

**SECTION 11 4000**

**FOODSERVICE EQUIPMENT**

**PART 1 - GENERAL**

**1.1 RELATED DOCUMENTS**

- A. Drawings and general provisions of Contract, include General and Supplementary Conditions and Division 01 Specifications sections, apply to work of this section. As defined, the coordinating trade shall be solely responsible for assigning and dividing the work among the trades as necessary to accomplish the requirements of the Contract Documents.

**1.2 SCOPE**

- A. Work in this Section includes furnishing of materials, accessories, and special services necessary to complete foodservice equipment work as Specified herein and where show, scheduled, or reasonably inferred in the Contract Documents.
- B. Provide all labor, materials, services and transportation required to install and complete all Foodservice Equipment indicated on the Contract Documents, ready for final connection by other trades. Include work specified, shown or reasonably implied as part of Foodservice Equipment.
- C. Portions of this work may be sub-contracted to those qualified to do such work, as may be necessary because of jurisdictional trade agreements and restrictions.
- D. Foodservice Equipment Contractor shall submit itemized pricing for each piece of equipment, including separate total prices for delivery and installation. Include all taxes which are applicable to this project as a separate charge. Include all figures in the grand total price of bid proposal.

**1.3 RELATED DIVISIONS / SECTIONS**

- A. Division 03:
  - 01 Floor depressions, reinforced concrete wearing bed and interior finished floor with coved base at prefabricated cold storage assemblies.
- B. Division 03:
  - 01 Floor depressions shown this Section with smooth-finished, coved trench drain interior, perimeter angle frame and removable grate-sections.
- C. Division 22:
  - 01 PVC conduit with pull-wire and wide-sweep bends for remote beverage dispensing systems.
- D. Division 23:
  - 01 Supply and exhaust fans for foodservice equipment and exhaust hoods.
- E. Division 22:
  - 01 Mechanical and Plumbing roughing-in, inter-connection and final connection to Foodservice Equipment and Cold Storage Assemblies.
- F. Division 26:
  - 01 Electrical roughing-in, inter-connection and final connection to Foodservice Equipment and Cold Storage Assemblies.
- G. Division 06:
  - 01 Millwork fixtures (i.e., front/back bars, service stations, etc.).

**1.4 CODES, REGULATIONS AND STANDARDS**

- A. Foodservice Equipment and installation work must comply with applicable laws, statutes, building codes, regulations of public authorities and with the following:

## Exhibit "A"

- 01 ADA - Americans with Disabilities Act
- 02 AGA - American Gas Association Laboratories.
- 03 ANSI - American National Standards Institute.
- 04 ASHRAE - American Society of Heating, Refrigeration and Air Conditioning Engineers.
- 05 ASME - American Society of Mechanical Engineers.
- 06 HACCP - Food and Drug Administration Hazard Analysis Critical Control Points Guide lines.
- 07 NEC - National Electric Code.
- 08 NFPA - National Fire Protection Association.
- 09 NSF - National Sanitation Foundation (equipment to bear certification label).
- 10 OSHA - Occupational Safety and Health Administration
- 11 SMACNA - Sheet Metal and Air Conditioning Contractor's National Association.
- 12 UL - Underwriters' Laboratories, Inc.(equipment to bear certification label).

- B. Furnish certification of regularly-manufactured equipment listing or classification by Underwriters' Laboratories, Inc. with initial submittal.

### 1.5 CONTRACTOR'S QUALIFICATIONS

- A. Foodservice Equipment Contractor's qualifications:

- 01 Five (5) years continuous operation under the same name and ownership.
- 02 Successfully completed three (3) similar-size and type of projects within the last five (5) years. Submit list with names and telephone numbers of Owner, Architect, Foodservice Consultant, and General Contractor.
- 03 Technical staff experienced in the preparation of Submittal Data per Article 1.8.
- 04 Technical staff experienced in the procurement and installation of Foodservice Equipment specified in the Contract Documents.
- 05 Manufacturer's authorization to purchase, distribute and install equipment as specified.

- B. Sub-Contractors and Fabricators qualifications:

- 01 Sub-contractors and Fabricators employed by this Contractor shall comply with Paragraph A of this Article.

### 1.6 SUBSTITUTIONS

- A. Base Bid:

- 01 Shall consist of equipment items, components and accessories identified in the Contract Document .
- 02 No "Alternates" or "Substitutions" will be considered in Base Bid.
- 03 All other manufactures, including any brands which may be listed as "Alternates" or "Approved Equal" must meet or exceed specifications, size, accessories, materials, finishes, etc. of the specified brand.
- 04 Equipment of similar type, group or category ( ranges, ovens, kettles, refrigerators, etc) shall be built by the same manufacturer.

- B. Proposed Substitutions:

- 01 Submit proposed substitutions on bidders letter head no less than 10 calendar days prior to Bid Date.
- 02 Submit proposed substitutions with specification data and/or manufacturer's shop details indicating all features and accessories required to conform with specified equipment.
- 03 Provide a line item list of any deviations from the specified equipment. List of deviations must include equipment description, equipment manufacture's name, model, accessories and features.
- 04 Deviation(s) must be noted for both specified and proposed alternate equipment.
- 05 Equipment without listed deviation(s) will be considered to be furnished as specified.
- 06 Alternate equipment must meet or exceed specifications in size, construction, materials, finishes, function, features, and accessories.
- 07 Above requirements apply during bidding and contact negotiations.
- 08 Requests for approval of proposed substitutions will be responded to by Addendum.

- C. Substitutions with Prior Approval:

- 01 Submit on Bidder's letterhead and attach to Proposal Form.

## Exhibit "A"

- 02 Include individual totals with additive or deductive amounts stipulated and the documentation required in Paragraph B-02.
- 03 Owner reserves right to accept or reject any or all substitutions proposals before execution of Contract.
- 04 Provide all design and engineering services required to make adjustments in space, systems, or utilities.
- 05 Contractor will pay all additional costs of utilities, construction or professional services incurred due to acceptance of any substitution.

### 1.7 CLARIFICATION OF DOCUMENTS

- A. Document Verification:
  - 01 Verify and coordinate all items provided in this Section to assure there are no discrepancies or conflicts.
  - 02 Coordinate drawings, specifications, manufactures requirements, submittals, actual site conditions, adjacent items, and associated work.
  - 03 Verification to include, but not limited to, quantities, dimensions, clearances required, direction of operation, door swings, utilities, fabrication details and methods and installation requirements.
- B. Document Discrepancy:
  - 01 Request clarification where discrepancies are discovered between drawings and specifications regarding quality or quantity.
  - 02 Prior to receiving clarification use the higher quality or greater quantity in Base Bid Proposal.
- C. During Bidding:
  - 01 Questions and comments pertaining to Construction Documents' clarity or intent will be responded to by Addendum.
  - 02 Direct all questions and comments to the attention of the Architect.
- D. Subsequent to Award:
  - 01 Confirmation of Construction Document requirements will be provided by Bulletin.
  - 02 Requests For Information Bulletins submitted by Contractor shall contain proposed resolution.

### 1.8 SUBMITTAL DATA

- A. Preliminary Submittal:
  - 01 Three (3) copies of equipment brochures.
  - 02 One (1) reproducible and two (2) prints of all roughing-in and fabrication shop drawings.
  - 03 Submit directly to Architect within four weeks after award of contract or issuance of letter of intent.
  - 04 Prints shall be completely legible with black line and white background.
  - 05 **Partial submittals will not be accepted or processed, without prior approval.**
- B. Electronic Submission:
  - 01 Submittal data can be submitted electronically, in PDF format only, if acceptable to the Architect.
  - 02 Only black line drawings will be accepted.
  - 03 Drawing file names must contain equipment item number(s) and submission date.
  - 04 Submit drawing files separated into the following categories: rough-in drawings, fabrication drawings, walk-in and refrigeration drawings, ventilator drawings and other equipment requiring shop drawings.
  - 05 Drawings submitted with all categories in one (1) file will be rejected.
  - 06 Data must be submitted per requirements specified in this Article and the Contract Documents.
- C. Brochure Format:
  - 01 Cover:
    - a. Front and rear protective cover labeled with project name.
    - b. Front sheet indicating name and address of project, Architect, Foodservice Consultant, General Contractor and Foodservice Equipment Contractor.

## Exhibit "A"

- 02 Table of Contents:
    - a. Include table of contents listing Area designation or Room number, item number, quantity, description and manufacturer.
  - 03 Cover Sheet:
    - a. Provide separate cover sheet for EACH ITEM NUMBER, component or equipment.
    - b. Include item number, description, quantity, manufacturer, optional equipment, modifications, special instructions and utility requirements.
    - c. Items of equipment containing, sub-assemblies or components shall have a separate cover sheet for each sub-assembly or component and shall be listed as secondary items in parenthesis beside primary item description.
  - 04 Specification Sheets:
    - a. Submit catalog specification sheet and/or manufacturer's shop drawing with sub-assemblies and components.
    - b. Photocopies are acceptable providing they are completely legible and contain data as shown on original catalog sheet.
  - 05 Shop Drawings:
    - a. Submit manufacture's shop drawings for flight type dishwashers, dishwashing systems, conveyors, soiled tray return systems, roll-in proofers, roll-in ovens, reel ovens, walk-in cold storage assemblies, utility distribution systems, utensil washers and ventilators.
    - b. Submit arrangement drawing (plan view and elevation) for underbar equipment.
  - 06 Certification Letter:
    - a. Submit, upon request, a certification letter of equipment listing or classification by Underwriters' Laboratories, Inc..
  - 07 Samples:
    - a. Submit samples, from manufacture's available colors, for equipment specified to have color.
- D. Rough-In Drawings:
- 01 Document Size:
    - a. Drawing sheet same size as Contract Documents. Drawings are not to be traced, reproduced or reproduced using electronic files.
  - 02 Electronic Drawing Files:
    - a. Contractor's use of electronic files of Contract Drawings for basis of producing submittal drawings is prohibited.
    - b. Contractor's using these files assumes total liability and responsibility for accuracy, conformance and verification with the latest Architectural and Engineering drawings, actual field conditions, and all equipment provided.
    - c. Contractor further assumes responsibility for coordination of their submittals with those of other Contractors and Sub-Contractors.
  - 03 Scale:
    - a. Provide 1/4" scale drawing of foodservice equipment and cold storage assemblies with itemized schedules.
  - 04 Special Condition Location Drawing:
    - a. Floor depressions, cores, sleeves or block-outs.
    - b. Concrete or masonry platforms.
    - c. Pipe sleeves or roof jacks.
    - d. Wall-openings or block-outs for pass-through equipment, recessed panels, in-wall system components, etc.
    - e. Wall blocking grounds or anchor plates required for equipment support/attachment.
    - f. Above-ceiling hanger assemblies for support of exhaust hoods, utensil-racks, etc.
    - g. Access panels in walls or ceiling for servicing equipment.
    - h. Ceiling pockets or recesses for high equipment.
  - 05 Electrical Rough-In Drawing.
  - 06 Plumbing Rough-In Drawing.
  - 07 Mechanical Rough-In Drawing.
  - 08 Required Information:
    - a. Foodservice equipment shown on Contract Drawings.
    - b. Cold storage assemblies and conveyor dishtable assemblies shown on Contract Drawings.
    - c. General-use and convenience utilities or services indicated on Contract Drawings, including those required by or connected to equipment or devices not in this Section.

## Exhibit "A"

- d. Rough-ins for equipment shown on Contract Drawings including those labeled Not In Contract, By Owner or Future.
  - e. Rough-in drawings shall be fully dimensioned from finished-room surface to point of stub-up and/or stub-out (not to connection point on equipment ) for all mechanical, electrical and plumbing services.
  - f. Coordinate connection number, tag system, and symbols with Contract Drawings.
- E. Shop Drawings:
- 01 Document Size:
    - a. Drawing sheet same size as Contract Documents. Provide 3/4" scale for plan view and elevations; 1-1/2" scale for sections and construction details.
  - 02 Required Information:
    - a. Include Item Number, description and quantity.
    - b. Illustrate construction details, sections and elevations that reflect requirements of Specifications and Drawings.
    - c. Include all information, details and elevations, necessary for production of product, without additional instruction.
  - 03 Custom Fabricated Equipment:
    - a. Submit shop drawings for flight type dishwashers, dishwashing systems, roll-in ovens, walk-in cold storage assemblies, ventilators and specialized equipment consisting of multiple components including serving lines. Submit arrangement drawing (plan view and elevation) for underbar equipment.
    - b. Indicate manufacture and model numbers of all ancillary components that are part of the fabricated equipment, faucets, drains, drawers, gussets and feet.
    - c. Illustrate floors, walls, columns and equipment where adjacent to the fabricated fixtures. Illustrate ceilings when clearance or interface is critical to the equipment.
    - d. Provide outline of all equipment set on, built into or under the fabricated equipment including trash can, knife holder, carts parked in or under equipment and built-in ice bins whether furnished by Foodservice Equipment Contractor or Owner.
    - e. Coordinate fabrication shop drawings with drawings of ancillary components incorporated into the equipment including food guards. Components are to be indicated on the fabrication shop drawings.
    - f. When production food guards are specified, counter and food guard shop drawings must be coordinated and match design intent. Dimensions should be coordinated, with counter conditions and post locations. Final adjustments can be made during engineering of counter, as long as changes maintain design intent.
    - g. Indicate mechanical or electrical operating components integrated into fabricated fixtures. Include ventilation and service access required or recommended by manufacturer for service. Access panel size and placement is to permit good ventilation, easy access for lubrication, adjustment or replacement of parts.
  - 04 Submit samples for color selection(s), when required.
  - 05 Include plumbing and electrical schematic drawings for exhaust hood fire protection systems, and fabricated fixtures with single electrical or plumbing connection.
- F. Submittal Procedure:
- 01 Approved Submittal:
    - a. Follow routine procedures specified in the General and Supplementary Conditions, General Documents or as directed.
    - b. After return of one copy of preliminary submittal, if all or any part has been rejected, resubmit as instructed for approval.
  - 02 Repetitive Review:
    - a. Contractor is to thoroughly review all data and material for compliance prior to submittal. Repetitive review time incurred by Consultant due to the Contractor's failure to comply with this requirement may be invoiced to this Contractor at Consultant's standard hourly rates.
- 1.9 VERIFICATION AND COORDINATION**
- A. Utilities Rough-In Drawings:
- 01 Within four weeks after award of contract or notice-to-proceed, review Contract Documents and Submittal Data for accuracy and completeness.

## Exhibit "A"

- 02 Coordinate work with other sub-contractors and field-check installed utility locations and capacities.
  - 03 Submit written notification to Architect of conflicts and required adjustments.
- B. Review Critical Systems/Components:
- 01 Ventilator - removal/supply air volume, velocity, static pressure, duct collar sizes and location.
  - 02 Refrigeration Systems - compressor, condenser and evaporator.
  - 03 Ventilator Fire Suppression Systems - nozzle locations, air handler, fuel interlocks, piping and distance limitations.
  - 04 Utility Service Lines - gas, water, steam condensate line sizes and manifold configurations.
  - 05 Fabricated Equipment Load Center Panels - individual and total amperage calculations and circuit balance.
  - 06 Submit calculation worksheets for above where applicable with initial submission of Brochure/Rough-In Drawings with all required adjustments noted.
- C. Dimension Responsibility:
- 01 Critical Dimensions:
    - a. Attain actual measurements for proper fit of equipment. When actual measurements for proper fit are not available, in time to meet the required delivery schedule, Contractor must provide, to General Contractor, accurate equipment templates.
    - b. Templates constructed of stable material, for equipment that requires precise area requirements, so building walls and floors can be constructed to accommodate equipment. Mark exact location of front and back edges of toe base on top of template and show dimension of toe base set back. Coordinate template delivery time with General Contractor and provide use instructions for templates.
    - c. Indicate on shop drawings, equipment requiring templates, that templates are being provided.
    - d. Dimensions in Contract Documents are approximate and are as accurate as can be determined. Field-check all measurements and conditions at building prior to fabrication or delivery of equipment.
    - e. Submit written notification to Architect of all conflicts or deviation from dimensions shown.
  - 02 Fabricated Equipment Fit:
    - a. Proper fit of fabricate equipment to walls, adjacent equipment and equipment fitting contour of walls including fitting corners at angle of walls, is a maximum gap of 1/4".
    - b. Failure to obtain proper fit of equipment may result in rejection of equipment.
    - c. Excessive use of trim pieces will not be acceptable.
  - 03 Engineered Stone Fit:
    - a. Proper fit of stone or engineered stone tops with exposed edges to walls, adjacent equipment and tops fitting contour of walls including fitting corners at angle of walls, is maximum gap of 3/32".
    - b. Failure to obtain proper fit of exposed tops and edges may result in rejection of top.
    - c. All sealants used to trim tops to adjacent surfaces and seal joints must be color matching.
- D. Building Access:
- 01 Equipment must be fabricated for passage through finished openings.
  - 02 Schedule construction of walls or partitions prior to delivery of fixed equipment if required to fit through finished openings.
  - 03 Contractor to maintain contact with project and be knowledgeable of all conditions including vertical handling limitations within building and possible hoisting requirements.
  - 04 Coordinate all procedures with General Contractor.
- E. Storage Areas:
- 01 Coordinate dimensions to accommodate scheduled modular shelving sections.
  - 02 Submit written notification to Architect of variance between Contract Documents and actual conditions.
- F. Color/Pattern Selections:
- 01 Submit samples of engineered stone, solid polymer products, plastic laminate, paint or stain finishes and vinyl-coated surface material of equipment for verification and selection by Architect.

## Exhibit "A"

- G. Size/Weight Coordination:
  - 01 Verify serviceware size/weight information with Owner.
  - 02 Coordinate information with silverware dispensers, self-leveling dispensers and transport equipment.
- H. Movable Equipment:
  - 01 Mobile equipment required to fit through or into fixed equipment is to be reviewed and coordinated for compatibility at time of submittal preparation. Submit written notification of conflicts and required adjustments.
- I. Relocation of Work:
  - 01 Relocate or re-route work as required to coordinate with construction schedule without charge.

### 1.10 WARRANTY

- A. Unless otherwise noted in General provisions of Contract, including General and Supplementary Conditions and General Documents, items furnished are to be fully guaranteed against defects in workmanship, materials, and functionality as follows:
  - 01 One (1) year from date of Substantial Completion
  - 02 Four (4) year extended replacement warranty on all refrigeration compressor units.
  - 03 Warranty periods are from date of Substantial Completion or issue date of Certificate Of Occupancy.
  - 04 Should Temporary Certificate of Occupancy be issued for partial completion of work, items furnished within that designated area are to be under warranty from date of Certificate.
- B. Parts and Labor Warranty:
  - 01 Provide manufacture's written parts and labor warranty, for all equipment furnished in this section.
  - 02 Provide one (1) year service available within twenty-four hours of notification for refrigeration systems and/or equipment. First year labor costs covered by Warranty.
- C. Walk-in Cold Storage Assembly and Refrigeration System(s):
  - 01 One (1) year refrigeration service, at no charge, available within twenty-four hours of notification.
  - 02 Five (5) year manufacture's registered written replacement, warranty certificate, covering compressor bodies. First year labor costs covered by Warranty.
  - 03 Ten (10) year manufacture's registered written replacement/repair, warranty certificate, covering walk-in panels. Warranty to cover defects in material and workmanship. First year labor costs covered by Warranty.
  - 04 One (1) year parts and labor warranty for all components of refrigeration system(s) and walk-in vault(s) not otherwise covered herein.
- D. Non-Warranted Items:
  - 01 Components of equipment subject to replacement prior to one-year's use and items which may fail due to improper or inadequate periodic maintenance are not intended to be included within this warranty.
- E. Service Agencies:
  - 01 Furnish a list of all equipment and its respective local service agent, per Article 3.4 OPERATION AND MAINTENANCE MANUAL.

### PART 2 - PRODUCTS

#### 2.1 MATERIAL/COMPONENTS

- A. Stainless Steel Sheets:
  - 01 18-8, Type 304, polished to 180 grit, No. 4 finish.
  - 02 Stainless steel joints and seams:
    - a Heli-arc welded, free of pits, flaws, ground smooth and polished to No. 4 finish.

## Exhibit "A"

- 03 Stainless steel horizontal surfaces:
  - a Grain direction is longitudinal including backsplash.
  - b Right-angle corners of fixtures shall be polished to provide a mitered appearance.
  
- B. Galvanized Iron Sheets:
  - 01 Armco copper bearing Zinc Grip or Zinc Grip/Paint Grip.
  - 02 Galvanized iron joint and seams:
    - a Arc-welded, free of pits and flaws and ground smooth.
  - 03 Galvanized sheets or shapes:
    - a Washed with mineral spirits and primed with Rustoleum enamel in color selected by Architect.
  
- C. Sound Deadening:
  - 01 Component Hardware "Tacky Tape" 3/4" wide rope:
    - a Position continuously between all underbracing or frame members and underside of stainless steel surface.
    - b Tighten stud-bolts for maximum compression of sealant and trim excess.
  
- D. Plastic Laminates:
  - 01 Color/pattern as selected by Architect.
  - 02 1/16" thickness for flat surfaces.
  - 03 1/32" thickness for radius surfaces.
  - 04 Plastic laminates and adhesives must be N.S.F. approved and comply with Standard No. 35.
  
- E. Engineered Stone:
  - 01 Fabricator and installer must have attended a manufacture's accredited training seminar for specified product, within the last two (2) years.
  - 02 All cuts must be done with a water jet cutter or router and finger bits. No saw cuts allowed.
  - 03 All joints must be joined with color matched adhesive, manufacture approved, for use with specified product.
  - 04 All joints are to be hairline and flush with adjacent surfaces. Shim stone with metal shims to level surfaces.
  - 05 Stone fabrication and installation must be per manufacture's recommendations.
  - 06 Stone must be installed on underlayment meeting manufacture's recommendations.
  
- F. Casters:
  - 01 Open Base Fixtures:
    - a Provide Jarvis & Jarvis model 5-S40-213GP-19A, 5" dia., stem mounted, NSF approved, ball bearing, 300lb. capacity, swivel casters with stainless steel yokes, polyolefin wheels and grey polyurethane tires.
    - b Unless otherwise specified provide two (2) casters with model SS-E65 brakes.
    - c Provide all casters with Component Hardware model C60-1012, 7" rolling bumpers with stainless steel top discs.
  - 02 Closed Base Fixtures:
    - a Provide Jarvis & Jarvis model 5-S30-213GP-2, 5" dia., plate mounted, NSF approved, ball bearing, 300lb. capacity, swivel casters with stainless steel yokes, polyolefin wheels and grey polyurethane tires.
    - b Unless otherwise specified provide two (2) casters with model SS-E65 brakes.
  
- G. Cutting Boards:
  - 01 Read Products, Inc. "Richlite" reversible boards, 3/4" thick, size as indicated.
  
- H. Identification Plates:
  - 01 Prohibited Information:
    - a Names of suppliers and contractors.
  - 02 Required Information:
    - a Function or purpose of controls and switches.
  - 03 Plate Construction:
    - a Engraved phenolic plastic, secured to equipment with epoxy cement or stainless steel screws. Furnish samples.

## Exhibit "A"

### 2.2 PLUMBING/MECHANICAL REQUIREMENTS

- A. Plumbing Fittings, Trim and Accessories provided this Section:
- 01 Control valves, vacuum breakers, pressure regulators for water, gas, and steam as required for operation of Foodservice Equipment.
  - 02 Plumbing fittings and components to be chrome-plated where exposed.
  - 03 Specialty water-fill faucets or hose assemblies per Contract Documents.
  - 04 Shock absorbers for Foodservice Equipment with quick-opening or solenoid-operated water valves.
  - 05 Piping supports and brackets within fabricated equipment.
  - 06 Open Base Fixtures:
    - a Mount control valves on 14 gauge stainless steel panel with 2-1/2" setback from counter top edge/rim to control handle.
    - b Submit design for approval.
  - 07 Closed Base Fixtures:
    - a Removable 18 gauge stainless steel closure panel mounted under top at plumbing penetrations.
  - 08 Extensions of indirect waste fittings to floor sink and floor drains from sinks, serving counters, and under bar equipment furnished and installed by Division 22.
  - 09 Drain lines painted with aluminum paint where exposed.
- B. Final Plumbing Connections:
- 01 Pre-pipe fabricated equipment containing components, fittings and/or devices required to be connected to building systems.
  - 02 Pre-pipe each component, fitting or device to a utility compartment for final connection. Refer to Utility Connection Plan for capacities.
  - 03 Field-assembled equipment shall have plumbing components completely interconnected under this Section ready for final connection as indicated on Utility Connection Plan.
  - 04 Tag plumbing final connection points of equipment with the following:
    - a Item number.
    - b Name of devices or components.
    - c Type of utility.
- C. Ducts:
- 01 Exhaust Hoods mounted below finished ceiling:
    - a Furnish 18 gauge stainless steel seamless duct risers for final connection to exhaust hoods.
    - b Extend duct risers 6" above finished ceiling.
    - c Trim duct at ceiling with 16 gauge stainless steel angle flange with welded corners.
  - 02 Exhaust Hoods mounted in finished ceiling:
    - a Furnish 18 gauge stainless steel 2" high duct collar for final connection to duct system for exhaust hoods which are furred-in to ceiling.
    - b Trim hood at ceiling with 16 gauge stainless steel angle flange with welded corners.
  - 03 Warewash Equipment:
    - a Furnish 18 gauge stainless steel seamless duct risers for final connection to warewash machines equipped with integral vent cowls or extended hoods.
    - b Extend duct risers 6" above finished ceiling.
    - c Trim duct at ceiling with 16 gauge stainless steel angle flange with welded corners.
  - 04 Ovens/Broilers:
    - a Furnish 16 gauge stainless steel rectangular no-draft flue deflector with a low profile on deck or convection ovens and upright broilers.
    - b Extend diverter forward minimum of 15".
    - c Submit detail for approval.
  - 05 Rotary Oven:
    - a Furnish 18 gauge stainless steel double wall flue pipe for final connection to rotary ovens.
    - b Extend flue pipe 18" above finished ceiling.
    - c Trim flue pipe at ceiling with 16 gauge stainless steel all welded escutcheon.

### 2.3 PLUMBING TRIM

## Exhibit "A"

- A. Faucets:
  - 01 Furnish for sinks or equipment specified under this Section requiring open water supply.
  - 02 Faucets furnished under this Section to be lead free and comply with ANSI/NSF Standard 61, Section 9 requirements.
  - 03 Faucets specified in 2.15 FOODSERVICE EQUIPMENT SCHEDULE.
- B. Drains:
  - 01 Furnish for sinks or equipment specified under this Section requiring removal of liquids.
  - 02 Furnish with connected overflows for sinks specified under this Section.
  - 03 Install specified chrome-plated or stainless steel fittings with washers and locknuts in die-stamped opening.
  - 04 Drains specified in 2.15 FOODSERVICE EQUIPMENT SCHEDULE.

### 2.4 ELECTRICAL REQUIREMENTS

- A. Certification:
  - 01 Certify electrical systems, components and accessories specified under this Section to be in compliance with NEC 70.
- B. Electrical Components:
  - 01 Coordinate foodservice equipment voltage, phase and loads with building system. Confirm existing equipment electrical requirements.
- C. Cord and Caps:
  - 01 Coordinate Foodservice Equipment cord/caps with related receptacles.
  - 02 120 volt equipment shall have Type S0 or SJ0 cord and plug with ground wire fastened to frame/body.
  - 03 Adjust cord lengths on fixed equipment to eliminate loose-hanging excess.
- D. Controls:
  - 01 Provide motor-driven appliance or electrically-heated unit with control switch or starter per Underwriters' Laboratories, Inc. with low-voltage and overload protection.
  - 02 Provide NEMA Type 4 enclosure with remote manual starters, magnetic contactors or starters and push-button stations. NEMA Type 1 enclosure only when installed in a closed base body.
  - 03 Provide 208/240 volt and 460/480 volt equipment or devices with integral, pre-wired step-down transformer to supply 120 volt control circuit.
- E. Motors:
  - 01 120 volt motors:
    - a Manual tumbler type starter with thermal overload protection and interchangeable heating elements.
  - 02 208/240 volt and 460/480 volt motors:
    - a Magnetic starter with low-voltage protection and one interchangeable overload relay per phase.
- F. Heating Elements:
  - 01 Electrically-heated equipment:
    - a Thermostatic controls.
  - 02 Water heating equipment:
    - a Equipped with positive low-water shut-off.
- G. Receptacles:
  - 01 Closed Body Base Receptacles:
    - a Mount in Component Hardware model R73-1210 recessed housing.
    - b Pre-wire receptacles in closed body base to a junction box installed within 6" above bottom of utility or compressor compartments.
  - 02 Open Body Base Receptacles:
    - a Mount on 14 gauge stainless steel panel, 12" x 10-1/2" x 4-1/2" deep, with returned ends and sloping recess. Submit design for approval. Secure panel to underbracing of top.

## Exhibit "A"

- b Pre-wire receptacles on open body base fixtures, to a junction box, mounted on underside of lower shelf. Install vertical wiring in rigid conduit or within tubular leg.
- 03 Fabricated Equipment Receptacles:
  - a Hubbell, Inc. assemblies horizontally-mounted in a metal box with stainless steel cover plate installed in/on fabricated equipment.
- 04 Fabricated Equipment Switches:
  - a Hubbell, Inc. with metal box and Sierra Model NO. C-361 stainless steel cover plate installed in/on fabricated equipment.
- H. Load Centers:
  - 01 Pre-wire load centers installed on fabricated equipment to have all fixture components wired to load center with balanced phase loading.
  - 02 List all breaker/device information, typewritten, on circuit schedule in load center door with enclosed schematic wiring diagram of fixture components.
  - 03 Mount load center(s) within utility compartment(s), per code requirements.
  - 04 Load center wired complete and ready for final connection by Division 26.
- I. Light Fixtures:
  - 01 Fabricated Equipment:
    - a Pre-wire light fixtures with lamps installed in/on fabricated or field-assembled equipment to a junction box for final connection. Install light fixtures in continuous-run when specified.
    - b Display light fixtures installed with stud bolts full-length of display stand and serving shelf. Pre-wire through support posts to an apron-mounted switch.
    - c Heat lamps installed with stud bolts to underside of serving shelf. Provide maximum length lamp chassis, when multiple heat lamps are specified. Install switches and infinite controls remote from lamps.
  - 02 Cold Storage Assembly:
    - a Connect cold storage light fixtures through hub fitting located on top of fixture. Seal hub, airtight at exterior side of walk-in panel.
    - b Install all horizontal conduit above ceiling panels. Install plastic sleeve through ceiling panels for electrical conduit. Seal sleeved penetrations airtight at both sides of panel.
  - 03 Lamps:
    - a Install bulbs in Foodservice Equipment containing a light fixture.
    - b Provide G.E. Model No. 40A15 appliance bulbs for refrigerated and heated cabinets.
    - c Provide Shat-R-Shield lamps or standard lamps sleeved with end caps for exposed fluorescent or LED lamps within a food zone.
- J. Final Electrical Connection:
  - 01 Fabricated Equipment:
    - a Pre-wire fabricated equipment containing electrically-operated components, fittings and/or devices which are direct-connected to building systems. Pre-wire each component, fitting or group thereof to a junction box for final connection. Refer to drawings for circuit loading.
    - b Fabricated equipment containing electrically-operated components and/or devices indicated to have a circuit-breaker load center shall have each component or device pre-wired to a separate circuit breaker for balanced phase loading and single final connecting point.
  - 02 Field-Assembled Equipment:
    - a Pre-wire electrical components completely to single connecting point(s) as indicated on Utility Connection Drawings.
  - 03 Cold Storage Assembly:
    - a Prewire electrical devices of cold storage assembly to a top-mounted junction box for final connection per compartment grouping.
    - b Light fixtures, switches and heated pressure-relief vent.
    - c Door/jamb heaters and temperature monitors/alarms.
  - 04 Tag electrical final connection points of equipment with the following:
    - a Item number.
    - b Name of devices on circuit.
    - c Total electrical load.
    - d Voltage and phase.

## 2.5 FABRICATED EQUIPMENT AND FIXTURES

### A. Approved manufacturers of fabricated food service equipment:

Jero Manufacturing, Inc.  
5117 South 100<sup>th</sup> E. Ave.  
Tulsa, Oklahoma 74145

Keas Stainless Steel Fabricators, Inc.  
4312 S.E. 31st  
Del City, Oklahoma 73115

Kemlee Manufacturing, Inc.  
1404 Industrial Park  
Galena, Kansas 66739

Complete Restaurant Services  
2668 Myrtle Springs Avenue  
Dallas, Texas 75220

- B. All fixtures within this Section are to be constructed by single manufacturer and of uniform design and finish.
- C. All custom fabricated equipment must be built in NSF approved shop and bear NSF label.
- D. All custom fabricated refrigerated equipment must be built in NSF approved shop, meet NSF-7 standards and bear NSF label.
- E. All custom fabricated equipment with electrical and/or plumbing components must be built in U.L. approved shop and bear U.L. mark, manufacture's name, word "LISTED", product name and control number. U.L. mark must be U.L. approved label with manufacture's name, U. L. identification, address and electrical characteristics pre-printed on label. Install label where accessible for viewing but not where it will receive abuse. Fabricated equipment electrical systems must comply with federal, state and local codes and regulations.
- F. Pre-wire counter and components to circuit breaker load centers in utility compartment. Square D QO series, circuit breaker load center with main breaker, cover, ground bar kit and Visi-trip breakers. Load center to have 20% spare capacity.

## 2.6 FIELD JOINTS

### A. Field Joints:

- 01 Provide field joints only when equipment size must be limited for access into building.
- 02 Stainless steel surfaces (tops, edges, splashes) must be fully welded, ground and polished to match finish of adjacent surface.
- 03 Note field joint type and location on shop drawings.

### B. Vertical Joints:

- 01 Terminate field weld 1" above horizontal cove at inaccessible vertical field joints in backsplash of fixture.
- 02 Remaining height of field joint is to be a hairline butt joint with rear mounted offset draw-angles.

### C. Closed Body Base:

- 01 Joints shall be draw-type with hairline seams fully field-welded.

### D. Plastic Laminate:

- 01 Joints shall be doweled, glued and draw-bolted with fasteners.
- 02 Carefully match laminate patterns.

## Exhibit "A"

### 2.7 HOT FOOD WELLS

- A. Vertical Mounted Controls:
  - 01 Remote mount hot food well controls in vertical recessed apron panel.
  - 02 Apron panel is recessed 2" from body line.
  - 03 Mount apron panel on concealed piano hinge at bottom edge; secure with screws at upper corners.
  
- B. Installation:
  - 01 Bottom mount hot food wells into 12" x 20" die-stamped top openings.
  - 02 Turn top flange down into hot food well.
  - 03 Apply high temperature Silicone sealant around hot food well and flange forming complete seal and thermal break.
  - 04 Sealant must have minimum 450°F rating.
  - 05 Install wells per manufactures recommendation.
  
- C. Automatic Water Fill:
  - 01 Inter-connect hot food well drain lines to share "AutoFill" option where specified.
  
- D. Drains:
  - 01 Manifold hot food well drains and extend to within utility compartment for indirect waste connection.
  - 02 Install valve in drain line and extend handle through compartment door or as specified in this Section.
  - 03 Provide individual brass or hi-temp plastic "pull-out" drain plugs for each food well.
  
- E. Enclosure:
  - 01 Enclose underside of hot food wells with removable 18 gauge stainless steel louvered panel. Louver panel with 10% open area per lineal foot.
  
- F. Plate Shelf:
  - 01 Provide 14 gauge stainless steel 9" deep plate shelf full-length of hot food station, per detail.
  - 02 Set shelf 10" below counter top with rear panel coved up to underside of counter top.
  - 03 Turn end panels up square.
  - 04 Turn front of shelf down 1" and return under for closure panel attachment.

### 2.8 VENTILATOR FIRE SUPPRESSION SYSTEM

- A. Installation:
  - 01 Install fire suppression system(s) in ventilators specified in this section.
  - 02 Install in accordance with manufacturer's recommendations and applicable codes or standards.
  - 03 Submit installation certification to Architect.
  
- B. Automatic Chemical System:
  - 01 Install automatic chemical system in each filtered exhaust hood and duct assembly.
  - 02 Provide surface protection above/in all equipment required by NFPA Bulletin No. 96 and local Fire Marshall's regulations.
  - 03 Refer to Contract Drawings for quantity of exhaust fan units serving single or multiple exhaust hoods and coordinate with hood/fan controls.
  
- C. Cylinder Location:
  - 01 Locate chemical cylinders as indicated on drawings.
  - 02 Install piping to exhaust hood(s) in totally-concealed manner.
  - 03 Set top of cylinder cabinet flush with finished ceiling.
  - 04 Provide polished chrome plated tubing piping and fittings, where exposed at cylinder cabinet and interior of exhaust ventilator.
  - 05 Exposed pipe threads are not allowed in or above food zone

## Exhibit "A"

- D. System Components:
  - 01 Ansul Model No. "PIRANHA", system assemblies, in system increments required by dimensions and configuration of foodservice equipment and ventilators.
  - 02 System to comply with U.L. 300 test standards and bear label.
- E. Remote Release:
  - 01 Remote manual release located in path of egress from protected exhaust hood area.
  - 02 Install all conduit and remote pull so only face of pull is visible in wall.
- F. Control System:
  - 01 Ansul Automan cylinder control assembly with four (4) snap-action electric switches.
- G. Fusible Links:
  - 01 Fusible links installed each duct collar of filtered hood/ducts.
  - 02 Fusible links located directly above each cooking appliance required by Code, in quantity required by length of protected appliance.
- H. Discharge Nozzles:
  - 01 Provide High Proximity nozzles above each cooking appliance required by Code.
  - 02 Provide nozzle model P34 / P41 per manufacturers recommendations.
  - 03 Minimize length of drop piping to nozzle.
- I. Fitting Adaptor:
  - 01 Provide "Quik-Seal" adaptor fitting at all ventilator penetrations for distribution pipes or detection lines.
- J. Gas Valves:
  - 01 Provide required quantity and sizes of mechanically-operated gas valves.

### 2.9 COLD STORAGE ASSEMBLIES

- A. Sectional Assemblies:
  - 01 Provide sectional assemblies in size/shape as indicated on drawings, 8'-6" AFF unless otherwise specified.
  - 02 Door locations and size per Contract Documents.
- B. Panel Insulation:
  - 01 Class 1 Urethane with vapor barrier, 4" thickness with minimum of R-32 rating.
    - a Insulation shall have a flame spread index of 25 or less and smoke development index of not more than 450.
- C. Panel Material/Finish:
  - 01 .040" thick stucco-embossed aluminum interior walls and exterior panel surfaces.
- D. Ceiling Material/Finish:
  - 01 24 gauge smooth galvanized steel with baked white polyester finish on interior ceilings.
- E. Panel Protection:
  - 01 Provide protective covering on walls during installation of concrete in or around cold storage assembly.
  - 02 Door(s) must be left open to ventilate interior when concrete is installed in cold storage assembly.
  - 03 Protect exposed surface of panels from damage resulting from other work during installation.
- F. Wherever compartment dimension exceed clear-span ability of ceiling panels, provide I-beam support on exterior of ceiling or spline-hangers. Install ½" diameter steel rods through beam/hangers and secure to structure above. Hanger spacing per manufacturer's recommendation. Beams or posts within compartments are not acceptable.

## Exhibit "A"

- G. Floorless Assemblies:
- 01 6 mil polyethylene sheets in slab recess with all joints lapped 6 inches and sealed to form a watertight seal.
  - 02 Level, square and anchor prefabricated perimeter screeds and partition wall panels to slab recess.
  - 03 2" thick rigid polyurethane board insulation set in mastic with staggered joints. Refer to detail.
    - a Two (2) layers for cooler storage assemblies only.
    - b Three (3) layers for freezers and combination cooler/freezer storage assemblies.
  - 04 15# felt slip sheet over insulation with 6" lapped joints flashed up height of finished floor base.
- H. Dial Thermometer:
- 01 2 1/2" diameter chrome-plated, flush mounted, dual reading, adjustable dial thermometer with recalibration.
  - 02 Thermometers furnished with sufficient length of capillary tubing to extend from exterior front of cold storage assembly to a mounting position of sensor bulb within evaporator return air-stream with tubing clipped to panel at 36" o.c.
- I. Temperature Alarm:
- 01 Modularm Corporation model 75LC flush mount temperature monitor/alarm with dry contacts for connection to remote alarm.
  - 02 Probe Cord:
    - a Provide length required to extend from exterior front of assembly to mounting position of sensor within evaporator return air-stream.
    - b Run probe cord, out through cold storage assembly roof, then above roof to behind evaporator then back through roof and drop into return air stream.
    - c Pre-wire to common connecting point on cold storage assembly roof.
    - d No exposed conduit on interior ceiling.
    - e Seal penetrations at interior and exterior of cold storage assembly.
  - 03 Connection to remote alarm by Division 26.
- J. Light Fixtures:
- 01 Pre-wire switch in door panel and lights to common connecting point on cold storage assembly roof.
  - 02 Installation:
    - a Connect ceiling light fixture through hub fitting located on top of fixture.
    - b Seal hub and conduit interior, airtight at exterior side of walk-in panel.
    - c No exposed conduit on interior ceiling.
    - d Install all horizontal conduit above ceiling panels.
    - e Install plastic sleeve through ceiling panels for electrical conduit. Seal sleeved penetrations airtight at both sides of panel.
- K. Panel Sealant:
- 01 Seal penetrations of panels with Dow Corning 3-6548 silicone RTV foam, full-depth of panel. Trim excess flush.
  - 02 Provide stainless steel escutcheon at sealed area.
- L. Closure Panels:
- 01 Closure material same as wall panels, unless specified otherwise. Refer to detail for materials, panel construction and method of attachment.
  - 02 Install trim strips to building walls and ceiling with concealed attachment.
- M. Compartment Doors:
- 01 36" x 78" nominal clearance unless specified otherwise.
  - 02 Door(s) mounted on three (3) adjustable, spring loaded, lift-off cam hinges.
  - 03 Door(s) swing as indicated on drawings.
  - 04 Reinforce wall panels to rigidly-support door assemblies.
  - 05 Provide replaceable, heater cable at all door opening perimeters. Install 16 gauge stainless steel hat-channel wire chase, full-width of jamb with 1/8" stainless steel removable flush sill, secured with stainless steel screws and sealed watertight to channel.
  - 06 Thermostat control for heater cable at door perimeters.

## Exhibit "A"

- 07 1/8" aluminum diamond tread kickplates 36" high each side of door.
- 08 14" x 24" three-panel glass view window with heater and molded non-metallic inner and outer frame.
- 09 Padlock provisions in door latch with interior safety release.
- 10 Foot treadle door opener.
  
- 11 Door(s) material/finish same as panel finish unless specified otherwise.

### N. Compartment Identification Sign:

- 01 12" x 2" engraved phenolic, black plastic compartment identification sign with 1" high white letters.
- 02 Mount sign centered on compartment door 2" above window.

### O. Custom sized panels must be constructed same as standard panels with like edges, locks and other features.

## 2.10 REFRIGERATED EQUIPMENT SYSTEMS

### A. Refrigeration systems shall be furnished complete with necessary controls and accessories required for proper operation of a working system.

### B. Refrigerants:

- 01 Refrigerants and associated components must comply with the requirements of current codes and regulations.
- 02 Refrigerants must be non-ozone depleting type and comply with the Montreal Protocol Agreement.

### C. Check and adjust self-contained or factory-installed condensing unit to proper operating temperature. Operating temperature to comply with FDA and HACCP guidelines.

## 2.11 COLD STORAGE REFRIGERATION SYSTEMS

### A. Evaporator Coils:

- 01 Specified quantity and model, ceiling-hung by 1/2" o.d. nylon bolts with stainless steel washers and nuts.
- 02 Insert hanger bolts through plastic sleeve and seal penetration airtight.

### B. Evaporator Drain Lines:

- 01 Install evaporator drain lines as indicated on drawings.
- 02 Install cast tee-fittings on drain pan outlet with union and cleanout plug and extend 1" Type K copper drain line through wall panel to air-gap fitting or floor drain.
- 03 Slope drain line 1/2" per foot, trap at exterior of assembly and turn down into drain. Set lines 1" clear from adjacent surfaces.
- 04 Manifold drain lines of adjacent compartments wherever possible. Minimize line runs in rooms below 32°F.
- 05 Install plastic sleeve through compartment wall, seal around drain line and install stainless steel escutcheon with set screws.
- 06 Provide Chromalox "Safe-T-Warp" self-regulating electric heater cable on all drain lines from evaporators in room(s) operating below 36°F.
  - a Install cable from evaporator drain line fitting to wall penetration.
  - b Install cable in accordance with manufacture's recommendations to provide adequate heat on drain line.
  - c Inter-wire cable to unit cooler for continuous operation.
- 07 Cover drain line(s) with 1/2" wall, Armstrong "Armaflex" pipe insulation.
  - a Fully seal all butt joints or mitered joints with factory approved adhesive.
  - b Install "Armaflex" per manufactures recommendations.
- 08 Pre-Assembled Evaporator Coil Components:
  - a Sporlan thermostatic expansion valve with external equalizer.
  - b Eco-Smart demand defrost controller with three (3) temperature sensors.
  - c Manual-lift stem solenoid valve.

## Exhibit "A"

- d Electrical disconnect switch in NEMA 4 enclosure.
- C. Rack-Mounted Compressor/Condensing Unit (scroll unless otherwise specified) Assemblies:
  - 01 Air-cooled units, each fitted with the following accessories and electrical components pre-wired to control panel.
    - a Suction and discharge line vibration eliminators on semi-hermetic/discus compressors.
    - b Shut-off valve at condensing unit inlet and outlet.
    - c Sporlan "Catch-all" refrigerant filter/dehydrator at condensing unit outlet with "See-all" sight glass and cover.
  - 02 Condensing Units Requiring Oil Separator:
    - a Condensing units suppling multi-fixtures.
    - b Located 45' higher than evaporator coil.
    - c Located more than 100' from evaporator coil.
    - d Pipe oil to suction line return of condensing unit with shut-off valve mounted in line.
  - 03 Exterior Mounted Condensing Units:
    - a Compressor/condensing units installed in an area subject to weather conditions or low ambient temperatures furnished with winter controls and type 304 stainless steel enclosure.
    - b Enclosure to include removable louver front outlet for servicing, protective inlet screen and interior baffles to condenser to prevent air flow bypass.
- D. Refrigerant System Installation:
  - 01 Refrigerant Lines:
    - a Type "L" or ARC hard copper tubing.
    - b Wrought copper or brass fittings designed for use with high temperature solder.
    - c Piping joints made with silver solder (Sil-Fos).
    - d Piping properly suspended from and anchored to structure with adjustable hangers 6" o.c. maximum.
    - e Suction lines sized to have maximum pressure drop of two pounds in medium temperature systems.
    - f Suction lines sized to have maximum pressure drop of one pound in low temperature systems.
    - g Liquid lines sized to give maximum pressure to prevent trapping of oil.
  - 02 Suction Lines:
    - a Cover all medium temperature suction lines with 3/4" thick wall, Armstrong "Armaflex" pipe insulation.
    - b Cover all low temperature suction lines with 1" thick wall, Armstrong "Armaflex" pipe insulation.
    - c Fully seal all butt joints or mitered joints with factory approved adhesive.
    - d Install "Armaflex" per manufactures recommendations.
  - 03 Refrigerant lines in PVC or EMT conduit:
    - a Sealed at both ends with Dow Corning 3-6548 silicone RTV foam.
- E. Evacuation and Charging:
  - 01 Evacuation:
    - a After completion of pressure test, system shall be evacuated using an approved auxiliary vacuum pump.
    - b Connections for evacuation to be in accordance with manufacturer's recommendations.
  - 02 Charging:
    - a Charging subsequent to initial charge which is contained in condensing unit is to be given through charging valve in high side passing all liquid refrigerant through a charging dehydrator.
    - b All charging lines and gauges to be purged of air prior to connection with system.
    - c Refrigerant to be new (no prior use) and shall be delivered in clean containers.
    - d After system is fully charged, start and place in full operation.
- F. Start-Up Temperature Reduction:
  - 01 When starting refrigeration system(s), reset refrigerated room thermostats daily for maximum temperature drop of 15°F. per day, down to 36°F. and maximum of 10°F. per day between 36°F. and operating temperature.

## Exhibit "A"

### 2. 12 REGULARLY MANUFACTURED EQUIPMENT

- A. Regularly manufactured equipment and components must be built to NSF standards and bear NSF label.
- B. Provide standard finishes and accessories unless otherwise specified per Contract Documents.
- C. Provide manufacture's most current model, version and style of specified equipment. When primary model has been discontinued provide manufacture's subsequent model with size, function, finish, features, accessories and approvals as specified equipment.
- D. Equipment of like categories shall be the same brand and manufacturer unless otherwise specified in the Contract Documents.

### 2. 13 FABRICATED AND FIELD-ASSEMBLED EQUIPMENT

- A. Provide equipment in arrangement and configuration as shown on Plans, Elevations and Detail Drawings.
- B. Field welding and assembly of fabricated equipment to be performed by manufacturer of equipment.

2. 14 Refer to **PART 2 - PRODUCTS** for components, fittings, accessories, and requirements related to manufactured and fabricated equipment listed.

### 2. 15 FOODSERVICE EQUIPMENT SCHEDULE

#### COMPLIMENTARY BEVERAGE STATIONS

#### ITEM NO. 01BV BEVERAGE COUNTER

- A One (1) - Fabricated, configuration per drawings and details.
- B To Include:
  - 01 Work surface 34" AFF.
  - 02 Engineered stone top and splash constructed per details. Stone selected, by Architect, from manufacture's standard colors.
  - 03 Splash where adjacent to walls.
  - 04 Cut and polish hole(s) in top for carbonated beverage lines. Coordinate size/location with Ice & Carbonated Beverage Dispenser. Polish hole(s) in top for extending beverage lines, cord and plug to services below top. Coordinate size/location with Ice & Carbonated Beverage Dispenser.
  - 05 Cut and polish hole(s) in top for trash chute to receptacle below. Coordinate hole location with trash chute and trash receptacle.
  - 06 Cut and polish hole(s) in top for Base Outlet.
  - 07 Closed body base with plastic laminate covered front, per details. Plastic laminate selected, by Architect, from manufacture's standard colors. Stainless steel ends.
  - 08 Trash receptacle space. Receptacle shelf enclosed with hinged door.
  - 09 Carbonator storage compartment. 14 ga. stainless steel pan per details. Removable pan recessed into toe base, per details and drawings. Storage compartment enclosed with hinged door.
  - 10 Bottom shelf enclosed with hinged doors.
  - 11 Plastic laminate doors per details. Each door with lock, keyed alike.
  - 12 Utility compartment located per drawings.
  - 13 Pre-pipe brass gate valve, below top, to each base outlet.
  - 14 Pre-pipe Base Outlets to a common connection point in utility compartment.
  - 15 Extend drain lines to utility compartment and terminate at opening above floor drain.
  - 16 120V-1ph, 20A receptacle in base with stainless steel cover for connecting Carbonator.

## Exhibit "A"

- 17 120V-1ph, 20A receptacle in base with stainless steel cover for connecting Ice & Carbonated Beverage Dispenser.
- 18 14 ga. stainless steel, channel shaped, toe base per details. Set base in continuous bead of clear silicone sealant at floor. Notch base at floor drain and seal base to floor. Floor drain must be accessible when panel is removed.
- 19 Pre-wire and pre-pipe counter with U.L. components per Article 2.6 Fabricated Equipment and Fixtures this Section.

### C Ancillary Equipment:

- 01 Tomlinson Industries model 1920107, 9" diameter stainless steel chute. Modify length of chute to be 3 1/4" O.A.
- 02 Two (2) Component Hardware, model K50-X125 base with KL50-X122 adapter, deck mount, base outlet.
- 03 Rubbermaid, model FG294700, gray, trash receptacle.

### D Special instructions:

- 01 Install base outlet behind coffee maker and iced tea brewer.
- 02 Brace top to support counter mounted equipment.
- 03 Coordinate toe base with location of beverage lines.

### **ITEM NO. 02BV CUP DISPENSER**

A Seven (7) - Dispense-Rite, model CTC-R-4SS.

### B To Include:

- 01 Stainless steel finish.
- 02 Counter mount.

### C Special Instructions:

- 01 Verify Owner's cup size(s).
- 02 Adjust cup dispensers to accommodate Owner's cups.
- 03 Install two (2) on Item No. 01BV, Beverage Counter.
- 04 Install five (5) on Item No. 09BV, Beverage Counter.

### **ITEM NO. 03BV ICE & CARBONATED BEVERAGE DISPENSER**

A Three (3) - By Owner.

### **ITEM NO. 04BV CARBONATOR**

A Three (3) - By Owner.

### **ITEM NO. 05BV ICED TEA BREWER**

A Three (3) - By Owner.

### **ITEM NO. 06BV CONDIMENT DISPENSER**

A Three (3) - By Owner.

### **ITEM NO. 07BV LID & STRAW TRAY**

A Two (2) - Dispense-Rite, model WLO-1B.

### B To Include:

- 01 Counter mount.
- 02 Removable dividers.

### C Special Instructions:

- 01 Install one (1) on Item No. 01BV, Beverage Counter.

## Exhibit "A"

02 Install one (1) on Item No. 09BV, Beverage Counter.

### **ITEM NO. 08BV COFFEE MAKER**

A Three (3) - By Owner.

### **ITEM NO. 09BV BEVERAGE COUNTER**

A One (1) - Fabricated, configuration per drawings and details.

B To Include:

- 01 Work surface 34" AFF.
- 02 Engineered stone top and splash constructed per details. Stone selected, by Architect, from manufacture's standard colors.
- 03 Splash where adjacent to walls.
- 04 Cut and polish hole(s) in top for carbonated beverage lines. Coordinate size/location with Ice & Carbonated Beverage Dispenser. Polish hole(s) in top for extending beverage lines, cord and plug to services below top. Coordinate size/location with Ice & Carbonated Beverage Dispenser.
- 05 Cut and polish hole(s) in top for trash chute to receptacle below. Coordinate hole location with trash chute and trash receptacle.
- 06 Cut and polish hole(s) in top for Base Outlet.
- 07 Closed body base with plastic laminate covered front, per details. Plastic laminate selected, by Architect, from manufacture's standard colors. Stainless steel ends.
- 08 Trash receptacle space. Receptacle shelf enclosed with hinged door.
- 09 Carbonator storage compartment. 14 ga. stainless steel pan per details. Removable pan recessed into toe base, per details and drawings. Storage compartment enclosed with hinged door.
- 10 Bottom shelf enclosed with hinged doors.
- 11 Plastic laminate doors per details. Each door with lock, keyed alike.
- 12 Utility compartment located per drawings.
- 13 Pre-pipe brass gate valve, below top, to each base outlet.
- 14 Pre-pipe Base Outlets to a common connection point in utility compartment.
- 15 Extend drain lines to utility compartment and terminate at opening above floor drain.
- 16 Two (2) 120V-1ph, 20A receptacle in base with stainless steel cover for connecting Carbonator.
- 17 Two (2) 120V-1ph, 20A receptacle in base with stainless steel cover for connecting Ice & Carbonated Beverage Dispenser.
- 18 14 ga. stainless steel, channel shaped, toe base per details. Set base in continuous bead of clear silicone sealant at floor. Notch base at floor drain and seal base to floor. Floor drain must be accessible when panel is removed.
- 19 Pre-wire and pre-pipe counter with U.L. components per Article 2.6 Fabricated Equipment and Fixtures this Section.

C Ancillary Equipment:

- 01 Two (2) Tomlinson Industries model 1920107, 9" diameter stainless steel chute. Modify length of chute to be 3 1/4" O.A.
- 02 Four (4) Component Hardware, model K50-X125 base with KL50-X122 adapter, deck mount, base outlet.
- 03 Two (2) Rubbermaid, model FG294700, gray, trash receptacle.

D Special instructions:

- 01 Install base outlet behind coffee maker and iced tea brewer.
- 02 Brace top to support counter mounted equipment.
- 03 Coordinate toe base with location of beverage lines.

### **CASINO BAR**

Exhibit "A"

**ITEM NO. 01CB STORAGE SHELVING**

- A One (1) lot - Eagle Group, "Quad-Adjust" with "EAGLEgard" epoxy finish. Each section free standing with five (5) shelves and four (4) 86" posts.
- B Each section to include:
  - 01 Two (2) QuadTruss shelves.
  - 02 Three (3) Quad-Adjust shelves.
  - 03 Four (4) posts.
- C Sections:
  - 01 One (1) 21" x 36"
  - 02 Five (5) 21" x 48".
- D Special instructions:
  - 01 Set bottom shelf 10" AFF. Set additional shelves 17" O.C.
  - 02 Set QuadTruss shelves top and bottom. Remaining shelves Quad-Adjust.

**ITEM NO. 02CB LIQUOR SYSTEM**

- A Three (3) - By Owner.

**ITEM NO. 03CB WALL SHELF**

- A One (1) - Fabricated, configuration per details and drawings.
- B To Include:
  - 01 16 ga. stainless steel, fully welded, wall mounted shelf on cantilever brackets.
- C Section:
  - 01 One (1) 18" x 90"
- D Special Instructions:
  - 01 Coordinate mounting height of shelf with Item No. 04CB, Bag Rack.

**ITEM NO. 04CB BAG RACK**

- A Nine (9) - By Owner.

**ITEM NO. 05CB CARBONATOR**

- A Nine (9) - By Owner.

**ITEM NO. 06CB NUMBER NOT USED**

**ITEM NO. 07CB BACK-BAR**

- A One (1) - By Division 06.

**ITEM NO. 08CB BACK-BAR REFRIGERATOR**

- A Two (2) - Glastender, model BB84, self-contained.
- B To include:
  - 01 Stainless steel top.
  - 02 Stainless steel finish on front and door.
  - 03 Black vinyl finish on sides.
  - 04 Stainless steel interior finish.

## Exhibit "A"

- 05 Hinge door per drawing.
- 06 Door lock. Key all locks alike.
- 07 Compressor location per drawing.
- 08 4" dia. caster set.

### C Special Instructions:

- 01 Coordinate caster height with construction of Item No. 07CB, Back-Bar.
- 02 Install into base of Item No. 07FB, Back-Bar.
- 03 Coordinate installation with Millwork Contractor.

### **ITEM NO. 09CB BACK-BAR REFRIGERATOR**

A Two (2) - Glastender, model BB60, self-contained.

### B To include:

- 01 Stainless steel top.
- 02 Stainless steel finish on front and door.
- 03 Black vinyl finish on sides.
- 04 Stainless steel interior finish.
- 05 Hinge door per drawing.
- 06 Door lock. Key all locks alike.
- 07 Compressor location per drawing.
- 08 4" dia. caster set.

### C Special Instructions:

- 01 Coordinate caster height with construction of Item No. 07CB, Back-Bar.
- 02 Install into base of Item No. 07FB, Back-Bar.
- 03 Coordinate installation with Millwork Contractor.

### **ITEM NO. 10CB WALL SHELF**

A One (1) - Fabricated, configuration per details and drawings.

### B To Include:

- 01 16 ga. stainless steel, fully welded, wall mounted shelf on cantilever brackets.

### C Section:

- 01 One (1) 18" x 90"

### D Special Instructions:

- 01 Coordinate mounting height of shelf with Item No. 04CB, Bag Rack.

### **ITEM NO. 11CB MUG CHILLER**

A Two (2) - Glastender, model MF36-S2 .

### B To include:

- 01 Stainless steel exterior finish.
- 02 Stainless steel interior finish.
- 03 Two (2) wire shelves.
- 04 Cord and plug.
- 05 3-1/2" dia. caster set.

### **ITEM NO. 12CB GLASS RINSER**

A One (1) lot - Chill-Rite. Included in Item No. 13CB, Beer System.

### B Special Instructions:

- 01 Install into top of Item No. 07CB, Back-Bar.
- 02 Install drip tray per manufactures recommendations.

## Exhibit "A"

- 03 Coordinate installation with Item No. 13CB, Beer System, dispensing towers.
- 04 Coordinate installation with Millwork Contractor.

### **ITEM NO. 13CB BEER SYSTEM**

- A One (1) lot - Chill-Rite, "Millennium" beer system.
- B To include:
  - 01 Two (2) Model MLN-75, 1/3 h.p., air cooled, glycol chiller.
  - 02 Floor mounted chiller stand.
  - 03 Chill-Rite glycol jumper.
  - 04 ST-.5" trunk line housing with eight (8) product lines and two (2) coolant lines. Trunk line NSF-51/NSF-61 compliant. Length as required for complete installation.
  - 05 Twelve (12) beer "Y"s.
  - 06 Six (6) dual beer pump plate assembly with FOB's and locking regulators.
  - 07 Two (2) model Pirogue - 6 stainless steel beer dispensing tower. Each tower to include six (6) faucets with black handles (Casino Bar).
  - 08 Two (2) counter mounted drip pan with rinser (Casino Bar).
  - 09 Model THT-6-SS stainless steel beer dispensing tower. Tower to include six (6) faucets with black handles (Fine Dining Bar).
  - 10 Model THT-6-DP-stainless steel drip pan (counter mounted) with rinser (Fine Dining Bar)..
  - 11 High pressure CO2 regulator.
  - 12 USP Food Grade Propylene Glycol. Quantity as required for complete installation.
  - 13 Parts, accessories, and fittings for complete installation.
- C Special instructions:
  - 01 Provide factory or factory authorized installation.
  - 02 Install beer system with components, completely connected and operational.
  - 03 Mount Pirogue Beer Dispensing Towers on Item No. 07CB, Back-Bar.
  - 04 Mount THT Beer Dispensing Tower on Item No. 08FB, Back-Bar
  - 05 Tapping equipment by Owner.

### **ITEM NO. 14CB BAR**

- A One (1) - By Division 06.

### **ITEM NO. 15CB CASHIER'S STAND**

- A Three (3) - Glastender, model PCB-24 .
- B To include:
  - 01 Hinge door per drawings.

### **ITEM NO. 16CB CASH REGISTER**

- A Three (3) - By Owner.

### **ITEM NO. 17CB BAR STATION**

- A One (1) - Glastender, bar station, configuration per drawings. Consisting of the following components.
- B To include:
  - 01 Model DBA-18 drainboard.
  - 02 Model IBA-24-CP10, ice chest with built-in ten (10) circuit cold plate.
  - 03 Two (2) BW3 bottle wells with sliding cover.
  - 04 Model DBA-6 drainboard.
  - 05 Model DBG-24-RS glass rack storage with drainboard top and sliding intermediate and bottom shelves.
  - 06 Model SSR-18 speed rail.
  - 07 Model SSR-30 speed rail.

## Exhibit "A"

- C Special Instructions:
  - 01 Join sections together as one unitized integral bar station per drawings.
  - 02 Assemble sections, as shown on drawings, into single unit using common leg. Minimize number of legs.
  - 03 Submit shop drawing of single unit bar station. Coordinate drawing with bar die and top.

### **ITEM NO. 18CB BAR STATION**

- A One (1) - Glastender, bar station, configuration per drawings. Consisting of the following components.
- B To include:
  - 01 Model BSA-12, blender station with sink, drain and junction box for duplex GFI receptacle.
  - 02 Model DBA-18 drainboard.
  - 03 Model IBA-24-CP10, ice chest with built-in ten (10) circuit cold plate.
  - 04 Two (2) BW3 bottle wells with sliding cover.
  - 05 Model DBA-18 drainboard.
  - 06 Model HSA-12-D hand sink with soap dispenser, towel dispenser and drain.
  - 07 Two (2) Model SSR-30 speed rail.
- C Ancillary Equipment:
  - 01 Two (2) Component Hardware, model KL45-4006-SE1, splash mount, faucet with 6" swing spout.
  - 02 Mount 120V-1ph, 20A, GFI duplex receptacle into junction box below blender shelf.
- D Special Instructions:
  - 01 Join sections together as one unitized integral bar station per drawings.
  - 02 Assemble sections, as shown on drawings, into single unit using common leg. Minimize number of legs.
  - 03 Submit shop drawing of single unit bar station. Coordinate drawing with bar die and top.

### **ITEM NO. 19CB BAR STATION**

- A One (1) - Glastender, bar station, configuration per drawings. Consisting of the following components.
- B To include:
  - 01 Model DBGR-24-RS glass rack storage with drainboard top and sliding intermediate and bottom shelves.
  - 02 Model DBA-12 drainboard.
  - 03 Model IBA-24-CP10, ice chest with built-in ten (10) circuit cold plate.
  - 04 Two (2) BW3 bottle wells with sliding cover.
  - 05 Model DBA-24 drainboard.
  - 06 Model BSA-12, blender station with sink, drain and junction box for duplex GFI receptacle.
  - 07 Two (2) Model SSR-30 speed rail.
- C Ancillary Equipment:
  - 01 Component Hardware, model KL45-4006-SE1, splash mount, faucet with 6" swing spout.
  - 02 Mount 120V-1ph, 20A, GFI duplex receptacle into junction box below blender shelf.
- D Special Instructions:
  - 01 Join sections together as one unitized integral bar station per drawings.
  - 02 Assemble sections, as shown on drawings, into single unit using common leg. Minimize number of legs.
  - 03 Submit shop drawing of single unit bar station. Coordinate drawing with bar die and top.

### **ITEM NO. 20CB NUMBER NOT USED**

### **ITEM NO. 21CB SPEED GUN**

- A Six (6) - By Owner.

## Exhibit "A"

### **ITEM NO. 22CB GLASSWASHER**

- A Two (2) - Champion, model CG. One (1) Clockwise rotation. One (1) Counter Clockwise rotation.
- B To Include:
  - 01 Stainless steel top, front and side panels.
  - 02 Front access door.
  - 03 Fully automatic.
  - 04 Regulated electric heat (3.0KW).
  - 05 Detergent, sanitizer and rinse aid pumps.
  - 06 Drain tray and waste collector.
  - 07 Water pressure reducing valve.
  - 08 Water hammer arrestor.
  - 09 Eighteen (18) months parts and labor warranty from date of start-up. Warranty to include round trip drive time to jobsite.

### **ITEM NO. 23CB BAR STATION**

- A One (1) - Glastender, bar station, configuration per drawings. Consisting of the following components.
- B To include:
  - 01 Model BSA-12, blender station with sink, drain and junction box for duplex GFI receptacle.
  - 02 Model HSA-12-D hand sink with soap dispenser, towel dispenser and drain.
- C Ancillary Equipment:
  - 01 Two (2) Component Hardware, model KL45-4006-SE1, splash mount, faucet with 6" swing spout.
  - 02 Mount 120V-1ph, 20A, GFI duplex receptacle into junction box below blender shelf.
- D Special Instructions:
  - 01 Join sections together as one unitized integral bar station per drawings.
  - 02 Assemble sections, as shown on drawings, into single unit using common leg. Minimize number of legs.
  - 03 Submit shop drawing of single unit bar station. Coordinate drawing with bar die and top.

### **ITEM NO. 24CB COCKTAIL STATION**

- A One (1) - Glastender, model CS-72-CCW - Modified, per drawings.
- B Consisting of the following components:
  - 01 Tubing chase.
  - 02 Pass-thru ice bin with ten (10) circuit, sealed, cold plate.
  - 03 Blender shelf.
  - 04 Double speed rail.
  - 05 Two (2) waste sinks.
  - 06 Two (2) lift-out plastic strainers.
  - 07 15" wide stainless steel drain shelf with removable perforated inserts.
  - 08 Model DOS/SS-72 15" wide stainless steel double overshef.
  - 09 Stainless steel front and end panels.
  - 10 Delete factory installed glasswasher from station. Provide clear opening within unit for field installation of Champion glasswasher.
- C Ancillary Equipment:
  - 01 Champion, model CG2, glasswasher.
    - a Counter-Clockwise rotation.
    - b Stainless steel top, front and side panels.
    - c Access door left.
    - d Fully automatic.
    - e Regulated electric heat (3.0KW).
    - f Detergent, sanitizer and rinse aid pumps.
    - g Drain tray and waste collector.
    - h Water pressure reducing valve.

## Exhibit "A"

- i Water hammer arrestor.
  - j Eighteen (18) months parts and labor warranty from date of start-up. Warranty to include Technician's round trip drive time to jobsite.
- 02 Component Hardware, model KL41-4001-SE1, deck mount, swivel gooseneck faucet.  
03 Component Hardware, model L73-2004B-32 undershelf fluorescent light fixture.  
04 Mount junction box with 120V-1ph, 20A GFI duplex receptacle below blender shelf.

D Special instructions:

- 01 Install glasswasher as shown on drawings and details.
- 02 Modify hood opening of glasswasher per recommendations of Manufacturers Representative.
- 03 Provide chase through end panel for access to utilities. Coordinate size/location with utility rough-in. Install finished grommet at opening.
- 04 Mount fluorescent light, below drain shelf.
- 05 Assemble accessories and components into a single unit. Minimize legs.
- 06 Submit shop drawing.

**ITEM NO. 25CB COCKTAIL COUNTER**

- A One (1) - By Division 06.

**ITEM NO. 26CB COFFEE MAKER**

- A One (1) - By Owner.

**ITEM NO. 27CB ICED TEA BREWER**

- A One (1) - By Owner.

**ITEM NO. 28CB ICE MAKER W/ TRANSPORT CART**

- A Two (2) - Hoshizaki, model KM-901MAJ, air cooled .

B To Include:

- 01 Crescent Cube ice.

C Ancillary Equipment:

- 01 Water hammer arrestor.
- 02 Water pressure reducing valve.
- 03 Two (2) Everpure model EV9325-23 "Insurice" TRIPLE PF-I4000 water filter system.
- 04 San Jamar, model SI9000, Saf-T-Scoop Guardian System.
- 05 Follett Corp. model DEV1650SG-60-75, bin with stainless steel exterior and base. Provide SmartCART 75 with three (3) totes, ice paddle, ice rake and hanging bracket.

D Special Instructions:

- 01 Install ice maker on bin. Include all accessories required for complete installation.
- 02 Locate front of ice maker flush with front of ice bin.
- 03 Mount water filter on adjacent walls with 16 ga. stainless steel mounting plate. Size and shape to accommodate filter bracket. Attach mounting plate to wall with stainless steel pan head screws. Weld stainless steel keyhole studs to mounting plate and attach filter bracket.
- 04 Mount scoop hanging bracket on side of bin with 16 ga. stainless steel mounting plate. Size and shape to accommodate hanging bracket. Weld threaded stainless steel studs to ice bin and attach mounting plate with chrome plated, locking, cap nuts. Weld stainless steel keyhole studs to mounting plate and attach hanging bracket.

## **EMPLOYEE DINING ROOM**

**ITEM NO. 01ED NUMBER NOT USED**

## Exhibit "A"

### ITEM NO. 02ED NUMBER NOT USED

### ITEM NO. 03ED SERVING COUNTER

- A One (1) - Delfield, ShellySteel, mobile serving counter, configuration per drawings.
- B Consisting of the following components:
- 01 Model SCS-36-B Refrigerated Cold Food Counter.
- a Counter top 34" AFF.
  - b 14" top extension modification.
  - c 14 ga., 304 type, stainless steel top.
  - d 18 ga. stainless steel base.
  - e NFS-7 refrigerated cold pan.
  - f Apron panel below top on server's side.
  - g Model G-50 stainless steel, single sided, adjustable food shield with shelf. Provide incandescent light fixture, under food shield, wired to base.
  - h Model E-50 stainless steel, 12" wide, folding, solid tray slide. Mounted 34" AFF.
  - i Locking devise on ends for joining counters.
  - j Extend drain line an terminate above floor drain.
  - k Pre-wire light fixture to switch in apron panel on server side.
  - l Pre-wire cold pan to switch in apron panel on server side.
  - m Pre-wire 120/208V-1ph receptacle on interior of base to connect Hot Food Counter cord and plug.
  - n Provide single electrical cord and plug for Refrigerated Cold Food Counter. Pre-wire all components to common connection point. Connect cord and plug to receptacle in wall.
  - o Cord and plug from Refrigerated Cold Food Counter to provide electrical service for entire Serving Counter.
  - p 5" dia. swivel casters with polyurethane tires. Casters with brakes.
  - q Plastic laminate panels front and sides. Plastic laminate selected, by Architect, from manufactures standard, matte finished, colors.
- 02 Model SH-3-NU Three Well Hot Food Counter.
- a Counter top 34" AFF.
  - b 10" top extension modification.
  - c 14 ga., 304 type, stainless steel top.
  - d 18 ga. stainless steel base.
  - e Apron panel below top on server's side.
  - f Model G-60 stainless steel, single sided, adjustable food shield with shelf. Provide incandescent light fixture, under food shield, wired to base.
  - g Model E-60 stainless steel, 12" wide, folding, solid tray slide. Mounted 34" AFF.
  - h Locking devise on ends for joining counters.
  - i Manifold hot food well drain lines to single connection point and extend to drain valve.
  - j Mount drain valve on, server side, left end of counter.
  - k Extend drain line an terminate above floor drain.
  - l Pre-wire light fixture to switch in apron panel on server side.
  - m Pre-wire hot food well to controls in apron panel on server side.
  - n Pre-wire 120V-1ph receptacle on interior of base to connect Cashier's Counter cord and plug.
  - o Provide single electrical cord and plug for Hot Food Counter. Pre-wire all components to common connection point. Connect cord and plug to receptacle in base of Refrigerated Cold Food Counter.
  - p 5" dia. swivel casters with polyurethane tires. Casters with brakes.
  - q Plastic laminate panels front and sides. Plastic laminate selected, by Architect, from manufactures standard, matte finished, colors.
- 03 Model SCS-30 Cashier's Counter.
- a Counter top 34" AFF.
  - b 14 ga., 304 type, stainless steel top.
  - c 18 stainless steel base.
  - d 2 1/2" hole in top with grommet for cash register cord, plug and inter-connection cable.
  - e Cashier's drawer.
  - f Stainless steel undershelf.
  - g Model E-30 stainless steel, 12" wide, folding, solid tray slide. Mounted 34" AFF.

## Exhibit "A"

- h Locking devise on right end for joining counters.
- i Pre-wire 120V-1ph receptacle on interior of base to connect cash register cord and plug.
- j Provide single electrical cord and plug for Cashier's Counter. Pre-wire all components to common connection point. Connect cord and plug to receptacle in base of Hot Food Counter.
- k 5" dia. swivel casters with polyurethane tires. Casters with brakes.
- l Plastic laminate panels front and sides. Plastic laminate selected, by Architect, from manufactures standard, matte finished, colors.

### C Special instructions:

- 01 Join Item 01, Refrigerated Cold Food Counter with Item 02, Hot Food Counter.
- 02 Join Item 02, Hot Food Counter with Item 03, Cashier's Counter.
- 03 Submit shop drawing of Serving Counter detailing equipment line-up and electrical connections.

## **ITEM NO. 04ED BEVERAGE COUNTER**

A One (1) - Fabricated, configuration per drawings and details.

### B To Include:

- 01 Work surface 34" AFF.
- 02 Stainless steel top.
- 03 Splash where adjacent to walls and equipment.
- 04 Cut and polish hole(s) in top for extending beverage lines, cord and plug to services below top. Coordinate size/location with Ice & Carbonated Beverage Dispenser.
- 05 Cut and polish hole(s) in top for Base Outlet.
- 06 Closed body base with stainless steel finish, per details.
- 07 Cutout for Item No. 05ED, Undercounter Refrigerator. Provide 18 ga. stainless steel lining at rear and sides of cutout.
- 08 Carbonator storage compartment. 14 ga. stainless steel pan with drain, per details. Removable pan recessed into toe base, per drawings and details. Storage compartment enclosed with hinged door.
- 09 Bottom shelf enclosed with hinged doors.
- 10 Stainless steel door per details. Each door with lock, keyed alike.
- 11 Utility compartment located per drawings.
- 12 Stainless steel removable access panel, per details.
- 13 Pre-pipe brass gate valve, below top, to each base outlet.
- 14 Pre-pipe Base Outlets to a common connection point in utility compartment.
- 15 Extend drain lines to utility compartment and terminate at opening above floor drain.
- 16 14 ga. stainless steel, channel shaped, toe base per details. Set base in continuous bead of clear silicone sealant at floor. Notch base at floor drain and seal base to floor. Floor drain must be accessible when panel is removed.
- 17 Pre-wire and pre-pipe counter with U.L. components per Article 2.6 Fabricated Equipment and Fixtures this Section.

### C Ancillary Equipment:

- 01 Two (2) Component Hardware, model K50-X125 base with KL50-X122 adapter, deck mount, base outlet.

### D Special instructions:

- 01 Install base outlet behind coffee maker and iced tea brewer.
- 02 Park Item No. 05ED Undercounter Refrigerator in base.
- 03 Brace top to support counter mounted equipment.
- 04 Coordinate base with location of beverage lines.

## **ITEM NO. 05ED UNDERCOUNTER REFRIGERATOR**

A One (1) - Continental Refrigerator, model DL36-SS-U.

### B To Include:

- 01 Stainless steel top, front and sides.
- 02 Stainless steel interior.

## Exhibit "A"

- 03 Front breathing refrigeration.
- 04 Hinge doors per drawings.
- 05 Cord and plug.
- 06 1 3/8" dia. swivel casters.

- C Special Instructions:
  - 01 Install into base of Item No. 04ED, Beverage Counter.

### **ITEM NO. 06ED LID & STAW TRAY**

- A One (1) - Dispense-Rite, model WLO-1B.

- B To Include:
  - 01 Counter mount.
  - 02 Removable dividers.

- C Special Instructions:
  - 01 Install on Item No. 04ED, Beverage Counter.

### **ITEM NO. 07ED CONDIMENT DISPENSER**

- A One (1) - By Owner.

### **ITEM NO. 08ED COFFEE MAKER**

- A One (1) - By Owner.

### **ITEM NO. 09ED ICED TEA BREWER**

- A One (1) - By Owner.

### **ITEM NO. 10ED MILK DISPENSER**

- A One (1) - By Owner.

### **ITEM NO. 11ED CARBONATOR**

- A One (1) - By Owner.

### **ITEM NO. 12ED ICE & CARBONATED BEVERAGE DISPENSER**

- A One (1) - By Owner.

### **ITEM NO. 13ED CUP DISPENSER**

- A One (1) - Dispense-Rite, model CTC-R-4SS.
- B To Include:
  - 01 Stainless steel finish.
  - 02 Counter mount.
- C Special Instructions:
  - 01 Verify Owner's cup size(s).
  - 02 Adjust cup dispensers to accommodate Owner's cups.
  - 03 Install on Item No. 23ED, Serving Counter.

### **ITEM NO. 14ED MICROWAVE OVEN**

- A One (1) - By Owner.

**ITEM NO. 15ED RESIDENTIAL REFRIGERATOR**

A One (1) - By Owner.

**GRAB-N-GO**

**ITEM NO. 01GG WALK-IN COOLER & FREEZER**

A One (1) - Mid-South Industries, Thermo-Kool, 15'- 2" long x 25'- 11-1/2" wide x 9'- 4" high. Provide per details, drawings and PART 2-PRODUCTS Articles 2.09 and 2.11.

B To include:

- 01 Without floor.
- 02 13-1/2" high foam screed.
- 03 Finished floor by General Contractor.
- 04 N.S.F. construction.
- 05 U.L. classified.
- 06 Class I foam.
- 07 36" x 78" door.
- 08 Hinge doors per drawings.
- 09 Chrome plated hardware.
- 10 Door with automatic closer, self-closing hinges, foot treadle, magnetic latch, magnetic gasket, cylinder lock and kickplates each side. Provide each door with three spring loaded hinges.
- 11 Component Hardware model VXS-LEDPK10N-PC series, LED, vapor-proof, 10W, light fixture with lamp and protective globe. Ceiling mounted in each compartment per drawings. Pre-wire to common connecting point, on walk-in roof. No exposed conduit on interior ceiling.
- 12 Heated threshold.
- 13 Apply 1/8" thick x 36" high, No. 6061-T6 hard-alloy aluminum diamond tread plate to all exposed exterior walls and walk-thru door (interior and exterior). Seal all joints with gray colored Dow-Corning 795 silicone sealant.
- 14 Closure panels at exposed sides per detail.
- 15 Angled wall trim at walls per detail.
- 16 Provide each compartment with Modularm, Corporation model 75LC , flush mount temperature alarm and walk-in light manager with dry contacts for connection to remote alarm (connection to remote alarm by Division 26) and probe-cord length required to extend from exterior front of assembly to a mounting position of the sensor within evaporator return air-stream. Pre-wire to common connecting point, (light connection), on walk-in roof. No exposed conduit on interior ceiling. Set light timer to leave lights on for 30 minutes.
- 17 Heated pressure relief port in cooler. Pre-wire to common connecting point, (light connection), on walk-in roof. No exposed conduit on interior ceiling.
- 18 Heated pressure relief port in freezer. Pre-wire to common connecting point, (light connection), on walk-in roof. No exposed conduit on interior ceiling.
- 19 Provide Kingman Industries, "Thermo-Curtain", model 6-2-04 curtain at each door opening. Vulene vinyl, breakaway loop, strips with rounded edges and 50% overlap. Include all mounting hardware.
- 20 Provide New Age Industrial Corp., Inc., 5" high aluminum baseboard, at interior of each compartment. Miter inside and outside corners. Smooth edges of outside corners. Install baseboard after interior finish floor is installed. Set base bottom and top edges in bead of silicone sealant.
- 21 Construct all special size panels using same methods, materials and locking system as used to construct standard panels. Special size panels must connect to and be locked with other panels, using joint design and locks identical to standard panels. Connecting of panels by any other method is not acceptable.

## Exhibit "A"

- C Ancillary Equipment:
- 01 Refrigeration Design Technologies Inc., refrigeration systems as follows:
    - a MOZ-series , 208V-3ph, pre-assembled remote, with fused disconnect and using R407A refrigerant in refrigeration system. Provide Eco-Smart demand defrost controllers with expansion valve, solenoid valve pre-wired and mounted on evaporators. Job site installation to consist of piping condensing unit to evaporator, evacuating and charging units with refrigerant.
    - b Cooler, +35°F.: Model MOZ015M63C, (1.5 HP), medium temp, air-cooled compressor. model ADT-140, 120V-1ph, evaporator. Cooler defrost to be "Ecosmart" type with positive refrigeration cycle shutdown.
    - c Freezer, -10°F: Model MOZ055L63C, (5.5 HP), low temp, air-cooled compressor. Model LET-140, 208V-1ph, evaporator with electric defrost initiated by "Ecosmart" demand defrost controller.
    - f Refrigeration systems with winter controls and stainless steel, exterior weather-proof housings.
- D Special Instructions:
- 01 Installation must be supervised by factory personnel or factory authorized personnel.
  - 02 Install walk-in walls into building floor recess per drawings.
  - 03 Level and square exterior wall and partition floor screeds. Anchor screeds to slab recess.
  - 04 Prior to assembly of insulated panels, apply 1/4" to 3/8" bead of Dow-Corning 795 silicone sealant (color gray or white to match panel finish), at exterior side of panel tongue and groove edge.
  - 05 Protect exposed surface of panels from installation of concrete floor and other work. Provide protective covering on walls during installation of concrete in or around walk-in. Door(s) must be left open to ventilate interior when concrete is installed in walk-in interior.
  - 06 Install condensing units on building roof per details, drawings and manufactures recommendations.
  - 07 Install evaporator coils as indicated on drawings per manufactures recommendations.

### **ITEM NO. 02GG WALK-IN SHELVING**

- A One (1) lot - Eagle Group, "Quad-Adjust" with "EAGLEgard" epoxy finish. Each section free standing with five (5) shelves and four (4) 86" posts. Section below evaporator provide three (3) shelves and four (4) 63" posts.
- B Each section to include:
- 01 Two (2) QuadTruss shelves.
  - 02 Three (3) Quad-Adjust shelves.
  - 03 Four (4) posts.
- C Sections:
- 01 Two (2) 21" x 30"
  - 02 Nine (9) 21" x 36"
  - 03 Seven (7) 21" x 42"
  - 04 Ten (10) 21" x 48".
- D Special instructions:
- 01 Set bottom shelf 10" AFF. Set additional shelves 17" O.C.
  - 02 Set QuadTruss shelves top and bottom. Remaining shelves Quad-Adjust.
  - 03 Section below evaporator include two (2) Quad-Truss and one (1) Quad-Adjust shelves.

### **ITEM NO. 03GG STORAGE SHELVING**

- A One (1) lot - Eagle Group, "Quad-Adjust" with "EAGLEgard" epoxy finish. Each section free standing with five (5) shelves and four (4) 86" posts.

## Exhibit "A"

- B Each section to include:
  - 01 Two (2) QuadTruss shelves.
  - 02 Three (3) Quad-Adjust shelves.
  - 03 Four (4) posts.
- C Sections:
  - 01 Four (4) 21" x 36"
  - 02 Three (3) 21" x 42"
  - 03 Eleven (11) 21" x 48".
- D Special instructions:
  - 01 Set bottom shelf 10" AFF. Set additional shelves 17" O.C.
  - 02 Set QuadTruss shelves top and bottom. Remaining shelves Quad-Adjust.

### **ITEM NO. 04GG STORAGE SHELVING**

- A One (1) lot - Eagle Group, "Quad-Adjust" with "EAGLEgard" epoxy finish. Each section free standing with five (5) shelves and four (4) 86" posts.
- B Each section to include:
  - 01 Two (2) QuadTruss shelves.
  - 02 Three (3) Quad-Adjust shelves.
  - 03 Four (4) posts.
- C Sections:
  - 01 One (1) 21" x 42".
- D Special instructions:
  - 01 Set bottom shelf 10" AFF. Set additional shelves 17" O.C.
  - 02 Set QuadTruss shelves top and bottom. Remaining shelves Quad-Adjust.

### **ITEM NO. 05GG MOBILE WORK TABLE**

- A One (1) - Fabricated, configuration per details and drawings.
- B To include:
  - 01 Work surface 36" AFF.
  - 02 Stainless steel construction.
  - 03 Open structure base.
  - 04 Undershef.
  - 05 5" dia. swivel casters with stainless steel yokes and polyurethane tires. Two (2) casters with brakes. Refer to "Casters" in this Section.

### **ITEM NO. 06GG MOBILE SLICER STAND**

- A One (1) - Piper Products, model 331-3424.
- B To Include:
  - 01 Rotating bumper.
  - 02 5" dia. polyurethane tired casters.
  - 03 Two (2) locking brakes.

### **ITEM NO. 07GG SLICER**

- A One (1) - Hobart, model HS8N-1.

## Exhibit "A"

- B To Include:
  - 01 Non-removable knife.
- C Special Instructions:
  - 01 Install on Item No. 06GG, Mobile Slicer Stand.

### **ITEM NO. 08GG VEGETABLE PREPARATION TABLE**

- A One (1) - Fabricated, configuration per details and drawings.
- B To include:
  - 01 Work surface 36" AFF.
  - 02 Stainless steel construction.
  - 03 Marine edge top.
  - 04 18" x 18" x 12" deep sink compartment.
  - 05 Two (2) 20" x 18" x 3/4" deep recessed top with 18" x 18" x 11-1/4" deep sink compartment per detail.
  - 06 Can opener in top of table, per detail.
  - 07 Open structure base.
  - 08 Undershelf where unobstructed.
  - 09 Parking space in base for trash can.
  - 10 Corner legs with flanged feet.
  - 11 Flanged foot where required by the contract documents.
  - 12 14 ga. stainless steel bracket below top with cutting board holder. Construct per detail.
  - 13 Two (2) 14 ga. stainless steel bracket below top for mounting knife rack. Construct per detail.
  - 14 Elevated shelf per details and drawings. Table mounted 21" above top.
  - 15 Full length utensil rack mounted above table, per details.
  - 16 Two (2) 16 ga. stainless steel printer stands mounted at each end of elevated shelf.
- C Ancillary Equipment:
  - 01 Two (2) Component Hardware, model KL51-9012-SE1, deck mount, faucet with 12" swing spout.
  - 02 Nemco, model 56050-1, can opener.
  - 03 Two (2) Richlite 3/4" thick, reversible, NSF approved, cutting board with finger hole.
  - 04 Two (2) Edlund, model KR-699, knife rack.
  - 05 Three (3) Component Hardware, model S90-0020-N, drawer.
  - 06 Three (3) Component Hardware, model DSS-8015, lever drain assembly.
- D Special instructions:
  - 01 Install faucet.
  - 02 Install can opener.
  - 03 Install knife rack on bracket.
  - 04 Cutting boards to fit into recessed top of sink compartment.
  - 05 Verify size of printer with Owner and coordinate with stands.
  - 06 Anchor table to floor.

### **ITEM NO. 09GG MOBILE MIXER STAND**

- A One (1) - Piper Products, model 121-23-29TSS.
- B To Include:
  - 01 Model MX-52-R rack.
  - 02 Rotating bumper.
  - 03 5" dia. polyurethane tired casters.
  - 04 Two (2) locking brakes.

### **ITEM NO. 10GG COOK OIL SYSTEM**

- A One (1) - By Owner.

## Exhibit "A"

### **ITEM NO. 11GG 20 QUART MIXER**

- A One (1) - Hobart, model HL200.
- B To Include:
  - 01 Stainless steel 20 qt. bowl.
  - 02 "B" beater.
  - 03 "D" wire whip.
  - 04 "ED" dough hook.
- C Special Instructions:
  - 01 Provide Hobart branded accessories.
  - 02 Anchor to Item No. 09GG, Mobile Mixer Stand.
  - 03 Seal to Item No. 09GG, Mobile Mixer Stand.

### **ITEM NO. 12GG MOBILE COOLING RACK**

- A Three (3) - Cres-Cor, model 207-UA-13A.
- B To Include:
  - 01 Perimeter bumper.
  - 02 Polyurethane tired casters.

### **ITEM NO. 13GG MOBILE HEATED CABINET**

- A One (1) - Cres-Cor, model H-137-SUA-12D.
- B To Include:
  - 01 Hinge door per drawing.
  - 02 Perimeter bumper.
  - 03 Polyurethane tired casters.

### **ITEM NO. 14GG MOBILE COOK/HOLD CABINET**

- A One (1) - Alto-Shaam, model 1000-TH-II.
- B To Include:
  - 01 Hinge door per drawing.
  - 02 Door lock.
  - 03 Perimeter bumper.
  - 04 5" dia. swivel casters with polyurethane tires. Front casters with brakes.

### **ITEM NO. 15GG VENTILATOR W/ FIRE SUPPRESSION SYSTEM**

- A One (1) - CaptiveAire Systems, model 6030ND-2-PSP-F, exhaust-only wall canopy with ceiling mounted perforated supply air plenum. Unit 5'-0" wide x length per drawings.
- B To include:
  - 01 18 ga., type 304, stainless steel construction.
  - 02 Constructed in accordance with NFPA 96.
  - 03 ETL listed and bear label.
  - 04 ETL Sanitation listed and bear label.
  - 05 Fully weld exhaust air plenum.
  - 06 Recessed, vapor-proof, LED, 30W, light fixtures with bulbs. Provide remote touch-screen control panel for lights and fans. Inter-connect lights between junction boxes on multi-section ventilators. Provide single point electrical connection for final hook-up. Conceal all conduit. Ventilator provided with three (3) lineal feet of light fixture per each 4'-0" of length.
  - 07 Captrate Solo stainless steel filters. ETL Listed.
  - 08 Insulate supply air plenum.
  - 09 Air dampers at interior of supply air plenum.

## Exhibit "A"

- 10 Supply air grilles sized to provide air velocity as recommended by manufacture.
- 11 CaptiveAire Smart Controls, Thermostatic Control, to automatically activate the ventilator fans when cooking occurs. Inter-wire system to sensor(s). System installed in stainless steel utility cabinet, mounted on end of ventilator. Pre-wired system to single point connection for final connection to power and connection to fan contact by Division 26. Contact by Division 26.
- 12 Pipe chase at ventilator ends for gas supply lines. Chase bottom closed with cut-out for gas pipe.
- 13 Stainless steel angle trim at ceiling as required. One piece corners.
- 14 Stainless steel closure panels to ceiling as required. One piece corners.
- 15 Fire suppression system Ansul , "PIRANHA", chemical, automatic system, in accordance with codes, ordinances, manufactures recommendations and per PART 2 -PRODUCTS, Exhaust Hood Fire Suppression Systems. Provide required surface protection, fuel shut-off devise(s) and micro switches.

### C Ancillary Equipment:

- 01 Stainless steel wall panels at ventilator(s) where adjacent to walls:
  - a Construct panels of 18 ga. 304, stainless steel. Apply fire rated contact cement to wall and stainless steel panel. Install on walls as shown on drawings. Extend panels from top of base to 1" behind ventilator and 18" beyond each end of ventilator. Stainless steel panels extended to finished ceiling where not under ventilator.
  - b Construct panel section in equal widths. Minimum panel width 24", except at ends. End panels must be equal width but not less than 12". At corner turns form panel with 1/4" radius and return to adjacent wall. Corner returns shall be a minimum of 6" wide.
  - c Minimize vertical joints. No horizontal joints.
- 02 Component Hardware Group, Inc. model J60-2260, 1" wide, flat stainless steel snap-on molding over all vertical joints and at edges where panels terminate.

### D Special instructions:

- 01 Installation must be supervised by factory personnel or factory authorized personnel.
- 02 Provide test of ventilator air system volumes (exhaust and supply air) to determine compliance with the design requirements. Contractor must comply with provisions of state and local codes and ordinances, during testing. Submit data to Architect.
- 03 Hang with 1/2" dia. steel hanger rods and turn buckles. Provide required structural members to suspend ventilator from overhead structure.
- 04 Set ventilator lower front edge 6'-8" AFF.

## **ITEM NO. 16GG 10 QUART KETTLE W/ STAND & DRAINER CART**

A One (1) - Groen, model TDB/6-10.

### B To Include:

- 01 Stainless steel construction.
- 02 Model 124883 stainless steel stand.
- 03 Model 124704 drain cart with model 124781 plumbing kit.
- 04 Flanged feet.

### C Ancillary Equipment:

- 01 Component Hardware, model KL51H-9012-SE1, deck mount faucet with swing spout. Spout length to reach over kettle.

### D Special Instructions:

- 01 Install faucet on stainless steel mounting bracket. Rear right side.
- 02 Anchor kettle to stand.
- 03 Anchor stand to floor.

## **ITEM NO. 17GG 30 GALLON TILTING SKILLET**

A One (1) - Groen, model BPM-30G, 10" deep pan, natural gas.

### B To Include:

- 01 Stainless steel construction.
- 02 Mechanical tilt.

## Exhibit "A"

- 03 Electric ignition.
- 04 Pan carrier.
- 05 Flanged foot kit.
- 06 Gas pressure regulator valve.

### C Ancillary Equipment:

- 01 Component Hardware, model KL51H-9024-SE1, mixing faucet. Spout length to reach over skillet pan.

### D Special Instructions:

- 01 Install faucet on stainless steel mounting bracket. Rear right side.
- 02 Anchor skillet to floor.

## **ITEM NO. 18GG MOBILE CONVECTION OVEN**

- A One (1) - Montague, model 2-115AG, natural gas.

### B To Include:

- 01 Stainless steel front, sides and top.
- 02 Throttling-type thermostat.
- 03 Two speed fan.
- 04 Gas pressure regulator valve for each oven.
- 05 5" dia. swivel casters with stainless steel yokes and polyurethane tires. Refer to "Casters" in this Section.

### C Ancillary Equipment:

- 01 Two (2) T & S Brass and Bronze Works, Inc., "Safe-T-Link" model HG-4D-48SK, 3/4" I.D., plastic coated 48" long, flexible gas hoses and quick disconnect assembly.
- 02 Two (2) T & S Brass and Bronze Works, Inc., "Safe-T-Link" model K kit, including restraining device.

### D Special Instructions:

- 01 Do not manifold gas line to oven decks.
- 02 Anchor restraining device to oven and wall.
- 03 Furnish hose and quick disconnect assembly to Division 22 for installation.

## **ITEM NO. 19GG COMBI OVEN**

- A One (1) - Rational CombiMaster Plus, model 202 NG, natural gas.

### B To Include:

- 01 Stainless steel front, sides and top.
- 02 Mode selector control.
- 03 100 cooking programs
- 04 Five speed programmable fan.
- 05 Core temperature probe.
- 06 Hand shower with automatic retracting system.
- 07 Fourteen (14) CombiGrill.
- 08 Ten (10) Grill & Pizza Tray.
- 09 Ten (10) CombiFry Basket.
- 10 Five (5) CombiRib-Grid.
- 11 Eleven (11) Multibaker.
- 12 Ten (10) Super Spike Chicken Grid.
- 13 Twelve (12) Grill Cleaner.
- 14 Two(2) Hand Spray Bottle.
- 15 Built-in gas pressure regulator.
- 16 Cord and plug.
- 17 Installation Kit.

### C Ancillary Equipment:

- 01 Everpure "Kleensteam", model EV9797-22 Kleensteam II Twin System, water filter.

## Exhibit "A"

- 02 Water pressure reducing valve.
- 03 Water hammer arrestor.

### D Special Instructions:

- 01 Mount water filter on wall behind equipment.
- 02 Provide start-up inspection service by factory authorized service agent.
- 03 Provide factory authorized personnel for operation and maintenance training.
- 04 Provide one (1) day training session for Owner's personnel with factory Chef.

### ITEM NO. 20GG NUMBER NOT USED

### ITEM NO. 21GG VENTILATOR W/ FIRE SUPPRESSION SYSTEM

- A One (1) - CaptiveAire Systems, model 5430ND-2-PSP-F, exhaust-only wall canopy with ceiling mounted perforated supply air plenum. Unit 4'-6" wide x length per drawings.
- B To include:
  - 01 18 ga., type 304, stainless steel construction.
  - 02 Constructed in accordance with NFPA 96.
  - 03 ETL listed and bear label.
  - 04 ETL Sanitation listed and bear label.
  - 05 Fully weld exhaust air plenum.
  - 06 Recessed, vapor-proof, LED, 30W, light fixtures with bulbs. Provide remote touch-screen control panel for lights and fans. Inter-connect lights between junction boxes on multi-section ventilators. Provide single point electrical connection for final hook-up. Conceal all conduit. Ventilator provided with three (3) lineal feet of light fixture per each 4'-0" of length.
  - 07 Captrate Solo stainless steel filters. ETL Listed.
  - 08 Insulate supply air plenum.
  - 09 Air dampers at interior of supply air plenum.
  - 10 Supply air grilles sized to provide air velocity as recommended by manufacture.
  - 11 CaptiveAire Smart Controls, Thermostatic Control, to automatically activate the ventilator fans when cooking occurs. Inter-wire system to sensor(s). System installed in stainless steel utility cabinet, mounted on end of ventilator. Pre-wired system to single point connection for final connection to power and connection to fan contact by Division 26. Contact by Division 26.
  - 12 Pipe chase at ventilator ends for gas supply lines. Chase bottom closed with cut-out for gas pipe.
  - 13 Stainless steel angle trim at ceiling as required. One piece corners.
  - 14 Stainless steel closure panels to ceiling as required. One piece corners.
  - 15 Fire suppression system Ansul , "PIRANHA", chemical, automatic system, in accordance with codes, ordinances, manufactures recommendations and per PART 2 -PRODUCTS, Exhaust Hood Fire Suppression Systems. Provide required surface protection, fuel shut-off devise(s) and micro switches.
- C Ancillary Equipment:
  - 01 Stainless steel wall panels at ventilator(s) where adjacent to walls:
    - a Construct panels of 18 ga. 304, stainless steel. Apply fire rated contact cement to wall and stainless steel panel. Install on walls as shown on drawings. Extend panels from top of base to 1" behind ventilator and 18" beyond each end of ventilator. Stainless steel panels extended to finished ceiling where not under ventilator.
    - b Construct panel section in equal widths. Minimum panel width 24", except at ends. End panels must be equal width but not less than 12". At corner turns form panel with 1/4" radius and return to adjacent wall. Corner returns shall be a minimum of 6" wide.
    - c Minimize vertical joints. No horizontal joints.
  - 02 Component Hardware Group, Inc. model J60-2260, 1" wide, flat stainless steel snap-on molding over all vertical joints and at edges where panels terminate.
- D Special instructions:
  - 01 Installation must be supervised by factory personnel or factory authorized personnel.
  - 02 Provide test of ventilator air system volumes (exhaust and supply air) to determine compliance with the design requirements. Contractor must comply with provisions of state and local codes and ordinances, during testing. Submit data to Architect.

## Exhibit "A"

- 03 Hang with ½" dia. steel hanger rods and turn buckles. Provide required structural members to suspend ventilator from overhead structure.
- 04 Set ventilator lower front edge 6'-8" AFF.

### **ITEM NO. 22GG SALAMANDER BROILER**

- A One (1) - Montague, model SB36-W, infrared salamander broiler, wall mounted, natural gas.
- B To Include:
- 01 Stainless steel front, sides, bottom and top.
  - 02 Rear gas connection.
  - 03 Gas pressure regulator valve.
- C Ancillary Equipment:
- 01 Provide 14 ga., type 304 stainless steel, 2" x 2" square tubing, fully welded, wall mounted supports. Fully weld ends of supports closed. Cross brace supports with 2" x 2" square tubing. Set salamander broiler on extended horizontal supports 6" forward from wall. Secure broiler to supports. Reinforce wall to support salamander broiler.
- D Special Instructions:
- 01 Install salamander broiler on wall behind equipment. Include all accessories required to make installation.
  - 02 Set bottom of salamander broiler 55" AFF.
  - 03 Submit shop drawing of supports.
  - 04 Install salamander broiler above Item No. 23GG, Mobile Range.

### **ITEM NO. 23GG MOBILE RANGE**

- A One (1) - Montague, model M24-5, modular two burner range, natural gas.
- B To Include:
- 01 Stainless steel front, sides and top.
  - 02 Model HB24 stainless steel 15" high flue riser.
  - 03 Stainless steel tubular base with 16 ga. stainless steel undershelf fully welded to legs.
  - 04 Rear gas connection.
  - 05 Gas pressure regulator valve.
  - 06 5" dia. swivel casters with stainless steel yokes and polyurethane tires. Refer to "Casters" in this Section.
- C Ancillary Equipment:
- 01 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model HG-4D-48SK, 3/4" I.D., plastic coated 48" long, flexible gas hoses and quick disconnect assembly.
  - 02 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model K kit, including restraining device.
- D Special Instructions:
- 01 Submit shop drawing of range.
  - 02 Anchor restraining device to range and wall.
  - 03 Furnish hose and quick disconnect assembly to Division 22 for installation.

### **ITEM NO. 24GG MOBILE REFRIGERATED EQUIPMENT STAND**

- A One (1) - Continental Refrigerator, model DL-60G. Modified.
- B To Include:
- 01 16 GA., type 304 stainless steel top with drip guard marine edge.
  - 02 Modify top to 62" of overall length. Center top over base.
  - 03 Heat shield Insulated top.
  - 04 Cord and plug.
  - 05 3" dia. swivel casters with polyurethane tires. Front casters with brakes.

## Exhibit "A"

- C Ancillary Equipment:
  - 01 Six (6) Vollrath model 90062, 6" deep, full size stainless steel pans.
  - 02 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model K kit, including restraining device.
- D Special Instructions:
  - 01 Install Item No. 25GG, Mobile Griddle on equipment stand.
  - 02 Anchor restraining device to equipment stand and wall.
  - 03 Submit shop drawing of refrigerated equipment stand.

### **ITEM NO. 25GG MOBILE GRIDDLE**

- A One (1) - MagiKitch'n, model MKG-60-E, natural gas.
- B To Include:
  - 01 Thermostat controls.
  - 02 Electric ignition.
  - 03 Cord and plug.
  - 04 Gas pressure regulator valve.
- C Ancillary Equipment:
  - 01 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model HG-4E-48SK, 1" I.D., plastic coated 48" long, flexible gas hoses and quick disconnect assembly.
  - 02 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model K kit, including restraining device.
- D Special Instructions:
  - 01 Install griddle without legs.
  - 02 Anchor griddle to stand.
  - 03 Anchor restraining device to griddle and wall.
  - 04 Furnish hose and quick disconnect assembly to Division 22 for installation.

### **ITEM NO. 26GG MOBILE REFRIGERATED EQUIPMENT STAND**

- A One (1) - Continental Refrigerator, model DL-48G. Modified.
- B To Include:
  - 01 16 GA., type 304 stainless steel top with drip guard marine edge.
  - 02 Modify top to 50" of overall length. Center top over base.
  - 03 Heat shield Insulated top.
  - 04 Cord and plug.
  - 05 3" dia. swivel casters with polyurethane tires. Front casters with brakes.
- C Ancillary Equipment:
  - 01 Four (4) Vollrath model 90062, 6" deep, full size stainless steel pans.
  - 02 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model K kit, including restraining device.
- D Special Instructions:
  - 01 Install Item No. 25GG, Mobile Griddle on equipment stand.
  - 02 Anchor restraining device to equipment stand and wall.
  - 03 Submit shop drawing of refrigerated equipment stand.

### **ITEM NO. 27GG MOBILE CHAR-BROILER**

- A One (1) - MagiKitch'n, model CM-RMB-648, natural gas.
- B To Include:
  - 01 Stainless steel front, sides and back.
  - 02 Side and back extensions.
  - 03 Scround rod top grate with standard spacing.
  - 04 Water Tubs
  - 05 Safety pilot.
  - 06 Rear gas connection.

## Exhibit "A"

07 Gas pressure regulator valve.

C Ancillary Equipment:

- 01 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model HG-4D-48SK, 3/4" I.D., plastic coated 48" long, flexible gas hoses and quick disconnect assembly.
- 02 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model K kit, including restraining device.

D Special Instructions:

- 01 Anchor restraining device to char-broiler and wall.
- 02 Furnish hose and quick disconnect assembly to Division 22 for installation.

**ITEM NO. 28GG MOBILE FRYER BANK**

A One (1) battery - Pitco, model SG14RS-FD, natural gas, per drawings.

B To Include:

- 01 Stainless steel fat container.
- 02 Stainless steel front, door and sides.
- 03 Electronic ignition with drain valve interlock.
- 04 Digital controls with melt cycle.
- 05 Multi-cabinet unit.
- 06 Model BNB dump station with stainless steel pan and screen.
- 07 Stainless steel lift-off covers for fryers and dump station.
- 08 Solstice Filter Drawer System installed in BNB cabinet.
- 09 Heated filtration system.
- 10 Oil reclamation system for liquid shorting.
- 11 Single point rear gas connection.
- 12 "T" gas manifold.
- 13 Gas pressure regulator valve.
- 14 9" adjustable casters with front locking brakes.
- 15 One (1) case filter paper part # A7025301.
- 16 One (1) case filter powder part # PP10733.

C Ancillary Equipment:

- 01 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model HG-4F-48SK, 1 1/4" I.D., plastic coated 48" long, flexible gas hoses and quick disconnect assembly.
- 02 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model K kit, including restraining device.

D Special Instructions:

- 01 Locate BNB cabinet per drawings.
- 02 Anchor restraining device to fryer and wall.
- 03 Furnish hose and quick disconnect assembly to Division 22 for installation.

**ITEM NO. 29GG FREEZER**

A One (1) - Continental Refrigerator, model DL1F-SS-HD.

B To Include:

- 01 Half height doors.
- 02 Hinge doors per drawings.
- 03 One (1) extra shelf per section.
- 04 Cord and plug.

C Ancillary Equipment:

- 01 14 ga. stainless steel, channel shaped, toe base per details. Set base in continuous bead of clear silicone sealant at floor.

D Special Instructions:

- 01 Anchor toe base to freezer.

**ITEM NO. 30GG NUMBER NOT USED**

## Exhibit "A"

### **ITEM NO. 31GG MOBILE REFRIGERATED MAKE TABLE**

- A Two (2) - Continental Refrigerator, model DL48-12M-FB-D.
- B To Include:
  - 01 Stainless steel top, sides and doors.
  - 02 Stainless steel interior.
  - 03 Front breathing refrigeration.
  - 04 Stainless steel insulated cover.
  - 05 Full length 12" wide cutting board.
  - 06 Stainless steel divider bars for 1/6th size pans.
  - 07 Drawers in base.
  - 08 Cord and plug.
  - 09 5" dia. swivel casters with polyurethane tires.
- C Ancillary Equipment:
  - 01 Twelve (12) Vollrath, model 90642, 4" deep, 1/6th size stainless steel pans.

### **ITEM NO. 32GG MICROWAVE OVEN**

- A One (1) - Panasonic, model NE-1064F.
- B To Include:
  - 01 Cord and plug.
- C Ancillary Equipment:
  - 01 Wall shelf per details.
- D Special instructions:
  - 01 Install wall shelf per details and drawings.
  - 02 Set shelf bottom edge 54" AFF.
  - 03 Install microwave oven on wall shelf.
  - 04 Restrain excess cord length.

### **ITEM NO. 33GG CONVEYOR TOASTER**

- A One (1) - APW-Wyott, model M-83.
- B To Include:
  - 01 Stainless steel finish.
  - 02 Butter roller with pan.
  - 03 Teflon sheet kit.
  - 04 Cord and plug.
- C Special Instructions:
  - 01 Install on Item No. 37GG, Work Table.

### **ITEM NO. 34GG CHEF'S COUNTER**

- A One (1) - Fabricated, configuration per details and drawings.
- B To include:
  - 01 Work surface 36" AFF.
  - 02 Stainless steel top.
  - 03 4" high splash at rear.
  - 04 Opening for hot food wells.
  - 05 10" wide x 4'-0" long x 3/4" thick, Richlite, removable, sectional cutting board, per details.
  - 06 Punch hole(s) in top for extending liquid lines to vacuum breaker from services below. Coordinate size/location with vacuum breaker.

## Exhibit "A"

- 07 Vacuum breaker housing per details.
- 08 Plate shelf below top at hot wells.
- 09 Closed body stainless steel base.
- 10 Cut-out in base for drawer warmers.
- 11 Load center compartment located per drawings.
- 12 Utility compartment located per drawings.
- 13 Removable access panel, per detail.
- 14 Removable 18 ga. stainless steel louvered bottom at hot wells.
- 15 Manifold hot food well drain lines to common connection.
- 16 Extend drain lines to utility compartment and terminate at openings above floor drain.
- 17 Pre-wire hot food wells to controls mounted in apron panel of base apron.
- 18 14 ga. stainless steel, channel shaped, toe base per details. Set base in continuous bead of clear silicone sealant at floor. Notch base at floor drain and seal base to floor. Floor drain must be accessible.
- 19 Pre-wire and pre-pipe counter with U.L. components per Article 2.5 Fabricated Equipment and Fixtures this Section.
- 20 Pre-wire and pre-pipe counter and components to circuit breaker load centers in utility compartments per Article 2.5 Fabricated Equipment and Fixtures this Section.

### C Ancillary Equipment:

- 01 Component Hardware, model KL50-X137, vacuum breaker. Install at hot food wells as shown on details and drawings. Pre-pipe from "AutoFill" hot food well connection through vacuum breaker to utility compartment.
- 02 Wells, model BMW-206RTD/AFU / 208V-1ph, AutoFill hot food well. Install per Article 2.7 Hot Food Wells this Section. Inter-connect drain line of model BMW-206ULRTD/AF with model BMW-206ULRTD hot food well to share "AutoFill" option.
- 03 Two (2) Wells, model BMW-206RTDU / 208V-1ph, hot food wells. Install per Article 2.7 Hot Food Wells this Section.
- 04 Wells, model 20385, drain valve extension kit with 1" brass gate valve. Install remote handle in recessed stainless steel pan at apron panel of counter, per details. Manifold hot food well drain lines to a single valve assembly. Extend drain line to floor drain per details and drawings.

### D Special instructions:

- 01 Install Item No. 35GG, Drawer Warmer into base.

### **ITEM NO. 35GG DRAWER WARMER**

A Two (2) - Hatco, model HDW-1.

#### B To Include:

- 01 Stainless steel finish.
- 02 Cord and plug.

#### C Special Instructions:

- 01 Install into base of Item No. 34GG, Chef's Counter.
- 02 Install so removable for service.

### **ITEM NO. 36GG TOASTER**

A One (1) - Hatco, model TPT-208.

#### B To Include:

- 01 Stainless steel finish.
- 02 Selector switch for single sided toasting.
- 03 Cord and plug.

#### C Special Instructions:

- 01 Install on Item No. 31GG, Mobile Refrigerated Make Table.
- 02 Restrain excess cord length.

## Exhibit "A"

### **ITEM NO. 37GG WORK TABLE**

- A One (1) - Fabricated, size and shape per details and drawings.
- B To include:
  - 01 Work surface 36" AFF.
  - 02 Stainless steel construction.
  - 03 Splash where adjacent to walls.
  - 04 Open structure base.
  - 05 Undershelf where unobstructed.
- C Special instructions:
  - 01 Install Item No. 36GG, Toaster on top.
  - 02 Install Item No. 38GG, Waffle Maker on top.

### **ITEM NO. 38GG NUMBER NOT USED**

### **ITEM NO. 39GG PASS-SHELF**

- A One (1) - Fabricated, configuration per details and drawings.
- B To include:
  - 01 Stainless steel pass-thru shelf with "V" edge on pick-up side, per detail. Turn all edges straight down and fully weld corners.
  - 02 Provide stainless steel formed pan underbracing at shelf. Provide stainless steel shelf supports under bottom of shelf to stabilize shelf at wall per detail.
  - 03 Frame window opening with stainless steel, fully welded, trim on both sides per detail.
- C Special Instructions:
  - 01 Install Item No. 41GG, Heat Lamp into window per details.

### **ITEM NO. 40GG NUMBER NOT USED**

### **ITEM NO. 41GG HEATED LAMP**

- A Two (2) - Hatco, model GRH-36.
- B To Include:
  - 01 Toggle switch.
  - 02 Adjustable angle brackets.
- C Special Instructions:
  - 01 Install heat lamps in window opening above Item No. 39GG, Pick-Up Shelf per details.

### **ITEM NO. 42GG BACK-UP COUNTER**

- A One (1) - Fabricated, configuration drawings and details.
- B To Include:
  - 01 Stainless steel construction.
  - 02 Splash where adjacent to walls.
  - 03 12" x 15" x 10" deep sink welded into top.
  - 04 Punch top with hole(s) for soup wells.
  - 05 Closed body base with stainless steel finish.
  - 06 Cutout for Item No. 45GG, Undercounter Refrigerator. Provide 18 ga. stainless steel lining at rear and sides of cutout.
  - 07 Stainless steel hinged doors per details. Each door with door locks, keyed alike.
  - 08 Enclose sink with hinged door.
  - 09 Bottom shelf below sink per detail.

## Exhibit "A"

- 10 Intermediate and bottom shelves enclosed with hinged doors.
- 11 Utility compartment located per drawings.
- 12 Load center compartment located per drawings.
- 13 Removable access panel, per details.
- 14 Manifold soup well drain lines to a common connection point.
- 15 Extend drains to utility compartment and terminate at opening above floor drain.
- 16 Pre-wire soup well to controls mounted in apron panel of base.
- 17 14 ga. stainless steel, channel shaped, toe base per details. Set base in continuous bead of clear silicone sealant at floor. Notch base at floor drain and seal base to floor. Floor drain must be accessible when panel is removed.
- 18 Pre-wire and pre-pipe counter with U.L. components per Article 2.6 Fabricated Equipment and Fixtures this Section.
- 19 Pre-wire and pre-pipe counter and components to circuit breaker load centers in utility compartments per Article 2.6 Fabricated Equipment and Fixtures this Section.

### C Ancillary Equipment

- 01 Two (2) Wells model SS8TDUCI, 208V-1ph soup well . Drop-in well mounted into top opening. Apply high temperature Silicone sealant around soup well flange and top forming complete seal and thermal break. Install well per manufactures recommendation. Enclose well at bottom with removable louvered panel.
- 04 Wells, model 20385, drain valve extension kit with 1" brass gate valve. Install remote handle in recessed stainless steel pan, per details. Manifold soup well drain lines to a single valve assembly. Extend drain line to floor drain per details and drawings.
- 02 Component Hardware model KL51-9001 -SE1, deck mount, swivel gooseneck faucet.
- 03 Component Hardware, model DSS-8015 lever drain assembly.
- 04 Two (2) Vollrath, model 78184, 7 1/4 quart size stainless steel pans.
- 05 Two (2) Vollrath, model 78180, stainless steel slotted cover.

### D Special Instructions:

- 01 Park Item No. 45GG Undercounter Refrigerator into base.

### **ITEM NO. 43GG NUMBER NOT USED**

### **ITEM NO. 44GG NUMBER NOT USED**

### **ITEM NO. 45GG UNDERCOUNTER REFRIGERATOR**

- A One (1) - Continental Refrigerator, model DL60-SS-U-D.

### B To Include:

- 01 Stainless steel top, sides and doors.
- 02 Stainless steel interior.
- 03 Front breathing refrigeration.
- 04 Drawers in base.
- 05 Cord and plug.
- 06 1 3/8" dia. swivel casters. Front casters with brakes.

### C Ancillary Equipment:

- 01 Four (4) Vollrath model 90262, 6" deep, half size stainless steel pans.
- 02 Four (4) Vollrath model 90362, 6" deep, 1/3rd size stainless steel pans.

### D Special Instructions:

- 01 Install into base of Item No. 48, Back-Up Counter.

### **ITEM NO. 46GG SERVING COUNTER**

- A One (1) - By Division 06.

Exhibit "A"

**ITEM NO. 47GG REFRIGERATED DISPLAY CASE**

- A One (1) - Federal Industries, model RSSM-560SC, self-contained.
- B To Include:
  - 01 Horizontal top light.
  - 02 Two (2) stainless steel shelves with lights below.
  - 03 Stainless steel deck.
  - 04 Reflective end glass.
  - 05 Black interior back panel.
  - 06 Black exterior rear finish.
  - 07 Rollco security roll-up cover.
  - 08 Condensate evaporator assembly.
  - 09 Cord and plug.
  - 10 Plastic laminate exterior finish. Color selected, by Architect, from manufacture's standard colors.
  - 11 Filler panels size and shape per detail. Construct of ½" MDFX board with black plastic laminate finish on all exposed surfaces. Mount on 14 ga. stainless steel, channel toe base per details.
- C Special instructions:
  - 01 Restrain excess cord length.
  - 02 Extend electrical cord and plug to receptacle.

**ITEM NO. 48GG CASH REGISTER**

- A Two (2) - By Owner.

**ITEM NO. 49GG ICE CREAM CASE**

- A One (1) - LaRosa, model L-40146-28 Modified.
- B To include:
  - 01 Stainless steel finish top, front and side panels.
  - 02 Factory to remove splash and provide turned down edge at rear.
  - 03 20 ga. steel white interior.
  - 04 9" x 14" x 10" deep sink welded into top with faucet and drain.
  - 05 Dipperwell with faucet and drain.
  - 06 Compressor location per drawing.
  - 07 Cord and plug.
- C Ancillary Equipment:
  - 01 14 ga. stainless steel, channel shaped, toe base per details. Set base in continuous bead of clear silicone sealant at floor.
- D Special Instructions:
  - 01 Anchor toe base to ice cream case.
  - 02 Restrain excess cord length.
  - 03 Install into Item No. 46GG, Serving Counter.
  - 04 Coordinate installation with Millwork Contractor.

**ITEM NO. 50GG TOPPING STATION**

- A One (1) - By Owner.

**ITEM NO. 51GG TOPPING STATION**

- A One (1) - By Owner.

**ITEM NO. 52GG FOOD SHIELD**

- A One (1) - Versa-Gard, model VP24, fixed glass, full-service, vertical protector.

## Exhibit "A"

- B To Include:
- 01 Mounting option C1 with flange at counter top.
  - 02 1" dia. solid 6061-T6 aluminum supports and mounting hardware.
  - 03 Brushed aluminum with satin clear anodized finish.
  - 04 1/4" thick tempered glass vertical panels. Radius all corners.

- C Special Instructions:
- 01 Submit shop drawing of food shield.
  - 02 Coordinate installation with Millwork Contractor.

### **ITEM NO. 53GG BEVERAGE COUNTER**

- A One (1) - Fabricated, configuration per drawings and details.

- B To Include:
- 01 Work surface 34" AFF.
  - 02 Engineered stone top and splash constructed per details. Stone selected, by Architect, from manufacture's standard colors.
  - 03 Splash where adjacent to walls.
  - 04 Cut and polish hole(s) in top for carbonated beverage lines. Coordinate size/location with Ice & Carbonated Beverage Dispenser. Polish hole(s) in top for extending beverage lines, cord and plug to services below top. Coordinate size/location with Ice & Carbonated Beverage Dispenser.
  - 05 Cut and polish hole(s) in top for trash chute to receptacle below. Coordinate hole location with trash chute and trash receptacle.
  - 06 Cut and polish hole(s) in top for Base Outlet.
  - 07 Closed body base with plastic laminate covered front, per details. Plastic laminate selected, by Architect, from manufacture's standard colors. Stainless steel ends.
  - 08 Trash receptacle space. Receptacle shelf enclosed with hinged door.
  - 09 Carbonator storage compartment. 14 ga. stainless steel pan per details. Removable pan recessed into toe base, per details and drawings. Storage compartment enclosed with hinged door.
  - 10 Bottom shelf enclosed with hinged doors.
  - 11 Plastic laminate doors per details. Each door with lock, keyed alike.
  - 12 Utility compartment located per drawings.
  - 13 Pre-pipe brass gate valve, below top, to each base outlet.
  - 14 Pre-pipe Base Outlets to a common connection point in utility compartment.
  - 15 Extend drain lines to utility compartment and terminate at opening above floor drain.
  - 16 120V-1ph, 20A receptacle in base with stainless steel cover for connecting Carbonator.
  - 17 120V-1ph, 20A receptacle in base with stainless steel cover for connecting Ice & Carbonated Beverage Dispenser.
  - 18 14 ga. stainless steel, channel shaped, toe base per details. Set base in continuous bead of clear silicone sealant at floor. Notch base at floor drain and seal base to floor. Floor drain must be accessible when panel is removed.
  - 19 Pre-wire and pre-pipe counter with U.L. components per Article 2.6 Fabricated Equipment and Fixtures this Section.

- C Ancillary Equipment:
- 01 Tomlinson Industries model 1920107, 9" diameter stainless steel chute. Modify length of chute to be 3 1/4" O.A.
  - 02 Two (2) Component Hardware, model K50-X125 base with KL50-X122 adapter, deck mount, base outlet.
  - 03 Rubbermaid, model FG294700, gray, trash receptacle.

- D Special instructions:
- 01 Install base outlet behind coffee maker and iced tea brewer.
  - 02 Brace top to support counter mounted equipment.
  - 03 Coordinate toe base with location of beverage lines.

Exhibit "A"

**ITEM NO. 54GG CUP DISPENSER**

- A Three (3) - Dispense-Rite, model CTC-R-4SS.
- B To Include:
  - 01 Stainless steel finish.
  - 02 Counter mount.
- C Special Instructions:
  - 01 Verify Owner's cup size(s).
  - 02 Adjust cup dispensers to accommodate Owner's cups.
  - 03 Install on Item No. 53GG, Beverage Counter.

**ITEM NO. 55GG COFFEE MAKER**

- A One (1) - By Owner.

**ITEM NO. 56GG LID & STRAW TRAY**

- A One (1) - Dispense-Rite, model WLO-1B.
- B To Include:
  - 01 Counter mount.
  - 02 Removable dividers.
- C Special Instructions:
  - 01 Install on Item No. 53GG, Beverage Counter.

**ITEM NO. 57GG CONDIMENT DISPENSER**

- A One (1) - By Owner.

**ITEM NO. 58GG ICED TEA BREWER**

- A One (1) - By Owner.

**ITEM NO. 59GG CARBONATOR**

- A One (1) - By Owner.

**ITEM NO. 60GG NUMBER NOT USED**

**ITEM NO. 61GG ICE & CARBONATED BEVERAGE DISPENSER**

- A One (1) - By Owner.

**ITEM NO. 62GG MOBILE ICE CART**

- A One (1) - Cambro, model ICS125LB.
- B Special Instructions:
  - 01 Color selected, by Architect, from manufactures standard colors.

**ITEM NO. 63GG BEVERAGE TABLE**

- A One (1) - Fabricated, configuration per drawings and details.
- B To include:
  - 01 Work surface 36" AFF.
  - 02 Stainless steel construction.

## Exhibit "A"

- 03 Marine edge top.
- 04 Splash where adjacent to walls.
- 05 21" x 21" x 2" deep recessed top with 16" x 21" x 8" deep sink compartment per detail.
- 06 Open structure base.
- 07 Intermediate and bottom shelves where unobstructed.
- 08 Corner legs with flanged feet.
- 09 Flanged foot where required by the contract documents.

### C Ancillary Equipment:

- 01 Component Hardware, model KL53-1000-BR, splash mount, spray assembly with wall bracket.
- 02 Component Hardware, model KL50-Y002-GF, spray valve with water nozzle.
- 03 Component Hardware, model KL55-7012, add-on-faucet with 12" swing spout.
- 04 Component Hardware, model KL40-1000, mounting kit.
- 05 Component Hardware, model DSS-8015 lever drain with overflow assembly.

### D Special instructions:

- 01 Coordinate clearance between faucet body and sink recess. Glass rack must be removable unobstructed.
- 02 Install spray assembly and mounting kit.
- 03 Brace top to support counter mounted equipment.
- 04 Mount wall bracket per detail.
- 05 Anchor table to floor.

## **ITEM NO. 64GG SOILED DISHTABLE**

- A One (1) - Fabricated, configuration per details and drawings.

### B To include:

- 01 Work surface 34" AFF.
- 02 Stainless steel construction.
- 03 1" high inverted "V" edge at soiled dish drop-off.
- 04 Splash where adjacent to walls.
- 05 Splash guard rim per details.
- 06 Scupper drain per details.
- 07 Pre-rinse sink per details.
- 08 Die stamped scrap chute per details.
- 09 Open structure base.
- 10 9" wide x 4'-6" long, glass dump sink. Furnish with removable stainless steel scrap baskets. Construct dump sink and scrap baskets per details.
- 11 Parking space in base for trash can.
- 12 14 ga. stainless steel hat channel support bracket, below top, for mounting hose reel, per details.
- 13 14 ga. stainless steel bracket, below top, for mounting hose reel mixing valve, per details.
- 14 14 ga. stainless steel bracket, below top, for mounting water valve for dump sink, per details.
- 15 Flanged foot where required by the contract documents.
- 16 Double sided rack shelf, configuration per details and drawings. Table mounted per details.

### C Ancillary Equipment:

- 01 Component Hardware, model KHR-1050-OSS, open body, hose reel assembly.
- 02 Component Hardware, model KL43-4050-1, mixing valve.
- 03 Component Hardware, model KVB-1045-198-CP, polished chrome, vacuum breaker assembly.
- 04 Component Hardware, model KL53-1000-BR, splash mount, pre-rinse assembly with wall bracket.
- 05 Component Hardware, model KL40-3400, mounting kit.
- 06 Component Hardware, model J92-5000, scrap block.
- 07 Component Hardware, model KL79-Y300-2C, water valve assembly.

### D Special instructions:

- 01 Install pre-rinse assembly with mounting kit.
- 02 Install scrap block into top, per details.
- 03 Mount hose reel assembly per details.
- 04 Install mixing valve into bracket below table top.
- 05 Install water valve into bracket below table top per details.

## Exhibit "A"

06 Anchor dishtable to floor.

### **ITEM NO. 65GG DISHWASHER W/ BOOSTER HEATER**

- A One (1) - Champion, model 66 DRPW, high temperature machine.
- B To Include:
- 01 Direction of operation per drawing.
  - 02 Dual rinse system.
  - 03 24" vertical clearance through machine.
  - 04 Stainless steel construction including frame, legs and feet.
  - 05 Stainless steel front and side panels.
  - 06 Stainless steel insulated hinged doors on wash tank.
  - 07 22" prewash section with external scrap basket.
  - 08 Single point electrical connection for dishwasher and booster heater.
  - 09 Regulated electric heat (15.0 KW).
  - 10 DualRinse tank heat (3.0 KW).
  - 11 Built-in booster heater (22.0 KW) for 70°F. water temperature rise.
  - 12 Automatic tank fill.
  - 13 Common drain connection.
  - 14 Water pressure reducing valve.
  - 15 Water hammer arrestor.
  - 16 Factory installed drain water tempering kit.
  - 17 4" x 16" vent hood and locking damper at each end of dishwasher.
  - 18 Vent fan control for interlocking operation of exhaust fan.
  - 19 Table limit switch.
  - 20 Two (2) year parts and labor warranty from date of start-up. Warranty to include round trip drive time to jobsite.
- C Ancillary Equipment:
- 01 Stainless steel ducts, per details.
  - 02 Vollrath dish racks as follows;
    - a Four (4) model 52672 dish racks
    - b Two (2) model 52671 flatware racks
    - c Two (2) model 52669 pan racks
- D Special Instructions:
- 01 Install table limit switch into Item No. 66GG, Clean Dishtable.
  - 02 Provide start-up inspection service by factory authorized service agent.
  - 03 Provide factory authorized personnel for operation and maintenance training.

### **ITEM NO. 66GG CLEAN DISHTABLE**

- A One (1) - Fabricated, configuration per details and drawings.
- B To include:
- 01 Work surface 34" AFF.
  - 02 Stainless steel construction.
  - 03 Splash where adjacent to walls.
  - 04 Splash guard rim per details.
  - 05 Open structure base.
  - 06 Undershelf where unobstructed.
- C Special Instructions:
- 01 Table limit switch installed at end of dishtable.
  - 02 Pre-wire switch to dishwasher.

### **ITEM NO. 67GG POT SINK**

- A One (1) - Fabricated, configuration per details and drawings.

## Exhibit "A"

- B To Include:
- 01 37" high to rolled rim top.
  - 02 Stainless steel construction.
  - 03 Splash at rear.
  - 04 Two (2) 24" x 26 1/2" x 14" deep sink compartments. Depth from rolled rim.
  - 05 30" x 26 1/2" x 14" deep sink compartment. Depth from rolled rim.
  - 06 Drainboards.
  - 07 Die stamped scrap chute per detail.
  - 08 Open structure base.
  - 09 Parking space in base for trash can.
  - 10 Undershelf where unobstructed.
  - 11 Corner legs with flanged feet.
  - 12 Flanged foot where required by contract documents.
- C Ancillary Equipment:
- 01 Component Hardware, rail shelf, configuration per details and drawings.  
Construct with the following parts:
    - a Model J19-4962, wall brackets.
    - b 1" O.D., 16 ga., stainless steel tubular rails with welded capped ends.
    - c 16 ga., type 304, stainless steel panel on wall behind shelf, per detail.
  - 02 Two (2) Component Hardware, model KL34-8014, splash mount, faucet with 14" swing spout.
  - 03 Two (2) Component Hardware, model KL40-3400, mounting kit.
  - 04 Component Hardware, model J92-5000, scrap block.
  - 05 Three (3) Component Hardware, model DSS-8015, lever drain assembly.
- D Special Instructions:
- 01 Install faucet with mounting kit.
  - 02 Install scrap block into drainboard per details.
  - 03 Mount rail shelf 21" above rolled rim of sink.
  - 04 Anchor sink to floor.

### **ITEM NO. 68GG PAN RACK**

- A Six (6) - Eagle Group, Quik-Set solid embossed shelving units.
- B To Include:
- 01 Five (5) model HDS 24" x 42" 16 ga. stainless steel embossed shelves.
  - 02 Four (4) model HDSCP74-S 74" stainless steel posts. Modify post height to 72".
  - 03 Four (4) model CAHW4-SB 5" dia. polymer tired casters, two (2) with brakes.
- C Special Instructions:
- 01 Set bottom shelf 10" AFF and all others 17" O.C.

### **ITEM NO. 69GG JANITOR'S SHELVING**

- A One (1) lot - Eagle Group, "QuadTruss" with "EAGLEgard" epoxy finish. Each section free standing with five (5) shelves and four (4) 86" posts.
- B Each section to include:
- 01 Two (2) QuadTruss shelves.
  - 02 Three (3) Quad-Adjust shelves.
  - 03 Four (4) posts.
- C Sections:
- 01 Three (3) 21" x 42".
- D Special Instructions:
- 01 Set bottom shelf 10" AFF and all others 17" O.C.
  - 02 Set Quad-Truss shelves top and bottom all others shelves Quad-Adjust.

### **ITEM NO. 70GG NUMBER NOT USED**

**ITEM NO. 71GG WALL SHELF W/ MOP HANGERS**

- A One (1) - Eagle Group, model USO830-16/3 MOD.
- B To Include:
  - 01 16 ga. type 304 stainless steel construction.
  - 02 Wall brackets welded to shelf.
  - 03 Three (3) mop hangers.
  - 04 Two (2) hooks.
- C Special Instructions:
  - 01 Set shelf bottom edge 72" AFF.

**ITEM NO. 72GG MOBILE POWER WASHER**

- A One (1) - Spray Master Technologies, model SMT- 600PEWHD, portable system.
- B To Include:
  - 01 1100 psi/ 2.2 gpm.
  - 02 High Temp system.
  - 03 30'-0" steel braided high pressure hose.
  - 04 Manual rewind hose reel.
  - 05 36" stainless steel spray gun and wand assembly.
  - 06 Wall & Tile Brush attachment.
  - 07 Trap Shooter attachment.
  - 08 Hummer Jet JR floor cleaning attachment.

**BANQUET KITCHEN**

**ITEM NO. 01BQ WALK-IN COOLER & FREEZER**

- A One (1) - Mid-South Industries, Thermo-Kool, 24'- 6" long x 7'- 9" wide x 9'- 4" high. Provide per details, drawings and PART 2-PRODUCTS Articles 2.09 and 2.11.
- B To include:
  - 01 Without floor.
  - 02 13-1/2" high foam screed.
  - 03 Finished floor by General Contractor.
  - 04 N.S.F. construction.
  - 05 U.L. classified.
  - 06 Class I foam.
  - 07 36" x 78" door.
  - 08 Hinge doors per drawings.
  - 09 Chrome plated hardware.
  - 10 Door with automatic closer, self-closing hinges, foot treadle, magnetic latch, magnetic gasket, cylinder lock and kickplates each side. Provide each door with three spring loaded hinges.
  - 11 Component Hardware model VXS-LEDPK10N-PC series, LED, vapor-proof, 10W, light fixture with lamp and protective globe. Ceiling mounted in each compartment per drawings. Pre-wire to common connecting point, on walk-in roof. No exposed conduit on interior ceiling.
  - 12 Heated threshold.
  - 13 Apply 1/8" thick x 36" high, No. 6061-T6 hard-alloy aluminum diamond tread plate to all exposed exterior walls and walk-thru door (interior and exterior). Seal all joints with gray colored Dow-Corning 795 silicone sealant.
  - 14 Closure panels at exposed sides per detail.
  - 15 Angled wall trim at walls per detail.

## Exhibit "A"

- 16 Provide each compartment with Modularm, Corporation model 75LC , flush mount temperature alarm and walk-in light manager with dry contacts for connection to remote alarm (connection to remote alarm by Division 26) and probe-cord length required to extend from exterior front of assembly to a mounting position of the sensor within evaporator return air-stream. Pre-wire to common connecting point, (light connection), on walk-in roof. No exposed conduit on interior ceiling. Set light timer to leave lights on for 30 minutes.
- 17 Heated pressure relief port in cooler. Pre-wire to common connecting point, (light connection), on walk-in roof. No exposed conduit on interior ceiling.
- 18 Heated pressure relief port in freezer. Pre-wire to common connecting point, (light connection), on walk-in roof. No exposed conduit on interior ceiling.
- 19 Provide Kingman Industries, "Thermo-Curtain", model 6-2-04 curtain at each door opening. Vulene vinyl, breakaway loop, strips with rounded edges and 50% overlap. Include all mounting hardware.
- 20 Provide New Age Industrial Corp., Inc., 5" high aluminum baseboard, at interior of each compartment. Miter inside and outside corners. Smooth edges of outside corners. Install baseboard after interior finish floor is installed. Set base bottom and top edges in bead of silicone sealant.
- 21 Construct all special size panels using same methods, materials and locking system as used to construct standard panels. Special size panels must connect to and be locked with other panels, using joint design and locks identical to standard panels. Connecting of panels by any other method is not acceptable.

### C Ancillary Equipment:

- 01 Refrigeration Design Technologies Inc., refrigeration systems as follows:
  - a MOZ-series , 208V-3ph, pre-assembled remote, with fused disconnect and using R407A refrigerant in refrigeration system. Provide Eco-Smart demand defrost controllers with expansion valve, solenoid valve pre-wired and mounted on evaporators. Job site installation to consist of piping condensing unit to evaporator, evacuating and charging units with refrigerant.
  - b Cooler, +35°F.: Model MOZ010M63C, (1.0 HP), medium temp, air-cooled compressor. model ADT-090, 120V-1ph, evaporator. Cooler defrost to be "Ecosmart" type with positive refrigeration cycle shutdown.
  - c Freezer, -10°F: Model MOZ035L63C, (3.5 HP), low temp, air-cooled compressor. Model LET-120, 208V-1ph, evaporator with electric defrost initiated by "Ecosmart" demand defrost controller.
  - f Refrigeration systems with winter controls and stainless steel, exterior weather-proof housings.

### D Special Instructions:

- 01 Installation must be supervised by factory personnel or factory authorized personnel.
- 02 Install walk-in walls into building floor recess per drawings.
- 03 Level and square exterior wall and partition floor screeds. Anchor screeds to slab recess.
- 04 Prior to assembly of insulated panels, apply 1/4" to 3/8" bead of Dow-Corning 795 silicone sealant (color gray or white to match panel finish), at exterior side of panel tongue and groove edge.
- 05 Protect exposed surface of panels from installation of concrete floor and other work. Provide protective covering on walls during installation of concrete in or around walk-in. Door(s) must be left open to ventilate interior when concrete is installed in walk-in interior.
- 06 Install condensing units on building roof per details, drawings and manufactures recommendations.
- 07 Install evaporator coils as indicated on drawings per manufactures recommendations.

### **ITEM NO. 02BQ WALK-IN COOLER**

- A One (1) - Mid-South Industries, Thermo-Kool, 14'- 4" long x 8'- 5" wide x 9'- 2" high. Provide per details, drawings and PART 2-PRODUCTS Articles 2.09 and 2.11.
- B To include:
  - 01 Without floor.
  - 02 11-1/2" high foam screed.
  - 03 Finished floor by General Contractor.
  - 04 N.S.F. construction.

## Exhibit "A"

- 05 U.L. classified.
- 06 Class I foam.
- 07 42" x 78" door.
- 08 Hinge doors per drawings.
- 09 Chrome plated hardware.
- 10 Door with automatic closer, self-closing hinges, foot treadle, magnetic latch, magnetic gasket, cylinder lock and kickplates each side. Provide each door with three spring loaded hinges.
- 11 Component Hardware model VXS-LEDPK10N-PC series, LED, vapor-proof, 10W, light fixture with lamp and protective globe. Ceiling mounted in each compartment per drawings. Pre-wire to common connecting point, on walk-in roof. No exposed conduit on interior ceiling.
- 12 Heated threshold.
- 13 Apply 1/8" thick x 36" high, No. 6061-T6 hard-alloy aluminum diamond tread plate to all exposed exterior walls and walk-thru door (interior and exterior). Seal all joints with gray colored Dow-Corning 795 silicone sealant.
- 14 Closure panels at exposed sides per detail.
- 15 Angled wall trim at walls per detail.
- 16 Provide each compartment with Modularm, Corporation model 75LC , flush mount temperature alarm and walk-in light manager with dry contacts for connection to remote alarm (connection to remote alarm by Division 26) and probe-cord length required to extend from exterior front of assembly to a mounting position of the sensor within evaporator return air-stream. Pre-wire to common connecting point, (light connection), on walk-in roof. No exposed conduit on interior ceiling. Set light timer to leave lights on for 30 minutes.
- 17 Provide Kingman Industries, "Thermo-Curtain", model 6-2-04 curtain at each door opening. Vulene vinyl, breakaway loop, strips with rounded edges and 50% overlap. Include all mounting hardware.
- 18 Provide New Age Industrial Corp., Inc., 5" high aluminum baseboard, at interior of each compartment. Miter inside and outside corners. Smooth edges of outside corners. Install baseboard after interior finish floor is installed. Set base bottom and top edges in bead of silicone sealant.
- 19 Construct all special size panels using same methods, materials and locking system as used to construct standard panels. Special size panels must connect to and be locked with other panels, using joint design and locks identical to standard panels. Connecting of panels by any other method is not acceptable.

### C Ancillary Equipment:

- 01 Refrigeration Design Technologies Inc., refrigeration systems as follows:
  - a MOZ-series , 208V-3ph, pre-assembled remote, with fused disconnect and using R407A refrigerant in refrigeration system. Provide Eco-Smart demand defrost controllers with expansion valve, solenoid valve pre-wired and mounted on evaporators. Job site installation to consist of piping condensing unit to evaporator, evacuating and charging units with refrigerant.
  - b Cooler, +35°F.: Model MOZ010M63C, (1.0 HP), medium temp, air-cooled compressor. model ADT-104, 120V-1ph, evaporator. Cooler defrost to be "Ecosmart" type with positive refrigeration cycle shutdown.
  - c Refrigeration systems with winter controls and stainless steel, exterior weather-proof housings.

### D Special Instructions:

- 01 Installation must be supervised by factory personnel or factory authorized personnel.
- 02 Install walk-in walls into building floor recess per drawings.
- 03 Level and square exterior wall and partition floor screeds. Anchor screeds to slab recess.
- 04 Prior to assembly of insulated panels, apply 1/4" to 3/8" bead of Dow-Corning 795 silicone sealant (color gray or white to match panel finish), at exterior side of panel tongue and groove edge.
- 05 Protect exposed surface of panels from installation of concrete floor and other work. Provide protective covering on walls during installation of concrete in or around walk-in. Door(s) must be left open to ventilate interior when concrete is installed in walk-in interior.
- 06 Install condensing units on building roof per details, drawings and manufactures recommendations.
- 07 Install evaporator coil as indicated on drawings per manufactures recommendations.

## Exhibit "A"

### **ITEM NO. 03BQ POT SINK**

- A One (1) - Champion, model PP-3, configuration per details and drawings.
- B To Include:
- 01 Direction of operation per drawings.
  - 02 Voltage and phase per drawings.
  - 03 Type 304 stainless steel construction.
  - 04 14 ga. stainless steel tanks and drainboards.
  - 05 37" high to rolled rim top.
  - 06 10" high backsplash at wall. Height above rolled rim.
  - 07 44" long clean drainboard.
  - 08 88" long soiled drainboard.
  - 09 Punch hole for collector.
  - 10 Two (2) 24" x 28" x 18 deep sink compartments.
  - 11 One (1) 36" x 28" x 18" deep sink compartment.
  - 12 Sink front trim panel.
  - 13 Stainless steel drain handle support brackets.
  - 14 Stainless steel legs and adjustable feet.
  - 15 Fully welded stainless steel crossrails.
  - 16 Corner legs with flanged feet.
  - 17 Flanged foot where required by the contract documents.
  - 18 3 H.P. wash pump motor.
  - 19 3 kw electric tank heat.
- C Ancillary Equipment:
- 01 Component Hardware, rail shelf, configuration per details and drawings.  
Construct with the following parts:
    - a Model J19-4962, wall brackets.
    - b 1" O.D., 16 ga., stainless steel tubular rails with welded capped ends.
    - c 16 ga., type 304, stainless steel panel on wall behind shelf, per detail.
  - 02 Two (2) Component Hardware, model KL34-8014, splash mount, faucet with 14" swing spout.
  - 03 Two (2) Component Hardware, model KL40-3400, mounting kit.
  - 04 Component Hardware, model KL53-1000-BR, splash mount, pre-rinse assembly with wall bracket.
  - 05 Component Hardware, model KL40-2020, mounting kit.
  - 06 Three (3) Component Hardware, model DSS-8015, lever drain assemblies.
- D Special Instructions:
- 01 Install faucets and mounting kits.
  - 02 Fully weld Item No. 04BQ, Collector, into drainboard per drawings.
  - 03 Mount rail overshef 21" above rolled rim of sink.
  - 04 Anchor sink to floor.

### **ITEM NO. 04BQ COLLECTOR**

- A One (1) - Salvajor Co., model P914, food waste collector.
- B To Include:
- 01 Direction of operation per drawings.
  - 02 One (1) extra scrap basket.
  - 03 Built-in control panel with line disconnect.
  - 04 Water diffuser.
  - 05 Flanged feet.
- C Ancillary Equipment:
- 01 Water pressure reducing valve.
  - 02 Water hammer arrestor.
- D Special Instructions:
- 01 Install into drainboard of Item No. 03BQ, Pot Sink.
  - 02 Installation per contract documents and manufactures recommendations.

## Exhibit "A"

03 Anchor collector to floor.

### **ITEM NO. 05BQ VENTILATOR W/ FIRE SUPPRESSION SYSTEM**

- A One (1) - CaptiveAire Systems, model 6030ND-2-PSP-F, exhaust-only wall canopy with ceiling mounted perforated supply air plenum. Unit 5'0" wide x length per drawings.
- B To include:
- 01 18 ga., type 304, stainless steel construction.
  - 02 Constructed in accordance with NFPA 96.
  - 03 ETL listed and bear label.
  - 04 ETL Sanitation listed and bear label.
  - 05 Fully weld exhaust air plenum.
  - 06 Recessed, vapor-proof, LED, 30W, light fixtures with bulbs. Provide remote touch-screen control panel for lights and fans. Inter-connect lights between junction boxes on multi-section ventilators. Provide single point electrical connection for final hook-up. Conceal all conduit. Ventilator provided with three (3) lineal feet of light fixture per each 4'-0" of length.
  - 07 Captrate Solo stainless steel filters. ETL Listed.
  - 08 Insulate supply air plenum.
  - 09 Air dampers at interior of supply air plenum.
  - 10 Supply air grilles sized to provide air velocity as recommended by manufacture.
  - 11 CaptiveAire Smart Controls, Thermostatic Control, to automatically activate the ventilator fans when cooking occurs. Inter-wire system to sensor(s). System installed in stainless steel utility cabinet, mounted on end of ventilator. Pre-wired system to single point connection for final connection to power and connection to fan contact by Division 26. Contact by Division 26.
  - 12 Pipe chase at ventilator ends for gas supply lines. Chase bottom closed with cut-out for gas pipe.
  - 13 Stainless steel angle trim at ceiling as required. One piece corners.
  - 14 Stainless steel closure panels to ceiling as required. One piece corners.
  - 15 Fire suppression system Ansul , "PIRANHA", chemical, automatic system, in accordance with codes, ordinances, manufactures recommendations and per PART 2 -PRODUCTS, Exhaust Hood Fire Suppression Systems. Provide required surface protection, fuel shut-off devise(s) and micro switches.
- C Ancillary Equipment:
- 01 Stainless steel wall panels at ventilator(s) where adjacent to walls:
    - a Construct panels of 18 ga. 304, stainless steel. Apply fire rated contact cement to wall and stainless steel panel. Install on walls as shown on drawings. Extend panels from top of base to 1" behind ventilator and 18" beyond each end of ventilator. Stainless steel panels extended to finished ceiling where not under ventilator.
    - b Construct panel section in equal widths. Minimum panel width 24", except at ends. End panels must be equal width but not less than 12". At corner turns form panel with 1/4" radius and return to adjacent wall. Corner returns shall be a minimum of 6" wide.
    - c Minimize vertical joints. No horizontal joints.
  - 02 Component Hardware Group, Inc. model J60-2260, 1" wide, flat stainless steel snap-on molding over all vertical joints and at edges where panels terminate.
- D Special instructions:
- 01 Installation must be supervised by factory personnel or factory authorized personnel.
  - 02 Provide test of ventilator air system volumes (exhaust and supply air) to determine compliance with the design requirements. Contractor must comply with provisions of state and local codes and ordinances, during testing. Submit data to Architect.
  - 03 Hang with 1/2" dia. steel hanger rods and turn buckles. Provide required structural members to suspend ventilator from overhead structure.
  - 04 Set ventilator lower front edge 6'-8" AFF.

### **ITEM NO. 06BQ WALK-IN SHELVING**

- A One (1) lot - Eagle Group, "Quad-Adjust" with "EAGLEgard" epoxy finish. Each section free standing with five (5) shelves and four (4) 86" posts. Section below evaporator provide three (3) shelves and four (4) 63" posts.

## Exhibit "A"

- B Each section to include:
- 01 Two (2) QuadTruss shelves.
  - 02 Three (3) Quad-Adjust shelves.
  - 03 Four (4) posts.
- C Sections:
- 01 Five (5) 21" x 36"
  - 02 One (1) 21" x 42"
  - 03 Four (4) 21" x 48"
  - 04 Three (3) 21" x 60".
- D Special instructions:
- 01 Set bottom shelf 10" AFF. Set additional shelves 17" O.C.
  - 02 Set QuadTruss shelves top and bottom. Remaining shelves Quad-Adjust.
  - 03 Section below evaporator include two (2) Quad-Truss and one (1) Quad-Adjust shelves.

### **ITEM NO. 07BQ SHELVING**

- A One (1) lot - Eagle Group, "Quad-Adjust" with "EAGLEgard" epoxy finish. Each section free standing with five (5) shelves and four (4) 86" posts.
- B Each section to include:
- 01 Two (2) QuadTruss shelves.
  - 02 Three (3) Quad-Adjust shelves.
  - 03 Four (4) posts.
- C Sections:
- 01 Three (3) 21" x 36"
  - 02 Four (4) 21" x 42"
  - 03 Eight (8) 21" x 48"
  - 04 One (1) 21" x 60".
- D Special instructions:
- 01 Set bottom shelf 10" AFF. Set additional shelves 17" O.C.
  - 02 Set QuadTruss shelves top and bottom. Remaining shelves Quad-Adjust.

### **ITEM NO. 08BQ NUMBER NOT USED**

### **ITEM NO. 09BQ PAN RACK**

- A Two (2) - Eagle Group, Quik-Set solid embossed shelving units.
- B To Include:
- 01 Five (5) model HDS 24" x 42" 16 ga. stainless steel embossed shelves.
  - 02 Four (4) model HDSCP74-S 74" stainless steel posts. Modify post height to 72".
  - 03 Four (4) model CAHW4-SB 5" dia. polymer tired casters, two (2) with brakes.
- C Special Instructions:
- 01 Set bottom shelf 10" AFF and all others 17" O.C.

### **ITEM NO. 10BQ HOSE REEL**

- A One (1) - Component Hardware, model KHR-1035-OSS, open body, hose reel.
- B To include:
- 01 35'-0" hose.

## Exhibit "A"

- 02 Stainless steel hose reel assembly.
- 03 Model KL50-X197 vacuum breaker.

### C Special Instructions:

- 01 Install per drawings and details.
- 02 Anchor to wall.
- 03 Set bottom of hose reel body 78" AFF and bottom of spray valve 55" AFF.

### **ITEM NO. 11BQ FRYER BANK**

- A One (1) - Future.

### **ITEM NO. 12BQ MOBILE RANGE**

- A One (1) - Future.

### **ITEM NO. 13BQ MOBILE CHAR-BROILER**

- A One (1) - Future.

### **ITEM NO. 14BQ 40 GALLON TILT SKILLET**

- A Two (2) - Future.

### **ITEM NO. 15BQ 60 GALLON TILTING KETTLE**

- A One (1) - Future.

### **ITEM NO. 16BQ MOBILE CONVECTION OVEN**

- A Two (2) - Future.

### **ITEM NO. 17BQ COMBI OVEN**

- A Two (2) - Future.

### **ITEM NO. 18BQ VEGETABLE PREPARATION TABLE**

- A One (1) - Fabricated, configuration per details and drawings.

### B To include:

- 01 Work surface 36" AFF.
- 02 Stainless steel construction.
- 03 Four (4) 18" x 18" x 12" deep sink compartment.
- 04 Can opener in top of table, per detail.
- 05 Open structure base.
- 06 Undershelf where unobstructed.
- 07 Parking space in base for trash can.
- 08 Corner legs with flanged feet.
- 09 Flanged foot where required by the contract documents.
- 10 Elevated shelf per details and drawings. Table mounted 21" above top.
- 11 Full length utensil rack mounted above table per details.

### C Ancillary Equipment:

- 01 Nemco, model 56050-1, can opener.
- 02 Three (3) Component Hardware, model KL51-9012-SE1, deck mount, faucet with 12" swing spout.
- 03 Three (3) Component Hardware, model DSS-8015, lever drain assembly.

## Exhibit "A"

- D Special instructions:
  - 01 Install faucet.
  - 02 Install can opener.
  - 03 Anchor table to floor.

### ITEM NO. 19BQ UTILITY CART

- A Two (2) - Future.

### ITEM NO. 20BQ NUMBER NOT USED

### ITEM NO. 21BQ MOBILE HEATED CABINET

- A Three (3) - Future.

### ITEM NO. 22BQ MOBILE COOLING RACK

- A Nineteen (19) - Future.

### ITEM NO. 23BQ WORK TABLE W/ BAIN MARIE

- A One (1) - Fabricated, configuration per details and drawings.
- B To include:
  - 01 Work surface 36" AFF.
  - 02 Stainless steel construction.
  - 03 Top with marine edges.
  - 04 Bain Marie 20" X 60" x 14" i.d. (unless otherwise noted). 14 ga. stainless steel, fully welded, tank with radius coved corners. Die stamp top edge at perimeter of opening. Insulate sides and bottom with 1" thick rigid fiberglass, set in mastic. Enclose tank with 20 ga. stainless steel, fully welded, jacket and bottom cover. Slope and score tank bottom to die stamped opening for lever drain with overflow assembly. Set overflow outlet at 3" below top. Provide drain handle bracket at tank bottom, per detail. Provide sectional false bottom. 14 ga stainless steel, pan-formed, 1" high, perforated (3/4" holes @ 6" o.c.) with welded corners and finger rings. Sections not to exceed 18" in length.
  - 05 Two (2) 20" x 18" x 3/4" deep recessed top with 18" x 18" x 11-1/4" deep sink compartment per detail.
  - 06 Can opener in top of table, per detail.
  - 07 Open structure base.
  - 08 Undershelf where unobstructed.
  - 09 Parking space in base for trash can.
  - 10 Corner legs with flanged feet.
  - 11 Flanged foot where required by the contract documents.
  - 12 Elevated shelf per details and drawings. Table mounted 21" above top.
  - 13 Full length utensil rack mounted above table per details.
- C Ancillary Equipment:
  - 01 Component Hardware, model KL51-9012-SE1, deck mount, faucet with 12" swing spout .
  - 02 Component Hardware, model KL64-9106-SE1, deck mount, faucet with 6" swing spout .
  - 03 Three (3) Component Hardware, model DSS-8015, lever drain assembly.
  - 04 Two (2) Hatco model FR2-9B (balanced load) Bain Marie heater with stainless steel body.
- D Special instructions:
  - 01 Install faucets.
  - 02 Install Bain Marie Heater per manufacturer's recommendations.
  - 03 Anchor table to floor.

### ITEM NO. 24BQ MOBILE SLICER STAND

- A One (1) - Future.

Exhibit "A"

**ITEM NO. 25BQ SLICER**

A One (1) - Future.

**ITEM NO. 26BQ WORK TABLE**

A One (1) - Fabricated, configuration per details and drawings.

B To include:

- 01 Work surface 36" AFF.
- 02 Stainless steel construction.
- 03 Open structure base.
- 04 Undershef.

C Ancillary Equipment:

- 01 Component Hardware, model S90-0020, drawer.

**ITEM NO. 27BQ BLAST CHILLER**

A One (1) - Future.

**ITEM NO. 28BQ MOBILE MIXER STAND**

A One (1) - Future.

**ITEM NO. 29BQ 20 QUART MIXER**

A One (1) - Future.

**ITEM NO. 30BQ NUMBER NOT USED**

**ITEM NO. 31BQ WORK TABLE**

A One (1) - Fabricated, configuration per details and drawings.

B To include:

- 01 Work surface 36" AFF.
- 02 Stainless steel construction.
- 03 18" x 18" x 12" deep sink compartment.
- 04 Open structure base.
- 05 Undershef where unobstructed.
- 06 Corner legs with flanged feet.
- 07 Flanged foot where required by the contract documents.

C Ancillary Equipment:

- 01 Component Hardware, model KL51-9012-SE1, deck mount, faucet with 12" swing spout .
- 02 Component Hardware, model S90-0020, drawer.
- 03 Component Hardware, model DSS-8015, lever drain assembly.

D Special instructions:

- 01 Install faucet.
- 02 Anchor table to floor.

**ITEM NO. 32BQ 60 QUART MIXER**

A One (1) - Future.

Exhibit "A"

**ITEM NO. 33BQ ACCESSORY STAND**

A One (1) - Future.

**ITEM NO. 34BQ MOBILE HEATED PLATE STORAGE**

A Ten (10) - Future.

**ITEM NO. 35BQ HEATED BANQUET CART**

A Nine (9) - Future.

**ITEM NO. 36BQ QUEEN MARY**

A Three (3) - Future.

**ITEM NO. 37BQ NUMBER NOT USED**

**ITEM NO. 38BQ SOILED DISHTABLE**

A One (1) - Fabricated, configuration per details and drawings.

B To include:

- 01 Work surface 34" AFF.
- 02 Stainless steel construction.
- 03 Rolled rim per details and drawings.
- 04 Flat rim at vacuum breaker per detail and drawings.
- 05 Vacuum breaker housing per detail.
- 06 Scrapping trough per details and drawings. Pre-pipe trough and furnish with accessories per details. Two (2) intermediate nozzles. Terminate trough into collector.
- 07 Cut-out for collector.
- 08 Open structure base.
- 09 Tubular rack storage undershelf where unobstructed.
- 10 14 ga. stainless steel hat channel support bracket, below top, for mounting hose reel per detail.
- 11 14 ga. stainless steel bracket, below top, for mounting hose reel mixing valve per detail.
- 12 Corner legs with flanged feet.
- 13 Flanged foot where required by the contract documents.
- 14 Double sided rack shelf, table mounted, per details and drawings.

C Ancillary Equipment:

- 01 Three (3) Component Hardware, model KHR-1035-OSS, open body, hose reel assembly.
- 02 Four (4) Component Hardware, model KL43-4050-1, mixing valve.
- 03 Three (3) Component Hardware, model KL50-X197, vacuum breaker assembly.

D Special instructions:

- 01 Mounted hose reel assembly per details and drawings.
- 02 Install mixing valve into bracket below table top per details.
- 03 Install vacuum breaker per details and drawings.
- 04 Fully weld Item No. 39BQ, Collector, into table top per drawings.
- 05 Pre-pipe water lines from vacuum breaker to hose reels. Run lines tight to underside of table top.
- 06 Anchor dishtable to floor.

**ITEM NO. 39BQ COLLECTOR**

A One (1) - Salvajor Co., model S419, food waste collector.

B To Include:

- 01 Direction of operation per drawings.
- 02 One (1) extra scrap basket.
- 03 Stainless steel cover.

## Exhibit "A"

- 04 Built-in control panel with line disconnect.
- 05 Water diffuser.
- 06 Two (2) gusher head assemblies.
- 07 Flanged feet.

### C Ancillary Equipment:

- 01 Water pressure reducing valve.
- 02 Water hammer arrestor.

### D Special Instructions:

- 01 Install into top of Item No. 38BQ, Soiled Dishtable.
- 02 Provide brass globe valve at each gusher head and water diffuser. Furnish all pipe and fittings to completely inter-connect gusher heads, diffuser and collector. Plumb trough in accordance with manufactures recommendations.
- 03 Installation per contract documents and manufactures recommendations.
- 04 Anchor collector to floor.

### ITEM NO. 40BQ NUMBER NOT USED

### ITEM NO. 41BQ DISHWASHER W/ BOOSTER HEAT

- A One (1) - Champion, model EUCCW6. 23'-0" long consisting of the following sections:  
2'-6" load, 2'-6" pre-wash, 6'-0" wash/rinse, 12'-0" dual rinse/final rinse/unload.

### B To Include:

- 01 Direction of operation per drawings.
- 02 Voltage and phase per drawings.
- 03 Stainless steel construction.
- 04 Extended wash tank chamber.
- 05 External scrap tank.
- 06 Stainless steel frame, legs and feet.
- 07 Stainless steel enclosure panels front, rear and ends.
- 08 Insulated hinged access doors.
- 09 Piping to be stainless steel or copper.
- 10 29" wide peg style conveyor belt.
- 11 Belt to accommodate oval tray.
- 12 One piece, removable, stainless steel wash/rinse manifold.
- 13 4" x 24" exhaust duct collars and locking dampers at each end of dishwasher.
- 14 Automatic tank fill.
- 15 Re-circulating flushing nozzles at load end and pre-wash.
- 16 Dual rinse arm.
- 17 Common drain connection.
- 18 Factory installed drain water tempering kit.
- 19 Water pressure reducing valve.
- 20 Water hammer arrestor.
- 21 Single point electrical connection for dishwasher and booster heater.
- 22 Regulated electric tank heat.
- 23 Built-in booster heater for 70°F. water temperature rise.
- 24 Automatic energy shut-off and rinse saver system.
- 25 Start-stop station at load end.
- 26 Automatic shut-off shelf at unload end.
- 27 Vent fan control for interlocking operation of exhaust fan.

### C Ancillary Equipment:

- 01 Stainless steel ducts per details.

### D Special Instructions:

- 01 Provide installation and assembly by factory authorized service agent.
- 02 Provide start-up inspection service by factory authorized service agent.
- 03 Provide factory authorized personnel for operation and maintenance training.

## Exhibit "A"

### **ITEM NO. 42BQ SOILED DISHTABLE**

- A One (1) - Champion, model RCT roller conveyor table.
- B To Include:
  - 01 Stainless steel construction.
  - 02 14 ga. stainless steel drip pan. Slope pan to drain.
  - 03 1.9" stainless steel rollers with stainless steel ball bearings, stainless steel hex shafts and plastic seals. Mount rollers in 12 ga. stainless steel sectional frame. Space rollers 4" o.c.. Frame sections fit into drip pan and are removable without tools.
  - 04 Open structure base.
  - 05 Stainless steel legs and adjustable feet.
  - 06 Fully welded stainless steel crossrails.
  - 07 Flanged feet on legs at load end of table.
- C Special Instructions:
  - 01 Extend drain line and terminate above floor drain.

### **ITEM NO. 43BQ DISHWASHER W/ BOOSTER HEATER**

- A One (1) - Champion, model 66 DRPW, high temperature machine.
- B To Include:
  - 01 Direction of operation per drawing.
  - 02 Dual rinse system.
  - 03 24" vertical clearance through machine.
  - 04 Stainless steel construction including frame, legs and feet.
  - 05 Stainless steel front and side panels.
  - 06 Stainless steel insulated hinged doors on wash tank.
  - 07 22" prewash section with external scrap basket.
  - 08 Single point electrical connection for dishwasher and booster heater.
  - 09 Regulated electric heat (15.0 KW).
  - 10 DualRinse tank heat (3.0 KW).
  - 11 Built-in booster heater (22.0 KW) for 70°F. water temperature rise.
  - 12 Automatic tank fill.
  - 13 Common drain connection.
  - 14 Water pressure reducing valve.
  - 15 Water hammer arrestor.
  - 16 Factory installed drain water tempering kit.
  - 17 4" x 16" vent hood and locking damper at each end of dishwasher.
  - 18 Vent fan control for interlocking operation of exhaust fan.
  - 19 Table limit switch.
  - 20 Two (2) year parts and labor warranty from date of start-up. Warranty to include round trip drive time to jobsite.
- C Ancillary Equipment:
  - 01 Stainless steel ducts, per details.
  - 02 Vollrath dish racks as follows;
    - a Four (4) model 52672 dish racks
    - b Two (2) model 52671 flatware racks
    - c Two (2) model 52669 pan racks
- D Special Instructions:
  - 01 Install table limit switch into Item No. 44BQ, Clean Dishtable.
  - 02 Provide start-up inspection service by factory authorized service agent.
  - 03 Provide factory authorized personnel for operation and maintenance training.

### **ITEM NO. 44BQ CLEAN DISHTABLE**

- A One (1) - Champion, model RCT roller conveyor table.

## Exhibit "A"

- B To Include:
- 01 Stainless steel construction.
  - 02 14 ga. stainless steel drip pan. Slope pan to drain.
  - 03 1.9" stainless steel rollers with stainless steel ball bearings, stainless steel hex shafts and plastic seals. Mount rollers in 12 ga. stainless steel sectional frame. Space rollers 4" o.c.. Frame sections fit into drip pan and are removable without tools.
  - 04 Open structure base.
  - 05 Stainless steel legs and adjustable feet.
  - 06 Fully welded stainless steel crossrails.
  - 07 Stainless steel tubular rack storage shelf fully welded to legs.
  - 08 Flanged feet on legs at load end of table.
- C Special Instructions:
- 01 Extend drain line and terminate above floor drain.
  - 02 Table limit switch installed at end of conveyor table.
  - 03 Pre-wire switch to dishwasher.

### ITEM NO. 45BQ UTILITY CART

- A One (1) - Future.

### ITEM NO. 46BQ MOBILE RACK DOLLY

- A Six (6) - Future.

### ITEM NO. 47BQ PAN RACK

- A Seven (7) - Future.

### ITEM NO. 48BQ MOBILE POWER WASHER

- A One (1) - Future.

### ITEM NO. 49BQ NUMBER NOT USED

### ITEM NO. 50BQ NUMBER NOT USED

### ITEM NO. 51BQ NUMBER NOT USED

### ITEM NO. 52BQ NUMBER NOT USED

### ITEM NO. 53BQ JANITOR'S SHELVING

- A One (1) lot - Eagle Group, "QuadTruss" with "EAGLEgard" epoxy finish. Each section free standing with five (5) shelves and four (4) 86" posts.
- B Each section to include:
- 01 Two (2) QuadTruss shelves.
  - 02 Three (3) Quad-Adjust shelves.
  - 03 Four (4) posts.
- C Sections:
- 01 One (1) 14" x 42".
- D Special Instructions:
- 01 Set bottom shelf 10" AFF and all others 17" O.C.
  - 02 Set Quad-Truss shelves top and bottom all others shelves Quad-Adjust.

## Exhibit "A"

### **ITEM NO. 54BQ WALL SHELF W/ MOP HANGERS**

- A One (1) - Eagle Group, model USO830-16/3 MOD.
- B To Include:
  - 01 16 ga. type 304 stainless steel construction.
  - 02 Wall brackets welded to shelf.
  - 03 Three (3) mop hangers.
  - 04 Two (2) hooks.
- C Special Instructions:
  - 01 Set shelf bottom edge 72" AFF.

### **ITEM NO. 55BQ ICE MAKER W/ TRANSPORT CART**

- A Two (2) - Hoshizaki, model KM-1601SAJ, air cooled .
- B To Include:
  - 01 Crescent Cube ice.
- C Ancillary Equipment:
  - 01 Water hammer arrestor.
  - 02 Water pressure reducing valve.
  - 03 Everpure model EV9325-04 "Insurice" QUAD-I4000 water filter system.
  - 04 San Jamar, model SI9000, Saf-T-Scoop Guardian System.
  - 05 Follett Corp. model DEV1650SG-60-75, bin with stainless steel exterior and base. Provide SmartCART 75 with three (3) totes, ice paddle, ice rake and hanging bracket.
- D Special Instructions:
  - 01 Install ice maker on bin. Include all accessories required for complete installation.
  - 02 Locate front of ice maker flush with front of ice bin.
  - 03 Mount water filter on side of bin with 16 ga. stainless steel mounting plate. Size and shape to accommodate filter bracket. Weld threaded stainless steel studs to ice bin and attach mounting plate with chrome plated, locking, cap nuts. Weld stainless steel keyhole studs to mounting plate and attach filter bracket.
  - 04 Mount scoop hanging bracket on side of bin with 16 ga. stainless steel mounting plate. Size and shape to accommodate hanging bracket. Weld threaded stainless steel studs to ice bin and attach mounting plate with chrome plated, locking, cap nuts. Weld stainless steel keyhole studs to mounting plate and attach hanging bracket.

### **ITEM NO. 56BQ BEVERAGE TABLE**

- A One (1) - Fabricated, configuration per details and drawings.
- B To include:
  - 01 Work surface 36" AFF.
  - 02 Stainless steel construction.
  - 03 Top with marine edges.
  - 04 Splash where adjacent to walls.
  - 05 Drain trough per details and drawings.
  - 06 21" x 21" x 2" deep recessed top with 16" x 21" x 8" deep sink compartment per detail.
  - 07 Punch top with hole(s) for Base Outlet.
  - 08 Open structure base.
  - 09 Parking space in base for Item No. 60BQ, Glass Rack.
  - 10 Corner legs with flanged feet.
  - 11 Flanged foot where required by the contract documents.
  - 12 Extend drain line and terminate above floor drain.
  - 13 Elevated shelf per details and drawings. Table mounted 21" above top.

## Exhibit "A"

- C Ancillary Equipment:
- 01 Component Hardware, model KL53-1000-BR, splash mount, spray assembly with wall bracket.
  - 02 Component Hardware, model KL50-Y002-GF, spray valve with water nozzle.
  - 03 Component Hardware, model KL55-7012, add-on-faucet with 12" swing spout.
  - 04 Component Hardware, model KL40-1000, mounting kit.
  - 05 Two (2) Component Hardware, model K50-X125 base with KL50-X122 adapter, deck mount, base outlet.
  - 06 Component Hardware, model DSS-8015 lever drain with overflow assembly.
- D Special instructions:
- 01 Coordinate clearance between faucet body and sink recess. Glass rack must be removable unobstructed.
  - 02 Install spray assembly and mounting kit.
  - 03 Mount spray assembly wall bracket per detail.
  - 04 Install Base Outlet behind coffee urn and iced tea brewer.
  - 05 Brace top to support counter mounted equipment.
  - 06 Park Item No. 60BQ, Glass Rack in base.
  - 07 Anchor table to floor.

### **ITEM NO. 57BQ COFFEE URN**

- A Two (2) - By Owner.

### **ITEM NO. 58BQ ICED TEA BREWER**

- A Two (2) - By Owner.

### **ITEM NO. 59BQ BEVERAGE TABLE**

- A One (1) - Fabricated, configuration per details and drawings.
- B To include:
- 01 Work surface 36" AFF.
  - 02 Stainless steel construction.
  - 03 Top with marine edges.
  - 04 Splash where adjacent to walls.
  - 05 Drain trough per details and drawings.
  - 06 21" x 21" x 2" deep recessed top with 16" x 21" x 8" deep sink compartment per detail.
  - 07 Punch top with hole(s) for Base Outlet.
  - 08 Open structure base.
  - 09 Parking space in base for Item No. 60BQ, Glass Rack.
  - 10 Corner legs with flanged feet.
  - 11 Flanged foot where required by the contract documents.
  - 12 Extend drain line and terminate above floor drain.
  - 13 Elevated shelf per details and drawings. Table mounted 21" above top.
- C Ancillary Equipment:
- 01 Component Hardware, model KL53-1000-BR, splash mount, spray assembly with wall bracket.
  - 02 Component Hardware, model KL50-Y002-GF, spray valve with water nozzle.
  - 03 Component Hardware, model KL55-7012, add-on-faucet with 12" swing spout.
  - 04 Component Hardware, model KL40-1000, mounting kit.
  - 05 Two (2) Component Hardware, model K50-X125 base with KL50-X122 adapter, deck mount, base outlet.
  - 06 Component Hardware, model DSS-8015 lever drain with overflow assembly.
- D Special instructions:
- 01 Coordinate clearance between faucet body and sink recess. Glass rack must be removable unobstructed.
  - 02 Install spray assembly and mounting kit.
  - 03 Mount spray assembly wall bracket per detail.
  - 04 Install Base Outlet behind coffee urn and iced tea brewer.

## Exhibit "A"

- 05 Brace top to support counter mounted equipment.
- 06 Park Item No. 60BQ, Glass Rack in base.
- 07 Anchor table to floor.

### ITEM NO. 60BQ GLASS RACK

A Six (6) - Future.

## WAREHOUSE

### ITEM NO. 01WH NUMBER NOT USED

### ITEM NO. 02WH NUMBER NOT USED

### ITEM NO. 03WH WALK-IN COOLER

- A One (1) - Mid-South Industries, Thermo-Kool, 17'- 4" long x 18'- 1" wide x 9'- 2" high. Provide per details, drawings and PART 2-PRODUCTS Articles 2.09 and 2.11.
- B To include:
- 01 Without floor.
  - 02 18" high foam screed.
  - 03 Finished floor by General Contractor.
  - 04 N.S.F. construction.
  - 05 U.L. classified.
  - 06 Class I foam.
  - 07 36" x 78" door.
  - 08 Hinge doors per drawings.
  - 09 Frank 60" x 78" manual horizontal sliding cooler doors. Provide door with stainless steel chain lock, inside release, 14" x 24" view port and pull handles.
  - 10 Chrome plated hardware.
  - 11 Door with automatic closer, self-closing hinges, foot treadle, magnetic latch, magnetic gasket, cylinder lock and kickplates each side. Provide each door with three spring loaded hinges.
  - 12 Component Hardware model VXS-LEDPK10N-PC series, LED, vapor-proof, 10W, light fixture with lamp and protective globe. Ceiling mounted in each compartment per drawings. Pre-wire to common connecting point, on walk-in roof. No exposed conduit on interior ceiling.
  - 13 Heated threshold.
  - 14 Apply 1/8" thick x 36" high, No. 6061-T6 hard-alloy aluminum diamond tread plate to all exposed exterior walls, interior walls, walk-thru door (interior and exterior) and sliding door (interior and exterior). Seal all joints with gray colored Dow-Corning 795 silicone sealant.
  - 15 Closure panels at exposed sides per detail.
  - 16 Angled wall trim at walls per detail.
  - 17 Provide each compartment with Modularm, Corporation model 75LC , flush mount temperature alarm and walk-in light manager with dry contacts for connection to remote alarm (connection to remote alarm by Division 26) and probe-cord length required to extend from exterior front of assembly to a mounting position of the sensor within evaporator return air-stream. Pre-wire to common connecting point, (light connection), on walk-in roof. No exposed conduit on interior ceiling. Set light timer to leave lights on for 30 minutes.
  - 18 Provide Kingman Industries, "Thermo-Curtain", model 6-2-04 curtain at each door opening. Vulene vinyl, breakaway loop, strips with rounded edges and 50% overlap. Include all mounting hardware.
  - 19 Splice walk-in roof panels to accommodate ceiling suspension system.
  - 20 Exterior ceiling suspension system with angle supports and mounting hardware.

## Exhibit "A"

21 Construct all special size panels using same methods, materials and locking system as used to construct standard panels. Special size panels must connect to and be locked with other panels, using joint design and locks identical to standard panels. Connecting of panels by any other method is not acceptable.

### C Ancillary Equipment:

01 Refrigeration Design Technologies Inc., refrigeration systems as follows:

- a MOZ-series , 208V-3ph, pre-assembled remote, with fused disconnect and using R407A refrigerant in refrigeration system. Provide Eco-Smart demand defrost controllers with expansion valve, solenoid valve pre-wired and mounted on evaporators. Job site installation to consist of piping condensing unit to evaporator, evacuating and charging units with refrigerant.
- b Cooler, +35°F.: Model MOZ025M63C, (2.5 HP), medium temp, air-cooled compressor. model ADT-180, 120V-1ph, evaporator. Cooler defrost to be "Ecosmart" type with positive refrigeration cycle shutdown.
- c Refrigeration systems with winter controls and stainless steel, exterior weather-proof housings.

### D Special Instructions:

- 01 Installation must be supervised by factory personnel or factory authorized personnel.
- 02 Install walk-in walls into building floor recess per drawings.
- 03 Level and square exterior wall and partition floor screeds. Anchor screeds to slab recess.
- 04 Prior to assembly of insulated panels, apply 1/4" to 3/8" bead of Dow-Corning 795 silicone sealant (color gray or white to match panel finish), at exterior side of panel tongue and groove edge.
- 05 Protect exposed surface of panels from installation of concrete floor and other work. Provide protective covering on walls during installation of concrete in or around walk-in. Door(s) must be left open to ventilate interior when concrete is installed in walk-in interior.
- 06 Install ceiling suspension system as indicated on drawings per manufactures recommendations.
- 07 Install condensing units on building roof per details, drawings and manufactures recommendations.
- 08 Install evaporator coil as indicated on drawings per manufactures recommendations.

## **ITEM NO. 04WH WALK-IN SHELVING**

A One (1) lot - Eagle Group, "Quad-Adjust" with "EAGLEgard" epoxy finish. Each section free standing with five (5) shelves and four (4) 86" posts. Section below evaporator provide three (3) shelves and four (4) 63" posts.

B Each section to include:

- 01 Two (2) QuadTruss shelves.
- 02 Three (3) Quad-Adjust shelves.
- 03 Four (4) posts.

C Sections:

- 01 Six (6) 21" x 48".

D Special instructions:

- 01 Set bottom shelf 10" AFF. Set additional shelves 17" O.C.
- 02 Set QuadTruss shelves top and bottom. Remaining shelves Quad-Adjust.
- 03 Omit lower two (2) shelves on six (6) 48" sections and set bottom shelf 3"-0" AFF .
- 04 Install Item No. 05WH, Dunnage Rack, under shelving per drawings.
- 05 Section below evaporator include two (2) Quad-Truss shelves.

## **ITEM NO. 05WH DUNNAGE RACK**

A Six (6) - New Age Industrial Corp., model 2064

## Exhibit "A"

- B Sections:
  - 01 24" width x 42" length x 12" height
- C To include:
  - 01 1 1/2" x 1 3/4" x .070" aluminum tubing.
  - 02 Fully welded.
  - 03 Load capacity 2,500 lbs.

### **ITEM NO. 06WH WALK-IN SHELVING**

- A One (1) lot - Eagle Group, "Quad-Adjust" with "EAGLEgard" epoxy finish. Each section free standing with five (5) shelves and four (4) 86" posts.
- B Each section to include:
  - 01 Two (2) QuadTruss shelves.
  - 02 Three (3) Quad-Adjust shelves.
  - 03 Four (4) posts.
- C Sections:
  - 01 Two (2) 21" x 42".
- D Special instructions:
  - 01 Set bottom shelf 10" AFF. Set additional shelves 17" O.C.
  - 02 Set QuadTruss shelves top and bottom. Remaining shelves Quad-Adjust.

### **ITEM NO. 07WH KEG RACK**

- A One (1) lot - New Age Industrial Corp., "Adjust-A-Shelf" T-Bar Series aluminum shelving. Each section free standing with three (3) shelves and 76" posts. Section below evaporator provide with two (2) shelves and 54" posts.
- B To include:
  - 01 1 1/2" x 1 3/4" x .070" aluminum tubing frame.
  - 02 1 1/4" x 2 1/4" x .100" aluminum T-Bar laterals.
  - 03 Fully welded.
  - 04 Load capacity 1,500 lbs per shelf.
- C Sections:
  - 01 Two (2) 18" x 36"
  - 02 Four (4) 18" x 60".
- D Special instructions:
  - 01 Set bottom shelf 10" AFF.
  - 02 Mount intermediate and top shelves as instructed by Owner.

## **FINE DINING**

### **ITEM NO. 01FD WALK-IN COOLER & FREEZER**

- A One (1) - Mid-South Industries, Thermo-Kool, 15'- 2" long x 14'- 5 1/2" wide x 9'- 4" high. Provide per details, drawings and PART 2-PRODUCTS Articles 2.09 and 2.11.
- B To include:
  - 01 Without floor.
  - 02 13-1/2" high foam screed.
  - 03 Finished floor by General Contractor.

## Exhibit "A"

- 04 N.S.F. construction.
- 05 U.L. classified.
- 06 Class I foam.
- 07 36" x 78" door.
- 08 Hinge doors per drawings.
- 09 Chrome plated hardware.
- 10 Door with automatic closer, self-closing hinges, foot treadle, magnetic latch, magnetic gasket, cylinder lock and kickplates each side. Provide each door with three spring loaded hinges.
- 11 Component Hardware model VXS-LEDPK10N-PC series, LED, vapor-proof, 10W, light fixture with lamp and protective globe. Ceiling mounted in each compartment per drawings. Pre-wire to common connecting point, on walk-in roof. No exposed conduit on interior ceiling.
- 12 Heated threshold.
- 13 Apply 1/8" thick x 36" high, No. 6061-T6 hard-alloy aluminum diamond tread plate to all exposed exterior walls and walk-thru door (interior and exterior). Seal all joints with gray colored Dow-Corning 795 silicone sealant.
- 14 Closure panels at exposed sides per detail.
- 15 Angled wall trim at walls per detail.
- 16 Provide each compartment with Modularm, Corporation model 75LC , flush mount temperature alarm and walk-in light manager with dry contacts for connection to remote alarm (connection to remote alarm by Division 26) and probe-cord length required to extend from exterior front of assembly to a mounting position of the sensor within evaporator return air-stream. Pre-wire to common connecting point, (light connection), on walk-in roof. No exposed conduit on interior ceiling. Set light timer to leave lights on for 30 minutes.
- 17 Heated pressure relief port in cooler. Pre-wire to common connecting point, (light connection), on walk-in roof. No exposed conduit on interior ceiling.
- 18 Heated pressure relief port in freezer. Pre-wire to common connecting point, (light connection), on walk-in roof. No exposed conduit on interior ceiling.
- 19 Provide Kingman Industries, "Thermo-Curtain", model 6-2-04 curtain at each door opening. Vulene vinyl, breakaway loop, strips with rounded edges and 50% overlap. Include all mounting hardware.
- 20 Provide New Age Industrial Corp., Inc., 5" high aluminum baseboard, at interior of each compartment. Miter inside and outside corners. Smooth edges of outside corners. Install baseboard after interior finish floor is installed. Set base bottom and top edges in bead of silicone sealant.
- 21 Construct all special size panels using same methods, materials and locking system as used to construct standard panels. Special size panels must connect to and be locked with other panels, using joint design and locks identical to standard panels. Connecting of panels by any other method is not acceptable.

### C Ancillary Equipment:

- 01 Refrigeration Design Technologies Inc., refrigeration systems as follows:
  - a MOZ-series , 208V-3ph, pre-assembled remote, with fused disconnect and using R407A refrigerant in refrigeration system. Provide Eco-Smart demand defrost controllers with expansion valve, solenoid valve pre-wired and mounted on evaporators. Job site installation to consist of piping condensing unit to evaporator, evacuating and charging units with refrigerant.
  - b Cooler, +35°F.: Model MOZ010M63C, (1.0 HP), medium temp, air-cooled compressor. model ADT-104, 120V-1ph, evaporator. Cooler defrost to be "Ecosmart" type with positive refrigeration cycle shutdown.
  - c Freezer, -10°F: Model MOZ045L63C, (4.5 HP), low temp, air-cooled compressor. Model LET-120, 208V-1ph, evaporator with electric defrost initiated by "Ecosmart" demand defrost controller.
  - f Refrigeration systems with winter controls and stainless steel, exterior weather-proof housings.

### D Special Instructions:

- 01 Installation must be supervised by factory personnel or factory authorized personnel.
- 02 Install walk-in walls into building floor recess per drawings.
- 03 Level and square exterior wall and partition floor screeds. Anchor screeds to slab recess.
- 04 Prior to assembly of insulated panels, apply 1/4" to 3/8" bead of Dow-Corning 795 silicone sealant (color gray or white to match panel finish), at exterior side of panel tongue and groove edge.

## Exhibit "A"

- 05 Protect exposed surface of panels from installation of concrete floor and other work. Provide protective covering on walls during installation of concrete in or around walk-in. Door(s) must be left open to ventilate interior when concrete is installed in walk-in interior.
- 06 Install condensing units on building roof per details, drawings and manufactures recommendations.
- 07 Install evaporator coils as indicated on drawings per manufactures recommendations.

### **ITEM NO. 02FD WALK-IN SHELVING**

- A One (1) lot - Eagle Group, "Quad-Adjust" with "EAGLEgard" epoxy finish. Each section free standing with five (5) shelves and four (4) 86" posts. Section below evaporator provide three (3) shelves and four (4) 63" posts.
- B Each section to include:
  - 01 Two (2) QuadTruss shelves.
  - 02 Three (3) Quad-Adust shelves.
  - 03 Four (4) posts.
- C Sections:
  - 01 Two (2) 14" x 36"
  - 02 Eight (8) 21" x 36"
  - 03 Eight (8) 21" x 42".
- D Special instructions:
  - 01 Set bottom shelf 10" AFF. Set additional shelves 17" O.C.
  - 02 Set QuadTruss shelves top and bottom. Remaining shelves Quad-Adjust.
  - 03 Section below evaporator include two (2) Quad-Truss and one (1) Quad-Adjust shelves.

### **ITEM NO. 03FD STORAGE SHELVING**

- A One (1) lot - Eagle Group, "Quad-Adjust" with "EAGLEgard" epoxy finish. Each section free standing with five (5) shelves and four (4) 86" posts.
- B Each section to include:
  - 01 Two (2) QuadTruss shelves.
  - 02 Three (3) Quad-Adust shelves.
  - 03 Four (4) posts.
- C Sections:
  - 01 Two (2) 14" x 42"
  - 02 Four (4) 21" x 42"
  - 03 Two (2) 21" x 48".
- D Special instructions:
  - 01 Set bottom shelf 10" AFF. Set additional shelves 17" O.C.
  - 02 Set QuadTruss shelves top and bottom. Remaining shelves Quad-Adjust.

### **ITEM NO. 04FD MOBILE COOLING RACK**

- A Two (2) - Cres-Cor, model 207-UA-13A.
- B To Include:
  - 01 Perimeter bumper.
  - 02 Polyurethane tired casters.

Exhibit "A"

**ITEM NO. 05FD MOBILE SLICER STAND**

- A One (1) - Piper Products, model 331-3424.
- B To Include:
  - 01 Rotating bumper.
  - 02 5" dia. polyurethane tired casters.
  - 03 Two (2) locking brakes.

**ITEM NO. 06FD SLICER**

- A One (1) - Hobart, model HS8N-1.
- B To Include:
  - 01 Non-removable knife.
- C Special Instructions:
  - 01 Install on Item No. 05fd, Mobile Slicer Stand.

**ITEM NO. 07FD VEGETABLE PREPARATION TABLE**

- A One (1) - Fabricated, configuration per details and drawings.
- B To include:
  - 01 Work surface 36" AFF.
  - 02 Stainless steel construction.
  - 03 Marine edge top.
  - 04 Splash where adjacent to walls.
  - 05 Two (2) 18" x 20" x 3/4" deep recessed top with 18" x 18" x 11-1/4" deep sink compartment per detail.
  - 06 Can opener in top of table, per detail.
  - 07 Open structure base.
  - 08 Undershelf where unobstructed.
  - 09 Parking space in base for trash can.
  - 10 Corner legs with flanged feet.
  - 11 Flanged foot where required by the contract documents.
  - 12 14 ga. stainless steel bracket below top with cutting board holder. Construct per detail.
  - 13 14 ga. stainless steel bracket below top for mounting knife rack. Construct per detail.
  - 14 Elevated shelf per details and drawings. Table mounted 21" above top.
  - 15 Two (2) 16 ga. stainless steel printer stands mounted at each end of elevated shelf.
- C Ancillary Equipment:
  - 01 Component Hardware, model KL54-8012-SE1, splash mount, faucet with 12" swing spout.
  - 02 Component Hardware, model KL40-1000, mounting kit.
  - 03 Nemco, model 56050-1, can opener.
  - 04 Two (2) Richlite 3/4" thick, reversible, NSF approved, cutting board with finger hole.
  - 05 Edlund, model KR-699, knife rack.
  - 06 Component Hardware, model S90-0020-N, drawer.
  - 07 Two (2) Component Hardware, model DSS-8015, lever drain assembly.
- D Special instructions:
  - 01 Install faucet and mounting kit.
  - 02 Install can opener.
  - 03 Install knife rack on bracket.
  - 04 Cutting boards to fit into recessed top of sink compartment.
  - 05 Verify size of printer with Owner and coordinate with stands.
  - 06 Anchor table to floor.

**ITEM NO. 08FD MOBILE MIXER STAND**

- A One (1) - Piper Products, model 121-23-29TSS.

## Exhibit "A"

- B To Include:
  - 01 Model MX-52-R rack.
  - 02 Rotating bumper.
  - 03 5" dia. polyurethane tired casters.
  - 04 Two (2) locking brakes.

### **ITEM NO. 09FD 20 QUART MIXER**

- A One (1) - Hobart, model HL200.
- B To Include:
  - 01 Stainless steel 20 qt. bowl.
  - 02 "B" beater.
  - 03 "D" wire whip.
  - 04 "ED" dough hook.
- C Special Instructions:
  - 01 Provide Hobart branded accessories.
  - 02 Anchor to Item No. 08FD, Mobile Mixer Stand.
  - 03 Seal to Item No. 08FD, Mobile Mixer Stand.

### **ITEM NO. 10FD AIR COMPRESSOR**

- A One (1) - By Owner.

### **ITEM NO. 11FD WORK TABLE**

- A One (1) - Fabricated, configuration per details and drawings.
- B To include:
  - 01 Work surface 36" AFF.
  - 02 Stainless steel construction.
  - 03 Splash where adjacent to walls.
  - 04 18" x 18" x 12" deep sink compartment.
  - 05 Open structure base.
  - 06 Undershelf where unobstructed.
  - 07 Corner legs with flanged feet.
  - 08 Elevated shelf per details and drawings. Table mounted 21" above top.
- C Ancillary Equipment:
  - 01 Component Hardware, model KL54-8012-SE1, splash mount, faucet with 12" swing spout.
  - 02 Component Hardware, model KL40-1000, mounting kit.
  - 03 Component Hardware, model S90-0020-N, drawer.
  - 04 Component Hardware, model DSS-8015, lever drain assembly.
- D Special instructions:
  - 01 Install faucet and mounting kit.
  - 02 Anchor table to floor.

### **ITEM NO. 12FD STORAGE SHELVING**

- A One (1) lot - Eagle Group, "Quad-Adjust" with "EAGLEgard" epoxy finish. Each section free standing with five (5) shelves and four (4) 86" posts.
- B Each section to include:
  - 01 Two (2) QuadTruss shelves.
  - 02 Three (3) Quad-Adust shelves.
  - 03 Four (4) posts.

## Exhibit "A"

### C Sections:

- 01 One (1) 21" x 30"
- 02 Two (2) 21" x 42"
- 03 One (1) 21" x 48".

### D Special instructions:

- 01 Set bottom shelf 10" AFF. Set additional shelves 17" O.C.
- 02 Set QuadTruss shelves top and bottom. Remaining shelves Quad-Adjust.

### **ITEM NO. 13FD MOBILE WORK TABLE**

A One (1) - Fabricated, configuration per details and drawings.

### B To include:

- 01 Work surface 36" AFF.
- 02 Stainless steel construction.
- 03 Open structure base.
- 04 Undershef.
- 05 5" dia. swivel casters with stainless steel yokes and polyurethane tires. Two (2) casters with brakes. Refer to "Casters" in this Section.

### C Ancillary Equipment:

- 01 Component Hardware, model S90-0020-N, drawer.

### **ITEM NO. 14FD VENTILATOR W/ FIRE SUPPRESSION SYSTEM**

A One (1) - CaptiveAire Systems, model 6030ND-2-PSP-F, exhaust-only wall canopy with ceiling mounted perforated supply air plenum. Unit 5'-0" wide x length per drawings.

### B To include:

- 01 18 ga., type 304, stainless steel construction.
- 02 Constructed in accordance with NFPA 96.
- 03 ETL listed and bear label.
- 04 ETL Sanitation listed and bear label.
- 05 Fully weld exhaust air plenum.
- 06 Recessed, vapor-proof, LED, 30W, light fixtures with bulbs. Provide remote touch-screen control panel for lights and fans. Inter-connect lights between junction boxes on multi-section ventilators. Provide single point electrical connection for final hook-up. Conceal all conduit. Ventilator provided with three (3) lineal feet of light fixture per each 4'-0" of length.
- 07 Captrate Solo stainless steel filters. ETL Listed.
- 08 Insulate supply air plenum.
- 09 Air dampers at interior of supply air plenum.
- 10 Supply air grilles sized to provide air velocity as recommended by manufacture.
- 11 CaptiveAire Smart Controls, Thermostatic Control, to automatically activate the ventilator fans when cooking occurs. Inter-wire system to sensor(s). System installed in stainless steel utility cabinet, mounted on end of ventilator. Pre-wired system to single point connection for final connection to power and connection to fan contact by Division 26. Contact by Division 26.
- 12 Pipe chase at ventilator ends for gas supply lines. Chase bottom closed with cut-out for gas pipe.
- 13 Stainless steel angle trim at ceiling as required. One piece corners.
- 14 Stainless steel closure panels to ceiling as required. One piece corners.
- 15 Fire suppression system Ansul, "PIRANHA", chemical, automatic system, in accordance with codes, ordinances, manufactures recommendations and per PART 2 -PRODUCTS, Exhaust Hood Fire Suppression Systems. Provide required surface protection, fuel shut-off devise(s) and micro switches.

## Exhibit "A"

- C Ancillary Equipment:
- 01 Stainless steel wall panels at ventilator(s) where adjacent to walls:
    - a Construct panels of 18 ga. 304, stainless steel. Apply fire rated contact cement to wall and stainless steel panel. Install on walls as shown on drawings. Extend panels from top of base to 1" behind ventilator and 18" beyond each end of ventilator. Stainless steel panels extended to finished ceiling where not under ventilator.
    - b Construct panel section in equal widths. Minimum panel width 24", except at ends. End panels must be equal width but not less than 12". At corner turns form panel with 1/4" radius and return to adjacent wall. Corner returns shall be a minimum of 6" wide.
    - c Minimize vertical joints. No horizontal joints.
  - 02 Component Hardware Group, Inc. model J60-2260, 1" wide, flat stainless steel snap-on molding over all vertical joints and at edges where panels terminate.
- D Special instructions:
- 01 Installation must be supervised by factory personnel or factory authorized personnel.
  - 02 Provide test of ventilator air system volumes (exhaust and supply air) to determine compliance with the design requirements. Contractor must comply with provisions of state and local codes and ordinances, during testing. Submit data to Architect.
  - 03 Hang with 1/2" dia. steel hanger rods and turn buckles. Provide required structural members to suspend ventilator from overhead structure.
  - 04 Set ventilator lower front edge 6'-8" AFF.

### **ITEM NO. 15FD 10 QUART KETTLE W/ STAND & DRAINER CART**

- A One (1) - Groen, model TDB/6-10.
- B To Include:
- 01 Stainless steel construction.
  - 02 Model 124883 stainless steel stand.
  - 03 Model 124704 drain cart with model 124781 plumbing kit.
  - 04 Flanged feet.
- C Ancillary Equipment:
- 01 Component Hardware, model KL51H-9012-SE1, deck mount faucet with swing spout. Spout length to reach over kettle.
- D Special Instructions:
- 01 Install faucet on stainless steel mounting bracket. Rear right side.
  - 02 Anchor kettle to stand.
  - 03 Anchor stand to floor.

### **ITEM NO. 16FD MOBILE RANGE**

- A One (1) - Montague, model M12-5, modular two burner range, natural gas.
- B To Include:
- 01 Stainless steel front, sides and top.
  - 02 Model M12S stainless steel 12" wide spreader.
  - 03 Model HB24 stainless steel 15" high flue riser.
  - 04 Stainless steel tubular base with 16 ga. stainless steel undershelf fully welded to legs.
  - 05 Rear gas connection.
  - 06 Gas pressure regulator valve.
  - 07 5" dia. swivel casters with stainless steel yokes and polyurethane tires. Refer to "Casters" in this Section.
- C Ancillary Equipment:
- 01 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model HG-4C-48SK, 1/2" I.D., plastic coated 48" long, flexible gas hoses and quick disconnect assembly.
  - 02 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model K kit, including restraining device.

## Exhibit "A"

- D Special Instructions:
  - 01 Submit shop drawing of range.
  - 02 Anchor restraining device to range and wall.
  - 03 Furnish hose and quick disconnect assembly to Division 22 for installation.

### **ITEM NO. 17FD COMBI OVEN**

- A One (1) - Rational CombiMaster Plus, model 202 NG, natural gas.
- B To Include:
  - 01 Stainless steel front, sides and top.
  - 02 Mode selector control.
  - 03 100 cooking programs
  - 04 Five speed programmable fan.
  - 05 Core temperature probe.
  - 06 Hand shower with automatic retracting system.
  - 07 Fourteen (14) CombiGrill.
  - 08 Ten (10) Grill & Pizza Tray.
  - 09 Ten (10) CombiFry Basket.
  - 10 Five (5) CombiRib-Grid.
  - 11 Eleven (11) Multibaker.
  - 12 Ten (10) Super Spike Chicken Grid.
  - 13 Twelve (12) Grill Cleaner.
  - 14 Two(2) Hand Spray Bottle.
  - 15 Built-in gas pressure regulator.
  - 16 Cord and plug.
  - 17 Installation Kit.
- C Ancillary Equipment:
  - 01 Everpure "Kleensteam", model EV9797-22 Kleensteam II Twin System, water filter.
  - 02 Water pressure reducing valve.
  - 03 Water hammer arrestor.
- D Special Instructions:
  - 01 Mount water filter on wall behind equipment.
  - 02 Provide start-up inspection service by factory authorized service agent.
  - 03 Provide factory authorized personnel for operation and maintenance training.
  - 04 Provide one (1) day training session for Owner's personnel with factory Chef.

### **ITEM NO. 18FD STEAMER**

- A One (1) - Groen, model (2) SSB-5GF, natural gas.
- B To Include:
  - 01 Hinge doors per drawing.
  - 02 Stainless steel base.
  - 03 Flanged foot kit.
  - 04 Gas pressure regulator valve.
- C Ancillary Equipment:
  - 01 Everpure "Kleensteam", model EV9797-22 Kleensteam II Twin System, water filter.
  - 02 Water pressure reducing valve.
  - 03 Water hammer arrestor.
- D Special Instructions:
  - 01 Anchor steamer to stand.
  - 02 Anchor stand to floor.
  - 03 Mount water filter on wall behind equipment.

## Exhibit "A"

### **ITEM NO. 19FD MOBILE HEATED CABINET**

- A One (1) - Cres-Cor, model H-137-SUA-12D.
- B To Include:
  - 01 Hinge door per drawing.
  - 02 Perimeter bumper.
  - 03 Polyurethane tired casters.

### **ITEM NO. 20FD PNEUMATIC POTATO CUTTER**

- A One (1) - Nemco, model 56455.
- B To Include:
  - 01 Model 56424-1T (1/4") blade and holder assembly for hard vegetables.
  - 02 Model 56424-1 (1/4") blade and holder assembly for soft vegetables.
  - 03 Model 56424-2 (3/8") blade and holder assembly for soft vegetables.
  - 04 Model 56424-3 (1/2") blade and holder assembly for soft vegetables.
- C Special Instructions:
  - 01 Air compressor provided and installed by Owner.
  - 02 Owner to coordinate installation of air lines from compressor to cutter.
  - 03 Install on Item No. 11FD, Work Table.

### **ITEM NO. 21FD VENTILATOR W/ FIRE SUPPRESSION SYSTEM**

- A One (1) - CaptiveAire Systems, model 6030ND-2-PSP-F, exhaust-only wall canopy with ceiling mounted perforated supply air plenum. Unit 5'-0" wide x length per drawings.
- B To include:
  - 01 18 ga., type 304, stainless steel construction.
  - 02 Constructed in accordance with NFPA 96.
  - 03 ETL listed and bear label.
  - 04 ETL Sanitation listed and bear label.
  - 05 Fully weld exhaust air plenum.
  - 06 Recessed, vapor-proof, LED, 30W, light fixtures with bulbs. Provide remote touch-screen control panel for lights and fans. Inter-connect lights between junction boxes on multi-section ventilators. Provide single point electrical connection for final hook-up. Conceal all conduit. Ventilator provided with three (3) lineal feet of light fixture per each 4'-0" of length.
  - 07 Captrate Solo stainless steel filters. ETL Listed.
  - 08 Insulate supply air plenum.
  - 09 Air dampers at interior of supply air plenum.
  - 10 Supply air grilles sized to provide air velocity as recommended by manufacture.
  - 11 CaptiveAire Smart Controls, Thermostatic Control, to automatically activate the ventilator fans when cooking occurs. Inter-wire system to sensor(s). System installed in stainless steel utility cabinet, mounted on end of ventilator. Pre-wired system to single point connection for final connection to power and connection to fan contact by Division 26. Contact by Division 26.
  - 12 Pipe chase at ventilator ends for gas supply lines. Chase bottom closed with cut-out for gas pipe.
  - 13 Stainless steel angle trim at ceiling as required. One piece corners.
  - 14 Stainless steel closure panels to ceiling as required. One piece corners.
  - 15 Fire suppression system Ansul , "PIRANHA", chemical, automatic system, in accordance with codes, ordinances, manufactures recommendations and per PART 2 -PRODUCTS, Exhaust Hood Fire Suppression Systems. Provide required surface protection, fuel shut-off devise(s) and micro switches.
- C Ancillary Equipment:
  - 01 Stainless steel wall panels at ventilator(s) where adjacent to walls:
    - a Construct panels of 18 ga. 304, stainless steel. Apply fire rated contact cement to wall and stainless steel panel. Install on walls as shown on drawings. Extend panels from top of base to 1" behind ventilator and 18" beyond each end of ventilator. Stainless steel panels extended to finished ceiling where not under ventilator.

## Exhibit "A"

- b Construct panel section in equal widths. Minimum panel width 24", except at ends. End panels must be equal width but not less than 12". At corner turns form panel with 1/4" radius and return to adjacent wall. Corner returns shall be a minimum of 6" wide.
  - c Minimize vertical joints. No horizontal joints.
- 02 Component Hardware Group, Inc. model J60-2260, 1" wide, flat stainless steel snap-on molding over all vertical joints and at edges where panels terminate.

D Special instructions:

- 01 Installation must be supervised by factory personnel or factory authorized personnel.
- 02 Provide test of ventilator air system volumes (exhaust and supply air) to determine compliance with the design requirements. Contractor must comply with provisions of state and local codes and ordinances, during testing. Submit data to Architect.
- 03 Hang with 1/2" dia. steel hanger rods and turn buckles. Provide required structural members to suspend ventilator from overhead structure.
- 04 Set ventilator lower front edge 6'-8" AFF.

### **ITEM NO. 22FD SALAMANDER BROILER**

A One (1) - Montague, model SB36-W, infrared salamander broiler, wall mounted, natural gas.

B To Include:

- 01 Stainless steel front, sides, bottom and top.
- 02 Rear gas connection.
- 03 Gas pressure regulator valve.

C Ancillary Equipment:

- 01 Provide 14 ga., type 304 stainless steel, 2" x 2" square tubing, fully welded, wall mounted supports. Fully weld ends of supports closed. Cross brace supports with 2" x 2" square tubing. Set salamander broiler on extended horizontal supports 6" forward from wall. Secure broiler to supports. Reinforce wall to support salamander broiler.

D Special Instructions:

- 01 Install salamander broiler on wall behind equipment. Include all accessories required to make installation.
- 02 Set bottom of salamander broiler 55" AFF.
- 03 Submit shop drawing of supports.
- 04 Install salamander broiler above Item No. 23FD, Mobile Range.

### **ITEM NO. 23FD MOBILE RANGE**

A One (1) - Montague, model M36-5, modular five burner range, natural gas.

B To Include:

- 01 Stainless steel front, sides and top.
- 02 Model HB36 stainless steel 18" high flue riser.
- 03 Stainless steel tubular base with 16 ga. stainless steel undershelf fully welded to legs.
- 04 Rear gas connection.
- 05 Gas pressure regulator valve.
- 06 5" dia. swivel casters with stainless steel yokes and polyurethane tires. Refer to "Casters" in this Section.

C Ancillary Equipment:

- 01 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model HG-4E-48SK, 1" I.D., plastic coated 48" long, flexible gas hoses and quick disconnect assembly.
- 02 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model K kit, including restraining device.

D Special Instructions:

- 01 Submit shop drawing of range.
- 02 Anchor restraining device to range and wall.
- 03 Furnish hose and quick disconnect assembly to Division 22 for installation.

## Exhibit "A"

### **ITEM NO. 24FD MOBILE REFRIGERATED EQUIPMENT STAND**

- A One (1) - Continental Refrigerator, model DL-60G. Modified.
- B To Include:
  - 01 16 GA., type 304 stainless steel top with drip guard marine edge.
  - 02 Modify top to 62" of overall length. Center top over base.
  - 03 Heat shield Insulated top.
  - 04 Cord and plug.
  - 05 3" dia. swivel casters with polyurethane tires. Front casters with brakes.
- C Ancillary Equipment:
  - 01 Six (6) Vollrath model 90062, 6" deep, full size stainless steel pans.
  - 02 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model K kit, including restraining device.
- D Special Instructions:
  - 01 Install Item No. 25GG, Mobile Griddle on equipment stand.
  - 02 Anchor restraining device to equipment stand and wall.
  - 03 Submit shop drawing of refrigerated equipment stand.

### **ITEM NO. 25FD MOBILE GRIDDLE**

- A One (1) - MagiKitch'n, model MKG-60-E, natural gas.
- B To Include:
  - 01 Thermostat controls.
  - 02 Electric ignition.
  - 03 Cord and plug.
  - 04 Gas pressure regulator valve.
- C Ancillary Equipment:
  - 01 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model HG-4E-48SK, 1" I.D., plastic coated 48" long, flexible gas hoses and quick disconnect assembly.
  - 02 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model K kit, including restraining device.
- D Special Instructions:
  - 01 Install griddle without legs.
  - 02 Anchor griddle to stand.
  - 03 Anchor restraining device to griddle and wall.
  - 04 Furnish hose and quick disconnect assembly to Division 22 for installation.

### **ITEM NO. 26FD MOBILE CHAR-BROILER**

- A One (1) - MagiKitch'n, model FM-RMB-648, natural gas.
- B To Include:
  - 01 Stainless steel front, sides and back.
  - 02 Side and back extensions.
  - 03 Scround rod top grate with standard spacing.
  - 04 Safety pilot.
  - 05 Rear gas connection.
  - 06 Gas pressure regulator valve.
  - 07 5" dia. swivel casters with stainless steel yokes and polyurethane tires. Refer to "Casters" in this Section.
- C Ancillary Equipment:
  - 01 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model HG-4D-48SK, 3/4" I.D., plastic coated 48" long, flexible gas hoses and quick disconnect assembly.
  - 02 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model K kit, including restraining device.

## Exhibit "A"

- D Special Instructions:
  - 01 Anchor restraining device to char-broiler and wall.
  - 02 Furnish hose and quick disconnect assembly to Division 22 for installation.

### **ITEM NO. 27FD MULTI-COOK OVEN**

- A Two (2) - Alto-Shaam, model VMC-F4E , stacked.
- B To Include:
  - 01 Stainless steel front, sides and top.
  - 02 Programable control.
  - 03 Two (2) Core temperature probe, per unit.
  - 04 Stacking Kit .
  - 05 Mobile base with casters.
  - 06 One (1) case Dirt Buster III Cleaner, per unit.
- C Ancillary Equipment:
  - 01 Two (2) T & S Brass and Bronze Works, Inc., "Safe-T-Link" model K kit, including restraining device.
- D Special Instructions:
  - 01 Anchor restraining device to oven and wall.
  - 02 Provide start-up inspection service by factory authorized service agent.
  - 03 Provide factory authorized personnel for operation and maintenance training.

### **ITEM NO. 28FD MOBILE FRYER BANK**

- A One (1) battery - Pitco, model SG14RS-FD, natural gas, per drawings.
- B To Include:
  - 01 Stainless steel fat container.
  - 02 Stainless steel front, door and sides.
  - 03 Electronic ignition with drain valve interlock.
  - 04 Digital controls with melt cycle.
  - 05 Multi-cabinet unit.
  - 06 Model BNB dump station with stainless steel pan and screen.
  - 07 Stainless steel lift-off covers for fryers and dump station.
  - 08 Solstice Filter Drawer System installed in BNB cabinet.
  - 09 Heated filtration system.
  - 10 Oil reclamation system for liquid shorting.
  - 11 Single point rear gas connection.
  - 12 "T" gas manifold.
  - 13 Gas pressure regulator valve.
  - 14 9" adjustable casters with front locking brakes.
  - 15 One (1) case filter paper part # A7025301.
  - 16 One (1) case filter powder part # PP10733.
- C Ancillary Equipment:
  - 01 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model HG-4F-48SK, 1 1/4" I.D., plastic coated 48" long, flexible gas hoses and quick disconnect assembly.
  - 02 T & S Brass and Bronze Works, Inc., "Safe-T-Link" model K kit, including restraining device.
- D Special Instructions:
  - 01 Locate BNB cabinet per drawings.
  - 02 Anchor restraining device to fryer and wall.
  - 03 Furnish hose and quick disconnect assembly to Division 22 for installation.

### **ITEM NO. 29FD FREEZER**

- A One (1) - Continental Refrigerator, model DL1F-SS-HD.

## Exhibit "A"

- B To Include:
- 01 Half height doors.
  - 02 Hinge doors per drawings.
  - 03 One (1) extra shelf per section.
  - 04 Cord and plug.
- C Ancillary Equipment:
- 01 14 ga. stainless steel, channel shaped, toe base per details. Set base in continuous bead of clear silicone sealant at floor.
- D Special Instructions:
- 01 Anchor toe base to freezer.
  - 02 Seal to Item No. 32FD, Chef's Counter.

### **ITEM NO. 30FD NUMBER NOT USED**

### **ITEM NO. 31FD PASS-THRU REFRIGERATOR**

- A One (1) - Continental Refrigerator, model DL1RE-SS-PT-HD.
- B To Include:
- 01 Half height doors.
  - 02 Hinge doors per drawings.
  - 03 One (1) extra shelf.
  - 04 Expansion valve system.
  - 05 Cord and plug.
- C Ancillary Equipment:
- 01 14 ga. stainless steel, channel shaped, toe base per details. Set base in continuous bead of clear silicone sealant at floor.
- D Special Instructions:
- 01 Anchor toe base to refrigerator.
  - 02 Seal to Item No. 32FD, Chef's Counter.

### **ITEM NO. 32FD CHEF'S COUNTER**

- A One (1) - Fabricated, configuration per detail and drawings.
- B To include:
- 01 Work surface 36" AFF.
  - 02 Stainless steel construction.
  - 03 Stainless steel two level top.
  - 04 15" wide x full length 14 ga. stainless steel tray slide with tray-lock per detail.
  - 05 18" x 18" x 12" deep sink compartment.
  - 06 Vacuum breaker housing per detail.
  - 07 Punch hole(s) in top for extending vacuum breaker liquid lines to services below top. Coordinate size/location with vacuum breaker.
  - 08 Punch tray slide top with hole(s) for soup wells.
  - 09 Die stamp top openings for hot food wells.
  - 10 Cut-out for Item No. 35FD, Mobile Refrigerated Make Table. Turn top edge straight down 2" into cut-out and hug lining. 18 ga. stainless steel lining at all sides of cut-out.
  - 11 Two tier elevated shelf with food guard panel per details and drawings.
  - 12 Closed body base.
  - 13 Opening in base for Item No. 33FD, Drawer Warmer.
  - 14 Open bottom shelf where unobstructed.
  - 15 Enclose sink with hinged door.
  - 16 Stainless steel hinged door per details.
  - 17 Tray storage compartment below tray slide per details and drawings.
  - 18 Load center compartment located per drawings.

## Exhibit "A"

- 19 Utility compartment located per drawings.
- 20 Removable access panel per detail.
- 21 Manifold hot food well drain lines to common connection.
- 22 Manifold soup well drain lines to common connection.
- 23 Extend drain lines to utility compartment and terminate at openings above floor drain.
- 24 Pre-wire infrared food warmer to switch mounted in apron panel of base.
- 25 Pre-wire hot food wells to controls mounted in apron panel of base.
- 26 Pre-wire soup wells to controls mounted in apron panel of base.
- 27 120V-1ph 20.0A receptacle in base for connecting refrigerated make table.
- 28 120V-1ph, 20A pedestal electrical box receptacle. Mount to underside of elevated shelf.
- 29 14 ga. stainless steel, channel shaped, toe base per details. Set base in continuous bead of clear silicone sealant at floor. Notch base at floor drain and seal base to floor. Floor drain must be accessible.
- 30 Pre-wire and pre-pipe counter with U.L. components per Article 2.5 Fabricated Equipment and Fixtures this Section.
- 31 Pre-wire and pre-pipe counter and components to circuit breaker load centers in utility compartments per Article 2.5 Fabricated Equipment and Fixtures this Section.

### C Ancillary Equipment:

- 01 Wells, model BMW-206RTD/AFU / 208V-1ph, AutoFill hot food well. Install per Article 2.7 Hot Food Wells this Section. Inter-connect drain line of model BMW-206ULRTD/AF with model BMW-206ULRTD hot food well to share "AutoFill" option.
- 02 Three (3) Wells, model BMW-206RTDU / 208V-1ph, hot food wells. Install per Article 2.7 Hot Food Wells this Section.
- 03 Two (2) Wells model SS8TDUCI, 208V-1ph soup well with cord and plug. Drop-in well mounted into top opening. Apply high temperature Silicone sealant around soup well flange and top forming complete seal and thermal break. Install well per manufactures recommendation. Enclose well at bottom with removable louvered panel.
- 04 Two (2) Wells, model 20385, drain valve extension kit with 1" brass gate valve. Install remote handle in recessed stainless steel pan at apron panel of counter, per detail. Manifold three (3) hot food well drain lines to a single valve assembly. Manifold two (2) soup well drain lines to a single valve assembly. Extend drain line to floor drain per drawings and details.
- 05 Component Hardware, model KL50-X137, vacuum breaker. Install at hot food wells as shown on drawings and details. Pre-pipe from "AutoFill" hot food well connection through vacuum breaker to utility compartment.
- 06 Two (2) Hatco Corp. model GRAHL-48, 120/208V-1ph heat lamp with lights and toggle switch control. Mount under shelves per drawings. Conceal wiring in support posts.
- 07 Component Hardware, model KL51-9012-SE1, deck mount, faucet with 12" swing spout .
- 08 Component Hardware, model DSS-8015 lever drain assembly.
- 09 Two (2) Vollrath, model 78184, 7 1/4 quart size stainless steel pans.
- 10 Two (2) Vollrath, model 78180, stainless steel slotted cover.

### **ITEM NO. 33FD DRAWER WARMER**

- A One (1) - Hatco, model HDW-2B, 208V-1ph, built-in warmer.
- B To Include:
  - 01 Stainless steel front.
- C Special Instructions:
  - 01 Drawer warmer must be removable for service.
  - 02 Install per manufactures recommendations.
  - 03 Install in base of Item No. 32FD, Chef's Counter.

### **ITEM NO. 34FD TOASTER**

- A One (1) - Hatco, model TPT-208.
- B To Include:
  - 01 Stainless steel finish.

## Exhibit "A"

- 02 Selector switch for single sided toasting.
- 03 Cord and plug.

### C Special Instructions:

- 01 Install on Item No. 32, Chef's Counter.
- 02 Restrain excess cord length.

### **ITEM NO. 35FD MOBILE REFRIGERATED MAKE TABLE**

A One (1) - Continental Refrigerator, model DL48-12M-FB-D.

### B To Include:

- 01 Stainless steel top, sides and doors.
- 02 Stainless steel interior.
- 03 Front breathing refrigeration.
- 04 Stainless steel insulated removable flat cover.
- 05 Full length 10" wide cutting board.
- 06 Stainless steel divider bars for 1/6th size pans.
- 07 Drawers in base.
- 08 Expansion valve system.
- 09 Cord and plug.
- 10 5" dia. swivel casters with polyurethane tires.

### C Ancillary Equipment:

- 01 Twelve (12) Vollrath, model 90642, 4" deep, 1/6th size stainless steel pans.

### D Special Instructions:

- 01 Install into Item No. 32FD, Chef's Counter.

### **ITEM NO. 36FD NUMBER NOT USED**

### **ITEM NO. 37FD NUMBER NOT USED**

### **ITEM NO. 38FD NUMBER NOT USED**

### **ITEM NO. 39FD MOBILE REFRIGERATED PREPARATION TABLE**

A One (1) - Continental Refrigerator, model DL72-30M-FB-D.

### B To Include:

- 01 Stainless steel top, sides and doors.
- 02 Stainless steel interior.
- 03 Front breathing refrigeration.
- 04 Stainless steel insulated removable flat covers.
- 05 Full length 10" wide cutting board.
- 06 Stainless steel divider bars for 1/6th size pans.
- 07 Drawers in base.
- 08 Expansion valve system.
- 09 Cord and plug.
- 10 5" dia. swivel casters with polyurethane tires.

### C Ancillary Equipment:

- 01 Thirty (30) Vollrath, model 90642, 4" deep, 1/6th size stainless steel pans.

### D Special Instructions:

- 01 Install into Item No. 32FD, Chef's Counter.

### **ITEM NO. 40FD NUMBER NOT USED**

### **ITEM NO. 41FD NUMBER NOT USED**

## Exhibit "A"

### **ITEM NO. 42FD LETTUCE CRISPER**

- A One (1) - SilverKing, model SKELD25-SD-1-BA2-R290, wall mounted, self-contained.
- B To include:
  - 01 Stainless steel exterior finish.
  - 02 Stainless steel interior finish..
  - 03 Hinge door per drawings.
  - 04 Wall mounting bracket.
  - 05 Cord and plug.
- C Special instructions:
  - 01 Provide anchoring material for wall mounting.
  - 02 Set bottom of crisper 52" AFF. Confirm mounting height with Owner.

### **ITEM NO. 43FD PLATE CHILLER**

- A One (1) - Glastender, model FRM-2 .
- B To include:
  - 01 Stainless steel finish exterior and top.
  - 02 Stainless steel interior.
  - 03 3" dia. caster set.

### **ITEM NO. 44FD WORK TABLE**

- A One (1) - Fabricated, configuration per details and drawings.
- B To include:
  - 01 Work surface 36" AFF.
  - 02 Stainless steel construction.
  - 03 Splash where adjacent to walls.
  - 04 Open structure base.
  - 05 Undershelf where unobstructed.
  - 06 Elevated shelf per details and drawings. Table mounted 21" above top.

### **ITEM NO. 45FD ICE CREAM CASE**

- A One (1) - LaRosa, model L-40146-28.
- B To include:
  - 01 Stainless steel finish top, front and side panels.
  - 02 Splash at rear.
  - 03 20 ga. steel white interior.
  - 04 9" x 14" x 10" deep sink welded into top with faucet and drain.
  - 05 Dipperwell with faucet and drain.
  - 06 Compressor location per drawing.
  - 07 Cord and plug.
- C Ancillary Equipment:
  - 01 14 ga. stainless steel, channel shaped, toe base per details. Set base in continuous bead of clear silicone sealant at floor.
- D Special Instructions:
  - 01 Anchor toe base to ice cream case.
  - 02 Restrain excess cord length.

### **ITEM NO. 46FD NUMBER NOT USED**

## Exhibit "A"

### **ITEM NO. 47FD WORK TABLE**

- A One (1) - Fabricated, configuration per details and drawings.
- B To include:
  - 01 Work surface 36" AFF.
  - 02 Stainless steel construction.
  - 03 Splash where adjacent to walls.
  - 04 Open structure base.
  - 05 Splay rear crossrail.
- C Special Instructions:
  - 01 Park Item No. 48FD, Undercounter Refrigerator in base.

### **ITEM NO. 48FD UNDERCOUNTER REFRIGERATOR**

- A One (1) - Continental Refrigerator, model CRA68-U-FB-D.
- B To Include:
  - 01 Stainless steel top, front and sides.
  - 02 Aluminum sides and interior.
  - 03 Front breathing refrigeration.
  - 04 Stainless steel roll-out drawers.
  - 05 Cord and plug.
  - 06 1 3/8" dia. swivel casters. Front casters with brakes.
- C Ancillary Equipment:
  - 01 Two (2) Vollrath model 90042, 4" deep, full size stainless steel pans.
  - 02 Two (2) Vollrath model 90062, 6" deep, full size stainless steel pans.
- D Special Instructions:
  - 01 Install into base of Item No. 47FD, Work Table.

### **ITEM NO. 49FD MICROWAVE / CONVECTION OVEN**

- A One (1) - TurboChef, model BULLET.
- B To include:
  - 01 Stainless steel finish top, front and sides.
  - 02 Two (2) model NGC-1331 solid PTFE baskets.
  - 03 One (1) model NGC-1478 aluminum paddle.
  - 04 One (1) model ENC-3012 baking stone
  - 05 One (1) model ENC-1279 oven rack.
  - 06 One (1) model 103180 bottle of oven cleaner.
  - 07 One (1) model 103181 bottle of oven guard.
  - 08 Two (2) model 103182 trigger sprayer.
- C Special Instructions:
  - 01 Install on Item No. 47FD, Work Table.

### **ITEM NO. 50FD TOPPING STATION**

- A One (1) - By Owner.

### **ITEM NO. 51FD MOBILE HEATED CABINET**

- A One (1) - Cres-Cor, model H-137-SUA-12D.
- B To Include:
  - 01 Hinge door per drawing.

## Exhibit "A"

- 02 Perimeter bumper.
- 03 Polyurethane tired casters.

### **ITEM NO. 52FD BEVERAGE TABLE**

- A One (1) - Fabricated, configuration per details and drawings.
- B To include:
  - 01 Work surface 36" AFF.
  - 02 Stainless steel construction.
  - 03 Top with marine edges.
  - 04 Splash where adjacent to walls and equipment.
  - 05 21" x 21" x 2" deep recessed top with 16" x 21" x 8" deep sink compartment per detail.
  - 06 Punch top with hole(s) for Water Station.
  - 07 Punch top with hole(s) for Base Outlet.
  - 08 Open structure base.
  - 09 Parking space in base for Item No. 56FD, Mobile Rack Dolly.
  - 10 Corner legs with flanged feet.
  - 11 Flanged foot where required by the contract documents.
  - 12 Extend drain line and terminate above floor drain.
- C Ancillary Equipment:
  - 01 Component Hardware, model KL53-1000-BR, splash mount, spray assembly with wall bracket.
  - 02 Component Hardware, model KL50-Y002-GF, spray valve with water nozzle.
  - 03 Component Hardware, model KL55-7012, add-on-faucet with 12" swing spout.
  - 04 Component Hardware, model KL40-1000, mounting kit.
  - 05 Component Hardware, model K27-2000, glass filler with 12" riser, drain pan and wire grid.
  - 06 Two (2) Component Hardware, model K50-X125 base with KL50-X122 adapter, deck mount, base outlet.
  - 07 Component Hardware, model DSS-8015 lever drain with overflow assembly.
- D Special instructions:
  - 01 Coordinate clearance between faucet body and sink recess. Glass rack must be removable unobstructed.
  - 02 Install spray assembly and mounting kit.
  - 03 Mount spray assembly wall bracket per detail.
  - 04 Install Water Station per details, drawings and manufacturers recommendations.
  - 05 Install Base Outlet behind coffee maker and iced tea brewer.
  - 06 Brace top to support counter mounted equipment.
  - 07 Park Item No. 56FD, Mobile Rack Dolly in base.
  - 08 Anchor table to floor.

### **ITEM NO. 53FD CARBONATOR**

- A One (1) - By Owner.

### **ITEM NO. 54FD ICE & CARBONATED BEVERAGE DISPENSER**

- A One (1) - By Owner.

### **ITEM NO. 55FD ICED TEA BREWER**

- A One (1) - By Owner.

### **ITEM NO. 56FD MOBILE GLASS RACK**

- A Four (4) - Cambro, model CD2020.
- B Special Instructions:
  - 01 Color selected, by Architect, from manufactures standard colors.

## Exhibit "A"

### **ITEM NO. 57FD COFFEE MAKER**

A One (1) - By Owner.

### **ITEM NO. 58FD NUMBER NOT USED**

### **ITEM NO. 59FD ICE MAKER W/ TRANSPORT CART**

A One (1) - Hoshizaki, model KM-1100MAH, air cooled .

B To Include:

01 Crescent Cube ice.

C Ancillary Equipment:

01 Water hammer arrestor.

02 Water pressure reducing valve.

03 Everpure model EV9325-04 "Insurice" QUAD-I4000 water filter system.

04 San Jamar, model SI9000, Saf-T-Scoop Guardian System.

05 Follett Corp. model DEV1010SG-48-75, bin with stainless steel exterior and base. Provide SmartCART 75 with three (3) totes, ice paddle, ice rake and hanging bracket.

D Special Instructions:

01 Install ice maker on bin. Include all accessories required for complete installation.

02 Locate front of ice maker flush with front of ice bin.

03 Mount water filter on wall with 16 ga. stainless steel mounting plate. Size and shape to accommodate filter bracket. Attach mounting plate to wall with stainless steel pan head screws. Weld stainless steel keyhole studs to mounting plate and attach filter bracket.

04 Mount scoop hanging bracket on side of bin with 16 ga. stainless steel mounting plate. Size and shape to accommodate hanging bracket. Weld threaded stainless steel studs to ice bin and attach mounting plate with chrome plated, locking, cap nuts. Weld stainless steel keyhole studs to mounting plate and attach hanging bracket.

### **ITEM NO. 60FD NUMBER NOT USED**

### **ITEM NO. 61FD WORK TABLE**

A One (1) - Fabricated, configuration per details and drawings.

B To include:

01 Work surface 36" AFF.

02 Stainless steel construction.

03 Splash where adjacent to walls.

04 Open structure base.

05 Intermediate and bottom shelf.

C Special Instructions:

01 Install Item No. 62FD, Cash Register on top.

### **ITEM NO. 62FD CASH REGISTER**

A Two (2) - By Owner.

### **ITEM NO. 63FD SMOKER**

A One (1) - Southern Pride, model SPK-1400, wood-burning rotisserie, natural gas, per drawings and details.

B To Include:

01 Stainless steel exterior finish.

## Exhibit "A"

- 02 Stainless steel interior finish.
- 03 Digital cook and hold thermostat.
- 04 Recess front legs for thru-wall installation.
- 05 Locate firebox and gear motor per drawing.
- 06 Thirty (30) 12" x 42" stainless steel product racks.
- 07 Thru-wall insulation kit for smoker with VSP ventilation system.
- 08 VSP Eyebrow Hood ventilation system to include:
  - a. Filters.
  - b. Rear discharge.
  - c. Two speed exhaust fan.
  - d. Tilted fan package.
  - d. Roof curb (for pitched roof ) with vented extension, hinge kit and grease capture trough.

### C Ancillary Equipment:

- 01 Fire suppression system Ansul , "R-102", chemical, automatic system, in accordance with codes, ordinances, manufactures recommendations and per PART 2 -PRODUCTS, Exhaust Hood Fire Suppression Systems. Provide required surface protection, fuel shut-off devise(s) and micro switches.
- 02 18 ga. stainless steel channel shaped insulated trim at Smoker on walls. Secure to Smoker and seal to walls. Trim interior and exterior of wall opening around Smoker. Trim to be fully welded.

### D Special instructions:

- 01 Foodservice Equipment Contractor to verify degree of roof pitch with General Contractor.
- 02 Installation must be supervised by factory personnel or factory authorized personnel.
- 03 Mount Ventilation System in accordance with state / local codes, ordinances and manufactures recommendations.
- 04 Furnish exhaust fan, roof curb and mounting accessories to Division 23 for installation.
- 05 Stainless steel (all welded) exhaust duct provided and installed by Division 23.
- 06 Provide test of ventilator air system volumes (exhaust air) to determine compliance with the design requirements. Contractor must comply with provisions of state and local codes and ordinances, during testing. Submit data to Architect.

### **ITEM NO. 64FD WORK TABLE**

A One (1) - Fabricated, configuration per details and drawings.

### B To include:

- 01 Work surface 36" AFF.
- 02 Stainless steel construction.
- 03 Splash where adjacent to walls.
- 04 18" x 18" x 12" deep sink compartment.
- 05 Open structure base.
- 06 Undershelf where unobstructed.
- 07 Corner legs with flanged feet.
- 08 Elevated shelf per details and drawings. Table mounted 21" above top.

### C Ancillary Equipment:

- 01 Component Hardware, model KL54-8012-SE1, splash mount, faucet with 12" swing spout.
- 02 Component Hardware, model KL40-1000, mounting kit.
- 03 Component Hardware, model S90-0020-N, drawer.
- 04 Component Hardware, model DSS-8015, lever drain assembly.

### D Special instructions:

- 01 Install faucet and mounting kit.
- 02 Anchor table to floor.

### **ITEM NO. 65FD NUMBER NOT USED**

### **ITEM NO. 66FD NUMBER NOT USED**

## Exhibit "A"

### **ITEM NO. 67FD SOILED DISHTABLE**

- A One (1) - Fabricated, configuration per details and drawings.
- B To include:
  - 01 Work surface 34" AFF.
  - 02 Stainless steel construction.
  - 03 1" high inverted "V" edge at soiled dish drop-off.
  - 04 Splash where adjacent to walls.
  - 05 Splash guard rim per details.
  - 06 Scupper drain per details.
  - 07 Die stamped scrap chute per details.
  - 08 Cut-out for Item No. 68FD, Collector.
  - 09 Open structure base.
  - 10 9" wide x 5'-6" long, glass dump sink. Furnish with removable stainless steel scrap baskets. Construct dump sink and scrap baskets per details.
  - 11 Parking space in base for trash can.
  - 12 14 ga. stainless steel bracket, below top, for mounting water valve for dump sink, per details.
  - 13 Flanged foot where required by the contract documents.
  - 14 Double sided rack shelf, configuration per details and drawings. Table mounted per details.
- C Ancillary Equipment:
  - 01 Component Hardware, model KL53-1000-BR, splash mount, pre-rinse assembly with wall bracket.
  - 02 Component Hardware, model KL40-3400, mounting kit.
  - 03 Component Hardware, model J92-5000, scrap block.
  - 04 Component Hardware, model KL79-Y300-2C, water valve assembly.
- D Special instructions:
  - 01 Install pre-rinse assembly with mounting kit.
  - 02 Install scrap block into top, per details.
  - 03 Install water valve into bracket below table top per details.
  - 04 Fully weld Item No. 68FD, Collector, into table top per drawings.
  - 05 Anchor dishtable to floor.

### **ITEM NO. 68FD COLLECTOR**

- A One (1) - Salvajor Co., model S914, food waste collector.
- B To Include:
  - 01 Direction of operation per drawings.
  - 02 One (1) extra scrap basket.
  - 03 Stainless steel cover.
  - 04 Built-in control panel with line disconnect.
  - 05 Flanged feet.
- C Ancillary Equipment:
  - 01 Water pressure reducing valve.
  - 02 Water hammer arrestor.
- D Special Instructions:
  - 01 Install into top of Item No. 67FD, Soiled Dishtable.
  - 02 Installation per contract documents and manufactures recommendations.
  - 03 Anchor collector to floor.

### **ITEM NO. 69FD DISHWASHER W/ BOOSTER HEATER**

- A One (1) - Champion, model 66 DRPW, high temperature machine.
- B To Include:
  - 01 Direction of operation per drawing.
  - 02 Dual rinse system.

## Exhibit "A"

- 03 24" vertical clearance through machine.
- 04 Stainless steel construction including frame, legs and feet.
- 05 Stainless steel front and side panels.
- 06 Stainless steel insulated hinged doors on wash tank.
- 07 22" prewash section with external scrap basket.
- 08 Single point electrical connection for dishwasher and booster heater.
- 09 Regulated electric heat (15.0 KW).
- 10 DualRinse tank heat (3.0 KW).
- 11 Built-in booster heater (22.0 KW) for 70°F. water temperature rise.
- 12 Automatic tank fill.
- 13 Common drain connection.
- 14 Water pressure reducing valve.
- 15 Water hammer arrestor.
- 16 Factory installed drain water tempering kit.
- 17 4" x 16" vent hood and locking damper at each end of dishwasher.
- 18 Vent fan control for interlocking operation of exhaust fan.
- 19 Table limit switch.
- 20 Two (2) year parts and labor warranty from date of start-up. Warranty to include round trip drive time to jobsite.

### C Ancillary Equipment:

- 01 Stainless steel ducts, per details.
- 02 Vollrath dish racks as follows;
  - a Four (4) model 52672 dish racks
  - b Two (2) model 52671 flatware racks
  - c Two (2) model 52669 pan racks

### D Special Instructions:

- 01 Install table limit switch into splash of Item No. 71FD, Pot Sink & Clean Dishtable.
- 02 Provide start-up inspection service by factory authorized service agent.
- 03 Provide factory authorized personnel for operation and maintenance training.

### ITEM NO. 70FD NUMBER NOT USED

### ITEM NO. 71FD POT SINK & CLEAN DISHTABLE

- A One (1) - Champion, model PP-3, configuration per details and drawings.

### B To Include:

- 01 Work surface 34" AFF.
- 02 Type 304 stainless steel construction.
- 03 14 ga. stainless steel tanks and drainboards.
- 04 Splash where adjacent to walls.
- 05 13" high backsplash at wall behind sink compartments.
- 06 Splash guard rim per details.
- 07 Direction of sink operation per drawings.
- 08 Voltage and phase per drawings.
- 09 Two (2) 24" x 28" x 18 deep sink compartments.
- 10 One (1) 36" x 28" x 18" deep sink compartment.
- 11 Cut-out for Item No. 72FD, Collector.
- 12 Open structure base.
- 13 Undershelf where unobstructed.
- 14 Sink front trim panel per details.
- 15 Stainless steel drain handle support brackets.
- 16 Stainless steel legs and adjustable feet.
- 17 Fully welded stainless steel crossrails.
- 18 14 ga. stainless steel hat channel support bracket, below top, for mounting hose reel, per detail.
- 19 14 ga. stainless steel bracket, below top, for mounting hose reel mixing valve, per detail.
- 20 Corner legs with flanged feet.
- 21 Flanged foot where required by the contract documents.

## Exhibit "A"

- 22 3 H.P. wash pump motor.
- 23 3 kw electric tank heat.

### C Ancillary Equipment:

- 01 Component Hardware, rail shelf, configuration per details and drawings.  
Construct with the following parts:
  - a Model J19-4962, wall brackets.
  - b 1" O.D., 16 ga., stainless steel tubular rails with welded capped ends.
  - c 16 ga., type 304, stainless steel panel on wall behind shelf, per detail.
- 02 Component Hardware, model KHR-1050-OSS, open body, hose reel assembly.
- 03 Component Hardware, model KL43-4050-1, mixing valve.
- 04 Component Hardware, model KVB-1045-198-CP, polished chrome, vacuum breaker assembly.
- 05 Component Hardware, model KL53-1000-BR, splash mount, pre-rinse assembly with wall bracket.
- 06 Component Hardware, model KL40-1000, mounting kit.
- 07 Two (2) Component Hardware, model KL34-8014, splash mount, faucet with 14" swing spout.
- 08 Two (2) Component Hardware, model KL40-3400, mounting kit.
- 09 Three (3) Component Hardware, model DSS-8015, lever drain assemblies.

### D Special Instructions:

- 01 Install pre-rinse assembly and mounting kit above collector per drawings.
- 02 Mounted hose reel assembly per drawings and details.
- 03 Install faucets and mounting kits.
- 04 Install mixing valve into bracket below table top.
- 05 Fully weld Item No. 72FD, Collector, into drainboard per drawings.
- 06 Table limit switch installed into splash of dishtable. Pre-wire switch to dishwasher.
- 07 Mount rail overshef 21" above rolled rim of sink.
- 08 Anchor dishtable to floor.

### **ITEM NO. 72FD COLLECTOR**

- A One (1) - Salvajor Co., model P914, food waste collector.

### B To Include:

- 01 Direction of operation per drawings.
- 02 One (1) extra scrap basket.
- 03 Stainless steel cover.
- 04 Built-in control panel with line disconnect.
- 05 Flanged feet.

### C Ancillary Equipment:

- 01 Water pressure reducing valve.
- 02 Water hammer arrestor.

### D Special Instructions:

- 01 Install into top of Item No. 71FD, Pot Sink & Clean Dishtable.
- 02 Installation per contract documents and manufactures recommendations.
- 03 Anchor collector to floor.

### **ITEM NO. 73FD PAN RACK**

- A Two (2) - Eagle Group, Quik-Set solid embossed shelving units.

### B To Include:

- 01 Five (5) model HDS 24" x 42" 16 ga. stainless steel embossed shelves.
- 02 Four (4) model HDSCP74-S 74" stainless steel posts. Modify post height to 72".
- 03 Four (4) model CAHW4-SB 5" dia. polymer tired casters, two (2) with brakes.

### C Special Instructions:

- 01 Set bottom shelf 10" AFF and all others 17" O.C.

## Exhibit "A"

### **ITEM NO. 74FD JANITOR'S SHELVING**

- A One (1) - Eagle Group, "QuadTruss" with "EAGLEgard" epoxy finish. Each section free standing with five (5) shelves and four (4) 86" posts.
- B Each section to include:
  - 01 Two (2) QuadTruss shelves.
  - 02 Three (3) Quad-Adjust shelves.
  - 03 Four (4) posts.
- C Sections:
  - 01 One (1) 14" x 42".
- D Special Instructions:
  - 01 Set bottom shelf 10" AFF and all others 17" O.C.
  - 02 Set Quad-Truss shelves top and bottom all others shelves Quad-Adjust.

### **ITEM NO. 75FD WALL SHELF W/ MOP HANGERS**

- A One (1) - Eagle Group, model USO830-16/3 MOD.
- B To Include:
  - 01 16 ga. type 304 stainless steel construction.
  - 02 Wall brackets welded to shelf.
  - 03 Three (3) mop hangers.
  - 04 Two (2) hooks.
- C Special Instructions:
  - 01 Set shelf bottom edge 72" AFF.

## **FINE DINING BAR**

### **ITEM NO. 01FB BAR**

- A One (1) - By Division 06.

### **ITEM NO. 02FB SPEED GUN**

- A Two (2) - By Owner.

### **ITEM NO. 03FB CASH REGISTER**

- A Two (2) - By Owner.

### **ITEM NO. 04FB CASHIER'S STAND**

- A Two (2) - Glastender, model PCB-24 .

- B To include:
  - 01 Hinge door per drawings.

### **ITEM NO. 05FB BAR STATION**

- A One (1) - Glastender, bar station, configuration per drawings. Consisting of the following components.
- B To include:
  - 01 Model DBA-12 drainboard.
  - 02 Model IBA-36-CP10, ice chest with built-in ten (10) circuit cold plate.

## Exhibit "A"

- 03 Two (2) BW3 bottle wells with sliding cover.
- 04 Model DBA-12 drainboard.
- 05 Model BSA-12, blender station with sink, drain and junction box for duplex GFI receptacle.
- 06 Model DBGR-24-RS glass rack storage with drainboard top and sliding intermediate and bottom shelves.
- 07 Model SSR-48 speed rail.

### C Ancillary Equipment:

- 01 Component Hardware, model KL45-4006-SE1, splash mount, faucet with 6" swing spout.
- 02 Mount 120V-1ph, 20A, GFI duplex receptacle into junction box below blender shelf.

### D Special Instructions:

- 01 Join sections together as one unitized integral bar station per drawings.
- 02 Assemble sections, as shown on drawings, into single unit using common leg. Minimize number of legs.
- 03 Submit shop drawing of single unit bar station. Coordinate drawing with bar die and top.

### ITEM NO. 06FB GLASSWASHER

A One (1) - Champion, model CG, Clockwise rotation.

### B To Include:

- 01 Stainless steel top, front and side panels.
- 02 Front access door.
- 03 Fully automatic.
- 04 Regulated electric heat (3.0KW).
- 05 Detergent, sanitizer and rinse aid pumps.
- 06 Drain tray and waste collector.
- 07 Water pressure reducing valve.
- 08 Water hammer arrestor.
- 09 Eighteen (18) months parts and labor warranty from date of start-up. Warranty to include round trip drive time to jobsite.

### ITEM NO. 07FB BAR STATION

A One (1) - Glastender, bar station, configuration per drawings. Consisting of the following components.

### B To include:

- 01 Model HSA-12-D hand sink with soap dispenser, towel dispenser and drain.
- 02 Model DBGR-24-RS glass rack storage with drainboard top and sliding intermediate and bottom shelves.
- 03 Model BSA-12, blender station with sink, drain and junction box for duplex GFI receptacle.
- 04 Model DBA-12 drainboard.
- 05 Model IBA-36-CP10, ice chest with built-in ten (10) circuit cold plate.
- 06 Two (2) BW3 bottle wells with sliding cover.
- 07 Model DBA-12 drainboard.
- 08 Model SSR-48 speed rail.

### C Ancillary Equipment:

- 01 Two (2) Component Hardware, model KL45-4006-SE1, splash mount, faucet with 6" swing spout.
- 02 Mount 120V-1ph, 20A, GFI duplex receptacle into junction box below blender shelf.

### D Special Instructions:

- 01 Join sections together as one unitized integral bar station per drawings.
- 02 Assemble sections, as shown on drawings, into single unit using common leg. Minimize number of legs.
- 03 Submit shop drawing of single unit bar station. Coordinate drawing with bar die and top.

### ITEM NO. 08FB BACK-BAR

A One (1) - By Division 06.

Exhibit "A"

**ITEM NO. 09FB BACK-BAR REFRIGERATOR**

- A Glastender, model BB84, self-contained.
- B To include:
  - 01 Stainless steel top.
  - 02 Stainless steel finish on front and door.
  - 03 Black vinyl finish on sides.
  - 04 Stainless steel interior finish.
  - 05 Hinge door per drawing.
  - 06 Door lock. Key all locks alike.
  - 07 Compressor location per drawing.
  - 08 4" dia. caster set.
- C Special Instructions:
  - 01 Coordinate caster height with construction of Item No. 08FB, Back-Bar.
  - 02 Install into base of Item No. 08FB, Back-Bar.
  - 03 Coordinate installation with Millwork Contractor.

**ITEM NO. 10FB NUMBER NOT USED**

**ITEM NO. 11FB BEER SYSTEM**

- A One (1) lot - Chill-Rite. Included in Item No. 13CB, Beer System.
- B Special Instructions:
  - 01 Include parts, accessories, and fittings for complete installation of Tee Tower.
  - 02 Stainless Steel Tee Tower Dispensing Kit shipped loose for field installation.
  - 03 Install into top of Item No. 08FB, Back-Bar.
  - 04 Install drip tray per manufactures recommendations.
  - 05 Coordinate installation with Millwork Contractor.

**ITEM NO. 12FB MUG CHILLER**

- A One (1) - Glastender, model MF36-S2 .
- B To include:
  - 01 Stainless steel exterior finish.
  - 02 Stainless steel interior finish.
  - 03 Two (2) wire shelves.
  - 04 2" dia. caster set.

**ITEM NO. 13FB NUMBER NOT USED**

**ITEM NO. 14FB BACK-BAR REFRIGERATOR**

- A Glastender, model BB84, self-contained.
- B To include:
  - 01 Stainless steel top.
  - 02 Stainless steel finish on front and door.
  - 03 Black vinyl finish on sides.
  - 04 Stainless steel interior finish.
  - 05 Hinge door per drawing.
  - 06 Door lock. Key all locks alike.
  - 07 Compressor location per drawing.
  - 08 4" dia. caster set.

## Exhibit "A"

- C Special Instructions:
  - 01 Coordinate caster height with construction of Item No. 08FB, Back-Bar.
  - 02 Install into base of Item No. 08FB, Back-Bar.
  - 03 Coordinate installation with Millwork Contractor.

### **ITEM NO. 15FB WINE COOLER**

A One (1) - Glastender, model FV24, self-contained.

- B To include:
  - 01 Stainless steel finish top.
  - 02 Stainless steel finish on front and door.
  - 03 Stainless steel finish on sides.
  - 04 Stainless steel interior finish.
  - 05 Hinge door per drawing.
  - 06 Door lock. Key all locks alike.
  - 07 Front breathing refrigeration.
  - 08 2-1/2" dia. caster set.

- C Special Instructions:
  - 01 Restrain excess cord length.
  - 02 Coordinate caster height with construction of Item No. 01 FB, Bar.
  - 03 Install under top of Item No. 01FB, Bar.
  - 04 Coordinate installation with Millwork Contractor.

## **2.16 ALTERNATE EQUIPMENT MANUFACTURERS**

- A The following list of manufacturers are approved as alternates to equipment items specified. Alternate or Substituted equipment must comply with Article 1.6 Substitutions in this Section.

## **CASINO BAR**

### **ITEM NO. 01CB STORAGE SHELVING**

A. InterMetro Industries Corp.

### **ITEM NO. 08CB DRAINBOARD W/ GLASS RINSER**

A. Perlick Corporation

### **ITEM NO. 09CB BACK-BAR REFRIGERTOR**

A. Perlick Corporation

### **ITEM NO. 11CB MUG CHILLER**

A. Perlick Corporation

### **ITEM NO. 13CB BEER SYSTEM**

A. Perlick Corporation

### **ITEM NO. 15CB CASHIER'S STAND**

A. Perlick Corporation

**ITEM NO. 17CB BAR STATION**

A. Perlick Corporation

**ITEM NO. 18CB BAR STATION**

A. Perlick Corporation

**ITEM NO. 19CB BAR STATION**

A. Perlick Corporation

**ITEM NO. 22CB GLASSWASHER**

A. Moyer Diebel

**ITEM NO. 23CB BAR STATION**

A. Perlick Corporation

**ITEM NO. 24CB COCKTAIL STATION**

A. Perlick Corporation

**ITEM NO. 28CB ICE MAKER**

A. Ice-O-Matic

**EMPLOYEE DINING ROOM**

**ITEM NO. 03ED SERVING COUNTER**

A. Eagle Group

**ITEM NO. 05ED UNDERCOUNTER REFRIGERATOR**

A. Traulsen

**GRAB-N-GO**

**ITEM NO. 01GG WALK-IN COOLER / FREEZER**

A. Bally

**ITEM NO. 02GG WALK-IN SHELVING**

A. InterMetro Industries Corp.

**ITEM NO. 03GG STORAGE SHELVING**

A. InterMetro Industries Corp.

**ITEM NO. 04GG STORAGE SHELVING**

A. InterMetro Industries Corp.

**ITEM NO. 06GG MOBILE SLICER STAND**

A. Custom Fabricated

**ITEM NO. 07GG SLICER**

A. Globe Equipment Company

**ITEM NO. 09GG MOBILE MIXER STAND**

A. Custom Fabricated

**ITEM NO. 11GG 20 QUART MIXER**

A. Globe Equipment Company

**ITEM NO. 12GG MOBILE COOLING RACK**

A. Carter Hoffmann

**ITEM NO. 13GG MOBILE HEATED CABINET**

A. Carter Hoffmann

**ITEM NO. 16GG 10 QUART KETTLE W/ STAND & DRAIN CART**

A. Cleveland

**ITEM NO. 17GG 30 GALLON TILTING SKILLET**

A. Cleveland

**ITEM NO. 18GG MOBILE CONVECTION OVEN**

A. South Bend (Marathoner Gold)

**ITEM NO. 19GG COMBI OVEN**

A. Alto-Shaam

**ITEM NO. 22GG SALAMANDER BROILER**

A. Jade Range

**ITEM NO. 23GG MOBILE RANGE**

A. Jade Range

**ITEM NO. 24GG MOBILE REFRIGERATED EQUIPMENT STAND**

A. Traulsen

**ITEM NO. 25GG MOBILE GRIDDLE**

A. Lang Manufacturing

**ITEM NO. 26GG MOBILE REFRIGERATED EQUIPMENT STAND**

A. Traulsen

**ITEM NO. 27GG MOBILE CHAR-BROILER**

A. Bakers Pride (Dante Series)

**ITEM NO. 28GG MOBILE FRYER BANK**

A. Frymaster

**ITEM NO. 29GG FREEZER**

A. Traulsen

**ITEM NO. 31GG MOBILE REFRIGERATED MAKE TABLE**

A. Traulsen

**ITEM NO. 32GG MICROWAVE OVEN**

A. Accelerated Cooking Products

**ITEM NO. 33GG CONVEYOR TOASTER**

A. Star Manufacturing

**ITEM NO. 35GG DRAWER WARMER**

A. Wells Bloomfield

**ITEM NO. 36GG TOASTER**

A. Toastmaster

**ITEM NO. 45GG UNDERCOUNTER REFRIGERATOR**

A. Traulsen

**ITEM NO. 47GG REFRIGERATED DISPLAY CASE**

A. RPI Industries

**ITEM NO. 65GG DISHWASHER W/ BOOSTER HEATER**

A. Hobart

**ITEM NO. 68GG PAN RACK**

A. Market Forge

**ITEM NO. 69GG JANITOR'S SHELVING**

A. InterMetro Industries Corp.

**ITEM NO. 71GG WALL SHELF W/ MOP HANGERS**

A. General Accessory Manufacturing

**BANQUET KITCHEN**

**ITEM NO. 01BQ WALK-IN COOLER / FREEZER**

A. Bally

**ITEM NO. 02BQ WALK-IN COOLER**

A. Bally

**ITEM NO. 03BQ POT SINK**

A. Hobart

**ITEM NO. 06BQ WALK-IN SHELVING**

A. InterMetro Industries Corp.

**ITEM NO. 07BQ SHELVING**

A. InterMetro Industries Corp.

**ITEM NO. 09BQ PAN RACK**

A. Market Forge

**ITEM NO. 41BQ DISHWASHER W/ BOOSTER HEATER**

A. Hobart

**ITEM NO. 42BQ SOILED DISHTABLE**

A. Custom Fabricated

**ITEM NO. 43BQ DISHWASHER W/ BOOSTER HEATER**

A. Hobart

**ITEM NO. 44BQ CLEAN DISHTABLE**

A. Custom Fabricated

**ITEM NO. 53BQ JANITOR'S SHELVING**

A. InterMetro Industries Corp.

**ITEM NO. 54BQ WALL SHELF W/ MOP HANGERS**

A. General Accessory Manufacturing

**ITEM NO. 55BQ ICE MAKER**

A. Ice-O-Matic

**WAREHOUSE**

**ITEM NO. 03WH WALK-IN COOLER**

A. Bally

**ITEM NO. 04WH WALK-IN SHELVING**

A. InterMetro Industries Corp.

**ITEM NO. 05WH DUNNAGE RACK**

A. Channel Manufacturing

**ITEM NO. 06WH WALK-IN SHELVING**

A. InterMetro Industries Corp.

**ITEM NO. 07WH KEG RACK**

A. Channel Manufacturing

**FINE DINING**

**ITEM NO. 01FD WALK-IN COOLER / FREEZER**

A. Bally

**ITEM NO. 02FD WALK-IN SHELVING**

A. InterMetro Industries Corp.

**ITEM NO. 03FD STORAGE SHELVING**

A. InterMetro Industries Corp.

**ITEM NO. 04FD MOBILE COOLING RACK**

A. Carter Hoffmann

**ITEM NO. 05FD MOBILE SLICER STAND**

A. Custom Fabricated

**ITEM NO. 06FD SLICER**

A. Globe Equipment Company

**ITEM NO. 08FD MOBILE MIXER STAND**

A. Custom Fabricated

**ITEM NO. 09FD 20 QUART MIXER**

A. Globe Equipment Company

**ITEM NO. 12FD STORAGE SHELVING**

A. InterMetro Industries Corp.

**ITEM NO. 15FD 10 QUART KETTLE W/ STAND & DRAIN CART**

A. Cleveland

**ITEM NO. 16FD MOBILE RANGE**

A. Jade Range

**ITEM NO. 17FD COMBI OVEN**

A. Alto-Shaam

**ITEM NO. 18FD STEAMER**

A. Cleveland

**ITEM NO. 19FD MOBILE HEATED CABINET**

A. Carter Hoffmann

**ITEM NO. 22FD SALAMANDER BROILER**

A. Jade Range

**ITEM NO. 23FD MOBILE RANGE**

A. Jade Range

**ITEM NO. 24FD MOBILE REFRIGERATED EQUIPMENT STAND**

A. Traulsen

**ITEM NO. 25FD MOBILE GRIDDLE**

A. Lang Manufacturing

**ITEM NO. 26FD MOBILE CHAR-BROILER**

A. Bakers Pride (Dante Series)

**ITEM NO. 28FD MOBILE FRYER BANK**

A. Frymaster

**ITEM NO. 29FD FREEZER**

A. Traulsen

**ITEM NO. 31FD PASS-THRU REFRIGERATOR**

A. Traulsen

**ITEM NO. 33FD DRAWER WARMER**

A. Wells Bloomfield

**ITEM NO. 34FD TOASTER**

A. Toastmaster

**ITEM NO. 35FD MOBILE REFRIGERATED MAKE TABLE**

A. Traulsen

**ITEM NO. 39FD MOBILE REFRIGERATED MAKE TABLE**

A. Traulsen

**ITEM NO. 48FD UNDERCOUNTER REFRIGERATOR**

A. Traulsen

**ITEM NO. 49FD MICROWAVE / CONVECTION OVEN**

A. Merrychef

**ITEM NO. 51FD MOBILE HEATED CABINET**

A. Carter Hoffmann

**ITEM NO. 56FD MOBILE RACK DOLLY**

A. Carlisle

**ITEM NO. 59FD ICE MAKER**

A. Ice-O-Matic

**ITEM NO. 69FD DISHWASHER W/ BOOSTER HEATER**

A. Hobart

**ITEM NO. 73FD PAN RACK**

A. Market Forge

**ITEM NO. 74FD JANITOR'S SHELVING**

A. InterMetro Industries Corp.

**ITEM NO. 75FD WALL SHELF W/ MOP HANGERS**

A. General Accessory Manufacturing

**FINE DINING BAR**

**ITEM NO. 04FB CASHIER'S STAND**

A. Perlick Corporation

**ITEM NO. 05FB BAR STATION**

A. Perlick Corporation

**ITEM NO. 06FB GLASSWASHER**

A. Moyer Diebel

**ITEM NO. 07FB BAR STATION**

A. Perlick Corporation

**ITEM NO. 09FB BACK-BAR REFRIGERTOR**

A. Perlick Corporation

**ITEM NO. 12FB MUG CHILLER**

A. Perlick Corporation

**ITEM NO. 14FB BACK-BAR REFRIGERTOR**

A. Perlick Corporation

**ITEM NO. 15FB WINE COOLER**

A. Perlick Corporation

**PART 3 - EXECUTION**

**3.1 DELIVERY AND INSTALLATION**

A. Supervision:

- 01 Provide a competent foreman or supervisor who shall remain on the job during all phases of installation.
- 02 Foreman shall have the technical expertise to oversee erection of equipment and coordinate with other trades regarding connections, installation and inspections.

## Exhibit "A"

- B. Delivery:
- 01 Coordinate with progress of construction and schedule of Owner's operation. The following procedures apply unless instructed and documented by Owner or General Contractor.
  - 02 Foodservice Equipment:
    - a Delivered in factory fabricated containers designed to protect equipment and finish until final installation.
  - 03 Field-Assembled Fixed Equipment:
    - a Delivered to the job-site when directed by the General Contractor and installed/protected accordingly.
  - 04 Fixed Equipment:
    - a Delivered after completion of work on finished ceilings, lighting, finished floor and wall systems, including painting.
  - 05 Movable Equipment:
    - a Delivered to inventory in secured area for job-site storage or when fixed equipment installation and clean-up has been completed.
  - 06 Minor appliances and loose items delivered only when Owner is prepared to receive and inventory such items.
- C. Installation:
- 01 Performed by technicians skilled in field welding, finishing and adjustment of equipment to fit field conditions in accordance with best standards of the industry.
  - 02 Assemble, square, level and make ready for final utilities connections.
  - 03 Provide sanitary conditions when cutting around obstructions.
  - 04 Sealants:
    - a Apply General Electric construction sealant Series SE-1200 silicone mastic (clear color).
    - b Insert backer rod at 1/8" gaps or as required.
    - c Mask both sides of gap before applying sealant and remove excess for a neat application.
    - d Smoothly apply sealant at all equipment splashes adjacent to walls and other equipment.
  - 05 Trim:
    - a When gaps exceed 1/4", install 18 gauge stainless steel trim molding of proper shape with concealed attachment.
    - b Use epoxy cement or "zee" clips to secure stainless steel trim.
    - c Radius exposed corners and smooth edges of trim.
    - d Reduce gaps to a minimum and seal.
  - 06 Anchoring:
    - a Comply with NSF and local health department requirements when anchoring equipment to floor.
    - b All anchoring methods must allow easy cleaning of equipment.
    - c Install stainless steel acorn head nuts on exposed bolt threads.
    - d Provide stainless steel bolts or screws with pan shaped heads.
- D. Protection of Work:
- 01 Fabricated Fixtures:
    - a Adhere fiberboard or twin wall corrugated board to tops and exposed body panels/components.
  - 02 Manufactured Equipment:
    - a Adhere fiberboard or twin wall corrugated board to equipment as required by shape and installation requirements.

## Exhibit "A"

- 03 Unauthorized Use Of Equipment:
  - a Using equipment for tool and materials storage, workbench, scaffold or stacking area.
- 04 Damaged Equipment:
  - a Document and submit to Owner a recommendation of action for repair or replacement.
  - b Detail impact on Project Schedule and any changes to the Contract Amount.

### 3. 2 CLEAN AND ADJUST

- A. Clean / Restore Finishes:
  - 01 Clean up and remove all debris from the job site, resulting from work as installation progresses.
  - 02 After completion of installation, and other major work in Foodservice Areas, remove protective coverings and thoroughly clean (interior/exterior) all Foodservice Equipment.
  - 03 Wash/clean equipment and leave in a condition ready for Owners use and sanitation.
  - 04 Restore exposed finishes, remove abrasions and polish exposed metal surfaces.
  - 05 Touch-up damage to painted finishes.
  - 06 Clean and polish (interior/exterior) all Foodservice Equipment ready for use prior to demonstration and final observation.
- B. Adjustment:
  - 01 Lubricate and adjust drawer slides, hinges, casters.
  - 02 Clean or replace faucet aerators and line strainers.
  - 03 Adjust pressure regulating valves, timed-delay relays, thermostatic controls, temperature sensors and ventilator grilles.
  - 04 Start up, adjust and check operation of all Foodservice Equipment prior to demonstration and final observation.
  - 05 Start up and check operation of all refrigeration systems for at least 72 hours prior to acceptance.

### 3. 3 EQUIPMENT START-UP/DEMONSTRATION

- A. Start-Up:
  - 01 Test, adjust and regulate equipment in accordance with the manufacturer's instructions.
  - 02 Provide Authorized Service Agent start-up for equipment when available.
  - 03 Certify in writing to the Owner that the installation, adjustments and performance are in compliance with manufacturer's recommendations.
- B. Demonstration:
  - 01 Provide Owner or Foodservice Operators with a thorough operational demonstration of all equipment.
  - 02 Provide detailed instruction in the care and maintenance of equipment.
  - 03 Coordinate the scheduling of selected equipment items with attendees and Owner at least two weeks in advance of demonstration periods.

### 3. 4 OPERATION AND MAINTENANCE MANUAL

- A. Submission:
  - 01 Submit three (3) sets bound in hardback, three-ring binders (quantity per Contract Documents) at completion of installation.

## Exhibit "A"

- B. Format:
- 01 Cover:
    - a Label cover with manual title and project name.
  - 02 Table of Contents:
    - a Provide Table of Contents listing equipment item number, equipment description and manufacture.
    - b Equipment not requiring operating, parts or maintenance manuals need not be included.
  - 03 Tab Divider:
    - a Provide a tab divider for each manufacture of equipment provided on this project.
    - b Divider to include manufacture's name, operation, maintenance and parts manuals for all equipment of same manufacture.
    - c Place equipment item number, as indicated in the contract documents, on corresponding equipment manuals.
  - 04 Service Directories:
    - a Manual to include a list of equipment and its respective local service agent.
    - b Service agent must be located within 50 miles of project site.
    - c Provide address, telephone number, E-mail address, web site address and name of person to contact.
    - d Service agencies selected shall be factory-authorized for equipment assigned.
  - 05 Required Information:
    - a Manual to include equipment manufacturer's operating/maintenance instructions, replacement parts data and price lists.
    - b Include assemblies and components built into other equipment.
    - c Provide name and address of each respective manufacturer to be contacted for spare or replacement parts after Warranty period.
    - d Provide video tapes and/or CD's for maintenance, training, operation, etc, where available from the manufacturer.

### **3. 5 FINAL OBSERVATION**

- A. Final observation will be made when the Contractor has certified that he has completed his work, reviewed the installation/ operation of each item and found it to be in compliance with the Construction Documents.
- B. Repetitive final observations incurred due to the Contractor's failure to comply with requirements of this Article may be invoiced to this Contractor at Consultant's standard hourly rates.

**END OF SECTION**