panel, Imperial/Brown, or Masterbilt complying with specifications and drawings.

ITEM 02 COLD STORAGE SHELVING UNIT QUANTITY AS SCHEDULED

Provide four-tier polymer shelving unit complete with tubular uprights and having the following features:

- A. Arrange using quantity and size as shown on plan drawings.
- B. Open grid polymer with Microban® antimicrobial protection.
- C. Epoxy coat steel frame.
- D. Four (4) wedge connectors.
- E. MetroMax i™ Post, 74" high, stationary, epoxy coated steel with built in Microban® antimicrobial product protection.
- F. Stem casters, swivel, 5" diameter, 1-1/4" wide face, polyurethane wheel tread, 300 lb. capacity, donut bumpers.

Shelving to be as manufactured by Metro, Model MQ1860G, ~~Eagle Group~~ (*AD 03), or Cambro.

ITEM 03A DRY STORAGE SHELVING QUANTITY AS SCHEDULED

Provide four-tier polymer shelving unit complete with tubular uprights and having the following features:

- A. Arrange using quantity and size as shown on plan drawings.
- B. Open grid polymer with Microban® antimicrobial protection.
- C. Epoxy coat steel frame.
- D. Four (4) wedge connectors.
- E. MetroMax i™ Post, 74" high, stationary, epoxy coated steel with built in Microban® antimicrobial product protection.
- F. Stem casters, swivel, 5" diameter, 1-1/4" wide face, polyurethane wheel tread, 300 lb. capacity,

donut bumpers.

Shelving to be as manufactured by Metro, Model MQ2142G, ~~Eagle Group~~ (ADDENDUM 3) or Cambro.

ITEM 03B DRY STORAGE SHELVING QUANTITY AS SCHEDULED

Provide four-tier polymer shelving unit complete with tubular uprights and having the following features:

- A. Arrange using quantity and size as shown on plan drawings.
- B. Open grid polymer with Microban® antimicrobial protection.
- C. Epoxy coat steel frame.
- D. Four (4) wedge connectors.
- E. MetroMax i™ Post, 74” high, stationary, epoxy coated steel with built in Microban® antimicrobial product protection.
- F. Stem casters, swivel, 5" diameter, 1-1/4" wide face, polyurethane wheel tread, 300 lb. capacity, donut bumpers.

Shelving to be as manufactured by Metro, Model MQ2148G, ~~Eagle Group~~ (ADDENDUM 3) or Cambro.

ITEM 03C DRY STORAGE SHELVING QUANTITY AS SCHEDULED

Provide four-tier polymer shelving unit complete with tubular uprights and having the following features:

- A. Arrange using quantity and size as shown on plan drawings.
- B. Open grid polymer with Microban® antimicrobial protection.
- C. Epoxy coat steel frame.
- D. Four (4) wedge connectors.
- E. MetroMax i™ Post, 74” high, stationary, epoxy coated steel with built in Microban® antimicrobial product protection.
- F. Stem casters, swivel, 5" diameter, 1-1/4" wide face, polyurethane wheel tread, 300 lb. capacity, donut bumpers.

Shelving to be as manufactured by Metro, Model MQ2160G, ~~Eagle Group~~ (ADDENDUM 3) or Cambro.

ITEM 04 NOT USED

ITEM 05 SERVING COUNTER QUANTITY AS SCHEDULED

This item to be custom fabricated in accord with General Requirements of specifications and with plan and detail drawings.

ITEM 06 COLD FOOD WELL UNIT QUANTITY AS SCHEDULED

Provide cold food well unit having the following features:

- A. Two-pan.
- B. Non-refrigeration, ice cooled.
- C. 29"W x 26"D x 17-15/16"H (overall).
- D. 24-3/4"W x 19-7/8"D x 8" deep (pan).
- E. Drip-free flange.
- F. Polyurethane foam insulated.
- G. 1" integral center drain.
- H. 18/304 stainless steel interior.
- I. 18 gauge galvanized exterior.

Unit to be by Vollrath, Model 36450, ~~Eagle Group~~ (ADDENDUM 3) Randell, or Delfield.

ITEM 07 DROP-IN HOT WELL QUANTITY AS SCHEDULED

Provide 4-well hot food counter of size and content as shown on plan drawings having the following features:

- B. Drop-in, electric.
- B. Four (4) 12" x 20" individual 20 gauge stainless steel insulated wells.
- C. 54-3/4"W x 26"D x 15"H (overall).
- D. Wet or dry operation.
- E. Individual infinite controls mounted in panel with 3 ft. cord.
- F. Power indicator light.
- G. Drip-free flange.

- H. Individual drain shutoffs.
- I. 18 gauge stainless steel top.
- J. 18 gauge galvanized exterior housing.
- K. Positioning clips.
- L. Voltage as scheduled, 6' cord and plug

Counter to be as manufactured by Vollrath, Model 36406, Randell, or **Colorpoint Delfield** (**ADDENDUM 3**).

ITEM 08 MILK COOLER QUANTITY AS SCHEDULED

Provide mobile milk cabinet having the following features:

- A. 34" long, single access, cold wall cooling.
- B. Eight (8) 13" x 13" x 11" or four (4) 19" x 13" x 11" crate capacity.
- C. Stainless steel top, lid and door.
- D. White finished steel exterior body.
- E. Galvanized interior with reinforced stainless steel floor.
- F. Four (4) locking swivel casters.
- G. 1/4 HP.
- H. ENERGY STAR®
- I. Voltage as scheduled, cord and plug.

Cabinet to be as manufactured by Continental Refrigerator, Model MC3-SCW, ~~Delfield, or Colorpoint Beverage air or True~~ (**ADDENDUM 3**).

ITEM 09 MEAL DELIVERY CART QUANTITY AS SCHEDULED

Provide food delivery cart having the following features:

- A. Holds (30) 10" x 14", or (15) 14" x 18"/15" x 20" trays
- B. 3" Centers
- C. Stainless steel construction
- D. Wrap-around bumper

- E. Mobile, 8" swivel casters
- F. Single door
- G. Voltage as scheduled.
- H. Insulated with bottom-mounted heater assembly

Meal delivery cart to be as manufactured by Carter-Hoffmann, Model PH1410, Caddy, or Lakeside.

ITEM 10 ICE MAKER QUANTITY AS SCHEDULED

Provide ice maker and bin having the following features:

- A. Cube style, half-dice size cubes.
- B. Air cooled, self-contained condenser.
- C. 310 lb production/24 hours.
- D. DuraTech™ stainless steel finishes.
- E. ½ HP.
- F. Voltage as scheduled.
- G. Drain for icemaker.

FILTRATION SYSTEM: Arctic Pure® Primary Water Filter Assembly

- H. Head, shroud, hardware, mounting assembly.
- I. One (1) filter cartridge.
- J. 14,000 gallon capacity, 0-600 lbs./ice per day.

ITEM 10.1 ICE STORAGE BIN: Manitowoc B-400

- K. 30"W x 34"D, 38"H.
- L. Top-hinged front opening door.
- M. Approximately 290 lb ice storage capacity.
- N. For top-mounted ice maker.
- O. Stainless steel exterior.

P. Ice Scoop, 82 oz., white.

Unit to be as manufactured by Manitowoc, Model IY-0304A, Scotsman, or ~~Hoshizaki~~. **Ice-o-matic (ADDENDUM 3)**.

ITEM 11 UTILITY CART QUANTITY AS SCHEDULED

Provide stainless steel welded cart having the following features:

- A. 650 pound capacity with standard lower shelf.
- B. 1" square stainless steel tube frame.
- C. Three (3) 16 gauge stainless steel 20" x 30"shelves & 3/4" exterior ht.
- D. Handle with plastic coating.
- E. Heli-arc welds.
- F. Two (2) 5" swivel casters with brakes (300#), two (2) 8" casters (700#).
- G. 39" x 20" x 44-1/2".

Cart to be Vollrath, Model 97206, Lakeside, or fabricated equal.

ITEM 12 SOILED DISHTABLE CORNER, LEFT HANDED QUANTITY AS SCHEDULED

This item to be custom fabricated in accord with General Requirements of specifications and with plan and detail drawings.

ITEM 12.1 PRE-RINSE UNIT QUANTITY AS SCHEDULED

Provide pre-rinse unit having the following features:

- A. Wall mount.
- B. Base faucet.
- C. Spring check cartridges and lever handles.
- D. 2" diameter flanges with 1/2" NPT female eccentric flanged inlets.
- E. 35-1/2"H.
- F. 15" overhang.
- G. 8-1/4" clearance.
- H. 18" riser.

- I. Spray valve, flex stainless steel hose.
- J. Drain punched for standard basket drain.

Pre-rinse unit to be as manufactured by T&S Brass, Model B-0133, ~~CHG-Encore, or Krowne Metal.~~
(ADDENDUM 3)

ITEM 13 DISHWASHER, DOOR TYPE, VENTLESS QUANTITY AS SCHEDULED

Provide single tank door type dishwasher having the following features:

- A. Energy recovery
- B. Hot water sanitize
- C. Internal condensing system
- D. 40 Racks/hr., straight through or corner design.
- E. Solid-state controls with digital status.
- F. Booster heater
- G. Electric tank heat
- H. PRV included
- I. Auto-fill
- J. Stainless steel tank, doors & feet
- K. Energy star
- L. Voltage as scheduled

Dishwasher to be as manufactured by Hobart, Model AM15VL-2, or **Meiko (ADDENDUM 3)**, or
Champion

ITEM 14 CLEAN DISHTABLE QUANTITY AS SCHEDULED

Provide clean dishtable with the following features:

- A. Straight design, left-to-right operation, 84"W x 30"D x 43-1/2"H.
- B. 14/304 stainless steel top.
- C. 9"H backsplash.

- D. Stainless steel hat channels.
- E. Raised rolled edges on front and side.
- F. Stainless steel legs and crossbracing.
- G. Adjustable metal feet.

ITEM 14.1 DISHTABLE SORTING SHELF: ~~Select Stainless 63-WRS-T-X~~
EAGLE GROUP: 605381 (ADDENDUM 3)

- H. Tubular wall mount.
- I. 63"L x 21"W.
- J. All welded.
- K. 16 gauge stainless steel tubing.
- L. 14 gauge stainless steel end panel.
- M. Pre-drilled mounting holes.
- N. Mount at 4'6" AFF.

Dishtable to be as manufactured by ~~Select Stainless, Model 7CD-R-14~~, Eagle Group, Model CDTR-84-14/3, Titan Stainless (ADDENDUM 3), or fabricated equal.

ITEM 15 DRYING RACK SHELVING UNIT QUANTITY AS SCHEDULED

Provide pot and pan drying rack having the following features:

- A. Mobile Drying Rack Unit, 26"W x 50"L x 68"H
- B. 4-Tier, includes: (4) cutting board/tray drying rack
- C. Built in Microban® antimicrobial product protection
- D. (2) 5PCX swivel casters & (2) 5PCBX swivel casters with brakes
- E. NSF approved

Drying rack to be as manufacture by Metro, Model PR48VX4, Cambro, or Amco

ITEM 16 THREE-COMPARTMENT SINK QUANTITY AS SCHEDULED

Provide three compartment sink with drainboards as follows:

- ~~A. Approximate overall size: 136"W x 30"D.~~

- ~~B. — 14/300 stainless steel construction.~~
- ~~C. — 24" x 24" x 14" deep compartments.~~
- ~~D. — Drainboards to be 30" long on left and right.~~
- ~~E. — 9" high backsplash.~~
- ~~F. — Two (2) sets of 8" O.C. splash mount faucet holes.~~
- ~~G. — 1-1/2" raised-rolled edge on front and sides.~~
- ~~H. — 1-1/2" NPS basket strainers, lever waste.~~
- ~~I. — Stainless steel H frame legs with adjustable stainless steel bullet feet, extra set of support legs.~~

~~ITEM 16.1 — FAUCET: T&S Brass B-0231~~

- ~~J. — Sink mixing faucet, 12" swing nozzle, wall mounted.~~
- ~~K. — 8" centers on sink faucet with 1/2" IPS eccentric flanged female inlets.~~
- ~~L. — Lever handles.~~

~~ITEM 16.2 — POT RACK: Select Stainless 8WSPR-12~~

- ~~M. — Shelf with pot rack, wall mounted, 12" x 96".~~
- ~~N. — Ends turned down, back turned up 2".~~
- ~~O. — Single flat bar.~~
- ~~P. — 16/300 stainless steel.~~
- ~~Q. — One (1) stainless steel pot hook per foot.~~
- ~~R. — Mount 4'-6" AFF.~~

~~Sink to be as manufactured by Select Stainless, Model 3B24-2D30-14, Universal, or fabricated equal.~~

- E. Approximate overall size: 114W x 35"D.
- F. 14/300 stainless steel construction.
- G. 20" x 28" x 14" deep compartments.

- H. Drainboards to be 24" long on left and right.
- E. 9" high backsplash.
- F. Two (2) sets of 8" O.C. splash mount faucet holes.
- G. 1-1/2" raised-rolled edge on front and sides.
- H. lever wastes with brackets, 3ea.
- I. Stainless steel H-frame legs with adjustable stainless steel bullet feet.
- J. Sink mixing faucet, 12" swing nozzle, splash mounted, 2 ea.
- K. 8" centers on sink faucet with 1/2" IPS eccentric flanged female inlets.
- L. Lever handles.

ITEM 16.1 POT RACK: EAGLE GROUP: WSP 1596

- M. Shelf with pot rack, wall mounted, 15" x 96".
- N. Ends turned down, back turned up 2".
- O. Single flat bar.
- P. 16/300 stainless steel.
- Q. One (1) stainless steel pot hook per foot.
- R. Mount 5'-6" AFF.

Sink to be as manufactured by Eagle Group, Model FN2860-3-24-14/3, Titan Stainless, or fabricated equal. (ADDENDUM 3)

ITEM 17 FOOD PROCESSOR

QUANTITY AS SCHEDULED

Provide food processor with the following features:

- A. Vertical chute feed and continuous feed.
- B. Two (2) handle lexan batch bowl.
- C. 3/4-HP motor.
- D. Feed tube with 22 sq.in. opening.
- E. Touchpad controls.

F. Accessories: CAF31, CAF12, CAF20, CAF18, CAF24 and CAF25, cleaning brush.

Processor to be Waring Commercial, Model FP2200, Robot Coupe, or Equal.

ITEM 18 EQUIPMENT STAND QUANTITY AS SCHEDULED

Provide stainless steel stand having the following features:

- A. 30"W x 30"L x 24"H, open base.
- B. 16/300 stainless steel top with inverted V-edge on all sides.
- C. ~~Galvanized undershelf and legs with adjustable stainless steel feet.~~ **Stainless steel pan slide base (ADDENDUM 3)**
- D. All-welded construction.

Mixer stand to be as manufactured by ~~Select Stainless, Model 30MSG-30~~ Eagle Group, Model MMT3030S, Titan Stainless,(*AD 03) or fabricated equal.

ITEM 19 PREP TABLE W/SINK QUANTITY AS SCHEDULED

~~This item to be custom fabricated in accord with General Requirements of specifications and with plan and detail drawings.~~

~~ITEM 19.1 FAUCET QUANTITY AS SCHEDULED~~

- ~~A. Sink mixing faucet, 12" swing nozzle.~~
- ~~B. Wall mounted.~~
- ~~C. 8" centers on sink faucet with 1/2" IPS eccentric flanged female inlets.~~
- ~~D. Lever handles.~~

~~Faucet to be as manufactured by T&S Brass B-0231.~~

Provide stainless steel work table with the following features:

- A. 14 Ga. stainless steel top, 30"x 84"
- B. Marine edges with 8" backsplash.
- C. 20x20x14d sink with heavy duty plash mounted swing spout faucet and lever waste.
- D. Six legs off-set center legs to suit sink installation.

E. Cross rail in front of sink. and 24" long under shelf to left side of sink.

Faucet to be as manufactured by Eagle Group, Model T3084SEM-8BS-E24A, Titan Stainless, or fabricated equal. (ADDENDUM 3)

ITEM 20 EXHAUST HOOD QUANTITY AS SCHEDULED

Provide double bank island mount type canopy exhaust hood of size, shape and content as shown on detail drawings, having the following features:

- A. All exposed surfaces of 18 gauge 304 Series, 18-8 stainless steel construction.
- B. N.F.P.A. 96 construction, including all joints and seams welded externally, continuous and liquid tight.
- C. 5/8" diameter hanger rods to structural ceiling, approximately 96" on center.
- D. Stainless steel high-efficiency baffle type U.L. classified grease extracting filters, with handles.
- E. Integral grease gutter sloped to drain to grease receptacle.
- F. Vapor-proof U.L. listed recessed LED light fixtures.
- G. Coordinated installation of fire suppression system as specified for Item 21.
- H. Integral make-up air plenum along front as shown.
- I. Provide spacer frame to allow passage of utility chase between hood sections and stainless steel trim on bottom and ends.
- J. Removable stainless steel perimeter trim and/or closure panels from top of hood to ceiling.
- K. Food Service Equipment Contractor shall provide and install any secondary supporting members required to suspend exhaust hoods. Hood supports shall include seismic bracing, if required, installed in accord with SMACNA guidelines.
- L. Fire suppression cabinet with pre-wire control package and switches with variable speed control fan.

Exhaust hood to be as manufactured by Captive-Aire, Model ND-PSP, Gaylord, or Avtec.

ITEM 21 FIRE SUPPRESSION SYSTEM QUANTITY AS SCHEDULED

Provide automatic wet chemical fire suppression system as required to protect exhaust hood, Item 20, and the cooking equipment located under this hood, and having the following features:

- A. All tanks, control heads, piping, relays, cable, fusible links, nozzles, elbows, etc., as required for complete system.

- B. Brass nozzles and chrome plated or sleeved exposed piping.
- C. Manual strike mechanism in accessible location.
- D. Installation in accord with N.F.P.A. 17A code requirements and coordinate with exhaust hood construction and installation.
- E. Four contacts for use by E.C., one contact for alarm, one for supply fan shut-off, one for shunt trip actuation, and one spare.
- F. Provide mechanical gas solenoid valve loose for installation by plumber.

Fire suppression system to be as manufactured by Ansul, Model R-102, Range Guard, or Pyro-chem.

ITEM 22 UTILITY CHASE QUANTITY AS SCHEDULED

Provide island utility chase to serve items under exhaust hood, having the following features:

- A. Stainless steel construction.
- B. UL label.
- C. Designed to include electrical wire way Pre-wired to breaker panel in riser.
- D. Water tight electrical receptacles to match equipment.
- E. 1 1/2" gas manifold with tees and shut-off valves.
- F. 3/4" hot water and cold water manifold with tees and shut-off valves.
- G. Gas and water quick disconnects and appropriate cord and plug sets as required by equipment for installation under Division 22 and 26.
- H. Manual gas shut-off valve for installation under Division 22.
- I. Length as shown on drawings, with utilities coming from above.
- J. Note: Cord and plugs must not interfere with placement of equipment. If angled plugs can't be used, equipment is to be hardwired using elbow at face plate.

Utility chase to be as manufactured by Captive-Aire, Model UDI, Gaylord, or Avtec.

ITEM 23 CONVECTION OVEN QUANTITY AS SCHEDULED

Provide gas-fired convection double oven having the following features:

- A. Gas type determined at site, double-deck
- B. Cook-&-hold, standard depth.

- C. Solid state controls.
- D. Energy savings system "NRG".
- E. 6" high legs.
- F. Stainless steel front, sides, top, and rear jacket.
- G. Voltage as scheduled, cord and plug.
- H. Two (2) ½ HP.
- I. Quick gas disconnect hose (with utility chase)

Convection oven to be as manufactured by Southbend, Model GS/25SCCH, Blodgett, or Garland.

ITEM 24 TILTING KETTLE

QUANTITY AS SCHEDULED

Provide kettle with the following features:

- A. ~~Electric, 20 gallon capacity.~~ Electric, 30 gallon capacity. **(ADDENDUM 3)**
- B. 2/3 jacket.
- C. Thermostatic control.
- D. Crank tilt with self-locking positive stop.
- E. 18" double pantry faucet and faucet bracket, hot and cold optional tubing to faucet.
- F. 316 stainless steel interior liner.
- G. Stainless steel exterior.
- H. Console and tri-leg base.
- I. Voltage as scheduled
- J. Correctional screws & tack welds.

ITEM 24.1 SECURITY FLOOR TROUGH: IMC Teddy SEC-FT-1524-LG

- K. 15" wide x 24" long x 4" deep.
- L. Drain and (LG-SEC) security louvered grating.

Kettle to be as manufactured by Southbend, ~~Model KELT-20~~ **KELT-30, Cleveland, or Vulcan Crown ELT-30, or Groen.** **(ADDENDUM 3)**

~~ITEM 25 — RANGE, 48", 4 BURNER, 24" GRIDDLE — QUANTITY AS SCHEDULED~~

~~Provide 48" long restaurant weight range, having the following features:~~

- ~~A. — Gas range to be two (4) open burner unit.~~
- ~~B. — One (1) 24" griddle, 3/4" thick smooth steel plate.~~
- ~~C. — Manual controls.~~
- ~~D. — 4"W front grease trough~~
- ~~E. — Standard oven~~
- ~~F. — Stainless steel front, sides, backriser & lift-off high shelf~~
- ~~G. — Fully MIG welded chassis~~
- ~~H. — 6" Adjustable legs~~
- ~~I. — Griddle on left side~~
- ~~J. — Quick gas disconnect hose.~~

~~Range to be as manufactured by Vulcan, Model 48S-4B24G, Southbend, or Equal.~~

~~ITEM 26 — CONVECTION STEAMER — QUANTITY AS SCHEDULED~~

~~Provide gas fired, two-compartment boilerless steamer having the following features:~~

- ~~A. — Pressureless, gas type determined at site.~~
- ~~B. — Two (2) compartments.~~
- ~~C. — Five (5) 12 x 20 pans/compartment capacity.~~
- ~~D. — Electro-mechanical 60 minute timers.~~
- ~~E. — Removable stainless steel wire racks.~~
- ~~F. — Stainless steel construction.~~
- ~~G. — 4" adjustable legs.~~
- ~~H. — Voltage as scheduled, cord and plug.~~
- ~~I. — Energy star, NSF approved.~~

~~J. Quick gas disconnect.~~

~~K. Flue stacking kit for double stacked gas units.~~

~~L. Correctional package~~

~~M. Stand, 27" w x 32.5" D, with bullet feet, for single or double stacked~~

~~Steamer to be as manufactured by Groen, Model XSG-5, or equal.~~

ITEM 25 RANGE, 36", 2 BURNER, 24" GRIDDLE QUANTITY AS SCHEDULED

Provide 48" long restaurant weight range, having the following features:

- A. Gas range to be two (2) open burner unit.
- B. One (1) 24" griddle, 3/4" thick smooth steel plate.
- C. Manual controls.
- D. 4"W front grease trough
- E. Standard oven
- F. Stainless steel front, sides, backriser & lift-off high shelf
- G. Fully MIG welded chassis
- H. 6" Adjustable legs
- I. Griddle on left side
- J. Quick gas disconnect hose (with utility chase)

Range to be as manufactured by Garland model GF36-2G24L, Southbend, or Vulcan.

ITEM 26 CONVECTION STEAMER QUANTITY AS SCHEDULED

Provide gas fired, two-compartment boilerless steamer having the following features:

- A. Pressureless, gas type determined at site.
- B. Two (2) compartments.
- C. Five (5) 12 x 20 pans/compartment capacity.
- D. Electro-mechanical 60 minute timers.

- E. Removable stainless steel wire racks.
- F. Stainless steel construction.
- G. 4" adjustable legs.
- H. Voltage as scheduled, cord and plug.
- I. Energy star, NSF approved.
- J. Quick gas disconnect (with utility chase)
- K. Flue stacking kit for double stacked gas units.
- L. Stand, 27" w x 32.5" D, with bullet feet, for single or double stacked

Steamer to be as manufactured by Groen, Model XSG-5. **(ADDENDUM 3)**

ITEM 27 HOLDING CABINET QUANTITY AS SCHEDULED

Provide hot cabinet having the following features:

- A. Mobile, double-compartment.
- B. On/off simple control with adjustable thermostats.
- C. Indicator lights.
- D. Two (2) set of chrome plated side racks.
- E. Capacity for eight (8) 18" x 26" x 1" sheet pans in each compartment.
- F. Heavy duty 20 gauge stainless steel exterior and interior.
- G. Window doors, hinged on right, per door.
- H. 5" heavy duty casters, two (2) rigid and two (2) swivel with brake.
- I. EcoSmart®.
- J. Voltage as scheduled, cord and plug.

Cabinet to be as manufactured by Alto-Shaam, Model 1000-UP/P, Cres-Cor, or Metro.

~~ITEM 28 TABLE CABINET W/SINK QUANTITY AS SCHEDULED~~

~~This item to be custom fabricated in accord with General Requirements of specifications and with plan and detail drawings. Lever waste, 1-1/2" drain outlet with overflow verified by Plumbing.~~

~~ITEM 28.1 FAUCET~~ ~~QUANTITY AS SCHEDULED~~

~~Provide sink mixing faucet with the following features:~~

- ~~A. 12" swing nozzle.~~
- ~~B. Wall mounted,~~
- ~~C. 8" centers on sink faucet with 1/2" IPS eccentric flanged female inlets.~~
- ~~D. Lever handles.~~

~~Faucet to be as manufactured by T&S Brass B-0231.~~

ITEM 28 TABLE COUNTER W/SINK QUANTITY AS SCHEDULED

Provide stainless steel work table with the following features:

- A. 14 Ga. stainless steel top, 30"x 96"
- B. Marine edges with 8" backsplash.
- C. 20x20x14d sink with heavy duty splash mounted swing spout faucet and lever waste.
- D. Six legs off-set center legs to suit sink installation.
- E. Cross rail in front of sink. and 60" long two-tier under shelf to left side of sink.

Faucet to be as manufactured by Eagle Group, Model T3096SEM-8BS-E24A, Titan Stainless, or fabricated equal. (ADDENDUM 3)

ITEM 29 SLICER QUANTITY AS SCHEDULED

Provide slicer having the following features:

- A. 13" diameter hardened steel alloy knife blade.
- B. Manual, high-torque helical gear-driven knife system,.
- C. PreciseEdge™ knife with Rockwell 56/58 hardness,.
- D. Moisture-proof start/stop touchpad controls.
- E. One-touch BPA-free (bisphenol-A) knife sharpening system is removable.
- F. Immersible and dishmachine safe.
- G. No-drip base with Marine edge.

- H. 2° angled drip groove on slicer table.
- I. Knife ring guard with removable deflector.
- J. Knife cover interlock.
- K. Dual gear slice-thickness adjustment.
- L. 45° carriage angle.
- M. 12" long food chute carriage.
- N. Tilt kick-stand.
- O. No voltage release.
- P. Inspection wall chart included.
- Q. Stainless steel construction.
- R. ½ HP.
- S. Voltage as scheduled, cord and plug.

Slicer to be as manufactured by Globe, Model 3600N, Hobart, or Berkel.

ITEM 30 MIXER, 40 QT.

QUANTITY AS SCHEDULED

Provide 40-quart gear-driven floor model mixer having the following features:

- A. Planetary mixer, floor model, 40 quart.
- B. 304 stainless steel bowl.
- C. #12 attachment hub.
- D. Three (3) fixed-speeds.
- E. Digital controls with 60- minute timer and batch recall.
- F. Permanently lubricated gear-driven transmission.
- G. Removable stainless steel bowl guard with built-in ingredient chute,.
- H. Interlocking bowl lift.
- I. Thermal overload protection.

- J. Cast iron body with enamel gray paint.
- K. Non-slip rubber feet.
- L. Accessories:
 - Stainless steel wire whip
 - Aluminum spiral dough hook
 - Flat beater
- M. 2 HP.
- N. Voltage as scheduled.

Mixer to be as manufactured by Globe, Model SP40, Hobart, or Equal.

~~ITEM 31 WORK TABLE QUANTITY AS SCHEDULED~~

~~Provide work table with the following features:~~

- ~~A. 60"W x 30"D.~~
- ~~B. 14/300 stainless steel top with turned down edges.~~
- ~~C. 18 Gauge stainless steel undershelf & 16 gauge stainless steel legs~~
- ~~D. All-welded construction.~~
- ~~E. One (1) drawer, 20" x 20" x 5", stainless steel pans.~~

~~Work table to be as manufactured by Select Stainless, Model 5SU-30-14, Eagle Group, or fabricated equal.~~

ITEM 31 WORK TABLE QUANTITY AS SCHEDULED

Provide work table with the following features:

- A. 96"W x 30"D. All-welded construction.
- B. 14/300 stainless steel top with turned down edges.
- C. 16 Gauge stainless steel undershelf & 16 gauge stainless steel legs, 6 legs.
- D. Caster Mounted, resilient tread, 4" dia. with locks.

Work table to be as manufactured by Eagle Group, Model T3096SE, Titan Stainless, or fabricated equal. **(ADDENDUM 3)**

ITEM 32 AIR CURTAIN FAN QUANTITY AS SCHEDULED

Provide air curtain fan having the following features:

- A. Accommodates 48" wide door.
- B. Unheated.
- C. One (1) ½ HP motor.
- D. Voltage as scheduled.
- E. Obsidian black powder coated cabinet.
- F. Micro switch at door.

Fan to be as manufactured by Mars, Model STD248-1UA-OB, Universal Jet Industries, or Leading Edge.

ITEM 33 DRYER, 55 LB.

QUANTITY AS SCHEDULED

Provide dryer with the following features:

- A. 17.3 cubic feet cylinder, front loading.
- B. Manufacturer's standard finishes.
- C. Voltage as scheduled.
- D. Standard controls.
- E. Motors wired for 120/1 phase operation.
- F. 8" diameter exhaust, 700 CFM.

Dryer to be as manufactured by Unimac, Model UT055N, Continental Laundry, or ~~Equal Speed Queen~~.
(ADDENDUM 3)

ITEM 34 WASHER, 30 LB.

QUANTITY AS SCHEDULED

Provide washer with the following features:

- A. 4.4 cubic feet wash basket.
- B. Safety door interlock.
- C. Vibration safety shut off.
- D. Manual controls. Standard 100-g force.
- E. Front load model

F. Manufacturers standard finishes.

Washer to be as manufactured by Unimac, Model ~~UCN030~~ **UCT030QN**, Continental Laundry or ~~Equal~~
Speed Queen. (ADDENDUM 3)

ITEM 35 FLOOR TROUGH

N.I.K.C.

This item is to be furnished and installed by General Contractor.

END OF SECTION 11 40 00