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February 9, 2024

SANTA FE COUNTY
IFB NO. 2024-0128-PW/APS
ABEDON LOPEZ SENIOR CENTER RE-BUILD (PHASE II)

ADDENDUM NO. 2

Dear Proponents,

This addendum is issued to reflect the following immediately. It shall be the responsibility of interested Bidders to adhere to any changes or revisions to the IFB as identified in this Addendum No. 2. This documentation shall become permanent and made part of the departmental files.

THE DEADLINE TO SUBMIT BIDS HAS BEEN EXTENDED TO:

Thursday, February 22, 2024 at 2:00pm

Attachment A: Project Manual Section 11 40 00 – Food Service Equipment Material

Question No. 1: Has the Foodservice Consultant, Arizona Restaurant Supply, already been awarded the Foodservice Equipment?

Answer No. 1: Foodservice equipment is to be provided by the Contractor. See Attachment A that includes specification section 11-4000.

Question No. 2: Clarification on a millwork elevation in this project, please. The Reading Room bookcases are shown in elevation on sheet A402, detail A6. They are shown in a lighter line weight than the other elevations on the page and there is no finish tag. Are the bookcases furnished by the Owner? Please clarify.

Answer No. 2: All casework storage/utility shelving in the project is to be provided by the Contractor. The storage/utility shelving system will be a built-in product either the same or similar to the plastic laminate finish at the casework.

Please add this Addendum No. 2 to the original proposal documents and refer to proposal documents, hereto as such. This and all subsequent addenda will become part of any resulting contract documents and have effects as if original issued. All other unaffected sections will have their original interpretation and remain in full force and effect. Responders are reminded that any questions or need for clarification must be addressed to Amanda Patterson-Sanchez, Procurement Planner Analyst at apatterson-sanchez@santafecountynm.gov.

SECTION 11 40 00 - FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.01 SUMMARY

- A. SECTION INCLUDES: Work of this Section shall include the food service equipment indicated on FS (or K) drawings and Schedules. And as specified in this Section of the Project Specifications:
1. Work, in general, shall include furnishing, uncrating, storing, insuring, fabricating, delivering, erecting, setting-in-place, leveling, and securing the food service equipment at locations shown on the drawings excluding final utility connections and interconnections by General Contractor, Division 23 and Division 26.
 2. Owner-Furnished Equipment: Where indicated on Equipment Schedule(s). Owner will furnish, and install equipment items. Owner must inform General Contractor with copy to Architect prior to rough-ins.
 3. Vendor-Furnished Equipment: Where indicated on Equipment Schedule(s). Vendor will furnish equipment items as close as possible to specify. If vendor requires utilities other than specified, Owner must inform General Contractor with copy to Architect prior to rough-ins.
- B. RELATED SECTIONS:
1. Division 23 - Plumbing services and hook-up, including grease interceptors, shut-off valves, trim, traps and related fittings except as specified under individual equipment items in PART 4.
 2. Division 23 - Mechanical services and hook-up including ventilator duct work upstream from ceiling and welded connections to ventilators and vent ducts.
 3. Division 26 - Electrical services and hook-up, including wiring, line switches, safety cut-outs, control panels, contractors, fuse boxes or other related electrical controls and fittings except as specified under individual equipment items in PART 4.

1.02 REFERENCES

1. AA Aluminum Association
900 19th Street, N.W.
Suite 300
Washington, DC 20006
202/ 862-5100 FAX 202/ 862-5164
"Designation System for Aluminum Finishes"
 2. ARI Air-Conditioning and Refrigeration Institute
4301 North Fairfax Drive
Suite 425
Arlington, VA 22203
703/ 524-8800 FAX 703/ 528-3816
 3. AGA American Gas Association
1515 Wilson Boulevard
Arlington, VA 22209-2470
703/ 841-8400 FAX 703/ 841-8406
 4. ANSI American National Standards Institute
11 West 42nd Street
New York, NY 1001836
212/ 642-4900 FAX 212/ 302-1286
 5. ASTM American Society for Testing and Materials
1919 Race Street
Philadelphia, PA 19103
215/ 299-5400 FAX 215/ 977-9679,
- ANSI / ASTM
Standard number A 167 "Stainless and Heated-resisting Chromium-nickel Steel Plate, Sheet and Strip".
- ANSI / ASTM

- Standard number A 446 “Steel Sheet, Zinc-Coated (Galvanized) by the Hot-Dip Process, Structural (Physical) Quality”
6. AWS American Welding Society
550 N.W. Le Jeune Road
Miami, FL 33135
800/ 443-9353 FAX 305/ 443-7559,
- ANSI / ASE
- Standard D1.1 - “Structural Welding Codes”
7. ASHRAE American Society of Heating, Refrigerating and Air-conditioning Engineers, Inc.
1791 Tullie Circle, N.E.
Atlanta, GA 30329
406/ 636-8400 FAX 406/ 321-5478
8. ASME American Society of Mechanical Engineers
345 East 47th Street
New York, NY 10017
212/ 705-7051 FAX 212/ 705-7674
and bear the ASME label.
9. ASSC American Standard Safety Code Mechanical Refrigeration
10. NEC National Electric Code
11. NEMA National Electrical Manufacturer’s Association
2101 ‘L’ Street, N.W.
Washington, DC 20037
- Standard LD 3 ‘High Pressure Decorative Laminates”
12. NFPA National Fire Protection Association
One Battermarch Park
Quincy, MA 02236
- Standard number 13, “Installation of Sprinkler Systems”
- Standard number 96, “Vapor Removal from Cooking Equipment”
13. NSF National Sanitation Foundation
P. O. Box 130140
3475 Plymouth Road
Ann Arbor, Michigan 48113-0140
313/ 769-8010 FAX 313/ 769-0109
- Standard number 2, “Food Service Equipment and Appurtenances”
- Standard number 7, “Food Service Refrigerators and Storage Freezers and Appurtenances”
14. SMACNA Sheet Metal and Air Conditioning Contractors’ National Association, Incorporated
4201 Lafayette Circle Drive
Chantilly, VA 22021
703/ 803-2980 FAX 703/ 803-3732
15. UL Underwriters’ Laboratories, Incorporated
333 Pfingston Road
Northbrook, IL 60092
708/ 272-8800 FAX 708/ 272-8129

1.03 SUBMITTALS

- A. Ordering or fabrication of equipment shall not take place until such time as the equipment brochures and shop drawings have been reviewed in writing by the Architect. Receipt of this review shall not relieve the Contractor from the responsibility of verifying quantities and related dimensions, maintaining the specified quality of equipment, and verifying conditions of the job site.
- B. EQUIPMENT BROCHURES: Submit brochures containing manufacturer’s specification sheets, dimensioned drawings and/or other pertinent data describing items of standard manufacture shall be submitted for review by the Architect in electronic format (PDF). Sheets with the notation Fabricated Item and name of the fabricated item, as well as required mechanical, plumbing or electrical requirements, shall be inserted between the

manufacturer's specification sheets describing the buy-out equipment; thus giving a complete brochure with items accounted for. This shall have hard covers with the name of the contractor and project clearly identified in large readable type. Failure to provide in the manner as described above will be cause for rejection of said brochures.

- C. PLUMBING, MECHANICAL AND ELECTRICAL ROUGH-IN DRAWINGS: Detailed and fully dimensioned to a minimum scale of 1/4" = 1'-0". Drawings shall show exact location and requirements of floor and wall stubs and sleeves for plumbing, electrical, refrigeration lines, beverage lines and ventilation ducts. Depression Plans for drain troughs and insulated floor areas detailed and fully dimensioned to a minimum scale of 1/4" = 1'-0".
- D. DRAWINGS OF EQUIPMENT SPECIFIED FOR FABRICATION: Detailed and fully dimensioned to a minimum scale of 3/4" = 1'-0". Show dimensions, details of construction, installation and relation to adjoining work, reinforcing, anchorage and other work required for the complete food service equipment installation.
- E. MANUFACTURER'S SHOP DRAWINGS: Hoods, ventilators, walk-in coolers and other specialized or customized equipment items not covered by standard specification sheets.
- F. Submit one reproducible transparency and two direct prints of each shop drawing.
- G. EQUIPMENT SPECIFICATION SHEETS: Items of standard manufacture which show the manufacturer's name, size, descriptive data, capacities, utility requirements, approval labels, etc. Bind in brochure form in numerical sequence in its entirety and submit six copies for review and approval.
- H. Submittals shall bear the Consultant's acknowledgement of review and approval prior to ordering or fabrication.
- I. Contractor shall not change equipment plumbing, electrical or mechanical without authorization in writing by the Consultant.

1.04 DATA INFORMATION

- A. Upon completion and final acceptance compile product data and related information appropriate for Owner's maintenance and operation of products furnished under contract which shall include equipment specification sheets, operating instructions, parts lists, service instructions, maintenance instructions, etc. Bind in brochure form in numerical sequence in its entirety and submit three copies for review and approval.

1.05 QUALITY ASSURANCE

- A. CODES AND REGULATIONS:
 - 1. Work under this section shall be installed in strict conformance with federal, state and local codes, laws, regulations and rules that govern food service facilities and operations.
 - 2. Errors and/or omissions on the plans or specifications does not relieve the contractor from complying with applicable codes and providing a complete professional project.
 - 3. Work under this section shall comply, as applicable, with:
 - a. National Sanitation Foundation and bear NSF label.
 - b. Underwriters Laboratories and bear UL label.
 - c. American Gas Association and bear AGA label.
 - d. American Society of Mechanical Engineers and bear ASME label.
 - e. National Fire Protection Association Standard NFPA-96
- B. MANUFACTURER QUALIFICATIONS: Specializing in manufacturing products specified in this section; minimum five years of documented experience.
- C. INSTALLER QUALIFICATIONS: Company Specializing in performing work of this section; minimum five years experience and approved by manufacturer.

1.06 DELIVERY, STORAGE AND HANDLING

- A. DELIVERY: Deliver standard manufactured equipment items to the site ready for use in the manufacturer's original and unopened containers and packaging except those items incorporated in the custom fabrication work. General Contractor will not be responsibly for receiving and storing equipment delivered to job site.
- B. Containers to bear labels stating manufacturer's name, model number and project item number.
- C. STORAGE: Store insured products and materials under cover in a dry and clean location, off the ground. General Contractor will be responsible for lost or damaged items after delivered to job site..
- D. HANDLING: Protect finishes from damage during handling and construction of other work in the same space. Wrap and crate each item of equipment as necessary for protection from damage. Remove products

and materials which are damaged or otherwise not suitable for installation from the job site and replace with suitable products and materials.

1.07 PROJECT CONDITIONS

- A. EXISTING AND PROPOSED: Kitchen Equipment Contractor to verify all job site conditions. Including utilities, door openings, passage sizes and elevator sizes to assure ingress of equipment.

1.08 SUBSTITUTIONS

- A. Specific reference to manufacturer's names and products specified in this section are used as standards, but this implied no right to substitute other materials or methods without written prior approval of the Architect, and/or Arizona Restaurant supply
- B. Installations of qualified substituted equipment is the Food Service Equipment Contractor's responsibility and mechanical, electrical, structural or changes required for the installation of qualified substitution of the Architect and/or Consultant without additional cost to the Owner.
- C. The use of substituted equipment and/or dimensional drawings does not waive these requirements.

1.09 DECREPANCIES

- A. In the event of discrepancies within the contract documents, the Architect and/or Consultant shall be notified prior to the bid opening.
- B. Drawing and drawing schedules shall govern in matters of quantity; the specifications in matter of quality. In the event of conflict within drawings involving quantities, or within the specifications involving quality, the greater quantity and higher quality shall apply. Such discrepancies shall be noted and clarified in the contractor's bid. No additional allowances will be made because of errors, ambiguities or omissions which reasonably should have been discovered during the preparation of the bid.

1.10 RESPONSIBILITY

- A. The work under this contract shall include the responsibility for assuring that required submittals conform to the intent and meaning of the documents, conditions at the job site, and local codes and ordinances.
- B. Visit the job site to field check actual wall dimensions and utility rough-ins 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.
- C. Check door openings, passageways, elevators, etc., to verify that the equipment can be conveyed to its proper location within the building. If necessary check the possibility of holding wall erection, placement of door jambs, windows, etc. for the purpose of moving equipment to its proper location with the General Contractor.
- D. Before fabrication of the equipment, Contractor to notify the Architect or Consultant of discrepancies between the plans and specifications and actual conditions on the job.
- E. If any special hoisting equipment and operators are required, include cost as part of the bid for this work.
- F. Take field measurements prior to fabrication of custom equipment items. Equipment must conform to the finished building conditions. Where obstructions occur, the equipment must be scribed, fitted to and around same, resulting in a sanitary homogeneous fixture.

1.11 WARRANTY

- A. STANDARD: Compile warranties executed and issued by respective manufacturers and suppliers. Bind in brochure form in alphabetical sequence by manufacturer's name, in its entirety.
- B. SPECIAL: Compressors supplied for refrigerated units, either remote connected or as an integral part, shall be supplied with the manufacturer's four year extended warranty to provide a total of five years protection from the date of signed final acceptance. Include in same binders as described above for standard warranties.
- C. SERVICE CONTRACT: In addition to warranties stated above, upon final acceptance by the Consultant, provide a service contract in writing to the owner. Include labor, materials and parts necessary to replace, repair or restore work of this section that fails or does not operate properly for a period of one year from date of signed final acceptance.

PART 2 - PRODUCTS**2.01 MATERIALS**

- A. STAINLESS STEEL (S/S): Shall be AISI Type 304 extra low carbon, non-magnetic, Austenitic 18% chrome, 8% nickel, corrosion resistant, alloy steel (ASTM A 240).
- B. GALVANIZED IRON (G.I.): Commercial quality steel - ASTM A 526 or ASTM A 527 for extensive forming. G90 zinc-coated by the hot-dip process.
- C. GAUGES: Gauges for sheet iron and steel shall be U.S. Standard Gauges and finished equipment gauge thickness shall not vary more than 5% plus or minus from thickness indicated below:
- | 1. | <u>GAUGE</u> | <u>THICKNESS</u> | |
|----|--------------|------------------|----------|
| | #10 | 0.1406 | (3.50mm) |
| | #12 | 0.1094 | (2.75mm) |
| | #14 | 0.0781 | (2.00mm) |
| | #16 | 0.0625 | (1.50mm) |
| | #18 | 0.0500 | (1.25mm) |
| | #20 | 0.0375 | (1.00mm) |
- D. STAINLESS STEEL PIPE AND TUBING:
1. Shall be seamless or welded of gauge specified.
 2. Seamless tubing shall be thoroughly and correctly annealed, pickled, and ground smooth.
 3. Welded tubing shall be thoroughly heat treated and properly quenched to eliminate precipitation, drawn true to size and polished to match stainless steel sheets.
- E. STRUCTURAL STEEL: Framing members consisting of angles, bars, channels, etc. shall be ductile in quality, free of hard spots, runs, checks, cracks and other defects. They shall be smooth galvanized by the hot dip process with surplus removed and be free of runs, blisters, excess spelter and uncoated spots or patches.
- F. PLASTIC LAMINATE: Laminated plastic materials shall be Formica, Nevamar, or as selected complying with NEMA LD 1 and NSF Standard 35 when applicable.

2.02 MANUFACTURED UNITS

- A. STANDARD CATALOG ITEMS:
Provide as listed and described in the schedule portion of PART 4 and equipment schedules shown on the drawings.
- B. ELECTRICAL REQUIREMENTS:
1. Portable equipment and items which plug in for normal use are to be furnished with an approved cord set to mate with receptacles furnished in the project.
 2. In the event that any item of equipment to be included in the work is not available in the electrical characteristics furnished on the project, provide a suitable transformer to make the item work properly on the available power supply.

2.03 SHEET METAL FABRICATION

- A. STRENGTH:
1. Wherever size permits, equipment shall be fabricated of a single sheet of metal.
 2. Include necessary reinforcing, bracing, welding and the proper number and spacing of uprights and cross members.
 3. Equipment not braced in a rigid manner and which is subject to rattle or wobble will be unacceptable.
- B. FINISH:
1. Stainless steel where exposed shall be polished to a #4 commercial finish. Where unexposed, finish may be #2B. The grain of polishing shall run in the same direction on horizontal and vertical surfaces of each item.
 2. 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 coats epoxy-based gray Hammertone paint.
- C. WELDING:

1. Welding shall be done by the Heliarc method.
 2. Where filler rods are used, they should be of the same grade composition as the materials to be joined and contain a flux to minimize carbide precipitation.
 3. Welds shall be complete, strong and ductile, sound, non-porous, free of pits, cracks and other mechanical imperfections. Excess metal shall be ground off and polished smooth creating one homogeneous color and finish.
 4. Unexposed welds shall be pacified and suitably coated to prevent corrosion.
 5. In no case shall soldering be considered as a replacement for welding.
 6. Where galvanizing has been burned off, touch up weld with high grade aluminum paint.
- D. FIXTURES:
1. Custom fixtures shall be fabricated by one manufacturer.
 2. In general, fixtures shall be shop fabricated of one-piece construction and shipped to the job site completely assembled ready to install. Equipment too large to transport or enter the building as one piece shall be constructed so that welded field joints can be made at the job site.
 3. Exposed surfaces shall be free from bolt, screw and rivet heads. When bolts are required they shall be of concealed type and be of similar composition as the metal to which they are applied. Where bolts, screws or studs on the interior of fixtures are visible or may come in contact with hands or wiping cloths, they must be capped with an acorn nut with lock washer.
 4. Suitable pipe slots shall be provided through undershelves to accommodate necessary service lines. These slots shall be proper size and neatly made with turned up edges on all four sides to eliminate cutting or defacing equipment on the job site. Cabinet bases shall be provided with an inner panel duct at ends or rear of cabinet to allow for concealed pipe space.
 5. Ends of all back splashes and hollow sections to be closed during fabrication.
- E. SOUND DEADENING:
- Provide ½-inch wide rope sealant continuously between frame members and underside of table tops, drainboards, overshelves and undershelves. Tighten stud nuts for maximum compression of sealant.
- F. PAINTING:
1. Provide the types of painting and coating materials which after drying or curing, are suitable for use in conjunction with food service, and which are durable, non-toxic, non-dusting, not-flaking, mildew resistant and comply with governing regulations for food service use.
 2. Finish fixtures, except stainless steel fixtures, in gray hammertone air dried enamel, glossy and without blemish.
 3. Baked Enamel Finish. Oven bake for minimum of 1-1/2-hours at minimum temperature of 300-degrees Fahrenheit.
- G. TRIM AND SEALING:
1. Trim is not an acceptable substitute for accuracy and neatness.
 2. Equipment that butts walls shall be scribed and sealed to the walls with a silicone sealant. Provide Dow Corning 780, General Electric Series SE1200, or accepted substitute.
 3. Where two or more pieces of equipment join, the seam shall be sealed with a silicone sealant as above.
 4. Hi-Temp silicone sealant shall be used at joints adjacent to or between pieces of heat producing equipment.
- H. FABRICATION ELECTRICAL REQUIREMENTS:
1. Components and assemblies incorporated in the work shall bear the U.L. label.
 2. Wiring shall be made in accordance with prevailing building codes and regulations.
 3. Wiring and components shall be waterproof.
 4. Fabricated equipment shall be completely wired internally where electrical services are required. Outlets, receptacles, switches, controls, electrical devices and equipment built into or forming an integral part of the fixture shall be furnished, installed and pre-wired to junction boxes. Wiring terminating in junction boxes shall be tagged showing item number, voltage, characteristics and load information.
 5. Electrically heated equipment shall be internally wired to a thermostatic control and an "on/off" switch with a red neon pilot light both to be mounted in a terminal box on a removable control panel.

6. Rigid steel conduit shall be used for this work, zinc coated where unexposed and chrome plated where exposed.
7. Fluorescent light fixtures shall be complete with ballast and warm white lamps.
8. Receptacles for evaporator coils shall be twist lock type.
- I. FABRICATION PLUMBING REQUIREMENTS:
 1. Necessary faucets and drains shall be furnished with the food service equipment.
 2. Water inlets shall be located above the positive water level to prevent siphoning of liquids into the water system. When submerged inlets are required, suitable check valves and vacuum breakers shall be furnished and installed on the fixture. Where exposed, the piping shall be chrome plated.
 3. Cabinet type and closed fixtures shall have indirect wastes pre-piped within fixture to point of discharge above floor sinks. Exposed piping to be chrome plated or stainless steel.
- J. FABRICATION REFRIGERATION REQUIREMENTS:
 1. Provide air-cooled condensing units mounted on friction slides in compressor housings with adequate air supply and exhaust for proper operation.
 2. Refrigeration systems to be furnished with compressor, expansion valve, isolating valve, sight glass, strainer, dehydrator, relief valve, charging valve, lines and necessary components to make a completely operable self-contained system.
 3. Normal operating temperatures to be:
 - a. Refrigerators +35 degrees Fahrenheit.
 - b. Freezers -10 degrees Fahrenheit.
 - c. Cold Pans +10 degrees Fahrenheit.
 4. Refrigerated pans and cabinets shall be fitted with breaker strips where adjoining top or cabinet face materials.
- K. CHANNEL FRAME CONSTRUCTION:
 1. Equipment of channel frame construction shall be supported by 1" X 5" X 1" X 14-gauge galvanized channels secured to underside of tops with welded concealed studs, lock-washers and acorn cap nuts; stainless steel when exposed.
 2. Where channels intersect each other, they shall be fully welded.
 3. Spacing of channels shall be on approximately 30-inches on centers, but so located to accommodate drawer enclosures, sinks, and enclosed bases, where these occur.
 4. Channels exposed to view shall be 14-gauge, stainless steel with ends closed.
- L. LEGS, FEET & CROSSRAILS:
 1. Equipment shall be supported on legs of 1-5/8-inch O.D. 16-gauge seamless S/S fitted with S/S bullet-type feet. Component Hardware Group model A 46-6, or equal. Feet shall have a minimum vertical adjustment of 1-1/2-inches without showing any evidence of threading. Height to the equipment shall be as specified with the feet exposed to a two-inch vertical dimension so as to allow a maximum adjustment of 3/4-inch above and below that height.
 2. Legs shall be attached by means of sanitary type fully enclosed conical gussets of 16-gauge stainless steel. Component Hardware Group model A-18-0406, or equal. Gussets shall be fully welded to channels or gusset plates.
 3. Legs shall be braced with crossrails of 1-5/8-inches 16-gauge stainless steel tubing coved and fully welded to legs at ten-inch above the floor unless specified otherwise. Where crossrails join cabinet bodies, provide Component Hardware Group Model A 28-0206 Leg Socket welded to body.
 4. Legs shall not be spaced more than 60-inches apart.
 5. Cabinet bodies supported by legs to have minimum of six-inches clearance between floor and bottom of cabinet
- M. WORK TOPS:
 1. Table tops, counter tops and drainboards shall be 14-gauge stainless steel unless specified otherwise.
 2. Tops shall have Flat Edge as specified under "Edge Types" on exposed sides.
 3. Where top overhangs body, provide a minimum of 3/4" gap between bottom edge of top and cabinet body.
 4. Where back splash or end splash is specified, an angled splash shall be formed by turning up top 90-degrees for four-inches or as otherwise may be noted in the item specification, referenced

- detail, or elevation, breaking back two-inches on a 45-degree angle, and turning down one-inch. Close both ends.
5. Where flat splash or flat turn-up is specified, turn edge of top up 90 degrees with "Hug Edge" ground smooth.
- N. UNDERSHELVES - OPEN CONSTRUCTION:
1. Undershelves in open base fixtures shall be constructed of 16-gauge stainless steel notched at corners and fully welded to legs from the back side. Shelves shall be reinforced longitudinally with 1" X 5" X 1" channels.
 2. Front edges of undershelves shall be formed with a Flat Edge as specified under "Edge Types". Ends and rear to be turned up two-inches flat unless specified otherwise.
 3. Height of bottom shelf shall be ten-inches above the floor unless otherwise specified.
- O. EDGE TYPES:
1. Rolled Edge shall be formed by the top being rolled down 180-degrees on a one and one-half-inch diameter.
 2. Bullnose Edge shall be formed by the top being rolled down 120-degrees on a one and three quarters-inches diameter.
 3. Flat Edge shall be formed by turning down the edge of the top 1-1/2-inches and then back 1/2-inch at 30-degree angle.
 4. Inverted "V" Edge (Marine Edge) shall be formed by raising the edge of the top 1/2-inch high on a 45-degree angle, then turning down 1-1/2-inches and back 1/2-inch at 30-degree angle.
 5. Raised Curb or Raised Rolled Edge shall be formed by the top being turned up three-inches high and rolled in a 1-1/2-inches diameter to form a 190-degree closure with corners fully ground. Horizontal and vertical corners to be fully coved.
- P. COMPARTMENT TYPE SINKS:
1. Sinks shall be fabricated of 14-gauge stainless steel with interior corners rounded to 3/4-inch radius both horizontally and vertically. Front edge of sinks, Raised Rolled Edge. Back, bottom and front of sinks shall be one continuous piece. Bottom of each compartment will be creased to a center waste outlet.
 2. Drainboards of 14-gauge stainless steel, integral with the sinks, pitched 1/4-inch per foot to the sinks and with the same backsplash and rolled edge forming one continuous horizontal plane. Polish backsplashes and tops metal grain running in one direction.
 3. Partitions between compartments to be one-inch wide by full depth, double wall construction.
 4. Multiple sink compartments provided with continuous and seamless front without applied trim strips, panels or full width facing piece.
 5. Back splashes and end splashes for sinks to be as specified above in Paragraph 2.3.M except turned up eight-inch in lieu of four-inch before the 45-degree break.
 6. Freestanding sinks shall have rear of backsplash fully enclosed with 16-gauge S/S.
 7. Bottom of each sink to be fitted with a cast brass, rotary, handle operated, two-inch waste valve complete with S/S strainer, S/S handle assembly and connected overflow. Provide Fisher Mfg. Co. Model 10707, or equal.
- A. Sink Compartments to be complete with the following:
- a. Single compartments: Faucet, Splash Mount- Fisher Mfg. Co. Model 13269; or Faucet Deck Mount- Fisher Mfg. Co. Model 3315; or Pantry Deck Mount- Fisher Mfg. Co. Model 3115 or equal.
 - b. Two Compartment Sinks: Faucet, Splash Mount- one each Fisher Mfg. Co. Model 13269; or Deck Mount- one each Fisher Mfg. Co. Model 3315 or equal.
 - c. Three Compartment Sinks: Splash mount- Two each Fisher Mfg. Co. Model 5412 or equal.
- Q. COUNTER SINKS:
1. Sinks shall be fabricated of 14 gauge stainless steel with interior corners rounded to a 3/4-inch radius both horizontally and vertically. Bottom of sink to be creased to a center waste outlet.
 2. Sinks shall be set into table tops with top perimeter fully welded to edge of opening in table top to create one integral unit.
 3. Bottom of each sink to be fitted with a rotary, lever handled waste valve complete with S/S strainer and S/S handle assembly. Provide Fisher Mfg. Co. Model 10758, or equal.

4. Each sink to be complete with one splash mounted faucet, Fisher Mfg. Co. Model 13269 Faucet, or one deck mount faucet, Fisher Mfg. Co. Model 3312 as applicable.
- R. ENCLOSED CABINET TYPE BASE:
1. Cabinet type bodies shall be formed of 18-gauge S/S reinforced with 14-gauge formed hat sections to create a rigid structure.
 2. Ends of cabinet bodies to closed to wall.
 3. Base shall be welded construction with front rails, aprons, mullions and other components welded and polished to appear as one-piece construction.
 4. Vertical mullions shall be 1-1/2-inches wide X 3/4-inch deep with the inside completely closed with a S/S channel that has top & bottom closed.
 5. Interior shelves shall be 16-gauge S/S welded, suitably reinforced and formed with 1-1/2-inches Flat Edge on front. Rear and ends of shelves to be turned-up two-inches and feathered slightly to insure tight fit to cabinet ends and partitions, and welded in place. Bottom shelves shall have front edge flush to and integral with front face of vertical mullions and to have rear and ends turned up as specified above.
 6. Legs and feet shall be as specified in Paragraph 2.3.L above
- S. HINGED DOORS
1. Hinged Doors to be double pan construction with 16-gauge stainless steel exterior pan, 18-gauge magnetic type 430 stainless steel interior pan and full size core of one-inch thick urethane board insulation.
 2. Doors to be flush mounted and self-closing.
 3. Hinges to be stainless steel lift-off slip-joint type with body side flush mounted in mullion and door side flush mounted in door edge. Provide Component Hardware Group Model R 74-8000-(RH) (LH) Series, or equal.
 4. Pulls to be S/S recessed-type tack welded in place. Provide Component Hardware Group Model P 62-1010, or equal.
 5. Magnetic catches to be heavy duty floating magnet type. Provide Component Hardware Group Model M 32-2401, or equal.
 6. Doors at compressor housings to be single pan 16-gauge stainless steel construction with 3" X 1" 18-gauge magnetic type 430 stainless steel channel full perimeter inside frame. Weld corners. Provide small diamond mesh expanded metal inset. Milcor "Small Mesh", or equal (11,000 meshes per square yard). Spray mesh with aluminum paint.
- T. DRAWERS
1. Drawer faces to be double pan construction with 16-gauge S/S exterior pan, 18-gauge stainless steel interior pan and full size core of one-inch thick urethane board insulation.
 2. Provide full perimeter neoprene bumper with mitered corners on inside pan of drawer face. Provide Component Hardware Group Model S 90-0020 C-N, or equal.
 3. Drawers to be provided with heavy-duty ball-bearing extension roller-slides, spot welded to pan frame. Provide Component Hardware Group Model S 25-0022, or equal. Drawers to be self-closing by pitching slides 3/4-inch back to front.
 4. Pan Frame shall be 16-gauge stainless steel. Sides and rear of 3/4" X 2" angles and front of 1" X 4" angle. Weld front to inner pan of drawer face.
 5. Drawer to be enclosed in 16-gauge stainless steel housing secured to underside of table with studs, lock washers and cap nuts.
 6. Pulls shall be stainless steel recessed type tack welded in place. Provide Component Hardware Group Mode P 62-1014, or equal.
 7. Locks when specified shall be Component Hardware Group Model P 30-4772, or equal.
 8. Provide each drawer complete with removable 20" X 20" X 5" stainless steel coved corner drawer pan. Provide Component Hardware Group Model S 81-2020, or equal.
- U. CASTERS:
1. Medium duty ball bearing casters with capacity of 300 pounds each.
 2. Tires five-inches diameter X 1-1/8-inches wide of non-marking red polyurethane.
 3. Each mobile unit provide four casters, two casters with brakes. Provide Component Hardware Group Model C 13-1450 stem caster and C 13-1451 stem caster with brake, or equal. Mount brake casters diagonally unless specifically noted otherwise.

V. OVERSHELVES:

1. Wall Hung Shelves shall be 16-gauge stainless steel with 1-1/2-inches Rolled Edge on front, 1-1/2-inches Flat Edge on ends and two-inch high integral back risers.
2. Wall Hung Shelves to be supported on 14-gauge stainless steel cantilevered triangular brackets of welded construction. Top, bottom and back flanges of brackets shall be 1-1/2-inches wide and secured to wall with stainless steel bolts with toggles or expansion shields. Secure brackets to studs welded on bottom of shelves with lock washers and stainless steel acorn cap nuts. Height of wall bracket shall be 6/10 of shelf width. Brackets shall have maximum longitudinal spacing of 5'-0".
3. Install shelves 60-inches A.F.F. to top surface of shelf unless specified otherwise.
4. Fixture Overshelves shall be 16-gauge S/S with 1-1/2-inches Rolled Edge on front, 1-1/2-inches two-inches high integral back risers and ends turned up..
5. Fixture Overshelves to be supported on 1-1/4-inches O.D. 16-gauge S/S tube supports thru top of splash and welded to top framing extended back thickness of splash. Tube supports to be fitted with 14-gauge stainless steel brackets welded to supports and sized as indicated above for wall shelves. Weld tube supports full perimeter at penetrations of back splash, grind and polish.
4. Install shelves 56-inches A.F.F. to top surface of shelf unless specified otherwise.

2.04 MILLWORK FABRICATION

A. STANDARDS

Construction and installation of millwork shall be as indicated on the drawings and shall conform to the requirements of Architectural Woodwork Institute Standards of "custom grade" work.

B. MATERIALS

1. Millwork and materials shall conform in respects to codes for fire retardant treatments.
2. Unexposed wood shall be Grade B Red Gum, Yellow Poplar, Birch, or other suitable hardwood standard with the mill shop.
3. Plywood shall be Douglas fir or Birch of the thickness indicated on the drawings or as required, good one or both sides as conditions require. Exposed faces shall be surfaced with a medium density phenolic resin overlay.
4. Hardwood, plywood, particleboard core, good one or both sides as required. Shall have face veneers of the species and match indicated on the drawings.
5. Moldings, trim, solid hardwood exposed to view, etc. shall be of the shapes and sizes indicated on the drawings. Birch shall be plain sawn and oak shall be plain sawn "Red Oak" unless otherwise indicated.
6. Plastic laminate for cabinetwork shall be Formica, Nevamar, or as approved, color as selected by the Architect from the selected manufacturer's standard colors. Materials shall be laminated to close-grained plywood such as birch or Douglas fir of selected smooth sanded stock to insure a ripple free surface. Top sheet shall be placed on and over finished edge.
7. Millwork that abuts exterior walls shall be back primed.
Refer to Fabrication Details FF-13 & 13A2.04

2.05 PRODUCT REFRIGERATION

A. SYSTEMS:

1. Provide equipment refrigeration work indicated on the drawings, equipment schedules and specifications including but not limited to: condensing units, evaporator units, controls, piping and accessories and components as required to provide complete and operable systems in accordance with approved refrigeration practice.
2. Manufacturer's directions shall be followed in cases where the manufacturer furnishes directions covering points not shown on the drawings and specifications.

B. PIPING:

1. Coordinate Routing with other trades to avoid conflict of space use.
2. Horizontal and vertical runs of tubing shall be securely supported and fastened to prevent sagging. No sharp bends or kinks will be permitted. Piping and manifolds to be kept high as practicable to avoid trapping suction lines.

3. After lines have been run, sleeves including sleeves through refrigerator bodies shall be caulked and made water-tight using Permagum, Pecora, or equivalent material.
 4. Connections in piping shall be accomplished using sweat fittings except at easily accessible valves and controls where flared fittings may be used.
 5. Cap piping until final connections are made.
 6. Refrigerant pipe shall be type "L" hard drawn seamless copper tubing with silver soldered joints.
 7. Piping within walk-in compartments shall be finished with Chromotone paint.
 8. Lines outside of refrigerated compartments shall be insulated the entire length from evaporator to the condensing unit with 3/8-inch thick Armstrong "Armaflex", or accepted substitute. Group insulation of lines is not permitted.
- C. SYSTEM COMPONENTS:
1. Each system shall consist of refrigerant, Type "L" piping, liquid & suction line stop valves, evaporator, thermostatic expansion valve, heat exchanger, liquid line solenoid valve, filter-drier, liquid indicator, vibration eliminator and condensing unit.
 2. Temperature of refrigerated compartments shall be controlled by means of a thermostat wired to actuate a solenoid valve in the liquid line.
 3. Provide and install hangers for evaporator coils as required.
 4. Refrigerant shut-off valves in the refrigerant piping shall be Henry, or accepted substitute, for line sizes 7/8-inch O.D. and larger and packless diaphragm type for smaller sizes.
 5. Expansion valves shall be Sporlan, or accepted substitute, and placed in the liquid line at the point where line enters the evaporator.
 6. Filter-Drier shall be Sporlan, or accepted substitute.
 7. Sight-glass shall be Sporlan, or accepted substitute, and placed in the liquid line.
 8. Solenoid valves shall be Sporlan type with manual lift stem, or accepted substitute, and placed in the liquid line with room thermostat.
- D. TESTING:
1. Lines shall be blown out with dry nitrogen prior to making final connections.
 2. Accomplish pressure test to 150-pounds, or higher if required by code.
 3. Evacuate system with a vacuum pump for a period of 24 hours. Break vacuum with refrigerant to 0 PSIG, re-establish vacuum and charge with refrigerant for operation. Run operational check for 3 days.

PART 3 - EXECUTION

3.01 EXAMINATION

A. INSPECTION:

1. Study the contract drawings and specifications with regard to the work as shown and required under this Section so as to insure its completeness.
2. Examine surfaces and conditions to which this work is to be attached, or applied, or occupy. Starting on the work shall imply acceptance of the surfaces and conditions to perform the work as specified.
3. Verify by measurements taken at the job site, those dimensions affecting the work. Bring field dimensions, which are at variance with those on the approved shop drawings, to the attention of the General Contractor, Architect and/or Consultant. Obtain decision regarding corrective measures before the start of fabrication or installation.
4. Coordinate equipment provided and utility requirements with respective drawings and specifications to assure proper rough-ins, utility services and conformance with applicable code requirements.
5. Cooperate in the coordination and scheduling of the work of this Section with the work of other sections so as not to delay job progress.

3.02 INSTALLATION

A. GENERAL:

1. Install equipment in strict accordance with manufacturer's directions and recommendations by skilled mechanics of trades generally associated with individual items. Secure and seal items in place as shown on the drawings.
2. Provide competent field representative to be present to advise the respective trades with respect to as utility rough-in work and appliance utilities connections, and verify size and location of concealed utility work before it is covered.

3.01 POST INSTALLATION PROCEDURES

- A. Prior to being offered for final acceptance, equipment shall be thoroughly cleaned. This shall include removal of stains, paint spots, protective wrapping and coatings, tapes, grease, oil, plaster, dust, polishing compounds, etc.
- B. The cook/chill processing system manufacturer shall provide the following engineering and operational support:
 1. On-site engineering start-up, testing and calibration of equipment and training of facility maintenance and service agency personnel.
 2. Operational and engineering manuals complete with operating instructions, trouble-shooting guidelines, spare parts lists and equipment drawings and schematics.
 3. Operational support by a food service operational specialist experienced in performance, operation and management of the cook/chill system and shall include five (5) days pre-start up planning prior to system installation. Five (5) days hands-on start-up training with production of product categories. Follow-up visits of two (2) days duration each four (4) B six (6) weeks after start-up, six (6) months after start-up and one (1) year after start-up with annual visits thereafter.
 4. Training shall include recipe modification and development, menu review and planning, production scheduling, cook/chill production techniques, equipment operation, assembly, breakdown and sanitation, HACCP guidelines and food handling procedures.

3.04 TESTING AND REGULATING

- A. After installation at least ten (10) days prior to offering for acceptance, equipment shall be inspected and tested under operation conditions. If inspection or testing indicated defects, such defects shall be corrected and the inspection and test repeated to insure a perfect operation of equipment, prior to final acceptance.
- B. Upon completion of the project, the Contractor shall furnish the Owner two (2) sets of operating manuals for each piece of equipment. Each set shall be neatly bound in a loose leaf binder, each set shall be complete with and index of equipment and with a complete list of service contracts with said agencies to perform these services. In addition to this list, the Contractor shall submit for review of the Architect and submittal to the Owner for his files, copies of service contracts with said agencies to perform these services. It shall be the responsibility of the Owner to fill out and send warranty forms as required.
- C. This contractor shall arrange demonstrations of the operation and maintenance of buy-out equipment by competent instructors. The demonstrations to take place within ten (10) days prior to the acceptance of the kitchen. Instruction periods shall be scheduled with the Architect and/or Consultant fourteen (14) days prior to commencement of same, and at times convenient to the Architect and/or consultant.

3.05 SCHEDULE OF EQUIPMENT

A. ITEM SPECIFICATIONS:

1. Following Item Equipment Numbers correspond to equipment item numbers on the drawings. Item Specifications describe equipment desired and required for this project.
2. Substitutions submitted in accordance with requirements for Alternates Approval will be governed equal by comparison to standard specified manufacturer's published specifications in regard to sizes, capacities, function, finish and project compatibility of utility sizes and characteristics.



4.3 ITEMIZED EQUIPMENT SPECIFICATIONS

ITEM 1 - AIR CURTAIN (1 REQ'D)

Berner Model SLC07-1036A Dimensions: 8.5(h) x 36.06(w) x 8.5(d)

Sanitation Series Low Profile Air Curtain, 36"L, unheated, (1) 1/5 hp motor, for doors up to 7' high, specify exterior, interior or exterior mounting, UL, cULus, UL EPH, MADE IN USA

- 1 ea 208v/60/1-ph
- 1 ea Stainless steel exterior finish, add suffix "SS" to model no. (contact factory for lead time)
- 1 ea Automatic Door Switch, plunger type, activates air door when door opens, single phase only & max. amp draw of 20 amps, 120-240V

ITEM 2 - HAND SINK (3 REQ'D)

Advance Tabco Model 7-PS-60 Dimensions: 13(h) x 17.25(w) x 15.25(d)

Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, with splash mounted heavy duty gooseneck faucet, basket drain, wall bracket, NSF, cCSAus

ITEM 3 - 3 COMP SINK (1 REQ'D)

Stainless Concepts

Fabricate of the size and configuration shown on the Equipment Floor Plan and with Part 2, Paragraph 2.3 of the Food Service Equipment Specifications complete with all component shown or listed.

1. Provide with (3) 24" x 24" x 14" sink bowls.
2. Provide with (1) Fisher 13242 Faucets per Part 2.
3. Provide with (3) Fisher 22306 lever wastes and overflows per Part 2.
4. With Lever waste Handle Brackets

ITEM 3.1 - WALL / SPLASH MOUNT FAUCET (1 REQ'D)

Fisher Model 13242

Faucet, backsplash mount, 8" centers, 8" swing spout, lever handles with color coded indexes, 1/2" NPT male inlets, brass, CSA, ADA Compliant

ITEM 4 - PRE-RINSE FAUCET ASSEMBLY (1 REQ'D)**Fisher Model 2210-WB**

Pre-Rinse Assembly, 8" adjustable centers, wall-mounted mixing valve, with spring action flexible gooseneck, with Ultra-Spray™/PLUS spray valve (1.15 gallons per minute @ 60 PSI), with wall bracket

ITEM 5 - WALL SHELF (1 REQ'D)**Stainless Concepts**

Fabricate of the size and configuration shown on the Equipment Floor Plan and with Part 2, Paragraph 2.3 of the Food Service Equipment Specifications complete with all components shown or listed.

1. 36"W x 12"D, front edge, 2"H rear up-turn, 16/304 satin finishes S/S
2. Wall Backing by the General Contractor.

ITEM 6 - POT RACK (1 REQ'D)**Stainless Concepts**

Fabricate of the size and configuration shown on the Equipment Floor Plan and with Part 2, Paragraph 2.3 of the Food Service Equipment Specifications complete with all component shown or listed.

- 1 Pot Rack, wall-mounted, double bar design, 42'W x 12"D, constructed of 1/4" x 2" stainless steel
- 2 Provide plated double sliding pot hooks

ITEM 7 - DISHWASHER, UNDERCOUNTER (1 REQ'D)**Champion Model UH130B Dimensions: 33.75(h) x 24(w) x 25(d)**

Dishwasher, undercounter, 24"W x 25"D x 33-3/4"H, high temperature sanitizing, with StemsSure™ soft start to protect glasses & dishes from chipping & breaking, (25) racks per hour capacity, 141 second cycle, top mounted controls with prime switch, 15-3/4"H door opening, door safety switch, advanced digital thermometer monitoring, stainless steel top & side panels, quiet double-wall construction, detergent & rinse aid pumps, pumped drain, built-in electric booster for 180°F final rinse water (standard 70°F/39°C rise), rinse sentry – extends the cycle time to ensure 180°F final rinse, low-water tank heat protection, automatic tank fill, (1) peg rack, (1) flat rack, 1 HP wash pump motor, fill & dump operation, Shear Energy – a reduction in energy requirements while maximizing performance, Multi-Power – includes: Multi-Volt & Multi-Phase (Allows for infield conversion to 208-240 volt and/or single to three phase with ease), NSF, cETLus

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|------|----------------------------------|
| 1 ea | 6kW booster, 70°F Rise, standard |
| 1 ea | 208-240v/60/1-ph, 6kW booster |

ITEM 8 - WIRE SHELVING UNIT (1 REQ'D)**Metro Model EZ2460NK3-4 Dimensions: 74(h) x 60(w) x 24(d)**

Super Erecta® Convenience Pak Shelving Unit, 60"W x 24"D x 74"H, (4) wire shelves with clips & (4) split posts with adjustable feet, Metroseal 3™ finish, KD, NSF

ITEM 9-10 - SPARE NO.

ITEM 11 - SHELVING, WITH METAL FRAME (20 REQ'D)

Metro Model PR1848NK3 Dimensions: 48(w) x 18(d)

Quick Ship - Super Erecta Pro™ Shelf, 48"W x 18"D, removable polymer shelf mat, Metroseal 3™ epoxy-coated frame, built-in Microban product protection, split sleeves, attaches to Super Erecta® round posts, NSF

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|-------|---|
| 16 ea | Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection |
|-------|---|

ITEM 12 - ICE MAKER, CUBE-STYLE (1 REQ'D)

Manitowoc Model IYT0900A Dimensions: 26.5(h) x 30(w) x 24.5(d)

Indigo NXT™ Series Ice Maker, cube-style, air-cooled, self-contained condenser, 30"W x 24-1/2"D x 26-1/2"H, production capacity up to 865 lb/24 hours at 70°/50° (750 lb AHRI certified at 90°/70°), easyTouch display with 13 different language options, date/time stamp display, automatic reminder/alert icon, one touch asset information, automatic detection of accessories, continuous operating status, programmable production options (time, weight, day or night), one touch cleaning with displayed instructions, Alpha-San anti-microbial protection, acoustical ice sensing probe, self-diagnostic technology, DuraTech™ exterior, half-dice size cubes, R410A refrigerant, NSF, cULus, CE, ENERGY STAR®

- | | |
|------|---|
| 1 ea | (-261) 208-230v/60/1-ph, 9.5 amps |
| 1 ea | Ice Bin, 30"W x 34"D x 50"H, with side-hinged front-opening door, side grips, 532 lbs. application capacity, AHRI certified 17.9 cu. ft., for top-mounted ice maker, Duratech exterior, NSF |
| 1 ea | 3 year parts & labor warranty, standard |
| 1 ea | Legs, 6" adjustable stainless steel, standard |

ITEM 12.1 - WATER FILTRATION SYSTEM, FOR ICE MACHINES (1 REQ'D)

3M Purification Model ICE125-S Dimensions: 17(h) x 4(w) x 4.5(d)

(5616004) 3M™ Water Filtration Products Water Filter System, with gauge, 17"H x 4.5"D, valve-in-head, high turbidity water, single vessel, 1/4-turn shut off valve, max pressure of 125 psi at 100°F, 1 micron, 1.5 gpm flow rate, 10,000 gallons capacity, for sediment, chlorine taste & odor, scale, includes: (1) integral mounting bracket and (1) o-ring seal cartridge filter, 3/8" FNPT connections, NSF certified (for ice machines - cubers up to 750lbs, flakers up to 1200lbs: Manitowoc I 0302, 0303, 0304, 0305, 0322, 0323, 0324, 0325, 0452, 0453, 0454, 0455, 0502, 0503, 0504, 0505, 0522, 0523, 0523, 0524, 0525, 0594, 0592, 0606, 0696, Scotsman C 0322, 0330, 0522, 0530, 0630, Hoshizaki IM500, KM 250, 320, 351, 410, 450, 451, 515, 600, 631, 650, Ice-O-Matic ICE 0250, 0305, 0320, 0400, 0406, 0500, 0506, 0520, 0525, 0605, 0606, Koolaire K0250, 0350, 0420, 0500, 0600)

ITEM 13 - FLOOR TROUGH (1 REQ'D)

Stainless Concepts

Fabricate of the size and configuration shown on the Equipment Floor Plan and with Part 2, Paragraph 2.3 of the Food Service Equipment Specifications complete with all component shown or listed.

1. "T" Shaped Floor Trough, 30"W, 12"L, 4"D,
 1. With Fibergrate grating,
 2. Stainless steel removable strainer basket,
 3. 4" O.D. waste pipe 3"L, pitched towards waste
-

ITEM 14 - OFFICE DESK (1 REQ'D)

By Owner

Not in Kitchen Equipment Contract

ITEM 15 - OFFICE COMPUTER (1 REQ'D)

By Owner

Not in Kitchen Equipment Contract

1. DEDICATED CIRCUIT/PROVIDE DATA OUTLET

ITEM 16-17 - SPARE NO.

ITEM 18 - 2 COMP SINK (1 REQ'D)

Stainless Concepts

Fabricate of the size and configuration shown on the Equipment Floor Plan and with Part 2 Paragraph 2.3 of the Food Service Equipment Specifications complete with all component shown or listed.

1. Provide (2) Sinks with 24"x24"x14" Sink Bowls.
2. Provide with Fisher Faucet # 13242
- 3 Provide with (2) Fisher 22306 lever wastes and overflows per Part 2
3. Table Top pitch to sink bowl and with Marine Edge
4. With Stainless Steel, Legs, undershelf
5. Drawer assembly
6. With Lever waste Handle Brackets
7. With 6" Back Splash

ITEM 18.1 - WALL / SPLASH MOUNT FAUCET (1 REQ'D)

Fisher Model 13242

Faucet, backsplash mount, 8" centers, 8" swing spout, lever handles with color coded indexes, 1/2" NPT male inlets, brass, CSA, ADA Compliant

ITEM 19 - WALL SHELF (2 REQ'D)

Stainless Concepts

Fabricate of the size and configuration shown on the Equipment Floor Plan and with Part 2, Paragraph 2.3 of the Food Service Equipment Specifications complete with all components shown or listed.

1. Wall Backing by the General Contractor.
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ITEM 20 - MICROWAVE OVEN (1 REQ'D)**Panasonic Model NE-1064F Dimensions: 12(h) x 20.13(w) x 16.5(d)**

PRO Commercial Microwave Oven, 1000 Watts, 0.8 cu. ft. capacity, (6) power levels, 2- & 3-stage cooking, 20 program memory capacity, touch control pad with Braille, 99-minute timer, programmable and manual operation, program list/cycle counter, self diagnostics, tone control, bottom energy feed, interior light, see-through door with "grab & go" handle, stainless steel front, cabinet & cavity, 120v/60/1-ph, 13.4 amps, cord, NEMA 5-15P, cULus, NSF

ITEM 21 - MICROWAVE SHELF (1 REQ'D)**Stainless Concepts**

Fabricate of the size and configuration shown on the Equipment Floor Plan and with Part 2, Paragraph 2.3 of the Food Service Equipment Specifications complete with all component shown or listed

1. Microwave Shelf, wall-mounted, 24"W x 18"D, stainless steel, NSF
2. Wall backing by the General Contractor

ITEM 22 - REACH-IN REFRIGERATOR (1 REQ'D)**True Mfg. - General Foodservice Model T-72-HC Dimensions: 78.38(h) x 78.13(w) x 29.5(d)**

Refrigerator, reach-in, three-section, (3) stainless steel doors, (9) PVC coated adjustable wire shelves, interior lighting, stainless steel front, aluminum sides, aluminum interior with stainless steel floor, 4" castors, R290 Hydrocarbon refrigerant, 3/4 HP, 115v/60/1-ph, 6.9 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA

- | | |
|------|--|
| 1 ea | Self-contained refrigeration standard |
| 1 ea | Left door hinged left, center & right doors hinged right, standard |
| 1 ea | 4" stem castors, standard (adds 5" to OA height) |

ITEM 23 - REACH-IN FREEZER (1 REQ'D)**True Mfg. - General Foodservice Dimensions: 78.38(h) x 78.13(w) x 29.5(d)**

Freezer, reach-in, three-section, -10°F, (3) stainless steel doors, (9) PVC coated adjustable wire shelves, interior lighting, stainless steel front, aluminum sides, aluminum interior with stainless steel floor, 4" castors, R290 Hydrocarbon refrigerant, 3/4 HP, 115v/60/1-ph, 14.0 amps, NEMA 5-20P, cULus, UL EPH Classified, Made in USA

- | | |
|------|--|
| 1 ea | Self-contained refrigeration standard |
| 1 ea | Left door hinged left, center & right doors hinged right, standard |
| 1 ea | 4" stem castors, standard (adds 5" to OA height) |

ITEM 24 - EXHAUST HOOD (1 REQ'D)**Greenheck Fan**

Refer to mech. engineers plans for more details

* NIKEC *

ITEM 24.1 - CLOSURE PANELS (1 REQ'D)**Stainless Concepts**

Closure Panels

ITEM 25 - FIRE SUPPRESSION SYSTEM (1 REQ'D)**Greenheck Fan**

Refer to mech. engineers plans for more details

* NIKEC *

ITEM 26 - STEAMER, CONVECTION, BOILERLESS, COUNTERTOP (1 REQ'D)**AccuTemp Model E32081E060 Dimensions: 20.97(h) x 23.26(w) x 30.42(d)**

Connected Evolution™ Boilerless, Convection Steamer featuring Steam Vector Technology, counter top, electric, holds (3) 12"x 20"x 2-1/2" deep pans, digital controls, water & drain connection needs plumbed, warranty NOT voided by water quality, NO water filtration required, 6kw, 208v/60/1-ph, cord with NEMA L6-30P, cULus, Made in USA, UL EPH Classified

- 1 ea Door hinged on right standard
- 1 ea Support Stand, for single Steam'N'Hold™ or Evolution units, standard mounting height: 34-7/8" to bottom, stainless steel, with 5" casters, UL EPH Classified, Made in USA
- 1 ea Drain Pan, with drain valve
- 1 ea 2.5" Full size solid steamer pan

ITEM 27 - WALL FLASHING (1 lt REQ'D)**Stainless Concepts**

Fabricate of the size and configuration shown on the Equipment Floor Plan and with Part 2, Paragraph 2.3 of the Food Service Equipment Specifications complete with all component shown or listed.

ITEM 28 - RANGE, 60", 6 BURNERS, 24" GRIDDLE (1 REQ'D)**Vulcan Model 60SC-6B24G Dimensions: 58(h) x 60(w) x 34(d)**

Endurance™ Restaurant Range, gas, 60", (6) 30,000 BTU burners with lift-off burner heads, (1) 24" manual griddle, 3/4" thick, 4" wide front grease trough, (1) standard oven base (left), (1) convection oven base (right), stainless steel front, sides, backriser & high shelf, fully MIG welded frame, 6" adjustable legs, 278,000 BTU, CSA Flame, CSA Star, NSF

- 1 ea 115v/60/1-ph, cord & plug, standard
- 1 ea Griddle on right side, standard
- 1 ea Stainless steel backriser & lift-off high shelf, standard
- 2 st Casters, 5" (set of 4) (2 with locks) (quantity of 2 required)

ITEM 28.1 - BLUE HOSE GAS CONNECTOR KIT (1 kt REQ'D)**Dormont Manufacturing Model 16100KIT48**

Dormont Blue Hose™ Moveable Gas Connector Kit, 1" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, coiled restraining cable with hardware, 334,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM 29 - CHEF'S COUNTER (1 REQ'D)**Stainless Concepts**

Fabricate of the size and configuration shown on the Equipment Floor Plan and with Part 2, Paragraph 2.3 of The Food Service Equipment Specifications complete with all component shown or listed.

- 1 With plate counter (item 32) and Utility Raceway
2. Counter to accommodate Food Prep Refrigerated Table (Item 30)
3. 10" x 12" x 12" Sink with 3316 Fisher Faucet and Drain per Part 2.3.
- 4 Provide Table Mounted Double Over shelf (item 33)
5. Provide Table Mounted Pedestal Outlets for Duplex Convenience Outlets

ITEM 29.1 - DECK MOUNT FAUCET (1 REQ'D)**Fisher Model 3510**

Faucet, deck mount, 4" centers, 6" swing spout, lever handles with color coded indexes, 1/2" male inlets, brass, ADA Compliant

ITEM 30 - MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR (1 REQ'D)**True Mfg. - General Foodservice Model TFP-48-18M Dimensions: 45.75(h) x 48.13(w) x 31.5(d)**

Sandwich/Salad Unit, two-section, rear mounted self-contained refrigeration, stainless steel insulated cover, 8"D x 1/2" thick cutting board, (2) solid hinged doors, (4) PVC coated adjustable wire shelves, includes: (18) 1/6 size clear polycarbonate insert pans (top), stainless steel front/top/sides, aluminum back, aluminum interior with stainless steel floor, 2-1/2" castors, 1/5 HP, 115v/60/1-ph, 2.9 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA

- | | |
|------|---------------------------------------|
| 1 ea | Self-contained refrigeration standard |
|------|---------------------------------------|

ITEM 31 - MICROWAVE OVEN (1 REQ'D)**Panasonic Model NE-1064F Dimensions: 12(h) x 20.13(w) x 16.5(d)**

PRO Commercial Microwave Oven, 1000 Watts, 0.8 cu. ft. capacity, (6) power levels, 2- & 3-stage cooking, 20 program memory capacity, touch control pad with Braille, 99-minute timer, programmable and manual operation, program list/cycle counter, self diagnostics, tone control, bottom energy feed, interior light, see-through door with "grab & go" handle, stainless steel front, cabinet & cavity, 120v/60/1-ph, 13.4 amps, cord, NEMA 5-15P, cULus, NSF

ITEM 32 - PLATE COUNTER (1 REQ'D)**Stainless Concepts**

Fabricate of the size and configuration shown on the Equipment Floor Plan and with Part 2 Paragraph 2.3 of the Food Service Equipment Specifications complete with all component shown or listed.

1. Intermediate Shelf and a Utility Raceway

ITEM 33 - DBL OVERSHELF (1 REQ'D)**Stainless Concepts**

Fabricate of the size and configuration shown on the Equipment Floor Plan and with Part 2, and Paragraph 2.3 of the Food Service Equipment Specifications complete with all component shown or listed.

1. Pre-wired for Item #34, Heat lamp.
 2. Pre-wired with dedicated outlets for Item #31, Microwave Oven
 3. Heat Lamp Control Bracket.
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ITEM 34 - HEAT LAMP (1 REQ'D)**Hatco Model GRAH-36 Dimensions: 2.5(h) x 36(w) x 6(d)**

Glo-Ray® Infrared Strip Heater, 36" W, high wattage, tubular metal heater rod, single heater rod housing, aluminum construction, 800 watts, NSF, CE, cULus, Made in USA

1 ea 120v/60/1-ph

1 ea Remote Control Enclosure, (1) infinite switch, (1) indicator light (for 120 volt only)

ITEM 35 - PROOFER CABINET, MOBILE (1 REQ'D)**FWE / Food Warming Equipment Co., Inc. Model ETC-1826-14PH Dimensions: 61(h) x 26(w) x 31(d)**

Proofer/Heater Transport Cabinet, 3/4 height, non-insulated, removable stainless steel tray rack with fixed 3" OC, for (14) 18" x 26" pans / trays, (1) insulated door, stainless steel interior & exterior, recessed hand grip

1 ea 120v/50/60/1-ph, 15.8 amps, 1900 watts, NEMA 5-20P (USA)

1 ea Standard door(s)

ITEM 36 - MOBILE WORK TABLE (2 REQ'D)**Stainless Concepts**

Fabricate of the size and configuration shown on the Equipment Floor Plan and with Part 2 Paragraph 2.3 of the Food Service Equipment Specifications complete with all components shown or listed, NSF

1. All welded Stainless Steel, Top, Legs and Undershelf
 2. With locking casters
-

ITEM 37 - TABLE MTD OVERSHELF (2 REQ'D)**Stainless Concepts**

Fabricate of the size and configuration shown on the Equipment Floor Plan and Paragraph 2.3 of the Food Service Equipment Specifications complete with all component shown or listed.

ITEM 38-39 - SPARE NO.

ITEM 40 - HOT FOOD SERVING COUNTER / TABLE (1 REQ'D)**Duke Manufacturing Model E304 Dimensions: 34(h) x 58.38(w) x 22.44(d)**

Aerohot™ Hot Food Station, electric, 58-3/8"W x 22-7/16"D x 34"H, (4) 12" x 20" hot food wells with exposed elements, infinite controls, stainless steel top with 1/2" thick x 7" wide poly carving board, stainless steel open base with undershelf, legs & feet, 6' cord & plug, cULus, UL EPH Classified

1 ea 120v/60/1-ph, 2000 watts, 16.7 amps, NEMA L5-30

1 ea Cutting Board/Shelf, operator's side, 7"D, 18ga stainless steel shelf, (3) fixed brackets, shelf mounted flush to counter top (specify any special height)

ITEM 41 - PASS THRU COUNTER (1 REQ'D)

Millwork Fabrication Model CUSTOM

millwork by others

ITEM 42 - WORK TABLE (1 REQ'D)

Stainless Concepts

Fabricate of the size and configuration shown on the Equipment Floor Plan and with Part 2 Paragraph 2.3 of the Food Service Equipment Specifications complete with all components shown or listed, NSF

1. All welded Stainless Steel, Top, Legs and Undershelf
-

ITEM 43 - WALL SHELF (2 REQ'D)

Stainless Concepts

Fabricate of the size and configuration shown on the Equipment Floor Plan and with Part 2, Paragraph 2.3 of the Food Service Equipment Specifications complete with all components shown or listed.

1. 48"W x 12"D, front edge, 2"H rear up-turn, 16/304 satin finishes S/S
 2. Wall Backing by the General Contractor.
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ITEM 44 - MOP SINK (1 REQ'D)

By GC Model VERIFY

Mop Sink

ITEM 45-46 - SPARE NO.

ITEM 47 - BEVERAGE COUNTER (1 REQ'D)

Millwork Fabrication Model CUSTOM

millwork by others

ITEM 48 - DROP-IN SINK (1 REQ'D)

Advance Tabco Model DI-1-10 Dimensions: 10(h) x 13(w) x 19(d)

Drop-In Sink, 1-compartment, 10" wide x 14" front-to-back x 10" deep bowl, 20 gauge 304 stainless steel, with deck mounted gooseneck faucet, basket drain, NSF

ITEM 49 - COFFEE BREWER (1 REQ'D)

By Vendor

by beverage vendor, E.C and P.C to verify utility requirements

ITEM 50 - TEA BREWER (1 REQ'D)

By Vendor

by beverage vendor, E.C and P.C to verify utility requirements

ITEM 51 - JUICE MACHINE (1 REQ'D)

By Vendor

by beverage vendor, E.C and P.C to verify utility requirements

ITEM 52 - WALL SHELF (1 REQ'D)

Millwork Fabrication Model CUSTOM

millwork by others

1. Wall Backing by the General Contractor.

END OF SECTION