

**SECTION 11 40 00: FOODSERVICE EQUIPMENT****PART 1 GENERAL****1.01 RELATED DOCUMENTS**

- A. Drawings and general provisions of the Contract, including General and Supplementary Conditions and Division 1 Specifications Sections, apply to this Section.
- B. Drawings and specifications are to be considered as complementary each to the other. What is called for by one shall be as binding as if called for by both. Where conflicts occur, secure clarification from Architect in advance of bidding; otherwise provide the more expensive quality or quantity. Follow figures in preference to scale dimensions; verify all dimensions and existing conditions.
- C. Plans and specifications are based upon products or systems of first named manufacturer. Any modifications and /or substitutions, other than the first named, that require changes in plumbing, mechanical, or electrical shall be coordinated and paid for by the foodservice equipment contractor.

**1.02 SCOPE**

- A. All foodservice equipment for this project shall be purchased in accordance with Architect's documents and bidding procedures. Final utility connections to all equipment shall be part of the work under the appropriate divisions of the contract, and not as part of the Foodservice Equipment Contract.

**1.03 BIDDING REQUIREMENTS AND INFORMATION**

- A. The Foodservice Equipment Contractor (FSEC) must be an established firm which has foodservice equipment as its principal business and has been established for at least five (5) years prior to bid date. Supplier must have experience in contract work and show a willingness to coordinate field problems and follow up service during warranty period.

Pre-approved foodservice equipment contractors include:

- Birmingham Restaurant Supply, Inc. (BRESKO) 205.252.0076 / 800.344.2455
  - Dixie Store Fixtures & Sales Co. 205.322.2442 / 800.323.4943
  - Hawk Foodservice Equipment & Supplies 334.271.1150 / 800.467.1150
  - Mobile Fixture 706.507.2300 / 855.507.2300
  - H & R Restaurant Supply 205.409.0097 / 888.364.4080
- B. FSEC to make all arrangements for storage of equipment and have a representative at the job to receive all equipment. Deliver all equipment of this section to its location on site with all transportation charges prepaid. Install as called for below under **INSTALLATION AND CONDITIONS AT SITE.**
  - C. Any deviation in construction details shall be described in the equipment schedule, or detailed drawings.
  - D. Intent and Interpretation of Specifications: It is the intention of these specification to produce a foodservice facility to meet the needs of the Owner. Among the primary

requirements are sanitation, ready accessibility for cleaning, low cost maintenance and operation, strength and ruggedness. Any construction detail or evasion of any of the specification requirements shall be cause for rejection. Bidders are particularly cautioned regarding the finishing welds. These specifications require equipment of the highest class in material, finish and workmanship.

#### **1.04 DRAWINGS**

- A. Drawings furnished constitute a part of these specifications and show locations of equipment and general arrangement of mechanical and electrical services. Necessary deviation from the illustrated arrangements to meet structural conditions shall be considered a part of the work of this section.
- B. The drawings are for the assistance and guidance of the Contractor. Exact locations are to be governed by the building configuration.
- C. Should there be a conflict between the drawings and the specifications, the Contractor is responsible to notify the Owner, Architect, or Consultant immediately of such discrepancies.

#### **1.05 RELATED SECTIONS**

- A. All electrical (Division 26), gas, water and waste (Division 22) services to rough-in points at fixture locations and final connections to fixtures, except where specified otherwise for specific items shall be provided by respective contractors. All ductwork above finished ceiling shall be provided and installed by mechanical contractor (Division 23). FSEC shall provide all required information for coordination of required services.
- B. Faucets, valves and traps, electric starters and switches, light receptacles and other trim and fittings which are not an integral part of the equipment or are not herein specified will be furnished and installed by others.
- C. Certain items of equipment shown on the drawings but specifically excluded from this contract, will be furnished and installed by others.

#### **1.06 BRANDS AND NAMES**

- A. Where equipment is specified by name of manufacturer and model number, it is intended that the designated name and number represents a standard of quality and is not intended to restrict competition in any way. The Architect reserves the right to accept or reject each proposed substitution and such decision shall be final and binding upon all parties. All proposed equipment substitutions shall be submitted at least ten (10) days prior to date of the bid to the Architect and all substitutions must acquire pre-bid approval. It is furthermore the intention of these specifications to produce a set of Foodservice Equipment to meet the needs of the Owner. Among the primary requirements are sanitation, ready accessibility for cleaning, low cost maintenance and operation, strength and ruggedness. Any construction detail or evasion of any of the specification requirements shall be cause for rejection. Plans and specifications are based upon products or systems of the first named manufacturer. Any modifications and/or substitutions, other than the first named, that require changes in plumbing, mechanical, or electrical shall be coordinated and paid for by the F.S.E.C. Refer to Division 1 Section "Substitutions."

- B. Acceptance of proposed substitution is entirely at the discretion of Owner and/or their Representative, and subject to the following qualifications:
1. Equal in quality of material used, in structural strength and in details of construction.
  2. Equal in performance, mechanically and productivity.
  3. Equal in finish, or in characteristics permitting specified finish to be applied.
  4. Availability of replacement parts and maintenance service.
- C. The bid price for each proposed substitute shall include all money required to incorporate the substitute into the project. Later requests for additional monies for substitutes will not be considered.
- D. Bidders recommending substitutions are cautioned to examine plumbing, mechanical and electrical plans and conditions at the building site to determine if such substitution will require changes in plumbing, mechanical and electrical connections already planned or installed. If the proposed substitutions require such changes, the bidder shall include the cost of same in their bid and call it to the attention of the Architect by including a descriptive notation in the request for approval. Any changes in plumbing, mechanical and electrical after acceptance of bid, due to substituted equipment, shall be the responsibility of the FSEC including any additional cost as a result of the substitution.
- E. Engage a firm experienced in manufacturing foodservice equipment similar to that indicated for this Project and with a record of successful in-service performance. It is required that all "Fabricated Special" items of equipment such as foodservice units, tables, sinks, counter tops, etc., described in the following specifications other than by name and catalog numbers, be manufactured by a Foodservice Equipment Fabricator who has the manufacturing plant, personnel and engineering facility to properly design, detail and manufacture high quality foodservice equipment. The manufacturer shall be subject to the approval of the Architect and owner. All work in the above category shall be manufactured by one manufacturer and shall be of standard unit assembly and of uniform design and finish. The manufacturer of this equipment must be able to show that they have, for the past seven years, been engaged in the manufacture of and distribution of equipment as required under the contract as their principle product.
- F. Obtain equipment of like families through one source from a single manufacturer.
- G. Pre-approved alternate manufacturers are as listed below -
- Air curtain - Burner, Curtron
  - Custom fabrication - LTI, Atlanta Custom Fabrication, Savannah Stainless
  - Drying rack - Piper Products, Inc., Nexel
  - Exhaust hood and utility wall- Avtec, Gaylord
  - Fill faucets, pre-rinse, hose reel - T & S, Krowne
  - Rack, can - Eagle, Kelmax, Advance Tabco
  - Range - Southbend, Garland, Montague
  - Storage shelving - Nexel, Cambro, Eagle/Metal Masters
  - Tilt skillet - Market Forge, Groen, Blodgett
  - Walk-in cooler/freezer - Thermo Kool, Kolpak, American Panel, Bally
  - Walk-in refrigeration - RDT Refrigeration, Kolpak, American Panel
  - Work tables - Eagle/Metal Masters, Duke, or custom fabricator

**1.07 STANDARDS OF QUALITY**

- A. The Architect will be sole judge of the acceptability and conformity of equipment to specifications.
- B. Fabricated equipment shall be provided by a National Sanitation Foundation (NSF) approved fabricator. Manufacturer shall be subject to approval by the Architect and/or owner.

**1.08 CONFORMANCE TO CODES AND STANDARDS**

- A. All work and materials shall comply with applicable provisions of the following and as specified.
  - 1. National Sanitation Foundation Standards (NSF).
  - 2. All state and local codes.
  - 3. Underwriters Laboratories, Inc. (UL).
  - 4. National Electric Manufacturer's Association
  - 5. United States Department of Agriculture (USDA).
  - 6. American Society of Mechanical Engineers (ASME) and carry A.S.M.E. stamp.
  - 7. National Fire Protection Agency (NFPA).
  - 8. American Gas Association (AGA)Source Quality Control: Give notice 15 days prior to 90% completion of fabricated equipment so that they may be inspected prior to delivery. Failure to comply may result in rejection at the job site.
- B. Whenever the drawings and specifications require larger sizes or higher standards than are required by the regulations, the drawings and specifications shall govern.
- C. Whenever the drawings and specifications require something which will violate the regulations, the regulations shall govern.
- D. NO EXTRA CHARGE will be paid for furnishing items required by the regulations, but not specified or shown on the drawings.
- E. Rulings and interpretations of the enforcing agencies shall be considered a part of the regulations.
- F. All work shall be in accordance with the governing health, building, safety and fire protection codes and regulations.

**1.09 MANUFACTURER'S INSTRUCTIONS**

Manufacturer's directions shall be used in this contract covering points not shown or noted in the drawings or specifications.

**1.010 MANUFACTURER'S LITERATURE**

- A. Within 30 days after notice to proceed, and prior to equipment purchase, submit one (1) bound set and PDF files on CD of manufacturer's specification and data sheets, describing articles and equipment, as specified, for approval. Illustrations may be multiple copied and need not be manufacturer's original literature sheets. Each

submittal must include manufacturer's literature for each item and a type written specification sheet showing item number, quantity to be furnished, manufacturer's name, model number and list optional finishes and accessories to be supplied. In addition, show electrical characteristics and/or BTU rating and indicate if electrical cord and plug will be furnished. Material shall be assembled in order by item number as specified herein and brochure shall be complete and include all items. FSEC shall provide five (5) bound sets of approved documents to GC for distribution to Architect, Engineers and Owner.

- B. Bound submittal shall be complete, accounting for each specified "buy-out" item. Loose sheets or "piece-meal" submittal shall not be acceptable. If a manufacturer's catalog sheet is not obtainable, for a specific item, insert a typed written sheet describing the item giving all of the required information.

#### **1.011 ROUGH-IN DRAWINGS**

- A. Prepare and submit, within 30 days after notice to proceed, submit one(1) bound set (rolled, not folded) and PDF files on CD of drawings showing all utility rough-ins for kitchen equipment items including items listed as "Future, Existing-Reset, and/or Owner Furnished" (min. scale of 1/4"=1'-0"). Drawings to indicate size and location of all utilities, floor depressions, raised bases and wall openings for equipment. Services will be roughed-in to suit the drawings and FSEC shall be responsible for conforming to these conditions with his equipment and connections thereto. In the event rough-in has been accomplished before award of contract, the FSEC shall thoroughly check existing facility and furnish all equipment to suit building conditions. FSEC shall provide five (5) bound sets of approved documents.
- B. Manufacturer's directions shall be followed in all cases where the manufacturers of articles used in this contract furnish directions or prints covering points not shown on the drawings or specifications.
- C. FSEC shall furnish assistance to various trades in location of sleeves, conduits, and pipes through which the utility lines are to be drawn. FSEC shall also furnish assistance to various trades in the location and dimensions of wall openings relative to the foodservice equipment. FSEC shall make at least one field inspection to check the location of sleeves, conduits, pipes, and wall openings affecting the foodservice equipment relative to the connections. The field inspection shall be made before the finished floors are laid in order to make any necessary relocations of the utility sleeves, conduits, and pipes. General Contractor shall notify FSEC in sufficient time to inspect same and shall notify the Architect 24 hours prior to the inspection.
- D. In addition to the rough-in drawings, the FSEC shall submit to the Architect for approval a Foodservice Equipment Schedule which will indicate in reasonable detail the pertinent mechanical information required to make the hook-up, i.e., the maximum utility demands, the quantity, exact size and connection characteristic of all valves, faucets, etc.
- E. Reproductions of original contract drawings are not acceptable for use as submittal.

#### **1.012 SUBMITTAL OF SHOP DRAWINGS**

- A. FSEC to prepare and submit, within 30 days after notice to proceed, submit one (1)

bound set (rolled, not folded) and PDF files on CD for custom fabricated items showing dimensioned plans and elevations (min. 3/4"=1'-0" scale) and vertical cross sections (min. 1 1/2"=1'-0" scale). Show all materials, gauges, and methods of construction, including relation to adjoining and related work when cutting or close fitting is required. Show all reinforcements, wall plates and backing, anchorage and other work required for complete installation of all fixtures. Drawings to show item number and exact quantity required below each detail as well as in the title block. Title block to be located to allow review of this information when folded to 8 1/2" x 11". Omissions and discrepancies on approved drawings shall not relieve the FSEC of providing items as specified and shown on contract drawings. FSEC shall provide five (5) bound sets of approved documents.

- B. FSEC will put into fabrication only those items for which they have received approval.

### 1.013 SUB-CONTRACTORS

- A. If FSEC contemplates subletting any of the work herein specified, he shall submit to the Architect the names and addresses of such subcontractors, together with a detailed breakdown of the work which he contemplates subletting.
- B. If the Architect agrees to the subletting of any part of this work, no change of such subcontractor shall be made after award of the contract.

### 1.014 ACCESS TO SHOPS

FSEC shall accord to Owner, or an authorized representative, access to shops where all equipment is to be fabricated for inspection of materials and general construction of work as it proceeds before completion and shipment.

### 1.015 FIELD MEASUREMENTS

Measurements required to size and place foodservice equipment are not to be taken from drawings but shall be taken from the actual structure, therefore, giving due consideration to any architectural, structural or mechanical discrepancies that may occur during construction of building. Field dimensions shall be taken at the earliest opportunity so as not to delay deliveries. Notify foodservice consultant of appointed date and time. **FSEC shall be responsible for proper fit of all equipment furnished under this section of the contract, including table & counter corners to follow wall angles. Gaps over 1/4" wide are not acceptable.**

### 1.016 MAINTENANCE DATA AND OPERATING INSTRUCTIONS

At the conclusion of the project and prior to the final inspection, provide two (2) bound manuals and PDF files on CD containing dimensional prints, data sheets, operating and maintenance instructions containing complete description, parts list, wiring diagrams, operating data and other information pertaining to the proper operation and maintenance of the various items of all equipment having motors or other moving parts. Include names, addresses and telephone numbers of authorized service agencies for all items. When available, provide factory authorized training video tapes to be retained in the foodservice operation manager's office. Assemble information in alphabetical order in a 3 ring binder of sufficient size.

### 1.017 GUARANTEES AND WARRANTIES

- A. New equipment furnished for this foodservice facility shall be guaranteed for a period of

one year, beginning on the date of final acceptance of the work of this section. Guarantee shall protect against defective material and workmanship.

- B. In addition to the above, all self-contained refrigeration equipment shall include installation, start-up, and carry a 1 year parts and labor service warrantee. Include an additional minimum four (4) year warranty extension covering compressor/motor assemblies.
- C. Upon receipt of notice of failure of any part, during the guarantee period, the affected part or parts shall be replaced promptly at no cost to the Owner.
- D. In the event that replacement of an entire item is required, Owner shall have the option of full use of the defective equipment until a replacement has been delivered and completely installed.
- E. All repairs and replacements shall be made at a time and during hours satisfactory to the Owner.

#### **1.018 PERMITS AND REGULATIONS**

FSEC shall procure and pay for all permits and licenses necessary for execution of work and shall supply any and all certificates of compliance required by state and local regulatory agencies.

#### **1.019 CHANGES IN WORK**

The Owner reserves the right to require the Contractor to make reasonable modification in the routing of work and relocation of equipment. This specifically refers to conditions where interference occurs or where most desirable accessibility can be obtained or whose materials cannot be installed because of structural or mechanical conditions encountered.

### **PART 2 PRODUCTS**

#### **2.01 MATERIALS**

- A. All materials, equipment, etc., shall be new and of kinds specified, and shall be undamaged condition when turned over to Owner. All workmanship shall be of the best quality by craftsmen skilled in their respective trades.
- B. Material and equipment in place shall present a smooth and neat finished installation without rough spots, sharp edges, dirt-catching crevices and shall be easily cleanable.
- C. Metal:
  1. Stainless steel: All new, first grade, material; U.S. Standard Gauges as specified or shown; ASTM A-526, 18-8, Type 304, 2B finish on totally concealed surfaces; all exposed surfaces given a finish equal to #4. Where manufacturing process and welding disturb original finish it shall be carefully ground, polished and restored to match balance of surface.
  2. Galvanized Steel: All new, commercial quality, zinc coated carbon steel; U.S. Standard Gauges as specified or shown, ASTM A-526. Use in largest sheets possible with as few joints as necessary. Paint with NSF approved hammertone

gray enamel unless otherwise specified.

3. Steel Pipe: All new, commercial quality, galvanized; rust resistant coating on threads.

## 2.02 WELDING

- A. Stainless steel welds using stainless steel electrodes, shall be free of pits, flaws discoloration, and pecked to remove flux and impurities. Grind welds smooth and polish to original finish of metal with grain uniform to grain of original sheet. Where grinding or polishing has destroyed grain, restore and blend to omit all traces of welding.
- B. Acetylene welding or silver solder not acceptable.
- C. Shop seams and corners in stainless steel tops shall be welded, ground smooth and polished.

## 2.03 ELECTRICAL SPECIFICATION

- A. FSEC to supply for each motor driven appliance or electrically heated unit a suitable control switch or starter of proper type in accordance with National Electrical Code. All switches and controls are to be listed or recognized by Underwriter's Laboratories, Inc. controls that are mounted on vertical surfaces or fabricated fixtures set into recessed die-stamped stainless steel cups or otherwise indented to prevent damage.
- B. All internal wiring for fabricated equipment items, including all electrical devices built into or forming an integral part of these items, to be furnished and installed by equipment contractor. All receptacles are to be grounding type listed by UL and approved for use by NEC.
- C. All cord connected items must be furnished with cord sets not exceeding 6 feet in length. All cord sets are to contain an equipment grounding conductor and be furnished with caps or plugs listed or recognized by UL.
- D. Each motor shall have over-current phase protection in each ungrounded conductor. Protection may be in motor starter or integral with equipment.
- E. Provide and install all electrical devices, including hood lights unless otherwise specified. Provide all internal wiring of electrical apparatus built into or forming an integral part of fabricated equipment, complete to a J-box or breaker panel, ready for final connection.
- F. Provide cord and plug for all mobile and portable equipment operating on 120 volt and 208 volt single phase power supply, unless specified, or indicated otherwise. Cord to be rubber covered, three wire of proper current capacity; furnish appropriate length. Plug to be 90 degree, three prong, grounding type of proper NEMA configuration. (Verify for matching receptacle)
- G. Provide and install all fluorescent fixtures and lamps where specified or shown in the drawings. Light switches (unless a part of the fixture) shall be furnished and installed per the electrical work of the contract.

## 2.04 ACCESSORIES



Except where otherwise noted, manufacturer's catalog number specified is to include all accessories which are, at the time of this proposal, furnished as standard equipment with item specified.

## **2.05 FAUCETS, VALVES AND FITTINGS**

- A. Faucets furnished as part of Foodservice Equipment Contract.
- B. Deck Mounted Faucets: Provide similar and equal to T & S model number B-1142 (8" centers) mixing faucet with 12" swivel gooseneck spout and non-splash aerator, unless specified otherwise. Splash Mounted Faucets: Provide similar and equal to T & S model number B-0231 (8" centers) mixing faucet with 12" swing spout and non-splash aerator, unless specified otherwise. Mounting of faucets to fixtures by plumbing contractor. All faucets shall be polished chromium plated.
- C. All other fittings, such as stops on gas, hot and cold water services, traps, valves, fittings, etc., furnished and installed by plumbing contractor.
- D. Provide all built-in water systems, such as water chillers (faucet and ice plate, etc.), completely interconnected and insulated within the fixture ready for final connection.

## **2.06 FABRICATION**

- A. Metal Work - All work shall be stainless steel except where work is completely concealed unless otherwise specified. Fabricate entirely concealed work from galvanized sheet steel in U.S. gauge or brass fastenings. After cleaning weld area, a coating or cold zinc spray or compound for this purpose shall be applied. Finish exposed fastenings to match adjacent surfaces, flush, and buffed smooth. Roll and polish lines and arises of extruded sections. Make finished work free of tool and construction marks, dents, and other imperfections; polish and dress exposed surfaces to original finish after completion of fabricated work.
- B. Stainless Steel: Heliarc-type welded. Grind exposed area to finish matching adjacent surface. Raw edges shall be deburred and made smooth. All joints welded; soldered joints not permitted.
- C. Pipe Stands and Frames: For open base tables; fabricate of 1 5/8" O.D. 16 gauge steel tubing, including cross bracing. Weld and finish joints between legs and braces. Flattened ends on tube stretchers not permitted.
- D. Table Tops: 14 gauge stainless steel unless otherwise shown, with shop seams and corners welded. Reinforce working tops of fixtures on underside with framework of 1 1/2" angle or 14 gauge hat section full perimeter on open pipe frames with a 4" channel at each pair of legs. Conceal any galvanized framework from view. Weld leg sockets to this channel; stud weld channel to top. Provide one channel runner lengthwise for tops up to 30" wide, two runners for tops over 30" wide. Reinforce tops to eliminate any noticeable deflection. Unless otherwise shown, turn down metal tops 1/2" at 90 degree, 1/2" back at a 15 degree angle, and a 3/4" hold back from framing. Tops with fountain edge shall turn up 1/2" at 30 degrees, then down 2" with 1/2" turn back at 15 degrees.

- E. Provide tops with backsplash and endsplash as specified. Flange top edge back 2" at a 45 degree angle and 3/4" down on rear where adjacent to walls; close splash ends and attach to walls. Seal space between wall and backsplash with a vermin proof angle and sealant in a neat and professional manner.
- F. Make free corners of tops spherical.
- G. Counter Bodies and Enclosed Bases: On cabinet bodies; enclose ends and sides as required. Exposed bodies and aprons of 18 gauge stainless steel. Unexposed bodies and aprons 16 gauge galvanized angles. Reinforce bases at tops with framework of 1 1/2" x 1 1/2" x 1/8" galvanized angles; miter corners and welded. Provide channels to reinforce shelves and to support tops. Welded joints; butt joints not acceptable. Make outside corners of enclosed bases, cabinet bodies and corners against walls and other fixtures square. When fixtures fit against or between walls, set bodies 1" from wall line; extend tops back to wall line to permit adjustment to wall irregularities. Provide a matching flush fitting vertical trim strip at each end of body; extend to wall. Fabricate fixtures to set on 6" legs or bases as specified with bases set in sealant. Entire perimeter of base to form a vermin proof seal. Applying sealant after base is set will not be accepted.
1. Doors: Double cased stainless steel unless otherwise noted. Weld, grind smooth and polish corners of outer pans. Fill inner pan tightly into outer pan with sound deadening material such as manufacturer's standard semi-rigid glass fiber board used for core. Tack weld pans together with seams solder filled. Finish doors approximately 3/4" thick.
- H. Shelving:
1. Removable interior Shelves: 16 gauge stainless steel, unless otherwise specified. Provide ends and back with 1 1/2" high turnup against fixture body. Turn down front edge 1 1/2" and back 1/2" at 15 degree. Install on stainless steel adjustable shelf supports with pilaster welded to fixture walls.
  2. Non-Removable Interior Shelves: 16 gauge stainless steel, unless otherwise specified. Provide ends and back with 1 1/2" high turnup against fixture body. Turn down front edge 1 1/2" and back 1/2" at 15 degree. Bottom shelf shall turn under 90 degree with sheet metal closure to base to prevent sagging and vermin collection.
  3. Undershelves: On open base tables; 16 gauge stainless steel, unless otherwise specified. Turn down 1 1/2" and back 1/2" at 15 degrees. Locate 10" from floor; weld corners to legs. Turn back and ends up 2" at 90 degrees.
  4. Elevated Shelves: 16 gauge stainless steel, unless otherwise specified. Turn down 1 1/2" and back 1/2" at 15 degrees. Where adjacent to wall or other fixtures, turn back and/or ends up 2" at 90 degrees. Make corners spherical.
- I. Sink and Drainboards: Fabricated of 14 gauge stainless steel, unless otherwise specified.
1. Provide working edges with a raised rolled edge; from work surface, maximum 3" turn up and finish top edge with 1 1/2" diameter roll; 5/8" radius corners, both vertical and horizontal, one piece construction. Drainboards to be integral with sinks.
  2. Determine depth of sink bowl from top of bowl.
  3. Provide sinks with minimum 10" high backsplash and endsplash as applicable; flange top edge back 2" at 45 degree angle; attach and seal to walls as required.

4. Run grain of sink splash within same fixture in same direction.
5. Provide cut-outs as required for water supply and waste outlets.
6. Fabricate sink bowls individually with four sides and bottom; weld together; cap front, bottom and completely up the back; make vermin proof by welding a 14 gauge by 2" wide flush stainless steel trim band around joint. Each sink cross braked to center of drain. Manufactured sink bowl acceptable alternate.
7. Round corners, including bottom.
8. Unless specified otherwise, fit bottom of each sink bowl containing center drain connection with a rough chrome plated 1 ½" lever type action waste valve with satin finish stainless steel lever. Include a 14 gauge stainless steel lever support bracket and weld to underside of sink. Mount waste valve, make watertight, and leave bottom with a 1 ½" male thread.

## 2.07 REFRIGERATION EQUIPMENT

- A. All refrigeration systems (piping, hangers, compressors, evaporators, installation, etc.) shall comply with Division 1570 and be factory installed by a properly licensed heating and air conditioning contractor. Contractor must have three (3) years experience with projects of this size. Upon completion of testing, manufacturer shall provide to Architect a written certificate of acceptance showing all standards of quality have been met and complete system is operating properly.
- B. Provide start-up and one year service and maintenance contract in addition to regular one year guarantee for self-contained refrigeration systems.
- C. Refrigeration system shall be pre-packaged, pre-engineered, factory assembled, air cooled, remote refrigeration system. Verify location of system. Provide weather-proof housing.
- D. System to be complete with all refrigeration equipment and accessories required to make a complete refrigeration system that will maintain temperatures indicated. System to be provided with low ambient controls consisting of all required condenser fan controls, thermostat time clocks and crank case heaters. Refrigerator and freezer condensing units and coils shall be as called for in the itemized specifications and as shown on the plan.
- E. Refrigeration units shall be provided with single stage compressors with air-cooled condensers operating at such speed within recommended range of suction and discharge pressures for walk-in coolers and freezers and with required BTU specifications. Each compressor unit shall be equipped with a compressor, large pump down capacity receiver with two shut off valves, liquid line drier, sight glass, suction and discharge vibration eliminator, high-low pressure control, crankcase heater and flood back head pressure control for low ambient - all factory assembled. Provide all new units of same manufacture, factory assembled, to operate with Refrigerant R-22 for cooler and R-404 for freezer, 100 degrees F., ambient air, capacities selected on 16 hour running time basis.
- F. Hook-up: Room thermostat and liquid line solenoid valves (for pump down cycle operation) and refrigerant lines (insulated as required) to be provided by FSEC. All electrical interconnection and control wiring between blowers and compressors to be

provided by electrical contractor. FSEC to provide manufacturer's literature and data to electrical contractor in coordinating this work.

- G. System to be pressure tested (both high and low side) with dry nitrogen at 300 psi. After evacuating the system and charging with refrigerant, test piping with a halide torch and prove tight under actual operating conditions.
- H. Refrigerant Piping and Accessories: FSEC to extend refrigerant lines from condensing units to evaporator until completely hooked up and made ready for operation. System shall be complete and sized to conform to current ACRMA standards. Refrigerant, drain, and condensate water piping shall be Type "L" hard drawn copper ACR refrigerant tubing with long radius wrought copper solder joint fittings. Provide wall sleeves, hangers, and escutcheons as specified for typical piping. Make up joints with high temperature silver-solder (SIL-FOR or equal) suitable for 300 psi working pressure. Pass dry nitrogen gas through pipe while joints are soldered. All refrigerant suction lines shall be insulated with UL fire and smoke rated nominal 3/4" thick flexible foamed plastic, closed cell pipe insulation equal to Rubatex R-180-FS. Insulation shall have a "k" factor of not more than 0.26 at 70 degree F mean temperature and a water vapor transmission rate of 0.1 per-inch or less. Slip onto pipe prior to erection and seal butt joints with #373 adhesive. Insulate sweat fittings with miter-cut pieces of insulation the same size as on adjacent piping. Insulate screwed fittings with sleeved fitting covers fabricated from miter-cut pieces of insulation according to the manufacturer's sleeving size recommendations, overlap and seal to the adjacent pipe insulation. Paint all insulation with two coats of Rubatex 374 white finish. Condensate drain lines same as refrigerant suction lines except 3/4" thickness.
- I. Sleeves: FSEC to provide drawings showing locations and sizes of all necessary sleeves for refrigeration lines, drain lines, etc. Actual penetrations through building walls and floors to be provided by General Contractor.
- J. Freezer drain lines to be wrapped in electric heater cable to prevent freezing of condensate in drain lines. All drain lines to exit compartments as shown on plan. Secure approval of drain line routing from Architect prior to installation. Freezer equipped with electric defrost unit complete with timer, built-in thermostat to return systems to freezing cycle and delay start of circulating fan until heat in coil has been removed. Timer to stop defrost cycle in case of thermostat failure. Extend drains from coils in copper tubing, through walls to drip over and into floor drain.
- K. Control Panel: Package shall have factory mounted and pre-wired control panel complete with interlocked main fused disconnect, compressor circuit breakers, contractors and time clocks wired for single point electrical connection. Electrical contractor shall provide and install main power lines to panel and use wire harness wiring for control and defrost heater between the defrost clock and the refrigeration fixtures, all in accordance with the wiring diagram and local codes. The temperature for each unit shall be controlled by means of a thermostat wired to actuate a solenoid valve in the liquid line, with the compressor operation controlled by the low pressure cut-out switch. Thermostat and low pressure controls shall be adjusted to maintain the room temperatures as specified.

- L. Service Contract to Cover Guarantees: Emergency refrigeration service, shall be placed with a reliable local refrigeration company maintaining 24-hour service for the life of guarantees and warranties.
- M. Pipe Rack: Compressors shall be furnished with manufacturer's standard factory assembled rack, unless otherwise specified. Rigidly mount compressor unit motors on unit or cast base so as to effect quiet operation.
- N. Provide electrical phase protector.

## **PART 3 EXECUTION**

### **3.01 INSTALLATION AND CONDITIONS AT JOB SITE**

- A. Install all items of equipment as recommended by manufacturer. An item, which because of its unwieldy size or which cannot be delivered in one piece because of physical conditions at site, or which may be damaged or caused damage during delivery and placement, may be delivered in sections but the sections must be of such size as to hold field joints to a minimum and must have been pre-fitted at the factory. Carefully join at the site and weld seamless (after placement) with the same type of weld and welding material used in the fabrication. Welds shall be flat and homogeneous and shall be ground to original finish of metal.
- B. Installation: Place all equipment, assemble, and make a complete unit in the required location, properly leveled, fitted and secured in place, ready for all plumbing, electrical and mechanical connections to be made by other sub-contractors. Traps, line valves, sink trim and fittings are not included except where so stated: but any switches, valves or other accessories which are at the date of this specification regularly included whether or not they are specifically listed herein are to be provided.
- C. FSEC shall erect equipment at site in full compliance with current rules and regulations of City, County and State. If, because of jurisdictional trade agreements or other conditions, any work specified, performed under this contract must be done by others, FSEC shall sub-let such work to those who are qualified to do such work or make other arrangements at his own expense as approved by Architect.
- D. If it becomes necessary to schedule construction so that all partitions be erected prior to delivery of foodservice equipment, bidders are cautioned that all equipment must be fabricated so that it can be handled through finished door openings.
- E. Owner and/or General Contractor to furnish necessary flues and/or vents of proper capacity to operate fixtures specified.
- F. FSEC to furnish trim of same material as body of fixtures where necessary to create sanitary condition and finished appearance.
- G. FSEC to remove all debris made by his workers daily and remove same from premises. Equipment to be cleaned prior to final inspection so as to be free from dirt and dust at time of Owner's acceptance.

- H. FSEC to provide competent project manager for erection and placing of equipment and to coordinate with other contractors in regard to connections at time of installation. FSEC to deliver to other contractors all plumbing and electrical parts that are furnished loose as part of equipment, and coordinate with other trades as to proper installation, if so requested.
- I. Carefully examine conditions at building as soon as possible and report to Architect any work performed by others or any condition at site which prevents FSEC from proper execution of work or which will cause unreasonable delay or an unsatisfactory condition upon completion.
- J. Measurements shown on drawings accompanying these specifications are approximate and are for estimating purposes only. At the time of checking measurements. FSEC is to carefully examine spaces and existing conditions and report to Architect any work performed by others which prevents them from proper execution of their work as required under the contract and obtain Architect's final decision and instructions before proceeding.
- K. Coordinate details and scheduling work at site with other work to avoid unnecessary interference or damage. Work to be done by competent workers and in a thorough, substantial and neat manner in complete accordance with plans and specifications.
- L. Enough competent workers and supervision shall be employed on the job to complete without delay. Properly protect equipment from soiling and damage until inspected and accepted or until FSEC is released from responsibility by Architect. Provide any openings or holes in equipment as needed for connections not included in this section.
- M. All equipment with backsplashes for passing through walls is to be placed tight to wall and sealed to wall with silicone sealant approved by NSF, as required to prevent entry of vermin and insects. **Gaps over 1/4" wide will not be accepted.**
- N. FSEC shall take necessary precautions to adequately protect foodservice equipment from damage caused by other trades during installation process. Before final inspection, FSEC shall remove all protective covering and coatings from work and thoroughly clean all parts of his equipment and service them, leaving all items free from defect, adjusted and lubricated according to the recommendations of manufacturer. **CAUTION:** Equipment with scratches, dents, discoloration, or any other obvious damage will not be accepted.
- O. All work and materials to be in full accordance with the latest rules of U.S. Public Health Service, National Board of Fire Underwriters, and local or State ordinances, regulations of State Fire Marshall and Underwriter's Laboratory.
- P. Provide a full compliment of light bulbs with equipment.

### 3.02 TESTING

- A. After all connections to equipment have been completed, conduct the final test or tests of equipment in the presence of the Architect or authorized representative for a period of one (1) hour minimum. Adjust and lubricate as required. Each piece of equipment with a heating device shall be tested for temperature control and/or thermostat functions;

thermostats shall be re-calibrated as needed.

- B. Provide a training program by a Serve Safe certified culinary chef to consist of one (1) day at startup, showing all equipment and how it works with demonstrations. Provide the same training as follow up in two (2) one (1) day programs within 90 days of start of school. Trainer shall monitor employees and demonstrate how to properly use equipment with live cooking. Service provided shall include abbreviated classes in Serve Safe and HACCP, and the proper method for receiving and storing product. Training to consist of a total of three (3) days.
- C. Contractor shall issue a letter, signed by all sub-contractors involved and co-signed by Owner's representative stating that staff have been satisfactorily instructed in the use of the equipment.

**PART 4 EQUIPMENT**

NOTE -

- 1. General contractor will be responsible for providing all equipment in this schedule (either through their own efforts or by foodservice equipment contractor (FSEC) acting as a sub-contractor).
- 2. All equipment identified in this schedule is to be separately identified in the bid according to the project number and to the funding source as indicated. Bid should include provision of equipment, if applicable, cleaning, storage, servicing, and reinstallation or hook-up to utilities as required. Provision for rough-in, parts, jacks, or other utilities to connect equipment should be included in the appropriate division for building cost and should not be part of equipment bid.
- 3. All relocated equipment shall be stored, cleaned, relocated and/or reinstalled and re-connected to utilities as required. Contractor shall be responsible for documenting condition (including operation/functionality) of said equipment prior to removal and insure it is returned in same or better condition as at removal.

Logistical Classification (LC) -

Class A - FTEV 12-1164 A

Class B - FTEV 12-1164 B

Class C - **Contractor Furnished, Contractor Installed (CFI)**

Class D - **Existing real property equipment relocated**

Class E - **Existing non-real property equipment relocated**

Class F - **Government Furnished, Contractor Installed (GFCI)**

Item	Qty	LC	Description
1	1	A/C	AIR CURTAIN Mars Air # HV248-1UA-TS 120 V 1 ph direct connection 9.0 amps high velocity, unheated, 1 HP motor, Titanium Silver powder coated cabinet. USDA & FDA compliant Accessories: Universal plunger/roller switch, model 99-014

- 2 1 A/C WALK-IN COOLER/FREEZER
- Master-Bilt 120 V 1 ph direct connection 10 amps 23'-1" x 13'-6" (11'-0 1/2" wide sections) x 9'-6" H. N.S.F. construction. Provide digital thermometers, light switches and alarm system at each entry door. Freezer shall be equipped with a two-way heated pressure relief vent.
- Finishes - Interior walls and ceiling shall be white aluminum. Unexposed exterior walls shall be .032 stucco natural aluminum, exposed exterior walls shall be stucco stainless with 36" high aluminum treadplate.
- Panels - each panel shall be completely filled with rigid foamed-in-place urethane. Overall thickness shall be 4". Panels must be easily replaceable. Assembly of walk-in shall be by cam-action locking devices with access ports to interior. All joints shall be sealed with PVC bubble gasketing, foamed-in-place (not glued or stapled).
- Floor panels - Sub-floor shall be smooth aluminum with foamed-in-place insulation, fabricated similar to other panels. All edges and corners to be coved in accordance with NSF standard 7. All joints shall be sealed with PVC bubble gasket to be foamed-in-place (not glued or stapled). Floor shall be reinforced by the integral inclusion of heavy gauge expanded steel foamed-in-place in direct contact with the underside of sub-floor. Support steel shall not be taped or glued, but held in place by polyurethane foam insulation. Foam shall adhere directly to the underside of sub-floor in such a manner as to form a unitized panel. Each compartment floor to be covered with 100% recycled vinyl flooring, 1/4" thick as furnished and installed by Master-Bilt. Flooring shall be turned up at walls a minimum of 9" incorporating a minimum 1/4" radius and secured to walk-in wall panels with an aluminum finishing trim secured to wall panels every 8". Material to comply with fire performance characteristics as determined by ASTM test methods and have a coefficient of friction (slip resistance) that meets or exceeds OSHA and ADA requirements. Seams to be heat welded per manufacturer's recommendations.
- Doors - Each section shall be fitted with one 36" x 78" swing type entrance door. Doors shall be flush type, finished in and out to match the walls in which located. Door and door handles shall be UL Listed and equipped with magnetic gasket, Posi-Seal door closure and handle with provisions for lock and safety release, 1/8" diamond tread kickplate (36" high, interior and exterior) on doors. Door jamb shall be of steel reinforced with FRP frame. An isolated, low wattage heater strip covered by magnetically attracting stainless steel for freezer door (5 watts per foot). Stainless steel threshold with non-skid striping at each door section.
- Lighting - each door section shall have rigid conduit between switch and outlet box. Concealed wiring shall be standard on each entrance door section. Provide four (4) 48" LED (2 tube) type vapor proof lights (as required to meet lighting code of 10 foot candles). Bulbs to be provided by successful bidder. All connections to be air and water tight.
- Accessories: Door locks  
Peep windows, 14" x 14"



Matching closure trim  
 One (2) panel auto-closing cool curtains at each entry door, "Arctic Seal Swinging Door." Standard mounting. PVC material, USDA and FDA compliance

Walk-in shall be complete with all the above specified equipment including refrigerant and all additional refrigeration equipment and accessories required to make a complete system including refrigerant line runs, refrigerant charging and leak checking. A complete cycle test shall be performed on each system as part of final testing.

- 3A 1 A/C FREEZER COMPRESSOR  
 Master-Bilt # MHLZ0121C 208-230 V 3 ph direct connection 3.0 HP. R-404A Low temp -10F., 9972 Btuh system capacity with mounted timer, hermetic compressor. Sized for 100F temperature at condenser. MCA: 21, MOP: 30, RLA: 12, LRA: 85. Sized for 100° F temperature at condenser. 38" L x 27" W x 18" H. Base: M2@ 260#. Accessories: Stainless steel weather housing  
 Reverse defrost  
 Four (4) year extended compressor warranty
  
- 3B 1 A/C FREEZER EVAPORATOR  
 Master-Bilt # E1LZ0120B 208-230 V 1 ph direct connection amps: 1.4 fan and 13.0 defrost. R-404A Low temp -10F., 12000 Btuh Includes pre-assemble kit and master controller, reverse cycle. 64" L x 15" W x 16" H.
  
- 3C 1 A/C COOLER COMPRESSOR  
 Master-Bilt # MHHZ0171C 208-230 V 3 ph direct connection 1 ½ HP R-404A Hermetic condenser with hood and low ambient kit, Medium tem 35F., 12420 Btuh system capacity with mounted timer. Sized for 100° F temperature at condenser. MCA: 14, MOP: 20, RLA: 7, LRA: 51. 38" L x 27" W x 18" H. 38" L x 27" W x 18" H. Base: M2 @ 360#. Accessories: Stainless steel weather housing  
 Four (4) year extended compressor warranty
  
- 3D 1 A/C COOLER EVAPORATOR  
 Master-Bilt # E1HZ0130A 120 V 1 ph direct connection 1.8 amps. R-404A Medium tem 35F., 13400 Btuh capacity. 46" L x 15" W x 16" H. Includes preassemble kit and solenoid/temp control.  
 Each evaporator shall be provided with a 3/4" (minimum) copper drain line which shall pitch for complete drainage of all condensation. Drain lines shall extend through sleeves through the walk-in walls to hub drain as shown on sheet A9.3. Drain lines shall have a "P" trap outside the walk-in, just above finished floor. All portions of the drain line within the walk-in freezer shall be completely wrapped in electric heater cable (as supplied by FSEC and installed by electrical contractor) and shall be fully insulated to prevent any freezing of condensation within drain line.

The refrigeration systems shall be completely installed as indicated on drawings with the electrical contractor to connect all condensing units, evaporators, components as specified and make all interconnecting wiring between evaporators and/or condensing unit and controls. Each unit shall be charged and adjusted and after the initial start-up and adjustment, the installing contractor shall furnish a one year refrigeration service policy on a local level including all labor, materials, refrigerant and mileage.

- |    |     |     |   |
|----|-----|-----|---|
| 4  | LOT | A/F | <p>WALK-IN SHELVING<br/> Metro "Super Erecta Pro" 74" stationary posts with four (4) shelves per section. Shelf frames and posts to be steel with epoxy finish. Reinforced nylon adjustable feet. Polypropylene open grid shelf mats. S-hooks allowed at inner corners only. Size and arrangement as per plan.</p>                                    |
| 5A | 2   | A/C | <p>HAND SINK<br/> Advance Tabco # 7-PS-62 Wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 series stainless steel, splash mounted gooseneck faucet, knee valve, basket drain, wall bracket, NSF Note: if located within 12" of work surface, provide side splash to that side.<br/> Accessories: Welded side splash, 7-PS-16</p> |
| 5B | 1   | B/C | <p>HAND SINK<br/> Advance Tabco # 7-PS-62 Wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 series stainless steel, splash mounted gooseneck faucet, knee valve, basket drain, wall bracket, NSF Note: if located within 12" of work surface, provide side splash to that side.<br/> Accessories: Welded side splash, 7-PS-16</p> |
| 6  | 1   | A/F | <p>SPACER TABLE<br/> Advance Tabco # FMS-363 36" X 18" 16 gauge 304 series stainless steel top with 1-1/2" rear upturn, adjustable 18 gauge stainless steel undershelf, stainless steel legs with adjustable stainless steel bullet feet, NSF<br/> Accessories: Shorten to 18" wide, TA-61<br/> Type "304" stainless steel legs, TA-95</p>            |
| 7  | 1   | A/D | <p>COMBINATION OVEN<br/> Relocate existing Henny Penny <b>Electrician/plumber to make all final connections.</b> 120 V 1 ph cord and plug connection 12.5 amps; 123,000 Btu.</p>  |
| 8  | 1   | A/D | <p>CONVECTION OVEN<br/> Relocate existing Blodgett <b>Electrician/plumber to make all final connections.</b> 120 V 1 ph cord and plug connection 8.0 amps; 45,000 Btu.</p>  |

- 9 1 A/C TILT SKILLET  
 Vulcan # VG40 120 V 1 ph cord and plug connection 9.0 amps; 120,000 Btu. Gas, 40-gallon capacity, 46" wide open base, manual tilt, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, thermostatic control, includes faucet bracket, electric ignition, 12" stainless steel legs.  
**Electrician/plumber to make all final connections.**  
 Accessories: Double pantry faucet with washdown hose, DBCTTS WASHDOWN  
 2" draw-off valve, BPDOV-3  
 Draw-off strainer, STRAINR-BPD  
 Casters, CASTERS BP  
 Dormont "Posi-set" wheel placement system
- 10 1 A/C 2-EYE RANGE  
 Vulcan # V2B18B 66,000 Btu. Heavy duty range, gas, 18", (2) 33,000 BTU open burners, cast iron grates, storage base with cabinet doors, stainless steel front, front top ledge, sides, base, burner box & stub back, 6" adjustable legs, BTU, CSA, NSF. **Electrician/plumber to make all final connections.**  
 Accessories: Casters, CASTERS RR4  
 Dormont "Posi-set" wheel placement system
- 11 1 A/C EXHAUST HOOD  
 Captive-Aire # 6030ND-2-PSP-F 120 V 1 ph direct connection 10.0 amps. Two (2) sections, end to end, wall mounted; each having a 14" front plenum; hood # 1 shall have a 12" utility cabinet for electrical and fire suppression system.  
Hood 1: 60" x 8'-0" one (1) each 10" x 15" exhaust riser- 1600 total CFM @ -0.566" S.P., two (2) each 12" x 28" supply risers - 1504 total CFM @ 0.183" S.P. as measured at duct collars.  
Hood 2: 60" x 7'-0" one (1) each 10" x 13" exhaust riser- 1400 total CFM @ -0.537" S.P., two (2) each 12" x 24" supply risers - 1204 total CFM @ 0.183" S.P. as measured at duct collars.  
 Hood fan and light switches to be located on utility wall riser, item 12.  
 Exhaust hood and all components to be NSF Listed and build in accordance with NFPA Standard 96 and must comply with 2006 IMC, Section 507.2.1.1 Operations. Fire suppression system to be Ansul R102 appliance coverage and inter-connected with fire enunciation panel. Suppression system installer to perform pre-installation system review and testing (no exception) prior to State Inspection. System shall be installed by a factory trained and certified installer. FSEC shall install N gas emergency shut-off valve as supplied with system. **Note-conduit between remote pull station and hood connection to be within structural wall, no exception.**  
Exhaust fan 1: Captive-Aire # DU180HFA 208 V 3 ph direct connection 5.9 FLA  
Make-up air fan: Captive-Aire # A2-D.250-G15 208 V 3 ph direct connection 3.4 FLA with N gas fired heater.

Fan accessories: Grease box, AC interlock relay, motorized backdraft damper, low fire start, inlet pressure gauge, manifold pressure gauge, commercial smoke detector/alarm interlock, vented regulator 1/2" vent, extended power drop, and roof curb.

**Fans supplied by FSEC, installed by General Contractor. Electrician to make all final connections. Duct work above hood supplied and installed by General Contractor.**

Accessories: Closure panels to ceiling  
Captrate Solo filters  
UL Listed, pre-wired LED lights

- 12 1 A/C UTILITY WALL  
Captive-Aire 16'-0" overall length  
Electrical: 120/208 V 3 ph: total connected load -18.9 amps 6.8 kw; service size - 120/208 - 100 amps. Direct connection.  
Gas: 1-1/4" looped system; connected load - 354 MBH; system capacity - 960 MBH  
Water: 3/4" hot and cold water  
System shall include hot and cold water, 120/208 service main breaker with shunt trip and reset handle, emergency kill switch, hood fan and light switch with weatherproof cover, status indicator lights, duplex receptacle with weatherproof cover, electrical load center with individual circuit breakers, System shall have two vertical risers, one on each end. The horizontal distribution raceway between risers shall be separated into electrical and plumbing compartments and each shall be completely enclosed and water tight with removable access panels. The risers and raceway shall be construction of 16 ga type 304 stainless steel. The system shall be completely pre-wired and pre-plumbed with one (1) final connection point for each incoming service. **Electrician/plumber to make all final connections.**  
Accessories: Hoses and quick disconnects to complete connection to equipment
- 13 1 A/C WORK TABLE  
Advance Tabco # SS-306 Per outlet: 120 V 1 ph direct connection 20.0 amps. 36" x 72" flat top, adjustable undershelf, stainless steel frame & shelf, 14 gauge 304 series stainless steel top. **Electrician to connect table mounted outlets to power source.**  
Accessories: One (1) 20" x 20" x 5" utensil drawer, SHD-2020  
Mid-mounted pot rack, SCT-72/228  
Two (2) duplex outlets, TA-62  
Type "304" stainless steel legs  
Two (2) flanged feet, TA-19
- 14 1 A/C FLOOR TROUGH  
Advance Tabco # FTG-1836 18"W, 36"L, 4"D, 14 gauge 304 series stainless steel, includes stainless steel subway grating constructed from 3/16" x 1" bars, removable stainless steel strainer basket, 4" O.D. waste pipe, pitched towards waste.

- 15 1 A/C FILL FAUCET  
Fisher # 57657 8" deck mount, with 10" swing spout, lever handles, stainless steel, NSF. Mount on work table (item # 20) as per plan and elevations.
- 16 1 A/D REACH-IN FREEZER  
Relocate existing Traulsen # RLT132WUT-HHS 120 V 1 ph cord and plug connection 9.4 amps.
- 17 1 A/D REACH-IN REFRIGERATOR  
Relocate existing Traulsen # RHT132WUT-HHS 120 V 1 ph cord and plug connection 7.0 amps.
- 18 1 A/C WORK TABLE  
Advance Tabco # KSS-305 30" x 60" top, with 5" splash at rear, adjustable undershelf, stainless steel frame & shelf, 14 gauge 304 series stainless steel top, stainless steel bullet feet. Secure to wall with Z-clips.  
Accessories: End splash, TA-31  
Splash mounted overshelf, PT-12S-60/TA-227  
One (1) 20" x 20" x 5" utensil drawer, SHD-2020  
Type 304 stainless steel legs, TA-95
- 19 1 A/D PREP TABLE W/ SINKS  
Relocate existing Universal Stainless 30' x 12'-0" unit with two (2) compartment sink, rear splash, full length S/S undershelf, partial over shelf and foot valve for fill faucet. Secure to wall with Z-clips.
- 20 1 A/C WORK TABLE W/ SINK  
Advance Tabco # SS-306 Per outlet: 120 V 1 ph direct connection 20.0 amps. 36" x 72" flat top, adjustable undershelf, stainless steel frame & shelf, 14 gauge 304 series stainless steel top, stainless steel bullet feet. Mount fill faucet (item # 15) as per plan and elevations. **Electrician to connect table mounted outlets to power source.**  
Accessories: Cut out for plumbing, TA-48  
20" x 20" x 8" sink, TA-11C  
Lever drain, K-5  
Bracket for lever drain, K-4  
One (1) 20" x 20" x 5" utensil drawer, SHD-2020  
Two (2) duplex outlets, TA-62  
Type 304 stainless steel legs, TA-95  
Plumbing chase, UCF-1
- 21 2 A/D HEATED HOLDING CABINET  
Relocate existing Metro # C539-HDS-U 120 V 1 ph cord and plug connection 16.7 amps.
- 22 1 A/D HEATED HOLDING CABINET  
Relocate existing Metro 120 V 1 ph cord and plug connection 16.7

			amps.
23			SPARE NUMBER
24A	1	A/E	PAN RACK Relocate existing equipment.
24B	1	B/E	PAN RACK Relocate existing equipment.
25	1	B/E	CAN RACK Relocate existing equipment.
26	1	B/F	CAN RACK Channel # CSR-156 First In, First out model, 82"H, stationary, inclined angle can slides, front loading, holds (156) #10 cans, front edge turned up, welded aluminum construction, NSF.
27	LOT	B/F	DRY STORAGE SHELVING Metro "Super Erecta Pro" 86" stationary posts with five (5) shelves per section. Shelf frames and posts to be steel with epoxy finish. Reinforced nylon adjustable feet. Polypropylene open grid shelf mats. S-hooks allowed at inner corners only. Size and arrangement as per plan.
28			SPARE NUMBER
29	LOT	B/C	WALL GRID SHELVING Metro "Metroseal 3" epoxy coated corrosion-resistant finish with Microban® antimicrobial protection, includes all hardware for installation, as per elevation. Provide 1" clear between posts. 2 Wall track # SW56K3 1 Wall track # SW40K3 4 Upright # SWU30K3 8 Shelf support, single # SWS14K3 3 Wall grid # WG2448K3 4 Wall shelf # 1448NK3 10 Small hook, 3 1/2" # HK23C 2 Wire basket, 17 3/8"x 7 1/2" x 5" # H210K3 2 Wire basket, 17 3/8"x 7 1/2" x 10" # H212K3
30	1	B/D	3 COMPARTMENT SINK Relocate existing equipment.
31	1		CLEAN DISHTABLE Existing to remain.
32	1		DOOR TYPE DISHWASHER Existing to remain. Hobart # AM15-2 208/240 V 3 ph direct connection 24.9 amps, booster - 208/240 V 3 ph direct connection 55.9 amps.

- 33 1 CONDENSATE HOOD  
Existing to remain, new duct and exhaust fan by mechanical.
- 34 1 DISPOSER  
Existing to remain. Salvajor 208 V 3 ph direct connection 6.2 amps.
- 35 1 SOILED DISHTABLE W/ PRE-RINSE  
Existing to remain.
- 36A 2 A/F DRYING RACK  
Metro # PR48VX3 26"W x 50"L x 68"H, 4-tier, includes: (2) drop-ins & (1) cutting board/tray drying rack, (1) removable polymer shelf mat, built in Microban® antimicrobial product protection and casters.
- 36B 1 B/F DRYING RACK  
Metro # PR48VX3 26"W x 50"L x 68"H, 4-tier, includes: (2) drop-ins & (1) cutting board/tray drying rack, (1) removable polymer shelf mat, built in Microban® antimicrobial product protection and casters.
- 37 LOT B/E PORTABLE CART  
Relocate existing equipment.
- 38 1 B/E DISH STORAGE RACK  
Relocate existing equipment.
- 39 1 B/C MOP CLOSET  
Advance Tabco # 9-OPC-84 25"W x 22-5/8"D x 84"H, mop sink base (bowl 16" x 20" x 12"), left hinged door, (2) mop holders, (1) fixed intermediate shelf, side louver ventilation, stainless steel construction  
Accessories: Service Sink Faucet, 6-1/2" spout, with hose thread & pail hook, vacuum breaker spout, wall braced, chrome-plated brass
- 40 1 B/E ICE MAKER W/ STORAGE BIN  
Relocate existing Hoshizaki # KM-201MAH with water filter system. 120 V 1 ph cord and plug connection 6.1 amps.
- 41 1 B/F EQUIPMENT STAND  
Advance Tabco # ES-303 36"W x 30"D x 24" working height, 14 gauge 304 series stainless steel top with 1" upturn on rear & both sides, front edge with no-drip v-edge, 18 gauge adjustable stainless steel undershelf, stainless steel legs with adjustable stainless steel bullet feet, NSF  
Accessories: 16 gauge 304 series S/S leg upgrade, TA-95

**END OF SECTION**