

SECTION 11 40 00
KITCHEN EQUIPMENT

PART 1 – GENERAL

1.01 SCOPE

- A. Include the work specified, shown or reasonably inferred as part of the foodservice equipment. Portions of the work may be subcontracted to those qualified to do the work as required by jurisdictional trade agreements and restrictions.
- B. Kitchen equipment furnished and installed by the Foodservice Contractor In the base bid.
- C. Provide itemized pricing providing both each pricing and total pricing for every item specified with a bid grand total.

1.02 RELATED SECTIONS

- A. Division 15 – Mechanical rough-ins, inter-connections of the equipment as required and final connections.
- B. Division 16 – Electrical rough-ins, inter-connections of the equipment as required and final connections.

1.03 QUALITY ASSURANCE

- A. All equipment and associated work must comply with all applicable laws, statutes, building codes and regulations of public authorities and comply with the following:
 - a. NSF (National Sanitation Foundation). All the equipment must bear the NSF label.
 - b. NEC (National electric Code).
 - c. UL (Underwriter’s Laboratories, Inc.).
 - d. AGA (American Gas Association Laboratories).
 - e. NFPA (National Fire Protection Association).
- B. The following are approved fabricators for providing the fabricated food service equipment:

Jero Manufacturing, Inc.
5117 South 100th East Avenue
Tulsa, Oklahoma 74115

Stainless Innovations
1110 Carnall
Fort Smith, Arkansas 72901

1.04 SUBSTITUTIONS

- A. Equipment items and the components specified are intended to be the basis of the bid. All other manufactures, including manufactures which may be listed as “alternates” or “approved equals” must conform with the specifications, size, accessories, etc. of the original manufacture specified.
- B. Proposed substitutions will be substituted no later then fourteen (14) days prior to the bid date. Submit the proposed substitutions with the manufactures specification or catalog sheets, shop drawings, etc. indicating all modifications required to conform to the specified items.

- C. Approved substitutions will be addressed in an addendum(s). Approved substitutions will be noted on the bid form as a substitution. All costs and fees for any design and engineering services required to make adjustments to the space, systems, utilities, etc. will be the responsibility of the successful bidder. All costs incurred for modifications of the utilities or construction or professional services will be the responsibility of the successful bidder.
- D. The Owner reserves the right to accept or reject any or all of the substitutions proposed before the execution of the contract.

1.05 DOCUMENT INTERPERTATION

- A. An addendum(s) will be issued addressing questions and comments from contractors, suppliers or vendors pertaining to the intent or clarity of the construction documents.
- B. All questions and comments will be submitted in writing by the contractors, suppliers and vendors for review.

1.06 SUBMITTALS

- A. Submit brochure books, rough-in drawings, fabrication shop drawings and manufactures shop drawings. Refer to the general specifications for the required quantities.
 - a. Brochures:
 - 01 Provide with a front and rear cover. Label the front cover with the project name.
 - 02 Provide a cover sheet for each item number. The cover sheet will indicate the item number, the item name, the quantity, the manufacture, all optional equipment and accessories, specified modifications, the utility requirements and any special instructions.
 - 03 The manufactures catalog specification sheets.
 - b. Submittal drawings:
 - 01 Indicate all equipment shown on the contract documents drawn at a 1/4" scale.
 - 02 The contract documents are not to be traced or reproduced.
 - 03 Provide an equipment schedule indicating all the equipment shown on the contract documents.
 - 04 Drawings to be submitted on the same size drawing sheet as the Contract Documents in a PDF format. Provide the necessary required hard copies of the reviewed/stamped document to the General Contractor. Submit the drawings separately from the Brochure Book.
 - c. Rough-in drawings:
 - 01 Indicate all equipment shown on the contract documents drawn at a 1/4" scale.
 - 02 indicate all general use and convenience utilities indicated on the contract documents.
 - 03 Include utilities shown on the contract documents but connected to equipment not furnished in this section.
 - 04 Fully dimension all the utilities for the plumbing, electrical and mechanical from the finished room surface to the point of the stub-up through the floor and the stub-out through the wall or ceiling.
 - 05 Drawings to be submitted on the same size drawing sheet as the Contract Documents in a PDF format. Provide the necessary required hard copies of

the reviewed/stamped document to the General Contractor. Submit the drawings separately from the Brochure Book.

- d. Manufacture's and fabricators shop drawings:
 - 01 Indicate all equipment shown on the contract documents drawn at a 3/4" scale for the plan views and elevations. All sections and details to be drawn at a minimum of 1 1/2" scale.
 - 02 Include the equipment name, the item number and the quantity on the drawings.
 - 03 Include all required and necessary sections, details and elevations to reflect the drawings and the specifications.
 - 04 Indicate all adjacent equipment, walls and columns.
 - 05 Include all necessary plumbing and electrical schematic drawings.
 - 06 Include any ventilation or access panels as required by the manufactures of the built-in equipment.
 - 07 Drawings to be submitted on the same size drawing sheet as the Contract Documents in a PDF format. Provide the necessary required hard copies of the reviewed/stamped document to the General Contractor. Submit the drawings separately from the Brochure Book.

1.07 COORDINATION OF THE PROJECT AND DATA

- A. Review the contract documents, rough-in drawings, shop drawings and brochure books for accuracy and completeness.
 - a. Notify the Architect of any conflicts and required adjustments in writing.
 - b. Coordinate the work with this section with the other sub-contractors on the job.
 - c. Submit paint, stain, plastic laminate, vinyl coated surfaces, molded plastic, natural stone, man-made stone and solid surface material to the Owner for approval.
 - d. Obtain serviceware samples for sizing and weight information from the Owner for coordination of all self-leveling equipment.
 - e. Coordinate all mobile equipment will go through doors, wall openings and roll-in/roll-thru equipment. Notify the Architect of all conflicts or deviations from the approved submittals in writing.

1.08 FIELD VERIFICATION OF THE PROJECT AND DATA

- A. Review the contract documents, rough-in drawings, shop drawings and brochure books for accuracy and completeness.
 - a. Field verify all the under-slab rough-in locations and quantities before the concrete slab is poured. Notify the Architect in writing of all conflicts or omissions of the rough-ins.
 - b. Field verify all the in-slab recess locations, sizes, depths and quantities before the concrete slab is poured. Notify the Architect in writing of all conflicts or omissions of the in-slab recess.
 - c. Field verify all the in-wall rough-in locations and quantities before the drywall is installed. Notify the Architect in writing of all conflicts or omissions of the rough-ins.
 - d. Obtain actual field dimensions or guaranteed measurements from the general contractor to insure the proper fit of the equipment at the job site. The dimensions shown in the contract documents are approximate. The dimensions are for the bidding process only.
 - e. Field check all dimensions, measurements job site conditions before the fabrication and/or delivery of equipment to the job site. Notify the Architect of all conflicts or deviations from the approved submittals in writing.

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- f. Coordinate any exterior wall openings required for the delivery of all oversized equipment with the general contractor. The equipment must be manufactured to fit through standard door openings if this cannot be done.

1.09 WARRANTY

- A. Provide manufacture's warranty on each piece of specified equipment.
- B. The warranty period will be for one year after acceptance from the Owner for parts and labor.
- C. The warranty period will be for five years after acceptance from the Owner for compressor bodies for refrigeration equipment.
- D. The warranty period will be for ten years after acceptance from the Owner for the walk-in panels.

PART 2 – PRODUCTS

2.01 MATERIALS

- A. Stainless steel.
 - a. All stainless steel to 18-8, type 304, polished to a 180 grit number 4 finish unless noted otherwise in the item specifications or in the drawings.
 - b. All seams and joints are to be heli-arc welded completely and free of flaws and pits. Grind the welds smooth and polish to a number 4 finish.
 - c. The grain of the stainless steel is to run the length of the equipment including the backsplash. Provide a polished miter look where the tops form a corner.
- B. Galvanized iron.
 - a. All seams and joints are to be heli-arc welded completely and free of flaws and pits. Grind the welds.
 - b. Thoroughly clean the welded and polished areas and prime and paint with Rustoleum in a color to match the metal.
- C. Sound deadening.
 - a. Apply 1/2" wide Schnee Butyl sealant rope continuously between all bracing/frame members and the underside of the table/counter tops, overshelves, wall shelves and undershelves.
 - b. Weld stud bolts to the underside of the tops, overshelves, wall shelves and undershelves. Tighten the stud bolts for maximum compression of the sound deadening. Trim any excess that extends from out of the bracing.
- D. Shop and field joints.
 - a. Field joints are to be used only when the equipment size must be limited for access into the building.
 - b. Indicate the field joint locations on the shop drawings.

PART 3 – EXECUTION

3.01 INSPECTION

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- A. Verify and test that all equipment is plumbed, wired correctly, true and in good working order. Do not use until turned over to the Owner.
- B. Protect all appliances from construction dirt until the project is turned over to the Owner.

3.02 DELIVERY

- A. Coordinate with the construction progress and the Owner's operation schedule. Unless otherwise instructed by the general contractor or the Owner, the following procedures apply.
 - a. Items that integrate into the building, such as, walk-in coolers and freezers, ventilators, hoods, equipment supports, ceiling mounted utensil racks, etc. will be sent to the job site after the building is water tight and directed by the general contractor. Protect the equipment as required after installation is complete.
 - b. All the additional fixed equipment and mobile equipment requiring plumbing and electrical final connections will be delivered to the job site after the completion of the finished floor, wall finish, ceiling grid and tile or drywall and paint and the lighting system.
 - c. The remaining mobile equipment will be delivered to the job site after the equipment can be inventoried and secured in a lockable area. If a secured area is not available, deliver the equipment when the job site when the installation is completed and the equipment clean-up process have been completed.
 - d. Small counter item, pans, flatware containers, etc. will be delivered only when the Owner is ready to receive and inventory the items.

3.03 INSTALLATION

- A. Provide a competent supervisor at the job site during the entire installation process.
- B. Install the equipment per the manufacture's recommendations. Install the equipment square and level. All equipment shall be ready for the final connections.
- C. Protect the equipment after the installation process is complete.
 - a. Protect the custom fabricated equipment with fiberboard or plywood taped to the tops and exposed body surfaces.
 - b. Protect the buy-out equipment with fiberboard or plywood taped to the tops and exposed body surfaces.
 - c. The general contractor must insure the equipment is not used by other sub-contractors as work tables, scaffolding, tool and material storage, etc.
- D. Provide and install 18 gauge stainless steel trim at all gaps between the equipment and the walls and/or other high equipment when the gap is larger than 7/16 of an inch wide. Turn the trim down 90 degrees at the equipment splashes, top and/or turn downs. Attach the trim with hidden fasteners and seal with silicone caulking.

3.04 CLEAN AND ADJUST

- A. Leave the work area clean and free of debris.
- B. Remove or replace panels, parts or frames that are bowed, warped, dented or scratched as a result of manufacturing defects, shipping and delivery to the job site.
- C. The Foodservice Contractor is to deliver the foodservice equipment to the job sits, uncrate the equipment, remove all packing materials from the equipment, set the equipment into place per the floor plan and the job site conditions, level the equipment and make ready for

final connection by the Mechanical, Plumbing and/or Electrical Contractor. All crating materials are to be removed from the job site by the Foodservice Contractor.

- D. The Foodservice Contractor will final clean (not sanitizing) the foodservice equipment and seal the fixed foodservice equipment to the adjacent walls and/or fixed equipment with silicone caulking after all the utilities have been connected. The caulking will be neat, smooth and level with the foodservice equipment. Concaved caulking will be rejected. Remove any smeared caulking from the foodservice equipment and adjacent surfaces.

3.05 SERVICE MANUAL

- A. Provide manufacture's warranties and operating manuals on all appliances over to the Owner.
- B. Each appliance shall have operating instructions and maintenance information.
- C. The Foodservice Contractor will furnish to the Owner three (3) copies of an owner's and operations manual. The manual will be in three ring binders. The manuals will include a cover sheet for each equipment item, warranty information sheets, manufactures specification sheets and the service agent's name, address and telephone number.
- D. All warranties are not to begin until after the Owner accepts successful completion of the Start-up Demonstration and the kitchen.

3.06 EQUIPMENT DEMO AND START UP

- A. The Foodservice Contractor must test, adjust and regulate all the equipment per the manufacturer's instructions.
- B. The Foodservice Contractor will schedule, at the Owner's convenience, a date and time to demonstrate the foodservice equipment to the Owner. The Foodservice Contractor will start up and check out the foodservice equipment before the equipment is demonstrated to the Owner.

PART 4 – EQUIPMENT

ITEM NO. 01 - AIR CURTAIN (1 REQUIRED)

Mars Air Systems model NH248-1UA-TS with all the standard features. Mount with stainless screws per the manufactures requirements.

Accessories

- 1 ea. 120 volts, single phase with a cord and plug.
- 1 ea. Model 99-014 level 1 control package.
- 1 lot Model J2272 filter kit.

ITEM NO. 02 - LOCKERS BY THE GENERAL CONTRACTOR

ITEM NO. 03 - MOP SINK (1 REQUIRED)

Eagle Group model F1916-12 floor mounted stainless steel mop sink with all the standard features.

Accessories

- 1 ea. T & S model B-0665-BSTR faucet.
- 1 ea. Model 312689 mop hanger.

1 ea. Model 321561 hose & hanger.

ITEM NO. 04 - CHEMICAL STORAGE SHELVING (1 LOT REQUIRED)

Quantum model WIRE storage shelves. Locate the bottom shelf at 10" above the finish floor. Verify the location of the remaining four (4) shelves with the Owner prior to assembly.

Accessories

5 ea. Model 1236C shelves.
4 ea. Model P86C posts.

ITEM NO. 05 - WASHER BY THE OWNER

ITEM NO. 06 - DRYER BY THE OWNER

ITEM NO. 07 - LINEN WALL SHELVING (4 REQUIRED)

Quantum model WC34-CB1460P with all the standard features. Mount the bottom shelves at 48" above the finished floor and the upper shelves at 54" with stainless steel screws.

ITEM NO. 08 - HAND SINK (3 REQUIRED)

Eagle Group model HSA-10 with all the standard features.

Accessories

3 ea. Model 300886 drain assembly.
3 ea. Model LRS left and right hand splash on the sinks.
3 ea. Component Hardware Group, Inc. model KL45-4002-RE1 faucets.
3 ea. Component Hardware Group, Inc. model KN91-0100 quik-wash faucet control. Install on the faucets.

ITEM NO. 09 - CLEAN DISHTABLE (1 REQUIRED)

Custom fabricated clean dishtable to be constructed per drawings with a fully welded 14 gauge type 304 stainless steel top. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under top with fully welded closed ends where they are exposed. Sound deadened between top and underbracing.

Features:

- 01 Provide with a 10" high x 2" thick backsplash at walls. Attach back splash to wall with stainless steel screws at a 4'-0" o.c. maximum spacing with 14 gauge stainless steel Z-clips.
- 02 Provide with a 3" high rolled rim at exposed sides. Locate top of rolled rim 3'-1" above finish floor.
- 03 Provide type 304 stainless steel legs with stainless steel leg sockets and adjustable stainless steel bullet feet. Fully weld the leg sockets the underbracing.
- 04 Provide a 16 gauge type 304 stainless steel undershelves per the drawings. Turn the undershelves up 2" at rear and high equipment. Fully weld the undershelves to the legs. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the undershelves. Sound deadened between the undershelves and the underbracing.
- 05 Provide type 304 stainless steel crossrails per the drawings. Fully weld the crossrails to the legs.

ITEM NO. 10 - NUMBER NOT USED

ITEM NO. 11 - DISHWASHER WITH BOOSTER HEATER (1 REQUIRED)

CMA Dishmachines model 180-VL with standard features.

Accessories:

- 1 ea. 208 volts, three phase.
- 1 ea. Built-in booster heater.
- 1 ea. Electric heat.
- 1 ea. Provide with a 3/4" brass pressure regulator.
- 1 ea. Model 117009 shock arrestor.
- 1 ea. Model 116751 drain water tempering kit.

ITEM NO. 12 - SOILED DISHTABLE & POT SINK (1 REQUIRED)

Custom fabricated soiled dishtable & pot sink to be constructed per drawings with a fully welded 14 gauge type 304 stainless steel top. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under top with fully welded closed ends where they are exposed. Sound deadened between the top and the underbracing. Extend the top through the pass-through window. Provide a 1" high marine edge at the opening.

Features:

- 01 Provide with a 10" high x 2" thick backsplash at walls. Attach back splash to wall with stainless steel screws at a 4'-0" o.c. maximum spacing with 14 gauge stainless steel Z-clips.
- 02 Provide with a 3" high rolled rim at exposed sides. Locate top of rolled rim 3'-1" above finish floor.
- 03 Provide a 1'-9" x 1'-9" x 12" deep 14 gauge type 304 stainless steel scrap sink welded integrally into top and 12 gauge type 304 stainless steel fully welded rack guide.
- 04 Provide an 8" wide x depth per drawings scrap trough at scrap sink. Slope the trough to collector per drawings. Provided a hinged silver saver in trough located near scrap sink. Pre-pipe trough per drawings.
- 05 Provide a 6" wide x 2" deep 14 gauge type 304 stainless steel scupper drain welded integrally into top. Provide a removable fully welded stainless steel basket with a perforated bottom. Full weld two (2) 1/4" stainless steel grab rods across the width in two places.
- 06 Provide three (3) 26 1/2" front-to-back x 21" x wide x 11" deep sink compartments constructed with 14 gauge type 304 stainless steel fully welded integrally into the top.
- 07 Provide type 304 stainless steel legs with stainless steel leg sockets and adjustable stainless steel bullet feet. Fully weld the leg sockets the underbracing.
- 08 Provide a 16 gauge type 304 stainless steel undershelves per the drawings. Turn the undershelves up 2" at rear and high equipment. Fully weld the undershelves to the legs. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the undershelves. Sound deadened between the undershelves and the underbracing.
- 09 Provide type 304 stainless steel crossrails per the drawings. Fully weld the crossrails to the legs.
- 07 Provide trash can space under top per drawings.
- 08 Provide a 7'-1" long cantilevered 16 gauge type 304 stainless steel slanted rack shelf with a 7'-1" long x 1" diameter rail fully welded stainless steel cantilevered rack storage shelf. Provide adjustable socket mounts on uprights for shelves. Attach uprights to wall at upright top. Mount slant rack shelf 1'-4" above rolled rim and mount rack storage shelf 1'-9" above slanted rack shelf.

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- 09 Provide 1'-1" wide x length indicated on the drawing x 1" diameter fully welded stainless steel three-bar wall shelf at the sinks. Mount the rail shelf 1'-9" above the work surface.
- 10 Support the shelf with 12 gauge type 304 stainless steel angled brackets fully welded to the uprights
- 11 Provide a 14 gauge type 304 stainless steel wall panel behind the shelf per the drawings. Attach the panel to the wall with industrial adhesive.

Accessories:

- 1 ea. Component Hardware model E38-1012 basket drain in scrap sink.
- 1 ea. Component Hardware model E18-1822 basket drain in scupper drain.
- 3 ea. Fisher model 2906 water inlets.
- 1 ea. Fisher model 2905 water inlet.
- 2 ea. T & S model B-0290 faucets.
- 3 ea. Component Hardware model DBN-8000 twist waste valve. Shorten the handle to be flush with the front of the sink bowl. Provide 14 gauge type 304 stainless steel brackets to support the handles. Attach to the sink bottom with stainless steel anchors.
- 3 ea. Component Hardware model J19-4962 brackets.

ITEM NO. 13 - HOSE REEL (1 REQUIRED)

T & S Brass model B-1433-01M-QDS hose reel with standard features. Mount to wall with stainless steel fasteners near ceiling per manufacturer's requirements. Center spray valve over scrap sink.

Accessories:

- 2 ea. Model B-CVH1-2 check valves. Provide to plumbing contractor for installation into water lines.
- 2 ea. Model B-0109-01 wall brackets. Mount to wall with stainless steel screws.

ITEM NO. 14 - MOBILE SILVERWARE SOAK SINK (2 REQUIRED)

Piper Products/Servolift Eastern model 337-3474 with all the standard features.

ITEM NO. 15 - TRASH CAN (5 REQUIRED)

CFS Brands model 34103223 trash can in a gray color. NSF listed.

Accessories

- 5 ea. Model 34103323 GY lid for in a gray color. NSF listed.
- 5 ea. Model 3691003 dolly in a black color.

ITEM NO. 16 - MEAL TRANSPORT CARTS (4 REQUIRED)

Renfro Industries Inc. model SUCER1827-3 with all the standard features.

ITEM NO. 17 - CAN RACK (1 REQUIRED)

New Age model 1250CK with all the standard features.

ITEM NO. 18 - STORAGE SHELVING (1 LOT REQUIRED)

Quantum model WIRE storage shelves. Locate the bottom shelf at 10" above the finish floor and the remaining four (4) shelves at 17" O.C. at the balance of the shelving.

Accessories

- 5 ea. Model 2130P shelves.
- 6 ea. Model 2142P shelves.
- 18 ea. Model 2154P shelves.
- 5 ea. Model 2160P shelves.
- 32 ea. Model P86P posts.
- 4 ea. Model FP foot plates. Mount the foot plates to the floor with stainless steel fasteners. Locate the foot plates on the units at the ingredient bins.

ITEM NO. 19 - MOBILE DUNNAGE RACKS (1 REQUIRED)

New Age mobile dunnage racks with all the standard features.

Accessories

- 1 ea. Model 1206 with all the standard features.
- 1 set. Provide with all swivel polyurethane tired casters with brakes.
- 1 ea. Model 1174 handles. Shorten the handle to 42" above the finished floor installed height.

ITEM NO. 20 - MOBILE BREAD RACK BY THE VENDOR

ITEM NO. 21 - WALK-IN COOLER & FREEZER (1 REQUIRED)

The walk-in cooler & freezer to be manufactured by Thermo-Kool. The walk-in cooler & freezer to be 24'-10" x 7'-11" x 9'-3" high per the drawings and proposal number Q44596-55. Provide a 4" thick insulated panel floor. Provide stucco aluminum on the exterior and interior of the unit and white stucco aluminum on the ceiling.

Features

- 01 Provide two (2) hinges on the doors.
- 02 Two (2) vapor proof lights.
- 03 Foot treadle at the doors.
- 04 One (1) 14" x 24" heated peep window in each door.
- 05 Two (2) pressure relief vents.
- 06 EC motors on the evaporator coils.
- 07 Provide wall trim and a closure panel constructed of stucco aluminum.
- 08 Provide all necessary refrigeration lines (hard copper), refrigerant and labor from the evaporator to the refrigeration rack system located on the ground.
- 09 All refrigerant line runs to be on the exterior of the walk-in with short runs only from the evaporators to above the ceiling. Seal the holes for the lines with a spray foam insulation to make an air-tight seal. Provide stainless steel or chrome covers at all exposed penetrations.
- 10 14 Gauge fully welded stainless steel bumper rails pre drawings and details on the exposed exterior walls and doors.
- 11 Provide 14 Gauge fully welded stainless steel trim pre drawings and details around the opening in the building and the walk-in box.

Accessories

- 1 ea. ColdZone model MPL-2 refrigerated rack system per proposal number 24-1140. Locate the rack on the building roof. Verify the location at the job site.
- 1 ea. 208 volts, three phase.

- 2 ea. Berner model ASD36078 swing door. Install per the Manufactures requirements with stainless steel screws.
- 4 ea. Kason model 1810LCT40048" LED light fixtures with bulbs as located per the drawings. Conduit shall not be run on the interior of the units except what is required to connect to the lights. Seal the holes for the conduit and inside the conduit with a spray foam insulation to make an air-tight seal.

ITEM NO. 22 - WALK-IN SHELVING (1 LOT REQUIRED)

Quantum model WIRE storage shelves. Locate the bottom shelf at 10" above the finish floor and the remaining four (4) shelves at 17" O.C. at the balance of the shelving.

Accessories

- 36 ea. Model 2142P shelves.
- 20 ea. Model 2148P shelves.
- 5 ea. Model 2154P shelves.
- 16 ea. Model P74P posts.
- 40 ea. Model P86P posts.
- 8 ea. Model FP foot plates. Mount the foot plates to the floor with stainless steel fasteners. Locate the foot plates on the units at the ingredient bins.

ITEM NO. 23 - MOBILE DUNNAGE RACKS (2 REQUIRED)

New Age mobile dunnage racks with all the standard features.

Accessories

- 2 ea. Model 1206 with all the standard features.
- 2 sets. Provide with all swivel polyurethane tired casters with brakes.
- 2 ea. Model 1174 handles. Shorten the handle to 42" above the finished floor installed height.

ITEM NO. 24 - PREP TABLE (1 REQUIRED)

Custom fabricated prep table to be constructed per the drawings with a fully welded 14 gauge type 304 stainless steel top. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the top with fully welded closed ends where they are exposed. Sound deadened between the top and the underbracing.

Features

- 01 Provide with a 10" high x 2" thick backsplash at the rear and high equipment. Attach the back splash to the wall with stainless steel screws at a 4'-0" o.c. maximum spacing with 14 gauge stainless steel Z-clips.
- 02 Provide with a marine edge with a 2" turn down with a tight hem at the exposed sides.
- 03 Extend splash at pre-rinse faucet per drawings. Extend counter bracing up to top of extension. Fully weld bracing to counter bracing. Provide with a removable finished back where exposed.
- 04 Provide two (2) 18" x 18" x 10" deep 14 gauge type 304 stainless steel sinks fully welded into the top.
- 05 Provide 1 5/8" diameter type 304 stainless steel legs with stainless steel leg sockets and adjustable stainless steel feet. Fully weld the leg sockets the underbracing.
- 06 Provide a 16 gauge type 304 stainless steel undershelves per the drawings. Turn the undershelves up 2" at rear. Fully weld the undershelves to the legs. Provide 12 gauge fully welded type 304

- stainless steel channel underbracing under the undershelves. Sound deadened between the undershelves and the underbracing.
- 07 Provide type 304 stainless steel crossrails in the locations shown by the drawings. Fully weld the crossrails to the legs.
 - 08 Provide two (2) 1'-0" wide x length indicated on the drawing fully welded 16 gauge stainless steel wall mounted overshelf. Provide 12 gauge fully welded type 304 stainless steel wall brackets. Mount the wall shelf 1'-6" above the work surface of the work table with stainless steel screws. Extend the back turn up of the shelves over the top of the overshelves of item 28 1/2" 90 degrees.

Accessories

- 1 ea. T & S model B-0133 pre-rinse faucet.
- 1 ea. T & S model B-0230-K installation kit.
- 1 ea. T & S model B-0156 add-on faucet.
- 1 ea. T & S model B-0109-01 wall bracket. Mount the bracket to the top extension with stainless steel screws.
- 2 ea. Component Hardware model DBN-8000 twist waste valve. Shorten the handle to be flush with the front of the sink bowl. Provide 14 gauge type 304 stainless steel brackets to support the handles. Attach to the sink bottom with stainless steel anchors.
- 1 ea. Edlund model G-2S can opener. Provide loose to the Owner. The Owner will mount the can opener to the table in the location shown on the drawings with stainless steel screws per the manufactures requirements. Widen the underbracing at the can opener to allow clearance for the mounting screws.
- 1 ea. Edlund model KR-699 knife rack. Provide a 14 gauge type 304 stainless steel bracket for the knife holder. Locate the knife holder per the drawings. Attach the rack to the bracket with Component Hardware model Q37-0250 stainless steel keyhole studs welded to the bracket at the top.
- 1 ea. Component Hardware model S90-0020 drawer assembly. Locate the drawer per the drawings.

ITEM NO. 25 - ALLERGY WORK TABLE (1 REQUIRED)

Custom fabricated allergy table to be constructed per the drawings with a fully welded 14 gauge type 304 stainless steel top. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the top with fully welded closed ends where they are exposed. Sound deadened between the top and the underbracing.

Features

- 01 Provide with a 8" high x 1" thick backsplash at the rear and high equipment. Attach the back splash to the wall with stainless steel screws at a 4'-0" o.c. maximum spacing with 14 gauge stainless steel Z-clips.
- 02 Provide with a 2" turn down with a tight hem at the exposed sides.
- 03 Provide 1 5/8" diameter type 304 stainless steel legs with stainless steel leg sockets and adjustable stainless steel flanged feet. Fully weld the leg sockets the underbracing. Anchor the feet to the floor with stainless steel fasteners.
- 04 Provide a 16 gauge type 304 stainless steel undershelves per the drawings. Turn the undershelves up 2" at walls and high equipment. Fully weld the undershelves to the legs. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the undershelves. Sound deadened between the undershelves and the underbracing.

- 05 Provide type 304 stainless steel crossrails per the drawings. Fully weld the crossrails to the legs.
- 06 Provide one (1) 1'-0" wide x length indicated on the drawing fully welded 16 gauge stainless steel wall mounted overshelf. Provide 12 gauge fully welded type 304 stainless steel wall brackets. Mount the wall shelf 1'-6" above the work surface of the work table with stainless steel screws.

Accessories

- 1 ea. T & S model B-0320 faucets.
- 1 ea. Component Hardware model DBN-8000 twist waste valve. Shorten the handle to be flush with the front of the sink bowl. Provide 14 gauge type 304 stainless steel brackets to support the handles. Attach to the sink bottom with stainless steel anchors.
- 1 ea. Edlund model G-2S can opener. Provide loose to the Owner. The Owner will mount the can opener to the table in the location shown on the drawings with stainless steel screws per the manufactures requirements. Widen the underbracing at the can opener to allow clearance for the mounting screws.
- 1 ea. Edlund model KR-699 knife rack. Provide a 14 gauge type 304 stainless steel bracket for the knife holder. Locate the knife holder per the drawings. Attach the rack to the bracket with Component Hardware model Q37-0250 stainless steel keyhole studs welded to the bracket at the top.
- 1 ea. Component Hardware model S90-0020 drawer assembly. Locate the drawer per the drawings.

ITEM NO. 26 - ALLERGY MOBILE CART (1 REQUIRED)

Metro model MY2030-34AP with all the standard features.

ITEM NO. 27 - MOBILE CLASSROOM SERVICEWARE SHELVING (1 REQUIRED)

Quantum Model mobile pan rack. Provide each unit four (4) shelves with 74" high posts. Mount the bottom shelf at 10" above the finish floor. Mount the remaining shelves at 17" on center.

Accessories

- 4 ea. Model 1836P shelves.
- 4 ea. Model P74P posts.
- 4 ea. Model WR-00HS casters with brakes.

ITEM NO. 28 - MOBILE COOLING RACKS (3 REQUIRED)

New Age model 1306 with all the standard features.

Accessories

- 3 sets Provide with polyurethane tired casters with brakes.
- 3 sets Model PB - Perimeter bumpers.

ITEM NO. 29 - MEAL ASSEMBLY TABLE (1 REQUIRED)

Custom fabricated meal assembly table to be constructed per the drawings with a fully welded 14 gauge type 304 stainless steel top. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the top with fully welded closed ends where they are exposed. Sound deadened between the top and the underbracing.

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Features

- 01 Provide with an 8" high x 1" thick backsplash at the rear and high equipment. Attach the back splash to the wall with stainless steel screws at a 4'-0" o.c. maximum spacing with 14 gauge stainless steel Z-clips.
- 02 Provide with a 2" turn down with a tight hem at the exposed sides.
- 03 Provide 1 5/8" diameter type 304 stainless steel legs with stainless steel leg sockets and adjustable stainless steel flanged feet. Fully weld the leg sockets the underbracing. Anchor the feet to the floor with stainless steel fasteners.
- 04 Provide a 16 gauge type 304 stainless steel undershelves per the drawings. Turn the undershelves up 2" at walls and high equipment. Fully weld the undershelves to the legs. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the undershelves. Sound deadened between the undershelves and the underbracing.
- 05 Provide type 304 stainless steel crossrails per the drawings. Fully weld the crossrails to the legs.
- 06 Provide one (1) 1'-0" wide x length indicated on the drawing fully welded 16 gauge stainless steel wall mounted overshelf. Provide 12 gauge fully welded type 304 stainless steel wall brackets. Mount the wall shelf 1'-6" above the work surface of the work table with stainless steel screws.

Accessories

- 1 ea. Edlund model G-2S can opener. Provide loose to the Owner. The Owner will mount the can opener to the table in the location shown on the drawings with stainless steel screws per the manufactures requirements. Widen the underbracing at the can opener to allow clearance for the mounting screws.
- 1 ea. Edlund model KR-699 knife rack. Provide a 14 gauge type 304 stainless steel bracket for the knife holder. Locate the knife holder per the drawings. Attach the rack to the bracket with Component Hardware model Q37-0250 stainless steel keyhole studs welded to the bracket at the top.
- 1 ea. Component Hardware model S90-0020 drawer assembly. Locate the drawer per the drawings.

ITEM NO. 30 - NUMBER NOT USED

ITEM NO. 31 - MOBILE UTILITY CART (1 REQUIRED)

Renfro Industries Inc. model SUCER1827-3 with all the standard features.

ITEM NO. 32 - MOBILE PROOF/HOT CABINET (1 REQUIRED)

CresCor model 121-PH-UA-11D with all the standard features.

Accessories

- 1 ea. 120 volts, single phase.
- 1 ea. Model 1405-135 perimeter bumper
- 1 set Provide with 5" polyurethane casters with brakes on all the casters.

ITEM NO. 33 - CONVECTION OVEN (1 REQUIRED)

Blodgett Oven model DFG-100 DOUBLE with all the standard features. Provide with separate gas connections.

Accessories

- 1 ea. Natural gas.
- 1 ea. 120 volts, single phase.
- 2 ea. Model SSI-M controls.
- 1 set Polyurethane casters with brakes.
- 1 ea. Dormont model 1675KIT2S48 gas connector hose kit. Provide to the plumbing contractor for installation.
- 1 ea. Dormont model 1675KIT2S48PS gas connector hose kit. Provide to the plumbing contractor for installation.

ITEM NO. 34 - MOBILE RANGE (1 REQUIRED)

Imperial model IHPA-4-24 with all the standard features.

Accessories

- 1 ea. Natural gas
- 1 ea. 3/4" gas regulator.
- 1 ea. Model STAND-24 mobile equipment stand.
- 1 ea. Polyurethane tired casters with brakes.
- 1 ea. Dormont model 1675KIT2S48PS gas connector hose kit. Provide to the plumbing contractor for installation.

ITEM NO. 35 - 12 GALLON TILTING KETTLE (1 REQUIRED)

Groen model TDB-48C with standard features.

Accessories:

- 1 ea. Two year parts and labor warranty.
- 1 ea. 208 volts, three phase.
- 1 ea. Model 155237 316 stainless steel liner.
- 1 ea. Model Z005186 lip strainer.
- 1 ea. Model 128002 lift off cover.
- 1 ea. Provide with etch marks in gallon increments in kettle.
- 1 ea. Model FL FOOTKIT flanged feet. Attach to the floor with stainless steel anchors.
- 1 ea. T & S model B-0176 faucet.
- 1 ea. T & S model B-0970-01 back flow preventer.

ITEM NO. 36 - CONVECTION STEAMER (1 REQUIRED)

AccuTemp model E32081E060 DBL with standard features.

Accessories:

- 1 ea. 208 volts, single phase.
- 1 ea. Model SNH-20-07 support stand.
- 1 ea. Drain water tempering kit..

ITEM NO. 37 - VENTILATOR (1 SECTIONSREQUIRED)

Compensating wall canopy ventilator per Captive-Aire proposal number 7165196. Construct from type 430 stainless steel where exposed.

Features

- 01 Provide stainless steel baffle filters with handles.
- 02 Six (6) LED light fixtures with bulbs.
- 03 Half pint grease cups.

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- 04 Provide a gas pipe chase in the corner per the drawings.
- 05 Seal the ventilator to the wall with silicone caulking.
- 06 Provide written test and balance forms to the Architect and Sturm Consulting, Inc.
- 07 Model SC-311110MA electrical controls. Locate in the fire suppression system cabinet.
- 08 Provide a touch screen control panel located per the drawings.

Accessories

- 1 ea. Provide a stainless steel enclosure extending from the top of the ventilator to the finish ceiling.
- 1 ea. Provide a stainless steel wall splash extending at the rear from 1" above the bottom of the ventilator to the finish floor or the wall base.
- 1 ea. Hang the ventilator from the roof structure above with 1/2" diameter all-thread rods per the manufactures requirements.
- 1 ea. Provide the labor to hang the ventilator per local codes and the manufactures requirements. Install the ceiling closure panels. Seal the ventilator and ceiling closures to the wall with clear silicone caulking in a neat manner. Seal the intersections of stainless steel with gray silicone caulking in a neat manner.
- 1 ea. The electrical connections will be by the electrical contractor.
- 1 ea. The ducts, curbs and fans will be by the mechanical contractor.

ITEM NO. 38 - FIRE SUPPRESSION SYSTEM (1 REQUIRED)

Ansul Fire Protection Model tank-SP-1 fire suppression system from Captive-Aire with all the standard features per Captive-Aire proposal number 7165196.

Features

- 1 ea. Mount the fire suppression in a cabinet against the ceiling at the location per the drawings.
- 1 ea. Install the fire suppression system per the current codes.
- 1 ea. Provide chrome-plated drops at the required locations.
- 1 ea. Locate the remote pull per all current codes.

Accessories

- 1 ea. Mechanical gas valve. Verify the size valve required and provide the valve to the plumbing contractor for installation.

ITEM NO. 39 - MOBILE PAN RACK (2 REQUIRED)

Quantum Model mobile pan rack. Provide each unit four (4) shelves with 74" high posts. Mount the bottom shelf at 10" above the finish floor. Mount the remaining shelves at 17" on center.

Accessories

- 8 ea. Model 2448P shelves.
- 8 ea. Model P74P posts.
- 8 ea. Model WR-00HS casters with brakes.

ITEM NO. 40 - NUMBER NOT USED

ITEM NO. 41 - COOK'S TABLE (1 REQUIRED)

Custom fabricated cook's table to be constructed per the drawings with a fully welded 14 gauge type 304 stainless steel top. Provide 12 gauge fully welded type 304 stainless steel

channel underbracing under the top with fully welded closed ends where they are exposed. Sound deadened between the top and the underbracing.

Features

- 01 Provide with a 8" high x 2" thick backsplash at the rear.
- 02 Provide a 16 gauge type 304 stainless steel finished back on the exposed backsplash. Attach the finished back to the backsplash in a concealed manner with stainless steel fasteners.
- 03 Provide with a 2" turn down with a tight hem at the exposed sides.
- 03 Provide 1 5/8" diameter type 304 stainless steel legs with stainless steel leg sockets and adjustable stainless steel flanged feet. Fully weld the leg sockets the underbracing. Anchor the feet to the floor with stainless steel fasteners.
- 04 Provide a 16 gauge type 304 stainless steel undershelves per the drawings. Turn the undershelves up 2" at walls and high equipment. Fully weld the undershelves to the legs. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the undershelves. Sound deadened between the undershelves and the underbracing.
- 05 Provide type 304 stainless steel crossrails per the drawings. Fully weld the crossrails to the legs.
- 06 Provide one (1) 1'-0" wide x length indicated on the drawing fully welded 16 gauge stainless steel wall mounted overshef. Provide 12 gauge fully welded type 304 stainless steel wall brackets. Mount the wall shelf 1'-6" above the work surface of the work table with stainless steel screws.

Accessories

- 1 ea. T & S model B-0320 faucets.
- 1 ea. Component Hardware model DBN-8000 twist waste valve. Shorten the handle to be flush with the front of the sink bowl. Provide 14 gauge type 304 stainless steel brackets to support the handles. Attach to the sink bottom with stainless steel anchors.
- 1 ea. Advance Tabco model SWT-120 wall mounted pot rack. Modify the length per the drawings. Attach to the wall with stainless steel screws.
- 1 ea. Edlund model G-2S can opener. Provide loose to the Owner. The Owner will mount the can opener to the table in the location shown on the drawings with stainless steel screws per the manufactures requirements. Widen the underbracing at the can opener to allow clearance for the mounting screws.
- 1 ea. Edlund model KR-699 knife rack. Provide a 14 gauge type 304 stainless steel bracket for the knife holder. Locate the knife holder per the drawings. Attach the rack to the bracket with Component Hardware model Q37-0250 stainless steel keyhole studs welded to the bracket at the top.
- 1 ea. Component Hardware model S90-0020 drawer assembly. Locate the drawer per the drawings.
- 4 ea. Component Hardware Model R58-1010 electrical outlet box at the microwave oven. Attach the boxes to the overshef with stainless steel fasteners per the manufacturer's requirements. Provide with stainless steel cover plates. Provide and install conduit in an unexposed manner from the box through the shelf upright to a 4x4 junction box mounted below the table top.

ITEM NO. 42 - MICROWAVE OVEN (1 REQUIRED)

ACP model RMS10TSA with all the standard features.

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Accessories
1 ea. 120 volts, single phase.

ITEM NO. 43 - 20 QUART MIXER (1 REQUIRED)

Globe model SP20 with all the standard features.

Accessories
1 ea. 120 volts, single phase.

ITEM NO. 44 - MOBILE MIXER STAND (1 REQUIRED)

Jero Manufacturing model JSS-2831 with all the standard features.

ITEM NO. 45 - ICE MAKER (1 REQUIRED)

Scotsman model MC0522SA-1-32 with all the standard features.

Accessories
1 ea. 120 volts, single phase.
1 ea. Model B322S bin.
1 ea. Model KLP8S stainless steel legs.
1 ea. Everpure model EV932422 water filter assembly. Mount on the side of the ice maker and bin with stainless steel screws.
1 pk. Everpure model EV9534-26 EC210 replace cartridge.

ITEM NO. 46 - MOBILE TRAY DISPENSERS (2 REQUIRED)

Piper Products/Servolift Eastern model PT/1014MO with all the standard features. Verify the Owner's tray size before the unit is ordered.

Accessories
2 sets Model WB brakes.
2 ea. Model PB perimeters bumpers.
2 sets Polyurethane casters.

ITEM NO. 47 - MOBILE MILK COOLERS (1 REQUIRED)

True Mfg. model TMC-49-S-SS-HC with all the standard features.

Accessories
1 ea. 120 volts, single phase.
1 ea. Model 882506 corner bumpers.
1 ea. Provide with 5" polyurethane casters with brakes on all the casters.

ITEM NO. 48 - SERVING COUNTER (1 REQUIRED)

Custom fabricated serving counter to be constructed per the drawings with a fully welded 14 gauge type 304 stainless steel top with a 2" drop down at the cashier stand. Provide 12 gauge fully welded type 304 stainless steel channel underbracing under the top with fully welded closed ends where they are exposed. Sound deadened between the top and the underbracing.

Features
01 Provide with a 2" turn down with a tight hem at the sides.

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- 02 Provide a 16 gauge type 304 stainless steel fully welded counter body with a 16 gauge type 304 stainless steel fully welded undershelves per the drawing elevations. Provide 12 gauge type 304 stainless steel channel underbracing under the undershelves. Sound deadened between the undershelves and the underbracing. Notch the undershelf around the floor sink.
- 03 Provide a 16 gauge type 304 stainless steel double pan hinged doors per the elevations. Fully weld the corners on the panels.
- 04 Provide a 16 gauge type 304 stainless steel double pan hinged doors with fully welded louvers per the elevations. Fully weld the corners on the panels.
- 05 Provide a Component Hardware Group, Inc. model P46-1012 pull at the doors. Attach with stainless steel screws.
- 06 Provide a Component Hardware Group, Inc. model M32-2401 magnetic catches at the doors. Install the catch per the manufactures requirements.
- 07 Provide steel j-boxes on the counter body per the drawings and elevations for switches and controls. Provide with stainless steel cover plates. Weld the j-boxes to the counter.
- 08 Provide removable 18 gauge stainless steel panels on the counter fronts and side per the elevations. Provide a 6" x 6" one piece panel at the corners. Attach the panels to the counter with 14 gauge stainless steel Z-clips at the bottom of the panels.
- 09 Provide a quarter-turn ball valve drain valve in an 18 gauge fully welded stainless steel recess per the drawings. Pre-pipe the hot well drain to the valve and the drain line to the floor drain per current codes.
- 10 Provide polyurethane tired casters with brakes.

Accessories

- 1 ea. T & S model B-0208 faucet. Provide a hot water indicator on the handle.
- 1 Lot Versa-Gard sneeze guards per quote # Q016904 the drawings in a brushed stainless steel finish. Provide an undercounter mount. Install into the counter top per the manufactures requirements.

ITEM NO. 49 - DROP-IN COLD FOOD WELLS (1 REQUIRED)

Low Temp Industries model DI-TA-20-03 with all the standard features.

Accessories

- 1 ea. 120 volts, single phase.

ITEM NO. 50 - NUMBER NOT USED

ITEM NO. 51 - DROP-IN HOT FOOD WELLS (1 REQUIRED)

Low Temp Industries model DI-TW-DW-20-05 with all the standard features.

Accessories

- 1 ea. 208 volts, single phase.

ITEM NO. 52 - POS BY THE OWNER

ITEM NO. 53 - MOBILE CONDIMENT COUNTER (1 REQUIRED)

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Lakeside Manufacturing model 70410 with all the standard features. Verify the Owner's top/cutout requirements before the unit is ordered. Verify the Owner's laminate choices requirements before the unit is ordered.

END OF SECTION