

**SECTION 11 40 00**

**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 22 00 00 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 23 00 00 including
    - 1 Final utility connections.
    - 2 Exhaust Hoods and Fans to be received and installed by HVAC contractor.
  
  - C Electrical: Refer to division 26 00 00 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. Deadened 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 (Base Bid)  
Description: Hand Sink  
Manufacturer: Advance/Tabco  
Model #: 7-PS-91  
SIS #: T037  
Quantity: 7  
Alternate Manufacturer: None

### Specification:

Unit to be model 7-PS-91 Hand Sink as manufactured by Advance/Tabco and with the following features:: One piece Deep Drawn sink bowl design. "Hands Free" Electronic Faucet makes use of infrared technology to sense the user's presence and immediately turn on water supply that is pre-mixed to desired temp. All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

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.

Mechanical: Electronic faucet is 1/2" male IPS thread. K-175 Electronic gooseneck faucet is splash mounted and comes complete with sensor, 6V DL223A battery, spout, solenoids and all mounting hardware. K-6 stainless steel basket drain 1-1/2" IPS. Sink bowl is 10" x 14" x 5" Material: Heavy gauge type 304 series stainless steel. Electronic Faucet solid brass, chrome plated. Wall mounting bracket is stainless steel and of offset design. All fittings are brass / nickel plated unless otherwise indicated.

Unit to be complete with pedestal base.

Item #: 2  
Description: Work Table (Existing)  
Manufacturer: Existing  
Model #: Existing  
SIS #: T037  
Quantity: 2

### Specification:

Existing equipment to be relocated as shown on plan.

All existing equipment to be relocated and set-in-place by owner. Foodservice Equipment Contractor shall include all utility rough-in information on Foodservice

Equipment Rough-In Plans. Coordinate and Verify all utility connections with existing equipment.

Item #: 3 (Base Bid)  
Description: Wall Shelf  
Manufacturer: Advance/Tabco  
Model #: 2 @ WS-12-120, 2 @ WS-12-96  
SIS #: T037  
Quantity: 4  
Alternate Manufacturer: Fabricated, Eagle

Specification:

Units to be model WS-12-120 and WS-12-96 Wall Shelf as manufactured by Advance/Tabco and with the following features: Shelf shall be furnished with a 1-1/2" sanitary downward rolled rim on front with a 1-1/2" turn-up edge at rear. Ends are turned down square. Unit shall be constructed of 18 gauge type "430" stainless steel. Units shall be secured to the wall by means of stainless steel bolts through welded support brackets. Brackets can be positioned to accommodate wall studs. Units 7 ft. and larger are furnished with 3 brackets

Item #: 4 (Base Bid)  
Description: Shelving Unit  
Manufacturer: Cambro  
Model #: 2 @ ESU244872, 6 @ ESU246072  
SIS #: T037  
Quantity: 8  
Alternate Manufacturer: Metro

Specification:

Each unit to be a 4-Shelf Cambro Elements Series Starter Stationary Unit with the following features: Shelf Plates only with Camguard antimicrobial. 3 Post Heights 64", 72", 84". 3 Shelf Widths 18", 21", 24". 5 Shelf Lengths 36", 42", 48", 54", 60". Each Starter Unit shall include: 4 stationary posts with leveling feet installed pre-assembled with post connectors and wedges, 1 bag of 32 stationary traverse dovetails (16 ea. A and B), Vented shelf plates (for 4 shelves), 8 stationary traverses and instructions. Posts: Proprietary non-corrosive composite material. Post Connectors: Glass Filled Polypropylene. Traverses: Proprietary non-corrosive composite material. Vented/Solid Shelf Plates: Reinforced polypropylene with Camguard antimicrobial. Corner Connectors: Glass Filled Polypropylene. Adjustable Foot: Glass Filled Nylon. Seismic Foot: Stainless Steel post and wide foot plate, 3 holes for bolts. (Bolts not provided) Divider Bars: Glass Filled Nylon. Wall Fastener: Stainless Steel. Dovetails: Resin Nylon Wedges: Resin Polypropylene

(2) Two units at 24" x 48" x 72" high. (model # ESU244872)  
(6) Six units at 24" x 60" x 72" high. (model # ESU246072)

Item #: 5  
Description: Mixer, 60-Quart (Existing)  
Manufacturer: Hobart  
Model #: HL600  
SIS #: T037  
Quantity: 1

Specification:

Existing equipment to be relocated as shown on plan. Verify all utilities.  
All existing equipment to be relocated and set-in-place by owner. Foodservice Equipment Contractor shall include all utility rough-in information on Foodservice Equipment Rough-In Plans. Coordinate and Verify all utility connections with existing equipment.

Item #: 6  
Description: Salad Spinner (Existing)  
Manufacturer: Existing  
Model #: Existing  
SIS #: T037  
Quantity: 1

Specification:

Existing equipment to be relocated as shown on plan. Verify all utilities.  
All existing equipment to be relocated and set-in-place by owner. Foodservice Equipment Contractor shall include all utility rough-in information on Foodservice Equipment Rough-In Plans. Coordinate and Verify all utility connections with existing equipment.

Item #: 7  
Description: Spare Number  
Manufacturer: None  
Model #: None  
SIS #: T037  
Quantity: 0

Specification:

Item #: 8 (Base Bid)  
Description: Produce Soak Sink  
Manufacturer: Power Soak  
Model #: 50PSP84L4B1-Modified  
SIS #: T037  
Quantity: 1

Alternate Manufacturer: Steel-Kor

Specification:

Unit to be model 50PSP84L4B1-Modified to be 12'-0" long overall with the four bay wash tanks located in the center of the table as shown on plans and in detail. Unit to have the following standard features: Patented wash flow design allows for washed produce to be automatically collected into the stainless steel unloading baskets. 4 bay wash tank. Custom models available. Full range of Power Soak customization available including custom tabling, shelving, and accessories. Low profile wash jets average every three inches along the back wall of wash tank above the wash tank intake. Average flow rate per wash jet (regardless of tank length) is approximately 10 gpm, providing free flowing uniform wash action. Stainless steel self draining pump housing and impeller, all wetted parts of the pump assembly are stainless steel. Wash Tanks supported by 1-5/8" stainless diameter legs with 1-1/4" stainless cross members and adjustable stainless steel bullet feet. Type 304 stainless steel construction throughout tanks, drain boards, splashes and channel rims 14 ga. High quality 1/2" faucet assembly with pre-rinse spray. Rear-exit stainless ball valve drain for 100% drainage. Control – Pistol Grip ON/OFF mechanical Start/Stop switch. 3/4 HP heavy duty (TEFC) wash pump motors (high service factor) are provided with all stainless steel pump assemblies. Modular design allows quick and easy access to: motor, pump and all major components. Three years parts and three year labor warranty (USA only).

Application: The Produce Soak provides patented Free Flowing wash action, reaching hard to reach areas on produce, washing both Raw Agricultural Commodities (RAC) and/or Processed Produce being consumed by the customer when used in conjunction with the proper FDA & EPA approved free rinsing chemical.

Ideal for: Institutional Market, Multi-Unit Food Service Operations. QSR'S and Retail Market.

Electrical Connection: PS-50 On/Off Control for 3/4HP Wash Pump 208Volt, single phase, 5.2 Amp.

Optional Equipment to be included: Stainless steel backsplash extensions. Stainless steel chemical brackets and shelves.

Item #: 9

Description: Work Table with Sinks (Existing)

Manufacturer: Existing

Model #: Existing

SIS #: T037

Quantity: 2

Specification:

Existing equipment to be relocated as shown on plan.

All existing equipment to be relocated and set-in-place by owner. Foodservice Equipment Contractor shall include all utility rough-in information on Foodservice Equipment Rough-In Plans. Coordinate and Verify all utility connections with existing equipment.

Item #: 10 (Base Bid)  
Description: Pass-Thru Shelf  
Manufacturer: Advance/Tabco  
Model #: PA-24-144  
SIS #: T037  
Quantity: 1  
Alternate Manufacturer: Eagle, Fabricated

Specification:

Unit to be model PA-24-144 Pass-Thru Shelf as manufactured by Advance/Tabco. Unit to have the following features: Hat channel design allows shelf to be freely positioned. Includes wall mounting brackets for securing shelf to desired position. Furnished with 1-1/2" sanitary roll down along length. Ends are square with 1-1/2" turn down at wall dimension. Construction to be all TIG welded with exposed welded areas polished to match adjacent surface. Shelf and bracket to be constructed of heavy gauge stainless steel with heavy gauge galvanized hat channel.

Item #: 11  
Description: Work Table (Existing)  
Manufacturer: Existing  
Model #: Existing  
SIS #: T037  
Quantity: 3

Specification:

Existing equipment to be relocated as shown on plan.  
All existing equipment to be relocated and set-in-place by owner. Foodservice Equipment Contractor shall include all utility rough-in information on Foodservice Equipment Rough-In Plans. Coordinate and Verify all utility connections with existing equipment.

Item #: 12  
Description: Slicer (Existing)  
Manufacturer: Existing  
Model #: Existing  
SIS #: T037  
Quantity: 2

Specification:

Existing equipment to be relocated as shown on plan. Verify all utilities.  
All existing equipment to be relocated and set-in-place by owner. Foodservice Equipment Contractor shall include all utility rough-in information on Foodservice Equipment Rough-In Plans. Coordinate and Verify all utility connections with existing equipment.

Item #: 13

Description: Food Processor (Existing)

Manufacturer: Existing

Model #: Existing

SIS #: T037

Quantity: 2

Specification:

Existing equipment to be relocated as shown on plan. Verify all utilities.

All existing equipment to be relocated and set-in-place by owner. Foodservice Equipment Contractor shall include all utility rough-in information on Foodservice Equipment Rough-In Plans. Coordinate and Verify all utility connections with existing equipment.

Item #: 14 (Base Bid)

Description: Peeler, Vegetable

Manufacturer: Hobart

Model #: 6460

SIS #: T037

Quantity: 1

Alternate Manufacturer: None

Specification:

Unit to be a model 6460 Peeler as manufactured by Hobart and with the following features: Motor: 1 H.P. Model 6460. The motor features manual reset overload protection, grease-packed ball bearings, and ventilation within the peeler enclosure. Single phase is capacitor-start, induction run, and three phase is polyphase, squirrel-cage, induction-run type.

Electrical Specifications: 200-230/60/3.

Switch: Manual tumbler type, located on right side of discharge chute as standard. Switch can be relocated to other side of chute if desired.

Drive: Multigrip, poly V-belt provides the direct speed reduction between motor and peeling disc. Belt adjustment may be accomplished from outside the machine. The stainless steel drive shaft is rigidly mounted on grease-packed ball bearings. Advanced designed triple protection sealing prevents entrance of water into shaft bearings.

Peeler Unit: Cylindrical construction, heliarc-welded stainless steel with removable NSF approved Lexan liner. A one piece, reinforced plastic molded, lightweight, easily removable, positive locking hopper cover is provided for easy cleaning. Quick-opening removable aluminum hopper door and positive, cam-type pressure lock. Discharge chute is ball burnished cast aluminum. To facilitate installation, the peeler unit can be positioned at 90° intervals, in relation to the peel trap unit.

Abrasive Disc: An extremely lightweight fiberglass reinforced plastic disc is 20-1/2 inches in diameter. The silicon-carbide abrasive is permanently bonded to the disc, assuring unequalled long service. Disc can be easily and quickly removed for cleaning by removing the lightweight hopper cover. Two angle mounted wipers provide positive movement of waste into the outlet.

Working Capacity: Model 6460 Peeler peels 50-60 pounds in one to three minutes.  
Finish: Peeler and peel trap unit are glass-beaded stainless steel. Plastic molded hopper cover is gray. Door and handle, discharge chute, and legs are cast aluminum and ball burnished for durability. Bottom of peeler unit is cushioned in resilient rubber trim molding.

Water Inlet: The inlet is the air-gap type, mounted at the rear of the peeler unit at sufficient height to meet plumbing codes. The water from the inlet impinges on the curved surface of the hopper cover to form a fan pattern of water into the unit. This design promotes interior self-cleaning and forms a water curtain which prevents undesirable splash.

Unit to be complete with Cabinet base and peel trap with stainless steel strainer.

Item #: 15 (Base Bid)

Description: Hose Reel

Manufacturer: T&S

Model #: B-1432

SIS #: T037

Quantity: 6

Alternate Manufacturer: Fisher Faucets

Specification:

Unit to be model B-1432 Enclosed Hose Reel Assembly with 30 ft. Hose as manufactured by T&S Brass and Bronze Works. Unit to be complete with Blue Spray Valve, Vacuum Breaker, 3/8" NPT Flex Water Connector Arm, 3" c/c Wall Mounted Faucet, and Control Valve in Risers

Item #: 16

Description: Spare Number

Manufacturer: None

Model #: None

SIS #: T037

Quantity: 0

Specification:

Item #: 17

Description: Spare Number

Manufacturer: None

Model #: None

SIS #: T037

Quantity: 0

Specification:



Item #: 18 (Base Bid)  
Description: Exhaust Hood  
Manufacturer: Gaylord  
Model #: EXL-GBD-AS-72  
SIS #: T037  
Quantity: 1  
Alternate Manufacturer: Avtec, Halton

Specification:

Furnish Gaylord Ventilator Model "ELX-GBD-AS-72" as shown on plans and in accordance with the following specifications:

High Efficiency Extraction: Each ventilator shall contain "XGS" High Efficiency Extractors utilizing the "capture and drain" principle. Extractor efficiencies shall be determined using ASTM F2519-2005 testing procedures as accepted by ASHRAE TC 5.10 and ASHRAE Standard 154-2011 - 4.7.2. The High Efficiency Extractors shall not exceed 55 db, on typical cooking lines, as measured at the chef's ear so fatigue is minimized and productivity is optimized.

Capture and Containment: Each ventilator shall achieve capture and containment using the lowest possible airflow rates through "passive" versus "active" design features, thus eliminating the wiring or adjustment of internal motors, plenums or jets. The ventilator shall include an integrated capture wall to achieve its airflow rates. The lowest possible airflow rates shall be tested to ASTM 1704-09 by the Food Service Technology Center and published on their website for easy confirmation.

<http://www.fishnick.com/publications/appliancereports/hoods/>

Construction: The ventilator shall be of all stainless steel construction, not less than 18 gauge, type 300 series. All exposed surfaces shall be a number 4 finish. The use of aluminized steel or galvanized steel is not acceptable. The ventilator shall include a static pressure port in each section to be used in balancing exhaust air volumes. Continuous front and rear mounting brackets shall be provided to facilitate mounting to the wall and hanging from the overhead building structure. Each duct collar shall include as standard a Gaylord Balancing Damper (GBD) with opposed blades that adjust manually through access from within the canopy. Ventilators built in end-to-end multiple sections shall have as standard "Continuous Capture" from one end to the other to ease cleaning and improve capture and containment.

Light Fixtures: The ventilator shall be equipped with recessed LED 6 Watts/Ft. Min. Light fixtures shall be factory pre-wired to a single connection point. Ventilators built in multiple sections shall be furnished with coiled flex conduit for interconnecting sections.

Acceptance and Approvals: Each ventilator shall include an integral "Autostart" controller and sensors to meet current IMC standards. Each ventilator shall include a built-in 1" air space at the rear that is Listed for reduced clearance to combustibles, and is NFPA-96 and IMC compliant when mounting against a combustible wall. Each ventilator shall be Listed to UL Standard 710, ETL Sanitation, comply with all requirements of NFPA-96, IMC, UMC, BOCA, and SBCCI mechanical codes and be capture tested to ASTM 1704-09 with High Efficiency Extractors tested to ASTM 2519-2005.

Unit shall be complete with capped condensate gutters and one extractor removal tool.

The hood shall be complete with stainless steel closure panels to close off area between top of hood and finished ceiling.

Item #: 19 (1–New in Base Bid, 1-Unit to be included in Bid Alternate # 1)

Description: Kettle/Mixer, 80-Gallon

Manufacturer: Groen

Model #: EE-80 INA/2

SIS #: T037

Quantity: 2

Alternate Manufacturer: Cleveland, Market Forge, AccuTemp

Specification:

Unit to be a Kettle/Mixer, 80 Gallon model EE-80 INA/2 as manufactured by Groen and with the following features:

Kettle shall be a Groen Model EE 80 stainless steel, self-contained, steam jacketed unit operating from an electric heated steam source contained within unit.

Construction: Kettle proper shall be of type 316 stainless steel, solid one-piece welded construction. All exposed surfaces shall be stainless steel. All controls shall be contained within the cabinet. Kettle body is sheathed in stainless steel and air gap insulated. Faucet mounting bracket is standard.

Finish: Interior of kettle shall be polished to a 18.0 emery grit finish. Exterior of kettle shall be finished to a bright No. 4 finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

ASME Code and UL Listing: Unit shall be ASME shop inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 30 PSI. Unit shall be UL listed.

Sanitation: Unit shall be designed and constructed to meet NSF and known health department and sanitation codes, and be NSF listed.

Draw-off: Unit shall have a 2” sanitary tangent draw-off with inline ball valve for easy disassembly without tools. Ball valve shall be fitted with a 2” flange for connection to food pump. The drain outlet shall be equipped with a removable 1/4” perforated stainless steel strainer.

Controls: All controls shall be contained in a stainless steel enclosure within easy reach of the operator. Controls include a thermostat, pilot light, pressure/vacuum gauge, contactor, water level sight glass, safety valve and low water cut-off.

Self-Contained Steam Source: Kettle shall have an electric, self-contained steam source to provide kettle temperatures from 150 to approximately 270°F. Unit shall be factory charged with chemically-pure water and rust inhibitors to ensure long life and minimum maintenance.

Performance: Unit to be thermostatically controlled to shut off automatically when desired temperature is reached and turn on when product temperature falls below desired setting. Outer sheathing and air insulating gap retains heat and keeps kettle exterior cooler to the touch.

Installation: Unit requires single electrical connection. 480 Volt, three phase, 36.0-Kw., 44.0-Amps.

Kettle Options/Accessories:

- 316 Stainless Steel Liner
- Etched Marks
- 1/8" perforated and solid disc strainer
- Double Pantry Swing faucet
- Kettle brush kit
- Draw-off valve to have coordinated connection with pump hose.

Origin of Manufacture: Kettle shall be designed and manufactured in the United States.

Agitator Assembly: Agitator assembly to be designed to thoroughly fold and blend product with gentle lifting action provided by agitator entering kettle body at an angle. Inclined agitator to be stainless steel tubular frame, complete with shovel-type scrapers. Agitator to be readily removable for ease of cleaning and maximum sanitation. Agitator to be held with a secure motor coupling at the top and not have any bearings in the food zone. Unit driven by a gear motor through an electronic variable speed control. Motor is completely enclosed with a cast iron housing, helical bevel gearing and right angle shaft down. Motor drive is mounted on a stainless steel channel that manually hinges out to the right side of kettle. Unit to be equipped with a spring assist for agitator tilt out. A positive quick-action lock and latch mechanism to be provided to secure the agitator when it is in the kettle.

Agitator to be electronic, variable speed control-type capable of operation at any RPM between minimum and maximum settings.

Note: The agitator assembly to be mounted on the right side of one kettle and on the left side of the other kettle. The double pantry faucet shall be mounted on the opposite side of the kettle from the agitator.

Mechanical Start-Up: Units shall include complete inspection of installation, all mechanical connections and operation of equipment.

Item #: 20 (Base Bid)

Description: Floor Trough

Manufacturer: IMC/Teddy

Model #: FT-2424-PFG

SIS #: T037

Quantity: 2

Alternate Manufacturer: Fabricated

Specification:

Standard design Floor Troughs to be "FT" type as manufactured by IMC/Teddy, constructed of 14-gauge 18-8 type #304 stainless steel, fully-welded and coved-corner construction. All corners shall be fully welded, ground and polished smooth. Troughs shall have built-in pitch toward waste, and anchor straps for securing within floor. All troughs shall be fitted with stainless steel waste cup with removable stainless steel basket for up to 3" waste pipe.

Unit to include DURADEK Pultruded Fiberglass Floor Trough Grating as provided by IMC/Teddy, constructed of gray, compression molded fiberglass. IMC Floor Troughs and Grating are specially designed to provide sanitary carefree use and to permit quick, efficient and thorough cleaning.

Rugged stainless steel construction, engineered to stand up under day-in and day-out abuse.

Unit to be 24" wide and 24" long and located as per plan.

Unit to be complete with "Bee Hive" strainers.

Item #: 21 (Base Bid)

Description: Pump, Food Filling Station

Manufacturer: Groen

Model #: CKEZ

SIS #: T037

Quantity: 1

Alternate Manufacturer: Cleveland, Market Forge, AccuTemp

Specification:

Unit to be a model CKPF-EZ low volume pump fill station as supplied by Groen with the following features: CapKold model CKPF-EZ Pump is designed to draw product either from the top of a kettle (or other vessel) or directly from the draw off valve of the unit. Standard Features to include: All Stainless steel piston pump. Caster mounted. All air actuated. No power required. Manufactured to the latest sanitary standards and HACCP compliant. Mobile, all stainless steel construction stand. All stainless steel outlet piping. Positive cut off nozzle for depositing product. High temperature hose for connection to kettle. 4.5 feet long. Manual height adjustment. Unique tilt mechanism allows for easy switching between kettles. Foot pedal operation for depositing. Speed control variable with pressure regulator.

Controls: Air operated foot switch stops pumping immediately when not depressed. Easy dispensing nozzle height adjustment

Options: Hand held depositing wand. CKEZ reducer elbow kit that includes 2" to 2.5" reducer with 2" 45 degree elbow for pump connection.

Unit shall also be complete with (1) one model CKCVE Clipper, Tipper Tie station.

General Description: CapKold Model CKCVE packaging system is designed to seal raw meat solids, vegetables and starch products in flexible plastic casings; clip seal them and trim excess casing material, prior to Cook Tank hot water bath cooking and chilling. Can also be used to package fresh produce and prepared foods for convenient handling in transportation and refrigerated storage. Large volume air operated casing clipper/trimmer standard. Unit to feature: Sturdy Type 304 stainless steel construction. Four locking swivel casters. Unit is designed for packaging the full spectrum of products for Cook Tank production and/or package fresh produce, cubed meats, shredded cheese and more. Sturdy square tube open base stand. Clipper vertically mounted from support pole for single motion casing clipping (Operator must hold casing upright during operation). Air powered clipper with 8' hose provided. No electrical power required.

Unit to be complete with the following options/accessories/modifications:

- 01-0759 // Modified Table

- 00-0478 // Caster Kit
- 00-8103 // Pipe Adapter Mounting Assembly
- 10-0808 // Mounting Flange Assembly
- 3 foot Pipe// Clipper Support
- 14 Gauge SS shelf in middle of table for storage

Item #: 22

Description: Refrigerator, 2-Section (Existing)

Manufacturer: Existing

Model #: Existing

SIS #: T037

Quantity: 1

Specification:

Existing equipment to be relocated as shown on plan. Verify all utilities.

All existing equipment to be relocated and set-in-place by owner. Foodservice Equipment Contractor shall include all utility rough-in information on Foodservice Equipment Rough-In Plans. Coordinate and Verify all utility connections with existing equipment.

Item #: 23 (Base Bid)

Description: Gallon Master, Water Meter

Manufacturer: Groen

Model #: GM-40

SIS #: T037

Quantity: 1

Alternate Manufacturer: Cleveland, Market Forge, AccuTemp

Specification:

Unit to be a model GM-40 Gallon Master Water Meter as manufactured by Groen with the following features: The Groen model GM-40 "Gallon Master" stainless steel pedestal mounted automatic water metering system per Bulletin AC-40. Unit shall be designed to deliver measured amount of water to one of two kettles. All stainless steel construction with solid state digital controls encased in a moisture resistant housing. 1-999 gallon capacity in one gallon increments, automatic shut-off. 115 volt, single phase, 60 Hz. Electrical service required.

Unit to be complete with a 36-1/4" high stainless steel pedestal base that will be securely mounted to the floor. Standard 18" swing spout faucet shall be replaced with a 4' long flexible stainless steel hose with automatic shut-off valve with hook nozzle and retaining ring for continuous flow of water. (Similar to T&S Brass model B-0102-A)

Item #: 24

Description: Spare Number

Manufacturer: None

Model #: None  
SIS #: T037  
Quantity: 0

Specification:

Item #: 25 (Base Bid)  
Description: Exhaust Hood  
Manufacturer: Gaylord  
Model #: ELX-GBD-AS-60  
SIS #: T037  
Quantity: 1  
Alternate Manufacturer: Avtec, Halton

Specification:

Furnish Gaylord Ventilator Model "ELX-GBD-AS-60" as shown on plans and in accordance with the following specifications:

High Efficiency Extraction: Each ventilator shall contain "XGS" High Efficiency Extractors utilizing the "capture and drain" principle. Extractor efficiencies shall be determined using ASTM F2519-2005 testing procedures as accepted by ASHRAE TC 5.10 and ASHRAE Standard 154-2011 - 4.7.2. The High Efficiency Extractors shall not exceed 55 db, on typical cooking lines, as measured at the chef's ear so fatigue is minimized and productivity is optimized.

Capture and Containment: Each ventilator shall achieve capture and containment using the lowest possible airflow rates through "passive" versus "active" design features, thus eliminating the wiring or adjustment of internal motors, plenums or jets. The ventilator shall include an integrated capture wall to achieve its airflow rates. The lowest possible airflow rates shall be tested to ASTM 1704-09 by the Food Service Technology Center and published on their website for easy confirmation.

<http://www.fishnick.com/publications/appliancereports/hoods/>

Construction: The ventilator shall be of all stainless steel construction, not less than 18 gauge, type 300 series. All exposed surfaces shall be a number 4 finish. The use of aluminized steel or galvanized steel is not acceptable. The ventilator shall include a static pressure port in each section to be used in balancing exhaust air volumes. Continuous front and rear mounting brackets shall be provided to facilitate mounting to the wall and hanging from the overhead building structure. Each duct collar shall include as standard a Gaylord Balancing Damper (GBD) with opposed blades that adjust manually through access from within the canopy. Ventilators built in end-to-end multiple sections shall have as standard "Continuous Capture" from one end to the other to ease cleaning and improve capture and containment.

Light Fixtures: The ventilator shall be equipped with recessed LED 6 Watts/Ft. Min. Light fixtures shall be factory pre-wired to a single connection point. Ventilators built in multiple sections shall be furnished with coiled flex conduit for interconnecting sections.

Acceptance and Approvals: Each ventilator shall include an integral "Autostart" controller and sensors to meet current IMC standards. Each ventilator shall include a built-in 1" air space at the rear that is Listed for reduced clearance to combustibles, and is NFPA-96 and IMC compliant when mounting against a combustible wall. Each ventilator shall be Listed to UL Standard 710, ETL Sanitation, comply with all

requirements of NFPA-96, IMC, UMC, BOCA, and SBCCI mechanical codes and be capture tested to ASTM 1704-09 with High Efficiency Extractors tested to ASTM 2519-2005.

Unit shall be complete with capped condensate gutters, 12" Fire System Enclosure on right end of hood, and one extractor removal tool.

The hood shall be complete with stainless steel closure panels to close off area between top of hood and finished ceiling.

The hood shall contain a factory engineered and pre-piped, U.L. Listed, Wet Chemical, Ansul R-102-ASEFC-3T fire suppression system. The system piping shall be installed in the hood at the time of construction by Gaylord. Piping shall be installed above the hood and shall be concealed from view. No exposed piping is acceptable, with the exception of the appliance drops. A certified local Ansul distributor shall be selected by the factory for final system hook-up. The hood manufacturer shall be responsible for the coordination between the contractor and Ansul distributor for the final field hook-up and certification of the fire suppression system. The system shall be capable of automatic detection and actuation and/or remote manual actuation. The system shall have the fire suppression capabilities to protect the duct(s), plenum(s), filter area(s) and cooking equipment. Accessories shall be available for mechanical or electrical gas line shut-off applications and a double-pole, double-throw micro switch for activation of a shunt trip breaker (provided by others) for electrical equipment. The system shall also include the release assembly, agent tank, detectors, fusible links, liquid tight fittings, 1-1/4" mechanical gas valve (verify size if required), recessed remote manual pull station, and schedule 40 black iron pipe with chrome sleeving for exposed areas.

Item #: 26 (Bid Alternate #1)

Description: Tilting Skillet, 40-Gallon

Manufacturer: Market Forge

Model #: 40P-STGL

SIS #: T037

Quantity: 1

Alternate Manufacturer: Groen, Cleveland, AccuTemp

Specification:

Unit to be a model 40P-STGL Universe Plus Gas 40-Gallon Tilting Skillet as manufactured by Market Forge and with the following Features: The Market Forge Gas Universe Plus Tilting Skillet shall have a 40-gallon capacity pan body with 126,000 BTU input. Unit shall have an open-leg frame assemblies with manual and power tilt capabilities. The heavy duty construction of our Universe Plus Skillets incorporate sides formed of 10 gage stainless steel and a 5/8" thick stainless steel clad plate that will provide a rigid flat cooking surface with improved heat distribution. The balanced design of the pan allows the operator to easily and quickly tilt to the desired position. The power tilt shall operate smoothly, with manual override that works easily when needed and without the use of tools or drills as required by other manufactures.

Construction: The Universe Plus Skillet has a fully polished stainless steel cooking surface that reduces food from adhering and helps to safely clean the equipment. Gas

burners turn off automatically when the cooking pan is tilted from the horizontal position. The skillet is provided with a heavy-duty spring assisted cover and a condensate vent. The cooking pan and cover are supported by two consoles with a fully welded stainless steel tubular frame system that provides stable support to the unit.

The consoles are completely covered with stainless steel that provides protection to the controls and is also easily cleanable and provides clear access for easy floor cleaning. The closed-base model incorporates an easily removable stainless steel front panel. The sloped front of the pan allows for complete draining of the pan when tilted to 70°. The tilting mechanism includes a precision ground and polished worm for smooth and long lasting tilt operation and positive control with a collapsible hand crank. A power tilting option is available and is also supplied with the collapsible handle for manual override operation if required.

Technical Specifications: Cooking Pan: The cooking pan with integral clad plate cooking surface is welded with full penetration to resist cracking due to expansion and contraction. The polished cooking surface resists product adherence and improves clean-up and appearance. The pan incorporates an easy-pour lip and 5-gallon increment markings. The clad plate cooking surface has integrally welded labyrinth fins for positive control and heat transfer from the reliable atmospheric burners. An interlock switch is provided to turn the burners off when the pan is tilted more than 10° from the normal horizontal position. The spring assisted cover with integral vent, condensate drip guide and full width handle affords effortless operation and will maintain an open position.

Controls: The skillet comes standard with a solid state temperature control with a positive OFF position and 100°- 450° Fahrenheit scale, a pilot light to indicate when the burners are ON, spark pilot ignition system as standard and a 1 hour mechanical timer is included. The optional power tilting mechanism also utilizes an UP/DOWN rocker switch. The manual tilting mechanism uses a collapsible hand crank conveniently located below the control panel. The controls are resistant to dripping and light splashing water (NEMA T-2).

Operation shall be by: The Universe Tilting Plus Skillets model 40P-STGL will be rated at 126,000 BTU at 3.5" W.C. natural gas and 10" W.C. propane gas.

Unit shall be complete with the following options and accessories:

- Pan Support
- Double Pantry Faucet
- Caster Kit with strain relief.
- 48" long 1/2" hot and cold water quick disconnect hoses.
- (1) one Dormont model 1675KITCFS48PS, 48" long 3/4" flexible gas hose with quick disconnect, restraining device and Posi-Set.

Item #: 27 (Base Bid)

Description: Floor Trough

Manufacturer: IMC/Teddy

Model #: FT-3036-PFG

SIS #: T037

Quantity: 1

Alternate Manufacturer: Fabricated

Specification:



Standard design Floor Troughs to be "FT" type as manufactured by IMC/Teddy, constructed of 14-gauge 18-8 type #304 stainless steel, fully-welded and coved-corner construction. All corners shall be fully welded, ground and polished smooth. Troughs shall have built-in pitch toward waste, and anchor straps for securing within floor. All troughs shall be fitted with stainless steel waste cup with removable stainless steel basket for up to 3" waste pipe.

Unit to include DURADEK Pultruded Fiberglass Floor Trough Grating as provided by IMC/Teddy, constructed of gray, compression molded fiberglass. IMC Floor Troughs and Grating are specially designed to provide sanitary carefree use and to permit quick, efficient and thorough cleaning.

Rugged stainless steel construction, engineered to stand up under day-in and day-out abuse.

Unit to be 30" wide and 36" long and located as per plan.

Unit to be complete with "Bee Hive" strainers.

Item #: 28 (Bid Alternate #1)

Description: Range, Four Open Burners

Manufacturer: Vulcan

Model #: V4B36S

SIS #: T037

Quantity: 1

Alternate Manufacturer: Garland, Southbend, Jade

Specification:

Unit to be a 36" wide heavy duty gas range, model V4B36S with standard oven base as manufactured by Vulcan and with the following features: Modular construction for ease of installation. Stainless steel front, plate ledge, front top ledge with pull-out condiment rails, sides, base, stub back and 6" adjustable legs. Stainless steel extra deep crumb tray. Four 33,000 BTU/hr. cast burners with lift-off burner heads. Individual pilots and controls for each burner. Heavy duty cast burner grates, easy lift-off 11" x 17" in front, 14" x 17" in rear. Grates are separate from aeration bowl for ease of cleaning. Standard oven: 50,000 BTU/hr. with porcelain oven bottom, sides and indoor panel. Oven measures 27" w x 27" d x 13" h. Standard oven thermostat adjusts from 150°F - 550°F. Standard oven supplied with one rack. Oven allow for three rack positions. Oven door is heavy duty with counter weight door hinges. 1-1/4" diameter front gas manifold and 1-1/4" rear gas connection, capped. Total input 132,000 BTU/hr.

Exterior Dimensions: 36-3/4" d x 36" w x 36" h on 6" adjustable legs.

Unit to be complete with the following options and accessories:

- Cap and cover front manifolds. (Both ends)
- Set of 4 casters, 6" high (two locking).
- 1-1/4" gas pressure regulator
- 22" high back riser.
- (1) one Dormont model 16125KITCFS48PS, 48" long 1-1/4" flexible gas hose with quick disconnect, restraining device and Posi-Set.

Item #: 29 (1–New in Base Bid, 1-Unit to be included in Bid Alternate # 1)

Description: Combi-Oven, Roll-In

Manufacturer: Piper

Model #: HMG 202 X

SIS #: T037

Quantity: 2

Alternate Manufacturer: Alto-Shaam, Rational

Specification:

Unit to be a model HMG 202 X Gas Fired Combi Steamer as manufactured by Piper Products and with the following features:

Construction Details: Stainless steel 18/10 AISI 304 cooking compartment with long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof. Thermic insulation of 1.38" rock wool. Thermic brake between the cavity and oven front panel, to absorb steel expansion. Double glazed door with large air interspace for heat insulation. Hinged inner glass for cleaning. Locking mechanism with 3 catches; two of them adjustable. Adjustable door hinges. Door opening with progressive brake. Push-in type door seal of heat resistant silicon rubber. Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain. Two hinged fan protection covers for a proper cleaning of cavity back wall and fan wheels. Front removable control panel for easy service. AISI 316 fully insulated steam generator. Oven drain with built-in air gap; it can be plumbed with a permanent connection and it can also be opened for service purposes. Two water inlets (soft and hard water). Connections gathered at the oven right hand side. Supplied with monoblock trolley HKS202 of AISI 304 s. steel construction, with drip tray, holds 20 pans (2.64" distance); 4 polyamide and polyurethane wheels two of them with brakes. High quality worldwide available components. Hand Shower LD25. External connection for meat probe

Gas Heating System: Blown air type for the cavity burner and boiler heating system. Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with display fault. Energy Saving device for reduced energy consumption. High efficiency heat exchanger with expansion cabinet of steel AISI 310 S

Capacity: 1 x HKS202 trolley 20-18x26 sheet pans or 40-12x20 steam table pans and 2.64" shelf spacing. With HKP202 plated meals trolley: 100 plates (12.20") at 2.68" distance.

Safety Features: Cavity safety thermostat. Boiler safety thermostat. Device against pressure built-up in cavity and boiler. Flame detection sensor. Low gas pressure switch. Fan motor thermic protection. Magnetic door switch. Boiler water level probes. Lack of water displayed alarm. Component cooling system.

Each unit shall be complete with the following option and accessories:

- (3) Three model HKS 202 Trolley with Drip Tray
- (30) Thirty model X2100 shelf rack grids.
- (1) One model KL 202 Washing System.
- (1) One Aqua-Pure model SF165 water filtration system for steam equipment with (1) one model HF65 replacement cartridge.

- (1) one Dormont model 1675KITCFS48, 48" long 3/4" flexible gas hose with quick disconnect, and restraining device.

Item #: 30 (Base Bid)

Description: Walk-In Cooler

Manufacturer: American Panel

Model #: Custom

SIS #: T037

Quantity: 1

Alternate Manufacturer: Bally, Thermo-Kool

Specification:

General - Walk-in Cooler shall be constructed of pre-fabricated, modular panels as manufactured by American Panel Corporation, Ocala, Florida. They shall be designed for easy and accurate field assembly, future enlargement by the addition of panels, or dismantling should relocation to an alternate site be desired. Construction shall be in strict compliance with NSF Standard 7.

Panel Construction - All panels shall consist of interior and exterior metal surfaces precision roll formed to exact dimensions with double 90 degree edges to enhance overall panel rigidity. The finished metal surfaces shall be fitted with a tear drop profile gasket and placed in precision tooled fixtures where they are injected with Foamed-in-Place urethane insulation. Curing of the insulating core shall take place at a controlled temperature to provide permanent adhesion to the metal surfaces, to allow uniform foam expansion and to maximize finished panel strength. Panel edges shall have a foamed-in-place low density urethane tongue and groove profile to accurately align panels during installation and to assure an air-tight seal. No structural wood, steel, straps or other non-insulating materials shall be used in panel construction.

Finished panels will be 4" thick and will be provided in 11-1/2", 23", 34-1/2" and 46" widths to conform to project drawings. Corner panels shall be one piece 90 degree angled construction and shall measure 12" x 12" or 12" x 6-1/4" where required. For units with multiple compartments, specially designed "tee" panels shall be provided to form partition wall to outside wall junctures. "Tee" panels shall measure 23" x 12" or 23" x 6-1/4" where required. All panels shall be interchangeable with like panels or standard door frame sections for fast and easy assembly.

Floor Configuration: Unit shall be floorless with Vinyl Screeds.

Door Construction - Entrance doors are constructed similar to other panels and shall be flush mount, magnetic infitting type. Door sections shall be constructed to conform to Underwriters Laboratories Standards for electrical safety and shall bear all appropriate U.L. listing labels. The perimeter of the door and frame shall be built of fiberglass reinforced plastic (FRP) and shall house a door frame heater circuit, flexible bellows type vinyl door gasket with magnetic core, a magnet attracting stainless steel trim strip and flexible adjustable door sweep of EPDM (ethylene propylene diene monomer). Standard door frames shall be equipped with a vapor proof light fixture and globe pre-wired to a rocker type light switch with pilot light, 2-1/2" diameter dial thermometer and a 14 gauge stainless steel threshold plate.

Door hardware shall be die cast zinc with brushed satin finish. Doors shall be mounted with two (2) heavy duty cam lift hinges. Pull handle assembly shall incorporate a keyed

cylinder lock and an inside safety release handle to prevent personnel entrapment. Positive door closing and sealing shall be assisted by a hydraulic closer device.  
Finishes - The interior and exterior finish on all panel surfaces may be manufactured from any combination of the following premium grade aluminum or steel materials.

- A. Interior walls and ceiling to be white 26 gauge stucco galvanized steel.
- B. Exposed Exterior to be white 26 gauge stucco galvanized steel.
- C. Unexposed Exterior to be 26 gauge stucco galvanized steel.
- D. Exterior ceiling to be 26 gauge stucco galvanized steel.
- E. Blast Chiller Interior Walls and Ceiling: 22 gauge stainless steel, #3 finish.

The gauge or thickness of the metal material listed above is rated prior to embossing.

Insulation - Insulation shall be 4" thick high pressure impingement mixed (HPIM), foamed-in-place urethane expanded with HCFC-141b, minimum 2.4 lb. per cubic foot density, fully heat cured and bonded to metal finishes. The thermal conductivity ("K" factor) shall not exceed 0.133 BTU/Hour/Square Foot/Degree Fahrenheit/inch of Thickness. Overall coefficient of heat transfer ("U" factor) shall not exceed 0.033 and the resistance to heat penetration ("R" factor) shall not be less than 30. The insulation shall have a 97% closed cell structure to prevent absorption of liquids. The insulation shall be listed by Underwriters Laboratories as a Class I building material and demonstrate a flame spread rating of 20 or less and smoke developed of 350 or less in accordance with ASTM E-84 Standards. This rating is not intended to reflect hazards presented by this or any other material where under actual fire conditions.

Panel Assembly - Assembly of walk-in shall be accomplished by the use of cam-action locking mechanisms precisely positioned along the outside tongue or groove edges of each panel to exactly correspond with a matching mechanism in the adjacent panel. Cam lock spacing on vertical joints shall not exceed 46" or 23" from the junction of vertical and horizontal joints. Cam locks shall be foamed-in-place and anchored securely in the panel by steel "wings" integral to the lock housing. Cam locks shall be operated through access ports by the use of a hex wrench, thereby, pulling the panels together and establishing an air-tight seal. All access ports shall be located on the walk-in interior to facilitate assembly when close to building structures and shall be covered by vinyl snap-in caps after final assembly, Complete step-by-step assembly instructions and erection drawings shall be supplied.

Warranty - American Panel insulated panel products are warranted for a period of ten (10) years after date of installation to the original user should the panels be installed properly and be used under normal service conditions. After an inspection authorized by the manufacturer, should any part of the product prove to be defective in material or workmanship, it will be repaired or replaced free of charge, F.O.B. factory This warranty does not apply to accessories or components sold or supplied by American Panel but manufactured by other companies who furnish their own warranties. There are no other warranties expressed or implied.

Unit shall come complete with the following options:

See drawings and details for size, door quantity and location and additional information.

- (1) One lot of Trim Strips and Closure panels of the same material of walk-in skin to seal off all points where walk-in meets building walls and ceiling.
- (6) Six Vision Window, 14" x 14" heated, each door.

- (1) One Audio Visual temperature alarm "Walk-In Monitor System 100" with 20' sensor.
- (12) Twelve Door Kickplate, 1/10" aluminum treadplate, 48" High.
- (1) One lot of 36" High Wall Protection (wainscot), 1/10" aluminum treadplate,
- (2) Two Flex. Strip Curtains
- (1) One Heated Pressure Relief Vent, 120 volt, for cooler compartment.
- (2) Two LED Light Fixture, Vapor Proof with Globe & 11.5W LED Bulb to replace standard lights.
- (6) Six LED Light Fixture, Cooler/Freezer, 48" 2-lamp (-40°F or higher operating temp.) to be mounted and wired by Electrical Contractor.
- (1) One lot of Bumper Rail, 2" Ser. 2000 Ecoflex vinyl covers rigid base with end caps as per plan.

Item #: 31 (1–New in Base Bid, 1-Unit to be included in Bid Alternate # 1)

Description: Blast Chiller

Manufacturer: American Panel

Model #: BCCP-1

SIS #: T037

Quantity: 2

Alternate Manufacturer: Bally, Thermo-Kool

**Specification:**

Unit to be a model BCCP-1 HurriChill Blast Chillers as manufactured by American Panel. This unit converts a cooler compartment into a full featured blast chiller with a capacity of up to 250 pounds of food. It shall be complete with all components described below, and includes a detailed instruction manual for on-site assembly and installation. Remote condensing unit shall be supplied separately. An optional strip recorder provides a record of the unit's operating parameters during a cycle and the following holding period.

Performance: The unit employs a dual temperature chilling cycle designed to lower the food core temperature from 160°F to 38°F within 90 minutes. Chilling times will vary depending on the food quantity, initial temperature, density, moisture content, specific heat, and type of container. Throughout the cycle, the air flows at a high velocity in a pattern designed to cool all levels at identical rates. Time/temperature chilling rates meet or exceed all FDA and state regulations. The dual temperature chilling cycle allows use of standard recipes without modification.

Construction: Installation is simplified by the use of four modular assemblies. The electrical components in each assembly are pre-wired and furnished with color-coded quick-connect plugs. The fan and evaporator assemblies each have a mounting frame constructed of welded and polished stainless steel and mounted on adjustable stainless steel legs. Also included are a control panel assembly and a ceiling/plenum assembly. The minimum dimension from ceiling/plenum assembly to the inside top of the box must be 14".

Fan Assembly: The fan assembly includes two high speed fans complete with 16 ga. stainless steel covered cowling shrouds, plastic coated fan guards, a bumper rail and directional air vanes. The vanes are designed to maintain a minimum air velocity of 500 feet per minute at all levels of the evaporator.

Evaporator Assembly: The evaporator is forced convection type and has multiple refrigeration circuits designed specifically for blast chilling operations. The coil is fitted

with a thermostatic expansion valve, a filter dryer and a liquid line solenoid valve. A manual pre-wired electric defrost system is provided and is complete with defrost control. An aluminum filter, set in an 18 ga. stainless steel frame, protects the coil and filters the air before it enters the chilling chamber. The filter frame is mounted with thumb bolts to allow easy removal for cleaning. A drip pan and drain connection are provided.

**Ceiling/Plenum Assembly:** A stainless steel dropped panel creates an air flow plenum between it and the unit's top. It is equipped with a light fixture.

**Microprocessor Control System:** The unit includes a programmable microprocessor control system, which allows the choice of fully automatic operation of the dual temperature chilling cycle, or manual time settings by the operator. Manual defrost by the operator is also available. The system accurately monitors product and air temperatures.

**Defrost:** An automatic defrost cycle is factory preset and will initiate after each 24 hours of operation. A manual defrost override can be selected at any time at the user's discretion.

Unit to be complete with the following options:

- **UV Lights:** An ultraviolet system sterilizes all metal surfaces within the cabinet in a preset time of 30 minutes. The system is not intended to sterilize food.
- **Printer:** A strip recorder provides a record of the unit's operating parameters during a cycle and the following holding period. The information recorded includes date, time, cycle identification, recipe name, and product core temperature at prescribed intervals.
- **Four Food Probes:** One probe is standard. Four food probes can be provided as an option.
- **Automated Report Documentation (ARD) Software Package:** Allows for complete two-way communication between the unit and a remote PC. Supported functions include programming, system diagnostics, operation, and downloading of data for HACCP compliance.
- **On-Site Installation Supervision.**

Item #: 32 (Base Bid)

Description: Blast Chiller/Shock Freezer

Manufacturer: American Panel

Model #: AP24BCF300-3

SIS #: T037

Quantity: 1

Alternate Manufacturer: Irinox, Thermo-Kool

Specification:

Unit to be a model AP24BCF300-3 HurriChill Blast Chiller/Shock Freezer. Unit shall be complete with all required controls and accessories. Remote condensing shall be supplied separately.

**General:** The microprocessor control system provides a choice of operating cycles: soft chilling, hard chilling, shock freezing, holding, sterilizing, defrosting, and heating the core probe. One heated core temperature probe is provided for accurate control of

temperature within the product. An optional strip recorder provides a record of the unit's operating parameters during the cycle and the following holding period. The information recorded includes date, time, cycle identification, product identification, and product core temperature at prescribed intervals. Model AP24BCF300-3 is sized for one mobile rack (not included) holding up to (26) 12" x 20" x 2-1/2" steam pans or up to (13) 18" x 26" sheet pans.

**Performance:** Blast chilling (soft or hard) lowers the food core temperature from 160°F to 38°F within 90 minutes. Shock freezing lowers the core temperature from 160°F to 0°F within 4 hours. Chilling times will vary somewhat, depending on the food quantity, initial temperature, density, moisture content, specific heat, and type of container. The airflow has a high velocity, indirect pattern designed to cool all levels at identical rates. Time/temperature chilling rates meet or exceed all FDA and state regulations.

**Construction:** The chilling cabinet is constructed of polished type 304 stainless steel, with 3-1/4" of CFC-free, high density polyurethane insulation. The interior corners are fully rounded. The door is equipped with a removable magnetic gasket. All motors are sealed ball bearing wash-down type. The cabinet floor is insulated (1/2" CFC-free high density polyurethane) and is provided with an integral 3" long ramp to facilitate access. A minimum 15" clear space is required above the cabinet for service. A minimum 6" clear space is required on the control panel side of the cabinet for service. A minimum 12" clear space is required on the hinge side of the cabinet for door opening.

**Refrigeration System:** The refrigeration system as furnished by manufacturer is complete with all components, including controls, evaporator and blower system. The evaporator is of the forced convection type and designed specifically for blast chilling/shock freezing operation. Air circulation motors, multi-fin and tube type coils, and fan guards are contained within the cabinet. Also included in the cabinet are the liquid line solenoid valve, thermostatic expansion valves, the inlet and outlet connections, and a drain connection. Access to the evaporator for cleaning shall be via a convenient hinged, swing-out ventilator panel. Fan motors have inherent overload protection and the fan blades are guarded to prevent injury.

**Microprocessor Control System:** The solid state electronic control panel is user friendly, easy to reach, and can be set for automatic or manual operation. The heated food probe continuously measures the product temperature during the chilling or freezing cycles. At the end of a freezing cycle the probe can be heated for ease of removal from the frozen product. Easy to read VFD display and buzzer alarm are standard features.

All settings are programmable by the operator. The standard operating cycles include the following:

- **Soft Chilling:** The air temperature is held in the range of 28°F to 35°F, ideal for delicate food items. The chilling cycle is completed when the food core temperature reaches 38°F to 40°F.
- **Hard Chilling:** The air temperature is lowered to 0°F. When the food core temperature reaches 60°F, the air temperature rises to a range of 28°F to 35°F. The chilling cycle is completed when the food core temperature reaches 38°F to 40°F.
- **Shock Freezing:** This cycle is designed to avoid damage to the food structure, keeping the food free of large ice crystals. The air temperature is lowered to and held at -25°F. The freezing cycle is completed when the food core temperature reaches 0°F.
- **Holding:** At the end of any cycle (soft chilling, hard chilling, and shock freezing), the unit will automatically switch to a holding mode which will keep

the food at 38°F (blast chilling) respectively 0°F (shock freezing) until the cycle is stopped.

Additional Features:

- Heated Core Probe: If the product will get under 30°F then you can use this cycle to extract the probes.
- Defrost: An automatic defrost cycle is factory preset and will initiate after each 24 hours of operation. A manual defrost override can be selected at any time at the user's discretion.
- Recipe Names: Up to 150 recipe names can be programmed by the user.

Item #: 33 (Base Bid)

Description: Evaporator Coil, Cooler

Manufacturer: RDT

Model #: ADT-156

SIS #: T037

Quantity: 2

Alternate Manufacturer: OmniTemp

Specification:

As specified under Item # 51.

Item #: 34

Description: Spare Number

Manufacturer: None

Model #: None

SIS #: T037

Quantity: 0

Specification:

Item #: 35

Description: Work Table, Mobile (Existing)

Manufacturer: Existing

Model #: Existing

SIS #: T037

Quantity: 4

Specification:

Existing equipment to be relocated as shown on plan.

All existing equipment to be relocated and set-in-place by owner. Foodservice Equipment Contractor shall include all utility rough-in information on Foodservice



Equipment Rough-In Plans. Coordinate and Verify all utility connections with existing equipment.

Item #: 36 (Base Bid)

Description: Roller Conveyor

Manufacturer: Piper

Model #: SRC-10

SIS #: T037

Quantity: 1

Alternate Manufacturer: Fabricated

Specification:

Unit to be a model SRC-10 Roller conveyor as manufactured by Piper Products. Unit shall be designed for tray makeup utilizing 18" x 26" sheet pans. These conveyor will help for streamline tray assembly for sealing operation. The roller conveyor shall handle compartment or flat bottom trays.

Standard Features:

- Stainless steel frame
- PVC rollers or Nylon rollers
- Stainless steel bullet feet
- Stainless steel "H" frame

Construction: Roller conveyors shall have a 1-7/8" O.D. gray P.V.C. tubing with stainless steel ball bearings. Rollers mounted on stainless steel hex spring loaded shafts. The rollers are spaced on 3" or 4" centers.

Conveyors are supported by a 1-5/8" O.D. 16 gauge stainless steel tubular legs. Stainless steel tubing fits into stainless steel sleeves welded to conveyor frame. Legs are secured to sleeves with allen head set screws. Conveyors come standard with adjustable stainless bullet feet.

Warranty: One year parts and labor.

Unit to be complete with the following options and accessories:

- Unit to be sized for a 18" wide sheet pan.
- Overall length to be 10'-0".
- Unit to be supplied with casters with brakes.

Item #: 37 (By Others)

Description: Automated Packaging System

Manufacturer: Oliver

Model #: 1808 CE

SIS #: T037

Quantity: 1

Specification:

Unit to be supplied by others. Verify and Coordinate all utility requirements.

Equipment to be located and set-in-place by owner. Foodservice Equipment Contractor shall include all utility rough-in information on Foodservice Equipment Rough-In Plans. Coordinate and Verify all utility connections with existing equipment.

Item #: 38 (Bid Alternate # 1)  
Description: Rotary Accumulator  
Manufacturer: Oliver  
Model #: 2218  
SIS #: T037  
Quantity: 1

Specification:

Unit to be included in Bid Alternate # 1, N.I.C. Verify and Coordinate all utility requirements.

Item #: 39 (Base Bid)  
Description: Dunnage Rack  
Manufacturer: Cambro  
Model #: DRS600  
SIS #: T037  
Quantity: 1  
Alternate Manufacturer: None

Specification:

Unit to be model DRS600 S-Series Dunnage Rack as manufactured by Cambro Mfg. Co. Each unit shall be constructed of one-piece, seamless, heavy-duty molded polypropylene and shall be available with solid ribbed tops or slotted tops. Unit load capacity shall range from 1500 – 3000 lbs. The top of each unit shall be 12” from the floor. Units will not rust or corrode. Each unit shall come with one Camlink connector to securely lock racks together. It shall require no assembly and shall be available in 2 colors.

Item #: 40 (Base Bid)  
Description: Dishwasher, Flight-Type  
Manufacturer: Jackson  
Model #: JFT-18-ELE  
SIS #: T037  
Quantity: 1  
Alternate Manufacturer: Champion, Hobart, Insinger

Specification:

Unit to be a model JFT-18-ELE Flight Type Dishwasher as shown on plans and in details, as manufactured by Jackson and with the following features:

- Uses 139.2 gallons (526.9 liters) of water per hour with sanitizing hot water rinse. Final rinse water shall not be pumped and shall operate on the building pressure alone. Manufacturer to include PRV allowing installers to adjust pressure as necessary.
- All tanks and hoods constructed from 16 gauge 304 stainless steel with a No.3 finish and heliarc welded. Upper wash arm manifolds to be fed via internal stainless steel piping. External plastic piping is not acceptable.
- Stainless steel frame, legs and feet.
- Two tank rackless conveyor shall have a maximum capacity of 14,964 dishes per hour at a belt speed of 8.6 (2.6 M) feet per minute. At 6.8 feet (2 M) per minute capacity will be 11,832 dishes per hour.
- Belt width of 29" (737 mm) and a maximum clearance of 25" (635mm) throughout the machine.
- Enclosure panels, hood and doors are stainless steel and double wall insulated to reduce heat dissipation, outside surface temperatures, and noise pollution.
- Insulated access doors for removal, cleaning and servicing.
- L-shape tank(s) design to increase visibility and accessibility for cleaning as well as insure complete tank draining.
- Heated power rinse zone uses fresh rinse water a second time to provide pristine results.
- A sequential digital temperature readout of each tank housed in the door of the electrical control panel. The readouts will constantly display the temperature of the pre-wash, wash, power rinse and final rinse in 5 second intervals.
- A ball valve in the drain line of each tank and interconnected to a common machine drain connection at the load end of the machine.
- Each tank will be automatically filled and maintained by a water level float. Water will be automatically added to the machine when required.
- Block manifold wash arms are easy to remove, clean, and replace with non-clogging convex wash arm jets. Each manifold to include a mechanical device to ensure proper orientation.
- Large, removable scrap screens ABOVE the waterline (except large "bone collector" inside the pre-wash tank)
- Self draining stainless steel pumps, impellers, and housings are readily accessible and serviceable from the front.
- Conveyor belt drive operates at two speeds and is protected by an overload safety device and an automatic shut-down actuator.
- Each door is equipped with a door safety switch to prevent it from running when the door(s) are open. If a door is opened during operation the switch will immediately shut down the machine.
- Operator activated start-stop switches on both the load and unload ends and the control panel.
- Removable insulated rear panels to enclose the unit down to the base frame on both the front and rear of the machine.
- A single, built-in 18" (457mm) diameter indirect vent connection with a 0.19 hp exhaust fan mounted in a cleanable cross duct on the machine for condensate removal and indirect vent connection. Machine to include a timer that shall terminate at a dry contact terminal strip (located inside the control panel) for roof fan control.
- 3" minimum wall clearance.
- Service access from front of machine.

Unit to be complete with the following options and accessories:

- 70° rise electric booster heater.
- Left to Right direction of operation.
- 480/60/3 electrical.
- 36" Loading section.
- 36" Unload section.
- Overall length of machine to be 24'-6"

Manufacturer to provide a spare parts kit with this machine so end user is covered in the event of a parts shortage by the service agent. Parts to include but not limited to; wash pump motor, conveyor drive motor, conveyor drive gear box, overloads, & contactors.

Manufacturer to provide a two year preventative maintenance program that shall be carried out once each quarter by the factory authorized service agent.

Item #: 41 (Base Bid)

Description: Condensate Duct Riser

Manufacturer: Gaylord

Model #: Custom

SIS #: T037

Quantity: 1

Alternate Manufacturer: Avtec, Halton

Specification:

Unit to be size and shape as shown on plan and in detail. Unit to be constructed of 18 gauge, type 300 series stainless steel. Unit to be 18" x 18" and extend from the duct connection on the dishwasher to 4" above the finished ceiling. Top shall be fitted with a 10" x 12" x 2-1/2" high duct collar. A 2" x 2" stainless steel trim collar shall be supplied to trim where duct penetrates ceiling.

Item #: 42 (Base Bid)

Description: Tray Drying Rack

Manufacturer: Piper

Model #: MPR-60-4M

SIS #: T037

Quantity: 2

Alternate Manufacturer: None

Specification:

Unit to be model MPR-60-4M Multi-Purpose Transport and Drying Rack as manufactured by Piper Products and with the following features:

Frame: The vertical uprights and cross bracing are 1" x 2" x .100" thick extruded aluminum channels, welded to form a rigid frame. A solid reinforced top of .080" thick aluminum sheet is welded to the cross bracing.

Shelves: The shelves consist of extruded aluminum interlocking solid panels with 5/8" high raised guides and .090" thick walls. The guides are 1-1/2" on center to separate pans or trays inserted vertically.

Pan Supports: Each level has removable sections of 1/4" diameter chromium plated wire dividers to support the pans or trays.

Casters: The unit is mounted on four 5" diameter, heavy duty, double ball bearing swivel casters. Two casters are fitted with brakes.

Dimensions: 62" wide x 23" deep x 74" high.

Shipping Weight: 243 lbs.

Item #: 43 (Base Bid)

Description: Sink, 3-Compartment

Manufacturer: Fabricated

Model #: Custom

SIS #: T037

Quantity: 1

Specification:

Unit to be shape and size as shown on plan and in detail. Unit to feature 14 gauge stainless steel. All vertical and horizontal corners to be coved on a 3/4" radius, meeting in spherical sections. Polished to a #4 satin finish. Front of unit to be totally flush welded. Backsplash to be 10" high. Unit to have a 180 degree raised rolled rim. 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 rest on stainless steel legs, stainless steel gussets, and stainless steel adjustable bullet feet. Undershelves below each drainboard shall be 16 gauge stainless steel with 1-1/2" channel edge, 1/2" return with corners notched and welded to legs 10" above floor. Unit shall come complete with three (3) 2" lever operated waste assemblies with built-in overflows, and two (2) T&S model B-0231-CC splash mounted faucet. Each sink bowl to measure 20" x 28" x 14" deep. Drainboards to be approximately 30" long. Overall length to be 10'-0".

Item #: 44

Description: Pot and Pan Washer (Existing)

Manufacturer: Existing

Model #: Existing

SIS #: T037

Quantity: 1

Specification:

Existing equipment to be relocated as shown on plan. Verify all utilities.

All existing equipment to be relocated and set-in-place by owner. Foodservice Equipment Contractor shall include all utility rough-in information on Foodservice Equipment Rough-In Plans. Coordinate and Verify all utility connections with existing equipment.

Item #: 45  
Description: Condensate Hood (Existing)  
Manufacturer: Captive-Aire  
Model #: VH1  
SIS #: T037  
Quantity: 1

Specification:

Existing equipment to be relocated as shown on plan. Verify all utilities.  
All existing equipment to be relocated and set-in-place by owner. Foodservice Equipment Contractor shall include all utility rough-in information on Foodservice Equipment Rough-In Plans. Coordinate and Verify all utility connections with existing equipment.

Item #: 46 (Base Bid)  
Description: Mop Sink  
Manufacturer: Advance/Tabco  
Model #: 9-OP-20  
SIS #: T037  
Quantity: 1  
Alternate Manufacturer: Eagle, Fabricated

Specification:

Unit to be model 9-OP-20 Mop Sink as manufactured by Advance/Tabco and with the following features: Floor mounted unit eliminates the need of lifting heavy containers. No-Drip die formed recessed V-edge on three sides with a tile edge furnished on the rear. Sink bowl is seamless and DEEP DRAWN designed. DEEP DRAWN bowls having large liberal radii with a minimum dimension of 3" and rectangular in design for increased capacity.  
Construction: All TIG welded. Welded areas blended to match adjacent surfaces and to a satin finish.  
Mechanical: Supply is 1/2" hot and cold. Drain is cast brass with 2" IPS male threads. Stainless steel drain body is designed for a lead caulk joint to a 2" drain pipe.  
Material: Entire unit is 16 gauge type 304 series stainless steel.

Accessories: Unit shall be equipped with (1) one model # K-240 service faucet, (1) one model # K-242 mop hanger, (1) one model # K-244 hose and hanger, and (1) one model K-288L 16" high left side and back splashes.

Item #: 47  
Description: Spare Number  
Manufacturer: None  
Model #: None  
SIS #: T037  
Quantity: 0

Specification:

Item #: 48  
Description: Spare Number  
Manufacturer: None  
Model #: None  
SIS #: T037  
Quantity: 0

Specification:

Item #: 49 (Base Bid)  
Description: Walk-In Cooler  
Manufacturer: American Panel  
Model #: Custom  
SIS #: T037  
Quantity: 1  
Alternate Manufacturer: Bally, Thermo-Kool

Specification:

Walk-in shall be constructed of pre-fabricated, modular panels as manufactured by American Panel Corporation, Ocala, Florida. They shall be designed for easy and accurate field assembly, future enlargement by the addition of panels, or dismantling should relocation to an alternate site be desired. Construction shall be in strict compliance with NSF Standard 7.

Panel Construction - All panels shall consist of interior and exterior metal surfaces precision roll formed to exact dimensions with double 90 degree edges to enhance overall panel rigidity. The finished metal surfaces shall be fitted with a tear drop profile gasket and placed in precision tooled fixtures where they are injected with Foamed-in-Place urethane insulation. Curing of the insulating core shall take place at a controlled temperature to provide permanent adhesion to the metal surfaces, to allow uniform foam expansion and to maximize finished panel strength. Panel edges shall have a foamed-in-place low density urethane tongue and groove profile to accurately align panels during installation and to assure an air-tight seal. No structural wood, steel, straps or other non-insulating materials shall be used in panel construction.

Finished panels will be 4" thick and will be provided in 11-1/2", 23", 34-1/2" and 46" widths to conform to project drawings. Corner panels shall be one piece 90 degree angled construction and shall measure 12" x 12" or 12" x 6-1/4" where required. For units with multiple compartments, specially designed "tee" panels shall be provided to form partition wall to outside wall junctures. "Tee" panels shall measure 23" x 12" or 23" x 6-1/4" where required. All panels shall be interchangeable with like panels or standard door frame sections for fast and easy assembly.

Floor Configuration: Floorless with Vinyl Screeds.

Door Construction - Entrance doors are constructed similar to other panels and shall be flush mount, magnetic infitting type. Door sections shall be constructed to conform to Underwriters Laboratories Standards for electrical safety and shall bear all appropriate

U.L. listing labels. The perimeter of the door and frame shall be built of fiberglass reinforced plastic (FRP) and shall house a door frame heater circuit, flexible bellows type vinyl door gasket with magnetic core, a magnet attracting stainless steel trim strip and flexible adjustable door sweep of EPDM (ethylene propylene diene monomer). Standard door frames shall be equipped with a vapor proof light fixture and globe pre-wired to a rocker type light switch with pilot light, 2-1/2" diameter dial thermometer and a 14 gauge stainless steel threshold plate.

Door hardware shall be die cast zinc with brushed satin finish. Doors shall be mounted with two (2) heavy duty cam lift hinges. Pull handle assembly shall incorporate a keyed cylinder lock and an inside safety release handle to prevent personnel entrapment. Positive door closing and sealing shall be assisted by a hydraulic closer device.

Finishes - The interior and exterior finish on all panel surfaces may be manufactured from any combination of the following premium grade aluminum or steel materials.

- A. Interior walls and ceiling to be 26 gauge white stucco galvanized steel.
- B. Exposed Exterior to be 26 gauge white stucco galvanized steel.
- C. Unexposed Exterior to be 26 gauge stucco acrylume.

The gauge or thickness of the metal material listed above is rated prior to embossing.

Insulation - Insulation shall be 4" thick high pressure impingement mixed (HPIM), foamed-in-place urethane expanded with HCFC-141b, minimum 2.4 lb. per cubic foot density, fully heat cured and bonded to metal finishes. The thermal conductivity ("K" factor) shall not exceed 0.133 BTU/Hour/Square Foot/Degree Fahrenheit/inch of Thickness. Overall coefficient of heat transfer ("U" factor) shall not exceed 0.033 and the resistance to heat penetration ("R" factor) shall not be less than 30. The insulation shall have a 97% closed cell structure to prevent absorption of liquids. The insulation shall be listed by Underwriters Laboratories as a Class I building material and demonstrate a flame spread rating of 20 or less and smoke developed of 350 or less in accordance with ASTM E-84 Standards. This rating is not intended to reflect hazards presented by this or any other material where under actual fire conditions.

Panel Assembly - Assembly of walk-in shall be accomplished by the use of cam-action locking mechanisms precisely positioned along the outside tongue or groove edges of each panel to exactly correspond with a matching mechanism in the adjacent panel. Cam lock spacing on vertical joints shall not exceed 46" or 23" from the junction of vertical and horizontal joints. Cam locks shall be foamed-in-place and anchored securely in the panel by steel "wings" integral to the lock housing. Cam locks shall be operated through access ports by the use of a hex wrench, thereby, pulling the panels together and establishing an air-tight seal. All access ports shall be located on the walk-in interior to facilitate assembly when close to building structures and shall be covered by vinyl snap-in caps after final assembly, Complete step-by-step assembly instructions and erection drawings shall be supplied.

Warranty - American Panel insulated panel products are warranted for a period of ten (10) years after date of installation to the original user should the panels be installed properly and be used under normal service conditions. After an inspection authorized by the manufacturer, should any part of the product prove to be defective in material or workmanship, it will be repaired or replaced free of charge, F.O.B. factory This warranty does not apply to accessories or components sold or supplied by American Panel but manufactured by other companies who furnish their own warranties. There are no other warranties expressed or implied.



Unit shall come complete with the following options:

- See drawings and details for size, door quantity and location and additional information.
- (1) One lot of Trim Strips and Closure panels of the same material of walk-in skin to seal off all points where walk-in meets building walls and ceiling.
  - (1) One Vision Window, 14" x 14" heated, each door.
  - (1) One Audio Visual temperature alarm "Walk-In Monitor System 100" with 20' sensor.
  - (2) Two Door Kickplate, 1/10" aluminum treadplate, 36" High.
  - (1) One lot of 36" High Wall Protection (wainscot), 1/10" aluminum treadplate,
  - (1) One Flex. Strip Curtains
  - (1) One Heated Pressure Relief Vent, 120 volt, for cooler compartment.
  - (1) One LED Light Fixture, Vapor Proof with Globe & 11.5W LED Bulb to replace standard lights.
  - (3) Three LED Light Fixture, Cooler/Freezer, 48" 2-lamp (-40°F or higher operating temp.) to be mounted and wired by Electrical Contractor.
  - (1) One lot of Bumper Rail, 2" Ser. 2000 Ecoflex vinyl covers rigid base with end caps as per plan.
  - (1) One Corner Guard, 1/10" diamond treadplate.

Item #: 50 (Base Bid)

Description: Evaporator Coil, Cooler

Manufacturer: RDT

Model #: ADT-180

SIS #: T037

Quantity: 1

Alternate Manufacturer: OmniTemp

Specification:

As specified under Item # 51.

Item #: 51 (Base Bid)

Description: Refrigeration Rack System

Manufacturer: RDT

Model #: IRW2-6

SIS #: T037

Quantity: 1

Alternate Manufacturer: OmniTemp

Specification:

Unit to be a multi compressor, air-cooled refrigeration rack system as shown on plans and in details with the trade name "RDMC3-6," as manufactured by Refrigeration Design Technologies (rdt), 1808 FM Road 66, P.O. Box 622, Waxahachie, Texas 75168. Phone: (972) 937-3215; Fax: (972) 937-0970. . The refrigeration package shall be a pre-engineered and factory assembled with the following features:

1. Air-Cooled Refrigeration System:

A. The RDT UL-Listed "Air-Cooled" Refrigeration system shall be housed in a single, weather protected stainless steel enclosure, the frame and enclosure supports shall be fabricated of tubular steel, entire frame shall be pre-assembled welded, cleaned and painted with two coats of polyurethane. The condenser shall be multi circuited with aluminum fin copper tube and shall be designed for 10 degrees to 20 degrees td. Condenser fan motors shall be mounted within the enclosure, suction line for low temperature units must be insulated with armaflex.

Each unit shall be equipped with a ball-bearing fan motor, adjustable head pressure control crankcase heater, suction filter, sight glass drier, liquid line inlet and outlet valve, defrost cycle and stainless superhose connections.

Compressors shall be scroll or semi-hermetic type and factory assembled to operate with refrigerant R-404a.

2. Evaporator Coils:

A. Evaporator coils shall be direct expansion type fabricated of copper tubes with aluminum fins.

B. All evaporator coils shall be provided with solenoid valve, thermostatic expansion valve suction "P" trap and thermostat.

C. (2) two model ADT-156 shall be supplied for Item # 33, and (1) one model ADT-180 shall be supplied for Item # 50. (4) four model WK-155 shall be supplied for Item # 52.

3. Electrolysis Prevention:

A. Each unit shall be equipped with a dielectric union or flexible rubber connection at the water entry point to prevent electrical conduction and extend equipment life. Dielectric unions shall be used to connect the water entry point to building water supply.

4. Pre-Piping:

A. All refrigerant lines shall be extended to one side of the package in a neat and orderly manner.

B. All tubing shall be securely supported and anchored with non-corrosive-coated clamps.

C. Joints must be welded not soldered.

D. All piping and controls shall be factory pressure tested with nitrogen at 300 PSI.

5. Control Panel:

A. The panel shall be delivered complete with optional main fused disconnect, circuit breakers contactors and time clocks (where required) wired for single point power connection.

General Information: Contractors shall verify all dimensions and coordinate with other trades. Installation shall be performed according to legal codes.

Refrigeration Contractor:

All copper tubing to be refrigerant grade. A.C.R or type "L" Welding should be used for all refrigerant piping. Silver solder or soft solder is not acceptable. All piping to be pressure tested with nitrogen at 300 psi after the condensing unit and coil have been connected, the balance of the system shall be leak tested with the valves open at 200 psi. The complete system shall be evacuated with a vacuum pump. Each unit should be

charged tested and adjusted to assure operation. Refrigeration contractor should provide and install the drain-line heater in freezer. Heater shall be connected by electrical contractor.

Electrical Contractor:

Electrical contractor to provide power for refrigeration package and connect control and defrost system as called for in the wiring diagram. Electrical contractor to provide 7-wire color-coded service from the time clock at the refrigeration package to blower coil in fixture when electric defrost is used, either cooler or freezer. Electrical contractor to connect drain-line heater in the freezer.

Item #: 52 (Base Bid)

Description: Evaporator Coil

Manufacturer: RDT

Model #: WK-155

SIS #: T037

Quantity: 4

Specification:

As specified under Item # 51.

Item #: 53 (Bid Alternate #1)

Description: Temperature Monitoring System

Manufacturer: E-Controls

Model #: Custom

SIS #: T037

Quantity: 1

Specification:

Unit to be included in Bid Alternate # 1, N.I.C. Verify and Coordinate all utility requirements.

Item #: 54 (Base Bid)

Description: Sheet Pan Rack

Manufacturer: Channel

Model #: Misc./5B/CC/009

SIS #: T037

Quantity: 50

Alternate Manufacturer: None

Specification:

Unit to be a custom made Sheet Pan Rack as manufactured by Channel Manufacturing and with the following features:

Applications: Mobile multi-purpose racks for holding, storing and transporting of both plastic and aluminum. 18 X 26 Bun Pans, and 18 X 13 Bun Pans.

Construction: Heli arc welded, heavy duty, high tensile extruded aluminum. Type 6063-T5 alloy. Lifetime guarantee.

Tray Slides: Slides are 1" x 1-1/2" x .10" extruded aluminum angle heli-arc welded to frame. Bottom load design.

Frame and Cross Supports: Vertical and horizontal frame sections are extruded 1-1/4" tubular aluminum.

Casters: Platform type 5" x 2" w/ Zerk grease fittings, full swivel design. Non-marking polyurethane wheel. Caster plates are securely bolted to frame to facilitate replacements.

Pan Accommodations: Unit to be designed to accommodate 20 full-size sheet pans with a 2-3/4" pan spacing.

Unit to be 21-1/2" wide, 26" deep, and 64" high.

Unit shall be complete with the following options:

- /5B – Heavy Duty Caster Brakes (2)
- /CC – Card Clip
- /009 – Pan Stop

Item #: 55 (Base Bid)

Description: Dish/Tray Cart

Manufacturer: Piper

Model #: D162-23

SIS #: T037

Quantity: 36

Alternate Manufacturer: None

Specification:

Unit to be a model D162-23 Extra low, under-counter dish carts, one compartment, unheated as manufactured by Piper Products and with the following features:

Cabinet: The cabinet is constructed of all welded 18 ga. stainless steel, with all edges flanged for rigidity. The cabinet includes one or two canted shelves with enclosed ends and full height back at an angle to support dishware, with all interior corners coved to a 1/2" radius. The shelves are set 8" above the floor and are provided with 1/2" diameter holes to permit drainage when the cart is washed.

Casters: The unit is mounted on four 4" diameter heavy duty, double ball bearing swivel casters.

Model D162-23 shall be equipped with a 20 ga. stainless steel hinged top cover and with transparent plastic, removable, double sliding doors stacked in vertical tracks and provided with lift handle and latch.

Size and Model Number to be verified and coordinated with the Tray Size chosen by the owner.

Units to be complete with the following options and accessories:

- PB – Perimeter bumpers.
- Y5 – Polyurethane 5" casters, set of four with ball bearing seals.
- WB – Two casters with brakes.

**---END OF SECTION---**