

SECTION 11 40 00 - FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.1 SUMMARY

- A. The work referred to in this section consists of furnishing all labor and material required to provide and deliver all food service equipment hereinafter specified into the building, uncrate, assemble, hang, set in place, level, and completely install, exclusive of final utility connections. Final utility connections to all equipment, shall be part of the work under additional appropriate sections of the work and not part of the food service work. Equipment under "GROUP 2 – FURNITURE PACKAGE" will be Bid under a separate package
1. The equipment and its component parts shall be new and unused. All items of standard manufactured equipment shall be current models at the time of delivery. Parts subject to wear, breakage, or distortion shall be accessible for adjustment, replacement and repair.
 2. The materials or products specified herein by trade names, manufacturer's name or catalog number shall be provided as specified. Substitutions will not be permitted unless approved by owner's representative in writing no later than 10 days prior to bidding. This stipulation applies to all equipment and materials.
 - a. Any request for substitution or alternate must include documentation supporting that the requested substitution/alternate will perform in all aspects as well as the original specification. Alternative exhaust hood manufacturers are required to provide heat load based design exhaust volume calculations prior to alternate being considered. Request must include the following:
 - 1) Grease filtration performance data and manufacturer's own airflow calculations based on convective heat load of cooking equipment beneath the hood.
 - 2) Efficiency comparison data performed in accordance with ASTM Standard F1704-96 for a standard 24" high exhaust hood.
 - 3) A written guarantee of compliance with Title 24 Part 6 with Kitchen Ventilation acceptance tests NA7.11.1.2 and NA7.11.1.3.
 - b. Should no request for substitution be received and approved as stated above, the project is to be provided as specified.
 3. The food service equipment contractor shall be responsible for all costs associated with the acceptable alternate or approved alternate items, if the item requires additional space or specific utilities that differ from specifications or drawings. The FSEC is responsible for all coordination, documentation and costs associated with any alternate item that was not submitted for approval and accepted by the consultant prior to bid. The FSEC shall be responsible for any costs associated with building changes, utility changes and drawings changes. The food service equipment contractor shall be responsible to pay Webb Foodservice Design to review proposed substitutions. These costs will be billed at an hourly rate of \$135/hr. All proposed substitutions shall be accompanied with supporting

factory quotes for both specified and proposed manufacturer including factory contact information. Food service equipment contractor must completely fill out the foodservice substitution request form. The substitution form may be downloaded at the following link:
https://webbfoodservicedesign-my.sharepoint.com/:b:/g/personal/coca_webbfsd_com/ESjs7rGVdF9CgFIUKzREds8BjliP N8x9dma29WrjxegncQ?e=2FgU1d

- B. Coordinate Owner and Vendor-supplied equipment noted on the drawings or in the specifications as NIFSEC, "not in food service equipment contract". Show on roughing in Plans and sizes, utilities, and other requirements as furnished in the specifications, by owner or appropriate supplier in submittals as if the equipment is contractor furnished.
- C. Bidders shall carefully examine the specifications and the project site including location and condition of existing equipment to determine cost for each "Existing-Reset" and "Existing-Modify" item to cover removal, modification (including materials), cleaning, inspection for damage, repair and resetting.
- D. Field measurements shall be made prior to fabrication or installation of any equipment item.
- E. The cutting of holes in equipment for pipe, drains, electrical outlets, etc., required for this installation, shall be part of this work. Work shall conform to the highest standards of workmanship and shall include welded sleeves, collars, ferrules and escutcheons.
- F. Repair of all damage to the premises as a result of the equipment installation as well as the removal of all debris left by the work of this section.
- G. Food service equipment and fixtures shall be cleaned and ready for operation at the time the facility is turned over to the Owner for final inspection by the Owner's Representative.
- H. Food Service Equipment Contractor shall be responsible for coordinating with the Architect and Contractor in submitting all applicable documents.
- I. All bidders shall submit with their itemized costing a list of the subcontractors that are included in their bids and a complete "schedule of values" for all equipment and labor.
- J. The food service equipment contractor shall submit an itemized Schedule of Values to Webb Foodservice Design for acceptance no later than 14 days after bid date using the "Schedule of Values" form. The Schedule of Values form may be downloaded at the

following link: https://webbfoodservicedesign-my.sharepoint.com/:x:/g/personal/coca_webbfsd_com/Eftf-zcAJJmKwocQ8bOMZYBb2fAGz5KWGpGQGlgTZSR7A?e=7w1ldx

1.2 RELATED SECTIONS

- A. Drawings and general provisions of the Contract, including General and Supplementary Conditions and Division 1 Specification Sections, apply to this Section.
- B. Related Work In Other Sections by appropriate trades include the following:
 - 1. Division 5 Section "Metal Fabrications" for equipment supports.

2. Division 6 Section "Interior Architectural Woodwork" for wood casework and plastic laminate substrates.
 3. Refer to Division 23 Sections for supply and exhaust fans; exhaust ductwork; demand control ventilation requirements; service roughing-ins; drain traps; atmospheric vents; valves, pipes, and fittings; fire extinguishing systems; and other materials required to complete food service equipment installation.
 4. Refer to Division 26 & 28 Sections for connections to fire alarm systems, wiring, disconnects, and other electrical materials required to complete food service equipment installation.
- C. All electric services including wiring to, and final connections to, the fixtures except, as specified differently in the specifications, drawings, or herein.
- D. All water, waste and gas services to the fixtures including shut-off valves, trim, traps, etc., and final connections to the fixtures, except as specified differently in the specifications, drawings, or herein.
- E. All hood or ventilator duct work above the connection position on such exhaust hoods or exhaust ventilators, except as specified differently in the specifications, drawings, or herein. Final welded connections at the junction point of exhaust hoods or exhausts ventilators, shall be part of the food service work.
- F. Floors, quarry tile, concrete bases, walls, ceilings, finishes and related building work, except as specified differently in the specifications, drawings or herein.

1.3 DEFINITIONS

- A. Terminology Standard: Refer to NSF 2, "Food Equipment", NSF 4, Heated Cabinets, NSF 7, Refrigerated Equipment, or other applicable NSF standards for definitions of food service equipment and installation terms not otherwise defined in this Section or in other referenced standards.
- B. FSEC: Food Service Equipment Contractor
- C. Owner-Furnished Equipment: Where indicated, Owner will furnish equipment items.
- D. Vendor-Furnished Equipment: Where indicated the Owner's or operator's vendor will furnish equipment items.
- E. NIFSEC: Not Included in Food Service Equipment Contract.

1.4 SUBMITTALS

- A. Submittal Process: All submittals will be reviewed within 10 days upon receipt by Webb Foodservice Design. All submittals shall be separated as a stand-alone digital file and submittal by discipline with identifying tracking number (i.e. 11400.1, 11400.2 etc..) as listed below. Any other disciplines for particular project will be submitted and given the next available tracking number. Do not submit all files into one document, submittals must be received and reviewed as separate packages as outlines below:

1. 11400.1 Product Data Submittal Book
 2. 11400.2 FSEC Utility Rough-in Construction Documents Drawings
 3. 11400.3 Walk In Box Submittal
 4. 11400.4 Refrigeration Rack Submittal
 5. 11400.5 Exhaust Hood Submittal
 6. 11400.6 Fire Suppression Submittal
 7. 11400.7 Custom Stainless Steel Submittal
 8. 11400.8 Custom Millwork Submittal
 9. 11400.9 Custom Sneeze Guards Submittal
- B. Regardless of drawing formats provided it will remain the responsibility of equipment supplier to develop submittals in accordance with the Specific Conditions and assume all required responsibilities there to. The consultant is not to be liable for errors or omissions by the FSEC's use of electronic data provided by the Consultant or the development of data used in the submittal approval process. Checking product data, rough-in drawings, wall backing drawings, shop drawings, and refrigeration drawings by Designer is for design concept only, and does not relieve the Food Service Equipment Contractor of responsibility for compliance with Contract Documents, verification of utilities with equipment requirements for conformity and location, verification of all dimensions of equipment and building conditions or reasonable adjustments due to deviations.
- C. The Food Service Equipment Contractor shall review and provide an affidavit through the proper channels and chain of command with each submittal stating that such review has been completed by an authorized agent of the food service equipment contractor.
- D. Product Data: For each type of food service equipment indicated. Include manufacturer's model number and accessories and requirements for access and maintenance clearances, water and drainage, power or fuel, and service-connections including roughing-in dimensions.
- E. Shop Fabrication Drawings: For food service equipment not manufactured as standard production and/or catalog items by manufacturers the fabricator of the equipment shall prepare and submit through the Food Service Equipment Contractor one electronic file of all shop drawings showing all information necessary for the fabrication and installation of the work of this section. Include plans, elevations sections, material schedule, roughing-in dimensions, fabrication details, service requirements and attachments to other work. All drawings to be fully detailed and dimensioned to a minimum scale of $\frac{3}{4}$ inch to the foot for plan and elevation views and 1- $\frac{1}{2}$ inch to the foot for section views. Reduced or enlarged drawings are not acceptable. Drawings not submitted in the proper format will be returned as unreviewed.
1. Wiring Diagrams: Details of wiring for power, signal, and control systems and differentiating between manufacturer-installed and field-installed wiring.
 2. Piping Diagrams: Details of piping systems and differentiating between manufacturer-installed and field-installed piping.

3. All custom fixtures shop drawings must show proper sneeze guard and built-in equipment relationships as well as all switch locations.
- F. Coordination Drawings: For locations of food service equipment and service utilities. Key equipment with item numbers and descriptions indicated in Contract Documents. Include plans and elevations of equipment, access- and maintenance-clearance requirements, details of concrete, masonry or metal bases and floor depressions, and service-utility characteristics. Ventilation requirements for refrigerated equipment shall be identified in these drawings.
- G. Contract Document Drawings:
1. Drawings furnished, constitute a part of these specifications and show locations of equipment and general arrangement of mechanical and electrical services. Necessary deviation from the illustrated arrangements to meet structural conditions, shall be considered a part of the work of this section. Such deviations shall be made without expense to the owner. Equipment drawings are definitive only and should not be used as construction documents or shop details.
 2. The drawings are for the assistance and guidance of the Food Service Equipment Contractor. Exact locations shall be governed by the building configuration. The Food Service Equipment Contractor shall accept his contract with this understanding.
 3. Should there be a conflict between the drawings and the specifications, the FSEC shall submit a "Request for Information" (RFI) for clarification.
- H. Utility Rough-in Drawings:
1. The Food Service Equipment Contractor shall prepare and submit one electronic file each (separately), of all roughing-in drawings, showing information necessary for the roughing-in of refrigerant lines, syrup/beer lines, plumbing, steam, mechanical and electrical utility requirements. Drawings shall also include construction requirements necessary for all equipment including floor depressions, raised bases, wall blocking, wall recesses and any critical dimensions for specific equipment requirements. Acceptance will be made upon the electronic file or one print which will be returned to the Food Service Equipment Contractor for reproduction purposes. Drawings not properly submitted in this format, will not be reviewed. Drawings without an "Accepted" or "Accepted as noted" stamp, will not be considered an authorized shop drawing and will not be allowed on the job site.
 - a. Furnish four (4) sets "Accepted" and/or "Accepted as Noted" shop drawings, for distribution to the field, as directed.
- I. Samples for Initial Selection: Manufacturer's color charts showing the full range of colors available for exposed products with color finishes.
- J. Samples for Verification: Of each type of exposed finish required, minimum 4-inch- (100-mm-) square or 6-inch- (150-mm-) long sections of linear shapes and of same thickness and material indicated for work. Where finishes involve normal color and texture variations, include Sample sets showing the full range of variations expected.

- K. Product Certificates: Signed by manufacturers of refrigeration systems, refrigerated equipment or their authorized agents certifying that systems furnished comply with NSF 7 requirements and will maintain operating temperatures indicated in the areas or equipment that they will serve.
- L. Maintenance Data: Operation, maintenance, and parts data for food service equipment to include in the maintenance manuals specified in Division 1. Include a product schedule as follows:
 - 1. Product Schedule: For each food service equipment item, include item number and description indicated in Contract Documents, manufacturer's name and model number, and authorized service agencies' addresses and telephone numbers.
 - 2. See itemized specifications for closeout and owner's maintenance manual requirements.

1.5 QUALITY ASSURANCE AND LAWS AND ORDINANCES

- A. Installer Qualifications: Engage an experienced installer to perform work of this Section who has specialized in installing food service equipment, who has completed installations similar in design and extent to that indicated for this Project, and who has a record of successful in-service performance. See specifications section 3.5 for installation requirements pertaining to refrigeration, fire suppression, and walk in box installation as well as food service drawings.
- B. Manufacturer Qualifications: 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. See itemized specifications section 3.5 for custom fabricated stainless steel and/or millwork. Food Service Equipment Contractor to submit and procure specified custom manufacturer as listed in the itemized specifications as this company has demonstrated quality control and proper coordination from design development through closeout requirements.
- C. Source Limitations: Obtain each type of food service equipment through one source from a single manufacturer.
- D. Product Options: Drawings indicate food service equipment based on the specific products indicated. Other manufacturers' equipment with equal size and performance characteristics may be considered. Refer to Division 1 Section "Substitutions."
- E. Regulatory Requirements: Comply with the following National Fire Protection Association (NFPA) and California Electrical Codes (CBC) codes:
 - 1. NFPA 17, "Dry Chemical Extinguishing Systems."
 - 2. NFPA 17A, "Wet Chemical Extinguishing Systems."
 - 3. NFPA 54, "National Fuel Gas Code."
 - 4. NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations."
 - 5. CEC, California Electrical Code, 2019
 - 6. The FSEC shall certify that all work and materials comply with Federal, State and Local laws, ordinances, and regulations and is confirmed by the local inspector having jurisdiction.

- a. US PUBLIC HEALTH SERVICE
 - b. LOCAL HEALTH DEPARTMENT
 - c. OSHA
 - d. UL
 - e. HACCP
 - f. NFPA 96 – Current
 - g. ADA
 - h. OSHPD
 - i. DSA
- F. Listing and Labeling: Provide electrically operated equipment or components specified in this Section that are listed and labeled.
1. The Terms "Listed" and "Labeled": As defined in the California Electrical Code, Article 100.
 2. Listing and Labeling Agency Qualifications: A "Nationally Recognized Testing Laboratory" (NRTL) as defined in OSHA Regulation 1910.7.
- G. AGA Certification: Provide gas-burning appliances certified by the American Gas Association (AGA).
- H. ASME Compliance: Fabricate and label steam-generating and closed steam-heating equipment to comply with ASME Boiler and Pressure Vessel Code.
- I. ASHRAE Compliance: Provide mechanical refrigeration systems complying with the American Society of Heating, Refrigerating and Air-Conditioning Engineers' ASHRAE 15, "Safety Code for Mechanical Refrigeration."
- J. Food Service Equipment: Where provided, check-out aisles, sales counters, service counters, food service lines, queues, and waiting lines shall comply with CBC Sections 11B-227 and 11B-904. The top of tray slides shall be 28" minimum and 34" maximum above finish floor. Space and elements within food service employee work areas shall meet the requirements of CBC Section 11B-203.9. Food service equipment required to be accessible shall conform to all reach requirements in CBC Figures 2019, 11B-403.5.1, 11B-227.4, 11B-904.5, 11B-904.5.1, and 11B-904.5.2.
- K. NSF Standards: Comply with applicable NSF International (NSF) standards and criteria and provide NSF, UL Sanitation or ETL Sanitation Certification Mark on each equipment item, unless otherwise indicated.
- L. 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.

- M. SMACNA Standard: Where applicable, fabricate food service equipment to comply with the Sheet Metal and Air Conditioning Contractors National Association's (SMACNA) "Food Service Equipment Fabrication Guidelines," unless otherwise indicated.
- N. Seismic Restraints: Provide seismic restraints for food service equipment according to the Sheet Metal and Air Conditioning Contractors National Association's (SMACNA) "Food Service Equipment Fabrication Guidelines," appendix 1, "Guidelines for Seismic Restraints of Kitchen Equipment," unless otherwise indicated.
- O. Pre-installation Conference: Conduct conference at Project site to comply with requirements of Division 1 Section "Project Meetings."
- P. Pre-installation Conference: Conduct conference at Project site to comply with requirements of Division 1 Section "Project Meetings." Review methods and procedures related to food service equipment including, but not limited to, the following:
 - 1. Review access requirements for equipment delivery.
 - 2. Review equipment storage and security requirements.
 - 3. Inspect and discuss condition of substrate and other preparatory work performed by other trades.
 - 4. Review structural loading limitations.
 - 5. Review and finalize construction schedule and verify availability of materials, Installer's personnel, equipment, and facilities needed to make progress and avoid delays.
- Q. Walk-in cooler and/or freezer shall comply with CBC Figures 2019, 11B-404.2.4, 11B-404.2.4.4, 11B-404.2.7 and 11B-309.4.

1.6 DELIVERY, STORAGE, AND HANDLING

- A. Deliver food service equipment as factory-assembled units with protective crating and covering.
- B. Store food service equipment in original protective crating and covering and in a dry location.

1.7 PROJECT CONDITIONS

- A. Field Measurements: Verify dimensions of food service equipment installation areas by field measurements before equipment fabrication and indicate measurements on Shop Drawings and Coordination Drawings. Coordinate fabrication schedule with construction progress to avoid delaying the Work.
 - 1. Established Dimensions: Where field measurements cannot be made without delaying the Work, establish required dimensions and proceed with fabricating equipment without field measurements. Coordinate construction to ensure actual dimensions correspond to established dimensions.
 - 2. Food service aisles shall be a minimum 36" wide and tray slides shall be mounted at 34" maximum above the floor. Ensure compliance with paragraphs 1.5.J and 1.5.Q.

3. Pass-thru windows for food service shall conform to the reach and access requirements of paragraphs 1.5.J and 1.5.Q. Accessible pass-thru shelves shall not exceed 34-inch height above interior finished floor surface or exterior pavement.

1.8 COORDINATION

- A. Coordinate equipment layout and installation with other work, including light fixtures, HVAC equipment, and fire-suppression system components.
- B. Coordinate location and requirements of service-utility connections.
- C. Coordinate size, location, and requirements of concrete bases, positive slopes to drains, floor depressions, and insulated floors. Concrete, reinforcement, and formwork requirements are specified in Division 3 Section "Cast-in-Place Concrete."
- D. Coordinate installation of roof curbs, equipment supports, and roof penetrations. These items are specified in Division 7 Section "Roof Accessories."

1.9 WARRANTY

- A. General Warranty: The special warranty specified in this Article shall not deprive the Owner of other rights the Owner may have under other provisions of the Contract Documents and shall be in addition to, and run concurrent with, other warranties made by the Contractor under requirements of the Contract Documents. Warranty period: 1 year from date of substantial completion.
- B. Refrigeration Compressor Warranty: 5 years from date of substantial completion. Submit a written warranty signed by manufacturer agreeing to repair or replace compressors that fail in materials or workmanship within the specified warranty period.

PART 2 - PRODUCTS

2.1 MATERIALS - METAL

- A. Submit a certified copy of the mill analysis of materials if requested by the Architect.
- B. Finish shall be 304 #4 brushed finished except edges where it shall be #8 polished finish.
- C. Protective covering shall be provided on all polished surfaces of stainless steel sheet work, and retained and maintained until time of final testing, cleaning, start-up and substantial completion.
- D. Stainless-Steel Sheet, Strip, Plate, and Flat Bar: ASTM A 666, Type 304, stretcher leveled, and in finish specified in "Stainless-Steel Finishes" Article.
 1. Stainless steel finishes
 - a. General: Comply with NAAMM's "Metal Finishes Manual for Architectural and Metal Products" for recommendations relative to applying and designating finishes.
 - 1) Remove or blend tool and die marks and stretch lines into finish.

- 2) Grind and polish surfaces to produce uniform, directional textured, polished finish indicated, free of cross scratches. Run grain with long dimension of each piece.
 - b. Concealed surfaces: No. 2B finish (bright, cold-rolled, unpolished finish).
 - c. Exposed surfaces: No. 4 finish (bright, directional polish).
 - d. When polishing is completed, passivate and rinse surfaces. Remove embedded foreign matter and leave surfaces chemically clean.
 - e. Protect mechanical finishes on exposed surfaces from damage by applying a strippable, temporary protective covering before shipment.
 - E. Stainless-Steel Tube: ASTM A 554, Grade MT-304, and in finish specified in "Stainless-Steel Finishes" Article.
 - F. Zinc-Coated Steel Sheet: ASTM A 653, G115 (ASTM A 653M, Z350) coating designation; commercial quality; cold rolled; stretcher leveled; and chemically treated.
 - G. Zinc-Coated Steel Shapes: ASTM A 36 (ASTM A 36M), zinc-coated according to ASTM A 123 requirements.
 - H. Sealant: ASTM C 920; Type S, Grade NS, Class 25, Use NT. Provide elastomeric sealant NSF certified for end-use application indicated. Provide sealant that, when cured and washed, meets requirements of Food and Drug Administration's 21 CFR, Section 177.2600 for use in areas that come in contact with food.
 1. Color: As selected by Architect from manufacturer's full range of colors.
 2. Backer Rod: Closed-cell polyethylene, in diameter larger than joint width.
 - I. Sound Dampening: NSF-certified, nonabsorbent, hard-drying, sound-deadening coating. Provide coating compounded for permanent adhesion to metal in 1/8-inch (3-mm) thickness that does not chip, flake, or blister.
 - J. Gaskets: NSF certified for end-use application indicated; of resilient rubber, neoprene, or PVC that is nontoxic, stable, odorless, nonabsorbent, and unaffected by exposure to foods and cleaning compounds.
 - K. Casters: NSF-certified, heavy duty, stainless-steel, swivel stem casters with 5-inch- (125-mm-) diameter wheels, polyurethane tires with 1-inch (25-mm) tread width, and 200-lb (90-kg) load capacity per caster. Provide brakes on 2 casters per unit.
 - L. Approved manufacturers for custom fabricated equipment are: Stainless Fixtures Inc. (909) 622-1615, B&W Custom Restaurant Equipment (714) 578-0332 or Kemco (909) 923-3153.
- 2.2 MATERIALS – CASEWORK/MILLWORK
- A. Cabinet Hardware: Provide NSF-certified, stainless-steel hardware for equipment items as indicated. Pulls, Handles and Catches to be included.

- B. All wood to be thoroughly seasoned and kiln dried prior to being used for fabrication of custom casework. All wood to be free from knots, pitchy seams, or other imperfections. All exposed wood to be grade A pine.
- C. All plywood to be thoroughly seasoned and kiln dried prior to being used. All plywood to be free from knots, pitchy seams, and other imperfections. All plywood to be glued with water resistant resin. Particle board may not be substituted for plywood panels. "W.I. - Custom Grade" marine grade plywood is required on all fixtures to be installed in high humidity environments.
- D. All wood to have less than 12% moisture content and be a species listed by the national hardwood association.
- E. Plastic laminates shall be 1/16th thick, general purpose grade GP-50 as manufactured by Wilson Art or equal. Patterns, textures, and colors as specified under individual items. Semiexposed and cabinet liners shall be CL-20. Countertops, backsplashes and edges shall be grade GP-50 on exposed and grade BK-20 on underside of tops. Exposed vertical surfaces and cabinet liners shall be grade CL-20. Sides and edges of shelving shall be grade 50. Adhesive shall be waterproof and low VOC.
- F. Hardware that is furnished and installed shall be of solid material unless specified otherwise. The hardware shall be provided with the necessary mechanisms for locking. All locks shall be furnished with two (2) keys.
- G. Solid Surface Material (SSM) shall be Caesarstone, Silestone or approved equal and installed over 3/4" plywood per manufacturer's instructions. Provide air space, trim and /or insulation around any heat or cold producing equipment to guard against discoloration and cracking.
- H. Approved manufacturers for custom fabricated equipment are: Stainless Fixtures Inc. (909) 622-1615, B&W Custom Restaurant Equipment (714) 578-0332 or Kemco (909)923-3153.

2.3 FABRICATION, GENERAL, METAL,

- A. Fabricate food service equipment according to NSF (standards 2, 4 & 7) requirements. Factory assemble equipment to the greatest extent possible.
- B. STAINLESS-STEEL EQUIPMENT: for all parts of custom tables, tops, benches, sinks, cabinets, etc., as drawn or as specified, shall be AICI type 304 (18-8 Austenitic). All gauges called for shall be U.S. Standard Gauges, "S/S" or "S.S." as shown in the drawings or specifications, shall indicate stainless steel.
 - 1. Edges and Backsplashes: Provide equipment edges and backsplashes indicated complying with referenced SMACNA standard, unless otherwise indicated.
 - 2. Apply sound dampening to underside of metal work surfaces, including sinks and similar units. Provide coating with smooth surface and hold coating 1 inch (25 mm) back from open edges for cleaning.
 - 3. Tables: Fabricate with reinforced tops, legs, and reinforced undershelves or cross bracing to comply with referenced SMACNA standard, unless otherwise indicated, and as follows:

- a. Tops: Minimum #14 gauge / 0.0781-inch- (1.984-mm-) thick stainless steel, unless otherwise indicated.
 - b. Legs: 1-5/8 inch (41.3 mm) OD, minimum #16 gauge / 0.0625-inch- (1.588-mm-) thick stain-less steel with stainless-steel gusset and adjustable insert bullet-type feet with minimum adjustment of 1 inch (25 mm) up or down without exposing threads, unless otherwise indicated.
 - c. Undershelves: Minimum #16 gauge / 0.625-inch- (1.588-mm-) thick stainless steel, unless otherwise indicated.
 - d. Top and Undershelf Reinforcement: Provide minimum #14 gauge /0.0781-inch- (1.984-mm-) thick, stainless-steel reinforcing, unless otherwise indicated.
 - e. Cross Bracing: 1-1/4 inch (31.75 mm) OD, minimum #16 gauge /0.0625-inch- (1.588-mm-) thick stainless steel, unless otherwise indicated.
4. Counters: Fabricate with reinforced tops and undershelves to comply with referenced SMACNA standard, unless otherwise indicated, and as follows:
- a. Tops: Minimum #14 gauge / 0.0781-inch- (1.984-mm-) thick stainless steel, unless otherwise indicated.
 - b. Undershelves: Minimum #16 gauge / 0.625-inch- (1.588-mm-) thick stainless steel, unless otherwise indicated.
 - c. Top and Undershelf Reinforcement: Provide minimum #14 gauge /0.0781-inch- (1.984-mm-) thick, stainless-steel reinforcing, unless otherwise indicated.
 - d. Doors: Minimum #18 gauge / 0.0478-inch- (1.214-mm-) thick stainless steel, unless otherwise indicated. To be constructed with a integral door pull and to have a pivot hinge. Door to be finished as stainless steel or with a laminate panel insert as noted on drawings.
 - e. Body: Minimum #18 gauge / 0.0478-inch- (1.214-mm-) thick stainless steel, unless otherwise indicated.
 - f. Curb: Minimum #16 gauge / 0.625-inch- (1.588-mm-) thick galvanized steel, unless otherwise indicated.
5. Sinks: Fabricate of minimum #14 gauge / 0.0781-inch- (1.984-mm-) thick stainless steel with fully welded, 1-piece construction. Construct 2 sides and bottom of sink compartment from 1 stainless-steel sheet with ends welded integral and without overlapping joints or open spaces between compartments. Provide double-wall partitions between compartments with 1/2-inch- (13-mm-) radius rounded tops that are welded integral with sink body. Cove horizontal, vertical, and interior corners with 3/4-inch (19-mm) radius. Pitch and crease sinks to waste for drainage without pooling. Seat wastes in die-stamped depressions without solder, rivets, or welding.
- a. Wastes: 2-inch (50-mm), stainless steel ball valve, rotary-handle waste assembly with stainless-steel strainer plate, rough chrome plated body.

- b. Drainboards: Minimum #14 gauge / 0.0781-inch- (1.984-mm-) thick stainless steel, pitched to sink at 1/8 inch/12 inches (3 mm/300 mm) of length. Reinforce drainboards with minimum #14 gauge / 0.0781-inch- (1.984-mm-) thick stainless steel, unless otherwise indicated.
 - c. Legs: 1-5/8 inch (41.3 mm) OD, minimum #16 gauge / 0.0625-inch- (1.588-mm-) thick stain-less steel with stainless-steel gusset welded to #12 gauge / 0.1094-inch- (2.779-mm-) thick, stainless-steel support plate. Provide adjustable insert bullet-type feet with minimum adjustment of 1 inch (25 mm) up or down without exposing threads, unless otherwise indicated.
 - d. Drainboard Braces: 1 inch (25 mm) OD, minimum #16 gauge / 0.0625-inch- (1.588- mm-) thick stainless steel, unless otherwise indicated.
 - e. Cross Bracing: 1-1/4 inch (31.75 mm) OD, minimum #16 gauge /0.0625-inch- (1.588-mm-) thick stainless steel, unless otherwise indicated.
6. Wall Shelves and Overshelves: Fabricate to comply with referenced SMACNA standard, unless otherwise indicated, and with minimum #16 gauge / 0.0625-inch- (1.588-mm-) thick, stainless-steel shelf tops.
 7. Drawers: Provide lift-out type, 1-piece, die-stamped drawer pan fabricated from #18 gauge / 0.050-inch- (1.27-mm-) thick stainless steel with inside corners radiused. Support drawer pan with #16 gauge / 0.0625-inch- (1.588-mm-) thick, stainless-steel channel frame welded to drawer front. Provide 1-inch- (25-mm) thick, double-wall front fabricated from #16 gauge / 0.0625-inch- (1.588-mm-) thick stainless steel and with integral recessed pull. Fill void in drawer front with semi rigid fiberglass sound dampening. Mount drawers on NSF-certified, full-extension, stainless-steel drawer slides that have minimum 100-lb (45-kg) load capacity per pair, ball-bearing rollers, and positive stop. Mount drawer slides for self-closing on drawer housing as indicated.
 8. Refrigerated Bases: Unit to be all welded construction and fabricated in accordance with NSF Standard 7.
 - a. Top: 18 gauge galvanized sub-top or 14 gauge stainless steel top.
 - b. Exterior: Front and Sides to be 18 gauge number 4 finish type 304 stainless steel; bottom and back to be 18 gauge galvanized (unless otherwise noted).
 - c. Interior liner: 20 gauge number 4 finish type 304 stainless steel with 3/8" radius corners.
 - d. Insulation: Minimum 2" thick polyurethane foam in place insulation (CFC free).
 - e. Doors: 18 gauge front and 20 gauge door pan number 4 finish type 304 stainless steel with 2" polyurethane foam in place insulation, long-life press in place gasket.
 - f. Drawers: 300 lb. capacity with 14 gauge stainless steel track system, tandem 2" all stainless steel skate wheels, each drawer accommodates two 6" deep, 12" x 20" pans side by side.

- g. Shelving: Each door section shall have stainless steel wire racks.
- h. Provide remote fixture mounted on/off switches.
- 9. Refrigerated Pan Rails: Unit to be all welded construction and fabricated in accordance with NSF Standard 7.
 - a. Top: 16 gauge number 4 finish type 304 stainless steel top and inner liner.
 - b. Outer liner: To be 18 gauge type 304 stainless steel; bottom and back to be 18 gauge galvanized (unless otherwise noted).
 - c. Insulation: Minimum 2" thick polyurethane foam in place insulation (CFC free).
 - d. Drain: Provide with 1" stainless steel drain
 - e. Control: Provide with on/off control to be field installed.
- C. Welding: Use welding rod of same composition as metal being welded. Use methods that minimize distortion and develop strength and corrosion resistance of base metal. Provide ductile welds free of mechanical imperfections such as gas holes, pits, or cracks.
 - 1. Welded Butt Joints: Provide full-penetration welds for full-joint length. Make joints flat, continuous, and homogenous with sheet metal without relying on straps under seams, filling in with solder, or spot welding.
 - 2. Grind exposed welded joints flush with adjoining material and polish to match adjoining surfaces.
 - 3. Where fasteners are welded to underside of equipment, finish reverse side of weld smooth and underpressed.
 - 4. Coat unexposed stainless-steel welded joints with suitable metallic-based paint to prevent corrosion.
 - 5. After zinc-coated steel is welded, clean welds and abraded areas and apply SSPCPaint 20, high-zinc-dust-content, galvanizing repair paint to comply with ASTM A 780.
- D. Fabricate field-assembled equipment prepared for field-joining methods indicated. For metal butt joints, comply with referenced SMACNA standard, unless otherwise indicated.
- E. Where stainless steel is joined to a dissimilar metal, use stainless-steel welding material or fastening devices.
- F. Form metal with break bends that are not flaky, scaly, or cracked in appearance; where breaks mar uniform surface appearance of material, remove marks by grinding, polishing, and finishing.
- G. Sheared Metal Edges: Finish free of burrs, fins, and irregular projections.
- H. Provide surfaces in food zone, as defined in NSF 2, free from exposed fasteners.
- I. Cap exposed fastener threads, including those inside cabinets, with stainless-steel lock washers and stainless-steel cap (acorn) nuts.

- J. Provide pipe slots on equipment with turned-up edges and sized to accommodate service and utility lines and mechanical connections.
- K. Provide enclosures, including panels, housings, and skirts, to conceal service lines, operating components, and mechanical and electrical devices including those inside cabinets, unless otherwise indicated.
- L. Seismic Restraints:
 - 1. Fabricate to comply with referenced "SMACNA Guidelines for Seismic Restraint of Kitchen Equipment" in any State, province, or jurisdiction that has legislated this requirement as necessary for acceptance. This shall include:
 - a. Identifying these items on the submittal drawings, Plans, Elevations, and Sections.
 - b. Showing required SMACNA methods of restraint on the submittal drawings.
 - c. Referencing the appropriate detail(s).
 - d. Obtain regulatory approval for all seismic engineering details

2.4 FABRICATION, MILLWORK/CASEWORK

- A. Fabricate food service equipment according to the "Manual of Millwork, current edition" of the Woodwork Institute, including all amended printed revisions, and NSF Standards. All composite wood products shall meet the latest California Air Resources Board (CARB) Composite Wood Products Regulations. Factory assemble equipment to greatest extent possible. All specially fabricated equipment must be by one manufacturer/fabricator per specialty acceptable to Consultant and the Owner.
- B. Solid Surface Material (SSM) shall be Caesarstone, Silestone or approved equal and installed over 3/4" plywood per manufacturer's instructions. Provide air space, trim and /or insulation around any heat or cold producing equipment to guard against discoloration and cracking.

2.5 EXHAUST HOOD FABRICATION

- A. Definitions:
 - 1. Listed Hood: A hood, factory fabricated and tested for compliance with UL-710 by a testing agency acceptable to authorities having jurisdiction.
 - 2. Type I Hood: A hood designated for grease exhaust applications.
 - 3. Type II Hood: A hood designed for heat and steam removal and for other non-grease applications.
 - 4. Non-listed Hoods are not acceptable for this project.
- B. General: Provide listed hoods with dual wall construction and manufactured from minimum #18 gauge / 0.050-inch- (1.27-mm-) thick type 304 stainless steel, unless otherwise indicated. FSEC shall verify size and location of all connections required before fabrication.

1. Exhaust hood performance tests shall be in accordance with ASTM F1704-05. Manufacturer, upon request, shall be required to submit validation that full capture and containment of appliance thermal plume and smoke can be accomplished at specified/design air volumes without modifications to duct size, filter velocity or hood/system static pressure.
 2. Hoods shall comply with current NFPA 96, NSF, ASHRAE 90.1, ASHRAE 154, CA-Title 24 (CA Based Projects Only), Local Applicable Codes and Manufactures Recommendations.
 3. Product/system must meet the design, construction, performance and operational intent of the project. It is the responsibility of the FSEC to verify interface of the system with all associated trades including, but not limited to; electrical, mechanical, sheet metal, plumbing and controls per Division 23.
 4. Design exhaust volume shall be based on hood manufacturers heat load based design calculations and not estimated CFM/linear foot or minimum UL-710 listed volume.
- C. Grease Removal: Provide removable, stainless-steel, single stage, baffle-type grease filter. Provide minimum #18 gauge / 0.0781-inch- (1.984-mm-) thick, stainless steel filter frame and removable collection basins or troughs. Filters/baffles shall be UL 1046 Classified and tested according to ASTM Standard F 2519-05 "Standard Test Method for Grease Particle Capture Efficiency of Commercial Kitchen Filters and Extractors" by a nationally recognized testing laboratory acceptable to authorities having jurisdiction. The filters/baffles must be single stage and have a minimum extraction rate of 93% at 5 microns and 98% at 15 microns.
- D. Sound Level Criteria: Isolated grease filter sound levels shall not exceed an NC rating of 55 at full design exhaust volume.
- E. Light Fixtures: Provide NSF, UL, CSA AND CE-certified LED fixtures, vapor-tight sealed lenses, to provide 3500K with 50 foot candles at the cooking surface. Any exposed wiring shall be concealed in stainless-steel.
- F. Appliance Interlock: Hoods to be provided with Appliance Interlock Temperature Sensor to comply with IMC 2006 requirement, section 507.2.1.1.
- G. Exhaust-Duct Collars: Minimum #18 gauge / 0.0625-inch- (1.588-mm-) thick stainless steel, FSEC shall provide all stainless steel duct collars and make final connections to hood, welded 100% grooved smooth and painted.
- H. Fires suppression system: Hoods to be provided with factory pre-piping for connection to wet chemical fire suppression system, model R102 as manufactured by "Ansul" or equal in accordance with UL300 standards.
1. Surface drop exposed piping shall be stainless steel.
- 2.6 FIRE SUPPRESSION SYSTEM
- A. Provide complete fire suppression system conforming to NFPA and UL300. System to be connected to factory pre-piping provided as part of the exhaust hood.

- B. Automatic actuation shall be by means of fusible link with no visible conduit. Manual activation shall be made possible with remote pull stations.
- C. System shall be furnished and installed by the manufacturer. Failure to do so will void warranty.
- D. Microswitches shall be furnished as part of the system for "tie in" of building alarm and for make-up air/fire/fuel/shutdown.
- E. Gas valves shall be electric solenoid type and support simultaneous activation.
- F. Approved manufacturer for fire suppression system is Edison Fire Protection Company Inc. (800) 222-9338 or Christopherson Fire Protection (909) 591-0438.

2.7 WALK-IN COOLERS/FREEZERS

- A. Panel Construction:
 - 1. Panels shall be pre-fabricated, sectional construction (minimum 5-inches thick for Coolers and Freezers), of tongue and groove design with foamed-in-place "double bubble" PVC gaskets (not glued, stapled, or nailed) on the male side of all interior and exterior panels and rigid urethane frame. Every panel shall be NSF and UL factory approved and bear the certifying labels. Walk-in box height to be 108"; Interior Height, except freezers with pre-fab floor in combination with cooler without floor to be 104" or unless otherwise specified.
 - 2. Gaskets shall be impervious to stains, greases, oils, and mildew and be resistant to chemical corrosion and ultraviolet radiation. Gasket operating temperature shall be -30 degrees F to 160 degrees F (-34 degrees C to +71 degrees C).
 - 3. Corner panels shall be 90-degree angles with coved corners; interior partition walls shall utilize 'T' panels with coved corners. All panels shall be manufactured in accordance NSF approved standards.
 - 4. Panels shall be completely filled with rigid 100% foamed-in-place non-CFC urethane between interior and exterior metal 'skins' which have been die-formed and gauged for uniformity in size. Rigid polyurethane blowing agents shall comply with current US EPA SNAP program listings. Slab urethane or polystyrene are not acceptable. In addition, wood shall not be acceptable in any panel including doors, walls, floor, and ceiling.
 - 5. Insulation shall have a 95% closed cell structure with an average in-place density of 2.2 lbs. per cubic foot, and compression strength at yield point of 19 lbs. per square inch. The R-Values of the floor, ceiling and wall panels meet the requirements under the Energy Independence and Security Act of 2009 (EISA).
 - 6. Floor panels: Floor panels shall be die stamped with 3/8-inch radius NSF coved corners. All plane intersections shall be drawn, not cut and welded. Panels shall be fabricated similar to other panels and designed to readily withstand uniformly distributed loads, point loads for stationary shelving, rolling loads from hand truck and mobile food racks. Where noted, pre-fabricated floors shall withstand rolling loads from either manual pallet jacks or electric pallet jacks.

- B. Door Construction: Walk-in coolers and freezers shall have entry and exit door hardware that complies with all of the requirements of CBC Section 11B-404.2.8.1 and maneuvering clearances at the exterior side per CBC Section 11B-404.2.7 & 11B-309.4. Doors shall be flush (in-fitting) type, self-closing, 36-inches by minimum 80-inches high, 20-gauge stainless steel interior and exterior.
1. Doors shall be mounted with three adjustable cam-lift hinges (Kason 1245) and hydraulic adjustable automatic hold-open (rack and pinion) door closers. Door hardware shall be chrome plated Kason model 27C. Mounting height of latching hardware shall be 34 to 44 inches above finish floor. All hardware shall meet the requirements of CBC 11B-404.2.7 & 11B-309.4.
 2. Door latches shall lock and have a safety release to prevent entrapment (one quarter turn of the release handle unlocks the door from the inside).
 3. All freezer door will be provided with a Department of Energy approved heater strip, heated sweep gaskets, and a heated pressure relief port.
 4. All door sections to have raised casings. Light fixtures to be wired through digital controllers, refer to para. 2.7.E.5 for controller requirements. Provide additional switches as required for light activation from multiple locations.
 5. The doorjamb, frames, and thresholds shall be made of durable Fiberglass Reinforced Plastic (FRP) or polyvinyl chloride (PVC).
- C. Assembly: Panels shall be assembled by Posi-Locs or equal which shall be foamed-in-place and activated by a hex wrench. Floor panels shall utilize post tension construction within the floor panels. Access ports to locking devices shall be covered by snap caps and shall be located in interior of walk-in.
- D. Finishes: Refer to the finishes shown and the Foodservice Equipment Schedule paragraph 3.5.
1. Surfaces (walls, ceiling and closure panels):
 - a. Exposed exterior 20-gauge Type 304 stainless steel, #4 finish, pattern per manufacturer drawings.
 - b. Unexposed exterior surfaces to be 20 gauge smooth galvanized steel.
 - c. Interior finishes: minimum 20 gauge type 304 stainless steel on walls and white stucco aluminum on ceiling.
 - d. Interior floor: verify on finish schedule and item specification, paragraph 3.5.
- E. Accessories:
1. Provide interior and exterior doors with 14 gauge (stainless steel) kickplates to 36-inches high.
 2. Provide (s/s) closure panels to interior ceiling and all adjacent walls, finished with 90-degree angles at the box and the ceiling/wall; no raw edges will be accepted.

3. Provide vinyl strip curtains.
 4. Include LED light fixtures to provide 20 ft. candles of light throughout compartment.
 5. Refrigerated compartments fabricated and standard, shall be fitted with flush mounted digital temperature controllers. Thermometers on such controllers shall be adjustable and calibrated after installation. All thermometers shall have an accuracy of 2 degrees. Controller shall be Modularm 75 LC, or equal, and include frame mounted door magnets for door ajar alarm, interior panic alarm button and motion detector activated automatic panic alarm. All controllers are to be programmable and have the capability of being connected to remote monitoring systems or building management systems.
 6. Per document drawings, provide 14-inches by 24-inches view port - unheated for cooler door, heated for freezer door.
 7. Freezer Door Fan Switches (at ambient facing freezer door only)
 8. When Anthony doors are specified: include Optimax Pro LED Lighting.
- F. Insulated Floor Depressions: The FSEC shall provide styrofoam insulation for cooler and freezer floors. Insulation shall be a minimum of 3 layers Dow high load 60 extruded polystyrene, 2-inch thick. Overall R-value to meet DOE requirements for freezer floors with vertical compressive strength of 60 psi and maximum water absorption of 0.1% by volume.
- G. Approvals: Fire hazard classification according to ASTM E-84 (UL723) shall be a flame spread rating of 25 or less with a certifying UL label attached to every panel showing the meeting of the fire code. Smoke development rating to be 450 or less; NSF-listed with an approved toxicity rating.
- H. Walk-in coolers and freezers shall have level maneuvering clearances at the exterior side (CBC 118-404.2.4.1) and accessible entry and exit door hardware (CBC 11B-404.2.7, 11B-309.4 & 11B-404.2.8.1).
- I. Furnish and installation to be provided by the manufacturer. Failure to do so will void warranty.
- J. Food service equipment provider shall contract all aspects of installation for walk-in boxes directly with specified factory to not void warranty.

2.8 REMOTE REFRIGERATION SYSTEMS

- A. Furnish and install mechanical refrigeration work as indicated and specified, complete and ready for use. All systems shall comply with the latest edition of Title 24, 2019 Building Efficiency Standards. Principal items of work include:
1. Mechanical refrigeration systems, including compressor units, condensers, refrigerant piping, evaporator coils, control valves, compressor racks, weather covers, KE2 rack controller, and required miscellaneous items. Refrigeration equipment shall consist of two major assemblies. One is the condensing unit assembly with all necessary components, factory installed and wired including single point electrical control panel, circuit breakers and contactors, OSHA approved fan guards, aluminum flexible conduit for internal wiring, suction filter, sight glass, drier, adjustable dual pressure control, flexible pressure hoses,

Rotolock compressor adaptors and necessary tubing. The other is the refrigeration coil assembly/heat exchanger with expansion valve, electronic thermostat temperature control with electronic defrost time clock and on/off power switch, completely factory mounted and factory pressure tested with dry nitrogen.

- a. Utilize refrigerant with an ozone depleting potential of 0
 - b. R-448A Low to Medium Temperatures
 - c. Other refrigerant approved by the Department of Energy for use in remote systems after December 31, 2017.
 - d. Glycol – Food Grade
2. Furnishing of motor starters and walk-in refrigerator/freezer thermostats for installation under Electrical Section.
 3. Sleeves, inserts, hangers, supports and other incidental items necessary to complete the work.
 4. Cutting and patching of non-structural and other incidental items necessary to complete the work on this section.
 5. Testing, charging, adjusting, operational testing and cleaning of equipment. Conduct all tests as required by local inspecting agencies concerned with this project. Each refrigeration items specification is written to provide minimum specifications and scope of work.
 6. Refrigeration equipment shall be designed and installed to maintain the following general temperature unless otherwise specified.
 - a. Walk-In Refrigerators 1.7°C / 35°F
 - b. Walk-In Freezers -23.2°C / -10°F
 - c. Reach-In Refrigerators 1.7°C / 35°F
 - d. Reach-In Freezers -23.2°C / -10°F
 - e. Undercounter Refrigerators 1.7°C / 35°F
 - f. Undercounter Freezers -23.2°C / -10°F
 - g. Cold Pan 4°C / 39°F

- B. Compressors and Condensing Unit: Factory assembled, scroll compressors with air cooled condensers operating at such speed within recommended range of section and discharge pressures for economical operation and with required BTU rating per hour, sizes and capacities in accordance with specifications. Provide units of same manufacturer and type throughout, new standard cataloged, to operate with refrigerant R-407A. 100 degrees ambient air, capacities selected on 16 hour running time basis for medium temperature fixtures and 18 hour running time basis for low temperature fixtures. For locations where the ambient exceeds 100 degrees Fahrenheit, the system is to be engineered for the maximum recorded ambient temperature. Additionally, all parallel systems shall include a minimum of one digital scroll compressor and be designed with 75% redundancy minimum.

- C. Condensing units shall be scroll air cooled condensing unit with rigid structural bases, 20 gauge weather covers, OSHA-approved fan guards and shrouds and waterproof electrical systems. Include internal inherent motor protection, suction line, shut off valves, liquid line shut off valves, oil pressure safety switches when required, adjustable dual pressure control, crank case heaters and oil separators on systems with longer than 100 lin. ft. run from condensing unit to the evaporator coil. Any outdoor installation within 20 miles of the salt air environment shall be provided with coated condenser coils.
- D. Medium temperature evaporators shall be equipped with Electronically Commutated Motors (ECM). Coils shall be low profile UL/NSF approved units with inline fans and cross fins staggered. Provide copper tubing, aluminum cased, permanently lubricated motors with thermal overload protection. Unit shall be provided with evaporator controller system capable of providing evaporator fan control, remote monitoring and diagnostics. Control system shall be interconnected to the local area network and be capable of sending alarm alerts via mobile telephone or e-mail. Water proof electrical system pre-wired to a single connection. Coils are designed to operate above 34 degrees Fahrenheit.
- E. Low Temperature evaporators shall be equipped with Electronically Commutated Motors (ECM). Coils shall be low profile UL/NSF approved units with inline fans and cross fins staggered. Provide cooper tubing, aluminum cased, permanently lubricated motors with thermal overload protection. Unit shall be equipped with electric demand defrost controller system. Controller system shall provide on-demand defrost, remote monitoring and diagnostics and be interconnected to the local area network with the capability of sending alarm alerts via mobile telephone or e-mail. Water proof electrical system pre-wired to a single connection. Coils are designed to operate in a range from 30 degrees above Fahrenheit to -20 degrees Fahrenheit.
- F. Refrigerant lines shall be type "L" ACR copper tubing with wrought copper fittings assembled by silver soldering joints.
- G. Coil drains shall be 1" IPS copper. Route and pitch ½" per foot to drain. Provide electrical heaters on freezer drains. Drain lines to floor sinks by Plumber.
- H. Refrigeration lines insulation shall have a minimum ¾" Armstrong Armaflex AP Pipe insulation sealed with adhesive foam insulation. For glycol systems the minimum insulation shall be ¾". Tape fittings to be sufficient thickness to prevent condensation. Lines ran externally shall include a hard white PVC cover.
- I. Furnish and installation to be provided by the manufacturer. Failure to do so will void warranty.

PART 3 - EXECUTION

3.1 EXAMINATION

- A. Unless expressly stipulated, and in a timely manner, no additional allowances will be made for Contractors or Manufacturers for errors, omissions or ambiguities not reported at time of bidding. Carefully review and compare the Contract Documents and at once report to Owner and/or Designer any errors, ambiguities, inconsistencies or omissions. Unless expressly stipulated, and in a timely manner, Kitchen Equipment Contractor shall be liable to Owner or Designer for any damage resulting from such errors, inconsistencies or omissions in the Contract Documents. Work shall not be done without approved Drawings, Specifications and/or Modifications and

without receiving prior written receiving authorizations from Owner or Designer. Drawings and equipment specifications are intended to complement each other. Therefore, neither should be considered complete without the others.

- B. Examine areas and conditions, with Installer present, for compliance with requirements or installation tolerances, service-utility connections, and other conditions affecting installation and performance of food service equipment. Do not proceed with installation until unsatisfactory conditions have been corrected.
- C. Examine roughing-in for piping, mechanical, and electrical systems to verify actual locations of connections before installation.
- D. Verify all conditions at the building, particularly door openings and passageways for large equipment. Coordinate with General Contractor access to insure delivery of equipment to the required areas. Coordination shall include, but not be limited to, early delivery, hoisting, window removal and/or delay of wall construction. All special equipment, handling charges, window removal, etc. shall be paid for by the Food Service Equipment Contractor.
- E. Any and all food service equipment and equipment systems noted as "by owner/operator", "by purveyor", or "existing" in the food service construction documents are presented for reference only. These representations must be verified in writing by the food service equipment contractor, owner, operator, and/or general contractor prior to the release of "for construction" documentation. It will be the general contractor's responsibility to further verify and coordinate all necessary information pertaining to this equipment or systems making up, or relating to, this equipment including, but not limited to, local health department regulations, local sanitation code requirements, mechanical, structural, plumbing and electrical requirements prior to commencement of construction. Consultant or Architect take no responsibility for design, intent, function, performance, utility requirements, or code compliance of non-specified equipment.

3.2 INSTALLATION, GENERAL

- A. Install food service equipment level and plumb, according to manufacturer's written instructions, original design, and referenced standards.
- B. Complete equipment field assembly, where required, using methods indicated.
 - 1. Provide closed butt and contact joints that do not require a filler.
 - 2. Grind field welds on stainless-steel equipment smooth, and polish to match adjacent finish. Comply with welding requirements in "Fabrication, General" Article.
- C. Install equipment with access and maintenance clearances according to manufacturer's written instructions and requirements of authorities having jurisdiction.
- D. Provide cutouts in equipment, neatly formed, where required to run service lines through equipment to make final connections. Cut holes and provide sleeves for pipes on equipment, for drains, electrical, plumbing, etc., as required for proper installation. Verify sizes with Owner on the following items before ordering or fabrication: steam pans, sheet pans, trays, glass and cup racks.

- E. Except for mobile and adjustable-leg equipment, securely anchor and attach items and accessories to walls, floors, or bases with stainless-steel fasteners, unless otherwise indicated.
- F. Install hoods to comply with NFPA 96 requirements and to remain free from vibration when operating.
- G. Install seismic restraints according to referenced SMACNA standard.
- H. Install trim strips and similar items requiring fasteners in a bed of sealant. Fasten with stainless-steel fasteners at 48 inches (1200 mm) O.C. maximum.
- I. Install sealant in joints between equipment and abutting surfaces with continuous joint backing, unless otherwise indicated. Provide airtight, watertight, vermin-proof, sanitary joints.
- J. Prohibit cold storage rooms from being used by any other trade for storage or work areas. Repair or cause replacement to any damaged areas on the interior of the cold storage rooms, if the damage was caused due to the cold storage rooms being used for storage or work areas.

3.3 PROTECTING

- A. Provide final protection and maintain conditions, in a manner acceptable to manufacturer and installer that ensure food service equipment is without damage or deterioration at the time of Substantial Completion.

3.4 START-UP, TESTING AND COMMISSIONING

- A. Startup Services: Engage factory-authorized service representatives to perform startup services for all equipment.
 - 1. Coordinate food service equipment startup with service-utility testing, balancing, and adjustments. Do not operate steam lines before they have been cleaned and sanitized. Provide demonstrations for both operations and maintenance personnel.
 - 2. Remove protective coverings and clean and sanitize equipment, both inside and out, and re-lamp equipment with integral lighting. Where applicable, comply with manufacturer's written cleaning instructions.
 - 3. Test each equipment item for proper operation. Repair or replace equipment that is defective in operation, including units that operate below required capacity or that operate with excessive noise or vibration.
 - a. Start up and testing for ice making equipment to be performed by the Original Equipment Manufacturer's authorized representative after substantial completion by the FSEC prior to final testing. All issues of installation hook-up and operational conditions are to be addressed. Any conditions not meeting operational needs will be identified and reviewed with the FSEC and/or GC.
 - b. Type I grease hoods and fire protection systems are to be reviewed by the Original Equipment Manufacturer's authorized representative after substantial completion and prior to final testing. This review shall also take place prior to the start-up and demonstration of any cooking equipment under the hood. All issues of installation

hook-up and operational conditions will be addressed. Any conditions not meeting operational needs will be identified and reviewed with the FSEC and/or GC. A field inspection report will be provided as part of the Owner's equipment manual and submitted to the GC and local fire marshal when required by code.

4. Provide maintenance and proper operations training to both the client maintenance and operations staff.
5. Provide maintenance manuals, service parts manuals and product schedule in accordance with paragraphs 1.4.K and 1.4.K.1

B. Demonstration and Commissioning: Representatives of authorized service agencies, manufacturer or original equipment supplier shall provide these services with FSEC in attendance.

1. Demonstrate in the presence of the owner, owner's designated representative and owner's maintenance and operations personnel the proper initial start-up, operation clean-up, preventative maintenance safety procedures of each item of equipment.
2. FSEC is to provide a signed log or record of all demonstrations, training and start-ups conducted to the owner with equipment operations manuals.

3.5 FOOD SERVICE EQUIPMENT SCHEDULE

SIS# W010

Project Name: Yuba CCD I Woodland Community College

Project Job Number: 2019-0158

ITEM # 1-05 EXTERIOR WORK TABLE W/2 COMPARTMENT PREP SINKS (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: PTS-WBB-30135

1. One (1) Model PTS-WBB-30135 Approximately 11'-3" l x 2'-6" w. Provide exterior Stainless Fixtures, Inc. stainless steel work table with 1-5/8" legs with adjustable bullet feet, and under and/or mid shelves. Top shall be 14 ga stainless steel, and legs shall be 16 ga.
2. One (1) Model 2 COMP SINK Provide 16 ga stainless steel with 2 compartment sink tub measuring approximately 18" w x 24" d x 12" h each. Welded in place with polished seams.
3. Two (2) Fisher Model 29033 DrainKing Waste Valve, flat strainer, overflow body, chrome finish
4. One (1) This item to have polished edges standard.

ITEM # 1-07 CHEMICAL STORAGE SHELVING UNITS (**GROUP 2 – FURNITURE PACKAGE**)

WFD

FOOD SERVICE EQUIPMENT
11 40 00 - 24

Quantity: Two (2)
Manufacturer: Cambro
Model: CAMSHELVING

1. Two (2) Model CAMSHELVING (LOT) 4 tier, 21" deep shelving units, posts to be 72" high. Posts and traverses shall be made of steel metal core with thick polypropylene covers. Shelf plates

ITEM # 1-09 SPARE NO.

ITEM # 1-10 SPARE NO.

ITEM # 1-17 WASHER MACHINE (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: GE
Model: PROFILE HARMONY

1. One (1) Model PROFILE HARMONY washer machine. PROFILE HARMONY

ITEM # 1-18 WORK TABLE W/PREP SINK ASSEMBLY (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: PTS-WBB-3075

1. One (1) Model PTS-WBB-3075 Approximately 6'-3" l x 2'-6" w. Provide Stainless Fixtures, Inc. stainless steel work table with 1-5/8" legs with adjustable bullet feet, lower and/or mid shelves, 6" high back and end splash (where required). Top shall be 14 ga stainless steel, and legs shall be 16 ga.
2. One (1) Model PREP SINK Provide 16 ga stainless steel sink tub measuring approximately 18" w x 18" d x 12" h. Welded in place with polished seams.
3. One (1) Fisher Model 29033 DrainKing Waste Valve, flat strainer, overflow body, chrome finish
4. One (1) This item to have polished edges standard.

ITEM # 1-19 SPARE NO.

ITEM # 1-20 SPARE NO.

ITEM # 1-21 DRYER MACHINE (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: GE
Model: PROFILE HARMONY

1. One (1) Model PROFILE HARMONY washer machine. PROFILE HARMONY

ITEM # 1-22 SECURITY UNIT (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: Two (2)
Manufacturer: Cambro
Model: CPU244864SUPKG

1. Two (2) Model CPU244864SUPKG Camshelving® Stationary Security Unit, 26-3/4"W x 50-1/4"L x 64-1/2"H, includes: (2) stationary post kits, (2) vented shelf kits: steel posts with polypropylene exterior, molded in dovetails & (2) sets of post connectors, and (1) stainless steel full wrap security cage (CPFWSC244860), weight bearing capacity of 800 lbs.

ITEM # 1-23 DRY STORAGE SHELVING UNITS (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: Eighteen (18)
Manufacturer: Cambro
Model: CAMSHELVING

1. Eighteen (18) Model CAMSHELVING (LOT) 4 tier, 21" deep shelving units, posts to be 72" high. Posts and traverses shall be made of steel metal core with thick polypropylene covers. Shelf plates shall be removable to be washed manually or fit into a standard 20 x20" rack for use in a commercial dishwasher. Shelf plates shall contain CamGuard, antimicrobial that inhibits the growth of mold, fungus and bacteria. Shelves to be vented with the exception of the bottom shelf, which should be solid shelf plates. Posts shall have dovetails that allow shelves to be adjusted in 4" increments. Provide dunnage stands for the bottom shelf for all traverses 54" or longer and at corners where corner connectors are used. Shelving should have a "Life Time Warranty" against rust and corrosion and be NSF approved. Provide in the configuration shown on plans, verify final sizes of shelves and posts by field measuring prior to ordering.

ITEM # 1-28 DUNNAGE RACK (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: Four (4)
Manufacturer: Cambro
Model: DRS480480

1. Four (4) Model DRS480480 S-Series Dunnage Rack, slotted top, 3000 lb. load capacity, 21"D x 48"W x 12"H, polypropylene, one-piece, seamless double wall construction, includes (1) Camlink®, 4" square legs, speckled gray, NSF

ITEM # 1-29 **DUNNAGE RACK (GROUP 2 – FURNITURE PACKAGE)**

Quantity: Two (2)
Manufacturer: Cambro
Model: DRS

1. Two (2) Model DRS S-Series Dunnage Rack, slotted top, 3000 lb. load capacity, 21"D x 48"W x 12"H and one 21"D x 36"W x 12"H, polypropylene, one-piece, seamless double wall construction, includes (1) Camlink®, 4" square legs, speckled gray, NSF

ITEM # 1-30 SPARE NO.

ITEM # 1-34 **TRAY DRYING / STORAGE RACK (GROUP 2 – FURNITURE PACKAGE)**

Quantity: Two (2)
Manufacturer: Cambro
Model: CPMU244875DRPKG

1. Two (2) Model CPMU244875DRPKG Camshelving® Mobile Drying Rack Cart, 24"W x 48"L x 75"H, holds (84) trays, includes: drying racks for (3) levels, (6) mobile traverses, (2) pre-assembled mobile post kits, (4) premium swivel casters with total locking brake, speckled gray, NSF

ITEM # 1-35 **REFRIGERATOR/FREEZER RACK, ROLL-IN (GROUP 2 – FURNITURE PACKAGE)**

Quantity: Four (4)
Manufacturer: Metro
Model: RF13N

1. Four (4) Model RF13N Roll-In Refrigerator Rack, pass-thru, 21-1/4"W x 64"H, 26"D, open frame design, slides on 1-1/2" centers, holds (36) 18" x 26" pans, sized to fit refrigerator, riveted extruded aluminum frame construction, 5" swivel casters (2) with brakes, NSF

ITEM # 1-36 **TRASH RECEPTACLE W/ DOLLY (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Rubbermaid Commercial Products
Model: FG262000GRAY

1. One (1) Model FG262000GRAY ProSave® BRUTE® Container, without lid, 20 gallon, 19-1/2"D x 22-7/8"H, round, reinforced rims, built in handles, double rimmed base, high-impact plastic construction, gray, NSF, Made in USA
2. One (1) Model FG264043BLA BRUTE® Quiet Dolly, 18-1/4"D x 6-5/8"H, non-marking casters, black, NSF, Made in USA

ITEM # 1-37 DRYING STORAGE RACK (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Cambro
Model: CPMU244875PDPKG

1. One (1) Model CPMU244875PDPKG Camshelving® Premium Mobile Angled Drying Rack Cart, 24"W x 48"L x 75"H, includes: (4) boxes of drying cradles for (4) levels, (8) mobile traverses, (2) pre-assembled post kits, (4) premium swivel casters with total locking brake, speckled gray, NSF

ITEM # 1-39 SPARE NO.

ITEM # 1-40 SPARE NO.

ITEM # 1-43 WORK TABLE W/2 COMPARTMENT PREP SINKS (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: PTS-WBB-30-96

1. One (1) Model PTS-WBB-30-96 Approximately 8'-0" l x 2'-6" w. Provide Stainless Fixtures, Inc. stainless steel work table with 1-5/8" legs with adjustable bullet feet, and under and/or mid shelves. Top shall be 14 ga stainless steel, and legs shall be 16 ga.
2. One (1) Model 2 COMP SINK Provide 16 ga stainless steel with 2 compartment sink tub measuring approximately 18" w x 18" d x 12" h each. Welded in place with polished seams.
3. Two (2) Fisher Model 29033 DrainKing Waste Valve, flat strainer, overflow body, chrome finish
4. One (1) This item to have polished edges standard.
5. One (1) Marine edge work table

ITEM # 1-44 SPARE NO.

ITEM # 1-45 SANDWICH / SALAD PREPARATION REFRIGERATOR (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: True Manufacturing Co., Inc.
Model: TSSU-60-10-ADA-HC

1. One (1) Model TSSU-60-10-ADA-HC Sandwich/Salad Unit, 34" work surface height, (10) 1/6 size (4"D) poly pans, stainless steel insulated cover, 11-3/4"D cutting board, (2) full doors, (4) PVC coated adjustable wire shelves, stainless steel top/front/sides, aluminum back, aluminum interior with stainless steel floor, 3" castors, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1-ph, 6.5 amps, NEMA 5-15P, cULus, UL EPH Classified, ADA Compliant, Made in USA
2. One (1) Warranty - 3 year parts and labor, please visit www.Truefmfg.com for specifics
3. One (1) Self-contained refrigeration standard
4. One (1) Warranty - 7 year compressor (self-contained only), please visit www.Truefmfg.com for specifics (updated warranty sheet pending from True)

ITEM # 1-48 SPARE NO.

ITEM # 1-49 SPARE NO.

ITEM # 1-50 SPARE NO.

ITEM # 1-54 TRASH RECEPTACLE W/ DOLLY (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Rubbermaid Commercial Products
Model: FG262000GRAY

1. One (1) Model FG262000GRAY ProSave® BRUTE® Container, without lid, 20 gallon, 19-1/2"D x 22-7/8"H, round, reinforced rims, built in handles, double rimmed base, high-impact plastic construction, gray, NSF, Made in USA
2. One (1) Model FG264043BLA BRUTE® Quiet Dolly, 18-1/4"D x 6-5/8"H, non-marking casters, black, NSF, Made in USA

ITEM # 1-55 3 COMPARTMENT POT SINK (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: PS3-WBB-30162

1. One (1) Model PS3-WBB-30162 Approximately 13'-6" l x 2'-6" w. Provide Stainless Fixtures, Inc. stainless steel pot sink assembly with 1-5/8" legs with adjustable bullet feet, under and/or mid shelves, 10" high back and end splash (where required). Top shall be 14 ga stainless steel, and legs shall be 16 ga.
2. Three (3) Model SINKS Provide 16 ga stainless steel sink tub measuring approximately 18" w x 26" d x 14" h. Welded in place with polished seams.
3. Three (3) Fisher Model 29033 DrainKing Waste Valve, flat strainer, overflow body, chrome finish

4. One (1) This item to have polished edges standard.

ITEM # 1-58 SPARE NO.

ITEM # 1-59 SPARE NO.

ITEM # 1-60 SPARE NO.

ITEM # 1-62 DISH CART W/ DOLLY (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: Two (2)
Manufacturer: Cambro
Model: DCS1125110

1. Two (2) Model DCS1125110 Versa Dish Caddy, holds up to 11-1/4" round plates or up to 9-1/2" square plates, holds (4) columns, non-adjustable, vinyl cover, (2) 5" swivel casters with brakes & (2) 10" rear wheels, polyethylene, black, NSF

ITEM # 1-63 CLEAN DISH TABLE (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: CDT-WBB

1. One (1) Model CDT-WBB Approximately 5'-9" l x 2'-6" w. Provide Stainless Fixtures, Inc. stainless steel landing table with 1-5/8" legs with adjustable bullet feet, under and/or mid shelves, 10" high back and end splash (where required). Top shall be 14 ga stainless steel, and legs shall be 16 ga.
2. One (1) This item to have polished edges standard.

ITEM # 1-64 SPARE NO.

ITEM # 1-65 SOILED DISH TABLE W/QUICK DRAIN (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: SDT-WBB-3096

1. One (1) Model SDT-WBB-3096 Approximately 8'-0" l x 2'-6" w. Provide Stainless Fixtures, Inc. stainless steel landing table with 1-5/8" legs with adjustable bullet feet, under and/or mid shelves, quick drain assembly, 10" high back and end splash (where required). Top shall be 14 ga

- stainless steel, and legs shall be 16 ga.
2. One (1) Model SCRAP SINK Provide 16 ga stainless steel sink tub measuring approximately 20" l x 18" w x 8" d. Welded in place with polished seams. Provide with rotary waste valve.
 3. One (1) Model SCRAP BASKET Provide 16 ga stainless steel scrap basket measuring 19 ½" l x 19 ½" w x 7 ¾" d. Scrap basket to be constructed with coved corners, perforated holes, welded ¼" x ¼" h round solid stainless steel rod feet, and rack glide. Perforated holes to be 3/16" at ½" on center on all four sides and bottom of basket. Rack glide with lift out handles, to be square tubing and fully welding.
 4. One (1) This item to have polished edges standard.

ITEM # 1-66 HOSE REEL (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-7132-10

1. One (1) Model B-7132-10 Hose Reel, open, 3/8" x 35' hose with extended swivel spray wand valve, with ratcheting system & adjustable hose bumper, stainless steel
2. One (1) 1 year limited warranty for hose, standard
3. One (1) 2 year limited warranty for hose reel, standard

ITEM # 1-67 TRASH RECEPTACLE W/ DOLLY (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Rubbermaid Commercial Products
Model: FG262000GRAY

1. One (1) Model FG262000GRAY ProSave® BRUTE® Container, without lid, 20 gallon, 19-1/2"D x 22-7/8"H, round, reinforced rims, built in handles, double rimmed base, high-impact plastic construction, gray, NSF
2. One (1) All-plastic, professional-grade construction will not rust, chip or peel; resists dents.
3. One (1) Reinforced rims add strength and durability
4. One (1) Built-in handles allow easy, non-slip lifting and anti-jam nesting
5. One (1) Double-ribbed base increases stability and dragging capacity
6. One (1) USDA Meat & Poultry Equipment Group listed and assist in complying with HACCP guidelines.
7. One (1) Certified to NSF Standard #2 and Standard #21
8. One (1) Model FG264043BLA BRUTE® Quiet Dolly, 18-1/4"D x 6-5/8"H, non-marking blue casters, black

ITEM # 1-70 SPARE NO.

ITEM # 1-72 **SOAK SINK (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Piper Products/Servolift Eastern
Model: 337-3474

1. One (1) Model 337-3474 Portable Soak Sink, undercounter, with chute, 24" x 24" x 8" deepbowl, lever waste, stainless steel construction, (4) braked casters
2. One (1) 1 year warranty parts and labor from date of purchase

ITEM # 1-73 **HANDS FREE ELECTRONIC FAUCET (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: T&S Brass
Model: EC-3100-BA

1. One (1) Model EC-3100-BA ChekPoint™ Electronic Faucet, deck mount, 4-1/8" rigid gooseneck with 2.2 GPM VR aerator, single hole, AC/DC control module, internal flow control setting switches, mechanical temperature control mixing valve with check valves, 18" flexible stainless steel supply hose, low lead, cCSAus, cULus, ADA Compliant
2. One (1) Model B-0199-09 Aerator, vandal resistant, 15/16"-27 UNF male thread
3. One (1) 3 year limited warranty, standard

ITEM # 1-74 **WORK COUNTER W/PREP SINK ASSEMBLY (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: WCP-WBB-3074

1. One (1) Model WCP-WBB-3074 Approximately 6'-2" l x 2'-6" w. Provide Stainless Fixtures, Inc. stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash (where required). Top shall be 14 ga stainless steel, body to be 16 ga.
2. One (1) Model PREP SINK Provide 16 ga stainless steel sink tub measuring approximately 18" w x 18" d x 12" h. Welded in place with polished seams.
3. One (1) Fisher Model 29033 DrainKing Waste Valve, flat strainer, overflow body, chrome finish
4. One (1) This item to have polished edges standard.

ITEM # 1-75 COFFEE BREWER W/ WATER FILTER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: FETCO
Model: CBS-1152-V+ (E115251)

1. One (1) Model CBS-1152-V+ (E115251) Extractor® V+™ Series Coffee Brewer, twin, 1.5 gallon capacity, digital touchpad operation, adjustable brew time and volume, streamlined programming and diagnostics, manual hot water service, 2 x 3.0kW heater, 208-240v, 1-ph, 2+G wires, 22.4 - 25.8 max amp draw, 4.6 - 6.1kW, terminal block, 15.3 gallons per hour, UL, cUL, NSF (Use with FETCO D449 - sold separately) (Manufactured standard with plastic brew basket - metal brew basket sold separately)
2. One (1) NOTE: Pricing and specifications subject to change with or without notice - Please call 1.800.FETCO.99 for confirmation
3. One (1) Circuit board: 3 year parts & 1 year labor warranty, standard
4. One (1) Electro-mechanical parts: 2 year parts & 1 year labor warranty, standard
5. One (1) All other parts: 1 year parts & 1 year labor warranty, standard

ITEM # 1-76 TRASH RECEPTACLES (COUNTER TALL) (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Rubbermaid Commercial Products
Model: 1971258

1. One (1) Model 1971258 Slim Jim® Container, 16 gallon, 22"L x 11"W x 25"H, with venting channels, molded-in handles, general purpose waste, open type without lid, high-impact plastic construction, gray, Made in USA

ITEM # 1-77 WATER FILTRATION SYSTEM (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: FETCO
Model: PART OF ITEM #1-75

1. One (1) Model PART OF ITEM #1-75 Water Filtration System - Part of Item #1-75

ITEM # 1-78 SPARE NO.

ITEM # 1-79 SPARE NO.

ITEM # 1-82 ICE MAKER (SELF-CONTAINED) (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Manitowoc
Model: IYT1200N

1. One (1) Model IYT1200N Indigo NXT™ Series Ice Maker, cube-style, air-cooled, designed for remote refrigeration, 30"W x 24-1/2"D x 29-1/2"H, production capacity up to 1215 lb/24 hours at 70°/50° (1000 lb AHRI certified at 90°/70°), DuraTech™ exterior, half-dice size cubes, R410A refrigerant, NSF, cULus
2. One (1) Model WARRANTY-ICE-R 3 year parts & labor (Machine), 5 year parts & labor (Evaporator), standard
3. One (1) (-261A) 208-230v/60/1-ph, 11.0 amps, standard
4. One (1) NOTE: Tubing required for installation, must select length required

ITEM # 1-83 ICE BIN FOR ICE MACHINES (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Follett LLC
Model: DEV1080SG-60-ICS125

1. One (1) Model DEV1080SG-60-ICS125 Ice-DevIce™ with Cambro ICS125L Cart, 1080 lb. bin storage capacity, with front chute, poly liner, SmartGATE ice shield, poly door with PowerHinge™ door hinge, full stainless steel exterior and base, ABS/poly top custom cut for ice machine, includes 82 oz plastic ice scoop, paddle and rake set, and (1) fully insulated polyethylene cart with slide back lid, cart capacity 125 lbs, for cube or Chewblet ice only, NSF
2. One (1) 5 year parts & labor warranty, standard

ITEM # 1-85 REACH-IN REFRIGERATOR (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: True Manufacturing Co., Inc.
Model: STR2R-2S-HC

1. One (1) Model STR2R-2S-HC SPEC SERIES® Refrigerator, reach-in, two-section, (2) stainless steel doors with locks, cam-lift hinges, digital temperature control, (2) interior kits, LED interior lights, stainless steel front & sides, stainless steel interior, 5" castors, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 5.9 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA
2. One (1) Warranty - 7 year compressor (self-contained only), please visit www.Truemfg.com for

PACKAGE)

Quantity: Two (2)
Manufacturer: Rubbermaid Commercial Products
Model: 1971258

1. Two (2) Model 1971258 Slim Jim® Container, 16 gallon, 22"L x 11"W x 25"H, with venting channels, molded-in handles, general purpose waste, open type without lid, high-impact plastic construction, gray, Made in USA

ITEM # 1-94 3 COMPARTMENT POT SINK **(GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: PS3-WBB-120

1. One (1) Model PS3-WBB-120 Approximately 8'-6" l x 2'-6" w. Provide Stainless Fixtures, Inc. stainless steel pot sink assembly with 1-5/8" legs with adjustable bullet feet, under and/or mid shelves, 10" high back and end splash (where required). Top shall be 14 ga stainless steel, and legs shall be 16 ga.
2. Three (3) Model SINKS Provide 16 ga stainless steel sink tub measuring approximately 18" w x 26" d x 14" h. Welded in place with polished seams.
3. Three (3) Fisher Model 29033 DrainKing Waste Valve, flat strainer, overflow body, chrome finish
4. One (1) This item to have polished edges standard.

Model: B-0291

ITEM # 1-96 UTENSIL RACK **(GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: UR-WBB

1. One (1) Model UR-WBB Approximately 4'-6" l x 1/4" w x 2" d. Provide Stainless Fixtures, Inc. stainless steel flatbar utensil rack with integral 1/4" x 2" mounting bracket. Include sliding hooks 8" on center. Stainless steel shall be type 304 with #4 finish.
2. One (1) This item to have polished edges standard.

ITEM # 1-98 TRASH RECEPTACLE W/ DOLLY **(GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Rubbermaid Commercial Products
Model: FG262000GRAY

1. One (1) Model FG262000GRAY ProSave® BRUTE® Container, without lid, 20 gallon, 19-1/2"D

WFD

- x 22-7/8"H, round, reinforced rims, built in handles, double rimmed base, high-impact plastic construction, gray, NSF
2. One (1) All-plastic, professional-grade construction will not rust, chip or peel; resists dents.
 3. One (1) Reinforced rims add strength and durability
 4. One (1) Built-in handles allow easy, non-slip lifting and anti-jam nesting
 5. One (1) Double-ribbed base increases stability and dragging capacity
 6. One (1) USDA Meat & Poultry Equipment Group listed and assist in complying with HACCP guidelines.
 7. One (1) Certified to NSF Standard #2 and Standard #21
 8. One (1) Model FG264043BLA BRUTE® Quiet Dolly, 18-1/4"D x 6-5/8"H, non-marking blue casters, black

ITEM # 1-99 SPARE NO.

ITEM # 1-100 SPARE NO.

ITEM # 1-102 **MOBILE HEATED CABINET (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Cres Cor
Model: H-137-SUA-12D-SD

1. One (1) Model H-137-SUA-12D-SD Cabinet, Mobile Heated, insulated, top-mount heater assembly, lockable slide bolt door latches, (12) sets extruded aluminum transport angles, slides on 4-1/2" centers adjustable 1-1/2" centers, side impact panels, field reversible dutch doors, solid state electronic control, LED digital display, full perimeter bumper, rear push/pull handle, dry erase panel, (4) heavy duty 6" modulus casters (2) braked, stainless steel construction, NSF, cCSAus, ENERGY STAR®
2. One (1) Standard Warranty: 1 year labor with 3 year parts warranty
3. One (1) 120v/60/1-ph, 1.5 kW, 12.0 amp, 10 ft power cord, NEMA 5-15P, standard
4. One (1) Right-hand door swing (top & bottom doors), standard

ITEM # 1-103 **REACH-IN REFRIGERATOR (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: True Manufacturing Co., Inc.
Model: STR2R-2S-HC

1. One (1) Model STR2R-2S-HC SPEC SERIES® Refrigerator, reach-in, two-section, (2) stainless steel doors with locks, cam-lift hinges, digital temperature control, (2) interior kits, LED interior lights, stainless steel front & sides, stainless steel interior, 5" castors, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 5.9 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA

2. One (1) Warranty - 7 year compressor (self-contained only), please visit www.Truefmfg.com for specifics (updated warranty sheet pending from True)
3. One (1) Warranty - 3 year parts and labor, please visit www.Truefmfg.com for specifics
4. One (1) Left door hinged left, right door hinged right standard
5. One (1) Left section Spec Kit #4 - (3) chrome shelves & shelf supports
6. One (1) Right section Spec Kit #4 - (3) chrome shelves & shelf supports
7. One (1) 5" castors, set of 4, standard

ITEM # 1-104 **MOBILE WORK TABLE (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.
2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.
3. One (1) This item to have polished edges standard.

ITEM # 1-105 **MOBILE WORK TABLE (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.
2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.
3. One (1) This item to have polished edges standard.

ITEM # 1-106 **PLANETARY MIXER (FUTURE) (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Hobart
Model: HL200-1STD

Quantity: Two (2)
Manufacturer: Hobart
Model: TABLEHW-HL2012

1. Two (2) Model TABLEHW-HL2012 Mixer Table; 27"W x 32"D x 26"H, the top shelf is drilled for mounting an HL120 or HL200 mixer, includes 4 posts for storing attachments, a lower shelf for additional storage, & (4) locking 5" diameter wheels

ITEM # 1-113 **INGREDIENT BIN (GROUP 2 – FURNITURE PACKAGE)**

Quantity: Three (3)
Manufacturer: Cambro
Model: IBS27148

1. Three (3) Model IBS27148 Ingredient Bin, mobile, 27 gallon capacity, 1-pc seamless polyethylene bin, 2-pc sliding polycarbonate lid, S-hook on front (scoop NOT included), (4) 3" heavy duty casters (2 front swivel, 2 fixed), white with clear cover, NSF

ITEM # 1-114 **WORK TABLE W/PREP SINK ASSEMBLY (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: PTS-WBB

1. One (1) Model PTS-WBB Approximately 12'-0" l x 2'-6" w. Provide Stainless Fixtures, Inc. stainless steel work table with 1-5/8" legs with adjustable bullet feet, lower and/or mid shelves, 6" high back and end splash (where required). Top shall be 14 ga stainless steel, and legs shall be 16 ga.
2. One (1) Model PREP SINK Provide 16 ga stainless steel sink tub measuring approximately 18" w x 18" d x 12" h. Welded in place with polished seams.
3. One (1) Fisher Model 29033 DrainKing Waste Valve, flat strainer, overflow body, chrome finish
4. One (1) This item to have polished edges standard.
5. One (1) Marine edge table top

ITEM # 1-115 **TRASH RECEPTACLE W/ DOLLY (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Rubbermaid Commercial Products
Model: FG262000GRAY

1. One (1) Model FG262000GRAY ProSave® BRUTE® Container, without lid, 20 gallon, 19-1/2"D x 22-7/8"H, round, reinforced rims, built in handles, double rimmed base, high-impact plastic construction, gray, NSF
2. One (1) All-plastic, professional-grade construction will not rust, chip or peel; resists dents.

3. One (1) Reinforced rims add strength and durability
4. One (1) Built-in handles allow easy, non-slip lifting and anti-jam nesting
5. One (1) Double-ribbed base increases stability and dragging capacity
6. One (1) USDA Meat & Poultry Equipment Group listed and assist in complying with HACCP guidelines.
7. One (1) Certified to NSF Standard #2 and Standard #21
8. One (1) Model FG264043BLA BRUTE® Quiet Dolly, 18-1/4"D x 6-5/8"H, non-marking blue casters, black

ITEM # 1-118 **PORTION SCALE (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Globe
Model: GPS10

1. One (1) Model GPS10 Portion Control Scale, digital, 11 lbs. capacity (11 x .1 lbs. -oz. : 176 x .1 oz. / 5 x .01 kg. : 5000 x 1 g), weighs in pounds/ounces, ounces, kilograms and grams, auto power shut off, push button tare, removable 9" x 7" stainless steel weighing platter with marine edge, ABS construction, battery or AC (AC power supply included), 115v/60/1-ph, NEMA1-15P, not legal for trade, NSF
2. One (1) 1 year replacement warranty, standard

ITEM # 1-122 **CONVECTION OVEN, ELECTRIC (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Baxter Manufacturing
Model: OV310E

1. One (1) Model OV310E Mini Rotating Rack Oven, electric, programmable digital controls, independent doors with dual pane windows, self-contained steam system, stainless steel construction, 18.0kW, cUL (shipped assembled)
2. One (1) One year parts and labor warranty, standard
3. One (1) Model ELE0CG 208v/60/3ph, 50 amps, 18.0kW, heating circuit, also requires 120v/60/1ph control circuit (USA)
4. One (1) End-Load, (8) pan capacity with 4.0" spacing, standard

ITEM # 1-123 **COOK HOLD OVEN CABINET SMOKER, ELECTRIC (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Alto-Shaam
WFD

Model: 1200-SK/III

1. One (1) Model 1200-SK/III Halo Heat® Slo Cook and Smoker Oven, electric, low-temperature, double-deck, standard depth, 120 lb. capacity each - (1) rib rack shelf per compartment, (3) full-size pans, deluxe controller, (2) stainless steel wire shelves, (1) exterior drip tray, includes (1) sample bag each of cherry, hickory, apple & maple wood chips, heavy-duty stainless steel, 5" casters; 2 rigid, 2 swivel with brakes, EcoSmart®, cULus, UL EPH ANSI/NSF 4, CE, IPX4, TUV NORD
2. One (1) NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section
3. One (1) 208-240v/60/1-ph, 32.0-36.3 amps, 7.7-8.7 kW (NO cord or plug)
4. One (1) Solid Door, hinged on right, standard
5. One (1) Stainless steel exterior, standard

ITEM # 1-128 SPARE NO.

ITEM # 1-129 SPARE NO.

ITEM # 1-130 SPARE NO.

ITEM # 1-131 COMBI OVEN, ELECTRIC (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Alto-Shaam
Model: CTP7-20E

1. One (1) Model CTP7-20E Combitherm® CT PROformance™ Combi Oven/Steamer, electric, boiler-free, countertop, capacity (8) 18" x 26" full size sheet or (16) 12" x 20" full size hotel pan (1/1 GN), PROtouch control with steam/convection/combi/retherm modes, removable single-point temperature probe, (2) power levels, (4) cooking modes, programmable cool-down, SafeVent™ steam venting, CombiClean PLUS™ with (5) cleaning levels, CoolTouch3™ glass window, door hinged right, high efficiency LED lighting, (2) side racks with (8) non-tilt support rails, stainless steel construction, adjustable stainless steel legs, EcoSmart®, cULus, UL EPH Classified, CE, IPX5, ENERGY STAR®, EAC, city-wide COA for New York City (Model CTP 7-20EVH)
2. One (1) NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section
3. One (1) It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty
4. One (1) Model 5031203 Reverse Osmosis System, 5 gallon hydropneumatic storage tank, up to 175 gpd production, operates at line pressure (non-electric), particulate & chlorine reduction prefilter, mineral-addition cartridge, post-filter for chloramine reduction, full system bypass valve

and valve-in-head system shut off, includes hose, tubing & fittings for installation, compact wall-mount processor with remote storage tank provides installation flexibility (Single Oven Application) ((NET) NO FURTHER DISCOUNTS APPLY)

5. One (1) For Field install, Combitherm Factory Authorized Installation Program (above) MUST be selected for field install option to become available for selection
6. One (1) ECOpower
7. One (1) 208-240v/50/60/3-ph, 45.7-52.7 amps, 16.5-21.9kW, 4-3 AWG, NO cord or plug
8. One (1) Removable single-point temperature probe, standard
9. One (1) Model 5016707 Stacking Hardware, 7-20E or 7-20G over 7-20G
10. One (1) NOTE: Security options not available on recessed door models

ITEM # 1-132 WATER FILTER <Included>

Quantity: One (1)
Manufacturer: Alto-Shaam
Model: PART OF ITEM 1-131

1. One (1) Model PART OF ITEM 1-132 Water Filtration System - Part Of Item 1-132

ITEM # 1-138 SPARE NO.

ITEM # 1-139 SPARE NO.

ITEM # 1-140 SPARE NO.

1. One (1) Model MF 30.2 PLUS MultiFresh Blast Chiller/Shock Freezer, reach-in, one section, self-contained bottom mounted air cooled refrigeration, (5) 18" x 13" or (6) 12" x 20" sheet pan capacity, 66 lbs. blast chilling and shock freezing capacities, from finish cooked temperature 194°F to 37°F in approximately 90 minutes or from the finished cooked temperature 194°F to 0°F in approximately 4 hours on average, touch pad controls, manual defrost, heat cycles: thawing, holding (hot or cold), regeneration, pasteurization, proofing & low temperature cooking, (2) stainless steel wire shelves, MultiSensor 5-point temperature probe, data port & wi-fi capable transfer to HACCP software, SANIGEN sanitation system, removable stainless steel pan supports, 304 stainless steel construction, 4" stainless steel adjustable legs, R404a refrigerant, 1 HP, 208v/60/1-ph, 11.7 amps, AWG 3G15 cord, cULus, UL EPH Classified
2. One (1) (2) year parts and labor warranty, standard
3. One (1) (5) year compressor warranty, standard
4. One (1) With 2 racks, standard
5. One (1) A: Self-contained, air-cooled energy efficient condensing unit, standard
6. One (1) Standard door hanging (hinge on the left)

ITEM # 1-142 **WORK TABLE W/PREP SINK ASSEMBLY (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: PTS-WBB

1. One (1) Model PTS-WBB Approximately 10'-0" l x 2'-6" w. Provide Stainless Fixtures, Inc. stainless steel work table with 1-5/8" legs with adjustable bullet feet, lower and/or mid shelves, 6" high back and end splash (where required). Top shall be 14 ga stainless steel, and legs shall be 16 ga.
2. One (1) Model PREP SINK Provide 16 ga stainless steel sink tub measuring approximately 18" w x 18" d x 12" h. Welded in place with polished seams.
3. One (1) Fisher Model 29033 DrainKing Waste Valve, flat strainer, overflow body, chrome finish
4. One (1) This item to have polished edges standard.

ITEM # 1-144 **TRASH RECEPTACLE W/DOLLY (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Rubbermaid Commercial Products
Model: FG262000GRAY

1. One (1) Model FG262000GRAY ProSave® BRUTE® Container, without lid, 20 gallon, 19-1/2"D x 22-7/8"H, round, reinforced rims, built in handles, double rimmed base, high-impact plastic construction, gray, NSF
2. One (1) All-plastic, professional-grade construction will not rust, chip or peel; resists dents.
3. One (1) Reinforced rims add strength and durability
4. One (1) Built-in handles allow easy, non-slip lifting and anti-jam nesting
5. One (1) Double-ribbed base increases stability and dragging capacity
6. One (1) USDA Meat & Poultry Equipment Group listed and assist in complying with HACCP guidelines.
7. One (1) Certified to NSF Standard #2 and Standard #21
8. One (1) Model FG264043BLA BRUTE® Quiet Dolly, 18-1/4"D x 6-5/8"H, non-marking blue casters, black

ITEM # 1-146 **MOBILE POT STORAGE SHELVING UNITS (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Cambro
Model: CAMSHELVING

1. One (1) Model CAMSHELVING (LOT) 4 tier, 21” deep shelving units, posts to be 72” high. Posts and traverses shall be made of steel metal core with thick polypropylene covers. Shelf plates shall be removable to be washed manually or fit into a standard 20 x20” rack for use in a commercial dishwasher. Shelf plates shall contain CamGuard, antimicrobial that inhibits the growth of mold, fungus and bacteria. Shelves to be vented with the exception of the bottom shelf, which should be solid shelf plates. Posts shall have dovetails that allow shelves to be adjusted in 4” increments. Provide with CSRDB donut bumper and CSCTL casters with brake. Shelving should have a “Life Time Warranty” against rust and corrosion and be NSF approved. Verify sizes for shelves and posts by field measuring prior to ordering.

ITEM # 1-147 **ACCESSIBLE WORK TABLE W/ PREP SINK (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: PTS-WBB

1. One (1) Model PTS-WBB Approximately 8'-3" l x 2'-0" w. Provide Stainless Fixtures, Inc. stainless steel work table with 1-5/8" legs with adjustable bullet feet, lower and/or mid shelves, 6" high back and end splash (where required). Top shall be 14 ga stainless steel, and legs shall be 16 ga.
2. One (1) Model PREP SINK Provide 16 ga stainless steel sink tub measuring approximately 18" w x 18" d x 12" h. Welded in place with polished seams.
3. One (1) Fisher Model 29033 DrainKing Waste Valve, flat strainer, overflow body, chrome finish
4. One (1) This item to have polished edges standard.

ITEM # 1-148 SPARE NO.

ITEM # 1-149 SPARE NO.

ITEM # 1-150 SPARE NO.

ITEM # 1-152 TRASH RECEPTACLE W/ DOLLY (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Rubbermaid Commercial Products
Model: FG262000GRAY

1. One (1) Model FG262000GRAY ProSave® BRUTE® Container, without lid, 20 gallon, 19-1/2"D x 22-7/8"H, round, reinforced rims, built in handles, double rimmed base, high-impact plastic construction, gray, NSF
2. One (1) All-plastic, professional-grade construction will not rust, chip or peel; resists dents.
3. One (1) Reinforced rims add strength and durability
4. One (1) Built-in handles allow easy, non-slip lifting and anti-jam nesting
5. One (1) Double-ribbed base increases stability and dragging capacity
6. One (1) USDA Meat & Poultry Equipment Group listed and assist in complying with HACCP guidelines.
7. One (1) Certified to NSF Standard #2 and Standard #21
8. One (1) Model FG264043BLA BRUTE® Quiet Dolly, 18-1/4"D x 6-5/8"H, non-marking blue casters, black

ITEM # 1-154 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.

2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.
3. One (1) This item to have polished edges standard.

ITEM # 1-155 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.
2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.
3. One (1) This item to have polished edges standard.

ITEM # 1-156 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.
2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.
3. One (1) This item to have polished edges standard.

ITEM # 1-157 ADA MOBILE WORK TABLE (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)

Manufacturer: Stainless Fixtures Inc
Model: MT-WBB-ADA

1. One (1) Model MT-WBB-ADA Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes. Fabricate and install per complete drawings, schedules, elevations, and details.
2. One (1) This item to have polished edges standard.

ITEM # 1-160 SPARE NO.

ITEM # 1-161 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

ITEM # 1-162 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.
2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.
3. One (1) This item to have polished edges standard.

ITEM # 1-163 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.
2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.
3. One (1) This item to have polished edges standard.

ITEM # 1-164 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

ITEM # 1-165 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.
2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.
3. One (1) This item to have polished edges standard.

ITEM # 1-166 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.
2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.
3. One (1) This item to have polished edges standard.

ITEM # 1-167 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

ITEM # 1-168 SPARE NO.

ITEM # 1-169 SPARE NO.

ITEM # 1-170 SPARE NO.

ITEM # 1-171 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.
2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.
3. One (1) This item to have polished edges standard.

ITEM # 1-172 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.
2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.

3. One (1) This item to have polished edges standard.

ITEM # 1-173 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.
2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.
3. One (1) This item to have polished edges standard.

ITEM # 1-174 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.
2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.
3. One (1) This item to have polished edges standard.

ITEM # 1-175 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.
2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.

3. One (1) This item to have polished edges standard.

ITEM # 1-176 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.
2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.
3. One (1) This item to have polished edges standard.

ITEM # 1-177 MOBILE WORK TABLE W/ DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 6'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.
2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.
3. One (1) This item to have polished edges standard.

ITEM # 1-178 SPARE NO.

ITEM # 1-179 SPARE NO.

ITEM # 1-180 FOOD CARRIER DOLLY (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Cambro
Model: CD1826HB615

1. One (1) Model CD1826HB615 Camdolly®, with handle, 32-1/2"L x 23-1/2"W x 36-1/2"H (exterior dimensions), load capacity 300 lbs., (2) rear 10" easy wheels, (2) 5" swivel casters, (1) with brake, charcoal gray, NSF

ITEM # 1-181 UNDERCOUNTER REFRIGERATOR (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: True Manufacturing Co., Inc.
Model: TUC-48D-4-ADA-HC

1. One (1) Model TUC-48D-4-ADA-HC Undercounter Refrigerator, 34" working height, 33 - 38°F, stainless steel top & sides, (4) drawers each, accommodates (1) 12" x 18" x 6" food pan (NOT included), clear coated aluminum interior with stainless steel floor, 3" castors, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 3.0 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, ADA Compliant, Made in USA
2. One (1) Self-contained refrigeration standard
3. One (1) Warranty - 7 year compressor (self-contained only), please visit www.Truemfg.com for specifics (updated warranty sheet pending from True)
4. One (1) Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics

ITEM # 1-182 ISLAND WORK TABLE W/PREP SINK (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: IT-WBB

1. One (1) Model IT-WBB Approximately 15'-0" l x 5'-0" w. Provide Stainless Fixtures, Inc. stainless steel work table with 1-5/8" legs with adjustable bullet feet, and under and/or mid shelves. Top shall be 14 ga stainless steel, and legs shall be 16 ga.
2. One (1) Model HAND SINK Provide 16 ga stainless steel sink tub measuring approximately 10" w x 14" d x 7" h. Welded in place with polished seams. Provide with T&S basket strainer.
3. One (1) This item to have polished edges standard.

ITEM # 1-184 MOBILE WORK TABLE W/DRAWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: MT-WBB

1. One (1) Model MT-WBB Approximately 7'-0" l x 2'-6" w x 2'-10" h. Provide Stainless Fixtures, Inc. stainless steel mobile work table with 1-5/8" legs, and lower and/or mid shelves per drawings. Top shall be 14 ga stainless steel, and legs shall be 16 ga. Provide 5" dia. heavy-duty, non-marking casters, all with brakes.
2. One (1) Model DRAWER Provide 16 ga type 304 stainless steel enclosed NSF utensil drawer assembly with metal roller track hardware, removable drawer pan, hemmed safety pull handle and lock measuring approximately 20" l x 20" w x 5" d.
3. One (1) This item to have polished edges standard.

ITEM # 1-185 **INGREDIENT BIN (GROUP 2 – FURNITURE PACKAGE)**

Quantity: Four (4)
Manufacturer: Cambro
Model: IBS27148

1. Four (4) Model IBS27148 Ingredient Bin, mobile, 27 gallon capacity, 1-pc seamless polyethylene bin, 2-pc sliding polycarbonate lid, S-hook on front (scoop NOT included), (4) 3" heavy duty casters (2 front swivel, 2 fixed), white with clear cover, NSF

ITEM # 1-186 **BAKER'S TABLE W/FLOUR EDGE (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: BKTW-WBB

1. One (1) Model BKTW-WBB Approximately 7'-0" l x 2'-6" w. Provide Stainless Fixtures, Inc. stainless steel bakers table with 1-5/8" legs with adjustable bullet feet, lower and/or mid shelves, 6" high back and end splash. Top shall be NSF approved solid maple, and legs shall be 16 ga stainless steel.

ITEM # 1-188 **CAN OPENER (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Edlund
Model: S-11

1. One (1) Model S-11 Can Opener, manual, stainless steel, with cast stainless steel base, NSF certified
2. One (1) 5 year limited warranty, standard

ITEM # 1-189 **MICROWAVE OVEN (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: ACP
Model: RMS10TSA

1. One (1) Model RMS10TSA Amana® Commercial Microwave Oven, 0.8 cu. ft. capacity, 1000 watts, low volume, 4-stage cooking, (5) power levels, touchpad controls, (20) memory settings, 30-minute max cooking time, interlock safety switch, audible end of cycle signal, LED display, side hinged door with tempered glass, LED lighted interior, stainless steel interior & exterior, 120v/60/1-ph, 13.0 amps, 15 MCA, 1500 watts (total), cord, NEMA 5-15P, cETLus, ETL-

Sanitation

2. One (1) 3-year limited warranty (1 year full)

ITEM # 1-190 SPARE NO.

ITEM # 1-194 EXCALIBUR ISLAND SUITE (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Montague Company
Model: CUSTOM

1. One (1) Model CUSTOM excalibur island suite

ITEM # 1-195 6-OPEN BURNER RANGE WITH CONVECTION OVEN (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Montague Company
Model: V136-5

1. One (1) Model V136-5 Legend™ Heavy Duty Range, gas, 36", (6) 12" 30,000 BTU open burners, convection oven base, stainless steel front & 4" flue riser, black sides, 6" high adjustable stainless steel legs, 220,000 BTU, NSF, cETLus, CE
2. One (1) Standard warranty: one year parts and labor warranty
3. One (1) Natural gas
4. One (1) 120v/60/1ph, std.
5. One (1) 1-1/4" Front manifold without pressure regulator, standard
6. One (1) 1-1/4" Pressure regulator only
7. One (1) Cap & stainless steel manifold cover, left

ITEM # 1-196 SPREADER CABINET (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Montague Company
Model: 12-S

1. One (1) Model 12-S Legend™ Heavy Duty Range, 12", Add-A-Unit, (1) work top, open cabinet base with stainless steel front & 4" flue riser, black sides, black intermediate & bottom shelves, 6" high adjustable stainless steel legs, cETLus, NSF, CE
2. One (1) Standard warranty: one year parts and labor warranty
3. One (1) 1-1/4" Front manifold without pressure regulator, standard
4. One (1) 1-1/4" Pressure regulator only
5. One (1) Cap & stainless steel manifold cover, right

ITEM # 1-197 FRYER ASSEMBLY (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Pitco Frialator
Model: SSH55-2FD

1. One (1) Model SSH55-2FD Solstice Supreme™ High Efficiency Prepackaged Fryer System with Solstice™ Filter Drawer System, gas, (2) 40-50 lb. oil capacity full tanks, solid state controls, boil out & melt cycle, drain valve interlock, matchless ignition, self-clean burner, downdraft protection, stainless steel tank, front & sides, under-fryer drawer filtration, total 160,000 BTU (-FF), ENERGY STAR®, CSA, NSF, CE
2. One (1) 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
3. One (1) Natural gas
4. One (1) Solid State Thermostat, standard
5. One (1) 115v/60/1-ph, 1.7 amps
6. One (1) Contact factory for cord information
7. One (1) 115v/60/1-ph, 7.0 amps
8. One (1) Contact factory for cord information
9. One (1) Model P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2" 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
10. One (1) Stainless steel splashguard (6")
11. One (1) Model PP10725 Skimmer- used for removing food particles from surface oil
12. One (1) Model B3901504 Casters, 9" adjustable swivel non-lock rear & lock front casters, for battery of (2) Solstice gas and electric fryers, batteries and retherms
13. One (1) Dormont Model 16100KITCF2S48 Dormont Blue Hose™ Moveable Gas Connector Kit, 1" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) Safety Quik® QDV, (2) Swivel MAX®, coiled restraining cable with hardware, 295,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM # 1-198 COMPUTER TEACHING STATION <see dwgs> (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: NIFSEC

1. One (1) Computer Teaching Station - NIFSEC

ITEM # 1-199 UTILITY CHASE PART OF ITEM #1-194

Quantity: One (1)
Manufacturer: Montague Company
Model: CUSTOM

1. One (1) Model CUSTOM Utility Chase

ITEM # 1-200 SPARE NO.

ITEM # 1-201 REACH-IN UNDERCOUNTER FREEZER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: True Manufacturing Co., Inc.
Model: TUC-27F-ADA-HC

1. One (1) Model TUC-27F-ADA-HC Undercounter Freezer, 34" working height, -10°F, (1) stainless steel door, (2) PVC coated adjustable wire shelves, stainless steel top, front & sides, clear coated aluminum interior with stainless steel floor, 3" castors, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 2.3 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, ADA Compliant, Made in USA, ENERGY STAR®
2. One (1) Self-contained refrigeration standard
3. One (1) Warranty - 7 year compressor (self-contained only), please visit www.Truemfg.com for specifics (updated warranty sheet pending from True)
4. One (1) Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics

ITEM # 1-202 DECK MOUNT FAUCET (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0221

1. One (1) Model B-0221 Mixing Faucet, deck mount, 12" swing nozzle, 8" centers on deck faucet with 1/2" IPS eccentric flanged female inlets, lever handles

ITEM # 1-203 2 OPEN BURNER COUNTERTOP RANGE (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Montague Company
Model: C18-5A

1. One (1) Model C18-5A Legend™ Heavy Duty Range, gas, 18", Add-A-Unit, (2) 30,000 BTU open burners, countertop, stainless steel front & 4" flue riser, black sides, 4" high adjustable legs, 60,000 BTU, NSF, cETLus, CE
2. One (1) Standard warranty: one year parts and labor warranty
3. One (1) Gas type to be specified
4. One (1) 1-1/4" Front manifold without pressure regulator, standard
5. One (1) Cap & stainless steel manifold cover, left

ITEM # 1-204 COUNTERTOP GRIDDLE (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Montague Company
Model: C24-8T

1. One (1) Model C24-8T Legend™ Heavy Duty Range, gas, 24", Add-A-Unit, (1) griddle, 3/4" thick, thermostatic controls, countertop, stainless steel front & 4" flue riser, black sides, 4" high adjustable legs, 60,000 BTU, NSF, cETLus, CE
2. One (1) Standard warranty: one year parts and labor warranty
3. One (1) Natural gas
4. One (1) 1-1/4" Front manifold without pressure regulator, standard

ITEM # 1-207 DECK MOUNT FAUCET (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0221

1. One (1) Model B-0221 Mixing Faucet, deck mount, 12" swing nozzle, 8" centers on deck faucet with 1/2" IPS eccentric flanged female inlets, lever handles

ITEM # 1-208 SPARE NO.

ITEM # 1-209 SPARE NO.

ITEM # 1-210 SPARE NO.

ITEM # 1-211 FAUCET, KETTLE / POT FILLER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: Two (2)
Manufacturer: T&S Brass
Model: B-0584

1. Two (2) Model B-0584 Pot Filler Faucet, deck mount, 24" double-jointed nozzle, 1/2" NPT inlet, insulated off-on control

ITEM # 1-212 COUNTERTOP INDUCTION RANGE (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: CookTek
Model: 600601

1. One (1) Model 600601 (MC1800) Heritage Induction Range, countertop, single hob, glass-ceramic top, sloped front, temperature control knob, microprocessor with (20) power cook settings & auto shut-off, self-diagnostics, LED display, integral cooling fan & grease filter, stainless steel housing, 6 ft. cord, NEMA 5-15P, 100-120v/50/60/1-ph, 1800 watts, 15.0 amps, cETLus, NSF, CE, Made in USA
2. One (1) Two year limited parts and labor warranty in US/Canada only and 7 year enrollment in the CookTek Advanced Replacement Program (ARP)

ITEM # 1-215 SPARE NO.

ITEM # 1-216 SPARE NO.

ITEM # 1-217 EXCALIBUR ISLAND SUITE (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Montague Company
Model: CUSTOM

1. One (1) Model CUSTOM excalibur island suite See sheets FS-611, FS-612, FS-613.

ITEM # 1-218 UTILITY CHASE PART OF ITEM #1-217

Quantity: One (1)
Manufacturer: Montague Company
Model: CUSTOM

1. One (1) Model CUSTOM Utility Chase

ITEM # 1-219 SPARE NO.

ITEM # 1-220 SPARE NO.

ITEM # 1-221 6-OPEN BURNER RANGE WITH CONVECTION OVEN (**GROUP 2 –
FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Montague Company
Model: V136-5

1. One (1) Model V136-5 Legend™ Heavy Duty Range, gas, 36", (6) 12" 30,000 BTU open burners, convection oven base, stainless steel front & 4" flue riser, black sides, 6" high adjustable stainless steel legs, 220,000 BTU, NSF, cETLus, CE
2. One (1) Standard warranty: one year parts and labor warranty
3. One (1) Natural gas
4. One (1) 120v/60/1ph, std.
5. One (1) 1-1/4" Front manifold without pressure regulator, standard
6. One (1) 1-1/4" Pressure regulator only
7. One (1) Cap & stainless steel manifold cover, left

ITEM # 1-222 SPREADER CABINET (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Montague Company
Model: 12-S

1. One (1) Model 12-S Legend™ Heavy Duty Range, 12", Add-A-Unit, (1) work top, open cabinet base with stainless steel front & 4" flue riser, black sides, black intermediate & bottom shelves, 6" high adjustable stainless steel legs, cETLus, NSF, CE
2. One (1) Standard warranty: one year parts and labor warranty
3. One (1) 1-1/4" Front manifold without pressure regulator, standard

ITEM # 1-223 FRYER ASSEMBLY (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Pitco Frialator
Model: SSH55-2FD

1. One (1) Model SSH55-2FD Solstice Supreme™ High Efficiency Prepackaged Fryer System with Solstice™ Filter Drawer System, gas, (2) 40-50 lb. oil capacity full tanks, solid state controls, boil out & melt cycle, drain valve interlock, matchless ignition, self-clean burner, downdraft protection, stainless steel tank, front & sides, under-fryer drawer filtration, total 160,000 BTU (-FF), ENERGY STAR®, CSA, NSF, CE
2. One (1) 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
3. One (1) Natural gas
4. One (1) Solid State Thermostat, standard
5. One (1) 115v/60/1-ph, 1.7 amps
6. One (1) Contact factory for cord information

7. One (1) 115v/60/1-ph, 7.0 amps
8. One (1) Contact factory for cord information
9. One (1) Model P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2" 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
10. One (1) Stainless steel splashguard (6")
11. One (1) Model B3901504 Casters, 9" adjustable swivel non-lock rear & lock front casters, for battery of (2) Solstice gas and electric fryers, batteries and retherms
12. One (1) Dormont Model 16100KITCF2S48 Dormont Blue Hose™ Moveable Gas Connector Kit, 1" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) Safety Quik® QDV, (2) Swivel MAX®, coiled restraining cable with hardware, 295,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM # 1-224 **REACH-IN UNDERCOUNTER FREEZER (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: True Manufacturing Co., Inc.
Model: TUC-27F-ADA-HC

1. One (1) Model TUC-27F-ADA-HC Undercounter Freezer, 34" working height, -10°F, (1) stainless steel door, (2) PVC coated adjustable wire shelves, stainless steel top, front & sides, clear coated aluminum interior with stainless steel floor, 3" castors, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 2.3 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, ADA Compliant, Made in USA, ENERGY STAR®
2. One (1) Self-contained refrigeration standard
3. One (1) Warranty - 7 year compressor (self-contained only), please visit www.Truefmfg.com for specifics (updated warranty sheet pending from True)
4. One (1) Warranty - 3 year parts and labor, please visit www.Truefmfg.com for specifics

ITEM # 1-225 **DECK MOUNT FAUCET (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0221

1. One (1) Model B-0221 Mixing Faucet, deck mount, 12" swing nozzle, 8" centers on deck faucet with 1/2" IPS eccentric flanged female inlets, lever handles

ITEM # 1-226 **2 OPEN BURNERS COUNTERTOP RANGE (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Montague Company
Model: C18-5A

1. One (1) Model C18-5A Legend™ Heavy Duty Range, gas, 18", Add-A-Unit, (2) 30,000 BTU open burners, countertop, stainless steel front & 4" flue riser, black sides, 4" high adjustable legs, 60,000 BTU, NSF, cETLus, CE
2. One (1) Standard warranty: one year parts and labor warranty
3. One (1) Gas type to be specified
4. One (1) 1-1/4" Front manifold without pressure regulator, standard

ITEM # 1-227 COUNTERTOP GRIDDLE (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Montague Company
Model: C24-8T

1. One (1) Model C24-8T Legend™ Heavy Duty Range, gas, 24", Add-A-Unit, (1) griddle, 3/4" thick, thermostatic controls, countertop, stainless steel front & 4" flue riser, black sides, 4" high adjustable legs, 60,000 BTU, NSF, cETLus, CE
2. One (1) Standard warranty: one year parts and labor warranty
3. One (1) Natural gas
4. One (1) 1-1/4" Front manifold without pressure regulator, standard

ITEM # 1-228 SPARE NO.

ITEM # 1-229 SPARE NO.

ITEM # 1-230 SPARE NO.

ITEM # 1-231 REFRIGERATED EQUIPMENT BASE WITH DRAWERS (REMOTE) (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Montague Company
Model: RB-84-R

1. One (1) Model RB-84-R Legend™ Heavy Duty Extreme Cuisine Refrigerated Equipment Base/Stand, 84" W, three-section, designed for remote refrigeration, (4) 22-3/8" & (2) 27-1/4" wide drawers, (12) pan capacity (pans NOT included), welded stainless steel body, frame, front, sides & top, 6" adjustable stainless steel legs, 115v/60/1-ph, 3.0 amps, cULus, UL EPH Classified
2. One (1) Standard warranty: one year parts and labor warranty
3. One (1) Refrigeration, drain line, and electric connection will be stubbed out as specified below:

ITEM # 1-232 COUNTERTOP CHARBROILER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Montague Company
Model: UFLC-36R

1. One (1) Model UFLC-36R Legend™ Char-Broiler, 36" heavy-duty range match countertop, self-cleaning stainless steel radiants, 2-position cast iron Ultra-Flow reversible top grate, stainless steel front & top trim, black sides, 4" adjustable nickel legs, 114,000 BTU NSF, CSA Star, CSA Flame, CE
2. One (1) Standard warranty: one year parts and labor warranty
3. One (1) Natural gas
4. One (1) 1-1/4" front manifold standard
5. One (1) 36-5/8" Depth std.
6. One (1) Rear Connection

ITEM # 1-233 **DECK MOUNT FAUCET (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0221

1. One (1) Model B-0221 Mixing Faucet, deck mount, 12" swing nozzle, 8" centers on deck faucet with 1/2" IPS eccentric flanged female inlets, lever handles

ITEM # 1-234 **COUNTERTOP INDUCTION RANGE, COUNTERTOP (GROUP 2– FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: CookTek
Model: 600601

1. One (1) Model 600601 (MC1800) Heritage Induction Range, countertop, single hob, glass-ceramic top, sloped front, temperature control knob, microprocessor with (20) power cook settings & auto shut-off, self-diagnostics, LED display, integral cooling fan & grease filter, stainless steel housing, 6 ft. cord, NEMA 5-15P, 100-120v/50/60/1-ph, 1800 watts, 15.0 amps, cETLus, NSF, CE, Made in USA
2. One (1) Two year limited parts and labor warranty in US/Canada only and 7 year enrollment in the CookTek Advanced Replacement Program (ARP)

ITEM # 1-237 SPARE NO.

ITEM # 1-238 SPARE NO.

ITEM # 1-239 SPARE NO.

ITEM # 1-240 UTILITY CHASE PART OF ITEM #1-242 (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Montague Company
Model: CUSTOM

1. One (1) Model CUSTOM Utility Chase

ITEM # 1-241 SPARE NO.

ITEM # 1-242 EXCALIBUR ISLAND SUITE (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Montague Company
Model: CUSTOM

1. One (1) Model CUSTOM excalibur island suite. See Sheets FS-614, FS-615, FS-616.

ITEM # 1-243 FRYER ASSEMBLY (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Pitco Frialator
Model: SSH55-2FD

1. One (1) Model SSH55-2FD Solstice Supreme™ High Efficiency Prepackaged Fryer System with Solstice™ Filter Drawer System, gas, (2) 40-50 lb. oil capacity full tanks, solid state controls, boil out & melt cycle, drain valve interlock, matchless ignition, self-clean burner, downdraft protection, stainless steel tank, front & sides, under-fryer drawer filtration, total 160,000 BTU (-FF), ENERGY STAR®, CSA, NSF, CE
2. One (1) 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
3. One (1) Natural gas
4. One (1) Solid State Thermostat, standard
5. One (1) 115v/60/1-ph, 1.7 amps
6. One (1) Contact factory for cord information
7. One (1) 115v/60/1-ph, 7.0 amps
8. One (1) Contact factory for cord information
9. One (1) Model P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2" 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

10. One (1) Stainless steel splashguard (6")
11. One (1) Model B3901504 Casters, 9" adjustable swivel non-lock rear & lock front casters, for battery of (2) Solstice gas and electric fryers, batteries and retherms
12. One (1) Dormont Model 16100KITCF2S48 Dormont Blue Hose™ Moveable Gas Connector Kit, 1" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) Safety Quik® QDV, (2) Swivel MAX®, coiled restraining cable with hardware, 295,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM # 1-244 **SPREADER CABINET (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Montague Company
Model: 12-S

1. One (1) Model 12-S Legend™ Heavy Duty Range, 12", Add-A-Unit, (1) work top, open cabinet base with stainless steel front & 4" flue riser, black sides, black intermediate & bottom shelves, 6" high adjustable stainless steel legs, cETLus, NSF, CE
2. One (1) Standard warranty: one year parts and labor warranty
3. One (1) 1-1/4" Front manifold without pressure regulator, standard

ITEM # 1-245 **INDUCTION RANGE, FLOOR MODEL (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Montague Company
Model: C36-S/MI2-6.ODI/RB-36SCRR

1. One (1) Model C36-S/MI2-6.ODI/RB-36SCRR Legend™ Ice & Heat Induction Sauté Station, 36" W, (3) Ceran burners, glycol cooled top pan rail accommodates 1/3 or 1/6 pans, hinged removable night cover, (2) 14-3/8" self-closing refrigerated drawers, (2) digital thermometers, TurboCoil evaporator, side mounted self-contained refrigeration, all welded stainless steel construction, 6" adjustable legs, Induction: 200-240v/60/1-ph, 16.0 amps, NEMA 6-30P, Refrigeration: 120v/60/1-ph, 9.0 amps, NEMA 5-15P, ETL-Sanitation, cULus, UL EPH Classified
2. One (1) Standard warranty: three year parts and labor warranty
3. One (1) 5 year parts & labor warranty on compressor, standard
4. One (1) 5 year parts & labor warranty on evaporator coil, standard
5. One (1) Self contained refrigeration, standard
6. One (1) Compressor compartment on right, standard

ITEM # 1-246 **FAUCET, KETTLE / POT FILLER (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0584

1. One (1) Model B-0584 Pot Filler Faucet, deck mount, 24" double-jointed nozzle, 1/2" NPT inlet, insulated off-on control

ITEM # 1-247 COUNTERTOP INDUCTION RANGE (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: CookTek
Model: 600601

1. One (1) Model 600601 (MC1800) Heritage Induction Range, countertop, single hob, glass-ceramic top, sloped front, temperature control knob, microprocessor with (20) power cook settings & auto shut-off, self-diagnostics, LED display, integral cooling fan & grease filter, stainless steel housing, 6 ft. cord, NEMA 5-15P, 100-120v/50/60/1-ph, 1800 watts, 15.0 amps, cETLus, NSF, CE, Made in USA
2. One (1) Two year limited parts and labor warranty in US/Canada only and 7 year enrollment in the CookTek Advanced Replacement Program (ARP)

ITEM # 1-248 SPARE NO.

ITEM # 1-249 SPARE NO.

ITEM # 1-250 SPARE NO.

ITEM # 1-251 DECK MOUNT FAUCET (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0221

1. One (1) Model B-0221 Mixing Faucet, deck mount, 12" swing nozzle, 8" centers on deck faucet with 1/2" IPS eccentric flanged female inlets, lever handles

ITEM # 1-252 WOK RANGE (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Montague Company
Model: 36-18

1. One (1) Model 36-18 Legend™ Wok Range, gas, single bowl, 37-1/4" deep base, 18" wok ring, manual controls, stainless front, sides, and backguard, swing faucet, 3" wide fixed guard rail, jet burners, stainless steel single door, 6" stainless steel adjustable legs, 80,000 BTU, NSF, CSA Star, CSA Flame

2. One (1) Standard warranty: one year parts and labor warranty
3. One (1) Natural gas
4. One (1) Rear connection
5. One (1) Cap & cover left side

ITEM # 1-253 **REFRIGERATED EQUIPMENT BASE WITH DRAWERS (REMOTE) (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Montague Company
Model: RB-48-R

1. One (1) Model RB-48-R Legend™ Heavy Duty Extreme Cuisine Refrigerated Equipment Base/Stand, 48" W, two-section, designed for remote refrigeration, (2) 14-3/8" & (2) 22-3/8" wide drawers, (6) pan capacity (pans NOT included), welded stainless steel body, frame, front, sides & top, 6" adjustable stainless steel legs, 115v/60/1-ph, 1.68 amps, NEMA 5-15P, cULus, UL EPH Classified
2. One (1) Standard warranty: one year parts and labor warranty
3. One (1) Extended one year warranty, per section
4. One (1) Refrigeration, drain line, and electric connection will be stubbed out as specified below:

ITEM # 1-254 **COUNTERTOP GRIDDLE (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Montague Company
Model: C24-8T

1. One (1) Model C24-8T Legend™ Heavy Duty Range, gas, 24", Add-A-Unit, (1) griddle, 3/4" thick, thermostatic controls, countertop, stainless steel front & 4" flue riser, black sides, 4" high adjustable legs, 60,000 BTU, NSF, cETLus, CE
2. One (1) Standard warranty: one year parts and labor warranty
3. One (1) Gas type to be specified
4. One (1) 1-1/4" Front manifold without pressure regulator, standard

ITEM # 1-255 **2 OPEN BURNERS COUNTERTOP RANGE (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Montague Company
Model: C18-5A

1. One (1) Model C18-5A Legend™ Heavy Duty Range, gas, 18", Add-A-Unit, (2) 30,000 BTU open burners, countertop, stainless steel front & 4" flue riser, black sides, 4" high adjustable legs, 60,000 BTU, NSF, cETLus, CE
2. One (1) Standard warranty: one year parts and labor warranty

3. One (1) Natural gas
4. One (1) 1-1/4" Front manifold without pressure regulator, standard
5. One (1) 1-1/4" Pressure regulator only
6. One (1) Cap & stainless steel manifold cover, left

ITEM # 1-256 **DECK MOUNT FAUCET (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0221

1. One (1) Model B-0221 Mixing Faucet, deck mount, 12" swing nozzle, 8" centers on deck faucet with 1/2" IPS eccentric flanged female inlets, lever handles

ITEM # 1-257 **REACH-IN UNDERCOUNTER FREEZER (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: True Manufacturing Co., Inc.
Model: TUC-27F-ADA-HC

1. One (1) Model TUC-27F-ADA-HC Undercounter Freezer, 34" working height, -10°F, (1) stainless steel door, (2) PVC coated adjustable wire shelves, stainless steel top, front & sides, clear coated aluminum interior with stainless steel floor, 3" castors, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 2.3 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, ADA Compliant, Made in USA, ENERGY STAR®
2. One (1) Self-contained refrigeration standard
3. One (1) Warranty - 7 year compressor (self-contained only), please visit www.Truemfg.com for specifics (updated warranty sheet pending from True)
4. One (1) Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics

ITEM # 1-258 **OVERSHELF (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: OS-WBB

1. One (1) Model OS-WBB Approximately 7'-6" l x 1'-6" w. Provide Stainless Fixtures, Inc. table mounted 16 ga stainless steel overshelf with tubular supports and 14 ga concealed brackets. Stainless steel shall have a #4 finish.
2. One (1) This item to have polished edges standard.

ITEM # 1-259 **RECEIPT PRINTER (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: NIFSEC

1. One (1) Receipt printer

ITEM # 1-260 SPARE NO.

ITEM # 1-261 PASS-THRU MOBILE HEATED CABINET (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Cres Cor
Model: H-137-PSUA-12D

1. One (1) Model H-137-PSUA-12D Cabinet, Mobile Heated, pass-thru, insulated, top-mount heater assembly, solid state electronic control with digital display, (12) sets of chrome plated wire universal angle slides adjustable on 4-1/2" centers adjustable 1-1/2" centers, field reversible dutch door, anti-microbial magnetic door latches, (4) 5" swivel casters (2) braked, stainless steel construction, NSF, cCSAus
2. One (1) Standard Warranty: 1 year labor with 3 year parts warranty
3. One (1) 120v/60/1-ph, 2.0 kW, 16 amp, standard
4. One (1) Right-hand door swing for front door (top & bottom), standard
5. One (1) Right-hand door swing for rear doors (top & bottom), standard

ITEM # 1-262 ISLAND WORK COUNTER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: IWC-WBB

1. One (1) Model IWC-WBB Approximately 9'-2" l x 4'-0" w. Provide Stainless Fixtures, Inc. stainless steel island work counter with undershelf and/or mid shelf, and galvanized metal base. Top shall be 14 ga stainless steel, body to be 16 ga. Fabricate and install per complete drawings, schedules, elevations, and details.
2. One (1) Fisher Model 29033 DrainKing Waste Valve, flat strainer, overflow body, chrome finish
3. One (1) This item to have polished edges standard.

ITEM # 1-264 **REFRIGERATED EQUIPMENT BASE WITH DRAWERS (REMOTE) (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Montague Company
Model: RB-60-R

1. One (1) Model RB-60-R Legend™ Heavy Duty Extreme Cuisine Refrigerated Equipment Base/Stand, 60" W, two-section, designed for remote refrigeration, (2) 22-3/8" & (2) 27-1/4" wide drawers, (8) pan capacity (pans NOT included), welded stainless steel body, frame, front, sides & top, 6" adjustable stainless steel legs, 115v/60/1-ph, 2.04 amps, cULus, UL EPH Classified
2. One (1) Standard warranty: one year parts and labor warranty
3. One (1) Refrigeration, drain line, and electric connection will be stubbed out as specified below:

ITEM # 1-265 **REMOTE REFRIGERATION RACK AND SYSTEM (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Cooltec Refrigeration
Model: CRS-8

1. One (1) Model CRS-8 Refer to Section 114000, paragraph 2.8 and FS drawings.

Model: ERC311-32

1. One (1) Model ERC311-32 Condenser Unit, Remote Refrigeration, designed for outdoor installation, temperature range -20°F to 120°F, galvanized finish, 208-230v/60/1-ph, 1.25 amps, use with C0630xR, C0830xR, C1030xR, & C1448xR, cULus
2. One (1) NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details
3. One (1) 3 year parts & labor warranties
4. One (1) 5 year parts on condenser

ITEM # 2-01 **PORTABLE BAR (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Lakeside Manufacturing
Model: 886

1. One (1) Model 886 Portable Bar, 63-1/2" long, 1-1/4" thick waterproof laminate top with black finish, recessed stainless steel mixing shelf, stainless steel inner storage compartments, interior work shelf with (2) ice bins with drain: 40 lb capacity each, (2) removable stainless steel (7) bottle speed rails, all-swivel 5" non-marking Lake-Glide® casters (2) with brakes, laminate over welded stainless steel exterior construction, Made in USA
2. One (1) Finish to be specified

Quantity: One (1)
Manufacturer: True Manufacturing Co., Inc.
Model: TUC-48-ADA-HC

1. One (1) Model TUC-48-ADA-HC Undercounter Refrigerator, 34" working height, 33 - 38°F, (2) stainless steel doors, (4) PVC coated adjustable wire shelves, stainless steel top & sides, clear coated aluminum interior with stainless steel floor, 3" castors, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 3.0 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, ADA Compliant, Made in USA
2. One (1) Self-contained refrigeration standard
3. One (1) Warranty - 7 year compressor (self-contained only), please visit www.Truemfg.com for specifics (updated warranty sheet pending from True)
4. One (1) Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics

ITEM # 3-05 **WORK COUNTER (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: WCNT-WBB

1. One (1) Model WCNT-WBB Approximately 11'-0" l x 2'-6" w. Provide Stainless Fixtures, Inc. stainless steel work counter with undershelf and/or mid shelf, galvanized metal base, and 6" high back and end splash (where required). Top shall be 14 ga stainless steel, body to be 16 ga.
2. One (1) This item to have polished edges standard.

ITEM # 3-06 SPARE NO.

ITEM # 3-07 **MICROWAVE/IMPINGEMENT OVEN (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: TurboChef
Model: I3

1. One (1) Model I3 I3™ Microwave/Impingement Oven, Rapid Cook, electric, 23" wide, ventless, countertop, fully insulated cook chamber, stores up to 200 recipes, internal catalytic converter, smart voltage sensor technology (US only), digital display, removable rack and grease collection pan, top and bottom jet plates, pull down door with ergonomic handle, multi-speed impingement blower, (2) solid PTFE baskets, (1) oven cleaner, (1) oven guard, (1) aluminum paddle, (2) trigger sprayers, (1) standard rack, side hand grips, stainless steel front, top & sides, cULus, CE, UL EPH Classified, ANSI/NSF 4, TUV

2. One (1) All items FOB: Carrollton, Texas: Consumable/accessory orders less than \$5,000 will incur a handling fee. Orders shipping standard ground will incur a \$15.00 handling fee. Orders shipping other than standard ground will incur \$25.00 handling fee
3. One (1) One year parts and labor warranty
4. One (1) 208-240v/60/1-ph, 40.0amps, 8.3-9.6kw, 6 foot cord (nominal), NEMA 6-50P, standard

ITEM # 3-08 TRASH RECEPTACLES (COUNTER TALL) (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Rubbermaid Commercial Products
Model: 1971258

1. One (1) Model 1971258 Slim Jim® Container, 16 gallon, 22"L x 11"W x 25"H, with venting channels, molded-in handles, general purpose waste, open type without lid, high-impact plastic construction, gray, Made in USA

ITEM # 3-09 TRASH RECEPTACLES (COUNTER TALL) (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Rubbermaid Commercial Products
Model: 1971258

1. One (1) Model 1971258 Slim Jim® Container, 16 gallon, 22"L x 11"W x 25"H, with venting channels, molded-in handles, general purpose waste, open type without lid, high-impact plastic construction, gray, Made in USA

ITEM # 3-12 SERVICE COUNTER W/ HAND & PREP SINKS (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: SVC-WBB

1. One (1) Model SVC-WBB Approximately 33'-0" l x 3'-6" w. Provide Stainless Fixtures, Inc. stainless steel undercounter with stone top, stainless steel intermediate and/or lower shelves, galvanized metal base, millwork die front with hardwood veneer or high pressure laminate finish. See architectural finish schedule for specific finish requirements.
2. One (1) Model PREP SINK Provide 16 ga stainless steel sink tub measuring approximately 12" w x 18" d x 8" h. Welded in place with polished seams.
3. One (1) Model HAND SINK Provide 16 ga stainless steel sink tub measuring approximately 10" w x 14" d x 7" h. Welded in place with polished seams. Provide with T&S basket strainer.

ITEM # 3-13 COFFEE BREWER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: BUNN
Model: 53200.0101

1. One (1) Model 53200.0101 53200.0101 ICB TWIN Automatic Coffee Brewer, tall, double, Infusion Series technology: (3) brew buttons, (2) batch sizes, black plastic funnel, multidirectional Peak Extraction™ spray head, digital display, energy-saver mode, stainless steel finish, 6kW, 120/240v/60/1-ph, 25 amps, UL, NSF

ITEM # 3-14 ESPRESSO CAPPUCCINO MACHINE (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Rancilio Group North America
Model: CLASSE 5 USB2

1. One (1) Model CLASSE 5 USB2 Classe 5 USB Espresso Machine, traditional automatic, 2 group, 11 liter boiler, soft-touch keypads with 4 programmable drink doses, built-in volumetric pump, boiler & pump pressure control gauges, (2) manual steam wand with C-lever steam control, manual valve knob control, hot water dispenser, brushed stainless steel body, white LED backlights, scratchproof grid system drain tray, CE, cETLus, ETL-Sanitation
2. One (1) 1 year parts, 1 year labor warranty
3. One (1) Installation
4. One (1) 208-220v/60/1-ph, 20 amp, 4300 watts, NEMA 6-20P, standard
5. One (1) Model 98-RG-WTR-SYS Rancilio Water Filter Complete System, with Sanitary Quick Change (SQC), inhibits scale, reduces chloramines, chlorine taste & odor, 0.5 micron rating, 0.5 gpm flow rate, 1204 gallons hardness capacity (based on 9gpm), includes hardness test kit, connections, & mounting bracket, for use with coffee & tea, NSF (NET PRICE - NOADDITIONAL DISCOUNT AVAILABLE)
6. One (1) Water filtration kit required for warranty, 98-RG-WTR-SYS water filter is acceptable to most locations; Water hardness should be within 2-3 gpg (see RGNA Water Quality Statement); failure to comply with RGNA Water Quality Statement will void warranty.
7. One (1) Anthracite Black

ITEM # 3-16 BLENDER, BAR (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: Two (2)
Manufacturer: Vitamix
Model: 036019

1. Two (2) Model 036019 The Quiet One® Blender, countertop, 48 oz. (1.4 liter) capacity, clear Tritan™ BPA free Advance® container, 24-1/2"H with lid open, stackable, removable compact cover, (6) touch control buttons with (34) program options, includes: Advance® blade assembly & lid, 3-peak HP, 120v/50/60/1-ph, 15.0 amps, NEMA 5-15P, RoHs compliant, CE, cULus, NSF

2. Two (2) 3 years warranty on motor base parts & 1 year warranty on labor, standard

ITEM # 3-17 UNDERCOUNTER REFRIGERATOR (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: Two (2)
Manufacturer: True Manufacturing Co., Inc.
Model: TUC-48-ADA-HC

1. Two (2) Model TUC-48-ADA-HC Undercounter Refrigerator, 34" working height, 33 - 38°F, (2) stainless steel doors, (4) PVC coated adjustable wire shelves, stainless steel top & sides, clear coated aluminum interior with stainless steel floor, 3" castors, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 3.0 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, ADA Compliant, Made in USA
2. Two (2) Self-contained refrigeration standard
3. Two (2) Warranty - 7 year compressor (self-contained only), please visit www.Truemfg.com for specifics (updated warranty sheet pending from True)
4. Two (2) Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics

ITEM # 3-20 SPARE NO.

ITEM # 3-21 MICROWAVE OVEN (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: ACP
Model: RMS10TSA

1. One (1) Model RMS10TSA Amana® Commercial Microwave Oven, 0.8 cu. ft. capacity, 1000 watts, low volume, 4-stage cooking, (5) power levels, touchpad controls, (20) memory settings, 30-minute max cooking time, interlock safety switch, audible end of cycle signal, LED display, side hinged door with tempered glass, LED lighted interior, stainless steel interior & exterior, 120v/60/1-ph, 13.0 amps, 15 MCA, 1500 watts (total), cord, NEMA 5-15P, cETLus, ETL-Sanitation
2. One (1) 3-year limited warranty (1 year full)

ITEM # 3-23 **AIR POTS (GROUP 2 – FURNITURE PACKAGE)**

Quantity: Two (2)
Manufacturer: NIFSEC

1. Two (2) Air pots

ITEM # 3-24 **P.O.S (GROUP 2 – FURNITURE PACKAGE)**

Quantity: Four (4)
Manufacturer: NIFSEC

1. Four (4) POS station

ITEM # 3-25 **DISPLAY CASE, REFRIGERATED BAKERY (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: RPI Industries
Model: SCCB48R

1. One (1) Model SCCB48R Continental Refrigerated Bakery Case, 48" L, self-contained refrigeration, service type, fixed curved glass front, top canopy LED light, (3) glass shelves with LED lights, white deck, mirrored laminate interior ends with glass vision end panels, mirrored rear sliding doors, laminated exterior, black base, condensate evaporator, 1/3 hp, cETLus, ETL-Sanitation, NSF
2. One (1) Cabinet 35-3/4", standard
3. One (1) NOTE: Minimum door clearance for this unit is 36-1/4"
4. One (1) 1 year limited warranty standard
5. One (1) Self-contained refrigeration, standard
6. One (1) 5 year compressor warranty
7. One (1) 115v/60/1-ph, 8.8 amps, cord, NEMA 5-15P
8. One (1) Exterior Finish: Formica standard grade plastic laminate, must specify number & color

ITEM # 3-26 **DISPLAY CASE, NON-REFRIGERATED BAKERY (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: RPI Industries
Model: SCCB48D

1. One (1) Model SCCB48D Continental Dry Bakery Case, 48" L, non-refrigerated, service type, fixed curved glass front, top canopy LED light, (2) glass shelves with LED lights, white deck, mirrored laminate interior ends with glass vision end panels, mirrored rear sliding doors, laminated exterior, black base, cETLus, ETL-Sanitation, NSF

2. One (1) Cabinet 35-3/4", standard
3. One (1) NOTE: Minimum door clearance for this unit is 36-1/4"
4. One (1) 1 year limited warranty standard
5. One (1) 115v/60/1-ph, .6 amps, cord, NEMA 5-15P
6. One (1) Exterior Finish: Formica standard grade plastic laminate, must specify number & color

ITEM # 3-27 SERVICE COUNTER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: SVC-WBB

1. One (1) Model SVC-WBB Approximately 4'-0" l x 3'-6" w. Provide Stainless Fixtures, Inc. stainless steel undercounter with stone top, stainless steel intermediate and/or lower shelves, galvanized metal base, millwork die front with hardwood veneer or high pressure laminate finish. See architectural finish schedule for specific finish requirements.

ITEM # 3-28 SPARE NO.

ITEM # 3-29 SPARE NO.

ITEM # 3-30 SPARE NO.

ITEM # 3-31 SNEEZE GUARD, STATIONARY (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: Two (2)
Manufacturer: Premier Metal & Glass
Model: FM2N-A

1. Two (2) Model FM2N-A CHOICE™ Adjustable Dual-Service Sneeze Guard, single sided guard with top shelf, tempered glass with polished edges, adjustable end panels, front mount, 1" OD round stainless support posts, NSF & cULus listed (Contact Premier Sales Department for Pricing)
2. Two (2) Specify Length:7'-0"
3. Two (2) NOTE: Certain finishes/tubing combos not recommended, Contact Premier Sales Department for samples and details

ITEM # 3-32 SERVICE COUNTER (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Stainless Fixtures Inc
Model: SVC-WBB

1. One (1) Model SVC-WBB Approximately 36'-0" l x 3'-6" w. Provide Stainless Fixtures, Inc. stainless steel undercounter with stone top, stainless steel intermediate and/or lower shelves, galvanized metal base, millwork die front with hardwood veneer or high pressure laminate finish. See architectural finish schedule for specific finish requirements.

ITEM # 3-33 **HOT / COLD FOOD WELL UNIT, DROP-IN, ELECTRIC (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Low Temp Industries
Model: DI-QSCHP-2

1. One (1) Model DI-QSCHP-2 QuickSwitch™ Hot/Cold/Freeze Food Well, drop-in, 34-1/4"W x 26-3/4"D x 21-16/25"H, 14ga stainless steel top, accommodates (2) 12" x 20" pan size, wired remote, individual wired remote digital controls for hot or cold operation, manifold drain, stainless steel top & wells, galvanized exterior, cULus, ANSI/NSF 4, ANSI/NSF 7
2. One (1) Some options may increase lead times
3. One (1) 120/208v/60/1-ph, 9.6 amps, NEMA 14-20P

ITEM # 3-35 **OPEN DISPLAY MERCHANDISER (GROUP 2 – FURNITURE PACKAGE)**

Quantity: Two (2)
Manufacturer: RPI Industries
Model: VIAS1-20-R-SL-RR-LP SNACKEE

1. Two (2) Model VIAS1-20-R-SL-RR-LP SNACKEE Vienna Snackee Undercounter Refrigerated Grab-N-Go Display Case, remote refrigeration (compressor by others), 23-5/8"W, with side housing for control unit, programmable digital controller, removable self-feeding display shelf, pull out rear drawer, LED lights, plinth panel, stainless interior & exterior, legs, cord with NEMA 5-15P, cETLus, ETL-Sanitation, NSF (Floor drain required)
2. Two (2) 1 year limited warranty standard
3. Two (2) 115v/60/1-ph, 1.2 amps

ITEM # 3-37 **CASH REGISTER STAND (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: Multiteria
Model: CS36

1. One (1) Model CS36 Essence Series Cashier Station, 36"W, free-standing model, Tight Link interlocking, (1) tray rail, (1) cash drawer, stainless steel removable undershelf, tubular frame & construction, 6" stainless steel legs with adjustable feet
2. One (1) 34" high, standard

WFD

3. One (1) Countertop, Stainless steel, standard
4. One (1) Laminate panels, specify, standard
5. One (1) Duplex outlet, flush, standard

ITEM # 3-38 ICE MAKER, CUBE-STYLE (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: Manitowoc
Model: IYT1200N

1. One (1) Model IYT1200N Indigo NXT™ Series Ice Maker, cube-style, air-cooled, designed for remote refrigeration, 30"W x 24-1/2"D x 29-1/2"H, production capacity up to 1215 lb/24 hours at 70°/50° (1000 lb AHRI certified at 90°/70°), DuraTech™ exterior, half-dice size cubes, R410A refrigerant, NSF, cULus
2. One (1) Model WARRANTY-ICE-R 3 year parts & labor (Machine), 5 year parts & labor (Evaporator), standard
3. One (1) (-261A) 208-230v/60/1-ph, 11.0 amps, standard
4. One (1) NOTE: Tubing required for installation, must select length required

ITEM # 3-39 SPARE NO.

ITEM # 3-41 P.O.S. STATION (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: NIFSEC
Model: BY OWNER

1. One (1) Model BY OWNER POS station

ITEM # 3-42 SPARE NO.

ITEM # 3-43 COKE FREESTYLE MACHINE (**GROUP 2 – FURNITURE PACKAGE**)

Quantity: One (1)
Manufacturer: NIFSEC
Model: BY VENDOR

1. One (1) Model BY VENDOR Coke Freestyle Machine

ITEM # 3-44 **DISPLAY CASE, NON-REFRIGERATED, SELF-SERVE (GROUP 2 –
FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: RPI Industries
Model: SCAS24D-II-MM

1. One (1) Model SCAS24D-II-MM Olympus Micro Market Ambient Display Case, self-service, 24"W x 32"D x 78"H, (3) slanted fixed laminated shelves with LED lighting, LED top canopy, includes top bracket for optional header panel, laminate interior & exterior, cETLus, ETL-Sanitation
2. One (1) NOTE: Minimum door clearance for this unit is 33"
3. One (1) 1 year parts & labor warranty, standard
4. One (1) 115v/60/1-ph, 0.15 amps, cord, NEMA 5-15P
5. One (1) Rear Interior Panel & Hardware: Standard grade laminate, standard
6. One (1) Exterior Finish: Formica standard grade plastic laminate, must specify number & color
7. One (1) Exterior Rear Finish: Black laminate, standard

ITEM # 3-45 **MOBILE CONDIMENT COUNTER (GROUP 2 – FURNITURE PACKAGE)**

Quantity: Two (2)
Manufacturer: Stainless Fixtures Inc
Model: CCM-WBB

1. Two (2) Model CCM-WBB Approximately 4'-0" l x 2'-6" w. Provide Stainless Fixtures, Inc. millwork undercounter, intermediate and/or lower shelves, base, die front with hardwood veneer or high pressure laminate finish, and stone top. See finish schedule for specific finish requirements.

ITEM # 3-46 **BULK C02 AND SODA SYSTEM (GROUP 2 – FURNITURE PACKAGE)**

Quantity: One (1)
Manufacturer: NIFSEC
Model: BY VENDOR

1. One (1) Model BY VENDOR BULK C02 AND SODA SYSTEM

END OF SECTION 11 40 00 FOOD SERVICE EQUIPMENT SPECIFICATIONS