ITEM PK1 - ICE MACHINE & BIN, LARGE CUBE  
Kold-Draft Model GBX1064LC

Ice Maker, cube-style, water-cooled self-contained condenser, production capacity up to 1047 lbs/24 hours at 70°/50° (918 lbs at 90°/70°), LED display, stainless steel frame, plastic top, plastic louvers, full-dice size ice, stackable, 208-230v/60/1-ph, 12.9 amps, cETLus, Made in USA

Model KDB650 Ice Storage Bin, 42" W, sloped front, top-hinged door, 660 lb ice storage capacity, stainless steel exterior, polyethylene interior liner, 6" legs (for GB series ice makers)

San Jamar Model SI9000 Saf-T-Scoop® Guardian™ System, 64 - 86 oz. capacity, includes: 1 Saf-T-Scoop®, 1 Guardian™ holder with removable drainage cap, 1 mounting bracket, 2 wire hanging brackets and 2 suction cups, dishwasher safe, polycarbonate, blue, NSF

ITEM PK2 - FLOOR TROUGH & GRATE  
IMC Teddy Model SFT-(DDWW)-SGAS

SFT Shallow Floor Trough, length x width per plan x 2" deep, 14/304 stainless steel, with drain & (SGAS) anti-slip subway grating

3” OD Tube

Basket Strainer with Handle & Chain

KEC to coordinate required floor depression with GC

KEC to coordinate locations of trough with placement of equipment and pour path

Model SGAS-ADA, Anti-Slip Subway Floor Trough Grating, XX" wide x 1" deep, 304 stainless steel construction (1" x 3/16" bars), through-connected by (2) 1/2" rods, 1/2" spacing fully welded

Installed per Detail C3

ITEM PK3 - WATER FILTER - ICE  
Everpure Model EV932422

Insurice® Water Filtration System, Insurice® Twin PF-i2000², Twin, (1) EC210 Prefilter, (2) i2000²Micro-Pure® II Precoat primary filtration cartridge, reduces chlorine, taste & odor, inhibits scale, outlet pressure gauge, flushing valve, 18,000 gallons, 3.34 gpm, 0.5 micron, 3/4" inlet, 3/4" outlet, NSF 42 & 53 (EV932422)

This system requires (2) cartridges.

ITEM PK4 - SHELVING, STATIONARY  
Metro Model MQ18XXG

Each unit to consist of five shelves and four posts. Lengths as shown on plan.

Model MQ18XXG MetroMax Q™ Shelf, XX"W x 18"D, open grid polymer with Microban® antimicrobial product protection, epoxy coat steel frame, (4) wedge connectors, NSF

Model MX74P Polymer trilobal post (compatible with MetroMax i, MetroMax 4, MetroMax Q), 74"H, for stationary use or with a dolly, adjustable leveling bolts, adjusts at 1" increments, corrosion proof construction with built in Microban® antimicrobial product protection

ITEM PK5 - MOP SINK CABINET  
Advance Tabco Model 9-OPC-84-300

Cabinet with Mop Sink, 25-3/16"W x 22-3/4"D x 84"H, mop sink base with drain (bowl 16” x 20” x 12”), left hinged door, (2) mop holders, (1) fixed intermediate shelf, slotted side panels for ventilation, 16/304 series stainless steel sink bowl, 18/304 series stainless steel sink bowl apron, 18/300 series stainless steel cabinet, NSF (door to be hinged per plan)

Model K-94-BACK-300 Back panel for mop sink cabinet, type 300 stainless steel

Model TA-48 12" x 12" cut out for plumbing in back panel or undershelf

Model K-240 Service Sink Faucet, wall mount, heavy duty, 8" OC, 6-1/2" spout, with hose thread & pail hook, vacuum breaker spout, wall braced, chrome-plated brass

Model K-610CF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 16" x 20" sink bowls only

ITEM PK6 - ROLL-IN REFRIGERATOR  
True Mfg. - General Foodservice Model STA2RRI89-2S

SPEC SERIES® Refrigerator, roll-in, 89"H, two-section, (2) stainless steel doors with lock, cam-lift hinges, digital temperature control, incandescent interior lighting, stainless steel ramp, stainless steel front & sides, aluminum interior, 1/2 HP, 115v/60/1-ph, 11.8 amps, NEMA 5-15P, (accommodates 27"W x 29"D x 72"H carts, NOT included), cULus, UL EPH Classified, Made in USA

Left door hinged left, right door hinged right standard

ITEM PK7 - PAN RACK  
Metro Model RD3N

Tray Rack, mobile, end load, single section, pass-thru, 21-1/2"W x 69-1/4"H, 29"D, pass-thru, open sides with slides for (40) 14" x 18" or (20) 18" x 26" pans, slides on 3" centers, riveted aluminum construction, NSF

Model A33RD Gray continuous bumper

Model A120 Mobile Tray Rack Pan Stop (choose at time of rack purchase only)

ITEM PK8 - WASTE CONTAINER, SLIM TALL  
Rubbermaid Model FG354060GRAY

Slim Jim® Container, 23 gallon, 22"W x 11"D x 30"H, with venting channels, molded-in handles, general purpose waste, open type without lid, high-impact plastic construction, gray, Made in USA

ITEM PK9 - REFRIGERATED PREP TABLE  
True Mfg. - General Foodservice Model TPP-AT-67D-2-HC

Pizza Prep, 33 - 41°F pan rail, stainless steel cover, 19-1/2"D cutting board, (1) full door, (2) drawers, accommodates (2) 12" x 20" x 8"D pans (NOT included), (2) PVC coated adjustable wire shelves, includes: (9) 1/3 size clear polycarbonate insert pans (top), stainless steel front, top & sides, aluminum interior with stainless steel floor, front breathing, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 3.9 amps, NEMA 5-15P,UL EPH Classified, cULus, CE, Made in USA

Self-contained refrigeration standard

Drawers Left, Door Right

Bolt locks, factory installed (per drawers section - two locks)

5" Castors, standard

ITEM PK10 - EXHAUST VENTILATOR & CONTROL PANEL  
Captive-Aire Model ND-PSP EXHAUST

Refer to Sheets FS.4.7.02 to FS.4.10.02  
  
Exhaust-Only Wall Canopy Hood with Front Perforated Supply Plenum with Built-in 3" Back Standoff w/ Factory installed Exhaust Riser  
  
Utility cabinet to house Fire Suppression and Control Panel, verify per plan requirements   
  
Switches shipped loose for field mounting  
  
100% 304 SS   
  
Captrate Solo Filters, S-baffle design in conjunction with a slotted rear baffle design, constructed of 430 stainless steel, sized to fit into standard 2-inch deep hood channels. UL Listed.  
  
Recessed LED light fixtures  
  
Supply Riser with Volume Dampers  
  
1/2 Pint Grease Cup New Style, Flanged Slotted  
  
Stainless steel wall flashing from floor curb to bottom back panel of ventilator  
  
KEC provide and install 304 SS trim on back to back hood installations as required to close any gap at the ends and bottom of the hoods   
  
Field wrapper around exposed perimeter from top of panel to finished ceiling  
  
KEC provide shop drawings for review and approval

ITEM PK11 - FIRE SUPPRESSION SYSTEM  
Captive-Aire Model TANK

WET-CHEMICAL FIRE-EXTINGUISHING SYSTEMS  
  
A. TANK Fire Suppression is a pre-engineered, stored-pressure wet chemical solution extinguishing system.  
  
1.2 SUBMITTALS  
A. The manufacturer assumes no liability for the use or results of use from this document. Specifications are to be reviewed by the engineer to confirm the requirements of the project and meet Federal, State, and Local codes.  
B. As the manufacturer continues product development, it reserves the right to change design and specifications without notice.  
  
1.3 QUALITY ASSURANCE  
A. TANK Fire Suppression System shall be UL & ULC listed in accordance with UL300, UL1254, ULCORD-C1254.6.  
B. Microprocessor-based control board shall be ETL Listed to UL Standard 864 and CAN/ ULC-S527-11.  
C. TANK Fire Suppression System intended for installation and for use in accordance with the National Fire Protection Association Standards:  
1. Wet Chemical Extinguishing Systems, NFPA 17A  
2. National Electrical Code, NFPA 70  
3. National Fire Alarm & Signaling Code, NFPA 72  
D. New York City and FDNY approved under COA# 5870.  
E. California State Fire Marshal (CFSM), Listing No. 7085-2199:0501.  
  
PART 2- PRODUCTS  
2.1 GENERAL  
A. A pre-engineered, fixed pipe, automatic wet chemical agent fire suppression system for protection of all hazard areas associated with cooking operations, including exhaust hoods, plenums, ductwork, and cooking appliances.  
  
2.2 COMPONENTS  
A. Exhaust hood fire system components to be factory installed.  
B. Cylinder and Valve Assembly  
1. The cylinders shall have a tin-nickel alloy plated brass valve with pressure gauge.  
2. Wet chemical agent shall be contained in one or more stored pressure DOT/TC rated steel cylinder and valve assemblies.  
3. Each cylinder is factory-filled with liquid fire suppressant and pressurized to 200 PSIG at 70°F.  
C. Distribution Nozzles  
1. Nozzles shall be located to protect the exhaust ducts, plenums, and all cooking appliances requiring protection.  
2. All nozzles shall be equipped with a metal blow off cap. The cap prevents contamination from entering the pipe network and is designed to pop-off upon system discharge, allowing agent to flow to the protected hazard area.  
3. All nozzles shall incorporate a stamped part number to easily identify nozzle type.  
D. Distribution System  
1. The distribution system shall consist of Copper, Schedule 40 black iron, chrome- plated or stainless-steel pipe and fittings. All exposed piping and fittings must be chrome-plated or stainless steel.  
2. Fittings shall be minimum class 150. Galvanized fittings shall not be used.  
E. Suppression System  
1. The system control equipment shall be capable of all functions associated with automatically and manually discharging the wet chemical agent from all cylinder and valve assemblies, including automatic shutdown of the heat source or fuel and electrical power to all protected areas upon system discharge.  
2. Liquid Fire Suppressant shall be Aqueous Potassium Carbonate (APC).  
3. All mechanical components of the actuator kit shall be enclosed.  
4. The actuator kit shall be capable of automatic or manual activation means.  
5. Supervisory Pressure Switch added to monitor operating system pressure.  
6. For manual activation, an electrically operated manual release shall be used to actuate the system manually.  
7. For automatic activation, the system will be activated by a Firestat (heat) detector.  
   
F. Electrical  
1. Electrical Division to provide shunt trip breakers at main power panel, or disconnects, as designated by the Electrical Engineer; interconnection provided at hood control panel for the signal to shut down all electricity in and under the exhaust hood. Shunt trips/disconnects to accomplish shut off of electricity in the event of fire system activation by others.  
2. Printed circuit board with microprocessor-based controller that provides all the necessary monitoring, timing, and supervision functions required for the reliable operation of the fire system.  
3. Independent supervised loops incorporate redundancy and fault detection.  
4. Real-time cloud-based monitoring connection provided with system by ownership.  
5. Primary power supply, with battery backup for power loss.  
6. All wiring must be in accordance to NFPA 70 and the Authority Having Jurisdiction (AHJ).  
7. Electric gas valve provided for equipment below exhaust hood. Coordinate size and installation with Plumbing Division.  
8. All wiring is to be in accordance with the applicable manufacturer’s instructions for the fire alarm control panel, gas shut-off valve, manual reset relay, and contractor supplied shut-off devices.  
  
PART 3- EXECUTION  
3.1 EXAMINATION  
A. Examine areas and conditions under which the system is installed. Do not proceed with work until unsatisfactory conditions have been corrected in manner acceptable to Installer.  
  
3.2 APPLICATION  
A. Wet chemical-based fire suppression system for use in commercial kitchens. It can be mounted in the integral cabinet located at the end of the hood or offered as a wall mount package.  
  
3.3 INSTALLATION  
A. As part of this item, provide wall mounted type K handheld portable fire extinguisher, placard, and mounting bracket as required in the immediate vicinity of each cooking area, per NFPA-96 and NFPA-10. Additional fire extinguishers as required in the kitchen area are to be specified by the Architect and provided by the General Contractor.  
B. Install in accordance with manufacturer's instructions, drawings, written specifications, manufacturer’s installation manual, and all applicable building codes.  
C. Six-month and twelve-month inspections, servicing, and replacement of components as per NFPA 96 to be provided by the General Contractor or Owner.

ITEM PK12 - WALL SHELF  
Advance Tabco Model WS-12-72-16

Shelf, wall-mounted, 66"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 16/304 satin finish stainless steel, NSF

Model TA-26-12 Weld support brackets to wall shelf for 12" deep wall shelves

Model TA-30 Side Splash, 1-1/2" high (right, left)

Model TA-60 Modification to reduce length and/or width of shelf, start with next largest size then add "TA-60" to model number

Additional bracket for shelves between 54" and 84" long

Mount at +4'-6" and +5'-6" AFF

ITEM PK13 - OPEN NUMBER

ITEM PK14 - HD RANGE, 36", 6 OPEN BURNERS  
Vulcan Model V6B36C

V Series Heavy Duty Range, gas, 36", (6) 35,000 BTU open burners, cast iron grates, convection oven, stainless steel front, front top ledge, sides, base, burner box & stub back, 6" adjustable legs, 242,000 BTU, CSA, NSF

Natural gas (specify elevation if over 2,000 ft.)

NOTE: A regulator must be used on this equipment

1-1/4" rear gas connection, standard

Rear gas connection: cap & cover, both ends

115v/60/1-ph, 4.0 amp, fan motor voltage, cord & plug, standard

Model FRTTOP-36CMD Common condiment type front top, 36"

Model V36RR Reinforced Riser, for standard or convection ovens (if mounting a 36" cheesemelter or either of the salamanders on a back riser above the heavy duty range, you must add this)

Model CASTERS-ADJRR4 Casters, 6", adjustable (set of 4) (2 with locks)

Dormont Model 16XXKIT2S48 Appropriately sized Dormont Blue Hose™ Moveable Gas Connector Kit, 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (2) Swivel MAX®, (1) full port valve, (1) Snap'N Go, coiled restraining cable with hardware, limited lifetime warranty, KEC coordinate connection size for appliance and pressure regulator

ITEM PK15 - SALAMANDER, GAS  
Vulcan Model 36RB-N

Salamander Broiler, natural gas, 36" wide, 50,000 BTU heavy duty burner, dual control, (6) grid positions, removable pan, stainless steel front, top & sides, 3/4" gas connection & pressure regulator

1 year limited parts & labor warranty, standard

Range mount

Model PLUMBIN-KIT Inter-plumbing gas connection kit (requires rear gas connection on range), for connecting 36RB/36IRB to heavy duty V-Series ranges

ITEM PK16 - 36" GRIDDLE W/ OVEN BASE  
Vulcan Model VGMT36S

V Series Heavy Duty Range, gas, 36", griddle, 3/4" thick polished steel plate, snap action thermostatic controls, standard oven, stainless steel front, top front ledge, sides, base, burner box & stub back, 6" adjustable legs, 140,000 BTU, CSA Flame, CSA Star, NSF

Gas type to be specified

1-1/4" rear gas connection, standard

Rear gas connection: cap & cover, both ends

Dormont Model 16XXKIT2S48 Appropriately sized Dormont Blue Hose™ Moveable Gas Connector Kit, 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (2) Swivel MAX®, (1) full port valve, (1) Snap'N Go, coiled restraining cable with hardware, limited lifetime warranty, KEC coordinate connection size for appliance and pressure regulator

ITEM PK17 - FRYER BATTERY W/ FILTER & DUMP STATION  
Pitco (Middleby) Model SG14RS-2FD

Solstice™ Prepackaged Fryer System with Solstice™ Filter Drawer System, High Power, gas, (2) 50 lb. oil capacity full tanks, millivolt control, stainless steel tank, front & sides, under-fryer drawer filtration, total 244,000 BTU (-FF), NSF, CE, CSA Flame, CSA Star, AuGA

Natural gas

Millivolt Thermostat, standard

Contact factory for cord information

Model BNB-SG14 Solstice™ Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, includes 4-5/8" recessed pan and screen, standard finish, stainless steel front, sides & door, for prepackage system SG 14 gas fryers, NSF

1st Position location for Bread & Batter dump station (BFF)

Model PFW-1 Food Warmer, built-in, 750watt, CSA, NSF, UL

120v/60/1-ph, 6.3 amps, 750 watts, NEMA 5-15P

Casters, 9", adjustable swivel, 1/2 set

Model P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer

Model B3901504 Casters, 9" adjustable swivel non-lock rear & lock front casters, for battery of (2) Solstice gas and electric fryers, batteries and retherms

ITEM PK18 - CHEF'S COUNTER  
Food Model DETAIL S32

Custom Fabricated  
  
Constructed and equipped in accordance with plans and standard details  
  
Unit dimensions to be \_\_\_\_\_\_\_\_\_" (mm) Long X \_\_\_\_\_\_\_\_" (mm) Wide X 36" (900mm) High as per standard detail S-32  
  
Provide open turn down edge as per standard detail S-4.D  
  
Provide \_\_\_\_" (mm) Long X \_\_\_\_" (mm) Wide X \_\_\_\_\_" (mm) Deep sink located as shown on plan as per standard detail S-6  
  
Provide deck mounted faucet, T&S Model B-0227-CR-WS, 8" nozzle   
  
Mount convenience outlet below counter top at 30" (750mm) above finished floor  
OR   
Mount convenience outlet below lower overshelf as shown on Plan  
  
Provide 18" (450mm) wide double overshelf as per standard detail S-10.1F, installed at \_\_\_\_" (mm) and \_\_\_\_" (mm) above counter top and \_\_\_\_" (mm) from chef's side edge  
  
Provide access door, per Detail S35, in front of sink  
  
Provide access door, per detail S35 in front of electrical terminal panel TP#\_\_\_\_ and sink. Terminal panel located as shown on plan  
  
Terminal Panel (TP) sized and specified by counter fabricator. Counter fabricator to provide adequate space for the TP and for the run of all electrical cables. Counter fabricator to install TP and interwire all equipment to TP.   
  
Provide apron for control panel for \_\_\_\_\_, Item \_\_\_\_\_\_\_with open shelf below  
  
Provide fully lined undercounter space or cut out for \_\_\_\_, Item \_\_\_\_\_  
  
KEC to provide shop drawing for approval

ITEM PK19 - REFRIGERATED PREP TABLE  
True Mfg. - General Foodservice Model TPP-AT-67D-2-HC

Pizza Prep, 33 - 41°F pan rail, stainless steel cover, 19-1/2"D cutting board, (1) full door, (2) drawers, accommodates (2) 12" x 20" x 8"D pans (NOT included), (2) PVC coated adjustable wire shelves, includes: (9) 1/3 size clear polycarbonate insert pans (top), stainless steel front, top & sides, aluminum interior with stainless steel floor, front breathing, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 3.9 amps, NEMA 5-15P,UL EPH Classified, cULus, CE, Made in USA

Self-contained refrigeration standard

Drawers Left, Door Right

Bolt locks, factory installed (per drawers section - two locks)

5" Castors, standard

ITEM PK20 - HEAT LAMP  
Hatco Model GRAH-48

Glo-Ray® Infrared Strip Heater, 48" W, high wattage, tubular metal heater rod, single heater rod housing, aluminum construction, 1100 watts, NSF, CE, cULus, Made in USA

NOTE: Includes 24/7 parts & service assistance, call 414-671-6350

Model RMB-3F Remote Control Enclosure, (1) toggle switch, (1) indicator light (for 120 volt only)

Model STANDARD Clear Anodized Aluminum housing, standard (available at time of purchase only)

No Tandem selection

Model LEADS10 6'-10' Extended Electrical Leads (available at time of purchase only)

Model STANDARD Clear Anodized Aluminum housing, finish, standard (available at time of purchase only)

Model ADJ ANGLE Adjustable angle bracket, pair

ITEM PK21 - OPEN NUMBER

ITEM PK22 - OPEN NUMBER

ITEM PK23 - REMOTE PRINTER  
NIKEC, Fix Me In Autoquotes

This item is not in the kitchen equipment contract.

ITEM PK24 - HOT FOOD WELL, DROP-IN  
Atlas Metal Model WIH-1

Hot Food Drop-In Well Unit, electric, 1-well, individual pan design, wet or dry operation, holds (1) 12" x 20" pan, control panel with individual thermostatic controls, stainless steel top & wells, galvanized outer liner, with fiberglass insulation, UL, ETL-Sanitation

120v/60/1-ph, 1.0 kW, 8.3 amps, NEMA 5-15P, 1000 watt element

ITEM PK25 - UNDERCOUNTER FREEZER  
True Mfg. - General Foodservice Model TUC-27F-D-2-HC~SPEC3

SPEC SERIES® Undercounter Freezer, -10°F, SPEC Package 3 includes: stainless steel top, (2) heavy-duty drawers each accommodates 12" x 20" x 6" pan (NOT included), steel handles, electronic temperature control with digital temperature display, stainless steel sides & back, stainless steel interior, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 2.3 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA

Self-contained refrigeration standard

Standard stainless steel top

Castors, 1-1/2" (31-7/8" work surface height = LP)

Coordinate installation in Chef's counter Item PK18

ITEM PK26 - WALL SHELF W/ POT RACK  
Advance Tabco Model PS-12-36

Shelf with Pot Rack, wall-mounted, 36"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (6) plated double pot hooks, NSF

Model TA-30 Side Splash, 1-1/2" high (right, left)

Model TA-26-12 Weld support brackets to wall shelf for 12" deep wall shelves

Model TA-99 16 gauge 304 series stainless steel wall & overshelf upgrade, (per linear foot)

Mount with shelf at +6'-0" AFF

ITEM PK27 - 3 COMPARTMENT SINK W/ CLEAN DISHTABLE  
Advance Tabco Model DTC-3-1620-120L

Dishtable with 3-compartment Sink, 119”W, (3) 16" x 20" x 14" bowls, 16 gauge 304 stainless steel top, stainless steel legs & front-to-back crossrails, attaches to left of dish machine operator, stainless steel bullet feet, 59" left drainboard, bowls are located 12" from machine, NSF (must verify machine to make sure the control box does not interfere)

SPECIFY DISH MACHINE BRAND & MODEL to ensure proper fit, refer to attached document (AQ only) or consult www.advancetabco.com for compatibility listing. Certain dish machines require modifications at additional cost not shown here

Model DTA-49 Upgrade dishtable with 3-compartment sink (DTC-3 series) to 14 gauge

Model K-508 Modification to reduce length, start with next largest size then add "K-508" to model number for sinks & dish tables

Specify length

Model K-454 Side splash, integral (welded), for NSF sinks & dish tables, height matches backsplash height (left side)

Model TA-87 Enclose back of splash (per linear foot)

Model K-495 Turn Down Backsplash (includes wall clips)

Model K-2CF Sink Cover, Poly-Vance™, for 16" x 20" fabricated bowl (includes support clips that rest on edges of sink bowl such that poly sink cover will be approximately flush with tabletop or drainboard work surface)

Model K-ROD Weld support rods for poly sink cover in corners of sink bowl (one each per bowl required), replaces standard support clips that support the poly sink cover (K-2xF models) on the edges of sink bowl, standard depth 3/4” to allow poly board to be approximately flush with top of sink bowl

Model DTA-81 Leg Assembly, stainless steel with welded cross brace & stainless steel feet, for dishtables

Model K-472 Faucet hole revision (each)

Model K-15 Lever Waste Drain, twist handle operated with built in overflow, fits 3-1/2" drain opening, 2" NPT & 1-1/2" IPS outlet connections

Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain

Model K-476 Punch hole for overflow drain, (1) punch required for each overflow drain, (please specify make & model of overflow used) (required for overflows unless using K-15)

Model K-478 Bullet Feet, stainless steel (each)

Model K-2F Sink Cover, Poly-Vance™, for 24" x 24" Deep Drawn™ bowl (design of sink bowl is such that poly sink cover will be approximately flush with tabletop or drainboard work surface)

T&S Brass Model B-0231-CR Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, Ceramas cartridges

ITEM PK28 - OPEN NUMBER

ITEM PK29 - WALL SHELF W/ POT RACK  
Advance Tabco Model PS-12-48

Shelf with Pot Rack, wall-mounted, 42"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (6) plated double pot hooks, NSF

Model TA-30 Side Splash, 1-1/2" high (right, left)

Model TA-26-12 Weld support brackets to wall shelf for 12" deep wall shelves

Model TA-99 16 gauge 304 series stainless steel wall & overshelf upgrade, (per linear foot)

Model TA-60 Modification to reduce length and/or width of shelf, start with next largest size then add "TA-60" to model number

Mount with shelf at +6'-0" AFF

ITEM PK30 - CONDENSATE HOOD  
Captive-Aire Model VHB

Captive-Aire Model VHB  
  
\_\_\_\_\_\_\_\_\_\_VHB-G - \_\_\_\_\_ - \_\_\_\_\_\_\_\_" Long Condensate Hood, w/ Full Perimeter Gutter w/ 1 Factory installed \_\_\_ X \_\_\_" Exhaust Riser(s)  
  
304 SS - 100% Applications  
  
BACKSPLASH 78.00" High X \_\_\_\_\_\_\_" Long 304 SS  
  
FIELD WRAPPER 18.00" High Front, Left, Right,

ITEM PK31 - GARBAGE DISPOSER  
Salvajor Model 300-SA-6-ARSS-2

Disposer, Sink Assembly, 6-1/2" sink collar, 3 Hp motor, start/stop push button, automatic reversing ARSS-2 control, includes fixed nozzle, chrome plated vacuum breaker, solenoid valve, sink stopper & flow control, heat treated aluminum alloy housing, single support leg, UL, CSA, CE

Model DP Stainless steel dejamming prong

T&S Brass Model B-0455 Vacuum Breaker Unit, 1/2" IPS piping, slip flanges for mounting on 45° surface, 6" between piping

Model 980105 Mounting bracket for ARSS-2, ARSS, and ARSS-LD

ITEM PK32 - DISHWASHER, TALL  
Hobart Model AM16T-BAS-4

Dishwasher, door type, tall chamber (27”), high temp sanitizing, 480/60/3, 60 racks/hour, straight-thru or corner, user-friendly smart touchscreen controls, Wi-Fi connectivity with SmartConnect app,Sense-A-Temp™ booster, electric tank heat, pumped rinse, pumped drain, auto-fill, stainless steel tank, frame, doors & feet, sheet pan rack, cULus, NSF, ENERGY STAR®

Model WWST-STARTUP1YES Startup by Factory Trained Technician - Confirmation of correct machine and utility installation; performance check to ensure machine is operating to factory specifications; adjustments as needed, and customer demo. For installations within 100 miles of a Hobart Service Office during normal business hours with appropriate notice; beyond 100 miles contact Hobart Service. See Hobart Service for complete details

Model DWT-AM16 Drain water tempering (single valve) kit with Pumped Drain Air Gap for BAS and Tall models

Model ACC-INSTALL-HOB Accessory Installation - for installation within 100 miles of a Hobart Service Office during normal business hours with appropriate notice; installation beyond 100 miles will be quoted by Service. Includes installation of this item only, final electrical or plumbing connections by others. Recommendation: coordinate accessory installation with machine assembly/ installation (NET)

Model CORNER-INST-AM16 Splash Shield for Corner Installations – Includes splash panel and sheet pan adaptor

Model WTRHAMARREST-AM16 Water Hammer Arrestor – Assembly includes ¾” brass pressure regulator, pressure gauge, shock arrestor and garden hose adapter

NOTE: For water of 3-grains of hardness or more, Hobart suggests adding a water softener.

Model RACK-6PAN 6 pan rack to hold sheet pans (Tall only)

ITEM PK33 - PRE-RINSE UNIT  
T&S Brass Model B-0133-CR-B-SWV

EasyInstall Pre-Rinse Unit, 8" wall mount, ceramic cartridges with check valves, lever handles, 44" flexible stainless steel hose, 1.42 GPM, wall bracket, low lead, spray valve swivel, 1/2" NPT, NSF

ITEM PK34 - SOILED DISHTABLE W/ 1 COMP. SINK  
Advance Tabco Model DTS-S30-72R

Straight-Soil Dishtable, attaches to right of dish machine operator, 10-1/2"H backsplash, with pre-rinse sink, stainless steel legs with crossrails front to back, 71"W, 14/304 stainless steel, Includes prerinse basket with slide bar (slide bar only when K-461 or K-461A disposer adapter is specified)

Model K-15 Lever Waste Drain, twist handle operated with built in overflow, fits 3-1/2" drain opening, 2" NPT & 1-1/2" IPS outlet connections

Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain

Model K-450 Extend drainboard length, (per linear foot. Drainboards exceeding 36” in length with not have a crease or pitch)

Model K-495 Turn Down Backsplash (includes wall clips)

ITEM PK35 - WALL SHELF  
Advance Tabco Model WS-12-42-16

Shelf, wall-mounted, 42"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 16/304 satin finish stainless steel, NSF

Model TA-26-12 Weld support brackets to wall shelf for 12" deep wall shelves

Model TA-30 Side Splash, 1-1/2" high (right, left)

Mount at +4'-6" and +5'-6" AFF

ITEM PK36 - WASTE CONTAINER, ROUND  
Rubbermaid Model FG263200GRAY

ProSave® BRUTE® Container, without lid, 32 gallon, 22"D x 27-1/4"H, round, reinforced rims, built in handles, double rimmed base, high-impact plastic construction, gray, NSF, Made in USA

Model FG264043BLA BRUTE® Quiet Dolly, 18-1/4"D x 6-5/8"H, non-marking casters, black, NSF, Made in USA

ITEM PK37 - HAND SINK W/ SOAP & TOWEL DISPENSER  
Advance Tabco Model 7-PS-99

Hand Sink, pedestal mounted base, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, heavy duty splash mounted faucet, soap & paper towel dispenser, pedal valves with easy access design, trash receptacle, cabinet storage, basket drain, wall bracket, NSF, cCSAus

Model K-425 Thermostatic Mixing Valve, for knee pedal, foot pedal and electronic hand sinks and valves

Model 7-PS-17 Welded Side Splash, 7-3/4"H (installed height), both sides, for hand sinks with 14" wide x 10" front-to-back bowl, splash mounted faucets

ITEM PK38 - REACH-IN REFRIGERATOR, 1-SECTION  
True Mfg. - General Foodservice Model STA1R-1S-HC

SPEC SERIES® Refrigerator, reach-in, one-section, (1) stainless steel door with lock, cam-lift hinges, digital temperature control, (3) chrome shelves, LED interior lights, stainless steel front & sides, aluminum interior sides & walls, stainless floor & ceiling, 5" castors, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 3.8 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR®

7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.

Left door hinging

(3) chrome shelves & shelf supports standard per section

Spec Kit #3 - (6) sets of universal type tray slides (specify for left, center or right section)

Spec Kit #4 - (3) chrome shelves & shelf supports (specify for left, center or right section)

5" castors (set of 4), standard

ITEM PK39 - WALL SHELF  
Advance Tabco Model WS-12-36-16

Shelf, wall-mounted, 36"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 16/304 satin finish stainless steel, NSF

Model TA-26-12 Weld support brackets to wall shelf for 12" deep wall shelves

Model TA-30 Side Splash, 1-1/2" high (right, left)

Mount at +4'-6" and +5'-6" AFF

ITEM PK40 - BEVERAGE COUNTER   
Advance Tabco Model ADV EK-SS-306

Beverage Counter, 30" x 72" L, with TA-11J, 14"x16"x12" deep sink on as shown on Plan, 14 ga 304 type s/s top, 5" back splash, enclosed s/s base with bottom & intermediate undershelves, s/s legs

Model TA-36A (2) hinged doors

Model TA-34A, 23-1/4" x 23-1/4" top cut out for Cornelius Drop In (supplied by others)

Model TA-42 Interior partition

Model TA-93 Wall clips

Model US-30-72 & TA-94 16 ga. 304 s/s midshelf

Model TA-94 16 ga. 304 s/s undershelf

Model TA-12 Countertop edge on Front and right side

Model TA-31 5 side splash, (left side)

Model TA-95 16 ga. 304 s/s 1-58 s/s legs & gussets (per leg)

1" adjustable s/s bullet feet (per feet)

Model K-15 Drain, lever operated with built in overflow, 2" IPS

Model K-4 Support Bracket, for lever drains on sinks

Punch 1-1/8" holes for T&S B-0227-CR-WS faucet

T & S Brass Model B-0227-CR-WS Deck Mixing Faucet, with swing nozzle, 8" swing nozzle, 4" centers on deck faucet with 1/2" IPS eccentric flanged female inlets, lever handles

KEC to provide shop drawing for review and approval

KEC to coordinate counter top cutout for soda & Ice Dispenser, Item \_\_\_\_\_ with vendor

ITEM PK41 - WATER FILTER, BEVERAGES  
Everpure Model EV927222

QC7I Water Filtration System Head, QC7I Insurice® Twin, (1) QC7I Head Assembly, mounting bracket, built-in water shut-off valve, water pressure gauge, 3/4" inlet, 3/4" outlet (EV927222)

Cartridges for this filter head are sold separately.

Model EV961321 MH² Water Filter Cartridge, MH² Cartridge, (1) MH² Precoat primary filtration cartridge, reduces scale, chlorine, taste & odor, 9,000 gallons, 1.67 gpm, 0.5 micron, NSF 42 & 53 (EV961321)

ITEM PK42 - ESPRESSO CAPPUCCINO MACHINE  
Concordia (Middleby) Model INTEGRA 1

Integra Superautomatic Espresso Machine, countertop, (1) Flavor BIB Chocolate sauce for mochas and hot chocolates, (1) 3 lbs. hopper & (1) 2 lbs. hopper, makes (100) 12 oz. cappuccinos per hour, adjustable brew sizes, touchpad controls, digital display, makes hot and iced espresso drinks as well as hot chocolate and hot or cold mocha, built-in refrigerator holds (1) 1-gallon container of milk, (1) flavor option, includes water treatment system (not available on exports), dual boilers, 30-100 PSI operating water pressure, 3/4" ID drain, UL, NSF, Made in USA

Installation/Calibration/Training (NET)

Model 97016 Cleaning Kit, 130 cycles (included, no charge)

Model 97042 Chocolate Sauce, 2.5 gallon BIB (included, no charge)

ITEM PK43 - ICED TEA BREWER, 2 X 3.5 GAL.  
NIKEC Fix Me In Autoquotes

This item is not in the kitchen equipment contract.

ITEM PK44 - CORNER GUARD  
Custom Fab Model DETAIL S50

Custom Fabricated  
Constructed and equipped in accordance with the Plan and Detail S50  
5'-6" (1050mm) long unit installed per Plan  
KEC to provide shop drawing for approval