

SECTION 11400**FOODSERVICE EQUIPMENT****PART 1 - GENERAL**

- 1 RELATED DOCUMENTS
 - A The general conditions of division 1 including supplementary conditions and general requirements apply to the work specified in this section.

- 2 RELATED WORK, NOT INCLUDED BY FOODSERVICE EQUIPMENT CONTRACTOR
 - A Plumbing: Refer to division 15000 including
 - 1 Rough-in
 - 2 Piping for supply and waste lines.
 - 3 Traps, grease traps, line strainers, tail pieces, valves, stops, shutoffs, and miscellaneous fittings required for complete installation.
 - 4 Final connection, including mounting of foodservice equipment contractor supplied faucets and waste assemblies.

 - B Ventilation: Refer to division 15000 including
 - 1 Final utility connections.
 - 2 Exhaust Hoods and Fans to be received and installed by HVAC contractor.

 - C Electrical: Refer to division 16000 including
 - 1 Rough-in.
 - 2 Conduit, wiring, line and disconnect switches, safety cutoffs and fittings, control panels, fuses, boxes and fittings required for complete installation.
 - 3 Final connections, including mounting and wiring of starters and switches furnished as part of the foodservice equipment (unless otherwise indicated on the drawing).

- 3 WORK INCLUDED IN THIS SECTION
 - A Furnish point of connections and install all foodservice equipment here-in, including that which is reasonably inferred, with all related items necessary to complete work shown on contract drawings and/or required by these specifications.

 - B Electrical Work:
 - 1 Interwiring of foodservice equipment between components within equipment, such as heating elements, switches, thermostats, motors, etc., complete with junction box or disconnect switch as is applicable, ready for final connection.
 - 2 Voltages shall be as indicated on contract drawings. Any difference in electrical characteristics at job site from those shown on contract documents must be submitted to the architect for consideration prior to ordering equipment.

- C Plumbing Work:
 - 1 Furnish all equipment with faucets and sink waste assemblies as specified in this section.

4 SUBMITTALS

- A Submit shop drawings as required by general conditions.
- B Shop drawings and bound brochures covering manufactured or "buy-out" items covering all work and equipment included in this contract shall be submitted to owner as soon as possible after award of contract. After approval, foodservice contractor shall furnish to architect sets of shop drawings and brochures, corrected as required by virtue of review comments, for distribution to various interested trades on project. All cost of reproduction shall be part of contract.
- C Provide fully dimensioned rough-in plans at 1/4" scale, showing all required mechanical, electrical, ventilation, water waste, and refrigeration services for equipment and rough-in locations for same. Rough-in locations shown shall make allowances for traps, switches, etc., thereby not requiring interpretation or adjustment on the part of other contractors. Drawings shall indicate dimensions for floor depressions, wall openings, etc., for equipment.
- D Foodservice equipment contractor shall visit site to verify all rough-in and sleeve locations prior to installation of finished floors, and shall cooperate with other contractors involved in proper location of same.
- E Fully dimensioned and detailed shop drawings of custom-fabricated equipment items shall be submitted, drawn at 3/4" and 1/2" scale for plans, elevations, and sections, respectively. Drawings shall show all details of construction, installation, and relation to adjoining and related work where cutting or close fitting is required. Drawings shall show all reinforcements, anchorage, and other work required for complete installation of all fixtures.
- F Do not begin fabrication of custom-manufactured equipment until approvals of shop drawings have been received, and until field measurements have been taken by foodservice equipment contractor, where such measurements are necessary to assure proper conformance with intent of contract drawings and specifications.
- G Make field measurements, giving due consideration to any architectural, mechanical, or structural discrepancies that may occur during construction of building. No extra compensation will be allowed for any difference between actual measurements secured at job site and dimensions shown on drawings. Field measurements shall be submitted to architect for consideration before proceeding with fabrication of equipment.
- H Submit illustrated brochures for manufactured or "buy-out" equipment items complete with illustrations, specifications, line drawings, rough-in requirements, and list of accessories or other specified additional requirements. Brochures shall be bound and shall include data on all equipment that is to be provided, arranged in numerical

sequence that conforms to item numbers of specifications. Omission of data does not reduce obligation to provide items as specified.

5 SUBSTITUTIONS – STANDARDS

- A Proposals shall be based on brands, materials, and forms of construction specified unless products of other manufacturers that conform to requirements of plan and specifications are approved in writing by owner as equal to that as specified.
- B Any equipment offered for approval as "equal" to equipment specified must conform to space limitations of layout. Cost of any deviation from kind or location of mechanical service provided in layout due to furnishing of an approved equal will be the responsibility of foodservice contractor, at no extra cost to owner.
- C If no equals are approved in writing by owner, the brands and materials specified must be furnished, and no other substitution will be permitted subsequent to award of contract except by specific change order issued by owner.

6 DRAWINGS

- A Drawings that constitute part of contract documents indicate general arrangement of piping and location of equipment. Should it be necessary to deviate from arrangement indicated in order to meet structural conditions, make such deviations without expense to owner.
- B Specifications and drawings are reasonably exact, but their extreme accuracy is not guaranteed. Drawings and specifications are for assistance and guidance of contractor, and exact locations, distances, and levels shall be governed by the building.

7 MANUFACTURER'S DIRECTIONS

- A Follow manufacturer's directions in all cases where manufacturers of articles used in this contract furnish directions or prints covering points not shown on drawings or specifications.

8 QUALITY ASSURANCE

- A It is required that all custom-fabricated equipment such as tables, sinks, countertops, etc., be manufactured by a foodservice equipment fabricator who has a plant, personnel and engineering required. Such manufacturer shall be subject to approval of architect. All work in the above category shall be manufactured by one manufacturer, and shall be of uniform design and finish.

- B Manufacturer of this equipment must be able to show that he is now and for the past five years has been engaged in manufacture or distribution of equipment, as required under this contract.
- C Manufacturer of this equipment herein specified shall be a recognized distributor for items of equipment specified herein that are of other manufacture than his own.
- D Only manufacturers who can meet the foregoing qualifications will be acceptable.

9 INDUSTRY STANDARDS

- A Electrically operated and/or heated equipment, fabricated or otherwise, shall conform to latest standards of National Electric Manufacturers Association and of Underwriters Laboratories, Inc., and shall bear the U.L. label.
- B Items of foodservice equipment furnished shall conform to standards of National Sanitation Foundation, Ann Arbor, Michigan, and shall bear the N.S.F seal.
- C Foodservice equipment shall be installed in accordance with N.S.F. standards.
- D Work and material shall be in compliance with requirements of applicable codes, ordinances, and regulations, including but not limited to those of the National Fire Protection Association, State Fire Marshal, State Board of Health, Local Health Codes, etc.
- E Rulings and interpretations of enforcing agencies shall be considered part of regulations.

10 EQUIPMENT HANDLING AND STORAGE

- A Deliver equipment to site, properly crated and protected, and store in safe place. Protect from damage until time for installation.

11 GUARANTEE

- A Equipment furnished under this contract shall be guaranteed for a period of one year from the date of final acceptance thereof against defective materials, designs, and workmanship. Upon receipt of notice of failure, any part or parts shall be replaced promptly, at the expense of foodservice equipment contractor. Until replacement equipment is installed, owner shall have full use of defective equipment. Warranty shall include labor, all parts, and driving time to and from job site.
- B This guarantee shall include installation, start-up, and one-year free service for all self-contained refrigeration equipment furnished under this contract, with evidence of manufacturer's one-year guarantee on entire cabinet, and additional four-year warranty on sealed compressor motor assembly.

12 OPERATING AND MAINTENANCE MANUALS

- A After completion of installation, foodservice equipment contractor shall present to owner three sets of all operating and maintenance manuals, covering all mechanically operated equipment furnished under this contract, each set being bound in loose leaf binder having durable cover. Include in each binder a list of names, addresses, and telephone numbers of service agencies authorized to make necessary repairs and/or adjustments of equipment furnished under this contract.

PART 2 - PRODUCTS

1 MANUFACTURED EQUIPMENT

- A Except as may be specified otherwise under individual item specifications in "Equipment Schedule," all items of standard manufactured equipment furnished shall be complete in accord with manufacturer's standard specifications for specific unit or model called for, including finishes, components, attachments, appurtenances, etc., except as follows:
 - B Substitutions for manufactured equipment specified will be accorded consideration under terms set forth in "Substitutions-Standards."

2 FABRICATED EQUIPMENT

- A Work shall be done in an approved workmanlike manner, to complete satisfaction of owner.
- B Stainless steel shall be U.S. standard gauges as called for, 18-8, Type 304, not over .012% maximum carbon, No. 4 finish.
- C Galvanized iron shall be Armco or equal. Framework of galvanized iron shall be welded construction, having welds smooth, and where galvanizing has been burned off, touched up with high-grade aluminum bronze.
- D Legs and crossrails shall be continuously welded, unless otherwise noted, and ground smooth.
- E Bottom of legs at floor shall be fitted with sanitary stainless steel bullet-type foot, with no less than 1-1/2" adjustment.
- F Legs shall be fastened to equipment as follows:
 - 1 To sinks by means of closed gussets. Gussets shall be stainless steel, reinforced with bushings, having set screws for securing legs.
 - 2 To tables and drainboards with closed gussets which shall be welded to galvanized (when not exposed) or S/S (when exposed) hat channels, 14 gauge or

heavier, exposed hat sections having closed ends. Bracing shall be underside of tops.

- G Closed gussets shall be 3" minimum diameter at top, welded to frame members or to sink bottom.
- H Sinks, unless otherwise specified, shall be furnished with lever-type waste outlets with connected overflows. Where exposed, furnish wastes chromium plated.
- I Rolls shall be 1 1/2" diameter, except as detailed to the contrary, with corners bullnosed, ground, and polished.
- J Seams and joints shall be shop-welded. Welds to be ground and polished to match original finish. Materials 18 gauge or heavier shall be welded.
- K Metal tops shall be one-piece welded construction, unless specified otherwise, reinforced on underside with galvanized hat channels welded in place. Crossbracing not to be more than 30" on center.
- L Drawers to be 18 gauge stainless steel channel-type housing and drawer cradle, both cradle and housing being reinforced and welded at corners, housing being secured to underside of tabletop, and both housing and cradle being sized for and fitted with 20" x 20" x 5" deep thermo plastic drawer insert having coved corners. Drawer insert shall be easily removable from cradle without tools or having to remove entire drawer.
- M Drawer fronts and doors: Except where single-pan construction is indicated, provide double-pan type, not less than 5/8" thick, with seams on inside face. Deaden sound by inserting mineral wool insulation between pans.
- N Hardware shall be solid materials and except where unexposed or specified to the contrary, of cast brass, chrome-plated. Identify all hardware with manufacturer's name and number so that broken or worn parts may be ordered and replaced.
- O Fabricate sink compartments with 3/4" coved vertical and horizontal corners. Multiple-compartment partitions to be double thickness, continuously welded where sheets join at top. Front of multiple-compartment sinks to be continuous on exterior. Bottoms to be creased to drain.
- P Ends of fixtures, splashbacks, shelves, etc., shall be finished flush to walls or adjoining fixtures.
- Q Dishtables, drainboards, splashbacks, and turn-up edges shall have radius bends in all horizontal and vertical corners, coved at intersections.
- R Rounded and coved corners or radius bends shall be 1/2" radius or longer.
- S Undersides of tops to be coated with sound deadening tacky tape. Sinks are to be coated with Component Hardware sound deadening compound.

- T Shelves are to be turned up 2" on back edge. Turn other edges down 1 1/2" to form open channels. Reinforce shelf units to support 40 lbs. per square foot loading, plus 100% impact loading.
- U Casework at fabricator's option, unless otherwise indicated. Provide either box-type framing or open-channel-type (complying with N.S.F. requirements in either case).
- V Enclosures: Except as indicated, provide each unit of casework (base, wall overhead, and free-standing) with a complete-enclosure metal cabinet, including fronts, backs, tops, bottoms, and sides.
- W Metal components, unless specified or noted otherwise, to be the following gauges:
- | | | | |
|----|----------------------------|----------|-----------------|
| 1 | Tabletops | 14 gauge | Stainless steel |
| 2 | Wall shelves | 16 gauge | " |
| 3 | Undershelves | 16 gauge | " |
| 4 | Drawer fronts (single pan) | 16 gauge | " |
| 5 | Enclosed cabinet bases | 18 gauge | " |
| 6 | Sinks and drainboards | 14 gauge | " |
| 7 | Exhaust hoods | 18 gauge | " |
| 8 | Legs (1-5/8" dia.) | 16 gauge | " |
| 9 | Cross bracing (1" dia.) | 16 gauge | " |
| 10 | Doors (outer pan) | 18 gauge | " |
| 11 | Doors (inner pan) | 20 gauge | " |

3 HEATING EQUIPMENT

- A Wherever heating equipment or thermostat control for such equipment is specified, it shall be complete, and of the materials, size, and rating specified within equipment items or details. All such equipment shall be designed and installed to be easily cleaned or to be easily removed for cleaning.
- B Electrical appliances or heating element circuits of 120 volts shall not exceed 1650 watts, unless specifically shown to the contrary.

4 SWITCHES AND CONTROLS

- A All internal wiring for fabricated equipment items, including all electrical devices, wiring, controls, switches, etc., built into or forming an integral part of these items shall be furnished and installed by foodservice equipment contractor in his factory or building site with all items complete to junction box for final connection to building lines by electrical contractor.
- B Provide standard 3-prong plugs to fit "U" slot grounding-type receptacles, for all equipment items powered by plugging into 110-120 volts, single-phase AC.

5 CONNECTION TERMINALS

- A All equipment shall be complete with connection terminals as standardized by equipment manufacture, except where specified otherwise.

6 LOCKS

- A Fit all doors for reach-in refrigerated compartments with locking-type latches.

7 LAMINATE PLASTICS

- A Wherever laminate plastic materials are specified, veneer all materials using urea base cement, waterproof, and heatproof. Rubber base adhesives are not acceptable. Apply materials directly over close-grained plywood face exposed surfaces and edges with 1/16" material, and corresponding back faces with 1/32" reject material. Place top sheet on and over finished edge.

PART 3 - EXECUTION

1 EXECUTION

- A Work under this contract and covered under this section of specification includes but not limited to:
 - 1 Cutting of holes and/or ferrules on equipment for piping, drains, electrical outlets, conduits, etc., as required to coordinate installation of kitchen and foodservice equipment work of the other contractors on project.
 - 2 Field checking of building and rough-in requirements, and submission of brochures and shop drawings, all as required herein before under "submittals."
 - 3 Repair of all damage to premises as result of this installation, and removal of all debris left by those engaged in this installation.
 - 4 Having all foodservice equipment fixtures completely cleaned and ready for operation when building is turned over to owner.

2 INSTALLATION PROCEDURES

- A Foodservice equipment contractor shall make arrangements for receiving his custom-fabricated and "buy-out" equipment and shall make delivery into building as requisitioned by his installation superintendent. He shall not consign any of his equipment to owner or to any other contractor unless he has written acceptance from them and has made satisfactory arrangements for the payment of all freight and handling charges.
- B Foodservice equipment contractor shall deliver all of his custom-fabricated and "buy-out" equipment temporarily in its final location, permitting trades to make necessary arrangements for connection of service lines.

- C This contractor shall coordinate his work and cooperate with other trades working at site toward the orderly progress of the project.
- D Owner or owner's agent shall have access at all times to plant or shop in which custom-fabricated equipment is being manufactured, from time contract is let until equipment is shipped, in order that progress of work can be checked, as well as any technical problems that may arise in coordination of equipment with building. Any approval given at this point of manufacturer shall be tentative, subject to final inspection and test after complete installation.
- E Foodservice equipment contractor shall assist owner, and/or owner's agent, in making any desired tests during or prior to final inspection of equipment; he shall remove immediately any work or equipment rejected by owner, and/or owner's agent, replacing the same with work conforming to contract requirements.
- F This contractor shall keep premises free from accumulation of his waste material and rubbish, and at completion of his work shall remove his rubbish and implements, leaving areas of his workroom clean.
- G This contractor shall provide and maintain coverings or other protection for finished surfaces and other parts of his equipment subject to damage during and after erection. After removal of protective coverings, all field joints shall be ground and polished, and entire work shall be thoroughly cleaned and polished.

3 TRIMMING AND SEALING EQUIPMENT

- A Seal completely spaces between all units to walls, ceilings, floors, and adjoining (not portable) units with enclosed bodies against entrances of food particles or vermin by means of trim strips, welding, soldering, or commercial joint material best suited to nature of equipment and adjoining surface material.
- B Close ends of all hollow sections.
- C Equipment butting against walls, ceilings, floor surfaces, and corners to fit tightly against same; backsplashes or risers that fit against wall to be neatly scribed and sealed with a N.S.F. approved clear silicone sealant, wiping excess out of joint to fillet radius. Where required to prevent shifting of equipment and breaking wall seal, anchor item to floor or wall.

4 TESTING AND DEMONSTRATION OF EQUIPMENT

- A After complete installation, all items of equipment furnished under this contract shall be thoroughly tested to ensure proper and safe operation.
- B Foodservice equipment contractor shall arrange to have all manufactured, mechanically operated equipment furnished under this contract demonstrated by manufacturer's representatives. These representatives to instruct owner's designated personnel in use, care, and maintenance of all items of equipment after same are in working order. Demonstration and instruction shall be held on dates designated by owner.

- C Foodservice equipment contractor shall provide a competent service representative to be present when installation is put into operation.

5 ITEMIZED SPECIFICATIONS

Item #: 1

Description: Hand Sink

Manufacturer: Advance/Tabco

Model #: 7-PS-50

SIS #: T037

Quantity: 1

Alternate Manufacturer:

Specification:

Features: One piece Deep Drawn sink bowl design. Countertop die formed recessed edge offers the ultimate in design and function. All sink bowls have a large liberal radii with a minimum dimension of 2" and rectangular in design for increased capacity.

Material: Heavy gauge type 304 series stainless steel. Wall mounting bracket is stainless steel and of offset design. All fittings are brass/nickel plated unless otherwise indicated.

Mechanical: Faucet supply is 1/2" IPS male thread hot and cold. K-59 splash mounted 4" O.C. gooseneck faucet chrome plated furnished with aerator. K-6 stainless steel basket drain 1-1/2" IPS. Sink bowl is 10" x 14" x 5" deep.

Construction: All TIG welded. Welded areas blended to match adjacent surfaces and to a satin finish. Die formed Countertop Edge with a 3/8" No-Drip offset. One sheet of stainless steel is used. There are no welded seams other than corners.

Item #: 2

Description: Dishwasher, Undercounter

Manufacturer: Hobart

Model #: LXiH-4

SIS #: T037

Quantity: 1

Alternate Manufacturer:

Specification:

Design: Front opening, equipped for installation of both freestanding and undercounter-type operations.

Construction: 304 series stainless steel tank, door and top panel.

Pump: Centrifugal-type, integral with motor, horizontally mounted. Pump capacity 54 gpm.

Motor: 3/4 H.P., single phase, split-phase type, furnished for 120/60/1 or 208-240/60/1 electrical specification Factory sealed lubrication Inherent overload protection with auto reset.

Wash and Rinse Cycle: Complete automatic type, controlled by solid-state electronics. Cycle may be interrupted any time by opening door. Cycle continues when door is

closed. Initial cycle fills wash tank, to be recirculated each wash cycle. Some wash water is drained off before rinse cycle. Rinse cycle refreshes wash water and tank heat.

Rinse and Sanitation: LXiH: Sanitation is accomplished by means of a built-in booster heater designed to raise temperature of water to a minimum of 180°F from an incoming water temperature of 110°F.

Pumped Drain: Machine automatically drains water through a built-in pump. Maximum 17" drain height permitted.

Racking: Machines accommodate racks from 10" x 20" to 20" x 20". Also accepts 16" x 18" cafeteria trays.

Specifications: Listed by Underwriters Laboratories Inc. and NSF International.

Item #: 3

Description: Pot Sink

Manufacturer: Fabricated

Model #: Custom

SIS #: T037

Quantity: 1

Alternate Manufacturer:

Specification:

Unit to be shape and size as shown on plan and in detail. 10'-0" long, x 30" wide x 36" high to work surface. Unit to feature 14 gauge stainless steel. All vertical and horizontal corners to be covered on a 3/4" radius, meeting in spherical sections. Polished to a #4 satin finish. Front of unit to be totally flush welded. Backsplash and Left End Splash to be 10" high with 2" return to wall at 45 degrees. Unit to have a 1" high raised marine edge with 2" turn down on front and right side. Drainboards to be 14 gauge stainless steel and shall be pitched and welded integral to unit. Sink partitions to be 5/8" thick 14 gauge stainless steel double wall construction. Understructure of unit to be 14 gauge triangular channeling welded to bottom. To include provisions for faucets. Bottom of sink die stamped with a 3-1/2" opening and depressed to accept a 2" lever operated waste with built-in overflow. Sink to be supported by two cabinet base units under each drainboard. Left side cabinet shall have a double pan hinged door with heavy duty lift off hinges, stainless steel bottom shelf and full stainless steel finished back. Right side cabinet shall be open to the floor and except undercounter dishwasher Item # 2. Both sides of each cabinet shall be fully enclosed stainless steel. Cabinets shall be supported on 6" high stainless steel legs with stainless steel gussets, and stainless steel adjustable bullet feet. Unit shall come complete with three (3) 2" lever operated waste assemblies with built-in overflows, one (1) T&S model B-0231-CC splash mounted faucet, one (1) T&S model B-0133 splash mounted pre-rinse spray with B-109 wall bracket, and one (1) T&S model B-0156 add-on faucet.

Each sink bowl to measure 20" x 26 1/2" x 14" deep. Drainboards to be approximately 24" long. Overall length to be 10'-0".

Item #: 4

Description: Baker's Table

Manufacturer: Advance/Tabco

Model #: BST-306

SIS #: T037

Quantity: 1

Alternate Manufacturer:

Specification:

Features and Construction: Hard wood Top with 4" coved corner risers on three sides. Gussets welded to support channels. Front to Back Stretcher and Rear Stretcher shall be welded to the legs and drawer cabinet. Top: Laminated 2" thick hard maple with coved corner risers and reinforced with steel rods. Three-tier drawer unit to feature 20" x 20" x 5" deep drawn insets mounted on bearing slides. 18 ga. stainless steel body, drawer fronts and handles. Legs: 1-5/8" diameter tubular stainless steel with stainless steel gussets and 1" adjustable metal bullet feet.

Unit to be complete with a full length x 12" deep table mounted single overshef as shown on plan and in detail. Support legs of overshef shall be secured to top of risers by means of a stainless steel mounting bracket.

Item #: 5

Description: Ingredient Bin

Manufacturer: Cambro

Model #: IBS-27

SIS #: T037

Quantity: 2

Alternate Manufacturer:

Specification:

Unit to be Cambro, Ingredient Bin model IBS-27. Unit to have a capacity of 27 gallons or 3.98 cubic feet. Unit to have a minimum load capacity of 226 lbs. Unit to measure 16-1/2" wide x 29-1/2" long x 27-1/2" high. Unit to have a slopes slide-back clear polycarbonate lid.

Item #: 6

Description: Mixer Stand

Manufacturer: Advance/Tabco

Model #: MX-SS-302

SIS #: T037

Quantity: 1

Alternate Manufacturer:

Specification:

Unit to be model MX-SS-302 stainless steel Mixer Table as manufactured by Advance/Tabco. Unit to be complete with (1) one set of four casters (2 with brakes).

Item #: 7

Description: Mixer, 20-Quart
 Manufacturer: Hobart
 Model #: A-200
 SIS #: T037
 Quantity: 1
 Alternate Manufacturer:

Specification:

Motor: Provide 1/2 HP fixed speed motor designed and built by manufacturer specifically for this unit. The motor shall have grease packed ball bearings, ventilation, and a splash proof enclosure.

Electrical: 115 volts, 60 cycle, single phase. Furnished with 6' three-wire cord and plug for grounding.

Transmission: Power from the motor is directly transmitted to the transmission through a hardened steel worm and special bronze worm wheel. Three fixed speed selection transmission for consistent, uniform results. Gears are heat treated alloy steel and in constant mesh with a special permanent lubrication. No belts, pulleys, or chains are acceptable.

<u>Speeds</u>	<u>Agitator RPM's</u>	<u>Attachment RPM's</u>
1. Low	107	61
2. Int.	198	113
3. High	361	205

Attachment Hub: Mixer to be equipped with No. 12 taper attachment hub mounted on the front of the unit.

Finish: Metallic gray polyurethane enamel.

Bowl Lift: Hand lever spring counter-balanced which shall be adjustable to assure proper agitator and bowl clearance.

Equipment: One 20-quart stainless steel bowl, "B" flat beater, "D" wire loop whip.

Warranty: Unit to have full one-year warranty on parts, labor and mileage against manufacture's defects.

Mixer shall be listed by Underwriters Laboratories, Inc. and by National Sanitation Foundation. Certified by the Baking Industry Sanitation Standard Committee.

Item #: 8
 Description: Sheet Pan Rack
 Manufacturer: Lakeside
 Model #: 139
 SIS #: T037
 Quantity: 1
 Alternate Manufacturer:

Specification:

Unit shall be of all-welded construction and shall accommodate 18" x 26" pans or 14" x 18" pans and trays. Corner upright legs and top and bottom frame shall be of .104 x 3/4" x 1-1/4" angle stainless steel. Pan/Tray ledges shall be of 16-gauge stainless steel and shall

be welded to upright legs front and back. Top and Bottom corner frame joints shall have 16-gauge reinforcing gussets welded in place for extra rigidity. Unit shall have a 16-gauge 1/2" x 1/2" angle stainless steel horizontal brace welded to upright legs at open ends front and back. Casters shall be 5" diameter swivel stem type, mounted to corner legs for upright stability. Unit shall be NSF listed.

Item #: 9

Description: Pot Rack

Manufacturer: Advance/Tabco

Model #: SW-96

SIS #: T037

Quantity: 1

Alternate Manufacturer:

Specification:

Features: secured to wall by means of bolts through welded brackets. Materials: Flat steel bar is 2" x 1/4" stainless steel. 18 plated pot hooks included. Construction: All welded stainless steel blended to a satin finish.

Item #: 10

Description: Work Table with Sink

Manufacturer: Fabricated

Model #: Custom

SIS #: T037

Quantity: 1

Alternate Manufacturer:

Specification:

Unit to be size and shape as shown on plan and in detail. 9'-6" long x 30" wide x 36" high to work surface. Unit to feature 14 gauge stainless steel top, channel edged and polished to a #4 satin finish. Backsplash and End Splash covered 3/4" up 10" high with 2" return to wall at 45 degrees. Backsplash to have a fully enclosed finished back. Understructure to be rigidly braced with stainless steel channeling. Table to have stainless steel undershelf welded to stainless steel cabinet bases. Table shall come complete with (1) one 20" x 20" x 10" deep coved corner sink bowl with 2" lever waste with built-in overflow. Sink section shall be enclosed in a stainless steel cabinet base with double pan hinged door with heavy duty lift off hinges. Bottom shelf shall be turned up 6" at rear 6" from the back of the cabinet to allow for plumbing connections. Unit shall come complete with (1) one T&S Brass model B-0321 deck mounted mixing faucet with swivel gooseneck nozzle. Refrigerated Section shall have a frame constructed of rigid angle iron with stainless steel front, sides and back with wrap around construction. Interior of body to be all stainless steel with sanitary radii on all vertical and horizontal corners. Unit to come with one set of die stamped stainless steel shelves set on removable and adjustable extruded aluminum pilaster strips. A minimum of 2" approved insulation around refrigerated compartment. Door to be all stainless steel with stainless steel pivot hinges with nylon washers. Inside of door to also be insulated. Handle to be a recessed

integral type running vertically along the side of the door. Door to have a four sided magnetic gasket for a positive sealing effect. Automatic door light are included and go on and off as door is opened and closed. Included shall be a self-contained hermetically sealed condensing unit, refrigeration system which is hooked up and tested at operating temperatures. Compressor housing shall have louvered access panels on both side for optimal air flow.

Unit to have stainless steel gussets and adjustable bullet feet. Unit to have (2) two 120 volt, 1-phase, 20-amp, electrical outlets mounted in backsplash and pre-wired to J-Box located in compressor housing.

Unit to be complete with a table mounted single bar pot rack with shelf. Unit to be full length and shelf shall be 12" deep. Unit to be supported on 1 1/2" stainless steel tubing welded to pot rack and to have provisions for mounting to table through backsplash.

Unit shall also have (1) one premium double pan drawer as shown on plan and in detail.

Item #: 11

Description: Shelving Unit

Manufacturer: ISS

Model #: Gold Bond

SIS #: T037

Quantity: 4

Alternate Manufacturer:

Specification:

Shelving shall be of the type manufactured by International Storage Systems and known as ISS Shelving. A shelving unit shall be able to be assembled without tools. When the plastic Sure Lock corner inserts is secured to the round post and shelf lowered into place the shelving unit shall be free from sway or rocking without the need of additional bracing. The one piece molded plastic Sure Lock shall be of a hinged design with 2 internal ridges that fit secure into 2 of the post grooves. The ribbed exterior of the Sure Lock grips the inside of the corner ring to securely lock the shelf to the post. Corner rings shall be 1-15/16 inch in height formed to create a precision tapered opening that works in combination with the post and ribbed Sure Lock to form a stable, heavy load bearing shelving unit.

The shelving design shall incorporate multiple trusses running lengthwise in addition to a truss on each end of the shelf. This design shall provide for a rigid framework to minimize deflection under load and to allow for uniform weight loading of up to 1250 lbs. per shelf. Each shelf shall have a minimum of 4 trusses running the length of the shelf. The outer trusses shall be of a vertical design. The intermediate and end trusses shall be a serpentine design.

The shelving shall be fabricated of C1006 Plating Quality Carbon Steel or of Stainless Steel. The shelf deck shall have a raised edge on all four sides a minimum of .200" high. Running the length of the shelf shall be 2 die formed marine edges, and on the ends the top rod of the truss shall be raised above the shelf deck. Each shelf shall have ribs of 9 ga. wire on 1" centers running front to back. Perpendicular to these 9 ga. ribs there are additional support rods of 4 ga. wire running the length of the shelf.

Posts shall be of 1" round tubing with .065" (16 gauge) thick walls made of plating quality cold rolled steel having grooves spaced 1" apart with embossed numbers. each post shall have a plastic top cap and leveling foot.

Each unit shall consist of four (4) 74-3/4 inch posts and four (4) shelves sized as per plan. All with the "Gold Bond" finish.

Item #: 12

Description: Refrigerator/Freezer

Manufacturer: True

Model #: T-49DT-4

SIS #: T037

Quantity: 1

Alternate Manufacturer:

Specification:

Cabinet Construction: 300 series stainless steel front grill shroud and doors. Anodized quality aluminum exterior ends and back. NSF approved, white vinyl coated aluminum and 300 series stainless floor with coved corners. Barrel locks standard. Locks keyed alike. Digital exterior mounted temperature monitors for both refrigerator and freezer. Cabinet mounted on a welded, galvanized frame rail, painted for additional corrosion protection. Frame rail shall be fitted with 4" diameter castors. Front castors shall include brakes.

Doors: 300 series stainless steel exterior with white aluminum interior to match cabinet liner. Doors extend full width of cabinet shell. Door gaskets to be of one-piece construction. Lifetime guaranteed adjustable torsion type closure system with aluminum block supports. The face of each door fitted with a 12" long recessed handle with sheet metal interlock. Handles are foamed-in-place to insure permanent attachment.

Insulation: Entire cabinet structure and doors insulated using foamed-in-place CFC free polyurethane foam.

Shelving: Adjustable vinyl coated wire shelves (3 per section). Shelves capable of supporting up to 250 lbs. Full height shelf support pilasters, with double oblong holes on 1/2" centers. Pilasters made of the same material as cabinet interior. Four (4) chrome plated, stainless steel shelf clips to be included for each shelf.

Lighting: Compartmentalized, incandescent interior lighting. Lights activated by rocker switch mounted above door(s).

Refrigeration System: Two independent, self-contained refrigeration systems CFC free environmentally friendly and factory balanced. 134A refrigerator refrigerant - R404A freezer refrigerant. Bottom mounted condensing units - easy access for maintenance. Factory pre-engineered capillary tube system with oversized condenser and evaporator to reduce product pull down time and to consistently maintain 33°F to 38°F (refrigerator) and -10°F (freezer) interior cabinet temperature, (non-adjustable capillary tube system superior to problematic expansion valve) Evaporator - epoxy coated at the time of manufacture to eliminate the potential of corrosion.

Electrical Characteristics: Unit completely pre-wired at factory, and ready for final connection. A cord and plug set to be included. A sole use circuit is required. NEMA 5-20R

Unit to be complete with half doors.

Item #: 13

Description: Range, 6-Burner, 24"-Griddle

Manufacturer: Vulcan
Model #: 60FL
SIS #: T037
Quantity: 1
Alternate Manufacturer:

Specification:

60" wide gas restaurant range, Vulcan-Hart Model No. 60FL. Stainless steel front, sides, back riser, high shelf and 6" adjustable legs. Red control panel with oversized easy grip knobs. Six 26,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner. 12" x 12" cast top grates with aeration bowl. Top grates and burner heads finished with matte black porcelain. Full width pull-out crumb trays under burners. Balance of top to be fitted with a ½" thick, 24" wide polished steel griddle plate on the right. 15,000 BTU/hr. burner per 12" griddle width. Griddle to have thermostatic controls, one control per burner. Two 35,000 BTU/hr. standard ovens measure 26-1/4" wide x 22" deep x 14-1/2" high. Thermostats adjust from 150 to 500 degree F. One oven rack and two rack positions per oven. 1" rear gas connection and gas pressure regulator. Total input 330,000 BTU/hr.

Exterior dimensions: 60"w x 31 3/4"d x 59 1/2"h on 6" adjustable legs. 36 1/2" working height.

AGA and CGA design certified and NSF listed.

Unit to be complete with ½" thick 24" wide polished steel griddle plate on the right. 15,000 BTU/hr burner per 12" griddle width. Griddle shall have thermostatic controls. Set of four casters, two locking. (2) two extra oven racks, and 1" x 48" flexible gas hose with quick disconnect and restraining device.

Unit to have factory authorized start-up, which shall include but not limited to calibration, lighting of pilots, start-up and testing. Start-up shall be scheduled and coordinated with job site mechanical and electrical contractors so that issues can be resolved at time of start-up. Start-up should only be scheduled after all mechanical systems to the foodservice equipment have been cleaned, tested, and confirmed operational.

Item #: 14
Description: Convection Oven, Single
Manufacturer: Blodgett
Model #: DFG-100 Single
SIS #: T037
Quantity: 1
Alternate Manufacturer:

Specification:

Provide Blodgett full-size convection oven model DFG-100 Single compartment. Oven compartment shall have porcelainized steel liner and shall accept five 18" x 26" standard

full-size bake pans. Doors shall have dual pane thermal glass windows with single porcelain handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat. Air in baking chamber distributed by dual inlet blower wheel powered by a two speed, 1/3 HP motor with thermal overload protection. Oven chamber shall be fitted with two commercial lamps and five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state manual infinite thermostat (200- 500 degree F), and 60 minute timer.

Unit to be complete with open stainless steel stand with rack guides, 6" casters, and 3/4" x 48" flexible gas hose with quick disconnect and restraining device.

Unit to have factory authorized start-up, which shall include but not limited to calibration, lighting of pilots, start-up and testing. Start-up shall be scheduled and coordinated with job site mechanical and electrical contractors so that issues can be resolved at time of start-up. Start-up should only be scheduled after all mechanical systems to the foodservice equipment have been cleaned, tested, and confirmed operational.

Item #: 15

Description: Exhaust Hood with Fire Suppression System (By Division 15000)

Manufacturer: By Division 15000

Model #: By Division 15000

SIS #: T037

Quantity: 1

Alternate Manufacturer:

Specification:

Unit to be supplied and installed by Division 15000.

Item #: 16

Description: Refrigerator, 2-Section

Manufacturer: True

Model #: T-49-4

SIS #: T037

Quantity: 1

Alternate Manufacturer:

Specification:

Cabinet Construction: 300 series stainless steel front grill shroud and doors. Anodized quality aluminum exterior ends and back. NSF approved, white vinyl coated aluminum and 300 series stainless floor with coved corners. Barrel locks standard. Locks keyed alike. Digital exterior mounted temperature monitors for both refrigerator and freezer. Cabinet mounted on a welded, galvanized frame rail, painted for additional corrosion protection. Frame rail shall be fitted with 4" diameter castors. Front castors shall include brakes.

Doors: 300 series stainless steel exterior with white aluminum interior to match cabinet liner. Doors extend full width of cabinet shell. Door gaskets to be of one-piece construction. Lifetime guaranteed adjustable torsion type closure system with aluminum block supports. The face of each door fitted with a 12" long recessed handle with sheet metal interlock. Handles are foamed-in-place to insure permanent attachment.

Insulation: Entire cabinet structure and doors insulated using foamed-in-place CFC free polyurethane foam.

Shelving: Adjustable vinyl coated wire shelves (3 per section). Shelves capable of supporting up to 250 lbs. Full height shelf support pilasters, with double oblong holes on 1/2" centers. Pilasters made of the same material as cabinet interior. Four (4) chrome plated, stainless steel shelf clips to be included for each shelf.

Lighting: Compartmentalized, incandescent interior lighting. Lights activated by rocker switch mounted above door(s).

Refrigeration System: Self-contained refrigeration systems CFC free environmentally friendly and factory balanced. 134A refrigerator refrigerant. Bottom mounted condensing units - easy access for maintenance. Factory pre-engineered capillary tube system with oversized condenser and evaporator to reduce product pull down time and to consistently maintain 33°F to 38°F (refrigerator) and -10°F (freezer) interior cabinet temperature, (non-adjustable capillary tube system superior to problematic expansion valve) Evaporator - epoxy coated at the time of manufacture to eliminate the potential of corrosion.

Electrical Characteristics: Unit completely pre-wired at factory, and ready for final connection. A cord and plug set to be included. A sole use circuit is required. NEMA 5-20R

Unit to be complete with half doors.

Item #: 17

Description: Serving Counter, Hot Food

Manufacturer: Mod-U-Serve

Model #: MCT-HF5

SIS #: T037

Quantity: 1

Alternate Manufacturer:

Specification:

Unit to be model MCT-HF5 as manufactured by Mod-U-Serve. 78" L x 28-1/2" W x 36" H.

Frame: Featuring frameless construction utilizing 16 gauge type 304 stainless steel formed end panels with top and bottom horizontal members of 16 gauge type 304 stainless steel.

Casters: Heavy duty 5" diameter plate casters with polyurethane tires. Brake models to be supplied on rear corners of cabinet.

Top: 14 gauge type 304 stainless steel with 2" turndown on all sides and sound deadened applied between top and frame.

Serving shelf: 16 gauge type 304 stainless steel serving shelf with 1-1/2" turn down on all sides.

Support posts of 1-1/4" square 18 gauge type 304 stainless steel tubing. Prewired florescent light fixture with safety shield and toggle switch in control panel.

Sneeze Guard: 1/4" thick tempered plate glass with polished edges.

Front Body Panel: Field removable plastic laminate panel. (Color to be determined)

Undershelf: 18 gauge type 304 stainless steel with 18" high ends and 6" high back. Undershelf is held back 6" from front panel forming a utility chase for plumbing and electrical services.

Hot Food Units: Unit to have (5) five, 12" x 20" individual drip-in units rated at 1200 watts each. Individual infinite controls with drain outlets manifolded to common globe valve.

Control Panel: All switches to be centrally located in common control panel assembly with fold down front for ease of maintenance and service.

Stainless Steel Specification: All stainless steel to be type 304 with number 4 finish.

Item #: 18

Description: Refrigerator, Undercounter

Manufacturer: True

Model #: TUC-67

SIS #: T037

Quantity: 1

Alternate Manufacturer:

Specification:

Cabinet Construction: Stainless steel front, top and ends. Aluminum finished back. White anodized aluminum interior cabinet liner with 300 series stainless steel floor. Construction of liner in accordance with NSF standards. 5" diameter stem castors, front castors include brakes, (optional 6" stainless steel legs available)

Doors: Stainless steel exterior with white aluminum interior to match cabinet liner. Door gaskets of one piece construction, and removable for ease in cleaning. Doors include 12" long horizontal recessed handle with sheet metal interlock. Handles foamed-in-place to insure permanent attachment.

Insulation: Entire cabinet structure and doors insulated using foamed-in-place CFC free polyurethane foam.

Shelving: Adjustable vinyl coated wire shelves (2 per door). Shelves capable of supporting up to 250 lbs. (not included in drawer models) Full height shelf support pilasters, with double oblong holes on 1/2" centers. Pilasters made of the same material as cabinet interior. Four (4) chrome plated, stainless steel shelf clips to be included for each shelf.

Refrigeration System: Refrigeration system factory balanced using CFC free R134A. Factory pre-engineered capillary tube system with oversized condenser and evaporator to reduce product pull down time and to consistently maintain 32-38°F interior cabinet temperature, (non-adjustable capillary tube system superior to problematic expansion valve) Evaporator - epoxy coated at the time of manufacture to eliminate the potential of corrosion.

Electrical Characteristics: Unit completely pre-wired at factory, and ready for final connection to a 115/60/1 phase -15 amp dedicated outlet. A cord and plug set to be included. A sole use circuit is required.

Unit to be supplied without casters or legs. Unit to be supplied with (1) one set of Bun Tray Racks for one section.

Item #: 19

Description: Hand Sink, Drop-in

Manufacturer: Advance/Tabco
Model #: DI-1-10
SIS #: T037
Quantity: 1
Alternate Manufacturer:

Specification:

Unit to be model DI-1-10 Drop-In Sink as manufactured by Advance/Tabco. Unit to be supplied to Millwork Contractor for coordination and installation.

Item #: 20
Description: Milk Dispenser (By Vendor)
Manufacturer: Silver King or Equal
Model #: SK-2 or Equal
SIS #: T037
Quantity: 1
Alternate Manufacturer:

Specification:

Unit to be supplied and installed by Vendor. Verify all utilities.

Item #: 21
Description: Spare Number
Manufacturer: None
Model #: None
SIS #: T037
Quantity: 0
Alternate Manufacturer:

Specification:

Item #: 22
Description: Spare Number
Manufacturer: None
Model #: None
SIS #: T037
Quantity: 0
Alternate Manufacturer:

Specification:

Item #: 23
Description: Spare Number
Manufacturer: None

Model #: None
SIS #: T037
Quantity: 0
Alternate Manufacturer:

Specification:

Item #: 24
Description: Freezer, 2-Section
Manufacturer: True
Model #: T-49F
SIS #: T037
Quantity: 2
Alternate Manufacturer:

Specification:

Cabinet Construction: 300 series stainless steel front grill shroud and doors. Anodized quality aluminum exterior ends and back. NSF approved, white vinyl coated aluminum and 300 series stainless floor with coved corners. Barrel locks standard. Locks keyed alike. Digital exterior mounted temperature monitors for both refrigerator and freezer. Cabinet mounted on a welded, galvanized frame rail, painted for additional corrosion protection. Frame rail shall be fitted with 4" diameter castors. Front castors shall include brakes.

Doors: 300 series stainless steel exterior with white aluminum interior to match cabinet liner. Doors extend full width of cabinet shell. Door gaskets to be of one-piece construction. Lifetime guaranteed adjustable torsion type closure system with aluminum block supports. The face of each door fitted with a 12" long recessed handle with sheet metal interlock. Handles are foamed-in-place to insure permanent attachment.

Insulation: Entire cabinet structure and doors insulated using foamed-in-place CFC free polyurethane foam.

Shelving: Adjustable vinyl coated wire shelves (3 per section). Shelves capable of supporting up to 250 lbs. Full height shelf support pilasters, with double oblong holes on 1/2" centers. Pilasters made of the same material as cabinet interior. Four (4) chrome plated, stainless steel shelf clips to be included for each shelf.

Lighting: Compartmentalized, incandescent interior lighting. Lights activated by rocker switch mounted above door(s).

Refrigeration System: Self-contained refrigeration systems CFC free environmentally friendly and factory balanced. R404A freezer refrigerant. Bottom mounted condensing units - easy access for maintenance. Factory pre-engineered capillary tube system with oversized condenser and evaporator to reduce product pull down time and to consistently maintain -10°F interior cabinet temperature, (non-adjustable capillary tube system superior to problematic expansion valve) Defrost system time initiated, temperature terminated. Automatic evaporator fan motor delay during defrost cycle. Large evaporator and coil heater permit short defrost cycle. Evaporator - epoxy coated at the time of manufacture to eliminate the potential of corrosion.

Electrical Characteristics: Unit completely pre-wired at factory, and ready for final connection. A cord and plug set to be included. A sole use circuit is required. NEMA 5-20R

Item #: 25

Description: Disposer

Manufacturer: Insinkerator

Model #: SS-100-7/MS

SIS #: T037

Quantity: 1

Alternate Manufacturer:

Specification:

Grind chamber to be corrosion resistant stainless steel. A 3/4" rubber mounting above grinding chamber isolates sound and eliminates vibration. Mounting is inclosed in chrome plated covers for sanitation and appearance. Unit to include a 1 HP induction motor totally enclosed to provide protection against outside moisture. Controlled power air flow cools motor for efficiency and longer life. Built-in thermal overload protection. Stationary and rotating shredding elements made from cast nickel chrome alloy for long life and corrosion resistance, designed for reverse action grinding. Double-tapered Timken roller bearings provide a shock absorbing cushion. Triple lip seal protects motor from water damage. Secondary spring-loaded oil seal provides double protection against water and loss of grease. All stainless steel and chrome plated. Paint-free for lasting sanitation.

Complete with # 7 Collar Adapter, Magnetic Starter with start/stop button, Solenoid Valve, Syphon Breaker, and Flow Control Valve.

Item #: 26

Description: Window Sill/Tray Slide

Manufacturer: Fabricated

Model #: Custom

SIS #: T037

Quantity: 1

Alternate Manufacturer:

Specification:

Unit to be approximately 6'-0" long by 18" deep, turned down 2" on front and rear with 1/2" return at 90 degrees. Trayslide to be constructed of 14 gauge stainless steel with stainless steel reinforcement and brackets for attaching to wall. Trayslide surface to be mounted at 36"-AFF and exposed ends to be capped. Unit to have a 2" overhang on kitchen side.

Item #: 27

Description: Juice Dispenser (By Vendor)

Manufacturer: Lykes or Equal

Model #: Vitality or Equal

SIS #: T037

Quantity: 1

Alternate Manufacturer:

Specification:

Unit to be supplied and installed by Vendor. Verify all utilities.

Item #: 28

Description: Coffee Brewer (By Vendor)

Manufacturer: Bunn or Equal

Model #: Single or Equal

SIS #: T037

Quantity: 1

Alternate Manufacturer:

Specification:

Unit to be supplied and installed by Vendor. Verify all utilities.

---END OF SECTION---