

SECTION 11 40 00

FOODSERVICE EQUIPMENT

PART 1 - GENERAL

1.1 DESCRIPTION:

- A. The conditions of the Contract and Division 1 apply to this section as fully as if repeated herein.
- B. Work to be provided and installed includes, but is not limited to:
 - 1. Furnish all labor, materials and services necessary for the assembly and setting in place of the equipment in strict compliance and in accordance with the contract documents.
 - 2. Cut holes; provide sleeves for pipes on equipment, for drains, electrical, plumbing, etc., as required for proper installation.
 - 3. Repair any damage resulting from installation.
 - 4. Remove all debris resulting from this installation, clean and all equipment for operation, as well as an acceptance test by the Owner.
 - 5. Where serving counters are specified with solid surface tops and stainless steel base; the entire assembly must be provided, coordinated and installed by the same contractor.

1.2 WORK PERFORMED BY SECTIONS OTHER THAN FOODSERVICE EQUIPMENT

- A. Mechanical and Plumbing and Utilities: Mechanical and Plumbing rough-in; ducting, piping and final connection between rough-in and equipment; installation of mechanical and plumbing devices and fittings in utility lines; interconnecting field ducting and piping between foodservice equipment and components; exhaust ducts, exhaust fans, indirect waste lines, floor cleanouts and floor sinks. Provision of all required backflow devices per applicable codes and manufacturer guidelines.
- B. Electrical rough-in; conduit, conductors and final connection between rough-in and equipment; installation of electrical fittings and devices in utility lines; interconnecting field wiring between foodservice equipment and components; circuit breakers panels other than those integral with foodservice equipment; final disconnect means.

1.3 CONTRACT DOCUMENTS

- A. Equipment drawings are definitive only and should not be used as construction documents or shop details.
- B. Drawings and equipment specifications are intended to complement each other. Therefore, neither should be considered complete without the other.
- C. Drawings are for reference, assistance and guidance only. They indicate the preferred final location of equipment. The exact final location will be dictated by the building conditions.
- D. Plans shall govern for quantity, irrespective of equipment schedule quantities shown, and specifications for quality.

1.4 SUBSTITUTIONS

- A. Equipment shall be as specified by specific manufacturer, model number, size, utilities requirement, capacity, as well as options and accessories.

- B. Wherever the term "Alternate" follows the description of an item of commercial factory-manufacture it shall mean that the manufacturer listed as an alternate are approved for methods of manufacture only and not for their catalogued items without modification. The prime specified model shall govern in matters of capacity, fuel consumption, voltage and phase, overall dimensions, materials, function, and accessories. In all cases, categories of equipment of substantial quantity shall be of the same brand insofar as to limit the responsibility of Guarantee and Warranty.
- C. Contractor may present alternate equipment other than those specified as prime or acceptable alternate. Contractor shall clearly and separately state prior to bid opening that he is offering a substitution. He shall submit complete illustrations, specifications, capacities, and utilities, as well as operational data. It is Contractor's responsibility to prove that the item or items substituted are equal to the specified items. Items of standard equipment shall be the latest model, new at time of delivery.
- D. Contractor shall be responsible for all costs associated with the acceptable alternate or approved alternate items if the item requires additional space or specific utilities that differ from specifications or drawings. Contractor shall be responsible for any retrofitting such as building changes, utility changes and engineering changes. All substitutions must be approved prior to the bid date.

1.5 LAWS AND ORDINANCES

- A. Certify that all work and materials comply with Federal, State and Local laws, ordinances and regulations and is confirmed by the local inspector having jurisdiction.
- B. Work and materials must be in full accord and when appropriate, shall be listed with the following agencies:
 - 1. Local Health Department
 - 2. National Sanitation Foundation (N.S.F.)
 - 3. Underwriters Laboratories (U.L.) or ETL equivalent
 - 4. A.G.A.
 - 5. N.F.P.A. – latest edition, for exhaust system
- C. Check and confirm that drawings and specifications meet all Federal, State and Local Government bodies. The drawings and specifications shall govern wherever they require larger sizes or higher standards than required by local agencies and regulations. The regulation shall govern when drawings and specifications indicate less than the required regulation. Owner shall not be held responsible or be charged extra charges related to code compliance.

1.6 QUALITY ASSURANCE

- A. Qualifications
 - 1. Foodservice Equipment Contractor (FSEC) and its sub-contractors to have at least 5 years' experience in this type of work. Upon request provide at least three references for jobs of similar size and content.
 - 2. Commercially manufactured equipment is not acceptable unless evidence furnished that similar equipment has been operating successfully in a minimum of three (3) installations (excluding testing laboratories, field-testing or prototypes) for at least one (1) year.
 - 3. Commercially manufactured equipment will be reviewed based on submittal data provided on manufacturer's literature and/or manufacturer's shop drawings for prime alternate or substituted items. Failure of the equipment to meet the capacity, operation, size, utility and production as submitted will result in the rejection of the equipment regardless of disclaimers.
 - 4. Custom-fabricated equipment shall be manufactured by a foodservice equipment fabricator with at least five (5) years' experience in this type of work, who has the plant, personnel, and engineering facilities to properly design, detail and manufacture high quality foodservice equipment.

B. Requirements of Regulatory Agencies:

1. NSF Compliance: All equipment subject to NSF approval shall be so labeled or shall be constructed in accordance with applicable published NSF standards.
2. Refrigerating Equipment: Conform to all applicable ASHRAE Standards. Evaporators NSF approved; electrical components UL (or ETL) approved.
3. Electrical Equipment: Equipment shall carry UL (or ETL) approval and comply with applicable standards of the National Electric Code. Where specified, items shall be UL approved as a unit; if not, specified component electrical parts shall be approved separately. Where applicable, equipment shall comply with NEMA and NBFU standards. Where local regulations permit, a certified test report by an approved nationally recognized independent testing organization establishing proof of conformance to the standards, including test methods of UL, will be considered in lieu of UL label.
4. Civil Authorities: Comply with all ordinances, codes and regulations of civil authorities having jurisdiction at Job Site.
5. Sheet Metal Fabrication: Comply with NFPA standard No. 51: "Welding and Cutting"; and applicable NSF standards.
6. ADA Compliance: Installation and construction of equipment and furnishings to comply with the American Disabilities Act as described in the Department of Justice Register Volume 56, No. 144.

1.7 GUARANTEE AND WARRANTY

- A. All equipment shall be fully guaranteed against defects in workmanship and material for one (1) year after Owner's final acceptance. All repairs and replacements shall be made without charge to the Owner. Guarantee period shall commence with the first usage of the equipment for the intended purpose after final acceptance. Also see additional guarantee required for refrigeration equipment.

1.8 EQUIPMENT ACCESS

- A. Verify all building conditions and coordinate proper access of large equipment to the building. Any specific items needed for the movement of large, heavy or bulky equipment is the full responsibility of the Contractor.

1.9 SUBMITTALS

- A. Contractor to provide electronic submittals that include Custom Fabricated Equipment Shop Drawings, Equipment Plan/MEP Rough-In Drawings and Equipment Brochures. All submittals; must be delivered as one complete package.
- B. Shop Drawings:
1. Shop drawing of all custom fabricated equipment shall be submitted at 3/4 inch scale. All custom fabrication shall have dimensions, fabrication, materials, thickness, and details of construction, installation and method of field joint. Shop details indicate reinforcements, methods of anchorage and quality of finishing.
 2. Verify all field dimensions and incorporate them into shop details.
- C. Rough-in Drawings: Rough-in drawings shall be submitted and show every piece of equipment, all dimensions for rough-in points for electrical, plumbing, steam, exhaust, gas, refrigeration, beverage conduits, as well as concrete curbs, sleeves, supports and any core drilling required. Check and confirm that all equipment requirements have been shown in contract documents, included in rough-in drawings and coordinated with specified, alternate and/or substituted equipment being provided.
- D. Equipment Brochures: Assemble and bind Equipment Brochures as part of submittal. All equipment cut sheets shall clearly show all specified accessories, utility requirements and any other pertinent

1.10 START-UP DEMONSTRATION AND MANUALS:

- A. Provide factory-trained engineers for start-up and demonstration of equipment. Demonstration shall be done in two stages: One for operation and the second for maintenance personnel.
- B. Return to the job site within 10 days for final adjustment and calibration of equipment.
- C. Furnish service parts manuals as well as maintenance manuals.
- D. Prepare list of service agencies authorized by the manufacturer to service its equipment. Include the name of the person to contact and a telephone number.

PART 2 - PRODUCTS

2.1 GENERAL REQUIREMENTS OF FABRICATION

- A. Fabrication shall conform to general acceptance of the foodservice industry.
- B. Fabrication shall meet or exceed National Sanitation Foundation standards including the latest editions and revisions.

2.2 MATERIALS

- A. Stainless Steel (S/S): Stainless steel shall be of U.S. Standard-gauges as indicated, but not less than 18-gauge or as noted, Type 304 with No. 4 finish.
- B. Galvanized Steel: Galvanized steel shall be of 14-gauge and shall be electro galvanized. Galvanized steel shall be used in non-exposed areas, areas, which have no contact with food or food serving items and in framework, when used in framework, galvanized steel shall be, welded construction.
- C. Laminated Plastic (L/P):
 - 1. Shall be Formica, Parkwood, LamiArt, or approved equal.
 - 2. Shall be veneered with approved waterproof and heatproof cement. Rubber base adhesives are not acceptable.
 - 3. Shall be applied directly over ¾-inch plywood.
 - 4. Exposed faces and edges shall be faced with 1/16-inch thick material. Corresponding backs shall be covered with approved backing and balancing sheet material.
- D. Solid Surface Material (SSM):
 - 1. Shall be Granite, Caesarstone, Silestone or approved equal and installed over 3/4-inch plywood per manufacturers' instructions. Provide air space, trim and/or insulation around any heat or cold producing equipment to guard against discoloration and cracking.
- E. Sealants and Adhesives: Refer to "Sustainable Design Requirements" for VOC limits for products used inside and applied on-site.
- F. Certified Wood: Provide wood that is certified by the Forest Stewardship Council (FSC).

2.3 METAL TOP CONSTRUCTION

- A. Metal tops shall be one-piece 14-gauge welded construction, including field joints. Secure to a full perimeter galvanized steel channel frame cross-braced not farther than 30 inches on center. Fasten top with stud bolts or tack welds. All exposed leading top edges to have "highlighted" #8 finish.

2.4 ENCLOSED CABINET BASES

- A. Bases shall be fabricated from not less than 18-gauge steel reinforced by forming the metal ends and shelves. Partitions shall be all of stainless steel. The ends and vertical partitions may be of single wall construction, with a 2-inch face, all partitions and sides shall be welded in the intersection and flush with the bottom.
- B. Unexposed backs and structural members may be constructed of galvanized steel.
- C. Intermediate shelves shall be removable, except the bottom shelf when the cabinet is on legs. When the cabinet is on a masonry base, the bottom shelf shall be removable to allow access for cleaning.

2.5 LEGS AND CROSS RAILS

- A. Legs and cross railings shall be 1-5/8-inch, 16-gauge stainless steel tubing. All cross rails shall be continuously welded, grounded and polished. Tack welds or other methods of connection are not acceptable. Bottoms of legs shall be wedged inward and fitted with a stainless steel bullet type foot with not less than 2-inch adjustment. Freestanding legs shall be pegged to floor with 1/4-inch stainless steel rod.
- B. Stainless steel gusset shall be not less than 3-inch diameter at top and 3-3/4-inch long. Outer shell 16-gauge stainless steel reinforced with 12-gauge mild steel inserts welded interior shell. Gusset shall be large enough to accommodate 1-5/8 inch tub with provision for Allen screw fastener.
- C. Low counter leg shall be constructed of stainless steel exterior of 5-3/4 inch minimum height or 7 inch maximum height with 3-1/2 inch square plate with four countersunk holes, welded to the top for fastening.
- D. Adjustable foot shall be constructed of stainless steel 1-1/2 inch diameter tapered at the bottom to 1-inch diameter, fitted with treaded cold rolled rod for minimum 1-1/2 inch by 3/4-inch threaded bushing plug welded to legs.
- E. When legs are fastened to equipment, the following methods should be used.
 - 1. Sinks: Reinforced with bushings and set screws.
 - 2. Metal Top Table or Dishtable: Welded to galvanized steel frame of 14-gauge or more and secure to the top with screws through slotted holes.
 - 3. Wood or Composition Top: A welded stainless steel channel of not less than 14-gauge, secured to the top with screws through slotted holes.

2.6 SHELVES

- A. When shelves are part of the fixture, the following shall take place.
 - 1. Open base type shelf shall be notched around the leg and continuously welded to the leg.
 - 2. Cabinet base type shelf shall be turned up on the back side a minimum of 1/4 inch radius and further slightly to insure a tight fit to enclosure panels.
- B. Wall shelves shall be one-piece 16-gauge welded construction, including field joints. Secure walls with 14-gauge S/S brackets at 36-inch on-center maximum. All exposed leading edges to have "highlighted" #8 finish.
- C. Over-shelves shall be one-piece 16-gauge welded construction, including field joints. Secure to 1-inch tubular supports at 60-inch on-center maximum attached to counter tops. All exposed leading edges to have "highlighted" #8 finish.

2.7 SINKS

- A. When multiple compartments are part of the design, they shall be continuous on the exterior without applied facing strips or panels. Bottoms of each compartment shall be creased such as to ensure complete drainage to waste opening.
- B. Partitions between compartments shall be double thickness continuous and welded.
- C. Where sink bowls are exposed, the exterior shall be polished to a number 4 finish.
- D. Fabricator shall provide drains, wastes and faucets as indicated on drawings, or itemized specifications

2.8 OTHER FABRICATED COMPONENTS

- A. Casters:
 - 1. Shall be heavy-duty type, ball bearing, solid or disc wheel with non-marking greaseproof rubber, neoprene or polyurethane tire.
 - 2. Wheel shall be 5-inch diameter, minimum width of tread 1-1/2-inch, with a minimum capacity per caster of 250 pounds.
 - 3. Solid material wheels shall be provided with stainless steel rotating wheel guards.
 - 4. Shall be sanitary, have sealed wheel and swivel bearings and polished plate finish
- B. Doors:
 - 1. Metal doors shall be double cased stainless steel. Other pans shall be 18-gauge stainless steel with corners welded, ground smooth, and polished. Inner pan shall be 20-gauge stainless steel fitted tightly into outer pan with a sound deadening material such as Celotex or Styrofoam used as a core. The two pans shall be tack welded together and joints solder filled. Doors shall finish approximately 3/4-inch thick and be fitted with flush recessed type stainless steel door pulls.
 - 2. Sliding doors shall be mounted on large, quiet ball bearing rollers in 14-gauge stainless steel overhead tracks and be removable without the use of tools. Bottom of cabinet shall have stainless steel guide pins and not channel tracks for doors.
 - 3. Wood doors shall be fabricated as detailed. If Formica or other plastic surfaces are used, all sides shall be laminated.
 - 4. Hinged doors shall be mounted on heavy-duty N.S.F. approved hinges, or as noted on plans or specifications.
- C. Hardware:
 - 1. Shall be solid, heavy-duty type.
 - 2. Door hardware shall be locking type, keyed and master keyed.
 - 3. Shall be identified with manufacturer's name and number so that broken or worn parts may be replaced.
 - 4. Submit samples for approval, when requested.
 - 5. Pulls shall be Component Hardware or equal.
- D. Drawer Assemblies:
 - 1. Assemblies shall consist of removable drawer body mounted in a ball bearing slide assembly and padlock assembly.
 - 2. Slide assembly consists of one pair of roller bearing extensions slides with side and back enclosure panels, front spacer angle, two drawer carrier angles secured to slides and stainless steel front.
 - 3. Slides shall be 250-pound capacity made by Component Hardware Co., or equal.
 - 4. Drawer bodies for general storage shall be 20-inch by 20-inch with Royalite containers.
 - 5. Drawers intended to hold food products shall be removable type with 12-inch by 20-inch stainless steel assembly.

6. Drawer fronts are double cased $\frac{3}{4}$ -inch thick, with 18-gauge stainless steel welded and polished front pan. Steel back pan is tightly fitted, and tack welded. Sound deaden with rigid insulation.
7. All drawers shall be provided with replaceable soft neoprene bumpers or, for refrigerated drawers, a full perimeter soft gasket.

2.9 FABRICATED WORKMANSHIP

- A. Items of specially fabricated equipment shall be fabricated by an acceptable manufacturer, which is N.S.F. approved and fabricated in an approved manner to the complete satisfaction of the Owner.
 1. Welding and Soldering:
 - a. Materials 18-gauge or heavier shall be welded.
 - b. Seams and joints shall be shop welded or soldered as the nature of the material may require.
 - c. Welds shall be ground smooth and polished to match original finish.
 - d. Where galvanizing has been burned off, the weld shall be cleaned and touched up with high-grade aluminum paint.
- B. Fasteners and Joints:
 1. The following will not be accepted:
 - a. Exposed screw or bolt heads.
 - b. Rivets.
 - c. Butt joints made by riveting straps under seams and then filled with solder.
- C. Rolled Edges: Rolled edges shall be as detailed, with corners bull nose, ground and polished.
- D. Coved Corners: All stainless steel foodservice equipment shall have $\frac{1}{2}$ -inch or larger radius coves in all horizontal and vertical corners and intersections per N.S.F. standards.
- E. Closures: Where ends of fixtures, splashback, shelves, etc. are open, fill by forming the metal, or weld sections, if necessary, to close entire opening flush to walls or adjoining fixtures.

2.10 OPERATION REQUIREMENTS

- A. Insure quiet operation of foodservice and related equipment.
- B. Ensure the bumper gaskets stop and any other needed protection is installed on all fabricated equipment as needed.

2.11 COLD STORAGE ROOMS

- A. Pre-fabricated, pre-assembled, sectional, size and configuration as shown on plan, and as verified by field dimensions, with largest possible area provided.
- B. Check job site before installation of walk-in cooler to verify proper dimensions for all trim pieces.
- C. General Federal and State Code Requirements and Standards
 1. Automatic door closing device.
 2. Strip curtains.
 3. Double pane view windows in Cooler doors, triple pane view windows in Freezer doors.
 4. High efficiency lighting or automatic light switches.
 5. Efficient defrost system for glass reach-in doors.
 6. R-25 insulation in Cooler walls, doors and ceilings. R-32 insulation in Freezer walls, doors and ceilings. R-28 Insulation in Cooler/Freezer floors.
- D. Construction:
 1. Interior and exterior metal skins formed with steel dies and roll-forming equipment. The metal skins shall be placed into steel molds and liquid urethane injected between them. Urethane shall be foamed in place (poured, not frothed) and, when completely heat-cured, shall bond to the metal skins to form a rigid thick insulated panel

2. Panels shall be equipped with "Cam-Lok" joining devices. The distance between locks shall not exceed 48-inch, or as specified. Press-fit caps shall be provided to close wrench holes.
 3. Exterior and interior finish per itemized specifications.
 4. Perimeter door heater fitted with low-conductor, anti-sweat heater wires, fully enclosed in metal, easily replaceable, for freezer compartments.
 5. All interior joints coved 1/4-inch minimum radius.
 6. All conduit and switch/alarm J-boxes to be pre-installed in panel sections with recessed splice boxes at exterior ceiling panels.
 7. Doors:
 - a. 36-inch by 78-inch hinged flush swing type door, or as specified/shown on plans, and 4-inch insulation same as panels. 14-inch by 24-inch view windows in all doors, heated on freezer doors. Interior and exterior diamond 30-inch tread kick plate.
 - b. Chrome-plated positive door-latch and handle with interior safety release and mortise deadbolt lock assembly.
 - c. Three (3) hinges per door, NSF-approved, chrome-plated, self-closing from a 90-degree open position, cam-action.
 - d. Hydraulic door closure equal to Kason 1094.
 - e. All doors accessing walk-ins are to have locks keyed alike.
 8. A heated relief port shall be provided at freezer to equalize the difference of pressure between the interior and walk-in.
 9. Fluorescent light fixtures lamps with base Lexan diffuser controlled by interior/exterior light switch (3-way or 4-way).
 10. Digital temperature alarm system, with constant "LED" read-out display, audio warning buzzer, and remote sensor, with high-low setting and twisted pair data capability, equal to Modularm 75 LC with remote notification communicator.
- E. Provide drop-in closure panels to finished ceiling and permanently mounted trim strips (of material to match exterior panel surfaces) to adjacent walls and equipment.

2.12 REFRIGERATION SYSTEM

- A. Assembly to consist of compressors, condensers and evaporators, as required for the Coolers/Freezers and any accessories required for a completely installed and functional system.
- B. Pre-assembled remote refrigeration:
 1. Condenser shall be sized to a minimum of 15 degree Fahrenheit TD, medium temp and low temp compressors. Condenser coil shall be constructed of seamless copper tubes arranged in a staggered pattern and mechanically expanded into high efficiency rippled aluminum fins for maximum heat transfer or as specified.
 2. Provide pump-down cycle kits, refrigeration lines, insulation, thermo-expansion valves, refrigerant, pressure relief valves and inlet/outlet shut-off valves.
- C. Refrigeration systems shall include start up and one-year service and maintenance contract in addition to the regular one-year guarantee as stated in the General Conditions, plus, an additional four (4) year pro-rated guarantee on compressors. This includes refrigerators, ice cream cabinets, icemakers, freezers, dispensers, or any other refrigerated items.

2.13 EXHAUST HOODS

- A. Install assemblies in the location as indicated on drawings. It is the responsibility of the Installer to verify all clearances and stand offs from the hood to limited-combustibles and/or combustible materials. Hood must be installed in accordance with the Manufacturer's specifications. Canopy Hoods to be installed a minimum of 80 inches above the finished floor.

- B. The hood assembly ends to be fabricated from 16 gauge stainless steel or heavier and have a continuous horizontal Performedge shape at the lower most part of the end. The remainder of the hood will be fabricated of material not less than 18 gauge. All exposed surfaces to be fabricated from Type 304 stainless steel with a #4 finish. All exposed welds to be ground smooth and polished to a #4 finish.
- C. Provide matching stainless steel closure panels to finished ceiling, adjacent walls and spaces between hoods as required.
- D. Rear and side 3" air space(s), if required must be full height of hood assembly and enclosed top, bottom and sides.
- E. Hood assemblies must be manufactured UL 710 Listed, NFPA 96 compliant and installed in accordance with all prevailing codes and standards.
- F. Grease drip tray and container:
 - 1. Full length concealed grease drip tray, kept to the minimum size needed to collect grease below the filters pitched to drain to a fully enclosed metal container with a capacity of less than 1 gallon. For Hoods that exceed 96" provide enclosed metal container on each end of the trough.
 - 2. Grease collection container(s) may not protrude below the bottom of the hood.
 - 3. Entire length of the grease drip tray to be accessible for easy cleaning.

2.14 FIRE PROTECTION SYSTEM

- A. The fire protection system must be UL 300 Listed , NFPA 17A compliant and installed in accordance with all prevailing codes and standards.
- B. Provide all surface appliance, duct and plenum protection nozzles.
- C. All exposed piping to be stainless steel, chrome plated or sleeved. Run unexposed wherever possible.
- D. All piping must be installed by the Exhaust Hood manufacturer, no exceptions.
- E. No horizontal piping within the canopy
- F. No Exposed fasteners within the canopy
- G. Manual pull station, location as shown on drawings
- H. Assembly shall contain four (4) sets of normally open/closed contact points.
- I. Provide electrically operated fuel gas shut off valve and electrical reset relay, when required, for equipment below hoods. Verify size with Plumbing Division.
- J. Provide Y-Strainer that is approved for the mechanical removal of solids from pressurized gas lines which can be installed in a horizontal or vertical position. The Y Strainer to be manufactured of Carbon Steel and include a removable type 304 stainless steel Strainer with .016 inch perforations (#40 mesh). The Y Strainer to include a removable cap that allows the Strainer to be removed for inspection and/or cleaning when the gas line is not pressurized.
- K. Coordinate with Plumbing Division for the Y-Strainer size and ANSI flanged or threaded pipe connection requirements. Plumbing Division to install the Y Strainer in accordance with the installation instructions
- L. Upon completion the system must be tested and tagged in the presence of the enforcing agency.

2.15 ENCLOSURES

- A. Provide and install enclosure panels secured or removable for any equipment that houses any equipment with movable parts for access. Also, cover and provide protection for any exposed steam line or condensate line that may be within reach of operating personnel.

2.16 ELECTRICAL WORK - GENERAL REQUIREMENTS

- A. Before ordering equipment, confirm with the serving electric utility, all pertinent electrical requirements such as actual voltages available, number of phases and number of wires in the system. Coordinate also with any electrical service provide with other Divisions.
- B. Components and assemblies shall bear the U.L., RU or ETL label or be approved by the prevailing authority.
- C. Custom fabricated and standard refrigerator units shall be provided with vapor tight receptacles, shatterproof lamps and automatic switches. All wiring shall be concealed when possible.

2.17 INSERT PANS

- A. All cut-outs, openings, drawers, or equipment specified or detailed to hold stainless steel insert pans shall be provided with a full compliment of pans as follows:
 - 1. One stainless steel, 20-gauge minimum, solid insert pan for each space, sized per plans, details or specifications.
 - 2. Where pan sizes are not indicated in plans, details or specifications, provide one full size pan for each opening.
 - 3. Provide maximum depth pan to suit application and space.
 - 4. Provide 18-gauge removable stainless steel adapter pars where applicable.

2.18 CORDS AND PLUGS

- A. Where cords and plugs are used, they shall comply with National Electrical Manufacturer's Association (N.E.M.A.) requirements.

PART 3 - EXECUTION

3.1 GENERAL INSTALLATION OF EQUIPMENT

- A. Supervision: A competent superintendent, representing the Contractor shall be present during progress of the work.

3.2 TRIMMING AND SEALING EQUIPMENT

- A. Any space between units to walls, ceilings, floors and adjoining units, not portable, shall be completely sealed against entrance of food particles or vermin by means of trim strips, welding, soldering, or commercial joint material suitable to the nature of the equipment.
- B. Sealer, when not exposed to extreme heat, shall be silicone construction sealant in appropriate color.
- C. Ends of hollow sections shall be closed.
- D. Enclosed fixtures without legs mounted on masonry bases or floor shall be sealed watertight to base or floor.

3.3 CUTTING AND FITTING

- A. Cutting and fitting required on the equipment by subcontractors to make their work fit.

- B. Should any repairs to foodservice equipment be required due to neglect of other contractors, all extra charges and all anticipated repairs shall be noted in writing before work is performed. In case this Contractor does not follow this procedure, the expense shall be borne by him.
- C. No cutting, notching, drilling, or altering of any kind shall be done to the building without first obtaining permission.

3.4 PROTECTION OF EQUIPMENT

- A. Be responsible during the progress of the project to protect equipment against theft and/or damage until final acceptance.
- B. Prefabricated walk-in boxes, on-site and installed in advance of the rest of the equipment, shall not be used for general storage by other trades and shall be locked before leaving the site. Damage and/or theft resulting from failure to secure boxes will be repaired/replaced at Contractor's expense.

3.5 ITEMIZED EQUIPMENT LIST

ITEM 1: ICE MACHINE/BIN

Manufacturer: Manitowoc

Model: IYT0750A/D570

Alternate: Hoshizaki, Scotsman

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Water filter kit.

ITEM 2: SHELVING

Manufacturer: Eagle

Model: S5-74-Z Series

Alternate: Metro

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length, width and configuration per plan and verified room dimensions.

ITEM 3: REFRIGERATOR

Manufacturer: Beverage Air

Model: HBR27HC-1-HG

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Hinge door(s) as shown on plan.
2. Leg set in lieu of casters.
3. Provide a total of five (5) standard shelves.

ITEM 4: COFFEE BREWER

Provided by Vendor, Not in Contract

ITEM 5: TEA BREWER

Provided by Vendor, Not in Contract

ITEM 6: DOUBLE WALL SHELF

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 7: ICE/WATER STATION

Manufacturer: Delfield

Model: 204

Alternate: Randell

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 8: WORK COUNTER

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 9: NOT USED

ITEM 10: NOT USED

ITEM 11: VENTLESS COMBI-OVEN/STAND

Manufacturer: Blodgett

Model: BLCT-10E-H

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Door hinged left.
2. 31" stand with runners.
3. Water filter kit.

ITEM 12: CONVECTION MICROWAVE

Manufacturer: Turbo Chef

Model: Eco

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 13: UNDERCOUNTER FREEZER

Manufacturer: Beverage Air

Model: UCF27AHC

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Door(s) hinged as shown on plan.
2. Caster set for installation below 36" work surface.

ITEM 14: VENTLESS FRYER

Manufacturer: Perfect Fry

Model: PFC570-208

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Alarm kit.
2. Oil drainage kit.
3. One (1) additional filter replacement kit.

ITEM 15: UNDERCOUNTER REFRIGERATOR

Manufacturer: Beverage Air

Model: UCR48AHC

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Door(s) hinged as shown on plan.
2. Caster set for installation below 36" work surface.

ITEM 16: WORK COUNTER WITH SINK

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. T&S B-0201-CR faucet and crumb cup waste assembly.

ITEM 17: DOUBLE WALL SHELF

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 18: HAND SINK / SOAP AND TOWEL DISPENSER

Manufacturer: Eagle

Model: HWB-T

Alternate: Advance Tabco

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 19: NOT USED

ITEM 20: NOT USED

ITEM 21: PREP REFRIGERATOR

Manufacturer: Beverage Air

Model: SPE48HC-12

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Door(s) hinged as shown on plan.
2. Full length cutting board.

ITEM 22: CHEF'S COUNTER

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 23: DOUBLE OVERSHELF

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 24: HEAT LAMP

Manufacturer: Hatco

Model: GRAH-48

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Remote infinite control and pilot light.

ITEM 25: POT SINK

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Two (2) T&S B-0231-CR with B-0230-KIT faucets.
2. Three (3) lever waste assemblies.

ITEM 26: WALL SHELF/UTENSIL RACK

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 27: MOBILE SHELVING

Manufacturer: Eagle

Model: S4-63-Z Series

Alternate: Metro

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Caster set, two (2) locking.
2. Length, width and configuration per plan and verified room dimensions.

ITEM 28: UNDERCOUNTER DISHMACHINE WITH CASTER

Manufacturer: Champion

Model: UH330 B

Alternate: Jackson

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Mini caster set.

ITEM 29: SODA BOX RACK

Provided by Vendor, Not in Contract

ITEM 30: BEER SYSTEM/STAND

Manufacturer: Glastender

Model: BLC-1/3 – LCS-S

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Trunk housing for up to 4 brands interconnected to Item 35.
2. Any accessories required for completely installed and functional system.

ITEM 31: KEG COOLER

Manufacturer: Perlick

Model: US4KP

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Keg shelf/bridge kits.
2. Electric condensate evaporator.

ITEM 32: NOT USED

ITEM 33: BACK BAR REFRIGERATOR

Manufacturer: Glastender

Model: C1FB72-L

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Stainless steel front, doors and refrigeration compartment.
2. Solid doors with locks hinged as shown on plan.
3. Platform mount without legs.

ITEM 34: FROZEN DRINK MACHINE

Manufacturer: Taylor

Model: 430

Alternate: Frosty Factory

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 35: BEER TAP/DRAINER

Manufacturer: Glastender

Model: BT-4-MF

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Faucet locks.

ITEM 36: BACK BAR REFRIGERATOR

Manufacturer: Glastender

Model: C1FB72-R

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Stainless steel front, doors and refrigeration compartment.
2. Solid doors with locks hinged as shown on plan.
3. Platform mount without legs.

ITEM 37: BACK BAR

Specified by Interiors, Not in Contract

ITEM 38: WORKBOARD

Manufacturer: Glastender

Model: DBCB-24-LD

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length and configuration per plan and verified field dimensions.

ITEM 39: BAR TOP

Specified by Interiors, Not in Contract

ITEM 40: NOT USED

ITEM 41: NOT USED

ITEM 42: COCKTAIL STATION

Manufacturer: Glastender

Model: All-64-CP-10

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length and configuration per plan and verified field dimensions
2. Configure per plan and the following, from left-to-right.
Combo bottle well with waste chute and ice bin with cold plate.
Soda gun holder.
Blender station with side splash and west waste sink with faucet.
3. Double Speedrail.
4. Compatible waste receptacle for installation below waste chute.

ITEM 43: BAR BLENDER

Manufacturer: Waring

Model: NMX100XTS

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 44: UNDERCOUNTER DISHMACHINE WITH STAND

Manufacturer: Champion

Model: UH330 ADA / 0712393

Alternate: Jackson

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 45: HAND SINK/SIDE SPLASH/SOAP & TOWEL DISPENSER

Manufacturer: Glastender

Model: HSA-12-D

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Right side splash.

ITEM 46: NOT USED

ITEM 47: NOT USED

ITEM 48: NOT USED

ITEM 49: NOT USED

ITEM 50: REFRIGERATION SYSTEM

Manufacturer: CoolTec

Model: WIPT

Alternate: Omni-Temp

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Pre-wired and pre-plumbed rack with condensing units and blower coils.
2. Provide pump-down cycle kits, refrigeration lines, insulation, thermo-expansion valves, refrigeration and any accessories required for a completely installed and functional system.
3. All refrigeration lines to be extended thru ceilings and concealed spaces.

ITEM 51: SHELVING

Manufacturer: Eagle

Model: S5-74-Z Series

Alternate: Metro

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length, width and configuration per plan and verified room dimensions.

ITEM 52: SODA BOX RACK

Provided by Vendor, Not in Contract

ITEM 53: SECURITY FENCE

Manufacturer: New Age

Model: Fence Custom

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. 108" high, length and configuration per plan and verified field conditions.
2. Door hinged as shown on plan with lock.

ITEM 54: WALK-IN COOLER/FREEZER

Manufacturer: Duracold by Arctic

Model: 8-6 5C4F Modular 4

Alternate: Imperial Brown

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Assembly to be 8'-6" overall height. Length, width and configuration per plan and verified field dimensions.
2. Stainless steel exposed exterior, stucco aluminum interior, white interior ceiling, remainder galvanized.
3. LED light fixtures, per plan and light switches with pilot light.
4. Matching S/S trim strips to adjacent ceiling and walls.
5. 36" door(s) with view window, three (3) hinges, diamond tread kick plates and dead bolt locks.
6. Audio visual temperature alarm(s).
7. 2" integral insulated diamond tread plate floor with interior ramp in Cooler compartments, 4" in Freezer.

ITEM 55: KEG RACK

Manufacturer: New Age

Model: 1288

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length, width and configuration per plan and verified room dimensions.

ITEM 56: SHELVING

Manufacturer: Eagle

Model: S5-74-E Series

Alternate: Metro

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length, width and configuration per plan and verified room dimensions.

ITEM 57: PAN RACK CART

Manufacturer: Eagle Group

Model: UAR-70-A

Alternate: Metro

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Vertical corner bumper.

ITEM 58: HAND SINK/SIDE SPLASH/SOAP AND TOWEL DISPENSER

Manufacturer: Eagle Group

Model: HSA-10-FKP-LRS

Alternate: Advance Tabco

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Left and right-side splash.

ITEM 59: NOT USED

ITEM 60: NOT USED

ITEM 61: FOOD PROCESSOR

Manufacturer: Robot Coupe

Model: R602VV

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. LP5 Disc package.

ITEM 62: DOUBLE WALL SHELF

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 63: WORK TABLE WITH SINKS

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. T&S B-0231-CR faucet and two lever waste assemblies.
2. Removable poly cutting board interchangeable in either sink compartment.

ITEM 64: TRASH CONTAINER

Manufacturer: Rubbermaid

Model: FG263200GRAY

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 65: DOUBLE WALL SHELF
Manufacturer: Custom Fabricated
Model: See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 66: WORK TABLE WITH SINKS
Manufacturer: Custom Fabricated
Model: See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.
1. T&S B-0231-CR faucet and two lever waste assemblies.
2. Removable poly cutting board interchangeable in either sink compartment.

ITEM 67: MEAT GRINDER WITH STAND
Manufacturer: Hobart / Piper
Model: 4822 / MX-29-TSS
Alternate: Globe
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 68: WOOD TOP WORK TABLE
Manufacturer: Custom Fabricated
Model: See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 69: DOUBLE WALL SHELF
Manufacturer: Custom Fabricated
Model: See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 70: NOT USED

ITEM 71: NOT USED

ITEM 72: MEAT SAW
Manufacturer: Hobart
Model: 6614
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 73: VACUUM PACK/STAND
Manufacturer: Berkel/Piper
Model: 350 / 121-23-29TSS
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 74: AUTOMATIC SLICER / STAND
Manufacturer: Hobart / Piper
Model: HS9 / 331-3424
Alternate: Globe
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 75: DOUBLE WALL SHELF
Manufacturer: Custom Fabricated
Model: See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 76: WORK TABLE WITH SINKS

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. T&S B-0231-CR faucet and two lever waste assemblies.
2. Removable poly cutting board interchangeable in either sink compartment.

ITEM 77: FISH FILE

Manufacturer: Victory

Model: RS-1D-S1-HC-FF

Alternate: Traulsen

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 78: WORK TOP REFRIGERATOR

Manufacturer: Beverage Air

Model: WTR60AHC-FIP

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Door(s) hinged as shown on plan.

ITEM 79: DOUBLE WALL SHELF

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 80: NOT USED

ITEM 81: NOT USED

ITEM 82: PAN RACK CART

Manufacturer: Eagle

Model: ORF 1820-3

Alternate: New Age

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. High temp oven plate caster.
2. Top attachment assembly compatible with Item 83, Rack Oven/Hood.

ITEM 83: RACK OVEN/ HOOD

Manufacturer: Doyon

Model: SRO1G

Alternate: Baxter, Gemini

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Door hinged as shown on plan.
2. Type-I hood.
3. Matching S/S trim strips to adjacent ceiling and walls.

ITEM 84: STAINLESS STEEL WALL FLASHING

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 85: 2-DECK CONVECTION OVEN

Manufacturer: Blodgett

Model: DFG-100 DBL

Alternate: Vulcan

Furnish and set-in-place in accordance with Part-2 Products, Plans and Elevations.

1. Caster set, front with brakes
2. Stainless steel front and sides.
3. Manifold gas with pressure regulator.
4. T&S Safe-T-Link HG-4-S Series 36" gas appliance connector with K Model installation kit and Posi-Set wheel placement system.

ITEM 86: INDUCTION RANGE/STAND

Manufacturer: Cooktek / Eagle

Model: 605201 / UT2436EB

Furnish and set-in-place in accordance with Part-2 Products, Plans and Elevations.

ITEM 87: EXHAUST HOOD (TYPE-I)

Manufacturer: Streivor Air System

Model: SAWCBD

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length, width and configuration per plan, elevations and field conditions.
2. Confirm assembly meets front, side or back overhang requirement per code for capture and containment.
3. Hood assembly to be fitted with ExtractAire HVC UL1046 Listed high velocity adjustable slot Cartridge Filters and meets the following construction requirements:
 - a. Opening at the upper most portion of the top allow air to enter into the filter. Opening to be located within 5" of the top of the hood and be fitted with an adjustable air diverter and choke to control airflow through the cartridge.
 - b. Designed to force the air traveling through the cartridge to change direction a minimum of five times and 180 degrees.
 - c. Bottom of filter to be entirely open to allow grease to flow freely out of the cartridge and facilitate hand or dishmachine cleaning and be easily removable without the use of tools.
 - d. Grease efficiency rating of 55% or higher as certified by an independent testing laboratory and procedure recognized by ASHRAE TC-510.
 - e. Type 304 stainless steel polished to a #4 finish.
4. Hood assembly to be constructed with SmartAire Segmented Air Stream Technology that incorporates two adjustable high velocity low volume streams of air into the lower front edge of a hood to enhance the ability to capture and contain cooking gases and effluents, reducing the amount of exhaust air exhausted by up to 40%.
 - a. Hood assembly to have a full length internal makeup air plenum in the front of the hood that facilitates an active front edge of the hood, wherein two continuous full length high velocity low volume air streams are incorporated into the inner lower front edge of the hood make up air plenum, one air stream is directed in an inward upward direction and one is directed in a downward inward direction.
 - b. The air streams will have baffles that are adjustable in individual segments of 18 inches or less.
 - c. The air streams are supplied by an integral internal fan(s) supplied by the hood assembly and installed in the makeup air plenum.
 - d. Internal hood fan to be factory pre-wired to an electrical junction box on top of the hood.
 - e. Air inlet to the internal make up air fan will be fitted with a UL Listed fire actuated damper.
5. Hood assembly to be fitted with Light Duty Containment Panel(s) on open end(s) of Hood.
 - a. Panel to be fabricated from 18 gauge stainless steel of the same material and with the same finish as the hood.
 - b. Panel to include a continuous double hemmed edge on the front and bottom exposed edges.

- c. Panel to be easily attached or detached to the side of the hood by means of stainless steel fasteners that screw into recessed non corrosive rib-nuts installed in the side of the hood that do not protrude through the side of the hood.
- d. All welds to be ground smooth and polished to a #4 finish.
- 6. Hood assembly to be fitted with UL & NSF Listed Surface Mounted Commercial Kitchen Hood light fixtures with lamps.
 - a. Fixture to have brushed aluminum housing, tempered glass, and shatter resistant globe.
 - b. Light fixture(s) to be factory pre-wired to a single connection point for each hood section.
 - c. LED lamp, 120vac, UL Listed for exhaust canopy hoods, 12 Watt, 960 Lumens, 3000K, maximum operating temperature 80 degrees C (176°F).
 - d. 120 degree Beam angle, rated for 50,000 hour lamp life, mercury-free, instant (no ballast).
 - e. To exceed Federal Energy Act requirement as to not produce ultraviolet light emission.
 - f. Fits any A19/E26/E27 fixture (globe to be installed in compliance with UL listing).
- 7. Hood to be fitted with a UL710 Listed, internally adjustable opposed blade variable volume damper(s).
 - a. Opposed blades to include a positioning bracket that allows the damper blades to be adjusted from 5% to 100% open.
 - b. Each positioning bracket to have a locking/unlocking fastener on the inside of the damper that is accessible from inside of the hood that locks the damper blade in place.
 - c. Damper to be manufactured from 18 gauge stainless.
- 8. Hood assembly to be provided with an Auto Fan Start is required for NFPA 96 Section 8.2.3.3
 - a. Switches may be located in each hood exhaust collar or the hood canopy section.
 - b. Switches in each canopy to have a maximum spacing of 84 inches.
 - c. Switches to be installed in Access Enclosure(s) with a removable cover plate that protects and allows access from inside of the hood canopy.
- 9. Hood assembly be fitted with UL 710 listed Access Enclosure(s) mounted in the Hood Canopy or Hood Exhaust Collar with a removable cover plate that protects and allows access to monitoring equipment from inside of the hood canopy.
 - a. Removable cover to be held in place by stainless steel fasteners and allows easy access for installation, adjustments and service to the equipment from inside of the hood canopy.
 - b. Access Enclosures to be fabricated from 18 gauge stainless steel with all welds ground smooth and polished to a #4 finish.
- 10. Hood Utility Cabinet (HUC) assembly mounted to end of Hood assembly per plan.
 - a. HUC to house Pyro-Chem Fire Suppression System.
 - b. Constructed with angle iron frame and stainless steel body.
 - c. All exposed surfaces to be fabricated of 18 gauge Type 304 stainless steel (s/s) with a #4 finish.
 - d. All exposed welds to be ground smooth and polished to a #4 finish.
 - e. Cabinet provided with open top to enable utility connections from above ceiling and a stainless steel lift out removable side door panel.
 - f. Removable door panel to have a recessed s/s door pull, full grip type and held in place by full length upper and lower channels.

ITEM 88: FIRE SUPPRESSION SYSTEM

Manufacturer: Streivor Air Systems

Model: Ansul R-102

Furnish and set-in-place in accordance with Part-2 Products, Plans and Elevations.

- 1. Electrically operated gas valve, installed by Mechanical Division, verify size.
- 2. No exposed horizontal piping.
- 3. Exposed vertical piping to be chromed.
- 4. FSEC to provide separate permit and testing for the local fire life safety inspector.
- 5. Provide four (4) additional sets of contacts.

ITEM 89: NOT USED

ITEM 90: NOT USED

ITEM 91: WOOD TOP WORK TABLE

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 92: 5 QUART MIXER

Manufacturer: Hobart

Model: N50

Alternate: Globe, Kitchenaid

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 93: WORK TABLE

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 94: DOUBLE OVERSHELF

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 95: INGREDIENT BIN

Manufacturer: Cambro

Model: IB36148

Alternate: Rubbermaid

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 96: 60 QUART MIXER

Manufacturer: Hobart

Model: HL600

Alternate: Globe

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. B - Flat beater, D - wire whip, ED - dough hook, P -- pastry knife, stainless bowl with bowl truck

ITEM 97: PROOFER

Manufacturer: FWE

Model: PHU-12

Alternate: Cres-Cor

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Door hinged left.

2. See-thru Lexan door.

ITEM 98: Blast Chiller

Manufacturer: Irinox

Model: MF 70.1L Plus

Alternate: American Panel

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Universal slides for US pan sizes.

2. Left hand door swing.

3. Stainless steel adjustable legs.

ITEM 99: NOT USED

ITEM 100: NOT USED

ITEM 101: EXHAUST HOOD (TYPE-I)

Manufacturer: Streivor Air System

Model: SAWCBD

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length, width and configuration per plan, elevations and field conditions.
2. Confirm assembly meets front, side or back overhang requirement per code for capture and containment.
3. Hood assembly to be fitted with ExtractAire HVC UL1046 Listed high velocity adjustable slot Cartridge Filters and meets the following construction requirements:
 - a. Opening at the upper most portion of the top allow air to enter into the filter. Opening to be located within 5" of the top of the hood and be fitted with an adjustable air diverter and choke to control airflow through the cartridge.
 - b. Designed to force the air traveling through the cartridge to change direction a minimum of five times and 180 degrees.
 - c. Bottom of filter to be entirely open to allow grease to flow freely out of the cartridge and facilitate hand or dishmachine cleaning and be easily removable without the use of tools.
 - d. Grease efficiency rating of 55% or higher as certified by an independent testing laboratory and procedure recognized by ASHRAE TC-510.
 - e. Type 304 stainless steel polished to a #4 finish.
4. Hood assembly to be constructed with SmartAire Segmented Air Stream Technology that incorporates two adjustable high velocity low volume streams of air into the lower front edge of a hood to enhance the ability to capture and contain cooking gases and effluents, reducing the amount of exhaust air exhausted by up to 40%.
 - a. Hood assembly to have a full length internal makeup air plenum in the front of the hood that facilitates an active front edge of the hood, wherein two continuous full length high velocity low volume air streams are incorporated into the inner lower front edge of the hood make up air plenum, one air stream is directed in an inward upward direction and one is directed in a downward inward direction.
 - b. The air streams will have baffles that are adjustable in individual segments of 18 inches or less.
 - c. The air streams are supplied by an integral internal fan(s) supplied by the hood assembly and installed in the makeup air plenum.
 - d. Internal hood fan to be factory pre-wired to an electrical junction box on top of the hood.
 - e. Air inlet to the internal make up air fan will be fitted with a UL Listed fire actuated damper.
5. Hood assembly to be fitted with Light Duty Containment Panel(s) on open end(s) of Hood.
 - a. Panel to be fabricated from 18 gauge stainless steel of the same material and with the same finish as the hood.
 - b. Panel to include a continuous double hemmed edge on the front and bottom exposed edges.
 - c. Panel to be easily attached or detached to the side of the hood by means of stainless steel fasteners that screw into recessed non corrosive rib-nuts installed in the side of the hood that do not protrude through the side of the hood.
 - d. All welds to be ground smooth and polished to a #4 finish.
6. Hood assembly to be fitted with UL & NSF Listed Surface Mounted Commercial Kitchen Hood light fixtures with lamps.
 - a. Fixture to have brushed aluminum housing, tempered glass, and shatter resistant globe.
 - b. Light fixture(s) to be factory pre-wired to a single connection point for each hood section.
 - c. LED lamp, 120vac, UL Listed for exhaust canopy hoods, 12 Watt, 960 Lumens, 3000K, maximum operating temperature 80 degrees C (176°F).
 - d. 120 degree Beam angle, rated for 50,000 hour lamp life, mercury-free, instant (no ballast).
 - e. To exceed Federal Energy Act requirement as to not produce ultraviolet light emission.
 - f. Fits any A19/E26/E27 fixture (globe to be installed in compliance with UL listing).

7. Hood to be fitted with a UL710 Listed, internally adjustable opposed blade variable volume damper(s).
 - a. Opposed blades to include a positioning bracket that allows the damper blades to be adjusted from 5% to 100% open.
 - b. Each positioning bracket to have a locking/unlocking fastener on the inside of the damper that is accessible from inside of the hood that locks the damper blade in place.
 - c. Damper to be manufactured from 18 gauge stainless.
8. Hood assembly to be provided with an Auto Fan Start is required for NFPA 96 Section 8.2.3.3
 - a. Switches may be located in each hood exhaust collar or the hood canopy section.
 - b. Switches in each canopy to have a maximum spacing of 84 inches.
 - c. Switches to be installed in Access Enclosure(s) with a removable cover plate that protects and allows access from inside of the hood canopy.
9. Hood assembly be fitted with UL 710 listed Access Enclosure(s) mounted in the Hood Canopy or Hood Exhaust Collar with a removable cover plate that protects and allows access to monitoring equipment from inside of the hood canopy.
 - a. Removable cover to be held in place by stainless steel fasteners and allows easy access for installation, adjustments and service to the equipment from inside of the hood canopy.
 - b. Access Enclosures to be fabricated from 18 gauge stainless steel with all welds ground smooth and polished to a #4 finish.

ITEM 102: EXHAUST HOOD (TYPE-I)

Manufacturer: Streivor Air System

Model: SAWCBD

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length, width and configuration per plan, elevations and field conditions.
2. Confirm assembly meets front, side or back overhang requirement per code for capture and containment.
3. Hood assembly to be fitted with ExtractAire HVC UL1046 Listed high velocity adjustable slot Cartridge Filters and meets the following construction requirements:
 - a. Opening at the upper most portion of the top allow air to enter into the filter. Opening to be located within 5" of the top of the hood and be fitted with an adjustable air diverter and choke to control airflow through the cartridge.
 - b. Designed to force the air traveling through the cartridge to change direction a minimum of five times and 180 degrees.
 - c. Bottom of filter to be entirely open to allow grease to flow freely out of the cartridge and facilitate hand or dishmachine cleaning and be easily removable without the use of tools.
 - d. Grease efficiency rating of 55% or higher as certified by an independent testing laboratory and procedure recognized by ASHRAE TC-510.
 - e. Type 304 stainless steel polished to a #4 finish.
4. Hood assembly to be constructed with SmartAire Segmented Air Stream Technology that incorporates two adjustable high velocity low volume streams of air into the lower front edge of a hood to enhance the ability to capture and contain cooking gases and effluents, reducing the amount of exhaust air exhausted by up to 40%.
 - a. Hood assembly to have a full length internal makeup air plenum in the front of the hood that facilitates an active front edge of the hood, wherein two continuous full length high velocity low volume air streams are incorporated into the inner lower front edge of the hood make up air plenum, one air stream is directed in an inward upward direction and one is directed in a downward inward direction.
 - b. The air streams will have baffles that are adjustable in individual segments of 18 inches or less.
 - c. The air streams are supplied by an integral internal fan(s) supplied by the hood assembly and installed in the makeup air plenum.
 - d. Internal hood fan to be factory pre-wired to an electrical junction box on top of the hood.
 - e. Air inlet to the internal make up air fan will be fitted with a UL Listed fire actuated damper.

5. Hood assembly to be fitted with Light Duty Containment Panel(s) on open end(s) of Hood.
 - a. Panel to be fabricated from 18 gauge stainless steel of the same material and with the same finish as the hood.
 - b. Panel to include a continuous double hemmed edge on the front and bottom exposed edges.
 - c. Panel to be easily attached or detached to the side of the hood by means of stainless steel fasteners that screw into recessed non corrosive rib-nuts installed in the side of the hood that do not protrude through the side of the hood.
 - d. All welds to be ground smooth and polished to a #4 finish.
6. Hood assembly to be fitted with UL & NSF Listed Surface Mounted Commercial Kitchen Hood light fixtures with lamps.
 - a. Fixture to have brushed aluminum housing, tempered glass, and shatter resistant globe.
 - b. Light fixture(s) to be factory pre-wired to a single connection point for each hood section.
 - c. LED lamp, 120vac, UL Listed for exhaust canopy hoods, 12 Watt, 960 Lumens, 3000K, maximum operating temperature 80 degrees C (176°F).
 - d. 120 degree Beam angle, rated for 50,000 hour lamp life, mercury-free, instant (no ballast).
 - e. To exceed Federal Energy Act requirement as to not produce ultraviolet light emission.
 - f. Fits any A19/E26/E27 fixture (globe to be installed in compliance with UL listing).
7. Hood to be fitted with a UL710 Listed, internally adjustable opposed blade variable volume damper(s).
 - a. Opposed blades to include a positioning bracket that allows the damper blades to be adjusted from 5% to 100% open.
 - b. Each positioning bracket to have a locking/unlocking fastener on the inside of the damper that is accessible from inside of the hood that locks the damper blade in place.
 - c. Damper to be manufactured from 18 gauge stainless.
8. Hood assembly to be provided with an Auto Fan Start is required for NFPA 96 Section 8.2.3.3
 - a. Switches may be located in each hood exhaust collar or the hood canopy section.
 - b. Switches in each canopy to have a maximum spacing of 84 inches.
 - c. Switches to be installed in Access Enclosure(s) with a removable cover plate that protects and allows access from inside of the hood canopy.
9. Hood assembly be fitted with UL 710 listed Access Enclosure(s) mounted in the Hood Canopy or Hood Exhaust Collar with a removable cover plate that protects and allows access to monitoring equipment from inside of the hood canopy.
 - a. Removable cover to be held in place by stainless steel fasteners and allows easy access for installation, adjustments and service to the equipment from inside of the hood canopy.
 - b. Access Enclosures to be fabricated from 18 gauge stainless steel with all welds ground smooth and polished to a #4 finish.
9. Hood Utility Cabinet (HUC) assembly mounted to end of Hood assembly per plan.
 - a. HUC to house Everpure Water Filter System.
 - b. Constructed with angle iron frame and stainless steel body.
 - c. All exposed surfaces to be fabricated of 18 gauge Type 304 stainless steel (s/s) with a #4 finish.
 - d. All exposed welds to be ground smooth and polished to a #4 finish.
 - e. Cabinet provided with open top to enable utility connections from above ceiling and a stainless steel lift out removable side door panel.
 - f. Removable door panel to have a recessed s/s door pull, full grip type and held in place by full length upper and lower channels.

ITEM 103: WATER FILTER CABINET

Manufacturer: Streivor Air Systems

Model: EV44FCSP-10GPM

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 104: FLOOR TROUGH/GRATE

Manufacturer: Eagle Group

Model: FT-1830-FGG

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 105: 40 GALLON TILT SKILLET

Manufacturer: Cleveland

Model: SGL-40-TR

Alternate: Crown

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Double pantry faucet.
2. Pan support.
3. T&S water appliance connector(s).

ITEM 106: 60 GALLON TILT KETTLE

Manufacturer: Cleveland

Model: KEL-60-T

Alternate: Crown

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. 2" tangent draw-off.
2. Hinged spring assist cover.
3. Double pantry faucet.
4. Pan support.
5. T&S water appliance connector(s).

ITEM 107: FLOOR TROUGH/GRATE

Manufacturer: Eagle Group

Model: FT-2436-FGG

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 108: WORK TABLE WITH SINK

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. T&S B-0231-CR faucet and lever waste assembly.

ITEM 109: DOUBLE OVERHEAD SHELF

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 110: NOT USED

ITEM 111: NOT USED

ITEM 112: COMBI-OVEN (LOWER)

Manufacturer: Blodgett

Model: BLCT-62-102G

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Back flow preventer.
2. Leg set.
3. Certified installation with Installation kit.
4. Door safety lock.
5. T&S Safe-T-Link HG-4-S Series 48" gas appliance connector with K Model installation kit.
6. T&S Safe-T-Link HW-4 Series 48" water appliance connector(s).
7. Manifold gas and water connection.

ITEM 113: COMBI-OVEN (UPPER)
Part of Item 112

ITEM 114: HOOD DISPLAY PANEL

Manufacturer: Streivor Air Systems

Model: HMI

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 115: DCKV HOOD CONTROL

Manufacturer: Streivor Air Systems

Model: DemandAire

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 116: FIRE SUPPRESSION SYSTEM

Manufacturer: Streivor Air Systems

Model: Ansul R-102

Furnish and set-in-place in accordance with Part-2 Products, Plans and Elevations.

1. Electrically operated gas valve, installed by Mechanical Division, verify size.
2. No exposed horizontal piping.
3. Exposed vertical piping to be chromed.
4. FSEC to provide separate permit and testing for the local fire life safety inspector.
5. Provide four (4) additional sets of contacts.

ITEM 117: EXHAUST HOOD (TYPE-I)

Manufacturer: Streivor Air System

Model: SAWCBD

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length, width and configuration per plan, elevations and field conditions.
2. Confirm assembly meets front, side or back overhang requirement per code for capture and containment.
3. Hood assembly to be fitted with ExtractAire HVC UL1046 Listed high velocity adjustable slot Cartridge Filters and meets the following construction requirements:
 - a. Opening at the upper most portion of the top allow air to enter into the filter. Opening to be located within 5" of the top of the hood and be fitted with an adjustable air diverter and choke to control airflow through the cartridge.
 - b. Designed to force the air traveling through the cartridge to change direction a minimum of five times and 180 degrees.
 - c. Bottom of filter to be entirely open to allow grease to flow freely out of the cartridge and facilitate hand or dishmachine cleaning and be easily removable without the use of tools.
 - d. Grease efficiency rating of 55% or higher as certified by an independent testing laboratory and procedure recognized by ASHRAE TC-510.
 - e. Type 304 stainless steel polished to a #4 finish.
4. Hood assembly to be constructed with SmartAire Segmented Air Stream Technology that incorporates two adjustable high velocity low volume streams of air into the lower front edge of a hood to enhance the ability to capture and contain cooking gases and effluents, reducing the amount of exhaust air exhausted by up to 40%.
 - a. Hood assembly to have a full length internal makeup air plenum in the front of the hood that facilitates an active front edge of the hood, wherein two continuous full length high velocity low volume air streams are incorporated into the inner lower front edge of the hood make up air plenum, one air stream is directed in an inward upward direction and one is directed in a downward inward direction.
 - b. The air streams will have baffles that are adjustable in individual segments of 18 inches or less.
 - c. The air streams are supplied by an integral internal fan(s) supplied by the hood assembly and installed in the makeup air plenum.
 - d. Internal hood fan to be factory pre-wired to an electrical junction box on top of the hood.
 - e. Air inlet to the internal make up air fan will be fitted with a UL Listed fire actuated damper.

5. Hood assembly to be fitted with UL & NSF Listed Recessed Mounted Commercial Kitchen Hood light fixtures with lamps
 - a. Light fixture to have Stainless Steel faceplate with tempered prismatic glass diffuser.
 - b. Light fixture(s) to be factory pre-wired to a single connection point for each hood section.
 - c. T8 LED, 120vac, UL Listed lamp for exhaust canopy hoods, (36" lamp/26 Watts – 2500 Lumens/ 48" lamp/44 Watts – 380 Lumens), maximum operating temperature 75 degrees C (167°F)
 - d. 120 degree Beam angle, rated for 50,000 hour lamp life, mercury-free, instant (no ballast).
 - e. To exceed Federal Energy Act requirement as to not produce ultraviolet light emission.
 - f. Housing assembly and installation to be compliant with UL Listing.
6. Hood to be fitted with a UL710 Listed, internally adjustable opposed blade variable volume damper(s).
 - a. Opposed blades to include a positioning bracket that allows the damper blades to be adjusted from 5% to 100% open.
 - b. Each positioning bracket to have a locking/unlocking fastener on the inside of the damper that is accessible from inside of the hood that locks the damper blade in place.
 - c. Damper to be manufactured from 18 gauge stainless.
7. Hood assembly to be provided with an Auto Fan Start is required for NFPA 96 Section 8.2.3.3
 - a. Switches may be located in each hood exhaust collar or the hood canopy section.
 - b. Switches in each canopy to have a maximum spacing of 84 inches.
 - c. Switches to be installed in Access Enclosure(s) with a removable cover plate that protects and allows access from inside of the hood canopy.
8. Hood assembly be fitted with UL 710 listed Access Enclosure(s) mounted in the Hood Canopy or Hood Exhaust Collar with a removable cover plate that protects and allows access to monitoring equipment from inside of the hood canopy.
 - a. Removable cover to be held in place by stainless steel fasteners and allows easy access for installation, adjustments and service to the equipment from inside of the hood canopy.
 - b. Access Enclosures to be fabricated from 18 gauge stainless steel with all welds ground smooth and polished to a #4 finish.
9. Hood Utility Cabinet (HUC) assembly mounted to end of Hood assembly per plan.
 - a. HUC to house Pyro-Chem Fire Suppression System.
 - b. Constructed with angle iron frame and stainless steel body.
 - c. All exposed surfaces to be fabricated of 18 gauge Type 304 stainless steel (s/s) with a #4 finish.
 - d. All exposed welds to be ground smooth and polished to a #4 finish.
 - e. Cabinet provided with open top to enable utility connections from above ceiling and a stainless steel lift out removable side door panel.
 - f. Removable door panel to have a recessed s/s door pull, full grip type and held in place by full length upper and lower channels.

ITEM 118: EXHAUST HOOD (TYPE-I)

Manufacturer: Streivor Air System

Model: SAWCBD

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length, width and configuration per plan, elevations and field conditions.
2. Confirm assembly meets front, side or back overhang requirement per code for capture and containment.
3. Hood assembly to be fitted with ExtractAire HVC UL1046 Listed high velocity adjustable slot Cartridge Filters and meets the following construction requirements:
 - a. Opening at the upper most portion of the top allow air to enter into the filter. Opening to be located within 5" of the top of the hood and be fitted with an adjustable air diverter and choke to control airflow through the cartridge.
 - b. Designed to force the air traveling through the cartridge to change direction a minimum of five times and 180 degrees.
 - c. Bottom of filter to be entirely open to allow grease to flow freely out of the cartridge and facilitate hand or dishmachine cleaning and be easily removable without the use of tools.

- d. Grease efficiency rating of 55% or higher as certified by an independent testing laboratory and procedure recognized by ASHRAE TC-510.
- e. Type 304 stainless steel polished to a #4 finish.
- 4. Hood assembly to be constructed with SmartAire Segmented Air Stream Technology that incorporates two adjustable high velocity low volume streams of air into the lower front edge of a hood to enhance the ability to capture and contain cooking gases and effluents, reducing the amount of exhaust air exhausted by up to 40%.
 - a. Hood assembly to have a full length internal makeup air plenum in the front of the hood that facilitates an active front edge of the hood, wherein two continuous full length high velocity low volume air streams are incorporated into the inner lower front edge of the hood make up air plenum, one air stream is directed in an inward upward direction and one is directed in a downward inward direction.
 - b. The air streams will have baffles that are adjustable in individual segments of 18 inches or less.
 - c. The air streams are supplied by an integral internal fan(s) supplied by the hood assembly and installed in the makeup air plenum.
 - d. Internal hood fan to be factory pre-wired to an electrical junction box on top of the hood.
 - e. Air inlet to the internal make up air fan will be fitted with a UL Listed fire actuated damper.
- 5. Hood assembly to be fitted with UL & NSF Listed Recessed Mounted Commercial Kitchen Hood light fixtures with lamps
 - a. Light fixture to have Stainless Steel faceplate with tempered prismatic glass diffuser.
 - b. Light fixture(s) to be factory pre-wired to a single connection point for each hood section.
 - c. T8 LED, 120vac, UL Listed lamp for exhaust canopy hoods, (36" lamp/26 Watts – 2500 Lumens/ 48" lamp/44 Watts – 380 Lumens), maximum operating temperature 75 degrees C (167°F)
 - d. 120 degree Beam angle, rated for 50,000 hour lamp life, mercury-free, instant (no ballast).
 - e. To exceed Federal Energy Act requirement as to not produce ultraviolet light emission.
 - f. Housing assembly and installation to be compliant with UL Listing.
- 6. Hood to be fitted with a UL710 Listed, internally adjustable opposed blade variable volume damper(s).
 - a. Opposed blades to include a positioning bracket that allows the damper blades to be adjusted from 5% to 100% open.
 - b. Each positioning bracket to have a locking/unlocking fastener on the inside of the damper that is accessible from inside of the hood that locks the damper blade in place.
 - c. Damper to be manufactured from 18 gauge stainless.
- 7. Hood assembly to be provided with an Auto Fan Start is required for NFPA 96 Section 8.2.3.3
 - a. Switches may be located in each hood exhaust collar or the hood canopy section.
 - b. Switches in each canopy to have a maximum spacing of 84 inches.
 - c. Switches to be installed in Access Enclosure(s) with a removable cover plate that protects and allows access from inside of the hood canopy.
- 8. Hood assembly be fitted with UL 710 listed Access Enclosure(s) mounted in the Hood Canopy or Hood Exhaust Collar with a removable cover plate that protects and allows access to monitoring equipment from inside of the hood canopy.
 - a. Removable cover to be held in place by stainless steel fasteners and allows easy access for installation, adjustments and service to the equipment from inside of the hood canopy.
 - b. Access Enclosures to be fabricated from 18 gauge stainless steel with all welds ground smooth and polished to a #4 finish.

ITEM 119: EXHAUST HOOD (TYPE-I)

Manufacturer: Streivor Air System

Model: SAWCBD

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

- 1. Length, width and configuration per plan, elevations and field conditions.
- 2. Confirm assembly meets front, side or back overhang requirement per code for capture and containment.

3. Hood assembly to be fitted with ExtractAire HVC UL1046 Listed high velocity adjustable slot Cartridge Filters and meets the following construction requirements:
 - a. Opening at the upper most portion of the top allow air to enter into the filter. Opening to be located within 5" of the top of the hood and be fitted with an adjustable air diverter and choke to control airflow through the cartridge.
 - b. Designed to force the air traveling through the cartridge to change direction a minimum of five times and 180 degrees.
 - c. Bottom of filter to be entirely open to allow grease to flow freely out of the cartridge and facilitate hand or dishmachine cleaning and be easily removable without the use of tools.
 - d. Grease efficiency rating of 55% or higher as certified by an independent testing laboratory and procedure recognized by ASHRAE TC-510.
 - e. Type 304 stainless steel polished to a #4 finish.
4. Hood assembly to be constructed with SmartAire Segmented Air Stream Technology that incorporates two adjustable high velocity low volume streams of air into the lower front edge of a hood to enhance the ability to capture and contain cooking gases and effluents, reducing the amount of exhaust air exhausted by up to 40%.
 - a. Hood assembly to have a full length internal makeup air plenum in the front of the hood that facilitates an active front edge of the hood, wherein two continuous full length high velocity low volume air streams are incorporated into the inner lower front edge of the hood make up air plenum, one air stream is directed in an inward upward direction and one is directed in a downward inward direction.
 - b. The air streams will have baffles that are adjustable in individual segments of 18 inches or less.
 - c. The air streams are supplied by an integral internal fan(s) supplied by the hood assembly and installed in the makeup air plenum.
 - d. Internal hood fan to be factory pre-wired to an electrical junction box on top of the hood.
 - e. Air inlet to the internal make up air fan will be fitted with a UL Listed fire actuated damper.
5. Hood assembly to be fitted with UL & NSF Listed Recessed Mounted Commercial Kitchen Hood light fixtures with lamps
 - a. Light fixture to have Stainless Steel faceplate with tempered prismatic glass diffusor.
 - b. Light fixture(s) to be factory pre-wired to a single connection point for each hood section.
 - c. T8 LED, 120vac, UL Listed lamp for exhaust canopy hoods, (36" lamp/26 Watts – 2500 Lumens/ 48" lamp/44 Watts – 380 Lumens), maximum operating temperature 75 degrees C (167°F)
 - d. 120 degree Beam angle, rated for 50,000 hour lamp life, mercury-free, instant (no ballast).
 - e. To exceed Federal Energy Act requirement as to not produce ultraviolet light emission.
 - f. Housing assembly and installation to be compliant with UL Listing.
6. Hood to be fitted with a UL710 Listed, internally adjustable opposed blade variable volume damper(s).
 - a. Opposed blades to include a positioning bracket that allows the damper blades to be adjusted from 5% to 100% open.
 - b. Each positioning bracket to have a locking/unlocking fastener on the inside of the damper that is accessible from inside of the hood that locks the damper blade in place.
 - c. Damper to be manufactured from 18 gauge stainless.
7. Hood assembly to be provided with an Auto Fan Start is required for NFPA 96 Section 8.2.3.3
 - a. Switches may be located in each hood exhaust collar or the hood canopy section.
 - b. Switches in each canopy to have a maximum spacing of 84 inches.
 - c. Switches to be installed in Access Enclosure(s) with a removable cover plate that protects and allows access from inside of the hood canopy.
8. Hood assembly be fitted with UL 710 listed Access Enclosure(s) mounted in the Hood Canopy or Hood Exhaust Collar with a removable cover plate that protects and allows access to monitoring equipment from inside of the hood canopy.
 - a. Removable cover to be held in place by stainless steel fasteners and allows easy access for installation, adjustments and service to the equipment from inside of the hood canopy.
 - b. Access Enclosures to be fabricated from 18 gauge stainless steel with all welds ground smooth and polished to a #4 finish.

ITEM 120: EXHAUST HOOD (TYPE-I)

Manufacturer: Streivor Air System

Model: SAWCBD

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length, width and configuration per plan, elevations and field conditions.
2. Confirm assembly meets front, side or back overhang requirement per code for capture and containment.
3. Hood assembly to be fitted with ExtractAire HVC UL1046 Listed high velocity adjustable slot Cartridge Filters and meets the following construction requirements:
 - a. Opening at the upper most portion of the top allow air to enter into the filter. Opening to be located within 5" of the top of the hood and be fitted with an adjustable air diverter and choke to control airflow through the cartridge.
 - b. Designed to force the air traveling through the cartridge to change direction a minimum of five times and 180 degrees.
 - c. Bottom of filter to be entirely open to allow grease to flow freely out of the cartridge and facilitate hand or dishmachine cleaning and be easily removable without the use of tools.
 - d. Grease efficiency rating of 55% or higher as certified by an independent testing laboratory and procedure recognized by ASHRAE TC-510.
 - e. Type 304 stainless steel polished to a #4 finish.
4. Hood assembly to be constructed with SmartAire Segmented Air Stream Technology that incorporates two adjustable high velocity low volume streams of air into the lower front edge of a hood to enhance the ability to capture and contain cooking gases and effluents, reducing the amount of exhaust air exhausted by up to 40%.
 - a. Hood assembly to have a full length internal makeup air plenum in the front of the hood that facilitates an active front edge of the hood, wherein two continuous full length high velocity low volume air streams are incorporated into the inner lower front edge of the hood make up air plenum, one air stream is directed in an inward upward direction and one is directed in a downward inward direction.
 - b. The air streams will have baffles that are adjustable in individual segments of 18 inches or less.
 - c. The air streams are supplied by an integral internal fan(s) supplied by the hood assembly and installed in the makeup air plenum.
 - d. Internal hood fan to be factory pre-wired to an electrical junction box on top of the hood.
 - e. Air inlet to the internal make up air fan will be fitted with a UL Listed fire actuated damper.
5. Hood assembly to be fitted with UL & NSF Listed Recessed Mounted Commercial Kitchen Hood light fixtures with lamps
 - a. Light fixture to have Stainless Steel faceplate with tempered prismatic glass diffusor.
 - b. Light fixture(s) to be factory pre-wired to a single connection point for each hood section.
 - c. T8 LED, 120vac, UL Listed lamp for exhaust canopy hoods, (36" lamp/26 Watts – 2500 Lumens/ 48" lamp/44 Watts – 380 Lumens), maximum operating temperature 75 degrees C (167°F)
 - d. 120 degree Beam angle, rated for 50,000 hour lamp life, mercury-free, instant (no ballast).
 - e. To exceed Federal Energy Act requirement as to not produce ultraviolet light emission.
 - f. Housing assembly and installation to be compliant with UL Listing.
6. Hood to be fitted with a UL710 Listed, internally adjustable opposed blade variable volume damper(s).
 - a. Opposed blades to include a positioning bracket that allows the damper blades to be adjusted from 5% to 100% open.
 - b. Each positioning bracket to have a locking/unlocking fastener on the inside of the damper that is accessible from inside of the hood that locks the damper blade in place.
 - c. Damper to be manufactured from 18 gauge stainless.
7. Hood assembly to be provided with an Auto Fan Start is required for NFPA 96 Section 8.2.3.3
 - a. Switches may be located in each hood exhaust collar or the hood canopy section.
 - b. Switches in each canopy to have a maximum spacing of 84 inches.
 - c. Switches to be installed in Access Enclosure(s) with a removable cover plate that protects and allows access from inside of the hood canopy.

8. Hood assembly be fitted with UL 710 listed Access Enclosure(s) mounted in the Hood Canopy or Hood Exhaust Collar with a removable cover plate that protects and allows access to monitoring equipment from inside of the hood canopy.
 - a. Removable cover to be held in place by stainless steel fasteners and allows easy access for installation, adjustments and service to the equipment from inside of the hood canopy.
 - b. Access Enclosures to be fabricated from 18 gauge stainless steel with all welds ground smooth and polished to a #4 finish.
9. Hood Utility Cabinet (HUC) assembly mounted to end of Hood assembly per plan.
 - a. HUC to house DemandAire Ventilation Control Panel.
 - b. Constructed with angle iron frame and stainless steel body.
 - c. All exposed surfaces to be fabricated of 18 gauge Type 304 stainless steel (s/s) with a #4 finish.
 - d. All exposed welds to be ground smooth and polished to a #4 finish.
 - e. Cabinet provided with open top to enable utility connections from above ceiling and a stainless steel lift out removable side door panel.
 - f. Removable door panel to have a recessed s/s door pull, full grip type and held in place by full length upper and lower channels.

ITEM 121: BAIN MARIE HEATER

Manufacturer: Hatco

Model: FR-3B

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Stainless steel body.
2. Low water cut-off.

ITEM 122: NOT USED

ITEM 123: TRASH CONTAINER

Manufacturer: Rubbermaid

Model: FG354060GRAY

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 124: UNDERCOUNTER PREP REFRIGERATOR

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 125: COOKING SUITE

Manufacturer: Jade

Model: Bistro Series

Alternate: Montague, Vulcan

(Listed alternates must provide shop drawings prior to bid to show compliance of size and configuration that maintains aisle widths as shown on plan. See Paragraph 1.4 of the General Conditions.)

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. All stainless steel construction with stainless steel curb.
2. Length, width and configuration per plan.
3. Tubular overshef and support for pass-thru cheese melter.
4. Bain-marie with T&S B-0201 faucet, connected overflow drain assembly, removable perforated false bottom and accommodation for Item 121, Bain-Marie Heater.
5. Utility cabinet with doors for entrance of utilities from below, see rough-in plan for location.
6. Two deck mount pot fillers.
7. Full perimeter belly bar.

ITEM 126: OPEN BURNER/OVEN
Manufacturer: Jade
Model: JBR-6-36 Bistro Suite
Alternate: Montague, Vulcan
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 127: OPEN BURNER/CONVECTION OVEN
Manufacturer: Jade
Model: JBR-6-36C Bistro Suite
Alternate: Montague, Vulcan
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 128: WORK COUNTER WITH SINK
Manufacturer: Custom Fabricated
Model: See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.
1. T&S B-0201-CR faucet and crumb cup waste assembly.

ITEM 129: DOUBLE WALL SHELF
Manufacturer: Custom Fabricated
Model: See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 130: PASS-THRU CHEESE MELTER
Manufacturer: Jade
Model: JBR-CM60-PT Bistro Suite
Alternate: Montague, Vulcan
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 131: PASS-THRU CHEESE MELTER

ITEM 132: GRIDDLE/CONVECTION OVEN
Manufacturer: Jade
Model: JBR-36GT-36C Bistro Suite
Alternate: Montague, Vulcan
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 133: OPEN BURNER RANGE
Manufacturer: Jade
Model: JBR-2 (18) Bistro Suite
Alternate: Montague, Vulcan
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 134: FRENCH TOP/OVEN
Manufacturer: Jade
Model: JBR-36FT-36 Bistro Suite
Alternate: Montague, Vulcan
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 135: 20 QUART MIXER
Manufacturer: Hobart / Piper
Model: HL200
Alternate: Globe
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 136: WORK TABLE

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 137: DOUBLE OVERSHELF

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 138: MOBILE SHELVING

Manufacturer: Eagle

Model: S4-63-Z Series

Alternate: Metro

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Caster set, two (2) locking.
2. Length, width and configuration per plan and verified room dimensions.

ITEM 139: WALK-IN COOLER

Manufacturer: Duracold by Arctic

Model: 8-6 1C Modular 4

Alternate: Imperial Brown

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Assembly to be 8'-6" overall height. Length, width and configuration per plan and verified field dimensions.
2. Stainless steel exposed exterior, stucco aluminum interior, white interior ceiling, remainder galvanized.
3. LED light fixtures, per plan and light switches with pilot light.
4. Matching S/S trim strips to adjacent ceiling and walls.
5. 36" door(s) with view window, three (3) hinges, diamond tread kick plates and dead bolt locks.
6. Audio visual temperature alarm(s).
7. 2" integral insulated diamond tread plate floor with interior ramp in Cooler compartments.

ITEM 140: NOT USED

ITEM 141: NOT USED

ITEM 142: HAND SINK / SOAP AND TOWEL DISPENSER

Manufacturer: Eagle

Model: HWB-T

Alternate: Advance Tabco

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 143: UNDERCOUNTER FREEZER

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 144: FRYER/FILTER

Manufacturer: Jade

Model: SGH50 Pitco Bistro Suite

Alternate: Montague, Vulcan

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 145: PLANCHA
Manufacturer: Jade
Model: JBR-24IP Bistro Suite
Alternate: Montague, Vulcan
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 146: UNDERCOUNTER PREP REFRIGERATOR
Manufacturer: Custom Fabricated
Model See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 147: WORK COUNTER WITH SINK
Manufacturer: Custom Fabricated
Model: See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.
1. T&S B-0201-CR faucet and crumb cup waste assembly.

ITEM 148: BROILER
Manufacturer: Jade
Model: JBR-36B-M Bistro Suite
Alternate: Montague, Vulcan
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 149: REFRIGERATED DRAWERS
Manufacturer: Jade
Model: JRLH-04S-B-72 Bistro Suite
Alternate: Montague, Vulcan
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 150: OPEN BURNER RANGE
Manufacturer: Jade
Model: JBR-6-M Bistro Suite
Alternate: Montague, Vulcan
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 151: NOT USED

ITEM 152: CHEF'S COUNTER
Manufacturer: Custom Fabricated
Model: See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 153: DOUBLE OVERHEAD SHELF
Manufacturer: Custom Fabricated
Model See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 154: HEAT LAMP
Manufacturer: Hatco
Model: GRAH-48
Alternate: True
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.
1. Remote infinite control and pilot light.

ITEM 155: HOT WELL

Manufacturer: Vollrath

Model: FC-6IH-03208

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Remote infinite control and pilot light.

ITEM 156: CONVEYOR TOASTER

Manufacturer: Hatco

Model: TQ-400

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 157: UNDERCOUNTER PREP REFRIGERATOR

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 158: DIPPERWELL

Manufacturer: Server

Model: 87760

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 159: FREEZER CABINET

Manufacturer: Delfield

Model: N225P

Alternate: Randell

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 160: NOT USED

ITEM 161: NOT USED

ITEM 162: DOUBLE WALL SHELF

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 163: WORK COUNTER

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 164: ICE BIN

Manufacturer: Glastender

Model: DI-IB24-CP10

Alternate: Perlick

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 165: TEA BREWER

Provided by Vendor, Not in Contract

ITEM 166: COFFEE BREWER

Provided by Vendor, Not in Contract

ITEM 167: SUPER-AUTO ESPRESSO MACHINE

Manufacturer: Franke

Model: A600 FM / SU05 CM (5I)

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Water filter kit.

ITEM 168: REFRIGERATOR

Manufacturer: Victory

Model: RSA-1D-S1-HD-G-HC

Alternate: Traulsen

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Hinge door(s) as shown on plan.
3. Provide a total of five (5) standard shelves.

ITEM 169: NOT USED

ITEM 170: NOT USED

ITEM 171: SOILED DISHTABLE WITH SINK

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. T&S B-0231-CR faucet with B-0230-KIT and lever waste assembly.

ITEM 172: DISPOSER/PRE-RINSE

Manufacturer: Salvajor

Model: 300-SA-MRSS

Alternate: In-Sink-Erator

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. T&S B-0133-CR-BJ-SW with B-TEE-RGD AND B-0230-KIT pre-rinse.

ITEM 173: VENT DUCT (TYPE-II)

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 174: DISHMACHINE WITH BOOSTER

Manufacturer: Champion

Model: 66 PRO

Alternate: Jackson

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Electric tank heat.
2. Vent cowl, each end.
3. Water pressure regulator.
4. Single point electrical connection.
5. Integral 70 degree rise booster heater.

ITEM 175: VENT DUCT (TYPE-II)

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 176: CORNER UNLOADER/CONVEYOR
Manufacturer: Champion
Model: CCT 90/RCT104
Alternate: Jackson
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 177: TUBULAR WALL SHELF
Manufacturer: Custom Fabricated
Model: See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 178: GLASS RACK CART
Manufacturer: Metro
Model: D2020
Alternate: Cambro
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 179: DISH CART
Manufacturer: Metro
Model: PCD11A
Alternate: Cambro
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 180: NOT USED

ITEM 181: NOT USED

ITEM 182: WALL SHELF/UTENSIL RACK
Manufacturer: Custom Fabricated
Model: See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 183: POT SINK
Manufacturer: Custom Fabricated
Model: See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.
1. Two (2) T&S B-0231-CR with B-0230-KIT and three (3) lever waste assemblies.

ITEM 184: ICE MACHINE/BIN (CUBER)
Manufacturer: Manitowoc
Model: IYT1500A/D970
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.
1. Water filter kit for this Item and Item 185.

ITEM 185: ICE MACHINE/BIN (FLAKE)
Manufacturer: Manitowoc
Model: RFF0602A/D570
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 186: HAND SINK/SOAP AND TOWEL DISPENSER
Manufacturer: Eagle Group
Model: HSAP-14-ADA-FW
Alternate: Advance Tabco
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 187: DISPLAY REFRIGERATOR

Manufacturer: Beverage Air

Model: HBR49HC-1-G

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Hinge door(s) as shown on plan.
2. Leg set in lieu of casters.
3. Provide a total of five (5) standard shelves, each section.

ITEM 188: TRAY/SILVER CART

Manufacturer: Piper Products

Model: ATCA-ST-OSW8

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Three (3) sets of silver cylinders.

ITEM 189: HOT WELL

Manufacturer: Vollrath

Model: FC-6IH-03208

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Remote infinite control and pilot light.

ITEM 190: SERVING COUNTER

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 191: FOOD SHIELD

Manufacturer: BSI

Model: ZG-9945

Alternate: Premier

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length, and configuration per plan, elevations and field conditions.

ITEM 192: NOT USED

ITEM 193: NOT USED

ITEM 194: COLD PAN

Manufacturer: Vollrath

Model: FC-4C-03120-N

Alternate: Randell

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 195: SODA/ICE DISPENSER

Provided by Vendor, Not in Contract

ITEM 196: ICE MACHINE/BIN (CUBER)

Manufacturer: Manitowoc

Model: IYT-0300A

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Water filter kit for this.
2. Confirm compatibility with Item 195, Soda/Ice Dispenser.

ITEM 197: GLASS RACK DISPENSER

Manufacturer: Piper Products

Model: ATCA-ST-2020

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 198: ENCLOSED TRAY CART

Manufacturer: Cres-Cor

Model: 2213-1824B

Alternate: FWE

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Top, back, side and bottom enclosure kit.
2. Corner bumpers.
3. 5" polyurethane casters, two with locks.

ITEM 199: TRASH CONTAINER

Manufacturer: Rubbermaid

Model: FG395800GRAY

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 200: TRASH/RECYCLE COUNTER

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details

ITEM 201: POINT OF SALE

Provided by Owner, Not in Contract

ITEM 202: PORTABLE SNEEZE GUARD

Manufacturer: ADM

Model: ALLIN-1

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length per plan.

ITEM 202: UNDERMOUNT COLD TOP

Manufacturer: Hatco

Model: CSU-48-F

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 202: BUFFET COUNTER

Specified by Interiors, Not in Contract

ITEM 203: UNDERMOUNT INDUCTION WARMER

Manufacturer: Cooktek

Model: B651-U2

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Additional trivet, each unit.

ITEM 206: NOT USED

ITEM 207: NOT USED

ITEM 208: NOT USED

ITEM 209: NOT USED

ITEM 210: NOT USED

ITEM 211: NOT USED

ITEM 212: NOT USED

ITEM 213: NOT USED

ITEM 214: NOT USED

ITEM 215: NOT USED

ITEM 216: NOT USED

ITEM 217: NOT USED

ITEM 218: NOT USED

ITEM 219: NOT USED

ITEM 220: NOT USED

ITEM 221: REFRIGERATOR

Manufacturer: Beverage Air

Model: HBR23HC-1

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Leg set in lieu of casters.
2. Door hinged as shown on plan.

ITEM 222: ICE MACHINE

Manufacturer: Manitowoc

Model: UYF-0240A

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Water filter kit.

ITEM 223: NOT USED

ITEM 224: SHELVING

Manufacturer: Eagle

Model: S5-74-Z Series

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length, width and configuration per plan and verified room dimensions.
2. Three (3) tiers above ice machine.

ITEM 225: WALL SHELF

Manufacturer: Eagle Group

Model: SWS 1260-16/4

Alternate: Advance Tabco

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 226: UTENSIL SINK

Manufacturer: Eagle Group

Model: 310-10-3-12

Alternate: Advance Tabco

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. 12" swing spout faucet.
2. Three (3) lever handle drain.
3. Stainless steel legs, feet and cross-bracing.

ITEM 227: TRASH CONTAINER

Manufacturer: Rubbermaid

Model: FG354060GRAY

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 228: HAND SINK / SOAP AND TOWEL DISPENSER

Manufacturer: Eagle Group

Model: HWC-T

Alternate: Advance Tabco

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 229: BACK COUNTER

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 230: NOT USED

ITEM 231: NOT USED

ITEM 232: DROP-IN ICE BIN

Manufacturer: Delfield

Model: 305

Alternate: Randell

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 233: BLENDER

Manufacturer: Vitamix

Model: 036019-ABAB

Alternate: Waring

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Provide a total of three (3) blender containers, each unit.

ITEM 234: UNDERCOUNTER REFRIGERATOR

Manufacturer: Beverage Air

Model: UCR27AHC

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Low profile casters.
2. Door hinged as shown on plan.

ITEM 235: CONVECTION MICROWAVE

Manufacturer: Turbo Chef

Model: ECO

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

- ITEM 236: COFFEE GRINDER
Provided by Vendor, Not In Contract
- ITEM 237: COFFEE BREWER
Provided by Vendor, Not In Contract
- ITEM 238: POINT OF SALE
Provided by Owner, Not In Contract
- ITEM 239: NOT USED
- ITEM 240: NOT USED
- ITEM 241: KNOCK BOX
Manufacturer: F&O Espresso Parts
Model: EPK665B
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.
- ITEM 242: ESPRESSO GRINDER
Manufacturer: F&O La Marzocco
Model: Swift
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.
- ITEM 243: ESPRESSO MACHINE
Manufacturer: F&O La Marzocco
Model: GB/5-2-EE
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.
1. Water filter kit.
- ITEM 244: PITCHER RINSER
Manufacturer: F&O Espresso Parts
Model: EPPR724
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.
- ITEM 245: EQUIPMENT SHIELD
Specified by Interiors, Not in Contract
- ITEM 246: SERVING COUNTER
Specified by Interiors, Not in Contract
- ITEM 247: DISPLAY REFRIGERATOR
Manufacturer: RPI
Model: VICC2-R-SQ-SC-VC
Alternate: RPI
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.
- ITEM 248: COFFEE DISPENSER
Provided by Vendor, Not In Contract
- ITEM 249: CONDIMENT COUNTER
Specified by Interiors, Not in Contract

ITEM 250: TRASH CONTAINER

Manufacturer: Rubbermaid

Model: 1971258

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 251: NOT USED

ITEM 252: NOT USED

ITEM 253: NOT USED

ITEM 254: NOT USED

ITEM 255: BAR TOP

Specified by Interiors, Not in Contract

ITEM 256: BACK BAR REFRIGERATOR

Manufacturer: Glastender

Model: C1SB48-L

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Black vinyl-clad refrigeration compartment cover.
2. Solid doors with locks hinged as shown on plan ready for field lamination (by others).
3. Platform mount without legs.
4. Draft beer installation kit for Item 257.

ITEM 257: BEER TAP/DRAINER

Manufacturer: Glastender

Model: BT-2-MF

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Faucet locks.

ITEM 258: BACK BAR REFRIGERATOR

Manufacturer: Glastender

Model: C1SB48-R

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Black vinyl-clad refrigeration compartment cover.
2. Solid doors with locks hinged as shown on plan ready for field lamination (by others).
3. Platform mount without legs.
4. Draft beer installation kit for Item 257.

ITEM 259: BACK BAR REFRIGERATOR

Manufacturer: Glastender

Model: CP1FB72

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Black vinyl-clad refrigeration compartment cover.
2. Solid doors with locks hinged as shown on plan ready for field lamination (by others).
3. Platform mount without legs.

ITEM 260: NOT USED

ITEM 261: NOT USED

ITEM 262: BAR BLENDER

Manufacturer: Waring

Model: NMX100XTS

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 263: COCKTAIL STATION

Manufacturer: Glastender

Model: All-60

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length and configuration per plan and verified field dimensions
2. Configure per plan and the following, from left-to-right.
Combo bottle well with waste chute and ice bin.
Blender station with side splash and west waste sink with faucet.
3. Double Speedrail.
4. Compatible waste receptacle for installation below waste chute.

ITEM 264: CORNER FILLER

Manufacturer: Glastender

Model: ICCA-90/DBC-12

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length and configuration per plan and verified field dimensions

ITEM 265: POINT OF SALE

Provided by Owner, Not In Contract

ITEM 266: TRIPLE SINK

Manufacturer: Glastender

Model: TSB-60-S

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 267: BACK BAR

Specified by Interiors, Not in Contract

ITEM 268: HAND SINK/SIDE SPLASH/SOAP & TOWEL DISPENSER

Manufacturer: Glastender

Model: HSA-12-D

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Right side splash.

ITEM 269: UNDERCOUNTER DISHMACHINE WITH STAND

Manufacturer: Champion

Model: UH330 ADA / 0712393

Alternate: Jackson

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 270: CORNER FILLER

Manufacturer: Glastender

Model: DBC-12/ICCA-90

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length and configuration per plan and verified field dimensions

ITEM 271: WORKBOARD

Manufacturer: Glastender

Model: DBC-12

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length and configuration per plan and verified field dimensions

ITEM 272: NOT USED

ITEM 273: NOT USED

ITEM 274: NOT USED

ITEM 275: NOT USED

ITEM 276: NOT USED

ITEM 277: NOT USED

ITEM 278: NOT USED

ITEM 279: NOT USED

ITEM 280: NOT USED

ITEM 281: QUEEN MARY

Manufacturer: FWE

Model: UCU-512

Alternate: Cres-Cor

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Shelf flange up.

ITEM 282: ROLL-IN REFRIGERATOR

Manufacturer: Victory

Model: RISA-2D-S1-XH

Alternate: True, Continental

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Hinge doors as shown on plan.

ITEM 283: PAN RACK CART

Manufacturer: Eagle Group

Model: UAR-70-A

Alternate: Metro

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Vertical corner bumper.

ITEM 284: COFFEE BREWER

Manufacturer: Fetco

Model: CBS-62H

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Water filter.

ITEM 285: SUPER-AUTO ESPRESSO MACHINE

Manufacturer: Franke

Model: A600 FM / SU05 CM (5I)

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Water filter kit

ITEM 286: GLASS RACK CART

Manufacturer: Metro

Model: D2020

Alternate: Cambro

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 287: BEVERAGE TABLE WITH SINK

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. T&S B-0131-CR-BJ-SW/B-109/B-0131ADF/B-0107A with B-0230-KIT and lever waste assembly.

ITEM 288: ICE CART

Manufacturer: Follett

Model: SmartCART 240

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 289: HAND SINK/SIDE SPLASH/SOAP AND TOWEL DISPENSER

Manufacturer: Eagle Group

Model: HSA-10-FKP-LRS

Alternate: Advance Tabco

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Left and right-side splash.

ITEM 290: NOT USED

ITEM 291: NOT USED

ITEM 292: MOBILE HOT CABINET

Manufacturer: F.W.E

Model: UHST-13D

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 293: ICE MACHINE/BIN (FLAKE)

Manufacturer: Manitowoc / Follett

Model: IYT1500A / ITS-1350-60

Alternate: Hoshizaki, Scotsman

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Water filter kit for this Item and Item 294.

ITEM 294: ICE MACHINE/BIN (FLAKE)

Manufacturer: Manitowoc / Follett

Model: RFF1300A / ITS-700SG-31

Alternate: Hoshizaki, Scotsman

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 295: BEVERAGE TABLE WITH SINK

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. T&S B-0131-CR-BJ-SW/B-109/B-0131ADF/B-0107A with B-0230-KIT and lever waste assembly.

ITEM 296: OVERHEAD ELECTRICAL CORD REEL

Manufacturer: Hubbell

Model: HBLCT0123TT

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 297: PLATING CONVEYOR

Manufacturer: Gates

Model: TM-FB-10-D-10-SB

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length, width and configuration as shown on plan.
2. Flip down 10" S/S shelf.
3. Caster set with brakes.

ITEM 298: DISH CART

Manufacturer: Metro

Model: PCD11A

Alternate: Cambro

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 299: BEVERAGE TABLE WITH SINK

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. T&S B-0131-CR-BJ-SW/B-109/B-0131ADF/B-0107A with B-0230-KIT and lever waste assembly.

ITEM 300: NOT USED

ITEM 301: NOT USED

ITEM 302: NOT USED

ITEM 303: NOT USED

ITEM 304: NOT USED

ITEM 305: NOT USED

ITEM 306: NOT USED

ITEM 307: NOT USED

ITEM 308: NOT USED

ITEM 309: NOT USED

ITEM 310: NOT USED

ITEM 311: VENTLESS FRYER

Manufacturer: Perfect Fry

Model: PFC570-208

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Alarm kit.
2. Oil drainage kit.
3. One (1) additional filter replacement kit.

ITEM 312: UNDERCOUNTER FREEZER

Manufacturer: Beverage Air

Model: UCF27AHC

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Door(s) hinged as shown on plan.
2. Caster set for installation below 36" work surface.

ITEM 313: CONVECTION MICROWAVE

Manufacturer: Turbo Chef

Model: Eco

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 314: VENTLESS DECK OVEN

Manufacturer: Turbo Chef

Model: Double Batch

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 315: UNDERCOUNTER REFRIGERATOR

Manufacturer: Beverage Air

Model: UCR48AHC

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Door(s) hinged as shown on plan.
2. Caster set for installation below 36" work surface.

ITEM 316: DOUBLE WALL SHELF

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 317: HAND SINK / SOAP AND TOWEL DISPENSER

Manufacturer: Eagle

Model: HWB-T

Alternate: Advance Tabco

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 318: PREP REFRIGERATOR

Manufacturer: Beverage Air

Model: SPE48HC-12

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Door(s) hinged as shown on plan.
2. Full length cutting board.

ITEM 319: CHEF'S COUNTER WITH SINK

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. T&S B-0201-CR faucet and crumb cup waste assembly.

ITEM 320: DOUBLE OVERSHELF

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 321: HEAT LAMP

Manufacturer: Hatco

Model: GRAH-48

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Remote infinite control and pilot light.

ITEM 322: NOT USED

ITEM 323: REFRIGERATOR

Manufacturer: Beverage Air

Model: HBR27HC-1-HG

Alternate: True

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Hinge door(s) as shown on plan.
2. Leg set in lieu of casters.
3. Provide a total of five (5) standard shelves.

ITEM 324: WORK COUNTER

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 325: DOUBLE WALL SHELF

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 326: ICE/WATER STATION

Manufacturer: Delfield

Model: 204

Alternate: Randell

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 327: TEA BREWER

Provided by Vendor, Not in Contract

ITEM 328: COFFEE BREWER

Provided by Vendor, Not in Contract

ITEM 329: NOT USED

ITEM 330: NOT USED

ITEM 331: WORK COUNTER
Manufacturer: Custom Fabricated
Model: See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 332: POINT OF SALE
Provided by Owner, Not in Contract

ITEM 333: DOUBLE WALL SHELF
Manufacturer: Custom Fabricated
Model: See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 334: ICE MACHINE/BIN
Manufacturer: Manitowoc
Model: IYT01200A/D970
Alternate: Hoshizaki, Scotsman
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.
1. Water filter kit.

ITEM 335: TRASH CONTAINER
Manufacturer: Rubbermaid
Model: FG263200GRAY
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 336: SOILED DISHTABLE
Manufacturer: Custom Fabricated
Model: See Elevations
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 337: DISPOSER/PRE-RINSE
Manufacturer: Salvajor
Model: 200-SA-MRSS
Alternate: In-Sink-Erator
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.
1. T&S B-0133-CR-BJ-SW with B-TREE-RGD AND B-0230-KIT pre-rinse.

ITEM 338: CONDENSATE HOOD (TYPE-II)
Manufacturer: Streivor Air Systems
Model: DMH 4242 20.5
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 339: DISHMACHINE / BOOSTER
Manufacturer: Champion
Model: DH-6000
Alternate: Jackson
Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.
1. Electric tank heat.
2. Water pressure regulator.
3. Single point electrical connection.
4. Integral 70 degree rise booster heater.

ITEM 340: CLEAN DISHTABLE

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 341: POT SINK

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Two (2) T&S B-0231-CR with B-0230-KIT faucets.
2. Three (3) lever waste assemblies.

ITEM 342: WALL SHELF/UTENSIL RACK

Manufacturer: Custom Fabricated

Model: See Elevations

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 343: HAND SINK/SIDE SPLASH/SOAP AND TOWEL DISPENSER

Manufacturer: Eagle Group

Model: HSA-10-FKP-LRS

Alternate: Advance Tabco

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Left and right-side splash.

ITEM 344: MOP SINK

Manufacturer: Eagle Group

Model: F1916-VSCS

Alternate: Advance Tabco

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Upgrade to Type 300 stainless steel cabinet.
2. Stainless steel enclosed back.
3. T&S service sink faucet with vacuum breaker.
4. Drain assembly.

ITEM 345: SHELVING

Manufacturer: Eagle

Model: S5-74-Z Series

Alternate: Metro

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length, width and configuration per plan and verified room dimensions.

ITEM 346: NOT USED

ITEM 347: NOT USED

ITEM 348: NOT USED

ITEM 349: NOT USED

ITEM 350: NOT USED

ITEM 351: BAR BLENDER

Manufacturer: Waring

Model: NMX100XTS

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 352: POINT OF SALE
Provided by Owner, Not In Contract

ITEM 353: COCKTAIL STATION

Manufacturer: Glastender

Model: All-54

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Length and configuration per plan and verified field dimensions
2. Configure per plan and the following, from left-to-right.
Combo bottle well with waste chute and ice bin.
Blender station with side splash and west waste sink with faucet.
3. Double Speedrail.
4. Compatible waste receptacle for installation below waste chute.

ITEM 354: BEER TAP/DRAINER

Manufacturer: Glastender

Model: BT-3-MF

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Faucet locks.

ITEM 355: BACK BAR REFRIGERATOR

Manufacturer: Glastender

Model: C1FB108-L

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Black vinyl-clad refrigeration compartment cover.
2. Solid doors with locks hinged as shown on plan ready for field lamination (by others).
3. Platform mount without legs.
4. Draft beer installation kit for Item 354.

ITEM 356: BOTTLE BOX

Manufacturer: Glastender

Model: ST24-S

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Bottle opener/cap catcher.
2. 2-1/2" casters.

ITEM 357: HAND SINK/SIDE SPLASH/SOAP & TOWEL DISPENSER

Manufacturer: Glastender

Model: HSA-12-D

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Right side splash.

ITEM 358: UNDERCOUNTER DISHMACHINE WITH STAND

Manufacturer: Champion

Model: UH330 ADA / 0712393

Alternate: Jackson

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

ITEM 358: BACK BAR

Specified by Interiors, Not in Contract

ITEM 359: BACK BAR REFRIGERATOR

Manufacturer: Glastender

Model: C1FB108-R

Furnish and set-in-place in accordance with Part-2 Products, Plans and Details.

1. Black vinyl-clad refrigeration compartment cover.
2. Solid doors with locks hinged as shown on plan ready for field lamination (by others).
3. Platform mount without legs.
4. Draft beer installation kit for Item 354.

ITEM 360: BAR TOP

Specified by Interiors, Not in Contract

ITEM 361: NOT USED

ITEM 362: NOT USED

ITEM 363: NOT USED

ITEM 364: NOT USED

ITEM 365: NOT USED

ITEM 366: NOT USED

ITEM 367: NOT USED

ITEM 368: NOT USED

ITEM 369: NOT USED

ITEM 370: NOT USED

END OF SECTION