**FOOD SERVICE EQUIPMENT SCHEDULE**

**PREPARATION AREA**

ITEM #1: PREPARATION TABLE WITH SINKS (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: Existing To Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and remain where shown on plan.

2. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

3. Verify all existing utility requirements and conditions.

4. KEC to thoroughly clean the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #2: SPARE NUMBER

ITEM #3: DOUBLE WALL SHELF (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: Existing To Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and remain where shown on plan.

2. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #4: PRE-RINSE UNIT (EXISTING EQUIPMENT)

Quantity: One (1)­

Manufacturer: ---

Model No.: ---

Pertinent Data: With Faucet, Existing To Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and remain where shown on plan.

2. Repair where corrosion spots appear; clean, sand, and polish if needed.

3. Verify all existing utility requirements and conditions.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #5: SPARE NUMBER

ITEM #6: DOUBLE WALL SHELF (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: Existing To Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and remain where shown on plan.

2. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #7: TRASH RECEPTACLE (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: With Lid & Dolly, Existing To Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and remain where shown on plan.

2. Thoroughly clean and sanitize the unit.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #8: INGREDIENT BIN (EXISTING EQUIPMENT)

Quantity: Two (2)

Manufacturer: ---

Model No.: ---

Pertinent Data: Mobile, Existing To Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and remain where shown on plan.

2. Thoroughly clean and sanitize the unit.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #9: SPARE NUMBER

ITEM #10: SPARE NUMBER

ITEM #11: DOUBLE WALL SHELF (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: Existing To Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and remain where shown on plan.

2. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #12: SPARE NUMBER

ITEM #13: SPARE NUMBER

ITEM #14: PREPARATION COOLER

Quantity: One (1)

Manufacturer: Thermalrite

Model No.: Custom

Pertinent Data: 11’-4” ID Wide x 8-8" ID Deep x 8’6” High

Utilities Req’d: 120V/1PH, 20.0 A (for lights and door heater)

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Wall panels to be “Factory Mutual” certified and consist of 4” foamed in place Urethane foam insulated panels with less than 25 flame spread and less than 450 smoke density, in accordance with ASTM E84 and UBC Section 1713. All exposed finishes to be Sanisteel. All unexposed panels to be 20-gauge galvanized steel.

3. All panels to have tongue and groove construction and be rigidly coupled with steel cam locks, foamed in place on 4’0” centers, minimum of three (3) per joint for walls and two (2) for ceilings. Section lock ports to be furnished with PVC snap in buttons. Panel joints to be sealed with continuous PVC gasket at interior and exterior panel edges, foamed onto panels at the factory.

4. Ceiling panels to have a maximum deflection of 1/240 of the clear span under uniform loading of 20 pounds per square foot. Exposed ceiling finish to be by sheet metal not less than 0.38 mm thick with a melting point not less than 650 degrees C. Ceiling support system shall use hanger network attached to hanger brackets, designed to engage with female lock pins and imbedded within foam core of ceiling panels.

5. Installation of panels to be:

Floor Depression, as per 11 4000 General Conditions Section 2.28 C1b. General Contractor to provide a noninsulated, level smooth, clean, 6-1/2” depressed floor, and shall apply asphalt emulsion, vapor barrier of 6 mil Visqueen on grade or Alumiseal Zero Perm above grade as determined by ASTM E96, and floor insulation of two (2) or more layers, joint staggered, of rigid foamboard with R value on cooler floors at a minimum of 25 R value, and perm rating of 20 p.s.i. Vapor permeable separation of organic 15 pound felt protective slip sheet for applying over insulation with joints lapped 6” (152mm) (min) and flashed up height of base. Finished floor and coved base as specified by Architect.

6. Cooler door to be standard ThermalRite door with a clear opening size shall be 42” wide by 6’6” high, hinged as shown on plans. Door is to be flush fitting with 3” insulation and finish to be same type as wall panels. Door jambs to be 20-gauge stainless steel, all corners heliarc welded, ground and polished. Gaskets to be PVC with vulcanized and continuous magnetic core at sides and head of door jamb. Sill wiper is to be adjustable neoprene, re movable and held in place with stainless steel retainer strip and fasteners.

7. Each door to have three (3) hinges consisting of nylon cam, stainless steel pin, zinc die cast, polished chrome finish. Door pull to be high pressure diecast zinc, highly polished chrome plated. Each exterior door to have mortise deadbolt, including inside release, with stainless steel components, chrome plated exposed surfaces, and cylinders keyed alike.

8. Provide heated door gasket and 14” x 24” vision panel; 24” high kickplate of 1/8” aluminum tread plate on both sides of door, full width of door; and heated, removable threshold of 1/8” thick stainless steel plate.

9. Provide hydraulic rack and pinon door closer with automatic hold open. Three coat aluminum finish with lacquer final coat.

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

11. Provide interior cart bumper of 1/4” (6.35mm) x 2” (50.8mm) aluminum bar at 6” (152.4mm) AFF.

12. Provide interior rub rails which shall be continuous lengths of angled, self-draining extruded aluminum type 6063T5 with black, non-marking vinyl bumpers, Series 40, as manufactured by Boston Metal Products of Bedford, Massachusetts. Secure rub rails with stainless steel fasteners 18” (457.2mm) on center, at 2’0” (609.6mm) AFF where walls are exposed, or where mobile equipment is located.

13. Provide PVC, low temperature strip curtains, transparent, 8” (203.2mm) wide by 0.080” (2.03mm) thick, at door openings.

14. Provide adequate fluorescent light fixtures installed in ceiling to accomplish 20 foot-candle power at 6” (152.4mm) above finished floor, fully enclosed and gasketed vapor tight with shatterproof diffuser sized for two (2) 75watt fluorescent lamps. Electrical Contractor to install.

15. Provide switch covers of weatherproof neoprene with unbreakable red plastic lens for constant burning interior light and indicating exterior light. Rigid 3/4” (19.05mm) conduit and wiring to be concealed in insulated panels, and terminated in vapor tight splice box mounted on inside wall of compartment near ceiling, with 1-1/4” (31.75mm) diameter hold in ceiling panel for Electrical Contractor to make final connections.

16. All electrical penetrations to the ambient of the walk-in require “EY” seal offs, provided by the electrical contractor.

17. Provide unheated pressure relief port.

18. Provide matching closure panel and provide trim strips.

19. Provide coil supports or 1/2” (12.07mm) diameter nylon threaded rods, plated steel nuts and washers to adequately support specified evaporator coils.

20. Provide escutcheon plates of 5” (127.0mm) diameter stainless steel, as required by each contractor to dress off utility penetrations, including drain lines. Contractor is responsible for cutting holes in blanks and sealing off respective penetrations.

21. Each refrigerated compartment shall be monitored by an RDT Communications Package Plus analog transmitter monitor with air probe and protective case as manufactured by RDT. All Communications Package Plus analog transmitter monitors are to be connected to a single digital output devise receiver, as manufactured by RDT. Interconnection from Communications Package Plus analog transmitter monitor will be wireless, provided by the KEC, and installed by an on-site factory engineer. The wireless web-based communicator will connect to a single on-premise Communications Package Plus Intelli-Base Buffer. The final location of the data collection shall be determined by the Construction Manager and coordinated by the KEC with the Owner. KEC shall provide required software as well as Communications Package Plus HACCP Software to allow this unit and other refrigeration systems to communicate with a Computer, provided by Owner.

22. KEC to provide Communications Package Plus HACCP monitoring system software, which when installed on Owners Computer will provide the kitchen operator the ability to monitor and record time and temperature of various equipment as identified in the specification.

23. KEC is fully responsible to provide a fully tested and operational system.

24. Provide shop drawings for approval prior to fabrication.

25. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #15: SPARE NUMBER

ITEM #16: FLOOR TROUGH & GRATE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS7.1, Detail #3

Utilities Req'd: 2” drain recessed 4”

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard Fabrication #FS7.1, Detail #3.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. All stainless steel construction.

5. Provide perforated stainless steel grating.

6. Provide shop drawings for approval prior to fabrication.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #17: EVAPORATOR COIL

Quantity: One (1)

Manufacturer: RDT

Model No.: BEL0095

Pertinent Data: See Plans, Drawing #FS11.1, Connect to Building Emergency Power

Utilities Req'd: 120V/1PH, 1.8A (On Emergency Power / Data Cable Required); 3/4" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Evaporator shall be located where shown on drawings and interconnected to Item #86, Refrigeration Rack.

3. KEC to coordinate installation with General Contractor, and Electrical Contractor. Indirect waste to be terminated with a P-trap.

4. Provide shop drawings for approval prior to installations.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #18: COOLER STORAGE SHELVING

Quantity: Seven (7)

Manufacturer: Metro

Model No.: (15) 1842NK3

(20) 1848NK3

(28) 63PK3

(14) 5PC

(14) 5PCB

Pertinent Data: MetroSeal, 5 Tier

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Verify room size.

3. Provide unit with four (4) heavy duty, polyurethane, non-marking casters, two (2) with brakes.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #19: SPARE NUMBER

ITEM #20: SPARE NUMBER

ITEM #21: PREPARATION TABLE (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: Existing To Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and remain where shown on plan.

2. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

3. Verify all existing utility requirements and conditions.

4. KEC to thoroughly clean the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #22: SPARE NUMBER

ITEM #23: TRASH RECEPTACLE (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: With Lid & Dolly, Existing To Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and remain where shown on plan.

2. Thoroughly clean and sanitize the unit.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #24: SPARE NUMBER

ITEM #25: SPARE NUMBER

ITEM #26: HAND SINK (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: With Vendor Provided Soap & Towel Dispenser, Existing To Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and remain where shown on plan.

2. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

3. Verify all existing utility requirements and conditions.

4. Thoroughly clean and sanitize the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #27-30: SPARE NUMBER

**WAREWASHING AREA**

ITEM #31: POT SINK (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: Existing To Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and remain where shown on plan.

2. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

3. Verify all existing utility requirements and conditions.

4. Thoroughly clean and sanitize the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #32: POT SHELF (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: Existing To Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and remain where shown on plan.

2. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #33: TRASH RECEPTACLE (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: With Lid & Dolly, Existing To Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and remain where shown on plan.

2. Thoroughly clean and sanitize the unit.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #34: SPARE NUMBER

ITEM #35: DISPOSER (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: Existing To Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and remain where shown on plan.

2. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

3. Verify all existing utility requirements and conditions.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #36: FLOOR TROUGH & GRATE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS7.1, Detail #3

Utilities Req'd: 2” drain recessed 4”

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard Fabrication #FS7.1, Detail #3.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. All stainless steel construction.

5. Provide perforated stainless steel grating.

6. Provide shop drawings for approval prior to fabrication.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #37: HOSE REEL (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: Ceiling Mount - Existing To Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and remain where shown on plan.

2. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

3. Verify all existing utility requirements and conditions.

4. Thoroughly clean the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #38: SPARE NUMBER

ITEM #39: SPARE NUMBER

ITEM #40: SPARE NUMBER

ITEM #41: HOSE REEL CONTROL CABINET (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: For Item #37, Existing To Relocate

Utilities Req'd: 1/2" CW, 1/2" HW

Relocate existing units as follows:

1. Existing unit located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #42: POT AND PAN SHELVING

Quantity: Five (5)

Manufacturer: Metro

Model No.: MAX4-PR36VX4

Pertinent Data: Mobile, Four Tier

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Verify room size.

3. Provide unit with four (4) heavy duty, non-marking, polyurethane casters, two (2) with brakes.

4. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #43: MOP SINK (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By General Contractor

ITEM #44: HOSE BIBB (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By General Contractor

ITEM #45: SPARE NUMBER

ITEM #46: WALL SHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.1

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.1, Detail #7.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Coordinate installation above Item #43, Mop Sink.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #47: REVERSE OSMOSIS SYSTEM (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: For Item #87; Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #48: REVERSE OSMOSIS STORAGE TANK (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: For Item #47; Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #49: DETERGENT STORAGE SHELVING

Quantity: One (1)

Manufacturer: Metro

Model No.: (5) 1860NC

(4) 74P

Pertinent Data: Chrome, Five Tier

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Verify room size.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #50: SPARE NUMBER

ITEM #51: MOP RACK (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By General Contractor

ITEM #52: SPARE NUMBER

ITEM #53: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

Pertinent Data: Slim Jim

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #54: HAND SINK

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 7-PS-61

Pertinent Data: With Vendor Provided Soap & Towel Dispenser

Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide with gooseneck faucet.

3. Provide unit with P-Trap and tail piece.

4. Provide battery-operated faucet.

5. Provide 6- Volt battery to operate electronic sensor.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #55: SPARE NUMBER

ITEM #56: SOILED DISH TABLE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.1

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.1, Detail #1B, #2C, #4C, #5A; Drawing #FS8.2, Detail #17; Drawing #FS8.4, Detail #44, #45, #46, #48; Drawing #FS8.5, Detail #58.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.­

4. Provide flanged feet on front legs to secure to floor.

5. Provide fully enclosed corner and 3/4" turndown at Item #56, Dish Machine.

6. Provide 16-gauge stainless steel cross rails at rear and sides.

7. Provide a fully enclosed backsplash and a fully enclose rolled edge.

8. Punch knock-outs for faucet and overflow; provide faucet as specified.

9. Provide one (1) Item #67, Pre-Rinse.

10. Provide space under table for Item #62, Trash Receptacle, Item #60, Silver Soak Sink, and Item #59, Silverware Chute.

11. Coordinate fabrication and installation with Item #57, Double-Sided Glass Rack Shelf, Item #58, Dish Drop Window with Shelf, and Item #61, Disposer with Bowl.

12. GC to coordinate with the KEC on the size of the fully framed, 22-gauge stainless steel pass-thru opening.

13. Provide fully enclosed backsplash.

16. KEC shall provide 22-gauge stainless steel flashing from top of splash to 84" AFF.

17. Provide shop drawings for approval prior to fabrication.

18. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #57: DOUBLE SIDED GLASS RACK SHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.1

Utilities Req’d: --

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.4, Detail #45 and #46.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Coordinate installation on Item #56, Soiled Dish Table.

5. Rack shelf is to be 24” wide and placed 10” from edge of table on the ledge side and 10” from the edge of the table on the trough side.

6. Bottom of shelf is to be 55” AFF maximum.

7. Shelves shall be 16-gauge stainless steel.

8. Provide shop drawings for approval prior to fabrication.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #58: DISH DROP WINDOW WITH SHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.1

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.4, Detail #47.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Provide a stainless-steel dish drop shelf and stainless-steel jambs and header for a complete framed window.

5. Coordinate installation with Item #56, Soiled Dishtable.

6. Provide shop drawings for approval prior to fabrication.

7. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #59: SILVERWARE CHUTE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.1

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.4, Detail #44.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Coordinate Installation into low wall under Item #56, Soiled Dishtable.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #60: SILVER SOAK SINK

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 9-FSS-20

Pertinent Data: Mobile

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Coordinate installation under Item #56, Soiled Dishtable.

3. Provide unit with corner bumpers.

4. Unit shall have four (4) 5” casters two (2) with brakes.

5. Equip the unit with a stainless steel perforated false bottom 1" above the sink floor.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #61: DISPOSER WITH BOWL

Quantity: One (1)

Manufacturer: In Sink Erator

Model No.: SS-300-7-AS101

Pertinent Data: ---

Utilities Req'd: 208V/3PH, 6.0A; 1/2" CW, 3" DW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide sink mount system.

3. Provide unit with #7 collar adaptor for installation into Item #56, Soiled Dishtable.

4. Provide with syphon breaker, two (2) solenoid valves, and two (2) flow control valves.

5. Provide programmable AquaSaver AS-101 Control Center sink mounted.

6. Provide removable splash baffle.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #62: TRASH RECEPTACLE (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: With Lid & Dolly, Existing To Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Thoroughly clean and sanitize the unit.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #63: FLOOR TROUGH & GRATE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS7.1, Detail #3

Utilities Req'd: 2” drain recessed 4”

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard Fabrication #FS7.1, Detail #3.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. All stainless steel construction.

5. Provide perforated stainless steel grating.

6. Provide shop drawings for approval prior to fabrication.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #64: HOSE REEL (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Fisher

Model No.: 75222

Pertinent Data: Ceiling Mount, Existing To Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #65: SPARE NUMBER

ITEM #66: HOSE REEL CONTROL CABINET (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Fisher

Model No.: 1801

Pertinent Data: For Item #64, Existing To Relocate

Utilities Req'd: 1/2" CW, 1/2" HW

Relocate existing units as follows:

1. Existing unit located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #67: PRE-RINSE UNIT

Quantity: One (1)

Manufacturer: Fisher

Model No.: 34452

Pertinent Data: With Faucet

Utilities Req'd: 1/2" CW, 1/2" HW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Coordinate installation onto backsplash of Item #56, Soiled Dishtable.

3. Provide with wall bracket.

4. Provide a 10” swing spout.

5. Provide backflow preventer.

6. Provide unit with wrist-blade handles.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #68: DISH MACHINE (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Hobart

Model No.: CLPS66EN

Pertinent Data: Existing To Relocate

Utilities Req'd: 208V/3PH, 138.9A; 1/2" HW, 2" IW

Relocate existing units as follows:

1. Existing unit located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #69: VENT DUCT LOAD END

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS8.7

Utilities Req'd: 200 CFM (Load End)

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard Fabrication Drawing #FS8.7, Detail #80.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Unit shall be all 18-gauge stainless steel welded construction.

5. Verify Dish Machine to ceiling dimension.

6. Provide 18-gauge stainless steel flange trim at ceiling.

7. Provide shop drawings for approval prior to fabrication.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #70: VENT DUCT UNLOAD END

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS8.7

Utilities Req'd: 400 CFM (Unload End)

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard Fabrication Drawing #FS8.7, Detail #80.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Unit shall be all 18-gauge stainless steel welded construction.

5. Verify Dish Machine to ceiling dimension.

6. Provide 18-gauge stainless steel flange trim at ceiling.

7. Provide shop drawings for approval prior to fabrication.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #71: CLEAN DISH TABLE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.2

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.1, Detail #1B, #2C, #4C, #5A; Drawing #FS8.4, Detail #48; Drawing #FS8.5, Detail #54, #55, #58.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Provide flanged feet on front only to secure to floor.

5. Provide 16-gauge (1.4mm) stainless steel crossrail at rear and sides.

6. Provide fully enclosed corner and 3/4" turndown at Item #68, Dish Machine.

7. Secure table to Item #68, Dish Machine, for support.

8. Provide space for and coordinate installation of Item #72, Undercounter Dish Machine.

9. Provide fully enclosed backsplash.

10. KEC to provide 22-gauge (0.7mm) stainless steel wall flashing from cove base to 84" AFF.

11. Coordinate installation of Item #73, Glass Rack Shelf.

12. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

13. Provide shop drawings for approval prior to fabrication.

14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #72: UNDERCOUNTER DISH MACHINE

Quantity: One (1)

Manufacturer: Hobart

Model No.: CUH-1

Pertinent Data: ---

Utilities Req'd: 208V/1PH, 24.2A; 3/4" HW, 3/4" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide all stainless steel construction.

3. Equip unit with Sense-a-Temp to ensure a 180°F final rinse, and Integrated booster heater capable of 70°F rise.

4. Equip with two selectable cycles, one standard 2-minute cycle with optional extended cycle (factory set at 240 seconds).

5. Provide unit with soft start.

6. Unit to handle 24 racks per hour, with .84 gallons per rack.

7. Provide LED temperature and operator display

8. Provide detergent and rinse aid pumps.

9. Provide one (1) peg rack and one (1) combo rack.

10. Provide shop drawings for approval prior to installation.

11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #73: GLASS RACK SHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.2

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard Fabrication Drawing #FS8.1, Detail #9.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Provide unit to be 18-gauge 304 stainless steel with #4 finish, bracket shall be 14-gauge 304 stainless steel.

5. Coordinate installation above Item #71, Clean Dishtable.

6. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

7. Provide shop drawings for approval prior to fabrication.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #74: SPARE NUMBER

ITEM #75: SPARE NUMBER

ITEM #76: CLEAN DISH STORAGE SHELVING (EXISTING EQUIPMENT)

Quantity: Five (5)

Manufacturer: Metro

Model No.: ---

Pertinent Data: Fixed, Five Tier, Existing To Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Replace shelves where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Thoroughly clean and sanitize the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #77: CLEAN DISH STORAGE SHELVING

Quantity: Three (3)

Manufacturer: Metro

Model No.: (10) 1836NK3

(5) 1842NK3

(12) 74PK3

Pertinent Data: Fixed, Five Tier

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Verify room size.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #78: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

Pertinent Data: Slim Jim

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #79: SPARE NUMBER

ITEM #80: SPARE NUMBER

ITEM #81: HAND SINK

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 7-PS-61

Pertinent Data: With Vendor Provided Soap & Towel Dispenser

Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide with gooseneck faucet.

3. Provide unit with P-Trap and tail piece.

4. Provide battery-operated faucet.

5. Provide 6- Volt battery to operate electronic sensor.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #82-85: SPARE NUMBER

**REMOTE EQUIPMENT AREA**

ITEM #86: REFRIGERATION RACK

Quantity: One (1)

Manufacturer: RDT

Model No.: ZS1-02Z-CT3-AST

Pertinent Data: Air Cooled, Outdoor, On Emergency Power, See Drawing #FS11.1

Utilities Req'd: 208V/3PH, 14.4A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Rack dimensions are 60" long x 40" wide x 35" high, and weighs 500 pounds.

3. Any and all curbing shall be provided by the General Contractor.

4. All core holes to be provided and fireproofed by the General Contractor.

5. All copper tubing to be refrigerant grade Type “L”. Hard copper joints to be sweat type fittings; mechanical bends are not acceptable.

6. All suction lines with vertical rise of 15 feet or more are to be trapped for proper oil return.

7. For steel to copper connections, use silver solder; for copper to copper connections, use silfos. Do not use soft solders on refrigerant lines.

8. All piping to be pressure tested with nitrogen at 300 psi.

9. All completed refrigeration systems must be evacuated to 500 microns or less with vacuum pump.

10. UL listed package with main fused disconnect, pre-piped and prewired for single point connection.

11. Insulate suction lines back to all compressors.

12. Provide plastic isolation bushings for copper to metal contact to prevent leakage.

13. Compressors to be scroll type with suction and discharge valves.

14. Provide compressor with shutoff valves, electronic oil failure control, breakers, and wiring for each.

15. Replaceable liquid line drier with valves, pressure controls fitted with “super hoses”, sight glass, and oil separator.

16. Provide five-year compressor warranty and one-year parts and labor.

17. K.E.C. shall contract with certified, licensed Refrigeration Mechanic possessing a certification 40 CFR Part 82 subpart F, as mandated by the E.P.A.

18. The following compressors A-B, and all refrigeration box components for the following compressors must be connected to the building emergency power supply by the electrical contractor:

· System “A” Item #14, Preparation Cooler

· System ”B” Item #102, Chef's Cooler

19. KEC shall be fully responsible for providing and coordinating installation of freon leak detection system for Item #86, Refrigeration Rack, that shall monitor all refrigeration components included in the project.

20. Refrigeration system must meet all 2009 IFC and IMC Codes for Mechanical Refrigeration Section 606.

21. Provide shop drawings for approval prior to fabrication.

22. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #87: COMBI OVEN WITH STAND (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: Mobile, Existing to Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. KEC shall add casters to the stand and provide quick disconnect gas and water lines.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #88-100: SPARE NUMBERS

**COOKING AREA**

ITEM #101: DRY STORAGE SHELVING

Quantity: Two (2)

Manufacturer: Metro

Model No.: (5) 1848NC

(5) 1854NC

(8) 74P

Pertinent Data: Chrome, Five Tier

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Verify room size.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #102: CHEF'S COOLER

Quantity: One (1)

Manufacturer: Thermalrite

Model No.: Custom

Pertinent Data: 8’-11” ID Wide x 9-8" ID Deep x 8’6” High

Utilities Req’d: 120V/1PH, 20.0 A (for lights and door heater)

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Coordinate with Item #107, Display Cooler Door.

3. Wall panels to be “Factory Mutual” certified and consist of 4” foamed in place Urethane foam insulated panels with less than 25 flame spread and less than 450 smoke density, in accordance with ASTM E84 and UBC Section 1713. All exposed finishes to be Sanisteel. All unexposed panels to be 20-gauge galvanized steel.

4. All panels to have tongue and groove construction and be rigidly coupled with steel cam locks, foamed in place on 4’0” centers, minimum of three (3) per joint for walls and two (2) for ceilings. Section lock ports to be furnished with PVC snap in buttons. Panel joints to be sealed with continuous PVC gasket at interior and exterior panel edges, foamed onto panels at the factory.

5. Ceiling panels to have a maximum deflection of 1/240 of the clear span under uniform loading of 20 pounds per square foot. Exposed ceiling finish to be by sheet metal not less than 0.38 mm thick with a melting point not less than 650 degrees C. Ceiling support system shall use hanger network attached to hanger brackets, designed to engage with female lock pins and imbedded within foam core of ceiling panels.

6. Installation of panels to be:

Floor Depression, as per 11 4000 General Conditions Section 2.28 C1b. General Contractor to provide a noninsulated, level smooth, clean, 6-1/2” depressed floor, and shall apply asphalt emulsion, vapor barrier of 6 mil Visqueen on grade or Alumiseal Zero Perm above grade as determined by ASTM E96, and floor insulation of two (2) or more layers, joint staggered, of rigid foamboard with R value on cooler floors at a minimum of 25 R value, and perm rating of 20 p.s.i. Vapor permeable separation of organic 15 pound felt protective slip sheet for applying over insulation with joints lapped 6” (152mm) (min) and flashed up height of base. Finished floor and coved base as specified by Architect.

7. Cooler door to be standard ThermalRite door with a clear opening size shall be 42” wide by 6’6” high, hinged as shown on plans. Door is to be flush fitting with 3” insulation and finish to be same type as wall panels. Door jambs to be 20-gauge stainless steel, all corners heliarc welded, ground and polished. Gaskets to be PVC with vulcanized and continuous magnetic core at sides and head of door jamb. Sill wiper is to be adjustable neoprene, re movable and held in place with stainless steel retainer strip and fasteners.

8. Each door to have three (3) hinges consisting of nylon cam, stainless steel pin, zinc die cast, polished chrome finish. Door pull to be high pressure diecast zinc, highly polished chrome plated. Each exterior door to have mortise deadbolt, including inside release, with stainless steel components, chrome plated exposed surfaces, and cylinders keyed alike.

9. Provide heated door gasket and 14” x 24” vision panel; 24” high kickplate of 1/8” aluminum tread plate on both sides of door, full width of door; and heated, removable threshold of 1/8” thick stainless steel plate.

10. Provide hydraulic rack and pinon door closer with automatic hold open. Three coat aluminum finish with lacquer final coat.

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

12. Provide interior cart bumper of 1/4” (6.35mm) x 2” (50.8mm) aluminum bar at 6” (152.4mm) AFF.

13. Provide interior rub rails which shall be continuous lengths of angled, self-draining extruded aluminum type 6063T5 with black, non-marking vinyl bumpers, Series 40, as manufactured by Boston Metal Products of Bedford, Massachusetts. Secure rub rails with stainless steel fasteners 18” (457.2mm) on center, at 2’0” (609.6mm) AFF where walls are exposed, or where mobile equipment is located.

14. Provide PVC, low temperature strip curtains, transparent, 8” (203.2mm) wide by 0.080” (2.03mm) thick, at door openings.

15. Provide adequate fluorescent light fixtures installed in ceiling to accomplish 20 foot-candle power at 6” (152.4mm) above finished floor, fully enclosed and gasketed vapor tight with shatterproof diffuser sized for two (2) 75watt fluorescent lamps. Electrical Contractor to install.

16. Provide switch covers of weatherproof neoprene with unbreakable red plastic lens for constant burning interior light and indicating exterior light. Rigid 3/4” (19.05mm) conduit and wiring to be concealed in insulated panels, and terminated in vapor tight splice box mounted on inside wall of compartment near ceiling, with 1-1/4” (31.75mm) diameter hold in ceiling panel for Electrical Contractor to make final connections.

17. All electrical penetrations to the ambient of the walk-in require “EY” seal offs, provided by the electrical contractor.

18. Provide unheated pressure relief port.

19. Provide matching closure panel and provide trim strips.

20. Provide coil supports or 1/2” (12.07mm) diameter nylon threaded rods, plated steel nuts and washers to adequately support specified evaporator coils.

21. Provide escutcheon plates of 5” (127.0mm) diameter stainless steel, as required by each contractor to dress off utility penetrations, including drain lines. Contractor is responsible for cutting holes in blanks and sealing off respective penetrations.

22. Each refrigerated compartment shall be monitored by an RDT Communications Package Plus analog transmitter monitor with air probe and protective case as manufactured by RDT. All Communications Package Plus analog transmitter monitors are to be connected to a single digital output devise receiver, as manufactured by RDT. Interconnection from Communications Package Plus analog transmitter monitor will be wireless, provided by the KEC, and installed by an on-site factory engineer. The wireless web-based communicator will connect to a single on-premise Communications Package Plus Intelli-Base Buffer. The final location of the data collection shall be determined by the Construction Manager and coordinated by the KEC with the Owner. KEC shall provide required software as well as Communications Package Plus HACCP Software to allow this unit and other refrigeration systems to communicate with a Computer, provided by Owner.

23. KEC to provide Communications Package Plus HACCP monitoring system software, which when installed on Owners Computer will provide the kitchen operator the ability to monitor and record time and temperature of various equipment as identified in the specification.

24. KEC is fully responsible to provide a fully tested and operational system.

25. Provide shop drawings for approval prior to fabrication.

26. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #103: EVAPORATOR COIL

Quantity: One (1)

Manufacturer: RDT

Model No.: BEL0095

Pertinent Data: See Plans, Drawing #FS11.1, Connect to Building Emergency Power

Utilities Req'd: 120V/1PH, 1.8A (On Emergency Power / Data Cable Required); 3/4" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Evaporator shall be located where shown on drawings and interconnected to Item #86, Refrigeration Rack.

3. KEC to coordinate installation with General Contractor, and Electrical Contractor. Indirect waste to be terminated with a P-trap.

4. Provide shop drawings for approval prior to installations.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #104: COOLER STORAGE SHELVING

Quantity: Six (6)

Manufacturer: Metro

Model No.: (5) 1836NK3

(20) 1842NK3

(5) 1848NK3

(24) 63PK3

(12) 5PC

(12) 5PCB

Pertinent Data: MetroSeal, 5 Tier

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Verify room size.

3. Provide unit with four (4) heavy duty, polyurethane, non-marking casters, two (2) with brakes.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #105: FLOOR TROUGH & GRATE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS7.1, Detail #3

Utilities Req'd: 2” drain recessed 4”

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard Fabrication #FS7.1, Detail #3.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. All stainless steel construction.

5. Provide perforated stainless steel grating.

6. Provide shop drawings for approval prior to fabrication.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #106: DISPLAY COOLER SHELVING

Quantity: One (1)

Manufacturer: Anthony

Model No.: GFS Roll-A-Wa­y 91611

Pertinent Data: ---

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide fully adjustable shelves, lane dividers and front product stops.

4. Unit uses 86" posts with shelf depths of 42".

5. Provide unit with glide sheet, heavy-duty rollers.

6. Equip unit with a drip pan and floor guard.

7. Provide unit on casters.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #107: DISPLAY COOLER DOOR

Quantity: One (1)

Manufacturer: Anthony

Model No.: Infinity 60 Series

Pertinent Data: ---

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide two-pane nonheated low E glass with Argon Gas.

4. Equip unit with aluminum door rails.

5. Provide Vista Arch Handle.

6. Unit shall be equipped with Optimax Radiant OP55 LED lights.

7. Equip unit with long lasting frame compression gasket.

8. Provide a door stop feature which limits the door opening to 87˚ minimizing impact with adjacent door.

9. Provide an automatic hold open.

10. Coordinate installation into Item #102, Chef's Cooler.

11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #108: CHEF'S COUNTER WITH SINK

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.3

Utilities Req'd: (2) 120V/1PH, 20.0A (Convenience Outlets); 1/2" CW, 1/2" HW, 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard Fabrication Drawing #FS8.1, Detail #1D, #2B, #4B, #5A; Drawing #FS8.2, Detail #17, #20, #22, #26; Drawing #FS8.4, Detail #39, #43.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Provide flanged feet, anchored to floor, on all legs.

5. Provide 16-gauge stainless steel undershelves where shown on drawing.

6. Coordinate installation of Item #124, Load Center.

7. Provide water resistant cabinet door for access to Item #124, Load Center.

8. Provide one (1) 14-gauge stainless steel rotary waste lever angle brackets.

9. From provide one (1) 18" x 21" x 12" deep sink with rotary waste and connected rear overflow.

10. Punch knock-outs for faucet overflow; provide faucet as specified.

11. Provide one (1) Type 1E faucet.

12. Provide hinged cabinet doors with integrally formed full length door pulls where shown on drawing.

13. Provide space under counter for Item #113, Trash Receptacle.

14. Provide cutouts in counter for Item #111, Drop-In Hand Sink, Item #121, Hot Food Well, Item #112, Trash Chute, Item #114, Undercounter Freezer, Item #119, Undercounter Refrigerator, and Item #117, Undercounter Refrigerator.

15. Provide a stainless-steel apron for the controls of Item #121, Hot Food Well.

16. Provide 1/2" recess in counter-top for Item #118, Recessed Cutting Board, Item #122, Recessed Cutting Board.

17. Provide convenience outlets where shown on drawing.

18. Coordinate installation of Item #109, Double Overshelf, and Item #129, Plate Shelf.

19. Provide fully enclosed backsplash.

20. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

21. Provide shop drawings for approval prior to fabrication.

22. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #109: DOUBLE OVERSHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.3

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.3, Detail #29, #30; Drawing #FS8.6, Detail #62.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Coordinate installation of Item #110, Food Warmer, Item #115, Food Warmer, Item #116, POS Printer, Item #120, Food Warmer, and Item #123 POS Printer.

5. Ensure supports of Double Overshelf are attached to the frame of Item #108, Chef’s Counter with Sink, for stability.

6. Provide shop drawings for approval prior to fabrication.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #110: FOOD WARMER

Quantity: One (1)

Manufacturer: Hatco

Model No.: GRAH-54

Pertinent Data: ---

Utilities Req'd: 120V/1PH, 10.4A (From #124)

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide infinite controls and remote control enclosure. Food warmer controls shall be installed on counter apron.

3. Provide built-in toggle control with remote (BLT TOG-1).

4. Provide indicator light.

5. Provide clear anodized aluminum housing.

6. Provide a pair of adjustable angle brackets.

7. Coordinate installation onto Item #109, Double Overshelf.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #111: DROP-IN HAND SINK

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 7-PS-42

Pertinent Data: With Soap & Towel Dispenser

Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide with gooseneck faucet.

3. Provide with C-fold towel dispenser.

4. Provide unit with P-trap and tail piece.

5. Provide unit with wrist blade.

6. Coordinate installation into Item #108, Chef's Counter with Sink, as shown on drawings.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #112: TRASH CHUTE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.3

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.2, Detail #22.

2. Configuration as shown on drawings.

3. Provide 9" square stainless steel chute.

4. Provide shop drawings for approval prior to fabrication.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #113: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

Pertinent Data: Slim Jim

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #114: UNDERCOUNTER FREEZER

Quantity: One (1)

Manufacturer: Continental

Model No.: SWF27N-U-D

Pertinent Data: Mobile; Self-Contained

Utilities Req'd: 120V/1PH, 4.0A (From #124)

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 7.4 cubic foot, 27" wide, single-section undercounter freezer.

3. Equip with stainless steel front, top and end panel, aluminum interior.

4. Provide two (2) stainless steel roll-out drawers that accommodate one (1) 12 x 20 x 6 pan per drawer.

5. Provide four (4) 1-3/8" diameter plate casters.

6. Equip unit with electronic control with digital display and hi-low alarm.

7. Provide electric condensate evaporator.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #115: FOOD WARMER

Quantity: One (1)

Manufacturer: Hatco

Model No.: GRAH-60

Pertinent Data: ---

Utilities Req'd: 120V/1PH, 11.7A (From #124)

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide infinite controls and remote control enclosure. Food warmer controls shall be installed on counter apron.

3. Provide built-in toggle control with remote (BLT TOG-1).

4. Provide indicator light.

5. Provide clear anodized aluminum housing.

6. Coordinate installation onto Item #109, Double Overshelf.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #116: POS PRINTER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #117: UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: Continental

Model No.: SW36N-U

Pertinent Data: Mobile, Self-Contained

Utilities Req'd: 120V/1PH, 6.3A (From #124)

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 10.3 cubic foot, 36" wide, two-section undercounter refrigerator.

3. Equip with stainless steel front, top and end panels, aluminum interior.

4. Provide two (2) spring-loaded, self-closing doors, left door hinged left, right door hinged right.

5. Provide four (4) 1-3/8" diameter plate casters.

6. Provide heavy duty, chrome plated steel shelves.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #118: RECESSED CUTTING BOARD

Quantity: Two (2)

Manufacturer: Custom Fabrication

Model No.: Polyurethane

Pertinent Data: Recessed as shown on plans #FS9.3

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings

2. Size and configuration as shown on drawings.

3. Coordinate installation onto Item #108, Chef's Counter With Sink.

4. Provide 1/2” thick removable Polyurethane cutting board.

5. Recessed Cutting Board shall be removable/reversible and recessed into table and held in place by stainless steel pins and tabs.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #119: UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: Continental

Model No.: D48N-U-D

Pertinent Data: Mobile, Self-Contained

Utilities Req'd: 120V/1PH, 2.5A (From #124)

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 48" wide, two-section, undercounter refrigerator.

3. Provide four (4) stainless steel roll-out drawers to accommodate one (1) 12 x 18 x 6 pan per drawer or one (1) 1/2 x 6 pan & (1) 1/3 x 6 pans per drawer capacity.

4. Provide smooth, polished chrome door handles.

5. Provide stainless steel exterior, interior, and top.

6. Provide four (4) 1-3/8" diameter plate casters.

7. Equip unit with electronic control with digital display and hi-low alarm.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #120: FOOD WARMER

Quantity: Two (2)

Manufacturer: Hatco

Model No.: GRAH-42

Pertinent Data: ---

Utilities Req'd: 120V/1PH, 7.9A (From #124)

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide infinite controls and remote control enclosure. Food warmer controls shall be installed on counter apron.

3. Provide built-in toggle control with remote (BLT TOG-1).

4. Provide indicator light.

5. Provide clear anodized aluminum housing.

6. Provide a pair of adjustable angle brackets.

7. Coordinate installation onto Item #109, Double Overshelf.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #121: HOT FOOD WELL

Quantity: One (1)

Manufacturer: Wells

Model No.: MOD-300TDM/AF

Pertinent Data: 3 Well, Autofill

Utilities Req'd: 208V/1PH, 17.9A (From #124); 1/2" HW, 1" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide factory installed drain manifold, and auto fill.

3. Provide drain valve extension kit and drain screens.

4. Hot food well controls shall be installed on counter apron.

5. Unit shall be pre-wired to controls on apron.

6. Coordinate installation onto Item #108, Chef's Counter With Sink.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #122: RECESSED CUTTING BOARD

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Polyurethane

Pertinent Data: Recessed as shown on plans #FS9.3

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings

2. Size and configuration as shown on drawings.

3. Coordinate installation onto Item #108, Chef's Counter With Sink.

4. Provide 1/2” thick removable Polyurethane cutting board.

5. Recessed Cutting Board shall be removable/reversible and recessed into table and held in place by stainless steel pins and tabs.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #123: POS PRINTER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #124: LOAD CENTER

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.3

Utilities Req'd: 120/208V/1PH, 90.0A

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.3, Detail #25.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Provide electrical circuit breaker box to serve as load center. 115/208/3, Square D or approve equal water resistant electrical panels with a main panel disconnect and individual circuits with VisiTrip breakers. Prewire all components and receptacles to the panel. All wiring shall be routed in rigid conduit. This applies for all similar types of items for this project. Utilize the mechanical / electrical / plumbing schedules to determine panel size and capacity. Coordinate panel location with elevation drawings.

5. Prewired Jbox / receptacles for all connected loads including hot food wells, cold food wells, heated display units, etc. All wiring between junction boxes shall be in rigid conduit. Provide a cast aluminum Bell box for each receptacle, complete with receptacle, stainless steel cover plate and welded stainless steel mounting bracket.

6. Provide water resistant cabinet door for access to load center.

7. Coordinate installation into Item #108, Chef's Counter with Sink.

8. Provide load center, prewire all electrical connections in conduit concealed in cabinet body construction and connected to all electrical components built into or set upon the counter. Electrical subpanel shall be UL/ETL/CSA listed; circuit breaker type with a ground buss main breaker and individual breakers for each serviced load. Buss shall be copper and the circuit breakers shall be the molded case, bolton type with thermomagnetic quickmake, quickbreak trip. Multipole breakers shall have an internal trip bar. Load center shall be complete with individual “visitrip” circuit breakers for each device built in for forming an integral part of the unit.

9. Provide shop drawings for approval prior to fabrication.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #125: SPARE NUMBER

ITEM #126: EXHAUST HOOD

Quantity: One (1)

Manufacturer: Gaylord

Model No.: ELX-ENL-GBDAV-A-AV-60

Pertinent Data: UL Listed; See Plans, Drawing #FS10.3, #FS10.4 & #FS10.5

Utilities Req'd: 120V/1PH, 20.0A (For Lights); (A) 3450 CFM Exhaust, (2) 1380 CFM Supply;

(B) 2898 CFM Exhaust, (2) 1159 CFM Supply

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Furnish Gaylord Ventilator Model “ELX-ENL-GBDAV-A-AV-60” as shown on plans and in accordance with the following specifications.

3. HIGH EFFICIENCY EXTRACTION: Each ventilator shall contain “XGS” High Efficiency Extractors utilizing the “capture and drain” principle. Extractor efficiencies shall be determined using ASTM F2519-2005 testing procedures as accepted by ASHRAE TC 5.10 and ASHRAE Standard 154-2011 - 4.7.2. The High Efficiency Extractors shall not exceed 55 db, on typical cooking lines, as measured at the chef’s ear so fatigue is minimized and productivity is optimized.

4. HOOD CONTROLS: Ventilator incorporates canopy mounted RTD’s positioned strategically across the length of the hood to produce a contact closure to react to cooking activity to comply with IMC.

5. CAPTURE AND CONTAINMENT: Each ventilator shall achieve capture and containment using the lowest possible airflow rates through “passive” versus “active” design features, thus eliminating the wiring or adjustment of internal motors, plenums or jets. The ventilator shall include an integrated capture wall to achieve its airflow rates. The lowest possible airflow rates shall be tested to ASTM 1704-09 by the Food Service Technology Center and published on their website for easy confirmation.

6. CONSTRUCTION: The ventilator shall be of all stainless-steel construction, not less than 18 gauge, type 300 series. All exposed surfaces shall be a number 4 finish. The use of aluminized steel or galvanized steel is not acceptable. The ventilator shall include a static pressure port in each section to be used in balancing exhaust air volumes. Continuous front and rear mounting brackets shall be provided to facilitate mounting to the wall and hanging from the overhead building structure. Each duct collar shall include as standard a Gaylord Balancing Damper (GBD) with opposed blades that adjust manually through access from within the canopy. Ventilators built in end-to-end multiple sections shall have as standard “Continuous Capture” from one end to the other to ease cleaning and improve capture and containment.

7. LIGHT FIXTURES: The ventilator shall be equipped with:

· Recessed LED Watts: 6 Watts /Ft. Min.

· Recessed fluorescent: 12 Watts/Ft. Min.

· 100 watt surface mounted incandescent: 24 Watts/Ft. Min.

· 150 watt recessed incandescent 36 Watts/Ft. Min.

Light fixtures shall be factory pre-wired to a single connection point. Ventilators built in multiple sections shall be furnished with coiled flex conduit for interconnecting sections.

8. ACCEPTANCE & APPROVALS: Each ventilator shall include an integral listed Demand Control Autostart fan equipment interlock complying with IMC (optional outside North America). Each ventilator shall include a built-in 1” air space at the rear that is Listed for reduced clearance to combustibles and is NFPA-96 and IMC compliant when mounting against a combustible wall. Each ventilator shall be Listed to UL Standard 710, ULC S646 and NSF/ANSI 2, comply with all requirements of NFPA-96, IMC, UMC, BOCA, and SBCCI standards and be capture tested to ASTM 1704-09 with XGS High Efficiency Extractors tested to ASTM 2519-2005.

9. Provide shop drawings for approval prior to fabrication.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #127: DUMP STATION

Quantity: One (1)

Manufacturer: Ultrafryer

Model No.: 11D911

Pertinent Data: Mobile, With Heat Lamp

Utilities Req'd: 120V/1PH, 15.0A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide 14" wide, free-standing dump station.

4. Unit to have stainless steel open cabinet with cutout for dump pan and perforated insert.

5. Provide four (4) casters, two (2) with brakes.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #128: FRYER BATTERY

Quantity: One (1)

Manufacturer: Ultrafryer

Model No.: B-P20-18-2-UCP

Pertinent Data: Mobile

Utilities Req'd: 120V/1PH, 8.5A; 3/4" Gas @ 130,000 BTU; 7" WC

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide two (2) 18" 70-110 pound capacity vats, with two (2) baskets per vat.

4. Equip with PAR-2 phased-array heat exchanger.

5. Equip with UltraClear Plus filtration.

6. Provide six (6) fast-flow filter envelopes.

7. Equip with pilotless electronic ignition.

8. Provide thermostat controls.

9. Unit to have melt cycle.

10. Unit frame, cabinet, and vats to be all stainless steel.

11. Provide with 6-foot cord and plug. Coordinate NEMA configuration with Electrical Contractor.

12. Provide four (4) casters, two (2) with brakes.

13. Provide 48" flex, quick disconnect gas hose with restraining device and gas pressure regulator.

14. Provide a gas shut-off valve.

15. Provide Posi-Set.

16. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #129: PLATE SHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.3

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Unit shall be an integral part of Item #108, Chef's Counter with Sink.

4. Plate storage to have a perforated bottom and perforated middle shelf.

5. Provide open storage with no sliding overlapping doors.

6. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

7. Provide shop drawings for approval prior to fabrication.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #130: SPARE NUMBER

ITEM #131: SPREADER

Quantity: One (1)

Manufacturer: Jade

Model No.: JMPR-6

Pertinent Data: Mobile

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Unit shall have a 14-gauge stainless steel all welded body construction.

4. Provide stainless steel top, front, sides, and stub back.

5. Equip unit with stainless steel 6" plate shelf.

6. Provide insulated double wall doors.

7. Provide four (4) 6" high adjustable heavy-duty, non-marking casters, two (2) with brakes.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #132: GRIDDLE

Quantity: One (1)

Manufacturer: Jade

Model No.: JMRH-36G

Pertinent Data: ---

Utilities Req'd: 3/4" Gas @ 105000 BTU; 5" WC

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 3/4” rear gas connection, cap and cover front gas manifold on both left and right side.

3. Provide 1” thick polished steel plate.

4. Provide manual controls.

5. Equip unit with stainless steel grease trough.

6. Unit shall be equipped with a 14-gauge stainless steel side and rear splash.

7. Provide a stainless steel front, sides, and stub back.

8. Equip unit with a stainless steel 6” plate shelf.

9. Provide unit with four (4) 6" casters, front two (2) locking.

10. Provide 48" flex, quick disconnect gas hose with restraining device and gas pressure regulator.

11. Provide a gas shut-off valve.

12. Provide Posi-Set.

13. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #133: MODULAR FOUR BURNER RANGE

Quantity: Two (2)

Manufacturer: Jade

Model No.: JMRH-4

Pertinent Data: ---

Utilities Req'd: 3/4" Gas @ 140000 BTU; 5" WC

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide 3/4” rear gas connection, cap and cover front gas manifold on both left and right side.

4. Unit shall be equipped with Individual lift off steel top grates.

5. Equip unit with one stainless steel pilot per burner.

6. Provide 14-gauge all welded body construction.

7. Unit shall be equipped with stainless steel gas tubing throughout.

8. Equip unit with Stainless steel front, sides, tray bed and stub back.

9. Equip unit with 6” plate shelf.

10. Coordinate installation onto Item #136, Refrigerated Equipment Stand.

11. Provide 48” flex, quick disconnect gas hose with restraining device and gas pressure regulator.

12. Provide gas shut-off valve.

13. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #134: SALAMANDER

Quantity: Two (2)

Manufacturer: Jade

Model No.: JSB-36WM

Pertinent Data: Wall Mounted

Utilities Req'd: 3/4" Gas @ 35000 BTU; 5" WC

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide counter balance mechanism.

4. Equip unit with four locking cook positions.

5. Provide wall mounting bracket.

6. Coordinate installation above Item #133, Modular Four Burner Range.

7. Provide a 3/4” gas pressure regulator.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #135: SPARE NUMBER

ITEM #136: REFRIGERATED EQUIPMENT STAND

Quantity: One (1)

Manufacturer: Jade

Model No.: JRLH-04S-T-72

Pertinent Data: Mobile, Modular, Self-Contained

Utilities Req'd: 120V/1PH, 12.6A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Units construction shall be cabinet interiors, front, face, and sides to be stainless steel.

3. Equip drawer faces to have flush mount pull handle. Face and back to be stainless steel, and be self-closing drawers which have 14-gauge stainless steel drawer track, with 2" heavy-duty skate wheel.

4. Provide heavy-duty rubber drawer gaskets.

5. Provide with heavy-duty cord and plug. Coordinate NEMA configuration with Electrical Contractor.

6. Equip with drawers which are to be easily removable for cleaning, and to accommodate 6" deep 12" x 20" hotel pans.

7. Provide face mounted dial thermometers.

8. Equip unit with a Condensing unit that uses R-404 refrigerant unless otherwise specified and a blower coil evaporator with R-404 expansion valve.

9. Provide six (6) 6” heavy-duty, non-marking casters, three (3) with brakes.

10. Coordinate installation of Item #133, Modular Four Burner Range, on top of unit.

11. Equip unit with a 48" restraining cable.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #137: MODULAR CHARBROILER

Quantity: One (1)

Manufacturer: Jade

Model No.: JB-54

Pertinent Data: Gas

Utilities Req'd: 3/4" Gas @ 105000 BTU; 5" WC

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide heavy duty cast iron grates with built in grease guides.

3. Equip with one 15,000 BTU/hr burner every 6" of broiler width controlled by infinite gas valves.

4. Provide heavy-duty cast iron burner radiants.

5. Furnish 12-gauge all-welded firebox.

6. Provide two (2) separate 14-gauge steel drip pans.

7. Unit to be of 14-gauge, all-welded construction, with stainless steel front, plate shelf, and gas tubing throughout and legs with adjustable feet.

8. Each burner to be furnished with one stainless steel pilot.

9. Provide 14-gauge welded drip tray.

10. Unit to be provided with 3/4" gas regulator and gas shut-off valve.

11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #138: REFRIGERATED EQUIPMENT STAND

Quantity: One (1)

Manufacturer: Jade Products

Model No.: JRLH-02S-T-60

Pertinent Data: Mobile

Utilities Req'd: 120V/1PH, 12.6A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Units construction shall be cabinet interiors, front, face, and sides to be stainless steel.

3. Equip drawer faces to have flush mount pull handle. Face and back to be stainless steel, and be self-closing drawers which have 14-gauge stainless steel drawer track, with 2" heavy-duty skate wheel.

4. Provide heavy-duty rubber drawer gaskets.

5. Provide with heavy-duty cord and plug. Coordinate NEMA configuration with Electrical Contractor.

6. Equip with drawers which are to be easily removable for cleaning, and to accommodate 6" deep 12" x 20" hotel pans.

7. Provide face mounted dial thermometers.

8. Equip unit with a Condensing unit that uses R-404 refrigerant unless otherwise specified and a blower coil evaporator with R-404 expansion valve.

9. Provide six (6) 6” heavy-duty, non-marking casters, three (3) with brakes.

10. Coordinate installation of Item #137, Charbroiler, on top of unit.

11. Equip unit with a 48" restraining cable.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #139: SPARE NUMBER

ITEM #140: SPARE NUMBER

ITEM #141: MODULAR SPREADER

Quantity: One (1)

Manufacturer: Jade

Model No.: JMPR-6

Pertinent Data: ---

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Unit shall have a 14-gauge stainless steel all welded body construction.

4. Provide stainless steel top, front, sides, and stub back.

5. Equip unit with stainless steel 6" plate shelf.

6. Provide insulated double wall doors.

7. Provide four (4) 6" high adjustable heavy-duty, non-marking casters, two (2) with brakes.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #142: DOUBLE CONVECTION OVEN

Quantity: One (1)

Manufacturer: Blodgett

Model No.: MARK V-100 DBL

Pertinent Data: Mobile

Utilities Req'd: (2) 208V/3PH, 30.5A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Unit construction shall be full angle-iron frame, with stainless steel front, top, and sides.

4. Equip unit with dual-pane thermal glass windows encased in stainless steel door frames, powder-coated door handle with simultaneous door operation, and triple-mounted pressure lock door design with turnbuckle assembly.

5. Provide modular slide out front control panel for easy cleaning.

6. Equip unit with two porcelainized baking compartment liners (14 gauge), and a modular slide out front control panel for easy cleaning.

7. Unit shall be equipped with aluminized blower wheel.

8. Provide five (5) chrome-plated racks, eleven rack positions, and minimum 1-5/8" spacing.

9. Equip unit with three (3) tubular heaters.

10. Unit shall be equipped with solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C).

11. Provide a two-speed fan motor, 1/2 horsepower blower motor with automatic thermal overload protection.

12. Equip unit with a control area cooling fan, and two halogen oven lamps.

13. Provide four (4) 4” low profile plate casters, front two (2) with brakes.

14. Provide solid state digital control with LED display, Cook & Hold and Pulse Plus.

15. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #143: FIRE SUPPRESSION SYSTEM

Quantity: One (1)

Manufacturer: Ansul

Model No.: R-102-ASFCG-3T-M

Pertinent Data: Wet Chemical Agent, For Item #127; See Drawing #FS10.3 - #FS10.6

Utilities Req'd: 120V/1PH, 20.0A (Dedicated Circuit)

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Provide surface appliance nozzles, hood and duct protection nozzles for Item #126, Exhaust Hood, as required by NFPA 96, latest edition and all governing codes.

2. Piping to be installed in hood manufacturer's shop. All exposed piping to be chrome plated or stainless steel.

3. KEC shall be fully responsible to coordinate with Electrical Contractor, Plumbing Contractor, and General Contractor to provide all components and installation responsibilities, defined clearly to each sub-contractor necessary for a completely functional and installed system, per NFPA 96, latest edition, and all governing codes.

4. The system shall be an automatic fire suppression system using a wet chemical agent for cooking grease related fires. It shall be capable of suppressing fires in the areas associated with ventilating equipment including hoods, ducts, plenums, and filters as well as auxiliary grease extraction equipment. The system shall also be capable of suppressing fires in areas associated with cooking equipment, such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant charbroilers; and woks.

5. The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories (UL/ULC).

6. The system shall be installed and serviced by personnel trained by the manufacturer.

7. The system shall be capable of protecting cooking appliances by utilizing either dedicated appliance protection and/or overlapping appliance protection.

8. The R-102 system shall be capable of operating within a temperature range of 32 °F to 130 °F (0 °C to 54 °C).

9. The basic system shall consist of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off, and building fire alarm control panel interface.

10. The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease related fires.

11. The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gal (11.4 L). The tank shall have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.

12. The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used or three 3.0 gallon (11.4 L) agent storage tanks in certain applications. It shall contain a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It shall have the following actuation capabilities: automatic actuation by a fusible link detection system and remote manual actuation by a mechanical pull station.

13. The regulated release mechanism shall contain a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure shall contain knock-outs for 1/2 in. conduit. The cover shall contain an opening for a visual status indicator. It shall be compatible with mechanical gas shutoff devices; or, when equipped with a field or factory-installed switch(es), it shall be compatible with electric gas line or appliance shut-off devices, or connections to a building fire alarm control panel.

14. When more than two agent tanks or three agent tanks in certain applications are required, the regulated actuator shall be available to provide expellant gas for additional tanks. It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. The regulator shall be deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). The regulated actuator assembly shall contain an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of the expellant gas line.

15. Each discharge nozzle shall be tested and listed with the R-102 system for a specific application. Nozzles tips shall be stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle shall have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

16. Distribution piping shall be Schedule 40 black iron, chrome-plated, or stainless steel conforming to ASTM A120, A53, or A106.

17. The detectors shall be the fusible link style designed to separate at a specific temperature, or shall be electric thermal detectors designed to operate at a factory preset temperature.

18. The cartridge shall be a sealed steel pressure vessel containing either carbon dioxide or nitrogen gas. The cartridge seal shall be designed to be punctured by the releasing device supplying the required pressure to expel wet chemical agent from the storage tank.

19. An optional agent distribution hose shall be available for kitchen appliances manufactured with or resting on casters (wheels/rollers). This shall allow the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. Hose assembly shall include a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

20. The manufacturer supplying the Restaurant Fire Suppression System shall offer flexible conduit as an option to rigid EMT conduit for the installation of pull stations and/ or mechanical gas valves. The flexible conduit shall be UL Listed and include all approved components for proper installation.

21. The Fire Suppression System shall include a remote pull station for manual system actuation. The pull station shall be designed to include a built-in guard to protect the pull handle. The pull station shall also be designed with a pull handle to allow for three finger operation and shall be red in color for quick visibility.

22. Provide automatic mechanical shut off valves for gas equipment below exhaust hood (not electric solenoid valves). Coordinate with Plumbing Contractor.

23. Shunt trip breakers or disconnects at main electrical panel interconnected with micro-switches at fire system control panel for all equipment under exhaust hood to be provided by Electrical Contractor.

24. Provide six month and twelve month inspections, servicing, and replacement of components per NFPA 96, latest edition, and governing codes.

25. Factory-authorized certificate of fire system to be provided by KEC upon completion of installation, connection, and testing. Certificate shall be sent to Architect and forwarded to Owner.

26. Fire suppression system shall be installed, and manufactured in accordance with all NFPA-13, NFPA-96 and UL 300 requirements and all governing codes.

27. Provide shop drawings for approval prior to fabrication.

28. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #144: PREPARATION COUNTER

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.4

Utilities Req'd: (2) 120V/1PH, 20.0A (Convenience Outlets)

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard Fabrication Drawing #FS8.1, Detail #1A, #2B, #4B, #5A; Drawing #FS8.2, Detail #24; Drawing #FS8.4, Detail #43.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Provide flanged feet, anchored to floor, on front legs only.

5. Provide 16-gauge (1.4mm) stainless steel adjustable intermediate shelving and undershelves where shown on drawing.

6. Provide hinged cabinet doors with integrally formed full-length door pulls where shown on drawing.

7. Provide hinged cabinet door in front of Item #148, Trash Receptacle.

8. Provide space under table for Item #148, Trash Receptacle, Item #156, Undercounter Freezer, and Item #153, Undercounter Refrigerator.

9. Provide cut-out in table for Item #146, Drop-In Hand Sink, Item #147, Trash Chute, Item #152, Dipperwell, and Item #158, Sandwich Prep Refrigerator.

10. Coordinate installation of Item #154, Double Wall Shelf, and Item #157, Double Overshelf, and Item #161, Plate Shelf.

11. Provide fully enclosed backsplash.

12. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

13. Provide shop drawings for approval prior to fabrication.

14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #145: SPARE NUMBER

ITEM #146: DROP-IN HAND SINK

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 7-PS-42

Pertinent Data: With Soap & Towel Dispenser

Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide with gooseneck faucet.

3. Provide with C-fold towel dispenser.

4. Provide unit with P-trap and tail piece.

5. Provide unit with wrist blade.

6. Coordinate installation into Item #144, Preparation Table, as shown on drawings.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #147: TRASH CHUTE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.4

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.2, Detail #22.

2. Configuration as shown on drawings.

3. Provide 9" square stainless steel chute.

4. Provide shop drawings for approval prior to fabrication.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #148: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

Pertinent Data: Slim Jim

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #149: SPARE NUMBER

ITEM #150: SPARE NUMBER

ITEM #151: SPARE NUMBER

ITEM #152: DIPPERWELL

Quantity: One (1)

Manufacturer: Fisher

Model No.: 3041

Pertinent Data: ---

Utilities Req'd: 1/2" CW, 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide a stainless steel dipper well faucet.

4. Provide a stainless steel sink pan with a removable inner shell.

5. Coordinate installation into Item #144, Preparation Table.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #153: UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: Continental

Model No.: D48N-U

Pertinent Data: Mobile, Self-Contained

Utilities Req'd: 120V/1PH, 2.5A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 48" wide, two-section, undercounter refrigerator.

3. Equip with two (2) spring-loaded, self closing, field rehingeable doors, left door hinged on left and right door hinged on right.

4. Provide smooth, polished chrome door handles.

5. Provide stainless steel exterior, interior, and top.

6. Provide four (4) 1-3/8" diameter plate casters.

7. Provide heavy duty, epoxy coated steel shelves.

8. Equip unit with electronic control with digital display and hi-low alarm.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #154: DOUBLE WALL SHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.4

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.1, Detail #7.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Coordinate installation above Item #144, Preparation Table.

5. All finished edges shall be #7 mirrored polish finish.

6. Provide shop drawings for approval prior to fabrication.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #155: SPARE NUMBER

ITEM #156: UNDERCOUNTER FREEZER

Quantity: One (1)

Manufacturer: Continental

Model No.: SWF27N-U-D

Pertinent Data: Mobile; Self-Contained

Utilities Req'd: 120V/1PH, 4.0A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 7.4 cubic foot, 27" wide, single-section undercounter freezer.

3. Equip with stainless steel front, top and end panel, aluminum interior.

4. Provide two (2) stainless steel roll-out drawers that accommodate one (1) 12 x 20 x 6 pan per drawer.

5. Provide four (4) 1-3/8" diameter plate casters.

6. Equip unit with electronic control with digital display and hi-low alarm.

7. Provide electric condensate evaporator.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #157: DOUBLE OVERSHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.4

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.3, Detail #29.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Coordinate installation of Item #162, POS Printer.

5. Ensure supports of Double Overshelf are attached to the frame of Item #144, Preparation Counter, for stability.

6. Provide shop drawings for approval prior to fabrication.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #158: SANDWICH PREP REFRIGERATOR

Quantity: One (1)

Manufacturer: Continental

Model No.: SW72N18-FB-D

Pertinent Data: Mobile, Self-Contained

Utilities Req'd: 120V/1PH, 6.1A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 20.6 cubic foot, 72" wide, three-section sandwich unit refrigerator.

3. Provide eighteen (18) 1/6 size x 4" deep pans with 12" cutting board.

4. Equip with stainless steel front, top and end panels, aluminum back and interior.

5. Equip unit with six (6) drawers that accommodate one (1) 12 x 18 x 6 pan per drawer or one (1) 1/2 x 6 & (1) 1/3 x 6 pans per drawer.

6. Provide four (4) 3-3/4" casters.

7. Provide automatic hot gas condensate evaporator.

8. Equip with insulated lids.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #159: SPARE NUMBER

ITEM #160: SPARE NUMBER

ITEM #161: PLATE SHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.4

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Unit shall be an integral part of Item #144, Preparation Counter.

4. Plate storage to have a perforated bottom and perforated middle shelf.

5. Provide open storage with no sliding overlapping doors.

6. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

7. Provide shop drawings for approval prior to fabrication.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #162: POS PRINTER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #163: REACH-IN REFRIGERATOR

Quantity: One (1)

Manufacturer: Continental

Model No.: 2RN

Pertinent Data: Mobile; Self-Contained

Utilities Req'd: 120V/1PH, 6.9A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 48 cubic foot, two-section reach-in refrigerator.

3. Stainless steel front, aluminum end panels and interior.

4. Provide full-height solid doors with cylinder locks, left door hinged left, right door hinged right.

5. Provide four (4) 5" diameter casters, two (2) with brakes.

6. Provide heavy duty, epoxy coated steel shelves.

7. Equip unit with electronic control with digital display and hi-low alarm.

8. Provide electric condensate evaporator.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #164: BEVERAGE COUNTER WITH SINK

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.5

Utilities Req'd: (2) 120V/1PH, 20.0A (Convenience Outlets); 1/2" HW, 1/2" CW, 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.1, Detail #1A, #2B, #4B, #5A; Drawing #FS8.2, Detail #15, #17; Drawing #FS8.4, Detail #42.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings

4. Provide flanged feet, anchored to floor, on front legs only.

5. Provide 16-gauge (1.4mm) stainless steel adjustable intermediate shelving and undershelves where shown on drawing.

6. Provide hinged cabinet doors with integrally formed full length door pulls where shown on drawing.

7. Provide hinged cabinet door with traveling stainless steel toe kick in front of Item #178, Trash Receptacle.

8. Provide one (1) 14-gauge stainless steel rotary waste lever angle brackets.

9. Provide one (1) 18" x 21" x 12" deep sink with rotary waste and connected rear overflow.

10. Punch knock outs for faucet and over flow, provide faucet as specified.

11. Provide one (1) Type 3C faucet.

12. Provide space under counter for Item #178, Trash Receptacle, and Item #181, Glass Rack Dish Dolly.

13. Provide cutout in counter for Item #177, Trash Chute, and Item #179, Undercounter Refrigerator.

14. Provide space on counter for Item #166, Soda & Ice Dispenser, Item #167, Ice Machine, Item #168, Water Filtration System, Item #172, Carbonation Chiller, Item #173, Hot Water Dispenser, and Item #174, Coffee Brewer.

15. Coordinate installation of Item #176, Double Wall Shelf.

16. Provide fully enclosed backsplash.

17. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

18. Provide shop drawings for approval prior to fabrication.

19. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #165: SPARE NUMBER

ITEM #166: SODA & ICE DISPENSER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #167: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: NH0922W-32

Pertinent Data: 900Lb., Water-Cooled, H2 Nugget Ice

Utilities Req'd: 208V/1PH, 12.0A; 3/8" CW, 3/4" IW; 3/8" Chilled Water Supply, 1/2" Chilled Water Return

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall be all stainless steel construction.

3. Coordinate with Plumbing Contractor on the connection between ice maker and Item #168, Water Filtration System.

4. Install ice maker on top of Item #166, Soda and Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce H2 nugget ice.

6. Provide unit with KPAS which includes KVS VariSmart Ice Level Control, and KSBUN SmartBoard Advance Control with Network.

7. Provide ice machine with all necessary accessories to fit onto Item #166, Soda and Ice Dispenser flawlessly.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #168: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Scotsman

Model No.: AP2-P

Pertinent Data: Double System, For Item #167

Utilities Req'd: 3/4" CW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Coordinate installation of Item #167, Ice Machine.

3. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #169: SPARE NUMBER

ITEM #170: SPARE NUMBER

ITEM #171: WATER DISPENSER

Quantity: One (1)

Manufacturer: Elkay

Model No.: DSC2K

Pertinent Data: 2 Tap

Utilities Req'd: 3/8" CW (From Item #172)

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide with drip tray.

4. Equip with two (2) 316 stainless steel taps.

5. Unit to be polished chrome plated brass body.

6. Provide all stainless steel water path.

7. Provide adjustable flow control located on tap.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #172: CARBONATION CHILLER

Quantity: One (1)

Manufacturer: Elkay

Model No.: ERS11Y

Pertinent Data: Remote Type

Utilities Req'd: 3/8" CW (From Item #171)

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide remote type, electric refrigerated water chiller unit with chilling capacity of 1.5 GPH (gallons per hour) of 50-degree F drinking water, based on 80-degree F inlet water and 90-degree F ambient, per ASHRAE 18 testing.

4. Provide rust-resistant, galvanized steel cabinet.

5. Provide easily accessible enclosed adjustable thermostat.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #173: HOT WATER DISPENSER

Quantity: One (1)

Manufacturer: Bunn

Model No.: HW2 (02500.0001)

Pertinent Data: ---

Utilities Req'd: 120V/1PH, 15.0A; 1/4" CW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide unit with heavy-duty cord, coordinate with electrical contractor.

3. Provide unit with manual lever drain.

4. Provide unit with EQ-11-TL water filtration system.

5. Coordinate installation onto Item #164, Beverage Counter with Sink.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #174: COFFEE BREWER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #175: SPARE NUMBER

ITEM #176: DOUBLE WALL SHELF

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.5

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.1, Detail #7.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Coordinate installation above Item #164, Beverage Counter with Sink.

5. All finished edges shall be #7 mirrored polish finish.

6. Provide shop drawings for approval prior to fabrication.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #177: TRASH CHUTE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.5

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.2, Detail #22.

2. Configuration as shown on drawings.

3. Provide 9" square stainless steel chute.

4. Provide shop drawings for approval prior to fabrication.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #178: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

Pertinent Data: Slim Jim

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #179: UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: Continental

Model No.: D27N-U

Pertinent Data: Mobile, Self-Contained

Utilities Req'd: 120V/1PH, 2.0A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 27" wide, single-section, undercounter refrigerator.

3. Equip with stainless steel exterior, interior, and top.

4. Provide one (1) spring-loaded, self-closing door, hinged right.

5. Provide smooth, polished chrome door handle.

6. Provide four (4) 1-3/8" diameter plate casters.

7. Provide heavy duty, epoxy coated steel shelf.

8. Equip unit with electronic control with digital display and hi-low alarm.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #180: SPARE NUMBER

ITEM #181: GLASS RACK DISH DOLLY

Quantity: Two (2)

Manufacturer: Metro

Model No.: CBH2121C

Pertinent Data: Mobile

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide with heavy-duty, non-marking swivel casters.

3. Provide a tubular steel handle and non-marking corner bumpers.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #182: HAND SINK

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 7-PS-61

Pertinent Data: With Vendor Provided Soap & Towel Dispenser

Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide with gooseneck faucet.

3. Provide unit with P-trap and tail piece.

4. Provide battery-operated faucet.

5. Provide 6- Volt battery to operate electronic sensor.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #183: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

Pertinent Data: Slim Jim

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #184: HOOD CONTROL CABINET

Quantity: One (1)

Manufacturer: Gaylord

Model No.: DCV-AV-LA-E1M1-HS2-DC-ST-TR

Pertinent Data: For Item #126; See Drawing #FS10.7 & #FS10.8

Utilities Req'd: 120V/1PH, 4.0A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Furnish Gaylord Demand Control Ventilation (DCV) with smart read and react technology Model “DCV-AV-LA-E1M1-HS2-DC-ST-TR” (AirVantage) as shown on plans and in accordance with the following specifications:

DCV-AV AirVantage System Description: The purpose of the DCV-AV (AirVantage) system is to reduce kitchen operational and utility costs by conserving energy through the reduction of exhaust and make- up air for the commercial kitchen ventilation (CKV) system while effectively communicating with the Building Management System (BMS).

3. DEMAND CONTROL VENTILATION (DCV-AV) SYSTEM:

a. Shall have an AirVantage Command Center enclosure including: 7-inch x 4.3-inch color touchscreen HMI digital control, room ambient temperature sensor, fire suppression integration controls, and VFD/BMS/VAV interface terminals.

b. The AirVantage Command Center housing shall be constructed of 300 series stainless steel with a #4 finish complying with NSF/ANSI 2-2010.

c. Shall utilize listed, programmable stainless steel resistance temperature detectors (RTDs) mounted inside the hood canopy to accurately read sensible heat from the cooking equipment and vary the speed of the exhaust and makeup air fans accordingly.

d. Shall be able to control multiple hood sections, exhaust fan, and makeup air fan on one system. Additional systems may be required based on specific kitchen configurations.

e. Upon hood activation, the controller(s) will turn on the DCV system to its minimum exhaust rate; a 4-20mA or 2-10Vdc signal will modulate the exhaust rate between the minimum and maximum set points.

f. Shall have multiple programmable algorithms that can be selected per exhaust hood.

g. Shall have an Override Button on each kitchen exhaust hood that ramps the exhaust to 100%.

h. Variable frequency drive (VFD) options:

· VFD provided by others (Standard): DCV Manufacturer will provide the recommended programming specification with the DCV output information to the VFD.

· VFD(s) supplied by DCV manufacturer (Optional): VFD shall be a NEMA 1 rated enclosure design allowing the VFD to be mounted as a stand-alone unit up to 75 HP.

· Shall allow full system modulation with a maximum allowable 70% reduction in airflow.

· Type NEMA 1 or NEMA 3R rated forced air or vented enclosures available upon request.

i. Complies with IMC.

j. Shall be UL 508A, UL 710, UL 873 listed. Only Listed demand control ventilation systems shall be accepted.

4. DCV-AV COMPONENTS:

Individual Hood Section Components

a. Hood process controller (accessed from inside the canopy).

· Shall utilize strategically placed canopy mounted RTD(s) inside the hood canopy to determine equipment activity levels and calculate the required airflow and damper position.

· Shall have individual hood-mounted pressure transducer sized to the hood it monitors. The requirement for airflow is processed and assessed for risk resulting in a flow reference for the damper and a call for fan to be sent out to the fan controller.

· Shall have time-programmable individual Override button on the front of each hood section that will override that section’s exhaust rate to 100% when required.

· Lighting on each hood section is automatically controlled by the hood controller.

b. Shall have RTD(s) positioned throughout each hood section and arranged by coverage of zones inside the hood’s canopy.

c. Shall have Listed hood exhaust collar-installed dual blade damper powered by an analog controlled 24 VAC actuator.

5. AIRVANTAGE COMMAND CENTER:

a. Shall have wall or hood-mounted control enclosure housing a 7 inch tall by 4.3 inch wide color touch screen displaying equipment status, energy savings values, troubleshooting, and communications options.

b. Control enclosure shall incorporate: room ambient temperature sensor, fire suppression integration controls, VFD/BMS/VAV connection terminals, and Wi-Fi and USB download data connections.

6. DCV-AV COMMUNICATIONS:

The AirVantage Command Center shall be equipped with:

a. BACnet over IP communication.

b. USB port will provide quick downloading of runtime data and system configuration backup or upload.

7. VARIABLE FREQUENCY DRIVE(S):

a. NEMA 1 enclosed VFD(s) up to 75 HP, shall be installed to allow full system modulation up to a 70% reduction in airflow from design.

· Optional: Engineered enclosures available for outdoor use.

b. All related low voltage communication cabling shall be provided by the electrical contractor.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #185: UTILITY RACK

Quantity: Two (2)

Manufacturer: New Age

Model No.: 1305

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide unit with four (4) 5” diameter, swivel, polyurethane tires.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #186: BEVERAGE COUNTER WITH SINK

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.5

Utilities Req'd: (2) 120V/1PH, 20.0A (Convenience Outlets)

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.1, Detail #1A, #2A, #4B, #5A; Drawing #FS8.2, Detail #15.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings

4. Provide flanged feet, anchored to floor, on front legs only.

5. Provide 16-gauge undershelf where shown on drawing.

6. Provide hinged cabinet door with integrally formed full length door pull where shown on drawing.

7. Provide one (1) 14-gauge stainless steel rotary waste lever angle brackets.

8. Provide one (1) 18" x 21" x 12" deep sink with rotary waste and connected rear overflow.

9. Punch knock outs for faucet and over flow, provide faucet as specified.

10. Provide one (1) Type 3C faucet.

11. Provide space under counter for Item #196, Trash Receptacle, and Item #195, Glass Rack Dish Dolly.

12. Provide space on counter for Item #187, Soda & Ice Dispenser, Item #188, Ice Machine, Item #191, Water Filtration System, Item #193, Iced Tea Brewer, and Item #194, Coffee Brewer.

13. Provide fully enclosed backsplash.

14. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

15. Provide shop drawings for approval prior to fabrication.

16. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #187: SODA & ICE DISPENSER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #188: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: NH0922W-32

Pertinent Data: 900Lb., Water-Cooled, H2 Nugget Ice

Utilities Req'd: 208V/1PH, 12.0A; 3/8" CW, 3/4" IW; 3/8" Chilled Water Supply, 1/2" Chilled Water Return

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall be all stainless steel construction.

3. Coordinate with Plumbing Contractor on the connection between ice maker and Item #191, Water Filtration System.

4. Install ice maker on top of Item #187, Soda and Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce H2 nugget ice.

6. Provide unit with KPAS which includes KVS VariSmart Ice Level Control, and KSBUN SmartBoard Advance Control with Network.

7. Provide ice machine with all necessary accessories to fit onto Item #187, Soda and Ice Dispenser flawlessly.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #189: PLATING TABLE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.6

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard Fabrication Drawing #FS8.1, Detail #1A, #2A, #4B, #5A; and Drawing FS8.2, Detail #13.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Provide flanged feet, anchored to floor, on front legs only.

5. Provide 16-gauge stainless adjustable intermediate shelving and undershelves where shown on drawing.

6. Provide hinged cabinet doors where shown on drawing.

7. Provide fully enclosed backsplash.

8. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

9. Provide shop drawings for approval prior to fabrication.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #190: PASS-THRU HEATED CABINET

Quantity: One (1)

Manufacturer: Continental

Model No.: DL1W-SS-HD

Pertinent Data: Mobile

Utilities Req'd: 208/230V/1PH, 7.2A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 21 cubic foot, single-section, pass-thru warmer.

3. Provide stainless steel interior and exterior.

4. Provide narrow, half-height doors, hinged on right.

5. Provide four (4) 5" high swivel casters, two (2) with brakes.

6. Equip unit with electronic control with digital display and hi-low alarm.

7. Provide three (3) heavy duty, chrome plated steel shelves.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #191: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Scotsman

Model No.: AP2-P

Pertinent Data: Double System, For Item #188

Utilities Req'd: 3/4" CW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Coordinate installation of Item #188, Ice Machine.

3. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #192: TRASH RECEPTACLE

Quantity: Two (2)

Manufacturer: Rubbermaid

Model No.: FG262000GRAY

Pertinent Data: Gray Color

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide FG9G7700 sliding lid.

4. Provide FG26043BLA dolly.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #193: ICED TEA BREWER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #194: COFFEE BREWER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #195: GLASS RACK DISH DOLLY

Quantity: Three (3)

Manufacturer: Metro

Model No.: CBH2121C

Pertinent Data: Mobile

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide with heavy-duty, non-marking swivel casters.

3. Provide a tubular steel handle and non-marking corner bumpers.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #196: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG262000GRAY

Pertinent Data: Gray Color

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide FG9G7700 sliding lid.

4. Provide FG26043BLA dolly.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #197: HAND SINK

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 7-PS-61

Pertinent Data: With Vendor Provided Soap & Towel Dispenser

Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide with gooseneck faucet.

3. Provide unit with P-trap and tail piece.

4. Provide battery-operated faucet.

5. Provide 6- Volt battery to operate electronic sensor.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #198: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

Pertinent Data: Slim Jim

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #199: DRY STORAGE SHELVING

Quantity: Three (3)

Manufacturer: Metro

Model No.: (15) 1854NC

(12) 74P

Pertinent Data: Chrome, Five Tier

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Verify room size.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #200: SPARE NUMBER

**BEVERAGE AREA**

ITEM #201: MOP SINK CABINET

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 9-OPC-84-300

Pertinent Data: ---

Utilities Req'd: 1/2" CW, 1/2" HW, 2" DW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide heavy-gauge Type 300 stainless steel construction.

4. Provide 16” x 20” x 12” deep heavy-gauge type 304 stainless steel mop sink.

5. Provide a K240 service faucet, spray hose, and spray hose bracket.

6. Provide louvers along the top of each side panel for ventilation.

7. Provide a sloped top for ease of cleaning.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #202: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

Pertinent Data: Slim Jim

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #203: HAND SINK

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 7-PS-61

Pertinent Data: With Vendor Provided Soap & Towel Dispenser

Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide with gooseneck faucet.

3. Provide unit with P-Trap and tail piece.

4. Provide battery-operated faucet.

5. Provide 6- Volt battery to operate electronic sensor.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #204: SODA SYSTEM AND RACK (NOT IN CONTRACT)

Quantity: Two (2)

Pertinent Data: By Vendor

ITEM #205: SPARE NUMBER

ITEM #206: DRY STORAGE SHELVING

Quantity: Six (6)

Manufacturer: Metro

Model No.: (15) 1836NC

(10) 1842NC

(5) 1848NC

(24) 74P

Pertinent Data: Chrome, Five Tier

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Verify room size.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #207-210: SPARE NUMBER

ITEM #211: BEVERAGE COUNTER

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.6

Utilities Req'd: (2) 120V/1PH, 20.0A (Convenience Outlets)

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.1, Detail #1A, #2A, #4B, #5A; Drawing #FS8.2, Detail #13.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings

4. Provide flanged feet, anchored to floor, on front legs only.

5. Provide 16-gauge (1.4mm) stainless steel adjustable intermediate shelving and undershelves where shown on drawing.­

6. Provide hinged cabinet doors with integrally formed full length door pulls where shown on drawing.

7. Provide hinged cabinet door with traveling stainless steel toe kick in front of Item #234, Trash Receptacle, and Item #238, Trash Receptacle.

8. Provide space under counter for Item #234, Trash Receptacle, and Item #238, Trash Receptacle.

9. Provide cutout in counter for Item #227, Trash Chute, and Item #223, Trash Chute.­

10. Provide space on counter for Item #212, Cup Dispenser, Item #213, Soda & Ice Dispenser, Item #214, Ice Machine, Item #216, Cup Dispenser, Item #217, Water Filtration System, Item #218, Liquid Coffee Dispenser, Item #221, Cup Dispenser, Item #242, Cup Dispenser, Item #243, Liquid Coffee Dispenser, Item #244, Water Filtration System, Item #246, Cup Dispenser, Item #247, Soda and Ice Dispenser, Item #248, Ice Machine, and Item #251, Cup Dispenser.

11. Coordinate installation of Item #232, Wall Cabinet.

12. Provide fully enclosed backsplash.

13. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

14. Provide shop drawings for approval prior to fabrication.

15. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #212: CUP DISPENSER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #213: SODA AND ICE DISPENSER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #214: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: NH0922W-32

Pertinent Data: 900Lb., Water-Cooled, H2 Nugget Ice

Utilities Req'd: 208V/1PH, 12.0A; 3/8" CW, 3/4" IW; 3/8" Chilled Water Supply, 1/2" Chilled Water Return

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall be all stainless steel construction.

3. Coordinate with Plumbing Contractor on the connection between ice maker and Item #217, Water Filtration System.

4. Install ice maker on top of Item #213, Soda and Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce H2 nugget ice.

6. Provide unit with KPAS which includes KVS VariSmart Ice Level Control, and KSBUN SmartBoard Advance Control with Network.

7. Provide ice machine with all necessary accessories to fit onto Item #213, Soda and Ice Dispenser flawlessly.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #215: SPARE NUMBER

ITEM #216: CUP DISPENSER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #217: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Scotsman

Model No.: AP2-P

Pertinent Data: Double System, For Item #214 & #218

Utilities Req'd: 3/4" CW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Coordinate installation with Item #214, Ice Machine, and Item #218, Liquid Coffee Dispenser.

3. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #218: LIQUID COFFEE DISPENSER

Quantity: One (1)

Manufacturer: Bunn

Model No.: LCS-2 (34400.0001)

Pertinent Data: ---

Utilities Req'd: 120/208V/1PH, 13.2A; 3/8" CW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Equip unit with two (2) dispense heads.

4. Unit to have the following bag-in-box capacity: two (2) 1/2 gallon (1.9 litre) and one (1) 1 gallon (3.8 litre).

5. Unit to have dispense ratio of 45:1 up to 100:1.

6. Provide Scholle 1910LX connector.

7. Provide refill or rinse LED lights.

8. Unit to have black finish.

9. Provide 4" adjustable plastic legs.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #219: SPARE NUMBER

ITEM #220: SPARE NUMBER

ITEM #221: CUP DISPENSER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #222-226: SPARE NUMBER

ITEM #227: TRASH CHUTE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.6

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.2, Detail #22.

2. Configuration as shown on drawings.

3. Provide 6" square stainless steel chute.

4. Provide shop drawings for approval prior to fabrication.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #228: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

Pertinent Data: Slim Jim

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #229: SPARE NUMBER

ITEM #230: SPARE NUMBER

ITEM #231: SPARE NUMBER

ITEM #232: WALL CABINET (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork / By General Contractor

ITEM #233: TRASH CHUTE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.6

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.2, Detail #22.

2. Configuration as shown on drawings.

3. Provide 6" square stainless steel chute.

4. Provide shop drawings for approval prior to fabrication.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #234: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

Pertinent Data: Slim Jim

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #235-241: SPARE NUMBER

ITEM #242: CUP DISPENSER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #243: LIQUID COFFEE DISPENSER

Quantity: One (1)

Manufacturer: Bunn

Model No.: LCS-2 (34400.0001)

Pertinent Data: ---

Utilities Req'd: 120/208V/1PH, 13.2A; 3/8" CW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Equip unit with two (2) dispense heads.

4. Unit to have the following bag-in-box capacity: two (2) 1/2 gallon (1.9 litre) and one (1) 1 gallon (3.8 litre).

5. Unit to have dispense ratio of 45:1 up to 100:1.

6. Provide Scholle 1910LX connector.

7. Provide refill or rinse LED lights.

8. Unit to have black finish.

9. Provide 4" adjustable plastic legs.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #244: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Scotsman

Model No.: AP2-P

Pertinent Data: Double System, For Item #243 & #248

Utilities Req'd: 3/4" CW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Coordinate installation with Item #243, Liquid Coffee Dispenser, and Item #248, Ice Machine.

3. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #245: SPARE NUMBER

ITEM #246: CUP DISPENSER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #247: SODA AND ICE DISPENSER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #248: ICE MACHINE

Quantity: One (1)

Manufacturer: Scotsman

Model No.: NH0922W-32

Pertinent Data: 900Lb., Water-Cooled, H2 Nugget Ice

Utilities Req'd: 208V/1PH, 12.0A; 3/8" CW, 3/4" IW; 3/8" Chilled Water Supply, 1/2" Chilled Water Return

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall be all stainless steel construction.

3. Coordinate with Plumbing Contractor on the connection between ice maker and Item #244, Water Filtration System.

4. Install ice maker on top of Item #247, Soda and Ice Dispenser, coordinate proper installation.

5. Ice maker shall produce H2 nugget ice.

6. Provide unit with KPAS which includes KVS VariSmart Ice Level Control, and KSBUN SmartBoard Advance Control with Network.

7. Provide ice machine with all necessary accessories to fit onto Item #247, Soda and Ice Dispenser flawlessly.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #249: SPARE NUMBER

ITEM #250: SPARE NUMBER

ITEM #251: CUP DISPENSER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #252-300: SPARE NUMBERS

**COFFEE BAR AREA**

ITEM #301: SWING GATE (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork / By General Contractor

ITEM #302: BARISTA COUNTER

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.7

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard Fabrication Drawing #FS8.1, Detail #1D, #1D, #3E, #4B, #5A, #5A; Drawing #FS8.2, Detail #13, #14.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Provide flanged feet, anchored to floor, on all legs.

5. Provide stainless steel removable kick plate on side and front.

6. Provide 16-gauge stainless steel adjustable intermediate shelving and undershelf where shown on drawing.

7. Provide hinged cabinet doors with integrally formed full-length door pulls where shown on drawing.

8. Provide hinged cabinet door with traveling stainless steel toe kick in front of Item #316, Trash Receptacle.

9. Provide water resistant louvered cabinet door for condensing unit of Item #306, Undercounter Refrigerator; condensing unit to be mounted on pull-out tray.

10. Provide space under counter for Item #306, Undercounter Refrigerator, Item #316, Trash Receptacle, Item #321, Ice Maker With Bin, and Item #322, Water Filtration System.

11. Provide cutout in counter for Item #303, Refrigerated Display Case, and Item #314, Trash Chute.

12. Provide space on counter for Item #304, Ambient Grab-N-Go Case, Item #307, POS System, Item #308, POS Printer, Item #312, Surround, Item #313, Blender, Item #317, Espresso Syrup Bottle Holder, Item #318, Espresso Machine, Item #323, Cup Dispenser.

13. Provide and coordinate installation of Item #301, Swing Gate, and Item #311, Open Shelving, where shown on drawing.

14. Provide fully enclosed backsplash.

15. Coordinate counter finishes with Architect and/or Interior Designer.

16. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

17. Provide shop drawings for approval prior to fabrication.

18. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #303: REFRIGERATED DISPLAY CASE

Quantity: One (1)

Manufacturer: Structural Concepts

Model No.: NR6055RSV

Pertinent Data: Mobile, Self-Contained

Utilities Req'd: 120V/1PH, 9.86A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide 59-3/4" wide x 54-5/8" high free-standing unit.

4. Interior and exterior color to be Powder coated SCC Standard Silversan Black.

5. Panel exterior color to be laminate standard color 909-58 Black.

6. Provide standard laminate grain directions as follows:

- Front Panels (Upper Header and Lower Panels): Horizontal grain direction.

- End Panels: Vertical grain direction.

- Blend & Reveal Cases Only: Horizontal grain direction on front and end panels.

7. Provide clear glass rear sliding doors.

8. Lower front and real panel color to be Powder coated SCC Standard Silversan Black.

9. Provide full right and left end panels.

10. Provide three (3) removable and adjustable clear glass shelving.

11. Provide LED top and shelf lights.

12. Provide 10-foot straight blade power cord; coordinate NEMA configuration with Electrical Contractor.

13. Provide Breeze~E (Type-ll) with EnergyWise self contained refrigeration.

14. Provide with adjustable, locking casters.

15. Provide condensate pan.

16. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #304: AMBIENT GRAB-N-GO CASE

Quantity: One (1)

Manufacturer: Structural Concept

Model No.: NR3635DSV

Pertinent Data: ---

Utilities Req'd: 120V/1PH, 2.0A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide 35-3/4" wide x 32-5/8" deep x 35-3/8" high nonrefrigerated service countertop display case.

4. Provide interior and frame exterior color of powder coated SCC Standard Silversan Black.

5. Equip with fixed front and side UV frameless glass.

6. Provide clear glass rear sliding doors.

7. Provide three (3) removable and adjustable clear glass shelves.

8. Equip unit with top and shelf lights, LED 3500K with frost lens.

9. Equip unit with a 1.8M (6’) locking power cord.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #305: SPARE NUMBER

ITEM #306: UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: Continental

Model No.: D48N-U

Pertinent Data: Mobile, Self-Contained

Utilities Req'd: 120V/1PH, 2.5A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 48" wide, two-section, undercounter refrigerator.

3. Equip with two (2) spring-loaded, self closing, field rehingeable doors, left door hinged on left and right door hinged on right.

4. Provide smooth, polished chrome door handles.

5. Provide stainless steel exterior, interior, and top.

6. Provide four (4) 1-3/8" diameter plate casters.

7. Provide heavy duty, epoxy coated steel shelves.

8. Equip unit with electronic control with digital display and hi-low alarm.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #307: POS SYSTEM (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #308: POS PRINTER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #309: SPARE NUMBER

ITEM #310: SPARE NUMBER

ITEM #311: OPEN SHELVING (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork / By General Contractor

ITEM #312: MILLWORK SURROUND (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork / By General Contractor

ITEM #313: BLENDER

Quantity: One (1)

Manufacturer: Vitamix

Model No.: 036019-ABAB

Pertinent Data: With Dome

Utilities Req'd: 120V/1PH, 15.0A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Coordinate installation onto Item #302, Barista Counter.

3. Provide 48 oz. container with Advance blade and lid.

4. Provide six (6) touch control buttons with thirty-four (34) program options.

5. Provide Twist Lock sound enclosure.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #314: TRASH CHUTE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.7

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.2, Detail #22.

2. Configuration as shown on drawings.

3. Provide 6" square stainless steel chute.

4. Provide shop drawings for approval prior to fabrication.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #315: SPARE NUMBER

ITEM #316: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

Pertinent Data: Slim Jim

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #317: ESPRESSO SYRUP BOTTLE HOLDER (NOT IN CONTRACT)

Quantity: Two (2)

Pertinent Data: By OS&E

ITEM #318: ESPRESSO MACHINE

Quantity: One (1)

Manufacturer: Schaerer

Model No.: Coffee Art Plus

Pertinent Data: ---

Utilities Req'd: 208V/3PH, 30.0A; 3/8" CW, 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide 30 programmable selections.

4. Provide grind, tamp, and brew settings are programmable for each espresso selection.

5. Program shall include temperature and texture settings (cappuccino & latte) that are programmable for each steaming selection.

6. Provide steam wand with finesteam air injection and auto shut-off.

7. Provide revolutionary PEEK steam wand material to lower the wand’s surface temperature.

8. Unit shall be equipped with push-button operation.

9. Equip unit with dual bean hoppers with dedicated grinders for multiple bean types.

10. Unit shall steam 32oz of milk in 1 minute, and have the ability to serve 70-80 cappuccinos/lattes per hour (16oz).

11. Provide 2-step installation, start-up, and calibration.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #319: SPARE NUMBER

ITEM #320: SPARE NUMBER

ITEM #321: ICE MAKER WITH BIN

Quantity: One (1)

Manufacturer: Scotsman

Model No.: UC2024MA-1

Pertinent Data: 230 Pound Capacity, Air Cooled, Self-Contained

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Unit shall be front breathing with no side clearance required.

4. Provide undercounter floor mount kit allows for installation under 34“ ADA counter tops.

5. Equip with unit specific QR code for quick access to service manuals, cleaning guides and warranty history.

6. Provide ergonomic slide back door allows easy access to ice in the bin.

7. Provide with heavy-duty cord and plug; coordinate NEMA configuration with Electrical Contractor.

8. Equip with sealed, maintenance-free bearings for reduced preventative maintenance and long-lasting performance.

9. Provide stainless-steel evaporator and auger for maximum durability.

10. Unit shall produce medium size cube ice and produce up 230 pounds per day and store 80 pounds.

11. Equip with ice scoop.

12. Provide the connection between ice machine and Item #322, Water Filtration System.

13. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #322: WATER FILTRATION SYSTEM

Quantity: One (1)

Manufacturer: Scotsman

Model No.: AP1-P

Pertinent Data: Single System, For Item #321

Utilities Req'd: 3/8" CW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Coordinate installation of Item #321, Ice Maker with Bin.

3. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #323: CUP DISPENSER (NOT IN CONTRACT)

Quantity: Two (2)

Pertinent Data: By Vendor

ITEM #324: PORTABLE COFFEE DISPENSER

Quantity: One (1)

Manufacturer: Micromatic

Model No.: MDD23-E-AMER

Pertinent Data: Mobile, Self-Contained

Utilities Req'd: 120V/1PH, 4.0A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 25" mobile coffee dispenser for still or nitro cold brew.

3. Equip unit with one (1) draft tower and two (2) faucets.

4. Unit to have two (2) 1/6 size keg capacity.

5. Provide digital thermostat.

6. Provide drip tray with removable grill including hose and drain bottle.

7. Equip with one (1) solid hinged door.

8. Equip with integrated nitrogen infusion module.

9. Provide automatic condensate evaporator.

10. Unit to have stainless steel interior floor, stainless steel top, black vinyl over steel exterior.

11. Provide four (4) casters, two (2) with brakes.

12. Must meet all applicable governmental, and local laws, rules, regulations, and codes.

ITEM #325: SPARE NUMBER

ITEM #326: BARISTA BACK COUNTER

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.8

Utilities Req'd: (2) 120V/1PH, 20.0A; 1/2" CW, 1/2" HW, 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard Fabrication Drawing #FS8.1, Detail #1A, #3E, #4B, #5A; Drawing #FS8.2, Detail #16.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Provide flanged feet, anchored to floor, on front legs only.

5. Provide 16-gauge stainless steel undershelf.

6. Provide hinged cabinet doors with integrally formed full-length door pulls where shown on drawing.

7. Provide hinged cabinet door with traveling stainless steel toe kick in front of Item #331, Trash Receptacle.

8. Provide one (1) 14-gauge stainless steel rotary waste lever angle brackets.

9. Provide one (1) 18" x 21" x 12" deep sink with rotary waste and connected rear overflow.

10. Punch knock outs for faucet and over flow, provide faucet as specified.

11. Provide one (1) Type 3C faucet.

12. Provide space under counter for Item #331, Trash Receptacle, and Item #334, Undercounter Refrigerator.

13. Provide cutout in counter for Item #327, Drop-In Hand Sink, and Item #328, Trash Chute.

14. Provide space on counter for Item #332, Coffee Grinder, Item #333, Coffee Brewer, and Item #336, Rapid Cook Oven.

15. Provide space for and coordinate installation of Item #324, Portable Coffee Dispenser.

16. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

17. Provide shop drawings for approval prior to fabrication.

18. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #327: DROP-IN HAND SINK

Quantity: One (1)

Manufacturer: Advance Tabco

Model No.: 7-PS-42

Pertinent Data: With Soap & Towel Dispenser

Utilities Req'd: 1/2" CW, 1/2" HW, 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide with gooseneck faucet.

3. Provide with C-fold towel dispenser.

4. Provide unit with P-trap and tail piece.

5. Provide unit with wrist blade handles.

6. Coordinate installation into Item #326, Barista Back Counter, as shown on drawings.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #328: TRASH CHUTE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.8

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.2, Detail #22.

2. Configuration as shown on drawings.

3. Provide 6" square stainless steel chute.

4. Provide shop drawings for approval prior to fabrication.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #329: SPARE NUMBER

ITEM #330: SPARE NUMBER

ITEM #331: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

Pertinent Data: Slim Jim

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #332: COFFEE GRINDER

Quantity: One (1)

Manufacturer: Bunn

Model No.: 35600.0020

Pertinent Data: ---

Utilities Req'd: 120V/1PH, 15.0A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide two (2) front loading 6-pound removable hoppers.

4. Provide LCD alphanumeric display with three batch sizes per hopper.

5. Provide precision burrs for consistent, commercial quality grind.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #333: COFFEE BREWER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #334: UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: Continental

Model No.: D48N-U

Pertinent Data: Mobile, Self-Contained

Utilities Req'd: 120V/1PH, 2.5A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 48" wide, two-section, undercounter refrigerator.

3. Equip with two (2) spring-loaded, self closing, field rehingeable doors, left door hinged on left and right door hinged on right.

4. Provide smooth, polished chrome door handles.

5. Provide stainless steel exterior, interior, and top.

6. Provide four (4) 1-3/8" diameter plate casters.

7. Provide heavy duty, epoxy coated steel shelves.

8. Equip unit with electronic control with digital display and hi-low alarm.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #335: SPARE NUMBER

ITEM #336: RAPID COOK OVEN

Quantity: One (1)

Manufacturer: Turbochef

Model No.: Bullett (ENC-9600-801)

Pertinent Data: ---

Utilities Req'd: 208V/1PH, 30.0A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 201 stainless steel interior.

3. Provide integral recirculating catalytic converter.

4. Provide independent bottom temperature offset.

5. Provide heavy duty cord and plug, coordinate NEMA configuration with Electrical Contractor.

6. Provide unit with 6" legs.

7. Provide Open Kitchen Bundle (MDD-1001) that includes: one (1) ConnectWare module, one (1) Secure Access Point (SAP), and 3-year subscription for Open Kitchen.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #337: CONDIMENT COUNTER

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.8

Utilities Req'd: (2) 120V/1PH, 20.0A (Convenience Outlet)

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard Fabrication Drawing #FS8.1, Detail #1A, #3E, #4B, #5A; Drawing #FS8.2, Detail #16.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Provide flanged feet, anchored to floor, on front legs only.

5. Provide stainless steel removable kick plate on front only.

6. Provide 16-gauge (1.4mm) stainless steel adjustable intermediate shelving and undershelves where shown on drawing.

7. Provide hinged cabinet doors with integrally formed full-length door pulls where shown on drawing.

8. Provide hinged cabinet door with traveling stainless steel toe kick in front of Item #341, Trash Receptacle, and Item #347, Trash Receptacle.

9. Provide space under counter for Item #341, Trash Receptacle, and Item #347, Trash Receptacle.

10. Provide cut-out in counter for Item #338, Trash Chute, and Item #346, Trash Chute.

11. Provide space on counter for Item #342, Napkin Dispenser, Item #343, Utensil Dispenser, and Item #344, Condiment Dispenser.

12. Provide fully enclosed backsplash.

13. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

14. Provide shop drawings for approval prior to fabrication.

15. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #338: TRASH CHUTE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.8

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.2, Detail #22.

2. Configuration as shown on drawings.

3. Provide 6" square stainless steel chute.

4. Provide shop drawings for approval prior to fabrication.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #339: SPARE NUMBER

ITEM #340: SPARE NUMBER

ITEM #341: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

Pertinent Data: Slim Jim

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #342: NAPKIN DISPENSER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #343: UTENSIL DISPENSER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #344: CONDIMENT DISPENSER (NOT IN CONTRACT)

Quantity: Two (2)

Pertinent Data: By OS&E

ITEM #345: SPARE NUMBER

ITEM #346: TRASH CHUTE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.8

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.2, Detail #22.

2. Configuration as shown on drawings.

3. Provide 6" square stainless steel chute.

4. Provide shop drawings for approval prior to fabrication.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #347: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

Pertinent Data: Slim Jim

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #348: SPARE NUMBER

ITEM #349: SPARE NUMBER

ITEM #350: SPARE NUMBER

ITEM #351: DRY STORAGE SHELVING

Quantity: One (1)

Manufacturer: Metro

Model No.: (5) 1860NC

(4) 74P

Pertinent Data: Chrome, Five Tier

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Verify room size.

3. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #352: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

Pertinent Data: Slim Jim

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #353: HAND SINK (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: ---

Model No.: ---

Pertinent Data: With Vendor Provided Soap & Towel Dispenser, Existing To Remain

Utilities Req'd: ---

Remain in place existing unit as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and remain where shown on plan.

2. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

3. Verify all existing utility requirements and conditions.

4. Thoroughly clean and sanitize the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #354: WORK COUNTER WITH SINK

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawing #FS9.9

Utilities Req'd: 120V/1PH, 20.0A (Convenience Outlet); 1/2" CW, 1/2" HW, 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard Fabrication Drawing #FS8.1, Detail #1A, #2A, #4C, #5A; Drawing #FS8.2, Detail #15.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Provide flanged feet, anchored to floor, on front legs only.

5. Provide 16-gauge stainless steel undershelf with 2" turn-up at rear.

6. Provide one (1) 14-gauge stainless steel rotary waste lever angle brackets.

7. Provide one (1) 18" x 21" x 12" deep sink with crumb cup waste and connected rear overflow.

8. Punch knock outs for faucet and over flow, provide faucet as specified.

9. Provide one (1) Type 3C faucet.

10. All finished edges shall be #7 mirrored polish finish

11. Provide fully enclosed backsplash.

12. Fabricate and install per NSF Standard 2, complete drawings, schedules, elevations, and details.

13. Provide shop drawings for approval prior to fabrication.

14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #355: SPARE NUMBER

ITEM #356: REACH-IN REFRIGERATION

Quantity: One (1)

Manufacturer: Continental

Model No.: 1RN

Pertinent Data: Mobile; Self-Contained

Utilities Req'd: 120V/1PH, 5.5A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 20 cubic foot, single section reach-in refrigerator.

3. Equip with stainless steel front, aluminum end panels and interior.

4. Provide full-height solid door, hinged right, with cylinder lock.

5. Provide four (4) 5" diameter casters, two (2) with brakes.

6. Equip unit with electronic control with digital display and hi-low alarm.

7. Provide electric condensate evaporator.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #357: REACH-IN FREEZER

Quantity: One (1)

Manufacturer: Continental

Model No.: 2FN

Pertinent Data: Mobile; Self-Contained

Utilities Req'd: 120V/1PH, 9.8A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 48 cubic foot, two-section reach-in freezer.

3. Equip with stainless steel front, aluminum end panels and interior.

4. Provide full-height solid doors with cylinder locks, left door hinged left, right door hinged right.

5. Provide four (4) 5" diameter casters, two (2) with brakes.

6. Equip unit with electronic control with digital display and hi-low alarm.

7. Provide electric condensate evaporator.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #358: SPARE NUMBER

ITEM #359: SPARE NUMBER

ITEM #360: SPARE NUMBER

ITEM #361: REFRIGERATED GRAB-N-GO

Quantity: Two (2)

Manufacturer: Structural Concepts

Model No.: B3632

Pertinent Data: Self Contained

Utilities Req'd: 120V/1PH, 16.0A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide 36-3/4" wide, high-profile, self-service refrigerated merchandiser with open front and solid back panel.

4. Interior color to be Powder coated SCC Standard Silversan Black.

5. Exterior color to be laminate standard color 909-58 Black.

6. Provide standard laminate grain directions as follows:

- Front Panels (Upper Header and Lower Panels): Horizontal grain direction.

- End Panels: Vertical grain direction.

- Blend & Reveal Cases Only: Horizontal grain direction on front and end panels.

7. Rear exterior color to be black.

8. Lower front panel color to be Powder coated SCC Standard Silversan Black.

9. Right and left end panels to be full with stainless steel mirror interior.

10. Provide four (4) non-lighted metal shelves.

11. Provide six foot power cord; coordinate NEMA configuration with Electrical Contractor.

12. Provide Breeze~E (Type-ll) with EnergyWise self contained refrigeration.

13. Provide unit with casters.

14. Provide digital Fahrenheit thermometer.

15. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #362: MILLWORK SURROUND (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork / By General Contractor

ITEM #363-400: SPARE NUMBERS

**MAIN BAR AREA**

ITEM #401: BAR TOP AND DIE (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork / By General Contractor

ITEM #402: UNDERCOUNTER FREEZER

Quantity: One (1)

Manufacturer: Perlick

Model No.: HB24FS-SD-STK

Pertinent Data: Self-Contained

Utilities Req'd: 120V/1PH, 2.4A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide set of four (4) adjustable legs, 4" -6" (66734).

4. Provide heavy duty cord and plug.

5. Provide unit with (2) stainless steel drawers with locks.

6. Provide with (4.8) cu. ft. interior capacity.

7. Coordinate installation under Item #401, Bar Top and Die.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #403: POS PRINTER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #404: SODA GUN (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor, Connected To Item #406

ITEM #405: SPARE NUMBER

ITEM #406: SODA GUN HOLDER

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS6SGB

Pertinent Data: For Soda Gun

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide all stainless steel construction.

4. Provide top Cover and Manifold Mounting Bracket for both Wunder Bar7 and Schroeder AmericaJ are included on 6” long fillers.

5. Provide manifold mounts to side panel for easy access and service.

6. Provide drip cup/cradle mounts to cover.

7. Provide connection to Item #408, Cocktail Station.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #407: SPEED RAIL

Quantity: One (1)

Manufacturer: Perlick

Model No.: SR-S36A

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 36" long, locking speed rail.

3. Coordinate installation onto Item #408, Cocktail Station.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #408: COCKTAIL STATION

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS30IC10

Pertinent Data: ---

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have 1-5/8” OD stainless steel legs shrouded with stainless steel to conceal the legs.

3. Provide all type 304 stainless steel construction.

4. Provide one-piece seamless top and 6" backsplash.

5. Provide stainless steel interior.

6. Provide Ice Chest Covers (ICC30): two-piece sliding assembly, 30" wide, front, and back, stainless steel.

7. Coordinate installation of Item #407, Speed Rail, and Item #406, Soda Gun Holder.

8. Provide unit with cast aluminum cold plate with 2 full length circuits and 8 half-length circuits.

9. Provide shop drawings for approval prior to fabrication.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #409: SPARE NUMBER

ITEM #410: SPARE NUMBER

ITEM #411: DUMP SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12PS-SR

Pertinent Data: With Glass Rinser

Utilities Req’d: 1/2” HW, 1/2" CW; 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide cutting board, 1” thick white PVC, with drip groove.

3. Provide 4-3/8" diameter heavy gauge stainless steel rack, NSF-listed stainless steel rinser.

4. Provide 5.5” OD Stainless steel tool well with removable basket, and chrome plated fine-stream faucet.

5. Sink bowl to be stainless steel, all horizontal and vertical edges 1-1/2" radius with balled corners and furnished with 1-1/2" drain socket.

6. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

7. Provide 6" backsplash.

8. Provide 1039805 Perlick Flex Mount Leg Relocation Kit: (2) Rails, (2) Bolts, and (2) Tightening Knobs, For Perlick Prep Sinks.

9. Provide Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", with braided stainless steel supply lines included.

10. Provide two (2) 7055-52 Perforated Wet Waste Pan, 2.7-quart capacity, clear plastic, for 12"W & 14"W blender stations (6-3/8" x 10-3/8" x 4" deep).

11. Provide GR-IK Water Pressure Regulator Parts Bag for glass rinser.

12. Provide 7054R, 6" right end splash, and 7054L, 6" left end splash.

13. Provide shop drawings for approval prior to fabrication.

14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #412: BOTTLE COOLER (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: BC24RT-3

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean and sanitize the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #413: POS CABINET (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF18POS

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean and sanitize the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #414: POS SYSTEM (EXISTING EQUIPMENT, NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E, Existing to Relocate

ITEM #415: COUNTERFEIT CURRENCY DETECTOR (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #416: POS PRINTER (EXISTING EQUIPMENT, NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E, Existing to Relocate

ITEM #417: BOTTLE DISPLAY (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS12LS

Pertinent Data: Existing to Relocate

Utilities Req'd: 120V/1PH; 1.8A

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean and sanitize the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #418: SODA GUN (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: ---

Pertinent Data: Connected To Item #421, Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Thoroughly clean and sanitize the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #419: SPARE NUMBER

ITEM #420: SPARE NUMBER

ITEM #421: SODA GUN HOLDER (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS6SGB

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Thoroughly clean and sanitize the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #422: SPEED RAIL (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: SR-S36A

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Thoroughly clean and sanitize the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #423: COCKTAIL STATION (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS30IC10

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean and sanitize the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #424: TRASH UNIT (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12BTB

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Thoroughly clean and sanitize the unit.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #425: SPARE NUMBER

ITEM #426: DUMP SINK (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12PS-SR

Pertinent Data: With Rinser, Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean and sanitize the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #427: CORNER DRAINBOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req'd: 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have all stainless steel construction.

3. Unit shall be mounted between Item #426, Dump Sink, and Item #428, Undercounter Freezer.

4. Unit shall be constructed of a corrugated work surface.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #428: UNDERCOUNTER FREEZER

Quantity: One (1)

Manufacturer: Perlick

Model No.: HB24FS-SD-STK

Pertinent Data: Self-Contained

Utilities Req'd: 120V/1PH, 2.4A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide set of four (4) adjustable legs, 4" -6" (66734).

4. Provide heavy duty cord and plug.

5. Provide unit with (2) stainless steel drawers with locks.

6. Provide with (4.8) cu. ft. interior capacity.

7. Coordinate installation under Item #401, Bar Top and Die.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #429: SPARE NUMBER

ITEM #430: SPARE NUMBER

ITEM #431: FILLER SECTION

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have Drainboard top.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

4. Unit shall be constructed of embossed stainless steel drainboard.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #432: POS CABINET (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF18POS

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Thoroughly clean and sanitize the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #433: POS SYSTEM (EXISTING EQUIPMENT, NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E, Existing to Relocate

ITEM #434: POS PRINTER (EXISTING EQUIPMENT, NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E, Existing to Relocate

ITEM #435: COUNTERFEIT CURRENCY DETECTOR (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #436: FILLER SECTION

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have Drainboard top.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

4. Unit shall be constructed of embossed stainless steel drainboard.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #437: BOTTLE DISPLAY (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS12LS

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean and sanitize the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #438: FILLER SECTION

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have Drainboard top.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

4. Unit shall be constructed of embossed stainless steel drainboard.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #439: SPARE NUMBER

ITEM #440: SPARE NUMBER

ITEM #441: SODA GUN (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: ---

Pertinent Data: Connected To Item #442, Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Thoroughly clean and sanitize the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #442: SODA GUN HOLDER (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS6SGB

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Thoroughly clean and sanitize the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #443: SPEED RAIL (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: SR-S36A

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Thoroughly clean and sanitize the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #444: COCKTAIL STATION (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS30IC10

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean and sanitize the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #445: SPARE NUMBER

ITEM #446: FILLER SECTION

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have Drainboard top.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

4. Unit shall be constructed of embossed stainless steel drainboard.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #447: TRASH UNIT (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12BTB

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Thoroughly clean and sanitize the unit.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #448: FILLER SECTION

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have Drainboard top.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

4. Unit shall be constructed of embossed stainless steel drainboard.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #449: SPARE NUMBER

ITEM #450: SPARE NUMBER

ITEM #451: DUMP SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12PS-SR

Pertinent Data: With Rinser

Pertinent Data: With Glass Rinser

Utilities Req’d: 1/2” HW, 1/2" CW; 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide cutting board, 1” thick white PVC, with drip groove.

3. Provide 4-3/8" diameter heavy gauge stainless steel rack, NSF-listed stainless steel rinser.

4. Provide 5.5” OD Stainless steel tool well with removable basket, and chrome plated fine-stream faucet.

5. Sink bowl to be stainless steel, all horizontal and vertical edges 1-1/2" radius with balled corners and furnished with 1-1/2" drain socket.

6. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

7. Provide 6" backsplash.

8. Provide 1039805 Perlick Flex Mount Leg Relocation Kit: (2) Rails, (2) Bolts, and (2) Tightening Knobs, For Perlick Prep Sinks.

9. Provide Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", with braided stainless steel supply lines included.

10. Provide two (2) 7055-52 Perforated Wet Waste Pan, 2.7-quart capacity, clear plastic, for 12"W & 14"W blender stations (6-3/8" x 10-3/8" x 4" deep).

11. Provide GR-IK Water Pressure Regulator Parts Bag for glass rinser.

12. Provide 7054R, 6" right end splash, and 7054L, 6" left end splash

13. Provide shop drawings for approval prior to fabrication.

14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #452: FILLER SECTION

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have Drainboard top.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

4. Unit shall be constructed of embossed stainless steel drainboard.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #453: DRAINBOARD (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF24SC-GR

Pertinent Data: With Glass Rack, Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean and sanitize the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #454: CORNER DRAINBOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req'd: 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have all stainless steel construction.

3. Unit shall be mounted between Item #453, Drainboard, and Item #456, Glass Washer.

4. Unit shall be constructed of a corrugated work surface.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #455: SPARE NUMBER

ITEM #456: GLASSWASHER (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: PKHT24

Pertinent Data: 180°̊F, Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean and sanitize the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #457: DRAINBOARD WITH STORAGE CABINET

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS12SC

Pertinent Data: ---

Utilities Req’d: 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide all stainless steel construction.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel clip on front panel.

4. Provide unit with 6" high backsplash with 1" return at top, mechanically fastened and sealed with steel support brackets.

5. Drainboard to be embossed stainless steel, 21-7/16” deep front to back. All horizontal and vertical edges 1/4” radius with balled corners. Stainless steel drain socket. Drain location is back center.

6. Provide one (1) adjustable intermediate shelf.

7. Provide #1040635-12 TS Series 12" wide Perforated Drainboard Insert with 'Stadium' shaped perforations and stainless steel construction (factory installed).

8. Provide shop drawings for approval prior to fabrication.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #458: HAND SINK (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS12HSN-STK

Pertinent Data: With Soap & Towel Dispenser, Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean and sanitize the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #459: SPARE NUMBER

ITEM #460: SPARE NUMBER

ITEM #461: TRASH UNIT (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12BTB

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Thoroughly clean and sanitize the unit.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #462: POS CABINET (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF18POS

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Thoroughly clean and sanitize the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #463: POS SYSTEM (EXISTING EQUIPMENT, NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E, Existing to Relocate

ITEM #464: POS PRINTER (EXISTING EQUIPMENT, NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E, Existing to Relocate

ITEM #465: COUNTERFEIT CURRENCY DETECTOR (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #466: BOTTLE DISPLAY

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS12LS

Pertinent Data: ---

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have 1-5/8” OD stainless steel legs shrouded with stainless steel to conceal the legs.

3. Provide a five-tier display step unit, with bottle guards on each step.

4. Provide with 4" backsplash in lieu of standard 6" splash.

5. Provide Bottle Guardrail Set (BG12).

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #467: SODA GUN HOLDER (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS6SGB

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Thoroughly clean and sanitize the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #468: SODA GUN (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: ---

Pertinent Data: Connected To Item #467, Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Thoroughly clean and sanitize the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #469: SPARE NUMBER

ITEM #470: SPARE NUMBER

ITEM #471: SPEED RAIL (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: SR-S36A

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Thoroughly clean and sanitize the unit.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #472: COCKTAIL STATION (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS30IC10

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean and sanitize the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #473: TRASH UNIT (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12BTB

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Thoroughly clean and sanitize the unit.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #474: DUMP SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12PS-SR

Pertinent Data: With Rinser

Pertinent Data: With Glass Rinser

Utilities Req’d: 1/2” HW, 1/2" CW; 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide cutting board, 1” thick white PVC, with drip groove.

3. Provide 4-3/8" diameter heavy gauge stainless steel rack, NSF-listed stainless steel rinser.

4. Provide 5.5” OD Stainless steel tool well with removable basket, and chrome plated fine-stream faucet.

5. Sink bowl to be stainless steel, all horizontal and vertical edges 1-1/2" radius with balled corners and furnished with 1-1/2" drain socket.

6. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

7. Provide 6" backsplash.

8. Provide 1039805 Perlick Flex Mount Leg Relocation Kit: (2) Rails, (2) Bolts, and (2) Tightening Knobs, For Perlick Prep Sinks.

9. Provide Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", with braided stainless steel supply lines included.

10. Provide two (2) 7055-52 Perforated Wet Waste Pan, 2.7-quart capacity, clear plastic, for 12"W & 14"W blender stations (6-3/8" x 10-3/8" x 4" deep).

11. Provide GR-IK Water Pressure Regulator Parts Bag for glass rinser.

12. Provide 7054R, 6" right end splash, and 7054L, 6" left end splash

13. Provide shop drawings for approval prior to fabrication.

14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #475: SPARE NUMBER

ITEM #476: BOTTLE COOLER (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: BC24RT-3

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean and sanitize the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #477: DRAINBOARD (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF24SC-GR

Pertinent Data: With Glass Rack, Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean and sanitize the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #478: GLASSWASHER

Quantity: One (1)

Manufacturer: Perlick

Model No.: PKHT24

Pertinent Data: Single Tank

Utilities Req’d: 208V/1PH; 33.0A; 1/2” HW; 1” IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall be provided with built-in 70 degree rise booster heater.

3. Unit shall be provided with SafetyTemp feature ensures proper temperatures in the final rinse.

4. Unit shall be provided with built-in detergent and rinse aid pumps.

5. Provide shop drawings for approval prior to installation.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #479: SPARE NUMBER

ITEM #480: SPARE NUMBER

ITEM #481: DRAINBOARD WITH STORAGE CABINET

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS12SC

Pertinent Data: ---

Utilities Req’d: 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide all stainless steel construction.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel clip on front panel.

4. Provide unit with 6" high backsplash with 1" return at top, mechanically fastened and sealed with steel support brackets.

5. Drainboard to be embossed stainless steel, 217/16” deep front to back. All horizontal and vertical edges 1/4” radius with balled corners. Stainless steel drain socket. Drain location is back center.

6. Provide one (1) adjustable intermediate shelf.

7. Provide #1040635-12 TS Series 12" wide Perforated Drainboard Insert with 'Stadium' shaped perforations and stainless steel construction (factory installed).

8. Provide shop drawings for approval prior to fabrication.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #482: CORNER DRAINBOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req'd: 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have all stainless steel construction.

3. Unit shall be mounted between Item #481, Drainboard with Storage Cabinet, and Item #483, Bottle Cooler.

4. Unit shall be constructed of a corrugated work surface.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #483: BOTTLE COOLER (EXISTING EQUIPMENT)

Quantity: One (1)

Manufacturer: Perlick

Model No.: BC24RT-3

Pertinent Data: Existing to Relocate

Utilities Req'd: ---

Relocate existing units as follows:

1. Existing unit is located in existing kitchen; unit should be thoroughly cleaned and relocated where shown on plan.

2. Schedule time with Owner for relocating unit.

3. Repair where corrosion spots appear; clean, sand, polish, and repaint if needed.

4. Verify all existing utility requirements and conditions.

5. Thoroughly clean and sanitize the unit.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #484: FILLER SECTION

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have Drainboard top.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

4. Unit shall be constructed of embossed stainless steel drainboard.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #485: SPARE NUMBER

ITEM #486: POS CABINET

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF18POS

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide 4" backsplash in lieu of standard 6" splash.

4. Coordinate installation of POS System.

5. Provide all stainless steel construction.

6. Provide vented door with integral handle, and lock.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #487: POS SYSTEM (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #488: POS PRINTER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #489: COUNTERFEIT CURRENCY DETECTOR (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #490: SPARE NUMBER

ITEM #491: FILLER SECTION

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have Drainboard top.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

4. Unit shall be constructed of embossed stainless steel drainboard.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #492: BOTTLE DISPLAY

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS12LS

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have 1-5/8” OD stainless steel legs shrouded with stainless steel to conceal the legs.

3. Provide a five-tier display step unit, with bottle guards on each step.

4. Provide with 4" backsplash in lieu of standard 6" splash.

5. Provide Bottle Guardrail Set (BG12).

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #493: FILLER SECTION

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have Drainboard top.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

4. Unit shall be constructed of embossed stainless steel drainboard.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #494: SODA GUN HOLDER

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS6SGB

Pertinent Data: For Soda Gun

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide all stainless steel construction.

4. Provide top Cover and Manifold Mounting Bracket for both Wunder Bar7 and Schroeder AmericaJ are included on 6” long fillers.

5. Provide manifold mounts to side panel for easy access and service.

6. Provide drip cup/cradle mounts to cover.

7. Provide connection to Item #498, Cocktail Station.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #495: SPARE NUMBER

ITEM #496: SODA GUN (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #497: SPEED RAIL

Quantity: One (1)

Manufacturer: Perlick

Model No.: SR-S36A

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 36" long, locking speed rail.

3. Coordinate installation onto Item #498, Cocktail Station.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #498: COCKTAIL STATION

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS30IC10

Pertinent Data: ---

Utilities Req’d: 1/2” IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have 1-5/8” OD stainless steel legs shrouded with stainless steel to conceal the legs.

3. Provide all type 304 stainless steel construction.

4. Provide one-piece seamless top and 6" backsplash.

5. Provide stainless steel interior.

6. Provide Ice Chest Covers (ICC30): tw0-piece sliding assembly, 30" wide, front, and back, stainless steel.

7. Coordinate installation of Item #497, Speede Rail, and Item #496, Soda Gun Holder.

8. Provide unit with cast aluminum cold plate with 2 full length circuits and 8 half-length circuits.

9. Provide shop drawings for approval prior to fabrication.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #499: SPARE NUMBER

ITEM #500: SPARE NUMBER

ITEM #501: FILLER SECTION

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have Drainboard top.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

4. Unit shall be constructed of embossed stainless steel drainboard.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #502: DUMP SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12PS-SR

Pertinent Data: With Rinser

Pertinent Data: With Glass Rinser

Utilities Req’d: 1/2” HW, 1/2" CW; 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide cutting board, 1” thick white PVC, with drip groove.

3. Provide 4-3/8" diameter heavy gauge stainless steel rack, NSF-listed stainless steel rinser.

4. Provide 5.5” OD Stainless steel tool well with removable basket, and chrome plated fine-stream faucet.

5. Sink bowl to be stainless steel, all horizontal and vertical edges 1-1/2" radius with balled corners and furnished with 1-1/2" drain socket.

6. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

7. Provide 6" backsplash.

8. Provide 1039805 Perlick Flex Mount Leg Relocation Kit: (2) Rails, (2) Bolts, and (2) Tightening Knobs, For Perlick Prep Sinks.

9. Provide Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", with braided stainless steel supply lines included.

10. Provide two (2) 7055-52 Perforated Wet Waste Pan, 2.7-quart capacity, clear plastic, for 12"W & 14"W blender stations (6-3/8" x 10-3/8" x 4" deep).

11. Provide GR-IK Water Pressure Regulator Parts Bag for glass rinser.

12. Provide 7054R, 6" right end splash, and 7054L, 6" left end splash

13. Provide shop drawings for approval prior to fabrication.

14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #503: FILLER SECTION

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have Drainboard top.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

4. Unit shall be constructed of embossed stainless steel drainboard.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #504: TRASH UNIT

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12BTB

Pertinent Data: With Slim Jim

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide removable trim ring.

4. Provide 6" high backsplash.

5. Provide Rubbermaid gray polyvinyl wastebasket.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #505: SPARE NUMBER

ITEM #506: FILLER SECTION

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have Drainboard top.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

4. Unit shall be constructed of embossed stainless steel drainboard.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #507: HAND SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS12HSN-STK

Pertinent Data: With Soap & Towel Dispenser

Utilities Req’d: 3/8" HW, 3/8" CW; 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

3. Provide with towel and liquid soap dispenser.

4. Provide gooseneck faucet (934Gn-Lf).

5. Provide field connection kit (7055-45).

6. Provide unit with splash guards which shall be 12" high on sides and shall be mounted using stainless steel screws.

7. Provide 6" backspalsh.

8. Provide shop drawings for approval prior to fabrication.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #508: FILLER SECTION

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have Drainboard top.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

4. Unit shall be constructed of embossed stainless steel drainboard.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #509: SPARE NUMBER

ITEM #510: SPARE NUMBER

ITEM #511: TRASH UNIT

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12BTB

Pertinent Data: With Slim Jim

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide removable trim ring.

4. Provide 6" high backsplash.

5. Provide Rubbermaid gray polyvinyl wastebasket.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #512: CORNER DRAINBOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req'd: 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have all stainless steel construction.

3. Unit shall be mounted next to Item #511, Trash Unit.

4. Unit shall be constructed of a corrugated work surface.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #513: SPARE NUMBER

ITEM #514: POS PRINTER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #515: SPARE NUMBER

ITEM #516: BACK BAR (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork / By General Contractor

ITEM #517: SPARE NUMBER

ITEM #518: LOW PROFILE BACK BAR REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: BBSLP60

Pertinent Data: Mobile, Self Contained

Utilities Req’d: 120V/1PH, 2.5A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide four (4) low profile 1-5/8” casters.

4. Provide heavy duty cord and plug.

5. Provide two (2) solid hinged, black-vinyl clad doors with locks, first door hinged left, second door hinged right.

6. Provide 24" full-length stainless steel door handles.

7. Provide three (3) flat shelves per compartment.

8. Provide condensing unit on left side.

9. Provide black vinyl coated condensing unit cover.

10. Coordinate installation under Item #516, Back Bar.

11. Provide shop drawings for approval prior to fabrication.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #519: SPARE NUMBER

ITEM #520: SPARE NUMBER

ITEM #521: OPEN SHELVING (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork / By General Contractor; Part of Item #516

ITEM #522: BEER DISPENSING TOWER

Quantity: One (1)

Manufacturer: Perlick

Model No.: 4006-6B

Pertinent Data: 6 Tap

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide installation onto and into Item #516, Back Bar.

4. Provide locking faucet handles.

5. Coordinate installation with Item #523, Drip Trough.

6. Unit shall be constructed of 20-gauge stainless steel parts including head, column, drain pan, and perforated inserts.

7. Equip unit with 16 gauge stainless steel parts including inner column stiffener brackets, 16 gauge galvanized steel parts include: base plate and faucet stiffeners, and 11 gauge stainless steel parts include: inner column base plate.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #523: DRIP TROUGH

Quantity: One (1)

Manufacturer: Perlick

Model No.: C18645A-GRC

Pertinent Data: With Rinser

Utilities Req'd: 1/2" CW; 1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide a stainless steel drip pan.

4. Equip unit with a glass rinser of 4-3/8" diameter Heavy Gauge Stainless Steel Glass Rack, NSF Listed Stainless Steel Rinser.

5. Provide GR-IK Water Pressure Regulator Parts Bag for glass rinsers.

6. Coordinate installation onto Item #516, Back Bar.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #524: OPEN SHELVING

Quantity: One (1)

Pertinent Data: Millwork / By General Contractor; Part of Item #516

ITEM #525: SPARE NUMBER

ITEM #526: LOW PROFILE BACK BAR REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: BBSLP60

Pertinent Data: Mobile, Self Contained

Utilities Req’d: 120V/1PH, 2.5A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide four (4) low profile 1-5/8” casters.

4. Provide heavy duty cord and plug.

5. Provide two (2) solid hinged, black-vinyl clad doors with locks, first door hinged left, second door hinged right.

6. Provide 24" full-length stainless steel door handles.

7. Provide three (3) flat shelves per compartment.

8. Provide condensing unit on left side.

9. Provide black vinyl coated condensing unit cover.

10. Coordinate installation under Item #516, Back Bar.

11. Provide shop drawings for approval prior to fabrication.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #527: LOW PROFILE BACK BAR REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: BBSLP60

Pertinent Data: Mobile, Self Contained

Utilities Req’d: 120V/1PH, 2.5A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide four (4) low profile 1-5/8” casters.

4. Provide heavy duty cord and plug.

5. Provide two (2) solid hinged, black-vinyl clad doors with locks, first door hinged left, second door hinged right.

6. Provide 24" full-length stainless steel door handles.

7. Provide three (3) flat shelves per compartment.

8. Provide condensing unit on left side.

9. Provide black vinyl coated condensing unit cover.

10. Coordinate installation under Item #516, Back Bar.

11. Provide shop drawings for approval prior to fabrication.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #528: OPEN SHELVING

Quantity: One (1)

Pertinent Data: Millwork / By General Contractor; Part of Item #516

ITEM #529: SPARE NUMBER

ITEM #530: SPARE NUMBER

ITEM #531: BEER DISPENSING TOWER

Quantity: One (1)

Manufacturer: Perlick

Model No.: 4006-6B

Pertinent Data: 6 Tap

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide installation onto and into Item #516, Back Bar.

4. Provide locking faucet handles.

5. Coordinate installation with Item #532, Drip Trough.

6. Unit shall be constructed of 20 gauge stainless steel parts including head, column, drain pan, and perforated inserts.

7. Equip unit with 16 gauge stainless steel parts including inner column stiffener brackets, 16 gauge galvanized steel parts include: base plate and faucet stiffeners, and 11 gauge stainless steel parts include: inner column base plate.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #532: DRIP TROUGH

Quantity: One (1)

Manufacturer: Perlick

Model No.: C18645A-GRC

Pertinent Data: With Rinser

Utilities Req'd: 1/2" CW; 1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide a stainless steel drip pan.

4. Equip unit with a glass rinser of 4-3/8" Diameter Heavy Gauge Stainless Steel Glass Rack, NSF Listed Stainless Steel Rinser.

5. Provide GR-IK Water Pressure Regulator Parts Bag for glass rinsers.

6. Coordinate installation onto Item #516, Back Bar.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #533: OPEN SHELVING

Quantity: One (1)

Pertinent Data: Millwork / By General Contractor; Part of Item #516

ITEM #534: LOW PROFILE BACK BAR REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: BBSLP60

Pertinent Data: Mobile, Self Contained

Utilities Req’d: 120V/1PH, 2.5A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide four (4) low profile 1-5/8” casters.

4. Provide heavy duty cord and plug.

5. Provide two (2) solid hinged, black-vinyl clad doors with locks, first door hinged left, second door hinged right.

6. Provide 24" full-length stainless steel door handles.

7. Provide three (3) flat shelves per compartment.

8. Provide condensing unit on left side.

9. Provide black vinyl coated condensing unit cover.

10. Coordinate installation under Item #516, Back Bar.

11. Provide shop drawings for approval prior to fabrication.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #535: SPARE NUMBERS

ITEM #536: SERVER STATION (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork / By General Contractor

ITEM #537: POS SYSTEM (EXISTING EQUIPMENT, NOT IN CONTRACT)

Quantity: Two (2)

Pertinent Data: By OS&E, Existing

ITEM #538: POS PRINTER (NOT IN CONTRACT)

Quantity: Two (2)

Pertinent Data: By OS&E

ITEM #539: SPARE NUMBER

ITEM #540: SPARE NUMBER

ITEM #541: COUNTERFEIT CURRENCY DETECTOR (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E, Existing

ITEM #542-600: SPARE NUMBER

**BAR AREA**

ITEM #601: BAT TOP AND DIE (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork / By General Contractor

ITEM #602: BOTTLE COOLER

Quantity: One (1)

Manufacturer: Perlick

Model No.: BC24RT-3

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 1.9A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Bottle Cooler shall be self-contained refrigeration.

3. Provide unit with single access door with lock in lid.

4. Provide unit with stainless steel interior and exterior.

5. Unit shall be provided with heavy-duty cord and plug, coordinate NEMA configuration with electrical contractor.

6. Coordinate radius curve with the entire bar layout.

7. Provide the following options and accessories:

a. Black cabinet finish.

b. One (1) bin Divider with supporting brackets.

c. Four (4) low profile casters.

8. Provide shop drawings for approval prior to fabrication.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #603: TRASH UNIT

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12BTB

Pertinent Data: With Slim Jim

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide removable trim ring.

4. Provide 6" high backsplash.

5. Provide Rubbermaid gray polyvinyl wastebasket.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #604: DUMP SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12PS-SR

Pertinent Data: With Rinser

Pertinent Data: With Glass Rinser

Utilities Req’d: 1/2” HW, 1/2" CW; 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide cutting board, 1” thick white PVC, with drip groove.

3. Provide 4-3/8" diameter heavy gauge stainless steel rack, NSF-listed stainless steel rinser.

4. Provide 5.5” OD Stainless steel tool well with removable basket, and chrome plated fine-stream faucet.

5. Sink bowl to be stainless steel, all horizontal and vertical edges 1-1/2" radius with balled corners and furnished with 1-1/2" drain socket.

6. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

7. Provide 6" backsplash.

8. Provide 1039805 Perlick Flex Mount Leg Relocation Kit: (2) Rails, (2) Bolts, and (2) Tightening Knobs, For Perlick Prep Sinks.

9. Provide Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", with braided stainless steel supply lines included.

10. Provide two (2) 7055-52 Perforated Wet Waste Pan, 2.7-quart capacity, clear plastic, for 12"W & 14"W blender stations (6-3/8" x 10-3/8" x 4" deep).

11. Provide GR-IK Water Pressure Regulator Parts Bag for glass rinser.

12. Provide 7054R, 6" right end splash, and 7054L, 6" left end splash

13. Provide shop drawings for approval prior to fabrication.

14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #605: SPARE NUMBER

ITEM #606: SPEED RAIL

Quantity: One (1)

Manufacturer: Perlick

Model No.: SR-S36A

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 36" long, locking speed rail.

3. Coordinate installation onto Item #607, Cocktail Station.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #607: COCKTAIL STATION

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS30IC10

Pertinent Data: ---

Utilities Req’d: 1/2” IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have 1-5/8” OD stainless steel legs shrouded with stainless steel to conceal the legs.

3. Provide all type 304 stainless steel construction.

4. Provide one-piece seamless top and 6" backsplash.

5. Provide stainless steel interior.

6. Provide Ice Chest Covers (ICC30): tw0-piece sliding assembly, 30" wide, front, and back, stainless steel.

7. Coordinate installation of Item #606, Speed Rail, and Item #608, Soda Gun Holder.

8. Provide unit with cast aluminum cold plate with 2 full length circuits and 8 half-length circuits.

9. Provide shop drawings for approval prior to fabrication.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #608: SODA GUN HOLDER

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS6SGB

Pertinent Data: For Soda Gun

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide all stainless steel construction.

4. Provide top Cover and Manifold Mounting Bracket for both Wunder Bar7 and Schroeder AmericaJ are included on 6” long fillers.

5. Provide manifold mounts to side panel for easy access and service.

6. Provide drip cup/cradle mounts to cover.

7. Provide connection to Item #607, Cocktail Station.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #609: SPARE NUMBER

ITEM #610: SPARE NUMBER

ITEM #611: SODA GUN (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #612: BOTTLE DISPLAY

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS12LS

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have 1-5/8” OD stainless steel legs shrouded with stainless steel to conceal the legs.

3. Provide a five-tier display step unit, with bottle guards on each step.

4. Provide with 4" backsplash in lieu of standard 6" splash.

5. Provide Bottle Guardrail Set (BG12).

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #613: POS CABINET

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF18POS

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide 4" backsplash in lieu of standard 6" splash.

4. Coordinate installation of POS System.

5. Provide all stainless steel construction.

6. Provide vented door with integral handle, and lock.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #614: POS SYSTEM (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #615: COUNTERFEIT CURRENCY DETECTOR (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #616: POS PRINTER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #617: HAND SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS12HSN-STK

Pertinent Data: With Soap & Towel Dispenser

Utilities Req’d: 3/8" HW, 3/8" CW; 1-1/2" DW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

3. Provide with towel and liquid soap dispenser.

4. Provide gooseneck faucet (934Gn-Lf).

5. Provide field connection kit (7055-45).

6. Provide unit with splash guards which shall be 12" high on sides and shall be mounted using stainless steel screws.

7. Provide 6" backsplash.

8. Provide shop drawings for approval prior to fabrication.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #618: TRASH UNIT

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12BTB

Pertinent Data: With Slim Jim

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide removable trim ring.

4. Provide 6" high backsplash.

5. Provide Rubbermaid gray polyvinyl wastebasket.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #619: SPARE NUMBER

ITEM #620: SPARE NUMBER

ITEM #621: DRAINBOARD WITH STORAGE CABINET

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF24SC-GR

Pertinent Data: ---

Utilities Req'd: 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide all stainless steel construction.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel clip on front panel.

4. Provide unit with 6" high backsplash with 1" return at top, mechanically fastened and sealed with steel support brackets.

5. Provide pitched drainboard top with 1-1/2" NPS drain socket with 1/2" OD barb and 1/2" ID anti-microbial tubing.

6. Provide 1-1/2" NPS male drain center back of cabinet bottom.

7. Provide two (2) pitched and perforated adjustable glass rack shelves.

8. Provide Perlick Quick Clamp stainless steel legs and adjustable feet.

9. Provide two (2) 1039805 Perlick Flex Mount Leg Relocation Kits: (1) Rails, (1) Bolts, and (1) Tightening Knobs.

10. Provide 1032968-24 TSF Series 24" wide Perforated Drainboard Insert with 'Stadium' shaped perforations and stainless steel construction (factory installed).

11. Provide shop drawings for approval prior to fabrication.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #622: GLASSWASHER

Quantity: One (1)

Manufacturer: Perlick

Model No.: PKHT24

Pertinent Data: Single Tank

Utilities Req’d: 208V/1PH; 33.0A; 1/2” HW; 1” IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall be provided with built-in 70 degree rise booster heater.

3. Unit shall be provided with SafetyTemp feature ensures proper temperatures in the final rinse.

4. Unit shall be provided with built-in detergent and rinse aid pumps.

5. Provide shop drawings for approval prior to installation.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #623: DRAINBOARD WITH STORAGE CABINET

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF24SC-GR

Pertinent Data: ---

Utilities Req'd: 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide all stainless steel construction.

3. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel clip on front panel.

4. Provide unit with 6" high backsplash with 1" return at top, mechanically fastened and sealed with steel support brackets.

5. Provide pitched drainboard top with 1-1/2" NPS drain socket with 1/2" OD barb and 1/2" ID anti-microbial tubing.

6. Provide 1-1/2" NPS male drain center back of cabinet bottom.

7. Provide two (2) pitched and perforated adjustable glass rack shelves.

8. Provide Perlick Quick Clamp stainless steel legs and adjustable feet.

9. Provide two (2) 1039805 Perlick Flex Mount Leg Relocation Kits: (1) Rails, (1) Bolts, and (1) Tightening Knobs.

10. Provide 1032968-24 TSF Series 24" wide Perforated Drainboard Insert with 'Stadium' shaped perforations and stainless steel construction (factory installed).

11. Provide shop drawings for approval prior to fabrication.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #624: BOTTLE COOLER

Quantity: One (1)

Manufacturer: Perlick

Model No.: BC24RT-3

Pertinent Data: Self-Contained

Utilities Req’d: 120V/1PH; 1.9A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Bottle Cooler shall be self-contained refrigeration.

3. Provide unit with single access door with lock in lid.

4. Provide unit with stainless steel interior and exterior.

5. Unit shall be provided with heavy-duty cord and plug, coordinate NEMA configuration with electrical contractor.

6. Coordinate radius curve with the entire bar layout.

7. Provide the following options and accessories:

a. Black cabinet finish.

b. One (1) bin Divider with supporting brackets.

c. Four (4) low profile casters.

8. Provide shop drawings for approval prior to fabrication.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #625: SPARE NUMBER

ITEM #626: DUMP SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12PS-SR

Pertinent Data: With Rinser

Pertinent Data: With Glass Rinser

Utilities Req’d: 1/2” HW, 1/2" CW; 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide cutting board, 1” thick white PVC, with drip groove.

3. Provide 4-3/8" diameter heavy gauge stainless steel rack, NSF-listed stainless steel rinser.

4. Provide 5.5” OD Stainless steel tool well with removable basket, and chrome plated fine-stream faucet.

5. Sink bowl to be stainless steel, all horizontal and vertical edges 1-1/2" radius with balled corners and furnished with 1-1/2" drain socket.

6. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

7. Provide 6" backsplash.

8. Provide 1039805 Perlick Flex Mount Leg Relocation Kit: (2) Rails, (2) Bolts, and (2) Tightening Knobs, For Perlick Prep Sinks.

9. Provide Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", with braided stainless steel supply lines included.

10. Provide two (2) 7055-52 Perforated Wet Waste Pan, 2.7-quart capacity, clear plastic, for 12"W & 14"W blender stations (6-3/8" x 10-3/8" x 4" deep).

11. Provide GR-IK Water Pressure Regulator Parts Bag for glass rinser.

12. Provide 7054R, 6" right end splash, and 7054L, 6" left end splash

13. Provide shop drawings for approval prior to fabrication.

14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #627: TRASH UNIT

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12BTB

Pertinent Data: With Slim Jim

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide removable trim ring.

4. Provide 6" high backsplash.

5. Provide Rubbermaid gray polyvinyl wastebasket.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #628: SPEED RAIL

Quantity: One (1)

Manufacturer: Perlick

Model No.: SR-S36A

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 36" long, locking speed rail.

3. Coordinate installation onto Item #631, Cocktail Station.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #629: SPARE NUMBER

ITEM #630: SPARE NUMBER

ITEM #631: COCKTAIL STATION

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS30IC10

Pertinent Data: ---

Utilities Req’d: 1/2” IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have 1-5/8” OD stainless steel legs shrouded with stainless steel to conceal the legs.

3. Provide all type 304 stainless steel construction.

4. Provide one-piece seamless top and 6" backsplash.

5. Provide stainless steel interior.

6. Provide Ice Chest Covers (ICC30): tw0-piece sliding assembly, 30" wide, front, and back, stainless steel.

7. Coordinate installation of Item #628, Speed Rail, and Item #632, Soda Gun Holder.

8. Provide unit with cast aluminum cold plate with 2 full length circuits and 8 half-length circuits.

9. Provide shop drawings for approval prior to fabrication.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #632: SODA GUN HOLDER

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS6SGB

Pertinent Data: For Soda Gun

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide all stainless steel construction.

4. Provide top Cover and Manifold Mounting Bracket for both Wunder Bar7 and Schroeder AmericaJ are included on 6” long fillers.

5. Provide manifold mounts to side panel for easy access and service.

6. Provide drip cup/cradle mounts to cover.

7. Provide connection to Item #631, Cocktail Station.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #633: SODA GUN (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #634: BOTTLE DISPLAY

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS12LS

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have 1-5/8” OD stainless steel legs shrouded with stainless steel to conceal the legs.

3. Provide a five-tier display step unit, with bottle guards on each step.

4. Provide with 4" backsplash in lieu of standard 6" splash.

5. Provide Bottle Guardrail Set (BG12).

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #635: COUNTERFEIT CURRENCY DETECTOR (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #636: POS CABINET

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF18POS

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide 4" backsplash in lieu of standard 6" splash.

4. Coordinate installation of POS System.

5. Provide all stainless steel construction.

6. Provide vented door with integral handle, and lock.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #637: POS SYSTEM (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #638: POS PRINTER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #639: SPARE NUMBER

ITEM #640: POS PRINTER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #641: CORNER DRAINBOARD

Quantity: One (1)

Manufacturer: Perlick

Model No.: Custom Design

Pertinent Data: ---

Utilities Req'd: 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have all stainless steel construction.

3. Unit shall be mounted between Item #640, POS Printer, and Item #642, Dump Sink.

4. Unit shall be constructed of a corrugated work surface.

5. Provide shop drawings for approval prior to fabrication.

6. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #642: DUMP SINK

Quantity: One (1)

Manufacturer: Perlick

Model No.: TSF12PS-SR

Pertinent Data: With Rinser

Pertinent Data: With Glass Rinser

Utilities Req’d: 1/2” HW, 1/2" CW; 1-1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide cutting board, 1” thick white PVC, with drip groove.

3. Provide 4-3/8" diameter heavy gauge stainless steel rack, NSF-listed stainless steel rinser.

4. Provide 5.5” OD Stainless steel tool well with removable basket, and chrome plated fine-stream faucet.

5. Sink bowl to be stainless steel, all horizontal and vertical edges 1-1/2" radius with balled corners and furnished with 1-1/2" drain socket.

6. Unit shall have 1-5/8" OD stainless steel legs shrouded with stainless steel to conceal the legs.

7. Provide 6" backsplash.

8. Provide 1039805 Perlick Flex Mount Leg Relocation Kit: (2) Rails, (2) Bolts, and (2) Tightening Knobs, For Perlick Prep Sinks.

9. Provide Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", with braided stainless steel supply lines included.

10. Provide two (2) 7055-52 Perforated Wet Waste Pan, 2.7-quart capacity, clear plastic, for 12"W & 14"W blender stations (6-3/8" x 10-3/8" x 4" deep).

11. Provide GR-IK Water Pressure Regulator Parts Bag for glass rinser.

12. Provide 7054R, 6" right end splash, and 7054L, 6" left end splash

13. Provide shop drawings for approval prior to fabrication.

14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #643: SPEED RAIL

Quantity: One (1)

Manufacturer: Perlick

Model No.: SR-S36A

Pertinent Data: ---

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 36" long, locking speed rail.

3. Coordinate installation onto Item #644, Cocktail Station.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #644: COCKTAIL STATION

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS30IC10

Pertinent Data: ---

Utilities Req’d: 1/2” IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have 1-5/8” OD stainless steel legs shrouded with stainless steel to conceal the legs.

3. Provide all type 304 stainless steel construction.

4. Provide one-piece seamless top and 6" backsplash.

5. Provide stainless steel interior.

6. Provide Ice Chest Covers (ICC30): tw0-piece sliding assembly, 30" wide, front and back, stainless steel.

7. Coordinate installation of Item #643, Speed Rail, and Item #646, Soda Gun Holder.

8. Provide unit with cast aluminum cold plate with 2 full length circuits and 8 half-length circuits.

9. Provide shop drawings for approval prior to fabrication.

10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #645: SPARE NUMBER

ITEM #646: SODA GUN HOLDER

Quantity: One (1)

Manufacturer: Perlick

Model No.: TS6SGA

Pertinent Data: For Soda Gun

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide all stainless steel construction.

4. Provide top Cover and Manifold Mounting Bracket for both Wunder Bar7 and Schroeder AmericaJ are included on 6” long fillers.

5. Provide manifold mounts to side panel for easy access and service.

6. Provide drip cup/cradle mounts to cover.

7. Provide connection to Item #644, Cocktail Station.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #647: SODA GUN (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #648: BACK BAR COUNTER (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork / By General Contractor

ITEM #649: SPARE NUMBER

ITEM #650: SPARE NUMBER

ITEM #651: LOW PROFILE BACK BAR REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: BBSLP60

Pertinent Data: Mobile, Self Contained

Utilities Req’d: 120V/1PH, 2.5A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide four (4) low profile 1-5/8” casters.

4. Provide heavy duty cord and plug.

5. Provide two (2) solid hinged, black-vinyl clad doors with locks, first door hinged left, second door hinged right.

6. Provide 24" full-length stainless steel door handles.

7. Provide three (3) flat shelves per compartment.

8. Provide condensing unit on left side.

9. Provide black vinyl coated condensing unit cover.

10. Coordinate installation under Item #648, Back Bar Counter.

11. Provide shop drawings for approval prior to fabrication.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #652: OPEN SHELVING (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork / By General Contractor; Part of Item #648

ITEM #653: DRIP TROUGH

Quantity: One (1)

Manufacturer: Perlick

Model No.: C18645A-GRC

Pertinent Data: With Rinser

Utilities Req'd: 1/2" CW; 1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide a stainless steel drip pan.

4. Equip unit with a glass rinser of 4-3/8" Diameter Heavy Gauge Stainless Steel Glass Rack, NSF Listed Stainless Steel Rinser.

5. Provide GR-IK Water Pressure Regulator Parts Bag for glass rinsers.

6. Coordinate installation onto Item #648, Back Bar Counter.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #654: BEER DISPENSING TOWER

Quantity: One (1)

Manufacturer: Perlick

Model No.: 4006-6B

Pertinent Data: 6 Tap

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide installation onto and into Item #648, Back Bar Counter.

4. Provide locking faucet handles.

5. Coordinate installation with Item #653, Drip Trough.

6. Unit shall be constructed of 20 gauge stainless steel parts including head, column, drain pan, and perforated inserts.

7. Equip unit with 16 gauge stainless steel parts including inner column stiffener brackets, 16 gauge galvanized steel parts include: base plate and faucet stiffeners, and 11 gauge stainless steel parts include: inner column base plate.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #655: UNDERCOUNTER FREEZER

Quantity: One (1)

Manufacturer: Perlick

Model No.: HB24FS-SD-STK

Pertinent Data: Self-Contained

Utilities Req'd: 120V/1PH, 2.4A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide set of four (4) adjustable legs, 4" -6" (66734).

4. Provide heavy duty cord and plug.

5. Provide unit with (2) stainless steel drawers with locks.

6. Provide with (4.8) cu. ft. interior capacity.

7. Coordinate installation under Item #648, Back Bar Counter.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #656: OPEN SHELVING (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: Millwork / By General Contractor; Part of Item #648

ITEM #657: DRIP TROUGH

Quantity: One (1)

Manufacturer: Perlick

Model No.: C18645A-GRC

Pertinent Data: With Rinser

Utilities Req'd: 1/2" CW; 1/2" IW

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide a stainless steel drip pan.

4. Equip unit with a glass rinser of 4-3/8" Diameter Heavy Gauge Stainless Steel Glass Rack, NSF Listed Stainless Steel Rinser.

5. Provide GR-IK Water Pressure Regulator Parts Bag for glass rinsers.

6. Coordinate installation onto Item #648, Back Bar Counter.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #658: BEER DISPENSING TOWER

Quantity: One (1)

Manufacturer: Perlick

Model No.: 4006-6B

Pertinent Data: 6 Tap

Utilities Req'd: 120V/1PH; 20.0A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide installation onto and into Item #648, Back Bar Counter.

4. Provide locking faucet handles.

5. Coordinate installation with Item #657, Drip Trough.

6. Unit shall be constructed of 20 gauge stainless steel parts including head, column, drain pan, and perforated inserts.

7. Equip unit with 16 gauge stainless steel parts including inner column stiffener brackets, 16 gauge galvanized steel parts include: base plate and faucet stiffeners, and 11 gauge stainless steel parts include: inner column base plate.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #659: SPARE NUMBER

ITEM #660: LOW PROFILE BACK BAR REFRIGERATOR

Quantity: One (1)

Manufacturer: Perlick

Model No.: BBSLP60

Pertinent Data: Mobile, Self Contained

Utilities Req’d: 120V/1PH, 2.5A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide four (4) low profile 1-5/8” casters.

4. Provide heavy duty cord and plug.

5. Provide two (2) solid hinged, black-vinyl clad doors with locks, first door hinged left, second door hinged right.

6. Provide 24" full-length stainless steel door handles.

7. Provide three (3) flat shelves per compartment.

8. Provide condensing unit on left side.

9. Provide black vinyl coated condensing unit cover.

10. Coordinate installation under Item #648, Back Bar Counter.

11. Provide shop drawings for approval prior to fabrication.

12. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #661: UNDERCOUNTER REFRIGERATOR

Quantity: One (1)

Manufacturer: Continental

Model No.: D27N-U

Pertinent Data: Mobile, Self-Contained

Utilities Req'd: 120V/1PH, 2.0A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Provide 27" wide, single-section, undercounter refrigerator.

3. Equip with stainless steel exterior, interior, and top.

4. Provide one (1) spring-loaded, self-closing door, hinged right.

5. Provide smooth, polished chrome door handle.

6. Provide four (4) 1-3/8" diameter plate casters.

7. Provide heavy duty, epoxy coated steel shelf.

8. Equip unit with electronic control with digital display and hi-low alarm.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #662: ESPRESSO MACHINE

Quantity: One (1)

Manufacturer: La Marzocco

Model No.: Linea Classic 2 Group

Pertinent Data: ---

Utilities Req’d: 208V/1PH; 30.0A; 1/4” CW; 1” IW

See plans for location and placement of item with reference to adjoining equipment. Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide a PID Controller employs an algorithm to regulate when and for how long the heating element is engaged in the brew boiler. The PID controller allows more efficient and stable regulation of energy. With this level of control, temperature variability is reduced dramatically, making for a more consistent brew temperature.

4. Provide separate boilers optimize espresso brewing and steam production.

5. Equip the unit with ability to ensure unsurpassed thermal stability, shot after shot.

6. Provide LED lighting allows you to focus on your extraction and the cup.

7. Provide unit with one (1) hot water wand (dosed delivery).

8. Unit shall be equipped with a Keypad with digital shot timer to monitor the extraction time.

9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #663: ESPRESSO GRINDER

Quantity: One (1)

Manufacturer: Mazzer

Model No.: SUPER JOLLY V UP E

Pertinent Data: ---

Utilities Req'd: 120V/1PH; 1.5A

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Size and configuration as shown on drawings.

3. Provide grinding on demand.

4. Provide electronic dose adjustment.

5. Provide 2-1/2" grinding disks mills of hardened steel.

6. Provide a hopper capacity 2.4 pounds.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #664: TRASH CHUTE

Quantity: One (1)

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Drawing #FS8.2, Detail #22

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.2, Detail #22.

2. Configuration as shown on drawings.

3. Provide 6" square stainless steel chute.

4. Provide shop drawings for approval prior to fabrication.

5. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #665: SPARE NUMBER

ITEM #666: TRASH RECEPTACLE

Quantity: One (1)

Manufacturer: Rubbermaid

Model No.: FG354060GRAY

Pertinent Data: Slim Jim

Utilities Req'd: ---

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer's standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Unit shall have seamless construction.

3. Provide 1968468 stainless steel dolly.

4. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #667: POS STATION (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #668: POS SYSTEM (NOT IN CONTRACT)

Quantity: Two (2)

Pertinent Data: By OS&E

ITEM #669: SPARE NUMBER

ITEM #670: SPARE NUMBER

ITEM #671: POS PRINTER (NOT IN CONTRACT)

Quantity: Two (2)

Pertinent Data: By OS&E

ITEM #672: COUNTERFEIT CURRENCY DETECTOR (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #673: POS STATION (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By OS&E

ITEM #674: POS SYSTEM (NOT IN CONTRACT)

Quantity: Two (2)

Pertinent Data: By OS&E

ITEM #675: SPARE NUMBER

ITEM #676: POS PRINTER (NOT IN CONTRACT)

Quantity: Two (2)

Pertinent Data: By OS&E

ITEM #677: COUNTERFEIT CURRENCY DETECTOR (NOT IN CONTRACT)

Quantity: One (1)

Pertinent Data: By Vendor

ITEM #678-700: SPARE NUMBERS

**REMOTE BEER SYSTEM AREA**

ITEM #701: BEER SYSTEM

Quantity: One (1)

Manufacturer: Micromatic

Model No.: MMPP4305-PKG

Pertinent Data: Self-Contained, Air Cooled

Utilities Req’d: 208V/1PH, 11.0; 3/8" Chilled Water Supply, 3/8" Chilled Water Return

See plans for location and placement of item with reference to adjoining equipment.

Furnish and set in place per manufacturer’s standard specifications and the following:

1. Set in place in location as shown on drawings.

2. Verify line run size, distance, and trunk size.

3. Provide digital thermostat for accurate glycol bath temperature.

4. Provide a 1 HP high-efficiency compressor.

5. Unit shall insulate cabinet to maintain glycol temperature and minimize condensation.

6. Provide Gas Blender, Secondary Regulator panel, keg couplers and CO2 and Nitrogen regulator.

7. Provide beer trunk lines and all necessary components.

8. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

ITEM #702-800: SPARE NUMBERS

**ADDITIONAL**

ITEM #801: MISCELLANEOUS

Quantity: Lot

Manufacturer: Custom Fabrication

Model No.: Stainless Steel

Pertinent Data: See Plans, Drawings FSX.2 Building Conditions Series Drawings

Utilities Req’d: ---

See plans for location and placement of item with reference to adjoining equipment.

Fabricate and set in place per plans, details, and the following:

1. Standard fabrication Drawing #FS8.1, Detail #1, and Drawing #FS8.5, Detail #57.

2. Set in place in location as shown on drawings.

3. Size and configuration as shown on drawings.

4. Kitchen Equipment Contractor is responsible for all Corner Guards as shown on the FSX.2 Building Conditions Series of drawings.

5. Kitchen Equipment Contractor is responsible for all stainless steel wall flashing as shown in fabrication drawings, behind cook-lines, and written in the specifications.

6. Provide shop drawings for approval prior to fabrication.

7. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.

**SDI STANDARD FAUCET SPECIFICATIONS**

**TYPE 9:** Fisher Manufacturing Co.

Wall Mount 3/4" N.P.T.

Pot Filler w/Hose

*Model:* 31569

**TYPE 10:** Fisher Manufacturing Co.

Wall Mount 1/2" N.P.T.

Banquet Glass Filler

*Model:* 35831

**TYPE 11:** Fisher Manufacturing Co.

Wall Mount 1/2" N.P.T.

Chinese Range Faucet

*Model:* 58963

**TYPE 12:** Fisher Manufacturing Co.

Deck Mount 1/2" N.P.T.

Bar Sink Faucet

*Model:* (A) - 57770 - 8" C/C; 6" Rigid

(B) - 53872 - 4" C/C; 6" Rigid

**TYPE 13:** Fisher Manufacturing Co.

Deck Mount 3/8" N.P.T.

Glass Filler Faucet (Only)

*Model:* 54186

**TYPE 14:** Fisher Manufacturing Co.

Deck Mount 3/8" N.P.T.

Glass Filler w/ Sink Assembly

*Model:* 54208

**TYPE 15:** Fisher Manufacturing Co.

Deck Mount 1/2" N.P.T.

Hot Food Well Fill Faucet

*Model:* 58009

**TYPE 16:** Fisher Manufacturing Co.

Wall Mount 1/2" N.P.T.

Pot Filler W/ Elbow Swing Spout

*Model:* (A) - 54100- 18" Swing

(B) - 54801- 24" Swing

**TYPE 1:** Fisher Manufacturing Co.

Deck Mount 1/2" N.P.T.

*Model:* (A) - 57630 - 6" Swing Spout

(B) - 57649 - 8" Swing Spout

(C) - 57657 - 10" Swing Spout

(D) - 57665 - 12" Swing Spout

(E) - 57673 - 14" Swing Spout

**TYPE 2:** Fisher Manufacturing Co.

Deck Mount 3/4" N.P.T.

*Model:* (A) - 60143 - 10" Swing Spout

(B) - 51217 - 14" Swing Spout

**TYPE 3:** Fisher Manufacturing Co.

Backsplash Mounted 1/2" N.P.T.

*Model:* (A) - 60917 - 10" Swing Spout

(B) - 60771 - 12" Swing Spout

(C) - 60658 - 14" Swing Spout

**TYPE 4:** Fisher Manufacturing Co.

Wall Mount 3/4" N.P.T.

*Model:* (A) - 60100 - 10" Swing Spout

(B) - 51179 - 14" Swing Spout

**TYPE 5:** Fisher Manufacturing Co.

Backsplash Mounted 1/2" N.P.T.

*Model:* Pre-rinse 67989

**TYPE 6:** Fisher Manufacturing Co.

Inlet Fitting 1/2" N.P.T.

*Model:* 2906

**TYPE 7:** Fisher Manufacturing Co.

Complete Dipper-well & Faucet

*Model:* 13838

**TYPE 8:** Fisher Manufacturing Co.

Stand Pipe 1"

*Model:* (A) - 6271 - x 7"

(B) - 10901 - x 12"