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1.0 GENERAL CONDITIONS:

1.1 PURPOSE:

It Is The Intent Of These Specifications To Provide Equitable Standards For The Food Service Equipment Needs For This Project. Any Drawings Or Details Supplied For This Project Are For Layout And Clarification Of These Specifications Only. In The Case Of A Discrepancy The Written Specification Shall Have Precedent.

1.2 SCOPE:

The Kitchen Equipment Contractor (KEC) Shall Include In Their Quotation, Pricing For All Equipment As Specified Herein. The Contractor Shall Be Fully Licensed And Insured To Provide The Services Described In This Specification.

It Shall Be The Kitchen Equipment Contractor's Responsibility To Field Verify All Dimensions, Accessibility And General Conditions For Each Piece Of Equipment. It Is Also Their Responsibility To Inform The Owner Of Any Discrepancies Or Missing Appurtenances Essential To The Completion Of This Project.

It Is The Owner's Responsibility To Submit These Plans And Supporting Data To The Local Governing Agency For Review And Licensing.

It Is Also The Owner's Responsibility To Provide Adequate Access Time, Safe Working Conditions And Licensed Contractors To Furnish All Mechanical Services And Connections To All Equipment. This Includes But Is Not Limited To Plumbing, Electrical, Mechanical And General Contractors. See 11400.1.5 Of These Specifications For Details Concerning These Requirements.

1.3 INCLUSIONS:

Unless Otherwise Noted In The Itemized Description Of Equipment, The Following Costs **ARE** To Be Included In The KEC Quoted Price;

- 1.3.1 Each Item As Listed In 11400.6.0.
- 1.3.2 Inbound Freight Charges
- 1.3.3 Receiving And Warehousing
- 1.3.4 Delivery To Job Site
- 1.3.5 Assembly As Required For Placement
- 1.3.6 Placement Per Approved Drawings And These Specifications
- 1.3.7 Removal And Disposal Of All Crating, Packing And Associated Trash
- 1.3.8 One (1) Year Manufactures' Warranty For Parts And On Site Labor For All New Equipment
- 1.3.9 Five (5) Year Replacement Warranty For All New Refrigeration Compressors
- 1.3.10 Provide Installation Of Walkin Refrigeration Systems As Described In 11400.5.0 Of These Specifications.
- 1.3.11 Priced Schedule Fo Values Breakdown Including As A Separate Line Item Each Piece Of Equipment.
- 1.3.12 Six (6) Sets Of Equipment Submittals Per 11400.1.6 For Approval.
- 1.3.13 Two (2) Copies Of Manufactures' Installation, Service, Operations And Parts Manuals To The Owner Upon Contract Completion
- 1.3.14 Clean, Start And Test Each Piece Of Equipment Prior To Final Inspection
- 1.3.15 Demonstration Of Use And Instruction Of Cleaning And Maintenance For Each Piece Of Equipment.
- 1.3.16 All Applicable Sales Taxes And Bonds As Required
- 1.3.17 All Applicable Permit Fees Required For KEC Installed Equipment

1.4 BONDING:

- 1.4.1 Security And Performance Bonds Are To Be In Accordance With The Terms And Conditions Set Forth By The Architect, General Contractor And\Or Owner.

1.5 EXCLUSIONS:

Unless Otherwise Noted In The Itemized Description Of Equipment, The Following **ARE NOT** To Be Included In The KEC Quoted Price;

- 1.5.1 Plumbing Services And Connections Including
All Water And Waste Piping And Connections.
Installation Of All Plumbing Appurtenances Supplied Loose With Equipment.
Proper Incoming Water Temperatures And Pressure To Equipment.
All Floor Drain Receptacles And Grease Removal Devices.
- 1.5.2 Electrical Services And Connections Including
All Wiring, Conduits, Distribution Systems And Connections.
Installation Of All Electrical Appurtenances Supplied Loose With Equipment.
Circuit Protection And Control Devices.
Motor Controllers And Disconnects Required By The Local Code.
Fire System Electrical Interfacing Components.
- 1.5.3 Gas Services And Connections Including
All Gas Piping, Distribution Systems And Connections.
Maximum 0.5 PSI Gas System To Equipment.
Provide Minimum 36" Long Poly Coated Flexible Gas Lines With Quick Disconnects To Each Piece Of Gas Equipment.
Installation Of Fire System Gas Valve And Interfacing Components.
- 1.5.4 Ventilation Services And Connections Including
All Heating And Air Conditioning Requirements.
Air Flow Balancing Throughout Building.
Vent And Exhaust Hood Systems As Described In 11400.1.8, 4.1 And 4.3 Of These Specifications.
- 1.5.5 Steam Services And Connections Including
All Steam Supply And Return Piping And Connections.
- 1.5.6 Beverage Equipment And Connections Including
Beverage Distribution Lines, Soda Pumps, Soda Racks, Carbon Dioxide Systems, Dispensers And Installation.
Beverage Line Chases And Conduits.
- 1.5.7 Fire Systems And Connections Including
All Fire Alarm Systems.
Fire Suppression Systems As Described In 11400.4.2 Of These Specifications.
Interconnection Of Fire Alarms To Fire Suppression System.
Fire Extinguishers As Required By Local Codes.
- 1.5.8 Sanitation And Safety Equipment And Connections Including
Chemical And Detergent Dispensing Equipment And Connections.
Paper Towel And Soap Dispensers.
First Aid Kits As Required By Local Code.
Material Safety Data Sheet Exhibit Requirements.
- 1.5.9 Interior Finishes, Fire Walls, Chases And Enclosures
- 1.5.10 Modifications To The Building To Allow Placement Of Equipment.
All Roof Penetrations, Pitch Pockets And Roof Support / Protection Structures.

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1.5.11 Structural Supports For Wall And/Or Ceiling Mounted Equipment Attachment

1.5.12 Relocation, Removal, Or Disposal Of Existing Equipment
These Services Are To Be Provided By General Contractor And\Or Owner.

1.6 SUBMITTALS:

1.6.1 All Items Shall Have A Separate Cover Sheet Listing Item Number, Quantity, Status As To The Supply Of This Item, Manufacture Name And Address, Model Number, Description Of The Item And All Optional Equipment To Be Supplied With This Item. Mechanical Requirements For Proper Operation Are To Be Listed.

1.6.2 For Catalogued Items, Submittals Shall Include A Manufactures Specification Sheet With All Options And Mechanical Information Pertaining To This Item Highlighted.

1.6.3 For Custom Fabricated Items, Submittals Shall Include To Scale Shop Drawings Detailing The Manufacture, Layout And Construction Of Each Item.

1.6.4 Items Listed As Not In Contract (N.I.C.) Shall Have A Cover Sheet Listing The Item As Such.

1.6.5 Connection Point \ Roughin Drawings Are To Be Provided By The KEC For Use By The Various Trades. Drawings Are To Be Minimum 1\4" Scale And Be Fully Dimensioned. Indicate All Connection Points And Rough In Locations For Each Piece Of Equipment. These Drawings Are To Include All Future And Existing Equipment Associated With The Kitchen Equipment For This Project. KEC To Verify All Existing Equipment Prior To Release Of These Drawings.

1.7 INVOICING AND STORED MATERIAL:

1.7.1 Substantial Completion - Unless Otherwise Agreed To In Writing, Final Invoicing Of Equipment Shall Not Occur Until The Equipment Is Delivered, Assembled, Set In Place And Ready For Connection By The Various Trades.

1.7.2 Stored Material - Invoicing Of KEC Stored Material Is To Be In Accordance With The Terms And Conditions Set Forth By The Architect, General Contractor And\Or Owner.

1.8 GREASE EXHAUST HOOD AND FIRE SYSTEMS:

Exhaust Hood System:

It Is Our Understanding That The Non Combustible Clause In The BOCA Mechanical Code Considers All Material With A Flame Spread Greater Than Zero To Be A Combustible Material Regarding Commercial Kitchen Exhaust Systems. Material With A Fire Rating Greater Than Zero Must Have A Clearance Of 18" To The Exhaust Hood And Ductwork. Please Refer To The Local Codes For The Approved Methods For Reducing This Clearance.

It Is Essential That The Make Up Air Beyond That Supplied With The Exhaust Hood And Required For Proper Operation Of All Exhaust Hoods And Vents Be Incorporated Into The HVAC System In Accordance With All Local Codes Having Jurisdiction Over This Project.

Fire Suppression System:

The fire system shall be designed for coverage of restaurant cook lines using a wet chemical agent for grease related fires. The system shall be in compliance with all local codes having jurisdiction over this project and bear the Underwriters Laboratories, Inc. (UL) UL Standard 300 Label

It Is Our Understanding That The Fire System Operates As Follows;

Upon Either Manual Or Automatic Activation Of The Fire System, A Set Of Contacts Supplied With The Fire Suppression System Is To Actuate. The Exhaust Fan Is To Energize Regardless Of The Fan On-Off Switch Position. All Remaining Electrical Circuits Are To De-Energize. This Includes Hood Lights, Make Up Air Fans, Power To All Cooking Equipment And Outlets Under The Hood. This May Be Accomplished Either Through Contactors Or Shunt Trip Breakers. If A Fire Alarm System Is To Be Used, The Fire Suppression Contractor Is To Provide Switch Contacts For The Connection Of This System.

All Wiring, Conduits And Electrical Interrupts Listed Are To Be Supplied And Installed By The Electrical Contractor For This Project.

The Gas Supply Must Also Be Interrupted When The System Is Activated. This May Be Done Through Either A Mechanically Or Electrically Operated Gas Valve. This Valve Is To Be Engineered So That The Actuator Must Be Manually Reset.

All Gas Piping And Installation Of The Gas Appurtenances Listed Are To Be Done By The Mechanical Contractor For This Project.

It Is Our Experience That The Exact Details Of The Systems Listed Is An Interpretation Of The Prevailing Mechanical Codes By The Local Inspectors And Varies Accordingly. Please Verify All Information As To The Operation Of This System Prior To Installation.

1.9 INSTALLATION:

All Equipment Provided By KEC Shall Be Set In Place, Assembled, Leveled and Made Ready For Final Connections.

All Wall Hung Equipment Shall Be Sealed To Wall Using An Approved Sealant. Gaps Larger Than 0.5" Shall Have Stainless Steel Flashing Fabricated And Attached To The Equipment And Wall And Then Sealed.

All Table Top Splashes Shall Be Sealed To Wall Using An Approved Sealant. Gaps Larger Than 0.5" Shall Have Stainless Steel Flashing Fabricated And Attached To The Equipment And Wall And Then Sealed.

All Dish Table Equipment Shall Be Leveled With A Slope To The Machine. All Other Equipment Shall Be Made Level On The Work Surface.

All Adjustable Legs And Feet Shall Be In Contact With The Floor And Distribute The Weight Of The Equipment Evenly.

Horizontal Surfaces Protected With Vinyl Facing Material Shall Be Left Protected Until Final Connections Are Made And The Building Trades Are Completed In The Kitchen. The Material Shall Then Be Removed Prior To Final Inspection. All Vertical Surface Protection Material Shall Be Removed Prior To Final Inspection.

All Control Knobs, Door Handles, And Appropriate Hardware Shall Be Installed And Oriented Properly Prior To Final Inspection.

2.0 MANUFACTURE STANDARDS:

- 2.0.1 Each Item Shall Comply To National Sanitation Foundation (NSF) Standards For Construction And Bear The NSF Seal.
- 2.0.2 Electrically Operated Units Shall Bear The Appropriate Underwriter's Laboratory (UL) Label.
- 2.0.3 Gas Operated Units Shall Bear The American Gas Association (AGA) Label And The Appropriate Underwriter's Laboratory (UL) Label.
- 2.0.4 Steam Operated Equipment Shall Bear The American Society Of Engineers (ASME) And Appropriate Underwriter's Laboratory (UL) Labels.
- 2.0.5 It Is The Kitchen Equipment Contractor's Responsibility To Insure All Equipment Provided Herein Is Acceptable To Local Governing Agencies And To Notify The Owner Of Any Exceptional Requirements Imposed By The Local Authorities.

3.0 CUSTOM FABRICATION:

- 3.0.1 Submit All Food Service Equipment Not Manufactured As Standard Production With Catalogue Cut Sheets As Custom Fabricated Equipment.
- 3.0.2 Unless Otherwise Noted In Itemized Description Of Equipment, These Specifications Shall Be Incorporated Into The Fabrication Of Custom Equipment.
- 3.0.3 Use The Following Standards For Material Listed. Use Standard Industry Commercial Grades For All Items Not Listed.
 - ASTM A-420 Polished Sheet Stainless Steel
 - ASTM A-269 Stainless Steel Tubing
 - ASTM A-527 Sheet Galvanized Steel
 - ASTM A-36 Galvanized Steel Shapes

3.1 DESIGN:

- 3.1.1 All Fabricated Equipment Shall Be Designed To Have A Minimum Dirt And Grease Collection Points As Possible.
- 3.1.2 Each Piece Shall Have The Structural Capability To Withstand The Use Of Its Original Intent.
- 3.1.3 All Exposed Edges Shall Be Free Of Sharp Objects And Be Easily Cleanable.
- 3.1.4 All Custom Fabricated Designs Shall Take Into Consideration Connection Seams And Joints Required For Placement In The Building.

3.2 FABRICATION:

- 3.2.1 Cutting: All Fabricated Equipment Parts Shall Be Sheared Or Punch Cut Where Possible. All Exposed Raw Metal Edges Shall Be Deburred And Smooth To The Touch.
- 3.2.2 Forming: All Fabricated Equipment Parts Shall Be Press Brake Formed Where Possible And Have Minimum 1/8" Radius Brake Edges.
- 3.2.3 Welding:
 - 3.2.3.1 All Welding Of Fabricated Equipment Sheet Metal Parts Shall Be Done In A Workman Like Manner. All Weld Fill Material To Be Of Similar Base Metal. All Exposed Metal Discoloration And Splatter Shall Be Removed By Use Of Stainless Steel Wire Brush, Blasting, Or Abrasive Tool. Painting Of Weld To Remove Discolorization Is Not Acceptable.
 - 3.2.3.2 All Welding Of Galvanized Shapes To Be Coated With "Cold Galvanizing" Compound.
- 3.2.4 Finishing And Polishing: All Exposed Welds Shall Be Ground Smooth To The Touch And Be Polished As To Suggest A Continuous Piece Of Metal.

3.3 CONSTRUCTION:

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Table Tops - 14 Gage Type 304 Stainless Steel.

Table Top Edges - Formed Edges As Shown, Weld And Polish All Corners And Junctions.

Table Top Splashes - Minimum 8" High Overall With 2" 45° Return On Top Edge. All Splashes Shall Terminate With Welded And Polished Ends.

Framework - 1-1½" x 1-1½" x 1⅛" Galvanized Angles, Welded Joints Ground Smooth.

Support Channels - Formed Galvanized Channels Secured To Tops With Acorn Fasteners To Stud Weld Anchor.

Gussets - Press Formed Stainless Steel Fully Enclosed Gussets Mounted To Underbracing.

Table Legs - 1-5⅝" 16 Gage Stainless Steel Tubing, Maximum 72" Centers With Stainless Steel Adjustable Bullet Feet. 1-5⅝" Stainless Steel Cross Brace Tubing Where Applicable, Fully Welded Joints.

Casters - 5" Non Marking Stem Mounted Ball Bearing Swivel Casters, Brakes As Required.

Sinks - 14 Gage Type 304 Stainless Steel, Minimum ¾" Radius Coved Corner. Compartmented Sinks With 1 Piece Common Divider Are Not Acceptable. Provide Knock Outs For Faucets And Appurtenances As Shown.

Sink Drain Openings - Sink Drains Shall Have A Press Formed Opening For Waste Connection And Sloped Surface To That Opening.

Drain Device - Provide Lever Action Waste Unless Other Wise Noted. 2" Male Threaded Connection Point. Overflow Connections As Shown.

Dish Table Pre Rinse Sinks - Minimum 5" Deep With Dish Rack Guide And Full Size Scrap Basket Except Where Food Waste Disposer Is Installed. For Disposer Installations, A Dish Rack Guide Is To Be Provided. Die Stamped Pre Rinse Sinks Are Acceptable.

Fabricated Shelving - 14 Gage Type 304 Stainless Steel, Cantilevered To The Associated Table Where Possible. Size And Shape As Shown.

Tubular Tray Slides - 1" Diameter 16 Gage Stainless Steel Tubing, Weld And Polished Joints And Seams.

Shelf Style Tray Slides - 16 Ga Type 304 Stainless Steel With Weld And Polished Joints And Seams. Tray Slides Shall Be Formed With Raised Edges And Equally Spaced Center Guides. Raises Shall Be Minimum ¼" High And Capped At Ends.

Hot Food Wells - 12" x 20" Die Stamped Opening For Dry-Moist Electric Heat Well With Individual Thermostat Control. Each Well To Have Individual Drain And Common Manifold To Single Drain Valve. Minimum 1 Kilowatt Element Per Well For Electric Operation. Fully Insulated With Galvanized Outer Housing.

Heated Water Bath - 14 Gage Type 304 Stainless Steel Well, Water Tight Construction With Stainless Steel Perforated False Bottom And 1"

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Drain. Fully Insulated With Galvanized Outer Housing. Provide
Thermostat Controls For Applicable For Heat Source Required.

Iced Cooled Cold Pan - 18 Gage Type 304 Stainless Steel With Stainless
Steel Perforated False Bottom And 1" Drain. Fully Insulated With
Urethane Foam.

Mechanically Cooled Cold Pan - 18 Gage Type 304 Stainless Steel. All
Welded Construction. Refrigeration Coils Bonded To Underside In
Mastic And Fully Insulated With Urethane Foam. Provide With 1"
Drain.

Refrigeration Condensers - Hermetically Sealed Compressor, Air Cooled
With Copper Cooling Coil. Stainless Steel Removable Louver
Access Panel With Pull Out Slides. All Units To Have Condensate
Evaporators Installed.

Refrigerated Base Units - Forced Air Evaporators With 18 Gage Type 304
Double Pan Fully Insulated Doors As Shown. Provide With Lift Off
Hinges And Positive Latch Actuators. Unit To Have Exterior
Thermometer And Stainless Steel Wire Shelving.

Refrigerated Preparation Top Units - Provide Stainless Steel Cover. Lid
To Be Hinged And Removable. Opening To Be Based On 12" x 20" Food
Pans And Provided With Adapter Bars For Proportioned Pans.

Cabinet Base Units - 18 Gage Type 304 Stainless Body With 18 Gage
Stainless Steel Removable Shelves, Notched For Mechanical Chases.
Lower And Intermediate Shelves As Required.

Cabinet Base Legs - 6" High Stainless Steel Legs With Stainless Steel
Adjustable Bullet Feet.

Pedestal Mounted Receptacles - Cast Aluminum Housing With NEMA Rated
Device And Stainless Plate Cover To Match. Satin Or Brush Finish.

Splash Mounted Receptacles - Concealed Galvanized Junction Box With NEMA
Rated Device And Stainless Cover Plate To Match. Satin Or Brush
Finish.

Breath Protectors - Size, Shape And Construction As Shown.

3.4 SOUND DEADENING:

3.4.1 Not Require For This Project

4.0 SPECIALIZED CUSTOM EQUIPMENT:

4.1 GREASE EXHAUST HOODS:

4.1.1 All Exhaust Hoods Required For This Project Are To Be Supplied And Set In Place By:

- ☐ KEC
- ☒ Others

All Fans, Fire Walls, Chases And Ductwork Required For This Project Are To Be Supplied And Installed By:

- ☐ KEC
- ☒ Others

Each Shall Be Installed In Accordance With All Local Codes Having Jurisdiction Over This Project.

4.2 FIRE SUPPRESSION SYSTEMS:

4.2.1 All Fire Suppression Systems Required For This Project Are To Be Supplied And Installed By:

- ☐ KEC
- ☒ Others

This system Shall Be Installed In Accordance With All Local Codes Having Jurisdiction Over This Project.

4.3 CONDENSATE HOODS

4.1.1 All Exhaust Hoods Required For This Project Are To Be Supplied And Set In Place By:

- ☐ KEC
- ☒ Others

All Exhaust Ductwork And Fans For This Project Are To Be Supplied And Installed By:

- ☐ KEC
- ☒ Others

Each Shall Be Installed In Accordance With All Local Codes Having Jurisdiction Over This Project.

4.4 MILLWORK

4.4.1 Not Required For This Project Materials:

5.0 WALKIN REFRIGERATION SYSTEMS

ITEM: 23

5.1 DIMENSIONS:

Nominal Dimensions:	Actual Inside Dimensions
Width:	Width: 86
Depth:	Depth: 62
Height:	Height: 102
With Floor ()	Without Floor (X)

5.2 REFRIGERATION SYSTEMS:

+35° F Systems (1)
0° F Systems ()

Condensing Unit Shall Be Factory Assembled And Shall Include Semi Hermetic Compressor With A Built In Overload Protection Device.

Condensing Unit To Be Air Cooled Prewired, Prepiped And Pretested At The Factory.

ELECTRICAL NOTE: Service Disconnects Are To Be Provided And Installed By Electrical Contractor In Accordance With All Local Codes Having Jurisdiction Over This Project. All Condenser Circuits Are To Be Provided With Neutral Ground Wire. All Freezer Units Are To Be Provided With 115-60-1, 15 AMP Circuit With NEMA 5-15 Receptacle To Be Supplied And Installed By The Electrical Contractor, Located On Freezer Evaporator.

All Control Wiring Not Supplied With The Refrigeration System Must Be Supplied And Installed By The Electrical Contractor In Accordance With All Local Codes Having Jurisdiction Over This Project.

5.3 FABRICATION:

All Panels Are To Be Manufactured As Interchangeable, Metal Clad Urethane Modules. Each Wall, Ceiling And Floor Panel Is To Be Fabricated In Nominal 12", 24" And 48" Widths, All 4" Thick. Corners And Tees To Be At True 90 Degree Angles. Interior And Exterior Metal Cladding Is To Die Formed And Coated On Interior To Facilitate Proper Adhesion To Urethane Insulation. Floor Panels To Be Rated For 600 Lb Per Square Foot Uniform Load Capacity.

Joining And Aligning Of Panels To Be By Cam Action Locks Imbedded In The Insulation. Each Panel To Contain 100% Urethane Foam To Foam Tongue And Groove Seal With Joints Permanently Sealed By A Single Beaded NSF Approved Gasket That Is Resistant To Grease, Oils And Mildew.

Polyurethane Will Be 4" Thick, Foamed In Place, With A Maximum Thermal Conductibility (K Factor) Of .118 BTU Per Hour/per Square Foot, An Overall "U" Factor Of .029 Compressible Strength Of 40 Pounds Per Square Inch And Density Of 2.3 Pounds Per Cubic Foot. Panels To Be UL Listed, Having A Flame Spread Rating Of 25 Or Less And A Smoke Developed Ratio Of 450 Or Less.

Entrance Door To Be Infitting Flush Mounted Type With A Clear Opening Of 34" X 78". Finish To Be Same As Wall. Door To Be Equipped With Cam Lift Strap Hinges, Piston Action Automatic Door Closure, A Latch With Provision For Padlocking And An Inside Safety Release. Vinyl Covered Magnetic Gasket. All Gaskets To Be Resistant To Water, Fats And Oil.

Door Frame Is To Contain Antisweat Heaters With A Maximum Density Of 9 Watts Per Foot And A 3.5" Flush Fitting Chrome Thermometer Ranging From 40 Degree To 60 Degree F. Vapor Proof Light Fixture Controlled With An Exterior Flush Mounted Switch Having Pilot Light Indication When The Light Is On.

5.4 APPROVALS, TESTING AND WARRANTIES:

The Following Tests And Approvals Are Required For All Walkin Refrigeration Systems:

UL Approval On Flame Spread, Electric Doors And Electric Refrigeration Systems.
Factory Mutual Section 4880
National Sanitation Foundation Standard 7

1 Or More Of The Following Tests And Approvals Are Required For All Walkin Refrigeration Systems:

Factory Mutual Section 4880
Uniform Building Code Section 1712, Standards 42-1, 17-5, 52-3
Southern Building Code Sections 717.2.3, 717.2.4
Basic Building Code BOCA Sections 2002.0, 2002.3.2, 2002.3.3

In Addition To The Warranties Outlined In 11400.1.3 Of These Specifications, Walkin Box Panels Shall Be Warranted Against Defects In Material And Workmanship For A Period Of Ten Years From Date Of Installation.

5.5 OPTIONS AND FINISHES:

Options:

Interior And Exterior Aluminum Diamond Plate Door Guards
Unheated 14 x 14 Viewport Window In All Cooler Doors

Finishes:

Floors:

Interior: 16 Ga Stainless Steel
Exterior: 24 Ga Galvanized Steel

Walls:

Interior: 0.040 Stucco Embossed Aluminum
Exterior:
Exposed Wall: 22 Ga Stainless Steel On All Exposed Surfaces
Unexposed Walls: 0.040 Stucco Embossed Aluminum

Doors And Door Frames:

Interior: 22 Ga Stainless Steel
Exterior: 22 Ga Stainless Steel

Ceilings:

Interior: 0.040 White Enamel Painted Stucco Embossed Aluminum
Exterior: 0.040 Stucco Embossed Aluminum

5.6 INSTALLATION:

5.6.1 In Addition To 11400.1.3 Of These Specifications, The Following Are To Be Incorporated By The KEC In The Quoted Price For All Walkin Refrigerations Systems:

5.6.1.1 Installation Of Panels, Refrigeration Lines, Condensers And Evaporators In Accordance To Manufacturers' Specifications By A Licensed Mechanical Contractor.

5.6.1.2 Installation Of Condensate Drain From Each Evaporator To A Termination Point Within 10 Feet Of The Exterior Of The Box. All Drain Lines To Be 3/4" Rigid Copper Tubing With Sweat Fittings. All Freezer Units Shall Be Supplied With Electric Heat Tapes Installed On The Condensate Drain Lines.

5.6.1.3 For Outdoor Installations, Provide And Install Weather Proof Roof Cap And Flashings.

5.6.1.4 If Available As An Option From The Walkin Manufacture, Provide And Install The Electrical Control Wiring Harness From Condenser Units To Evaporators.

5.6.1.5 Provide Start Up Services And Calibration Of Refrigeration Systems.

5.6.1.6 Provide Shop Drawings And Floor Plans For Approval.

5.6.1.7 Provide Employee Insurance Certificate Upon Written Request.

5.6.2 Fire Protection. It Shall Be The Owner's Responsibility To Protect The Walkin Box In Accordance To The Local Fire Codes And Regulations Regarding To Sprinkler Systems And Alarms.