

**SECTION 11400
FOODSERVICE EQUIPMENT**

PART 1 - GENERAL

1.0 SPECIFIER IDENTIFICATION SYSTEM

A. Each model number includes the code *C085 as a suffix. This code is known as the Specifier Identification System. The code identifies the specifying consultant or designer for this project. It is not to be removed by the bidders. The purpose is to identify the specifier to the vendors providing equipment in the event they need to communicate questions, clarifications and comments necessary to resolve questions prior to bid award. It is to be used on all correspondence including fax and e-mail when communicating with manufacturer representatives and factories.

B. Sample:

ITEM 001	Description	Manufacturer's Name and Model # *C085
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1.1 SCOPE

- A. The work referred to in this section consists of furnishing all labor and material required to provide and deliver all equipment hereinafter specified into the building, uncrate, assemble, hang, set in place, level, and completely install, exclusive of final utility connections.
- B. Coordinate but do not install (unless specifically directed to do so in the technical specifications) Owner and Vendor-supplied equipment noted on the drawings or in the specifications as NIKEC. Show on roughing in Plans the sizes, utilities, and other requirements as furnished in the Specifications, by Owner or appropriate supplier in submittals as if the equipment is contractor furnished.

1.2 SUBMITTALS

- A. Upon award of Contract, furnish the Architect with reproducible copies of the following drawings, in accordance with the approved project schedule, which shall be made on sheets equal in size and matching the bid set drawing size. Reproduced copies of bid documents will not be accepted for this purpose in any fashion.
 - 1. Equipment specified for fabrication shall be detailed and fully dimensioned to a minimum scale of 3/4" = 1'-0" (1:20) for Plan and elevation views and 1-1/2" = 1'-0" (1:10) for sections.
 - 2. Prepare separate electrical and mechanical dimensioned rough-in drawings at 1/4" = 1'-0" (1:50) showing exact point of penetration of floors, walls, and ceilings for all services required to operate the equipment that the Contractor shall furnish, including the requirements for Contractor supplied and installed refrigerant and beverage piping line runs. These drawings shall also show exact locations of final connections to equipment. Indicate floor drains, floor sinks, receptacles, lights, and other special conditions related to the equipment known to the Contractor but provided under other Sections.
 - 3. Dimensioned drawings shall be submitted showing the location and size of all bases, depressions, grease interceptors, special height walls, openings in walls for equipment or operations, and critical dimensions, etc. Drawings shall be drawn to a scale of not less than 1/4" = 1'-0" (1:50).
- B. Manufacturers' Data: Upon award of Contract, submit bound copies of Manufacturers' Illustrations and Technical Data to the Architect for review prior to procurement. Items of Standard Manufacture shall be submitted, including items purchased to be built into fabricated equipment. Each illustration

shall be marked to describe accurately the item to be furnished as specified, including voltage, phase, load, accessories, etc.

- C. Manufacturers' List: Submit in writing a list of all manufacturers' representatives of the foodservice equipment, such as convection ovens, ranges, etc., and their authorized service agencies' addresses and telephone numbers.
- D. Foundation Data: Data and drawings shall be submitted for each item, if any, requiring special foundations, structures, or supports. Such foundations, structures, or supports will be provided and installed by other appropriate trades in accordance with the drawings and specifications which shall be provided by the Contractor and reviewed by the Architect.
- E. Operation and Maintenance Manuals: Provide three bound copies of operation, maintenance, and parts manuals for all equipment items of standard manufacture including standard component assemblies built into all custom-fabricated items.
- F. Review by the Architect of the drawings and brochures submitted by the Contractor does not waive the responsibility of the Contractor to furnish each item of equipment in complete compliance with the specifications and contract drawings.
- G. The number of copies of all submittals shall be as determined by the Architect.
- H. Samples: Samples of materials, products, and fabrication methods shall be submitted for review at no additional cost, before proceeding with the work.

1.3 QUALITY ASSURANCE

- A. Standard Products: Materials, products, and equipment furnished under this contract shall be the standard items of manufacturers regularly engaged in the production of such materials, products, and equipment and shall be of the manufacturers' latest design that complies with the specifications.
- B. Manufacturers' Qualifications: Manufacturers shall be regularly engaged in the production of the items furnished and shall have demonstrated the capability to furnish similar equipment that performs the functions specified or indicated herein.
- C. Installation Qualifications: Contractor shall use adequate numbers of skilled workmen who are thoroughly trained and experienced in the necessary crafts and who are completely familiar with the specified requirements and the methods needed for proper performance of the work defined in this Section.
- D. Coordination of Work: Coordinate work with the respective trades performing preparatory work for installation of equipment under this Contract, including, but not limited to: construction of pits, trenches, receptors; rough-in of supply, waste and vent piping; electrical connections; and field verification of dimensions.
- E. Product Options: Drawings indicate foodservice equipment based upon equipment specified herein. All substitutions shall be in compliance with the requirements in General and Supplementary Conditions.
- F. Conflict: Where written specifications and drawings conflict or appear to conflict, request clarification. Prior to receiving clarification use the greater quality or greater quantity.

1.4 DELIVERY, STORAGE, AND HANDLING

- A. Deliver foodservice equipment in containers designed to protect equipment and finish until final installation. Make arrangements to receive equipment at project site at a time and place agreed with the General Contractor. If the site is not ready for delivery, then either delay delivery or arrange to hold in a secure and protected warehouse until delivery can be made to job site.
- B. Store foodservice equipment in original containers and in location to provide adequate protection to equipment while not interfering with other construction operations. Coordinate with other trades so that worktables, serving counters and equipment are not used for scaffolding or as workbenches.
- C. Handle foodservice equipment carefully to avoid damage to components, enclosures, and finish. Do not install damaged foodservice equipment; replace and return damaged components to equipment manufacturer.

1.5 APPLICABLE CODES AND STANDARDS

- A. Except as otherwise indicated, each item of equipment shall comply with the latest current edition of the following standards as applicable to the manufacture, fabrication, and installation of the work in this section. Comply with all Federal, State, and Municipal regulations and notifications which bear on the execution of this work. Call to the attention of the Owner in writing any design conflict with the requirements of the Americans with Disabilities Act (ADA) during Bid Process so resolution can be effected prior to Contract Award.
 - 1. NSF Standards: Comply with applicable National Sanitation Foundation standards and criteria and provide NSF "Seal of Approval" on each manufactured item and on major items of custom-fabricated work.
 - 2. UL / ETL / CSA Standards: For electrical components and assemblies, provide either UL / ETL / CSA listed products or, where no listing service is available, provide a complete index of the components used as selected from the UL / ETL / CSA "Recognized Component Index." For fire extinguishing systems comply with UL 300.
 - 3. ANSI Standards: Comply with applicable ANSI standards for electric-powered and gas-burning equipment; for piping to compressed-gas cylinders; and for plumbing fittings, including vacuum breakers and air gaps, to prevent siphonage in water piping.
 - 4. AGA / CGA: All gas-fired equipment shall be AGA / CGA approved, equipped to operate on the type gas available at the job site, and shall contain 100% automatic safety shut-off devices.
 - 5. NFPA Standards: Comply with NFPA Bulletin 96 for exhaust systems; with NFPA Bulletins 13, 17, 17A and 96 for fire extinguishing systems; and with NFPA 54, National Fuel Gas Code and NFPA 70, National Electrical Code.
 - 6. ASME Code: Comply with ASME boiler code requirements for steam-generating and steam-heated equipment; provide ASME inspection, stamps, and certification of registration with National Board.
 - 7. SMACNA Guidelines: Provide seismic restraints for food service equipment to comply with the Sheet Metal and Air Conditioning Contractors National Association's (SMACNA) "Kitchen Equipment Fabrication Guidelines", appendix 1, "Guidelines for Seismic Restraints of Kitchen Equipment", unless otherwise indicated.
 - 8. ASHRAE: Provide mechanical refrigeration systems complying with the American Society of Heating, Refrigerating and Air Conditioning Engineers' ASHRAE 15, "Safety Code for Mechanical Refrigeration".

1.6 PROJECT CONDITIONS

- A. Visit the job site to field check actual wall dimensions and roughing-in and be responsible for furnishing, fabricating, and installing the equipment in accordance with the available space and utility services as they exist on the job site for an accurate fit.
- B. Check all door openings, passageways, elevators, etc., to be sure that the equipment can be conveyed to its proper location within the building and, if necessary, check with the Contractor regarding the possibility of holding wall erection, placement of doorjamb, windows, etc., for the

purpose of moving the equipment to its proper location. Any removal and rebuilding of walls, partitions, doorjamb, etc., necessary to place the equipment or, if caused by incorrect information on the Contractor's drawings, shall be done at the expense of the Contractor.

- C. Physically check the location and utility size of all "rough-ins" at the job site for compatibility with the equipment being installed before finished floors, walls, and/or ceilings are in place.
- D. Check electrical characteristics and water, steam, and gas pressure. Provide pressure-regulating valves where required for proper operation of equipment.

1.7 GUARANTIES AND WARRANTIES

- A. Self-contained or remote refrigeration systems furnished under this Contract shall be provided with start-up and a one-year service contract providing free service, 24 hours per day, seven days per week, including parts and labor. Hermetic or semi-hermetic compressors shall be covered by the manufacturers' factory warranty for an additional four years. Other equipment provided shall include a one-year warranty covering parts and labor, plus any extended warranties as normally provided by individual manufacturers. Equipment including refrigeration systems both self-contained and remote shall be warranted by the Contractor on the project for one year as indicated in the preceding sentence. The first day of the first year commences upon the issuance of a certificate of occupancy for each area.

PART 2 - PRODUCTS

2.1 GENERAL

- A. The equipment and its component parts shall be new and unused. All items of standard manufactured equipment shall be current models at the time of delivery. Parts subject to wear, breakage, or distortion shall be accessible for adjustment, replacement, and repair.
- B. Means shall be provided to ensure adequate lubrication for moving parts. Oil holes, grease fittings, and filler caps shall be accessible without the use of tools.
- C. Plastic nameplates, to identify controls on fabricated equipment and when specified elsewhere, shall be provided of two-ply, 1/16" (2 mm), rigid plastic material which shall be specifically manufactured for engraving such nameplates. The finished nameplate shall be machine engraved with white letters on a black background and shall have edges beveled at a 45° angle. Nameplates shall be attached using an adhesive recommended by the manufacturer of the engraved material.
- D. The design of the equipment shall be such as to provide for safe and convenient operation. Covers or other safety devices shall be provided for all items of equipment presenting safety hazards. Such guards or safety devices shall not present substantial interference to the operation of the equipment. Guards shall provide easy access to guarded parts.
- E. Trim shall not be an acceptable substitute for accuracy and neatness. When trim is required and accepted by CM in lieu of rejection of items of equipment, it shall be the Contractor's responsibility to provide same at no additional cost.
- F. Unless otherwise specified herein, no material lighter than #20 gauge shall be incorporated into the work. Gauges for sheet iron and sheet steel shall be U.S. Standard Gauges and finished equipment gauge thickness shall not vary more than 5% plus or minus from the thickness indicated below.

<u>GAUGE</u>	<u>THICKNESS</u>	<u>GAUGE</u>	<u>THICKNESS</u>
#10	0.1406" (3.0mm)	#16	0.0625" (1.6mm)

#12	0.1094" (2.5mm)	#18	0.0500" (1.25mm)
#14	0.0781" (2.0mm)	#20	0.0375" (1.0mm)

- G. Materials or work described in words which have a well-known and accepted technical or trade meaning shall be held to refer to such accepted meanings.

2.2 MATERIALS

- A. Submit a certified copy of the mill analysis of materials if requested by the CM.
- B. Stainless steel sheets shall conform to American Society for Testing and Materials (ASTM) specification A240, Type 304 Condition A, 18-8, having a No. 4 finish. A No. 2B finish shall be acceptable on surfaces of equipment not exposed to view. Sheets shall be uniform throughout in color, finish, and appearance.
- C. Stainless steel tubing and pipe shall be Type 304, 18-8, having a No. 4 finish, and shall conform to either ASTM A213 if seamless or ASTM A249 if welded.
- D. Rolled shapes shall be of the cold-rolled type conforming to ASTM A36.
- E. Galvanized sheet steel shall conform to ASTM A526; where extensive forming to take place, conform to ASTM A527; conform to ASTM A525, coating designation G115, chemical treatment.
- F. Galvanized steel sheets shall be cold-rolled, stretcher leveled, bonderized, and rerolled to ensure a smooth surface.
- G. Castings shall be corrosion-resisting metal containing not less than 30% nickel. Castings shall be rough ground, polished, and buffed to bright luster and free from pit marks, runs, checks, burrs, and other imperfections. In lieu of corrosion-resisting metal castings, die-stamped or cast 18-8 stainless steel will be acceptable.
- H. Millwork materials shall be free from defects impairing strength, durability, or appearance; straight and free from warpage; and of the best grade for their particular function. Wood shall be well seasoned and kiln dried and shall have an average moisture content of 8%, a maximum of 10%, and a minimum of 5%.
1. Plywood and other woodwork of treatable species, where so required by the code, shall be fire-retardant treated to result in a flame spread rating of 25 or less with no evidence of significant progressive combustion when tested for 30 minutes duration under ASTM E84 and shall bear the testing laboratory mark on a surface to be concealed.
 2. Concealed softwood or hardwood lumber shall be of poplar, Douglas fir, basswood, red oak, birch, maple, beech, or other stable wood and shall be select or better grade, unselected for color and grain, surfaced four sides, square-edged, and straight. Basswood may be used where fire-retardant treated materials are required.
 3. Plywood for transparent finish shall conform to U.S. Product Standard PS-51-71, Type I (fully waterproofed bond), with architectural grade face veneers of species as specified, free of all pin knots, patches, color streaks and spots, sapwood, and other defects. Plywood designated to have plywood cores shall be of either 5 ply or 7 ply construction. Plywood so designated on the drawings and plywood not otherwise shown shall have a particle board core, cross banding of veneers, and face and back veneers. Particle board cores shall have a 45-pound density, except where the fire retardant treatment requires cores of lesser density.
 4. Face veneers shall be matched for color and grain to produce balance and continuity of character. Mineral streaks and other discolorations, worm holes, ruptured grain, loose texture, doze, or shake will not be permitted. Face veneer leaves on each surface shall be full-length, book matched, center matched, and sequence matched. Surfaces shall be sequenced and blueprint matched. Veneers not otherwise indicated shall be plain sliced. Backing veneers for

- concealed surfaces shall be of a species and thickness to balance the pull of the face veneers.
5. Hardwood plywood for painted surfaces shall conform to U.S. Product Standard PS-51-71, Type I, and shall have sound birch, maple, or other approved close grain hardwood faces suitable for a paint finish.
 6. Perforated hardboard shall be a tempered hardboard, 1/4" (6 mm) thick, conforming to Federal Specification LLL-B-810B, Type I, SIS, Finish B (primed), Design B (perforated), with 1/4" (6 mm) diameter holes spaced on 1" (25 mm) centers both ways.
 7. Plastic laminate surfaces shall be laminated with thermosetting decorative sheets of the color, pattern, and style as selected by the Architect. Horizontal surfaces shall be laminated with sheets conforming to Federal Specification L-P-508F, Style D, Type I (general purpose), Grade HP, Class 1, 1/16" (2 mm) thick, satin finish, with rough sanded backs. Vertical surfaces shall be laminated with sheets conforming to Federal Specification L-P-598F, Style D, Type II, (vertical surface), Grade HP, Class 1, non-forming, satin finish, 1/32" (1 mm) thick or heavier. Surfacing for curved surfaces shall be laminated from sheets conforming to Federal Specification L-P-508F, Style D, Type III (post-forming), Grade HP, Class 1, satin finish. Balance sheets for backs in concealed locations shall be either reject material of the same type and thickness as the general purpose grade facing or may be .020" (0.5 mm) thick laminate backing sheets conforming to Federal Specification L-P-00508E, Style ND, Type V (backing sheet), Grade HP.
 8. Adhesive for application of plastic laminate to wood substrates of counter tops shall be a phenolic, resorcinol, or melamine adhesive conforming to Federal Specification MMM-A-181C and producing a waterproof bond. Adhesive for applying plastic laminate to vertical surfaces shall be either a waterproof type or a water resistant type such as a modified urea-formaldehyde resin liquid glue conforming to Federal Specification MMM-A-188C. Contact adhesive will not be acceptable.
 9. Plywood for laminate assemblies shown or specified with plywood core shall be of the 5 or 7 ply construction with sanded close-grain hardwood face and back veneers, laminated with waterproof glue, in thickness shown, conforming to U.S. Product Standard PS-51-71. Particle board for plastic laminate assemblies shown or specified with particle board wood core shall conform to U.S. Products Standard CS-236-66, Type 1 or 2, Grade B (45 pound density), Class 2; except where fire-retardant treatment is required, the density shall conform to the treatment requirements.
- I. Sealant: ASTM C 920; type S, Grade NS, Class 25, use, NT. Provide elastomeric sealant, NSF certified for end use application indicated. Provide sealant that, when cured and washed, meeting requirements of Food and Drug Administration's 21 CFR, Section 177.2600 for use in areas that come in contact with food. Dow-Corning #780 or General Electric "Silastic" or approved equal in either clear or approved color to match surrounding surfaces and applied in accordance with sealant manufacturers' recommendations for smooth, sealed finish.
 - J. Tempered Glass: ASTM C 1048, Kind FT (fully tempered), Condition A (uncoated surfaces), Type I (transparent), Class 1 (clear), Quality q3 (glazing select). Provide products complying with ANSI Z97.1, manufactured by horizontal (roller hearth) process and 1/4" (6 mm) thick, unless otherwise indicated. Provide exposed safety edges, if any, seamed before tempering.
 - K. Sound Dampening: NSF-certified, nonabsorbant, hard-drying, sound deadening coating. Provide coating compounded for permanent adhesion to metal in 1/8" (3 mm) thickness that does not chip, flake, or blister.

2.3 FINISHES

- A. Paint and coatings shall be of an NSF approved type suitable for use in conjunction with foodservice equipment. Such paint or coating shall be durable, non-toxic, non-dusting, non-flaking,

and mildew resistant; shall comply with all governing regulations; and shall be applied in accordance with the recommendations of the manufacturer.

- B. Exterior, galvanized parts, exposed members of framework, and wrought steel pipe where specified to be painted shall be cleaned, properly primed with rust-inhibiting primer, degreased, and finished with two (2) coats of epoxy-based grey hammertone paint, unless otherwise specified.
- C. Stainless steel, where exposed, shall be polished to a #4 commercial finish. Where unexposed, finish shall be #2B. The grain of polishing shall run in the same direction wherever possible. Where surfaces are disturbed by the fabricating process, such surfaces shall be finished to match adjacent undisturbed surfaces.
- D. Galvanized shelving shall not be painted.
- E. Fabricated equipment shall be spray coated with plastic suitable for protecting the equipment during transport and installation. The coating shall be easily removable and shall be removed after the equipment installation is complete at the work site or, alternatively, when directed by the Architect.
- F. Exposed surfaces on brass, bronze, or steel shall be plated with chromium over nickel in accordance with Federal Specifications WW-P-541, Paragraph 9.5 and Table 9.4, unless otherwise specified.

2.4 ELECTRICAL AND MECHANICAL REQUIREMENTS

- A. Standard UL / ETL / CSA listed materials, devices, and components shall be selected and installed in accordance with NEMA Standards and recommendations and as required for safe and efficient use and operation of the foodservice equipment without objectionable noise, vibration, and sanitation problems.
1. Provide recognized commercial grade signals, "on-off" pushbuttons or switches, and other speed and temperature controls as required for operation of each item, complete with pilot lights and permanent engraved, plastic laminate signs and graphics identifying each item. Provide stainless steel cover plates at controls and signals.
 2. Each item requiring electrical power shall be equipped with either a terminal box for permanent connection or with cord and plug for interruptable connection, as indicated. Provide NEMA standard grounding type plugs, where used.
 3. Furnish foodservice equipment completely wired internally using wire and conduit suitable for a wet location, including a separate grounding wire. Provide electrical outlets and receptacles required to be mounted on or in fabricated equipment and interconnect to a suitable terminal box (subpanel, starter, or disconnect switch if so specified) with all wires neatly tagged showing item number, voltage characteristics, and load information.
 4. Receptacles for all wall- and floor-mounted outlets will be provided to be used for plug-in equipment with characteristics as noted on the drawings. Provide Hubbell three-wire or four-wire grounding-type connectors and neoprene cords installed on each item of plug-in equipment to match receptacles provided.
 5. Electrically heated equipment shall be internally wired to a thermostatic control and an "on-off" red neon light indicator, which shall be mounted in a terminal box on a removable stainless steel access panel.
 6. Only rigid steel zinc-coated conduit shall be used, painted to match adjacent surfaces where exposed. Wiring shall be run concealed wherever possible.
 7. Provide on, or for, each motor-driven appliance or electrical heating or control unit, a suitable control switch or starter of the proper type and rating.
 8. Appliances shall be furnished complete with motors, driving mechanism, starters, and controllers, including but not limited to, master switches, timers, cut-outs, reversing mechanism, and other electrical equipment if and as applicable. Wiring and connection diagrams shall be furnished with electrically operated machines and for electrically wired fabricated equipment.
 9. Appliances shall be of rigid construction, free from objectionable vibration. Quietness of operation of all foodservice equipment is a requirement. Remove or repair any equipment producing objectionable noise and/or vibration as directed by the Architect.
 10. Motors shall be of the drip-proof, splash-proof, or totally enclosed type, having a continuous duty cycle and ball bearings, except small timing motors which may have sleeve bearings. Motors shall have windings impregnated to resist moisture. Motors located where subject to deposits of dust, lint, or other similar matter from the machine on which installed shall be of the totally enclosed type. Motors shall have ample power to operate the machines for which designated under full load operating conditions without exceeding their nameplate ratings. Horsepower requirements on driven equipment shall be determined by the manufacturer based on normal operation at maximum capacity. The nominal rated motor horsepower shall be not less than the horsepower required for normal operation of the equipment at maximum capacity. Insulation shall be NEMA Class B, or better.
 11. Cover plates shall be furnished and installed for all electrical outlets, receptacles, switches, etc., to match the material and finish of the equipment to which they will be fastened.
 12. Switches, controls, etc., shall be conspicuously labeled as to use with plastic nameplates secured to the adjacent surface as previously specified in Article 2.01-C. Submit a sample for approval if requested by Architect.
 13. Where specified for custom fabricated equipment, provide compartment with electrical sub-panel which shall be pre-wired in conduit concealed in cabinet body construction and connected to all electrical components built into or set upon the counter. Electrical sub-panel shall be UL / ETL / CSA listed, 3-phase, 4-wire circuit breaker type with a ground buss main breaker and individual breakers for each serviced load. Buss shall be copper and the circuit breakers shall

be the molded case, bolt-on type with thermomagnetic quick-make, quick-break trip. Multi-pole circuit breakers shall have an internal trip bar. The circuit breakers shall have an interrupting capacity of 10,000 amperes at 120 volts and there shall be a separate breaker for each connected load. Each breaker shall be sized for 125% of the connected load and a minimum of two (2) extra, single pole, 20 amp circuit breakers shall be provided. The loads shall be connected through the breakers in a phased sequence to balance the load on each phase.

- B. Water inlets shall be located above the positive water level wherever possible to prevent siphoning of liquids into the water supply system. Wherever conditions shall require a submerged inlet, a suitable type of check valve (except in jurisdictions where check valves are prohibited) and vacuum breaker shall be provided with the fixture to prevent siphoning. Where exposed, piping and fittings shall be chrome-plated. Where vacuum breaker piping is through equipment, provide chrome-plated escutcheon plates to cover holes.
1. Provide and install indirect waste lines from equipment which will discharge into floor drains or safe wastes, chrome-plated where exposed. Extend to a point at least 1" (25 mm) (or as required by local or state code) above the rim of the floor drain, cut bottom on 45-degree angle and secure in position.
 2. Horizontal piping lines shall be run at the highest possible elevation and not less than 6" (150 mm) above the floor, through equipment where possible.
 3. No exposed piping in or around fixtures or in other conspicuous places shall show tool marks or more than one thread at the fitting.
 4. Steam operating valves on or in fabricated and purchased foodservice equipment shall be provided with composition hand wheels, which shall remain reasonably cool in service.
 5. Provide suitable gas and liquid pressure-reducing valves for equipment with such components that might reasonably be expected to be affected over a period of time by adverse pressure conditions, including but not limited to dishwashers, booster heaters, coffee urns, ranges, steam boilers, etc.
- C. Provide and install complete refrigeration systems--charged, started, and operating properly--including, but not limited to: compressors, condensers, racks, coils, vibration eliminators, sight glasses (moisture indicating type), expansion valves, filters, oil separators, thermostats, defrost time clocks, all controls and control wiring, liquid line driers, piping, and refrigeration grade copper tubing with all sweat joints using Safety-Silv No. 1200 or approved equal silver solder (with as few joints as possible)
1. Where specifications call for pre-piped lines (i.e., from a fixture to a valve compartment, etc.), provide such work in strict conformance with other sections of the specifications which set forth standards for this type of work or in conformity with the requirements of the ASHRAE Standards or local authorities, whichever is the greater.
 2. Mechanically refrigerated cold pans shall have a normally closed liquid line electric solenoid valve installed before the expansion valve and wired to a silent-type toggle switch complete with an "on-off" red neon light indicator and both mounted in a terminal box on a removable access panel. This switch shall be fed by a separate control circuit and shall not to be wired into the compressor circuit so that it shall stop the flow of refrigerant to the cold pan and not turn off the compressor. The compressor shall then pump down and turn off through the action of the pressure control.
 3. Each refrigeration item specification is written to provide minimum specifications and scope of work. Refrigeration equipment shall be designed and installed to maintain the following general temperatures unless otherwise specified.

a. Walk-In Refrigerators	1.7°C / 35°F
b. Walk-In Freezers	-23.3°C / -10°F
c. Reach-In Refrigerators	1.7°C / 35°F

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|-------------------------------|-----------------|
| d. Reach-In Freezers | -23.3°C / -10°F |
| e. Undercounter Refrigerators | 1.7°C / 35°F |
| f. Undercounter Freezers | -23.3°C / -10°F |
| g. Cold Pan | -17.8°C / 0°F |
| h. Work Rooms | 10°C / 50°F |
4. Provide electrical and refrigeration components needed by the completed system and complete all refrigeration and control connections of and to said components.
 5. Provide evaporator coil defrost system on all walk-in refrigerator and freezer rooms where the refrigeration systems are designed to operate at room temperature of less than 35°F (1.7°C).
 6. Verify the requirements of and provide any or all additional refrigeration specialty(s) or component(s) required or recommended by the manufacturer for proper operation under the specific operating conditions and location of each system specified.
 7. Verify and provide manufacturer's certification (or certification by manufacturer's authorized agent) that the equipment selection hereinafter specified for each refrigeration system is properly sized and shall meet the operating requirements set forth for each system regarding maintaining specified operating temperature, hours of compressor running time, and system pressures and velocities as recommended by the equipment manufacturer(s).
 8. During check-out and initial operation, verify that:
 - a. Controls are properly adjusted.
 - b. Condensers are equipped with an overload protector.
 - c. A competent service mechanic is on site during the first eight (8) hours of operation.
 - d. Switches, starters, and controls are identified as to function.
 9. Unless otherwise specified, furnish thermometers for walk-in units mounted above the exterior entrance door with suitable length armored capillary tubes to allow the sensing bulbs to be installed in the incoming air stream to the blower coil with runs fastened to the walk-in walls to prevent it from damage. This identical requirement applies to alarm systems when specified.

2.5 PRODUCT SPECIFICATIONS

- A. Refer to Part 4 for complete itemized product specifications.

PART 3 - EXECUTION

3.1 INSTALLATION

- A. Begin installing the equipment at the time the building is ready to receive the equipment and in accordance with the schedule.
- B. Provide a competent foreman or supervisor for erection of equipment and to coordinate with other trades regarding connections, installation, and inspection. Coordinate delivery schedule to ensure adequate openings in the building to receive the equipment.
- C. Install refrigeration work in an approved manner, using first quality fittings, controls, valves, etc. Refrigeration items shall be started up, tested, adjusted, and turned over to the Architect in first-class condition and left operating in accordance with the manufacturer's specifications.
- D. Set equipment that rests on masonry bases level onto a bed of silicone rubber sealant.
- E. Seal equipment that butts to a wall or against other equipment with silicone rubber sealant. Set trim strips or other items requiring fasteners in a bed of silicone rubber sealant and fastened with suitable stainless steel fasteners 48" (1200mm) or less on centers. , surfaces shall be Thoroughly clean and degrease All surfaces prior to the application of sealant.

- F. Install and interconnect electrical controls, switches, or other units which are separately furnished for field installation in or on equipment provided, unless otherwise specified.
- G. Install and wire refrigeration systems in strict conformance with the manufacturers' instructions and recommendations. Ensure that all refrigeration condensing units are ventilated properly and are accessible for repair, maintenance, and inspection.
- H. Hang evaporator coils per the manufacturer's recommendation at the locations as shown on the drawings. Mount units such that the drain pans are pitched to the drain lines. Hang the coils using nylon or other approved non-conductive, non-corrosive fasteners. Furnish #12 gauge galvanized steel fish plates of suitable size and shape on the exterior ceiling of the walk-in to spread the weight of the coils adequately. Connect coils to the condensing unit and install to constitute a complete working system capable of maintaining the interior temperatures specified regardless of the heavy usage the walk-in units may receive.
- I. Furnish and install a copper or PVC drainline painted silver from each coil outlet to a point 1" (25mm) above the floor drain. Trap drainlines immediately above the floor drain. Provide continuous electrified heater tape for freezer drainlines, coordinate electrical requirements and wiring with electrical division. Insulate drainline after installation.
- J. Refrigeration tubing shall be the Type L, ACR hard drawn degreased, sealed copper and shall be installed with horizontal runs sloped 1" per 20 feet (1:240) toward the condensing units. Refrigerant piping shall be properly supported by adjustable hangers spaced and adjusted to the drop required. Where vertical runs of more than 5' (1500mm) occur in the suction line, trap the risers at the bottom. Install piping so that refrigerant or oil cannot drain back into the coils from the suction line.
- K. Insulate suction and refrigerant lines with minimum 1/2" (13mm) Armstrong armaflex or equal cellular type insulation. Provide metal pipe sleeves where piping passes through a wall, ceiling, or floor. Fill space around the tubing with mastic insulating compound. Install a permanent suction line filter in each compressor suction line with pressure fitting ahead of the filter to facilitate checking of pressure drop through the filter. Fully insulate and seal penetrations through walk-in cooler or freezer structures to be vapor tight to prevent condensation within any light fixtures, switch boxes, junction boxes, or any other fittings. Fully seal refrigeration and drain lines and provide escutcheon plates.
- L. Furnish and completely install a thermostat to control the refrigeration temperatures for each individual compartment.
- M. Mount the condensing units on a welded steel rack containing all accessories and components necessary to form a complete condensing unit package. Provide each condensing unit with a factory mounted, pre-wired control panel/disconnect switch complete with circuit breakers, contactors, and time clocks as required.
- N. Furnish the refrigeration systems with a one-year refrigeration service contract, covering all parts and labor, with service available seven days per week, 24-hours per day. Provide an option for continuation of the service contract after the first year.. Warrant the refrigeration system for one year and provide the compressors with the manufacturer's extended five-year warranty.
- O. Furnish four (4) copies of complete remote refrigeration system control wiring and piping diagrams. Frame one (1) copy in Plexiglas and mount at compressor location or inside the refrigeration system enclosure as appropriate.
- P. Coordinate the equipment work with the respective work of other Sections so that electrical and mechanical components built into the equipment will conform and/or adapt to the type, materials, and characteristics of the building components.

- Q. Install heated and motor-driven equipment so as to operate efficiently. Provide additional vents, guards, deflectors, and other accessories as needed at no additional cost. Note such additions or modifications on the shop drawings and bring to Architect's attention by special accompanying letter.

3.2 FABRICATION

- A. Items of fabricated equipment shall be fabricated in the same factory and shall be similar in construction details, materials, methods, and appearance to similar types of items so fabricated under this contract.
- B. Each fabricated item of equipment shall include necessary reinforcing, bracing, and welding with the proper number and spacing of uprights and cross members for strength. Wherever standard sheet sizes will permit, the tops of all tables, shelves, exterior panels of cabinet type fixtures, and doors and drainboards shall be constructed of a single sheet of metal. Except where required to be removable, flat surfaces shall be secured to vertical and horizontal bracing members by welding or other approved means to eliminate buckle, warp, rattle, and wobble. Equipment not braced in a rigid manner and which is subject to rattle and wobble shall be unacceptable, and the Contractor shall add additional bracing in an approved manner to achieve acceptance.
- C. Suitable pipe slots shall be provided on fabricated equipment to accommodate service and utility lines and mechanical connections. These slots shall be of proper size and shall be neatly made with turned up edges around to eliminate cutting or defacing of equipment on the job. Cabinet bases shall be provided with an inner panel duct at the ends or rear of the cabinet allowing adequate space to conceal vertical piping. Such work, when performed at the job site, shall be of the same quality as similar work performed in the shop.
- D. Exposed surfaces shall be free from bolt and screw heads. When bolts are required, they shall be of the concealed type and be of similar composition as the metal to which they are applied. Where bolt or screw threads on the interior of fixtures are visible or may come into contact with hands or wiping cloths, they shall be capped with a stainless steel acorn nut and stainless steel lock washer.
- E. Where screw threads are not visible or readily accessible, they shall be assembled with stainless steel lock washers and nuts. Wherever bolts or screws are welded to the underside of trim or tops, the reverse side of the weld shall be finished uniformly with the adjoining surfaces. Depressions at these points shall not be acceptable.
- F. Rivets shall not be permitted in any location.
- G. Welding shall be the heliarc method with welding rod of the same composition as the sheets or parts welded. Welds shall be complete, strong, and ductile with excess metal ground off and joints finished smooth to match adjoining surfaces. Welds shall be free of mechanical imperfections such as gas holes, pits, cracks, etc., and shall be continuously welded so that the fixtures shall appear as one piece construction. Butt welds made by spot solder and finished by grinding shall not be acceptable.
1. Spot welds shall have a maximum spacing of 3" (75mm). Tack welds shall be of at least 1/4" (6mm) length of welding material at a maximum space of 4" (100mm) from center to center. Weld spacing at the ends of the channel battens shall not exceed 2" (50mm) centers.
 2. In no case shall soldering be accepted.
 3. Fixtures shall be shop fabricated of one piece and shipped to the job completely assembled wherever possible. Equipment too large to transport or enter the building as one piece shall be constructed so that the field joints can be welded at the job site.
 4. Exposed joints shall be ground flush with adjoining material and finished to harmonize therewith. Whenever material has been depressed by a welding operation, such depression shall be suitably hammered and peened flush with the adjoining surface and, if necessary,

- again ground to eliminate low spots. In all cases, the grain of rough grinding shall be removed by successive fine polishing operations.
5. Unexposed welded joints on undershelves of tables or counters in stainless steel construction shall be suitably coated at the factory with an approved metallic-based paint.
 6. After galvanized steel members have been welded, welds and areas where galvanizing has been damaged shall have a zinc dust coating applied in conformance with U.S. Government Military Specification Number MIL-P-26915.
- H. Butt joints and contact joints, wherever they occur, shall be close fitting and shall not require a filler. Wherever break bends occur, they shall be free of undue extrudence and shall not be flaky, scaly, or cracked in appearance; where such breaks do mar the uniform surface appearance of the material, such marks shall be removed by suitable grinding, polishing, and finishing. Wherever sheared edges occur, they shall be free of burrs, fins, and irregular projections and be finished to obviate danger of cutting or laceration when the hand is drawn over them. In no case shall overlapping materials be acceptable where miters or bullnosed corners occur.
- I. The grain of polishing shall run in the same direction on horizontal and on vertical surfaces of each item of fabricated equipment except in the case where the finish of the horizontal sections of each shall terminate in a mitered edge. Where sinks and adjacent drainboards are equipped with backsplash, the grain of polishing shall be consistent in direction throughout the length of the backsplash and sink compartment.
- J. Component parts, whether fabricated by the Contractor or purchased for building into the fabricated equipment, shall conform to the following:
- a. Bolts, screws, nuts, and washers shall be of steel, except where brass or stainless steel is fastened, in which case they shall be of brass or stainless steel, respectively. Where dissimilar metals are fastened, bolts, screws, nuts, and washers shall be of the higher grade metal. The spacing and extent of bolts and screws shall be such as to ensure suitable fastening and prevent buckling of the metals fastened.

3.3 CLEAN-UP

- A. At completion of the installation, clean up, lubricate, and adjust where necessary items of equipment provided and turn them over in first-class condition.
1. Where stainless steel surfaces are disturbed by the installation or fabricating process, such surface shall be finished to match adjoining undisturbed surfaces.
 2. At the completion of the installation work, stainless steel shall be gone over with a portable polishing machine and buffed to perfect surfaces. Painted surfaces shall be carefully gone over and retouched as required.

3.4 START-UP AND TESTING AND COMMISSIONING

- A. Startup Services: Engage factory-authorized service representatives to perform startup services and to demonstrate and train Owner's maintenance personnel as specified below.
1. Coordinate food service equipment startup with service-utility testing, balancing, and adjustments. Do not operate steam lines before they have been cleaned and sanitized.
 2. Remove protective coverings and clean and sanitize equipment, both inside and out, and relamp equipment with integral lighting. Where applicable, comply with manufacturer's written cleaning instructions.
 3. Test each equipment item for proper operation. Repair or replace equipment that is defective in operation, including units that operate below required capacity or that operate with excessive noise or vibration.
 4. Test refrigeration equipment's ability to maintain specified operating temperature under heavy-use conditions. Repair or replace equipment that does not maintain specified operating temperature.

5. Test and adjust controls and safeties. Replace damaged and malfunctioning controls and equipment.
6. Test motors and rotating equipment for proper rotation and lubricate moving parts according to manufacturer's written instructions.
7. Test water, drain, gas, steam, oil, refrigerant, and liquid-carrying components for leaks. Repair or replace leaking components.
8. Train Owner's maintenance personnel on procedures and schedules related to startup and shutdown, troubleshooting, servicing, and preventive maintenance for each food service equipment item.
9. Review data in the operation and maintenance manuals. Refer to Division 1 Section "Contract Closeout."
10. Review data in the operation and maintenance manuals. Refer to Division 1 Section "Operation and Maintenance Data."
11. Schedule training with Owner, through Architect, with at least 7 days' advance notice.

3.5 SEISMIC RESTRAINTS

- A. Install equipment in these contract documents according to the "SMACNA Guidelines for Seismic Restraint of Kitchen Equipment" in any State, province, or jurisdiction that has legislated this requirement as necessary for acceptance. This shall include:
 1. Identifying these items on his submittal drawings, Plans, Elevations, and Sections.
 2. Showing required SMACNA methods of restraint on his submittal drawings.
 3. Referencing the appropriate detail(s).
 4. Obtain regulatory approval for all seismic engineering details.
- B. If no SMACNA detail exists for a particular situation, prepare and obtain approval for a special attachment detail:
 1. Detail must be prepared by an engineer licensed by the State having jurisdiction over the project and accompanied by the supporting calculations used in the design.
 2. Verify that the restraint design is appropriate to the building's structural conditions and the surfaces to which the equipment will be secured.

PART 4 - ITEMIZED PRODUCT SPECIFICATIONS

ITEM 001	Shelving	Metal Master *C085
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Metal Master Chrome Finish

Each shelf unit to consist of five (5) tiers of chrome wire shelves, four (4) 86" high plated posts, common posts as required with two (2) S-hooks per shelf
Shelving size and shape as shown on Plan
One (1) 18" x 48" shelf unit
One (1) 24" x 36" shelf unit
Two (2) 24" X 42" shelf units
Two (2) 24" x 48" shelf units
Six (6) 24" X 60" shelf units
Install first shelf 10" above finished floor with remaining shelves spaced equally apart
KEC to verify job site requirements and dimensions prior to ordering shelving

ITEM 002	Dunnage Rack	Metal Master PD4822*C085
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Metal Master Model PD4822

Polyethelene construction, louvered, 1-Tier
Shelving size and layout as shown on Plan
Three (3) 22" X 48" shelf units
KEC to verify job site requirements and dimensions prior to ordering shelving

ITEM 003	Shelving, Mobile	Metal Master *C085
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Metal Master Epoxy Finish

Each shelf unit to consist of four (4) tiers of epoxy shelves, four (4) 63" high epoxy posts, four (4) 5" diameter polyurethane swivel casters, two (2) with brakes
Shelving size as shown on Plan
Two (2) 18" x 48" shelf units
Two (2) 24" x 30" shelf units
Four (4) 24" X 42" shelf units
Two (2) 24" X 48" shelf units
Six (6) 24" X 60" shelf units
Install first shelf 10" above finished floor with remaining shelves spaced equally apart
KEC to verify job site requirements and dimensions prior to ordering shelving

ITEM 004 Refrigerator/Freezer, Walk-In **Kolpak *C085**

Kolpak

Two-compartment walk-in with 4" urethane insulation; size and shape as shown on Plan, approximately 7'-9" long X 18'-3-1/2" wide X 8'-6-1/4" high
One (1) partition as shown on Plan
NSF construction
Floorless unit with screeds provided in accordance with Detail 7.01
Embossed aluminum interior and exterior, interior walls and ceiling to be white
Exposed exterior to have 48" high stainless steel tread plate wainscoting
Two (2) stainless steel entrance doors hinged as shown on Plan with three (3) hinges per door, with observation window and automatic door closure and diamond tread kick plates on each side of door
Three (3) extra vapor-proof light fixtures---two in cooler and one in freezer
Digital thermometer provided for each compartment
Pressure relief port for freezer section
Matching trim strips and enclosure panels as required to adjacent walls and ceiling
Alarm system - National TM100 Audio/Visual Alarm

ITEM 004A Evaporator Coil, Refrigerator **Kolpak AM-090*C085**

Kolpak Model AM-090, or approved substitute by Russell, Chandler, or Bohn

Evaporator coil to be hung from non-corrosive, non-conductive rods with 4" clearance to underside of walk-in ceiling; flush mounting is not acceptable
KEC to locate of remote condenser specified on top of walk-in, Item 004, and interconnect with evaporator coil
System shall be installed complete with all necessary components and accessories as described in the Electrical and Mechanical Requirement Sections of the General Conditions of Foodservice Equipment Specifications
Size system to operate at 36°F

ITEM 004B Compressor, Refrigerator **Kolpak SMW-100*C085**

Kolpak Model SMW-100 medium temperature unit, or approved substitute by Cold Zone or Omni Temp

Water-cooled remote system
UL Listed
Locate on top of walk-in box, Item 004
Remote condenser pre-wired for remote installation
Refrigeration lines to have dry nitrogen charge ready for refrigerant
System to be complete with all lines, fittings, and tubings, etc., required for a complete refrigeration system to maintain 38° per the General Specifications of this section

ITEM 004C Evaporator Coil, Freezer**Kolpak EL-090*C085**

Kolpak Model EL-090, or approved substitute by Russell, Chandler, or Bohn

Evaporator coil to be hung from non-corrosive, non-conductive rods with 4" clearance to underside of walk-in ceiling; flush mounting is not acceptable

KEC to locate of remote condenser specified on top of Item 004 and interconnect with evaporator coil

System shall be installed complete with all necessary components and accessories as described in the Electrical and Mechanical Requirement Sections of the General Conditions of Foodservice Equipment Specifications

Size freezer system to operate at -10°F freezer coil

Wrap drain line heater cable and insulate; drain line heating cable shall be installed for continuous operation (freezer systems only)

ITEM 004D Compressor, Freezer**Kolpak SLW-204*C085**

Kolpak Model SLW-204, low temperature unit, or approved substitute by Cold Zone or Omni Temp

Water-cooled remote system

UL Listed

Located on top of walk-in box, Item 004

Remote condenser pre-wired for remote installation

Refrigeration lines to have dry nitrogen charge ready for refrigerant

System to be complete with all lines, fittings, and tubings, etc., required for a complete refrigeration system per the General Specifications of this section

ITEM 005 Refrigerator, Walk-In**Kolpak *C085**

Kolpak

One-compartment walk-in with 4" urethane insulation size and shape as shown on Plan, approximately 7'-9" long X 18'-3-1/2" wide X 8'-6-1/4" high NSF construction

Floorless unit with screeds provided in accordance with Detail 7.01

Embossed aluminum interior and exterior, interior walls and ceiling to be white

Exposed exterior to have 48" high aluminum diamond tread plate

One (1) stainless steel entrance door hinged as shown on Plan with three (3) hinges on the door, with observation window and automatic door closure and diamond tread kick plates on both side of doors

Two (2) extra vapor-proof light fixtures

Digital thermometer provided for compartment

Matching trim strips and enclosure panels as required to adjacent walls and ceiling

Alarm system - National TM100 Audio/Visual Alarm

ITEM 005A Evaporator Coil, Refrigerator **Kolpak AM-090*C085**

Kolpak Model AM-090, or approved substitute by Russell, Chandler, or Bohn

Evaporator coil to be hung from non-corrosive, non-conductive rods with 4" clearance to underside of walk-in ceiling; flush mounting is not acceptable
KEC to locate remote condenser specified on top of walk-in, Item 004, and interconnect with evaporator coil
System shall be installed complete with all necessary components and accessories as described in the Electrical and Mechanical Requirement Sections of the General Conditions of Foodservice Equipment Specifications
Size system to operate at +36°F cooler coil

ITEM 005B Compressor, Refrigerator **Kolpak SMW-100*C085**

Kolpak Model SMW-100 medium temperature unit, or approved substitute by Cold Zone or Omni Temp

Water-cooled remote outdoor system
UL Listed
Locate on top of walk-in box, Item 004
Remote condenser pre-wired for remote installation
Refrigeration lines to have dry nitrogen charge ready for refrigerant
System to be complete with all lines, fittings, and tubings, etc., required for a complete refrigeration system to maintain 38 degrees per the General Specifications of this section

ITEM 006 Lockers **NIKEC *C085**

NIKEC, by Architect

This item is not provided in the kitchen equipment contract and is shown here for information purposes only.

ITEM 007 Corner Guards **Custom Fabricated *C085**

Custom Fabricated

Constructed and equipped in accordance with the Plan and Detail 1.03

ITEM 008 Hand Sink **Metal Master HSA-10-FDPEE*C085**

Metal Master Model HSA-10-FDPEE, or approved substitute by Advance, IMC Teddy

Standard faucet, basket drain, soap dispenser, skirt, and C-fold towel dispenser
KEC to verify paper towel size with Owner
Extra heavy duty upgrade faucet

ITEM 009 Janitor's Sink **NIKEC *C085**

NIKEC, by Plumbing Division 15

This item is not provided in the kitchen equipment contract and is shown here for information purposes only.

ITEM 009A Wall Shelf, Double	Metal Master WS1224-16/3*C085
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Metal Master Model WS1224-16/3

16-gauge stainless steel construction
2'-0" long X 1'-0" wide
Mount at 48" above finished floor above mop sink, Item 009

ITEM 010 Worktable With Sinks	Metal Master T30120X84STE-BS*C085
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Metal Master Model T30120X84STE-BS

10'-0" long X 7'-0" long X 2'-6" wide X 3'-0" high, "L" shaped table
14-gauge, Type 304 stainless steel top with 6" backsplash, rolled front edges, square turn-down ends, all welded table
16-gauge stainless steel 1-5/8" O.D. legs and 1-1/4" O.D. side and rear crossrails, adjustable stainless steel feet, uni-lock system
Sink, complete with faucet holes in backsplash and basket drain,
Two (2) 18" X 20" X 14" deep bowls located per Plan
Extra heavy duty, splash-mounted mixing faucet, Model 313293 on 8" centers, swing nozzle, 12" long
Lever drain with overflow, Model 300722

ITEM 010A Wall Shelf, Double	Metal Master WS120X84 / WS1284*C085
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Metal Master Model WS120X84 / WS1284

Two (2) 10'-0" long X 7'-0" long X 1'-0" wide
Two (2) 7'-0" long X 1'-0" wide
"L-shaped", 16-gauge stainless steel construction
Mount first shelf at 1'-6" above Item 10 and mount second shelf 1'-0" above first shelf

ITEM 011	Worktable, Mobile	Metal Master T3072SE*C085
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Metal Master Model T3072SE

6'-0" long X 2'-6" wide X 3'-0" high
14-gauge type 304 stainless steel top with rolled edges front and back, squared turn-down ends
16-gauge stainless steel undershelf, 1-5/8" O.D. 16 gauge stainless steel legs, adjustable stainless steel feet, uni-lock system, with one (1) drawer with locks on each end of table
Table casters, Model CAH4-SB, 5" diameter, two (2) swivel, two (2) with brakes (set of four total)

ITEM 012	Utility Table, Mobile	Metal Master MS3030S*C085
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Metal Master Model MS3030S

2'-6" long X 2'-6" wide X 2'-0" high
16-gauge, Type 304 stainless steel top with stainless steel undershelf, tubular legs and adjustable feet, uni-lock system, welded table
On one (1) table provide One (1) utensil rack, Model UR-501 for mixer stand, 4'-6" high, stainless steel, factory installed, uni-lock system

ITEM 013	Food Processor	Hobart FP62*C085
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Hobart Model FP62

Provide 4-quart kit
6-quart whipping blade

ITEM 014	Slicer	Hobart 2712*C085
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Hobart Model 2712

12" stainless steel carriage tray with adjustable fence
Cord and plug set
Adjustable high fence
Tubular chute
12" stainless steel, horizontal carriage tray with two (2) fences

ITEM 015 Mixer, 20-Quart (Bench) Hobart A-200T*C085

Hobart Model A-200T

No. 12 attachment hub
20-quart stainless steel bowl
20-quart "B" beater
20-quart "D" wire loop whip
Timer
Cord and plug set
Deluxe brushed aluminum finish
20-quart "ED" dough hook
9" vegetable slicer with plate holder assembly shredder and grater plate

ITEM 016 Ice Bin Hoshizaki B-700*C085

Hoshizaki Model B-700

3'-8" long X 2'-6-1/2" wide x 3'-10" high
Stainless steel exterior construction

ITEM 016A Ice Cuber Hoshizaki KM-1300MWE*C085

Hoshizaki Model KM-1300MWE

Water-cooled model
Stainless steel standard exterior
Mount on ice bin, Item 016, as shown on Plan

ITEM 016B Water Filter Systems IV 9324-03*C085

Systems IV Model 9324-03

Must connect system to ice maker, Item 016A, potable water only

ITEM 017 Floor Trough IMC Teddy ASFT-12-48*C085

IMC Teddy Model ASFT-12-48

4'-0" long X 1'-0" wide
Fiberglass grating

ITEM 018 Worktable With Sink**Metal Master T30126STE-BS*C085**

Metal Master Model T30126STE-BS

10'-6" long X 2'-6" wide X 3'-0" high
14-gauge Type 304 stainless steel top with 6" backsplash, rolled front edges,
square turn-down ends, all welded table
16-gauge stainless steel 1-5/8" O.D. legs and 1-1/4" O.D. side and rear
crossrails, adjustable stainless steel feet, uni-lock system
One (1) 1'-4" x 1'-7" X 8" deep sink, Model E22, complete with faucet holes in
backsplash and lever waste drain
Extra heavy duty, splash-mounted mixing faucet, Model 313293, on 8" centers, swing nozzle, 12"
long
Lever drain with overflow, Model 300722
Left end side splash

ITEM 018A Wall Shelf, Double**Metal Master WS12126-16/3*C085**

Metal Master Model WS12126-16/3

10'-6" long X 1'-0" wide
16-gauge stainless steel construction
Mount first shelf at 1'-6" above Item 018 and mount second shelf 1'-0" above first
shelf

ITEM 019 Worktable**Metal Master T3696STE*C085**

Metal Master Model T3696STE

8'-0" long X 3'-0" wide X 2'-10" high
14-gauge, Type 304 stainless steel top with rolled edges front and back, squared
turn-down ends, all welded table
16-gauge stainless steel undershelf, 1-5/8" O.D. 16 gauge stainless steel legs,
adjustable stainless steel feet, uni-lock system
Provide one (1) drawer with lock

ITEM 019A Overshelf**Metal Master DOS1296-16/3*C085**

Metal Master Model DOS1296-16/3

Table mounted overshelf, double deck
16-gauge stainless steel overshelf measuring 1'-0" wide X 8'-0" long

ITEM 020	Worktable With Sink	Metal Master T36120STE w/ HT-200AF*C085
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Metal Master Model T36120STE with Model HT-200AF

10'-0" long X 3'-0" wide X 3'-0" high
14-gauge, Type 304 stainless steel top, rolled front and back
edges, square turn-down ends, all welded table
16-gauge stainless steel 1-5/8" O.D. legs and 1-1/4" O.D. side and rear
crossrails, adjustable stainless steel feet, uni-lock system
One (1) 1'-4" X 1'-7" X 8" deep sink, Model E22, complete with faucet holes in
backsplash and basket drain
Extra heavy duty, splash-mounted mixing faucet, Model 313293, on 8"centers, swing nozzle, 12"
long faucet to fill sink and bain marie
Lever drain with overflow, Model 300722
Wells, Model HT-200AF, bain marie mount into worktable, Item 020, as
shown on Plan; provide perforated false bottom, drain and faucet; provide
flush fitting cover for bain marie
Provide 16-gauge stainless steel apron on all sides of bain marie

ITEM 020A	Overshelf	Metal Master DOS12120-16/3*C085
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Metal Master Model DOS12120-16/3

Table mounted overshelf, double deck
1'-0" wide X 10'-0" long, 16-gauge stainless steel

ITEM 020B	Pot And Utensil Rack	Metal Master CM72PR*C085
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Metal Master Model CM72PR

Triple bar design
Ceiling hung model
64" long solid stainless steel bar stock ceiling hangers
Stainless steel ten-prong sliding hooks constructed of 3/16" x 2" stainless steel

ITEM 021	Kettle, 40-Gallon	Cleveland SGL-40-T*C085
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Cleveland Model SGL-40-T

Natural gas fired
Standard spring-assist cover, gallon markings, electronic spark ignition and power tilt
2" draw-off valve
Double pantry faucet with swing spout
Pan carrier
Manual hand tilt option

ITEM 022 Braising Pan, 30 Gallon **Cleveland SGL-30-T*C085**

Cleveland Model SGL-30-T

Natural gas fired
Standard spring-assist cover, gallon markings, electronic spark ignition and power tilt
Double pantry faucet with swing spout
Pan carrier
Manual hand tilt option

ITEM 023 Floor Trough **IMC/Teddy ASFT-30-30*C085**

IMC/Teddy Model ASFT-30-30

2'-6" long X 2'-6" wide
Fiberglass grating
Locate trough to accept full pour path of cooking equipment as shown on Plan

ITEM 024 Pressure Fryer **Henny Penny 600-SC*C085**

Henny Penny Model 600-SC

Natural gas fired
Filter
Casters, two (2) locking
Filter rinse hose attachment complete
Variable temperature control
Detachable hose assembly only
Filter pan dolly
Crumb filter basket
Three-tier plated basket
Flexible quick disconnect, 48" long

ITEM 025 4 Burner Range w/ Hot Top **Montague 136-4*C085**

Montague Model 136-4

Natural gas fired
Stainless steel front, right, and left side
6" casters, two (2) locking
Extra oven rack
Stainless steel 36" double high shelf
48" long flexible quick disconnect
Stainless steel end caps
Rear gas connection

ITEM 026	Combi-Steamer	Rational CPC 102*C085
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Rational Model CPC102

- Natural gas
- Model UGII open stand with fourteen (14) pairs of rails
- Standard hinge
- Safety door latch
- Menu pad
- Serial Interface for HACCP
- Hard pressure spray gun for cleaning

ITEM 027	Exhaust Hood	Halton KVC-1*C085
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Halton Model KVC-1

- Capture jet air-flow at bottom front edge
- 17'-0" long X 4'-6" wide
- Make-up air
- Four (4) 100- watt vapor-proof recessed incandescent lights interwired to junction box
- Piping for Fire Protection System, Item 063A, to be provided internally in ventilator by ventilator manufacturer
- 18-gauge stainless steel removable enclosure panels from top of ventilator to underside of building ceiling
- Manufacturer to comply with all state and local codes
- Manufacturer to supervise unit installation
- Electric damper assemblies
- All stainless steel construction
- UL and NSF approved
- Light switch on front of hood

ITEM 027A	Open Number	Open Number*C085
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OPEN NUMBER

ITEM 027B	Stainless Steel Wall Panel	Custom Fabricated *C085
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Custom Fabricated

- 20-gauge stainless steel wall flashing, vertical grain and seams from wall curb to bottom edge of exhaust hood behind cooking equipment area and adjacent wall area.

ITEM 028 Cabinet, Heated **Cres Cor H-137-UA-12B*C085**

Cres-Cor Model H-137-UA-12B

Cord and plug set
Perimeter bumper
6" casters, two (2) with brakes

ITEM 029 Refrigerator, Roll-in **Victory RIS-2D-S7*C085**

Victory Model RIS-2D-S7

Self-contained refrigeration
Stainless steel construction--exterior, interior, and floor
Digital thermometer
Lockable doors hinged per Plan
Cord and plug set

ITEM 030 Rack, Roll-In **Cres Cor 207-1818-C*C085**

Cres-Cor Model 207-1818-C

Standard perimeter bumper kit
Pan stop kit
Racks to fit inside Item 029

ITEM 031 Worktable With Sink **Metal Master T3064X156SPEC*C085**

Metal Master Model T3064X156SPEC

"L-shaped", 5'-6" long X 13'-0" long X 2'-6" wide X 3'-0" high
14-gauge, Type 304 stainless steel top with 6" backsplash, rolled front edges,
square turn-down ends, all welded table
16-gauge stainless steel 1-5/8" O.D. legs and 1-1/4" O.D. side and rear
crossrails, adjustable stainless steel feet, uni-lock system
One (1) 1'-4" x 1'-7" X 8" deep sink, Model E22, complete with faucet holes in
backsplash
Extra heavy duty, splash-mounted mixing faucet, Model 313293, on 8"centers, swing nozzle, 12"
long
Lever drain with overflow, Model 300722

ITEM 031A Wall Shelf, Double **Metal Master WS1264X114-16/3 *C085**

Metal Master Model WS1264X114-16/3

5'-4" long X 9'-6" long X 1'-0" wide
L-Shaped, 16 gauge stainless steel construction
Mount first shelf at 1'-6" above Item 031 and mount second shelf 1'-0" above first shelf

ITEM 032 Coffee Brewer **NIKEC *C085**

NIKEC, by Supplier

This item is not provided in the kitchen equipment contract and is shown here for information purposes only.

ITEM 033 (3) Compartment Sink **Metcraft FPS0010*C085**

Metcraft Model FPS0010

12'-0" long X 3'-0" wide X 3'-1" high
Two (2) Fisher faucets Model 5414
Model SI-100 control package
Provide lever waste drains with overflow
Right-to-left (soiled-to-clean) operation, consisting of:
3'-6" disposer / scrapper section
3'-0" wash sink
1'-8" rinse sink
1'-8" sanitize sink
2'-0" drainboard / clean
Provide cutout for disposer cone, Item 037

ITEM 033A Wall Shelf, Double **Metal Master WS12108-16/3*C085**

Metal Master Model WS12108-16/3

9'-0" long X 1'-0" wide
16-gauge stainless steel construction
Mount first shelf at 1'-6" above Item 033 and mount second shelf 1'-0" above first shelf

ITEM 034	Dishtable, Soiled	Gates SD-SBC10-RW-11-E-SB-ATL*C085
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Gates Model SD-SBC10-RW-11-E-SB-ATL

- 17'-0" long X 2'-6" wide
- 10'-6" long straight conveyor with pre-rinse sink
- 10" back and side splashes as shown on Plan
- Provide skate wheel at end of conveyor
- 10" wide stainless steel driven slat belt
- Wash system, variable drive, safety and arm type limit switches
- Stainless steel dishtable with 1'-8" X 1'-8" X 6" deep sink with provision for Item 037 disposer
- Provide dish trough similar to Detail 2.22, measuring 9'-0" long from the wall to the sink

ITEM 034A	Overshelf, Rack	Metal Master 606294*C085
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Metal Master Model 606294

- 7'-0" long x 1'-9" wide slanted rack shelf
- Mount at 5'-6" above finished floor

ITEM 035	Dish Drop Off Window	Custom Fabricated *C085
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Custom Fabricated

- 1'-3" wide stainless steel perimeter frame (no panels under) around opening at soiled dish drop and stainless steel panels wrapping around inside of opening.

ITEM 036	Faucet, Pre-Rinse	Fisher 93459*C085
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Fisher Model 93459

- Two (2) pre-rinse spray faucets
- Backsplash mounted

ITEM 037	Waste Disposer	In-Sink-Erator SS-300*C085
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In-Sink-Erator Model SS-300

- One (1) 15" diameter cone with safety baffle type C
- Mount cone in potwash drainboard, Item 033, as shown on Plan
- One (1) unit to be mounted in sink of soiled dishtable, Item 034, as shown on Plan
- Magnetic starter with stop/start button control
- Control panel with automatic reversing start/stop buttons, stainless steel enclosure (CC-202)

ITEM 038	Warewasher	Hobart CRS66A*C085
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Hobart Model CRS66A

- Left-to-right operation
- Gas heated
- 2 HP power wash
- 1 HP pre-wash
- Gas tank heat
- Stainless steel front panel, frame with stainless steel legs and feet
- Two (2) extended vent hood with vent connection and locking damper
- Stainless steel top mounted control panel
- Automatic fill
- Energy saving auto-timer
- Stainless steel pumps and impeller
- Common drain connection
- Water pressure reducing valve
- Table limit switch mounted in Item 039

ITEM 038A	Dishwasher Vent Duct	Metal Master DVS-72*C085
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Metal Master Model DVS-72

- KEC to confirm ceiling height for correct model number

ITEM 038B	Booster Heater	Hobart IB235*C085
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Hobart Model IB235

- Unit to fit under clean dishtable, Item 039
- Shock arrestor, pressure regulating valve, pressure gauge kit
- Integrated power control

ITEM 039	Dishtable, Clean	Gates RKCTM-SS*C085
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Gates Model RKCTM-SS

- "L-shaped", 6'-6" long X 7'-0" long X 2'-6" wide
- Stainless steel construction
- Stainless steel rollers
- Corner per Plan
- Mount limit switch for Item 038

ITEM 040	Waste Container	Rubbermaid 2643*C085
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Rubbermaid Model 2643

44-gallon capacity
Color: Gray

ITEM 041	Waste Container, Slim Jim	Rubbermaid 3540*C085
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Rubbermaid Model 3540

20" X 11" X 30" high
Color: Gray

ITEM 042-049	Open Number	Open Number *C085
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OPEN NUMBER

ITEM 050	Heated Cabinet, Roll-Thru	Victory HIS-1D-7*C085
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Victory Model HIS-1D-7

Stainless steel construction--exterior, interior, and floor
Digital thermometer
Door locks
Cord and plug set
Door hinged per Plan

ITEM 051	Worktable With Sink	Custom Fabricated *C085
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Custom Fabricated

13'-0" long X 2'-6" wide X 2'-10" high, constructed and equipped in accordance with the Plan, Elevation A, and Details 2.01 and 3.04.

ITEM 051A	Wall Shelf, Double	Custom Fabricated *C085
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Custom Fabricated

13'-0" long X 1'-0" wide, constructed and equipped in accordance with the Plan, Elevation A, and Detail 1.13.

ITEM 052 Plate Dispenser, Mobile **Serv-O-Lift 2AT6-S*C085**

Serv-O-Lift Model 2AT6-S

KEC to verify plate size with Owner
5" diameter heavy duty casters in lieu of standard 4"

ITEM 053 Counter **Custom Fabricated *C085**

Custom Fabricated

10'-6" long X 4'-0" wide X 3'-0" high, constructed and equipped in accordance
with the Plan, Elevation B, and Detail 4.01

ITEM 053A Breath Protector **Custom Fabricated *C085**

Custom Fabricated

8'-0" long X 1'-2" wide X 1'-2" high, constructed and equipped in accordance
with the Plan, Elevation B, and Detail 4.17

ITEM 053B Food Warmer **Hatco GRAH-36*C085**

Hatco Model GRAH-36

Mount on breath protector, Item 053A, located per Plan
Control to be mounted on counter, per Elevation B

ITEM 054 Hot Food Wells **Wells MOD 500TDM*C085**

Wells Model MOD 500TDM

Five (5) 12" x 20" openings
Mount unit and controls into counter, per Plan and Elevations B
Individual thermostats and drains connected to manifold

ITEM 055 Open Number **Open Number *C085**

OPEN NUMBER

ITEM 056	Counter w/ Hand Sink	Custom Fabricated*C085
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Custom Fabricated

15'-5" long X 4'-0" wide X 3'-0" high, constructed and equipped in accordance with the Plan, Elevation C, and Detail 4.01. Provide gooseneck faucet, mounting hardware, and 1-1/2" basket drain. Provide towel dispenser, Bobrick model B-318, in door below hand sink, with soap dispenser, Bobrick model B-8221, as shown on Elevation C.

ITEM 056A	Breath Protector	Custom Fabricated *C085
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Custom Fabricated

14'-0" long X 1'-2" wide X 1'-2" high, constructed and equipped in accordance with the Plan, Elevation C, and Detail 4.17.

ITEM 056B	Food Warmer	Hatco GRAH-48*C085
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Hatco Model GRAH-48

Mount on breath protector, Item 053A, located per Plan
Control to be mounted on counter, per Elevation C

ITEM 057	Refrigerator, Undercounter	Victory UR-48-SST*C085
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Victory Model UR-48-SST

Self-contained refrigeration
Cord and plug set
Unit to fit undercounter, Item 056
5" casters, two (2) with brakes
Lockable doors hinged per Plan

ITEM 058	Hot Food Wells	Wells MOD 300TDM*C085
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Wells Model MOD 300TDM

Three (3) 12" x 20" openings
Mount unit and controls into counter, per Plan and Elevations C
Individual thermostats and drains connected to manifold

ITEM 059 Ice Pan, Refrigerated**Wells RCP-7200*C085**

Wells Model RCP-7200

Self-contained refrigeration
32-3/4" long X 27-1/8" wide X 11" deep pan
Mount unit and controls into counter, per Plan and Elevations C

ITEM 060 Charbroiler, Radiant**Montague UF-36R*C085**

Montague Model UF-36R

36" long X 36-5/8" wide radiant range match
Rear gas connection
Stainless steel doors for cabinet base
Casters, two (2) with brakes
48" long flexible quick disconnect hose
Stainless steel end caps

ITEM 061 Griddle, 24"**Montague 24-8*C085**

Montague Model 24-8

24" long X 36-7/8" wide radiant range match
Rear gas connection
Stainless steel end caps
Stainless steel doors for cabinet base
Double high shelf
Casters, two (2) with brakes
48" long flexible quick disconnect hose

ITEM 062 Fryer**Frymaster MJH-50*C085**

Frymaster Model MJH-50

Natural gas fired
Stainless steel pot and door
Inset fry pot cover
Stainless steel sides
Fryers mounted in battery with Filter Magic unit, Item 062A, on left side
Top connecting strip
Sediment tray
Casters
48" long flexible quick disconnect hose

ITEM 062A Dump Station w/ Filter**Frymaster FM-A*C085**

Frymaster Model FM-A

Food warmer/holding station with cord and plug
Filter Magic system installed in battery with fryers, Item 062, mount on left as shown on Plan
5" diameter caster set

ITEM 063 Exhaust Hood**Halton KVC-1*C085**

Halton Model KVC-1

Make-up air at bottom, front edge
8'-0" long X 4'-6" wide
Two (2) 100-watt vapor-proof, recessed, incandescent lights interwired to junction box
Piping for Fire Protection System, Item 063A, to be provided internally in ventilator by ventilator manufacturer
18-gauge stainless steel, removable enclosure panels from top of ventilator to underside of building ceiling
Manufacturer to comply with all state and local codes
Manufacturer to supervise unit installation
Electric damper assemblies
Provide light switch on front of hood

ITEM 063A Fire Extinguishing System**Ansul Piranha*C085**

Ansul Piranha

System shall provide surface (plenum and duct) protection for the items of cooking equipment located beneath the Ventilators, Items 27, 63, and 78, in accordance with all applicable codes, ordinances, regulations, and the provisions of NFPA 17 and 96
All system piping fittings and conduit shall be concealed where possible and, if exposed, shall be stainless or chrome-plated finish with no exposed threads
System to be interwired with shunt-trip breaker and electrical gas shut-off valve serving items of cooking equipment beneath the ventilators to provide for power and fuel shut-off in the event of system actuation
Remote fire pull station located per Plan at 4'-0" above the floor
System located in Ventilator/Fire Suppression Control Cabinet, Item 063A
Manufacturer to comply with all state and local codes
Installation, field inspection, and certification to be performed by factory authorized Ansul agency

ITEM 063B Stainless Steel Wall Panel	Custom Fabricated *C085
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Custom Fabricated

20-gauge stainless steel wall flashing, vertical grain and seams from wall curb to bottom edge of exhaust hood behind cooking equipment area and adjacent wall area.

ITEM 064-066 Open Number	Open Number *C085
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OPEN NUMBER

ITEM 067 Counter (Self Serve)	Custom Fabricated *C085
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Custom Fabricated

15'-0" long X 4'-0" wide X 3'-0" high, constructed and equipped in accordance with the Plan, Elevation D, and Detail 4.01

ITEM 067A Breath Protector	Custom Fabricated*C085
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Custom Fabricated

10'-0" long X 1'-2" wide, cantilevered; constructed and equipped in accordance with the Plan, Elevation D, and Detail 4.17.

ITEM 068 Soft-Serve Machine	Taylor 338*C085
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Taylor Model 338

26-7/16" long X 31" wide X 38-1/4" high
Low mix chime
Water-cooled, counter top model
Draw valve lock
Two (2) hoppers
Faucet

ITEM 069	Pastry Display Case	Federal LCT-2*C085
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Federal Model LCT-2

28" long X 24" wide X 28" high
Self-service model
Accepts three (3) 18" x 26" trays
Built-in tissue dispenser

ITEM 070	Soup Wells	Wells SS-10 ULTD*C085
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Wells Model SS-10 ULTD

Built-in models, drop into counter, Item 067
Thermostatic control with drain
Locate controls per Elevation D

ITEM 071	Ice Pan, Refrigerated	Custom Fabricated *C085
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Custom Fabricated

Constructed and equipped in accordance with the Plan, Elevation D, and Detail 4.81.

ITEM 072	Counter	Custom Fabricated *C085
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Custom Fabricated

11'-9" long X 12'-6" long X 4'-0" wide X 3'-0" high, constructed and equipped in accordance with the Plan, Elevation G and F, and Detail 4.01.

ITEM 072A	Breath Protector	Custom Fabricated*C085
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Custom Fabricated

7'-6" long X 1'-2" wide X 1'-2" high, constructed and equipped in accordance with the Plan, Elevation G, and Detail 4.17

ITEM 072B Breath Protector **Custom Fabricated*C085**

Custom Fabricated

7'-6" long X 1'-2" wide X 1'-2" high, constructed and equipped in accordance with the Plan, Elevation F, and Detail 4.17

ITEM 072C Food Warmer **Hatco GRAH-36*C085**

Hatco Model GRAH-36

Mount on breath protector, Item 072A, located per Plan
Control to be mounted on counter, per Elevation G

ITEM 073 Heated Shelf **Hatco GR2S-48*C085**

Hatco Model GR2S-48

54-1/8" long X 27" wide X 4" high
Counter top model located per Plan and Elevation G

ITEM 074 Open Number **Open Number *C085**

OPEN NUMBER

ITEM 075 Refrigerator, Sandwich Prep **Victory UR-6-18*C085**

Victory Model UR-6-18

72" long X 28-1/2" wide X 34" high
Self-contained refrigeration
Cord and plug set
Casters, two (2) with brakes
Stainless steel case front, doors, top, and right end
Aluminum left end and interior
Lockable doors hinged per Plan

ITEM 076 Refrigerator, Worktop **Victory UR-48-SBS*C085**

Victory Model UR-48-SBS

48" long X 29-1/4" wide X 34" high
Self-contained refrigeration
Casters, two (2) with brakes
Stainless steel case front, doors, top, and left end
Aluminum right end and interior
Lockable doors hinged per Plan
Backsplash and right end side splash per Plan

ITEM 076A Wall Shelf, Double **Metal Master WS1242-16/3*C085**

Metal Master Model WS1242-16/3

3'-6" long X 1'-0" wide
16-gauge stainless steel construction
Mount first shelf at 1'-6" above Item 076 and mount second shelf 1'-0" above first shelf

ITEM 077 Conveyor Oven, Pizza **Lincoln 1116*C085**

Lincoln Model Impinger II 1116

Natural gas fired
Cord and plug set
Left-to-right operation
Factory start-up and checkout
One (1) Model 1120 portable stand
72" long flexible quick disconnect hose
Glass access window
Model 1145 spare parts kit

ITEM 078 Exhaust Hood **Halton KVC-1*C085**

Halton Model KVC-1

Make-up air provided at bottom, front edge
6'-6" long X 5'-0" wide
One (1) 100-watt vapor-proof, recessed, incandescent light interwired to junction box
Piping for Fire Protection System, Item 063A, to be provided internally in ventilator by ventilator manufacturer
18-gauge stainless steel removable enclosure panels from top of ventilator to underside of building ceiling
Manufacturer to comply with all state and local codes
Manufacturer to supervise unit installation

UL and NSF approved
Electric damper assemblies

All stainless steel construction

ITEM 078A Stainless Steel Wall Panel	Custom Fabricated *C085
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Custom Fabricated

20-gauge stainless steel wall flashing, vertical grain and seams from wall curb to bottom edge of exhaust hood behind cooking equipment area and adjacent wall area.

ITEM 079 Refrigerator, Pizza Prep	Victory PT-40-S*C085
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Victory Model PT-40-S

40-1/4" long X 34" wide X 46-1/4" high
Self-contained refrigeration
Cord and plug set
Casters, two (2) with brakes
Stainless steel case front, doors, top, and ends
Aluminum interior
Lockable doors hinged per Plan

ITEM 080 Refrigerator, Roll-in	Victory RIS-1D-S7*C085
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Victory Model RIS-1-S7

Self-contained refrigeration
Stainless steel construction--exterior, interior, and floor
Digital thermometer
Lockable door hinged per Plan
Cord and plug set

ITEM 081 Worktable With Sink	Custom Fabricated *C085
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Custom Fabricated

6'-6" long X 2'-6" wide X 3'-0" high, constructed and equipped in accordance with the Plan, Elevation E, and Details 2.01 and 3.04.

ITEM 081A Wall Shelf, Double **Custom Fabricated *C085**

Custom Fabricated

6'-6" long X 1'-0" wide, constructed and equipped in accordance with the Plan,
Elevation E, and Detail 1.13.

ITEM 082 Worktable **Custom Fabricated *C085**

Custom Fabricated

8'-0" long X 2'-6" wide X 3'-0" high, constructed and equipped in accordance with the Plan,
Elevation E, and Details 2.01 and 3.04.

ITEM 082A Wall Shelf, Double **Custom Fabricated *C085**

Custom Fabricated

5'-6" long X 1'-0" wide, constructed and equipped in accordance with the Plan,
Elevation E, and Detail 1.13.

ITEM 083 Open Number **Open Number *C085**

OPEN NUMBER

ITEM 084 Refrigerator, Reach-in **Victory RS-1D-S7 *C085**

Victory Model RS-1D-S7

Self-contained refrigeration
Stainless steel construction--exterior, interior, and floor
Digital thermometer
Lockable doors hinged per Plan
Cord and plug set

ITEM 085-086 Open Number **Open Number *C085**

OPEN NUMBER

ITEM 087	Counter	Custom Fabricated *C085
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Custom Fabricated

13'-3" long X 5'-0" wide X 3'-0" high with two (2) 30" long X 5" wide drip troughs, constructed and equipped in accordance with the Plan, Elevation H, and Detail 4.01.

ITEM 088	Cup Dispenser	San Jamar C3800SP*C085
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San Jamar Model C3800SP

8-1/4" long X 23-3/4" wide X 20-1/4" high
Stainless steel exterior
Adjustable triple tube dispenser
Counter top model

ITEM 089	Beverage Disp. w/ Ice Maker	NIKEC*C085
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NIKEC, by Supplier

This item is not provided in the kitchen equipment contract and is shown here for information purposes only.

ITEM 089A	Bag-In-Box Rack	NIKEC *C085
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NIKEC, by Supplier

This item is not provided in the kitchen equipment contract and is shown here for information purposes only.

ITEM 089B	Carbonator	NIKEC *C085
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NIKEC, by Supplier

This item is not provided in the kitchen equipment contract and is shown here for information purposes only.

ITEM 090	Cappuccino/Cocoa Dispenser	Crathco PIC-2*C085
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Crathco Model PIC-2

Two-head unit
Cord and plug set
Stainless steel back panel to conceal connections

ITEM 091	Iced Tea Brewer	Bunn-O-Matic TU-3*C085
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Bunn-O-Matic Model TU-3

3-gallon capacity
Cord and plug set
Stainless steel panel to conceal connections

ITEM 092	Coffee Urn	American Metal Ware 8103*C085
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American Metal Ware Model 8103

Electric heat
Dual wall fiberglass insulated
Standard features: insulated body; low water cutoff; automatic air agitation; adjustable bypass on spray arm; electro-polished liners; and half batch/full batch timer
Vacuum breaker as required
Stainless steel door over controls with locking provision
Seven-day program timer
Extra stainless steel brew basket
Double service option with two (2) coffee, one (1) water, with gauges both side

ITEM 093	Drip Trough	Custom Fabricated *085
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Custom Fabricated

This item is part of Item 087.

ITEM 094	Refrigerator, Air Screen	ASDI LP-48*C085
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ASDI LP-48

4'-0" long X 2'-6" wide X 6'-4" high
Remote model
Security night cover
Mirror stainless steel ends
Lights below shelves

ITEM 094A	Compressor, Air Screen Refrig.	Kolpak CS100MW*C085
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Kolpak Model CS100MW or equal by Copeland or Omni-Temp

Water-cooled, remote system
UL Listed
Interconnect to Item 094
Locate on top of walk-in box, Item 004
Remote condenser pre-wired for remote installation
Refrigeration lines to have dry nitrogen charge ready for refrigerant
Ambient kit with controls for head pressure, crankcase heaters, and aluminum outdoor housing
System to be complete with all lines, fittings, and tubings, etc., required for a complete refrigeration system per the General Specifications of this section and by manufacturer recommendation

ITEM 095	Snack Display (Dry Case)	ASDI LP-36*C085
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ASDI LP-36

3'-0" long X 2'-6" wide X 78" high
No refrigeration for unit, for dry display only
Security night cover
Mirror stainless steel ends
Lights below shelves

ITEM 096-097	Open Number	Open Number *C085
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OPEN NUMBER

ITEM 098	Refrigerator, Beverage	Beverage-Air BZ16*C085
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Beverage-Air Model BZ16

36" long X 32" wide X 62" high
Self-contained refrigeration
Air-screen model
KEC to coordinate width of unit with cashier's station, Item 099, to fit between trayslides
Cord and plug set

ITEM 099	Cashier's Stations	Custom Fabricated *C085
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Custom Fabricated

6'-0" long X 5'-0" wide X 3'-0" high, constructed and equipped in accordance with the Plan, Elevation I, and Detail 4.01.

ITEM 100	Cash Registers	NIKEC *C085
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NIKEC, by Operator

This item is not provided in the kitchen equipment contract and is shown here for information purposes only.

ITEM 101	Flatware Cylinder	Steril-Sil N-200*C085
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Steril-Sil Model N-200

Mount in cashier counter, Item 099, as shown on Plan

ITEM 102	Counter	Custom Fabricated *C085
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Custom Fabricated

11'-0" long X 4'-0" wide X 3'-0" high, constructed and equipped in accordance with the Plan, Elevation J, and Detail 4.01.

ITEM 103	Napkin Dispenser	San Jamar H3001BKC*C085
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San Jamar Model H3001BKC

20-gauge stainless steel
KEC to confirm with napkin sizes prior to ordering

ITEM 104	Condiment Bin	Cal Mil 686 *C085
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Cal Mil Model 686

25-1/2" long X 21" deep X 6" high
Twin section black acrylic base
Two (2) each 1/2" size X 4" deep black polycarbonate pans
Six (6) each 1/6" size X 2.5" deep black polycarbonate pans

ITEM 105 Water Dispenser **Perfection PE-WT-1E*C085**

Perfection Model PE-WT-1E

Electronic sensing
Provide recessed drain with 4" flange
Mount into condiment counter, Item 102, as shown on Plan and Elevation J

ITEM 105A Water Chiller **Filtrine 56A*C085**

Filtrine Model 56A

Air-cooled unit
Interconnect with water dispenser, Item 105

ITEM 106 Condiment Dispenser **Perfection DS3TT*C085**

Perfection Model DS3TT

Dual-sided, heavy duty, three-product T-tower with six (6) high flow valves
Provide Model MCS-3 undercounter cart for three (3) products
Include drain pan

PART 5 - STANDARD DETAILS

- A. The following Standard Details are hereby made a part of these specifications and shall be utilized for referenced design requirements.

1.02	Edges
1.02.1	Edges
1.03	Corner Guards
1.04	Backsplashes
1.10	Crossbracing
1.13	Wall Shelf and Support
1.15	Control Panels
1.30	Removable Drip Trough
2.01	Worktable
2.22	Dishtable Trough
3.04	Countertop Sinks
4.01	Backcounter
4.03	Cafeteria Counters
4.04.1	Trayslide Details
4.05	Metal Cafeteria Counter Front, Paneled
4.10	Quarry Tile Faced Channel Base Detail
4.17	Protector Case and Display Case
4.26	Hinged Solid Door
4.27	Hinged Louvered Doors
4.81	Refrigerated Salad and Dessert Pan
7.01	Built-in Insulated Floor by the General Contractor
7.01.1	Built-in Insulated Floor by the General Contractor
7.01.2	Built-in Insulated Floor by the General Contractor

END OF SECTION 11400