

RAYMOND/RAYMOND ASSOCIATES
SECTION 11 40 00 - FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.01 GENERAL REQUIREMENTS

- A. Work of this Section shall conform to the requirements of the Contract Documents.

1.02 BIDS

- A. Custom fabricated equipment must be built by a company continually in business for at least a 5-year period.
- B. Contract documents convey a method of construction for custom fabrication; however this may or may not be the appropriate method based on selected fabricators industry knowledge and standards. It will be the responsibility of the selected fabricator to interpret and apply appropriate methods of construction for full functionality of custom fabrication.
- C. Bids must be based on equipment of manufacturers specified; no substitution will be accepted after award of Contract.
- D. Substitutions: When a product or material is specified by name and or model number, as noted in these specifications, such specifications establishes the standard type and quality considered most satisfactory for the particular purpose in the building. The bid proposal therefore should be based thereon, so that all bidders bid under the same conditions. Another product or material of the same type that meets the requirements may be submitted for consideration as a substitute only under the following conditions:
 - 1. Requests for substitution must be submitted in writing at least ten (10) days before the date set for the receipt of bids for review and approval by the design professional. If the substitution is found to be equivalent, all bidders will be notified prior to the receipt of bids.
 - 2. In providing substitution requests, the bidder must prove equivalence of the substitution and furnish detailed specifications and catalog cuts or drawings. Failure to identify exceptions or deviations from equipment specified must be interpreted to indicate that the product offered complies with the specification in every respect.
- E. Owner, Architect and Food Service Consultant reserves right to waive any informality, or reject any or all bids and any parts thereof, or to accept that bid as a whole or part that in his judgment is for the best interest of Owner. All bids to have on Contractor's letterhead itemized cost of each item of equipment, otherwise bid will be rejected.

1.03 WORK INCLUDED

- A. Cooperate in every way with other contractors in order that whole installation may result in the highest grade possible.
- B. Only such valves, traps, faucets, shut-offs, reducing pressure valves, relief valves and other specialty items required within equipment and as hereinafter specified, included in this work.
- C. Make all necessary cut-outs and knock-outs where required on equipment to accommodate electrical receptacles, switches or other electrical outlets and equipment, together with such cut-outs as required for passage of gas or plumbing piping, etc.
- D. Stack and remove rubbish waste material, crating, etc., resulting from work and keep the premises clean at all times. Upon completion of the installation, thoroughly and finally clean all equipment ready for use.

1.04 POWER AVAILABLE

- A. Electric Voltage: 120/208/480 volt, 60 cycle, 1 & 3 ph.
- B. Water Pressure: Typical Food Service Equipment range 25 to 90 PSI, if required, pressure reducing valves provided by plumbing contractor.
- C. Water Temperature(s):
 - 1. 110°-120° Fahrenheit max at hand washing sinks, work sinks and preparation sinks.
 - 2. 120°-140° Fahrenheit max at 3-compartment pot sink, dishwashers and hose reel assembly.
 - 3. 110°-120° Fahrenheit max at cooking equipment with faucet assembly.
- D. Gas Pressure: Typical Food Service Equipment range 5" W.C. to 10" W.C., if required, a gas pressure reducing valve at main feed, prior to equipment connection, to be provided by plumbing contractor.

1.05 GENERAL CHARACTERISTICS OF EQUIPMENT

- A. Electrically Operated
 - 1. Electrically operated equipment: listed by Underwriters Labs., Inc.
 - 2. Motors: up to and including 3/4 horsepower, shall be 120/60/1.
 - 3. Motors: over 3/4 horsepower, 208/60/3, or as otherwise indicated.
 - 4. Ranges, food warmers, etc., over 1.5 k.w., 208/60/3, unless otherwise specified.

5. Electrically heated equipment, etc., 1.5 k.w. and under, 120/60/1.
 6. 1 ph. electrical plug-in units with 3 wire cords; 3 wire cap.
 7. 3 ph. electrical plug-in units with 4 wire cords; 4 wire cap.
 8. Motor driven equipment: equipped with starting switch.
 9. Motors: equipped with overload protection.
 10. Wiring on fixtures, including operating switches and pilots, furnished by Kitchen Equipment Contractor.
- B. Submit in writing to Architect and Food Service Consultant for approval, schedule showing proposed electrical characteristics of each piece of equipment and disconnect means provided.
- C. Punch holes for, and install hood and walk-in cooler/freezer lights and concealed conduits. The interconnection of same, including control switch, wiring, etc., by Electrical Contractor.

1.06 WORK EXCLUDED FROM THIS DIVISION

- A. The following work in conjunction with Food Service Installation, done by others.
1. Electrical Contractors
 - a. Make connections to all food service equipment as shown.
 - b. Furnish disconnect switches.
 - c. Interconnecting of all exhaust hood lights, switches, control packages/ interfaces, etc.
 - d. Interconnecting of control switches as required on equipment shown, and all other components which come as part of any equipment shown on plan.
 - e. Interconnecting of any equipment, including, but not limited to, walk-in coolers/ freezers monitoring, exhaust hood monitoring and/ or fire protection monitoring with building management systems.
 - f. Review all manufacturer approved installation methods/ diagrams and comply for proper installation of equipment being furnished by Kitchen Equipment Contractor.
 2. Plumbing Contractor
 - a. Make hot and cold water, waste and gas connections to all kitchen equipment shown, furnishing all necessary shut-offs, traps, backflow preventers, vacuum breakers, grease traps, drain line runs, etc., and

install all faucets, pot fillers, filters and pressure regulators as furnished by Kitchen Equipment Contractor.

- b. Interconnecting of any and all other components that come as part of any other equipment shown.
- c. Provide floor drains and floor sinks where shown and indirect piping to floor drains and floor sinks as indicated on drawings.
- d. Review all manufacturer approved installation methods/ diagrams and comply for proper installation of equipment being furnished by Kitchen Equipment Contractor.

3. Ventilation Contractor

- a. Furnish size, shape and location of vent collars for hood and make connections to these collars. Collars by Kitchen Equipment Contractor.

4. General Contractor

- a. Provide and/or coordinate all work to the floors, walls and ceiling of the space.
- b. Provide wall blocking where required and as indicated Kitchen Equipment Contractor.

1.07 SUBCONTRACTORS

- A. The name and addresses of all Subcontractors furnished to Architect/Owner and Food Service Consultant at time of submitting shop drawings. Selection of Subcontractors must be approved by them; and if in their judgment any fail to prosecute work in strict accordance with drawings and contract, after due notice from Owner or his agent, shall discharge same, but this in no way releases Kitchen Equipment Contractor from his obligations and responsibility under the contract.
- B. Every Subcontractor bound by terms and provisions of the contract so far as applicable to his work. Nothing contained herein shall create any contractual relations between any Subcontractor and Owner.

Note: Kitchen Equipment Contractor fully responsible to Owner for acts and omissions of his Subcontractors.

1.08 SHOP DRAWINGS, ETC.

- A. Immediately upon award of Contract and within 4 weeks, submit to Architect/Owner and Food Service Consultant, 3 sets of drawings for approval. Submit 1/4" scale rough-in drawings showing locations of plumbing, and electrical connections with all requirements indicated at point of connection; use of a legend or numbered connection plan will be cause for drawing rejection.

Prior to fabrication, Kitchen Equipment Contractor shall submit to Architect for approval 3 sets 1/2" scale shop drawings showing plan, elevations and isometric views covering all items of work. Drawings to show dimensions and details of construction, installation and relations to adjoining and related work where same requires cutting or close fitting. Show reinforcement, anchorage, etc., required for complete installation. After correction and approval of above -- submit 6 sets for record, then afterwards as many additional copies as required by client.

- B. Submit in same manner as above, drawings showing masonry bases, depressed floors, positions of walls, requirements for ceiling hangers, wall blocking, and any and all special information necessary for complete and correct correlation of various trades and satisfactory installation of all equipment shown on drawings.
- C. Manufacturer's names, cuts, descriptive data, analysis of tests, rated capacities and other information necessary for approval of standard manufactured articles and equipment furnished to Architect/Owner and Food Service Consultant for approval before ordering or purchasing. This submission made in same manner as above. All cuts marked with item number, mechanical characteristics, accessories furnished and bound in folders.

1.09 GENERAL

- A. No machine or equipment acceptable from any manufacturer not having had equipment of approximately the same type and design as that specified operating successfully for at least 5 years. Machines installed for test purposes shall not come within the category of successful commercial operation.
- B. Architect/Owner and/or Food Service Consultant privileged to inspect material and fabrication at Kitchen Equipment Contractor's or its sub-contractors factory at any time.
- C. Before proceeding with shop work, Kitchen Equipment Contractor to verify all measurements at premises. Where required dimensions are not immediately obtainable and delay in waiting for these dimensions would cause work to be seriously delayed, the matter shall be referred to Architect for a decision. In obtaining measurements, Kitchen Equipment Contractor shall consider work requirements of other trades and equipment designed and fabricated to provide necessary clearance for surrounding and adjoining work.
- D. Kitchen Equipment Contractor responsible for making any and all necessary adjustments to complete his work in a workmanlike manner, as approved by Architect/Owner.
- E. Dimensions as indicated on drawings and specifications are approximate, and are to be adjusted if and where necessary to suit job conditions and field measurements.
- F. Tops of tables, shelves, tops and exterior panels of cabinets, counters, doors, drainboards, etc., to be constructed of a single sheet of metal. Where size of equipment requires more than 1 sheet of metal, sheets butt joined with joints continuously welded full length. No joints less than 18" from an edge or end of a

piece of equipment. In addition, all joints shall have battens or stiffeners welded to jointed material, ground smooth and polished.

- G. Appliances of rigid construction free from objectionable vibration and quiet in operation.
- H. Electrical heating elements shall conform to latest standards of National Electrical Manufacturer's Association and Underwriters Labs., Inc., where applicable standards have been set up by such agencies.
- I. Motors of ample power to operate machines for which designated under full load operating conditions without exceeding nameplate ratings. Horsepower requirements on driven equipment determined by manufacturer, based on normal operation of maximum capacity.
- J. Motors drip-proof, splash-proof or totally enclosed type, having two-hour duty cycle and ball bearings (except small timing motors which may have sleeve bearings). All motors shall have windings impregnated to resist moisture. Motors located where adjacent to deposits of dust, lint, etc., totally enclosed type.
- K. It is the responsibility of the K.E.C. to supply and mount all electrical outlets, switches, controls, etc. within table/counter back splashes, aprons, panels, etc. and to provide S.S. cover plates as required. Furthermore, it is the responsibility of the Electrical Contractor, in coordination with the Kitchen Equipment Contractor, to make final interconnections within table/counter interior to junction boxes, outlets, switches, controls, etc. for equipment indicated, if required.

1.10 STAINLESS STEEL (S.S.)

- A. Where S.S. is specified, it shall be Type 304, nickel bearing iron alloy, containing approximately 17.0% to 19% chromium, 8% to 10% nickel, not more than 0.2% carbon, and not more than 2.0% of other alloying elements; designed being austenitic (non-magnetic).
- B. S.S. free from scale with all surfaces polished to a high commercial finish. All welding and exposed welds hereinafter specified, must be ground down and polished smooth to a #4 finish so that no evidence of welding will appear. Unexposed welds on underside of counter or tables ground smooth and treated with an acid solution to remove weld discoloration and oxidization and to arrest corrosion.
- C. Undersides of all counters, work tables, sinks, drain boards, etc., after fabrication, to have one (1) heavy coat of sound deadening material applied as allowed by local codes.
- D. Gauges for sheet iron and sheet metal, U.S. Standard.
- E. Rivets, welds, bolts, screws, nuts and washers to be steel except where brass or S.S. is fastened, in which case they shall be brass or S.S., respectively. Where dissimilar metals are fastened, welds, bolts, rivets, screws, nuts and washers,

highest grade metal. Spacing and extent of welds, rivets, bolts and screws such as to insure suitable fastening and prevent bulging of metals fastened.

1.11 SANITATION

- A. All custom built equipment constructed in accordance with standard No. 2, 4 & 7 of National Sanitation Foundation Testing Laboratory, manufactured by a company approved by N.S.F. and carry their stamp of approval. Kitchen Equipment Contractor must have "Registered" numbered seal of N.S.F. approval.

1.12 OPERATING INSTRUCTIONS

- A. Kitchen Equipment Contractor shall leave all items of equipment in good, operating condition and furnish the services of a "qualified" competent manufacturer's representative to instruct Owner's employees in proper use and care of equipment. Representative on call for as long a period as is necessary to assure Owner that such instruction is thoroughly understood.
- B. Kitchen Equipment Contractor shall be responsible for scheduling of equipment demonstrations and/or training and shall provide a detailed list of expected dates, times and manufacturer's representative to be present (in attendance) for each piece of equipment.
- C. Kitchen Equipment Contractor or his qualified manufacturer's representative, thereafter, shall make all necessary calls during warranty period.

1.13 SAMPLES

- A. After Award of Contract, when requested, Kitchen Equipment Contractor shall supply Architect with samples of fabricated equipment, such as corner of table with a rolled or inverted "V" edge, corner of dish table, overself, drawer assembly, table leg with foot and gusset, or as specifically requested.

1.14 GUARANTEE

- A. Kitchen Equipment Contractor shall guarantee, as part of the bid and/or contract, workmanship, material and equipment for a period of 1 year from date of equipment final install and project turnover to Owner, and shall remedy any defect due to faulty workmanship or materials which may appear within guarantee period.
- B. Manufacturer's operation and maintenance manuals on equipment, etc., turned over to the Owner in duplicate, bound in a folder and marked accordingly.

1.15 EQUIPMENT CONSTRUCTION AND STANDARDS

- A. Where initials S.S. are used, they refer to "stainless steel;" C.P. refers to "chrome plated;" N.I.C. refers to "not in contract;" G.I. refers to "galvanized iron;" F.D. refers to "floor drain", and F.S. refers to "floor sink."

1.16 WASTES AND OVERFLOWS

- A. Sinks to have the following waste and overflow assemblies:
 - 1. For 1-1/2" NPT: Component Hardware model D13-7315 or approved alternate. Lever handle waste outlet with 1-1/4" overflow assembly, 3-1/2" sink opening, self-centering stainless steel face flange with crumb cup strainer, 20 gpm max flow rate, stainless steel lever handle, overflow head with stainless steel faceplate and nickel plated cast brass drain body.
 - 2. For 2" NPT: Component Hardware model D13-7415 or approved alternate. Lever handle waste outlet with 1-1/4" overflow assembly, 3-1/2" sink opening, self-centering stainless steel face flange with crumb cup strainer, 20 gpm max flow rate, stainless steel lever handle, overflow head with stainless steel faceplate and nickel plated cast brass drain body.

1.17 WATER INLET LOCATION

- A. Located in all cases above the positive water level to prevent siphoning of liquid into water system. Wherever conditions require water inlet below such level, a suitable type of vacuum breaker shall be placed on fixture and form part of same to prevent such siphoning.
- B. All faucets furnished by Kitchen Equipment Contractor as specified. Traps furnished by Plumbing Contractor.

1.18 PITCH AND DRAINAGE

- A. Wherever a fixture is used with waste or drain outlet, surface shall have distinct pitch towards outlet. Drainboards and tables that contain or adjoin sinks shall have a definite pitch towards sinks. Where necessary, surfaces creased and grooved to give a definite pitch.

1.19 SINKS

- A. #14 gauge S.S. interior corners rounded to 1" radius horizontally and vertically, forming a cove in bottom. All joints butt edged. Sink sizes given, inside measurements.
- B. Bottom of each compartment creased to center and fitted with a rotary drain as described in section 1.16, hereinbefore specified. Waste lever not to protrude beyond body of sink. Sinks to have overflows installed by Kitchen Equipment Contractor.
- C. Overflow to consist of 1-1/2" chrome plated brass strainer plate, fitted in back of each compartment at proper level directly connected to waste outlet with 1-1/2" chrome plated brass pipe.

- D. Back of sink extended integrally approximately 12" above working level, back 2-1/4" on 45° angle towards rear and then flanged down 1" and punched to accommodate faucets.
- E. Front and both ends, unless otherwise specified and shown, finished on top edge, 3" above working level, with 1-1/2" diameter, 180° welded integral roll. Exterior corners rounded to a 2-1/2" radius, all integrally welded.
- F. Sinks and drainboards finished on front and back edges only and left with straight edge on ends, so that drainboards may be welded thereto, forming integral units with top edge of rolled rim curbing formed on one horizontal plane across front to unit though surfaces of drainboards pitched to sinks.
- G. Multiple compartment sinks divided with double wall #14 gauge S.S. partitions, all corners rounded same as corners in sinks, continuously welded in place.
- H. Back, bottom and front of one continuous piece with no overlapping joints or open spaces between compartments.

1.20 SINK BOWL BUILT INTO TABLE TOP

- A. Sink constructed integral with table top #14 gauge S.S. having all interior corners coved vertically and horizontally forming a cove in bottom. To have overflow, lever waste outlet, etc..., as hereinbefore specified for sinks in spec section 1.19.
- B. All joints butt edged and welded, ground and polished, so that no evidence of welding will appear. All sink sizes inside measurements. Table top where shown, punched to receive deck type combination faucets, provided by Kitchen Equipment Contractor.

1.21 FAUCET AND BASKET DRAIN ASSEMBLY

- A. Sinks to have the following faucet assemblies:
 - 1. 3-Compartment Sink, Potwash:
 - a. 1 ea. Component Hardware model KLP53-10L4-AF4 or approved alternate. Pre-Rinse assembly with 1.3 gpm flow rate or less, splash/ wall mount, 8" centers, add-on faucet 12" stainless steel tubular swing spout with 4" wrist blade handles, 35-1/2" flexible gooseneck with spray head, stainless steel spring with wall bracket, compression valves, 1/2" NPT female inlets, ADA compliant, low lead and NSF approved. Deck mount assembly model KLP50-10L4-AF4.
 - b. 1 ea. Component Hardware model KLP54-8012-SE4 or approved alternate. Faucet with 2.2 gpm flow rate or less, splash/ wall mount with 4" wrist blade handles, 8" centers, 12" stainless steel tubular swing spout, compression valves, 1/2" NPT female inlets, ADA compliant, low lead and NSF approved. Deck mount assembly model KL61-8012-SE4.

2. 2-Compartment Sink, Preparation:

- a. 1 ea. Component Hardware model KLP54-8012-SE4 or approved alternate. Faucet with 2.2 gpm flow rate or less, splash/ wall mount with 4" wrist blade handles, 8" centers, 12" stainless steel tubular swing spout, compression valves, 1/2" NPT female inlets, ADA compliant, low lead and NSF approved. Deck mount assembly model KL61-8012-SE4.

3. Work Sink (Built-in, Welded-In):

- a. 1 ea. Component Hardware model KLP54-8012-SE4 or approved alternate. Faucet with 2.2 gpm flow rate or less, splash/ wall mount with 4" wrist blade handles, 8" centers, 12" stainless steel tubular swing spout, compression valves, 1/2" NPT female inlets, ADA compliant, low lead and NSF approved. Deck mount assembly model KL61-8012-SE4.

4. Hand Sink:

- a. 1 ea. Component Hardware model KL45-4002-SE4 or approved alternate. Faucet with 2.2 gpm flow rate or less, splash/ wall mount with 4" wrist blade handles, 4" centers, 6" stainless steel swivel gooseneck spout, compression valves, 1/2" NPT female inlets, ADA compliant, low lead and NSF approved. Deck mount assembly model KL41-4002-SE4.

- B. All plumbing fixtures shall be certified CSA, ASME A112.18.1/CSA B125.1, AB1953/HSC 116875, Vermont Bill S152, NSF/ANSI 61 sec 9, annex F and G, NSF/ANSI 372 low lead content, ASTM F2324.

1.22 DRAINBOARDS

- A. #14 gauge S.S. full width of sink carried up approximately 12" at back and where adjacent to wall and finished same as heretofore described for back of sink, and having 3" high curbing at front and ends not adjacent to walls and finished with integral 1-1/2" diameter 180° roll, unless otherwise specified.
- B. Drainboards continuously welded to sinks.
- C. Drainboards 30" long or less shall have 1-1/2" #16 gauge S.S. tubular braces secured at underside near front and welded to S.S. gusset at leg anchor. All others to have legs and cross bracing with full length and width undershelf as specified for tables.

1.23 TABLES WITH S.S. TOPS

- A. Tops of #14 gauge S.S. 1 piece construction with all edges turned down into 2" integral 180° roll with all corners rounded to 2" radius forming a bullnosed corner. Corner welded and polished smooth.

- B. Table tops thoroughly cross braced with 4" x 1" S.S. channel stiffeners #14 gauge welded to underside. All cross braces spaced not over 24" on center.
- C. Table tops adjoining walls or adjacent equipment carried up approximately 6" and returned 1", down 1" at top and ends. Intersections of table top and raised edge coved to 1" radius. Where backsplash is exposed, it shall have finished S.S. back.
- D. It is the responsibility of the K.E.C. to supply and mount all electrical outlets, switches, controls, etc. within table/counter back splashes, aprons, panels, etc. and to provide S.S. cover plates as required. Furthermore, it is the responsibility of the Electrical Contractor, in coordination with the Kitchen Equipment Contractor, to make final interconnections within table/counter interior to junction boxes, outlets, switches, controls, etc. for equipment indicated, if required.

1.24 LEGS AND CROSSRAILS

- A. 1-5/8" O.D. #14 gauge S.S. tubular-type with S.S. bullet shaped feet having minimum vertical adjustment of 1-1/2" without showing threading or adjusting bolts. Feet fully enclosed on bottom. Adjustment of feet by means of a threaded shank attached to foot and screwed into a properly secured threaded member inside of leg. Construction of leg such that it shall fit over shank of foot so no liquid or other material can work their way into legs or foot.
- B. Tops of legs attached to enclosed conical gussets of heavy gauge S.S. Gussets welded to #14 gauge S.S. 4" x 1" channels to underside on which they appear. Crossrails 1-1/2" O.D. #14 gauge S.S. coped and welded to legs approximately 10" A.F.F. or as specified.

1.25 OVERSHELF - TABLE TYPE

- A. #16 gauge polished S.S. with all edges turned down and finished in a 1-1/2" diameter 180° roll - corners bullnosed, welded 1 piece construction.
- B. Shelves supported by 1" O.D. #14 gauge S.S. tubular uprights, tapered at top and flared at bottom, secured to table top with concealed inner tie rods, bolts and nuts. Uprights spaced approximately 42" on center not to interfere with table top proper. When uprights are located in other areas in addition to each end of table then they shall be cantilevered.

1.26 OVERSHELF - WALL TYPE

- A. #16 gauge polished S.S. with back edge turned up 2", remaining ends turned down in 1-1/2" diameter 180° roll with corners bullnosed welded, ground and polished.
- B. Shelves supported by #12 gauge S.S. cantilever brackets. Shelf spaced 1" from walls when in place and secured to same with C.P. toggle bolts. Undersides secured to brackets with concealed welded studs, nuts and washers. Brackets spaced approximately 42" on center.

1.27 UNDERSHELVES

- A. #16 gauge polished S.S. full length and width of table with all edges turned down into 2" wide channel. In way of table legs, shelf notched to fit contour of legs and fitted to same in neat, workmanlike manner to eliminate unsanitary crevices, fully welded, ground and polished.
- B. Undershelves reinforced on underside with welded 4" x 1" longitudinal channels of #14 gauge S.S. where applicable. All signs of welding on shelf surface removed.

1.28 DRAWERS

- A. Of #18 gauge S.S. all interior corners coved to a 1" radius both vertically and horizontally. All welds ground and polished to a uniform finish.
- B. Front of #14 gauge polished S.S. and will extend on both sides of drawer body to conceal slides, corners welded, ground and polished. Space between drawer front and body fully enclosed at bottom, back and both sides by means of a #20 gauge S.S. filler, spot welded to drawer front and body, to provide a fully sealed, vermin-proof enclosure. Drawer front provided with a 5" C.H.G. # P46-1010 S.S. pull handle fastened in place by means of a concealed screws.
- C. Drawer slides of #14 gauge S.S. fitted with 4 case hardened ball bearing rollers. Track attached to drawer is to have upper edge channel shaped to fit contour of roller rim to provide a positive drawer guide and prevent jarring. This drawer track firmly spot-welded to body. Outer track provided with auto stops to lock without the use of tools.
- D. Where specified, drawer provided with removable synthetic carving board. Carving board is to slide into enclosure under drawer made of #14 gauge S.S. and extending across underside of carving board, with both sides turned up and welded to slide assembly. The 2 sides provided with #14 gauge S.S. angles with stops at rear fastened in place 1/8" above top surface of carving board to provide guide and storage compartment when carving board is not in use. Carving board is to measure approximately 21" x 21" x 1" thick.
- E. Tool drawer 20" x 20" x 5" deep, bread drawer 20" x 20" x 10" deep. All drawers to have 4 pin paracentric keyed-alike built-in locks same as sliding and hinged doors. C.P. where exposed.

1.29 POT AND PAN RACKS AND CEILING HANGERS

- A. Unit 24" wide, of length as shown, of 2" x 1/4" S.S. bar throughout. Outer rail to have fully rounded ends of 1 piece all welded construction. Center rail located 12" below outer rail and fastened to same with V-shaped braces of 2" x 1/4" S.S. bar. All joints continuous welds. V-shaped braces spaced not over 60" on center. Racks fitted with removable sliding type S.S. pot hooks spaced 9" on center.
- B. Unit hung from iron structure, ceiling or slab by 1" O.D. #14 gauge S.S. tubing. It shall be flattened, rounded with ends fully welded and fastened to rack by 3/8"

round head screws with cap nuts and lock-washers. Top of tubular ceiling hanger welded to #12 gauge S.S. disc approximately 4" diameter that in turn anchors to joists above. Ceiling hangers over 60" in length to have diagonal sway braces of 1" O.D. S.S.

- C. Proper anchorages, etc., installed in iron structure, ceiling joists or slab by Kitchen Equipment Contractor prior to final finish of ceiling. Top rail of unit 90" A.F.F.

1.30 EXHAUST HOOD

- A. Exhaust Hood material, construction, etc. to be in conformance with IMC section 507.
- B. Dimensions approximately as shown on contract drawings and mounted at 80" A.F.F. to underside of hood. Final dimensions to be determined in field by Kitchen Equipment Contractor.
- C. Proper anchorages, etc..., installed in ceiling joists, slab, etc..., by Kitchen Equipment Contractor prior to final finish of ceiling.
- D. Body of #18 gauge stainless steel front, back and sides; straight as indicated on contract drawings. All joints to be flush welded. Where field joints occur, provide a pair of transverse frames, butted together and securely fastened following contour of hood structure.
- E. Bottom rim of hood attached to channel of #14 gauge STAINLESS STEEL with mitered welded corners and butted field joints. Cross section inside of channel to measure approximately 2-1/2" horizontally, flanged upward tightly against interior lining of hood.
- F. Above dishwashing machine, kettles and steamers or non-grease producing equipment, hood provided with sloped baffle at back arranged at 45° angle of #18 gauge stainless steel. Baffles to have sliding dampers of #16 gauge stainless steel mounted in #14 gauge stainless steel channel tracks. Each damper to have stainless steel handle fastened with concealed bolts.
- G. Above ranges, ovens, fryers, griddles, etc. or grease producing equipment, hood provided with built-in filters at back extending full length and arranged at an angle of 45° easily removable without use of tools. Filters to be approximately 20" x 20" x 2" thick, of STAINLESS STEEL and expanded metal construction or as further indicated on contract drawings. Filters set into #14 gauge STAINLESS STEEL filter frame, bottom of which is integrally installed with back of hood and grease gutter for easy cleaning. Quantity and size of openings in plenum chamber as indicated in contract documents.
- H. Hood(s) provided with STAINLESS STEEL hanger brackets, welded to top of hood, spaced not more than 36" on center.
- I. Section of hood below ceiling or soffit, enclosed with vertical facing of #18 gauge STAINLESS STEEL. Panels not to exceed 36" in width, easily removable where

required, provided with recessed finger grip or similar. Where panels meet at vertical joints flanged inward 1" to form a hairline joint. Channel extended 2" beyond perimeter of hood and provided with concealed full length angle member of 2" x 2" x 3/16" G.I. with clips for bolting to hanger angles, spaced approximately 36" on center. Hanger angles attached to 2" x 2" x 3/16" angle frame fastened to ceiling slab. Panels held in place at ceiling with 2" x 2" x 1/8" STAINLESS STEEL angle trim all around.

- J. Hood(s) provided with recessed or flush vapor-proof LED light fixtures, approximately 12" X 12" style or 48" strip style, pre-mounted by manufacturer. Light fixture with bulb(s), as provided by specified exhaust hood manufacturer, refer to Part 2 Products. All wiring and interconnections by Electrical Contractor.
- K. All exhaust hood controls, switches, etc... to be mounted @ 48" AFF. This is to be the maximum height allowed.
- L. All wiring and interconnections for controls, switches, fans, solenoid, shunt trips, etc... by Electrical Contractor. This includes any requirements to and from remote panels, switches and control packages.
- M. Must be tested and comply with the most current codes (or per local jurisdiction) UL-710, International Mechanical Code (IMC), and NFPA 96.

1.31 NOT USED

1.32 FIRE PROTECTION SYSTEM

- A. The system shall be a pre-engineered cartridge-operated type R-102 system utilizing Liquid Ansul agent, with a Fixed Nozzle distribution network. It shall be furnished and installed in compliance with UL Standard 1254, UL Standard 300, NFPA 96-2008 and any prevailing statutes or codes including automatic shut-down of all cooking appliances per code section 44 of NFPA 17A-27-2002.
- B. System to provide connection to building Fire Alarm System per NFPA 17A; Section 3-2.1.5.
- C. Fire protection remote pull stations mounted @ 48" AFF, located 10 ft. minimum to 20 ft. maximum from exhaust hood(s).
- D. The extinguishing agent shall be a specifically formulated aqueous solution of organic salts contained in a S.S. tank with 3 gallons minimum capacity, and able to withstand test pressure of 330 PSI. A welded S.S. bracket shall be provided for mounting the tank.
- E. The regulator releases mechanism shall be capable of providing sufficient expellant gas to discharge enough agent to meet the minimum nozzle discharge requirements. The mechanism shall have a visual indicator of "fired" condition. This mechanism shall be capable of being operated by fusible link detection, remote manual release and local manual release. The mechanism should be housed in a S.S. enclosure with cover containing identifications thereon.

- F. Each discharge nozzle to be listed with UL approval for placement and size. Each nozzle shall have a rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up. All exposed piping to be chrome plated finish, and there shall be no exposed threads.
- G. Kitchen Equipment Contractor to furnish mechanical (electrical) gas valve, up to 3" in size and coordinate the install/provisions to shut-off all fuel supplies to all cooking appliances beneath Type I exhaust hood upon activation of system. If electrical gas valve is to be utilized, Kitchen Equipment Contractor to furnish reset relay push button.

It is the responsibility of the Plumbing Contractor to install, coordinate and make any provisions necessary for complete operation of gas valve.

It is the responsibility of the Electrical Contractor to furnish and install electrical wiring, relays, etc... and make any provisions necessary for complete operation of gas valve. In addition, Electrical Contractor to furnish and install automatic equipment necessary to shut-off all electric beneath Type I exhaust hood upon activation of system.

- H. Kitchen Equipment Contractor to furnish and install a Class K Fire Extinguisher, dedicated to each room where a Type I exhaust hood is installed.
- I. Upon completion of installation, the installer to perform a wet chemical test or at the time of the test, the authority having jurisdiction may allow the Contractor to use flushing concentrate and water solution. However, whichever is permitted, it must be in compliance with Code. This test shall activate the entire system, except the agent supply tank, which will be substituted by the test tank of like pressure and size. Following a satisfactory test, the original tank shall be replaced. The system shall then be certified to be in working order and all authorities shall be so advised in writing. Provide Owner with copies of all satisfaction/acceptance tests.
- J. The system to be furnished and installed by a factory distributor in accordance with the manufacturer's instructions. This shall include mounting of the system units, manual releases, nozzles, actuating devices, and the running of all pipe and control tubing applicable to the R-102 system. If and when requested, submittal drawings concerning the fire system shall have affixed the seal and signature of a licensed engineer for the State in which they are to be installed. A 1-year service contract and maintenance program to be provided.
- K. Kitchen Equipment Contractor is required to submit a copy of the hood suppression system shop drawing to the local authority having jurisdiction for approval, as well as submission to the Architect. In addition, shop drawings when submitted, must be signed and sealed by an engineer licensed to practice in the State where the system is to be installed.

1.33 DISH TABLES - SOILED AND CLEAN

- A. #14 gauge polished S.S. with exposed edges finished in 3" high curbing with a 1-1/2" diameter, 180° rolled trim at top, corners bullnosed, welded. Where adjacent

to wall, top carried up 12" integrally at top and ends. All joints in top welded and free of buckles and weld marks. When applicable, where top (also raised back), adjoins dishwashing machine, same flanged down 1" into machine and secured water tight, backsplash in this area brought forward diagonally to machine to form a baffle. Tops thoroughly cross braced with 4" x 1" channel stiffeners of #14 gauge S.S. and welded to underside. Cross bracing approximately 24" on center, running front to back. All corners in top rounded to 1" radius, vertically and horizontally.

1.34 NOT USED

1.35 NOT USED

1.36 PRE-WASH SINK

- A. Approximately 21" x 21" x 7" deep, of #14 gauge S.S. integrally welded to table top, forming an integral unit with same. Sink bowl identical to that specified for sink built into table top including basket drain assembly with built-in overflow, etc. Sink pitched to a 2" IPS C.P. brass "lever" waste outlet and fitted with a #18 gauge S.S. snug fitting basket approximately 19" x 19" x 6" deep, with continuous perforation and reinforced top edges and 4 sides. Basket of all welded construction mounted on 2" high S.S. feet.
- B. Top of pre-wash sink fitted with S.S. guide for dish racks. Guide of 1-1/2" x 1-1/2" x #12 gauge S.S. angles with ends flared out to facilitate easy movement of racks. Guide welded to cross angles of same material, thus forming a removable frame. Dish table backsplash (unless otherwise specified and shown) in area where pre-wash sink is located, provided with Fisher Mfg. Co. stainless steel pre-rinse unit model #33308 includes wall bracket, shortened riser pipe to 16", add on faucet with 12" swing spout, nipples, elbows, backflow preventer mounted on pre rinse unit, mixing faucet with S.S. seats and check valve stems to prevent cross flow, EPAAct 2005 certified.

1.37 SCRAP HOPPER

- A. Where shown, soiled dish table fitted integral, fully welded hopper, approximately 6" in diameter with 3/4" high raised rim opening.

1.38 WALL CABINET

- A. Wall cabinet is to be of length hereinafter specified, 15" front to back and 30" high at front with dust proof top sloped up 6" on 45° angle toward rear. Exterior bottom to be of flush type construction.
- B. Cabinet constructed of #18 gauge polished S.S. with all joints and crevices on cabinet front and sides, welded, ground and polished smooth to a uniform finish. Channel shaped cabinet front is to be fully enclosed inside of cabinet to eliminate openings between shelf and cabinet front. Interior to be provided with fixed in place bottom shelf and 2 removable adjustable intermediate shelves of #16 gauge S.S. shelves will have 1" wide channel edges on all sides with corners

welded ground and polished and provided with clips to engage S.S. keyhold strips secured to interior of cabinet.

- C. Cabinet doors previously described in specifications. Door is to be fastened to cabinet by means of fully concealed heavy duty hinges. Each door must be fitted with keyed-alike type locking device.

1.39 NOT USED

1.40 NOT USED

1.41 HOT FOOD SECTION

- A. Top #14 gauge polished S.S. integral and continuous with counter and top, provided with 12" x 20" openings as shown.
- B. Each opening to have #14 gauge S.S. well measuring approximately 6-1/2" deep. Where top is flanged down into well, fitted with a breaker strip on 4 sides of opening. When and where food wells are used with drains, all drains are to be interpipied with 1-1/2" C.P. or S.S. piping by Kitchen Equipment Contractor, and extended to common point near floor drain for Plumbing Contractor to make indirect waste connections. Kitchen Equipment Contractor to furnish and install C.P. or S.S. shut-off valve extending for easy access.
- C. Each well heated as hereinafter specified, dry-moist type electric heater with individual thermostatic control and pilot light. Thermostat dials and pilot lights attached on attendant's side recessed into a panel installed inside of plate shelf areas or apron mounted as shown. All electric food wells connected to a common heavy toggle switch. Wiring concealed.
- D. Food wells to have bottom of housing fitted with sectional removable #16 gauge G.I. bottoms for access to wiring and elements. Counter base under hot food section to be lined with #18 gauge S.S.
- E. Each hot food section provided with the following #20 gauge Polar Ware Classic Anti-Jam inserts and covers: two S12104 pans with two 1/2 size lift-off covers and provide one dome-type 12" x 20" lift-off cover for each opening; two S12106 pans, three S12066 pans, four S20124 pans; four S12102 pans, four S20122 pans.

1.42 COLD PAN

- A. Of size and shape shown, approximately 20" wide, of length as shown on plan, 6" deep in the clear, unless otherwise indicated, constructed in accordance with NSF #7, integrally constructed into counter and top. To have sectional #18 gauge S.S. perforated false bottom in sections not over 18" wide, 1/2" channel edge on 4 sides. Interior lining to have all corners rounded to 1" radius vertically and horizontally, of #14 gauge S.S. all joints and crevices welded. Where cold pan is used as a salad bar, same to be 8" deep in the clear unless otherwise indicated.

- B. Insulation in all 4 sides and bottom of unit 2" thick polyurethane or equal. Refrigeration coils copper 1/2" O.D. and 3" on center, sweated to underside and embedded in insulation. Provide a copper tubular refrigeration coil, further sealed with hydrolene. Coils connected to compressor hereinafter specified, and shall have liquid line with solenoid valve and thermostat for control, provide a shut-off valve in liquid line ready and accessible to disengage same when required.
- C. Exterior sheathing of #18 gauge S.S. bottom pitched and fitted with a 1-1/2" drain outlet with threaded connection plumbing. Plumbing Contractor to extend drain line so as to flow into adjacent floor drain. Joint between top of cold pan and turned down edge of counter top provided with breaker strip around full perimeter of opening.
- D. Where shown, space under counter provided for installation of compressor. This section fitted with removable #18 gauge S.S. grill on attendant's side. Shall have not less than 75% rectangular perforation. Counter front panel and/or sides where possible in way of compressor housing louvered. Interior of housing reinforced with horizontal and vertical framework of 1 1/2" x 1-1/2" x 1/8" angle having all joints welded. Lower frame provided with #14 gauge channel stiffeners welded in place and fitted with rubber cushions. Channel spaced to properly support condensing unit. Housing approximately 24" left to right to properly admit compressors.
- E. Refrigeration coils connected to condensing unit, size as indicated on plan, air cooled, furnished complete with all necessary copper tubing, thermostatic control valves dehydrators, expansion valves, sight glass, etc., to make a complete working unit with warranty and free service, guarantee for 1 year. Compressor connected to coils of cold pan in a satisfactory and operating manner. Compressor, etc., internally wired. Provide push button switch with pilot lite recessed in adjacent section in apron above housing to turn on/off cold pan as required.

1.43 NOT USED

1.44 NOT USED

1.45 NOT USED

1.46 NOT USED

1.47 COUNTER AND CABINETS WITH SEMI-ENCLOSED BASE

- A. Top of #14 gauge polished S.S. finished 1/2" above working level with 2" diameter 180° roll, bullnosed corners on all exposed sides. Where adjacent to wall, top carried up approximately 6" (or as specified hereinafter and shown) and returned 1" at top and ends towards wall with corners welded forming a continuous unit. Top fastened to cabinet by means of welded and concealed studs.

- B. Cabinet below top to have #18 gauge S.S. enclosure. Front stiles of cabinet channel shaped. This channel fully enclosed inside of cabinet. Top reinforced by means of horizontal framework of S.S. 1-1/2" x 1-1/2" x 1/8" angle with cross braces not more than 18" on center. Framework of all welded construction and intermediate shelves in cabinet of #16 gauge S.S. turned up on all sides to eliminate crevices at shelf surface. Front edge of shelf channel shaped. Shelf surface reinforced by means of #16 gauge S.S. channel stiffeners spaced on not more than 24" on center. Mounted on 6" S.S. adjustable legs, or as hereinbefore shown and specified.

1.48 NOT USED

1.49 DOORS

- A. Whether sliding or hinged type, not less than 1/2" thick overall, double paneled having 3/8" sound-deadening material between #16 gauge S.S. front and #18 gauge S.S. back, reinforced between panels by wide channels, running height of door and made of same material. Panels jointed with continuous welding. Doors and vent openings to have back panel boxed around vent opening and welded to front panel. Doors dust proof and entire front face without seams or joints.
- B. Sliding doors mounted on ball bearing type rollers, sliding in dust proof #14 gauge S.S. tracks overhead, fastened so as to eliminate vibration and jarring when doors are rolled. Doors fitted with limit stops. Bottom guide of #14 gauge S.S. for doors, open and flat, lining up with lower shelf of cabinet - slots so arranged that crumbs or dirt accumulating in the cabinet will drop to the floor when cabinet is cleaned. Recessed handles solid material, not stamped, of S.S. welded to front panel. Finger grips of ample depth to comfortably pull the door. Doors provided with keyed-alike S.S. faced cylinder locks, built-in flush.
- C. Hinged type doors flush fitting, unless otherwise specified, resting tightly against rabbetted frame. Hinged doors provided with Klein Model #Y-48 (or approved equal) keyed-alike S.S. faced cylinder locks with Model #12230-SM (or approved equal) handles. In case of pair of doors, each individually controlled as outlined and is to close against rubber bumpers.
- D. Outer edges smooth, free from burrs, projections and fins. Excess welded metal removed by precision grinding and polishing.

1.50 REFRIGERATORS AND REFRIGERATION UNITS

- A. Reach-in refrigerators, freezers, and refrigerated units, as shown unless otherwise specified, furnished by Kitchen Equipment Contractor. They shall meet all requirements as set forth for individual item number and complete with self-contained or remote compressors and motors. Cooling coils blower type, unless otherwise called for, provided with initial charge of approved CFC free refrigerant. Plumbing Contractor responsible for extending refrigerator drain line, where required, to spill into adjacent floor drain in approved manner. Extended drain line not less than 3/4" I.D. and C.P. or S.S. tubing.

- B. All refrigerated equipment, refrigerators and freezers, whether walk-in or reach-in, started and adjusted to maintain required temperatures, charged with approved refrigerant as required.
- C. All reach-in refrigerators, freezers, hot food warmers, etc., to have keyed-alike locks. Kitchen Equipment Contractor must request this at time of placing order to avoid correction at a later date at Kitchen Equipment Contractor's expense.
- D. Kitchen Equipment Contractor to provide 1 year's free service for all types of refrigerators and refrigeration equipment. Service to include all compressors, unit coolers, controls, etc., to include adjustments and repairs, irrespective of cause, whether mechanical, operational or manufacturing at no additional cost to Owner. Additionally, five (5) year warranty provided on all compressors, parts only or replacement.

1.51 WALK-IN COOLER AND FREEZER

- A. General Description: To be N.S.F. approved units, of size and manufacturer as indicated on contract drawings, 8'-6" high, unless otherwise specified, completely furnished and assembled unit installed in an approved manner. As indicated on drawing, either installed into a 6-1/2" depressed floor area with flush type door sill and floor finish as shown on contract drawings, or installed directly on floor with interior ramp, and pre-fabricated aluminum floor with heavy duty structural underlayment floor, approximately 5,000 pounds per square feet of load. Where pre-fabricated floor with interior ramp indicated, unit to be finished with "First Choice" vinyl safety flooring provided and installed by Kitchen Equipment Contractor. Where depressed floor indicated, doors, floors, etc. to accommodate concrete-tile finished floors, provided and installed by G.C. after all boxes have been set in place. Walk-in freezers to maintain 0° to "minus" 10° Fahrenheit temperature. Walk-In coolers to maintain 35° to 36° Fahrenheit temperature.
- B. Finishes: Unexposed exterior of each unit to be .040 stucco aluminum finishes. All exposed exterior surfaces to be #20 gauge stucco S.S. finish. Interior, except floor, to be .040 stucco white aluminum finish. Floor as noted hereinbefore in spec section 1.51 A.
- C. Insulation:
 - 1. Insulation shall be 4" thick rigid urethane foam, foamed-in-place to bond to inner surfaces of metal pans. Urethane foam to have a thermal conductivity (K factor) of not more than 0.118 BTU/hr./sq. ft. per degrees Fahrenheit/inch, and an overall coefficient of heat transfer (U factor) of not more than .029. The "R" factor shall be 34.
 - 2. (Optional) Prefabricated urethane foam panels shall be supplied with a Class 1 fire hazard classification according to ASTM-E-84 as tested by Factory Mutual System. Panels shall have a flame spread rating of 25 or less and a smoke density of no greater than 450°. Every panel shall bear a certifying Factory Mutual label.

3. * These ratings are not intended to reflect hazards presented by this or any other material under actual fire conditions.
-
- D. Doors: Each walk-in shall be equipped with one standard 34"/36" x 78" hinged-type, flush mounted entrance door bearing the UL seal of approval, or of size as indicated on drawing. Each door section consists of a heavy reinforced steel "U" channel frame, foamed-in-place to give extra support and rigidity to the frame and to prevent racking, distortion, warping and twisting. Doors to be #20 gauge S.S. interior and exterior. Door and door panel sections to have 1/8" diamond tread kick plates, 36" high on interior and exterior. Walk-in entrance doors shall be equipped with a one-piece perimeter NSF approved PVC accordion type removable gasket. A magnetic core at top and side shall provide positive seal. An adjustable wiper gasket shall be mounted along the bottom edge of door. Door frames shall be provided with an LED light fixture, pilot light and switch assembly, and concealed wiring. Provide #12 gauge reinforced S.S. threshold and heater wire around the full perimeter (freezer door only). All doors hinged as shown, each with heated 14" x 24" "vision" panel.
 - E. Standard Hardware: Shall be break-a-way type with cylinder lock and inside safety release handle so door can be opened from the inside even if locked. All latches designed for locking with keyed-alike locks. A positive action hydraulic door closer shall be included to insure gentle closing action of door and insure a positive seal. Hinges shall be cam-lift, self-closing, spring assist with door lift-off capability. Hinges shall be high-pressure zinc die cast with highly polished chrome finish, three per door.
 - F. Filler Panels: The "exposed" open area of unit at left, right and top at front and sides neatly trimmed with #20 gauge stucco S.S. filler panels to close space between wall and ceiling. Filler panels between top of walk-in box and finished ceiling not to exceed 12" in height. Filler panels equal to exterior of unit. Top panels to be equipped with louvered sections not less than 40% of total square footage of panel (when compressor units are top-mounted).
 - G. Wall Protection: Two rows of #16 gauge S.S. hat shaped rub rails with concealed fasteners; to be provided and installed at all exposed exterior walls. Top of rub rail to align with top of diamond tread kick plate on door and bottom rub rail to be 10" A.F.F. When corners are exposed, provide 6" x 6" x 60" #12 gauge S.S. corner guard.
 - H. Lights: Walk-In boxes to be provided with 48" LED light fixtures, Kason model #1810, quantity as shown on plan. The walk-in cooler and freezer to have LED type vapor-proof light, Kason model #1806, with concealed wiring, etc., and toggle switch with pilot light mounted on exterior. Kitchen Equipment Contractor to provide bulbs. It is the responsibility of the Kitchen Equipment Contractor to install light fixtures, provide penetrations in ceiling panels, and seal the penetrations after Electrical Contractor has completed wiring.
 - I. Sealants: Kitchen Equipment Contractor shall seal all lines, conduits, tubing, wiring, etc., passing through walls and ceiling of walk-in units with high grade caulking compound, then install S.S. escutcheons where required.

- J. Alarm System: Each compartment shall be protected by Modularm 75LC system with recessed in panel controls. System provided with wireless communicator, mounted at walk-in units, for connection to building network. System shall provide digital readout of ambient compartment temperature(s). The system shall be located in an area as indicated on the contract documents. It shall require 120/60/1 electrical connection through suitable 1/2" conduit. CAT5 cable connection for activation of remote notification equipment will be provided as part of the alarm system. CAT5 cabling provided and installed by General Contractor. Furnish and install identification labels for operating temperatures as required.
- K. Ceiling Support: When split ceilings are required due to ceiling panel span, these ceilings are to be supported by a self-support ceiling structure. The walk-in manufacturer is to provide the ceiling hanger brackets, the steel channels and the bearing steel channels. A detail must be provided on the manufacturer's submittal drawing. Note: When longer spans are required that exceed self-support capability then suspended ceilings are to be provided with manufacturer's detail.
- L. Flat Membrane Weather-Proof Roof: Shall be supplied for field installation on top of each walk-in that is located outdoors. Membranes to be fabricated from low-shrink polyester fabric coated with a permanent thermoplastic alloy and have a minimum thickness of 35 mil. Membrane shall be fire retardant, resistant to ultra-violet rays and micro-organisms. Membrane to be white in color to reflect maximum heat load from the sun. Fasteners and trim shall be provided to secure the membrane to the ceiling panels and in cases where walk-in is installed against a building; the membrane roof material will be flashed up the building walls by the equipment installation contractor. The manufacturer's detail must be provided on the submittal drawing.
- M. Compressors and Evaporators: Cooler unit, model as indicated on drawings; room air drawn through coil and discharged parallel to ceiling. The coil casing is to be aluminum with a removable drain pan. Drain line from evaporator coil to floor drain as indicated on contract drawings, attached to interior of box with clamps and installed in good, approved, workmanlike manner by Plumbing Contractor. Compressor of the hermetic and/or scroll type, with suction gas cooled motor, designed for operation with approved refrigerant. Unit complete with liquid line drier, shut-off valves, vibration isolators, heat exchanger, dual pressure control and water regulating valve (for water-cooled systems), electrical panel with circuit breaker and magnetic starter. All components and accessories in control box that pertains to the compressor unit only should be factory wired and piped.

For outdoor systems a weather-proof housing, thermostatically controlled crank case heater and low ambient controls for -20°F conditions shall be provided.

Note: Electrical Contractor to provide and install fused disconnect switch where required, as well as conduit and wiring from same to terminals in compressor unit control panel. Also, interconnect conduit and wiring from compressor unit control panel to unit cooler junction box inside walk-in units.

Freezer Unit, model as indicated on drawing, to be electric defrost. The coil casing is to be aluminum with a removable drain pan. Electric heating elements and drain pan heaters. Unit shall include control kit for time initiated temperature terminated defrost plus automatic fan delay. Heat interchanger included. Drain line from evaporator coil to floor drain as indicated on contract drawings, attached to interior of box with clamps and painted to match interior finish; and installed in good, approved, workmanlike manner by Plumbing Contractor. Kitchen Equipment Contractor to install adequate amount of wrap-around, electric heater tape to assure defrosting of drain line, cable lapped not over 1" spacing. Provide Raychem Winter Guard Plus electrical heat tracing model H611050 (type 3), self regulating in temperature, run in parallel, to be designed with a maximum temperature that cannot be surpassed, certified by the manufacturer's representative that the heat trace has been installed and tested in accordance to the manufacturer's specifications. Heater tape connected to electric by Electrical Contractor. After installation and before and after installing the thermal insulation, subject heat to testing using a 2500 VDC megger. Minimum insulation resistance should be 20 megohms regardless of length. The installer shall test for both heating cable bus wires to verify the connection of any splices or tees.

Equipment shall have BTU/hr capacity as indicated on drawing and maintain room temperature of 35° to 36° Fahrenheit, where refrigerator is specified, and 0° to "minus" 10° Fahrenheit, where freezer is specified.

Refrigerant piping to be hard seamless copper tubing, by KEC. Refrigerant lines installed and covered with not less than 1" thick flexible foam plastic insulation applied in accordance with the manufacturer's recommendations. Refrigeration lines to run from compressor location where shown, above the walk-in units. All lines to be tested free from leaks prior to finish of insulated lines. Condensates drain lines outside of walk-in boxes, similarly insulated with 1/2" insulation, by KEC. Each system shall have suction line filters and vibration eliminators field installed.

Thermostatic expansion valves properly sized to handle evaporator loads. Liquid lines shall have moisture indicating sight glass, drier, and shut-off valve field installed.

The temperature in each walk-in box controlled by means of a thermostat wired to actuate a solenoid valve in the liquid lines with the compressor operation controlled by the low pressure cut-out switch. Thermostats and low pressure controls adjusted to maintain room temperatures specified. Each system cleaned and dehydrated by maintaining a vacuum of 500 microns or lower for a minimum period of 5 hours. The vacuum pump used capable of developing a vacuum of 50 microns with its valve in a closed position. The required operating charge of refrigerant and oil shall then be added and each system tested for performance. All refrigerant lines sized for 1 lb. maximum pressure drop.

It is the purpose of the specification to provide a satisfactory refrigeration cycle, therefore, Kitchen Equipment Contractor must include the competent labor and qualified material to provide the owner with an efficient system.

- N. Mounting Methods: Compressors, when mounted on building roof, to be provided with adequate dunnage/ curbing by Kitchen Equipment Contractor. Dunnage/ curbing installed by G.C. or roofing contractor. Architect to specify dunnage/ curbing details.

Compressors, when mounted on ceiling of walk-in, to be provided with adequate air circulation, service, access, and vibration isolation.

1.52 NOT USED

PART 2 – PRODUCTS

BEVERAGE STATION

ITEM #B1 SINK, HAND WITH SOAP DISPENSER – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model HSA-10-FDPS. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. Soap dispenser, owner supplied
- 1 ea. Towel dispenser, owner supplied
- 1 ea. Gooseneck faucet model 303987 with wrist action handles, 1/2" connections
- Wall backing by General Contractor

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #B2 WORK COUNTER W/ SINK – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- 1 ea. Built-in work sink, 20" L x 16" W x 12" D
- 1 ea. S.S. Removable sink bowl cover
 - Stainless steel, 14 Gauge
 - Finger holes, lift-off
 - Flush inlay with work sink/top
 - Integral bracket, under counter, to hold when not in use
- 1 ea. Waste valve with lever
- 1 ea. Tail piece
- 1 ea. Waste overflow
- 1 ea. Stainless steel faucet with 12" swing spout and wrist action handles, 1/2" connections
- Cabinet/Door to be flush frame design
- Stainless steel integrated handles, horizontal orientation
- Cylinder locks, keyed alike, as required

- Intermediate stainless steel solid shelves, adjustable
- Stainless steel legs, 6" adjustable

Or as manufactured by Aero Mfg. or SML.

ITEM #B3 TRASH RECEPTACLE – QTY. AS PER PLAN & SCHEDULE

Rubbermaid Model 1971258. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. 16 Gallon capacity
- 1 ea. Portable dolly
- 1 ea. Tuffmode Polyliner Bags

No alternate manufacturers will be accepted for this item.

ITEM #B4 ICE MAKER W/ BIN – QTY. AS PER PLAN & SCHEDULE

Hoshizaki Model KM-101BAH. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Ice Production: 115 lbs. per 24 hours (approximately)
- 1 ea. Set of stainless steel bullet feet
- Cold water connection piped from Wall Mntd. Filter System, Item #B5.1

Or as manufactured by Manitowoc or ITV Ice.

ITEM #B5 DROP-IN, WATER & ICE STATION – QTY. AS PER PLAN & SCHEDULE

Delfield Model 204-P. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. Lift-off cover
- 1 ea. Insulated ice chest
- 1 ea. Storage capacity, 45 lbs.
- Cold water connection piped from Wall Mntd. Filter System, Item #B5.1

Or as manufactured by Atlas or Randell.

ITEM #B5.1 FILTER SYSTEM, WALL MTND. – QTY. AS PER PLAN & SCHEDULE

Everpure Model EV9328-05. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- For use with Item #B4, Ice Maker
- For use with Item #B5, Water / Ice Station

- 1 ea. SRX Scale reduction feeder
- 1 ea. EC210 Pre-filter
- 1 ea. Water shut-off
- 1 ea. Pressure gauges
- 1 ea. Flushing valve
- 6 ea. Replacement cartridges

Or as manufactured by Pentair or Vizion.

ITEM #B6 BAG-IN-BOX SYSTEM, BEVERAGE – QTY. AS PER PLAN & SCHEDULE

Vendor Supplied. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P

ITEM #B7 TOASTER, CONVEYOR – QTY. AS PER PLAN & SCHEDULE

Hatco Model TQ-10. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P

No alternate manufacturers will be accepted for this item.

ITEM #B8 S.S. WALL CABINET(S) – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Cabinet Construction: Stainless Steel, 16 Gauge
- 1 ea. Flat top with Trim Panels to Ceiling
- 1 ea. Stainless steel shelf, adjustable
- 1 ea. Stainless steel bottom shelf, fixed
- 1 ea. Stainless steel enclosed bottom
- Mounting height: 56" above finished floor
- Wall backing by General Contractor

Or as manufactured by Aero Mfg. or SML.

ITEM #B9 REFRIGERATED BASE, 2-DOOR – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P

- Verify door hinging
- 1 ea. Self-contained refrigeration
- 1 ea. Directional exhaust fan, compressor housing
- 1 ea. Digital temperature control system
- 1 ea. Compressor slide-out bracket
- Cabinet/Door to be flush frame design
- Stainless steel integrated handles, horizontal orientation
- Cylinder locks, keyed alike, as required
- Intermediate stainless steel wire shelves, adjustable

Or as manufactured by Aero Mfg. or SML.

ITEM #B10 COFFEE URN, AUTOMATIC – QTY. AS PER PLAN & SCHEDULE

Curtis Co., Wilbur Model RU-300-12. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 208/3, Hardwired
- 1 ea. Dual wall insulation
- 1 ea. Low water cut-off thermostat
- Cold water connection piped from Wall Mntd. Filter System, Item #B14

Or as manufactured by Fetco or Grindmaster.

ITEM #B11 FREEZER, REACH-IN – QTY. AS PER PLAN & SCHEDULE

True Mfg. Model STR1F-2HS-HC. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Verify door hinging
- Exterior Finish: Stainless steel
- Interior Finish: Stainless steel
- 1 ea. Self-contained refrigeration
- 2 ea. Half doors with locks
- 3 ea. Stainless steel shelves per compartment, top section
- 1 ea. Digital temperature control system
- 1 ea. Three year parts warranty
- 1 ea. Three year labor warranty
- Adjustable universal pan slides 1-1/2" O.C. to hold 18" x 26" or 12" x 20" pans, bottom section
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Traulsen or Victory.

ITEM #B12 REFRIGERATOR, REACH-IN – QTY. AS PER PLAN & SCHEDULE

True Mfg. Model STR2R-4HS-HC. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Verify door hinging
- Exterior Finish: Stainless Steel
- Interior Finish: Stainless Steel
- 1 ea. Self-contained refrigeration
- 4 ea. Half doors with locks
- 3 ea. Stainless steel shelves per compartment, top section
- 1 ea. Digital temperature control system
- 1 ea. Three year parts warranty
- 1 ea. Three year labor warranty
- Adjustable universal pan slides 1-1/2" O.C. to hold 18" x 26" or 12" x 20" pans, bottom section
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Traulsen or Victory.

ITEM #B13 CART, UTILITY – QTY. AS PER PLAN & SCHEDULE

Lakeside Model 422. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- No additional features, options or accessories required

Or as manufactured by New Age Industrial or Piper Products.

ITEM #B14 FILTER SYSTEM, WALL MNTD. – QTY. AS PER PLAN & SCHEDULE

Everpure Model SO-MC SYSTEM. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- For use with Item #B10, Coffee Maker
- 6 ea. Replacement cartridges

Or as manufactured by Pentair or Vizion.

DISHROOM AREA

ITEM #D1 SOILED DISHTABLE – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Stainless steel tubular crossrails, side / rear
- Stainless steel undershelf, removable

Or as manufactured by Aero Mfg. or SML.

ITEM #D2 PRE-WASH SINK, BUILT-IN – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. Built-in pre-wash sink, 21" L x 21" W x 7" D
- 1 ea. Waste valve
- 1 ea. Stainless steel pre-rinse assembly with 14" swing spout add-on faucet and wrist action handles, 1/2" connections
- 1 ea. Removable perforated basket, 19" L x 19" W x 6" D, Stainless Steel, 18 Gauge
- 1 ea. Removable rack guide to fit over sink, Stainless Steel, 12 Gauge

Or as manufactured by Aero Mfg. or SML.

ITEM #D3 SCRAP CHUTE, BUILT-IN – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Built into Item #D1, Soiled Dishtable
- Fully welded hopper, 6" diameter
- 3/4" high raised rim

Or as manufactured by Aero Mfg. or SML.

ITEM #D4 TRASH RECEPTACLE – QTY. AS PER PLAN & SCHEDULE

Rubbermaid Model FG352600GRAY. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. 28 Gallon capacity
- 1 ea. Portable dolly, FG353000BLA
- 1 ea. Tuffmade Polyliner Bags, FG501688GRAY
- 1 ea. Removable lid, FG352700

No alternate manufacturers will be accepted for this item.

ITEM #D5 RACK SHELF, TABLE MNTD. – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Capacity: (18) 20" x 20" Racks
- Mounting height: 56" above finished floor
- 1 ea. Shelf, double-sided
- 1 ea. Drip tube, 1/2" diameter, verify left/right
- Wall backing by General Contractor

Or as manufactured by Aero Mfg. or SML.

ITEM #D6 ROLLER TABLE, GRAVITY FED – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. Gravity fed conveyor, width to accommodate 20" dish racks
- Removable roller sections shall be 1 7/8" OD grey PVC tubing with stainless steel ball bearings, 4" on center. Rollers to be mounted on stainless steel hex spring load shafts.
- Conveyor frame shall be constructed of stainless steel with side rails formed to keep dish racks in proper position. Top and bottom edges to be hemmed for rigidity. Each end frame to be fit with stainless steel plate notched for easy tray removal. Frame is tied together with stainless steel channel fully welded.
- Support legs to be 1 5/8" OD 16 ga stainless steel tubing. Stainless steel tubing to fit into stainless steel sleeves welded to conveyor frame. Legs secured to sleeves with allen head screws. Feet to be stainless steel bullet type feet and/or stainless steel flanged feet.
- Curved section to have 30" radius w/ split rollers and center support.
- Conveyor bottom to be closed, sloping to single drain approximately centered on conveyor. End of radius section to be conformed to fit end of dish machine.

Or as manufactured by Aero Mfg. or SML.

ITEM #D7 SPARE NUMBER

ITEM #D8 WAREWASHER, RACK CONVEYOR – QTY. AS PER PLAN & SCHEDULE

Hobart Model CL44e-E-LR. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 480/3, Hardwired, machine connection
- Electrical: 480/3, Hardwired, booster connection
- Verify direction of operation
- 6 ea. Sets of peg racks
- 6 ea. Sets of all purpose racks
- 6 ea. Vollrath Traex sheet pan racks, TR23
- 1 ea. Built-in hot water booster, 70° rise
- 1 ea. Detergent/rinse aid pumps, built-in
- 1 ea. Drain tempering kit
- 1 ea. High chamber

Or as manufactured by Champion and Meiko.

ITEM #D9 WATER SOFTENING SYSTEM – QTY. AS PER PLAN & SCHEDULE

Hobart Model WS-55. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- For use with Item #D8, Warewasher
- Capacity: 55 lbs. of Salt
- 1 ea. Hollow carbon filter system, CB15K
- 1 ea. Salt alarm

Or as manufactured by Everpure or Pentair.

ITEM #D10 EXHAUST HOOD, TYPE II – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Construction: 100% 304 stainless steel
- Structural front panel
- Length / size as per contract documents, wall/island canopy hood
- Stainless steel field wrap, approximately 18" high on all exposed sides
- Baffles shall be fully removable
- Full perimeter gutter with 1/2" stainless steel drain coupling

No alternate manufacturers will be accepted for this item.

ITEM #D11 ROLLER TABLE, GRAVITY FED – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. Gravity fed conveyor, width to accommodate 20" dish racks

- Removable roller sections shall be 1 7/8" OD grey PVC tubing with stainless steel ball bearings, 4" on center. Rollers to be mounted on stainless steel hex spring load shafts.
- Conveyor frame shall be constructed of stainless steel with side rails formed to keep dish racks in proper position. Top and bottom edges to be hemmed for rigidity. Each end frame to be fit with stainless steel plate notched for easy tray removal. Frame is tied together with stainless steel channel fully welded.
- Support legs to be 1 5/8" OD 16 ga stainless steel tubing. Stainless steel tubing to fit into stainless steel sleeves welded to conveyor frame. Legs secured to sleeves with allen head screws. Feet to be stainless steel bullet type feet and/or stainless steel flanged feet.
- Curved section to have 30" radius w/ split rollers and center support.
- Conveyor bottom to be closed, sloping to single drain approximately centered on conveyor. End of radius section to be conformed to fit end of dish machine.

Or as manufactured by Aero Mfg. or SML.

ITEM #D12 CLEAN DISHTABLE – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Stainless steel tubular crossrails, side / rear

Or as manufactured by Aero Mfg. or SML.

ITEM #D13 DISH DOLLY, ADJUSTABLE – QTY. AS PER PLAN & SCHEDULE

Metro Model PCD11A. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. Additional dividers

No alternate manufacturers will be accepted for this item.

ITEM #D14 SPARE NUMBER

ITEM #D15 DOLLY, GLASS RACK – QTY. AS PER PLAN & SCHEDULE

Channel Mfg. Model GRD. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. Corner bumpers, 022
- 1 ea. Pull hook, PH-10

- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Lockwood or New Age Industrial.

ITEM #D16 DRYING RACK, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model QDR-2448-E. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 4 ea. 24" x 48" Shelves with removable, vented inserts
- 4 ea. 74" High uprights
- 2 ea. Tray drying rack, full shelf
- 1 ea. Drop-in tray drying rack, full shelf
- 1 ea. 24" x 48" Bottom shelf with removable, solid inserts
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Metro or Cambro.

ITEM #D17 3-COMPARTMENT SINK, POTWASH – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- 3 ea. Built-in work sinks, 27" L x 27" W x 14" D
- 3 ea. Waste valve with lever
- 3 ea. Tail piece
- 3 ea. Waste overflow
- 1 ea. Stainless steel pre-rinse assembly with 14" swing spout add-on faucet and wrist action handles, 3/4" connections
- 1 ea. Stainless steel faucet with 14" swing spout and wrist action handles, 3/4" connections
- 1 ea. Stainless steel common bowl skirt
- Flanged feet bolted to floor

Or as manufactured by Aero Mfg. or SML.

ITEM #D18 STORAGE SYSTEM, WALL MNTD. – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model WAL-STOR. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Mounting Height: 50" above finished floor
- 2 ea. Wall grid/mat, WM1842-E, stacked
- 1 ea. Wall uprights, vertical, PR45VU-E
- 2 ea. Shelf, 1448-E

- 2 ea. Shelf Brackets, PR14B-E
- 1 ea. Grid Shelf, 1436WGS-E
- 2 ea. Baskets, WB-E
- 12 ea. Utility Hooks, UH-E
- 1 ea. Epoxy coated finish, entire wall system
- Wall backing by General Contractor

Or as manufactured by Metro.

ITEM #D19 S.S. CHEMICAL CABINET – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- To fit below drainboard of Item #D17, 3-Compartment Potwash Sink
- Cabinet/ Door to be flush frame design
- Stainless steel integrated handles, horizontal orientation
- Cylinder locks, keyed alike, as required
- Intermediate stainless steel solid shelves, adjustable

Or as manufactured by Aero Mfg. or SML.

ITEM #D20 SINK, HAND WITH SOAP DISPENSER – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model HSA-10-FDPS. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. Soap dispenser, owner supplied
- 1 ea. Towel dispenser, owner supplied
- 1 ea. Gooseneck faucet model 303987 with wrist action handles, 1/2" connections
- 1 ea. Emergency Eye Wash Unit, 326272
- Wall backing by General Contractor

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #D21 HOSE REEL W/ GUN – QTY. AS PER PLAN & SCHEDULE

Fisher Model 29629. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. 50' hose length
- 1 ea. Spray gun assembly
- 1 ea. Exposed reel
- 1 ea. Install Kit, concealed piping, 28266
- All necessary components for full operation

- Wall backing by General Contractor

Or as manufactured by T&S Brass or Component Hardware.

KITCHEN AREA

ITEM #K1 S.S. CHEMICAL CABINET(S) – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. 304 Stainless steel construction
- 1 ea. Sloped top
- 1 ea. Hinged double doors with lockable handles
- 2 ea. Intermediate shelves, adjustable, left section
- 2 ea. Intermediate shelves, adjustable, right section
- 2 ea. Storage shelf, fixed, top section

Or as manufactured by Aero Mfg. or SML.

ITEM #K2 STORAGE SHELVING, HIGH DENSITY – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model MASTER TRAK. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Shelving to be sized to fit
- 4 ea. 21" x 42" Shelves with removable, vented inserts
- 4 ea. 74" High uprights
- 4 ea. Stationary kit, LEP74-S, per required units only
- 5 ea. Mobile unit kit, LMK2142-S, per required units only
- 1 ea. Overhead track unit, LOHT-17

Or as manufactured by Metro or Cambro.

ITEM #K3 SINK, MOP – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model F2820-12. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. 4-Pole mop holder, 321561
- 1 ea. Hose and bracket, 312689
- 1 ea. Service faucet, 312690

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #K4 RACK, CAN, FIRST IN - FIRST OUT – QTY. AS PER PLAN & SCHEDULE

Channel Mfg. Model CSR-156M. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Capacity: (156) #10 Cans
- 1 ea. First in-First out construction
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Lockwood or New Age Industrial.

ITEM #K5 STORAGE SHELVING, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model QPF-2142E-GL. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Shelving to be sized to fit
- 4 ea. 21" x 42" Shelves with removable, vented inserts
- 4 ea. 64" High uprights
- Mounted on heavy-duty casters, front two with brakes

Or as manufactured by Metro or Cambro.

ITEM #K6 CENTRAL FILTER SYSTEM – QTY. AS PER PLAN & SCHEDULE

A.J. Antunes/Roundup Model VZN441V-T5. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- 1 ea. Vertical 15 gallon, ultra filtration with carbon element
- 1 ea. TAC-5 cartridge for lime scale reduction, self-cleaning
- 1 ea. Strainer kit, 7000519
- 1 ea. Surge tank, 2180305, 44 gallon, floor mounted by K.E.C.

Or as manufactured by Everpure or Pentair.

ITEM #K7 SPARE NUMBER

ITEM #K8 WALK-IN FREEZER – QTY. AS PER PLAN & SCHEDULE

Norlake Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, Hardwired
- Walk-in Freezer Height: 8'-7" AFF

- Exterior finish: Stucco stainless steel where exposed, 20 Gauge
- Pre-formed panels: 4" Thick, polyurethane insulation
- Pre-formed floor panel: 4" Thick, polyurethane insulation with integral 3/4" marine grade plywood, depressed in slab, 6 1/2" depression
- Interior floor finish: Continuation of kitchen flooring material, as selected by Architect
- Interior / Exterior diamond tread kick plate at door section, foamed in place
- 1 ea. 36" x 78" Door with vision panel
- 1 ea. Flush mount temperature alarm with wireless communicator system, Modularm 75LC
- 1 ea. Evaporator coil limit switch, mounted in interior door frame
- 1 ea. Removable louvered trim panels to ceiling, accessible

Or as manufactured by TAFCO or American Panel.

ITEM #K9 REFRIGERATION TO ITEM #K8 – QTY. AS PER PLAN & SCHEDULE

Norlake Model LAWD250RL with SE-36-120B-DE. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 208/3, Hardwired, compressor unit
- Electrical: 208/1, Hardwired, evaporator coil
- Refrigeration: R-449A
- Refrigerant line maximum run distance, 100 feet
- 1 ea. Evaporator coils mounted within walk-in box, suspended from ceiling
- 1 ea. Compressor units mounted on building roof
- 1 ea. Dunnage rack, rails or curb for compressor unit
- 1 ea. Weatherproof cowl
- 1 ea. Winterized controls

Or as manufactured by TAFCO or American Panel.

ITEM #K10 SPARE NUMBER

ITEM #K11 RACK, DUNNAGE – QTY. AS PER PLAN & SCHEDULE

Eagle Group/ Metal Masters Model PD3622. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- No additional features, options or accessories are required

Or as manufactured by Metro or Cambro.

ITEM #K12 STORAGE SHELVING, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model QPF-2142E-GL. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Shelving to be sized to fit
- 4 ea. 21" x 42" Shelves with removable, vented inserts
- 4 ea. 64" High uprights
- Mounted on heavy-duty casters, front two with brakes

Or as manufactured by Metro or Cambro.

ITEM #K13 WALK-IN COOLER – QTY. AS PER PLAN & SCHEDULE

Norlake Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, Hardwired
- Walk-in Cooler Height: 8'-7" AFF
- Exterior finish: Stucco stainless steel where exposed, 20 Gauge
- Pre-formed panels: 4" Thick, polyurethane insulation
- Pre-formed floor panel: 4" Thick, polyurethane insulation with integral 3/4" marine grade plywood, depressed in slab, 6 1/2" depression
- Interior floor finish: Continuation of kitchen flooring material, as selected by Architect
- Interior / Exterior diamond tread kick plate at door section, foamed in place
- 1 ea. 36" x 78" Door with vision panel
- 1 ea. Flush mount temperature alarm with wireless communicator system, Modularm 75LC
- 1 ea. Evaporator coil limit switch, mounted in interior door frame
- 1 ea. Removable louvered trim panels to ceiling, accessible

Or as manufactured by TAFCO or American Panel.

ITEM #K14 SPARE NUMBER

ITEM #K15 REFRIGERATION TO ITEM #K13 – QTY. AS PER PLAN & SCHEDULE

Norlake Model NAWD200RL-3 with SA28-134B-AE. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 208/3, Hardwired, compressor unit
- Electrical: 120/1, Hardwired, evaporator coil
- Refrigeration: R-449A

- Refrigerant line maximum run distance, 100 feet
- 1 ea. Evaporator coils mounted within walk-in box, suspended from ceiling
- 1 ea. Compressor units mounted on building roof
- 1 ea. Dunnage rack, rails or curb for compressor unit
- 1 ea. Weatherproof cowl
- 1 ea. Winterized controls

Or as manufactured by TAFCO or American Panel.

ITEM #K16 SPARE NUMBER

ITEM #K17 RACK, DUNNAGE – QTY. AS PER PLAN & SCHEDULE

Eagle Group/ Metal Masters Model PD3622. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- No additional features, options or accessories are required

Or as manufactured by Metro or Cambro.

ITEM #K18 STORAGE SHELVING, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model QPF-2142E-GL. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Shelving to be sized to fit
- 4 ea. 21" x 42" Shelves with removable, vented inserts
- 4 ea. 64" High uprights
- Mounted on heavy-duty casters, front two with brakes

Or as manufactured by Metro or Cambro.

ITEM #K19 DRYING RACK, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model QDR-2448-E. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 4 ea. 24" x 48" Shelves with removable, vented inserts
- 4 ea. 74" High uprights
- 2 ea. Tray drying rack, full shelf
- 1 ea. Drop-in tray drying rack, full shelf
- 1 ea. 24" x 48" Bottom shelf with removable, solid inserts
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Metro or Cambro.

ITEM #K20 ADA HAND SINK, WALL MNTD. – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model HSAP-14-ADA-FW. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- ADA Compliant
- 1 ea. C-fold towel dispenser in front skirt
- 1 ea. Deck mounted soap dispenser
- 1 ea. Gooseneck faucet model 303987 with wrist action handles, 1/2" connections
- 1 ea. Emergency Eye Wash Unit, 326272
- Wall backing by General Contractor

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #K21 HOSE REEL W/ GUN – QTY. AS PER PLAN & SCHEDULE

Fisher Model 29629. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. 50' hose length
- 1 ea. Spray gun assembly
- 1 ea. Exposed reel
- 1 ea. Install Kit, concealed piping, 28266
- All necessary components for full operation
- Wall backing by General Contractor

Or as manufactured by T&S Brass or Component Hardware.

ITEM #K22 2-COMPARTMENT, PREP. TABLE – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- 2 ea. Built-in work sinks, 24" L x 18" W x 12" D
- 2 ea. Waste valve with lever
- 2 ea. Tail piece
- 2 ea. Waste overflow
- 1 ea. Stainless steel faucet with 12" swing spout and wrist action handles, 1/2" connections
- 1 ea. Stainless steel common bowl skirt
- Stainless steel legs, 6" adjustable

Or as manufactured by Aero Mfg. or SML.

ITEM #K23 STORAGE SYSTEM, WALL MNTD. – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model WAL-STOR. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Mounting Height: 50" above finished floor
- 2 ea. Wall grid/mat, WM1860-E, stacked
- 1 ea. Wall uprights, vertical, PR45VU-E
- 2 ea. Shelf, 1448-E
- 2 ea. Shelf Brackets, PR14B-E
- 1 ea. Grid Shelf, 1436WGS-E
- 2 ea. Baskets, WB-E
- 12 ea. Utility Hooks, UH-E
- 1 ea. Epoxy coated finish, entire wall system
- Wall backing by General Contractor

Or as manufactured by Metro.

ITEM #K24 REFRIGERATED BASE, 2-DOOR – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Verify door hinging
- 1 ea. Self-contained refrigeration
- 1 ea. Directional exhaust fan, compressor housing
- 1 ea. Digital temperature control system
- 1 ea. Compressor slide-out bracket
- Cabinet/Door to be flush frame design
- Stainless steel integrated handles, horizontal orientation
- Cylinder locks, keyed alike, as required
- Intermediate stainless steel wire shelves, adjustable

Or as manufactured by Aero Mfg. or SML.

ITEM #K25 SLICER, FOOD – QTY. AS PER PLAN & SCHEDULE

Hobart Model HS9-1. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- 1 ea. Automatic Type
- 1 ea. Lift device

Or as manufactured by Globe or Bizerba.

ITEM #K26 CAN RACK, PORTABLE – QTY. AS PER PLAN & SCHEDULE

Channel Mfg. Model CSR-3M-S. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Capacity: (54) #10 Cans
- Capacity: (72) #5 Cans
- 1 ea. Stainless steel top
- 1 ea. Front or rear loading construction

Or as manufactured by Lockwood or New Age Industrial.

ITEM #K27 BIN, ICE – QTY. AS PER PLAN & SCHEDULE

Manitowoc Ice Model B-570. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. Ice scoop holder, stainless steel
- 1 ea. Ice shovel/scoop, stainless steel

Or as manufactured by Hoshizaki or ITV Ice.

ITEM #K28 SPARE NUMBER

ITEM #K29 ICE MAKER – QTY. AS PER PLAN & SCHEDULE

Manitowoc Model ID-0522A. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Mounted on top of Item #K27, Ice Bin
- Electrical: 120/1, Hardwired
- 1 ea. Automatic Cleaning System, AuCS
- Cold water connection piped from Central Filter System, Item #K3

Or as manufactured by

ITEM #K30 MIXER, FLOOR – QTY. AS PER PLAN & SCHEDULE

Hobart Model HL600. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 208/1, Hardwired
- 1 ea. 60-Quart capacity
- 1 ea. Deluxe accessory package
- 1 ea. Bowl truck

Or as manufactured by Globe or Univex.

ITEM #K31 ADA WORK TABLE W/ SINK – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Electrical: 1201/, NEMA 5-15R
- 2 ea. GFCI duplex receptacles mounted in splash, S.S. cover plates
- ADA Compliant clearance 30" L x 19" W x 27" H
- 1 ea. Built-in work sink, tapered, 20" L x 16" W x 6" D each
- 1 ea. S.S. Removable sink bowl cover
 - Stainless steel, 14 Gauge
 - Finger holes, lift-off
 - Flush inlay with work sink/top
 - Integral bracket, under counter, to hold when not in use
- 1 ea. Rear / off-set drain connection
- 1 ea. Waste valve with lever
- 1 ea. Stainless steel faucet with 12" swing spout and wrist action handles, 1/2" connections
- 1 ea. Work drawer assembly with removable cutting board
- Stainless steel undershelf, removable
- Flanged feet bolted to floor

Or as manufactured by Aero Mfg. or SML.

ITEM #K32 OVERSHELF, SPLASH MNTD. – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Mounting height: 56" above finished floor
- Posts support bracket thru splash, welded to frame

Or as manufactured by Aero Mfg. or SML.

ITEM #K33 CAN OPENER – QTY. AS PER PLAN & SCHEDULE

Edlund Model S-11. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- No additional features, options or accessories required

ITEM #K34 CUTTER / MIXER – QTY. AS PER PLAN & SCHEDULE

Robot Coupe Model R301 Ultra. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- 6 ea. Additional processing discs, as selected by owner

No alternate manufacturers will be accepted for this item.

ITEM #K35 SPARE NUMBER

ITEM #K36 BIN, INGREDIENT – QTY. AS PER PLAN & SCHEDULE

Cambro Model IBS20148. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. CamWear scoop, 24 oz.

Or as manufactured by Rubbermaid.

ITEM #K37 BLENDER – QTY. AS PER PLAN & SCHEDULE

Vita-Mix Model 36019-QUIETON. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- 1 ea. Advance container set-up, 15978
- 1 ea. Sound reducing centering pad, 15579
- 3 ea. Containers, 48 oz.

Or as manufactured by Blendtec.

ITEM #K38 CHILLER / FREEZER, BLAST – QTY. AS PER PLAN & SCHEDULE

American Panel Model AP12BCF110-3. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 208/3, L15-20P
- 1 ea. Stainless steel top, 16 Gauge
- 1 ea. Sterilizing option
- 1 ea. Second food probe
- 1 ea. Wire rack set
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Piper Products or Thermal-Rite.

ITEM #K39 WORK COUNTER W/ SINK – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15R
- Counter Top Material: Stainless Steel, 14 Gauge
- 2 ea. GFCI duplex receptacles mounted in splash, S.S. cover plates
- 1 ea. Built-in work sink, 20" L x 16" W x 12" D
- 1 ea. S.S. Removable sink bowl cover
 - Stainless steel, 14 Gauge
 - Finger holes, lift-off
 - Flush inlay with work sink/top
 - Integral bracket, under counter, to hold when not in use
- 1 ea. Waste valve with lever
- 1 ea. Tail piece
- 1 ea. Waste overflow
- 1 ea. Stainless steel faucet with 12" swing spout and wrist action handles, 1/2" connections
- Cabinet/Door to be flush frame design
- Stainless steel integrated handles, horizontal orientation
- Flanged feet bolted to floor

Or as manufactured by Aero Mfg. or SML.

ITEM #K40 OVERSHELF, SPLASH MNTD. – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Mounting height: 56" above finished floor
- Posts support bracket thru splash, welded to frame

Or as manufactured by Aero Mfg. or SML.

ITEM #K41 REFRIGERATED BASE, 2-DOOR – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Verify door hinging
- 1 ea. Self-contained refrigeration
- 1 ea. Directional exhaust fan, compressor housing

- 1 ea. Digital temperature control system
- 1 ea. Compressor slide-out bracket
- Cabinet/Door to be flush frame design
- Stainless steel integrated handles, horizontal orientation
- Cylinder locks, keyed alike, as required
- Intermediate stainless steel wire shelves, adjustable

Or as manufactured by Aero Mfg. or SML.

ITEM #K42 SPARE NUMBER

ITEM #K43 POT RACK, CEILING MOUNT – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Mounting height: 80" above finished floor to underside
- 50 ea. Stainless steel pot-hooks

Or as manufactured by Aero Mfg. or SML.

ITEM #K44 TRASH RECEPTACLE – QTY. AS PER PLAN & SCHEDULE

Rubbermaid Model 1971258. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. 16 Gallon capacity
- 1 ea. Portable dolly
- 1 ea. Tuffmode Polyliner Bags

No alternate manufacturers will be accepted for this item.

ITEM #K45 OVEN, CONVECTION, GAS – QTY. AS PER PLAN & SCHEDULE

Southbend Model GS/25CCH. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: (2)120/1, NEMA 5-15P
- Gas: 3/4" Rear Connection, 180 MBtuh
- 1 ea. Manifold gas line for double unit
- 1 ea. Pressure regulator
- 2 ea. Solid state digital control with cook & hold and pulse plus
- 1 ea. Stainless steel exterior bottom
- 1 ea. Stainless steel back enclosure
- 1 ea. Extra oven racks
- 1 ea. 48" Quick disconnect with flexible hose

- 1 ea. Restraint cable
- Mounted on heavy duty adjustable casters, front two with brakes

Or as manufactured by Garland or American Range.

ITEM #K46 STEAMER, CONVECTION – QTY. AS PER PLAN & SCHEDULE

Cleveland Range Model 24CGM200. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, Hardwired
- Gas: 3/4" Rear Connection, 200 MBtuh
- 1 ea. Pressure regulator
- 1 ea. Electronic Timer, ETC2
- 1 ea. Claris Water Treatment System, CWT-06
- 1 ea. Insulated gas flue, 24SSF
- 1 ea. Descaling Solution, DISSOLVE
- Cold water connection piped from Water Hardness Filter, Item #K47

Or as manufactured by Groen or Accu-Temp.

ITEM #K47 HARDNESS FILTER, WATER – QTY. AS PER PLAN & SCHEDULE

A.J. Antunes/Roundup Model HRS-200 with Water Meter. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- 1 ea. Water Meter Kit, 7000976
- 3 ea. Replacement cartridges, 7000967
- Cold water connection piped from Central Filter System, Item #K6

Or as manufactured by Everpure or Pentair.

ITEM #K48 FLOOR TROUGH – QTY. AS PER PLAN & SCHEDULE

Made to Drain Model DT-1836. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. NSF Approved
- 1 ea. Anti-splash style
- 1 ea. Fibergrate style Micromesh, removable grate, ADA type, gridded fiberglass

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #K49 SPARE NUMBER

ITEM #K50 TILT SKILLET – QTY. AS PER PLAN & SCHEDULE

Cleveland Range Model SGL30TR. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Gas: 3/4" Rear Connection, 91 MBtuh
- 1 ea. Pressure regulator
- 1 ea. Spark pilot ignition
- 1 ea. Pan support carrier
- 1 ea. Pull-out sliding sink drawer
- 1 ea. Double pantry faucet
- 1 ea. Power tilt with manual override
- 1 ea. Tangent draw-off assembly, TD2A45
- Cold water connection piped from Central Filter System, Item #K6

Or as manufactured by Groen or Accu-Temp.

ITEM #K51 FLOOR TROUGH – QTY. AS PER PLAN & SCHEDULE

Made to Drain Model DT-1836. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. NSF Approved
- 1 ea. Anti-splash style
- 1 ea. Fibergate style Micromesh, removable grate, ADA type, gridded fiberglass

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #K52 KETTLE, STEAM JACKETED – QTY. AS PER PLAN & SCHEDULE

Cleveland Range Model KGL-40-T. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Gas: 3/4" Rear Connection, 140 MBtuh
- 1 ea. Pressure regulator
- 1 ea. Electronic spark ignition
- 1 ea. Tilting kettle accessory kit
- 1 ea. Tangent draw-off assembly, TD2A45
- 1 ea. Power lift
- 1 ea. Double pantry faucet, DPKT
- 1 ea. Kettle markings, 5 gallon increments
- 1 ea. 316 Stainless steel liner
- 1 ea. Lift off cover, CL40

- 1 ea. Descaling solution
- Cold water connection piped from Central Filter System, Item #K6

Or as manufactured by Groen or Accu-Temp.

ITEM #K53 S.S. WALL PANEL(S) – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Stainless steel panels, evenly sized, 20 Gauge
- Installed from top of coved base to underside of hood, entire length
- Hairline joints sealed with S.S. trim strips
- Secured to wall with heat resistant mastic

It is the responsibility of the Kitchen Equipment Contractor to coordinate and make all appropriate cut-outs in paneling based on utility requirements in this location and apply appropriate stainless steel trim strips, caps, gussets, etc...

No alternate manufacturers will be accepted for this item.

ITEM #K54 EXHAUST HOOD, TYPE I – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Construction: 100% 304 stainless steel
- Filters: Stainless steel captrate solo with hook
- Insulation: Integral air / insulation barriers at perimeter and top, 0" clearance to combustibles
- Structural front panel, insulated
- Wall / Island canopy hood, length / size as per contract documents
- 2 ea. Front perforated supply plenum (PSP) with built-in 3" back standoff
- Insulation for PSP housing, as required
- 8 ea. LED lights with bulbs
- Stainless steel field wrap, approximately 18" high on all exposed sides
- Adjustable exhaust air volume control damper
- Hood Control Panel Package:
 - EMSplus11 modulating energy management system with smart controls
 - VFDs
 - Duct Temperature Sensors in all risers
 - Room Temperature Sensor
 - Configurable through Touch Screen Interface
 - EMS Duct Thermostat
 - INVERTER DUTY THREE PHASE MOTORS REQUIRED

No alternate manufacturers will be accepted for this item.

ITEM #K55 SUPPLY PLENUM, MAKE-UP AIR – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Included as part of Item #K54, Exhaust Hood

No alternate manufacturers will be accepted for this item.

ITEM #K56 SPARE NUMBER

ITEM #K57 FIRE PROTECTION SYSTEM, BUILT-IN – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model UL-300 (R-102). Unit to be installed where shown on drawing in strict accordance to that described in General Specifications. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, Hardwired
- Provide connection to building Fire Alarm System
- 1 ea. Mechanical Gas valve, up to 3", size to be verified
 - Provide add/ alternate for electric gas valve
- 1 ea. Reset Relay Push Button
 - Only required with use of electric gas valve
- Included as part of Item #K54
- For the protection of equipment beneath Exhaust Hood, Item #K54

No alternate manufacturers will be accepted for this item.

ITEM #K58 EXHAUST HOOD, CONTROL INTERFACE – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Included as part of Item #K54, Exhaust Hood

No alternate manufacturers will be accepted for this item.

ITEM #K59 EXHAUST HOOD, CONTROL PANEL – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Included as part of Item #K54, Exhaust Hood

No alternate manufacturers will be accepted for this item.

ITEM #K60 FIRE EXTINGUISHER, WALL MNTD. – QTY. AS PER PLAN & SCHEDULE

Ansul Model K-CLASS. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. Wet chemical type, Ansulex low pH agent
- 1 ea. 2.5 Gallon tank
- 1 ea. Wall bracket
- 1 ea. Rechargeable
- Wall backing by General Contractor

Or as manufactured by RangeGuard or Kidde.

ITEM #K61 FRYER, DEEP FAT, GAS – QTY. AS PER PLAN & SCHEDULE

Southbend Model P16-PF45. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Gas: 1" Rear Connection, 110 MBtuh
- 1 ea. Pressure regulator
- 2 ea. Detachable splash shields, left/right
- 1 ea. Fryers, full pot
- 2 ea. Half size baskets
- 1 ea. Full size baskets
- 1 ea. Stainless steel frypot covers
- 1 ea. Sediment trays
- 1 ea. Standard controls
- 1 ea. Backguard/Flue riser, PR24-16
- 1 ea. 48" Quick disconnect with flexible hose
- 1 ea. Restraint cable
- Battery provided with locking heavy duty casters

Or as manufactured by Garland or American Range.

ITEM #K62 FREEZER, SHORTY – QTY. AS PER PLAN & SCHEDULE

Southbend Model 30084SB. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- 1 ea. Self-contained refrigeration
- 1 ea. 16 Gauge stainless steel top
- 1 ea. Insulator base, 2" high
- 4 ea. Drawer pan dividers, 867675

- Adaptor bars to hold combination of 1/1, 1/2, 1/3, and 1/6 pans
- Cylinder locks, keyed alike, as required
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Garland or American Range.

ITEM #K63 SPARE NUMBER

ITEM #K64 CHARBROILER, GAS – QTY. AS PER PLAN & SCHEDULE

Southbend Model P36N-CCC. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Gas: 1" Rear connection, 96 MBtuh
- 1 ea. Flush rear gas inlet
- 1 ea. Pressure regulator
- 1 ea. Removable universal condiment rail
- 1 ea. Backguard/ flue riser, PR24-36
- 1 ea. 48" quick disconnect with flexible hose
- 1 ea. Restraint cable
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Garland or American Range.

ITEM #K65 GRIDDLE, GAS – QTY. AS PER PLAN & SCHEDULE

Southbend Model P48N-GGGG. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Gas: 1" Rear Connection, 128 MBtuh
- 1 ea. Flush rear gas inlet
- 1 ea. Pressure regulator
- 1 ea. Electronic spark ignition
- 1 ea. Removable universal condiment rail
- 1 ea. Backguard/ flue riser, PR24-48
- 1 ea. 48" Quick disconnect with flexible hose
- 1 ea. Restraint cable

Or as manufactured by Garland or American Range.

ITEM #K66 RANGE, HEAVY DUTY, GAS – QTY. AS PER PLAN & SCHEDULE

Southbend Model P36D-BBB. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Gas: 1" Rear Connection, 255 MBtuh
- 1 ea. Standard oven base
- 1 ea. Pressure regulator
- 1 ea. Electronic/ Battery spark ignition
- 1 ea. Stainless steel rear
- 1 ea. Stainless steel exterior bottom
- 1 ea. Backguard/ flue riser, PR24-36
- 1 ea. 48" Quick disconnect with flexible hose
- 1 ea. Restraint cable
- Mounted on heavy duty adjustable casters, front two with brakes

Or as manufactured by Garland or American Range.

ITEM #K67 RANGE, HEAVY DUTY GAS – QTY. AS PER PLAN & SCHEDULE

Southbend Model P36D-BBB. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Gas: 1" Rear Connection, 255 MBtuh
- 1 ea. Standard oven base
- 1 ea. Pressure regulator
- 1 ea. Electronic/ Battery spark ignition
- 1 ea. Stainless steel rear
- 1 ea. Stainless steel exterior bottom
- 1 ea. Backguard/ flue riser, PR24-36
- 1 ea. 48" Quick disconnect with flexible hose
- 1 ea. Restraint cable
- Mounted on heavy duty adjustable casters, front two with brakes

Or as manufactured by Garland or American Range.

ITEM #K68 EXHAUST HOOD, TYPE I – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Construction: 100% 304 stainless steel
- Filters: Stainless steel captrate solo with hook
- Insulation: Integral air / insulation barriers at perimeter and top, 0" clearance to combustibles
- Structural front panel, insulated
- Wall / Island canopy hood, length / size as per contract documents
- 2 ea. Front perforated supply plenum (PSP) with built-in 3" back standoff
- Insulation for PSP housing, as required

- 8 ea. LED lights with bulbs
- Stainless steel field wrap, approximately 18" high on all exposed sides
- Adjustable exhaust air volume control damper
- Hood Control Panel Package: Included as part of Item #K54

No alternate manufacturers will be accepted for this item.

ITEM #K69 SUPPLY PLENUM, MAKE-UP AIR – QTY. AS PER PLAN & SCHEDULE

Captive Aire Model Custom. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Included as part of Item #K68, Exhaust Hood

No alternate manufacturers will be accepted for this item.

ITEM #K70 SPARE NUMBER

ITEM #K71 CABINET, MOBILE, WARM & HOLD – QTY. AS PER PLAN & SCHEDULE

Cres Cor Model H-137-SUA-12D. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Verify door hinging
- 1 ea. Push handle, 1087-101
- 1 ea. Perimeter bumper, 1405-159
- 1 ea. Cord wrap
- Energy Star® Certified
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by F.W.E. or Metro.

ITEM #K72 CHEF COUNTER W/ SINK – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Electrical: 120/1, NEMA 5-15R
- 2 ea. GFCI duplex receptacles mounted in splash, S.S. cover plates
- 1 ea. Built-in work sink, 20" L x 16" W x 12" D
- 1 ea. S.S. Removable sink bowl cover
 - Stainless steel, 14 Gauge
 - Finger holes, lift-off
 - Flush inlay with work sink/top

- Integral bracket, under counter, to hold when not in use
- 1 ea. Waste valve with lever
- 1 ea. Tail piece
- 1 ea. Waste overflow
- 1 ea. Stainless steel faucet with 12" swing spout and wrist action handles, 1/2" connections
- Cabinet/Door to be flush frame design
- Stainless steel integrated handles, horizontal orientation
- Stainless steel legs, 6" adjustable

Or as manufactured by Aero Mfg. or SML.

ITEM #K73 DROP-IN, HOT WELLS, INSULATED – QTY. AS PER PLAN & SCHEDULE

Hatco Model HWBI-5D. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 208/3, Hardwired
- 1 ea. Individual well controls
- 1 ea. Controls remote mounted in apron
- 1 ea. Flange style, hugged edge
- Adaptor bars to hold combination of 1/1, 1/2, 1/3 and 1/6 sized pans
- 1 ea. Manifoldd drain lines to gate/shut-off valve

Or as manufactured by Well or Piper Products.

ITEM #K74 TRASH RECEPTACLE – QTY. AS PER PLAN & SCHEDULE

Rubbermaid Model 1971258. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. 16 Gallon capacity
- 1 ea. Portable dolly
- 1 ea. Tuffmode Polyliner Bags

No alternate manufacturers will be accepted for this item.

ITEM #K75 REFRIGERATOR, SANDWICH / SALAD PREP. – QTY. AS PER PLAN & SCHEDULE

True Mfg. Model TFP-32-12M-D-2. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Verify door hinging
- Exterior Finish: Stainless Steel
- Interior Finish: Stainless Steel
- 1 ea. Self-contained refrigeration, front breathing

- 1 ea. Composite cutting board
- 1 ea. Stainless steel roll cover
- 1 ea. Tiered drawer section
- 1 ea. Stainless steel finished back
- 1 ea. Digital thermometer, external
- Cylinder locks as required
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Traulsen or Victory.

ITEM #K76 OVERSHELF, 2-TIER, TABLE MNTD. – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Shelf Material: Stainless steel, 16 Gauge
- Mounting height: 56" above finished floor, first tier
- Mounting height: 68" above finished floor, second tier

Or as manufactured by Aero Mfg. or SML.

ITEM #K77 SPARE NUMBER

ITEM #K78 WARMER, FOOD OVERHEAD – QTY. AS PER PLAN & SCHEDULE

Hatco Model GRNH-60. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, Hardwired
- Concealed wiring thru overshelf
- 1 ea. Built-in toggle/pilot switch
- 1 ea. Stainless steel housing color
- Mounted in Overshelf, Item #K76
- Mounting option: Stainless steel hanger tabs

No alternate manufacturers will be accepted for this item.

ITEM #K79 TRAY REST, OPEN PLATE STORAGE – QTY. AS PER PLAN & SCHEDULE

EMI New Jersey Model Custom. Size, shape and installed where shown on drawing. This is a fabricated item and is to be constructed as described in General Specifications and as further detailed on contract drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Counter Top Material: Stainless Steel, 14 Gauge
- Cabinet/Door to be flush frame design
- Intermediate stainless steel solid shelves, adjustable

Or as manufactured by Aero Mfg. or SML.

ITEM #K80 SINK, HAND WITH SOAP DISPENSER – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model HSA-10-FDPS. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- 1 ea. Soap dispenser, owner supplied
- 1 ea. Towel dispenser, owner supplied
- 1 ea. Gooseneck faucet model 303987 with wrist action handles, 1/2" connections
- Wall backing by General Contractor

Or as manufactured by Aero Mfg. or IMC/ Teddy.

ITEM #K81 REFRIGERATOR, ROLL-IN – QTY. AS PER PLAN & SCHEDULE

True Mfg. Model STR1RRI-1G. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Verify door hinging
- Exterior Finish: Stainless Steel
- Interior Finish: Stainless Steel
- 1 ea. Self-contained refrigeration
- 1 ea. Full glass door with locks
- 1 ea. Digital Thermometer, external
- 1 ea. Three year parts warranty
- 1 ea. Three year labor warranty

Or as manufactured by Traulsen or Victory.

ITEM #K82 RACK, UNIVERSAL – QTY. AS PER PLAN & SCHEDULE

Channel Mfg. Model AUR-12. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- No additional features, options or accessories required

Or as manufactured by Lockwood or New Age Industrial.

ITEM #K83 REFRIGERATOR, SANDWICH / SALAD PREP. – QTY. AS PER PLAN & SCHEDULE

True Mfg. Model TFP-64-24M. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Electrical: 120/1, NEMA 5-15P
- Verify door hinging
- Exterior Finish: Stainless Steel
- Interior Finish: Stainless Steel
- 1 ea. Self-contained refrigeration, front breathing
- 1 ea. Composite cutting board, 2-section
- 1 ea. Stainless steel roll cover
- 1 ea. Stainless steel finished back
- 1 ea. Digital thermometer, external
- Cylinder locks as required
- Mounted on heavy duty casters, front two with brakes

Or as manufactured by Traulsen or Victory.

ITEM #K84 SPARE NUMBER

ITEM #K85 STORAGE SYSTEM, WALL MNTD. – QTY. AS PER PLAN & SCHEDULE

Eagle Group/Metal Masters Model WAL-STOR. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- Mounting Height: 50" above finished floor
- 2 ea. Wall grid/mat, WM1860-E, stacked
- 1 ea. Wall uprights, vertical, PR45VU-E
- 2 ea. Shelf, 1448-E
- 2 ea. Shelf Brackets, PR14B-E
- 1 ea. Grid Shelf, 1436WGS-E
- 2 ea. Baskets, WB-E
- 12 ea. Utility Hooks, UH-E
- 1 ea. Epoxy coated finish, entire wall system
- Wall backing by General Contractor

Or as manufactured by Metro.

ITEM #K86 RACK, UNIVERSAL – QTY. AS PER PLAN & SCHEDULE

Channel Mfg. Model AUR-12. Unit to be installed where shown on drawings. Provided with all features, options and accessories, per quantity required, as indicated:

- No additional features, options or accessories required

Or as manufactured by Lockwood or New Age Industrial.

PART 3 - EXECUTION

3.01 GENERAL RELATED CONDITIONS

- A. In each item of equipment hereinafter specified under the "Equipment Schedule," these specifications shall only identify each respective item by name and number, as well as list various component parts provided for same.
- B. Therefore, it shall be intended that these respective items and their component parts shall be of material (mounted where applicable) constructed and furnished in strict accordance to that described in the general specifications for these items and integrally constructed where applicable.
- C. It shall also be intended that where buy-out (pre-fabricated) items are specified, same shall be definitely furnished with all the accessories as normally furnished by manufacturer for these items. Also in strict accordance with current manufacturer's engineering data sheet for each respective item.

3.02 EXAMINATION OF PLANS AND SPECIFICATIONS

- A. Prospective bidders for this work must examine these plans and specifications carefully before bidding, and must request from Architect in writing for an interpretation or correction of every apparent ambiguity, inconsistency or error therein. If necessary, such interpretation or correction shall be issued in writing as an addendum. No calls will be accepted.

3.03 SPECIAL NOTES

- A. It shall be the responsibility of Kitchen Equipment Contractor to keep up to date with progress made in field on installation of all necessary rough-in to adequately and properly operate and accommodate all equipment furnished by Kitchen Equipment Contractor and as shown on drawings, to make as many visits to the job site as is necessary to check and assure that all rough-in is being properly installed to accommodate this equipment. Include this service in bid.
- B. Kitchen Equipment Contractor to cooperate with all trades so that the end results of his work will be a satisfactory, approved and accepted installation. Written reports of each visit shall be sent promptly to the Architect and the Food Service Consultant.

3.04 COORDINATION

- A. Procedure of construction is of paramount importance in executions of this project. Kitchen Equipment Contractor to carry on his work so that no delay in his operations or those of any other contractors occurs at any time.
- B. Kitchen Equipment Contractor to verify with Architect as to opening date of the food service area, and schedule his fabrication and purchasing of equipment so that all will be in readiness, installed, connected, tested, demonstrated, etc., in ample time prior to the scheduled opening date.

3.05 DELIVERY AND INSTALLATION

- A. Shall mean and intend that Kitchen Equipment Contractor shall deliver and assemble all equipment of contract in 1 piece in required locations in building, ready for water, waste, gas, electric and ventilating connections required by other contractors. Any pieces of equipment may be delivered sectionally, but all working surfaces butt-welded, ground and polished on premises so that upon completion, such item of equipment will have true, smooth, even and continuous surfaces. Butt joining and filling with solder not permitted. Kitchen Equipment Contractor must verify door sizes, delivery platform, elevator size, etc., effecting delivery to food service areas for all items of equipment.

3.06 RESERVATIONS AND CONDITIONS

- A. It is the intent of this specification to complete the installation of all equipment covered herein in all phases ready for operation. Contractor shall carefully examine the plans and specifications for building construction contracts and determine therefrom the extent of his operations in all respects. All labor and materials not included in building construction contracts necessary to accomplish this intent are hereby included in this contract.
- B. Kitchen Equipment Contractor shall attend job meetings when required for purpose of coordinating his work with other trades.
- C. All equipment shall be received at the building fully protected. It will be the responsibility of the Kitchen Equipment Contractor to protect the equipment until completely installed and accepted.

3.07 NOT USED

END OF SECTION