

WRITTEN SPECIFICATIONS

SECTION 11400

FOOD SERVICE EQUIPMENT

OLD OAKS COUNTRY CLUB PURCHASE, NEW YORK

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FOOD SERVICE EQUIPMENT

PART 1 - GENERAL CONDITIONS

1. General

- a. The work in this division shall include the following items.
- b. The contractor for the work under this division is referred to as the "Kitchen Equipment Subcontractor".
- c. The equipment identified on Drawings A-101.01, A-101.02, A-101.03 TL-BL-TR-BR, & Imperial Brown 21-IB-60127-01.
- d. The equipment is designated by number and schedules on the drawings and scheduled with the numbers in the specifications, all equipment shall be installed approximately in the positions as indicated on the drawing.
- e. This contract includes all work of this trade to give a complete coordinated job. The "Kitchen Equipment Subcontractor" recognized that the plans and specifications which form a part of the Contract reflect the overall intention and functional purpose, but that in some aspects the detailed plans and specifications might not be complete, but the subcontractor does include as part of his work any and all provisions whether or not shown, to make his work under this Contract complete in every respect, and to make any and all systems that he is responsible for complete systems, and to be in accordance with all authorities having jurisdiction.
- f. The "Kitchen Equipment Subcontractor" is to include the furnishing of all labor, materials, items and services necessary to fabricate, delivery erect and set in place with applicable tradesman, the equipment listed in Part III of this specification in location shown on plan.

2. Shop Drawings and Approvals

- a. Upon award of contract, the "Kitchen Equipment Subcontractor" will proceed immediately with shop detail drawings for the Kitchen Equipment. This contractor shall furnish design loads to the Architect for all equipment possibly requiring special structural floor support. Any special grounds, blocking, etc., required for equipment must be indicated on shop drawings. All drawings shall be submitted at 3/4" scale on 24" x 36" sheets and transmitted electronically.

- b. Shop drawings are submitted for the purpose of showing the installation in greater detail; their approval shall not excuse the Contractor from requirements shown on the drawings or in the Specifications.
- c. Two sets of Specification sheets (brochures) with complete information on all items of standard manufacture shall also be submitted for approval two weeks after award of contract. These sheets to include item numbers and quantity required. Upon approval three additional sets are to be supplied for distribution.
- d. No special access or other provisions will be provided for the installation of kitchen equipment unless the Architect is notified at time of initial shop drawing submission and receives substantiation that it is required.
- e. Kitchen equipment Sub-Contractor shall furnish two (2) hard cover ring binders containing Operation, Maintenance and Repair Manuals on all equipment.
- f. A complete delivery schedule shall be obtained from the General Contractor and Owner after award of Contract.

PART II – GENERAL EQUIPMENT CONDITIONS

1. Scope of Work

- a. The work covered by this heading of the Specifications consists in furnishing all plans, labor, equipment, appliances, materials, and in performing all operations in connection with the complete installation of all food service equipment in strict accordance with this heading of the Specifications and applicable drawings, including that which is reasonably inferred.

There shall be included, in addition, the following:

- (1) The "Kitchen Equipment Contractor" shall be responsible for coordinating his work with the other trades.
- (2) Repair of all damage to the premises as a result of this installation, and removal of all debris left by those engaged in the installation.
- (3) All new food service equipment and fixtures shall be adjusted and tested and demonstrated.
- (4) All equipment shall be provided with internal disconnects whenever available. Coordinate all external disconnects with the electrician's requirements.
- (5) Provide temporary protection for all equipment prior to Owner acceptance.
- (6) Provide all data to governmental authorities and utility companies required by them.
- (7) Provide (4) year service warranty on all refrigeration compressors in addition to the one (1) year guarantee.
- (8) The kitchen Equipment Contractor shall provide a training session to the Food Service Director, Kitchen Staff and Management. Training session shall include operation and maintenance procedures on all equipment in this Sub-Contract.
- (9) Provide (2) parts, Maintenance & Operation Manuals on all Buy-Out Equipment in Loose Leaf Binders.

2. Work Not Included

- a. All electric services and final electrical connections to the fixtures.
- b. All water, waste lines, gas and steam services to the fixtures including service shut-off valves, traps and final connections, except as may be otherwise specified herein.
- c. All ventilation duct work, including final connections to hoods and ventilators, mounting of fans & curbs.
- d. Additional reinforcing of architectural floor, wall and ceiling construction for the support of kitchen equipment.
- e. Electrical disconnects not part of kitchen equipment, except where they are included as standard items as listed by the respective manufacturers.

3. Drawings

- a. The drawings, which constitute a part of this subcontract, indicate the general arrangement of the locations of equipment. Should it be necessary to deviate from the arrangement indicated in order to meet structural or other conditions, such deviations shall be made without expense to the Owner.
- b. The specifications and the drawings are reasonably exact, but their complete accuracy is not guaranteed. The drawings and specifications are for the assistance and guidance of the "Kitchen Equipment Subcontractor" and exact locations, distances, and levels will be governed by the building. All equipment and connections must be detailed to accommodate reasonable field conditions and tolerances.

4. Manufacturer's Direction

- a. Manufacturer's Directions shall be followed in all cases where the manufacturer's articles used in this sub-contract furnish directions or prints covering points not shown on the drawings or specifications, unless written permission to deviate is given by the Architect upon receipt of a written request specifically noting that a deviation from manufacturer's specification is required.
- (1) All work and materials shall be in full accordance with the latest rules of the U.S. Public Health Service, the National Board of Fire Underwriters, any local or state ordinances, the State Accident Commission's safety orders, and the regulations of the State Fire Marshal.
 - (2) Regulations, including building codes, gas codes, steam codes, and all other

codes applying to this jurisdiction shall also be followed.

- (3) Dishwashing machines shall conform to Standard No. 3 of the National Sanitation Foundation, Ann Arbor, Michigan.
- (4) All electric operated and/or heated equipment, fabricated or otherwise, shall conform to the latest standards of the National Electrical Manufacturers Association and the Underwriters Laboratories, Inc.
- (5) All standard steam-heating equipment shall be manufactured in accordance with A.S.M.E. stamp.
- (6) No extra charge will be paid for furnishing items required by the regulations or shown on the drawings, but not specified herein.
- (7) Rulings and interpretations of the enforcing agencies shall be considered a part of the regulations.
- (8) All equipment to be pre-wired and piped to point of service connection unless otherwise specified.

5. Fabricated Items

a. Stainless Steel:

1. Stainless Steel shall be of the gauge specified, U.S. Standard 18-8 composition what is generally known as Type 302, #4 finish. All sheets shall have genuine mill finish of not less than 180 grind on one side, and not less than 100 grit finish the backside.
2. All stainless steel shall be stretcher level, and where both sides of stainless steel are exposed each shall have a #3 finish.

b. Galvanized Iron: Galvanized iron sheets, if called for, shall be of prime quality of nonflaking type with the surfaces prepared for painting and of gauge specified.

c. Painting: All fixtures, unless stainless steel or chrome plated, shall be furnished with two shop coats of aluminum bronze paint, unless otherwise specified. Field paint and touch-up for a complete installation. All materials used shall be of highest quality, air-dried and supplied in accordance with the manufacturer's direction.

d. Angles: All angles used in the framing shall be 1 1/2"x1 1/2"x1/8", or 2"x1/8" as specified, galvanized or rustproof, free of runs or excess spelter.

e. Workmanship: Workmanship throughout shall be only of the highest grade done

in accordance with the best practice and most modern methods. All parts shall fit together accurately. Any work buckled, "oilcanned", discolored, damaged, will be unacceptable.

- f. Welding: Welding shall be done with rod of the same material and composition as the parts welded. Welds shall have full penetration of the entire length of the joint, and shall be flat without buckles, imperfections, or burns. All welds shall be the same color as the adjacent metal. Soldering, riveting, bolting, or spot welding of seams is not acceptable for full arc welding.
 - g. Grinding and Polishing: All welds shall be ground flush with the adjacent surfaces, conditioned to eliminate low spots, and polished to match. Extreme care shall be given to avoid overheating or undercutting, causing buckles or discoloration. Any buckles, discoloration or other such defects shall be eliminated or the item replaced. All edges of material shall be deburred to eliminate damage when cleaning. All sheer cuts and bends, which tend to open the surface of the metal, shall be ground and polished.
 - h. N.S.F. #2: Design and construction of all equipment shall conform to the Standard #2 of the National Sanitation Foundation.
6. General details of construction:
- a. Metal Tops: All metal tops shall be polished stainless steel in gauges as called for in the item specifications. All work surfaces and tops shall be free of any exposed rivets or bolts, with all seams fully arc-welded, ground smooth and polished to a 180-grit finish to match adjoining surfaces, except field joints.
 - 1. Rolled Down Edge: All edges shall be fully rolled 180 degrees on a 1 3/4" radius with all corners bull-nosed on same radius.
 - 2. Raised Rolled Edge: All edges shall be raised to 3/8" minimum, and then rolled to 180 degrees on a 1" radius with all corners bull-nosed.
 - 3. Raised "V" Edge: All edges shall be a 3/8" minimum raised inverted "V", turned down shall be 2" on a 135 degree with 3/4" return on 90 degrees.
 - 4. Dish Table Raised Rolled Edge (NSF): Tops shall have a 3" high 3/16" radius rolled rim edge 180 degrees with corners bull-nosed on same radius.

All interior corners, both horizontal and vertical, shall be coved and rounded to 3/4" radius with all intersections meeting in sphere; soldered in fillet corners are not acceptable.
 - b. Drawers:

1. Coved Corner Drawers: Drawers shall be approximately 20"x20"x5" deep. Body of drawer shall be constructed of 20 gauge stainless steel, as specified, and shall be deep drawn having all interior corners rounded and coved to a 1/2" minimum radius. Drawer front shall be 16 gauge stainless steel with chrome-plated pull handle. Drawer shall operate with roller bearing slides and automatic stop.

c. Sliding Doors:

1. Sliding Doors - Slotless Track: The doors, unless otherwise specified, shall be double pan construction of 18 gauge metal. Each door equipped with chrome plated pull handle. Doors shall be fitted on top with roller bearing sheaves, which shall run in, concealed 14 gauge steel tracks. Lower tracks shall be flat and flush with lower shelf without grooves or tracks, and shall be equipped with a stainless steel door guide clip only. Doors shall be readily removable.

d. Cutouts:

1. Service Line Cutouts: Wherever openings are required for passage of service lines, same shall be punched with a die-raised ferruled edge.
2. Hot Food Sections: Tops, where same shall be cut-out and equipped with a recessed hot food well, shall have a die-raised rolled beaded edge turned down, overlapping the hot food well.
3. Scrap Block Cutout: Top shall be punched and die-raised to provide a 3/8" high non-spillage edge.

- e. Legs: Dishtable, sink units, open type chefs tables, preparation service tables, etc., (not having an enclosed base for support) shall be mounted on a full complement of legs spaced on centers not to exceed 5' to 6' long.

1. Stainless Steel Legs: Table top shall be supported upon the required number of legs, each constructed of 1-5/8" O.D. , 16 gauge stainless steel tubing, with a minimum of approximately 2" of adjustment, shall be an adjustable stainless steel seamless bullet-type foot. Legs shall be set into a stainless steel gusset. Gusset shall be welded to framework of underside of table tops. Legs shall be crossbraced by providing cross rails of 1" O.D. stainless steel tubing 10" above floor properly fitted and welded to legs with all exposed welds ground smooth.

Cross rails to be welded continuously. All of the above 300 Series S/S.

- f. Gussets: Shall be fully enclosed S/S with S/S adjustable Allen screw to hold legs in place.

g. Polishing of Irregular Shaped Table Tops and Dish Tables:

(refer to general details of constructions)

Wherever tops shall be "L" shaped or "U" shaped, all seams shall be electrically welded, ground smooth and polished to a 180 grit finish. Polishing shall continue with an unbroken radius line at all turns.

h. Field Joints: Field Joints are to be provided only for the convenience of installation and shipping, and shall be held to a minimum. All field joints to be welded in field, making finished item appear as one piece.

i. Undershelves - Open Type:

1. Removable Slatted Type: Constructed of 1"x14 " gauge stainless steel flat bar, as specified. Each bar being die stamped to provide reinforcement bead.

2. Solid Stationary Undershelf: Open type undershelves shall be constructed of stainless steel, as specified. Shelves shall have a channeled edge and shall be reinforced, when required, with stainless steel under channeling. Undershelves to be welded to legs.

3. Tubular Undershelf: Undershelf shall consist of a 1" O.D. stainless steel tube spaced on a 4" center welded to 1 ½" O.D. stainless steel cross railings. All intersections shall be neatly fitted and continuously welded with all exposed welds ground smooth and polished.

4. Solid Removable Undershelf: Undershelf shall be constructed of polished stainless steel, having all corners notched and all edges rolled. Shelves reinforced with steel channeling where necessary, constructed sections to be readily removable.

j. Undershelves - Interior: Shelves, where specified for cabinet bodies, enclosed bases, overhead cabinets, etc., shall be stainless steel, properly underbraced. Back and ends to be turned up 1" 90 degrees on a minimum ¼" radius. Corners are to be made tight by welding. Front edge shall be flanged down 1 ½", and under ¾" at 90 degrees.

k. Sinks:

1. Coved Corner Construction: Sinks constructed entirely of 14 gauge polished stainless steel, having number of compartments as indicated in the Itemized Specifications. Each compartment shall have all internal corners rounded and coved to a 7/16" radius, created by an integral one piece back, bottom and front. Each compartment being formed by a double wall partition hel-arc welded to wrapper. Therefore, the entire back, bottom and front of sink shall be of one piece integral construction without the use of straps or beads. Each compartment shall be creased towards a die stamped recessed outlet, as herein

specified. Unit shall have 10" high integral backsplash with 2" return to wall at 45 degrees angle with 1" sanitary flange up. Front and end edges shall be rolled down 180 degrees with bull nose corners. All seams shall be ground, buffed and polished.

2. Insert Sink Types: Welded in table top. Sinks constructed entirely of 14 gauge stainless steel polished, having number of compartments as indicated on plan. Each compartment shall have all interconnected coved to 7/16" radius.
 3. Drainboards: Drainboards shall be constructed of 14 gauge, polished stainless steel, have 10" high matching integral backsplash with front, and one end having a 3" high rolled rim edge, except where drainboard is adjacent to walls. Drainboard shall be welded integral to sink, having a continuous backsplash. Drainboard shall be electrically arc-welded, ground smooth and polished.
 4. Legs: All sink sections, such as pot and pan sinks, etc., shall be mounted on legs, as herein specified.
 5. Lever Handle Waste: Sink bottom shall be die stamped with a star-shaped recess having a tapered hole punched in center, in which shall be mounted a 3 1/2" diameter brass waste outlet, chrome-plated, having stainless steel perforated strainer plate equipped with a stainless steel lever handle threaded for connection to a 2" IPS drain line.
7. Hood
- a. Range Hood: NFPA-96 & U.L. Listed
8. Equipment Required:
- a. Furnish and install the following items of Food Service Equipment.