

FOOD SERVICE EQUIPMENT

PART 1 – GENERAL

1.01 RELATED DOCUMENTS

- A. Drawings and general provisions of the Contract, including General and Supplementary Conditions and Division 01 Specification Sections, apply to this Section.

1.02 DESCRIPTION OF WORK

- A. Extent of food service equipment work indicated on drawings and by provisions of this Section, including schedules and equipment lists associated with either drawings or this Section.

1.03 QUALITY ASSURANCE

- A. **Manufacturer's Qualifications:** Firms regularly engaged in manufacture of food service equipment of types, capacities, and sizes required, whose products in satisfactory use in similar service for min. 5 years.
- B. **Installer's Qualifications:** Firm with min. 3 years of successful installation experience on projects with food service equipment similar to that required for Project.
- C. **Fabricator's Qualifications:**
 - 1. Where indicated units require custom fabrication, provide units fabricated by shop skilled and with min. 5 years of experience in similar work.
 - 2. Fabricate all custom equipment items at same shop.
 - 3. Where units cannot be fully shop-fabricated, complete fabrication work at Project site.
- D. **Codes and Standards:**
 - 1. **NSF Standards:**
 - a. Comply with applicable National Sanitation Foundation standards and recommended criteria.
 - b. Provide each principal manufactured or fabricated item of food service equipment with NSF "Seal of Approval".
 - 2. **UL Labels:**
 - a. Where available, provide UL labels on prime electrical components of food service equipment.
 - b. Provide UL "recognized marking" on other items with electrical components, signifying listing by UL, where available.
 - 3. **ANSI Standards:** Comply with applicable ANSI standards for electric powered and gas-burning appliances, for piping to compressed gas cylinders, and for plumbing fittings including vacuum breakers and air gaps to prevent siphonage in water piping.
 - 4. **NFPA Codes:** Install food service equipment in accordance with following National Fire Protection Codes (NFPA) Codes:
 - a. NFPA 54 - National Fuel Gas Code.

- b. NFPA 70 - National Electrical Code.
- c. NFPA No. 96 - "Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment".
5. ASME Boiler Code: Construct steam generating and closed steam heated equipment to comply with American Society of Mechanical Engineers (ASME) Boiler and Pressure Vessel Code; Section IV for units not exceeding 15 psig or 250°F (121°C), or Section I for higher pressure/temperature units.
6. Health Code: Install food service equipment in accordance with local health department applicable requirements.

1.04 SUBMITTALS

- A. Product Data: Submit manufacturer's technical product data and installation instructions for each item; include roughing-in dimensions, service connection requirements, performances, power and fuel requirements, water and drainage requirements and other similar information.
- B. Detailed Cost: Provide detailed information for each piece of equipment provide this as a cover sheet to each cut sheet. Separate cost of equipment for cost plus delivery FOB job site. Cost of labor to install of equipment as lump sum. Compiled summary sheet showing each piece of equipment with architects mark number , submitted manufacture cost of equipment and separate labor lump sum. Provide project total cost of Profit overhead and miscellaneous expenses separate. Failure to provide with submit will result in rejection of complete submittal.
- C. Shop Drawings:
 1. Submit dimensioned roughing-in drawings, at min. scale $\frac{1}{4}'' = 1'-0''$, showing mechanical and electrical requirements.
 2. Submit dimensioned fabrication drawings for custom fabricated equipment including plans, elevations, and sections, at min. scale $\frac{3}{4}'' = 1'-0''$, showing materials and gages used.
- D. Samples: Submit samples of exposed finishes for custom fabricated equipment, 8" squares of materials and 12" lengths of running members and trim.
- E. Maintenance Manuals:
 1. Submit maintenance data and parts list for each item of food service equipment.
 2. Include this data, product data, shop drawings, and wiring diagrams in maintenance manual; in accordance with requirements of Division 1.
 3. Provide instructional video tapes for Owner's permanent library describing operation and maintenance procedures suggested for equipment where tapes are specified.

1.05 DELIVERY, STORAGE, AND HANDLING

- A. Deliver food service equipment in factory-fabricated containers designed to protect equipment and finish until final installation.
 1. Make arrangements to receive equipment at project site, or to hold in warehouse until delivery made to job site.
- B. Store food service equipment in original containers, and in location to provide adequate protection to equipment while not interfering with other construction operations.

- C. Handle food service equipment carefully to avoid damage to components, enclosures, and finish.
 - 1. Do not install damaged food service equipment; replace and return damaged components to equipment manufacturer.

1.06 PROJECT CONDITIONS

- A. Take field measurements to assure accurate fit of fabricated equipment.
- B. Check electrical characteristics, and water, steam, and gas pressure.
 - 1. Provide pressure regulating valves where required for proper operation of equipment.
- C. Electrical Requirements: Provide motors and heating elements with electrical characteristics indicated on electrical drawings.

1.07 SPECIAL PROJECT WARRANTY

- A. General Warranty: Provide written warranty signed by Food Service Equipment Supplier/Installer and Contractor, agreeing to replace/repair, if notified within Two years after date of Final Acceptance, any equipment found inadequate due to defective materials, workmanship or installation, at no cost to Owner.
- B. Warranty on Refrigeration Compressors:
 - 1. Provide written warranty, signed by manufacturer, agreeing to replace or repair, within warranty period, compressors with inadequate and defective materials and workmanship, including leakage, breakage, improper assembly, or failure to perform as required; provided manufacturer's instructions for handling, installing, protecting, and maintaining units adhered to during warranty period.
 - 2. Replacement limited to component replacement only, and not labor for removal and reinstallation.
 - 3. Warranty Period: 5 years from date of Final Acceptance.

PART 2 - PRODUCTS

2.01 MATERIALS

- A. Stainless Steel: AISI Type 304.
 - 1. Provide non-magnetic sheets, free of buckles, waves, and surface imperfections.
 - 2. Provide No. 4 polished finish for any surfaces exposed.
 - 3. Provide self-adhesive protective paper covering on polished surfaces of stainless steel sheet work, and retain/maintain until time of final testing, cleaning, start-up, and Final Acceptance.
- B. Galvanized Steel Sheet: ASTM A 526, except ASTM A 527 for extensive forming; ASTM A 525, G90 zinc coating, chemical treatment.
- C. Steel Sheet: ASTM A 569 hot-rolled carbon steel.

- D. Stainless Steel Tube: ASTM A 554, Type 304 with No. 4 polished finish.
 - E. Aluminum: ASTM B 209 sheet and plate, ASTM B 221 extrusions, 0.40-mill clear anodized finish where exposed, unless otherwise indicated.
 - F. White Metal:
 - 1. Corrosion-resistant metal containing min. 21% nickel.
 - 2. Make casting free from pit marks, runs, checks, burrs, and other imperfections; rough grind, polish and buff to bright luster.
 - 3. In lieu of white metal castings, 18-8 stainless steel die-cast or stamped may be used.
 - G. Plastic Laminate:
 - 1. NEMA LD3, general purpose high-pressure type, 0.05" thick except 0.042" for post-forming, smooth texture and white unless otherwise indicated.
 - 2. Comply with NSF 35.
 - H. Plastic Materials and Components: Except for plastic laminate, provide plastic materials and components complying with NSF 51.
 - I. Hardwood Work Surfaces: Laminated edge-grained hard maple (*Acer saccharum*), NHLA First Grade with knots, holes and other blemishes culled out, kiln dried at max. 8% moisture, waterproof glue, machined, sanded, and finished with NSF-approved oil-sealer.
 - J. Sound Deadening:
 - 1. Heavy-bodied resinous coating, filled with granulated cork or other resilient material, compounded for permanent, non-flaking adhesion to metal in 1/8" thick coating.
 - 2. Apply coating of sound deadening material to underside of tops, drainboards, dishtables, and sinks.
 - K. Sealants:
 - 1. ASTM C 920; Type S Grade NS, Class 25, Use NT.
 - 2. Provide sealant that when fully cured and washed meets requirements of Food and Drug Administration Regulation 21 CFR 177.2600 for use in areas where in contact with food.
 - L. Color: Selected by Architect from manufacturer's standard colors.
 - M. Backer Rod: Closed-cell polyethylene rod stock, larger than joint width.
 - N. Gaskets: Solid or hollow (not cellular) neoprene or PVC; light gray, min. 40 Shore A hardness, self-adhesive or prepared for either adhesive application or mechanical anchorage.
- 2.02 FABRICATED PRODUCTS
- A. Manufacturers: Subject to compliance with requirements, provide fabrication by one of following:
 - 1. Atlanta Custom Fabrications.

2. Delfield/Alco, div. of Alco Foodservice Co.
 3. Low-Temp Industries, Inc.
 4. Southern Equipment Fabricators, Inc.
- B. Refrigeration Hardware: Heavy-duty die-cast zinc, chrome-plated and polished.
1. Hinges: Edge mounted, self-closing type.
 2. Latches: Edge mounted, arranged for locking device.
 3. Manufacturer: Subject to compliance with requirements, provide refrigerator hardware of one of following:
 - a. Grant Mfg. Co.
 - b. Kason Hardware Co.
 - c. Standard-Keil Co.
- C. Handles and Pulls:
1. Provide stainless steel handles with No. 4 finish or die-cast zinc with polished chrome-plated finish.
 2. Provide die-stamped stainless steel pulls, recessed rectangular type, with beveled edge frame.
 3. Manufacturer: Subject to compliance with requirements, provide handles and pulls of one of following:
 - a. Grant Mfg. Co.
 - b. Kason Hardware Co.
 - c. Standard-Keil Co.
- D. Door Slides:
1. Provide stainless steel or galvanized steel door slides with min. load capacity of 100 lbs. per pair, and with positive door stop.
 2. Provide ball bearing rollers.
 3. Manufacturer: Subject to compliance with requirements, provide door slides of one of following:
 - a. Grant Mfg. Co.
 - b. Kason Hardware Co.
 - c. Standard-Keil Co.
- E. Hinges:
1. Provide stainless steel hinges, continuous type or butt type as indicated.
 2. Manufacturer: Subject to compliance with requirements, provide hinges of one of following:
 - a. Grant Mfg. Co.
 - b. Kason Hardware Co.
 - c. Standard-Keil Co.
- F. Sliding Door Hardware:
1. Provide extruded aluminum door track.
 2. Provide galvanized steel door sheave with nylon surface and ball bearing inner races.
 3. Provide stainless steel bottom guide pins, spring loaded.

4. Manufacturer: Subject to compliance with requirements, provide hinges of one of following:
 - a. Grant Mfg. Co.
 - b. Kason Hardware Co.
 - c. Standard-Keil Co.
- G. Adjustable Shelf Supports:
1. Provide stainless steel shelf supports, snap-in type, and stainless steel brackets with countersunk mounting holes.
 2. Manufacturer: Subject to compliance with requirements, provide hinges of one of following:
 - a. Grant Mfg. Co.
 - b. Kason Hardware Co.
 - c. Standard-Keil Co.
- H. Catches: For hinged doors, provide permanent magnetic catch of sufficient strength to hold door shut.
- I. Locks:
1. Manufacturer's standard brass 5-pin cabinet-type lock.
 2. Provide two keys for each lock, keyed separately.
- J. Faucets:
1. Cast bronze body with nickel or triple chrome plated.
 2. Provide swing spout faucets for mounting on splash of multi-compartment sinks, one for two compartments, two for three and four compartments.
 3. Provide deck mounted faucets where indicated.
 4. Approved manufacturers subject to conformance with specified model:
 - a. Chicago Faucets.
 - b. Elkay Manufacturing Co.
 - c. T & S Brass and Bronze Works, inc.
- K. Lever Drains:
1. Provide 2", heavy cast-bronze body, removable flat stainless steel strainer, twist handle waste outlet, and one-piece connected chrome-plated brass overflow.
 2. Manufacturer: Subject to compliance with requirements, provide hinges of one of following:
 - a. Franklin Machine Products.
 - b. Kason Hardware Co.
 - c. Standard-Keil Co.
- L. Casters:
1. Provide min. 5" dia. wheel casters, with 1 1/8" tread width, complying with NSF standards.
 2. Provide sealed, self-lubricating bearings, cadmium-plated or bright zinc-plated steel disc wheels, and solid synthetic rubber tires.

3. Provide foot brakes on 2 casters per unit unless otherwise noted.

2.03 FABRICATION OF EQUIPMENT

A. Tops:

1. Fabricate of 14-ga. stainless steel, with exposed edges rolled on 1½" diameter radius, and with corners bullnosed.
2. Where tops adjacent to walls or adjoining equipment, turn up 6" and back 1" on 45° angle unless otherwise indicated.

B. Backsplashes: Cove horizontal and vertical corners.

C. Dishtables and Drainboards:

1. Fabricate of 14-ga. stainless steel with exposed edges formed into 1½" x 190° rolled rim approximately 3" high.
2. Provide built-in pitch of ½" min.
3. Provide 8" high backsplashes with 2" return on 45° angle or 1½" dia. rolled rim, as indicated.
4. Construct front rim and backsplash on drainboards with continuous level plane with sink it adjoins.
5. Support drainboards up to 36" in length by 1" dia. stainless steel tube welded to underside of drainboard and leg gusset.
6. Support drainboards 36" and longer with legs.
7. Cove horizontal and vertical corners with min. ¾" radius.

D. Framing:

1. Mount tops on 1½" x 1½" x ⅛" galvanized angle iron, or 4" wide x 12-ga galvanized channels.
2. Mount dishtables and drainboards on 4" wide x 14-ga stainless steel channels.
3. Run framework around entire perimeter of unit, and cross brace on 30" centers.
4. For dishtables and drainboards, run framing from front to back at each leg location, and run additional channel lengthwise, located at center of table width and welded with ¼" studs welded at approximately 12" o.c.
5. Provide each stud with suitable chrome-plated lock washers and cap nuts, and make stud lengths such that cap nuts made up tight bringing top down snugly to framing.

E. Legs and Cross Rails:

1. Construct legs of 1⅝" OD x 16-ga. stainless steel tubing, with fully enclosed stainless steel bullet shaped adjustable foot with min. adjustment of 1" up or down without any threads showing.
2. Fasten legs to 4" high stainless steel gusset with top completely sealed by means of stainless steel plate.
3. Weld gusset continuously to bottom of unit framing.

F. Drawers:

1. Lift-out type drawer body, one-piece 20" x 20" x 5" die stamped of 20-ga. stainless steel, with inside radiused corners.
2. Construct front of double pan stainless steel, 16-ga. exterior and 20-ga. interior.
3. Provide lock for each drawer.
4. Fasten drawer suspension guides to 18-ga. stainless steel housing suspended from angle framing under fixed top.

G. Cabinet Bodies:

1. Construct of 20-ga. stainless steel, with end panels formed with round corners for free standing units, and square corners for fixtures which adjoin walls or other fixtures.
2. Provide 90° retentions on end panels at front and rear, turned in toward body of cabinet and welded for reinforcement.
3. For cabinets with open shelving, provide double wall inner panels.
4. Weld ends to horizontal angle or channel members to form integral cabinet base.
5. Provide backs of same material as ends, with vertical edges turned into match edges of ends.
6. Weld making flush joint.

H. Inserts:

1. Where cold pans and other inserts installed in cabinet bases, provide apron full depth of insert and of same material as bodies with reinforced openings as required.
2. Form in openings on all sides.

I. Sliding Doors:

1. Construct of 20-ga. stainless steel with edges formed into channel extending around all sides, forming doors $\frac{7}{8}$ " thick.
2. Insert sound deadening material, and enclose with stainless steel back panel with welded corner joints.
3. Mount doors on sliding door hardware.
4. Construct doors to be removable for cleaning purposes, and provide with stops.
5. Provide on each door, recessed stainless steel pulls, and locks.

J. Hinged Doors:

1. Construct same as sliding doors.
2. Mount on stainless steel continuous type hinges, fitted with stainless steel pulls, magnetic catches, and locks.
3. Construct so that door face flush with cabinet body.

K. Shelves: Construct of 14-ga. stainless steel.

1. Bottom Shelves: Extend forward and turn down at front flush with front facing of cabinet.
2. Fixed Intermediate Shelves: Weld to front stiles and to 14-ga. stainless steel brackets so shelf is 1" away from back and ends of cabinet.
3. Adjustable Shelves: Channel on all 4 sides, weld corners, and mount on removable stainless steel standards.

4. Open Base Shelving:
 - a. Construct with edges rolled down on open sides, and 2" turn up with 3/4" radius on rear and ends where adjacent to walls and other equipment.
 - b. Neatly notch corners and weld to legs.
 - c. Reinforce shelving longitudinally with 14-ga. formed channel welded to underside.
 - d. Construct removable shelves as above but fit over cross rails.
 - e. Do not exceed shelving sections of 30" long; where one section abuts another, turn down edges 1".

5. Wall Shelves:
 - a. Construct with 1½" roll on front and exposed ends, and with 2" turn up on back and ends where adjacent to walls or other fixtures.
 - b. Weld all corners.
 - c. Construct wall brackets of 14-ga. stainless steel with 1½" flange at wall and completely welded to underside of shelf.
 - d. Fasten each bracket to wall with min. of two, ½" bolts anchored to wall.
 - e. Fasten shelf to wall bracket by means of studs welded to shelf, and secure with lock washer and chrome-plated cap nuts.
 - f. Install so that shelf sets 1½" away from wall.

6. Overshelves:
 - a. Set shelves mounted over equipment not adjacent to walls on 1" x 14-ga. stainless steel tubular standards fitted with stainless steel base flanges.
 - b. Completely weld top of tubular standard to 14-ga. stainless support channels, run channels full width of overshell.
 - c. Run ½" steel tension rods through counter tops and reinforcing angle framing, secure with nuts and lock washers to assure stable sway-free structure.
 - d. Where shelves mounted over drainboards or dishtables, mount on upturned rolled edges omitting flanges, and scribe lower end of tube to match contour of roll.

- L. Sinks:
 1. Fabricate from 14-ga stainless steel with interior corners rounded to 1" radius, both horizontally and vertically, forming cove in bottom. Drawn sinks are not acceptable.
 2. Construct with butt edge joints, welded and ground smooth so no evidence of welding appears.
 3. Divide multiple compartment sinks with double wall 14-ga stainless steel partitions rounded to ½" radius on top and having corners rounded same as other corners in sinks, continuously welded in place with welds ground smooth and polished.
 4. Provide back, bottom, and front of one continuous piece with no overlapping joints or open spaces between compartments.
 5. Pitch bottom of each compartment, and crease to die-stamped recess to receive lever type drain, without use of solder, rivets, or welding.
 6. Finish front and exposed ends of sink with 1½" 190° rolled edge.
 7. Finish back and ends adjacent to walls or other fixtures with splashback.
 8. Punch back splashback to receive wall-mounted faucets.
 9. For sinks in worktops, construct as above but omit roll edges and splashbacks; fabricate bowls flush with work surface.

M. Cold Pans:

1. Fabricate from 14-ga. stainless steel lining and 20-ga. stainless steel casing.
2. Cove interior horizontal and vertical corners.
3. Insulate sides, ends, and bottom with material thermally equal to 2" thickness of fiberglass.
4. Sweat ½" dia. copper cooling coils to underside of cold pan, and seal in thermomastic material.
5. Turn down counter top 1" into pan.
6. Install completely concealed 1" wide plastic breaker strip.
7. Install 1" chrome plated drain with plug.
8. Provide ½" high false bottom of 14-ga. perforated stainless steel in removable sections.

2.04 REFRIGERATION EQUIPMENT

- A. General: Provide refrigeration condensing units of size and capacities indicated, consisting of compressors, condensers, receivers, motors, mounting bases, vibration isolators, refrigeration components, safety devices, electrical controls, refrigerant and protective controls; all factory assembled and tested.
- B. Refrigerant:
1. Precharge units with refrigerant.
 2. Provide quick-connect type piping connections to receive piping from evaporator coils.
- C. Outdoor Mounting: Provide weather-tight housing and low ambient controls for units mounted outdoors.
- D. Refrigerant Piping:
1. Type ACR copper tubing, hard temper, with wrought fittings and silver solder joints.
 2. Insulate suction lines with ½" thick premolded foamed plastic insulation.
- E. Electrical Wiring: Provide required wiring between electrical rough-in and refrigeration units for proper operation.
- F. Plumbing Piping: Provide required water and drain piping between plumbing rough-in and refrigeration units for proper operation.
- G. Refrigeration Specialties:
1. Provide as indicated refrigerant dryer, liquid line solenoid valve, suction line filter, and expansion valve. Provide water regulating valve (for water cooled condensers only).
 3. Provide pump down control circuits consisting of thermostat and solenoid valve.
 4. Maintain box temperature from thermostat and liquid line solenoid valve, control compressor from suction pressure.

PART 3 - EXECUTION

3.01 INSPECTION

A. Rough-In Work:

1. Installer examine roughed-in mechanical and electrical services, and installation of floors, walls, columns and ceilings, and other conditions under which food service work installed; verify dimensions of services and substrates before fabricating work.
2. Notify Contractor of unsatisfactory locations and dimensions of other work, and of unsatisfactory conditions for proper installation of food service equipment.
3. Do not proceed with fabrication and installation until unsatisfactory dimensions and conditions corrected in manner satisfactory to Installer.

3.02 INSTALLATION

A. General:

1. Set each item of non-mobile and non-portable equipment securely in place, level and adjust to correct height.
2. Anchor to supporting substrate where indicated and where required for sustained operation and use without shifting or dislocation.
3. Conceal anchorages where possible.
4. Adjust counter tops and other work surfaces to level tolerance of 1/16" max. offset, and max. variation from level or indicated slope of 1/16" per ft.

B. Where indicated, or required for safety of equipment operator, anchor equipment to floor or wall.

1. Where equipment indicated anchored to floor, provide legs with adjustable flanged foot.
2. Install 2 anchors on each foot.

C. Field Joints:

1. Complete field-assembly joints in work (joints which cannot be completed in shop) by welding, bolting-and-gasketing, or similar methods indicated.
2. Grind welds smooth and restore finish.
3. Set or trim gaskets flush, except for "T" gaskets as indicated.

D. Enclosed Spaces: Treat spaces inaccessible after equipment installation, by covering horizontal surfaces with powdered borax at rate of 4-oz. per sq. ft.

E. Closure Plates and Strips: Install where required, with joints coordinated with units of equipment.

F. Cut-Outs: Provide cut-outs in food service equipment where required to run plumbing, electric, gas, or steam lines through equipment items for final connections.

G. Sealants and Gaskets:

1. Install all around each unit to make joints airtight, watertight, vermin-proof, and sanitary for cleaning purposes.

2. In general, make sealed joints min. 1/8" wide, and stuff backer rod to shape sealant bead properly, at 1/4" depth.
3. Shape exposed surfaces of sealant slightly concave, with edges flush with faces of materials at joint.
4. At internal-corner joints, apply sealant or gaskets to form sanitary cove, min. 3/8" radius.
5. Provide sealant-filled or gasketed joints up to 3/4" joint width; metal closure strips for wider joints, with sealant application each side of strips.
6. Anchor gaskets mechanically or with adhesives to prevent displacement.

H. Piping:

1. Install necessary piping from relief valves on kettles and steamers to exhaust in manner to avoid steam coming in contact with operating personnel, and in accordance with applicable codes.
2. Install required piping from indirect drain connections to floor drains.

3.03 FIELD QUALITY CONTROLS

A. Testing:

1. Delay start-up of food service equipment until service lines tested, balanced, and adjusted for pressure, voltage, and similar considerations; and until water and steam lines cleaned and treated for sanitation.
2. Before testing, lubricate each equipment item in accordance with manufacturer's recommendations.
3. Test each item of operational equipment to demonstrate that it is operating properly, and that controls and safety devices are functioning.
4. Repair or replace equipment found defective in operation, including units below capacity or operating with excessive noise or vibration.

3.04 CLEANING

- A. After completion of installation, and completion of other major work in food service areas, remove protective coverings, if any, and clean food service equipment, internally and externally.
 1. Restore exposed and semi-exposed finishes to remove abrasions and other damages; polish exposed-metal surfaces and touch-up painted surfaces.
 2. Replace work not successfully restored.
- B. Prior to date of Final Acceptance on food service equipment work, buff exposed stainless steel finishes lightly, using power buffer and polishing rouge or grit of No. 400 or finer.
- C. Final Cleaning: After testing and start-up, and before time of Final Acceptance, clean and sanitize food service equipment, and leave in condition ready for use in food service.

3.05 CLOSEOUT PROCEDURES

- A. Provide services of Installers technical representative, and manufacturer's technical representative where required, to instruct Owner's personnel in operation and maintenance of food service equipment.

- B. Schedule training with Owner, provide at least 7-day notice to Contractor and Architect/Engineer of training date.
- C. Provide instructional Digital for Owner's permanent library describing operation and maintenance of system.

3.06 SCHEDULE OF FOOD SERVICE EQUIPMENT

A. SERVING LINE

ITEM A2.1- 32 IN. COLD FOOD UNIT (WITH SNEEZE GUARD) (4 REQ'D)

11 Duke Manufacturing Model TCM-32PG-N7 Dimensions: 36(h) x 32(w) x 32(d)
Thurmaduke™ Cold Food Unit, mobile, 32"W x 32"D x 36"H, 16ga stainless steel top, NSF 7 stainless steel mechanical cold pan, 8" deep, 28-1/2" x 21-3/4" liner, 1" drain line & valve, paint grip steel body & undershelf, 5" dia. swivel casters & brakes, R448a, 120v/60/1-ph, 6.14 amps, NEMA 5-15P, cULus, UL EPH Classified or Pre-Approved Equal

- 4 ea Model 217101 Semi-Gloss Black powder coat paint finish
- 4 ea Model MOD-14-2 14ga stainless steel top, in lieu of standard
- 4 ea Model ILD Internal Locking Device (on both ends), stainless steel pin & latch line up device under countertop, per unit price (Note: Units required to be portable)
- 4 ea Model ICB CUSTOM Electric inter connect box with outlets breakers and cord, mounted in the base: For single cord connection
- 4 ea Model CORD-8 8 ft. cord & plug
- 4 ea Model TS422-32 Contemporary Food Shield, 31-1/2"W x 19-1/2"D x 20-1/8"H, adjustable from full-service to self-service guard, single shelf, vertical fixed end closures, 1" dia. vertical stainless steel tube posts, stainless steel finish posts, 3/8" glass over-shelf & guard with 1/4" glass ends (tempered and polished rounded edges)
- 4 ea Model TS400LED-2 LED light under shelf & wired to base, 120v/60/1-ph (this may require cord & plug option)

ITEM A2.2 - 74" FROST TOP UNIT (WITH SNEEZE GUARD) (4 REQ'D)

Duke Manufacturing Model TST-74PG Dimensions: 36(h) x 74(w) x 32(d)
Thurmaduke Solid Top Unit, mobile utility counter, 74"W x 32"D x 36"H, 16ga stainless steel top, 20ga paint grip steel body & undershelves, 5" dia. gray poly swivel casters & brakes, NSF or Pre-Approved Equal

- 4 ea Model 217101 Semi-Gloss Black powder coat paint finish
- 4 ea Model MOD-14-5 14ga stainless steel top, in lieu of standard
- 4 ea Model ILD Internal Locking Device (on both ends), stainless steel pin & latch line up device under countertop, per unit price (Note: Units required to be portable)

- 4 ea Model CORD 6 ft. cord & plug
- 8 ea Model E-OP2 Electric outlet, mounted in base, with galvanized junction box, duplex or single receptacle & stainless steel cover, wired to existing power source
- 4 ea Model CUT-OP2 Rectangular cutout with raw edge, must be 12" or less, in counter top, body panel or a shelf
In rail for controls
- 4 ea Model CUT-OP3 Rectangular cutout with reinforced edges, in counter top, body panel or a shelf, counter top max. right to left is 4" less than unit length (specify cutout size & location)
For drop in A2.2.7
- 4 ea Model MOD-HT Special Height Body, per unit
- 4 ea Model MOD-HT-34 34" Height Body
- 4 ea Model TDST-X-1 For special length not listed (maximum one-piece length of 88"): To next longer standard unit price...ADD (for TST models)
62" Length
- 4 ea Model TDST-MOD For special height rail
- 4 ea Model BGA2-74 Adjustable double tier breath guard, stainless steel 1.25 square tube with #8 high polish accents. Posts to extend through the top and secure to base, 3/8" tempered glass front panel and serving shelf. Glass to have high polish profiled edges with rounded corners, adheres to current NSF standards. includes LED lights
- 4 ea Model MOD-SPL Special length overshelf, to next longest size, ADD
- 4 ea Model FT2-OS Frost Top overshelf, 55"W x 21"D, fits (2) 18 x 26" pan per shelf, programmable color touch screen control, stainless steel body and shelves, self contained refrigeration, 120v/60/1-ph, 5.8 Amps, NEMA 5-15P (must be installed in a DUKE BG/BGA series food guard)

ITEM A2.2.7 - DROP-IN FROST TOP (4 REQ'D)

Duke Manufacturing Model RFT3-SB Dimensions: 26.36(h) x 57(w) x 29(d)
Recessed Frost Top standard body drop-in unit, 57"W x 29"D, fits (3) 18 x 26" pan per shelf, programmable color touch screen control, stainless steel body and shelves, self contained refrigeration, 120v/60/1-ph, 5.5 Amps, NEMA 5-15P or Pre-Approved Equal

ITEM A3.2 - 32 IN. WARMING TOP UNIT (WITH SNEEZE GUARD) (4 REQ'D)

- 4 ea Model 217101 or Pre-Approved Equal Semi-Gloss Black powder coat paint finish
- 4 ea Model MOD-14-2 14ga stainless steel top, in lieu of standard

- 4 ea Model ILD Internal Locking Device (on both ends), stainless steel pin & latch line up device under countertop, per unit price (Note: Units required to be portable)
- 4 ea Model CORD 6 ft. cord & plug
- 4 ea Model E-OP2 Electric outlet, mounted in base, with galvanized junction box, duplex or single receptacle & stainless steel cover, wired to existing power source
- 4 ea Model MOD-HT Special Height Body, per unit
- 4 ea Model MOD-HT-34 34" Height Body
- 4 ea Model TS422-32 Contemporary Food Shield, 31-1/2"W x 19-1/2"D x 20-1/8"H, adjustable from full-service to self-service guard, single shelf, vertical fixed end closures, 1" dia. vertical stainless steel tube posts, stainless steel finish posts , 3/8" glass over-shelf & guard with 1/4" glass ends (tempered and polished rounded edges)
- 4 ea Model TS400HT-2 Radiant Heater, under shelf & wired to base, 120v/60/1-ph (this may require cord & plug option)
Hatco Model # GRAM-18, item#3.2.7

ITEM A3.3 - 5 WELL HOT FOOD UNIT (WITH SNEEZE GUARD) (4 REQ'D)

- 4 ea Model TWHF74-208 or Pre-Approved Equal 208v/60/1-ph, 2500 watts, 12.1 amps
- 4 ea Model 217101 Semi-Gloss Black powder coat paint finish
- 4 ea Model MOD-14-5 14ga stainless steel top, in lieu of standard **Continuous with item#A4.1A**
- 4 ea Model TEHF-RESS Recess top to hold 18" x 26" pans, NOTE: not available with model #HTD-BASE-M heat in base option
- 4 ea Model ILD Internal Locking Device (on both ends), stainless steel pin & latch line up device under countertop, per unit price (Note: Units required to be portable)
- 4 ea Model E-OP2 Electric outlet, mounted in base, with galvanized junction box, duplex or single receptacle & stainless steel cover, wired to existing power source
- 4 ea Model MOD-HT Special Height Body, per unit
- 4 ea Model MOD-HT-34 34" Height Body
- 4 ea Model BGA1-88 Adjustable single tier breath guard, stainless steel 1.25 square tube with #8 high polish accents. Posts to extend through the top and secure to base, 3/8" tempered glass front panel and serving shelf. Glass to have high polish profiled edges with rounded corners, adheres to current NSF standards. includes LED lights
- 4 ea Model MOD-SPL Special length overshef, to next longest size, ADD
Span over item#A3.3 and A4.1A

ITEM A4.1 - 18 IN FLAT COUNTER UNIT (8 WITH SNEEZE GUARD) (8 REQ'D)

Duke Manufacturing Model TST-18PG or Pre-Approved Equal Dimensions: 36(h) x 18(w) x 32(d)

Thurmaduke™ Solid Top Unit, mobile utility counter, 18"W x 32"D x 36"H, 16ga stainless steel top, 20ga paint grip steel body & undershelves, 5" dia. gray poly swivel casters & brakes, NSF

- 8 ea Model 217101 Semi-Gloss Black powder coat paint finish
- 8 ea Model MOD-14-1 14ga stainless steel top, in lieu of standard
- 8 ea Model ILD Internal Locking Device (on both ends), stainless steel pin & latch line up device under countertop, per unit price (Note: Units required to be portable)

- 8 ea Model MOD-HT Special Height Body, per unit
- 8 ea Model MOD-HT-34 34" Height Body

ITEM A4.2 - CASH STAND (2 REQ'D)

Duke Manufacturing Model TCS-30PG or Pre-Approved Equal Dimensions: 36(h) x 30(w) x 32(d)

Thurmaduke™ Cashier Stand, mobile, 30"W, 32"D, 36"H, 16ga stainless top, 20ga paint grip steel body & partial undershelf, stainless steel tube foot rest, 5" dia. gray poly swivel casters & brakes, NSF

- 2 ea Model PH_PAINT Powder Coat color to be determined
- 2 ea Model CS-DR-LK Stainless steel drawer, with lock and keys, for cashier stand
- 2 ea Model MOD-14-2 14ga stainless steel top, in lieu of standard
- 2 ea Model ILD Internal Locking Device (on both ends), stainless steel pin & latch line up device under countertop, per unit price (Note: Units required to be portable)
- 2 ea Model CORD-8 8 ft. cord & plug
- 2 ea Model E-OP2 Electric outlet, mounted in base, with galvanized junction box, duplex or single receptacle & stainless steel cover, wired to existing power source
- 2 ea Model CUT-OP1-G Round cutout with grommet, in counter top, body panel or a shelf (specify cutout diameter & location)
- 2 ea Model MOD-HT Special Height Body, per unit
- 2 ea Model MOD-HT-34 34" Height Body

ITEM A5.1 - 8 CRATE MILK COOLER (4 REQ'D)

Traulsen Model RMC34S4 or Pre-Approved Equal Dimensions: 46(h) x 34(w) x 32.13(d)

Spec-Line Forced-Air Single Access Milk Cooler, sliding door, holds (8) 13"x13" crates or (4) 13"x19" milk crates, stainless steel interior and exterior, reinforced floor, sliding caster rails , (2) heavy-duty stainless steel dunnage racks, top-mount refrigeration system, digital control, E-Z clean gaskets, floor drain, 4" factory mounted adjustable casters, R-290 refrigerant, 1/5 hp, cETLus, ETL

- 4 ea 6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details
- 4 ea 115v/60/1-ph, 7.2 amps, NEMA 5-15P
- 4 ea Model RMCACC-46CASTER Casters, 6", set of 4 (field installed)
- 4 ea Credit for standard 4" casters, deduct

ITEM B2.1 - PASS-THRU REFRIGERATOR (2 REQ'D)

Traulsen Model RHT132WPUT-FHS or Pre-Approved Equal Dimensions: 83.25(h) x 29.88(w) x 37.94(d)

Spec-Line Refrigerator, Pass-thru, one-section, self-contained refrigeration, StayClear™ Condenser, variable speed compressor, stainless steel exterior and interior, standard depth, wide full-height solid doors, both sides with EZ-Clean Gaskets, (3) adjustable wire shelves per section, microprocessor controls, 6" adjustable stainless steel legs, R-290 Hydrocarbon refrigerant, 1/2 HP, cETLus, ETL-Sanitation, ENERGY STAR®

- 2 ea 6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details
- 2 ea 115v/60/1-ph, 7.2 amps, cord with NEMA 5-15P, standard
- 4 ea Front full height glass door(s) in lieu of full height solid door, per door - F
- 2 ea Rear half height solid door(s) in lieu of full height solid door, per door - R
- 2 ea Thermometer side door: hinged on right, standard
- 2 ea Rear door hinged on right, standard
- 22 ea Universal tray slides for (1) 18"x26" or (2) 14"x18" or (2) 12" x 20" pans -per pair
- 2 ea Credit for standard coated shelf, deduct

ITEM B4.1 - PASS-THRU HEATED CABINET (4 REQ'D)

Traulsen Model RHF132WP-FHS or Pre-Approved Equal Dimensions: 83.25(h) x 29.88(w) x 37.94(d)

Spec-Line Heated Cabinet, Pass-thru, one-section, stainless steel exterior and interior, standard depth cabinet, full-height doors, with EZ-Clean Gaskets, (3) clear coated adjustable shelves per section, microprocessor controls, 6' adjustable stainless steel legs, cETLus, ETL-Sanitation

- 4 ea 6-year parts & labor, standard. Visit www.traulsen.com for details
- 4 ea 208/115v/60/1-ph, 7.7 amps, standard
- 4 ea Front full height glass door(s) in lieu of full height solid door, per door - F
- 8 ea Half height solid door(s) in lieu of full height solid door, per door - R
- 4 ea Thermometer side door: hinged on right, standard
- 4 ea Rear door hinged on right, standard
- 44 ea Universal tray slide - per pair
- 4 ea Credit for standard coated shelf, deduct

ITEM B6.1 - BLAST CHILLER, REACH-IN (1 REQ'D)

Traulsen Model TBC13-24-LP or Pre-Approved Equal Dimensions: 74(h) x 41(w) x 34.5(d)

Spec-Line Reach-in Blast Chiller with EPICON Control, 13 levels holds (13) 18"x26" pans or (26) 12"x20"x2" pans, chills (200 lbs) 160°F to 40°F /140 minutes, with dual self-contained refrigeration system, stainless steel interior and exterior, hinged left, 6" casters and two printers, cETLus, NSF

- 1 ea 6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details
- 1 ea 208-230v/60/1-ph, 16 amps, NEMA 6-20P, standard
- 1 ea TBCACC-LBMCE High capacity bottom mounted electric condensate evaporator

ITEM B7.1 - PROOFING CABINET (1 REQ'D)

FWE / Food Warming Equipment Co., Inc. Model PH-1826-18 or Pre-Approved Equal Dimensions: 69.25(h) x 27(w) x 31.25(d)

Proofer/Heated Holding Cabinet, mobile, full height, insulated, (12) pair adjustable tray slides 4-1/2" OC, (12) 18" x 26" or (12) 12" x 20" pan capacity, (1) field reversible door with recessed antimicrobial handle, built-in humidifier, individual controls for temperature & moisture, optional range thermometer, removable water reservoir, recessed hand grip on each side of unit, stainless steel interior & exterior, 5" casters (2) rigid & (2) swivel with brakes, UL, cUL, NSF

- 1 ea Two year limited parts & one year labor warranty, standard
- 1 ea 120v/50/60/1-ph, 13.75 amps, 1650 watts, NEMA 5-15P, standard (US)
- 1 ea Manual Control, standard

ITEM B8.1 - ICE MACHINE (1 REQ'D)

Hoshizaki Model KM-350MAJ or Pre-Approved Equal Dimensions: 28(h) x 22(w) x 27.38(d)

Ice Maker, Cube-Style, 22"W, air-cooled, self-contained condenser, production capacity up to 489 lb/24 hours at 70°/50° (393 lb AHRI certified at 90°/70°), crescent cube style, stainless steel finish, R-404A refrigerant, 115v/60/1-ph, 9.05 amps, NSF, UL, ENERGY STAR®

- 1 ea Warranty: 3-Year parts & labor on entire machine
- 1 ea Warranty: 5-Year parts & labor on evaporator
- 1 ea Warranty: 5-Year parts on compressor & air-cooled condenser
- 1 ea Model B-500SF Ice Bin, 30"W, top-hinged front-opening door, 500-lb ice storage capacity, for top-mounted ice maker, stainless steel exterior, painted legs included, protected with H-GUARD Plus Antimicrobial Agent, ETL, ETL-Sanitation
- 1 ea Warranty: 3-Year parts & labor for bin
- 1 kt Model HS-2033 Top Kit, 8", ABS
- 1 ea Model H9320-51 Water Filtration System, single configuration, 18.4" H (manifold & cartridge)
- 1 ea Warranty: 1-Year on entire water filtration system & replaceable elements, standard
- 1 ea Model 9795-80 Pre-Filter System, E-10 Prefilter, NSF

ITEM B9.1 - WALK-IN COOLER/FREEZER (1 REQ'D)

Thermo-Kool Model WALK-IN

THERMO-KOOL Walk-in Cooler/Freezer or Pre-Approved Equal

26' 3" x 22' 10" x 8' 6" High

Insulation: 4" DURATHANE, all-urethane foamed-in-place (Class 1)

Exposed Exterior: Stainless Steel

Unexposed Exterior: Stucco Aluminum

Interior Walls: Stucco Aluminum

Interior Ceilings: White Stucco Aluminum

Interior Floors: 1/8" Aluminum Treadplate

Cooler, Freezer with Floor - recessed by 4"

(2) 34" x 78" Flush Mounted Entrance Door(s), with hardware, Pilot light & switch assembly, vapor proof light & dial thermometer. NSF LISTED

(2) Door(s) with (3) Hinges per door

(2) Kason # 1806 LED light fixture at door(s)

(2) Thermo-Kool TK4700 walk-in monitor system with TK4 panic switch, motion detector,

battery backups, dry contacts and thermostatically controlled heater wires

(2) 14" x 14" peep window w/ heated frame & glass

(2) 24"H 1/8" Aluminum Treadplate kickplates int & ext

(2) CCI Clear Vu vinyl swing door(s)

(2) Pressure relief vent(s)

(8) Kason 48" LED light fixture(s)

Ceiling & floor Splice

(2) Reinforce ceiling panels at coil locations

Enclosure panels

Trim

2 1/2 HP, Remote Pre Assembled Refrig. System Model RFO250E4SDANT 208-230/60/1 Medium Temperature, base, weather hood, winter controls, Scroll, Air-cooled, R448A (16.2 Compressor RLA) with RL6A161ADASC 115/60/1 coil (2.4 amps) with DualSpeed EC motor.

6 HP, Remote Pre Assembled Refrig. System Model RFO600L4SEB 208-230/60/3 LowTemperature, base, weather hood, winter controls, Scroll, Air-cooled, R448A, Std.Defrost Kit (19.6 Compressor RLA) with RL6E162DDASC 208-230/60/1 coil (2.0 fan amps, 19.2 heater amps) with Dual Speed EC motor.

Kitchen Equipment Contractor to erect walk-in cooler/freezer, hang lights and evaporator coils and make all electrical, plumbing, and refrigeration connections.

ITEM C1.0 - POT/PAN/UTENSIL WASHER (1 REQ'D)

Hobart Model PW20ER-2 or Pre-Approved Equal Dimensions: 89.11(h) x 58.26(w) x 37.2(d)

Advansys™ Ventless Pot/Pan/Utensil Washer with Energy Recovery, front loading with split door design, 480v/60/3, (20) pan capacity, over/under rotating arms, 2/4/6 minute adjustable timer, up to (13) racks/hour, includes: (2) flat grids, (2) tray racks & (1) flat bottom rack, pre-rinse spray hose, sanitizing with Sense-A-Temp™ 70° booster rise, internal condensing system, Complete Delime™ with Delime Notification, Auto Dispensing, and Booster Guard™, stainless steel construction, cULus, BISSC Certified, NSF, ENERGY STAR®, Free factory startup for installations within a 100 mile radius of a Hobart service office; installation beyond 100 miles will be charged at the quoted rate by the local Hobart service office

- 1 ea Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested. consult Factory.
- 1 ea Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA
- 4 ea Model DISHRAK-COM20 Combination Rack

ITEM D1.1 - VEGETABLE PREP SINK (1 REQ'D)

Titan Stainless Model 2C3024-2D30-14 or Pre-Approved Equal Dimensions: 43(h) x 110(w) x 36(d)

Sink, 2-compartments, 30"W x 24" front-to-back x 14" deep bowls, raised rolled edge, (2) 30" drainboards, stainless steel H-frame legs & adjustable bullet feet, 14/300 stainless steel construction, NSF

- 1 ea Model OPC Upcharge for One Piece Construction Design
- 2 ea Model LDB Lever Drain Bracket
- 3 ea Model OFH Overflow Hole
- 1 ea Model SKT-2 Skirt, one-piece, for 2 compartment sink, stainless steel construction
- 11 ft Model SD Sound Deadening (priced per linear foot)
- 2 ea Fisher Model 22209 DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, dual teflon seals, stainless steel ball, cast red brass body
- 1 ea Fisher Model 60801 Faucet, backsplash mount, 8" centers, 12" swing spout, lever handles with color coded indexes, 1/2" NPT male inlets, with EZ Install Adapters, stainless steel, ADA Compliant

- 1 ea Fisher Model 52965 Pre-Rinse Unit 8" backsplash mount, Add-on Faucet with 12" swing spit, with EZ-Install adapters, stainless steel
- 1 ea Fisher 10 year warranty against defects in materials or workmanship, standard

ITEM D2.1 - POT WASHING SINK (1 REQ'D)

Titan Stainless Model 207SLCB-30-14 or Pre-Approved Equal Dimensions: 41(h) x 144(w) x 30(d)

Work Table, 207"W x 30"D x 41"H, 14/300 stainless steel top, backsplash, legs, crossrails & adjustable bullet feet, NSF

- 1 ea Model ES Endsplash
- 18 ft Model RRE Raised Rolled Edge (priced per foot)
- 4 ea Model C-3024-12 Sink Bowl, fabricated, 30"W x 24" front-to-back x 12" deep bowl, 16/201 stainless steel construction
- 1 ea Model C-3024-10 Sink Bowl, fabricated, 30"W x 24" front-to-back x 10" deep bowl, 16/201 stainless steel construction
- 1 ea Model OPC Upcharge for One Piece Construction Design
- 1 ea Model SKT-4 Skirt, one-piece, for 4 compartment sink, stainless steel construction

- 4 ea Model LDB Lever Drain Bracket
- 4 ea Model OFH Overflow Hole
- 18 ft Model SD Sound Deadening (priced per linear foot)
- 4 ea Fisher Model 22209 DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, dual teflon seals, stainless steel ball, cast red brass body
- 1 ea Fisher Model 52965 Pre-Rinse Unit, 8" backsplash mount, Add-On-Faucet with 12" swing spout, with EZ-Install adapters, stainless steel
- 3 ea Fisher Model 60801 Faucet, backsplash mount, 8" centers, 12" swing spout, lever handles with color coded indexes, 1/2" NPT male inlets, with EZ Install Adapters, stainless steel, ADA Compliant
- 4 ea Fisher 10 year warranty against defects in materials or workmanship, standard

ITEM D3.1 - MEAT PREP SINK (1 REQ'D)

Titan Stainless Model 1C3024-2D30-14 or Pre-Approved Equal Dimensions: 43(h) x 84(w) x 36(d)

Sink, 1-compartment, 30"W x 24" front-to-back x 14" deep bowl, raised rolled edge, (2) 30" drainboards, stainless steel H-frame legs & adjustable bullet feet, 14/300 stainless steel construction, NSF

- 1 ea Model OPC Upcharge for One Piece Construction Design
- 1 ea Model LDB Lever Drain Bracket
- 1 ea Model OFH Overflow Hole
- 8 ft Model SD Sound Deadening (priced per linear foot)
- 1 ea Fisher Model 22209 DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, dual teflon seals, stainless steel ball, cast red brass body
- 1 ea Fisher Model 60801 Faucet, backsplash mount, 8" centers, 12" swing spout, lever handles with color coded indexes, 1/2" NPT male inlets, with EZ Install Adapters, stainless steel, ADA Compliant
- 1 ea Fisher 10 year warranty against defects in materials or workmanship, standard

ITEM E1.1 - 72 IN. COOK'S TABLE (1 REQ'D)

Titan Stainless Model 6SLU-30-14 or Pre-Approved Equal Dimensions: 36(h) x 72(w) x 30(d)

Work Table, 72"W x 30"D x 36"H, 14/300 stainless steel top, legs, undershelf & adjustable bullet feet, NSF

- 1 ea Model 6CPR-TM Pot Rack, table mount, circular, 72"W, (3) pot hooks per foot, stainless steel flat bar, NSF
- 6 ft Model SD Sound Deadening (priced per linear foot)

ITEM E3.1 - WORK TABLE (30" X 72") (7 REQ'D)

Titan Stainless Model 6SLU-30-14 or Pre-Approved Equal Dimensions: 36(h) x 72(w) x 30(d)

Work Table, 72"W x 30"D x 36"H, 14/300 stainless steel top, legs, undershelf & adjustable bullet feet, NSF

- 14 ea Model DS-2020 Drawer, 20"W x 20"D x 5"H, roller bearing slides & stainless steel drop in pan, stainless steel construction, NSF
- 42 ft Model SD Sound Deadening (priced per linear foot)

ITEM E3.2 - WORK TABLE (30" X 48") (1 REQ'D)

Titan Stainless Model 4SLU-30-14 or Pre-Approved Equal Dimensions: 36(h) x 48(w) x 30(d)

Work Table, 48"W x 30"D x 36"H, 14/300 stainless steel top, legs, undershelf & adjustable bullet feet, NSF

- 1 ea Model C4 Casters, 5"H, (2) with brake (set of 4)
- 4 ft Model SD Sound Deadening (priced per linear foot)

ITEM E6.1 - RECEIVING TABLE (30" X 72") (4 REQ'D)

Titan Stainless Model 6SLCB-30-14 or Pre-Approved Equal Dimensions: 41(h) x 72(w) x 30(d)

Work Table, 72"W x 30"D x 41"H, 14/300 stainless steel top, backsplash, legs, crossrails & adjustable bullet feet, NSF

- 24 ft Model SD Sound Deadening (priced per linear foot)

ITEM F2.1 - VERTICAL CUTTER/MIXER (1 REQ'D)

Hobart Model HCM450+BUILDUP or Pre-Approved Equal Dimensions: 62.5(h) x 36.13(w) x 21.5(d)

Hobart Cutter Mixer with 45 qt capacity stainless steel bowl, a 5 hp motor, see-through high impact plastic lid, removable mixing baffle arm includes built in scraper, tilts 90° for product removal, three modes of operation; jog, run, or timed (5 minute adjustable timer), electric interlocks prevent operation when the lid is unlatched or the bowl is tilted, strainer basket included, two agitators included, cut-mix blade has two stainless steel cutting blades for cutting & chopping, knead-mix attachment has two plastic blades & pulls, stretches, & mixes products, includes 6' power cord, UL, NSF

- 1 ea Standard warranty: 1-Year parts, labor & travel time during normal working hours within the USA
- 1 ea Hobart Care Unlimited: M-F, 8am - 5pm, weekday coverage for all calls, unlimited number of calls, (1) business day response for emergency calls, (3) business day response for non-emergency calls (2nd year extended warranty preference) (NET)
- 1 ea Model HCM450-3 460/60/3 (requires 20 amp service, 11 amps drawn); Cutter Mixer; includes Cut-Mix attachment, Knead-Mix attachment, Strainer Basket, & Mixing Baffle arm; does not include casters, US/EXPORT configuration

ITEM G3.2 - TILTING SKILLET - 30 GALLON (ELECT) (1 REQ'D)

Vulcan Model VE30 or Pre-Approved Equal Dimensions: 40.5(h) x 36(w) x 35.5(d)
Braising Pan, electric, 30-gallon capacity, 12 kW FastBatch™ embedded heating technology, 36" wide open base, manual tilt, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, pan holder, spring assist cover with drip edge, water tight solid state controls, includes L faucet bracket, 12" stainless steel legs with adjustable flanged feet, cULus, UL EPH Classified

- 1 ea 1 year limited parts & labor warranty, standard
- 1 ea K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation
- 1 ea 480v/60/3-ph, 12 kW, 14.0 amps, direct wire
- 1 ea Model CORDPLG5P480 CORD & plug set (rated to 480v/3ph - 30 amp), CABLE 8/4 90C UL SO, SEO, SOW OR SEOW, 7'7": STRAIGHT PLUG HBL2731 NEMA L16-30P
- 1 ea Model DBPTYTS WSHDWN DOUBLE Pantry Deck Mount Faucet, with backflow preventer, 16" add-on faucet, washdown hose, wall hook, NSF & Lead Reduction Compliant (Note: water connection required)
- 1 ea Model BPD0V-1 2" draw-off valve, left front straight with strainer (pan support not available on 30-gallon)
- 1 ea Motor driven pan lift

ITEM G3.3 - TILTING SKILLET - 40 GALLON (ELECT) (1 REQ'D)

Vulcan Model VE40 or Pre-Approved Equal Dimensions: 40.5(h) x 46(w) x 35.5(d)
Braising Pan, electric, 40-gallon capacity, 16 kW FastBatch™ embedded heating technology, 46" wide open base, manual tilt, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, water tight solid state controls, includes L faucet bracket, 12" stainless steel legs with adjustable flanged feet, cULus, UL EPH Classified

- 1 ea 1 year limited parts & labor warranty, standard
- 1 ea K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation
- 1 ea 480v/60/3-ph, 16 kW, 20.0 amps, direct wire
- 1 ea Model CORDPLG5P480 CORD & plug set (rated to 480v/3ph - 30 amp),

- CABLE 8/4 90C UL SO, SEO, SOW OR SEOW, 7'7": STRAIGHT PLUG
HBL2731 NEMA L16-30P
- 1 ea Model DBPTYTS WSHDWN DOUBLE Pantry Deck Mount Faucet, with backflow preventer, 16" add-on faucet, washdown hose, wall hook, NSF & Lead Reduction Compliant (Note: water connection required)
 - 1 ea Model BPDOV-1 2" draw-off valve, left front straight with strainer (pan support not available on 30-gallon)
 - 1 ea Motor driven pan lift

ITEM G4.1 - DOUBLE CONVECTION OVEN, (ELECT) (1 REQ'D)

Vulcan Model VC44ED or Pre-Approved Equal Dimensions: 70(h) x 40(w) x 42.25(d) Convection Oven, electric, double-deck, standard depth, solid state controls, temperature range 150° to 500°F, 60 minute timer with audible alarm per oven, oven cool switch for rapid cool down, independently operated stainless steel doors with double pane windows, porcelain enamel on steel oven interiors, (5) nickel plated racks per oven, stainless steel front, top, sides & 8"H legs, (2) 1/2 HP two speed oven blower-motors, 12 kW each section, NSF, cUL, UL, ENERGY STAR®

- 1 ea 1 year limited parts & labor warranty, standard
- 1 ea K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation
- 2 ea (2) 480v/60/3-ph, 30 amps total, priced per oven -
- 2 ea Simultaneous doors, both ovens
- 2 ea Model ENCLSUR-SSBACK Stainless steel rear enclosure (per section)

ITEM G7.1 - COMBI OVEN STEAMER (ELECT) (3 REQ'D)

UNOX USA Model XAVC-10FS-HPRM Dimensions: 45.75(h) x 33.88(w) x 38.06(d)

ChefTop MIND.Maps™ Plus Combi Oven/Steam Oven is an electric countertop oven that combines heat, hot air flow and steam. (10) 18" x 26" full size sheet or (20) hotel size pan capacity, MIND.Maps™ technology, programmable menu, 2-11/16" shelf spacing, glass door, right to left door opening, stainless steel interior & exterior, WIFI/USB for data transfer to HACCP software, cMETus, NSF, ENERGY STAR® (cooking chamber built from 316L stainless steel), The water line to connect from oven to ¾" mpt water connection with in three feet of water placement is included. Ovens come standard with rack slides for sheet pans. Or Pre-Approved Equal

- 1 ea Model INSTALL FORM End User Data & Installation Confirmation Form
- 1 ea 2 Year parts and 1 year labor warranty standard
- 3 ea Model LL4-2 Long.Life 4 years warranty/10,000 working hours on parts and 2 years labor
- 3 ea 480v/60/3-ph, 40 amps, 33.0 kW, No cord & plug, standard
- 3 ea Model XUC003 Installation Kit for ChefTop MIND.Maps™ Plus, includes water drain fittings & U-trap, for single ovens (Installation kit parts are included in stacking kit)
- 3 ea It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested (Free Chlorine, Chloramine, TDS (Total Dissolved Solids), Silica, pH, TH (Total Hardness), Chlorides & Alkalinity) & if required, provide a means of water treatment that would meet the minimum requirements of the manufacturer's water quality standards as outlined on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components & VOID the original equipment manufacturer's warranty
- 3 ea Model XHC012 UNOX.Finest Filtering System, reduces carbonate hardness of water, ChefTouch™ monitors water consumption and notifies user to replace cartridge
- 3 ea Model INSTALL-WF Install Unox Finest/Pentair® Base
- 6 cs Model DB1015A0 UNOX Detergent & Rinse Plus, (10) 1 liter tanks, double concentrate, cleaning chemicals for Rotor. Klean™ (There is a hazardous shipping charge for detergents)
- 3 ea Model XEC019 Enhanced buzzer to indicate the end of the cooking
- 3 ea Model XWARC-00EF-M Intermediate Open Stand for ChefTop MIND.Maps™ Plus, compatible with XAVC-10FS & XAVC-06FS models (WxDxH) 33 3/16" x 28 1/8" x 18 1/4"
- 18 ea Model GRP560 CHROMO.GRID, 18"x26", stainless steel
- 18 ea Model GRP575 "STEAM&FRY" Basket, 18"x26", stainless steel, ideal for Steamed Vegetables, French Fries, Pre-Fried items, Sous Vide Cooking

ITEM G8.1 - MICROWAVE OVEN (1 REQ'D)

Panasonic Model NE-12521 or Pre-Approved Equal Dimensions: 13.17(h) x 16.63(w) x 20(d)

PRO1 Commercial Microwave Oven, 1200 Watts, 0.6 cu. ft. capacity, compact, (15) power levels, 5-stage cooking, 30 program memory capacity, self-diagnostics, oven cycle counter, LCD digital display with countdown, see-thru left hinged door, programmable lock, stackable, LED interior light, 120v/60/1-ph, 17.3 amps, cord, NEMA 5-20P, cULus, NSF

- 1 ea 1 year parts & labor warranty and 3 year magnetron warranty (labor for

magnetron replacement is not covered in years 2 and 3)

ITEM H1.1 - COOLER/FREEZER SHELVING 24" (40 INDIVIDUAL SHELVES REQ'D)

Metro Model 2442NK3 or Pre-Approved Equal Dimensions: 42(w) x 24(d)
Quick Ship - Super Erecta® Shelf, wire, 42"W x 24"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF

40 ea Model 74PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

ITEM H1.2 - COOLER/FREEZER SHELVING 18" (112 INDIVIDUAL SHELVES REQ'D)

Metro Model 1842NK3 or Pre-Approved Equal Dimensions: 42(w) x 18(d)
Quick Ship - Super Erecta® Shelf, wire, 42"W x 18"D, Metroseal™ Green epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included in each carton, NSF

112 ea Model 74PK3 Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 Green epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

ITEM H2.1 - 24 " FOOD STORAGE SHELVING (20 INDIVIDUAL SHELVES REQ'D)

Metro Model 2442BR or Pre-Approved Equal Dimensions: 42(w) x 24(d)
Super Erecta® Shelf, wire, 42"W x 24"D, Brite (zinc) finish, plastic split sleeves are included in each carton, NSF

20 ea Model 86P Quick Ship - Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", chrome finish

ITEM H2.2 - 18" FOOD STORAGE SHELVING (52 INDIVIDUAL SHELVES REQ'D)

Metro Model 1842BR or Pre-Approved Equal Dimensions: 42(w) x 18(d)
Quick Ship - Super Erecta® Shelf, wire, 42"W x 18"D, Brite (zinc) finish, plastic split sleeves are included in each carton, NSF

52 ea Model 86P Quick Ship - Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", chrome finish

ITEM H2.3 - CHEMICAL STORAGE SHELVING (2 REQ'D)

Choice Equipment Model SU10-3020-4-TB or Pre-Approved Equal Dimensions: 72(h) x 30(w) x 20(d)
Shelving Unit, T-bar, 30"W x 20"D x 72"H, (4) fixed shelves, 1500 lb. capacity per shelf, fully welded aluminum construction, NSF, Made in USA

ITEM H4.1 - MOBILE DUNNAGE RACK (8 REQ'D)

Choice Equipment Model SU31-362412-C or Pre-Approved Equal Dimensions: 12(h) x 36(w) x 24(d)

Heavy Duty Dunnage Rack, 36"W x 24"D x 12"H, channel, 3000 lbs. capacity, 1-1/2" x 1-3/4" rectangular tubular frame, fully welded aluminum construction, fully welded leg caps, NSF, Made in USA

8 ea 2 year warranty on material & workmanship, 1 year on wheels & casters, standard

ITEM H7.1.A - WIRE WALL SHELF (4'-0") (1 REQ'D)

Titan Stainless Model SWSTS or Pre-Approved Equal

10" Wide x 4' length as indicated , 14 ga., stainless steel. 14 ga. stainless steel brackets welded to shelf at max 36" o.c.

ITEM H7.1B - WIRE WALL SHELF (11'-6") (1 REQ'D)

Titan Stainless Model SWSTS or Pre-Approved Equal

10" Wide x 11' 6" length as indicated , 14 ga., stainless steel. 14 ga. stainless steel brackets welded to shelf at max 36" o.c.

ITEM J1.1 - UTILITY CART (1 REQ'D)

Rubbermaid Commercial Products Model FG9T6700BLA or Pre-Approved Equal Dimensions: 27.38(h) x 40.25(w) x 25.63(d)

Utility Cart, 40-1/4"L x 25-5/8"W x 27-3/8"H, 500 lb. capacity, (2) shelves, open base, polyethylene exterior, (2) fixed and (2) swivel 4" casters, assembly required, black, Made in USA

ITEM J1.2 - UTILITY CART (12 REQ'D)

Rubbermaid Commercial Products Model FG409100BLA or Pre-Approved Equal Dimensions: 37.81(h) x 40.63(w) x 20(d)
Xtra™ Utility Cart, 40-5/8"L x 20"W x 37-13/16"H, (3) shelves, 100 lb. capacity per shelf, open sided, (4) 4" swivel casters, assembly required, black, Made in USA (CANNOT BREAK CASE)

ITEM J1.3 - UNIVERSAL PAN RACKS (8 REQ'D)

Choice Equipment Model PR22-A-1818-64-HD or Pre-Approved Equal Dimensions: 64(h) x 21(w) x 26(d)
Heavy Duty Universal Pan Rack, 64"H, refrigerator size, end load, (18) pan capacity with 3-1/4" wide universal slides, for 18" x 26" pans & 12" x 20" steam table pans, 3" spacing, (4) all swivel 5" polyurethane casters with full thread guard, fully welded aluminum construction, NSF, Made in USA.

8 ea 2 year warranty on material & workmanship, 1 year on wheels & casters, standard

ITEM J1.4 - MOBILE TRAY DRYING RACK (1 REQ'D)

Metro Model PR48VX4 or Pre-Approved Equal Dimensions: 68(h) x 48(w) x 24(d)
MetroMax® i Mobile Drying Rack Unit, 48"W x 24"D x 68"H, 4-tier, includes: (4) shelves, (4) 63" mobile posts, (2) cutting board/tray drying racks, (2) pan racks, (4) polymer swivel casters (2 with brakes), built in Microban® antimicrobial product protection, NSF

1 pk Model X6PEG-8PK Sorting/Drying Pegs, 6", for MetroMax grid shelving, NSF (pack of 8)

ITEM J1.5 - MOBILE TRAY DRYING RACK (1 REQ'D)

Metro Model PR48VX4 MODLRSP or Pre-Approved Equal Dimensions: 68(h) x 48(w) x 24(d)

MetroMax® i Mobile Drying Rack Unit, 48"W x 24"D x 68"H, 4-tier, includes: (4) shelves, (4) 63" mobile posts, (4) cutting board/tray drying racks, (4) polymer swivel casters (2 with brakes), built in Microban® antimicrobial product protection, NSF

1 pk Model X6PEG-8PK Sorting/Drying Pegs, 6", for MetroMax grid shelving, NSF (pack of 8)

ITEM J1.6 - MOBILE TRAY DRYING RACK (1 REQ'D)

Metro Model PR48VX4 MOD DROPIN or Pre-Approved Equal Dimensions: 68(h) x 48(w) x 24(d)

MetroMax® i Mobile Drying Rack Unit, 48"W x 24"D x 68"H, 4-tier, includes: (4) shelves, (4) 63" mobile posts, (2) Drop ins, MAX DR88-S (2) pan racks, (4) polymer swivel casters (2 with brakes), built in Microban® antimicrobial product protection, NSF

1 pk Model X6PEG-8PK Sorting/Drying Pegs, 6", for MetroMax grid shelving, NSF (pack of 8)

ITEM M2.1 - HOSE REEL (6 REQ'D)

T&S Brass Model B-1400 or Pre-Approved Equal reel, enclosed automatic stop and retraction type. Hose 35' long 3/8" ID. B-1420 quick connect squeeze valve. B-1422 jet spray. B-1423 Fan spray. B-1424 hook nozzle. B964 Vacuum breaker. RK-2 shut off valve. B-513 mixing valve. C-CVV 1/2" horizontal check valve. Watts 7U backflow preventer.

ITEM M3.1A - DRAIN TROUGH (1 REQ'D)

Titan Stainless Model 40FLT-21-Fiberglass or Pre-Approved Equal Dimensions: 7(h) x 48(w) x 24(d)

Floor Trough, 40"W x 21"D, Fiberglass grate & removable basket, 14/300 stainless steel construction, NSF

4 ft Model AS Flange, anti-splash (priced per foot)

ITEM M3.1B - DRAIN TROUGH (1 REQ'D)

Titan Stainless Model 104FLT-24-Fiberglass or Pre-Approved Equal Dimensions: 7(h)
x 108(w) x 24(d)
Floor Trough, 104"W x 24"D, fiberglass grate & removable basket, 14/300 stainless steel
construction, NSF

9 ft Model AS Flange, anti-splash (priced per foot)

ITEM M4.1 - S.S. TRAY SLIDE (1 REQ'D)

Titan Stainless Model TSTS or Pre-Approved Equal
12" wide x length indicated. 14 ga. stainless steel with 3 inverted "V" grooves. Turn
down 90 degrees edges 1 1/2". Fabricate 90 degree returns at ends of runs where
indicated , without inverted "V" grooves. weld, grind , and polish all corners and splices.

ITEM M6.1A - STAINLESS STEEL RAILING SYSTEM (4 REQ'D)

Titan Stainless Model DGR-216-1 or Pre-Approved Equal Dimensions: 42(h)
x 144(w) x 1.63(d)

ITEM M6.1B - STAINLESS STEEL RAILING SYSTEM (1 REQ'D)

Titan Stainless Model DGR-288-1 or Pre-Approved Equal Dimensions: 42(h)
x 144(w) x 1.63(d)

ITEM M7.0 - 30 INCH CONDIMENT CART (4 REQ'D)

Titan Stainless Model CCTSS-ECS or Pre-Approved Equal
Custom Table Cabinet, 30"W x 30" x 12" High, 14/300 stainless steel flat top, cabinet
base with hinged doors, middle shelf, stainless steel legs & adjustable bullet feet, 18/430
stainless steel body, NSF

- 4 ea 12" Working Height -
- 4 ea Custom s/s Handle Constructed of s/s Rod -
- 16 ea Table Cut, large (16" x 16" or more)
- 12 ea Table Cut, small, up to 16" x 16"
- 4 ea Double Shelf, cantilevered, 30"W x 24"D, 2" rear up turn, 16/300 stainless steel
construction, NSF
- 4 ea *** Pans Provided by Others ***
- 4 ea C4 Casters, 5"H, (2) with brake (set of 4)