

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. All plumbing fixtures to be in compliance with S.3874 (The Reduction of Lead in Drinking Water Act)

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

Description: Mop Sink

Manufacturer: Advance/Tabco

Model #: 9-OPC-84

SIS #: T037

Quantity: 1

Specification:

Unit to be model 9-OPC-84 mop sink cabinet as manufactured by Advance Tabco with the following features: 16" x 20" x 12" Sink Bowl with drain. Louvered Side Panels for ventilation. Single Left-Hinged Door. Fixed stainless steel utility shelf. 2 mop holders (1 on each side). Construction is all TIG welded. Welded areas blended to match adjacent surfaces and to a satin finish.

Unit to include one (1) model K-240 service faucet.

Item #: 2

Description: Water and Ice Station

Manufacturer: Delfield

Model #: 204-P

SIS #: T037

Quantity: 1

Specification:

Unit to be model 204-P water and ice station as manufactured by Delfield with the following features: Top is 18 gauge stainless steel, has 1.37" overhang all around. Pitcher filler is 13-1/2" high over die-stamped drain opening fitted with chrome-plated wire strainer. Ice bin opening is die-stamped with .19" raised edge, measures 10-1/2" x 15-1/8", has one-piece lift off stainless steel cover. Bin liner is high-impact ABS plastic, has coved corners and is pitched to 1"-dia. drain. Sides and bottom of bin insulated with high-density polyurethane. Exterior is 24 gauge galvanized steel.

Item #: 3

Description: Coffee Brewer (By Others)

Manufacturer: By Others

Model #: By Others

SIS #: T037

Quantity: 1

Specification:

Equipment to be supplied and installed by others.

Item #: 4

Description: Underbar, Drainboard/Storage Cabinet

Manufacturer: Krowne

Model #: 18-GSB3
SIS #: T037
Quantity: 1

Specification:

Unit to be model 18-GSB3 underbar drainboard and storage cabinet as manufactured by Krowne Manufacturing and with the following features: Drainboard to be 20 gauge embossed stainless steel reinforced with welded braces every 6 inches. 3/4" radius on all vertical and horizontal edges. Front apron to be 20 gauge stainless steel clad over 20 gauge galvanized steel. Backsplash to be 22 gauge stainless steel. Sides to be 20 gauge stainless steel. Middle shelf to be 20 gauge stainless steel. Back to be 20 gauge galvanized steel. Bottom to be 20 gauge stainless steel. Legs to be 1-5/8" tubular 16 gauge galvanized steel with grey plastic bullet foot. Plumbing to be 1" IPS drain connection.

Item #: 5
Description: Blender Station/Dump Sink
Manufacturer: Krowne
Model #: 18-12BD
SIS #: T037
Quantity: 4

Specification:

Unit to be model 18-12BD Blender Station and Dump Sink as manufactured by Krowne and with the following features: Sink Bowls to be 20 gauge stainless steel. 12" Model has 10" x 12" x 7" deep bowl with a 1-1/2" drain located in center. Backsplash and shelf to be 22 gauge stainless steel. Sides to be 18 gauge stainless steel. Back and Bottom to be 20 gauge galvanized steel. Legs to be 1-5/8" tubular 16 gauge galvanized steel with grey plastic bullet foot. Duplex outlet located underneath. Plumbing to be 1/2" IPS hot and cold water. 1-1/2" IPS drain connection. Faucet to be 4" center wall mount faucet.

Item #: 6
Description: Ice Bin
Manufacturer: Krowne
Model #: 18-36DP-7
SIS #: T037
Quantity:

Specification:

Unit to be model 18-36DP-7 Standard Ice Bin as manufactured by Krowne Metal Corporation and with the following features: Interior to be 20 gauge 304 series stainless steel. 3/8" radius corners welded and sealed. Cold Plate to be cast aluminum post mix plate with seven circuits. Plate is sealed into bottom. Each circuit is 5/16" OD stainless steel tubing. Two full with remainder to be half circuits. Bump and swedge fittings on ends. Front apron to be 22 gauge 304 series stainless steel clad over 20 gauge galvanized steel. Backsplash to be 22 gauge 304

series stainless steel clad over 20 gauge galvanized steel. Sides to be 24 gauge 304 series stainless steel. Back and Bottom to be 20 gauge 304 series stainless steel. Legs to be 1-5/8" tubular 16 gauge galvanized steel with grey plastic bullet foot. Plumbing to be 1/2" IPS drain connection with cold plate (4" nipple provided).

Item #: 7

Description: Underbar, Speedrail, Double

Manufacturer: Krowne

Model #: RD-60

SIS #: T037

Quantity: 1

Specification:

Unit to be model RD-60 underbar double speed rail as manufactured by Krowne manufacturing and with the following features: Front apron to be 20 gauge stainless steel clad with black sound deadening ABS polymer plastic. Sides to be 16 gauge stainless steel. Bottom to be 20 gauge stainless steel clad with black sound deadening ABS polymer plastic.

Item #: 8

Description: Underbar, Drainboard

Manufacturer: Krowne

Model #: 18-GS24

SIS #: T037

Quantity: 1

Specification:

Unit to be model 18-GS24 underbar drainboard as manufactured by Krowne Metal Corporation and with the following features: Drainboard to be 20 gauge embossed stainless steel reinforced with welded braces every 6 inches. 3/4" radius on all vertical and horizontal edges. Front Apron to be 22 gauge stainless steel clad over 20 gauge galvanized steel. Backsplash to be 22 gauge stainless steel. Sides to be 20 gauge stainless steel. Back and bottom to be 20 gauge galvanized steel. Legs 1-5/8" tubular 16 gauge galvanized steel with grey plastic bullet foot. Plumbing 1" IPS drain connection.

Item #: 9

Description: Sheet Pan Rack (Existing)

Manufacturer: Existing

Model #: Existing

SIS #: T037

Quantity: 1

Specification:

Existing equipment to be relocated as per plan.

Item #: 10

Description: Beer Tower (By Others)

Manufacturer: By Others

Model #: By Others

SIS #: T037

Quantity: 1

Specification:

Equipment to be supplied and installed by others.

Item #: 11

Description: Underbar, Hand Sink

Manufacturer: Krowne

Model #: 21-1C

SIS #: T037

Quantity: 1

Specification:

Unit to be model 21-1C Hand Sink as manufactured by Krowne with the following features: Soap dispenser to have a spout that spout removes from top for easy filling. Chrome plated spout with plastic soap reservoir below. Towel dispenser allows for paper towels easily accessed from below with front door. Door swings open for refilling. Sink bowl to be 20 gauge stainless steel. 10" x 14" x 7" deep bowl. 1-1/2" radius on all vertical and horizontal corners. Furnished with a 1-1/2" stainless steel drain. Front apron to be 22 gauge stainless steel. Backsplash to be 22 gauge stainless steel. Sides to be 20 gauge stainless steel. Back and bottom to be 20 gauge galvanized steel. Legs to be 1-5/8" tubular 16 gauge galvanized steel with grey plastic bullet foot. Plumbing 1/2" IPS hot and cold water. 1-1/2" IPS drain connection. Faucet to be 4" center deck mount faucet.

Item #: 12

Description: Underbar, 3-Compartment Sink (Existing)

Manufacturer: Existing

Model #: Existing

SIS #: T037

Quantity: 1

Specification:

Existing equipment to be installed and relocated as per plan.

Item #: 13

Description: Dishwasher, Undercounter (By Others)

Manufacturer: By Others

Model #: By Others

SIS #: T037

Quantity: 1

Specification:

Equipment to be supplied and installed by others.

Item #: 14

Description: Back Bar Cooler

Manufacturer: True

Model #: TBB-24-60

SIS #: T037

Quantity: 1

Specification:

Unit to be model TBB-24-60 back bar cooler as manufactured by True. Design: True's refrigerated back bar coolers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble free service.

Refrigeration System: Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant. Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F. Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True merchandisers a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature pull down of warm product, colder holding temperatures and faster recovery in high use situations. Condensing unit accessed from behind front grill, slides out for easy cleaning and maintenance.

Cabinet Construction: Exterior - heavy duty, wear resistant laminated black vinyl front and sides. Matching black aluminum back. All stainless steel counter top. Interior - stainless steel floor with 1/2" reinforced lip and heavy gauge galvanized steel walls. Door threshold protector prevents damage to cabinet from routine loading of product. Insulation - entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP). Welded, heavy duty steel frame rail black powder coated for corrosion protection.

Doors: Wear-resistant laminated black vinyl exterior with heavy gauge galvanized steel liner. Each door fitted with 12" long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment. Positive seal doors. Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning. Door locks standard.

Shelving: Four (4) adjustable, heavy duty, black PVC coated wire shelves 17 3/8"L x 18"D. Four (4) chrome plated shelf clips included per shelf. Aluminum shelf support pilasters. Shelves are adjustable on 1/2" increments.

Lighting: Fluorescent interior lighting. Safety shielded.

Model Features: Evaporator is epoxy coated to eliminate the potential of corrosion. Designed to accommodate a variety of beer kegs. Listed under NSF-7 for the storage and/or display of packaged or bottled product.

Electrical: Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase - 15 amp dedicated outlet. Cord and plug set included.

Item #: 15

Description: Work Table with Double Overshelf

Manufacturer: Advance/Tabco

Model #: SS-304/ODS-12-48/US-30-48

SIS #: T037

Quantity: 1

Specification:

Unit to be model SS-304/ODS-12-48/US-30-48 Work Table with double overshelf as manufactured by Advance/Tabco with the following features: Top is furnished with 1-5/8" sanitary rolled rim edges on 4 sides with rounded "bull nosed" corners. Three hat channels stud welded to reinforce & maintain a level working surface. Pre-engineered welded angle adapters insure ease of future drawer installation. Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershelf is adjustable.

Construction: All TIG welded. Exposed weld areas polished to match adjacent surfaces. Entire top mechanically polished to a satin finish. Top is sound deadened. Stud welded hat section reinforces and maintains a level working surface. Gussets welded to support hat sections.

Material: Top shall be 14 gauge stainless steel type "304" series. Shelf to be 18 gauge stainless steel. Legs to be 1-5/8" diameter tubular stainless steel with stainless steel gussets and 1" adjustable metal bullet feet.

Unit to be complete with one (1) ODS-12-48 table-mounted overshelf and one (1) model US-30-48 stainless steel undershelf.

Item #: 16

Description: Slant Rack Shelf

Manufacturer: Advance/Tabco

Model #: DT-6R-12

SIS #: T037

Quantity: 1

Specification:

Unit to be model DT-6R-12 Traditional Design Sorting Shelf as manufactured by Advance/Tabco. Unit to feature a solid die formed wall mounted rack shelf with solid end brackets. Unit construction to be TIG welded with exposed areas blended to a satin finish. Unit to be constructed of 16 gauge type 300 series stainless steel. Unit to be 22" long and have a rack capacity of 2.

Item #: 17

Description: Shelving Unit

Manufacturer: Focus

Model #: Epoxy

SIS #: T037

Quantity: 3

Specification:

The open wire design of these heavy gauge epoxy coated shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration. Shelving can change as quickly and by using various sizes, hundreds of shelving configurations become possible. Posts with the double groove visual guide feature, have circular grooves at 1" (25mm) intervals and are numbered at 2" (50mm) intervals. A tapered split sleeve (plastic) snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves to lock on the shelf. Shelf is assembled in minutes without the use of any special tools. Shelf ribs run front to back, allowing for items to be slid on and off shelves smoothly. Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post. Bolt levelers compensate for uneven surfaces. Each shelf up to 48" in length is rated to support up to 800 lbs. of uniformly distributed weight. Shelves longer than 48" support 600 lbs.

- Two (2) units at 21" x 36" x 74" high. Unit to consist of four (4) model FG074G epoxy posts and four (4) model FF2136G shelves.
- One (1) unit at 21" x 48" x 74" high. Unit to consist of four (4) model FG074G epoxy posts and four (4) model FF2148G shelves.

Item #: 18

Description: Dishtable, Clean

Manufacturer: Advance/Tabco

Model #: DTC-S30-84L

SIS #: T037

Quantity: 1

Specification:

Unit to be size and shape as shown on plan and in detail. Unit to feature 14 gauge stainless steel, type 304 18/8, and polished to a #4 satin finish. All seams to be welded, ground smooth and polished. Top shall be turned up 3" and finished with a 1-1/2" sanitary rolled edge. All horizontal and vertical bends to be rounded to a 3/4" radius with all intersections to have coved corners. Splash to be 10" high with 2" return to wall at 45 degrees. Table to have stainless steel legs with stainless steel under shelf model DTA-SS-54. Unit to have stainless steel gussets and stainless steel adjustable bullet feet.

Item #: 19

Description: Condensate Hood

Manufacturer: CaptiveAire

Model #: 4824VHB-G

SIS #: T037

Quantity: 1

Specification:

Heat/Condensate hood is a single vent hood used for non-grease applications for the removal of heat, vapor, etc. Hood shall have the size, shape and performance specified on the drawings.

Construction shall be type 304 stainless steel on hoods with gutters and 430 stainless steel on hoods without gutters. Finish shall be #3 or #4 polish where exposed. Hood shall be wall or island type with fully welded 10 gauge corner hanging angles. Corner hanging angles have a .625 x 1.500 slot pre-punched at the factory; this allows hanging rods to be used for quick and safe installations. Hanging rod and connection is provided by and installed by others.

The hood manufacture shall supply complete submittal drawings including hood section views(s) and hood plan view(s). These drawings must be made available to the engineer, architect and owner for their use in construction, operation and maintenance.

Exhaust duct collar to be 4" high with 1" flanges. Duct sizes, CFM and static pressure requirements shall be as shown on the drawings.

Item #: 20

Description: Dishwasher with Booster Heater (By Others)

Manufacturer: By Others

Model #: By Others

SIS #: T037

Quantity: 1

Specification:

Equipment to be supplied and installed by others.

Item #: 21

Description: Dishtable with Pot Sink

Manufacturer: Advance/Tabco

Model #: DTC-3-2020-108R

SIS #: T037

Quantity: 1

Specification:

Unit to be model DTC-3-2020-108R dishtable with pot sink as manufactured by Advance/Tabco. Features: 3 Compartment Sinks. Tile edge for ease of installation. One piece Deep Drawn sink bowls with large liberal 3" radius. Sink bowls positioned to optimize maximum work surface area. Construction: All TIG welded. 16 Gauge Stainless Steel (14 Gauge Upgrade Available). Stainless Steel Legs and Cross Bracing. Stainless Steel Bullet Feet. Gussets welded to Stainless Steel Channels. Welded areas blended to match adjacent surfaces and to a satin finish. Mechanical: Faucet holes in splash punched on 8" centers. Waste drains are 1 1/2" IPS and are included.

Unit to include the following options and accessories:

- One (1) model K-105 splash mounted faucet.
- One (1) model K-116 pre-rinse faucet.
- Three (3) model K-15 twist handle operated drain with overflow.
- Two (2) model K-2C 5/8" poly-vance sink cutting board for 16" x 20" bowls.

- One (1) model DTA-69 scrap basket.

Item #: 22

Description: Hand Sink

Manufacturer: Advance/Tabco

Model #: 7-PS-50

SIS #: T037

Quantity: 1

Specification:

Unit to be model 7-PS-50 hand sink as manufactured by Advance/Tabco with the following features: One (1) piece deep drawn sink bowl design. Countertop die formed recessed edge offers the ultimate in design and function. All sink bowls have a large liberal radii with a minimum dimension of 2" and rectangular in design for increased capacity. Material: Heavy gauge type 304 series stainless steel. Wall mounting bracket is stainless steel and of offset design. All fittings are brass/nickel plated unless otherwise indicated. Mechanical: Faucet supply is 1/2" IPS male thread hot and cold. Model # K-59 splash mounted 4" O.C. gooseneck faucet chrome plated furnished with aerator. Model # K-6 stainless steel basket drain 1-1/2" IPS. Sink bowl is 10" x 14" x 5" deep. Construction: All TIG welded. Welded areas blended to match adjacent surfaces and to a satin finish. Die formed countertop edge with a 3/8" no-drip offset. One sheet of stainless steel is used. There are no welded seams other than corners.

Item #: 23

Description: Refrigerator, 2-Section (Existing)

Manufacturer: Existing

Model #: Existing

SIS #: T037

Quantity: 1

Specification:

Existing equipment to be relocates as per plan.

Item #: 24

Description: Exhaust Hood System

Manufacturer: CaptiveAire

Model #: 5424ND-2-PSP-F

SIS #: T037

Quantity: 1

Specification:

Unit to be size and shape as shown on plans and in details.

Description: The model 5424ND-2-PSP-F is a Type I, wall mounted exhaust canopy used for collection and removal of grease-laden vapors and smoke over all types of restaurant equipment.

Application: The hood shall provide flexibility in designing kitchen ventilation equipment and shall be tested and listed for use over 450°F light/medium duty cooking surfaces; 600°F heavy duty cooking surfaces; and up to 700°F extra heavy duty cooking surfaces.

Construction: The hood shall be constructed of type 430 stainless steel with #3 or #4 polish where exposed. All seams shall be welded or in conformance with UL 710 standards. Unexposed surfaces shall be constructed of aluminized steel, Individual component construction shall be determined by manufacturer and ETL, Construction shall be dependent on the structural application to minimize distortion and other defects. All seams, joints and penetrations of the hood where grease-laden vapors and exhaust gases are present must be liquid-tight, continuous external weld in accordance with NFPA 96.

The hood shall be constructed to include: A double wall insulated front to eliminate condensation and increase rigidity. The insulation shall have a flexural modulus of 475 EI, meet UL 181 requirements and be in accordance with NFPA90A and 90B. An Integral front baffle to direct grease laden vapors toward the exhaust filter bank. An integral grease drain system on the hood back with a minimum 1/8" per foot slope, to include an exposed, removable 1/2 pint grease cup to facilitate cleaning. A built-in wiring chase for electrical controls on the front face of the hood designed to avoid penetration of the capture area and eliminate the need for an external chaseway. UL Incandescent light fixtures and globes, allowing up to a 100 watt standard light bulb, installed and pre-wired to a junction box and installed with a maximum of 3'-6" spacing on center. Exhaust duct collar 4" high with 1" flange. A minimum of four connections for hanger rods. Connectors shall have 9/16" holes pre-punched in 1-1/2" x 1-1/2" angle iron at the factory to allow for hanger rod connection by others. UL Classified aluminum baffle filters, with size and quantity determined by the hood's dimensional parameters, but extending the full length of the hood with filler panels not to exceed 6".

Certification: The hood shall be ETL Listed, comply with UL 710 Standards and shall be built in accordance with NFPA96. Hood shall be tested for compliance with the ETL Sanitation Mark.

Documentation: Manufacturer shall furnish complete computer generated submittal drawings including hood section view(s), plan view(s), duct sizing, and CFM and static pressure requirements. Static pressure, air velocity and air volume requirements indicated on drawings shall be precise and accurate and hood shall perform to said specifications. Drawings shall be available to the engineer, architect and owner for their use in construction, operation and maintenance.

The hood shall contain a factory engineered and pre-piped, U.L. Listed, Wet Chemical, Ansul R-102 fire suppression system. The system piping shall be installed in the hood at the time of construction by Captive-Aire. 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, recessed remote manual pull station, and schedule 40 black iron pipe with chrome sleeving for exposed areas.

Item #: 25

Description: Range, 6-Burner (Existing)

Manufacturer: Existing

Model #: Existing

SIS #: T037

Quantity: 1

Specification:

Existing equipment to be relocated as per plan.

Unit to be supplied with (1) One set of four casters, front two locking.

Unit to be complete with (1) one Dormont model 1675KITCFS48PS, 48" long 3/4" flexible gas hose with quick disconnect, restraining device and Posi-Set.

Item #: 26

Description: Fryer

Manufacturer: Pitco

Model #: 35C+

SIS #: T037

Quantity: 2

Specification:

Provide Pitco Model 35C+ tube-fired gas fryer. Fryer shall have an atmosphere burner system combined with three stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 14" with a cooking depth of 2 3/4". Heat transfer area shall be a minimum of 588 square inches for 35C+.

Unit to be complete with the following options and accessories:

- One (1) model P-14 portable filter system.
- Each Fryer to be complete with (1) one Dormont model 1675KITCFS48, 48" long 3/4" flexible gas hose with quick disconnect, and restraining device.

Item #: 27

Description: Work Table

Manufacturer: Advance/Tabco

Model #: TFMS-183

SIS #: T037

Quantity: 1

Specification:

Unit to be model TFMS-183 work table as manufactured by Advance/Tabco. Features: Top is furnished with 1 5/8" sanitary rolled rim edge in front. Square edges on sides and 1-1/2" splash of single metal thickness on rear. Hat channels stud welded to top which reinforces and maintains a level working surface. Welded Front to Back Leg Assembly. Rear (Left to Right) Stretcher bolts to side leg assemblies. Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershelf is fully adjustable. Construction: All TIG welded. Exposed weld areas polished to match adjacent surfaces. Entire top mechanically polished to a satin finish. Top is sound deadened. Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs. Gussets welded to support hat sections. Material: Top- 16 gauge stainless steel type "304" series. Shelf- 16 gauge stainless steel type "304" series. Stretchers- 1-5/8" diameter tubular stainless steel. Legs- 1-5/8" diameter tubular stainless steel. Stainless steel gussets. 1" stainless steel bullet feet.

Item #: 28

Description: Freezer, 1-Section

Manufacturer: True

Model #: TS-23F

SIS #: T037

Quantity:

Specification:

Unit to be model TS-23F 1-Section Freezer as manufactured by True. Design: True's solid door reach-in's are designed with enduring quality that protects your long term investment. True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace. Refrigeration System: Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R404A refrigerant. Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F. Ideal for both frozen foods and ice cream. Sealed cast iron, self-lubricating evaporator fan motor (s) and larger fan blades give True reach-in's a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments. Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen Allows for storage area on top of unit. Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle. Cabinet construction: Exterior - stainless steel door, front and sides. Matching aluminum back. Interior - stainless steel liner and floor. Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP). Welded, heavy duty steel frame rail, black powder coated for corrosion protection. Frame rail fitted with 4" diameter stem castors - locks provided on front set. Door: stainless steel exterior and liner. Door extend full width of cabinet shell. Door lock standard. Lifetime guaranteed recessed door handle. Door fitted with 12" long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment. Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system. Magnetic door gasket of one piece construction, removable without tools for ease of cleaning. Shelving: three (3) adjustable, heavy duty

PVC coated wire shelves 22-7/8"L x 23-1/4"D. Four (4) chrome plated shelf clips included per shelf. Aluminum shelf support pilasters. Shelves are adjustable on 1/2". Lighting: incandescent interior lighting -safety shielded. Lights activated by rocker switch mounted above door. Model features: evaporator is epoxy coated to eliminate the potential of corrosion. Exterior solar, digital temperature display. Rear airflow guards prevent product from blocking optimal airflow. NSF-7 compliant for open food product. Electrical: Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

Item #: 29

Description: Work Table (Existing)

Manufacturer: Existing

Model #: Existing

SIS #: T037

Quantity: 1

Specification:

Existing equipment to be relocated as per plan.

Item #: 30

Description: Pizza Prep Table

Manufacturer: True

Model #: TPP-67

SIS #: T037

Quantity: 1

Specification:

Unit to be model TPP-67 pizza prep table as manufactured by True. Design: True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace. Refrigeration System: Factory engineered, self-contained capillary tube system using environmentally friendly (CFC free) R134A refrigerant. Oversized, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail and cabinet interior. Forced-air design holds 33°F to 41°F product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7-1997-6.3. Condensing unit accessed from front behind removable panel on right hand side of cabinet, slides out for easy maintenance. Cabinet Construction: exterior - stainless steel front, top and cabinet ends. Matching aluminum finished back. Interior - attractive, NSF approved, white aluminum liner. 300 series stainless floor with coved corners. Insulation - entire cabinet structure and solid doors are foamed-in-place using high density, CFC free, polyurethane insulation. 5" diameter stem castors. 36" work surface height. Doors: Stainless steel exterior with white aluminum liner to match cabinet interior. Each door fitted with 12" long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment. Doors swing within cabinet dimensions. Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning. Shelving: Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf

dimensions are 23-5/8"L x 28"D. Center door shelf dimensions are 25-1/2"L x 28"D. Four (4) chrome plated shelf clips included per shelf. Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" increments. Model Features: Evaporator is epoxy coated to eliminate the potential of corrosion. Extra-deep 19-1/2" full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface. Stainless steel, patented, foam insulated flat lids keep pans' temperature colder, lock in freshness, and minimize condensation. Refrigerated pan rail comes standard with twelve (1/3 size) 12-3/4"L x 6-1/4"W x 6"D NSF approved clear polycarbonate insert pans. NSF-7 compliant for open food product. Electrical: Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase - 15 amp dedicated outlet. Cord and plug set included.

Item #: 31

Description: Wall Shelf

Manufacturer: Advance/Tabco

Model #: WS-12-60

SIS #: T037

Quantity: 2

Specification:

Unit to be model WS-12-60 Wall Shelf as manufactured by Advance/Tabco. 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 #: 32

Description: Sink, 1-Compartment (Existing)

Manufacturer: Existing

Model #: Existing

SIS #: T037

Quantity: 1

Specification:

Existing equipment to be relocated as per plan.

Item #: 33

Description: Slicer

Manufacturer: Hobart

Model #: HS6

SIS #: T037

Quantity: 1

Specification:

Unit to be model HS6 slicer as manufactured by Hobart with the following features: 13" CleanCut knife constructed of 304L stainless steel and high performance Stellite alloy. Knife cover is retained magnetically, and is quickly removed by pulling straight back on the top cover knob. The patented knife removal tool covers the knife edge and safely removes knife from gauge plate to allow for thorough cleaning. Removable Ring Guard Cover fits on top of ring guard to catch food debris. When removed, reveals a 0.12" space between knife and guard for easier flossing. Ring guard is made with Zytel™ plastic and can be washed in warewasher or three compartment sink. Knife edge is not exposed during cleaning or sharpening procedures. Single action operation utilizing two Borazon stones to sharpen and hone in five (5) seconds. Removable, top mounted and warewasher safe. When sharpener is removed for cleaning, knife edge is completely shielded. Borazon stones have a lifetime guarantee. Knife is driven by a Hobart Poly-V belt and runs at 430 rpm for optimal performance. 1/2 HP motor, permanently lubricated ball bearings. Single phase capacitor-start, induction run. No volt release in the event of a power loss, slicer must be restarted before operation can continue. One (1) piece base made of sanitary burnished aluminum has fewer places to harbor soil and is easier to clean. Limits holes or crevices in which food can lodge. Stainless steel top cover, anodized aluminum product tray and gauge plate. Aluminum product tray tilts easily for mid-day cleaning and is removable for thorough cleaning and sanitation procedures. The carriage has 12.5" manual travel. Transport slide rod is E-Nickel electroless plated. Slide rod bearings feature an oil reservoir/oil wick. Double-action indexing cam, a solid construction index knob moves the gauge plate via a barrel cam ensuring consistent slice thickness across machine and over time. First revolution of index cam for precision slicing; second revolution for thicker slicing selection. Spring kickstand helps hold slicer in tilted position for cleaning beneath the machine. Ergonomic style handle is specially shaped and positioned for ease of use during manual operation. Rear mounted, removable meat grip arm is high strength thermoplastic. Swings out of way when not in use. Six (6) foot, three (3) wire power supply cord and plug. Plug not furnished on export models. The carriage will take food up to 12" in width or 7.5" in diameter. Gauge plate is a heavy aluminum extrusion with machined grooves for smooth feeding. Adjustable to cut any thickness of slice up to 1". Warranty: All parts and service coverage for one (1) year including knife. Lifetime guarantee on Borazon stones in the sharpening system.

Item #: 34

Description: Food Processor

Manufacturer: Robocoup

Model #: R2N

SIS #: T037

Quantity: 1

Specification:

Unit to be model R2N as manufactured by Robot Coupe U.S.A., Inc. Standard Pack: includes motor base unit with "on/off" switch, 2-1/2 quart cutter bowl with stainless steel "S" blade, continuous feed unit with discharge plate, one medium 5/64" grating plate and 5/32" slicing plate. Electrical: 120-Volt, 60 cycle, 3-wire cord and plug. Motor: 1/2 – HP capacitor-type, fan cooled, single phase. 1725 RPM. Switching: "on/off" push type switch will not operate with bowl or cover off. Permits pulsing. Bowl Capacity: 2-1/2 quarts.

Item #: 35

Description: Freezer, 2-Section (Future Item)

Manufacturer: True

Model #: TS-49F

SIS #: T037

Quantity: 1

Specification:

Item #:36

Description: Ice Machine with Bin

Manufacturer: Hoshizaki

Model #: KM-515MAH/B-500PF

SIS #: T037

Quantity: 1

Specification:

Unit to be model KM-515MAH/B-500PF Ice Machine with Bin as Manufactured by Hoshizaki. Unit to produce up to 233 kg of ice production per 24 hours. Unit to have durable stainless steel exterior. Unit to product individual crescent cube. Unit protected by H-GUARD Plus Antimicrobial Agent. Unit equipped with CycleSaver® Design and EverCheck® alert system. Also includes stainless steel evaporator, removable air filters and R-404A refrigerant

Item #: 37

Description: Shelving Unit (Existing)

Manufacturer: Existing

Model #: Existing

SIS #: T037

Quantity: 10

Specification:

Existing equipment to be relocated as per plan.

Item #: 38

Description: Bag-in-Box System (Existing)

Manufacturer: Existing

Model #: Existing

SIS #: T037

Quantity: 1

Specification:

Existing equipment to be relocated as per plan.

Item #: 39

Description: Heat Lamp

Manufacturer: Hatco

Model #: GRAH-36

SIS #: T037

Quantity: 1

Specification:

The infrared Foodwarmer shall be a Glo-Ray, manufactured by the Hatco Corporation. The Foodwarmer shall be a Glo-Ray Model GRAH-36, rated at 800 watts, 208 volts, single phase and be 36 inches in overall width. The Glo-Ray shall consist of an aluminum housing and include as standard equipment four stainless steel shelf mounting tabs and an on-off switch. The infrared heating element shall be tubular metal sheathed. The foodwarmer shall be factory assembled ready for electrical installation.

Item #: 40

Description: Walk-In Cooler

Manufacturer: Bally

Model #: Custom

SIS #: T037

Quantity: 1

Specification:

Sectional walk-in refrigerators and freezers complete with doors shall be manufactured by Bally Refrigerated Boxes, Inc. Overall size of walk-in shall be 18'-3-1/2" by 7'-9" by 7'-6" high with floor.

Foam core of panels shall be Underwriters Laboratories-listed as having flame spread of 25 or lower and smoke generation of 450 or lower when tested in accordance with ASTM E-84-76. Panel shall be approved by Factory Mutual as a Class I building type. They shall be foamed using HCF 245A expanding agent and shall have a zero ozone depletion factor. The use of any expanding agent using R-22 and/or Pentane are specifically excluded.

All work and materials shall be in full accordance with local and/or state ordinances, and with any other prevailing rules and regulations. Bally Refrigerated Boxes, Inc. is not responsible for furnishing items required by regulations, unless specified or shown on the drawings or contained in the specifications.

Panels shall consist of interior and exterior metal skins precisely formed with steel dies and roll-form equipment and thoroughly checked with gauges for accuracy. The metal skins shall be placed into heated molds and liquid urethane injected between them. Urethane shall be foamed-in-place (poured, not frothed) and, when completely heat cured, shall bind tenaciously to the metal skins to form an insulated panel. Panels shall contain 100 percent urethane insulation and have no wood or structural members between the skins. To insure tight joints, panel edges must have foamed-in-place tongues and grooves with a flexible vinyl gasket on the interior and exterior of all tongue edges. Gaskets shall be resistant to damage from oil, fats, water and detergents and must be NSF-approved. Panel thickness shall be four (4) inches.

Finishes:

Exterior finish shall be 190 series stucco-embossed galvanized steel with white polyester painted finish.

Interior finish, including verticals and ceiling, shall 190 series stucco-embossed galvanized steel with white polyester painted finish.

All panels except corner panels shall be made in 23" and 46" widths, fully interchangeable for fast, easy assembly. Panels 11-1/2", 17-1/4" or 34-1/2" wide are to be furnished only if required to fit the allocated space. To assure perfect alignment and maximum strength, corner panels shall employ a right-angle configuration with exterior horizontal dimensions of 12" on each side.

Panels shall be equipped with Bally Speed-Lok diaphragmatic joining devices. The distance between locks shall not exceed 46". Each device shall consist of a cam-action, hooked locking arm placed in one panel, and a steel rod positioned in the adjoining panel, so that when the arm is rotated, the hook engages the rod and draws the panels tightly together with cam action. Arms and rods shall be housed in individual steel pockets. Pockets on one side of the panel shall be connected to pockets on the other side in width, by use of 2"-wide metal straps set into and completely surrounded by the insulation. When panels are joined together, these straps shall form lock-to-lock connections for extra strength.

Floor Construction: Bally furnishes floor panels only. All construction and preparation for Bally floor panels must be provided by others. Floor panel construction shall be similar to that described in sections 7 and 8 above, but with a Aluminum Treadplate interior skin; thickness of floor panel shall be 4" and is NSF-approved. Floor panels shall be placed on the existing floor and leveled. Door shall be cut to accept tile and grout under door threshold.

Hinged Entrance Door Panels: Each door shall be 36" wide x 78" high in a 46" x 94" panel. The number of doors, location and direction of swing is specified on the plans. Doors are in-fitting and flush-mounted. Construction shall be as specified in section 7 above. Magnetic core, thermoplastic gaskets installed on the top edge and both sides of the door shall keep the door in a closed position, forming a tight seal; a flexible, dual-blade wiper gasket shall be installed at the bottom of the door. NSF-approved gaskets shall be replaceable and resistant to damage from oil, fats, water and detergent. A heavy U-channel structural steel frame around the perimeter of the door opening shall prevent racking or twisting; steel frame is to be reinforced for hardware attachment. Anti-condensate heater wire shall be concealed behind the metal edge of the door jambs. The door panel shall also include a vapor-proof interior lamp; junction box for 120 volt, 60 cycle, 1 phase, a.c. service (15 amp maximum); 2"-dia. flush-face dial thermometer. Hardware shall be two spring-loaded, self-closing hinges; cylinder latch with provision for padlocking and safety release mechanism; door closer. All with satin aluminum finish.

Options and Accessories:

- Walk-in doors shall be modified to accept a tile and grout floor under threshold.
- Interior Ramp.
- Door shall be complete with a 14" x 24" three (3) pane heated observation window and strip curtains.
- Trim and Closure pieces to seal off box from walls and ceiling.
- Super door features three (3) heavy duty spring mounted hinges and aluminum diamond plate mounted on the interior and exterior of each door and frame 32" high.

- Modularm 75LC alarm system features audio-visual alarm with digital temperature readout hi/low set point with dry contact.
- Two (2) Extra Vapor Proof Lights (Compact Fluorescent).

Mechanical Refrigeration System: Bally shall provide pre-assembled remote refrigeration equipment which shall include all necessary components factory installed on both evaporator and condensing units. All components shall be pre-wired, so that job site work is limited to making electrical connection to each condensing unit and each evaporator, interconnecting wiring between assemblies is specifically excluded. Contractor shall be responsible for all refrigeration tubing connections between the assemblies. All necessary electrical equipment and refrigeration tubing shall be furnished by the electrical and refrigeration contractors. Contractor shall supply pre-assembled remote systems which include mounted expansion valve and liquid solenoid. All coils to be constructed of heavy gauge aluminum with easy access/quick disconnect fan, motor and mount assemblies. All evaporators shall be equipped with Bally SmartVap Controller and shall include lockable disconnect switch mounted on evaporator. The SmartVap shall control all defrost and thermostat operations. The controller will allow for tighter control of the temperature within the walk-in. Fan guard shall be constructed of high density polyethylene with built-in throw boosters. Electric defrost coil shall include corrosion proof stainless steel heater elements. Easy access to heaters (mounted on face or bottom of coil not requiring end clearance). Condensing units shall be air-cooled, semi-hermetic, outdoor units with the following features: weatherproof electric control panel with compressor contactor, on/off switch and fused control circuit; discharge vibration eliminator; fan guard; spring mounted accessible semi-hermetic compressor; adjustable dual pressure control; oil failure control on all applicable models; large receiver with fusible plug and valves; copper tubing secured with Hydrosorb, Crush-a-Clamp; liquid line filter drier (sweat connection), sight glass, shut-off valve; removable hood; crankcase heater; energy efficient PSC condenser fan motors; fan cycle control on two fan models over 2-HP; head pressure control valve (adjustable type on low temp, fixed type on med or high temp); and suction filter and vibration eliminator, 2-HP and larger.

Cooler:

Compressor – BQHA 010 E6 HT3AB
Evaporator Coil – BLP 211MA-SV-S1BEC

Refrigerant shall be R404-A.

Piping: Furnish and install the interconnecting piping between the condensing unit and the respective unit coolers. Piping shall be installed in a neat and workmanlike manner with adjustable hangers spaced at no more than six (6) foot intervals on horizontal runs; and six (6) foot intervals on vertical runs. Line sizes shall be in accordance with Copeland Handbook standards and best refrigeration practice, to assure: proper feed to evaporator, avoid excessive pressure drop, prevent excessive amounts of lubricating oils from being trapped in any part of the system, protect the compressor from loss of lubrication at all times, prevent liquid refrigerant from entering the compressor during operating or idle time, to maintain a clean and dry system. Refrigeration piping shall be type "L" ACR grade, hard-drawn seamless copper tubing, wrought type copper fittings, silver-bearing soldered joints.

Condensate Drain: furnish and install condensate drain piping from the unit cooler to open drain. Piping shall consist of: 7/8" type "L" copper tubing supported 36" on center maximum, in such a way that there will be 1" clearance between the wall and the tubing.

Provide a union or slip fitting at the connection to the evaporator drain pan to allow easy disassembly for service and cleaning. Drain piping shall be "P-Trapped" and pitched at least 1" per foot through the wall of the refrigerated area and discharged within 2" of a floor drain. Freezer drain line shall be wrapped with heat tape and insulated to prevent condensate freezing.

Piping Insulation: Suction line shall be covered with 1/2" thick Armaflex insulation, the insulation shall be applied to these lines in accordance with manufacturer's recommendations and, as they are being installed so that insulation will not be split. All joints shall be completely sealed with overlapping, cemented material to prevent the formation of frost on the lines. Penetrations shall be sealed with non-hardening caulking compound. The exposed ends of the penetration must be trimmed.

Refrigerant Testing: each system shall be triple-evacuated prior to charging. Fifteen hundred (1500) and five hundred (500) microns of vacuum shall be drawn successively and broken with dry refrigerant. After the third evacuation, the system shall be charged.

Guarantee: The equipment shall be guaranteed to maintain the specified temperatures. All mechanical refrigeration equipment shall be mechanically guaranteed for a period of one (1) year after date of acceptance of owner. The emergency service shall be provided free of charge, whenever necessary on a 24 hour, seven day-per-week basis. Any leaks that occur during the first year of operation after acceptance by the owner shall be repaired and the necessary refrigerant added at no expense to the owner. The year service shall be provided by the installing company and under no circumstances will the service be sublet to another refrigeration contractor. The name of the installer/service agency for the guarantee period shall be located in a highly visible place on the condensing unit. The complete refrigeration package shall be provided with a five (5) year parts warranty. This includes both the condensing unit and evaporator coil in their entirety as supplied by Bally.

Warranties: Bally shall warrant that any part of the structure it supplies (except the refrigeration system and its related accessories) is free from defects in materials or workmanship under normal use and service. The insulated panel portion of the structure is warranted free of defects under normal use and service for a period of ten (10) years from date of installation (but in no event shall the warranty be in force for more than ten (10) years and six (6) months from the date the product was first shipped by Bally). Panel surface condition is warranted free from defects under normal use and service for one year from installation, provided the panel is stored and installed according to Bally's instructions. Mechanical (including hardware, gaskets, Speed-lok assemblies, aluminum weather roofs) and electrical components, except refrigeration systems (which are covered by a separate warranty) are warranted to be free from defects under normal use and service for one year from date of installation. (In no case shall this portion of the warranty be in force for more than one (1) year and six (6) months from date the product was first shipped from Bally.) The warranty shall not include any labor charges for replacement or repair of defective parts or refrigeration. Full warranty information is to be provided with the walk-in.

Item #: 41

Description: Evaporator Coil, Cooler

Manufacturer: Bally

Model #: BLP 211MA-SV-S1BEC

SIS #: T037

Quantity: 1

Specification:

Included in item #40.

Item #: 42

Description: Compressor, Cooler

Manufacturer: Bally

Model #: BQHA 010 E6 HT3AB

SIS #: T037

Quantity: 1

Specification:

Included in item #40.

Item #: 43

Description: Shelving Unit (Existing)

Manufacturer: Existing

Model #: Existing

SIS #: T037

Quantity: 6

Specification:

Existing equipment to be relocated as per plan.

Item #: 44

Description: Keg Storage Rack

Manufacturer: New Age

Model #: NS933

SIS #: T037

Quantity: 1

Specification:

Unit to be model NS933 Keg storage Rack as manufactured by New Age with the following features: framework for the shelves is constructed out of 1-1/2" x 2-3/4" x .070" wall tubing. Laterals are constructed out of 1-1/4" x 2-1/4" x .100" wall T-Bar. Complete units come with posts that are constructed out of 1-5/16" diameter pipe. Lifetime Guarantee against rust and corrosion. Five-Year Guarantee against workmanship and material defects.

Item #: 45

Description: Cheese Melter

Manufacturer: Vulcan

Model #: VCM36

SIS #: T037

Quantity: 1

Specification:

Gas infrared cheesemelter broiler, Vulcan Model VCM36. Stainless steel exterior. Equipped with heavy-duty pre-mix atmospheric infrared burners. Heavy-duty chrome plated grid rack and 3 position rack guide. 3/4" rear gas connection and gas pressure regulator.

Unit to be complete with one (1) set of stainless steel wall brackets.

Item #: 46

Description: Range, Char-Broiler

Manufacturer: Jade

Model #: JSR-36B-36C

SIS #: T037

Quantity: 1

Specification:

Charbroiler range, to be model # JSR-36B-36C manufactured by Jade Range, LLC. Furnished with 14 gauge all welded body construction and stainless steel front, top and high riser. Provide heavy duty cast iron top grates and burner radiants. To have one individually controlled 15,000 BTU/hr burner for every 6" of broiler. Provide 12 gauge firebox with all welded construction. Furnish two separate 14 gauge drip pans. Sides, back and bottom of unit to be finished with heat resistant Silvertone paint. To have 6" stainless steel adjustable legs. Open top sections are to have cast iron 27,500 BTU/hr burners with 12" x 24" cast iron grate over two burners. Griddles are to have high polished 1" steel plate with 24,000/BTU/hr burner every 12". Hot Tops to have cast iron even heat top with one 24,000 BTU/hr burner per section. Unit to be provided with a 3/4" gas regulator.

Unit to be complete with 3 inch high stainless steel wrap around broiler splash, 6" casters, front two locking (5 inches in diameter).

Unit to be complete with (1) one Dormont model 1675KITCFS48PS, 48" long 3/4" flexible gas hose with quick disconnect, restraining device and Posi-Set.

Item #: 47

Description: Bottle Cooler (Existing)

Manufacturer: Existing

Model #: Existing

SIS #: T037

Quantity: 1

Specification:

Existing equipment to be relocated as per plan.

Item #: 48
Description: P.O.S. System (By Owner)
Manufacturer: By Owner
Model #: By Owner
SIS #: T037
Quantity: 2

Specification:

Equipment to be supplied and installed by owner.

---END OF SECTION---