Specifications: Dr. Cash Servig Line

09/17/2025

Provide quote for Preferred Specification or Approved Equal.
Although the District does not restrict, by use of a brand name, it does have certain features which seem desirable. Vendors bidding/proposing other than items listed will submit those items as alternates to the specified item explaining on the bid/proposal price sheet where it does not meet specifications. Complete specifications, literature describing alternate products and requested sample information MUST be attached to the bid/proposal price sheet on each item bid/proposed. The district reserves the right to make final decisions as to comparable items. Be very certain that items bid/proposed and delivered are EQUAL to items listed. Materials which are not equal will be returned to the supplier, transportation charges collect.

Scope of Work:

- KEC is required to visit and review jobsite before bidding.
- Awarded KEC to remove existing equipment to be replaced and dispose of off campus property in accordance with all codes and requirements.
- KECs are responsible to verify all quantities, measurements, direction of hinging, voltages, and utility specifications based on specifications and drawings.
- By submitting a bid, the KEC/KEC affirms that they have carefully examined all the relevant materials to include but not limited to, specifications, bidding requirements, site conditions, drawings and is fully accountable of the requirements for carrying out the work to include reasonably inferred items or work.
- Awarded KEC to correspond with district on lead times, coordinate removal of existing equipment, installation dates, and completion of project.
- KEC will handle all potential electrical upgrades needed systems to include line disconnect switches, convenience outlets, outlet boxes, wiring, conduit, control panels, fuse boxes, or other electrical requirements not expressly noted in these specifications.
- KEC required to have electrical upgrades finished before Installation.
- KEC is responsible to have all final electrical and plumbing connections made by a licensed and bonded sub-contractor.
- KEC or KEC subcontractors are required to provide all necessary permits and approvals required by city, county, or state by code.

Factory Delivery and Onsite Assembly

- Serving Counter shall include manufacturer delivery and assembly.
- Factory will deliver the quoted counter(s), uncrate, bring inside building, set in place, complete all field welds and joints, complete all final assembly, and level.
- This includes one (1) Manufacturer site visit for dimensioning and field coordination.

Equipment:

SERVING COUNTER
Manufacturer: CounterCraft Model No. SCOL-108

Continuous piece 'fully enclosed base' style construction with utility chase within counter. All electrical conduit to be located within utility chase as required. Utility chase to be fully accessible from operator side of counter with electrical to be located removable stainless steel panels.Serving Counter to be certified using Underwriters Laboratory (UL) Assembly Listing E253182 and must comply with UL 197 and NSF/Ansi Standard.

- Counters must be UL labeled per the manufacturer.
- CounterCraft Connected Control System powered by Duke Sous Chef Technology.
- Touchscreen digital controls with secure Bluetooth Mesh connectivity. All compatible appliances are controllable from the touchscreen control and/or the Duke Sous Chef Mobile application.
- Corian counter top with eased edges, located at 30" a.f.f.
- Corian trayslide ½" thick with 3-1/2" turndown, with three (3) stainless steel halfrounded runners. Located at 28" a.f.f.
- Installation is backed by a 5-year warranty on all corian countertops against cracks or breakage due to thermal or installation related stress.
- One (1) lot LED front panel down-lighting, remote on/off switch, optimized for use with CounterCraft Connected Control System.
- Counter front to consist of removable plastic laminate clad millwork decor panels, stainless steel body reveal between panels. Color selection by San Benito ISD.
- Fully welded angle iron frame utilizing 1.5" x 1.5" x 1/8" galvanized angle. Welds to be ground smooth and sprayed with silver enamel paint. Angle Iron to be framed around each cutout for drop-in-equipment. Angle iron to run front-to-back and at each mullion. 1/2" sound deadening tape to be applied to top of angle iron frame prior to installation of countertop.
- All stainless steel fabrication to be fully welded. Butt or knuckle joints will not be accepted.
- Stainless steel internal shelving compartments, fully enclosed back, sides, and top. Removable rear access panels, removable top panel, coved corners All internal stainless steel fabrication to be fully welded.
- All electrical to be interconnected to load center. Electrical to be located in electrical conduit pipe, flex conduit to be kept to a minimum. Exposed flex conduit will not be accepted. All wiring to be numbered at all junctions, per circuit. Wiring diagram to be provided at each load center door. All receptacles mounted in the counter to be recess mounted and labeled.
- Electrical to accommodate POS system. Provide data lines as required for POS system.
- One (1) lot custom CounterCraft Kias style breath guards with fixed glass, optimized for use with CounterCraft Connected Control System, stainless steel 1.25" square posts with #8 high polish accents, posts extend through the top securing to angle iron frame within counter body, 3/8" tempered glass front panel and serving shelf, glass to have high polish profiled edges with rounded corners dual tier over hot food and cold food section, includes LED lights, NSF compliant.
- One (1) each drop-in Glass HotFrost Overshelf, optimized for use with
- CounterCraft Connected Control System, HOT APPLICATION ONLY, recessed for use with two (2) 18x26 sheet pans, all stainless steel construction, unit located in glass intermediate shelf of breath guard per plans. Slanted 5° towards customer.
- One (1) each drop-in HotFrost shelf, optimized for use with CounterCraft
- Connected Control System, HOT APPLICATION ONLY, recessed for use with two (2) 18x26 sheet pans, all stainless steel construction. Slanted 5° towards customer.
- One (1) each drop-in HotFrost shelf, optimized for use with CounterCraft Connected Control System, FROST APPLICATION ONLY, recessed for use with one (1) 18x26 sheet pans, all stainless steel construction. Slanted 5° towards customer.
- One (1) dedicated electrical outlets for refrigerated merchandiser, recessed in end panels. Refrigerated merchandiser provided by others.

- One (1) convenience outlet mounted in counter apron on operator's side.
- Stainless steel legs with adjustable bullet feet.
- No kickplates required.
- CounterCraft delivery and onsite assembly services required.

SERVING COUNTER
Manufacturer: CounterCraft Model No. SCOL-108

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- Corian trayslide ½” thick with 3-1/2” turndown, with three (3) stainless steel halfrounded runners. Located at 28" a.f.f.
- Installation is backed by a 5-year warranty on all corian countertops against cracks or breakage due to thermal or installation related stress.
- One (1) lot LED front panel down-lighting, remote on/off switch, optimized for use with CounterCraft Connected Control System.
- Counter front to consist of removable plastic laminate clad millwork decor panels, stainless steel body reveal between panels. Color selection by San Benito ISD.
- Fully welded angle iron frame utilizing 1.5" x 1.5” x 1/8" galvanized angle. Weldsto be ground smooth and sprayed with silver enamel paint. Angle Iron to be framed around each cutout for drop-in-equipment. Angle iron to run front-to-back and ateach mullion. 1/2" sound deadening tape to be applied to top of angle iron frame prior to installation of countertop.
- All stainless steel fabrication to be fully welded. Butt or knuckle joints will not be accepted.
- Stainless steel internal shelving compartments, fully enclosed back, sides, and top. Removable rear access panels, removable top panel, coved corners All internal stainless steel fabrication to be fully welded.
- All electrical to be interconnected to load center. Electrical to be located in electrical conduit pipe, flex conduit to be kept to a minimum. Exposed flex conduit will not be accepted. All wiring to be numbered at all junctions, per circuit. Wiring diagram to be provided at each load center door. All receptacles mounted in the counter to be recess mounted and labeled.
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- One (1) each drop-in Glass HotFrost Overshelf, optimized for use withCounterCraft Connected Control System, HOT APPLICATION ONLY, recessed for usewith two (2) 18x26 sheet pans, all stainless steel construction, unit located in glass intermediate shelf of breath guard per plans. Slanted 5° towards customer.
- One (1) each drop-in HotFrost shelf, optimized for use with CounterCraft Connected Control System, HOT APPLICATION ONLY, recessed for use with two (2) 18x26 sheet pans, all stainless steel construction. Slanted 5° towards customer.

- One (1) each drop-in HotFrost shelf, optimized for use with CounterCraft Connected Control System, FROST APPLICATION ONLY, recessed for use with one (1) 18x26 sheet pans, all stainless steel construction. Slanted 5° towards customer.
- One (1) dedicated electrical outlets for refrigerated merchandiser, recessed in end panels. Refrigerated merchandiser provided by others.
- One (1) convenience outlet mounted in counter apron on operator's side.
- Stainless steel legs with adjustable bullet feet.
- No kickplates required.
- CounterCraft delivery and onsite assembly services required.

TRAY / UTENSIL COUNTER
Manfacturer: CounterCraft Model No. SCSL-48

Continuous piece 'fully enclosed base' style construction with utility chase within counter. All electrical conduit to be located within utility chase as required. Utility chase to be fully accessible from operator side of counter with electrical to be located removable stainless steel panels. Serving Counter to be certified using Underwriters Laboratory (UL) Assembly Listing E253182 and must comply with UL 197 and NSF/Ansi Standard.

- Counters must be UL labeled per the manufacturer.
- CounterCraft Connected Control System powered by Duke Sous Chef Technology. Touchscreen digital controls with secure Bluetooth Mesh connectivity. All compatible appliances are controllable from the touchscreen control and/or the Duke Sous Chef Mobile application.
- Corian counter top with eased edges, located at 30" a.f.f.
- Corian trayslide ½" thick with 3-1/2" turndown, with three (3) stainless steel halfrounded runners. Located at 28" a.f.f.
- One (1) lot LED front panel down-lighting, remote on/off switch, optimized for use with CounterCraft Connected Control System. Counter front to consist of removable plastic laminate clad millwork decor panels, stainless steel body reveal between panels. Color selection by San Benito ISD.
- Fully welded angle iron frame utilizing 1.5" x 1.5" x 1/8" galvanized angle. Welds to be ground smooth and sprayed with silver enamel paint. Angle Iron to be framed around each cutout for drop-in-equipment. Angle iron to run front-to-back and at each mullion. 1/2" sound deadening tape to be applied to top of angle iron frame prior to installation of countertop.
- All stainless steel fabrication to be fully welded. Butt or knuckle joints will not be accepted.
- Tops must be fully re-grained for a consistent appearance. All radius edges of turn down to have a minimum 3/8" #8 finish.
- Stainless steel internal shelving compartments, fully enclosed back, sides, and top. Removable rear access panels, removable top panel, coved corners All internal stainless steel fabrication to be fully welded.
- All electrical pre-wired to single point connection.
- Two (2) 1/2 long, 6" deep stainless steel pans recessed in trayslide. Size and shape per plan.
- Tray stack to house trays. Size and shape per plan.
- Stainless steel legs with adjustable bullet feet.
- No kickplates required.
- CounterCraft delivery and onsite assembly services required.

TRAY / UTENSIL COUNTER
Manufacturer: CounterCraft Model No. SCSL-48

Continuous piece 'fully enclosed base' style construction with utility chase within counter. All electrical conduit to be located within utility chase as required. Utility chase to be fully accessible from operator side of counter with electrical to be located removable stainless steel panels. Serving Counter to be certified using Underwriters Laboratory (UL) Assembly Listing E253182 and must comply with UL 197 and NSF/Ansi Standard.

- Counters must be UL labeled per the manufacturer.
- CounterCraft Connected Control System powered by Duke Sous Chef Technology. Touchscreen digital controls with secure Bluetooth Mesh connectivity. All compatible appliances are controllable from the touchscreen control and/or the Duke Sous Chef Mobile application.
- Corian counter top with eased edges, located at 30" a.f.f.
- Corian trayslide ½" thick with 3-1/2" turndown, with three (3) stainless steel halfrounded runners. Located at 28" a.f.f.
- One (1) lot LED front panel down-lighting, remote on/off switch, optimized for use with CounterCraft Connected Control System. Counter front to consist of removable plastic laminate clad millwork decor panels, stainless steel body reveal between panels. Color selection by San Benito ISD.
- Fully welded angle iron frame utilizing 1.5" x 1.5" x 1/8" galvanized angle. Welds to be ground smooth and sprayed with silver enamel paint. Angle Iron to be framed around each cutout for drop-in-equipment. Angle iron to run front-to-back and at each mullion. 1/2" sound deadening tape to be applied to top of angle iron frame prior to installation of countertop.
- All stainless steel fabrication to be fully welded. Butt or knuckle joints will not be accepted.
- Tops must be fully re-grained for a consistent appearance. All radius edges of turn down to have a minimum 3/8" #8 finish.
- Stainless steel internal shelving compartments, fully enclosed back, sides, and top. Removable rear access panels, removable top panel, coved corners All internal stainless steel fabrication to be fully welded.
- All electrical pre-wired to single point connection.
- Two (2) 1/2 long, 6" deep stainless steel pans recessed in trayslide. Size and shapeper plan.
- Tray stack to house trays. Size and shape per plan.
- Stainless steel legs with adjustable bullet feet.
- No kickplates required.
- CounterCraft delivery and onsite assembly services required.

CASHIER COUNTER
Manufacturer: CounterCraft Model No. CCSL-60-MOD

Modular piece 'fully enclosed base' style construction. Serving Counter to be certified using Underwriters Laboratory (UL) Assembly Listing E253182 and must comply with UL 197 and NSF/Ansi Standard.

- Counters must be UL labeled per the manufacturer.
- CounterCraft Connected Control System powered by Duke Sous Chef Technology. Touchscreen digital controls with secure Bluetooth Mesh connectivity. All compatible appliances are controllable from the touchscreen control and/or the Duke Sous Chef Mobile application.
- Corian counter top with eased edges, located at 34" a.f.f.
- Corian trayslide ½" thick with 3-1/2" turndown, with three (3) stainless steel halfrounded runners. Located at 28" a.f.f.
- One (1) lot LED front panel down-lighting, remote on/off switch, optimized for usewith CounterCraft Connected Control System. Counter front to consist of removable plastic laminate clad millwork decor panels, stainless steel body reveal between panels. Color selection by San Benito ISD.
- Fully welded angle iron frame utilizing 1.5" x 1.5" x 1/8" galvanized angle. Welds to be ground smooth and sprayed with silver enamel paint. Angle Iron to be framed around each cutout for drop-in-equipment. Angle iron to run front-to-back and at each mullion. 1/2" sound deadening tape to be applied to top of angle iron frame prior to installation of countertop.
- All stainless steel fabrication to be fully welded. Butt or knuckle joints will not be accepted.
- Tops must be fully re-grained for a consistent appearance. All radius edges of turn down to have a minimum 3/8" #8 finish.
- Stainless steel internal shelving compartments, fully enclosed back, sides, and top. Removable rear access panels, removable top panel, coved corners All internal stainless steel fabrication to be fully welded.

- All electrical pre-wired to single point connection.
- Electrical to accommodate POS system. Provide data lines as required for POS system.
- Two (2) 1/2 long, 6" deep stainless steel pans recessed in trayslide. Size and shape per plan.
- Integral cashier station with locking cash drawer or utility drawer.
- Heavy duty swivel casters with brakes.
- No kickplates required.
- CounterCraft delivery and onsite assembly services required.

ITEM - OPEN DISPLAY MERCHANDISER (1 REQ'D)
RPI Industries Model SCAS48R-II-PD Dimensions: 78(h) x 48(w) x 32(d)
Olympus II Porte Cachee™ Air Screen Display Case, 48" W x 78" H, with (2) front sliding-hinged pocket doors, self-contained base mounted refrigeration, lift out black louvered air grill, electronic digital control, defrost termination, digital temperature display, square top canopy with LED light, (4) adjustable stainless steel shelves with LED lights, removable stainless steel deck, perforated back panel, brushed stainless steel interior ends, laminated exterior, floor drain required, 1 hp, cETLus, UL, ETL-Sanitation, NSF 7, NSF STD 7, DOE 2017 Compliant
1 ea NOTE: Some options may change electrical requirements
1 ea NOTE: Minimum door clearance for this unit is 36"
1 ea 1 year parts & labor warranty, standard
1 ea Self-contained refrigeration, standard
1 ea 5 year compressor warranty (for self-contained units only)
1 ea NOTE: A 24" Minimum unobstructed free air space above unit / header panel required for proper ventilation
1 ea 115/208-230V/60/1-ph, 11.3 amps, NEMA L14-30P, 8 ft cord
1 ea Rear access doors, see-through sliding
1 ea Exterior Finish: Formica standard grade plastic laminate, must specify number & color
1 ea Air Grill Finish: Black aluminum, standard
1 ea Condensate evaporation pan
1 ea Casters

ITEM - INSTALLATION
ProKitchen Installation, LLC (PKI).
All installation work associated with this project shall be carried out in strict accordance with the specifications provided above herein and in compliance with all applicable codes, regulations, and manufacturer requirements. The installation shall be performed exclusively by **PKI ProKitchen Installations, LLC**, a qualified and experienced contractor specializing in the professional installation of commercial kitchen equipment.