SECTION 11400
FOOD SERVICE EQUIPMENT

PART 1 GENERAL

1.1 SECTION INCLUDES

A. Furnish all labor, material, equipment, tools and transportation required to complete the installation of all Food Service Equipment work as indicated on the drawings and described herein, including all incidental work necessary to make the installation complete, satisfactory and ready for operation.

B. Furnish and/or install all equipment as indicated in Equipment Schedule.

C. Coordinate with the work of other Sections and provide support and accommodation of related work.

D. Make stands and supports for equipment, including any backing plates in wall, and welded connections to exhaust ducts.

E. Cut equipment holes for pipe, drains, electrical outlets, etc., required for this Section.

F. Repair any damage to building resulting from work of this Section.

G. Provide all trim, include faucets, sink wastes, drain fittings, tail pieces and strainers for food service equipment; all indirect drains except for sinks.

H. Mechanical and Electrical Work: Comply with requirements of Mechanical and Electrical Section.

1.2 RELATED WORK - SPECIFIED ELSEWHERE

A. All electric, gas, water, and waste services and final connections to fixtures, except where specified otherwise for specific items-see Sections 15400, 15600 and 16000.

B. All ventilating work and ducts.

C. All concrete work, including raised bases, cement finishings and tile overlay, including cove bases.

D. 15400 Plumbing.

E. 15600 H.V.A.C.

F. 16000 Electrical work.

1.3 QUALITY CONTROL

A. Field Measurements: Required to establish fabrication dimensions

B. REFERENCE STANDARDS

1. ANSI/ASTM A167-Stainless and Heat-Resisting Chromium/Nickel Steel Plate, Sheet and Strip.

2. ANSI/AWS D1.1-Structural Welding Code.

3. ASTM A466-Steel Sheet, Galvanized By The Hot-Dip Process, Structural Quality.

C. QUALITY ASSURANCE

1. Fabricator: Companies specializing in manufacture of commercial food services equipment with minimum three years experience.

D. REGULATORY REQUIREMENTS

1. Exhaust Hood and Damper: Conform to Underwriters Laboratories Inc. standards.

2. Fabricated Equipment: Conform to Underwriters' Laboratories, Inc. standards.

E. SUBMITTALS

1. Submit shop drawings and product data under provisions of Section 01300.

2. Submit 1/4" scale, dimensioned mechanical and electrical rough-ins and raised concrete base drawings for all kitchen equipment listed in Schedule or shown on the Drawings. Include detailed explanation of intended method of support and attachment.

3. Indicate in large scale detail, in drawing form, fabricated equipment; showing construction methods, type and gauge of metal, hardware and fittings, plan, front elevation, and a minimum of one cross-section.

4. Appliances: indicate configuration, sizes, materials, finishes, locations, utility connections and locations.

5. Control systems: indicate service connections, characteristics, and wiring diagrams.

6. Submit samples of stainless steel.

7. Submit manufacturer's installation instructions under provisions of Section 01400.

F. OPERATION AND MAINTENANCE DATA

1. Submit operation and maintenance data under provisions of Section 01700.

2. Include data on care of finished surface.

3. Provide a competent service representative to be present when installation is put into operation and to remain on the premises until equipment is functioning smoothly. He shall lubricate and put into proper operation all equipment and instruct the Owner's employees in the proper use and maintenance of all items in this contract.

G. DELIVERY, STORAGE, AND HANDLING

1. Deliver products to site under provisions of Section 01500.

2. Store products under provisions of Section 01500.

H. GUARANTEES

1. Guarantee new equipment furnished for this food service facility for a period of one year, beginning on the date of final acceptance of the work of this Section. Guarantee shall protect against defective material, design and workmanship, labor and materials at no cost to the Owner.

2. Guarantee of all self-contained and remote refrigeration equipment: include installation,start-up and an additional minimum (4) four year warranty on compressor motor assemblies.

3. Receipt of notice of failure of any part during the guarantee period:replace promptly at no cost to the Owner the affected part or parts.

4. Replacement of an entire item: give the Owner the option of full use of the defective equipment until a replacement has been delivered and completely installed.

1.4 DOCUMENTS/APPROVALS/AGENCIES/INSTRUCTIONS

A. DRAWINGS

1. Drawings furnished constitute a part of these Specifications. They show locations of equipment and the 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.

2. The drawings are for the assistance and guidance of the Contractor. Exact locations are to be governed by the building configuration.

3. Should there be a conflict between the Drawings and the Specifications, the greater amount or higher quantity shall govern.

B. EQUIPMENT LIST APPROVAL:

1. Bids on items of standard manufactured equipment: (1) Submit on specific brands of equipment of size, capacity, and specifications as shown on the drawings or as specified. (2) If the Contractor wishes to bid alternate equipment other than what is shown on the specifications or drawings, submit data seven days prior to bid letting, and clearly state what is offered and be complete with full data, including drawings, specifications, capacities, and optional data, including installations separately. It shall be the responsibility of the Contractor to prove that the substituted items are equal to specified items as listed in the specifications. Any additional costs incurred by the Contractor due to accommodating alternate equipment, shall be paid for by the Contractor. All items of standard equipment to be the latest model at the time of delivery.

2. Drawings submitted for the purpose of showing the installation in greater detail: Does not excuse the Contractor from requirements shown on the documents and in the specifications because of approval of these drawings.

C. REGULATORY AGENCIES

1. Complete all work in accordance with the governing health, building and safety, and fire protection codes and regulations.

2. Use as guidelines the Standards of the National Sanitation Foundation (NSF) for the work of this Section.

3. Be certain all electric equipment and accessories conform to the standards of the National Electric Manufacturers Association (NEMA), Underwriters Laboratories, Inc. (UL), or the local Electrical Testing Station.

4. Make all gas-fired equipment and accessories conform to the standards of the American Gas Association (AGA).

5. Be sure all steam generating equipment and accessories conform to the standards of the American Society of Mechanical Engineers. (ASME).

6. Consider rulings and interpretations of state and local enforcing agencies a part of the regulations. Do not charge as an expense to the Owner for any corrections or changes required because of enforcing agencies, whether or not indicated on the contract documents.

D. SEISMIC PROTECTION

1. Make all stationary mounted equipment in this contract conform to the following seismic requirements:

a. Construct all stationary floor mounted equipment in such amanner that all portions, elements, sub-assemblies and/or parts of said equipment and the equipment as a whole, including their attachments, will resist a horizontal load equal to the operating weights of those parts multiplied times the following factors.

b. Rigidly supported equipment such as ranges, fryers, ovens, tables, refrigerators (reach-in and roll-in type), ice machines, serving counter, conveyors, dishwashers, pot washers and shelving - Factor CP .75.

c. Flexible or flexibly supported equipment such as compressors and hoods - Factor CP 3.0.

d. Apply load at the center of gravity of the part and in any direction horizontally. Make design stresses in accordance with the specifications for design of the American Institute of Steel Construction. Anchor, support and/or attach said prefabricated equipment to the structure in accordance with the details found in the SMACNA guidelines.

e. The manufacturer and/or supplier of said equipment: submit calculations and certify in writing to the Architect and the that this equipment complies with these specifications.

E. MANUFACTURERS' INSTRUCTIONS

1. Use directions of manufacturer in the work of this Section for requirements not shown or noted in the Drawings or Specifications.

PART 2 PRODUCTS

2.1 MATERIALS

A. METAL

1. Stainless steel: All new, first grade material; U.S. Standard Gauges as specified or shown; 18-8, Type 304, #4 finish (except where #8 mirror polished finish indicated on drawings); ASTM A 167.

2. Galvanized Steel: All new commercial quality zinc coated carbon steel; U.S. Standard Gauges as specified or shown, ASTM A 526.

3. Steel pipe: All new, commercial quality, galvanized; rust resistant casting on threads.

B. WOOD

1. Plywood: All new material; thickness as specified, water proof glued, paint grade birch veneered.

C. PLASTIC LAMINATE

1. Manufactured by one of the following: Formica, Nevamar, Texolite, Micarta, Consoweld, Wilsonart, Pionite. Color and pattern selected by the Architect.

2. Vertical surfaces, standard grade, 1/32" thick.

3. Curved surfaces, where 1/16" of 1/32" is impractical, use post forming grade, 0.050" thick.

4. Backing sheet, 0.025" thick, or reject 1/16" or 1/32" thick.

D. HARDWARE

1. Locks for metal cabinet doors and drawers: to be similar and equal to Klein #Y-475, -478.

2. All reach-in refrigerators and freezers: furnish with heavy-duty cylinder locks on all doors, all keyed alike unless specified otherwise.

3. Catches for all cabinet doors: to be similar and equal to Magna-Tite $592 self aligning Magnetic, unless specified otherwise.

4. Door and Drawer Pulls: Provide stainless steel recessed type similar and equal to Klein #12271, unless shown or specified otherwise.

5. Hinges

   a. Metal cabinet doors: use heavy-duty concealed pivot hinge of stainless steel or cadmium plated, unless shown or specified otherwise.

   b. Plastic laminate covered doors: use heavy-duty concealed pivot hinge finished to harmonize with cabinet finish unless shown otherwise.

6. Use hardware identifiable for manufacturer.

E. PLUMBING FIXTURES

1. Faucets

   a. Deck mounted fixing faucet assemblies be similar and equal to T&S Model #B-221 with 12" swing nozzle and non-splash aerator, unless specified otherwise.

   b. Splash mounted mixing faucet assemblies be similar and equal to T&S Model #B-290 with swivel gooseneck nozzle, unless specified otherwise.

   c. Use all other faucet assemblies as specified or shown.

   d. Select all faucet assemblies in polished chromium plated material.

2. Rotary Wastes: Select to be similar and equal to Fisher Model #6002 with stainless steel basket strainer, unless specified otherwise.

3. Keep all plumbing fixtures identifiable for manufacturer.

F. HEATING EQUIPMENT

1. Provide all built-in gas and electric heating equipment as complete systems, in size or rating specified, ready for final connection. Be sure all controls are readily cleanable or easily removable for cleaning.

2. Provide thermostatic controls and low water protection on all gas or electric heated ware-washer and utensil washer tanks.

3. Provide thermostatic controls on all gas heated appliances other than open burner units, hot plates, hot tops and broilers.

4. Provide all built-in steam heating equipment with steam inlet control valve. (Strainers, steam traps, gauges, etc. by the Plumbing Section unless specified otherwise.)

5. Provide all buy-out steam operated equipment with necessary pressure regulators, traps and valves, etc., for final connection.

2.2 METAL FABRICATION

A. GENERAL

1. Weld all top, splash, sink and panel construction of 18 gauge, or heavier, into uninterrupted integral units.

   a. Shop weld where possible all seams and joints.

   b. Select #4 finish for all exposed stainless steel, except where #8 mirror polished finish indicated on drawings for tray rails and counter front trim.

2. Grind and polish all welds on stainless steel, with finish abrasion marks running longitudinally to a #4 finish, except where indicated to a #8 mirror polished finish.

3. Grind smooth welds on galvanized steel and restore coating with All-State #321, or other approved, galvanizing powder.

4. Conceal fasteners where possible; cap exposed bolts, nuts and pipe ends. Use non-corrosive material.

5. Use 1-5/8" 16 gauge stainless steel tubing for all legs, tubular supports and cross rails unless shown or specified otherwise.

   a. Furnish bullet foot and cylinder gusset for mounting each leg.

      1. United Showcase #EZ-158, or other approved bullet foot.

      2. United Showcase #MG-158, or other approved gusset.

   b. Furnish 6" high cabinet base legs, including foot.

      1. United Showcase #CM-68B; or other approved cabinet base leg.

6. Metal top tables: weld gussets to 14 gauge hat sections, or open channels.

7. Fully weld all cross rails to leg 10" above floor, grind smooth and polish.

8. Legs without shelves or cross rails: have 1/2" O.D. stainless steel pin for anchoring to floor.

B. TOPS

1. Tables, drainboards and counter tops, splashes and extensions: construct of 14 gauge stainless steel, unless shown otherwise.

2. All tops with turned up rolled edge: reinforce with 14 gauge stainless steel closed hat sections, or open channels, spaced 30" O.C. or less, fastened to threaded studs, welded to underside of top, with acorn nuts.

3. All tops with turned down rolled edge: reinforce with 14 gauge closed hat sections or open channels, spaced 30" O.C. or less, fastened to threaded studs, welded to underside of top, with acorn nuts.

4. Seal all hat sections to underside of tops with pad of 3M-1000 sealant.

5. Raised rolled edges: have a roll diameter of 1-1/2" and have corners which are bull nosed.

6. Make inside radius bends wherever horizontal and vertical surfaces intersect, 9/16".

7. Pitch all drainboard surfaces toward drainers, scraping troughs, dishwashers and sinks.

8. Turn down tops no less than 1" into openings for ice bins; provide a 1/4" minimum raised embossment on horizontal surface of top around entire perimeter of opening.

9. Provide all openings for exposed foods with 1/4" minimum raised embossment on horizontal surface of top around entire perimeter of opening.

C. SINKS

1. Sinks that are integral with drainboards: fabricate and construct of same gauge and material as drainboard and splash.

2. Sinks that are integral with table or counter tops: fabricate or make die formed.

   a. Fabricated sinks: same gauge and material as top.

   b. Die formed sinks: not less than 18 gauge stainless steel.

3. Cove all interior vertical and horizontal corners.

4. Make partitions between adjacent sink compartments one inch apart joined with continuously welded radius top closure.

5. Make exterior front of multiple compartment sinks continuous.

6. Pitch bottom of all sink compartments to insure complete drainage to waste opening.

D. CABINETS

1. Fabricate all visible parts of counter cabinets of 18 gauge stainless steel, unless shown otherwise, reinforced with formed steel sections welded throughout to form a one-piece box- like structure, including front rails, mullions, etc.

E. DRAWERS

1. Furnish all welded 14 gauge stainless steel drawer front and interlocking channel supports, with large ball-bearing wheel suspension and stops; to be easily removable; recess stainless steel drawer pulls; 18 gauge stainless steel die-formed, easily removable, drawer bowl.

   a. Drawers mounted on underside of open tables: furnish 18 gauge stainless steel enclosure on sides and rear and keyed cylinder lock.

   b. Drawers in refrigerated units: furnish large ball-bearing surfaces; wheels and bearings of corrosion resistant long wearing material, grease packed before assembly; drawers to be self-closing with easily removable drawer pans, perforated on all sides.

F. DOORS

1. Furnish double cased steel doors, unless specified otherwise; 18 gauge outer pan with corner welded, ground smooth and polished; 20 gauge inner pan fitted tightly into outer pan with sound deadening material, such as Celotex, used as a core; tack weld pans together and fill seams with solder; finished door to be approximately 3/4" thick and furnished with recessed pull.

2. Single pan type doors, when specified: reinforce and stiffen with closed hat sections.

3. Flush mount sliding doors: suspend with large ball-bearing quiet rollers in 14 gauge stainless steel overhaed track; make easily removable.

4. Flush mount hinged doors.

G. SHELVES

1. Construct all wall mounted shelves, elevated shelves, and undershelves with open leg bases of 16 gauge stainless steel, unless shown otherwise.

2. Unless shown otherwise, wall mounted shelves: die-roll down 1-1/2" at front and ends, and turn up 2" at back and flared. Mounted on 14 gauge stainless steel brackets and anchor securely to wall.

3. Follow details for elevated and undershelves. Where rolled edges are indicated: die-roll down 1-1/2". Elevated shelf supports: extend below table and/or counter tops and securely attach to structural frame.

4. Shelf and flange of undershelf with open leg base: notch a full 90 degrees, with radius to match leg. Weld flange to leg from back side, 10" above floor.

5. Construct shelves in cabinet bases of 18 gauge stainless steel, unless shown otherwise.

6. Form, unless shown otherwise, shelves in cabinet bases with minimum 2" turn-up at back and sides and feathered to insure a tight fit to enclosure panels and turn down and back at front. Make bottom shelves removable unless shown otherwise.

H. EXPOSED DUCTS

1. Verify size and position of all exhaust duct connections required for hoods, ventilators, washers, and appliances; provide 16 gauge stainless steel all welded ducts to ceiling connection location; include stainless steel duct collar at exposed connection.

I. ICE BINS AND COLD PANS

1. Construct inner lining of 18 gauge stainless steel and outer casing of 18 gauge galvanized iron, unless shown otherwise.

2. Fully insulate all ice bins and cold pans with 2" minimumthickness of urethane or styrofoam between outer casing and inner liner.

3. Insulate Ice bins and cold pans from tops of supporting fixtures by means of thermal barrier.

4. Provide 16 gauge stainless steel perforated false bottom raised one inch above bin or pan bottom.

5. Provide one inch drain and extend to floor sink.

J. WALL FLASHING

1. Wall flashing: make of 20 gauge stainless steel affixed to wall with heavy duty, heat resistant adhesive.

2. When flashing cannot be installed in one piece material, run joints vertically and seal with sililcone and cap with one inch wide "T" mounting.

3. When wall flashing includes capping of wall ends, use 18 gauge stainless steel channel.

2.3 REFRIGERATION SYSTEMS

A. Intent

1. Refrigeration systems for cold storage rooms and cold storage equipment as indicated and specified.

B. Work Included

1. Provide all mechanical refrigeration items for other than self-contained equipment or as specified as furnished by the Food Service Equipment suppliers.

2. Furnish and install all compressor units, condensers, refrigerant piping, cold storage room evaporators, all control valves, etc.

3. Provide motor starters, factory pre-wired and all inter-connecting wiring.

4. Provide cold storage room thermostats.

5. Drain lines for cold storage room evaporators.

6. Caulk and seal all sleeves and wall penetrations after refrigeration and evaporator drain lines have been installed.

7. Furnish automatic defrosting equipment.

C. Work Not Included

1. All electrical services, wiring, final electrical connections and installation of temperature warning equipment, and room thermostats.

2. Wall sleeves and/or plates for refrigerant line entries to cold storage room areas. Wiring and conduit between defrost timer at compressor and blower coil in freezer walk-in boxes.

3. Disconnects.

D. Compressor and Condensing Units

1. Single stage compressors with air-cooled condensers operating within the recommended range of suction and discharge pressures for economical operation and with required BTU rating per hour, are to be furnished and installed for the several systems in accordance with the "Refrigeration Schedule".

2. All units shall be the same manufacture and type, new, standard cataloged, factory assembled, to operate with Freon R-22 and R-404A refrigerant, and having capacities selected on a 16 hour running time basis using 100 degrees F. ambient air, unless specified otherwise.

3. Condensing unit motors, condensers and receivers shall be rigidly mounted on a substantial draw steel or case base to effect quite operation. All rotating parts shall be carefully balanced for minimum vibration and lubricated with forced or splash oil system.

4. Motors shall be of standard manufacture, single speed not exceeding 1,750 RPM compound wound ball-bearing or sleeve bearing open type. Double spiral cage motors with high starting torque and low starting current to be used in three phase applications. All motors are to be provided with starters having overload protection through heater elements and/or usable thermal units.

5. All machines shall be equipped with high-low pressure control switches having adjustable range and differential. Control shall be quick-acting type operated from the low pressure side of the refrigeration system with a high pressure cut-out included in the mechanism to break motor circuit if pressure becomes excessive. Cut-out to be of automatic reset type.

6. Units exposed to unheated environments to be furnished with factory mounted low ambient head pressure control device and to be rated at 20 degrees F. ambient to maintain correct head pressure.

7. Air-cooled unit condensers to be tubular, cross-finned (radiator type), cooled evenly by means of a motor pulley or separately mounted fan. Receiver to be shell type, with fusible plug.

8. A liquid line sight glass shall be provided at each condensing unit.

9. Condensing units shall be of the semi-heremetically sealed type employing the refrigerant cooled motor principle.

E. Installation

1. Compressor and condensing unit shall be installed as indicated on drawings or as specified and shall be securely anchored.

2. Units and refrigerant piping shall be installed to eliminate noise and vibration being transmitted to any part of the building. All machines to be fitted with sound-absorbing isolation bases. Provide vibration eliminators in suction lines on 1/2 HP machines and larger as manufactured by American Vibration Eliminator Company, Anaconda, Packless Metal Hose or others approved. One-third HP machines and smaller, shall have loop in soft copper refrigeration lines to absorb vibration.

F. Coils and Cooling Units

1. Units shall be of a direct expansion type of such size and design to effect required temperatures, humidity and to suit the application intended. They shall be furnished and installed in accordance with the Refrigeration Schedule.

2. Finned and/or blower coils shall be fabricated of minimum 5/8" copper tubing with copper or aluminum fins vinyl dipped mechanically or hydraulically bonded to the tubes, bare dehydrated, and sealed by the manufacturer.

3. Blower coil evaporators, specified for cold storage rooms shall be supported by means of hangers, hot dipped galvanized after fabrication, attached to the underside of construction above before the compartment ceiling insulation is erected, wherever possible.

4. Blower coils with fan or blower and motor for voltage shown and as a complete unit shall be Underwriters' Laboratory approved.

G. Heat Exchangers

1. All evaporators shall be provided with heat exchangers as manufactured by Heat-X-Change Co., Packless Turbo, or others approved, with a capacity to match toe condensing units.

H. Accumulators

1. Freezer units operating on refrigerant R-502 shall be furnished with accumulators on suction line at compressor location.

I. Oil Separators

1. All freezer compressors shall be furnished with oil separators.

J. Crank Case Heaters

1. All compressors shall be furnished with crank case heaters. Units larger than 1/2 HP shall be furnished with dip stick type heaters. Units smaller than 1/2 HP shall have blanket type heaters or heater as recommended by the compressor manufacturer.

K. Valves and Accessories

1. All valves shall be of standard weight and manufacture suitable for the service and purpose intended and shall be subject to approval.

2. Refrigerant shut-off valves in the refrigerant piping shall be Henry, Superior, Mueller Brass or others approved. Seal cap globe valves for line sizes 7/8" outside diameter and larger and packless diagram type for smaller sizes. All valves shall be placed diagram type for smaller sizes. All valves or evaporators with a compartment.

3. Expansion valves shall be Sporlan, Alco or others approved, and shall be provided and places in the refrigerant liquid line at the point where the line enters the evaporator, except when the valve is so furnished with the evaporator by others.

4. A filter-drier shall be provided in the liquid lines located in machine area. Filter dryers shall be as manufactured by Sporlan Valve Co., Alco, or others approved. Systems with compressor horsepower up to and including 3 HP shall be of the Catch-All type.

5. Solenoid valves shall be Sporlan, Alco or others approved, sized to operate at maximum of 2 lbs. Pressure drop across the valve for the capacity required. Solenoids shall be full

refrigerant, line size, using silver solder connections where possible. A liquid line solenoid shall be used with temperature controller for each walk-in box or field assembled equipment.

6. Each sight glass shall be Sporlan Manufacturing Co., Alco, Superior or others approved. "See-All" Moisture and Liquid Indicator.

7. Each suction pressure regulator shall be Alco, Sporlan, Refrigeration Specialties or others approved, and shall match the capacity of the equipment it controls.

8. Each system shall consist of the main liquid line shut-off valve, a sight glass, an evaporator liquid lineshut-off valve, filter drier, a solenoid valve in walk-in compartment, an expansion valve, evaporator, heat exchanger, suction line shut-off valve and condensing unit with standard valving. (Crankcase heaters and oil separators where required because of low temperature conditions or specified on the"refrigeration schedule").

L. Temperature Control

1. Temperature control shall be compartment thermostat for cold storage room compartments and otherwise by pressure switch for each individual system. Thermostat shall be line voltage to operate line voltageliquid line solenoid.

2. Each walk-in refrigerator above or below freezing, shall be controlled by an electric thermostat, Penn Type 219 without external range adjustment, Ranco or others approved. Also provide separate thermostat to control warning bell.

M. Piping

1. Copper tubing for use in refrigerant piping shall conform to A.S.T.M. Standard specifications for copper refrigerant tubing, serial designation B-88. All pipe shall be type "1" hard or soft copper tubing as specified. Tubing shall be cut with pipe cutters and not hacksaws. After cutting, the tubing shall be sized with a sizing tool. Refrigerant piping shall be exposed to view as required by the American Standard Safety Copes for Mechanical Refrigeration.

2. For exposed areas or accessible furred ceiling spaces, hard copper tubing shall be used. Exposed tubing shall be installed to avoid damage to activities in this area, otherwise, tubing shall be run in pipe or conduit, furnished and installed by this Subcontractor.

3. Suction lines shall be sized to give a maximum pressure drop from evaporator to machine of 2 lbs. For high temperature system and of 1 lb. for freezer system, and shall allow gas velocities of not less than 750 FPM in horizontal runs and 1,500 FPM in vertical risers. Liquid lines shall be sized to give a Maximum pressure drop of 3 lbs. from receiver to evaporator.

N. Insulation

1. Refrigerant suction lines outside or refrigerated compartments, not run in conduit, shall be insulated back to compressor with Armstrong Armaflex foamed plastic insulation, B.F. Goodrich, John Mansville or others approved, applied in accordance with direction of the manufacturer. Thickness of material shall be provided to suit service and ambient air temperature to prevent condensation. Minimum thickness shall be 1/2/".

2. Freezer drains shall be wrapped with a heater cable. Cable and drain line shall be wrapped with insulation tape.

O. Joints and Connections

1. Copper tubing joints in piping lines shall be made with Handy & Harmon "Sil-Fox" brazing allow " phozon 15" or "Silvaloy 12" or others approved. Melting point shall be between 1125-

1145 degrees F. , silver content not less than 45%.

2. All surfaces to be joined must be thoroughly cleaned. When soldering stop valves or solenoid valves, wrap valves with moist fabric to absorb excessive heat. Stop valves shall be partly open. When soldering expansion valves or suction pressure regulating valves, remove power assembly, if necessary, to prevent damage by excessive heat.

P. Testing and Dehydrating

1. All systems shall be subjected to a 25" vacuum for a period of 24 hours with a maximum drop of 3" vacuum. All liquid lines shall be subjected to 100 PSI. For insulated lines, testing shall be done before insulation is installed.

Q. Charging the System

1. Provide freon and oil, charge the several systems and run an operational check of three days duration.

R. Instruction and Diagrams

1. Provide any required instructions to the Plumbing and Electrical Subcontractors for hook-up of machines or other items.

2. Provide an "as-built" diagram of the piping system.

3. Provide all required instruction for operation and maintenance of machines and other items of equipment.

S. Equipment Refrigeration Schedule

1. Each unit shall be complete with electrical panel, receiver, motor-compressor, condenser, shroud, fun motor and platform. The electrical control panel shall include service switch, motor starter and fuse. In addition, all low temperature control panels shall include defrost timer, defrost fuse and defrost contractor. Each rank unit shall be factory pre-wired.

PART 3 EXECUTION

3.1 UTILITIES, STORAGE AND SPECIAL HANDLING

A. The Contractor will determine whether temporary power and light is provided. Verify openings and storage space to permit scheduled delivery of equipment.

B. Verify door openings, passages and conditions at the building. Pay all special handling equipment and equipment charges.

3.2 CONDITIONS AND PREPARATION

A. Verify all pertinent dimensions of the building and examine conditions affecting proper execution of this Section. Evaluate access to various arias for moving in of equipment and coordinate with General Contractor.

B. Verify water pressure and provide necessary reducing valves.

C. Inspect flooring and raised concrete bases, wall finishes; verify existence of required mechanical and electrical rough-ins; check painting, ceiling installation and all related work for readiness to receive installation of kitchen equipment.

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

3.3 EQUIPMENT CONNECTIONS

A. Be sure equipment is complete with connections terminals as standardized by equipment manufacturers, except where specified otherwise for other to making plumbing, electrical, ventilation and refrigeration connections.

B. Provide buy-out and fabricated refrigerators and freezers without electric condensate evaporator, including refrigerated drawer sections, ice pans, ice bins, sinks, and other equipment requiring indirect wastes, with drain tubing extended to drain location. Insulate drain tubing carrying chilled water with Armstrong Armofex #22 pipe insulation or equal.

C. All exposed utility lines, valves, gauges, tubing, and conduit including mounting brackets, etc.: make chrome plated, stainless steel or sheathed in stainless steel.

3.4 TRIMMING AND SEALING EQUIPMENT

A. Completely close and seal with stainless steel trim strips, welding, soldering, mastic or epoxy sealant: all gaps, joints and seams between fixtures and wall, ceiling and floor.

1. Do not use mastic in joints or seams which exceed 3/16" width.

B. Seal all hollow sections.

C. Cap all exposed ends of back-splashes with stainless steel, welded, ground smooth and polished.

D. Concrete bases indicated on drawings shall be supplied by the Contractor. Set fixtures resting on bases into a mastic bed to eliminate crevices between fixture and base, and caulk after installation has been completed.

E. Where applicable, ends of all fixtures, splash backs, shelves, etc.: finish flush to walls or adjoining fixtures.

3.5 CLEANING

A. Remove all debris, crates and packages resulting from this work are from the premises or the area designated by the project superintendent.

B. Have all food service equipment cleaned and ready for use when the structure is turned over to the Owner.

1. Protection of completed and cleaned work is the responsibility of the Contractor.

2. Include cleaning of all "Owner Furnished" equipment listed in the Specifications or Schedule, or indicated on Drawings.

3.6 ADJUSTMENT OF EQUIPMENT AND DEMONSTRATION

A. Turn on all mechanical equipment, test for leaks, poor connections, inadequate or faulty performance and correction if necessary; adjust for proper operation.

B. Operate all thermostatically controlled equipment and equipment with automatic features for a sufficient length of time to prove controls are functioning as intended.

C. Have the Owner select time and date to arrange for a demonstration of all mechanical equipment for the Owner and/or his appointed representatives, to be conducted by the representatives of the various equipment manufacturers, with the Contractor in attendance.

3.7 SUPLEMENTAL EQUIPMENT SCHEDULE

ITEM #1 COLD STORAGE ROOMS 1 UNIT REQUIRED

WORK INCLUDED

Provide necessary labor, material, equipment and tools for complete installations of Econocold System 34-1 Modular Thermal Barrier Panel room as manufactured by Refrigerator Manufacturers I nc., to conform with drawings and specifications as detailed herein. Unit shall have U.L. listing for both panels and electrical, shall bear the N.S.F. stamp of approval. and shall bear a label indicating Class 1-Insulated Panel as certified by an independent testing laboratory.

Shop Drawings
Wall partition and "T" panel, corner and ceiling panels
Doors and finish hardware
Light fixtures and switches
Digital thermometer and alarm
Finish Trim
Enclosure panels
Coil supports
Utility penetrators
Escutcheon plates
Pressure relief vents
Freezer door fan switch
Double S/S bumper rails

Interior ceiling height shall be 9'-0"

Related Work in Other Sections:

Mechanical Refrigeration System
Concrete work
Sealing and caulking utility penetration (included under section in which utility is installed)
Insulating refrigeration lines
Installation of light fixtures
Electrical service connections for: Light and switches, heater cables at freezer door, temperature alarms, as required.
Floor sinks or drains
Sub floor
Wearing floors

Materials:

All wall and ceiling panel insulation shall be 5 inches thick foamed-in-place. Urethane Foam Insulation: Rigid fluorocarbon filled, over 90 percent closed cell content, nominal density of 2.2 pounds per cubic floor +0.1 CF -0.

Dimensional Stability: No change from -100 degrees F. to +200 degrees F.

Flammability: Less than 25 flame spread and less than 450 smoke density when tested in accordance with ASTM E84 and UBC Section 1712.
Classification: Class 1, 0-25 flame spread in accord with UBC Std 42-1 (based on UL 723 which is

similar to ASTM E84 (comparable to UL 723, ANSI/NFPA No. 255 and UBC No. 8-1) (the Steiner Tunnel Test); and Class "A" Interior Finish in accordance with NFPA 101, Section 6-2, and NFPA 255.

Thermal Conductivity: (K-Factor) shall not exceed 0.14 BTU per hour per square floor per degree F. per inch thickness as tested in accordance with ASTM C177 at 75 degrees F. mean temperature.

Sheet aluminum: ASTMB209, Alloy 5052 H34.

Stainless steel sheet: ASTM A167, type 304, No. 4 finish.

Galvanized steel sheet: ASTM A525, G90.

Silicone sealant: FDA approved sealant, GE1200 or other approved.

Foil laminated kraft paper: 0.01 perm per ASTM E96, Fortifiber "Poly Foil Barrier," or other approved.

PVC membrane: 0.01 perm per ASTM E96 or less.

Asphalt emulsion: ASTM D1187 clay type.

Fiber Glass Reinforced Plastic (FRP): Low smoke Fire-X Kemlite "Glasbord" or equal, USDA accepted, UL 790, smoke 75, fuel 5, class B flame spread less than 50.

Panel Fabrication:

Wall and ceiling panel shall be modular sandwich panel design based on frothed-in-place or foamed-in-place construction, without any wood or metal frame.

Sheet metal facing shall be flanged 1/2 to 3/4 inches perimeter of each sheet.

Corner panels and "T" panels shall be matching one-piece construction including 1/2-inch minimum radius at all inside vertical corners.

Panel joints shall be sealed with PVC gasket at interior and exterior panel edges, maintaining continuity.

Wall panels shall be set in concealed continuous 18 gauge galvanized steel or extruded aluminum floor track anchored to sub-floor with drive pins, 24 inches O.C. wall panels shall be sealed to building floor with continuous bead of sealant.

Roof panel joints shall offset or lap wall panel joints matching alignment of wall/roof joints will not be accepted. Typical 46" wall panels must have minimum of 2 connectors at wall/ceiling juncture.

Lateral alignment of adjoining panel shall be provided by continuous tongue and groove mating edges.

Panels shall be rigidly coupled by cam action locks, foamed in place, maximum 4 foot centers. Section lock parts shall be finished with PVC snap-in button.

Maximum deflection of ceiling panels shall not exceed 1/240 of the span under a loading of 20 pounds per square foot. If the ceiling spans require a support system, the contractor shall submit details and structural calculations demonstrating conformance with specified requirements.

Panel Facia:

Interior face of wall panels shall be clad with .040" stucco embossed aluminum.

Exterior exposed face of wall panels shall be clad with .18 Ga stainless steel, type 302 #4 finish with double S/S bumpers.

Exterior unexposed face of wall and ceiling panels shall be clad with 24 gauge galvanized steel.

Interior face of ceiling panels shall be .040" aluminum with white acrylic finish.

Freezer Door:

Door opening size shall be 3 feet wide by 6 feet 6 inches high, or sized as shown on drawing.

Door shall be insulated with 3 inches thick core of same insulating material specified for wall panels. The ambient side of freezer door perimeter and door jamb, including threshold shall be provided with 120 volt, 500 watt heating element, including thermostat control, factory wire to "GS" splice box located above door at interior face of wall panel.

Front, back and edges of doors shall be clad with stainless steel, 304, #4 finish. Sheet metal joints of doors and door frames shall be heliarc welded, ground smooth and polished.

Door casing shall be raised ¾ inch and 4 inches wide, at sides and head, clad with 18 gauge steel metal, matching door face.

The threshold shall be a removable 1/8" thick stainless steel plate.

Provide 15 inch by 20 inch, tempered hermetically sealed multipane glass vision panel in prefabricated refrigerator and freezer door. Freezer door vision panel shall be furnished with electrically conducting, transparent tin coating on interior face of ambient pane connected to main door circuit.

Each door shall have interior and exterior kickplate of 16 gauge stainless steel, type 304 #4 finish, and shall be 3 feet high and full width of door.

Three hinges, each door, shall be nylon cam stainless steel pin, zinc die cast, polished chrome finish.

Lock shall be mortise deadlock, including inside release, with bronze or stainless steel components. Exposed surfaces chrome plated. Cylinders shall be keyed differently and master keyed.

Door pull shall be high pressure die cast zinc highly polished chrome plated.

Hydraulic rack and pinion door closer shall have automatic hold open. Finish shall be three coat aluminum with lacquer final coat.

Gasket shall be extrude polyvinyl chloride with corners vulcanized and continuous magnetic core at side and head of door jamb.

Sill wiper shall be extruded neoprene secured by removable stainless steel retainer strip and stainless steel fasteners.

Hardware shall be mounted with reinforced steel tapping plates and stainless steel machine screws.

Interior door cart bumper bar shall be ¼ " X 2" aluminum bar, 3'-0" A.F.F..

Interior door jamb guards of 3/16 aluminum tread plate 48" high.

Refrigerator Door Plexecon:

Plexecon Cooler Door;

-36" x 78"
-1" thick clear acrylic panel
-14 gauge stainless steel, vertical back to back door pulls, secured with 1/4" #20 stainless steel machine screws and stainless steel acorn nuts
-14 gauge stainless steel kickplates, 12" high, front and back
-Minimum 3 cam lift hinges, chrome finished
-Hydraulic rack and pinion door closer
-Rim night latch with key cylinder
-Close cell neoprene gasket
-Neoprene adjustable sill wiper
-14 gauge stainless steel one piece casing and jamb heliarc welded, ground and polished
-3/16" mild steel reinforcing plates
-Thermostatically controlled frame heater at sides, head and sill
-Threshold; removable 1/8" stainless steel plate with flathead counter sunk stainless steel machine screws

Floor Depressed:

Subfloor Membrane: Asphalt emulsion ASTM D1187 clay typeshall be applied to clean, smooth concrete subfloor. Cover with 6 mil Visqueen (polyethylene film) as determined by ASTM-E96-80 extending under wall panels, joints lapped 6 inches minimum.

Floor Insulation: After erection of wall panels floors in refrigerator and freezer shall be insulated with 2 inches of rigid, Urethane boardform foam of same density and conductivity as panel insulation. Joints shall be staggered.

Vapor Permeable Separation: 15 pound felt, protective slip sheet shall be applied over insulation, flashed up height of cove and joints lapped 6 inches minimum.

Finished floor of kitchen shall ramp up approximately 1/2 to 3/4 inches to finish floor in prefabricated refrigerator.

Pressure Relief Valve:

Factory mount in head section, above each freezer door, and connect to 115 volt splice box electrically heated, screened aluminum vent, designed to automatically equalize room pressure.

Light Fixtures and Switches:

Quantity of light fixture shall be as indicated on the Food Service Equipment Electrical Plan.

Fixtures shall be Marco Model N721001 or Luminaire Model LVP1212-STSC-GASK-CLBS with night light, or equal, cast aluminum, fully enclosed and gasketed for vaportight, weathertight operation, with shatterproof diffuser and furnished with two 100-watt lamps and one 10-watt lamp.

Provide vaportight cast junction box and galvanized steel nipple of proper length to terminate at exterior of roof panel.

Factory install and wire interior and exterior companion 3-way and 4-way AC press-switches, where indicated, mounted "FS" boxes adjacent to latch sided of door openings.

Switch covers shall be norprene, weatherproof press-switch plates, or equal.

Provide pilot light with unbreakable red plastic lens embedded in neoprene plate.

1. Interior red light - constant burning
2. Exterior red light - indicating

Rigid zinc coated steel conduit and wiring shall be run within insulated wall panel. Conduit shall be terminated in vaportight splice box mounted on inside wall of compartment near ceiling.

Provide 1 1-1/4 inch diameter hole in ceiling panel through which electrical contractor shall make power connection.

Only conduit and wiring within wall panel, including boxes, light fixture, switches and cover plates, shall be furnished as part of this section.

Digital Thermometer and Alarm:

Each refrigerated compartment shall be monitored by a digital electronic temperature alarm Datalarm 2 (flush mount enclosure). The alarm shall provide a constant digital readout status indicators, a green safe light and a red alarm light. Under normal conditions, the green light extinguishes and the red light begins to blink, indicating that an abnormal temperature remains abnormal beyond the allotted time delay, the red light comes on constantly. Simultaneously, the horn will sound to provide audible annunciation, and the self contained relay will be reset manually with the alarm control switch. Fail safe circuitry shall prevent accidental disabling of the unit. The alarm shall be enclosed in drawn aluminum enclosure with a stainless steel faceplate.

Finish Trim:

Furnish and install matching sheet metal angles to fill tolerance gaps between face of refrigerator walls and building walls.

Coil Supports:

Furnish to the mechanical refrigeration contractor sufficient quantity of 1/2 inch diameter nylon threaded rods with stainless steel nuts and washers to accommodate support of refrigeration coils.

Utility Penetrations:

Provide penetrations at refrigerator and freezer wall and ceiling panels to accommodate electrical, refrigeration lines and drain lines.

Escutcheon Plates:

Furnish sufficient quantity of 5 inch diameter stainless steel escutcheon plates for each trade to dress off utility penetrations.

Each trade shall be responsible for cutting hole in blanks and sealing of respective penetrations.

Factory Installation and Workmanship

Install panel systems, equipment and accessories using manufacturer's (RMI) installers, instructions and approved submittals, to suit field conditions and verified field dimensions.

Erect plumb, level and true to lines and grade.

Perform caulking and sealing as installation progresses. Be sure no unsealed joints are left in work.

Check and adjust door seals, sill wipers, hardware function, door closer hold open position, and door swing control.

Install trim, closure panels, and specified accessories.

Sign over to project electrical contractor (E.C.) light fixtures and devices furnished by RMI. Instruct E.C. on necessity of sealing of all conduit, boxes, and fixtures against moisture infiltration. Recommend "EYS" seal offs. Advise E.C. on importance of running conduit on exterior roof of cold rooms, provided there is adequate crawl space.

Adjust and Clean

Remove masking tape from finish metals and surfaces.

Wash and clean floors, walls and ceilings.

Clean glass, fixtures, and fittings.

Should project be uncompleted, shut down equipment and controls, lock doors to prevent operation or access by unauthorized persons.
Leave surrounding area clean of the work of this section.

Adjust sill wipers for seals ensuring contact with sill.

Adjust door closer for hold open position and closing speed.

ITEM #2 - REFRIGERATION SYSTEM - 2 Required

Furnish and install Omni Temp, Inc. water pre-cooler model WD3-AC-H-B-3 outdoor air-cooled remote refrigeration rack system, UL listed for outdoor use. Refrigeration system shall maximize the BTUH capacity per kilowatt hour, thus reducing energy consumption and increasing compressor efficiency and life. 39.0 amp., 120/208/60/3 4-wire; 1220 pounds. 96" L. X 40" W. X 54" H.

Outdoor Air-Cooled Refrigeration System

The systems shall be enclosed in a single cabinet. The cabinet shall be made up of an angle iron frame with a minimum of two (2) welded surfaces at each joint. The frame shall receive a minimum of two (2) coats of rust resistant paint. Frame shall contain four (4) 2" O.D. lifting eye bolts. The frame shall be enclosed with a sheet metal enclosure consisting of 24 gauge sheet metal top, sides, plenum and free flow louvered side panels. The entire enclosure shall be pre-assembled, welded, cleaned, primed and finish painted with Baja Beige polyurethane acrylic enamel paint.

Condensing Units

The system shall be equipped with single stage, semi-hermetic condensing units as manufactured
by Copeland. Factory new and assembled, each condensing unit shall operate within the accepted recommended range of suction and discharge pressure for economical operation with required BTU ratings per hour. The units shall be as specified in the Refrigeration Engineering Summary sheet and utilize Refrigerant R 404-A.

Each condensing unit shall have and automatic reset high-low pressure control switch having an adjustment range differential with quick acting type operating from the low pressure side and high pressure side cutout switch if head pressure becomes excessive. Each unit shall be prepiped with a liquid line sight glass, filter drier, isolation valves and vibration eliminator.

The condensing units shall have installed head pressure control devices and crankcase heater for low ambient conditions. Condenser fans will cycle by sensing head pressure, not ambient temperature.

All freezer condensing units of two horsepower and greater shall be provided with accumulators on the suction line at the compressor location and oil separators.

The air-cooled unit condenser to be tubular cross-finned design. Each shall be evenly cooled and ducted to the Omni Temp Plenum system for horizontal flow of 85 degree Fahrenheit air across the condenser surface, not allowing for any recirculation of discharge air. Plenum depth shall be engineered for maximum air flow with no carry over from the Omni Temp hydroboost system. Condenser surfaces shall be treated with Omni Temp Protecto-Coat to resist salt spray, oils, grease, acid and oxides.

The receiver shall be sized on each compressor unit with the pump down capacity large enough to contain the total system refrigerant without exceed its volumetric capacity. Each receiver shall be furnished with "King," "Queen," and "Ozone Free" isolation valves and "Omni Temp Removal System."

Electrical Control Panel

All remote refrigeration systems shall be UL or equivalent test laboratory listed and bears the label. The system shall have a factory mounted NEMA3 electrical control completely prewired with individual electrical controls including breakers, fuses, contractors, time clocks crankcase heaters and switches to a main disconnect for a single point power connection in the field.

Pre-Piping

All refrigeration lines shall be type "L" copper tubing and extended to one side of the remote refrigeration package in a neat and orderly manner. All lines shall be securely supported and anchored with uni-strut channel and clamps. Suction lines shall be insulated to prevent condensation. Piping shall be pressure tested at the factory with nitrogen at 150 psi on the low side and 400 psi on the high side, sealed and sipped with a nitrogen holding charge.

Water Pre-cooler

The remote refrigeration system shall include precooling package consisting of a specially coated media panel for maximum evaporative efficiency and an extremely low resistance factor for air flow. The media panel is contained within a PVC holding frame.

Evaporator Coils

The evaporator coils as specified by the drawings shall be the direct expansion type, compressor BTUH matched low profile, endmount style. Each evaporator coil shall be treated with Omni Temp Protecto-Coat to resist salt spray, oils, grease, acid and oxides. Evaporators shall be equipped with thermostat, liquid line solenoid valve and balanced port expansion valve.

Energy Management Control

Omni Temp Energy Management control significantly reduces monthly operating costs by reducing the operating discharge pressure in relation to the ambient condition. With a reduced compression ratio and liquid subcooling, management system operation dramatically reduces system run time and adds the l

SYSTEM A - WALK-IN FREEZER 1 Required

Provide an air-cooled scroll condensing unit 3.5 H.P., 208 volt, 3 phase current having a capacity at –20 degrees evaporating and 90 degrees F. ambient air temperature of not less than 12,400 BTU per hour. Condenser shall be ZF11K4E (Refrigerant-R-404A). Provide additional equipment as follows:

A. Evaporator #HGT120BEK.
B. Liquid line solenoid and thermostat, accumulator in suction line.
C. Dryer, strainer, expansion valve and heater exchanger.
D. Defrost timer and cycle to maintain a frost free evaporator.
E. Drain line heaters and drain from evaporator to floor sink.
F. Oil line shut-off valve and oil separator.
G. Liquid and suction lines to compressor, "P" trap on Suction line.
H. Low and High pressure head pressure devices to protect compressor from damage.

SYSTEM B - WALK-IN REFRIGERATOR 1 Required

Provide an air-cooled scroll condensing unit 3.5 HP, 208 volt, 3 phase current having a capacity at 25 degrees F. evaporating and 90 degrees F. ambient air temperature of not less than 32,300 BTU per hour. Condenser shall be CS27K3E-TF5 (Refrigerant R-404A). Provide additional equipment as follows:

A. Evaporator, two #ADT156AEK.
B. Liquid line solenoid, thermostat, expansion valve and heat exchanger.
C. Drain from evaporator to floor sink.
D. Liquid and suction lines to compressor, "P" trap on suction line.
E. Low and High pressure head pressure devices to protect compressor from damage.

SYSTEM C – ICE MAKER CIRCUIT 1 Required

Provide condenser circuit for ice maker. Run refrigeration lines, charge and start-up.

SYSTEM D – ICE MAKER CIRCUIT 1 Required

Provide condenser circuit for ice maker. Run refrigeration lines, charge and start-up.

ITEMS #20a & 33a - MODULAR EXTRACTOR VENTILATOR 2 Required

Furnish and install a complete kitchen exhaust canopy. The hood shall be the Capture Jet system, Model KVE, as manufactured by the HALTON Company of Scottsville, Kentucky. The canopy shall bear the Underwriters Laboratories U.L. label, U.L. listed range hood with exhaust fire damper per standard 710 and be fabricated in compliance with NFPA-96-1998, and shall bear the National Sanitation Foundation seal of approval.
The installation shall be in accordance with the manufacturers' recommendations and conform to NFPA-96 guidelines and local codes. Size shall per drawings and equipment schedule.

The canopy inner liner shall be 18gauge stainless steel, type 304 with #4 finish. The canopy shall have an integral exhaust duct collar. All seams of the inner liner shall have grease tight joints. Each canopy shall have a filter housing of the same material as the canopy inner liner. The filter housing shall be equipped with a concealed drip tray the full length of the canopy and with a grease cup for easy removal and daily cleaning.

The outer shell shall be 18 gauge stainless steel, type 304 with #4 finish. Canopy ends shall be double side wall construction (no single wall hoods permitted). All exterior joints shall be continuously welded liquid tight, ground smooth, and polished to a #4 finish. Tack welded and cap seamed joints are not permitted. The canopy shall have an integral Capture Jet supply collar with an 18 gauge steel fire damper, U.L. listed Re-Fuse permanent and resettable fusible link.

Hood lights shall be U.L. listed incandescent type suitable for grease hoods.

The exhaust air flow will be based on the convective heat load generated by the appliances underneath each canopy. Submittal shall include convective heat calculations base on the input power of the appliance served.

The Capture Jet air shall be introduced through a engineered discharge panel and shall not exceed 15% of the calculated exhaust air flow. The Capture Jet discharge velocity will be a minimum of 1500 FPM. Slot type discharge hoods shall not be used. The Capture Jet air increases the capture efficiency of the smoke and contaminated air at both the face and sides of the hood. The Capture Jet chamber is to be fully insulated.

The hood shall be equipped with model KSA multi-cyclone stainless steel grease extractors. The grease extraction efficiency is 93% on particles with a diameter of 5 microns and 98% on particles with a diameter of 15 microns or larger, as tested by an independent testing laboratory. The pressure loss over the extractor shall not exceed 0.50" of water at flow rates approved by U.L. for heavy load cooking. Sound levels shall not exceed an NC rating of 55. Standard Baffle Filters, Water Mist, or Water-Wash Slot Type extractors shall not be used.

Hood unit, Item #33a, shall have a Demand Control Ventilation system with a processor and Variable Fan Drive (VFD). There would be a 120/1 10 amp connection required to power the processor and then there would need to be a 120/1, 208/3 or 480/3 volt connection to the VFD. There shall be an interconnection between the VFD and the fan motor of this same voltage. Both the processor and VFD can be mounted in a remote control panel, on the end of the hood or in the KDS risor.

The air flows through the KSA extractors and the Capture Jet air chamber are to be determined through the integral T.A.B. (Testing and Balancing) ports mounted in the hood. The air flows are to be determined by the pressure vs. Air flow curves supplied by the Halton Company.

Capture-Jet fan to be inline centrifugal type sized to provide required air flow at indicated static pressure. Fan to be provided by hood manufacturer, and to include speed controller.

Kitchen hood fire extinguishing system, item #12, shall protect kitchen hood against grease fires by a completely automatic fire control system of the wet chemical type. Fire detection system shall be capable of detecting fire in the hood, duct, or surface equipment and shall automatically discharge liquid extinguishing agent into the plenum chamber, exhaust duct collar, and cooking appliances areas to ensure against reignition or re flash. System components shall include a spring loaded release mechanism, agent tank brass nozzles with blow off caps and stainless steel appliance drops, fusible link detector, wall mounted emergency pull stations, wall mounted automan and cabinet, shut breaker, and a electrical gas valve installed in the gas line serving the cooking equipment (valve provided by fire protections system manufacture and installed in gas line(s) of the Utility Chase, item #9, by Halton.) System installation shall be made by an authorized representative of the system manufacture and conform to U.L. 300 requirements and local codes. Fire equipment supplier shall provide all components for a complete system.

3.8 EQUIPMENT SCHEDULE (SEE ATTACHED)

Manufacturer and model number shown are complete as per the manufacturer's standard specifications.

STADIUM CLUB

Item No. 1 - Air Curtain (1 REQ'D)

Curtron Model AP-2-42-1-SS

Air-Pro Air Door, low profile, (1) 2-speed motor, (2) blower wheels, stainless steel housing, automatic door plunger switch, built-in hi/low/off switch, 120v, 1 phase, cord

w/3-prong plug, NSF approved for interior mounting, for 43" wide and 84" high opening

Item No. 2 - Spare No.

Item No. 3 - Shelving, Plastic (4 REQ'D)

Metro Model Q1836G2

MetroMax Q® Shelf, 18" W, 36" L, open grid polymer with Microban® antimicrobial protection, epoxy coat steel frame, wedge connectors

Accessories:

4 ea	MetroMax Q® Post, 63" H, for use with stem casters, epoxy coated
4 ea	MetroMax Q® or MetroMax® Polymer Stem Caster, brake, 5" diameter, 1-1/4" wide face, polyurethane wheel tread, 300 lb. capacity, Microban antimicrobial product protection (donut bumpers included)

Item No. 4a - Shelving, Plastic (80 REQ'D)

Metro Model Q2448G2

MetroMax Q® Shelf, 24" W, 48" L, open grid polymer with Microban® antimicrobial protection, epoxy coat steel frame, wedge connectors

Accessories:

64 ea	MetroMax Q® Post, 74" H, for use with stem casters, epoxy coated
64 ea	MetroMax Q® or MetroMax® Polymer Stem Caster, brake, 5" diameter, 1-1/4" wide face, polyurethane wheel tread, 300 lb. capacity, Microban antimicrobial product protection (donut bumpers included)

Item No. 4b - Shelving, Plastic (5 REQ'D)

Metro Model Q2460G2

MetroMax Q® Shelf, 24" W, 60" L, open grid polymer with Microban® antimicrobial protection, epoxy coat steel frame, wedge connectors

Accessories:

4 ea	MetroMax Q® Post, 74" H, for use with stem casters, epoxy coated
4 ea	MetroMax Q® or MetroMax® Polymer Stem Caster, brake, 5" diameter, 1-1/4" wide face, polyurethane wheel tread, 300 lb. capacity, Microban antimicrobial product protection (donut bumpers included)

Item No. 5 - Remote Beer System (1 REQ'D)

Perfection Equipment, Inc VH1 Remote Draft Beer Dispensing System, to consist of the following components: (tower style and finish must be verified prior to ordering)

Accessories:

1 ea	Two year extended parts & labor warranty (net)
1 ea	Air-Cooled Power Pak, Positive Displacement pump, 300 ft. max, 11.6A, 208/60/1, 3/4HP
1 ea	Two tiered equipment stand w/legs to accommodate (2) #VH-1 Glycol units
1 ea	One lot Basic Trunk Housing (tubing), for beer system, 8-lines, custom fabricated at factory, for first trunk housing, specify number of feet, each
1 ea	Trunk Housing Branch (more than 5 ft. of dispensing head end)
3 ea	Tee Tower, single base, for beer system, #PE-6TT, six product, #51 tarnish-free brass finish
2 ea	Tee Tower, single base, for beer system, #PE-6TT, six product, #61 tarnish-free brass finish
6 ea	Beer accessory Group – 2 product
4 ea	Beer accessory Group – 2 product
24 ea	Beermizer with accessory group

24 ea	Beer pump with accessory group
24 ea	Keg couplers
2 ea	Co2 H.P. regulators

Item No. 6 - Soft Drink Dispenser furnished by vendor. (1 REQ'D)

Soft Drink Dispenser furnished by vendor.

Item No. 7 - Cold Storage Rooms (1 REQ'D)

Furnish and install RMI System 34-1 Econocold Modular Cold Storage Rooms. See Supplemental Schedule.

Item No. 8a - Shelving, Plastic (12 REQ'D)

Metro Model Q2436G2

MetroMax Q® Shelf, 24" W, 36" L, open grid polymer with Microban® antimicrobial protection, epoxy coat steel frame, wedge connectors

Accessories:

12 ea	MetroMax Q® Post, 63" H, for use with stem casters, epoxy coated
12 ea	MetroMax Q® or MetroMax® Polymer Stem Caster, brake, 5" diameter, 1-1/4" wide face, polyurethane wheel tread, 300 lb. capacity, Microban antimicrobial product protection (donut bumpers included)

Item No. 8b - Shelving, Plastic (4 REQ'D)

Metro Model Q2442G2

MetroMax Q® Shelf, 24" W, 42" L, open grid polymer with Microban® antimicrobial protection, epoxy coat steel frame, wedge connectors

Accessories:

4 ea	MetroMax Q® Post, 63" H, for use with stem casters, epoxy coated
4 ea	MetroMax Q® or MetroMax® Polymer Stem Caster, brake, 5" diameter, 1-1/4" wide face, polyurethane wheel tread, 300 lb. capacity, Microban antimicrobial product protection (donut bumpers included)

Item No. 8c - Shelving, Plastic (28 REQ'D)

Metro Model Q2448G2

MetroMax Q® Shelf, 24" W, 48" L, open grid polymer with Microban® antimicrobial protection, epoxy coat steel frame, wedge connectors

Accessories:

28 ea	MetroMax Q® Post, 63" H, for use with stem casters, epoxy coated
28 ea	MetroMax Q® or MetroMax® Polymer Stem Caster, brake, 5" diameter, 1-1/4" wide face, polyurethane wheel tread, 300 lb. capacity, Microban antimicrobial product protection (donut bumpers included)

Item No. 8d - Shelving, Plastic (36 REQ'D)

Metro Model Q2460G2

MetroMax Q® Shelf, 24" W, 60" L, open grid polymer with Microban® antimicrobial protection, epoxy coat steel frame, wedge connectors

Accessories:

36 ea	MetroMax Q® Post, 63" H, for use with stem casters, epoxy coated
36 ea	MetroMax Q® or MetroMax® Polymer Stem Caster, brake, 5" diameter, 1-1/4" wide face, polyurethane wheel tread, 300 lb. capacity, Microban antimicrobial product protection (donut bumpers included)

Item No. 9 - Refrigeration System,Preassembled Remote (1 REQ'D)

Furnish and install Omni Temp Inc. outdoor air-cooled remote refrigeration rack system. See Supplemental Schedule.

Item No. 10 - Keg Rack (12 REQ'D)

Metro Model 3KR346FC

HD Super™ Beer-Keg Handling Rack, 42" L, 64-1/8" H, 18" W, 1 dunnage shelf & 2 solid shelves, (2) keg/1/2- storage capacity, split-sleeve assemble device, foot plate, chrome finish

Item No. 11a - Ice Maker, Cube-Style (2 REQ'D)

Scotsman Model C1448SR-3A

Prodigy™ Ice Maker, Cube Style, air-cooled, no condenser (remote), up to 1357-lb production/24 hours, stainless steel finish, small cube size, 208-230/60/3

	Accessories:
2 ea	3 year parts & labor warranties
2 ea	5 year parts & labor warranties on Evaporator
2 ea	5 year parts on compressor and condenser
2 ea	Prodigy™ Vari-Smart™ Ice Level Control, program ice bin levels to match ice needs
2 ea	Prodigy SmartBoard™, uses additional operational data for fast diagnosis
2 ea	Water Filter Assembly, triple system, designed for ice makers & beverage equipment, cubers over 1,000 lbs., includes AquaArmor by AgION for antimicrobial protection

Item No. 11b - Ice Bin (2 REQ'D)

Follett Corporation Model DEV860SG-48-75

LowBoy Ice-Device™ w/SmartCART™ 75, chuted, elevated bin, 860 lb. bin storage, for cube or nugget ice only, incl: poly cart w/hinged lid, (3) Totes, cart cap. 75 lb., paddle, rake, scoop, poly liner, SmartGATE™, poly lift door w/PowerHinge, s/s ext, base, custom cut top

Item No. 12 - Sink Unit, Pot Washing (1 REQ'D)

Custom Fabricated. See Details. Furnish T&S #B-0290-04 Faucets and T&S # B-3952 lever wastes.

Item No. 13 - Sink, Hand, Furnished by Plumber (3 REQ'D)

Hand Sink, Soap & Towel Dispenser by Plumber

Item No. 14a - Shelving, Plastic (10 REQ'D)

Metro Model Q2454G2

MetroMax Q® Shelf, 24" W, 54" L, open grid polymer with Microban® antimicrobial protection, epoxy coat steel frame, wedge connectors

	Accessories:
8 ea	MetroMax Q® Post, 74" H, for use with stem casters, epoxy coated
8 ea	MetroMax Q® or MetroMax® Polymer Stem Caster, brake, 5" diameter, 1-1/4" wide face, polyurethane wheel tread, 300 lb. capacity, Microban antimicrobial product protection (donut bumpers included)

Item No. 14b - Shelving, Plastic (15 REQ'D)

Metro Model Q2460G2
MetroMax Q® Shelf, 24" W, 60" L, open grid polymer with Microban® antimicrobial protection, epoxy coat steel frame, wedge connectors

	Accessories:
12 ea	MetroMax Q® Post, 74" H, for use with stem casters, epoxy coated
12 ea	MetroMax Q® or MetroMax® Polymer Stem Caster, brake, 5" diameter, 1-1/4" wide face, polyurethane wheel tread, 300 lb. capacity, Microban antimicrobial product protection (donut bumpers included)

Item No. 15 - Sink Unit, Prep (1 REQ'D)

Custom Fabricated. See Details. Furnish T&S #B-0290-04 Faucets and T&S # B-3952 lever wastes.

Item No. 16 - Can Opener, Manual (1 REQ'D)

Edlund Model U-12SL

Can Opener, Quick change, Manual, with long bar and stainless steel base, NSF certified

	Accessories:
1 ea	1 yr. limited warranty, std.
1 ea	Rustproof Can Opener Cleaning Tool, stainless steel bristles and stainless scraper

Item No. 17 - Knife Rack (1 REQ'D)

Forschner Model 42997

Tool Holder, 14" x 12", stainless steel

Item No. 18 - Convection Oven, Gas (1 REQ'D)

Garland/US Range Model MCO-GS-20

Master Series Convection Oven, gas, double-deck, standard depth 41-1/2", (2) speed fan, Master 450 solid state digital control w/Cook 'n' Hold, electric ignition, dependent 60/40 doors with windows, stainless steel front, sides & top, porcelain cavity, 6-1/2"legs, EnerLogic™ Technology, 120,000 BTU (Garland)

	Accessories:
1 ea	Natural gas, specify elevation if over 2,000 ft
1 ea	120 volt, 1 ph
1 ea	AGA PRV
1 ea	Low profile casters with brakes (set of four)
1 ea	Gas Flex Hose w/Quick Disconnect & Restraining Device, 3/4" N.P.T. x 4", for Master series, 2 seismic restrainers

Item No. 19 - Pizza Oven, Conveyor Gas (1 REQ'D)

Lincoln Impinger Model 1116-000-U

Lincoln Impinger® II Express Conveyor Pizza Oven, Natural Gas, front loading, single deck, single conveyor belt, glass access window, AGA/PRV, CGA, 120v/60/1, 7.0 amps, 40,000 BTU

	Accessories:
1 ea	Portable Stand, with casters (for single or double-stack ovens)
1 ea	Columnating Panel, bottom, full open, high velocity (for Lincoln Impinger® II Express Ovens)
1 ea	Gas Connector, 4 ft. flexible, for Low Profile™, Lincoln Impinger® I

and Impinger® II pizza ovens, 2 seismic restrainers

Item No. 20a - Ventilator, Exhaust, Type I (1 REQ'D)

Custom Model VENTILATOR, TYPE I EXHAUST

Furnish Halton model KVE exhaust Ventilator complete per the manufacturers standard specifications. The exhaust airflow will be based on the convective heat generated by the appliances underneath each canopy. Capture and Containment must be validated by and based upon ASTM F1704-05. The elimination of Convective Heat Gain to space must be validated and based upon ASTM F2474-5.
The hood shall be equipped with model KSA multi-cyclone stainless steel grease extractors. The grease extraction efficiency is 93% on particles with a diameter of 5 microns and 98% on particles with a diameter of 15 microns or larger, based upon ASTM F-2519-05 method of test. Sound levels shall be between 40 and 55 NC.
See Supplemental Schedule.

Item No. 20b - Fire Suppression System, Wet Chemical (1 REQ'D)

Furnish Halton model #WC-R101 wet chemical system complete per the manufacturers standard specifications. See Supplemental Schedule.

Item No. 21 - Pizza Prep Table Refrigerated (1 REQ'D)

Traulsen Model VPS48S

Spec-Line Refrigerated Preparation Table W/Standard Size Pan Rail, s/s lift-up cover, two-section, w/door, s/s top, front & sides, side-mounted self-contained Venturi Plenum refrig system, casters

Accessories:

1 ea	115v/60/1ph, with cord & plug
1 ea	1 yr service/labor & 5 yr compressor warranty (std.)
1 ea	Digital thermometer (mounted above louvers)
1 ea	Interior mounted light fixture (1)
1 ea	1/2" x 18" Composition cutting board
1 ea	16 gauge,S/S overshelf, 16-1/4" deep
1 ea	16 gauge, s/s ticket rail
1 ea	Set of premium swivel poly casters with brakes, 8" high, std

Item No. 22 - Refrigerator, Undercounter, Reach-In, Mobile (1 REQ'D)

Traulsen Model UHT27-L

Dealer's Choice Compact Undercounter Refrigerator, 27"W, one-section, reach-in, s/s exterior top, sides & door, hinged left, anodized aluminum interior, galvanized exterior back & bottom, rear-mounted self-contained refrig system, (4) swivel poly casters with brakes, ENERGY STAR®

Accessories:

1 ea	115v/60/1ph, with cord & plug
1 ea	1 yr service/labor & 5 yr compressor warranty (std.)
1 ea	Swivel ploy casters with brakes, 2-1/2", set of 4

Item No. 23 - Warmer, Wall-Mounted, By Vendor (1 REQ'D)

Vulcan Hart Model 1024W

Cheesemelter, Wall-Mounted, Electric, 2.4 KW, four rack positions, 27" long, solid state controls, quartz infrared tube heating elements, s/s exterior and interior finish

Accessories:

1 ea	1 year limited parts & labor warranty, std.
1 ea	208 Volt, 1-phase

Item No. 24 - Microwave Oven (1 REQ'D)

Panasonic Model NE-1064

Pro Microwave Oven, 1000 Watts, single shelf, 10 programmable memory pads, with double Quantity pad and Braille key pad, 6 power levels, s/s cabinet & cavity, digital display, cavity: 13"Wx13"Dx8-1/16"H, 120V/60/1, UL, NSF

Accessories:

1 ea NEMA 5-15P
1 ea 1 year parts & labor warranty

Item No. 25 - Display Case, Freezer, Countertop, By Vendor (1 REQ'D)

True Food Service Equipment, Inc Model GDM-7F

Countertop Freezer Merchandiser, 7 cu. ft., (3) shelves, -10° F, laminated vinyl exterior, white interior w/300 series s/s floor, (1) triple-pane thermal glass hinged door, fluorescent interior lights, 2-1/2" legs, 1/2 HP, 115/60/1

Accessories:

1 ea Self-contained refrigeration std.
1 ea Warranty - 5 year compressor (self-contained only)
1 ea Warranty - 1 year parts and labor
1 ea Door hinged right standard
1 ea Exterior: Permanent non-peel non-chip white vinyl, std.
1 ea Interior: White aluminum, std.
1 ea Decal: S-TS-01 "TRUE Stripe" graphic, std.
1 ea Legs, 4", set of 4

Item No. 26 - Warmer, Pretzel Case, Countertop, By Vendor (1 REQ'D)

Hatco Model FDWD-1X

Flav-R-Fresh® Holding and Display Cabinet, counter model, one door, w/interior multi purpose rack w/o rack motor, 1420W

Accessories:

1 ea NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
1 ea 120v, AC, 11.8 Amps, NEMA 5-15P
1 ea Designer color selected from list of standard colors and indicated on order
1 ea 3 Tier pretzel tree ADD
1 ea Motorless rack coupling (select appropriate circle rack)
1 ea Merchandising Signs, "Hot Pretzel", 14-7/8"W x 4-3/4"H, 3 hot pretzel signs

Item No. 27 - Counter, Back, By Millwork (1 REQ'D)

Custom Fabricated, See details.

Item No. 28 - Compact Prep Table Refrigerator (1 REQ'D)

Traulsen Model UPT4818-LR

Dealer's Choice Compact Prep Table Refrigerator, 48"W, two-section, reach-in, holds (18) 1/6 pans 4" dp (included), s/s exterior top, sides & door, hinged left/right, anodized aluminum interior, galvanized exterior back & bottom, rear-mounted self-contained refrig system, (4) 6" adjustable legs

Accessories:

1 ea 115v/60/1ph, with cord & plug
1 ea 1 yr service/labor & 5 yr compressor warranty (std.)
1 ea Swivel poly casters with brakes, 3-1/2", set of 4,

Item No. 29 - Serving Counter, Hot Food, Electric (1 REQ'D)

Delfield Model F14EI232-C

Serving Counter, Hot Food, Electric, (2) individual 12" x 20" hot food wells wet/dry, 32" long, modular design, open cabinet base, stainless steel top, legs & undershelf, fill faucet & drain manifold w/gate valve

Accessories:

1 ea	120/240v/60/1-ph, std.
1 ea	Polyethylene cutting board, per sq. ft. (Contact factory for price)
1 ea	Swivel poly casters with brakes, set of 4, add suffix "C" to model no.

Item No. 30 - Charbroiler, Gas, Counter Model (1 REQ'D)

Garland/US Range Model RG-HDSA-48

Regal Charbroiler, 48"W, gas, heavy duty removable cast iron radiants, three position, adjustable grate, built-in front grease trough, large capacity, removable drip pan & grease can, s/s front and sides, 144,000 BTU (U S Range)

Accessories:

1 ea	Natural gas, specify elevation if over 2,000 ft
1 ea	Equipment Stand, 48" wide, 26" deep, for C-CHDSA or RG-HDSA Char-Glo broilers, open base with bottom shelf, 21" high, s/s top, legs & undershelf (Garland)
1 ea	Swivel poly casters with brakes
1 ea	Gas Flex Hose w/Quick Disconnect & Restraining Device, 3/4" N.P.T. x 4", for Master series, 2 seismic restrainers

Item No. 31 - Range, 60" Restaurant, Gas (1 REQ'D)

Garland/US Range Model U60-2G48RR-RC2

U Series Restaurant Range, gas, 60"W, (2) 32,000 BTU open burners, 48" x 23" x 5/8" thick smooth steel griddle plate, (2) standard ovens w/3 position rack guides w/oven rack, s/s front, sides, backguard, & high shelf, 6" s/s legs with adjustable feet, 212,000 BTU

Accessories:

1 ea	One year limited parts and labor warranty (USA & Canada only), std
1 ea	Natural gas, specify elevation if over 2,000 ft
1 ea	S/S backguard, standard
1 ea	Two Convection Ovens add suffix -RC2 (Full-Size Oven)
1 ea	Swivel poly casters with brakes, adjustable height, set of 4
1 ea	Gas Flex Hose w/Quick Disconnect & Restraining Device, 3/4" N.P.T. x 4", for Master series, 2 seismic restrainers

Item No. 32 - Fryer Battery, Gas (1 REQ'D)

Dean Industries Model SM50G-UFF(3)

Under Fryer Filter-Pre Packaged System, Gas, (3) Super Marathon Fryers, 35-50 pound fat capacity, millivolt pilot system, manual thermostat, s/s pot & door, painted sides, with filter starter kit, casters, 360,000 BTU

Accessories:

1 ea	Natural gas
1 ea	120v/60/1-ph, 6.2 amp, 5 gallons per minute filter pump, std.
1 ea	6" Swivel poly casters with brakes
1 ea	Right side, 1-1/4" Rear gas manifold w/out shut-off valve, std.
1 ea	Gas Flex Hose w/Quick Disconnect & Restraining Device, 1 1/4" N.P.T. x 4", for Master series, 2 seismic restrainers

Item No. 33a - Ventilator, Exhaust, Type I (1 REQ'D)

Custom Model VENTILATOR, TYPE I EXHAUST

Furnish Halton model KVE exhaust Ventilator complete per the manufacturers standard specifications. The exhaust airflow will be based on the convective heat generated by the appliances underneath each canopy. Capture and Containment must be validated by and based upon ASTM F1704-05. The elimination of Convective Heat Gain to space must be validated and based upon ASTM F2474-5.
The hood shall be equipped with model KSA multi-cyclone stainless steel grease extractors. The grease extraction efficiency is 93% on particles with a diameter of 5 microns and 98% on particles with a diameter of 15 microns or larger, based upon ASTM F-2519-05 method of test. Sound levels shall be between 40 and 55 NC.
Demand Control Ventilation system included.
See Supplemental Schedule.

Item No. 33b - Fire Suppression System, Wet Chemical (1 REQ'D)

Custom Model FIRE SUPPRESSION SYSTEM, WET CHEMICAL

Furnish Halton model #WC-R101 wet chemical system complete per the manufacturers standard specifications. See Supplemental Schedule.

Item No. 34 - Table Unit, mobile (1 REQ'D)

Custom Fabricated. See Details.

Item No. 35 - Refrigerator, Undercounter, Reach-In, Mobile (1 REQ'D)

Traulsen Model UHT27-L

Dealer's Choice Compact Undercounter Refrigerator, 27"W, one-section, reach-in, s/s exterior top, sides & door, hinged left, anodized aluminum interior, galvanized exterior back & bottom, rear-mounted self-contained refrig system, (4) swivel poly casters with brakes, ENERGY STAR®

	Accessories:
1 ea	115v/60/1ph, with cord & plug
1 ea	1 yr service/labor & 5 yr compressor warranty (std.)
1 ea	S/S finished back
1 ea	Swivel poly casters with brakes, 2-1/2", set of 4

Item No. 36 - French Fry Warmer, Rod Type (1 REQ'D)

Hatco Model UGFFB

Ultra-Glo™ Portable French Fry Warmer, ceramic heater, complete station, heated base, clear anodized finish, 1000 watts

	Accessories:
1 ea	NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
1 ea	120v, 1-ph, NEMA 5-15P
1 ea	Designer color selected from list of standard colors and indicated on order

Item No. 37 - Refrigerator, Merchandiser, By Vendor (1 REQ'D)

True Food Service Equipment, Inc Model GDM-10

Refrigerated Merchandiser, one-section, 10 cu. ft., (3) shelves, laminated vinyl exterior, white interior w/300 series s/s floor, (1) Low-E thermal glass hinged door, fluorescent interior lights, 1/5 HP, 115/60/1 (depth does not include 1" for rear bumpers)

	Accessories:
1 ea	Self-contained refrigeration std.

1 ea	Warranty - 5 year compressor (self-contained only)
1 ea	Warranty - 1 year parts and labor
1 ea	Door hinged right standard
1 ea	Interior: White aluminum, std.
1 ea	Exterior: Permanent non-peel non-chip white vinyl, std.
1 ea	Decal: S-TS-01 "TRUE Stripe" graphic, std.

Item No. 38 - Icee Dispenser, By Vendor (1 REQ'D)

By Vendor

Item No. 39 - Tea Brewer, By Vendor (1 REQ'D)

Bunn-O-Matic Model 36700.0041

TB3Q/TD4T Automatic Iced Tea Brewer, 3-gallon capacity, 1680 watt tank heater, 26.7 gallon/hour, single brewer, with 8.12" extension, Quickbrew system, for brewing into portable dispensers, includes TD4T dispenser, 120v/60/1, 1730w, 14.4amps, NEMA 5-15P

Item No. 40 - Warmer, Countertop, Peanut, By Vendor (1 REQ'D)

Hatco Model FDWD-1X

Flav-R-Fresh® Holding and Display Cabinet, counter model, one door, w/interior multi purpose rack w/o rack motor, 1420W

	Accessories:
1 ea	NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
1 ea	120v, AC, 11.8 Amps, NEMA 5-15P
1 ea	Designer color selected from list of standard colors and indicated on order
1 ea	4-Tier multi-purpose rack, standard
1 st	4-inch adjustable legs, set of 4
1 ea	Merchandising Display Sign Holder

Item No. 41 - Dispenser, Java, Iced, Electric, By Vendor (1 REQ'D)

Bunn-O-Matic Model 34700.0000

JDF-2 Gourmet Cold Beverage System, (2) dispense heads, for frozen or ambient product, push-hold control, backlight display, 120v/60/1, 3.7amps, NEMA 5-15P

Item No. 42 - Coffee Brewer for Glass Decanters, By Vendor (1 REQ'D)

Bunn-O-Matic Model 12950.0211

CWTF15-2 Coffee Brewer, automatic, with 1 lower and 1 upper warmer, hot water faucet, plastic funnel, pourover feature, stainless decor, 120v/15amp

	Accessories:
1 ea	EQ-17-TL EasyClear® Quick Change Water Filter, taste, odor & lime, 5 micron

Item No. 43 - Warmer, Display, Churros, Countertop, By Vendor (1 REQ'D)

Hatco Model FSD-1X

Flav-R-Savor® holding and display cabinet , 1-door, 3 tier pan rack w/o motor, with 6' cord and plug, 1440w

	Accessories:
1 ea	NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
1 ea	120v, AC, 60 Hz, 12.0 Amps, NEMA 5-15P

1 ea	Designer color selected from list of standard colors and indicated on order
1 ea	5 Shelf Multi-purpose rack, ADD
1 ea	Merchandising Display Sign Holder (includes metal holder & acrylic "window")

Item No. 44 - Popcorn Popper (1 REQ'D)

Star Mfg. Model 86SS

Super JetStar™ Popcorn Popper, counter model, 8-oz popper kettle, (170) 1 oz. servings, w/infrared heat lamp, approximately 25" x 19" footprint, clear tempered glass panels, self-service, stainless steel

	Accessories:
1 ea	1 Yr, parts & labor warranty, std.
1 ea	120v/60/1-ph, 1197 watts, 10.0 amps, cord w/NEMA #5-15P, std.

Item No. 45 - Hot Food Display Case Countertop (1 REQ'D)

Hatco Model FSD-1X

Flav-R-Savor® holding and display cabinet , 1-door, 3 tier pan rack w/o motor, with 6' cord and plug, 1440w

	Accessories:
1 ea	NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
1 ea	120v, AC, 60 Hz, 12.0 Amps, NEMA 5-15P
1 ea	Designer color selected from list of standard colors and indicated on order
1 ea	4" adjustable legs w/brackets
1 ea	Merchandising Display Sign Holder (includes metal holder & acrylic "window")

Item No. 46 - Counter Back, By Millwork (1 REQ'D)

Custom Fabricated, See details.

Item No. 47 - Window. Pass (1 REQ'D)

Custom Fabricated, See details. Include Check Rail.

Item No. 48 - Heat Lamp, Rod Type (1 REQ'D)

Hatco Model GRAIHL-54

Glo-Ray® Infrablack Foodwarmer, high wattage w/lights, tubular metal heater rod, single heater rod housing, aluminum construction, 1490 watts

	Accessories:
1 ea	NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
1 ea	120v 1-ph
1 ea	Thermostat control box with pilot, attached (adds 3" to unit depth)
1 ea	Halogen bulbs in lieu of standard display lights
1 pr	Adjustable angle bracket, pair

Item No. 49 - Soft Drink Dispenser Furnished by Vendor. (3 REQ'D)

Soft Drink Dispenser Furnished by Vendor.

Item No. 50a - Paper Cup Dispenser (3 REQ'D)

San Jamar Model C2903

Dimension Kolor-Cut™ Beverage Center Cabinet, 22-3/8"H x 7-3/4"W x 23"D, contains

(3) EZ-Fit Cup Dispensers (C2410C), chrome trim ring

Item No. 50b - Paper Cup Dispenser (3 REQ'D)

San Jamar Model C2902

Dimension Kolor-Cut™ Beverage Center Cabinet, 15-1/8"H x 7-3/4"W x 23"D, contains (2) EZ-Fit Cup Dispensers (C2410C), chrome trim ring

Item No. 50c - Paper Cup Dispenser (6 REQ'D)

San Jamar Model C2410CBK

Gourmet® EZ-Fit® One Size Fits All Dispenser, counter mount, (4) black gaskets w/5-11/16" counter hole, fits 8 to 46 oz. paper/plastic/foam cups w/rim dia. of 2-7/8" to 4-3/4", vertical or horizontal mount, 24"L tube, high-impact plastic, NSF

Accessories:

21 pk Gourmet® Euro EZ-Fit® Color Rings, for C2210C, (2 each), bright chrome, (bagged w/header card)

Item No. 51 - Tower, Beer, Part of Item #5 (3 REQ'D)

Part of Item #5

Item No. 52 - Counter Front, By Millwork (1 REQ'D)

Custom Fabricated, See details.

Item No. 53 - Counter Bar, Back Bar, By Millwork (1 REQ'D)

Custom Fabricated, See details.

Item No. 54 - Underbar Hand Sink Unit (1 REQ'D)

Glastender Model DHSB-18

Deluxe Hand Sink Unit, free standing design, 18" long x 24" deep, with deck-mounted faucet, stainless steel construction including legs, and soap & towel dispenser

Accessories:

1 ea Towel Ring

1 ea Splash, left end, 24" deep

Item No. 55 - Underbar Workboard (2 REQ'D)

Glastender Model DBDB-30

Drainboard Drawer Unit, 30" w x 24" deep front to back, drainer top w/perforated insert, (1) base cabinet w/drawer, stainless steel construction

Item No. 56 - Refrigerator, Undercounter, Reach-In, By Vendor (1 REQ'D)

Glastender Model UCR24X-R

Undercounter Refrigerator, 24", one-section, right hinge glass door, s/s interior, s/s exterior front, top & sides, (4) 2" casters, self-contained, 1/4HP, R134a, 120v/60/1, 4.7 amps, 6' cord & plug, NSF & UL listed

Item No. 57a - Work Board Ice Bin Cocktail Station (1 REQ'D)

Glastender Model IBB-24-CP10

Ice Bin, 24" wide x 24" dp, splash, 85-lbs. ice capacity, stainless steel construction, 10 circuit cold plate

Accessories:

1 ea	Extra deep liner, add suffix -ED to model number
1 ea	Speed Rail, 24", single tier, stainless steel

Item No. 57b - Underbar, Bottle Step Display Unit (1 REQ'D)

Glastender Model LDB-12S

Liquor Display Unit, free standing design, 12"-long x 29" front to back, five levels, aligns with 24" deep units with single speed rail

Item No. 58 - Blender Station (1 REQ'D)

Glastender Model BSA-18L

Blender Station, with dump sink, 18" w x 24" deep, w/splash, 4" deck mount faucet with goose neck spout on left, stainless steel construction, lift-out plastic perforated sink strainer

	Accessories:
1 ea	Towel Ring

Item No. 59 - Soft Drink Dispenser, Furnished by Vendor. (1 REQ'D)

Soft Drink Dispenser Furnished by Vendor.

Item No. 60 - Underbar Workboard (1 REQ'D)

Glastender Model DBDB-18

Drainboard Drawer Unit, 18" w x 24" deep front to back, drainer top w/perforated insert, (1) base cabinet w/drawer, stainless steel construction

Item No. 61 - Tower, Beer, Part of Item #5 (2 REQ'D)

Part of Item #5

Item No. 62 - Refrigerator, Beer pitchers (2 REQ'D)

Glastender Model ST24-B

Bottle Cooler, flat top, self-contained refrigeration system, deep well design, 1-sliding door, 24" long, black exterior with s/s top, stainless steel interior

	Accessories:
2 ea	120V/60/1-ph, std.
2 ea	Bottle Opener/Cap Catcher

Item No. 63 - Underbar Bar Sink Workboard (1 REQ'D)

Glastender Model FSB-84-S

Underbar Work Board Sink Unit, four s/s sink compartments, 84"L, 18" right & left drainboards, 24" front-to-back, with backsplash, s/s construction, 9-1/2" x 14-1/2" x 9-7/8" deep sink bowls

	Accessories:
1 ea	Towel Ring
1 ea	Large Wet Waste Strainer

Item No. 64 - Wall Flashing (1 REQ'D)

Custom Fabricated, See details.

Item No. 65 - Wall Flashing (1 REQ'D)

Custom Fabricated, See details.

Item No. 66a - Disposer (1 REQ'D)

Salvajor Model 200-CA-ARSS-LD

Disposer, with cone assembly, 2-HP motor, aluminum housings, single support leg, auto reversing magnetic, w/ start/stop push button, with safety line disconnect and energy/water saving switch, includes cone, rubber scrap ring, vacuum breaker, solenoid w/flow control and fixed nozzle

	Accessories:
1 ea	208v, 60hz, 3 phase
1 ea	18" cone
1 ea	Fixed Nozzle
1 ea	Rubber Scrap Ring
1 ea	Seismic Leg Plate, for disposer

Item No. 66b - Hose Reel, Wall Mounted (1 REQ'D)

Shall be BusBoy #BSR900 wall mounted Hose Reel. Include pressure type backflow device, 25' of pressure hose, two check valves, temperature control, water hammer arrestor, 16 Ga SS removable enclosure, shut-off valves, all hard copper piping.

Item No. 67 - Menu Board Furnished by Vendor. (1 REQ'D)

Menu Board Furnished by Vendor.

Item No. 68 - Dispenser, Condiments (1 REQ'D)

Perfection 54" Condiment Dispenser with sliding cradles, two "Euro" towers with four products each tower, CO2 operated, 6" S/S legs, laminated front doors,

Item No. 69 - Corner Guard (1 REQ'D)

Custom fabricated. See details.

Item No. 70 - Pest Killer, Electric (2 REQ'D)

Eurodib USA Model SP13060

Pest Killer, effective area of 800 sq. ft., 120v/60/1

	Accessories:
2 ea	1-yr. parts & labor, standard

CONCESSION STAND

Item No. 1a - Shelving, Plastic (10 REQ'D)

Metro Model Q2448G2

MetroMax Q® Shelf, 24" W, 48" L, open grid polymer with Microban® antimicrobial protection, epoxy coat steel frame, wedge connectors

	Accessories:
8 ea	MetroMax Q® Post, 74" H, for use with stem casters, epoxy coated
8 ea	MetroMax Q® or MetroMax® Polymer Stem Caster, brake, 5" diameter, 1-1/4" wide face, polyurethane wheel tread, 300 lb. capacity, Microban antimicrobial product protection (donut bumpers included)

Item No. 1b - Shelving, Plastic (5 REQ'D)

Metro Model Q2436G2

MetroMax Q® Shelf, 24" W, 36" L, open grid polymer with Microban® antimicrobial protection, epoxy coat steel frame, wedge connectors

Accessories:

4 ea MetroMax Q® Post, 74" H, for use with stem casters, epoxy coated

4 ea MetroMax Q® or MetroMax® Polymer Stem Caster, brake, 5" diameter, 1-1/4" wide face, polyurethane wheel tread, 300 lb. capacity, Microban antimicrobial product protection (donut bumpers included)

Item No. 1c - Shelving, Plastic (5 REQ'D)

Metro Model Q2460G2

MetroMax Q® Shelf, 24" W, 60" L, open grid polymer with Microban® antimicrobial protection, epoxy coat steel frame, wedge connectors

Accessories:

4 ea MetroMax Q® Post, 74" H, for use with stem casters, epoxy coated

4 ea MetroMax Q® or MetroMax® Polymer Stem Caster, brake, 5" diameter, 1-1/4" wide face, polyurethane wheel tread, 300 lb. capacity, Microban antimicrobial product protection (donut bumpers included)

Item No. 2 - Bag in Box Rack, By Vendor (1 REQ'D)

Sammons Equipment Model 9562-8

Syrup Bag-In-Box Storage Rack, stationary, 57-1/2" high, (8) 11" x 15-3/8" x 8"H boxes capacity, heavy duty tubular/channel uprites, solid top, sloping frames, all welded aluminum construction, adjustable feet, NSF

Item No. 3 - Ventilator, Exhaust, Type I (1 REQ'D)

Custom Model VENTILATOR, TYPE I EXHAUST

Furnish Halton model KVE exhaust Ventilator complete per the manufacturers standard specifications. The exhaust airflow will be based on the convective heat generated by the appliances underneath each canopy. Capture and Containment must be validated by and based upon ASTM F1704-05. The elimination of Convective Heat Gain to space must be validated and based upon ASTM F2474-5.
The hood shall be equipped with model KSA multi-cyclone stainless steel grease extractors. The grease extraction efficiency is 93% on particles with a diameter of 5 microns and 98% on particles with a diameter of 15 microns or larger, based upon ASTM F-2519-05 method of test. Sound levels shall be between 40 and 55 NC.
See Supplemental Schedule.

Item No. 4 - Fire Suppression System, Wet Chemical (1 REQ'D)

Furnish Halton model #WC-R101 wet chemical system complete per the manufacturers standard specifications. See Supplemental Schedule.

Item No. 5 - Counter (1 REQ'D)

Custom Fabricated Counter, See details.

Item No. 6 - Microwave/Convection Oven (1 REQ'D)

Turbochef Model I5-9500-1

Rapid Cook Convection/Microwave Oven, electric, ventless, countertop, stores up to 200 recipes, internal catalytic converter, digital display, pull down door with handle, multi-speed convec. blower, 13 1/2" x 14 1/4 teflon basket, oven cleaner & guard, (1)

aluminum paddle, (2) trigger sprayers, s/s front, top & sides, 4" adj legs

	Accessories:
1 ea	One year parts and labor warranty
1 ea	208v/60/1, 46 amps, NEMA 6-50P, std.
1 ea	Pizza Paddle, 12 1/3" x 13 2/3", aluminum
1 ea	Air Filter, for I5 oven

Item No. 7 - Fryer w/Basket Lifts (1 REQ'D)

Frymaster Model MJ35E-BLCSD

Fryer, Gas, heavy duty restaurant design, 30 - 40 lb. fat capacity, basket lifts w/multi-computer controls, melt cycle, stainless pot and door, enamel cabinet, 110,000 BTU

	Accessories:
1 ea	Natural gas (specify elevation if over 2,500 ft.)
1 ea	120v/60/1-ph, 7.0 amp, std.
1 ea	Electronic ignition is available on full pot model w/digital controller, electronic timer controller or computer full pot (check lead time w/factory)
1 ea	Casters are required w/basket lifts (set of 4) for one or two in battery units only
1 ea	Dormont Quick Disconnect, 3/4" x 48", with gas line, single unit, 2 seismic restrainers

Item No. 8 - Refrigerator, Reach-in (1 REQ'D)

True Food Service Equipment, Inc Model T-19

Refrigerator, Reach-in, one-section, 19 cu. ft., (3) PVC coated shelves, 300 series s/s front & aluminum ends exterior, white aluminum with 300 series s/s floor interior, (1) s/s hinged door with lock, dial thermometer, 2.5" castors, 1/3 HP, 115/60/1, ENERGY STAR®

	Accessories:
1 ea	Self-contained refrigeration
1 ea	Warranty - 5 year compressor (self-contained only)
1 ea	Warranty - 1 year parts and labor
1 ea	Door hinged right
1 ea	Set of 4 - 6" S/S legs with flanged feet

Item No. 9 - Freezer, Reach-in (1 REQ'D)

True Food Service Equipment, Inc Model T-19F

Freezer, Reach-in, one-section, -10° F, 19 cu. ft., (3) adjustable PVC coated shelves, 300 series s/s front & aluminum ends exterior, white aluminum with 300 series s/s floor interior, (1) s/s hinged door with lock, dial thermometer, 2.5" castors, height of model does not include 3-1/4" for castors) 1/3 hp, 115/60/1, ENERGY STAR®

	Accessories:
1 ea	Self-contained refrigeration
1 ea	Warranty - 5 year compressor (self-contained only)
1 ea	Warranty - 1 year parts and labor
1 ea	115v/60/1, 6.8 amps, 1/3hp, NEMA5-15P, std.
1 ea	Door hinged right
1 ea	Set of 4 - 6" S/S legs with flanged feet

Item No. 10 - Spare No.

Item No. 11 - Ice Bin (1 REQ'D)

Follett Corporation Model DEV500SG-30-75

Ice-DevIce™ w/SmartCART™ 75, chuted, elevated bin, 460lb. bin storage, for cube or nugget ice only, incl:(1) cart w/hinged poly lid, cart cap. 75 lb., (3) poly Totes, paddle, rake, scoop, poly liner, SmartGATE™, poly lift door w/PowerHinge, s/s ext & base, custom cut top

Item No. 12 - Ice Maker, Cube-Style (1 REQ'D)

Scotsman Model C0530MA-1A

Prodigy™ Ice Maker, Cube Style, air-cooled, self-contained condenser, up to 562-lb production/24 hours, stainless steel finish, medium cube size, 115/60/1

	Accessories:
1 ea	3 year parts & labor warranties
1 ea	5 year parts & labor warranties on Evaporator
1 ea	5 year parts on compressor and condenser
1 ea	Prodigy™ Vari-Smart™ Ice Level Control, program ice bin levels to match ice needs
1 ea	Prodigy SmartBoard™, uses additional operational data for fast diagnosis
1 ea	Front Air Flow Kit, for C0330, C0530, and C0630 30"W x 23"H air cooled Prodigy cubers
1 ea	Water Filter Assembly, single system, designed for ice makers & beverage equipment, cubers up 650lbs., flakers, nuggets & nugget dispensers up to 1,200 lbs., includes AquaArmor by AgION for antimicrobial protection

Item No. 13 - Ice Cream Cabinet (1 REQ'D)

Silver King Model SKFS2

Coolie Ice Cream Cabinet, free-standing, underbar, with self-contained refrigeration system, 2 hole, two 3 gallon can capacity, s/s interior, top, & removable fold back lid, swivel poly casters with brakes

	Accessories:
1 ea	Warranty - 1 year parts & labor, standard
1 ea	Warranty - additional 4 year compressor & drawer slide assembly, standard
1 ea	115v/60/1ph
1 ea	Swivel poly casters with brakes

Item No. 14 - Sink Unit, Pot Washing (1 REQ'D)

Custom Fabricated Sink Unit. See Details. Furnish T&S #B-0290-04 Faucets and T&S # B-3952 lever wastes.

Item No. 15 - Counter, Service (1 REQ'D)

Custom Fabricated Counter With Sink. See Details. Furnish T&S #B-0327 Faucet and T&S # B-3952 lever waste.

Item No. 16 - Food Warmer, Drop-in, Electric (1 REQ'D)

Wells Model MOD-300DM

Food Warmer, top-mount, built-in, electric, (3) 12" x 20" openings w/manifolded drains w/valve, wet/dry operation, infinite controls, s/s interior, insulated aluminum steel housing, 208/240v, 3ph (1ph), 900/1200w per well, UL listed

Item No. 17 - Hot Dog Grill, Roller-Type (1 REQ'D)

Star Mfg. Model 30SCBDE

Star Grill-Max Pro® Hot Dog Grill, roller-type, built-in bun drawer, Duratec™ rollers, capacity 30 hot dogs & 32 buns, front & rear electronic controls, 1150w

Accessories:

1 ea	1 Yr, parts & labor warranty, std.
1 ea	120v/60/1-ph, 1150 watts, 10 amps, cord w/NEMA #5-15P, std.
1 ea	Heated bun drawer

Item No. 18 - Popcorn Popper (1 REQ'D)

Star Mfg. Model 86SS

Super JetStar™ Popcorn Popper, counter model, 8-oz popper kettle, (170) 1 oz. servings, w/infrared heat lamp, approximately 25" x 19" footprint, clear tempered glass panels, self-service, stainless steel

Accessories:

1 ea	1 Yr, parts & labor warranty, std.
1 ea	120v/60/1-ph, 1197 watts, 10.0 amps, cord w/NEMA #5-15P, std.

Item No. 19 - Pretzel Hot Food Display Case Countertop (1 REQ'D)

Hatco Model FDWD-1X

Flav-R-Fresh® Holding and Display Pretzel Cabinet, counter model, one door, w/interior multi purpose rack w/o rack motor, 1420W

Accessories:

1 ea	NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
1 ea	120v, AC, 11.8 Amps, NEMA 5-15P
1 ea	Designer color selected from list of standard colors and indicated on order
1 ea	3 Tier pretzel tree ADD
1 ea	Motorless rack coupling (select appropriate circle rack)
1 ea	Merchandising Signs, "Hot Pretzel", 14-7/8"W x 4-3/4"H, 3 hot pretzel signs

Item No. 20 - Spare No.

Item No. 21 - Draft Beer Cooler (1 REQ'D)

True Food Service Equipment, Inc Model TDD-4CT-S

Club Top Draft Beer Cooler, (4) keg capacity, s/s counter top & lid, stainless steel exterior & (3) doors w/locks, galvanized interior w/300 stainless steel floor, (1) PVC coated wire shelf, (2) 3" dia. beer columns, anodized aluminum glass rail, interior lights, 1/3 HP 115/60/1

Accessories:

1 ea	Self-contained refrigeration std.
1 ea	Warranty - 5 year compressor (self-contained only)
1 ea	Warranty - 1 year parts and labor

Item No. 22 - Counter, Serving (1 REQ'D)

Custom Fabricated Serving Counter, See details.

Item No. 23 - Cash register furnished by owner. (2 REQ'D)

Cash register furnished by owner.

Item No. 24 - Soft Drink Dispenser furnished By Vendor. (1 REQ'D)

Soft Drink Dispenser furnished By Vendor.

Item No. 25 - Hot Food Peanut Display Case Countertop (1 REQ'D)

Star Mfg. Model 12NCPW

Holder, Heated, Peanuts, Merchandiser, 12"Lx15"Dx23"H, approximately 7 lb. capacity, top loading w/rear dispensing door, heated interior w/display light, aluminum/stainless steel frame, glass sides, 125w

	Accessories:
1 ea	1 Yr, parts & labor warranty, std.
1 ea	120v/60/1-ph, 125 watts, 1.0 amps, cord & plug, std.

Item No. 26 - Holding Bin, Heated, for Sandwiches (1 REQ'D)

Hatco Model GR2SDH-24D

Designer Horizontal Display Warmer, free-standing, double shelf w/10 rods, thermostat, incandescent light, hardcoat aluminum base, tempered glass end panels, designer panels & corner caps, 1640 watts

	Accessories:
1 ea	NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
1 ea	120v, 1-ph, NEMA 5-15P
1 ea	Designer color selected from list of standard colors and indicated on order
1 ea	Designer color selected from list of standard colors and indicated on order
1 ea	Black, designer corner cap color

Item No. 27 - Hot Food Pizza Display Case Countertop (1 REQ'D)

Hatco Model FSDT-1X

Flav-R-Savor® holding and pizza display cabinet, 1-door, 4 tier pan rack w/o motor, with 6' cord and plug, 1440w

	Accessories:
1 ea	NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
1 ea	120v, AC, 60 Hz, 12.0 Amps, NEMA 5-15P
1 ea	Designer color selected from list of standard colors and indicated on order
1 ea	5-Tier Circle Rack
1 ea	Motorless rack coupling (select appropriate circle rack)
1 ea	Three Pizza Decals

Item No. 28 - Warming Drawer, Built-in (1 REQ'D)

Wells Model RW-26HD

Heavy Duty Food Warming Drawer Unit, built-in, two drawers, capacity approximately 8 dozen rolls/drawer, stainless steel construction, humidity and thermostat controls

	Accessories:
1 ea	120v, 1ph, 900w
1 ea	Thermometer, per drawer
1 ea	Humitrol Rack, for humidity control, non-splash, all stainless steel, 11/16" high, (one per drawer, fits all models)

Item No. 29 - Spare No.

Item No. 30 - Spare No.

Item No. 31 - Paper Cup Dispenser (3 REQ'D)

San Jamar Model C2210C

Gourmet® Euro EZ-Fit® Cup Dispenser, counter mount, (4) pre-cut gaskets fits 6 to 24 oz. paper/plastic/foam cups w/rim dia. of 4-7/8", vertical or horizontal mount, 23"L tube, high-impact plastic, NSF

Item No. 32 - Hand Sink, By plumber (1 REQ'D)

Hand Sink, Soap & Towel Dispenser by Plumber

Item No. 33 - Air Curtain (1 REQ'D)

Curtron Model AP-2-36-1-SS

Air-Pro Air Door, low profile, (1) 2-speed motor, (2) blower wheels, stainless steel housing, automatic door plunger switch, built-in hi/low/off switch, 120v, 1 phase, cord w/3-prong plug, NSF approved for interior mounting, for 37" wide and 84" high opening

Item No. 34 - Shelf, Condiments, By millwork (1 REQ'D)

Custom Model SHELF, CONDIMENT

Item No. 35 - Menu Board, By Vendor (1 REQ'D)

Custom Model MENU BOARD

END OF SECTION - 11400