**EQUIPMENT LIST**

**ITEM NO. 101 AIR SCREEN**

**QUANTITY 1**

| | |
|---|---|
| **Manufacturer:** | Mars |
| **Model:** | STD248-1UA-OB standard ext. |
| **Size and Shape:** | Refer to drawings |
| **Alternate:** | Berner |

1. Air curtain, STD2 series model, unheated, obsidian black exterior. Size unit to fit door.
2. Air Curtain to include Model #J0023 Controller Kit. Controller kit to come complete with plastic magnetic reed switch, surface mounted, .50 HP max, 115v/1-ph limit switch. The magnet to be mounted on the surface of the door jamb and the door.
3. Confirm clearance above door prior to installation. Air Curtain to accommodate door width and height.
4. 114000 to provide magnetic reed switch kit loose to General Contractor for installation by Division 26. Division 26 to route flexible conduit to j-box on cabinet. Routing to be clean and secured to building.
5. Provide Harsh Weather Cover if no awning or recessed door is provided.

**ITEM NO. 102 COLD STORAGE ASSEMBLY**

**QUANTITY 1**

| | |
|---|---|
| **Manufacturer:** | American Panel |
| **Model:** | --- |
| **Size and Shape:** | Refer to drawings |
| **Alternate:** | Thermokool, Kolpak, Thermalrite |

1. Installation to be completed by Approved Authorized Installer.
2. Manufacturer to review final installation and provide a letter confirming installation meets manufacturer requirements.
3. Assembly to have 9'-6" interior clearance.
4. 304 #3 finish 20 gauge stainless steel finish where exposed, 26 gauge Acrylume where concealed.
5. Factory floor with smooth aluminum finish, recessed in slab 8 1/2". Secure floor to wall assembly with cam-lock assembly. KEC to ensure the floor assembly is level prior to the wearing bed installation. Kitchens finished floor to extend to walk-in.
6. Threshold to be smooth and level with finished floor. - Critical.
7. Interior walls to be .040" aluminum, white embossed texture on walls.
8. Ceiling to be embossed textured .040" aluminum baked white enamel.
9. Two (2) 36" doors. Doors to be 18-gauge stainless steel, type 304 (18-8), #3 finish, with heated perimeter / door jambs / windows and threshold heaters. Each door to be equipped with 3'-0" high diamond tread kick plate on both sides of doors. Mount hinged doors on two (2) Kason model no. 1346 (or equal); polished chrome plated nylon cam-lift hinges. Proper installation of the door systems should allow for the door to self-close and seal around the perimeter of the door opening and at the floor threshold.
10. Provide heated illuminated Push Button Panic Alarm with protective cover and Phenolic Label "PANIC ALARM" for entrapment within Freezer (ADA mounting height). Panic Alarm Encasing is to be stainless steel (not plastic). Manufacturer to pre-run conduit within panel from Panic Alarm to panel above Freezer door (or Cooler door if 'inline' assembly) for installation of Emergency

Strobe/Horn. Division 26 will provide (2) external Emergency Strobe/Horn Beacons and interconnect the Push Button Panic Alarm to external Beacons (One above the Freezer door and One in the Cafetorium). Division 27 will interconnect the Push Button Panic Alarm to the Building Automation System for Owner notification.

11. The Cooler will have the standard control panel with standard panic button tied into the Owner's network for notification.
12. Standard door handle mechanism with interior emergency release.
13. 20-gauge stainless steel, type 304 (18-8), #3 finish trim where adjacent to walls and enclosure panels that extend to 2" above finished ceiling.
14. Freezer One (1) lot LED light fixtures to operate in temperatures to -20 F. Lights to be installed perpendicular to coils.
15. Refrigerator- One (1) lot LED light fixtures. Lights to be installed perpendicular to coils.
16. 3’-0” high diamond tread plate at exposed exterior surfaces. Fasten to wall with stainless steel fasteners.
17. Provide door bumper at doors.
18. Compartments to have all electrical concealed within the walls or located above the ceiling.
19. Provide Manufacturers alarm/control system that includes hi/low limits . Route temperature sensor to be located to the side of evaporator coil.
20. Doors to be provided with CCI Industries, Inc., Clear-VU swinging door assemblies, Alternate: Kason.
21. K.E.C. to provide aluminum coved base to interior of assembly. Provide sealant between floor and wall panels.
22. All holes in assembly to be sealed by factory installer.
23. Kason 1826 Intelli-Vent LED Heated Pressure Relief Ports with Dual Port Vent and Security Light. Locate One (1) 12” below ceiling on cooler/freezer common wall panel and One (1) 12” below ceiling on exterior cooler wall. All ports to have separate dedicated electrical circuits. Pressure relief ports to be wired for continuous service. Relief port to be located and installed by Walk-in Manufacturer.
24. KEC to field verify all horizontal/vertical measurements and conditions at the building prior to fabrication or delivery of equipment.
25. KEC to provide 1-year walk-in panel installation warranty. KEC is responsible for overall install accuracy/quality and quality control of work performed regardless of installer or any field modifications due to building/construction conditions. KEC to provide Letter of Install Approval to FDP upon completed install.
26. Manufacturer to provide One Year Parts and Labor Warranty.
27. Interwiring of temperature monitor panel to master building alarm system or to the Owner’s network. Technology department to provide all interfacing of alarm system and with the building alarm system. Conduit from refrigeration system to monitor by Division 26. Temperature Monitor installation at 4'-0" above finished floor. All conduit to be located above walk-in cooler/freezer ceiling. Exposed electrical conduit is not acceptable.
28. Manufacturer Representative to provide training on controls and inside emergency release mechanisms.

**ITEM NO. 103 REFRIGERATION SYSTEM-STANDARD**

**QUANTITY 1**

**Manufacturer:** RDT
**Model:** ZS1-2 EcoSmart
**Size and Shape:** Refer to drawings

**Alternate:**

1. Air cooled system.
2. Scroll Compressors.
3. Cooler temperature to be +35 degrees.
4. Freezer temperature to be -10 degrees.
5. EcoSmart system on demand defrost.
6. KE2 Evap Controllers located per Owner requirements.
7. S/S covered housing.
8. A dedicated electrical connection to be provided for heated condensate drain line. Refer to electrical plan for location.
9. All exterior piping to be aluminum wrapped.
10. System to accommodate Item No. 102 Cold Storage Assembly.
11. System to be located on roof. Coordinate location with architectural plans. Coordinate roof mounting requirements with appropriate trades.
12. Secure to roof if roof mounted.
13. Mount condensing unit on common exterior rack. Refer to Architectural and Engineering drawings for exact location of remote unit. Coordinate routing of refrigeration lines and conduit with appropriate trades. Heat tape and insulate all drain lines. General Contractor to seal all building penetrations at refrigeration lines.
14. Provide two (2) year parts and labor warranty for all parts and components (including third-party components that may be utilized).

**ITEM NO. 104 COLD STORAGE SHELVING**

**QUANTITY 2**

| | |
|---|---|
| **Manufacturer:** | Metro |
| **Model:** | Metro Max Q |
| **Size and Shape:** | Refer to drawings |
| **Alternate:** | Cambro |

1. Each unit to be four (4) tiers high with open grid mats.
2. Four (4) 74" post per unit. Provide foot plates at all posts when assembly is supplied with walk-in floor.
3. Refer to drawings for size, width and lengths.
4. Quantity Two (2) to equal One (1) lot: all shelving shown within cold storage assembly.
5. Verify shelving requirements with approved submittal prior to ordering.

**ITEM NO. 105 DUNNAGE RACK**

**QUANTITY 1**

| | |
|---|---|
| **Manufacturer:** | Metro |
| **Model:** | Bow Tie Series |
| **Size and Shape:** | Refer to drawings |
| **Alternate:** | Cambro |

1. Size as shown.

**ITEM NO. 107 DRY STORAGE SHELVING**

**QUANTITY 2**

**Manufacturer:** Metro
**Model:** MetroMax Q
**Size and Shape:** Refer to drawings
**Alternate:** Cambro

1. Each unit to be five (5) tiers high with open grid shelving.
2. Four (4) 86" posts per unit.
3. Quantity One (1) to equal One (1) Lot: all shelving shown within the dry storage room.
4. Refer to drawings for size, width and lengths.
5. Verify shelving requirements with approved submittal prior to ordering.

**ITEM NO. 109 ICE MAKER WITH BIN - 500 LB CAPACITY**

**QUANTITY 1**

**Manufacturer:** Manitowoc
**Model:** IYT-0450A/D570
**Size and Shape:** Refer to drawings
**Alternate:** Scotsman

1. Energy Star Rated.
2. Stainless steel bin.
3. Stainless steel legs.
4. Provide bin adapter kit as required.
5. Easy Touch Controls, set filter reminders, get error messages/faults, program run/stop times, display serial/model information, view step-by-step cleaning/sanitizing prompts, view warranty expiration timer.
6. Provide Luminice II Virus and Bacteria Inhibitor.
7. Provide sizes and quantities as required: Dormont s/s water disconnect from filter to Ice Machine.
8. Cord and plug assembly, coordinate NEMA configuration with electrician.
9. One (1) pre-filter and water filter sized to manufacturers recommendations. Provide two (2) sets of replacement filters. Mount on wall adjacent to ice machine in an easily accessible location.
10. Coordinate cord and cap with receptacle. Water supply to filter to be hard copper plumbed. 72" long flex hose from filter to ice maker with 48" wall restraint cable. Interconnection thru water filter to ice machine and final connection by Division 22. Water filter overflow tube to be strapped to back side of ice machine and extend to 1" above floor sink.

**ITEM NO. 121 TWO COMPARTMENT SINK W. DISPOSER**

**QUANTITY 1**

**Manufacturer:** Custom Fabricated
**Model:** ---
**Size and Shape:** Refer to drawings
**Alternate:** ---

1. Top: 14 gauge type 304 S/S marine edge with 2" turndown at free sides.
2. Open base construction.
3. 10" high splash where adjacent to walls/fixtures.
4. Two (2) 24" x 26" x 15" deep sink compartments.
5. One (1) T&S model no. B-0291, splash mount faucet, 18" swing nozzle,LL inlets, for ¾" hot and cold water connections.
6. Two (2) Fisher 22306 twist waste valve 3 1/2" x 2" with overflow and tailpiece. Provide 18 gauge S/S bracket for drain handle welded to sink bottom.

7. Provide One (1) T&S model no. B-0133-EE-CR-8C pre-rinse, ***two (2)*** B-0108-C spray head, two(2) B-0109-04 18" long wall bracket (dealer to cut to correct length), one (1) additional spray face model no. 108SFRK with ceramic cartridges.
8. 16 gauge S/S undershelf per drawings.
9. Disposer - installed in top integrally welded disposer cone. Notch and punch splash turn back for vacuum breaker. 12 gauge S/S bracket mounted below counter top for disposer control panel ground and polished to match top.
10. 12" deep single post mounted overshelf at 18" above counter top, punched to accommodate spray rinse.
11. Post mounted utensil rack, extend 1-5/8" diameter S/S post from back splash, turn forward 12" and weld full length x 2" x ¼" S/S bar with Component Hardware model no. V-77-4401 S/S sliding hooks at 8" on center. Verify height with owner.
12. One (1) Chicago model no. 305-VBRCF hose bibb and rack mounted on 12 gauge S/S bracket ground and polished to match top. Hose and spray nozzle by owner.
13. Omit rear rail at sink compartments, disposer and front rail at hose bibb.
14. Two (2) "Richlite" ½" thick removable sink covers installed at each sink. Weld ¼" bar stock, set 5/8" below work surface at all four corners for support of sink covers. Two (2) finger holes per board.
15. Provide top and bottom c-channel support storage for sink covers at right or left end of counter.
16. One (1) Edlund model no. S-11 Manual can opener, mounted on raised platform.
17. Flanged feet at front only.
18. Seal at all splash penetrations.

**ITEM NO. 123 DISPOSER-CONE MOUNT**

**QUANTITY 2**

| | |
|---|---|
| **Manufacturer:** | Salvajor |
| **Model:** | 300-CA-18-ARSS -LD |
| **Size and Shape:** | Refer to drawings |
| **Alternate:** | In-Sink-Erator |

1. Fixed nozzle.
2. Delete standard syphon breakers and provide T & S B-0456-04 vacuum breakers and mount 6” from tabletop to base of breaker.
3. Solenoid valve.
4. Flow control.
5. Model no. ARSS-LD control panel.
6. Auto-reverse.
7. Dejamming tool.
8. Install vacuum breaker in splash
9. S/S cone cover.
10. Perforated silver saver and disposer cone with scrap ring.
11. Two (2) Swirl inlet located in disposer cone at a 45 degree angle.
12. GC to pipe 1/2" cold water to disposer body and swirl inlets. Excess electrical cord to be secured to fabrication as required. Install into counter by section 114000.

**ITEM NO. 124 WORKTABLE W. OVERSHELF**

**QUANTITY 1**

| | |
|---|---|
| **Manufacturer:** | Custom Fabricated |
| **Model:** | --- |

**Size and Shape:** Refer to drawings
**Alternate:** ---

1. Top: 14 gauge type 304 S/S top with 6" high backsplashat wall and 2" turndown at free sides.
2. Open base construction.
3. 16 gauge S/S overshelf post mounted 18" above working surface.
4. 16 gauge S/S undershelf.
5. Two (2) 20" W x 20" L drawer assemblies. Component Hardware #S52-2020 drawer slides with delrin bearings - 200lb capacity. Component Hardware #S81-2020C drawer pan.
6. Close back of splash when exposed.

**ITEM NO. 125 20 QT. MIXER W. STAND**

**QUANTITY 1**

**Manufacturer:** Hobart
**Model:** HL200
**Size and Shape:** Refer to drawings
**Alternate:** ---

1. Food mixer, Bench Model, 1/2-HP motor, 20 qt. Capacity.
2. 115/60/1 ph.
3. 15 minute timer.
4. Epoxy enamel finish-bench model.
5. One (1) 20 qt. S/S bowl.
6. One (1) 20 qt. Aluminum "B" flat beater.
7. One (1) 20 qt. S/S "D" wire whip.
8. One (1) 20 qt. "ED" dough hook.
9. One (1) 20 qt. Lexan splash cover.
10. One (1) Caddy model no. T-242 mobile mixer stand, with casters, two (2) with brakes. Secure mixer to table with non-corrosive bolts. Alternate- New Age.
11. Stand to be Pre-Drilled to accommodate Mixer.

**ITEM NO. 128 UTILITY CART**

**QUANTITY 1**

**Manufacturer:** Lakeside
**Model:** 522
**Size and Shape:** Refer to drawings
**Alternate:** Piper

1. Four (4) N.S.F. approved non-marking casters, Two (2) with brakes.
2. Extended perimeter bumper.

**ITEM NO. 138 PAN RACK**

**QUANTITY 2**

**Manufacturer:** CresCor
**Model:** 207-UA-13A
**Size and Shape:** Refer to drawings
**Alternate:** Lakeside

1. Four (4) 5" casters.
2. Adjustable universal slides on 1-1/2" centers.

3. Corner bumpers.

**ITEM NO. 139 INSUL. MOBILE PROOFER**

**QUANTITY 1**

| | |
|---|---|
| **Manufacturer:** | CresCor |
| **Model:** | H-137-WSUA-12D |
| **Size and Shape:** | Refer to drawings |
| **Alternate:** | Metro, FWE |

1. Insulated proofer/heated cabinet.
2. Field reversible doors.
3. Adjustable universal angles.
4. Four (4) 5" casters, two (2) with brakes.
5. Tempered glass door windows.
6. Key lock handle.
7. Corner bumpers.
8. Cord and plug. Coordinate NEMA configuration with Electrician.
9. Thermometer.
10. 1500 watt heater.

**ITEM NO. 145 WORKTABLE W. SINK & DBL BAR UT RACK**

**QUANTITY 1**

| | |
|---|---|
| **Manufacturer:** | Custom Fabricated |
| **Model:** | --- |
| **Size and Shape:** | Refer to drawings |
| **Alternate:** | --- |

1. Top: 14 gauge type 304 S/S, 2" turn down at all sides.
2. Provide table in two (2) sections-one (1) 27" and one (1) 33" section. Refer to detail.
3. Open base construction.
4. Full length 16 gauge S/S undershelf.
5. Four (4) 20" W x 20" L drawer assemblies. Component Hardware #S52-2020 drawer slides with delrin bearings - 200lb capacity. Component Hardware #S81-2020C drawer pan.
6. One (1) 15" x 20" x 10" deep sink compartment. Coordinate location with drain overflow.
7. One (1) T&S model no. B-0320-BB-CR, rigid gooseneck, ceramic cartridges, deck faucet for ¾" hot and cold water connections.
8. One (1) Fisher 22306 twist waste valve 3 1/2" x 2" with overflow and tailpiece. Provide 18 gauge S/S bracket for drain handle welded to sink bottom.
9. Post mounted double bar utensil rack, extend 1-5/8" diameter S/S posts from cross rail thru top and weld Two (2) full length 2" x 1/4" S/S bars with 12" radiused outside ends and One (1) additional bar between post with Component Hardware model no. V-77-4401 sliding hooks at 8" on center. Provide gussets for posts at countertop penetrations. Verify height with Owner. 48" max. upright post spacing.
10. Provide a duplex receptacle and housing mounted below countertop per drawings. Interconnect and prewire a 5'-0" cord and plug out of receptacle housing for plugging into ceiling drop cord receptacle. 114000 and Div. 26 to coordinate location of drop cord receptacle.
11. Omit rear cross rail at sink section.
12. Flanged feet, secured to the floor with non corrosive anchors.

**ITEM NO. 151 FIRE PROTECTION SYSTEM**

**QUANTITY 1**

| | |
|---|---|
| **Manufacturer:** | Ansul |
| **Model:** | R102 |
| **Size and Shape:** | Refer to drawings |
| **Alternate:** | --- |

1. Duct and plenum protection to exhaust hood.
2. Surface protection for cooking equipment.
3. Locate remote fire pulls as recommended by Fire Marshal.
4. One (1) lot Mechanical gas valve (maximum diameter as required). Size as required. Furnished by Section 114000, installed by Division 22. Kitchen Equipment Contractor to coordinate location with local Fire Marshal requirements prior to submittal review. All conduits to be recessed within wall, SURFACE MOUNTING WILL NOT BE ACCEPTED.
5. System to meet U.L. 300 requirements.
6. Provide one (1) hand held Type 'K' and ABC 6 liter fire extinguisher per Ansul System, surface wall mounted. Verify mounting locations as required.
7. Exposed pipe threads are unacceptable.
8. All exposed piping to be chrome plated.
9. All hood penetrations to have U.L. listed "Quick Seal". Provide s/s escutcheons at all hood penetrations.
10. Provide phenolic I.D. labels for exhaust hood, remote fire pull, light/fan switches and fire protection system.
11. Provide a manufacturer performance test and report that verifies this system is fully operational.
12. Provide s/s cabinet as shown on plan.
13. Installer to provide one (1) Ansul system per exhaust hood, review drawings and provide systems as required.
14. Install hand held extinguishers, maximum of 3'-2" A.F.F. to top of unit.

**ITEM NO. 152 EXHAUST HOOD**

**QUANTITY 1**

| | |
|---|---|
| **Manufacturer:** | Mod-U-Serve |
| **Model:** | W-CPB |
| **Size and Shape:** | Refer to drawings |
| **Alternate:** | --- |

1. Size and shape as per plan.
2. Supply Air. Ceiling mounted supply plenumwith light fixtures, coordinate conditioned/tempered air with engineer. Locate supply plenum in ceiling, coordinate location with GC as required.
3. U.L. Listed and fire rated 48” recessed LED lights located within the hood canopy. To meet minimum requirements of 50’ candles of illumination.
4. Simple on/off switches for hood fans and lights to be provided by Division 26. Control panels will not be accepted.
5. Hood to meet requirements of ALL current local Mechanical and local Energy Codes.
6. Collars to be field installed. Coordinate with existing conditions and install as approved by Hood manufacturer.
7. All 18 gauge S/S construction. S/S finish where exposed.
8. For extended cooking line-ups provide Continuous Capture canopies without partitions between hoods.

9. Hood to have insulated front face and ends to allow for ceiling grid attachment where ceiling grid meets hood capture area.
10. S/S filters and grease cup. Provide filter removal tool.
11. ½" diameter steel hanger rods at 4'-0" O.C. maximum to be by Kitchen Equipment Supplier, but they are to be anchored to supporting structure (or slab) by the General Contractor in the locations required by exhaust hood shop detail.
12. All hood penetration to be fire rated and U.L. Listed and sealed with s/s escutcheons.
13. S/S c-channel closure panel from top of hood to ceiling.
14. S/S filler panel between hoods if back-to-back.
15. 4" air space at rear of hood. Provide S/S finished back where rear air space would otherwise be exposed.
16. Ductwork and final connection to hood above ceiling to be by the Mechanical Contractor.
17. Clearance requirement: Where any exterior surface of a hood is installed less than 18" from a combustible or semi-combustible surface, provide a minimum of 4" air space containing a code approved fire resistant material to that surface in a manner as prescribed by the manufacturer of that fire-resistant material. Protective materials provided by 3M Fire Barrier Duct Wrap 615+ and Fry Ware Elite are compliant with state and local mechanical codes. In addition, both systems meet the requirements of the testing standards of ASTM E2336 AND ARE THEREFORE APPROVED TO BE USED IN CLEARANCE REDUCTION APPLICATIONS.
18. Provide Mod-U-Serve model number ASTS-90 pre-set temperature sensor for automatic start of exhaust fan when the condition exists where the exhaust fan is not initiated at the wall switch and the temperature in the exhaust canopy reaches 110 degrees F. At the end of the cooking day when the fan is disengaged at the wall switch the thermostat (temperature sensor) will keep the exhaust fan on until the temperature in the exhaust canopy drops below 110 degrees F.
19. Provide minimum 18-gauge stainless steel insulated wall panel 5/8" pan formed, filled with USDA Approved insulation. Extend from top of cove base to underside of hood.
20. Refer to individual hood lengths as shown on drawings for each assembly required. Install at 6'-10" A.F.F. to bottom of hood, coordinate duct and fan requirements with Mechanical Contractor. Interconnect to wall mounted light switch by Division 26. Bulbs for light fixtures to be furnished and installed by Kitchen Equipment Contractor.
21. Mechanical contractor to test and balance exhaust hoods. Balance report to be provided to FDP upon completion.
22. **Special Instruction:** Refer to individual hood and plenum box lengths as shown on drawings for each assembly required. Install bottom of hood at 6'-10" A.F.F. Install plenum boxes recessed and interconnect to wall mounted light switch by Division 26.

**ITEM NO. 159 CONDENSATE HOOD**

**QUANTITY 1**

| | |
|---|---|
| **Manufacturer:** | Mod-U-Serve |
| **Model:** | CH |
| **Size and Shape:** | Refer to drawings |
| **Alternate:** | --- |

1. Refer to drawings for size and location.
2. Ventilator shall be manufactured with a full perimeter gutter with drain extended to floor sink. General Contractor to extend drain to floor sink.
3. Stainless steel enclosures to ceiling at all open sides.
4. Coordinate dish machine doors with condensate hood.

5. Entire system to be in compliance with NFPA pamphlet #96 and local governing code authorities, and shall be in accordance with Division 23. Shall be U.L. listed.
6. Manufacturer to check out system after installation to verify actual exhaust and supply air quantities and certify that performance is as designed and provide written report.
7. 1/2" diameter steel hanger rods at 4'-0" O.C. maximum to be by Kitchen Equipment Supplier, but they are to be anchored to supporting structure (or slab) by the General Contractor in the locations required by exhaust hood shop detail.
8. Start up and performance check to be provided by Manufacturer Service Agency. Manufacturer warranty to start on this date.

**ITEM NO. 161 CONVECTION OVEN- GAS DBL**

**QUANTITY 1**

| | |
|---|---|
| **Manufacturer:** | Blodgett |
| **Model:** | DFG-200 DBL |
| **Size and Shape:** | Refer to drawings |
| **Alternate:** | Vulcan |

1. S/S front, top and sides.
2. Two (2) 1/2 HP 2-speed motors.
3. Natural gas.
4. SSI-M solid state infinite control with manual timer.
5. Electronic spark ignition.
6. Five (5) oven racks per compartment.
7. Dual pane thermal windows.
8. Simultaneous door operation.
9. Heavy duty casters, two (2) with brakes.
10. Provide quantities and sizes required: Dormont Model #VER-KITCF-2S-48” Gas Conn. Kit, 48” long, dble. Supr-Swivel coupling with SafetyQuick safety fitting, w/coiled restraining device, full port gas valve, antimicrobial coating, lifetime warranty.
11. Dedicated gas connections, do not manifold.
12. Shunt trip breaker by Division 26.
13. Provide Eagle model CC-S, Stainless Steel Caster Cradle Stabilizing Device for all mobile production equipment under the exhaust hoods. Coordinate locations with the Owner prior to installation. Quantity One (1) equals One (1) lot. Alternate: Regency Stainless Steel Caster Placement System, model #600Safetyset.

**ITEM NO. 162 CONVECTION STEAMER - GAS DBL**

**QUANTITY 1**

| | |
|---|---|
| **Manufacturer:** | Cleveland |
| **Model:** | (2) 22CGT66.1 Double |
| **Size and Shape:** | Refer to drawings |
| **Alternate:** | Groen |

1. SteamChef™ 6 Convection Steamer, Gas, boilerless, double stacked, twelve (12) pan capacity. Stainless steel exterior, UL, NSF, and ENERGY STAR® rated.
2. Two (2) compartments each with individual connections.
3. 60-minute electro-mechanical timer & manual (continuous steaming) bypass switch.
4. Automatic drain & water level controls, KleanShield™ interior.
5. Model #ES26304466G equipment stand, 4" adjustable legs with flanged feet.

6. One (1) year parts and labor warranty.
7. Provide quantities and sizes required: Dormont Model #VER-KITCF-2S-48" Gas Conn. Kit, 48" long, dble. Supr-Swivel coupling with SafetyQuick safety fitting, w/coiled restraining device, full port gas valve, antimicrobial coating, lifetime warranty.
8. Provide sizes and quantities as required: Dormont s/s water disconnect from filter to steamer,color coded for filtered and non-filtered water.
9. Drain watering tempering kit shipped loose to Contractor.
10. Provide filtration system as recommended by the manufacturer. Provide one set of replacement filters. Div 22 to interconnect equipment to the filter system.
11. KEC to coordinate filtered and unfiltered water with steamer, do not connect filtered water to unfiltered water connection.
12. Coordinate location; Floor sink to be outside equipment footprint and outside steam-free zone. Division 26 to provide shunt trip breaker.

**ITEM NO. 193 REACH-IN REFRIGERATOR - 2DR**

**QUANTITY 1**

**Manufacturer:** Traulsen
**Model:** HT-232WUT
**Size and Shape:** Refer to drawings
**Alternate:**

1. Anodized aluminum interior and S/S exterior.
2. Interior lights with bulbs.
3. Exterior digital thermometer.
4. Locking hardware.
5. Five (5) s/s shelves per door.
6. Furnish start-up and Six (6) years parts and labor warranty.
7. Seven (7) Year compressor warranty.
8. Full height stainless steel doors hinged as per plan.
9. Re-hinging feature.

**ITEM NO. 201M.1 SERVING COUNTER-MODULAR**

**QUANTITY 1**

**Manufacturer:** Mod-U-Serve
**Model:** ---
**Size and Shape:** Refer to drawings
**Alternate:** Counter Craft

1. Modular counter, size and shape per drawings.
2. CONSTRUCTION:
3. All electrical to be pre-wired to single point receptacle per module. Coordinate receptacles with slab rough-ins.
4. Pin and sleeve connection for final connection to load center located per drawings.
5. Cashiers station to be integral with counter, lockable cashiers drawer, undershelf to accommodate owners POS System, outlet to accommodate POS system and data line.
6. S/S removable intermediate shelves and undershelves where possible.
7. Provide remote on/off switch for beverage merchandising if location is not accessible.
8. Adjustable kickplates.
9. Casters with brakes.

10. Line-up locks as required per factory.
11. Dedicated Convenience outlet to accommodate beverage or milk merchandiser.
12. Convenience outlet located at flat top countertops, provide grommetted hole in counter as required.
13. TRAYSLIDE:
14. Stainless steel trayslide with fold down brackets.
15. LED lights located at tray slide.
16. COUNTER COMPONENTS:
17. Size, shape, and quantities as shown on plans.
18. Manifolded drains lead to single 3/4" turn ball valve mounted in a full stainless steel housing. Drain valve to be located on operator side for ease of access.
19. Stainless steel flat top counter sized per drawings. Dedicated electrical for countertop equipment or convenience outlet.
20. Flush mount cold pan, sized per plans.
21. Stainless steel louvered panels to be provided on operator's side only at compressor locations. Louvers to be provided per manufacturer's minimum requirements.
22. SNEEZE GUARDS:
23. Sneeze guards, mirror finish, single tier at hot food wells and two tier at cold pans/frost tops. All posts to be fully welded to countertop. 3/8" Tempered glass. Glass to be adjustable to accommodate self and full service operation. Heat lamps located at hot food well and heated tops, sized to accommodate equipment. Sneeze guards to meet NSF requirements.
24. Sneeze guards to be secured to base of counter and welded to countertop.
25. COUNTER FINISHES:
26. 14-gauge Stainless Steel top at 34" aff.
27. Plastic laminate front panels. Color as selected by Architect.
28. Manufacturers are to bid all items per specifications, deviations from the specified manufacturers or fabrication will not be accepted.
29. Counter template to coordinate with servery walls, furr downs, electrical and plumbing locations. KEC to coordinate installation and any site conditions with the Trade/General Contractor as required.

**ITEM NO. 201M.2 SERVING COUNTER-MODULAR**

**QUANTITY 1**

| | |
|---|---|
| **Manufacturer:** | Mod-U-Serve |
| **Model:** | --- |
| **Size and Shape:** | Refer to drawings |
| **Alternate:** | Counter Craft |

1. Modular counter, size and shape per drawings.
2. CONSTRUCTION:
3. All electrical to be pre-wired to single point receptacle per module. Coordinate receptacles with slab rough-ins.
4. Pin and sleeve connection for final connection to load center located per drawings.
5. Cashiers station to be integral with counter, lockable cashiers drawer, undershelf to accommodate owners POS System, outlet to accommodate POS system and data line.
6. S/S removable intermediate shelves and undershelves where possible.
7. Provide remote on/off switch for beverage merchandising if location is not accessible.
8. Adjustable kickplates.
9. Casters with brakes.

10. Line-up locks as required per factory.
11. Dedicated Convenience outlet to accommodate beverage or milk merchandiser.
12. Convenience outlet located at flat top countertops, provide grommetted hole in counter as required.
13. TRAYSLIDE:
14. Stainless steel trayslide with fold down brackets.
15. COUNTER COMPONENTS:
16. Size, shape, and quantities as shown on plans.
17. One (1) lot hot food wells as shown on drawings, recess in countertop to accommodate 18"X26" sheet pan.
18. Manifolded drains lead to single 3/4" turn ball valve mounted in a full stainless steel housing. Drain valve to be located on operator side for ease of access.
19. Stainless steel flat top counter sized per drawings. Dedicated electrical for countertop equipment or convenience outlet.
20. Hot food well covers, verify color selection with architect.
21. Stainless steel louvered panels to be provided on operator's side only at compressor locations. Louvers to be provided per manufacturer's minimum requirements.
22. SNEEZE GUARDS:
23. Sneeze guards, mirror finish, single tier at hot food wells and two tier at cold pans/frost tops. All posts to be fully welded to countertop. 3/8" Tempered glass. Glass to be adjustable to accommodate self and full service operation. Heat lamps located at hot food well and heated tops, sized to accommodate equipment. Sneeze guards to meet NSF requirements.
24. Sneeze guards to be secured to base of counter and welded to countertop.
25. COUNTER FINISHES:
26. 14-gauge Stainless Steel top at 34" aff.
27. Plastic laminate front panels. Color as selected by Architect.
28. Manufacturers are to bid all items per specifications, deviations from the specified manufacturers or fabrication will not be accepted.
29. Counter template to coordinate with servery walls, furr downs, electrical and plumbing locations. KEC to coordinate installation and any site conditions with the Trade/General Contractor as required.

**ITEM NO. 249 THREE COMPARTMENT SINK WITHOUT DISPOSER**

**QUANTITY 1**

**Manufacturer:** Custom Fabricated
**Model:** ---
**Size and Shape:** Refer to drawings
**Alternate:** ---

1. Top: 14-gauge S/S 3" high 1-1/2" rolled rim at free sides, 10" high splash at walls.
2. Open base construction.
3. Omit rear rail at sink.
4. Three (3) 30" x 26" x 15" deep sink compartment.
5. Two (2) T&S model no. B-0291, splash mount faucet, 18" swing nozzle, LL inlets, for ¾" hot and cold water connections.
6. Three (3) Fisher 22306 twist waste valve 3 1/2" x 2" with overflow and tailpiece. Provide 18 gauge S/S bracket for drain handle welded to sink bottom.
7. 12" deep single post mounted overshelf mounted at 18" above counter top.

8. Post mounted utensil rack, extend 1-5/8" diameter S/S post from back splash, turn forward 12" and weld full length x 2" x ¼" S/S bar with Component Hardware model no. V-77-4401 S/S sliding hooks at 8" on center.
9. 16-gauge S/S undershelf as per drawings.
10. Flanged feet at front only of counter.
11. Anchor flanged feet to floor with non-corrosive bolts. Secure wall mounted equipment / components to in wall grounds or anchor plates. Coordinate installation with the general contractor.

**ITEM NO. 251 DOOR TYPE DISHMACHINE W. BOOSTER- TALL**

**QUANTITY 1**

| | |
|---|---|
| **Manufacturer:** | Hobart |
| **Model:** | AM16-BAS Tall |
| **Size and Shape:** | Refer to drawings |
| **Alternate:** | Champion |

1. Dual purpose dishwasher, dish/utensils, door type, tall hood, straight-thru design, S/S construction.
2. Electric tank heat.
3. Electric booster heater.
4. Single Point electrical connection, including Motors, Controls and Tank Heat, and internal booster heater.
5. Pressure regulator valve.
6. One (1) Year Extended warranty - parts and labor.
7. One (1) Year Extended warranty on booster heater - parts and labor.
8. One (1) vent fan control.
9. Three (3) 20" x 20" Peg racks.
10. Three (3) 20" x 20" sheet pan racks.
11. Two (2) 20" x 20" combination racks.
12. Division 22 to provide and install backflow preventor between booster heater and filter. Final connection by Division 22. Coordinate location of electrical disconnects on free wall.
13. If corner application provide the splash shield and install prior to machine installation.
14. Provide Scaltrol Filter model #HSC-100 for Booster Heater. System to be located in an accessible location.

**ITEM NO. 254 SOILED & CLEAN DISHTABLE**

**QUANTITY 1**

| | |
|---|---|
| **Manufacturer:** | Custom Fabricated |
| **Model:** | --- |
| **Size and Shape:** | Refer to drawings |
| **Alternate:** | --- |

1. Top: 14 gauge type 304 S/S 3" high 1-1/2" rolled rim at free sides. 10" high splash at walls.
2. 14 gauge S/S recessed deposit shelf. Extend shelf through opening to be flush with wall at deposit side. Turn shelf down 2" at front with ¾" return at bottom (either scribed into partition or forming reveal). Shelf: integral with dishtable. Provide Component Hardware E32-4900 drain - extend drain line to floor sink.
3. Install Disposer as shown. Notch and punch splash turn back for vacuum breaker. 12 gauge S/S bracket mounted below counter top and polished to match top for disposer control panel.

4. Provide One (1) T&S model no. B-0133-EE pre-rinse, B-0108-C spray head, two (2) B-0109-04 18" long wall bracket (dealer to cut to correct length), one (1) additional spray face model no. 108SFRK with ceramic cartridges.
5. One (1) 18" disposer cone.
6. Provide ½" slope in top towards dishmachine per the general specifications.
7. When shown, one (1) Cookson Model #ESC10 S/S roll down door at the deposit shelf. The door hood is to be mounted to the face of the wall on the operator's side. Push-up operation.
8. Fully welded s/s window frame and s/s trim on face sides and top (both sides), coordinate with roll down door.
9. S/S corner filler at backsplash; slope to dishtable.
10. S/S cover to conceal table limit switch.
11. 2 1/2" backsplash at dishmachine portion, single thickness of s/s will not be accepted.
12. Anchor flanged feet to floor with non-corrosive bolts. Secure wall mounted equipment / components to in wall grounds or anchor plates. Coordinate installation with the general contractor.

**ITEM NO. 255 MOBILE DRYING RACK**

**QUANTITY 1**

**Manufacturer:** Metro
**Model:** PR48VX3
**Size and Shape:** Refer to drawings
**Alternate:** ---

1. Four (4) tier, includes two (2) drop-ins and (1) cutting board/tray drying rack, built in Microban antimicrobial product protection.
2. Two (2) no. 5MPX casters per unit.
3. Two (2) no. 5MPBX locking casters per unit.

**ITEM NO. 262 HAND SINK - WALL MTD**

**QUANTITY 2**

**Manufacturer:** Advance Tabco
**Model:** 7-PS-50
**Size and Shape:** Refer to drawings
**Alternate:** ---

1. 20 gauge stainless steel construction.
2. Basket drain and wall bracket.
3. Gooseneck faucet with wrist handles.
4. Soap and towel dispensers by Owner.
5. P-Trap assembly, delete open/close drain vavle.
6. Custom fabricated removable end splashes on sides as required by code. Height same as rear splash.
7. Trade contractor to provide temperature adjustment valves as required.

**ITEM NO. 632 SIX BURNER RANGE - GAS**

**QUANTITY 1**

**Manufacturer:** Vulcan
**Model:** 36S-6B
**Size and Shape:** Refer to drawings

**Alternate:** Garland, Jade

1. Standard oven with two (2) oven racks.
2. Stainless steel front, sides.
3. 3/4" rear gas connection.
4. 10" high stainless steel backguard.
5. Heavy duty casters, two (2) with brakes.
6. Provide quantities and sizes required: Dormont Model #VER-KITCF-2S-48” Gas Conn. Kit, 48” long, dble. Supr-Swivel coupling with SafetyQuick safety fitting, w/coiled restraining device, full port gas valve, antimicrobial coating, lifetime warranty.
7. Provide Eagle model CC-S, Stainless Steel Caster Cradle Stabilizing Device for all mobile production equipment under the exhaust hoods. Coordinate locations with the Owner prior to installation. Quantity One (1) equals One (1) lot. Alternate: Regency Stainless Steel Caster Placement System, model #600Safetyset.

**ITEM NO. 633 GRIDDLE W. OVEN BASE- 36 INCH**

**QUANTITY 1**

**Manufacturer:** Vulcan
**Model:** 36S-36GN
**Size and Shape:** Refer to drawings
**Alternate:** ---

1. One (1) year parts and labor warranty.
2. 3/4" rear gas connection.
3. Stainless steel end caps and trim at front manifold.
4. Gas shut off valve.
5. Provide quantities and sizes required: Dormont Model #VER-KITCF-2S-48” Gas Conn. Kit, 48” long, dble. Supr-Swivel coupling with SafetyQuick safety fitting, w/coiled restraining device, full port gas valve, antimicrobial coating, lifetime warranty.
6. Stainless steel front, sides and rear.
7. Casters two (2) with brakes.
8. Provide Eagle model CC-S, Stainless Steel Caster Cradle Stabilizing Device for all mobile production equipment under the exhaust hoods. Coordinate locations with the Owner prior to installation. Quantity One (1) equals One (1) lot. Alternate: Regency Stainless Steel Caster Placement System, model #600Safetyset.
9. Porcelain oven bottom and door.
10. Three interior racks.
11. Flame Safety Device.
12. 10" stub back in lieu of back riser/shelf.

**END OF EQUIPMENT LIST**