SECTION 11400 - FOOD SERVICE EQUIPMENT

GENERAL SPECIFICATIONS

Related Documents

Drawings and general provisions of contract, including General and Supplementary Conditions and other related drawings and itemized specifications, apply to work of this section. This specification must be closely correlated with Drawings and Schedules. Each complements the other and cross references will be necessary to fulfill the requirements of the specifications. All information shown on drawings and listed on the schedules shall be incorporated as part of the written specifications.

Description of Work

Extent of the food service equipment work is indicated on drawings and by provisions of this section, including schedules and equipment lists associated with either drawings or this section.

Scope of Work

The work under this section includes all labor, material, equipment, and services for the furnishing, delivery, storage if required, and installation of all food service equipment, as indicated or shown on the drawings. Equipment shall be completely installed in position ready for connection to service lines by other trades under other sections of the work.

All food service equipment shall be manufactured and installed in compliance with all city, county, state, and federal regulation.

Clean, test, service, and place all equipment in first class operating condition.

Field check building measurements.

MECHANICAL AND ELECTRICAL WORK INCLUDED IN FOOD SERVICE EQUIPMENT WORK

Plumbing

Food service equipment is to be interplumbed between valves, vacuum breakers, and equipment connections, and made ready for final connection by Plumbing Contractor.

Plumbing Contractor is to receive all chrome plated faucets specified for sinks, kettles, and other equipment. Food Service Equipment Contractor is to furnish all backsplash-mounted faucets with double male nipples having locknuts for rigidly securing faucets to backsplash.

Food Service Equipment Contractor is to furnish all wastes incorporated in the custom fabricated food service equipment.

Electrical

Fabricator or supplier to interwire food service equipment between, switches, starters, thermostats, outlets, motors, and solenoids complete to junction box, terminal box or disconnect switch on equipment.

Food Service Equipment Contractor is to furnish and install all switches including disconnect switches within equipment, contractors, combination starters with fused disconnect, controls, and similar items necessary for the safe and proper operation of the equipment. All made ready to operate after final electric connection by others.
Food Service Equipment Contractor is to furnish all electrically operated portable or movable equipment with three-wire or four-wire heavy-duty rubber cord fitted with grounded plug with one leg of the cord grounded to frame or equipment.

Food Service Equipment Contractor is to furnish and install grounded receptacles specified under Item Specifications and/or as shown as part of the item of equipment, including stainless steel face plate.

Equipment is to be furnished with electric thermostats where required, Robertshaw, or approved equal, unless otherwise specified.

**Refrigeration**

Supplier of equipment to furnish, install, and thoroughly test refrigeration systems furnished as part of the food service equipment. (See paragraph “Warranty and Service” for general specifications covering refrigeration systems and service contractors for same.)

**Steam Fitting**

Furnish to Plumbing Contractor pressure regulators, steam trap assemblies, control valves, pressure gauges, strainers, and other devices required for the proper operation of steam operated equipment as called for in the itemized specification.

Furnish to Plumbing Contractor pressure regulators for all items of steam operated equipment, where required.

Furnish to Plumbing Contractor pressure regulators for all items of gas equipment where required.

Furnish to Plumbing Contractor pressure regulators for all items of gas equipment where required.

**RELATED WORK SPECIFIED ELSEWHERE (NOT THE RESPONSIBILITY OF FOODSERVICE EQUIPMENT CONTRACTOR)**

Final connection of roughing-in wiring for the food service equipment between roughing-in points and points of connection (pigtails or terminals) on the food service equipment. Connections to the equipment shall be in accordance with equipment wiring diagrams.

Convenience outlets for food service equipment as shown and required on rough-in drawing.

Electrician to furnish and install required disconnect switches between roughing-in points and points of connection to the equipment.

Steam supply and return piping from steam operated equipment.

Traps, strainers, valves, and other items associated with the connection of food service equipment to be furnished and installed by Plumbing Contractor.

Rough-in to include furnishing and installation of all hot and cold water piping between roughing-in points and points of connection on the equipment, providing in each water line a shut-off valve, and where required, a pressure reducer and regulator, and making final connections to the food service equipment.

Installation and final connection to faucets furnished by the Food Service Equipment Contractor on sinks, tables, kettles, and other equipment.

Waste piping, including extending indirect waste piping, traps, and vents, and final connections to drain outlets of sinks, disposers, dishwasher, and other equipment. Installation of pressure regulators, steam trap assemblies, control valves, pressure gauges, strainers, and other devices required for the proper operation of steam operated equipment.
All indirect wastes are to be extended to safe waste. Drain extensions shall drip over and into floor drain. Where drain runs under an item of equipment, provide proper support from bottom of equipment to eliminate interference with the floor cleaning.

Walls behind fixtures must be reinforced for attachment of units, such as hand sinks, cabinets, wall shelves and similar items.

**SUBMITTALS**

**Product Data:** Submit manufacturer’s technical product data and installation instruction for each item; include roughing-in dimensions, service connection requirements, performances, material, manufacturer’s model number, furnished accessories, power/fuel requirements, water/drainage requirements, and other similar information.

**Equipment List**

Submit for approval within 10 working days after award of contract, and itemized list of equipment to be furnished under the contract, with manufacturer’s name and model number and location of manufacturer for each item.

**Samples**

Upon the request of the Architect, submit for approval all hardware, drawer slides, drawers, feet, casters, brackets, and similar items.

**Brochures, Mechanical Connection Drawings, Shop Drawings, and Field Measurements**

Submit data for food service equipment in accordance with General Requirements and in the following sequence and format.

**Brochures**

Two (2) copies of bound booklets showing manufacturer specification sheets for “buy-out” items, with type written information sheets, showing quantity, accessories, and electric requirements, for preliminary review and comment. Return one brochure booklet to Food Service Equipment Contractor after review and approval as noted. Final submission of six (6) revised up-dated booklets shall be given to the Architect for final approval stamped prior to distribution. Each catalog cut-sheet to have item number and proper model identified. Arrange items in numerical order following scheduled Item Numbers. Brochures shall be complete, covering all manufacturer or “buy-out” items of equipment.

**Rough-In or Mechanical Connection Drawings**

The Food Service Consultant shall receive two (2) prints for preliminary review and comment.

One (1) print to be returned for correction as noted.

Submit six (6) correlated prints to the Architect for final approval stamp prior to distribution.

Rough-in drawings of all equipment shown on Contract Drawings shall be at 1/4” scale on sheet of same size as Contract Drawings, showing all the mechanical roughing-in (including sleeves and conduit) for electric, water, steam, refrigeration, ventilation, condensate drain lines, air and exhaust connections, and roughing-in data for all services in each area. Indicate the allowances for traps, switches, and other final connection requirements.

Dimension each roughing-in location accurately from column center lines and/or finished walls (not partition walls).
Shop Drawings of Custom Fabricated Equipment

Food Service Consultant shall receive two (2) prints for preliminary review and comment.

One (1) print will be returned for correction as noted. Submit six (6) corrected prints to Architect for final approval and distribution.

Shop drawings to be 1/2” scale or larger, on sheets of same size as Contract Drawings, indicating all dimensions, details for construction, reinforcement and for installation and relation to adjoining work which requires cutting and close fitting. Before fabrication, written permission from the Architect must be obtained for any departure from construction required or indicated, which may be necessary due to special conditions found at the building.

Do not fabricate custom manufactured equipment until final approvals are received on shop drawings and until field inspection and measurements are taken, giving due consideration to any architectural, mechanical, or structural discrepancies which may occur during construction of the building. No extra compensation will be allowed for any difference between actual dimensions and designed dimensions; any differences found during field measurements shall be submitted to the Architect for consideration before proceeding with the fabrication.

CODES AND STANDARDS

NSF Standards

Comply with applicable National Sanitation Foundation (NSF) standards and recommended criteria. Provide each principal item of Food Service Equipment with an NSF "Seal of Approval".

UL Labels

Where available, provide UL labels on prime electrical components of food service equipment. Provide UL “recognized marking” on other items with electrical components, signifying listing by UL, where available.

ANSI Standards

Comply with applicable ANSI standards for electric powered and gas burning appliances, for piping to compressed gas cylinders, and for plumbing fittings including vacuum breakers and air gaps to prevent siphonage in water piping.

NFPA Codes

Install food service equipment in accordance with the following National Fire Protection Codes (NFPA):

- **NFPA 17**: Commercial extinguishing system, current edition
- **NFPA 54**: National Fuel Gas Code, current edition
- **NFPA 70**: National Electrical Code, current edition
- **NFPA 96**: Removal of smoke and grease-laden vapors from commercial cooking equipment, current edition

ASME Boiler Code

Construct steam generating and closed steam heating equipment to comply with American Society of Mechanical Engineers.

NEMA (National Electric Manufacturer Association) Standards

All electrical fixtures must meet these specifications.
AGA (American Gas Association)

All gas equipment must comply with AGA requirements and seal of approval.

ASME - American Society of Mechanical Engineers

Boiler and Pressure Vessel Code; Section IV for units not exceeding 15 pssi or 250 F. (121 C), or Section I for higher pressure/temperature units.

Health Codes

Install food service equipment in accordance with state and local health department applicable regulations.

Building Code Requirements:

The freezer rooms, walk-in refrigerator and other “built-in” pieces of equipment shall be designed, fabricated, and installed in strict compliance with the applicable state building codes, local authorities, and any other applicable codes having jurisdiction.

QUALITY ASSURANCE

Manufacturer’s Qualifications:

Firms regularly engaged in manufacturer of food service equipment of types, capacities, and sizes required, whose products have been in satisfactory use in similar service for not less than five (5) years.

Installer’s Qualifications:

Firm with at least five (5) years of successful installation experience on projects with food service equipment similar to that required for project. Experienced mechanics shall perform all labor pertaining to this kind of work. All work on the premises shall be done at such a time as to promote the proper conduct of the project. For the proper conduct and completion of this installation, a competent superintendent to supervise the installation of equipment and to give other trades such information necessary will be provided.

Fabricator’s Qualifications

Where indicated units require custom fabrication, provide units fabricated by shop which are skilled and with a minimum of five (5) years experience in similar work. Fabricate all custom equipment items at same shop. Where units cannot be fully shop-fabricated, complete fabrication work at project site. Under no condition shall this contractor sublet any portion of the fabricated equipment to a subcontractor without Architect's approval.

Buy-Out Equipment

Equipment to be standard catalog items as shown in brochure booklet. Items identified by a manufacturer’s model number shall be supplied with all parts and accessories listed by that manufacturer as standard and included in the base price; Item Specifications will state optional accessory items. Equipment furnished under this contract shall be provided with nameplate of corrosion-resistant material giving name and identifying information for use in securing replacement parts. The nameplate shall fit securely against the surface of the item, shall not interfere which the cleaning of the equipment, and shall be free of rough edges.
**Electrical Requirements**

Provide motors and heating elements for the following electrical characteristics, if not otherwise indicated:

- **Motors 1/2 HP and smaller:** 120/1/60
- **Motors 3/4 HP and larger:** 208/3/60
- **Heating Elements 1500 watts and smaller:** 120/1/60
- **Heating Elements over 1500 watts:** 208/3/60

**Heating Equipment**

An on/off switch shall be provided with all electrical units, ruby light indicator, UL approved wiring, grounded and prewired by this Contractor to a connection box, ready for final connection by other trades.

**WARRANTY**

**Warranty on Refrigeration Compressors**

Provide written warranty signed by manufacturer agreeing to replace/repair within warranty period any compressors with inadequate and defective materials and workmanship, including leakage, breakage, improper assembly, or failure to perform as required; provide manufacturer’s instructions for handling, installing, protecting, and maintaining units have been adhered to during warranty period. Replacement is limited to component replacement only, and does not include labor for removal and reinstallation. Warranty period is to be five (5) years from substantial completion.

**Warranty Period**

A list of authorized factory service agencies, copies of written service warranties and agreements shall be furnished where available on food service equipment items. Replace free of charge any work, equipment, parts, and materials which become defective during the warranty period (except that which becomes defective due to abuse of the equipment). Replacement shall be made without cost to the Owner, for a minimum of one full year from date of demonstration and testing.

**SUBSTITUTIONS**

The name, make or model number designated of any article, device, material, or form of construction listed in the Item Specifications shall establish the “standard” required.

Contract to be based on the manufacturer’s model as specified. Most of the manufacturers were specifically selected by the school district to match similar equipment in their other schools. If bidders desire to submit prices on equipment of other manufacturers than those specified, they must be listed separately on the bidding documents as an addition/deduction to the contract bid amount.

Any equipment offered as a substitute to that specified must conform to space and all mechanical limitations. The cost of any deviation will be the responsibility of the Food Service Equipment Contractor at no extra cost to the Owner.

Anything that is standard equipment on the specified equipment and may not be specifically called for must still be supplied by any substitution. Any substitutions must specifically point out any additional “add-ons” necessary to meet specification or it will be deemed that it was not intended to be supplied and may be rejected.

Accepted substitutions will be noted in the Contract and no other substitutions will be permitted, except by specific change order.
MATERIALS

Stainless Steel

AISI Type 304 18-8. Provide non-magnetic sheets, free of buckles, waves, and surface imperfections. Provide No. 4 polished finish for any surfaces which will be exposed. Prove No. 2B finish on unexposed surfaces.

Provide self-adhesive protective paper covering where specified on polished surfaces of stainless steel sheet work, and retain/maintain until time of final testing, cleaning, start-up, and substantial completion.

Galvanized Sheet Steel

ASTM A 526, except ASTM A 527 for extensive forming; ASTM A 525, G90 zinc coating, chemical treatment.

Sheet Steel

ASTM A 569 hot-rolled carbon steel.

Stainless Steel Tube

1 5/8” O.D., ASTM A 554, Type 304 with No. 4 polished finish, #16 gauge wall thickness.

Aluminum

ASTM B 209 sheet and plate, ASTM B 221 extrusions, 0.40-mill clear anodized finish where exposed, unless otherwise indicated.

White Metal

Corrosion-resistant metal containing not less than 21 percent nickel. Make castings free from pit marks, runs, checks, burrs, and other imperfections; rough grind, polish, and buff to bright luster.

In lieu of white metal castings, 18-8 stainless steel die-cast or stamped may be used.

Plastic Laminate

NEMA LD3 general purpose high-pressure type, 0.05” thick except for post-forming, smooth texture as manufactured by “Wilson Art”, “Formica”, or equal.

Plastic Materials and Components

Except for plastic laminate, provide plastic materials and components which comply with NSF 51.

Hardwood Work Surfaces

Laminated edge-grained hard maple (Acer Saccharum), NHLA First Grade with knots, holes, and other blemishes culled out, kiln dried at 8 percent or less moisture, waterproof glue, machined, sanded, and finished with NSF approved oil-sealer.

Sound Deadening

Where specified, heavy-bodied resinous coating, filled with granulated cork or other resilient material, compounded for permanent, non-flaking adhesion to metal in 1/8” thick coating. Apply coating of sound deadening material to underside of tops, drainboards, dishtables, and sinks.
Sealants

ASTM C 920; Type S Grade NS, Class 25, Use Nt. Provide sealant that when fully cured and washed meets requirements of Food and Drug Administration Regulation 21 CFR 177.2600 for use in areas where it comes in contact with food. “Dow Corning #732RTV” or “General Electric” clear silicone sealer.

Color: As selected by Architect from manufacturer’s standard colors.

Backer Rod: Closer-cell polyethylene rod stock, larger than joint width.

PRODUCTS USED IN THE FABRICATION OF WORK TABLES, SINKS, SERVING COUNTER, DISHTABLES, AND CUSTOM FABRICATED UNITS

Refrigerator Hardware

Heavy-duty die cast zinc, chrome-plated and polished, or as manufacturers standard approved hardware.

Hinges: Edge mounted, self-closing type, where specified.  
Latches: Edge mounted, arranged for locking devices, where specified.

Available Manufacturers: Subject to compliance with requirements, manufacturers offering refrigerator hardware which may be incorporated in the work include, but are not limited to, the following: Kason Hardware Company, Component Hardware, or equal.

Handles and Pulls

Provide stainless steel handles with No. 4 finish, or die-cast zinc with polished chrome-plated finish. Prove die-stamped stainless steel pulls, recessed rectangular type, with beveled edge frame.

Available Manufacturers: Subject to compliance with requirements, manufacturers offering handles and pulls which may be incorporated in the work include, but are not limited to, the following: Kason Hardware Company, Component Hardware.

Door Slides

Provide stainless steel or galvanized steel door slides with minimum load capacity of 100 pounds per pair, and with positive door stop. Provide ball bearing rollers.

Available Manufacturers: Subject to compliance with requirements, manufacturers offering door slides which may be incorporated in the work include, but are not limited to, the following: Grant Manufacturing Company, Component Hardware.

Hinges

Provide stainless steel hinges, continuous type of butt type as indicated.

Available Manufacturers: Subject to compliance with requirements, manufacturers offering hinges which may be incorporated in the work include, but are not limited to, the following: Kason Hardware Company, Component Hardware.

Sliding Door Hardware

Provide stainless steel door track. Provide galvanized steel door sheave with nylon surface and ball bearing inner races. Provide stainless steel bottom guide pins, spring loaded.

Available Manufacturers: Subject to compliance with requirements, manufacturers offering hinges which may be incorporated in the work include, but are not limited to, the following: Kason Hardware Company, Component Hardware.
Adjustable Shelf Supports

Provide stainless steel shelf supports, snap-in type, and stainless steel brackets with countersink mounting holes.

Available Manufacturers: Subject to compliance with requirements, manufacturers offering hinges which may be incorporated in the work include, but are not limited to, the following: Component Hardware.

Catches

For hinged doors, provide permanent magnetic catch of sufficient strength to hold door shut.

Locks

Manufacturer’s standard brass 5 pin cabinet type lock. Provide two keys for each lock, keyed alike.

Lever Drains

Provide 2” heavy cast bronze body, removable flat stainless steel strainer, lever handle waste outlet, and one piece connected chrome plated brass overflow.

Available Manufacturers: Subject to compliance with requirements, manufacturers offering hinges which may be incorporated in the work include, but are not limited to, the following: Franklin Machine Products, Standard-Keil Company.

Casters

Provide minimum 5” diameter wheel casters, with 1-1/8” tread width, complying with NSF standards. Provide sealed, self-lubricating bearings, cadmium-plated or bright zinc plated steel disc wheels, and solid synthetic rubber tires. Provide foot brakes on two casters per unit.

Backsplashes

To have 1/4” NSF brake bend.

Dishtables and Drainboards

Fabricate of #14 stainless steel with exposed edges formed into 1-1/2” X 190 degree rolled rim approximately 3” high. Provide pitch of 1/2” minimum. Provide 8” high backsplashes with 2” return on 45 degree angle or 1-1/2” diameter rolled rim, as indicated. Support drainboards up to 36” in length by 1” diameter stainless steel tube welded to underside of drainboard and leg gusset. Support drainboards 36” and longer with legs. All horizontal and vertical corners with NSF approved bend.

Tops

All table tops, counters, and like items, unless otherwise specified, shall be of #14 gauge stainless steel of one sheet without seams, with edges as indicated on detail drawings. Tops shall be stud bolted to counter frames, on 2’6” centers and to channel bracing of “open” fixtures. Provide chrome plated acorn cap nuts. Field joints in tops shall be welded, ground smooth, and polished only where tops exceed length of available sheets and/or where building accesses do not permit the top to be brought into the building in one piece.

Fabricate of 14 gauge stainless steel, with exposed edges rolled on 1-1/2” diameter radius, and with corners bullnosed. Where tops are adjacent to walls or adjoining equipment, turn up 4” and back 1” on 90 degree angle unless otherwise indicated.
Channels

All channels shall be of #14 gauge stainless steel or galvanized construction, 1” X 4” X 1”, edges ground and polished. Channel shall be attached to table tops, counters, and like items in "legs down" position. Full perimeter shall be sealed to table top with clear silicone mastic sealant. Channels shall run front to back at each leg location with additional channel bracing running between front and back channels, down the center of the fixture. Where channels intersect, they shall be fully welded, ground, and polished. Where an item of food service equipment is to be placed on a work table or counter, provide additional channel bracing to accommodate the weight and operation of the equipment items.

Legs and Cross Rails

Construct legs of 1-5/8” OD X 16 gauge stainless steel tubing or 1-1/4” iron pipe painted as per shop drawing details with fully enclosed stainless steel bullet shaped adjustable foot with minimum adjustment of 1” up or down without any threads showing. Fasten legs to 4” high stainless steel gusset with top completely sealed by means of stainless steel plate. Weld gusset continuously to bottom of unit framing.

Drawers

The drawer pan shall be #20 gauge stainless steel or 20 gauge galvanized steel. All vertical and horizontal corners shall have 3/4” minimum coved radius. The drawer slides shall be the full suspension self-closing type, fitted with four (4) case-hardened ball-bearing rollers. Track attached to drawer, upper edge shaped to fit contour of roller rim to provide a position drawer guide and prevent jarring, outer track fastened to the drawer housing and provided with limit stops. Assembly shall be Component Hardware. The drawer housing shall be #18 gauge stainless steel front, sides, and back of drawer assembly, to extend from underside of table or counter top, down to bottom of drawer front. Front of housing fitted with opening (with edges turned with 1/2”) and corners welded to accommodate drawer body and slides. Top turn-in provided with holes for receiving threaded studs welded to underside of table or counter top for bolting housing thereto. All drawers shall be 20” X 20” X 5” deep, unless otherwise specified. All drawers shall be fitted with Component Hardware drawer pulls.

Enclosed Cabinets

Construct all enclosed bases, cabinets, and wall cabinets and the like of #20 gauge stainless steel of #20 gauge galvanized or painted steel, single wall, pan type completely one piece welded construction, with no visible joints or screw attachments showing. Entire unit to be rigidly braced with #14 gauge stainless steel or #14 gauge painted galvanized steel angles, or channels where required and/or angle iron frames. All vertical corners shall be standard square break radius.

Inserts

Where cold pans and other inserts are to be installed in cabinet bases, provide apron full depth of insert and of same material bodies with reinforced openings as required. Form in openings on all sides.

Sliding Doors

Construct of #18 gauge stainless steel or #18 gauge painted galvanized steel with edges formed into channel extending around all sides, forming doors 3/4” thick. Insert sound deadening material, and enclosed with #20 gauge stainless steel or 20 gauge painted galvanized steel back panel with welded corner joints. Mount doors on sliding door hardware. Construct doors so as to be removable for cleaning purposes, and provide with tops. Provide on each door, recessed stainless steel pulls, and locks.

Hinged Doors

Construct same as sliding doors. Mount on continuous type hinges, fitted with stainless steel pulls, catches, and locks. Construct so that door face is flush with cabinet body.
Shelves

Construct of #18 gauge stainless steel or #18 gauge painted galvanized steel as indicated on shop drawing.

Bottom shelves: Extend forward and turn down at front so as to be flush with front facing of cabinet.

Fixed Intermediate Shelves: Weld to front stiles and to #18 gauge stainless steel or #18 gauge painted galvanized steel brackets so that shelves are tight to cabinets.

Intermediate Shelves: Channel on all four sides, weld corners, and mount for removable installation.

Open Base Shelving

Construct of #20 gauge stainless steel or #20 gauge painted galvanized steel, as specified, with edges rolled down on open sides, and 2” turn up on rear and ends where adjacent to walls and other equipment. Neatly notch corners and weld to legs. Reinforce shelving longitudinally with #14 gauge formed channel welded to underside. Construct removable shelves as above, but fit over cross rails. Do not exceed shelving sections of 30” long; where one section abuts another, turn down edges 1”.

Wall Shelves

Construct of #16 gauge stainless steel with 1-1/2” roll on front and exposed ends, and with 2” turn up on back and ends where adjacent to walls or other fixtures. Weld all corners. Construct wall brackets of #14 gauge stainless steel with 1-1/2” flange at wall and completely welded to underside of shelf. Fasten each bracket to wall with minimum of two, 1/2” bolts anchored to wall. Fasten shelf to wall bracket by means of studs welded to shelf, and secure with lockwasher and chrome-plated cap nuts. Install so that shelf sets tight against wall.

Overshelves

Set shelves mounted over equipment not adjacent to walls on 1” X #16 gauge stainless steel tubular standards fitted with stainless steel base flanges. Completely weld tops of tubular standard to #16 gauge stainless steel support channels, run channels full width of overshelf, secure with nuts and lockwashers to assure stable sway-free structure.

Where shelves are mounted drainboards or dishtables, mount on upturned rolled edges omitting flanges, and scribe lower end of tube to match contour of roll.

Sinks

Fabricate from #14 gauge stainless steel with interior corners rounded to 3/4” radius, both horizontally and vertically, forming cove in bottom. Construction with butt edge joints, welded and ground smooth so no evidence of welding will appear. Divide multiple compartment sinks with double wall #14 gauge stainless steel partitions and having corners rounded same as other corners in sinks, continuously welded in place with welds ground smooth and polished. Provide back, bottom, and front of one continuous piece with no overlapping joints or open spaces between compartments. Pitch bottom of each compartment, and crease to die-stamped recess to receive lever type drain, without use of solder, rivets, or welding. Finish front and exposed ends of sink with 1-1/2” 190 degree rolled edge. Finish back and ends adjacent to walls or other fixtures with backsplash. Punch back backsplash to receive wall-mounted faucets. For sinks in worktops, construct as above but omit roll edges and backsplashes. Fabricated bowl so as to be flush with work surface.
Cold Pans

Fabricate from #14 gauge stainless steel lining and #20 gauge stainless steel casing. Cove interior horizontal and vertical corners. Insulate sides, ends, and bottom with material thermally equal to 2” thickness of fiberglass. Sweat 1/2” diameter copper cooling coils to underside of cold pan, and seal in thermomastic material. Turn down counter top 1” into pan. Install completely concealed 1” wide plastic breaker strip. Install 1” chrome plated drain with plug. Provide 1/2” high false bottom of #18 gauge perforated stainless steel in removable sections.

Plastic Laminate Casework

Particle Board

3/4” thickness, highest quality as manufactured by U.S. Plywood or Weyhauser Company, 45-48 density.

Plastic Laminate

Highest quality as manufactured by Formica or Wilson Art, and shall conform to all NEMA standards. Color and finish as selected by Architect/Owner.

Backing Sheet

A plastic backing sheet, .020” minimum, shall be bonded to the underside of tops, shelves, upright surfaces, window sills, wall panels, etc., using identical bonding procedures as face side.

Adhesives

A solvent base contact cement shall be used following manufacturer’s instructions. All work shall be performed in the shop prior to assembly to permit the laminate to be bonded to the core under proper pressure.

Angle Iron Frames

Shall be 1-1/2” X 1-1/2” X 1/8” cross braced on 2’6” centers full length of items. At point of gusset attachment, provide #12 gauge stainless steel triangular plate, properly welded to bottom of frame. All joints shall be welded, grounded to make a perfect joint, and then sprayed with three coats of enamel.

Tops

Counter tops shall be of 1-1/4” thick plastic laminate or #14 gauge stainless steel of one sheet without seams, with edges as indicated on detail drawings. Stainless steel tops shall be stud bolted to counter frames, on 2’6” centers and to channel bracing of “open” fixtures. Provide chrome plated acorn cap nuts.

REFRIGERATION EQUIPMENT

General

Provide refrigeration condensing units of size and capacities as indicated, consisting of compressors, condensers, receivers, motors, mounting bases, vibration isolators, refrigeration components, safety devices, electrical controls, refrigerant and protective controls; all factory assembled and tested.

Access Openings

For delivery of Food Service Equipment into kitchen area, coordinate with other contractors for provision and scheduling of temporary openings in walls or floors which may be required for passing large sections of equipment into the building that cannot be accommodated through permanent openings.
INSTALLATION

Remove all of the existing foodservice equipment except for the hood and walk-ins. The school district will designate a location for the equipment that will not be re-used. All existing and existing/relocated equipment may be stored in an alternative location at the school.

All food service equipment is to be received and stored at Food Service Equipment Contractor’s warehouse.

All freight and handling charges are to be paid by Food Service Equipment Contractor. Upon notification of General Installation Superintendent, a coordinated delivery is to be staged by Food Service Contractor.

Deliver all equipment into the building, uncrate, assemble, level, and set in place equipment in its final location to permit mechanical trades to take necessary measurements for the connection of the service lines. Align equipment, level and plumb. Install all equipment so as to eliminate objectionable vibration.

Shelving, tables and other items of equipment which butt against walls shall be sealed with General Electric clear silicone sealant or equal, any excess sealant to be cleaned out of the joints.

Provide filler strips where necessary matching the metal used in the cabinet construction, seal to the wall construction with silicone sealant.

INSTRUCTION, DEMONSTRATION AND TESTING OF EQUIPMENT

The Food Service Equipment Contractor shall arrange to have all equipment furnished under this contract demonstrated by authorized representatives of the equipment manufacturers. These representatives are to instruct the Owner's designated personnel in the use, care, and maintenance of all items of equipment after same are in working order. All equipment furnished under contract shall be operated and tested to insure proper working order. Prior to initial operation and demonstration of equipment, all items and equipment requiring lubrication shall be lubricated with oil and/or grease as called for in service manual. Prior to initial operation all items are to be checked for proper connection to building utilities.

OPERATING AND MAINTENANCE MANUALS

After completion of the installation, the Food Service Equipment Contractor shall present to the Owner two (2) sets of operating and maintenance manuals covering all equipment furnished under the contract. Include in manual a list of names, addresses, and telephone numbers of local service agencies authorized to make necessary repairs of the equipment furnished under this contract.

EQUIPMENT SCHEDULE

Refer to the following schedule of equipment from Curran-Taylor Inc. dated 7/2/2013, pages 1 – 23 for the equipment required for this project.

End of Section
Item 1 -  COOLER/FREEZER COMBO (1 REQ'D)

Kolpak

Cooler/Freezer Combo (NSF/FM4820)
Overall dimensions 18' 3 1/2" x 9' 8" x 8' 6 1/4"  
Refrigeration
-10 Freezer  
Refrigeration
35 Cooler

-10 Freezer
Interior Dimensions: 7' 2 1/2" x 9' 0" x 7' 10 5/8"
Walls: 4" Class 1 - Foamed in place Urethane
Exterior: Galvalume - Embossed 26Ga  
Interior: Galvalume - Embossed 26 Ga
Ceiling: 4" Class 1 - Foamed in place Urethane
Exterior: Galvalume - Embossed 26 Ga
Interior: Galvalume - Embossed 26 Ga
Floor Application: 4" Class 1 - Foamed in place Urethane
Finish: Aluminum - Smooth Aluminum .100
Backing: Backing Substrate 3/4"
Door: 34" x 78" Right Swing Out
Exterior: Kickplate, Alum .063 Diamond Tread 36" High
Interior: Kickplate, Alum .063 Diamond Tread 36" High
3 each - Hinge - Kason 1345 Adjustable (Spring Assisted)
1 each - Vent - Pressure Relief, Heated Kason 1825
1 each - 48" Fluorescent Light Fixture
1 each - Ramp - Interior 34x20

35 Cooler
Interior Dimensions: 10' 1" x 9' 0" x 7' 10 5/8"
Walls: 4" Class 1 - Foamed in place Urethane
Exterior: Galvalume - Embossed 26Ga
Specifications
6/6/2014

Interior: Galvalume - Embossed 26Ga
Ceiling: 4" Class 1 - Foamed in place Urethane
Exterior: Galvalume - Embossed 26Ga
Interior: Galvalume - Embossed 26Ga
Floor Application: 4" Class 1 - Foamed in place Urethane
Finish: Aluminum - Smooth Aluminum .100
Backing: Backing Substrate 3/4"
Compartment Accessories:
40 sf - Wainscot Aluminum Diamond Tread .063, 36" High Across Front of Cooler & Freezer
Door: 34" x 78" Right Swing Out
3 each - Hinge - Kason 1345 Adjustable (Spring Assisted)
2 each - 48" Fluorescent Light Fixture
1 each - Ramp - Interior 34 x 20

Item 2 - REFRIGERATION (1 REQ'D)

Custom
Refrigeration:
1 each - PC199LOP-3, 208-230/60/3, 2HP, Low Temp Pre-Charged Air Cooled Hermetic condensing Unit,
Amps: 11.6, Ambient Temperature: 96
1 each - EL26-75-2EC-PR-4, 208-230/60/1, Low Temp Electric Defrost Standard Unit Cooler, Amps: 0.9
One year parts and labor included.

Item 3 - REFRIGERATION (1 REQ'D)

Custom
Refrigeration:
1 each 0 PC99MOP-3, 208/230/60/3, 1 HP, Medium Temp Pre Charged Air Cooled Hermetic Condensing
Unit, Amps: 6, Ambient Temperature: 96
1 each - AM26-87-1EC-PR-4, 115/60/1, Medium Temp Air Defrost Standard Unit Cooler, Amps: 1.8
One year parts and labor included.

Item 4 - WIRE SHELVING (1 LT REQ'D)

Focus Foodservice
8 ea - #FF2142G - Shelf, Wire, 21"W x 42"L, Green
4 ea - #FF2460G - Shelf, Wire, 24"W x 60"L, Green
24 ea - #FF2448G - Shelf, Wire, 24"W x 48"L, Green
16 ea - #FF2436G - Shelf, Wire, 24"W x 36"L, Green
8 ea - #FF2148G - Shelf, Wire, 21"W x 48"L, Green
60 ea - #FG074G - 74"H, Stationary Post, Green

Item 5 - WIRE SHELVING (1 LT REQ'D)
Focus Foodservice

4 ea - #FF2442G - Shelf, Wire, 24"W x 42"L, Green
8 ea - #FF2448G - Shelf, Wire, 24"W x 48"L, Green
4 ea - #FF2454G - Shelf, Wire, 24"W x 54"L, Green
4 ea - #FF2460G - Shelf, Wire, 24"W x 60"L, Green
20 ea - #FG074G - 74"H, Stationary Post, Green

Item 6 -  **BAG IN BOX SODA SYSTEM - BY VENDOR.**

Item 7 -  **FOOD TRANSPORT CART (2 REQ'D)**

Cambro Model CMBPTH615

Combo Cart™ Plus, top door heated only: electric, insulated, 27-5/8"W x 33-1/2"D x 65-7/8"L, power/heat on indicators, solar digital thermometer, marine railing, ergonomic vertical molded-in handles, wide paddle latches, menu pocket, 14 pairs adjustable stainless steel universal rails, gasket-free, polyethylene exterior, perimeter bumper, 6" casters, 9" cord with plug, cord keeper, charcoal gray, 110V/50/60/1-ph, 529 watts, 4.6 amps, NEMA 5-15P, ETL & NSF, ENERGY STAR®

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Item 8 -  **HAND SINK (2 REQ'D)**

John Boos Model PBHS-W-1410

Hand Sink, wall mount, 14"W x 10" front-to-back x 5"deep, all stainless steel construction (faucet NOT included)

2 ea  Economy Faucet, splash-mounted, 4" centers, 3-1/2" gooseneck spout, (WRIST BLADES NOT AVAILABLE)

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Item 9 -  **REACH-IN REFRIGERATOR, 2 SECTIONS (1 REQ'D)**

Saturn Equipment Model STM49R

S Refrigeration Series Refrigerator, reach-in, two-section, 43.7 cubic feet capacity, digital temperature control, (6) shelves, accommodates full-size sheet pans, (2) solid stainless steel doors, door locks with key, stainless steel exterior, aluminum interior, top mounted self-contained refrigeration, heavy duty 4" casters with 2 front brakes, 115v/60/1, 1/3 hp, 5.1 amps, ETL, NSF
1 Year limited parts & labor, 5 year compressor warranty, standard

**ELECTRICAL**

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**Item 10 - SLICER (1 REQ'D)**

Globe Model 3850P

Premium Heavy-duty Automatic Slicers, Two Speed Auto slicer

**Item 11 - WORK TABLE (1 REQ'D)**

John Boos Model ST6R5-3036SSK

Work Table, 36"W x 30"D, 16/300 stainless steel top with 5" backsplash & turndown, Stallion safety edge front, 90° turndown on sides, stainless steel legs & adjustable undershelf, NSF, KD

**Item 12 - REFRIGERATED SANDWICH UNIT (1 REQ'D)**

Saturn Equipment Model SUSS-48-12

Select Refrigeration Series Sandwich / Salad Prep Unit, 48", two-section, 12 cubic feet capacity, stainless steel top with opening for (12) 1/6 size pans included, cutting board, (2) epoxy coated wire adjustable shelves, recessed door handle, stainless steel interior & exterior, heavy duty casters with two front brakes, 32-40° temperature range, rear mounted self contained refrigeration system, 3/8 Hp, 115v/60/1, 7.9 amps, UL, ETL

1 ea 2 Year parts & labor, 5 year compressor warranty, standard

1 ea Contact factory for options and accessories

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**Item 13 - OVERSHELF (1 REQ'D)**

John Boos Model EWS8-1248

Shelf, wall mount, 12" W x 48" L, finished with stallion safety edge front, 1-1/2" turned up backsplash, (2) support brackets, 18 gauge type 300 stainless steel with # 4 polish, NSF, KD

**Item 14 - TWO (2) COMPARTMENT SINK (1 REQ'D)**

John Boos Model 2B16204-2D18

Sink, (2) 16"W x 18" front to back x 14"deep compartments, (2) 18" drainboards, 10"H boxed backsplash
Specifications
6/6/2014

with 2" return to wall at 45° & 1" turned down rear lip, corners coved at 3/4" radius, bottom of bowls drain to 3-/12" dia. die stamped opening, (1) set faucet holes, stainless steel gussets, 16/300 stainless steel, 1-5/8" OD stainless steel legs with 1-1/4" OD adjustable side bracing, adjustable stainless steel bullet feet, NSF

1 ea Krowne Lever Waste, 3-1/2" Sink Opening, 2" NPS Drain Outlet, 1-1/2" Reducer with rubber washer, 4-1/2" Flange, Stainless Steel Strainer, Flange & Handle

1 ea Krowne Royal Series Faucet, Splash-Mounted, 8" Centers, Swing Spout/Nozzle, 12" Long, Removable Cartridge Valve Assembly, NSF, CSA (Best), Low Lead Compliant

1 ea 1 year parts & labor warranty, std.

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<th>COLD AFF</th>
<th>FILTERED AFF</th>
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**WATER**

**WASTE**

Item 15 - WALL GRID SHELVING UNIT (1 REQ'D)

Metro Model SWK36-1

SmartWall G3 Medium Duty Task Station Starter Unit, consists of (1) SW40K3 wall track, (2) SWU30K3 uprights, (2) SWS18K3 shelf supports, (1) 1836NK3 wire shelf, & (1) WG1836K3 wire grid

Item 16 - DISPOSER (1 REQ'D)

Salvajor Model 100-SA-MRSS

Disposer, Sink Assembly, with sink collar (size to be specified), 1-HP motor, manual reverse switch, includes sink collar with stopper, vacuum breaker, solenoid with flow control & fixed nozzle, heat treated aluminum alloy housing, UL, SA, CE

1 ea Specify voltage

1 ea 3-1/2" sink mount

1 ea Mounting bracket for RSS, MSS, MSS-LD, MRSS

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**WATER**

**WASTE**
Specifications
6/6/2014

Item 17 - WORK TABLE (1 REQ'D)

John Boos Model ST6R5-3060SSK

Work Table, 60"W x 30"D, 16/300 stainless steel top with 5" backsplash & turndown, Stallion safety edge front, 90° turndown on sides, stainless steel legs & adjustable undershelf, NSF, KD

Item 18 - FOOD PROCESSOR (1 REQ'D)

Robot Coupe Model R401

Combination Food Processor, 4.5 qt. stainless steel bowl with handle, continuous feed kit with kidney shaped & cylindrical shaped hoppers, "S" blade, 27577 5/64 (2mm) grating disc, 27566 5/32" (4mm) slicing disc, pulse switch, single speed, 1725 RPM, 120v/60/1-ph, 7.2 amps, 1-1/2 HP, NEMA 5-15P, ETL electrical and sanitation, cETL

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Item 19 - MIXER, PLANETARY (1 REQ'D)

Globe Model SP10

Planetary Mixer, 10 qt., bench model, 3-speed, #12 hub, incl; stainless steel safety guard, bowl, spiral dough hook, whip & beater, cast iron body, bowl guard & bowl lift, gear driven transmission, 15 min. timer, 6 ft cord & plug, 1/3 HP, 115v/60/1-ph, 8 amps, NEMA 5-15P, NSF, cETLus

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Item 20 - OVERSHELF (1 REQ'D)

John Boos Model EWS8-1260

Shelf, wall mount, 12" W x 60" L, finished with stallion safety edge front, 1-1/2" turned up backsplash, (2) support brackets, 18 gauge type 300 stainless steel with # 4 polish, NSF, KD

Item 21 - SPARE NO.

Item 22 - SPARE NO.
Item 23 - SPARE NO.

Item 24 - SPARE NO.

Item 25 - HOOD (1 REQ'D)

Captive-Aire
CaptiveAire Systems

Hood #1
5424ND-2-PSP-F - 13' 9" Long Exhaust-Only Wall Canopy Hood with Front Perforated Supply Plenum with Built-In 3" Back Standoff
4 each - Filter - 20" tall x 16" wide Stainless Steel Captrate Solo filter with hook, ETL Listed. Particulate capture efficiency: 93% efficient at 9 microns, 72% efficient at 5 microns
5 each - Filter - 20" tall x 20" wide Stainless Steel Captrate Solo filter with hook, ETL Listed. Particulate capture efficiency: 93% efficient at 9 microns, 72% efficient at 5 microns
4 each - Incandescent Light Fixture-High Temp Assembly, Includes Clear Thermal and Shock Resistant Globe (L55 Fixture)
2 each - Exhaust Riser - Factory Installed 10" x 18"
4 each - Supply Riser - 12" x 28" Supply Riser with Volume Dampers
2 each - 1/2 Pint Grease Cup New Style, Flanged Slotted
1 each - Field Wrapper 18.00" High Front, Left, Right

Item 26 - BACKSPLASH/END PANELS (1 REQ'D)

Captive-Aire
Backsplash 122.00" High x 201.00" Long 430 SS (Includes End Caps & Divider Bars)
Right Quarter End Panel 23" Top Width, 0" Bottom Width, 23" High 430 SS
Left Quarter End Panel 23" Top Width, 0" Bottom Width, 23" High 430 SS

Item 27 - EXHAUST FAN - SUPPLIED BY HVAC CONTRACTOR.

Item 28 - SPARE NO.

Item 29 - HEATED MAKE-UP AIR FAN - SUPPLIED BY HVAC CONTRACTOR.

Item 30 - ANSUL SYSTEM (1 REQ'D)

ABCO Fire Protection
Ansol R-102 Fire Suppression System, Fully Installed in Item # 25

Item 31 - SPARE NO.

Item 32 - SPARE NO.

Item 33 - CONVECTION STEAMER (1 REQ'D)
Cleveland Range Model 21CGA5
Steamcraft® Ultra 5 Convection Steamer, Gas, Countertop, 1 compartment, (5) 12 x 20 x 2-1/2"
pans/compartment capacity, automatic controls & automatic boiler blowdown, left hand door hinging,
split water connection, stainless steel construction, 70,000 BTU, 4" adjustable legs

1 ea One year limited warranty, standard
1 ea Gas type to be specified
1 ea (VOS115) 115v/60/1-ph, 4.0 amps, standard
1 ea Right hand door hinging not available
1 ea (P/N 111721) Equipment Stand, 34" H, stainless steel
1 ea Safety System Moveable Gas Connector Kit, 1/2" inside dia., 36" long, covered
with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast™ QD, 1
full port valve, (2) 90° elbows, coiled restraining cable with hardware, limited
lifetime warranty

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<td>3M Purification Model SF165</td>
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| 3M™ Water Filtration Products - Water Filter System with ScaleGard™ HT scale control, 3 micron rating, 3.34 gpm (12.6 lpm) flow rate, 35,000 gal (132,000 lit.) capacity, reduces sediment, chlorine taste & odor, for high and low-temperature applications, includes a pressure gauge, inlet shut-off valve, and outlet check valve

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Specifications

6/6/2014

Item 34 - EQUIPMENT (1 REQ'D)

Pitco Frialator Model 40D

Gas fryer, tube fired, 115,000 BTUS, 40-45 lb oil capacity, 14" wide x 31" deep x 47 9/32 high. Stainless steel tank, cabinet door, front and galvanized sides and back, two twin size baskets, one drain extension, one drain line clean out rod, removable basket hanger for easy cleaning, with casters.

SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1 REQ'D)

Dormont Manufacturing Model 1675KIT48

Safety System Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast™ QD, 1 full port valve, (2) 90° elbows, coiled restraining cable with hardware, limited lifetime warranty

Item 35 - SPARE NO.

Item 36 - RANGE, 48", 4 OPEN BURNERS, 24" CHAR-BROILER (1 REQ'D)

Southbend Model 4481DC-2CR

Ultimate Restaurant Range, Gas, 48", 4 Non-Clog burners with standard grates, 24" charbroiler Right, 1 standard oven plus cabinet base, standing pilot, 22-1/2" flue riser with heavy duty shelf, stainless steel front, sides and shelf, 6" adjustable legs, 241,000 BTU, CSA, NSF

1 ea Standard one year limited warranty (range)
1 ea NOTE: 22.5" high flue riser, with heavy duty shelf, standard
1 ea Specify Gas Type
1 ea Casters, 2 locking & 2 standard, in lieu of legs
1 ea Safety System Moveable Gas Connector Kit, 1" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast™ QD, 1 full port valve, (2) 90° elbows, coiled restraining cable with hardware, limited lifetime warranty

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Item 37 - FUTURE ITEM (1 REQ'D)

Cleveland Range Model SET10

Tilting Skillet, Countertop, Electric

Item 38 - CONVECTION OVEN (1 REQ'D)

Blodgett Oven Model SHO-100-G DOUBLE
Specifications

6/6/2014

Convection Oven, Gas, double deck, full size capacity (10) 18" x 26" pans, stainless steel doors, dual pane thermal glass window on left and solid right hand door, (10) stainless steel racks and (22) rack positions, chrome plated door handle, manual controls, cooling fan, stainless steel construction, 6" stainless steel legs, flue connector, 100,000 BTU, 1/3 hp blower, cETL, NSF

1 ea (1) One year parts and labor warranty, standard
1 ea Gas type to be determined
1 ea Venting to be determined
1 ea 4" low profile casters (set)
1 ea NOTE: DO NOT deduct cost of standard legs

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**GAS**

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**SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1 REQ'D)**

Dormont Manufacturing Model 1675KIT48
Safety System Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast™ QD, 1 full port valve, (2) 90° elbows, coiled restraining cable with hardware, limited lifetime warranty

Item 39 - SPARE NO.
Item 40 - SPARE NO.
Item 41 - DISH CABINET (2 REQ'D)
John Boos Model UI-EDSC8-1560
Dish Cabinet, 60"W x 15"D x 35-1/2"H, with (1) fixed mid shelf, all 18/300 stainless steel construction, adjustable bullet feet, NSF

Item 42 - WORK TABLE (1 REQ'D)
John Boos Model ST6-3036SSK
Work Table, 36"W x 30"D, 16/300 stainless steel flat top with Stallion safety edge front & back, 90° turndown on sides, stainless steel legs & adjustable undershelf, NSF, KD
1 ea Overshelf, double, 12" W x 36" L, stainless steel, for stainless steel top, rear mounted 18" above table top, 12" between shelves, with 1-1/2" turn-up
Specifications

6/6/2014

Item 43 - REFRIGERATED SANDWICH UNIT (1 REQ'D)

Saturn Equipment Model SUSS-48-12

Select Refrigeration Series Sandwich / Salad Prep Unit, 48", two-section, 12 cubic feet capacity, stainless steel top with opening for (12) 1/6 size pans included, cutting board, (2) epoxy coated wire adjustable shelves, recessed door handle, stainless steel interior & exterior, heavy duty casters with two front brakes, 32-40° temperature range, rear mounted self contained refrigeration system, 3/8 Hp, 115v/60/1, 7.9 amps, UL, ETL

1 ea 2 Year parts & labor, 5 year compressor warranty, standard
1 ea Contact factory for options and accessories

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Item 44 - SPARE NO.

Item 45 - HOT FOOD SERVING COUNTER (1 REQ'D)

Vollrath Model 38118

ServeWell® Buffet, Hot Food, Electric Table, 4 well, stainless 300 series, ind controlled thermostat no drip wells, elements mounted inside well, drains std, plate shelf, cut board, peg legs, 208-240v, 2400-3200 watts, 13.3 amps, NEMA 6-20P, 61-1/4"Lx32"Wx34"H, KD, cUL, NSF, USA

1 ea ServeWell® Work/Overshelf, 61-1/4"Lx10"Wx13"H, without Acrylic Panel, Stainless Steel-300 series, heavy gauge, USA made

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Item 46 - HEAT LAMP (1 REQ'D)

Hatco Model GRA-54

Glo-Ray® Infrared Foodwarmer, standard wattage, tubular metal heater rod, single heater rod housing, aluminum construction, 925 watts

1 ea NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
1 ea NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
1 ea One year on-site parts and labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
1 ea 120v/60/1-ph
1 ea Built-in infinite control (1) Required (remote recommended - remote required
Specifications
6/6/2014

Non-adjustable tubular stand, 12", pair

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Item 47 - WORK TABLE (1 REQ'D)
John Boos Model ST6R5-3660SBK
Work Table, 60"W x 36"D, 16/300 stainless steel top with 5" backsplash & turndown, Stallion safety edge front, 90° turndown on sides, stainless steel legs, side & rear adjustable bracing, NSF, KD

Item 48 - SODA/ICE DISPENSER - BY VENDOR.

Item 49 - JUICE DISPENSER - BY VENDOR.

Item 50 - COFFEE BREWER (1 REQ'D)
Bloomfield Ind. Model 1082AF
E.B.C. Airpot Brewer, automatic, pour over option, faucet, water line strainer, 120v, 1800w, 15 AMP, includes cord & NEMA 5-15P, NSF, UL
1 ea Two year parts & one year labor warranty, standard

Item 51 - SPARE NO.

Item 52 - DISHTABLE SORTING SHELF (1 REQ'D)
John Boos Model PB-SRW-42
Sorting Shelf, 42" long, solid, 18 gauge, holds two racks

Item 53 - SOILED DISHTABLE (1 REQ'D)
John Boos Model JDTS-20-72L
Straight-Dirty Dishtable, 30" W x 72" L, straight design left to right, 10" boxed backsplash with 45° top & 2" return, 20" x 20" x 8" deep sink with faucet holes, 16/304 stainless steel, rolled front & side rims, 1-5/8" OD stainless steel legs, stainless steel cross rails, adjustable stainless steel feet, NSF
1 ea Dish Table Pre-Rinse Basket, with welded slide bar, fits 20 x 20 pre-rinse sink
1 ea Disposal cut-out with collar (collar supplied by KEC)
Specifications

Krowne Royal Series Pre-Rinse Assembly w/Wall Bracket, Wall-Mounted, 8" Centers, Spring Action Flexible Gooseneck, 35" High w/15" Overhang, 1/2" NPT Female Inlets, 1.2GPM spray head, chrome plated brass base, built in check valves, wall bracket and mounting kit included, NSF, CSA, Low Lead Compliant, interchangeable with T&S Brass and Encore

1 ea 1 year parts & labor warranty, std.

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Item 54 - DISPOSER (1 REQ'D)

Salvajor Model 200-SA-6-MRSS

Disposer, Sink Assembly, 6-1/2" sink collar, 2 Hp motor, start/stop push button manual reversing MRSS control, includes fixed nozzle, vacuum breaker, solenoid valve, sink stopper & flow control, heat treated aluminum alloy housing, UL, SA, CE

1 ea Specify voltage
1 ea Mounting bracket for RSS, MSS, MSS-LD, MRSS

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Item 55 - DISHWASHER, HOOD, VENTLESS (1 REQ'D)

CMA Dishmachines Model CMA-180-VL

Dishwasher, door type, high temperature sanitizing, built-in 12.0 kW booster heater, ventless heat recovery & condensation removal, (40) racks/hour, 25-1/2" W, 17-1/2" opening, 3-door feature for straight or corner application, stainless steel construction, ENERGY STAR®, NSF, UL, cULus, ASTM with Drain Water Tempering Kit

1 ea 208v/60/3-ph, 50.0 amps, standard
### Specifications

6/6/2014

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**Item 56 - SPARE NO.**

**Item 57 - CLEAN DISHTABLE (1 REQ'D)**

John Boos Model JDTC-20-72L

Straight-Clean Dishtable, 30” W x 72” L, straight design right to left, 10” boxed backsplash with 45° top & 2” return, 16/304 stainless steel, rolled front & side rims, 1-5/8” OD stainless steel legs, stainless steel cross rails, adjustable stainless steel feet, NSF

5 ft Dishtable Undershelf, 18 ga. 300 stainless steel, sold per foot (3 foot minimum)

**Item 58 - OVERSHELF (1 REQ'D)**

John Boos Model EWS8-1660

Shelf, wall mount, 16” W x 60” L, finished with stallion safety edge front, 1-1/2” turned up backsplash, (2) support brackets, 18 gauge type 300 stainless steel with # 4 polish, NSF, KD

**Item 59 - SPARE NO.**

**Item 60 - THREE (3) COMPARTMENT SINK (1 REQ'D)**

John Boos Model 3B184-2D18

Sink, (3) 18”W x 18” front-to-back x 14”deep compartments, (2) 18” drainboards, 10”H boxed backsplash with 2” return to wall at 45° & 1” turned down rear lip, corners coved at 3/4” radius, bottom of bowls drain to 3-1/2” dia. die stamped opening, (1) set faucet holes, 16/300 stainless steel, 1-5/8” OD stainless steel legs with 1-1/4” OD adjustable side bracing, stainless steel gussets, adjustable stainless steel bullet feet, NSF

**LOW LEAD COMPLIANT FAUCET (1 REQ'D)**

Krowne Metal Model 14-816L

Krowne Royal Series Faucet, splash-mounted, 8" centers, swing spout, 16" long, replaceable cartridge valve assembly, NSF, CSA (Best), low lead compliant

1 ea 1 year parts & labor warranty, std.

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Specifications
6/6/2014

LEVER WASTE (3 REQ'D)

Krowne Metal Model 22-304
Krowne Lever Waste, 3-1/2" Sink Opening, 2" NPS Drain Outlet, 1-1/2" Reducer with rubber washer, 4-1/2" Flange, Stainless Steel Strainer, Flange & Handle

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Item 61 - OVERSHELF (1 REQ'D)

John Boos Model BHS1636PR16/304
Shelf, wall mount, 16" W x 36" L, 16/304 stainless steel, with stainless steel pot rack bar & 1 stainless steel hook per foot, Stallion safety edge front, 1-1/2" turned up backsplash, NSF, KD

Item 62 - ICE CUBER (1 REQ'D)

Ice-O-Matic Model ICE0520HA
ICE Series™ Modular Cube Ice Maker, air-cooled, approximately 520 lb production/24 hours, half-size cube, filter-free air, PURE ICE built in antimicrobial protection, Harvest assist produces ice consistently/reduces operating cost, 115v/60/1-ph, 16.1 amps, ENERGY STAR®

1 ea 3 yr. parts & labor warranty, std.
1 ea 5 yr. evaporator warranty, std.
1 ea 5 yr. parts on the compressor warranty, std.
1 ea Ice Bin, 351 lb storage capacity, w/top-hinged front-opening door, for top-mounted ice maker, durable stainless finish exterior, molded plastic door
1 ea 3M™ Valve-In-Head Water Filter System w/Gauge, 17"H x 4.5"D, standard water, single vessel, 3/8"FNPT, 1/4-turn shut off valve, max pressure of 125 psi at 100°F, for sediment, chlorine taste & odor, cyst, scale, 0.5 micron rating, 1.5 gpm flow rate, 9,000 gallon capacity, for ice machines (cubers up to 750lbs, flakers up to 1200lbs), integral mounting bracket and single o-ring seal cartridge filter included, NSF

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**Item 63 - SPARE NO.**

**Item 64 - POS SYSTEM - BY OWNER.**

**Item 65 - FRONT COUNTER - BY CONTRACTOR.**

**Item 66 - AMBIENT DISPLAY CASE (1 REQ'D)**

Cal-Mil Plastic Model 1145-13

Display Case, 20-1/2"W x 17"D x 21-7/8', (3) shelves, non-refrigerated, attendant serve, countertop, slant front, see-thru design, includes: (3) 13" x 18" black trays, black frame, acrylic

**Item 67 - AIRPOT SERVING RACK (1 REQ'D)**

Bloomfield Ind. Model 3012-SRVRK2F

Airpot Serving Rack (2), black steel, plastic drip trays, "Fresh Hot Coffee" sign included (for 7759, 7760, 7763), 12" d x 14" w x 10" h (front unit when used with 3022)

- 1 ea Two year parts & one year labor warranty, standard
- 1 ea Airpot Serving Rack (2), black steel, plastic drip trays, "Fresh Hot Coffee" sign & leg kit included (for 7759, 7760, 7763), 12" d x 14" w x 15" h (back unit when used with 3012)

**AIRPOT (4 REQ'D)**

Bloomfield Ind. Model 7759-APM

Airpot, pump, 2.2 liter (74 oz.), glass liner, economy metal body, brew-thru stem (must order standard pack of 6 each), ETL

- 4 ea Two year parts & one year labor warranty, standard

**Item 68 - DROP-IN SINK (1 REQ'D)**

Krowne Metal Model HS-1419

Hand Sink, drop-in, 12-1/4"W x 18"D OA, (10"W x 14"D cut-out required), (10-3/8"W x 14"D x 9" deep bowl), includes: low-lead compliant deck mounted 6" gooseneck faucet, 1-1/2" drain, stainless steel construction
## Specifications

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### Items

- **Item 69** - **REAR COUNTER - BY CONTRACTOR.**
- **Item 70** - **WALL CABINETS - BY CONTRACTOR.**
- **Item 71** - **SPARE NO.**
- **Item 72** - **SPARE NO.**
- **Item 73** - **SPARE NO.**
- **Item 74** - **HEATED DISH DISPENSER (1 REQ'D)**
  
  **APW Wyott Model HL-10**
  Lowerator® Dispenser, Heated Dish, tubular drop-in style, single self-elevating dish dispensing tube, maximum dish size 10 1/8" diameter, stainless steel construction
  
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- **Item 75** - **SNEEZE GUARD (1 REQ'D)**
  
  **English Mfg. Model M-101-3**
  Sneezeguard with fluorescent lights, two end panels, brushed stainless steel finish.

- **Item 76** - **DROP-IN HOT WELL (1 REQ'D)**

  **APW Wyott Model HFW-2D**
  Hot Food Well Unit, drop-in, electric, EZ lock, insulated, individual pan design, wet or dry type, with drain & manifold, two-pan size for 12" x 20" pans, infinite controls
  
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Specifications
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**Item 77 - HOT/COLD DROP-IN WELL (1 REQ'D)**

APW Wyott Model CHDT-2

Cold/Hot Dual Temp Well, (2) standard inset pans, installs in metal or wood counter, stainless steel control panel, heavy duty stainless steel construction, 1/4 hp, 120/208-240V, 1ph, 14.5/15.9 amps, UL 1 year parts & labor warranty, std.

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**Item 78 - DROP-IN HOT WELL (1 REQ'D)**

APW Wyott Model SM-50-11D UL

Food Warmer, drop-in, electric, 11-quart round pan with drain, 12-1/2 dia., wet and dry operation, stainless steel construction, UL listed

1 ea 1 year limited parts & labor warranty, std.

1 ea 120v/60/1-ph, 500w, 4.2 amps, DIRECT, std

1 ea Wood Mounting Kit, 11 qt.

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**Item 79 - FRONT COUNTER - BY CONTRACTOR.**

**Item 80 - SPARE NO.**

**Item 81 - SPARE NO.**

**Item 82 - HAND SINK (1 REQ'D)**

Page 18 of 23
Specifications

6/6/2014

John Boos Model PBHS-W-1410
Hand Sink, wall mount, 14"W x 10" front-to-back x 5" deep, all stainless steel construction (faucet NOT included)

1 ea Economy Faucet, splash-mounted, 4" centers, 3-1/2" gooseneck spout, (WRIST BLADES NOT AVAILABLE)

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Item 83 - TOASTER - BY OWNER.

Item 84 - MICROWAVE - BY OWNER.

Item 85 - WALL CABINETS - BY CONTRACTOR.

Item 86 - REACH-IN DUAL TEMP CABINET, SELF-CONTAINED (3 REQ'D)
True Food Service Equipment Model T-23DT
Refrigerator/Freezer, Reach-in, one-section, (2) stainless steel half doors, stainless steel front, aluminum sides, white aluminum interior with stainless steel floor, (3) adjustable PVC-coated wire shelves, interior lighting, 4" castors, refrigerator 1/10 HP, freezer 1/3 HP, 115v/60/1, 6.3 amps, NEMA 5-15P, 9' cord, MADE IN USA

3 ea Self-contained refrigeration standard
3 ea Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics
3 ea 4" Swivel castors, standard (adds 5" to OA height)
3 ea Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
3 ea Door hinged right standard

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ELECTRICAL 1 REMARKS
Refrigerator

ELECTRICAL 2 REMARKS
Freezer

Item 87 - ICE CREAM DIPPING CABINET (1 REQ'D)
True Food Service Equipment Model THDC-4
Horizontal Dipping Cabinet, holds (5) display & (2) storage - 3-gallon cans, -10°F to 8°F, (2) lids, stainless steel top, white vinyl clad exterior, white powder coated steel interior, reverse condensing fan, 1/4 HP,
Specifications
6/6/2014

115v/60/1-ph, 6.2 amps, NEMA 5-15P, 9' cord, NSF-7, MADE IN USA

1 ea  Self-contained refrigeration standard

1 ea  Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics

1 ea  Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics

1 ea  Krowne Front Mount Dipperwell, stainless steel, 1" drain, 1/2" NPT male inlet, Low Lead Compliant

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**ELECTRICAL 1 REMARKS**

9.0' cord and plug

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**Item 88 - OVERSHELF (1 REQ'D)**

John Boos Model EWS8-1236
Shelf, wall mount, 12" W x 36" L, finished with stallion safety edge front, 1-1/2" turned up backsplash, (2) support brackets, 18 gauge type 300 stainless steel with # 4 polish, NSF, KD

**Item 89 - WORK TABLE (1 REQ'D)**

John Boos Model ST6R5-3048SBK
Work Table, 48"W x 30"D, 16/300 stainless steel top with 5" backsplash & turndown, Stallion safety edge front, 90° turndown on sides, stainless steel legs, side & rear adjustable bracing, NSF, KD

1 ea  Sink Bowl, welded-in, 16"W x 18"L x 12"D, 16/300 stainless steel fabricated bowl, includes cutout, bowl, faucet holes & welding/polishing (Not available for FBLG & UFBLG)

1 ea  Krowne Royal Series Faucet, deck-mounted, 4" centers, gooseneck spout, 1/4 turn ceramic cartridge valve, NSF, CSA (Best), low lead compliant

1 ea  1 year parts & labor warranty, std.

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**Specifications**

6/6/2014

### Item 90 - COFFEE BREWER (1 REQ'D)

Bloomfield Ind. Model 1012D3F

E.B.C. Coffee Brewer, in-line, fresh brew, automatic, pour over option, single brewer, s/s construction, plastic brew basket, faucet, 3 warmers (1 lower, 2 upper), water line strainer, 120v, 1800w, 15 AMP, cord and NEMA 5-15P, NSF, UL

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### Item 91 - ICE & WATER DISPENSER (1 REQ'D)

Ice-O-Matic Model GEMD270A

Pearl Ice® Ice/Water Dispenser, soft, chewable ice crystals, air-cooled, self-contained condenser, approximately 273 lb/124 kg production/24 hours, 12 lb. storage, touch-free dispense, durable finish, 115v/60/1-ph, 6.0 amps, cUL, NSF

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<td>5 yr. parts on the compressor warranty, std.</td>
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<td>1 ea</td>
<td>3M™ Valve-In-Head Water Filter System w/Gauge, 17&quot;H x 4.5&quot;D, standard water, single vessel, 3/8&quot;FNPT, 1/4-turn shut off valve, max pressure of 125 psi at 100°F, for sediment, chlorine taste &amp; odor, cyst, scale, 0.5 micron rating, 1.5 gpm flow rate, 9,000 gallon capacity, for ice machines (cubers up to 750lbs, flakers up to 1200lbs), integral mounting bracket and single o-ring seal cartridge filter included, NSF</td>
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### Item 92 - SPARE NO.

### Item 93 - DISHWASHER, UNDERCOUNTER (1 REQ'D)

Moyer Diebel Model 351HT
Specifications
6/6/2014

Dishwasher, undercounter, high temperature with 40° rise built-in booster heater, fresh water rinse, approximately 24 racks/hour capacity, with side panels & top, stainless steel upper & lower wash/rinse arms, drain pump, (2) 20 x 20 racks (1) flat & (1) peg, 2kW tank heater, 1 hp, NSF, UL, CSA, ENERGY STAR® with Drain Tempering Water Kit.

1 ea One year parts and labor warranty, standard
1 ea Voltage to be verified with jobsite

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Item 94 - SOILED DISHTABLE (1 REQ'D)

John Boos Model JDTS-20-50UCR

Straight-Dirty Undercounter Dishtable, 30"W x 50"L, straight design, right to left, 10" boxed backsplash, 20" x 20" x 8" bowl, 16/300 stainless steel, stainless steel crossrail & legs, metal feet, NSF

1 ea Dishtable Rack Slide, fits 20" x 20" pre-rinse sink
1 ea Disposal cut-out with collar (collar supplied by KEC)
1 ea Krowne Royal Series Pre-Rinse Assembly w/Wall Bracket, Wall-Mounted, 8" Centers, Spring Action Flexible Gooseneck, 35" High w/15" Overhang, 1/2" NPT Female Inlets, 1.2GPM spray head, chrome plated brass base, built in check valves, wall bracket and mounting kit included, NSF, CSA, Low Lead Compliant, interchangeable with T&S Brass and Encore

1 ea 1 year parts & labor warranty, std.

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Item 95 - DISHTABLE SORTING SHELF (1 REQ'D)

John Boos Model PB-SRW-21

Sorting Shelf, 21" long, solid, 18 gauge, holds one rack
Specifications
6/6/2014

Item 96 - DISPOSER (1 REQ'D)
Salvajor Model 200-SA-6-MRSS
Disposer, Sink Assembly, 6-1/2” sink collar, 2 Hp motor, start/stop push button manual reversing MRSS control, includes fixed nozzle, vacuum breaker, solenoid valve, sink stopper & flow control, heat treated aluminum alloy housing, UL, SA, CE

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Item 97 - SPARE NO.

Item 98 - SPARE NO.

Item 99 - SPARE NO.

Item 100 - DELIVER, UNCRATE, & SET EQUIPMENT IN PLACE TO INCLUDE: (1 REQ'D)
Foodservice Equipment Specialist

• All foodservice equipment to be received and stored at foodservice equipment contractor’s (FEC) warehouse.
• All freight and handling charges to be paid by FEC.
• Deliver all equipment into the building, uncrate, assemble, level, and set in place to its final location to permit mechanical trades to make installation connections.
• Stationary items that abut to a wall shall be sealed with food grade approved silicone sealant. Provide and install filler strips where necessary using matching metal type to the equipment.
• Hang exhaust hood approximately 6’6” AFF. Installation including the setting of the fans, all ductwork, wiring, and balancing is the responsibility of the HVAC contractor.
• Erect and level walk-in cooler/freezer. FEC to be responsible for all piping and wiring interconnections including the refrigeration lines. Once installed, FEC to start-up walk-ins and leave in working order. GC is responsible to provide access and any openings needed for the refrigeration lines.
• Once installed, FEC to arrange for equipment demonstrations by authorized representatives of the equipment manufacturers.
• After completion, FEC to supply owner with two sets of owner/operator manuals covering all equipment furnished under the contract. Included should be model and serial numbers, warranty information, and the name/number of the local warranty service agency.