PART 1 - GENERAL

011. RELATED DOCUMENTS
A. Drawings and general provisions of Contract, including General and Supplementary Conditions and other Division-1 Specification sections, apply to work of this Section.

021. DESCRIPTION OF WORK
A. Extent of food service equipment work indicated on drawings and by provisions of this Section, including schedules and equipment lists associated with either drawings or this Section.
   1. Refer to ‘Kitchen Equipment Schedule’ on drawings for a description of equipment designated as "Building Contract", and "Kitchen Equipment Contract".
   2. The scope of this bid package to include all equipment noted herein and on contract documents as ‘Kitchen Equipment Contract’.
   3. Items noted herein and on contract drawings as ‘Building Contract’ are being furnished under a previously bid separate contract and shall not be included in this bid proposal.

B. Refer to Division-15 sections for required drain traps, steam traps, atmospheric vents, valves, pipes and pipe fittings, ductwork, and other materials necessary to complete mechanical hookup of food service equipment; not work of this Section.
   1. As part of the scope of this work, the contractor shall provide all necessary and required filters, fixtures and accessories as required for specified equipment to operate properly and to meet all applicable codes and ordinances.

C. Refer to Division-16 sections for wiring, disconnects, and other materials necessary to complete electrical hookup of food service equipment; not work of this Section.
   1. Electrical work shall comply with requirements of Division-16.
   2. The contractor is advised that the electrical characteristics of each item of equipment have been intentionally omitted from this section. For the electrical characteristics of each item of equipment the contractor shall refer to the electrical drawings.
   3. Kitchen equipment supplier shall be responsible for providing equipment compatible with the electrical service provided.

031. WORK INCLUDED
A. Installation and connection of equipment listed as "Kitchen Equipment Contract:
   1. Where kitchen equipment furnished by contractor the complete installation of equipment, as defined in this section, part of the contractor's contract.
   2. Contractor shall furnish, complete all food service equipment, labor, materials, tools and equipment necessary for the complete installation of kitchen equipment and refrigeration in a first-class manner, including all work incidental thereto in accordance with the drawings and these specifications.
3. The term "Complete Installation" shall mean the delivery of the kitchen equipment and refrigeration, with transportation and trucking charges prepaid to the building site, uncrated, assembled, set in place, leveled, calibrated, and connected to utilities, operational, checked out, clean and permitted.

041. QUALITY ASSURANCE

A. Food Service Equipment Supplier/Vendor shall have a permanent, fully staffed and equipped office within 100 miles of the project site. Such office shall have been in existence for a minimum of 5 years prior to bid.

B. Installer's Qualifications: Firm with min. 3 years of successful installation experience on projects with food service equipment similar to that required for Project.

C. Fabricator's Qualifications:
   1. Where indicated units require custom fabrication, provide units fabricated by shop skilled and with min. 5 years of experience in similar work.
   2. Fabricate all custom equipment items at same shop.
   3. Where units cannot be fully shop-fabricated, complete fabrication work at Project site.

D. Manufacturer's Qualifications: Firms regularly engaged in manufacture of food service equipment of types, capacities, and sizes required, whose products in satisfactory use in similar service for min. 5 years.

E. Codes and Standards:
   1. NSF Standards:
      a. Comply with applicable National Sanitation Foundation standards and recommended criteria.
      b. Provide each principal manufactured or fabricated item of food service equipment with NSF "Seal of Approval".
   2. UL Labels:
      a. Where available, provide UL labels on prime electrical components of food service equipment.
      b. Provide UL "recognized marking" on other items with electrical components, signifying listing by UL, where available.
   3. ANSI Standards: Comply with applicable ANSI standards for electric powered and gas-burning appliances, for piping to compressed gas cylinders, and for plumbing fittings including vacuum breakers and air gaps to prevent siphonage in water piping.
   4. NFPA Codes: Install food service equipment in accordance with following National Fire Protection Codes (NFPA) Codes:
      b. NFPA 70 - National Electrical Code.
      c. NFPA No. 96 - "Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment".
5. ASME Boiler Code: Construct steam generating and closed steam heated equipment to comply with American Society of Mechanical Engineers (ASME) Boiler and Pressure Vessel Code; Section IV for units not exceeding 15 psig or 250°F (121°C), or Section I for higher pressure/temperature units.

6. Health Code: Install food service equipment in accordance with local health department applicable requirements.

F. Permits: Contractor to provide, and pay costs for all required permits for installation and operation of pressure vessels and boilers.

051. CERTIFICATIONS

A. Certificate of Compliance: Submit, as part of Shop Drawings, certification from manufacturer of product or materials furnished herein, stating that product(s) and / or material(s) being furnished comply with technical provisions contained herein.

1. Any and all deviations from technical provisions of specifications shall be specifically noted.

061. SUBMITTALS

A. Product Data: Submit manufacturer's technical product data and installation instructions for each item; include roughing-in dimensions, service connection requirements, performances, power and fuel requirements, water and drainage requirements and other similar information.

B. Shop Drawings:

1. Submit dimensioned roughing-in drawings, at min. scale 1/4" = 1'-0", showing mechanical and electrical requirements.

2. Submit dimensioned fabrication drawings for custom fabricated equipment including plans, elevations, and sections, at min. scale 3/4" = 1'-0", showing materials and gages used.

C. Maintenance Manuals:

1. Submit maintenance data and parts list for each item of food service equipment.

2. Include this data, product data, shop drawings, and wiring diagrams in maintenance manual; in accordance with requirements of Division 1.

3. Provide instructional video tapes for Owner's permanent library describing operation and maintenance procedures suggested for equipment where tapes are specified.

D. Equipment and Cost List:

1. Within thirty (30) days of the award of contract the contractor shall submit to the architect a complete list of equipment containing make and model numbers of each items of equipment to be furnished. List to include cost for each individual item of equipment.

071. DELIVERY, STORAGE, AND HANDLING

A. Deliver food service equipment in factory-fabricated containers designed to protect equipment and finish until final installation.
1. Make arrangements to receive equipment at project site, or to hold in warehouse until delivery made to job site.

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

C. Handle food service equipment carefully to avoid damage to components, enclosures, and finish.
   1. Do not install damaged food service equipment; replace and return damaged components to equipment manufacturer.

081. PROJECT CONDITIONS

A. Take field measurements to assure accurate fit of fabricated equipment.

B. Check electrical characteristics, and water, steam, and gas pressure.
   1. Provide pressure regulating valves where required for proper operation of equipment.

C. Electrical Requirements: Provide motors and heating elements with electrical characteristics indicated on electrical drawings.

091. SPECIAL PROJECT WARRANTY

A. General Warranty: Provide written warranty signed by Food Service Equipment Supplier/Installer and Contractor, agreeing to replace/repair, if notified within one year after date of Final Acceptance, any equipment found inadequate due to defective materials, workmanship or installation, at no cost to Owner.

   1. Provide written warranty, signed by manufacturer, agreeing to replace or repair, within warranty period, compressors with inadequate and defective materials and workmanship, including leakage, breakage, improper assembly, or failure to perform as required; provided manufacturer's instructions for handling, installing, protecting, and maintaining units adhered to during warranty period.

   2. Replacement limited to component replacement only, and not labor for removal and reinstallation.

   3. Warranty Period: 5 years from date of Final Acceptance.

B. Single Point Warranty Servicing: As part of warranty, food service equipment supplier shall provide a 'single point' contact for warranty claims.

0101. INSTRUCTION AND TRAINING

A. As part of project closeout, and prior to requesting final inspection, food service contractor, in the presence of the owner's personnel, conduct an 8 hour training session covering the proper start-up, operation, cleaning and maintenance of equipment furnished under this section. Upon the conclusion of the training the contractor shall submit, to the Architect, a written statement indicating the following:
   1. List of individuals participating in training.
3. Signed statement, by participants, that participants fully understand the operation of the equipment.

B. Training session shall be video taped for use by owner for additional employee training.

PART 2 - PRODUCTS

012. GENERAL:
A. As part of the scope of this work, the contractor shall provide all necessary and required filters, fixtures and accessories as required for specified equipment to operate properly and to meet all applicable codes and ordinances.

022. MATERIALS
A. Stainless Steel: AISI Type 304.
   1. Provide non-magnetic sheets, free of buckles, waves, and surface imperfections.
   2. Provide No. 4 polished finish for any surfaces exposed.
   3. Provide self-adhesive protective paper covering on polished surfaces of stainless steel sheet work, and retain/maintain until time of final testing, cleaning, start-up, and Final Acceptance.

B. Galvanized Steel Sheet: ASTM A 526, except ASTM A 527 for extensive forming; ASTM A 525, G90 zinc coating, chemical treatment.

C. Steel Sheet: ASTM A 569 hot-rolled carbon steel.

D. Stainless Steel Tube: ASTM A 554, Type 304 with No. 4 polished finish.

E. Aluminum: ASTM B 209 sheet and plate, ASTM B 221 extrusions, 0.40-mill clear anodized finish where exposed, unless otherwise indicated.

F. White Metal:
   1. Corrosion-resistant metal containing min. 21% nickel.
   2. Make casting free from pit marks, runs, checks, burrs, and other imperfections; rough grind, polish and buff to bright luster.
   3. In lieu of white metal castings, 18-8 stainless steel die-cast or stamped may be used.

G. Sound Deadening:
   1. Heavy-bodied resinous coating, filled with granulated cork or other resilient material, compounded for permanent, non-flaking adhesion to metal in 1/8" thick coating.
   2. Apply coating of sound deadening material to underside of tops, drainboards, dishtables, and sinks.

H. Sealants:
   1. ASTM C 920; Type S Grade NS, Class 25, Use NT.
2. Provide sealant that when fully cured and washed meets requirements of Food and Drug Administration Regulation 21 CFR 177.2600 for use in areas where in contact with food.

I. Color: Selected by Architect from manufacturer's standard colors.

J. Backer Rod: Closed-cell polyethylene rod stock, larger than joint width.

K. Gaskets: Solid or hollow (not cellular) neoprene or PVC; light gray, min. 40 Shore A hardness, self-adhesive or prepared for either adhesive application or mechanical anchorage.

032. FABRICATED PRODUCTS

A. Manufacturers: Subject to compliance with requirements, provide fabrication by one of following:
   1. Atlanta Custom Fabricators
   2. Delfield/Alco, div. of Alco Foodservice Co.
   3. Low-Temp Industries, Inc.
   4. Southern Equipment Fabricators

B. Refrigeration Hardware: Heavy-duty die-cast zinc, chrome-plated and polished.
   1. Hinges: Edge mounted, self-closing type.
   2. Latches: Edge mounted, arranged for locking device.
   3. Manufacturer: Subject to compliance with requirements, provide refrigerator hardware of one of following:
      a. Grant Mfg. Co.
      b. Kason Hardware Co.

C. Handles and Pulls:
   1. Provide stainless steel handles with No. 4 finish, or die-cast zinc with polished chrome-plated finish.
   2. Provide die-stamped stainless steel pulls, recessed rectangular type, with beveled edge frame.
   3. Manufacturer: Subject to compliance with requirements, provide handles and pulls of one of following:
      a. Grant Mfg. Co.
      b. Kason Hardware Co.

D. Door Slides:
   1. Provide stainless steel or galvanized steel door slides with min. load capacity of 100 lbs. per pair, and with positive door stop.
   2. Provide ball bearing rollers.
   3. Manufacturer: Subject to compliance with requirements, provide door slides of one of following:
a. Grant Mfg. Co.
b. Kason Hardware Co.

E. Hinges:
1. Provide stainless steel hinges, continuous type or butt type as indicated.
2. Manufacturer: Subject to compliance with requirements, provide hinges of one of following:
   a. Grant Mfg. Co.
   b. Kason Hardware Co.

F. Sliding Door Hardware:
1. Provide extruded aluminum door track.
2. Provide galvanized steel door sheave with nylon surface and ball bearing inner races.
3. Provide stainless steel bottom guide pins, spring loaded.
4. Manufacturer: Subject to compliance with requirements, provide hinges of one of following:
   a. Grant Mfg. Co.
   b. Kason Hardware Co.

G. Adjustable Shelf Supports:
1. Provide stainless steel shelf supports, snap-in type, and stainless steel brackets with countersunk mounting holes.
2. Manufacturer: Subject to compliance with requirements, provide hinges of one of following:
   a. Grant Mfg. Co.
   b. Kason Hardware Co.

H. Catches: For hinged doors, provide permanent magnetic catch of sufficient strength to hold door shut.

I. Locks:
1. Manufacturer's standard brass 5-pin cabinet-type lock.
2. Provide two keys for each lock, keyed separately.

J. Faucets:
1. Cast bronze body with nickel or triple chrome plated.
2. Provide 12" swing spout faucets with 1/2" female flange for mounting on splash of multi-compartment sinks, one for two compartments, two for three and four compartments.
3. Provide deck mounted faucets where indicated.
4. Approved manufacturers subject to conformance with specified model:

Food Service Equipment
b. Chicago Brass Co.
c. T & S Brass and Bronze Works, inc.

K. Lever Drains:
1. Provide 2", heavy cast-bronze body, removable flat stainless steel strainer, twist handle waste outlet, and one-piece connected chrome-plated brass overflow.
2. Manufacturer: Subject to compliance with requirements, provide hinges of one of following:
   a. Chicago Brass Co.
   b. Franklin Machine Products.

L. Casters:
1. Provide min. 6" dia., unless noted, wheel casters, with 1-1/8" tread width, complying with NSF standards.
2. Provide sealed, self-lubricating bearings, cadmium-plated or bright zinc-plated steel disc wheels, and solid synthetic rubber tires.
3. Provide foot brakes on ALL casters per unit.

042. FABRICATION OF EQUIPMENT

A. Tops:
1. Fabricate of 14-ga. stainless steel, with exposed edges rolled on 1-1/2" diameter radius, and with corners bullnosed.
2. Where tops adjacent to walls or adjoining equipment, turn up 6" and back 1" on 45° angle unless otherwise indicated.

B. Backsplashes: Cove horizontal and vertical corners.

C. Dishtables and Drainboards:
1. Fabricate of 14-ga. stainless steel with exposed edges formed into 1-1/2" x 190° rolled rim approximately 3" high.
2. Provide built-in pitch of 1/2" min.
3. Provide 8" high backsplashes with 2" return on 45° angle or 1-1/2" dia. rolled rim, as indicated.
4. Construct front rim and backsplash on drainboards with continuous level plane with sink it adjoins.
5. Support drainboards up to 36" in length by 1" dia. stainless steel tube welded to underside of drainboard and leg gusset.
6. Support drainboards 36" and longer with legs; space legs maximum 48" on center.
7. Cove horizontal and vertical corners with min. 3/4" radius.

D. Framing:
1. Mount tops on 1-1/2" x 1-1/2" x 1/8" galvanized angle iron, or 4" wide x 12-ga galvanized channels.
2. Mount dishtables and drainboards on 4" wide x 14-ga stainless steel channels.
3. Run framework around entire perimeter of unit, and cross brace on 30" centers.
4. For dishtables and drainboards, run framing from front to back at each leg location, and run additional channel lengthwise, located at center of table width and welded with 1/4" studs welded at approximately 12" o.c.

5. Provide each stud with suitable chrome-plated lock washers and cap nuts, and make stud lengths such that cap nuts made up tight bringing top down snugly to framing.

E. Legs and Cross Rails:
1. Construct legs of 1-5/8" OD x 16-ga. stainless steel tubing, with fully enclosed stainless steel bullet shaped adjustable foot with min. adjustment of 1" up or down without any threads showing.
2. Fasten legs to 4" high stainless steel gusset with top completely sealed by means of stainless steel plate.
3. Weld gusset continuously to bottom of unit framing.

F. Drawers:
1. Lift-out type drawer body, one-piece 20" x 20" x 5" die stamped of 20-ga. stainless steel, with inside radiused corners.
2. Construct front of double pan stainless steel, 16-ga. exterior and 20-ga. interior.
3. Provide lock for each drawer.
4. Fasten drawer suspension guides to 18-ga. stainless steel housing suspended from angle framing under fixed top.

G. Cabinet Bodies:
1. Construct of 20-ga. stainless steel, with end panels formed with round corners for free standing units, and square corners for fixtures which adjoin walls or other fixtures.
2. Provide 90° retentions on end panels at front and rear, turned in toward body of cabinet and welded for reinforcement.
3. For cabinets with open shelving, provide double wall inner panels.
4. Weld ends to horizontal angle or channel members to form integral cabinet base.
5. Provide backs of same material as ends, with vertical edges turned into match edges of ends.
6. Weld making flush joint.

H. Inserts:
1. Where cold pans and other inserts installed in cabinet bases, provide apron full depth of insert and of same material as bodies with reinforced openings as required.
2. Form in openings on all sides.

I. Sliding Doors:
1. Construct of 20-ga. stainless steel with edges formed into channel extending around all sides, forming doors 7/8" thick.
2. Insert sound deadening material, and enclose with stainless steel back panel with welded corner joints.
3. Mount doors on sliding door hardware.
4. Construct doors to be removable for cleaning purposes, and provide with stops.
5. Provide on each door, recessed stainless steel pulls, and locks.

J. Hinged Doors:
1. Construct same as sliding doors.
2. Mount on stainless steel continuous type hinges, fitted with stainless steel pulls, magnetic catches, and locks.
3. Construct so that door face flush with cabinet body.

1. Bottom Shelves: Extend forward and turn down at front flush with front facing of cabinet.
2. Fixed Intermediate Shelves: Weld to front stiles and to 14-ga. stainless steel brackets so shelf is 1" away from back and ends of cabinet.
3. Adjustable Shelves: Channel on all 4 sides, weld corners, and mount on removable stainless steel standards.
4. Open Base Shelving:
   a. Construct with edges rolled down on open sides, and 2" turn up with 3/4" radius on rear and ends where adjacent to walls and other equipment.
   b. Neatly notch corners and weld to legs.
   c. Reinforce shelving longitudinally with 14-ga. formed channel welded to underside.
   d. Construct removable shelves as above, but fit over cross rails.
   e. Do not exceed shelving sections of 30" long; where one section abuts another, turn down edges 1".

5. Wall Shelves:
   a. Construct with 1-1/2" roll on front and exposed ends, and with 2" turn up on back and ends where adjacent to walls or other fixtures.
   b. Weld all corners.
   c. Construct wall brackets of 14-ga. stainless steel with 1-1/2" flange at wall and completely welded to underside of shelf.
   d. Fasten each bracket to wall with min. of two, 1/2" bolts anchored to wall.
   e. Fasten shelf to wall bracket by means of studs welded to shelf, and secure with lock washer and chrome-plated cap nuts.
   f. Install so that shelf sets 1-1/2" away from wall.

6. Overshelves:
   a. Set shelves mounted over equipment not adjacent to walls on 1" x 14-ga. stainless steel tubular standards fitted with stainless steel base flanges.
   b. Completely weld top of tubular standard to 14-ga. stainless support channels, run channels full width of overshel.
   c. Run 1/2" steel tension rods through counter tops and reinforcing angle framing, secure with nuts and lock washers to assure stable sway-free structure.
   d. Where shelves mounted over drainboards or dishtables, mount on upturned rolled edges omitting flanges, and scribe lower end of tube to match contour of roll.
L. Sinks (Pre-Rinse, Pot Wash, Meat and Vegetable Preparation):
1. Fabricate from 14-ga stainless steel with interior corners rounded to 1" radius, both horizontally and vertically, forming cove in bottom.
2. Construct with butt edge joints, welded and ground smooth so no evidence of welding appears.
3. Provide 8" high backsplashes with 2" return on 45° angle or 1-1/2" dia. rolled rim, as indicated.
4. Divide multiple compartment sinks with double wall 14-ga stainless steel partitions rounded to 1/2" radius on top and having corners rounded same as other corners in sinks, continuously welded in place with welds ground smooth and polished.
5. Provide back, bottom, and front of one continuous piece with no overlapping joints or open spaces between compartments.
6. Pitch bottom of each compartment, and crease to die-stamped recess to receive lever type drain, without use of solder, rivets, or welding.
7. Furnish each compartment with one each lever operated waste tail piece.
8. Finish front and exposed ends of sink with 1-1/2" 190° rolled edge.
9. Finish back and ends adjacent to walls or other fixtures with splashback.
10. Punch back splashback to receive wall-mounted faucets; Holes to be 8" on center.
   a. Punch two holes (one set) for one and two compartment sinks.
   b. Punch four holes (two sets) for three and four compartment sinks.
11. For sinks in worktops, construct as above but omit roll edges and splashbacks; fabricate bowls flush with work surface.

M. Cold Pans:
1. Fabricate from 14-ga. stainless steel lining and 20-ga. stainless steel casing.
2. Cove interior horizontal and vertical corners.
3. Insulate sides, end and bottoms, with material thermally equal to 2" of fiberglass insulation.
4. Sweat 1/2" dia. copper cooling coils to underside of cold pan, and seal in thermoplastic material.
5. Turn down counter top 1" into pan.
6. Install completely concealed 1" wide plastic breaker strip.
7. Install 1" chrome plated drain with plug.
8. Provide 1/2" high false bottom of 14-ga perforated stainless steel in removable sections.

052. REFRIGERATION EQUIPMENT

A. General: Provide refrigeration condensing units of size and capacities indicated, consisting of compressors, condensers, receivers, motors, mounting bases, vibration isolators, refrigeration components, safety devices, electrical controls, refrigerant and protective controls; all factory assembled and tested.

B. Refrigerant:
1. Precharge units with refrigerant.
2. Provide quick-connect type piping connections to receive piping from evaporator coils.

C. Outdoor Mounting: Provide weather-tight housing and low ambient controls for units mounted outdoors.

D. Refrigerant Piping:
1. Type ACR copper tubing, hard temper, with wrought fittings and silver solder joints.
2. Insulate suction lines with 1/2" thick pre-molded foamed plastic insulation.

E. Electrical Wiring: Provide required wiring between electrical rough-in and refrigeration units for proper operation.

F. Plumbing Piping: Provide required water and drain piping between plumbing rough-in and refrigeration units for proper operation.

G. Refrigeration Specialties:
1. Provide as indicated refrigerant dryer, liquid line solenoid valve, suction line filter, and expansion valve.
2. Provide pump down control circuits consisting of thermostat and solenoid valve.
3. Maintain box temperature from thermostat and liquid line solenoid valve, control compressor from suction pressure.

H. Condensate Drain Lines:
1. Type ACR copper tubing, hard temper, with wrought fittings and silver solder joints.

PART 3 - EXECUTION

013. INSPECTION

A. Rough-In Work: Installer examine roughed-in mechanical and electrical services, and installation of floors, walls, columns and ceilings, and other conditions under which food service work installed; verify dimensions of services and substrates before fabricating work.
1. Notify Contractor of unsatisfactory locations and dimensions of other work, and of unsatisfactory conditions for proper installation of food service equipment.
2. Do not proceed with fabrication and installation until unsatisfactory dimensions and conditions corrected in manner satisfactory to Installer.

023. INSTALLATION

A. General: Set each item of non-mobile and non-portable equipment securely in place, level and adjust to correct height.
1. Anchor to supporting substrate where indicated and where required for sustained operation and use without shifting or dislocation.
2. Conceal anchorages where possible.
3. Adjust counter tops and other work surfaces to level tolerance of 1/16" max. offset, and max. variation from level or indicated slope of 1/16" per ft.
B. Where indicated, or required for safety of equipment operator, anchor equipment to floor or wall.
1. Where equipment indicated anchored to floor, provide legs with adjustable flanged foot.
2. Install 2 anchors on each foot.

C. Field Joints:
1. Complete field-assembly joints in work (joints which cannot be completed in shop) by welding, bolting-and-gasketing, or similar methods indicated.
2. Grind welds smooth and restore finish.
3. Set or trim gaskets flush, except for "T" gaskets as indicated.

D. Enclosed Spaces: Treat spaces inaccessible after equipment installation, by covering horizontal surfaces with powdered borax at rate of 4-oz. per sq. ft.

E. Closure Plates and Strips: Install where required, with joints coordinated with units of equipment.

F. Cut-Outs: Provide cut-outs in food service equipment where required to run plumbing, electric, gas, or steam lines through equipment items for final connections.

G. Sealants and Gaskets:
1. Install all around each unit to make joints airtight, watertight, vermin-proof, and sanitary for cleaning purposes.
2. In general, make sealed joints min. 1/8" wide, and stuff backer rod to shape sealant bead properly, at 1/4" depth.
3. Shape exposed surfaces of sealant slightly concave, with edges flush with faces of materials at joint.
4. At internal-corner joints, apply sealant or gaskets to form sanitary cove, min. 3/8" radius.
5. Provide sealant-filled or gasketed joints up to 3/4" joint width; metal closure strips for wider joints, with sealant application each side of strips.
6. Anchor gaskets mechanically or with adhesives to prevent displacement.

H. Piping:
1. Install necessary piping from relief valves on kettles and steamers to exhaust in manner to avoid steam coming in contact with operating personnel, and in accordance with applicable codes.
2. Install required piping from indirect drain connections to floor drains.

I. Filters, Fixtures and Accessories:
1. As part of the scope of this work, the contractor shall provide all necessary and required filters, fixtures and accessories as required for specified equipment to operate properly and to meet all applicable codes and ordinances.

033. FIELD QUALITY CONTROLS
A. Testing: Delay start-up of food service equipment until service lines tested, balanced, and adjusted for pressure, voltage, and similar considerations; and until water and steam lines cleaned and treated for sanitation.

1. Before testing, lubricate each equipment item in accordance with manufacturer's recommendations.

2. Test each item of operational equipment to demonstrate that it is operating properly, and that controls and safety devices are functioning.

3. Repair or replace equipment found defective in operation, including units below capacity or operating with excessive noise or vibration.

043. CLEANING

A. After completion of installation, and completion of other major work in food service areas, remove protective coverings, if any, and clean food service equipment, internally and externally.

1. Restore exposed and semi-exposed finishes to remove abrasions and other damages; polish exposed-metal surfaces and touch-up painted surfaces.

2. Replace work not successfully restored.

B. Prior to date of Final Acceptance on food service equipment work, buff exposed stainless steel finishes lightly, using power buffer and polishing rouge or grit of No. 400 or finer.

C. Final Cleaning: After testing and start-up, and before time of Final Acceptance, clean and sanitize food service equipment, and leave in condition ready for use in food service.

053. CLOSEOUT PROCEDURES

A. Provide services of Installers technical representative, and manufacturer's technical representative where required, to instruct Owner's personnel in operation and maintenance of food service equipment.

B. Schedule training with Owner, provide at least 7-day notice to Contractor and Architect/Engineer of training date.

C. Provide instructional video tapes for Owner's permanent library describing operation and maintenance of each piece of equipment where specified.

063. SCHEDULE OF FOOD SERVICE EQUIPMENT

A Serving Line: All units by same manufacturer except as otherwise noted and conform to Georgia Department of Health requirements


01A1.1 Silver/napkin dispenser:

a. 24" wide x 18" deep, custom 16 gage stainless steel fabrication in accordance with attached sketch with the following options and modifications:

1) Silverware and napkin pan housing.
2) Furnish with 12 silverware cutouts and space for 4 napkin dispensers.
b. Approved manufacturers subject to conformance with specified model:
   1) Atlanta Custom Fabricators
   2) Delfield
   3) Colorpoint

01A2. Hot-Cold Combination Table: Kitchen Equipment Contract
01A2.1 Low Temp Industries "Colorpoint" Model CPT-73-RA-MOD:
   a. Unit Description:
      1) Combination hot cold unit with three (3) hot and two (2) cold wells
      2) Dry/moist electric hot food wells to be bottom mounted and have a 12" x 20" die stamped opening with 1/4" raised beaded edge. All food wells shall be centered on top width. Each hot food well shall be provided with a 1000 watt heating element wired to a double pole thermostat for temperature control. All wells shall be wired to a circuit breaker mounted in the control panel for current overload protection. Control panel cover to be hinged for service access.
      3) Refrigerated Cold Pan: Shall be 18 gage stainless steel and 6" deep. The welded refrigerant pan shall have a continuous refrigerant coil bonded to the underside and concealed in mastic. Pan to be fully insulated with urethane foam. A full perimeter formica break strip shall separate the top from the cold pan. The cold pan to have a 1" open brass drain with extension to shut-off valve below base.
   b. Furnish with following options
      1) Open under storage.
      2) Line up locks.
      3) Extend top of counter at front so that edge of counter extends no less than 1" over tray slide.
      4) Stainless Steel Cutting Board: Code D
      5) Sloped Front Food Protector: Code M
      6) Fluorescent Light for food protector; Code O
      7) Heat Lamp at Pizza Serving Line; Code S
      8) Hot Food Drain; Code Z
      9) Heavy duty adjustable casters, 5” diameter, polyurethane wheel. All four casters to be supplied with brakes.
      10) Counter height to be 34” AFF.
   c. Plumbing: Extend equipment drain to floor drain/hub drain using hard copper pipe of size to match equipment drain. Turn drain pipe down to within 1"of drain. Secure pipe to bottom of unit using clamps spaced at no more than 32" on center.
   d. Electrical: Provide opening in rear of unit for connection of power cord to wall mounted power outlet.
   e. Additional approved manufacturers subject to conformance with specified model:
      1) Delfield/Alco, div. of Alco Foodservice Co.
      2) Mod-U Serve

01A3. Flat Counter Unit Kitchen Equipment Contract

217-07 11400 - 15 Food Service Equipment
01A3.1  Solid Top Counter for Ice and Tea Dispenser; Color Point Model 50-BT-MOD; Top to be 14 gauge stainless steel with 2” turn down on four sides. Construction as called for in general specifications.

a. All equipment to be built in accordance with Underwriters Laboratories, Incorporated and the National Sanitation Foundation, Incorporated standards and shall bear the Underwriters Laboratories, Incorporated listing label for safety and the Underwriters Laboratories, Incorporated classification label for sanitation.

b. Provide with following accessories:
1) Open under storage.
2) Line up locks.
3) Extend top of counter at front so that edge of counter extends no less than 1” over tray slide.
4) Stainless steel undershelf.
5) Heavy duty adjustable casters, 5” diameter, polyurethane wheel. All casters to be supplied with brakes.
6) Height to be standard 34” AFF
7) Two (2) each 2” Knock outs in top for cords. Supply with rubber grommets
8) Dispenser drain with copper piping to floor drain

c. Additional approved manufacturers subject to conformance with specified model:
1) Delfield/Alco, div. of Alco Foodservice Co.
2) Mod-U Serve

01A3.2  Solid Top Counter; Color Point Model 60-ST-MOD; Top to be 14 gauge stainless steel with 2” turn down on four sides. Construction as called for in general specifications.

a. All equipment to be built in accordance with Underwriters Laboratories, Incorporated and the National Sanitation Foundation, Incorporated standards and shall bear the Underwriters Laboratories, Incorporated listing label for safety and the Underwriters Laboratories, Incorporated classification label for sanitation.

b. Provide with following accessories:
1) Open under storage.
2) Line up locks.
3) Extend top of counter at front so that edge of counter extends no less than 1” over tray slide.
4) Stainless steel undershelf.
5) Heavy duty adjustable casters, 5” diameter, polyurethane wheel. All casters to be supplied with brakes.
6) Counter height to be standard 34” AFF

c. Additional approved manufacturers subject to conformance with specified model:
1) Delfield/Alco, div. of Alco Foodservice Co.
2) Mod-U Serve
01A3.3  Solid Top Counter; Color Point Model 74-ST-MOD; Top to be 14 gauge stainless steel with 2” turn down on four sides. Construction as called for in general specifications.

a.  All equipment to be built in accordance with Underwriters Laboratories, Incorporated and the National Sanitation Foundation, Incorporated standards and shall bear the Underwriters Laboratories, Incorporated listing label for safety and the Underwriters Laboratories, Incorporated classification label for sanitation.

b.  Provide with following accessories:

   1)  Open under storage.
   2)  Line up locks.
   3)  Extend top of counter at front so that edge of counter extends no less than 1” over tray slide.
   4)  Stainless steel undershelf.
   5)  Heavy duty adjustable casters, 5” diameter, polyurethane wheel. All casters to be supplied with brakes.
   6)  Counter height to be standard 34” AFF

c.  Additional approved manufacturers subject to conformance with specified model:

   1)  Delfield/Alco, div. of Alco Foodservice Co.
   2)  Mod-U Serve

01A3.4  Solid Top Counter; Color Point Model 96-ST-MOD; Top to be 14 gauge stainless steel with 2” turn down on four sides. Construction as called for in general specifications.

a.  All equipment to be built in accordance with Underwriters Laboratories, Incorporated and the National Sanitation Foundation, Incorporated standards and shall bear the Underwriters Laboratories, Incorporated listing label for safety and the Underwriters Laboratories, Incorporated classification label for sanitation.

b.  Provide with following accessories:

   1)  Open under storage.
   2)  Line up locks.
   3)  Extend top of counter at front so that edge of counter extends no less than 1” over tray slide.
   4)  Stainless Steel Cutting Board: Code D
   5)  Stainless steel undershelf.
   6)  Two tiered display sloped front; Code I
   7)  Heat Lamp at Pizza Serving Line; Code S
   8)  Heavy duty adjustable casters, 5” diameter, polyurethane wheel. All casters to be supplied with brakes.
   9)  Counter height to be standard 34” AFF

c.  Additional approved manufacturers subject to conformance with specified model:

   1)  Delfield/Alco, div. of Alco Foodservice Co.
   2)  Mod-U Serve

01A4.  Milk Dispenser  
01A4.1  Not Used

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Food Service Equipment
01A5. Cashier's Stand  
01A5.1 Color Point Model Number 36-CSE-MOD; sized as shown on drawing.  
a. Provide with following accessories: 
1) Quadruplex Convenience Outlet.  
2) Locking Cashier's Drawer  
3) 5" Casters; All with locks  
4) Solid Stainless Steel under shelf to hold CPU.  
5) 2" Knock outs in top for cords. Supply with rubber grommets  
b. Additional approved manufacturers subject to conformance with specified model:  
1) Delfield/Alco, div. of Alco Foodservice Co.  
2) Mod-U Serve  

01A5.2 Color Point Model Number 36-CSE-MOD; sized as shown on drawing.  
a. Provide with following accessories: 
1) Quadruplex Convenience Outlet.  
2) Locking Cashier's Drawer  
3) 5" Casters; All with locks  
4) Solid Stainless Steel under shelf to hold CPU.  
5) 2" Knock outs in top for cords. Supply with rubber grommets  
6) Stainless steel tray slide (north side only)  
b. Additional approved manufacturers subject to conformance with specified model:  
1) Delfield/Alco, div. of Alco Foodservice Co.  
2) Mod-U Serve  

01A6. Merchandising Cabinet  
01A6.1 Mod-U-Serve drop-in glass door merchandiser DDR-500. Merchandiser to be shipped to counter manufacturer to ensure proper integration into counter.  
a. Provide with following accessories: 
1) Sliding glass doors.  
2) Fluorescent lighting  
3) Self closing door locks  
4) 5" diameter casters, all with locks  
b. Additional approved manufacturers subject to conformance with specified model:  
1) Colorpoint  
2) Delfield Co.  

01A7. Cup Dispenser  
01A7.1 Sanjamar C2903 Cup Dispenser:  
a. Unit to be 22"h x 8"w x 23" deep nominal/  
b. Three high cup dispenser with metal finish trim rings.
01A8. Tray Slide: Kitchen Equipment Contract
01A8.1 Low-Temp Industries Model Code A.
a. 12" wide x length indicated.
b. 14-ga. stainless steel with 3 inverted "V" grooves.
1) Turn down 90° edges 1-1/2".
2) Fabricate 90° returns at ends of runs where indicated, without inverted "V" grooves.
3) Weld, grind and polish all corners and splices.
c. Eight (8) Silver Wells: Code LL; Mount in tray slide
d. Additional approved manufacturers subject to conformance with specified model.
1) Ace Fabricators, Inc.
2) Delfield Co.

01A9. Ice and Water Dispensers/Maker: Kitchen Equipment Contract
01A9.1 Ice-O-Matic Model IOD 150 Ice and Water Dispensers with self-contained, air-cooled condenser, GEM956A Ice production attachment.
a. Ice machine shall be capable of producing 1,080 pounds of soft chewable ice crystals per day based on 70 degree ambient air temperature and 50 degree incoming water temperature.
b. Unit to be constructed of stainless steel, inside and out.
c. Unit shall be manufactured with Pure Ice anti-microbial protection incorporated into the ice manufacturing components to prevent bacteria and slime fungus growth for the life of the ice machine.
d. Unit shall have stainless steel evaporator and auger, industrial-grade roller bearing and heavy duty gear box.
e. Cube Type: Pearl.
f. Warranty: Furnish with the following warranties:
   1) Three year parts and labor on all components.
   2) Five year on compressor
   3) Seven years on cube evaporator.
g. Accessories: Furnish unit with following accessories/options:
   1) Water glass kit
   2) Necessary adaptors.
   3) Water filters
h. Approvals: NSF12
i. 6" adjustable legs.
j. Additional approved manufacturers subject to conformance with specified model.
   1) Hoshizaki America, Inc.
   2) Manitowoc
   3) Scotsman

B Refrigeration/Freezing/Heating: Five (5) year warranty required on refrigeration compressors.

01B1. One Compartment Refrigerator
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01B1.1 Not Used.

01B2. One Compartment Pass-thru Refrigerator

01B2.1 Victory Model RA-1D-S7-PT with following options.

a. One (1) compartment.
b. One (1) full height solid door, with heavy duty cylinder locks; Serving Room Side.
c. One (1) full height glass doors, with heavy duty cylinder locks; Kitchen Side.
d. Construction: All stainless steel.
e. Furnish with 13 universal bottom support pan slides; Type A/C Universal Cord and plug
f. Digital Thermometer

01B3. One Compartment Roll-In Hot Cabinet

01B3.1 Not Used

01B4. One Compartment Pass-thru Hot Cabinet

01B4.1 Victory Model HA-1D-7-PT - Pass-Thru Type.
a. One (1) compartment.
b. Four each half high doors with magnetic door latches and heavy duty cylinder locks.
c. Two (2) Half high solid doors, with magnetic door latches and heavy duty cylinder locks; Serving Room Side.
d. Two (2) half high glass doors, with magnetic door latches and heavy duty cylinder locks; Kitchen Side.
e. Construction: All stainless steel.
f. Separate Controls for food temperature and texture.
g. Humidity Control
h. High Speed fan.
i. Solid state temperature sensors and controls
j. Capacity: either 14 each 18" X 26" pans or 28 each 12" X 20" X 2-1/2" pans.
k. Universal bottom support Tray Slide (angles)
l. 6" high Stainless Steel Legs.
m. Digital Thermometer

n. Additional approved manufacturer subject to conformance with specified model.
1) Crescent Metal Products, Inc. "Cres-Cor"
2) Traulsen & Co., Inc.
3) The Delfield Co.

01B5. Not Used.

01B6. Not Used.

01B7. Proofing Cabinet Kitchen Equipment Contract
01B7.1 Winston Model HA4522.
   a. Half high glass doors with magnetic door latches and heavy duty cylinder locks.
   b. Separate Controls for food temperature and texture.
   c. Humidity Control
   d. High Speed fan.
   e. Solid state temperature sensors and controls
   f. Capacity: either 14 each 18" X 26" pans or 28 each 12" X 20" X 2-1/2" pans.
   g. Stainless Steel Universal bottom support Tray Slides (angles)
   h. Adjustable 5" casters, all with brakes.
   i. Approved manufacturer subject to conformance with specified model.
1) Crescent Metal Products, Inc. "Cres-Cor"
2) InterMetro Industries Corp.
3) Precision Metal Products, Inc.
4) Servolift Eastern Corp.

01B8. Ice Maker Kitchen Equipment Contract
01B8.1 Manitowoc Equipment Works Model SD-0503A (Air Cooled)
   a. Air-cooled condenser.
   b. Capacity: 540 lbs./day at 70°F air and 50°F water temperature.
   c. Storage Bin: One (1) each Model B-570.
   d. Approvals: NSF12
   e. 6" adjustable legs.
   f. Approved manufacturers subject to conformance with specified model.
   1) Hoshizaki America, Inc.
   2) Scotsman

01B8.2 Ice Maker Water Filter: Manitowoc Equipment Works Model AR-20000.

01B9. Walk-in Cooler/Freezer: Building Contract
01B9.1 Cooler/Freezer; Size as shown on drawings.
   a. Size of Unit: Size and shape indicated on drawings; unit size shall provide no less than 1" and more than 2" clearance between exterior face of unit and surrounding masonry walls.
   1) Unless noted otherwise the inside clear height of unit to be 8'-6" from top of floor panel to underside of roof panel.
b. Construction: Unit shall be designed and constructed to be completely self-supporting; reliance on interior beams or columns, or support from building structure not acceptable.

c. Interior:
   1) .040" natural embossed aluminum.
   2) 2 coats white baked enamel on ceiling for light reflection.

d. Exterior:
   1) Concealed: .040" natural embossed aluminum.
   2) Exposed: 20-ga. #304 stainless steel with #3 finish.

e. Floor:
   1) Min. 14 Gage treadbrite aluminum, set in recessed pad. Surface of unit floor to be level with adjacent Kitchen finishing flooring (surface of quarry tile).

f. Door: Unit to be fitted with standard doors of size indicated, swing type hinged (hinged as shown) entrance doors, flush mounted, in-fitting type with finish, thickness and construction the same as for panels and equipped with the following:
   1) Sizes: 34" x 78" clear opening.
   2) Adjust to accommodate recessed walk-in.
   3) Adjustable wiper sweeper gaskets.
   4) Built-in dial thermometer (read-out range: -40°F to +120°F) each door unit.
   5) Anti-condensate heaters around door perimeter, stainless steel buck strip for magnetic gasket, anti-condensate heater around perimeter of freezer jamb, and backup plates.
   6) Freezer door to have heated pressure relief vent.
   7) Cylinder lock and one exterior door closer.
   8) Positive action hydraulic door closer.
   9) Interior emergency release.
   10) Hinges: 3 each, 9" modified strap, cam-lift, self closing type with door lift-off capability.
   11) Furnish each door with FS-102, Thermo Curtain.
   12) Lower half of each door to have flush 36" high treadbrite aluminum diamond-tread kick plate on each side.

g. Insulation: Nominal 4" self-extinguishing 2-1/4 lb. density polyurethane foam, .12 "k" factor.
   1) Remain stable up to intermittent temperatures of 200°F.
   2) Only CFC-free foam insulation acceptable.

h. Panels: Tongue and groove mating edges with lever activated eccentric-on fasteners anchored to metal skins prior to insertion of foam.
   1) Cam fastener: Fan/metal type.
   2) Furnish common interior wall between cooler and freezer.
   3) Provide reinforcing as required to support ceiling mounted evaporators.
   4) Furnish freezer section with indoor pressure relief port.
i. **Trim:** Where exposed portions of cooler/freezer abut other materials (concrete block and gypsum board) furnish and install metal trim of type and size indicated:
   1) **Metal:** 1/8" extruded aluminum.
   2) **Shape and Size:** Angle of size required to cover gap, min. of 3" X 3".
   3) **Finish:** Clear anodized.

j. **Lighting:** Provide vapor proof fluorescent lights as indicated, constructed for low temperature applications, as necessary to provide min. of 20 footcandles of lighting throughout each section.
   1) **Cooler:** Provide one vapor proof light factory mounted on interior face of cooler above door. In addition to this light provide two (2) each 4'-0", dual bulb fluorescent light fixture.
   2) **Freezer:** Provide one vapor proof light factory mounted on interior face of cooler above door. In addition to this light provide five (5) each 4'-0", dual bulb fluorescent light fixture.
   3) Prewire with switch and pilot light outside each external door.

k. **Alarms:** Provide each unit with temperature sensor thermostat to give dry contact closure to the alarm system when temperature falls below a predetermined level.

l. **Refrigeration:** Provide refrigeration equipment of size indicated unless larger size required to maintain design temperatures indicated.
   1) **Cooler:** 1-1/2 HP air cooled semi-hermetic, Coplamatic compressor with matching BTU-HR Bohn coil; design system to provide constant temperature of 35°F.
   2) **Freezer:** 5 HP air cooled semi-hermetic, Coplamatic compressor with matching BTU/HR Bohn coil; design system to provide constant temperature of -10°F.
   3) **Evaporator Coil:** Provide low profile evaporator coil.
   4) **Refrigerant Media:** Freon 22 for cooler, freon 404 for freezer (freon 12 not acceptable).
   5) Remote refrigeration systems with control kits including expansion valve, sight glass and dehydrator with freezer, drain line heater, thermostatic control pump-down cylindoid timer, low ambient kit, and hinged unit exterior housing cover.
   6) **Insulation:** Insulation on refrigerant and suction piping to be a min. of 1" thick.
   7) Wire freezer evaporator coil through compressor.
   8) Equipment supplier to complete all necessary refrigeration hook-ups.
   9) Provide heater tape on condensate line in freezer and run line to exterior of walk-ins.

m. All components: NSF and UL approved.

n. **Wiring installed by Electrical Installer.**

o. **Provide instructional video tape on operation and maintenance.**

p. **Approved manufacturers subject to conformance with above specifications**
   1) Balley
   2) Hatford
3) Kolpack
4) Thermo Kool

C Dishwashing:

01C1. Soiled Dish Table
01C1.1 Soiled Dish Table: Size and shape shown on drawings. Building Contract-Rough In Only
a. Fabricate to construction described in Part 2 of this Section.
b. Pre-rinse Sink:
   1) Size: 20" X 20" X 5"
   2) Weld sink integrally with top, grind all welds smooth.
c. Provide removable scrap basket in sink.
d. T&S Model B-0133 with B-109-1 wall bracket and vacuum breaker and backflow preventor.

01C1.2 Soiled Dish Table: Size and shape shown on drawings. Building Contract
a. Fabricate to construction described in Part 2 of this Section.
b. Pre-rinse Sink:
   1) Size: 20" X 20" X 5"
   2) Weld sink integrally with top, grind all welds smooth.
c. Provide removable scrap basket in sink.
d. T&S Model B-0133 with B-109-1 wall bracket and vacuum breaker and backflow preventor.

01C2. Dishwasher & Utensil/Pan Washer
01C2.1 Dishwasher: Hobart Corp. Model CRS-66A Building Contract-Rough In Only
a. Operation in direction indicated
b. Pre-wire, 25 K.W. electric heat; single point connection.
c. Stainless steel conveyor.
d. Racks: Eight (8) PEG and four (4) COM 19-1/2" x 19-1/2" Hobart heavy-duty side and center indexing all plastic racks with two (2) silver washing baskets and two heavy duty bun pan racks.
e. Pre-wash bottom arm.
f. Common drain connection.
g. Furnish with limit switch to be installed on clean dish table C3.1.
h. Provide instructional video tape on operation and maintenance.

01C2.2 Utensil; Pan Washer: Hobart Corp. Model UW50 Building Contract
a. Single point electrical connection.
b. 20" x 20" peg or combination racks
c. Drain water tempering kit
d. Provide instructional video tape on operation and maintenance.

01C3. Clean Dish Table
01C3.1 Size and shape shown on drawings. Building Contract-Rough In Only
a. Fabricated to construction described in Part 2 of this Section.
b. Fabricate with slope to dishwasher; water to drain back to dishwasher.
c. Stainless steel undershelf; allow space for booster heater.
d. Brace top and legs as required to insure strong and stable counter.
e. 1-5/8" OD stainless steel legs and crossrails.
f. Install dishwasher limit switch.

01C3.2 Size and shape shown on drawings. Building Contract

a. Fabricated to construction described in Part 2 of this Section.
b. Fabricate with slope to dishwasher; water to drain back to dishwasher.
c. Stainless steel undershelf; allow space for booster heater.
d. Brace top and legs as required to insure strong and stable counter.
e. 1-5/8" OD stainless steel legs and crossrails.
f. Install dishwasher limit switch.

01C4. Booster Heater Building Contract-Rough In Only

01C4.1 Hatco Model C-54

a. Construct in accordance with requirements of ASME Boiler and Pressure Vessel Code.
b. Electrical Capacity: 54KW.
c. Provide temperature monitor gauge, temperature relief valves, pressure reducing valve, high limit protection, and pilot light with on/off switch.
d. Provide instructional video tape on operation and maintenance.
e. Approved manufacturers subject to conformance to specified model.
1) A.O. Smith.
2) Hobart Corp.
3) Lochinvar.

01C4.2 Hatco Model C-54 Building Contract

a. Construct in accordance with requirements of ASME Boiler and Pressure Vessel Code.
b. Electrical Capacity: 54KW.
c. Provide temperature monitor gauge, temperature relief valves, pressure reducing valve, high limit protection, and pilot light with on/off switch.
d. Provide instructional video tape on operation and maintenance.
e. Approved manufacturers subject to conformance to specified model.
1) A.O. Smith.
2) Hobart Corp.
3) Lochinvar.

01C5. Silver Sink: Not Used

01C6. Pulper Building Contract

01C6.1 Somat Model SP-75S:
a. Provide one (1) SP-75S high tank Pulper, 30” diameter, 39-1/2” high, free standing polished stainless steel tank with stainless steel return water flushed feed tray, stainless steel hinged lid with limit switch, 1/2” thick stainless steel slurry chamber, 7½ HP direct drive TEFC (Totally Enclosed Fan Cooled) motor with 1-5/8” diameter stainless steel drive shaft, internal junk box and cutting mechanism. HyPoint cutting mechanism shall consist of stainless steel impeller and security ring. Impeller to have two cylindrically ground, replaceable, rotating cutters, 17-4 stainless steel, heat treated to 45 R. Three stationary, replaceable top cutters. One-piece security ring, precision ground, 17-4 stainless steel, heat treated to 45 R.

b. Valve Package: Pre-piped bronze valve package assemblies to include all valves required for proper operation.

c. Som-A-Trol® (Electrical Control Panel): Wall mounted, UL approved, NEMA-4 stainless steel enclosure. Includes all necessary power, control and water level components prewired to a terminal strip. A push button station is provided.

d. Capacity: 1,250 pounds per hour of food service waste mix.

e. Finish: All exterior surfaces, except where polished stainless steel, are prime coated and finished with two coats of epoxy paint.

f. Provide with following accessories:

1) Stainless steel slurry pump, 3 hp TEFC direct drive.
2) Prewired to a unit mounted NEMA 4X junction box.
3) Stainless steel Som-A-Trol electronic control panel
4) Stainless steel feed tray cover
5) Multi-pulper package
6) Buss Communications
7) Spanish/English operating placards

01C7. Extractor Building Contract

01C7.1 Somat Model HE-9S

a. Hydra-Extractor: Provide one (1) HE-9S Hydra-Extractor, rigid stainless steel weldment with supporting frame, head assembly with 5 HP TEFC (Totally Enclosed Fan Cooled) motor mounted to a belt driven 25:1 gear reducer, removable stainless steel access cover, 28” long stainless steel discharge chute with limit switch, chemical additive pump, automatic rinse system. Water extractor mechanism consists of 9” diameter stainless steel screw with stainless steel encased nylon brush edge, matching 9” diameter reinforced stainless steel screen and stainless steel plug cutter.

b. Valve Package: Pre-piped bronze valve package assemblies to include all valves required for proper operation.

c. Som-A-Trol (Electrical Control Panel): Wall mounted, UL approved, NEMA 4 stainless steel enclosure. Includes all necessary power and control components prewired to a terminal strip.

d. Capacity: 3,000 pounds per hour of pulped foodservice waste mix.

e. Finish: All exterior surfaces, except where polished stainless steel, are prime coated and finished with two coats of epoxy paint.

f. Furnish with following accessories:

1) Direct drive, 316 stainless steel Return Pump, 7-1/2 HP
2) Prewired to a unit mounted NEMA 4X junction box.
3) Extended discharge chute with boot and limit switch
4) Pulp level detector.
5) Extended stand.
6) Interior/Exterior neoprene wall seal with stainless steel band.
7) Buss Communications.
8) Spanish/English operating placards.

D Sinks: Where sinks occur in counters or tables, weld integrally with top, grind all welds smooth.

01D1. Vegetable Preparation Sink and Counter Building Contract
01D1.1
a. Fabricate to construction described in Part 2 of this Section.
   b. Counter: 2'-3 ½" x 9'-0"
   c. Sinks: 2'-0" x 2'-3 ½" x 1'-0"; 14 gage stainless steel coved sink with basket drain.
   d. Cross Rails: Provide at sink location.
   e. Drainboard: 30" long each end.
   f. Prepare right sink compartment for Disposal Unit Item D5.1.
   g. Furnish with stainless steel control brake.
   h. Faucets: T&S Model B290; 2 each
   i. Foot Pedals: Pedalvalves Model 9401-B with latchable controllers with ½" installation kit.

01D2. Pot Sink and Counter Building Contract
01D2.1
Pot Wash Sink and Counter: Size and shape shown on drawings.
   a. Fabricate to construction described in Part 2 of this Section.
   b. Counter: 2'-3 ½" x 15'-0"
   c. Sinks: 2'-6" x 2'-3 ½" x 1'-0".
   d. Drainboard: 30" long each end.
   e. Faucets: T&S Model B290; 2 each; with threaded spout
   f. Foot Pedals: Pedalvalves Model 9401-B with latchable controllers with ½" installation kit

01D3. Meat Preparation Counter and Sink Building Contract
01D3.1
   a. Fabricate to construction described in Part 2 of this Section.
   b. Counter: 2'-3 ½" x 4'-8"
   c. Sinks: 2'-0" x 2'-6 2'-3 ½" x 1'-0"; 14 gage stainless steel coved sink with basket drain.
   d. Cross Rails: Provide at sink location.
   e. Drainboard: 30" long on one end; drain to sink.
   f. Faucets: T&S Model B290; 2 each
   g. Foot Pedals: Pedalvalves Model 9401-B with latchable controllers with ½" installation kit.

01D4. Sink Heater Building Contract
01D4.1 Hatco Corp. Model 3CS-9.
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a. Construct in accordance with requirements of ASME Boiler and Pressure Vessel Code.
b. Equip with energy cut-off switch wired into electric circuit to 'break' power to elements if temperature of water goes above normal thermostat setting.
c. Equip with rinse temperature monitor and rinse temperature light.
d. Approved manufacturers subject to conformance to specified model.
1) A.O. Smith
2) Hobart Corp.

01D5. Disposal Unit Building Contract
01D5.1 In-Sink-Erator Div, Emerson Electric Co. Model SS-300-18B/CC202.
a. Bowl: 18" diameter, 16-ga. stainless steel, type "B" assembly.
b. Collar Adapter: #7

c. Motor: 3 HP
d. Controls: CC 202 set for 30 seconds time delay.
e. Water Controls: Equip with Flow control and time delay relay.

f. Legs: Adjustable to heights required.
g. Provide instructional video tape on operation and maintenance.
h. Approved manufacturer subject to conformance with specified model.
1) Hobart Corp.
2) Red Goat

E. Tables and Counters:
01E1. Cooks Table Kitchen Equipment Contract
01E1.1 Low Temp Industries, Model 10SS-73
a. 84" X 30" X 34" high.
b. 14-ga. Stainless steel top rolled down 1-1/2" on front and sides and a 6" / 45 degree backsplash at back.
c. Drawers: Two (2) 20-ga. stainless steel.
d. 18-ga stainless steel under shelf turned down 1-1/2" and hemmed 3/4".
e. Approved manufacturers subject to conformance to specified model.
1) Atlanta Custom Fabricators
2) Delfield Co.
3) Duke Manufacturing Co.

01E2. Bakers Table Kitchen Equipment Contract
01E2.1 Low Temp Industries Model 14SSD8/(3)14PS-1.
a. Top: 96" X 30" X 34" high 14-ga. stainless steel top with edge rolled down 1-1/2" on front, flanged up 6" on back and both ends, welded and polished.
b. Base: 18-ga. stainless steel with solid end panels.
c. Drawers: Tier of three (3) 18-ga. stainless steel.
d. Portable bins: Three (3) each 36 gallon polyethylene ingredient bins with clear polycarbonate lids by Cambro; Model IB36.
e. Approved manufacturers subject to conformance to specified model.

1) Atlanta Custom Fabricators
2) Delfield Co.
3) Duke Manufacturing Co.

01E3. **Work Table**  
**Kitchen Equipment Contract**

01E3.1 Low-Temp Industries Model 10SS-63.

a. 72” x 30” x 34” high;
b. 14-ga. stainless steel top rolled down 1-1/2” front and sides and a 6” / 45 degree backsplash at back.
c. Drawers: Two (2) 20-ga. stainless steel.
d. 18-ga stainless steel undershelf turned down 1-1/2” and hemmed 3/4”.
e. Approved manufacturers subject to conformance to specified model.

1) Ace Fabricators, Inc.
2) Delfield Co.
3) Duke Manufacturing Co.
4) Souther Equipment Fabricators

01E4. **Not Used:**

01E5. **Not Used:**

01E6. **Receiving Table**  
**Kitchen Equipment Contract**

01E6.1 Low-Temp Industries Model 10SS-53

a. 60” x 30” x 34” high.
b. 14-ga. stainless steel top rolled down 1-1/2” front and right side and a 6” / 45 degree backsplash at back and left side.
c. Drawers: Two (2) 20-ga. stainless steel.
d. 18-ga stainless steel undershelf turned down 1-1/2” and hemmed 3/4”.
e. Approved manufacturers subject to conformance to specified model.

1) Ace Fabricators, Inc.
2) Delfield Co.
3) Duke Manufacturing Co.
4) Souther Equipment Fabricators

F **Food Preparation:**

01F1. **Mixer**  
**Kitchen Equipment Contract**

01F1.1 Hobart Corp. Legacy Model HL-600,

a. With standard equipment and following:
b. Stainless steel bowl.
c. One (1) Model “ED” dough arm.
d. One (1) extra 60-quart stainless steel bowl.
e. One (1) flat beater; One (1) wire loop whip.
f. Furnish with No. 12 taper attachment hub mounted on the front of the unit.
g. Provide 15 minute motor driven timer
h. Provide with two piece bowl guard; front half to be stainless steel wires; back to be solid stainless steel.

i. One (1) 4-wheel rubber-tired, self-centering bowl dolly.

j. Provide instructional video tape on operation and maintenance.

k. Approved Manufacturers subject to conformance with specified model.
   1) G. S. Blakeslee & Co.
   2) Wel-Built.

01F2. **Cutter/Mixer**  *Kitchen Equipment Contract*

01F2.1 Hobart Corp. Model HCM 450,

a. With all standard equipment/accessories and the following:
   b. One (1) cut/mix knife.
   c. One (1) nylon knead/mix knife.
   d. One (1) polypropylene strainer basket.
   e. 6’ cord and plug with matching receptacle.
   f. One (1) stainless steel mixing baffle with scraper which has a center hole to permit pouring of liquid.

   g. Provide instructional video tape on operation and maintenance.
   h. Approved Manufacturers subject to conformance with specified model.
      1) G. S. Blakeslee & Co.
      2) Wel-Built.

01F3. **Food Processor**  *Kitchen Equipment Contract*

01F3.1 Robot Coupe, USA, Inc. Model R-6VN. Furnish as follows:

a. Removable, dishwasher safe, all-metal continuous feed attachment with hinged large pusher.
   b. Removable, dishwasher safe, 6 quart stainless steel cutter bowl with handles.
   c. Direct drive, 2 speed fan-cooled motor.
   d. Magnetic safety switch to provide that machine will not operate unless fully and properly assembled. Upon opening the continuous feed lead or removing bowl lid, motor shall shut off.
   e. Unit shall accommodate 21 different processing plates.

   f. Plates: Provide following processing plates:
      1) Slicing Plate C435SA 3/8"  
      2) Slicing Plate C437SA 3/16"  
      3) Grating Plate C453GPA 3/16"  
      4) Julienne Blade C438JA 1/4"  
      5) All-purpose dicing Grid C426D

   g. Provide instructional video tape on operation and maintenance.
   h. Approved Manufacturers subject to conformance with specified model.
      1) Hobart Corp.
      2) G. S. Blakeslee & Co.

01F4. **Slicer**  *Kitchen Equipment Contract*

01F4.1 Hobart Corp. Model 2712E with standard accessories and following:

a. Tubular chute for random slicing.
   b. Approved Manufacturers subject to conformance with specified model.
1) G. S. Blakeslee & Co.
2) Berkel, Inc.
3) Globe (Model #3850)

01F5. Can Opener:
01F5.1 Not Used:

01F6. Knife Rack:
01F6.1 Not Used:

G Cooking:

01G1. Range (Kitchen Equipment Contract)
01G1.1 Vulcan-Hart Corp. Model VEX2, with standard equipment/accessories
a. Two (2) burner.
b. Heating Capacity: 5KW
c. 6” adjustable stainless steel legs.
d. Stainless steel side; both sides
e. Provide instructional video tape on operation and maintenance.
f. Approved manufacturer subject to conformance with specified model.
1) Hobart Corp.
2) Hussmann Foodservice Co./Southbend
3) Garland Commercial Industries, Inc.

01G2. Steamer (Kitchen Equipment Contract)
01G2.1 Panasonic Model NE-3280 with all standard accessories.

01G3. Braising Skillet (Kitchen Equipment Contract)
01G3.1 Cleveland Model SEL-40-T; Electric tilting skillet with all standard accessories and with options listed:
a. Electrical Capacity: 18KW.
b. Capacity: 40 gal.
c. 2” tangent draw off (TD2-SK)
d. Console mounted hot and cold water faucet (DPS14)
e. Power Tilt with Manual Overide (PT2)
f. Food strainers for pouring spout
g. Pan Carrier (PCS)
h. Provide instructional video tape on operation and maintenance.
i. Approved manufacturers subject to conformance with specified model.
1) Dover Industries Groen
2) Frymaster Corp.
3) Hussmann Foodservice Co./Southbend
4) Legion
5) Market Forge Co.

01G4. Convection Oven (Kitchen Equipment Contract)
01G4.1 Blodgett Oven Co. Model Mark V Double Convection Oven, with standard equipment.
a. Description: Double convection oven.
b. 6” adjustable stainless steel legs.

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c. Stainless steel top and sides.
d. Two-speed 1/3HP motors.
e. Electrical Characteristics: 11 KW each section.
f. Stainless steel top, sides and backs.
g. Porcelain enamel oven interior.
h. Five (5) plated oven racks per section and 11 position racks guides.
i. 60/40 French style doors, with dual pane thermal windows. Doors to open and close simultaneously using a single handle. Stainless steel door seals.
j. Oven to accommodate 18" X 26" pans in both directions.
k. Provide instructional video tape on operation and maintenance.
l. Approved manufacturers subject to conformance with specified model.
1) Garland

01G5. Combi-Oven Kitchen Equipment Contract
01G5.1 Provide Electric Combi-Steamer, Model SCC102 as manufactured by Rational;
   a. Furnish with standard features as follows and accessories;
   b. LCD touch screen with self-explanatory symbols for maximum ease of control.
   c. 3 cooking modes: Moist Heat (85°F to 265°F), Dry Heat (85°F to 575°F), and Combination of Moist Heat and Dry Heat (85°F to 575°F).
   d. ClimaPlus controls for humidity measurement and ongoing regulation throughout the cooking process.
   e. 350 cooking programs with up to 12 steps each, freely selectable by product name. Cooking programs may be uploaded into unit via USB interface.
   f. Core temperature probe with 6-point measurement.
   g. 5 programmable air speeds.
   h. HACCP data memory and output via USB interface.
   i. Automatic pre-selected starting time adjustable for date and time.
   j. Digital temperature displays and digital timer ranging from 0-24 hours
   k. Time settings in hours/minutes or minutes/seconds
   l. CalcDiagnosis System, including automatic SelfClean for steam generator
   m. Automatic SelfClean for steam generator
   n. Service diagnostic system with automatic service notices display
   o. Menu-guided descaling program
   p. CleanJet automatic cleaning system
   q. Integral hand shower with automatic rewind, integral water shut-off function and infinitely variable jet strength
   r. Centrifugal grease separation with no additional grease filter required.
   s. Seamless, trough-shaped hygienic stainless steel cooking cavity with rounded corners
   t. Service door with front access.
   u. Unit to be splash- and hose-proof to Standard IPX5.
   v. Five (5) stainless steel wire grid shelves.

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w. Capacity for either (10) 18" x 26" pans or up to (20) 12" x 20" pans.
x. Half-Day Demonstration/Training as provided by Rational Certified Chef.
y. Furnish with following accessories:
1) UG-II Open Stand with Pan Slides
2) Five (5) additional stainless steel grid shelves.
3) Fifteen (15) 12" x 20" CombiFry Baskets; Model 60109.1150.
4) Four (4) Cleaner Tablets, pack of 100
5) Four (4) Rinse Aid Tablets, pack of 50
6) Everpure KleenSteam ARX System, Item 9797-00
z. Utility requirements:
1) Electrical: Voltage/Phase; Refer to electrical drawings
2) Water: 3/4" CW
3) Drain: 2" Open Drain
aa. Warranty:
1) One Year Parts and Labor
bb. Approved manufacturers subject to conformance with specified model.
   1) Cleveland

01G6. **Steam Kettle** *Kitchen Equipment Contract*
01G6.1 Cleveland 2/3 Steam Jacketed Electric Kettle; Model KLT-E-60-T; 60 gallon kettle with all standard accessories and finish and in accordance with the following:
   a. Type: Electric; Tilting
   d. Hinged stainless steel cover.
   e. 2" diameter tangent draw-off valve and strainer.
   f. Hot and Cold Swing spout and bracket; Mount on right side of unit
   g. Water filters.
   h. Steam generator in console.
   i. Pan carrier
   j. Measuring strip
   k. Kettle accessory kit
   l. Provide instructional video tape on operation and maintenance.
m. Approved manufacturers subject to conformance with specified model.
   1) Cleveland Range, Inc.
   2) Dover Industries Groen

01G6.2 Cleveland Range, Inc. Model KET-12-T, with all standard accessories and finish and in accordance with the following:
   b. Stainless steel equipment stand with sliding drain drawer and splash shield (STD-28)
   c. Lift off cover (CL)
   d. Provide instructional video tape on operation and maintenance.
   e. Approved manufacturers subject to conformance with specified model.
   1) Dover Industries Groen
   2) Market Forge

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01G7. Fryer
01G7.1 Not Used

01G8. Pizza Oven: Kitchen Equipment Contract
01G8.1 Garland Air Deck, Electric Conveyor Oven, Model E56P/B with standard equipment and accessories and follows:
   a. Stainless steel front, side, tops and legs
   b. Full deck width, balanced spring-loaded door
   c. Adjustable legs
   d. Provide instructional video tape on operation and maintenance.
   e. Approved manufacturers subject to conformance with specified model.
      1) Dover Industries Groen
      2) Market Forge

01G9. Griddle: Kitchen Equipment Contract
01G9.1 Garland Master Production Electric Griddle, Model ECG-48R with all standard equipment.
   a. Furnish with accessories as listed:
      1) All stainless steel open stand with bottom shelf on adjustable legs.
      2) 10-1/2" deep grease drawers
      3) Protective shield for controls.
   b. Approved manufacturers subject to conformance with specified model.
      1) Dover Industries Groen
      2) Market Forge

H Shelving, Dunnage
01H1. Cooler/Freezer Shelving Kitchen Equipment Contract
01H1.1 InterMetro Industries Corp. Metroseal; Super Adjustable Metroseal II.
   a. Shelves: 5 shelves per unit.
      1) Length between Supports: Max. 48" length; provide combination of lengths required for efficient layout and maximum support without sagging.
      2) Depth of Units: 18" unless noted otherwise.
      3) Epoxy coated welded steel wire shelves with wire trussed edges.
      4) Tubular steel corners sized to fit vertical post supports.
      5) Stainless Steel ‘S’ Hooks
      1) Epoxy coated steel tubing grooved and numbered at 1" intervals to provide 1" adjustment of shelves.
      2) Leveling bolt and glide.
      3) Provide four posts per section of shelves
      4) Corner release system.
   c. Finish: Corrosion resistant ‘Metroseal 3’ with built in Microban antimicrobial protection.
   d. Warranty: Manufacturer to furnish twelve (12) warranty against corrosion (rust).
01H2. Food Storage Shelving [Kitchen Equipment Contract]
01H2.1 InterMetro Industries Corp. Metroseal; Super Adjustable Metroseal II.
   a. Shelves: 5 shelves per unit.
   1) Length between Supports: Max. 48" length; provide combination of lengths required for efficient layout and maximum support without sagging.
   2) Depth of Units: 18" unless noted otherwise.
   3) Epoxy coated welded steel wire shelves with wire trussed edges.
   4) Tubular steel corners sized to fit vertical post supports.
   5) Stainless Steel ‘S’ Hooks
   1) Epoxy coated steel tubing grooved and numbered at 1" intervals to provide 1" adjustment of shelves.
   2) Leveling bolt and glide.
   3) Provide four posts per section of shelves
   4) Corner release system.
c. Finish: Chrome Plated
d. Manufacturer to furnish twelve (12) warranty against corrosion (rust).

01H3. Can Storage:
01H3.1 Not Used

01H4. Dunnage Racks [Kitchen Equipment Contract]
01H4.1 InterMetro Industries Corp. Super Erecta System, Model MHP53S.
   a. Platform; Size: 24"x 36".
   b. Welded stainless steel wire shelves with edges fitted over tubular stainless steel frame.
   c. Four (4) 5" dia. ball-bearing swivel casters, two (2) with brakes.

01H5. Pot Rack [Kitchen Equipment Contract]
01H5.1 InterMetro Industries Corp. Model 1836 BR
   a. Shelves: 5 shelves per unit.
   1) 1'-6" Deep x 36"
   2) Brite finished carbon steel wire shelves with wire trussed edges.
   3) Tubular steel corners sized to fit vertical post supports.
b. Posts: 48" high.
   1) Chrome plated steel tubing grooved and numbered at 1" intervals to provide 1" adjustment of shelves.
   2) Plastic split sleeve friction shelf supports.
c. Casters: Four (4) 5" dia. double ball bearing, swivel type, two (2) with brakes.
d. Approved manufacturers subject to conformance with specified model.
   1) Amco Corp.
   2) Market Forge Co.
   3) Servolift Eastern Corp.

I Not Used:

J Not Used:

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K  Not Used:
L  Not Used:
M  Miscellaneous:

01M1.  **Scales**  
01M1.1  Edlund Model LP-130 portable electronic digital scale with standard finish and equipment.  
  a.  130 lb. capacity.  
  b.  12" x 10" platform.  
  c.  Approved manufacturer subject to conformance with specified model.  
     1) Hobart Corp.

01M2.  **Hose Reel**  
01M2.1  T&S Brass and Bronze Works, Inc. Fully enclosed hose reel, Model B-7222-CO1  
  a.  Reel: Fully enclosed, automatic stop and retraction type.  
  b.  Hose: 50' long 3/8" ID.  
  c.  Accessories:  
     1) B-1420 quick connect squeeze valve.  
     2) B-1421 spray quick connect.  
     3) B-1422 jet spray.  
     4) B-1423 fan spray.  
     5) B-1424 hook nozzle.  
     6) B-963 vacuum breaker; anti-spill; testable.  
     7) RK-2 shut-off valve.  
     8) B-513 mixing valve.  
     9) C-CVV-1/2" horizontal check valve.  
  d.  Approved manufacturers subject to conformance with specified model.  
     1) Fisher  
     2) Chicago Faucet

01M3.  **Floor Trough and Grating**  
01M3.1  Servolift Eastern Corp. Model FT-18/SBF-18 floor trough and grating.  
  a.  18" nominal width x 36" in length, unless otherwise noted on drawings.  
  b.  Trough:  
     1) 4" min. depth with 1" wide x 1" deep ledge on long sides to receive grating.  
     2) 14-ga. stainless steel.  
     3) Slope to 3" stainless steel drain with removable stainless steel perforated scrap basket with one inch diameter stainless steel tube handle.  
     4) Provide 14 gage stainless steel collar, of size to fit hub drain indicated on plumbing drawings, welded to sump.  
     5) Unit to be splash resistant  
  c.  Grating:  
     1) 3/16" x 1" stainless steel bars set on edge.

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2) Space bars 11/16" o.c. and weld to four (4) 1/2" dia. rods penetrating each bar.

3) Grates to be of lengths indicated. Where necessary provide center support and/or multiple units.

4) Fit grate snugly to trough edges.

5) Set top of grate level with finished floor.

6) Grate to be level, square, free from warpage and distortion.

7) Units to be easily removable for cleaning.

d. Approved manufacturers subject to conformance with specified model.

1) Ace Fabricators, Inc.

2) Low Temp Industries.

3) IMC Teddy

01M4. Exhaust Hood Shroud Building Contract

01M4.1 Low Temp, Custom Fabrication.

a. 16 gage flat stainless steel panel, two components; total width of 18"; length to be equal to the full perimeter of the hood.

b. Lay stainless steel sheet metal shroud in suspended acoustical tile ceiling grid.

c. Install square and level.

01M5. Washer Kitchen Equipment (Owner Will Purchase)

01M5.1 Automatic, Top-Loading Type

a. 16-lb. min. capacity.

b. Top, lid, and tub of porcelain enamel on steel.

c. Controls as follows:

1) Presettable metered fill-level.

2) Presettable wash/rinse water temperatures.

3) Variable speed cycle/fabric selector.

4) Removable lint filter.

5) Bleach and fabric softener dispensers.

6) Spin cycle safety switch.

d. Manufacturer: Subject to compliance with requirements, provide products of one of following:

1) Frigidaire; White Consolidated Ind.

2) General Electric.

3) Hotpoint.

4) Sears, Roebuck & Co.

5) Whirlpool Home Appliances.

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6) White-Westinghouse.

01M6. Dryer Kitchen Equipment (Owner Will Purchase)
01M6.1 All-Electric Type:
a. 120/240V service with 5,000 W heat input.
b. Min. 16-lb. capacity.
c. Timed cycle selection.
d. Fabrics selector.
e. Cycle end signal.
f. Safety starting control.
g. Removable lint filter.
h. Manufacturer: Subject to compliance with requirements, provide products of one of following:
   1) Frigidaire; White Consolidated Ind.
   2) General Electric.
   3) Hotpoint.
   4) Sears, Roebuck & Co.
   5) Whirlpool Home Appliances.
   6) White-Westinghouse.

01M7. Pot Filler Building Contract
01M7.1 Pot Filler: Provide wall mounted pot filler and accessories:
a. T&S Brass and Bronze Works, Inc. Model “B-0610” with accessories:
   1) B-044-H 5'-0” flexible stainless steel hose.
   2) B-1420 quick connect squeeze valve.
      3) B-1421 spray quick connect.
   4) B-1422 jet spray.
   5) B-1423 fan spray.
   6) B-1424 hook nozzle.
   7) B-0968 vacuum breaker.

b. Approved manufacturers subject to conformance with specified model.
   1) Fisher
   2) Chicago Faucet

01M8. Hand Sink and Pedestal Base Building Contract
01M8.1 Advance Tabco Hand Sink and Pedestal Base, Model 7-PS-99
a. Type; Hand sink with enclosed based and paper towel and soap dispenser.
b. Construction: Heavy gauge type 304 stainless steel construction, all welded construction.
c. Fittings: All fittings to be brass/chrome plated.

END OF SECTION 11400