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SECTION 114000 - FOODSERVICE EQUIPMENT

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

- A. The general provisions of the Contract, including General and Supplementary Conditions and General Documents, apply to the Work specified in this Section.

1.2 SCOPE

- A. Include the Work specified, shown or reasonably inferable as part of Foodservice Equipment. Portions of this Work may be subcontracted to those qualified to do such work, as may be necessary because of jurisdictional trade agreements and restrictions.

NOTE: THIS ARTICLE DOES NOT INCLUDE OR INFER THAT THE FOODSERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE FOR THE HIRING OF SUB-TRADES OR CONSTRUCTION SERVICES TO INSTALL THE EQUIPMENT OTHER THAN AS DIRECTLY SPECIFIED AS BEING PART OF THE FOODSERVICE CONTRACTOR RESPONSIBILITY, I.E. PRE-PLUMBING OR PRE-WIRING OF FABRICATED EQUIPMENT; INTERCONNECTION OF HOODS (PLUMBING/ELECTRICAL) WHEN REQUIRED; PRE-WIRING JUNCTION BOXES AT TOP OF COLD STORAGE ASSEMBLIES FOR SINGLE POINT CONNECTION; INSTALLATION OF CONDENSATE DRAINS AND DRAIN LINE HEAT TAPE WITHIN THE COLD STORAGE ASSEMBLIES, ETC.

- B. The requirements of this Project include minimal inconvenience to the Owner and no interruption in the foodservice operation. Submit proposed schedule of time frame, task-sequence and operation for approval prior to starting work.

1.3 RELATED WORK SPECIFIED IN OTHER SECTIONS

- A. Concrete or masonry platforms with finished top and covered base at perimeter, for raised setting of foodservice equipment: Divisions 03/09.
- B. Corner guards: Division 09.
- C. PVC or EMT Conduit with pull-wire and wide-sweep bends for remote beverage dispensing systems: Division 22/26.
- D. PVC or EMT Conduit with pull-wire and wide-sweep bends for refrigerant piping to remote foodservice equipment refrigeration systems: Division 22/26.
- E. Empty EMT conduit with pull-wire and wide-sweep bends for interconnect cables between LAN and POS terminals, change-makers, pre-check units, printers, CPU's, etc.: Division 27.
- F. Supply and exhaust fans for foodservice equipment and exhaust hoods: Division 23.

- G. Roughing-in and final connection of mechanical, electrical and plumbing systems to Fixed, Movable Foodservice Equipment and Cold Storage Assemblies: Divisions 22/23 and 26/27.
- H. Millwork fixtures (e.g., front/back bars, service stations, buffet counters): Division 06.
- I. Disconnection and re-connection of reused existing equipment: Divisions 22/23 and 26/27.

1.4 REUSED EXISTING EQUIPMENT

- A. Utility disconnection and re-connection: under Divisions 22/23 and 26/27.
- B. Disassembly, removal, transportation and replacement: under this Section and scheduled with General Contractor.
- C. Thoroughly clean inside and out prior to relocation.
- D. Review functional parts (e.g., doors, controls, heating elements, compressors, etc.) and submit report of required repairs and estimate of cost.
- E. Existing equipment not scheduled for reuse is to be carefully removed under this Section, at the Owner's direction.
- F. Removal or replacement of existing equipment is to be scheduled for times of least interruption and inconvenience to the foodservice operation. Submit proposed schedule of time frame, task sequence and operation for approval prior to starting work.
- G. Existing equipment that is not specifically included within Article 4.06 - Foodservice Equipment Schedule is exempt from the requirements of this Article.

1.5 EQUIPMENT FURNISHED/INSTALLED BY OTHERS

- A. Obtain and coordinate utilities requirements of Owner-Furnished/Owner-Installed (OF/OI) equipment with the building utilities and roughing-in drawings/provisions.
- B. Coordinate physical data of OF/OI appliances or equipment and incorporate information into Submittal Drawings. Vendor- or Purveyor-Furnished equipment (e.g., coffee/tea equipment): same as OF/OI.

1.6 WORK INSTALLED BUT FURNISHED BY OTHERS

- A. Coordinate delivery/installation schedule of Owner-Furnished/Contractor-Installed (OF/CI) equipment with Owner not less than ninety (90) days before equipment requirement.
- B. Obtain and coordinate utilities requirements of OF/CI equipment with the building utilities and roughing-in drawings/provisions.
- C. Receive at job-site and fully incorporate into installation procedures as if furnished under this Section.

1.7 QUALITY ASSURANCE

- A. In addition to complying with applicable laws, statutes, building codes and regulations of public authorities, comply with the following:
 - 1. National Sanitation Foundation (all equipment to bear label).
 - 2. National Electric Code.
 - 3. Underwriters' Laboratories, Inc.
 - 4. American Gas Association Laboratories.
 - 5. National Fire Protection Association.
 - 6. Americans with Disabilities Act

7. Food and Drug Administration HAACP Guidelines.
8. Clean Air Act Title 6.

- B. Furnish certification of regularly-manufactured equipment listing or classification by Underwriters' Laboratories, Inc. or other recognized test facility with initial submittal.

1.8 SUBSTITUTIONS

- A. Equipment items or components specified are intended to be the Basis of Bid. All other brands, including any additional names which may be listed as "Alternates" or "Approved Equal," must conform with the specifications, size, accessories, etc. of the first-named brand and be subject to Paragraph C-03 of this Article. All appliances within common group or category (e.g., refrigerators, kettles, ovens, etc.): same manufacturer.
- B. Proposed Substitutions:
1. Submitted no less than 14 calendar days prior to Bid Date.
 2. Submit proposed substitutions with catalog data and/or manufacturers shop details indicating all modifications required to conform with specified brand.
- C. Substitutions with prior approval:
1. Submitted on Bidder's letterhead attached to Proposal Form with individual additive/deductive amounts stipulated and the documentation required in Paragraph B-02.
 2. Owner reserves the right to accept or reject any or all substitution proposals before execution of Contract.
 3. Provide all design/engineering services required to make adjustments in space, systems, utilities, etc. and pay all additional costs of utilities, construction or professional services that may be incurred due to the acceptance of any substitution.

1.9 INTERPRETATION OF DOCUMENTS

- A. During Bidding: contractors', suppliers' or vendors' questions and comments pertaining to Construction Documents' clarity or intent will be addressed by addendum.
- B. Subsequent to Award:
1. Confirmation of Construction Document requirements will be provided by Clarification Bulletin.
 2. Request For Information Bulletins submitted by Contractor: contain Contractor's proposed resolution.

1.10 WARRANTY

- A. Provide a written warranty for a period of one year from the date of Substantial Completion, including extended four-year replacement warranty on compressor bodies.
- B. Components of equipment subject to replacement prior to one-year's use (such as refrigerator door gaskets) and those items which may fail due to improper or inadequate periodic maintenance by the Owner/Operator (such as an uncleaned refrigeration system condenser) are not intended to be included within the scope of the Warranty.
- C. Refrigeration Systems/Equipment: one year free service available within twenty-four hours of notification.
- D. Furnish three copies of a list of all equipment and their respective local service agencies, indicating the address, telephone number and name of person to contact. Whenever possible, the service agencies selected shall be factory-authorized for the equipment assigned.

1.11 SUBMITTAL DATA

- A. Special Requirements: the following are in addition to any general requirements given elsewhere in the Documents.
- B. All drawings and other submittals: indicate Worrell Design Group, Inc. as foodservice consultant.
- C. Brochure Format (for regularly-manufactured equipment and components):
 - 1. Front and rear protective cover with labeled project name.
 - 2. Brochure index: indicate functional Area/Room number, item number, quantity, description and manufacturer.
 - 3. A separate fly sheet for each component or item of equipment, indicating: item number, name, quantity, manufacturer, optional equipment, modifications, special instructions and utility requirements. An item of equipment or assembly containing more than one buyout sub-assembly or component shall have the secondary item listed in parenthesis beside the primary item name. For example: Serving Counter (hot food well).
 - 4. Catalog specification sheet and manufacturer's drawing.
 - 5. Certification letter of equipment listing or classification by Underwriters' Laboratories, Inc. or other recognized testing facility.
- D. Shop Drawings (Rough-In Drawings):
 - 1. Separate drawing sheets: same size as Contract Drawings (Contract Drawings are not to be traced or reproduced).
 - 2. ¼" scale drawing of fixed/movable Foodservice Equipment and pre-fabricated Cold Storage Assemblies with itemized schedules.
 - 3. Special Conditions Drawings, sizing and locating the following conditions:
 - a. Slab depressions, cores, sleeves or block-outs (cold storage assemblies, drain trenches, piping, etc.).
 - b. Concrete or masonry platforms.
 - c. Pipe sleeves or roof jacks.
 - d. Wall-openings or block-outs for pass-through equipment, recessed control panels, in-wall fire-protection system components, etc.
 - e. Blocking grounds or anchor plates required in walls for equipment support/attachment.
 - f. Above-ceiling hanger assemblies for support of exhaust hoods, utensil-racks, etc.
 - g. Access panels in walls or ceiling for service of equipment.
 - h. Ceiling pockets or recesses for unusually high equipment.
 - i. In-wall carriers for wall-hung or cantilevered equipment.
 - 4. Electrical rough-in drawing.
 - 5. Plumbing/mechanical rough-in drawing.
 - 6. Required information:
 - a. All fixed and movable Foodservice Equipment shown on Contract Drawings.
 - b. All prefabricated Cold Storage Assemblies and Conveyor/Dishtable Assemblies shown on Contract Drawings.
 - c. All general-use and convenience utilities or services indicated on Contract Drawings, including those required by or connected to equipment or devices not in this Section.
 - d. All rough-in drawings: fully dimensioned from engineering benchmark or finished-room surface to point of stub-up through floor and stub-out through wall or ceiling for all mechanical, electrical and plumbing services.
 - e. Connection number/tag system and symbols: identical to Contract Drawings.
- E. Shop Drawings (Manufacturer's and Fabricator's):
 - 1. Sheet Size: identical to Contract Drawings, drawn or plotted at ¾" scale for plan view and elevations; 1½" scale for sections and construction details.
 - 2. Included information: item number, name and quantity.
 - 3. Construction details, sections and elevations to reflect requirements of the Specifications and Drawings.
 - 4. Indicate adjacent walls, columns and equipment.
 - 5. Indicate plumbing and electrical schematic drawings for equipment such as: conveyors, waste systems, self-cleaning exhaust hoods, exhaust hood fire protection systems and fabricated fixtures with single electrical or plumbing connection.
 - 6. Mechanical or electrical operating components or products integrated into a fabricated fixture: ventilation and service access required or recommended by the manufacturer, including panel size and location to permit easy lubrication, adjustment or replacement of all moving parts.

- F. Regular Submittal:
 - 1. After the return of one copy of the preliminary submittal, resubmit for approval.
 - 2. Follow routine procedures specified elsewhere or as directed.
 - 3. All data and material: thoroughly reviewed for compliance by Contractor prior to submittal. Foodservice Consultant's repetitive reviewing time (more than twice) incurred due to the Contractor's failure to comply with the requirements of this Article may be invoiced to this Contractor at Consultant's standard hourly rates.

1.12 SERVICE MANUAL

- A. Three copies bound in 1½" hardback, three-ring binders (as many volumes as required by scope of project) with same data as brochure at completion of installation (Refer to "Submittal Data").
- B. Each Volume: section for maintenance of finish materials (e.g., stainless steel, plastic laminates, FRP, Plexiglas, etc.).
- C. Catalog specification sheet and/or manufacturer's shop drawings.
- D. Each Volume: index of items, manufacturer's operating/maintenance information, replacement parts data and price lists. Provide the name, title and address of personnel at each respective manufacturer to be contacted for spare/replacement parts after warranty period.
- E. To the extent possible, provide two copies of manufacturers' video instructional cassettes for operating, maintenance and service of equipment.

1.13 VERIFICATION AND COORDINATION OF PROJECT/DATA

- A. Utilities Rough-in Drawings and Field-Services within four weeks after receipt of notice-to-proceed, review Contract Drawings and Submittal Data for accuracy and completeness and notify Architect of conflicts and proposed adjustments. Coordinate work with other sub-contractors and field-check the installed utility capacities and locations.
- B. Review critical systems/components for application, performance and capacity and submit calculation worksheets with initial submission of brochure/rough-in drawings, with all proposed adjustments noted, including:
 - 1. Exhaust hood removal/supply air volume, velocity, static pressure, duct collar sizes and locations.
 - 2. Refrigeration Systems (compressor, condenser and evaporator) capacities/sizes, quantities and refrigerant piping distances/sizes.
 - 3. Exhaust Hood Fire Suppression Systems (nozzle locations, air handler and fuel interlocks, piping/distance limitations).
 - 4. Locations of Vacuum Breakers.
 - 5. Waste Water Conservation Measures required by applicable guidelines/codes (e.g., use of disposers and transfer-piping from warewash machines).
 - 6. Solid Waste Removal/Recycling measures required by applicable guidelines/codes (e.g., separation of waste material and compaction).
 - 7. Conformance of Refrigerated Components/Equipment with HACCP Guidelines (e.g., salad/sandwich pans, upright/open refrigerator cabinets, walk-in refrigerators, salad bars) with HACCP Guidelines.
 - 8. Gas, water and steam/condensate and chilled water line sizes and manifold configurations.
 - 9. Diameter and length of flexible connector lines for fixed movable gas appliances.
 - 10. Fabricated Equipment load center panels (individual and total amperage calculations and circuit balance).
 - 11. ADA compliance of work stations, service positions, passageways, etc.
- C. Ceiling mounted appliances/fixtures: verify and coordinate dimensions/location of support framing/hangers with General Contractor. All material and installation below 12'-0" aff.: Section 114000.
- D. Dimension Responsibility: obtain actual or guaranteed measurements for proper fit of equipment. All dimensions indicated in Contract Documents are approximate and are as accurate as can be determined

at the time. Field-check all horizontal/vertical measurements and conditions at the building prior to fabrication or delivery of equipment and notify the Architect of all conflicts or deviation from the dimensions shown.

- E. Scheduling to Fit Openings: should it become necessary to schedule construction of walls or partitions prior to delivery of fixed equipment, the equipment must be fabricated for passage through finished openings. Maintain close contact with the project and be cognizant of all conditions, including vertical handling limitations within the building (elevator cabs or openings, stairs, etc.) and possible hoisting requirements. Coordinate all procedures with General Contractor and Project Team.
- F. Refrigerated and Dry Storage Areas: verify and coordinate dimensions to accommodate scheduled modular shelf sections. Notify Architect of variance between the Contract Documents and actual conditions.
- G. Color/Pattern Selections: submit selection samples of solid polymer products, plastic laminate, paint or stain finishes and vinyl-coated surface material of equipment as selected by Architect.
- H. Size/Weight Coordination: obtain dinnerware size/weight information for selection/coordination of self-leveling dispensing, warewashing and transport equipment.
- I. Movable Equipment Interface: rolling stock (pan racks, carts, dollies, dish/tray/rack dispensers) required to fit through or into fixed equipment (roll-in refrigerators, counter bodies, etc.) is to be reviewed and coordinated for compatibility at time of initial shop drawing submittal. Indicate conflicts and proposed adjustments.
- J. Relocation of Work: relocate or re-route work as required to coordinate related items free of charge if no extra work is involved.
- K. Reused Existing Equipment: confirm dimensional and utility requirements prior to preparation of submittal data.

PART 2 - PRODUCTS

2.1 FABRICATED FIXTURES MATERIAL/COMPONENTS

- A. Stainless steel sheets or shapes: 18-8, Type 302, polished to 180 grit No. 4 finish.
- B. Stainless steel joints and seams: heli-arc welded, free of pits and flaws, ground smooth and polished to No. 4 finish.
 - 1. The "grain" direction of horizontal stainless steel surfaces: longitudinal, including the splashback. The polishing procedure at right-angle corners of fixtures shall provide a mitered appearance.
- C. Galvanized Iron Sheets: Armco copper bearing Zinc Grip or Zinc Grip/Paint Grip.
 - 1. Galvanized iron joints and seams: arc-welded, free of pits and flaws and ground smooth.
 - 2. Galvanized sheets or shapes: washed with mineral spirits and painted with Rustoleum gray semi-gloss enamel.
- D. Sound Deadening: Schnee Butyl Sealant $\frac{3}{4}$ " wide tacky tape positioned continuously between all frame-members or contact material and underside of stainless steel surface (sinks, table tops, food wells, overshelves and undershelves). Tighten stud-bolts for maximum compression of sealant and trim excess.
- E. Plastic Laminates: color/pattern selected by Architect, in 1/16" thickness for flat surfaces: 1/32" thickness for radiused surfaces. Plastic laminates and adhesives must be N.S.F. approved (Standard No. 35).
- F. Solid Polymer products: color/pattern/material as selected by Architect in thickness as specified. Solid Polymer and adhesives must be N.S.F. approved (Standard No. 51).
- G. Identification Plates, Labels, Tags:

1. Prohibited Information: names of foodservice equipment contractor/dealer, suppliers, fabricators and contractors.
2. Required Information: function or purpose of controls such as display light switches, food warmer controls, etc.
3. Plate Construction: engraved phenolic plastic, secured to equipment with epoxy cement or stainless steel screws. Furnish samples.

2.2 PLUMBING/MECHANICAL REQUIREMENTS

- A. Plumbing Fittings and Components: furnished under this Section as follows:

NOTE: FITTING AND COMPONENTS DESCRIBED IN ITEMS 01, 02, 03, AND 04 ARE FURNISHED LOOSE FOR INSTALLATION BY DIVISION 22/23.

1. Control valves, appliance pressure regulators for water, gas and steam, and vacuum breakers: wherever required on Foodservice Equipment (chrome-plated where exposed).
 2. Faucets and drains without connected overflows (unless otherwise indicated) for all sinks.
 3. Specialty Foodservice water-fill faucets or hose assemblies indicated in drawings/specifications.
 4. Extensions of indirect waste fittings to open-sight floor sink or floor drains from sinks, under bar equipment, and food holding components of serving counters (e.g. cold pans, hot food wells, refrigerator/freezer coils not equipped with condensate evaporators) furnished and installed by Division 22. Drains: painted with aluminum paint where exposed, type "K" copper where concealed.
 5. Piping brackets and supports beneath/within fabricated equipment.
 6. Closed Base Bodies: removable 18 gauge stainless steel closure panel at plumbing penetrations, under top.
 7. Control valves on Open Base fixtures: mounted on 14 gauge stainless steel gusset-shaped panel with 3½" setback from counter top edge/rim to face of control handle.
 8. Fill hose/faucet at support pedestals or Closed Base Body: installed in a 15" x 18" x 5" deep recessed mounting panel. Panel bottom: sloped on a 60° angle, with 3/8" stainless steel rod hanger-bracket for hose.
 9. In-line water filter system:
 - a. Everpure System filters for coffee/tea brewers, ice makers, water chillers and beverage systems.
 - b. Hako Model FS-2000 Water Conditioner for self-generating steam combi-ovens, convection steamers and kettles; Model 8PP for table top steamers.
- B. Steam-heated Equipment Fittings and Components: furnished under this Section as follows:
1. All closed-system steam-heated devices: steam inlet globe control valve with cold handle, relief valve, strainer, condensate gate valve, thermostatic or bucket steam trap and swing check valve.
 2. All steam-injected equipment: steam inlet globe control valve with cold handle, relief valve, strainer, condensate gate valve, bucket steam trap and swing check valve.
 3. Compartment steam cookers: piping manifolded from all compartment exhaust valves for extensions to a floor drain, floor sink or drain trench by Division 22.
 4. Steam generators specified within this Section: automatic boiler blow-down and cold-water condenser.
 5. Separate equipment, devices or components indicated to be connected to a steam-generator provided under this Section: interpiped with all unions, ells, gate valves, nipples, brackets, clamps, etc., required for complete operating system. Insulate steam supply piping: 1" thick Owens-Corning fiberglass insulation (3#FT3 density) with factory-applied fire retardant jacket and vapor barrier; wrapped with 20 gauge stainless steel and install full-length 16 gauge stainless steel pipe-enclosure with sloping top.
- C. Gas-Heated Equipment Fittings and Components: furnished under this Section as follows:
1. Fixed Equipment: Dormont Model No. 1600 Series "Deluxe Swivel Max Kit" with Swivel Max fittings at both ends and Quick Disconnect fitting at appliance: diameter per fuel volume/connection size requirements. Length: 48".
 2. Movable Equipment: Dormont Model No. 1600 Series "Deluxe Swivel Max Kit" with Swivel Max fittings at both ends, Quick Disconnect fitting at appliance: diameter size per fuel volume/connection size requirements. Length: 48".

- a. Restraining device: Dormont Model No. RDC Series - heavy duty steel cable, fastened to equipment and walls, 3" to 6" shorter than equipment connector length.
 - b. PS Series Safety Set Positioning System.
- D. Final Plumbing Connections Provisions.
1. Fabricated equipment containing components, fittings and/or devices indicated on Foodservice Connections Drawings to be connected to the building systems: each component, fitting or group thereof pre-piped to a utility compartment for final connection by Division 22. Refer to drawings for capacities.
 2. Field-assembled equipment (e.g., prefabricated walk-in refrigerator/freezers, conveyor systems, exhaust hoods, warewash machines, convection ovens, etc.): plumbing components completely interconnected under this Section for final connection arrangements indicated on Utility Connection Drawings.
 3. All plumbing final connection points of equipment shall be tagged, indicating:
 - a. Item number.
 - b. Name of devices or components.
 - c. Type of utility (water, gas, steam, drain, chilled water).
- E. Ducts and Vents.
1. All exhaust hoods not furred-in to ceiling: furnished with 18 gauge stainless steel seamless duct risers to 6" above finished ceiling for final connection. The duct: trimmed at ceiling with 16 gauge stainless steel angle flange with all corners welded.
 2. Exhaust hoods which are furred-in to ceiling: 2" high duct collar for final connection to duct system.
 3. Warewash machines equipped with integral vent cowls or extended hoods: furnished with 18 gauge stainless steel seamless duct risers to 6" above finish ceiling for final connection. The duct: trimmed at ceiling with 16 gauge stainless steel angle flange with all corners welded.
- 2.3 FOODSERVICE EQUIPMENT REFRIGERATION SYSTEMS
- A. Install complete with all refrigerant, oil, dials, dehydrators, gauges, controls required for the proper operation of the system.
 - B. Self-contained or factory-installed compressors: check and adjust to proper operating temperature prescribed by FDA/HACCP.
- 2.4 PLUMBING TRIM
- A. Faucets: furnished for all sinks or equipment requiring open water supply.
 - B. Fill Faucets: furnished for appliances requiring open water supply. Unless otherwise noted in Part 4 - Equipment Schedule, provide a T & S Model No. B-0167 Fill Faucet Assembly with 68" hose length, No. EB-0107-35 valve and No. B-0103-01 Rose Spray.
 - C. Drain Fittings: furnished for all sinks or equipment requiring removal of liquids. Install specified chrome-plated or stainless steel fittings in die-stamped openings with washers and locknuts. Solder may be used as a sealer but shall not be applied to the top surface of the drain fittings.
- 2.5 ELECTRICAL REQUIREMENTS
- A. All electrical systems, components and accessories within the work of this Section: certified to be in accordance with NEC 70.
 - B. Electrical Fittings and Components: furnished under this Section as follows. Coordinate foodservice equipment loads, voltage and phase with building system and confirm any existing or OF/OI equipment requirements.
 - C. Cord and Caps.
 1. Coordinate all Foodservice Equipment cord/caps with related receptacles.

2. All 120 volt "plug-in" equipment shall have Type SO or SJO cord and plug with ground wire fastened to frame/body of item.
 3. Cord lengths for fixed equipment: adjusted to eliminate loose-hanging excess.
 4. All non-fixed plug-in "buy-out" equipment: Hubbell configuration, ratings as required.
 5. All mobile equipment: equipped with Kellems strain-relief assembly at the cord connection of the appliance.
 6. All mobile electrical support equipment (heated cabinets, dish carts, etc.) and counter appliances mounted on mobile stands (mixers, food cutters, toasters, coffee makers, microwave ovens, etc.): 8'-0" cord length with cord-hanger strap secured to rear of equipment or mobile stand.
- D. Switches and Controls.
1. Each motor-driven appliance or electrically-heated unit: equipped with control switch or starter per Underwriters' Laboratories, Inc. with low-voltage and overload protection.
 2. Disposer controls recess-mounted in wall: external fittings and accessories removed from enclosure and furnished with 16 gauge stainless steel perimeter angle flange with welded corners. Install control at 4'-0" aff to bottom of enclosure.
 3. Disposer controls recess-mounted in counter-splash risers: external fittings and accessories removed from NEMA 4 enclosure and furnished with 16 gauge stainless steel perimeter angle flange with welded corners. Install control at 3'-0" aff to bottom of enclosure. Provide panel with 60" long coil of Seal-Tite electrical conduit, from bottom of control panel for final field connections under Division 26.
 4. Equipment which is not provided with built-in circuit breakers or fused terminal block and is indicated on Utility Connections Drawings to be directly-connected to the building electrical system: a NEMA 4 stainless steel disconnect switch furnished and installed by Division 26.
 5. All remote manual starters, disconnect switches, magnetic contactors or starters and push-button stations: NEMA Type 4 enclosure; NEMA Type 1 enclosure only when installed in a Closed Base Body.
 6. All 208/240 volt and 460/480 volt equipment or devices: integral, pre-wired step-down transformer to provide 120 volt control circuit.
- E. Motors.
1. 120 volt motors: manual tumbler type starter with thermal overload protection and interchangeable heating elements.
 2. 208/240 volt and 460/480 volt motors: magnetic starter with low-voltage protection and one interchangeable overload relay per phase.
- F. Heating Elements.
1. Electrically-heated equipment: thermostatic controls.
 2. Water heating equipment: UL listed. Equipped with positive low-water shut-off.
- G. Receptacles and Switches.
1. Receptacles installed in vertical panels of support pedestals or Closed Base Bodies: installed in 12" x 8½" x 3" deep recessed mounting panel sloped on 60° angle and turned up to top of opening.
 2. Pre-wire receptacles in closed base fixtures to a junction box installed within 6" from bottom of utility or compressor compartments.
 3. Receptacles mounted on Open Base fixtures: installed on 12" x 10½" x 4½" deep 14 gauge stainless steel panel with returned ends and sloping recess. Secure panel to underframe of fixture top.
 4. Pre-wire receptacles on open base fixtures to a junction box secured to a leg or mounted on underside of lower shelf. Vertical runs of wiring: made in rigid conduit or within the tubular leg.
 5. Receptacles installed in/on fabricated equipment: Hubbell, Inc. assemblies horizontally-mounted in a metal box with stainless steel cover plate.
 6. Switches installed in/on fabricated equipment: Hubbell, Inc. with metal box and stainless steel cover plate. Switches: pre-wired to the controlled device and to a junction box installed within 6" from bottom of utility or compressor compartment. All refrigeration system switches: installed within the compressor compartment near the door opening.
 7. Load centers installed in/on fabricated equipment to have all fixture components pre-wired to load center with balanced phase loading. Load center: ready for final connection by Division 26 and flush-mounted within utility compartment rear panel, set back 8" from access door. All

breaker/device information: typewritten on circuit schedule in load center door (number corresponding breaker/device) with enclosed schematic wiring diagram of fixture components.

- H. Light Fixtures.
1. Light fixtures with lamps installed in/on fabricated or field-assembled equipment: pre-wired to a junction box for final connection (continuous-run fixtures when indicated).
 2. Fluorescent Display Light: install light fixtures full-length of Display Stand and Serving Shelf with stud bolts and pre-wire through support posts to an apron-mounted switch.
 3. Heat Lamps: installed to underside of serving shelf assemblies. When multiple 24" heat lamps are specified, provide maximum length heat lamp chassis. Install all switches remote from lamps.
 4. Cold Storage Light Fixtures: electrically connected through the hub fitting located on the top of the fixture. All horizontal conduit: above ceiling panels. Install plastic sleeve through ceiling panels for electrical conduit. Seal sleeved penetrations airtight at both sides of panel.
- I. Final Electrical Connection Provisions.
1. Fabricated equipment containing electrically-operated components or fittings indicated on Utility Connections Drawings: direct-connected, with each component, fitting or group pre-wired to a junction box for final connection by Division 26. Refer to drawings for circuit loading.
 2. Fabricated equipment containing electrically-operated components and/or devices indicated: circuit-breaker load center with each component or device pre-wired to a separate circuit breaker for balanced phase loading and single final connection by Division 26.
 3. Field-assembled equipment * **EDIT** * (e.g., prefabricated cold storage assemblies, conveyor systems, exhaust hoods, waste systems, Utility Distribution System, warewash machines, etc.) shall have electrical components completely interconnected in this Section for final connection arrangements as indicated on Utility Connections Drawings by Division 26.
 4. Pre-wire the following groups of cold storage assembly electrical devices to a top-mounted junction box for final connection by Division 26 per compartment grouping (unless otherwise indicated).
 - a. Light fixtures and switches; heated pressure-relief vent.
 - b. Door/jamb heaters.
 - c. Evaporator fans, defrost elements and drain line heaters.
 5. All electrical final connection points of equipment shall be tagged, indicating:
 - a. Item number.
 - b. Name of devices on circuit.
 - c. Total electrical load.
 - d. Voltage and phase.
- J. Lamps: in all Foodservice Equipment containing light fixtures. Refrigerator or heated cabinets: G.E. Model No. 40A15 appliance bulbs. All exposed fluorescent lamps above or within a food zone: Shat-R-Shield lamps or standard lamps, sleeved with end caps.

2.6 CUSTOM - FABRICATED/ASSEMBLED UNITS

- A. All fixtures within this Section: constructed and installed by one manufacturer of uniform design and finish:
- B. Mechanical or electrical operating components or products integrated into a fabricated fixture: ventilation and service access required or recommended by the manufacturer. The service access panel(s) size and placement is to permit easy lubrication, adjustment or replacement of all moving parts and is to be indicated on fabrication shop drawings.

2.7 COUNTER/TABLE TOPS

- A. 14 gauge stainless steel; all free edges turned down 2" with $\frac{3}{4}$ " tight hem at bottom. Free corners: rounded on $\frac{3}{4}$ " radius.
- B. Marine edges: turned up $\frac{1}{2}$ " on 45° angle and turned down 2" with $\frac{3}{4}$ " tight hem at bottom.

- C. Tops abutting high fixtures or walls: cove up specified height and slope back 1½" at top on 45° angle; 2½" slope where piping occurs. Turn down 1" at rear of splash and close ends to bottom of top turn-down. Secure splash turndown to wall with 4" long 14 gauge stainless steel "Z" clip anchored to wall, 36" o.c.
- D. Freestanding tables and all serving counter splash-risers: turned back on 90° angle with 1" turndown at rear.
- E. Brace tops with 1" x 4" x 1" x 14 gauge galvanized channel underbracing between each pair of legs and at center line of top. Tops greater than 30" deep two cross braces evenly spaced between each of legs.. Paint channel under bracing with Rustoleum gray semi-gloss enamel. Under bracing: secured to underside of top surfaces with ¼" studs welded 9" o.c. maximum with chrome-plated washer, lockwasher and capnut. Studs: such length that cap nuts can be made-up tight, bringing top down snugly on angle frame eliminating all vibrations or "oil-canning".
- F. Tops: 1½" overhang at free sides of underframe or Closed Base Body.
- G. Mockett Model No. SG5-26 chrome-plated/plastic grommet assembly **and** integrally-welded stainless steel flange or inverted gusset where service utilities or support posts penetrate or abut tops, ground and polished to match top.
- H. Extend underbracing members to wall, turn down 6" and anchor to wall when specified to be mounted on leg/bracket assembly.
- I. All openings in tops: 3/16" high raised die-formed edges.

2.8 DRAWERS

- A. Liners: Component Hardware Model No. S80-1520 (15" x 20"), easily removable with drawer in fully-extended position.
- B. Drawer Frame: 16 gauge stainless steel flanged out at top. Weld the frame to double-paneled 16 gauge stainless steel drawer front with full-length recessed pull at top (similar profile as Garcy Model No. R-1060) with closed ends.
- C. Channel-formed horizontal pull: ¾" turndown at front and ends with ½" tight hem. Front edge of pull: flush with face of drawer. Recess behind pull: sloped up on 60° angle, terminating 1" below bottom edge of pull.
- D. Mount drawer frame on Component Hardware Model No. S26-0024 self-closing slides, with stainless steel rollers, full-depth of fixture. Secure slides to body or brackets to eliminate lateral movement in extended position. Refrigerator drawers: Component Hardware Model No. S52-0024 stainless steel slides with stainless steel rollers.
- E. Each Drawer Housing: welded 14 gauge locking hasp fitted neatly through a slot in the drawer front to accommodate padlock by Owner.
- F. Drawer enclosure in an Open Base Fixture: 18 gauge stainless steel flanged out at top for attachment to underside of table top. Lower edge of enclosure is flanged in toward open bottom. Mount drawer slides to enclosure and brace as required. Face of enclosure is to be same length and height of drawer face. Provide ¾" deep offset in front of enclosure and 2½" from underside of table top for flush-fitting appearance. Drawer enclosure on freestanding fixture: full-depth of table framing.
- G. Drawer Liners other than tool/utility: Bread Drawer: Component Hardware Model No. S83-2020; Refrigerated Drawer: Component Hardware Model No. S81-1520 stainless steel liner.

2.9 FOOD WELLS

- A. Food Warmer Controls: remote-mounted in sloping recessed apron panel. Control panel is recessed 2½" from body line at top of 60° slope, 1" at lower edge. Terminate slope angle 2½" below counter top. Mount panel on concealed piano hinge at bottom edge; secure with screws at upper corners.
- B. Manifold all warmer drains and extend to within utility compartment for indirect waste connection. Install valve in drain line and extend handle through compartment to operator side of counter body for easy access.
- C. Removable 18 gauge stainless steel closure panel at underside of warmers.
- D. 14 gauge stainless steel plate/utensil shelf full-length of hot food station unless noted otherwise: 10" below counter top x 9" deep, with rear panel covered up to underside of counter top; end panels turned up square. Front of shelf: turned down 1½" and returned under for closure panel attachment.
- E. Food wells: APW Model No. BM-80D insulated food warmer (1200 watts, 208 volts, single phase) secured to underside of 12" x 20" die-stamped counter top openings with thermal breaker mastic rope applied at perimeter of food well flange. Maximum allowable temperature of counter top contact surface: 120°F.
- F. Soup Warmers: Wells Model No. HW-106-D Heat-N-Hold soup warmer (1500 watts, 208 volts, single phase) secured to underside of 11" diameter die stamped counter top opening with thermal breaker mastic rope applied at perimeter of soup well flange. Maximum allowable temperature of counter top at contact surface: 120°F. Each warmer: equipped with one 11 quart stainless steel round insert and slotted cover.
- G. 5/8" deep recess in counter top full-length of pan-opening or as shown, with equal-length removable ¾" thick READ "Polylite" or TEKNOR APEX "Plastic Tuff" cutting board sections, 42" long maximum. Recess and board: spaced 2" from front edge of pan-opening and extended to leading edge of counter top.

2.10 SINKS

- A. 14 gauge stainless steel; all interior corners (horizontal/vertical) covered on ¾" radius. 1½" wide double-walled partitions with flat tops between compartments.
- B. Continuous exterior panels of multiple-compartment sinks: 18 gauge stainless steel apron, wrap 1 1/2" at sides and bottom.
- C. Sinks with dimension larger than 20" x 20" (no overflow): score and slope sink bottom ½" to die-stamped opening fitted with Component Hardware Model No. D50-7200 rotary drain. 14 gauge stainless steel bracket: welded to sink bottom for drain stem with 1½" handle clearance.
- D. Sinks with dimension of 20" x 20" or less (with overflow): score and slope sink bottom ½" to die-stamped opening fitted with Component Hardware Model No. D50-7215 rotary drain with connected overflow. 14 gauge stainless steel bracket: welded to sink bottom for drain stem with 1½" handle clearance.
- E. Where sinks are installed in fixture with Closed Base Body, provide a Component Hardware Model No. D50-7215 rotary drain with connected overflow. (Sinks with dimension larger than 20" x 20" in Closed Base Body will not have overflow fitting.) 14 gauge stainless steel bracket: welded to sink bottom.
- F. When single-hole deck-mounted faucets are specified, install overflow fitting in side wall of sink compartment and provide ell-fitting in connecting tubing.
- G. Flush Covers: ¾" thick READ "Polylite" cutting board with all corners and edges eased and two 1" finger holes. Support clips: ¼" stainless steel rod 2" long, formed at 45° with two ¾" leg ends (¼" long threaded ends). Insert rod-clips through tight-clearance holes in sink, seal watertight and secure with stainless steel acorn-nuts or tack-weld at exterior of sink wall. Set support clips ½" below top. Provide 14 gauge stainless steel channel or angle support frame to store covers when not in use. Cover holder: adjacent to sink compartment, below counter top or under drawer assembly.

2.11 TRAYSLIDES

- A. Trayslides: ¾" x 12" wide, plastic laminated/solid polymer. Mortise leading edges of trayslide to accommodate Architect's selection of fascia material, dimension finish and detail. Appearance: seamless at full length and width.
- B. Three 1/2" x 1/4" thick brushed stainless steel (No. 4 finish) tray glides at 3¾" o.c. (recessed 1/4"), 1½" from leading edge, with all edges eased. Secure glides in trayslide with epoxy cement, terminate glides at 2" from ends of trayslides.
- C. Glides formed on radius: equal length segments with 2" separations between chords.
- D. Service Stations/Condiment Counters: same as above, except 15" wide with four (4) glides.

2.12 DISHTABLES

- A. Soiled dishtable: 14 gauge stainless steel; free edges covered up 3" with 1½" diameter rolled rim and bullnosed corners.
- B. Edge of dishtables next to high fixtures or walls: covered up 10" and sloped back 1½" on 45° angle; 2½" slope where piping occurs. Turn down 1" at rear of splash and secure to wall with 6" long 14 gauge stainless steel "Z" clips anchored to wall, @ 36" o.c.
- C. Exposed rear splash: 16 gauge stainless steel finish panel from top of splash to bottom edge of rolled rim with welded vertical joint at end. Secure panel with concealed attachment and install bracing 24" o.c.
- D. Cove all interior corners (horizontal/vertical) on ¾" radius and slope tables 1/8" per foot to sinks, scuppers or warewash machines, maintaining level crown/splash.
- E. Brace dishtables with 1" x 4" 12 gauge stainless steel channels down centerline of top and between each pair of legs, with closed ends. Bracing: secured to underside of dishtable with ¼" studs welded 6" o.c. maximum, with chrome-plated washer, lockwasher and cap nut. Studs: such length that the cap nuts can be made up tight, bringing the dishtable down on the channel-members, eliminating all vibration and "oil-canning."
- F. Integrally-welded stainless steel flange or inverted gusset where service utilities or support posts penetrate or abut tops; ground and polished to match top.
- G. Hose Bibb: T & S Model No. B-0674-BSTP; mounted on 12 gauge stainless steel flange or inverted gusset bracket with 3/8" stainless steel rod hose hanger.
- H. Extend underbracing members to wall, turn down 6" and anchor to wall when specified to be mounted on leg/bracket assembly.
- I. Silver-Drop Opening: 6" x 12" with integral 16 gauge stainless steel seamless chute sloped on 45° angle toward center of mobile soak sink position. Marine edge at 6"x12" opening perimeter.
- J. Integral Pre-wash Sink: 23" x 23" with 1" vertical top flange welded to dishtable top with corners rounded on ½" radius. Taper the sink body from the bottom edge of flange to 6" below dishtable surface and install disposer throat flange.
 - 1. Rack Support/Slide Assembly: 22¾" square constructed of 1" x ¼" stainless steel perimeter frame with corners rounded on ½" radius and two intermediate cross-members. Two 1" x 1" x 1/8" stainless steel angle rack-guides on top of frame @ 20" apart, with all ends flared out ½". Round the top corners on a ½" radius. Entire rack support/slide assembly is to be fully welded, ground and polished.
- K. Disposer Sink: 18" x 18" x 7½" 14 gauge stainless steel with all interior corners coved, integrally welded to dishtable/scraping trough fitted with removable silver-trap(s). Removable flush cover: 16 gauge

stainless steel 1/2" pan-formed and perforated (1/2" holes punched 1 1/2" o.c.) with welded corners and finger ring. Support clips: 1/4" stainless steel rod 2" long, formed at 45° with two 3/4" leg ends (1/4" long threaded ends). Insert rod-clips through tight clearance holes in sink, seal watertight and secure with stainless steel acorn-nuts or tack-weld at exterior of sink wall, set support clips for flush cover position (approximately 1/2" below top).

- L. Wall panel: 18 gauge stainless steel with butt joint edges. Set lower edge at 3'-7" aff, behind the dishtable splash; upper edge of panel set at height of overshef +1" (4'-7" aff).

2.13 DISH/TRAY DEPOSIT ASSEMBLY

- A. 14 gauge stainless steel deposit shelf, size as indicated. Extend shelf through opening, flush with public side of partition. Turn shelf down 1" at front with 3/4" return at bottom (either scribed into partition or forming reveal). Shelf: 1" square turndown at rear long side, integral with conveyor slider pan, tray-accumulator or dishtable. Extend rear/end splash to align with head of deposit station opening.
- B. 18 gauge stainless steel window frame with perimeter flange channel-formed 1" x 3/4" at both sides of wall. Weld all corners of frame and install with concealed attachment. Align/abut one jamb of frame with end splash of conveyor slider pan or dishtable whenever adjacent.

2.14 UTENSIL - WASH COUNTERS

- A. 14 gauge stainless steel; all free edges covered up 3" with 1 1/2" diameter rolled rim and bullnosed corners.
- B. Edges of utensil-wash counters next to high fixtures or walls: covered up 10" and sloped back 1 1/2" on 45° angle; 2 1/2" slope where piping occurs. Turn down 1" at rear of splash and secure back splash to wall with 4" long 14 gauge stainless steel "Z" clip anchored to wall @ 36" o.c. Vacuum breaker pockets: 6" long square turnback sections, aligned with slope breakline.
- C. Exposed Rear Splash: 16 gauge stainless steel finished panel from top of splash to bottom edge of rolled rim with welded vertical joint at end of splash and 1/2" turnback at bottom of panel. Secure panel with concealed attachment and install bracing 24" o.c.
- D. Cove all interior corners (horizontal/vertical) on 3/4" radius and slope tables 1/8" per foot, maintaining level crown.
- E. Brace utensil-wash counters with 1" x 4" 12 gauge stainless steel channels down centerline of top and between each pair of legs, with closed ends. Bracing: secured to underside of dishtable with 1/4" studs welded 6" o.c. maximum, with chrome-plated washer, lockwasher and cap nut. Studs: such length that the cap nuts can be made up tight, bringing the dishtable down on the channel-members, eliminating all vibration and "oil-canning."
- F. Integrally-welded stainless steel flange or inverted gusset where service utilities or support posts penetrate or abut tops: ground and polished to match top.
- G. Extend underbracing members to wall, turn down 6" and anchor to wall when specified to be mounted on a leg/bracket assembly.
- H. Hose Bibb: T & S Model No. B-0674-BSTP; mounted on 12 gauge stainless steel flange or inverted gusset bracket with 3/8" stainless steel rod hose-hanger.

2.15 DOORS

- A. 18 gauge x 1" stainless steel double pan-formed welded construction, insulated with 1" thick polyurethane boards. Seal perimeter joint of pans. Offset lower horizontal framing member of Closed Base Body to align flush access door with bottom of Body.

- B. Channel-formed full-length horizontal recessed pull: $\frac{3}{4}$ " turndown at front and ends with $\frac{1}{2}$ " tight hem. Front edge of pull: flush with face of door. Recess behind pull: sloped up on 60° angle and terminated 1" below bottom edge of pull.
- C. Door Hardware:
 - 1. Two Component Hardware Model No. M75-1002 stainless steel hinges (notch door/jamb at hinge location).
 - 2. Component Hardware Model No. 35-2000 concealed Magnetic Catch.
- D. Louvered opening: cut-out opening size as indicated, turn in 1" and weld. All corners: ground and polished.
 - 1. Full-height 18 gauge stainless steel louver with 1" vanes at 45° , $\frac{1}{2}$ " spacing. Perimeter channel-formed frame: $1\frac{1}{2}$ " x 1". 45° x 1" x $\frac{1}{2}$ " x opening width plus $\frac{1}{2}$ " 18 gauge stainless steel louver.
 - 2. Tack weld tab of louver flange to back panel of door.
- E. Offset lower horizontal framing member of Closed Base Body/utility compressor compartment to align door flush with bottom of Body.

2.16 CLOSED BASE BODIES

- A. Frame: frameless construction utilizing formed front, end and intermediate panels of 16 gauge stainless steel. Upper, intermediate and lower horizontal framing members of 16 gauge stainless steel. Top opening to have front to back stiffeners at 24" o.c. maximum.
- B. Vertical and horizontal channel members at shelf interior or drawer enclosures, such as corners and center mullions: closed and sealed
- C. Closed Base Bodies set on finished masonry platforms: closed and caulked at underside of equipment overhang and bolted to platform. Body overhang of platform: 1" at free ends 2" at front and exposed rear sides.
- D. Closed Base Bodies not set on platform: Component Hardware Model No. A48-5048-C, 6" legs spaced 5'-0" o.c. maximum.

2.17 COMPRESSOR COMPARTMENTS

- A. Same material as Closed Base Bodies with back and end partitions; omit bottoms only.
- B. 10 gauge steel slide out support: channel frame on full extension slides with 125 lb. minimum capacity secured to fixture frame with anti-vibration mountings for maximum sound deadening. Closed Base Body on solid platform: front-to-back slide out support channels set 4" above bottom for air circulation.
- C. Access Door: 18 gauge stainless steel double-pan type with channel formed horizontal recessed pull full length of top (similar profile as Garcy Model No. R-1060) with closed ends. Channel-formed horizontal pull: $\frac{3}{4}$ " turndown at front and face of door. Recess behind pull slopes up on 60° angle, terminating 1" below bottom edge of pull. Offset lower horizontal framing member of Closed Base Body to align flush access door with bottom of body. Door hardware: two Component Hardware Model No. M75-1002 stainless steel hinges (notch door/jamb at hinge locations) and Component Hardware Model No. 35-2000 concealed magnetic catch.

2.18 UTILITY COMPARTMENTS

- A. Closed Base Bodies or Pedestal Supports: fitted with utility compartments wherever piping or wiring is required in/on the fixture.
- B. Same material as Closed Base Bodies with full-height back and end partitions. Omit bottoms except at hose-reel locations.

- C. Access Doors: 18 gauge stainless steel double-pan type with channel formed horizontal recessed pull full-length of top (similar profile to Garcy Model No. R-1060) with closed ends. Channel-formed horizontal pull: $\frac{3}{4}$ " turn down at front of door, recess behind pull slopes up on 60° angle, terminating 1" below bottom edge of pull. Offset the lower horizontal framing member of the Closed Base Fixture to permit flush alignment of door with face and bottom edge of body. Door hardware: two Component Hardware Model No. M75-1002 stainless steel hinges (notch door/jamb at hinge locations) and one Component Hardware Model No. 35-2000 concealed magnetic catch..
- D. No shelves of Closed Base Fixtures are to be penetrated.

2.19 UTENSIL RACKS

- A. Rack: $\frac{1}{4}$ " x 2" 300 series stainless steel flat bar with No. 4 finish, fully welded and formed to match shape shown on drawings. Lowest band: 90" aff, unless otherwise indicated.
- B. Table Mount Supports: 1-5/8" diameter 16 gauge stainless steel tubing extended thru counter top. Secure to closed base framing or crossrail/undershelf on open base fixture. Tubing penetrations of counter tops: integrally welded stainless steel inverted gusset.
- C. Utensil Rack Hooks: Component Hardware Model No. J77-4401 stainless steel hooks spaced 8" o.c. maximum.
- D. Electrical Receptacle: NEMA No. 5-20-R GFCI or as noted. Mount in fully welded $3\frac{1}{2}$ " x $5\frac{1}{2}$ " x 3" 14 gauge stainless steel enclosure with $\frac{1}{2}$ " radius corners. Stainless steel cover plate to fit specified receptacle. Pre-wire thru tubular support for final connection above ceiling by Division 26.

2.20 PLASTIC LAMINATED FIXTURES

- A. Body Panels: $\frac{3}{4}$ " thick marine grade hardwood plywood with plastic laminate in Architect's selection of color/pattern on all exposed surfaces; backing sheet where concealed, including edges.
- B. Exterior front or end panels secured to body in concealed manner, as detailed or specified.
- C. Interior shelves and vertical partitions of back counters, service stand and condiment counters: same material as body panels, veneered on all exposed surfaces with plastic laminate, backing sheet where concealed..
- D. Plastic Laminate Fixture: all joints, seams, blocking, etc. in accordance with AWI "custom" grade standards.
- E. Concealed Hardware: Grass Model No. 1200VZ or 1200VZ8 self-closing hinges, three required per door; Grass Model No. G/HRZ base plate at each hinge; Ives Model No. TM-820 concealed push latch at each door. Confirm Model numbers and provide samples with submittals.
- F. Plastic Laminated Fixture installed on finished masonry platforms: closed and caulked at underside of overhang and anchored to platforms: unless shown otherwise, fixtures shall overhang the platform 1" at free ends, 2" at front and exposed rear sides.
- G. Plastic Laminated Fixtures not set on platforms: 4" high integral toe-base constructed same as body, finished as directed. When specified to be mobile: casters with integral skirt at perimeter of base, finished as directed.

2.21 CASHIER / SERVING COUNTERS

- A. Exterior Body Panels: $\frac{3}{4}$ " thick marine grade hardwood plywood with plastic laminate or solid polymer in Architect's selection of color/pattern at all exposed surfaces; backing sheet where concealed.

- B. Position, size and finish horizontal or vertical reveal as directed by Architect.
- C. Secure panels to counter body framing in concealed manner. Install removable panels with "Z" clips overlapping body framing members.
- D. Rear side and interior of serving counters: "Closed Base Bodies." Vertical juncture of plastic laminate/solid polymer and stainless steel panels at rear corners of body: ½" wrap-around of stainless steel set in routed recess for flush joint with plastic laminate or solid polymer.
- E. Hinged doors in exterior body panel(s): Grass Model No. 1200VZ or 1200VZ8 self-closing hinges. Three (3) required per door; Grass Model No. G/HRZ base plate at each hinge; Ives Model No. TM820 concealed push latch at each door. Confirm Model No. and provide samples with submittal.

2.22 OPEN BASE STRUCTURES

- A. 1-5/8" o.d. x 16 gauge seamless stainless steel tubing legs beveled at bottom. 1-5/8" o.d. crossrails fully-welded (360° smooth and polished) to legs at 10" aff, o.c.
- B. Top of Leg: inserted in Component Hardware Model No. A20-0206-C gusset fully-welded to table frame or sink bottom.
- C. Bullet Foot: Component Hardware Model No. A10-0851-C.
- D. Table Bases: maximum leg spacing of 6'-0" o.c. dishtable and utensil wash counter bases at 5'-0" o.c.
- E. Open Base equipment specified to be supported by brackets at the rear side only (not completely cantilevered): tubular legs at front side only with Component Hardware Model No. A10-0854 flanged feet anchored to floor with non-corrosive bolts. Front-to-back crossrail: fitted into Component Hardware Model No. A20-0406-C circular gusset secured to wall with non-corrosive bolts.

2.23 UNDERSHELVES

- A. Open Base Structures: 16 gauge stainless steel turned down 1½" with ¾" tight hem at bottom. Notch all corners to fit tubular legs and weld from underside to completely fill gap; grind and polish. Cove up 2" with ¾" tight hem at rear or ends adjacent to wall, columns, refrigerators, etc. The turn up at freestanding fixtures is to be hemmed tight to bottom of turndown. Brace undershelf with 1" x 4" x 1" 14 gauge stainless steel channel at longitudinal centerline and at each intermediate pair of legs.
- B. Closed Base Fixtures: 16 gauge stainless steel turned down 1½" at front. Front edge of bottom shelf: turned back and sealed to finished masonry platform or boxed for leg application. Center shelf has ¾" tight hem.
 1. Shelves: turn up square at ends (coved up at rear only) to the shelf above or counter top flanged out for attachment with no open spaces at interior.
 2. All shelf partitions at exposed ends of cabinet bodies or interiors: free of exposed framing members.
 3. Reinforce shelves with full-length 1" x 4" x 14 gauge stainless steel closed hat channel.
 4. Unless otherwise noted, all closed base undershelves are to be 22" deep, clear.
 5. Fully weld smooth and polish, the vertical seam of shelf turndown/turn up with face of body partition.
 6. Seal the vertical seam of square turn-in at exposed interior of open shelf sections.

2.24 ANCHOR PLATES/WOOD GROUNDS

- A. Behind finish surface wherever building wall, partitions or ceiling construction will not accommodate direct attachment of equipment such as overshelves, wall cabinets, hose reels, utensil racks, exhaust hoods, display cases, etc. Material and installation by General Contractor. Location and coordination with trades by Section 114000.

- B. Anchor Plates: not less than 12" x 12" x ¼" thick steel, secured to the structure above or behind the finished surface, positioned at attachment points.
- C. Wood Grounds: length required by fixture, component or device, 24" wide x ¾" thick plywood secured to partition system prior to gypsum board installation.
- D. Above ceiling supports: structural shapes (4" x 8.0 lb. channel) suspended from structure. Maximum height 15'-0" aff. size: width of equipment x length of equipment plus 6'-0". Crossbracing at 6'-0" on center maximum.

2.25 OVERSHELVES

- A. 16 gauge stainless steel with free edges turned down 1" with ½" tight hem at bottom. ¾" radius at free corners.
- B. Turn up 2" raw at walls or adjoining high fixtures with horizontal covered corner at rear. Round front corners of turn up on ¾" radius.
- C. Where shelf width exceeds 12" width, reinforce with ½" x 4" x 14 gauge stainless steel closed hat channel full-length of shelf.
- D. Wall-Mounted Shelves: 16 gauge stainless steel brackets 48" o.c. maximum, set in 6" from ends.
- E. Freestanding Shelves: where splash is required at free overshelves, turn up square 2" at ends, cove up at rear and hem tight to lower edge of front turndown. Weld exposed corners.
 - 1. Freestanding overshelves: 16 gauge stainless steel cantilevered brackets at rear of table; double-cantilevered brackets at center of table. Posts for cantilevered overshelves are 1-5/8" o.d. x 16 gauge stainless steel secured to underframe, 4'-0" o.c. Ends of shelves: secured to adjacent wall/fixture or mounted on 1¼" diameter stainless steel posts.
 - 2. Freestanding overshelves not on cantilevered brackets: 1¼" o.d. x 16 gauge stainless steel posts, each pair at 4'-0" o.c., maximum.
- F. Baker Table Overshelves: supported at 20" above top with 1¼" square stainless steel tubular supports with channel shoe secured to risers.
- G. Glass/Cup Rack Overshelf at Dishtables: 14 gauge stainless steel with 1½" deep "vee" trough at free long sides with 1" tight hem at inside of trough. Provide a ½" marine edge at free ends; 4" splash at wall. Suspend shelf at 18" above dishtable surface on posts/brackets anchored to dishtable frame/wall at rear; 1" o.d. stainless steel tubing supports from structure above ceiling at front edge, 60" o.c./each end.
 - 1. Install at both ends, ½" stainless steel drain-tube (connecting both vee-troughs) extended to dishtable surface through splash turnback.
 - 2. Rack-rest: horizontal full-length 1-5/8" o.d. stainless steel tubing supported at 10" o.c. above shelf (8" o.c. for double service shelf) by 1¼" o.d. stainless steel tubing with closed ends. Support tubing: welded, ground and polished, spaced 60" o.c.
 - 3. Rack-rest supports to wall: 4" x 4" x 10 gauge stainless steel flange plates welded to support tubing. Anchor flanged plates to blocking ground with non-corrosive bolts.

2.26 WALL PANELS

- A. Wall Panels: 18 gauge stainless steel, double pan-formed ½" thick with internal stiffener members. Fill with USDA approved thermal insulation, full height and width of panels, attach to interior with mastic. Maximum allowable temperature at rear side of panel: 120°F.
 - 1. Height of panels as required: top of tile base to underside of hood, top of tile base to top cap of stub wall or top of splash to underside of hood.
 - 2. Level and square lower edge and sides.
 - 3. Butt joint all panels.

2.27 EXHAUST HOOD FIRE EXTINGUISHING SYSTEM

- A. System: installed in accordance with manufacturer's recommendations and applicable codes or standards. Submit Installation certification Form to Architect.
- B. Automatic Chemical System: in each filtered exhaust hood/duct assembly and also surface protection above/in all equipment required by NFPA Bulletin No. 96 and local Fire Marshall's regulations. Refer to Contract Drawings for quantity of exhaust fan units serving single or multiple exhaust hoods and coordinate with hood/fan controls.
- C. Install chemical cylinders as indicated on drawings] and install piping to exhaust hoods in totally-concealed manner. Set cylinders and cabinets at underside of finished ceiling unless noted otherwise. Exposed piping/fittings within cylinder location and exhaust hood: chrome-plated or sleeved with stainless steel tubing. Exposed pipe threads in/above food zone not acceptable. Submit schematic diagram of installation and confirm critical distances from cylinders to nozzles.
- D. System Components: Ansul R-102 system assemblies, in system increments required by dimensions and configuration of equipment and hoods.
- E. Remote Manual Release: located in path of egress from protected exhaust hood area. Division 26 to provide 4" Octagon box in wall (at 48" aff) with EMT conduit stub to 6" above finished ceiling.
- F. Each System: Ansul Automan cylinder control assembly with electric switch.
- G. Fusible links installed in duct collar of filtered hoods/ducts.
- H. Fusible links located directly above each cooking device required by Code, in quantity required by length of protected appliance.
- I. Ansul K-Guard series. fire extinguisher located at each exhaust hood. Install at 36" aff to bottom of extinguisher.
- J. Required quantity and sizes of mechanically-operated gas valves.

2.28 SHOP/FIELD JOINTS

- A. Field joints: least possible number, used only when equipment size must be limited for access into building or interior space.
- B. Stainless steel tops (including edges and splashes): fully welded, ground and polished to match adjacent surface.
- C. Vertical field joints of fixture backsplashes that are inaccessible from the back: terminate 1" above the horizontal coved corner. The remaining height of field joint: hairline butt joint with offset draw-angle behind. All horizontal/vertical draw-joints: located and noted on shop drawings.
- D. Hairline butt joint: 1½" x 1½" x 1/8" steel angles welded to back/underside of countertop/shelf. Offset angle beyond joining metal edge ½" (min.) to provide flat backing surface for joint with angle of other joining metal edge, set for ½" space between vertical legs of angles. Bolt sections together with 5/16" machine bolts, lock washers, acorn head cap nuts, set 3" o.c.
- E. Closed Base Bodies: draw-type with hairline seam fully field-welded.
- F. Millwork: plastic laminated material joints shall be doweled, glued and draw-bolted with fasteners.
- G. Solid Polymer: surfaces drawn tight, filled, sanded and finished to match adjacent surface.

2.29 PREFABRICATED COLD STORAGE ASSEMBLIES

- A. Sectional Assemblies: size/shape indicated on drawings; 8'-6" aff unless otherwise specified. Door locations/size: exactly as shown.
- B. Sandwich Panel Insulation: Class 1 Urethane with vapor barrier, 4" thickness with mature "U" factor of .030 or lower.
- C. Panel Skin Material/Finish: .040" stucco-embossed aluminum interior and exposed exterior panel surfaces, 22 gauge galvanized concealed panel surfaces.
- D. Interior Ceiling Panels: 20 gauge zinc coated steel with baked-on primer and finish application of white polyester enamel.
- E. Wherever compartment dimension exceeds clear-span ability of ceiling panels, provide I-beam support on exterior of ceiling or spline-hangers. Install ½" diameter steel rods through beam/hangers and secure to structure above. Beams or posts within compartments are not acceptable.
- F. Reinforce prefabricated wall panels to rigid-support the door assemblies. All door jambs: furnished with replaceable full-perimeter thermostatically-controlled heater cable. Install 2" x 4" 16 gauge stainless steel hat-channel full-width of jamb with 1/8" stainless steel removable flush sill, secured with stainless steel screws and sealed watertight to channel.
- G. Integral Floor Panels:
 - 1. Sandwich panels, same as walls/ceiling except with 14 gauge galvanized skin, sealed watertight.
 - 2. Field-apply 3/16" thick hard-alloy aluminum tread plate No. 6061-T6 with all joints caulked.
 - 3. Factory-installed ¾" marine-grade plywood sub-floor below the metal skin with all surfaces sealed watertight and all joints/seams caulked.
 - 4. Treat exterior panel surfaces for concrete exposure.
 - 5. Sloping interior floor ramp at exterior entrance doors.
- H. Each Compartment: 2 ½" diameter chrome-plated flush-mounted dial thermometer with re-calibration. All thermometers furnished with sufficient length of capillary tubing to extend from exterior front of the assembly to a mounting position of the sensor bulb and glycerin container within evaporator return air-stream with tubing clipped to panel at 36" o.c.
- I. Each compartment: flush mounted audio/visual high/low temperature alarm panel. Secure alarm control sensor to wall panel in evaporator return air stream.
- J. Refrigerant Loss Alarm System – provide per Uniform Mechanical Code 1997 – Section 1120. When required sensors provided in each compartment. Alarm requirements to be calculated by total charge and type of refrigerant for each compartment, figured on a cubic foot capacity.
- K. Panic-alarm Switch: installed in each compartment at 72" aff. Interconnect Hubbell "Presswitch" to audio/visual alarm linked to office per the direction of the Owner.
- L. Kason Series 1810 LED surface-mounted light fixture.
- M. Light Fixtures: wired to interior and exterior companion 3-way Hubbell Presswitch per compartment, mounted in "FS" boxes with Hypalon covers and pilot lights. Compartments with multiple entrances: 4-way switches.
- N. Penetrations of Panels: sealed with Dow Corning 3-6548 silicone RTV foam, full-depth of panel. Trim excess flush.
- O. 6" x 1" engraved phenolic-plastic compartment identification sign in Architect's selection of color with 1/2" letters, mounted below respective alarm and thermometer (multiple compartment assemblies).
- P. Install closure panels and/or trim strips to building walls and ceiling with concealed attachment. Closure material: same as wall panels unless noted otherwise.

- Q. Compartment Entrance Doors: 36" x 78" nominal clearance unless otherwise noted.
1. Mount hinged doors on three ball-bearing cam-lift hinges.
 2. Swing doors as indicated on drawings.
 3. Defrost heater: thermostatically controlled and replaceable at full-perimeter of all doors, except when using clear Lexan doors (in addition to door jambs). Defrost heaters to be wired for continuous service.
 4. 30" high x full-length 16 gauge stainless steel kick plates at front and rear of all hinged doors.
 5. 12" x 2" engraved phenolic plastic compartment identification sign in Architect's color selection with 1" letters, mounted above door window.
 6. 14" x 22" three-panel glass view window with heater and molded non-metallic inner and outer frame. Heater to be wired for continuous service.
 7. Padlock/key provisions in door latch with interior safety release.
 8. Foot treadle door opener. * USE CAREFULLY, MAY RESTRICT SELECTION *
 9. Refrigerator/Freezer Entrance Door Material/Finish: Stainless steel interior/exterior unless noted otherwise.
 10. Freezer fan switch connected to solenoid (for compressor pump down cycle) at each freezer entrance door jamb, pre-wired thru-wall to top-mounted junction box and freezer evaporator fans with temperature activated override control.
 11. Heated pressure relief ports in freezers to be wired for continuous service.
 12. Full height x width of opening - strip curtain at all exterior doors.

2.30 COLD STORAGE REFRIGERATION SYSTEMS

- A. Unit Coolers: specified quantity and model, ceiling-hung by ½" o.d. nylon bolts with stainless steel washers and nuts. Insert hanger bolts through plastic sleeve and seal penetration airtight.
1. Unit cooler drain fittings: positioned as indicated on drawings. Installation of cast tee-fittings on drainpan outlet with union and cleanout plug and extension of 1" Type K copper drain line through wall panel to air-gap fitting or floor drain under this Section.
 2. Slope drain line ½" per foot, trap at exterior of assembly and turn down into drain. Manifold drain lines of adjacent compartments wherever possible.
 3. Install drain line plastic sleeve through compartment wall, seal around drain line and install stainless steel escutcheon with setscrews.
 4. Electric drain line heater cable: on all unit coolers operating below 36°F., installed from coil drain line fitting to wall penetration under this Section. Heater cables: minimum rating of 30 watts/lineal foot, 208 volts, single phase. Wrap drain line with maximum 2" loop spacing and interwire to unit cooler for continuous operation.
 5. Mounted, pre-piped and pre-wired evaporator components:
 - a. Sporlan thermostatic expansion valve with external equalizer.
 - b. Shut-off valve at evaporator suction and liquid lines.
 - c. Sporlan "Catch-All" refrigerant filter/dehydrator on liquid line.
 - d. White Rogers 1609-101 adjustable thermostat with remote bulb positioned in return air-stream of evaporator.
 - e. Manual-lift stem solenoid valve.
 - f. Electrical disconnect switch in NEMA 4 enclosure.
- B. Multi-circuited Condenser: Refrigerated Design Texas, air-cooled, each fitted with a 80-81 pre-wired control panel and:
1. Suction and discharge line vibration eliminators.
 2. Shut-off valve at condensing unit inlet and outlet.
 3. Manual city water by-pass valve (water cooled condensing units, Type "L" copper drain line from outlet to open site drain furnished and installed by Division 22. Check valves furnished and installed by Division 22 as required by code.
 4. Suction line filter/dryer.
 5. Suction line filter/dryer.
 6. Oil separator for all compressors that are:
 - a. Positioned 20'-0" higher than the coil.
 7. Condensing units installed in an area subject to weather conditions or low ambient temperatures: furnished with a stainless steel enclosure; cold weather controls package.
 8. 12" x 2" engraved phenolic plastic condenser identification signs in Architects selection of color with 1" letters mounted on rack below each compressor unit.

- C. Refrigerant System Installation.
1. Refrigerant Lines; Type "L" hard copper tubing. Fittings: wrought copper or brass designed for use with high temperature solder. Piping joints: made with silver solder (Sil-Fos). Piping: properly suspended from and anchored to the structure with adjustable hangers 6' o.c. maximum. Suction lines: sized to have maximum pressure drop of two pounds in medium temperature systems; one pound in low temperature system. Liquid lines: sized to give maximum pressure to prevent trapping of oil. Insulation on all suction lines: Armaflex insulation by Armstrong. ¾" thick at medium temp 1" thick at low-temp. Refrigerant lines in PVC or EMT conduit: sealed at both ends with Dow Corning 3-6548 silicone RTV foam. Exterior Refrigerant Lines to be wrapped by refrigeration system installer in self fastening jacket of Type 3003-H14 aluminum alloy 0.016-inch thick. Provide aluminum strapping and seals for applying aluminum jacket and covers according to manufacturer's recommendations to provide completely weather-tight covering.
- D. Evacuation and Charging.
1. After completion of the pressure test, the system shall be evacuated using an approved auxiliary vacuum pump. Connections for evacuation: in accordance with manufacturer's recommendations.
 2. Charging subsequent to the initial charge which is contained in the condensing unit (R-404A Refrigerant for medium and low temp units, R134A for High temp units): given through the charging valve in the high side passing all the liquid refrigerant through a charging dehydrator. All charging lines and gauges: purged of air prior to connection with system. Refrigerant: unused and shall be delivered in clean containers. After the system is fully charged: start and place in full operation.

2.31 SOURCE INFORMATION

The Ansul Company One Stanton Street Marinette, Wisconsin 54143 (715) 735-7411 FAX: (800) 543-9822	APW Wyott Foodservice Equipment Co. 1307 N. Waters Rd., Ste. 180 Allen, Texas 75013 (972) 908-6100 FAX: (972) 565-0976
The Chicago Faucet Company 2100 South Clearwater Drive Des Plaines, Illinois 60018 + 5999 (847) 803-5000 FAX: (847) 803-5454	Component Hardware Group, Inc. 1890 Swarthmore Avenue Lakewood, New Jersey 08701 (732) 363-4700 FAX: (732) 364-8110
Dormont Manufacturing 6015 Enterprise Drive Export, Pennsylvania 15632 (724) 735-4800 FAX: (724) 733-4808	Doug Mockett & Company (Chrome Plated Grommets) P.O. Box 3333 Manhattan Beach, California 90266 (310) 318-2491 FAX: (310) 376-7650
Fisher Manufacturing Company 1900 "O" Street Tulare, California 93274 (559)685-5200 FAX: (800) 832-8238	Grass America, Inc. P.O. Box 1019 1202 NC Highway 66 South Kernersville, North Carolina 27284 (336) 996-4041 FAX: (336) 996-5149

Jamison Door Company
55 JV Jamison Dr.
Hagerstown, Maryland 21740 + 0070
(240) 313-7925
FAX: (240) 329-5134

Kason Industries, Inc.
57 Amlajack Boulevard
Newman, Georgia 30265
(770) 304-3000
FAX: (770) 251-4854

Keas Stainless Steel Fabricators, Inc.
4312 SE 31st St.
Oklahoma City, Oklahoma 73115
(405)232-0869
FAX: (405)232-2898

Refrigeration Design Technologies
1808 FM Road 66, Box 622
Waxahachie, Texas 75168
(972) 937-3215
FAX: (972) 937-0970
Randall Dyess/Brent Dyess

Schnee Moorehead Chemical
Schnee Butyl Sealant
111 South Nursery Road
Irving, Texas 75060
(800) 878-7876
(972) 554-3939

Teknor Apex/TRAEX
505 Central Avenue
Pawtucket, Rhode Island 02861-1900
(401) 725-8000
FAX: (401) 722-9511

T & S Brass & Bronze Works
2 Saddleback Cove, Box 1088
Travelers Rest, South Carolina 29690
(800) 476-4103 FAX: (800) 868-0084

PART 3 - EXECUTION

3.1 DELIVERY AND INSTALLATION

- A. Supervision: provide a competent foreman or supervisor who shall remain on the job during the entire installation.
- B. Delivery: coordinate with progress of construction and Owner's operation schedules. Unless otherwise instructed and documented by Owner or General Contractor, the following procedures apply:
 - 1. Field-Assembled Fixed Equipment integrated into the structure (e.g., cold storage assemblies, exhaust hoods, drain trench/grate assemblies, conveyor systems, ceiling-mounted utensil racks, etc.) are to be sent to the job-site when directed by the General Contractor and installed/protected accordingly.
 - 2. All other Fixed Equipment: delivered after completion of work on adjacent finished ceilings, lighting, finished floor and wall systems, including painting.
 - 3. Major Movable Equipment: delivered when possible to inventory in secured area for interim job-site storage or, if secured area is not available, when fixed equipment installation/clean-up has been completed.
 - 4. Minor appliances and loose items (e.g., pans, covers, flatware containers, etc.) delivered only when Owner is prepared to receive and inventory such items.
- C. Installation: performed by manufacturer of custom fabricated fixtures/equipment contractor.
 - 1. Assemble, square, level and make ready all items for the final utilities connections.

2. Cut neatly around obstructions to provide sanitary conditions.
3. Where gaps of ¼" or less occur adjacent to or between equipment, insert rope backing and smoothly-applied General Electric construction sealant Series SE-1200 silicone mastic.. Mask both sides of gap for neat application of sealant and remove excess. If space exceeds ¼", neatly install 18 gauge stainless steel trim molding of proper shape with concealed attachment. Use epoxy cement or "Z" clips wherever possible to secure stainless steel trim. Exposed edges or corners of trim: eased and smooth.
4. Refrigeration coil drain line runs to indirect drain connection greater than 2" from face of wall or panel: either of the following field procedures.
 - a. Trench the floor and provide 6" wide x 2" deep 16 gauge stainless steel sloping (-1" to -2") trough from face of cooler/freezer wall to body of floor sink/floor drain. Trough: turned up 4" at wall; ¾" flange with ½" turndown at both long sides. Set trough in waterproof mastic and seal 1" o.d. drain tube penetration into floor sink/floor drain at -2½" bff. Patch the floor to match adjacent material/surface.
 - b. Provide 12" x 6" x 2" deep 16 gauge stainless steel condensate pan mounted to cooler/freezer wall at 6" aff clear. Trench the floor and install 1" o.d. drain line from bottom of pan to body of floor sink/drain. Slope drain line ¼" per foot and seal all connections watertight. Patch the floor to match adjacent material/surface.

D. Protection of Work:

1. Fabricated fixtures: fiberboard or plywood taped to tops and exposed body panels/components.
2. Manufactured Equipment: fiberboard or plywood taped as required by equipment shape and installation-access requirements.
3. Prohibited use of equipment: tool and materials storage, workbench, scaffold, stacking area, etc.
4. Damaged Equipment: immediately documented and submitted to Owner with Contractor's recommendation of action for repair or replacement and it's impact on the Project Schedule and Contract Amount, if any.

3.2 CLEAN AND ADJUST

- A. Clean up and remove from the job site, all debris resulting from this Work as the installation progresses.
- B. Thoroughly clean and polish interior/exterior of all Foodservice Equipment, prior to demonstration and final observation, ready for Owner's use.
- C. Lubricate and adjust drawer slides, hinges, casters.
- D. Adjust pressure regulating valves, timed-delay relays, thermostatic controls, temperature sensors, exhaust hood grilles, etc.
- E. Clean or replace faucet aerators, line strainers.
- F. Touch-up damage to painted finishes.
- G. Start up and check operation of all refrigeration systems for at least 72 hours prior to acceptance.

3.3 EQUIPMENT START-UP/DEMONSTRATION

- A. Carefully test, adjust and regulate all equipment in accordance with the manufacturer's instructions and certify in writing to the Owner that the installation, adjustments and performance are in full compliance.
- B. Provide the Owner or Foodservice Operators with a thorough operational demonstration of all equipment and furnish instructions for general and specific care and maintenance. Coordinate and schedule selected items of equipment and attendees with Owner at least two weeks in advance of demonstration periods.

3.4 FINAL OBSERVATION

- A. Final observation will be made when the Contractor will certify that he has completed his work, made a thorough review of the installation/operation of each item in the contract and found it to be in compliance with the Construction Documents.
- B. Repetitive final observations (more than two) and all costs associated thereto which may be incurred due to the Contractor's failure to comply with the requirements of this Article will be invoiced to this Contractor on a time and expense basis.

PART 4 - EQUIPMENT SCHEDULE

4.1 REGULARLY-MANUFACTURED EQUIPMENT/COMPONENTS:

- A. Standard finishes and accessories unless specifically deleted or superseded by the Contract Documents.

4.2 FABRICATED AND FIELD-ASSEMBLED EQUIPMENT:

- A. Arrangement and configuration as shown on Plans, Elevations and Detail Drawings.

4.3 REFER TO DRAWINGS:

- A. For unit quantities and electrical or mechanical provisions required, including manufacturer's optional voltages, wattages, burner capacities, etc.

4.4 REFER TO PART 2 – PRODUCTS:

- A. For accessories, fittings, requirements and procedures related to the listed buy-out and fabricated equipment.

4.5 REUSED EXISTING EQUIPMENT:

- A. Refer to Article No. 1.05 for requirements.

4.6 FOODSERVICE EQUIPMENT

KITCHEN

Item No. 101 – Cold Storage Refrigeration System

Manufacturer/Model: Refrigerated Design of Texas, air-cooled refrigeration system.

Utilities: Refer to drawings.

Equipment:

- Refer to drawings and Part 2 - Products, "Cold Storage Refrigeration Systems".
- Refrigerator No.1:
 - One (1) Model No. ADT-090 coil; adjust to +36°F.
 - One (1) Model No. KAGA-015E 1.5 hp air-cooled condensing unit.
- Freezer No. 1:
 - One (1) Model No. LET-075 coil; adjust to -10°F.
 - One (1) Model No. ZF08K4E 2.5 hp air-cooled condensing unit.

Special Instructions:

- Mount condensing units on Model No. ZS1-2 air-cooled rack. Rack located outdoors on roof compartment.
- Low temperature coils: insulate all drain lines.

Item No. 102 – Cold Storage Assembly

Manufacturer/Model: Thermo Kool - Cold Storage Assembly.

Utilities: Refer to drawings.

Unit Sizes: Size/configuration as shown on drawings x 8'-6" aff to top of compartment.

Equipment:

- Refer to drawings. and Part 2 - Products, "Prefabricated Cold Storage Assemblies".
- Compartments:
 - Refrigerator: Two (2) light fixtures.
 - Freezer: One (1) light fixture.
- Top closure panel as required, Refer to drawings and "Prefabricated Cold Storage Assemblies".

Item No. 103 – Cold Storage Shelving

Manufacturer/Model: Metro Super Erecta – Cold Storage Shelving.

Equipment:

- Shelf material/type: Metroseal III/Wire.
- Post material/size: Metroseal III/74".
- Complete shelf assemblies indicated for – Refrigerator:

Quantity	Size	Posts
Four (4)	24" x 36"	4 per assembly
Two (2)	24" x 48"	4 per assembly
- Complete shelf assemblies indicated for – Freezer:

Quantity	Size	Posts
Five (5)	24" x 36"	4 per assembly
- Configuration: 4 tiers, lower shelf adjusted to 8" aff, balance at 14" clear.

Item No. 104 – Dry Storage Shelving

Manufacturer/Model: Metro Super Erecta Brite - Dry Storage Shelving.

Equipment:

- Shelf material/type: Chrome/Wire.
- Post material/size: Chrome/86".
- Complete shelf assemblies indicated:

Quantity	Size	Post
Two (2)	24" x 36"	4 per assembly
Six (6)	24" x 48"	4 per assembly
- Configuration: 5 tiers; lower shelf adjusted to 8" aff, balance evenly spaced.

Item No. 105 – Can Rack

Manufacturer/Model: New Age Model 1250 – Can Rack.

Unit Sizes: Refer to Drawings

Equipment:

- Can Storage Rack, stationary design with adjustable feet, sloped glides for automatic can retrieval, aluminum construction, holds 162-#10 cans or 216-#5 cans, NSF.

Item No. 106 – ½ Height Can Rack

Existing/Relocate

Special Instructions:

- This Item is Existing/Relocate. Included in Section 114000 – Foodservice Equipment Contract.

Item No. 107 – Utility Cart

Manufacturer/Model: Lakeside Manufacturing Model 422 – Utility Cart.

Unit Sizes: Refer to Drawings

Equipment:

- Utility Cart, open, (3) shelf, shelf size 27"W x 18"D, stainless steel angle frame with push handle, 500 lb. capacity.
- Casters, 4" swivel.

Item No. 108 – Ice Maker

Manufacturer/Model: Hoshizaki Model KM-901MAH – Ice Maker.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Ice Maker, Cube-Style, air-cooled, self-contained condenser, approximately 920 lb. capacity/24-hours, crescent cube style, stainless steel exterior, R-refrigerant, NSF, UL.
- Model H9320-52 Water Filtration System, twin configuration.

Item No. 109 – Ice Bin

Manufacturer/Model: Hoshizaki Model B-900SF – Ice Bin.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Ice Bin, top-hinged front-opening door, approximately 660-lb. ice storage capacity, for top-mounted ice makers, stainless steel exterior, painted legs included, protected with H-GUARD Plus Antimicrobial Agent, ETL-Sanitation.
- Model LP-6 LEG Leg Package, (6) x 6" stainless steel legs.

Item No. 110 – Number Not Used

Item No. 111 – Mobile Pan Rack

Manufacturer/Model: New Age Model 1330 – Mobile Pan Rack.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Bun Pan Rack, mobile, full height, end loading, open sides, accommodates (30) 18" x 26" pans, slides on 2" centers, all welded aluminum construction, (4) 5" platform casters, NSF.
- 5" platform type casters.
- Model CL-B Caster Lock, for 5" platform caster (pair).
- Model PB Perimeter bumper, non-marking gray rubber strip, adds 2" to length & width.

Item No. 112 – Preparation Sink

Manufacturer/Model: Custom Fabricated.

Utilities: Refer to drawings.

Unit Sizes: Refer to drawings x 2'-6" deep x 3'-0" high to countertop surface.

Construction: Refer to drawings and Part 2 - Products.

- Top: refer to "Counter/Table Tops Construction" with marine edge turndown at free sides; 10" splash at balance.
- Base construction: refer to "Open Base Structure".
- Omit rear cross rail at sink and disposer.
- Omit front crossrail at roll under equipment.
- Two (2) 24" x 24" x 12" deep sinks, refer to "Sinks", with removable sink covers.
- One (1) T & S Faucet Model No. B-0231 – Splash Mount Faucet with E3 Soft-flo aerator.
- Full length 12" deep single overshef post mounted at 20" above counter top, refer to "Overshelves".

Special Instructions:

- Secure wall mounted equipment/components to in-wall ground or anchor plates, refer to "Anchor Plates/Wood Grounds".

Item No. 113 – Slicer W/Stand

Manufacturer/Model: Hobart Model HS7-1 – Slicer W/Stand.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Heavy Duty Meat Slicer, automatic, 13" CleanCut™ removable knife with removal tool, burnished finish, (3) stroke lengths, & (4) stroke speeds, removable meat grip assembly, removable ring guard cover, single action top mounted sharpener with Borazon™ stones, manual lift lever, NSF.
- Piper Products Model 331-3424 Slicer Stand, Mobile, open base with pan rack, stainless steel tubular base, with marine edge top, 4" casters (2 with brakes).

Item No. 114 – Island Work Table

Manufacturer/Model: Custom Fabricated.

Utilities: Refer to drawings.

Unit Sizes: Refer to drawings x 2'-6" deep x 3'-0" high to counter top surface.

Construction: Refer to drawings and Part 2 - Products.

- Top: refer to "Counter/Table Tops Construction" with square edge turndown at all sides, 6" splash at rear.
- Base construction: refer to "Open Base Structure".
- Undershelf, refer to "Undershelves".
- Drawer Assembly: refer to "Drawers".
- Full length 12 in. deep single overshelf post mounted at 20 in. above counter top, refer to "Overshelves".
- Two (2) NEMA 5-20R; 120 volt, single phase duplex GFI receptacles, mount in backsplash and pre-wire to junction box located above ceiling.

Special Instructions:

- Stainless steel chase extending from finished ceiling to 32" A.F.F.. Provide stainless steel trim at ceiling as required. Location per drawings.

Item No. 115 – Food Processor

Manufacturer/Model: Robot Coupe Model R502 – Food Processor.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Combination Food Processor, 5.5 qt. stainless steel bowl with handle, continuous feed kit with kidney shaped & cylindrical shaped hoppers, includes: (1) "S" blade, (1) 3mm grating disc (28058), (1) 3mm slicing disc (28064), two speeds, 850 & 1725 RPM, ETL-Sanitation.
- Model LP5DISC (5) disc package includes: (1) 3/16" grating disc, (1) 1/4" x 1/4" julienne disc, (1) 3/16" slicing disc and (1) 3/8" x 3/8" dicing kit (contains two discs).

Item No. 116 – Island Work Table W/Oval Pot Rack

Manufacturer/Model: Custom Fabricated.

Utilities: Refer to drawings.

Unit Sizes: Refer to drawings x 2'-6" deep x 3'-0" high to counter top surface.

Construction: Refer to drawings and Part 2 - Products.

- Top: refer to "Counter/Table Tops Construction" with square edge turndown at all free sides, 6" splash at rear.
- Base construction: refer to "Open Base Structure".
- Undershelf, refer to "Undershelves".
- Drawer Assembly: refer to "Drawers".
- Full length 12 in. deep single overshelf post mounted at 20 in. above counter top, refer to "Overshelves".
- Two (2) NEMA 5-20R; 120 volt, single phase duplex GFI receptacles, mount in backsplash and pre-wire to junction box located above ceiling.
- Table mount oval utensil rack, shared between two tables – Refer to "Utensil Racks".

Item No. 117 – Number Not Used

Item No. 118 – Double Stack Convection Oven

Manufacturer/Model: Vulcan Model VC44GD – Double Stack Convection Oven.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Convection Oven, gas, double-deck, standard depth, solid state controls, electronic spark igniters, 60 minute timer, stainless steel front, top and sides, stainless steel doors with windows, NSF, CSA Star, CSA Flame, ENERGY STAR®.
- Gas manifold piping included with stacking kit to provide single point gas connection.
- Simultaneous doors, both ovens (2 required).
- Model 3/4QD HOSE-4 3/4" x 4' long gas flex hose & quick disconnect.
- Casters, set of (4) in lieu of standard legs.

Item No. 119 – 6-Burner Range

Manufacturer/Model: Vulcan Model V6B36 – 6-Burner Range.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- V Series Heavy Duty Range, gas, 36", modular, (6) open burners, cast iron grates, stainless steel front, front top ledge, sides, base, burner box & stub back, 4" flanged feet, CSA, NSF.
- 1-1/4" rear gas connection.
- Rear gas connection: cap and cover, both ends.
- Model V36ST4 Stub Riser, 4", non-overlapping, 36".
- Model 11/4QDH 4FT 1-1/4" dia. x 4' flex hose & quick disconnect with restraining device.

Item No. 120 – Number Not Used

Item No. 121 – 36" Griddle

Manufacturer/Model: Vulcan Model VCRG36-M – 36" Griddle.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Griddle, countertop, gas, 36" W x 20-1/2" D cooking surface, 1" thick polished steel griddle plate, (3) burners, fully welded, manual control valve every 12", low profile, 4-1/2" grease can capacity, (1) drawer, stainless steel front, sides & front top ledge, 4" adjustable legs, CSA, NSF.
- Model 3/4QD HOSE-4 3/4" x 4' long gas flex hose & quick disconnect.

Item No. 122 – 72" Refrigerated Equipment Stand

Manufacturer/Model: True Model TRCB-72 – 72" Refrigerated Equipment Stand.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Refrigerated Chef Base, 72-3/8"L base, one-piece 300 series 18 gauge stainless steel top with V edge, stainless steel front/sides, aluminum back, aluminum interior with stainless steel floor, (4) drawers [accommodates (2) 12"x20"x4" pans, NOT included], 4" castors, UL EPH Classified, CE.

Item No. 123 – 40-Qt. Kettle W/Stand

Manufacturer/Model: Groen Model TDH-40 – 40-Qt. Kettle W/Stand.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Kettle, gas, table top, 40-quart capacity, 2/3 jacket, 304 stainless steel liner, hand tilt, support console on right, stainless steel construction, 50 PSI, 0 - 2000' elevation, NSF, ASME, CSA.
- Model 128002 Cover, lift-off, for 40 quart table top kettle.
- Model 124701 Support Stand, for TDH 40 quart gas kettles bullet feet, open base, stainless steel, 28" x 37" x 18" high.
- Model 124704 Drain Cart (TDH/TDHC-20,40)(TD/FPC), for stands without casters.
- Model Z091877 Faucet, double pantry, with 11" rear swing spout & 5" riser.
- Model 140144 Gas Quick Disconnect, with AGA approved restraint chain for tilting braising pans & table top & floor model kettles.

Item No. 124 – Spreader Cabinet/Dump Station

Manufacturer/Model: Frymaster Model 15MC/FWH-1 – Spreader Cabinet/Dump Station.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Spreader Cabinet, fryer match design, 15-1/2" W, free-standing design, stainless steel (HD50G).
- Model FWH-1 Food Warmer & Holding Station, includes; heat lamp, cord & plug, 12 x 20 x 2-1/2" stainless steel cafeteria-style pan & screen, NSF, CE.

Item No. 125 – Fryer/Filter Assembly

Manufacturer/Model: Frymaster Model FMJ350 – Fryer/Filter Assembly.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Performance Fryer Battery, gas, (3) 50 lb. oil capacity each, built-in filtration, open frypot design, millivolt controller, centerline fast-action temperature probe, EZSpark ignitor, thermostat knob behind front panel, over-the-flue basket hangers, includes: (2) twin baskets, stainless steel frypot, door & cabinet, NSF, CSA, CSA Star.
- 6" casters (set of 4).
- Model 806-1699 Quick Disconnect Hose, 1" gas line, 48" long (systems only).
- Model CDC50 Cleaning Solution Caddy, 50 lb. oil capacity, latching stainless steel lid, fold-down handle, drain valve, stainless steel pan, 2" low profile casters.

Item No. 126 – Exhaust Hood

Manufacturer/Model: Captive-Aire Model No. 6024ND-2-PSP-F – Exhaust Hood.

Utilities: Refer to drawings.

Unit Size: One at 9 ft.-8.0 in. x 5 ft.-0 in. x 2 ft.-6 in. high.

Unit Size: One at 9 ft.-8.0 in. x 5 ft.-0 in. x 2 ft.-6 in. high.

Equipment: Refer to drawings.

- Total of Four (4) 36 in. recessed LED light fixtures.
- Fully welded exhaust hood interior/exterior with continuous capture area.
- Perimeter closure panel at top of hood to ceiling, if necessary.
- Fire Cabinet on the left side.
- Insulated wall panel:
 01. Size: Refer to drawings x 19 ft.-4 in. long.
 02. 18 gauge stainless steel pan-formed ½ in. thick.
 03. ½ in. thick "USDA" approved insulation full height and width of panels.
 04. Extend from top of cove base to bottom of exhaust hood.
 05. Top of panel secured to wall with zee clips, bottom secured to wall with oval-head moly bolts.
- Insulated top panel.
- DCV-0011 Demand Control Ventilation, w/ control for 0-10V, Exhaust on in Fire, Lights out in Fire, Fans modulate based on duct temperature. INVERTER DUTY THREE PHASE MOTOR REQUIRED! Room temperature sensor shipped loose for field installation. Verify distance between VFD and Motor; additional cost could apply if distance exceeds 50 feet. Includes 2 Duct Thermostat kits.
- BMS Gateway for BACNET MS/TP or BACNET IP. Includes CAS_GATEWAY circuit board and Protoessor BACnet interface. For use with PEM mounting standoffs. Not rated for use outside of an enclosure. PART REQUIRES PROGRAMMING!
- Digital Prewire Lighting Relay Kit. Includes hood lighting relay & terminal blocks. Allows for up to 1400W of lighting each.
- Thermistor CABLE - 18/2 AWG GREEN WHITE, plenum rated. USED for thermistor duct stat.
- CAT-5E CABLE - 50 Foot.

Special Instructions:

- Install at 6 ft.-10 in. aff to bottom of hood.
- Support from structure above ceiling with ½ in. o.d. steel rod.
- Secure wall mounted equipment/components to in-wall ground or anchor plates, refer to "Anchor Plates/wood Grounds".

Item No. 127 – Exhaust Hood Fire Suppression System

Manufacturer/Model: Ansul Model R-102 Series System.

Utilities: Refer to drawings.

Equipment:

- Exhaust Hood Fire Suppression System, Refer to drawings. and Part 2 - Products, "Exhaust Hood Fire Extinguishing System".
- Remote fire pull as indicated on drawings.
- Wall mounted hand held extinguisher.

Special Instructions:

- Provide hood/duct protection for Item No. 126 - Exhaust Hood.
- Provide surface protection for cooking equipment.

- Install surface mounted fire protection system at 9'-0" aff.

Item No. 128 – 1-Door Reach-In Freezer

Manufacturer/Model: True Model STR1F-1S – 1-Door Reach-In Freezer.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- SPEC SERIES® Freezer, Reach-in, -10°F, one-section, stainless steel front & sides, (1) stainless steel door with lock, cam-lift hinges, digital temperature control, stainless steel interior, (1) interior kit, LED interior lights, 5" castors.
- Field reversible hinging.
- Spec Kit #4 - (3) chrome shelves & shelf supports.

Special Instructions:

- Unit to be scheduled for early delivery. Coordinate timing with general contractor.

Item No. 129 – Work Table

Manufacturer/Model: Custom Fabricated.

Utilities: Refer to drawings.

Unit Sizes: Refer to drawings x 2'-6" deep x 3'-0" high to counter top surface.

Construction: Refer to drawings and Part 2 - Products.

- Top: refer to "Counter/Table Tops Construction" with square edge turndown at all free sides, 6" splash at rear.
- Base construction: refer to "Open Base Structure".
- Undershelf, refer to "Undershelves".
- Drawer Assembly: refer to "Drawers".
- Full length 12 in. deep single overshelf post mounted at 20 in. above counter top, refer to "Overshelves".

Item No. 130 – Number Not Used

Item No. 131 – Number Not Used

Item No. 132 – Bag-N-Box Soda System

Vendor Furnished/Vendor Installed

Special Instructions:

- This Item is Vendor Furnished/Vendor Installed. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 133 – Ice Maker

Manufacturer/Model: Hoshizaki Model KM-901MAH – Ice Maker.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Ice Maker, Cube-Style, air-cooled, self-contained condenser, approximately 920 lb. capacity/24-hours, crescent cube style, stainless steel exterior, R-refrigerant, NSF, UL.
- Model H9320-52 Water Filtration System, twin configuration.

Item No. 134 – Ice Bin

Manufacturer/Model: Hoshizaki Model B-900SF – Ice Bin.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Ice Bin, top-hinged front-opening door, approximately 660-lb. ice storage capacity, for top-mounted ice makers, stainless steel exterior, painted legs included, protected with H-GUARD Plus Antimicrobial Agent, ETL-Sanitation.
- Model LP-6 LEG Leg Package, (6) x 6" stainless steel legs.

Item No. 135 – Work Table W/Sink

Manufacturer/Model: Custom Fabricated.

Utilities: Refer to drawings.
Unit Size: Refer to drawings x 2'-6" deep x 3'-0" high to table top surface.
Construction: Refer to drawings and Part 2-Products.

- Top: refer to "Counter/Table Tops Construction" with square edge turndown at free sides; 10 in. splash at balance.
- Base construction: refer to "Open Base Structure".
- Omit rear cross rail at sink.
- One (1) 24" x 24" x 10" deep sink, refer to "Sinks".
- One (1) T & S Model No. B-0231-EE Faucet with B-0199 aerator.
- Full length 12" deep single overshelf post mounted at 20" above counter top, refer to "Overshelves".
- Undershelf, refer to "Undershelves".

Item No. 136 – Manual Can Opener

Manufacturer/Model: Edlund Model S-11 – Manual Can Opener.
Unit Sizes: Refer to Drawings
Equipment:

- Can Opener, manual, stainless steel, with cast stainless steel base, NSF certified.

Item No. 137 – 1-Door Reach-In Refrigerator

Manufacturer/Model: True Food Service Equipment Model STA1R-1S – 1-Door Reach-In Refrigerator.
Unit Sizes: Refer to Drawings
Utilities: Refer to Drawings
Equipment:

- SPEC SERIES® Refrigerator, Reach-in, one-section, stainless steel front & sides, (1) stainless steel door with lock, cam-lift hinges, digital temperature control, aluminum interior, (3) chrome shelves, LED interior lights, 5" castors, UL EPH Classified, ENERGY STAR®.
- Field reversible hinging.
- (3) chrome shelves and shelf supports standard per section.

Special Instructions:

- Unit to be scheduled for early delivery. Coordinate timing with general contractor.

Item No. 138 – 72" Sandwich Refrigerator

Manufacturer/Model: True Model TSSU-72-12M-B - 72" Sandwich Refrigerator.
Unit Sizes: Refer to Drawings
Utilities: Refer to Drawings
Equipment:

- Mega Top Sandwich/Salad Unit, (12) 1/6 size (4"D) poly pans, stainless steel insulated cover, 8-7/8"D cutting board, stainless steel top/front/sides, aluminum back, (3) full doors, (6) shelves, aluminum interior with stainless steel floor, 5" castors, UL EPH Classified, CE.

Item No. 139 – Work Table

Manufacturer/Model: Custom Fabricated.
Utilities: Refer to drawings.
Unit Sizes: Refer to drawings x 2'-6" deep x 3'-0" high to counter top surface.
Construction: Refer to drawings and Part 2 - Products.

- Top: refer to "Counter/Table Tops Construction" with square edge turndown at all free sides, 10" splash at rear.
- Base construction: refer to "Open Base Structure".
- Undershelf, refer to "Undershelves".
- Drawer Assembly: refer to "Drawers".
- Full length 12 in. deep single overshelf post mounted at 20 in. above counter top, refer to "Overshelves".

Item No. 140 – Number Not Used

Item No. 141 – Mobile Heated Cabinet

Manufacturer/Model: Cres Cor Model H-137-SUA-12D – Mobile Heated Cabinet.
Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Cabinet, Mobile Heated, insulated, top-mount heater assembly, recessed push/pull handles, magnetic latch, (12) sets chrome plated wire universal angle slides for 12" x 20" thru 18" x 26" pans on 4-1/2" centers, adjustable 1-1/2" centers, reversible dutch doors, (4) heavy duty 5" swivel casters (2) braked, anti-microbial latches, stainless steel construction, NSF, ENERGY STAR®.

Special Instructions:

- Unit to be scheduled for early delivery. Coordinate timing with general contractor.

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Item No. 201 – 2-Door Reach-In Heated Cabinet

Manufacturer/Model: True Model STA2H-2S – 2-Door Reach-In Heated Cabinet.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- SPEC SERIES® Reach-in Heated Cabinet, two-section, stainless steel front & sides, (2) stainless steel doors with locks, cam-lift hinges, digital temperature control, aluminum interior, (6) chrome shelves, 5" castors, (requires hard wiring), UL EPH Classified.
- Field reversable hinging.
- Universal angle slides.

Item No. 202 – Ice/Beverage Dispenser

Vendor Furnished/Vendor Installed

Special Instructions:

- This Item is Vendor Furnished/Vendor Installed. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 203 – Ice Maker

Manufacturer/Model: Hoshizaki Model FD-650MAH-C – Ice Maker.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Ice Maker, Cubelet-Style, air-cooled, self-contained condenser, maximum 650-lb. production/24 hours, stainless steel finish, H-Guard Plus antimicrobial agent, compressed cubelet style ice, Advanced CleanCycle24®, Rrefrigerant, NSF, ENERGY STAR®.
- Model H9320-51 Water Filtration System, single configuration.

Item No. 204 – Glass Rack

Existing/Relocate

Special Instructions:

- This Item is Existing/Relocate. Included in Section 114000 – Foodservice Equipment Contract.

Item No. 205 – Back Counter

Manufacturer/Model: Custom Fabricated.

Utilities: Refer to drawings.

Unit Size: Refer to drawings x 2'-8" deep x 3'-0" high to counter top surface.

Construction: Refer to drawings and Part 2 - Products.

- Top: Refer to "Counter/Table Tops Construction" with square edge turndown at all free sides, 6" splash at rear.
- Open base construction.
- Refer to "Undershelves".

Item No. 206 – Beverage Dispenser

Future

Special Instructions:

- This Item is Future. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 207 – Entrée Counter

Manufacturer/Model: Custom Fabricated.

Utilities: Refer to drawings.

Unit size: Refer to drawings x 2 ft.-10 in. high to counter top surface.

Construction: Refer to drawings and Part 2 - Products.

- Top: Solid surface with 2 in. square edge top turndown at front and free sides, 4" splash at wall.
- Solid surface tray/plate shelf, - Refer to drawings.
- Solid surface trayslide with stainless steel tray glide set in solid surface at 34" A.F.F. - "Refer to Part 2 Products - "Trayslides".
- Lighted underneath tray/plate shelves, - Refer to drawings.
- Self-serve breath protector – Brass Smith Z-Guard Series ZG9930 light/warmer with polished chrome finish, SSU5 undercounter mounting flange and 3/8 in. thick tempered glass panels with 1 in. radius corners and "No Logo", glass side/end at each end.
- Plastic laminate covered counter front/exposed end panels.
- Semi-open base body construction.
- Built-in appliances/components as indicated with framing members at perimeter of cut out in top.
- Two (2) NEMA 5-20R-GFCI, 120 volt, single phase general-purpose outlets mounted below countertop.
- One (1) electrical load center compartment with one Square "D" Model No. Q0312L125G circuit breaker load center with ground bar kit, Visi – Trip breakers and Model No. Q0C16UF cover/door, (rated to 60 amps; 208 volts, three phase; 4 wire; 12 spaces); installed in "Utility Compartment".
- Install on 6 in. high stainless steel legs with removable stainless steel kickplate setback 3 in. from leading edge of counter body at front and ends.

Special Instructions:

- Verify solid surface/plastic laminate finish/color selection with Architect.

Item No. 208 – Entrée/Pizza Counter

Manufacturer/Model: Custom Fabricated.

Utilities: Refer to drawings.

Unit size: Refer to drawings x 2 ft.-10 in. high to counter top surface.

Construction: Refer to drawings and Part 2 - Products.

- Top: Solid surface with 2 in. square edge top turndown at front and free sides, 4" splash at wall.
- Solid surface tray/plate shelf, - Refer to drawings.
- Solid surface trayslide with stainless steel tray glide set in solid surface at 34" A.F.F. - "Refer to Part 2 Products - "Trayslides".
- Lighted underneath tray/plate shelves, - Refer to drawings.
- Self-serve breath protector – Brass Smith Z-Guard Series ZG9930 light/warmer with polished chrome finish, SSU5 undercounter mounting flange and 3/8 in. thick tempered glass panels with 1 in. radius corners and "No Logo", glass side/end at each end.
- Plastic laminate covered counter front/exposed end panels.
- Semi-open base body construction.
- Built-in appliances/components as indicated with framing members at perimeter of cut out in top.
- Two (2) NEMA 5-20R-GFCI, 120 volt, single phase general-purpose outlets mounted below countertop.
- One (1) electrical load center compartment with one Square "D" Model No. Q0312L125G circuit breaker load center with ground bar kit, Visi – Trip breakers and Model No. Q0C16UF cover/door, (rated to 60 amps; 208 volts, three phase; 4 wire; 12 spaces); installed in "Utility Compartment".
- Install on 6 in. high stainless steel legs with removable stainless steel kickplate setback 3 in. from leading edge of counter body at front and ends.

Special Instructions:

- Verify solid surface/plastic laminate finish/color selection with Architect.

Item No. 209 – Heated Pizza Shelf

Manufacturer/Model: Hatco Model GRS-42-J – Heated Pizza Shelf.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Glo-Ray® Heated Shelf, Free-standing, 42" W, 21-1/2" D, with adjustable thermostat, aluminum base, stainless steel top, 4" legs, UL, UL EPH Classified, ANSI/NSF 4.

Item No. 210 – Number Not Used

Item No. 211 – Soup/Salad Counter

Manufacturer/Model: Custom Fabricated.

Utilities: Refer to drawings.

Unit size: Refer to drawings x 2'-10" high to counter top surface.

Construction: Refer to drawings and Part 2 - Products.

- Top: Solid surface with 2" square edge top turndown at all sides.
- Solid surface tray/plate shelf, - Refer to drawings.
- Solid surface trayslide with stainless steel tray glide set in solid surface at 34" A.F.F. - "Refer to Part 2 Products - "Trayslides".
- Self-serve breath protector – Brass Smith Z-Guard Series ZG9930-2 with polished chrome finish, SSU5 undercounter mounting flange and 3/8" thick tempered glass panels with 1" radius corners and "No Logo", glass side/end at each end, linear T5 fluorescent unit.
- Plastic laminate finished hinged doors for full length of counter..
- Closed base body construction.
- Two (2) Soup Wells, - Refer to Part 2 Products "Food Wells".
- One (1) T & S Model B-0208 Fill Faucet for Soup Wells.
- One (1) Hatco Model No. CWB-3 Drop-In Mechanically Cooled Cold Pans.
- Undershelf – refer to Undershelves.
- Built-in appliances/components as indicated with framing members at perimeter of cut out in top.
- Two (2) NEMA 5-20R-GFCI, 120 volt, single phase general-purpose outlets mounted below countertop.
- One (1) electrical load center compartment with one Square "D" Model No. Q0312L125G circuit breaker load center with ground bar kit, Visi – Trip breakers and Model No. Q0C16UF cover/door, (rated to 60 amps; 208 volts, three phase; 4 wire; 12 spaces); installed in "Utility Compartment".
- Install on 6" high stainless steel legs with removable stainless steel kickplate setback 3" from leading edge of counter body full perimeter.

Special Instructions:

- Verify solid surface/plastic laminate finish/color selection with Architect.

Item No. 212 – Ice Maker

Future

Special Instructions:

- This Item is Future. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 213 – Ice/Water Dispenser

Manufacturer/Model: Hoshizaki Model DCM-270BAH – Ice/Water Dispenser.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Ice Maker/Water Dispenser, Cubelet-Style, air-cooled, self-contained condenser, approximately 282 lb. ice production with 10 lb. built-in storage, counter model, push button operation, stainless steel bin & exterior, protected with H-GUARD Plus Antimicrobial Agent, R-refrigerant, NSF, UL.
- Model LP-4 LEG Leg Package, (4) x 4" stainless steel legs.
- Model H9320-51 Water Filtration System, single configuration.

Item No. 214 – Tea Brewer

Vendor Furnished/Vendor Installed

Special Instructions:

- This Item is Vendor Furnished/Vendor Installed. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 215 – Tea Dispenser

Vendor Furnished/Vendor Installed

Special Instructions:

- This Item is Vendor Furnished/Vendor Installed. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 216 – Number Not Used

Item No. 217 – Coffee Brewer

Vendor Furnished/Vendor Installed

Special Instructions:

- This Item is Vendor Furnished/Vendor Installed. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 218 – Number Not Used

Item No. 219 – Cashier Counter

Millwork – Division 06

Special Instructions:

- This Equipment Item is by Millwork – Division - 06. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 220 – Number Not Used

Item No. 221 – P.O.S.

Owner Furnished/Owner Installed

Special Instructions:

- This Item is Owner Furnished/Owner Installed. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 222 – Ice Cream Freezer

Vendor Furnished/Vendor Installed

Special Instructions:

- This Item is Vendor Furnished/Vendor Installed. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 223 – Slot Toaster

Manufacturer/Model: Hatco Model TPT-120 – Slot Toaster.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Pop-Up Toaster, (4) 1-1/4" wide self-centering slots, individual progressive color controls, removable crumb tray, stainless steel construction, UL EPH Classified, ANSI/NSF 4.

Item No. 224 – Condiment Dispenser

Vendor Furnished/Vendor Installed

Special Instructions:

- This Item is Vendor Furnished/Vendor Installed. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 225 – Condiment Counter

Millwork – Division 06

Special Instructions:

- This Equipment Item is by Millwork – Division - 06. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 226 – Vending Machine

Vendor Furnished/Vendor Installed

Special Instructions:

- This Item is Vendor Furnished/Vendor Installed. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 227 – Microwave

Manufacturer/Model: Panasonic Model NE-1054F – Microwave.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Pro Commercial Microwave Oven, 0.8 cu. ft. capacity, single shelf, 10 programmable memory pads with 20-memory capability, Braille touch-control keypad, 6 power levels, bottom energy feed, stainless steel door, digital display, cavity: 13"W x 13"D x 8-1/16"H, UL, NSF.

Item No. 228 – Microwave Counter

Millwork – Division 06

Special Instructions:

- This Equipment Item is by Millwork – Division - 06. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 229 – Storage Cabinet

Millwork – Division 06

Special Instructions:

- This Equipment Item is by Millwork – Division - 06. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 230 – Number Not Used

Item No. 231 – Condiment Counter

Millwork – Division 06

Special Instructions:

- This Equipment Item is by Millwork – Division - 06. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 232 – 3-Door Reach-In Refrigerator.

Manufacturer/Model: True Food Service Equipment Model T-72G-LD – 3-Door Reach-In Refrigerator.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Refrigerator, Reach-in, three-section, glass doors, stainless steel front, aluminum sides, clear coated aluminum interior with stainless steel floor, (9) adjustable PVC-coated wire shelves, LED interior lighting, UL EPH Classified, CE.
- 4" Swivel castors, standard (adds 5" to OA height).
- Alternate door hinging.

Item No. 233 – Trash Counter

Millwork – Division 06

Special Instructions:

- This Equipment Item is by Millwork – Division - 06. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 234 – Drop-In Sink

Manufacturer/Model: Advance Tabco Model DI-1-10 – Drop-In Sink.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Drop-In Sink, 1-compartment, 10" wide x 14" front-to-back x 10" deep bowl, 20 gauge 304 series stainless steel, with deck mounted gooseneck faucet, basket drain, NSF.
- Model K-52OMIT To Delete Faucet.
- Model K-62 Extra Heavy Duty Faucet, 4" O.C, deck mounted with 3-1/2" gooseneck spout, lead free.

Special Instructions:

- Coordinate installation with Millwork Contractor.

Item No. 235 – Drop-In Sink

Manufacturer/Model: Advance Tabco Model DI-1-30 – Drop-In Sink.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- Drop-In Sink, 1-compartment, 14" wide x 10" front-to-back x 5" deep bowl, turn up on back & sides, 20 gauge 304 series stainless steel, with deck mounted gooseneck faucet, basket drain, NSF.

- Model K-52OMIT To Delete Faucet.
 - Model K-62 Extra Heavy Duty Faucet, 4" O.C, deck mounted with 3-1/2" gooseneck spout, lead free.
- Special Instructions:
- Coordinate installation with Millwork Contractor.

Item No. 236 – Beverage Refrigerator

Vendor Furnished/Vendor Installed

Special Instructions:

- This Item is Vendor Furnished/Vendor Installed. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 237 – Counter Top Heated Merchandiser

Vendor Furnished/Vendor Installed

Special Instructions:

- This Item is Vendor Furnished/Vendor Installed. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 238 – Island Worktable

Millwork – Division 06

Special Instructions:

- This Equipment Item is by Millwork – Division - 06. Not Included in Section 114000 – Foodservice Equipment Contract.

Item No. 239 – Reach-In Beverage Refrigerator

Vendor Furnished/Vendor Installed

Special Instructions:

- This Item is Vendor Furnished/Vendor Installed. Not Included in Section 114000 – Foodservice Equipment Contract.

WAREWASH

Item No. 301 – Mobile Utensil Rack

Manufacturer/Model: Metro Model PR48ES – Mobile Utensil Rack.

Unit Sizes: Refer to Drawings

Equipment:

- Mobile Pot & Pan Rack, 48"W x 24"D x 68"H, (4) shelves solid embossed stainless steel (2) 5MP polyurethane swivel casters & (2) 5MPB polyurethane swivel casters with brake, NSF.

Item No. 302 – Utensil Wash Sink

Manufacturer/Model: Custom Fabricated

Utilities: Refer to drawings.

Unit Size: Refer to drawings x 2'-6" x 2'-10" to counter top surface.

Construction: Refer to drawings and Part 2 - Products

- Top: Raised rolled rim at free sides; 10" high splash at balance.
- Open Base Construction.
- Omit rear cross rail at disposer and sink compartment.
- Three (3) 2'-0" x 2'-2" x 15" deep sink compartments.
- Two (2) T & S Model No. B-0290 swing faucets for 3/4" hot & cold water connections.
- Full length x 12" deep single overshelf, post mount at 20" above table top.
- Post mount, 8'-0" long utensil rack, extend 1-5/8" stainless steel tubing supports up from back splash through overshelf, turn forward 12" and weld 1/4" x 2" stainless steel bar at end. Provide Component Hardware No. J77-4401 Double Pointed Hooks at 8" o.c. Top of rack at 84" AFF.
- Undershelf refer to "undershelves".

Special Instructions:

- Secure wall mounted equipment/components to in-wall ground or anchor plates, refer to "Anchor Plates/Wood Grounds".

Item No. 303 – Soiled Dish Table

Manufacturer/Model: Custom Fabricated

Utilities: Refer to drawings.

Unit Size: Refer to drawings x 2'-10" high to table top surface.

Construction: Refer to drawings and Part 2 - Products

- Top: Raised rolled rim at free sides; 10" high splash at balance.
- Open Base Construction.
- One (1) 6' wide x 2'-0" high integral tray return window.
- Full length soiled dish shelf.
- One (1) Pre-Rinse sink, Refer to "Dish Tables".
- One (1) T & S Model No. B-0133-B pre-rinse with wall bracket.

Special Instructions:

- Secure wall mounted equipment/components to in-wall ground or anchor plates, refer to "Anchor Plates/Wood Grounds".

Item No. 304 – Dish Machine

Manufacturer/Model: Hobart Model CL44E-1 – Dish Machine.

Unit Sizes: Refer to Drawings

Utilities: Refer to Drawings

Equipment:

- L/R Tank Heat Booster Conveyor Dishwasher, higher than standard, single tank, (202) racks/hour, insulated hinged doors, .62 gallon/rack, stainless steel enclosure panels, microprocessor controls with low temperature & dirty water indicators, ENERGY STAR®.
- Model DISHRAK-COM20 Combination rack.
- Model DISHRAK-P1400 Rack peg type tray.
- Model CL44E-FETSTD *Standard feet.
- Soiled stainless steel shelf post mounted.
- Silverware chute.

Item No. 305 – Condensate Hood

Manufacturer/Model: Captive-Aire Model No. 4224VHB-G – Condensate Hood.

Unit Size: Refer to drawings x 8 ft.-0 in. long x 4 ft.-0 in. capture area x 2 ft.-6 in. high.

Utilities: Refer to drawings.

Equipment: Refer to drawings.

- Two (2) 36 in. recessed LED light fixtures.
- Fully welded exhaust hood interior/exterior.
- Perimeter closure panel at top of hood to ceiling, if necessary.

Special Instructions:

- Install at 6 ft.-10 in. aff to bottom of hood.
- Support from structure above ceiling with ½ in. o.d. steel rod.
- Secure wall mounted equipment/components to in-wall ground or anchor plates, refer to "Anchor Plates/Wood Grounds".

Item No. 306 – Clean Dish Table

Manufacturer/Model: Custom Fabricated

Utilities: Refer to drawings.

Unit Size: Refer to drawings.

Construction: Refer to drawings and Part 2 - Products

- Top: Raised rolled rim at free sides; 10 in. splash at balance.
- Base construction: refer to "Open Base Structure".
- Modified overshef post mounted at 20 in. above table top.
- Undershef – refer to "Undershelves".
- One (1) T & S Model B-0674-BSTP Hose Bibb.

Special Instructions:

- Secure wall mounted equipment/components to in-wall ground or anchor plates, refer to "Anchor Plates/Wood Grounds".

Item No. 307 – Dish Dolly – Cups

Existing/Relocate

Special Instructions:

- This Item is Existing/Relocate. Included in Section 114000 – Foodservice Equipment Contract.

Item No. 308 – Dish Dolly – Plates

Existing/Relocate

Special Instructions:

- This Item is Existing/Relocate. Included in Section 114000 – Foodservice Equipment Contract.

END OF SECTION 114000

