July 1, 2024

ADDENDUM NO. 5

CHOCTAW COUNTY JAIL
BUTLER, ALABAMA

This Addendum No. 5, to the plans and specifications, dated May 30, 2024, consists of Seventy One (71) Pages.

Item No.1: Refer to Specifications, Section 11 23 00 Commercial Laundry and Dry Cleaning Equipment:

A. See attached Revised Section 11 23 00 Commercial Laundry and Dry Cleaning Equipment.

Item No. 2: Refer to Specifications, Section 11 40 00 Food Service Equipment:

A. See attached Revised Section 11 40 00 Food Service Equipment.

END OF ADDENDUM NO. 5

SECTION 11 23 00
COMMERCIAL LAUNDRY AND DRY-CLEANING EQUIPMENT

PART 1 - GENERAL

1.1 DESCRIPTIONS

A. DEFINITIONS
1. The extent of the Laundry Equipment is shown on the drawings, equipment schedule, and specification of this Section of Contract Documents.
2. The plans indicate the location of the equipment, and slight changes due to the varying dimensions of equipment and wall construction will be permitted with approval by the Architect.
3. This type of Specification will be closely correlated with the Drawings and Schedule. Each complements the other and cross reference will be necessary to fulfill the requirements of the Specifications, all information shown on Drawings and listed in schedules shall be incorporated as part of the written Specifications.
4. Conflict in plans and specifications where changes, alterations, additions, or deductions are necessary, or where exceptions are taken with regard to sizes, locations, and other details shown on plans, shall be reported for decision by the Architect.
5. The contractor shall be responsible in seeing that the equipment can be entered through openings before doors and walls are finished.

B. INTERFACE
1. Building Contractor shall furnish all water lines and other necessary work as specified in Mechanical Sections, including final connections to equipment.
2. Building Contractor shall furnish all electrical supply lines and other work as specified in Electrical Sections, as well as making final connections to equipment.
3. Building Contractor shall furnish all ducts to exhaust fan as specified in (HVAC) Mechanical Sections, including those specified in this section of Specifications.
4. Building Contractor shall furnish all faucets, special switches, valves, traps, labor and materials to make final connection to equipment, as so specified in other sections of the Architect's Contract Specifications, unless specifically specified herein this section.

C. PERFORMANCE
1. At the start of operation of equipment, devote one full working day, showing personnel the operation and adjusting of equipment supplied. Supply the Architect with an affidavit, signed by Owner(s) and laundry manager, that this service was rendered and performed.

1.2 QUALITY ASSURANCE

A. Permits and Certificates: All laws, codes, ordinances and regulations bearing on the conduct of the work as drawn and specified shall be complied with by The Laundry Equipment Contractor and he shall give all notices required. Any work upon which an inspection certificate by local authorities, and/or any governing body is required, such inspection certificate or certificates shall be obtained and paid by Owners.

B. Certificates of acceptance or of completion as required and issued by the State, Municipal, or other authorities shall be procured and delivered to the Owner; and the Owner may withhold

payments which are due, or which may become until the necessary certificates are procured and delivered to him.

C. Safety devices required to comply with the aforementioned regulations shall be furnished, regardless of whether or not specifically specified or called for in the following technical divisions of the equipment list schedule.

D. Where applicable electrical equipment shall conform to the standards of the National Electrical Manufacturer's Association, this equipment shall have conveniently located control switches, enclosed case type, and shall comply with State of Alabama Electric Codes and bear the UL or approved Electrical Testing Laboratory (ETL) label.

E. Electrically heated and motor driven fixtures shall be for the current shown in the Mechanical and Electrical plans, and these items of equipment shall have mounted motor starters, switches and controls. All shall be required for each fixture or complete section of a fixture, or as specified.

F. Gas burning equipment shall be designed for operation with the type of gas supplied and shall be approved by the American Gas Association. The label or listing of the American Gas Association will be accepted as conforming to this requirement. Installation of equipment shall conform to the standards as set forth by the American Gas Association. All gas equipment shall be furnished with electronic ignition or with a safety pilot and one hundred percent safety cut-off protection where required.

G. Contractor shall be held responsible and liable for any and all changes or variances from Contract Documents, i.e. Plans, Specs, Addendums, without written authorization from Architect for said changes or variances.

1.3 REFERENCES

A. The drawings indicate the desired basic arrangement and dimensions of the equipment; minor deviation therefrom may be substituted for approval provided basic requirements are met and no major rearrangement of services to the equipment is required to affect the proposed alteration. Such deviations shall be made without expense to the Owners. Should there be any questions, Architects shall be contacted for written instructions.

B. The contractor shall be responsible for the satisfactory operation of the assembled equipment. Tests of the installed equipment shall be required. Defects or deficiencies noted as a result of tests shall be corrected at the expense of the Contractor. Consult the mechanical and electrical drawings and their accompanying specifications to determine additional requirements of the work and shall cooperate with all traces to insure a completely satisfactory installation. Verify all electrical requirements form electrical plans and specifications.

1.4 SUBMITTALS

A. LEC shall verify all field measurements on the job site to ensure proper fitting of all equipment. Within four (4) weeks after the G.C. / C.M. has been awarded a contract by the Owner, the LEC is to electronically submit PDF format to the Architect for tentative approval, all dimensioned rough-in drawings, equipment submittal brochures, fabrication, and manufacturer's shop drawings in one package. Partial submittals will not be accepted and will be stamped Revise /

Resubmit. The reproduction of original contract documents is not acceptable for use as a submittal.

B. After the initial review of submittal data, revise and resubmit only the datasheet, coversheets, or rough-in and shop drawings that have been modified or changed. The entire submittal is not required for a resubmission. After two resubmissions, the LEC may be charged a fee for Camacho's continuous re-evaluation. This will be billed as an additional service.

C. Field measurements required to size and place Laundry Equipment are to be verified with on-site field dimensions. Do not rely on or measure drawings for actual on-site dimensions. Dimensions shall be taken from the actual structure, giving due consideration to any architectural, structural, or mechanical discrepancies that may occur during the construction of the building. Field dimensions shall be taken at the earliest opportunity so as not to delay deliveries. Notify the Laundry Consultant of the earliest date and time. LEC shall be responsible for the proper fit of all equipment furnished under this Section of the Contract. Gaps over ¼" wide are not acceptable.

1.5 DELIVERY, STORAGE AND HANDLING

A. All equipment herein specified shall be delivered to job site, uncrated, assembled and set in proper area; ready for final connections, where required, as specified in Sections 23000 and 260000 of Contract Documents.

B. Protect metal finishes from damage during shipping storage, handling, installation and construction of other work in the same spaces. Wrap and crate each item of equipment as needed for protection from damage.

1.6 SEQUENCE/SCHEDULING

A. SCHEDULES AND REPORTS: Establish earliest and latest job site delivery dates of Owner furnished and Contractor installed items.

1.7 WARRANTY

A. WORKMANSHIP AND GUARANTEES: All material as specified shall be new, of the best quality, perfect, and without flaws. Equipment shall be delivered in an undamaged condition upon completion. All workmanship and labor shall be of the best in their respective field and skilled mechanics of the trades involved.

B. All equipment as specified herein this Section shall be guaranteed for a period of one year from the time of Substantial Completion. If at any time within this warranty period of one year any items of equipment that is found to be faulty due to poor workmanship, or inferior, and/or defective materials, replace said pieces or correct each defective part at no cost to Owner.

1.8 SUBSTITUTION

A. SUBSTITUTION OF MATERIALS AND EQUIPMENT: Whenever a material, article, or piece of equipment is identified on the Drawings or in the Specifications by reference to manufacturers' or vendors' names, trade names, catalog numbers, or the like, it is so identified for the purpose of establishing a standard. And any material, article, or piece of equipment of other manufacturers or vendors which will perform adequately the applications required by the general design will be

considered equally acceptable provided, in the opinion of the Architects, it is of comparable substance, appearance and function. It shall not be purchased or installed without the proper written approval. All substitutes shall be submitted for approval at least 10 days before Bid Date.

PART 2 - EXECUTION

2.1 DEMONSTRATION AND INSTRUCTION BOOKLETS:

A. At such time as designated by the Architect or Owner(s), demonstrate to proper personnel the use, care, and maintenance of equipment.

B. Submit to Owner at time of demonstrations complete booklets, in hard binders, containing instructions, warranties, and parts list of all bought out items furnished under this section.

C. Include in the binders a list of names, addresses and telephone numbers of local servicing agencies authorized to make necessary repairs and/or adjustments of the equipment furnished under this Section of Contract Documents.

2.2 INSTALLATION

A. Laundry Equipment shall be delivered to job site, freight prepaid.

B. Uncrate, assemble and install, or erect where required, all items of Laundry Equipment. Shall connect such items, as necessary for use, to building utility systems. The final hook-up and equipment connections shall be made by the project's Plumbers, HVAC personnel and Electrician.

C. Provide on-site testing of equipment. Shall make modifications or corrections as necessary for the intended operation and use of specified equipment.

D. On completion of installation and testing, remove all packaging and debris from site, clean all items of equipment as recommended by manufacturer and leave equipment ready for use by Owners.

E. Contractor shall have a competent laundry equipment foreman on the premises to assist in furnishing information to tradespersons and supervising installation of equipment under this section.

PART 3 – ITEMIZED EQUIPMENT SPECIFICATIONS

ITEM # L1 45 LB. WASHER EXTRACTOR
Manufacturer: Unimac
Model: UWT045V

a. Model UWT045V 45 LB. WASHER
UNIMAC Model No. UWT045V
HARDMOUNT
480V - 3PH
5 HP
45 LB. DRY WEIGHT CAPACITY

ITEM # L2 DRAIN TROUGH W/LINT SCREENS
Manufacturer: By General Contractor

ITEM # L3 75 LB. TUMBLE DRYER
Manufacturer: Unimac
Model: UT075N

a. Model UT075N 75 LB DRYER
UNIMAC Model No. UT075N
NATURAL GAS - 165,000 BTU
480V - 3PH
FAN MOTOR - 0.5 HP
CYLINDER MOTOR - 0.5 HP
AIR OUTLET - 8" DIAMETER

ITEM # L4 FOLDING TABLE W/ WINDOW
Manufacturer: Atlanta Custom Fabricators

a. Folding table with pass window, all stainless steel construction, 6'-0" long X 3'-0" wide X 36" high. Table to be fully welded construction with all welds fully ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges, 8" back splash and end splash with 2" return on 45 degree angle and 1" turned down, attach with stainless steel Z clips, stainless steel cross bracing, stainless steel legs and stainless steel adjustable bullet feet. All exposed back and end splashes and end splashes to be enclosed, fully welded, ground and polished.
b. Verify and coordinate the pass-window opening dimensions with Architectural plans.
c. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.

Unit to be further constructed in accordance with shop drawings
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM # L5 LAUNDRY SINK W/FAUCET
Manufacturer: Mustee
Model: 19CF

a. Model 19CF Furnish and install as shown on plans, UTILATUB® Laundry/Utility Tub model 19CF, as manufactured by E.L. Mustee & Sons, Inc. Tub shall be one-piece molded construction using structural thermoplastics with matched metal molds under extreme heat and pressure. Tub to include integrally molded drain assembly for connection to standard 1-1/2" P or S-trap, stopper and wall mounting hardware or heavy gauge steel legs with built-in levelers. 18 gallon capacity tub, 13” deep. Shall meet ANSI Specification Z 124-2011. Color: White.
PROVIDE WITH FAUCET - MODEL NO. 93.600

ITEM # L6 HAND SINK
Manufacturer: Advance Tabco
Model: 7-PS-66

a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus
b. Model K-170 Eye Wash Attachment, attaches to standard spout, adjustable aerated outlet heads, float-off dust covers, pull knob activation, removable aerator on bottom, chrome plated forged brass body (Not to be used with foot or knee operated units or electronic faucets)

ITEM #L7 LAUNDRY STORAGE SHELVING
Manufacturer: Quantum
Model: 1836P

a. Model 1836P Wire Shelf, 36"W x 18"D, 600 - 800 lb. capacity, green epoxy antimicrobial finish, NSF
b. Model P74P Post with Leveling Legs, 74"H, numbered grooves in 1" increments, includes (1) W-PLI & (1) W-PLB, green epoxy antimicrobial finish, NSF
c. Model WR-00H Casters, set of (4) 5" swivel (2 with brakes), thermoplastic resin

END OF SECTION 112300

SECTION 114000

FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.1 DEFINITIONS

A. The following definitions are intended to clarify the relationships involved in this document and are used as a definition throughout this food service specification.

B. Food Service Equipment Contractor (FEC) - The FEC is the party responsible for supplying, delivering (including freight, staging, and local warehousing as required), assembling, setting in place, installing, cleaning, sanitizing, and polishing any foodservice item(s) included in this contract, but not limited to all required materials and labor, pursuant to the guidelines and timelines scheduled and rescheduled by the Owner, Architect and Camacho, Incorporated.

C. Sub-Contractors - The FEC may contract Sub-Contractors to perform any portion of the contract, but the final responsibility for the proper performance of the contract rests solely with the FEC.

D. General Contractor (G.C) - The G.C. / Construction Manager (C.M.) has the responsibility for overall installation, scheduling, deliveries, coordination of various trades, rough-in and connection of utilities, including but not limited to all labor and materials for said rough-ins and connections for all equipment in this contract unless otherwise specified, by item, within the equipment data specification sections of this contract. The FEC must coordinate its activities and needs with the G.C. / C.M. in a timely manner so as not to delay the project.

E. Food Service Designer / Consultant – Camacho Foodservice Design and Consulting (Camacho) is the food service designer/consultant for this project.

F. The FEC is the party responsible for all taxes, tariffs, duties, and/or customs fees and permits where applicable, as may be required. The FEC is contracted by the Owner.

G. N.I.F.C. - Whenever the abbreviation N.I.F.C. is used in this contract, it shall mean the item or items are not part of the Food Service Equipment Contract.

H. The assignments and responsibilities as outlined in this section are subject to change at the Owner/Architect’s discretion.

1.2 RELATED DOCUMENTS

A. All drawings, general, special, and/or supplementary conditions, Division 01000, specifications, and related documents apply to this specification. The Foodservice Consultant for this project is Camacho. The consultant is responsible to the Project Architect and the Owner to ascertain that the FEC complies with all the requirements of this section.

B. All work included under this section is subject to the architect's provisions covering Invitation to Bid, Proposal Form, Instructions to Bidders, General Conditions, and all other supplemental general conditions as may be added.

1.3 INTERPRETATIONS

A. PLANS AND SPECIFICATIONS

B. The extent of the Food Service Equipment is on the drawings, Equipment Schedule, and Specifications of this Section of Performance Criteria. Each model number includes the code *C014 as a suffix. This code is known as the Specifier Identification System. It is not to be removed by the bidders. Its purpose is to identify the specifier to the vendors providing the equipment when it is necessary to communicate questions, clarifications, and comments from before the bid award through the final purchase. It will be used in all correspondence, including fax and e-mail when communicating with manufacturer representatives and factories.

C. The plans indicate the location of the equipment. Slight changes due to the varying dimensions of equipment and wall construction shall be permitted with approval by the Architect.

D. Conflict in Plans and Specifications where changes, alterations, additions, or deductions are necessary, or where exceptions are concerning sizes, locations, and other details shown on plans, shall be reported in writing for a decision by the Architect.

E. The Contractor shall be responsible for seeing that the equipment can be entered through openings before the doors and walls are finished.

F. Should it appear that the work intended to be described or any of the matters relative thereto are not sufficiently detailed or explained on the drawings or in the specifications, the Contractors shall apply to Camacho / Architect for such drawings or explanations as may be necessary and shall conform to them as far as they shall be consistent with original drawings.

G. If any question arises regarding the true meaning of the drawings, specifications, and/or typographical errors, reference shall be made to Camacho / Architect, whose decision shall be conclusive.

H. In no instance shall a bid be submitted, or any work started with uncertainty.

I. Before doing any work or ordering any materials, the Contractors shall verify all measurements of any work and be responsible for their correctness. Any differences that may be found shall be submitted to Camacho / Architect for consideration before proceeding with the work.

J. Extra compensation will not be allowed because of differences between actual dimensions and measurements indicated on the working drawings.

K. When conflict occurs between or within standards, specifications, codes, ordinances, and working drawings, the more stringent or higher quality requirements shall apply.

1.4 APPLICABLE DOCUMENTS

A. Bidding Documents, Contract Forms, and related materials issued by Camacho, the Project Architect, G.C. / C.M., and the Owner before awarding a contract apply to this section.

B. Architectural, Mechanical, Electrical, and Structural Plans and other Specifications, including all supplements issued thereto and other pertinent documents issued by Camacho, the Project Architect, C.M., and/or the Owner, are a part of these Specifications and the accompanying food service equipment plans and shall be complete within every respect. All the above included herewith will be issued separately by C.M. or is on file at Camacho / Project Architect's office and shall not relieve the Contractors of responsibility or be used as a basis for additional compensation due to omission(s) of Architectural, Structural, Mechanical, Plumbing or Electrical details from food service equipment documents.

1.5 BASE BIDS AND SUBSTITUTIONS

A. Substitution of Materials and Equipment:

1. Where equipment is specified by the name of the manufacturer and model number, it is intended that the designated name and number represent a standard of quality and is not intended to restrict competition in any way. The Architect reserves the right to accept or reject each proposed substitution, and such decision shall be final and binding upon all parties. All proposed equipment substitutions shall be submitted to the Architect ten (10) days before the date of the bid, and all substitutions must acquire pre-bid approval. Furthermore, these specifications intend to produce a set of Foodservice Equipment to meet the Owner's needs. Among the primary requirements are sanitation, ready accessibility for cleaning, low-cost maintenance and operation, strength, and ruggedness. Any construction detail or evasion of any of the specification requirements shall cause rejection. Plans and specifications are based on the products or systems of the first-named manufacturer. Any modifications and substitutions other than the first name that require changes in plumbing, mechanical, or electrical shall be coordinated and paid for by the FEC, as noted in this section.
2. Acceptance of proposed substitution is entirely at the discretion of the Owner or their Representative and subject to the following qualifications:

    a. Equal in quality of material used in structural strength and details of construction.
    b. Equal in performance, mechanically, and productivity.
    c. Equal in the finish or characteristics permitting specified finish to be applied.
    d. Availability of replacement parts and maintenance service.

3. The bid price for each proposed substitute shall include all money required to incorporate the substitute into the project. Later requests for additional monies for substitutes will not be considered.

B. Bidders recommending substitutions are cautioned to examine the plumbing, mechanical, and electrical plans and conditions at the building site to determine if such substitution will require changes in plumbing, mechanical, and electrical connections already planned or installed. If the proposed substitutions require such changes, the bidder shall include the cost of the same in their bid and call it to the attention of the Architect by including a descriptive notation in the request for approval.

C. Engage a firm experienced in manufacturing food service equipment similar to that indicated for this project and with a record of successful in-service performance. It is required that all "Fabricated Special" items of equipment such as food service units, tables, sinks, countertops, etc., described in the following specifications other than by name and catalog numbers, be manufactured by a Foodservice Equipment Fabricator who has the manufacturing plant, personnel, and engineering facility to properly design, detail and manufacture high-quality foodservice equipment, NSF and UL approved. The manufacturer shall be subject to the approval of the Architect and Owner. All work in the above category shall be manufactured by one manufacturer and shall be of standard unit assembly and of uniform design and finish. The manufacturer of this equipment must be able to show that they have, for the past seven years, been engaged in the manufacture of and distribution of equipment as required by the Contractor as their principal product.

D. All submittals for proposed substitutions must be submitted with an equipment data sheet for each item. The data sheet shall consist of the project name, the Project Architect, the Foodservice Consultant, the firm submitting, the item number, the manufacturer, the manufacturer's model number, a complete written description of what is to be provided, and accessories and options list of what is to be provided, finishes, dimensions, utility requirements as provided (i.e., GAS: NAT or LP, electrical: voltage/phase and amps, plumbing/mechanical: water/sewer, etc.) as well as the type of connection. The data sheet shall have a blank space (3-1/2"w x 5"h) in the lower right corner of the sheet for stamping, etc. This information must be submitted not less than ten (10) days from the bid due date to be considered as an alternate.

E. Where substitutions are made by the FEC with the written approval of Camacho / Project Architect, the FEC shall be responsible for and pay all costs of any consequential modifications that may result from the substitution.

F. If the FEC decides to submit an alternate manufacturer and receives a written response from Camacho / Project Architect accepting this change, then all resulting expenses incurred in the changes or additions to the food service equipment work, as well as other contractor’s work, shall be the sole responsibility of the FEC and shall be considered as part of the base bid with no additional compensation permitted.

G. Accepted substitutions will be noted in an addendum issued by the PA/E. No other substitutions and deviations from the primary manufacturer will be permitted subsequent to the date of the Bid Opening except by specific change order and only with sufficient cause. The approval of substitution does not approve, relieve or change the Contractors’ responsibilities as outlined herein.

H. Task/Responsibility

1. Project Coordination GC/CM*
2. Permits (Health Department)ARCH/OWNER
3. Construction ScheduleGC/CM/ARCH
4. Coordination of Inspections/ (Foodservice)FEC
5. Demolition of Kitchen Equipment (If required)FEC
6. Wall Repairs (If required)GC/CM
7. Rough-In Drawings/FEC
8. Rough-Ins (Required Service to Utility Connections
9. Noted on FEC Rough-In Drawings)/PC, EC & MC

10. Tile Work /GC&CM
11. Stainless Steel Wall Panels/FEC
12. FRP (Wall Panels)GC/CM
13. Furnish of Specified Equipment/FEC
14. Liquor Dispensing System (If required) /FEC
15. Beverage Raceway and Conduits (If required)/FEC
16. Beer Systems (If required)/FEC
17. Bulk CO2 System (If required) /FEC
18. Indirect Wastes Extend from Equipment to Drains/PC
19. Installation of Foodservice Equipment/FEC
20. Final Utility ConnectionPC/EC/MC
21. Utility InterconnectionsPC/EC/MC
22. Trim and Seal Foodservice Equipment/FEC
23. Clean-Up of Foodservice Areas/FEC
24. Walk-In Refrigeration Floor InsulationFEC
25. Walk-In Refrigeration Sub-Floor and Finished FloorGC/CM
26. Walk-In Refrigeration Lighting/FEC Furnished, EC Installed
27. Ceilings/GC&CM
28. Floor Troughs/FEC Furnished, PC Installed
29. Floor Sinks, Floor Drains, Funnel Floor Drains/PC
30. Mop Sinks, Hand Sinks/PC (Unless otherwise specified)
31. Bar Scupper Trough / (Located by FEC)MWC
32. Foodservice Sneeze Guards/FEC (Unless otherwise Specified)
33. Insulation of Piping/PC

I. * Or as specified in general specifications as prepared by the Architect.

1.6 INTENT

A. It is the intent of the Contract Documents for each/every item and component to be complete with all required devices and standard features necessary for that item and component to function properly.

B. It is the intent of the Contract Documents for each/every item and component to function and perform in a manner equal to the Primary Manufacturer's intent. FEC is required to notify Camacho / Project Architect in writing of any or all discrepancies or omissions of any components prior to submitting the bid.

C. Failure of the FEC to report any discrepancies and/or omissions prior to submitting his bid shall not relieve the FEC of his responsibilities for providing complete, functioning, workable systems in full accordance with the intent of the Contract Documents.

1.7 RESPONSIBILITY MATRIX

A. The following represents the basic contractor responsibilities for this project. The assignments and responsibilities outlined in this section are subject to change at the Owner/Architect’s discretion.

1. Abbreviations:
2. CM - Construction Manager
3. GC - General Contractor
4. FEC - Food Service Equipment Contractor
5. PC- Plumbing Contractor
6. EC - Electrical Contractor
7. MC - Mechanical Contractor
8. MWC - Millwork Contractor

PART 2 - SCOPE OF WORK

2.1 WORK INCLUDED

A. Work required under this section consists of providing all necessary services, tools, equipment, material, and labor required to provide the continuous installation (the term installation shall mean the complete installation including, but not limited to, the delivery of all food service equipment items and necessary components complete with transportation charges and taxes prepaid by the FEC to the job site's location) as designated on the food service equipment plan, uncrated, erected, set in place, leveled and made ready for final connection, by G.C., to plumbing, gas, and electrical utilities, as specified in Divisions 22000 and 26000 of Performance Criteria and properly anchored and trimmed as may be required.

B. FEC is to deliver all parts and components to be built into cast-in-place concrete and masonry in ample time for inclusion in the concrete and masonry work. Furnish necessary setting plans and instructions, oversee the installation of all parts in the masonry and concrete, and be responsible for the correctness and accuracy of the location and installation.

C. FEC to provide holes, ferrules, and stainless-steel chases on equipment for pipes, drains, electrical outlets, conduits, and similar items as may be required to coordinate and accommodate the installation of the food service equipment in connection with the work of other contractors.

D. FEC to provide the materials, labor, services, and incidentals necessary for completing these sections of work, including but not limited to adhesive, caulking, sealing, trim strips, chases, corner guards, corner trims, and closure panels.

E. FEC will provide items and components hereinafter specified and shown on plans, completely assembled, or erected in locations indicated, ready for final connections to service by the respective trades. The labor and material(s) required for final connections are the responsibility of G.C. / C.M.

F. FEC will provide and install fasteners, flashing, trim strips, filler panels, can’t strips, and caulking and sealant where required to complete the installation.

G. All roof, wall, and floor assemblies, including finishes (as specified herein), penetrations, openings, curbs, platforms, and dunnage pursuant to the requirements of the food service ventilation and refrigeration items are to be provided and installed by the G.C. unless specified otherwise.

H. Keep premises clean and remove all crates, cartons, and other debris resulting from the work from the site. Leave all areas "broom cleaned" and all equipment items and furnishings “construction clean.” Final cleaning, sanitizing, and polishing of all equipment items and furnishings shall be done by the FEC. Further, the FEC's responsible for providing protective coverings for all equipment items delivered to the job site during construction.

2.2 RELATED WORK OF OTHER CONTRACTORS

A. Division 01 0000 - General Construction

1. All floor assemblies, including finishes, openings, depressions, sleeves, curbs, and bases.
2. All wall and partition assemblies, including finishes, openings, recesses, sleeves, furring, and backing.
3. All ceiling assemblies include finishes, openings, soffits, access panels, fire separation, and sleeves.
4. All roof assemblies, including finishes, openings, curbs, platforms, and dunnage.
5. All structural supports or grounds for hanging or fastening food service equipment and assemblies as may be described in this section.
6. G.C. will provide on-site storage trailer(s) and security for the Owner's existing and FEC-provided food service equipment for this project, if applicable.

B. Division 22 0000 - Mechanical

1. Water and gas supply systems, as required.
2. Sanitary and grease-laden drainage systems.
3. Final plumbing connections include mounting drains, faucets, pre-rinses, hoses, and piping from the point of connection on equipment to building plumbing systems and interconnections between equipment components. Install all hoses from utility raceways to connection points on equipment.
4. Grease traps.
5. Indirect drain line runs from equipment items to the nearest floor drain or floor sink as required.
6. As required, Gas, water, steam pressure-reducing valves, and all other fittings.
7. Gas shut-off valve(s) as required for ventilator fire suppression system and gas regulators on individual pieces of gas-fired equipment by the manufacturer's recommendations are to be provided by the FEC and installed by the G.C.
8. FEC will furnish faucets with nipples, elbows, supply lines, valve stops, drains, splash-mounted vacuum breakers, etc., for each equipment item as specified herein. Items to be installed by the G.C.
9. All exposed plumbing concerning food service items must be chrome-plated.
10. Indirect wastes shall be chrome plated and drip over and into floor drains and sinks. Where drains and supply lines run under equipment, provide the proper support from the underside to eliminate interference with cleaning and maintenance.
11. When the Exhaust Hood Systems are to be furnished and installed by Division 22000 and are not to be included as part of the FEC work, Division 22000 shall provide and install the gas valve in the main supply line serving the cooking equipment to shut off gas service to the cooking equipment in the event of fire system actuation. This work must be coordinated with the FEC, NFPA 17A, and NEC. This specification shall further provide this work.

C. Division 23 0000 - H.V.A.C.

1. G.C. to provide and install all necessary components as may be required for the exhaust/make-up air system(s) and condensate exhaust air system, including but not limited to the fans (unless provided by the FEC), ducting, gas shut-off valve(s), curbs, penetrations, dampers, controls, and switches unless otherwise specified herein.
2. G.C. will provide and install the required rated chase(s) and other separations as may be required.
3. G.C. will provide and install all heating, ventilating, and air conditioning systems except as specified in this section.

D. Division 26 0000 - Electrical

1. All electrical distribution, lighting, and power systems except otherwise specified in this section.
2. Final electrical connections and interconnections, including labor and materials from point of connection on equipment to building electrical systems and required interconnections between equipment components.
3. All electrical materials, including wire, conduit, over-current protection, main switches, safety cut-outs, shunt-trip breakers, disconnect switches, lighting control devices, surge protectors, uninterruptible power units, and controllers.
4. Shunt-trip breakers, contactors, and all conduits for shut down of electrically operated cooking equipment and ventilation equipment as required for the ventilator fire suppression system.
5. Empty conduit systems for refrigeration system, as specified and shown on food service drawings.
6. Empty conduit system for point-of-sale system, as specified and shown on food service drawings.
7. Empty conduit for fire suppression system, as specified and shown on food service drawings.
8. FEC shall furnish all electrically operated portable and movable equipment items with factory-installed 3-wire or 4-wire heavy-duty insulated cords with a grounded plug with one leg of the cord grounded to a conductible portion of the item’s frame.
9. Furnish and install switches and disconnects within the equipment, contractors, and combination starters with fused disconnects, controls, and similar items necessary for the equipment's safe and proper operation and compliance with all N.E.C. and local AHJ requirements.
10. All switches, disconnects, and control devices shall be safely accessible without crossing or over any hot and hazardous equipment items.
11. FEC to secure cords to the underside of the equipment on portable and movable equipment to allow ease of maintenance or as required by the owner.
12. Install all electrical cord sets provided by the FEC as part of the food service equipment and install all cord sets from utility raceways to connection points on equipment.
13. When the Exhaust Hood Systems are to be furnished and installed by Division 220000 and are not to be included as part of the FEC work, Division 260000 shall furnish and install automatic power disconnect devices (shunt trip breakers or definite purpose contactors) with interlock to fire system micro switch, to shut off all power below the hood (including control voltage) in the event of fire system actuation. This work must be coordinated with the FEC, NFPA 17A, and NEC.

E. All Plumbing, Electrical, and Ventilation Work required in connection with this section shall be done by the other Contractor unless specifically called for in the itemized Equipment Specifications. Work of others shall include but not be limited to exhaust fans and ductwork associated with the ventilation of the hood, roughing-in to points indicated on the mechanical, plumbing, and electrical plans, and final connections from rough-in locations to various pieces of equipment requiring such connections and the supplying of all necessary materials and labor for this work except as specified or scheduled.

F. Tile adhered to bases below the specified equipment is by others.

G. Refrigeration Work to be performed under this Section, except for electrical and plumbing connection to compressors, blower coils controls, etc., provided by others, is as listed in the itemized specifications.

H. Others shall furnish and install All line and disconnect switches, safety cutouts, control panels, fuse boxes, or other electrical controls, fittings, and connections. Starting switches shall be provided by the Food Service Equipment Supplier as specified under General Specifications. Those starting switches furnished loose as standardized by Food Service Equipment Supplier manufacturers (other than fabricated items) shall be installed and connected by others.

I. Any sleeves or conduit required for refrigeration and tubing lines shall be furnished and installed by others. Refrigeration alarm system connection by others.

J. Plumbing and Steam Fitting Trades shall confirm that all lines are flushed free of foreign matter before connecting equipment.

K. The electrical sub-contractor shall make all final connections to the equipment shown on Drawings or specified. The electrical subcontractor shall be responsible for checking all equipment to determine where starters, contractors, switches, and other items are required.

L. The plumbing-sub-contractor shall make all final connections to the equipment shown on Drawings or specified, and it shall be the responsibility of the plumbing sub-contractor to provide traps, tailpieces, fittings, water piping, floor drains, shut-off valves, and all other necessary fittings. The Food Equipment Supplier shall provide faucets, all lever waste drains, and hose reels with mixing valves to the plumbing subcontractor for connection and installation.

M. The mechanical sub-contractor shall make final connections to the equipment shown on Drawings or specified, and it shall be the responsibility of the mechanical sub-contractor to provide and install necessary ventilation facilities of sufficient capacity to operate the equipment. Mechanical work to be done by the Food Service Equipment Supplier is listed in the itemized equipment specifications.

N. The General Contractor shall provide openings and passageways sufficient to sustain the weight of the Food Service Equipment Supplier, and he shall provide openings and passageways of sufficient size to permit the delivery and erection of the equipment to their respective locations without dismantling. Coordination of these openings is critical for the equipment installation. The General Contractor shall provide a depressed floor for drain grates and a walk-in cooler/freezer when noted.

2.3 RELATED WORK BY OWNERS

A. Install Owner furnished equipment in accordance with the installation section of this document unless otherwise specified herein.

2.4 REFERENCES

A. The Drawings indicate the desired basic arrangement and dimensions of the equipment. Minor deviations may be substituted for approval provided basic requirements are met and no significant rearrangement of service to the equipment is required to affect the proposed alteration. These deviations shall be made without expense to the Owner.

B. Operational and functional tests of the installed equipment are required. Defects or deficiencies shall be corrected to the satisfaction of the Architect or Owners at the Contractor's expense. Consult the Mechanical and Electrical Connections Drawings and their accompanying Specifications to determine additional work requirements and shall cooperate with all trades to ensure a satisfactory installation.

C. The electrical wiring of the equipment's motors, motor starters, switches, and thermostats shall be an integral part of the unit, containing a junction box for the connection of electrical service. All motor-driven equipment shall have thermal overload and underload protection.

D. Furnish a suitably mounted control switch or starter of proper type per UL or ETL Codes on each motor-driven appliance or electrically heated unit. All controls mounted on vertical surfaces of fixtures shall be set into recessed die-stamped stainless-steel cups or otherwise indented to prevent damage to the control switch.

PART 3 - QUALITY ASSURANCE

3.1 FOOD SERVICE CONSULTANT

A. The Owner has employed Camacho, Incorporated as the Food Service Consultant. The "chain of command" shall be the Food Service Equipment Contractor, the General Contractor / Construction Manager, the Project Architect (PA / E), the Food Service Consultant, and vice versa in all matters concerning the food service equipment.

3.2 EQUIPMENT

A. Equipment, except for "buy-out" or standard catalog items, shall be fabricated in a plant bearing the name of a recognized food service equipment fabricator. This fabricating firm shall have been in business for at least five years, with a suitable organization to design, engineer, manufacture, deliver, and install the equipment. Said installation shall be by local union conditions when applicable. Such firms shall be able to refer to other successful installations of similar operating conditions. Further, the fabricator shall be able to UL classify and list the items that they fabricated. Under no circumstances shall the FEC sublet any portion of the fabricated equipment to any subcontractor without Camacho’s written approval. All fabricated food service equipment with inter-wiring and pre-wired equipment and refrigeration shall be

manufactured by a fabricator that can UL list (or other applicable AHJ listing) and classify their work.

3.3 LABOR

A. Experienced mechanics shall perform all labor in this type of work. All work on the premises shall be done at such time as to promote the proper conduct of the project. Provide a competent on-site superintendent to supervise the work and to provide other trades with the information necessary to maintain proper conduct and timely completion of the work.

3.4 FOOD SERVICE EQUIPMENT CONTRACTORS

A. Pre-approved Food Service Equipment Contractors include:

1. Birmingham Restaurant Supply, Inc. (Bresco) 205.252.0076 / 800.344.2455
2. Hawk Foodservice Equipment & Supplies 334.271.1150 / 800.467.1150
3. Mobile Fixture 251.342.0455 / 800.345.6458
4. H & R Restaurant Supply 205.409.0097 / 888.364.408

PART 4 - CODES, LAWS, AND STANDARDS

4.1 GENERAL REQUIREMENTS

A. The equipment furnished under this section will be supplied by one Food Service Equipment Contractor.

B. Permits and Certificates:

1. All laws, codes, ordinances, and regulations bearing on the conduct of the work as drawn up and specified shall be complied with, and all notices required given. For any work upon which an inspection certificate by local authorities or any governing body is required, such Inspection Certificate or Certificates shall be obtained and paid.

C. Certificates of acceptance or completion as required and issued by the State, Municipal, or other authorities shall be procured and delivered to the Owners. The Owners may withhold payments that are due or that may become due until the necessary Certificates are obtained and delivered to the Owners.

D. All safety devices and all accessories required to comply with regulations and governing codes shall be provided, regardless of whether specified or called for in the following technical divisions of the equipment list portion of this Section of Specifications.

E. Applicable Manufacturing Standards:

1. Special fabrication items shall be manufactured in compliance with Standard No. 2 of the National Sanitation Foundation Testing Laboratory and shall bear the NSF Seal of Approval.

F. Equipment pieces shall be manufactured in compliance with Standards No. 3, 4, 5, 6, 7, 8, 12, 13, 18, 20, 21, 25, 29, 35, 37, 51, 59, and 61, where applicable, of NSF Testing Laboratories and bear the Seal of Approval. This shall include any pending standards, which shall become applicable when the equipment is delivered.

G. Except as modified by governing codes and by the Contract Documents, comply with the applicable provisions and recommendations of the following:

1. National Fire Protection Association (NFPA)
2. NFPA 96-Installation of equipment for removal of smoke and grease-laden vapors from commercial cooking equipment, current edition
3. NFPA 13 - Installation of Sprinkler Systems, current edition
4. NFPA 17 - Dry chemical extinguishing systems, current edition.
5. NFPA 17A - Wet chemical extinguishing systems, current edition
6. NFPA 70 - National Electric Code.
7. NFPA 96 - Ventilation Control and Fire Protection
8. National Sanitation Foundation (NSF)
9. Underwriter's Laboratories, Inc. (UL), including but not limited to UL-300
10. National Electric Manufacturers Association (NEMA)
11. American Gas Association (AGA)
12. American Society for Mechanical Engineers for Steam Equipment
13. National Fuel Gas Code (NFGC)
14. State Board of Health Regulations (10-D-13)

H. All electrically operated and heated equipment, fabricated or otherwise, shall conform to the latest standards of the National Electric Manufacturer's Association (NEMA) and the Underwriter's Laboratories, Inc. (UL or ETL), where applicable standards have been set up by that agency, or otherwise, such as to be acceptable to authorities having jurisdiction. This shall include any pending standards, which shall become applicable at the time the equipment is delivered.

I. Electrically heated and motor-driven fixtures shall be for the current shown in the Mechanical and Electrical plans. These items of equipment shall have mounted motor starters, switches, and controls. All shall be required for each fixture or complete section of a fixture or as specified.

J. Gas burning equipment to be designed for operation with the type of gas furnished and approved by the American Gas Association. The label or listing of the American Gas Association shall be accepted as conforming to this requirement. Equipment installation shall conform to the standards set forth by the American Gas Association and the National Plumbing Code. Where required, all gas equipment shall be furnished with a safety pilot, one hundred percent safety cut-off, and automatic pilot ignition.

K. NFPA Codes 13, 17, 17A, and 96 standards shall be complied with for the exhaust system. Provide all safety devices on all accessories required to comply with regulations and governing codes.

L. Miscellaneous Requirements:

1. Plumbing:

a. Provide chrome-plated faucets specified and certified to NSF standard 61, Section 9. All backsplash-mounted faucets shall be provided with double male nipples with locknuts for rigidly securing the faucet to the backsplash. The nipple-locknut assembly shall be provided under this section as part of the faucet.
b. Provide all wastes incorporated in the custom-built fabricated Food Service Equipment. Provide all waste with a chrome-plated tailpiece.

2. Electrical:

a. Interwiring of Food Service Equipment between heating elements, switches, starters, thermostats, outlets, motors, and solenoids shall be complete to the junction box, terminal box, or disconnect switch (should Specifications call for disconnect switch to be provided in this section).
b. Provide grounded receptacles specified under Item No. of detail Specifications or as shown on the Contract Drawings. All receptacles are to be as specified and furnished with stainless steel faceplates.
c. All electrically operated equipment is to be per the codes, regulations, and laws of the state where the project is located.

3. Safety:

a. All Food Service Equipment provided under this Contract shall be manufactured and installed in conformance with the Williams-Steiger Occupational Safety Health Act of 1970.

4. Coordination:

a. Coordinate with the project's plumbers and electricians to assist in cutting or knocking out holes in the stainless-steel tables, counters, and cabinet bases to allow for efficient utility connections to equipment.

M. The Contractor shall be held responsible and liable for all changes or variances in Performance Criteria without written authorization from the Architect for said changes or variations.

PART 5 - SUBMITTALS

5.1 GENERAL REQUIREMENTS

A. FEC shall verify all field measurements on the job site to ensure proper fitting of all equipment. Within four (4) weeks after the G.C. / C.M. has been awarded a contract by the Owner, the FEC is to electronically submit PDF format to the Architect for tentative approval, all dimensioned rough-in drawings, equipment submittal brochures, fabrication, and manufacturer's shop drawings in one package. Partial submittals will not be accepted and will be stamped Revise / Resubmit. The reproduction of original contract documents is not acceptable for use as a submittal.

B. After the initial review of submittal data, revise and resubmit only the datasheet, coversheets, or rough-in and shop drawings that have been modified or changed. The entire submittal is not

required for a resubmission. After two resubmissions, the FEC may be charged a fee for Camacho's continuous re-evaluation. This will be billed as an additional service.

C. Field measurements required to size and place Food Service Equipment are to be verified with on-site field dimensions. Do not rely on or measure drawings for actual on-site dimensions. Dimensions shall be taken from the actual structure, giving due consideration to any architectural, structural, or mechanical discrepancies that may occur during the construction of the building. Field dimensions shall be taken at the earliest opportunity so as not to delay deliveries. Notify the Foodservice Consultant of the earliest date and time. FEC shall be responsible for the proper fit of all equipment furnished under this Section of the Contract. Gaps over ¼" wide are not acceptable.

5.2 SAMPLES

A. Provide all samples of materials requested by Camacho / Architect for test purposes or comparisons.

B. Samples used for testing shall not be used on the work without the written approval of Camacho / Architect.

C. Samples may be retained by Camacho, the Project Architect, or the Owner as a matter of record without any additional compensation to the Contractors.

D. Owner to provide all samples as required to FEC to ensure proper sizing of dispensing equipment hereinafter specified (cups, glasses, dishware, etc.).

5.3 BROCHURES

A. Prepare and submit equipment cut sheets showing all manufacturer's data sheets describing equipment as specified. Include items listed as "Future, Existing-Relocate, or Owner Furnished." The item numbers shown on the submittal shall be the same as those shown on the contract documents. The equipment cut sheets are to be provided using Auto Quotes format or similar, including coversheets for each item. Where a piece of equipment is used and specified with multiple item numbers assigned, the first item is to be provided with a cover sheet and datasheet. For additional identical items, provide cover sheets only. Provide the following information on the coversheets:

1. Project name.
2. FEC name.
3. Foodservice Consultant name.
4. Item Number.
5. Equipment description.
6. Quantity.
7. Written specification/description of equipment provided.
8. Accessories.
9. Utilities.

B. Record copy brochures, which shall be delivered at the demonstration and start-up, are to be bound in booklet form in three-ring binders.

5.4 ROUGH-IN AND MECHANICAL CONNECTION DRAWINGS

A. FEC is to prepare and submit rough-in drawings showing all utility rough-ins for kitchen equipment items, including items listed as "Future, Existing-Relocate, or Owner Furnished" (min. scale of ¼" =1'-0"). Drawings to indicate the size and location of all utilities, floor depressions, raised bases, and wall openings for equipment. The item numbers shown on the rough-in drawings shall be the same as those on contract documents. Drawings shall be dimensioned to the stub up or stub out, not to the connection on the equipment. The FEC shall be responsible for conforming to these conditions with equipment and connections thereto. In the event rough-in has been completed before the award of the Contract, the FEC shall thoroughly investigate, and field verify the provided rough-in locations and provide equipment to suit building conditions.

B. FEC will provide an equipment floor plan with itemized equipment, including all utility loads.

C. Electrical rough-in plans will be dimensioned to indicate the above-finished floor (AFF) height. 90o plug heads where available. Verify all NEMA plug types, cords, and equipment connection lengths. Lengths are to be of adequate distance for outlets available and to allow equipment to be placed as shown on contract documents. Show convivence receptacle location.

D. Plumbing rough-in plans are to be dimensioned to indicate the above-finished floor (AFF) height.

E. Ventilation rough-in plans are to be dimensioned and indicate the above-finished floor (AFF) height.

F. Special conditions plan indicating dimensions and locations of:

1. Raised pads.
2. Wall openings for pass-through equipment.
3. Floor drains.
4. Wall backing.
5. Recessed or wall-mounted control panels.

G. Provide a refrigeration system schematic piping plan indicating line size, elevation, trap locations, and all specified components required for the refrigeration system installation. The plan is to include equipment and parts provided by the Refrigeration Equipment Manufacturer. Verify that refrigeration sizing is proper for line lengths determined by actual field conditions.

5.5 SHOP DRAWINGS

A. Custom stainless-steel equipment, walk-in cooler/freezer and refrigeration, exhaust hoods, dishwashers, scullery equipment, and other shop drawings shall be provided on drawing sheets of similar size as contract documents. All shop drawings shall be detailed and fully dimensioned to a minimum scale of 3/4" = 1' -0". Elevations and sections must be detailed to a minimum scale of 1-1/2" = 1' -0"). Show all materials, gauges, and construction methods, including relation to adjoining and related work when cutting or close-fitting is required. Show all reinforcements, wall plates, backing, anchorage, and other work needed for a complete installation of fixtures. Drawings to show the item number and quantity required for each detail.

Omissions and discrepancies on approved drawings shall not relieve the FEC of providing items as specified and shown on contract drawings.

1. Show adjacent walls and columns and identify countertop equipment with item numbers and descriptions.
2. Show all components that are included in fabricated equipment.
3. For equipment with load centers (panels), indicate total electrical calculations, including circuits. Provide an electrical diagram for on-site electricians.
4. Provide color, pattern, or finishes for laminated, fiberglass, paint, or stain for approval by the Architect/Owner.

B. Shop drawings showing the plan and elevations shall be 3/4" = 1'-0" scale, and sections shall be 1-1/2" = 1'-0" scale covering all fabricated items. Drawings are to show the location of equipment to be coordinated with each item, such as boosters mounted to the underside of the dish table and garbage disposers under sink compartments. The verbiage 'By Others' is not acceptable and should be defined by trade.

C. Fabrication details must identify all metal gauges, hardware, trim, electrical parts, special fitting, and other components by manufacturer's name and model number.

D. Foodservice Submittal Documents are to be signed by the FEC to indicate they have been reviewed and coordinated with submittals by electrical, plumbing, mechanical, millwork, or other trades, and meet all contract requirements. Foodservice Submittal Documents, which are not stamped and approved by the FEC, will be returned as "NOT REVIEWED." The FEC will be required to resubmit after review, as stated above.

E. Verify size and weight information of the service ware (glasses, plates, trays, cups, etc.) for self–level dispensing, ware washing, and mobile equipment with the Owner. Verify that carts, racks, and dollies can fit into fixed equipment (roll-in refrigeration, combi ovens, walk-ins, counters, etc.).

5.6 CHECKING

A. Checking of rough-in drawings, shop drawings, details, and equipment by Camacho is for design concept only and does not relieve the FEC or G.C. / C.M. of responsibility for compliance with design drawings, details, and specifications, verification of utilities with equipment requirements for conformity and location and verification of all dimensions of the equipment, building conditions or reasonable adjustments due to deviations. Drawings shall be prepared on the Food Service Equipment Contractor's sheets and by his employees. Drawings of any part thereof created by photograph, paste-up, or other methods using Camacho and Architect drawing(s) and details are a violation of federal copyright laws and will be returned for re-submittal. FEC will assume responsibility for the proper locations and sizing of sleeves, conduits, and depressions for the various equipment requirements. FEC is responsible for making multiple field inspections to verify the rough-in locations prior to the pouring of concrete, the closing of walls, etc. FEC shall compensate other trades for any relocation of rough-ins.

5.7 HANDLING AND STORAGE

A. Protect metal and millwork product finishes from damage during shipping, storage, handling, installation, and construction of other work in the same spaces. Wrap and crate each item of equipment as needed for protection from damage.

B. Cover exposed stainless steel and millwork surfaces with a self-adhesive protective paper recommended by the metal and millwork manufacturer, and do not remove until work is installed and ready for cleaning and start-up.

5.8 SCHEDULING

A. Schedules and Reports:

1. Establish the earliest and latest job site delivery dates for FEC-provided equipment.

B. Delivery of Owner furnished equipment for installation shall take place at a time to be determined by Owners, but not necessarily during regular working hours.

C. Workmanship and Guarantees:

1. Equipment shall be delivered in an undamaged condition upon completion. All workmanship and labor shall be of the best in their respective fields and skilled mechanics of the trades involved.

D. All equipment specified in this section shall be guaranteed for one year from substantial completion. If, at any time within this warranty period of one year, any equipment is found to be faulty due to poor workmanship or inferior or defective materials, replace said pieces or correct each defective part at no cost to the Owner.

1. Refrigerated items shall have an additional four-year warranty on the compressor unit. Only labor charges after the first year shall be paid on an extended compressor warranty.

E. At the end of the first year, assign extended warranties to owners on equipment that have more than one year's warranty from the manufacturer.

PART 6 - PRODUCTS

6.1 PREFABRICATED EQUIPMENT

A. Where reference is made to a manufacturer’s model number and manufacturer specifications, it is intended that the specification of that primary manufacturer is utilized as a basis of design and specification standards and has become a part of these Specifications and Documents.

B. Items and parts of any item referred to by manufacturer's name and model number shall be furnished complete with all standard equipment of the manufacturer used as a basis of design and specification standards plus all extras and modifications hereinafter specified and required.

C. Similar type items and similar type components shall be produced by the same manufacturer to facilitate maintenance and convenience and reduce the Owner's spare parts inventory.

D. Modifications to the standard equipment specified shall be made by the original manufacturer when required.

6.2 PRODUCT OR MANUFACTURER APPROVAL

A. The product of the primary manufacturer named, where more than one manufacturer is listed, was used for the basis of design and specification standards and sets the standard of quality, appearance, performance, aspect, capacities, and function for that item.

B. Only products of listed primary manufacturers will be accepted unless requests for substitutions and submittals of alternate manufacturers are submitted to Camacho in accordance with stated conditions. Alternate manufacturers are approved as a manufacturer; however, each item for an alternate manufacturer must be submitted to Camacho for approval/rejection. Refer to Section 1.5, BASE BIDS AND SUBSTITUTIONS.

C. Other manufacturers must modify their products if necessary to comply with the quality, physical, and functional characteristics of the primary manufacturer and must be approved by Camacho.

D. All manufacturers listed may not be able to supply an equipment item, under the specifications, as standardized by the primary manufacturer whose name and model number were utilized herein as the basis of the design standard for this project, in which case, the listed alternate manufacturers may elect to modify an item to meet the specifications.

6.3 CONSTRUCTION

A. GENERAL

1. The materials, components, and techniques describe the construction of items of the Food Service Equipment.
2. Deviation and extra refinements peculiar to any one item will be described and indicated.
3. It is required that all custom/fabricated items in these plans and specifications, other than by manufacturer name and model number, shall meet the requirements of the American Iron and Steel Institute Designations and be constructed of Type 304 stainless steel, and be manufactured by a fabricator that can UL list and/or classify their own products. Type 430 Stainless steel (straight chrome - no nickel) shall not be acceptable for custom-built fabricated equipment.
4. All sheets shall have a natural mill finish of not less than commercial No. 4 on the exposed side and not less than No. 2 on the unexposed side. All stainless steel shall be stretcher leveled, with a thickness of:

    a. 14 Gauge - Not less than 0.075 Inch.
    b. 16 Gauge - Not less than 0.063 Inch.
    c. 18 Gauge - Not less than 0.050 Inch.
    d. 20 Gauge - Not less than 0.038 Inch.

B. Welding shall be of electric arc or oxy-acetylene gas. Welding shall be done with a rod of the same material and full penetration the entire length of the joint. Welds to be flat without buckles, voids, or imperfections. All welds shall be ground flush with adjacent surfaces,

conditioned to eliminate slippery surfaces. All shear cuts or bends that tend to open the surface of the metal shall be rewelded, ground, and polished. All edges are to be ground and filed to eliminate sharp or rough edges.

C. When stainless steel sheets have the grain running in different directions, the sheets shall be so jointed, and welds run and finished in such a manner as to make the sheets appear as one continuous product.

D. Gauges:

1. All Gauges of metals, where specified, shall be manufactured to the standards set forth by the US. Standard for Sheet Metal.
2. Unless specified, no material shall be finished lighter than 20 gauge for custom-built fabricated equipment.

E. All exposed surfaces of equipment shall be free of bolts, screws, and rivets. Wherever these fasteners are used they shall be an approved type constructed of stainless steel.

F. All tops, sink bowls, drain boards, and troughs are to be sound-deadened. Sound-deadening to be no less than 1/8 inch thick and allowed to dry thoroughly before being finished with two coats of paint. Component Hardware, Model Q75-1366 NSF approved gray latex sound deadener for brush or spray application, Model Tacky Tape for worktop application between top and hat channel reinforcing.

6.4 TABLE AND COUNTERTOPS

A. All tops are to be fabricated with 14-gauge, Type 304 stainless steel one-piece construction with all seams, butt joints, and corners welded, ground, and polished smooth, resulting in a one-piece top without joints and crevices. All intersections of three (3) or planes shall be coved. Tops to be free of all deflection, reinforced with 1” x 5” x 1” inverted 14-gauge stainless steel channels with 1” flanges, stud welded to the underside of tops in a vermin-proof manner. Two (2) channels running lengthwise under tops up to 30” wide (tops over 30” wide, channels spaced maximum of 30” on center). One (1) channel running from front to rear at legs and/or not more than 6’-0” on center. All intersections of channel reinforcing shall be fully welded and sealed.

B. Tops with open edges shall have 1-3/4” on the bull-nose edge or 2-inch rolled down the edge with all exposed corners rounded on a 2-1/2-inch radius or bull-nose corner. Where the table borders on or is adjacent to the wall, there is to be a 4” high backsplash with a 1-inch turn back to the wall with welded enclosed ends unless otherwise specified. See Drawings for typical.

1. Sleeves: Where legs, standards, pipes, or pipe chases come through a work area or tabletop, they shall pass through 3” high stainless-steel sleeves, with the periphery fully welded and polished to match adjacent surfaces.

C. Where the tops are adjacent to walls, columns, equipment, enclosures, etc., they shall have a splash. The standard splash shall be by specifications.

D. Where holes are punched through the top to accommodate equipment, said holes should be ferruled and provided with a rubber grommet.

E. Ends adjacent to similar equipment shall have a common end post.

F. Bases shall be open-type construction, 1-5/8" O.D. stainless steel tubular legs spaced 60” on center, fitted with stainless steel bullet type, adjustable feet, and enclosed conical gussets unless otherwise specified. Cross bracing shall be 1-5/8" O.D. stainless steel tubular members fully welded to legs as required. Where undershelves are provided, they shall be constructed of 16-gauge stainless steel, fully welded to tubular legs, ground smooth,10” above the finished floor. The braces shall be constructed to form rectangular, or "H" frames, and at least one brace shall be welded to each leg.

1. Gussets shall be stainless steel NSF-approved cylindrical with a setscrew. Leg gussets are to be welded to the underside of tables, reinforcing channels, and underside of sinks. Gussets shall be Model No. A20-0206 was manufactured by Component Hardware Group Inc., and comparable stainless-steel gussets were manufactured by Standard-Keil Hardware Manufacturing Company, United Showcase, Component Hardware, and Kason Food Service.
2. Feet shall be stainless steel adjustable bullet shape, fully enclosed, tightly fitting the leg. Provide 1-inch up and down adjustment from the central position, at no time exposing any threads. Adjustments are to be easily made by hand without the use of tools. For counters and cabinet bases, the feet shall be the same as for above. Feet having comparable quality to Component Hardware Group, Inc. and Kason Food Service are approved. Legs for the cabinet base shall be 8 inches high, including feet. Freestanding sinks shall be supported on legs and feet as specified, with bracing from front to rear only.
3. When legs are furnished with stainless steel flanged feet, they shall be sealed and secured to the finished floor with stainless steel threaded anchor bolts. Anchor bolts are to be set 3” into the finished slab and extended to a minimum height above the finished floor as required for securing equipment. Equipment to be fastened down with stainless steel lock washers and nuts. Flange feet are to be set in a bed of FDA-approved clear silicone sealant prior to securing to the finished floor. Providing a bead of sealant after securing feet is not acceptable.
4. Casters:

    a. Plate Type: Provide stainless steel swivel plate casters. Provide 5-inch Ply-Loc gray wheels with 1-1/4" tread, Zerk grease fittings, and seals and a 250-pound capacity. Front casters to have brakes manufactured by Component Hardware Model No. CMPI- 5RPB or equal manufactured by Jarvis Casters or Colson Caster.
    b. Stem Type: Plate Type: Provide stainless steel swivel plate casters. Provide 5-inch Ply-Loc gray wheels with 1-1/4" "tread, Zerk grease fittings, and seals and a 250-pound capacity. Front casters to have brakes manufactured by Component Hardware Model No. CM54-5RPB or equal manufactured by Jarvis Casters or Colson Caster.

G. When cross bracing is furnished with stainless steel flanged feet, they shall be sealed and secured to the finished wall and/or stainless-steel cabinet bases with stainless steel lock washers and nuts. Flange feet are to be set in a bed of FDA-approved clear silicone sealant prior to securing to the finished wall and/or equipment. Providing a bead of sealant after securing feet is not acceptable.

H. All ends and edges that are rough or sharp shall be filed and ground to a safe, smooth finish before delivery to the job site.

6.5 N/A

6.6 N/A

6.7 ENCLOSED BASES

A. Closed base fixtures shall have rigid welded frames enclosed on all sides except where shelves and/or doors are required. The cabinet body shall be constructed of 16-gauge stainless steel.

B. Tops shall be cross-braced with 1-1/2" X 1-1/2" X 1/8" galvanized angles spaced at 2'-0" O.C. maximum, reinforced with 14-gauge stainless steel 1" X 5" X 1" channels wherever necessary for rigidity.

C. Leg channels shall be 1" X 5" X 1" 14-gauge stainless steel channels spaced 4'-0" O.C. maximum on the bottom to receive legs.

D. Closed base fixtures shall be mounted on casters or stainless-steel adjustable counter legs, as indicated on plans and/or item specifications.

E. Shelf supports shall be continuous 1-1/2" X 1-1/2" X 1/8" galvanized angles welded to the frame. There shall be no exposed galvanized steel channels or supports.

F. Utility chases shall be 18-gauge stainless steel with removable access or service panels.

G. Partitions shall be 18-gauge stainless steel.

H. Exterior panels shall be FRP plastic laminate as a part of millwork or stainless steel with vertical grain as specified in item specifications.

I. Non-exposed panels adjacent to walls or closed base fixtures shall be 18-gauge stainless steel.

J. Interior shelf units shall be 16-gauge stainless steel, edges turned up 2" at sides and rear, down 1-1/2" at the front, and where shelves butt together, corners to be welded. The shelf is to be fixed and constructed by details (removable 2'-0" max. sections to be provided when specified for ease of removal and cleaning).

K. Compressor compartments shall have removable louvered panels with 2" X 3/4" X 18-gauge stainless steel double channel perimeter frames, 1/2" X No. 16 Niles flat stainless steel expanded metal guards, 14-gauge galvanized steel compressor mounting channels, and enclosure panels.

L. Recessed areas shall be lined with 18-gauge stainless steel.

M. Plastic laminated panels shall have a 3/4" thick exterior plywood base veneered on all exposed sides and edges with Wilsonart, Formica, or Westinghouse Micarta plastic applied or laminated

per the manufacturer's recommendations. Plastic laminated panels shall be without joints, and grain and pattern material, color, pattern, and/or texture shall be as approved by the Project Architect.

N. The trim shall be 18-gauge stainless steel with vertical grain.

O. Stainless steel and brass trim shall have flush welded joints.

P. Control panel recesses, valve handle recesses, and individual control knob recesses shall be 18-gauge stainless steel. Depth must be sufficient to prevent the control from protruding past the face of the body panel.

Q. Legs shall be provided as specified. Weld to framing members of the counter. Provide 3-1/2" square 12-gauge galvanized steel top plate welded on legs bolted onto equipment. Secure with four (4) 1/4-20 stainless steel bolts.

R. Cashier's stations shall have 18-gauge stainless steel liners, cash drawer liners, and 14-gauge stainless steel 30-degree sloping footrests with 10" wide level tops.

6.8 COLD PANS

A. The interior shall be 16-gauge stainless steel one (1) piece construction with all corners coved on a 3/4" radius pitched to a 1" stainless steel drain fitting welded to the shell. Pipe drain line to the bottom of the cabinet.

B. Exposed exteriors shall be 18-gauge stainless steel, and concealed exteriors shall be 18-gauge stainless steel.

C. The entire pan shall be insulated with 2" thick urethane foam. Provide a non-toxic, high-impact plastic breaker strip around the entire opening to prevent condensation.

D. Refrigerated cold pan coils shall be 1/2" O.D., type K copper tube with wrought copper fittings and silver soldered joints. Space runs of the coil at 1-1/2" O.C. parallel to the long axis of the cold pan bottom and sides and solder in place. Runs are equally spaced at 4" O.C., securing the coils to the pan. After the coils are secured to the pan, cover the entire bottom and sides with thermal mastic and apply a waterproof covering.

6.9 UNDER COUNTER REFRIGERATORS / FREEZERS

A. Refrigerators/freezers shall be all metal construction with no wood. The outer shell is to be constructed with 18-gauge stainless steel and be fully welded to form a vapor-proof seal. The inner shell is to be no less than 20-gauge stainless steel with coved corners pitched to a 1" stainless steel drain fitting welded to the shell. The drain should be located as close as possible to the blower coil.

B. The entire compartment shall be insulated with 2" thick approved urethane insulation on all sides, top and bottom. Provide a non-toxic, high-impact plastic breaker strip around the entire cabinet opening perimeter. Provide the same heaters in freezer doors. A vinyl magnetic gasket

shall be installed around the full perimeter of the cabinet opening for a positive seal. Flush mount a 2-1/2" diameter dial thermometer in the face of the cabinet.

C. Interior shelving to be stainless steel wire shelves mounted on adjustable clips providing four-point support. Shelves shall be removable for cleaning. Provide one (1) bottom shelf and one (1) intermediate shelf unless otherwise specified.

D. Doors shall be fabricated 1-1/2" thick with approved foam urethane insulation. Doors shall be 18-gauge stainless steel double pan type construction with flat sides for edge-mounted hardware secured to internal tapping strips in the door body. Provide each door with self-closing cam lift hinges. Door(s) to actuate an incandescent shatter-proof light. Light to be mounted so as not to interfere with storage space.

E. Drawers, if specified, shall be mounted on stainless steel self-closing roller-bearing tracks with positive stops. A vinyl magnetic gasket is to be provided around the entire perimeter of the drawer front for a positive seal. Drawer fronts are to be 18-gauge stainless steel double-pan construction with urethane insulation. Provide condensate-proof heating wires in the cabinet mullion and the entire perimeter of the drawer opening.

F. The refrigeration system shall be properly sized to maintain refrigerated food products at 38 degrees to 40 degrees Fahrenheit and frozen food at 0 degrees Fahrenheit.

G. Where under-counter refrigerators are specified, and the top is to have an opening to receive stainless steel pans, the openings shall be die stamped. The top shall be provided with an 18-gauge stainless steel double pan removable cover with urethane insulation. Cover to be furnished with gasket, stainless steel lift handle, and lid cover bracket assembly, as manufactured by Component Hardware, Keil, Grant, or Knape.

6.10 N/A

6.11 REFRIGERATION

A. All refrigeration systems (piping, hangers, compressors, evaporators, installation, etc.) shall comply with Division 22000 and be factory-installed by a properly licensed heating and air conditioning contractor. The Contractor must have three (3) years of experience with projects of this size. Upon completion of testing, the manufacturer shall provide the Architect with a written certificate of acceptance, showing that all quality standards have been met and the complete system is operating properly.

B. Provide start-up and one-year service and maintenance contracts in addition to a regular one-year guarantee for self-contained refrigeration systems.

C. The refrigeration system shall be pre-packaged, pre-engineered, factory assembled, air-cooled, remote refrigeration system. Verify the location of the system. Provide weather-proof housing.

D. System to be complete with all refrigeration equipment and accessories required to make a complete refrigeration system that will maintain temperatures indicated. The system is to be provided with low ambient controls consisting of all required condenser fan controls, thermostat

time clocks, and crankcase heaters. Refrigerator and freezer condensing units and coils shall be as called for in the itemized specifications and as shown on the plan.

E. Refrigeration units shall be provided with single-stage compressors with air-cooled condensers operating at such speed within the recommended range of suction and discharge pressures for walk-in coolers and freezers and with required BTU specifications. Each compressor unit shall be equipped with a compressor, large pump down the capacity receiver with two shut-off valves, liquid line drier, sight glass, suction and discharge vibration eliminator, high-low pressure control, crankcase heater, and flood back head pressure control for low ambient - all factory assembled. Provide all new units of the same manufacturer, factory assembled, to operate with Refrigerant R-448 for the cooler and R-448 for the freezer, 100 degrees F., ambient air, capacities selected on 16 hours running time basis.

F. Hook-up: Room thermostat and liquid line solenoid valves (for pump down cycle operation) and refrigerant lines (insulated as required) are to be provided by FEC. All electrical interconnections and control wiring between blowers and compressors are to be provided by the electrical contractor. FEC to provide manufacturer's literature and data to electrical contractors in coordinating this work.

G. System to be pressure tested (both high and low side) with dry nitrogen at 300 psi. After evacuating and charging the system with refrigerant, test piping with a halide torch and prove tight under actual operating conditions.

H. Refrigerant Piping and Accessories: FEC to extend refrigerant lines from condensing units to evaporators until completely hooked up and ready for operation. The system shall be complete and sized to conform to current ACRMA standards. Refrigerant, drain, and condensate water piping shall be Type "L" hard-drawn copper ACR refrigerant tubing with long radius wrought copper solder joint fittings. Provide wall sleeves, hangers, and escutcheons as specified for typical piping. Make-up joints with high-temperature silver-solder (SIL-FOR or equal) suitable for 300 psi working pressure. Pass dry nitrogen gas through the pipe while joints are soldered. All refrigerant suction lines shall be insulated with UL fire and smoke-rated nominal 3/4" thick flexible foamed plastic, closed-cell pipe insulation equal to Rubatex R-180-FS. Insulation shall have a "k" factor of not more than 0.26 at 70 degrees F mean temperature and a water vapor transmission rate of 0.1 per-inch or less. Slip onto the pipe before erection and seal butt joints with #373 adhesive. Insulate sweat fittings with miter-cut pieces of insulation the same size as on adjacent piping. Insulate screwed fittings with sleeved fitting covers fabricated from miter-cut pieces of insulation according to the manufacturer's sleeving size recommendations, overlap, and seal to the adjacent pipe insulation. Paint all insulation with two coats of Rubatex 374 white finish. Condensate drain lines are the same as refrigerant suction lines except for 3/4" thickness.

I. Sleeves: FEC to provide drawings showing locations and sizes of all necessary sleeves for refrigeration lines, drain lines, etc. Actual penetration through building walls and floors is to be provided by the General Contractor.

J. Freezer drain lines are to be wrapped in electric heater cable to prevent freezing of condensate in drain lines. All drain lines to exit compartments, as shown on the plan. Secure approval of drain line routing from the Architect prior to installation. The freezer is equipped with an electric defrost unit complete with a timer and built-in thermostat to return systems to the freezing cycle and delay the start of the circulating fan until the heat in the coil has been

removed. Timer to stop the defrost cycle in case of thermostat failure. Extend drains from coils in copper tubing through walls to drip over and into a floor drain.

K. Control Panel: The package shall have factory mounted and pre-wired control panel complete with interlocked main fused disconnect, compressor circuit breakers, contractors, and time clocks wired for single-point electrical connection. The electrical Contractor shall provide and install main power lines to the panel and use wire harness wiring for control and defrost heater between the defrost clock and the refrigeration fixtures, all in accordance with the wiring diagram and local codes. The temperature for each unit shall be controlled by means of a thermostat wired to actuate a solenoid valve in the liquid line, with the compressor operation controlled by the low-pressure cutout switch. The thermostat and low-pressure controls shall be adjusted to maintain the room temperatures as specified.

L. Service Contract to Cover Guarantees: Emergency refrigeration service shall be placed with a reliable local refrigeration company maintaining 24-hour service for the life of guarantees and warranties.

M. Pipe Rack: Compressors shall be furnished with the manufacturer's standard factory-assembled rack unless otherwise specified. Rigidly mount compressor unit motors on the unit or cast base to effect quiet operation.

N. Provide an electrical phase protector.

6.12 DISH TABLES AND SINK SECTION TOPS

A. Tops, troughs, sinks, and back and end splashes shall be 14-gauge stainless steel, integral all welded construction. Tops shall be reinforced with 1”x5”x1” inverted 14-gauge stainless steel channels. Edges shall be constructed per details, 3” high. Back and end splashes at walls, per details, 8” high, 3” return on 45 degrees, 1” turn down at the wall. Top shall slope to dish machine, sinks, troughs, cones, and drainers a minimum of 1/4” per foot with backsplashes and table edges remaining level. When the tabletop attaches to the dish machine, turn it down into the machine and anchor securely, using only stainless-steel fasteners. The front edge and rear splash at the dish machine are to be watertight and welded closed. All sinks, disposer cones, sumps, troughs, or chutes shall be integrally welded with a top to give a one-piece appearance.

B. Bases shall be open-type construction, 1-5/8" O.D. stainless steel tubular legs, fitted with stainless steel bullet type, adjustable feet, and enclosed conical gussets. Cross-bracing shall be 1-5/8" O.D. stainless steel tubular members welded to legs as required.

C. When legs are furnished with stainless steel flanged feet, they shall be sealed and secured to the finished floor with stainless steel threaded anchor bolts. Anchor bolts are to be set 3” into the finished slab and extended to a minimum height above the finished floor as required for securing equipment. Equipment to be fastened down with stainless steel lock washers and nuts. Flange feet are to be set in a bed of FDA-approved clear silicone sealant prior to securing to the finished floor. Providing a bead of sealant after securing feet is not acceptable.

D. When cross bracing is furnished with stainless steel flanged feet, they shall be sealed and secured to the finished wall and/or stainless-steel cabinet bases with stainless steel lock washers and nuts. Flange feet are to be set in a bed of FDA-approved clear silicone sealant prior to

securing to the finished wall and/or equipment. Providing a bead of sealant after securing feet is not acceptable.

6.13 DOORS AND REMOVABLE PANELS

A. Metal doors shall have 18-gauge stainless steel exteriors and interiors. Form 1-1/2" X 90-degree edges on all sides and welded corners. Rear panels must slip inside front panels and form a double pan assembly with tight joints. Doors and panels are to be easily removable without tools and constructed per details. All doors are to be provided with locking hardware with stainless steel face No. P20-0490 Component Hardware, Keil, Grant, or Knape.

B. The insulation between panels shall be 1-1/2” rigid fiberglass. Secure to both panels where hardware and other screw fastenings are required.

C. Metal doors shall have 12-gauge steel tap-in plates welded to the inside of panels where hardware or other screw fastenings are required.

D. Sliding door tracks shall be No. 1357 Series Keil, Component Hardware, Grant, or Knape. Secure with 1/4-stainless steel bolts. Sliding door roller assemblies shall be No. 1358-1212-1000 Keil, Component Hardware, Grant or Knape, and Vogt. Sliding and hinged door pulls to be full grip, stainless steel No. P46-1012 Component Hardware, Keil, Grant, or Knape.

E. Hinged doors to be hung on two (2) stainless steel lift-off type hinges No. R74-800RH and R74-8000LH Component Hardware. Doors are to be fitted with fabricated integral full-grip horizontal stainless-steel pulls. Doors to be furnished with flush mounted, concealed type, magnetic catch No. M35-1000 or M35-2000 Component Hardware. For doors measuring more than 24” wide, furnish additional catch at the bottom of doors. For all hardware, Keil, Grant, or Knape are acceptable.

F. Louvered doors shall be constructed the same as the door except the center section shall be provided with 18-gauge stainless steel fabricated louvers tack welded flush with the door surface.

G. Removable panels shall be constructed the same as the door and in accordance with details.

6.14 SINKS

A. Construct sinks of 14-gauge stainless steel forming corners with a 3/4" radius, both horizontal and vertical. Sink sizes established on the drawings by Camacho shall be inside measurements.

B. Provide double-wall partitions between sink compartments with 3/4" radius corners, 3/4" radius top edge, integrally welded in place, ground smooth and polished. Fronts, bottoms, and backs of multiple sinks shall be one piece with no overlapping joints and/or open crevices. The bottom of each sink shall be creased to the center and fitted with a lever-operated rotary waste drain with a strainer plate, chrome-plated tailpiece, and overflow pipe. The rotary waste drains shall be set into a 1/2" deep recess assuring complete draining. Overflows shall be fitted in the back of the sink to maintain a constant water level 1" below the sink’s top edge.

C. Where sinks occur in tables, sinks are to be integrally welded and polished as above.

D. Provide all required holes for faucets, vacuum breakers, chemical supply lines, etc.

6.15 SINKS (DROP-IN TYPE)

A. Construct sinks of 14-gauge stainless steel forming corners with a 3/4" radius, both horizontal and vertical, and a 1-1/2” wide perimeter flange. Sink sizes established on the drawings by Camacho shall be inside measurements. The bottom of each sink shall be creased to the center and fitted with a lever-operated rotary waste drain with a strainer plate, chrome-plated tailpiece, and overflow pipe. The rotary waste drains shall be set into a 1/2" deep recess assuring complete draining. Overflows shall be fitted in the back of the sink to maintain a constant water level 1" below the sink’s top edge.

6.16 DRAWERS

A. Drawer shall be constructed per detail. Drawer liners shall be 18-gauge stainless steel; 20”x20”x5” deep removable insert pan No. S81-2020 for tool drawers; 20”x20”x10” deep No. S83-2020 for bread drawers, as manufactured by Component Hardware. Pans to be easily removable without removing the frame or un-tracking the drawer.

B. Supporting drawer frame shall be 14-gauge stainless steel welded channel. Drawer faces are to be 18-gauge stainless steel double wall construction fully welded with insulation between. Face to be welded to drawer supporting frame. Drawers furnished to be fitted with fabricated integral horizontal full grip, stainless steel pulls per details.

C. All drawers shall be provided with adjustable replaceable rubber stops.

D. Drawers are to be enclosed in 16-gauge stainless steel housing under open base tables to make them vermin-proof.

E. Drawer slides shall be Component Hardware No. S52 Series, 14-gauge stainless steel slides mounted on 14-gauge stainless steel supporting channel frame fitted with stainless steel ball-bearing wheels. Slides to be of a self-closing type of sufficient length to allow drawer liner to be removed without removing slides. The drawer shall support a minimum of 150 pounds capacity in a fully opened position.

F. The drawer shall have keyed, locking hardware, stainless steel faced No. P30-4700 Series as manufactured by Component Hardware.

G. Anti-Bacteria, NSF approved cutting board to be Chef’s Edge with Microban 18”x24” with 4”x1” handle slot as manufactured by C&K Manufacturing or approved equal. Cutting board to be mounted on 14-gauge stainless steel channels.

6.17 DRAINER PANS

A. Drainer pans shall be constructed of 14-gauge stainless steel welded integral with tops. Drainer pans shall be a recessed integral part of the top with cove corner bodies that slope to drains per details.

B. Drainer with the disposer.

C. Drainer with removable strainer for pot and pan sinks without disposer.

D. Drainer with removable strainer for countertops.

E. Drop-in drainer with removable strainer for countertops.

F. Drainer with removable strainer secured with tamper-proof fasteners.

G. Drainer pans recess fitted with strainers located below each glass filler, urn faucet, beverage dispenser, ice dispenser, or draft beer spigot.

H. Drip pan strainers shall be No. 1580 Series Keil heavy-duty stainless steel drip plates with three (3) 3/4" wide louvers X 90% total strainer length, two (2) No. 1586-1010-1318 Keil finishing rings in each section, 1" X 90-degree angle edges, and welded corners. Component Hardware is an approved equal.

I. Drip pan strainer shall be constructed in equal length, removable sections.

6.18 ELECTRICAL

A. Electrical conductors shall be run in rigid conduit to a junction box on the exterior the of fixture and have a minimum 12" pigtail.

B. Flexible conduit shall not be used except for motor connections.

C. Motors shall have a flexible conduit vibration section, at least 12" long and not over 24" long, with a ground wire running through the conduit.

D. Wiring in prefabricated and/or manufactured equipment shall be U.L. approved construction by the equipment manufacturer.

E. Wiring in custom-built equipment, areas, locations, or compartments where the temperature may exceed 150 degrees F. shall be of Type A1 moisture-proof range and appliance lead wire with nickel conductors, with an approved insulation and braided cover.

F. Wiring in custom-built equipment, areas, locations, or compartments that will be exposed to moisture or high humidity shall be Type THW-75C machine wool wire with copper conductors and thermoplastic insulation. All internal wiring in custom-built equipment shall be terminated in one (1) junction box that is accessible for connection and service. All wiring shall be permanently marked by color coding. A permanent wiring diagram shall be attached to each piece of equipment. Conductors connected to terminals shall have T & B Sta-Kon rings.

G. Conductors connected together shall have Buchanan Crimp connectors including splash caps and insulators.

H. Conductors of multi-wire branch circuits shall have two (2) wire circuits with one (1) black and one (1) white: three (3) wire circuits with one (1) black, one (1) white, and one (1) blue.

I. Neutral conductors shall be white.

J. Grounding conductors shall be green.

K. Electrically operated portable equipment shall have a cord and plug.

L. Service cords shall be Type SJO with grounding conductor securely fastened to the body or frame of equipment.

M. Plugs shall be grounding type with service cord grounding conductor connected to grounding blade.

N. Receptacle grounding contacts must be clearly labeled with instructions for the electrician to connect this terminal or contact the branch circuit grounding conductor.

O. Electric motors shall have control switches for starters.

P. Electric motors and electrically heated equipment directly connected to the building electric system shall have a positive disconnect that will open all conductors and meet NEMA standard KS-1-1957 for Type H.D. switches.

Q. Combination starters and disconnects installed in a single NEMA enclosure shall have the same type of components as individual starter switches, fused switches, and breakers.

R. Starters, transformers, and disconnects shall have NEMA enclosures in dry areas and watertight NEMA 4 or 5 cast enclosures in wet areas.

S. Each light fixture or group of light fixtures in the same system shall have No. 1251-1 Hubbell or equivalent Arrow-Hart or Pass and Seymour double pole press switch.

T. All equipment specified or detailed where light fixtures are specified shall LED. All LED lighting fixtures furnished as part of the food service equipment contract shall have a CRI value greater than 90 each, dimmable when specified. LED fixtures are to be provided and installed by the FEC.

U. Recessed receptacles and switches with pilot lights shall be stainless steel finish, Model R73-1210 and R-73-1212 by Component Hardware, or approved equal, specified with stainless steel faceplates.

V. Two (2) or more receptacles of the same voltage in the same equipment shall be pre-wired to a common junction box for one (1) final connection, providing the total load does not exceed 30 amps. All pre-wiring shall be done in rigid conduit with all wires color-coded and tagged.

W. When counters are specified to be pre-wired to circuit breaker panel(s), FEC shall provide ‘Square D’ breaker panel(s), or approved equal, sized as required to meet the equipment loads as well as local and state codes. Each panel shall be mounted within the counter cabinet body behind the hinged stainless-steel door as located and shown on the plan. Panel(s) to have individual breakers as required and main breaker; all utilities to be on separate breakers. All wires shall be tagged, numbered, color-coded, run through an approved conduit, and located in cabinet utility chase. All breakers shall be labeled, and the unit shall be supplied with wiring schematics. For counters requiring delivery in sections for re-assembly in the field, each section

the of counter shall be pre-wired and wire ends supplied with snap-lock type connectors ready for reconnection in the field. Providing rolls of wiring with a counter is unacceptable. The counter shall be complete, and ready for one (1) final connection to each circuit breaker panel by Division 16.

6.19 HANGER ASSEMBLIES

A. Framing members for hoods, hoists, or other equipment with a live load of 500 pounds or weighing over 500 pounds shall be 2" X 2" X 1/4" steel angles spaced at 36" O.C. maximum.

B. Hangers for piping, refrigerant lines, and beverage dispenser conduit shall be Power-Strut metal framing with Series PS-300 channels, Series PS-10 spring clamping nuts, 1/2" diameter hanger rods, brackets, beam clamps, conduit clamps for each pipe or line and fasteners.

C. The horizontal runs of two or more pipes or lines shall have Power-Strut trapeze hanger and/or surface mounting assemblies spaced at 60" O.C. for lines smaller than 3/4" O.D., 72" O.C. for lines 3/4" to 1-1/2" O.D. for lines 1-5/8" O.D. or larger.

D. Horizontal and vertical runs adjacent to building walls shall have surface-mounted assemblies with the same spacing and trapeze assembly.

6.20 ELEVATED SHELVES

A. Shelves shall be constructed of 14-gauge stainless steel, as applicable.

B. Shelves shall be level and plumb, underbraced same as top hereinbefore specified when exceeding 48” in length.

6.21 OVERSHELVES

A. Over shelves shall be fabricated of 16-gauge stainless steel with edges rolled down or up and supported as specified.

B. Over shelves mounted on tabletops shall be supported by 16-gauge stainless steel tubular legs. Legs are to be securely fastened to the tabletop with fasteners similar to Model No. 1655000272, manufactured by Kason Food Service or an approved Manufacturer.

6.22 WALL SHELVES

A. Wall Shelves shall be fabricated of 16-gauge stainless steel and the same construction as "Over shelves." Secure brackets to the wall with stainless steel screws with expansion shields. Brackets shall be spaced on a maximum of 4 feet on center.

B. Wall shelves shall be supported on the table's extended rear legs with cantilevered supports of 14-gauge stainless steel flag brackets.

6.23 TROUGH / DISPOSER INSTALLATION

A. Fit end(s) of the trough with one (1) chrome-plated water inlet, Component Hardware No. K36-6000, with gate valve control. Minimum connection to unit 1/2". Additional water inlets shall be provided as shown in the drawings and as specified in the itemized specifications.

B. Each sump, cone, or sink with a disposer mounted in the bottom shall be fitted with a water inlet as specified above, located to direct waste into the disposer with a minimum splash.

C. All connections shall be made in accordance with the manufacturer's recommendations (FEC shall show schematics on rough-in drawings).

D. Entire trough/sump combination shall be integral with top to give a one-piece appearance; designed to transfer waste into disposer without accumulation or restriction. Trough/sump to be provided with integral stainless-steel silver saver adjacent to disposer entrance. Silver-saver to be furnished with drain, per Detail DET-37.02

E. Furnish 14-gauge stainless steel, flush, removable disposer cover with perimeter edge turned down 1/2" at sump/cone.

6.24 STAINLESS STEEL CHANNEL BASE FRAMES.

A. Constructed of 12-gauge stainless steel channels.

B. Stainless steel channel base to be constructed of u-shaped 2" x6"x2" 12-gauge Type 304 stainless steel fully welded, to be secured to equipment cabinet base and finished floor with 3/8" stud bolt at each corner and 4'-0"o.c. with expansion anchor in the concrete slab. Provide cross bracing and notch to suit floor drains and mobile equipment as required. Channel base to be sized to meet equipment requirements to ensure proper clearances, toe kicks, and utility access relative to equipment specified and provided, disassembled, and reassembled in the field, set in place prior to setting equipment in place. Channel base to be epoxy coated and/or finished as specified by the project architect or interior designer or as required by the authority having jurisdiction, secured, and sealed to the floor.

C. Channel base to be filled with concrete by General Contractor with a sealed top (as required) and cove base. PSI rating of concrete is to be verified by General Contractor with the project architect and/or structural engineer.

D. Upon installation of equipment, FEC to secure and silicone equipment base to channel frame.

6.25 PASS-THRU TRIM

A. Where pass-thru refrigerators, freezers, and/or hot food cabinets are installed through the wall, FEC shall trim both sides of the opening, full perimeter, with trim matching the finish of the units installed. Trim to have a continuous appearance, secured with concealed type fasteners. When units are furnished with 6" high stainless-steel legs, FEC shall provide a removable kick plate (toe base) to match the finish of units, unless otherwise specified. The trim shall be fully sealed to the wall. Exposed fasteners are not acceptable.

6.26 BOOSTER HEATERS

A. Booster heaters to be furnished complete with water pressure/temperature relief valve, water pressure regulating valve, low water protection, shock absorber, water treatment system, adjustable thermostat set to provide required supply of 185-degree hot water at dish machine spray nozzles, and two (2) temperature/pressure indicating thermometers (one located on the incoming water line to the booster and one on the outgoing line to the dish machine). FEC shall verify all the above items have been installed and are in a location to provide ease of access to all controls, valves, stops, etc., without moving the heater and/or other equipment.

6.27 DISPOSERS

A. The disposer is to be furnished complete with line strainers, chrome plated vacuum breaker, and flow control valves (15GPM of water flow into the base of disposer; 10 GPM water flow into the end of the trough). Provide 14-gauge stainless steel cover plates for trough at cone or sink, and 14-gauge stainless steel control panel mounting bracket. Unit shall be located so that the body and/or legs are positioned a minimum of 2" back from the front edge of the table.

6.28 FIRE PROTECTION SYSTEMS

A. Provide as shown and described on contract documents.

6.29 N/A

6.30 TEA/COFFEE SYSTEMS

A. Tea/coffee brewers/dispensers are to be furnished by Owner's vendor or as described in contract documents.

6.31 N/A

6.32 N/A

6.33 N/A

6.34 PRISON PACKAGE

A. All exposed fasteners to be security-type tamper-resistant, such as Torx pinhead, Hex pinhead, or Tri-Wing. Installation and removal shall only be accomplished with special tools. Hex head cap screws and bolts requiring wrenches for installation and removal may be used. Fasteners with nuts welded on the inside of the equipment are acceptable.

B. Locate all operating controls behind a hinged protective, lockable cover or door to prevent inadvertent operation. Fabricate the cover or door of formed and welded 16-gauge stainless steel, with windowing comprising 1/4-inch thick high-impact-resistant polycarbonate. Secure widowing in place by 1/4-inch clips or strips of stainless steel welded to the cover body. Attach cover or door with a full-length 16-gauge stainless steel hinge in combination with a 16-gauge stainless steel locking hasp. Secure a prison-provided padlock with a 3/8-inch diameter x 4-inch-long shackle.

C. Key type switches are not acceptable under any circumstances.

D. Enclose all motors with protective covers retained using tamper-resistant fasteners described above. Covers to be removable for service with special tools.

E. Protect all exposed switches, fuses, circuit breakers, and similar controls with a lockable cover or cover retained using tamper-resistant fasteners as described above.

F. Racks, including storage shelving, mobile service carts, cabinets, and when specified, oven racks, both mobile and stationary, are to be continuously welded at all connecting points, forming a 90 degree “L” shape.

G. Permanently affix nameplates and all other forms of product identifications.

6.35 MISCELLANEOUS ACCESSORIES

A. Water Filters:

1. Provide water filters for all ice-making, hot and cold beverage equipment, and all steam boilers. All filter units are to be provided with shut-off valves and quick-change filters.
2. FEC to ensure water supply is comprehensively tested, and that the water filter specified effectively treats water within the manufacturer's water standards.

B. Stainless Steel Enclosures:

1. Provide 20-gauge stainless steel trim to fill in wall openings at Pass-Thru Cabinets. Trim will overlap the wall by approximately 2 inches and be within 1/2 inch of cabinets on the side. Provide for a 3-inch opening between the top of the cabinet and wall.

C. Stainless Steel Ceiling Panels:

1. Provide 20-gauge stainless steel ceiling panels around the perimeter of the Exhaust Hood. Panels shall extend a minimum of 18 inches away from Exhaust Hood. Verify actual panel sizes from Architect's reflective ceiling plan.

6.36 OWNER VENDOR SUPPLIED ITEMS

A. FEC to fully coordinate all Owner furnished items, verify utility requirements, and indicate on shop drawings and utility rough ins, as required.

PART 7 - PROCEDURES

7.1 WORKMANSHIP

A. Entire procedure, including materials, workmanship, details, fabrication, and fastening methods shall comply with applicable standards.

B. Workmanship and finishes shall be in accordance with the best practices of the trade. Only skilled workers shall be employed in the fabrication and erection of the work of this section.

C. Work shall be provided complete in every detail and the finished work shall be strong, rigid, neat in appearance, and free from defects as may be determined by the Owner / Project Architect and/or Camacho.

7.2 WELDING

A. Joints in stainless steel shall be electrically welded using stainless steel electrodes. All welds shall be free of pits and flaws. Acetylene welding or silver soldering will not be acceptable.

B. Joints in galvanized material shall be electrically welded using electrodes designed to weld galvanized metal. All welds shall be free of pits and flaws.

C. Acetylene welding will not be acceptable. Materials spot welded together shall have welds equally spaced in straight parallel or perpendicular lines. Spot welding procedure or technique is to be in strict accordance with the recommendations of the material and/or welding machine manufacturer.

7.3 FINISHING

A. Joints in stainless steel that have been welded shall be ground smooth and polished to a No. 4 finish. The grain shall be blended into the grain of surrounding surfaces.

B. Joints in galvanized material that have been welded shall be thoroughly cleaned and finished with one coat of zinc-rich paint (70% minimum). Galvanized steel shall be washed with mineral spirits, primed with Pratt and Lambert Effecto Primer or approved substitute, then spray painted with two (2) coats of Pratt and Lambert Effecto Enamel, or approved substitute of color selected by Camacho / Project Architect. Allow eight hours minimum drying time between the coat of paint and primer.

C. Powder-coated items shall have a fifteen-year warranty against chipping, cracking, fading, scratching and/or damage due to temperature. Colors to be selected by Project Architect. Finish and materials to be approved for food service use by all governing agencies.

7.4 LUBRICATION – OIL AND GREASE

A. Each moving part in the entire food facilities installation shall be provided with suitable bearings with provision for greasing, or with grease gun connections suited to a high-pressure gun for distributing heavy oil or light grease. Points of lubrication shall be readily accessible.

PART 8 - MATERIALS

8.1 HARDWARE

A. Hardware used in the construction of custom-built equipment shall be standard products of an approved hardware manufacturer and/or as approved by Camacho / Project Architect. Hardware shall be heavy-duty chrome plated brass (walk-in door hardware shall be Kason or approved equal) or stainless steel where specified, by Component Hardware, Keil, Grant, or Knape. All locks specified on equipment shall be of the same manufacturer, keyed alike unless otherwise requested by the Owner.

8.2 STAINLESS STEEL COMPONENTS

A. Flat sheets shall be type 304 with no.3 finish, in accordance with ASTM-A-167-70 standard. Materials shall be new, of prime quality, and of full gauge thickness. Stainless steel shall be type 304, 18-8 series, with a content of from 17% to 19% chrome, 7% to 10% nickel and a maximum carbon content of 0.09. The exposed surface shall be interpreted to include all inside surfaces exposed to view when the item is open.

B. Structural shapes shall be type 304 with no.3 finish on all exposed surfaces.

C. Hardware and fittings shall be the standard product of the manufacturer named as a standard.

D. Tubes shall be type 304, ornamental grade, with no. 4 finish, 16 gauge minimum, seamless drawn.

8.3 GALVANIZED STEEL COMPONENTS

A. Flat sheets shall be type 1, class D, in accordance with FF-QQ-S-775D standard.

B. Structural shapes shall be galvanized by the hot dip process in accordance with ASTM-A-123-69 standards.

C. Tubes shall be welded steel, structural grade, with a hot dipped galvanized finish applied after fabrication.

D. Pipes shall be type S, grade B, schedule 40, in accordance with ASTM-A-53-69 standard.

8.4 BRASS COMPONENTS

A. Flat sheets shall be 70% copper and 30% zinc alloy in accordance with ASTM B19, B36, alloy 260 half-hard finish.

B. Brass tops are to be B & S gauge as specified.

C. Structural sheets are to be B & S 18 gauge and seamless.

D. Brass flat surfaces and structural shapes are to have a mirror finish.

E. Welds are to be restored to a mirror finish and shall blend into the surface of thesurrounding surfaces.

8.5 COPPER COMPONENTS

A. Flat sheets shall be hard copper ASTM B152, type ETP. 48 ounces per square foot.

8.6 STRUCTURAL STEEL SHAPES

A. Angles, channels, rods, and bars used as framing members shall be extruded shapes that are uniform in cross-section, ductile in quality, and free from hard spots, runs, checks, or other defects.

B. Structural shapes shall conform to ASTM-A-36-70 standards.

C. Bent or formed sheet metal will not be accepted as a substitute for structural materials unless prior approval in writing is obtained from Camacho / Project Architect.

D. Where brakes are specified, they shall be adjustable, cam acting, side lever with positive brake shoe on the wheel tread.

8.7 INSULATION

A. Fiberglass batts shall be Johns-Manville, Owens-Corning, or W.R. Grace Zonolite blanket insulation.

B. Plastic foam board insulation shall be Dupont urethane or an approved substitute.

C. Insulation thickness indicated shall be foamed in place or constructed from multiple layers of board insulation of batts with staggered joints and perpendicular seams.

8.8 WOOD

A. Lumber shall be free from knots, pitchy seams, or other imperfections, thoroughly air-seasoned and Kiln dried. Cover all unexposed surfaces with two coats of odorless waterproof coating.

B. Plywood shall be a marine grade or exterior APA grade with closed grain and of thickness specified.

C. Exposed wood surfaces to be Birch, interiors to be Cypress, Spruce, or Northern White Pine. Frame casings and jambs to be clear Douglas fir.

8.9 FIBERGLASS (FRP)

A. Fiberglass Reinforced Polyester (FRP) shall be molded with permanent color, minimum thickness, 1/8", glass content 33% minimum, Barcol hardness at least 55, a flexural strength of 30,000 PSI minimum, tensile strength 25,000 PSI. All FRP parts shall be by manufacturer and color as selected by the Project Architect and/or Owner.

B. Where finished FRP parts are used in conjunction with casters or other metallic parts which impart concentrated stress at specific points, these points shall be reinforced with stainless steel battens, bars, or other required shapes.

C. Fire ratings shall be as specified by the Project Architect.

8.10 PLASTIC LAMINATING

A. Plastic laminated panels shall be constructed of 3/4" thick marine grade plywood veneered on all exposed surfaces with a plastic laminate of pattern and color as selected by Architect / Interior Designer, Seal all unexposed sides with 1/8" Masonite.

B. Plastic and Masonite shall be pressure laminated to plywood with mastic recommended by the plastic manufacturer.

C. No joints shall be permitted when standard sheet size will permit panels to be constructed without joints.

D. Grain on upright surfaces shall run vertically. All inside corners are to be sealed with an approved sealer as per above.

8.11 CASTERS

A. Casters on prefabricated equipment shall be the equipment manufacturer's standard product as specified under the itemized equipment list.

B. Casters on custom-built equipment shall be Jarvis N.S.F. non-marking polyurethane or approved substitute or as specified under itemized specifications.

C. Casters shall have wheel sizes indicated.

D. Standard duty (S.D.) casters shall be No. 5-25-111 swivel plate casters or No. 5-30-113.

E. E.Heavy duty (H.D.) casters shall be No. 5-30-113 plate casters.

F. Secure plate casters with four (4) 1/4-20 stainless steel bolts, stainless steel lock washers, and stainless-steel nuts.

8.12 FAUCETS, SPRAY UNITS, AND ACCESSORIES

A. All faucets, spray units, and accessories shall be chrome-plated, heavy-duty brass, equipped with removable seats and aerators, manufactured by T&S Brass. Approved manufacturer Fisher. Each faucet shall be furnished with 4" wrist action handles unless otherwise noted in the itemized specifications. One (1) faucet shall be provided for each sink bowl unless otherwise shown on drawings and noted in the itemized specifications.

1. Backsplash mounted faucet No. B-0231-CR with 12" swing faucet and 1/2" inlet.
2. Backsplash mounted faucet No. B-0290 with 12" swing spout and 3/4" inlet.
3. Backsplash mounted pre-rinse/faucet assembly No. B-0133-12A-CBJST with 12" swing spout and 1/2" inlet (vegetable prep and pot wash sinks).
4. Backsplash mounted pre-rinse assembly No. B-0133-CR with 1/2" inlet (ware wash sink).
5. Backsplash mounted pre-rinse/faucet assembly No. B0287-CBJST with 12" swing spout and 3/4" inlet.
6. Top or deck-mounted faucet No. B-0300-CR with 12" swing spout and 1/2" inlet.
7. Top or deck-mounted faucet No. B-0325-CR with 1/2" inlet (hand sinks only).
8. Top or deck-mounted faucet No. B-1142-04-CR with 1/2" inlet (servery sinks only).
9. Top or deck-mounted electronic faucet No. EC-3100-HG with 1/2" inlet (servery sinks only).
10. Service sink faucet No. B-0665-BSTP-CR

B. All units to be complete with check valves.

1. Vertical No. B-CW1-2 with 1/2" inlet.
2. Horizontal No. B-CVH1-2 with 1/2" inlet.
3. Vertical No. B-CW3-4 with 3/4" inlet.
4. Horizontal No. B-CVH3-4 with 3/4" inlet.

C. Pot fill faucet assembly (wall mounted) No. B-2312 as manufactured by T&S Brass.

D. Fill faucet assembly (serving counter) No. B-101-A modified with No. 013E-84 flexible stainless-steel hose, No. B-KF built-in flange and No. B-0512 mixing valve complete with check valves.

E. Cart washer spray unit (wall mounted) No. MV-0771-12R complete with check valves.

F. Hose reel assembly, closed, No. B-7142-U01-WS8B-C with 50'-0" hose (unless otherwise specified), stainless steel surface mount control box.

G. Hose reel assembly, open, No. B-7142-02 with 50'-0" hose (unless otherwise specified.

H. Small undermount hose reel assembly No. B-7161-C with No. B-0512 mixing valve.

I. Vacuum breakers shall be mounted neatly above the tabletop or backsplash as required. Provide No B-0455-04 (for a flat surface) and B-0455-M3991 (for a 45-degree surface) with 1/2".

8.13 SINK DRAINS

A. Sink drains shall be a minimum of 2" IPS, or as specified, complete with a rear-connected overflow for each sink bowl and 4" long chrome plated tailpiece. Interconnect multiple same-size drains with chrome-plated continuous waste assembly, where two (2) or more drains are mounted immediately adjacent to each other.

B. All sinks drain units shall be quick opening type No. B-3950 & B-3950-01 stainless steel rotary drain with stainless steel twist handle assembly (unless otherwise specified) and overflow assembly. Furnish overflow assembly in accordance with sink depth as required.

C. Where specified furnish Component Hardware No. D34-Y011 stainless steel box pattern waste with stainless steel basket and cover for floor troughs.

D. Sink Bowls containing 180-190 degrees hot water shall be provided with an 8"x10" red plastic warning sign on the wall above the sink compartment. The sign shall have white incised letters and shall read as follows: "WARNING: THIS SINK BOWL (and or faucet) CONTAINS VERY HOT 190 DEGREE WATER – USE EXTREME CARE".

8.14 QUICK DISCONNECT ASSEMBLIES

A. Each of the following gas hose kits shall consist of a stainless-steel braided hose with extruded coating, quick disconnect fitting, two (2) full-flow swivel link connectors, one (1) 90-degree street elbow (when required), one (1) AGA certified gas ball valve, one (1) Sure link restraining cable and all necessary hardware as manufactured by T&S Brass or Dormont.

1. No. HG-4C-*SK with 1/2" gas inlet.
2. No. HG-4D-*SK with 3/4" gas inlet.
3. No. HG-4E-*SK with 1" gas inlet.
4. No. HG-4F-*SK with 1-1/4" gas inlet.

B. Each of the following water hose kits shall consist of a stainless-steel braided hose with extruded coating, quick disconnect fitting, two (2) full-flow swivel link connectors, one (1) 90-degree street elbow (when required), one (1) Sure link restraining cable and all necessary hardware as manufactured by T&S Brass or Dormont.

1. No. HW-4B-*SK with 3/8" water inlet.
2. No. HW-4C-*SK with 1/2" water inlet.
3. No. HW-4D-*SK with 3/4" water inlet.

C. Each of the following flexible coiled water hose kits are for use with coffee and tea makers and similar applications requiring smaller diameter hoses for cold water connections only not to exceed 70 degrees, as manufactured by T&S Brass or Dormont.

1. No. CW-2A-60 or CW-4A-60 with No. AW-5A-SS stainless steel quick disconnect; 1/4" inlet.
2. No. CW-2B-60 or CW-4B-60 with No. AW-5B-SS stainless steel quick disconnect; 3/8" outlet.

D. FEC to field verify the hose length required for each application to ensure the hose does not rest on the floor and equipment can be moved for cleaning.

PART 9 - INSTALLATION

9.1 UTILITIES, DELIVERY, STORAGE, AND SPECIAL HANDLING

A. GC/CM shall provide and pay for the temporary power and light, openings, and storage space to permit the scheduled delivery of equipment. See section 015000 for further clarification.

B. The FEC shall verify door openings, passages, and conditions at the building. All special handling equipment charges shall be paid by the FEC.

C. Foodservice equipment to be delivered in factory-fabricated containers designed to protect equipment and finish until final installation. Make arrangements to receive equipment at the project site, or to hold equipment in a secure warehouse until delivery can be made to the job site. Coordinate all site deliveries with GC/CM.

D. Store food service equipment in original containers, and in a location to provide adequate protection to equipment while not interfering with other construction operations.

E. Handle food service equipment carefully to avoid damage to component enclosures and finish. Do not install damaged food service equipment; return damaged components to the equipment manufacturer and replace them as required.

F. Make arrangements for receiving equipment and make delivery into the building. Do not consign any equipment to the Owners or any other Contractor unless written acceptance from them and satisfactory arrangements have been made for the payment of freight and all handling charges.

9.2 CONDITIONS AND PREPARATION

A. Verify all pertinent field dimensions of the building and examine conditions affecting the proper execution of this section, giving due consideration to any Architectural, Mechanical, or Structural discrepancies which may occur during the construction of the building. No extra compensation shall be allowed for any difference between the actual dimensions secured at the job site and the measurements indicated on the Contract Drawings. Any differences that may be found during field measurements shall be submitted to the Architect for consideration before proceeding with the fabrication or supplying of any equipment.

B. Evaluate access to various areas for moving in of equipment and coordinate with GC/CM.

C. Verify water pressure requirements and coordinate the required reducing valve with Plumbing Contractor.

D. Inspect flooring and raised concrete bases, and wall finishes; verify the existence of required mechanical and electrical rough-ins; check painting, ceiling installation, and all kitchen equipment.

E. Coordinate with the project superintendent for the proper sequence for installation of equipment and wall finish.

F. Sweep and clean all floor areas and tops of raised concrete bases before setting equipment in place; remove any spillage or foreign matter.

G. Dispose of all packaging and debris per Construction Waste Management Plan.

9.3 PLACEMENT

A. Do all fitting and fastening necessary to install fixed items or sub-items in a permanent position as shown on plans.

B. Place all portable items or sub-items which do not require plumbing or electrical services as shown on plans or as directed by Camacho / Project Architect.

9.4 ERECTION

A. Work shall be erected plumb, square, and unwrapped by experienced personnel.

B. Protect all metal surfaces in contact with masonry, concrete and/or dissimilar metals with an acceptable nonabsorbent tape and/or gasket material.

C. Work shall be erected in correct horizontal and vertical alignment at the locations shown on the drawings.

D. Frames shall be anchored in place with sufficient anchorage to withstand live load with no apparent movement or tendency to fail.

E. Installation screws and fasteners shall be installed carefully to avoid scratching and/or damaging adjacent surfaces and/or fastener heads and shall be stainless steel.

F. At the completion of erection work, finished surfaces shall be free of hammer and tool marks, scratches, blemishes, rust, and stains.

G. Equipment shall be suitably protected by FEC during installation to prevent damage by other trades.

H. Provide general &/or seismic restraining devices in areas requiring such, as per local codes.

9.5 CLEARANCE

A. Edges of splashes on open base fixtures that are adjacent to walls shall have a 3" cleaning clearance or be sealed, seal bead not to exceed 3/8", against a wall.

B. Edges of splashes on closed base fixtures that are adjacent to a wall or other solid fixtures higher than the splash shall form tight hairline joints. Seal joints with transparent Geoprene, General Electric, or Dow silicone sealant. All excess sealant is to be cleaned out to a smooth radius fillet.

9.6 FIELD JOINTS

A. Field joints in stainless steel and/or brass tops shall be welded, ground, polished and finished as specified herein.

B. Body joints shall be drawn type with hairline joints. Provide angle bracing on each side of the body joint, 3/8" stainless steel diameter draw bolts, a lock washer and lock nuts.

9.7 UTILITY SERVICE CONNECTIONS

A. Plumbing, electrical and mechanical furnished by the FEC shall be limited to that which is built-in or is an integral part of the equipment itself.

B. Final utility installation and connections shall be by related trades and is to be included in the G.C. / C.M. contracts.

C. Provide restraining devices with mobile cooking equipment as required.

9.8 CONTRACTOR COOPERATION

A. Cooperate with and render all necessary assistance to other Contractors concerned with roughing-in and final connection of utility services for this contract.

B. After final utility connections are made, thoroughly clean, sanitize, polish, and inspect the proper function of all items.

C. Report malfunctioning, incomplete, or missing items, Owner furnished equipment or components to CAMACHO / Project Architect.

9.9 COORDINATION

A. It shall be the responsibility of FEC to keep up to date with progress made in the field and installation of all necessary utility rough-ins required to accommodate all equipment specified, as shown on drawings, and to make as many visits to the job site as is necessary to check and assure all rough-ins are being properly installed to accommodate this equipment.

B. FEC to cooperate with all trades so that the end results of this work will be a professional, complete, approved, and accepted installation. Written reports of each visit shall be sent promptly to the Project Architect and Camacho.

C. Progress of construction is of paramount importance in the execution of this project. FEC is to carry out its work so that no delay in the completion of this project is incurred.

D. FEC is to procure all specified equipment and coordinate installation as required by the project schedule.

9.10 EXISTING TO BE RELOCATED EQUIPMENT

A. All equipment noted in the specification as "Existing to Be Relocated" shall be modified (if required) and relocated as specified and shown on contract drawings. Any data provided for each "Existing to Be Relocated" item is the best available at the time the drawings were prepared and is provided for planning purposes only. It is the responsibility of the FEC to field verify all data required for roughing-in of existing equipment.

B. The FEC shall carefully examine the specifications and project site including the location and condition of existing equipment to determine the cost for each "Existing to Be Relocated" item to cover marking, removal, modification (if required including materials), transportation to and from the site, storing, cleaning, inspection for damage, repair, and resetting. Coordinate locations of existing equipment with the owner. All disconnecting and reconnection of services to existing relocated equipment shall be performed by related trades.

C. FEC to document the operating condition of equipment noted as "Existing to Be Relocated" before being disconnected and removed to note any damage, scratches, and broken components prior to placing it in storage. FEC shall protect equipment during transport and storage and assume responsibility for its resetting in the condition viewed prior to removal.

D. The FEC is not responsible for repairing or refurbishing equipment noted as "Existing to Be Relocated" unless specifically called for in the written specifications.

E. FEC is not required to provide a warranty or guarantee on existing equipment. If existing equipment requires new components which are to be provided by the FEC, such components shall be warranted and/or guaranteed.

9.11 RESERVATIONS AND CONDITIONS

A. It is the intent of this specification to complete the installation of all equipment covered herein in all phases ready for operation. The FEC shall carefully examine the plans and the specifications for building construction contracts and determine therefrom the extent of its operations in all respects. All labor and materials not included in building construction contracts necessary to accomplish the intent are hereby included in this contract.

B. FEC shall make all arrangements for receiving equipment and make delivery into the building. FEC shall not consign any equipment to the Owner or any other Contractor unless written acceptance from them and satisfactory arrangements have been made for the payment of freight and all handling charges.

C. FEC shall attend the first job meeting and subsequent job meetings, as required, for the purpose of coordinating his work with other trades.

D. All equipment shall be delivered into the building fully protected, uncrated, assembled, level, and fully protected. It will be the responsibility of the FEC to protect the equipment until completely installed and accepted. FEC to set equipment temporarily in its final locations, permitting the mechanical and electrical trades to take the necessary measures for the connection of the service lines; then move the equipment sufficiently to allow the installation of such service lines. After which realign the equipment level and plumb, making the final erection as shown on the Contract Drawings. All equipment shall be installed to eliminate objectionable vibration.

E. FEC shall do all things and furnish all material necessary to carry out the full intent and meaning of these specifications.

F. FEC is to be proactive in their involvement with the project and shall have a competent Food Service Equipment foreman on the premises to assist in furnishing information and supervising the installation of Food Service Equipment under this Section. This foreman shall verify the correct locations for Rough-Ins, shall monitor work in progress, and coordinate their work as required to meet all scheduled dates.

9.12 ACCEPTANCE

A. Camacho will inspect the completed work connected with this section for compliance with the Contract Documents, upon notification by the Owner, Project Architect, or FEC whichever occurs first.

B. Prior to acceptance of the work of this Section, FEC shall clean, sanitize, polish, and treat all stainless steel, cast iron, enamel porcelain, and other type surfaces in accordance with the manufacturer's recommendations and/or procedures.

C. Prior to acceptance of this Section, FEC shall clean and retouch all painted surfaces, powder-coated surfaces that have been damaged must be re-finished by an established powder-coating firm.

9.13 TESTING, DEMONSTRATING, AND INSTRUCTING

A. NOTE: In addition to the stipulated retainage of payment as required, the Owner shall retain an additional (10%) ten percent of the line item applicable to "Food Service Equipment" as listed in the Contractor's Schedule of Values. This additional retainage will be released only after the requirements of this section of these specifications are met and approved in their entirety to the complete satisfaction of the Consultant and Owner's Project Manager.

B. FEC shall at the completion of this work remove all debris, crating, packaging materials, and implements associated with this work leaving the area broom clean.

C. FEC shall provide and maintain protective covering for finished surfaces and other parts of equipment and/or cooler/freezer assemblies subject to damage during and after installation.

D. Clean, test, adjust, and calibrate by factory-authorized service agency all food service equipment and fixtures to make them ready for operation when the facility is turned over to the Owner.

E. After the above is complete, FEC shall devote one (1) full working day to monitoring all items furnished under this Contract are operational and thoroughly tested to ensure proper safe operation. The Owner, the Food Service Consultant, the G.C. and/or C.M. shall be notified of this testing and is to be provided with a copy of the service agencies' report.

F. When the food service equipment has been cleaned and tested and is operating properly, the FEC shall arrange and coordinate to have equipment furnished under this section of the contract demonstrated, pursuant to the availability of the Owner and its representatives, by authorized

representatives who are to instruct the Owner's designated personnel in the use, care, and maintenance of the equipment. NOTE: Attendance at the demonstration meeting is required of all manufacturers' designated representatives providing equipment under this Contract and is to occur at one meeting.

G. Coordinate start-up of equipment with testing and balancing of the HVAC system. Ensure that the HVAC will be operating correctly, even during maximum equipment use.

H. The FEC shall be responsible for scheduling the demonstration meeting. Each manufacturer's representative shall be present at this meeting:

1. Demonstrate to and instruct the Owner's designated personnel as to the operation, use, care, cleaning, and maintenance of all items of equipment supplied and respond to all questions and concerns by written response. Supply the Architect with an affidavit signed by the Owners or Food Service Manager/Director that this service was rendered and performed.
2. Provide the Owner's designated representative with the name, address, and telephone number of a designee of each manufacturer and state which designee shall be responsible for quickly responding to warranty work 24 hours a day, 365 days a year. This is to be direct contact. The Owner may contact such warranty representative's designee directly, and such designee may respond without voiding any responsibility or warranties of the manufacturer, the FEC, the G.C. and/or the C.M. Service charges for this warranty representative, no matter what the resolution of the problem may be, shall be the responsibility of the manufacturer, the FEC, the G.C and/or the C.M. In any event, the FEC shall be responsible to immediately pay upon invoice, charges by the warranty representative in order to keep the warranty representative responsive. Whether the plumbing, electrical, food service equipment, or other sub-contractors (or even the Owner) should be back charged will be resolved later.
3. Provide the Owner's representative with two (2) booklets for each item of equipment furnished under this contract. This set shall be neatly bound in a three-ring binder, by FEC with the delivery of this booklet receipted at the time of delivery. The booklets shall contain:

    a. Operation Maintenance Manuals.
    b. Instructions.
    c. Warranties.
    d. Part lists of all bought-out items provided under this section.
    e. List of names, addresses, telephone numbers, and emails of local authorized service agencies.
    f. Where available, provided videos to show and detail the proper care and maintenance of equipment.

4. Attendance at the one demonstration meeting is required of all manufacturers' representatives providing equipment under this contract. If for any reason an additional meeting must be scheduled the FEC will be responsible for all additional fees and costs incurred.

I. After all connections to equipment have been completed, conduct the final test or tests of equipment in the presence of the Architect or authorized representative for a period of one.

J. (1) hour minimum. Adjust and lubricate as required. Each piece of equipment with a heating device shall be tested for temperature control and/or thermostat functions; thermostats shall be re-calibrated as needed.

K. Provide a training program by a Serve Safe certified culinary chef to consist of one (1) day within ten days of a start-up, showing all equipment and how it works with demonstrations. The trainer shall monitor employees and demonstrate how to properly use equipment with live cooking. The service provided shall include abbreviated classes in Serve Safe and HACCP and the proper method for receiving and storing product. Training consists of a total of four (4) hours.

L. The Contractor shall issue a letter, signed by all sub-contractors involved, and co-signed by the Owner's representative, stating the Owner or the Food Service Manager/Director and/or staff have been satisfactorily instructed in the use, operation, and minor maintenance of the equipment.

PART 10 - CORRECTION OF DEFECTS, SERVICES, GUARANTEES, AND RESPONSIBILITIES

10.1 GENERAL

A. All equipment shall be delivered in an undamaged condition upon completion. FEC shall replace, at the Owner's, CAMACHO's and/or the Project Architect's discretion, or make satisfactory repairs to any item of equipment that fails to conform to the requirements of the Contract at the time and shall remedy any defects due to faulty materials or workmanship which appear within a period of one (1) year from start-up and demonstration of equipment.

B. Items shall be tested and adjusted by skilled mechanics and this Contractor shall guarantee the material and workmanship of the equipment furnished by him under these specifications, for a period of one (1) year after acceptance by the Owner.

C. All equipment, refrigeration systems, and ice makers shall have start-up and a two (2) year extended service warranty for parts and labor and a five (5) year extended warranty on compressors which will start on the date of Owner's acceptance. All additional warranties as noted in the itemized specification shall be factory-purchased warranties for each item; proof of warranties shall be provided. The cost of all warranties shall be included in the bid proposal and contract sum and shall serve as a prepaid service contract.

D. Contractors who do not normally maintain local refrigeration service personnel shall be required to provide the Owner with a refrigeration service policy in writing from a local refrigeration service company that maintains a twenty-four (24) hour call service and that is acceptable to the Owner for a period of one (1) year at no additional expense to the Owner.

E. Provide the Owner a listing of factory-authorized service agencies and copies of written service and warranty agreements on all items of equipment provided under this contract, excluding Owner furnished and/or existing items.

F. Service contracts on refrigeration systems must be contracted by the FEC with authorized local service organizations capable of providing prompt and efficient service. Submit six copies of all

service contracts, as specified herein, upon completion of the installation of the equipment to the Owner.

PART 11 - EXAMINATION OF PLANS AND SPECIFICATIONS

A. Plans and specifications are furnished for the use of the FEC in preparing an itemized cost estimate and indicating the design intent of Camacho.

B. It is the responsibility of the FEC to examine all documents, which include the contract drawings and specifications, to ensure there are no typographical errors, discrepancies in quantities, drafting errors, utility information, manufacturer and model numbers, options, etc. which would affect the outcome of a complete and professional bid. Should a model number no longer be available and/or has been replaced, the latest model shall be provided. All discrepancies and verification requests shall be brought to the attention of Camacho / Project Architect (PA) prior to the submittal of the bid and are to be addressed in the form of a written RFI to Camacho with a copy to the PA for interpretation. In the case these discrepancies and verifications are not brought to the attention of Camacho / Project Architect prior to the submittal of the bid, the FEC will be fully responsible to furnish and provide the equipment as represented by Camacho, within reason, at no additional cost to the Owner.

PART 12 - MISCELLANEOUS REQUIREMENTS

12.1 UNIFORM QUALITY

A. Custom-built items must be constructed by the same fabricator to ensure uniform quality and appearance.

B. Similar type items of manufacture and/or prefabricated equipment must be the product of the same manufacturer.

12.2 IDENTIFICATION PLATES

A. Each piece of equipment must have a suitable nameplate supplied by the manufacturer that is to include the name of the manufacturer and the electrical and/or utility demands.

B. Each switch and/or control device shall have an approved nameplate indicating its function or purpose such as display shelf lights, frost plate compressor, and plate warmer.

C. Indicator dials and other standard components of prefabricated equipment will be considered acceptable identification of their physical location clearly indicating the warmers and/or other equipment items that they control.

D. All nameplates must be non-corrosive metal with engraved letters or have acid etched, phenolic and/or painted letters.

12.3 FOODSERVICE EQUIPMENT NOTES

A. In each item of equipment hereinafter specified under the 'Itemized Specifications', these specifications shall identify each respective item by name, model number, accessories, required utilities, brochure data sheets, as well as list various component parts and warranty requirements provided for same.

B. These items and their component parts shall be of material (mounted where applicable) constructed and furnished in strict accordance with that described in the General Specifications for these items and integrally constructed where applicable. It shall be intended that where buy-out (prefabricated) items are specified, the same shall be furnished with all the accessories as normally furnished by the manufacturer for these items. Also, in strict accordance with the current manufacturer's engineering data sheet for each respective item.

C. It is the responsibility of the FEC to ensure that any products by manufacturers listed as being acceptable to the original specification meet the design and performance specifications of the prime specification in every way.

D. The intent of the prime specification is to set forth the level of quality and features/options that are desired by the Owner. All features and options of the prime specification must be included with, and product substituted from the list of approved manufacturers.

E. All cooking equipment shall have stainless steel exterior (unless otherwise specified).

F. All gas fired equipment to have rear gas connects where applicable and automatic ignition.

G. Provide POSI-SET devices at all rear casters of mobile cooking line equipment located below exhaust hoods.

H. Reference Kitchen Floor Plan for the location of equipment. Obtain equipment of like families through the same manufacturer.

PART 13 – ITEMIZED EQUIPMENT SPECIFICATIONS

ITEM #1 WALK-IN COOLER COMPARTMENT
Manufacturer: Bally Refrigerated Boxes
Model: WIC

a. Model WIC 8'-8'Zi"(1) x 12'-6 "(w) x 8'-6"(h)
2 Compartments 1 Tiers With Floor 4" Floor
Ceiling: Single Span
Panel Thickness:
4 in. Exterior Vertical Used (7'-10") with 4 in. Partition, 4 in. Floor, 4 in. Ceiling
Base Finish:
Vertical and Ceiling Panels: Embossed Galvalume
Exterior Ceiling, Walls, Door, Door Frame and Floor - Embossed White
Interior Ceiling, Walls, Door & Door Frame - Embossed White
Interior Floor - Aluminum Treadplate .125" Thick

Door Openings:
(1) 36" x 78" Hinged Door In a 46"
(1) Super Door 36" Wide and Under, 36" High
(1) 36" x 78" Hinged Door In a 46" - Partition Door
(1) Bally Standard Pressure Relief Port - Partition Door
(1) Super Door 36" Wide and Under, 36" High - Partition Door
(1) 36" AFF Wainscot on Exposed Exterior
Accessories:
(2) 48" LED KEIL 48x754-CL-N Light - 40° F to 100° F
(2) Door Window (14 x 14) - 4" Door
(2) Kason #1094 Hydraulic Flush Mount Closer (concealed cylinder)
(6) Kason #1346 Hinge Adjustable
(2) Kason #27C Deadbolt Latch
(60) S/F Emboss White (Galv) (Closure Metal)
(18) S/F Emboss White (Galv)(Removable Closure)
Warranties:
(1) 00 1/2 HP System (5 yr. Parts , 1 yr. Labor)
(1) 02 HP System (5 yr. Parts , 1 yr. Labor)

ITEM #1.1 COOLER EVAPORATOR COIL
Manufacturer: Bally Refrigerated Boxes
Model: BLP107MA-S LD-SV

a. Model BLP107MA-S LD-SV Low Profile Evaporator 115/1/60 - 1.0 Amps
SmartVap+ Air Defrost with EEV Installed

ITEM #1.2 COOLER CONDENSING UNIT
Manufacturer: Bally Refrigerated Boxes
Model: BEHA-006-M8-HS2D

a. Model BEHA-006-M8-HS2D EZ-Line Scroll / Condensing Unit 208-230/1/60 - 5.4 Amps

ITEM #2 WALK-IN FREEZER COMPARTMENT
Manufacturer: Bally Refrigerated Boxes
Model: WIF

a. Model WIF SEE ITEM 1 AND SHEET QF6.1 - FOODSERVICE DRAWINGS

ITEM #2.1 FREEZER EVAPORATOR COIL
Manufacturer: Bally Refrigerated Boxes
Model: BLP207LE-S2D SV

a. Model BLP207LE-S2D SV Low Profile Evaporator 208-230/60/1 - 1.2 Amps
SmartVap+ Electric Defrost with EEV Installed

ITEM #2.2 FREEZER CONDENSING UNIT
Manufacturer: Bally Refrigerated Boxes
Model: BEZA 020 L8 HS2DB

a. Model BEZA 020 L8 HS2DB EZ-Line Scroll / Condensing Unit 208-230/1/60 - 14.9 Amps

ITEM #3 COLD STORAGE SHELVING
Manufacturer: Quantum
Model: 2148P

a. Model 2148P Wire Shelf, 48"W x 21"D, 600 - 800 lb. capacity, green epoxy antimicrobial finish, NSF
b. Model P74P Post with Leveling Legs, 74"H, numbered grooves in 1" increments, includes (1) W-PLI & (1) W-PLB, green epoxy antimicrobial finish, NSF

ITEM #3.1 COLD STORAGE SHELVING
Manufacturer: Quantum
Model: 2136P

a. Model 2136P Wire Shelf, 36"W x 21"D, 600 - 800 lb. capacity, green epoxy antimicrobial finish, NSF
b. Model P74P Post with Leveling Legs, 74"H, numbered grooves in 1" increments, includes (1) W-PLI & (1) W-PLB, green epoxy antimicrobial finish, NSF

ITEM #3.2 COLD STORAGE SHELVING
Manufacturer: Quantum
Model: 2130P

a. Model 2130P Wire Shelf, 30"W x 21"D, 600 - 800 lb. capacity, green epoxy antimicrobial finish, NSF
b. Model P74P Post with Leveling Legs, 74"H, numbered grooves in 1" increments, includes (1) W-PLI & (1) W-PLB, green epoxy antimicrobial finish, NSF

ITEM #4 ICE MACHINE
Manufacturer: Icetro
Model: IM-0550-AH

a. Model IM-0550-AH Maestro Modular Ice Maker, cube-style, 30"W, air-cooled, self-contained condenser, production capacity up to 551 lbs/24 hr at 70°/50° (399 lbs at 90°/70°), diagnostic control panel, auto cleaning cycle, ABS antimicrobial interior, 304 stainless steel exterior, half-size cubes, , CE, cETLus, ETL-Sanitation
b. Model IB-044 Ice Bin, 30" W, approximately 440 lbs storage capacity, top-hinged door, plastic interior, stainless steel exterior, adjustable feet (up to 7.8")
c. Model ICEPRO 800 IcePro Series Water Filtration System, for ice machines with ice production up to 800 lbs per day, Citryne based filtration, scale elimination, 1/2" FNPT, 5 micron, 125 psi, 3.5 gpm

ITEM #5 FLOOR TROUGH
Manufacturer: Atlanta Custom Fabricators
Model: FT

a. Model FT Stainless steel floor trough, 2'-6" long X 1'-0" wide, 2" deep, constructed of 14 gauge type 304 stainless steel with perimeter stainless steel anchor tabs welded approximately 12" O.C., removable washable 1" X 1/4" fiber grate. Grating flat bars to be parallel to pour pattern to minimize splash. Provide with 4" O.D. tailpiece drain connection and removable stainless steel

scrap basket.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #6 DRY STORAGE SHELVING
Manufacturer: Quantum
Model: 2154P

a. Model 2154P Wire Shelf, 54"W x 21"D, 600 - 800 lb. capacity, green epoxy antimicrobial finish, NSF
b. Model P86P Post with Leveling Legs, 86"H, numbered grooves in 1" increments, includes (1) W-PLI & (1) W-PLB, green epoxy antimicrobial finish, NSF

ITEM #6.1 DRY STORAGE SHELVING
Manufacturer: Quantum
Model: 2148P

a. Model 2148P Wire Shelf, 48"W x 21"D, 600 - 800 lb. capacity, green epoxy antimicrobial finish, NSF
b. Model P86P Post with Leveling Legs, 86"H, numbered grooves in 1" increments, includes (1) W-PLI & (1) W-PLB, green epoxy antimicrobial finish, NSF

ITEM #6.2 DRY STORAGE SHELVING
Manufacturer: Quantum
Model: 2142P

a. Model 2142P Wire Shelf, 42"W x 21"D, 600 - 800 lb. capacity, green epoxy antimicrobial finish, NSF
b. Model P86P Post with Leveling Legs, 86"H, numbered grooves in 1" increments, includes (1) W-PLI & (1) W-PLB, green epoxy antimicrobial finish, NSF

ITEM #6.3 DRY STORAGE SHELVING
Manufacturer: Quantum
Model: 2136P

a. Model 2136P Wire Shelf, 36"W x 21"D, 600 - 800 lb. capacity, green epoxy antimicrobial finish, NSF
b. Model P86P Post with Leveling Legs, 86"H, numbered grooves in 1" increments, includes (1) W-PLI & (1) W-PLB, green epoxy antimicrobial finish, NSF

ITEM #7 UNIVERSAL PAN RACK
Manufacturer: Choice Equipment
Model: PR20-A-1820

a. Model PR20-A-1820 Universal Pan Rack, 69"H, end load, (20) pan capacity with 3-1/4" wide universal slides, for 18" x 26" pan or 12" x 20" steam table pans, 3" spacing, (4) all swivel 5" polyurethane casters with full thread guard, fully welded aluminum construction, NSF, Made in USA

ITEM #8 EXHAUST HOOD W/FIRE SYSTEM
Manufacturer: By Mechanical

a. EXHAUST HOOD W/FIRE SYSTEM TO BE PROVIDED BY THE MECHANICAL CONTRACTOR

ITEM #9 CONVECTION OVEN
Manufacturer: Southbend
Model: PCG140S/SD

a. Model PCG140S/SD Platinum Double Convection Oven, Gas 70,000 BTU's each, Standard Depth, Standard Controls, Dependent Doors
b. Natural Gas
c. Standard power system
d. 6" Casters in lieu of legs
e. T&S Brass Model HG-2D-48SK-PS Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (2) SwiveLink fittings, 360° rotatable hex nut, with 90° elbow & installation kit (includes restraining cable & ball valve), Posi-Set, 215,000 BTU/ hr minium flow capacity.

ITEM #10 4 BURNER HOTPLATE
Manufacturer: Southbend
Model: HDO-24

a. Model HDO-24 Hotplate, gas, countertop, 24", (4) 33,000 BTU open burners, manual controls, removable cast iron grates & crumb tray, stainless steel front, sides & 4" adjustable legs, 132,000 BTU, CSA, NSF
b. Natural Gas
c. Battery spark ignition
d. (4) 4" legs, standard
e. T&S Brass Model HG-2D-48SK-PS Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (2) SwiveLink fittings, 360° rotatable hex nut, with 90° elbow & installation kit (includes restraining cable & ball valve), Posi-Set, 215,000 BTU/ hr minium flow capacity.

ITEM #11 EQUIPMENT STAND
Manufacturer: Fabricated
Model: EQS

a. Model EQS Equipment stand, all stainless steel construction, 5'-3' long X 2'-8' wide X 24" high. Top is to be 14 gauge type 304 stainless steel with marine edge, stainless steel undershelf, stainless steel legs and stainless steel adjustable feet Unit to be fully welded construction with all welds ground and polished to a uniform finish.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #12 GRIDDLE
Manufacturer: Southbend
Model: HDG-36

a. Model HDG-36 Griddle, countertop, gas, 36" W x 24" D cooking surface, 1" thick polished steel plate, thermostatic controls, battery spark ignition, flame failure safety device, stainless steel front, sides & 4" adjustable legs, 90,000 BTU, CSA, NSF (Ships within 2 days, maximum quantity = 2 per order)
b. Natural Gas
c. (4) 4" legs, standard
d. T&S Brass Model HG-2D-48SK Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (2) Swivelink fittings, (1) 90° elbow, ball valve, necessary hardware, with Surelink restraining cable adjustable for 3' to 5', 215,000 BTU/ hr minium flow capacity.

ITEM #13 GAS FLOOR FRYER
Manufacturer: Pitco
Model: SSH55

a. Model SSH55 Solstice Supreme™ High Efficiency Fryer, gas, 40-50 lb. oil capacity, full tank, solid state controls, boil out & melt cycle, drain valve interlock, matchless ignition, self-clean burner, downdraft protection, stainless steel tank, front & sides, total 80,000 BTU, ENERGY STAR®, CSA Flame, CSA Star, NSF, CE
b. Natural gas
c. (SSTC) Solid State Controller, standard
d. Model P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer
e. Model B3901504 Casters, 9" adjustable swivel (set of 4) non-lock rear & lock front casters, solstice supreme, SG, SE, VF and flat bottom fryers, pasta cookers, rethermalizers, BNB
f. T&S Brass Model HG-2D-48SK Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (2) Swivelink fittings, (1) 90° elbow, ball valve, necessary hardware, with Surelink restraining cable adjustable for 3' to 5', 215,000 BTU/ hr minium flow capacity.

ITEM #14 TRAY MAKE-UP TABLE
Manufacturer: Atlanta Custom Fabricators
Model: TMT1

a. Model TMT1 Tray make-up table, all stainless steel cabinet base construction, 7'-0" long X 3'-10" wide X 36" high. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edges, fully welded construction with all welds ground and polished to a uniform finish. Table to be provided with cut-outs for drop-in equipment as hereinafter specified, 16 gauge type 304 stainless steel cabinet base, 10" stainless steel aprons for recessed controls, stainless steel legs and stainless steel adjustable flange feet. Table to be further constructed with tamper-proof screws and meet correction standards.
b. Atlas Metal Model WIH-1 Hot Food Drop-In Well Unit, electric, 1-well, individual pan design, wet or dry operation, holds (1) 12" x 20" pan, control panel with individual thermostatic controls, stainless steel top & wells, galvanized outer liner, with fiberglass insulation, UL, ETL-Sanitation
c. Atlas Metal NO DRAINS

Unit to be further constructed in accordance with shop drawings
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #15 MEAL TRAY DELIVERY CART
Manufacturer: Piper Products
Model: AD-20

a. Model AD-20 Enclosed Tray Delivery Cart, aluminum, (1) 270° swing door with side latch, (20) tray capacity, will hold (2) 14" x 18" or 15" x 20" trays per slide, 6" standard tray spacing, push handle & drain, 5" x 1-1/4" swivel sealed wheels with (2) brakes

ITEM #16 STAINLES STEEL WALL PANELS - COOK LINE
Manufacturer: Atlanta Custom Fabricators
Model: SSWP-CL

a. Model SSWP-CL Stainless steel wall panels, constructed of 20 gauge type 304 stainless steel with a #4 finish. Wall panels to be 48" long (max.) sections X length per plan (approx. 12'-0") from coved base to 2" above the underside of the hood. Panels are to be attached with a foodservice approved adhesive and concealed stainless steel screws at the butt joints. Butt joints to be covered with 2-1/2" wide stainless steel strip with 3/8" returns. Cover strips to be installed using an approved adhesive. No exposed fasteners. Provide bottom horizontal edge of panel with a 1” @ 45 degree bend to overlap the floor cove base.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #17 SPARE NO.

ITEM #18 MOBILE HEATED CABINET
Manufacturer: Cres Cor
Model: H137UA12D

a. Model H137UA12D Cabinet, Mobile Heated, insulated, top-mount heater assembly, recessed push/pull handles, (12) sets of chrome plated wire universal angle slides aon 4-1/2" centers adjustable 1-1/2" centers, solid state electronic control, LED digital display, field reversible dutch doors, (4) heavy duty 5" swivel casters (2) braked, anti-microbial latches, aluminum exterior & interior, NSF, cCSAus
b. 10 ft power cord
c. Right-hand door swing (top & bottom doors)
d. Cord Wrap for insulated cabinet
e. Model 1056 002 Corner Bumpers, add 2" to OA dimensions, non-marking, gray

ITEM #19 REACH-IN REFRIGERATOR
Manufacturer: True Mfg. - General Foodservice
Model: STA1R-1S-HC

a. Model STA1R-1S-HC SPEC SERIES® Refrigerator, reach-in, one-section, (1) stainless steel door with lock, cam-lift hinges, digital temperature control, (3) chrome shelves, LED interior lights, stainless steel front & sides, aluminum interior sides & walls, stainless floor & ceiling, 5"

castors, R290 Hydrocarbon refrigerant, 1/4 HP, cULus, UL EPH Classified, Made in USA, ENERGY STAR®
b. Door hinged right
c. (3) chrome shelves & shelf supports standard per section
d. 5" castors

ITEM #20 1 COMPARTMENT SINK PREP TABLE
Manufacturer: Atlanta Custom Fabricators
Model: 1CSPT

a. Model 1CSPT Prep table with 1-Compartment Sink, 6'-0" long X 2'-6" wide X 36" high, all 14 gauge type 304 stainless steel construction. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, marine edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
b. Sink to be 1'-8" long X 1'-8" wide X 12" deep, provided with T&S Brass #B-3950 Waste Valve, twist handle assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter and stainless steel lever waste bracket. Provide stainless steel skirt to cover sink bowl.
c. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #20.1 FAUCET
Manufacturer: T&S Brass
Model: B-0231-CR

a. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, quarter-turn Cerama cartridges, low lead, ADA Compliant

ITEM #21 WALL MOUNTED OVER SHELF
Manufacturer: Atlanta Custom Fabricators
Model: WMO

a. Model WMO Wall mounted over shelf, 6'-0" long X 12"deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #22 WALL MOUNTED OVER SHELF
Manufacturer: Atlanta Custom Fabricators
Model: WMO

a. Model WMO Wall mounted over shelf, 6'-0" long X 15"deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #23 MOBILE MIXER STAND
Manufacturer: Atlanta Custom Fabricators
Model: MMS

a. Model MMS Mobile mixer stand, all stainless steel construction, 24" long X 30" wide X 20" high. Stand to be fully welded construction with welds fully ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with marine edges, stainless steel undershelf, stainless steel cross bracing, stainless steel legs and (4) 5" diameter non-marking polyurethane swivel casters, (2) with brakes.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #24 PLANETARY MIXER
Manufacturer: Globe
Model: SP20

a. Model SP20 Planetary Mixer, bench model, 20 qt. (19 liter) capacity, 3-speed (fixed), #12 hub, includes: stainless steel removable bowl guard with built-in ingredient chute, 20 qt. stainless steel bowl, aluminum spiral dough hook, stainless steel wire whip & aluminum flat beater, interlocked bowl lift, gear-driven motor, front-mounted touchpad controls with 60-minute digital timer & last batch recall, non-slip rubber feet, cast iron body, enamel gray finish, 1/2 HP, cord, , NSF, cETLus.

ITEM #25 MOBILE WORK TABLE
Manufacturer: Atlanta Custom Fabricators
Model: MWT

a. Model MWT Mobile work table, all stainless steel construction, 3'-0" long X 2'-0" wide X 36" high. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 1-3/4" rolled edge. Stainless steel cross bracing, stainless steel legs and (4) 5" diameter non-marking polyurethane swivel casters, (2) with brakes.
b. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #26 1 COMPARTMENT SINK PREP TABLE
Manufacturer: Atlanta Custom Fabricators
Model: 1CSPT

a. Model 1CSPT Prep table with 1-Compartment Sink, 7'-0" long X 2'-6" wide X 36" high, all 14 gauge type 304 stainless steel construction. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, marine edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
b. Sink to be 1'-8" long X 1'-8" wide X 12" deep, provided with T&S Brass #B-3950 Waste Valve, twist handle assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter and stainless steel lever waste bracket. Provide stainless steel skirt to cover sink bowl.
c. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #26.1 FAUCET
Manufacturer: T&S Brass
Model: B-0231-CR

a. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, quarter-turn Cerama cartridges, low lead, ADA Compliant

ITEM #27 WALL MOUNTED OVER SHELF
Manufacturer: Atlanta Custom Fabricators
Model: WMO

a. Model WMO Wall mounted over shelf, 7'-0" long X 12"deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #28 WALL MOUNTED OVER SHELF
Manufacturer: Atlanta Custom Fabricators
Model: WMO

a. Model WMO Wall mounted over shelf, 7'-0" long X 15"deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #29 HAND SINK
Manufacturer: Advance Tabco
Model: 7-PS-66

a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM #30 SPARE NO.

ITEM #31 SPARE NO.

ITEM #32 UTILITY CART
Manufacturer: Lakeside
Model: 311

a. Model 311 Utility Cart, open, (3) shelf, shelf size 24"W x 15-1/2"D, stainless steel angle frame with push handle, 20 ga. stainless steel legs, 300 lb. capacity, 3-1/2" swivel casters, Made in USA
b. Casters, 5", 2 each swivel, 2 each fixed
c. Wall-Saver strip bumpers

ITEM #33 1 COMPARTMENT SINK BEVERAGE TABLE
Manufacturer: Atlanta Custom Fabricators
Model: 1CSBT

a. Model 1CSBT Beverage table with 1-Compartment Sink, 7'-0" long X 2'-6" wide X 36" high, all 14 gauge type 304 stainless steel construction. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, marine edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
b. Sink to be 1'-8" long X 1'-8" wide X 12" deep, provided with T&S Brass #B-3950 Waste Valve, twist handle assembly for 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter and stainless steel lever waste bracket. Provide stainless steel skirt to cover sink bowl.
c. Model US Undershelf section constructed of 16 gauge type 304 stainless steel with rear and ends turned-up 2", front edge turned down 1-1/2" with 3/4" return on 45 degree angle, closed ends, reinforced with stainless steel hat channel on underside of shelf, size and shape per plan, notched and fully welded to legs, ground and polished to a uniform finish.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #33.1 FAUCET
Manufacturer: T&S Brass
Model: B-0231-CR

a. Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, quarter-turn Cerama cartridges, low lead, ADA Compliant

ITEM #34 TEA BREWER
Manufacturer: By Product Supplier

a. PROVIDED BY PRODUCT SUPPLIER

ITEM #35 COFFEE BREWER
Manufacturer: By Product Supplier

a. PROVIDED BY PRODUCT SUPPLIER

ITEM #36 WALL MOUNTED OVER SHELF
Manufacturer: Atlanta Custom Fabricators
Model: WMO

a. Model WMO Wall mounted over shelf, 3'-0" long X 12"deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #36.1 WALL MOUNTED OVER SHELF
Manufacturer: Atlanta Custom Fabricators
Model: WMO

a. Model WMO Wall mounted over shelf, 7'-0" long X 15"deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #29 HAND SINK
Manufacturer: Advance Tabco
Model: 7-PS-66

a. Model 7-PS-66 Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, 7-3/4" high side splashes, with heavy duty splash mounted faucet, wall bracket, NSF, cCSAus

ITEM #38 SOILED DISH TABLE
Manufacturer: Atlanta Custom Fabricators
Model: SDT

a. Model SDT Soiled dish table, all stainless steel construction 5'-0" long X 2'-6" wide X 34" high. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be 14 gauge type 304 stainless steel with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, 3" high X 1-3/4" rolled edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.

b. Model 1SINK-DISP Cut out top to accommodate a one compartment sink. Sink compartment to be 1'-8" long and 1'-8" wide and 5” deep. Paint exposed copper drain lines silver to match stainless steel table.
c. Model 1SINK-PRE Stainless steel perforated scrap basket with a rack guide flush with top.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #38.1 PRE-RINSE FAUCET
Manufacturer: T&S Brass
Model: B-0133

a. Model B-0133 EasyInstall Pre-Rinse Unit, wall mount mixing faucet with 8" adjustable centers, quarter-turn Eterna cartridges with spring checks, lever handles with color-coded indexes, 18" EasyInstall riser, 44" flexible stainless steel hose with heat-resistant gray handle & hold down ring, 1.15 GPM spray valve (B-0107), finger hook, polished chrome-plated brass faucet body, 1/2" NPT female inlets, CSA

ITEM #39 CONDENSATE HOOD
Manufacturer: By Mechanical

a. CONDENSATE HOOD TO BE PROVIDED BY THE MECHANICAL CONTRACTOR

ITEM #40 DISH MACHINE
Manufacturer: Champion
Model: DH-6000

a. Model DH-6000 Genesis Dishwasher, door type, high temperature sanitizing, (60) racks/hour capacity, straight through or corner, electric tank heat, auto start, pot & pan mode, (4) cycle times, auto-fill, detergent & chemical connections, interchangeable upper & lower spray arms, automatic drain valve, vent fan control, bottom mounted HMI controls, includes (1) flat rack & (1) peg rack, stainless steel construction, 2 HP self-draining pump, NSF, cULus, ENERGY STAR®
b. Single-point electrical connection
c. Booster Heater, built-in, 70° rise, with mounted PRV
d. 208V – 3Ph
e. Corner design application
f. Drain water tempering kit, factory mounted & inter-wired
g. Model 101273 Flat Bottom Dishrack, 20" x 20", additional
h. Model 101285 Peg Dishrack, 20" x 20", additional

ITEM #41 CLEAN DISH TABLE
Manufacturer: Atlanta Custom Fabricators
Model: CDT

a. Model CDT Clean dish table, all stainless steel construction, 4'-0" long X 2'-6" wide X 34" high . Top to be 14 gauge type 304 stainless steel with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel z-clips, 3" high X 1-3/4" rolled edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. Table to be fully welded construction with all welds ground and polished to a uniform finish. All

exposed back and end splashes to be enclosed, fully welded, ground and polished.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #42 WALL MOUNTED OVER SHELF
Manufacturer: Atlanta Custom Fabricators
Model: WMO

a. Model WMO Wall mounted over shelf, 2'-0" long X 12"deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #43 WALL MOUNTED SLANTED RACK SHELF
Manufacturer: Atlanta Custom Fabricators
Model: WMSRS

a. Model WMSRS Wall mounted slanted rack shelf, all stainless steel construction, 22" long X 20" wide. Shelf to be fully welded construction with all welds ground and polished to a uniform finish. Shelf to be constructed of 14 gauge type 304 stainless steel, supported by 14 gauge stainless steel cantilever brackets, mounted using stainless steel fasteners.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #44 SPARE NO.

ITEM #45 3-COMPARTMENT SINK
Manufacturer: Atlanta Custom Fabricators
Model: 3CSST

a. Model 3CSST Scullery table with 3-Compartment Sink, 9'-0" long X 2'-10" wide X 36" high, all 14 gauge type 304 stainless steel construction, size and shape per plan. Table to be fully welded construction with all welds ground and polished to a uniform finish. Top to be provided with 8" high back splash, 2" return on 45 degree angle and 1" turned down, attach to wall with stainless steel Z-clips, 3" high X 1-3/4" rolled edges, stainless steel cross bracing, stainless steel legs and stainless steel adjustable flanged feet. All exposed back and end splashes to be enclosed, fully welded, ground and polished.
b. Each sink to be 2'-4" long X 1'-8" wide X 14" deep, provided with T&S Brass #B-3950-01 Waste Valve, twist handle and overflow assembly for 3-1/2" sink opening, 2" drain outlet and stainless steel lever waste bracket. Provide stainless steel skirt to cover sink bowls.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #45.1 FAUCET
Manufacturer: T&S Brass
Model: B-0290

a. Model B-0290 Sink Mixing Faucet, wall mount, 8" adjustable centers, 12" Big-Flo swing nozzle with plain end outlet, 4-arm kitchen handles with color coded indexes, 00LL street elbows with 3/4" female NPT inlets, ADA Compliant

ITEM #45.2 PRE-RINSE W/FAUCET
Manufacturer: T&S Brass
Model: B-0287-427-BC

a. Model B-0287-427-BC Big-Flow Pre-Rinse Unit, wall mount, 8" centers, 12" add-on swing nozzle, 4-arm handles, .65 GPM spray valve, 3/4" NPT, EPAct2005 compliant.

ITEM #46 WALL MOUNTED OVER SHELF
Manufacturer:Atlanta Custom Fabricators
Model: WMO

a. Model WMO Wall mounted over shelf, 3'-0" long X 12"deep. Shelf to be constructed of 16 gauge type 304 stainless steel with back and ends turned up 2" and front rolled 1-1/2", supported by 14 gauge stainless steel cantilever brackets secured to wall with stainless steel fasteners.

Unit to be further constructed in accordance with shop drawings.
APPROVED SHOP DRAWINGS REQUIRED PRIOR TO CONSTRUCTION.

ITEM #47 POT STORAGE SHELVING
Manufacturer: Quantum
Model: 2148P

a. Model 2148P Wire Shelf, 48"W x 21"D, 600 - 800 lb. capacity, green epoxy antimicrobial finish, NSF
b. Model P74P Post with Leveling Legs, 74"H, numbered grooves in 1" increments, includes (1) W-PLI & (1) W-PLB, green epoxy antimicrobial finish, NSF
c. Model WR-00H Casters, set of (4) 5" swivel (2 with brakes), thermoplastic resin

ITEM #48 AIR CURTAIN
Manufacturer: Berner
Model: SHD07-1048A

a. Model SHD07-1048A Sanitation Certified Series High Performance Air Curtain, 48" long, unheated, (1) 3/4 hp motor, for doors up to 7-feet high, specify exterior, indoor or exterior mounting, cULus, UL EPH Classified, MADE IN USA
b. Model 9503SD025-PR-A Plunger/Roller Door Switch, NEMA 1, max. amp draw of
c. White powder coat exterior finish, standard
d. Model 66ADS000DMB Mounting Bracket, for plunger door switch used with manual swing doors (field mounted).

ITEM #49 SINK HEATER
Manufacturer: Hatco
Model: 3CS-9B

a. Model 3CS-9B Sink Heater, Electric, undersink design, electric operation, stainless steel front, for over 21" square sink area, (balanced), NSF, CE, cULus, Made in USA
b. 208V – 3Ph (balanced)

END OF SECTION 114000

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